

UVU DINING SERVICES



# CATERING MENU



2021-2022

**ALL MENU OPTIONS ARE PRICED PER SERVING. SERVING SIZED VARY.**  
Made from a facility that also processes gluten, sugar, dairy, pork, & meat.  
Not Kosher or Halal certified.

# SERVICE

## SERVICE OPTIONS

### ▶ BUFFET ◀

PAPER	\$0.79
UPSCALE PLASTIC	\$1.39
CHINA	\$2.69

### ▶ PLATED ◀

CHINA	\$3.89
Add guest table linens	+\$2.50

### ▶ DISPOSABLE ◀

PICK-UP	INCLUDED
DELIVERY	INCLUDED

ADDITIONAL PER SERVER / PER HOUR	\$25.00
SHORT NOTICE / CHANGE FEE: LESS THAN 3 BUSINESS DAYS	\$25.00
UCCU CENTER FEE	ADD 10%
PICK-UP DISCOUNT (UVU EVENTS & FOOD ONLY)	10% OFF TOTAL
DISPOSABLE DELIVERY (MAIN & WEST CAMPUS)	INCLUDED

## RETAIL CATERING

Events with a guest count of 100 and under do not need formal approval from Dining Services to use on-campus vendors. Off-campus vendors are not permitted.

# APPETIZERS

## STUFFED POTATO BITES (MIN:12) **\$1.19**

Roasted red potatoes piped with boursin cream cheese filling. Topped with chives and fresh crumbled bacon.

2 BITES

## STUFFED MUSHROOM (MIN: 12) **\$1.69**

Stuffed mushroom with slow cooked sausage herb blend. Topped with smoked Gouda cheese.

2 MUSHROOMS

## CHICKEN SATAY **\$1.89**

Grilled marinated chicken on a 4" bamboo skewer served with Korean peanut sauce.

2 - 1 OZ CHICKEN SKEWERS

## CAPRESE SKEWER **\$1.69**

Fresh basil, cherry tomato, and pesto marinated mozzarella on a 4" bamboo skewer. Drizzled with balsamic glaze.

1.5 OZ

## FRESH FRUIT SKEWER **\$1.59**

Freshly chopped cantaloupe, grapes, honeydew, and pineapple on a 4" bamboo skewer.

2 OZ

## CHIPS & SALSA **\$1.89**

Crispy tricolored tortilla chips with house made salsa fresca. (Add guacamole 1.79)   

4 OZ SALSA. 8 CHIPS

## BRUSCHETTA **\$3.39**

Garlic rubbed crostini with basil, roasted cherry tomatoes, mozzarella, ricotta, flaked salt and balsamic glaze.

4 CROSTINIS

## MEATBALLS **\$2.59**

Oven roasted meatball smothered in your choice of barbecue, Swedish, or teriyaki sauce.

4 MEATBALLS

## GARDEN VEGETABLE ASSORTMENT **\$2.99**

A fresh garden selection of baby carrots, broccoli, cauliflower, celery, cherry tomatoes, and julienne bell peppers. Served with ranch dip.

4 OZ VEG. 1 OZ RANCH

## GRILLED POLENTA CAKES **\$3.09**

Tomato grilled polenta cakes and roasted Chile pepper. Served with sun dried tomato pine nut relish and chipotle aioli.

4 OZ

## SPINACH ARTICHOKE DIP WITH PITA **\$3.89**

Fried pita wedges with house-made spinach dip.

6 CHIPS. 3 OZ DIP

## CUBED CHEESE ASSORTMENT **\$4.49**

A variety of cubed cheeses served with crackers and garnished with grape.

6 CRACKERS. 4 OZ CHEESE

## HUMMUS AND PITA CHIPS **\$4.49**

Fried pita wedges with fresh made traditional roasted garlic hummus.

6 CHIPS. 2 OZ HUMMUS

## FRESH FRUIT ASSORTMENT **\$4.39**

An assortment of fresh berries, cantaloupe, grapes, honeydew, kiwi, pineapple and watermelon.

4 OZ

## COCONUT SHRIMP (MIN: 6 SERVINGS) **\$6.69**

House made coconut crusted jumbo shrimp with mango chutney. Served hot.

3 SHRIMP

## SHRIMP COCKTAIL (MIN: 6 SERVINGS) **\$6.69**

Jumbo wild caught shrimp with lemon wedge and house-made cocktail sauce. Served on ice.

3 SHRIMP

ALL SERVING SIZES ARE APPROXIMATE

 PLATE AND SERVE UNAVAILABLE  GLUTEN FREE  VEGETARIAN  VEGAN  NEW  FAVORITE  DAIRY FREE  CONTAINS NUTS

## PINWHEELS

CHEDDAR BACON RANCH  
RAINBOW GRILLED VEGGIE  
SOUTHWEST CHICKEN  
TURKEY CRANBERRY

\$0.89

SOLD IN MULTIPLES OF 8

1 PINWHEEL

## SLIDERS

ALMOND CHICKEN SALAD  
CAPRESE  
CURRIED CASHEW CHICKEN  
EGG SALAD  
MEDITERRANEAN

\$1.99

SOLD IN MULTIPLES OF 12

2 OZ EACH

# SNACKS

ASSORTED FRITO LAYS CHIPS	\$1.09	10Z	HOUSE-MADE GRANOLA BITES	\$1.89	10Z
WHOLE FRUIT	\$1.29	1EA	SAHALE SNACK MIX	\$2.99	2 OZ
NATURE VALLEY OATS & HONEY GRANOLA BAR	\$1.59	1.5OZ	FRUIT CUP	\$3.29	
			VEGGIE CUP	\$3.29	

# A LA CARTE SIDES

TUSCAN BACI ROLL WITH BUTTER	\$0.89	GLUTEN FREE	GLUTEN-FREE BREAD WITH BUTTER	\$1.49	GLUTEN FREE, VEGETARIAN
BAKED BEANS	\$1.19		MUSHROOM RICE PILAF	\$1.89	GLUTEN FREE, VEGETARIAN
HERB-BUTTERED CORN	\$1.19	VEGETARIAN	COLESLAW	\$1.89	GLUTEN FREE, VEGETARIAN
JASMINE RICE	\$1.19	VEGETARIAN	CLASSIC POTATO SALAD	\$1.89	GLUTEN FREE, VEGETARIAN
RICE PILAF	\$1.19		ITALIAN PASTA SALAD	\$1.89	VEGETARIAN
ROASTED RED POTATOES	\$1.19	GLUTEN FREE, VEGETARIAN, DAIRY FREE	MASHED POTATOES & CHICKEN PAN GRAVY	\$2.09	GLUTEN FREE
SEASONAL VEGETABLE MEDLEY	\$1.49	GLUTEN FREE, VEGETARIAN, DAIRY FREE	SAFFRON MUSHROOM RISOTTO	\$2.29	GLUTEN FREE, VEGETARIAN, NEW
CHEESY POTATOES	\$1.49	GLUTEN FREE, NEW			

ALL SERVING SIZES ARE APPROXIMATE

🚫 - PLATE AND SERVE UNAVAILABLE 🌾 - GLUTEN FREE 🌱 - VEGETARIAN 🍃 - VEGAN ⭐ - NEW 🍷 - FAVORITE 🥛 - DAIRY FREE 🥜 - CONTAINS NUTS

# BREAKFAST

## YOGURT PARFAIT BAR \$5.59

Strawberry and vanilla yogurt with fresh berries, granola and assorted muffin.

8 OZ

## WESTERN FRITTATA \$6.69

Frittata with bell peppers, onion, cheddar cheese, sausage, and spicy red pepper coulis. Served with hash browns.

10 OZ

## CONTINENTAL \$9.59

Fresh fruit assortment, choice of two-baked items: muffins, breakfast breads, or pastry. Your choice of bottled beverage or 12oz of hot chocolate or coffee

12 OZ

## THE LOGGER \$10.89

Pancakes with strawberries, whipped cream and maple syrup. Served with fresh fruit assortment, hash brown, bacon, and scrambled egg.

15 OZ

## SOUTHERN CHARM \$11.09

Buttermilk biscuits & sausage gravy, fresh fruit assortment, hash brown, scrambled egg, two bacon & one sausage.

12 OZ

## AMERICAN \$11.49

Fresh fruit assortment, hash browns, two bacon or one sausage link, scrambled egg, breakfast bread and Danish.

14 OZ

MAXIMUM SERVINGS: 50

# BREAKFAST A LA CARTE

## HARD BOILED EGG \$0.69

## SAUSAGE LINK \$1.09

## DANNON YOGURT CUP \$1.09

## BACON (2 SLICES) \$1.39

## HASH BROWNS \$1.39

## SCRAMBLED EGGS \$1.49

## ASSORTED DOUGHNUT \$1.79

## GLUTEN-FREE PANCAKES \$1.99

## BAGEL & CREAM CHEESE \$2.09

## CINNAMON ROLL \$2.89

## YOGURT & BERRY PARFAIT \$3.39

## CREPE BAR: STRAWBERRIES & CREAM (2 CREPES) \$3.69

## CREPE BAR: NUTELLA & BANANA (2 CREPES) \$3.69

## BREAKFAST BURRITO (MULT: 12) \$5.59

### ASSORTED

## MUFFIN \$1.29

Banana nut, blueberry, chocolate, almond poppy seed, whole wheat.

2 OZ

## BREAKFAST BREAD \$1.59

Blueberry, chocolate, almond poppy seed, vanilla, banana nut.

3 OZ

## DANISH \$1.59

Apple walnut, cherry, cinnamon, custard, or raspberry.

1.5 OZ

## QUICHE TARTLET (MIN:6) \$1.89

Broccoli and ham, chicken tortilla, or spinach and mushroom.

3" QUICHE

## GLUTEN-FREE MUFFINS \$2.99

Two mini gluten free muffins.

2 OZ

ALL SERVING SIZES ARE APPROXIMATE

# LUNCH

## WRAPS

### GARDEN VEGGIE \$5.89

Spring mix lettuce, cucumber, onion, tomato, garlic black bean spread and balsamic glaze on a spinach flour tortilla.

8 OZ

### CHICKEN CAESAR \$6.69

Romaine lettuce, Parmesan cheese, grilled chicken, and house-made Caesar dressing on a garlic & herb flour tortilla.

6 OZ

### HAWAIIAN BBQ CHICKEN \$6.69

Romaine lettuce, pineapple, slow-roasted chicken caramelized onion, mozzarella cheese, and barbecue sauce on a roasted tomato flour tortilla.

6 OZ

## SANDWICHES

\*\*Substitute gluten-free bread and cookie \$1.39\*\*

### B.L.A.T. \$7.09

Thick-cut peppered bacon, lettuce, tomato and avocado on ciabatta bread with mayo packets.

4"X 6"

### HAM AND SWISS \$7.09

Ham, lettuce, caramelized onion, swiss cheese, and honey mustard & mayonnaise packets on ciabatta bread.

4"X 6"

### BLACK BEAN BURGER \$8.29

Black bean patty, red onion, lettuce, tomato, ketchup, mustard and mayonnaise packets on sesame seed bun. Served warm.

4"X 4"

### SPICY ITALIAN \$8.59

Ham, salami, pepperoni, lettuce, caramelized onion, provolone cheese, tomato, and Italian vinaigrette on ciabatta bread with mayo packets.

4"X 6"

### ROAST BEEF & PROVOLONE \$9.99

Roast beef, lettuce, provolone cheese, mustard, and mayo packets on ciabatta bread.

4"X 6"

### TURKEY CLUB \$9.99

Ham thick-cut peppered bacon, turkey, lettuce, tomato, provolone cheese, and honey mustard packets on ciabatta bread with mayo packets.

4"X 6"

### MAKE IT WOLVERINE

\$3.59

Boxed option with your choice of sandwich or wrap, chips, cookie, and side salad. Choose one: house salad, pasta salad, or potato salad.

ALL SERVING SIZES ARE APPROXIMATE

 PLATE AND SERVE UNAVAILABLE  GLUTEN FREE  VEGETARIAN  VEGAN  NEW  FAVORITE  DAIRY FREE  CONTAINS NUTS

**BUILD-YOUR-OWN SANDWICH BAR** 🍷

**\$10.49**

Includes: ham, turkey, onions, pickles, tomatoes, cheddar cheese, provolone cheese, mayonnaise and mustard packets, lettuce, ciabatta bread. Your choices of: potato salad or pasta salad.

\*\*Substitute Gluten-Free \$1.39\*\*

2 CHEESE, 6 MEAT  
4"X 6"

**WILLY BOXED LUNCH**

\*\*Includes 4" sandwich, chips, cookie, and condiment packets\*\*  
Substitute gluten-free bread & cookie for \$1.39

<p><b>B.L.T.</b> <b>\$7.09</b> Thick-cut peppered bacon, lettuce, tomato, mayonnaise and mustard packet on ciabatta bread. 4"X 4"</p>	<p><b>HOUSE SALAD</b> 🌱 <b>\$7.09</b> Mixed greens, carrot, cucumber, red onion, tomato, croutons, and ranch dressing. 7 OZ</p>	<p><b>GRILLED VEGGIE</b> 🌱 <b>\$7.09</b> Cucumber, grilled bell pepper, grilled onion, lettuce, tomato, provolone cheese mayonnaise and mustard packets on ciabatta bread. 4"X 4"</p>
<p><b>CLUB</b> 🍷 <b>\$7.09</b> Ham thick-cut peppered bacon, turkey, lettuce, tomato, provolone cheese, mayo and mustard packets on ciabatta bread. 4"X 4"</p>	<p><b>ADD-ONS</b> CHICKEN +\$3.19 6 OZ STEAK +\$5.29 4 OZ</p>	<p><b>CHICKEN SALAD SANDWICH</b> 🍷🌱 <b>\$7.09</b> Chicken, celery, grape, lettuce, tomato, slivered almond and mayonnaise on ciabatta bread. 4"X 4"</p>

**ALL SERVING SIZES ARE APPROXIMATE**

# PASTA AND PIZZA

## ▶ PASTA ◀

MIN: 10 SERVINGS

<b>SPAGHETTI AND MARINARA</b> 🌱 \$5.59 Spaghetti with house made marinara sauce topped with parmesan cheese. 10 OZ	<b>VEGGIE LASAGNA</b> 🌱🌿 \$7.79 Eggplant, bell pepper, mushroom, squash, zucchini, five cheese blend and house-made marinara. 10 OZ	<b>CREAMY PENNE ALFREDO</b> 🌱 \$7.79 Penne pasta with house-made Alfredo sauce made with cream, garlic, Parmesan cheese and white wine. 10 OZ
<b>MEAT LASAGNA</b> \$8.89 House made meat lasagna consisting of ground beef, Italian sausage, and five cheese blend mixed with marinara sauce. 10 OZ	<b>BEEF STROGANOFF</b> ★ \$11.09 Sautéed beef with onions and mushrooms, served in a rich creamy white sauce. Served with butter noodles. 10 OZ	<b>GORGONZOLA CHICKEN</b> 🌱🌿 \$12.59 Airline chicken breast slow roasted and topped with a creamy Alfredo Gorgonzola cheese sauce, roasted sun-dried tomato and pine nuts on a bed of fettuccine noodles. 18 OZ

### ADD-ONS

<b>ADD ROLL &amp; BUTTER</b>	<b>\$0.89</b>	<b>ADD MEATBALLS</b>	<b>\$2.59</b> 4 OZ
<b>GLUTEN-FREE PENNE</b> 🌱🌿	<b>\$2.09</b> 6 OZ	<b>ADD CHICKEN</b>	<b>\$3.19</b> 6 OZ

## LARGE PIZZA

\*Can be made without pork products. Can be made with ground beef or chicken\*

<b>CHEESE</b> 🌱🌿 \$10.99 Garlic butter crust topped with marinara sauce, five cheese blend, and fresh parsley. 8 SLICES	<b>PEPPERONI</b> 🌱 \$11.99 Garlic butter crust topped with marinara sauce, five cheese blend and pepperoni. 8 SLICES	<b>VEGGIE</b> 🌱🌿 \$12.59 Garlic butter crust topped with marinara sauce, five cheese blend, mushroom, red onion, sliced olive and tri-color bell pepper. 8 SLICES
<b>HAWAIIAN</b> 🌱 \$12.59 Garlic butter crust topped with marinara sauce, five cheese blend, Canadian bacon and pineapple tidbits. 8 SLICES	<b>MEAT-LOVERS</b> 🌱 \$13.59 Garlic butter crust topped with marinara sauce, five cheese blend, Canadian bacon, crumbled bacon, Italian sausage and pepperoni. 8 SLICES	<b>SUPREME</b> 🌱 \$13.59 Garlic butter crust topped with marinara sauce, five cheese blend, red onion, sliced olives, tri-color bell peppers, Canadian bacon, Italian sausage and pepperoni. 8 SLICES

<b>GLUTEN-FREE MEDIUM CHEESE</b> 🌱🌿 \$10.49 Cauliflower garlic butter crust topped with gluten free marinara, five cheese blend and parsley. 4 SLICES
---

ALL SERVING SIZES ARE APPROXIMATE

🌱 - PLATE AND SERVE UNAVAILABLE 🌿 - GLUTEN FREE 🌱🌿 - VEGETARIAN 🌿🌱 - VEGAN ★ - NEW 🌱🌿 - FAVORITE 🌱 - DAIRY FREE 🌱 - CONTAINS NUTS



# MEAL PACKAGES

## LOADED POTATO BAR 🍟 \$8.39

Baked Idaho potato, broccoli, caramelized onions, chives, butter, sour cream, shredded cheddar cheese and crumbled bacon.

\*Add Beef Chili (5 oz) \$1.69

19 OZ

## ISLANDER \$9.99

Banana-leaf wrapped slow cooked pork or shoyu marinated chicken with coleslaw, jasmine rice, Tuscan baci roll and butter.

10 OZ

## BUILD YOUR OWN FIESTA SALAD 🌮 \$11.99

Pulled pork or shredded chicken with bell-pepper, lettuce, onion, salsa, shredded cheddar cheese, Spanish rice, tortilla strips, tomatillo ranch, and 10" flour tortilla.

\*Add 1 oz guacamole + \$1.69

10 OZ

## TASTE OF ITALY (MIN:6) 🌟 \$14.39

Chicken or meatballs, penne or linguine noodles, marinara or Alfredo sauce. Served with Caesar salad, Tuscan baci roll, butter and vanilla panna cotta. \*Gluten-free option available

16 OZ

# LUNCH A LA CARTE

## HOT DOG 🌭 \$3.39

6" Hot Dog with ketchup packet, mustard packet, relish, and bun.

Add Beef & Chili (2oz) + \$0.89

10 OZ

## CHICKEN TENDERS 🌭 \$4.09

Two chicken tenders with honey mustard.

4 OZ

## NACHO BAR 🌮 \$4.49

Tri-color tortilla chips with salsa, sliced black olives, sliced jalapeno and nacho cheese sauce.

5 OZ

## HAMBURGER 🌭 \$5.29

Quarter pound grilled beef patty, lettuce, tomato, pickle, onion, mayonnaise, mustard packet & ketchup packet, on sesame seed bun.

+ Add Mushroom \$1.09 + Add Beef Chili \$0.89

+ Add Cheese \$1.19

+ Add (2) Bacon \$1.39

10 OZ

## PULLED PORK SANDWICH 🌭 \$5.59

Slow roasted barbecue pulled pork on a sesame bun. Served with coleslaw.

4 OZ

## CHICKEN WINGS 🌭 \$5.89

Six chicken wings smothered in your choice of buffalo, lemon-pepper, wolverine hot sauce or no sauce.

6 WINGS

## MAKE IT A MEAL

\$3.59

Add two slices of watermelon, Lay's chips and potato salad to your a la carte item.

10 OZ

ALL SERVING SIZES ARE APPROXIMATE

🌭 - PLATE AND SERVE UNAVAILABLE 🍟 - GLUTEN FREE 🌱 - VEGETARIAN 🌿 - VEGAN 🌟 - NEW 🌟 - FAVORITE 🌊 - DAIRY FREE 🌳 - CONTAINS NUTS

# SOUP & SALAD

## SOUP

**\$5.49**

\*Includes roll and butter\*

**BEEF CHILI** 🌾🥚

**CHEF'S CHOICE** 🌾🥚

**CHICKEN NOODLE** 🥚

**CHICKEN TORTILLA** 🌾🥚🥬

**CREAMY CHICKEN CORN CHOWDER** 🌾🥚

**TOMATO BASIL** 🌾🥚🥬🥦

SOLD IN MULTIPLES OF 10

**ROASTED BUTTERNUT SQUASH** (AUG - JAN) 🌾🥚🥬

12 OZ SERVING

### SIDE

**HOUSE** 🥬

**\$3.39**

Mixed greens, carrots, croutons, cucumbers, tomatoes, red onion and ranch dressing. Balsamic vinaigrette upon request. \*Gluten-free & Vegan option available.

4 OZ

**SPINACH** 🌾🥚🥬🥦

**\$4.49**

Spinach, seasonal berries, feta cheese, glazed walnuts, and raspberry vinaigrette.

4 OZ

**CAESAR**

**\$4.19**

Romaine lettuce, shaved Parmesan cheese, croutons, lemon wedge, and house-made Caesar dressing.

4 OZ

**VIP WEDGE** 🌾🥚

**\$5.89**

Crispy iceberg wedge, with roasted cherry tomatoes, crumbled bacon, shaved Parmesan cheese, and green goddess dressing.

4 OZ

### ENTREE

**CAESAR**

**\$ 5.99**

Romaine lettuce, shaved Parmesan cheese, croutons, lemon wedge and house-made Caesar dressing.

6 OZ

**HOUSE** 🥬

**\$ 5.79**

Mixed greens, carrot, crouton, cucumber, red onion, tomato and ranch dressing. Balsamic vinaigrette upon request.

\*Gluten-free & Vegan option available

6 OZ

**SOUTHWEST** 🌾🥚🥬

**\$ 5.89**

Mixed greens, crispy tortilla strip, roasted corn, roasted bell pepper, black bean and chipotle ranch dressing

+ Add Chicken \$3.19

6 OZ

**COBB**

**\$ 7.09**

Mixed greens, feta cheese, cherry tomatoes, cucumber, bacon bits, sliced eggs, croutons, turkey, ham, avocado, and ranch dressing.

6 OZ

**ADD-ONS**

ADD 1 OZ DRESSING

\$0.49

ADD ROLL/BUTTER

\$0.89

ADD 6 OZ CHICKEN

\$3.19

ADD 4 OZ STEAK

\$5.29

**STEAK & GORGONZOLA** 🥚

**\$ 11.09**

Spring mix, red onions, croutons, Gorgonzola cheese, sirloin steak tomatoes, and green goddess dressing.

6 OZ

**BUILD-YOUR-OWN SALAD BAR**

**\$9.99**

Chopped romaine lettuce, cherry tomatoes, olive, pea, shredded cheddar cheese, crumbled bacon, diced ham, turkey, balsamic vinaigrette, ranch dressing, and roll with butter.

10 OZ

ALL SERVING SIZES ARE APPROXIMATE

# DINNER

\*CHOOSE ONE\*

Includes Tuscan baci roll & butter. Substitute gluten-free bread \$1.39. Minimum order of 6.

## • BEEF •

### MEATLOAF \$10.99

House-made meatloaf in mushroom gravy. Served with creamy mashed potatoes and roasted seasonal vegetables.

16 OZ

### POT ROAST \$12.99

Slow cooked pot roast served with garlic mashed potatoes, vegetable gravy, and roasted season vegetables.

16 OZ

### MARINATED FLANK STEAK \$14.39

Tender marinated and grilled flank steak with twice-mashed potato made with chives, cheddar cheese, sour cream, and crumbled bacon. Served with roasted seasonal vegetables.

16 OZ

### BEEF TENDERLOIN \$21.99

6 oz hand-cut fillet mignon served with garlic mashed potatoes, roasted seasonal vegetables and topped with red wine demi sauce.

16 OZ

### PRIME RIB \$25.99

8 oz hand-cut marbled prime rib with au jus and horseradish sauce. Served with garlic mashed potatoes and roasted seasonal vegetables.

18 OZ

### BEEF WELLINGTON \$27.99

A 6 oz cut of fillet of beef coated with a pâté of mushroom wrapped in puff pastry. Served with a lightly baked creamy duchess potato drizzled with a roasted shallot sauce with roasted baby topped carrots.

16 OZ

## • PORK •

### MANGO PEACH CHOPS \$9.99

Two hand-cut seared boneless chop with a spicy mango peach chutney glaze. Served with mushroom rice pilaf and buttered green beans.

16 OZ

### CUBAN MOJO MARINATED PORK \$10.99

Pork roast marinated in citrus juice, Cuban spices, and fresh herbs. Topped with corn salsa. Served with black beans and Spanish rice.

16 OZ

### HONEY GLAZED HAM \$10.99

Bone-in ham served with creamy mashed potatoes, vegetable gravy and sweet potato vegetable medley.

16 OZ

### SWEET AND SOUR PORK \$10.99

Sweet and sour pork with bell peppers, carrots, onions, sugar snap pea, pineapple, and jasmine rice.

16 OZ

### TOMAHAWK PORK CHOP \$18.99

16-oz bone-in pork chop served with asparagus spears and red roasted potatoes. Topped with peach mango salsa.

20 OZ

## • SEAFOOD •

### FISH AND CHIPS \$11.99

Three beer-battered Atlantic cod served with English style chips, tartar sauce, lemon wedge, and malt vinegar. Served with House side salad.

20 OZ

### SHRIMP ALFREDO \$13.90

Four sautéed jumbo shrimp on fettuccine noodles with creamy house-made Alfredo sauce.

\*Can be made Gluten-Free + \$2.09\*

16 OZ

### CUCUMBER DILL SALMON \$14.99

Lemon pepper seared salmon fillet topped with pickled onion and chilled cucumber dill sauce. Served with jasmine rice and roasted seasonal vegetables.

16 OZ

### TERIYAKI BAKED SALMON \$14.99

Salmon fillet with teriyaki glaze. Topped with slivered scallions. Served with jasmine rice and roasted seasonal vegetables.

16 OZ

### MAHI-MAHI \$14.99

Mahi-mahi fillet served with rice pilaf, roasted seasonal vegetables, and lemon butter sauce.

16 OZ

### SALMON EN CROUT \$18.49

A 6oz seared salmon fillet smothered in a spinach Florentine sauce wrapped and baked in a puff pastry. Served with roasted vegetables and rice pilaf.

14 OZ

## • POULTRY •

### CAJUN MANGO BARBECUE CHICKEN \$10.99

Airline chicken breast slow-cooked in barbecue sauce and topped with mango salsa. Served with herb-buttered corn and rice pilaf.

16 OZ

### ROASTED TURKEY BREAST \$11.99

Oven roasted turkey served traditional style with savory turkey gravy, creamy mashed potatoes and petite green beans.

16 OZ

### CHICKEN CAPRESE \$12.99

Airline chicken breast topped with roasted tomatoes, basil & mozzarella cheese. Served with garlic mashed potatoes and petite green beans. Drizzled with balsamic reduction.

16 OZ

### CHICKEN CORDON BLEU \$13.99

Breaded chicken breast rolled with Swiss cheese and ham. Topped with bleu cheese cream sauce and crumbled bacon. Served with rice pilaf and roasted seasonal vegetables.

16 OZ

### CHICKEN FRICASSEE \$13.99

Airline chicken breast slowly cooked in herb cream white wine sauce. Served with rice pilaf and roasted seasonal vegetables.

16 OZ

### CHICKEN MARSALA \$14.99

Slow roasted chicken with rich mushroom marsala wine sauce, roasted red potatoes, and roasted seasonal vegetables.

16 OZ

# VEGETARIAN

\*\*Meat and gluten-free options available upon request\*\*

Options include roll and butter. Six serving minimum for purchase.

## SPAGHETTI & MARINARA **\$5.59**

Spaghetti noodles with parmesan cheese and house-made marinara sauce. 10 OZ

## ASIAN VEGGIE STIR FRY **\$7.79**

Udon noodles, bok-choy, bell pepper, onion, sugar snap peas and water chestnut. Topped with green onion and toasted sesame seeds. Your choice of teriyaki or peanut sauce. 10 OZ

## BAKED ZITI PRIMAVERA **\$7.79**

Ziti noodles tossed with roasted seasonal vegetables, five cheese blend and marinara sauce. 10 OZ

## CREAMY MAC & CHEESE **\$7.79**

Penne noodles with house made creamy cheese sauce. Topped with toasted panko bread crumbs. 10 OZ

## CREAMY PENNE ALFREDO **\$7.79**

Penne pasta with house-made creamy Alfredo sauce and Alfredo cheese. 10 OZ

## VEGETABLE LASAGNA **\$7.79**

Bell pepper, mushroom, squash, zucchini, lasagna noodles, onion, parmesan cheese, tomatoes, tomato sauce, five cheese blend and house-made marinara. 10 OZ

## VEGETABLE MASALA **\$7.79**

Indian style vegetable stew. Basmati rice, bell peppers, cauliflower, carrot, onion, red potato and tomato. Served with naan bread instead of roll and butter. 15 OZ

## VEGETARIAN LOADED POTATO BAR **\$7.99**

Baked Idaho russet potato, broccoli, caramelized onion, scallions, butter, chives, shredded cheddar cheese and sour cream. 20 OZ

## BLACK BEAN BURGER **\$8.29**

Black bean patty, red onion, lettuce, ketchup, tomato, mustard and mayonnaise packets on a sesame seed bun. Served warm. \*Roll and butter excluded. 10 OZ

## CHEESE ENCHILADAS **\$9.59**

Three flour tortillas filled with three cheese mix. Topped with black beans, guacamole, sour cream, Spanish rice and green enchilada sauce. \*Roll and butter excluded. 15 OZ

## RATATOUILLE **\$9.99**

Eggplant, bell peppers, mushroom, onion, squash, tomato, zucchini, white long-grain rice and tomato sauce. 10 OZ

## STUFFED RED PEPPERS **\$11.09**

Whole red bell pepper stuffed with quinoa. Topped with onion and Parmesan cheese. Served on a bed of mushrooms and spinach with roasted seasonal vegetables. Drizzled with balsamic glaze. No minimum order required. \*Vegan option available. 10 OZ

**ALL SERVING SIZES ARE APPROXIMATE**

# DESSERT

COOKIES		CHEESECAKES	
ASSORTED COOKIES	\$0.89	CHEESECAKE BITE	\$0.99
ROLLED SUGAR COOKIES	\$0.89	NEW YORK CHEESECAKE (WITH FRUIT TOPPING)	\$3.99
CUSTOM LOGO (14 DAY ADVANCED NOTICE REQUIRED)	+\$1.09	RASPBERRY SWIRL CHEESECAKE	\$4.49
FROSTED SUGAR COOKIES	\$1.39	TURTLE CHEESECAKE	\$4.59
COCONUT MACAROONS	\$1.49	SWEET POTATO MAPLE	\$4.89
FRENCH MACRON (2)	\$1.99		
PIES		CAKES	
ASSORTED CREAM PIE (1 SLICE)	\$2.19	SHEET CAKE (SOLD HALF OR FULL SHEET. CHOCOLATE OR VANILLA)	\$1.39
HOME-STYLE APPLE PIE (1 SLICE)	\$3.19	GERMAN CHOCOLATE CAKE	\$4.49
KEY LIME PIE (1 SLICE)	\$3.19	TRIPLE CHOCOLATE MOUSSE CAKE (INDIVIDUAL)	\$4.49
LEMON MERINGUE PIE (1 SLICE)	\$3.19	TIRAMISU (CONTAINS COFFEE)	\$4.49
PUMPKIN PIE (1 SLICE)	\$3.19	ULTIMATE CHOCOLATE CAKE	\$4.49

## ► SWEET TREATS ◀

MINI CUPCAKES (ONLY SOLD BY THE DOZEN)	\$0.99	PEPPERMINT PANNA COTTA (MIN:6)	\$3.39
CUPCAKES (EACH: ONLY SOLD BY THE DOZEN)	\$1.49	CREPE BAR: STRAWBERRIES & CREAM (2 CREPE SERVING)	\$3.69
MINI ECLAIR CREAM PUFFS (SOLD BY DOZEN)	\$1.49	CREPE BAR: NUTELLA & BANANA (2 CREPE SERVING)	\$3.69
ICE CREAM NOVELTIES	\$2.29	CHOCOLATE MOUSSE (MIN:6)	\$4.49
CARAMEL PANNA COTTA (MIN:6)	\$3.39	PAVLOVA (SOLD IN MULTIPLES OF 6)	\$4.49
CHOCOLATE PANNA COTTA (MIN:6)	\$3.39	CREME BRULEE (MIN:6)	\$4.89
VANILLA PANNA COTTA (MIN:6)	\$3.39		

# ASSORTMENTS

<b>BROWNIES</b>	<b>\$1.19</b>	<b>SPECIALTY BARS</b>	<b>\$1.19</b>	<b>TARTLETS 3"</b>	<b>\$1.99</b>
Mint, rocky road, triple chocolate, fudge, walnut.		Brownie, caramel, cream cheese, peanut butter, raspberry, seven layer, cream cheese, and lemon		Key lime, sea salt caramel chocolate, and vanilla-fruit	

ALL SERVING SIZES ARE APPROXIMATE

# BEVERAGES

## ► CARAFE SERVICE ◀

ICED WATER	\$0.89
0-CAL CF-FREE PEACH GREEN TEA 🌟	\$1.89
APPLE OR ORANGE MANGO JUICE	\$1.89
CLASSIC LEMONADE	\$1.89
PINK LEMONADE 🌱	\$1.89

## ► DISPENSER SERVICE ◀

ICED WATER	\$0.39
0-CAL CF-FREE PEACH GREEN TEA 🌟	\$0.89
CLASSIC LEMONADE	\$0.89
PINK LEMONADE	\$0.89
APPLE OR ORANGE MANGO JUICE	\$1.89
ADD FRUIT SLICES (PRICE PER DISPENSER) (CHOOSE ONE: STRAWBERRY, PINEAPPLE, CUCUMBER, ORANGE, LEMON, OR LIME)	\$10.99

### CANNED SODA

\$1.19 (12OZ)

### WATER BOTTLES

\$1.19 (20 OZ)

### HERBAL & BLACK TEA

\$1.49 (12 OZ)

### COFFEE (MIN: 5)

\$1.89 (12 OZ)

### BOTTLED JUICES

\$2.69 (15.2 OZ)

### MARTINELLI'S

\$3.49 (12 OZ)

## ► READY TO SERVE ◀

HOT CHOCOLATE (12OZ SERVING)	\$1.89
APPLE CIDER (12 OZ SERVING)	\$1.89
HOT WASSAIL (12 OZ SERVING)	\$1.89

## ► INDIVIDUAL PACKET ◀

HOT WATER SERVICE	\$0.39
HOT CHOCOLATE*	\$0.99
APPLE CIDER*	\$0.99
BOTTLED MILK (14 OZ, 2% REGULAR OR CHOCOLATE)	\$3.19

January 14, 2022 1:28 PM

ALL SERVING SIZES ARE APPROXIMATE

🚫 PLATE AND SERVE UNAVAILABLE 🌾 GLUTEN FREE 🌱 VEGETARIAN 🌿 VEGAN 🌟 NEW 🍷 FAVORITE 🥛 DAIRY FREE 🥜 CONTAINS NUTS