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The following Catering Guide offers a wide selection of high-quality food and services. As Carnegie Mellon’s primary contracted vendor it is our goal to exceed your expectations and we are always available to create a menu tailored to your specific needs. Please contact us for any special arrangements at (412) 268-2129 or visit us at www.cmucatering.catertrax.com.

THE CULINART CATERING PROMISE

The creation of a most memorable and unique event is CulinArt Catering’s singular objective in the design, of unparalleled menus, service and presentation.

If you would like to schedule a meeting to discuss your specific requirements, or if you need additional help in menu planning, our Catering Director, Jaclyn Miller is available for personal assistance via email at jaclynm@andrew.cmu.edu, office (412) 268-2127 or cell phone (412) 377-6183. Once your request is completed, e-mail your order to catering@andrew.cmu.edu and call (412) 268-2129 to confirm.

On occasion, we may make changes due to circumstances beyond our control. The host or hostess will be advised in advance if this should occur.

Regular Business Hours

The prices outlined in this guide pertain to services rendered during our normal hours of operations, Monday-Friday, 7:00am to 7:00pm. Our catering office hours are Monday-Friday, 8:00am to 5:30pm. Certain services (such as china service, tended bars, chef stations, etc.) or catering services executed outside of our normal hours of operations may require service attendance. Please contact our catering department for more information regarding your specific order.

Guarantees

To create a successful event, we require orders to be placed 72 hours prior to your event date. Your final guest count is needed 48 hours prior to your event date. The final invoice will be based on the guaranteed guest count number provided or the number of guests in attendance at the event, whichever is greater.

Order Placement

To ensure quality selections and product availability, we request that functions be scheduled with as much advance notice as possible- at least three business days in advance. Orders placed within 24 hours of your event may be subject to an additional 15% rush charge. We understand that last-minute requests may occur, please call us to discuss your specific catering needs.
Cancellations

All cancellations must be submitted in writing and received by our office at least 72 hours prior to the event date. Any event that is not cancelled within this period will result in 50% payment of the total amount of the contract. Events that are cancelled with in a 24-hour time frame will result in 100% payment of the total amount of the contract plus additional charges for rentals, equipment and linens. If a cancellation is received after normal business hours, your request will be processed the next business day; Catering office hours are Monday-Friday, 8:00am to 5:30pm. We understand that last-minute cancellations are occasionally unavoidable. Please contact the catering department to discuss re-booking incentives for cancellations due to unforeseen conditions.

Event Locations

Event locations must be reserved prior to the event by the client. Please have your tables ordered. Please ensure that facilities are unlocked to allow for prompt delivery and clean up. To ensure all details are met for your event, a two hour set up and strike time may be required.

Delivery and Set Up

Orders are typically scheduled to be setup 30 minutes prior to the event, unless otherwise noted. Additional fees may be applied for after hour and off-site deliveries. Events that do not require a server present, as well late night and weekends orders, will be picked up the next business day.

Service

Certain events require service staff. Service staff is billed for a four (4) hour minimum. Please note that all events served on china require wait staff. Extended setup and/or breakdown requirements will be billed for wait staff at $25.00 per hour, per staff member, with a four (4) hour minimum.

Please review the following service staff rates:

Wait staff .................................................. $25.00 per hour
Bartenders .............................................. $30.00 per hour
Station Attendant ................................. $35.00 per hour
Captain .................................................. $40.00 per hour
Chef ..................................................... $40.00 per hour

To ensure the fluidity of your event, appropriate staffing is arranged by the catering department. Our trained sales representatives can offer suggestions based on your specific event. Our general guidelines for staffing are as follows:

Bar* ....................................................... 1 Bartender per 50 guests
Breaks and Buffets .................................. 1 Wait Staff per 20 guests
Passed Hors d’ Oeuvres ............................ 1 Wait Staff per 30 guests
Served Meals ........................................... 1 Wait Staff per 10 guests

*Per University policy
Equipment
The individual that authorizes a catering order commits to borrowing all equipment provided. The complete return of the borrowed equipment is the responsibility of that authorized individual. If any equipment is lost, broken, or removed from the service site, a replacement cost will be applied. If your event requires special equipment, applicable rental charges will be added to your final invoice.

Service Ware and Linen
Prices per person for basic catering services are inclusive of high quality disposable plastic and paper products. Biodegradable and/or compostable wares are available upon request at an additional charge of $1.50 per person. As your selected caterer, we can provide your event with linens for banquet tables and meeting tables. Our standard black floor length linen can be provided for $17.50 per 6 foot banquet table. Top cloths for seated tables can be rented for $8.50.

Specialty Linen
A large variety of sizes and patterns of specialty linen are available to make your event extra special. Samples of linen are available upon request and are priced according to your needs.

China Patterns
We are pleased to offer a wide variety of china, flatware and glassware patterns for your events. Samples are available upon request and are priced according to your needs. Please contact the catering department for further information.

Payment
In most cases, paying for your order is as simple as providing an oracle string. You may also pay for your order with MasterCard, Visa credit card, cash or check. Checks are to be made payable to CulinArt Group. If you are paying with a credit card, cash or check, a 50% deposit is required when the event is booked and the balance is due 24 hours prior to the event. If paying via Oracle String, no advance deposit is required.

Please note:
• All listed prices are per person, unless otherwise noted.
• A 15% administrative charge will be added to all orders.
• A 20% administrative charge will be added to all china services and VIP set-up outside the Cohon University Center. VIP set-up may require extra labor charges depending on your event needs. Please contact your sales representative for further details.
• During regular business hours there is a minimum order of 10 people or $50.00, unless otherwise specified.
• Prices include delivery, food table/station linens, set up, break down and pick up of food and equipment. Certain events (such as china service, tended bars, chef stations, etc.) require additional service labor charges.
• For the safety and well-being of our clients and guests, food and beverages are not permitted to leave the premises of a catered event. In the rare case there is remaining food, all efforts are made by the catering department to donate the food to a local reputable charity.
Continental Breakfast
Choose from CulinArt’s assorted breakfast pastries, please select three (3):
Donuts, tea breads, muffins, Danish, and bagels
Served with creamery butter, cream cheese, fruit preserves, orange juice, regular coffee, decaffeinated and assorted tea

Continental Breakfast Plus
Choose from CulinArt’s assorted breakfast pastries, please select three (3):
Donuts, tea breads, muffins, Danish and bagels
Served with fresh fruit and berry salad, creamery butter, cream cheese, fruit preserves, orange juice, regular coffee, decaffeinated and assorted tea

New York Style Bagel Bar
minimum of 10 guests
Assorted bagels
Please select two spreads: apple butter, maple bacon cream cheese, jalapeno-cilantro cream cheese, cinnamon-sugar cream cheese, creamy butter, orange juice, regular coffee, decaffeinated and assorted teas

Upgrade Your Breakfast

Breakfast Sliders
Choice of:
Cured ham with brie and rhubarb chutney
Sausage, egg and cheese
Hot chicken and waffle with maple glaze

Breakfast Sandwiches
Bacon, egg and provolone cheese with wilted spinach on an English muffin
Hot chicken and waffle with maple glaze
Egg whites, American cheese spinach and tomato on an English muffin
Egg whites, boursin cheese, avocado, spinach and roasted red pepper on a croissant

Individual Quiche
Please select two (2):
Cured ham and brussel sprout quiche
Spinach, mushroom and feta quiche
Fennel and bacon quiche

Assorted Mini Quiche
$18.95 per dozen
Minimum of 20 Guests

The Scramble $9.25
Scrambled eggs, breakfast potatoes and buttermilk biscuits
Served with your choice of: bacon, pork sausage links or turkey sausage patty
Regular coffee, decaffeinated and assorted tea

Upgrade Your Scrambled Eggs $.75 per item
Spinach, tomato, assorted bell peppers, scallions, mushrooms, cheddar cheese, or feta cheese

The Deluxe Breakfast $13.25
Scrambled eggs, breakfast potatoes, fruit salad
Assorted muffins and assorted tea bread
Choice of bacon, pork sausage links, turkey sausage patty or ham
Orange juice, ice water, regular coffee, decaffeinated and assorted tea
Please select one (1): French toast, multi-grain pancakes or buttermilk pancakes
 OR
Please select one (1) quiche: cured ham and brussel sprout quiche; spinach, mushroom, and feta quiche; or fennel and bacon quiche

Breakfast Flatbreads $5.95
Twenty or more guests, please select two (2), under twenty guests, please select one (1):

Sunnyside flatbread: Cured ham, red bell peppers, cheddar cheese, green onion and sunnyside up egg on rustic flatbread

Winter’s morning flatbread: Scrambled eggs, hash browns, smoked bacon, cheddar cheese and sausage gravy on rustic flatbread

Southwest flatbread: Smoked bacon, scrambled eggs, pico de gallo, smoked jalapeno salsa verde and Jack cheese on rustic flatbread

French Toast Casserole $14.95
Please select one (1):
Blueberry French toast casserole
Angel food cake French toast with strawberry chutney
Apple cinnamon French toast bake with calvados cream cheese icing
Served with creamy butter and syrup, fresh fruit and berry salad
Choice of bacon or pork sausage links, turkey sausage patty or ham
Orange juice, regular coffee, decaffeinated and assorted tea
Oatmeal Bar
Brown sugar, raisins, fresh berries, warm apples, cinnamon butter
Served with fat-free and low-fat milk, regular coffee, decaffeinated and tea

Upgrade Your Oatmeal Bar
Diced mango, mascarpone cheese, pecans, sliced peaches, dried cranberries and yogurt clusters

Assorted Fresh Bagels
Served with creamy butter and assorted cream cheese

Assorted Fresh Donuts

Assorted Muffins
Blueberry, raisin bran, and chocolate-chocolate chip, served with creamy butter

Assorted Breakfast Tea Bread
Please select one (1): Banana nut, lemon-poppy, cranberry-orange
Each loaf serves 12

Heart Healthy Vita Bars
Please select two (2): Strawberry harvest, banana chocolate chip, cranberry apple oat, blueberry oatmeal

Assorted Tea Scones
**Fresh Fruit Mosaic**  
$3.95  
Sliced fresh fruit and berries  
Add raspberry yogurt dip  
$.95

**Fresh Fruit Salad**  
$3.25

**Assorted Whole Fruit Basket**  
$1.75

**Assorted Individual Yogurts**  
Including low-fat, light & fit and plain yogurts  
$2.50

**Assorted Greek Yogurt**  
$3.25

**Fruit & Yogurt Parfaits**  
$3.95  
Assorted fruit and berries topped with low-fat granola and low-fat yogurt  
Also offered as build your own

**Granola Blend**  
$2.50

**Assorted Breakfast Cereals with 2% and Skim Milk**  
$2.75

**Bacon or Sausage**  
$3.95  
Sausage available as turkey patty or pork links

**French toast, Multi-grain Pancakes or Buttermilk Pancakes**  
$2.95  
Served with butter and syrup

**Assorted Individual Quiche**  
$3.75  
**Please select two (2):**  
Cured ham and brussel sprout quiche  
Spinach, mushroom and feta quiche  
Fennel and bacon quiche

**Breakfast Sliders**  
$19.95 per dozen  
**Choice of:**  
Cured ham with brie and rhubarb chutney  
Sausage, egg and cheese  
Hot chicken and waffle with maple glaze

**Assorted Mini Quiche**  
$18.95 per dozen

**Mini Cheddar Biscuits**  
$12.95 per dozen

**Breakfast Potatoes**  
$2.75

**Sweet Potato Hash**  
$2.75
Minimum of 20 Guests

**Turkey & Chicken**

**Smoked Turkey & Swiss**
Sliced tomato, mixed greens, with basil vinaigrette on a brioche bun

**Smoked Turkey & Crispy Pancetta**
Mixed greens and cranberry-jalapeno jam on focaccia

**Smoked Turkey & Bacon**
Swiss cheese, leaf lettuce, tomato and sage aioli on sliced twelve grain bread

**Buffalo Chicken Sandwich**
Blue cheese spread, tomato and leaf lettuce on a brioche bun

**Classic Chicken Salad**
Spinach and sliced tomato on a croissant

**California Chicken Club**
Smoked bacon, Swiss cheese, avocado, tomato and herb mayo on a croissant

**Pesto Rubbed Chicken**
Fresh mozzarella, roasted tomatoes, leaf lettuce and roasted garlic on a rustic baguette

**Curried Chicken Salad**
Dried cranberries, leaf lettuce and tomato on a brioche bun

**Beef, Pork & Ham**

**Roast Beef & Herb Caramelized Onions**
Tomato, leaf lettuce and horseradish mayo on a brioche bun

**Roast Beef & Swiss**
Tomato, leaf lettuce and spicy brown mustard on a pretzel roll

**Roast Beef & Cheddar**
Roasted tomatoes, spinach and tarragon infused mustard on a brioche bun

**Muffaletta**
Hard salami, provolone cheese, roasted peppers, garlic mayo and house made giardiniera on focaccia
Cured Ham & Grilled Brie
Roasted fig jam and spinach on a rustic baguette

Asian Pulled Pork
Pickled carrots, Napa cabbage slaw, cilantro and soy glaze on a rustic baguette

B.L.T.
Smoked bacon, Roma tomatoes, leaf lettuce, rosemary aioli and roasted banana peppers on an Italian roll

Seafood & Vegetarian/Vegan

Tuna Salad
Spinach, cucumber and tomato on a croissant

Vegan Hummus
Shredded carrots, roasted tomatoes and broccoli in a spinach wrap

Balsamic Grilled Vegetables
Spinach, tomato and charred onion jam on focaccia

Fresh Mozzarella & Tomato
Sliced fresh mozzarella, Roma tomatoes, fresh basil and olive oil on focaccia

Southern Spiced Shrimp Roll
Shrimp salad, sliced tomato and spinach on an Italian roll
($2 additional)

Grilled Portobello Mushroom
Braised red cabbage, roasted red peppers, whipped goat cheese with sundried tomato and roasted garlic spread on a brioche bun

Sandwich Selection Guidelines
Gourmet Sandwich Buffet and Boxed Lunches
40 or less people please select up to three (3) sandwiches
40 or more people please select up to four (4) sandwiches
Gourmet Sandwiches Available as Wraps
Gourmet Sandwich Complete Buffet
Gourmet sandwich and wrap selections *(Gourmet sandwiches listed on page 8)*

Please select one (1):
- Signature potato salad or charred tomato, spinach and campanelle pasta salad
- Served with seasonal tossed green salad and dessert bars and cookie
- Assorted canned soda and bottle water

Gourmet Sandwich or Wrap Only $9.95

Eat Well Buffet

**Assortment of Eat Well Whole Wheat Wraps:**
- Black bean, corn and rice salad in a wrap (vegan)
- Mediterranean chickpeas in a wrap (vegan)
- Southeast Asian chicken with gingered vegetables in a wrap
- Tuna veggie salad with cucumber and tomato in a wrap
- Served with whole fruit, granola bars and bottled water

Eat Well Buffet $11.95

Wholesome Smorgasbord

**Assortment of platters featuring:**
- Smoked turkey breast, poached salmon, roasted balsamic vegetables, roast beef and grilled breast of chicken
- Bread basket including: multi-grain, pumpernickel, whole wheat and marble rye
- Reslish tray and spreads: red onion, sliced tomato, leaf lettuce, assorted sliced cheeses, sundried tomato spread, brown mustard, horseradish mayo

Wholesome Smorgasbord $14.85

Please select one (1) gourmet salad:

**Whole grain and grape salad (vegan)**
- Barley, brown rice, sweet corn and scallions tossed in lemon vinaigrette

Legume salad (vegan, GF)
- Chickpeas, kidney beans and roasted vegetables in balsamic vinaigrette

Tabouli and Watercress Salad (vegan)
- Caramelized red onions, cucumbers, roasted grape tomatoes, fresh herbs, watercress and citrus-mint vinaigrette

Black Bean Fiesta Rice Salad (vegan, GF)
- Fresh cilantro, charred roma tomatoes, lime zest, black beans and rice
- Accompanied by fresh garden salad topped with tomatoes, carrots and cucumbers with light Italian and non-fat raspberry vinaigrette dressings
Wholesome Smorgasbord Complete Buffet $17.50
Wholesome Smorgasbord served with fresh fruit and berry salad, a variety of non-fat yogurts accompanied by assorted canned soda and bottle water

Add dessert (no added sugars) - select one (1): $5.25
Three layer chocolate cake
Cheesecake
Lemon meringue pie

Eat Well Boxed Lunch $7.75
Each box contains:
Granola bar, whole fruit and bottle water
Eat Well ½ wrap, choice of:
Black bean, corn and rice salad in a wrap (vegan)
Mediterranean chickpeas in a wrap (vegetarian)
Southeast Asian chicken with gingered vegetables in a wrap
Tuna veggie salad with spinach, cucumber and tomato in a wrap

Gourmet Boxed Lunch $13.25
Each box contains:
Potato chips, fresh fruit cup and fresh-baked cookie or brownie
Choice of canned soda or bottled water
Choice of gourmet sandwich or wrap selection (Gourmet sandwiches listed on page 8)
Choice of one (1) gourmet side salad for the group:
Signature potato salad
Charred tomato and spinach campanelle pasta salad
Cheddar broccoli salad

Classic Sandwich Boxed Lunch $9.95
Each box contains:
Potato chips, whole fruit and fresh-baked cookie
Choice of canned soda or bottle water
Sandwich selection: turkey breast, roast beef or ham
With choice of: Swiss cheese, American cheese or provolone cheese
Served on Kaiser roll with lettuce and tomato, Heinz mayonnaise and mustard packets on the side
Vegan and vegetarian choices:
Black bean, corn and rice salad in a wrap (vegan)
Mediterranean chickpeas in a wrap (vegetarian)
Portobella mufleletta with provolone, roasted peppers, garlic mayo, house made giardiniera and lettuce on focaccia (vegetarian)
Vegan Whole Grain Grape Salad (vegan) $2.75
Barley, brown rice, and sweet corn tossed with grapes, scallions and lemon vinaigrette

Quinoa and Apple Salad (vegan, GF) $2.75
Quinoa, cranberries and crisp apples, tossed in an apple and mint vinaigrette

Southwest Sweet Potato and Black Bean (vegan, GF) $2.75
Fresh cilantro, roasted corn, roasted sweet potatoes, black beans tossed in pico di gallo vinaigrette

Legume Salad (vegan, GF) $2.75
Chickpeas, kidney bean and roast vegetables in balsamic vinaigrette

Seasonal Tossed Green Salad (vegetarian, GF) $2.25
Mixed greens tossed with tomatoes, cucumbers and carrots with balsamic vinaigrette or ranch dressing

Greek Salad (vegetarian, GF) $2.55
Vine-ripened tomatoes, cucumbers, bell peppers, feta, Kalamata olives, artichoke and red onions with Greek vinaigrette

Tabouli and Watercress Salad (vegan, GF) $2.75
Caramelized red onions, cucumbers, roasted grape tomatoes, fresh herbs, watercress and citrus-mint vinaigrette

Charred Tomato, Spinach & Campanelle Pasta Salad (vegetarian) $2.75
Toasted sunflower seeds, chives, fresh basil, cucumbers and sliced olives tossed in a champagne vinaigrette

Signature Potato Salad (vegetarian) $2.25
Red bliss potatoes tossed with celery, onion and a hint of dijon

Homemade Soup of the Day $3.95
Grilled Chicken Caesar Salad  $9.95
Crisp romaine lettuce topped with a grilled chicken breast, shaved Parmesan
and house made croutons with a creamy Caesar dressing

Thai Chicken Salad  $9.95
Grilled marinated chicken breast, shredded Napa cabbage, julienne cucumbers, carrots,
edamame, cilantro, red cabbage, green onions and crispy rice sticks with a cilantro dressing

Southwest Chicken Salad  $9.95
Chili-rubbed chicken breast on a bed of lettuce with black beans, sweet corn, diced tomatoes,
green onions and crispy corn tortilla strips with our homemade cilantro-ranch dressing

Classic Cobb Salad  $11.25
Chopped lettuce with roast turkey, smoked bacon, fresh avocado, diced tomatoes,
chopped egg and gorgonzola cheese with ranch dressing

Chef’s Salad  $9.95
Roast turkey, ham, cheddar and Swiss cheeses with carrots, cucumber, tomato and
hard-boiled egg over mixed greens with ranch, Italian or light Italian dressing

Roasted Vegetable Salad  $9.95
Roasted marinated bell peppers, eggplant, zucchini, green onions, Roma tomatoes and corn,
served over a bed of mixed greens with balsamic vinaigrette

Greek Salad  $9.95
Cucumber slices, vine-ripened tomatoes, bell peppers, feta cheese, Kalamata olives,
artichoke hearts and red onion with Greek vinaigrette and pita triangles over mixed greens

Salad selection listed above can be plated on china for additional $2.50 per person
(Requires Wait Staff)
$15.25  
Minimum of 20 Guests

Designer salad platters include your choice of up to three pre-tossed salad platters, assorted rolls with butter, fresh fruit and berry salad, brownies and cookies, ice water and choice of iced tea or lemonade.

Please select three (3) of the following:

**Mediterranean Meze Platter**  (Vegetarian)
Fresh grilled pita served with hummus, eggplant caponata, feta cheese, grape leaves and Kalamata olives over a bed of mixed greens with Greek vinaigrette

**Tuscan Grilled Chicken**
Sliced rosemary garlic chicken with charred peppers and cherry tomatoes with sun-dried tomato pesto pasta salad

**Southwest Chicken Salad**
Chili-rubbed chicken breast on a bed of lettuce with black beans, sweet corn, diced tomatoes and green onions and crispy corn tortilla strips with our homemade cilantro-ranch dressing

**Gourmet Cobb Salad**
Smoked turkey breast garnished with avocado, olives, tomatoes, crisp bacon, chopped egg and gorgonzola crumbles with our herb vinaigrette dressing

**Ancho Rubbed Sirloin**  ($2.00 additional charge)
Crisp romaine lettuce topped with fire roasted peppers, sweet potato straws and white bean salsa with lime vinaigrette

**Mongolian Beef Salad**
Sliced marinated flank steak over Napa cabbage, tossed with fresh mint and basil, topped with cucumbers and scallions, served with a ginger-sesame dressing

**Asian Salmon Salad**  ($2.00 additional charge)
Mandarin oranges, diced tomato, crispy rice stick, scallions and carrots over mixed greens with sweet Thai chili-cilantro vinaigrette
$16.50
Minimum of 20 Guests

Designer salad bar includes assorted rolls with butter, fresh fruit and berry salad, ice water and choice of iced tea or lemonade.

Proteins
Please select two (2):
- Tuscan grilled chicken, southwest chicken, smoked turkey, Mongolian beef
- Hummus with grilled pita chips or eggplant caponata with grilled pita chips
Add additional topping $1.75
OR
Add fresh poached salmon or grilled shrimp $2.95

Greens
Please select two (2):
- Mixed greens, romaine, Asian mix, spinach

Salad Mixers
Please select seven (7):
- Stuffed grape leaves, Kalamata olives, grape tomatoes, diced tomatoes, cucumbers, scallions, carrots, crisp bacon, chopped egg, black beans, sweet corn, green onion, capers, croutons, crispy tortilla strips, dried cranberries, sunflower seeds, avocado, mandarin oranges, feta cheese, shredded cheddar and gorgonzola cheese crumbles
Add additional toppings $.75 per topping

Dressings
Please select two (2):
- Balsamic, ginger-sesame, cilantro ranch, fresh herb vinaigrette, basil vinaigrette, champagne vinaigrette or fresh lemon juice and olive oil

Dessert
Please select one (1):
- Dessert bars and cookies
- Fat-free angel food cake served with assorted berries and whipped cream
- Wild berry shortcake bar served with macerated berries whipped cream
- Chocolate layered cake
Minimum of 20 Guests

Served with ice water, assorted rolls and butter, cookies and choice of iced tea or lemonade.

Tier One  $14.95

**Salads ~ please select one (1):**
- Seasonal garden salad with balsamic vinaigrette & ranch
- Classic Caesar salad
- Greek salad with vine ripened tomatoes, cucumbers, bell peppers, red onion, Kalamata olives and feta cheese with Greek vinaigrette
- Charred tomato, spinach and campanelle pasta salad

**Accompaniments ~ please select two (2):**
- Smashed Yukon gold potatoes
- Herb roasted red skin potatoes
- Maple roasted sweet potatoes
- Butternut squash, turnip, and red skin potato trio
- Green beans with roasted mushrooms and shallots
- Roasted root vegetables
- Braised collard greens with butternut squash
- English peas with bacon and pearl onions

**Entrées ~ please select one (1):**

**Miso Glazed Chicken**
Grilled chicken breast brushed with our signature miso glaze, drizzled with chili-garlic vinaigrette

**Nashville Hot Chicken**
Lightly fried chicken, spiced up

**Cider Brined Pork Loin**
Pork loin brined in apple cider, roasted and topped with a charred scallion vinaigrette

**Marinated Flank Steak** ($2.00 additional charge)
Balsamic and rosemary marinated flank steak with red wine sauce

**Southern Fried Catfish**
Golden fried catfish filets with traditional creole sauce

**Roasted Vegetable Lasagna** (vegetarian)
With roasted tomato sauce

**Green Thai Curry Tempeh** (vegan)
With charred red peppers and roasted bok choy
Southern Grits  (vegetarian)
With roasted vegetables, roasted garlic and sage butter

Lemon Grass Braised Tofu  (vegan)
With rice wine pickled cucumbers and green Thai curry sauce

Substitution may apply based on availability

Tier Two  
$16.95

Green Salads ~ please select one (1):
Seasonal garden salad with balsamic vinaigrette and ranch
Classic Caesar salad
Greek salad with tomatoes, cucumbers, bell peppers, red onion, Kalamata olives and feta cheese
with Greek vinaigrette

Side Salad ~ please select one (1):
Charred tomato, spinach and campanelle pasta salad
Quinoa and apple salad
Sweet potato and black bean salad

Accompaniments ~ please select two (2):
Smashed Yukon gold potatoes
Herb roasted red skin potatoes
Maple roasted sweet potatoes
Butternut squash, turnip, and red skin potato trio
Green beans with roasted mushrooms and shallots
Roasted root vegetables
Braised collard greens with butternut squash
English peas with bacon and pearl onions

Entrées ~ please select two (2):
Roasted Chicken Provencal
Bone-in chicken, plum tomatoes, garlic and fresh herbs

Miso Glazed Chicken
Grilled chicken breast brushed with our signature miso glaze, drizzled with chili-garlic vinaigrette

Nashville Hot Chicken
Lightly fried chicken, spiced up

Cider Brined Pork Loin
Pork loin soaked in apple cider brine, roasted and topped with a charred scallion vinaigrette

Marinated Flank Steak  ($2.00 additional charge)
Balsamic and rosemary marinated flank steak with red wine sauce

Roasted New York Strip Loin  ($2.95 additional charge)
Herb rubbed New York Strip loin with a roasted garlic and thyme demi-glace
Southern Fried Catfish
Golden fried catfish filets with traditional Creole sauce

Citrus and Herb Marinated Salmon
With cilantro and roasted tomato sauce

Roasted Vegetable Lasagna (vegetarian)
With roasted tomato sauce

Green Thai Curry Tempeh (vegan)
With charred red peppers and roasted bok choy

Desserts~ select one:
New York style cheese cake
German chocolate cake
Yellow layer cake
Fresh fruit and berry salad

Substitution may apply based on availability
Salads ~ select one (1) of the following:

**Iceberg Wedge**
Grape tomatoes, red onion, blue cheese, crisp bacon and creamy blue cheese vinaigrette

**Watercress Salad**
Watercress, pickled poached beets, marinated grape tomatoes, crispy shallots and chevre cheese with roasted garlic vinaigrette

**Classic Caesar Salad**
Crisp romaine lettuce, shaved parmesan and croutons with creamy Caesar dressing

**Limestone Bibb Lettuce**
Aged goat cheese, poached pears, grape tomatoes and candied walnuts with a lemon-chardonnay vinaigrette

Entrées ~ select one (1) of the following:

Entrées are served with the chef’s selection of seasonal accompaniments.

**Char Grilled Chicken Breast**
Sweet potato hash, green beans and tomato salsa

**Nashville Hot Chicken and Waffles**
Maple and apple jack brandy glaze and house made pickles

**Chipotle Rubbed Chicken Breast**
Warm roasted corn and brussel sprout salad, black bean and cilantro bread pudding and smoked jalapeno salsa verde

**Cured Pork Loin**
Whipped potatoes, braised collard greens and red eye gravy

**Baseball Cut Sirloin**
Warm potato salad, wild mushroom fricassee and green beans

**New York Strip Steak**
Au gratin potatoes, green beans and creamy mushroom sauce

**Shrimp and Grits**
Creamy grits and sautéed shrimp in Creole sauce
Pan Fried Rainbow Trout  
Herbed rice pilaf, roasted root vegetables, and Creole sauce  
$22.95

Herb Grilled Portobello Steak  (vegan)  
Kale and walnut pesto, caramelized cauliflower, warm tri color fingerling potato salad and roasted tomatoes  
$15.95

Lemon Grass Braised Tofu  (vegan)  
With rice wine pickled cucumbers, Jasmine rice, and green Thai curry sauce  
$15.95

Desserts ~ please select one:  
New York style cheese cake  
Yellow layer cake  
Flourless chocolate cake with fresh berries

Upscale Desserts  
$2.95 additional, in place of included dessert  
Salted caramel cake  
Sweet potato and maple cheesecake  
Key lime pie with citrus mousse  
House-made chocolate chip oreo vanilla cake

Substitution may apply based on availability
Minimum of 20 guests, menu reserved for etiquette meals only

Salad
Seasonal garden salad with tomatoes carrots, cucumbers and olives with pits
Balsamic vinaigrette and ranch

ADD
Soup ~ please select one (1):  $3.95
Vegetable soup
Chicken Noodle soup
French onion soup (available only for Cohon University Center etiquette meals)

Classic Entrées ~ please select one (1):  $15.95
Roasted Bone-in Heirlien Breast of Chicken
With Provencal sauce

Grilled Chicken Piccata
Topped with lemons and capers

Almond Crusted Cod
With sherry butter

Vegetarian Entrée
Chef’s selection

Accompaniments ~ please select two:
Smashed Yukon gold potatoes
Angel hair pasta
Julienne vegetables
French style green beans with red peppers
Green peas

Dessert
Chef’s selection of cakes

Served with ice water, iced tea, assorted rolls and butter

No Substitutions

More than one entrée selection (not including vegetarian) will include a $4.00 per person upcharge.
Minimum of 20 Guests

Served with ice water, assorted rolls and butter, cookies, and choice of Iced tea or lemonade.

**Tier One**

$18.95

**Salads ~ please select one (1):**
- Seasonal garden salad with balsamic vinaigrette & ranch
- Classic Caesar salad
- Greek salad with tomatoes, cucumbers, bell pepper, red onion, Kalamata olives and feta cheese with Greek vinaigrette
- Charred tomato, spinach and campanelle pasta salad

**Accompaniments ~ please select two (2):**
- Smashed Yukon gold potatoes
- Herb roasted red skin potatoes
- Maple roasted sweet potatoes
- Butternut squash, turnip, and red skin potato trio
- Green beans with roasted mushrooms and shallots
- Roasted root vegetables
- Braised collard greens with butternut squash
- English peas with bacon and pearl onions

**Entrées ~ please select one (1):**
- **Herb Grilled Chicken**
  - Citrus and tomato relish

- **Roasted Chicken Breast**
  - With caramelized red onion and fig jus

- **Herb and Garlic Roasted Pork Loin**
  - With charred shallots and confit grape tomatoes

- **Roasted Tri-Tip Beef**
  - With roasted shallot and marsala mushroom ragout

- **Slow Roasted Beef Brisket**
  - With honey-chipotle glaze

- **Bloody Mary Marinated NY Strip Loin** ($2.95 additional charge)
  - With lime and horseradish sundried tomato sauce

- **Roasted Salmon**
  - With grilled vegetable ratatouille and brown butter caper sauce
Boston Blue Cod
With pickled vegetable salad

Lemon and Herb Crusted Trout
With charred onions and thyme buerre fondue

Grilled Eggplant Medallions (vegetarian)
With roasted red peppers, wilted spinach, and Moroccan charmoula sauce

Southern Grits (vegetarian)
With roasted vegetables, roasted garlic and sage butter

Lemon Grass Braised Tofu (vegan)
With rice wine pickled cucumbers and green Thai curry sauce

Substitution may apply based on availability

Tier Two
$21.95

Green Salads ~ please select one (1):
Seasonal garden salad with balsamic vinaigrette & ranch
Classic Caesar salad
Greek salad with tomatoes, cucumbers, bell peppers, red onion, Kalamata olives and feta cheese with Greek vinaigrette

Side Salad ~ please select one (1):
Charred tomato, spinach and campanelle pasta salad
Quinoa and apple salad
Sweet Potato and black bean salad

Accompaniments ~ please select two (2):
Smashed Yukon gold potatoes
Herb roasted red skin potatoes
Maple roasted sweet potatoes
Butternut squash, turnip, and red skin potato trio
Green beans with roasted mushrooms and shallots
Roasted root vegetables
Braised collard greens with butternut squash
English peas with bacon and pearl onions

Entrées ~ please select two (2):
Herb Grilled Chicken
Citrus and tomato relish

Roasted Chicken Breast
With caramelized red onion and fig jus

Herb and Garlic Roasted Pork Loin
With charred shallots and confit grape tomatoes
Roasted Tri-Tip Beef
With roasted shallot and marsala mushroom ragout

Slow Roasted Beef Brisket
With honey-chipotle glaze

Bloody Mary Marinated NY Strip Loin  ($2.95 additional charge)
With lime and horseradish sundried tomato sauce

Roasted Salmon
With grilled vegetable ratatouille and brown butter caper sauce

Boston Blue Cod
With pickled vegetable salad

Lemon and Herb Crusted Trout
With charred onions and thyme buerre fondue

Grilled Eggplant Medallions (vegetarian)
With roasted red peppers, wilted spinach, and Moroccan charmoula sauce

Desserts ~ select one (1):
New York style cheese cake
German chocolate cake
Yellow layer cake
Fresh fruit salad

Upscale Desserts
$2.95 additional, in place of included dessert
Salted caramel cake
Sweet potato and maple cheesecake
Key lime pie with citrus mousse
Housemade chocolate chip oreo vanilla cake

Served with ice water, assorted rolls and butter

Choice of iced tea or lemonade

Substitution may apply based on availability
Minimum of 20 Guests

Baked Potato Bar $9.95
Potato bar served with seasonal tossed green salad or classic Caesar salad
Toppings: broccoli, bacon bits, diced grilled chicken, fresh tomato, salsa, butter, chopped green onion, jalapeno, sour cream and cheddar cheese
Served with your choice of vegetarian style chili or spicy beef chili
Ice water and choice of iced tea or lemonade
Additional chili $3.25

Pasta Bar $9.95
Seasonal tossed green salad with assorted dressings
Choice of pasta: penne or farfalle
Choice of sauce: marinara, pesto and Alfredo sauce
Accompanied by garlic knots and pizzelles
Served with ice water and choice of iced tea or lemonade

Pep Up Your Pasta
Meatballs $2.95
Grilled chicken breast $3.95
Tri-colored tortellini $2.95
Extra sauce minimum of 40 Guests $1.95
Green beans $2.25
House made cannoli $3.50

Street Dogs $11.95
All-beef hot dogs, fresh hot dog buns,
charred tomato, spinach and campanelle pasta salad, potato chips, cookies, topping bar including:
brown mustard, sauerkraut, neon relish, ketchup, diced onions, sport peppers, hot dog chili,
cheddar cheese sauce, dill pickles slices, diced tomatoes, smoked jalapeno relish,
Served with ice water and choice of iced tea or lemonade
Upgrade to gourmet poppyseed hot dog buns $.50

The Pittsburgher $12.95
Includes kielbasa and sauerkraut, city chicken over egg noodles, coleslaw, house made potato chips,
buffalo chicken dip, pierogies with caramelized onions and sour cream, pull-apart buns and condiments
Accompanied by seasonal tossed green salad with ranch and balsamic vinaigrette
Served with ice water and choice of iced tea or lemonade
Minimum of 20 Guests

All-American BBQ  $12.95
Please select one salad: potato salad, southern style coleslaw or macaroni salad

Includes quarter-pound all-beef hamburgers, grilled all-beef hot dogs and fresh rolls
Accompanied by seasonal tossed green salad, vegetarian baked beans, grilled corn
Watermelon wedges (or seasonal fruit) and fresh-baked cookies, cheese tray and relish tray including
pickled peppers and condiments
Served with ice water and iced teas or lemonade

The following can be added to any BBQ
Veggie burger (vegan)  pricing upon request
Kansas City bone-in BBQ chicken  $5.25
St. Louis baby back pork ribs  $7.55
Carolina pulled pork  $5.25
Texas style brisket  $7.55

Taco Bar  $11.95
Choice of seasoned ground beef OR chicken with sautéed peppers and onions,
corn taco shells, plain and wheat tortillas
Accompanied by seasonal tossed green salad with cilantro-ranch, cilantro rice, black beans, shredded
lettuce, fresh tomatoes, cheddar cheese, salsa and sour cream
Served with ice water and iced tea or lemonade
Add guacamole $1.75
Extra tortillas $.75

Indian Buffet  $12.95
Tandoori Chicken
Yogurt and spice-marinated chicken, roasted in a hot oven

Chana Masala
Chick peas simmered in a spiced tomato and onion sauce

Vegetable Curry
Seasonal vegetables stewed in a garlic and ginger sauce

Accompanied by basmati rice, cucumber, mint raita and naan bread
Served with ice water and iced tea and lemonade
Asian Market

Steamed rice and lo mein noodles, Napa cabbage slaw, tempura fried green beans, bean sprouts, kim chi, pork dumplings, pickled vegetables, lemongrass vinaigrette, Thai curry sauce, sweet Thai chili sauce, sambal-olek, Chinese brown sauce

Please select two (2):
Braised tofu, sliced marinated chicken, sliced marinated beef

Served with ice water and ice tea or lemonade and a fortune cookie
Can be served as buffet or action station (action station requires chef attendant)
Minimum of 20 Guests

Served with creamy butter, assorted rolls, ice water and iced tea. All served meals are presented on china and require service staff.

Salads
Please select one (1) of the following:

Iceberg Wedge
Grape tomatoes, red onion, blue cheese, crisp bacon and creamy bleu cheese vinaigrette

Watercress Salad
Watercress, pickled poached beets, marinated grape tomatoes, crispy shallots and chevre cheese with roasted garlic vinaigrette

Classical Caesar Salad
Crisp romaine lettuce, shaved parmesan and croutons with creamy Caesar dressing

Limestone Bibb Lettuce
Aged goat cheese, poached pears, grape tomatoes and candied walnuts with a lemon-chardonnay vinaigrette

Entrées
Please select one (1) of the following:

Entrées are served with the chef’s selection of seasonal accompaniments

Roasted Chicken Breast
Wild mushroom risotto, braised greens and charred onion-thyme jus

Thai Chicken Curry
Jasmine rice, tri-colored peppers and roasted bok choy

Apple Cider Pork Shoulder
Butternut squash puree, roasted corn bread pudding, green beans and cider BBQ sauce

Red Wine Braised Boneless Short Rib
Smoked cheddar potato terrine, roasted vegetables and short rib reduction

Balsamic and Orange Marinated NY Strip Steak
Confit potato mash, green beans and garlic and herb butter

Seared Salmon
With horseradish potato puree, roasted asparagus, and charred tomato sauce

Chesapeake Crab Cakes
Boursin grits, wilted arugula salad, and tomato basil marmalade
Miso Marinated Mahi Mahi $24.95
Pickled peppers, clove scented Jasmine rice and wilted Napa cabbage slaw

Cajun Seared Ahi Tuna $28.95
Pickled vegetables, green beans, black quinoa and charred tomato jam

Herb Grilled Portobello Steak (vegan) $21.95
Kale and walnut pesto, warm tri-color fingerling potato, caramelized cauliflower, roasted tomatoes and green beans

Lemon Grass Braised Tofu (vegan) $21.95
With rice wine pickled cucumbers, Jasmine rice, and green Thai curry sauce

Desserts
Please select one (1):
House-made oreo cheese cake
New York style cheese cake
German chocolate cake
Yellow layer cake
Flourless chocolate cake with fresh berries

Upscale Desserts
$2.95 additional, in place of included dessert
Salted caramel cake
Sweet potato and maple cheesecake
Key lime pie with citrus mousse
House-made chocolate chip oreo vanilla cake

Substitution may apply based on availability
Get Healthy
Includes: Artichoke-spinach flatbread with white beans, shaved parmesan and fresh basil, cranberry pistachio bites, quinoa and kale salad with herb vinaigrette and broccoli and avocado quesadillas

$8.25 per person

Sampler
Lime and jalapeno hummus and red pepper hummus with grilled pita crisps

$3.95 per person

Quesadilla
Choice of grilled chicken or roasted vegetables
Cheddar and Monterey jack cheeses, tomatoes, onions, olives and salsa

$4.95 per person

Make-Your-Own Trail Mix
Sunflower seeds, almonds, assorted dried fruits and granola

$5.25 per person

Tea Sandwiches
Cucumber and boursin
Pimento cheese
Curry chicken salad
Smoked salmon and dill cream cheese
Includes one of each sandwich per person

$5.25 per person

Café Slider Collection
Deli sliders: turkey or roast beef
Buffalo chicken sliders
Pulled pork slider with pickled vegetables
Gourmet hamburger sliders with caramelized onion and bacon jam
Crab cakes sliders
Grilled portobello slider with wilted spinach, boursin cheese and tomato jam

$23.95 per dozen
$23.95 per dozen
$23.95 per dozen
$22.00 per dozen
$25.75 per dozen
$19.95 per dozen

Crispy Snacks
Bowls of chips & pretzels with onion dip
Homemade sweet potato chips dusted with cinnamon and brown sugar
Homemade potato chips dusted with sea salt
South of the border: tortilla chips with salsa, guacamole and sour cream

$1.95 per person
$2.25 per person
$2.25 per person
$3.85 per person
Sweet Snacks
Gourmet Cup Cakes $21.95 per dozen
Chocolate with chocolate icing
Vanilla with white icing
Red velvet with cream cheese icing

Sweets and Treats
Cookies, strawberry oatmeal bar, brownies and fresh cut fruit kabobs $5.45 per person
Add raspberry yogurt dip $.95 per person
Freshly-baked home-style cookies $13.25 per dozen
Chewy chocolate brownies $18.75 per dozen
Assorted dessert bars $18.25 per dozen
Gourmet tea cookies $22.95 per dozen
Chocolate dipped almond macaroons, buckeyes, streusel topped apple snickerdoodle, chocolate chip cream cheese cookie
Gourmet miniature pastries $5.25 per person
Assorted truffles, red velvet cake & carrot cake, double chocolate cake
Chocolate dipped strawberries (seasonal) $16.95 per dozen
Fresh fruit mosaic
Sliced fresh Fruit and berries $3.95 per person
Add raspberry yogurt dip $.95 per person
Gourmet Truffles $22.95 per dozen
Milk chocolate, white chocolate and dark chocolate
Smoked Salmon Platter
Capers, chopped egg, diced tomato and diced red onion
served with whipped cream cheese and cocktail bread

$8.95 per person

Antipasto Platter
Prosciutto, genoa salami, cappicola, marinated and grilled eggplant, roasted tomatoes,
marinated and grilled artichoke hearts, roasted red peppers, fresh mozzarella
and cherry peppers salad, imported olives with rosemary focaccia points

$9.25 per person

Brie en Croute and Chutney Bar
Root beer and date chutney, caramelized onion and bacon jam, charred tomato jam,
spiced beet and orange chutney
Whole wheel, serves 15-20

$65.00 per wheel

Vege-stos! Platter
Hummus, baba ghannooj, tabouli served with marinated feta cheese, grape leaves
and spiced Kalamata olives with pita points

$5.95 per person

Build Your Own Tapas Table
Included: Italian meats with rustic display of breads, gourmet crackers and flat breads
Select one (1) cheese: feta, creamy gorgonzola, brie
Select two (2) dips: lime-cilantro hummus, jalapeno red pepper hummus, spinach artichoke dip, white bean dip
Select four (4) sides: roasted balsamic vegetables, garbanzo bean salad, grape leaves, olives,
assorted sweet peppers, mozzarella and tomato salad
Add ons: roasted tomatoes, marinated and grilled vegetables, stuffed piquilo peppers,
prosciutto wrapped asparagus, prosciutto wrapped melons

$15.95 per person

Fiesta Tex Mex Dip
Spicy pico de gallo, green onions, jalapeños, sour cream, refried beans,
cilantro and shredded jack cheese, served with tortilla chips

$4.55 per person

Gourmet Cheese Display
Mild cheddar, gorgonzola, smoked gouda, fontina, garnished with grapes
accompanied by assorted gourmet crackers

$4.95 per person

Fresh Vegetable Platter with Fresh Lemon Basil Dip
A colorful display of crisp seasonal vegetables

$4.25 per person

Seasonal Grilled Vegetable Platter
Seasonal grilled vegetables with a balsamic drizzle

$5.25 per person
Sushi Sampler  
Chef’s selection of seafood and vegetarian rolls  
3 pieces per person

Pizza Villaggio  
Our 18-inch hand-tossed pies with traditional or honey wheat crust
Please specify slices per pie, either 8 or 12

Cheese pie  $15.55
Pepperoni pie  $16.55
White pie with spinach  $18.55
Meat lovers pie  $18.55
Fresh mozzarella, tomato and basil pie  $18.55
Buffalo chicken pie  $18.55
Grilled chicken, buffalo-bleu cheese sauce, mozzarella cheese and green onions
Basil pesto and Roasted Vegetable pie  $18.55
Pesto cream sauce, sliced mushrooms, squash, zucchini, peppers, onions, spinach and mozzarella cheese
South of the border pie  $18.55
Choice of seasoned beef or chicken, pico de gallo, cheddar jack cheese and enchilada sauce
Hawaiian pie  $18.55
Pineapple, ham bacon, banana peppers, red sauce and mozzarella cheese
Spicy BBQ pork pie  $18.55
BBQ sauce, pulled pork, jalapenos, tomatoes and mozzarella cheese

Veggie Pie  $18.55
Choose any three from the following toppings:
Mushrooms, bell peppers, onions, roma tomatoes, spinach

Sicilian Pie with Topping  $18.55
Thick crust, pan-baked with olive oil, 8 pieces
HORS D'OEUVRES

Priced per dozen

Cold Selections

Antipasto skewers
Mozzarella, tomato, basil, cured meat, lemon mosto oil drizzle $17.00

Belgian endive with gorgonzola cheese and walnuts gluten-free / vegetarian $12.35

Black and white sesame seed-crusted tuna with wasabi aioli and seaweed salad on crisp wonton skin $20.65

Cold tomato and crab salad on wonton crisps $18.95

Cucumber rounds with grilled and marinated shrimp, tomato relish and pickled mustard seed gluten-free $16.95

Curried chicken with sun-dried cherries on limestone leaves gluten-free $14.95

Eggplant caponata crostini gluten-free / vegan $13.95

Goat cheese and leek tart $13.95

Grilled cilantro-lime shrimp with citrus-herb relish gluten-free $30.90

Herb-cheese stuffed charred baby peppers gluten-free / vegetarian $14.95

Mini Asian tacos $18.55

Portobello pinwheels Marinated portobello, arugula, boursin cheese $16.50

Jumbo shrimp shooters served with horseradish cocktail sauce gluten-free $30.95

Roasted pork loin rolled with butternut squash and shitake mushrooms gluten-free $17.95

Shrimp and scallop ceviche gluten-free $24.25

Smoked salmon crostini $18.00

Smoked turkey, arugula and dried cranberry pinwheels $16.50

Stuffed palmitos gluten-free / vegan $19.55

Veggie crudités shooters with flavored hummus gluten-free / vegan $18.55

Walnut and blue cheese bonbons gluten-free / vegetarian $12.35

White bean salad, roasted tomato, basil and wilted spinach in a mini tart shell vegan $14.95
Hot Selections

Arancini with roasted tomato sauce $13.95
Asian banh mi bbq steam bun $22.65
Baby lamb chops with fig and apricot jam $36.95
Beef franks in a flaky pastry blanket with brown mustard $16.50
Beef negimaki with teriyaki sauce and scallions $21.00
Chicken pot stickers with sweet soy sauce $18.55
Chicken Rockefeller with gruyere in a phyllo cup $18.95
Chicken tenders with choice of sauce $18.55
Spicy buffalo, ranch or honey mustard
Habanero cornbread topped with pulled pork, pickled vegetables and Carolina BBQ sauce $19.00
Herb-mushroom tartlet with goat cheese and herb salad vegetarian $16.95
Hot chicken and waffles with apple jack brandy maple syrup $19.00
House-made mini meatballs with penne pasta, marinara and herbs $18.95
Jumbo coconut shrimp with curry dip $30.95
Louisianan beef baskets $28.85
Mac and cheeks bites with Monterey Jack and jalapeno dipping sauce vegetarian $13.95
Mango chutney beef satay gluten-free $18.55
Maryland crab cakes with whole grain mustard remoulade $30.90
Miniature potato pancakes with delicious apple sauce vegetarian $11.35
Miso glazed cod skewers gluten-free $17.95
Seared sea scallops with strawberry salsa gluten-free $32.00
Spanakopita vegetarian $18.55
Crab stuffed mushroom caps $32.95
Stuffed mushroom caps filled with shallots & herbs vegetarian $14.45
Stuffed mushroom caps filled with mascarpone and prosciutto topped with toasted bread crumbs $16.45
Sweet potato pancakes with marshmallow brulee (Cohon University Center events only) vegetarian $12.35
Tempura shrimp with ginger-orange dipping sauce $30.95
Thai chicken satay gluten-free $18.55
Tuna poke on wonton chip with dashi kombu salad $22.00
Vegetable spring rolls with ginger dipping sauce vegetarian $18.55
Minimum of 20 Guests

An additional charge will be added for a required station attendant and/or chef service staff quantities vary depending on the final guest count for your event

**Crêpe Station**  $5.55 per person
Chef required
Crêpes finished with your choice of the following pre-selected dessert toppings:
- Seasonal fresh fruit
- Bananas and brown sugar
- Vanilla bean ice cream
- Whipped Chantilly crème
- Chocolate sauce and macerated cherries

**Cobbler Station**  $3.95 per person
Please select two cobblers:
- Apple, peach or mixed berry

Served with premium vanilla ice cream, warm caramel topping and fresh whipped cream
Finished with walnuts, raisins and cherries

**Make-Your-Own Ice Cream Sundae Bar**  $3.95 per person
Server required
Please select two of the ice cream flavors:
- Vanilla, strawberry and chocolate

Served with warm caramel sauce, double chocolate fudge, strawberry topping, jimmies, candy and nut toppings, fresh whipped cream and maraschino cherries

Additional ice cream flavors are available upon request
### A LA CARTE

#### BEVERAGES

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Freshly Brewed Coffee, Decaffeinated Coffee and Tea</td>
<td>$1.95 per person</td>
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<tr>
<td>Box O' Joe</td>
<td>$24.95</td>
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<tr>
<td>Serves 18-20</td>
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<tr>
<td>Gourmet Coffee</td>
<td>$3.25 per person</td>
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<tr>
<td>Freshly brewed coffee, decaffeinated coffee and assorted teas, honey sticks, assorted cubed sugar, sugar sticks, assorted flavor syrups and shaved chocolate</td>
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<tr>
<td>Individual Hot Chocolate</td>
<td>$1.95 per person</td>
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<tr>
<td>Gourmet Hot Chocolate</td>
<td>$2.95 per person</td>
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<tr>
<td>Whipped cream, shaved chocolate, crushed peppermint and marshmallows</td>
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<tr>
<td>Chilled Juices</td>
<td>$18.25 per person</td>
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<tr>
<td>Orange, cranberry and apple</td>
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<td>OR</td>
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<tr>
<td>Individual orange, cranberry, apple or grapefruit</td>
<td>$2.75 per person</td>
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<tr>
<td>½ Pint Milk</td>
<td>$1.00 per person</td>
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<tr>
<td>Whole, 2% or skim milk</td>
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<tr>
<td>Bottled Water Service</td>
<td>$1.50 per person</td>
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<tr>
<td>Perrier</td>
<td>$2.50 per person</td>
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<tr>
<td>Assorted Canned Sodas</td>
<td>$1.25 per person</td>
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<tr>
<td>Diet pepsi, pepsi, caffeine free pepsi, sierra mist, diet sierra mist, ginger ale</td>
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<tr>
<td>Presidential Selection</td>
<td>$2.50 per person</td>
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<tr>
<td>Perrier, aquafina, diet pepsi, pepsi, caffeine free pepsi, diet sierra mist, sierra mist, ginger ale</td>
<td></td>
</tr>
<tr>
<td>Unsweetened Iced Teas or Lemonade</td>
<td>$16.75 per gallon</td>
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<tr>
<td>PUNCH SELECTION</td>
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<tr>
<td>Sparkling Cranberry</td>
<td>$19.50 per gallon</td>
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<tr>
<td>Orange Strawberry Punch</td>
<td>$19.50 per gallon</td>
</tr>
<tr>
<td>Fresh Raspberry Mint Lemonade</td>
<td>$22.75 per gallon</td>
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<tr>
<td>Sparkling Apple Orchard</td>
<td>$18.50 per gallon</td>
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<tr>
<td>Sparkling White Cran-Grape</td>
<td>$18.50 per gallon</td>
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</tbody>
</table>
All consumption of alcoholic beverages is governed by the Carnegie Mellon University’s policy. All alcoholic beverage services require bartenders at additional charge see CulinArt’s Catering Guidelines for rates and details. All large-scale student events serving alcoholic beverages will require ID checkers and bracelets at an additional charge.

An additional 7% charge will be applied for state liquor tax.
Prices include high quality plastic glasses.
Glassware is available for an additional 5% charge.
Contact the catering department regarding premium wine & imported beer selections

Alcoholic beverages should be served with food. If you are not ordering any food services, the following snacks are available:

- Mixed salted nuts $1.80 per person
- Gourmet cashews $3.05 per person

**Bar Corkage Fee**

- Beer and wine bar $3.50 per person

Please note minimum of $10.00 per person catering food order is required

**Bar Corkage Fee**

Without minimum food order
- Beer and wine bar $7.00 per person
  Will require captain

**House Wine: Woodbridge**

- Chardonnay, pinot grigio, merlot, cabernet and pinot noir $8.99 per bottle

**Select wines**

- Ménage trios red bled $13.99 per bottle
- Ménage trios white blend $13.99 per bottle
- Little black dress merlot $12.99 per bottle
- Hess select chardonnay $12.99 per bottle
- Mark west pinot noir $12.99 per bottle

**Beer**

- Yuengling $1.08 per bottle
- Miller lite $1.08 per bottle
- Penn pilsner $1.29 per bottle
- Sam Adams $1.29 per bottle
- Stella Artois $1.29 per bottle