



UNIVERSITY CATERING

---

catering guide



buffets

---



# buffets

## buffets

per person

### MEZZO GIORNO BUFFET ..... \$14.99

Artisan Bread Basket and Butter

Prosciutto Salad — *Mixed greens with prosciutto ham, sliced melon, Parmesan cheese, herbed vinaigrette and balsamic reduction*

Italian-Style Green Beans — *With grape tomatoes and roasted garlic*

Chicken Sorrentino — *Topped with sautéed peppers, sun-dried tomatoes and provolone cheese; finished with a Marsala demi-glace*

Gemelli Pasta with Sweet Sausage — *With cremini mushrooms, roasted red peppers, fresh tomato-basil sauce, Parmesan cheese and herbs*

Fresh Fruit, Chocolate and Almond Mini Cannolis

### TASTE OF TUSCANY BUFFET ..... \$20.99

Artisan Bread Basket and Butter

Signature Italian Salad — *Mixed greens with cucumbers, tomatoes and garbanzo beans; served with vinaigrette*

Fresh Mozzarella with Tomatoes — *Mixed greens, fresh mozzarella and tomatoes with balsamic vinaigrette, cracked black pepper and fresh basil*

Tuscan-Style Orzo — *Finished with shaved Parmesan, sautéed mushrooms and fresh herbs*

Italian Long Cut Ratatouille — *Sautéed zucchini, yellow squash, eggplant, marinated olives, tomatoes, and grilled onions*

Chicken Picatta — *Sautéed medallions of chicken in a white wine, lemon and caper sauce*

Grilled Salmon Fillet with Pesto — *On a bed of wilted spinach greens topped with roasted tomatoes drizzled with balsamic vinegar*

Dessert Melange — *A mini dessert variety of fruit tartlets, cannolis, gaufrettes and rolled wafers*

### NOW THAT'S ITALIAN ..... \$12.99

Garden Salad — *Mixed greens with cucumber, tomatoes, ranch and herb vinaigrette*

Prosciutto Salad — *Mixed greens with prosciutto ham, sliced melon, Parmesan cheese, herbed vinaigrette and balsamic reduction*

Two Sausage Pizza — *Traditional sauce with regular and hot Italian sausage with mozzarella*

Classico Pizza — *Fresh chopped tomatoes, caramelized onions, shredded mozzarella and feta cheeses with sliced black olives*

Assorted Italian Ice — *Assorted frozen fruit purees*



Buffets are served with iced tea and coffee — Select buffets are also available as served meals — Available for groups of 20 or more

**NORTH OF ROME ITALIAN BUFFET.....\$16.99**

Artisan Bread Basket and Butter

Classic Caesar — *Romaine lettuce, garlic croutons and grated Parmesan with Caesar dressing; white anchovies available upon request*

Antipasto Platter — *Assorted olives, marinated mushrooms, roasted red peppers, fresh mozzarella and basil Sautéed Seasonal Squash*

Chicken Valdaostano — *Sautéed chicken breast with spinach, cremini mushrooms, prosciutto and fresh mozzarella; finished with spicy tomato sauce*

Individual Lasagna Roll — *Filled with creamy ricotta and topped with marinara and provolone*

Tiramisu — *Espresso soaked lady fingers, mascarpone cheese, whipping cream, liquor and cocoa*

**SALADS GALORE BUFFET..... choice of 3 \$12.99**

*Entrée salads are accompanied by assorted rolls with butter.*

**choice of 4 \$14.49**

Chicken Caesar — *Grilled chicken on a bed of romaine with croutons, Parmesan cheese and Caesar dressing*

Mediterranean Pasta — *Fusilli pasta, feta cheese, olives and Parmesan cheese tossed in herbed oil*

Chinese Chicken — *Teriyaki chicken on mixed greens with almonds, Mandarin oranges, sesame seeds and sesame dressing*

Maroon & Gold — *Mixed greens garnished with Mandarin oranges, strawberries, chopped walnuts; topped with raspberry vinaigrette*

Italian Penne Pasta — *Penne pasta, spinach, peppers and fresh basil; tossed with balsamic vinaigrette*

Fresh Fruit — *Fresh melons, pineapple and strawberries tossed with lemon juice*

Toasted Cashew Chicken — *Chicken salad on a bed of leaf lettuce; served with a melon and cashew garnish*

Caprese Pasta — *Vinaigrette tossed mostaccioli pasta, spinach, basil, tomatoes and mozzarella cheese; topped with Parmigiano shavings*

Mexican Chopped — *Romaine lettuce with Mandarin oranges, plum tomatoes, black olives and fresh cilantro; finished with tortilla straws*

BLT — *American blend lettuce, smoked bacon, croutons, fresh chopped tomato and peppercorn ranch dressing*

Fresh Fruit Tart — *Pastry tartlet filled with vanilla pastry cream and fresh sliced fruit and berries*



# buffets

## buffets

per person

### SKI-U-MAH BUFFET ..... \$19.99

Artisan Bread Basket and Butter  
Mixed Greens, Raspberries, Mango, Grilled Shrimp, Raspberry Vinaigrette and Mango Salsa  
Chicken LaGarde — *Chicken breast stuffed with arugula, currants, cranberries, apricots and grapes with apple cider demi-glace*  
Browned Butter Spaetzle — *Small egg dumpling sautéed in browned butter*  
Fresh Carrots and Broccoli  
Chocolate Cake — *Petite sized dark chocolate cake topped with chocolate ganache*

### MINNESOTA GOLDEN BUFFET ..... \$14.99

Wild Rice Salad — *Long grain wild rice salad with peas, celery, red pepper, green onions, parsley and herbed red wine vinaigrette*  
Seasonal Fresh Vegetables  
Garlic Mashed, Skin-on Potatoes  
Oven Roasted Turkey Breast with Turkey Gravy and Cranberry Relish  
Individual Chocolate Cream Pie — *Chocolate custard, whipped cream topping and dark chocolate shavings*

### SOUTHWESTERN BUFFET ..... 2 entrées for \$15.49

Mexican Chopped Salad — *Romaine lettuce with Mandarin oranges, plum tomatoes, black olives and fresh cilantro; finished with tortilla straws and cumin-cilantro dressing* 3 entrées for \$17.49

Signature Eight Layer Dip and Fresh Tortilla Chips — *Layers of guacamole, sour cream, lettuce, green onions, tomatoes, shredded Jack cheese, pico de gallo; garnished with jalapenos and sliced black olives*

Three Beans and Rice — *Black, pinto and kidney beans with cumin and chile spiced rice*

Fiesta Corn — *Sautéed peppers and onions with whole kernel sweet corn*

Beef, Chicken or Vegetable Enchiladas — *Rolled in corn tortillas and baked with a tomato-ancho sauce; topped with melted cheese*

Cuban Banana Rum Tart — *Graham cracker tart of fresh bananas, rum custard, apricot-orange preserve and whipped cream*



Buffets are served with iced tea and coffee — Select buffets are also available as served meals — Available for groups of 20 or more

**FAJITA PARTY BUFFET**..... \$13.49

- Cumin Lime Vegetable Salad — *With sweet potatoes, red and green peppers, broccoli and red onion in a cumin spiced vinaigrette finished with fresh cilantro and crispy plantain chips*
- Red Chile Mexican Rice — *With ancho chile and roasted tomatoes (mild spice)*
- Charro Beans — *Slow cooked pintos with green chiles, onion, garlic and smoked ham*
- Fresh Tortilla Chips

**SELECT TWO:**

- Beef, Chicken or Sautéed Vegetable Fajitas — *Marinated strips grilled with peppers and onions (mild spice) with warm flour tortillas and accompaniments*
- Cinnamon Dusted Churros — *Spanish doughnut dusted with cinnamon sugar*

**FAMOUS DAVE'S™ BBQ BUFFET**..... \$19.99

University Catering is proud to be the exclusive provider of Famous Dave's Barbeque menu offerings to the University of Minnesota community.

- The Garden Salad — *Iceberg and green leaf lettuce with tomato, cucumber, croutons, house ranch or herbed vinaigrette*
- Fire-Roasted Jalapeno Cheddar Corn Bread — *Or country-style buttermilk biscuits*
- Wilbur Baked Beans — *Homemade beans with a kick of jalapeno and hearty pieces of beef brisket and sausage*
- Drunkin' Apples — *Apples smothered in amaretto and baked to perfection with a dash of cinnamon*
- Potato Salad — *Tasty with a zesty flare... a necessity for any BBQ*
- Creamy Coleslaw — *With a kick of horseradish... no BBQ is complete without it*
- BBQ Sandwich — *Choose from quarter-pound of Georgia chopped pork, pulled chicken, or beef brisket served on a bun*
- Barbecued Ribs — *Three award-winning barbecued ribs*
- BBQ Ribs & Chicken — *Two famous BBQ ribs with one piece of country roasted chicken*
- Bread Pudding — *Sweet, signature dessert. Too good to miss!*
- Hot Fudge Kahlua Brownie — *True brownie lover's delight*

additional entrée..... \$3.99



# buffets

## buffets

per person

### ALL AMERICAN BACKYARD BUFFET..... 1 entree \$10.99

The Garden Salad — *Iceberg and green leaf lettuce with tomato, cucumber, croutons, house ranch or herbed vinaigrette* 2 entree \$12.99  
3 entree \$14.99

Red Skin Potato Salad — *Country style with celery, onion, chopped egg and relish* 4 entree \$16.99

Summer Vegetable Pasta Salad — *Rainbow rotini, broccoli, carrots, zucchini, squash, cabbage, tomatoes and peppers in a vinaigrette*

Honey Butter Cornbread

Baked Beans

Corn on the Cob with Roasted Asparagus

### ENTREE SELECTIONS:

All Beef Hot Dogs — *Served with sauerkraut*

Grilled Sweet Sausages — *Served with soft rolls, sautéed peppers and onions*

Classic Beef Burgers — *Angus burger*

Grilled Marinated Chicken Breast — *Served on a bun with a BBQ sauce selection*

Vegetable Burger — *Black bean burger*

Apple Turnover — *Puff pastry triangles stuffed with spiced-tart apples*

### ASIAN STIR-FRY BUFFET..... \$15.49

Chinese Noodle Salad — *Soba noodles, pea pods, julienned carrots and peppers, green onions, sesame seeds and toasted sesame dressing*

Steamed or Vegetable Fried Rice

Pork or Vegetable Egg Rolls — *With sweet and sour dipping sauce*

Pork or Vegetable Pot Sticker — *With Sesame dipping sauce*

Sweet and Sour Chicken Stir-Fry — *Chicken breast, ginger root, garlic, green and red peppers, carrots, Asian mini corn, spicy sweet and sour sauce*

Teriyaki Beef Stir-Fry — *Marinated beef strips, snap peas, button mushrooms, cauliflower and broccoli florets, onions, carrots and peppers in a mild teriyaki sauce*

Fortune Cookies



Buffets are served with iced tea and coffee — Select buffets are also available as served meals — Available for groups of 20 or more

**CHICKEN MANGO BUFFET** ..... \$15.99

- The Garden Salad — *Iceberg and green leaf lettuce with tomato, cucumber, croutons, house ranch or herbed vinaigrette*
- Seasonal Fresh Vegetables
- Saffron Infused Basmati Rice Pilaf
- Grilled Chicken Breast with Mango Salsa
- White and Dark Chocolate-Dipped Pineapple and Strawberries

**BUFFET A LA CARTE ACCOMPANIMENTS**

per person

**SPECIALTY PASTA DISH SELECTIONS**

\$4.49

- Cheese Tortellini, Spinach and Alfredo
- Fettuccine, Chicken and Vegetables with Pesto
- Mushroom or Beef Ravioli with Marinara Sauce

**SOUPS**

\$2.99

*Harvest soup, french onion, chicken wild rice, garden vegetable*

Grilled Seasonal Vegetable Platter — *With aged balsamic and cracked black pepper*

\$3.99

Quesadillas — *Made with grilled chicken or roasted vegetables, cheddar and pepper jack cheeses, tomatoes, onions and olives*

\$3.39

Sopaipilla Bar — *Warm, fluffy pastry with strawberries, harissa spiced pecans, cinnamon sugar, boney sour cream, hazelnut and coffee infused chocolate sauce, powdered sugar and plantain chips*

\$3.99

Ice Cream Sundae Bar — *Vanilla and chocolate ice cream with caramel sauce, chocolate, bananas, sliced strawberries, candy and nut toppings*

\$3.99

Root Beer Floats — *With root beer and vanilla ice cream*

\$2.99



Telephone: (612) 624-7173  
8:00 a.m. to 5:00 p.m.  
Monday through Friday

Fax: (612) 625-0993

Campus Mail: University Catering  
B-41 Coffman Memorial Union

U.S. Mail: University Catering  
Coffman Memorial Union  
300 Washington Avenue SE #B-41

E-Mail: [ucater@umn.edu](mailto:ucater@umn.edu)

Website: [www.umn.edu/dining/catering.html](http://www.umn.edu/dining/catering.html)