



UNIVERSITY CATERING

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catering guide



plated meals



## served lunches/dinners

per person

### SALAD CHOICE

- Caprese Salad — *Mixed greens, fresh mozzarella, fresh tomatoes, basil leaves, balsamic vinaigrette*  
 Maroon and Gold — *Mixed greens with spinach, mandarin oranges, raspberries, candied walnuts and raspberry vinaigrette*  
 Asparagus Salad — *Mixed greens, grilled marinated asparagus, parmesan crisp, balsamic vinaigrette and aioli*  
 Classic Caesar — *Chopped Romaine, shaved parmesan, garlic croutons Caesar dressing and parmesan crisp*  
 House Salad — *Mixed greens, cucumber, tomato, croutons with Ranch and herbed vinaigrette*  
 Mexican Chopped Salad — *Romaine lettuce with Mandarin oranges, plum tomatoes, black olives and fresh cilantro; finished with tortilla straws and cumin-cilantro dressing*

### POULTRY

- Turkey Wellington — *Puff pastry stuffed with a bacon wrapped turkey medallion and mushroom ragout. Served with cider demi glace and seasonal vegetable* \$17.99  
 Chicken Piccata — *Sautéed chicken breast with capers, lemon and white wine, spinach orzo and seasonal vegetable* \$17.99  
 Prosciutto Chicken — *Chicken breast stuffed with fontina & prosciutto, served with gnocci and creamed red peppers and peas* \$17.99  
 Herbed Chicken Roulade — *Chicken breast rolled with goat's cheese, basil and sun-dried tomatoes. Served with wheat berries and long grain rice medley* \$17.99  
 Grilled Rosemary Chicken — *Herb roasted chicken breast and truffled pesto, olive relish, potato puree. Served with seasonal vegetable* \$17.99  
 Chicken Marsala — *Sautéed chicken breast, assorted fresh mushrooms and fine marsala sauce. Served with roasted garlic mashed potato and seasonal vegetable* \$17.99  
 Oven Roasted Citrus Chicken — *French breast roasted with a citrus and thyme glaze. Served with herb-roasted potatoes and seasonal vegetable* \$17.99

### BEEF

- Beef Short Ribs — *Braised beef short ribs, mushroom risotto, red wine-shallot reduction and served with seasonal vegetable* \$27.99  
 Beef Tenderloin Imperial — *Center cut filet of beef crowned with lump crab meat and béarnaise sauce. Served with Maroon & Gold roasted potatoes and seasonal vegetable* \$27.99

### PORK

- America's Cut Pork Chop — *Boneless pork loin with apple and dried cranberry chutney and sweet potato swirl. Served with seasonal vegetable* \$19.99  
 Achiotte Pork Tenderloin — *Marinated, grilled pork tenderloin with pineapple-cranberry relish. Served with seasonal vegetable* \$17.99  
 Baked Minnesota Ham — *Pineapple and cherry compote and brown sugar-sweet potatoes. Served with seasonal vegetable* \$15.99



# lunch / dinner

All dinners include artisan bread basket and butter, your choice of salad, and seasonal vegetables.

## SEAFOOD

Northern Walleye — <i>Minnesota wild rice stuffed fresh filet of Zander with Grand Marnier butter sauce and herbed fingerling potatoes. Served with seasonal vegetable</i>	\$24.99
Potato Crusted Salmon Filet — <i>With roasted tomato tapenade and brown butter spaetzle. Served with seasonal vegetable</i>	\$24.99
Sesame Sea Bass — <i>Citrus fennel salad, Yukon gold puree. Served with seasonal vegetable</i>	Market
Pan-Seared Scallop — <i>Mushroom ragout risotto. Served with seasonal vegetable</i>	Market

## VEGETARIAN OPTIONS

Vegetable Ravioli — <i>Trilogy of stuffed pasta with spinach, mushroom and 3 cheeses in a saffron tomato sauce</i>	\$16.99
Minnesota Wild Rice Loaf — <i>Native harvest wild rice, brown rice, walnuts, fresh herbs, caramelized onion and tofu with an herbed tomato concase</i>	\$16.99
Root Vegetable Cassoulet — <i>Bistro style medley of braised carrots, turnips, fennel and bean medley</i>	\$16.99
Grilled Vegetable Panache — <i>Grilled vegetables served with saffron basmati rice and a balsamic reduction</i>	\$16.99
Grilled Portobello Mushroom — <i>Fresh, spiced and grilled to perfection</i>	\$16.99
Risotto Stuffed Peppers — <i>Roasted pepper medley stuffed with creamy wild mushroom risotto</i>	\$16.99

## SOUPS

Harvest Soup	\$2.99
Classic French Onion	\$2.99
Chicken Wild Rice	\$2.99
Garden Vegetable	\$2.99
Chicken Enchilada	\$2.99

## DESSERTS

Key Lime Tart — <i>Key lime tart with fresh berry topping and port reduction</i>	\$3.99
Lemon Mist Torte — <i>Lemon chiffon cake, lemon cream and lemon glaze with a yogurt poppy seed sauce</i>	\$4.99
Lemon Berry Mascarpone Cake — <i>Moist cream cake, blueberries, cranberries, lemon mascarpone, cinnamon streusel and berry coulis</i>	\$4.99
Gourmet Carrot Cake — <i>Layered moist carrot cake, pecan pieces and cream cheese icing</i>	\$4.99
Warm Raspberry Bread Pudding — <i>Butter brioche baked with raspberries and creme anglaise with whiskey river sauce</i>	\$4.99
Assorted Gourmet Cheesecakes — <i>New York Vanilla, Raspberry Swirl, Silk Tuxedo or Chocolate Chip Cheesecake</i>	\$3.99
Lava Fudge Cake — <i>Molten dark chocolate cake with chocolate sauce and fresh berries</i>	\$5.99
Chocolate Layer Cake — <i>Chocolate sponge cake, chocolate ganache and chocolate frosting</i>	\$5.49
Tiramisu — <i>Espresso soaked lady fingers, mascarpone cheese filling and whipped cream</i>	\$4.99



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