



UNIVERSITY CATERING

catering guide



receptions



receptions

small plates

per order of 50 pieces unless stated

COLD HORS D'OEUVRES

Antipasto Skewer with Balsamic Drizzle — <i>Skewer of artichoke heart, fresh mozzarella, kalamata olive and sun-dried tomato with balsamic dressing</i>	\$92.99
Assorted Finger Sandwiches — <i>Tuna, Chicken, Egg Salad</i>	\$69.99
Beef Tenderloin Crostini — <i>Grilled beef tenderloin, rosemary cream cheese on French bread</i>	\$109.99
Black Bean Topped Corn Cakes — <i>Corn, onion and pepper cornmeal cakes with black bean salsa and sour cream</i>	\$79.99
Boursin & Chutney Pear Bruschetta — <i>Boursin cheese, chutney and pear Bruschetta</i>	\$79.99
Shrimp Cucumber Canapés — <i>Cucumber with dill cream cheese and petite shrimp</i>	\$69.99
Display of Fresh Sliced Gourmet Fruits — <i>Displayed sliced melons and pineapple, berry and grape clusters</i>	\$139.99
Garden Pizza — <i>Grilled pita "pizza" with vegetables, salsa and herbed cream cheese</i>	\$39.99
Genoa Goat Cheese Cannolis — <i>Goat cheese stuffed cannoli of Genoa Salami</i>	\$69.99
Domestic and Imported Cheese Display — <i>Displayed domestic and imported cheese wedges, fruit garnish and cracker assortment</i>	\$139.99
Deviled Eggs — <i>Stuffed hard-boiled egg halves</i>	\$49.99
Parmesan Cheese Twists — <i>Parmesan cheese and garlic flavored puff pastry twists</i>	\$35.99
Pea Pods with Goat Cheese Canape — <i>Goat cheese spread, pea pod and red pepper on crostini</i>	\$69.99
Prosciutto Wrapped Asparagus — <i>Crudités of asparagus wrapped with sliced prosciutto</i>	\$139.99
Prosciutto Wrapped Melon — <i>Melon slices wrapped with sliced prosciutto</i>	\$89.99
Rosemary Shrimp Skewers — <i>Pickled shrimp and herbed tomato skewered with a rosemary branch</i>	\$139.99
Salmon Pinwheels — <i>Smoked salmon slice rolled with herbed cream cheese</i>	\$77.99
Mango Shrimp Cocktail — <i>Pickled tail on shrimp with mango cocktail sauce</i>	\$159.99
Smoked Salmon Display — <i>Smoked salmon fillet garnished with hard-boiled egg, capers, onion, and dill with assorted biscuits and crackers</i>	\$189.99
Spinach Dip with French Bread Boule — <i>Herbed sour cream and spinach with sliced French bread</i>	\$39.99
Sweet Potato Cakes — <i>Sweet potato mini pan-cakes with black bean pico de gallo</i>	\$64.99
Smoked Chicken Profiterole — <i>Smoked chicken salad filled pastry shell with cilantro</i>	\$69.99
Tomato Basil Bruschetta — <i>Fresh tomatoes basil and cheese with crostini</i>	\$59.99
Tortilla Roll-Ups — <i>Herbed tortilla with roasted vegetable, Mediterranean or Southwestern filling</i>	\$39.99
Local Cheese Tray with Crackers	Small (serves 15-20) \$59.99 Medium (serves 30-35) \$79.99 Large (serves 45-50) \$99.99
Fresh Fruit Tray	Small (serves 15-20) \$39.99 Medium (serves 30-35) \$59.99 Large (serves 45-50) \$89.99
Vegetable Tray with Dip	Small (serves 15-20) \$29.99 Medium (serves 30-35) \$49.99 Large (serves 45-50) \$69.99



per order of 50 pieces

HOT HORS D'OEUVRES

Arancinis with Marinara Sauce — <i>Lightly breaded and fried, mushroom and risotto risotto croquette</i>	\$74.99
Artichoke Tartlets — <i>Mini phyllo cups filled with herbed artichokes, cheese and cream</i>	\$64.99
Baked Brie en Croute — <i>Brie wheel with almond, apricot or mushroom baked in a pastry crust</i>	\$99.99
Chicken Satay with Peanut Sauce — <i>Marinated chicken tender, grilled and served with peanut dipping sauce</i>	\$99.99
Coconut Chicken — <i>Coconut crusted chicken breast with a mango dipping sauce</i>	\$89.99
Coconut Shrimp with Mango — <i>Coconut crusted shrimp with a mango dipping sauce</i>	\$99.99
Chicken Wings — <i>Teriyaki, buffalo or BBQ flavored chicken wings</i>	\$64.99
Focaccia Dippers with Marinara — <i>Pepperoni or veggie stuffed pizza dough with marinara sauce</i>	\$64.99
Grilled Portobello Mushroom Skewers — <i>Marinated, grilled portabella mushroom with ginger-sesame dipping sauce</i>	\$99.99
Italian Herb Chicken Skewers — <i>Italian herb marinated chicken skewer with marinara sauce</i>	\$79.99
Jerk Chicken Strips — <i>Jerk seasoned chicken strips with mango sauce</i>	\$74.99
Mushroom Vol-Au-Vent — <i>Baked puff pastry pillows filled with mushroom puree</i>	\$92.99
Stuffed Trio of Mushroom — <i>Mushroom caps stuffed with spinach & feta, herbed sausage, and bruschetta fillings</i>	\$64.99
Meatballs — <i>BBQ, Italian or Swedish beef meatballs</i>	\$39.99
Mini Beef Wellington — <i>Pastry dough wrapped beef tenderloin with mushroom filling</i>	\$89.99
Mini Chicken Wellington — <i>Pastry dough wrapped chicken with mushroom filling</i>	\$69.99
Mini Egg Rolls — <i>Pork or vegetarian mini egg rolls with sweet and sour sauce</i>	\$49.99
Pecan Chicken Bites — <i>Pecan crusted chicken breast fritters</i>	\$69.99
Pepper, Olive, & Cheese Puff Pastry Pinwheel — <i>Savory pastry rolls with peppers, olives and cheese</i>	\$77.99
Quesadillas — <i>Chicken or Roasted Vegetable</i>	\$79.99
Roësti Potato Crème Fraiche — <i>Shredded potato cakes with herbed sour cream</i>	\$77.99
Rumaki-Water Chestnut — <i>Bacon wrapped water chestnut roasted with soy sauce</i>	\$89.99
Seared Scallop Choron — <i>Seared sea scallop with tomato-béarnaise sauce</i>	\$159.99
Spanakopita — <i>Spinach and feta stuffed phyllo triangle</i>	\$74.99
Spinach & Artichoke Dip — <i>With crostinis, pitas and tortilla chips</i>	\$84.99



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SHEET CAKE

Chocolate, marble, white, or yellow with butter cream or chocolate frosting. Additional options available upon request.

Sheet Cake (*serves 96*) \$94.99 Half Sheet Cake (*serves 48*) \$54.99 Quarter Sheet Cake (*serves 24*) \$34.99

LITTLE BITES

	per dozen
Fruit Tartlets	\$16.99
Chocolate Mousse Cups	\$15.99
Chocolate Dipped Pineapple or Strawberries	\$16.99
Petite Brownie Assortment	\$6.99
Gaufrettes	\$6.99
Cupcakes	\$15.99
Cinnamon Dusted Churros	\$9.99
Mini Rice Krispie Bars	\$8.99
Mini Cheesecakes	\$13.99
Premium Mini Cheesecakes	\$15.99
Mini Cannolis	\$16.99
Lemon Cake Bites	\$19.99
Cookies	\$9.99
Gourmet Cookies	\$10.99
Dessert Bar Assortment	\$15.99
Brownies	\$14.99
Rice Krispie Bars	\$14.99

DESSERTS

	per person
Cuban Banana Rum Tart	\$4.99
Chocolate Mousse Parfaits	\$3.99
English Berry Trifle	\$6.99
Fruit Pies	\$2.99
Chocolate Raspberry Tuxedo Pie	\$3.99
Fresh Fruit Tart with Raspberry Coulis	\$3.49



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