Welcome

ORDERING GUIDELINES
We welcome the opportunity to serve you and pride ourselves on offering an outstanding array of food and beverage selections designed to meet a variety of needs. We are dedicated to providing you with the highest quality of catering services, from a modest coffee break to extravagant receptions and dinners. Our catering staff strives to develop and produce unique customized menu events. Please contact the catering manager for more details.

To place an order, please contact our catering office between 8 A.M. - 5 P.M. Monday through Friday at 402.554.2400 or email unocatering@unomaha.edu. Whenever possible, all catering orders should be placed five business days prior to your event –10 business days for weekends or evenings. While we make every effort to accommodate last minute orders, we cannot guarantee your first choice selections can be fulfilled.

DELIVERY & PICK UP SERVICES
• Our catering staff will deliver to all facilities on both Dodge and Pacific campus. For events that do not require a staff member to stay and service, a flat delivery fee of $10 is charged for each trip made to your building. If we are required to return and collect buffet linens or catering equipment, there is a pick up fee of $10 assessed.
• Pick up options are available from Milo Bail Student Center – no fees associated.
• All catered items will be presented with the appropriate disposable plates, napkins, utensils, cups, and condiments. Plate and flatware upgrades are available upon request.
• Hot Plated and Buffet meals are available upon request – options vary pending building restrictions. Additional labor and rental fees will apply. Please contact the catering manager with requests.
• For non-university groups there will be an 18% service charge. The group will not be charged delivery and pick-up charges.

DIETARY & RELIGIOUS REQUESTS
• All dietary and religious requests will be honored with advance notice.

BEER AND WINE SERVICE
• Please reference the catering menu for pricing. Contact the catering manager to discuss the University’s current alcohol service policy.
## SNACKS, BREAK & SWEETS

### SNACK & BREAK ITEMS

**PRICE PER POUND**

One pound serves approximately 12 guests

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Minimum</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Queso Cheese &amp; Chips</strong></td>
<td>$15.00</td>
<td>2 lb</td>
</tr>
<tr>
<td><strong>Pretzel Bites with Nacho Cheese</strong></td>
<td>$24.95</td>
<td>2 lb</td>
</tr>
<tr>
<td><strong>Salsa &amp; Chips</strong></td>
<td>$12.75</td>
<td></td>
</tr>
<tr>
<td><strong>Chex Mix</strong></td>
<td>$9.75</td>
<td></td>
</tr>
<tr>
<td><strong>Mini Pretzels</strong></td>
<td>$8.25</td>
<td></td>
</tr>
<tr>
<td><strong>Sweet &amp; Nutty Trail Mix</strong></td>
<td>$12.00</td>
<td></td>
</tr>
<tr>
<td><strong>Fresh Popcorn (serves 20 people)</strong></td>
<td>$10.00</td>
<td></td>
</tr>
<tr>
<td><strong>Popcorn with M&amp;Ms (serves 20 people)</strong></td>
<td>$13.00</td>
<td></td>
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</tbody>
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**PRICE PER PERSON OR EACH**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Hummus &amp; Pita Chips</strong></td>
<td>$3.00</td>
</tr>
<tr>
<td><strong>Spinach &amp; Artichoke Dip</strong></td>
<td>$2.75</td>
</tr>
<tr>
<td><strong>Chicken Salad</strong></td>
<td>$3.00</td>
</tr>
<tr>
<td><strong>Whole Fruit</strong></td>
<td>$1.55</td>
</tr>
<tr>
<td><strong>Granola or NutriGrain Bar</strong></td>
<td>$1.55</td>
</tr>
<tr>
<td><strong>Yogurt (Yoplait or Greek)</strong></td>
<td>$2.05</td>
</tr>
<tr>
<td><strong>Bag of Chips</strong></td>
<td>$.85</td>
</tr>
</tbody>
</table>

### SNACK TRAYS

#### Cheese Tray & Crackers
A selection of assorted domestic & imported cheeses, cubed & garnished with fruit.

- **Small Tray (Serves 12-15)**: $29.75
- **Regular Tray (Serves 24-30)**: $50.50

#### Meat & Cheese Tray
Bite sized meats & cheeses, cubed & garnished with fruit & a Dijon mustard dipping sauce.

- **Small Tray (Serves 12-15)**: $33.95
- **Regular Tray (Serves 24-30)**: $57.75

#### Fresh Fruit Tray
Seasonal fresh fruit in sliced & bite sized pieces, attractively garnished. Add fruit dip for $5 per tray.

- **Small Tray (Serves 12-15)**: $39.75
- **Regular Tray (Serves 24-30)**: $52.50

#### Fruit & Cheese Tray
Seasonal fresh fruit in sliced & bite sized pieces with a selection of assorted cubed cheeses.

- **Small Tray (Serves 12-15)**: $34.75
- **Regular Tray (Serves 24-30)**: $51.50

#### Vegetable Tray
Includes an assortment of fresh, seasonal vegetables served with a centerpiece of Ranch dip.

- **Small Tray (Serves 12-15)**: $29.75
- **Regular Tray (Serves 24-30)**: $52.50

### SWEETS

#### Plain, Frosted Sheet Cakes
- **Full Sheet Cake (Serves 80-96)**: $61.75
- **Half Sheet Cake (Serves 40-48)**: $46.25

#### Specialty Sheet Cakes - Decorated
- **Full Sheet Cake (Serves 80-96)**: $87.50
- **Half Sheet Cake (Serves 40-48)**: $72.00

#### Gourmet Cupcakes
Choice of Red Velvet, Vanilla Raspberry, Triple Chocolate, Salted Turtle or Cappuccino $2.25 each

**PRICE PER DOZEN**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Dessert Bars</strong></td>
<td>$11.75</td>
</tr>
<tr>
<td>Chocolate, Mocha, Pumpkin or Lemon</td>
<td></td>
</tr>
<tr>
<td><strong>Cookies</strong></td>
<td>$9.75</td>
</tr>
<tr>
<td>Chocolate Chip, Double Chocolate Chip, Oatmeal Raisin, or Sugar</td>
<td></td>
</tr>
<tr>
<td><strong>Homemade Rice Krispie Treats</strong></td>
<td>$9.75</td>
</tr>
</tbody>
</table>
**BAR SERVICES**

Clients must supply all alcohol. All alcoholic beverages must be served by the UNO Catering Staff. Both bar services require a minimum of 1 bartender for a minimum of 2 hours at a rate of $35 per hour in addition to the per person charges.

**Beer & Wine Bar Service** ............................................. $1.75 per person
Include sodas, ice, water & plastic bar ware

**Full Bar Service** ..................................................... $2.75 per person
Include mixes, cut fruit, juices, soda, ice & water

**Other Beverages** ................................................... See Catering Manager
Punch, iced tea, & coffee bar are provided at a self-service station at an additional charge.

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**BEVERAGES**

**PRICE PER GALLON**

*One gallon serves approximately 15 guests*

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee</td>
<td>$15.50</td>
</tr>
<tr>
<td>Arbor Day Foundation Coffee</td>
<td>$19.00</td>
</tr>
<tr>
<td>Coffee Bar</td>
<td>$22.50</td>
</tr>
<tr>
<td>Hot Chocolate or Hot Spiced Cider</td>
<td>$18.00</td>
</tr>
<tr>
<td>Orange or Apple Juice</td>
<td>$18.00</td>
</tr>
<tr>
<td>Lemonade, Fruit Punch or Iced Tea</td>
<td>$18.00</td>
</tr>
<tr>
<td>Water</td>
<td>$5.15</td>
</tr>
<tr>
<td>Infused Water (Cucumber or Orange)</td>
<td>$10.25</td>
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</tbody>
</table>

**PRICE PER EACH**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled Juices</td>
<td>$2.10</td>
</tr>
<tr>
<td>12oz Bottled Water*</td>
<td>$1.10</td>
</tr>
<tr>
<td>Canned Soft Drinks*</td>
<td>$1.10</td>
</tr>
</tbody>
</table>

*Available on consumption at $1.25 each.*
## Breakfast & Pastries

### Ala Carte Breakfast

**Price per Dozen**

- **Assorted Donuts**
  Includes top glazed, cake & frosted .......... $14.00
- **Assorted Donut Holes**
  Includes cinnamon, glazed & powdered sugar .......... $4.25
- **Mini Muffins**
  .......... $9.75
- **Cinnamon Rolls**
  .......... $9.75
- **Assorted Danishes**
  .......... $14.50
- **Assorted Pastry Platter**
  Include breakfast breads, danishes & mini muffins .......... $12.25

### Lighter Breakfast Buffets

The following breakfast selections are presented at a self-service station.

**Price per Person**

- **Continental Breakfast Buffet**
  Fresh fruit (in season), assorted breakfast breads, mini muffins with butter & cinnamon coffee cake. Served with coffee (regular or decaf), chilled fruit juices & water. .......... $6.25
- **Bistro Breakfast Buffet**
  Vanilla yogurt with fruit tray & granola, assorted scone-cakes & ultimate breakfast rounds (high fiber breakfast cookies). Served with coffee (regular or decaf), chilled fruit juices & water. .......... $7.75

### Lighter Breakfast Buffets

- **Donut Hole Bar**
  Includes cake donut holes, chocolate syrup, sprinkles & powdered sugar. 12 person minimum .......... $1.75

- **Breakfast Bread Loaves** *(Serves 25)* .. $19.00
  Banana, Blueberry, Cherry, Double Chocolate Chip, & Lemon Poppy Seed

- **Cinnamon Coffee Cake** *(Serves 40)* .. $46.25

### Add-on Hot Breakfast Enhancements

- **Mini Egg Scramble Cups** .. $18.50 per dozen
  Scrambled egg, onion, peppers & ham. Salsa served on the side.

- **Breakfast Pizza** *(10 slices)* .. $15.25
  House-made crust topped with eggs, cheese, shredded potatoes & sausage

### Full Breakfast Buffets

The following hot buffet selections are available to parties of 20 or more during weekdays and 100 or more on weekends. $5 per person will be added to buffets that fall under the minimum. Plated services are available in MBSC. Outside of MBSC all catered items will be presented with disposable supplies. Plated services outside of MBSC are an additional $10 per person. All breakfast buffets are accompanied by orange juice, water and coffee on beverage stations.

**Price per Person**

- **Farmhouse Buffet** .. $9.25
  - Scrambled eggs, country fried potatoes and choice of one breakfast meat (bacon, sausage, ham or chicken fried steak). Assorted breads and mini muffins, coffee, water and orange juice. 20 person minimum.

  Add on additional meat option for $1

- **Maverick Buffet** .. $11.50
  1. Choice of One
     - Fresh Market Veggie and Potato Breakfast Casserole
     - Southern Brunch Cheesy Hashbrown Casserole with Bacon or Sausage
     - Breakfast Strata with Bacon or Sausage
  2. Choice of One
     - Warm Biscuits & Country Sausage Gravy
     - Buttermilk Pancakes
     - Bananas Fosters French Toast
     - Pork Sausage in a Blanket

  Sliced fruit, assortment of danishes, breakfast breads, coffee, water and orange juice. 20 person minimum.

### Served Hot Breakfasts

For groups fewer than 25 guests, served hot breakfasts are available by contacting the catering office.
BOXED SANDWICHES AND WRAPS
Boxed lunch choices, including entrée salads, are designed for group orders, not individual per person orders. You may select up to 3 different boxed lunch options for your group along with 3 side items (same side items for all lunches).

PRICE PER PERSON

Traditional Sandwich Box .................. $6.75
Includes choice of turkey, ham, roast beef or veggie on marbled bread

Traditional Gluten-Free Sandwich Box .......................... $7.50
Includes choice of turkey, ham, roast beef or veggie on gluten-free bread

Traditional Wrap Box .................. $7.75
Includes choice of turkey, ham, roast beef or veggie on a garlic & herb wrap

GOURMET BOXES
Gourmet boxed lunches are available as a plated option with linens and silverware for an additional $3 per person in MBSC or $5 per person outside of MBSC. Plated option includes water and iced tea service.

$9.25 PER PERSON

Jumbo Croissant
Choice of house-made chicken salad or sliced deli meats

California Turkey Flatbread
Smoked turkey, fresh guacamole, Havarti cheese, lettuce, tomato & Dijon mustard

Roast Beef on Ciabatta
Roast beef with caramelized onions, smoked Gouda cheese, banana peppers & Romaine lettuce

Pesto Chicken Wrap
Grilled chicken breast with sundried tomato, Havarti cheese & spring greens

Sesame Thai Wrap
Sliced chicken, provolone, Romaine, shaved carrots & crunchy noodles with Thai peanut dressing

Chicken Caesar Wrap
Romaine, parmesan, olives & creamy Caesar dressing

The Green Machine (Vegetarian)
Cucumbers, shredded carrots, spinach, banana peppers & garden veggie spread

Vegetarian Focaccia (Vegan)
Zucchini, Kalamata olives, Roma tomatoes, spring mix & house-made hummus

Black Bean (Vegan)
Black bean patty with house-made hummus & roasted vegetables

BOXED ENTREE SALADS
Substitute grilled or marinated tofu for chicken at no extra charge. No side items are included with salads. Please select one salad for your group. All boxed salads are available as a plated option for an additional $3 per person in MBSC or $5 per person outside of MBSC. Plated option includes rolls and butter, coffee, water and iced tea service.

$10.25 PER PERSON

Thai Curry Chicken
Curried chicken breast served over mixed greens & topped with roasted peanuts, green onions, shaved carrots, mandarin oranges & lo mein noodles. Served with peanut dressing

Falafel Salad
Diced tomatoes & cucumbers, feta cheese, Kalamata olives, and hand-rolled falafel. Served with Greek dressing and tzatziki sauce.

Balsamic Chicken
Balsamic chicken with fresh pears, candied walnuts, celery, feta cheese & dried cranberries over mixed greens. Served with balsamic or raspberry dressing.

Chicken Waldorf
Grilled chicken with raisins, fresh strawberries, candied walnuts & diced apples over spinach & field greens. Served with lemon poppy seed dressing.

Traditional Caesar with Grilled or Blackened Chicken
Your choice of chicken with Romaine, sweet red onion, tomato, black olives & croutons. Served with a classic Caesar dressing.

SIDE ITEMS
- Pasta Salad
- Creamy Potato Salad
- Apple
- Cocktail Fruit Cup
- Pickle Spear
- Chips
- Homemade Brownie
- Rice Krispie Treat
- Two Cookies
SANDWICH AND WRAP PLATTERS

SANDWICH PLATTERS

Six Foot Hoagie Party Sandwich .......................... $68.00
A giant hoagie sandwich filled with sliced turkey, ham & roast beef, sliced Swiss & American cheeses, tomatoes and lettuce. Sandwich comes unsliced & a knife is provided. Serves approximately 30-35 guests.

Club Sandwich Tray
Our triple decker club cut sandwich is filled with an assortment of meats & cheeses.
12 piece tray ........................................... $13.50
24 piece tray ........................................... $24.75
48 piece tray ........................................... $47.25

Hoagie Sandwich Tray
Our traditional hoagie sandwich is cut in half with a choice of turkey, ham or beef and topped with lettuce & tomatoes.
12 piece tray ........................................... $22.00
24 piece tray ........................................... $42.00
48 piece tray ........................................... $79.25

Croissant Tray
Oversized fluffy croissant halves with choice of chicken salad or deli meats.
12 piece tray (select 1) ................................. $30.00
24 piece tray (select up to 2) ......................... $58.80
48 piece tray (select up to 3) ......................... $115.20

WRAP PLATTERS

Cold Wrap Tray
Garlic & herb tortilla cut in half with sliced turkey, lettuce, tomato & ranch spread.
12 piece tray ........................................... $25.25
24 piece tray ........................................... $49.50
48 piece tray ........................................... $97.50

Hot Wrap Tray
Whole 6 inch wraps with a choice of Pulled Pork Cuban, Sundried Tomato & Pesto Chicken or Veggie Black Bean with Hummus.
12 piece tray (select 1) ................................. $26.25
24 piece tray (select up to 2) ......................... $51.00
48 piece tray (select up to 3) ......................... $98.25

ADD TO ANY PLATTER

Garden Veggie Salad Bowl with Dressings .................. $2.50 per person
Pasta Salad .................................................. $1.50 per person
Creamy Potato Salad ...................................... $1.50 per person
Chips & Salsa ............................................... $1.25 per person
BUFFETS & PIZZA

The following buffet selections are available to parties with 20 or more guests during weekdays and 100 or more guests on weekends. $5 per person will be added to buffets that fall under the minimum. All buffets will include freshly baked rolls & butter, water, coffee and iced tea on self-service station. Linens and table set up included. Desserts may be added beginning at $2.75 per person.

CREATE YOUR OWN BUFFET

**Single Entrée**  . . . Lunch $12.50 | Dinner $16.50

**Two Entrée**  . . . Lunch $14.50 | Dinner $18.50

**Cold Items (choose one).**
Dressing choices: Ranch, Italian, Balsamic Vinaigrette, Greek Vinaigrette, Lemon Poppy Seed and Caesar. House dressing is a creamy garlic.
- Garden Salad with Tomatoes, Croûtons, Sliced Cucumbers, and Olives. Choice of 2 dressings
- Seasonal Salad with Feta, Candied Walnuts, and Craisins. Choice of 2 dressings
- Caesar Salad
- Greek Pasta Salad
- Vegetable Crudité with Ranch Dip
- Fresh Fruit

**Accompaniments (choose one)**
- Red Potatoes with Blue Cheese and Chives
- White Cheddar Mac & Cheese
- Baby Bakers Brushed with Olive Oil and Parmesan Cheese
- Steamed, Fried, or Wild Rice
- Garlic Mashed Potatoes
- Au Gratin Potatoes
- Rosemary Yukon Gold Potatoes

**Entrée Selections (choose one or two)**
- Chicken Marsala
- Chicken Piccata
- Parmesan Chicken with choice of Marinara or Alfredo Sauce
- Sliced Beef Tender with Mushroom Demi Sauce
- Mediterranean Pesto Chicken
- BBQ Pulled Pork with Buns
- Sliced Roast Beef with Parmesan Cream Sauce
- Pork Loin Medallions
- Meat Marinara Lasagna
- Vegetarian Mushroom Alfredo Lasagna
- Blackened Chicken Alfredo

**Vegetables – chef’s season selection**

**FULL SPECIALTY BUFFETS**

**Taste of Tuscany Buffet:**
Lunch $12.25 | Dinner $15.35
Meat marinara and Alfredo sauces with two pastas, green beans, and Caesar salad with dressings and garlic bread sticks.

**Chinese Buffet**
Lunch $12.25 | Dinner $15.35
Vegetable, Beef or Chicken Chow Mein; General Tso's Chicken or Almond Chicken; Fried Rice; and spring rolls with dipping sauces.

**South of the Border Buffet**
Lunch $12.25 | Dinner $15.35
Chicken fajitas with sautéed vegetables, seasoned taco meat, hard and soft shell tacos, cilantro-lime rice, black beans and garnishes to include shredded lettuce, salsa, diced tomato, onions and shredded cheese.

**Maverick BBQ Buffet**
Lunch $11.95 | Dinner $14.95
Pulled BBQ chicken or pork with buns, potato salad, baked beans, garden salad with dressings and corn bread.

**Picnic Basket Buffet**
Lunch $12.50 | Dinner $15.95
Platters of premade favorites to include Chicken Salad Croissant, Roast Beef and Gouda on Focaccia, Havarti and Turkey on ciabatta, and spinach portabella wraps. Served with sandwich relishes, seasonal salad bowl with dressings, and choice of fresh fruit, Italian pasta salad, or creamy potato salad.
Add on cup of soup for $2.75 per person.

**Greens Gone Wild Buffet:**
Lunch $13.25 | Dinner $16.75
Bowl of mixed spring greens with curried chicken and sesame beef along with assorted toppings to include feta cheese, sunflower seeds, julienne carrots, croûtons, tomatoes, olives, candied walnuts, dried cranberries, cucumbers and choice of two dressings. Fruit platter and rolls with butter.
Add on cup of soup for $2.75 per person.
BUFFETS & PIZZA

LIGHTER FARE BUFFETS

Lighter fare buffets are designed as a less heavy buffet option for groups of 15 or more. All items presented on a self-service station with disposable plates and flatware. Iced tea and water on beverage station.

If you would like to upgrade to china and table service, there is an additional charge of $3 per person. Iced tea, water & coffee will be provided at a self-service station. Buffet selections are available to parties of 15 or more.

Slider Bar .................. $12.25 per person
Served with grilled vegetable platter, seasonal salad with 2 dressings & home-style fried chips.

Choice of 2 sliders:
- Pulled pork with BBQ and coleslaw
- Chicken philly with Swiss, onions & peppers
- Chicken and waffles
- Buffalo chicken with blue cheese
- Veggie pesto portabella

Middle Eastern Bar ........ $13.75 per person
Building station with warm pita bread & curried chicken shawarma with toppings to include diced tomatoes, Kalamata olives, feta cheese & olive oil. Served with Greek pasta salad, tabbouleh salad & hummus.

Salad and Potato Bar .... $11.25 per person
Choice of salad & 2 dressings: seasonal salad with feta, cheese, raisins & diced apples OR garden salad with olives, tomatoes, cucumbers & croûtons. Includes warm baked potatoes rubbed with sea salt with assorted toppings to include sour cream, chives, butter, cheddar cheese, crispy bacon & broccoli. Fresh fruit and rolls with butter.

Add chili for $1.50 per person.

PIZZA

Pizza Party ............... $8.50 per person
Assorted one topping & specialty pizzas alongside a mixed green salad with two dressings, seasonal fruit, fresh baked cookies & canned soft drinks.

Large 16” Pizzas
Homemade garlic butter crust. Available cut in 8 pieces, 10 pieces or "party cut" in 16 squares. Optional 10” gluten free crust available.

Single Topping ............. $14.25 each
- Pepperoni
- Hamburger
- Cheese
- Sausage

Specialty ............... $15.50 each
- BBQ Chicken
- Buffalo Chicken
- Combo
- Garden Veggie Alfredo
- Mac & Cheese
- Italian Chicken Alfredo
- Vegetarian
Luncheons and Dinner

All selections are served with full service and include choice of salad, starch, vegetable, rolls & butter, iced tea, and water. UNO Catering will accommodate guests’ dietary and religious requests - subject to a $2 per plate charge.

Prices are based on a “two course menu”. There will be an additional fee of $2 per person for events under 12 people.

Desserts may be added beginning at an additional $2.75 per person.

Full service meals outside of MBSC will be subject to a $10 per person charge.

**FIRST COURSE (SELECT ONE)**

Dressing choices: Ranch, Italian, Balsamic Vinaigrette, Greek Vinaigrette, Lemon Poppy Seed and Caesar: House dressing is a creamy garlic.

**Garden Greens**
Tomatoes, Cucumber, Croûton, Olive and choice of dressings

**Classic Caesar**
Croûtons, olives and parmesan cheese

**Seasonal Salad**
Dried fruits, cheeses, nuts, and choice of dressings

**SECOND COURSE**

**BEEF AND PORK**

**Stuffed Boneless Pork Chops**
Lunch $13.25 | Dinner $18.25
Tender baked pork chop stuffed with wild rice, apricot and walnut stuffing.

**Roasted Pork Loin**
Lunch $13.25 | Dinner $18.25
Thinly slice medallions topped with a garlic mustard sauce.

**Beef Tender with Wild Mushroom Demi Sauce**
Lunch $14.50 | Dinner $20.50
Tender beef medallions baked to medium and topped with a wild mushroom sauce.

**Balsamic Glazed Steak Rolls**
Lunch $15.95 | Dinner $21.95
Sautéed peppers, onions, zucchini, and mushrooms are wrapped up with tender steak, grilled, and drizzled with a garlic, rosemary, balsamic glaze.

**Petite Filet with Pancetta and Crimini Mushroom Cap**
Lunch $16.75 | Dinner $22.75
Tenderloin Filet, medium rare, capped with a pancetta cream, and laced with oregano and basil in a portabella mushroom boat.

**CHICKEN**

**Parmesan Baked Chicken**
Lunch $13.25 | Dinner $18.50
Choice of marinara sauce and mozzarella cheese or roasted garlic and caper cream.

**Honey Lime Chicken**
Lunch $13.25 | Dinner $18.50
Honey lime marinated chicken breast served over seasoned cilantro rice and topped with a fresh corn salsa.

**Middle Eastern Chicken Kebabs**
Lunch $13.95 | Dinner $19.95
Baked breast of chicken curried with a blend of herbs and spices and skewered over a bed of golden basmati rice with dried fruits and almonds.

**Chicken Veracruz**
Lunch $14.95 | Dinner $20.95
Grilled chicken breast in a white wine sauce on a bed of bell pepper, onion, tomato, jalapeño and green olives.

**Chicken Jardinière**
Lunch $14.95 | Dinner $20.95
Chicken breast baked with a blend of seasonings and white wine, topped with baby red potatoes, carrots, peas, mushrooms and pearl onions.

**Napa Chicken**
Lunch $14.95 | Dinner $20.95
Artichoke hearts, portabella mushroom, roasted tomatoes and a white wine herb sauce.

**PASTA**

**Cheese Tortellini and Portabella Mushroom**
Lunch $12.25 | Dinner $16.25
Tricolor cheese tortellini baked and tossed with peas in a creamy portabella mushroom sauce.

**Pasta Primavera**
Lunch $12.50 | Dinner $16.50
Fresh sautéed vegetables over penne pasta and topped with parmesan cheese.

**SEAFOOD**

**Baked Tilapia Filets**
Lunch $13.25 | Dinner $18.25
Baked in an herbed lemon butter sauce and topped with a fresh salsa.

**Orange Chipotle Salmon**
Market Price
Grilled salmon topped with an orange and chipotle glaze.

**Teriyaki Salmon**
Market Price
Baked salmon filet glazed with a sweet and spicy teriyaki sauce.

**VEGETARIAN**

**Stuffed Pepper**
Lunch $11.95 | Dinner $15.50
Baked green pepper, stuffed with sautéed seasonal vegetables and topped with a light tomato sauce.

**Eggplant Tower**
Lunch $13.25 | Dinner $17.25
Tender slices of eggplant lightly breaded and piled high with fresh zucchini, tomatoes, and drizzled with marinara and mozzarella cheese.

**Wild Mushroom Ravioli**
Lunch $13.25 | Dinner $17.25
Served with caramelized onions, spinach, wild mushrooms, and topped with sundried tomatoes.

**White Cheddar Mac & Cheese Stuffed Poblano Pepper**
Lunch $13.95 | Dinner $17.50
Potato kale hash and chipotle cream.
HORS D’OEUVRES

Hors d’oeuvres are served buffet style and priced per person. A minimum of 3 items must be purchased per order. Passed options are available with an additional labor fee.

**MARKET PRICE**

- **$2.50 PER PERSON**  
  - Fresh Seasonal Fruit Tray
  - Relish Tray with Ranch Dip
  - Domestic Cheese Tray with Crackers

- **$3.25 PER PERSON**  
  - Vegetable Spring Rolls with Sweet Chili Sauce
  - BBQ Smothered Cocktail Franks
  - Buffalo Chicken Dip with Sliced Bread
  - Creamy Spinach Artichoke Dip with Sliced Bread
  - Crudité Shooters with Ranch Dip
  - Baked Brie topped with Apple Walnut Sauce & Crackers
  - Italian Parmesan Meatball Skewers
  - Asparagus Fries & Creamy Mustard Sauce

- **$4.00 PER PERSON**  
  - Sushi Rolls with Soy Sauce and Ginger
  - Fresh Seasonal Fruit Tray
  - Relish Tray with Ranch Dip
  - Domestic Cheese Tray with Crackers
  - Cocktail Platter
    - Includes Ham & Cheese Pinwheels, Deviled Eggs, Goat Cheese Balls, Caprese Skewer & Kalamata Olives
  - Vegetable Spring Rolls with Sweet Chili Sauce
  - BBQ Smothered Cocktail Franks
  - Buffalo Chicken Dip with Sliced Bread
  - Creamy Spinach Artichoke Dip with Sliced Bread
  - Crudité Shooters with Ranch Dip
  - Baked Brie topped with Apple Walnut Sauce & Crackers
  - Italian Parmesan Meatball Skewers
  - Asparagus Fries & Creamy Mustard Sauce

- **$5.00 PER PERSON**  
  - Sushi Rolls with Soy Sauce and Ginger
  - Fresh Seasonal Fruit Tray
  - Relish Tray with Ranch Dip
  - Domestic Cheese Tray with Crackers
  - Cocktail Platter
    - Includes Ham & Cheese Pinwheels, Deviled Eggs, Goat Cheese Balls, Caprese Skewer & Kalamata Olives
  - Vegetable Spring Rolls with Sweet Chili Sauce
  - BBQ Smothered Cocktail Franks
  - Buffalo Chicken Dip with Sliced Bread
  - Creamy Spinach Artichoke Dip with Sliced Bread
  - Crudité Shooters with Ranch Dip
  - Baked Brie topped with Apple Walnut Sauce & Crackers
  - Italian Parmesan Meatball Skewers
  - Asparagus Fries & Creamy Mustard Sauce

**$3.25 PER PERSON**

- **Swedish Meatballs**
- **Boneless Chicken Wings**
- **Spicy Buffalo Wings**
- **Tandoori Thai Peanut Chicken Skewers**
- **Teriyaki Beef Skewers**
- **Chicken Salad Puffs**
- **Assorted Canapés**
- **Individual Dessert Shooter Cups**
- **Falafel Bites with Tzatziki Sauce & Tomato, Cucumber Salad**

**$4.00 PER PERSON**

- **Salmon Mousse Canapé**
- **Mini Chicken or Beef Wellentons**
- **Slider Station**
- **Mediterranean Dipping Station**
- **Whole Smoked Salmon Sides**
- **Antipasti Station**

**$5.00 PER PERSON**

- **Salmon Mousse Canapé**
  - Cucumber slices with salmon mousse and dill garnish
- **Mini Chicken or Beef Wellentons**
- **Slider Station**
  - Assorted sliders to include Hot Pulled Pork with Coleslaw Buffalo Chicken, Veggie Pesto Portabella and Chicken Salad
- **Mediterranean Dipping Station**
  - Hummus, pesto goat cheese & balsamic marinated portabella with Gorgonzola. Served with toasted lavash and ciabatta breads
- **Whole Smoked Salmon Sides**
  - Garnished with Sour Cream Aioli & Capers
- **Antipasti Station**
  - Marinated asparagus, roasted red peppers, artichokes, olives and zucchini. Served with toasted lavash and ciabatta breads.