



Flavours



Caterins by Design



## Welcome

Sodexo Catering at Xavier is committed to making your event a success. From morning breakfast baskets with freshly brewed coffee to casual feasts and elegant Hors d'oeuvres, our catering menus are filled with fresh contemporary ideas.

This menu represents only a starting point. Our commitment is to customize menus for your occasion. We will assist with planning your event and offer creative menus, elegant presentations and thoughtful service to provide your guests with a pleasant experience.

We pride ourselves in being able to meet everyone's catering needs.

## — General Information and Guidelines—

Xavier Catering is a division of Sodexo Food Services, whose purpose is to serve the entire University community and all groups with approval to use Xavier facilities.

The Catering Department appreciates your patronage. We look forward to creating a successful event by providing you and your guests with quality food and service. The following guidelines and menu selections will assist you in planning your event. If you have any special dietary needs or requests, please do not hesitate to discuss them with our Catering Manager.

### **Reservations**

The client is responsible for reserving the desired function space and for making arrangements for the appropriate room set up, AV services & equipment needs. Reservations for the Union can be made by contacting the Administrative Services Office 504 520-6758. For use of other campus locations, the Administrative Services Office will refer you to the appropriate contacts.

### **Guarantees & Guest Counts**

Once the location has been secured, the client should contact the Catering Department at 504 520-6758 to begin planning the menu and coordinating other services. In order for us to provide quality service and to properly coordinate your event, a minimum of two weeks advance notice is required when booking catering services. An estimated number of guests is required at this time, and a final count must be communicated to the Catering Department 72 hours (three working days) prior to the event. This number will be considered a guarantee and is not subject to reduction. If the Catering Department does not receive a guaranteed count, the estimated number will be considered the count for billing purposes. We will allow a variance of 5% overset for functions of over 50 guests. If this overset is utilized, the client will be charged accordingly.

### **Catering Contract**

Carefully review the Banquet Function Sheet, which serves as a binding agreement for your catered function. To confirm the requested food and services, sign the Banquet Function Sheet and return the office copy to the Catering Department prior to your function. An accurate budget number with the appropriate expense code for catering must be provided by the client on this signed agreement. The client is responsible for notifying the Catering Department of any changes that occur after the Function Sheet has been confirmed.

### **Cancellations**

All cancellations must be made at least 72 hours prior to the event in order to avoid any charges or fees. Cancellations made after this time may be subject to charges for any food or supplies that have already been purchased.

## **Prices**

All prices are subject to change due to market conditions.

## **Payment & Procedures**

Payment for catering services may be covered either by an approved university budget number with accurate expense code or by direct billing. For all direct billings, an advanced deposit may be required to confirm services. An invoice will be sent to the client following the event. The balance of charges must be paid by check within thirty (30) days of the billing date. The following credit cards are accepted as a form of payment: Master Card and Visa.

## **Alcohol Services**

If alcoholic beverage service is requested, the Catering Department will provide it in accordance with the University Alcohol Policy.

## **Miscellaneous Charges & Services**

### **Delivery Charges**

A \$10.00 delivery fee will be added to all main campus orders that do not meet a \$25.00 minimum.

### **Labor Fee**

The client will be billed for additional labor due for events which exceed the agreed upon function time.

### **Bartender Fee**

For each bartender, a \$25.00 fee will be charged. One bartender is provided per 75 guests.

### **Chef's Fee**

For each buffet station requiring a chef's attendance, a \$25.00 fee will be charged.

## **Flowers & Linens**

We will be happy to arrange for floral centerpieces or specialty linen for any event. Prices will vary based on your selection; please contact the catering department for a list of available items.

## **Ice Carvings**

Our Executive Chef will create a unique ice sculpture to enhance your event. The Chef will consult you on various options and prices.

MORNING FARE



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## BREAKFAST BUFFETS

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### Quick Start

*\$2.50 per person*

Freshly Brewed Regular &  
Decaffeinated Coffee,  
Hot Tea

*Your Choice of (select One):*

Fruit Filled Mini Danish  
Assorted Donuts  
Mini Muffins & Mini Croissants

### Classic Continental

*\$3.99 per person*

Choice of Freshly Baked Muffins,  
Flaky Croissants, or Assorted Bagels with  
Cream Cheese, Jam & Butter

Bottle of Orange Juice or Apple Juice

Freshly Brewed Regular &  
Decaffeinated Coffee, Hot Tea

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### Sunrise

*\$7.95 per person*

Carafes of Chilled Orange Juice  
& Apple Juice  
Assorted Breakfast Pastries with Butter & Jam  
Sliced Fresh Fruit Display  
Fluffy Scrambled Eggs or  
Roasted Vegetable Frittata  
Home fried Potatoes  
Smoked Sausage Links or  
Crispy Bacon  
Freshly Brewed Regular & Decaffeinated  
Coffee, Hot Tea

### Complement your Continental with...

Sliced Seasonal Fresh Fruit Display

*Add \$2.25 per person*

Assorted Fruit Yogurts

*\$1.05 each*

Assorted Cold Cereals with Milk

*\$2.50 each*

Bagels with Lox & Traditional Condiments

*Add \$4.95 per person*

Hot Croissant Breakfast Sandwich

*\$26.95 per dozen*

*(Scrambled Eggs with Swiss Cheese and your  
choice of Bacon or Ham)*

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## BREAKFAST BUFFETS

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### Country Buffet

*\$9.50 per person*

Carafes of Chilled Orange Juice  
& Apple Juice  
Assorted Fruit Yogurts  
Home baked Muffins & Assorted Bagels  
with Cream Cheese, Jam & Butter  
Sliced Seasonal Fruit Display  
Scrambled Eggs with Brie & Chives  
Thick Cut French Toast with Maple Syrup  
& Fresh Berries  
Roasted Breakfast Potatoes  
Smoked Sausage Links and Crispy Bacon  
Freshly Brewed Regular & Decaffeinated  
Coffee, Hot Tea

### Morning Buffet\*

*\$11.25 per person*

Assorted Fresh Fruit Juices  
Flaky Croissants and Jumbo Muffins  
with Butter & Fruit Preserves  
Sliced Seasonal Fresh Fruit  
Mixed Greens with Assorted Dressings  
Roasted Vegetable &  
Cheese Antipasto Display  
Assorted Rolls with Butter  
Fluffy Scrambled Eggs with  
Goat Cheese & Basil  
Thick Cut French Toast with Fruit Compote  
Choice of Crispy Bacon or Sausage Links  
Breakfast Potatoes with Onions & Peppers  
Penne Pasta with Sliced Grilled Chicken Breast  
in Sundried Tomato Cream Sauce  
Apple Raisin Bread Pudding  
or Baked Fruit Cobbler  
Freshly Brewed Regular & Decaffeinated Coffee,  
Hot Tea

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Enhance your Brunch Buffet with the following selections:

#### Omelet Station\*

Omelets made to order by a chef with a variety of meat, cheese, & vegetable fillings

Add \$2.75 per person

#### Carving Station\*

Select one of the following meats, hand carved and served with cocktail Rolls:

Cider Glazed Ham with Sweet Dijon Sauce \$3.00 per person

Prime Rib with Au Jus \$4.95 per person

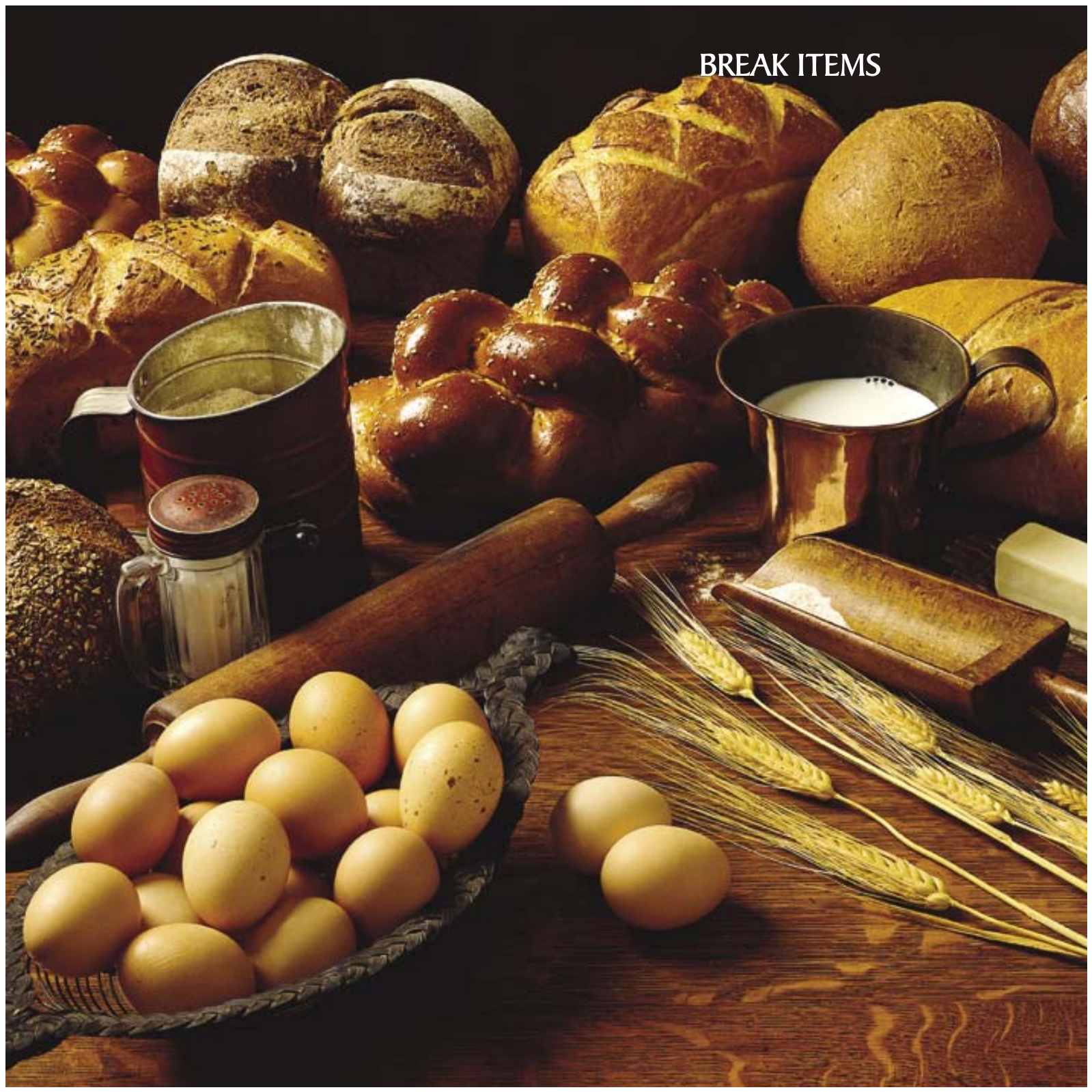
Oven Roasted Turkey Breast \$3.75 per person  
with Cranberry Orange Chutney

Jumbo Shrimp with Cocktail Sauce \$125.00 per 100

Display your shrimp in a Hand carved Ice Shell (additional \$100.00)

*\*A fee of \$25.00 will be added for each station requiring a chef.*

BREAK ITEMS



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## BREAK ITEMS

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- Assorted Donuts *\$9.50 per dozen*  
Assorted Bagels with Cream Cheese *\$10.15 per dozen*  
Fresh Baked Croissants with Butter & Jam *\$13.75 per dozen*  
Pastry Assortment *\$12.00 per dozen*  
Individual Fruit Yogurts *\$1.05 each*  
Whole Fresh Fruit Basket *\$.55 per piece*  
Sliced Fresh Fruit Display *\$2.25 per person*  
Chocolate Dipped Strawberries (seasonal) *\$11.95 per dozen*  
Fresh Lemon Cookie Platter *\$9.00 per dozen*  
Fresh Cookie Platter *\$9.00 per dozen*  
Rich Chocolate Brownie Squares *\$10.80 per dozen*  
Baskets of Pretzels, Chips or Popcorn (bulk) *\$.99 per person*  
Individual Bags of Chips or Pretzels *\$.99 each*  
Mixed Cocktail Nuts *\$2.25 per person*  
Jumbo Soft Pretzels with Mustard *\$6.00 per dozen*  
Assorted Finger Sandwiches *\$8.50 per dozen*  
Nutrigrain/ Breakfast Bars *\$1.69 each*  
Assorted Power Bars *\$1.99 each*  
Roasted Vegetable Chips with Guacamole *\$2.65 per person*  
Tortilla Chips with Salsa *\$1.45 per person*  
Hummus with Pita Wedges *\$1.65 per person*

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## PIZZAS

- Large Cheese \$8.00  
Large Cheese with Two Toppings \$9.65

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## THEMED BREAKS\*

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### **The Sports Fan**

*\$4.15 per person*

Jumbo Soft Pretzels with Mustard  
Nacho Chips with Salsa  
Baskets of Buttered Popcorn  
Bowls of Cocktail Nuts Assorted Sodas  
& Bottled Water

### **The Health Nut**

*\$4.95 per person*

NutriGrain or Power Bars  
Whole Fresh Fruit Basket  
Individual Yogurts  
Fresh Fruit Juices & Bottled Water

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### **The Chocoholic**

*\$5.15 per person*

Rich Chocolate Brownie Squares  
Chocolate Dipped Strawberries  
Candy Bar Grab Bag  
Chocolate Milk & Bottled Water

*\* Minimum 15 persons.*

BEVERAGE SERVICE



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## BEVERAGES

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Iced Tea, Lemonade, Fruit Punch  
\$11.00/ gallon

Sparkling Cranberry Orange Punch  
\$11.00/ gallon

Carafes of Orange or Apple Juice  
\$4.15 each

Freshly Brewed Regular & Decaf Coffee, Hot Teas  
\$1.55 per person

Hot Chocolate & Hot Spiced Cider  
\$11.00/gallon

Assorted Sodas & Bottled Water  
\$1.25 each



LUNCH BUFFETS

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## LUNCH BUFFETS

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### The All American Deli

*\$8.95 per person*

Select Three: Sliced Ham, Roasted Turkey, Roasted Beef, Tuna Salad, Chicken Salad

Assorted Sliced Cheeses  
Garnish Tray of Lettuce,  
Sliced Tomatoes & Pickles  
Mustard & Mayonnaise  
Assorted Rolls and Sandwich Breads

Choice of Traditional Potato Salad  
or Vegetable Pasta Salad

Choice of Assorted Cookies  
or Brownie Squares

Iced Tea or Lemonade

*\*The above menu can be served with ready-made deli sandwiches on Kaiser Rolls.*

### Salad Sampler Buffet

*\$8.25 per person*

#### *Quiche du Jour*

with your choice of three  
of the following salads:

Mediterranean Pasta, Red Potato Salad,  
Thai Chicken & Noodle Salad, Tuna  
Salad, Mixed Greens with Assorted  
Dressings, Traditional Caesar Salad, Fresh  
Fruit Salad, Vegetable Antipasto

Accompanied by Gourmet Rolls  
& Crackers

#### *Choice of (Select One)*

New York Style Cheesecake  
with Fresh Fruit Coulis  
Lemon Layer Cake  
Assorted Dessert Bars  
Fresh Fruit Salad with Biscotti

Iced Tea or Lemonade

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## COLD RATED SELECTIONS\*

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### Salad Trio

*\$7.95 per person*

Vegetable Pasta Salad, Tuna Salad &  
Chicken Salad  
on a bed of Mixed Greens  
served with Flaky Croissant & Butter

### Mediterranean Chicken

*\$8.95 per person*

Thyme scented Chicken Breast,  
sliced on a bed of Couscous  
with Lemon Herb Dressing,

### Chicken Caesar

*\$8.25 per person*

Sliced Chilled Chicken Breast on a bed  
of Romaine Lettuce with Traditional  
Caesar Dressing & Croutons, served  
with Freshly Baked Roll & Butter  
*(For Shrimp Caesar add \$1.25 per person)*

### Thai Beef or Chicken Salad

*\$8.95 per person*

Ginger Marinated Chicken or Beef  
Strips, on a bed of Linguine Pasta with  
Spicy Peanut Sauce, Scallions & Red  
Pepper Slivers, served with a Freshly  
Baked Roll & Butter

### Citrus Salmon

*\$10.75 per person*

Cold Poached Salmon with an Orange  
Ginger Glaze on a bed of Field Greens  
with Citrus Segments & Vinaigrette,  
served with Freshly Baked Roll & Butter

### Peppered Fillet

*\$10.75 per person*

Thinly sliced Peppered Fillet of Beef on  
a bed of Field Greens with Crumbled  
Blue Cheese & Roasted Red Peppers,  
drizzled with a Balsamic Reduction,

\*(Groups of 15 or less)

*All of the above selections served with Assorted Dessert Bars or Homebaked Cookies  
And your choice of Iced Tea or Lemonade*

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## COLD RATED SELECTIONS\*

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### Jerk Chicken

*\$8.95 per person*

Caribbean seasoned boneless Chicken Breast, served on a bed of Crisp Field Greens with Tropical Fruit Salsa, accompanied by Pita Wedges

### Tuna Nicoise

*\$10.75 per person*

Pan-seared Tuna served on a bed of Romaine with Green Beans, Tomatoes, Red Onions, New Potatoes, Black Olives, & Hard Boiled Eggs, accompanied by Freshly Baked

### Greek Chicken

*\$8.25 per person*

Herb Crusted Chicken Breast, served on a bed of Pasta Salad with Fresh Tomatoes, Feta Cheese and a light Vinaigrette Dressing, accompanied by Focaccia Bread

### Vegetable Antipasto

*\$7.95 per person*

Marinated & Roasted Vegetables, Artichokes, Fresh Tomatoes & Olives, with Sliced Mozzarella & Provolone Cheese, accompanied by Assorted Rolls & Crackers

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### Chefs Salad

*\$7.25 per person*

Thinly sliced Meats & Cheeses, Garden Vegetables, and Hard Boiled Eggs on a bed of Garden Greens with your choice of Dressing,

\*(Groups of 15 or less)

*All of the above selections served with Assorted Dessert Bars or Homebaked Cookies  
And your choice of Iced Tea or Lemonade*

BOXED LUNCHES



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## BOXED LUNCHES

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### **Box Lunch**

*\$7.45 per person*

Choice of Sandwich:

Turkey & Cheese, Ham & Cheese, Roast  
Beef & Cheese, or Tuna On Kaiser Roll

Individual Bag of Chips

Whole Fresh Fruit

Cookie or Brownie Square

Canned Soda

Includes Mustard & Mayonnaise  
Packets, Napkin & Straw

### **Specialty Sandwich Displays**

*\$8.95 per person*

Select one or two of the following gourmet  
sandwiches on your choice of  
Focaccia Bread, Flaky Croissant, Roll,  
or in a Wrap

#### **Grilled Chicken Breast**

with Roasted Red Peppers & Goat Cheese

#### **Roasted Turkey Breast**

with Cream Cheese & Cranberry Chutney

#### **Southwestern Chicken**

with Chipolte Mayonnaise

#### **Jamaican Jerk Chicken Breast**

with Mango Salsa

#### **Balsamic Roasted Vegetables**

with Provolone Cheese & Pesto

#### **The Ultimate Club Sandwich**

(on Whole Grain Toast)

#### **Smoked Turkey**

with Brie & Apricot Chutney

#### **Roast Beef**

with Horseradish Cream Spread

Tossed Field Greens with Assorted Dressings  
Potato Chips or Pretzels  
Freshly Baked Cookies or Dessert Bars

Iced Tea or Lemonade

SAVORY DISPLAYS



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## SAVORY DISPLAYS

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### **Garden Vegetables**

An assortment of Fresh Vegetables with Creamy Herb Dip

*\$1.25 per person*

### **Antipasto Display**

Marinated Vegetables, Assorted Cheeses & Italian Salamis with Sliced Baguette

*\$3.50 per person*

### **Mediterranean Platter**

Grilled Vegetables, Feta Cheese, Kalamata Olives and Hummus with Pita Wedges

*\$2.95 per person*

### **Cheese & Fruit Display**

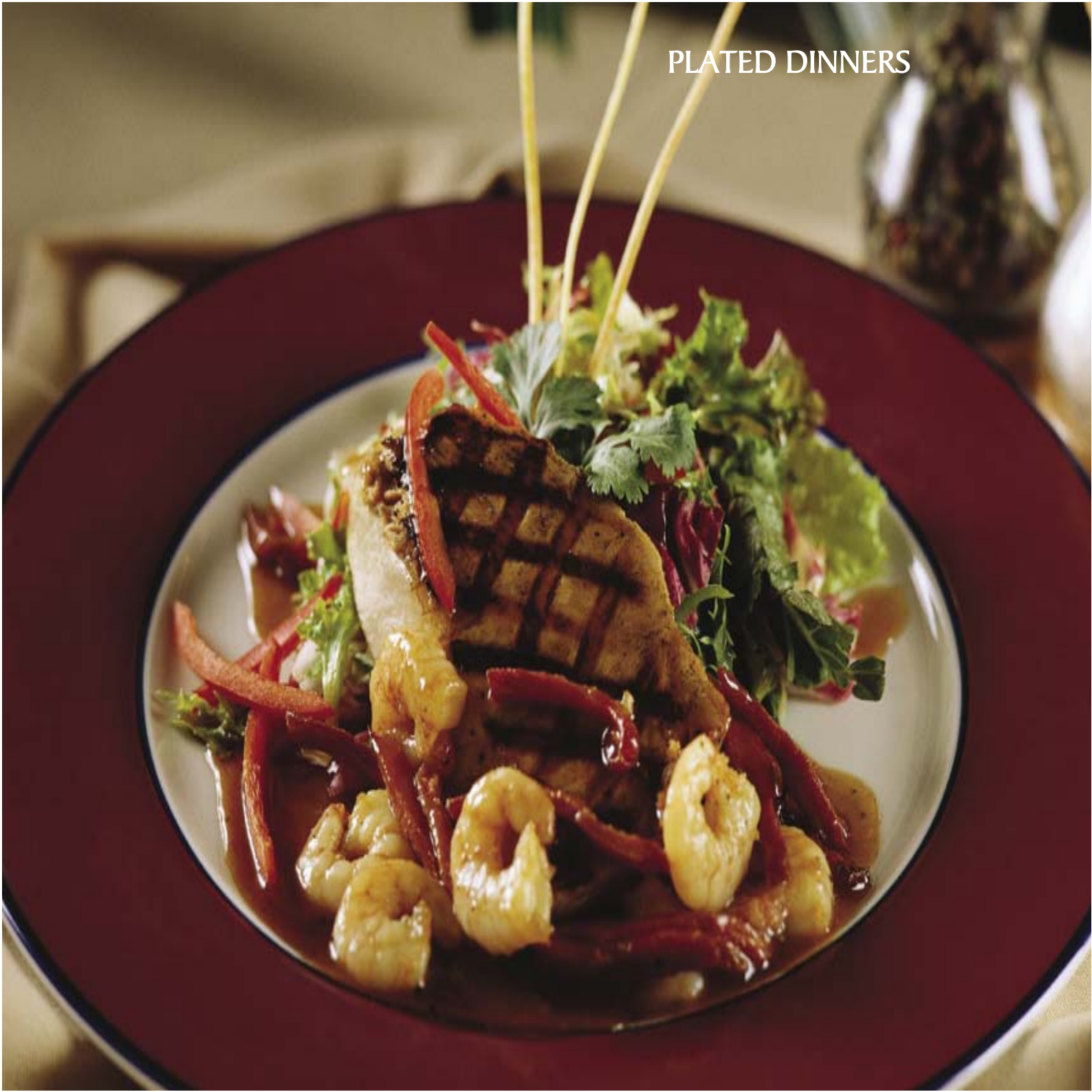
Imported & Domestic Cheeses with Fresh Fruit Garnish and Crackers

*\$2.25 per person*

PLATED LUNCHEONS



PLATED DINNERS



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## PLATED DINNERS

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Entrees - *\$18.95 per person*

### **Chicken Roulade**

rolled with your choice of filling ~ Boursin Cheese, Asiago Cheese & Sundried Tomatoes, Spinach & Feta Cheese, served with Custard Potatoes

### **Veal Roulade**

stuffed with Caramelized Onions & Boursin Cheese, served with Risotto Timbale

### **Veal Marengo**

simmered with Tomatoes, Onions, Garlic, Olives, Fresh Herbs & White Wine, served with Rosemary Roasted Potatoes

### **Lamb Kabob**

with Peppers and Onions, served with Roasted Eggplant Ragout and Curried Couscous

### **Roasted Pork Loin**

marinated in Soy Sauce, served with Plum Sauce and Gingered Couscous

### **Pork Roulade**

with an Apple Sage stuffing and Madeira Wine Sauce, served with Sweet Potato Duchess

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## PLATED DINNERS

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*Entrees - \$18.95 per person*

**Pork Chop**

with Dried Cherry Sauce and Wild Rice Pilaf

**New York Strip Steak**

with Caramelized Red Onions and Wedged Potatoes

**Prime Rib au Jus**

with Horseradish Cream Sauce and Custard Potatoes

**Veal Saltimboca**

topped with thinly sliced Prosciutto and Provolone Cheese in Sage Sherry Sauce,  
served with Linguine Pasta

**Oven Roasted Salmon Fillet**

with Red & Yellow Pepper Coulis and Saffron Couscous

**Seared Tuna Steak**

served with Tropical Fruit Salsa and Wasabi Mash

**Jumbo Garlic Shrimp**

sautéed & served with a Chunky Tomato Basil Sauce & Fettuccine Pasta

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## PLATED DINNERS

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*Select from the following options to create your own three course dinner menu, which includes a soup or salad, entree, and dessert.*

### **Soup & Salad**

Select one of the following

Field Greens with Balsamic Vinaigrette, Ranch, or Blue Cheese Dressing

Traditional Caesar Salad with Romaine Lettuce & Croutons

Spinach Salad with Crumbled Blue Cheese & Toasted Hazelnuts

Sliced Tomatoes & Mozzarella with Balsamic Reduction

Soup du Jour ~ Ask the catering manager for selections

*Entrees - \$15.95 per person*

### **Chicken Picatta**

in a Light Lemon Caper Sauce with White & Wild Rice

### **Chicken Provencal**

in a Ragout of Chunky Tomatoes, Garlic, Onions, Fresh Herbs, & Artichokes with  
Rosemary Roasted Red Potatoes

### **Caribbean Chicken**

baked with Onions & Cilantro in a Citrus Garlic Sauce with Confetti Rice

### **Chicken Chasseur**

baked with Mushrooms, Shallots & Thyme in a Red Wine Sauce with  
Twice Baked Potatoes

### **Chicken Normandy**

with Apples, Raisins, & Onions in a Light Cream Sauce with Rice Pilaf

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## PLATED DINNERS (cont.)

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### **Romano Chicken**

with Sundried Tomatoes & Mushrooms in Pesto Cream Sauce, with Orzo Pasta

### **Chicken Parmesan**

breaded and baked with Herb Tomato Sauce and served with Farfalle Pasta

### **Chicken Marsala**

simmered with Mushrooms in a Marsala Wine Sauce, served with Wild Rice

### **Oriental Chicken**

baked in a Ginger Soy Marinade and served with Stir Fried Rice

### **Chicken Dijon**

baked with a Tangy Dijon Glaze, served with Risotto Timbale

### **Pork Scallopine**

with Sundried Tomatoes in a Vermouth Cream Sauce, served with Penne Pasta

### **Beef Stroganoff**

with Sautéed Onions & Mushrooms served over Egg Noodles

### **Lamb Stew**

with vegetables in a clear broth

### **Herb Crusted Halibut**

baked & served with Lemon Butter Sauce and Rice Pilaf

### **Seafood Fettuccine**

Alfredo with Shrimp & Scallops in a Parmesan Cream Sauce

baked Stuffed Shells with Roasted Garlic Marinara Sauce

### **Three Cheese Lasagna or Traditional Meat Lasagna**

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## PLATED DINNERS (cont.)

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### **Pesto Primavera**

with Fresh Vegetables, Penne Pasta & Basil Pesto Sauce

### **Four Cheese Ravioli**

with Sundried Tomato Cream Sauce

### **Bowtie Pasta**

with Grilled Chicken, Artichoke Hearts & Roasted Red Peppers

### **Eggplant Parmesan**

served with Linguine Pasta

### **Ratatouille**

Fresh Squash, Eggplant, Peppers, Onions, Garlic, Herbs & Tomatoes, simmered  
in and served over a bed of White Rice

### **Grilled Vegetable Kabob**

on bed of Herb Couscous

### **Seafood Vol-au-Vent**

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## SEAFOOD PLATED DINNERS

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*All Dinner entrees served with Salad, Potato,  
Seasonal Vegetables, Rolls and Sutter, Dessert and  
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas  
Soup and Appetizers may be ordered separately*

**Pecan Coated Speckled Trout**

With Grilled Shrimp  
Cilantro Butter Sauce  
*21.00 per person*

**Poached Salmon Fillets**

cucumber and relish  
saffron sauce  
*27.00 per person*

**Seared Grill Red Snapper**  
on a bed of Young Vegetables  
and Wild Mushrooms  
with Fresh Basil Fond  
*\$31.00 Per Person*

**Broiled Tilapia**  
with Shrimp  
and Cornbread Stuffing  
Served with Creole Sauce  
*\$26.00 Per Person*

**Grilled Swordfish Steak**  
Roasted Bell Pepper Coulis  
and Pineapple and Cucumber Relish  
*\$25.00 Per Person*

**Sahnon Es Crewe**  
Salmon Fillet  
with Spinach  
and Mushrooms Duxelks  
Wrapped in Puff Pastry  
*\$27.50 Per Person*  
(11 Persons Maximum)

*\*There is a \$50.00 labor charge for groups fewer than 20 guests.*

# LAGNIAPPE



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## LAGNIAPPE

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### Whole Baked Brie En Croute

Garnished with Berries and French Bread

*\$105.00 Each*

### Chicken and Sausage Jambalaya

\$70.00 Pan

### Seafood Gumbo with Rice

\$75.00 Gallon

### Creamy Turtle Soup

\$60.00 Gallon

### Seafood Fettuccine

\$75.00 Pan

### 3 Ft. Long Po-Boys

\$45.00 Each

### 6 Ft. Long Po-Boys

\$85.00 Each

### Rice Pilaf

\$25.00 Pan

### Vegetarian Lasagna

\$80.00 Pan

### Pasta Alfredo

\$65.00 Pan

### Praline Candies

\$2.25 Each

### Assorted Mini Desserts

\$2.25 Each

### Green Bean Cassarole

\$65.00

### King Cake

\$45.00 Per Cake

### Bowl of Grits

\$0.75

### Tortilla Chips

with Salsa and Chili Con Queso

\$2.50 Per Person

### French Onion or Sour Cream and Bacon Dip

\$9.00 Pint

### Potato Chips, Pretzels or Goldfish

\$9.00 Per Pound

### Mixed Nuts

\$22.00 Per Pound

### Peanuts

\$18.00 Per Pound

### Mini Muffalettas

\$1.95 Each

DINNER BUFFETS



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## DINNER BUFFETS

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### Classic Combos

*\$16.95 per person*

Choice of Mixed Field Greens with Two Dressings or Traditional Caesar Salad

*Entrées (select two)\**

Chicken Marsala, Chicken Provencal, or Caribbean Chicken

Oven Baked Salmon with Pesto Cream Sauce

Meat or Vegetarian Lasagna

New York Strip Steak with Pinot Noir Demi Glaze

Seasonal Vegetable Medley

Choice of Rice Pilaf or Rosemary Roasted Red Potatoes

Assorted Dinner Rolls with Butter

Assorted Layer Cakes

*\*If would like more than two entree selections, menu will be priced accordingly.*

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All buffets include Coffee, Decaffeinated Coffee and Hot Tea

A minimum of 20 guests is required for all dinner buffets.

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## DINNER BUFFETS

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### Oriental Express

*\$14.95 per person*

Thai Noodle Salad with Scallions, Red Pepper, and Spicy Peanut Dressing

Entrees (select two)

Thai BBQ Chicken or Beef Kabobs

Teriyaki Pork Medallions with Pineapple Mango Salsa

Thai Grilled Fish with Lemongrass Sauce

Asian Seasoned Vegetable Medley

Gingery Soba Noodles

Mango Mousse with Toasted Coconut

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### Optional Station\*

Thai Vegetable Stir-Fry, sautéed to order by a chef, and served with your choice of Coconut Curry or Lemongrass Ginger Sauce.

Accompanied by Jasmine Rice.

With Vegetables Only ~ Add \$2.00 per person

With Chicken ~ \$2.50 per person

With Shrimp ~ \$2.75 per person

*\*A fee of \$25.00 will be added for each station requiring a chef.*

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All buffets include Coffee, Decaffeinated Coffee and Hot Tea

A minimum of 20 guests is required for all dinner buffets.

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## DINNER BUFFETS

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### Italian Nights

*\$14.95 per person*

Traditional Caesar Salad

Antipasto Display with Marinated & Roasted Vegetables, Olives,

Italian Salamis & Cheeses

Herb Focaccia Bread

Chicken Parmesan

Lasagna with Roasted Garlic Marinara

Green Beans with Lemon Pepper Butter

Farfalle Pasta Primavera with Red Pepper Cream Sauce

Tiramisu or Mini Pastries

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### Optional Station\*

Penne Pasta and Spinach Tortellini, served to order with with Sautéed Vegetables, and your choice of two sauces:

Pesto Cream, Mushroom Alfredo or Zesty Marinara Sauce

With Vegetables Only ~Add \$2.00 per person

Add Grilled Chicken ~Add \$2.50 per person

Add Sautéed Shrimp ~ Add \$2.75 per person

*\*A fee of \$25.00 will be added for each station requiring a chef*

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All buffets include Coffee, Decaffeinated Coffee and Hot Tea

A minimum of 20 guests is required for all dinner buffets.

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## DINNER BUFFETS

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### Southwestern Sampler

*\$13.95 per person*

Black Bean & Corn Salad with Cilantro Vinaigrette

Tortilla Chips with Roasted Garlic & Tomato Salsa

Beef or Pork Tacos with Chipotle BBQ Sauce and Crisp Tortilla Shells

Chicken Fajitas with Grilled Onions, Peppers, Guacamole and Flour Tortillas

Refried Beans

Jalapeno Cornbread

Key Lime Pie

Fresh Fruit Tarts

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### Backyard Barbeque

*\$12.95 per person*

Mixed Field Greens with Assorted Dressings

Traditional Potato Salad or Coleslaw

Roasted Vegetable Wraps

All Beef Burgers and Hot Dogs, Grilled BBQ Chicken Breasts, with Rolls & Condiments

Corn on the Cob

Brown Sugar Baked Beans

Double Chocolate Fudge Brownies

Watermelon Wedges

Iced Tea & Lemonade

With Shrimp Kabobs ~ Add \$1.75 per person

With BBQ Baby Back Ribs ~ Add \$1.50 per person

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All buffets include Coffee, Decaffeinated Coffee and Hot Tea

A minimum of 20 guests is required for all dinner buffets.

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## DINNER BUFFETS

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### Traditional New Orleans Buffet

*\$43.00 Per Person (Minimum 75 Guests)*

New Orleans Gumbo

Marinated Artichoke Salad

Cajun Pasta Salad

Tomato and Cucumber Salad with Vinaigrette

Crab and Shrimp Salad with Remoulade Sauce

Tossed Garden Salad with Three Dressings

Imported and Domestic Cheeses with Sausages

French Market Vegetable Crudite with Dip

Peel Your Own Spicy Boiled Shrimp and Crawfish (In Season)

Louisiana Jambalaya

Speckled Trout Fillet with Pecans and Butter Sauce

Oyster Bienville

Chicken Breast Stuffed with Andouille Sausage

Blackened Roast Sirloin - Carved to Order with Assorted Creole Mustards

Southern Style Green Beans with Tasso Ham

Red Bliss Potato with Cajun Spices

Fresh Baked Corn Bread and Assorted Dinner Rolls and Butter

Plantation Bread Pudding with Bourbon Sauce

Southern Pecan Pie

Mississippi Mud Cake

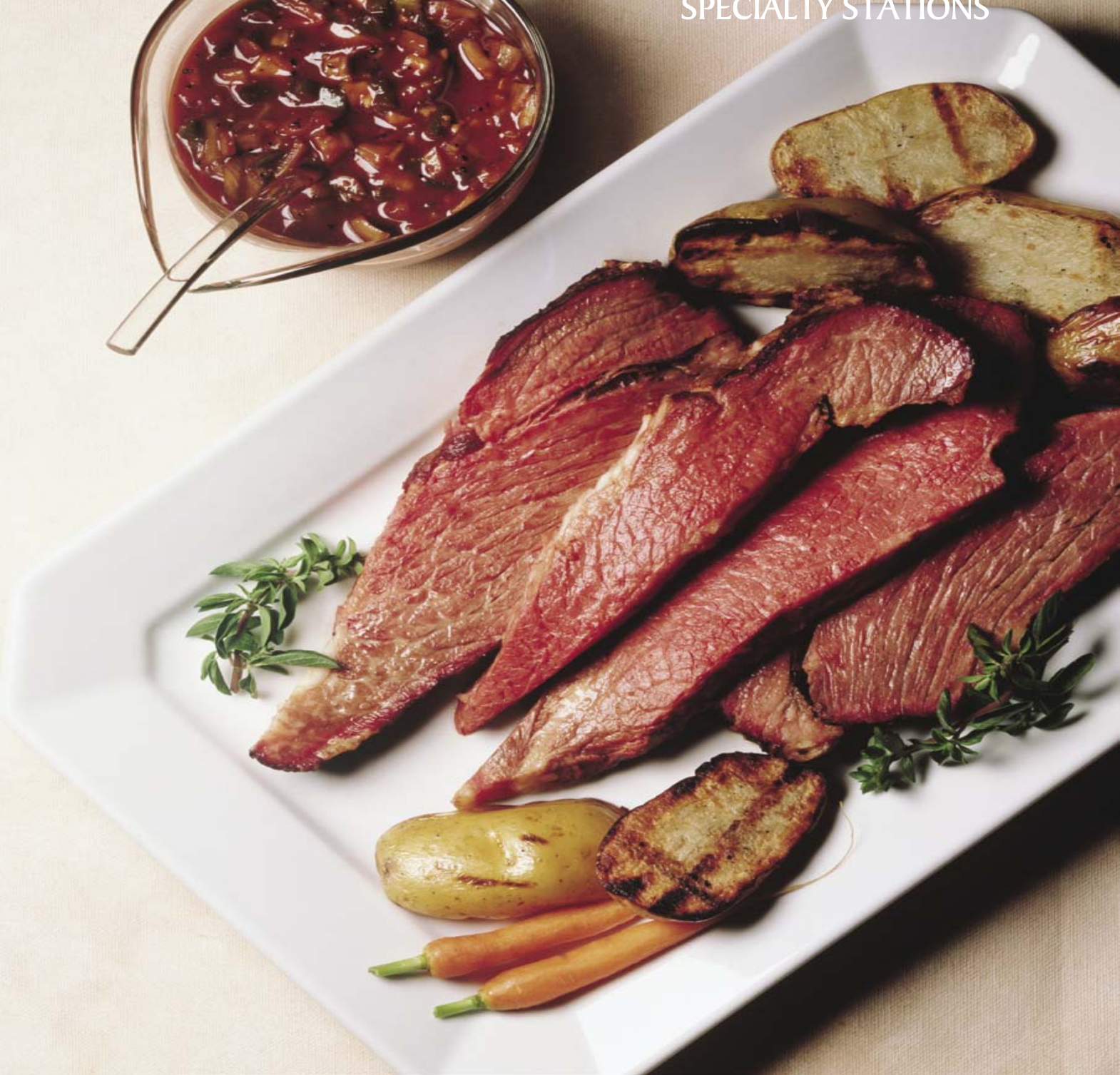
Bananas Foster - Prepared in the Room

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Teas

*Please note the above prices are subject to 8% Service Charge and 9 1/2% Sales Tax*

SPECIALTY STATIONS



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## SPECIALTY STATIONS\*

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*(Minimum 40 guests)*

Enhance your dinner buffet or cocktail reception with any of the following food stations.

### **Carving Station\***

Cider Glazed Ham with Dijon Mustard Sauce

\$2.75 per person

Roasted Turkey Breast with Cranberry Orange Relish

\$2.95 per person

Whole Poached Salmon with Citrus Salsa

\$3.75 per person

Roasted Pork Loin with Apple Sage Chutney

\$3.25 per person

Herb Crusted Beef Tenderloin with Horseradish Cream Sauce

\$3.95 per person

Rack of Lamb with Rosemary Jus

\$3.95 per person

Prime Rib with au Jus

\$3.95 per person

Steamship of Beef *(minimum of 75 guests)*

with Horseradish Cream Sauce

\$3.50 per person

*\*The above items will be hand carved by a chef and accompanied by Assorted Dinner Rolls.*

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A minimum of 40 guests is required for all specialty stations.

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## COLD SEAFOOD RAW BAR\*

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Chefs Home smoked Salmon \$4.50 per person

Puff Pastry Shell of Seafood with Brandied Cream Sauce

Jumbo Shrimp (per 100) \$125.00 per 100

Oysters on the Half Shell Market Price

Crab Claws with Spicy Mustard Sauce Market Price

Lobster Tail with Drawn Butter Market Price

*The above items will be served with Spicy Cocktail Sauce, Lemon Wedges,  
and Crackers.*

*A special carved Ice Bowl may be ordered for your Seafood Display;  
Inquire with the Catering Department*

*\*A fee of \$25.00 will be added for each station requiring a chef*

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A minimum of 40 guests is required for all specialty stations.

HOT HORS D'OEUVRES



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## HOT HORS D'OEUVRES

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- Assorted Miniature Quiche (Spinach, Mushroom, Ham) \$9.00  
Vegetable Eggrolls with Plum Sauce \$9.60  
Mini Crab Cakes \$13.75  
Stuffed Mushroom Caps (Crab, Sausage or Cheese) \$9.60  
Spanakopita (Spinach & Feta in Phyllo) \$10.85  
Thai Chicken or Beef Satay with Dipping Sauce \$12.00  
Spicy Beef or Chicken Empanadas \$10.20  
Cocktail Wieners in Puff Pastry with Mustard Sauce \$9.00  
Meatballs (Swedish, Sweet & Sour, or Italian) \$8.00  
Chicken Nuggets with Barbecue Sauce \$8.00  
Herb Crusted Baby Lamb Chops \$24.00  
Cheese Quesadilla Trumpets \$9.00  
Artichoke & Parmesan Fritters \$14.00  
Wild Mushroom Turnovers \$13.00  
Coconut Shrimp with Mango Coulis \$11.40  
Sea Scallops wrapped in Bacon \$12.00  
Pine Nut & Goat Cheese "Ravioli" \$12.60  
Andouille Sausage en Croute \$12.60  
Vegetable Potstickers \$8.00  
Eggplant & Boursin Fritters \$10.25  
Shrimp Wrap \$12.00

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Hot Selections Price per Dozen  
(Minimum order — 2 dozen per selection)

COLD HORS D'OEUVRES



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## COLD HORS D'OEUVRES

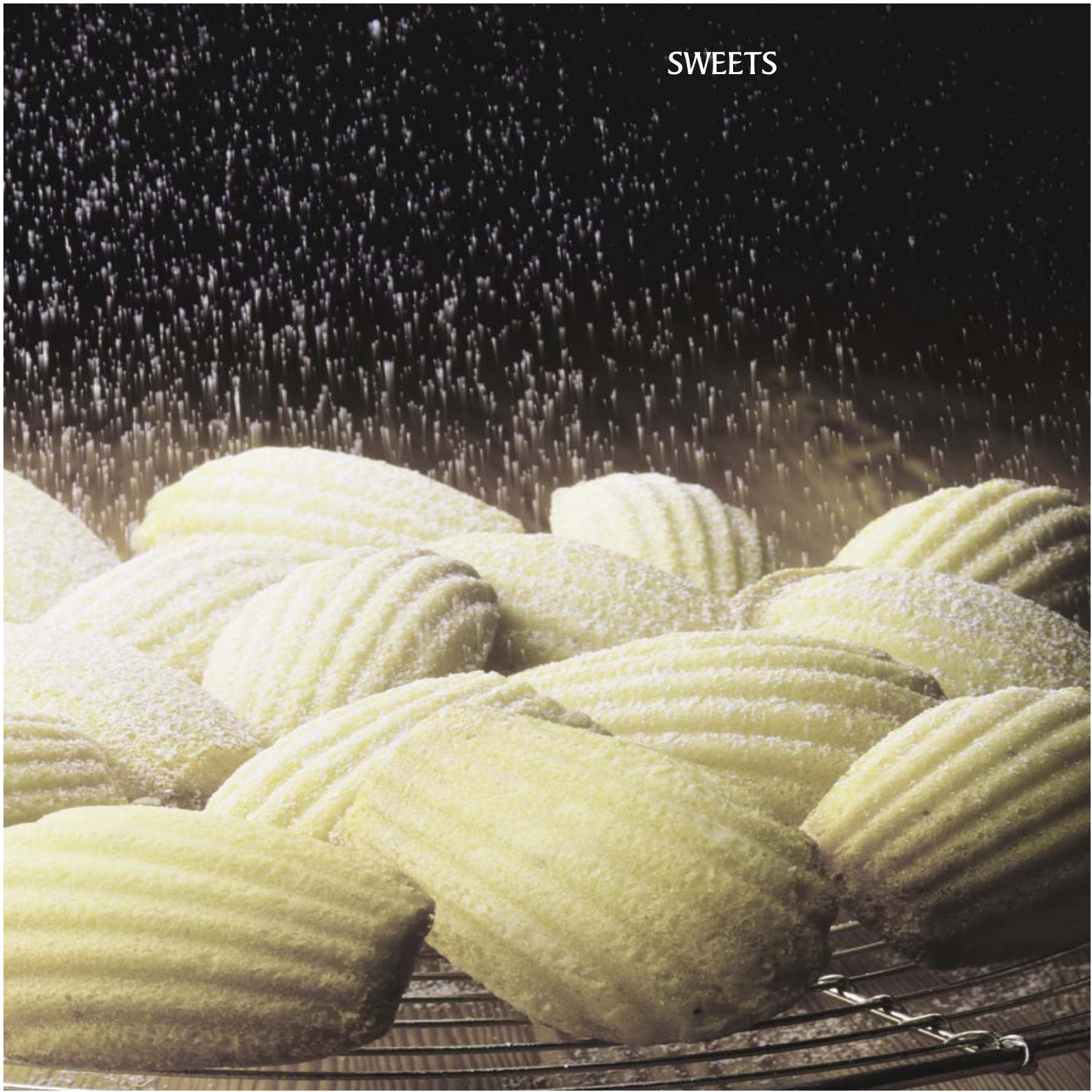
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- Smoked Salmon Mousse in Cucumber Rounds \$12.25  
Boursin Cheese in Belgian Endive \$11.00  
Peppered Tenderloin & Horseradish Cream on Crostini \$13.80  
Chef's Smoked Salmon on Rye Toasts \$13.80  
Asparagus Wrapped in Prosciutto \$13.80  
Jumbo Shrimp with Cocktail Sauce \$12.00  
Assorted Canapes \$10.80  
Melon in Prosciutto \$12.25  
Finger Sandwich Assortment \$8.85  
Roasted Garlic & Tomato Bruschetta \$9.00  
Sundried Tomato Pesto on Crostini \$9.60  
Smoked Salmon & Dill Cream Cheese Roulade \$11.40

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Cold Selections Price per Dozen  
(Minimum order — 2 dozen per selection)

SWEETS



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## SWEETS

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Carrot Cake with Cream Cheese Frosting  
Black Forest Layer Cake  
Lemon Layer Cake  
German Chocolate Cake  
Raspberry Mousse and Chocolate Ganache Cake  
Double Chocolate Mousse Cake  
New York Style Cheesecake with Fruit Topping  
Fresh Seasonal Berries with Vanilla Whipping Cream  
Chocolate Grand Marnier Mousse with Biscotti  
Assorted Fruit Pies  
Apple Walnut Bread Pudding with Brandied Cream Sauce  
Lemon Mousse with Toasted Coconut  
Strawberry Shortcake (in season)  
Tiramisu  
Chocolate Raspberry Roulade

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## SWEET STATIONS

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### **Viennese Station**

An elegant display of Miniature Pastries & Tartlets, Petits Fours, and Chocolate  
Dipped Strawberries

Served with Regular & Decaffeinated Coffee, and Hot Tea

*\$5.25 per person*

### **Bananas Foster or Apples Normandy\***

Sliced Bananas OR Apples, sautéed with Cinnamon & Brown Sugar, served over  
Vanilla Ice Cream

*\$2.95 per person*

### **Fondue Station**

White & Dark Chocolate Dipping Sauces served with Fresh Fruit & Berries, and  
Pound Cake

*\$3.50 per person*

*\*Chef's fee of \$25.00 will be applied for each station requiring a chef*

# PRICE GUIDE



