



LANGSTON UNIVERSITY



WELCOME

Flavours, Langston University, is committed to making your event a success. Our team of catering professionals is available to assist you with planning every aspect of your event. Our culinary team has designed a variety of menus to fit a wide range of budgets and tastes, including regional ingredients, Langston favorites, and specialty items. Should you desire a customized menu for your event, we will be happy to meet with you to create a special menu for your specific needs. Our goal is to provide you with the freshest selections of food items, beautifully displayed, and served professionally by our highly trained staff as we strive to exceed the expectations of every single guest.

Our culinary professionals take great pride in using sustainable and local foods to create fresh, healthy and delicious menus. We are committed to sustainable practices. We seek out the best possible seasonal ingredients. Budget permitting, most menu items can be organic and/or sustainable. We make ocean-friendly choices by using the Monterey Bay Aquarium Seafood Watch List as our guide.

This brochure will guide you through the planning process for a catered event. Should you require a customized menu, we will be happy to meet with you. We look forward to serving you!

THE BASIC INFO

A Couple Days Notice

Call us with as much notice as possible. All orders should be placed and paid at least seven days prior to your event. If you need to cancel or change your event, please remember to allow three business days notice to avoid a charge to your account. When ordering, please provide a starting and/or pick-up time. **To place an order**, we invite you to utilize our on-line catering booking website at www.lu.catretrax.com. Please call the Langston Catering Office at 405.466.3376 or email us at Robert.Turner2@sodexo.com to speak with our event specialists.

Menu

Make your selections from any of our menus. If you need service or items that are not included in our catering guides, we will be happy to discuss other catering options with you to fit your needs and budget.

Billing

For all university functions, please have both the department name and account number handy at the time of your order; full payment is due seven days prior to your event date. We will also accept checks, cash and credit card payments for events not billed to an account. The invoice will be based on guaranteed count or actual count, whichever is greater. Please do not fax orders or changes. All equipment delivered will be on loan and replacement charges will result if the equipment is missing or damaged upon pick-up.

Event Duration

For all buffet functions, menu items will be presented on the buffet tables for a maximum of two hours to ensure compliance with health department regulations for food safety. This timeline will be used for all event planning with regard to menu production, staff scheduling, delivery, set-up, and pick-up times.

Delivery Costs

Delivery fees will be quoted for all events held off campus.

Finally... Some Feedback Please

A catering survey will be emailed following your event. We appreciate your business, and your comments help us to continually improve so that you can concentrate on caring for your guests!

PLANNING YOUR EVENT

Service Information

Please refer to each menu section for specific service information. To contact the Langston Catering Office please call 405.466.3376, visit our website www.lu.catertrax.com or email us at Robert.Turner2@Sodexo.com with any questions and to arrange your special event.

Service Tiers

For Buffet Meals, we offer two standard styles of service. You may choose the level of service required for your event. We have options to suit events ranging from a working lunch to a beautifully executed formal dinner.

Orange and Blue Service

This option includes a fully outfitted buffet with high quality disposable wares. Table linens are provided for all food tables. Please indicate needed rental linens, size and color for guest dining tables.

Platinum Service

This option includes a fully outfitted buffet with china wares. Table linens are provided for all food and guest seating tables. Your event specialist will assign the needed catering staff for your event; staff is billed at \$25 per hour, per waiter.

Standard Tablecloths

Additional standard tablecloths may be rented for \$5.50 each. Please contact the Catering Office for size and color options available.

Premium Tablecloths

We are pleased to announce the addition of premium tablecloth service. We have partnered with BBJ Linen in Dallas to bring you some of the finest table linens and chair covers available. These prices will vary depending on the size and nature of your needs. Linens can be viewed from the BBJ web site: www.bbjinlin.com Please contact the Catering Office for a consultation.

Attendants

Extra servers are available for the charge of \$25.00 per waiter, per hour.

Truck Delivery

If the use of a commercial truck is required for your event, a fee will be applied. This fee is entirely dependant on the size and nature of your event. Please contact the Catering Office for details.

Morning Fare



MORNING FARE

These menus are presented buffet style. Pricing reflects per person cost. 8 guest minimum.

EARLY BIRD *Orange and Blue Service \$5.00 Platinum Service \$8.00*

An Assortment of Homemade Breakfast Danish and Fresh Baked Muffins
Butter and Assorted Jellies
Assorted Fruit Juice
Fresh Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection

THE BAGEL BAR *Orange and Blue Service \$5.95 Platinum Service \$7.95*

Chef's Selection of Seasonal Fresh Fruit
Assorted Bagels
Plain and Flavored Cream Cheeses
Butter and Assorted Jellies
Assorted Fruit Juice
Fresh Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection

THE CLASSIC CONTINENTAL *Orange and Blue Service \$7.10 Platinum Service \$10.10*

An Assortment of Freshly Baked Breakfast Breads
Assortment of Bagels and Sweet Glazed Cinnamon Rolls
Cream Cheese, Butter, and Assorted Jellies
Our Chef's Selection of Seasonal Fresh Fruit
Assorted Fruit Juice
Fresh Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection

THE EYE OPENER *Orange and Blue Service \$9.00 Platinum Service \$12.00*

Chef's Selection of Seasonal Fresh Fruit
Southern-Style Biscuits, Fresh Baked Muffins, and Buttery French Croissants
Creamery Butter and Assorted Jellies
Golden Home Fried Breakfast Potatoes
Sausage Links, Crisp Bacon or Sausage Patties
Fluffy Scrambled Eggs
Buttermilk Pancakes or French Toast Sticks
Assorted Fruit Juice
Fresh Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection



À la Carte Selections

À LA CARTE SELECTIONS

A great way to work your budget and have the flexibility to customize your event... These menu items will be delivered to your event and will include disposable service ware, or if selected as an add-on to a menu package, it will be paired with the service options you have selected for that menu package.

BAKED GOODS

(Please Order by the Dozen)

ASSORTED HOUSEMADE MINI MUFFINS \$8.30

ASSORTED FRESH BAKED MUFFINS \$10.80

BANANA NUT BREAD WITH CREAM CHEESE \$10.80

ASSORTED BAGELS WITH CREAM CHEESE \$10.80

ASSORTED SWEET DANISH \$10.80

MINI CROISSANTS \$18.00

COFFEE CAKE SQUARES \$10.80

MORNING STARTERS

(Please Order by the Each)

WHOLE FRESH FRUIT - BANANAS, APPLES AND ORANGES \$1.00

INDIVIDUAL LOW FAT YOGURTS \$1.25

YOGURT WITH GRANOLA PARFAIT \$2.00

CHEF'S SELECTION OF SEASONAL FRESH-CUT FRUIT *Small (25-50), Medium (50-75), Large (75-100)*
\$61.20 small, \$105.70 medium, \$183.65 large

HOT OATMEAL SERVED WITH BROWN SUGAR, BLUEBERRIES AND HOT WATER PROVIDED \$2.00 per person

INDIVIDUAL CEREAL WITH 2% MILK, SKIM MILK \$2.25 per person

Beverage Service



BEVERAGE SERVICE

Feeling Thirsty? These menu items will be delivered to your event and will include disposable service ware, or if selected as an add-on to a menu package, it will be paired with the service options you have selected for that menu package.

HOT BEVERAGES

16 servings per gallon

Hot Tea Selection \$1.00 per person

Hot Cocoa Packets with Hot Water \$1.00 per person

Fresh Brewed Coffee and Decaffeinated Coffee \$12.00 per gallon

COLD BEVERAGES

16 servings per gallon

Fresh Brewed Iced Tea \$12.00 gallon

Lemonade \$12.00 gallon

Orange Juice \$12.50 gallon

Cranberry Juice \$12.50 gallon

Apple Juice \$12.50 gallon

Sparkling Golden Punch \$13.40 gallon

Iced Water Service \$1.00 gallon

CANNED AND BOTTLED BEVERAGES

Canned Soft Drinks, Regular and Diet \$1.10 each

Bottled Water \$1.40 each

Milk, 1/2 pint (Low-fat, Skim, Whole, Chocolate) \$1.80

Bottled Fruit Juice (Apple, Orange and Cranberry) \$1.80 each

Sparkling Waters - *market price*



Grab and Go
Salad Box Lunches

2006 Entertaining with Sodexo Appetizer &
Hors D'oeuvres Cookbook Winner, Chicken Salad

GRAB AND GO SALAD BOX LUNCHES

SALAD BOX LUNCHES

Our Grab and Go Boxed Lunch Salads are served with a Freshly Baked Roll, Butter, Two Freshly Home-Baked Cookies or a Double Fudge Brownie and a Soft Drink or Bottled Water. Three Guest Minimum Per Menu Selection.

COBB SALAD \$7.00

Strips of Oven Roasted Turkey Breast, Diced Tomatoes, Chopped Hard Boiled Egg, Diced Celery, Scallions, and Bacon Crumbles Served Over a Bed of Romaine Lettuce, with Bleu Cheese Dressing

GRILLED CHICKEN CAESAR \$7.25

Julienne Grilled Breast of Chicken on a Bed of Romaine Lettuce Topped with Croutons, Grated Parmesan Cheese and Traditional Caesar Dressing

TRIO - SALAD COMBO \$7.25

Tossed Greens topped with choice of three of the following salads: Chicken Salad, Egg Salad, Italian Pasta Salad, Four Bean Salad, Pea Salad, Tuna Salad or Ham Salad

CHEF'S SALAD \$7.75

Julienne Buffet Ham, Breast of Turkey, Swiss, and Cheddar Cheeses served on a Bed of Mixed Greens with Tomato Wedges, Hard Boiled Egg Slices, and Ripe Olives, with Your Choice of Dressing

GRILLED STEAK CAESAR \$8.50

Strips of Marinated Grilled Steak on a Bed of Romaine Lettuce Topped with Croutons, Grated Parmesan Cheese and Traditional Caesar Dressing

Grab and Go
Box Lunches



GRAB AND GO BOX LUNCHES

Our Grab and Go Box Lunches Include Your Choice of Seasonal Fresh Fruit Salad, Potato Salad, or Pasta Salad and Choice of Freshly Home - Baked Cookies or Double Fudge Brownie, Soft Drink or Bottled Water. Three Guest Minimum Per Menu Selection.

THE LANGSTONITE \$8.25

Deli Sandwich with Choice of White or Whole Wheat Bread, Croissant or Rye Bread, Choice of Provolone or Swiss Cheese, Leaf Lettuce, Sliced Tomato, Stacked High with Choice of Oven Roasted Turkey Breast, Roast Top Round of Beef, or Buffet Ham and appropriate condiments of Mustard and Mayonnaise

CHICKEN AND POULTRY

TURKEY CHEDDAR WRAP \$7.75

Turkey and Cheddar with Horseradish Cream Cheese, Lettuce and Tomato Wrapped in a Flour Tortilla

BARBECUED CHICKEN WRAP \$7.50

Ginger Barbecued Fried Chicken Tenders with Caramelized Onions and Leaf Lettuce, Wrapped in a Soft Jumbo Tortilla

ALBUQUERQUE CHICKEN \$8.50

Adobo Marinated Chicken Breast with Pepperjack Cheese, Grilled Onions and Peppers, and Scallion Mayo on Freshly Baked Focaccia

HAM AND BEEF

BLT SANDWICH WITH PESTO \$7.50

Crisp Bacon, Lettuce, Tomato and Pesto Chicken Breast on House Made Focaccia Bread

SWEET BEEF CROISSANT \$8.75

Roast Beef, Caramelized Onions, Leaf Lettuce, and Fresh Tomato Slices, Finished with a Cranberry and Horseradish Mayonnaise and Stuffed in a Jumbo Croissant

SHAVED PRIME RIB SANDWICH \$8.75

Slow Roasted Prime Rib on Baguette with Caramelized Onions and Mushrooms, Provolone Cheese, and a Red Bell Pepper Aioli.

VEGETARIAN

GRILLED PORTOBELLO WITH PROVOLONE \$7.25

Grilled Marinated Portobello Mushrooms on Focaccia with Provolone, Lettuce, Tomato and Pesto

ROASTED VEGGIE CLUB SANDWICH \$7.25

Roasted Eggplant, Zucchini and Red Pepper with Fresh Mozzarella and Artichoke Tapenade on Ciabatta

Culinary Classics



2008 Entertaining with Sodexo Entrées
Cookbook Winner, Chicken Lisha

CULINARY CLASSICS

All Culinary Classics meals are Served on China with Formal Table Setting, and include a choice of One Starch and Or Vegetable, House Salad with House Dressing or Traditional Caesar Salad, Fresh Baked Dinner Rolls and Butter, Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea and Water. Attendant fees apply.

POULTRY

CHICKEN PICCATA \$12.75

Sautéed Boneless Breast of Chicken with a Fresh Italian Lemon Butter Sauce

HALF ROTISSERIE CHICKEN \$13.75

Slow Roasted in our Signature Spices until Juicy and Tender

CHICKEN MARSALA \$14.75

Boneless Breast of Chicken Sautéed with a Marsala Wine and Mushroom Sauce

CHICKEN SORRENTO \$15.50

Golden Brown Chicken Breast Topped with Prosciutto Ham, Fresh Mozzarella Cheese, Tomato, Parmesan, and Oregano

CHICKEN ALA PROVENÇAL \$16.25

Rosemary Chicken Breast in a Creamy Cognac Sauce with Olive Confetti

BEEF AND PORK

LONDON BROIL \$16.50

Marinated Flank Steak, Thinly Sliced in a Sherry Mushroom Sauce

STEAK DIANE \$19.95

Delicious Sirloin Steak served with a Classic Brandy Sauce with Green Peppercorns

STEAK AU POIVRE \$21.95

Delicious Sirloin Steak served with a Classic Brandy Sauce with Green Peppercorns

PORK TENDERLOIN \$19.95

Sliced Tenderloins of Pork Dressed with a Savory Apple Cider Mustard Glaze

FILET MIGNON \$27.95

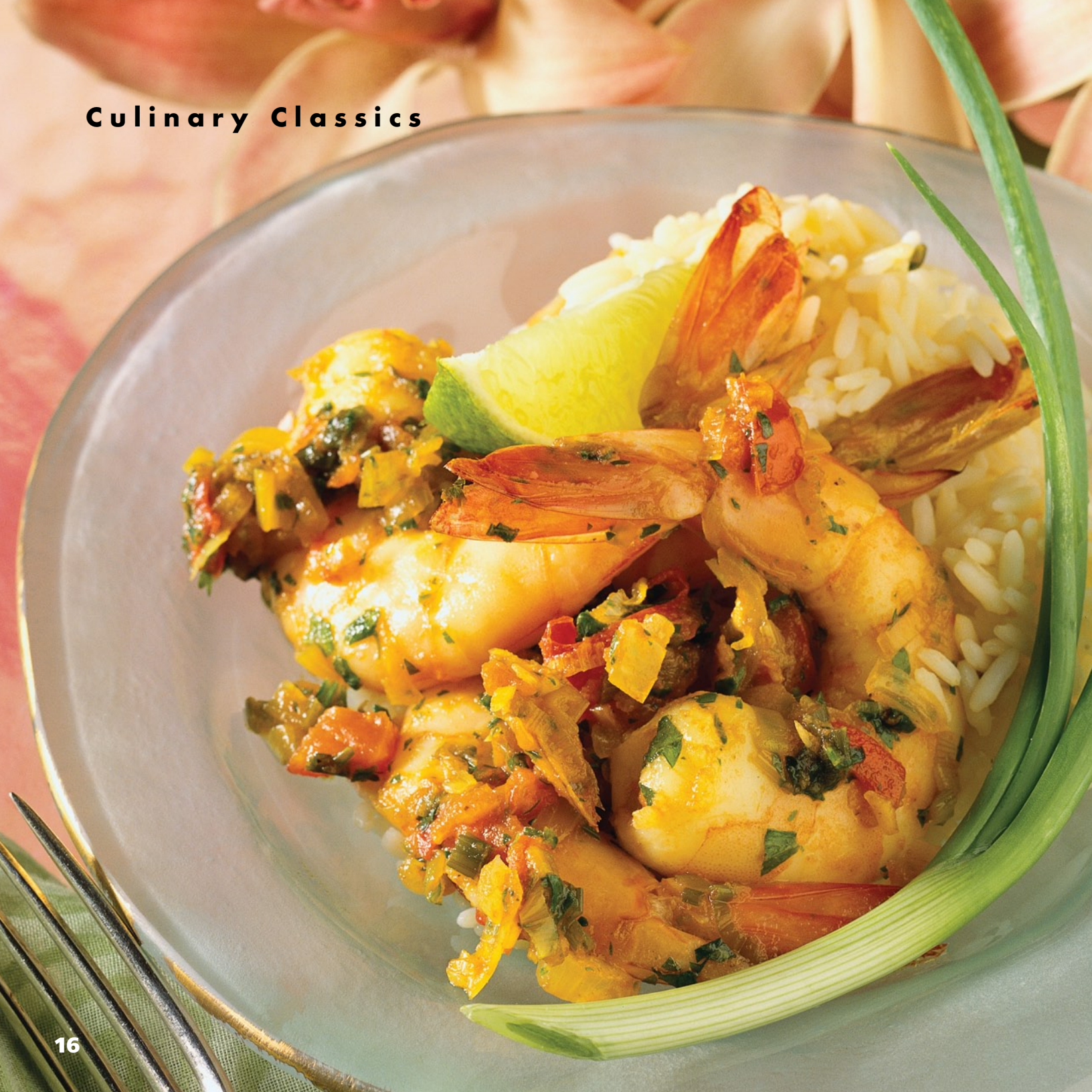
Beef Tenderloin Filet with your Choice of Sauce

(Grand Marnier Hollandaise, Rosemary Demi Glace, or Peppercorn Cream)

BEEF WELLINGTON *Market Priced*

Tenderloin of Beef with Wild Mushrooms and Foie Gras, wrapped and baked in Flaky Puff Pastry

Culinary Classics



CULINARY CLASSICS CONTINUED

All Culinary Classics meals are Served on China with Formal Table Setting, and include a choice of One Starch and On Vegetable, House Salad with House Dressing or Traditional Caesar Salad, Fresh Baked Dinner Rolls and Butter, Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea and Water.

SEAFOOD

BAKED SALMON \$16.75
Roasted Salmon served with a Lemon Caper Cream Sauce

SHRIMP SCAMPI \$17.25
Shrimp Sautéed with Fresh Herbs and Garlic in a White Wine Butter Sauce

BLACKENED SNAPPER \$18.95
Cajun Style Pan-Roasted Snapper with our Chef's Choice of House Made Seasonal Sauce

VEGETARIAN

VEGETABLE STROMBOLI \$11.50
House Made Pizza Crust filled with Roasted Vegetables, Fresh Ricotta, Mozzarella, and Parmesan Cheeses, Topped with a Rustic Marinara Sauce

EGGPLANT ROULADE \$12.25
Eggplant Roulade Stuffed with Mushrooms and Mascarpone, with Roasted Plum Tomato Sauce and Polenta

CHÈVRE, ORZO, AND BASIL STUFFED PORTOBELLO \$15.50
Portobello Mushroom Caps Stuffed with Chèvre Cheese, Orzo Pasta, and Fresh Basil

*Additional Vegetarian and Vegan Selections are Available.
Please Consult the Catering Manager For Details.*

Signature Accompaniments



SIGNATURE ACCOMPANIMENTS

STARCH

Choice of One Included with Entrée

Cream Cheese Grits with Cranberries

Parmesan Risotto with Mushrooms
and Chives

Baked Rice

Country Mashed New Potatoes

Oven Roasted Potatoes

Basil Orzo with Sundried Tomato
and Pine Nuts

VEGETABLE

Choice of One Included with Entrée

Grilled Zucchini, Yellow Squash,
Red Onion, and Red Bell Peppers

Broiled Tomato Half

Honey Glazed Carrots

Marinated Green Beans and Roasted Red Peppers

Fresh Broccoli Spears with Roasted Walnuts
and Fresh Lemon

Green Beans with Roasted Pine Nuts
and Grape Tomatoes

Charred Asparagus

SALAD

House Salad or Traditional Caesar Salad
Included with Entrée

***To substitute for salad listed
below, add \$1.80***

Spinach Salad with Warm Bacon Dressing

Spring Salad with Oranges, Strawberries,
Walnuts and Balsamic Vinaigrette

DESSERT

Key Lime Pie

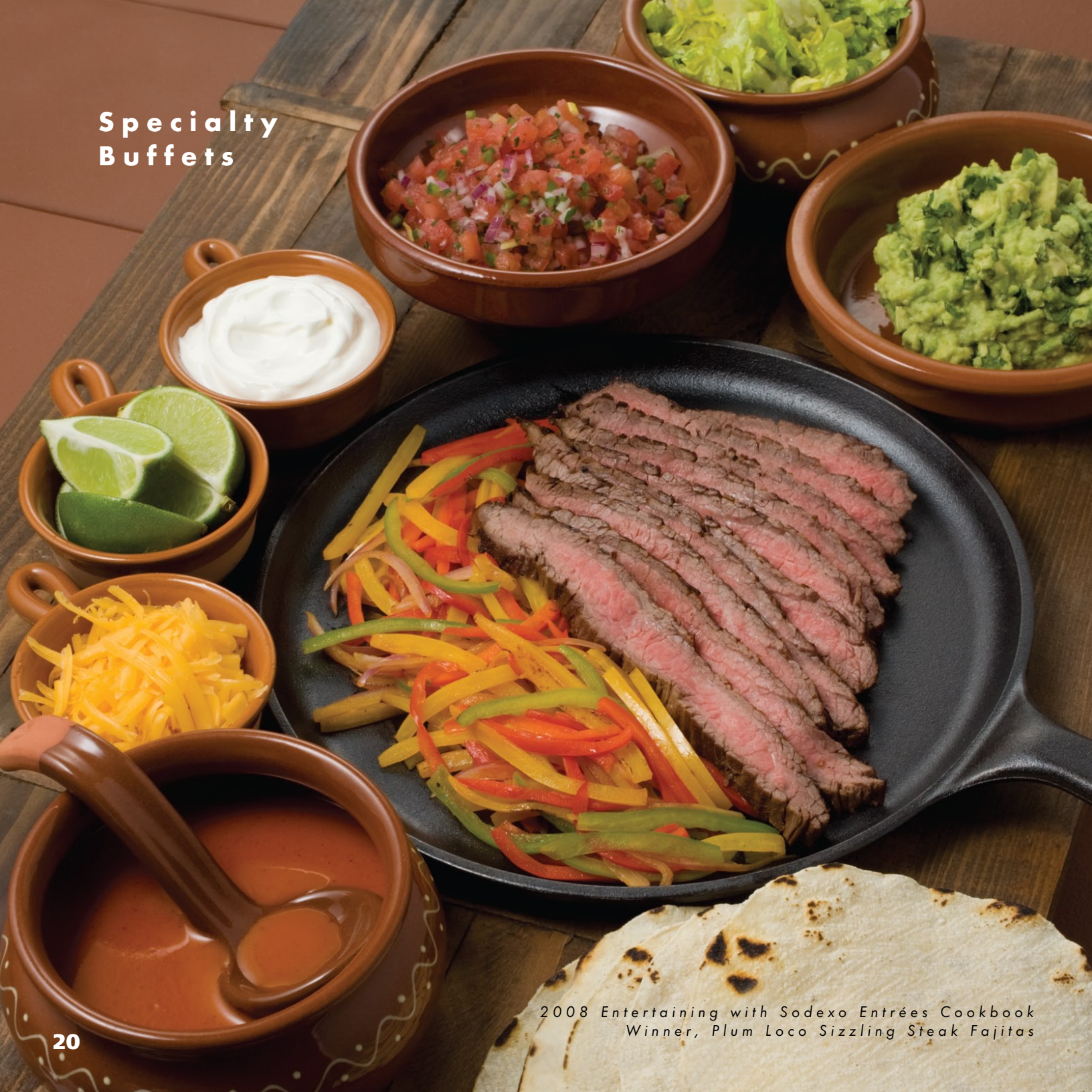
Seasonal Sliced Fruit

Pecan Pie

Apple Pie

Chocolate Layer Cake

**Specialty
Buffets**



2008 Entertaining with Sodexo Entrées Cookbook
Winner, Plum Loco Sizzling Steak Fajitas

SPECIALTY BUFFETS

Minimum Group Size of 15 Guests.

DELUXE SANDWICH BOARD

Seasonal Fresh Fruit, Pasta Salad, and Cole Slaw
Potato Chips
Assorted Sliced Breads and Rolls
Leaf Lettuce, Sliced Tomatoes, Onions, and Pickles
Swiss, American, and Provolone Cheeses
Sliced Breast of Turkey, Roast Beef, and Buffet Ham
Mustard and Mayonnaise
Assorted Cookies and Brownies
Freshly Brewed Iced Tea, Canned Sodas
or Bottled Waters
Add Soup for an additional cost

Orange and Blue Service \$15.00

Platinum Service \$18.00

BACKYARD BUFFET

Tossed Green Salad with choice of Two Dressings:
Ranch, Italian, Balsamic Vinegar and Fat Free
Ranch Dressing
Cole Slaw
Potato Chips
Ranch Style Baked Beans
Hamburger and Hot Dog Buns
Grilled Hamburgers
Grilled All Beef Hotdogs
Veggie Burgers
Shredded Lettuce, Sliced Tomatoes, Pickles,
Relish and Onions
Ketchup, Mustard and Mayonnaise
Freshly Baked Cookies and Brownies
Freshly Brewed Iced Tea and Lemonade

- Add a chef for BBQ's held outside
weather permitting

Orange and Blue Service \$15.00

Platinum Service \$18.00

LITTLE ITALY

Antipasto Platter
Traditional Caesar Salad
Sliced Italian Bread and Butter
Fresh Zucchini Toss
Pasta Bar with Spaghetti and Penne Pasta
Marinara Sauce and Meat Sauce
Baked Vegetable Lasagna
Quartered Chicken Cacciatore
Freshly Grated Parmesan Cheese
Tiramisu
Freshly Brewed Coffee, Decaffeinated Coffee, Hot
Tea Selection and Iced Tea

Orange and Blue Service \$15.95

Platinum Service \$18.95

OLD-FASHIONED BARBECUE

Smokey and Sweet, Truly Wonderful Southern Fare...

Seasonal Fresh Fruit Salad, Pasta Primavera
Salad, and Old Fashion Potato Salad
Homemade Cornbread and Country Biscuits with
Butter, Orange Marmalade and Strawberry Jellies
Corn Cobbett's
Ranch Style Baked Beans
Barbecued Quartered Chicken
Sliced Barbecued Top Round of Beef
Hot Apple Crisp
Freshly Brewed Iced Tea and Lemonade

- Add a chef for BBQ's held outside
weather permitting

Orange and Blue Service \$16.35

Platinum Service \$19.35

Build Your Own Buffet



*2008 Entertaining with Sodexo Entrées Cookbook Winner,
Lemon Parmesan Chicken with White Wine Chive Sauce*

BUILD YOUR OWN BUFFET

The Following Menu Items are Ala Carte, So You Can Create Your Own Buffet. Please Choose One Salad, One Entree, One Starch, One Vegetable, and One Dessert. Rolls, Butter, Coffee, Iced Tea and Water are included. Please call for pricing on additional side items. Minimum Group Size of 15 Guests.

Orange and Blue Lunch \$13.25 per person

Orange and Blue Dinner \$15.25 per person

Platinum Lunch \$16.25 per person

Platinum Dinner \$18.55 per person

ENTRÉES

Choose One Entree From the Following:

POULTRY

Rotisserie Chicken
Chicken Piccata
Chicken Parmesan
Italian Chicken
Rosemary Chicken

BEEF

London Broil with Mushroom Sauce
Bacon Wrapped Meatloaf

SEAFOOD

Seafood Creole
Almond Crusted Tilapia
Blackened Salmon with Cajun Cream

OTHER MEAT SELECTIONS

Grilled Italian Sausage with Peppers and Onions
Roasted Pork Loin with Mustard Glaze
and Cranberry Relish
Pork Loin with Apple Chutney
Roasted Pit Ham with Pineapple,
Brown Sugar, and Clove

VEGETARIAN

Eggplant Parmesan
Pasta Primavera
Vegetarian Lasagna

STARCH

Choose One Starch From the Following:

Cornbread Dressing	Oven Roasted Potatoes
Mom's Herbed Dressing	Garlic Mashed New Potatoes
Baked Rice	Horseradish Mashed New Potatoes
Wild Rice Blend	Traditional Mashed Potatoes

VEGETABLE

Choose One Vegetable From the Following

Southern Style Green Beans
Sugar Snap Peas and Grape Tomatoes
Grilled Vegetables
Fresh Broccoli with Lemon
Squash Rockefeller
Honey Glazed Baby Carrots

SALAD BAR

Choose One Salad Selection: **Mixed Green Salad**
with two Assorted Dressings: Ranch, Italian, Balsami
Vinaigrette, Honey Mustard, or Fat Free Ranch
Dressing, **Caesar Salad, Italian Pasta Salad,**
Seasonal Fresh Fruit Salad or Potato Salad

CARVED ENTREES

Substitute for an entrée (add \$2.00 per person)

Herbed Roast Beef with Au Jus and
Horseradish Cream Sauce
Slow Roasted Beef Brisket with Dr. Pepper
Barbecue Sauce
Baked Pit Ham with Brown Sugar and Clove
Oven Roasted Breast of Turkey with Giblet Gravy

DESSERTS

Choose One Dessert From the Following

Apple or Cherry Pie	Chocolate Sheet Cake
Cream Pie	Pineapple Upside Down Cake
Gourmet Cookies	No Bake Cheesecake
Apple or Cherry Cobbler	Strawberry Shortcake
Lemon Bars	Black Forest Cake
Double Fudge Brownies	
Peanut Butter Brownies	

SPECIALITY DESSERTS

(Add \$2.00 per person)

French Silk Pie	Key Lime Pie
Chocolate Peanut Butter Pie	Strawberry Swirl Cheesecake
New York Cheesecake	Pecan Pie
Turtle Cheesecake	

Hot Hors D'oeuvres



2006 Entertaining with Sodexo Appetizer &
Hors D'oeuvres Cookbook Winner, Maple Glazed Apple Rumaki

HOT HORS D'OEUVRES

Prices Reflect 50 Pieces of Each Selection.

CHICKEN

- Buffalo Style Chicken Wings,
Bleu Cheese Dip \$39.99
- Fried Chicken Tenders,
Honey Mustard Sauce \$49.99
- Honey Drizzled Chicken Drumsticks \$59.99
- Spicy Cajun Chicken Bites \$59.99
- Sesame Chicken Bites,
Apricot Marmalade \$59.99
- Coconut Chicken \$69.99
- Chicken Pot Stickers,
Garlic Soy Sauce \$69.99

BEEF

- Mini Cocktail Meatballs \$49.99
Choice of Swedish, Barbecue or Sweet and Sour
- Beef Saté with Sweet & Spicy Sauce \$69.99
- Black Jack Kebob - Blackened Stripsteak with
Pepper Jack on a Skewer \$79.99

PORK

- Bacon Wrapped Water Chestnuts \$39.99
- Mini Ham Biscuits, Mustard Sauce \$49.99
- Sausage Bites with White Wine,
Dijon Mustard \$49.99
- Maple-Glazed Apple Rumaki \$49.99
- Pork Pot Stickers, Garlic Soy Sauce \$69.99

VEGETARIAN

- Cream Cheese Jalapeno Poppers,
Salsa \$49.99
- Mozzarella Sticks, Marinara Sauce \$49.99
- Mini Spinach Quiche \$59.99
- Spanakopita \$69.99
- Vegetable Spring Rolls, Plum Sauce \$69.99

SEAFOOD

- Roasted Garlic Hummus and
Smoked Salmon Bruschetta \$69.99
- Crab Rangoon, Oriental
Dipping Sauce \$69.99
- Corn Blini with Smoked Salmon and
Chive Butter \$79.99
- Jumbo Bacon Wrapped Scallops \$89.99

SAUSAGE

- Sausage Stuffed Mushroom Caps \$49.99
- Mini Sausage and Pepperoni Calzone,
Marinara Sauce \$69.99

Cold Hors D'oeuvres



*2006 Entertaining with Sodexo Appetizer &
Hors D'oeuvres Cookbook Winner, Cool Salmon Canapés*

COLD HORS D'OEUVRES

Priced per 50 Pieces of Each Selection unless otherwise noted.

CHERRY TOMATOES STUFFED WITH HERBED CREAM CHEESE \$59.99

CUCUMBER ROUNDS WITH BOURSIN CHEESE AND MANGO GARNISH \$59.99

PROSCIUTTO WRAPPED MELON \$69.99

ARTICHOKE CROWNS STUFFED WITH CRAB DIP \$69.99

CHILLED JUMBO SHRIMP WITH COCKTAIL SAUCE \$69.99/lb

MINI STUFFED CREAM PUFFS \$79.99

Chicken Salad, Ham Salad, Tuna Salad

SMOKED SALMON CANAPÈS \$79.99

BELGIAN ENDIVE, GOAT CHEESE, MANDARIN ORANGE, AND CHIVES \$79.99

ASSORTED FINGER SANDWICHES \$89.99

Ham Salad, Chicken Salad, Cucumber and Cream Cheese,

Herb Cream Cheese, Tuna Salad and Egg Salad



Gourmet Dips,
Displays and Carving Stations

GOURMET DIPS, DISPLAYS AND CARVING STATIONS

All Dips, Displays, and Carving Stations include our high quality disposable ware. Our catering staff will provide a quote for china wares, attendants and uniformed chefs as an enhancement to your event.

HOT DIPS AND CHEESES \$12.99/ quart (serves 6-10 guests)

Warm Parmesan Artichoke Dip with Bagel or Pita Chips

Hot Creamy Spinach Dip Served in a Bread Bowl

Chili Con Queso with Tortilla Chips

COLD DIPS \$14.99/ quart (serves 6-10 guests)

Seven Layer Dip with Tortilla Chips

Hummus with Pita Chips

Cucumber Yogurt Dip with Pita Chips

Tortilla Chips with Salsa

Savory Pesto and Sun Dried Tomato Cheesecake with Crackers

COLD DISPLAYS *Small (15-25), Medium (25 - 50) and Large (50-75)*

Fresh Vegetable Tray \$48.20 small, \$92.70 medium, \$170.65 large

Seasonal Fresh Fruit Display \$61.20 small, \$105.70 medium, \$183.65 large

Domestic Cheeses with Crackers \$44.45 small, \$78.15 medium

Imported Cheeses with Crackers \$112.50 small, \$225.00 medium

CARVING STATIONS

All meat selections are only sold by the whole piece & carved by a uniformed attendant

Roast Breast of Turkey \$4.00 per guest

Roast Pork Loin \$3.00 per guest

Tenderloin of Beef \$4.50 per guest

Roast Top Round of Beef \$3.75 per guest

Honey Glazed Ham \$3.00 per guest

Smoked Beef Brisket \$3.75 per guest

Roast Prime Rib of Beef \$4.00 per guest

All selections served with miniature rolls and appropriate condiments

SEAFOOD SOCIAL

Jumbo Shrimp, Crab Legs and Mussels served with lemons, butter and cocktail sauce \$9.95 per guest

SHRIMP BOAT

Shrimp and Cocktail Sauce, Full order \$325.00 feeds 100

Sweet and Salty



2006 Entertaining with Sodexo Appetizer &
Hors D'oeuvres Cookbook Winner, Luscious Lemon Bars

SWEET AND SALTY

A great way to work your budget and have the flexibility to customize your event... These menu items will be delivered to your event and will include disposable serviceware, or if selected as an add-on to a menu package, it will be paired with the service options you have selected for that menu package.

INDIVIDUAL BAGS OF PRETZELS AND POTATO CHIPS *15.50 per dozen*

ASSORTED JUMBO HOME STYLE COOKIES *\$10.25 per dozen*

Peanut Butter, Chocolate Chip, Sugar, Oatmeal Raisin, White Chocolate Macadamia Nut

FRESH BAKED BROWNIES *\$10.25 per dozen*

Fudge, Blonde, Oreo Cookie, M&M's

DESSERT BARS *\$10.25 per dozen*

Luscious Lemon Bars, Lemon Toffee, Cream Cheese, Rocky Road, Cranberry Orange,

Peanut Butter Chocolate Chip, Raspberry Oatmeal and Apricot Oatmeal

ASSORTED MINIATURE PETIT FOURS *\$16.25 per dozen*

Our Chef's selection of assorted miniature desserts (bite-size)

NOTES



