

GENERAL INFORMATION

Scheduling Events

An estimate of guests attending will be required at time of booking. Scheduling Services must be in receipt of the final guarantee of number expected to attend no later than 12:00 o'clock noon, three (3) business days prior to the day of the event. Noncompliance will result in the maximum estimated count being used as the final guarantee.

After the final guarantee deadline, increases in attendance will be accepted up to twenty- four (24) hours prior to the event, subject to product availability, with a late charge of \$5.00 being assessed for each additional guest attending. For meals, should the number of guests exceed the guarantee, charges will be based on the actual number of guests served.

Deposits and Payments

Due to the high demand of our facilities, we recommend the booking of your event as soon as possible. Reservations for catered events remain tentative pending receipt of deposit. A deposit in the amount of full room rental is required to confirm your reservation. Reservations may be confirmed with a University account number, cash, check or credit card. Tentative catered events must be confirmed or released within ten (10) business days of the original request.

Final guest attendance and payment of the estimated balance are required by 12:00 o'clock noon, three (3) business days prior to the day of the event. Failure to comply with the payment schedule may result in the cancellation of your event. All deposits and payments are non-refundable. Final payment is due within ten (10) business days upon receipt of final billing.

Pricing

Menu prices are subject to change due to product availability and fluctuating market prices. Substitutions will be made available to guarantee consistency in pricing and quality.

The Catering Guide prices are based on events served in the University Union or Gateway Center. Off-site catering prices will be determined on the basis of distance and complexity of event. A fee of \$6.50 per person will be added for off-site china service.

All arrangements for on campus food and beverage deliveries must be made through the Scheduling Services office. A \$50.00 minimum order is required for all deliveries. Delivery and pickup charges will apply. The host of a delivered catered event is responsible for all equipment provided by Verde Catering. Any lost or damaged catering equipment or property will be assessed at current replacement cost.

Menu Selection

Our Event Coordinators will be happy to assist you in making a selection from the Catering Guide. For the more elite affair, customized menus are available starting with a menu price of \$25 per person.

Scheduling Services must be in receipt of the final menu no later than 12:00 o'clock noon, ten (10) business days prior to the day of the event for receptions and served or buffet style meals. Noncompliance will result in menu selection being Chef's choice.

All requests for break refreshment menu items or beverages must be received by noon three (3) business days prior to the event date.

All food and beverages for events scheduled in the University Union or the Gateway Center are exclusively provided by Verde Catering with the exception of wedding cakes.

Sales Tax/Service Charge

Unless a Texas Sales & Use Tax Exemption Certificate is provided at time of booking the event, sales tax will be assessed. All food and beverage will be subject to a service charge of 15%, when applicable.

Cancellation

Catering: Full anticipated charges and related gratuities and taxes will be assessed to any catered event cancelled less than eight (8) business days prior to the date of the event.

Room Rental: Deposits for the Silver, Golden or Diamond Eagle Suites and the Gateway banquet rooms are non-refundable. Deposits for the University Union Hann, Ponder, Abney, Lyceum and 4th level rooms and the Gateway classrooms will be refunded if the reservation is cancelled more than twenty (20) business days in advance for registered student organizations and forty (40) business days in advance for all other groups.

Health Department Regulations

In compliance with local Health Department regulations, reception food and buffets are limited to a maximum serving time of one and a half hours. All food served in the University Union and the Gateway Center may not be removed from the catering site. Credit will not be issued for items not consumed.

Alcohol Beverage Service

To compliment your event, Verde Catering offers bar service including beer, wine and an assortment of non-alcoholic beverages. All alcoholic beverage service must be arranged through Scheduling Services and be served by TABC certified bartenders. Non-alcoholic beverages and food must be made available in reasonable quantities for the duration of the bar service. Should you prefer cocktail service, please consult with Scheduling Services for specifics.

Security

Security will be required at the expense of the individual/organization for all events serving alcoholic beverages. Scheduling Services will determine the number of officers needed and make appropriate arrangements with the UNT Police Department.

Linens/Tables

White linen and your choice of white or green napkins are provided for your dining events in the University Union or Gateway banquet rooms. All other linen requests will be subject to appropriate charges. Specially ordered colors are available for an additional fee with notification of fourteen (14) business days.

Audio/Visual Equipment

Should your event require audio/visual equipment, arrangements can be made with Scheduling Services. To ensure all your needs are met, requests must be received ten (10) business days prior to the date of your event.

If our audio/visual service is not adequate for your set-up, we do require that Scheduling Services be notified in advance of any equipment you might provide.

Centerpieces/Decorations

Verde Catering does not provide guest table centerpieces. However, several accessories are offered at a nominal rental fee to assist you in creating/enhancing your guest table floral arrangements or centerpieces. Buffet centerpieces will be provided for meals served in the University Union and the Gateway banquet rooms.

All decorating arrangements must be made through and approved by Scheduling Services. Charges will be assessed for early access. Under no circumstances is anything to be attached to banquet room walls.

Liability

The University of North Texas assumes no responsibility for the damage or loss of articles, equipment or other items left in the facility prior to, during or following an event. All personal and supplier effects are to be removed at the end of your event. The host/sponsor will be held responsible for any damages to property/equipment due to negligence or vandalism by their guests.

BREAKFAST ENTREES

French Toast

Thickly sliced Egg Bread served with warm Maple Syrup
Served with Hash Browns, Bacon *or* Sausage
\$7.50

Frittatas

Choice of Ham, Turkey *or* Vegetarian Opened Face Omelet
Served with Hash Browns & Fresh Baked Muffins
\$7.75

Crepes Monte Carlo

Sautéed fresh meadow Mushrooms, Herbs and Bacon wrapped in delicate Crepes,
Served with a Light Cream Sauce and Home Fried Potatoes
\$7.75

Omelets

Fluffy Three Egg Omelets
Spinach with Mushroom *or* Western with Ham, Green Pepper and Onion
Served with Home Fried Potatoes
\$8.50

Blintzes

Mascarpone Cheese rolled up in tender Crepes
Served with Seasonal Fruit Compote and Home Fried Potatoes
\$8.00

Breakfast Quiche

Potatoes, Bacon, Bell Peppers and Shredded Jack Cheese
Served with a Fresh Baked Muffin and Seasonal Fruit
\$9.00

Breakfast Croissants

Croissant filled with Scrambled Eggs, Ham and Cheddar Cheese

Served with Hash Browns

\$6.75

Executive Breakfast

Scrambled Eggs with choice of Ham Steak, Sausage *or* Bacon

Served with Hash Browns and Fresh Baked Muffins

\$7.75

Add Fresh Seasonal Fruit to any Entrée for \$2.75/person

Breakfast Entrees are served with freshly brewed Regular and Decaffeinated Coffee, Ice Water and Hot Tea

Orange Juice available \$1.50 /person

(Breakfast Entrees - Minimum of 12 per Item)

(Breakfast Buffets – Minimum of 25)

BREAKFAST BUFFETS

The following Entrée Selections are offered as a Buffet Only

Fresh Fruit & Yogurt Parfait

Yogurt Parfait served with an Assortment of Fresh Fruits and Berries,
Home Made Granola and a Fresh Baked Muffin

\$7.50

Kolache Breakfast

Ham, Bacon *or* Sausage with Egg and Cheese Kolache, Hash Browns and Seasonal Fresh Fruit

\$7.75

Light & Fresh

Seasonal Fresh Fruit Display
Assortment of Large Muffins, Mini Bagels and Mini Danish
Served with Butter, assorted Jellies and Cream Cheese

\$7.75

French Toast

Thickly sliced Egg Bread served with Warm Maple Syrup
Served with Hash Browns, Bacon *or* Sausage

\$7.50

All American

Scrambled Eggs and choice of Bacon, Ham Steak or Sausage
Served with Hash Browns, Biscuits and Gravy

\$8.50

Breakfast Quiche

Potatoes, Bacon, Bell Peppers and Shredded Jack Cheese
Served with Fresh Baked Muffin and Seasonal Fruit

\$8.95

Frittatas

Choice of Ham, Turkey *or* Vegetarian Opened Face Omelet
Served with Hash Browns & Fresh Baked Muffins
\$7.75

Breakfast Burrito

Scrambled Eggs, Crumbled Chorizo, Peppers and Onions, Refried Beans, Diced Potatoes,
Pico de Gallo, Salsa Picante, Cheddar Cheese, Jalapenos, Sour Cream and Flour Tortillas
Served with Fresh Seasonal Fruit
\$9.50
Guacamole available \$1.95

Hot Cakes & More

Hot Cakes, Warm Syrup, Blueberry and Strawberry Toppings, Whipped Butter, Whipped Cream
and Chocolate Chips served with Scrambled Eggs and choice of Bacon, Sausage *or* Ham Steak
\$9.50

Omelet Station

Add flare to your event by having the Chef on site preparing Omelets to your guests delight!
Spinach with Mushroom or Western with Ham, Green Pepper and Onion
Served with Home Fried Potatoes
\$8.50
Plus \$30.00/Hour per Culinarian

Add Fresh Seasonal Fruit to any Breakfast Buffet for \$2.75

*Breakfast Buffets served with freshly brewed Regular and Decaffeinated Coffee, Ice Water and Hot Tea
Orange Juice available \$1.50/ person
(Breakfast Buffets – Minimum of 25)*

BREAKFAST . . . *On-the-Go!*

Morning Starter

Apple, Cherry, Cream Cheese, Peach *or* Strawberry Fruit filled Kolaches
Seasonal Whole Fruit and Yogurt Cup
Minimum of 12 per Kolache Item
\$5.25

Breakfast Snack

Seasonal Whole Fruit, Granola Bar, Fresh Baked Muffin and Yogurt Cup
\$5.50

Continental

Tray of Mini Bagels, Mini Muffins and Mini Danish
Served with Butter, Jelly and Cream Cheese
\$5.75

Grand Continental

Tray of assorted Mini Muffins, Mini Bagels and Mini Danish
Served with Butter, Jelly and Cream Cheese
Seasonal Whole Fruit
\$7.50

On-the-Go Beverages!

Regular and Decaffeinated Coffee \$14.50/ gallon
Hot Tea \$14.50/ gallon
Bottled Water \$1.50/ each
Assorted Fruit Juice \$1.50/ each

(Breakfast On-the-go - All Disposables - Minimum of 12 Per Item)

ENTRÉE SALADS

Blackened Salmon Caesar

Fresh Romaine Lettuce and Roma Tomatoes tossed with Caesar Dressing
Topped with Pan Seared Blackened Salmon
Served with Herb Garlic Croutons
\$11.25

Asian Chicken Salad

Charbroiled marinated Chicken Breast with Garden Greens, Scallions, Grape Tomatoes,
Cucumbers, Mandarin Oranges
and Crispy Rice Noodles with Ginger Vinaigrette
Served with a Fortune Cookie and Poppy Seed Rolls
\$9.25

Grilled New York Sirloin Steak Salad

Sliced New York Sirloin with Gorgonzola Dressing
Served with Fresh Spinach and Garden Vegetables
Simply the best!
\$13.00

California Chicken Caesar

Fresh Romaine Lettuce tossed with Caesar Parmesan Dressing
Topped with Sliced Grilled Breast of Chicken and house made Garlic Croutons
Served with Garlic Bread Sticks
\$9.25

Greek Chicken Pasta Salad

Charbroiled marinated diced Chicken Breast with Rotini Pasta, Marinated Artichoke Hearts,
Black Olives, Tomato, Red Onion, Feta Cheese tossed in Roasted Garlic and Oregano Vinaigrette
Served with Pita Bread Points and Hummus Tahini
\$9.75

Verde Cobb Salad

Garden fresh Mixed Greens topped with Grilled Chicken, Bacon, Avocado, Boiled Egg,
Parmesan Cheese and Vinaigrette Dressing
Served with crispy Garlic French Bread Points
\$9.75

Southwest Salad

Fresh Mixed Greens topped with Grilled Chicken Strips, Roasted Corn,
Black Beans, Boiled Egg, Red and Green Bell Pepper, Black Olives,
Guacamole and Tortilla Strips with Balsamic Honey Dressing
Served with Toasted Crustini
\$9.75

Tejas Chicken Caesar

Fresh Romaine Lettuce tossed with Spicy Caesar Dressing, Grape Tomatoes and Queso Fresco
Topped with sliced Grilled Chicken Breast and Caliente Tortilla Crisps
Served with homemade Tortilla Chips and Tomatillo Salsa
\$9.75

*All Luncheon Entrée Salads served with fresh brewed Regular and Decaffeinated Coffee, Iced Water and Tea
(Entrée Salads – Minimum of 12)*

ENTRÉE SANDWICHES and WRAPS

Grilled Salmon Wrap

Romaine Lettuce, Tomato and Roasted Vegetables with Parmesan Dressing
\$11.25

Grilled Vegetable Sandwich

Squash, Eggplant and Red Pepper brushed with Herbed Oil and grilled on a Hoagie Roll
with Lettuce, Tomato, Onion and Parmesan Cheese
\$8.50

Western Chicken Club

Blackened Breast of Chicken with Bacon, Lettuce, Tomato,
Monterey Jack Cheese on an Onion Roll
\$10.50

Grilled Pesto Chicken

Pesto marinated Chicken Breast with Grilled Onions and Peppers, Provolone Cheese
and Garlic Mayonnaise on a Hoagie Roll
\$10.50

Turkey Havarti

Smoked sliced Turkey Breast and Havarti Cheese with sliced Avocado and Bean Sprouts
on Herb Focaccia Bread with a touch of Garlic Mayonnaise
\$10.50

California Chicken Caesar Wrap

Fresh Romaine Lettuce tossed with Caesar Parmesan Dressing layered with
Sliced Grilled Chicken Breast, Black Olives and Tomato wrapped in a Garlic Herb Tortilla
\$10.50

Smoked Tenderloin and Gorgonzola Wrap

Smoked Tenderloin and Gorgonzola Cheese with Horseradish Aioli, shredded Romaine,
Onion and Tomato wrapped in a Sun Dried Tomato Tortilla
\$11.50

*Entrée Sandwiches and Wraps are served with Italian Vegetable Pasta Salad,
Fresh brewed Regular and Decaffeinated Coffee, Iced Tea and Water
(Minimum of 12 Per Item)*

BOXED MEALS . . . On-the-Go!

Purchase any ENTRÉE SALAD, SANDWICH OR WRAP as a BOXED MEAL

Included are two fresh baked cookies for the same price. Beverage not included.

(Minimum of 12 Per Item)

“Simply a Sandwich”

Turkey & Cheese, Ham & Cheese, Roast Beef & Cheese *or* Vegetarian Sandwich

Served on a Hoagie Roll

Includes Potato Chips, Condiments and Cookies

\$8.50

(Minimum of 12 Per Item)

Soft Drinks and Bottled Water - \$1.50/Ea

Sandwich Buffets – On-the-Go!

Sandwich Buffets are disposable drop-off working buffets perfect for the meeting with limited time!

Standard

Turkey & Cheese, Ham & Cheese and Vegetarian Sandwiches on Assorted Breads with Condiments

Served with Potato Chips, Assorted Cookies, Iced Tea and Water

\$9.95

Deluxe

Turkey & Cheese, Ham & Cheese and Vegetarian Sandwiches on Assorted Breads with Condiments

Served with Relish Tray, Potato Chips, Assorted Cookies, Brownies, Iced Tea and Water

\$10.95

Executive

Turkey & Cheese, Ham & Cheese, Roast Beef & Cheese and Vegetarian Sandwiches on Assorted Breads with Condiments

Served with Relish Tray, Italian Vegetable Pasta Salad, Potato Chips, Cookies, Brownies, Iced Tea and Water

\$11.95

(Working Sandwich Buffets – Minimum of 25)

ENTREES

*The following Entrée selections are served Buffet Style.
Plated Service offered with an additional \$1.00 per person.*

Cuban Chicken with Warm Mango Salsa and Crispy Plantains

Marinated with a touch of Spice and Grilled
Served with Coconut Rice
\$14.75

Chicken Alfredo

Slices of Marinated Grilled Chicken Breast served on a bed of Fettucini
\$14.75

Chicken Picata

Sauteed Chicken Breast with a Lemon and Caper Butter Sauce
Served with Confetti Rice Pilaf
\$14.75

Herb Crusted Chicken

Pan seared with fresh Thyme, Rosemary, Parsley and Roasted Garlic and White Wine Cream
Served with Potato and Portabella Hash
\$15.75

Grilled Chicken Mole

A Tex-Mex classic featuring a Grilled Chicken Breast and Mole Sauce
Served with Spanish Rice
\$15.75

Chicken Florentine

Spinach stuffed Chicken Breast with Pesto Cream Sauce
Served with Herb Sautéed Potatoes
\$15.75

Chicken Marsala

Sautéed Breast of Chicken with Mushrooms and Marsala Wine Sauce
Served with Herb Roasted Potatoes
\$14.75

Chicken Parmesan

Lightly breaded, pan fried and topped with Verde's special Marinara Sauce
and Parmesan Cheese served over Fettuccini
\$14.75

Grilled "Peachy" Chicken

Glazed with Chipotle BBQ Sauce and Sautéed Peaches
Served with Warm Roasted Corn and Potato Salad
\$14.75

Ranch Grilled Breast of Chicken

Pan seared Chicken Breast with a special blend of spices and topped with Ranch Cream Sauce
Served with Wild Rice Pilaf
\$14.75

Pollo con Salsa Verde

Marinated and Grilled Chicken Breast topped with warm Tomatillo Salsa with a slight kick!
Served with Brown Spanish Rice
\$14.75

Grilled Chicken Mimi

Chicken Breast marinated with Olive Oil, Lemon, Garlic and Rosemary
Served with Whole Wheat Pasta
\$14.75

Caribbean Jerk BBQ Chicken

Spicy marinated and grilled Chicken Breast topped with authentic Jerk BBQ Sauce,
Served with Coconut Rice and Red Beans garnished with Fried Plantain Chips
\$14.75

Seared Chicken with Spiced Rice

Marinated and seared Chicken Breast with Cardamom, Almonds and Saffron
Served with Green Chili Basmati Rice
\$14.75

Verde Meatloaf

Delicious Herbs, Spices and Garlic abound in the Verde version of this classic dish!
Served with Whipped Potatoes and Mushroom Sauce
\$14.75

Beef Bourguignon

Beef braised with Red Wine, Bacon, Carrots, Pearl Onions and Mushrooms
Served with Parslied New Potatoes
\$14.75

Prime Rib

Hand cut Prime Rib, medium cooked, with Horseradish Mousse and Aus Jus
Served with a Twice Baked Potato
\$18.95

Smoke Roasted Pork Loin with Cilantro Chimichurri

Texas meets Argentina in this delicious offering

Served with Annatto Rice

\$14.25

Pork Rولاتini

With Pancetta, Cherry Peppers, Spinach, Sweet Onion and Garlic

Served with Herbed Potatoes

\$17.50

Vegetarian Lasagna

A delicious combination of Cheeses, Spinach, Artichoke Hearts, Fresh Herbs and Aromatics layered between Lasagna Noodles make this a favorite!

\$14.75

Verde' Lasagna with Meat Sauce

A Verde favorite! Delicious combination of Cheeses, Ground Beef, Fresh Herbs and Marinara Sauce layered between Lasagna Noodles topped with our special Meat Sauce

\$14.75

***Chicken Fusilli with Scallions, Broccoli, Garlic
and Gorgonzola Cream Sauce***

\$14.95

Pasta Primavera with Farfalle

\$14.25

Linguini with Red Clam Sauce

\$14.50

Mushroom Ravioli with Parsley Butter

\$13.95

Rigatoni a la Vodka with Prosciutto, Peas, Asiago and Cream Sauce

\$14.50

All Entrees served with fresh baked Bread, Mixed Green Salad, Chef's Choice of Seasonal Vegetables, freshly brewed

Regular and Decaffeinated Coffee, Iced Water and Iced Tea

Buffet Entrees – Minimum of 25

Served Entrees – Minimum of 12

The following Entrée Selections are offered as Served Meals Only

Chicken Ballotine

Stuffed with Chorizo and Cornbread

\$16.50

***Stuffed and Roasted Chicken with Prosciutto
and Leeks in Garlic Sauce***

Collard Greens

\$17.95

Shrimp Etouffee

Served with Red Beans and Dirty Rice

\$19.25

Grilled Tilapia with Mango Curry Cream

Grilled Tilapia Fillet with Red Thai Mango Curry

Served with Jasmine Rice

\$16.75

Salmon En Croute

Wrapped in Puff Pastry with Pesto Cream Sauce

Served with Basmati Rice

\$20.50

Chilean Sea Bass with Chimichuri

Quinoa with Vegetable Brunoise

Market Price

Mahi Mahi steamed in a Banana Leaf

Coconut Pineapple Rice

Market Price

***Sauteed Sea Scallops with Chanterelle Mushrooms,
Lump Crab and Spinach***

Corn Velvet Sauce

Market Price

Shrimp and Crab Filo "Cigars"

Cilantro Pesto with Pecans

Toasted Orzo

\$16.95

Guajillo-Grilled Salmon with Smoky Roma Coulis

Served with Green Rice

\$17.00

Almond Crusted Salmon

Salmon Fillet crusted in Almonds

Served with Herbed Polenta and Orange Butter Sauce

\$19.50

Shrimp Scampi with Garlic Toast Points

Served with Penne Pasta

\$18.95

Blackened Salmon with Creole Shrimp Sauce

Dirty Rice

\$19.25

Seafood Jambalaya with Bay Scallops, Shrimp and Crawfish

\$16.95

Surf-n-Turf

Succulent Lobster Tail and Filet Mignon

Demi Glace and Drawn Butter

Market Price

Chili Rubbed Smoked Beef Filet

Ancho Orange Demi Glace and Tobacco Onions

Served with Buttery Whipped Sweet Potatoes

\$25.75

Steak Au Poivre

Peppered and grilled medium New York Strip with Green Peppercorn Sauce

Served with Herb Roasted Potatoes

\$19.25

Moroccan Beef Brochettes

Basmati Rice with Dates and Almonds

Grilled Vegetables

\$15.95

Steak Diane

Seared Beef Tenderloin with Sautéed Mushrooms, Chives, Herbs and Brandied Demi Glace
Served with roasted Garlic Whipped Potatoes
\$20.75

Petite Filet

Grilled to perfection Beef Tenderloin with Sauce Duxelles
Served with Duchesse Potatoes
\$20.75

Sautéed Beef Medallions with Artichokes, Basil and Tomatoes

Roasted Garlic and Parmesan Potato Cake
Marinated Grilled Eggplant
\$22.95

Ancho Braised Boneless Beef Short Ribs

Garlic Whipped Potatoes
\$14.95

Tuscan Style Ribeye with Beef Reduction Sauce

Roasted Root Vegetables
\$17.95

Double Bone Pork Chop

Served with Sweet Potato Mashers, Cabbage and Bacon with Apple Sauce
\$16.50

Braised Lamb Shank with Buttery Whipped Potatoes

Haricot Vert
\$16.95

Veal Scaloppini with Herb Risotto

Glazed Baby Carrots with Dijon
\$16.95

Marinated Grilled Quail with Sweet Red Pepper Butter

Potatoes Au Gratin
\$17.95

*All Entrees served with fresh baked Bread, Mixed Green Salad, Chef's Choice of Seasonal Vegetables and freshly brewed
Regular and Decaffeinated Coffee, Iced Water and Iced Tea
(Entrees – Minimum of 12)*

DESSERTS

Vienna Sacher Torte

\$3.75

European Style Apple Strudel

Served with Crème Anglaise'

\$4.95

Stuffed Baked Apple with Currants and Pecans

\$4.95

Southern Bourbon Pecan Pie

Served with Caramel Sauce and Chantilly Cream

\$4.25

Black Forest Cake

Layers of Dark Chocolate Cake, Chantilly Cream and Cherries

Served with Chocolate Sauce

\$4.50

Green Tea Trifle

Parfait of Cake, Green Tea Mousse, Whipped Cream and Mandarin Oranges

\$4.25

Chocolate Mousse Pie

Rich and delicious Chocolate Mousse in an Oreo Cookie Crust

Served with Fresh Berry Coulis

\$4.25

Carrot Cake with Crème Anglaise

Layers of moist Carrot Cake and light Cream Cheese Icing

Paired with Vanilla Custard Sauce

\$4.50

Fresh Fruit Tart

Buttery Pastry Crust stuffed with Vanilla Bean Custard and topped with fresh Seasonal Berries

\$4.50

New York Cheesecake

Classic New York Cheesecake served with Strawberry Puree'

\$4.50

Coconut Cream Pie

Coconut Custard baked in a flaky pastry crust, finished with lightly Whipped Cream

Served with Caramel Sauce

\$4.25

Lemon Cheesecake

Light and fluffy Lemon infused Cream Cheesecake in a Graham Cracker Crust

\$4.25

Strawberry Shortcake

Layers of Vanilla Cake, fresh Strawberries and Whipped Cream

\$4.25

Tiramisu

Coffee scented Italian Cake and Cream Cheese garnished with Shaved Chocolate

\$4.50

Chocolate Souffle Cake

Light and airy egg based Chocolate Cake with fresh Strawberries and a Duo of Sauces

\$4.50

Lemon Meringue Tart

Individually baked mini Lemon Tart finished with a French Meringue

\$4.25

Chocolate Mousse

Rich Chocolate Mousse piped into a toasted Crepe Shell with Raspberry Coulis and Whipped

Cream

\$4.50

Lemon or Strawberry Delight

Layered Gateau with either Fresh Strawberries or Lemon Cream

\$4.25

Crème Brule en Croute

Chocolate brushed Puff Pastry Shell with our rich Baked Custard

And Caramel Flamed

\$4.75

Yogurt and Berry Parfait

Layers of Vanilla Yogurt, Fresh Seasonal Berries and Whipped Cream
Garnished with Shaved Chocolate

\$4.25

Raspberry Sorbet

Served in a wine glass and topped with a sprig of fresh Mint

\$4.25

Flan

Spanish Vanilla Custard baked with Caramel Glaze

\$4.50

Chocolate Thunder

Rich, decadent layers of Chocolate Cake, icing and Chocolate Shavings

\$4.75

Key Lime Pie

A Florida favorite!

\$4.25

Tres Leches Cake

Three forms of Leche or "milk" are baked into this Cake to create it's signature flavor

\$4.25

Buffet Style Selections

Cobblers

Apple, Peach, Cherry or Blackberry

\$3.25

Classic Bread Pudding

Served warm with a Whiskey Sauce

\$3.25

Frosted Cake

Chocolate, White or Yellow

\$3.00

Pie

Cherry, Apple, Peach or Pumpkin

Other Flavors available upon Request

\$3.50

(Buffet Style Selections – Minimum of 25)

BUFFETS

Baked Potato Bar

Hot Russet Potatoes, Whipped Butter, Sour Cream, Bacon Bits, Cheddar Cheese, Scallions,
Chili con Queso, Sautéed Mushrooms and Onions, Steamed Broccoli and Verde Chili
Served with a Fresh Garden Salad
\$10.50

Trio Salad Buffet

Includes your choice of one Entrée Salad and two Side Selections served with Fresh Baked Rolls
\$11.50

Entrée Salads

Home Style Chicken Salad
Cajun Chicken Salad
Chicken Salad with Almonds and Grapes
Curried Chicken Salad
Classic Tuna Salad
Tuna Salad with Dill
Egg Salad
Ham Salad
Marinated Grilled Vegetables
Antipasto Salad

Side Selections

Sunset Orzo Pasta
Pasta Primavera Salad
Black Bean and Roasted Corn Salad
Seasonal Fresh Fruit Salad
Southern Potato Salad
Garden Salad with Ranch and Italian
Dressings
Greek Salad with Feta Cheese
Caesar Salad
Mexican Salad with Lime Vinaigrette
Spinach Salad with Mandarin Oranges and
Cashews

South of the Border

Marinated Beef *or* Chicken Fajita grilled with Onions and Peppers, Warm Flour Tortillas,
Mexican Salad with Lime Vinaigrette, Charro Beans, Spanish Rice, Jalapeno Peppers,
Pico de Gallo, Grated Cheddar Cheese, Sour Cream and Tortilla Chips with Fresh Salsa
\$16.50

Build a Burrito

Seasoned Ground Beef, Warm Flour Tortillas, Refried Beans, Spanish Rice,
Shredded Lettuce, Diced Onions, Diced Tomato, Grated Cheddar Cheese, Pico de Gallo,
Sour Cream, Jalapeno Pepper Slices and Tortilla Chips with Fresh Tomatillo Salsa
\$14.50

Enchilada Buffet

Cheese, Beef *or* Chicken Enchiladas with San Antonio Style Chili Sauce
Served with Mexican Salad with Lime Vinaigrette, Spanish Rice, Charro Beans and Flour Tortillas
\$14.50

Texas BBQ Buffet

Chili Rubbed Beef Brisket and Chicken, Warm Barbecue Sauce, Ranch Beans, Potato Salad,
Pickles, Onion Slices, Jalapenos, Garlic Toast

\$14.50

Southern Ranch Hand

Ranch Grilled Chicken Breast, Wild Rice Pilaf, Squash Medley, Garden Salad with Ranch
Dressing and Garlic Toast

\$14.50

Lasagna Lovers

Verde Classic *or* Vegetarian Lasagna, Spaghetti with Marinara Sauce,
Caesar Salad, Grated Parmesan Cheese and Garlic Bread Sticks

\$13.95

A Taste of Italy

Tuscan Grilled Chicken Breast, Linguini with Alfredo Sauce
Garlic Bread Sticks and Romaine Salad with Sliced Roma Tomato, Red Onion and Pepperoncini
with Italian Parmesan Dressing and Grated Parmesan Cheese

\$15.50

SANDWICH BUFFETS

Sandwich Buffets are working buffets perfect for meetings with limited time!

Standard

Turkey & Cheese, Ham & Cheese and Vegetarian Sandwiches on Assorted Breads with Condiments
Served with Potato Chips and Assorted Cookies

\$12.95

Deluxe

Turkey & Cheese, Ham & Cheese and Vegetarian Sandwiches on assorted Breads with Condiments
Served with Relish Tray, Potato Chips, Cookies and Brownies

\$13.95

Executive

Turkey & Cheese, Ham & Cheese, Roast Beef & Cheese and Vegetarian Sandwiches
on assorted Breads with Condiments
Served with Relish Tray, Italian Vegetable Pasta Salad, Potato Chips, Cookies, Brownies,

\$14.95

*Buffets are served with freshly brewed Regular and Decaffeinated Coffee, Ice Tea and Water
(Buffets – Minimum of 25)*

COLD HORS D' OEUVRES

(Priced per person – Minimum of 25)

Seven Layer Dip and Tortilla Chips \$3.95

Vegetable Crudites with Ranch or Herb Dip \$3.50

French Onion Dip with Vegetable Crudites \$2.75

Cheese Straws \$3.25

Seasonal Fresh Fruit Display \$3.95

Assorted Domestic Cheese Display with Crackers \$4.75

Seasonal Fruit & Domestic Cheese Display \$4.75

Mini Roll Assortments

Asian Chicken, Roasted Red Pepper Hummus and Shrimp Salad . . . \$3.95

Ham, Turkey and Roast Beef . . . \$3.95

Tuna Salad, Chicken Salad and Vegetarian . . . \$3.75

Tortilla Pinwheels

Turkey & Havarti with Sprouts and Avocado \$3.75

Smoked Tenderloin Gorgonzola with Horseradish Aioli \$4.25

Assorted Sushi & Cocktail Rolls with

Pickled Ginger & Wasabi Soy Dipping Sauce . . . \$5.25

Shredded Jerked Chicken on Plantain Chips with Mango Chutney \$3.75

Pulled Smoked Chicken in a Filo Cup with Ginger Vinaigrette \$3.95

Smoked Mozzarella, Tomato & Basil Canapes \$3.75

Thai Marinated Grilled Jumbo Shrimp with Dipping Sauce MCP

Jumbo Boiled Shrimp with Cocktail Sauce MCP

Smoked Salmon with Water Wafers \$4.75

Southwest Deviled Eggs \$2.25

Trio of Canapes

Assortment of Smoked Salmon, Asian Chicken and Grilled Zucchini with Red Pepper Hummus
\$4.25

HOT HORS D'OEUVRES

(Priced Per Person – Minimum of 25)

- Southwest Spanakopita . . . \$3.50*
- Chicken Flautas . . . \$4.25*
- Artichoke Hearts with Goat Cheese . . . \$4.25*
- Pecan Crusted Chicken Strips with Creole Honey Mustard . . . \$4.75*
- Beef Satay with Spicy Peanut Sauce . . . \$4.25*
- Bite Size Pork Egg Rolls with Dipping Sauce . . . \$3.95*
- Vegetarian Spring Rolls with Dipping Sauce . . . \$3.95*
- Black Bean and Shrimp Quesadillas . . . \$4.25*
- Spinach and Artichoke Dip with Toasted Lavash Crisps . . . \$3.95*
- Chicken Satay with Spicy Peanut Sauce . . . \$4.25*
- Shrimp Spring Rolls with Dipping Sauce . . . \$3.95*
- Charbroiled Meatballs with Jack Daniel Sauce, New Mexico Demi Glace
Or Chipotle BBQ Sauce . . . \$3.50*
- Warm Crab Dip with Herbed Crustini . . . \$5.50*
- Coconut Breaded Shrimp . . . \$9.50*
- Crab Stuffed Jalapenos . . . \$3.50*
- Italian Style Stuffed Mushrooms . . . \$4.25*
- Coconut Chicken Strips . . . \$4.75*
- Cocktail Quiche . . . \$3.50*
- Chicken Bruschetta . . . \$3.25*
- Southwest Egg Rolls with Dipping Sauce . . . \$3.95*
- Crab Stuffed Mushrooms . . . \$5.50*
- Mini Chicken & Pineapple Skewers . . . \$4.25*
- Steamed Asian Dumplings . . . \$3.50*

COFFEE BREAKS

Donuts

Glazed and/or Cake \$11.25/dozen – Six dozen minimum
Donut Holes \$4.75/dozen – Twelve dozen minimum

Cinnamon Rolls

Mini \$14.95/dozen
Large \$22.95/dozen

Danish

Mini \$11.50/dozen
Cream Cheese \$14.95/dozen

Muffins

Blueberry, Chocolate Chip, Apple, Cranberry,
Lemon Poppy Seed *or* Banana Nut
\$14.25/dozen

Scones

Cranberry Orange, Lemon Poppy Seed, Blueberry or Cinnamon Sugar \$22.95/dozen

Kolaches

Apple, Blueberry, Cherry,
Peach, Strawberry or Cream Cheese
\$22.95/dozen

Croissants

Mini Croissants Served with Butter and Jelly \$13.50/dozen
Chocolate Chip, Blueberry, Strawberry Cream Cheese, Apple or Cherry
Filled Croissants \$22.95/dozen

Turnovers

Apple, Blueberry, Cherry or Peach
\$17.95/dozen

Bagels

Served with Cream Cheese, Butter and Jelly

Mini \$11.50/dozen

Large \$21.95/dozen

Strudels

Cherry, Apple or Peaches and Cream
Serves 4 - \$7.95

Fruit & Nut Breads

Apple Cinnamon, Cranberry Orange Nut or Banana Nut
\$11.75/loaf/24 slices

Union Coffee Cake \$20.95/serves 40

Breakfast Chex Mix

Individual Bags – Honey Nut or Strawberry Yogurt
\$12.95/dozen

Granola Bars

Individually wrapped snack bars – Oatmeal Raisin *or* Chocolate Chip
\$9.95/dozen

Yogurt Cups \$13.25/dozen

Seasonal Fruit

Display \$3.95/person - Minimum of 12

Whole Fruit - Apples, Bananas or Oranges \$1.40/each - Minimum of 12

(Delivery Order - \$50.00 Minimum)

BREAK REFRESHMENTS

Mini Pecan Tarts \$8.25/dozen

Mini Lemon, Raspberry or Chocolate Chip Bars \$8.25/dozen

Assorted Mini Cheesecakes \$10.95/dozen

Mini Chocolate Walnut Brownies \$6.50/dozen

Large Chocolate Walnut Brownies \$2.75/each

Mini Blond Brownies \$6.50/dozen

Large Blond Brownies \$2.75/each

Fresh Baked Cookies

*White Chocolate Macadamia Nut, Chocolate Chip, Peanut Butter or Oatmeal Raisin
\$9.95/dozen*

Jumbo Soft Pretzel with Spicy Mustard \$2.50/each

Jumbo Soft Pretzel with Cheese Sauce \$3.50/each

Chips & Queso

\$3.25

(Above Items – Minimum Order 12 Per Item)

Tortilla Chips and Salsa \$4.95/ pound - Serves 10/12

Pretzels \$3.95/pound – Serves 12/12

Party Mix \$4.25/pound – Serves 10/12

Mixed Nuts \$12.95/pound – Serves 10/12

Popcorn \$6.00/pound – Serves 10/12

PIZZA!

Toppings: Cheese, Pepperoni, Sausage, Beef or Canadian Bacon

Cheese and One Topping \$14.00

Vegetarian or Supreme \$15.00

Servings: 8 Slices – Minimum Order: \$100

BEVERAGES

Freshly Brewed Coffee \$14.50/gallon
Regular or Decaffeinated

Hot Tea \$14.50/gallon

Flavored Hot Teas \$17.95/gallon

Hot Chocolate \$14.50/gallon

Orange Juice \$14.00/gallon

Assorted Fruit Juices \$1.25/each

Assorted Soft Drinks \$1.50/each

Bottled Water \$1.50/each

Perrier \$1.95/each

Iced Tea \$14.00/gallon

Lemonade \$14.00/gallon

Citrus Punch \$16.75/gallon

Sparkling Cranberry Punch \$16.75/gallon

Margarita Punch \$16.75/gallon

Sparkling White Grape Punch \$16.75/gallon

Fruit Punch \$14.00/gallon

Sparkling Grape Juice \$4.75/bottle
(Serves 5-6)

ALCOHOLIC BEVERAGE SERVICE

Domestic Beer

\$2.75/bottle

Imported Beer

\$3.50/bottle

Domestic Keg Beer

\$225.00

Assorted House Wines

\$16.00 bottle - \$4.00/glass

Champagne

\$18.00/bottle

Assorted Sodas

\$1.50/can

Bottled Water

\$1.50/bottle