ON CAMPUS CATERING SERVICES
BREAKFAST
Includes disposable service ware and linen for buffet tables
China service available at an additional charge, service attendant required

COLD BREAKFAST SELECTIONS

49ER CONTINENTAL BREAKFAST TRIO | 90-390 Cal  9.50
Fresh fruit platter, lemon curd english scones, mini garlic-cheddar
biscuits with black forest ham and honey dijon, orange juice, coffee set-up

THE ACADEMIC | 90-760 Cal  9.65
Fruit platter, bowls of organic vanilla yogurt, granola, bagels, butter,
cream cheese, preserves, orange juice, coffee set-up

HEALTH QUEST | 15-320 Cal  8.75
Bakery smart start granola squares, vanilla yogurt parfaits with fresh
berries, orange juice, coffee set-up

THE EYE OPENER | 150-520 Cal  7.50
Breakfast pastries, plain bagels, butter, cream cheese, preserves,
orange juice, coffee set-up

WAKE UP CALL | 120-200  5.90
Orange and apple juice, assorted bakery muffins, breakfast pastries,
coffee set-up

HOT BREAKFAST COLLECTION

MINER’S ULTIMATE BREAKFAST | 90-560 Cal  11.95
Mini egg and cheese croissants, bowl of fresh cut fruit, crispy
breakfast potatoes, orange juice, coffee set-up

THE MINER'S STACK | 140-700 Cal  11.65
Scrambled eggs with ham and cheese, french toast casserole,
maple syrup, blueberry muffins, orange juice, coffee set-up

STRIKING GOLD | 110-790 Cal  10.25
Scrambled eggs, bacon or pork sausage patties, sweet breakfast
bread pudding, orange juice, coffee set-up

THE UNDERGRADUATE | 80-680 Cal  9.95
Fresh fruit platter, scrambled eggs, turkey, sausage links, country
potatoes, buttermilk biscuits, butter, preserves, orange juice, coffee set-up

PREMIUM BAKERY PRODUCTS
Exclusively from our pastry chef
Priced per dozen - minimum of 3 dozen per flavor

HOUSE MADE BREAKFAST BREADS | 410-370 Cal/serving  21.29
Inquire about our seasonal flavors and accompaniments

PETITE SCONES | 70-110 Cal per scone  19.09
bacon cheddar, ham & swiss, apple cranberry

MINI MUFFINS | 90 Cal per muffin  18.99
maple bacon, peach cobbler, banana chocolate chip

ASST’D MINI PASTRIES | 170-220 Cal/serving  15.23
Mini muffins (90 Cal), strudel (170 Cal), scones (200 Cal) 4 pieces per variety

Additional varieties of juice available upon request | These calorie counts do NOT include OJ and Coffee 5/20 Cal Per Serving
### CLASSIC
Includes chips (150/210 Cal), cookies (130 Cal each), condiments (10/110 Cal), bottled water or soda (0-190 Cal per bottle)

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHICKEN SALAD CROISSANT</td>
<td>550 Cal</td>
<td>10.40</td>
</tr>
<tr>
<td>Homemade chicken salad, leaf lettuce, tomato on buttery croissant</td>
<td></td>
<td></td>
</tr>
<tr>
<td>GRILLED PORTOBELLA</td>
<td>350 Cal</td>
<td>9.60</td>
</tr>
<tr>
<td>Grilled portobella mushroom with fresh mozzarella, sun-ripened tomatoes, green leaf lettuce, balsamic glaze on telera roll</td>
<td></td>
<td></td>
</tr>
<tr>
<td>THE LEVINE</td>
<td>360 Cal</td>
<td>8.95</td>
</tr>
<tr>
<td>Thinly sliced smoked turkey, cheddar cheese, lettuce, tomato on brioche roll</td>
<td></td>
<td></td>
</tr>
<tr>
<td>THE BARNHARDT</td>
<td>460 Cal</td>
<td>8.95</td>
</tr>
<tr>
<td>Thinly sliced roast beef, provolone cheese, lettuce, tomato on telera roll</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BELK BASIC</td>
<td>410 Cal</td>
<td>8.95</td>
</tr>
<tr>
<td>Virginia ham, Swiss cheese, lettuce, tomato on sourdough bread</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### SALADS
Includes fresh fruit (10 Cal), chocolate chip cookies (130 Cal each) and bottled water or soda (0-190 Cal per bottle)

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>GRILLED CHICKEN GREEK</td>
<td>480 Cal</td>
<td>10.00</td>
</tr>
<tr>
<td>Crisp greens, vine ripe tomatoes, roasted red peppers, feta cheese, black olives, cucumbers, greek dressing</td>
<td></td>
<td></td>
</tr>
<tr>
<td>FARRO GRAIN SALAD</td>
<td>760 Cal</td>
<td>9.05</td>
</tr>
<tr>
<td>Farro, roasted tomatoes, pickled onions, arugula, lemon, parsley, garbanzo beans, herb vinaigrette</td>
<td></td>
<td></td>
</tr>
<tr>
<td>QUINOA SALAD</td>
<td>650 Cal</td>
<td>9.05</td>
</tr>
<tr>
<td>Quinoa, spinach, roasted sweet potato, dried fruits, shaved red onion, cider vinaigrette (GF, VG)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>NAPA SALAD</td>
<td>270 Cal</td>
<td>7.50</td>
</tr>
<tr>
<td>Crisp greens, sweet grape tomatoes, napa valley goat cheese, toasted almonds, dried cranberries, ginger sesame dressing</td>
<td></td>
<td></td>
</tr>
<tr>
<td>add 4 oz. grilled herb chicken breast</td>
<td>add 2.49</td>
<td></td>
</tr>
<tr>
<td>MEDITERRANEAN SALAD</td>
<td>220 Cal</td>
<td>7.75</td>
</tr>
<tr>
<td>Roasted vegetables, spinach, feta cheese, toasted pecans, balsamic vinaigrette (GF)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CAESAR SALAD</td>
<td>240 Cal</td>
<td>7.60</td>
</tr>
<tr>
<td>Crisp greens, red peppers, garlic croutons, shaved parmesan cheese, caesar dressing</td>
<td></td>
<td></td>
</tr>
<tr>
<td>add 4 oz. grilled herb chicken breast</td>
<td>2.49</td>
<td></td>
</tr>
</tbody>
</table>

### BOXED LUNCHES
Includes disposable cutlery, linen and beverage

### CLASSIC (CONTINUED)
CLASSIC 49ER CHICKEN | 460 Cal  | 9.75  |
Herb roasted chicken breast, red peppers, herb harvati cheese, lettuce and tomato on a French roll

### PREMIUM
Includes fresh fruit (10 Cal), pasta salad (180 Cal), chocolate chip cookies (130 Cal each) and bottled water or soda (0-190 Cal per bottle)

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>THE EPIC</td>
<td>350 Cal</td>
<td>10.65</td>
</tr>
<tr>
<td>Thinly sliced virginia ham, brie, arugula, tomato on buttery croissant</td>
<td></td>
<td></td>
</tr>
<tr>
<td>WOODWARD</td>
<td>440 Cal</td>
<td>10.65</td>
</tr>
<tr>
<td>Thinly sliced roast beef, spinach, pepper jack cheese, tomato on telera roll</td>
<td></td>
<td></td>
</tr>
<tr>
<td>HAUSER</td>
<td>580 Cal</td>
<td>10.65</td>
</tr>
<tr>
<td>Thinly sliced smoked turkey, crispy bacon, sliced avocado, sourdough bread</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CHICKEN CAESAR WRAP</td>
<td>630 Cal</td>
<td>9.25</td>
</tr>
<tr>
<td>Grilled chicken, chopped romaine lettuce, parmesan cheese, peppercorn caesar dressing on sundried tomato tortilla</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CLUB WRAP</td>
<td>480 Cal</td>
<td>9.50</td>
</tr>
<tr>
<td>Thinly sliced turkey, ham, bacon, cheddar cheese, lettuce, tomato on spinach tortilla</td>
<td></td>
<td></td>
</tr>
<tr>
<td>ASIAN CHICKEN UNWICH</td>
<td>210 Cal</td>
<td>10.65</td>
</tr>
<tr>
<td>Sesame grilled chicken, shaved carrots, cucumber, bell pepper, cilantro on lettuce wrap</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### ADDITIONAL SIDES

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CAPRESE PASTA SALAD</td>
<td>110 Cal</td>
<td>2.75</td>
</tr>
<tr>
<td>CURRY WILD RICE SALAD</td>
<td>170 Cal</td>
<td>2.75</td>
</tr>
<tr>
<td>FRESH CUT FRUIT</td>
<td>50 Cal</td>
<td>2.75</td>
</tr>
<tr>
<td>QUINOA BLACK BEAN &amp; SWEET POTATO SALAD</td>
<td>150 Cal</td>
<td>2.50</td>
</tr>
<tr>
<td>INDIAN CHICKPEA SPREAD</td>
<td>80 Cal</td>
<td>1.95</td>
</tr>
<tr>
<td>CAJUN KETTLE CHIPS</td>
<td>60 Cal</td>
<td>2.10</td>
</tr>
<tr>
<td>GARDEN SALAD</td>
<td>120 Cal</td>
<td>2.99</td>
</tr>
</tbody>
</table>
DELI BUFFETS
Priced per person (minimum 12 people), includes disposable service ware and linen for buffet tables. China service available at an additional charge, service attendant required.

DELI EXPRESS 9.50 Per Person
Choice of 2 sandwich selections, 2 salads, water and iced tea.
EPIC | 350 Cal
Thinly sliced Virginia ham, Brie, arugula, tomato on buttery croissant
WOODWARD | 440 Cal
Thinly sliced roast beef, spinach, pepper jack cheese, tomato on telera roll
HAUSER | 580 Cal
Thinly sliced smoked turkey, crispy bacon, sliced avocado, on sourdough bread
CHICKEN CAESAR WRAP | 630 Cal
Grilled chicken, chopped romaine lettuce, Parmesan cheese, peppercorn Caesar dressing on sun-dried tomato tortilla
DELI PLATTER | 70-360 Cal 11.15 per person
Choice of 2 salads, water and iced tea. Includes the following: oven-roasted turkey, roast beef, black forest ham, swiss cheese, american cheese, lettuce, tomatoes, pickles, condiments and assorted deli-style breads

EXECUTIVE DELI LUNCHEON 10.75 per person
Choice of 3 sandwich selections, 2 salads, water and iced tea.
GRILLED VEGGIE TABBOULEH WRAP | 440 Cal
Grilled zucchini, squash, eggplant, bulgur wheat, parsley, red wine vinegar, olive oil, lemon on spinach tortilla
HARVEST TURKEY | 500 Cal
Roasted turkey, mixed baby greens, cranberry mayonnaise, grilled onions, Swiss cheese on wheat berry bread
SAVANNAH CHICKEN SALAD | 410 Cal
Roasted chicken, juicy grapes, tarragon, herb mayonnaise on brioche roll
STEAKHOUSE WRAP | 800 Cal
Marinated flank steak, French-fried onions, cheddar cheese, romaine let-

SOUP
Add soup to your luncheon for 3.95 per person (60-200 Cal per serving)
Tomato Basil Bisque 110 Cal • Chicken Tortilla 95 Cal • Sweet Potato, Carrot & Ginger 200 Cal • Chicken Noodle 55 Cal
Seasonal - contact catering office

SALAD OPTIONS
Additional salads can be added for 2.75 per person
WHITE BEAN & HERB | 200 Cal
Tender white beans, red peppers, celery, scallions, basil, parsley, balsamic dressing (GF, VG)
CURRY SPICED WILD RICE SALAD | 170 Cal
Dried cranberries, carrots, scallions, red radish (VG)
MARINATED KALE SALAD | 200 Cal
Garbanzo beans, red onion, preserved tomatoes, lemon, garlic, olive oil (GF, VG)
ANCIENT GRAIN SALAD | 220 Cal

TABBOULEH | 100 Cal
Bulgur wheat, red onion, cucumber, parsley, lemon, garlic, olive oil (VG)
CAPRESE PASTA SALAD | 110 Cal
Farfalle, grape tomatoes, ciliegine mozzarella, basil dressing
SWEET POTATO SALAD | 270 Cal
Caramelized onions, kale, almonds, lemon-olive oil dressing (GF, VG)
**LUNCH BUFFETS**

Priced per person (Minimum of 20 People). Includes disposable service ware and linen for buffet tables
China service available at an additional charge, service attendant required

<table>
<thead>
<tr>
<th>Menu</th>
<th>Calories</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SOUTHERN TABLE</td>
<td>100-1650 Cal</td>
<td>12.95</td>
</tr>
<tr>
<td>Crispy fried or rotisserie chicken, mashed potatoes and gravy, southern-style green beans, buttered corn, creamy coleslaw, cornbread</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Choose both protein</td>
<td>520/810 Cal</td>
<td>14.95</td>
</tr>
<tr>
<td>ITALIAN</td>
<td>330-1320 Cal</td>
<td>11.50</td>
</tr>
<tr>
<td>Cheese stuffed shells with marinara sauce and parmesan cheese, chicken penne pasta with spinach and marinara sauce, green beans with roasted garlic butter, classic caesar salad, breadsticks</td>
<td></td>
<td></td>
</tr>
<tr>
<td>SOUTH OF THE BORDER</td>
<td>300-1050 Cal per serving</td>
<td>11.50</td>
</tr>
<tr>
<td>Carnitas style pork or chipotle braised chicken, yellow rice, charro or refried beans, crispy corn and flour tortillas, black bean corn salsa, spicy tomato salsa, sour cream, shredded cheese, jalapenos</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Add Vegetable or Chicken Enchiladas</td>
<td>240/420 Cal</td>
<td>2.95</td>
</tr>
<tr>
<td>Choose both proteins</td>
<td>270/320 Cal</td>
<td>13.50</td>
</tr>
<tr>
<td>ALL AMERICAN</td>
<td>430-1040 Cal</td>
<td>10.80</td>
</tr>
<tr>
<td>Hamburgers, hot dogs, lettuce, tomatoes, onions, pickles, american, swiss, potato salad, chips, cookies</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Choose Vegetarian Burgers</td>
<td></td>
<td>1.00/Ea</td>
</tr>
<tr>
<td>BAKED POTATO BAR</td>
<td>50-1120 Cal</td>
<td>9.95</td>
</tr>
<tr>
<td>Beef or chicken chili, scallions, sour cream, shredded cheese, bacon, tossed garden salad, baked yeast rolls and butter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Choose both proteins</td>
<td>200/360 Cal</td>
<td>11.25</td>
</tr>
<tr>
<td>ASIAN INFLUENCES</td>
<td>160-950 Cal</td>
<td>12.75</td>
</tr>
<tr>
<td>Bulgogi marinated flank steak, sweet and spicy glazed chicken tempura bites, sesame lo mein noodles tossed with cabbage, carrots, peanuts, fresh herbs, broccoli, creamy garlic sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3 SHRIMP DUMPLING</td>
<td>110 Cal Per Person</td>
<td>3.25</td>
</tr>
<tr>
<td>3 PORK DUMPLING</td>
<td>130 Cal Per Person</td>
<td>3.00</td>
</tr>
<tr>
<td>CAROLINA BARBEQUE</td>
<td>110-1260 Cal</td>
<td>12.75</td>
</tr>
<tr>
<td>Southern-style pulled pork or bone-in bbq chicken and traditional potato salad, vegetable coleslaw, seasoned baked beans, corn dusted kaiser rolls or baked yeast rolls with butter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Choose both proteins</td>
<td>420/500 Cal</td>
<td>14.95</td>
</tr>
<tr>
<td>CARIBBEAN JERK CHICKEN</td>
<td>160-980 Cal</td>
<td>11.25</td>
</tr>
<tr>
<td>Rustic caribbean jerk sauce, yellow rice, chipotle black beans, fried plantains, flatbread</td>
<td></td>
<td></td>
</tr>
<tr>
<td>THE HOMESTYLE</td>
<td>150-1200 Cal</td>
<td>11.15</td>
</tr>
<tr>
<td>Traditional meatloaf in gravy, garlic mashed potatoes, honey glazed carrots, tossed salad with two dressings, baked yeast rolls with honey butter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BRUSCHETTA CHICKEN</td>
<td>200-1110 Cal</td>
<td>11.15</td>
</tr>
<tr>
<td>Topped with bruschetta and balsamic glaze, green beans, tortellini with pesto cream sauce, breadsticks</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**DELECTABLES**
a-la-carte pricing.

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BERRY MEDLEY TRIFLE</td>
<td>220 Cal</td>
<td>2.75</td>
</tr>
<tr>
<td>Seasonal berry medley, pound cake, vanilla crème</td>
<td></td>
<td></td>
</tr>
<tr>
<td>PEACHES-N-CRÈME CUPCAKES</td>
<td>250 Cal</td>
<td>1.95</td>
</tr>
<tr>
<td>Vanilla cupcake, vanilla bean icing, roasted peach compote</td>
<td></td>
<td></td>
</tr>
<tr>
<td>KIT KAT OREO OVERLOADED BROWNIES</td>
<td>130 Cal</td>
<td>1.25</td>
</tr>
<tr>
<td>Kit kat and oreo crumble, dark chocolate ganache, chocolate fudge brownie</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CARAMEL PECAN CHOCOLATE CUPCAKES</td>
<td>310 Cal</td>
<td>1.95</td>
</tr>
<tr>
<td>Devil's food cupcake, chocolate icing, candied pecans, caramel drizzle</td>
<td></td>
<td></td>
</tr>
<tr>
<td>SOUTHERN STYLE BANANA PUDDING</td>
<td>350 Cal</td>
<td>1.65</td>
</tr>
<tr>
<td>Sweet vanilla custard, 'nilla wafers, bananas, whipped cream</td>
<td></td>
<td></td>
</tr>
<tr>
<td>DECADENT FUDGE BROWNIE TRIFLE</td>
<td>510 Cal</td>
<td>1.65</td>
</tr>
<tr>
<td>Chunks of fudgy brownie, chocolate crème, mocha whipped Crème</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
PLATED LUNCHEON
Select one entree; includes china service, guest table linen, baked yeast rolls and butter (110/100 Cal), water and iced tea (0/50 Cal)
If you need alternative dietary options please call catering office
Service attendant required at an additional charge

MARINATED SHRIMP & ORZO | 950 Cal | 15.75
Marinated jumbo shrimp, orzo pasta, kale, parmesan, chickpeas, tangy herb vinaigrette, grilled vegetable ribbons

GRILLED HERB SALMON | 950 Cal | 15.45
Grilled salmon, sautéed sugar snap peas, marble potatoes, roasted zucchini, spanish romesco sauce

ROASTED CHICKEN BREAST | 820 Cal | 14.75
Airline chicken breast, potato puree, grilled asparagus, truffle au jus

SOUTHERN SALMON SALAD | 560 Cal | 15.25
Grilled salmon, marinated green beans, house made bread and butter pickles, hard boiled eggs, smoked tomato vinaigrette

STEAKHOUSE SALAD | 840 Cal | 13.75
Sliced beef tenderloin, grilled onions, blackberries, spiced candied walnuts, red wine vinaigrette

HARVEST GRILLED CHICKEN SALAD | 690 Cal | 12.25
Herb roasted chicken breast, toasted pecans, grapes, dried apples, pears, smoked cheddar cheese, cider vinaigrette

THAI CHICKEN SALAD | 560 Cal | 12.25
Grilled sesame chicken, napa cabbage, romaine lettuce, snow peas, red bell peppers, green onions, shaved carrots, cilantro, mint, crushed peanuts, radish, citrus-soy dressing

GRILLED ROMAINE SALAD | 430 Cal | 9.95
Grilled romaine spears, garbanzo beans, oven dried tomatoes, kalamata olives, feta cheese, cucumber dill vinaigrette.

ADD PROTEIN FOR AN ADDITIONAL CHARGE
Shrimp | 100 | 5.99
Chicken | 170 | 2.49

PERFECT ENDINGS

RASPBERRY WHITE CHOCOLATE CHEESECAKE | 620 Cal | 3.89
White chocolate cheesecake, raspberries, raspberry sauce

VANILLA CRÈME ÉCLAIR CAKE | 290 Cal | 2.95
Vanilla sponge cake, vanilla crème icing, dark chocolate ganache, vanilla crème, vanilla anglaise sauce

CLASSIC TIRAMISU | 280 Cal | 2.95
Espresso dipped lady fingers, mascarpone, whipped crème, cocoa dusting

TRIPLE CHOCOLATE CAKE | 330 Cal | 2.95
Devil’s food cake, dark chocolate ganache, chocolate fudge icing

COOKIES-N-CRÈME TRIFLE | 210 Cal | 2.25
Chocolate sandwich cookies crumble, vanilla crème mousse, house made chocolate sauce, vanilla crème

RED VELVET TORTE | 340 Cal | 2.25
Classic cream cheese icing

CARROT CAKE | 540 Cal | 2.25
Classic cream cheese icing

NEW YORK STYLE CHEESECAKE | 530 Cal | 2.25
Strawberry topping
**CREATE YOUR OWN DINNER BUFFET**

Select one entrée, one salad, two sides and one starch. Includes disposable service ware, buffet linen, baked rolls (110/100 Cal) and butter, water and iced tea (0/50 Cal). China service available at an additional charge, service attendant required (minimum 20 people).

<table>
<thead>
<tr>
<th>ONE ENTRÉE</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>**ROSEMARY ENCRUSTED PORK TENDERLOIN</td>
<td>110 Cal</td>
<td>15.75</td>
</tr>
<tr>
<td>Tender pork, rosemary garlic rub</td>
<td></td>
<td></td>
</tr>
<tr>
<td>**KOREAN BEEF</td>
<td>470 Cal</td>
<td>14.75</td>
</tr>
<tr>
<td>Tender grilled flank meat, korean marinade</td>
<td></td>
<td></td>
</tr>
<tr>
<td>**INDIAN BEEF CURRY</td>
<td>480 Cal</td>
<td>15.25</td>
</tr>
<tr>
<td>Tender beef, traditional spices and herbs, peas, carrots, Potatoes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>**BEEF PAD SEE EW</td>
<td>290 Cal</td>
<td>15.25</td>
</tr>
<tr>
<td>Beef, thai rice noodles, mushrooms, greens, garlic soy sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>**BEEF TIPS WITH MUSHROOMS</td>
<td>220 Cal</td>
<td>14.25</td>
</tr>
<tr>
<td>Choice beef tips, rich mushroom sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>**PESTO CHICKEN</td>
<td>240 Cal</td>
<td>13.95</td>
</tr>
<tr>
<td>Grilled boneless chicken breast, basil pesto sauce, roasted tomatoes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>**GRILLED PORTOBELLA</td>
<td>120 Cal</td>
<td>12.75</td>
</tr>
<tr>
<td>Rice noodle stir-fry, cabbage, carrots, peppers</td>
<td></td>
<td></td>
</tr>
<tr>
<td>**CITRUS CHICKEN</td>
<td>340 Cal</td>
<td>12.95</td>
</tr>
<tr>
<td>Citrus glazed boneless chicken breast, roasting juice</td>
<td></td>
<td></td>
</tr>
<tr>
<td>**TEQUILA LIME CHICKEN</td>
<td>510 Cal</td>
<td>12.95</td>
</tr>
<tr>
<td>Boneless chicken breast, clover honey, cilantro, tequila</td>
<td></td>
<td></td>
</tr>
<tr>
<td>**TUSCAN STYLE GRILLED CHICKEN</td>
<td>350 Cal</td>
<td>12.95</td>
</tr>
<tr>
<td>Grilled boneless chicken breast, fresh tomatoes, artichokes, rosemary ragout</td>
<td></td>
<td></td>
</tr>
<tr>
<td>**BRUSCHETTA CHICKEN</td>
<td>210 Cal</td>
<td>12.95</td>
</tr>
<tr>
<td>Seared chicken breast, tomato, onion, basil relish</td>
<td></td>
<td></td>
</tr>
<tr>
<td>**SESAME GRILLED EGGPLANT</td>
<td>260 Cal</td>
<td>11.75</td>
</tr>
<tr>
<td>À LA CARTE</td>
<td>7.98</td>
<td></td>
</tr>
<tr>
<td><strong>ADD AN ADDITIONAL SIDE</strong></td>
<td>2.75 Per Person</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>ONE SALAD</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>**ANCIENT GRAIN</td>
<td>220 Cal</td>
<td></td>
</tr>
<tr>
<td>Grilled eggplant, roasted peppers, cucumbers, feta cheese &amp; Greek yogurt dressing</td>
<td></td>
<td></td>
</tr>
<tr>
<td>**CAESAR</td>
<td>220 Cal</td>
<td></td>
</tr>
<tr>
<td>Crisp greens, red peppers, garlic croutons, shaved Parmesan cheese, Caesar dressing</td>
<td></td>
<td></td>
</tr>
<tr>
<td>**TOSSED GARDEN</td>
<td>150/190 Cal</td>
<td></td>
</tr>
<tr>
<td>Iceberg and romaine, tomatoes, cucumbers, shaved carrots Italian vinaigrette or ranch dressing</td>
<td></td>
<td></td>
</tr>
<tr>
<td>**GREEK</td>
<td>290 Cal</td>
<td></td>
</tr>
<tr>
<td>Crisp greens, olives, cucumbers, tomatoes, Pepperoncini, balsamic vinaigrette</td>
<td></td>
<td></td>
</tr>
<tr>
<td>**HARVEST</td>
<td>430 Cal</td>
<td></td>
</tr>
<tr>
<td>Baby greens, dried cranberries, tomatoes, toasted almonds goat cheese, balsamic vinaigrette or ranch dressing</td>
<td></td>
<td></td>
</tr>
<tr>
<td>**SOUTHERN STYLE SUCCOTASH</td>
<td>230 Cal</td>
<td></td>
</tr>
<tr>
<td>**TRUFFLE CAULIFLOWER AU GRATIN</td>
<td>90 Cal</td>
<td></td>
</tr>
<tr>
<td>**PAN SEARED BROCCOLINI</td>
<td>80 Cal</td>
<td></td>
</tr>
<tr>
<td>**RED WINE DEMI BRAISED WILD MUSHROOMS</td>
<td>170 Cal</td>
<td></td>
</tr>
<tr>
<td>**TURMERIC HONEY ROASTED BABY CARROTS</td>
<td>50 Cal</td>
<td></td>
</tr>
<tr>
<td>**SAVORY THYME MASHED SWEET POTATOES</td>
<td>100 Cal</td>
<td></td>
</tr>
<tr>
<td>**STEAMED JASMINE RICE</td>
<td>120 Cal</td>
<td></td>
</tr>
<tr>
<td>**PESTO COUSCOUS</td>
<td>80 Cal</td>
<td></td>
</tr>
<tr>
<td>**CREAMY GOAT CHEESE MASHED POTATOES</td>
<td>130 Cal</td>
<td></td>
</tr>
<tr>
<td>**HERBED VEGETABLE ORZO</td>
<td>380 Cal</td>
<td></td>
</tr>
<tr>
<td><strong>ADD AN ADDITIONAL SIDE</strong></td>
<td>2.75 Per Person</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>TWO VEGETABLES</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ADD A STARCH</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>**CREAMY GOAT CHEESE MASHED POTATOES</td>
<td>100 Cal</td>
<td></td>
</tr>
<tr>
<td>**STEAMED JASMINE RICE</td>
<td>120 Cal</td>
<td></td>
</tr>
<tr>
<td>**PESTO COUSCOUS</td>
<td>80 Cal</td>
<td></td>
</tr>
<tr>
<td>**CREAMY GOAT CHEESE MASHED POTATOES</td>
<td>130 Cal</td>
<td></td>
</tr>
<tr>
<td>**HERBED VEGETABLE ORZO</td>
<td>380 Cal</td>
<td></td>
</tr>
<tr>
<td><strong>ADD AN ADDITIONAL SIDE</strong></td>
<td>2.75 Per Person</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SWEET TEMPTATIONS</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>**ALMOND &amp; CITRUS CRÈME TORTE</td>
<td>340 Cal 2.75</td>
<td></td>
</tr>
<tr>
<td>Almond cake, citrus crème icing, roasted almonds</td>
<td></td>
<td></td>
</tr>
<tr>
<td>**CITRUS MERINGUE TRIFLE</td>
<td>200 Cal 2.25</td>
<td></td>
</tr>
<tr>
<td>Citrus curd, meringue, meringue pieces</td>
<td></td>
<td></td>
</tr>
<tr>
<td>**TRIPLE CHOCOLATE CAKE</td>
<td>330 Cal 2.95</td>
<td></td>
</tr>
<tr>
<td>Devil’s food cake, dark chocolate ganache, chocolate fudge icing</td>
<td></td>
<td></td>
</tr>
<tr>
<td>**COCONUT CAKE</td>
<td>330 Cal 2.95</td>
<td></td>
</tr>
<tr>
<td>Coconut cake, coconut crème icing, roasted coconuts</td>
<td></td>
<td></td>
</tr>
<tr>
<td>**RED VELVET TORTE</td>
<td>340 Cal 2.25</td>
<td></td>
</tr>
<tr>
<td>Classic cream cheese icing</td>
<td></td>
<td></td>
</tr>
<tr>
<td>**NEW YORK STYLE CHEESECAKE</td>
<td>530 Cal 2.25</td>
<td></td>
</tr>
<tr>
<td>Fruit topping</td>
<td></td>
<td></td>
</tr>
<tr>
<td>**CARROT CAKE</td>
<td>540 Cal 2.25</td>
<td></td>
</tr>
<tr>
<td>Classic cream cheese icing</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
PLATED DINNER
Priced per person - includes china service, guest table linen, baked yeast rolls & butter (110/100 Cal), water and iced tea (0/50 Cal). Service attendant required at an additional charge.

ENTRÉES

PAN SEARED HALIBUT | 790 Cal
Romesco sauce, haricot verts, roasted fingerling potatoes
$21.95

TOP SIRLOIN STEAK | 440 Cal
Creamy goat cheese mashed potatoes, roasted asparagus
$19.50

APPLE CIDER BRINED PORK CHOP | 420 Cal
Andouille dirty rice, smoked bacon, sweet onion collard greens
$18.00

CARIBBEAN JERK CHICKEN | 980 Cal
Yellow rice, chipotle black beans, fried plantains
$15.25

CAJUN SEARED TILAPIA | 610 Cal
Cajun butter, southern style succotash, roasted yellow squash
$16.50

MOROCCAN CHICKEN TAGINE | 820 Cal
Golden coconut rice, roasted, spiced cauliflower
$16.25

GRILLED CAULIFLOWER STEAK | 210 Cal
Creamed kale, mushroom and onion ragout
$13.75

SWEET FINISHES
a-la-carte pricing

PISTACHIO WHITE CHOCOLATE CHEESECAKE | 160 Cal
$3.75
Pistachio graham cracker crust, white chocolate truffle cheesecake, candied pistachios

WHITE CHOCOLATE HAZELNUT ESPRESSO TORTE | 360 Cal
$3.75
Hazelnut cake, espresso ganache, white chocolate icing

MAPLE BACON MOCHA TORTE | 350 Cal
$3.15
Maple bacon cake, mocha frosting

CHOCOLATE STRAWBERRY SOUFLÉ TRIFLE | 400 Cal
$2.75
Devil’s food cake, strawberry crème mousse, dark chocolate ganache, vanilla crème

SUNSHINE CITRUS CHEESECAKE PARFAIT | 320 Cal
$2.75
Citrus cheesecake mousse, graham cracker crumb, citrus white chocolate ganache

SALADS

CAESAR | 180 Cal
Crisp greens, red peppers, garlic croutons, shaved parmesan cheese, caesar dressing

TOSSED GARDEN | 150/190 Cal
Iceberg and romaine, tomatoes, cucumbers, shaved carrots, italian vinaigrette or ranch dressing

GREEK | 290 Cal
Crisp greens, olives, cucumbers, tomatoes, pepperoncini, balsamic vinaigrette

HARVEST | 430 Cal
Baby greens, dried cranberries, tomatoes, toasted almonds, goat cheese, balsamic vinaigrette or ranch dressing

ADDITIONAL SIDES: 2.95 EACH
APPETIZERS
Served on disposable service ware, includes buffet linen

COLD SELECTIONS

CHICKEN SALAD SLIDERS | 210 Cal  28.00 per dozen
Roasted chicken, celery, onion, herb mayonnaise on petite brioche roll

ANTIPASTI SKEWERS | 180 Cal  14.90 per dozen
Marinated vegetables, dry aged salami, mozzarella ciligene

COCKTAIL SHRIMP | 110 Cal  7.25 per person
Zesty cocktail sauce 3 per person

DIP TRIO | 20-570 Cal  6.50 per person
Bacon-cheddar-chive dip, baba ganoush, raita, kettle chips, pita points

IMPORTED CHEESE TRAY | 50-550 Cal  5.75 per person
Chef’s fresh fruit garnish, gourmet cheese, sliced baguette, crackers

FRESH FRUIT TRAY | 90 Cal  4.65 per person

DOMESTIC CHEESE TRAY | 50-470 Cal  4.25 per person
Chef’s fresh fruit garnish, swiss, cheddar, pepper jack, crackers

CAROLINA CAVIAR | 80 Cal  3.50 per person
Black eyed peas, celery, onions, red bell peppers, scallions, eastern North Carolina spiced chips or tricolor tortilla chips

CRUDITÉ | 26-100 Cal  3.30 per person
Fresh vegetables, herb-ranch dip

BRUSCHETTA | 90 Cal  3.30 per person
Mozzarella, tomato, basil, toasted baguette

HOT SELECTIONS

SPINACH ARTICHOKE DIP | 340 Cal  65.95 serves 25
Crispy pita chips

SLIDERS | 270-470 Cal  28.50 per dozen
Bbq pork or bbq chicken, slaw; hamburger, herb mayo, caramelized onion; black bean, chipotle mayo

FRENCH ONION & CHEESE TART | 110 Cal  17.40 per dozen
Tender onions simmered in a demi sauce, melted golden asiago cheese

VEGETABLE EMPANADA | 380 Cal  17.20 per dozen
White rice, black beans, salsa, green & red peppers, jalapeño, cilantro

CHICKEN WINGS | 540 Cal  15.00 per dozen
Sesame teriyaki, bbq or spicy buffalo sauces 20-110 Cal

CHICKEN TENDERS | 370 Cal  13.95 per dozen
Honey mustard, bbq or buttermilk ranch sauces 110-310 Cal

CABBAGE & VEGGIE DUMPLING | 100 Cal  13.75 per dozen
Spicy cabbage, mixed vegetables, asian dipping sauce

VEGETARIAN SPRING ROLLS | 210 Cal  14.20 per dozen
Teriyaki dipping sauce Sauce 60 Cal

SPANAKOPITA | 140 Cal  13.95 per dozen

MEATBALLS | 100 Cal  12.50 per dozen
Bbq, sweet & sour or swedish sauces 20-110 Cal

ROASTED CORN DIP | 360 Cal  4.75 per person
Tortilla chips

COLLARD GREEN DIP | 290 Cal  4.75 per person
Eastern North Carolina spiced chips
**DISPLAYS | priced per person**

**CHARCUTERIE & PICKLED VEGETABLES | 30-220 Cal | 7.50**
Pickled seasonal vegetables, artisanal charcuterie meats, rustic bread, whole grain mustard

**CHIPS AND DIPS | 6.50**
Dips 40-110 Cal  Choice of pimento cheese, onion dip or bacon jam
Chips 80-230 Cal  pretzels, kettle chips, sweet potato chips

**IMPORTED CHEESE BOARD | 50-550 Cal | 5.75**
Selection of gourmet cheeses, marinated olives, seasonal berries, chef’s condiments, gourmet crackers, rustic bread rounds

**DOMESTIC CHEESE BOARD | 50-470 Cal | 4.25**
Pepper jack, cheddar, swiss, chef’s fresh fruit garnish, crackers

**GRILLED VEGETABLES | 25-60 Cal | 4.00**
Marinated seasonal, vegetables, balsamic glaze

**CRUDITÉ | 25-420 Cal | 3.30**
Fresh vegetables, green goddess dressing, hummus, pita points

**STATIONS**

**DIM SUM 60-420 Cal | 11.99 per person**
Vegetable sui mei, shrimp dumplings, chicken and cilantro dumplings, as sorted asian sauces

**ANTIPASTO | 40-1180 Cal | 10.50 per person**
Marinated vegetables, olives, caprese skewers, italian cold cuts, sausages, imported cheeses, fresh breads, dipping oil, balsamic vinegar

**MEDITERRANEAN MEZZE | 70-1730 Cal | 9.95 per person**
Chef’s ancient grain salad, marcona almonds, dates, mixed olives, marinated feta cheese, baba ganoush, hummus, pita points
Add spanakopita, lamb meatballs and falafel with yogurt

**FRESH NAAN FLATBREAD**

2 options (9.50 per person) or 3 (12.50 per person)
Grilled chicken, mushrooms, gouda, grilled onions, arugula, pesto 300 Cal
Chorizo, roasted red peppers, pepper jack, cilantro, white sauce 340 Cal
Grilled vegetables, goat cheese, marinara sauce 220 Cal

**RECEPTIONS**

China service available at an additional charge. Service attendant required.

**ACTION STATIONS**

**GRILLED CHEESE | SELECT THREE | 13.75**
Smoked gouda, sharp cheddar, tomato 430 Cal
Grilled sourdough, cheddar, gorgonzola, applewood smoked bacon 550 Cal
Southwestern chipotle pork, cheddar, pepper jack 490 Cal
Goat cheese, roasted red pepper pesto 330 Cal
Ciabatta, grilled vegetables, boursin garlic and herb cheese 350 Cal

**SOUTHERN Grit**
Grits 330 Cal • Shrimp 210 Cal • Mushroom 170 Cal • Pulled Pork 210 Cal

**CHOOSE ONE ADDITIONAL SELECTION | 3.95 per person**
Low country shrimp, tasso gravy, pulled pork, collard greens

**GOURMET MAC’N’CHEESE | SELECT TWO | 12.65**
Parmesan(60 Cal), hot sauce (5 Cal), fried onions (20 Cal), bleu cheese (30 Cal)

**GORGONZOLA WITH TRUFFLE | 450 Cal**
Gorgonzola truffle with mushrooms, sundried tomatoes, black pepper

**BUFFALO CHICKEN | 400 Cal**
Buffalo chicken with creamy alfredo sauce

**BACON N’ CHEDDAR | 550 Cal**
Bacon and sharp cheddar with applewood smoked bacon, asiago

**GUACAMOLE STATION | 90-470 Cal | 9.50**
Fresh avocado, pico de gallo, onions, jalapenos, lime juice, sour cream, hot sauces, roasted corn relish, salsa, sour cream, tri-colored tortilla chips

**CARVING STATION | SELECT ONE | 11.25**
Comes with Yeast rolls 110 Cal • Horseradish sauce 20 Cal • Herb mayo 60 Cal • Mustard 30 Cal

**BEEF TENDER LOIN | 240 CAL**
**TURKEY BREAST | 160 CAL**
**PORK ROAST | 180 CAL**
**EACH ADDITIONAL SELECTION | 4.95 per person**
**IN YOUR SPACE – STUDENTS**

Available for pick-up in catering kitchen only - cannot be used in conjunction with other menus.

### BEVERAGES BY THE GALLON

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Calories/serving</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>COFFEE</td>
<td></td>
<td>$11.75</td>
</tr>
<tr>
<td>FRUIT PUNCH</td>
<td>35 Cal/serving</td>
<td>$9.75</td>
</tr>
<tr>
<td>ORANGE JUICE</td>
<td>120 Cal/serving</td>
<td>$8.50</td>
</tr>
<tr>
<td>LEMONADE</td>
<td>70 Cal/serving</td>
<td>$6.50</td>
</tr>
<tr>
<td>WATER</td>
<td>0 Cal</td>
<td>$4.96</td>
</tr>
<tr>
<td>ICED TEA</td>
<td>5-50 Cal/serving</td>
<td>$4.50</td>
</tr>
</tbody>
</table>

### FRUIT PUNCH

- Calories: 35 Cal/serving
- Price: $9.75

### ORANGE JUICE

- Calories: 120 Cal/serving
- Price: $8.50

### LEMONADE

- Calories: 70 Cal/serving
- Price: $6.50

### WATER

- Calories: 0 Cal
- Price: $4.96

### ICED TEA

- Calories: 5-50 Cal/serving
- Price: $4.50

### PASTRIES BY THE DOZEN

<table>
<thead>
<tr>
<th>Pastry Type</th>
<th>Calories</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASSORTED MUFFINS</td>
<td>90 Cal</td>
<td>$8.50</td>
</tr>
<tr>
<td>GLAZED DOUGHNUTS</td>
<td>260 Cal</td>
<td>$8.50</td>
</tr>
<tr>
<td>ASSORTED COOKIES</td>
<td>110-130 Cal</td>
<td>$4.95</td>
</tr>
</tbody>
</table>

### PARTY TRAYS

<table>
<thead>
<tr>
<th>Tray Type</th>
<th>Calories</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>DELI DELIGHTS</td>
<td>70-500 Cal</td>
<td>Serves 10 - $29 • Serves 25 - $70 • Serves 50 - $142</td>
</tr>
<tr>
<td>SEASONAL FRUIT TRAY</td>
<td>90 Cal</td>
<td>Serves 10 - $27 • Serves 25 - $70 • Serves 50 - $142</td>
</tr>
<tr>
<td>WONDER WRAPS</td>
<td>70-450 Cal</td>
<td>Serves 10 - $26 • Serves 25 - $68 • Serves 50 - $138</td>
</tr>
<tr>
<td>GARDEN FRESH VEGETABLE TRAY</td>
<td>10-80 Cal</td>
<td>Serves 10 - $21 • Serves 25 - $46 • Serves 50 - $94</td>
</tr>
<tr>
<td>GOURMET CHEESE BOARD</td>
<td>70-470 Cal</td>
<td>Serves 10 - $25 • Serves 25 - $64 • Serves 50 - $94</td>
</tr>
</tbody>
</table>

### BREAKFAST PARTY PACK:

- Assorted bagels (160-210 Cal) with cream cheese (90 Cal), danishes (150-200 Cal), assortment of seasonal fruit (90 Cal), choice of lemonade or orange juice (70/120 Cal)
- Prices:
  - Serves 50: $69.28
  - Serves 25: $36.30
  - Serves 10: $17.78

### CHICKEN TENDERS PARTY PACK:

- Chicken tenders 370 Cal, honey mustard or bbq sauce 70/40 Cal, cheese and cracker tray 50-470 Cal, lemonade, tea or fruit punch 5-70 Cal
- Prices:
  - Serves 50: $152.75
  - Serves 25: $97.15
  - Serves 10: $37.50

### SHEET CAKE

<table>
<thead>
<tr>
<th>Sheet Type</th>
<th>Calories</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>FULL SHEET (60-80 people)</td>
<td></td>
<td>$33.75</td>
</tr>
<tr>
<td>1/2 SHEET (30-40 people)</td>
<td></td>
<td>$22.15</td>
</tr>
<tr>
<td>1/4 SHEET (15-20 people)</td>
<td></td>
<td>$11.15</td>
</tr>
</tbody>
</table>
IN YOUR SPACE – FACULTY & STAFF

Available for pick-up in catering kitchen only - cannot be used in conjunction with other menus.

BREAKFAST

BREAKFAST BREADS 200-290 Cal 12.79
Per loaf

BAGELS
12.69
Bagels 160-210 Cal, cream cheese, butter, preserves – 30-90 Cal

MUFFINS 110-130 Cal 8.29
Per Dozen

DOUGHNUTS 300 Cal 7.29
Per Dozen

APPETIZERS

MEATBALLS 100 Cal

CRISPY CHICKEN TENDERS 370 Cal
Serves 10 - 22.39 • Serves 25 - 59.99 • Serves 50 - 199.99

PARTY TRAYS

DELI DELIGHTS | 70-500 Cal
Serves 10 - 28.79 • Serves 25 - 71.99 • Serves 50 - 143.99

SEASONAL FRUIT TRAY | 90 Cal

WONDER WRAPS | 70-450 Cal
Assorted tortillas, veggies, sliced deli meats
Serves 10 - 27.99 • Serves 25 - 69.59 • Serves 50 - 139.99

GOURMET CHEESE BOARD | 50-470 Cal
Domestic cheeses, assorted crackers
Serves 10 - 26.39 • Serves 25 - 65.59 • Serves 50 - 131.19

GARDEN FRESH VEGETABLE TRAY | 10-80 Cal
Serves 10 - 22.79 • Serves 25 - 47.99 • Serves 50 - 95.99

NOT JUST ANOTHER SIDE

CAROLINA MAC’N’CHEESE | 360 Cal

MASHED POTATOES AND GRAVY | 300 Cal

PICNIC STYLE POTATO SALAD | 210 Cal
Serves 10 - 6.39 • Serves 25 - 15.99 • Serves 50 - 35.99

GOOD ‘N’ GREEN SALAD | 150/190 Cal
Serves 10 - 7.19 • Serves 25 - 18.39 • Serves 50 - 35.99

VEGETABLE COLE SLAW | 70 Cal
Serves 10 - 5.59 • Serves 25 - 14.39 • Serves 50 - 27.99

CRUNCHY GARLIC BREAD | 170 Cal
Serves 10 - 4.79 • Serves 25 - 11.99 • Serves 50 - 23.99

ENTREES

WHOLE ROASTED CHICKEN | 520 Cal
Serves 10 - 13.59 • Serves 25 - 43.99 • Serves 50 - 87.99

CRUNCHY FRIED CHICKEN | 810 Cal
Serves 10 - 17.59 • Serves 25 - 43.99 • Serves 50 - 87.99

MA’S MEATLOAF | 240 Cal
Serves 10 - 17.59 • Serves 25 - 43.99 • Serves 50 - 87.99

LASAGNA | 330 Cal

VEGETARIAN LASAGNA | 350 Cal
SWEET SHOPPE

SWEET & SAVORY 8.75 | per person
3 pieces per person - minimum of 12 people

HONEY THYME MASCARPONE CHEESECAKE 150 Cal
Thyme graham cracker crumb, honey mascarpone cheesecake

MINI APPLE HONEY MASCARPONE TART 100 Cal
Honey mascarpone crème, apple compote, butter tart

MINI CHOCOLATE CHIP PECAN TART 140 Cal

PETITE ROSEMARY & ORANGE CRÈME TRIFLE 70 Cal
Rosemary shortbread crumble, orange crème mousse, white chocolate ganache, rosemary-orange supremes

NINER COOKIE SHUFFLE 4.25 | per person
Select 3 options, 3 pieces per person

VANILLA SUGAR COOKIE TRUFFLE 60 Cal
LEMON BISCUIT TRUFFLE 60 Cal
CHOCOLATE CHIP COOKIE TRUFFLE 70 Cal
SUNDROP TRUFFLE 80 Cal
S’MORES COOKIE TRUFFLE 60 Cal
Seasonal – Contact Catering office

BAR NONE 4.99 | minimum of 12 people
Select 3 options, 3 pieces per person

SWEET BITES 10.95 | per person
3 pieces per person - minimum of 12 people

SIMPLY SWEET 12.95 | per person
Minimum of 25 people

MINI CITRUS & RASPBERRY CRÈME TART 80 Cal
Citrus curd, raspberry crème, butter tart

HOUSE MADE MACARONS 80-110 Cal
Vanilla bean, double chocolate, citrus crème, simply strawberry and nutella

MINI HONEY SESAME & ALMOND TART 70 Cal
Toasted black and white sesame seeds, toasted almonds, honey caramel, butter tart

PETITE MAPLE BACON CHEESECAKE 150 Cal
Bacon graham cracker crumb, maple cheesecake, candied bacon brittle

MINI SNICKERDOODLE & VANILLA CRÈME TORTE 160 Cal
Cinnamon vanilla sponge cake, cinnamon white chocolate ganache, vanilla crème icing

UTTERLY DELICIOUS MILK & COOKIES 10.29 per person – minimum of 25 people
Premium desserts require five business days notice

CHOCOLATE CHIP COOKIES Made from scratch

ULTIMATE PETITE COOKIE BAR Chocolate chip, hazelnut chocolate chip, pecan sandies, snickerdoodle, strawberry crème thumbprints, lemon drop thumbprints

ICE COLD MILK SHOTS Strawberry, chocolate, regular
BUILD YOUR OWN BREAK

**DRINKS**
Priced per gallon unless otherwise noted

**DELUXE BEVERAGE SERVICE | 5-190 Cal** 4.50 per person
Freshly brewed regular and decaffeinated coffee with a selection of herbal hot teas, bottled orange and apple juices, soft drinks, soda water and bottled water.

**BASIC JUICE SERVICE | 120-140 Cal** 3.20 per person
Orange juice, cranberry juice and apple juice

**BASIC COFFEE SERVICE | 5-120 Cal** 2.70 per person
Freshly brewed regular and decaffeinated coffee with a selection of hot herbal teas

**ORANGE JUICE | 120 Cal** 15.50

**COFFEE REGULAR/DECAF | 5-120 Cal** 12.75

**HOT TEA | 5-50 Cal** 11.90

**HOT CHOCOLATE | 120 Cal** 11.90

**SPARKLING PEACH PUNCH | 150 Cal** 11.60

**SPARKLING CRANBERRY PUNCH | 110 Cal** 11.60

**LEMONADE | 70 Cal** 11.60

**ICED TEA | 5-50 Cal** 11.60

**FRUIT PUNCH | 30 Cal** 11.60

**PINEAPPLE PUNCH | 130 Cal** 11.60

**WATER | 0 Cal** 4.95

**BOTTLED JUICES | 170-210 Cal** 1.90/Ea

**SODAS & BOTTLED WATER | 0-190 Cal** 1.65/Ea

**MOCKTAILS**

**PEACH BELLINI WITH FRESH FRUIT | 150 Cal** 19.40

**BLACKBERRY MOJITO | 70 Cal** 19.40

**SANGRIA | 140 Cal** 19.40

**MIMOSA | 80 Cal** 19.40

**SNACK ATTACK**
Priced each or per pound.

**49ER SNACK MIX | 530 Cal** 13.75

**SOUTH OF THE BORDER SNACK MIX | 630 Cal** 10.95
Peanuts, jalapeño cheddar sticks, sesame seeds, pepitas and rice crackers

**TORTILLA CHIPS & SALSA | 20-840 Cal** 10.50

**KETTLE CHIPS & ONION DIP | 120-350 Cal** 10.50

**GRANOLA BARS | 90-100 Cal** 2.05/Ea

**INDIVIDUAL BAGGED CHIPS | 150-210 Cal** 1.29/Ea

**MIXED NUTS | 200 Cal** 10.95

**SOVI MORNING SELECTIONS**
Priced by the dozen

**PECAN STICKY BUNS | 480 Cal** 19.95

**ASSORTED BREAKFAST BREADS | 200-290 Cal** 18.50
Banana nut, lemon poppyseed, blueberry

**ASSORTED BREAKFAST PASTRIES | 410-550 Cal** 18.30

**PLAIN BAGELS | 190 cal**
(cream cheese – 90 cal, preserves – 35 cal)

**SOVI BAKERY SCONES | 70-110 Cal** 18.25

**ASSORTED MUFFINS | 90 Cal** 12.50
Banana nut, orange cranberry, lemon poppy, chocolate chip, morning glory, blueberry

**CINI-MINI'S | 130 Cal** 11.40
Miniature cinnamon buns

**SOVI BAKERY JUMBO DOUGHNUTS | 260 Cal** 8.29 per dozen
Glazed or cinnamon sugar

**AFTERNOON PICK-ME-UPS**
Priced by the dozen – minimum of 3 dozen

**CAKE POPS | 110-140 Cal** 17.90

**CUPCAKES | 210-280 Cal** 14.10
Vanilla, chocolate, birthday, chocolate raspberry

**RICE KRISPIE TREATS | 150 Cal** 13.95

**COCOA PUFF TREATS | 150 Cal** 13.95

**BROWNIES | 210-220 Cal** 11.20

**ASSORTED COOKIES | 110-130 Cal** 7.10

**SHEET CAKE W/ WRITING - FULL** 46.25
**SHEET CAKE W/ WRITING - HALF** 34.65
**SHEET CAKE W/ WRITING - QUARTER** 23.65

**GRANOLA BARS**
**INDIVIDUAL BAGGED CHIPS | 150-210 Cal** 1.29/Ea
**MIXED NUTS | 200 Cal** 10.95
DETAILS & INFORMATION

All activities on campus requiring University space and services need to confirm availability through the University’s Conferences, Reservations, and Events Services Office (CRES). A member of the CRES staff will guide you through the catering process. Contact the CRES office at: (704) 687-0715 or conferences.uncc.edu for further details. In some cases, some on-campus groups may be able to deal directly with the Catering Department, please contact CRES should you feel your event qualifies for this option.

PLACING AN ORDER

SPECIAL MENU REQUESTS
Although Chartwells attempts to provide a wide array of standardized menus, if your event requires a special menu to meet the needs of your event, please contact the Chartwells Catering Office directly (704-687-0690).

ORDERING ONLINE
Chartwells uses an online ordering system called Catertrax, a real-time point and click ordering system for all of its catering contracts. You can place your order online at http://uncc.catertrax.com.

If you do not have an account, you can create a profile and login to access the order guide and place your order. Please note that Catertrax will not allow for orders placed less than 72 hours before the start of the event because of the UNC Charlotte AP process.

SERVICE OPTIONS
For all served meals, please add $1.60 per person china charge or $1.60 for bamboo charge and use the following formula to calculate the additional cost of the function:
• For every 15 guests, add 1 server
• Labor is charged at $12.50 per hour, per server (4 hour minimum)
• Bartender services are charged at $15.30 per hour, per bartender (4 hour minimum)

DELIVERY FEES
There are no delivery fees for services in the Cone University Center, Barnhardt Student Activity Center, Student Union, Bissell House or Harris Alumni Center. Services outside these areas will be subject to a delivery fee of $10.00 or 10% of the total bill, whichever is greater. For deliveries off-campus, catering services will quote customers a delivery fee depending on services rendered. Pick-up is available at no additional charge between 8:00am and 5:00pm Monday thru Friday.
ROOM REQUIREMENTS
It is the guests’ responsibility to ensure that facilities and rooms are unlocked for set-up, delivery, and/or clean-up services. Please contact CRES to ensure that your event is scheduled and the appropriate equipment is reserved. All food and beverage tables must be in place one hour prior to start time.

PLANNING AND GUARANTEES
Please plan and confirm food and beverage arrangements at least two weeks prior to the desired event date. Any event booked less than 3 business days (72 hours) of the event will be subject to a $50.00 fee. All cancellations must be made 3 business days prior to the event date. If it is necessary to cancel, 50% of the latest guaranteed contract will become the responsibility of the guest. To ensure precise production, a final guarantee for the number of guests to be served is required 3 business days prior to the event date. Your guaranteed number of guests represents the minimum billing. Should the number of guests in attendance exceed the number guaranteed; the final billing will reflect these changes.

ALCOHOL BEVERAGE SET-UP
The University has a strict policy for serving alcohol. Please refer to the UNC Charlotte website, www.uncc.edu or contact CRES for additional information concerning alcoholic beverage service. A full bar set-up is $1.75 per person. All necessary bar items, except alcohol, are provided with this charge, including beverages and mixers. Beer and wine set-ups will be $0.50 per person for quality disposable serviceware. We will be glad to provide your bar set-up with glassware for an additional $1.53 per person. All bar set-ups include ice and cocktail napkins. Bartender fees are $15.30 per hour plus set-up fee for one hour before and after the event (4 hour minimum).

FLOWERS, LINEN, AND CHINA
We will be glad to order special floral arrangements or decorative requests for an additional fee. There is no charge for china service on buffets or served meals in Cone University Center, Barnhardt Student Activity Center, Student Union, Bissell House or Harris Alumni Center. Casual buffets, receptions and breaks requiring china will be an additional $1.60 per person. Tablecloths will be provided for all food and beverage tables set up by the Catering Department. Linens and skirts for any other tables are available for an additional charge and requests must be made in advance. The charges are as follows:

<table>
<thead>
<tr>
<th>Tablecloth Description</th>
<th>Charge</th>
</tr>
</thead>
<tbody>
<tr>
<td>52” SQUARE TABLECLOTH</td>
<td>3.70 EACH</td>
</tr>
<tr>
<td>85” SQUARE TABLECLOTH</td>
<td>4.10 EACH</td>
</tr>
<tr>
<td>54” X 114” BANQUET TABLECLOTHS</td>
<td>4.10 EACH</td>
</tr>
<tr>
<td>120” ROUND FLOOR LENGTH</td>
<td>16.20 EACH</td>
</tr>
<tr>
<td>LINEN NAPKINS</td>
<td>0.77 EACH</td>
</tr>
</tbody>
</table>

BALANCED U
We know that nutrition and healthy eating is very important to you and we take that very seriously. Our Balanced U program states our commitment to using the most nutritious products obtainable and healthiest cooking methods possible in our kitchen. To find out more please visit: www.dineoncampus.com/unc-charlotte and click on “Total Health.”

- Vegetarian meals: Foods that do not contain animal products except for honey, dairy or eggs.
- Vegan meals: Foods that do not contain any animal derived products including honey, dairy or eggs.
- Avoiding Gluten: Foods Made without gluten containing ingredients.

(Please note that our menu items are not gluten free because we prepare and handle items containing gluten in our kitchens.)
**ZERO TRANS FAT**
All oils used in our kitchens have been transitioned to Zero Trans-Fat oils, the lowest level of saturated fats. Canola Oil is considered by many nutrition experts to be the healthiest of all commercially available oil and fat sources. It’s rich in vitamin E and a good source of omega-3 fatty acids.

**OCEAN FREINDLY SEAFOOD**
UNC Charlotte Catering Services has partnered with the Monterey Bay Aquarium’s Seafood Watch program to assure that all seafood served complies with strict sustainability requirements. By choosing only sustainable seafood, we can rebuild depleted fish stocks and reduce ocean pollution.

**CAGE FREE EGGS**
Compass Group is the only foodservice provider to take a stand on animal welfare by offering only HFAC certified cage free shell eggs in all of our accounts. This policy change affects roughly 48 million eggs and 200,000 hens annually! Our exclusive partnership with Egg Innovations assures product quality and availability to our customers year round.

**BIO-FUELS**
What happens to our used cooking oil? 100% of our waste cooking oil is recycled into biodiesel

**PAYMENT OPTIONS**
Chartwells Catering accepts multiple forms of payment, including cash, foundation or cashier’s check, money order, Visa, Mastercard, American Express or UNC Charlotte account billing. All event payments must be made prior to the beginning of the event except UNC Charlotte account billing (see below) before the contracted services will be provided. For the UNC Charlotte account billing, Chartwells Catering requires a purchase order through the purchasing department using the 49er mart system. This process requires a contract from Chartwells in addition to the required FBAE form and guest list. A moodle course is available on the 49er mart process as well as a help line through email (help@uncc.edu) or by phone (7-5500). If you should have additional questions, your campus business manager can direct you. The purchase order must be received by Chartwells Catering before the event begins so that the contracted services may be provided.

**CONTACT INFORMATION**
Catering Department:
chartwells@uncc.edu
(704) 687-0690
Office Hours:
Mon. - Fri. 8:00am - 6:00pm

IN THE EVENT THAT YOU REQUIRE ASSISTANCE DURING NON-BUSINESS HOURS, PLEASE CONTACT 704-491-8902 OR 704-249-9088