Welcome to KU Catering

Thank you for letting us be a part of your event. In this guide you will find everything you need to plan your catering order. The information includes our various services, timelines, policies and menu options including everything from casual refreshment orders to upscale hors d’oeuvre receptions and full-service meals. However, your choices are not limited to the listed selections. We will work with you to meet the unique needs of your group with customized menus and event packages. Please let us know how we can be of service.

Robert Pierrelee
Catering Manager
(785) 864-2400
Cell Phone (785) 423-3936
rpierrelee@ku.edu

Whitney Fox
Catering Coordinator
(785) 864-2444
wfox@ku.edu

Janna Traver
Executive Chef
(785) 864-0195
jtraver@ku.edu

Table of Contents

Our Services .................................................................2
Alcoholic Beverages ...................................................4
Beverages .................................................................5
Bakery ........................................................................6
Cakes .........................................................................7
Snacks .....................................................................9
Party Trays ...............................................................10
Hot Hors D’oeuvres ................................................11
Cold Hors D’oeuvres ...............................................13
Dips and Spreads ....................................................14
Breakfast ..............................................................15
Brunch ..................................................................16
Buffets .................................................................17
Composed Salads ...................................................21
Boxed Lunches ......................................................23
Lunch Specials ......................................................25
Served Meals .........................................................27
Desserts ...............................................................31

“Kansas in Transition”

The University Women’s Club commissioned Jacob Burmood to create and install the three panels showcasing Kansas in the Spring, Summer and Fall.

Burmood is a native of Springfield, MO and received his MFA in ceramics from the University in May of 2013. The mural can be seen hanging in the newly expanded “Chef’s Garden” on the 6th floor terrace of the Kansas Union. The garden supplies produce and herbs for many of KU Dining Services operations.
Our Services

We appreciate the opportunity to work with you to plan a successful event. The menus in this guide represent our traditional offerings, but our skilled staff and chefs can also create custom menus and environments for your special occasions.

Styles of Service
> KU Catering offers a range of services from a “one frill” delivery to your office to formal dining: from economical to highly distinctive.

FORMAL SERVICE
Formal service orders are served with china, glassware, linen and tableskirting. Fully customized receptions with special menus, floral arrangements and table displays can be arranged with our catering coordinator.

CASUAL SERVICE
Casual service orders are delivered right to your meeting room and are served with biodegradable/compostable disposable ware and tablecloths. We will return after your event to pick up any leftover food and catering supplies. An attendant can be provided upon request. Service of hot foods may require an attendant at a charge of $20.00/hour, minimum of three hours.

“JUST ONE FRILL”
For the times when all you need is the food, this menu offers soups, salads, hot entrées and any extras you might want. All prices are à la carte so you can customize your order to fit the event. No attendants will remain with the meal and we won’t be back to pick up or clean up. The only frill is the great food! Just One Frill menu can be found on our website.

Seasonal Menus
Spring, summer, fall and winter, our executive chef creates special three course menus highlighting flavors of the season. Available for groups of all sizes, these menus may be served plated or buffet-style to meet your needs. Please check with our catering coordinator for our current seasonal menu.

Levels of Table Service
> For full-service meals and buffets, we offer three distinctive levels of service.

CUSTOM SERVICE
Custom service involves original approaches to your special event. We are happy to work with you to provide unique touches, and our executive chef is available to create an original dining experience.

GOLD SERVICE
This service includes a linen tablecloth with a second overlay cloth and linen napkins. A floral display on the buffet or entry table is also included. With advance notice, special linen colors are available (additional charges may apply). This service costs an additional $1.75 per person.

STANDARD SERVICE
This service includes a linen tablecloth on each table and linen napkins. With advance notice, special linen colors are available (additional charges may apply). Events with more than 120 guests will be served with beverage carafes on the tables. Floral arrangements may be available for use during the event (check with catering coordinator for prices).

Guaranteed Number of Guests
To ensure appropriate service preparation, we require the final guaranteed number of guests by 12:00 p.m. (noon) three business days prior to your event. You will be charged for this number of guests unless you exceed the guaranteed number at which point you will be charged for the actual number served. Increases in the number of guests within 48 hours of the event will be subject to an additional 50% of meal price per added person. We will prepare for a 5% overage up to a maximum of 25 places. If we do not receive your final guarantee, we will use the last estimate on record. If the Monday prior to the event is an observed holiday, guarantees for Thursday events will be due by noon on the Friday prior.

Guidelines
> We are the exclusive caterers on the KU campus and will work with you to make your event a success.

For reasons of public safety and institutional liability, external vendors and donated goods are not permitted without an approved Food Policy Exception Form. To allow ample time for the planning and preparation of your event, we recommend that final meal selections be made two weeks prior to the event. All orders must be placed by noon on the Friday one week prior to the event. Any requests made after noon on the Friday one week prior to the event will be assessed a 20% late fee and limited dining options may apply. For all events occurring outside of the Kansas and Burge Unions, the client is responsible for ordering and setting up all tables and chairs. There may be an additional charge when a meeting and a meal are held in the same room.

Leftovers
To protect your health and prevent food illnesses from occurring, the catering staff will remove all perishable foods from the event. Any nonperishable items (i.e. baked goods) may be taken at your own will. KU Catering does not provide to-go containers, platters, baskets or bags.

DEADLINES
<table>
<thead>
<tr>
<th>Event Day</th>
<th>Guarantee Due</th>
</tr>
</thead>
<tbody>
<tr>
<td>Saturday, Sunday or Monday</td>
<td>Noon Wednesday</td>
</tr>
<tr>
<td>Tuesday</td>
<td>Noon Thursday</td>
</tr>
<tr>
<td>Wednesday</td>
<td>Noon Friday</td>
</tr>
<tr>
<td>Thursday</td>
<td>Noon Monday</td>
</tr>
<tr>
<td>Friday</td>
<td>Noon Tuesday</td>
</tr>
</tbody>
</table>
Additional Charges

OFF-SITE FEES
An off-site event is defined as any event not held in the Kansas Union. Off-site meals have a minimum charge of $200, not including tax.

Catered meals served with china: Add $4.75 per guest
Catered meals served with biodegradable/compostable disposable products: Add $2.75 per guest
Formal service orders: Add $1.75 per guest ($50.00 minimum)

Events held at the Adams Alumni Center are charged a 10% Alumni Center Fee in addition to the off-site fees.

DELIVERIES
A $20.00 delivery fee is added to all campus casual service orders, which includes one pickup. If our staff is asked to return for an additional pickup, the fee will be $5.00. Deliveries made off campus will be charged $1.50 per mile for both delivery and pickup with a minimum charge of $75.00.

CANCELLATIONS
In the event you must cancel your catered event, please notify us as soon as possible. We require at least 72 hours notice or you will be charged for the expenses incurred on your behalf. On days with extreme weather conditions that may result in campus closures, our office will contact you with a deadline cancellation time. Orders cancelled within the designated time frame will incur no charges. All other cancellations may be charged at full price.

SERVICE HOURS
Events requiring unusually early or late hours for employees (typically at or before 7am or after 8pm) may be subject to additional labor fees.

MISCELLANEOUS FEES
Meals and receptions requiring more than 90 minutes to serve will be subject to an additional charge of $20.00 per attendant per hour. Tablecloths for non-food events are available for $3.50 each. A 7% catering service fee is added to all catering events. Any events that incur additional labor fees will be charged an hourly fee of $20.00 per employee. Fees may be charged for any event with greater than usual service or equipment requirements.

WEDDING RECEPTIONS
KU Catering is happy to assist you in the planning of this special day. You are welcome to use the bakery of your choice to provide the cake. KU Catering must supply all other food and beverages. A table for your wedding cake with plates, forks, cocktail napkins and serving utensils is provided and the charge is $1.50 per person. An attendant to cut and serve the cake can be provided for an additional charge of $50.00. The policies of KU prohibit the serving of alcohol at weddings and other private functions. A deposit of 50% of the total estimated cost is due 6 weeks prior to the event. The remaining balance is due one week before the event.

DIETARY RESTRICTIONS
To ensure that all your guests have an experience that exceeds their expectations, our standard menu also features award winning dishes that are vegan, gluten and dairy free. Our chefs are trained to properly prepare specialized meals to ensure your guest’s safety while providing an attractive and nutritious meal.

We will be pleased to accommodate guests with restricted dietary requirements provided that we have at least three days’ notice prior to event. A $5.00 charge will be added to each of these meals.

Please be aware that during normal kitchen operations involving shared cooking and preparation areas, including common fryer oil, the possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu entrée can be completely free of allergens.

Please contact our catering coordinator at 864-2444, for suggestions to fill your special requests. If you do not find a suitable meal in our catering guide, our executive chef will be happy to develop a menu to meet your needs.

TAXES AND SERVICE FEES
Prices do not include applicable taxes and are subject to change.
A 7% service fee will be added to all orders.

WINE AND BAR SERVICE
Alcoholic beverage service is available only at events related to authorized University functions held at designated sites on campus. The Chancellor’s Office must approve the serving of alcoholic beverages at such events. Requests must be made in writing and submitted to the Provost’s Office no fewer than three weeks before the event using a form supplied by our Catering Coordinator. Due to State and local regulations, we cannot accept requests for bar service fewer than three weeks before the event date.

KU Catering is the sole dispenser of alcohol service for all events on the campus. Cash bars are not permitted at University functions. In accordance with University policy, any bar service must also offer food and non-alcoholic beverages.

KU Catering has the obligation to refuse alcoholic beverage service to any individual under the age of 21 or who appears to be intoxicated. Staff members in charge shall have this authority.

Bartender fee is $60.00 per bartender for a 90 minute service time. One bartender will be provided for every 75 guests. Bartenders at events where food or alcohol service is not provided by KU Catering will be charged $85.
Alcoholic Beverages

Beer Selections (choice of three)
- Bud Light $3.00 per bottle
- New Belgium Fat Tire, Boulevard Wheat, Boulevard Pale Ale, Free State Golden Wheat, Free State Copperhead, Free State Ad Astra, Blue Moon 3.50 per bottle

House Wines (choose one white and one red)
- White Wine: Chardonnay or Pinot Grigio 7.00 per bottle
- Red Wine: Cabernet or Pinot Noir 7.00 per bottle

Dream Series Wines (choose one white and one red)
- White Wine: Sauvignon Blanc or Pinot Grigio 11.00 per bottle
- Red Wine: Cabernet or Pinot Noir 11.00 per bottle

Varietals (750 ml bottles)
- Bogel Chardonnay 22.00 per bottle
- Acrobat Pinot Grigio 18.00 per bottle
- Beaulieu Vineyards Cabernet 20.00 per bottle
- Columbia Crest Merlot 20.00 per bottle
- Benziger Chardonnay 30.00 per bottle
- Smoking Loon Pinot Noir 20.00 per bottle

Black Opal Cabernet 22.00 per bottle
Rosemount Shiraz 18.00 per bottle

Full Bar Option (includes appropriate mixers)
- Stolichnaya Vodka
- Beefeater Gin
- Maker’s Mark Bourbon
- Dewar’s Scotch
- Crown Royal Whiskey
- Bacardi Rum 5.75 per 1.5 oz pour ($100 minimum)

We will be happy to serve a specialty cocktail of your choosing or we can create one for your event. Specialty cocktails must be pre-ordered by the half dozen and will be priced in accordance to its ingredients.

TAXES AND SERVICE FEES
Prices do not include state and local taxes or 7% service charge

Wine served tableside with meal add $.75 per person
Beverages

- Casual service orders are served in an informal style with disposable ware.
- Formal service orders are served with linen, china, glassware and skirted tables.

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Casual Service</th>
<th>Formal Service (per person)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee, Decaf, Hot Tea, Hot Chocolate</td>
<td>$ 17.00 per gallon</td>
<td>$ 2.00</td>
</tr>
<tr>
<td>Roasterie® Coffee</td>
<td>24.25 per gallon</td>
<td>4.00</td>
</tr>
<tr>
<td>Iced Tea, Lemonade, Fruit Punch</td>
<td>15.25 per gallon</td>
<td>1.70</td>
</tr>
<tr>
<td>Herb-Infused Water or Lemonade</td>
<td>17.00 per gallon</td>
<td>2.00</td>
</tr>
<tr>
<td>Cider</td>
<td>16.25 per gallon</td>
<td>1.90</td>
</tr>
<tr>
<td>Cold or Hot Spiced Milk</td>
<td>1.25 per half pint</td>
<td>1.35</td>
</tr>
<tr>
<td>Juice</td>
<td>17.00 per gallon</td>
<td>2.00</td>
</tr>
<tr>
<td>Tomato, Orange, Apple, Cranberry</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gourmet Punch</td>
<td>18.00 per gallon</td>
<td>2.25</td>
</tr>
<tr>
<td>Apple Juice and Ginger Ale</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Citrus Punch</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pineapple Juice and Cherry 7-Up</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bottled Water 12 oz.</td>
<td>1.20 each</td>
<td>1.30</td>
</tr>
<tr>
<td>Iced Water</td>
<td>3.00 per gallon</td>
<td>1.00</td>
</tr>
<tr>
<td>Soft Drinks 12 oz. can</td>
<td>1.20</td>
<td>1.30</td>
</tr>
<tr>
<td>Coke, Diet Coke, Sprite, Diet Sprite, Mr. Pibb</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Bakery

- Casual service orders are served in an informal style with disposable ware.
- Formal service orders are served with linen, china, glassware and skirted tables.

<table>
<thead>
<tr>
<th></th>
<th>Casual Service</th>
<th>Formal Service (per person)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast Pastries</td>
<td>$ 13.00 per dozen</td>
<td>$ 2.50</td>
</tr>
<tr>
<td>An assortment of morning pastries</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Breakfast Oatmeal Cookies</td>
<td>12.50 per dozen</td>
<td>2.35</td>
</tr>
<tr>
<td>Drizzled with cream cheese icing</td>
<td></td>
<td></td>
</tr>
<tr>
<td>House-Baked Granola Bar Bites</td>
<td>11.50 per dozen</td>
<td>2.15</td>
</tr>
<tr>
<td>Granola Bar &amp; Breakfast Cookie Combo Tray</td>
<td>12.50 per dozen</td>
<td>2.35</td>
</tr>
<tr>
<td>Mixed assortment also makes a great afternoon snack break</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cinnamon Rolls</td>
<td>21.00 per dozen</td>
<td>3.00</td>
</tr>
<tr>
<td>Gooey, house-baked cinnamon bun topped with pecans and cream cheese icing</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Muffins</td>
<td>12.50 per dozen</td>
<td>2.35</td>
</tr>
<tr>
<td>Blueberry, Bran, Lemon poppyseed, Banana nut, Chocolate chocolate chip</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mini-Muffins</td>
<td>7.00 per dozen</td>
<td>1.25</td>
</tr>
<tr>
<td>Blueberry, Bran, Lemon poppyseed, Banana nut, Chocolate chocolate chip</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bronx Bagels and Cream Cheese</td>
<td>21.00 per dozen</td>
<td>3.00</td>
</tr>
<tr>
<td>Doughnuts</td>
<td>12.50 per dozen</td>
<td>2.35</td>
</tr>
<tr>
<td>Assorted glazed and iced jumbo doughnuts</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sweet Breads with Local Honey Butter</td>
<td>9.00 per loaf</td>
<td>1.85</td>
</tr>
<tr>
<td>Cranberry orange, Cinnamon walnut, Lemon poppyseed, Blueberry, Carrot raisin nut (Serves 10–12)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Brownies</td>
<td>10.00 per dozen</td>
<td>2.10</td>
</tr>
<tr>
<td>Ghirardelli chocolate brownies</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bar Cookies</td>
<td>11.50 per dozen</td>
<td>2.15</td>
</tr>
<tr>
<td>Lemon, Raspberry-almond white chocolate, Fudge nut and a seasonal bar cookie</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gourmet Cookies</td>
<td>10.25 per dozen</td>
<td>2.10</td>
</tr>
<tr>
<td>White chocolate macadamia nut, Two-berry white chocolate chip, Double chocolate chunk, Peanut butter, Chocolate chip, Snickerdoodle</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Assorted Pepperidge Farm Tea Cookies</td>
<td>6.50 per dozen</td>
<td>1.50</td>
</tr>
<tr>
<td>Frosted Cupcakes</td>
<td>18.00 per dozen</td>
<td>2.50</td>
</tr>
<tr>
<td>Chocolate or white cupcakes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Assorted Petit Fours</td>
<td>5.25</td>
<td>(3 per person)</td>
</tr>
<tr>
<td>Truffles</td>
<td>5.25</td>
<td>(3 per person)</td>
</tr>
</tbody>
</table>
Chancellor’s Centerpiece

Served as an edible centerpiece at the Chancellor’s inaugural celebration gala on April 10, 2010, the cake captured the nostalgic sunflower and Jayhawk pattern that adorned the invitations for the festivities. The elegant pattern, adapted from the 1921 *Jayhawker* yearbook, was embossed on white chocolate trim and set upon white and chocolate layer cake with raspberry filling then covered with buttercream and garnished with fresh raspberries and white chocolate curls.

### Cakes

- **Our catering coordinator will be happy to assist you with your selection.**

A decorated cake has a border and message. A custom cake is a decorated cake with a sugar transfer.

For custom decorated cakes, please provide a picture or a drawing no less than five business days prior to the event. Pricing may be higher for specific types and styles of cakes.

<table>
<thead>
<tr>
<th>9-inch Layer Cake (10–12 Servings)</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Decorated</td>
<td>$21.00</td>
</tr>
<tr>
<td>Custom Decorated</td>
<td>starting at 29.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Half Sheet Cake (30–50 Servings)</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Decorated</td>
<td>32.50</td>
</tr>
<tr>
<td>Custom Decorated</td>
<td>starting at 40.50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Full Sheet Cake (60–100 Servings)</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Decorated</td>
<td>49.50</td>
</tr>
<tr>
<td>Custom Decorated</td>
<td>starting at 59.00</td>
</tr>
</tbody>
</table>

**Carrot Cake with Cream Cheese Icing**

- 9” Layer Cake: 29.50
- Half Sheet Cake: 38.00
- Half Sheet Cake Decorated: 42.00
- Full Sheet Cake: 54.50
- Full Sheet Cake Decorated: 63.00

**German Chocolate Cake**

- 9” Layer Cake: 31.50
- Half Sheet Cake: 42.00
- Full Sheet Cake: 63.00

**Frosted Cupcakes**

- Chocolate or white cupcakes: 18.00 per dozen
- Custom colors for icing are available
## Snacks

- Casual service orders are served in an informal style with disposable ware.
- Formal service orders are served with linen, china, glassware and skirted tables.

<table>
<thead>
<tr>
<th>Snack</th>
<th>Casual Service</th>
<th>Formal Service (per person)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potato Chips</td>
<td>$ 6.30 per pound</td>
<td>$ 1.60</td>
</tr>
<tr>
<td>(10–15 servings per pound)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tortilla Chips</td>
<td>6.30 per pound</td>
<td>1.60</td>
</tr>
<tr>
<td>(10–15 servings per pound)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dip</td>
<td>6.30 per pint</td>
<td>1.60</td>
</tr>
<tr>
<td>Dill, Ranch, French onion, Fresh salsa</td>
<td></td>
<td></td>
</tr>
<tr>
<td>(10–15 servings per pint)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pretzels</td>
<td>6.80 per pound</td>
<td>1.70</td>
</tr>
<tr>
<td>(10–15 servings per pound)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gourmet Pretzels</td>
<td>9.00 per pound</td>
<td>2.00</td>
</tr>
<tr>
<td>Seasoned with garlic and dill</td>
<td></td>
<td></td>
</tr>
<tr>
<td>(10–15 servings per pound)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pretzels Trio</td>
<td>12.00 per pound</td>
<td>2.35</td>
</tr>
<tr>
<td>Sweet and salty blend of traditional, chocolate and yogurt covered pretzels</td>
<td></td>
<td></td>
</tr>
<tr>
<td>(10–15 servings per pound)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Popcorn</td>
<td>5.75 per gallon</td>
<td>1.50</td>
</tr>
<tr>
<td>(10–15 servings per gallon)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fruit &amp; Nut Trail Mix</td>
<td>10.50 per pound</td>
<td>2.25</td>
</tr>
<tr>
<td>(15–20 servings per pound)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Deluxe Mixed Nuts</td>
<td>20.00 per pound</td>
<td>3.75</td>
</tr>
<tr>
<td>(25–30 servings per pound)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Honey Roasted Peanut &amp; Smoked Almond Mix</td>
<td>18.00 per pound</td>
<td>3.00</td>
</tr>
<tr>
<td>(25–30 servings per pound)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Whole Fruit</td>
<td>1.30 each</td>
<td>1.60</td>
</tr>
<tr>
<td>Yogurt Parfaits</td>
<td>2.65 each</td>
<td>3.00</td>
</tr>
<tr>
<td>Plain yogurt with strawberries, peaches and house-made granola</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ice Cream Novelties</td>
<td>1.85 each</td>
<td>2.15</td>
</tr>
<tr>
<td>Ice cream bars, cups, etc</td>
<td></td>
<td></td>
</tr>
<tr>
<td>(On-site only)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Party Trays

- Casual service orders are served in an informal style with disposable ware.
- Formal service orders are served with linen, china, glassware and skirted tables.

<table>
<thead>
<tr>
<th>(Prices are per person.)</th>
<th>Casual Service</th>
<th>Formal Service</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garden Vegetables Served with Dip</td>
<td>$2.65</td>
<td>$3.00</td>
</tr>
<tr>
<td>Your choice of ranch or chili-pumpkin yogurt dip</td>
<td></td>
<td>(Minimum 12 guests)</td>
</tr>
<tr>
<td>Seasonal Fresh Fruit and Melon</td>
<td>2.65</td>
<td>3.00</td>
</tr>
<tr>
<td>Premium Cheese Tray</td>
<td>4.50</td>
<td>5.25</td>
</tr>
<tr>
<td>An assortment of premium cheeses</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Domestic Cheese Tray</td>
<td>3.00</td>
<td>3.45</td>
</tr>
<tr>
<td>With cheddar, Swiss, provolone, smoked gouda, local ranch cheese curds and assorted crackers</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cocktail Deli Tray</td>
<td>5.50</td>
<td>6.25</td>
</tr>
<tr>
<td>Roast beef or ham and turkey with mini buns, cheese, and condiments</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roasted Vegetable Escalivada</td>
<td>3.50</td>
<td>3.75</td>
</tr>
<tr>
<td>Fire-roasted, chilled red peppers, carrots, asparagus, cauliflower, roma tomatoes and grilled portabella mushroom drizzled with a lemon-garlic infused extra virgin olive oil and crispy flat breads</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Antipasto Tray</td>
<td>5.25</td>
<td>6.00</td>
</tr>
<tr>
<td>Genoa salami, pepperoni, capicola, peppers, marinated artichokes, olives, and fresh mozzarella cheese, served with crackers and flat breads</td>
<td></td>
<td>(Minimum 25 guests)</td>
</tr>
<tr>
<td>Smoked Salmon Tray</td>
<td>3.00</td>
<td>3.45</td>
</tr>
<tr>
<td>With diced eggs, red onions, capers, dill, cream cheese, lemon and bagelettes</td>
<td></td>
<td>(Minimum 25 guests)</td>
</tr>
<tr>
<td>Mediterranean Platter</td>
<td>5.75</td>
<td>6.60</td>
</tr>
<tr>
<td>Hummus, Baba ghanoush, dolmas, lemon-dressed feta cheese, and an artichoke olive salad, served with pita bread</td>
<td></td>
<td>(Minimum 25 guests)</td>
</tr>
<tr>
<td>Sushi Trays</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Beginner Party Tray</td>
<td>32.00</td>
<td></td>
</tr>
<tr>
<td>Includes California rolls, Philadelphia rolls, tempura rolls, and nigiri (35 pieces)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Assorted Special Tray</td>
<td>63.00</td>
<td></td>
</tr>
<tr>
<td>Includes California rolls, vegetable rolls, spicy tuna rolls, and nigiri (62 pieces)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Other trays are available; contact our catering coordinator for details</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dessert Trays</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Premium Dessert Tray</td>
<td>5.50 per person</td>
<td></td>
</tr>
<tr>
<td>Trays include French Macaroons and Petit Fours, along with a choice of (choose 2): Chocolate Truffles, Swiss Bettinas or Lemon Tarts (Minimum 25 guests)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dessert Shooters</td>
<td>6.25 per person</td>
<td></td>
</tr>
<tr>
<td>Selection of mini dessert cups featuring: Chocolate pot de crème with whipped topping, Fresh berry cheesecake with graham cracker crumb crust and Layered lemon and lime curds with graham cracker crust and whipped topping (Minimum 25 guests)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Andouille in Puff Pastry

**Hot Hors D’oeuvres**

- The quantity of hors d’oeuvres needed for an event will vary depending on the time of day and the duration of the event.
- As a general rule, you will need 6–10 pieces per person for the first hour and 4–6 pieces thereafter.

(Per dozen)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>All-Beef Meatballs</td>
<td>$12.50 per double dozen</td>
</tr>
<tr>
<td>Choice of sauce: Creole Tomato, BBQ, or Swedish (24 pieces)</td>
<td></td>
</tr>
<tr>
<td>Mini Quiche</td>
<td>$14.00</td>
</tr>
<tr>
<td>Classic quiche with your choice of Boursin cheese, spinach or bacon filling</td>
<td></td>
</tr>
<tr>
<td>Cordon Bleu Puffs</td>
<td>$14.75</td>
</tr>
<tr>
<td>Sweet ham and Swiss cheese wrapped in flaky puff pastry, finished with honey mustard</td>
<td></td>
</tr>
<tr>
<td>Boursin Cheese Puffs</td>
<td>$15.25</td>
</tr>
<tr>
<td>Garlic and fine herb Boursin cheese, wrapped in flaky puff pastry</td>
<td></td>
</tr>
<tr>
<td>Spring Rolls</td>
<td>$18.50</td>
</tr>
<tr>
<td>Vegetable with sweet and sour sauce</td>
<td></td>
</tr>
<tr>
<td>Café Spice Jumbo Samosas</td>
<td>$22.00</td>
</tr>
<tr>
<td>Traditional, hand formed Indian pastries with your choice of spicy chicken or potato filling served with tamarind chutney</td>
<td></td>
</tr>
<tr>
<td>Baked Empanada</td>
<td>$18.50</td>
</tr>
<tr>
<td>Choice of queso fresco, onion and aji pepper sauce or traditional Peruvian beef with onions, raisins and rocotto pepper</td>
<td></td>
</tr>
<tr>
<td>Wings</td>
<td>$13.75</td>
</tr>
<tr>
<td>Choice of traditional, honey-BBQ, or spicy apricot-ginger</td>
<td></td>
</tr>
<tr>
<td>Andouille in Puff Pastry</td>
<td>$13.75</td>
</tr>
<tr>
<td>Traditional spicy pork sausage wrapped in flaky dough, served with sweet BBQ sauce</td>
<td></td>
</tr>
<tr>
<td>Crispy Breaded Coconut Chicken</td>
<td>$14.75</td>
</tr>
<tr>
<td>Served with pineapple-orange dipping sauce</td>
<td></td>
</tr>
<tr>
<td>Piri Piri Satay</td>
<td>$18.50</td>
</tr>
<tr>
<td>Chicken tenders marinated in sweet coconut milk and bird chiles</td>
<td></td>
</tr>
<tr>
<td>Quinoa-Crusted Chicken</td>
<td>$16.75</td>
</tr>
<tr>
<td>Extra crispy with a slight nutty flavor; served with a spicy apricot dipping sauce</td>
<td></td>
</tr>
<tr>
<td>Mini Beef Wellingtons</td>
<td>$21.00</td>
</tr>
<tr>
<td>Seared petite tender and sautéed mushrooms in puff pastry, served with demi-glaze</td>
<td></td>
</tr>
<tr>
<td>Chicken Albondigas</td>
<td>$15.75</td>
</tr>
<tr>
<td>Minced chicken and herb meatballs served in a velvety cream sauce, and finished with lemon</td>
<td></td>
</tr>
<tr>
<td>Shiitake Mushroom Tiropita</td>
<td>$20.00</td>
</tr>
<tr>
<td>Baked shiitake, button mushroom, and green onion phyllo triangles with sweet chili-soy dipping sauce</td>
<td></td>
</tr>
</tbody>
</table>
Sweet & Spicy!

One of our most popular items from football and basketball receptions has made the move to the catering guide. Check out the Andouille in Puff Pastry for a great spicy/sweet option!

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken and Pancakes</td>
<td>20.00</td>
</tr>
<tr>
<td>Stuffed Mushrooms</td>
<td>18.50</td>
</tr>
<tr>
<td>Crab Cakes</td>
<td>25.25</td>
</tr>
<tr>
<td>Bacon Wrapped BBQ Shrimp</td>
<td>23.00</td>
</tr>
<tr>
<td>Sautéed Shrimp</td>
<td>22.00</td>
</tr>
<tr>
<td>Pork Gyoza</td>
<td>16.75</td>
</tr>
<tr>
<td>Crawfish Pie</td>
<td>19.00</td>
</tr>
<tr>
<td>Sweet Potato Fritters</td>
<td>18.50</td>
</tr>
<tr>
<td>Pakora</td>
<td>19.00</td>
</tr>
<tr>
<td>Corn Cakes with Goat Cheese</td>
<td>14.75</td>
</tr>
<tr>
<td>Fried Cheese Ravioli</td>
<td>14.75</td>
</tr>
</tbody>
</table>
# Cold Hors D’oeuvres

<table>
<thead>
<tr>
<th>Cold Hors D’oeuvres</th>
<th>(per dozen)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Melon Brochettes</strong></td>
<td>$ 18.50</td>
</tr>
<tr>
<td>With a ginger-Midori glaze</td>
<td></td>
</tr>
<tr>
<td><strong>Tortilla Pinwheels</strong></td>
<td>19.00</td>
</tr>
<tr>
<td>With southwest, curry-almond or Florentine filling</td>
<td></td>
</tr>
<tr>
<td><strong>Flatbread Rolls</strong></td>
<td>21.00</td>
</tr>
<tr>
<td>Cream cheese, orange marmalade and walnuts garnished with craisins</td>
<td></td>
</tr>
<tr>
<td>Grilled asparagus and savory white bean hummus</td>
<td></td>
</tr>
<tr>
<td>Prosciutto and Boursin cheese</td>
<td></td>
</tr>
<tr>
<td><strong>Amuse Bouche</strong> (Minimum order one dozen for each item)</td>
<td>19.00</td>
</tr>
<tr>
<td>Berry, Brie &amp; Basil - Brie stuffed strawberry with a basil leaf garnish</td>
<td></td>
</tr>
<tr>
<td>Greek Pick - cucumber, grape tomato, feta cheese and Kalamata olive with Greek dressing</td>
<td></td>
</tr>
<tr>
<td>Ham and Cheese - Mustard seed Beemster cheese and Black Forest ham garnished with a gherkin</td>
<td></td>
</tr>
<tr>
<td>Carrot Sail - filled with lemon-dill cream cheese</td>
<td></td>
</tr>
<tr>
<td>Boursin Potato - chilled new potato stuffed with garlic and herb cheese</td>
<td></td>
</tr>
<tr>
<td>Local Bite - Sweet beets and Million Dollar Pickles from Rich Hill Farm garnished with local cheese</td>
<td></td>
</tr>
<tr>
<td>Antipasti Pick - salami, pepperoni, roasted red pepper and basil layered between sliced provolone cheese garnished with a queen olive</td>
<td></td>
</tr>
</tbody>
</table>

## Cocktail Sandwiches 25.50
- Curried chicken salad, smoked salmon, garden tuna salad, turkey, ham or vegetarian

## Causa Bites 16.75
- Lemon and aji pepper-seasoned chilled potato terrine filled with albacore tuna salad garnished with grape tomatoes and chives

## Shrimp Ceviche Shooters 25.00
- Poached, chilled shrimp seasoned with key lime, red onion and aji pepper served in individual cups

## Mushroom Ceviche Shooter 24.00
- Button mushrooms poached in traditional ceviche marinade garnished with red onion and parsley served in individual cups

## Crudités Cup 26.25
- Individual portions of seasonal vegetable crudités and dip

## Bruschetta (Minimum order one dozen for each item) 20.00
- Thin slices of baguette ruffles with the following toppings:
  - Sun-dried tomato tapenade
  - Shrimp with chimichurri sauce
  - Smoked salmon
  - Herbed goat cheese
  - Grilled asparagus and goat cheese
  - Green olive walnut spread
  - Roasted petite tender with horseradish sauce

## Shrimp Cocktail (Two dozen per pound) 31.50 per pound
- Gulf shrimp from Wood’s Fisheries in Port St. Joe, Florida

*Consuming raw or under-cooked foods may increase risk of foodborne illness.*
# Dips and Spreads

**Chips and Dips**  
$40.50

**Cold Options:**  
- Ranch with Kettle chips  
- French onion with Kettle chips  
- Baba ghanoush with pita bread  
- House-made salsa with tortilla chips  
- Guacamole with tortilla chips  
- Chili-pumpkin yogurt dip with assorted crisp flatbread and mini lavosh  
  *(Serves 35)*

**Hot Options:**  
- Chili con queso with tortilla chips  
- Creamy artichoke with pita bread  
- Roasted garlic and feta cheese with assorted crisp flatbreads and mini lavosh  
- Creamy oven-roasted tomato and Italian bacon with assorted crisp flat breads and mini lavosh  
- Southwest chipotle chicken with tortilla chips  
- Crab Rangoon with fried wonton chips  
  *(Serves 35)*

**Hummus**  
$40.50  
Made with organic garbanzo beans and served with pita and crudité dippers.  
Choice of: plain, Kalamata olive, Peppadew pepper  
  *(Serves 25)*

**Cheese Tortas**  
$36.75  
Three layers of seasoned soft cheese and provolone with curry, fresh herbs, and blue cheese, served with crackers and crisp flatbreads  
  *(Serves 35)*

**Cheese spreads with flatbreads and crackers**  
$36.75  
Cashew curry, Mediterranean green olive, sweet Thai chile or goat cheese and fresh herb  
  *(Serves 35)*

**Baked Brie**  
$34.75  
Fig preserve filling, served with crackers  
  *(Serves 35)*
Breakfast

Available between 7:00 and 10:00 a.m. Prices are based on a minimum of 20 guests. For events with fewer than 20 guests, additional labor charges may apply. All breakfast selections are accompanied by coffee, decaf and hot tea.

Continental Breakfast  $ 9.50
- Assorted pastries, muffins, juice, seasonal fresh fruit, and your choice of bagels or mini croissants.
- Add yogurt parfaits to the order  3.00
- Add something hot to the menu:
  - Egg, cheese and grilled ham on an English muffin  2.50
  - Egg, cheese and sausage patty on biscuit  2.50
  - Egg, spinach, tomato and cheese on English muffin  2.50
  - Breakfast burrito (sausage or vegetarian)  2.50

Breakfast Buffet  13.25
Breakfast buffets include assorted pastries, seasonal fresh fruit bowl, fruit juices, bacon and pork or turkey sausage links, hash browned potato casserole or home-style potatoes, and your choice of one entrée and one side dish.

Entrée Selections
- Scrambled eggs
- Ham, cheese and chive egg scramble
- Tomato, mushroom and spinach egg scramble
- Quiche Lorraine
- Vegetable strata
- Spinach, feta cheese and sun-dried tomato quiche
- Artichoke and potato quiche
- Mediterranean frittata
- Denver crepe
- French toast with maple syrup and whipped butter
- Pancakes with maple syrup and whipped butter (plain, chocolate chip or blueberry)
- Waffles with maple syrup and whipped butter

Served Breakfast  11.25
Breakfast starts with fresh fruit, juice and hot beverages, and is served with bacon or pork or turkey sausage links, home-style potatoes and your choice of one entrée

Entrée Selections
- Scrambled eggs
- Ham, cheese and chive egg scramble
- Tomato, mushroom and spinach egg scramble
- Quiche Lorraine
- Vegetable omelet
- Spinach, feta cheese and sun-dried tomato quiche
- Artichoke and potato quiche
- Mediterranean frittata
- Denver crepe
- French toast with maple syrup and whipped butter
- Pancakes with maple syrup and whipped butter (plain, chocolate chip or blueberry)
- Waffles with maple syrup and whipped butter

Smoked Salmon Tray
Add a smoked salmon tray with all the accoutrements to your buffet for an additional $3.00 per person (Minimum 25 people).
Brunch

- Our brunch buffets are designed to meet your needs, whether service is morning or early afternoon.

Included in both buffets are assorted pastries, trays of seasonal fresh fruit, choice of fruit juices, cold smoked or poached salmon tray, scrambled eggs, bacon and pork or turkey sausage links.

Carving Station
For an additional $3.50 per person we will add a carving station featuring glazed spiral ham or roasted turkey breast (Minimum 50 people).

Sunflower Buffet  $19.00
Choose one salad, one entrée and two side dishes.

Crimson & Blue Buffet  26.50
Choose two salads, two entrées and three side dishes.

Salad Selections
- Caesar salad
- Tossed greens with assorted dressings
- Quinoa salad
- Chef’s choice seasonal salad
- Sun-dried tomato pasta salad
- Creamy shells and cheese
- Homestyle potato salad
- Thai cabbage slaw
- New potato salad
- Tuscan white bean
- Chopped broccoli salad with bacon

Entrée Selections
- Grilled pesto chicken
- Lemon artichoke chicken
- Denver omelet crepe
- Mediterranean frittata
- Beef brisket au jus
- Baked cod romanesco
- Quiche Lorraine
- Artichoke and potato quiche
- Spinach, feta cheese, and sun-dried tomato quiche
- Southwest corn crepes
- Vegetable strata
- Grilled eggplant terrine
- Five-cheese trottole pasta

Side Dish Selections
- Oven roasted Yukon Gold potatoes
- Steamed new potatoes with herb butter
- Boursin mashed potatoes
- Classic mashed potatoes with gravy
- Scalloped potatoes
- Sweet potato chorizo hash
- Hash browned potato casserole
- Sweet potato-butternut squash gratin
- Israeli couscous with summer squash
- Buttered green beans
- Green bean and carrot medley
- Steamed broccoli
- Seasonal vegetable medley
- Home-style potatoes
- French toast with maple syrup and whipped butter
- Pancakes with maple syrup and whipped butter (plain, chocolate chip, or blueberry)
- Waffles with maple syrup and whipped butter

Omelets to Order
For an additional $3.50 per person we will prepare omelets to order for your brunch or breakfast buffet (Minimum 25 guests).
Buffets

For your convenience in ordering, we have listed our buffet packages that are complete with salad, main course, dessert and beverage. Also, our catering coordinator can create a buffet to meet your needs and budget. All of our buffets are served with water, iced tea and coffee or punch.

Unless otherwise noted, please choose either brownies or cookies for dessert.

Minimum of 20 guests for buffet orders. For events with fewer than 20 guests, additional labor charges may apply.

Traditional Soup and Salad Bar   $ 11.00
A hot bowl of house-made soup du jour with cool mixed greens and choice of composed salad (pages 21-22) makes a great combination. Grilled chicken, cucumber, grape tomatoes, shredded cheese blend, croutons, ranch and Italian dressings, rolls, and crackers

Mediterranean Soup and Salad Buffet 11.50
Our own Tuscan chicken artichoke soup paired with a white bean and roasted vegetable salad. Romaine lettuce with all the toppings to make a classic Greek salad, including grilled chicken, feta cheese, red onion, grape tomatoes, cucumber, Kalamata olives, pita bread with pesto-ranch, and house-made Greek dressings

Tex-Mex Soup and Salad Bar   12.50
House-made tomato tortilla soup and your choice of chicken or beef fajita meat (served hot) and mixed greens served with assorted toppings including black bean and corn relish, pico de gallo, sweet peppers, green onions, grape tomatoes, shredded cheese, guacamole, tri-colored tortilla strips with cilantro-lime ranch and honey-chipotle vinaigrette

Pacific Rim Buffet 15.00
Buffet includes a fresh vegetable stir fry, steamed or fried jasmine rice, vegetable egg rolls or pork gyozas, fortune cookies, coffee or green tea, and your choice of two entrées and one salad
Add egg drop soup to the menu for $2.25 per person

Entrées
Orange chicken
Beef and broccoli
General’s chicken with broccoli
Szechuan beef
Szechuan tofu
Mushroom kung pao

Salads
Seasonal fruit bowl
Thai cabbage slaw
Curried lo mein
Mandarin salad
Edamame Succotash

Fajita Fiesta 15.00
Choice of two: marinated beef, chicken or mushrooms. Buffet also includes grilled onions and peppers. Cuban black beans and Spanish rice, flour tortillas, jalapeño peppers, guacamole, pico de gallo, sour cream, salsa and tortilla chips

Taco Bar   15.00
Hard and soft tacos, beef, chicken, Spanish rice and burracho beans, nacho chips, chicken or vegetarian enchiladas, chili con queso, guacamole and all the familiar toppings
Soup & Salad Buffets

For your budget-conscious events, check out the soup and salad buffets. The chef has paired regional soup and salad combinations to make for delicious meals.

Dutch Lunch Buffet  
$13.75
A buffet of make-your-own sandwiches (choose two: sliced chicken, turkey, ham, or roast beef) and your choice of chicken, tuna or curried egg salad. Along with sliced cheeses and crisp vegetable toppings, choice of two composed salads (pages 21–22) and chips.
Add your favorite soup to the buffet for $2.25 per person.

Rock Chalk Sandwich Buffet  
$14.75
Choose three pre-made sandwiches: Chef’s salad wrap, Roasted vegetable wrap, Turkey ciabatta, Chicken salad croissant, Grilled chicken Caesar wrap, Italian grinder.
Buffet also includes relish tray, choice of two composed salads (pages 21–22) and chips.
Add your favorite soup to the buffet for $2.25 per person.

East Coast Sandwich Buffet  
$15.50
Choice of a hot sandwich meat: sliced, grilled chicken, pastrami or corned beef. Buffet also includes oven roasted turkey, mortadella, genoa salami, artichoke-sun-dried tomato spread, and assorted sliced cheese.
Traditional accompaniments include crisp vegetables, relish garnish, an assortment of sliced breads and rolls and your choice of two composed salads (pages 21–22).

Masala Buffet  
$18.00
Yogurt-marinated grilled chicken topped with a flavorful, mild Szechuan pepper-roasted tomato achar and your choice of pork, chicken or tofu massaman curry served with steamed jasmine or lentil rice pilaf. Sesame green beans with steamed potatoes, pork gyozas and Nepalese cucumber salad complete the meal.

Flint Hills Buffet  
$19.00
Local bison stroganoff and potato pancakes paired with sunflower seed encrusted chicken breast drizzled with red pepper coulis. Buffet also includes wheat berry rice pilaf and sautéed squash served with cornbread muffins and spinach salad.

Italian Buffet  
$18.00
A wide array of Italian favorites including spaghetti with choice of meat or marinara sauce, beef or spinach lasagna, cheese tortellini aglio e olio or gemelli pasta Alfredo. Meatballs or Italian sausage, green beans, Caesar salad and rolls complete the meal. For an additional $1.75 per person, add either Fried ravioli or Cheesy breadsticks to the menu.

Peruvian Buffet  
$18.00
Your choice of two entrees accompanied by gigante bean and artichoke salad, soltero salad (fresh green beans, vegetables and queso fresco), vegetable rice pilaf and steamed broccoli.

Entrées
- Lomo Saltado - Beef stir fry with onion, garlic, tomato and aji pepper garnished with fried potatoes
- Aji de Gallina - Creamy chicken stew seasoned with aji pepper and parmesan cheese garnished with peas
- Locro de Zapallo - Squash and potato stew finished with queso fresco
- Quinoa arroz Chaufa - Shiitake mushrooms and tofu tossed with quinoa cooked in the style of fried rice

Pizza Buffet  
$11.00
Variety of large single-topping pizzas (2 slices per person) along with tossed salad, breadsticks, and cookies.
Served on disposable serviceware.

Hamburger Buffet  
$11.00
Choice of two: beef, turkey or black bean burgers and all the traditional cold toppings, and choice of three side dishes: fruit salad, garden salad, pasta salad, warm German-style potato salad, or baked beans. Add grilled brats or jumbo hot dogs for $1.25 per person.

“Do It Yourself” Buffets

- All DIY Buffets are served with rolls, butter, coffee or punch, iced tea and water.

**Blue Plate Buffet**  
$15.25
Choose one salad, one Tier One entrée, two side dishes and one dessert

**Oread Buffet**  
$18.50
Choose two salads, one Tier One entrée, one Tier Two entrée, two side dishes and one dessert

**Jayhawk Buffet (Minimum 50 guests)**  
$21.00
Choose two salads, three entrées from either Tier One or Two, three side dishes and a dessert

**Salad Selections**
- See pages 21–22.

**Tier One Entrée Selections**
- Eye of round
- Meat loaf
- Marsala mushroom beef tips
- Dijon roasted pork loin with apple-brandy cream sauce
- Grilled chicken breast with herb butter sauce
- Chicken Dijon
- Grilled chicken pesto
- Beef lasagna
- Spinach lasagna (vegetarian)
- Stuffed peppers (vegetarian)
- Seared polenta with wilted spinach (vegetarian)
- Mushroom shepherd’s pie (vegan)
- Cheese tortellini aglio e olio (vegetarian)

**Tier Two Entrée Selections**
- Beef brisket (au jus or BBQ)
- Roast beef
- Turkey meatloaf with sweet chili sauce
- Baked cod romanesco
- Rosemary orange glazed airline chicken breast
- Curry chicken with tomato achar
- Chicken artichoke
- Chicken parmesan
- Eggplant parmesan (vegetarian)
- Southwest corn crepes (vegetarian)

**Starch Side Dish Selections**
- Roasted Yukon Gold potatoes
- Mashed potatoes with brown gravy
- Roasted garlic mashed potatoes with sherryed cream gravy
- Buttered egg noodles
- Boursin mashed potatoes

**Vegetable Side Dish Selections**
- Grilled summer squash with tomatoes
- Steamed broccoli with lemon butter
- Glazed carrots
- Buttered corn
- Green bean and carrot medley
- Seasonal vegetable medley
- French-style green beans
- Ratatouille
- Country-style corn with bacon
- Roasted vegetables
- Peas and pearl onions

**Dessert Selections**
- Brownies
- Gourmet cookies (two cookies per guest)
- Lemon Cream Cake
- Traditional cheesecake with strawberry sauce and chocolate shavings
- Sheet cake
- House-made fruit cobbler (Apple-pecan, blackberry, peach or cherry) Serve your cobbler à la mode for $1.65 per person (on-site only)

We are proud to offer seasonal selections of fresh fruits and vegetables through our area Buy Fresh, Buy Local program, herbs from our own rooftop garden, and the Lawrence Farmers Market. Each year our chefs extend the growing season by infusing oils from our garden or freezing locally grown products such as roasted peppers, watermelon agua fresca, rooftop pesto, and tomato sauce made from local tomatoes. We source locally raised bison from Steve’s Meats (La Cygne, Kansas). Ask your catering coordinator for selections that are available year-round.
Composed Salads

Garden Salads

Fancy Tossed Salad
- Romaine lettuce and baby greens, grape tomatoes, sliced cucumber and croutons

Classic Tossed Salad
- Iceberg and romaine lettuce, tomato, sliced cucumber, shredded carrot and croutons

Greek Salad
- Romaine lettuce, grape tomatoes, feta cheese and Kalamata olives

Caesar Salad
- Romaine lettuce, parmesan cheese, croutons and grape tomato garnish (can be served with a vegan white bean and garlic dressing)

Crimson and Blue Spinach Salad
- Baby spinach, sliced strawberries, blueberries and sliced almonds garnished with crumbled goat cheese and drizzled with meyer lemon vinaigrette

- When available, local produce will be used in salads.

Grain and Legume Salads

Organic Quinoa Salad
- Sun-dried tomatoes and sweet bell peppers tossed with quinoa in an orange vinaigrette

Organic French Lentil and Bulgur Wheat Provencal
- Diced tomatoes, Kalamata olives, minced red onion and parsley tossed with green lentils and bulgur wheat in a red wine vinaigrette

Edamame Succotash
- Steamed edamame, black-eyed peas and corn tossed with red bell peppers and a white balsamic vinaigrette

Tuscan White Bean
- Tender northern white beans tossed with savory roasted vegetables in a white balsamic vinaigrette

Harvest Grain Salad
- Wheat berries and wild rice tossed with celery, peppers, green onions and tomatoes in our 1926 vinaigrette

Gigande Bean Salad
- Giant white beans and artichoke hearts tossed in a light vinaigrette finished with chives and Italian parsley

Pasta Salads

Sun-dried Bowtie Pasta Salad
- Sun-dried tomatoes, roasted red pepper and fresh basil

Blue Bowtie Pasta Salad
- Olive oil, pecans, Danish blue cheese and fresh parsley with white balsamic vinaigrette

Caesar Penne Pasta
- Caesar dressing, grape tomatoes, shredded parmesan and fresh parsley

Balsamic Penne Pasta
- White balsamic vinaigrette, whole green olives, artichoke quarters and basil
Gemelli Pasta Salad
Corkscrew noodles with peas, red peppers, green onions and baby corn in an Italian vinaigrette

Lo Mein Salad
Curry vinaigrette with snow peas, red bell peppers and carrots

Israeli Couscous Salad
Fresh diced tomatoes, cucumbers, shredded carrots, green onion and basil tossed with couscous, lemon juice and extra virgin olive oil

Creamy Shells and Cheese
Creamy shell pasta and cheddar cheese tossed with fresh vegetables

Potato Salads
Home Style
Idaho potatoes, boiled eggs, chopped celery and chives

Warm German-Style
Boiled new potatoes, celery, red onion and parsley tossed in warm bacon dressing

Dilled New Potato
Chilled new potatoes, cucumber and fresh dill in a light sour cream dressing

Sweet Potato Ceviche
Oven-roasted sweet potatoes, thinly-sliced red onions and parsley tossed in a Peruvian aji chili-lime vinaigrette

Vegetable Salads
Thai Cabbage
Thinly shredded cabbage, diced cucumber, carrots, peanuts and scallions in a zesty vinaigrette

Nepalese Cucumber Salad
Rice stick noodle and cucumber salad in a cilantro-lime vinaigrette

Cucumber Dill
Crisp cucumber and red onions in a sour cream-dill dressing

Roasted Vegetable
Carrots, squash, assorted root vegetables and cauliflower tossed in extra virgin olive oil and fresh herbs

Chopped Broccoli Salad
Broccoli florets, bacon, raisins and sunflower seeds tossed in a sweet and tangy mayonnaise dressing

Stone-ground Mustard Slaw
A sharp twist on an old classic

Fruit Salads
Mixed Fresh Fruit
Seasonal melons and fruit

Midori Melon Salad
Fresh melon with Midori liqueur and pickled ginger

Parsley and Gold Oregano
Grown in our own rooftop garden.
Boxed Lunches

Our boxed sandwiches and salads are presented in biodegradable containers and include biodegradable service ware. The following lunches are served with a soft drink or bottled water, dried fruit and choice of cookie, brownie or rice crispy bar. Please choose from the composed grain, pasta or potato salads (pages 21-22). All lunches will come with the same side salad. Garden salads are served with croutons and house-made dressing. Grilled vegetables can be substituted on any salad. Gluten-free breads are available upon request. Boxed lunches can be picked up in our Hawk Shop or delivered for an additional $20.00 fee. For orders of 50 or more, limit to four entrée options.

<table>
<thead>
<tr>
<th>Lunch Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gourmet Box Lunch</td>
<td>$10.75</td>
</tr>
<tr>
<td>Deli Box Lunch</td>
<td>$9.75</td>
</tr>
<tr>
<td>Mediterranean Wrap</td>
<td>$10.50</td>
</tr>
<tr>
<td>Italian Grinder</td>
<td>$11.00</td>
</tr>
<tr>
<td>Dagwood Sandwich</td>
<td></td>
</tr>
<tr>
<td>Grilled Chicken Sandwich</td>
<td></td>
</tr>
<tr>
<td>Turkey Club Croissant</td>
<td></td>
</tr>
<tr>
<td>Vegetarian Sandwich</td>
<td></td>
</tr>
<tr>
<td>Roasted Vegetable Wrap</td>
<td></td>
</tr>
<tr>
<td>Chef’s Salad Wrap</td>
<td></td>
</tr>
</tbody>
</table>

Gourmet Box Lunch
A complete meal featuring a croissant sandwich with your choice of ham, roast beef, turkey, chicken salad or vegetarian, served with composed side salad

Deli Box Lunch
Your choice of ham, roast beef, turkey or vegetarian, with an appropriate cheese on wheat berry bread, served with potato chips

Mediterranean Wrap
Grilled eggplant, feta cheese, roasted red bell peppers, shredded romaine, cucumber, Kalamata olives, and hummus wrapped in a whole wheat flour tortilla, served with composed side salad

Italian Grinder
Ciabatta stuffed with thinly sliced mortadella, capicola, salami, ham and provolone cheese, garnished with lettuce, tomato and house dressing, served with composed side salad

Dagwood Sandwich
Sliced wheat berry bread piled high with pastrami, roast beef, turkey, cheddar and provolone cheeses, garnished with lettuce, tomato, pickles, pepperoncini peppers, chopped green olives and roasted garlic aioli, served with composed side salad

Grilled Chicken Sandwich
Tender chicken breast on a split-top bun with honey mustard sauce, served with composed side salad

Turkey Club Croissant
Features turkey, bacon, cheddar and Swiss cheeses, lettuce and tomato on a croissant, served with composed side salad

Vegetarian Sandwich
Layers of cucumber, tomatoes, spinach and red bell peppers with goat cheese on wheat berry bread, served with composed side salad

Roasted Vegetable Wrap
Roasted zucchini, squash, eggplant, yellow onion and roasted mushrooms tossed with coriander chutney on a bed of shredded romaine in a cilantro wrap. Lunch includes a vegan cookie, served with composed side salad

Chef’s Salad Wrap
Sliced chicken, ham, cheddar and Swiss cheeses on a bed of shredded romaine and sliced tomatoes finished with ranch dressing, served with composed salad
Brellas Crunchy Chicken Cheddar Wrap 10.75
A campus favorite featuring diced chicken tenders, shredded cheddar and Monterey cheeses, lettuce, sliced tomato and ranch dressing in a jalapeño cheddar wrap, served with composed side salad

Southwest Salad
(With grilled chicken or vegetables) 10.75
Salad greens with diced tomatoes, shredded cheese, green onions and black olives, topped with our honey chipotle vinaigrette

Steak Salad 11.00
Salad greens, thinly sliced steak, tomatoes, mushrooms and roasted red peppers, with house-made lemon-Dijon dressing

Mandarin Salad 10.75
(With grilled chicken or vegetables)
Spinach and romaine topped with water chestnuts, pickled baby corn, red onion rings, mandarin oranges and our honey-soy vinaigrette

Quinoa Chicken Salad 11.00
Crispy tenders with a slightly nutty flavor on a bed of field greens and romaine garnished with queso fresco, green onion and julienned sweet peppers with our house made tomato basil vinaigrette

Cobb Salad 11.00
A green salad with rows of chicken, bacon, tomatoes, avocado, hard-boiled eggs, diced cucumber and crumbled blue cheese, with our version of the classic 1926 vinaigrette

Chef’s Salad 10.75
Mixed greens with ham, turkey, tomato, cucumber, hard-boiled egg, with Swiss and cheddar cheeses

Crimson and Blue Salad 10.75
(With grilled chicken or vegetables)
Spinach and romaine topped with sliced strawberries, blueberries, sliced almonds, goat cheese and our Pinot-respberry vinaigrette

Caesar Salad 10.75
(With grilled chicken or vegetables)
Romaine lettuce tossed with freshly grated parmesan cheese, Caesar dressing and fresh croutons

Greek Salad 11.00
(With grilled chicken or vegetables)
Fresh romaine lettuce with cucumbers, tomatoes, feta cheese, pita wedges and a small side of hummus with our house made Greek dressing

For elementary and middle schools visiting campus, please call our catering coordinator for special meal options.
Lunch Specials for $12.50

Minimum order: 15

All lunches are served with iced tea, coffee and your choice of a cookie and brownie combo or a cupcake. Many of our vegetarian dishes are vegan. Please contact our catering coordinator for expanded options.

Sandwich options accompanied by chips and fruit

**Chicken Salad Croissant**
Creamy home-style pesto or cilantro chicken salad, served on a fresh croissant

**Grilled Chicken Sandwich**
Tender chicken breast on a split-top bun with honey mustard sauce

**Turkey Club Croissant**
Turkey, bacon, cheddar and Swiss cheeses, lettuce and tomato on a croissant

**Vegetarian Sandwich**
Layers of cucumber, tomatoes, spinach and red bell peppers, with goat cheese on wheat berry bread

**Roasted Vegetable Wrap**
Roasted zucchini, squash, eggplant, yellow onion and roasted mushrooms tossed with coriander chutney on a bed of shredded romaine in a cilantro wrap. Lunch includes a vegan cookie

**Chef’s Salad Wrap**
Sliced chicken, ham, cheddar and Swiss cheeses on a bed of shredded romaine and sliced tomatoes finished with ranch dressing

Salad Options: Served with rolls and dressing.
Grilled vegetables can be substituted on any salad.

**Southwest Salad**
(With grilled chicken or vegetables)
Salad greens with diced tomatoes, shredded cheese, green onions and black olives, topped with our honey chipotle vinaigrette

**Steak Salad**
Salad greens, thinly sliced steak, tomatoes, mushrooms and roasted red peppers with house-made lemon-Dijon dressing

**Mandarin Salad**
(With grilled chicken or vegetables)
Spinach and romaine topped with water chestnuts, red onion rings, pickled baby corn, mandarin oranges and our honey-soy vinaigrette

**Cobb Salad**
Fresh greens with rows of chicken, bacon, avocado, tomatoes, hard-boiled eggs, diced cucumber, and crumbled blue cheese, with our version of the classic 1926 vinaigrette

**Quinoa Chicken Salad**
Crispy tenders with a slightly nutty flavor on a bed of field greens and romaine garnished with queso fresco, green onion and julienne sweet peppers with our house made tomato basil vinaigrette

**Chef’s Salad**
Mixed greens with ham, turkey, tomato, cucumber, hard-boiled egg and Swiss and cheddar cheeses

**Crimson and Blue Salad**
(With grilled chicken or vegetables)
Spinach and romaine topped with sliced strawberries, blueberries, sliced almonds, goat cheese and our Pinot-raspberry vinaigrette

**Caesar Salad**
(With grilled chicken or vegetables)
Romaine lettuce tossed with freshly grated parmesan cheese, Caesar dressing and fresh croutons

**Greek Salad**
(With grilled chicken or vegetables)
Fresh romaine lettuce with cucumbers, tomatoes, feta cheese, pita wedges, and a small side of hummus with our house-made Greek dressing

Hot meal options: Served with seasonal vegetables, house salad, roll and butter

**Beef Stroganoff**
Tender beef tips and mushrooms in a rich demi glaze finished with sour cream, served on a bed of egg noodles

**Chicken Dijon**
Seared chicken breast served on a bed of wild rice topped with Dijon mushroom cream sauce

**Jerk Chicken Kabobs**
Seasoned pieces of chicken breast skewered with onions and sweet bell peppers served on a bed of coconut rice with mango-pineapple salsa

**Chicken Paprikash**
Seared chicken breast smothered with red peppers and sweet onions in a rich brown sauce finished with Hungarian paprika and sour cream, served on a bed of egg noodles

**Southwest Corn Crepes**
French crepes filled with sweet corn, chevre cheese and nopales finished with chipotle cream sauce and cilantro sour cream

**Cheese Tortellini**
Served with aglio e olio and cheesy garlic bread

**Beef or Spinach Lasagna**
Served with cheesy garlic bread

**Beef or Turkey Meatloaf**
Classic beef or sweet chili-glazed turkey meatloaf served with mashed potatoes and gravy
just one frill

For the times when all you need is the food, our à la carte-only menu offers soups, salads, hot entrées and any extras you might want. No attendants will remain with the meal, and we won't be back to pick up or clean up.

The only frill is the great food!
Inspired Meals

For an Indian-inspired meal, pair our Chicken Sekuwa with the Cardamom Roasted Sweet Potatoes and Blistered Cauliflower. Our individually-prepared Fruit Tarts will make a cool end to this meal.

KC Strip Steak

We serve only Certified Angus Beef, much of which is raised locally here in Kansas.

Served Meals

These entrees are available for lunch or dinner and will be served by our attentive wait staff. All entrees are accompanied by a garden salad, bread, two side dishes, coffee and iced tea. Please contact our catering coordinator for additional options. Prices are based on a minimum of 15 guests. For events with fewer than 15 guests, additional labor charges may apply.

Poultry Entrées

Roasted Airline Chicken Breast  $19.00
Lightly seasoned with sage, sea salt and pepper slow roasted on a bed of root vegetables and mushrooms served with natural pan juices

Grilled Marinated Chicken Breast  18.00
Drizzled with herb butter sauce

Chicken Milanese  18.00
Asagio breaded chicken breast topped with tomato-caper concasse

Grilled Chicken Pesto  18.75
Topped with almond-basil pesto, served over a warm tomato coulis

Chicken Dijon  18.25
Sautéed chicken breast, served with Dijon mushroom cream sauce

Chicken Gratin  18.25
Seared chicken breast topped with melted gruyere cheese and shiitake mushroom crisps served on Dijon cream sauce

Chicken Parmesan  18.25
Lightly breaded and herbed breast of chicken, served with marinara sauce

Chicken with Lemon Artichoke Cream Sauce  18.75
Chicken breast served with lemon-tarragon cream sauce, finished with quartered artichokes

Chicken with Marsala Mushroom Sauce  18.75
Sautéed chicken breast served with Marsala demi glaze, a touch of cream, mushrooms and chives

Chicken Picatta  18.00
Seared chicken breast lightly breaded with fresh herbs drizzled with classic lemon, basil and caper butter sauce

Chicken and Shrimp Duo  20.50
Seared airline chicken breast topped with three large shrimp in a scampi cream sauce

Chicken Sekuwa  18.25
Grilled chicken breast marinated in curry and yogurt topped with a flavorful, mild Szechuan pepper-roasted tomato achar
**Healthy Options**

Watching your waistline? The Seared Salmon is a delicious, healthy option. Serve it with our Long Grain Rice, Sweet Potato Orzo and Quinoa Blend with Grilled Asparagus. Indulge in house-made Mille Crepe Cake for dessert.

---

### Certified Angus Beef, Lamb and Pork Entrées

- **All beef dishes will be cooked medium unless otherwise requested.**
- **Consuming raw or under-cooked foods may increase risk of foodborne illness**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Steak Oscar</strong></td>
<td>$30.75</td>
</tr>
<tr>
<td>Tenderloin medallions topped with fresh asparagus spears, lump crab meat and béarnaise sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Brisket</strong></td>
<td></td>
</tr>
</tbody>
</table>
| Slow-roasted, fork-tender brisket served with jus lié | $18.25  
| Smoked brisket glazed with BBQ sauce | $18.25  
| **Beef Roast au Poivre**    | $17.75 |
| Pepper-crusted top round, house-made demi glaze |
| **Steak Diane**             | $30.75 |
| 6 oz. beef tenderloin, seared and topped with sautéed mushrooms, capers and burgundy wine demi glaze |
| **KC Strip**                | $26.25 |
| 8 oz. hand-cut strip steak, grilled and topped with shiitake mushroom butter |
| **Prime Rib**               | $25.75 |
| Served au jus with horseradish sauce |
| **Grilled Ribeye**          | $25.75 |
| Hand-trimmed 12 oz. ribeye steak, marinated and grilled, topped with stone-ground mustard demi glaze |
| **Beef and Chicken Duo**    | $25.75 |
| 4 oz. KC Strip paired with a 4 oz. chicken breast marinated, and topped with hunter’s sauce |
| **Bistro Medallion and Salmon Duo** | $25.75 |
| Seared 3 oz. petite tender medallion paired with a 4 oz. wild-caught sockeye salmon fillet served with sauce foyot, a blend of béarnaise and demi glaze |
| **Seared Bistro Medallions** | $23.50 |
| Petite tender medallions served on house-made demi glaze topped with jalapeño bacon and rosemary-onion jam |
| **Peach BBQ Pork Loin**     | $17.75 |
| Slow-roasted pork loin and house-made peach BBQ sauce garnished with stone-ground mustard slaw |
| **Dijon Roasted Pork Loin** | $17.75 |
| Slow-roasted marinated pork loin served with an apple-brandy cream sauce |
| **Stuffed Boneless Pork Chop** | $19.00 |
| Served with an apple-fig stuffing drizzled with sherryed cream gravy |
| **Fish Entrées**            |        |
| **Seared Salmon**           | $22.00 |
| Sea to Table sustainably caught sockeye salmon seasoned with lemon pepper and Old Bay, served with sauce béarnaise |

---

### Vegetarian Entrées

- **Vegetarian meals—when served in small quantities as an alternative to the main entrée—will be charged the same price as the main entrée. Many of our vegetarian dishes are vegan. Please contact our catering coordinator for expanded options.**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Quinoa and Lentil Terrine with Portobello Mushroom</strong></td>
<td>$15.75</td>
</tr>
<tr>
<td>Based on our award-winning dish, served with sautéed portobello mushroom and Peruvian yellow pepper puree</td>
<td></td>
</tr>
<tr>
<td><strong>Spinach Lasagna</strong></td>
<td>$15.00</td>
</tr>
<tr>
<td>Layers of tender pasta, ricotta cheese and spinach topped with marinara and mozzarella cheese</td>
<td></td>
</tr>
<tr>
<td><strong>Eggplant Parmesan</strong></td>
<td>$15.00</td>
</tr>
<tr>
<td>Served on a bed of marinara sauce topped with herbed chevre cheese</td>
<td></td>
</tr>
<tr>
<td><strong>Seared Polenta</strong></td>
<td>$14.50</td>
</tr>
<tr>
<td>Parmesan and herb polenta served on a bed of wilted spinach with roasted garlic, topped with roasted tomato concasse</td>
<td></td>
</tr>
<tr>
<td><strong>Portabella Mushroom Caps</strong></td>
<td>$15.50</td>
</tr>
<tr>
<td>Spinach-stuffed portobella mushroom caps with goat cheese and caramelized onions drizzled with a sweet bell pepper sauce</td>
<td></td>
</tr>
</tbody>
</table>
Artichoke and Ricotta Cheese Cannelloni  15.50
Topped with a creamy tomato sauce

Mediterranean-Spiced Eggplant  16.00
Slow roasted eggplant seasoned with coriander, garlic, preserved lemon and assorted spices topped with a bulgur wheat salad garnished with pistachios and raisins

Goat Cheese Stuffed Zucchini  15.25
Seared zucchini obliques with herbed goat cheese, served on spicy tomato sauce

Grilled Eggplant Terrine  15.75
Roasted vegetables tossed with Israeli couscous in a cinnamon scented tomato sauce garnished with pine nuts
  ▶ Best Vegan Recipe Contest Winner, 2010, Loyal E. Horton Award, NACUFS

Starch Side Dishes
Duchesse potatoes
Twice baked potatoes (with bacon)
Baked potato
Oven roasted Yukon Gold potatoes
Steamed new potatoes with herb butter
Classic mashed potatoes with gravy
Roasted garlic mashed potatoes
Boursin mashed potatoes
Cardamom roasted sweet potatoes
Blackstrap rum mashed sweet potatoes
Scaloped potatoes
Sweet potato-butternut squash gratin
Vegetable rice pilaf
Kansas rice medley
Colusari red rice and amaranth blend
Long grain rice, sweet potato orzo and quinoa blend
Pasta with butter, parmesan cheese and parsley
Israeli couscous with summer squash

Vegetable Side Dishes
Seasonal vegetable medley
Grilled squash with a tomato-roasted garlic ragout
Steamed broccoli with lemon butter
Buttered corn
Glazed carrots
Seasonal roasted vegetables
Green bean and carrot medley
French-style green beans
Wilted spinach with mushrooms and red onions

Grilled asparagus
Country-style corn with bacon
Blinistered cauliflower with jalapeños
Peas and pearl onions
Seared baby bok choy

Side Salads
House Salad
Salad greens with tomatoes, diced cucumber and ranch dressing

Mandarin Salad
Spinach, romaine, diced cucumber, mandarin oranges, pickled baby corn, water chestnuts and red onion with honey-soy dressing

Crimson and Blue Spinach Salad
Baby spinach, sliced strawberries, blueberries and sliced almonds, garnished with crumbled goat cheese and drizzled with meyer lemon vinaigrette

Red and Green Salad
Red leaf lettuce, roasted cashew and red pepper with balsamic vinaigrette

Spring Salad
Spring mix greens, mango, mandarin orange and strawberry slices with raspberry-Pinot vinaigrette

Caesar Salad
Wedge of romaine lettuce, classic Caesar dressing (vegan dressing also available) and a bruschetta ruffle

Organic Quinoa Salad
Sun-dried tomatoes and sweet bell peppers tossed with quinoa in an orange vinaigrette with mixed spring greens

Organic French Lentil and Bulgur Wheat Provencal
Diced tomatoes, Kalamata olives, minced red onion and parsley tossed with green lentils and bulgur wheat in a red wine vinaigrette and garnished with mixed spring greens

Tuscan White Bean
Tender northern white beans tossed with savory roasted vegetables in a white balsamic vinaigrette

Home-style Favorites
Needing a home-style meal to please your guests? Order the Beef Brisket with the Kansas Rice Medley and Seasonal roasted vegetables. A slice of Carrot Cake will take you back to grandma's kitchen.
Seared Salmon

Our wild-caught sockeye salmon is provided by Sea to Table, a sustainable fishing operation.
Desserts

Desserts are priced per serving.

Turtle Cheesecake $6.00
New York-style cheesecake on a layer of fudge topped with caramel sauce and pecans

Chocolate Ganache Cake $6.00
Rich layers of chocolate sponge cake filled with chocolate cream and covered with chocolate ganache

Fruit and Cheese Plate $5.75
Assortment of gourmet cheeses and seasonal fresh fruits garnished with candied pecans

Key Lime Tart $5.00
Classic key lime filling nestled in an individual graham cracker tart with real whipped cream

Caramel Apple Pie $5.50
Granny Smith apples laced with cinnamon and brown sugar in an all-butter shortbread crust, topped with a rich caramel sauce and whipped cream

Mocha Pot de Crème (maximum of 150 guests) $5.25
Rich chocolate custard laced with espresso garnished with whipped topping

S’mores Pot de Crème $5.75
An elegant twist on a childhood favorite, graham cracker tartlet filled with rich chocolate custard topped with marshmallow fluff brulee

Crème Brulee (Maximum of 150 guests) $5.75
Classic vanilla bean custard topped with a layer of hard caramel, garnished with fresh berries

Carrot Cake $5.00
Double layer of home-style carrot cake with a cream cheese frosting, garnished with chopped walnuts

Wild Strawberry Cream Cake $6.00
Layers of vanilla sponge cake with a light ricotta cream topped with wild strawberries

Centerpiece Desserts

Truffles and Petit Fours 5.75
Bar Cookies 3.00
Gourmet Cookies and Brownies 2.65
Cupcakes 2.65
Fruit, Cheese and Nuts 5.75
Dessert Shooter 3.00 each
Decorated Layer Cake
Price varies depending on cake

Looking for something special? Turn your dessert into the table centerpiece. Any of these centerpiece desserts can be presented on a decorative stand in the center of each round dining table.
## Hit the sweet spot

Our chefs and catering coordinator are eager to help you plan a tasteful meal that is mindful of the dietary needs of your guests. If sugars and sweets are a consideration, try a fruit and cheese plate for a refreshing alternative to indulgent dessert cakes and pastries.

### Desserts

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Crimson and Blue Romanoff</strong></td>
<td>$4.75</td>
</tr>
<tr>
<td>Fresh strawberries and blueberries tossed with Grand Marnier topped with cream chantilly</td>
<td></td>
</tr>
<tr>
<td><strong>Tiramisu</strong></td>
<td>$5.50</td>
</tr>
<tr>
<td>Traditional Italian tiramisu layered with mascarpone mousse and ladyfingers laced with espresso and brandy, finished with cocoa powder and a dark chocolate sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Zebra Cake</strong></td>
<td>$4.25</td>
</tr>
<tr>
<td>Alternating layers of white and dark chocolate cake, separated with pinstripes of white and dark chocolate butter cream, finished with dark chocolate sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Sponge Cake Roll</strong></td>
<td>$5.25</td>
</tr>
<tr>
<td>Lemon mascarpone mousse encased in traditional sponge cake garnished with fresh berries</td>
<td></td>
</tr>
<tr>
<td><strong>Fruit Tart</strong></td>
<td>$5.75</td>
</tr>
<tr>
<td>Individual tart shells filled with pastry cream and seasonal fruit finished with apricot glaze and crème chantilly</td>
<td></td>
</tr>
<tr>
<td><strong>Mousse Cup</strong></td>
<td>$4.25</td>
</tr>
<tr>
<td>Chocolate mousse chocolate shavings</td>
<td></td>
</tr>
<tr>
<td>Crème de menthe mousse with chocolate shavings</td>
<td></td>
</tr>
<tr>
<td><strong>Mille Crêpe Cake (on-site only)</strong></td>
<td>$5.00</td>
</tr>
<tr>
<td>Grand Marnier crème chantilly layered between thin crepes, served with balsamic berries</td>
<td></td>
</tr>
<tr>
<td><strong>Mini Dessert Shooters</strong></td>
<td>$2.60 each</td>
</tr>
<tr>
<td>Choose from mini dessert cups featuring:</td>
<td></td>
</tr>
<tr>
<td>Layered lemon and lime curds with graham cracker crust and whipped topping</td>
<td></td>
</tr>
<tr>
<td>Chocolate pot de créme with whipped topping</td>
<td></td>
</tr>
<tr>
<td>Fresh berry cheesecake with graham cracker crumb crust</td>
<td></td>
</tr>
<tr>
<td><strong>New York Cheesecake</strong></td>
<td>$3.25</td>
</tr>
<tr>
<td>Topped with strawberries, blueberries, chocolate sauce, or a rum praline sauce, add $1.25</td>
<td></td>
</tr>
<tr>
<td><strong>Freshly Baked Pie</strong></td>
<td>$4.25</td>
</tr>
<tr>
<td>House-baked deep dish fruit pies topped with sugar crystals, garnished with whipped cream. Your choice of: pecan, apple, cherry, peach or seasonal</td>
<td></td>
</tr>
<tr>
<td><strong>Assorted Fresh Baked Gourmet Cookies</strong></td>
<td>$2.35</td>
</tr>
<tr>
<td><strong>Ghirardelli Brownies</strong></td>
<td>$2.35</td>
</tr>
<tr>
<td><strong>Cupcakes</strong></td>
<td>$2.35</td>
</tr>
<tr>
<td>Chocolate or white cupcakes with your choice of vanilla or chocolate buttercream icing</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Sheet Cake, undecorated</strong></td>
<td>$2.35</td>
</tr>
<tr>
<td>Slices of chocolate or white sheet cake with your choice of vanilla or chocolate buttercream icing</td>
<td></td>
</tr>
<tr>
<td><strong>Layer Cake</strong></td>
<td>$3.50</td>
</tr>
<tr>
<td>Chocolate or white layer cake with your choice of vanilla or chocolate buttercream icing</td>
<td></td>
</tr>
<tr>
<td><strong>Ice cream or sherbet (on-site only)</strong></td>
<td>$4.00</td>
</tr>
<tr>
<td>Ice cream or sherbet (on-site only)</td>
<td></td>
</tr>
</tbody>
</table>