



## **CATERING POLICIES FOR CNU INTERNAL GROUPS** **FACULTY, STAFF AND STUDENTS**

We know that ordering catering services on a budget can be difficult so we have created the CNU Internal Menu, designed to fit within current per diem amounts. It may only be used by CNU Internal faculty, staff and student organizations. Current per diem amounts are \$7.00 breakfast, \$11.00 lunch, and \$18.00 dinner per person. Menu prices are subject to change if per diem amounts are changed.

### **BOOKING AN EVENT**

Catered functions should be booked no later than 10 days in advance of the designated party date. The Catering Office needs to be informed of any changes or cancellations at least 72 business hours before the event. When placing a catering order please provide the location, event name, group, start & end times, estimated guest count and menu items. Once the request is received the catering department will send a catering confirmation via email or contact you if more information is needed. Please respond to the catering confirmation to notify the catering department that the event details are correct. Feel free to use the Catering Request Form for CNU Internal Groups included on pages 3-4 of this menu.

### **GUEST COUNT**

To provide you the best service, the Catering Office needs to be notified of the amount of attending guests at least four full business days prior to the function. If no guarantee is received by the designated date and time the customer will be charged for the original estimated number of attendees, and food will be provided as such.

### **DECORATIONS**

Let us assist you in choosing special menus, table decorations, special linen colors, or themes. We are here to satisfy your decorative needs to make your event special.

### **LINEN**

Linen is included in most of the pricing for the food display tables, however, specialty linens may be provided for a nominal fee. In this instance, the Catering Department must be notified 10 days prior to event for any floor length linens and/or specialty color linens.

When booking a function where no food is required there may be a fee for tablecloths, skirts, throws, or theme props. Please contact the Catering Manager for pricing.

### FOOD

Christopher Newport University's Catering Department has exclusive right to all food and beverage served at the University. Other individuals or catering firms may not bring food and beverages into campus facilities.

**Due to health regulations and University liabilities any food not consumed during the event may not be removed from the serving location.** Also, with regard to health regulations, food may only be displayed for no more than two and a half hours. Please keep this in mind during your planning process.

### DIETARY RESTRICTIONS

The Catering Department is happy to work within any dietary restrictions you and your guests may have, including but not limited to vegetarian, vegan, gluten-free, and a variety of food allergies. Please notify the catering director or manager of any dietary restrictions when planning your event so that we can accommodate your guests.

### LIABILITY

The University cannot be held responsible for damages or loss of articles left prior to or following the event. Liability for damage to the premises will be charged accordingly.

### OFF CAMPUS EVENTS

All off-campus events may result in set up charges not currently reflected in our menus. These charges will be based upon each individual event and each event's customized needs.

### PAYMENT

Payment can be made with departmental accounts, credit card, cash, personal check or cashiers check. For all University functions an account number is required when placing a catering request. All prices enclosed herein may be subject to 6% sales tax & 20% service charge depending on the type of account and payment used.

### PRICES

**All prices may be subject to a 20% taxable service charge & 6% sales tax depending on the type of departmental account and payment used.**

**Menu pricing is subject to change due to seasonal availability and market costs.**

### CANCELLATION / CHANGE POLICY

Cancellations must be made at least three business days prior to the event. Catered functions that are cancelled within the three business days prior will be charged a cancellation fee of up to 100% of the final bill. This policy applies to University and non-University events.

Changes made within the three business days prior to the event are subject to and may result in additional labor charges and/or set up fees.

CATERING REQUEST FORM FOR CNU INTERNAL GROUPS  
FACULTY, STAFF AND STUDENTS

**CATERING REQUESTS**

**All Catering Requests must be placed at least TEN business days prior to the event. This can be done via one of the options below.**

**Office phone 757-594-7007**

**Email [christine.mellish@cnu.edu](mailto:christine.mellish@cnu.edu) (Catering Manager)**

**Email [erika.nestler@cnu.edu](mailto:erika.nestler@cnu.edu) (Executive Chef & Catering Director)**

**Email [catering@cnu.edu](mailto:catering@cnu.edu)**

**Please note that reserving a room with Scheduling does not notify Catering that our services are needed. Contact us directly for all catering requests, even if you have not received a room confirmation from Scheduling.**

**REQUESTS SHOULD INCLUDE THE FOLLOWING**

Requestor's name \_\_\_\_\_

Reservation Number from Scheduling \_\_\_\_\_

Department or Group \_\_\_\_\_

Account Number \_\_\_\_\_

Name of the Event \_\_\_\_\_

Date of the Event \_\_\_\_\_

Location of the Event \_\_\_\_\_

Start and End times for the event \_\_\_\_\_

Estimated Guest Count \_\_\_\_\_

Menu items (Please indicate if your chosen menu is from the full menu or the Internal Faculty, Staff & Student Menu) \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Specialty information (dietary restrictions, etc) \_\_\_\_\_  
\_\_\_\_\_

Additional Table and Linen requirements \_\_\_\_\_  
\_\_\_\_\_

## CONFIRMATIONS

Once your catering request has been received the catering manager or executive chef will reply with one of two options

- Email or phone call to get additional information if needed
- Catering Confirmation email with attachment if request was complete

If you receive a catering confirmation email please review the attachment and reply confirming that the details are correct or to notify us if something needs to be changed. If we do not receive your reply email we will assume that the details are correct and we will move forward with your catering order.

## CHANGES

Often you are unsure of your final guest count when placing the order. In this case you must notify us of your confirmed final count at least 4 business days prior to your event, usually by 12:00 noon. If we are not notified of a new count we will assume the original count is accurate and that is your guaranteed count.

All changes to counts and menus must be made by 4 business days prior to the event. This includes special dietary restrictions as well as adding or subtracting menu items, linens, etc.

We understand that last minute changes are sometimes unavoidable. If you have a last minute change please email and call us. We are frequently out of the office due to events across campus and may miss a phone call or voicemail in the office. However, we do check our email regularly from our cellphones. You will receive an email or call back to inform you if we can accommodate your last-minute change.

## CANCELLATIONS

We must be notified of cancellations at least 4 business days prior to your event.

Cancellation notifications less than 7 business days prior should be emailed to both the Executive Chef and Catering Manager as well as via phone call to the office. We will respond confirming we received your cancellation.

Events cancelled less than 4 business days prior may be subject to up to 100% of the final bill at the Catering Director's discretion.

**WE ARE HERE TO HELP AND ALWAYS WILLING TO DISCUSS DETAILS OF YOUR CATERED EVENT. PLEASE FEEL FREE TO CONTACT US IN THE OFFICE FOR ASSISTANCE WITH PLANNING YOUR EVENT.**

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# BREAKFAST SELECTIONS

## CONTINENTAL BREAKFASTS

MINIMUM 15 PEOPLE

### THE MINI CONTINENTAL

Assorted Breakfast Pastries  
Chilled Orange Juice  
Freshly Brewed Coffee & Decaf  
Hot Tea & Water  
**\$6.00 per person**

### THE STANDARD CONTINENTAL

Assorted Breakfast Pastries  
Fresh Fruit Display  
Chilled Orange Juice  
Freshly Brewed Coffee & Decaf  
Hot Tea & Water  
**\$7.00 per person**

## ENHANCE YOUR BREAKFAST

Assorted Granola Bars	\$2.00 each
Assorted Large Bagels With cream cheese, assorted jellies and butter	\$2.50 each
Buttermilk Pancakes (Minimum 15 People) Added to existing breakfast	\$1.50 per person
Ordered on their own	\$2.50 per person
Breakfast Casseroles (Minimum 25 People) Added to existing breakfast	\$3.00 per person
Ordered on its own	\$5.00 per person
Mini Quiche	\$1.85 each
Assorted Yoplait Yogurt	\$3.00 each
Yogurt Parfait Bar (Minimum 15 People) Vanilla yogurt with a selection of toppings to include fresh fruit, berries, granola and local honey	
Added to existing breakfast	\$4.50 per person
Ordered on its own	\$5.50 per person
Oatmeal Bar (Minimum 15 People) Brown sugar, raisins, dried cranberries, fresh blueberries and strawberries, pecans, granola, cream and butter	
Added to existing breakfast	\$4.00 per person
Ordered on its own	\$5.00 per person

# LUNCH SELECTIONS

## PLATED LUNCH SALAD ENTRÉES

All Salads include Freshly Baked Rolls and Butter, Chef's Choice of Dessert,  
Freshly Brewed Iced Tea and Water

### NUTS AND BERRIES SALAD

Mixed field greens topped with golden raisins,  
large grain couscous salad, sunflower seeds, julienne carrots,  
diced cucumbers, tomatoes with herb vinaigrette

**\$10.00 per person**

### GRILLED VEGETABLE SALAD

Mixed field greens topped with grilled marinated vegetables, chick peas  
and sun-dried tomatoes, served with balsamic vinaigrette

**\$10.00 per person**

### CHEF'S SALAD

Julienne slices of ham, turkey, cheddar and swiss cheese on a bed of  
mixed seasonal greens, eggs, tomatoes, cucumbers  
and olives, served with assorted dressings

**\$11.00 per person**

### CHICKEN CAESAR SALAD

Crisp lettuce tossed with our homemade Caesar dressing,  
croutons and shredded parmesan cheese, topped with grilled chicken breast

**\$11.00 per person**

### ORIENTAL SPINACH SALAD

Fresh, tender spinach leaves with smoked almonds, roma tomatoes  
and cucumbers with a soy peanut dressing, topped with grilled chicken breast

**\$11.00 per person**

### MIXED FIELD GREEN SALAD

Mixed field greens with grape tomatoes, cucumbers, carrots and purple cabbage,  
served with balsamic vinaigrette and topped with grilled chicken breast

**\$11.00 per person**

## PLATED LUNCH SANDWICH AND WRAP ENTRÉES

All Plated Sandwiches and Wraps are served with  
Choice of Potato Salad or Cole Slaw and Chef's Choice of Dessert  
Freshly Brewed Iced Tea and Water

### ROASTED CHICKEN SALAD CROISSANT

House-made chicken salad with peppers, onions, and celery,  
served with lettuce & tomato on a buttery croissant  
Minimum 10 people **\$11.00 per person**

### TURKEY BREAST AND PROVOLONE CROISSANT

Roasted turkey breast and provolone with lettuce & tomato  
on a buttery croissant  
**\$11.00 per person**

### TUNA SALAD CROISSANT

House-made tuna salad with onions and celery,  
served with lettuce & tomato on a buttery croissant  
Minimum 10 people **\$11.00 per person**

### DELI SANDWICH

Sliced roast beef, turkey breast, sugar cured ham and salami, American and Swiss cheeses, with  
lettuce & tomato on a whole wheat Kaiser  
**\$11.00 per person**

### ROSEMARY CHICKEN FRESCO

Grilled chicken, mesclun greens and tomato  
with fresh mozzarella and balsamic vinaigrette on focaccia roll  
**\$11.00 per person**

### GRILLED CHICKEN CAESAR WRAP

Marinated & grilled chicken breast tossed with crisp romaine, parmesan cheese,  
croutons and homemade Caesar dressing in a whole wheat wrap  
**\$11.00 per person**

### GRILLED VEGETABLE WRAP

Marinated grilled peppers, squash, mushrooms and hummus  
in a whole wheat wrap  
**\$11.00 per person**

## PLATED LUNCH HOT ENTRÉES

MINIMUM OF 10 PEOPLE PER ENTRÉE SELECTION UNLESS INDICATED

All Entrees are served with

Tossed Garden Salad with Dressings OR Chef's Choice of Dessert

Chef's Selection of Accompaniments and Bread

Freshly Brewed Iced Tea and Water

### SOUTHERN FRIED CHICKEN

Two assorted pieces of southern fried chicken

**\$11.00 per person**

### MEATLOAF

Grandma's home style meatloaf served with hearty mushroom gravy

**\$11.00 per person**

### HERB CRUSTED TILAPIA

Served with sundried tomato cream sauce

**\$11.00**

### BAKED COD PROVENÇAL

Served with a light garlic and tomato sauce

**\$11.00**

### LASAGNA

Pasta sheets layered and baked with meat sauce and Italian cheeses

**\$11.00 per person**

### VEGETABLE LASAGNA

Pasta sheets layered with vegetables, marinara sauce and Italian cheeses

**\$11.00 per person**

### CHICKEN PRIMAVERA

Linguini with spring style vegetables and natural chicken stock

with grilled chicken breast and marinara sauce

**\$11.00 per person**

### VEGETARIAN PASTA PRIMAVERA

Linguini with spring style vegetables with marinara sauce

**\$11.00 per person**

### VEGETARIAN STUFFED TOMATOES

Stuffed with barley, drizzled with balsamic glaze,

served with grilled vegetables

No Minimum Order **\$11.00 per person**

# BOXED LUNCHES

## BOXED SANDWICHES

All boxed sandwiches & wraps include an apple, individual bag of chips, cookies, assorted condiments and a soda or bottled water.

Upgrade your apple to a fresh fruit cup for \$0.50 per lunch

### CLASSIC BOX LUNCH

Your choice between ham and cheddar cheese, turkey and Swiss cheese, or a combination of ham, turkey and cheese on a whole wheat Kaiser

**\$10.00**

### GRILLED VEGGIE AND HUMMUS

Balsamic glazed grilled vegetables with hummus, lettuce and tomato on a whole wheat Kaiser roll or whole wheat wrap

**\$10.00**

### CLASSIC ROAST BEEF

Thinly sliced roast beef served with Swiss cheese, chopped lettuce and tomato on marble rye

**\$11.00**

### CLUB WRAP

Turkey, ham, cheese and bacon wrapped with chopped lettuce and tomatoes in a whole wheat wrap

**\$10.50**

### CHICKEN SALAD CROISSANT

Traditional preparation of chicken salad with lettuce and tomato on a croissant

**\$10.50**

### ITALIAN SUB

Italian ham, salami, turkey, provolone, olive tapenade, lettuce, tomato, oil and vinegar on a 6" sub roll

**\$10.50**

### CHICKEN CAESAR WRAP

Char-grilled chicken, crispy romaine lettuce, shredded parmesan cheese with Caesar dressing in a whole wheat wrap

**\$10.50**

### BIRDIE

Grilled chicken with cheddar cheese, honey mustard, lettuce and tomato on a whole wheat Kaiser roll

**\$11.00**

### **BOXED SALADS**

All boxed salads include crackers, cookies,  
salad dressing and a soda or bottled water.

Add a fresh fruit cup for \$1.00 per lunch

### **NUTS AND BERRIES**

Mixed field greens topped with golden raisins, large grain couscous salad,  
sunflower seeds, julienne carrots, diced cucumbers, tomatoes with herb vinaigrette

**\$10.00**

### **CHEF'S SALAD**

Julienne slices of ham, turkey, cheddar and swiss cheese on a bed of mixed seasonal greens  
eggs, tomatoes, cucumbers and olives served with your choice of dressings

**\$11.00**

### **CHICKEN CAESAR SALAD**

Crisp lettuce tossed with our homemade caesar dressing, croutons  
and shredded parmesan cheese with grilled chicken breast

**\$12.00**

# DINNER SELECTIONS

## PLATED DINNER ENTRÉES

All Entrees are served with  
Tossed Garden Salad with Dressings  
Chef's Selection of Accompaniments, Bread and Dessert  
Fresh Brewed Regular and Decaffeinated Coffee, Iced Tea and Water

### CHICKEN ROSEMARY

Pan seared breast of chicken in a light vermouth cream sauce  
with fresh rosemary  
**\$18.00**

### HERB CRUSTED CHICKEN BREAST

In a light herb crust with wild mushroom demi  
**\$18.00**

### SOUTHERN FRIED CHICKEN

Two assorted pieces of southern fried chicken  
**\$18.00**

### ROAST TURKEY AND GRAVY

Roasted breast of turkey, sliced and topped with gravy  
Minimum 25 People **\$18.00**

### ROAST SIRLOIN OF BEEF AU JUS

Thinly sliced roast beef with Madeira wine sauce  
Minimum 10 People **\$18.00**

### MEATLOAF

Grandma's home style meatloaf served with hearty mushroom gravy  
Minimum 10 People **\$18.00**

### BOURBON BARBECUE SALMON

With tangy bourbon barbecue sauce  
**\$18.00**

### HERB CRUSTED TILAPIA

Served with sundried tomato cream sauce  
**\$18.00**

### BAKED COD PROVENCAL

Served with a light garlic and tomato sauce  
**\$18.00**

### VEGETARIAN STUFFED TOMATOES

Stuffed with barley, drizzled with balsamic glaze, served with grilled vegetables

**\$18.00**

### VEGETABLE STRUDEL

Seasonal vegetables wrapped in phyllo dough and baked

**\$18.00**

## HORS D'OEUVRES PACKAGES

MINIMUM 25 PEOPLE

TWO HOUR MAXIMUM TIME LIMIT

### AFTERNOON HORS D'OEUVRES

11:00AM TO 4:00PM

Chicken Fingers

Barbecue Meatballs

Carrots and Celery with Ranch Dip

Cheese Display with Crackers

Punch and Water

**\$11.00 per person**

### EVENING HORS D'OEUVRES

4:00PM TO 10:00PM

Chicken Fingers

Barbecue Meatballs

Asian Dumplings

Fresh Fruit Display

Cheese Display with Crackers

Punch and Water

**\$18.00 per person**

# LUNCH BUFFETS

## EXPRESS DELI BUFFET

Ham, Turkey and Roast Beef  
Sliced Assorted Cheeses to Include Swiss and Cheddar  
Basket of Assorted Breads  
Assorted Condiments to include Mayonnaise and Mustard  
Sliced Tomatoes, Onions, Leaf Lettuce, and Kosher Pickle Spears  
Potato Chips  
Fudge Brownies  
Freshly Brewed Iced Tea and Water  
Minimum 10 People **\$11.00 per person**

## CAPTAIN'S COOK OUT BUFFET

Hamburgers  
Hot dogs  
Potato Chips  
Freshly Baked Cookies  
Served with the appropriate condiments, assorted sodas and bottled water  
Minimum 25 People **\$11.00 per person**

## ITALIAN LUNCH BUFFET

Choice of 1 Entree:  
Chicken and Penne Alfredo  
Spaghetti and Meatballs in Marinara  
Spaghetti and Meat Sauce  
Meat Lasagna  
Vegetarian Lasagna  
Traditional Baked Ziti  
Vegetarian Baked Ziti  
Tortellini Alfredo  
Pasta Primavera with Alfredo or Marinara  
  
Served with tossed garden salad, bread and Chef's choice of dessert  
Freshly Brewed Iced Tea and Water  
Minimum 25 People **\$11.00 per person**

## GRANDMA'S KITCHEN LUNCH BUFFET

Choice of 1 Entrée:

Roasted Turkey and Gravy

Southern Fried Chicken

Crispy Baked Chicken on the bone

Barbecue Chicken on the bone

Sliced Roast Sirloin of Beef au jus

Meatloaf

Pulled Pork Barbecue

Chef's choice of starch and vegetable accompaniments, bread and dessert

Freshly Brewed Iced Tea and Water

Minimum 25 People **\$11.00 per person**

## INTERNATIONAL LUNCH BUFFET

Choice of 1 Entrée:

Chicken Tikka with Peas and Rice

Chicken Fried Rice

Indian-spiced Chicken and Apricots with Rice

General Tso's Chicken with Broccoli and Rice

Curried Vegetables with Chickpeas and Rice

Five Flavored Tofu with Rice

Served with tossed garden salad, bread and Chef's choice of dessert

Freshly Brewed Iced Tea and Water

Minimum 25 People **\$11.00 per person**

# DINNER BUFFETS

MINIMUM 25 PEOPLE

## ITALIAN DINNER BUFFET

Choice of 2 Entrees:

Chicken and Penne Alfredo  
Spaghetti and Meatballs in Marinara  
Spaghetti and Meat Sauce  
Meat Lasagna  
Vegetarian Lasagna  
Traditional Baked Ziti  
Vegetarian Baked Ziti  
Tortellini Alfredo

Pasta Primavera with Alfredo or Marinara

Served with tossed garden salad, bread and Chef's choice of dessert  
Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and Water

**\$18.00 per person**

## GRANDMA'S KITCHEN DINNER BUFFET

Choice of 2 Entrées:

Roasted Turkey and Gravy  
Southern Fried Chicken  
Crispy Baked Chicken on the bone  
Barbecue Chicken on the bone  
Sliced Roast Sirloin of Beef au jus  
Meatloaf  
Grandma's Beef Brisket  
Sheppard's Pie  
Pulled Pork Barbecue  
Buffalo Chicken Macaroni and Cheese  
Broccoli Macaroni and Cheese  
Meat Lasagna  
Vegetarian Lasagna  
Traditional Baked Ziti  
Vegetarian Baked Ziti

Chef's choice of starch and vegetable accompaniments, bread and dessert  
Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and Water

**\$18.00 per person**

## INTERNATIONAL DINNER BUFFET

Choice of 2 Entrées:

Chicken Tikka with Peas and Rice

Chicken Fried Rice

Indian-spiced Chicken and Apricots with Rice

General Tso's Chicken with Broccoli and Rice

Curried Vegetables with Chickpeas and Rice

Five Flavored Tofu with Rice

Served with tossed garden salad, bread and Chef's choice of dessert  
Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and Water

**\$18.00 per person**

## SPECIAL OCCASION CAKES

INCLUDES PLATES, FORKS, NAPKINS, AND  
A CATERING ATTENDANT TO CUT AND SERVE THE CAKE

CHOICE OF VANILLA, CHOCOLATE OR MARBLE CAKE  
CHOICE OF VANILLA OR CHOCOLATE BUTTERCREAM OR WHIPPED FROSTING  
CHOICE OF FUDGE, RASPBERRY, STRAWBERRY OR LEMON FILLING

### QUARTER SHEET

Serves approximately 24 people

**Full Service \$55.00**

**Add filling for \$7.00 per cake**

### HALF SHEET

Serves approximately 48 people

**Full Service \$100.00**

**Add filling for \$10.00 per cake**

### FULL SHEET

Serves approximately 96 people

**Full Service \$180.00**

**Add filling for \$15.00 per cake**

### PRINTED EMBLEM

Add your group's custom printed logo for \$10.00 per cake

## ON THE GO SELECTIONS

THE SELECTIONS BELOW ARE FOR PICK UP ONLY AND DO NOT INCLUDE PLATEWARE, SILVERWARE, UTENSILS, NAPKINS, ASSORTED CONDIMENTS OR BREADS.

ITEMS MAY BE PICKED UP FROM THE CATERING KITCHEN  
ON THE SECOND FLOOR OF THE DAVID STUDENT UNION.

### BREAKFAST DANISHES

A bright start to the morning with a tray of assorted breakfast pastries

Serves 12-15 people

**\$34.00**

### BAGELS & CREAM CHEESE

Assorted large bagels served with plain cream cheese

20 bagels

**\$30.00**

### THE CHEESE SAMPLER

An assorted tray featuring smoked gouda, jarlsberg, sharp cheddar, dill havarti and pepper jack garnished with red and green grapes

Serves 12-16 people

**\$50.00**

### FRESH FRUIT TRAY

A seasonal assortment of fresh fruit

Serves 8-12 people

**\$27.00**

### FRESH GARDEN TRAY WITH DIP

A delightful array of freshly cut carrot sticks, celery sticks, cauliflower, broccoli, cherry tomatoes, cucumbers and green peppers accompanied by ranch dip

Serves 16-24 people

**\$39.00**

### CROISSANT SALAD SANDWICHES

Buttery croissants filled with chicken, tuna and egg salad,  
arranged on a bed of leafy green lettuce

24 Sandwiches

**\$45.00**

### PETITE SANDWICH SELECTION

Fresh baked mini yeast rolls chock full of  
shaved imported ham, roast beef and turkey breast

30 sandwiches

**\$40.00**

### **THE CAPTAIN'S DELI**

Fresh sliced imported ham, roast beef and turkey breast  
with yellow american and swiss cheese

Serves 12-16 people

**\$58.00**

### **THE FIXINGS**

An ideal companion to any sandwich platter.  
Freshly cut tomato, leafy lettuce and onion slices

Serves 16-24 people

**\$20.00**

### **PICNIC SALAD BOWLS**

Choose from our freshly prepared  
potato salad, pasta salad or cole slaw

Serves 16-24 people

**\$30.00**

### **FRESHLY TOSSED SALADS**

Your choice of garden or caesar salad with garnishes.

Includes salad dressings

Serves 12-16 people

**\$27.00**

### **SOUTHERN DEVILED EGGS**

Freshly made deviled eggs arranged on a bed of leafy lettuce  
and garnished with cherry tomatoes

30 eggs

**\$30.00**

### **HUMMUS DELIGHT**

Traditional hummus with kalamata olives and fresh pita rounds

Serves 12-16 people

**\$39.00**

### **FRESHLY BAKED COOKIE FARE**

An assortment of freshly baked cookies including chocolate chip,  
white chocolate macadamia nut, sugar and oatmeal raisin

Serves 24-30 people

**\$30.00**

### **FUDGE BROWNIES**

An arrangement of decadent fudge brownies

Serves 24-30 people

**\$32.00**

### GOURMET MINI DESSERTS

An assortment of gourmet mini desserts

Serves 24 people

**\$34.00**

### ICE CREAM SOCIAL

One large tub of ice cream with three toppings, two sauces and whipped cream

Serves 60 people

**\$120.00**

### SODAS AND BOTTLED WATER

An assortment of chilled sodas and bottled water

**\$1.00 per drink**

### COFFEE OR HOT CHOCOLATE

Disposable container of freshly brewed regular or decaffeinated coffee or decadent hot chocolate.

Includes creamers, sugars, stirrers and paper coffee cups. Serves 16 people.

**\$25.00 per gallon**

### ICED TEA, PUNCH OR LEMONADE

Disposable container of freshly brewed and chilled iced tea, punch or lemonade.

Includes sugars, lemons, stirrers, and plastic cups. Serves 16 people

**\$15.00 per gallon**

### ORANGE JUICE

Disposable container of chilled orange juice.

Includes plastic cups. Serves 16 people.

**\$20.00 per gallon**

### WATER

Disposable container of chilled water.

Includes plastic cups. Serves 16 people.

**\$10.00 per gallon**

### ON THE GO EXTRAS

Assorted Breads	\$6.00 per loaf
Assorted Crackers	\$8.00 per 5 sleeves
Dill Pickle Wedges	\$0.75 each
Condiments (choose from mayo, mustard, Dijon, relish, bbq, hot sauce)	No charge for internal
Plastic plates, plastic cutlery, plastic serving utensils, cups & napkins	No charge for internal
Delivery	\$18.00 on campus

## SNACKS ON THE GO

Assorted Individually Bagged Chips  
**\$1.25 each**

Assorted Individually Wrapped Crackers  
Minimum 50 packs **\$2.00 each**

Fruit Snack Packs  
Minimum 200 packs **\$0.50 each**

Assorted Granola Bars  
**\$1.00 each**

Fig Newtons  
Minimum 50 packs **\$1.00 each**

Oreo Cookie Packs  
Minimum 50 packs **\$1.00 each**

Famous Amos Cookie Packs  
Minimum 50 packs **\$1.00 each**

Assorted Candy Bars  
**\$2.00 each**