



Thank you for choosing Christopher Newport University Catering. Our primary focus is to fulfill and exceed your expectations for a truly memorable event. Our menus range from basic to the most unique and we will happily customize any menus to suit your catering requests. Whether it is an intimate luncheon for ten people or an extravagant banquet for 500 people, you and your guests will receive outstanding service and will relish in our superb culinary delights. Our professional and knowledgeable staff will work hard to accommodate all of your specific needs. We look forward to working with you to make your event extraordinary!

CATERING POLICIES

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.

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.

The University does not permit the affixing of anything to the walls, floors, or ceilings with nails, staples, tape or any other adhesives. Also, the use of sparklers and confetti are not allowed. Use of any flammable material is strictly prohibited.

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 ten days prior to event for any floor length linens and/or specialty color linens.

When booking a function where no food is required there is a fee for tablecloths, skirts, throws, or theme props. Please contact the Catering Manager for pricing. This applies to University and non-University functions.

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 credit card, cash, personal check or cashiers check. For all non-University functions, the full balance is due three days prior to the event. All prices enclosed herein will be subject to 6% sales tax & 20% service charge. For functions that exceed the scheduled time limit, or have excessive last minute changes, there will be an additional fee incurred of \$100 per hour.

PRICES

All prices are subject to a 20% taxable service charge & 6% sales tax
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.

Please contact the Catering Department at 757-594-7007 or email catering @cnu.edu

Director & Executive Chef Erika Nestler erika.nestler@cnu.edu

**Catering Sales & Service Manager Christine Mellish
christine.mellish@cnu.edu**

To reserve a function space please contact the Office of Scheduling & Events at 757-594-7018 or sched@cnu.edu

TABLE OF CONTENTS

BREAKFAST	5
LUNCH	
COLD PLATED	8
HOT PLATED	9
BOXED	14
DINNER	
APPETIZERS	16
SALAD UPGRADES	17
PLATED	18
DUETS	23
COCKTAIL RECEPTIONS	
PACKAGES	24
HOT AND COLD HORS D'OEUVRES	25
CULINARY DISPLAYS	27
STATIONS	
CARVING STATIONS	29
ATTENDED STATIONS	30
BUFFETS	
COLD LUNCH	32
HOT LUNCH AND DINNER	33
THEMED	34
DESSERTS	36
BEVERAGES	
NON-ALCOHOL	38
ALCOHOL	39
ON THE GO	42

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

THE DELUXE CONTINENTAL

Assorted Breakfast Pastries
Fresh Fruit Display
Sausage Bites
Mini Quiche
Chilled Orange Juice
Freshly Brewed Coffee & Decaf
Hot Tea & Water
\$10.00 per person

BUFFET BREAKFASTS

MINIMUM 25 PEOPLE

IN THE GALLEY BUFFET

Scrambled Eggs
Sausage
Bacon
Assorted Breakfast Pastries
Fruit Tray Display
Grits or Potatoes
Orange Juice
Freshly Brewed Coffee & Decaf
Hot Tea & Water
\$12.00 per person

CAPTAIN'S BUFFET

Scrambled Eggs
Sausage
Bacon
Country Biscuits
Country Fried Potatoes
Assorted Breakfast Pastries
Fruit Tray Display
Orange Juice
Freshly Brewed Coffee & Decaf
Hot Tea & Water
\$13.00 per person

BRUNCH BUFFET

MINIMUM 50 PEOPLE

Carved Virginia Ham with Petit Pan Rolls

(Carver fee of \$75.00 will apply)

Sliced Fresh Fruit

Mixed Green Salad with Assorted Dressings

Fluffy Scrambled Eggs

French Toast with Maple Syrup

Applewood Smoked Bacon

O'Brien Potatoes

Cheddar Cheese Grits

Assorted Mini Quiches

Buttermilk Biscuits with Sausage Gravy

Assorted Danishes, Pastries, and Muffins

Freshly Brewed Regular & Decaffeinated Coffee

Chilled Orange Juice

Hot Tea & Water

\$28.00 per person

**ADD MIMOSAS AND
BLOODY MARYS FOR
\$5.00 EACH**

**BEEF IT UP! ENHANCE YOUR BRUNCH WITH ONE OF OUR CARVING STATIONS!
SEE PAGE 29 FOR OPTIONS**

PLATED BREAKFASTS

Served with chilled orange juice, freshly brewed regular
and decaffeinated coffee, and water.

THE DECKHAND

Fluffy scrambled eggs served with breakfast potatoes and bacon
\$10.00

HORIZON QUICHE

Your choice of western, broccoli and cheddar,
spinach and swiss or ham and swiss.
served with breakfast potatoes, sausage and sliced fruit garnish
\$11.00

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 Ordered on their own	\$1.50 per person \$2.50 per person
Breakfast Casseroles (Minimum 25 People) Added to existing breakfast Ordered on its own	\$3.00 per person \$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 Ordered on its own	 \$4.50 per person \$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 Ordered on its own	 \$4.00 per person \$5.00 per person
Spicy Shrimp and Grits (Minimum 25 People) Creamy stone ground grits with sautéed shrimp, finished with cheese and butter Added to existing breakfast Ordered on its own	 \$8.00 per person \$8.00 per person \$10.00 per person
Omelet Station (Minimum 50 People) Ham, sausage, smoked bacon, peppers, onions, mushrooms, spinach, tomatoes, asparagus (Attendant fee of \$75.00 will apply)	\$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 Regular & Decaffeinated Coffee, Iced Tea and Water

ADD ON SOUP OF THE DAY FOR \$3.00 PER PERSON

NUTS AND BERRIES

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

\$11.00

GRILLED VEGETABLE SALAD

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

\$11.00

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 assorted dressings

\$13.00

HEALTHY CHOICE SALAD

Citrus grilled chicken on a bed of field greens
with diced bell peppers, cucumber,
avocado and tomatoes, with a citrus vinaigrette

\$14.00

GREEK SALAD

Romaine lettuce, tomato, cucumber, red onion, feta cheese,
black olives, dressed with Greek vinaigrette

With grilled chicken **\$14.00** With grilled salmon **\$15.00**

CAESAR SALAD

Crisp lettuce tossed with our homemade Caesar dressing,
croutons and shredded parmesan cheese

With grilled chicken **\$14.00** With grilled salmon **\$15.00**

SOUTHWESTERN CHOP SALAD

Grilled chicken breast over a chop salad with corn and black beans

With grilled chicken **\$14.00** With grilled flank steak (Minimum 10 Orders) **\$17.00**

ORIENTAL SPINACH SALAD

Fresh, tender spinach leaves topped with smoked almonds, roma
Tomatoes and cucumbers with a soy peanut dressing
With grilled chicken **\$14.00** With grilled salmon **\$15.00**
With grilled tuna (Minimum 10 Orders) **Market Price**

BEEF AND BLUE WEDGE SALAD

Sliced marinated flank steak with a traditional wedge salad
and smoky blue cheese
(Minimum 10 Orders) **\$17.00**

HAWAIIAN PORK TENDERLOIN SALAD

Sliced pork atop bibb lettuce with spice pineapple salsa
(Minimum 10 Orders) **\$17.00**

PLATED LUNCH HOT ENTRÉES

MINIMUM OF 10 PEOPLE PER ENTRÉE SELECTION
EXCLUDING VEGETARIAN OPTIONS UNLESS INDICATED

All Entrees are served with
Tossed Garden Salad with Dressings
Chef's Selection of Accompaniments, Bread and Dessert
Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and Water
ADD ON SOUP OF THE DAY FOR \$3.00 PER PERSON

CHICKEN ENTREES

CHICKEN ROSEMARY

Pan seared breast of chicken in a light vermouth cream sauce
with fresh rosemary
\$15.00

SOUTHERN FRIED CHICKEN

Two assorted pieces of southern fried chicken
\$14.00

HERB CRUSTED CHICKEN BREAST

In a light herb crust with wild mushroom demi-glace
\$15.00

CHICKEN PICCATA

Tender scaloppini of chicken breast lightly floured and
served with a lemon caper beurre blanc sauce
\$15.00

BEEF ENTREES

SOUTHWESTERN STEAK

Marinated sliced flank steak topped with roasted corn salsa
\$17.00

MEATLOAF

Grandma's home style meatloaf served with hearty mushroom gravy
\$13.00

ROAST SIRLOIN OF BEEF AU JUS

Sliced roast beef with Madeira demi-glace
\$15.00

SEAFOOD ENTREES

BLACKENED SALMON

Served with a tomato, cucumber and corn salsa
\$15.00

CITRUS PAN SEARED SALMON

With citrus cream sauce
\$15.00

BOURBON BARBECUE SALMON

With tangy bourbon barbecue sauce
\$15.00

HERB CRUSTED TILAPIA

Served with sundried tomato cream sauce
\$15.00

BAKED COD PROVENCAL

Served with a light garlic and tomato sauce
\$15.00

JUMBO LUMP CRAB CAKE

One jumbo lump crab cake served with key lime beurre blanc
and pineapple fruit salsa
\$19.00

TRADITIONAL SHRIMP SCAMPI

Six jumbo shrimp sautéed in a garlic, white wine and butter sauce
served over linguine
\$16.00

KEY LIME AND JALAPEÑO SPICY SHRIMP

Sautéed with diced tomatoes and cilantro
served over a white bean ragout

\$16.00

PASTA ENTREES

LASAGNA

Pasta sheets layered and baked with meat sauce and Italian cheeses

\$13.50

CHICKEN PARMESAN

Grilled chicken breast served over linguini with Italian cheeses and marinara sauce

\$15.00

CHICKEN PRIMAVERA

Linguini with spring style vegetables and natural chicken stock
with grilled chicken breast and your choice of marinara or cream sauce

\$15.00

VEGETARIAN AND VEGAN ENTREES

STUFFED TOMATOES

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

\$13.00

MIDDLE EASTERN STUFFED SWEET PEPPERS

Stuffed with quinoa, coconut and almond

\$13.00

SOUTHWESTERN STUFFED SWEET PEPPERS

Stuffed with black beans, corn and rice, topped with mixed cheese
(Tofu may be substituted in lieu of mixed cheese for vegan option)

\$13.00

STUFFED ZUCCHINI PROVENCAL

Stuffed with a blend of Italian cheese, tomatoes and breadcrumbs

\$13.00

FIVE FLAVOR TOFU

Served with sautéed vegetables and jasmine rice

\$13.00

CURRIED VEGETABLES

Served with chickpeas, cashews and jasmine rice

\$13.00

TOASTED ISRAELI COUS COUS

Toasted with herbs, served with roasted cashews and grilled vegetables

\$13.00

WILD MUSHROOM, SPINACH AND GOAT CHEESE STRUDEL

Wrapped in phyllo dough and baked

(Tofu may be substituted in lieu of goat cheese for vegan option)

\$13.00

GRILLED VEGETABLE, SPINACH AND PEPPER JACK STRUDEL

Wrapped in phyllo dough and baked

(Tofu may be substituted in lieu of pepper jack cheese for vegan option)

\$13.00

BROCCOLI CHEDDAR CAKES

Tender broccoli and cheddar cheese baked into a crispy cake

\$13.00

VEGETABLE POTATO CAKES

Zucchini, sweet potato and onion baked into a crispy cake

\$13.00

VEGETABLE PAKORA

Vegetable fritter with cilantro chutney

\$13.00

LENTIL LOAF

Served with tomato ragout

\$19.00

CHICKPEA PATTIES

Served with chola tikki

\$13.00

PASTA PRIMAVERA

Linguini with spring style vegetables with your choice
of marinara sauce or cream sauce

\$13.00

VEGETARIAN BAKED ZITI

Baked with vegetables, marinara sauce, ricotta and mozzarella cheese
(Minimum 10 Orders) **\$13.00**

VEGETABLE LASAGNA

Pasta sheets layered with vegetables, marinara sauce, and Italian cheeses
(Minimum 10 Orders) **\$13.00**

SPANAKOPITA ENTRÉE

Spinach and feta cheese baked in layers of phyllo dough
(Minimum 10 orders) **\$13.00**

BOXED LUNCHES

BOXED SANDWICHES AND WRAPS

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 of ham and cheddar cheese, turkey and swiss cheese, or a combination of ham, turkey and cheese on a whole wheat kaiser roll

\$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

\$12.00

GOURMET FILET MIGNON

Slow roasted tenderloin of beef served medium
with horseradish cream sauce on a kaiser roll

(Minimum 10 Orders) **\$15.00**

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

(Minimum 10 Orders) **\$10.00**

GREEK SALAD WITH CHICKEN

Grilled chicken breast, romaine lettuce, tomato, cucumber, red onion, feta cheese,
black olives and dressed with Greek vinaigrette

(Minimum 10 Orders) **\$12.00**

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

(Minimum 10 Orders) **\$11.00**

CHICKEN CAESAR SALAD

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

(Minimum 10 Orders) **\$12.00**

DINNER SELECTIONS

APPETIZERS

HOST'S AMUSE BOUCHE

Create a signature small bite starter of a culinary treat that means something special to you and your event.

We can help craft a regional taste
or a favorite dish that is uniquely you!

Market Price

JUMBO SHRIMP COCKTAIL

Chilled gulf shrimp with spicy cocktail sauce

\$10.00

SCALLOP AND SHRIMP CHESAPEAKE

Scallops and shrimp in a madeira cream sauce
served over french bread croustades

\$9.95

FRESH MOZZARELLA AND JUICY RIPE TOMATOES

Drizzled with basil oil and balsamic syrup

\$8.00

SEASONAL SOUP OF THE DAY

Choice of hot or chilled soup

\$5.00

CRAB BISQUE

Our house crab bisque with lump crabmeat
laced with sherry and courvoisier

\$9.00

SALAD

Upgrade the standard tossed garden salad,
included with each entrée, to one of the following choices:

AUTUMN NUTS AND BERRIES

Mesclun greens, sundried cranberries, goat cheese
and candied pecans, dressed with balsamic vinaigrette

Add \$2.50 to entrée price

MAGNOLIA SALAD

Mixed greens with cucumbers, grape tomatoes, diced red peppers,
shoepeg corn, red onion, croutons, toasted walnuts
and blue cheese, dressed with a sweet paprika vinaigrette

Add \$2.50 to entrée price

SPINACH SALAD

Spinach, strawberries, goat cheese and candied pecans,
dressed with balsamic vinaigrette

Add \$2.50 to entrée price

GREEK SALAD

Romaine lettuce, tomatoes, cucumbers, red onion, feta cheese
and black olives, dressed with Greek vinaigrette

Add \$2.50 to entrée price

ROASTED BEET AND GREENS

Mixed field greens topped with roasted beets and granola,
dressed with a citrus vinaigrette

Add \$2.50 to entrée price

PLATED DINNER ENTRÉES

MINIMUM OF 10 PEOPLE PER ENTRÉE SELECTION
EXCLUDING VEGETARIAN OPTIONS UNLESS INDICATED

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 ENTREES

CHICKEN ROSEMARY

Pan seared breast of chicken in a light vermouth cream sauce
with fresh rosemary
\$22.00

HERB CRUSTED CHICKEN BREAST

In a light herb crust with wild mushroom demi-glace
\$22.00

CHICKEN PICCATA

Tender scaloppini of chicken breast lightly floured and
served with a lemon caper buerre blanc sauce
\$22.00

CHICKEN LAFAYETTE

Roasted breast of chicken stuffed with lump crabmeat
and spinach, topped with sauce beurre blanc
\$26.00

ITALIAN STUFFED CHICKEN BREAST

Stuffed with mozzarella and prosciutto ham,
served with a sun dried tomato basil cream
\$24.00

CALIFORNIA STUFFED CHICKEN BREAST

Stuffed with pepper jack cheese and spinach
and wrapped in phyllo pastry, served with a sherry cream sauce
\$24.00

BEEF ENTREES

SLOW ROASTED PRIME RIB OF BEEF

Ten ounce prime rib of beef with sauce jus lie and creamy horseradish

\$29.00

ROAST SIRLOIN OF BEEF AU JUS

Thinly sliced roast beef with madeira wine sauce

\$22.00

FILET MIGNON

Center-cut Angus beef filet served with demi-glace

\$38.00

Add smoky blue cheese & bacon topping to your filet mignon for \$2.00 each

BONELESS SHORT RIBS

Slow-cooked and braised in a rich madeira demi-glace

\$26.00

NEW MEXICO SHORT RIBS

Boneless braised short ribs with chili chocolate mole

\$26.00

CHARBROILED NEW YORK STRIP

New York strip with wild mushroom demi-glace

\$38.00

MARINATED FLANK STEAK

Sliced and served with mushroom demi-glace

\$27.00

SEAFOOD ENTREES

BLACKENED SALMON

served with a tomato, cucumber and corn salsa

\$23.00

CITRUS PAN SEARED SALMON

with citrus cream sauce

\$23.00

BOURBON BARBECUE SALMON

With tangy bourbon barbecue sauce

\$23.00

HERB CRUSTED TILAPIA

Served with sundried tomato cream sauce

\$21.00

JUMBO LUMP CRAB CAKES

Two jumbo lump crab cakes served with key lime beurre blanc and pineapple fruit salsa

\$48.00

MAHI MAHI

(WHEN SEASONALLY AVAILABLE)

With rustic roasted tomato and pepper sauce

Market Price

PORK, LAMB, AND VEAL ENTREES

ROSEMARY ROASTED PORK LOIN

Encrusted in mustard and rosemary, served with rosemary demi sauce

\$22.00

DOUBLE CUT PORK CHOP

Grilled to perfection and topped with rich pan gravy

\$28.00

RACK OF LAMB

Sun dried tomato and herb crusted, served with a zinfandel demi-glace

\$47.00

VEAL CHOP

Grilled veal chop with wild mushroom brandy cream sauce

\$48.00

VEGAN AND VEGETARIAN ENTREES

STUFFED TOMATOES

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

\$19.00

MIDDLE EASTERN STUFFED SWEET PEPPERS

Stuffed with quinoa, coconut and almond

\$19.00

SOUTHWESTERN STUFFED SWEET PEPPERS

Stuffed with black beans, corn and rice, topped with mixed cheese
(Tofu may be substituted in lieu of mixed cheese for vegan option)

\$19.00

STUFFED ZUCCHINI PROVENÇAL

Stuffed with a blend of Italian cheese, tomatoes and breadcrumbs

\$19.00

FIVE FLAVOR TOFU

Served with sautéed vegetables and jasmine rice

\$19.00

CURRIED VEGETABLES

Served with chickpeas, cashews and jasmine rice

\$19.00

TOASTED ISRAELI COUS COUS

Toasted with herbs, served with roasted cashews and grilled vegetables

\$19.00

WILD MUSHROOM, SPINACH AND GOAT CHEESE STRUDEL

Wrapped in phyllo dough and baked

(Tofu may be substituted in lieu of goat cheese for vegan option)

\$19.00

GRILLED VEGETABLE, SPINACH AND PEPPER JACK STRUDEL

Wrapped in phyllo dough and baked

(Tofu may be substituted in lieu of pepper jack cheese for vegan option)

\$19.00

BROCCOLI CHEDDAR CAKES

Tender broccoli and cheddar cheese baked into a crispy cake

\$19.00

VEGETABLE POTATO CAKES

Zucchini, sweet potato and onion baked into a crispy cake

\$19.00

VEGETABLE PAKORA

Vegetable fritter with cilantro chutney

\$19.00

LENTIL LOAF

Served with tomato ragout

\$19.00

CHICKPEA PATTIES

Served with chola tikki

\$19.00

PASTA PRIMAVERA

Linguini with spring style vegetables with your choice of marinara sauce or cream sauce

(Minimum 10 Orders) **\$19.00**

VEGETARIAN BAKED ZITI

Baked with vegetables, marinara sauce, ricotta and mozzarealla cheese

(Minimum 10 Orders) **\$19.00**

VEGETABLE LASAGNA

Pasta sheets layered with vegetables, marinara sauce, and Italian cheeses

(Minimum 10 Orders) **\$19.00**

SPANAKOPITA ENTRÉE

Spinach and feta cheese baked in layers of phyllo dough

(Minimum 10 Orders) **\$19.00**

CREATE YOUR OWN MAGICAL DUET!

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

CREATE YOUR OWN COMBINATION

Char Grilled Petit Filet Mignon teamed up with your choice of

Chicken Rosemary \$36.00

Pan Seared Salmon with choice of sauce \$38.00

Shrimp Scampi \$44.00

Blue Crab Oscar \$48.00

Jumbo Lump Crab Cake \$48.00

Spice Kissed Scallops \$48.00

Lobster Tail \$58.00

CREATE YOUR OWN SEAFOOD COMBINATION

Choose two of the following \$45.00

Pan Seared Salmon with choice of sauce

Shrimp Scampi

Blue Crab Oscar

Jumbo Lump Crab Cake

Spice Kissed Scallops

Upgrade to a lobster tail for \$18.00

COCKTAIL RECEPTIONS

HORS D'OEUVRES PACKAGES

MINIMUM 25 PEOPLE
TWO HOUR MAXIMUM TIME LIMIT

SOUTHERN BELLE

Vegetable Crudit  and Dip, Ham Biscuits,
Southern Fried Chicken Bites,
Shrimp and Grits, Southern Deviled Eggs

\$22.00 per person

COASTAL SEAFOOD

Fruit Display, Mini Crab Cakes,
Chilled Jumbo Shrimp, Bacon Wrapped Scallops, Caprese Cups

\$30.00 per person

INTERNATIONAL

Antipasto Display, Curried Chicken Bites,
Spanakopita, Coconut Fried Shrimp, Teriyaki Beef Bites

\$30.00 per person

ITALIAN

Domestic Cheese Display, Antipasto Display,
Fried Ravioli with Marinara, Meatballs in Marinara

\$16.00 per person

ASIAN

Fruit Display, Steamed Dumplings,
Pork Wontons, Spring Rolls, Teriyaki Meatballs

\$16.00 per person

MEXICAN

Tortilla Chips with Salsa and Guacamole, Empanadas,
Black Bean Quesadillas, Chicken Quesadillas, Jalapeno Poppers

\$16.00 per person

BALLPARK

Buffalo Bites with Ranch Dipping Sauce, Pigs in a Blanket,
Hot Pretzels, Pizza Bites, Tortilla Chips with Queso Dip

\$15.00 per person

HOT HORS D'OEUVRES

PRICING BASED UPON 50 PIECES

Buffalo Wings with Blue Cheese Dressing.....	\$75.00
Spring Egg Rolls with Sweet & Sour Sauce.....	\$87.50
Meatballs (BBQ, Swedish, Italian or Sweet & Sour).....	\$62.50
Chicken Fingers with Honey Mustard.....	\$75.00
Buffalo Shrimp with Ranch.....	\$125.00
Spanakopita.....	\$87.50
Asparagus and Asiago Cheese wrapped in Phyllo Dough.....	\$100.00
Sea Scallops wrapped in Bacon.....	\$100.00
Mushrooms stuffed with Crab Meat.....	\$100.00
Mushrooms stuffed with Sausage.....	\$75.00
Mini Ham Biscuits with Mustard.....	\$62.50
Jalapeno Poppers.....	\$75.00
Mini Quiche.....	\$92.50
Miniature Chicken Cordon Bleu.....	\$87.50
Frank en Croute.....	\$62.50
Petite Beef Wellington.....	\$125.00
Mushroom Wellington.....	\$100.00
Black Bean Quesadillas.....	\$87.50
Chicken Quesadillas.....	\$95.00
Dumplings with Oriental Dipping Sauces.....	\$75.00
Shrimp and Sausage Brochettes.....	\$150.00
Mini Crab Cakes with Remoulade Sauce.....	\$112.50
Baked Oysters with Spinach and Dill Havarti.....	\$100.00
Cocktail Lamb Chops with Mint Jelly.....	Market Price
Raspberry Brie Bites.....	\$125.00
Sausage in Puff Pastry.....	\$75.00
Coconut Chicken Bites.....	\$95.00
Buffalo Chicken Bites.....	\$87.50
Coconut Fried Shrimp with Sweet Thai Chili Sauce.....	\$125.00
Southern Fried Chicken Bites.....	\$87.50
Meatball Mashed Potato Martini.....	\$125.00
Cheese Risotto Balls.....	\$87.50
Pork BBQ Sliders.....	\$95.00
Beef BBQ Sliders.....	\$95.00
Mini Thai Chicken Flatbreads.....	\$100.00
Risotto Martini.....	\$125.00
Fresh Fried Select Oysters (Minimum order 100 pieces).....	\$100.00
Vegetable Samosa.....	\$125.00

COLD HORS D'OEUVRES

PRICING BASED UPON 50 PIECES

Chicken, Ham, Tuna and Egg Salad Finger Sandwiches.....	\$100.00
Gulf Oyster on the Half Shell (Seasonal).....	\$100.00
Mid-Neck Clams on the Half Shell (Minimum order 100 pieces).....	\$75.00
Stone Crab Claws (Seasonal, Minimum order 100 pieces).....	Market Price
Jumbo Shrimp on ice with Cocktail Sauce.....	\$125.00
Melon wrapped in Prosciutto.....	\$75.00
Smoked Salmon on Rye Pinwheels.....	\$100.00
Asparagus Spears wrapped in Prosciutto Ham.....	\$87.50
English Cucumbers with Herb Cheese.....	\$70.00
Roasted Roma Tomatoes with Herb Cheese & Asparagus Tips.....	\$70.00
Southern Style Deviled Eggs.....	\$62.50
Smoked Chicken Salad in Phyllo Cups.....	\$85.00
Maki Roll (Tuna or Vegetarian).....	\$75.00
California Roll.....	\$75.00
Stilton on Toasted Walnut Canapés.....	\$75.00
Assorted Canapés.....	\$100.00
Antipasto Skewers.....	\$100.00
Tuna Tataki Martini.....	\$150.00
Crab Salad in Phyllo Cups.....	\$100.00
Curried Chicken Salad in Phyllo Cups.....	\$95.00
Caprese Salad Cups.....	\$100.00
Seasonal Fresh Fruit Skewers.....	\$95.00
Seasonal Fresh Berry Bowls.....	\$100.00
Brie and Pear Croustade.....	\$100.00
Tomato, Garlic and Olive Bruschetta.....	\$67.50
Pimento Cheese in Puff Pastry.....	\$87.50
Crudité Cup with Hummus.....	\$95.00

CULINARY DISPLAYS

IMPORTED AND DOMESTIC CHEESE DISPLAY Garnished with Fresh Fruit and Crackers	\$5.00 per person
SEASONAL FRESH FRUIT DISPLAY A Seasonal Assortment of Fresh Fruit	\$4.50 per person
SEASONAL VEGETABLE CRUDITE Seasonal Raw Vegetables with Assorted Dips	\$4.00 per person
MARINATED GRILLED VEGETABLE DISPLAY Roma Tomatoes, Zucchini, Yellow Squash, Eggplant And Portabella Mushroom Caps, Chilled and served With Balsamic Vinaigrette and Hummus	\$5.00 per person MINIMUM 25 PEOPLE
ANTIPASTO DISPLAY Smoked Sausages, Marinated Meats, Cheeses, Artichokes, Grilled Vegetables, Roasted Garlic, Shallots, served with Sliced Baguettes and Crackers	\$7.00 per person MINIMUM 25 PEOPLE
WHOLE BAKED BRIE IN PASTRY With Fruit Garnish and Crackers	\$85.00 SERVES 15 PEOPLE
SEASONAL STRAWBERRY MONTAGE With Romanoff Sauce, Chocolate, Powdered Sugar and Whipped Cream	\$5.00 per person MINIMUM 25 PEOPLE
SMOKED SALMON DISPLAY Served with Mini Bagels, Cream Cheese, Chopped Red Onions, Eggs and Capers	\$95.00 SERVES 20 PEOPLE
SMOKED CHILLED TENDERLOIN OF BEEF DISPLAY With Basil Mayonnaise, Horseradish Cream And Bread Crustades	\$275.00 SERVES 25 PEOPLE

HOT IMPERIAL CRAB DIP

Lump Crabmeat in a White Wine Sauce with Fresh Herbs
Served Warm with Tuscan Toast

\$125.00

SERVES 50 PEOPLE

SPINACH ARTICHOKE DIP

Tender Spinach and Artichokes in a Creamy Blend of Cheeses
Served Warm with Tortilla Chips

\$95.00

SERVES 50 PEOPLE

RAW BAR

Chilled Jumbo Shrimp and Oysters on the Half Shell
Served with Cocktail Sauce, Lemon Wedges, Oyster Crackers
and Tabasco Sauce

\$13.00 per person

MINIMUM 25 PEOPLE

CAVIAR BAR

Assorted Domestic and Imported Caviars
Served chilled on ice with Blinis, Crackers,
Chopped Red Onions, Eggs, and Capers.

Market Price

MINIMUM 50 PEOPLE

CARVING STATIONS

A CARVER FEE OF \$75.00 IS REQUIRED FOR EACH STATION

WHOLE ROAST TENDERLOIN OF BEEF

Served with mini rolls, bordelaise sauce and dijon mustard
(Serves approximately 20 Guests)

\$285.00

STRIP LOIN OF BEEF AU POIVRE

Served with mini rolls, bordelaise sauce and creamy horseradish
(Serves approximately 30 Guests)

\$285.00

TOP ROUND OF ROAST BEEF

Served with mini rolls, natural au jus and creamy horseradish
(Serves approximately 75 Guests)

\$275.00

SLOW ROASTED STEAMSHIP ROUND OF BEEF

Served with mini rolls, natural au jus and creamy horseradish
(Serves approximately 150 Guests)

\$600.00

CARVED PRIME RIB OF BEEF

Served with mini rolls, bordelaise sauce and creamy horseradish
(Serves approximately 30 Guests)

\$275.00

MAPLE CURED HAM

Served with mini rolls, dijon mustard and mayonnaise
(Serves approximately 50 Guests)

\$212.00

ROAST BREAST OF TURKEY

Served with mini rolls and cranberry mayonnaise
(Serves approximately 25 Guests)

\$150.00

MUSTARD AND HERB CRUSTED PORK LOIN

Served with mini rolls and sauce Robert
(Serves approximately 30 Guests)

\$150.00

ROASTED GARLIC AND ROSEMARY ENCRUSTED LEG OF LAMB

Served with mini rolls, rosemary demi-glace and pear mint chutney
(Serves approximately 10 Guests)

\$190.00

ATTENDED STATIONS

AN ATTENDANT FEE OF \$75.00 IS REQUIRED FOR EACH STATION
MINIMUM 50 PEOPLE

PASTA STATION

Tri-colored cheese tortellini with alfredo sauce and penne pasta with marinara sauce
Served with garlic bread

\$7.00 per person

TRADITIONAL CAESAR SALAD STATION

Crisp romaine lettuce tossed with our homemade caesar dressing,
garlic croutons and shredded parmesan cheese

\$5.50 per person

MASHED POTATO MARTINI BAR

Mashed potatoes in a martini glass with add-your-own toppings to include
cheddar cheese, scallions, sour cream, bacon bits, steamed broccoli,
butter, creamy horseradish and roasted garlic

\$6.00 per person

Add Beef Tips and Gravy \$4.00 per person

Add Mini Meatballs \$2.00 per person

RISOTTO MARTINI BAR

Risotto in a martini glass with add-your-own toppings to include
parmesan cheese, sautéed mushrooms, steamed broccoli, bacon bits and scallions

\$7.00 per person

Add Scallops \$9.00 per person

Add Shrimp \$9.00 per person

MAC AND CHEESE MARTINI BAR

Classic macaroni and cheese in a martini glass with add-your-own toppings to include
diced ham, crumbled bacon, scallions, sundried tomatoes,
shredded cheddar, blue cheese and toasted bread crumbs

\$8.00 per person

Add lobster for \$6.00 per person

Add Blue Crab for \$5.00 per person

SHRIMP AND GRITS MARTINI

Jumbo shrimp sautéed to order on top of spicy and cheesy grits
Served in a martini glass

\$14.00 per person

FAJITA STATION

Grilled onions and peppers, cheddar and pepper jack cheese,
salsa, sour cream, and guacamole served with flour tortillas

Grilled Chicken \$10.00 per person

Marinated Flank Steak \$10.00 per person

Tequila Shrimp for \$12.00 per person

Combination of Two \$13.00 per person

Combination of Three \$14.00 per person

TACO BAR

Seasoned ground beef, shredded cheese, shredded lettuce, diced tomatoes,
chopped onions, salsa, sour cream and guacamole, served with taco shells

\$7.00 per person

QUESADILLA GRILL

Chicken and cheese quesadilla grilled to order on a brick oven flat top grill
Served with salsa, sour cream, and guacamole

\$6.00 per person

GOURMET GRILLED CHEESE

Pick three of your favorite grilled cheese flavors

\$5.00 per person

Add Tomato Bisque for \$3.00 per person

GRILLED MINI REUBEN STATION

Corned beef, swiss cheese, sauerkraut, thousand island dressing
on cocktail rye bread, made to order on a brick oven

\$6.00 per person

ORIENTAL STATION

Chicken teriyaki **or** beef stir fry

Served with fried rice

\$10.00 per person

LUNCH COLD BUFFETS

CORNER DELI BUFFET

MINIMUM 25 PEOPLE

Ham, Turkey, Roast Beef and Salami
Sliced Assorted Cheeses to Include Swiss, Cheddar and Provolone
Basket of Kaiser Rolls, Marble Rye, Whole Wheat and White Breads
Assorted Condiments to include Mayonnaise and Mustard
Sliced Tomatoes, Onions, Leaf Lettuce, and Kosher Pickle Spears
Potato Salad and Creamy Coleslaw
Apple Pie and Pecan Pie
Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and Water
\$14.00 per person

EXPRESS DELI BUFFET

MINIMUM 25 PEOPLE

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 Regular and Decaffeinated Coffee, Iced Tea and Water
\$12.50 per person

LUNCH AND DINNER HOT BUFFETS

MINIMUM 50 PEOPLE

Lunch and Dinner Buffets 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

ENTRÉE CHOICES

Roasted Pork Loin with Apple Jack Sauce
Roast Pork Loin Forrester
Herb Crusted Chicken Breast with Wild Mushroom Demi
Chicken Rosemary
Chicken Tikka
Chicken Francaise
Chicken Piccata
Chicken Curry
Teriyaki Chicken
Oven Roasted Chicken on the bone
BBQ Chicken on the bone
Meat Lasagna
Vegetarian Lasagna
Traditional Baked Ziti
Vegetarian Baked Ziti
Herb Seasoned Tilapia
Pan Seared Salmon with Citrus Beurre Blanc
Bourbon BBQ Salmon
Cod Provencal
Cajun Catfish
Boneless Braised Short Ribs
Beef Tips Burgundy
Beef Stroganoff
Roast Sirloin of Beef au jus
Barley Stuffed Tomatoes
Five Flavor Tofu

LUNCH BUFFET

Two entrée choices \$18.00 per person

Three entrée choices \$20.00 per person

DINNER BUFFET

Two entrée choices \$28.00 per person

Three entrée choices \$32.00 per person

THEMED BUFFETS

MINIMUM 50 PEOPLE

SOUTHERN BUFFET

Crispy Fried Chicken

Bourbon BBQ Pork Loin

Macaroni and cheese, potato salad, braised collard greens, corn bread,
pecan pie and chocolate cream pie

Served with freshly brewed regular and decaf coffee, iced tea or lemonade, and water

Lunch \$18.00 per person

Dinner \$26.00 per person

BACK YARD COOK OUT BUFFET

Choice of 3 Entrees:

Hamburgers

Veggie Burgers

Hot dogs

Sausage and Peppers

Pulled Pork BBQ

Cole slaw, potato salad, cookies and brownies OR apple pie and cherry pie.

Served with the appropriate condiments

and your choice of iced tea and water or assorted sodas and bottled water.

\$15.00 per person

COUNTRY MARKET BUFFET

AN ATTENDANT FEE OF \$75.00 IS REQUIRED

Choice of 3 Entrees:

Carved Country Ham

Southern Fried Chicken

BBQ Chicken

Pork BBQ Sparerib

Beef BBQ Sparerib

Pulled Pork BBQ

Chopped Beef BBQ

Beef Brisket

Mixed field greens with assorted dressings and garnishments,
corn on the cob, mashed potatoes, country style green beans, cornbread muffins, rolls,
pecan pie, apple pie, & make your own strawberry shortcake bar.

Served with freshly brewed regular and decaf coffee, iced tea and water.

\$30.00 per person

ITALIAN BUFFET

Choice of 3 Entrees:

Chicken Parmesan

Traditional Baked Ziti

Vegetarian Ziti

Tortellini Alfredo

Vegetable Provencal

Italian wedding soup, caesar salad, tomato and fresh mozzarella salad, garlic bread

Tiramisu and mini cannoli

Lunch \$20.00 per person

Dinner \$30.00 per person

DESSERT SELECTIONS

CHOCOLATE FOUNTAIN EXTRAVAGANZA

Your choice of milk chocolate, dark chocolate or white chocolate.
Includes 15 pounds of fountain chocolate, a qualified attendant, set up, clean up, plates, wooden skewers, napkins and 2 ½ hours of running time.

\$400.00

Please choose 5 selections from the following list of “dippers”.

Fresh strawberries, fresh pineapple, lady fingers, cream puffs, marshmallows, pretzels, angel food cake bites, maraschino cherries, oreo cookies and vanilla wafers.

\$4.25 per person

DECADENT CHOCOLATE STATION

MINIMUM 50 PEOPLE

Assorted gourmet chocolates to include fudge bites, chocolate bars, chocolate mousse, fudge brownies and truffles. Served with hot cocoa or freshly brewed regular and decaffeinated coffee and water.

\$12.00 per person

ICE CREAM SOCIAL

MINIMUM 60 PEOPLE

AN ATTENDANT FEE OF \$75.00 IS REQUIRED FOR THIS STATION

Choice of chocolate or vanilla ice cream

served with Chef's choice of three toppings, two sauces and whipped cream.

Includes an attendant to scoop and serve for your guests.

\$6.00 per person

Add a second flavor of ice cream for \$75.00

BANANAS FOSTER STATION

MINIMUM 50 PEOPLE

AN ATTENDANT FEE OF \$75.00 IS REQUIRED FOR THIS STATION

New Orleans traditional dessert created with caramel, butter, cinnamon and nutmeg

Flambé with sliced bananas and rum, spooned over vanilla ice cream

\$9.00 per person

CHEESECAKE STATION

MINIMUM 50 PEOPLE

New York style cheesecake with add-your-own toppings to include crushed oreos, mixed berries, strawberry and cherry toppings, whipped cream, chocolate and caramel sauces

\$11.00 per person

PEACH COBBLER STATION

MINIMUM 25 PEOPLE

AN ATTENDANT FEE OF \$75.00 IS REQUIRED FOR THIS STATION

Warm homemade cobbler served with vanilla ice cream

\$8.00 per person

APPLE CRANBERRY CRISP STATION

MINIMUM 25 PEOPLE

AN ATTENDANT FEE OF \$75.00 IS REQUIRED FOR THIS STATION

Warm crisp served with vanilla ice cream

\$8.00 per person

ASSORTED COOKIE BREAK

An assortment of freshly baked cookies served with punch and water.

To substitute assorted sodas or coffee for punch add an additional \$.50 per person

\$4.25 per person

BROWNIE BREAK

Decadent chocolate brownies served with punch and water.

To substitute assorted sodas or coffee for punch add an additional \$.50 per person

\$4.25 per person

COOKIE AND BROWNIE BREAK

An assortment of freshly baked cookies and brownies served with punch and water.

To substitute assorted sodas or coffee for punch add an additional \$.50 per person

\$5.00 per person

ASSORTED GOURMET MINI DESSERTS AND PETIT FOURS

A delectable arrangement of gourmet desserts and mini pastries served with punch and water.

To substitute assorted sodas or coffee for punch add an additional \$.50 per person

\$11.00 per person

ASSORTED GOURMET CAKES AND PIES

An assortment of gourmet cakes and pies to include fruit, chocolate
and non-chocolate varieties served with punch and water.

To substitute assorted sodas or coffee for punch, add an additional \$.50 per person

\$11.00 per person

OLD FASHIONED CANDY STATION

Chef's choice of assorted old fashioned candies displayed in decorative containers
with mini scoops and goodie bags for your guests to take and enjoy

\$8.00 per person

CHOCOLATE DIPPED STRAWBERRIES

Our fresh seasonal strawberries dipped in chocolate. **\$2.50 per piece**

Tuxedo-dipped in white and dark chocolate with button and bowtie decoration **\$3.00 per piece**

BEVERAGE OPTIONS

NON-ALCOHOL OPTIONS

PUNCH, LEMONADE OR ICED TEA BREAK

Your choice of fruit punch, lemonade or iced tea and water

\$2.50 per person

ASSORTED SODAS AND BOTTLED WATER

Your choice of an assortment of Pepsi-Cola products to include

Pepsi, Diet Pepsi, Sierra Mist and Aquafina bottled water

\$2.00 per beverage

PUNCH FOUNTAIN

Fruit punch

\$2.50 per person

\$75.00 fountain rental

WATER BREAK

Dispenser of ice water with tumblers & napkins

\$1.00 per person

HOT CHOCOLATE BREAK

Rich hot cocoa and chilled water

\$3.00 per person

COFFEE AND HOT TEA BREAK

Freshly brewed regular and decaffeinated coffee, hot tea and water

\$3.00 per person

COFFEE HOUSE BREAK

Freshly brewed regular and decaffeinated coffee served with flavored syrups, cinnamon sticks, raw sugar, whipped cream, biscotti and scones

\$9.00 per person

ALCOHOL OPTIONS

HOST BAR ON CONSUMPTION

CNU Catering will provide all liquor, wine, beer and non-alcoholic beverages.
Host will be charged per drink at the following rates.

HOUSE BRAND LIQUOR

\$6.00 per drink

CALL BRAND LIQUOR

\$7.00 per drink

PREMIUM BRAND LIQUOR

\$8.00 per drink

MARTINIS AND SPECIALTY COCKTAILS

\$9.00 and up per drink

WINE AND CHAMPAGNE

\$6.00 per glass

DOMESTIC AND PREMIUM BEER

\$4.00 per beer

SODAS, BOTTLED WATER, SPARKLING WATER

\$2.00 each

\$75.00 Bar Set Up Fee for Beer & Wine only

\$125.00 Bar Set Up Fee for Full Bar with Beer, Wine and Liquor

\$75.00 Bartender Fee per Bartender

HOST BAR UNLIMITED

CNU Catering will provide all liquor, wine, beer and non-alcoholic beverages.
Host will be charged per person at the following rates.

HOUSE BAR

House brand liquor with beer, wine and non-alcoholic beverages

First Hour \$12.50 per person

Each Additional Hour \$6.00 per person

CALL BAR

Call brand liquor with beer, wine and non-alcoholic beverages

First Hour \$13.50 per person

Each Additional Hour \$7.00 per person

PREMIUM BAR

Premium brand liquor, beer, wine and non-alcoholic beverages

First Hour \$15.50 per person

Each Additional Hour \$8.00 per person

BEER, WINE AND SODA BAR

Beer, wine and non-alcoholic beverages

First Hour \$10.00 per person

Each Additional Hour \$4.00 per person

\$75.00 Bar Set Up Fee for Beer & Wine only

\$125.00 Bar Set Up Fee for Full Bar

\$75.00 Bartender Fee per Bartender

CASH BAR

CNU Catering will provide all liquor, wine, beer and non-alcoholic beverages.

Guests will be charged per drink at the following rates.

HOUSE BRAND LIQUOR

\$6.00 per drink

CALL BRAND LIQUOR

\$7.00 per drink

PREMIUM BRAND LIQUOR

\$8.00 per drink

MARTINIS AND SPECIALTY COCKTAILS

\$9.00 and up per drink

WINE AND CHAMPAGNE

\$6.00 per glass

DOMESTIC AND PREMIUM BEER

\$4.00 per beer

SODAS, BOTTLED WATER, SPARKLING WATER

\$2.00 each

\$75.00 Bar Set Up Fee for Beer & Wine only

\$125.00 Bar Set Up Fee for Full Bar

\$75.00 Bartender Fee per Bartender

PERSONALIZE YOUR BAR WITH A SIGNATURE COCKTAIL

Add one signature cocktail to your beer and wine bar.

\$100.00 Bar Set Up includes beer and wine bar setup.

Signature cocktail charged on consumption.

Price is determined on exact cocktail requested.

TABLESIDE WINE SERVICE

Champagne or Sparkling Cider Toast

\$4.50 per glass \$25.00 per bottle

House Wine

Merlot, Cabernet Sauvignon, Malbec, Pinot Noir

Chardonnay, Sauvignon Blanc, Pinot Grigio

White Zinfandel

\$30.00 per bottle

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)	\$0.15 per packet
Plastic plates, plastic cutlery, plastic serving utensils, cups & napkins	\$1.50 per person
Delivery	\$18.00 on campus