Classic Menu

Menu effective September 1, 2011 To April 30, 2012

To place orders, or if you have any questions, please call
Campus Catering at 412-648-2302
**Bountiful Breakfast**

This package is designed as a buffet and includes

- Scrambled Eggs or Frittata
- Bacon or Sausage
- Pancakes or French Toast
- Homes Fries or Potatoes O'Brien
- Choice of two Pastries
- Sliced Seasonal Fruit Tray
- Assorted Bottled Juices
- Coffee, Decaffeinated Coffee and Brewed Tea

*Please choose from these freshly baked pastries*
Scones, Muffins, Donuts, Danish, Bagels, Breakfast Breads or Apple Fritters

$11.95 per person
To guarantee pricing, we ask for a minimum of 15 guests per order.

**Healthy Breakfast Buffet**

This package is designed as a buffet and includes

- Scrambled Egg Beaters
- Turkey Bacon or Turkey Sausage
- Hot Oatmeal with Cinnamon Sugar, Sliced Almonds, Dried Cranberries, Dried Apricots, Dried Banana Chips Sliced Seasonal Fruit Tray
- Assorted Low Fat Muffins
- Assorted Bottled Juices, 2% Milk
- Coffee, Decaffeinated Coffee and Brewed Tea

$9.95 per person
To guarantee pricing, we ask for a minimum of 15 guests per order.
SPECIALTY BUFFETS

Southern
This package is designed as a buffet and includes
Carolina Honey Mustard Grilled Chicken, Zesty Barbeque Spare Ribs
Choice of Creamy Potato Salad or Calico Cole Slaw
Choice of Corn Cobbettes or Corn Casserole
Molasses Peppered Baked Beans
Corn Bread Muffins, Sliced Seasonal Fruit, Assorted Dessert Bars
Lemonade and Iced Tea

$18.95 per person
To guarantee pricing, we ask for a minimum of 15 guests per order.

Santa Fe
This package is designed as a buffet and includes
Ensalade Mexicana Fresca with Ranchero Dressing
Calico Coleslaw, Spanish Rice, Hot Flour Tortillas
Calabacitas Con Queso (Zucchini, Vegetables & Cheese)
Charbroiled Sliced Chicken Breast with Grilled Peppers & Onions
Charbroiled Sliced Beef with Grilled Peppers & Onions
Pico de Gallo, Picante Sauce, Shredded Lettuce, Jack & Cheddar Cheese,
Sour Cream, Guacamole & Sliced Jalapenos
Choice of Yellow or Chocolate Layer Cake
Lemonade and Iced Tea

$18.95 per person
To guarantee pricing, we ask for a minimum of 15 guests per order.

Taste of Tuscany
This package is designed as a buffet and includes
Traditional Caesar
Choice of Parmesan Crusted Chicken Breast or Chicken Romano
Baked Penne Pomodoro, Seasonal Vegetable Medley
Rolls and Butter
Choice of Yellow or Chocolate Layer Cake
Lemonade and Iced Tea

$16.95 per person
To guarantee pricing, we ask for a minimum of 15 guests per order.
SPECIALTY BUFFETS

Panther

This package is designed as a buffet and includes

Choice of one Salad option:
  Caesar Salad
  Fresh Tossed Garden Salad
  Spinach Salad with Sweet n Sour Dressing

Choice of one Fish option:
  Cod Florentine
  Cod Vera Cruz
  English-Style Cod
  Baked Cod Almandine

Choice of one Chicken option:
  Chicken Elizabeth
  Herb Grilled Chicken
  Chicken Marsala
  Rotisserie-style Chicken
  Baked Chicken with Herb Bread Stuffing

Choice of one Beef option:
  Roast Beef Bordelaise
  Roast Sirloin Jardinière
  Honey Mustard Roasted Pork Loin

Choice of one Starch option:
  Chef’s choice Pasta dish
  Chef’s choice Potato dish

Choice of one Dessert option:
  New York Cheesecake with Strawberry Sauce
  Dutch Apple Pie

Also included with buffet:
  Chef’s choice fresh seasonal Vegetable
  Rolls and Butter
  Regular Coffee, Decaffeinated Coffee, Brewed Tea and Iced Tea

$21.95 per person
To guarantee pricing, we ask for a minimum of 20 guests per order
HORS D’OEUVRES

Hot Ideas Package

This package is designed as a buffet and includes

Your choice of two items from column A and two items from column B along with Cranberry Orange Punch.

<table>
<thead>
<tr>
<th>Column A</th>
<th>Column B</th>
</tr>
</thead>
<tbody>
<tr>
<td>Honey Sesame Chicken</td>
<td>Chicken Satay</td>
</tr>
<tr>
<td>Pecan Chicken Tenders</td>
<td>Chicken Hibachi Skewer</td>
</tr>
<tr>
<td>Cashew Chicken Spring Rolls</td>
<td>Mini Quiche</td>
</tr>
<tr>
<td>Vegetable Spring Rolls</td>
<td>Beef Hibachi Skewer</td>
</tr>
<tr>
<td>Artichoke Beignet</td>
<td>Spanikopita</td>
</tr>
<tr>
<td>Wild Mushroom wrapped in Phyllo</td>
<td>Gourmet Sausage Pizza</td>
</tr>
<tr>
<td>Southwestern Style Spring Roll</td>
<td>Fig and Blue Cheese Pizza</td>
</tr>
<tr>
<td>Italian Sausage Bites</td>
<td>Crab and Brie wrapped in Phyllo</td>
</tr>
<tr>
<td>Swedish Meatballs</td>
<td>Vegetable Samosas</td>
</tr>
<tr>
<td>Hoisin BBQ Meatballs</td>
<td>Crab Rangooon</td>
</tr>
<tr>
<td>Italian Style Meatballs</td>
<td>Spinach Stuffed Mushrooms</td>
</tr>
<tr>
<td>Coconut Chicken Strips</td>
<td>Sausage Stuffed Mushrooms</td>
</tr>
<tr>
<td>Buffalo Style Chicken Wings</td>
<td>Crab Stuffed Mushrooms</td>
</tr>
<tr>
<td>Ranch Style Chicken Wings</td>
<td>Scallops wrapped in Bacon</td>
</tr>
<tr>
<td>Parmesan and Garlic Style Wings</td>
<td></td>
</tr>
</tbody>
</table>

The Following can be substituted for an Additional $1.95 per person

- Mini Beef Wellington
- Mini Chicken Wellington
- Shrimp wrapped in Bacon
- Coconut Shrimp
- Shrimp Tempura

$17.95 per person

To guarantee pricing, we ask for a minimum of 15 guests per order
**HORS D’OEUVRES**

**A la Carte Cold Ideas**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Seasonal Crudités Tray</strong> with Ranch Dip</td>
<td>$3.50</td>
</tr>
<tr>
<td><strong>Fresh Seasonal Fruit Tray</strong> with Almond Dip</td>
<td>$3.65</td>
</tr>
<tr>
<td><strong>Fresh Seasonal Fruit Display</strong> with Melons, Berries and Almond Dip</td>
<td>$4.95</td>
</tr>
<tr>
<td><strong>Domestic Cheese Tray</strong> with Crackers and Mustard Dip</td>
<td>$3.95</td>
</tr>
<tr>
<td><strong>International Cheese &amp; Fruit Display</strong></td>
<td>$5.00</td>
</tr>
<tr>
<td>Domestic and Imported Cheeses Beautifully Displayed</td>
<td></td>
</tr>
<tr>
<td><strong>Anti-Pasto Display</strong> Italian Cheeses, Meats and Olives served with Roasted Peppers, Artichoke Hearts, Pepperoncini and Soft Knot Rolls</td>
<td>$7.50</td>
</tr>
<tr>
<td><strong>Grilled Vegetable Harvest</strong></td>
<td>$3.65</td>
</tr>
<tr>
<td><strong>Tomato and Mozzarella Tray topped with Balsamic Drizzle</strong></td>
<td>$4.00</td>
</tr>
<tr>
<td><strong>Smoked Salmon Display</strong> (Per Person)</td>
<td>Market Price</td>
</tr>
<tr>
<td>Smoked Salmon displayed with chopped Red Onion, Capers, Chopped Hard Boiled Egg, Lemon Rounds and fresh baguette rounds</td>
<td></td>
</tr>
<tr>
<td><strong>Poached side of Salmon Display</strong> (Serves 20-25 guests)</td>
<td>Market Price</td>
</tr>
<tr>
<td>Poached Side of Salmon displayed with chopped Red Onion, Capers, chopped Hard Boiled Egg, Lemon Rounds</td>
<td></td>
</tr>
</tbody>
</table>

To guarantee pricing, we ask for a minimum of 15 guests or 4 dozen per order
**HORS D’OEUVRES**

**A la Carte Cold Hors D’ Oeuvres**

- **Buffalo Mozzarella**
  Sliced toasted French bread layered with a Fresh Basil Leaf, Buffalo Mozzarella, Plum Tomato and topped with Pesto
  $18.95 per dozen

- **Beef Tenderloin Canapé**
  Shaved Tenderloin, Horseradish Mustard and Boursin Cheese layered on sliced toasted French bread
  $21.95 per dozen

- **Fresh Tomato Bruschetta**
  $14.50 per dozen

- **Roasted Vegetable Bruschetta**
  $14.50 per dozen

- **Stuffed Baguettes**
  $14.50 per dozen

- **Chef’s Stuffed Profiterole Assortment**
  $19.50 per dozen

- **Tenderloin of Beef with Horseradish and Crusty Rolls**
  $162.00 per platter

- **Tex Mex with Nachos (Serves 20-25 Guests)**
  $55.95 per platter

- **Hummus Platter (Serves 20-25 Guests)**
  Roasted Red Pepper and Traditional Hummus Garnished with Lemon Wedges and Kalamata Olives accompanied with Pita Chips
  $59.95 per platter

- **Spinach Dip in Rye Round (Serves 20-25 Guests)**
  $55.95 per round

- **Alaskan Crabmeat Cheesecake (Serves 30-40 Guests)**
  $114.00 Each

- **Shrimp Cocktail (Per Dozen)**
  Chilled Shrimp served with a Spicy Cocktail Sauce.
  Market Price

To guarantee pricing, we ask for a minimum of 15 guests or 4 dozen per order
# Hors d’Oeuvres

## A la Carte Hot Hors D’oeuvres

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buffalo Style Chicken Wings</td>
<td>$15.95 per dozen</td>
</tr>
<tr>
<td>Parmesan and Garlic Style Chicken Wings</td>
<td>$15.95 per dozen</td>
</tr>
<tr>
<td>Ranch Style Chicken Wings</td>
<td>$15.95 per dozen</td>
</tr>
<tr>
<td>Celery and Carrot Sticks Tray with Bleu Cheese Dip</td>
<td>$26.50 per tray</td>
</tr>
<tr>
<td>Honey Sesame Chicken</td>
<td>$20.95 per dozen</td>
</tr>
<tr>
<td>Pecan Chicken Tenders</td>
<td>$22.50 per dozen</td>
</tr>
<tr>
<td>Cashew Chicken Spring Rolls</td>
<td>$21.50 per dozen</td>
</tr>
<tr>
<td>Vegetable Spring Rolls</td>
<td>$21.50 per dozen</td>
</tr>
<tr>
<td>Southwest Style Spring Roll</td>
<td>$22.50 per dozen</td>
</tr>
<tr>
<td>Chicken Satay</td>
<td>$22.50 per dozen</td>
</tr>
<tr>
<td>Stuffed Mushrooms (Spinach, Sausage, Crab)</td>
<td>$20.50 per dozen</td>
</tr>
<tr>
<td>Boursin Stuffed Mushrooms</td>
<td>$20.50 per dozen</td>
</tr>
<tr>
<td>Mini Quiche</td>
<td>$18.50 per dozen</td>
</tr>
<tr>
<td>Spanikopita</td>
<td>$18.50 per dozen</td>
</tr>
<tr>
<td>Wild Mushroom wrapped in Phyllo</td>
<td>$23.95 per dozen</td>
</tr>
<tr>
<td>Scallops wrapped in Bacon</td>
<td>$20.95 per dozen</td>
</tr>
<tr>
<td>Italian Sausage Bites</td>
<td>$12.95 per dozen</td>
</tr>
<tr>
<td>Hoisin BBQ Meatballs</td>
<td>$10.95 per dozen</td>
</tr>
<tr>
<td>Italian-Style Meatballs</td>
<td>$10.95 per dozen</td>
</tr>
<tr>
<td>Beef Hibachi Skewer</td>
<td>$25.95 per dozen</td>
</tr>
<tr>
<td>Chicken Hibachi Skewer</td>
<td>$25.95 per dozen</td>
</tr>
<tr>
<td>Artichoke Beignet</td>
<td>$22.50 per dozen</td>
</tr>
<tr>
<td>Coconut Shrimp</td>
<td>$29.95 per dozen</td>
</tr>
<tr>
<td>Fig and Blue Cheese Pizza</td>
<td>$25.95 per dozen</td>
</tr>
<tr>
<td>Crab Rangoon</td>
<td>$23.95 per dozen</td>
</tr>
<tr>
<td>Sausage and Pepperoni Pinwheels</td>
<td>$16.95 per dozen</td>
</tr>
<tr>
<td>Spinach and Feta Pinwheels</td>
<td>$16.95 per dozen</td>
</tr>
<tr>
<td>Savory Cheesecakes</td>
<td>$52.95 each</td>
</tr>
<tr>
<td>Artichoke Dip</td>
<td>$52.95 each</td>
</tr>
<tr>
<td>Spinach and Artichoke Dip</td>
<td>$55.95 each</td>
</tr>
</tbody>
</table>

To guarantee pricing, we ask for a minimum of 4 dozen per item
CLASSIC SIT DOWN

All sit downs include Rolls with Butter, Regular Coffee, Decaffeinated Coffee, Brewed Tea, Iced Tea, China, Glassware, Flatware & Linen.

SALADS
Choice of one Salad option:
Classic House Salad with Ranch and Balsamic Dressing
Caesar Salad with Traditional Caesar Dressing
Spinach Salad with Lemon Poppy seed Dressing

SOUPS
Homemade Soups $2.95 Per Person
(Ask For Seasonal Options)

ENTRÉE’S
Choice of one Entree option and one Vegetarian option:

Garlic Focaccia Crusted Chicken Breast $19.95 per person
Bruschetta Grilled Chicken $19.95 per person
Grilled Chicken Penne Duo $19.95 per person
Broiled Salmon with Lemon Dill Sauce $22.95 per person
Ginger Soy Salmon $22.95 per person
London Broil with a Three-Mushroom Demi-glace $21.95 per person
Pork Medallions with Apple and Onion Compote $21.95 per person
Sole Saint Augustine $23.95 per person
Tenderloin Au Poivre and Marinated Chicken Breast $25.50 per person
Wild Mushroom Ravioli with Parmesan Cream Sauce $23.95 per person
Smoked Mozzarella Ravioli with Red Pepper Coulis $23.95 per person
Vegetable Napoleon $23.95 per person
CLASSIC SIT DOWN

STARCHES
Choice of one Starch option:
Garlic and Herb Roasted Red Potatoes
    Garlic Mashed New Potatoes
    Au Gratin Potatoes
    Wild Rice Pilaf Blend
    Rice Pilaf
    Twice Baked Stuffed Red Skin Potato
    Cheddar Mashed Potatoes

VEGETABLES
Choice of one Vegetable option:
    Zucchini and Yellow Squash
    Fresh Seasonal Vegetables
    Carrots and Sugar Snap Peas
    Spears of Broccoli Polonaise
    Green Beans Amandine

DESSERT
Choice of one Dessert option:
    Mocha Layer Cake
    Burnt Almond Torte
    Yellow Layer Cake
    Chocolate Layer Cake

ASK ABOUT DESSERT UPGRADES