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v VEGETARIAN
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\section*{ALL-DAY PACKAGES}

\section*{ALL DAY DELICIOUS \$46.99}

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 12 guests or more.
\begin{tabular}{lr}
\hline DELICIOUS DAWN & \\
Assorted Muffins v & \(380-550\) Cal each \\
Assorted Scones v & \(400-440\) Cal each \\
Seasonal Fresh Fruit Platter vG PF & \(35 \mathrm{Cal} / 2.5\) oz. serving \\
Assorted Juice & \(110-170 \mathrm{Cal} / 8\) oz. serving \\
Iced Water & \(0 \mathrm{Cal} / 8\) oz. serving \\
Gourmet Coffee, Decaf and Hot Tea & 0 Cal/8 oz. serving
\end{tabular}

Gourmet Coffee, Decaf and Hot Tea
o Cal/8 oz. serving

\section*{AM PERK UP}

\section*{Granola Bars v}

130-250 Cal each
Assorted Yogurt Cups
80-150 Cal each
Iced Tea
Cal/8 oz. serving
Iced Water
o Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea
o Cal/8 oz. serving

\section*{POWER UP LUNCH}

Tomato and Cucumber Couscous Salad vg
Orange Fennel Spinach Salad vew
\(120 \mathrm{Cal} / 3.75\) oz. serving Bakery-Fresh Rolls with Butter v \(210 \mathrm{Cal} / 3.2\) oz. serving 160 Cal each
Green Beans Gremolata vs Ew PF
\(70 \mathrm{Cal} / 3 \mathrm{oz}\). serving
Three Pepper Cavatappi with Pesto vew
\(280 \mathrm{Cal} / 7.5\) oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce Ew
New York Cheesecake \(\mathbf{v}\)
Iced Tea
Iced Water
\(210 \mathrm{Cal} / 5.75 \mathrm{oz}\). serving
\(360 \mathrm{Cal} /\) slice
0 Cal/8 oz. serving
o Cal/8 oz. serving

\section*{PM PICK ME UP}

Chilled Spinach Dip with Tortilla Chips v
\(230 \mathrm{CaI} / 2.25\) oz. serving
\(70 \mathrm{Cal} / 3 \mathrm{oz}\). serving
\(250 \mathrm{Cal} / 2.25\) oz. serving
Bakery-Fresh Brownies v
Iced Water
\(0 \mathrm{Cal} / 8 \mathrm{oz}\). serving
o Cal/8 oz. serving

\section*{MEETING WRAP UP \$39.99}

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 12 guests or more.

\section*{MORNING MINI}
Miniature Muffins v 80-120 Cal each


Miniature Danish v 40-170 Cal each
100-110 Cal each 400-450 Cal each o Cal/8 oz. serving
Yogurt Parfait Cups v o Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea

\section*{THE ENERGIZER}

\section*{Donut Holes v}

45-90 Cal each

\section*{Ripe Bananas vg Ew pF}

Iced Tea
100 Cal each
Iced Water
\(0 \mathrm{Cal} / 8 \mathrm{oz}\). serving

Gourmet Coffee, Decaf and Hot Tea
\(0 \mathrm{Cal} / 8 \mathrm{oz}\). serving

\section*{IT'S A WRAP}

Chicken Caesar Wrap 630 Cal each
Pepper Jack Tuna Wrap 610 Cal each
Cran-Apple Turkey Wrap 660 Cal each
Grilled Vegetable Wrap v pF
620 Cal each
Seasonal Fresh Fruit Salad ve PF \(35 \mathrm{Cal} / 2.5\) oz. serving
Choice of One (1) Salad:
Classic Garden Salad with Fresh
Seasonal Vegetables and Balsamic
Vinaigrette and Ranch vg Ew PF
Grilled Vegetable Pasta Salad vg
Individual Bag of Chips \(\mathbf{v}\)
Assorted Craveworthy Cookies v
Bakery-Fresh Brownies v
Iced Tea
Iced Water
\(50 \mathrm{Cal} / 3.5\) oz. serving
\(120 \mathrm{Cal} / 3\) oz. serving 100-160 Cal each 210-260 Cal each
\(250 \mathrm{Cal} / 2.25\) oz. serving o Cal/8 oz. serving o Cal/8 oz. serving

\section*{MID-DAY MUNCHIES}

\section*{Tortilla Chips v}
\(260 \mathrm{Cal} / 3\) oz. serving
Choice of Two (2) Salsas:
Salsa Roja vg \(20 \mathrm{Cal} / 1\) oz. serving

Salsa Verde vg \(5 \mathrm{Cal} / 1\) oz. serving
Pico De Gallo ve
\(5 \mathrm{Cal} / 1\) oz. serving
45-100 Cal each
210-260 Cal each
o Cal/8 oz. serving
o Cal/8 oz. serving

\section*{ALL-DAY PACKAGES}

\section*{SIMPLE PLEASURES \$41.99}

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 12 guests or more.

\section*{SIMPLE CONTINENTAL}

Assorted Donuts v
Assorted Bagels v
Orange Juice
Iced Water
Gourmet Coffee, Decaf and Hot Tea

240-500 Cal each 290-450 Cal each \(120 \mathrm{Cal} / 8 \mathrm{oz}\). serving o Cal/8 oz. serving o Cal/8 oz. serving

\section*{BOX LUNCH}

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy Cookies and Bottled Water
Choice of Two (2) Sandwiches:
Tuna Salad Ciabatta
Ham and Swiss Sub
Turkey and Swiss Sandwich
Roasted Pepper and Mozzarella Ciabatta \(\mathbf{v}\) Ew pF Individual Bag of Chips \(\mathbf{v}\)
Assorted Craveworthy Cookies v
Iced Water
520 Cal each 400 Cal each 520 Cal each 500 Cal each 100-160 Cal each 210-260 Cal each 0 Cal/8 oz. serving

\section*{MID-DAY MUNCHIES}

Tortilla Chips \(\mathbf{v}\)
\(260 \mathrm{Cal} / 3\) oz. serving
Choice of Two (2) Salsas:
Salsa Roja vg
Salsa Verde vg
\(20 \mathrm{Cal} / 1 \mathrm{oz}\). serving

\section*{Pico De Gallo vg \\ Assorted Whole Fruit}

Assorted Craveworthy Cookies v Iced Water
Gourmet Coffee, Decaf and Hot Tea
\(5 \mathrm{Cal} / 1\) oz. serving
\(5 \mathrm{Cal} / 1 \mathrm{oz}\). serving 45-100 Cal each 210-260 Cal each o Cal/8 oz. serving o Cal/8 oz. serving
*All packages include necessary accompaniments and condiments. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



\section*{BREAKFAST}

\section*{BREAKFAST COLLECTIONS}

All prices are per person and available for 12 guests or more. All appropriate condiments included.

\section*{MINI CONTINENTAL \$11.19}

\section*{Miniature Muffins v}

Miniature Danish \(\mathbf{v}\)
Miniature Bagels \(\mathbf{v}\)
Seasonal Fresh Fruit Platter vg PF
Iced Water
Gourmet Coffee, Decaf and Hot Tea

80-120 Cal each 140-170 Cal each 110-160 Cal each \(35 \mathrm{Cal} / 2.5\) oz. serving o Cal/8 oz. serving
o Cal/8 oz. serving

\section*{QUICK START \$11.19}

Choice of Three (3) Breakfast Pastries:
Assorted Danish v
Assorted Muffins v Assorted Scones v
Assorted Bagels v
Croissants v
Seasonal Fresh Fruit Platter vg PF
Assorted Juice
Iced Water
Gourmet Coffee, Decaf and Hot Tea

250-420 Cal each 380-550 Cal each 400-440 Cal each 290-450 Cal each

\section*{370 Cal each}
\(35 \mathrm{Cal} / 2.5 \mathrm{oz}\). serving 110-170 Cal/8 oz. serving o Cal/8 oz. serving o Cal/8 oz. serving

\section*{HEALTHY CHOICE BREAKFAST \$11.19}

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day

Individual Cereal Cups 190-230 Cal each
Milk
Bananas Vg Ew pF
Assorted Yogurt Cups
ced Water
Gourmet Coffee, Decaf and Hot Tea 120 Cal each 100 Cal each
80-150 Cal each o Cal/8 oz. serving o Cal/8 oz. serving

\section*{À LA CARTE BREAKFAST}

Assorted Bagels with Butter, Cream Cheese and Jam \(\mathbf{v} \$ 26.99\) Per Dozen

290-450 Cal each

Assorted Muffins Served with Butter and Jam v \$26.99 Per Person

380-550 Cal each
Assorted Danish v \$26.99 Per Dozen
250-420 Cal each

Assorted Pastries \(\mathbf{v}\) \$30.99 Per Dozen
210-530 Cal each
Seasonal Fresh Fruit Platter ve PF \$4.99 Per Person
\(35 \mathrm{Cal} / 2.5\) oz. serving
Vegan Blueberry Banana Breakfast Bread vg pF \(\$ 16.99\) Serves 12

250 Cal/3 oz. serving

\section*{HOT BREAKFAST}

All prices are per person and available for 12 guests or more. All appropriate condiments included.

\section*{ULTIMATE BREAKFAST \$20.99}

Choice of Three (3) Breakfast Pastries:
Assorted Danish v
Assorted Muffins \(\mathbf{v}\)
Assorted Scones v
Assorted Bagels \(\mathbf{v}\)
Croissants \(\mathbf{v}\)
Seasonal Fresh Fruit Platter vg pF
Cage-Free Scrambled Eggs v
Breakfast Potatoes v
Crisp Bacon
Breakfast Sausage
Cheddar and Onion Frittata v
Pancakes v
Maple Syrup vg
Assorted Juice
Iced Water
Gourmet Coffee, Decaf and Hot Tea

250-420 Cal each 380-550 Cal each 400-440 Cal each 290-450 Cal each 370 Cal each \(35 \mathrm{CaI} / 2.5\) oz. serving \(180 \mathrm{Cal} / 4 \mathrm{oz}\). serving 120-140 Cal/3 oz. serving 60 Cal each
120-180 Cal each 270 Cal each 50 Cal each
\(70 \mathrm{Cal} / 1\) oz. serving \(110-170 \mathrm{CaI} / 8\) oz. serving o Cal/8 oz. serving \(0 \mathrm{Cal} / 8 \mathrm{oz}\). serving

\section*{AMERICAN BREAKFAST \$15.99}

Choice of One (1) Breakfast Pastry:
\begin{tabular}{|c|c|}
\hline Assorted Danish v & 250-420 Cal each \\
\hline Assorted Muffins v & 380-550 Cal each \\
\hline Assorted Scones v & 400-440 Cal each \\
\hline Assorted Bagels v & 290-450 Cal each \\
\hline Croissants v & 370 Cal each \\
\hline Breakfast Potatoes v & 120-140 Cal/3 oz. serving \\
\hline Crisp Bacon & 60 Cal each \\
\hline Breakfast Sausage & 120-180 Cal each \\
\hline Cage-Free Scrambled Eggs v & \(180 \mathrm{Cal} / 4 \mathrm{oz}\). serving \\
\hline Iced Water & \(0 \mathrm{Cal} / 8 \mathrm{oz}\). serving \\
\hline Gourmet Coffee, Decaf and Hot Tea & O Cal/8 oz. serving \\
\hline
\end{tabular}

\section*{SOUTHERN SUNRISE \$21.99}

Seasonal Fresh Fruit Platter vG PF 35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs v 180 Cal/4 oz. serving

Shredded Cheddar Cheese \(\mathbf{v}\)
Choice of One (1) Breakfast Meat:
Country Ham
60 Cal each
Crisp Bacon
60 Cal each
Choice of One (1) Southern-Style Breakfast Entrée:
Biscuits and Gravy
Spicy Chicken 'n Waffle
Iced Water
\(570 \mathrm{CaI} / 7\) oz. serving
\(950 \mathrm{Cal} / 10.5\) oz. serving
Gourmet Coffee, Decaf and Hot Tea
O Cal/8 oz. serving
o Cal/8 oz. serving

\footnotetext{
Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request -
Nominal Fee May Apply
}
*All packages include necessary accompaniments and condiments.
2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.
In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.


\section*{BREAKFAST}

\section*{BREAKFAST ENHANCEMENTS}

All prices are per person and available for 12 guests or more.

\section*{BREAKFAST MEATS \$3.59 PER PERSON}

Add Bacon, Sausage or Ham to your Breakfast. Select One (1)
\begin{tabular}{lr} 
Crisp Bacon & 60 Cal each \\
Breakfast Sausage & \(60-180\) Cal each \\
Grilled Ham Steak & 60 Cal each \\
Turkey Bacon & 60 Cal each \\
Turkey Sausage Link & 60 Cal each \\
Turkey Sausage Patty & 90 Cal each
\end{tabular}

Breakfast Sausage 180 Cal each

Grilled Ham Steak 60

Turkey Sausage Link each

\section*{TRADITIONAL SANDWICHES \$6.59 PER PERSON}

Choice of Two (2) Sunrise Breakfast Sandwiches:

Egg and Cheese English Muffin v Egg and Cheese Croissant
Sausage, Egg and Cheese Biscuit
Ham, Egg and Cheese Biscuit
Bacon, Egg and Cheese Bagel
Spicy Bacon, Egg, Potato and Cheese Burrito
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup v pF Spicy Southern Chicken Biscuit with Maple Sriracha Syrup

270 Cal each 370 Cal each 490 Cal each 450 Cal each 410 Cal each 600 Cal each 440 Cal each 560 Cal each
Everything Salmon Biscuit with Smoked Salmon, Cream
Cheese, Cucumber and Hard-Boiled Egg on a Everything-
Spiced Bagel
370 Cal each 420 Cal each

BISCUITS IN SAUSAGE GRAVY \$3.69 PER PERSON

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request Nominal Fee May Apply
*All packages include necessary accompaniments and condiments.
2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\section*{SANDWICHES \& SALADS}

\section*{CLASSIC COLLECTIONS}

All prices are per person and available for 12 guests or more.

\section*{DELI EXPRESS \$21.99}

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.

Choice of Two (2) Side Salads (pg 10)
Individual Bags of Chips v
Assorted Baked Breads and Rolls \(\mathbf{v}\)
Deli Platter (Sliced Oven-Roasted Turkey,
Sliced Roast Beef, Deli Ham and Tuna)
Cheese Tray (Cheddar and Swiss) v
Relish Tray (Lettuce, Tomato, Onion, Pickles,
Pepperoncini) vg
20-240 Cal each
100-160 Cal each
110-230 Cal each

Assorted Craveworthy Cookies v
Choice of Two (2) Beverages:
Lemonade
Iced Tea
Iced Water
\(50-160 \mathrm{Cal} / 2\) oz. serving \(110 \mathrm{Cal} / 1\) oz. serving
\(10 \mathrm{Cal} / 1 \mathrm{oz}\). serving
210-260 Cal each
\(90 \mathrm{Cal} / 8\) oz. serving
o Cal/8 oz. serving
o Cal/8 oz. serving

\section*{PREMIUM BOX LUNCHES}

\section*{Artichoke Chicken Baguette \$20.99}

Grilled Chicken, Artichokes, Spinach, Tomato with Balsamic Glaze and Dill Cream Cheese Baguette White Bean Herb Salad vg Ew PF

680 Cal each \(80 \mathrm{Cal} / 3.33 \mathrm{oz}\). serving Individual Bag of Chips \(\mathbf{v}\) 00-160 Cal each Bakery-Fresh Brownie v Bottled Water
\(250 \mathrm{Cal} / 2.25\) oz. serving O Cal each

Thai Beef Salad \$21.99
Flank Steak, Rice Noodles and Vegetables on Greens with Chopped Peanuts and a Thai Vinaigrette
\(580 \mathrm{Cal} / 13.8\) oz. serving Bakery-Fresh Roll with Butter v
Fresh Fruit Cup ve pF
Lemon Cheesecake Bar v 160 Cal each
\(35 \mathrm{Cal} / 2.5\) oz. serving
Bottled Water
\(300 \mathrm{Cal} / 2.75\) oz. serving
O Cal each
Salmon Caesar Salad \$21.99
Caesar Salad with Grilled Salmon, Shredded
Parmesan Cheese and Seasoned Croutons
\(660 \mathrm{Cal} / 10.5\) oz. serving
Bakery-Fresh Roll with Butter \(\mathbf{v}\)
160 Cal each
Fresh Fruit Cup vg pr
\(35 \mathrm{Cal} / 2.5\) oz. serving
Lemon Cheesecake Bar v
Bottled Water
\(300 \mathrm{Cal} / 2.75\) oz. serving
O Cal each

\section*{CLASSIC BOX LUNCH \$16.99}

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Bottled Water

Choice of One (1) Classic Sandwich (See Below)
130-790 Cal each Individual Bag of Chips \(\mathbf{v}\) Assorted Craveworthy Cookies v Bottled Water 100-160 Cal each
210-260 Cal each
O Cal each

\section*{CLASSIC SELECTIONS SANDWICH BUFFET \$20.59}

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages
\begin{tabular}{lr} 
Choice of Two (2) Side Salads (pg 10) & 20-240 Cal each \\
Dill Pickle Slices ve & 0 Cal/1 oz. serving \\
Individual Bags of Chips \(\mathbf{v}\) & \(100-160\) Cal each \\
Choice of Three (3) Classic Sandwiches & \(130-790\) Cal each \\
Assorted Craveworthy Cookies \(\mathbf{v}\) & \(210-260\) Cal each \\
Choice of Two (2) Beverages: & \\
\(\quad\) Lemonade & \(90 \mathrm{Cal} / 8\) oz. serving \\
Iced Tea & \(0 \mathrm{Cal} / 8\) oz. serving \\
Iced Water & \(0 \mathrm{Cal} / 8\) oz. serving
\end{tabular}

\section*{CLASSIC SANDWICH OPTIONS}
(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)

Deli Sliced Ham with Honey Mustard Dressing on
Ciabatta Bread
420 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread
520 Cal each
Chicken Caesar Wrap
630 Cal each
Mediterranean Chicken Ciabatta with Roasted Red
Pepper Hummus, Cucumber, Arugula, Red Peppers and Feta

540 Cal each
Grilled Vegetable Wrap with Provolone, Tomato,
Lettuce and Pesto Mayo with Pine Nuts v pF
620 Cal each

\footnotetext{
Additional premium box lunch options available upon request! Please contact your catering professional.
}

\section*{SANDWICHES \& SALADS}

\section*{CLASSIC COLLECTIONS}

All prices are per person and available for 12 guests or more.

\section*{THE EXECUTIVE LUNCHEON \$24.99}

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)
Dill Pickle Slices vg
Individual Bags of Chips \(\mathbf{v}\)
Choice of Three (3) Executive
Luncheon Sandwiches
Assorted Craveworthy Cookies v
Choice of Two (2) Beverages:
Lemonade
Iced Tea
Iced Water

30-240 Cal each
o Cal/1 oz. serving
100-160 Cal each
310-790 Cal each
210-260 Cal each
\(90 \mathrm{Cal} / 8\) oz. serving
\(0 \mathrm{Cal} / 8\) oz. serving
o Cal/8 oz. serving

\section*{EXECUTIVE LUNCHEON SANDWICHES}
(Available Sandwich choices for The Executive Luncheon Buffet)
Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli

610 Cal each
Pepper Jack Tuna Wrap with Fresh Jalapenos and Plum Tomatoes

610 Cal each

Roast Beef, Caramelized Onion and Kale Ciabatta
440 Cal each
Chicken Teriyaki Ciabatta with Pineapple Salsa on a Ciabatta

480 Cal each
Turkey, Bacon, and Ranch Sub with Lettuce and
Tomato
430 Cal each
Portobello Ciabatta with Baby Spinach and Sun-Dried
Tomato Pesto v
440 Cal each

\section*{SIDE SALAD SELECTIONS}
(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)
\begin{tabular}{ll} 
Traditional Garden Salad with a Balsamic \\
Vinaigrette Dressing vG Ew PF & \(50 \mathrm{Cal} / 3.5 \mathrm{oz}\). serving \\
\begin{tabular}{l} 
Red-Skinned Potato Salad with Egg, Celery and \\
Spanish Onion in a Seasoned Mayonnaise Dressing \\
\(\mathbf{v}\)
\end{tabular} & \(240 \mathrm{Cal} / 4 \mathrm{oz}\). serving \\
Pepper Slaw with Red, Green and Yellow Peppers \\
tossed in Jalapeno Chile-Lime Cream v & \(150 \mathrm{Cal} / 3.5 \mathrm{oz}\). serving \\
Creamy Vegan Coleslaw vg Ew pF & \(80 \mathrm{Cal} / 3 \mathrm{oz}\). serving
\end{tabular}

Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing vg Ew PF
\(60 \mathrm{Cal} / 3.75 \mathrm{oz}\). serving
Fresh Fruit Salad vg PF
\(35 \mathrm{Cal} / 2.5 \mathrm{oz}\). serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives v
\(80 \mathrm{Cal} / 3 \mathrm{oz}\). serving
Tabbouleh with Ground Bulgur, Tomatoes, Parsley and Scallions Combined in an Olive Oil Mix vg Ew
\(140 \mathrm{Cal} / 3.25\) oz. serving
\(110 \mathrm{Cal} / 3.5\) oz. serving
*All packages include necessary accompaniments and condiments. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\footnotetext{
10 UNIVERSITY OF CENTRAL FLORIDA
}

\section*{BUFFETS}

\section*{THEMED BUFFETS}

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

\section*{CURRY AND SPICE \(\$ 25.99\)}

Kachumber Salad ve Ew PF
Potato Samosa vg
Lemon-Ginger Basmati Rice vg Sweet Potato Coconut Curry ve pF Lamb Kofta Curry Ginger-Spiced Rice Pudding \(\mathbf{v}\)
\(35 \mathrm{CaI} / 3.9 \mathrm{oz}\). serving 180 Cal each \(170 \mathrm{Cal} / 3.25\) oz. serving \(130 \mathrm{Cal} / 4 \mathrm{oz}\). serving \(270 \mathrm{Cal} / 3\) oz. serving \(180 \mathrm{Cal} / 4.5\) oz. serving

\section*{GLOBAL STREET TACOS \$22.99}

Tortilla Chips
\(260 \mathrm{Cal} / 3\) oz. serving
Choice of Two (2) Salsas:
Pico De Gallo vg
Salsa Roja vg
Salsa Verde vg
Cumin Black Beans vg ew pf
Choice of One (1) Rice:
Cilantro Lime White Rice vg
Cilantro Lime Brown Rice ve Ew Mexican Rice vg
Choice of Two (2) Tacos:
Korean Pork Taco with Kimchi
Korean Shrimp Taco with Crema Fresca
and Shredded Slaw
Spicy Fish Taco with Watermelon Salsa
and Spicy Slaw
Green Chili Chicken Taco
Black Bean and Kale Taco ve Ew pF
Mango Chicken Taco ew
Roasted Vegetable Taco vg Ew PF
Cinnamon Sugar Cookies v
\(10 \mathrm{Cal} / 1\) oz. serving
\(20 \mathrm{Cal} / 1\) oz. serving
\(5 \mathrm{Cal} / 1\) oz. serving \(90 \mathrm{Cal} / 3 \mathrm{oz}\). serving
\(120 \mathrm{Cal} / 3\) oz. serving \(140 \mathrm{Cal} / 3.5\) oz. serving \(130 \mathrm{Cal} / 3 \mathrm{oz}\). serving

230 Cal each
200 Cal each
140 Cal each 220 Cal each 180 Cal each 260 Cal each 200 Cal each

\section*{BUILD YOUR OWN BITE SIZED SOUTHERN BBQ} \(\$ 23.99\)

Fresh Country Coleslaw v Ew Collard Greens
Vegetarian Baked Beans vg PF
Macaroni and Cheese \(\mathbf{v}\)
Hush Puppies \(\mathbf{v}\)
Choice of Two (2) Pulled Meats: Pulled BBQ Chicken
Cilantro-Lime Pulled Chicken Pulled BBQ Pork
Anise Herbed Pulled Pork
Slider Buns v
Assorted Craveworthy Cookies v
Bakery-Fresh Brownies v
\(150 \mathrm{Cal} / 3\) oz. serving \(90 \mathrm{Cal} / 3\) oz. serving \(220 \mathrm{Cal} / 4 \mathrm{oz}\). serving \(250 \mathrm{Cal} / 4 \mathrm{oz}\). serving 70 Cal each
\(170 \mathrm{Cal} / 3\) oz. serving \(170 \mathrm{Cal} / 3 \mathrm{oz}\). serving \(290 \mathrm{Cal} / 3\) oz. serving \(220 \mathrm{Cal} / 3 \mathrm{oz}\). serving 80 Cal each 210-260 Cal each \(250 \mathrm{Cal} / 2.25\) oz. serving

\section*{TASTE OF SPAIN \$22.99}

Mesclun Salad vg
Shallot Sherry Vinaigrette \(\mathbf{v}\)
Rosemary Sea Salt Flatbread \(\mathbf{v}\) Spanish Rice vg
Steamed Asparagus vg Ew pF
Paprika Chicken Ew
Braised Pork
Lemon Cheesecake Bars v
\(15 \mathrm{Cal} / 3\) oz. serving
\(80 \mathrm{Cal} / 1 \mathrm{oz}\). serving \(220 \mathrm{Cal} / 2.25\) oz. serving \(110 \mathrm{Cal} / 3.5\) oz. serving \(20 \mathrm{Cal} / 3\) oz. serving \(200 \mathrm{CaI} / 5\) oz. serving \(360 \mathrm{Cal} / 3.5 \mathrm{oz}\). serving \(300 \mathrm{Cal} / 2.75\) oz. serving


\section*{BUFFETS}

\section*{THEMED BUFFETS}

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

\section*{PASTA TRIO BUFFET \$22.99}

\section*{Caesar Salad}

Garlic Breadsticks v
Manicotti Marinara
Chicken and Broccoli Ravioli Ew Rigatoni and Meat Balls
Lemon Cheesecake Bars v
Add on Grilled Chicken Breast for an Additional Fee
\(170 \mathrm{CaI} / 2.7\) oz. serving
110 Cal each
\(130 \mathrm{Cal} / 3.25\) oz. serving \(320 \mathrm{Cal} / 8.75 \mathrm{oz}\). serving \(290 \mathrm{Cal} / 7.5\) oz. serving \(300 \mathrm{Cal} / 2.75\) oz. serving
\(160 \mathrm{Cal} / 3\) oz. serving

\section*{HEARTLAND BUFFET \$23.39}

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette
\(180 \mathrm{Cal} / 3.75\) oz. serving
Bakery-Fresh Rolls with Butter v Roasted New Potatoes vg Fresh Herbed Vegetables vg Ew pF Grilled Lemon Rosemary Chicken Ew Oreo Blondies v

160 Cal each
\(110 \mathrm{Cal} / 2.75\) oz. serving \(100 \mathrm{Cal} / 3.5 \mathrm{oz}\). serving
\(130 \mathrm{Cal} / 3\) oz. serving
\(270 \mathrm{Cal} / 1.75 \mathrm{oz}\). serving

\section*{BAKED POTATO BAR \$19.99}

Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch ve Ew pf
\(50 \mathrm{Cal} / 3.5\) oz. serving
Top your own Baked Potato with Chicken Mushroom Alfredo, Chili Con Carne, Steamed Broccoli, Crumbled Bacon, Shredded Cheddar Cheese, Scallions and Sour Cream
\(660 \mathrm{Cal} / 12\) oz. serving
Choice of One (1) Dessert:
Apple Cobbler \(\mathbf{v}\)
350 Cal/4.75 oz. serving
Apple Pie vg
Add on Cheddar Cheese Sauce \(\mathbf{v}\)
\(410 \mathrm{Cal} /\) slice

\section*{TASTY TEX MEX \$22.99}

Tortilla Chips \(\mathbf{v}\)
Mexican Rice vg
Charro Beans vg ew pr
Sauteed Peppers and Onions ve
Choice of One (1) Type of Fajitas:
Beef Fajitas with Tortillas,
Shredded Cheddar and Sour Cream
\(680 \mathrm{Cal} / 5\) oz. serving
Chicken Fajitas with Tortillas,
Shredded Cheddar and Sour Cream
580 Cal/5 oz. serving
Citrus Braised Pork with Tortillas,
Shredded Cheddar and Sour Cream
Vegan Chorizo with Tortillas and Vegan Cheese v
\(580 \mathrm{Cal} / 3\) oz. serving \(380 \mathrm{Cal} / 2\) oz. serving

Choice of Two (2) Salsas:
Pico De Gallo vg
\(10 \mathrm{CaI} / 1\) oz. serving
\(5 \mathrm{Cal} / 1\) oz. serving
Salsa Verde vg
Salsa Roja vg
Cinnamon Crisps \(\mathbf{v}\)
\(20 \mathrm{Cal} / 1 \mathrm{oz}\). serving
20 Cal each

\section*{BUFFETS}

\section*{CREATE YOUR OWN BUFFET}

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection

\section*{BUFFET STARTERS}

Classic Garden Salad with Balsamic Vinaigrette and Ranch ve Ew PF
\(50 \mathrm{Cal} / 3.5 \mathrm{oz}\). serving
Classic Caesar Salad
Greek Salad with Crumbled Feta v \(170 \mathrm{CaI} / 2.7\) oz. serving \(110 \mathrm{Cal} / 3.25\) oz. serving

Autumn Vegetable Salad with Red Wine Vinaigrette vg Ew PF

Traditional Hummus with Toasted Pita \(\mathbf{v}\) Antipasto Platter with Crostini

BUFFET ENTREES

Lemon Artichoke Chicken Breast Ew \$24.79
Chicken and Shrimp Creole Ew \$22.69
Cavatappi with Grilled Chicken, Chorizo, Tomatoes, Mushrooms, Roasted Peppers and Beans \$23.99

Maple Dijon Salmon Ew \$23.69
Beef Tenderloin and Mushroom Ragout \$35.99
Fireside Herbed Steak Marinated in Dijon Mustard, Thyme and Cider Vinegar \$27.99

Vegan Chorizo Stuffed Portobello Cap ve PF \$24.99

\section*{BUFFET SIDES}

Pan Roasted Vegetables \(\mathbf{V}\) PF
Italian Seasoned Green Beans v Ew PF
Broccoli Rabe vg ew pf
Goat Cheese and Roasted Garlic Mashed Potatoes

\section*{v}

Roasted Red Potatoes vg
Quinoa and Wild Rice Blend vgew
Macaroni and Cheese v
\(45 \mathrm{Cal} / 3\) oz. serving \(40 \mathrm{Cal} / 3.25\) oz. serving \(60 \mathrm{Cal} / 3.75 \mathrm{oz}\). serving \(160 \mathrm{Cal} / 4.25\) oz. serving \(100 \mathrm{CaI} / 2.75\) oz. serving \(80 \mathrm{Cal} / 2.75 \mathrm{oz}\). serving
\(250 \mathrm{Cal} / 4\) oz. serving

\section*{BUFFET FINISHES}

Apple Pie \(\mathbf{v} \mathbf{v g}\)
\(410 \mathrm{Cal} /\) slice
New York-Style Cheesecake
\(440 \mathrm{Cal} /\) slice
Dulce De Leche Brownie v
\(230 \mathrm{CaI} / 2.25\) oz. serving
Chocolate Cake \(\mathbf{v}\)
\(340 \mathrm{CaI} /\) slice
Glazed Strawberry Bars vg
380 Cal each
Assorted Craveworthy Cookies v
210-260 Cal each

\footnotetext{
*All packages include necessary accompaniments and condiments.
2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
}


\section*{RECEPTIONS}

\section*{HORS D'OEUVRES}

Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

\section*{RECEPTION HORS D'OEUVRES (HOT)}

Beef Empanadas \$36.99
80 Cal each
Black Angus Mini Cheeseburgers (Sliders) \$51.99
50 Cal each
Chili-Lime Chicken Kabobs \$37.99
40 Cal each
Coconut Shrimp \$32.19
50 Cal each
Crab Cakes \$40.99
35 Cal each
Balsamic Fig \& Goat Cheese Flatbread \$29.99
80 Cal each
Assorted Mini Quiche \$26.99
70-100 Cal each
Spanakopita v \$31.99
60 Cal each
Vegetable Spring Rolls ve \(\$ 36.99\)
50 Cal each
Garlic Parmesan Chicken Boneless Wings \$29.99
110 Cal each
Chicken Bacon Ranch Slider \$43.99

\section*{RECEPTION HORS D'OEUVRES (COLD)}

Tenderloin and Bacon Jam Crostini \$29.99
130 Cal each
Tuna Poke Crisp Ew \(\$ 29.99\)
80 Cal each
Veggie Hummus Cup ve ew pr \(\$ 31.39\)
170 Cal each
Traditional Tomato Bruschetta Crostini v \$19.49
50 Cal each
Shrimp and Avocado Toast Points Ew \$37.99
70 Cal each
Pimento Cheese \& Bacon Toast Points \$32.39
110 Cal each
Smoked Salmon Mousse Cucumber Rounds \$26.99

\section*{UNSUREOF HOW MANY ITEMS AND HOW MUCH TO ORDER FOR YOUR RECEPTION?}

Contact your catering events specialist to discuss the proper amounts needed for a reception.

\section*{RECEPTIONS}

\section*{RECEPTION PLATTERS AND DIPS}

All prices are per person and available for 12 guests or more.

\section*{CLASSIC SLICED CHEESE TRAY \$54.99 SERVES 12}

Classic Sliced Cheese Tray with Swiss, Cheddar
and Pepper Jack Cheeses, Crackers, Pita Chips and
Crostini \(\mathbf{v}\)
\(290 \mathrm{Cal} / 2.75\) oz. serving

\section*{FRESH GARDEN CRUDITES \$47.99 SERVES 12}

Fresh Garden Crudités with Ranch Dill Dip v PF \(120 \mathrm{Cal} / 5 \mathrm{oz}\). serving
SEASONAL FRESH FRUIT PLATTER \$49.99 SERVES 12

\section*{ANTIPASTO PLATTER \$79.99 SERVES 12}

Antipasto Platter with Marinated Vegetables,
Italian Meats and Cheese

\section*{HOUSE-MADE SPINACH DIP \$35.99 SERVES 12}

House-Made Spinach Dip served with Fresh Pita
Chips v
\(230 \mathrm{Cal} / 2.25\) oz. serving

\section*{*All packages include necessary accompaniments and condiments}

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

\section*{RECEPTIONS}

\section*{CHEF-INSPIRED STATIONS}

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 12 guests or more.

\section*{DIM SUM \$16.99}

Egg Rolls 180 Cal each
Pot Stickers
Choice of Two (2) Dipping Sauces:
Sweet Soy Sauce v
Sweet and Sour Sauce vg
Chili Garlic Sauce vg
Sweet and Spicy Boneless Chicken Wings
with Celery Sticks
590 Cal/7.5 oz. serving
Gourmet Dessert Bars v

\section*{GROWN UP MAC AND CHEESE \$20.99}

Chipotle Macaroni and Cheese \(\mathbf{v}\)
\(480 \mathrm{Cal} / 8\) oz. serving
Choice of Three (3) Proteins:
Grilled Chicken Breast
\(160 \mathrm{Cal} / 3\) oz. serving
Sautéed Shrimp
\(90 \mathrm{Cal} / 3\) oz. serving
Pulled Pork
\(290 \mathrm{Cal} / 3\) oz. serving
Diced Ham
Roasted Mushrooms vgew pf
Peas vgew pf
Broccoli Bits ve Ew pF
Scallions vg

\section*{SLIDE INTO HOME \$16.99}

Choice of Three (3) Sliders:

Grilled Veggie Sliders vg Ew pF
Bacon-Blue Meatball Sliders
Ham and Cheese Sliders
Spicy Cauliflower Slider vg pF
Shredded Pork and Slaw Sliders
Cheeseburger Sliders
Sriracha Fried Chicken Sliders

110 Cal each 220 Cal each 160 Cal each 180 Cal each 340 Cal each 260 Cal each 390 Cal each

\section*{BREAKS}

All prices are per person and available for 12 guests or more
\begin{tabular}{lr}
\hline CHOCAHOLIC \$9.99 & \\
Mini Candy Bars (4 each) v & \(45-70\) Cal each \\
Chunky Cocolate Craveworthy Cookies v & 230 Cal each \\
Chocolate Dipped Pretzels v & 120 Cal each \\
Chocolate Dipped Strawberries (2 each) v & 80 Cal each \\
Chocolate Milk & \(160 \mathrm{Cal} / 8.75\) oz. serving
\end{tabular}
\begin{tabular}{ll} 
ENERGY BREAK \$6.99 & \\
\hline Granola Bars \(\mathbf{v}\) & \(130-250\) Cal each \\
Fruit Filled Bar v & \(130-250\) Cal each \\
Breakfast Bar \(\mathbf{v}\) & \(130-250\) Cal each
\end{tabular}

\section*{SNACK ATTACK \$8.39}
Assorted Chips \(\mathbf{v}\)
Roasted Peanuts \(\mathbf{v}\)
Trail Mix \(\mathbf{v}\)
Assorted Craveworthy Cookies \(\mathbf{v}\)
Bakery-Fresh Brownies \(\mathbf{v}\)

100-160 Cal each \(180 \mathrm{Cal} / 1\) oz. serving 290 Cal each
210-260 Cal each
Bakery-Fresh Brownies v

\section*{EXECUTIVE COFFEE BREAK \$6.99}

Assorted Dessert Bars \(\mathbf{v}\)
Bakery-Fresh Brownies v Gourmet Coffee, Decaf and Hot Tea

300-360 Cal/2.75 oz. serving \(250 \mathrm{CaI} / 2.25\) oz. serving o Cal/8 oz. serving

\section*{BAR SERVICE}

All bars require \(\$ 150\) setup fee. No bartender fee for the first hour. All bars include Cups, Beverage Napkins \& Ice (Glassware available on request) Bartender fee \(\$ 35.00\) per hour. Minimum purchase for all bars \(\$ 350\).

\section*{OPEN BAR}

We offer open bars by the hour, which includes one bartender per 100 guests.

\section*{CASH BAR}

We offer cash bars for your event with one hour of bartender service.

\section*{CONSUMPTION BAR}

Available upon requst. Ask for Pricing.

\section*{BEER AND WINE BARS}

Includes: Beverage Napkins, Cups and Ice
First Hour: \(\$ 16.99\) per person
Second Hour: \(\$ 15.99\) per person
Each Additional Hour: \$12.99 per person
Beer: Assorted Domestic and Imported Beer
Wine: Chardonnay, Pinot Grigio, White infandel, Merlot, Cabernet Sauvignon Soda: Assorted Coke Products and Bottled Water

\section*{HOUSE COCKTAIL BAR}

Includes: Fruit Garnish, Beverage Napkins, Cups and Ice
First Hour: \$19.99 per person
Second Hour: \(\$ 17.99\) per person
Each Additional Hour: \(\$ 15.99\) per person
Liquor: Tequila, Gin, Rum, Vodka, Whiskey, Bourbon, Scotch
Beer: Assorted Domestic and Imported Beer
Wine: Chardonnay, Pinot Grigio, White infandel, Merlot, Cabernet Sauvignon Soda: Coke Classic, Diet Coke, Sprite. Coke Zero
Mixers: Dasani Water, Orange Juice, Cranberry Juice, Sour Mix, Bloody Mary Mix, Tonic Water, Club Soda, Ginger Ale


Additional servers are available for your event at an additional charge of \$50 per server per hour

\section*{PREMIUM COCKTAIL BAR}

Includes: Fruit Garnish, Beverage Napkins, Cups and Ice
First Hour: \(\$ 22.99\) per person
Second Hour: \$19.99 per person
Each Additional Hour: \$17.99 per person
Liquor: Jose Cuervo Tequila, Tanqueray Gin, Bacardi Rum, Absolut Vodka, Crown Royal Whiskey, Jack Daniel's Bourbon, Dewar's Scotch

Beer: Assorted Domestic and Imported Beer
Wine: Chardonnay, Pinot Grigio, White infandel, Merlot, Cabernet Sauvignon
Soda: Coke Classic, Diet Coke, Sprite. Ginger Ale, Coke Zero
Mixers: Dasani Water, Orange Juice, Cranberry Juice, Sour Mix, Bloody Mary Mix, Tonic Water, Club Soda, Ginger Ale

\section*{MIMOSA/BLOODY MARY BAR}

Includes: Beverage Napkins, Cups and Ice
First Hour: \(\$ 20.99\) per person
Second Hour: \$18.99 per person
Liquor: Prosecco, Absolut
Mixers: Orange Juice, Cranberry Juice, Pineapple Juice \& Bloody Mary Mix Additions: Celery Sticks, Hot Sauce, Horseradish, Olives \& Worcestershire Sauce

\footnotetext{
All bar services are stocked with upscale disposable serviceware Enhanced serviceware is available at an additional cost.
}

\section*{BEVERAGES \& DESSERTS}


18 UNIVERSITY OF CENTRAL FLORIDA
BEVERAGES
Includes appropriate accompaniments

\section*{Bottled Water \$3.09 Each}

Assorted Sodas - Bottle \$3.09 Each
Assorted Individual Fruit Juices \(\$ 3.09\) Each
Florida Fresh Orange Juice \$22.99 Per Gallon
Sparkling Water \$3.09 Each
Regular Coffee, Decaf and Hot Water with Assorted Tea Bags \$26.99 Per Gallon

Iced Tea \$22.99 Per Gallon
Lemonade \$22.99 Per Gallon
Iced Water \(\$ 4.99\) Per Gallon
Infused Water \$13.99 Per Gallon
Choice of One (1) Fruit Infused Water:
Lemon Infused Water
Orange Infused Water
Apple Infused Water
Cucumber Infused Water
Grapefruit Infused Water
Strawberry Mint Infused Lemonade \$24.99 Per Gallon

DESSERTS
v Assorted Craveworthy Cookies
\$19.99 Per Dozen
v Bakery-fresh Brownies
\$21.99 Per Dozen
v Gourmet Dessert Bars
\$24.59 Per Dozen
v Chocolate Covered Strawberries
\$25.99 Per Dozen
40 Cal each
v Multi-Layer Chocolate Cake (Each)
\$29.99 Serves 8
\(320 \mathrm{Cal} /\) slice

\section*{ORDERING INFORMATION}

\section*{Lead Time}

Notice of 5 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

\section*{Extras}

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

\section*{Calorie \& Nutrition}

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

\section*{Allergen}

Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.


\section*{Contact Us Today}
407.823.3262 / 865.765.0582
margolis-lynn@aramark.com margolis-lynn@aramark.com www.ucfcatering.catertrax.com

Prices effective until 07/01/2024
Prices may be subject to change
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