



University of Delaware Catering



breakfast



breakfast collections

All prices are per person and available for 24 guests or more

MINI CONTINENTAL \$12.29

Miniature Muffins	80-120 cal each
Miniature Danish	140-170 cal each
Miniature Croissants	180 cal each
Miniature Bagels	110-160 cal each
Fresh Seasonal Sliced Fruit	35 cal/2.5 oz. serving
Assorted Juice	110-170 cal each
Gourmet Coffee, Decaf and Hot Tea	0 cal/8 oz. serving

Includes appropriate condiments

HEALTHY CHOICE BREAKFAST \$8.29

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

Individual Cereal Cups	140-260 cal each
2% Milk	140 cal/8 oz. serving
Bananas	110 cal each
Assorted Individual Yogurt Cups	50-150 cal each
Gourmet Coffee, Decaf and Hot Tea	0 cal/8 oz. serving

Includes appropriate condiments

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Preserves
\$17.49 per dozen

Assorted Muffins, Danish and Scones \$15.49 per dozen

Muffins	190-520 cal each
Danish	140-170 cal each
Scones	230-490 cal each

Basket of Miniature Muffins, Danish and Scones \$14.99 per dozen

Miniature Muffins	80-120 cal each
Miniature Danish	140-170 cal each
Miniature Scones	120-240 cal each

Includes appropriate condiments

Fresh Seasonal Sliced Fruit (35 cal/2.5 oz. serving)
\$4.49 per person

MORNING GLORY \$13.29

Assorted Danish, Individual Cereal Cups, Milk, Ripe Bananas, Granola, Assorted individual Yogurt Cups with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Gourmet Coffee, Decaf, Hot Tea

Danish	140-170 cal each
Cereal Cups	140-260 cal each
Milk	140 cal/8 oz. serving
Bananas	110 cal each
Granola	230 cal/5 oz. serving
Individual Yogurt Cups	50-150 cal each
Fruit Platter	35 cal/2.5 oz. serving
Juice	110-170 cal each
Coffee, Decaf and Hot Tea	0 cal/8 oz. serving

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.



breakfast

hot breakfast

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ULTIMATE BREAKFAST \$15.29

Muffins, Bagels and Croissants served with appropriate condiments, Scrambled Eggs, Cheddar Vegetable Strata, Hash Browns, Crisp Bacon, Sausage Links, Pancakes and Syrup, Fresh Seasonal Sliced Fruit, Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

Muffins	190-520 cal each
Bagels	170-360 cal each
Croissants	180 cal each
■ Scrambled Eggs	180 cal/4 oz. serving
■ Cheddar Vegetable Strata	190 cal/4.75 oz. serving
■ Hash Browns	130-150 cal/3 oz. serving
Bacon	40 cal each
Sausage Links	130 cal each
Pancakes	50 cal each
Syrup	110 cal/1 oz. serving
Fresh Seasonal Sliced Fruit	35 cal/2.5 oz. serving
Assorted Juice	110-170 cal each
Gourmet Coffee, Decaf and Hot Tea	0 cal/8 oz. serving

Includes appropriate condiments

AMERICAN BREAKFAST \$12.79

Assorted Danish, Scrambled Eggs, choice of Breakfast Potatoes, Crisp Bacon, choice of Breakfast Sausage, Gourmet Coffee, Decaf and Hot Tea

Danish	200-430 cal each
■ Scrambled Eggs	180 cal/4 oz. serving
■ Sliced Hash Browns	140 cal/2 oz. serving
■ Diced Hash Browns	130 cal/3 oz. serving
■ Shredded Hash Browns	150 cal/3 oz. serving
Hash Brown Patties	150 cal/2.25 oz. serving
Bacon	40 cal each
Sausage Links	130 cal each
Sausage Patties	200 cal each
Gourmet Coffee, Decaf and Hot Tea	0 cal/8 oz. serving

Includes appropriate condiments

SUNRISE SANDWICH BUFFET \$13.99

Select two (2) Breakfast Sandwiches accompanied by Fresh Seasonal Sliced Fruit, choice of Breakfast Potatoes, Assorted Pastries, Gourmet Coffee, Decaf and Hot Tea

Egg & Cheese English Muffin	270 cal each
Sausage, Egg & Cheese on Biscuit	520 cal each
Bacon, Egg & Cheese on Bagel	370 cal each
Fresh Seasonal Sliced Fruit	35 cal/2.5 oz. serving
■ Sliced Hash Browns	140 cal/2 oz. serving
■ Diced Hash Browns	130 cal/3 oz. serving
■ Shredded Hash Browns	150 cal/3 oz. serving
Hash Brown Patties	150 cal/2.25 oz. serving
Muffins	190-520 cal each
Danish	200-430 cal each
Gourmet Coffee, Decaf and Hot Tea	0 cal/8 oz. serving

Includes appropriate condiments

Egg Whites available on request - nominal fee may apply

breakfast



breakfast enhancements

All prices are per person and available for 24 guests or more

STRATA \$4.99

Choose from the following "Egg-licious" Strata selections!

- Strata with Feta & Spinach 140 cal/5 oz. serving
- Vegetable Cheese Strata 190 cal/4.75 oz. serving
- Bacon, Onion and Swiss Strata 470 cal/7 oz. serving

JUST FRENCH TOAST \$4.79

- Orange Cinnamon French Toast 90 cal each
- Maple Syrup 110 cal/1 oz. serving

Includes appropriate condiments

HAND WRAPPED BREAKFAST BURRITOS \$4.49

Choose from the following Hand-wrapped Breakfast Burritos!

- Meat Lover's Breakfast Burrito with Bacon, Sausage and Ham 810 cal each
- Potato, Cheddar and Pico de Gallo Breakfast Burrito 440 cal each
- Florentine Breakfast Burrito 580 cal each

Egg Whites available on request - nominal fee may apply



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lunch & buffet

classic collections

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

DELI EXPRESS \$14.49

Create your own Deli Sandwich creation accompanied by your choice of two (2) Side Salads and Cookies

Deli Platter

Sliced Oven Roasted Turkey	60 cal/1 oz. serving
Sliced Roast Beef	30 cal/1 oz. serving
Deli Ham	40 cal/1 oz. serving
Tuna	80 cal/1 oz. serving
Cheese Tray	60 cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini)	30 cal/2 oz. serving
Assorted Baked Breads & Rolls	110-160 cal each
Side Salads	25-240 cal each
■ Assorted Cookies	170-200 cal each

Includes appropriate condiments

CLASSIC BOX LUNCH \$12.29

Your choice of Smoked Turkey with Swiss, Ham and Swiss or Roasted Vegetables & Cheese - served with Potato Chips, Whole Fruit, and a Cookie

Turkey and Swiss	490 cal each
Ham and Swiss	430 cal each
Garden Vegetable and Cheese	570 cal each
Individual Bag of Chips	150-160 cal each
Whole Fruit	80-110 cal each
Cookie	120-200 cal each

CLASSIC SELECTIONS \$19.49

Your choice of three (3) Classic Sandwiches and two (2) Side Salads accompanied by Potato Chips, Pickles, Cookies, Iced Tea and Iced Water

Classic Selection Sandwiches	350-750 cal each
Side Salads	25-240 cal each
Pickles	0 cal each
Individual Bags of Chips	150-160 cal each
■ Assorted Cookies	170-200 cal each
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

PREMIUM BOX LUNCH

Asian Chicken Wrap with Peanut-Lime Noodles \$14.79

Teriyaki Chicken Wrap	510 cal each
■ ■ Chilled Peanut-Lime Noodles	190 cal/4.25 oz. serving
Fresh Pineapple	120 cal/3.25 oz. serving
Raspberry Almond Bar	190 cal each
Fortune Cookie	

Turkey Fajita Ciabatta with Black Bean Salad \$14.99

Smoked Turkey Fajita Ciabatta	510 cal each
■ ■ Chile Lime Cucumbers	190 cal/4.25 oz. serving
■ ■ Corn and Black Bean Salad	120 cal/3.25 oz. serving
Cinnamon Cookies	190 cal each

Mediterranean Roast Beef Served with Tabbouleh Salad, Greek Dill Cucumbers and Lemon Rice Pudding \$15.49 per person

Mediterranean Roast Beef	410 cal each
Tabbouleh Salad	110 cal/3.25 oz. serving
Greek Dill Cucumbers	60 cal/3.75 oz. serving
Lemon Rice Pudding	200 cal/4.25 oz. serving

Ciabatta Muffaletta Served with Orzo Pasta, Roasted Vegetables and a Chocolate Dipped Biscotti \$14.49 per person

Ciabatta Muffaletta	510 cal each
Orzo Pasta	190 cal/4.25 oz. serving
Roasted Vegetables	120 cal/3.25 oz. serving
Chocolate Dipped Biscotti	190 cal each

Seasoned Chicken and Fresh Garden Vegetables Over Mixed Greens in a Balsamic Vinaigrette with a Bakery Roll and Gourmet Cookie \$15.29 per person

Asian Chicken Salad	5-700 cal/17 oz. serving
Fresh Roll	80 cal/2 oz. serving
Butter	N/A
Cookie	170-200 cal each

Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert

Southwestern Turkey With Fajita Vegetables On Ciabatta Bread (350 cal each)

■ Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion (430 cal each)

Thinly Sliced Corned Beef with Slaw and Thousand Island Dressing on Rye Bread (460 cal each)

Blackened Chicken With Cucumber Raita Salad On Ciabatta Bread (390 cal each)

Roast Beef With Chive Cream Cheese Spread On Ciabatta (450 cal each)

lunch & buffet

classic collections



THE EXECUTIVE LUNCHEON \$17.49

Your choice of three (3) Sandwiches and two (2) Side Salads accompanied by Potato Chips, Pickles, Cookies, Iced Tea and Iced Water

Executive Luncheon Sandwiches	380-760 cal each
Side Salads	25-240 cal each
Pickles	0 cal each
Individual Bags of Chips	150-160 cal each
■ Assorted Cookies	170-200 cal each
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

■ Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta (570 cal each)

Ham and Brie, with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread (700 cal each)

■ Granny Smith Apples and Brie with Fresh Baby Spinach on a French Baguette (760 cal each)

Chicken Caesar Wrap (630 cal each)

Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato (540 cal each)

Turkey, Bacon, and Ranch Sub with Lettuce and Tomato (380 cal each)

SALAD SELECTIONS

(Included with Deli Express, Classic Selections, and Executive Luncheon Sandwich Buffets)

■ ■ Cilantro Peanut Noodle Salad in a Pesto Cilantro Sauce combined with Radishes, Scallions and Chopped Peanuts (210 cal/3 oz. serving)

■ ■ Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions (180 cal/3 oz. serving)

■ Tabbouleh with Ground Bulgur, Tomatoes, Parsley, and Scallions combined in an Olive Oil Mix (110 cal/3.25 oz. serving)

■ ■ Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in spicy Caribbean Jerk Seasoning (120 cal/4 oz. serving)

■ Edamame Salad with Shiitake Mushrooms, Bean Sprouts, Radishes, Scallions, Fresh Basil and Mint tossed in a Rice Wine Vinegar and Ginger Root Dressing (140 cal/3 oz. serving)

■ ■ Chilled Dill Cucumber Salad with Onions tossed in Italian Dressing (60 cal/3.75 oz. serving)

■ Grilled Vegetable Rotini Pasta Salad with a Balsamic Dressing (130 cal/3 oz. serving)

■ Red Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing (240 cal/4 oz. serving)

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lunch & buffet

buffets

Served with Assorted Rolls and Butter, Ice Water and Iced Tea (24 Person Minimum)

LATIN FLAVORS \$19.29

Mexican Chopped Salad	40 cal/ 2.4 oz. serving
■ Grilled Flatbread	110 cal each
Cilantro Lime Rice	120 cal/3 oz. serving
■ Cumin Black Beans	110 cal/3 oz. serving
Chipotle Orange Roasted Chicken	440 cal/6 oz. serving
Carne Asada con Papas Ranchero	170 cal/6 oz. serving
Sopaipillas	70 cal each
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

BASIC ITALIAN BUFFET \$17.29

■ Italian House Salad	50 cal/3.5 oz. serving
■ Garlic Breadsticks	110 cal each
Baked Pasta	440 cal/12.75 oz. serving
Home-style Lasagna with Parmesan Cheese	320 cal/7.25 oz. serving
■ Assorted Cookies	170-200 cal each
■ Bakery-fresh Brownies	250 cal/2.25 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

BAKED POTATO BAR \$16.99

Top your own Baked Potatoes with a Garden Salad and choice of Apple Cobbler or Apple Pie for dessert

■ Classic Garden Salad	50 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 cal/12 oz. serving
■ Apple Cobbler	350 cal/4.75 oz. serving
■ Apple Pie	410 cal/5.5 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

BBQ PICNIC \$14.29

■ Home-style Potato Salad	240 cal/4 oz. serving
■ Fresh Country Coleslaw	170 cal/3.5 oz. serving
House-made Kettle Chips	240 cal/1.25 oz. serving
Grilled Hamburgers with Buns	330 cal each
Hot Dogs with Buns	310 cal each
■ Garnish Tray (Lettuce, Pickles, Tomatoes)	10 cal each
■ Assorted Cookies	170-200 cal each
■ Bakery-fresh Brownies	250 cal/2.25 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

LAZY SUMMER BBQ \$17.49

■ Old-fashioned Coleslaw	160 cal/3 oz. serving
■ Cornbread Fiesta Muffins	120 cal each
■ Macaroni and Cheese	240 cal/4 oz. serving
Barbecued Baked Beans	170 cal/4.75 oz. serving
Lazy Country Chicken	430 cal/6 oz. serving
Sliced Brisket	350 cal/5 oz. serving
■ Assorted Cookies	170-200 cal each
■ Lemon Cheesecake Bars	310 cal/2.75 oz. serving
■ Raspberry Coconut Bars	370 cal/3.25 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

lunch & buffet

buffets



Served with Assorted Rolls and Butter, Ice Water and Iced Tea (24 Person Minimum)

EASTERN INFLUENCES \$17.49

■ ■ Coriander Peanut Ramen Noodles	210 cal/3 oz. serving
Szechuan Green Beans	110 cal/4 oz. serving
Teriyaki Salmon on Sweet Chile Cucumber	80 cal/2.25 oz. serving
Orange Glazed Chicken with Sesame Spinach	230 cal/5.5 oz. serving
■ Lemon Cheesecake Bars	310 cal/2.75 oz. serving
■ Raspberry Coconut Bars	370 cal/3.25 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

SIZZLING SALAD BAR \$19.29

Seasonal Salad Bar with Teriyaki Salmon, Freshly Grilled Flatbreads and Assorted Gourmet Cookies

Topping and Greens	5-700 cal /17 oz. serving
Teriyaki Salmon	80 cal/2 oz. serving
Grilled Flatbread	110 cal each
Deluxe Cookies	180 cal each
Iced Tea	0 cal/8 oz. serving
Ice Water	0 cal/8 oz. serving

THE SICILIAN \$18.99

Romaine Salad with Parmesan Peppercorn Dressing and Homemade Seasoned Croutons, Roasted Broccoli, Confetti Rice, Grilled Garlic Ciabatta, Chicken Marsala, Rigatoni and Meatballs and Chocolate Dipped Biscotti

Julienn Romaine- Parm Peppercorn - crouton

Roasted Broccoli	220 cal/6 oz. serving
Confetti Rice	20 cal/4 oz. serving
Grilled Garlic Ciabatta	150 cal/4 oz. serving
Chicken Marsala	120 cal each
Rigatoni & Meatballs	230 cal/4 oz. serving
Chocolate Dipped Biscotti	300 cal/8 oz. serving
Iced Tea	190 cal/2 oz. serving
Ice Water	0 cal/8 oz. serving
	0 cal/8 oz. serving

BLUE HEN BUFFET \$22.79

Sauteed Chicken in a Lemon Butter Sauce, Sweet Chili Salmon, Roasted Potatoes or Baked Ziti, Roasted Seasonal Vegetables, Tossed Salad with Tomatoes and Cucumbers with a House Vinaigrette Dressing, Fresh Fruit Salad and Assorted Dessert Bars

Sauteed Chicken	342 cal each
Sweet Chili Salmon	100 cal/3 oz. serving
Roasted New Potatoes	110 cal/2.75 oz. serving
Baked Ziti	370 cal each
Pan Roasted Vegetables	45 cal/3 oz. serving
Traditional Garden Salad	50 cal/3.5 oz. serving
Fresh Fruit Salad	35 cal/2.25 oz. serving
Lemon Cheesecake Bars	310 cal/2.75 oz. serving
Iced Tea	0 cal/8 oz. serving
Ice Water	0 cal/8 oz. serving





lunch & buffet

buffets

Build Your Own Buffet: Select two salads, one entrée, two sides, and one dessert

BUFFET STARTERS

- Seasonal Garden Salad with Balsamic Vinaigrette (50 cal/3.5 oz. serving)
- Classic Caesar Salad (160 cal/2.66 oz. serving)
- Antipasto Salad (130 cal/3 oz. serving)
- Italian Green Salad with Penne and Prosciutto (110 cal/3.25 oz. serving)
- Crudités With Tzatziki Sauce (110 cal/5 oz. serving)
- Seasonal Fresh Fruit Salad (35 cal/2.25 oz. serving)

BUFFET ENTRÉES

- Grilled Chicken Breast with Cider Marinade (120 cal/3 oz. serving) \$23.99
- Chicken Cacciatore with Fresh Herbs and Vegetables (180 cal/5 oz. serving) \$23.99
- Cavatappi with Sautéed Shrimp, Roasted Red Peppers and Charred Tomatoes (770 cal/10 oz. serving) \$23.99
- Baked Tilapia and Mango Salsa (350 cal/8.5 oz. serving) 19.29
- Grilled Flank Steak with Black Bean and Garlic Soy Marinade (160 cal/3 oz. serving) \$21.29
- Farfelle with Sun-dried Tomatoes and Sauteed Broccoli (260 cal/8.75 oz. serving) \$18.99
- Grilled Salmon with Sun-dried Tomato Pesto Sauce (240 cal/8 oz. serving) \$21.49

BUFFET SIDES

- Barley Orange Cranberry Salad (120 cal/3.5 oz. serving)
- Goat Cheese and Roasted Garlic Mashed Potatoes (170 cal/4.25 oz. serving)
- Pan Roasted Vegetables (45 cal/3 oz. serving)
- ■ Herb-Roasted Mushrooms (100 cal/2.25 oz. serving)
- ■ Toasted Cranberry Apple Couscous (180 cal/3 oz. serving)
- Marinated Roasted Red Potatoes (120 cal/2.75 oz. serving)
- Brussel Sprouts with Almond Butter (70 cal/3 oz. serving)

BUFFET FINISHES

- Apple Pie (410 cal/5.5 oz. serving)
- Bread Pudding with Caramel Apple Sauce (360 cal/6.75 oz. serving)
- Cherry Cheesecake Tarts (180 cal/1.75 oz. serving)
- Cinnamon Cherry Pear Crisp (210 cal/4.25 oz. serving)
- Mini Brownie and Cappuccino Mousse Parfaits (230 cal/3 oz. serving)
- Spiced Carrot Cake (370 cal/3 oz. serving)

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receptions



reception additions

CLASSIC CHEESE TRAY \$3.29 per person

Classic Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Pita Chips and Crostini (290 cal/2.75 oz. serving)

FRESH GARDEN CRUDITÉS \$4.29 per person

Fresh Garden Crudités with Ranch Dill Dip and Pita Chips

- Fresh Garden Crudités with Ranch Dill Dip 120 cal/5 oz. serving
- Pita Chips 270 cal/4 oz. serving

FRESH SEASONAL FRUIT \$3.99 per person

Fresh Seasonal Fruit Tray (40 cal/2.5 oz. serving)

ANTIPASTO PLATTER \$3.99 per person

Antipasto Platter with Marinated Vegetables, Italian Meats and Assorted Cheeses (250 cal/5 oz. serving)

ASSORTED MINI SANDWICHES \$2.29 per person

An assortment of our most popular Mini Sandwiches

- Ham and American Cheese Mini Sandwiches 260 cal each
- Roast Beef and Cheddar Mini Sandwiches 280 cal each
- Turkey and Swiss Mini Sandwiches 320 cal each
- Mini Caprese Sandwiches 250 cal each

ASSORTED SUSHI TRAYS

Moonlight and Sunny Delight Sushi Trays

Moonlight Tray (230 cal/5.5 oz. serving) \$85.00 (serves 10)

Sunny Delight (270 cal/5.5 oz. serving) \$85.00 (serves 10)

MAY WE SUGGEST A SERVED MEAL OR RECEPTION?

Our talented chefs are available to create any additional items you might not see on these menus. Please let your sales coordinator know what you are looking for, and we will make it happen!

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receptions

reception stations

Reception stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 24 guests or more.

MEDITERRANEAN \$9.99

Add a package of our Mediterranean bites to your reception

■ ■ Marinated Olives	150 cal/2.75 oz. serving
■ Hummus & Pita Chips	220 cal/4.5 oz. serving
■ Greek Salad	120 cal/3.25 oz. serving
■ ■ Seasonal Roasted Vegetable Tray	120 cal/3.25 oz. serving-210 cal/4 oz. serving
Tabbouleh Salad	110 cal/3.25 oz. serving

DIM SUM \$12.29

A little afternoon Dim Sum to spice up your afternoon meeting or evening reception

Egg Rolls with a trio of Dipping Sauces	240 cal each
Pot Stickers with a Sweet Soy Sauce	280 cal/4.25 oz. serving
Sweet & Spicy Boneless Chicken Wings	590 cal/7.5 oz. serving
■ ■ Sweet Chile Sauce	100 cal/1 oz. serving
■ Raspberry Coconut Bar	370 cal/3.25 oz. serving

SPANISH PAELLA \$12.99

A little taste of Spain...

Saffron Rice Paella with Sausage, Roasted Pork Loin, Grilled Chicken and Spanish Vegetables	300 cal/10 oz. serving
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AMERICAN TEA \$10.99

Assorted Gourmet Tea Sandwiches and Scones Served with Jam, Honey, Cream Cheese, Assorted Petit Fours and Shortbread Cookies

Mozzarella Sandwich	250 cal each
Grilled Chicken and Pear Sandwich	250 cal each
Roast Beef and Brie Sandwich	260 cal each
Scones with Jam, Honey and Cream Cheese	380 cal each

snacks

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CHOCAHOLIC \$8.99

Become addicted with an assortment of Chocolate-themed treats

Miniature Chocolate Bars	45-70 cal each
Chocolate Chip Cookies	170-200 cal each
Chilled Chocolate Milk	200 cal/8 oz. serving
Chocolate Dipped Pretzels	110 cal each
Chocolate Dipped Strawberries	40 cal each

ENERGY BREAK \$3.29

Raise the bar!

Granola Bars	190 cal each
Fruit Filled Bars	160 cal each
Breakfast Bars	250 cal each

THE HEALTHY ALTERNATIVE \$8.49

Get healthy with our heart-happy break

Apples	80 cal each
Oranges	80 cal each
Bananas	110 cal each
Pears	100 cal each
Individual Yogurt Cups	50-150 cal each
Trail Mix	290 cal each
Granola Bars	190 cal each

SNACK ATTACK \$6.29

The perfect blend of sweet and salty to get you through your day!

Individual Bags of Chips	150-160 cal each
Honey Peanuts	160 cal/1 oz. serving
Bakery-fresh Brownies	250 cal/2.25 oz. serving
Trail Mix	290 cal each
Assorted Cookies	170-200 cal each

beverages

Regular and Decaffeinated Coffee, Tea (0 cal/8 oz. serving) \$19.79 per gallon

Includes appropriate condiments

Hot Apple Cider (160 cal/8 oz. serving) \$17.99 per gallon

Hot Chocolate (160 cal/8 oz. serving) \$19.99 per gallon

Iced Tea (0 cal/8 oz. serving) \$16.49 per gallon

Includes appropriate condiments

Lemonade (90 cal/8 oz. serving) \$17.99 per gallon

Iced Water (0 cal/8 oz. serving) \$1.79 per gallon

Infused Water \$8.99 per gallon

Lemon Infused Water	0 cal/8 oz. serving
Orange Infused Water	10 cal/8 oz. serving
Apple Infused Water	20 cal/8 oz. serving
Cucumber Infused Water	10 cal/8 oz. serving
Grapefruit Infused Water	10 cal/8 oz. serving

Bottled Water (0 cal each) \$1.89 per person

Assorted Sodas (Can) (0-150 cal each) \$2.29

Assorted Individual Fruit Juices (110-170 cal each) \$2.29

Vegetarian
 Vegan

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.



desserts

All prices are per person and available for 24 guests or more

Assorted Gourmet Cookies (170-200 cal each) \$11.99 per dozen

Gourmet Dessert Bars \$2.79 per person

■ Lemon Cheesecake Bars	310 cal/2.75 oz. each
■ Raspberry Coconut Bar	370 cal/3.25 oz. serving

Multi-Layer Chocolate Cake (4860 cal each) \$18.99 each

■ Chocolate Covered Strawberries (40 cal each) \$3.49 per person

Mini Brownies and Blondies \$25.29 per dozen

Mini Brownies	130 cal each
Blondies	120 cal each

ordering information

LEAD TIME

Notice of 48 hours 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.

EXTRAS

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges.

contact us today

302.831.2891

udcatering@udel.edu

<http://udel.campusdish.com/Catering.as>

Prices effective until 08/01/2017