University of Delaware Catering
BREAKFAST COLLECTIONS

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

Mini Continental  $12.49

- MINIATURE MUFFINS  80–120 CAL EACH
- MINIATURE DANISH  140–170 CAL EACH
- MINIATURE BAGELS  110–160 CAL EACH
- FRESH SEASONAL SLICED FRUIT  40 CAL/2.5 OZ. SERVING
- ICED WATER  0 CAL/8 OZ. SERVING
- GOURMET COFFEE, DECAF AND HOT TEA  0 CAL/8 OZ. SERVING
Includes appropriate condiments

Healthy Choice Breakfast  $8.49

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
- MILK  120 CAL EACH
- 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

Morning Glory  $13.49

ASSORTED DANISH, INDIVIDUAL CEREAL CUPS, MILK, RIPE BANANAS, GRANOLA, ASSORTED INDIVIDUAL YOGURT CUPS WITH FRESH SEASONAL FRUIT, FRESH ASSORTED JUICES, GOURMET COFFEE, DECAF AND 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
Includes appropriate condiments

À LA CARTE BREAKFAST

ASSORTED BAGELS WITH BUTTER, CREAM CHEESE AND JAM  $17.79 PER DOZEN
Includes appropriate condiments

ASSORTED MUFFINS SERVED WITH BUTTER AND JAM  $15.69 PER DOZEN
Includes appropriate condiments

ASSORTED DANISH (200–430 CAL EACH)  $15.69 PER DOZEN
Includes appropriate condiments

ASSORTED SCONES SERVED WITH BUTTER AND JAM  $15.69 PER DOZEN
Includes appropriate condiments

ASSORTED MINIATURE PASTRIES  $15.29 SERVES 12
Includes appropriate condiments

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 (40 CAL/2.5 OZ. SERVING)  $4.79 PER PERSON

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HOT BREAKFAST

All prices are per person and available for 24 guests or more. Choice of (1) Breakfast Potato and (1) Sausage for select buffets.

Ultimate Breakfast $15.29

CHOICE OF THREE (3) BREAKFAST PASTRIES, SCRAMBLED EGGS, CHEDDAR AND ONION FRITTATA, CRISP BACON, BREAKFAST SAUSAGE, PANCAKES AND SYRUP, BREAKFAST POTATOES, FRESH SEASONAL SLICED FRUIT, ASSORTED JUICES AND BOTTLED WATER, GOURMET COFFEE, DECAF AND HOT TEA

- ASSORTED MUFFINS  400–510 CAL EACH
- ASSORTED DANISH  200–430 CAL EACH
- ASSORTED SCONES  430–470 CAL EACH
- ASSORTED BAGELS  170–360 CAL EACH
- SCRAMBLED EGGS  180 CAL/4 OZ. SERVING
- HASH BROWNS  40 CAL/2.5 OZ. SERVING
- HASH BROWN PATTIES  130–150 CAL/3 OZ. SERVING
- BACON  45 CAL EACH
- SAUSAGE LINKS  130 CAL EACH
- SAUSAGE PATTIES  200 CAL EACH
- PANCAKES  50 CAL EACH
- MAPLE SYRUP  70 CAL/1 OZ. SERVING
- ICED WATER  0 CAL EACH
- GOURMET COFFEE, DECAF AND HOT TEA  0 CAL/8 OZ. SERVING

Includes appropriate condiments

American Breakfast $12.99

SCRAMBLED EGGS, BREAKFAST POTATOES, CRISP BACON, BREAKFAST SAUSAGE, CHOICE OF ONE (1) BREAKFAST PASTRY, ICED WATER, GOURMET COFFEE, DECAF AND HOT TEA

- ASSORTED MUFFINS  400–510 CAL EACH
- ASSORTED DANISH  200–430 CAL EACH
- ASSORTED SCONES  430–470 CAL EACH
- ASSORTED BAGELS  170–360 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 EACH
- BACON  45 CAL EACH
- SAUSAGE LINKS  130 CAL EACH
- SAUSAGE PATTIES  200 CAL EACH
- PANCAKES  50 CAL EACH
- MAPLE SYRUP  70 CAL/1 OZ. SERVING
- ICED WATER  0 CAL EACH
- GOURMET COFFEE, DECAF AND HOT TEA  0 CAL/8 OZ. SERVING

Includes appropriate condiments

Sunrise Sandwich Buffet $14.29

CHOICE OF TWO (2) BREAKFAST SANDWICHES SERVED WITH FRESH SEASONAL SLICED FRUIT, BREAKFAST POTATOES, ICED WATER, GOURMET COFFEE, DECAF AND HOT TEA

- EGG & CHEESE ENGLISH MUFFIN  260 CAL EACH
- EGG & CHEESE CROSSANT  370 CAL EACH
- SAUSAGE, EGG & CHEESE BISCUIT  520 CAL EACH
- HAM, EGG & CHEESE BISCUIT  450 CAL EACH
- BACON, EGG & CHEESE BAGEL  370 CAL EACH
- SPICY BACON, EGG, POTATO & CHEESE BURRITO  590 CAL EACH
- FRESH SEASONAL SLICED FRUIT  40 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 EACH
- ICED WATER  0 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 ENHANCEMENTS**

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

**Just French Toast** $4.99

- ORANGE CINNAMON FRENCH TOAST 90 CAL EACH
- MAPLE SYRUP 70 CAL/1 OZ. SERVING

Includes appropriate condiments

**Hand Wrapped Breakfast Burritos** $4.79

Choose from the following hand-wrapped breakfast burritos!

- MEAT LOVER’S BREAKFAST BURRITO WITH BACON, SAUSAGE AND HAM 810 CAL EACH
- POTATO, CHEESE AND PICO DE GALLO BREAKFAST BURRITO 440 CAL EACH
- FLORENTINE BREAKFAST BURRITO 580 CAL EACH

**Strata** $5.29

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

Includes appropriate condiments

Egg Whites available on request — nominal fee may apply
**CLASSIC COLLECTIONS**

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

### Deli Express  $14.69

CREATE YOUR OWN DELI SANDWICH CREATION ACCOMPANIED BY YOUR CHOICE OF TWO (2) SIDE SALADS, ASSORTED CRAVeworthy COOKIES AND BEVERAGES

**Deli Platter**

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories/Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced Oven Roasted Turkey</td>
<td>25 CAL/1 OZ.</td>
</tr>
<tr>
<td>Sliced Roast Beef</td>
<td>40 CAL/1 OZ.</td>
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<tr>
<td>Deli Ham</td>
<td>30 CAL/1 OZ.</td>
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<tr>
<td>Tuna</td>
<td>80 CAL/1 OZ.</td>
</tr>
<tr>
<td>Cheese Tray (Cheddar &amp; Swiss)</td>
<td>110 CAL/1 OZ.</td>
</tr>
<tr>
<td>Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini)</td>
<td>30 CAL/2 OZ.</td>
</tr>
<tr>
<td>Assorted Baked Breads &amp; Rolls</td>
<td>110-160 CAL</td>
</tr>
<tr>
<td>Side Salads</td>
<td>25-330 CAL</td>
</tr>
<tr>
<td>Assorted Craveworthy Cookies</td>
<td>250-310 CAL</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>5 CAL/8 OZ.</td>
</tr>
<tr>
<td>Iced Water</td>
<td>0 CAL/8 OZ.</td>
</tr>
</tbody>
</table>

Includes appropriate condiments

### Classic Box Lunch  $12.59

YOUR CHOICE OF CLASSIC SANDWICH – SERVED WITH POTATO CHIPS, CRAVeworthy COOKIES AND BOTTLED WATER

**Classic Selection Sandwiches** 280-750 CAL EACH

- Individual Bag of Chips  100-160 CAL EACH
- Assorted Craveworthy Cookies 250-310 CAL EACH
- Bottled Water  0 CAL EACH

Includes appropriate condiments

### Classic Selections  $19.99

YOUR CHOICE OF THREE (3) SANDWICHES AND TWO (2) SIDE SALADS ACCompanied by potato chips, mayo and mustard, pickles, assorted Craveworthy cookies, iced water and iced tea

**Classic Selection Sandwiches** 280-750 CAL EACH

- Side Salads 25-330 CAL EACH
- Dill Pickle Slices 0 CAL/1 OZ. SERVING
- Individual Bags of Chips 100-160 CAL EACH
- Assorted Craveworthy Cookies 250-310 CAL EACH
- Iced Tea 5 CAL/8 OZ. SERVING
- Iced Water 0 CAL/8 OZ. SERVING

Includes appropriate condiments

### Premium Box Lunch

CHICKEN, BLUE CHEESE AND PEAR SALAD $13.49

GRILLED LEMON CHICKEN ON A SALAD OF PEAR, BLUE CHEESE, WALNUTS, CRISP GREENS AND DIJON VINAIGRETTE  620 CAL EACH

- Bakery Fresh Roll 160 CAL EACH
- Fresh Fruit Cup 40 CAL/2.5 OZ. SERVING
- Lemon Cheesecake Bar 300 CAL/2.75 OZ. SERVING
- Bottled Water 0 CAL EACH

Includes appropriate condiments

STEAKHOUSE CHOP SALAD $13.79

GRILLED BEEF STEAK TOSSED WITH BLUE CHEESE, VEGETABLES AND ROMAINE TOSSED WITH DIJON VINAIGRETTE  200 CAL EACH

- Bakery Fresh Roll 160 CAL EACH
- Fresh Fruit Cup 40 CAL/2.5 OZ. SERVING
- Lemon Cheesecake Bar 300 CAL/2.75 OZ. SERVING
- Bottled Water 0 CAL EACH

Includes appropriate condiments

Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert

### Classic Sandwich Options

(Available Sandwiches Choices for the Classic Boxed lunch and Classic Selection Buffet)

- **Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread** (750 CAL EACH)
- **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 Pastrami with Slaw and Thousand Island Dressing on Rye Bread** (440 CAL EACH)
- **Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread** (450 CAL EACH)
CLASSIC COLLECTIONS

The Executive Luncheon  $17.79

CHOICE OF THREE (3) SANDWICHES AND TWO (2) SIDE SALADS
ACCOMPANIED BY POTATO CHIPS, MAYO AND MUSTARD, PICKLES.
ASSORTED CRAVeworthy COOKIES, ICED WATER AND ICED TEA

EXECUTIVE LUNcheon SANDwichES  370–760 CAL EACH
SIDE SALADS
DILL PICKLE SLICES  25–330 CAL EACH
INDIVIDUAL BAGS OF CHIPS  0 CAL/1 OZ. SERVING
ASSORTED CRAVeworthy COOKIES  100–160 CAL EACH
ICED TEA  250–310 CAL EACH
ICED WATER  5 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 TERIYAKI CIABATTA WITH PINEAPPLE SALSA ON A CIABATTA (510 CAL EACH)
TUNA AND APPLE SALAD WITH FRESH TOMATOES AND ARUGULA ON CIABATTA BREAD (370 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 (200 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 (330 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 (130 CAL/3 OZ. SERVING)
CHILLED DILL CUCUMBER SALAD WITH ONIONS TOSSED IN ITALIAN DRESSING (60 CAL/3.75 OZ. SERVING)
GRILLED VEGETABLE 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
24 Person Minimum

Latin Flavors $19.49
- MEXICAN CHOPPED SALAD
- GRILLED FLATBREAD
- CILANTRO LIME RICE
- CUMIN BLACK BEANS
- CHIPOTLE ORANGE ROASTED CHICKEN
- CARNE ASADA CON PAPAS RANCHERO
- SOPAIPILLAS
- ICED TEA
- ICED WATER
Includes appropriate condiments

Basic Italian Buffet $17.49
- ITALIAN HOUSE SALAD
- GARLIC BREADSTICKS
- HOME-STYLE LASAGNA WITH PARMESAN CHEESE
- VEGETABLE ALFREDO LASAGNA
- CHOCOLATE DIPPED BISCUIT
- ICED TEA
- ICED WATER
Includes appropriate condiments

Sizzling Salad Bar $19.49
SEASONAL SALAD BAR WITH TERIYAKI SALMON, FRESHLY GRILLED FLAT-BREADS AND ASSORTED CRAVeworthy COOKIES
- TOPPING AND GREENS 5–700 CAL/17 OZ. SERVING
- TERIYAKI SALMON 80 CAL/2 OZ. SERVING
- GRILLED FLAT-BREADS 110 CAL EACH
- DELUXE COOKIES 180 CAL EACH
- 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/Slice
- ICED TEA 5 CAL/8 OZ. SERVING
- ICED WATER 0 CAL/8 OZ. SERVING
Includes appropriate condiments

Northern Italian Buffet $17.89
- MEDITERRANEAN SALAD WITH A GREEK VINAIGRETTE
- GARLIC BREADSTICKS
- ROASTED MUSHROOMS
- VERMICELLI PASTA
- LEMON ROSEMARY CHICKEN
- SHRIMP SCAMPI
- BERRY PANNA COTTA
- ICED TEA
- ICED WATER
Includes appropriate condiments
LUNCH & BUFFET

BUFFETS
24 Person Minimum

BBQ Picnic $14.99
- Home-style Potato Salad
- Fresh Country Coleslaw
- House-made Kettle Chips
- Grilled Hamburgers with Buns
- Hot Dogs with Buns
- Includes appropriate condiments

240 CAL/4 OZ. SERVING
170 CAL/3.5 OZ. SERVING
240 CAL/1.25 OZ. SERVING
330 CAL EACH
310 CAL EACH

Garnish Tray
- Lettuce Leaves
- Diced Onions
- Dill Pickle Slices
- Sliced Tomatoes
- Assorted Craveworthy Cookies
- Bakery-fresh Brownies
- Iced Tea
- Iced Water

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 with Parmesan Peppercorn Dressing and Croutons
- Roasted Broccoli
- Confetti Rice
- Garlic Chicken Ciabatta
- Chicken Marsala
- Rigatoni & Meatballs
- Chocolate Dipped Biscotti
- Iced Tea
- Iced Water

Lazy Summer BBQ $17.99
- Old-fashioned Coleslaw
- Cornbread Fiesta Muffins
- Macaroni and Cheese
- Barbecued Baked Beans
- Lazy Country Chicken
- Sliced Brisket
- Assorted Craveworthy Cookies
- Lemon Cheesecake Bars
- Raspberry Coconut Bars
- Iced Tea
- Iced Water

150 CAL/3 OZ. SERVING
120 CAL EACH
260 CAL/4 OZ. SERVING
170 CAL/4.75 OZ. SERVING
430 CAL/6 OZ. SERVING
380 CAL/6 OZ. SERVING
250–310 CAL EACH
300 CAL/2.75 OZ. SERVING
370 CAL/3.25 OZ. SERVING
5 CAL/8 OZ. SERVING
0 CAL/8 OZ. SERVING

Includes appropriate condiments

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
- Sweet Chili Salmon
- Roasted New Potatoes
- Baked Ziti
- Pan Roasted Vegetables
- Traditional Garden Salad
- Fresh Fruit Salad
- Lemon Cheesecake Bars
- Iced Tea
- Iced Water

342 CAL EACH
100 CAL/3 OZ. SERVING
110 CAL/2.75 OZ. SERVING
370 CAL EACH
45 CAL/3 OZ. SERVING
50 CAL/3.5 OZ. SERVING
35 CAL/2.25 OZ. SERVING
310 CAL/2.75 OZ. SERVING
5 CAL/8 OZ. SERVING
0 CAL/8 OZ. SERVING

Includes appropriate condiments

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BUFFETS

Build Your Own Buffet: Select two salads, one entrée, two sides, and one dessert. Served with Assorted Rolls and Butter, Ice Water and Iced Tea.

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 (40 Cal/5 oz. Serving)
- Seasonal Fresh Fruit Salad (40 Cal/2.25 oz. Serving)

Buffet Entrees

- Grilled Chicken Breast with Cider Marinade (120 Cal/3 oz. Serving) $24.29
- Cavatappi with Grilled Chicken, Chorizo, Tomatoes, Mushrooms, Roasted Peppers & Beans (770 Cal/18 oz. Serving) $16.99
- Bruschetta Tilapia (200 Cal/5.5 oz. Serving) $19.49
- Grilled Salmon in a Moroccan Herb Sauce (120 Cal/2.75 oz. Serving) $18.29
- Asian Marinated Steak (160 Cal/3 oz. Serving) $21.49
- Cavatappi a la Toscana (430 Cal/15.75 oz. Serving) $24.29
- Chicken Cacciatora with Fresh Herbs and Vegetables (180 Cal/6 oz. Serving) $24.29

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 (90 Cal/3.5 oz. Serving)
- Toasted Cranberry Apple Couscous (180 Cal/3 oz. Serving)
- Marinated Roasted Red Potatoes (120 Cal/2.75 oz. Serving)
- Brussels Sprouts with Almond Butter (70 Cal/3 oz. Serving)

Buffet Finishes

- Apple Pie (410 Cal/Slice)
- Bread Pudding with Caramel Apple Sauce (370 Cal/6.75 oz. Serving)
- Cherry Cheesecake Tarts (170 Cal/1.75 oz. Serving)
- New York-Style Cheesecake (440 Cal/Slice)
- Dulce de Leche Brownie (220 Cal/2.25 oz. Serving)
- Individual Vanilla Raspberry Bundt Cake (520 Cal Each)
LUNCH & BUFFET

RECEPTIONS

All Hors D’oeuvres prices are per dozen

Reception Hors D’oeuvres (Hot)

- Choose 6 Hors D’oeuvres PP (Passed) $14.19
- Choose 8 Hors D’oeuvres PP (Passed) $16.69
- Choose 6 Hors D’oeuvres PP (Stationary) $14.49
- Choose 8 Hors D’oeuvres PP (Stationary) $16.69

Reception Hors D’oeuvres (Cold)

- Choose 6 Hors D’oeuvres PP (Passed) $14.19
- Choose 8 Hors D’oeuvres PP (Passed) $16.69
- Choose 6 Hors D’oeuvres PP (Stationary) $14.49
- Choose 8 Hors D’oeuvres PP (Stationary) $16.69

Classic Cheese Tray $3.99 per person
- Classic cheese tray with Swiss, Cheddar and Pepper Jack cheeses, Pita chips and crostini (290 CAL/2.75 oz. serving)

Fresh Garden Crudité $4.75 per person
- Fresh Garden Crudité with Ranch Dill Dip (120 CAL/5 oz. serving)

Fresh Seasonal Fruit $4.75 per person
- Fresh Seasonal Fruit Tray (40 CAL/2.5 oz. serving)

Antipasto Platter $4.49 per person
- Antipasto platter with marinated vegetables, Italian meats and cheese (250 CAL/5 oz. serving)

Assorted Tea Sandwiches $2.85 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 310 CAL each
  - Mini Caprese Sandwiches 250 CAL each

Assorted Sushi Tray $85.00 (Serves 10)
- Assorted Sushi Tray (230 CAL/5.5 oz. serving)

Unsure of 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.

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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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 $10.29**

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 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 190 CAL EACH
- Pot Stickers 45 CAL EACH
- Sweet Soy Sauce 50 CAL/1 OZ. SERVING
- Sweet & Sour Sauce 40 CAL/1 OZ. SERVING
- Chilli Garlic Sauce 45 CAL/1 OZ. SERVING
- Sweet & Spicy Boneless Chicken Wings 600 CAL/7.5 OZ. SERVING
- Raspberry Coconut Bar 370 CAL/3.25 OZ. SERVING

**American Tea $11.29**

The perfect selection of sweet and savory snacks

- Fresh Mozzarella Tea Sandwiches 250 CAL EACH
- Grilled Chicken and Apple Tea Sandwiches 230 CAL EACH
- Roast Beef and Brie Tea Sandwiches 270 CAL EACH

- Scones with Jam and Honey Cream Cheese 380 CAL/3 OZ. SERVING
- Assorted Petit Fours 60-140 CAL EACH
- Shortbread Cookies 20 CAL EACH
- Hot Water with Assorted Tea Bags 0 CAL/8 OZ. SERVING

**Spanish Paella $13.29**

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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SNACKS

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

**Chocaholic $8.99**

Become addicted with an assortment of chocolate-themed treats

- Miniature Chocolate Bars 45-70 CAL EACH
- Chunky Chocolate Craveworthy Cookies 280 CAL EACH
- Chilled Chocolate Milk 160 CAL EACH
- Chocolate Dipped Pretzels 110 CAL EACH
- Chocolate Dipped Strawberries 40 CAL EACH

**Energy Break $3.40**

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 60 CAL EACH
- Oranges 50 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 $6.79**

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

- Individual Bags of Chips 100-160 CAL EACH
- Roasted Peanuts 190 CAL/1 OZ. SERVING
- Trail Mix 290 CAL EACH
- Assorted Craveworthy Cookies 250-310 CAL EACH
- Bakery-Fresh Brownies 250 CAL/2.25 OZ. SERVING
BEVERAGES

REGULAR AND DECAFFEINATED COFFEE, TEA (0 CAL/8 OZ. SERVING) $20.29 PER GALLON
Includes appropriate condiments

HOT APPLE CIDER (160 CAL/8 OZ. SERVING) $7.99 PER GALLON
HOT CHOCOLATE (160 CAL/8 OZ. SERVING) $9.99 PER GALLON
ICED TEA (5 CAL/8 OZ. SERVING) $6.79 PER GALLON
Includes appropriate condiments

ICED WATER (0 CAL/8 OZ. SERVING) $1.99 PER GALLON

INFUSED WATER $9.79 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) $2.10 PER PERSON
ASSORTED SODAS (CAN) (10–150 CAL EACH) $2.60 EACH
ASSORTED BOTTLED FRUIT JUICES (110–170 CAL EACH) $2.79 EACH

DESSERTS

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

ASSORTED CRAVEWORTHY COOKIES (250–310 CAL EACH) $2.29 PER DOZEN

GOURMET DESSERT BARS $3.10 PER PERSON

LEMON CHEESECAKE BARS 300 CAL/2.75 OZ. EACH
RASPBERRY COCONUT BAR 370 CAL/3.25 OZ. SERVING

MULTI-LAYER CHOCOLATE CAKE (270 CAL/SLICE) $18.99 EACH
CHOCOLATE COVERED STRAWBERRIES (40 CAL EACH) $3.79 PER PERSON

MINI BROWNIES AND BLONDIES (PER DOZEN) $25.79

MINI BROWNIES 130 CAL EACH
MINI BLONDIES 120 CAL EACH

ORDERING INFORMATION

Lead Time

NOTICE OF 72 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@UD.EDU
WWW.UD.EDU/CATERING

Prices effective until 08/01/2018
Prices may be subject to change

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.