Flavours Catering at The University of Alabama - Huntsville is committed to making your event a success. Our team of catering professionals is available to assist you with planning every aspect of your event.

Our culinary team has designed a variety of menus to fit a wide range of budgets and tastes, including regional ingredients, UAH School favorites, and specialty items. Should you desire a customized menu for your event, we will be happy to meet with you and work to meet your specific needs. Our goal is to provide you with the freshest selection of food items, beautifully displayed, and served professionally by our highly trained staff, as we strive to exceed the expectations of every single guest.

This brochure will guide you through the planning process for a catered event. We will be happy to meet with you. Please, contact us at 256.824.4721, email us at srueseva@uah.edu, or visit our website at www.uah.edu/dining.

Looking forward to working with you!
Morning Fare
MORNING FARE

These menus are presented buffet style. Services include set up with linens on the buffet and clean up after your event. A high quality plastic serviceware is provided; china service is available upon request for a nominal charge. Delivery is $35 or 10% of the total (whichever greater). Freshly Brewed Coffee, Decaffeinated Coffee and Herbal and Non-Herbal Teas to include Decaffeinated Tea with Hot Water are included. Minimum number of guests for these services is 15.

THE CLASSIC CONTINENTAL

Seasonal Cubed Fresh Fruit Display
Baker’s Choice of Two: Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Cinnamon Rolls or Mini Bagels
Butter, Cream Cheese and Assorted Jellies
Chilled Orange Juice and Apple Juice

THE HEALTHY START

Seasonal Cubed Fresh Fruit Display
Low-fat Yogurt Parfaits Made with Fresh Berries and Low-Fat Granola
Balanced Way Breakfast Cookies
Whole Wheat Bagels, Low-fat Cream Cheese and Assorted Jellies
Chilled Orange Juice and Apple Juice

UAHuntsville BREAKFAST BUFFET

Seasonal Cubed Fresh Fruit and Berries Display
Baker’s Choice of Two: Muffins, Breakfast Breads, Coffee Cake or Mini Scones
Butter and Assorted Jellies
Hashbrowns or Home Fries
Choose 2: Crispy Bacon, Pork Sausage Links, Turkey Bacon, Turkey Link Sausage, or Country Ham
Choose 1: Fluffy Scrambled Eggs, Egg White Frittata, Garden Vegetable Quiche or Broccoli Cheddar Quiche
Choose 1: Pancakes or Traditional French Toast with warm Maple Syrup and Melted Butter
Chilled Orange Juice, Apple Juice and Cranberry Juice

OMELET STATION

The following item can be added on to any of the Morning Fare breakfast menus.
Minimum group size of 15 guests.
Fluffy Eggs and Egg Whites, Sweet Peppers, Smoked Ham, Shredded Cheddar, Dice Tomatoes, Feta Cheese, Bacon, Pork Sausage Links, and Scallions or Turkey Bacon upon request. All prepared by one of our talented culinarians.
Ala Carte Selections
ALA CARTE SELECTIONS

These menus are presented buffet style. Services include set up with linens on the buffet and clean up after your event. A high quality plastic serviceware is provided; china service is available upon request for a nominal charge. Delivery is $35 or 10% of the total (whichever greater). Waited Service is available upon request for a nominal charge.

FROM THE SUNRISE BAKERY  (Per Dozen)

ASSORTED FRESH BAKED MUFFINS

Cranberry Orange, Lemon Poppy Seed, Blueberry, Cappuccino Chocolate or Apple Cinnamon

ASSORTED BREAKFAST BREADS and COFFEE CAKES

Banana Nut Bread, Lemon Poppy Seed Bread, Blueberry Sour Cream Coffee Cake, Apple Streusel Coffee Cake or Chocolate Expresso Coffee Cake

ASSORTED DANISH

BAGELS with CREAM CHEESE and JELLIES

COUNTRY BISCUITS with BUTTER and JELLIES

ASSORTED DOUGHNUTS

ASSORTED MINI SCONES

CINNAMON ROLLS

MORNING STARTERS  (Please Order By The Each)

INDIVIDUAL ASSORTED YOGURTS

INDIVIDUAL FRUIT YOGURT PARFAITS with LOW-FAT GRANOLA

SEASONAL CUBED FRUIT DISPLAY per guest

SMALL 15-25
MEDIUM 25-50
LARGE 50-100

BREAKFAST SANDWICH (Each)

Choice of One: Toasted English Muffins, Biscuits or Bagels

Choice of One: Egg, Egg and Cheese or Egg Whites

Choice of One: Pork or Turkey Sausage Patty, Country Ham or Bacon

ADD ON MORNING STARTERS  (Per Guest)

The following items can be added on to any of the Morning Fare breakfast menus to create a custom menu for any occasion. Minimum group size of 15 guests.

HOME FRIES with CARAMELIZED ONIONs
CORNED BEEF HASH
CHORIZO SAUSAGE
MUSHROOM CHEESE STRATA
HAM and POTATO FRITTATA
CHEESE or FRUIT BLINTZ SERVED with SOUR CREAM
SMOKED SALMON PLATTER with RED ONIONS, CAPERS, CREAM CHEESE, and MINI BAGELS
Beverage Service
BEVERAGE SERVICE

Our catering department provides a high quality plastic serviceware; china service is available upon request for a nominal charge. Services include linen on service tables, set up and clean up. Delivery is $35 or 10% of the total (whichever greater). Appropriate condiments are provided.

MORNING COFFEE AND TEA SERVICE

Our Morning Coffee Service includes Freshly Brewed Coffee, Decaffeinated Coffee and Herbal and Non-Herbal Teas to include Decaffeinated Tea with Hot Water.

HOT BEVERAGES
16 servings per gallon

- Freshly Brewed Coffee and Decaffeinated Coffee
- Herbal and Non Herbal Teas to include Decaffeinated Tea with Hot Water

COLD BEVERAGES
16 servings per gallon

- Orange Juice
- Cranberry Juice
- Apple Juice
- Fresh Brewed Iced Tea
- Lemonade
- Orange Blossom Punch
- Strawberry Lemonade
- Sparkling White Grape Punch
- Iced Water Service with Fresh Quartered Oranges, Lemons and Limes

CANNED AND BOTTLED BEVERAGES

- Bottled Fruit Juice; Apple, Orange and Cranberry
- Bottled Water
- Assorted Canned Soft Drinks, Regular and Diet
All Day on Campus
ALL DAY on Campus

Designed for full day conference or meetings, this service simplifies your event planning requirements. These offerings are presented buffet style. Services include set up with linens on the buffet and clean up after your event. A high quality plastic serviceware is provided; china service is available upon request for a nominal charge. Delivery is $35 or 10% of the total (whichever greater). Minimum number of guests for these services is 15.

CLASSIC CONTINENTAL BREAKFAST

Seasonal Cubed Fresh Fruit Display

Baker’s Choice of Two: Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Cinnamon Rolls or Bagels with Cream Cheese, Butter and Assorted Jellies
Chilled Carafe Orange Juice and Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal and Non Herbal Teas
to Include Decaffeinated Tea with Hot Water
Iced Water Station with Fresh Quartered Oranges, Lemons and Limes

MID-MORNING BREAK

Refresh Coffee Service
Seasonal Cubed Fresh Fruit Display
Assorted Granola Bars
Assorted Canned Soft Drinks, Regular and Diet
Iced Water Station with Fresh Quartered Oranges, Lemons and Limes

LUNCH BUFFET

Select from One of Our Daily Menus to Include:
A Salad, Entrée Selection, Dessert and Beverage. Our Menu Offerings Change Daily.

AFTERNOON SNACK

Choose 2: Assorted Individual Bags of Chips, Mini Candy Bars, Assorted Cookies and Bars, Carrots and Celery Sticks with Ranch Dressing, Nacho Chips with Salsa, Bunches of Red and Green Grapes

Iced Water Station, Freshly Brewed Iced Tea, Lemonade and Assorted Canned Soft Drinks, Regular and Diet
GRAB AND GO BOXED SALADS

SIGNATURE SALADS

All Salads are served with a Crusty Roll and Butter, Large Cookie or Brownie and a Canned Soft Drink, Regular or Diet, or Bottled Water. Our catering department provides high quality plastic as a standard for all events and menus. China service is available upon request for a nominal charge. Services include linen on service table, set up and clean up. Delivery is $35 or 10% of the total (whichever greater). 3 Guest Minimum per Menu Selection.

CAESAR SALAD
Fresh Romaine Lettuce topped with Grated Parmesan Cheese, Homemade Croutons and served with traditional Caesar Dressing
Add Grilled Breast of Chicken
Add Grilled Marinated Steak

COBB SALAD
Strips of Turkey Breast, Diced Tomatoes, chopped Hard Boiled Egg, Diced Celery, Scallions and Bacon Crumbles served over a bed of Romaine Lettuce with Bleu Cheese Dressing

GREEK SALAD
Crisp Mixed Greens with Tabbouleh, Roasted Red Pepper, Crumbled Feta Cheese and Falafel in a Flat Bread Cone

TRIO-SALAD COMBO
Tossed Greens topped with Choice of 3 of the following salads: Chicken Salad, Egg Salad, Tuna Salad, Hummus or Ham Salad

CHINESE CHICKEN SALAD
Mixed Greens with Red Leaf Lettuce tossed with Oriental Sesame Dressing and Grilled Chicken Breast served with Sesame Wonton Chips
Grab and Go Boxed Sandwiches
GRAB AND GO BOXED SANDWICHES

All Box Lunches include your choice of Seasonal Fresh Fruit Salad, Potato Salad, Cole Slaw or Pasta Salad, Bag of Chips, a Large Cookie or Brownie and a Canned Soft Drink, Regular or Diet, or Bottled Water. Our catering department provides high quality plastic as a standard for all events and menus. China service is available upon request for a nominal charge. Services include linen on service table, set up and clean up. Delivery is $35 or 10% of the total (whichever greater). 3 guest minimum per Menu Selection.

SIGNATURE SANDWICHES

SPICY ITALIAN BAGUETTE
Sliced Ham, Salami, Provolone Cheese and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread

TURKEY and SHARP CHEDDAR
Oven Roasted Turkey Breast, Sharp Cheddar Cheese, Leaf Lettuce, sliced Tomato on a Kaiser Roll

ROAST BEEF and CHEDDAR
Roast Beef and Cheddar on a Ciabatta Roll with Horseradish Cream Spread

GRILLED TUSCAN CHICKEN BREAST
Grilled Chicken Breast, Provolone, Leaf Lettuce, sliced Tomato and Pesto Mayonnaise on Foccacia Bread

SOUTHWESTERN BBQ
Sliced BBQ Pork Roast piled high on a Ciabatta Roll with Pepper Jack Cheese, Caramelized Onions and Molasses BBQ Sauce

BUFFALO CHICKEN WRAP
Grilled Chicken with Buffalo Sauce, Blue Cheese Crumbles, Diced Tomatoes, Celery and Low-Fat Ranch Dressing served in a Flour Tortilla

VEGETARIAN SANDWICHES

ROASTED VEGGIE CLUB
Roasted Eggplant, Zucchini and Red Pepper with fresh Mozzarella and Artichoke Tapenade on a Ciabatta Roll

HUMMUS & AVACADO PETITE WRAP
Served Luncheons and Dinners

2008 Entertaining with Sodexo Entrées Cookbook Winner, Zia’s Nutty Chicken
SERVED LUNCHEONS AND DINNERS

All Served Luncheons and Dinners Include a choice of a Salad, Two Accompaniments, Fresh Baked Dinner Rolls and Butter, choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Water and Freshly Brewed Iced Tea. China service is also available for a nominal charge. Services include set up and clean up. Linen for dining tables is available for a nominal charge.

POULTRY

SESAME CHICKEN BREAST
Grilled Breast of Chicken marinated with Sesame, Soy, Garlic, Cilantro and Scallions

TRADITIONAL CHICKEN PICCATA
Seared Breast of Chicken in a Lemon Caper White Wine Sauce

ROASTED CHICKEN FLORENTINE
Crispy Sautéed Breast of Chicken topped with a creamy Spinach mixture and Mozzarella

APRICOT and GOAT CHEESE CHICKEN BREAST
Lightly breaded Breast of Chicken rolled with dried Apricots and Goat Cheese served with a Brown Sauce

ZIA’S NUTTY CHICKEN
Boneless Breast of Panko Encrusted Chicken, Pistachios and topped with Apple Compote

BEEF AND PORK

BRAISED SHORT RIBS
Beef Short Ribs braised in a Tarragon and Red Wine Reduction

BEEF TENDERLOIN STUFFED with SPINACH
Roasted Beef Tenderloin stuffed with Spinach and served with Red Bell Peppers and drizzled with a Balsamic Demi-Glace Sauce

GORGONZOLA ENCRUSTED FILET with CABERNET DRIZZLE
Gorgonzola Encrusted Filet with Cabernet Drizzle

PAN-SEARED PORK TENDERLOIN with APPLES & ONIONS
Pan-Seared Pork Tenderloin with Granny Smith Apples, diced Red Onions and Orange Marmalade

ROASTED PORK TENDERLOIN with SWEETENED RASPBERRY VINEGAR SAUCE
Slow-Roasted Pork Tenderloin served with a sweetened Raspberry, Horseradish, Garlic and Red Wine Vinegar Sauce

continued next page >
Served Luncheons and Dinners

2008 Entertaining with Sodexo Entrées
Cookbook Winner, Smoked Gouda Farfalle
SERVED LUNCHEONS AND DINNERS

LAMB

ROASTED LAMB with RISOTTO
Thick Lamb Medallions served with Risotto and a drizzle of White Wine Cream Sauce

COMBINATION PLATE

BEEF and SALMON FILETS
Tenderloin Medallion & Salmon Filet on caramelized Onion Mashed Potatoes and Demi-Glace Sauce

SEAFOOD

SEAFOOD and SPINACH LASAGNA with ROASTED RED PEPPER COULIS
Layered Lasagna Noodle with Ricotta Cheese, Shrimp, Lobster, Crabmeat and Spinach topped with a Red Pepper Coulis Sauce

SALMON with LEEKS and CAPER SAUCE
Grilled Salmon Fillet topped with Fried Leeks and Caper Sauce

HALIBUT SALTIMBOCCA
Halibut topped with shaved Pecorino Romano Cheese and wrapped with Prosciutto and lightly sautéed until Golden Brown

PARMESAN CRUSTED TILAPIA with CHIVE BUTTER SAUCE
Sautéed Tilapia with crusted Parmesan and Chive Butter Sauce

GARLIC SHRIMP SKEWERS
Succulent Shrimp seasoned with fresh Garlic Butter, Oregano, Basil and Lemon Zest

VEGETARIAN

CHÈVRE, ORZO and BASIL STUFFED PORTOBELLO
Portobello Mushroom Cap stuffed with Chèvre Cheese, Tri-colored Orzo and fresh Basil

SPAGHETTI SQUASH
Spaghetti Squash with Sofrito and Vegan Pinto Beans

PORTOBELLO MUSHROOM NAPOLEON
Portobello Mushroom layered with Zucchini, Spinach, Roasted Red and Yellow Peppers, Polenta and Mozzarella on roasted Tomato Coulis

SMOKED GOUDA FARFALLE
Bow Tie Pasta baked with Smoked Gouda Cheese and Fresh Spinach
Entrée Accompaniments
## ENTRÉE ACCOMPANIMENTS

## SALADS AND STARTERS
- Market House Salad with Homemade Croutons and a Balsamic Vinaigrette
- Iceberg Wedge with Maytag Blue Cheese
- Caesar Salad with Homemade Croutons
- Fresh Mozzarella and Tomato Stack with Fresh Basil
- Pear and Fresh Spinach Salad with Cranberry Dressing
- Roasted Beets with soft Goat Cheese and Balsamic Glaze
- Greek Salad with Feta Cheese and a Balsamic Vinaigrette

## ACCOMPANIMENTS

### Choice of One:
- Glazed Carrots
- Fresh Green Beans and Carrot Medley
- Fresh Green Beans
- Grilled Balsamic Zucchini
- Sautéed Broccoli Rabe or Zucchini
- Broccoli with Sautéed Carrots
- Herb Crusted Broiled Tomato
- Roasted Root Vegetables
- Sautéed Mushrooms
- Fresh Spinach and Garlic Sauté
- Julienne of Carrots and Fennel with Pearl Onions
- Roasted Fresh Seasonal Asparagus
- Roasted Butternut Squash
- Sautéed Fennel and Brussels Sprouts
- Red Cabbage Braised

### Choice of One:
- Horseradish Mashed Potatoes
- Caramelized Onion Mashed Potatoes
- Mashed Sweet Potatoes
- Oven Herb Roasted Potatoes
- Oven Roasted Sweet Potatoes
- Potatoes O’Gratin
- Roasted Potatoes O’Brien
- Roasted Fingerling Potatoes
- Israeli Cous Cous
- Basil Orzo
- Ginger Jasmine Rice
- Lemon Rice
- Fontina Risotto Cake
- Black Beans and Rice
- Vegetable Risotto

## DESSERTS
- Old Fashion Chocolate Layer Cake
- Traditional Cheesecake with Fresh Seasonal Berries
- Chocolate Molten Cake
- Cora’s Red Velvet Cake

### Additional Options:
- Apple Caramel Bread Pudding
- Designer Key Lime Pie
- Chocolate Almond Ganache Cake
Specialty Buffets
SPECIALTY BUFFETS

These menus are presented buffet style. Services include set up with linens on the buffet and clean up. Linen for guest tables are available for a nominal charge. High quality plastic serviceware is provided as a standard for all of our events. China service is available for a nominal charge. Delivery is $35 or 10% of the total (whichever greater). Minimum group size of 15 guests.

DELI BUFFET

Choice of Two Salads: Choice of Two Salads: Creamy Cole Slaw with Apples, Seasonal Fresh Fruit Salad, Potato Salad, Market House Salad with Homemade Croutons and a Balsamic Vinaigrette and Low-Fat Ranch Dressing
Assorted Individual Bags of Chips or Chips
Assorted Breads and Rolls
Sliced Roasted Turkey, Buffet Ham, Roast Beef, Salami
Sliced Swiss, Provolone and American Cheeses
Leaf Lettuce, Sliced Tomatoes, Sliced Onions, Dill Pickles,
Mayonnaise, Dijon Mustard
Assorted Cookies, Bars or Brownies
Freshly Brewed Iced Tea

THE TRIO BUFFET

Soup du Jour with Crackers

Choice of Two Side Salads: Country Potato Salad, Sweet Potato Salad with Toasted Pecans, Garden Bow Tie Pasta, Market House Salad with Homemade Croutons and a Balsamic Vinaigrette or Seasonal Fresh Fruit Salad
Assorted Individual Bags of Chips

Assorted Sandwich Platter to include Choice of Three Sandwiches:
Italian Spicy Baguette - Salami, Ham, Provolone and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread
Greek Vegetable Wrap - Roasted Vegetables, Crisp Romaine Lettuce, Black Olives, Crumbled Feta, Plum Tomatoes and Balsamic Dressing
Smoked Turkey Breast and Brie Cheese with fresh Spinach, Sliced Tomato and Caramelized Onions with Honey Mustard on a Croissant
Roast Beef and Cheddar on a Ciabatta Roll with Horseradish Cream Spread
Grilled Tuscan Chicken Breast with Provolone Cheese and Pesto Mayonnaise on Foccacia Bread

Assorted Bars
Assorted Canned Soft Drinks, Regular and Diet, or Freshly Brewed Iced Tea

OLD FASHIONED BBQ

Seasonal Fresh Fruit Salad
Roasted Vegetable Bow Tie Salad
Country Potato Salad
Cornbread, Rolls and Butter
Ranch Style Baked Beans
Barbecued Chicken
Barbecued Beef Brisket
Hot Apple Crisp, Peach Cobbler or Assorted Cookies and Brownies
Freshly Brewed Iced Tea and Lemonade
* Add a chef for BBQ’s held outside, weather permitting

LITTLE ITALY

Antipasto Platter
Caesar Salad with Homemade Croutons
Assorted Rolls and Butter
Sautéed Fresh Zucchini
Pasta Bar with Cheese Tortellini and Penne Pasta
Marinara Sauce and Pesto Cream Sauce
Home-style Meatballs in Marinara Sauce or Traditional Chicken Cacciatore
Parmesan Cheese
Tiramisu or Mini Cannolis
Assorted Canned Soft Drinks, Regular and Diet or Freshly Brewed Iced Tea

ASIAN FUSION

Asian Salad
Garlic Lemon Ginger Broccoli
Sticky Rice
Vegetable Lo Mein
Cilantro Breast of Chicken
Teriyaki Glazed Salmon Filet
Almond Gourmet Bars and Fortune Cookies
Assorted Canned Soft Drinks, Regular and Diet, or Freshly Brewed Iced Tea
Build Your Own Buffet

2008 Entertaining with Sodexo Entrées Cookbook Winner,
Lemon Parmesan Chicken with White Wine Chive Sauce
BUILD YOUR OWN BUFFET

These menus are presented buffet style. Services include set up with linens on the buffet and clean up. Linens for the guest tables are available for a nominal charge. High quality plastic serviceware is provided as a standard for all of our events. China service is available for a nominal charge. Create Your Own Buffet; please choose - One Salad, Two Entrées, Two Accompaniments, Two Desserts and Two Beverages. Minimum group size of 15 guests.

<table>
<thead>
<tr>
<th>SALADS</th>
<th>ACCOMPANIMENTS</th>
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<tbody>
<tr>
<td><strong>Choose One from the Following:</strong></td>
<td><strong>Choose One from the Following:</strong></td>
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<tr>
<td>Market House Salad with a choice of 2 dressings; Ranch, Italian, Balsamic Vinaigrette and Low-Fat Ranch Dressing</td>
<td>Oven Herbed Roasted Potatoes</td>
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<tr>
<td>Greek Salad or Caesar Salad</td>
<td>Garlic Mashed New Potatoes</td>
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<tr>
<td>Includes Assorted Dinner Rolls with Butter</td>
<td>Rice Pilaf</td>
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<tr>
<th>ENTRÉES</th>
<th>DESSERTS</th>
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<tr>
<td><strong>POULTRY</strong></td>
<td><strong>Choose Two from the Following:</strong></td>
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<tr>
<td>Chicken Marsala</td>
<td>Chocolate Layer Cake</td>
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<tr>
<td>Lemon Parmesan Chicken with</td>
<td>Cora’s Red Velvet Cake</td>
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<tr>
<td>White Wine Chive Sauce</td>
<td>Assorted Pies: Dutch Apple, Blueberry, Designer Key Lime, Pecan Pie</td>
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<tr>
<td>Rotisserie Chicken</td>
<td>Assorted Cookies and Bars</td>
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<thead>
<tr>
<th>BEEF</th>
<th>SEAFOOD</th>
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<tbody>
<tr>
<td>Braised Beef Sicilian</td>
<td>Cornmeal Tilapia with Cilantro</td>
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<tr>
<td>Caramelized Onion Meatloaf</td>
<td>Cream Sauce</td>
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<tr>
<td>Beef Stroganoff</td>
<td>Charleston Crab Cake with a Remoulade Sauce</td>
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<thead>
<tr>
<th>PORK</th>
<th>GARLIC SHRIMP SKEWERS</th>
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<tbody>
<tr>
<td>Mustard Herb Pork Loin</td>
<td></td>
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<tr>
<td>Asian Marinated Pork Loin with Honey and Soy Glaze</td>
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<thead>
<tr>
<th>SEAFOOD</th>
<th>BEVERAGES</th>
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<tbody>
<tr>
<td>Cornmeal Tilapia with Cilantro</td>
<td>Freshly Brewed Coffee, Decaffeinated Coffee and Herbal and Non-Herbal Teas to include Decaffeinated Tea with Hot Water</td>
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<tr>
<td>Cream Sauce</td>
<td></td>
</tr>
<tr>
<td>Charleston Crab Cake with a Remoulade Sauce</td>
<td>Choose Two from the Following:</td>
</tr>
<tr>
<td>Garlic Shrimp Skewers</td>
<td>Iced Water Station, Lemonade and Freshly Brewed Iced Tea</td>
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</tbody>
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<tr>
<th>VEGETARIAN</th>
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<tbody>
<tr>
<td>Baked Pasta with Seasonal Vegetables</td>
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<tr>
<td>Stuffed Peppers with Herbed Tomato Sauce</td>
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<tr>
<td>*Vegetarian Pad Thai</td>
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<tr>
<td>*contains peanuts</td>
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HOT HORS D’OEUVRES

From Platters to Passed

Our catering department provides high quality plastic serviceware as a standard for all of our events. China, waited or butlered service are available upon request for a nominal charge. Services include set up with linen on service table and clean up. Delivery is $35 or 10% of the total (whichever greater). Minimum of 50 pieces.

CHICKEN

GATOR CAKES with BAYOU REMOULADE SAUCE
MINI CHICKEN WELLINGTON
CHIPOTLE MAPLE BACON wrapped CHICKEN
COCONUT CHICKEN with ORANGE DIPPING SAUCE
GINGER CHICKEN SATAY with COCONUT PEANUT SAUCE
CHICKEN DIABLO EMPANADAS with CHIPOTLE RANCH DIPPING SAUCE

PORK

PORK POT STICKERS with GARLIC SOY SAUCE
MINI HAM BISCUITS with MUSTARD SAUCE
SAUSAGE BITES with WHITE WINE and DIJON MUSTARD
MAPLE-GLAZED APPLE RUMAKI
HAM and CHEESE PINWHEELS
SAUSAGE STUFFED MUSHROOMS
### HOT HORS D’OEUVRES, continued

#### SEAFOOD
- BACON WRAPPED SCALLOPS
- MINI CRAB CAKES with CAJUN REMOULADE SAUCE
- CRAB and RISOTTO BALLS

#### BEEF
- CHIPOTLE BEEF on TORTILLAS with AVOCADO CRÈME
- MINI COCKTAIL MEATBALLS:
  - Choice of Swedish, Barbecue or Sweet & Sour
- BEEF SATAY with SWEET & SPICY SAUCE
- MINI REUBEN SANDWICHES
- PETITE BEEF WELLINGTON

#### VEGETARIAN
- SPANAKOPITA
- BROWN SUGAR BRIE with PECANS
- MINI GREEK PIZZAS
- JALAPEÑO STUFFED SOFT PRETZEL BITES
- FRIED MINI EGG ROLLS with SPICY DIPPING SAUCE
COLD HORS D’OEUVRES

Our catering department provides high quality plastic serviceware as a standard for all of our events. China, waited or butlered service are available upon request for a nominal charge. Services include set up with linen on service table and clean up. Delivery is $35 or 10% of the total (whichever greater). Minimum of 50 pieces.

ASSORTED FINGER SANDWICHES with TWO/THREE of the FOLLOWING:
WHITE, WHEAT or SILVER DOLLAR ROLLS
Ham Salad, Chicken Salad, Tuna Salad and Egg Salad

SHRIMP COCKTAIL with CAJUN REMOULADE
and COCKTAIL SAUCE

PROSCIUTTO WRAPPED MELON with DIJON DIPPING SAUCE

ROASTED GARLIC HUMMUS
and SMOKED SALMON BRUSCHETTA

COOL SALMON CANAPÈS

MINI CURRIED CHICKEN TART

CORN BLINI with SMOKED SALMON and CHIVE BUTTER

CUCUMBER ROUNDS with FETA and TOMATO

CROSTINI with SPICY MANGO SHRIMP SALSA

SUNDRIED TOMATO and GORGONZOLA BRUSCHETTA

WHITE BEAN CROSTINI
Gourmet Dips
GOURMET DIPS AND DISPLAYS

Our catering department provides high quality plastic serviceware as a standard for all of our events. China and attendant are available upon request for a nominal charge. Services include set up with linen on service table and clean up. Delivery is $35 or 10% of the total (whichever greater).

HOT DIPS
Sold by the pound

Warm Parmesan Artichoke Dip with Bagel or Pita Chips
Spinach and Crab Dip with Baguette Rounds

COLD DIPS
Sold by the pound

Tzatziki Cucumber Yogurt Dip, Hummus or Baba Ghanoush with Pita Chips
Creamy Mediterranean Dip with Bagel or Pita Chips

COLD DISPLAYS
Small (15-25), Medium (25-50) and Large (50-75), per guest

Farm Fresh Crudités with Ranch Dip Display
Seasonal Cubed Fresh Fruit Display
Domestic Cheeses Tray/Display with Crackers
Artisan Cheese Tray/Display with Crackers and/or Baguette Rounds
Antipasto Platter Tray/Display with Crackers and/or Baguette Rounds

SAVORY CHEESECAKES
Sold by the Cheesecake and Torte. All Served with Crackers and Baguette Rounds

Roasted Vegetable Cheesecake – serves 15 - 20 guests
Savory Pesto and Sun Dried Tomato Torte – serves 50 - 75 guests
Specialty and Carving Stations
SPECIALTY AND CARVING STATIONS

Our catering department provides high quality plastic serviceware as a standard for all of our events. Services include set up with linen on service table and clean up. China and attendant are available upon request for a nominal charge. Delivery is $35 or 10% of the total (whichever greater). Minimum for Slider Station, Mashed Potato Bar is 15 guests.

SLIDER STATION

Choice of Three Sliders: Cheeseburger, Hamburger, Pork BBQ or Buffalo Chicken.

Served with Pickles, Chipotle Mayonnaise, Ketchup, Lettuce, Tomato, Relish, Grainy Mustard, Honey Mustard and Homemade Potato Chips with Ranch Dip

MASHED POTATO MARTINI BAR

Yukon Gold and Sweet Potatoes served with Whipped Butter and Sour Cream

CHOOSE FIVE of the FOLLOWING:
Chopped Scallions, Crumbled Bacon, Shredded Cheddar Cheese, Country Brown Gravy, Caramelized Onions,
Fried Onion Crisps, Grated Parmesan Cheese, Crumbled Gorgonzola Cheese, Toasted Pecans or Horseradish Sauce

CARVING STATIONS

All Carved Items are sold Per Guest, Carved by a Uniform Chef and served with Assorted Mini Rolls and/or Baguettes and Appropriate Condiments.

Roast Breast of Turkey with Cranberry and Orange Mayonnaise and Creamy Dijon Mustard

Roasted Beef Tenderloin with Horseradish Aioli and Stone Ground Mustard Sauce

Mustard Apricot Glazed Ham with Honey Mustard Sauce

Roast Pork Loin with Chipotle Mayonnaise
SWEET AND SALTY

Our catering department provides high quality plastic serviceware as a standard for all of our events. China and attendant are available upon request for a nominal charge. Services include set up with linen on service table and clean up. Delivery is $35 or 10% of the total (whichever greater).

ASSORTED HOME STYLE COOKIES
Peanut Butter, Chocolate Chip, Sugar, Oatmeal Raisin, White Chocolate Macadamia Nut, Double Chocolate with White Chips

BROWNIES
Plain or Fudge

GOURMET DESSERT BARS
Linzi Bar, Luscious Lemon Bar, Ooey Gooey Pumpkin Square, Cran Scotch Bar, Raspberry Almond Bar, Gooey Chocolate Peanut Butter Bar or Chocolate Chess Bar

ASSORTED MINI PETIT FOURS and PASTRIES

ASSORTED MINI CANDY BARS

MULTI-GRAIN BARS and GRANOLA BARS

INDIVIDUAL BAGS of PRETZELS and POTATO CHIPS

MIXED NUTS with or without PEANUTS

TRAIL MIX

DESSERT STATION

Choose Three of the Following:
Assorted Cupcakes, Assorted Mini Cookies, Gourmet Bars, or Seasonal Cubed Fresh Fruit Display
We pride ourselves on being able to meet everyone’s catering needs. The following steps will help you through the process of organizing your special function.
PLANNING YOUR SPECIAL EVENT

We pride ourselves in being able to meet everyone’s catering needs. The following steps will help you through the process of organizing your special event.

Arranging and Reserving a Date
Even if the date of the event is only tentative, please make arrangements with the catering department so that we can at least get you on our calendar. You may contact the Sales Office at 256.824.4721, by emailing us at sruseva@uah.edu, or stop by our office located at The Bevill Conference Center. Some arrangements can be made by phone or email, others require and appointment with the Catering/Sales Coordinator. The office hours are Monday through Friday 8:00 AM to 4:00 PM.

Catering arrangements and menu selections should be confirmed within 3 business days of your event. While we can sometimes accommodate your needs with less lead time, sufficient notice allows us to schedule production and staffing.

After we have finalized all the details of your event, you will receive a confirmation sheet/BEO form to confirm with a signature. Please carefully review all information on this event order form for accuracy and completeness before signing. Make any necessary changes, sign and return to us 3 business days in advance of the event.

Reserving a Location
Whether on or off campus the event location needs to be reserved before we plan your event. Events Management can reserve rooms in the Bevill Conference Center. Contact us at 256.824.4721 to arrange tables, chairs, trashcans and other equipment. For any other building on Campus, contact Juanita Owen at 256.824.7776. When reserving the location please allow three hours for setup and two hours for cleaning time.

Changes/Guarantees/Cancellations
All cancellations and/or changes referring to the menu, count, and event arrangements must be confirmed 3 business days prior to the event. Functions canceled with less than 3 business days notice may incur a charge. We will prepare for the estimated number and charge accordingly should a final count not be confirmed.

Payment
All catered functions must be secured by payment before they occur. University Funds (budget transfer or foundation check), Checks, Visa, MasterCard, or American Express is all valid payment methods. University groups may qualify for a 15% discount. Non-University related groups are required to make a deposit of 75% a week after booking the event with the balance due 3 days before the event.

Non-University groups are subject to 8% sales tax for all food events. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their event.

China Charges
Our Catering Department offers a high quality plastic products unless otherwise requested or noted. We also offer china service for any event at an additional charge.

China and Silverware Service
$2.50 - $5.50 per guest
Bar Glass Service
$0.75 per guest
**Linen**
As a standard, we provide tablecloths for all food and beverage tables. Linens for guest tables are available at an additional charge ($5 per table). The same applies to registration tables, nametags, head tables and any additional tables that will not be directly used for food and beverage set up. You can choose from White, Cream, Red, Royal Blue and Black colors.

85” square for round tables
114” rectangle for 6’ and 8’ banquet tables
Registration/Display Table

**Napkins**
Other linen colors, depending on availability, may be placed as special orders. Specialty linens are also available for your food and guest tables at an additional cost. Please set up an appointment to view the linens.

**Attendants**
To ensure that your event is a success, catering staff will be provided for all served meals and some buffets. If additional time is needed, a fee of $12 per hour, per attendant, will apply. To ensure that your event is a success attendants may be required.

**Service Staff**
Continental breakfasts, breaks, and receptions are priced for self-service. Buffet style functions are staffed with one attendant for every 25 guests and are included with the per person price. All waited meals servers are included.

The charge for each staff member per hour is:
Attendants - $12
Station Chefs - $13

**Catering Equipment**
As the host of the catering event, you are responsible for arranging delivery and set up of the equipment you need (tables, chairs, etc.). Any missing or damaged catering equipment or supplies will be charged to your account at replacement cost. For very large events, specialty equipment may need to be rented at an additional charge.

**Bar Service**
Please, contact the Sales Office at 256.824.4721 for details.

**Food Safety**
Due to food safety liability, food will be displayed for 2 hours only. Guests may not remove food from the function site.
The University of Alabama in Huntsville