

University Catering Brochure





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Event Planning Guide

- ✂ Need help planning your event? Contact University Catering at 410-543-6173. We are happy to guide you through the process and make menu suggestions. Our award winning Chefs are happy to customize a menu for your event— just ask!
- ✂ All prices are per person unless otherwise stated
- ✂ \$75 minimum for delivery
- ✂ Disposable products such as napkins, utensils, plates and cups are complimentary with order
- ✂ China service is complimentary with hot buffets and served meals
- ✂ China service is available for \$1.50 per person if desired
- ✂ Please ask guests in advance if they have any special dietary needs— we are happy to accommodate them with advance notice
- ✂ Final guest counts are due three business days prior to your event
- ✂ On campus customers:
 - ~ You may place your order online thru your room reservation up to 6 days prior to your event. Contact the Catering office if the event is less than 5 days away.
 - ~ University Catering does not supply tables for events outside of the Commons Building. Please make arrangements with Support Services or Housekeeping for these needs.
 - ~ \$500 minimum order required for events off main campus. Maybe subject to additional labor fees. Minimum does not include alcohol costs.



Breakfast Collections

The Quick Start

Combination of fresh baked Danish, breakfast breads, and coffee cake accompanied by coffee and ice water.

The Bagel Basket

Assorted local Bagel Bakery Café bagels served with Philadelphia™ cream cheese, butter & preserves, bananas, coffee, and ice water.

The Homestyle Breakfast Buffet

24 person minimum

Fluffy scrambled eggs, crisp bacon or breakfast sausage links, O'Brien breakfast potatoes and freshly made buttermilk biscuits with preserves and butter; beverages include ice water, coffee and variety hot teas. China service included.

The Early Bird Buffet

24 person minimum

Fresh cut fruit salad, breakfast breads, broccoli cheddar quiche or fluffy scrambled eggs with cheese, red skin breakfast potatoes, thick cut Brioche French toast, sausage links or crisp bacon; beverages include ice water, coffee, and variety hot teas. China service included.

The Morning Express Buffet

12 person minimum

Hearty egg, vegetable and sausage breakfast casserole paired with freshly made buttermilk biscuits served with butter & preserves; gourmet coffee service. China service included.

A la Cart Breakfast

- Iced donut tray- chocolate and vanilla iced yeast donuts with sprinkles
- Assorted muffins
- Cinnamon twists
- Fresh cut fruit bowl
- Whole fruit
- Yogurt parfaits- vanilla yogurt topped with fresh berries
- Orange juice
- Gourmet coffee service
- Hot tea service
- Croissant Breakfast Sandwiches
 - Egg & cheese
 - Bacon, egg & cheese
 - Sausage, egg & cheese



Cold Lunches

• For groups under 24 please select up to 2 sandwiches

• Served buffet style

The Ultimate Deli Bar

Build your own deli sandwich with a variety of meats and cheeses. Turkey, ham, salami and roast beef. Swiss, American and provolone. With lettuce, tomato and Kaiser rolls. Includes house made chips, pasta salad, broccoli salad, cookies, iced tea and water.

Classic Sandwiches- comes with our chips, choice of side salad, sweet treat, iced tea and ice water.

Everything Club- ham & turkey with cheese, lettuce, tomato and bacon on an everything brioche bun.

Roast Beef & Aged Cheddar- sliced beef, aged cheddar, creamy horseradish sauce, and sliced kosher pickle on an onion brioche roll

Grilled Vegetable Sandwich- grilled red and yellow peppers, asparagus, avocado, pickled red onions, lettuce, and tomato with basil pesto cream cheese on flatbread

Italian Hoagie- with hot ham, smoked ham, salami, provolone cheese, lettuce, sliced onion and tomato on a 6" sub roll

Bistro Turkey Sandwich- turkey, provolone, red & yellow roasted tomatoes, arugula & pesto on rosemary focaccia

Chicken Caesar Wrap- grilled chicken breast, romaine lettuce and shaved Parmesan tossed with Caesar dressing

Caprese Wrap- fresh mozzarella, sliced tomatoes and basil in a balsamic vinaigrette

Grilled Chicken Breast Sandwich- seasoned grilled chicken breast with provolone, lettuce, tomato and garlic aioli on a Kaiser roll

Side Salad Selections

* Garden Salad

*Pasta Salad

* Red Skin Potato Salad

*Cole Slaw

Sweet Treats from our Campus Bakery

* Brownies

* Assorted Cookies

* Cupcakes

* Rice Krispy Treats



Entree Salads

- Available for 12 or more people
- Enhance your meal by adding a sweet treat from our campus bakery
- Served with dinner rolls, iced tea and iced water

Grilled Chicken Caesar Salad

Grilled chicken breast, romaine lettuce, house made seasoned croutons, shaved Parmesan with Caesar dressing.

Fiesta Salad

Romaine lettuce and mixed baby greens, BBQ chicken strips, roasted corn, black beans, shredded cheese, sliced avocado, and tortilla strips with ranch dressing. Vegetarian.

Cobb Salad

Romaine and spring mix topped with diced grilled chicken, bacon, blue cheese, strawberries, diced tomatoes, and boiled eggs with choice of dressing.

Mediterranean Shipwreck Salad \$

Grilled shrimp, artichoke hearts, chick peas, cucumber, roasted red peppers, diced onion, tomato and feta on a bed of field greens. Vegetarian.

Thai Steak and Pepper Salad

Seasoned Thai steak cut into strips with a tri-color pepper medley on a bed of mixed greens.



Box Meals

Classic Box Meal

Choice of deli sandwich, snack chips, cookie, bottled water and whole fruit.

Selections - select up to three:

*Ham

*Turkey

*Roast beef

*Italian hoagie

*Gluten free

*Vegan wrap

Premium Boxed Lunch

Choice of upscale sandwich, pasta salad, snack chips, brownie and bottled water.

Selections - select up to four:

* Everything club

* Roast beef & aged cheddar

* Grilled vegetable

* Italian hoagie

* Bistro turkey

* Chicken Caesar

* Caprese wrap

* Grilled chicken breast

Hot Lunch Buffets

- Designed with working lunches or small gatherings in mind
- Served with dessert bars, iced tea, and iced water
- Available for 18 or 36 guests

- China plates, silverware, plastic cups and paper napkins are provided.
- Enhance your buffet by adding a second entree.

The Alpha

Garden salad

Lasagna- choice of beef or spinach

Dinner rolls

The Beta

Garden salad

Chicken breast topped with Florentine sauce

Rice pilaf with peas and carrots

Dinner rolls

The Gamma

Cream of crab soup with crackers

Monte Cristo sandwich- ½ of a grilled ham, turkey and Swiss on egg washed brioche bread

The Delta

Chicken or beef stir fry

Jasmine rice

Dinner rolls

The Epsilon

Pulled pork or beef

Kaiser rolls

Mac & cheese

Coleslaw

The Zeta

Garden Salad

Chicken Parmesan

Pasta primavera

Dinner rolls



Anytime Buffets

- 25 person minimum
- Beverage service of iced tea, iced water and coffee included
- Additional fees apply for table linens and napkins
- Consider adding to your buffet by including one of our Buffet Enhancements

The Pemberton Buffet

House salad
 Chicken Marsala
 Penne with spinach, tomatoes and mushrooms in a garlic cream sauce
 Seasoned baby carrots
 Roasted red skin potatoes
 Dinner rolls
 Dessert

The Neapolitan

House salad
 Shrimp and scallop scampi over bow tie pasta with shaved Parmesan cheese
 Chicken Vesuvius- baked chicken breast with a tomato, caper, olive, garlic and mushroom sauce
 Italian herb roasted potatoes
 Seasoned green beans
 Dinner rolls
 Dessert

Allenwood Revival Buffet

House salad
 Roast beef with port wine demi glacé
 Chicken Boursin- chicken breast stuffed with Boursin, garlic crumb topping
 Saffron rice
 Grilled asparagus
 Garlic cheddar biscuits
 Dessert

The Riverside Buffet

House salad
 Citrus glazed salmon
 Chicken breast with salsa fresca
 Rice pilaf
 Ratatouille
 Dinner rolls
 Dessert

Taste of Maryland Buffet

House salad
 Crab cakes
 Fried chicken
 Macaroni and cheese
 Old Bay potato wedges
 Seasoned greens
 Sweet potato biscuits
 Dessert

Dessert Selections

Select two

Chocolate Midnight Mousse Cake
 NY Cheesecake
 Crème' Brule Cheesecake
 Apple Crumb Cake
 Original Smith Island Cake
 Chocolate Flourless Torte
 Strawberry Shortcake

Buffet Enhancements

- Vegetarian entree can be substituted at no charge
 - Add third entree
 - Must be ordered for total number of guests
- Pasta primavera with zucchini noodles (v)
 Eggplant Parmesan (v)
 Penne with pesto cream sauce (v)
 Four cheese baked ziti (v)

*(v) = vegetarian

Let us create your next meal by meeting with our Chef and Catering Director to make your dining experience exceptional.



Elegant Served Dinners

- Additional fees apply for table linens and napkins
- Dinners include iced tea, iced water, coffee service and dinner rolls

Create your meal by selecting one salad, entrée, vegetable, side dish and dessert.

Salad Selections

- Mixed greens with feta cheese, fresh berries, house made croutons and lemon vinaigrette
- Traditional iceberg wedge with crisp bacon, tomatoes, cucumbers, our croutons and bleu cheese crumbles; choice of dressing
- Classic Caesar salad with our croutons and shaved parmesan

Entrée Selections

Maryland Crab Cake- our jumbo lump signature crab cake

Chicken Chesapeake- boneless chicken breast stuffed with crab meat

Stuffed Chicken Florentine- chicken breast with spinach & fontina topped with Mornay sauce

Chicken Caprese- garlic pesto rubbed chicken breast with Roma tomatoes, fresh mozzarella, basil and balsamic drizzle

Salmon Filet- pan seared with lemon dill sauce

Mahi Mahi- pan fried and topped with shrimp scampi and Eastern Shore butter sauce

Filet of Beef Tenderloin- with mushroom Bordeaux sauce

Land & Sea- filet of beef paired with our signature crab cake

Stuffed Acorn Squash- vegetable and grain filled with roasted carrot puree

- No minimum for events held in the Commons, Worcester, Frederick, Calvert, Montgomery, and Bistro
- Minimum guest count of 50 for events held outside the Commons Building

Eggplant Napoleon- sliced eggplant, Boursin, fresh mozzarella, roasted red peppers and basil with a tomato puree

Mushroom Ragout- Creamy grits with a wild mushroom ragout accompanied by red peppers, spinach and julienne mini carrots

Vegetable Selections:

Please select one

Fresh asparagus
Baby carrots
Seasoned fresh green beans
Matchstick vegetable medley
Roasted fresh Brussel sprouts

Side Dishes:

Please select one

Mashed Yukon gold potatoes
Duchess potatoes
Cheesy polenta
Roasted fingerling potatoes
Lemon herb orzo
Rice pilaf

Plated Finishes:

Please select one for the entire group

Chocolate Midnight Mousse Cake
NY Cheesecake
Crème' Brule Cheesecake
Apple Crumb Cake
Original Smith Island Cake
Chocolate Flourless Torte
Strawberry Shortcake



Hors d'Oeuvres

• 25 person minimum. For smaller orders please contact us for options.

Cold

Assorted canapes- Chef's selection of meats, cheese and vegetables on bread rounds

Petite sandwiches on mini brioche bun

*Chicken

*Tuna

*Egg Salad

Caprese kabobs- fresh mozzarella, tomato and basil skewer with a garlic, olive oil balsamic drizzle (v)

Hummus with parmesan pita triangles- traditional or roasted red pepper (v)

Antipasto skewer- fresh mozzarella, sun dried tomato, artichoke heart & olive (v)

Old Bay deviled eggs topped with crab

Old Bay deviled eggs (v)

Fresh sliced seasonal fruit tray (v)

Sliced cheese platter with crackers (v)

Fresh vegetable tray with ranch dip- sold by the tray (v)

25 servings

50 servings

75 servings

100 servings

Antipasta platter- assorted sliced cheeses, salami & prosciutto served with crackers

Roasted Brussel sprouts topped with bacon onion jam

Sicilian beef slider- shaved tenderloin topped with roasted tomatoes, basil and a rosemary garlic pesto sauce on mini brioche bun

Mini tenderloin sandwich with bacon onion jam, Boursin cheese spread, sundried tomato pesto on mini brioche bun

(v)-Vegetarian

Pinwheel Bites

- Turkey-turkey, Swiss, spinach and cranberry scented cream cheese spread on a flour tortilla

- Italian- ham, pepperoni, salami, provolone and lettuce with Italian seasoned cream cheese spread on a spinach tortilla

- Garden vegetable- spinach, zucchini, carrot and radish with a roasted red pepper cream cheese spread on a tomato tortilla (v)

Hot

Maryland crab dip with bread rounds

Crab balls with cocktail sauce

Crab stuffed mushroom caps

Scallops wrapped in applewood smoked bacon

Baltimore style shrimp dip with mini Naan bread

Spanakopita (v)

Spinach & artichoke dip with bread rounds (v)

Mushroom parmesan palmier (v)

Spring pea & lemon risotto cake topped with a carrot ginger puree (v)

Chicken satay - teriyaki ginger, jerk, sesame, honey BBQ

Buffalo chicken dip with crackers

Meatballs - Italian, BBQ, sweet & sour, sweet chili

Pepperoni bread with marinara

Quesadilla triangles- chicken, beef or cheese

Brisket barbacoa on a petite corn muffin



Refreshments

Aquafina bottled water
Assorted Pepsi canned sodas
Punch
Apple cider

Coffee & tea service
Hot chocolate
Lemonade
Iced Tea

Snacks & Treats

Cookies
Brownies
Dessert Bars
Mini Cheesecake Bites
Rice Krispy Treats
Granola Bars

Whole Fruit
Homemade Potato Chips
Please select: Plain or Old Bay
Party Platter Sandwiches
Snack size deli meat & cheese served on a baguette
Tortilla Chips and Salsa

Fresh Dough Pizza

Three Cheese
Pepperoni
Vegetable

Mushroom
Italian Sausage
Specialty

Bowl of Garden Salad

* X-Large Pizza cut into 8 slices

Picnics

Build the perfect picnic. Minimum of 20 for each item. Chef fee for food cooked on site. Disposables provided.

- Hot Dogs
- Hamburgers
- Veggie Burgers
- Pulled Pork
- BBQ Chicken
- Baked Beans

- Macaroni & Cheese
- Potato Salad
- Cole Slaw
- Macaroni Salad
- Snack Chips
- Corn on the Cobb

- Relish Tray-
cheese, lettuce, tomato, onion & pickle spears
- Watermelon slices
- Fruit salad
- Cookies
- Brownies
- Cupcakes

Sheet Cakes

- *We will customize your cake with a special message or picture*

Choice of Chocolate or Yellow Cake, Chocolate or White Icing
Full Sheet Cake— serves approximately 50 slices

Half Sheet Cake— serves approximately 25 slices



Alcohol Service

Salisbury University does not permit alcoholic beverages to be brought onto campus. University Catering is required to purchase and serve all alcoholic beverages. University Catering will not serve alcoholic beverages to anyone under the age of 21. Valid proof of age is required. Alcoholic beverages may not be served without food. In accordance with local & state law, alcoholic beverages may not be brought into or taken from the function room by the host or guest. University Catering reserves the right to close the bar at any time for any reason during the function. A last call for alcohol service will be made a minimum of 30 minutes prior to the end of the event. Bars may not be open for more than 4 consecutive hours. Alcohol service will cease at 11PM during the academic semesters.

Please select your bar type and offerings

Bar Type:

Open Bar= a tally of the number of drinks consumed is paid for by the event host

Cash Bar= all guests pay for drinks individually

Combination Bar= guests to pay for certain types of drinks and host will pay for designated drinks

Bar Offerings:

Beer & Wine Bar= bottled beer, wine & soda are available with a \$85 bartender fee per bar.

Full Bar Mixed drinks, bottled beer, wine & soda are available with a \$250 minimum in sales per bar required. Includes bartender fee.

Per drink prices

Mixed Drinks

Wine

Bottled Beer

Soda

Alcohol is subject to 9% Maryland tax

Chick-fil-A® Catering

Pick Up Guide

Paper Service & Utensils Provided

Chicken Sandwich \$4.29 each

- Individually packaged
- Served with packets of Chick-fil-A® Sauce

Spicy Chicken Sandwich \$4.65 each

- Individually packaged
- Served with packets of Chick-fil-A® Sauce

Garden Salad- large tray \$34.00 each

- Serves 10 people
- Comes with 1 dressing packet of your choice per person

Garden Salad- small tray \$16.00 each

- Serves 5 people
- Comes with 1 dressing packet of your choice per person

Fruit Tray- large tray \$62.50 each

- Serves 26 people
- Comes with (2) 3oz. caramel sauce

Fruit Tray- small tray \$31.50 each

- Serves 12 people
- Comes with (1) 3oz. caramel sauce

Chicken Nuggets- large tray \$96.00 each

- 200 nuggets
- Choice of (3) 8oz. dipping sauces

Chicken Nuggets- medium tray \$58.00 each

- 120 nuggets
- Choice of (2) 8oz. dipping sauce

Chicken Nuggets- small tray \$33.50 each

- 64 nuggets
- Choice of (1) 8oz. dipping sauces

Waffle Cut Potato Chips \$1.99 each

- 1.5 Ounce individual bag

Fudge Chunk Brownie \$1.99 each

Fudge Chunk Brownie Tray \$12.25 each

- Serves 12

Lemonade \$12.00 gallon

- Sold by the gallon
- Served chilled
- 10 oz. cups included
- Diet upon request

Sweet Tea \$6.25 gallon

- Sold by the gallon
- Served chilled
- 10 oz. cups included

Sweet Tea/Lemonade (SunJoy®) \$10.25 gallon

- Sold by the gallon
- Served chilled
- 10 oz. cups included

Dipping Sauces

- Chick-fil-A® Sauce
- Garlic & Herb Ranch
- Zesty Buffalo
- Smokehouse BBQ
- Honey Mustard
- Polynesian Sauce
- Sweet & Spicy Sriracha
- Ketchup

Salad Dressings

- Light Balsamic Vinaigrette
- Fat Free Honey Mustard
- Garlic & Herb Ranch
- Avocado Lime Vinaigrette
- Chili Lime Vinaigrette

