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telephone 301-314-1100 • fax 301-314-6776 • [www.catering.umd.edu](http://www.catering.umd.edu)

## Welcome to Good Tidings Catering

We want your event to be perfect; we want you to be confident that we will take care of the food and the service. Our menu and service options are designed so that you can relax, have a good time and focus on your guests.

We can provide a delicious casual meal, a glamorous spectacular gala or anything in between.

The information here is designed to give you ideas that will help in the planning of your event. You can use these menus as printed or talk with us to create a unique event.

Feel free to contact us if you have any questions or to start planning your on-campus event.



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## Continental Breakfast

### Start Me Up!

**Freshly Squeezed Orange Juice**

**Seasonal Fresh Fruits**

**Bakery Basket**

*Assorted Croissants, Danishes, Muffins, Fruit Preserves, Honey, Sweet Butter*

**Freshly Brewed “Fair Trade” Starbucks Coffee, Decaffeinated Coffee**

*Selection of Teas, Lemon, Honey, Cream*

**\$11.95**

### Turtle Power

**Trio of Fresh Juices**

**Individual Bottled Water, V8, Assorted Super Juices**

**Seasonal Fresh Fruits**

**Assorted Individual Yogurts**

**House-made Granola, 1% and Skim Milk**

**Assorted Bagels**

*Plain and Flavored Cream Cheese*

**Power Bars, Protein Bars**

**Freshly Brewed “Fair Trade” Starbucks Coffee, Decaffeinated Coffee**

*Selection of Teas, Lemon, Honey, Cream*

**\$13.50**

### ..... & Then Some

**Trio of Fresh Juices**

**Seasonal Fresh Fruits**

**Bakery Basket**

*Assorted Croissants, Danishes, Muffins, Fruit Preserves, Honey, Sweet Butter*

**Smoked Salmon**

*Red Onion, Chopped Eggs, Capers, Chives*

**Assorted Bagels**

*Plain and Flavored Cream Cheese*

**Freshly Brewed “Fair Trade” Starbucks Coffee, Decaffeinated Coffee**

*Selection of Teas, Lemon, Honey, Cream*

**\$15.50**

Priced per person. 25 person minimum  
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## Breakfast Buffets

### The Stamp Union

**Trio of Fresh Juices**  
**Seasonal Fresh Fruits**

**Bakery Basket**

*Assorted Croissants, Danishes, Muffins, Fruit Preserves, Honey, Sweet Butter*

**House-made Granola, 1% and Skim Milk**

Select one of the following:

**Scrambled Farm Eggs**  
**Cheddar Herb Scrambled Farm Eggs**  
**Roasted Vegetable Frittatas**  
**Grilled Vegetables and Goat Cheese Quiche**

*Select two for an additional \$2.*

Select one of the following:

**Crispy Applewood Bacon**  
**Breakfast Sausage**  
**Chicken Apple Sausage**  
**Grilled Country Ham**

*Select two for an additional \$2; select three for an additional \$4.*

Select one of the following:

**Hash Browns**  
**Sautéed Fingerling Potatoes**  
*Caramelized Onions*  
**Diced Yukon Potatoes**  
*Sautéed Peppers*

**Freshly Brewed “Fair Trade” Starbucks Coffee, Decaffeinated Coffee**

*Selection of Teas, Lemon, Honey, Cream*

**\$17.50**



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## Breakfast Buffets

### The Big M

**Trio of Fresh Juices**  
**Seasonal Fresh Fruits**

**Bakery Basket**

*Assorted Croissants, Danishes, Muffins, Fruit Preserves, Honey, Sweet Butter*

**House-made Granola, 1% and Skim Milk**

Select one of the following:

**Scrambled Farm Eggs**  
**Cheddar Herb Scrambled Farm Eggs**  
**Eggs Benedict**

Select two for an additional \$3.

Add Crab Meat to Eggs Benedict \$2

Select one of the following:

**Crispy Applewood Bacon**  
**Breakfast Sausage**  
**Chicken Apple Sausage**  
**Grilled Country Ham**

Select two for an additional \$2.

Select one of the following:

**Hash Browns**  
**Sautéed Fingerling Potatoes**  
*Caramelized Onions*  
**Diced Yukon Potatoes**  
*Sautéed Peppers*

Select one of the following:

**Blueberry Pancakes**  
*with Warm Maple Syrup*  
**French Toast Brioche**  
*with Berry Compote and Warm Maple Syrup*

Select 2 for an additional \$3.

Enhance your breakfast experience with cage free eggs for \$3.

**Freshly Brewed “Fair Trade” Starbucks Coffee, Decaffeinated Coffee**

*Selection of Teas, Lemon, Honey, Cream*

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## Breakfast Enhancements

### Continental or Breakfast Buffet

#### Whole Fruit

\$1.75

#### Assorted Individual Yogurt

\$2.75

#### Individual Assorted Cereals

\$2.25

#### Cage Free Hard Boiled Eggs

\$2.75

#### Swiss Bircher Muesli

Raisins, Green Apples, Dried Fruit, Almonds, Brown Sugar

\$2.50

#### Oatmeal

Brown Sugar, Dried Fruit, Almonds, Berries

\$2.50

#### Fresh Seasonal Fruit Platter

\$6.50

#### Assorted Bagels

with Cream Cheese

\$26.00 dozen

#### House-made Granola

\$2.50

#### Individual Quiches

Select Two Ingredients

Asparagus, Tomato, Caramelized Onions, Smoked Salmon, Ham, Bacon,

Swiss Cheese, Cheddar Cheese, Goat Cheese

\$4.75

#### Country Cheddar Grits

\$2.50

#### French Toast Brioche

Banana Compote, Vermont Maple Syrup

\$3.00

#### Blueberry Pancakes

Berry Compote, Vermont Maple Syrup

\$3.00

#### Egg Whites Scrambled

Mushrooms, Spinach, Tomatoes, Peppers

\$3.50

#### Berry Yogurt Parfait

Vanilla Yogurt, Berries, Honey

\$3.75

#### Classic Eggs Benedict

Poached Farm Eggs, Canadian Bacon, English Muffin, Hollandaise Sauce

\$5.25

#### Breakfast Sandwiches

Choice of Applewood Bacon, Country Ham, Turkey Ham or Breakfast Sausage.

Choice of Croissant, Biscuit, English Muffin or Wrap

Choice of Cheddar, Swiss, Provolone or American Cheese

\$5.00

#### Smoked Salmon

Red Onion, Chopped Eggs, Capers, Chives, Assorted Cream Cheese

\$8.00

#### Maryland Crab Meat Eggs Benedict with Spinach

Poached Farm Eggs, Crab Cake, Spinach, English Muffin, Hollandaise Sauce

\$8.00

## BREAKFAST ENHANCEMENT ACTION STATION

Prepared to order by a Chef

#### Omelet Station

Eggs prepared to order:

Ham, Assorted Cheeses, Mushrooms, Spinach, Onions, Tomatoes, Peppers, Scallions, Bacon, Crab

\$6.75

#### Belgian Waffle Station

Whipped Cream, Berries, Chocolate, Vermont Maple Syrup, Pecan Maple Syrup

\$5.00

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## Brunch

### **yUM Brunch!**

**Trio of Fresh Juices  
Seasonal Fresh Fruits**

#### **Bakery Basket**

*Assorted Croissants, Danishes, Muffins, Fruit Preserves, Honey, Sweet Butter*

#### **Compose Your Salad**

*Chesapeake Greenhouse Mixed Greens  
Cherry Tomatoes, Cucumbers, Carrots, Peppers  
Goat Cheese, Cranberries, Walnuts  
Balsamic, Ranch and Champagne Dressing*

#### **Artisan Cheese Selection**

*Cow, Sheep and Goat Cheese*

#### **Flavored Jams, Honey**

#### **Dessert Corner**

*Tiramisu, Raspberry-Chocolate Mousse, White Chocolate Cheese Cake, Crème Brulee*

#### **Select three of the following:**

##### **Classic Eggs Benedict**

*Poached Eggs, Canadian Ham, English Muffin, Hollandaise Sauce*

##### **Vegetable Frittatas**

##### **Atlantic Salmon**

*Yukon Mashed Potatoes, Lobster Sauce*

##### **Medallion of Beef**

*Potato Gratin, Baby Vegetables*

##### **Mushroom Ravioli**

*Peppers, Spinach, Roasted Garlic Cream Sauce*

##### **Roasted Chicken**

*Fingerling Potatoes, Pearl Onions, Mushrooms, Bacon, Bordelaise Sauce*

#### **Freshly Brewed “Fair Trade” Starbucks Coffee, Decaffeinated Coffee**

*Selection of Teas, Lemon, Honey, Cream*

**\$27.50**



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## Breaks

### A Quick Cup

Freshly Brewed "Fair Trade" Starbucks Coffee,  
Decaffeinated Coffee  
Selection of Teas, Lemon, Honey, Cream  
**\$2.75**

### A Wake Up Call

Freshly Brewed "Fair Trade" Starbucks Coffee,  
Decaffeinated Coffee  
Selection of Teas, Lemon, Honey, Cream,  
Assorted Soft Drinks, Bottled Water  
**\$3.95**

### Make Your Own Trail Mix

Pecans, Granola, Wasabi Peas, Mini Pretzels, Gold Fish,  
Dried Fruit, Cashews, Shredded Coconut, M&Ms  
**\$4.95**

### Berry Good

Strawberries, Raspberries, Blackberries, Whipped Cream  
Berry Tart, Strawberry Mousse, Raspberry Lemonade  
**\$6.25**

### Milk and Cookies

Assortment of Freshly Baked Cookies to Include:  
Oatmeal Raisin, Chocolate Chip,  
M&M Chocolate, Macadamia Nut White Chocolate  
1% and Skim Milk,  
Freshly Brewed "Fair Trade"  
Starbucks Coffee, Decaffeinated Coffee,  
Selection of Teas,  
Lemon, Honey, Cream  
Assorted Soft Drinks, Bottled Water  
**\$5.25**

### The Gamer

Warm Assorted Soft Jumbo Pretzels  
Pretzel Flavors to Include:  
Plain, Grilled Cheese, Jalapeño  
Yellow Mustard  
Popped Butter Popcorn  
Choice of Mini Hot Dogs or Mini Sliders  
Assorted Soft Drinks, Bottled Water  
**\$7.95**

## Break Enhancements

**Individual Assorted Potato Chips \$1.75**

**Individual Pretzel Bag \$1.50**

**Cracker Jacks \$2.25**

**Assorted Granola Bars \$1.50**

**Terra Chips \$1.75**

**Assorted Candy Bars \$1.95**

**Assorted Vitamin Waters \$2.25**

**House-made Granola \$2.50**

**Tri-colored Tortilla Chips with Mango Salsa, House-made Traditional Salsa \$4.00**

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## Lunch Buffets

### Lombard Street Deli

#### Roasted Tomato & Fennel Soup

#### Baby Mixed Greens

Grape Tomatoes, Shaved Fennel, Croutons,  
Balsamic and Herb Vinaigrette

#### Whole Wheat Pasta Vegetable Salad

#### Assorted Kettle Chips

#### Assorted Deli Meat:

Roasted Beef, Jerk Turkey, Cured Country Ham  
Swiss Cheese, Provolone Cheese,  
Cheddar Cheese, Dill Havarti  
Selection of Sliced Breads and Rolls  
Onions, Lettuce, Tomatoes, Pickles,  
Spicy Mustard, Mayonnaise, Mustard

#### Roasted Veggie Wrap

Arugula, Goat Cheese, Balsamic, Tomato Tortilla

#### Fruit Salad

#### Assortment of Freshly Baked Cookies Brownies

#### Freshly Brewed Iced Tea

#### Freshly Brewed "Fair Trade" Starbucks Coffee, Decaffeinated Coffee

Selection of Teas, Lemon, Honey, Cream

\*\* Gluten Free Bread Available with 3 day notice  
\$18.95

### "Sammie" Time

#### Greek Salad

Romaine, Pepperoncini, Assorted Olives, Tomatoes, Feta  
White Balsamic Vinaigrette

#### Roasted Fingerling Potato Salad, Celery, Onion

#### Creamy Honey Coleslaw with Poppy Seeds

Select three of the following Sandwiches:

#### Tuna Salad Sandwich

Celery, Onions on Tomato Herb Focaccia

#### Chicken Salad Sandwich

Apples, Grapes, Arugula, Oat Wheat Bun

#### Jerk Marinated Turkey Club

Tomatoes, Lettuce, Onions, Bacon on Croissant

#### House-made Roast Beef Sandwich

Horseradish Spread, Caramelized Onions on a Baguette

#### Fresh Salmon Salad Sandwich

Fresh Herbs, Tomatoes on Brioche

#### Italian Hoagie

Assorted Cured Meats, Provolone, Pesto Spread, Potato Bread

#### Roasted Vegetable Wrap

Arugula, Roasted Garlic Mayo, Tomato Wrap

#### Grilled Chicken Caesar Wrap

Romaine, Parmesan Cheese, Caesar Dressing

#### Tomato Mozzarella Sandwich

Fresh Basil, Balsamic Glaze on Brioche

#### Warm Pastrami Sandwich add \$1.50

Apple Cider Sauerkraut, Whole Grain Mustard Aioli, Marble Rye

#### Warm Slow-Roasted Pork Sandwich add \$1.50

Fennel & Apple Slaw, Guinness Aioli, Potato Bread

#### Warm Grilled Steak Sandwich add \$1.50

Arugula, Fontina, Sundried Tomato Aioli, Rosemary Focaccia

#### Assorted Cookies & Brownies

#### Freshly Brewed Iced Tea

#### Freshly Brewed "Fair Trade" Starbucks Coffee, Decaffeinated Coffee

Selection of Teas, Lemon, Honey, Cream

\$19.95

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## Lunch Buffets

### La Comida

Spiced Tortilla Soup

Seafood Salad “Vera Cruz”

Mexico City Caesar Salad

Black Beans, Chorizo and Corn Salad

Taco Bar

*Make Your Own*

Grilled Lime & Garlic Chicken

Spiced Ground Beef

Blackened Atlantic Fish

Bell Peppers, Onions,  
Salsa Verde, House-made Salsa, Guacamole,  
Shredded Cheddar Cheese, Sour Cream,  
Black Olives, Shredded Romaine

Warm Flour Tortillas, Taco Shells  
Crispy Tortilla Chips

Mexican Rice

Vegetarian Refried Beans, Scallions

Mexican Cookies

Churros

Freshly Brewed Iced Tea

Freshly Brewed “Fair Trade” Starbucks Coffee,

Decaffeinated Coffee

*Selection of Teas, Lemon, Honey, Cream*

**\$23.95**

### Southern Accent

Green Bean & Tomato Salad

Chef Will’s Southern Fried Chicken

Chipotle BBQ Pork Sandwich

*Pickle Chips*

Blackened Catfish

*Tartar Sauce*

Smashed Red Bliss Potatoes

Wilted Mustard Greens and Swiss Chard

Buttermilk Biscuits and Mini Cornbread Muffins

*with Sweet Butter*

Petite Chocolate Bourbon Pecan Pies

Petite Red Velvet Cake

*Cream Cheese Icing*

Freshly Brewed Southern Sweet Iced Tea

Freshly Brewed “Fair Trade” Starbucks Coffee,

Decaffeinated Coffee

*Selection of Teas, Lemon, Honey, Cream*

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## Lunch Buffets

### Soup and Salads

*Select one of the following Soups:*

**New England Clam Chowder or Wild Mushroom**

*Build Your Own Cobb Salad:*

**Iceberg Lettuce**

**Chopped Eggs**

**Tomatoes**

**Crumbled Bleu Cheese**

**Bacon**

**Ciabatta Croutons**

**Bleu Cheese, Ranch Dressing, Balsamic Vinaigrette**

**OR**

*Build Your Own Caesar Salad:*

**Romaine Lettuce, Grated Parmesan**

**Ciabatta Croutons**

*Select one of the following with your Salad:*

**Herb Marinated Chicken \$22.95**

**or**

**Grilled Flank Steak \$23.95**

**or**

**Lemon Pepper Shrimp \$24.95**

**or**

**All Three \$26.95**

**Assorted Rolls**

*Creamery Butter*

**Chef's Selection of Assorted Mini Desserts**

**Freshly Brewed Iced Tea**

**Freshly Brewed "Fair Trade" Starbucks Coffee,**

**Decaffeinated Coffee**

*Selection of Teas, Lemon, Honey, Cream*

### Mangiare Bene

*(Eat Well)*

**Roasted Tomato Soup**

**Marinated Tomatoes and Buffalo Mozzarella**

*Fresh Basil*

**Romaine Salad**

*Ciabatta Croutons, Parmesan Cheese, Caesar Dressing*

**Wheat Bowtie Pasta**

*Baby Shrimp, Portobello Mushrooms,*

*Baby Spinach, Marinara Sauce*

**Chicken Picatta**

*Tomato & Fennel Salad, Lemon Caper Sauce*

**Roasted Garlic Bread**

*Parmesan Cheese*

**Assorted Grilled Vegetables to include:**

*Grilled Eggplant, Tomatoes, Zucchini, Squash & Mushroom*

**Tiramisu**

**Cannoli**

**Panna Cotta**

**Freshly Brewed Iced Tea**

**Freshly Brewed "Fair Trade" Starbucks Coffee,**

**Decaffeinated Coffee**

*Selection of Teas, Lemon, Honey, Cream*

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## Lunch Buffets

### **The Uptown Lunch**

#### **Mixed Greens**

*Cranberries, Spiced Pecans, Goat Cheese,  
Honey Shallot Dressing*

#### **Bulgur Wheat Tabbouleh**

*Cucumbers, Tomatoes, Mint*

#### **Seared Hake Fish**

*Herb Polenta, Lemon Buerre Blanc*

#### **Moroccan Spiced Chicken Breast**

*Seasonal Vegetables, Tomato Chutney*

#### **Assorted Seasonal Grilled Vegetables**

#### **Oatmeal Raisin Cookies**

#### **Milk Chocolate Caramel Tart**

#### **Berry Fruit Tart**

#### **Freshly Brewed Iced Tea**

#### **Freshly Brewed "Fair Trade" Starbucks Coffee,**

#### **Decaffeinated Coffee**

*Selection of Teas, Lemon, Honey, Cream*

**\$28.50**



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## Testudo's Picnic

(Chef attendant required if grilled on site.)

*Select three of the following:*

**Grilled Hamburgers & Cheeseburgers**

**Hazelnut Vegan Burgers**

**Grilled Hot Dogs**

**Herb Marinated Grilled Chicken Breasts**

**Grilled Boneless Chicken Skewers**

**Chipotle BBQ Chicken**

*“On the Bone”*

**Mango BBQ Smoked Pulled Pork**

**Sweet Italian Sausage**

*with Onions and Peppers*

**Assorted Accompaniments and Condiments**

*Select two of the following:*

**Red Bliss Potato Salad**

**Honey Cole Slaw**

**“BLT” Macaroni Salad**

**Corn on the Cobb**

**Vegetarian Honey Baked Beans, Scallions**

**Tomato and Mozzarella Salad**

*Balsamic Reduction, Basil Oil*

*Select two of the following:*

**Fruit Salad**

**Petite Apple Pies**

**Wedges of Watermelon**

**Petite Key Lime Pies**

**Petite Southern Pecan Tarts**

**Assorted Cookies**

**Freshly Brewed Iced Tea, Lemonade**

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## Hors d'oeuvres

### Premium Cold Hors d'oeuvres Selections

**Chicken Waldorf**  
*in a Crispy Cup*

**Roasted Red Pepper Mousse**

**Smoked Salmon Rosette: Dill Crème Fraiche**

**Goat Cheese & Spiced Pecan Truffle Lollipop**

**Bleu Cheese, Mousse,  
Candied Walnuts on Raisin Bread**

**Baby Mozzarella, Cherry Tomatoes  
and Prosciutto Brochette**

**Chilled Watermelon Gazpacho Shooter**

*\$1.95 per piece*

### Premium Hot Hors d'oeuvres Selections

**Peking Duck Potsticker**  
*with Dipping Sauce*

**Assorted Vegetable Quiche**

**Spanakopita**  
*with Cucumber Yogurt*

**Fire Roasted Vegetable Empanada**  
*with Cheddar Cheese*

**Moroccan Spiced Chicken Satay**  
*with Peanut Sauce*

**Chicken Pot Pie**

**Beef Wellington**

**Chicken & Dijon Wellington**

**Mini Loaded Baked Potatoes, House-cured Bacon**

**Vegetable Spring Rolls**  
*with Lemon Grass Soy Sauce*

**Vegetable Samosa, Tomato Chutney**

**Edamame Potsticker, Cilantro Chutney**

**Wild Mushroom Beggar's Purse**

**Balsamic, Fig and Goat Cheese Flatbread**

*\$1.95 per piece*



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## Hors d'oeuvres

### Chef's Cold Hors d'oeuvres Selections

#### Jumbo Shrimp Cocktail

Duck Rillettes, Cranberry Gelee, Cornichon, Brioche

#### Tuna Tartar

Wasabi Mayonnaise in Savory Cones

#### Roasted Eggplant Caviar Tart

Tomato, Basil Oil

#### California Rolls

Ginger, Soy Sauce Mayonnaise

#### Chilled Lobster Mousse

Sweet Potato Chip, Caviar Sauce

#### Avocado and Crab Salad

Presented on a decorative spoon

**\$2.75 per piece**

### Chef's Hot Hors d'oeuvres Selections

#### Guinness Pie

Short Rib, Whipped Sweet Potato

#### Mini Grilled Cheese

Local Cheese, Tomato Jam, Sunflower Honey Bread

#### Duck, Apricot & Brandy Beggar's Purse

#### Bacon Wrapped Scallops

#### Flat Iron Steak, Gorgonzola & Bacon

with Creole Mayonnaise

#### Malaysian Whole Shrimp Rolls

with Ponzu Sauce

#### Kobe Burger

Smoked Bacon, Vermont Cheddar

#### Southwest Salmon

with Creole Mayonnaise

#### Crab Cakes

with Rémoulade Sauce

#### Lobster Cobbler, Crayfish

#### Mini Shrimp & Grits

Maui Shrimp Chopstick, Coconut Milk, Cilantro

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## Display Presentations

### **Big & Bold Fruit Display**

*An Artful display of seasonal fruits*

**\$8.50**

### **Artisan Cheese Selection**

*American and Imported Cheeses including: Bleu, Semi Soft, Goat, Cow and Sheep's Milk  
Dried Fruits, Mixed Nuts, Honey, Jams, Pâté de Fruit  
Sliced French Bread, Crostini and Crackers*

**\$8.50**

### **Selection of Sushi**

*An artful display of traditional Sushi, Nigiri, Wasabi, Pickled Ginger and Soy Sauce*

**\$7.50**

### **Mediterranean Display**

*Grilled and Marinated Vegetables, Marinated Mozzarella and Sharp Provolone  
Variety of Olives: Green, Black and Marinated  
Hummus, Roasted Eggplant Dip with Marinated Artichoke Hearts  
Fresh Bread, Crostini and Flat Bread*

**\$4.75**

*with Cured Meats add \$3.00*

### **Gourmet Vegetable Display**

*Assorted Colorful Raw Vegetables  
Assortment of Dressings and Dips*

**\$4.75**

### **Raw Bar**

*Oysters On the Half Shell*

*Clams On the Half Shell*

*Cocktail Crab Claws*

*Jumbo Poached Shrimp*

*Cold Poached Half Lobster Tails*

*Served on Ice with Cocktail Sauce, Lemons, Shallot Vinegar and Tabasco*

**Market Price**

### **Baked Brie Cheese**

*Fig Jams and Crushed Pecans baked in Puff Pastry, French Baguette Crostini*

**\$5.75**

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## Display Presentations

### **Warm Spinach and Artichoke Dip**

*Sliced Baguette, Assorted Crackers*

**\$4.75**

### **Warm Chesapeake Crab Fondue**

*Crabmeat Seasoned with Old Bay, Sliced Baguette, Assorted Crackers*

**\$5.50**

### **South of the Border**

*Lime & Garlic Chicken, Spicy Taco Meat, Blackened Atlantic Fish*

*Bell Peppers, Onions, Salsa Verde, House-made Salsa, Guacamole, Shredded Cheddar Cheese, Sour Cream, Black Olives,*

*Shredded Romaine*

*Warm Flour Tortillas, Taco Shells, Crispy Tortilla Chips*

**\$7.50**

The following presentations may require a uniformed chef.

### **Salmon En Croûte**

*Dill Crème Fraiche, Lemon Caper Aioli, Freshly Baked Rolls*

**\$6.50**

### **Roasted Pork Loin**

*Apple and Thyme Marinated, Local Beer Sauce, Mini Brioche Bun*

**\$6.50**

### **Roasted Carved Turkey Breast**

*Cranberry Chutney, Cornbread Stuffing, Traditional Gravy, Mini Potato Bun*

**\$6.50**

### **Honey Glazed Ham**

*Dried Cherry Mustard, Mini Potato Bun*

**\$6.50**

### **24-Hour Marinated Flank Steak**

*Garlic, Thyme & Olive Oil Marinated, Red Wine Sauce, Freshly Baked Rolls*

**\$7.50**

### **Cowboy's Texas Rib Eye**

*Roasted Bone-in Rib Eye, Parsley and Shallot Crusted, Red Wine Sauce, Mini Potato Bun*

**\$10.75**

### **Roasted Tenderloin of Beef**

*Horseradish Cream, Flavored Mustards, Mini Potato Bun*

*Port Wine Sauce*

**\$12.75**

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## Display Presentations (CONTINUED)

Attendant is Suggested

### Pasta Station

Select three of the following items:

#### Artichoke and Goat Cheese Ravioli

Sautéed Mushrooms with Roasted Garlic Cream Sauce

#### Sautéed Shrimp

Caramelized Onions, Tomatoes, Orecchiette and Tomato-Basil Ragout

#### Cheese Tortellini

Parmesan Cheese Sauce and Baby Spinach

#### Wheat Bowtie Pasta

Roasted Vegetables, Dried Tomatoes and Pesto Sauce

#### Rigatoni

Crawfish Tails, Mushrooms, Roasted Corn and Caper Sauce

All served with Garlic Bread, Parmesan Cheese

**\$9.25**

#### Mashed Potato Martini Station

Create your own Mashed Potato Martini

Yukon Mashed Potatoes & Mashed Sweet Potato

Assorted Toppings include Crispy Bacon, Assorted Cheeses, Sour Cream, Marshmallow, Scallions, Pecans, Brown Sugar

**\$6.75**



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## Dinner Buffet

### **Buona Sera** *(Good Evening)*

#### **Traditional Caesar Salad**

*Ciabatta Crouton, Parmesan Cheese*

#### **Chef's Lasagna**

*Meat Sauce, Ricotta*

#### **Vegetarian Lasagna**

*Eggplant, Zucchini, Squash, Red Peppers*

*Herb Cream Sauce*

#### **Seasonal Grilled Vegetables**

#### **Chef's Selection of Mini Desserts**

#### **Freshly Brewed Iced Tea**

#### **Freshly Brewed "Fair Trade" Starbucks Coffee, Decaffeinated Coffee**

*Selection of Teas, Lemon, Honey, Cream*

**\$17.50**

### **To Dine For!**

#### **Mixed Green Salad**

*Tomato, Cucumber, Carrot*

*Herb Champagne Dressing, Buttermilk Ranch Dressing*

#### **Grilled Herb Marinated Chicken Breast**

*Sweet Potato Wedges, Natural Chicken Jus*

#### **Rigatoni Pasta, Squash and Zucchini, Sun-dried Tomato**

*Tomato-Basil Ragout*

#### **Seasonal Grilled Vegetables**

#### **Chef's Selection of Assorted Mini Desserts**

#### **Freshly Brewed Iced Tea**

#### **Freshly Brewed "Fair Trade" Starbucks Coffee, Decaffeinated Coffee**

*Selection of Teas, Lemon, Honey, Cream*

**\$19.50**



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## Dinner Buffet

### The Big Ten

**Arugula, Oranges, Sliced Almonds, Orange & Pepper Dressing**

**Bowtie Wheat Pasta, Spinach, Tomato, Pesto**

**Grilled Steak, Whole Grain Mustard Sauce**

**Chef's Selection of Seasonal Vegetables**

**Assorted Cupcakes**

**Freshly Brewed Iced Tea**

**Freshly Brewed "Fair Trade" Starbucks Coffee, Decaffeinated Coffee**

*Selection of Teas, Lemon, Honey, Cream*

**\$20.50**

### The Cosmo

**Roasted Beet Salad**

*Goat Cheese*

**Marinated Roasted Portobello Salad**

*Roasted Peppers, Parsley*

**Vidalia Onion Soup**

*Rosemary, Applewood Bacon*

**Pan Seared Chicken Breast**

*Dried Apricot Risotto, Sautéed Baby Spinach, Apricot Red Wine Sauce*

**Herb Crusted Salmon**

*Green Beans, Cardamon Beurre Blanc*

**Fusilli Pasta**

*Roasted Garden Vegetables, Sun-dried Tomato, Pesto*

**Dessert**

*Chocolate Banana Tart, Profiteroles, Mini Fruit Tarts*

**Freshly Brewed Iced Tea**

**Freshly Brewed "Fair Trade" Starbucks Coffee, Decaffeinated Coffee**

*Selection of Teas, Lemon, Honey, Cream*

**\$31.95**



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## Dimmer Buffet

### Lefty's Steakhouse

#### Iceberg Lettuce

*Maytag Bleu Cheese, Smoked Bacon, Walnuts*

#### Tomatoes and Fresh Mozzarella

*Balsamic Reduction, Fresh Basil*

#### Assorted Fire Grilled Vegetables

#### From The Grill

*New York Strip Steak, Peach Bourbon Glazed Pork Medallion, Atlantic Salmon*

#### Sauce

*Béarnaise, Brandy Peppercorn*

#### Sides

*Loaded Baked Potato, Bleu Cheese Crusted Tomato, Creamed Spinach*

#### Dessert

*Chocolate Fudge Cake, White Chocolate Cheesecake, Key Lime Pie*

#### Freshly Brewed Iced Tea

#### Freshly Brewed "Fair Trade" Starbucks Coffee, Decaffeinated Coffee

*Selection of Teas, Lemon, Honey, Cream*

**\$34.95**

### The Presidential

#### Organic Green Salad

*Toasted Pine Nuts, Dill Havarti Cheese, Peach Vanilla Dressing*

#### Baby Shrimp Salad

*Tomatoes, Corn, Cilantro-Mango Dressing*

#### Lobster Bisque

*Ciabatta Croutons*

#### Grilled Beef Medallion

*Garlic Mashed Potatoes, Asparagus, Red Wine Sauce*

#### Maryland Crab Cake

*Mediterranean Vegetables, Roasted Pepper Coulis*

#### Dessert

*Chocolate Raspberry Pot de Crème, Coffee Opera Bar, Seasonal Fruit Tart*

#### Freshly Brewed Iced Tea

#### Freshly Brewed "Fair Trade" Starbucks Coffee, Decaffeinated Coffee

*Selection of Teas, Lemon, Honey, Cream*

**\$42.95**

Priced per person. 25 person minimum

Food and beverage subject to staff charges, 9.5% service charge, 10% off-premise fee and applicable sales tax. Prices Subject To Change



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## Plated Events

Prices are based on a "Three Course Menu"

### FIRST COURSE

(Select One FIRST COURSE item from the following categories: SOUPS, SALADS or COMPOSED APPETIZERS)

#### SOUPS

##### **New England Clam Chowder**

Served with Crispy Clam Strips

##### **Roasted Butternut Squash**

Served with Five-Spice Cream

##### **Wild Mushroom**

Served en Croûte

##### **Roasted Tomato & Fennel Bisque**

Served with Savory Basil Marshmallow

##### **Chilled Watermelon Gazpacho**

Served with Pickled Melon

##### **Cream of Five Onion Soup**

Served with Old Bay Crispy Shallots & Black Garlic Puree

##### **Lobster Bisque**

Served with Savory Tarragon Marshmallow

#### SALADS

##### **Classic Caesar**

Served with Ciabatta Croutons, Parmesan Cheese  
and Caesar Dressing

##### **Mixed Greens**

Served with Cranberries, Goat Cheese, Candied Walnuts  
and Balsamic Dressing

##### **Iceberg Lettuce Wedge**

Served with Crispy Bacon, Bleu Cheese, Tomatoes  
and Bleu Cheese Dressing

##### **Baby Spinach**

Served with Caramelized Onions, Wild Mushrooms, Tomatoes  
and Bacon Vinaigrette

##### **Farmers Market**

Served with Stuffed Cucumbers, Tomatoes  
and Honey Shallot Dressing

##### **Vine Ripened Tomato**

Served with Buffalo Mozzarella Tower, Balsamic Reduction  
and Pesto Oil

##### **Arugula**

Served with Figs, Gorgonzola, Walnuts  
and Sherry Cream Dressing

##### **Summer Tomato**

Served with Goat Cheese, Arugula, Balsamic Reduction  
and Basil Oil

#### COMPOSED APPETIZERS

additional \$4

##### **Jumbo Lump Crab Cake**

Served with Mango Carpaccio and Mango Vanilla Aioli

##### **Roasted Portobello**

Served with a Goat Cheese Purse and Warm Tomato Vinaigrette

##### **Smoked Gouda Ravioli**

Served with Rock Shrimp, Roasted Corn and Lobster Sauce

##### **Avocado-Crab Salad Timbale**

Served with Cucumber Carpaccio and Cayenne Crème Fraîche



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## SECOND COURSE

(Select One SECOND COURSE Item from the following categories: VEGETARIAN ENTRÉES, COLD ENTRÉES, ENTRÉES or DUET ENTRÉES)

### VEGETARIAN ENTRÉES

#### Roasted Vegetable Wellington

Served with Tomato Coulis

\$19.95

#### Roasted Vegetable Risotto

Served with Sautéed Mushrooms and Roasted Tomatoes

\$19.95

#### Spinach Fettuccine Pasta

Served with Caramelized Onions, Spinach,  
Wild Mushrooms and Tomato Fondue

\$19.95

#### Grilled Vegetable Purse

Served with Port Reduction

\$19.95

#### Soy Marinated Tofu

Served with a Coconut Rice Cake and Ponzu Sauce

\$19.95

#### Traditional Yellow Curry

Served with Zucchini, Squash and Basmati Rice

\$19.95

### COLD SALAD ENTRÉES

#### Classic Cobb

Served with Bacon, Eggs and Tomatoes  
Choice of Dressing: Bleu Cheese, Ranch, and Balsamic

with Chicken \$22.95

with Shrimp \$24.95

with Salmon \$24.95

#### Classic Caesar

Served with Ciabatta Croutons and Parmesan Cheese

with Chicken \$22.95

with Shrimp \$24.95

with Salmon \$24.95

### ENTRÉES

#### Garganelli Pasta

Served with Roasted Portobello Mushrooms, Red Peppers, Caramelized  
Onions,  
Shrimp and Garlic Cream Sauce

\$24.95

#### Chicken Breast Stuffed with Ricotta & Sundried Tomato

Served with Smashed Red Bliss Potatoes and Lemon Thyme Sauce  
Seasonal Vegetables

\$28.95

#### Pan Seared Salmon

Served with Herb Polenta, Fennel Salad and Citrus Beurre Blanc  
Seasonal Vegetables

\$32.95

#### Seared Maryland Rockfish

Served with Wild Mushroom Risotto and Sauce Vierge  
Seasonal Vegetables

\$33.95

#### Herb Crusted Atlantic Halibut

Served with a Potato Leek Terrine and Citrus Butter Sauce  
Seasonal Vegetables

\$37.95

#### Roasted Chicken Breast

Served with Fingerling Potatoes and Whole Grain Mustard Sauce  
Seasonal Vegetables

\$27.95

#### Boneless Braised Short Ribs

Served with Celery Root Purée and Braising Reduction Sauce  
Seasonal Vegetables

\$29.95

#### Beef Medallion

Served with Cheddar Potato Cake and Bordelaise Sauce  
Seasonal Vegetables

\$36.95

#### Bleu Cheese Crusted Beef Tenderloin

Served with Garlic Mashed Potatoes and Port Wine Sauce  
Seasonal Vegetables

\$39.95

#### Marinated Leg of Lamb

Served with Dry Fruit Cous-Cous and Natural Jus  
Seasonal Vegetables

\$42.95

### DUET ENTRÉES

#### Grilled Moroccan Chicken & Seared Cod

Broccoli & Cauliflower Couscous, Sauce Vierge

\$39.95

#### Seared Crab Cake and Beef Tenderloin

Served with Potato Risotto, Lemon Beurre Blanc and Merlot Sauce

\$45

#### Slowly Poached Lobster Tail and Grilled Filet of Beef

Served with a Potato Leek Terrine, Lobster Sauce and Truffle Sauce

\$57

#### Beef Tenderloin and Herb Crusted Salmon

Served with Sweet Potato Gratin and Whole Grain Mustard Sauce

\$45

#### New York Strip Steak, Garlic Roasted Shrimp

Served with Smashed Red Bliss Potatoes and Béarnaise Sauce

\$44



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### **THIRD COURSE**

*(Select one of following)*

#### **SIMPLY SCRUMPTIOUS DESSERT SELECTIONS**

##### **Warm Chocolate Banana Bread Pudding**

*Served with Caramel Pecan Sauce*

##### **Carrot Cake**

*with Cream Cheese Icing and Pineapple Compote*

##### **Brandy Cherry Cheesecake**

*Spiced Cookie Crust, Pistachio Whipped Cream*

##### **Raspberry Crème Brûlée**

*Vanilla Bean à la Financière, Fresh Berries*

##### **Warm Cinnamon Beignet**

*Caramel Sauce, Marinated Cherries*

##### **Double Chocolate Nut Brownie**

*Served with Cocoa Nib Cream and Vanilla Sauce*

##### **Seasonal Fruit Tart**

*Almond Cream, Brittle*

##### **Chocolate Mousse Crunch Cake**

*Cherry Sorbet*

##### **Freshly Brewed Iced Tea**

##### **Freshly Brewed “Fair Trade” Starbucks Coffee, Decaffeinated Coffee**

*Selection of Teas, Lemon, Honey, Cream*



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## Libations

### **Alcoholic Beverages**

We are licensed to offer full beverage service. Each of the bars below is designed to provide a gracious and enjoyable event for you and your guests. Please feel comfortable describing your desires to us and we'll help you determine what beverage service is right for you.

#### **Open Bar**

The host of the event pays per person based on the number of guests guaranteed.

#### **Wine Bar**

\$10.00 for 1st hour, \$5.00 each additional hour. The Wine Bar includes House Wine, Sparkling and Spring Water.

#### **Beer and Wine Bar**

\$10.00 for 1st hour, \$5.00 each additional hour. The Beer and Wine Bar include Domestic and Imported Beer, House Wine, Assorted Soft Drinks, Sparkling and Spring Water.

#### **Full House Bar**

\$12.00 for 1st hour, \$6.00 each additional hour. The Full Bar includes Mixed Drinks, Domestic and Imported Beer, House Wine, Assorted Soft Drinks and Juice, Sparkling and Spring Water

#### **Full Premium Bar**

\$14.00 for 1st hour, \$7.00 each additional hour. Premium Bar–Premium Mixed Drinks, Domestic and Imported Beer, House Wine, Assorted Soft Drinks and Juice, Sparkling and Spring Water.

#### **Cash Bar**

Guests purchase their own beverages. A cash bar requires a cashier in addition to bar staff. One bartender and one bar per 100 people required. A minimum guarantee of \$300.00 must be met by the client.

#### **Host Sponsored Bar**

The host of the event is charged for the actual number of drinks consumed. One bartender and one bar per 100 people required. A minimum guarantee of \$300.00 must be met by the client.





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## Libations

### House Bar

#### Beers:

- Domestic - Miller Lite, Coor's Banquet, Coor's Light and Coor's Non Alcoholic
- Craft - Blue Moon
- Imports - Peroni and Pilsner Urquell

#### Wines:

- Robert Mondavi Private Selection Chardonnay
- Beringer Pinot Grigio
- Robert Mondavi Private Selection Cabernet Sauvignon
- Cupcake Pinot Noir
- Chandon Brut Sparkling

#### Liquors:

- Smirnoff Vodka
- Gordon's Gin
- El Dorado 5 yr Rum
- Sauza Silver Tequila
- Jim Beam Bourbon
- Forty Creek Blended Whiskey
- Famous Grouse Scotch
- Martini and Rossi Vermouth-Sweet/Dry Full Bar

**Mixed Drinks \$5.25**

**Domestic Beer \$4.75**

**Imported Beer \$5.25**

**House Wine \$4.75**

**Soda \$1.50**

**Juice \$2.50**

**Sparkling Water \$3.00**

**Spring Water \$3.00**



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## Libations

### Premium Bars

#### Beers:

- Domestic - Miller Lite, Coor's Banquet, Coor's Light and Coor's Non Alcoholic
- Craft - Blue Moon
- Imports - Peroni and Pilsner Urquell

#### Wines:

- MacMurray Sonoma Coast Chardonnay
- Ferrari-Carano Pinot Grigio
- Chateau St. Michelle Cabernet Sauvignon
- Rodney Strong Russian Valley Pinot Noir
- Gloria Ferrer Royal Cuvee Sparkling

#### Liquors:

- Grey Goose Vodka
- Bulldog Gin
- El Dorado 15 yr Rum
- Sauza Tres Generaciones Plata Tequila
- Knob Creek Bourbon
- Crown Royal Blended Whiskey
- Glen Feddich Scotch
- Martini and Rossi Vermouth-Sweet/Dry

\*All bars come with Sodas, Flat and Sparkling Waters, Juice and Bar Fruit

\*\*Full bars will have all usual mixers to include: Tonic Water, Club Soda, Ginger Ale, Sour Mix, Bloody Mary Mix, Margarita Mix, Rose's Lime Juice

#### Full Bar

- Premium Mixed Drinks \$6.50
- Domestic Beer \$4.75
- Imported Beer \$5.25
- Premium Wine Wine \$6.50
- Soda \$1.50
- Juice \$2.50
- Sparkling Water \$3.00
- Spring Water \$3.00

Priced per person. 25 person minimum  
Food and beverage subject to staff charges, 9.5% service charge, 10% off-premise fee and applicable sales tax. Prices Subject To Change



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## Good Information

### Hours of Operation

Sunday through Saturday 7:30 a.m. - 8:00 p.m.  
Saturday & Sunday events: \$500 minimum  
Additional charge for events starting before or after regular hours and on UMD holidays

### Reserving an Event Date and Time

25% deposit required to guarantee event date and time  
50% deposit due two weeks prior to the event  
Deposits are non-refundable  
The balance is due before event start time  
Additional charges will be billed immediately following the event  
Events are scheduled on a first come, first served basis

### Staff Charges

All events require service staff.  
Staff charges are based on location, event type, and guest count.  
Each staff members will work at minimum a four hour shift.  
Staff charges will include time for set-up and clean-up.

### Event Details

Please discuss all event details with us so we can suggest service options.  
Some events must coordinate with meetings or seminars with variable timing.  
Hosts and their guests frequently have specific likes, dislikes and requirements.  
Facility requirements (especially outdoors) vary based on event details.

### Advance Notice Required

Minimum of two weeks preparation required for events. More is better.  
To ensure that we can provide the menu, service and décor you want.  
We do take late bookings however the event may not match your vision.  
We must pass along any additional expenses to you.  
The minimum surcharge for events proposed less than five days in advance is 20%.

### On and Off Premises

On-premise: Stamp Student Union, 251 North, Byrd Stadium and Comcast Center.  
All other locations are off-premise and incur additional charges  
10% location charge, \$4 per person china service premium

### Prices and Fees

Prices and fees in this guide are subject to change. Market conditions may force us to substitute menu items. Food and beverage subject to staff charge, service charge, off premise fee, and sales tax.

We accept American Express, VISA, MasterCard, Discover, Diner's Club, Cash, Checks, UMD FRS Accounts and UMD Foundation Funds