



# Catamount Catering

*fresh and delicious every day*





# Breakfast

## BREAKFAST COLLECTIONS

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

### Mini Continental \$9.79

MINIATURE MUFFINS	80-120 CAL EACH
MINIATURE DANISH	140-170 CAL EACH
MINIATURE CROISSANTS	180 CAL EACH
MINIATURE BAGELS	110-160 CAL EACH
FRESH SEASONAL SLICED FRUIT	35 CAL/2.5 OZ. SERVING
ASSORTED JUICE	110-170 CAL EACH
GOURMET COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments

### Quick Start \$8.99

ASSORTED MUFFINS	190-520 CAL EACH
ASSORTED DANISH	200-430 CAL EACH
SCONES	230-490 CAL EACH
FRESH SEASONAL SLICED FRUIT	35 CAL/2.5 OZ. SERVING
ASSORTED JUICE	110-170 CAL EACH
GOURMET COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments

### Healthy Choice Breakfast \$8.29

WHETHER IN COMBINATION WITH ONE OF OUR OTHER BREAKFAST PACKAGES OR ALONE, A HEALTHY WAY TO START YOUR DAY.

INDIVIDUAL CEREAL CUPS	140-260 CAL EACH
2% MILK	140 CAL/8 OZ. SERVING
BANANAS	110 CAL EACH
ASSORTED INDIVIDUAL YOGURT CUPS	50-150 CAL EACH
GOURMET COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments

### À la Carte Breakfast

ASSORTED BAGELS WITH BUTTER, CREAM CHEESE AND PRESERVES \$19.99 PER DOZEN

ASSORTED BAGELS 170-360 CAL EACH

Includes appropriate condiments

BASKET OF MINIATURE MUFFINS, DANISH AND SCONES \$19.99 PER DOZEN

MINIATURE MUFFINS 80-120 CAL EACH

MINIATURE DANISH 140-170 CAL EACH

MINIATURE SCONES 120-240 CAL EACH

Includes appropriate condiments

FRESH SEASONAL SLICED FRUIT (35 CAL/2.5 OZ. SERVING) \$2.99 PER PERSON

GRANOLA BARS (190 CAL EACH) \$1.79 PER PERSON




2000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION IS AVAILABLE UPON REQUEST. IN THE INTEREST OF PUBLIC HEALTH, PLEASE BE AWARE THAT CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## HOT BREAKFAST

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

### Ultimate Breakfast \$14.99








MUFFINS, BAGELS AND CROISSANTS SERVED WITH APPROPRIATE CONDIMENTS, SCRAMBLED EGGS, CHEDDAR VEGETABLE STRATA, HASH BROWNS, CRISP BACON, SAUSAGE LINKS, PANCAKES AND SYRUP, FRESH SEASONAL SLICED FRUIT, ASSORTED JUICES, GOURMET COFFEE, DECAF AND HOT TEA

MUFFINS	190-520 CAL EACH
BAGELS	170-360 CAL EACH
CROISSANTS	180 CAL EACH
 SCRAMBLED EGGS	180 CAL/4 OZ. SERVING
 CHEDDAR VEGETABLE STRATA	190 CAL/4.75 OZ. SERVING
 HASH BROWNS	130-150 CAL/3 OZ. SERVING
BACON	40 CAL EACH
SAUSAGE LINKS	130 CAL EACH
PANCAKES	50 CAL EACH
SYRUP	110 CAL/1 OZ. SERVING
FRESH SEASONAL SLICED FRUIT	35 CAL/2.5 OZ. SERVING
ASSORTED JUICE	110-170 CAL EACH
GOURMET COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments

### American Breakfast \$10.99







ASSORTED DANISH, SCRAMBLED EGGS, CHOICE OF BREAKFAST POTATOES, CRISP BACON, CHOICE OF BREAKFAST SAUSAGE, GOURMET COFFEE, DECAF AND HOT TEA

DANISH	200-430 CAL EACH
 SCRAMBLED EGGS	180 CAL/4 OZ. SERVING
  SLICED HASH BROWNS	140 CAL/2 OZ. SERVING
  DICED HASH BROWNS	130 CAL/3 OZ. SERVING
  SHREDDED HASH BROWNS	150 CAL/3 OZ. SERVING
HASH BROWN PATTIES	150 CAL/2.25 OZ. SERVING
BACON	40 CAL EACH
SAUSAGE LINKS	130 CAL EACH
SAUSAGE PATTIES	200 CAL EACH
GOURMET COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments

### Silver Dollar Breakfast Buffet \$9.99

SILVER DOLLAR PANCAKES SERVED WITH YOUR CHOICE OF BREAKFAST POTATO, CRISP BACON, CHOICE OF BREAKFAST SAUSAGE, GOURMET COFFEE, DECAF AND HOT TEA

SILVER DOLLAR PANCAKES	50 CAL EACH
MAPLE SYRUP	110 CAL/1 OZ. SERVING
  SLICED HASH BROWNS	140 CAL/2 OZ. SERVING
  DICED HASH BROWNS	130 CAL/3 OZ. SERVING
  SHREDDED HASH BROWNS	150 CAL/3 OZ. SERVING
HASH BROWN PATTIES	150 CAL/2.25 OZ. SERVING
BACON	40 CAL EACH
SAUSAGE LINKS	130 CAL EACH
SAUSAGE PATTIES	200 CAL EACH
GOURMET COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Egg Whites available on request - nominal fee may apply



# Breakfast

## BREAKFAST ENHANCEMENTS

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

### Grits Bar \$6.99

TRADITIONAL GRITS, BACON AND CINNAMON  
SUGAR SERVED WITH RAISINS, CHEDDAR  
CHEESE, SCALLIONS AND BUTTER 390 CAL/9.25 OZ. SERVING

### Hand Wrapped Breakfast Burritos \$4.49

CHOOSE FROM THE FOLLOWING HAND-WRAPPED BREAKFAST  
BURRITOS!

MEAT LOVER'S BREAKFAST BURRITO WITH BACON,  
SAUSAGE AND HAM 810 CAL EACH

POTATO, CHEDDAR AND PICO DE GALLO  
BREAKFAST BURRITO 440 CAL EACH

FLORENTINE BREAKFAST BURRITO 580 CAL EACH

### Home-style Biscuits and Gravy \$2.99

(590 CAL/7 OZ. SERVING)

Egg Whites available on request - nominal fee may apply



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YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

# Lunch & Buffet



## CLASSIC COLLECTIONS

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

### Deli Express \$10.99

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

#### DELI PLATTER

SLICED OVEN ROASTED TURKEY	60 CAL/1 OZ. SERVING
SLICED ROAST BEEF	30 CAL/1 OZ. SERVING
DELI HAM	40 CAL/1 OZ. SERVING
TUNA	80 CAL/1 OZ. SERVING
CHEESE TRAY	60 CAL/1 OZ. SERVING
RELISH TRAY (LETTUCE, TOMATO, ONION, PICKLES, PEPPERONCINI)	30 CAL/2 OZ. SERVING
ASSORTED BAKED BREADS & ROLLS	110-160 CAL EACH
SIDE SALADS	25-240 CAL EACH
■ ASSORTED COOKIES	170-200 CAL EACH

Includes appropriate condiments

Additional Premium Box Lunch  
options available upon request!

Please contact your catering professional!

### Classic Box Lunch \$9.49

YOUR CHOICE OF SMOKED TURKEY WITH SWISS, HAM AND SWISS OR ROASTED VEGETABLES & CHEESE - SERVED WITH POTATO CHIPS, WHOLE FRUIT, AND A COOKIE

TURKEY AND SWISS	490 CAL EACH
HAM AND SWISS	430 CAL EACH
GARDEN VEGETABLE AND CHEESE	570 CAL EACH
INDIVIDUAL BAG OF CHIPS	150-160 CAL EACH
WHOLE FRUIT	80-110 CAL EACH
■ COOKIE	170-200 CAL EACH

### Classic Selections \$14.99

YOUR CHOICE OF THREE (3) CLASSIC SANDWICHES AND TWO (2) SIDE SALADS ACCOMPANIED BY POTATO CHIPS, PICKLES, COOKIES, ICED TEA AND ICED WATER

CLASSIC SELECTION SANDWICHES	350-750 CAL EACH
SIDE SALADS	25-240 CAL EACH
PICKLES	0 CAL EACH
INDIVIDUAL BAGS OF CHIPS	150-160 CAL EACH
■ ASSORTED COOKIES	170-200 CAL EACH
ICED TEA	0 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

■ GREEK SALAD WRAP WITH CRUMBLLED FETA, BLACK OLIVES, FRESH CUCUMBERS, PLUM TOMATOES AND RED ONION (430 CAL EACH)

ROAST BEEF WITH MEDITERRANEAN VEGETABLES AND BALSAMIC DRESSING ON CIABATTA BREAD (410 CAL EACH)

ARUGULA AND PROSCIUTTO BAGUETTE (560 CAL EACH)

CHICKEN CAESAR AND ASIAGO BRUSCHETTA BAGUETTE (740 CAL EACH)

TURKEY, BACON AND CHEDDAR BAGUETTE WITH A MESQUITE MAYONNAISE (730 CAL EACH)

### Premium Box Lunch

VEGETABLE AND BOURSIN SANDWICH WITH LEMON COUSCOUS \$10.99

■ GARDEN VEGETABLE AND BOURSIN SANDWICH	570 CAL EACH
■ LEMON CAPER COUSCOUS	110 CAL/3 OZ. SERVING
■ ROASTED VEGETABLES	120 CAL/3.25 OZ. SERVING
■ BAKERY-FRESH BROWNIE	250 CAL/2.25 OZ. SERVING

GRILLED CHICKEN SALAD WITH A FRESH ROLL \$13.99

SEASONED CHICKEN AND FRESH GARDEN VEGETABLES OVER MIXED GREENS IN A BALSAMIC VINAIGRETTE	420 CAL EACH
BAKERY FRESH ROLL	90 CAL EACH
■ GOURMET COOKIE	170-200 CAL EACH

Includes appropriate condiments

Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert





# Lunch & Buffet

## CLASSIC COLLECTIONS

### The Executive Luncheon \$17.29

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

EXECUTIVE LUNCHEON SANDWICHES	380-760 CAL EACH
SIDE SALADS	25-240 CAL EACH
PICKLES	0 CAL EACH
INDIVIDUAL BAGS OF CHIPS	150-160 CAL EACH
ASSORTED COOKIES	170-200 CAL EACH
ICED TEA	0 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

CHICKEN CAESAR WRAP (630 CAL EACH)

GRILLED VEGETABLE WRAP (570 CAL EACH)

ITALIAN SUB WITH FRESH LETTUCE, TOMATO, ONION AND HERBAL HONEY DIJON SAUCE (560 CAL EACH)

TURKEY & HAM CLUB SUB WITH BACON, SWISS CHEESE AND HONEY DIJON DRESSING (390 CAL EACH)

TURKEY, HAM & RANCH CLUB WITH BACON, LETTUCE, AND TOMATO (580 CAL EACH)

DELI STYLE TURKEY, HAM, AND MOZZARELLA WITH PESTO MAYO ON A BAGUETTE (640 CAL EACH)

## Salad Selections

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

GREEK PENNE SALAD TOSSED WITH TOMATOES, CUCUMBERS, RED ONIONS, PEPPERS, FRESH BABY SPINACH, FETA CHEESE AND BLACK OLIVES (90 CAL/3 OZ. SERVING)

ROASTED CORN AND BLACK BEAN SALSA WITH SPANISH ONIONS, RED PEPPERS, JALAPEÑOS, FRESH CILANTRO AND FRESH GARLIC (120 CAL/4 OZ. SERVING)

GRILLED VEGETABLE ROTINI PASTA SALAD WITH A BALSAMIC DRESSING (130 CAL/3 OZ. SERVING)

RED SKINNED POTATO SALAD WITH EGG, CELERY AND SPANISH ONION IN A SEASONED MAYONNAISE DRESSING (240 CAL/4 OZ. SERVING)

TRADITIONAL COLESLAW FINELY SHREDDED WITH CARROTS IN A MAYONNAISE AND CELERY SEED DRESSING (170 CAL/3.5 OZ. SERVING)

TRADITIONAL GARDEN SALAD (50 CAL/3.5 OZ. SERVING)

SPINACH SALAD WITH BACON, EGG, MUSHROOM AND TOMATO (60 CAL/2.15 OZ. SERVING)

HERBED QUINOA SIDE SALAD (110 CAL/3.5 OZ. SERVING)

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## BUFFETS

Served with Assorted Rolls and Butter, Ice Water and Iced Tea (12 Person Minimum)

### Tasty Tex Mex \$16.99

CREATE YOUR OWN FAJITAS WITH OUR TEX MEX SIDES!

CHIPS AND SALSA	150 CAL/2 OZ. SERVING
MEXICAN RICE	130 CAL/3 OZ. SERVING
REFRIED BEANS	140 CAL/3.75 OZ. SERVING

BEEF FAJITAS WITH TORTILLAS, SHREDDED CHEDDAR AND SOUR CREAM	590 CAL/5 OZ. SERVING
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CHICKEN FAJITAS WITH TORTILLAS, SHREDDED CHEDDAR AND SOUR CREAM	580 CAL/5 OZ. SERVING
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FIRE ROASTED SALSA	10 CAL/1 OZ. SERVING
SALSA VERDE	10 CAL/1 OZ. SERVING
PICO DE GALLO	10 CAL/1 OZ. SERVING
CINNAMON CRISPS	20 CAL EACH
ICED TEA	0 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

### Basic Italian Buffet \$15.99

ITALIAN HOUSE SALAD	50 CAL/3.5 OZ. SERVING
GARLIC BREADSTICKS	110 CAL EACH
BAKED PASTA	440 CAL/12.75 OZ. SERVING

HOME-STYLE LASAGNA WITH PARMESAN CHEESE	320 CAL/7.25 OZ. SERVING
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ASSORTED COOKIES	170-200 CAL EACH
BAKERY-FRESH BROWNIES	250 CAL/2.25 OZ. SERVING
ICED TEA	0 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments



### Pasta Trio Buffet \$16.99

CHEESE MANICOTTI WITH A MARINARA SAUCE, CHEESE RAVIOLI WITH A SPINACH ALFREDO SAUCE, RIGATONI PASTA WITH A ROSA SAUCE AND SIDES... ADD ON GRILLED CHICKEN BREAST FOR AN ADDITIONAL FEE

CAESAR SALAD	160 CAL/2.66 OZ. SERVING
GARLIC BREADSTICKS	110 CAL EACH
MANICOTTI MARINARA	130 CAL/3.25 OZ. SERVING
CHEESE RAVIOLI	110 CAL/2.5 OZ. SERVING
SPINACH ALFREDO SAUCE	50 CAL/1 OZ. SERVING
RIGATONI	80 CAL/2 OZ. SERVING
ROSA SAUCE	30 CAL/1 OZ. SERVING
ASSORTED COOKIES	170-200 CAL EACH
BAKERY-FRESH BROWNIES	250 CAL/2.25 OZ. SERVING
ICED TEA	0 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

ADD ON GRILLED CHICKEN BREAST \$2.29

(160 CAL/3 OZ. SERVING)

### Medi Eats Buffet \$16.99

ISRAELI COUSCOUS	120 CAL 3.5 OZ. SERVING
ROASTED EGGPLANT	100 CAL/3 OZ. SERVING
SAUTEED SPINACH	60 CAL/3.25 OZ. SERVING
WHITE PITA FLATBREAD	250 CAL EACH
WHOLE WHEAT PITA FLATBREAD	250 CAL EACH
CHICKEN SOUVLAKI SKEWERS	210 CAL EACH
FALAFEL	60 CAL EACH
TZATZIKI	50 CAL/1 OZ. SERVING
ASSORTED COOKIES	170-200 CAL EACH
BAKERY-FRESH BROWNIES	250 CAL/2.25 OZ. SERVING
ICED TEA	0 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

### Build Your Own Bite Sized BBQ \$15.99

FRESH COUNTRY COLESLAW	170 CAL/3.5 OZ. SERVING
VEGETARIAN BAKED BEANS	150 CAL/4 OZ. SERVING
COLLARD GREENS	90 CAL/3 OZ. SERVING
MACARONI AND CHEESE	260 CAL/4 OZ. SERVING
HUSH PUPPIES	70 CAL EACH
PULLED CHICKEN	190 CAL/3 OZ. SERVING
PULLED PORK	300 CAL/3 OZ. SERVING
SLIDER BUNS	80 CAL EACH
ASSORTED COOKIES	170-200 CAL EACH
BAKERY-FRESH BROWNIES	250 CAL/2.25 OZ. SERVING
ICED TEA	0 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments



# Lunch & Buffet

## BUFFETS

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

### Build Your Own Southern BBQ \$16.99

<input type="checkbox"/> POTATO SALAD	240 CAL/4 OZ. SERVING
BAKED SWEET POTATOES	120 CAL/4.166 OZ. SERVING
CHIVES	0 CAL/1 OZ. SERVING
SOUR CREAM	60 CAL/1 OZ. SERVING
<input type="checkbox"/> SAUTEED GREEN BEANS AND PEPPERS	90 CAL/3.5 OZ. SERVING
BBQ BEEF BRISKET	340 CAL/3 OZ. SERVING
<input type="checkbox"/> SLIDER BUNS	80 CAL EACH
<input type="checkbox"/> ASSORTED COOKIES	170-200 CAL EACH
<input type="checkbox"/> BAKERY-FRESH BROWNIES	250 CAL/2.25 OZ. SERVING
ICED TEA	0 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

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## BUFFETS

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

### Buffet Starters

- SEASONAL GARDEN SALAD WITH BALSAMIC VINAIGRETTE (50 CAL/3.5 OZ. SERVING)
- CLASSIC CAESAR SALAD (160 CAL/2.66 OZ. SERVING)
- BABY SPINACH SALAD WITH BACON, HARD BOILED EGGS AND GORGONZOLA VINAIGRETTE (60 CAL/2.15 OZ. SERVING)
- CRUDITÉS WITH TZATZIKI SAUCE (110 CAL/5 OZ. SERVING)
- TRADITIONAL HUMMUS WITH TOASTED PITA (130 CAL/1.75 OZ. SERVING)
- ROASTED VEGETABLE PLATTER WITH CHIMICHURRI MAYO (210 CAL/4 OZ. SERVING)

### Buffet Entrees

- GRILLED CHICKEN BREAST WITH CIDER MARINADE (120 CAL/3 OZ. SERVING) \$16.99
- FRIED CHICKEN WITH BUTTERMILK HOT SAUCE (540 CAL/9 OZ. SERVING) \$14.49
- ROASTED TURKEY WITH CRANBERRY RELISH (150 CAL/3.5 OZ. SERVING) \$16.99
- CAVATAPPI WITH GRILLED CHICKEN, CHORIZO, TOMATOES, MUSHROOMS, ROASTED PEPPERS & BEANS (770 CAL/18 OZ. SERVING) \$16.99
- HONEY AND BROWN SUGAR HAM (170 CAL/3.5 OZ. SERVING) \$16.99
- BEEF POT ROAST WITH DIJON SHALLOT SAUCE (300 CAL/5 OZ. SERVING) \$17.29
- SEASONED ROAST BEEF WITH DEMI GLACE (310 CAL/6 OZ. SERVING) \$18.79

### Buffet Sides

- ITALIAN SEASONED GREEN BEANS (40 CAL/3.25 OZ. SERVING)
- GOAT CHEESE AND ROASTED GARLIC MASHED POTATOES (170 CAL/4.25 OZ. SERVING)
- PAN ROASTED VEGETABLES (45 CAL/3 OZ. SERVING)
- HERB-ROASTED MUSHROOMS (100 CAL/2.25 OZ. SERVING)
- PENNE WITH MARINARA SAUCE (100 CAL/3 OZ. SERVING)
- MARINATED ROASTED RED POTATOES (120 CAL/2.75 OZ. SERVING)
- BRUSSEL SPROUTS WITH ALMOND BUTTER (70 CAL/3 OZ. SERVING)

### Buffet Finishes

- APPLE PIE (410 CAL/5.5 OZ. SERVING)
- BREAD PUDDING WITH CARAMEL APPLE SAUCE (360 CAL/6.75 OZ. SERVING)
- NEW-YORK STYLE CHEESECAKE (460 CAL EACH)
- WARM PEACH COBBLER (120 CAL/3.75 OZ. SERVING)
- MINI BROWNIE AND CAPPUCCINO MOUSSE PARFAITS (230 CAL/3 OZ. SERVING)
- SPICED CARROT CAKE (370 CAL/3 OZ. SERVING)

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# Receptions

## RECEPTIONS

### Classic Cheese Tray

SERVES 12: \$41.99 24: \$69.99 48: \$110.99

CLASSIC CHEESE TRAY WITH SWISS, CHEDDAR AND PEPPER JACK CHEESES, PITA CHIPS AND CROSTINI (290 CAL/2.75 OZ. SERVING)

### Fresh Garden Crudités

SERVES 12: \$35.99 24: \$71.99 48: \$142.99

FRESH GARDEN CRUDITÉS WITH RANCH DILL DIP AND PITA CHIPS

■ FRESH GARDEN CRUDITÉS

WITH RANCH DILL DIP

120 CAL/5 OZ. SERVING

■ PITA CHIPS

270 CAL/4 OZ. SERVING

### Fresh Seasonal Fruit

SERVES 12: \$35.99 24: \$71.99 48: \$142.99

FRESH SEASONAL FRUIT TRAY (40 CAL/2.5 OZ. SERVING)

### Grilled Vegetables

SERVES 12: \$27.49 24: \$45.99 48: \$72.99

■ GRILLED VEGETABLES SERVED WITH BALSAMIC VINAIGRETTE (70 CAL/3 OZ. SERVING)

### Housemade Spinach Dip

SERVES 12: \$29.99 24: \$49.99 48: \$87.99

■ HOUSEMADE SPINACH DIP SERVED WITH FRESH PITA CHIPS (230 CAL/2.25 OZ. SERVING)



### May we suggest a Served Meal or Reception?

Catering Services at Western Carolina University is pleased to present this guide to help you plan your catered events. Our Sales Coordinator or the Catering Director will be happy to meet with you to discuss all aspects of your event.






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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 12 guests or more.

### Chef's Pasta \$14.99

PASTA BAR COOKED TO ORDER BY OUR CHEF!

 CELLENTANI PASTA	90 CAL/2 OZ. SERVING
 PENNE PASTA	90 CAL/2.5 OZ. SERVING
  MARINARA SAUCE	25 CAL/1 OZ. SERVING
 ALFREDO SAUCE	60 CAL/1 OZ. SERVING
PRIMAVERA PESTO SAUCE	40 CAL/1 OZ. SERVING
ROASTED MUSHROOMS	100 CAL/2.25 OZ. SERVING
BROCCOLI	10 CAL/1 OZ. SERVING
SPINACH	0 CAL/0.5 OZ. SERVING
ONIONS	10 CAL/0.5 OZ. SERVING
TOMATOES	5 CAL/1 OZ. SERVING
ZUCCHINI	5 CAL/1 OZ. SERVING
PEAS	10 CAL/0.25 OZ. SERVING
GREEN PEPPERS	10 CAL/1 OZ. SERVING

### Traditional Carving \$14.99



CHOICE OF ROASTED TURKEY, HONEY HAM OR SLOW-COOKED BEEF  
CARVED BY OUR CHEF, SERVED WITH ROLLS AND SPREADS

BAKERY FRESH ROLLS	90 CAL EACH
CARVED ROASTED TURKEY	120 CAL/3 OZ. SERVING
CARVED HONEY HAM	170 CAL/3.5 OZ. SERVING
CARVED SLOW-COOKED BEEF	240 CAL/3 OZ. SERVING

Includes appropriate condiments

### Grown Up Mac and Cheese \$14.99

OUR GOURMET MAC & CHEESE TOPPED YOUR WAY

CHICKEN & CHIPOTLE MACARONI AND CHEESE	710 CAL/11.75 OZ. SERVING
  ROASTED MUSHROOMS	100 CAL/2.5 OZ. SERVING
SAUTEED SHRIMP	120 CAL/4 OZ. SERVING

## SNACKS

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

### Chocaholic \$7.49

BECOME ADDICTED WITH AN ASSORTMENT OF CHOCOLATE-THEMED TREATS

MINIATURE CHOCOLATE BARS	45-70 CAL EACH
CHOCOLATE CHIP COOKIES	170-200 CAL EACH
CHILLED CHOCOLATE MILK	200 CAL/8 OZ. SERVING
CHOCOLATE DIPPED PRETZELS	110 CAL EACH
CHOCOLATE DIPPED STRAWBERRIES	40 CAL EACH

### Energy Break \$3.49

RAISE THE BARI!

GRANOLA BARS	190 CAL EACH
FRUIT FILLED BARS	160 CAL EACH
BREAKFAST BARS	250 CAL EACH

### The Healthy Alternative \$7.99

GET HEALTHY WITH OUR HEART-HAPPY BREAK

APPLES	80 CAL EACH
ORANGES	80 CAL EACH
BANANAS	110 CAL EACH
PEARS	100 CAL EACH
INDIVIDUAL YOGURT CUPS	50-150 CAL EACH
TRAIL MIX	290 CAL EACH
GRANOLA BARS	190 CAL EACH

### Snack Attack \$5.99

THE PERFECT BLEND OF SWEET AND SALTY TO GET YOU THROUGH YOUR DAY!

INDIVIDUAL BAGS OF CHIPS	150-160 CAL EACH
HONEY PEANUTS	160 CAL/1 OZ. SERVING
BAKERY-FRESH BROWNIES	250 CAL/2.25 OZ. SERVING
TRAIL MIX	290 CAL EACH
ASSORTED COOKIES	170-200 CAL EACH

## BEVERAGES

REGULAR AND DECAFFEINATED COFFEE, TEA (0 CAL/8 OZ. SERVING)  
\$19.99 PER GALLON

*Includes appropriate condiments*

STARBUCKS REGULAR AND DECAFFEINATED COFFEE, TEA  
(0 CAL/8 OZ. SERVING) \$22.99 PER GALLON

*Includes appropriate condiments*

HOT CHOCOLATE (160 CAL/8 OZ. SERVING) \$19.99 PER GALLON

ICED TEA (0 CAL/8 OZ. SERVING) \$17.99 PER GALLON

*Includes appropriate condiments*

LEMONADE (90 CAL/8 OZ. SERVING) \$17.99 PER GALLON

FRUIT PUNCH (50 CAL/8 OZ. SERVING) \$17.99 PER GALLON

INFUSED WATER \$8.99 PER GALLON

LEMON INFUSED WATER	0 CAL/8 OZ. SERVING
ORANGE INFUSED WATER	10 CAL/8 OZ. SERVING
APPLE INFUSED WATER	20 CAL/8 OZ. SERVING
CUCUMBER INFUSED WATER	10 CAL/8 OZ. SERVING
GRAPEFRUIT INFUSED WATER	10 CAL/8 OZ. SERVING

BOTTLED WATER (0 CAL EACH) \$1.99 PER PERSON

ASSORTED SODAS (16OZ) (0-200 CAL EACH) \$2.09

ASSORTED INDIVIDUAL FRUIT JUICES (110-170 CAL EACH) \$2.29


## DESSERTS

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

ASSORTED GOURMET COOKIES (170-200 CAL EACH) \$11.49 PER DOZEN

BAKERY-FRESH BROWNIES (250 CAL/2.25 OZ. SERVING)  
\$13.99 PER DOZEN

SELECTED PETIT FOURS (60-140 CAL EACH) \$12.99 PER DOZEN

 CUSTOM ARTISAN CUPCAKES (380 CAL EACH) \$2.79 PER PERSON

 CHOCOLATE COVERED STRAWBERRIES (40 CAL EACH)  
\$19.99 PER DOZEN

## 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.

 VEGETARIAN  VEGAN

CONTACT US TODAY

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Prices effective until 08/01/2017