

SANDWICHES, SALADS & PIZZAS

Gourmet Sandwich Selections

The Sandwiches Featured Below May Be Ordered Two Different Ways (5 order minimum per sandwich - 4 sandwich flavors max) *Max of 125 guests*

(1) GOURMET BOXED

20.00 each

Boxed sandwiches include individual bag of Deep River Kettle Chips, whole fruit & beverage assortment of bottled water, Diet Coke & Sprite and a large chocolate chip cookie. Boxed sandwiches are designed for drop-off service.

(2) SELF-SERVICE BUFFET PLATTERS

20.00 per quest

(10 guest minimum)

Includes sandwiches with your choice of individual bags of Deep River Kettle Chips or red bliss potato salad, pickle spears & Otis Spunkmeyer cookies & mini brownies with single use serviceware. Includes assorted soda & bottled water. Ideal for drop-off service (all disposable, University Catering delivers & sets up with no return for clearing) or standard delivery service.

*Please note service attendants may be required for an additional 35.00 per attendant per hour due to space or event logistics.

SELECTIONS -

CHICKEN, BACON, AND AVOCADO WRAP

Grilled Chicken, Hardwood Smoked Bacon, Guacamole, Romaine Lettuce with Ranch Dressing in a Herb Wrap

BUFFALO CHICKEN WRAP

Buffalo Chicken, Chopped Romaine, and Shredded Carrots with Ranch Dressing in a Flour Wrap

CHICKEN CAESAR WRAP

Julienned Chicken Breast with Chopped Romaine Lettuce, Shaved Parmesan Cheese & Caesar Dressing served in a Herb Wrap

SOUTHWEST CHICKEN WRAP

Spiced Grilled Chicken Breast with Chopped Romaine Lettuce, Shredded Cheddar Cheese, Black Bean Corn Relish, Guacamole and Chipotle Aioli, served in a Flour Wrap

THE RIVIERA

Smoked Turkey, Brie Cheese & Thinly Sliced Granny Smith Apple with Lettuce & Cranberry Mayonnaise on a Croissant

THE ITALIAN

Ham, Capicola, Genoa Salami, Provolone, Sliced Tomatoes, Shredded Lettuce, Onion, & Red Wine Vinaigrette on a Grinder Roll

ROAST BEEF & HORSERADISH

Sliced Roast Beef, Arugula, Caramelized Onions, Swiss Cheese, Tomato with Horseradish Mayonnaise on a Brioche Roll

ROASTED VEGETABLE STACK SANDWICH

Grilled Portabella Mushroom, Roasted Red Pepper, Carmelized Onions and other Seasonal Grilled Vegetables topped with a Balsamic Glaze, served on a Brioche Roll vgn

CHICK PEA SALAD WRAP

Chick Peas, Dill, Parsley and Celery tossed with Vegan Mayonnaise, served with Lettuce, Tomato in a Herb Wrap vgn

ALL PRICES SUBJECT TO CHANGE



Traditional Sandwich Favorites

CLASSIC BOXED LUNCH

16.50 per guest

Brioche roll sandwich with individual bag of Deep River Kettle Chips, apple, large chocolate chip cookie.

Condiments, Coke, Diet Coke, Sprite & bottled water with chef's assortment of:

- Turkey, Provolone Cheese, Lettuce & Tomato
- Roast Beef, Swiss Cheese, Lettuce & Tomato
- Ham, Swiss Cheese, Lettuce & Tomato
- Albacore Tuna Salad, Lettuce & Tomato

 Vegan Wrap - Tomato Tortilla, House-Made Hummus, Shredded Carrots, Sliced Cucumbers, Chopped Romaine & Sliced Tomatoes y vgn

WRAPPED BOXED LUNCH

16.50 per guest

Wrap sandwich with individual bag of Deep River Kettle Chips, large chocolate chip cookie, condiments, apple, Coke, Diet Coke, Sprite & bottled water with chef's assortment of:

- Smoked Turkey served with Cheddar Cheese, Romaine Lettuce, Sliced Tomato, a Cranberry Aioli, wrapped in a Garlic Herb Tortilla
- Roast Beef served with Pepper Jack Cheese, Romain Lettuce,
 Sliced Tomato with Garlic Aioli, wrapped in a Garlic Herb Tortilla
- Baked Virginia Ham served with Swiss Cheese, Lettuce, Sliced Tomato, & Dijon Honey Mustard, wrapped with a Garlic Herb Tortilla
- Grilled Chicken served with Provolone Cheese, shredded Lettuce, Sliced Tomato, & a Basil Pesto Sauce on a Tomato Basil Tortilla
- Albacore Tuna Salad with Romaine Lettuce, Sliced Tomato, wrapped in a Whole Wheat Tortilla
- Vegan Wrap with Red Pepper Roasted Hummus, Sliced Cucumbers, Shredded Carrots, Romaine Lettuce, Sliced Tomato, wrapped in a Tomato Basil Tortilla V vgn







OLD SCHOOL SANDWICH BUFFET SELECTIONS

16.50 per guest

Buffet includes sandwich selection from below with your choice of individual bags of Deep River Kettle Chips or red bliss potato salad, pickle spears, assorted Otis Spunkmeyer cookies & mini brownies, with Coke, Diet Coke, Sprite & bottled water with single use serviceware. 10 quest minimum per selection.

SELECT ONE SANDWICH VARIETY

Gluten-Free sandwiches available upon request. (May incur additional charges)

On a Brioche Roll

Chef's Assortment of Sandwiches cut in half.

- $\bullet \ \mathsf{Turkey}, \mathsf{Provolone} \ \mathsf{Cheese}, \mathsf{Lettuce} \ \& \ \mathsf{Tomato}$
- Roast Beef, Swiss Cheese, Lettuce & Tomato
- · Ham, Swiss Cheese, Lettuce & Tomato
- Albacore Tuna Salad, Lettuce & Tomato
- Vegan Wrap: Hummus, Shredded Carrots, Sliced Cucumbers, Chopped Romaine & Sliced Tomatoes V vgn
- Condiments on the side

Croissant Sandwich Buffet

Chef's Assortment of Sandwiches cut in half.

- Turkey, Provolone Cheese, Lettuce & Tomato
- Roast Beef, Swiss Cheese, Lettuce & Tomato
- Ham, Swiss Cheese, Lettuce & Tomato
- · Albacore Tuna Salad, Lettuce & Tomato
- Vegan Wrap: Hummus, Shredded Carrots, Sliced Cucumbers, Chopped Romaine & Sliced Tomatoes V vgn
- Condiments on the side

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Wrap Sandwich Buffet

Chef's Assortment of Wrap Sandwiches cut in half.

- Smoked Turkey served with Cheddar Cheese, Romaine Lettuce, Sliced Tomato, a Cranberry Aioli, wrapped in a Garlic Herb Tortilla
- Roast Beef served with Pepper Jack Cheese, Romain Lettuce,
 Sliced Tomato with Garlic Aioli, wrapped in a Garlic Herb Tortilla
- Baked Virginia Ham served with Swiss Cheese, Lettuce, Sliced Tomato, & Dijon Honey Mustard, wrapped with a Garlic Herb Tortilla
- Grilled Chicken served with Provolone Cheese, shredded Lettuce, Sliced Tomato, & a Basil Pesto Sauce on a Tomato Basil Tortilla
- Albacore Tuna Salad with Romaine Lettuce, Sliced Tomato, wrapped in a Whole Wheat Tortilla
- Vegan Wrap with Red Pepper Roasted Hummus, Sliced Cucumbers, Shredded Carrots, Romaine Lettuce, Sliced Tomato, wrapped in a Tomato Basil Tortilla V vgn

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DELI SANDWICH BUFFETS

Delivered with single use service ware, serving utensils, linen covered buffet & beverage selection of bottled water, Coke, Diet Coke & Sprite.

HEARTY DELI BUFFET

20.00 per guest (10 guest minimum)

- Roast Beef, Turkey, Ham & Albacore Tuna Salad
- American & Swiss Cheese
- · Assorted Sliced Breads, Brioche Rolls
- Sliced Red Onion, Lettuce, Tomato
- Condiments

- Pickle vgr
- Individual Bags of Deep River Kettle Chips VGF
- Otis Spunkmeyer Cookies & Mini Brownies V
- Choice of: Red Bliss Potato or Macaroni Salad V
- · Add Hummus 6.00 per half pound

CUSTOM DELI BUFFET

24.00 per guest (20 guest minimum). Counts below our minimum may incur additional fees. Includes Condiments, Lettuce, Tomato, Sliced Red Onion, & Pickle Spears.

SELECT TWO BREADS

- · Assorted Sliced Breads
- Brioche Rolls
- Croissants
- Pitas

SELECT FOUR

- Roast Turkey Breast
- Ham
- Roast Beef
- Genoa Salami
- Albacore Tuna Salad
- Chicken Salad
- Egg Salad V
- Hummus vgn

SELECT TWO CHEESES V

- American
- Provolone
- Natural Swiss
- Pepper Jack

SELECT ONE SALAD

- Mixed Greens with Croutons, Balsamic & Ranch Dressings v
- Macaroni Salad v
- Potato Salad VGF
- Fresh Fruit Salad vgnGF

SELECT ONE DESSERT

- Otis Spunkmeyer Cookies & Brownies v
- Plain Macaroons

PIZZA

Pizza orders are designed for Drop-Off Service (all disposable, University Catering delivers & sets up with no return for clearing. Or Pick-Up: disposable plates, napkins, parmesan cheese & red pepper flakes are included with your order. Pizzas are 16" - 10 slices per pizza. Maximum of 20 pizzas per order, with 4 flavor selections.

Dietary restrictions are subject to additional charges.

CHEESE V

17.00

PEPPERONI

19.50

VEGETABLE LOVERS V

Mushroom, Onion, Pepper, Tomato **24.00**

MARGARITA V

Roasted Garlic, Fresh Tomato, Mozzarella Cheese & Basil **24.00**

MEAT LOVERS

Sausage, Bacon, Pepperoni, Hamburger **26.00**

BBQ CHICKEN

BBQ Chicken, Bacon, Red Onion, BBQ Sauce, Cheddar Cheese **26.00**

CHEESEBURGER

Ketchup, Mustard, Hamburger, Pickles, Diced Onions & Sharp Cheddar Cheese 26.00

BUFFALO CHICKEN

Grilled Buffalo Chicken Breast with Carrot, Celery & Bleu Cheese **26.00**

INDIVIDUAL GLUTEN-FREE PIZZA

(Vegan Cheese available)

Cheese One Topping 10.00 12.50

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GF GLUTEN-FREE



ENTRÉE SALAD SELECTIONS

Dietary restrictions are subject to additional charges.

(1) BOXED ENTRÉE SALADS

Includes a beverage selection of bottled water, Coke, Diet Coke & Sprite, with large chocolate chip cookie, vinaigrettes & dressings on the side. (We require a 10 order minimum per selection.)

(2) SERVED

For an additional 6.00 per guest (20 Guest minimum/minimum 10 salads per selection).

These salads can be served by attendants on china with standard linen, bakery rolls with butter & margarine, choice of family style or plated dessert, iced water & choice of sweetened with lemon or unsweetened iced tea with lemon & sweeteners or lemonade.

(3) DECONSTRUCTED SALAD BUFFET

(for an additional 4.00pp, 20 guest minimum)

Includes dinner rolls with butter & margarine, choice of one salad selection, Coke, Diet Coke, Sprite & bottled water,
Otis Spunkmeyer cookies & mini brownies.

No groups larger than 100 guests

*Not offered as deconstructed

SELECTIONS

CHICKEN CAESAR SALAD

Grilled Chicken Breast, Romaine, Croutons, Shaved Parmesan Cheese & Caesar Dressing **22.00 per salad**

SANTA FE CHICKEN SALAD GF

Grilled Chicken, Roasted Corn, Black Beans, Shredded Jack Cheese, Crisp Tortilla Strips, Tomato & Mixed Greens with Cilantro Vinaigrette

24.00 per salad

COBB SALAD GF

Chicken Breast, Avocado, Crumbled Bleu Cheese, Bacon, Tomato, Hard Boiled Egg & Lettuce with Balsamic Vinaigrette

24.00 per salad

STEAK SALAD*

Thinly Sliced Marinated Beef Tenderloin over Mixed Greens, Tomatoes, Caramelized Onions, Asparagus, Red Potato & Bleu Cheese with Balsamic Vinaigrette

28.00 per salad

GREEK SALAD VGF

Romaine, Red Onion, Kalamata Olives, Cucumber, Tomatoes & Feta Cheese with Red Wine Vinaigrette

22.00 per salad

GARDEN VEGETABLE SALAD VGF

Fresh Garden Lettuces with Peppers, Carrots, Cucumbers, Tomatoes & Shredded Red Cabbage finished with Croutons & Balsamic Vinaigrette

22.00 per salad

THAI PEANUT NOODLE SALAD* vgnGF

Rice Noodles, Carrots, Red Peppers, Snow Peas, Cabbage, Scallions & Cilantro with Spicy Peanut Dressing 22.00 per salad

MESCLUN SALAD vgn GF

Mesclun Greens, Dried Cranberries & Candied Almonds with Balsamic Vinaigrette

18.00 per salad

Add Crumbled Bleu Cheese 1.00 per salad

CHEF SALAD GF

Ham, Turkey, Swiss Cheese, Hard Boiled Eggs, Cucumbers, Carrots & Tomato Wedges served on fresh Salad Greens served with Balsamic Dressing

24.00 per salad

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GF GLUTEN-FREE



ENHANCEMENTS & BUILD YOUR OWN

Dietary restrictions are subject to additional charges.

SNACKS

- House Made Potato Chips with Sea Salt 3.00 per quest vgnGF
- Individual Bag of Deep River Kettle Chips 2.50 per person GFV♀
- Individual Bag of Pretzels 2.50 per person
- Individual Bag of Smartfood Popcorn 2.50 per person

SOUPS 3.75 per guest

- · Clam Chowder with Oyster Crackers
- Tomato Bisque & Tortellini with Oyster Crackers V
- Butternut Bisque with Roasted Pumpkin Seeds/Sour Cream VGF
- Vegetarian Minestrone with Oyster Crackers & Parmesan vgn
- Vegetarian Chili with Crisp Tortilla Strips vgnGF

PASTAS & SIDE DISHES

½ Pan serves 15 people/ Full Pan serves 30 people

- Baked Ziti 1/2 Pan 44.00/Full Pan 85.00 V
- Cheese Lasagna Full Pan 125.00 V
- Meat or Vegetable Lasagna Full Pan 150.00
- Baked Macaroni & Cheese 1/2 Pan 50.00/Full Pan 100.00 V
- Buffalo Chicken Macaroni & Cheese 1/2 Pan 55.00/Full Pan 110.00
- Chicken Parmesan Full Pan 16 Pieces plus ½ pan Pasta with Marinara 100.00
- Eggplant Rollatini served with Marinara & Mozzarella Cheese ½ Pan 70.00/Full Pan 140.00 V
- Grilled Chicken Broccoli Alfredo with Penne Pasta ½ Pan 60.00/Full Pan 120.00
- Roasted Seasonal Vegetables 1/2 Pan 50.00/Full Pan 100.00 V
- Penne with Marinated Tomatoes, Fresh Spinach, EVO ½ Pan 55.00/Full Pan 110.00 vgn
- Gluten-Free Pasta add ½ Pan 20.00/Full Pan 40.00

MACARONI AND CHEESE BAR

House-made Creamy Macaroni and Cheese with Crumb Topping and served with your choice of two protein toppings: Pulled Smoked Pork, In-House Smoked Chicken, Buffalo Chicken, Popcorn Fried Chicken, Cajun Shrimp.

18.00 per person (25 person minimum)

Standard Toppings: Sliced Jalapeños, Chopped Bacon, Broccoli Florets, Diced Tomatoes, Blue Cheese Crumbles, Hot Sauce, BBQ Sauce

YUCCA FRIES - NEW!

Served with your choice of two dipping sauces: Chimichurri Sauce, Queso, Creamy Jalapeño, or Street Corn Dip. \$6.00 per guest (25 guest minimum)

FRESH STRAWBERRY CROSTINI WITH WHIPPED RICOTTA CHEESE - NEW!

Topped with Fresh Basil & finished with a Balsamic Glaze. **\$30.00 per dozen V**

Great offering on a morning break or your reception!

SIDE SALADS

(Minimum of 10)

- Classic Caesar Salad with Croutons 4.00 per guest V
- Mixed Greens Salad with Croutons, Balsamic Vinaigrette
 & Ranch Dressings 3.50 per quest V
- Mesclun Greens with Candied Almonds, Dried Cranberries, Balsamic Vinaigrette 4.00 per guest V
- Red Bliss Potato Salad 3.00 per quest VGF
- Macaroni Salad 3.00 per guest V
- Cheese Tortellini Primavera with Pesto Salad 4.00 per guest V
- Caprese Salad with Grape Tomato, Fresh Mozzarella
 Fresh Basil with Balsamic Vinaigrette
 4.00 per guest VGF
- Seasonal Fruit Salad 3.00 per guest vgnGF

DESSERTS

OTIS SPUNKMEYER COOKIES

 Chef's Assortment may include: Chocolate Chip, Sugar, Double Chocolate, Oatmeal Raisin (vgn), M&M, or Red Velvet Chocolate Chip 12.00 per dozen

MACAROONS

- Plain 12.00 per dozen
- Chocolate Dipped 15.00 per dozen

RICE CRISPY TREATS 12.00 per dozenGF

INDIVIDUAL BEVERAGES

- Bottled Water (12 oz.) 2.50
- Sports Drink (Assorted, 12 oz.) 3.50
- Canned Soda (12 oz.) Select From: Coke, Diet Coke, Sprite 2.50
- Bottled Juice (10 oz.) Select From: Orange, Apple, Cranberry 3.00
- Seltzer (12 oz.) Select from: Lemon Lime, Cranberry Lime 2.50





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