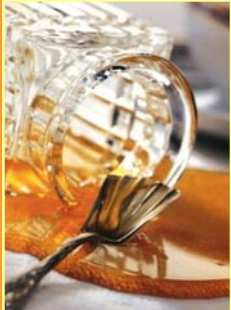


Texas Wesleyan University
Dining Services

Texas Wesleyan
Dining Services

(xxx) xxx-xxxx
Fax (xxx) xxx-xxxx



Breakfast Buffets

All breakfast buffets include regular and decaffeinated coffee, and fresh orange juice.
Prices listed per guest.

The Bread Tray - \$4.19

Assorted Danish pastries, turnovers, muffins, croissants, bagels, breakfast breads, cream cheese, butter, and jelly

The Continental - \$5.29

Sliced seasonal fresh fruit, fresh baked mini muffins, mini Danish pastries, breakfast breads, butter, and jelly

The Burrito Breakfast - \$4.59

A tray of assorted breakfast burritos served with salsa, grated cheese, and chopped green chile

Southwestern Specialty - \$7.29

Sliced fresh fruit, scrambled eggs "a la Mexicana", (chopped onions, tomatoes and jalapeños, choice of ham, bacon or sausage), served with green chile, salsa, warm flour tortillas, pastries, and orange juice

The Sunrise Supreme - \$7.59

Sliced seasonal fresh fruit, scrambled eggs with cheddar cheese, choice of pancakes or French toast, bacon strips, sausage patties, home fries, biscuits, country gravy, butter, jelly, and maple syrup

The All American - \$7.49

Scrambled eggs with shredded cheese and home fries
Served with onions, bell peppers and your choice of bacon or sausage
Includes bakery selection, butter, and jelly



Cold Hors D'oeuvres

Priced per dozen unless otherwise noted

Stuffed New Potatoes with Spicy Sausage Cream Cheese - \$8.99

Tomatoes Stuffed with Spicy Guacamole - \$8.99

Assorted Cream Cheese Pinwheels - \$8.99

Salmon Mousse on Cucumber Rounds - \$9.29

Melon Wrapped with Prosciutto - \$8.99

Mini Ham and Asparagus Roulades - \$9.29

Fruit Kebabs with Yogurt Dip - \$7.99

Avocado Shrimp Salad on Toast Points - \$10.99

Assorted Finger Sandwiches - \$6.99

Crab Stuffed Snow Peas - \$9.99

Homemade Guacamole with Tri-Colored Tortilla Chips - \$1.99 per guest

Homemade Salsa with Tri-Colored Tortilla Chips - \$1.29 per guest

Vegetable Crudités with Ranch Dip - \$1.99 per guest

Fresh Seasonal Fruit Tray - \$1.99 per guest

Fruit and Cheese Tray - \$2.99 per guest

Gourmet Cheese and Cracker Tray - \$2.99 per guest

Gourmet Meat Tray - \$3.19 per guest



Hot Hors D'oeuvres

Priced per dozen unless otherwise noted

Southwestern Egg Rolls with Jalapeño Soy Sauce - \$9.29

Meatballs (Swedish, Hawaiian, Spicy or Italian) - \$8.99

Mini Quiche - \$8.99

Spicy Chicken Wings and Blue Cheese Dip - \$8.99

Jalapeño Poppers - \$8.99

Asian Spring Rolls with Sweet and Sour Sauce - \$7.99

Assorted Fried Wontons - \$7.99

Grilled Chicken Quesadillas with Guacamole - \$8.99

Sausage Stuffed Mushrooms - \$8.99

Beef or Chicken Taquitos with Sour Cream - \$8.99

Teriyaki Beef Brochettes - \$9.79

Chicken and Green Chile Bites Wrapped in Bacon - \$9.29

Mini Crab Cakes - \$10.29

Spanakopita - \$8.99

Jumbo Coconut Shrimp - \$11.29

Barbecue Cocktail Smokies - \$7.99

Fried Ravioli with Marinara Sauce - \$8.29

Bacon Wrapped Scallops - \$10.99

Hot Artichoke Dip with Tri-Colored Chips - \$1.99 per guest

Chile Con Queso with Tri-Colored Chips - \$1.99 per guest



Breakfast Selections

Use these selections to create your own custom breakfast buffet

Beverages

Priced per guest, available by the gallon upon request

Regular or Decaffeinated Coffee - \$1.79

Hot Tea Assortment - \$1.79

Hot Chocolate - \$1.79

Orange, Apple, Cranberry or Grape Juice - \$2.29

Iced Tea - \$1.79

Raspberry Iced Tea - \$1.99

Lemonade - \$1.79

Citrus or Fruit Punch - \$1.79

Aqua Fresca - \$1.99

Sherbet Punch - \$2.29

Bottled Juices - \$1.89

Bottled Water - \$1.79

Soft Drinks - \$1.19

From the Bakery

Priced per dozen

Brownies - \$9.99

Lemon Bars - \$11.49

Pecan Triangles - \$11.49

Gourmet Cookies - \$8.59

Danish Pastries - \$8.99

Fresh Baked Muffins - \$10.99

Krispy Kreme Doughnuts® - \$8.99

Mini Danish - \$6.49

Mini Muffins - \$6.49

Mini Bagels with Cream Cheese - \$8.49

Bagels with Cream Cheese - \$11.29



Sandwiches

All sandwiches include iced tea and water. Prices listed per guest.

The Panini - \$8.99

Grilled focaccia with shaved turkey, pepperoni, mozzarella, lettuce, tomato, red onion, pesto mayonnaise, and olive tapenade.
Served with pasta salad, chips and cookies

The Wrap - \$7.79

An herb-garlic or tomato-basil wrap with avocado mayonnaise, marinated chicken strips, sautéed onions, bell peppers and jack cheese
Served with coleslaw, chips and cookies

The Kaiser - \$9.79

A fresh baked kaiser roll with shaved ham, turkey, bacon cheese, lettuce, tomato, pickle, mayonnaise and mustard
Served with potato salad, chips and brownies

The Ram Burger - \$7.79

Half pound burger served with cheddar cheese, red onion, green chile, lettuce and tomato on a sesame bun
Served with home fries and a pickle spear

Tuna or Chicken Salad Croissant - \$7.59

Tuna or chicken salad served on a buttery croissant with sliced tomato, and lettuce,
Served with slice fresh fruit and a pickle spear

Mother Nature - \$6.59

Sliced avocado, thinly sliced cucumber, alfalfa sprouts, and sliced mushrooms on a French roll
Served with freshly sliced seasonal fruit

The French Connection - \$9.99

Sliced roast beef and Brie cheese
Served on an onion roll with herb butter
Served with fresh fruit, and potato salad



Decorated Cakes and Desserts

Cakes are decorated with standard flowers, borders, and personalized messages.
Logos or special decorations must be priced by the Catering Office

Sizes Available

2 layer 8" round - \$16.99
¼ sheet cake - \$18.99
½ sheet cake - \$28.99
Full sheet cake - \$43.99

Flavor Selections

Chocolate, white, yellow, spice, marble, German chocolate, or carrot
Special flavors may be available upon request

Frosting Selections

Chocolate, butter cream, strawberry, cream cheese, or coconut (for German chocolate cakes)

Cheesecake - \$26.99

Available in: turtle, strawberry, lemon burst, double chocolate, caramel apple, and pecan royale

Pies - \$15.99

Available in: pumpkin, chocolate crème, banana crème, coconut crème, apple, peach, blackberry, or pecan

Sweet Bites

Priced per dozen

Chocolate Dipped Strawberries - \$10.99

Petits Fours - \$10.29

Chocolate Thimbles - \$9.29

Mini Cheesecakes - \$10.99



Served Entrees cont.

Seafood

Seafood Crêpes - \$11.29

Crêpes filled with shrimp, scallops and crab meat, with a white wine sauce

Southern Fried Catfish - \$10.99

Dusted in cornmeal, fried, and served with jalapeño tartar sauce

Grilled Garlic Shrimp - \$12.49

Jumbo skewered shrimp grilled with a spicy garlic sauce

Broiled Atlantic Salmon - \$12.99

With a delicate butter lemon sauce

Crab Cakes - \$12.99

Served with lemon caper aioli

Vegetarian Entrees

Stuffed Portobello Caps - \$10.99

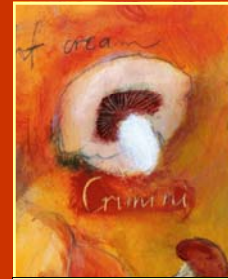
Mushrooms caps marinated in balsamic vinegar, stuffed and broiled with artichokes, spinach, and cheeses

Stuffed Manicotti - \$10.99

Al dente manicotti noodles stuffed with ricotta and mozzarella cheese, and topped with marinara sauce

Cheese Enchiladas - \$9.29

New Mexican classic enchiladas with your choice of homemade red or green chile sauce



Salads

All salads include iced tea and water. Prices listed per guest.

Chicken Caesar Salad - \$7.79

Grilled slices of chicken breast
Served over fresh Romaine lettuce, with croutons, freshly grated Parmesan cheese, black olives, and Caesar dressing

Fajita Salad - \$8.29

Marinated beef, chicken, or portobello mushrooms shredded cheese, pico de gallo, ripe olives, lettuce, sour cream, bell peppers, and avocado
Served with roasted chile salsa in a tostado shell

Mandarin Chicken Salad - \$7.79

Coarsely shredded chicken breast with snow peas, chopped peanuts, and mandarin oranges arranged on fresh spinach leaves
with ginger soy vinaigrette dressing

Greek Salad - \$7.79

Fresh salad greens with sliced tomato, sliced cucumber, Kalamata olives, red bell peppers, feta cheese and balsamic vinaigrette dressing

Chef's Cobb Salad - \$6.99

Mixed greens with ham, turkey, Swiss cheese, cheddar cheese, tomato, hard boiled egg, black olives, red onions, and choice of dressing

Fresh Fruit Salad (Seasonal) - \$6.79

Sliced fresh fruit served on a bed of shredded lettuce with lemon, poppy seed dressing and a scoop of cottage cheese

Taco Salad - \$7.59

A taco shell filled with your choice of seasoned ground beef or chicken, topped with shredded lettuce, diced tomatoes, cheddar cheese, green onions and guacamole



Casual Deli Lunches

All casual deli lunches include iced tea and water. Prices listed per guest.

New York Deli Buffet - \$8.79

- Sliced Turkey, Roast Beef, and Ham
- Sliced Cheddar and Swiss Cheese
- Assorted Deli Breads
- Sliced Tomatoes, Onions, Dill Pickles, Black Olives, and Cherry Peppers
- Mayonnaise and Mustard
- Pasta Salad and Potato Salad
- Gourmet Chips, Brownies, and Beverages

Mini Deli Buffet - \$7.79

- Turkey, and Ham
- American or Swiss Cheese
- Assorted Deli Breads
- Sliced Tomatoes, Onions, and Dill Pickles
- Mayonnaise and Mustard
- Potato Salad
- Assorted Cookies and Beverages

Signature Box Lunch - \$9.99

- Choose any one of our entrée sandwiches (excluding hot sandwiches)
- Side Salad
- Potato Chips
- Cookies
- Fresh Fruit
- Beverage

Standard Box Lunch - \$7.99

- Turkey, Ham, or Roast Beef
- American or Swiss Cheese
- Kaiser Roll
- Potato Chips
- Fresh Baked Cookies
- Seasonal Whole Fruit
- Soft Drink



Served Entrées cont.

Chicken

Chicken Mesilla - \$10.99

Grilled chicken breast with a creamy green chile cheese sauce

Green Chile Chicken Enchiladas - \$10.99

Rolled chicken enchiladas with homemade green chile sauce

Chicken Cordon Bleu - \$11.99

Breaded chicken stuffed with ham and Swiss cheese

Chicken Parmesan - \$11.99

Breaded chicken breast stuffed with mozzarella cheese and topped with marinara and Parmesan cheese

Pasta

Spinach Lasagna - \$9.59

Layers of pasta, spinach, Béchamel sauce, and cheeses

Spaghetti Bolognese - \$10.99

Spaghetti with a traditional meat sauce, vegetables, and Parmesan cheese

Fettuccine Alfredo - \$11.29

A Classic Parmesan cheese sauce with grilled chicken

Pasta Primavera - \$10.59

Rotini and Seasonal Vegetables in a basil cream sauce with Parmesan Cheese



Served Entrées

All entrées include bread, salad, side dishes, desserts and beverages

Beef

Filet Mignon - \$19.99

Chargrilled filet of beef, cooked to order, served with a Burgundy wine sauce

Top Sirloin Roasted Beef - 10.99

Sliced, with rich mushroom brown sauce

London Broil - \$11.29

Tender marinated, broiled flank steak served with mushroom sauce

Beef Enchiladas - \$9.99

Rolled with homemade red chile sauce and cheese

Traditional Beef Lasagna - \$10.29

Layers of pasta with beef, marinara sauce, and cheeses

Green Chile Stew - \$9.99

Beef stewed with green chile and vegetables

Pork and Veal

Honey Baked Ham - \$10.59

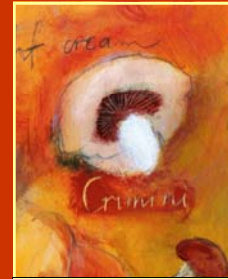
Slowly Baked with Cherry Glaze

Stuffed Pork Chops - \$11.99

Stuffed with spinach, mushrooms, onions, and green chile, and served with a mushroom demi glaze

Veal Marsala - \$14.99

Veal Scaloppine with a light mushroom Marsala sauce and bowtie pasta



Tailgate Barbecues

All tailgate barbecues include iced tea and water. Prices listed per guest.

Traditional Tailgate - \$8.29

Grilled Hamburgers and Hot Dogs
Jicama Coleslaw, Potato Salad
Green Chile, Baked Beans, Potato Chips,
Lettuce, Cheese, Tomatoes, Pickles, Onions,
Mustard and Mayonnaise, Relish, and Ketchup
Brownies, and Assorted Fresh Baked Cookies

Rams Tailgate - \$10.99

Grilled Chicken Breast, Smoked Sausage, and Green Chile
Veggie Pasta Salad, Ranch Style Beans and Corn on the Cob
Tossed Garden Salad with Cherry Tomatoes, Cucumbers, Olives, Croutons,
Ranch and Italian Dressing,
Mustard, Ketchup, and Mayonnaise
Assorted Deli Breads and rolls

Southwestern Tailgate - \$11.99

Barbecue Chicken Quarters, Smoked Sausage and Sliced Brisket
Oven Roasted Red Bliss Potatoes
Tri-Colored Cabbage Cole Slaw, Roasted Red New Potato Salad
New Mexican Style Corn, Rustic Pinto Bean Stew
Jalapeño Corn Bread, Rolls and Butter
Fruit Cobbler with Ice Cream

V.I.P. Tailgate - \$18.89

6 oz Filets Mignon on top of Julienne Portobello Mushrooms
Grilled 6 oz Salmon Steak with Aioli and Green Chile Sauce
Twice Baked Potato topped with Bacon Bits, Cheese, and Chives
Jicama, Napa Cabbage and Roasted Corn Salad with Chipotle Dressing
Mixed Field Green Salad with Tomatoes, Broccoli and Cauliflower
Vegetable Crudités
Ranch and Italian Dressing
Rolls and Butter
Pecan Turtle and Strawberry Cheese Cake



Theme Buffets

All theme buffets include iced tea and water. Prices listed per guest.

Bourbon Street Buffet - \$11.59

Fried Catfish with Creole Cocktail Sauce, Cajun Chicken, and Sausage Jambalaya
Cucumber Salad with Fresh Mint,
Marinated Cauliflower with Red Pepper
Cajun Style Cole Slaw, Red Beans and Rice, Jalapeño Cornbread
Bourbon Pecan Pie with Ice Cream

Taste of Italy - \$10.99

Baked Beef Lasagna, Fettuccini Alfredo with Vegetables
Caesar Salad, Sautéed Broccoli, Buttered Corn
Italian Bread Sticks and Garlic Bread
Chocolate Éclairs and Cream Puffs

South of the Border Fiesta - \$10.99

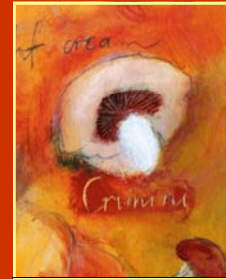
Cheese Enchiladas, Beef and Chicken Fajitas with Bell Peppers and Onions
Chile Con Queso, Spanish Rice, Refried Beans
Warm Flour Tortillas, Sour Cream, Grated Cheese, Diced Tomatoes,
Jalapeños, Salsa, Guacamole, and Pico de Gallo
Fruit-Filled Churros

Asian Plum - \$11.99

Sweet and Sour Chicken, Beef Stir-Fried with Broccoli
Wonton Soup
Steamed White Rice, Vegetable Stir-Fry,
Egg Rolls with Plum Sauce and Jalapeño Soy Sauce
Fortune Cookies

Country Barbecue - \$12.99

Barbecue Brisket, Chicken Quarters and Barbecue Pork Ribs
Tossed Garden Salad and Potato Salad
Corn on the Cob, Ranch Style Beans,
Jalapeño Corn Bread and Rolls
Pecan and Apple Pie, or Fruit Cobblers



Casual Meals

All casual meals include iced tea and water. Prices listed per guest.

Taco Bar - \$8.99

Seasoned Ground Beef and Shredded Chicken
Taco Shells and Flour Tortillas
Shredded Lettuce, Sliced Tomatoes, and Shredded Cheese
Fresh Salsa and Sour Cream
Spanish Rice and Refried Beans

Fajita Bar - \$10.99

Marinated Beef and Chicken
Marinated Fajita Vegetables
Warm Flour Tortillas
Shredded Cheese, Salsa, and Sour Cream
Spanish Rice and Refried Beans

Spaghetti Dinner - \$7.59

Spaghetti with Meat Sauce and Marinara
Italian Bread Sticks or Garlic Toast
Tossed Garden Salad with Italian and Ranch Dressing

Oven Fresh Pizzas

Create your own 16" pizza with the following toppings:
Pepperonis, Sausage, Ham
Mushrooms, Tomatoes, Olives, Bell Peppers,
Green Chile, Jalapeños, Onions, and Pineapple

Two topping - \$8.99

Additional toppings - 99¢

Add brownies and sodas - \$1.59 per guest

Add Salad and breadsticks - \$2.59 per guest