

*The University
of Toledo
Catering*

Good Eats in the Glass City

www.utoledo.catertrax.com



Continental Breakfasts

Quick Start

Assorted Muffins, Danish and Scones with Fresh Seasonal Sliced Fruit, Coffee Service and Fresh Assorted Juices
\$7.50 per person

Simple Continental

A Sweet and Savory combination of Donuts, Bagels with Cream Cheese, Butter, and Jelly. Served with Orange Juice, Water and Coffee Service
\$5.00 per person

Healthy Choice Breakfast

Whether in combination with one of our other breakfast packages or alone, this package provides a healthy way to start your day. Includes Individual Cereal Cups, Milk, Ripe Bananas and Assorted Individual Yogurt Cups
\$4.95 per person

Yogurt Parfait Bar

Choose from two Low-fat Yogurts, Granola, three Seasonal Fruits and two Toppings. Served with Banana Bread Croutons for your ideal parfait
\$4.95 per person

Breakfast A la Carte

Bagels with Cream Cheese	\$15.00/dz.
Scones or Muffins with Butter	\$15.00/dz.
Danish	\$15.00/dz.
Donuts	\$12.00/dz.
Breakfast Breads	\$8.00 per loaf
Seasonal Fresh Fruit	\$3.25 per person
Whole Fruit	\$1.10
Individual Yogurt Cups	\$2.00
Individual Yogurt Parfaits	\$3.25
Coffee, Decaf or Hot Tea	\$10.95/gallon
Hot Chocolate	\$11.25 w/packets
Hot Chocolate	\$12.25 brewed
Hot or Chilled Apple Cider	\$11.25 mulled
Orange or Apple Juice	\$11.75 per gallon
Individual Bottles of Juice	\$1.65
Bottled Water	\$1.35

Breakfast Buffets

Minimum of 25 guests

Ultimate Breakfast

Your choice of three Pastries with Condiments, along with Scrambled Eggs, Eggbeater Strata, Crisp Bacon, choice of Sausage Link or Sausage Patty, Pancakes, Fresh Seasonal Sliced Fruit, choice of Breakfast Potato, Assorted Juices and Coffee Service
\$13.50 per person

American Breakfast

Scrambled Eggs, choice of Breakfast Potato, Crisp Bacon, Sausage Link or Sausage Patty, Choice of two Pastries with Condiments and Coffee Service
\$10.95 per person

French Toast Buffet

Orange Cinnamon French Toast served with your choice of Breakfast Potato, Crisp Bacon, Sausage Link or Sausage Patty, Condiments and Coffee Service
\$10.95 per person

Traditional Breakfast Sandwiches

Choose from Ham, Egg, and Cheese on a Croissant; Sausage, Egg, and Cheese on a Biscuit; Egg and Cheese on an English Muffin; or Bacon, Egg, and Cheese on a Bagel
\$3.50 per person



Served Breakfasts

Minimum of 12 guests

All breakfasts are served with Coffee Service, Iced Water, and Orange Juice

Pancakes

Pancakes with syrup, choice of ham, bacon or sausage, home fries and fresh melon slices
\$9.95 per person

Bacon stuffed pancakes with syrup, choice of ham, bacon or sausage, home fries and fresh melon slices
\$10.95 per person

French Toast

French toast with syrup, choice of ham, bacon or sausage, home fries and fresh melon slices
\$9.95 per person

Sweet cream cheese stuffed French toast with syrup, choice of ham, bacon or sausage, home fries and fresh melon slices
\$10.95 per person

Eggs-tra Special

Choice of western or cheddar cheese and bacon omelet, choice of ham, bacon or sausage, home fries and fresh melon slices
\$9.95 per person

Scrambled eggs, choice of ham, bacon or sausage, home fries and fresh melon slices
\$9.95 per person

Cheese strata, choice of ham, bacon or sausage, home fries and fresh melon slices
\$9.95 per person



Favorite Lunch Packages

Signature Box Lunch

Choose any Premium Sandwich served with Chips, Cookies, and a Beverage
\$8.25 per person

Classic Box Lunch-Sandwich

Choose any Premium Sandwich served with Pasta Salad, Chips, Cookies and a Beverage
\$10.25 per person

Classic Box Lunch-Salad

Choose any Premium Entrée Salad served with Roll, Chips, Cookies and a Beverage
\$10.25 per person

A Salad Affair

Choose three selections from our Premium Entrée Salads served with Fresh Bread, Seasonal Fruit, Desserts, and Assorted Beverages
\$11.95 per person

The Main Event

Choose three selections from a wide variety of our Premium Sandwiches served with two Side Salads, Chips, Desserts and Assorted Beverages
\$12.50 per person

Plated Salads or Sandwiches

Any of our Premium Entrée Salads or Sandwiches can be turned into a served, plated meal accompanied by choice of fruit cup or cup of soup, chips and a pickle spear (w/sandwiches), bread (w/salads), dessert bars and Coffee, Decaf, Hot Tea, Iced Tea and Iced Water
\$11.95 per person

Premium Entrée Salad Selections

~ Traditional Florentine Salad with spinach and Romaine lettuce, mandarin oranges, sliced red onions, tomatoes, crumbled cheese, walnuts and citrus vinaigrette dressing

~ Traditional Caesar Salad with grilled chicken, shredded Parmesan cheese and seasoned croutons

~ Fresh Baby Spinach and Apple Salad with grilled chicken breast, crumbled goat cheese, diced bacon and country apple dressing

~ Traditional Caesar Salad with shredded Parmesan cheese and seasoned croutons

~ Traditional Garden Salad with fresh iceberg and romaine lettuce, hard-boiled eggs and balsamic vinaigrette dressing

~ Chicken Chef's Salad with sharp cheddar cheese and ranch dressing

Premium Sandwich Selections

~ California turkey with fresh vegetables and ranch dressing on Wheatberry bread

~ Greek Salad with crumbled Feta, black olives, fresh cucumbers, plum tomatoes and red onions

~ Deli sliced turkey and Swiss on hearty wheat bread

~ Tuna and apple salad with fresh tomatoes and Arugula on Ciabatta bread

~ Black Forest ham with smoked Gouda on marble rye bread

~ Grilled chicken club with bacon and Swiss on toasted wheat bread



Favorite Lunch Packages (Continued)

Picnic Baskets

Includes four Miniature Sandwiches, choice of two Side Salads from the list below accompanied by Cookies, Potato Chips, Pickles, Condiments and Assorted Beverages

\$12.50 per person

Picnic Basket Sandwich Contents

~Turkey with Mayonnaise

~Ham with Honey Mustard Spread

~Roast Beef and Cheddar

~Fresh Mozzarella and Tomato

Wrap Baskets

Includes an assortment of four different Wraps, choice of two Side Salads from the list below accompanied by Cookies, Potato Chips, Pickles, Condiments and Assorted Beverages

\$12.50 per person

Wrap Basket Sandwich Contents

~ Grilled chicken with Tarragon spread

~ Turkey club with bacon

~ Greek salad with crumbled Feta, black olives, fresh cucumbers, plum tomatoes and red onions

Deli Express

Create your own Sandwich with Sliced Oven-roasted Turkey, Roast Beef, Black Forest Ham and Genoa Salami; Swiss, American and Muenster Cheeses; Leaf Lettuce, Sliced Tomatoes and Pickles; Assorted Baked Breads and Rolls served with two Side Salads, Chips, Desserts and Assorted Beverages

\$13.25 per person

The Executive

Choose three Sandwiches and two Side Salads from the list below accompanied by Cookies, Potato Chips, Pickles, Condiments and Assorted Beverages

\$13.50 per person

The Executive Sandwich Selections

~ Tuna and apple salad with fresh tomatoes and Arugula on Ciabatta bread

~ Roasted rib-eye with caramelized onions and horseradish spread on a French baguette

~ Sliced Portobello mushroom with Arugula and sun-dried tomato olive pesto spread on a French baguette

~ Roasted turkey breast with cranberry spread on a French baguette

~ Grilled chicken club with bacon and Swiss on toasted wheat bread

~ Roast beef club with bacon, lettuce and tomato on 12-grain bread

Side Salad Selections

~ Pesto orzo and red pepper salad with plum tomatoes and fresh basil

~ Chilled dill cucumber salad with red onions tossed in Italian dressing

~ Pasta salad with tomatoes, mozzarella cheese and spinach

~ Greek penne salad tossed with tomatoes, cucumbers, red onions, peppers, fresh baby spinach, Feta cheese and black olives

~ Red skin potato salad with egg, celery and Spanish onion in a seasoned mayonnaise dressing

~ Grilled vegetable rotini pasta salad with balsamic dressing

~ Fresh fruit salad

~ Traditional tossed greens



Hot Lunch Buffets

Minimum of 25 guests. Dinner portion available for an additional \$3.00 per person.

All Hot Lunch Buffets come with Dinner Rolls with Butter, Iced Water and Iced Tea

Tasty Tex Mex

Chips and Fresh Salsa, Tortillas, Pico de Gallo, Mexican Rice, Refried Beans, Beef or Chicken Fajitas, and Cinnamon Crisps

\$14.00 per person

Simply Italian

Caesar Salad, Broccoli with Lemon Zest, Fresh Garlic Bread, choice of Chicken Parmesan or Sausage and Peppers, Rotini Marinara, and Biscotti

\$14.00 per person

Eastern Accents

Curry-Coconut Peanut Coleslaw or Cucumber Raita Salad, Vegetable Samosas, Chicken Vindaloo or Chicken Tikka served with Rice, Vegetarian Curry with Potato, Onion, and Chickpea served with Rice, Ginger Coconut Rice Pudding and Assorted Bite Sized Desserts

(No Dinner Rolls with this package)

\$14.00 per person

Soup-er Salad Special

Create your own masterpiece with Fresh Salad Greens, Julienne strips of Ham and Turkey, Shredded Cheddar Cheese, Bell Peppers, Sliced Onions, Dressings and Croutons accompanied by chef's choice Soup and Cookies

\$10.75 per person

Backyard BBQ

Choice of Oven Roasted Chicken or Fried Chicken, Really Cheesy Macaroni and Cheese, BBQ Baked Beans, Coleslaw, Cornbread, and Brownies

(No Dinner Rolls with this package)

\$10.75 per person

Summer Grillin'

Hot Dogs and Hamburgers, Chips, Cookies, choice of Coleslaw or Potato salad

(No Dinner Rolls with this package)

\$9.50 per person

Add on Really Cheesy Macaroni and Cheese, Buttery Corn, or BBQ Baked Beans for an additional \$2.25 per person

Chilled Lunch Buffets

Minimum of 25 guests. Dinner portion available for an additional \$3.00 per person.

All Chilled Lunch Buffets come with Dinner Rolls with Butter, Iced Water and Iced Tea

A Taste of Italy

Grilled Rosemary Chicken, Grilled Fennel Tuna, Pesto Tortellini, Italian White Bean Salad, Caesar Salad, Seasonal Vegetables, Mini Ciabattas with Basil Oil, and Italian Ices

\$14.00 per person

Antipasto Bar

Roasted Peppers, Olives, Fresh Mozzarella, Smoked Gouda, Grape Tomatoes, Salami or Pepperoni, Ham, accompanied by Ice Berg Wedges

\$12.50 per person

Hail Caesar

Crisp Greens, Asiago or Parmesan Cheese, Homemade Herbed Crustini's, Flank Steak, Marinated Char-grilled Chicken Breast, or Spicy Grilled Shrimp (choose 2), Red Pepper Caesar or Parmesan Caesar Dressing

\$12.25 per person

A Hero's Welcome

5-ft. Subs topped with Meats, Cheese, and Garnishes cut into individual portions accompanied by Pasta Salad, individual bags of Chips and Cookies

(No Dinner Rolls with this package)

\$8.50 per person



Served Dinners

Minimum of 12 guests

Luncheon portion available for \$3.00 less per person.

There is a \$1.00 split menu fee for events of 50 people or more.

All lunches and dinners are served with choice of Salad, Dinner Rolls with Butter, choice of Vegetable and Starch side, choice of Dessert and Coffee, Decaf, Hot Tea, Iced Tea and Iced Water

Chicken Piccata

Chicken Breast pounded thin and sautéed in Lemon Butter with Artichokes and Capers
\$18.95 per person

Caramelized Onion Chicken

Grilled Chicken Breast topped with Caramelized Onions and sautéed Mushrooms in a Fresh Tarragon Cream Sauce
\$18.95 per person

Chicken Pecan

Pounded Chicken Breast filled with Homemade Cornbread Stuffing and rolled in Pecans, served in a Sherry Cream Sauce
\$18.95 per person

Tandoori Chicken

Chicken Breast dipped in Yogurt and seasoned with Tandoori Masala
\$18.95 per person

Parmesan Crusted Chicken

Boneless, skinless chicken breast breaded with Parmesan Cheese
\$18.95 per person

Chicken Oscar

Sautéed Chicken Breast stuffed with fresh Asparagus, Crab Meat, and a Lemon Sauce
\$18.95 per person

Capris Halibut

Fillet of Halibut in a Sun-Dried Tomato Ragù
\$24.95 per person

Baked Cod Fillet

A flaky Cod Fillet
\$19.95 per person

Caribbean Pork Loin

Tender Pork Loin with a Caribbean Fruit Salsa
\$19.95 per person

Herbed Pork Loin

Tender Pork Loin in a Rosemary Garlic Demi-Glace
\$19.95 per person

Herb Crusted Beef Tenderloin

Roasted Tenderloin of Beef served with a Burgundy Demi-Glace
\$24.95 per person

Filet Mignon

Grilled Fillet Mignon served with a rich Mushroom Sauce
\$28.95 per person

Roasted Beef

Roasted Top Round of Beef served with a Bordelaise Sauce
\$26.95 per person

Butternut Squash Ravioli

Hearty Ravioli in a Roasted Pepper Alfredo Sauce (no vegetable or starch sides with this entrée)
\$16.95 per person

Stuffed Portabella

Portabella Mushroom stuffed with Spinach and Ricotta Cheese in a Balsamic Reduction served over Rice Pilaf
(no vegetable side with this entrée)
\$16.95 per person

Pasta Del Sol

Tortellini in a Sun-Dried Tomato Cream Sauce
(no vegetable or starch sides with this entrée)
\$12.95 per person

Pasta Primavera

Pasta with Roasted Vegetables
(no vegetable or starch sides with this entrée)
\$12.95 per person



Dinner Buffets

Minimum of 25 guests

Add an additional entrée for an extra \$2.50 per person (\$3.50 to add Prime Rib)

All dinner buffets are served with choice of Salad, Dinner Rolls with Butter, choice of Vegetable and Starch sides, choice of Mostaccioli, Pasta Primavera or Tortellini, choice of Dessert and Coffee, Decaf, Hot Tea, Iced Tea and Iced Water

Southern Fried Chicken

Chicken fried in a crispy batter with a down home country flavor
\$19.95 per person

Herb Roasted Pork Loin

Tender pork loin in a Rosemary garlic demi-glace
\$20.95 per person

Carved Prime Rib

\$21.95 per person

Salad Choices

Tossed Garden Salad with tomato, onion and cucumber
Caesar Salad with croutons and Parmesan cheese
Greek Salad with tomato, cucumber, olives and Feta cheese
Salad Florentine with spinach, bacon, red onion and mushrooms
Martha's Vineyard Salad with pecans, bleu cheese, dried cranberries and red onion

Starch Choices

Scalloped Potatoes
Buttermilk Mashed Potatoes
Rosemary Garlic Red Skin Potatoes
Rice Pilaf
Herb Roasted Fingerling Potatoes
Parmesan and Rosemary Orzo
Long Grain and Wild Rice

Vegetable Choices

Green and Yellow Wax Beans with Caramelized Onions
Broccoli Florets
Glazed Baby Carrots
Fresh Vegetable Medley
Zucchini Provencal
Sugar Snap Peas with Garlic Butter
Fresh Asparagus Spears (Seasonal)

Herb Grilled Chicken Breast

Boneless breast of chicken with chef's favorite seasoning
\$19.95 per person

Roast Beef au Jus

Shaved roast beef with a delectable au jus
\$20.95 per person

Dessert Choices

German Chocolate Cake
Black Forest Cake
Chocolate Ganache
Chocolate Truffle Torte
Caramel Apple Torte
Chocolate Kahlua Mousse
Mixed Berry Mousse
Chocolate Marble Cheesecake
Strawberry Cheesecake
Oreo Cheesecake
Apple Cobbler Shooter
Tiramisu
Pies: Apple, Peach, Cherry, Blueberry, Bourbon Pecan, Key Lime, Peanut Butter, Lemon Meringue, Pumpkin (Seasonal), Strawberry Shortcake (Seasonal)



Breaks

Chocoholic

Become addicted with an assortment of Mini Chocolate Bars, Double Chocolate Chip Cookies, Chilled Chocolate Milk, Chocolate Dipped Pretzels and Chocolate Dipped Strawberries
\$6.50 per person

The Healthy Alternative

Get healthy with Assorted Apples, Oranges, Bananas and Pears along with Yogurt Cups, Trail Mix and Granola Bars
\$5.95 per person

The Cookie Stops Here

Freshly Baked Cookies, your choice of Chilled 2% or Chocolate Milk, Iced Water
\$2.75 per person

Snack Attack

Enjoy Assorted Chips, Honey Peanuts, Trail Mix and Specialty Cookies and Brownies
\$5.95 per person

Sugar and Spice

Sugar Cookies, Gummy Bears, Popcorn, Homemade Cajun Chips, Chex Mix
\$6.50 per person

Dim Sum

Egg Rolls, Potstickers and Sweet and Spicy Boneless Chicken Wings served with Assorted Dipping Sauces, including Sweet Chile & Cucumber Vinaigrette, and Gourmet Dessert Bars
\$10.50 per person

Happy Hour

Have a "pub" break with your favorite Happy Hour finger foods, including Chilled Spinach Dip with Pita Chips, Mini Cheese Cakes, Buffalo Chicken Tenders served with Celery and Blue Cheese Dip, and Cookies and Dessert Bars
\$9.50 per person

American Tea

Assorted Gourmet Tea Sandwiches and Scones served with Jam and Honey Cream Cheese with Assorted Petit Fours, Shortbread Cookies and Hot Tea
\$6.50 per person

Cookies and Brownies

\$1.75 per person

Platters

International and Domestic Cheese Tray

Served with Carr's Crackers, Grissini Breadsticks and Flatbreads
\$3.25 per person

Domestic Cheese Tray

Served with Crackers
\$3.00 per person

Seasonal Fresh Fruit Tray

\$3.25 per person

Fresh Garden Crudités

Served with Ranch Dipping Sauce
\$3.00 per person

Fruit, Cheese and Vegetable Montage

Served with Crackers and Dips
\$4.25 per person

Traditional Shrimp Cocktail

Market price

Roast Top Round Platter

Roast Top Round sliced thin accompanied by Dinner Rolls, Roasted Red Pepper Horseradish, Fresh Herb Aioli, and Pepper Mélange Honey Mustard
\$175.00 (serves approximately 50 guests)

Roast Turkey Breast Platter

Roast Turkey Breast sliced thin accompanied by Dinner Rolls, Mandarin Orange and Cranberry Relish, Honey Bourbon Vinaigrette, and Sun-Dried Tomato Pesto Mayonnaise
\$150.00 (serves approximately 50 guests)



Platters (continued)

Smoked Salmon Platter

Served with Bagel Chips, Diced Red Onion, Cucumber, Capers, and Herbed Cream Cheese
\$175.00 (serves approximately 50 guests)

Mediterrano Platter

Served with Pita Chips, Kalamata Olives, Tabbouleh, and an Oregano-Feta-Tomato Chutney
\$150.00 (serves approximately 50 guests)

Brie and Apricot en Croute

Served with Crackers
\$55.00 (serves approximately 25 guests)

Fiesta Tex-Mex Eight Layer Dip

Served with spicy Pico de Gallo Spread, layered with Shredded Lettuce, Plum Tomatoes, Green Onion, Jalapenos, Guacamole, Sour Cream, and Shredded Jack Cheese, served with Tortilla Dip
\$42.00 (serves approximately 50 guests)

Artichoke Dip

Served with Pita Chips
\$36.95 (serves approximately 50 guests)

Hummus

Served with Pita Chips
\$36.95 (serves approximately 50 guests)

Cold Hors D'oeuvres

(25 per order)

Seared Beef Tenderloin with Sweet Onion Marmalade \$38.00

Phyllo Cup filled with Boursin Cheese and Cranberries \$38.00

Prosciutto wrapped White Asparagus (seasonal) \$38.00

Grilled Pineapple Chicken Skewers served on a Pineapple \$32.00

Southwestern Chicken in Phyllo Cup \$32.00

Crostini
(Choice of Tomato with Basil and Asiago, Italian, Greek, Wild Mushroom and Goat Cheese or Southwestern) \$32.00

Assorted Lawash Pinwheel Sandwiches \$32.00

Cucumber Coins
Stuffed with an Herbed Cream Cheese \$26.00

Hot Hors D'oeuvres

(25 per order)

Grilled Portobello Mushroom Crostini \$38.00

Maryland Crab Cakes
With Cajun Remoulade \$38.00

Mushroom Caps
Stuffed with choice of Sun-Dried Tomato, Walnuts and Cheese, Spinach or Sausage \$38.00

Chicken Wing Dings
Choice of BBQ, Cajun, Baked or Spicy-Hot \$38.00

Sea Scallops wrapped in Bacon \$38.00

Coconut Chicken Skewers \$38.00

Coconut Shrimp with Tropical Salsa \$38.00

Brie and Pear Almond in a Phyllo Cup \$38.00

Thai Chicken Spring Roll with Plum Sauce \$32.00

Traditional Chicken Tenders \$32.00

Thai Chicken Sate with Peanut Sauce \$32.00

Tandoori Chicken Skewer with Tamarind Dipping Sauce \$32.00

Beef Brochettes \$32.00

Chicken Quesadillas with Salsa \$32.00

Miniature Spanikopita \$26.00

Individual Quiche \$26.00

Vegetarian Spring Roll with Plum Sauce \$26.00

Miniature Chicago Style Sausage Pizzas \$26.00

Fried Mozzarella Sticks with Marinara \$26.00

Meatballs
Choice of Swedish, Italian or BBQ \$12.95



Reception Packages

Reception Package A

Our Fruit, Cheese and Vegetable Montage and your choice of two of our hot hors d'oeuvres (two of each selection per person) accompanied by Coffee, Iced Water and Punch
\$10.50 per person

Reception Package B

Our Fruit, Cheese and Vegetable Montage and your choice of three of our hot hors d'oeuvres (two of each selection per person) accompanied by Cookies, Coffee, Iced Water and Punch
\$15.50 per person

Baked Goods

(Priced per dozen)

Assorted Biscotti	\$7.95
Miniature Cream Puffs	\$15.95
Petit Fours	\$15.95
Assorted Miniature Gourmet Desserts	\$15.95
Decadent Dessert Bars	\$15.95
Gourmet Cookies	\$8.25
Freshly Baked Cookies	\$7.25

Whole Cakes

Gourmet Cake (serves approx. 12)	\$25.00
½ Sheet Cake (serves approx. 35)	\$35.00
Full Sheet Cake (serves approx. 60)	\$65.00
Add a Filling (check on availability)	\$10.00

Salty Snacks

(Priced per pound)

Chex Mix	\$6.25
Tortilla Chips with Salsa	\$5.25
Potato Chips with Dip	\$4.75
Pretzels	\$4.75
Libbey Chips	\$4.75
Assorted Mixed Nuts	\$4.75

Beverages

(Priced per gallon unless otherwise noted)

Coffee, Decaf, Hot Tea	\$10.95
Hot Chocolate (with packets)	\$11.25
Hot Chocolate (brewed)	\$12.25
Hot Apple Cider (seasonal)	\$11.25
Eggnog (seasonal)	\$12.25
Orange or Apple Juice	\$11.75
Iced Tea	\$7.75
Lemonade	\$7.75
Iced Water (per person)	\$0.10
Rocket Fruit Punch	\$7.75
University Hall Citrus Punch	\$8.75
Mock Champagne Punch	\$20.75
Champagne Punch (additional attendant fee will apply)	\$30.75
Individual Canned Soda	\$1.10
Individual Bottled Water	\$1.35



Hand Tossed Pizzas

Top This

Cheese Pizza \$12.00

Traditional Toppings

Extra Cheese, Pepperoni, Sausage, Canadian Bacon,
Green Peppers, Onion, Black or Green Olives,
Mushrooms, Hot Pepper Rings
Each Additional Topping \$1.00

Specialty Toppings

BBQ Chicken, Spinach, Artichokes, Broccoli, Sun-Dried
Tomatoes, Portabella Mushrooms, Kalamata Olives
Each Additional Specialty Topping \$2.00

BBQ Chicken

Char-grilled Chicken Breast with Smoky
BBQ Sauce, Provolone Cheese, Sliced Red
Onion and Cilantro \$16.25

Mediterranean

Classic Pesto Sauce, Mozzarella Cheese,
Artichoke Hearts, Fresh Tomato, Basil
and Toasted Pine Nuts \$16.25

Grilled Veggie

Marinara Sauce, Grilled
Zucchini, Bell Pepper,
Eggplant, Mushrooms, Red
Onion and Mozzarella \$16.25

The Works

Sausage, Pepperoni, Ham,
Bell Pepper, Mushroom, Red
Onion and Olives \$17.25



We are delighted to help you create your next event.
For a full listing of our policies and guidelines, please view our website at
www.utoledo.catertrax.com or call us 419-530-8488.