



# WCU Campus Dining - Catering



# breakfast

## breakfast collections

---

*All prices are per person  
(10 person minimum)*

### **QUICK START \$9.95**

Assorted Muffins, Danish and Scones, with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

### **THE CONTINENTAL \$12.95**

Assorted Pastries, Bagels Served with Plain, Herbed and Vegetable Cream Cheese Spreads, Individual Cereals, Skim and Whole Milks, Whole Fresh Fruit Basket

### **HEALTHY MORNING \$10.95**

Assorted Flavored Yogurts, Granola, Fresh Berries and Dried Fruits, Bran Muffins, Cottage Cheese, Honey and Low Fat Yogurt

### **À LA CARTE BREAKFAST**

Fresh Seasonal Sliced Fruit **\$3.25**

Fresh Assorted Juices **\$1.95**

Regular and Decaffeinated Coffee and Tea Service **\$1.95**

Granola Bars **\$1.75**

Gourmet Muffin Tray By the Dozen **\$18.95**

Breakfast Pastries By the Dozen **\$14.00**



## hot breakfast

*All prices are per person  
(10 person minimum)*

### **MOUNTAIN CLASSIC \$11.95**

Scrambled Eggs, Country Gravy and Biscuits, Smoked Bacon, Choice of Turkey Sausage, Sausage Patties or Links, Hashbrowns or Cheddar Cheese Grits, Basket of Fresh Pastries, Served with Condiments

### **FRENCH STYLE \$11.50**

Your Choice of French Toast, Pancakes or Belgian Waffles with Maple Syrup, Fresh Berries, Whipped Cream and Butter, Smoked Bacon and Sausage

### **THE COUNTRY GENTLEMAN \$13.95**

Scrambled Eggs, Your Choice of Blackened Strip Steak, Country Ham or Grilled Chicken, Choice of Cheddar Cheese Grits or Hashbrowns, Choice of Toast or Biscuits

*Eggbeaters may be substituted for real Eggs upon request*

## breakfast additions

*All prices are per person  
(10 person minimum)*

### **OATMEAL BAR \$9.95**

Hot Oatmeal, Cinnamon Sugar and Apple Maple Pecan Compote served with Raisins, Cranberries, Low-fat Granola and Butter

### **SENSIBLE SANDWICH \$4.25**

Choose from: Garden Vegetables on a Wheat English Muffin; Garden Vegetables and Ham on a Wheat English Muffin; or Garden Vegetables and Turkey Sausage on a Wheat English Muffin

### **HOME-STYLE BISCUITS AND GRAVY \$3.50**

*Eggbeaters may be substituted for real Eggs upon request*



# plated meals

## plated meals

---

*All prices are per person  
Includes Fresh Rolls, Butter, Water, Iced Tea & Coffee*

*All plated meals are described in three courses, with the appetizer and dessert selections listed underneath the entrée plate.*

### **JERK RUBBED PORK TENDERLOIN WITH ISLAND RICE AND SAUTÉED ASPARAGUS**

**\$17.95**

Served with Achiote Shrimp and Black Bean Cake as well as Summer Fruit and Berries

### **CHIMICHURRI FLANK STEAK WITH JASMINE RICE \$17.95**

Served with Scallop and Spicy Coconut Ceviche and Sopaipilla

### **PISTACHIO CRUSTED HALIBUT WITH SPRING MIX \$18.95**

Served with Mushroom Crêpes and Chocolate Molten Cake

### **PASTA PRIMAVERA \$12.95**

Fresh Sautéed Vegetables in Creamy Alfredo over a bed of Wilted Spinach and Egg Fettuccine

### **BACON AND CHEDDAR CHICKEN ROULADE \$14.95**

Served over Seasonal Vegetables and Roasted Garlic Mashed Potatoes

### **GRILLED CHICKEN \$12.95**

Herbed Grilled Chicken with Roasted New Potatoes and Haricot Vertes



## classic collections

### DELI EXPRESS \$9.99

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

*Includes Chips, Pickles, Condiments, Choice of Salad*

### SANDWICH BUFFET 1 \$13.99

Please choose two (2) of the following

Black Forest Ham with Smoked Gouda on Marble Rye Bread

Grilled Chicken Club with Bacon, Lettuce and Tomato on Toasted 12 Grain Bread

Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onions

Grilled Teriyaki Marinated Vegetables with Basil Pesto on Focaccia

Shaved Roast Beef with Horseradish Cream and Brie Cheese on Baguette

*Includes Chips, Pickles, Condiments, Choice of Two Salads, Cookies, Water, Iced Tea & Coffee*

### SANDWICH BUFFET 2 \$14.99

Please choose three (3) of the following

Blackened Salmon with Cucumber Raita Salad on Ciabatta Bread

Blackened Chicken with Cucumber Raita Salad on Ciabatta Bread

Classic Italian Sub with Ham, Pepperoni, Salami, Oil and Vinegar on a Whole Wheat Sub

Roast Beef with Fontina, Chipotle Mayo, Sun-dried Tomatoes and Grilled Spanish Onions on a Baguette

Avocado Shrimp Salad with Plum Tomatoes and Green Leaf Lettuce on a Buttered Croissant

Ham with Black Bean Spread, Roasted Corn Salad and Barbecue Chipotle Dressing on Ciabatta

Turkey Breast with Asiago, Green Leaf Lettuce, Cucumber and Tomato Salad on Ciabatta

Honey Chicken Salad with Celery, Cranberries and Pecans on Grilled Croissant

*Includes Chips, Pickles, Condiments, Choice of Two Salads, Cookies, Water, Iced Tea & Coffee*

### PICNIC BASKETS \$14.50

Mini Sandwiches

Turkey with Mayonnaise

Roast Beef and Brie

Fresh Mozzarella and Tomato

Ham with Honey Mustard Spread

*Includes Choice of Canned Soda, Chips, Pickles, Condiments, and Choice of Two Salads*

### WRAP BASKET \$15.99

Gourmet Wraps

Turkey Club with Bacon

Ham, Apple and Honey Mustard

Grilled Chicken Caesar

Roasted Vegetable and Hummus

*Includes Choice of Canned Soda, Chips, Pickles, Condiments, and Choice of Two Salads*



# lunch & buffet

## classic collections

---

### THE EXECUTIVE LUNCHEON **\$16.99**

Please choose three (3) of the following

Roasted Turkey Breast with Cranberry Spread on a French Baguette

Roasted Onion and Apricot Pork with Chive Cream Cheese Spread and Mesclun Greens on Ciabatta

Roasted Rib Eye with Caramelized Onions and Horseradish Spread on a French Baguette

Ham and Brie, with fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread

Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta

Sliced Portobello Mushrooms with Arugula and Sun-dried Tomato Olive Pesto Spread on a French Baguette

Herb Crusted Chicken Breast with Avocado Mayo on Kaiser

*Includes Chips, Pickles, Condiments, Choice of Two Salads, Cookies, Water, Iced Tea & Coffee*

### SALAD SELECTIONS

(Included with Sandwich Buffets)

Pesto Orzo and Red Pepper Salad with Plum Tomatoes and Fresh Basil

Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing

Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in spicy Caribbean Jerk Seasoning

White Bean Herb Salad with Cannellini Beans, Red Peppers, Celery, Scallions, Fresh Basil and Parsley in a Balsamic Dressing

Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning

Edamame Salad with Shiitake Mushrooms, Bean Sprouts, Radishes, Scallions, Fresh Basil and Mint tossed in a Rice Wine Vinegar and Ginger Root Dressing

Grilled Vegetable Rotini Pasta Salad with a Balsamic Dressing

Red Skinned Potato Salad with Egg, Celery, and Spanish Onion in a Seasoned Mayonnaise Dressing

Finely Shredded Traditional Coleslaw with Carrots in a Mayonnaise and Celery Seed Dressing

Appalacian Garden Bean Salad with Shoepeg Corn, Green Beans and a Variety of Garden Vegetables in a Traditional Southern Marinade



## buffets

---

*Served with Assorted Rolls with Butter, Water, Iced Tea, and Coffee (10 person minimum)*

### **SOUTHERN BBQ \$11.95**

Barbecued Baked Beans, Cheddar Bacon Mashed Potatoes, Coleslaw, Biscuits with Honey Butter, choice of Oven-roasted Chicken or Honey-stung Chicken, and Brownies

### **LATIN FLAVORS \$12.99**

Mexican Chopped Salad, Cumin Black Beans, Cilantro Lime Rice, Grilled Flatbread, Chipotle Orange Roasted Chicken, Carne Asada con Papas Rancheros, and Sopaipillas

### **THE SICILIAN \$14.95**

Romaine Salad with Parmesan Peppercorn Dressing and Homemade Seasoned Croutons, Roasted Broccoli, Confetti Rice, Grilled Garlic Ciabatta, Chicken Marsala, Rigatoni and Meatballs, and Chocolate Dipped Biscotti

### **ORZO PASTA \$12.95**

Orzo Pasta tossed with Roasted Red Peppers, Kalamata Olives, Feta Cheese, Red Onions, Herbed Tofu and Garnished with Scallions. Served with Chef's Choice Vegetarian Dessert



# lunch & buffet

## buffets

---

### **BOURBON BAKED HAM \$13.95**

Mixed Greens Salad with Champagne Vinaigrette, Baked Ham, Roasted New Potatoes, Sauteed Seasonal Vegetables and Cinnamon Apple Pie

### **EASTERN INFLUENCES \$13.99**

(Chilled Buffet)

Coriander Peanut Ramen Noodles, Szechuan Green Beans, Teriyaki Salmon on Sweet Chile Cucumber, Orange Glazed Chicken with Sesame Spinach, and Assorted Dessert Bars

### **FANTASTIC FRIO \$16.95**

(Chilled Buffet)

Corn and Black Bean Salsa, Spiced Sweet Potato Salad, Salmon Veracruz with Chile Lime Cucumber Dressing, Mexican Chopped Chicken Salad, Grilled Marinated Flatbread and Flore de Latte



## buffets

---

### **CHILLED TUSCAN \$19.99**

(Chilled Buffet)

Panzanella, Spinach with Fennel Orange Salad, Grilled Flatbread, Herb Roasted Beef Tenderloin with Mushrooms, Grilled Chicken with Broccolini and Gremolata, and Fior di Latte

### **SIZZLING SALAD BAR \$18.99**

(Chilled Buffet)

Seasonal Salad Bar with Teriyaki Salmon, Freshly Grilled Flatbreads and Assorted Gourmet Cookies

### **A TASTE OF ITALY \$18.99**

(Chilled Buffet)

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

### **DON'T SEE WHAT YOU'D LIKE?**

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.



# receptions

## receptions

---

### COLD HORS D'OEUVRES

Southwestern Chicken in Phyllo Crisp  
Wild Mushroom and Goat Cheese Crostini  
Roasted Vegetables and Curried Hummus on Pita Crisp  
Buffalo Mozzarella and Prosciutto Skewers  
Spinach Dip with Pita Chips  
Scallop and Spicy Coconut Ceviche  
Crab Salad Cucumber Cups  
Oriental Beef Wontons  
Tomato Brie Tart

### HOT HORS D'OEUVRES

Thai Chicken Satay with Peanut Sauce  
Coconut Shrimp with Tropical Salsa  
Vegetarian Spring Rolls with Ginger-Soy Dipping Sauce  
Spanikopita  
Maryland Crab Cakes with Cajun Rémolade  
Skewered Beef with Teriyaki Sauce  
Tandoori Chicken Skewer with Tamarind Dipping Sauce  
Jamaican Jerk Chicken Salad on Plantain Chip  
Roasted Tomato and Corn Confit in Beggar's Purse  
Mini Vegetable Quesadillas

### BUTLERED HORS D'OEUVRES

Butler required at \$25 per hour

Choose six (6) hors d'oeuvres for **\$65.00 per 30**

Choose eight (8) hors d'oeuvres for **\$85.00 per 40**

### STATIONARY HORS D'OEUVRES

Based on One Hour

Choose six (6) hors d'oeuvres for **\$55.00 per 30**

Choose eight (8) hors d'oeuvres for **\$75.00 per 40**

**\$5.00 per person** for each additional hour

*Waiters may be required at an additional charge*

### ADDITIONS

International and Domestic Cheeses Served with Crackers, Grissini Breadsticks and Flatbreads **\$4.95**

Fresh Garden Crudités Served with Ranch Hummus and/or Artichoke Lemon Dip, and Grilled Pita Triangles **\$4.25**

Antipasto Platter Served with Marinated Vegetables, Assorted Italian Meats and Gourmet Cheeses **\$3.99**

Traditional Shrimp Cocktail with Cocktail Sauce **\$11.95**

Chocolate Dipped Strawberries **\$6.00**

Fresh Seasonal Sliced Fruit Display **\$4.25**



## reception stations

---

*All prices are per person  
(10 person minimum).*

### **MEDITERRANEAN \$9.99**

Seasonal Roasted Vegetables, Tabbouleh Salad, Marinated Olives, Greek Salad, and Hummus with Pita Chips

### **DIM SUM \$11.99**

Egg Rolls, Potstickers and Sweet and Spicy Boneless Chicken Wings served with Assorted Dipping Sauces, including Sweet Chile and Cucumber Vinaigrette, and Gourmet Dessert Bars

### **AMERICAN TEA \$8.25**

Assorted Gourmet Tea Sandwiches and Scones served with Jam, Honey, Cream Cheese, Assorted Petits Fours and Shortbread Cookies

### **PRIME RIB \$12.95**

Prime Rib slow roasted and sliced thin. Served with Split Rolls, Horseradish Sauce, Au Jus and Whole Grain Mustard



# breaks

## breaks

---

### **CHOCAHOLIC \$8.95**

Become addicted with an assortment of Mini Chocolate Bars, Double Chocolate Chip Cookies, Chilled Chocolate Milk, Chocolate Dipped Pretzels and Chocolate Dipped Strawberries

### **COFFEE BREAK \$6.95**

Gourmet Regular and Decaffeinated Coffee Service with Hot Tea, Coconut Macaroons, Lemon Bars, Brownie Bars and Raspberry Bars

### **ASSORTED COOKIES & BROWNIES \$1.59**

### **ASSORTED DESSERT BARS \$1.59**

### **ASSORTED ENERGY BARS \$3.75**

Raise the bar with an assortment of Granola, Fruit and Breakfast Bars

### **SUGAR AND SPICE \$3.99**

Celebrate with Cinnamon Candy, Cracker Jacks, Cajun Snack Mix, Gummy Bears, Cheddar Popcorn and Spiced Nuts

### **THE HEALTHY ALTERNATIVE \$8.99**

Get healthy with an assortment of Apples, Oranges, Bananas and Pears served with Yogurt Cups, Trail Mix and Granola Bars

*All prices are per person  
(10 person minimum)*

## contact us today

---

828.227.3969

catering@email.wcu.edu

Prices effective until 06/30/2010