



BREAKS

TOP PICK

THE HEALTHY ALTERNATIVE

Get healthy with an assortment of Apples, Oranges, Bananas and Pears served with Yogurt Cups, Trail Mix and Granola Bars
\$7.99 per person

CHOCAHOLIC

Become addicted with an Assortment of Mini Chocolate Bars, Double Chocolate Chip Cookies, Chilled Chocolate Milk, Chocolate Dipped Pretzels and Chocolate Dipped Strawberries
\$7.99 per person

COFFEE BREAK

Gourmet Regular and Decaffeinated Coffee Service with Hot Tea, Coconut Macaroons, Lemon Bars, Brownie Bars, and Raspberry Bars
\$6.00 per person

ASSORTED COOKIES AND BROWNIES

\$1.59 per person

ASSORTED DESSERT BARS

\$1.99 per person

SUGAR AND SPICE

Celebrate with Cinnamon Candy, Cracker Jacks, Cajun Snack Mix, Gummy Bears, Cheddar Popcorn and Spiced Nuts
\$3.99 per person

SNACK ATTACK

Enjoy Assorted Chips, Honey Peanuts, Trail Mix, Specialty Cookies and Brownies
\$2.99 per person



FRESH FOOD

Elon Catering

ON THE GO



BEVERAGES

REGULAR AND DECAFFEINATED COFFEE *\$1.49*

BOTTLED JUICE (OJ, CRANBERRY, GRAPEFRUIT) *\$1.49*

ASSORTED SODAS *\$1.49*

SWEET OR UNSWEETENED TEA
\$.99 Per Person

BULK BOTTLED WATER *\$.99 Per Person*

CONTACT US TODAY

336-278-5333

Tabacchi-Laura@Aramark.com

www.elon.edu/dining

Prices effective until 06/30/2010





SUNRISE STARTERS

All starters include Gourmet Coffee, Decaf and Hot Tea

TOP PICK

HEALTHY CHOICE BREAKFAST

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day. Includes Individual Cereal Cups, Milk, Ripe Bananas and Assorted Individual Yogurt Cups
\$5.99 Per Person

MINI CONTINENTAL

Includes Miniature Muffins, Pastries, Croissants and Bagels; served with Butter, Fruit Preserves and Cream Cheese, Fresh Seasonal Sliced Fruit, and Fresh Assorted Juices
\$8.49 Per Person

QUICK START

Assorted Muffins, Pastries and Scones; with Fresh Seasonal Sliced Fruit, and Fresh Assorted Juices
\$7.99 Per Person

YOGURT PARFAIT BAR

Your choice of Two Low Fat Yogurts, Granola, Three Seasonal Fruits and Two Toppings; served with Banana Bread Croutons for your ideal Parfait
\$6.99 Per Person (10 ppl minimum)

A LA CARTE

Assorted Donuts
\$14.29 by the dozen

Assorted Pastries
\$12.99 by the dozen

Assorted Muffins
\$12.99 by the dozen

Donut Holes
\$7.19 by the dozen

Assorted Bagels (with two cream cheeses)
\$15.99 by the dozen

Assorted Scones
\$15.99 by the dozen

MEETING ALL DAY



Full Day Classic

Start out with the **Quick Start Breakfast**, served with an assortment of breakfast baked goods, assorted juices and gourmet coffee service.

For Lunch, enjoy either the **Main Event Sandwich Buffet** or the **Salad Affair Gourmet salad buffet** served with accompaniments and dessert.

Quick Start Breakfast

Sandwiches \$16.99

Salads \$18.99

FAVORITE LUNCH PACKAGES

TOP PICK

The Main Event

Your choice of three (3) selections from our variety of Premium Sandwiches; served with a Tossed Green Salad and choice of two Side Salads, Chips and Assorted Desserts
Assorted Beverages for \$1.49.
\$9.99

A Salad Affair

Your choice of three (3) selections from our assortment of Premium Entrée Salads; served with Fresh Bread, Seasonal Fruit and Assorted Desserts
Assorted Beverages for \$1.49.
\$11.69

Deli Express

Sliced Oven-Roasted Turkey, Roast Beef, Black Forest Ham and Genoa Salami; served with Swiss, American and Munster Cheeses, as well as Leaf Lettuce, Sliced Tomatoes, Pickles, Assorted Baked Breads and Rolls
Assorted Beverages for \$1.49.
\$8.99

Classic Box Lunch

Your choice of any Premium Sandwich; served with Seasonal Fruit, Pasta Salad, Chips and Cookies
Assorted Beverages for \$1.49.
\$8.99

Classic Box Salad

Your choice of any Entrée Salad; served with a Roll, Seasonal Fruit, Chips and Cookies
Assorted Beverages for \$1.49.
\$11.99

Signature Brown Bag Lunch

Your choice of any Premium Sandwich, served with Chips and a Candy Bar
Assorted Beverages for \$1.49.
\$6.99

SIDE SALADS

Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives

Toasted Cranberry Apple Cous Cous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions

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

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

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

PREMIUM SANDWICHES

Chunky Dijon Chicken Salad on 12 Grain Bread

Traditional Turkey Club with Bacon, Lettuce & Tomato on 12 Grain Bread

Roast Beef 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 Onion

Black Forest Ham with Smoked Gouda on Marble Rye Bread

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

Tuna and Apple Salad with Fresh Tomatoes and Arugula on Ciabatta Bread

Turkey Breast with Mesclun Green and Sage Cream Cheese on Ciabatta Bread

SALADS

Traditional Caesar Salad with Grilled Chicken, Shredded Parmesan Cheese and Seasoned Croutons

Traditional Caesar Salad with Grilled Salmon, Shredded Parmesan Cheese and Seasoned Croutons

Montreal Mesquite Chicken Cobb Salad with Italian Herb Dressing

Fresh Baby Spinach and Apple Salad with Grilled Chicken Breast, Crumbled Goat Cheese, Diced Bacon, and Country Apple Dressing

Traditional Garden Tofu Salad with Fresh Iceberg and Romaine Lettuce, Sesame Marinated Tofu, Hard Boiled Eggs and a Balsamic Vinaigrette Dressing

