



**UNCW Campus
Catering**
fresh and delicious every day





Breakfast

BREAKFAST COLLECTIONS

All prices are per person
(10 person minimum)

Basic Beginnings \$2.99

ASSORTED DANISH, GOURMET COFFEE, DECAF AND HOT TEA

Healthy Choice Breakfast \$5.99

WHETHER IN COMBINATION WITH ONE OF OUR OTHER BREAKFAST PACKAGES OR ALONE, IT'S A HEALTHY WAY TO START YOUR DAY. INCLUDES INDIVIDUAL CEREAL CUPS, MILK, RIPE BANANAS AND ASSORTED INDIVIDUAL YOGURT CUPS, GOURMET COFFEE, DECAF AND HOT TEA

The Continental \$6.49

INCLUDES YOUR CHOICE OF MUFFINS, DANISH, CROISSANTS AND BAGELS WITH CREAM CHEESE AND FRUIT PRESERVES, FRESH SEASONAL SLICED FRUIT, ASSORTED JUICES, REGULAR AND DECAF GOURMET COFFEE AND HOT TEA



À la Carte Breakfast

FRUIT AND YOGURT PARFAITS \$2.79

FRESH SEASONAL SLICED FRUIT \$2.49

ASSORTED BOTTLED JUICES \$1.59

REGULAR AND DECAFFEINATED COFFEE AND TEA SERVICE \$1.39

BASKET OF ASSORTED MORNING PASTRIES \$1.69

WARM BISCUITS FILLED WITH SAUSAGE, HAM OR BACON \$1.69

HOT BREAKFAST

All prices are per person
(10 person minimum)

American Breakfast \$7.99

ASSORTED PASTRIES, SCRAMBLED EGGS, CRISP BACON, SAUSAGE LINKS OR SAUSAGE PATTIES, CHOICE OF BREAKFAST POTATO, GOURMET COFFEE, DECAF AND HOT TEA

Sunrise Sandwich Buffet \$8.79

A SELECTION OF BREAKFAST SANDWICHES SERVED ON ASSORTED ROLLS AND BREADS, INCLUDING: HAM, EGG AND CHEESE ON CROISSANT; SAUSAGE, EGG AND CHEESE ON BISCUIT; EGG AND CHEESE ON A BAGEL. SERVED WITH ASSORTED PASTRIES, FRESH SEASONAL SLICED FRUIT, CHOICE OF BREAKFAST POTATO, GOURMET COFFEE, DECAF AND HOT TEA

Smart Sunrise Sandwich Buffet \$9.99

AN ASSORTMENT OF HEALTHY BREAKFAST SANDWICHES, INCLUDING: GARDEN VEGETABLES AND EGG ON WHEAT ENGLISH MUFFIN; SOUTHWESTERN GARDEN VEGETABLES, HAM AND EGG ON A WHEAT ENGLISH MUFFIN; TURKEY SAUSAGE, SWISS CHEESE AND EGG ON WHEAT ENGLISH MUFFIN. SERVED WITH ASSORTED YOGURTS, GRANOLA, FRUIT PARFAITS, FRESH SEASONAL SLICED FRUIT, GOURMET COFFEE, DECAF AND HOT TEA

Eggbeaters may be substituted for real Eggs upon request



BREAKFAST ADDITIONS

All prices are per person
(10 person minimum)

Strata \$3.99

CHOOSE FROM: EGGBEATER STRATA WITH FETA, SPINACH AND TOMATO; VEGETABLE CHEESE STRATA; OR BACON, ONION AND SWISS STRATA

Quiche-a-dilla \$3.49

BREAKFAST QUICHE-A-DILLAS ARE A NEW TWIST ON A BREAKFAST CLASSIC, WITH YOUR CHOICE OF QUICHE SERVED IN A TORTILLA CUP

Just French Toast \$3.99

ORANGE CINNAMON FRENCH TOAST SERVED WITH SYRUP AND BUTTER

Eggbeaters may be substituted for real Eggs upon request



Plated Meals

PLATED MEALS

All prices are per person

Includes Fresh Rolls, Butter, Iced Tea, Water and Coffee Service

Jerk Rubbed Pork Tenderloin with Island Rice and Sautéed Asparagus

\$18.99

SERVED WITH ACHIOTE SHRIMP AND BLACK BEAN CAKE AS WELL AS
SUMMER FRUIT AND BERRIES

Hoisin Mango Ribs with Asian Slaw

\$14.99

SERVED WITH POTSTICKERS WITH SWEET SOY DIPPING SAUCE
AND GINGER CRÈME BRÛLÉE

Chimichurri Flank Steak with Jasmine Rice **\$18.99**

SERVED WITH SCALLOP AND SPICY COCONUT CEVICHE AND
SOPAIPILLA

Farfalle with Shrimp and Rapini

\$14.99

SERVED WITH SEASONAL ROASTED VEGETABLES AND TROPICAL
FLORE DE LATTE

Pistachio Crusted Halibut with Spring Mix **\$20.99**

SERVED WITH MUSHROOM CRÊPES AND CHOCOLATE MOLTEN
CAKE

Roasted Vegetable Parmesan Quiche

\$10.99

SERVED WITH MUSHROOM AND GRUYÈRE CHEESE POLENTA CAKE
AND RASPBERRY ALMOND COCONUT BAR



CLASSIC COLLECTIONS

Deli Express \$9.99

SLICED OVEN-ROASTED TURKEY, ROAST BEEF, BLACK FOREST HAM AND GENOA SALAMI; SWISS, AMERICAN AND PROVOLONE CHEESES; LEAF LETTUCE, SLICED TOMATOES AND PICKLES; ASSORTED BAKED BREADS AND ROLLS; POTATO CHIPS AND COOKIES

Served with Choice of Two Salads and Iced Tea and Water

Sandwich Buffet 1 \$11.19

Please choose three (3) of the following

CHUNKY DIJON CHICKEN SALAD OR NEW MARKET TUNA SALAD ON MULTI-GRAIN ROLL

BLACK FOREST HAM WITH SMOKED GOUDA ON MARBLE RYE BREAD

GRILLED CHICKEN OR ROAST BEEF CLUB WITH BACON, LETTUCE AND TOMATO ON 12 GRAIN BREAD

SOUTHWESTERN TURKEY WITH FAJITA VEGETABLES ON CIABATTA BREAD

GREEK SALAD WRAP WITH CRUMBLLED FETA, BLACK OLIVES, FRESH CUCUMBERS, PLUM TOMATOES AND RED ONIONS

Includes Iced Tea and Water, Cookies, Potato Chips, Pickles, Condiments and Choice of Salad

Picnic Baskets \$10.99

Mini Sandwiches

ROAST BEEF AND BRIE

FRESH MOZZARELLA AND TOMATO

GRILLED CHICKEN AND PEAR OR APPLE

HAM WITH HONEY MUSTARD SPREAD

Includes Iced Tea and Water, Cookies, Potato Chips, Pickles, Condiments and Choice of Two Salads

Sandwich Buffet 2 \$12.99

Please choose three (3) of the following

TURKEY BREAST WITH MESCLUN GREENS AND SAGE CREAM CHEESE ON CIABATTA BREAD

BLACKENED CHICKEN OR SALMON 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 BACON, SHARP CHEDDAR AND ROASTED GARLIC MAYONNAISE ON A WHITE SUB ROLL

THINLY SLICED PASTRAMI WITH SLAW AND THOUSAND ISLAND DRESSING ON RYE BREAD

ROAST BEEF WITH FONTINA, CHIPOTLE MAYO, SUN-DRIED TOMATOES AND GRILLED SPANISH ONIONS ON A BAGUETTE

TURKEY BREAST WITH FENNEL SLAW AND FRESH GRILLED PINEAPPLE ON CIABATTA BREAD

HAM WITH BLACK BEAN SPREAD, ROASTED CORN SALAD AND BARBECUE CHIPOTLE DRESSING ON CIABATTA

TUNA AND APPLE SALAD WITH FRESH TOMATOES AND ARUGULA ON CIABATTA BREAD

Includes Iced Tea and Water, Cookies, Potato Chips, Pickles, Condiments and Choice of Two Salads

Wrap Basket \$10.99

Gourmet Wraps

GRILLED CHICKEN CAESAR

TURKEY CLUB WITH BACON

ROASTED VEGETABLES AND CHEESE OR HUMMUS

HAM, APPLE AND HONEY MUSTARD

Includes Iced Tea and Water, Cookies, Potato Chips, Pickles, Condiments and Choice of Two Salads



Lunch & Buffet

CLASSIC COLLECTIONS

The Executive Luncheon \$13.59

Please choose three (3) of the following

ROASTED TURKEY BREAST WITH CRANBERRY SPREAD ON A FRENCH BAGUETTE

SLICED TURKEY BREAST AND HAM WITH SWISS CHEESE, RED ONIONS, ROMAINE, TOMATO AND GREEN OLIVE PESTO SPREAD ON CIABATTA

ROASTED ONION AND APRICOT PORK WITH CHIVE CREAM CHEESE SPREAD AND MESCLUN GREENS ON CIABATTA

ROAST BEEF WITH FONTINA, CHIPOTLE MAYO, SUN-DRIED TOMATOES, AND GRILLED SPANISH ONIONS ON A BAGUETTE

ROASTED RIB EYE WITH CARAMELIZED ONIONS AND HORSERADISH SPREAD ON A FRENCH BAGUETTE

HAM AND BRIE, WITH FRESH PEAR OR APPLE, SPINACH AND CARAMELIZED ONIONS ON WHEATBERRY BREAD

GARDEN VEGETABLES WITH BOURSIN, AGED PROVOLONE AND ROASTED GARLIC AÏOLI ON CIABATTA

SLICED PORTOBELLO MUSHROOMS WITH ARUGULA AND SUN-DRIED TOMATO OLIVE PESTO SPREAD ON A FRENCH BAGUETTE

Includes Iced Tea and Water, Cookies, Potato Chips, Pickles, Condiments and Choice of Two Salads

Salad Selections

(Included with Sandwich Buffets)

TRADITIONAL GARDEN SALAD WITH FRESH SEASONAL VEGETABLES AND ASSORTED DRESSINGS

PESTO ORZO AND RED PEPPER SALAD WITH PLUM TOMATOES AND FRESH BASIL

TOASTED CRANBERRY APPLE COUSCOUS WITH APRICOTS, GRANNY SMITH APPLES, ALMONDS, RED ONIONS, FRESH SPINACH AND SCALLIONS

TABBOULEH WITH GROUND BULGUR, TOMATOES, PARSLEY, AND SCALLIONS COMBINED IN AN OLIVE OIL DRESSING

ROASTED CORN AND BLACK BEAN SALSA WITH SPANISH ONIONS, RED PEPPERS, JALAPENOS, FRESH CILANTRO AND FRESH GARLIC

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

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

BUFFETS

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

Wok This Way \$14.19

ASIAN SLAW, SZECHUAN GREEN BEANS, EGG ROLLS WITH ASSORTED
DIPPING SAUCES, VEGETABLE FRIED RICE, CASHEW CHICKEN WITH
BROCCOLI, BEEF AND BROCCOLI, AND FORTUNE COOKIES

Lazy Summer BBQ \$10.99

BAKED BEANS, COLESLAW, MACARONI AND CHEESE, CORNBREAD
FIESTA MUFFINS, LAZY COUNTRY CHICKEN, SLICED BRISKET,
ASSORTED COOKIES AND DESSERT BARS

Latin Flavors \$11.99

MEXICAN CHOPPED SALAD, CUMIN BLACK BEANS, CILANTRO LIME
RICE, GRILLED FLATBREAD, CHIPOTLE ORANGE ROASTED CHICKEN,
CARNE ASADA CON PAPAS RANCHEROS, AND SOPAIPILLAS

The Sicilian \$13.99

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





Lunch & Buffet

BUFFETS

North Carolina BBQ \$14.99

NC PORK BARBECUE, BARBECUED CHICKEN QUARTERS, CORN ON THE COB, POTATO SALAD, COLE SLAW, SPICY BAKED BEANS, DINNER ROLLS AND CORN MUFFINS, APPLE PIE AND STRAWBERRY SHORTCAKE

The Steak Out \$17.29

GRILLED 8 OZ RIBEYE STEAK, BAKED POTATO WITH CONDIMENTS, CORN ON THE COB, SAUTÉED MUSHROOMS AND ONIONS, FRESH GARDEN SALAD AND DRESSINGS, CARROT CAKE AND CHOCOLATE PECAN PIE

Fantastic Frio \$12.99

(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

Chilled Tuscan \$16.99

(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



BUFFETS

A Taste of Italy \$19.59

(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

Salad Sampler Buffet \$10.99

(Chilled Buffet)

FRESH SEASONAL FRUIT SALAD WITH CITRUS DRESSING, LEMON PEPPER CHICKEN SALAD, MEDITERRANEAN PASTA SALAD, VEGETABLE RATATOUILLE SALAD, LETTUCE, TOMATOES, ONIONS AND PICKLES, MINI ROLLS AND CRACKERS WITH CONDIMENTS, AND COOKIES & BROWNIES

Taco Salad Bar \$10.99

(Chilled Buffet)

CHOICE OF SEASONED DICED CHICKEN OR GROUND BEEF, SHREDDED LETTUCE, DICED TOMATOES, SHREDDED CHEDDAR CHEESE, SLICED BLACK OLIVES, GREEN ONIONS, JALAPEÑO PEPPERS, SOUTHWESTERN CORN AND BLACK BEAN SALAD, SALSA AND SOUR CREAM AND TORTILLA CHIPS, AND COOKIES



Don't see what you'd like?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at (910) 962-3600 to arrange a personal consultation.



Receptions

RECEPTIONS

Cold Hors D'Oeuvres

SOUTHWESTERN CHICKEN IN PHYLLO CRISP

SEARED BEEF TENDERLOIN WITH SWEET ONION MARMALADE ON FICELLE

ROASTED VEGETABLES AND CURRIED HUMMUS ON PITA CRISP

BUFFALO MOZZARELLA AND PROSCIUTTO SKEWERS

SESAME CRUSTED AHI TUNA

SCALLOP AND SPICY COCONUT CEVICHE

PLATTER OF ASSORTED SUSHI ROLLS

SMOKED SALMON, GOAT CHEESE AND ASPARAGUS ROULADES

FRESH TOMATO BASIL CROSTINI

Hot Hors D'Oeuvres

GOAT CHEESE AND SPINACH STUFFED CREMINI MUSHROOMS

THAI CHICKEN SATAY WITH PEANUT SAUCE

COCONUT SHRIMP WITH TROPICAL SALSA

VEGETARIAN SPRING ROLLS WITH GINGER-SOY DIPPING SAUCE

SPANAKOPITA

MARYLAND CRAB CAKES WITH CAJUN RÉMOULADE

SKEWERED BEEF WITH TERIYAKI SAUCE

TANDOORI CHICKEN SKEWER WITH TAMARIND DIPPING SAUCE

PARMESAN ARTICHOKE HEART WITH GOAT CHEESE

ASSORTED PETITE QUICHES

Additions

INTERNATIONAL AND DOMESTIC CHEESES SERVED WITH CRACKERS, GRISSINI BREADSTICKS AND FLATBREADS \$3.99

FRESH GARDEN CRUDITÉS SERVED WITH RANCH, HUMMUS AND/OR ARTICHOKE LEMON DIP, AND GRILLED PITA TRIANGLES \$2.99

FRESH SEASONAL FRUIT WITH DOMESTIC AND IMPORTED CHEESES SERVED WITH ASSORTED GOURMET CRACKERS \$3.99

SEASONAL VEGETABLES AND DOMESTIC AND IMPORTED CHEESES SERVED WITH DIP AND ASSORTED GOURMET CRACKERS \$3.99

ANTIPASTO PLATTER SERVED WITH MARINATED VEGETABLES, ASSORTED ITALIAN MEATS AND GOURMET CHEESES WITH ARTISAN BREAD \$5.99

ASSORTED MINI SANDWICHES INCLUDING HAM, ROAST BEEF, TURKEY AND MOZZARELLA SERVED ON ARTISANAL BREADS AND ROLLS \$4.59

RECEPTION STATIONS

All prices are per person
(10 person minimum)

Mediterranean \$8.49

SEASONAL ROASTED VEGETABLES, TABBOULEH SALAD, MARINATED OLIVES, GREEK SALAD, AND HUMMUS WITH PITA CHIPS

Dim Sum \$8.99

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

Happy Hour \$9.99

HAVE A "PUB" BREAK WITH YOUR FAVORITE HAPPY HOUR FINGER FOODS, INCLUDING: CHILLED SPINACH DIP WITH PITA CHIPS, MINI CHEESESTEAKS, BUFFALO CHICKEN TENDERS SERVED WITH CELERY AND BLUE CHEESE DIP, AND COOKIES AND DESSERT BARS

American Tea \$7.79

ASSORTED GOURMET TEA SANDWICHES AND SCONES SERVED WITH JAM, HONEY, CREAM CHEESE, ASSORTED PETITS FOURS AND SHORTBREAD COOKIES





BREAKS

All prices are per person
(10 person minimum)

Assorted Cookies & Brownies \$1.39

Assorted Dessert Bars \$1.59

Assorted Specialty Cookies \$2.29

The Healthy Alternative \$4.99

GET HEALTHY WITH AN ASSORTMENT OF APPLES, ORANGES, BANANAS AND PEARS SERVED WITH YOGURT CUPS, TRAIL MIX AND GRANOLA BARS

The Sundae Bar \$4.29

FRESHLY BAKED BROWNIES, VANILLA ICE CREAM AND YOUR CHOICE OF FIVE TOPPINGS (MINIMUM 25)

The Office Party \$4.59

SALTY PARTY MIX, CITRUS PUNCH AND A DOUBLE LAYER CAKE WITH YOUR SPECIAL MESSAGE

Sweets for the Sweet \$7.99

A FESTIVE DISPLAY OF FRESH FRUIT, CHOCOLATE FONDUE, LADY FINGERS, PASTRIES AND PUNCH

CONTACT US TODAY

910.962.3600

catering@uncw.edu

www.uncw.campusdish.com

Prices effective until 06/30/2010