



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
\$10.99 per person

COFFEE BREAK

Gourmet Regular and Decaffeinated Coffee Service with Hot Tea, Coconut Macaroons, Lemon Bars, Brownie Bars, and Raspberry Bars
\$9.99 per person

ASSORTED COOKIES AND BROWNIES

\$1.59 per person

ASSORTED DESSERT BARS

\$1.59 per person

ASSORTED ENERGY BARS

Raise the Bar with an Assortment of Granola, Fruit and Breakfast Bars
\$2.75 per person



FRESH FOOD

WCU Campus Dining - Catering

ON THE GO



BEVERAGES

REGULAR AND DECAFFEINATED COFFEE *\$1.50*

ASSORTED HOT TEA *\$1.50*

BOTTLED JUICE (OJ, CRANBERRY, GRAPEFRUIT) *\$1.95*

BOTTLED WATER *\$2.00*

ASSORTED SODAS *\$1.50*

CONTACT US TODAY

828-227-3969

catering@email.wcu.edu

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
\$6.95 Per Person

QUICK START

Assorted Muffins, Pastries and Scones; with Fresh Seasonal Sliced Fruit, and Fresh Assorted Juices
\$7.95 Per Person

THE CONTINENTAL

Assorted Pastries, Bagels Served with Cream Cheese, Individual Cereals, Milks and Whole Fresh Fruit
\$10.95 Per Person

HEALTHY MORNING

Assorted Flavored Yogurts, Granola, Fresh Berries and Dried Fruits, Bran Muffins, Cottage Cheese, Honey and Low Fat Milk
\$8.95 Per Person

A LA CARTE

Assorted Donuts
\$9.49 by the dozen

Assorted Pastries
\$13.99 by the dozen

Assorted Muffins
\$9.99 by the dozen

Assorted Breakfast Breads
\$15.99 by the loaf

Assorted Bagels (with two cream cheeses)
\$19.99 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 \$18.49

Salads \$20.49

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 Sodas for \$1.50

\$12.99

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 Sodas for \$1.50

\$12.99

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 Sodas for \$1.50

\$9.25

Classic Box Lunch

Your choice of any Premium Sandwich; served with Seasonal Fruit, Pasta Salad, Chips and Cookies

Assorted Sodas for \$1.50

\$9.99

Classic Box Salad

Your choice of any Entrée Salad; served with a Roll, Seasonal Fruit, Chips and Cookies

Assorted Sodas for \$1.50

\$9.99

Signature Brown Bag Lunch

Your choice of any Premium Sandwich, served with Chips and a Candy Bar

Assorted Sodas for \$1.50

\$7.95

SIDE SALADS

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

Chilled Dill Cucumber Salad with Red Onions tossed in Italian Dressing

Grilled Vegetable Rotini Pasta Salad with a Balsamic Dressing

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

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

PREMIUM SANDWICHES

California Turkey with Fresh Veggies and Ranch Dressing on Wheatberry Bread

Grilled Chicken Club with Bacon, and Swiss on Toasted Wheat 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

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

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

Blackened Chicken with Cucumber Raita Salad on Ciabatta Bread

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

SALADS

Traditional Caesar Salad with Shredded Parmesan Cheese and Seasoned Croutons

Chicken Chef Salad with Sharp Cheddar Cheese and Ranch Dressing

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

Country Garden Salad with Cucumbers, Tomatoes, Onion, Carrots and Broccoli with Ranch and Balsamic Dressings

