

AFTERNOON BREAKS

Seasonal Fruit Tray

A Healthy variety of Seasonal Fresh Fruit Slices
\$3.99 per person

Fresh Baked Cookies

Baked Fresh Daily to include Chocolate Chip and Oatmeal Raisin
\$2.19 per person

Gourmet Cheese Tray

A variety of your Favorite Domestic & Imported Cheeses with a great assortment of Crackers and Flatbreads
\$4.99 per person



The Mediterranean

Italian Tomato Bruschetta, Red Pepper Hummus with Pita, Cheese and Vegetable Platter and Assorted European-style Macarons
\$8.99 per person

Good To be a Kid

Assorted Chips, Candy Bars and Dry Roasted Nuts
\$5.99 per person

Tortilla Lifter

Fresh Tortilla Chips with our famous Pico de Gallo Salsa
\$3.99 per person



Decadent Dessert Bars

Assorted Delicious Dessert Bars
\$3.29 per person

Fiesta Dips and Chips

A Colorful Spicy Pico de Gallo Spread layered with Shredded Lettuce, Tomatoes, Green Onions, Jalapenos Peppers, Guacamole, Sour Cream, Shredded Jack Cheese and fresh Tortilla Chips
\$4.99 per person

Healthy Rejuvenator

A Seasonal Fruit Platter, Grilled Vegetable Kabobs, Yogurt Parfait and Granola Bars
\$8.99 per person



ORDERING INFO

Food and Beverages

Catering orders will include all necessary utensils and condiments in quantities consistent with your order. Please note that many of our orders will include disposable packaging. We may not be back to remove used packaging. We will return to pick up non-disposable hot beverage containers.

Ordering

While we make every effort to accommodate last minute orders, please give us 24 hours notice for all catering orders whenever possible. All of our food is prepared to order; therefore cancellations must be made by 4:00 PM the day before a scheduled weekday delivery and 24 hours in advance for weekend orders. Last minute cancellations may be subject to a service charge.

Delivery

To have your order delivered, we require a minimum \$65.00 purchase. Our catering attendants will unpack and set-up your order at your requested location. Deliveries outside of our delivery area are subject to an additional delivery charge to be determined when you place your order.

Payment

We gladly accept Visa and MasterCard. Please speak to a customer service representative to discuss other methods of payment.

FUN, FRESH, FARE

Classic Fare
CATERING



Classic Fare
CATERING

To order, please call
(813) 974-6166
or email at
catering@admin.usf.edu
09/2008

SUNRISE STARTERS

Morning Agenda

Our most popular breakfast with all of your favorites! A choice from one of our breakfast trays, a seasonal fresh fruit tray, assorted juices and coffee
\$9.49 per person

Signature Sunrise

An assortment of fresh pastries served with our fresh brewed coffee
\$6.49 per person

Seasonal Fresh Fruit Tray

A healthy, tasty sampling of seasonal fresh fruits
\$3.99 per person



FAVORITE LUNCH PACKAGES

Bistro Box Lunch

Select one of our Premium Sandwiches or Entrée Salads and enjoy it with a Side Salad, Chips, Whole Fresh Fruit, Dessert Bar or Cookies and Beverage.
Sandwiches \$12.99 per person
Salads \$12.99 per person

Bistro Trays

Serves 10-12 (prices per person - increments of 10-12 only) A variety of one of our sandwich collections served in a Bistro Tray box. Accompanied by a Side Salad, Chips and Beverages.
\$12.99 per person

Celebrity Deli

Design your own sandwiches with an artful display of our in-house Roasted Meats, Gourmet Cheeses, two Sides, Fresh Baked Rolls and Breads, Chips, Dessert, and Beverages.
\$17.99 per person

The Main Sandwich Event

Choose from a wide variety of our Premium Sandwiches served with a Tossed Green Salad, Side Salad, Chips, Dessert and Beverages.
\$15.99 per person

A Salad Affair

Select three of our Premium Entrée Salads and add Fresh Bread, a Seasonal Fresh Fruit Tray and Beverages.
\$12.99 per person



PREMIUM SANDWICHES

Sourdough Turkey Sandwich

Roasted Breast of Turkey, fresh Spinach, Roasted Peppers with a Honey Mustard Dressing on a Sourdough Roll

Floribbean Chicken Wrap

Sliced Caesar Chicken, Gilled Pineapple, Hummus, fresh Scallions & Cilantro, Tomatoes and Mesclun Mix on a Tortilla Wrap

Mini Café Sandwich Platter

Assorted Mini Sandwiches: Roast Beef, Ham & Cheese, Turkey, Vegetarian served with Lettuce and Tomato on assorted Mini Rolls

Roast Beef and Sun-Dried Tomatoes

Tender Roast Beef with Sun-Dried Tomatoes & Basil on Whole Wheat

Honey Mustard Smoked Ham on Ciabatta

Honey Mustard Smoked Ham with fresh Romaine, Pickle Slices, Tomato on a fresh Ciabatta Roll

Greek Salad Lavash

Fresh Cucumbers, Feta Cheese, Red Onions, Green Peppers, Olives tossed in a Greek Vinaigrette and wrapped in Lavash

Chicken Caesar Wrap

Grilled Chicken Breast tossed with Caesar Salad and rolled in a Flour Tortilla

The Bomber

Sliced Ham, Turkey and American Cheese served with Lettuce and 1000 Island Dressing on Whole Wheat

SALADS

Grilled Chicken or Salmon Caesar Salad

Grilled Breast of Chicken or Salmon Fillet with Crispy Romaine Lettuce and Caesar Vinaigrette

Traditional Greek Salad

Feta Cheese, Kalamata Olives, Cucumber and Red Onions tossed in a Feta Vinaigrette

Seafood Salad

Fresh Seafood Salad on a bed of Fresh Greens with a Creamy Lemon Dressing



CHILLED THEMED BUFFETS

South of the Border

Chili Cilantro Tuna Steak with a duo of fresh Salsas, Mexican Chicken Salad, Havana Spinach Salad, and Assorted Dessert Bars
\$15.99 per person

Italian Picnic

Slow-roasted Sliced Beef Tenderloin with Horseradish Sour Cream, Spinach with Egg and Bacon Salad, Lemon Orzo Capone and Assorted Dessert Bars
\$16.99 per person

MEETING ALL DAY?

Full Day Classic

Enjoy the Morning Agenda featuring your choice of Breakfast Platter and we add the Fresh Fruit Tray, Juices and Coffee.

Lunch begins with your choice of The Main Sandwich Event or A Salad Affair. Both of these options will hit the spot for you lunch time getaway.

Sandwiches \$21.99 per person



BEVERAGES

Gourmet Coffee \$14.99

Assorted Hot Tea \$1.49/person

Bottled Juices \$2.99
(OJ, Grapefruit, Cranberry)

Bottled Water \$2.00

SIDES

Cowboy Cole Slaw

Tomato Mozzarella Salad

Traditional Potato Salad

Pasta Primavera

Grilled Veggie Salad

Classic Tossed Salad Greens

Gourmet Chef Salad

Fresh Greens with Julienned Turkey, Provolone, Ham, Swiss Cheese, Cucumbers, Tomatoes and Green Peppers

Smoked Turkey with Pasta and Dill

Rotini Pasta tossed with Julienned Chicken, Gouda Cheese, Olives, Carrots and Zucchini

Lemon Orzo Caponata

Orzo Pasta, Eggplant, Feta Cheese and Artichokes tossed with a Lemon Vinaigrette

