# University Catering

## SEASONAL PACKAGE 1
- Warm Spinach and Artichoke Dip with Crostini
- Sage Turkey Meatballs in Tomato, Saffron Sauce
- Caramelized Onion and Mushroom Tartlet with Pecorino
- Grilled Shrimp and Pomegranate Cocktail Sauce Shooter
- Peppermint Cheesecake Shooter
- Raspberry Ganache Shooter

**$14.25 per person**

## SEASONAL PACKAGE 2
- Warm Crab Spread with Flatbread and Assorted Crackers
- Arancini with Charred Jalapeno Aioli
- Thai Cucumber Cup with Cilantro Chicken
- Beef Brisket on Petite Biscuit with Mustard Barbecue Aioli
- Petite Pumpkin Mousse and Butter Cookie in Chocolate Cup
- Crunchy Chocolate Peppermint Cookie

**$16.50 per person**

## TRAY PASSED
- Bourbon Pear and Buttermilk Blue Cheese Crostini
- Brie and Cranberries in Pastry Cup
- Caramelized Onion and Mushroom Tartlet with Pecorino
- Grilled Shrimp and Pomegranate Cocktail Sauce Shooter
- Cucumber Cup with Smoked Chicken Salad
- Eggplant Caviar with Micro Basil
- Thai Beef Salad Cup

**$3.00**

**$3.00**

**$3.25**

**$3.75**

**$3.25**

**$2.75**

**$4.00**
STATIONED ITEMS

Chickpea and Pumpkin Fritter with Maple Yogurt Sauce $3.25
Petite Beef Empanada with Tomato and Apricot Chutney $3.00
Sage Turkey Meatballs in Tomato, Saffron Sauce $2.75
Arancini with Charred Jalapeno Aioli $3.00
Beef Brisket on Petite Biscuit with Mustard Barbecue Aioli $3.75

SPECIAL HOLIDAY BUFFETS

All buffets include freshly baked rolls with whipped butter where appropriate, green friendly disposables.

20 guest minimum please.

Holiday Buffet 1 $25.50/person
Frisee and Kale with Maple Roasted Butternut Squash, Toasted Pistachios, Golden Raisins and Cranberry Vinaigrette
Butternut Squash Soup with Focaccia Crouton
Red Wine Braised Short Ribs with Rosemary and Pomegranate Seeds
Grilled Salmon with White Wine, Sundried Tomato Sauce
Roasted Brussel Sprouts with Balsamic Onion Jam
Olive Oil Mashed Potatoes
Pear and Cranberry Crisp with Spiced Whipped Cream

Holiday Buffet 2 $26.75/person
Arugula, Curly Endive and Radicchio with Carrot Ribbons, Cucumber Ribbons, Charred Red Peppers, Garlic Croutons and Balsamic-Orange Vinaigrette
Italian Wedding Soup
Rosemary Chicken Breast with Honeyed Cranberries and Creamed Kale
Sliced Ham with Brown Sugar Pineapple Glaze
Seared Snapper with Charred Tomatoes and Champagne Tarragon Buerre Blanc
Green Beans with Garlic Brown Butter
Roasted Red Potatoes with Shallot, Herb Butter
Salted Caramel Brioche Bread Pudding

Serviceware additional for off premise events