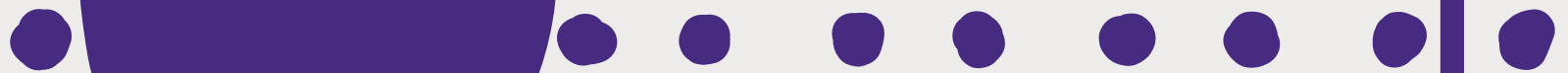
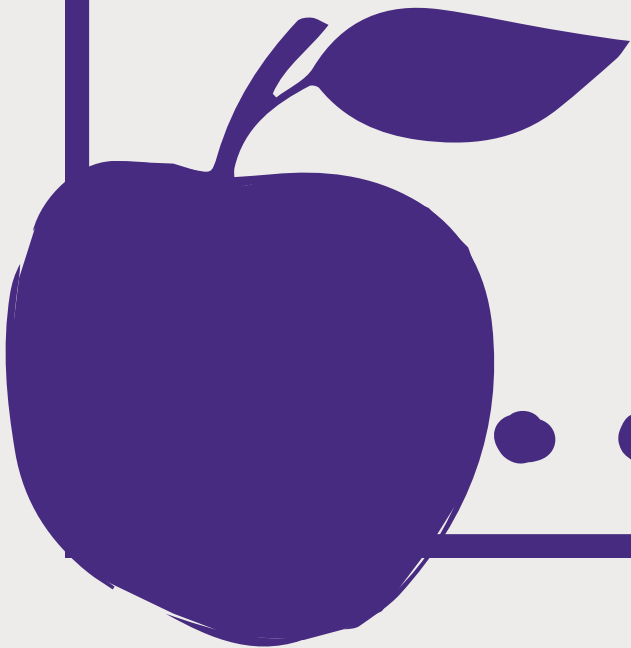


BON APPÉTIT CATERING AT
WOODBURY UNIVERSITY



WELCOME BON APPÉTIT CATERING

Whether you are planning a simple breakfast meeting, a working lunch or an honored guest reception, we will support all your events with excellent service and the highest quality food possible.

This menu is simply a starting point from which we can custom tailor your menu to meet the specific needs of your event. We take pride in creating menus that will excite you, with the quality and taste of our ingredients as well as the visual creativity of our presentations. Combine this with our attentive service and we have the ingredients for a memorable event.

We will do our best to accommodate last minute requests, but be advised that options may be limited on late orders.

CONTACT US

In planning your next function, please contact our catering department:

Philip.Haskins@woodbury.edu

Prices listed are based on the student meal plan calendar. Catering during the summer and holiday breaks will be priced accordingly.



BREAKFAST

Prices are per person unless otherwise noted, with a 10-person minimum required for hot breakfast service. All breakfast menus are served buffet-style and include chilled juices and freshly brewed coffee. Quality disposable products and linen for the food and beverage table included in the price of the menu selections below.

Continental Breakfast V \$9.50

Assorted house-baked breakfast pastries, scones, and fresh seasonal fruit salad

The Great Breakfast V \$11.50

Fresh seasonal fruit bowl, oat and honey granola, yogurt, assorted bagels, assorted house-baked pastries, cream cheese, and jam

Egg White Burritos \$12.50

La Fortaleza whole wheat flour tortillas, scrambled egg whites, turkey bacon, spinach, feta cheese, seasonal fruit salad, salsa, and sour cream

Breakfast Burritos \$12.50

La Fortaleza flour tortillas, scrambled eggs, crispy bacon, tater tots, cheddar cheese, seasonal fruit salad, salsa, and sour cream

Breakfast Sandwich \$9.50

English muffin, fried cage-free eggs, crispy bacon or pork sausage, American cheese, seasonal fruit salad

Egg White Frittata \$13.50

Egg white, onions, peppers, tomatoes, chicken sausage, spinach, roasted brown sweet potato, seasonal fruit salad

The Wise Owl Breakfast \$14.50

Fluffy scrambled eggs, sauteed mushrooms, spinach, tomatoes, grated cheddar cheese, home-style potatoes, pork sausage links or crispy bacon, and assorted pastries



SANDWICH BOARD

Prices are per person unless otherwise noted, with a 10-person minimum required for buffet service. All sandwiches include house salad and house-made potato chips, assorted cookies, brownies, and beverage. Parties under 20 please select two sandwich choices.

Chicken Caprese \$14.50

Grilled chicken, buffalo mozzarella cheese, sweet basil, sliced tomato, balsamic reduction, garlic aioli

Tuscan Chicken \$14.50

Roasted chicken breast, fontina cheese, basil, sun-dried tomato artichoke pesto, roasted red bell pepper

Roast Beef Ciabatta \$14.50

Roasted beef, caramelized balsamic onions, pepper jack cheese, arugula, horseradish aioli, ciabatta roll

Portobello Mushroom V \$14.50

Nut-free pesto marinated portobello mushroom, caramelized onions, spring greens, roasted sweet red bell peppers, fresh mozzarella cheese, balsamic vinaigrette, kaiser roll

Grilled Chicken and Quinoa Wrap \$14.50

Wheat flour tortilla, grilled chicken breast, quinoa, local greens, tomatoes, roasted bell peppers, olive oil, and red wine vinegar

Croissant Club \$14.50

Thinly sliced smoked turkey breast, applewood bacon, provolone cheese, green leaf lettuce, sliced tomatoes, fresh avocado, flaky croissant

Make Your Own Deli Platter \$14.95

Sliced smoked turkey breast, smoked ham, roasted beef, pepper jack cheese, cheddar cheese, provolone cheese, lettuce, sliced tomatoes, pickle, assorted bread, fried house-made potato chips



ENTRÉE SALADS

Prices are per person unless otherwise noted, with a 10-person minimum. Salads can be served tossed or with dressing on the side upon request. Salads include dinner rolls or garlic bread, assorted cookies and beverages. Parties under 20 please select two salads.

Classic Chicken Caesar \$14.50

Fresh romaine lettuce, garlic and cheese croutons, grilled chicken breast, freshly grated parmesan cheese, grape tomatoes, house-made Caesar dressing

California Cobb ↓G \$14.50

Sliced grilled chicken breast, romaine and local spring mix, crispy bacon, crumble blue cheese, diced tomatoes, hard-boiled egg wedges, diced avocados, cucumbers, red wine vinaigrette

Grilled Chicken and Green Kale \$14.50

Grilled chicken breast, chopped green kale, shredded carrots, feta cheese, toasted pumpkin seeds, dried cranberries, bulgur wheat, strawberry dressing

Mediterranean Chicken ↓G \$14.50

Local greens, julienne roasted red peppers, grilled chicken breast, cucumbers, garbanzo beans, cherry tomatoes, kalamata olives, feta cheese, honey vinaigrette

Tri-tip or Chicken Breast Southwestern \$14.50 chicken | \$16.50 tri-tip

Local fresh baby greens, grape tomatoes, shredded cheddar cheese, roasted corn, black beans, fried onion strings, chipotle ranch dressing



GLOBAL

Prices are per person unless otherwise noted. All global menus are served buffet-style with quality disposable products and linens for food and beverages included in price per meal.

Mediterranean \$22.50

Hand-carved oregano garlic lime flank steak, spinach cumin rice, oven-roasted seasonal vegetables, warm pita bread, tzatziki sauce, served with house salad

Indian \$18.50

Tandoori-style marinated grilled chicken breast, steamed brown rice, oven-roasted cardamom cauliflower, garlic naan bread, served with braised red beet coleslaw and honey vinaigrette

Italian \$18.50

Parmesan-crusting chicken breast, roasted tomato coulis, nut-free pesto pasta or garlic parmesan linguine pasta, roasted pesto squash, garlic bread, served with classic Caesar salad

Tex-Mex \$18.50 chicken | \$20.95 steak

Chicken or steak fajitas, Spanish rice, black beans, cheddar cheese, pico de gallo, Mexican Caesar salad, choice of flour or corn tortilla, fried corn tortilla chips



ENTRÉES

Prices are per person unless otherwise noted. All entrée selections can be served plated or as a buffet. Each entrée comes with roll and butter, and either iced tea, coffee, or assorted sodas. Dinner prices are based on a minimum of 25 guests per order.

Select one side salad

Classic Caesar salad with herb croutons V

Spinach berries and agave candied pepitas with strawberry vinaigrette VG

Baby mix, artichokes, olives, fresh mozzarella cheese with balsamic vinaigrette V

Caprese, fresh buffalo mozzarella cheese, heirloom tomatoes, sweet basil V

Greek salad with tomatoes, olives, feta cheese, cucumbers, red wine dill vinaigrette V

Select one entrée

Grilled chicken piccata with mushroom caper butter cream sauce, angel hair pasta, roasted locally grown vegetable \$18.50

Grilled teriyaki marinated sockeye salmon, grilled pineapple with miso soy ginger sauce, wasabi mashed potato, onion tomato confit, roasted baby squash ↓G \$26.95

Braised burgundy wine boneless braised beef short ribs with pearl onions and red wine reduction sauce, rosemary fingerling potatoes, sauté broccolini, caramelized onions ↓G \$26.95

Bacon wrapped beef filet mignon, aged balsamic fig reduction sauce, whipped mashed potatoes, crème fraise, chive, roasted tri color baby carrots ↓G \$26.95

Carved apple brined pork tenderloin with bacon rosemary balsamic reduction sauce, whipped sweet potatoes and sage, sauté garlic butter green beans ↓G \$20.95

Organic spinach and fontina stuffed chicken breast with pancetta cream sauce, creamy parmesan polenta, and grilled lemon scented asparagus ↓G \$20.95



BARBECUE

Prices are per person unless otherwise noted, with a 20-person minimum. All barbecue menus are served buffet-style with quality disposable products and linens. Includes lemonade or unsweetened iced tea.

Coyote Barbecue \$18.50 chicken | \$20.50 tri tip

Barbecue-style chicken, grilled beef tri tip, mashed potatoes, house salad, watermelon, and cookies or brownies

Korean Barbecue \$22.95

Grilled teriyaki chicken, Korean style short ribs, steamed sesame brown rice or fried rice, macaroni salad, roasted seasonal garlic vegetables, and cookies or brownies

Taco Bar \$18.50 chicken and pork | \$21.50 steak

Marinated grilled chicken and slow braised pork carnitas, cilantro rice and pinto beans, flour or corn tortillas, house-made salsa fresca, chopped onions, cilantro, tortilla chips, and house-made churros



HORS D'OEUVRES

Prices are per person unless otherwise noted. Includes lemonade or unsweetened iced tea.

Chips and Dips \$9.50

Select two

Fried tortilla chips with house-made salsa VG

Classic hummus with roasted garlic butter pita V

Spinach artichoke dip with fried tortilla chips V

5-layer bean dip with fried tortilla chips

Tomato bruschetta with toasted crostini VG

Add guacamole for additional +\$2.00 per person

Standard \$14.50

Select two (for parties under 35)

Chicken satay with ginger soy sauce

Bacon wrapped dates ↓G

Chicken wing (buffalo or barbecue) ↓G

Pulled pork slider

Sun-dried tomato basil cream cheese stuffed mushrooms ↓G V

Chicken or vegetable pot sticker with ginger hoisin dipping sauce

Baked herb and cheese tart with candied bacon ↓G

Deluxe \$17.50

Select two or three (for parties under 35 please select only two)

Jumbo shrimp with cocktail sauce and lemon wedges ↓G

Bacon wrapped prawns with honey chipotle glaze ↓G

Beef tenderloin sliders with gorgonzola cheese, caramelized onions, and applewood smoked bacon jelly

Tuna tartar on wonton skins with shaved pickled Russian cucumbers



BOARDS + PLATTERS

Prices are per person unless otherwise noted.

Seasonal Fruit Platter ↓G VG \$4.50

Fresh seasonal fruit with assorted berries

Seasonal Vegetable Platter ↓G V \$4.50

Carrot, celery, bell peppers, grape tomatoes, cucumbers, and house-made ranch dressing

Charcuterie Board \$9.25

Assorted domestic cheese, one import cheese, assorted berries and grape, mixed salted nuts, salami, capicola, assorted crackers, and baguettes

Cheese Board V \$7.50

Assorted domestic cheese, imported cheese, dried fruit, grapes and berries with assorted crackers, and sliced baguettes

Mediterranean Board \$9.25

Capicola, salami, fresh mozzarella cheese, grilled vegetables, marinated mushroom and kalamata olives, rustic bread, and roasted garlic herbed olive oil

LIGHT BREAKS

Prices are per person unless otherwise noted.

Freshly brewed Groundworks coffee, vanilla syrup, half and half and assorted hot tea with house baked assorted Danish V \$4.95

Freshly squeezed lemonade and infused water with house-baked assorted cookies V \$3.95

Hot cocoa, marshmallow, whipped cream and infused water with assorted cookie \$3.95



DESSERTS

Prices are per person unless otherwise noted. Select one house-made dessert to complement your lunch or dinner event.

Dessert Catering \$9.50

Includes full coffee service station and infused water

Dessert Additions for Entrees \$4.00

Sliced pound cake with fresh berries, whipped cream, and mint V

Seasonal individual fruit pies V

Flourless chocolate cakes with whipped cream and strawberries ↓G V

Chocolate brownie trifle with whipped cream, strawberry sauce, and fresh berries V

Chocolate ganache mousse with fresh berries ↓G V

Classic tiramisu with crème anglaise V

Seasonal fruit tart V

Crème brulee with fresh berries ↓G V

New York-style cheesecake with strawberry sauce and fresh strawberries V

Carrot cake with cinnamon whipped cream V

Chocolate mousse cake with chocolate sauce and strawberries V



BON APPÉTIT
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