

2016 Chef Menu for Your Gathering

The Gathering





Welcome to The Gathering by Chartwells

There are both big decisions and little details to attend to as you prepare for your upcoming catered event. Let The Gathering by Chartwells guide you, from designing the perfect menu to personalizing all the details of your unique gathering. Our catering services can accommodate any size, theme, or individual requirements, in virtually any location – on or off campus.

We'll work with you to create a custom gathering menu inspired by your unique needs that will leave a lasting impression on your guests. All menus will follow the Chartwells culinary philosophy; authentic recipes using the freshest, seasonal ingredients.

Waiter service, buffet, small plates and international inspired specialty stations: all served in your style! And because you've entrusted your event to The Gathering by Chartwells, the food will be unmatched, the service spectacular, and the event will be unforgettable!

The Gathering by Chartwells at Florida Atlantic University
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The morning start

All breakfast options require a minimum order of 10 guests

Continental breakfast 7.35 per person

Assorted breakfast pastries and bagels with cream cheese
Seasonal fresh fruit and berry salad
Starbucks coffee and assorted hot teas

Cold breakfast 8.25 per person

Seasonal fresh fruit and berry salad with yogurt dipping sauce
House-made ginger, almond and cranberry granola
Hard-boiled, cage-free eggs
Honey bran muffins
Starbucks coffee and assorted hot teas
Low-fat milk

Energy breakfast 12.25 per person

Egg whites scramble with potato, spinach and tomato
Fresh baked low-fat muffins
Seasonal fresh fruit and yogurt bar with house-made granola
Starbucks coffee and assorted teas

Traditional breakfast 13.30 per person

Cinnamon french toast or buttermilk pancakes
Scrambled eggs with finely shredded cheddar cheese
Bacon, pork sausage, or turkey sausage
Seasoned breakfast potatoes
Seasonal fresh fruit and berry salad
Fresh breakfast pastries
Starbucks coffee and assorted hot teas

Executive brunch 17.50 per person

Quiche lorraine with gruyere and pancetta
Eggs benedict with grilled ham and hollandaise
Truffle honey fried chicken with buttermilk biscuits
Citrus poached shrimp with zesty cocktail sauce
Provençal heirloom tomatoes
Rosemary roasted potatoes
Seasonal fresh fruit and berry display
Starbucks coffee and assorted hot teas

The morning start a la carte

Assorted bagels and spreads 23.00 per dozen

Assorted breakfast breads 27.00 per dozen

Assorted danish 27.00 per dozen

Assorted freshly baked muffins 27.00 per dozen

Freshly baked croissants 28.50 per dozen

Seasonal fruit and berry salad 2.90 per person

Yogurt parfait with fresh berries 2.95 per person

Gourmet stuffed french toast with berry compote 4.75 per person

Scrambled eggs with cheddar cheese 2.50 per person

Bacon, pork sausage, turkey sausage or ham

2.00 per person

Seasoned breakfast potatoes 1.75 per person

Hand crafted breakfast sandwiches 4.50 per person

Bacon and cage-free egg on a fresh english muffin

Cage-free egg and cheese on a fresh english muffin

Fried chicken on a buttermilk biscuit

Steak and cage-free egg on a whole wheat bagel


Tomato and cage-free egg on a whole wheat bagel


Cage-free egg and bacon on a croissant



Balanced breaks

All balanced breaks options require a minimum order of 10 guest

 **Popcorn trio** **3.25 per person**
Spicy chili, garlic parmesan, and honey sea salt

 **Muhammara** **4.50 per person**
Creamy roasted red pepper and walnut
Served with toasted, whole wheat pita chips

 **Hummus trio** **5.00 per person**
Spinach hummus, roasted red pepper hummus, and classic hummus

Served with fresh vegetable crudité for dipping

 **Spicy cinnamon-raisin peanut butter** **5.00 per person**
Served with tiny pretzel twists

Sweets & treats

Assorted freshly baked cookies **13.00 per dozen**
House-made salted caramel brownies

18.00 per dozen

Assorted dessert bars **22.00 per dozen**

Wild berry tartlets **30.00 per dozen**

Mini petit fours **28.00 per dozen**

Chefs choice of mini desserts **19.50 per dozen**

Mini dessert shooters **23.00 per dozen**

House blend trail mix with nuts and chocolate **2.50 per person**

Savory party mix **2.00 per person**

Pretzels **1.75 per person**

Yogurt-covered pretzels **2.50 per person**

Mixed nuts **3.25 per person**

Granola bars **1.60 each**

Bagged chips **1.35 each**

Fresh whole fruit **1.35 each**

Beverages

Hot beverages

Freshly brewed Starbucks regular or decaf coffee **2.50 per person**

Hot water and assorted teas **2.50 per person**

Hot apple cider **2.25 per person**

Hot chocolate **2.00 per person**

Cold beverages

Coca-Cola 2 liter **2.95 each**

Ecofriendly water **0.65 per person**

Lemonade **1.10 per person**

Iced Tea **1.10 per person**

Orange or cranberry juice **2.30 each**

Individual beverages

Coca-Cola **1.50 each**

Bottled water **1.50 each**

Milk **1.50 each**



Lunch buffets

Classic deli buffet **12.95 per person**

Your choice of three deli classics, two fresh cheeses pairing, freshly-baked breads and house-made chips with a side salad, Coco-Cola products and condiments.

Pick 3

Smoked ham, turkey, salami, roast beef, pastrami, tuna salad, egg salad, chicken salad, fresh vegetables

Pick 2

Cheddar, swiss, provolone, pepperjack, mozzarella

Pick 1

Sweet chili asian slaw, fingerling potato salad, caesar salad, herbed couscous, or garden salad with dressing

Mike's Melts **13.75 per person**

Your choice of 3 hot melts served with house-made chips and Coco-Cola products.

All sandwiches prepared with chef's selection of fresh bread.

Pick 3

Grilled cheddar, provolone, mozzarella and parmesan cheese

Roasted rosemary exotic mushrooms, walnut pesto and swiss cheese

Heirloom tomatoes, basil, sweet balsamic, fresh mozzarella and parmesan cheese

Caramelized cinnamon apples, pork belly bacon, honey and brie cheese

Pulled roasted chicken, chopped broccolini, sundried tomato pesto and mozzarella

Sweet thai chili shrimp, bacon, wonton chips and cheddar cheese

Marinated roasted red pepper, basil pesto, mozzarella, provolone and parmesan cheese

Grilled skirt steak, tomato, salsa verde, cilantro and cotija cheese

Add chefs signature roasted tomato soup

3.50 per person

Artisan sandwich board **14.50 per person**

Your choice of 3-sandwiches served with house-made chips, Coco-Cola products and a side salad. All sandwiches are available as wraps at your request.

Pick 3

Vegetarian roasted mushroom muffuletta

Cured ham, goat cheese, arugula and sweet fig jam

Smoked turkey with sharp cheddar, grilled red onions, arugula and mango chutney

Roast beef with honey caramelized onions and gorgonzola

Black forest ham with swiss cheese and spicy honey mustard

Vegetarian marinated red bell peppers, walnut and garden greens with muhammara

Smoked turkey club with peppered bacon, lettuce, sprouts, tomato and ranch

Thai chicken salad with mango and chili lime dressing

Avocado tuna salad with tomato and lettuce

Signature House-made chips

Pick 1

Sweet chili asian slaw, fingerling potato salad, caesar salad, herbed couscous, or garden salad with dressing



Bag lunches

Express lunch bag

10.25 per person

All sandwiches served on chef's selection of fresh bread with cookie, chips, fresh whole fruit, Coca-Cola products and condiments.

Pick 3

- Smoked turkey and provolone cheese
- Ham and swiss cheese
- Roast beef and cheddar cheese
- Fresh vegetable wrap
- Tuna salad
- Egg salad
- Chicken salad

Artisan lunch bag

12.75 per person

All sandwiches served on chef's selection of fresh bread with house-made chips, side salad, Coca-Cola products and dessert bar.

Pick 3

- Vegetarian roasted mushroom muffuletta
- Cured ham, goat cheese, arugula and sweet fig jam
- Smoked turkey with sharp cheddar, grilled red onions, arugula and mango chutney
- Roast beef with honey caramelized onions and gorgonzola
- Black forest ham with swiss cheese and spicy honey mustard
- Vegetarian marinated red bell peppers, walnut and garden greens with muhammara
- Smoked turkey club with peppered bacon, lettuce, sprouts, tomato and ranch
- Thai chicken salad with mango and chili lime dressing
- Avocado tuna salad with tomato and lettuce

Pick 1

- Sweet chili asian slaw, fingerling potato salad, caesar salad, herbed couscous, or garden salad with dressing

Individual salad bowls

All salads include freshly baked dinner roll, butter, dressing, cookie, Coca-Cola products and disposable cutlery.

Turkey avocado cobb salad

12.25 per person

Mesclun greens with roast turkey, applewood-smoked bacon, fresh avocado, cage-free hard boiled eggs, onion, house-made croutons and buttermilk ranch dressing

Classic caesar

8.85 per person

Chopped romaine lettuce, shaved parmesan and house-made croutons with our traditional caesar dressing

Traditional chef's salad

11.75 per person

Turkey, ham, cheddar, cage-free hardboiled egg, tomatoes, cucumbers and crisp greens with buttermilk ranch dressing

Greek salad

9.25 per person

Spinach, mesclun greens, tomatoes, cucumbers, kalamata olives, feta cheese, red onion, and mixed greens with a red wine vinaigrette

Spinach salad with berries & honeyed pecans

9.25 per person

Organic spinach, crisp bacon, strawberries, blueberries, bleu cheese, honey candied pecans & zesty apple vinaigrette

Arugula salad & raspberry salad

8.95 per person

Organic baby arugula, candied pecans, raspberries, and honey balsamic dressing

Add grilled chicken

2.90 per person



Theme meals

All balanced breaks options require a minimum order of 10 guest

Little Italy

18.50 per person

Pick 1

Spicy italian sausage bolognese lasagna,
Bucatini aglio olio with bacon, chili, garlic and
parmesan
Seared potato gnocchi with thyme roasted exotic
mushrooms

1

Pick

Chicken saltimbocca, chicken marsala, chicken
parmesan, eggplant parmesan

Served with...

Fresh baked garlic bread
Caesar salad
Tiramisu

Taste of the south

16.50 per person

Carolina pulled pork with mustard sauce
Brioche slider rolls
Nashville hot fried chicken
BBQ brown sugar baked beans
Smoked gouda mac & cheese
Sweet and tangy coleslaw
Cornbread with honey butter
Peach cobbler with granola crumble

Caribbean BBQ

18.50 per person

Jamaican jerk bbq ribs
Caribbean bbq chicken skewers
Sweet cinnamon spiced plantains
Caribbean-style grilled corn with chili
Spicy braised black beans
Toasted coconut rice
Seasonal tropical fruit salad

Carved fresh

14.75 per person

Pick 1

Broccoli cheddar soup, wild mushroom bisque,
vegetable minestrone

Pick 2

Roast turkey, roast beef sirloin, grilled flank steak,
honey baked ham, pastrami pork tenderloin

Pick 2

Sriracha mayo, spicy honey dijon, parmesan aioli, fig
jam, olive oil & vinegar

Pick 1

Sweet chili asian slaw, fingerling potato salad, caesar
salad, herbed couscous, or garden salad with dressing

Accompaniments included

Assorted artisan rolls, organic lettuce, heirloom
tomatoes, red onion, honey caramelized onions,
roasted exotic mushrooms, english cucumber,
marinated shredded carrots, garlic dill pickles, house-
made mayonnaise and dijon mustard

Picnic buffet

14.90 per person

Includes assorted buns, lettuce, tomatoes, pickles, onions,
condiments and fresh baked cookies

Pick 3

¼ lb. sirloin burgers, big city red hot dogs, bbq
chicken, chipotle black bean burgers

Pick 2

Smoked bacon & cheddar potato salad
Penne pasta with grilled garden vegetables and
parmesan-herb vinaigrette
Jicama & pepper slaw with strawberry-lemonade
dressing
Asian slaw with peanut-ginger dressing



Theme meals

Greek corner 18.50 per person

Grilled beef kofta kebabs with tzatziki sauce
Greek chicken and orzo pasta with lemon dill dressing
Chickpea, tomato & cucumber salad with feta
Grilled greek potato salad
Hummus with greek olive oil and sea salt
Soft whole wheat pita
Walnut and pistachio baklava

Mediterranean 23.50 per person

Fish provençal with sautéed garlic broccolini
Steamed mussels fra diavolo
Grilled bruschetta with basil and heirloom tomato
Gazpacho with mint and cucumber
Greens and herb salad with vinaigrette
Wheat dinner rolls with herb butter
Balsamic strawberries with pistachio

Taco Tuesdays 15.95 per person

Pick 2
Sweet thai chili chicken taco with honeyed pineapple salsa
Grilled skirt steak with pickled red onion and green pico de gallo
Crispy cheese stuffed jalapenos with pico de gallo and key lime crema

Served with...
Cilantro and key lime rice
Drunken beans with cotija cheese
Cinnamon sugar churros with chocolate and dulce de leche

Asian buffet 18.50 per person

Pick 1
Hot & sour soup, wonton soup, miso soup

Pick 2
General tso's chicken, korean fried chicken, char siu pork tenderloin, mongolian beef, Korean beef kalbi, sticky pork ribs

Served with...
Vegetable lo mein, Green fried rice, Vegetable spring rolls, Freshly baked cookies

All protein options can be replaced with vegetarian tofu at your request!

Catering Menu 2016

Well balanced 17.25 per person

Pick 2
Chicken kebabs, apricot glazed pork tenderloin, baked parmesan eggplant, flank steak london broil, honey baked salmon

Pick 2
Spinach salad with strawberry, pistachio and parmesan, heirloom tomato and cucumber salad, quinoa with marinated vegetables, zucchini ribbon salad with feta, marinated garbanzo and shredded carrot salad

Served with soft wheat rolls with honey butter

Salad buffet 14.25 per person

Pick 2
Kale, spring greens, spinach, romaine

Pick 2
Fired roasted pulled chicken, char grilled flank steak, italian pancetta, grilled sweet soy tofu, prosciutto ham, grilled cajun turkey

Pick 2
Shredded cheddar, bleu cheese crumbles, crumbled feta, shaved parmesan, mozzarella

Pick 2
Buttermilk ranch dressing, bleu cheese dressing, roasted garlic vinaigrette, sesame soy vinaigrette, caesar, balsamic dressing, raspberry vinaigrette crumbles, or crumbled feta

Accompaniments Included

Grape tomatoes, strawberries, cucumbers, shredded carrots, edamame, garbanzo beans, broccoli florets, grapes, pistachios, candied walnuts, olive oil and red wine vinegar

Add pan seared salmon 4.50 per person
Add bbq shrimp 3.75 per person

The Gathering



Hors D'oeuvres

Cheese display Small-\$40 / Medium-\$60 / Large-\$90

Served with artisan bread, crackers and fresh fruit garnish

Crudité display Small-\$40 / Medium-\$60 / Large-\$90

Seasonal fresh vegetables served with buttermilk ranch dipping sauce

Seasonal fresh fruit display

Small-\$40 / Medium-\$60 / Large-\$90

Italian antipasti display \$120

Spicy cappicola, peppered salami, soppressata, parmesan, peppadew peppers, marinated artichokes, specialty olives, pepperoncini, marinated mushrooms, fresh mozzarella, cherry tomatoes and grilled garlic crostini with olive oil & balsamic vinegar

Mediterranean market display \$130

Grilled chicken skewers with tahini sauce, kalamata olives, grilled eggplant, hummus, roasted baby bell peppers, feta cheese, marinated artichokes, assorted flatbreads and crostini

Sushi display (85 pieces) \$180

Chefs choice of assorted fresh seafood and vegetarian rolls served with soy, pickled ginger and wasabi

Please ask your catering professional for special orders or suggestions

Baked brie en croute (serves 10-15) \$50

Creamy brie wrapped in buttery puff pastry and baked until golden brown topped with seasonal berries, toasted almonds and honey Served with french bread

Caprese display Small-\$40 / Medium-\$60 / Large-\$90

Local heirloom tomatoes with fresh mozzarella, basil, sea salt, extra virgin olive oil and sweet balsamic reduction

Minimum of 4 dozen of each item

Hot Hors d'oeuvres (per dozen)

<i>Vegetable spring roll with sweet & sour sauce</i>	\$20
<i>Chicken pot stickers with curry mustard sauce</i>	\$24
<i>Vegetable pot stickers with wasabi soy sauce</i>	\$23
<i>Beef empanadas with california avocado dip</i>	\$36
<i>Warm fig, caramelized onions, bleu cheese tartlet</i>	\$24
<i>Grilled shrimp with salsa verde</i>	\$30
<i>Thai chicken satay with spicy peanut sauce</i>	\$30
<i>Thai beef meatballs dusted with sesame seeds</i>	\$20
<i>Crab cakes with cajun remoulade</i>	\$32
<i>Apple candied walnut crostini with brie</i>	\$24

Cold Hors d'oeuvres (per dozen)

<i>Watermelon and mozzarella skewer</i>	\$18
<i>Yellow gazpacho shooter</i>	\$3.00 each
<i>Short rib and shiitake tostones</i>	\$36
<i>Seared ahi tuna on crispy wonton with wasabi cream</i>	\$30
<i>Smoked salmon mousse on potato crisp</i>	\$24
<i>Grilled shrimp with mango chipotle sauce</i>	\$30
<i>Caprese skewer</i>	\$22
<i>Thai chicken lettuce wrap</i>	\$30
<i>Shrimp ceviche with serrano chili</i>	\$4.00 each



Hand crafted

All hand crafted stations require a minimum of 30 guest. Added fee for attendants.

Carving station

Choose one of the following items to be carved to order...

Roasted beef sirloin	9.50 per person
Prime rib of beef	10.75 per person
Beef tenderloin	13.00 per person
Grilled pork tenderloin	8.70 per person
Boneless virginia ham	8.00 per person
Herb-roasted breast of turkey	9.00 per person

Choose your accompanying sauce:

Burgundy wine jus, bordelaise sauce, horseradish sauce, hollandaise sauce, roasted turkey gravy, pork demi, au jus or mango chutney

Served with assorted freshly baked dinner rolls and butter

A la carte side options **3.25 per person**

Horseradish whipped potato
Mashed sweet potatoes with pecan butter
Rosemary roasted potatoes
Basmati rice pilaf
Macaroni and cheese
Grilled asparagus
Roasted brussels sprouts with balsamic drizzle
Green bean almandine
Parmesan roasted carrots
Roasted squash with fresh herbs and garlic

Gourmet pasta station

12.50 per person

Pick **2**

Orechiette with broccoli rabe and pistachios
Gnocchi with roasted exotic mushrooms
Angel aglio olio with garlic, pancetta and chili
Rigatoni with italian sausage bolognese
Broccoli, lemon, garlic and whole wheat penne
Eggplant pomodoro with gemelli
Tortellini carbonara with pancetta and parmesan
Farfalle with spicy marinara

Served with house-made garlic bread

Basic pasta station

8.75 per person

Penne pasta with marinara and alfredo sauces and parmesan cheese

Grilled chicken wing station

15.25 per person

All jumbo chicken wings are char grilled to order and tossed in your choice of the following unique mouthwatering sauces...

Pick **3**

Truffle honey, smoky buffalo, garlic parmesan, sweet thai chili, vietnamese, kung poa, cocoa cola bourbon, sriracha honey, caribbean bbq, mango chili, spicy honey dijon

Served with celery sticks, buttermilk ranch and bleu cheese dipping sauce



Hand crafted

Slider station

17.75 per person

Choice any of the following slider combinations and watch them prepared fresh right before your eyes by trained chefs.

Pick 3

- Korean fried chicken with chili spiced slaw
- Pork belly BLT with tangy ranch
- Buttermilk fried chicken with brie, cheddar and smoked bacon
- Mushroom tempura with house-made pickles and cheddar sauce
- Pork belly cubano with cured ham, swiss, house-made pickles and garlic aioli
- Seared ahi tuna with asian slaw and sesame crumble
- Chicken tsukune with grilled pineapple and sweet soy
- Seared crab cake with bacon, lettuce, tomato, parmesan lemon aioli
- Shrimp tempura with korean bbq and kimchi cucumbers
- Beef barbacoa with pepperjack and spicy salsa verde

Served with house-made potato chips

Chicken and waffle station

14.00 per person

This station is a modern take on a classic chicken and waffle combo, a southern staple. Our chicken is fried to order and served crisp with the following preparations on delicious belgium waffles.

Pick 3

- Kung pao fried chicken with toasted peanuts
- Buttermilk fried chicken with spiced maple syrup
- Sriracha honey fried chicken with micro cilantro
- Buttermilk fried chicken with spicy tasso gravy
- General tso's fried chicken with green onion and sesame
- Truffle honey fried chicken with petit herbs

All options available with vegetarian battered and fried tofu

Grilled cheese station

14.75 per person

Our chefs go to great lengths to consistently deliver tasty dishes to our guest. Enjoy your choice of gooey grilled cheese sandwiches made to order and served hot off seasoned griddles.

Pick 3

- Sautéed exotic mushrooms with gruyere and truffle
- Honey crisp apples, candied walnut and brie
- BBQ pulled chicken and cheddar
- Smoked turkey with honey bacon and fontina
- Pork belly, brie and fig jam
- Fried green tomatoes, cheddar and bacon
- Beef short ribs, tomato, provolone and cheddar

Served with roasted tomato soup and creamy macaroni and cheese

Arepa station

15.50 per person

Venezuelans nailed it when they created the arepa. We've taken this classic street food dish and gave it our own little modern twist. Enjoy!

Pick 3

- Skirt steak arepa with pickled red onion, green pico de gallo and cotija cheese
- Pulled chicken arepa with pico de gallo and cotija cheese
- Maple chili bbq pork belly with roasted poblano and cotija cheese
- Exotic mushroom arepa with tomato, garlic aioli and cotija cheese
- Crispy shrimp arepa with salsa criolla and cotija cheese



Hand crafted

Mofongo station **16.00 per person**

Our signature modern version of puerto rican mofongo is made by frying green plantains until softened and mashing them with infused butter, garlic, chicharron and seasonings. We then hand mold the mixture into petit half sphere shapes and serve them to you in bowls garnished with a protein of your choice and chefs delicious soy chicken broth and micro herbs.

Pick 2

Citrus poached shrimp, grilled pork belly, or chicken ala plancha

Add butter poached lobster **7.75 per person**

Add Floridian rock shrimp **6.50 per person**

Vegetarian option available at your request

Dessert Stations

All dessert stations require a minimum of 30 guest. Added fee for attendants

S'mores station **7.75 per person**

Watch as our chefs toast gooey marshmallows to order and wedge them between two golden cinnamon sugar graham crackers and with melted hershey's chocolate

Sundae station **7.00 per person**

Pick 2

Chocolate ice, vanilla ice cream, strawberry ice cream, mango ice cream

Accompaniments include

Toasted peanuts, rainbow sprinkles, chocolate chips, banana, maraschino cherries, chocolate sauce and caramel sauce

"Fondue" station **8.00 per person**

Chocolate and caramel dips served with strawberries, pineapple, pound cake, petit chocolate cookies, brownie bites, pretzels and peach and chantilly cream

Churro station **7.75 per person**

Warm cinnamon sugar churros with chocolate sauce, dulce de leche, snickers, twix, kit kat, reeses, rainbow sprinkles, chocolate chips and peanuts

Chocolate torte station **11.50 per person**

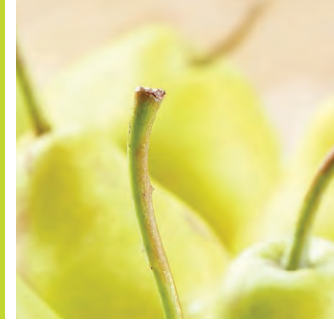
Glazed petit chocolate tortes topped with cocoa nib mousse, balsamic chocolate drizzle, candied walnut crumb and fresh seasonal berries

Beignets station **8.00 per person**

Fresh made french doughnuts fried to order and flavored with your choice of toppings

Pick 3

Real maple & bacon, raspberry lemonade, butterscotch & marshmallow cream, dulce de Leche & hazelnut, passion fruit & cocoa nib, mexican hot chocolate



A la carte seated dinner

Salads

Classic Caesar salad with romaine, parmesan, croutons, and Caesar dressing **6.50 per person**

Roasted beet salad with goat cheese, arugula, and hazelnut **7.50 per person**

Asian pear salad with baby greens, pepitas, and gorgonzola with plum wine vinaigrette **7.50 per person**

Spinach and strawberry salad with raspberry vinaigrette **8.00 per person**

Boston bibb salad with heirloom tomato, bacon, chive and buttermilk ranch **7.50 per person**

Asparagus and shiitake mushroom salad with mesclun greens and balsamic vinaigrette **8.00 per person**

Caprese salad with heirloom tomatoes, fresh mozzarella, prosciutto and balsamic glaze **8.50 per person**

Wedge salad with bleu cheese crumbles, praline bacon, tomatoes, croutons and bleu cheese dressing **8.50 per person**

Mixed green salad with romaine, red onions, tomatoes, croutons, and creamy ranch dressing **6.50 per person**

Desserts

Crème brulee **6.00 per person**

Blueberry crumble **6.00 per person**

Espresso flan **6.00 per person**

Lemon cheesecake with blueberries **6.00 per person**

Molten chocolate cake **6.00 per person**

Key lime pie tartlet **6.00 per person**

Apple crisp with vanilla chantilly **6.00 per person**

Entrées

Korean beef short ribs with wasabi au gratin potatoes, stir fried vegetables, soy jus and sesame crumble **28.00 per person**

Seared grouper with roasted cherry tomato vinaigrette, haricot vert and saffron risotto rice cakes **34.00 per person**

Vegetarian pan seared potato gnocchi with roasted exotic mushrooms and shaved grana padano **19.00 per person**

Prosciutto wrapped cod with parmesan risotto, tomato chili salad, and meyer lemon sabayon **26.00 per person**

Filet of beef with farro risotto, asparagus, roasted exotic mushrooms and balsamic port reduction **38.00 per person**

Grilled filet of beef with jumbo shrimp with asparagus, bordelaise sauce and choron espuma **46.00 per person**

Hawaiian ahi tuna with hazelnut brown butter, shaved brussels sprouts, red quinoa and cherry reduction **36.00 per person**

Berkshire double pork chop with creamy polenta, caramelized apples, arugula, and apple cider gastrique **24.00 per person**

Vegetarian spinach risotto with asparagus and sun-dried tomato pesto **16.00 per person**

Herb crusted chicken with parmesan polenta, roasted garlic broccolini and chili chicken jus **16.00 per person**

Pecan crusted salmon with maple whipped sweet potatoes, rosemary, spinach and orange butter sauce **28.00 per person**



Policies

In keeping with our Mission Green, FAU Catering Services would appreciate your cooperation by returning unused disposable plates and cutlery. These will be retrieved when we return to clear your event.

If you have selected the use of china, please be advised that any missing props, plates, cutlery or linen will be charged to your event at the discretion of the catering department.

Thank you for your continued support.

Cancellations & Adjustments

All cancellations need to be made three business days prior to the catered event. Orders received within 12 hours of the event will be subject to a late charge.

- 50% of event cost will be charged if order is cancelled within three business days of the event date.
- 100% of event cost will be charged if order is cancelled the day of the event.
- Guaranteed number of guests or any adjustments to the order must be finalized three business days prior to the catered event.

Any service/staffing/administrative charges above are charges for the --administration of the function and are not purported to be a tip or gratuity and will not be distributed as a tip or gratuity to the employees who provided service to the guests.

Types of service we offer:

Silver Service - Includes plastic utensils, plates and cups, buffet linens and 3-ply napkins. This service includes full catering service with drop off, return visit and pick up service. Does not include linens for your guest tables - 1 per person (\$15 minimum delivery fee). In the event you need to reach someone during your event, please contact Colleen Wisnewski at 561.302.1386 or Jim Stevenson at 561.314.5786. - \$1.00

Gold Service - Includes china, silverware and glassware. Standard white linen tablecloths, appropriate buffet table linens, and white linen napkins. Buffet & Plated events require server staff - 5 per person. In the event you need to reach someone during your event, please contact Colleen Wisnewski at 561.302.1386 or Jim Stevenson at 561.314.5786. - \$5.00

Silver Service Delivery Only - Includes plastic utensils, plates and cups, disposable buffet linens and 3-ply napkins. This service includes drop off service only. Does not include linens for your guest tables - 15 per delivery. In the event you need to reach someone during your event, please contact Colleen Wisnewski at 561.302.1386 or Jim Stevenson at 561.314.5786. - \$15.00

Bronze Service - Basic Catering Service includes plastic eating utensils, Styrofoam plates & cups. This service is a pick up from the catering department served on disposable trays. NOTE: This service is pick-up only. In the event you need to reach someone during your event, please contact Colleen Wisnewski at 561.302.1386 or Jim Stevenson at 561.314.578