SANDWICHES & SALADS

Gourmet Sandwich Selections
The Sandwiches Featured Below May Be Ordered Two Different Ways
(5 order minimum per sandwich - 4 sandwich flavors max) Max of 125 guests

(1) GOURMET BOXED
16.00 each
(Please choose up to four types)
Boxed sandwiches include original flavor Kettle Chips, whole fruit & beverage assortment of bottled water,
Diet Coke & Sprite and a large chocolate chip cookie. Boxed sandwiches are designed for drop-off service.

(2) SELF-SERVICE BUFFET PLATTERS
16.00 per guest
(5 order minimum per sandwich, 10 guest minimum)
Includes sandwiches with your choice of individual assorted bags of Kettle Chips or red bliss potato salad, pickle spears
& Otis Spunkmeyer cookies & mini brownies with single use serviceware. Includes assorted soda & bottled water.
Ideal for drop-off service (all disposable, University Catering delivers & sets up with no return for clearing)
or standard delivery service.
*Please note service attendants may be required for an additional 25.00 per attendant per hour due to space or event logistics.

SELECTIONS

CHICKEN, BACON, AND AVOCADO WRAP
Grilled Chicken, Hickory Smoked Bacon, Avocado, Romaine Lettuce with Ranch Dressing in a Herb Wrap

BUFFALO CHICKEN WRAP
Grilled Buffalo Chicken, Chopped Romaine, and Shredded Carrots with Blue Cheese Dressing in a Wrap

CHICKEN CAESAR WRAP
Julienned Chicken Breast with Chopped Romaine Lettuce, Shaved Parmesan Cheese &
Caesar Dressing served in a Grilled Spinach Wrap

SOUTHWEST CHICKEN WRAP
Grilled Sliced Chicken Breast with Greenleaf Lettuce, Roasted Corn Pico De Gallo & Guacamole served on a Grilled Flour Wrap

THE RIVIERA
Turkey, Brie Cheese & Thinly Sliced Granny Smith Apple with Lettuce & Cranberry Mayonnaise on a Croissant

THE ITALIAN
Ham, Capicola, Genoa Salami, Provolone, Sliced Tomatoes, Shredded Lettuce, Onion, Italian Seasonings
& Red Wine Vinaigrette on a Grinder Roll

ROAST BEEF & HORSERADISH
Sliced Roast Beef, Arugula, Caramelized Onions, Swiss Cheese, Tomato with Horseradish Mayonnaise on a Brioche Roll

ROASTED VEGETABLE STACK SANDWICH
Grilled Portabella Mushroom, Roasted Red Pepper, Carmelized Onions and other Seasonal Grilled Vegetables
topped with a Balsamic Glaze, served on a Brioche Roll

CHICK PEA SALAD WRAP vgn
Chick Peas, Dill, Parsley and Celery tossed with Vegan Mayonnaise, served with Lettuce, Tomato in a Grilled Spinach Wrap

ALL PRICES SUBJECT TO CHANGE
Traditional Sandwich Favorites

CLASSIC BOXED LUNCH
13.00 per guest
Hard (Kaiser) roll sandwich with original flavor Kettle Chips, apple, large chocolate chip cookie. Condiments, Coke, Diet Coke, Sprite & bottled water with chef’s assortment of:

- Turkey, Provolone Cheese, Lettuce & Tomato
- Roast Beef, Swiss Cheese, Lettuce & Tomato
- Ham, Swiss Cheese, Lettuce & Tomato
- Albacore Tuna, Lettuce & Tomato
- Vegan Wrap - Spinach Tortilla, House-Made Hummus, Shredded Carrots, Fresh Green Peppers, Sliced Cucumbers, Chopped Romaine & Sliced Tomatoes

WRAPPED BOXED LUNCH
13.00 per guest
Wrap sandwich with original flavor Kettle Chips, large chocolate chip cookie, condiments, apple, Coke, Diet Coke, Sprite & bottled water with chef’s assortment of:

- Turkey with Provolone Cheese, Lettuce, Tomato & Tarragon Mayonnaise
- Roast Beef with Horseradish Mayonnaise
- Ham with Honey Dijon Mustard, Swiss Cheese, Lettuce & Tomato
- Albacore Tuna Salad
- Vegan Wrap

OLD SCHOOL SANDWICH BUFFET SELECTIONS
13.00 per guest
Buffet includes sandwich selection from below with your choice of individual assorted bags of Kettle Chips or red bliss potato salad, pickle spears, assorted Otis Spunkmeyer cookies & mini brownies, with Coke, Diet Coke, Sprite & bottled water with single use serviceware.

10 guest minimum per selection.

SELECT ONE SANDWICH VARIETY

On a Hard Roll (Kaiser)
Chef’s Assortment of Hard Roll Sandwiches
- Turkey, Provolone Cheese, Lettuce & Tomato
- Roast Beef, Swiss Cheese, Lettuce & Tomato
- Ham, Swiss Cheese, Lettuce & Tomato
- Albacore Tuna Salad, Lettuce & Tomato
- Vegan Wrap: House-Made Hummus, Shredded Carrots, Fresh Green Peppers, Sliced Cucumbers, Chopped Romaine & Sliced Tomatoes
- Condiments on the side

Croissant Sandwich Buffet
Chef’s Assortment of Croissant Sandwiches
- Turkey, Provolone Cheese, Lettuce & Tomato
- Roast Beef, Swiss Cheese, Lettuce & Tomato
- Ham, Swiss Cheese, Lettuce & Tomato
- Albacore Tuna Salad, Lettuce & Tomato
- Vegan Wrap: House-Made Hummus, Shredded Carrots, Fresh Green Peppers, Sliced Cucumbers, Chopped Romaine & Sliced Tomatoes
- Condiments on the side

Wrap Sandwich Buffet
Chef’s Assortment of Wrap Sandwiches
- Turkey with Provolone Cheese, Lettuce, Tomato & Tarragon Mayonnaise
- Roast Beef with Horseradish Mayonnaise
- Ham with Honey Dijon Mustard, Swiss Cheese, Lettuce & Tomato
- Albacore Tuna Salad
- Vegan Wrap: House-Made Hummus, Shredded Carrots, Fresh Green Peppers, Sliced Cucumbers, Chopped Romaine & Sliced Tomatoes

Vegetarian: V gluten-free: GF Vegan: vgn Local: ✿
DELI SANDWICH BUFFETS

Delivered with single use service ware, serving utensils, linen covered buffet & beverage selection of bottled water, Coke, Diet Coke & Sprite.

HEARTY DELI BUFFET
15.00 per guest (10 guest minimum)
- Roast Beef, Turkey, Ham & Albacore Tuna Salad
- American & Swiss Cheese
- Assorted Sliced Breads, Kaiser Rolls
- Sliced Red Onion, Lettuce, Tomato
- Condiments
- Pickle Spears
- Individual Assortment of Kettle Chips
- Otis Spunkmeyer Cookies & Mini Brownies
- Choice of: Red Bliss Potato or Macaroni Salad
Add Hummus: 6.00 per half pound

LIGHT DELI BUFFET
15.50 per guest (10 guest minimum)
- Albacore Tuna, Egg, Red Pepper Hummus & Chicken Salads
- Fresh Fruit Salad
- Lettuce, Tomato, Sliced Red Onions, Sliced Cucumbers
- Assorted Sliced Breads, White Pitas
- Pickle Spears
- Smartfood Popcorn
- Otis Spunkmeyer Cookies & Mini Brownies

CUSTOM DELI BUFFET
Includes Condiments, Lettuce, Tomato, Sliced Red Onion & Pickle Spears
16.50 per guest (20 guest minimum)
Counts below our minimum may incur additional fees.

SELECT TWO BREADS
- Assorted Sliced Breads
- Kaiser Rolls
- Croissants
- Pitas

SELECT FOUR
- Roast Turkey Breast
- Ham
- Roast Beef
- Genoa Salami
- Albacore Tuna Salad
- Chicken Salad
- Egg Salad
- Hummus

BUDDHA RICE BOWLS
Includes a beverage selection of bottled water, Coke, Diet Coke & Sprite, with dressings on the side.
(We require a 10 order minimum per selection. Max of 125 guests)

Asian Salmon Bowl - $18.00
Oven Roasted Soy Marinated Salmon served over Salad Greens and Sticky White Rice with Pickled Cucumbers, Carrots, Mango, Edamame, Seaweed Salad and Sesame Seeds, served with a Spicy Mayo Dressing.

Chicken Burrito Bowl - $17.00
Sliced Grilled Chicken served with Lime Cilantro White Rice, Salad Greens, Roasted Corn & Black Beans, Red Peppers, Guacamole, Cheddar Jack Cheese and Tri-Color Tortilla Strips and a Salsa Sour Cream Dressing.

Mediterranean Bowl - $16.00
Brown Rice, Quinoa, Arugula, Red Grape Tomatoes, Kalamata Olives, Diced Cucumbers, Hummus, Feta Crumbles and Lemon Greek Yogurt Dressing.
ENTREE SALAD SELECTIONS

Dietary restrictions are subject to additional charges.

(1) BOXED ENTRÉE SALADS
Includes a beverage selection of bottled water, Coke, Diet Coke & Sprite, with large chocolate chip cookie, vinaigrettes & dressings on the side. (We require a 10 order minimum per selection.)

(2) SERVED
For an additional 6.00 per guest (20 Guest minimum/minimum 10 salads per selection).
These salads can be served by attendants on china with standard linen, bakery rolls with butter & margarine, choice of family style or plated dessert, iced water & choice of sweetened with lemon or unsweetened iced tea with lemon & sweeteners or lemonade.

(3) DECONSTRUCTED SALAD BUFFET
(for an additional 4.00pp, 20 guest minimum)
Includes bakery rolls with butter & margarine, choice of one salad selection, Coke, Diet Coke, Sprite & bottled water, Otis Spunkmeyer cookies & mini brownies
No groups larger than 100 guests

SELECTIONS

CHICKEN CAESAR SALAD
Grilled Chicken Breast, Romaine, Croutons, Shaved Parmesan Cheese & Caesar Dressing
13.50 per salad

SANTA FE CHICKEN SALAD GF
Lime-Marinated Chicken, Roasted Corn, Black Beans, Shredded Jack Cheese, Crisp Tortilla Strips, Tomato & Mixed Greens with Cilantro Vinaigrette
15.00 per salad

COBB SALAD GF
Chicken Breast, Avocado, Crumbled Blue Cheese, Bacon, Tomato, Hard Boiled Egg & Lettuce with Balsamic Vinaigrette
16.00 per salad

STEAK SALAD*
Thinline Sliced Marinated Beef Tenderloin over Mixed Greens, Tomatoes, Fried Onions, Asparagus, Red Potato & Blue Cheese with Balsamic Vinaigrette
20.50 per salad

GREEK SALADVGF
Romaine, Red Onion, Kalamata Olives, Cucumber, Roma Tomatoes & Feta Cheese with Red Wine Vinaigrette
13.50 per salad

GARDEN VEGETABLE SALAD VGF
Fresh Garden Lettuces with Peppers, Carrots, Cucumbers, Tomatoes & Shredded Red Cabbage finished with Croutons & Balsamic Vinaigrette
12.50 per salad

THAI PEANUT NOODLE SALAD* vgnGF
Rice Noodles, Carrots, Red Peppers, Snow Peas, Cabbage, Scallions & Cilantro with Spicy Peanut Dressing
14.00 per salad

MESCLUN SALAD vgnGF
Mesclun Greens, Dried Cranberries & Maple Glazed Almonds with Balsamic Vinaigrette
12.50 per salad
Add Crumbled Blue Cheese 1.00 per salad

CHEF SALAD GF
Julienned Ham, Turkey, Swiss Cheese with Hard Boiled Eggs, Cucumbers, Carrots & Tomato Wedges served on fresh Salad Greens served with your choice of dressing: Honey Mustard Dressing
16.00 per salad