

# Flavours Price Guide



2006 Entertaining with Sodexo Culinary Creations  
for Friends & Family Appetizer & Hors D'oeuvres  
Cookbook Winner: Beef Satay with Sweet & Spicy Sauce

**MORNING FARE**

*The menus are presented buffet style. 15 Guest Minimum*

Early Bird . . . . . \$6.00 per guest
The Classic . . . . . \$6.00 per guest
Healthy Start . . . . . \$6.00 per guest
The Eye Opener . . . . . \$9.50 per guest

**A LA CARTE BREAKFAST SELECTIONS**

**BAKED GOODS - by the dozen**

Assorted Fresh Baked Muffins . . . . . \$8.50 per dz.
Assorted Fresh Baked Breads . . . . . \$9.00 per dz.
Assorted Fruit and Cheese Danish . . . . . \$18.25 per dz.
Assorted Baked Bagels . . . . . \$11.75 per dz.
Country Biscuits . . . . . \$12.50 per dz.
Carmel Nut Sticky Buns . . . . . \$15.00 per dz.
Yeast and Cake Donuts . . . . . \$11.00 per dz.
Coffee Cake . . . . . \$18.99 per dz.
Cinnamon Buns . . . . . \$13.00 per dz.

**MORNING STARTERS - by the dozen**

Whole Fresh Fruit . . . . . \$1.00 each
Individual Yogurt . . . . . \$2.00 each
Low Fat Yogurt with Homemade Granola . . . . . \$2.75 each
Fresh Seasonal Fruit Platter
Small (Serves 15 - 25 Guests) . . . . . \$50.00 per platter
Medium (Serves 25-50 Guests) . . . . . \$99.00 per platter
Large (Serves 50-75Guests) . . . . . \$147.00 per platter
Hot Oatmeal served with Brown Sugar . . . . . \$2.00 per guest
Individual Cereal with Milk . . . . . \$2.75 each

**BEVERAGE SERVICE**

Regular and Decaffeinated Coffee . . . . . \$15.00 gallon
Flavored Regular and Decaffeinated Coffee . . . . . \$15.00 gallon
Herbal and Non Herbal Teas . . . . . \$10.00 gallon
Hot Cocoa Packets with Hot Water . . . . . \$13.00 gallon

**COLD BEVERAGES - by the gallon**

Orange Juice . . . . . \$16.95 gallon
Cranberry Juice . . . . . \$16.95 gallon
Apple Juice . . . . . \$16.95 gallon
Fresh Brewed Iced Tea . . . . . \$12.00 gallon
Lemonade . . . . . \$15.00 gallon
Citrus Punch . . . . . \$18.00 gallon
Sparkling Cranberry Punch . . . . . \$18.00 gallon
Sparkling Citrus Punch . . . . . \$18.00 gallon
Fruit Punch . . . . . \$15.00 gallon
Iced Water Station . . . . . \$4.75 gallon

**CANNED AND BOTTLED BEVERAGES**

Bottled Fruit Juice . . . . . \$1.95 each
Canned Soft Drinks, Regular and Diet . . . . . \$1.25 each
Bottled Waters . . . . . \$1.35 each
Apple Cider . . . . . \$13.00 gallon
Milk . . . . . \$1.25 each

**ALL DAY ON CAMPUS** . . . . . \$ 23.00 per guest

**GRAB AND GO BOX LUNCHES SALAD BOX LUNCHES**

*All salads served with freshly baked rolls, butter, and two freshly baked cookies or a brownie and a soft drink. Three Guest Minimum per Menu Selection*

Grilled Chicken Caesar . . . . . \$10.75 per guest
Grilled Steak Caesar . . . . . \$10.75 per guest
Trio- Salad Combo . . . . . \$10.75 per guest
Cobb Salad . . . . . \$10.75 per guest
Chef's Salad . . . . . \$10.75 per guest

**GRAB AND GO BOX LUNCHES BOX LUNCHES**

*Available as boxed meals with seasonal fresh fruit salad, potato salad or pasta salad, two baked cookies or a brownie, and a soft drink.. Three Guest Minimum per Menu Selection*

The Deli . . . . . \$8.00 per guest
Turkey Cheddar Wrap . . . . . \$8.00 per guest
Albuquerque Chicken . . . . . \$9.50 per guest
Sweet Beef Croissant . . . . . \$9.50 per guest

**GOURMET BOX LUNCHES**

Chicken BLT Sandwich with Pesto . . . . . \$9.75 per guest
Barbecued Chicken Wrap . . . . . \$9.75 per guest
Flank Steak on Baguette with Watercress . . . . . \$10.50 per guest

**VEGETARIAN BOX LUNCHES**

Grilled Portobello with Provolone . . . . . \$9.25 per guest
Roasted Veggie Club Sandwich . . . . . \$8.00 per guest

**SERVED LUNCHEONS and DINNERS**

*All served luncheons and dinners include one starch, one vegetable, house salad with house dressing, fresh baked dinner rolls and butter, choice of dessert, fresh brewed coffee, decaffeinated coffee and herbal and non herbal teas and iced tea.*

**POULTRY**

Chicken Lisha . . . . . \$15.35 per guest
Apricot & Goat Cheese Chicken Breast . . . . . \$15.35 per guest
Chicken Sorrento . . . . . \$15.35 per guest
Chicken ala Provencal . . . . . \$13.00 per guest
Zia's Nutty Chicken . . . . . \$13.00 per guest

**BEEF AND PORK**

Beef Wellington . . . . . \$26.00 per guest
Flank Steak Roulade . . . . . \$21.90 per guest
Gorgonzola Encrusted Filet with Cabernet Drizzle . . . . . \$26.00 per guest
Slow Roasted Frenched Pork Prime Rib . . . . . \$21.00 per guest
Honey Balsamic Pork Chop . . . . . \$18.25 per guest
Pan Seared Pork Tenderloin with Apples & Onions . . . . . \$18.25 per guest

**SEAFOOD**

Seafood & Spinach Lasagna with Roasted Red Pepper Coulis . . . . . \$17.25 per guest
Salmon with Leeks & Caper Sauce . . . . . \$15.95 per guest
Halibut Saltimbocca . . . . . Market Price
Shrimp Scampi . . . . . \$13.60 per guest

**VEGETARIAN**

Chèvre, Orzo, and Basil Stuffed Portobello . . . . . \$13.75 per guest
Spaghetti Squash . . . . . \$13.25 per guest
Portobello Mushroom Napoleon . . . . . \$13.75 per guest
Smoked Gouda Farfalle . . . . . \$13.25 per guest

**HEALTHY**

Ribeye Steak Asada with Chili Rub . . . . . Market Price
Mojo Marinated Shrimp with Black Bean Salsa . . . . . Market Price

### Specialty Buffets

All buffets are served on quality plastic products. Buffets may be served on china with silver flatware at an additional charge of \$2.50 per guest. 15 Guest Minimum

Deluxe Sandwich Board . . . . .	\$11.75 per guest
Old Fashioned Barbecue. . . . .	\$13.00 per guest
Fajita and Taco Fiesta. . . . .	\$12.30 per guest
Backyard Buffet. . . . .	\$13.00 per guest
Little Italy. . . . .	\$12.50 per guest

### BUILD YOUR OWN BUFFET

The following menu items are ala carte so you can create your own buffet. Please choose two entrees, one starch, vegetable and dessert. Salad is included on all buffets. 15 Guest Minimum.

#### POULTRY

Chicken Breast topped with Creamy White Sauce. . . . .	\$13.00 per guest
Chicken Piccata . . . . .	\$13.00 per guest
Italian Chicken . . . . .	\$13.00 per guest
Rosemary Chicken . . . . .	\$13.00 per guest
Lemon Parmesan Chicken . . . . .	\$13.00 per guest

#### BEEF

Beef Stroganoff. . . . .	\$12.50 per guest
London Broil with Mushroom Sauce. . . . .	\$17.75 per guest
Caramelized Onion Meatloaf. . . . .	\$12.50 per guest

#### SEAFOOD

Shrimp Creole . . . . .	\$16.25 per guest
Seafood Au Gratin. . . . .	\$17.75 per guest
Seafood Newburg . . . . .	\$18.75 per guest

#### OTHER MEAT SELECTIONS

Grilled Italian Sausage with Peppers and Onions . . . . .	\$15.75 per guest
Roasted Pork Loin with Dijon Sauce. . . . .	\$17.25 per guest
Pan-Seared Pork Chops. . . . .	\$18.25 per guest
Ham Steak. . . . .	\$15.75 per guest

#### VEGETARIAN

Eggplant Parmesan. . . . .	\$12.75 per guest
Pasta Primavera . . . . .	\$11.50 per guest
Vegetarian Lasagna. . . . .	\$11.00 per guest

### HOT HORS D'OEUVRES

Priced per 50 pieces

#### Chicken

Honey Drizzled Chicken Drumettes. . . . .	\$50.00
Buffalo Style Chicken Wings, Blue Cheese Dip. . . . .	\$50.00
Spicy Cajun Chicken Bites. . . . .	\$58.00
Mini Chicken Wellington. . . . .	\$75.00
Sesame Chicken Bites, Apricot Marmalade. . . . .	\$58.00
Coconut Chicken. . . . .	\$75.00
Fried Chicken Tenders, Honey Mustard Sauce. . . . .	\$62.50
Chicken Pot Stickers, Garlic Soy Sauce. . . . .	\$70.00

#### BEEF

Mini Cocktail Meatballs. . . . .	\$65.00
Mini Beef Wellington's, Demi-Glacé . . . . .	\$80.50
Beef Saté with Sweet & Spicy Sauce . . . . .	\$75.00
Ancho Flank Steak Empanadas . . . . .	\$80.50

### HOT HORS D'OEUVRES—Continued

#### PORK

Pork Pot Stickers, Garlic Soy Sauce. . . . .	\$63.00
Mini Ham Biscuits, Mustard Sauce . . . . .	\$50.00
Sausage Bites with White Wine Dijon Mustard. . . . .	\$50.00
Maple - Glazed Apple Rumaki. . . . .	\$63.00
Bacon Wrapped Water Chestnuts. . . . .	\$63.00
Ham & Cheese Puffs. . . . .	\$63.00

#### VEGETARIAN

Spanakopita. . . . .	\$66.50
Vegetable Spring Rolls, Plum Sauce. . . . .	\$62.50
Mini Spinach Quiche. . . . .	\$61.00
Cream Cheese Jalapeño Poppers, Salsa. . . . .	\$61.00
Mozzarella Sticks, Marinara Sauce. . . . .	\$59.00
Cheddar Cheese Straws. . . . .	\$59.00
Vegetable Quesadillas, Guacamole . . . . .	\$59.00

#### SEAFOOD

Corn Blini with Smoked Salmon & Chive Butter. . . . .	\$75.00
Roasted Garlic Hummus & Smoked Salmon Bruschetta. . . . .	\$70.00
Jumbo Bacon Wrapped Scallops. . . . .	\$71.00
Crab Rangoon, Oriental Dipping Sauce. . . . .	\$75.00

#### SAUSAGE

Kielbasa En Croute. . . . .	\$70.00
Sausage Stuffed Mushroom Caps. . . . .	\$70.00
Mini Sausage and Peppercorn Calzone, Marinara Sauce. . . . .	\$80.00

### COLD HORS D'OEUVRES

Minimum 50 pieces of each selection

Assorted Finger Sandwiches. . . . .	\$50.00
Mini Stuffed Cream Puffs. . . . .	\$63.00
Prosciutto Wrapped Melon. . . . .	\$67.00
Artichoke Crowns Stuffed with Feta Cheese. . . . .	\$75.00
Artichoke Crowns Stuffed with Crab Dip. . . . .	\$80.00
Cool Salmon Canapés. . . . .	\$70.00
Chilled Jumbo Shrimp with Cocktail Sauce. . . . .	Market Price
Cucumber Rounds with Boursin Cheese and Mango Garnish. . . . .	\$60.00
Belgian Endive, Goat Cheese, Mandarin Orange, and Chives. . . . .	\$60.00
Cherry Tomatoes Stuffed with Herbed Cream Cheese. . . . .	\$60.00
Stuffed New Potatoes. . . . .	\$60.00

### GOURMENT DIPS, DISPLAYS, AND CARVING STATIONS

#### HOT DIPS AND CHEESES

Warm Parmesan Artichoke Dip. . . . .	\$85.00/serves 25
Hot Creamy Spinach Dip Served in a Bread Bowl. . . . .	\$60.00/serves 25
Chili Con Queso with Tortilla Chips. . . . .	\$60.00/serves 25

#### COLD DIPS

Hummus with Pita Chips. . . . .	\$50.00/serves 25
Cucumber Yogurt Dip with Pita Chips. . . . .	\$40.00/serves 25
Tortilla Chips and Salsa. . . . .	\$25.00/serves 25
Seven Layer Dip with Tortilla Chips. . . . .	\$50.00/serves 25
Savory Pesto and Sun Dried Tomato Cheese Cake . . . . .	\$95.00/ serves 35

#### COLD DISPLAYS - Small 15-25; Med 40-50; Large 60-75

Fresh Vegetables with Ranch Dip. . . . .	\$35.00/69.00/102.00
Seasonal Fresh Fruit Display . . . . .	\$50.00/99.00/147.00
Domestic Cheeses with Crackers. . . . .	\$63.00/125.00/185.00
Imported Cheeses with Crackers . . . . .	\$75.00/149.00/221.00
Poached Salmon . . . . .	Market Price

**GOURMENT DIPS, DISPLAYS, AND CARVING STATIONS**

*All meat selections are only sold by the whole piece & carved by a uniform chef. All are served with miniature rolls and appropriate condiments*

Roasted Breast of Turkey. ....	\$110.00	Serves 75 guests
Roast Beef Tenderloin. ....	\$240.00	Serves 25 guests
Honey Glazed Ham. ....	\$160.00	Serves 75 guests
Roast Prime Rib of Beef. ....	\$230.00	Serves 50 guests
Roast Pork Loin. ....	\$125.00	Serves 45 guests
Roast Top Round of Beef. ....	\$220.00	Serves 75 guests

**SWEET & SALTY**

*Please order by the Dozen*

Assorted Home Style Cookies. ....	\$10.00	per dz.
Specialty Brownies. ....	\$14.00	per dz.
Brownies.....	\$12.00	per dz.
Dessert Bars . . . . .	\$14.00	per dz.
Assorted Mini Petit Fours. ....	\$16.00	per dz.
Decorated Sheet Cakes— standard décor		
Quartered . . . . .	\$35.00	
Half . . . . .	\$70.00	
Full . . . . .	\$140.00	

Assorted Mini Candy Bars. ....	\$0.50	each
Multi-Grain Bars and Granola Bars. ....	\$1.50	each
Individual Bags of Pretzels and Potato Chips. ....	\$1.00	per bag
Mixed Nuts. ....	\$10.00	per lb
Mini Pretzels. ....	\$5.00	per lb
Potato Chips with Ranch Dip. ....	\$11.00	per lb
Tortilla Chips with Salsa. ....	\$15.00	per lb
Ice Cream Sundae Bar. ....	\$5.50	per guest

*35 Guest Minimum*

Prices good through July 2012