



CATERING MENU



UNIVERSITY *of* ST. THOMAS

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The University of St. Thomas Catering Department welcomes the opportunity to serve you. It is our intent to provide fine food and excellent service at a reasonable cost. We strive towards this excellence through careful planning, continuous training and building of staff enthusiasm.

This catering booklet was designed as a guide for you to use when planning your event; however, you are not limited to these choices. If you have a special item that is not listed, ask us if we can prepare it. Our managers and staff are very knowledgeable in all aspects of food service. We invite you to challenge us with new ideas.

If you have any questions or comments you would like to bring to our attention, call (651) 962-6060 or write to us at 2115 Summit Avenue, Mail # 5049, Saint Paul, Minnesota, 55105.

Room Planning:

Three Campuses have catering services available: St. Paul Main Campus, St. Paul South Campus and Minneapolis Campus. Contact the location coordinator where your event is being held to plan your event needs. Please call to reserve a dining room as soon as you decide on a date. Rooms must be booked far in advance.

- ◆ St. Paul Main Campus 962-6068 or 962-6060
- ◆ South Campus 962-6083 or 962-6082
- ◆ Minneapolis Campus 962-4032 (Facility Scheduling)

Please have the following information available when you contact us:

- ◆ Name of organization
- ◆ Date and time of event
- ◆ Room request and physical set-up of room (at the Minneapolis Campus please contact the Facility Scheduling Office)
- ◆ Number of guests attending
- ◆ Billing information, either an internal account number or billing address

Menu Planning:

Once the dining room has been reserved, you should plan your menu. Please place your Catering Order no later than 14 days prior to the date of your event: this will need to include any special requests (i.e. flowers, candles, room set-up, etc.). When planning your menu, please indicate only one entrée choice per meal. Catering will provide special meals for vegetarians or persons with dietary restrictions. Please call the following when you are ready to plan your menu:

- ◆ St. Paul Main Campus 962-6068 or 962-6060
- ◆ South Campus 962-6083 or 962-6082
- ◆ Minneapolis Campus 962-4140 (Food Service)

Departments on UST campuses can order online using a "Request for Service" on the Web site at www.stthomas.edu/rfs

Final Guarantees:

To better serve you at your upcoming event a final guaranteed count is required 72 business hours prior to an event (keep in mind weekend days do not count in your 72 hour requirement). Cancellations after these deadlines or "no shows" will be billed accordingly.

Liquor Policy:

Groups requesting alcohol must follow the University's guidelines. The University does not have a liquor license to provide cash bars, nor to provide liquor to off-campus groups. Please call and a catering representative will assist you with any questions you may have.

Service Fees:

- ◆ A 15% late fee will be added to events served after 7p.m.
- ◆ If a meal is delayed 30 minutes or more after the scheduled time or exceeds a 2 hour window of service and program a 25% fee will be added.
- ◆ Orders received within 24 hours of the event will be assessed a 15% late fee.
- ◆ Applicable taxes will be applied to all external and cash orders.
 - St. Paul and Binz 7.25%
 - Minneapolis 10.40%
- ◆ On-campus delivery charges vary.
- ◆ All dining rooms have one basic set-up, but we are able to arrange the room to meet your specific needs. However, special room set-ups require additional time and will be charged accordingly. (In Minneapolis please contact Facility Scheduling for Set-up needs)
- ◆ Food Service is typically closed on holidays. We may be able to accommodate events during a holiday; however we will adjust our charges to reflect additional labor costs.
- ◆ We offer picnic style service for your event, if you would like a Chef during the time of your event a \$75.00 service fee will be added for a minimum of 2 hours, additional time will be at a rate of \$50.00 per hour.
- ◆ We offer Chef Carving Services at your buffet event, if you would like a Carver during the time of your event a \$75.00 service fee will be added for a minimum of 2 hours, additional time will be at a rate of \$50.00 per hour.

Leftovers:

We try to plan your event so that there will be little food left over. Please remember that, because of health regulations, leftovers may not be taken from a catered event.

Special Services:

Catering can supply for a nominal fee special amenities listed below. We welcome special requests.

Votives	1.50
Vases	1.50
Mirror Tiles	1.50
Stands and Numbers	1.50
Disposable Plates	.10
Disposable Flatware	.10
Disposable Cups	.10
Wine glasses	.50
Linen tablecloths	3.00
Linen Napkins	.50
Paper tablecloths	2.25
Skirting	20.00
Flowers, per request	
China rental, per request	.50 per piece

BEVERAGES

<i>Coffee (Gallon)</i>	13.50
<i>Coffee (Air pot)</i>	8.00
<i>Hot Chocolate (Gallon)</i>	12.50
<i>Hot Chocolate (Packet)</i>	.75
<i>Cider (Gallon)</i>	12.50
<i>Cider (Packet)</i>	.75
<i>Herbal or Regular Tea Bag</i>	.75
<i>Ice Tea (Gallon)</i>	12.50
<i>Ice Water (Gallon)</i>	2.50
<i>Ice Water (Pitcher and Glasses)</i>	.75
<i>Canned Soda</i>	1.25
<i>Celtic Water (Spring)</i>	1.35
<i>Bottled Juice</i>	1.50
<i>Juice (Gallon)</i>	12.50
<i>Orange Juice (Pitcher)</i>	6.50
<i>Milk -1/2 Pint</i>	.85
<i>-Grab and Go</i>	1.50
<i>Punch (Gallon)</i>	12.50
<i>Cranberry Spritz, Lemonade or Fruit Punch</i>	
<i>Domestic Beer</i>	3.00
<i>Import Beer</i>	3.50
<i>Mixed Drinks</i>	4.00
<i>Wine -</i>	<i>Please contact the Catering Coordinator at your location to discuss cost and types of Wine for your event.</i>

TO GO BREAKS

(All breaks come delivered with disposable service ware)

Wake Up ~ 3.75

Coffee, Decaf, Hot Tea, Assorted Fruit Juices, Pastries, Muffins and Scones

Great Start ~ 4.95

Coffee, Decaf, Hot Tea, Assorted Fruit Juices, Sliced Fresh Fruit, Pastries, Muffins and Scones

Tea and Scones ~ 3.25

Variety of Teas, Petit Scones, Butter and Jellies

Refresher ~ 3.75

Assortment of Freshly Baked Bars, Coffee, Decaf, Soda and Celtic Water

Energizer ~ 2.50

Freshly Baked Cookies, Soda and Celtic Water

Snack Time ~ 2.50

Packaged Snacks, Soda and Celtic Water

Ala Carte Snack Items

<i>Individual Packaged Snacks</i>	<i>.95</i>
<i>Pretzels</i>	
<i>Popcorn</i>	
<i>Potato Chips</i>	
<i>Fish Crackers</i>	
<i>Tortilla Chips</i>	
<i>Whole Fruit</i>	<i>.85</i>
<i>Nutrigrain Bars</i>	<i>1.25</i>
<i>Nature Valley Granola Bars</i>	<i>1.25</i>
<i>Chex Mix</i>	<i>1.25</i>
<i>Trail Mix</i>	<i>1.25</i>
<i>Individual Yogurts</i>	<i>1.25</i>

BREAKFAST

(Coffee, Decaf, Tea, Juice, Milk and Ice Water Included When Served in UST Dining Locations)

Plated Service (Served Breakfast) ~ 7.95

Choose one of the items from each category – entrée, meat and potato. A selection of Bakery items and a Fresh Fruit Garnish will be included. In the best interest of your event we offer only one entrée for served breakfasts. Vegetarians will be accommodated.

Buffet Service (Self Service Breakfast) ~ 9.50

Customize your buffet by choosing from each of the following categories. Please include in your selections: two entrees, one meat and one potato. A selection of Bakery items and a Fresh Fruit Tray will be included.

Entree:

*Scrambled Eggs
Scrambled Eggs w/ Cheese
Scrambled Eggs w/Scallions, Diced Tomatoes and Mozzarella Cheese
Texas Toast French Toast
Caramel Apple French Toast
Quiche of the Day
Vegetarian Quiche
Scrambled Egg, Ham and Cheese Breakfast Burrito
Crepes – Stuffed w/ Cream Cheese and Berries
Ham and Cheese Omelet (Plated Only)
Veggie Omelet (Plated Only)
Eggs Benedict (Plated Only)
Huevos Rancheros (Plated Only)*

Meat:

*Sausage Links
Ham Slices
Thick Cut Bacon
Maple Link Sausage*

Potato:

*Hash Browns
Roasted Reds
Sour Cream Ranch Hash Browns
Potatoes O'Brien: Sliced Potatoes with Red and Green Peppers and Onions
Cheesy Potato Casserole: Shredded Potatoes with Cream and Cheese
Lyonnaise Potatoes: Pan Fried Sliced Potatoes with Caramelized Onions
and Thyme*

SPECIALTY BREAKFAST BUFFETS

(Ordered for Service in UST Dining Locations Only)

(Coffee, Decaf, Tea, Juice, Milk and Ice Water Included When Served in UST Dining Locations)

Great Start ~ 5.95

Assortment of Freshly Baked Pastries, Muffins, Scones and a Sliced Fresh Fruit Platter

The Bagel Bar ~ 6.25

Assortment of Freshly Baked Bagels, Cream Cheese, Peanut Butter and Jelly and a Sliced Fresh Fruit Platter

The Lighter Side Buffet ~ 6.25

Freshly Baked Muffins, Fruit Yogurt and an Assortment of Seasonal Sliced Fruit and Berries

Quick and Easy ~ 7.25

Assortment of Freshly Baked Pastries, Muffins, Scones, a Selection of Cold Cereals and Milk, a Sliced Fresh Fruit Platter and Individual Yogurts

Health Nut ~ 6.25

Yogurts, Fresh Fruit and Granola

ALA CARTE BAKERY

<i>Pastries</i>	<i>1.00</i>
<i>Muffins</i>	<i>1.00</i>
<i>Scones</i>	<i>1.00</i>
<i>Assorted Cake Donuts</i>	<i>.85</i>
<i>Bagels with Cream Cheese</i>	<i>1.25</i>
<i>Fruit Breads: (1/2 Loaf Serves 10)</i>	<i>8.50</i>
<i>Banana Nut, Blueberry, Pumpkin, Lemon Poppy Seed, Cranberry Nut</i>	
<i>Fruit Strudel (Serves 10)</i>	<i>10.00</i>

LUNCHES ON THE GO

Sandwich Lunches: Served w/ Chips and Cookie

Salad Lunches: Served w/ Roll and Butter and Cookie

Please Limit to 3 Selections

SALADS

Greek Salad ~ 7.25

*Romaine Lettuce and Iceberg Lettuce with Kalamata Olives, Feta Cheese,
Roasted Tomatoes and Greek Vinaigrette*

Add Grilled Lemon Chicken ~ 8.95

Grilled Vegetable Salad ~ 7.25

Bed of Field Greens with Marinated Seasonal Vegetables with Balsamic Vinaigrette

Asian Salad ~ 7.25

*Mixed Greens, Water Chestnuts, Red Peppers, Mandarin Oranges, Scallions,
Ginger Sesame Dressing and Fried Wontons*

Add Grilled Chicken ~ 8.95

Add Grilled Shrimp Skewer ~ 9.25

Caesar Salad ~ 7.25

Romaine Lettuce, Shredded Parmesan, Croutons and Caesar Dressing

Add Grilled Chicken ~ 8.95

Add Grilled Shrimp Skewer ~ 9.25

Grilled Salmon Salad ~ 9.95

*Mixed Greens with Grilled Salmon, Tomato, Cucumber
And Tomato Basil Relish Vinaigrette*

Chicken Gorgonzola Salad ~ 8.95

*Mixed Greens w/ Grilled Chicken Breast, Craisin, Toasted Caramelized Walnuts,
Onions, Gorgonzola and Raspberry Vinaigrette*

Spinach Salad ~ 7.25

Spinach, Red Onion, Bacon, Mushrooms, Honey Mustard Dressing

Add Grilled Marinated Chicken ~ 8.95

SANDWICHES

Smoked Turkey ~ 7.50

Smoked Turkey, Bacon and Tomato on Ciabatta Bread

Tuna Salad Sandwich ~ 7.50

Fresh Tuna Salad, Swiss Cheese, Lettuce and Tomato on Multi-Grain Bread

Roast Beef ~ 7.50

Sliced Roast Beef, Cheddar Cheese and Sliced Tomato on Ciabatta

Club ~ 7.95

Smoked Turkey, Ham, Bacon and Provolone Cheese, Tomato and Lettuce on Croissant

Vegetarian Sandwich ~ 7.50

*Spinach, Tomatoes, Cucumbers, Roasted Peppers and Munster Cheese
on Multi-Grain Bread*

Turkey ~ 7.50

Turkey, Provolone, Lettuce and Tomato on Multi-Grain Bread

Ham and Swiss ~ 7.50

Ham, Swiss, Lettuce and Tomatoes on Ciabatta

WRAPS

Chicken Salad Wrap ~ 7.50

Chicken Salad, Green Onions, Lettuce and Tomato in a Tortilla Wrap

Chef Salad Wrap ~ 7.95

*Ham, Turkey, Hard Cooked Eggs, Lettuce, Tomato,
Cheddar and Swiss Cheeses in a Tortilla Wrap*

Tuna Salad Wrap ~ 7.50

Fresh Tuna Salad, Lettuce and Tomato Wrapped in a Tortilla Wrap

Vegetarian Wrap ~ 7.50

*Hummus, Roasted Peppers, Tomatoes, Cucumbers and Spinach Leaves
Rolled in a Tortilla Wrap*

LUNCHES ON THE GO BUFFET STYLE

*Choose any of the above salads or sandwiches lunches buffet style
Minimum 15 People*

Please Limit to 3 Selections

Sandwich Lunch Buffet ~ Add 1.00

Served w/ Apple, Chips and Cookie

Salad Lunch Buffet ~ Add 1.00

Served w/ Apple, Roll and Butter, and Cookie

Executive Lunch Buffet ~ Add 2.00

Served w/ Fresh Fruit Tray, Pasta Salad and Cookie

PLATED SALAD LUNCHES

Please choose one of the following options for your luncheon

(Coffee, Decaf, Tea, Milk and Ice Water Included When Served in UST Dining Locations)

Grilled Vegetable Salad ~ 7.75

Bed of Field Greens with Marinated Seasonal Vegetables with Balsamic Vinaigrette

Asian Salad ~ 7.75

*Mixed Greens, Water Chestnuts, Red Peppers, Mandarin Oranges, Scallions,
Ginger Sesame Dressing and Fried Wontons*

Add Grilled Chicken ~ 9.45

Add Grilled Shrimp Skewer ~ 9.75

Greek Salad ~ 7.75

*Romaine Lettuce and Iceberg Lettuce with Kalamata Olives, Feta Cheese,
Roasted Tomatoes and Greek Vinaigrette*

Add Grilled Lemon Chicken ~ 9.45

Caesar Salad ~ 7.75

Romaine Lettuce, Shredded Parmesan, Croutons and Caesar Dressing

Add Marinated Grilled Chicken ~ 9.45

Add Grilled Shrimp Skewers ~ 9.75

Grilled Salmon Salad ~ 9.95

*Bed of Mixed Greens with Marinated Grilled Salmon, Tomato, Cucumber
And Tomato Basil Relish Vinaigrette*

Chicken Gorgonzola Salad ~ 9.45

*Mixed Greens with Grilled Chicken Breast, Craisin, Walnuts, Onions,
Gorgonzola and Raspberry Vinaigrette*

PLATED HOT LUNCHES

Please choose one of the following options for your luncheon

(Coffee, Decaf, Tea, Milk and Ice Water Included When Served in UST Dining Locations)

Lasagna ~ 9.50

*Meat or Vegetarian Lasagna, Gourmet Green Salad-Vinaigrette,
Seasonal Vegetable and Rolls and Butter*

Pesto Chicken ~ 9.95

*Chicken Breast Marinated in Sweet Basil Pesto Served with Marinara Sauce and
Parmesan Reggiano, Gourmet Green Salad-Vinaigrette, Herbed Potato,
Seasonal Vegetable and Rolls and Butter*

Herbed Grilled Chicken ~ 9.25

*Grilled Chicken Breast in a Bernaise Sauce, Gourmet Green Salad-Vinaigrette,
Herbed Potato, Seasonal Vegetable and Rolls and Butter*

Steak Sandwich ~ 8.95

*Open Faced Steak Sandwich w/Caramelized Pearl Onion and Mushroom Sauce on
French Bread Served with Fresh Vegetable of the Day*

BBQ Pulled Pork Sandwich ~ 8.25

Open Faced BBQ Pulled Pork on Grilled Texas Toast, Served with Cole Slaw

LIGHT LUNCHEON BUFFETS

(Coffee, Decaf, Tea, Milk and Ice Water When Served in UST Dining Locations)

Soup and Half Sandwich ~ 7.95

*Choice of ½ Turkey, Roast Beef or Ham Sandwich
With a Cup of the Soup of the Day*

Soup and Salad ~ 7.95

*Choice of Chunky Chicken Salad, Caesar Salad or Mixed Green Salad
With a Cup of the Soup of the Day*

COMFORT BUFFETS ~ 11.95

Minimum Guests 25

(Coffee, Decaf, Tea, Milk and Ice Water When Served in UST Dining Locations)

Cold Deli

Sliced Turkey, Roast Beef and Ham, Swiss, Cheddar and Provolone Cheese,
Tomato- Onion- Pickle Tray, Potato or Pasta Salad and Multigrain Bread,
Croissants and Ciabatta

Lasagna

Meat Lasagna, Italian Salad and Bread Sticks

Italian

Rigatoni, Italian Sausage and Pepper Sauce, Marinara Sauce-Vegetarian, Italian Salad
Antipasti Relish Tray, Rolls and Butter and Parmesan Regainno

Mexican

Beef and Chicken Fajitas, Warm Flour Tortillas, Spanish Rice, Black Beans,
Chips w/Salsa, Shredded Lettuce and Cheese, Sour Cream,
Diced Tomatoes and Onions

Asian

Vegetarian Fried Rice, General Tsao Chicken, White Rice, Egg Rolls,
Pot Stickers w/ Sweet Chili Sauce and Fortune Cookies

Heartland

Yankee Pot Roast, Garlic Mashed Potatoes, Gravy, Seasonal Vegetable,
House Salad and Rolls and Butter

Fall

Sliced Turkey Breast, Stuffing, Mashed Potatoes, Gravy, Green Beans,
House Salad and Rolls and Butter

Picnic

Hamburgers, Brats, Veggie Burgers, Slice Cheese Tray, Tomato-Onion-Pickle Tray,
Potato Salad and Sliced Watermelon
(Custom Cooked – Chef Required \$75.00 Limit 2 Hours)

BBQ

BBQ Chicken, Baked Beans, Corn Bread, Cole Slaw and Sliced Watermelon
(Custom Cooked – Chef Required \$75.00 Limit 2 Hours)

Southern

Slow Roasted Chicken, Yukon Gold Potatoes, Baked Beans and Corn Bread

Fried Chicken

Fried Chicken, Sour Cream Hash Browns, Corn on the Cob and Coleslaw

SPECIALTY BUFFETS

Minimum Guests 25

(Coffee, Decaf, Tea, Milk and Ice Water When Served in UST Dining Locations)

Summit Buffet ~ 16.95

*Fresh Sliced Fruit Display, Caesar Salad and Pasta Salad
Roast Pork Loin w/ Port Sauce
Baked Fresh Atlantic Salmon
Roasted Fingerling Potatoes
Fresh Seasonal Vegetable
Assorted Artisan Breads / Butter*

Cretin Buffet ~ 16.50

*Fresh Sliced Fruit Display, Caesar Salad and Pasta Salad
Chicken Marsala
Orange Roughy Almondine
House Mashed Potatoes
Fresh Seasonal Vegetable
Assorted Artisan Breads / Butter*

Grand Buffet ~ 15.25

*Fresh Sliced Fruit Display, Caesar Salad and Pasta Salad
Beef Tips with Wine Sauce, Pearl Onions and Wild Mushrooms
Flat Grilled Herbed Chicken w/ Sauce Bernaise
Mashed Yukon Gold Potatoes
Fresh Seasonal Vegetable
Assorted Artisan Breads / Butter*

Finn Buffet ~ 14.95

*Fresh Sliced Fruit Display, Raspberry Vinaigrette Salad and Pasta Salad
Slow Roasted Bone-In Chicken Breast in an Herbed White Wine Sauce
Baked Ham with a Cranberry Port Glaze
Fresh Herbed Mashed Potatoes
Fresh Seasonal Vegetable
Assorted Artisan Breads / Butter*

LaSalle Buffet ~ 21.95

*Fresh Sliced Fruit Display, Florentine Salad w/Pancetta and Pasta Salad
Herb Crusted Strip Loin with a Wild Mushroom Demi Glaze
Grilled Shrimp Skewers
Roasted Yukon Gold Potatoes
Fresh Seasonal Vegetable
Assorted Artisan Breads / Butter*

DINNER ENTREES

(Coffee, Decaf, Tea, Milk and Ice Water Included When Served in UST Dining Locations)

Plate Service (Served Dinners)

Choose one of the items from each category – entrée, salad, starch and vegetable. In the best interest of your event we offer only one entrée for served dinners. Vegetarians will be accommodated.

Entrée choices:

Chicken

- ◆ *Chicken Dijon* 12.95
- ◆ *Pesto Chicken Marinara* 12.95
- ◆ *Grilled Herbed Chicken with Bernaise Sauce* 12.95
- ◆ *Chicken Marsala* 12.95

Pork

- ◆ *Roasted Center Cut Pork Loin with Cherry Port Sauce* 12.95
- ◆ *Herb Crusted Rack of Pork* 12.95
- ◆ *Roast Pork Loin w/ Apple Prune Stuffing* 12.95
- ◆ *Thick Cut Iowa Pork Chop w/ Home Made Applesauce* 13.95
- ◆ *Stuffed Pork Loin w/ Sage and Cranberry Stuffing* 12.95

Beef

- ◆ *New York Strip* Market
- ◆ *Blackened Beef w/ Corn Pepper Sauce* 12.95
- ◆ *Beef Medallions w/ Dijon Hollandaise Sauce* 12.95
- ◆ *Roast Tenderloin of Beef w/ Port Demi-Glaze and Wild Mushrooms* Market
- ◆ *Pot Roast of Beef w/ Caramelized Pearl Onion Gravy* 12.95

Fish

- ◆ *Grilled Salmon w/ Hollandaise Sauce* 14.95
- ◆ *Grilled Salmon w/ Roasted Tomato Chutney* 14.95
- ◆ *Broiled Walleye Almondine w/ Drawn Lemon Butter* 15.95

Vegetarian

- ◆ *Vegetarian Stuffed Portabella Mushroom* 12.95
- ◆ *Vegetarian Stuffed Acorn Squash* 12.95

Salad Choices:

- ◆ *Classic Caesar*
- ◆ *Raspberry Vinaigrette Salad*
- ◆ *Spinach Salad*
- ◆ *Caprese Salad: Sliced Tomatoes, Fresh Basil, Fresh Mozzarella, Olive Oil and Balsamic Vinaigrette*
- ◆ *Florentine Salad: Spinach Leaves, Red Onions, Mandarin Oranges, Strawberries, Toasted Walnuts and Bleu Cheese Crumbles in a Sweet Poppy seed Dressing*

Starch Choices:

- ◆ *Roasted New Red Potatoes with Rosemary*
- ◆ *Wild and Brown Rice Pilaf / Whole Grain Rice Medley*
- ◆ *Roasted Fingerling Potatoes*
- ◆ *Mashed Yukon Gold Potatoes*
- ◆ *Roasted Yukon Gold Potatoes w/Fresh Herbs*
- ◆ *Fresh Herbed Mashed Potatoes*

Vegetable Choices:

- ◆ *Green Beans Almondine*
- ◆ *Asparagus (Seasonal)*
- ◆ *Broccoli Rabe*
- ◆ *Glazed Green Top Carrots*
- ◆ *Fresh Zucchini, Yellow Squash, Red Peppers and Spinach*
- ◆ *Fresh Seasonal Vegetable (Chef's Choice)*

BARS, COOKIES AND CAKE

Assorted Bars

Seven Layer

Pecan

Lemon

Cherry Strudel

Brownies

Rice Krispie

Peanut Butter Rice Krispie

Peanut Butter Oatmeal Bar

Three Chip Blondie

Turtle Brownies

Pumpkin Bars

M&M Bars

1.00

Seasonal Cut-out Novelty Cookies

Iced or Sugared (Limited Supply)

1.25

Gourmet Cookies

1.00

Decorated Sheet Cakes

Cake ~ White, Chocolate and Marble

Icing ~ Butter Cream White, Butter Cream Chocolate,
Chocolate Whipped Cream and Whipped Cream

Lemon w/ Whipped Cream Icing

Mexican Chocolate w/ Chocolate Mousse Icing

1/4 Sheet ~ Serves 18

20.00

1/2 Sheet ~ Serves 36

37.00

Full Sheet ~ Serves 72

65.00

**Special Themes and Art Work Available at an Additional Cost*

DESSERTS

Cannoli's ~ 2.25

Filling Choices: Raspberry, Chocolate and Pistachio

High Pie ~ 3.25

Choice of Apple, Fruit of the Forest, Apple and Peach

Key Lime Tart ~ 3.00

Key Lime Tart w/ Whipped Cream

Lemon Curd Tart ~ 3.00

Lemon Curd Tart w/ Whipped Cream

Turtle Cheesecake ~ 3.25

Turtle Cheesecake Served with Caramel Sauce

Tiramisu ~ 3.25

Layers of Lady Fingers Mascarpone Cheese and Espresso

Golden Harvest Carrot Cake ~ 3.75

Layers of Carrot Cake with Pineapple, Craisin and a Cream Cheese Frosting

Triple Chocolate Turtle Torte ~ 3.75

*Three Layers of Chocolate Cake with Caramel,
Pecans and Chocolate Frosting*

Chocolate Decadence ~ 3.75

Flourless Chocolate Cake

Fruit Crumble Dessert ~ 3.75

Phyllo Crust Filled w/ Apple, Pear-Almond or Peach w/ Crumb Topping

Layered Lemon Cake ~ 3.75

Layers of White Cake, Lemon Filling and Whipped Cream

Mini Dessert Station ~ 4.50

Assorted Mini Desserts (Minimum 30 Pieces)

PIZZA

(All Pizza Cut Into 10 Slices)

<i>Cheese Pizza</i>	<i>11.50</i>
<i>Sausage Pizza</i>	<i>12.50</i>
<i>Pepperoni Pizza</i>	<i>12.50</i>
<i>Vegetarian Pizza</i>	<i>13.50</i>
<i>Supreme Pizza</i>	<i>13.50</i>
<i>Pesto Chicken w/ Sun dried Tomato</i>	<i>13.50</i>
<i>White Chicken Pizza</i>	<i>13.50</i>
<i>White 5 Cheese Pizza</i>	<i>13.50</i>

ADD AN ITEM:

<u>Meats:</u>	<i>2.00</i>
<i>Sausage</i>	
<i>Pepperoni</i>	
<i>Chicken</i>	
<i>Canadian Bacon</i>	

<u>Toppings:</u>	<i>1.50</i>
<i>Black Olives</i>	
<i>Green Olives</i>	
<i>Green Peppers</i>	
<i>Mushrooms</i>	
<i>Artichokes</i>	
<i>Onions</i>	
<i>Green Onions</i>	
<i>Roasted Tomatoes</i>	
<i>Extra Cheese</i>	

APPETIZERS

Hot - All Hot Appetizers Priced by the Piece

<i>Chicken Drummettes and Wings</i>	
♦ <i>Blue Cheese and Celery Sticks</i>	.95
<i>Chinese Pork Potstickers</i>	
♦ <i>Soy/Green Onion/Cilantro Dipping Sauce</i>	1.25
<i>Chicken Taquito</i>	
♦ <i>Salsa and Sour Cream</i>	.95
<i>Vegetarian Egg Roll</i>	
♦ <i>Sweet Chili Dipping Sauce</i>	.95
<i>Spanakapita</i>	1.25
<i>Assorted Mini Quiche</i>	1.25
<i>BBQ Meatballs</i>	.75
<i>Chicken Marsala Puffs</i>	1.50
<i>Chicken Satay</i>	1.50
<i>Crab Rangoon</i>	1.50
<i>Waterchestnuts Wrapped in Bacon</i>	1.25
<i>Assorted Mini Deep Dish Pizza</i>	1.25
<i>Asparagus and Goat Cheese Phyllo</i>	1.25
<i>Raspberry and Brie in Phyllo</i>	1.50
<i>Hot Artichoke Dip with Baguette</i>	1.50

Cold - All Cold Appetizers Priced by the Serving Per Person

<i>Tomato Basil Bruschetta</i>	1.25
<i>Petit Pinwheel Wraps (2 per serving)</i>	1.25
<i>Hummus with Pita</i>	1.25
<i>Spinach Dip with Diced French Bread</i>	1.25
<i>Shrimp Cocktail (2 per serving)</i>	2.50

Platters - All Platters Priced by the Serving Per Person

<i>Seasonal Vegetable Crudités with Dip</i>	2.25 per person
<i>Seasonal Fresh Fruit with Berries Display</i>	2.25 per person
<i>Sliced and Cubed Domestic Cheese with Crackers</i>	2.25 per person
<i>Imported and Domestic Cheese and Crackers</i>	3.25 per person
<i>Imported Smoked Salmon Display</i>	Market Price
<i>With Petit Breads and Condiments</i>	
<i>Sliced Turkey, Roast Beef and Ham with Condiments</i>	
<i>and Silver Dollar Buns</i>	1.65 / 1 piece per or 3.25 / 2 pieces per

Thank You

*For Choosing
The University of St. Thomas
Catering Services*