

## Sandwiches

### Southwest BBQ Pork Hero

Pulled BBQ pork roast piled on a ciabatta roll with pepperjack cheese, caramelized onions and molasses BBQ sauce. Served with Jicama slaw and homemade potato chips  
\$12.99 per guest



### Hummus & Grilled Vegetable Wrap

Hummus and roasted eggplant, zucchini, red pepper in a whole wheat wrap with lettuce, tomato, and a light vinaigrette. Served with Fruit Salad  
\$9.99 per guest

## TABLED STATION

### Boos Block Cheese Board

A sumptuous offering of fresh cheeses from Dill Havarti to Gruyère, to sweet Brie and festively garnished with mixed nuts.  
\$3.99 per guest



### Roasted Vegetables with Balsamic Reduction

A delightful mix of fresh vegetables roasted to mouth melting tenderness, drizzled in sweet balsamic syrup  
\$1.99 per guest

*Your Campus Catering Team is proud to offer these special catering menus during the Spring of 2011. To place an order or speak with the catering department please call or email:*

University of Evansville Catering  
(812) 488-2065  
catering@evansville.edu/ www.uedining.com



# Our Favorite Flavours of Spring CATERING SPECIALS



SPRING 2011



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(812) 488-2065 / catering@evansville.edu



As we begin the transition between winter and summer, our talented catering culinarians have taken advantage of the bountifully vibrant and colorful flavors of spring by creating delightfully new dishes featuring the season's best fruits and vegetables. These delicious flavors of the season are at their peak making these dishes available for a limited time. Contact our catering department to schedule your next event with delicious food and impeccable service.

## HORS' DOEUVRES

### Pistachio Encrusted Chevre & Grape Truffles

Fresh red grapes rolled in soft chevre and crushed pistachios to form uniquely delightful fruit "truffles"

\$15.99 per dozen



### Caramelized Onion & White Bean Crostini

Crunchy French bread toasts topped with rosemary garlic and onion white bean spread, Balsamic syrup.

\$14.99 per dozen

### Mini Curried Chicken & Golden Raisin Tartlet

Savory chicken curry with raisins & apricots in a pineapple cream sauce, spooned into crispy phyllo cups.

\$14.99 per dozen



## SALAD

### Asparagus, Roasted Beet, Goat Cheese and Grapefruit

A refreshing mix of Spring Flavors, steamed asparagus, fire roasted beets, creamy goat cheese and cool grapefruit wedges in a poppy seed dressing.

\$5.99 per guest

### Herbed Chicken, Pear & Fresh Spinach Salad

Fantastic salad combo of Herbed Grilled Chicken Breast, sweet sliced pears, baby spinach, carrots, toasted almonds and feta, dressed in balsamic vinaigrette.

\$12.99 per guest

Prices are good through May 2011.

## ENTRÉES

All entrée's are served with a house salad and dressing, rolls, butter, Iced Tea, Iced Water and Coffee.

### Beef Tenderloin Bourguignon

Our most succulent tenderloin steaks prepared in the classic French style, topped with baby carrots and pearl onions.

\$24.99 per guest



### Moroccan Lemon Chicken with Mango Chutney

Tender breast of chicken braised with lemon and traditional spices, couscous and minted carrots served with sweet mango chutney.

\$17.99 per guest

### Oven Roasted Tilapia with Mango Salsa

Roasted tilapia with chunky house made mango lime salsa, steamed basmati rice and fresh green beans.

\$16.99 per guest

## DESSERT

### Candy Bar

The ultimate candy fest: a lavish spread of everyone's favorite candies arranged temptingly. Try every one!

\$2.99 per guest

### Chocolate Bread Pudding

Impossibly decadent chocolate bread pudding made with walnuts, topped with rich and delicious caramel sauce.

\$3.99 per guest



### Cupcake Blast Station

Our delectable chocolate and vanilla cupcakes with an arctic blast of ice cream in the center

\$3.99 per guest

Spring Catering Specials and Prices are available through May 2011.

