

Buffets (15 guest minimum for all buffets unless otherwise stated)

Buffet #1 \$26.50 per guest (served at room temperature)

Shrimp, Watercress & Mango Salad
Beef Tenderloin, Wild Mushrooms
Roasted Fingerling Potatoes, Caramelized Onions
Spinach Salad
Grilled Asparagus
Mesclun Greens, Balsamic Vinaigrette
Roasted Tomatoes

Buffet #2 \$21.25 per guest (served at room temperature)

Seared Salmon, Artichokes, Olives,
Lemon Roasted Chicken, Capers & Tomatoes
Green Beans, Caramelized Onions, Tomatoes, Pine Nuts
Lentils, Roasted Peppers, Feta Cheese
Moroccan Vegetables, Couscous Salad
Arugula, Roma Tomatoes, Balsamic Vinaigrette

Buffet #3 \$15.95 per guest (10 guest minimum, served at room temperature)

Grilled Chicken Breast, Roasted Tomatoes, Balsamic Grilled Onions
House Salad, Mixed Greens, Tomato, Cucumber, Grated Carrots, Balsamic & Ranch Dressing
Roasted Fingerling Potatoes, Caramelized Onions, Spinach Salad
Freshly Baked Cookies

Make Your Own Salad Bar \$9.95 per guest (10 guest minimum)

Organic Mixed Baby Greens
Grilled Chicken
Grated Carrot
Cucumber
Tomato
Julienne Bell Pepper
Crumbled Blue Cheese
Croutons
Balsmic Vinaigrette & Ranch Dressing

Add Bread Rolls & Butter (Minimum order 1 dozen) \$0.95 per guest

Add Soup of the Day- Chef's selection

Small Soup \$3.45 per guest

Large Soup \$4.25 per guest

Italian Buffet \$15.95 per guest (served hot)

Chicken Parmigiana, Penne Arrabbiata, Garlic Bread
Tomato, Mozzarella & Basil Salad, Caesar Salad, Herb Croutons

Asian Buffet \$15.95 per guest (served hot)

Beef & Broccoli, Shiitake Mushrooms, Red Pepper Garlic Sauce
Orange Chicken, Stir-Fried Vegetables, Steamed Jasmine Rice, Mizuna Greens
with Ginger Soy

American Buffet \$15.95 per guest (served hot)

Roast Turkey, Honey Glazed Ham, Green Beans
Mashed Potatoes, Mixed Greens, Honey Mustard Vinaigrette

Nuevo Latino \$19.95 per guest

Mesclun Greens with Guava Vinaigrette, Stuffed Cuban Roasted Pork with Sour Orange
Glaze, Chipotle Rubbed Roasted Salmon with Lime Garlic Oregano Mojo, Fried Sweet
Plantains with Vidalia Onions, Coconut Rice, Black Beans

Smokin' Hot Smokehouse \$19.95 per guest

(15 guest minimum, 72 hours notice required)

BBQ Pulled Pork & 1/4 House Smoked Chicken or Substitute for 1 Daily Smokehouse Special

Add Additional Daily Special Smokehouse Proteins at \$ 6.95 per guest

(must be for entire amount of people guaranteed)

Cornbread & Dinner Rolls

Choose 2 Sides from the following: Mac N Cheese, Potato Salad, BBQ Baked Beans, Coleslaw

Add an additional side for \$2.65 per guest (15 guest minimum)

IBC Root Beer/Lemonade or Iced Tea \$1.85 per guest

Watermelon Slices (Seasonal) \$1.85 per guest

All Buffets Available with 36 Hours Notice Unless Otherwise Stated

Pizza (suggested serving is 2 slices per guest) Must be ordered 48 hours in advance

18" Round Cheese Pizza (8 slices)

\$12.75 per pizza

18" Round Pizza with toppings (8 slices)

\$15.00 per pizza

Suggested Toppings Include: Pepperoni, Ham & Pineapple, Buffalo Chicken & Blue Cheese,
Sausage & Mushroom, Roasted Vegetables, Roasted Portobello & Goat Cheese, Caramelized
Apples & Great Hill Blue Cheese

All of Our Pizzas are made with Organic Dough.

Local Seasonal Toppings Available Upon Request.

Please note all Campus Catering orders include disposable flatware & utensils

Before placing your order, please inform a member of the catering team if

a person in your party has a food allergy.

Tablecloths can be provided upon request at an additional charge.

All Prices are subject to change with out prior notice.