

# EVENT MENU

UNIVERSITY OF CENTRAL FLORIDA





# INSPIRED EXPERIENCES.

## CULINARY FORWARD

Our food is locally sourced and globally inspired to connect you with community and fuel your best work.

## THOUGHTFUL HOSPITALITY

Our people are genuine, passionate, and empowered to do what it takes to make your moment special.

## PEOPLE & PLANET

Our common goodness considers the environmental, social, ethical and economic impact of everything we do.

## INSPIRED EXPERIENCES

Our experiences create connection and culture, bringing desired and inspired spaces to life.

## WHAT'S INSIDE

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**VG** VEGAN

**V** VEGETARIAN

**EW** EAT WELL

**PF** PLANT FORWARD



# ALL-DAY PACKAGES

## ALL DAY DELICIOUS \$48.59

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 12 guests or more.

### DELICIOUS DAWN

Assorted Muffins <b>v</b>	380-490 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### AM PERK UP

Granola Bars <b>v</b>	100-200 Cal each
Assorted Yogurt Cups <b>v</b>	40-80 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### POWER UP LUNCH

Tomato and Cucumber Couscous Salad <b>VG</b>	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad <b>v EW</b>	210 Cal/6.5 oz. serving
Bakery-Fresh Rolls with Butter <b>v</b>	160 Cal each
Green Beans Gremolata <b>VG EW PF</b>	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto <b>v EW</b>	270 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce <b>EW</b>	210 Cal/5.75 oz. serving
New York- Style Cheesecake	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### PM PICK ME UP

Spinach Dip (Hot Or Chilled) with Tortilla Chips <b>v</b>	230 Cal/2.25 oz. serving
Grilled Vegetable Tray <b>VG EW PF</b>	70 Cal/3 oz. serving
Bakery-Fresh Brownies <b>v</b>	250 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

## MEETING WRAP UP \$40.29

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 12 guests or more.

### MORNING MINI

Miniature Muffins <b>v</b>	80-120 Cal each
Miniature Danish <b>v</b>	100-140 Cal each
Miniature Scones <b>v</b>	100-110 Cal each
Yogurt Parfait Cups <b>v</b>	360-410 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### THE ENERGIZER

Donut Holes <b>v</b>	45-70 Cal each
Ripe Bananas <b>VG EW PF</b>	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### IT'S A WRAP

Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	600 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap <b>v PF</b>	620 Cal each
Seasonal Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch <b>v EW PF</b>	45 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad <b>VG</b>	120 Cal/3 oz. serving
Individual Bags of Chips <b>v</b>	100-160 Cal each
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Bakery-Fresh Brownies <b>v</b>	250 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### MID-DAY MUNCHIES

Tortilla Chips	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Pico De Gallo <b>VG</b>	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Whole Fruit <b>VG EW PF</b>	45-100 Cal each
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

# ALL-DAY PACKAGES

## SIMPLE PLEASURES \$31.99

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 12 guests or more.

### SIMPLE CONTINENTAL

Assorted Donuts <b>v</b>	240-540 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### BOX LUNCH

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy® Cookies and Bottled Water

Choice of Two (2) Sandwiches:

Tuna Salad Ciabatta	520 Cal each
Deli Sliced Ham with Honey Mustard Ciabatta	390 Cal each
Turkey and Swiss Sandwich	520 Cal each
Roasted Pepper and Mozzarella Ciabatta <b>EW PF</b>	500 Cal each
Individual Bag of Chips <b>v</b>	100-160 Cal each
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Bottled Water	0 Cal each

### MID-DAY MUNCHIES

Tortilla Chips	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja <b>vg</b>	20 Cal/1 oz. serving
Salsa Verde <b>vg</b>	5 Cal/1 oz. serving
Pico De Gallo <b>vg</b>	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter <b>vg PF</b>	35 Cal/2.5 oz. serving
Assorted Whole Fruit <b>vg EW PF</b>	45-100 Cal each
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

\*All packages include necessary accompaniments and condiments.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



ENJOY OUR ALL-DAY  
PACKAGES TO  
SUSTAIN YOUR GUESTS  
THROUGHOUT THE DAY.



# BREAKFAST

## BREAKFAST COLLECTIONS

All prices are per person and available for 12 guests or more. All appropriate condiments included.

### MINI CONTINENTAL \$13.79

Miniature Muffins <b>v</b>	80-120 Cal each
Miniature Danish <b>v</b>	100-140 Cal each
Miniature Bagels <b>v</b>	110-140 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### QUICK START \$14.79

Choice of Three (3) Breakfast Pastries:	
Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-550 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Buttery Croissants <b>v</b>	370 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### NEW YORKER \$18.09

Assorted Bagels <b>v</b>	290-450 Cal each
Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion and Cream Cheese	280 Cal/9 oz. serving
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

## À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam <b>v</b> \$28.49 PER DOZEN	290-450 Cal each
Assorted Muffins Served with Butter and Jam <b>v</b> \$28.49 PER DOZEN	380-490 Cal each
Cinnamon Rolls <b>v</b> \$28.99 PER DOZEN	350 Cal each
Assorted Scones Served with Butter and Jam <b>v</b> \$28.49 PER DOZEN	400-440 Cal each
Hard-Boiled Eggs <b>v</b> \$1.89 PER PERSON	80 Cal each
Vegan Blueberry Banana Breakfast Bread <b>VG PF</b> \$17.89 SERVES 12	250 Cal slice

# BREAKFAST

## HOT BREAKFAST

All prices are per person and available for 12 guests or more. All appropriate condiments included.

### ULTIMATE BREAKFAST \$20.99

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Choice of Three (3) Breakfast Pastries:

Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-490 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Buttery Croissants <b>v</b>	370 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Breakfast Potatoes	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cheddar and Onion Frittata <b>v</b>	270 Cal each
Pancakes <b>v</b>	50 Cal each
Maple Syrup <b>vg</b>	80 Cal/1 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### AMERICAN BREAKFAST \$16.99

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Choice of One (1) Breakfast Pastry:

Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-490 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Buttery Croissants <b>v</b>	370 Cal each
Breakfast Potatoes	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### SUNRISE SANDWICH BUFFET \$16.49

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Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Breakfast Potatoes	120-140 Cal/3 oz. serving

Choice of Two (2) Sunrise Breakfast Sandwiches:

Egg and Cheese English Muffin <b>v</b>	270 Cal each
Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	490 Cal each
Ham, Egg and Cheese Biscuit	450 Cal each
Bacon, Egg and Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	600 Cal each
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup <b>v</b>	440 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	560 Cal each
Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard-Boiled Egg on a Everything-Spiced Biscuit	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request -  
Nominal Fee May Apply

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\*All packages include necessary accompaniments and condiments.

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# BREAKFAST

## BREAKFAST ENHANCEMENTS

All prices are per person and available for 12 guests or more.

### YOGURT PARFAITS \$6.09 PER PERSON

Choose Your Favorite:

Blueberry Orange Yogurt Parfait <b>v</b>	380 Cal each
Apple, Raisin and Cranberry Yogurt Parfait <b>v PF</b>	410 Cal each
Honey Ginger Pear Yogurt Parfait <b>v PF</b>	460 Cal each
Strawberry Yogurt Parfait <b>v</b>	360 Cal each

### ASSORTED CEREAL CUPS SERVED WITH MILK

#### \$4.99 PER PERSON

Individual Cereal Cups <b>v</b>	180-230 Cal each
Milk	120 Cal/8.75 oz. serving

### OATMEAL BAR \$6.49 PER PERSON

Oatmeal <b>vg</b>	140 Cal/8 oz. serving
Honey <b>v</b>	50 Cal/0.5 oz. serving
Maple Syrup <b>vg</b>	80 Cal/1 oz. serving
Dried Cranberries <b>vg</b>	50 Cal/0.5 oz. serving
Raisins <b>vg</b>	40 Cal/0.5 oz. serving
Brown Sugar <b>vg</b>	50 Cal/0.5 oz. serving
Cinnamon Sugar <b>vg</b>	30 Cal/0.25 oz. serving
Walnuts <b>vg</b>	90 Cal/0.5 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

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# SANDWICHES & SALADS

## CLASSIC COLLECTIONS

All prices are per person and available for 12 guests or more.

### DELI EXPRESS \$23.29

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Individual Bags of Chips <b>v</b>	100-160 Cal each
Assorted Baked Breads and Rolls <b>v</b>	110-230 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Choice of Tuna Salad, Egg Salad, Chicken Salad, or Hummus with Vegetables)	50-230 Cal/2-4.5 oz. serving
Cheese Tray (Cheddar and Swiss) <b>v</b>	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Peppercornini) <b>vg</b>	10 Cal/1 oz. serving
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Choice of Two (2) Beverages:	
Lemonade	80 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### PREMIUM BOX LUNCHES

#### Salmon Caesar Salad \$22.09

Caesar Salad with Grilled Salmon, Shredded Parmesan Cheese and Seasoned Croutons	660 Cal/10.5 oz. serving
Bakery-Fresh Roll with Butter <b>v</b>	160 Cal each
Fresh Fruit Cup <b>vg pf</b>	35 Cal/2.5 oz. serving
Dessert Bar <b>v</b>	240-370 Cal each
Bottled Water	0 Cal each

#### Harvest Chicken Salad \$20.99

Grilled Chicken, Fresh Baby Arugula, Roasted Red Potato, Cauliflower and Pumpkin Seeds tossed in a Kale Pesto Vinaigrette	640 Cal/13 oz. serving
Bakery-Fresh Roll with Butter <b>v</b>	160 Cal each
Fresh Fruit Cup <b>vg pf</b>	35 Cal/2.5 oz. serving
Dessert Bar <b>v</b>	240-370 Cal each
Bottled Water	0 Cal each

#### Thai Beef Salad \$21.99

Flank Steak, Rice Noodles and Vegetables on Greens with Chopped Peanuts and a Thai Vinaigrette	580 Cal/13.8 oz. serving
Bakery-Fresh Roll with Butter <b>v</b>	160 Cal each
Fresh Fruit Cup <b>vg pf</b>	35 Cal/2.5 oz. serving
Dessert Bar <b>v</b>	240-370 Cal each
Bottled Water	0 Cal each

### CLASSIC BOX LUNCH \$16.99

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy® Cookies and Bottled Water

Choice of One (1) Classic Sandwich (See Below)	130-790 Cal each
Individual Bag of Chips <b>v</b>	100-160 Cal each
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Bottled Water	0 Cal each

### CLASSIC SELECTIONS SANDWICH BUFFET \$21.99

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy® Cookies and Choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Dill Pickle Slices <b>vg</b>	5 Cal/1 oz. serving
Individual Bags of Chips <b>v</b>	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy® Cookies <b>v</b>	210-230 Cal each
Choice of Two (2) Beverages:	
Lemonade	80 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)

Deli Sliced Ham with Honey Mustard Dressing on Ciabatta Bread	410 Cal each
Roast Beef and Cheddar Sandwich	430 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
Chicken Caesar Wrap	630 Cal each
Grilled Vegetable Wrap with Provolone, Tomato, Lettuce and Pesto Mayo with Pine Nuts <b>vg pf</b>	620 Cal each

Additional premium box lunch options available upon request! Please contact your catering professional.

# SANDWICHES & SALADS

## CLASSIC COLLECTIONS

All prices are per person and available for 12 guests or more.

### THE EXECUTIVE LUNCHEON \$24.99

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy® Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	30-240 Cal each
Dill Pickle Slices <b>VG</b>	5 Cal/1 oz. serving
Individual Bags of Chips <b>V</b>	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each
Assorted Craveworthy® Cookies <b>V</b>	210-230 Cal each
Choice of Two (2) Beverages:	
Lemonade	80 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Ham and Swiss Ciabatta with a Red Onion Apricot Relish	510 Cal each
Tuna and Apple Salad with Fresh Tomatoes and Arugula on Ciabatta Bread <b>EW</b>	420 Cal each
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 Cal each
Roast Beef and Fontina Sub	660 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub	480 Cal each
Deli-Style Turkey, Ham and Mozzarella with Pesto Mayo on a Baguette	680 Cal each
Spicy Grilled Vegetable Wrap Bruschetta and Black Olives <b>V PF</b>	570 Cal each

## SIDE SALAD SELECTIONS

(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)

Traditional Garden Salad with a Balsamic Vinaigrette Dressing and Ranch <b>V EW PF</b>	45 Cal/3.5 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette <b>EW</b>	180 Cal/3.75 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing <b>V</b>	240 Cal/4 oz. serving
Creamy Vegan Coleslaw <b>VG EW PF</b>	80 Cal/3 oz. serving
Sweet Chili Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet and Spicy Chili Sauce <b>VG EW PF</b>	20 Cal/3 oz. serving
Strawberry Melon Salad <b>EW</b>	40 Cal/3 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives <b>V</b>	80 Cal/3 oz. serving
Cilantro Peanut Noodle Salad in a Pesto Cilantro Sauce combined with Radishes, Scallions and Chopped Peanuts <b>VG</b>	230 Cal/3 oz. serving
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic <b>VG</b>	120 Cal/4 oz. serving

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# BUFFETS

## THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### SUNDAY BBQ \$24.69

Apple Bacon Coleslaw <b>VG EW PF</b>	150 Cal/3.25 oz. serving
Baked Sweet Potatoes	120 Cal each
Sautéed Green Beans and Peppers <b>VG EW PF</b>	90 Cal/3.5 oz. serving
BBQ Beef Brisket	140 Cal/3 oz. serving
Black Bean Slider <b>V</b>	190 Cal each
Slider Buns <b>VG</b>	80 Cal each
Assorted Craveworthy® Cookies <b>V</b>	210-230 Cal each
Bakery-Fresh Brownies <b>V</b>	250 Cal each

### TASTY TEX MEX \$23.89

Tortilla Chips	260 Cal/3 oz. serving
Mexican Rice <b>VG</b>	130 Cal/3 oz. serving
Charro Beans <b>VG EW PF</b>	80 Cal/3 oz. serving
Sauteed Peppers and Onions <b>VG</b>	140 Cal/2 oz. serving
Choice of One (1) Type of Fajitas:	
Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream	670 Cal/9 oz. serving
Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream	570 Cal/9 oz. serving
Citrus Braised Pork with Tortillas, Shredded Cheddar and Sour Cream	490 Cal/6 oz. serving
Vegan Chorizo with Tortillas and Vegan Cheese <b>V</b>	440 Cal/6.5 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo <b>VG</b>	10 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Cinnamon Crisps <b>V</b>	250 Cal/2.75 oz. serving

### ASIAN ACCENTS \$29.59

Peanut Lime Ramen Noodles <b>V</b>	230 Cal/3 oz. serving
Egg Rolls	180 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce <b>V</b>	50 Cal/1 oz. serving
Sweet and Sour Sauce <b>VG</b>	35 Cal/ 1 oz. serving
Chili Garlic Sauce <b>VG</b>	110 Cal/1 oz. serving
Choice of One (1) Rice:	
White Rice <b>VG</b>	130 Cal/3 oz. serving
Vegetable Fried Rice <b>V</b>	130 Cal/3 oz. serving
Steamed Brown Rice <b>VG EW</b>	110 Cal/2.75 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
General Tso's Tofu <b>VG EW</b>	120 Cal/3.6 oz. serving
Teriyaki Salmon with Lemon Green Beans <b>EW</b>	140 Cal/3 oz. serving
Fortune Cookies	20 Cal each





# BUFFETS

## THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### NOODLE BAR BASICS \$21.99

Mesclun Salad with Fresh Orange, Kalamata Olives and Red Onion with a Balsamic Vinaigrette <b>VG PF</b>	60 Cal/2.25 oz. serving
Garlic Breadsticks <b>V</b>	110 Cal each
Choice of One (1) Pasta:	
Cavatappi Noodles <b>VG</b>	180 Cal/4 oz. serving
Fettuccine Noodles <b>VG</b>	240 Cal/5.5 oz. serving
Choice of Two (2) Vegetables:	
Broccoli <b>VG PF</b>	10 Cal/1 oz. serving
Onions <b>VG</b>	5 Cal/1 oz. serving
Tomatoes <b>VG</b>	10 Cal/1 oz. serving
Zucchini <b>VG</b>	10 Cal/1 oz. serving
Choice of Two (2) Proteins:	
Grilled Chicken <b>EW</b>	160 Cal/3 oz. serving
Italian Sausage	260 Cal/2 oz. serving
Shrimp	90 Cal/3 oz. serving
Tofu <b>VG</b>	80 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce <b>VG PF</b>	100 Cal/4 oz. serving
Pesto Sauce	120 Cal/4 oz. serving
Alfredo Sauce <b>V</b>	240 Cal/4 oz. serving
Hearty Meat Sauce	140 Cal/4 oz. serving
Assorted Craveworthy® Cookies <b>V</b>	210-230 Cal each
Bakery-Fresh Brownies <b>V</b>	250 Cal each

### HEARTLAND BUFFET \$28.19

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette <b>EW</b>	180 Cal/3.75 oz. serving
Bakery-Fresh Rolls with Butter <b>V</b>	160 Cal each
Roasted New Potatoes <b>VG</b>	110 Cal/2.75 oz. serving
Eggplant Parmesan <b>PF</b>	340 Cal/7.7 oz. serving
Fresh Herbed Vegetables <b>VG EW PF</b>	100 Cal/3.5 oz. serving
Grilled Lemon Rosemary Chicken <b>EW</b>	130 Cal/4 oz. serving
Oreo Blondies <b>V</b>	270 Cal each

# BUFFETS

## THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### TASTE OF SPAIN \$24.69

Mesclun Salad <b>VG</b>	15 Cal/3 oz. serving
Shallot Sherry Vinaigrette <b>V</b>	80 Cal/1 oz. serving
Rosemary Sea Salt Flatbread <b>V</b>	220 Cal each
Spanish Rice <b>VG</b>	110 Cal/3.5 oz. serving
Steamed Asparagus <b>VG EW PF</b>	20 Cal/3 oz. serving
Chik'n Paella <b>VG EW</b>	200 Cal/5 oz. serving
Paprika Chicken <b>EW</b>	190 Cal/5 oz. serving
Braised Pork	250 Cal/3.5 oz. serving
Lemon Cheesecake Bars <b>V</b>	300 Cal each

### BASIC ITALIAN BUFFET \$21.49

Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch <b>V EW PF</b>	45 Cal/3.5 oz. serving
Garlic Breadsticks <b>V</b>	110 Cal each
Home-Style Lasagna with Parmesan Cheese	340 Cal/7.25 oz. serving
Choice of One (1) Vegetarian Lasagna:	
Cauliflower Lasagna <b>V PF</b>	410 Cal/8.4 oz. serving
Vegetable Alfredo Lasagna <b>V</b>	470 Cal/11 oz. serving
Chocolate Dipped Biscotti <b>V</b>	210 Cal each

## EAST ASIAN EATS \$29.59

Egg Rolls	180 Cal each
Crispy Wontons	25 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce <b>V</b>	50 Cal/1.25 oz. serving
Sweet and Sour Sauce <b>VG</b>	35 Cal/ 1 oz. serving
Chili Garlic Sauce <b>VG</b>	110 Cal/1 oz. serving
Yakisoba Noodles <b>VG</b>	140 Cal/2.5 oz. serving
Jasmine Rice <b>VG</b>	130 Cal/3 oz. serving
Lemongrass Chicken <b>EW</b>	140 Cal/3 oz. serving
Asian Tofu <b>VG EW</b>	190 Cal/3 oz. serving
Teriyaki Sauce <b>VG</b>	20 Cal/0.5 oz. serving
Raspberry Coconut Bars <b>V</b>	370 Cal each

\*All packages include necessary accompaniments and condiments.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# BUFFETS

## CREATE YOUR OWN BUFFET

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection.

### BUFFET STARTERS

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Traditional Garden Salad with Balsamic Vinaigrette and Ranch <b>V EW PF</b>	45 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette <b>EW</b>	180 Cal/3.75 oz. serving
Greek Salad with Crumbled Feta <b>V</b>	110 Cal/3.25 oz. serving
Antipasto Salad <b>PF</b>	170 Cal/3 oz. serving
Autumn Vegetable Salad with Red Wine Vinaigrette <b>VG EW PF</b>	80 Cal/3 oz. serving

### BUFFET ENTREES

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Lemon Artichoke Chicken Breast <b>EW \$28.29</b>	210 Cal/5.75 oz. serving
Asiago Chicken in a Roasted Red Pepper Sauce <b>\$28.29</b>	300 Cal/5 oz. serving
Brie and Mushroom Chicken <b>\$28.29</b>	310 Cal/7.5 oz. serving
Maple Dijon Salmon <b>EW \$28.89</b>	270 Cal/3.25 oz. serving
Beef Tenderloin and Mushroom Ragout <b>\$33.99</b>	290 Cal/7.65 oz. serving
Late Harvest Veggie Cavatappi with Zucchini, Spinach, Tomato and White Beans in a Pepper-Garlic Sauce <b>V EW PF \$22.99</b>	420 Cal/15.75 oz. serving
Vegan Chorizo Stuffed Portobello Cap <b>VG PF \$26.79</b>	320 Cal each

### BUFFET SIDES

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Pan Roasted Vegetables <b>V PF</b>	45 Cal/3 oz. serving
Fresh Herbed Vegetables <b>VG EW PF</b>	100 Cal/3.5 oz. serving
Garlic Roasted Broccoli <b>VG EW PF</b>	40 Cal/1.76 oz. serving
Creamy Garlic Mashed Potatoes <b>V</b>	120 Cal/3.75 oz. serving
Roasted New Potatoes <b>VG</b>	110 Cal/2.75 oz. serving
Quinoa and Wild Rice Blend <b>VG EW</b>	80 Cal/2.75 oz. serving
Savory Herbed Rice <b>VG</b>	150 Cal/3.5 oz. serving

### BUFFET FINISHES

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New York-Style Cheesecake	440 Cal slice
Mini Cool Citrus Cheesecakes <b>V</b>	80 Cal each
Dulce De Leche Brownie <b>V</b>	230 Cal/2.25 oz. serving
Lemon Poppyseed with Strawberries Thimble Cake <b>V</b>	90 Cal each
Chocolate Cake <b>V</b>	320 Cal slice
Dragon Fruit Chia Mango Parfait <b>VG EW</b>	190 Cal each

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# RECEPTIONS

## HORS D'OEUVRES

Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

### RECEPTION HORS D'OEUVRES (HOT)

Beef Empanadas <b>\$36.99</b>	150 Cal each
Tandoori Chicken <b>\$30.19</b>	35 Cal each
Boneless BBQ Wings <b>\$28.99</b>	160 Cal each
Coconut Shrimp <b>\$36.59</b>	50 Cal each
Truffle & Wild Mushroom Arancini <b>\$40.49</b>	60 Cal each
Baked Mac n' Cheese Melts <b>v \$27.69</b>	80 Cal each
Spanakopita <b>v \$31.99</b>	60 Cal each
Vegetable Spring Rolls <b>\$36.99</b>	50 Cal each
BBQ Meatballs <b>\$26.69</b>	90 Cal each

### RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini <b>\$30.99</b>	130 Cal each
Italian Pinwheels <b>\$32.49</b>	90 Cal each
Mediterranean Antipasto Skewers <b>v \$37.69</b>	60 Cal each
Veggie Hummus Cups <b>VG EW PF \$32.49</b>	170 Cal each
Traditional Tomato Bruschetta Crostini <b>VG \$19.69</b>	50 Cal each
Pimento Cheese & Bacon Toast Points <b>\$32.99</b>	110 Cal each

### UNSURE OF HOW MANY ITEMS AND HOW MUCH TO ORDER FOR YOUR RECEPTION?

Contact your catering events specialist to discuss the proper amounts needed for a reception.





# RECEPTIONS

## RECEPTION PLATTERS AND DIPS

All prices are per person and available for 12 guests or more.

### **CLASSIC SLICED CHEESE TRAY \$58.09 SERVES 12**

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Crackers, Pita Chips and Crostini **v**

290 Cal/2.75 oz. serving

### **FRESH GARDEN CRUDITÉS \$50.49 SERVES 12**

Fresh Garden Crudités with Ranch Dill Dip **v PF**

120 Cal/5 oz. serving

### **SEASONAL FRESH FRUIT PLATTER \$49.99 SERVES 12**

Seasonal Fresh Fruit **VG PF**

35 Cal/2.5 oz. serving

### **CHEF'S CHOICE CHARCUTERIE BOARD**

#### **MARKET PRICE SERVES 12**

Charcuterie Board

Calories Vary Per Assortment

### **HOUSE-MADE SPINACH DIP \$37.99 SERVES 12**

House-Made Spinach Dip served with Fresh Pita Chips **v**

230 Cal/2.25 oz. serving

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# RECEPTIONS

## CHEF-INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 12 guests or more.

### HAPPY HOUR \$20.59

Chilled Spinach Dip served with Pita Chips **v** 230 Cal/2.25 oz. serving  
Mini Cheesesteaks 180 Cal each

Buffalo Chicken Tenders served with Blue Cheese Dip 560 Cal/6.75 oz. serving

Pretzels Bites with Beer Cheese **v** 390 Cal/6 oz. serving  
Assorted Craveworthy® Cookies **v** 210-230 Cal each  
Assorted Dessert Bars **v** 240-370 Cal each

### SOFT PRETZEL BAR \$7.39

Hot Pretzels **vg** 180 Cal each

Choice of Three (3) Dipping Sauces:

Honey Mustard Sauce **v** 50 Cal/1 oz. serving  
Spicy Mustard Sauce **vg** 60 Cal/1 oz. serving  
Yellow Mustard Sauce **vg** 25 Cal/1 oz. serving  
Nacho Cheese Sauce 40 Cal/1 oz. serving  
Vegan Cheddar Cheese Sauce **vg** 60 Cal/1 oz. serving  
Cajun Cheese Sauce **v** 70 Cal/1 oz. serving  
Buffalo Blue Sauce 30 Cal/1 oz. serving  
Chocolate Sauce **vg** 80 Cal/1 oz. serving  
Caramel Sauce **v** 120 Cal/1 oz. serving

### SUNDAE FUNDAY \$7.99

Create Your own Delicious Sundae

Choice of One (1) Ice Cream Flavor:

Vanilla Ice Cream **v** 110 Cal/4 oz. serving  
Chocolate Ice Cream **v** 120 Cal/4 oz. serving  
Strawberry Ice Cream **v** 130 Cal/4 oz. serving  
Non Dairy Sorbet **vg** 60-80 Cal/4 oz. serving

Choice of Two (2) Sauces:

Caramel Sauce **v** 120 Cal/1 oz. serving  
Chocolate Syrup **vg** 80 Cal/1 oz. serving  
Raspberry Sauce **vg** 110 Cal/1 oz. serving  
Crushed Pineapple **v** 15 Cal/1 oz. serving

Choice of Three (3) Toppings:

Chocolate Chips **v** 70 Cal/0.5 oz. serving  
Sliced Strawberries **vg** 20 Cal/2 oz. serving  
Toasted Pecans **vg** 100 Cal/0.5 oz. serving  
Toasted Coconut **vg** 150 Cal/1 oz. serving  
Mini Marshmallows 50 Cal/0.5 oz. serving  
Oreo® Cookie Crumbs **vg** 140 Cal/1 oz. serving  
Sprinkles **vg** 140 Cal/1 oz. serving  
Whipped Cream **v** 50 Cal/1 oz. serving

## BREAKS

All prices are per person and available for 12 guests or more.

### THE HEALTHY ALTERNATIVE \$11.09

Apple **vg ew pf** 60 Cal each  
Orange **vg ew pf** 45 Cal each  
Banana **vg ew pf** 100 Cal each  
Pear **vg** 90 Cal each  
Yogurt Cup **v** 40-80 Cal each  
Trail Mix **v** 280 Cal each  
Granola Bars **v** 100-200 Cal each

### SNACK ATTACK \$8.89

Assorted Individual Bags of Chips **v** 100-160 Cal each  
Roasted Peanuts **v** 180 Cal/1 oz. serving  
Trail Mix **v** 280 Cal each  
Assorted Craveworthy® Cookies **v** 210-230 Cal each  
Bakery-Fresh Brownies **v** 250 Cal each

### SUGAR AND SPICE \$9.29

Craveworthy® Sugar Cookies **v** 230 Cal each  
Gummy Bears 440 Cal/4 oz. serving  
Popcorn **vg ew pf** 110 Cal/1.25 oz. serving  
Cajun Chips 260 Cal/2 oz. serving  
Savory Snack Mix **v** 240 Cal/2 oz. serving

### EXECUTIVE COFFEE BREAK \$7.39

Assorted Dessert Bars **v** 240-370 Cal each  
Bakery-Fresh Brownies **v** 250 Cal each  
Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

# BAR SERVICE

All bars require \$150 setup fee. No bartender fee for the first hour. All bars include Cups, Beverage Napkins & Ice (Glassware available on request) Bartender fee \$35.00 per hour. Minimum purchase for all bars \$350.

## OPEN BAR

We offer open bars by the hour, which includes one bartender per 100 guests.

## CASH BAR

We offer cash bars for your event with one hour of bartender service.

## CONSUMPTION BAR

Available upon request. Ask for Pricing.

## BEER AND WINE BARS

Includes: Beverage Napkins, Cups and Ice

First Hour: \$17.99 per person

Second Hour: \$16.99 per person

Each Additional Hour: \$13.99 per person

Beer: Assorted Domestic and Imported Beer

Wine: Chardonnay, Pinot Grigio, White infandel, Merlot, Cabernet Sauvignon

Soda: Assorted Coke Products and Bottled Water

## HOUSE COCKTAIL BARS

Includes: Fruit Garnish, Beverage Napkins, Cups and Ice

First Hour: \$20.99 per person

Second Hour: \$18.99 per person

Each Additional Hour: \$16.99 per person

Liquor: Tequila, Gin, Rum, Vodka, Whiskey, Bourbon, Scotch

Beer: Assorted Domestic and Imported Beer

Wine: Chardonnay, Pinot Grigio, White infandel, Merlot, Cabernet Sauvignon

Soda: Coke Classic, Diet Coke, Sprite. Coke Zero

Mixers: Dasani Water, Orange Juice, Cranberry Juice, Sour Mix, Bloody Mary Mix, Tonic Water, Club Soda, Ginger Ale

**ADDITIONAL  
SERVERS**

Additional servers are available for your event at an additional charge of \$50 per server per hour

# BEVERAGES & DESSERTS

## BEVERAGES

Includes appropriate accompaniments

Bottled Water	\$3.29 EACH	0 Cal each
Assorted Sodas - Bottle	\$3.29 EACH	0-280 Cal each
Assorted Individual Fruit Juices	\$3.29 EACH	100-150 Cal each
Regular Coffee	\$28.49 PER GALLON	0 Cal/8 oz. serving
Decaffeinated Coffee	\$28.49 PER GALLON	0 Cal/8 oz. serving
Hot Water with Assorted Tea Bags	\$28.49 PER GALLON	0 Cal/8 oz. serving
Iced Tea	\$24.29 PER GALLON	0 Cal/8 oz. serving
Lemonade	\$24.29 PER GALLON	80 Cal/8 oz. serving
Iced Water	\$5.29 PER GALLON	0 Cal/8 oz. serving
Strawberry Mint Infused Lemonade	\$24.29 PER GALLON	110 Cal/8 oz. serving

## DESSERTS

Assorted Craveworthy® Cookies ▼	\$21.09 PER DOZEN	210-280 Cal each
Bakery-fresh Brownies ▼	\$23.19 PER DOZEN	250 Cal each
Gourmet Dessert Bars ▼	\$25.99 PER DOZEN	240-370 Cal each
Assorted Petit Fours ▼	\$31.09 PER DOZEN	60-100 Cal each
Chocolate-Caramel Mini Cheesecakes ▼	\$31.09 PER DOZEN	80 Cal each

## ORDERING INFORMATION

### Lead Time

Notice of 5 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

### Extras

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

### Calorie & Nutrition

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

### Allergen

Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

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**VG** VEGAN

**V** VEGETARIAN


**EW** EAT WELL

**PF** PLANT FORWARD

### Contact Us Today

UCF Catering Services  
4115 Pyxis Lane  
Orlando, FL 32816  
Phone: 407.823.2494  
Email: [catering@ucf.edu](mailto:catering@ucf.edu)  
Online Orders: [ucfcatering.catertrax.com](http://ucfcatering.catertrax.com)

Prices effective until 07/01/2025  
Prices may be subject to change

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