

Carving/Action/Tabled Station

Carved Roasted Turkey with Mustards, Silver Dollar Rolls and Biscuits

Roasted whole turkey with seasoned pan gravy perfectly carved and served with all the trimmings.

\$4.39 per guest

Beef Tenderloin Steakhouse

Action Station

Succulent beef tenderloin with Gorgonzola mayo, garlic aioli, and crispy fried shallots served on a herbed crostini and garnished with micro greens.

\$5.39 per guest



Plated Breakfast

Carafes of assorted juices

Orange & Apple

Fresh berry compote

Crispy bacon strips

Crème brûlée French toast with Crème anglaise

Fantastically rich and delicious crème brûlée French toast drizzled with crème anglaise and a dab of fruit on top

Coffee, decaffeinated coffee and hot water for tea

\$8.29 per guest



Your Campus Catering Team is proud to offer these special catering menus during the Winter of 2010. To place an order or speak with the catering department please call or email:

Sarah Kooima
(712) 707-7187
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sodexo

TASTES *of the* SEASON

CATERING SPECIALS

WINTER 2010-2011



Northwestern Campus Catering

(712) 707-7187

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Celebrations are unquestionably the hallmark of this time of year. Our imaginative catering specialists have created menus rich in flavor and tradition, all featuring only the finest ingredients the season has to offer. Showcasing dishes that are bold and inviting, this menu collection is sure to satisfy every taste and every type of catered event. Contact our catering department to schedule your next event with incredible food and impeccable service.

Hors d'oeuvres

Parmesan Artichoke Hearts with Fire Roasted Tomato

Truly scrumptious artichoke hearts breaded & fried to crispy perfection, with yummy fire roasted tomato sauce.

\$1.19 per guest



Eggplant "Parmesan" Smoked Tomato Chutney & Fontina

Breaded eggplant fried till crispy & golden, served with our unique smoky roast pepper chutney.

\$1.29 per guest

Fresh Mozzarella & Shrimp Skewers with Basil Aioli & Lemon Oil

Kabobs of garlic marinated shrimp, fresh bocconcini mozzarella, and tender basil leaves.

\$2.09 per guest

Soup or Salad

Holiday Cranberry Salad

Festive cranberry gelatin loaded with oranges and pineapple, served over greens with chopped fresh apple, celery & walnuts.

\$1.89 per guest



Jicama Salad with Cilantro Lime Dressing

Cool, crisp, crunchy jicama slaw with dry roasted corn and tangy cilantro lime jalapeño dressing.

\$3.09 per guest

Wild Mushroom Bisque with Cheese Straws

A creamy hearty bisque with shiitake, cremini, and Portobello mushrooms, served with tasty cheese straws.

\$2.69 per guest

Prices are good through February

Entrées

All entrée's are served with a house salad and dressing, rolls, butter, Lemonade, Iced Water and Coffee. Prices do NOT include linen and china charges.

Fontina Risotto Cakes with Chive Oil

Creamy fontina risotto cakes breaded in crushed croutons and fried crispy golden, served with chive oil.

\$8.69 per guest

Duet Entrée Beef Filet and Salmon with Caramelized Onion Mashed Potatoes

Tenderloin medallion & wild salmon filet on caramelized onion mashed potatoes, garnished with micro greens.

\$15.09 per guest



Beef Rib, Pea Puree Topped with a Salad of Shiitake Mushrooms, Pea Shoots & Turnips

Beef short ribs roasted till falling off the bone, served with spring pea puree and deep fried shiitake mushrooms.

\$16.29 per guest

Dessert

Cora's Red Velvet Cake

The best red velvet cake in town. Cora's special recipe is extra moist & velvety.

\$1.29 per guest

Chocolate Cheesecake with Pistachio Crust

Decadent creamy chocolate cheesecake with an ingenious crushed pistachio crust.

\$2.59 per guest

White Chocolate Bread Pudding

Rich and decadent white chocolate bread pudding made even better with a caramel sauce on top.

\$1.29 per guest

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Winter Catering Specials and Prices are available through February 2011