



Catering Department

*fresh and
delicious
every day*



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

basic beginnings \$6.99

Assorted Danish, Gourmet Coffee, Decaf and Hot Tea

mini continental \$9.49

Includes Miniature Muffins, Danish, Croissants and Bagels; served with Butter, Fruit Preserves and Cream Cheese, Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

healthy choice breakfast \$6.99

Whether in combination with one of our other Breakfast Packages or alone, it's a healthy way to start your day. Includes Individual Cereal Cups, Milk, Ripe Bananas and Assorted Individual Yogurt Cups, Gourmet Coffee, Decaf and Hot Tea



à la carte breakfast

Assorted Miniature Muffins, Danish and Scones
\$1.99 per person

Assorted Miniature Muffins, Danish and Scones
\$19.99 per dozen

Fruit and Yogurt Parfaits **\$2.99 per person**

Granola Bars **\$1.79 per person**

a la carte

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

american breakfast \$9.99

Assorted Pastries, Scrambled Eggs, Crisp Bacon, Breakfast Sausage, Breakfast Potatoes, Gourmet Coffee, Decaf and Hot Tea

ultimate breakfast \$13.99

Assorted Pastries, Scrambled Eggs, Eggbeater Strata, Crisp Bacon, Breakfast Sausage, Pancakes, Fresh Seasonal Sliced Fruit, Breakfast Potatoes, Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

silver dollar (pancake) breakfast

\$9.99

Silver Dollar Pancakes (three per person) served with Butter, Syrup, Bacon, Breakfast Sausage, Breakfast Potatoes, Gourmet Coffee, Decaf and Hot Tea

Egg Whites available on request - nominal fee may apply



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

grits bar \$6.99

Traditional Grits served with Bacon, Cinnamon Sugar, Raisins, Cheddar Cheese, Scallions and Butter

traditional sandwich \$4.99

Choose from: Ham, Egg and Cheese on a Croissant; Sausage, Egg and Cheese on a Biscuit; Egg and Cheese on an English Muffin; or Bacon, Egg and Cheese on a Bagel

home-style biscuits and gravy

\$2.99

Egg Whites available on request - nominal fee may apply

deli express \$9.99

Sliced Oven-roasted Turkey, Deli Roast Beef and Imported Ham; Swiss, American and Provolone Cheeses; Leaf Lettuce, Sliced Tomatoes and Pickles; Assorted Baked Breads and Rolls

With Choice of Two Salads, Ice Water and Iced Tea

classic selections \$13.99

Please choose three (3) of the following

Deli Sliced Turkey and Swiss on Hearty Wheat Bread

Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread

Black Forest Ham with Smoked Gouda on Marble Rye Bread

Thinly Sliced Corned Beef with Slaw and Thousand Island Dressing on Rye Bread

Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread

Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Salads

classic**classic box lunch \$8.49**

Your choice of Smoked Turkey with Havarti, Ham and Swiss, Roast Beef and Provolone or Roasted Vegetables - served with Potato Chips, Whole Fruit, and a Cookie

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

grilled chicken chef salad \$12.49

Grilled Chicken, Ham, Swiss, Cheddar over Mixed Greens with seasonal Fresh Vegetables

traditional cobb salad \$13.49

Grilled Chicken over Chopped Greens with Diced Bacon, Fresh Avocado and Blue Cheese Crumbles

chicken caesar salad \$12.99

Grilled Chicken, Shredded Parmesan Cheese and Seasoned Croutons over Fresh Romaine

salmon caesar salad \$13.99

Grilled Salmon, Shredded Parmesan Cheese and Seasoned Croutons over Fresh Romaine

premium box lunch

Ciabatta Muffaletta with Orzo & Grilled Vegetables **\$12.49**

Asian Chicken Wrap with Peanut-Lime Noodles **\$12.79**

Turkey Fajita Ciabatta with Black Bean Salad **\$12.99**

Mediterranean Roast Beef with Tabbouleh Salad **\$13.49**

Grilled Chicken Salad with a Fresh Roll **\$13.99**

Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert

the executive luncheon \$16.99

Please choose three (3) of the following

Roast Beef with Fontina, Chipotle Mayo, Sun-dried Tomatoes, and Grilled Spanish Onions on a Baguette

Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta

Roasted Onion and Apricot Pork with Chive Cream Cheese Spread and Mesclun Greens on Ciabatta

Ham and Brie, with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread

Granny Smith Apples and Brie with Fresh Baby Spinach on a French Baguette

Roasted Rib Eye with Caramelized Onions and Horseradish Spread on French Baguette

Sliced Portobello Mushrooms with Arugula and Sun-dried Tomato Olive Pesto Spread on a French Baguette

With Choice of Two Salads, Cookies, Potato Chips, Pickles, Condiments, Ice Water and Iced Tea

salad selections

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

Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives

Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions

Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing

Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic

Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in spicy Caribbean Jerk Seasoning

White Bean Herb Salad with Cannellini Beans, Red Peppers, Celery, Scallions, Fresh Basil and Parsley in a Balsamic Dressing

Chilled Dill Cucumber Salad with Red Onions tossed in Italian Dressing

Sweet Chile Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet and Spicy Chili Sauce

Red Skin Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing

Traditional Coleslaw finely shredded with Carrots in a Mayonnaise and Celery Seed Dressing

*Served with Assorted Rolls and Butter, Ice Water and Iced Tea
(10 Person Minimum)*

harvest bounty \$18.99

Traditional Mixed Green Salad, Buttermilk Mashed Potatoes, Sautéed Dill Green Beans, Herb Roasted Turkey, Baked Ham, Honey Biscuits and Apple Pie

traditional american \$18.99

Baby Spinach Salad, Roasted New Potatoes, Fresh Herbed Vegetables, Grilled Lemon Rosemary Chicken and Whole Wheat Rolls with Peach Cobbler

wok this way \$18.99

Asian Slaw, Szechuan Green Beans, Egg Rolls with Assorted Dipping Sauces, Vegetable Fried Rice, Cashew Chicken with Broccoli, Beef and Broccoli, and Fortune Cookies

tasty tex mex \$16.99

Chips and Fresh Salsa, Tortillas, Pico De Gallo, Mexican Rice, Refried Beans, Beef or Chicken Fajitas and Cinnamon Crisps

latin flavors \$15.49

Mexican Chopped Salad, Cumin Black Beans, Cilantro Lime Rice, Grilled Flatbread, Chipotle Orange Roasted Chicken, Carne Asada con Papas Rancheros, and Sopaipillas

basic italian buffet \$15.99

Italian House Salad, Home-style Lasagna with Parmesan Cheese, Baked Ziti, Garlic Bread Sticks, Cookies and Brownies





*Served with Assorted Rolls and Butter, Ice Water and Iced Tea
(10 Person Minimum)*

simply italian \$16.99

Caesar Salad, Broccoli with Lemon Zest, Fresh Garlic Bread, choice of Chicken Parmesan or Sausage and Peppers, Rotini Marinara and Biscotti

bbq picnic \$12.99

Grilled Hamburgers and Hotdogs with all the Toppings (Lettuce, Tomato, Cheese, Onions, Pickles, Ketchup, Mustard, and Relish), Home-style Potato Salad, and Fresh Country Coleslaw; Served with House-made Kettle Chips, Cookies and Brownies

lazy summer bbq \$15.49

Baked Beans, Coleslaw, Macaroni and Cheese, Cornbread Fiesta Muffins, Lazy Country Chicken, Sliced Brisket, Assorted Cookies and Dessert Bars

chilled tuscan \$19.99

Panzanella, Spinach with Fennel Orange Salad, Grilled Flatbread, Herb Roasted Beef Tenderloin with Mushrooms, Grilled Chicken with Broccolini and Gremolata, and Fior di Latte

sizzling salad bar \$16.99

Seasonal Salad Bar with Teriyaki Salmon, Freshly Grilled Flatbreads and Assorted Gourmet Cookies

Build Your Own Buffet: Select two salads, one entrée, two sides, and one dessert

buffet starters

Seasonal Garden Salad with Balsamic Vinaigrette
 Classic Caesar Salad
 Baby Spinach Salad with Bacon, Hard Boiled Eggs and Gorgonzola Vinaigrette
 Greek Salad with Crumbled Feta
 Antipasto Platter with Crostini
 Seasonal Fresh Fruit Salad

buffet entrees

Herbed Fried Chicken with Marjoram and Thyme
\$15.49
 Chicken and Shrimp Creole **\$15.99**
 Honey and Brown Sugar Ham **\$16.99**
 Chipotle Roasted Pork Loin **\$17.79**
 Grilled Salmon with Parmesan Pesto Sauce **\$17.99**
 Seasoned Roast Beef with Portobello Demi Glace
\$18.79
 Beef Tenderloin Fresh Herbs and Chasseur Sauce
\$21.99



buffet sides

Sweet Herbed Corn Pudding
 Italian Seasoned Green Beans
 Pan Roasted Vegetables with Herb Vinaigrette
 Marinated Roasted Red Potatoes
 Toasted Orzo with Spinach and Cranberries
 Brussel Sprouts with Almond Butter
 Add an extra Buffet Side? **\$3.29**

buffet finishes

Dutch Apple Pie
 Bread Pudding with Caramel Apple Sauce
 New-York Style Cheesecake
 Warm Peach Cobbler
 Mini Brownie and Cappuccino Mousse Parfaits
 Spiced Carrot Cake

Don't see what you'd like?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at (318) 342-3605 to arrange a personal consultation.

All prices are per person

Includes Appetizer, Entrée, Dessert, Fresh Rolls, Butter, Water and Coffee Service

plated starters

Goat Cheese and English Cucumber Lettuce Wrap with Balsamic Drizzle

Lime and Ahi Tuna Salad with Sesame Dressing

Seared Sea Scallops with Prosciutto Salad and Champagne Beurre Blanc

Polenta, Mushroom and Goat Cheese Cake

Traditional Antipasto Plate

plated entrees

Grilled Arctic Char with Asparagus and Saffron Risotto **\$20.99**

Spice-rubbed Duck Breast with Black Bean Rice and Salsa Verde **\$18.99**

Red Pepper Tapenade Chicken with Green Beans and Fingerling Potato Hash **\$16.99**

Berkshire Pork Tenderloin with Mojito Salad and Haricot Verts **\$19.29**

Chicken, Chorizo and Charred Tomato Cavatappi with Mushrooms **\$16.49**

Grilled Grouper with Mashed Yucca, Fried Tostones and Pineapple Pico **\$17.99**

Roasted Vegetable Parmesan Quiche **\$14.99**



plated finishes

Chocolate Cabernet Cake with Grilled Peaches

Fresh Berry Cream Puffs with Vanilla Sauce

Banana Cream Napoleon

Orange Plum Panna Cotta

Chocolate Coconut Mousse with Mango Cream

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

cold hors d'oeuvres

Southwestern Chicken in Phyllo Crisp

\$3.79 per person

Smoked Salmon Roll on Cucumber Round

\$3.29 per person

Seared Beef Tenderloin with Sweet Onion Marmalade on Ficelle **\$4.79 per person**

Sesame Crusted Ahi Tuna **\$5.29 per person**

Spinach Dip with Pita Chips **\$2.99 per person**

Shrimp Cocktail **\$5.29 per person**

hot hors d'oeuvres

Coconut Shrimp with Tropical Salsa **\$4.49 per person**

Vegetarian Spring Rolls with Ginger-Soy Dipping Sauce **\$3.49 per person**

Maryland Crab Cakes with Cajun Rémolade **\$4.79 per person**

Skewered Beef with Teriyaki Sauce **\$3.29 per person**

Tandoori Chicken Skewer with Tamarind Dipping Sauce **\$3.99 per person**

Parmesan Artichoke Heart with Goat Cheese **\$3.99 per person**

Chicken Tenders with Dipping Sauce **\$3.29 per person**

Barbecue Meatballs **\$3.49 per person**

Crispy Buffalo Wings **\$3.99 per person**



additions

Classic Cheese Tray Served with Assorted Crackers and Flatbreads

serves 12: \$41.99 24: \$69.99 48: \$110.99

Fresh Seasonal Fruit Served with Assorted Gourmet Crackers

serves 12: \$44.99 24: \$77.49 48: \$123.99

Antipasto Platter Served with Marinated Vegetables, Assorted Italian Meats and Gourmet Cheeses

serves 12: \$64.99 24: \$124.99 48: \$249.99

Assorted Mini Sandwiches Including Ham, Roast Beef, Turkey and Mozzarella served on Artisanal Breads and Rolls

serves 12: \$64.99 24: \$124.99 48: \$249.99

Housemade Spinach Dip Served with Fresh Pita Chips

serves 12: \$29.99 24: \$49.99 48: \$87.99

additions

*Add one of the following stations to your reception
All prices are per person and available for 12 guests or more*

dim sum \$10.99

Egg Rolls, Potstickers and Sweet and Spicy Boneless Chicken Wings served with Assorted Dipping Sauces, including Sweet Chile and Cucumber Vinaigrette, and Gourmet Dessert Bars

happy hour \$14.99

Have a "pub" break with your favorite Happy Hour finger foods, including: Chilled Spinach Dip with Pita Chips, Mini Cheesesteaks, Buffalo Chicken Tenders served with Celery and Blue Cheese Dip, and Cookies and Dessert Bars

chef's pasta \$14.99

Whole Wheat Penne, Cavatappi and Assorted Sauces and Toppings - cooked to order by our Chef!

traditional carving \$14.99

Roasted Turkey, Honey Ham or Slow-cooked Beef served with Condiments and Fresh Rolls



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chocaholic \$7.49

Become addicted with an assortment of Mini Chocolate Bars, Double Chocolate Chip Cookies, Chilled Chocolate Milk, Chocolate Dipped Pretzels and Chocolate Dipped Strawberries

the healthy alternative \$7.99

Get healthy with an assortment of Apples, Oranges, Bananas and Pears served with Yogurt Cups, Trail Mix and Granola Bars

snack attack \$5.99

Enjoy Assorted Chips, Honey Peanuts, Trail Mix and Specialty Cookies and Brownies



BEVERAGES

Regular and Decaffeinated Coffee **\$17.99 per gallon**

Hot Apple Cider **\$19.99 per gallon**

Iced Tea **\$17.99 per gallon**

Lemonade **\$17.99 per gallon**

Fruit Punch **\$17.99 per gallon**

Iced Tea/Lemonade/Fruit Punch **\$17.99 per gallon**

Assorted Fruit Juices **\$1.99 per person**

Iced Water **\$1.49 per gallon**

Bottled Water **\$1.99 per person**

Assorted Sodas (Can) **\$1.79**

DESSERTS

Assorted Gourmet Cookies **\$10.29 per dozen**

Bakery-fresh Brownies **\$13.99 per dozen**

Gourmet Dessert Bars **\$14.99 per dozen**

New York Cheesecake **\$2.79 per person**

Chocolate Covered Strawberries **\$19.99 per dozen**

CONTACT US TODAY

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Prices effective until 08/31/2015

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