breakfast collections

MINI CONTINENTAL  $9.79
Includes Miniature Muffins, Danish, Croissants and Bagels served with Butter, Fruit Preserves, Cream Cheese, Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

NEW YORKER  $13.99
Fresh Bagels and Cream Cheese, Smoked Salmon, Sliced Tomato, Slivered Red Onion and Capers with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

PEGASUS BREAKFAST  $11.59
Large Butter Croissants, Scones, assorted Muffins, Assorted Individual Yogurt Parfait with seasonal Berries and Granola with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

À LA CARTE BREAKFAST
Assorted Bagels with Butter, Cream Cheese and Preserves $19.99 per dozen
Fresh Seasonal Sliced Fruit  $2.99 per person
Granola Bars  $1.79 per person
Assortment of Muffins, Danish and Scones  $19.99 per dozen
Assorted Gourmet Mini Danish  $1.99 per person
### hot breakfast

**AMERICAN BREAKFAST** $10.49
Scrambled Eggs, Breakfast Potatoes, Crisp Bacon, Breakfast Sausage and Danish with Condiments, Gourmet Coffee, Decaf and Hot Tea

**SILVER DOLLAR BREAKFAST BUFFET** $9.99
Silver Dollar Pancakes (three per person) served with Butter, Syrup, Breakfast Potatoes, Bacon, Breakfast Sausage, Gourmet Coffee, Decaf and Hot Tea

**SUNRISE SANDWICH** $10.99
Breakfast Sandwiches: Bacon, Egg and Cheese on a Croissant & Egg and Cheese on a Bagel. Served with Fresh Seasonal Sliced Fruit, Breakfast Potatoes, and Two Pastries with Condiments, Gourmet Coffee, Decaf and Hot Tea

*Egg Whites available on request – nominal fee may apply*

### breakfast enhancements

**LOX AND BAGELS** $8.99
Norwegian Smoked Salmon, Hard-boiled Eggs, Tomatoes, Capers and Bermuda Onions served with Assorted Bagels and Plain Cream Cheese

**YOGURT PARFAIT BAR** $6.99
Low-fat Yogurt, Granola, Seasonal Fruit, and Toppings served with Banana Bread Croutons to build your ideal Parfait

**HOME-STYLE BISCUITS AND GRAVY** $2.99
Egg Whites available on request – nominal fee may apply
classic collections

DELI EXPRESS  $10.99
Sliced Oven-roasted Turkey, Sliced Roast Beef, Deli Ham; Swiss, American and Provolone Cheeses; Leaf Lettuce, Sliced Tomatoes and Pickles; Assorted Baked Breads and Rolls, 2 Side Salads, and Cookies
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 Wheatberry Bread
Greek Salad Wrap With Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion
Deli Sliced Ham With Honey Mustard Dressing On Ciabatta Bread
Roast Beef With Cheddar Cheese And Horseradish Spread On Whole Grain Ciabatta Bread
Cranberry Chicken Salad In A Spinach Tortilla Wrap
Includes Cookies, Chips, Pickles, Condiments, Choice of Two Salads, Iced Water and Iced Tea.

plated lunch salads

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

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

CHEF SALAD   $12.49
Ham, Turkey, Swiss, and Cheddar over Mixed Greens with Seasonal Fresh Vegetables

VEGETARIAN FIESTA SALAD $11.89
Black Beans, Roasted Corn and Red Peppers, Sliced Red Onions, Monterey Jack and Cheddar Cheese over Fresh Romaine with Creamy Salsa Dressing

CLASSIC BOX LUNCH $9.99
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
Includes Bottled Water or Soda

PREMIUM BOX LUNCH
Turkey Fajita Ciabatta with Black Bean Salad $11.99
Roast Beef with Caramelized Onions and Gorgonzola $12.99
Grilled Chicken Salad with a Fresh Roll $11.99
Fresh Caprese on a Basil Focaccia Round $11.19
Honey Roasted Ham and Baby Swiss on Baguette $11.99
Includes Assorted Individual Chips, Whole Fruit, Gourmet Dessert, and Bottled Water or Soda
classical collections

THE EXECUTIVE LUNCHEON $17.29
Please choose three (3) of the following

- 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
- Turkey Feta Ciabatta with Spinach and Sundried Tomato Aioli
- Chicken Caesar Wrap
- Grilled Vegetable Wrap
- Honey Mustard Ham and Swiss Cheese with Lettuce and Pickles on a Sub Roll
- Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato

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
- 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, Jalapeños, Fresh Cilantro and Fresh Garlic
- White Bean Herb Salad with Cannellini Beans, Red Peppers, Celery, Scallions, Fresh Basil and Parsley in a Balsamic Dressing
- Grilled Vegetable Rotini Pasta Salad with a Balsamic Dressing
- Traditional Coleslaw finely shredded with Carrots in a Mayonnaise and Celery Seed Dressing
- Herbed Quinoa Side Salad
- Red Skinned Potato Salad
buffets

HARVEST BOUNTY $19.99
Traditional Mixed Green Salad, Buttermilk Mashed Potatoes, Sautéed Dill Green Beans, Herb Roasted Turkey, Baked Ham, Honey Biscuits and Apple Pie

TRADITIONAL AMERICAN $15.99
Baby Spinach Salad, Roasted New Potatoes, Fresh Herbed Vegetables, Grilled Lemon Rosemary Chicken and Whole Wheat Rolls with Peach Cobbler

TASTY TEX MEX $15.99
Chips and Fresh Salsa, Tortillas, Pico De Gallo, Mexican Rice, Refried Beans, Beef or Chicken Fajitas, and Cinnamon Crisps

BASIC ITALIAN BUFFET $15.99
Italian House Salad, Home-style Lasagna with Parmesan Cheese, Baked Ziti, Garlic Bread Sticks, Cookies and Brownies

CLASSIC PIZZA $15.49
Classic Garden Salad, Traditional New York-style Cheese, Meat Lovers and Vegetable Pizza; Served with Home-style Kettle Chips, Cookies and Brownies

BAKED POTATO BAR $16.49
Potato Bar with Tossed Garden Salad, Baked Potatoes, Chili, Chicken and choice of Cobbler, Pie or Apple Dumpling

BBQ PICNIC $13.99
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

SOUTHERN BBQ $15.49
Barbecued Baked Beans, Cheddar Bacon Mashed Potatoes, Coleslaw, Biscuits with Honey Butter, choice of Oven-roasted Chicken or Honey-stung Chicken, and Brownies

WOK THIS WAY $19.29
Asian Slaw, Szechuan Green Beans, Egg Rolls with Sweet Thai Chili Sauce, Vegetable Fried Rice, Cashew Chicken, Beef and Broccoli, and Fortune Cookies
buffet starters

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

BUFFET STARTERS
Classic Caesar Salad
Greek Salad With Crumbled Feta
Traditional Hummus With Toasted Pita
Roasted Vegetable Platter With Chimichurri Mayo
Seasonal Fresh Fruit Salad
Add An Extra Buffet Starter? $3.29

BUFFET ENTREES
Chicken Cacciatore with Fresh Herbs and Vegetables $15.99
Grilled Salmon with Parmesan Pesto Sauce $18.29
Grilled Flank Steak with Black Bean and Garlic Soy Marinade $18.49
Farfalle with Sun-dried Tomatoes and Sautéed Broccoli $14.99
Pasta Pagliafino with Peas, Mushrooms & Tomatoes in Chardonnay Cream Sauce $15.49
Mahi Mahi with Tropical Fruit Salsa $18.29
Chicken Saltimbocca with a Madeira Wine Sage Sauce $17.99

BUFFET SIDES
Italian Seasoned Green Beans
Goat Cheese and Roasted Garlic Mashed Potatoes
Pan Roasted Vegetables with Herb Vinaigrette
Toasted Cranberry Apple Couscous
Tomato Caper Ratatouille
Marinated Roasted Red Potatoes
Add an extra Buffet Side? $3.29

BUFFET FINISHES
Dutch Apple Pie
New-York Style Cheesecake
Warm Peach Cobbler
Spiced Carrot Cake
Red Velvet Cake
Add an extra Buffet Finish? $2.99

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 (407) 823-2494 to arrange a personal consultation.
plated meal collections

All prices are per person
Includes Salad, Entrée, Dessert, Fresh Rolls, Butter, Water, Iced Tea and Coffee Service
All plated meals are described in three courses, with salad and dessert selections listed underneath the entrée plate

PETIE FILET MILANO ATOP EGGPLANT CROUTON WITH MUSHROOM RAGOUT $29.99
Artisan Salad and White Balsamic Dressing and 1/2 Mile Chocolate Cake

ROSEMARY RACK OF LAMB WITH POMEGRANATE DEMI GLACE $31.99
Cucumber Ring Salad with Fresh Baby Greens, Goat Cheese and Pecans and Crème Brûlée

FRENCH CUT CHICKEN BREAST STUFFED WITH MUSHROOM DUXELLE AND BRIE $22.99
Arugula and Spinach, Strawberries, Feta, Champagne Vinaigrette and Lemon Cake

GRILLED TOFU ON RISOTTO PRIMAVERA & SUNDRIED TOMATO, GARLIC SAUCE $20.99
Baby Green Salad and Fresh Berry Display with Mango Puree

MEDITERRANEAN CHICKEN WITH CAPERS, TOMATO AND MUSHROOM SAUCE $21.99
Fresh Garden Salad with Grape Tomatoes, Cucumbers, Sliced Almonds and Carrot Cake

MAHI MAHI WITH PINEAPPLE MANGO SALSA $27.99
Citrus Salad with Pea Pod, Shiitake, Mandarin Oranges, Ginger Dressing and Coconut Cake
All prices are per dozen and available for 2 dozen or more

COLD HORS D’OEUVRES
Southwestern Chicken in Phyllo Crisp  $22.99 per dozen
Wild Mushroom and Goat Cheese Crostini  $24.99 per dozen
Sesame Crusted Ahi Tuna  $32.99 per dozen
Bacon Blue Cheese Guacamole with Chips  $24.99 per dozen
Shrimp Cocktail  $34.99 per dozen
Bruschetta with Crustini  $22.99 per dozen
Roasted Red Pepper Hummus with Pita Crisps  $19.99 per dozen
Cheesy Onion Delights  $19.49 per dozen

HOT HORS D’OEUVRES
Goat Cheese and Spinach Stuffed Cremini Mushrooms  $27.99 per dozen
Coconut Shrimp with Tropical Salsa  $29.99 per dozen
Vegetarian Spring Rolls with Ginger–Soy Dipping Sauce  $22.99 per dozen
Maryland Crab Cakes with Cajun Remoulade  $32.99 per dozen
Chicken Tenders with Dipping Sauce  $27.99 per dozen
Chicken Ana Capri with Marinara Dip  $25.99 per dozen
Crispy Chicken Pot Stickers  $22.99 per dozen
Swedish or Barbecue Meatballs  $22.99 per dozen
Chicken Wellington with Chardonnay Cream Sauce  $34.99 per dozen

ADDITIONS
Fresh Garden Crudités served with Veggie Neufchatel or Artichoke Olive Spread, and Pita Chips
Assorted Mini Sandwiches including Ham, Roast Beef, Turkey and Mozzarella served on Artisanal Breads and Rolls
Grilled Vegetables with Balsamic Vinaigrette
serves 12: $27.49  24: $45.99  48: $72.99
Classic Cheese Tray served with Gourmet Crackers
Fresh Seasonal Fruit served with Honey Mango Dipping Sauce
serves 12: $54.99  24: $87.59  48: $143.99
reception stations

MEDITERRANEAN $10.29
Seasonal Roasted Vegetables, Tabbouleh Salad, Marinated Olives, Greek Salad, and Hummus with Pita Chips

DIM SUM $11.99
Egg Rolls, Pot Stickers and Sweet and Spicy Boneless Chicken Wings served with Sweet Chile Dipping Sauce, and Gourmet Dessert Bars

HAPPY HOUR $16.59
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

breaks

ENERGY BREAK $3.99
Raise the bar with an assortment of Granola, Fruit Filled Bars or Breakfast Bars

THE HEALTHY ALTERNATIVE $8.99
Get healthy with Assorted Apples, Oranges, Bananas and Pears along with Yogurt Cups, Trail Mix and Granola Bars

TRADITIONAL CARVING $16.99
Roasted Turkey, Honey Ham or Slow-cooked Beef served with Condiments and Fresh Rolls

CHOCOLATE INDULGENCES $8.49
Double Chocolate Chip Cookies, Chocolate Dipped Pretzels, Chocolate Strawberries and Brownies

CANDY SHOP $6.99
Gummies, Shelled Candies, Chocolate Bars, and Other Assorted Sweets
**beverages**

Regular and Decaffeinated Coffee, Tea  **$21.99 per gallon**
Iced Tea  **$17.99 per gallon**
Lemonade  **$17.99 per gallon**
Fruit Punch  **$17.99 per gallon**
Infused Water  **$8.99 per gallon**
Bottled Water  **$2.29 per person**
Assorted Sodas 20oz  **$2.29**
Bottled Juice  **$2.79**
Assorted Juice (OJ, AJ, Cranberry)  **$22.99 per gallon**
Iced Water  **$2.99 per gallon**

**desserts**

Assorted Gourmet Cookies  **$12.79 per dozen**
Bakery-fresh Brownies  **$13.99 per dozen**
Multi-Layer Chocolate Cake  **$15.99 each**
Custom Artisan Cupcakes  **$22.99 per dozen**
Chocolate Covered Strawberries  **$22.99 per dozen**
bar services

open bars
We offer open bars by the hour, which includes one bartender per 100 guests. Additional bartenders are available at an additional charge of $39.99 per bartender per hour. There is a minimum purchase of $349.99 required for open bars.

beer and wine bars
Includes: Beverage Napkins, Cups and Ice

First Hour $10.99 per person
Second Hour add $9.99 per person
Each additional hour is $7.99 per person
Beer: Assorted Domestic and Import Beers
Wine: Trinity Oaks Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon
Soda: Coke Classic, Diet Coke, Sprite, Ginger Ale
Mixers: Dasani Water

cash bars
We offer cash bars for your event with one hour of bartender service. Each additional hour of service is an additional $39.99 per bartender. There is a $124.99 set up charge. A minimum of $349.99 in sales must be met, or balance will be charged.

beer and wine bars
Includes: Beverage Napkins, Cups and Ice

First Hour $10.99 per person
Second Hour add $9.99 per person
Each additional hour is $7.99 per person
Beer: Assorted Domestic and Import Beers
Wine: Trinity Oaks Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon
Soda: Coke Classic, Diet Coke, Sprite, Ginger Ale
Mixers: Dasani Water

cocktail bar
Includes: Beverage Napkins, Cups, Ice, Lemons, Limes

First Hour $13.99 per person
Second Hour $11.99 per person
Each additional hour is $9.99 per person
Liquor: Tequila, Gin, Rum, Vodka, Whiskey, Bourbon, Scotch
Beer: Assorted Domestic and Import Beers
Wine: Trinity Oaks Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon
Soda: Coke Classic, Diet Coke, Sprite, Ginger Ale
Mixers: Dasani Water, Orange Juice, Cranberry Juice, Sour Mix, Bloody Mary Mix, Tonic Water, Club Soda

All bar services are stocked with upscale disposable service ware. Enhanced service ware is available at an additional cost.

contact us today
407.823.2494
catering@ucf.com
www.ucfcatering.catertrax.com
Prices effective until 07/01/2016
TOP PICK

THE HEALTHY ALTERNATIVE
Get healthy with an assortment of Apples, Oranges, Bananas and Pears served with Yogurt Cups, Trail Mix and Granola Bars
$7.99 per person

ENERGY BREAK
Raise the Bar with an Assortment of Granola, Fruit and Breakfast Bars
$3.49 per person

CHOCOLATE INDULGENCES
Double Chocolate Chip Cookies, Chocolate Dipped Pretzels and Strawberries, Brownies
$7.99 Per Person

BEVERAGES

BOTTL ED WATER $2.29
ASSORTED SODAS (16OZ) $2.29
BOTTL ED JUICE (OJ, CRAN-APPLE, APPLE $2.79 Per Person
BOT TL ED ICED TEA $2.29 Per Person

CONTACT US TODAY
407-823-2494
catering@ucf.edu
www.ucfcatering.catertrax.com
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**SUNRISE STARTERS**

All starters include Gourmet Coffee, Decaf and Hot Tea

- **A LA CARTE**
  - Assorted Bagels $10.99 by the dozen
  - Seasonal Fresh Fruit $3.49
  - Assorted Yogurt Cups $3.79
  - Assorted Muffins (per dozen) $21.49 Per Person
  - Assorted Pastries (per dozen) $21.49 Per Person

- **YOGURT PARFAIT BAR**
  Your choice of Two Low Fat Yogurts, Granola, Three Seasonal Fruits and Two Toppings; served with Banana Bread Crunches for your ideal Parfait $6.99 Per Person
  (10 ppl minimum)

**FAVORITE LUNCH PACKAGES**

- **TOP PICK**
  - **THE MAIN EVENT**
    Your choice of three (3) selections from our variety of Premium Sandwiches; served with a Tossed Green Salad and choice of two Side Salads, Chips and Assorted Desserts
    Assorted Beverages for $2.29.
    $10.99
  - **A SALAD AFFAIR**
    Your choice of three (3) selections from our assortment of Premium Entrée Salads; served with Fresh Bread, Seasonal Fruit and Assorted Desserts
    Assorted Beverages for $2.29.
    $11.99
  - **DELI EXPRESS**
    Sliced Oven-Roasted Turkey, Roast Beef, Black Forest Ham and Genoa Salami, served with Swiss, American and Munster Cheeses, as well as Leaf Lettuce, Sliced Tomatoes, Pickles, Assorted Baked Breads and Rolls
    Assorted Beverages for $2.29.
    $9.99

- **CLASSIC BOX LUNCH**
  Your choice of any Premium Sandwich; served with Seasonal Fruit, Pasta Salad, Chips and Cookies
  Assorted Beverages for $2.29.
  $7.99

- **THE VEGETARIAN**
  Garden Vegetable and Boursin Sandwich served with Grilled Vegetables, Apricot Almond Cous Cous and a Brownie
  Assorted Beverages for $2.29.
  $10.99

**MEETING ALL DAY**

- **FULL DAY CLASSIC**
  Start out with the Quick Start Breakfast served with an assortment of breakfast baked goods, assorted juices and gourmet coffee service.
  For Lunch, enjoy either the Main Event Sandwich Buffet or the Salad Affair Gourmet salad buffet served with accompaniments and dessert.
  Quick Start Breakfast
  Sandwiches $18.29
  Salads $19.29

**SIDE SALADS**

- **GREEK SALAD**
  Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives
- **ROAST BEEF**
  Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread
- **DELIVERY**
  Deli Sliced Ham with Honey Mustard Dressing on Ciabatta Bread

**PREMIUM SANDWICHES**

- New Market Tuna on a Multigrain Roll
- California Turkey with Fresh Veggies and Ranch Dressing on Wheatberry Bread
- Deli Sliced Turkey and Swiss on Hearty Wheat Bread
- Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion

**SALADS**

- Traditional Caesar Salad with Shredded Parmesan Cheese and Seasoned Croutons
- Traditional Caesar Salad with Grilled Chicken, Shredded Parmesan Cheese and Seasoned Croutons
- Chicken Chef Salad with Sharp Cheddar Cheese and Ranch Dressing
- Fresh Baby Spinach and Apple Salad with Grilled Chicken Breast, Crumbled Goat Cheese, Diced Bacon, and Country Apple Dressing
- Traditional Garden Salad with Fresh Iceberg and Romaine Lettuce, Hard Boiled Eggs and a Balsamic Vinaigrette Dressing

**THE HEALTHY CHOICE**

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day. Includes Individual Cereal Cups, Milk, Ripe Bananas and Assorted Individual Yogurt Cups $7.99 Per Person

**QUICK START**

Assorted Muffins, Pastries and Scones; with Fresh Seasonal Sliced Fruit, and Fresh Assorted Juices $8.99 Per Person

**YOGURT PARFAIT BAR**

Your choice of Two Low Fat Yogurts, Granola, Three Seasonal Fruits and Two Toppings; served with Banana Bread Crunches for your ideal Parfait $6.99 Per Person