

Dear Patron,

*Thank you for offering us the opportunity to serve you!
Our goal is to help you create a successful event. Just let
us know how we can assist you.*

*Please review the following menu choices. If you require
additional options, contact us and we will happily alter
the selections.*

Thank you again. We look forward to working with you.

Respectfully,

*Tionne Sanchez
Catering Coordinator
Aramark at the University of New Orleans
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Sanchez-tionne@aramark.com*

General Information

- *A delivery charge of 15% will apply to all orders over \$100, and a minimum delivery charge of \$15 will be added to any order under \$100.*
- *Orders placed within **48 hours** will be subject to an additional service charge.*
- *A final guarantee number is required 72 hours prior to the event.*
- *You are financially responsible for 100% of your final guarantee number or, the actual number of guests served, whichever is greater. Payment to Lindy C. Boggs Center is due 24 hours prior to the event in order to secure delivery.*
- *Additional linen and skirting is available upon request*

Breakfast

*All breakfast items are served with the appropriate condiments.
All buffets are priced per person. Buffets require a minimum of 20 people or
an additional \$3.00 per person will be charged.*

Home Style Buffet

*Scrambled eggs, crispy hash browns, fluffy biscuits, grits,
with your choice of bacon or sausage,
assorted fruit juices and coffee...*

\$9.50

Health Nut Buffet

*Fresh seasonal fruit, scrambled Eggbeaters, bran and fruit muffins, turkey sausage,
assorted whole grain cereals, skim milk, assorted fruit juices and coffee...*

\$10.50

Sandwiches

*Your choice of croissants or bagels with eggs and cheese, served with hash browns,
bacon, assorted juices and coffee...*

\$8.50

Treat Yourself Right

*Chilled orange juice, mixed seasonal fresh fruit, yogurt, granola,
bran muffins...*

\$6.00

Eye Opener

Assorted large muffins, fresh chilled orange juice, coffee...

\$6.00

Breaks

All break items are priced per person. Breaks require a minimum of 20 people or an additional \$3.00 per person will be charged.

Continental Break

Assorted pastries, sliced fresh fruit, assorted fruit juices and coffee...

\$6.50

International Break

*French toast, assortment of pastries, sliced fresh fruit,
an assortment of fruit juices, butter and preserves.*

Coffee and flavored hot teas...

\$8.50

The Bagel Break

*Bagels, cream cheese, butter,
assorted jams and coffee...*

\$6.00

Afternoon Break

*A choice of Otis Spunkmeyer cookies or chocolate brownies, coffee,
assorted sodas and bottled water...*

\$6.95

Box Lunches

All Classic Fare Box Lunches include chips, cookie, mayo, mustard, and a canned soda.

You may add cheese to any box lunch for an additional .65 per box.

Classic Box Lunch

Your choice of ham, turkey or roast beef on your choice of white or wheat kaiser rolls
\$7.25

Privateer Po-boy

Your choice of ham, turkey and roast beef 6" Po-boy sandwich, dressed with lettuce and tomatoes...
\$8.50

Croissant Classic

Choice of deli sliced ham, turkey, or roast beef dressed with lettuce & tomatoes on a croissant...
\$8.95

Grilled Chicken Croissant

Grilled chicken breast served on a buttery croissant with green leaf lettuce, fresh tomatoes and our special honey mustard dressing.
\$9.25

Subway Box Lunch

Choice of white or wheat 6 inch Subway Bread includes ham, turkey & roast Beef white american cheese dressed w/ lettuce and tomatoes
\$12.00

Subway Sub Feast

A 6-foot sub sandwich consisting of 2 feet of Roast Beef, 2 feet of Turkey and 2 feet of Ham
\$65.00 (sandwich only)

Classic Fare Cold Plates

All lunches are served with appropriate condiments and iced tea.

All cold plates are priced per person.

Buffet service is not available on the cold plate menus.

Salad Nicoise

Pan seared tuna on a bed of fresh mixed greens with fresh tomatoes, sliced cucumbers and black olives drizzled with Italian vinaigrette.

Chocolate cake...

\$10.50

Plantation Salad

Julienne country fried chicken breast, crumbled bacon, boiled eggs over mixed greens with honey mustard dressing and

Apple pie...

\$10.50

Chefs Salad

Fresh bed of mixed greens topped with ham, turkey, cheese boiled egg, tomato and croutons. Served with choice of dressings, crackers, and lemon pie...

\$10.50

Chicken Caesar Salad

Strips of seasoned grilled chicken breast top a fresh mixed lettuce salad tossed with a garlic vinaigrette dressing, grated parmesan cheese and croutons, and pecan pie...

\$10.50

Lunch and Dinner Entrees

All entrees can be served plated or buffet style. Selections include: tossed salad, vegetable, choice of potato, rice or pasta, dinner rolls, dessert, iced tea and coffee.

All lunch and dinner entrees are priced per person. A minimum of 20 people is required for lunch and dinner orders or a charge of \$3.00 per person extra will be charged.

There is an additional charge of \$3.50 per guest for china and linen service. China & Linen is required for all plated meals.

Roasted Chicken

A quartered chicken slow roasted to a golden brown
\$12.95

Roasted Turkey with Cornbread Dressing

Roast turkey breast served with homemade cornbread dressing
\$12.95

Chicken Marinade

*Boneless breast of chicken marinated in Italian dressing with
Fresh tomato, red onion and peppers served with a light vinaigrette sauce*
\$13.25

Herbed Chicken

Boneless breast of chicken baked with fresh herbs
\$13.25

Chicken Parmesan

*Breaded and sautéed breast of chicken topped with marinara sauce
and provolone cheese. Served over fresh pasta*
\$13.25

Lasagna

*A traditional Italian favorite served just the way you like it.
Meat or Spinach*
\$11.95

London Broil

Broiled and sliced flank steak served with a béarnaise sauce
\$12.95

Lunch and Dinner Entrees
Continued..

Roast Prime Rib Au Jus

8 oz. of prime rib served with au jus

\$15.25

Tenderloin Medallions

Two broiled tenderloin medallions served with a peppercorn sauce.

\$17.25

Baked Filet of Tilapia Amandine

*Fresh tilapia baked in a lemon and butter sauce
topped with slivered almonds*

\$14.25

Grilled Salmon

*8 oz. salmon filet grilled and topped with a
citrus herb and butter sauce*

Market

Stuffed Shrimp

Baked jumbo shrimp stuffed with a seafood dressing

Market

Baked Stuffed Shrimp with Petit Filet

Two baked stuffed shrimp and 4 oz. filet tenderloin

Market

Crawfish Etouffee

*A robust blend of flavors comes together in this traditional Louisiana dish. Plump
crawfish tails simmered in a rich sauce served over rice*

\$12.25

Theme Buffets

*All buffets are priced by the person and include all appropriate condiments.
A minimum of 20 people is required or an additional \$3.00 per person will
be charged.*

There is an additional charge of \$3.50 per guest for china and linen service.

Deli Delight

*Roast beef, turkey breast, and ham, served with American and Swiss cheese,
Assorted breads, lettuce, tomatoes, onions and pickles.*

Includes chips, brownies and iced tea

\$10.25

Viva Italian

*Italian sausage, meat lasagna, marinara sauce with fettuccine or spaghetti,
Antipasto salad, Italian green beans, sautéed summer squash, garlic bread,
gourmet cookies and iced tea*

\$13.25

Southern Cookout

*Fried chicken, smoked sausage links, cole slaw, baked beans, potato salad,
Dinner rolls, sliced fresh fruit, fudge brownies and iced tea*

\$13.25

A Taste of New Orleans

*Chicken and Sausage jambalaya, fried catfish strips, red beans and rice,
Fried okra, seasoned green beans, creole cole slaw,*

Bread pudding, pecan pie and, iced tea

\$13.25

ACCOMPANIMENTS

Salads

Pasta Salad
Potato Salad
Tossed Garden Salad

Cole Slaw
Caesar Salad

Vegetables

Spinach
Green Beans
Broccoli Spears
Glazed Baby Carrots

Cauliflower
California Blend
Whole Kernel Corn

Potatoes, Pasta & Rice

Roasted New Potatoes
Angel Hair Pasta
Macaroni & Cheese
Penne Pasta
Linguini

Wild Rice
Au Gratin Potatoes
Creamed Potatoes

Desserts

Fruit Cobbler
Lemon Meringue Pie
Boston Cream Pie
Bread Pudding with Rum Sauce
Pumpkin Pie

Pecan Pie
Apple Pie
Carrot Cake
Chocolate Cake

Premium Deserts ***(Additional \$2.50 per person)***

Turtle Cheesecake
New York Style Cheesecake

French Silk Pie
Key Lime Pie

HORS D'OEUVRES

All Hors d'oeuvres are priced by 25 pieces.

*Allow 2 – 3 pieces per person on each item when planning your event
There is an additional charge of \$3.00 per guest for china and linen service.*

Hot Hors d'oeuvres

<i>Bite Size Sausages</i>	\$11.50
<i>Mini Crawfish Pies</i>	\$25.00
<i>Mini Meat Pies</i>	\$22.95
<i>Chicken Tenders with dipping sauce</i>	\$22.95
<i>Meatballs - Barbecue or Swedish</i>	\$14.75
<i>Chicken Drumettes</i>	\$16.95
<i>Assorted Mini Quiches</i>	\$22.95
<i>Buffalo Wings</i>	\$28.50
<i>Cocktail Smokies</i>	\$11.50
<i>Stuffed Mushrooms</i>	\$19.95
<i>Mini Egg Rolls with dipping sauce</i>	\$14.75
<i>Catfish Nuggets</i>	\$14.75

Cold Hors d'oeuvres

<i>Mini Muffaletta Sandwiches</i>	\$38.95
<i>Overstuffed Finger Sandwiches/ 50 pieces (Select Ham, Turkey and Roast Beef or Egg, Tuna and Chicken Salad)</i>	\$29.50
<i>Deviled Eggs</i>	\$11.50

Trays and Things

Trays serve 20-25 people

Fresh Fruit Tray

*Assortment of fresh honeydew, cantaloupe, and other seasonal fruit.
Serve with a flavored yogurt dip...*

\$36.75

Fresh Vegetable Tray with Ranch Dip

*Assortment of fresh carrots, celery, broccoli, squash, cucumbers,
and cherry tomatoes. Served with Ranch Dip...*

\$36.75

Cheese & Cracker Tray

*Assortment of cubed cheddar, swiss, pepper jack & dill havarti,
served with assorted gourmet crackers...*

\$40.00

Fresh Gulf Shrimp Mold

*Shrimp boiled in a court bouillon, seasoned to perfection, in a
creamy mixture of green onions and cajun spices. Served with
assorted crackers...*

\$40.00

Brandy Baked Brie with Honey

*Brie Cheese with brandy, pecans, and brown sugar. Served warm
with assorted crackers...*

\$45.00

Break and Dessert Trays

***All items are priced per dozen unless
Otherwise noted***

<i>Homemade Fruit Turnovers</i>	\$ 7.50
<i>Krispy Kreme Donuts</i>	\$12.50
<i>Cinnamon Rolls</i>	\$ 9.50
<i>Fruit Danish</i>	\$ 9.50
<i>Fresh Homemade Muffins</i>	\$10.50
<i>Lenders Bagels with Cream Cheese</i>	\$13.00
<i>Fresh Baked Croissants</i>	\$16.50
<i>Lemon Bars</i>	\$11.50
<i>Assorted Cookies</i>	\$ 7.50
<i>Assorted Otis Spunkmeyer</i>	
<i>Gourmet Cookies</i>	\$11.00
<i>Fruit Cobbler(Serves 20)</i>	\$26.00
<i>Southern Bread Pudding with Vanilla rum sauce(Serves 20)</i>	\$26.00
<i>Petit fours</i>	\$19.25
<i>Chocolate covered strawberries (seasonal)</i>	\$19.25
<i>Chocolate Chip Dipped Cookies</i>	\$14.50

Specialty Station & Items

*All specialty station items are priced per person and require
a minimum of 20 people*

Carving Station

*Tender Ham and Roasted Turkey or Steamship round
Served with rolls...
\$5.95/pp*

Shrimp Bayou Oaks Dip

*With bread rounds...
\$4.95/pp*

Crawfish Fettuccini

*Fettuccini cooked to perfection served with a creamy Alfredo sauce...
\$4.95/pp*

Seafood Dip

*Delicious seafood dip served with your choice of assorted gourmet
Crackers or toasted bread rounds...
\$4.25/pp*

Spinach & Artichoke Dip

*Creamy dip served with toasted bread rounds...
\$3.75/pp*

Gumbo

*A local favorite, served with sausage and chicken...
\$4.75/pp
or with seafood...
\$5.75/pp*

Chips and Dips

Potato Chips

By the pound

\$5.99

Tortilla Chips

By the pound

\$5.99

Pretzels

By the pound

\$5.50

Salsa

By the quart

\$5.99

Ranch or Sour Cream & Onion Dip

By the quart

\$5.99

Beverages

There are 20 cups to a gallon.

Hot Beverages

Minimum 20 cups

<i>Coffee-Regular</i>	<i>\$18.00/gal</i>
<i>Coffee-Decaffeinated</i>	<i>\$18.00/gal</i>
<i>Coffee-Starbuck's</i>	<i>\$31.50/gal</i>
<i>Orange & Apple Juice</i>	<i>\$18.00/gal</i>
	<i>\$2.00/bottle</i>
<i>Hot Tea/Lipton (Includes 20 teabags)</i>	<i>\$18.00/gal</i>
<i>Hot Tea/Flavored (Includes 20 teabags)</i>	<i>\$20.00/gal</i>
<i>Hot Chocolate</i>	<i>\$16.00/gal</i>

Cold Beverages

<i>Iced Tea</i>	<i>\$14.00/gal</i>
<i>Lemonade</i>	<i>\$10.00/gal</i>
<i>Fruit Punch</i>	<i>\$10.00/gal</i>
<i>Citrus Punch</i>	<i>\$10.75/gal</i>
<i>Canned Soda</i>	<i>\$1.50/can</i>
<i>Bottled Water</i>	<i>\$2.00/bottle</i>

Alcoholic Beverages

Bar Packages are available upon request

Bar Prices

Cash Bar

All drinks will be sold by ARAMARK.

There is no set-up charge for a cash bar if accompanied with a dinner.

If not accompanied with a dinner there is a set-up fee of \$250.00 for a three hour bar.

This includes the bartender fees.

Open Bar

Priced per person for 3 hours. Open bar also includes, sodas, house wines and domestic/imported beer.

Call Brands

Beefeaters
Barcardi Light
Absolute
Jack Daniels
Dewar's
V.O.
Cuervo Gold

\$25.00/ 25 -75 ppl

\$21.00/76+ ppl

Premium Brands

Tanqueray
Mt. Gay
Grey Goose
Maker's Mark
J.W. Red
Crown Royal
Don Julio Anejo

\$28.00/25-75ppl

\$26.00/76+ ppl

Beer Prices

Domestic Beer (Bud & Bud Light)

\$3.50/bottle

Imported Beer (Heineken & Abita)

\$4.50/bottle

Wine by the bottle

Burlwood (Chardonnay & Merlot)

\$20.00/per bottle

*Specific requirements may be tailored to suit your individual needs. Specially requested beer, wine and liquor are available upon request at an additional cost and require advance notice.