

CULINARY CLASSICS BUFFET

The following menus can be prepared as a served or buffet dinner. Each menu item below includes the following:

Tossed Garden Salad served with Ranch and Italian Dressing

Two Vegetables (Menu Accompaniments)

One Starch (Menu Accompaniments)

Fresh Baked Rolls and Butter

Ice Water

Iced Tea or Lemonade

Freshly Brewed Regular, Decaf, Hot Water and assorted tea bags

Add 2.00 per person for 2 Meat Buffets

BEEF

London Broil

Slow-marinated flank steak with a hint of garlic, sliced thin and finished with sherry mushroom sauce.

\$15.95 / person / 25 minimum

Roast Top Round of Beef

Sliced roast top sirloin of beef carved and served with au jus.

\$10.99 / person / 25 minimum

Steak Au Poivre

Delicious beef strip loin served with a classic brandy sauce with green peppercorns

\$14.39 / person / 25 minimum

POULTRY

Chicken Marsala

Boneless breast of chicken sauteed with Marsala wine and mushroom sauce.

\$12.99 / person / 25 minimum

Chicken Piccata

Boneless breast of chicken lightly sauté and served

in a light lemon sauce with capers.

\$11.69 / person / 25 minimum

Chicken Cordon Bleu

Boneless breast of chicken rolled with imported

Ham and Swiss cheese lemon pepper chicken breast.

\$12.99 / person / 25 minimum

Rosemary Chicken

Chicken breast with rosemary and garlic.

\$11.49 / person / 25 minimum

Italian Chicken

Boneless breast of chicken seasoned with Italian

marinade and grilled.

\$10.69 / person / 25 minimum

PORK

Southwestern Glazed Pork Loin

Carved and served with a zesty chipotle pepper sauce.

\$14.79 / person / 25 minimum

Anise Roast Pork

Oven roasted pork stuffed with savory figs and apples with a hint of anise. (Pick different Recipe)

\$14.79 / person / 25 minimum

Stuffed Pork Chop

Center cut pork chop stuffed with Cornbread and apple stuffing

\$10.79 / person / 25 minimum

Pork Tenderloin

Tenderloin of beef wrapped in puff pastry with fois gras and cooked until golden brown. (Pick different Recipe)

\$13.89 / person / 25 minimum

VEGETARIAN

Duo Portobello

Two Portobello mushrooms, one stuffed with tomatoes, ricotta and provolone cheese and the other stuffed with spinach and smoke gouda cheese.

\$14.99 / person / 25 minimum

Vegetable Napoleon

Vegan Napoleon with portobello mushroom, eggplant, peppers, zucchini

\$13.79 / person / 25 minimum

Spaghetti Squash

Spaghetti squash with sofrito and vegan pinto beans.

\$10.69 / person / 25 minimum

VEAL

Veal Piccata

A classic! Scaloppini of veal sautéed and flavored with lemons and capers.

\$16.29 / person / 25 minimum

Veal Oscar

Veal cutlets topped with asparagus, lump crab and drizzled with hollandaise sauce.

\$16.99 / person / 25 minimum

Classic Veal Chop

Char-broiled veal chop served on a bed of spinach with garlic and caramelized onions.

Market / person / 25 minimum

Italian Style Stuffed Veal Chop

Veal chop stuffed with prosciutto, fresh mozzarella, roasted red peppers, and basil.

Market / person / 25 minimum

Ravioli Porcini Morel

Ravioli stuffed with porcini and morels in a light plum tomato sauce.

Market / person / 25 minimum

Vegetarian Lasagna

Lasagna noodles layered with fresh ricotta, mozzarella, and parmigiana cheese topped with a marinara sauce.

\$10.69 / person / 25 minimum

SEAFOOD

Shrimp Scampi

Shrimp sautéed with fresh herbs and garlic served over basil orzo.

\$15.29 / person / 25 minimum

Broiled Salmon with Dill Butter

Salmon fillet broiled to perfection served with dill butter.

\$14.89 / person / 25 minimum

Ahi Tuna

*Ahi Tuna grilled and served with a caponata
Relish.
basil.*

Market / person / 25 minimum

Almond Coconut Tilapia

*Baked tilapia fillet crusted with coconut,
almonds
and cuban seasonings.*

\$10.69 / person / 25 minimum

Maryland Crab Cakes

*Mouthwatering Maryland lump crab
cakes. Market / person / 25 minimum*

MENU ACCOMPANIMENTS

Vegetable

*Fresh broccoli spears
Broccoli Polonaise and Roasted Walnuts
Steamed Vegetable Medley
Asparagus Spears (Seasonal)
Fresh zucchini with garlic and basil
Green beans with almonds
Marinated green beans and roasted red peppers
Carrots vichy
Baby carrots
Baby Squash*

Starch

*Baked Potato
Country mashed potatoes
Baked sweet potatoes
Oven roasted garlic potatoes
Rice Pilaf
Basmati Rice
Long Grain and wild Rice
Whipped Sweet potatoes
Olive Couscous
Basil Orzo
Risotto with mushrooms
Rosemary Roasted Redskin Potatoes*

HORS D'OEUVRES, DIPS, TRAYS, AND CARVING STATIONS

*The following Hors D'oeuvres can be served passed on trays or set up as stationary buffets
depending on the style of your event.*

Trays and Displays

*Fresh cut vegetables with dip - \$1.49 / person
Domestic cheese and crackers - \$1.99 / person
Imported/specialty cheese and gourmet crackers - \$3.39 / person (25 guest minimum)
Fresh seasonal cut fruit - \$2.39 / person
Antipasto platter - \$2.79 / person (25 guest minimum)
Cascading fresh fruit and cheese display - \$3.39 / person (50 guest minimum)
Smoked salmon with condiments - \$4.89 / person (25 guest minimum)*

Dips

- Spinach dip with pita chips (Hot) - \$60.00 / serves 25*
- Artichoke dip with pita chips (Hot) - \$60.00 / serves 25*
- Chili con queso with tortilla chips - \$25.00 / serves 25*
- Hummus with pita chips - \$30.00 / serves 25*
- Tortilla chips and salsa - \$22.00 / serves 25*
- Seven layer dip with tortilla chips - \$65.00 / serves 25*

Hot Hors D'oeuvres

- Spanakopita - \$20.00 / dozen*
- Fried chicken tenders with honey mustard and BBQ sauce - \$16.00 / dozen*
- Coconut shrimp - \$22.00 / dozen*
- Honey drizzled chicken drumettes - \$13.00 / dozen*
- Mini eggrolls - \$9.00 / dozen*
- Mini vegetable spring rolls - \$9.00 / dozen*
- Stuffed mushrooms (crab or sausage) - \$18.00 / dozen*
- Pork potstickers with oriental dipping sauce - \$19.00 / dozen*
- Crab rangoon with oriental dipping sauce - \$17.00 / dozen*
- Quesadillas (chicken and cheese) - \$18.00 / dozen*
- Vegetable quesadillas - \$18.00 / dozen*
- Honey ginger chicken satay - \$15.00 / dozen*
- Crab cakes - \$24.00 / dozen*
- Mini quiche - \$12.00 / dozen*
- Mini cocktail meatballs - \$10.00 / dozen*
- Sugar bacon-wrapped sausage - \$14.00 / dozen*
- Frangelico brie bites - \$22.00 / dozen*
- Mozzarella sticks with marinara - \$13.00 / dozen*

Cold Hors D'oeuvres

- Shrimp cocktail - MARKET / dozen*
- Proscuitto-wrapped melon - \$12.00 / dozen*
- Skewered fruit with yogurt dressing - \$12.00 / dozen*
- Salmon pinwheel - \$16.00 / dozen*
- Belgian endive and herbed goat cheese - \$17.00 / dozen*
- Tomato mozzarella bruschetta - \$15.00 / dozen*
- Mini stuffed puffs* - \$16.00 / dozen*
- Cherry tomatoes stuffed with herbed cream cheese - \$15.00 / dozen*
- Silver dollar sandwiches * - \$22.00 / dozen*
- Assorted rollers * - \$21.00 / dozen*

The following steps will help you through the process of organizing your special function.

Arranging and Reserving a Date

Even if the date of the event is only tentative, please make arrangements with the catering department so that we can get you on our schedule. All other information such as location, number of guests, time of the function, menu selection, and payment arrangements need to be decided at least seven business days before the function. You may contact University Catering at (810) 762-0888 or email at catering-manager@umflint.edu.

Reserving a Location

Whether the event is to take place on campus or off, the location reservation needs to be confirmed before we will deliver. For on-campus events, tables, chairs, and other equipment will need to be arranged through Event and Building Services (EBS) at (810) 762-3436. For non-university facilities, please review our needs for tables, trash cans, etc., so they can be included in your room arrangements. To reserve a room on campus or at the Northbank Center, please contact Event and Building Services at (810) 762-3436.

Contact the University Catering Office

At least seven days before the event, contact the catering office at (810) 762-0888, email us at catering-manager@umflint.edu or stop by our office located on the third floor of the Harding Mott University Center. Some arrangements can be made by phone or email, others require an appointment with the Catering Manager. This is the time for a thorough discussion of all specific details. We can help you make all the necessary decisions to determine which of the services that we offer would best fit your needs. Office hours are Monday through Friday, 9:00am to 4:30pm, closed on some holidays. After details for your special event have been finalized, you will receive your Event Sheet confirmation. All cancellations and final changes, including the guaranteed customer count, MUST take place at least three business days prior to your function. Charges will be incurred if you cancel or make any changes after this time. If you do not contact us with a final count within the three business days allowed, we will prepare for the estimated number and charge accordingly.

Event Confirmation and Guarantees

A guarantee is required five business days before your catered event. This confirmation and guarantee will include the exact times, location, attendance, menu choices and room setup. If your event is cancelled, you are responsible for contacting the catering department and canceling the event. You will be liable for 75% of your food bill for any event that is not cancelled within three business days and confirmed in writing by the customer. If the University is closed due to inclement weather, all catered events will be automatically canceled and no charges will be incurred. However, the University only closes in the event of extreme weather; do not make any assumptions in this regard.

Payment

All catered functions must have a secured payment before they occur. Cash, major credit card, University short-code and chartfields are all valid payment methods. Non-university related groups are required to pay in full two weeks prior to the event. A 25% deposit for all non-university related groups is required. Tax exempt organizations are required to submit a copy of their exemption certificate prior to the event date.

Delivery Fees

There is no delivery fee for catering services held within the University Center. Deliveries outside the University Center, but on campus, are subject to a \$10 delivery fee. Events held off campus are subject to a delivery fee based on the location and agreed to in advance.

Alcohol Policy

On University property, all alcoholic beverages must be served by University personnel, and consumed in designated areas. Proof of age will be required. Event and Building Services reserves the right to refuse service of alcoholic beverages to any person. All personnel have completed TAM or TIPS training.

Alcohol Service/Policy

All alcoholic beverage service and the related policies are provided by Event and Building Services. Please contact EBS at (810) 762-3436 to make arrangements. Be advised that events held outside the University Center may require host liability insurance and/or a special permit. Allow at least one month's lead time to obtain a special permit.

Attendants

To ensure that your event is a success, catering attendants will be provided for all served meals and buffets during the service period. If attendants are needed for additional time a fee of \$16 per attendant per hour will be applied. An 20% service charge will be added to all served meals exceeding 50 guests.

Catering Equipment

As the host of the catered event, you are responsible for the service equipment we have provided. Any missing or damaged catering equipment or supplies will be charged to your account at replacement costs. In the occurrence of a very large event or unique service requirements, specialty equipment may need to be rented. We can provide this for you at an additional charge.

China Charges

Our catering department provides high-quality plastic products as our standard, unless otherwise requested. We also offer china service for any event at an additional charge. For groups of more than 400 additional charges may apply.

Full Meal Service and Silverware \$3.50 pp with a maximum charge of \$350

Coffee or Beverage China Service \$2.25 pp with a maximum charge of \$100

Reception China and Silverware \$2.50 pp with a maximum charge of \$150

Glassware for Bar Service \$1.00 pp with a maximum \$1.50

(Pilsner & wine glasses)

Floral Charges

We will be happy to take care of all your floral and decorative arrangements for an additional charge.



Linens and Skirting

If you would like linen to be placed on guests tables for receptions, breaks, or meeting tables there will be a \$5 fee for each tablecloth. Other tables may be skirted and covered at \$5 per tablecloth and \$16 per skirt. We can also provide napkins to meet your color scheme for \$.50 each. Specialty linens and skirts are available upon request for an additional charge.

Late and Minimum Charges

A late charge of 15% will be assessed for any event booked with less than 72 hours notice and is subject to the availability of both products and staff. Any changes made once the event has been confirmed will be charged 5% plus any additional direct cost incurred. There will be a minimum charge of \$10 for beverage orders and \$25 for food orders, not including delivery fees. Arrangements for orders less than the minimum amount can be made if they are picked up during office hours.

Sustainable and Organic Menus

Our culinary staff is happy to produce a sustainable and/or organic menu for your event. We can create fresh and healthy meals using local products that are free of pesticides, hormones and antibiotics. Some items may be limited based on availability. Costs typically run higher than for events featuring conventional foods.

Food Removal Policy

Due to health regulations, it is the policy of University Dining Services that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.

