trays, sweets, hot snacks & beverages

Menu items from this section are available for pick-up. High quality plastic serviceware is available upon request.

TRAYS – 12 guest minimum
Seasonal Cubed Fresh Fruit & Dip (2 oz. + dip | 50 cal)
$3.99 per guest
Crudité & Dip (4 oz. + dip | 140 cal) $3.49 per guest
Domestic Cheese & Crackers
(2 oz. cheese + 6 crackers | 340 cal) $3.99 per guest
Hummus & Pita Chips (1 oz. dip + 2 oz. chips | 190 cal) $2.99 per guest
Pepperoni, Domestic Cheese & Crackers (1 serving | 380 cal) $4.39 per guest
Deli Meat, Cheeses, Assorted Breads & Condiments (1 serving | 930 cal) $9.99 per guest

SWEETS
Assorted Donuts (1 donut | 280-310 cal) $14.99 per dozen
Assorted Mini Danish (1 danish | 120 cal) $9.99 per dozen
Assorted Bagels & Spreads (1 bagel | 210-310 cal) $22.99 per dozen
Assorted Cookies (1 cookie | 160-180 cal) $12.99 per dozen
Assorted Muffins (1 muffin | 160-210 cal) $15.99 per dozen
Brownies (1 brownie | 80 - 190 cal) $14.99 per dozen
Rice Krispy Treats (1 cut | 80 - 170 cal) $14.99 per dozen

NIBBLES
Baked Chips (1 bag | 130 cal) $.89 per bag
Potato Chips / 1 lb. bag, 15 servings (1 oz. | 160 cal) $2.99 per bag
Pretzels / 1 lb. bag, 15 servings (1 oz. | 110 cal) $2.99 per bag
Tortilla Chips & Salsa / 1 lb., 13-15 servings (2 oz. chips + 2 oz. salsa | 150-285 cal) $2.19 per bag

HOT SNACKS
Wings with Celery & Carrots Sticks (3 each | 15 cal) with Ranch Dip (2 oz. | 190 cal)
Choose Two: Cajun (1 wing | 90 cal), Spicy (1 wing | 40 cal), BBQ (1 wing | 100 cal), Boneless (1 wing | 120 cal) or Buffalo (1 wing | 80 cal) $10.99 per dozen
Chicken Fingers & Sauce (3 tenders + 4 oz. sauce | 740 cal) $14.99 per dozen
Cocktail Meatballs (1 meatball | 45 cal) $14.99 per dozen
Choice of One Sauce: Marinara, BBQ or Thai Sauce
Egg Rolls & Sauce (1 roll | 120-150 cal) $14.99 per dozen
Nachos (2 oz. | 260 cal) $2.69 per dozen

SUPPLIES
6" Plates $0.20 each
9" Plates $0.30 each
Knife, Fork or Spoon $0.10 each
12 oz. Hot Cup $0.20 each
10 oz. Cold Cup $0.20 each
Cocktail Napkins $0.10 each
Dinner Napkins $0.10 each
Banquet Cloth $5.00 each

CHARGER PARTY
2-Foot Sub (serves 10 guests) $24.99 per sub
5-Foot Sub (serves 30 guests) $49.99 per sub

American Sub
Ham, Turkey, American Cheese, with Lettuce, Tomato and Mayonnaise or Mustard (1 cut | 500 cal)

Italian Sub
Ham, Salami, Pepperoni, Provolone, with Lettuce, Onions, Tomato, Oil, Vinegar & Mayonnaise (1 cut | 740 cal)

Vegetable Sub
Hummus, Roasted Vegetables, Provolone, with Lettuce, Tomato and Onions (1 cut | 310 cal)

PICNICS – 10 guest minimum
BBQ $10.99 per guest
All Beef Hot Dogs (1 sandwich | 370-400 cal), Hamburgers (1 sandwich | 290 cal), Veggie Burgers (1 sandwich | 260 cal), Cheese (1 slice | 50 cal), Assorted Rolls (1 roll | 100 cal), Condiment Tray (1 each | 0-200 cal) with Cole Slaw (3 oz. | 90 cal) and Macaroni Salad (4 oz. | 120 cal)

Deluxe BBQ $13.99 per guest
BBQ Chicken Quarters (2 eigths | 560 cal), BBQ Ribs (5 ribs + 3oz. sauce | 670 cal), Grilled Portobello Mushrooms (1 cap | 30 cal) with Country Potato Salad (4 oz. | 160 cal) and Pasta Salad (4 oz. | 120 cal)

BEVERAGES
Assorted Canned Soda (12 oz. | 0-270 cal) $1.25 each
Bottled Water (16.9 oz. | 0 cal) $1.50 each

BULK BEVERAGES – gallon serves 16 guests
Coffee (8 oz. | 0 cal), Decaffeinated Coffee (8 oz. | 0 cal) or Hot Water for Tea (8 oz. | 0 cal) & Condiments $10.99 per gallon
Orange (8 oz. | 140 cal), Cranberry (8 oz. | 210 cal) or Apple Juice (8 oz. | 90 cal) $10.99 per gallon
Lemonade (8 oz. | 75 cal) $9.49 per gallon
Freshly Brewed Iced Tea (8 oz. | 0 cal) $9.49 per gallon
Freshly Brewed Sweet Iced Tea (8 oz. | 20 cal) $9.49 per gallon
Hot Chocolate (8 oz. | 200 cal) $9.99 per gallon

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breaktime

High quality plastic serviceware is included. Offered to groups of 10 or more guests.

HEALTH BREAK $5.99 per guest
Granola Bars (1 bar | 100-110 cal), Whole Seasonal Fresh Fruit (1 serving | 50-110 cal), Carrot and Celery Sticks (3 each | 15 cal), Bottled Water (20 oz. | 0 cal)

SWEETS $4.99 per guest
Brownies (1 cut | 190 cal), Blondies (1 cut | 220 cal), Assorted Mini Chocolate Bars (3 pieces | 130 cal), Assorted Individual Bags of Chips & Baked Chips (1 bag | 130-320 cal) and Chocolate Milk (1/2 pint | 180 cal)

AFTERNOON WAKE-UP CALL $8.99 per guest
Seasonal Cubed Fresh Fruit (2 oz. | 25 cal) and Assorted Cookies (1 cookie | 150-180 cal), Freshly Brewed Nescafé Coffee (8 oz. | 0 cal), Decaffeinated Coffee (8 oz. | 0 cal) and Bigelow and Celestial Seasonings Herbal and Non-herbal Bigelow and Celestial Seasonings Teas (8 oz. | 0 cal) to include Decaffeinated with Hot Water (8 oz. | 0 cal) and Freshly Brewed Iced Tea (8 oz. | 0 cal)

NY BREAK $7.99 per guest
Pretzel Bar (1 pretzel + topping | 210 cal), Popcorn (1 cup | 40 cal), White Chocolate Macadamia (1 cookie | 170 cal) & Double Chocolate Chip Cookies (1 cookie | 170 cal), Linzer Bars (1 cut | 210 cal) and Lemonade (8 oz. | 70 cal) or Freshly Brewed Iced Tea (8 oz. | 0 cal)

= Vegetarian = Vegan = Mindful

We can also accommodate Gluten Free requests.

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themed buffets

All themed buffets include assorted canned Coca-Cola soft drinks, regular and diet (12 oz. | 0-270 cal). Choose One Entrée and Two Sides. High quality plastic serviceware is included. Offered to groups of 10 or more guests.

SOUTHEAST ASIAN BUFFET $12.99 per guest
Choose One Entrée:
Sesame Pork Cutlet and Fried Rice ☑️ (1 serving | 260 cal)
Five Spice Chicken (4 oz. | 160 cal)
Grilled Beef Lemon Grass (4 oz. | 200 cal)
Marinated Lemon Grass Tofu ☑️ allege (4 oz. | 140 cal)
Korean Stir Fried Vegetables with Tofu ☑️ ☑️ (1 serving | 180 cal)

Choose Two Sides:
Asian Steak Salad ☑️ (1 salad | 190 cal), Vietnamese Table Salad ☑️ ☑️ (1 salad | 5 cal), Asian Cellophane Noodle Salad ☑️ ☑️ (1 salad | 260 cal), Asian Slaw ☑️ ☑️ (4 oz. | 130 cal), Mustard Greens and Garlic ☑️ ☑️ (4 oz. | 110 cal), Long Beans in Garlic ☑️ ☑️ (4 oz. | 110 cal), Thai Fried Rice ☑️ ☑️ (4 oz. | 130 cal)

LATIN BUFFET $12.99 per guest
Choose One Entrée:
Brazilian Style Chicken & Rice ☑️ (1 serving | 330 cal)
Chipotle Chicken & Queso Fresco Tacos ☑️ (2 tacos | 330 cal)
Potato Chorizo Quesadillas (1 quesadilla | 730 cal)
Black Beans & Corn Sauce over Brown Rice ☑️ ☑️ (1 serving | 270 cal)
Grilled Mexican Vegetable Burrito ☑️ (1 burrito | 800 cal)

Choose Two Sides:
Dominican Black Bean Mango Salad ☑️ ☑️ (1 salad | 370 cal), Cabbage, Cucumber and Mango Slaw ☑️ ☑️ (4 oz. | 80 cal), Brazilian Carrot Salad ☑️ ☑️ (4 oz. | 80 cal), Black Beans ☑️ (4 oz. | 80 cal), Latin Vegetable Blend ☑️ ☑️ ☑️ ☑️ (4 oz. | 50 cal), Green Rice ☑️ ☑️ (4 oz. | 170 cal), Brazilian Rice ☑️ ☑️ (4 oz. | 130 cal)

HEALTHY LIFESTYLE BUFFET $14.99 per guest
Choose One Entrée:
Thai Citrus Beef Stir Fry with Rice ☑️ (1 serving | 370 cal)
Turkey Snap Peas and Sweet Potatoes ☑️ (1 serving | 310 cal)
Pork Tenderloin Stir Fry with Soba Noodles ☑️ (1 serving | 470 cal)
Vegetarian Paella with Edamame ☑️ (8 oz. | 250 cal)
Ricotta, Leek and Olive Pizzetta ☑️ (1 pizza | 250 cal)

Choose Two Sides:
Strawberry Salad with Chocolate Vinaigrette ☑️ ☑️ (1 salad | 350 cal), Garden Salad with Tomatoes and Cucumbers ☑️ ☑️ (1 salad | 20 cal), Buffalo Shrimp Salad ☑️ (1 salad | 170 cal), Broccoli and Carrot Medley ☑️ ☑️ (4 oz. | 35 cal), Eggplant, Tomatoes and Onions ☑️ ☑️ (4 oz. | 70 cal), Roasted Vegetables ☑️ ☑️ ☑️ ☑️ ☑️ ☑️ (4 oz. | 90 cal), Basmati Cilantro Rice ☑️ ☑️ (4 oz. | 150 cal)

Add Dessert: Brownies (1 cut | 190 cal), Blondies (1 cut | 220 cal), Cookies (1 cookie | 170-250 cal) or Fresh Fruit (3 oz. | 30-45 cal) $2.99 per guest

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CATERING POLICIES

Service Hours are Monday to Friday, 8:00am - 7:00pm. Any pick-ups after 8:00pm will incur a surcharge. This menu is available on weekends upon request.

To place an order via email at uahcatering@uah.edu or call our catering office at 256.824.4721.

All orders must be placed 3 business days prior to service. A guaranteed guest count is required 3 business days in advance. We require 24 business hours of notice for cancellations.

Payment must be received prior to the pick-up or delivery for your event. Accepted forms of payment include Visa, MasterCard, American Express, Discovery, cash, check, and department accounts. If you are a tax-exempt organization, a copy of your tax-exemption certificate must be submitted prior to the date of your pick-up or delivery.

All tables, chairs and trash can set ups are scheduled through the Facilities/Room Reservations Office at UAH. Sodexo does not provide these.

Included with breaktime, themed buffets and ez party packages, are high quality plastic serviceware or eco-friendly serviceware products, based on the amount of food ordered. There are additional charges for delivery and linen rentals. Delivery is $35.00 or 10% of the total, whichever greater. Linen rental is $5.00 per tablecloth. Attendees are an additional charge of $12.00 per hour (minimum 4 hours).

Due to health regulation, it is the policy of Elements by Sodexo 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.

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