

Our talented catering culinarians have taken advantage of Autumn FLAVOURS by creating delightfully new dishes featuring the best of the season. These delicious dishes are available for a limited time. Contact our Catering department to schedule your next event with delicious food and impeccable service. To place an order or speak with the catering department please call 443-352-4337, email [catering@stevenson.edu](mailto:catering@stevenson.edu), or order on-line at <https://stevensoncatering.catertrax.com>



## BREAKFAST Á LA CARTE SELECTIONS & ADD ONS

### Sunrise BLT Egg Salad Wrap 1 Wrap | 740 cal

A flaky flatbread with herbed egg salad, crispy bacon, fresh tomato, sun-dried tomato pesto and mixed baby greens  
**\$5.39 per guest**

### Honey Red Berry Yogurt Parfait 1 Parfait | 260 cal

Vanilla Greek yogurt topped with red berry cereal and toasted almonds with a honey drizzle  
**\$3.59 per guest**



## PREMIUM ADVENTURE BOX TAKEAWAYS

### Scottish Breakfast Adventure Box

1 Box | 620 cal  
This fun adventure box features a Scotch egg, an artisan scone, savory & sweet orange and ham marmalade, and fresh raspberries & blueberries  
**\$7.19 per guest**

### Mediterranean Traveler Adventure Box

1 Box | 340 cal  
Take a dip! Baked pita chips served with baba ghanoush, hummus and a side of kalamata olives  
**\$5.39 per guest**

## PREMIUM TAKEAWAYS SALADS & SANDWICHES

### Jalapeño Chicken Wrap

1 Wrap | 600 cal  
Red pepper & lime chicken salad, mashed black beans, jalapeño peppers & cheddar cheese on a hearty grain tortilla  
**\$12.69 per guest**

### Muffaletta 1 Sandwich | 770 cal

Spicy sopressata, genoa salami, prosciutto, mortadella, ham, provolone and olive spread on ciabatta  
**\$12.69 per guest**

## PREMIUM TAKEAWAYS SALADS & SANDWICHES CONT.

### Roasted Vegetable Hummus Baguette

1 Sandwich | 660 cal  
Roasted broccoli, cremini mushrooms and eggplant with hummus, feta cheese and romaine lettuce on a baguette  
**\$11.79 per guest**

### Grilled Chicken, Fig & Bleu Cheese Salad

1 Salad | 580 cal  
Greens, oranges, figs, walnuts, bleu cheese & chicken served with fat-free raspberry vinaigrette and pita crackers  
**\$12.79 per guest**

### Turkey, Pear & Freekah Salad 1 Salad | 570 cal

Baby kale, roasted turkey, herbed freekah, bosc pears, carrots and almonds served with low-fat balsamic dressing  
**\$15.29 per guest**

### Roasted Squash, Apple & Chicken Salad

1 Salad | 420 cal  
Greens, butternut squash, chicken, cranberries, apples and parmesan cheese with apple cider vinaigrette and pita crackers  
**\$13.39 per guest**

## SERVED LUNCHEONS & DINNERS

### Pork loin, Sweet Potato & Rapini 1 Plate | 340 cal

Latin-spiced pork loin served with sweet mashed potatoes and sautéed broccoli raab  
**\$18.89 per guest**

### Pan-seared Chicken Breast with Asparagus 1 Plate | 680 cal

Seared crispy skin-on chicken breast with cranberries and leeks in a light cream sauce served with risotto and asparagus  
**\$18.89 per guest**

### Seared Salmon with Kale and Quinoa Salad 1 Salad | 440 cal

Seared salmon filet over kale quinoa salad tossed with lemon dill vinaigrette and garnished with pickled red onions  
**\$21.69 per guest**

### Spinach Salad with Lemon Shallot Artichoke Hearts & Grilled Chicken 1 Salad | 400 cal

Baby spinach, roasted artichoke hearts and goat cheese topped with grilled chicken in a lemon shallot vinaigrette  
**\$17.09 per guest**

*Consult with our catering team on adding a soup du jour to your package for an additional **\$2.49 per guest**.*

 VEGAN  VEGETARIAN  MINDFUL

STEVENSON CATERING  
443-352-4337  
[catering@stevenson.edu](mailto:catering@stevenson.edu)

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FLAVOURS  
by *sodexo*

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## HORS D'OEUVRES

Minimum group size of 15 guests

### Grilled Jerk King Trumpet Mushrooms V

1 Serving | 160 cal  
Grilled king trumpet mushrooms seasoned with jerk spices topped with jalapeños and scallions  
\$18.09 per dozen

### Pretzel Bites with Sweet Sriracha Mustard V

1 Serving | 160 cal  
Golden brown pretzel bites served with a sweet and spicy sriracha mustard  
\$16.29 per dozen



## SPECIALTY STATIONS

Minimum group size of 15 guests



### Overnight Oats Bar

1 Serving | 150-560 cal  
Honey sweetened overnight oats with your choice of tasty toppings!  
\$5.39 per guest

### #TAILGATE

1 Guest | 470-2070 cal  
Build your own Tailgate party from a selection of delicious grilled sandwiches and sides!  
\$23.49 per guest

Fall Catering Specials and Prices are available through 12, 01, 2017.  
• 2,000 calories a day is used for general nutrition advice, but calorie needs vary.  
• Additional nutritional information available

## BEVERAGES & DESSERTS

Beet Apple Ginger Lemonade VG  
8 oz | 70 cal  
\$28.09 per gallon-Minimum 2 GL

Cranberry Roasted Pineapple Lemonade VG  
8 oz | 50 cal  
\$28.09 per gallon-Minimum 2 GL

Orange, Pear & Golden Beet Lemonade VG  
8 oz | 70 cal  
\$28.09 per gallon-Minimum 2 GL

Mexican Chocolate Pots de Crème V  
1 Pot | 720 cal  
Mexican sweet chocolate and cream infused with hot chiles and espresso coffee  
\$3.69 per guest- Minimum 10 guests

Banana Nutella Trifle  
1 Dessert Cup | 230 cal  
Crumbled chocolate cake layered with Nutella mousse, sliced bananas and topped off with a Nutella drizzle and chocolate chips  
\$3.59 per guest- Minimum 10 guests

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