



Bellarmino University




Flavours Catering at Bellarmine University is committed to making your event a success. Our team of catering professionals is available to assist you with planning every aspect of your event. Our culinary team has designed a variety of menus to fit a wide range of budgets and tastes, including regional ingredients, Bellarmine favorites, and specialty items. Should you desire a menu customized for your event, we will be happy to meet with you to create a special menu for your specific needs. Our goal is to provide you with the freshest selections of food items, beautifully displayed, and served professionally by our highly trained staff as we strive to exceed the expectations of every single guest.

Our culinary professionals take great pride in using sustainable and local foods to create fresh, healthy and delicious menus. We are committed to sustainable practices. We seek out the best possible seasonal ingredients. Budget permitting, most menu items can be organic and/or sustainable. We make ocean-friendly choices by using the Monterey Bay Aquarium Seafood Watch List as our guide.

This brochure will guide you through the planning process for a catered event. Should you require a customized menu, we will be happy to meet with you. Contact us at: 502.272.8349, e-mail us at: catering@bellarmine.edu or visit our web site: dining.bellarmino.com.

Morning Fare



MORNING FARE

These menus are presented buffet style. Services include set up with linens on the buffet and clean up after your event. A high quality disposable serveware is provided. Eco-friendly serveware or china and glass serveware is available for a nominal charge, please discuss options with our catering coordinator. Freshly Brewed Aspetto Regular and Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas including Decaffeinated Numi Tea with Hot Water are provided. Minimum number of guests for these services is 15.

THE CLASSIC CONTINENTAL

\$7.50 per person

Seasonal Cubed Fresh Fruit Tray
Baker's Choice of Two: Assorted Breakfast Breads, Mini Muffins, Mini Scones, or Cinnamon Rolls
Butter and Assorted Jellies
Chilled Orange Juice and Cranberry Juice

THE HEALTHY START

\$8.25 per person

Seasonal Cubed Fresh Fruit Tray
Low-fat Yogurt Parfaits Made with Fresh Berries and Low-Fat Granola
Balanced Way Breakfast Cookies
Whole Wheat Bagels, Low-fat Cream Cheese and Assorted Jellies
Chilled Orange Juice and Cranberry Juice

BELLARMINE KNIGHTS BREAKFAST BUFFET

\$12.25 per person


Seasonal Cubed Fresh Fruit and Berries Tray
Baker's Choice of Two: Mini Croissants, Mini Muffins, Breakfast Breads, Cinnamon Rolls or Mini Scones
Butter and Assorted Jellies
Hashbrowns or Home Fries
Choose 2: Crispy Bacon, Pork Sausage Links, Turkey Bacon, Turkey Link Sausage, or Country Ham
Choose 1: Fluffy Scrambled Eggs, Egg White Frittata, Garden Vegetable Quiche or Broccoli Cheddar Quiche
Choose 1: Pancakes or Traditional French Toast with warm Maple Syrup and Melted Butter
Chilled Orange Juice, Apple Juice and Cranberry Juice

OMELET STATION

\$5.25 per person

Add an omelet station to any of the Morning Fare breakfast menus. Station chefs will be an additional charge. Minimum group size of 15 guests.

Fluffy Eggs, Sweet Peppers, Smoked Ham, Shredded Cheddar, Diced Tomatoes, Feta Cheese, Bacon, Pork Sausage Links, Scallions or (Turkey Bacon upon request.) All prepared by one of our talented culinarians.



Ala Carte Selections

ALA CARTE SELECTIONS

These menus are presented buffet style. Services include set up with linens on the buffet and clean up after your event. A high quality disposable serviceware is provided. Eco-friendly serviceware or china service and service staff are also available for a nominal charge.

FROM THE SUNRISE BAKERY

ASSORTED FRESH BAKED MUFFINS

\$12.00 per dozen

Cranberry Orange, Lemon Poppy Seed, Blueberry, Cappuccino Chocolate or Apple Cinnamon

ASSORTED BREAKFAST BREADS and COFFEE CAKES

\$18.00 each

Banana Nut Bread, Lemon Poppy Seed Bread, Blueberry Sour Cream Coffee Cake, Apple Streusel Coffee Cake or Chocolate Espresso Coffee Cake

ASSORTED DANISH

\$22.00 per dozen

ASSORTED BAGELS with CREAM CHEESE and JELLIES

\$20.00 per dozen

COUNTRY BISCUITS with BUTTER and JELLIES

\$9.00 per dozen

ASSORTED DOUGHNUTS

\$14.00 per dozen

ASSORTED MINI SCONES

\$9.00 per dozen

MINI CINNAMON ROLLS

\$15.00 per dozen

MORNING STARTERS

INDIVIDUAL ASSORTED YOGURTS

\$2.50 each

INDIVIDUAL FRUIT YOGURT PARFAITS with LOW-FAT GRANOLA

\$2.75 each

SEASONAL CUBED FRUIT TRAY

SMALL 15-25

\$40.50 tray

MEDIUM 25-50

\$81.60 tray

LARGE 50-100

\$121.50 tray

BREAKFAST SANDWICH

\$3.25 each

(Per Each)

Choice of One: Toasted English Muffins, Biscuits, Bagels or Croissants

Choice of One: Egg, Egg and Cheese or Egg Whites

Choice of One: Pork or Turkey Sausage Patty, Country Ham or Bacon

ADD ON MORNING STARTERS

The following items can be added on to any of the Morning Fare breakfast menus to create a custom menu for any occasion. Minimum group size of 15 guests.

HOME FRIES with CARAMELIZED ONIONS

\$1.25 each

CORNED BEEF HASH

\$1.50 each

MUSHROOM CHEESE STRATA

\$2.75 per piece / 12 pieces

HAM and POTATO FRITTATA

\$2.75 per piece / 12 pieces

CHEESE or FRUIT BLINTZ SERVED with SOUR CREAM

\$21.00 per dozen

A close-up photograph of a glass filled with iced tea. The tea is a light brown color and is topped with several ice cubes. Garnishes include a slice of lemon, a sprig of fresh green mint, and a slice of cucumber. The glass is set on a light blue textured surface. To the right, a small white bowl contains a whole lemon.

Beverage Service

BEVERAGE SERVICE

Our catering department provides a high quality disposable serviceware. Eco-friendly serviceware or china service is available upon request for a nominal charge. Services include linen on service tables, set up and clean up. Appropriate condiments are provided.

MORNING COFFEE AND TEA SERVICE

\$2.25 per person

Our Morning Coffee Service includes Freshly Brewed Aspetto Coffee, Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water.

HOT BEVERAGES

16 servings per gallon

Freshly Brewed Aspetto Coffee and Decaffeinated Coffee	\$13.50 per gallon
Numi Herbal and Non Herbal Teas to include Decaffeinated Numi Tea with Hot Water	\$7.00 per half gallon
Hot Chocolate	\$13.00 per gallon
Warm Apple Cider	\$14.00 per gallon

COLD BEVERAGES

16 servings per gallon

Orange Juice	\$15.00 per gallon
Cranberry Juice	\$15.00 per gallon
Apple Juice	\$15.00 per gallon
Fresh Brewed Iced Tea	\$12.00 per gallon
Lemonade	\$12.00 per gallon
Orange Blossom Punch	\$18.00 per gallon
Strawberry Lemonade	\$18.00 per gallon
Fruit Punch	\$12.00 per gallon
Iced Water Service	\$4.00 per gallon

CANNED BEVERAGES

Bottled Fruit Juice; Apple, Orange and Cranberry	\$2.50 each
Bottled Water	\$1.75 each
Assorted Canned Soft Drinks, Regular and Diet	\$1.35 each

All Day at Bellarmine



ALL DAY at Bellarmine

Designed for full day conference or meetings, this service simplifies your event planning requirements. These offerings are presented buffet style. Services include delivery, set up with linens on the buffet and clean up after your event. A high quality plastic serveware is provided. Eco-friendly serveware or china service is also available for a nominal charge. Minimum number of guests for these services is 20 guests.

All Day Package for \$24.75 per person

CLASSIC CONTINENTAL BREAKFAST

Seasonal Cubed Fresh Fruit Tray

Baker's Choice of Two: Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Cinnamon Rolls or Assorted Bagels with Cream Cheese, Butter and Assorted Jellies

Chilled Carafe Orange Juice and Cranberry Juice

Freshly Brewed Aspreto Coffee, Decaffeinated Coffee, and Numi Herbal and Non Herbal Teas

to Include Decaffeinated Numi Tea with Hot Water

Iced Water Station

MID-MORNING BREAK

Refresh Coffee Service

Seasonal Cubed Fresh Fruit Tray

Assorted Granola Bars

Assorted Canned Sodas, Regular and Diet

Iced Water Station

LUNCH BUFFET

Select from One of Our Daily Menus to Include:

A Salad, Entrée Selection, Dessert and Beverage. Our Menu Offerings Change Daily.

AFTERNOON SNACK

Choose 2: Assorted Individual Bags of Chips, Mini Candy Bars, Assorted Cookies and Bars, Carrots and Celery Sticks with Ranch Dressing, Nacho Chips with Salsa, Bunches of Red and Green Grapes

Iced Water Station, Freshly Brewed Iced Tea, Lemonade and Assorted Canned or Bottled Soft Drinks, Regular and Diet

GRAB AND GO BOXED SALADS

SIGNATURE SALADS

All Salads are served with a Crusty Roll and Butter, Large Cookie or Brownie and a Canned Soft Drink, Regular or Diet, or Bottled Water. Our catering department provides high quality plastic as a standard for all events and menus. Eco-friendly serviceware or china is available upon request for a nominal charge. Services include linen on service table, set up and clean up. 5 Guest Minimum per Menu Selection.

CAESAR SALAD \$8.00 per person

Fresh Romaine Lettuce topped with Grated Parmesan Cheese, Homemade Croutons and served with traditional Caesar Dressing

Add Grilled Breast of Chicken

\$3.00 per person

Add Grilled Marinated Steak

\$4.00 per person

COBB SALAD \$11.25 per person

Strips of Turkey Breast, Diced Tomatoes, chopped Hard Boiled Egg, Diced Celery, Scallions and Bacon Crumbles served over a bed of Romaine Lettuce with Bleu Cheese Dressing

GREEK SALAD \$10.75 per person

Crisp Mixed Greens with Tabbouleh, Roasted Red Pepper, Crumbled Feta Cheese and Falafel in a Flat Bread Cone

TRIO-SALAD COMBO \$10.75 per person

Tossed Greens topped with Choice of 3 of the following salads: Chicken Salad, Egg Salad, Tuna Salad, Hummus or Ham Salad

CHINESE CHICKEN SALAD \$10.75 per person

Mixed Greens with Red Leaf Lettuce tossed with Oriental Sesame Dressing and Grilled Chicken Breast served with Sesame Wonton Chips

ANTIPASTO SALAD \$10.75 per person

A Salad Lover's Dream: Grilled Balsamic Eggplant, Zucchini and Red Peppers & Mushrooms with Pesto Pasta & Lemony Asparagus

Grab and Go Boxed
Sandwiches



GRAB AND GO BOXED SANDWICHES

All Box Lunches include your choice of Seasonal Fresh Fruit Salad, Potato Salad, Cole Slaw or Pasta Salad, Bag of Chips, a Cookie or Brownie and a Canned Soft Drink, Regular or Diet, or Bottled Water. Our catering department provides high quality plastic as a standard for all events and menus. Eco-friendly serviceware or china is available upon request for a nominal charge. Services include linen on service table, set up and clean up. 5 Guest Minimum per Menu Selection.

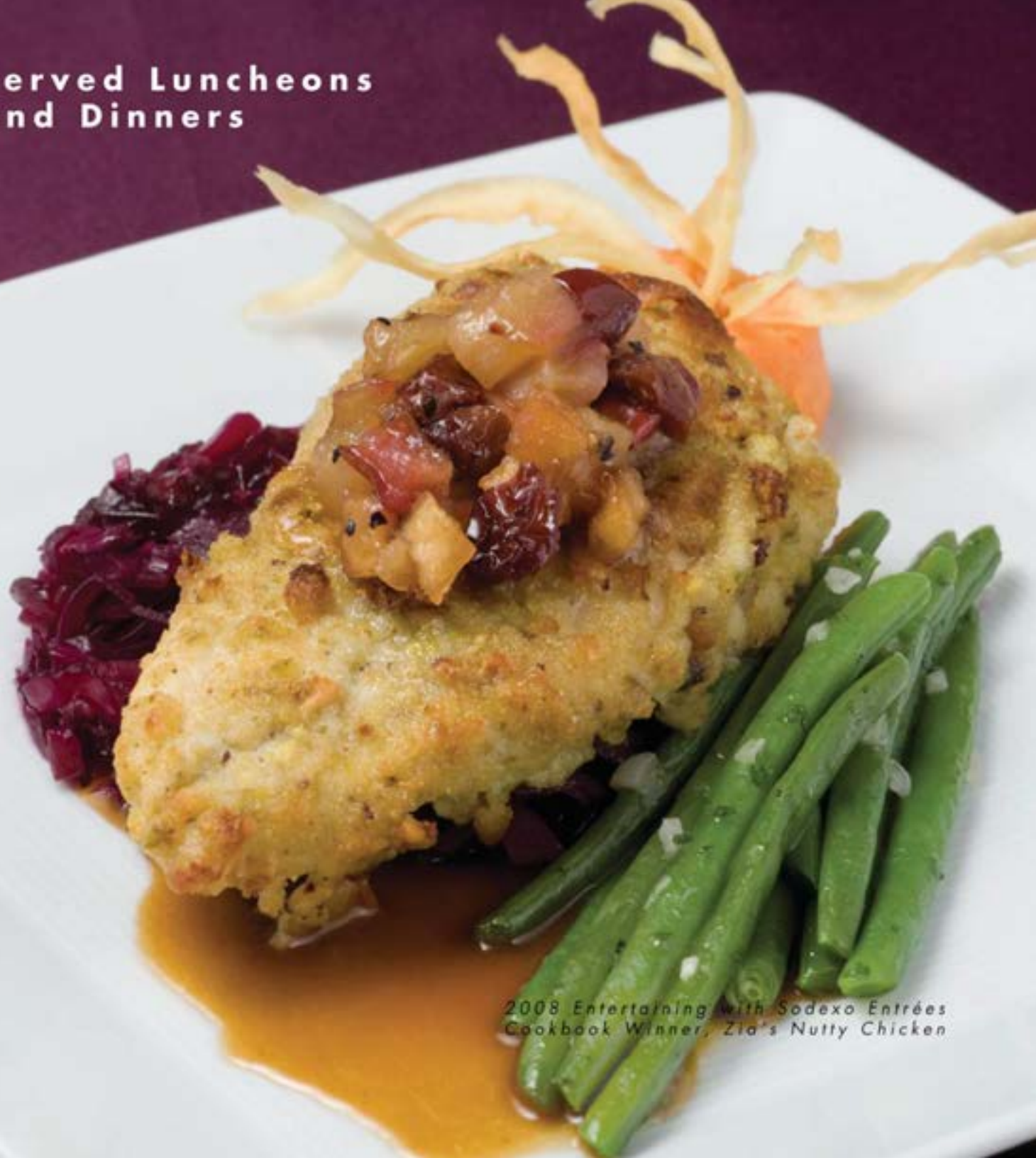
SIGNATURE SANDWICHES

SPICY ITALIAN BAGUETTE	<i>\$12.50 per person</i>
Sliced Ham, Salami, Provolone Cheese and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread	
TURKEY and SHARP CHEDDAR	<i>\$10.50 per person</i>
Oven Roasted Turkey Breast, Sharp Cheddar Cheese, Leaf Lettuce, sliced Tomato on a Kaiser Roll	
ROAST BEEF and CHEDDAR	<i>\$11.25 per person</i>
Roast Beef and Cheddar on a Ciabatta Roll with Horseradish Cream Spread	
GRILLED TUSCAN CHICKEN BREAST	<i>\$12.50 per person</i>
Grilled Chicken Breast, Provolone, Leaf Lettuce, sliced Tomato and Pesto Mayonnaise on Focaccia Bread	
SOUTHWESTERN BBQ	<i>\$12.50 per person</i>
Sliced BBQ Pork Roast piled high on a Ciabatta Roll with Pepper Jack Cheese, Caramelized Onions and Molasses BBQ Sauce	
BUFFALO CHICKEN WRAP	<i>\$10.75 per person</i>
Grilled Chicken with Buffalo Sauce, Blue Cheese Crumbles, Diced Tomatoes, Celery and Low-Fat Ranch Dressing served in a Flour Tortilla	

VEGETARIAN SANDWICHES

ROASTED VEGGIE CLUB	<i>\$11.75 per person</i>
Roasted Eggplant, Zucchini and Red Pepper with fresh Mozzarella and Artichoke Tapenade on a Ciabatta Roll	
HUMMUS, AVOCADO and ROASTED VEGETABLE WRAP	<i>\$10.75 per person</i>
Creamy Hummus, Ripe Avocado, Crisp Shredded Lettuce, and Tomato rolled in a petite soft Flour Tortilla	

Served Luncheons
and Dinners



2008 Entertaining with Sodexo Entrées
Cookbook Winner, Zia's Nutty Chicken

SERVED LUNCHEONS AND DINNERS

All Served Luncheons and Dinners Include a choice of a Salad or Starter, Two Accompaniments, Freshly Baked Dinner Rolls and Butter, choice of Dessert, Freshly Brewed Aspreto Regular and Decaffeinated Coffee, Herbal and Non-Herbal Numi Teas with Hot Water and Freshly Brewed Iced Tea. China service will be quoted in accordance with event requirements. There is an additional charge for service staff.

POULTRY

SESAME CHICKEN BREAST Grilled Breast of Chicken marinated with Sesame, Soy, Garlic, Cilantro and Scallions	\$16.75 per person
TRADITIONAL CHICKEN PICCATA Seared Breast of Chicken in a Lemon Caper White Wine Sauce	\$17.50 per person
ROASTED CHICKEN FLORENTINE Crispy Sautéed Breast of Chicken topped with a creamy Spinach mixture and Mozzarella	\$17.50 per person
APRICOT and GOAT CHEESE CHICKEN BREAST Lightly breaded Breast of Chicken rolled with dried Apricots and Goat Cheese served with a Brown Sauce	\$19.50 per person
ZIA'S NUTTY CHICKEN Boneless Breast of Panko Encrusted Chicken, Pistachios and topped with Apple Compote	\$19.50 per person

BEEF AND PORK

BRAISED SHORT RIBS Beef Short Ribs braised in a Tarragon and Red Wine Reduction	\$22.75 per person
BEEF TENDERLOIN STUFFED with SPINACH Roasted Beef Tenderloin stuffed with Spinach and served with Red Bell Peppers and drizzled with a Balsamic Demi-Glace Sauce	\$23.25 per person
GORGONZOLA ENCRUSTED FILET with CABERNET DRIZZLE Gorgonzola Encrusted Filet with Cabernet Drizzle	\$25.75 per person
PAN-SEARED PORK TENDERLOIN with APPLES & ONIONS Pan-Seared Pork Tenderloin with Granny Smith Apples, diced Red Onions and Orange Marmalade	\$21.50 per person
ROASTED PORK TENDERLOIN with SWEETENED RASPBERRY VINEGAR SAUCE Slow-Roasted Pork Tenderloin served with a sweetened Raspberry, Horseradish, Garlic and Red Wine Vinegar Sauce	\$21.50 per person

Served Luncheons and Dinners



2008 Entertaining with Sodexo Entrées Cookbook
Winner, Portobello Mushroom Napoleon

SERVED LUNCHEONS AND DINNERS

LAMB

ROASTED LAMB with RISOTTO \$23.25 per person
Thick Lamb Medallions served with Risotto and a drizzle of White Wine Cream Sauce

COMBINATION PLATE

BEEF and SALMON FILETS \$27.50 per person
Tenderloin Medallion & Salmon Filet on caramelized Onion Mashed Potatoes and Demi-Glace Sauce

SEAFOOD

SEAFOOD and SPINACH LASAGNA with ROASTED RED PEPPER COULIS \$19.75 per person
Layered Lasagna Noodle with Ricotta Cheese, Shrimp, Lobster, Crabmeat and Spinach topped with a Red Pepper Coulis Sauce

SALMON with LEEKS and CAPER SAUCE \$20.75 per person
Grilled Salmon Fillet topped with Fried Leeks and Caper Sauce

HALIBUT SALTIMBOCCA \$22.75 per person
Halibut topped with shaved Pecorino Romano Cheese and wrapped with Prosciutto and lightly sautéed until Golden Brown

PARMESAN CRUSTED TILAPIA with CHIVE BUTTER SAUCE \$18.75 per person
Sautéed Tilapia with crusted Parmesan and Chive Butter Sauce

GARLIC SHRIMP SKEWERS \$19.25 per person
Succulent Shrimp seasoned with fresh Garlic Butter, Oregano, Basil and Lemon Zest

VEGETARIAN

CHÈVRE, ORZO and BASIL STUFFED PORTOBELLO \$16.50 per person
Portobello Mushroom Cap stuffed with Chèvre Cheese, Tri-colored Orzo and fresh Basil

SPAGHETTI SQUASH \$16.50 per person
Spaghetti Squash with Sofrito and Vegan Pinto Beans

PORTOBELLO MUSHROOM NAPOLEON \$16.75 per person
Portobello Mushroom layered with Zucchini, Spinach, Roasted Red and Yellow Peppers, Polenta and Mozzarella on roasted Tomato Coulis

SMOKED GOUDA FARFALLE \$16.25 per person
Bow Tie Pasta baked with Smoked Gouda Cheese and Fresh Spinach

Entrée Accompaniments



2007 Entertaining with Sodexo Salads & Soups Cookbook
Winner, Fresh Mozzarella and Tomato Stack

ENTRÉE ACCOMPANIMENTS

SALADS AND STARTERS

Market House Salad with Homemade Croutons and a Balsamic Vinaigrette
Iceberg Wedge with Maytag Blue Cheese
Caesar Salad with Homemade Croutons
Fresh Mozzarella and Tomato Stack with Fresh Basil
Pear and Fresh Spinach Salad with Warm Cranberry Dressing
Roasted Beets with Soft Goat Cheese and Balsamic Glaze
Greek Salad with Feta Cheese and a Balsamic Vinaigrette

ACCOMPANIMENTS

Choice of One:

Glazed Carrots
Fresh Green Beans and Carrot Medley
Fresh Green Beans
Grilled Balsamic Zucchini
Sautéed Broccoli Rabe or Zucchini
Broccoli with Sautéed Carrots
Herb-Crusted Broiled Tomato
Roasted Root Vegetables
Sautéed Mushrooms
Fresh Spinach and Garlic Sauté
Julienne of Carrots and Fennel with Pearl Onions
Roasted Fresh Seasonal Asparagus
Roasted Butternut Squash
Sautéed Fennel and Brussels Sprouts
Braised Red Cabbage

Choice of One:

Horseradish Mashed Potatoes
Caramelized Onion Mashed Potatoes
Mashed Sweet Potatoes
Oven-Roasted Herb Potatoes
Oven-Roasted Sweet Potatoes
Potatoes Au Gratin
Roasted Potatoes O'Brien
Roasted Fingerling Potatoes
Israeli Couscous
Basil Orzo
Ginger Jasmine Rice
Lemon Rice
Fontina Risotto Cake
Black Beans and Rice
Vegetable Risotto

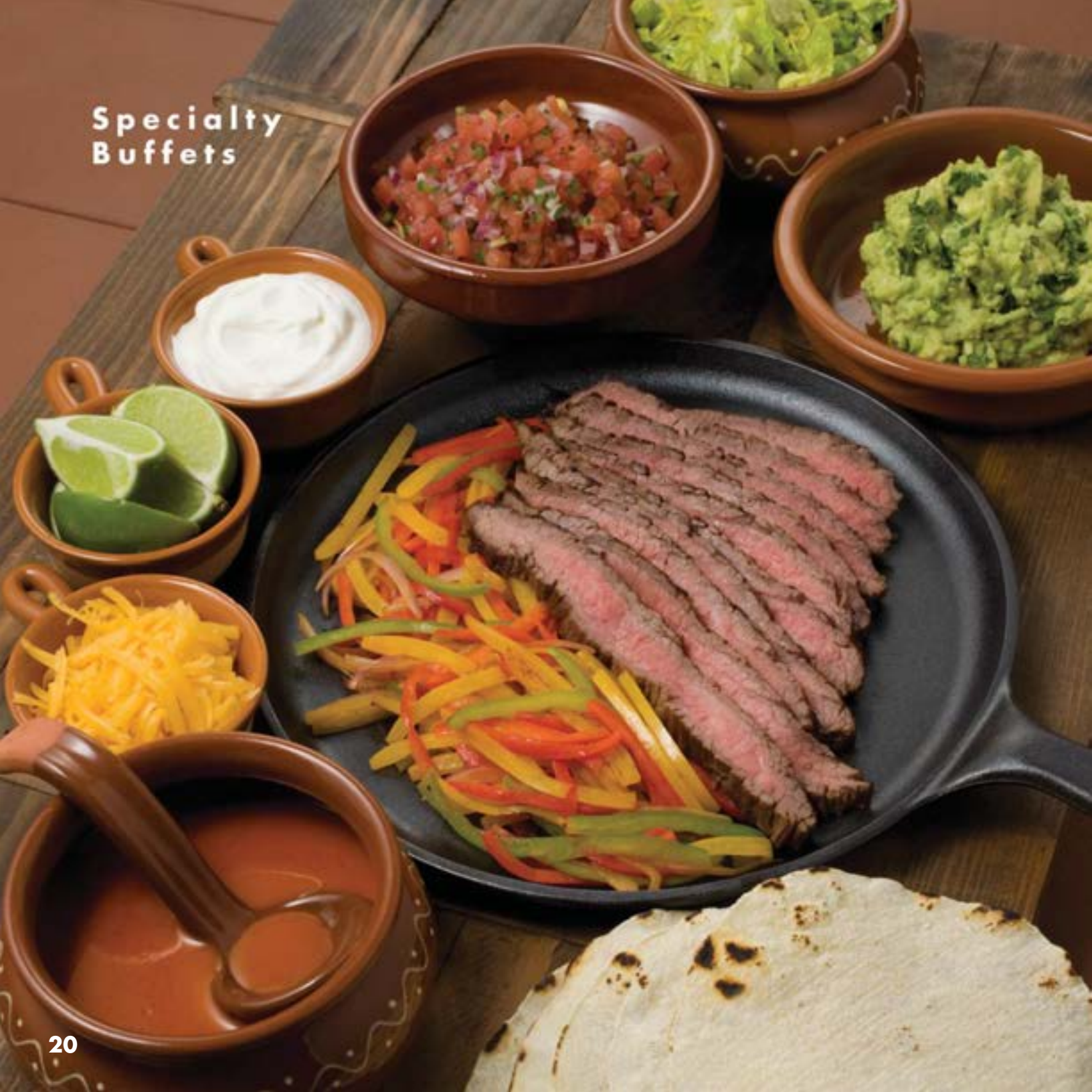
DESSERTS

Old Fashion Chocolate Layer Cake
Traditional Cheesecake with Fresh
Seasonal Berries
Chocolate Molten Cake
Lemon-Coconut Snowball Cupcakes
Cora's Red Velvet Cake

Additional Options:

Apple Caramel Bread Pudding	\$1.50 per person
Tropical Fruit Napoleon	\$1.75 per person
Designer Key Lime Pie	\$1.75 per person
Chocolate Almond Ganache Cake	\$2.25 per person
White Chocolate Raspberry Crème Brule	\$2.25 per person

Specialty
Buffets



SPECIALTY BUFFETS

These menus are presented buffet style. Services include set up with linens on the buffet and clean up. Our catering department provides high quality plastic serveware as a standard for all of our events. Eco-friendly serveware or china is available upon request for a nominal charge. Minimum group size of 20.

DELI BUFFET

\$13.25 per person

Choice of Two Salads: Creamy Cole Slaw with Apples, Seasonal Fresh Fruit Salad, Potato Salad, Market House Salad with Homemade Croutons and a Balsamic Vinaigrette and Low-Fat Ranch Dressing
Potato Chips or Sun Chips
Assorted Breads and Rolls
Sliced Roasted Turkey, Buffet Ham, Roast Beef, Salami
Sliced Swiss, Provolone and American Cheeses
Leaf Lettuce, Sliced Tomatoes, Sliced Onions, Dill Pickles, Mayonnaise, Dijon Mustard
Assorted Cookies, Bars or Brownies
Freshly Brewed Iced Tea

* Add Soup du Jour with Crackers

THE TRIO BUFFET

\$16.75 per person

Soup du Jour with Crackers

Choice of Two Side Salads: Country Potato Salad, Sweet Potato Salad with Toasted Pecans, Garden Bow Tie Pasta, Market House Salad with Homemade Croutons and a Balsamic Vinaigrette or Seasonal Fresh Fruit Salad
Assorted Individual Bags of Chips

Assorted Sandwich Platter to include Choice of Three Sandwiches:

Italian Spicy Baguette - Salami, Ham, Provolone and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread

Greek Vegetable Wrap - Roasted Vegetables, Crisp Romaine Lettuce, Black Olives, Crumbled Feta, Plum Tomatoes and Balsamic Dressing

Smoked Turkey Breast and Brie Cheese with fresh Spinach, Sliced Tomato and Caramelized Onions with Honey Mustard on a Croissant

Roast Beef and Cheddar on a Ciabatta Roll with Horseradish Cream Spread

Grilled Tuscan Chicken Breast with Provolone Cheese and Pesto Mayonnaise on Focaccia Bread

Assorted Bars

Assorted Canned or Bottled Soft Drinks, Regular and Diet, or Freshly Brewed Iced Tea

OLD FASHIONED BBQ

\$18.25 per person

Seasonal Fresh Fruit Salad
Roasted Vegetable Bow Tie Salad
Country Potato Salad
Cornbread, Rolls and Butter
Ranch Style Baked Beans
Barbecued Chicken
Barbecued Beef Brisket
Hot Apple Crisp, Peach Cobbler or Assorted Cookies and Brownies
Freshly Brewed Iced Tea and Lemonade

* Add a chef for BBQ's held outside, weather permitting

LITTLE ITALY

\$17.50 per person

Antipasto Platter
Caesar Salad with Homemade Croutons
Assorted Rolls and Butter
Sautéed Fresh Zucchini
Pasta Bar with Cheese Tortellini and Penne Pasta
Marinara Sauce and Pesto Cream Sauce
Home-style Meatballs in Marinara Sauce or
Traditional Chicken Cacciatore
Parmesan Cheese
Tiramisu or Mini Cannolis
Assorted Canned or Bottled Soft Drinks, Regular and Diet or
Freshly Brewed Iced Tea

ASIAN FUSION

\$18.25 per person

Asian Salad
Garlic Lemon Ginger Broccoli
Sticky Rice
Vegetable Lo Mein
Cilantro Breast of Chicken
Teriyaki Glazed Salmon Filet
Almond Gourmet Bars or Tropical Rice Pudding and Fortune Cookies
Assorted Canned or Bottled Soft Drinks, Regular and Diet, or
Freshly Brewed Iced Tea

Build Your Own Buffet



*2008 Entertaining with Sodexo Entrées Cookbook Winner,
Lemon Parmesan Chicken with White Wine Chive Sauce*

BUILD YOUR OWN BUFFET

These menus are presented buffet style. Services include set up with linens on the buffet and clean up. Our catering department provides high quality plastic serveware as a standard for all of our events. Eco-friendly serveware or china is available upon request for a nominal charge. Create Your Own Buffet; please choose - One Salad, One Entrée, Two Accompaniments, One Dessert and Two Beverages. Minimum group size of 20. Select a second entree for an additional charge

SALADS

Choose One from the Following:

Market House Salad with a choice of 2 dressing; Ranch, Italian, Balsamic Vinaigrette and Low-Fat Ranch Dressing
Greek Salad or Caesar Salad
Includes Assorted Dinner Rolls with Butter

ENTRÉES

POULTRY

Chicken Marsala	\$16.50 per person
Lemon Parmesan Chicken with White Wine Chive Sauce	\$16.50 per person
Rotisserie Chicken	\$16.50 per person

BEEF

Braised Beef Sicilian	\$16.50 per person
Caramelized Onion Meatloaf	\$16.50 per person
Beef Stroganoff	\$16.50 per person

PORK

Mustard Herb Pork Loin	\$16.50 per person
Asian Marinated Pork Loin with Honey and Soy Glaze	\$16.50 per person

SEAFOOD

Cornmeal Tilapia with Cilantro Cream Sauce	\$16.50 per person
Charleston Crab Cake with a Remoulade Sauce	\$16.50 per person
Garlic Shrimp Skewers	\$18.50 per person

VEGETARIAN

Baked Pasta with Seasonal Vegetables	\$16.50 per person
Stuffed Peppers with Herbed Tomato Sauce	\$16.50 per person
*Vegetarian Pad Thai	\$16.50 per person

*contains peanuts

ACCOMPANIMENTS

Choose One from the Following:

Oven Herbed Roasted Potatoes
Garlic Mashed New Potatoes
Rice Pilaf
Olive Oil and Garlic Spaghetti

Choose One from the Following:

Fresh Roasted Vegetable Medley
Lemon Garlic Broccoli
Sautéed Zucchini
Glazed Carrots
Fresh Green Beans
Variety of Seasonal Vegetables

DESSERTS

Choose Two from the Following:

Chocolate Layer Cake
Chocolate Mousse
Cora's Red Velvet Cake
Tropical Rice Pudding
Assorted Pies: Dutch Apple, Blueberry, Designer Key Lime, Pecan Pie
Assorted Cookies and Bars

BEVERAGES

Freshly Brewed Aspreto Coffee, Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water

Choose Two from the Following:

Iced Water Station, Lemonade and Freshly Brewed Iced Tea

HOT HORS D'OEUVRES

From Platters to Passed

Our catering department provides high quality plastic as a standard for all of our events. Eco-friendly serviceware, china, waited or butlered services are available upon request for a nominal charge. Services include set up with linen on service table and clean up.

CHICKEN

GATOR CAKES with BAYOU REMOULADE SAUCE	\$17.50 per dozen
MINI CHICKEN WELLINGTON	\$27.50 per dozen
CHIPOTLE MAPLE BACON wrapped CHICKEN	\$16.50 per dozen
COCONUT CHICKEN with ORANGE DIPPING SAUCE	\$18.75 per dozen
GINGER CHICKEN SATAY with COCONUT PEANUT SAUCE	\$24.00 per dozen
CHICKEN DIABLO EMPANADAS with CHIPOTLE RANCH DIPPING SAUCE	\$21.50 per dozen

PORK

PORK POT STICKERS with GARLIC SOY SAUCE	\$15.75 per dozen
MINI HAM BISCUITS with MUSTARD SAUCE	\$18.00 per dozen
SAUSAGE BITES with WHITE WINE and DIJON MUSTARD	\$18.75 per dozen
MAPLE-GLAZED APPLE RUMAKI	\$17.50 per dozen
HAM and CHEESE PINWHEELS	\$18.00 per dozen
SAUSAGE STUFFED MUSHROOMS	\$24.00 per dozen

HOT HORS D'OEUVRES, continued

SEAFOOD

BACON WRAPPED SCALLOPS	\$27.00 per dozen
MINI CRAB CAKES with CAJUN REMOULADE SAUCE	\$30.00 per dozen
CRAB and RISOTTO BALLS	\$24.00 per dozen

BEEF

CHIPOTLE BEEF on TORTILLAS with AVOCADO CRÈME	\$18.25 per dozen
MINI COCKTAIL MEATBALLS: Choice of Swedish, Barbecue or Sweet & Sour	\$12.75 per dozen
BEEF SATAY with SWEET & SPICY SAUCE	\$30.00 per dozen
MINI REUBEN SANDWICHES	\$24.00 per dozen
PETITE BEEF WELLINGTON	\$27.00 per dozen

VEGETARIAN

SPANAKOPITA	\$27.00 per dozen
BROWN SUGAR BRIE with PECANS	\$21.00 per item
MINI GREEK PIZZAS	\$18.00 per dozen
JALAPEÑO STUFFED SOFT PRETZEL BITES	\$24.00 per dozen
MINI VEGETABLE SAMOSAS	\$18.50 per dozen
FRIED or BAKED MINI EGG ROLLS with SPICY DIPPING SAUCE	\$15.00 per dozen

COLD HORS D'OEUVRES

Our catering department provides high quality plastic serveware as a standard for all of our events. An eco-friendly serveware, china, waited or butlered services are available upon request for a nominal charge. Services include set up with linen on service table and clean up.

ASSORTED FINGER SANDWICHES with TWO of the FOLLOWING: WHITE and WHEAT BREAD Ham Salad, Chicken Salad, Tuna Salad and Egg Salad	<i>\$15.00 per dozen</i>
SHRIMP COCKTAIL with CAJUN REMOULADE and COCKTAIL SAUCE	<i>\$30.00 per dozen</i>
PROSCIUTTO WRAPPED MELON with DIJON DIPPING SAUCE	<i>\$24.50 per dozen</i>
ROASTED GARLIC HUMMUS and SMOKED SALMON BRUSCHETTA	<i>\$27.00 per dozen</i>
COOL SALMON CANAPÈS	<i>\$21.50 per dozen</i>
MINI CURRIED CHICKEN TART	<i>\$21.50 per dozen</i>
CORN BLINI with SMOKED SALMON and CHIVE BUTTER	<i>\$27.00 per dozen</i>
CUCUMBER ROUNDS with FETA and TOMATO	<i>\$16.50 per dozen</i>
CROSTINI with SPICY MANGO SHRIMP SALSA	<i>\$24.50 per dozen</i>
SUNDRIED TOMATO and GORGONZOLA BRUSCHETTA	<i>\$18.75 per dozen</i>
WHITE BEAN CROSTINI	<i>\$16.75 per dozen</i>



GOURMET DIPS AND DISPLAYS

Our catering department provides high quality plastic as a standard for all of our events. Eco-friendly serveware, china and attendant are available upon request for a nominal charge. Services include set up with linen on service tables and clean up.

HOT DIPS

Order serves approximately 20-25

Warm Parmesan Artichoke Dip with Bagel or Pita Chips	\$2.25 per person
Spinach and Crab Dip with Baguette Rounds	\$2.75 per person

COLD DIPS

Order serves approximately 20-25

Tzatziki Cucumber Yogurt Dip, Hummus or Baba Ghanoush with Pita Chips	\$1.50 per person
Creamy Mediterranean Dip with Bagel or Pita Chips	\$2.25 per person

COLD DISPLAYS

Farm Fresh Crudités with Ranch Dip Tray	\$1.75 per person
Seasonal Cubed Fresh Fruit Tray	\$2.25 per person
Domestic Cheeses Tray with Crackers	\$2.50 per person
Artisan Cheese Platter with Crackers and Baguette Rounds	\$3.75 per person
Antipasto Platter with Crackers and Baguette Rounds	\$4.50 per person

SAVORY CHEESECAKES

Sold by the Cheesecake and Torte. All Served with Crackers and Baguette Rounds

Roasted Vegetable Cheesecake – serves 15 - 20 guests	\$32.00 each
Savory Pesto and Sun Dried Tomato Torte – serves 50 - 75 guests	\$67.50 each

**Specialty and Carving
Stations**



SPECIALTY AND CARVING STATIONS

Our catering department provides high quality plastic serveware as a standard for all of our events. Services include set up with linen on service table and clean up. Eco-friendly serveware, china and attendants are available upon request for a nominal charge. Minimum for Slider Station and Mashed Potato Bar - 20 guests.

SLIDER STATION

\$10.50 per person

Choice of Three Sliders: Cheeseburger, Hamburger, Pork BBQ, Crab Cake or Buffalo Chicken.

Served with Pickles, Chipotle Mayonnaise, Ketchup, Lettuce, Tomato, Relish, Grainy Mustard, Honey Mustard and Homemade Potato Chips with Ranch Dip

MASHED POTATO MARTINI BAR

\$7.75 per person

Yukon Gold and Sweet Potatoes served with Whipped Butter and Sour Cream

CHOOSE FIVE of the FOLLOWING:

Chopped Scallions, Crumbled Bacon, Shredded Cheddar Cheese, Country Brown Gravy, Caramelized Onions, Fried Onion Crisps, Grated Parmesan Cheese, Crumbled Gorgonzola Cheese, Toasted Pecans or Horseradish Sauce

CARVING STATIONS

All Carved Items are sold Per Person, Carved by a Uniform Chef and served with Assorted Mini Rolls and Appropriate Condiments.

Roast Breast of Turkey with Cranberry and Orange Mayonnaise and Creamy Dijon Mustard

\$5.25 per person

Roasted Beef Tenderloin with Horseradish Aioli and Stone Ground Mustard Sauce

\$9.25 per person

Mustard Apricot Glazed Ham with Honey Mustard Sauce

\$5.25 per person


Roast Pork Loin with Chipotle Mayonnaise

\$6.25 per person

SWEET AND SALTY

Our catering department provides high quality plastic serveware as a standard for all of our events. Eco-friendly serveware, china and attendants are available upon request for a nominal charge. Services include set up with linen on service tables and clean up.

ASSORTED HOME STYLE COOKIES Peanut Butter, Chocolate Chip, Sugar, Oatmeal Raisin, White Chocolate Macadamia Nut, Double Chocolate with White Chips	\$7.50 per dozen
BROWNIES Cream Cheese, Plain, Blondie, Fudge or M&M's	\$10.25 per dozen
GOURMET DESSERT BARS Linzi Bar, Luscious Lemon Bar, Cran Scotch Bar, Raspberry Almond Bar and Chocolate Chess Bar	\$20.00 per dozen
ASSORTED MINI PETIT FOURS and PASTRIES	\$24.00 per dozen
ASSORTED MINI CANDY BARS	\$1.50 per person
MULTI-GRAIN BARS and GRANOLA BARS	\$1.50 each
INDIVIDUAL BAGS of PRETZELS and POTATO CHIPS	\$1.50 each
MIXED NUTS without PEANUTS	\$21.00 per pound
TRAIL MIX	\$2.25 per person
DECORATED SHEET CAKES Full \$100.00 each Half \$60.00 each or Quartered \$35.00 each / 10" round double-layer \$30.00 each	
DESSERT STATION Choose Four of the Following: Assorted Cupcakes, Mini Red Velvet Whoopi Pies, Assorted Mini Cookies, Gourmet Bars, or Seasonal Cubed Fresh Fruit Tray	\$4.75 per person
ICE CREAM SUNDAE BAR 20 person minimum Choice of One Ice Cream Flavours: Chocolate, Vanilla, Strawberry Choice of Two Sauces: Chocolate, Strawberry or Butterscotch Choice of Three Toppings: Sprinkles, Cookie Crumbs, Crushed Peanuts, Heath Bar™ Pieces, M&M's. Maraschino Cherries and Whipped Topping are included.	\$4.75 per person



We pride ourselves on being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.

PLANNING YOUR SPECIAL EVENT

We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special event.

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 at least get you on our calendar. You may contact the catering department at 502.272.8349, by emailing us at catering@bellarmine.edu, through our website at bellarminedining.com, or stop by our office located in the George G. Brown Center. Some arrangements can be made by phone or email, others require an appointment with our Catering Director. The office hours are Monday through Friday 8:30 AM to 5:30 PM.

Our new on-line catering access adds convenience and control. To get started with the on-line ordering you may give us a call and we can walk through the process or you may go to our website address. On-line menus, accessible from your desktop, make ordering easier than ever. Our on-line catering programs allow guests to save and review order history, place recurring orders and favorites without re-keying and provides documentation for every step of the process.

Catering arrangements and menu selections should be confirmed within 3 days of your event. While we can sometimes accommodate your needs with less lead time, sufficient notice allows us to schedule production and staffing.

After we have finalized all the details of your event, you will receive a confirmation sheet to confirm with a signature. Please carefully review all information on this confirmation sheet for accuracy and completeness before signing. Make any necessary changes, sign and return to us 3 business days prior to your event.

Reserving a Location

Whether on or off campus the event location needs to be reserved before we plan your event. Reserve space by

contacting 502.272.8100. Internal groups will contact Facilities x 8117 to arrange for tables, chairs, trashcans and other equipment. When reserving the location please allow ample time for setup and breakdown of your event. Our catering coordinator can assist you with planning your event timeline.

Changes/Guarantees/Cancellations

All cancellations and changes referring to the menu, count, and event arrangements must be confirmed 2 business days prior to the event. Functions canceled with less than number 2 business days notice may incur a charge. We will prepare for the estimated number and charge accordingly should a final count not be confirmed.

Payment

All catered functions must be secured by payment before they occur. University Departmental Accounts, Checks, Visa, MasterCard, or American Express are all valid payment methods. Groups not billing through a University account are required to make a deposit of 75% two weeks prior to their event with the balance due on the day of the event.

Non-University groups are subject to a gratuity and sales tax for all food events. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their event.

China Charges

Our Catering Department offers high quality disposable products unless otherwise requested or noted. We also offer china service for any event at an additional charge. Specialty china charges will be quoted according to event requirements.

Full Meal China and Silverware Service	\$5.00
Coffee or Beverage China Service	\$1.25
Full Bar Glass Service	\$1.25
Reception China and Silverware Services	\$1.25

The above charges are per person.

Linen

As a standard, we provide tablecloths for all food and beverage tables. Linens for guest seating tables can be provided at an additional charge. The same applies to registration tables, nametags, head tables and any additional tables that will not be directly used for food and beverage set up.

85" square for round tables	\$5.00 per cloth
114" rectangle for 6' and 8' banquet tables	\$ 5.00 each
Cloth and Skirt	\$ 15.00 per table
Table Drapes	\$ 15.00 per table

Other linen colors, depending on availability, may be placed as special orders. Specialty linens are also available for your food and guest tables at an additional cost. Please discuss specialty linen options with our Catering Director.

Service Staff

To ensure that your event is a success service staff may be required. We will plan staffing according to the specific requirements of your event. When attendants are needed, services are at an additional charge of \$25.00 per hour, per server or station chef with a four hour minimum charge per person.

Continental breakfasts, breaks, and receptions are priced for self-service. Buffet-style functions are staffed as needed to assist with tending the buffet and included in the per person price. All additional service, including table service, is additional and priced on an individual basis.

Catering Equipment

As the host of the catering event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account at replacement cost. For very large events, specialty equipment may need to be rented at an additional charge.

Floral Charges

We will be happy to order, receive and handle specific floral and decorative requests. Additional fees may apply depending on with your specific needs.

Food Safety

Due to food safety liability, guests may not remove food from the function site.





Bellarmino University