



Our talented catering culinarians have taken advantage of winter Flavours by creating delightfully new dishes featuring the best of the season. These delicious dishes are available for a limited time only. 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 603-254-5917, email; catering@plymouth.edu, or order on-line at: psu.catertrax.com

APPETIZERS

Our catering department provides eco-friendly serviceware as a standard for all our events. Eco-friendly serviceware or china are available upon request. **Minimum 2 dozen per order.**

CHIMICHURRI BEEF SKEWER

Grilled beef and tomato skewers brushed with a tangy cilantro garlic sauce.

\$22.68 per dozen

TOMATO BREAD WITH MANCHEGO & PESTO

Garlic and olive oil-topped sourdough crostini with fresh tomatoes, manchego cheese, pesto, and sea salt.

\$18.99 per dozen

Spring Catering Specials and Prices are available through April 2014.



THAI BEEF SALAD



MIX & MATCH SALAD & SANDWICH **\$11.98 per guest**

Pick two items: ½ Salad and ½ Sandwich served with Assorted Fresh Dinner Rolls, Butter, Green Mountain Coffee, Decaffeinated Coffee, Bigelow Teas with Hot Water, assorted coke products and Iced Water Tower with fresh Lemon. Services include delivery, linen-draped service tables, setup and clean up. Consult with our catering team on adding a soup to your offering for an additional **\$2.28 per guest.**

THAI BEEF SALAD

Ponzu lime grilled beef tossed with red cabbage, sweet potatoes, fresh herbs and citrus lemongrass dressing.

SOUTHWESTERN WEDGE SALAD

Black bean & corn salsa spooned over wedged lettuce, drizzled with spicy avocado ranch dressing and sprinkled with crispy tortilla strips.

CHICKEN AND SPINACH NAAN SANDWICH

Grilled chicken, crisp bacon, spinach, artichoke, and mozzarella on naan flatbread.

TOMATO MOZZARELLA NAAN SANDWICH

Fresh mozzarella, pesto, tomato slices, spinach, and parmesan cheese on naan flatbread.

Please notify your catering manager if you require gluten free meals.

ENTRÉE SALADS & ENTRÉES

All Entrée Salads and Entrées are served with a House Salad and Dressing, Artisan Rolls, Butter, Green Mountain Coffee, Decaffeinated Coffee, Bigelow Teas with Hot Water, assorted coke products and Iced Water Tower with fresh Lemon. Services include delivery, linen-draped service tables, setup and clean up.



ROASTED ROSEMARY RACK OF LAMB

ENTRÉE SALADS

CHICKEN & CITRUS SALAD

Chicken salad with almonds, mandarin oranges, edamame, dried cherries, onions, peppers and balsamic vinaigrette on romaine.

\$12.47 per guest

MEDITERRANEAN SPINACH & BARLEY SALAD

Baby spinach tossed with barley, white beans, raisins, oranges and feta cheese topped with orange balsamic dressing.

\$11.72 per guest

MEDITERRANEAN SPINACH & BARLEY SALAD



 GLUTEN FREE

 VEGETARIAN

 MINDFUL

ENTRÉES

ROASTED ROSEMARY RACK OF LAMB WITH RED WINE GARLIC SAUCE

Delectable lamb medallions roasted until tender with fresh rosemary and garlic served with red wine garlic sauce and accompanied with mashed red potatoes and fresh green beans.

\$33.84 per guest

SEARED RED GROUPER WITH BLACK-EYED PEA SALSA

Seared red grouper served with spicy collard greens, fresh sweet potato fries and black eyed pea salsa.

\$28.46 per guest

POLENTA STUFFED RED PEPPER

Roasted red bell peppers stuffed with garlic polenta and topped with a crisp layer of browned Asiago cheese.

\$23.71 per guest



FLAVOURS OF SPRING



GOOEY CHOCOLATE
PEANUT BUTTER BARS

Flavours Catering at Plymouth State University
Place Orders: psu.catertrax.com
Email: catering@plymouth.edu

SPRING RECEPTIONS

Our catering department provides high quality eco-friendly serviceware as a standard for all our events. Eco-friendly serviceware or china are available upon request. **Minimum group size is 25.**

COOKIE BAR

Assorted mini cookies elegantly displayed. Mini cookie selections include chocolate chip, oatmeal raisin, sugar and peanut butter. **\$8.45 per dozen**

EARTH MONTH RECEPTION

A delicious way to celebrate the Earth during your spring event, this special menu features local ingredients and offers a variety of trendy vegetarian-friendly choices. **\$24.81 per guest**

- Mini Greek Pizza **V**
- Black Currant & Brie Crostini **V**
- Grilled Pita, Falafel & Vegetable Relish **V**
- Tomato, Vidalia Onion & Goat Cheese Tart **V**
- Farmer's Market Vegetable Platter with Dijon Ranch Dip **GF** **M**
- Petite Vegetable Napoleon **V** **M**
- Eggplant Parmesan with Smoked Chutney **V**
- Goey Chocolate Peanut Butter Bars
- Phyllo Cups with Strawberries & Cream



FARMER'S MARKET
VEGETABLE PLATTER



TOMATO, VIDALIA ONION &
GOAT CHEESE TART



PHYLLO CUPS WITH
STRAWBERRIES & CREAM

BEVERAGES & DESSERTS

Experience a little indulgence and jazz up your event.

STRAWBERRY ITALIAN SODA **GF**

Cold fizzy Italian soda lightly infused with strawberry syrup. Elegant and uniquely refreshing! **\$2.16 per guest**



HAWAIIAN
PINEAPPLE
CAKE

HAWAIIAN PINEAPPLE CAKE

\$1.33 per guest
A dreamy, light pineapple cake slathered in sweet cream cheese icing and decorated festively with shredded coconut.

TROPICAL RICE PUDDING **GF**

\$1.48 per guest
Simple yet elegant rice pudding spiced with toasted coconut, lemon, and cardamom.



TROPICAL
RICE
PUDDING

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GF GLUTEN FREE **V** VEGETARIAN **M** MINDFUL