

Our talented catering culinarians have taken advantage of spring FLAVOURS by creating delightfully new dishes featuring the best of the season. These delicious dishes are available only 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 (423)636-7309, email or order on-line at: TCcatering@Tusculum.edu

FLAVOURS OF SPRING 2016



A LA CARTE SELECTIONS & ADD ONS

SUNRISE BREAKFAST CASSEROLE

Baked layers of hash browns, cage-free scrambled egg whites, creamed spinach and tomato.

\$2.49 per guest

BANANA, HONEY & PEANUT BUTTER BISCUIT

Fresh baked buttermilk biscuit topped with peanut butter, sliced bananas and honey.

\$1.69 per guest



PREMIUM TAKEAWAYS SALADS & SANDWICHES

CHICKEN & QUINOA TORTILLA WRAP

Seasoned chicken, red quinoa, green onions, raisins, baby spinach, mango, que fresco cheese and balsamic on tortilla wrap.

\$14.49 per guest

PROSCIUTTO, SOPRESSATA & PROVOLONE ON CIABATTA

Prosciutto ham, sopressata salami, provolone, hot pepper rings, red peppers, baby arugula and pesto mayonnaise on ciabatta.

\$14.99 per guest

CRACKED WHEAT & CHICKPEA WRAP

Minted cracked wheat, chickpeas, feta cheese, hummus and crisp leaf lettuce. Served on a multi-grain tortilla.

\$10.89 per guest



ENTRÉE SALADS & ENTRÉES

BACON, ASPARAGUS & BABY SPINACH SALAD

Baby spinach, garlic red pepper vinaigrette, asparagus, feta cheese, onion rings, tomatoes, bacon and toasted pine nuts.

\$17.19 per guest

CRUNCHY JICAMA SALAD

Crisp julienned vegetables of carrots, radishes, and jicama served on fresh greens, sliced beets and dressed in balsamic vinaigrette.

\$10.89 per guest

GRILLED FISH TACOS & FENNEL SLAW

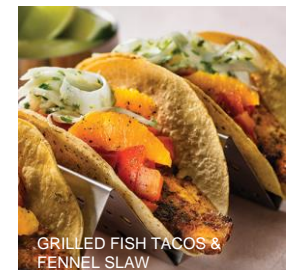
Chili-seasoned grilled Pollock tacos with fennel slaw, sliced tomatoes and orange sections.

\$14.49 per guest

SWEET POTATO ALMOND TOFU

Aromatic almond-crusted tofu tossed with lightly cooked apples and crisp sweet potato chunks.

\$15.69 per guest



Spring Catering Specials and Prices are available through May 2016.

 VEGAN  VEGETARIAN  MINDFUL

Consult with our catering team on adding a soup du jour to your package for an additional \$3.99 per guest.



FLAVOURS
by *sodexo**



RECEPTIONS

HOT & COLD HORS D'OEUVRES

Minimum 3 dozen.

ENDIVE WITH GOAT CHEESE, FIG & HONEY GLAZED PECANS

Endive leaves cradling goat cheese wedges, honey roasted pecans and sweet figs, drizzled with syrup. \$16.89 per dozen

MINI BLT

Mini bacon, lettuce and tomato slider with thick cut bacon and focaccia bread. \$11.29 per dozen



ENDIVE WITH GOAT CHEESE,
FIG & HONEY GLAZED PECANS



MINI BLT

RECEPTIONS

SPECIALTY STATIONS

Minimum group size 20

NOURISHING THE BODY, MIND & SOUL

Select five of our featured items to be served reception-style.

\$6.49 per guest

- Artichoke Tapenade **V**
- Green Olive Tapenade **VG**
- Sun-Dried Tomato Olive Tapenade **VG**
- Black Olive & Mushroom Tapenade **VG**
- Mascarpone **V**
- Hummus **VG**
- Celery Sticks **VG**
- Cluster of Grapes **M**

Included:

- Pita Chips **V**
- Olive Oil Crostini **V**
- Naan **V**

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VG VEGAN **V** VEGETARIAN **M** MINDFUL



HONEYDEW
CUCUMBER AGUA
FRESCA

BEVERAGES & DESSERTS

HONEYDEW CUCUMBER AGUA FRESCA **V**

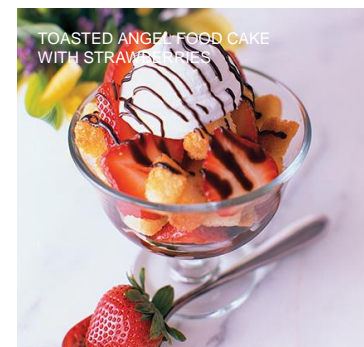
Refreshingly sweet chilled melon infused water. \$1.19 per guest

TOASTED ANGEL FOOD CAKE WITH STRAWBERRIES **V**

Toasted angel food cake topped with balsamic macerated strawberries and chocolate sauce. \$2.69 per guest

PROFITEROLES WITH CHOCOLATE SAUCE **V**

Cream filled pastry puffs topped with homemade semi-sweet chocolate. \$1.89 per guest



TOASTED ANGEL FOOD CAKE
WITH STRAWBERRIES

