



# CLASSIC FARE CATERING





# BREAKFAST

100% Whole Grain options available  
Baked is available instead of Fried

## Breakfast Collections

All prices are per person and available for 12 guests or more.  
Includes appropriate condiments.

### Quick Start \$10.79

Choice of three (3) Breakfast Pastries served with Fresh Seasonal Sliced Fruit, Fresh Orange Juice, Iced Water, Gourmet Coffee, Decaf and Hot Tea

Assorted Muffins	400-510 Cal each
Assorted Danish	200-430 Cal each
Assorted Scones	430-470 Cal each
Assorted Bagels with Cream Cheese	170-360 Cal each
Fresh Seasonal Sliced Fruit	40 Cal/2.5 oz. serving
Orange Juice	100 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### Healthy Choice Breakfast \$9.79

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day

Individual Cereal Cups	140-260 Cal each
Milk	120 Cal each
Bananas	110 Cal each
Assorted Individual Yogurt Cups	50-150 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### Young Professionals \$10.99

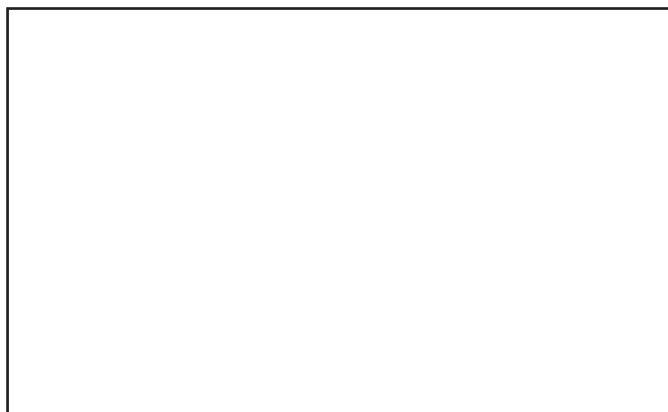
Assorted Muffins, Bagels and Cream Cheese, Chocolate Croissants, Greek Yogurt, Fresh Berries, Granola, Orange Juice, Iced Water, Gourmet Coffee, Decaf and Hot Tea Service

Assorted Muffins	230-490 Cal each
Assorted Bagels with Cream Cheese	170-360 Cal each
Chocolate Croissant	470 Cal each
Greek Yogurt	100-225 Cal each
Fresh Assorted Berries	60-80 Cal/5 oz. serving
Granola Topping	110 Cal/8 oz. serving
Orange Juice	100 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

## À la Carte Breakfast

Includes appropriate condiments

Assorted Bagels (170-360 Cal each)	\$20.99 Per Dozen
Assorted Muffins (400-510 Cal each)	\$20.99 Per Dozen
Cinnamon Rolls (260 Cal each)	\$19.99 Per Dozen
Assorted Donuts (190-490 Cal each)	\$14.99 Per Dozen
Assorted Pastries	\$20.99 Per Dozen
Muffins	80-120 Cal each
Danish	140-170 Cal each
Scones	110-120 Cal each
Fresh Seasonal Sliced Fruit (40 Cal/2.5 oz. serving)	\$3.59 Per Person



2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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## Hot Breakfast

All prices are per person and available for 12 guests or more.  
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### Ultimate Breakfast \$17.29

Cheddar and Onion Frittata, Pancakes with Butter and Syrup accompanied by Scrambled Eggs, Crisp Bacon, Breakfast Sausage, Breakfast Potatoes, choice of three (3) Breakfast Pastries with Butter, Jam and Cream Cheese, Fresh Seasonal Sliced Fruit, Assorted Juices and Iced Water, Gourmet Coffee, Decaf and Hot Tea

■ Assorted Muffins	400-510 Cal each
■ Assorted Danish	200-430 Cal each
■ Assorted Scones	430-470 Cal each
■ Assorted Bagels with Cream Cheese	170-360 Cal each
■ Fresh Seasonal Sliced Fruit	40 Cal/2.5 oz. serving
■ Scrambled Eggs	180 Cal/4 oz. serving
■ Breakfast Potatoes	130-150 Cal/3 oz. serving
■ Bacon	45 Cal each
■ Breakfast Sausage	130-220 Cal each
■ Cheddar and Onion Frittata	270 Cal each
■ Pancakes	50 Cal each
■ Maple Syrup	70 Cal/1 oz. serving
■ Assorted Juices	110-170 Cal each
■ Iced Water	0 Cal/8 oz. serving
■ Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



### American Breakfast \$13.29

Scrambled Eggs, Breakfast Potatoes, Crisp Bacon, Breakfast Sausage, choice of two (2) Pastries, Iced Water, Gourmet Coffee, Decaf and Hot Tea

■ Assorted Muffins	400-510 Cal each
■ Assorted Danish	200-430 Cal each
■ Assorted Scones	430-470 Cal each
■ Assorted Bagels	170-360 Cal each
■ Scrambled Eggs	180 Cal/4 oz. serving
■ Breakfast Potatoes	130-150 Cal/3 oz. serving
■ Bacon	45 Cal each
■ Breakfast Sausage	130-220 Cal each
■ Iced Water	0 Cal/8 oz. serving
■ Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### Southern Charm \$15.29

Apple Fritters, Biscuits & Sausage Gravy, Scrambled Eggs, Grits, Bacon or Grilled Ham, Skillet Potatoes with Onions, Fresh Seasonal Fruit Platter, Orange Juice, Iced Water, Gourmet Coffee, Decaf and Hot Tea

■ Apple Fritters	120 Cal/1.25 oz. serving
■ Biscuits and Sausage Gravy	510 Cal/20 oz. serving
■ Grits	120 Cal/9 oz. serving
■ Grilled Ham	140 Cal/2 oz. serving
■ Orange Juice	100 Cal/8 oz. serving
■ Iced Water	0 Cal/8 oz. serving
■ Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

*Egg Whites, Turkey Bacon and Turkey Sausage are available upon request - nominal fee may apply*



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## Breakfast Enhancements

All prices are per person and available for 12 guests or more.  
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### Traditional Sandwiches \$5.29

Select from the following:

- Egg and Cheese English Muffin 260 Cal each
- Egg and Cheese Croissant 370 Cal each
- Sausage, Egg and Cheese Biscuit 520 Cal each
- Ham, Egg and Cheese Biscuit 450 Cal each
- Bacon, Egg and Cheese Biscuit 370 Cal each

### Hand Wrapped Breakfast Burritos \$4.99

Choose from the following Hand-wrapped Breakfast Burritos!

- Meat Lover's Breakfast Burrito with Bacon, Sausage and Ham 810 Cal each
- Potato, Cheese and Pico de Gallo Breakfast Burrito 440 Cal each
- Florentine Breakfast Burrito 580 Cal each
- Sweet Potato Burrito 470 Cal each

### Home-style Biscuits and Gravy \$3.59 (590 Cal/7 oz. serving)

### Sunrise French Toast \$3.99

- Orange Cinnamon French Toast 90 Cal each
- Maple Syrup 70 Cal/1 oz. serving

### Individual 3" Quiche Tartlets

Classic Quiche Lorraine (330 Cal/each) \$3.29

- Spinach, Sun-dried Tomato, Mushroom and Asiago Cheese (310 Cal/each) \$2.99

*Egg Whites, Turkey Bacon and Turkey Sausage are available upon request - nominal fee may apply*



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## SANDWICHES & SALADS

### Classic Collections

All prices are per person and available for 12 guests or more.  
Includes appropriate condiments.

#### Deli Express \$13.99

Create your own Deli Sandwich creation accompanied by your choice of two (2) Side Salads, Chips, Assorted Craveworthy Cookies and Beverages

Side Salads	25-330 Cal each
■ Potato Chips	152 Cal/1 oz. serving
■ Assorted Baked Breads & Rolls	110-160 Cal each
Deli Platter (Turkey, Roast Beef, Ham)	25-80 Cal/1 oz. serving
Tuna or Chicken Salad	
Tuna or Chicken Salad	110 Cal/1 oz. serving
Croissants	230 Cal each
■ Cheese Tray (Cheddar and Swiss)	110 Cal/1 oz. serving
■ Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini)	20 Cal/1 oz. serving
■ Assorted Craveworthy Cookies	250-310 Cal each
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

#### Premium Box Lunches

Bottled Water and Soda are sold separately - add \$1.00/each with your bag lunch order

##### Asiago Roast Beef Focaccia \$13.49

Roast Beef, Asiago, Kale Spring Mix,  
Tomato and Onion on Focaccia  
with Spicy Mayonnaise

	590 Cal each
■ Grilled Vegetable Pasta Salad	130 Cal/3 oz. serving
■ Individual Bag of Chips	100-160 Cal each
■ Freshly Baked Brownie	250 Cal/2.25 oz. serving 0 Cal each

##### Artichoke Chicken Baguette \$12.99

Grilled Chicken, Artichokes, Spinach,  
Tomato with Balsamic Glaze and Dill  
Cream Cheese Baguette

	630 Cal each
■ Grilled Vegetable Pasta Salad	90 Cal/3.33 oz. serving
■ Individual Bag of Chips	100-160 Cal each
■ Freshly Baked Brownie	250 Cal/2.25 oz. serving 0 Cal each

##### Mediterranean Quinoa Salad \$13.49

■ Quinoa, Toasted Chickpeas,  
Cucumber, Tomato and Kalamata  
Olives with Hummus and Pita

	460 Cal each
■ Bakery Fresh Roll	160 Cal each
■ Fresh Fruit Cup	40 Cal/2.5 oz. serving
■ Freshly Baked Brownie	250 Cal/2.25 oz. serving

#### Orange and Blue Bagged Lunch \$9.79

Your choice of Classic Sandwich featuring Boar's Head Deli Meat served with Potato Chips, Craveworthy Cookies and Fresh Whole Fruit. Bottled Water and Soda are sold separately - add \$1.00/ea. with your bag lunch order.

Turkey and Havarti	290 Cal each
Ham and Swiss Cheese	430 Cal each
Roasted Vegetable with Hummus and Feta	570 Cal each
■ Individual Bag of Chips	100-160 Cal each
■ Whole Fruit	80-110 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each

#### Wrap n' Roll Bagged Lunch \$9.99

Your choice of Classic Sandwich featuring Boar's Head Deli Meat served with Potato Chips, Craveworthy Cookies and Fresh Whole Fruit. Bottled Water and Soda are sold separately - add \$1.00/ea. with your bag lunch order.

Grilled Chicken Caesar	290 Cal each
Turkey Bacon Ranch	430 Cal each
Ham and Cheddar	570 Cal each
Roasted Vegetable with Hummus and Feta	570 Cal each
■ Individual Bag of Chips	100-160 Cal each
■ Whole Fruit	80-110 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each

#### Classic Selections Buffet \$16.59

Your Choice of three (3) Sandwiches and two (2) Side Salads accompanied by Potato Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and Beverages

Side Salads	25-330 Cal each
■ Dill Pickle Spears	0 Cal/1 oz. serving
■ Potato Chips	100-160 Cal each
Classic Selection Sandwiches	140-750 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

#### Classic Sandwich Options

(Available Sandwich Choices for the Classic Selections Buffet)

Deli Sliced Turkey and Swiss on Hearty Wheat Bread  
(490 Cal each)

Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread (750 Cal each)

■ Very Veggie Submarine Sandwich with Provolone and Honey Dijon Dressing (460 Cal each)

Roast Beef and Cheddar Sandwich (420 Cal each)

Chicken Caesar Wrap (630 Cal each)



## SANDWICHES & SALADS

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### Classic Collections

All prices are per person and available for 12 guests or more.  
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#### The Executive Luncheon \$17.49

Choice of three (3) Premium Sandwiches featuring Boar's Head and two (2) Side Salads accompanied by Potato Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies, Chocolate Brownies and Beverages

Side Salads	25-330 Cal each
■ Dill Pickle Spears	0 Cal/1 oz. serving
■ Potato Chips	100-160 Cal each
Executive Luncheon Sandwiches	370-760 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each
■ Chocolate Brownies	250 Cal/2.25 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

#### Executive Luncheon Sandwiches

(Available Sandwich Choices for the Executive Luncheon Buffet)

■ Portobello Ciabatta (410 Cal each)

Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette (570 Cal each)

Ham and Swiss Ciabatta with a Red Onion Apricot Relish (530 Cal each)

Turkey and Ham Club Sub with Bacon, Swiss Cheese and Honey Dijon Dressing (390 Cal each)

Turkey, Bacon, and Ranch Sub with Lettuce and Tomato (380 Cal each)

Roast Beef, Swiss and Mushroom Sub (440 Cal each)

#### Side Salad Selections

(Included with Deli Express, Classic Selections, and Executive Luncheon Sandwich Buffets)

■ Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives (90 Cal/3 oz. serving)

■ Tabbouleh with Ground Bulgur, Tomatoes, Parsley and Scallions combined in an Olive Oil Mix (330 Cal/3.25 oz. serving)

■ White Bean Herb Salad with Bell Peppers, Green Onions, Fresh Basil and Parsley tossed in a Balsamic Vinaigrette (90 Cal/3.33 oz. serving)

■ Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning (130 Cal/3.5 oz. serving)

■ Sweet Chili Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet and Spicy Chili Sauce (25 Cal/3 oz. serving)

■ Red-skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing (240 Cal/4 oz. serving)

■ Traditional Garden Salad with a Balsamic Vinaigrette Dressing (50 Cal/3.5 oz. serving)

■ Mixed Salad, Chickpea, Cucumber and Tomato (90 Cal/3 oz. serving)

■ Roasted Vegetable Pasta Salad (210 Cal/3.75 oz. serving)

■ Fresh Fruit Salad (40 Cal/2.5 oz. serving)

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# BUFFETS

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## Themed Buffets

12 Person Minimum. Includes appropriate condiments and choice of beverages. After 3:30 p.m. add \$3.00 per person.

### Tropical Tradewinds \$17.99

Choice of two (2): Teriyaki Chicken, Basa with Pineapple Mango Salsa or Sweet Chili Pork served with Sides and Desserts

- Roasted Sweet Potato Salad 120 Cal/4 oz. serving
- Coconut, Mango and Peanut Coleslaw 200 Cal/3.77 oz. serving
- Plantain Chips 150 Cal/1.5 oz. serving
- Tropical Rice 120 Cal/3 oz. serving
- Traditional Veggie Stir-Fry 40 Cal/2.75 oz. serving
- Teriyaki Chicken 280 Cal/7.86 oz. serving
- Basa with Pineapple Salsa 210 Cal/7.75 oz. serving
- Sweet Chili Pork 290 Cal/3 oz. serving
- Pineapple Upside Down Parfaits 270 Cal/2.5 oz. serving
- Lemonade 90 Cal/8 oz. serving
- Iced Tea 5 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving

### Eastern Influences \$19.99

- Coriander Peanut Ramen Noodles 200 Cal/3 oz. serving
- Szechuan Green Beans 110 Cal/4 oz. serving
- Teriyaki Salmon on Sweet Chile Cucumber 80 Cal/2.25 oz. serving
- Orange Glazed Chicken with Sesame Spinach 230 Cal/5.5 oz. serving
- Gourmet Dessert Bars 300-370 Cal/2.75-3.25 oz. serving
- Lemonade 90 Cal/8 oz. serving
- Iced Tea 5 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving

### Build Your Own Bite Sized Southern BBQ \$16.99

- Fresh Country Coleslaw 170 Cal/3.5 oz. serving
- Vegetarian Baked Beans 160 Cal/4 oz. serving
- Collard Greens 90 Cal/3 oz. serving
- Macaroni and Cheese 260 Cal/4 oz. serving
- Hush Puppies 70 Cal each
- Pulled Chicken 190 Cal/3 oz. serving
- Pulled Pork 290 Cal/3 oz. serving
- Slider Buns 80 Cal each
- Assorted Craveworthy Cookies 250-310 Cal each
- Bakery-fresh Brownies 250 Cal/2.25 oz. serving
- Lemonade 90 Cal/8 oz. serving
- Iced Tea 5 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving





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### Themed Buffets

12 Person Minimum. Includes appropriate condiments and choice of beverages. After 3:30 p.m. add \$3.00 per person.

#### Northern Italian Buffet \$20.99

■ Mediterranean Salad with Italian Vinaigrette	110 Cal/3.25 oz. serving
■ Garlic Breadsticks	110 Cal each
■ Italian Seasoned Green Beans	120 Cal/3 oz. serving
Lemon Rosemary Chicken	130 Cal/3 oz. serving
Wild Rice Blend	130 Cal/3 oz. serving
Shrimp Scampi tossed with Penne Pasta	250 Cal/3.25 oz. serving
■ New York-style Cheesecake	360 Cal/slice
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

#### Simply Italian \$15.99

Caesar Salad, Broccoli with Lemon Zest, Garlic Bread or Toast, choice of Chicken Parmesan or Sausage and Peppers, Rotini Marinara, Garlic Bread and Cannoli

Chicken Parmesan	480 Cal/12 oz. serving
Sausage and Peppers	590 Cal/6 oz. serving
Caesar Salad	160 Cal/2.7 oz. serving
Rotini Pasta	150 Cal/4 oz. serving
Marinara Sauce	75 Cal/3 oz. serving
■ Broccoli with Lemon Zest	50 Cal/3 oz. serving
■ Garlic Bread	350 Cal/slice
■ Cannoli	220 Cal each
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

#### Latin Flavors \$18.49

■ Mexican Chopped Salad	40 Cal/ 2.4 oz. serving
■ Grilled Flatbread	110 Cal each
■ Cilantro Lime Rice	120 Cal/3 oz. serving
■ Cumin Black Beans	110 Cal/3 oz. serving
Chipotle Orange Roasted Chicken	440 Cal/6 oz. serving
Carne Asada con Papas Ranchero	180 Cal/6 oz. serving
Tres Leches Cake	295 Cal/slice
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving



**Looking to create your own Themed Buffet or Unique Custom Buffet?**

Visit our website at [www.uf.catertrax.com](http://www.uf.catertrax.com) or give us a call at 352-392-3463

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### Heartland Buffet \$16.99

Baby Spinach Salad	60 Cal/2.15 oz. serving
■ Bakery Fresh Rolls	160 Cal each
■ Roasted New Potatoes	110 Cal/2.75 oz. serving
■ Fresh Herbed Vegetables	100 Cal/3.5 oz. serving
Grilled Lemon Rosemary Chicken	130 Cal/3 oz. serving
■ Oreo Blondies	270 Cal/1.75 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### Tour of France \$20.99

Mixed Green Salad with Sliced Apples, Dried Cranberries, Bleu Cheese with Raspberry Vinaigrette, Chicken Parisian, Prawn Etoufee with Rice, French Quarter Potatoes, Seasoned Green Beans, Rolls and Butter, Creme' Brulee Bread Pudding and choice of Beverages

■ Mixed Green Salad with Sliced Apples, Dried Cranberries, Bleu Cheese with Raspberry Vinaigrette	220 Cal/12 oz. servings
Chicken Parisian	430 Cal/6 oz. serving
Prawn Etoufee with Rice	210 Cal/8 oz. serving
■ French Quarter Potatoes with Caramelized Onions	100 Cal/4 oz. serving
■ Seasoned Green Beans	80 Cal/4 oz. serving
■ Creme' Brulee Bread Pudding	420 Cal/4 oz. serving
■ Rolls and Butter	190 Cal each
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### Harvest Bounty \$19.99

Choice of Herb Roasted Turkey and Baked Ham served with Sides and choice of Beverages (24 person minimum)

■ Traditional Mixed Green Salad	50 Cal/3.5 oz. serving
■ Southern Biscuits	190 Cal each
■ Buttermilk Mashed Potatoes	120 Cal/3.75 oz. serving
■ Sautéed Dill Green Beans	30 Cal/3 oz. serving
Herb Roasted Turkey	130 Cal/3 oz. serving
Baked Ham	110 Cal/3 oz. serving
■ Apple Pie	410 Cal/slice
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving





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### Create Your Own Buffet

Customize Your Own Buffet: Select (1) starter, (1) entrée, (2) sides, and (1) dessert. Served with Assorted Rolls and Butter, and Choice of Two Beverages. Includes appropriate condiments. 12 person minimum. Inquire about adding additional dinner entrées. Price will vary.

#### Buffet Starters

■ Seasonal Garden Salad with Balsamic Vinaigrette (50 Cal/3.5 oz. serving)

Classic Caesar Salad (160 Cal/2.7 oz. serving)

Baby Spinach Salad with Bacon, Hard Boiled Eggs and Balsamic Vinaigrette (60 Cal/2.15 oz. serving)

■ Greek Salad with Crumbled Feta (120 Cal/3.25 oz. serving)

Antipasto Salad (130 Cal/3 oz. serving)

■ Seasonal Fresh Fruit Salad (40 Cal/2.25 oz. serving)

Wedge Salad Platter with Iceberg Lettuce, Sliced Grape Tomatoes, Bacon, Bleu Cheese Crumbles, Balsamic Reduction and Ranch Dressing (290 Cal/3 oz. serving)

#### Buffet Entrees

Lemon Artichoke Chicken Breast (200 Cal/5.75 oz. serving) \$19.99

Asiago Chicken in a Roasted Red Pepper Sauce (310 Cal/5 oz. serving) \$19.99

Bruschetta Tilapia (200 Cal/5.5 oz. serving) \$19.99

Slow-Roasted Turkey Breast rubbed with Sage and Thyme (130 Cal/3 oz. serving) \$19.99

Beef Tenderloin and Mushroom Ragout (290 Cal/7.65 oz. serving) \$24.99

Flank Steak with Chimichurri Sauce (490 Cal/5 oz. serving) \$21.99

Guava Glazed Roast Loin of Pork (420 Cal/8 oz. serving) \$20.99

#### Buffet Sides

■ Italian Seasoned Green Beans (40 Cal/3.25 oz. serving)

■ Goat Cheese and Roasted Garlic Mashed Potatoes (170 Cal/4.25 oz. serving)

■ Pan Roasted Vegetables (45 Cal/3 oz. serving)

■ Herb-Roasted Mushrooms (90 Cal/3 oz. serving)

■ Marinated Roasted Red Potatoes (120 Cal/2.75 oz. serving)

■ Brussels Sprouts with Almond Butter (70 Cal/3 oz. serving)

■ Mashed Sweet Potatoes (110 Cal/4.25 oz. serving)

#### Buffet Finishes

■ Apple Pie (410 Cal/slice)

■ Bread Pudding with Caramel Apple Sauce (370 Cal/6.75 oz. serving)

■ New York-Style Cheesecake (440 Cal/slice)

■ Dulce de Leche Brownie (220 Cal/2.25 oz. serving)

■ Individual Chocolate Ganache Bundt Cake (320 Cal each)

■ Spiced Carrot Cake (370 Cal/slice)



Visit our website at [uf.catertrax.com](http://uf.catertrax.com) for more buffet options!



## ALL-DAY PACKAGES

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### All Day Delicious \$42.99

Relax. We'll keep the food coming! These 4 selections will keep your energy up throughout the day. Available for 15 guests or more. Includes appropriate condiments.

#### Delicious Dawn

Assorted Muffins	400-510 Cal each
Assorted Scones	430-470 Cal each
Fresh Seasonal Sliced Fruit Assorted Juice	40 Cal/2.5 oz. serving 110-170 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

#### AM Perk Up

Granola Bars	190 Cal each
Assorted Individual Yogurt Cups	50-150 Cal each
Iced Tea	5 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

#### Power Up Lunch

Tomato and Cucumber Couscous Salad	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad	210 Cal/3.2 oz. serving
Bakery Fresh Rolls	160 Cal each
Green Beans Gremolata	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto	310 Cal/7.5 oz. serving
Grilled Chicken with a Lemon Tarragon White Wine Sauce	200 Cal/5.75 oz. serving
New York Cheesecake	440 Cal/slice
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

#### PM Pick Me Up

Chilled Spinach Dip with Tortilla Chips	230 Cal/2.25 oz. serving
Grilled Vegetable Tray	70 Cal/3 oz. serving
Freshly Baked Brownies	250 Cal/2.25 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### Meeting Wrap Up \$36.99

Serve these favorites and success is a wrap! This All-Day package includes the following 4 delights. Available for 15 guests or more. Includes appropriate condiments.

#### Morning Mini

Miniature Muffins	80-120 Cal each
Miniature Danish	140-170 Cal each
Miniature Scones	110-120 Cal each
Yogurt Parfait Cups	370-400 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

#### The Energizer

Donut Holes	45-90 Cal each
Ripe Bananas	110 Cal each
Iced Tea	5 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

#### It's a Wrap

Includes choice of salad.

Chicken Caesar Wrap	540 Cal each
Pepper Jack Tuna Wrap	590 Cal each
Cran-Apple Turkey Wrap	650 Cal each
Grilled Vegetable Wrap	620 Cal each
Fresh Seasonal Sliced Fruit	40 Cal/2.5 oz. serving
Traditional Garden Salad	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad	130 Cal/3 oz. serving
Individual Bag of Chips	100-160 Cal each
Assorted Craveworthy Cookies	250-310 Cal each
Freshly Baked Brownies	250 Cal/2.25 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

#### Mid-Day Munchies

Fresh Tortilla Chips served with two (2) Salsas: Salsa Roja, Salsa Verde or Pico De Gallo accompanied by a Fruit Bowl, Assorted Craveworthy Cookies and Beverages

Tortilla Chips	90 Cal/2 oz. serving
Salsa Roja	20 Cal/1 oz. serving
Salsa Verde	20 Cal/1 oz. serving
Pico De Gallo	10 Cal/1 oz. serving
Assorted Fruit	50-110 Cal each
Assorted Craveworthy Cookies	250-310 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



## ALL-DAY PACKAGES

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### Simple Pleasures \$28.09

Easy does it-Casually tasteful fare. This All-Day package includes 3 of our favorites. Available for 15 guests or more. Includes appropriate condiments.

#### Simple Continental

Assorted Donuts	190-490 Cal each
Assorted Bagels	170-360 Cal each
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

#### Bagged Lunch

Choice of Sandwich accompanied by Chips, Assorted Craveworthy Cookies and Bottled Water

Tuna Salad Ciabatta	540 Cal each
Ham and Swiss Sub	380 Cal each
Turkey and Swiss Sandwich	490 Cal each
Roasted Pepper and Mozzarella Ciabatta	530 Cal each
Individual Bag of Chips	100-160 Cal each
Assorted Craveworthy Cookies	250-310 Cal each
Bottled Water	0 Cal each

### Mid-Day Munchies

Fresh Tortilla Chips served with two (2) Salsas: Salsa Roja, Salsa Verde or Pico De Gallo accompanied by a Fruit Bowl, Assorted Craveworthy Cookies and Beverages

Tortilla Chips	90 Cal/1 oz. serving
Salsa Roja	20 Cal/1 oz. serving
Salsa Verde	20 Cal/1 oz. serving
Pico De Gallo	10 Cal/1 oz. serving
Assorted Fruit	50-110 Cal each
Assorted Craveworthy Cookies	250-310 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



Choose one of these 3 packages to sustain you throughout the day.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



# RECEPTIONS

100% Whole Grain options available  
Baked is available instead of Fried

## Hors d'oeuvres

Hors d'oeuvres are priced per dozen.  
Includes appropriate condiments.

### Reception Hors d'oeuvres (Hot)

- Bacon Wrapped Scallops (20 Cal each) \$32.99
- Black Angus Mini Cheeseburgers (Sliders) (120 Cal each) \$43.99
- Coconut Shrimp (45 Cal each) \$26.99
- Crab Cakes (30 Cal each) \$29.99
- Assorted Mini Quiche (70-90 Cal each) \$23.99
- Spanakopita (70 Cal each) \$25.99
- Vegetable Spring Rolls (15 Cal each) \$25.99
- Baby Bleu Party Potatoes with Bacon, Bleu Cheese, Sour Cream and Scallions (100 Cal each) \$23.99
- Stuffed Mushroom with Italian Sausage and Asiago Cheese (120 Cal each) \$23.99
- Petite Party Potatoes with Bacon, Sour Cream, Cheddar Cheese and Chives (100 Cal each) \$23.99
- Italian Sausage and Asiago Cheese Stuffed Mushrooms (120 Cal each) \$24.99



### Reception Hors d'oeuvres (Cold)

- Shrimp Cocktail (70 Cal each) Market Price
- Pimento Cheese and Bacon Pinwheels (110 Cal each) \$16.99
- Spinach and Artichoke filled Phyllo Cups (130 Cal each) \$21.99
- Cucumber Avocado and Blackened Shrimp Canape (120 Cal each) \$29.99
- Asian Chicken Salad in Black Sesame Cups (100 Cal each) \$24.99
- Caprese Skewer with Grape Tomato, Mozzarella and Fresh Basil drizzled with Balsamic Reduction (100 Cal each) \$22.99
- Wild Mushroom and Goat Cheese Crostini (125 Cal each) \$21.99
- Ahi Tuna with Wasabi Mayo (60 Cal each) \$25.99
- Phyllo Cups Trio \$18.99
  - Curried Chicken Salad 80 Cal each
  - Shrimp Salad 110 Cal each
  - Roasted Red Pepper, Eggplant, Hummus, Olives and Feta 70 Cal each

**Unsure of how many items  
and how much to order  
for your reception?**

Contact your catering events specialist to discuss the proper amounts needed for a reception.

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## RECEPTIONS

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### Reception Platters and Dips

#### Cheese Tray

Serves 20: \$69.99 Serves 40: \$136.99 Serves 80: \$270.99

■ Classic Cheese Tray with Swiss, Cheddar, Pepper Jack Cheeses and Gourmet Crackers (290 Cal/2.75 oz. serving)

#### Chilled Spinach Dip

Serves 20: \$32.99 Serves 40: \$52.99 Serves 80: \$92.99

■ Housemade Chilled Spinach Dip served with Pita Triangles (230 Cal/2.25 oz. serving)

#### Crudité Platter

Serves 20: \$63.99 Serves 40: \$124.99 Serves 80: \$240.99

■ Fresh Garden Crudités with Ranch Dill Dip (120 Cal/5 oz. serving)

#### Seasonal Fruit Platter

Serves 20: \$69.99 Serves 40: \$136.99 Serves 80: \$270.99

■ Fresh Seasonal Fruit Tray (40 Cal/2.5 oz. serving)

#### Assorted Mini Sandwiches

Serves 20: \$84.99 Serves 40: \$162.99 Serves 80: \$318.99

An assortment of our most popular Mini Sandwiches

Ham and American Cheese Mini Sandwiches	260 Cal each
Roast Beef and Cheddar Mini Sandwiches	280 Cal each
Turkey and Swiss Mini Sandwiches	310 Cal each
■ Mini Caprese Sandwiches	250 Cal each

#### Warm Spinach and Artichoke Dip

Serves 20: \$39.99 Serves 40: \$74.99 Serves 80: \$139.99

■ Warm Spinach and Artichoke Dip served with Assorted Crackers (250 Cal/2.75 oz. serving)



### May we suggest a Served Meal or Reception?

Classic Fare Catering is Fresh and Delicious everyday.

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In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



# RECEPTIONS

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## Reception Stations

Reception Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 12 guests or more. Includes appropriate condiments.

### Mezze Delight \$10.89

Add a package of our Mediterranean bites to your reception

■ Pita Chips	140 Cal/2 oz. serving
■ Hummus	80 Cal/2 oz. serving
■ Baba Ghanoush	120 Cal/4 oz. serving
■ Tabbouleh Salad	110 Cal/3.25 oz. serving
■ Marinated Olives	150 Cal/2.75 oz. serving
■ Seasonal Vegetables	70 Cal/3 oz. serving
■ Falafel	60 Cal each

### Dim Sum \$10.99

A little afternoon Dim Sum to spice up your afternoon meeting or evening reception served with two (2) dipping sauces

Egg Rolls	190 Cal each
Pot Stickers	45 Cal each
■ Sweet Soy Sauce	50 Cal/1 oz. serving
■ Sweet and Sour Sauce	40 Cal/1 oz. serving
■ Chili Garlic Sauce	45 Cal/1 oz. serving
Sweet and Spicy Boneless Chicken Wings with Celery Sticks	600 Cal/7.5 oz. serving
■ Gourmet Dessert Bars	300-370 Cal/2.75-3.25 oz. serving

### Soft Pretzel Bar \$5.99

Crisp on the outside and soft on the inside, try our Hot Pretzels served with your choice of Three (3) Dipping Sauces; Sweet or Salty, the choice is Yours!

■ Soft Warm Pretzels	380 Cal/5 oz. serving
■ Honey Mustard Sauce	130 Cal/1 oz. serving
■ Spicy Mustard Sauce	30 Cal/1 oz. serving
■ Yellow Mustard Sauce	20 Cal/1 oz. serving
■ Nacho Cheese Sauce	40 Cal/1 oz. serving
■ Cajun Cheese Sauce	60 Cal/1 oz. serving
■ Buffalo Blue Sauce	30 Cal/1 oz. serving

## Breaks

All prices are per person and available for 12 guests or more

### Snack Attack \$6.99

The perfect blend of sweet and salty to get you through your day!

■ Individual Bags of Chips	100-160 Cal each
■ Roasted Peanuts	190 Cal/1 oz. serving
■ Trail Mix	290 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each
■ Bakery-fresh Brownies	250 Cal/2.25 oz. serving

### Breads and Spreads \$6.19

Looking for a variety of flavors to spice up your meeting? Try dipping our Tortilla Chips, Pita Triangles and Crusty Crostini into your choice of (3) spreads, accompanied by a Fresh Fruit Tray. (Minimum 24 servings)

■ Tortilla Chips	190 Cal/2 oz. serving
■ Pita Triangles	140 Cal/2 oz. serving
■ Crostini	40 Cal each
■ Chilled Spinach Dip	200 Cal/2 oz. serving
■ Feta and Roasted Garlic Dip	260 Cal/2 oz. serving
■ Traditional Hummus	80 Cal/2 oz. serving
■ Classic Salsa	70 Cal/2 oz. serving
■ Southwest Bean and Cheese Dip	300 Cal/2 oz. serving
■ Cucumber Dill Tzatziki	80 Cal/2 oz. serving
■ Classic Guacamole	85 Cal/2 oz. serving
■ Fresh Fruit Tray	40 Cal/2.5 oz. serving

### Coffee Break \$6.79

Coffee, Tea Service and Sweet Treats

■ Coffee & Tea Service	0 Cal/8 oz. serving
■ Chocolate Dipped Rice Krispie Treats	160 Cal/4 oz. serving
Assorted Craveworthy Cookies	250 - 310 Cal each
■ Chocolate Dipped Biscotti	80-100 Cal each



### Contact Us Today

352.392.3463  
cfcater@ufl.edu  
www.uf.catertrax.com

Prices effective until 07/01/2020  
Prices may be subject to change

## BEVERAGES & DESSERTS

**100% Whole Grain options available**  
**Baked is available instead of Fried**

### Beverages

Includes appropriate accompaniments

Bottled Water (0 Cal each) \$1.49 Each

Assorted Sodas (Can) (0-150 Cal each) \$1.49 Each

Hot Water with Assorted Tea Bags (0 Cal/8 oz. serving)  
\$17.99 Per Gallon

Starbucks Regular Coffee (0 Cal/8 oz. serving) \$24.99 Per Gallon

Starbucks Decaffeinated Coffee (0 Cal/8 oz. serving)  
\$24.99 Per Gallon

Hot Chocolate (160 Cal/8 oz. serving) \$21.99 Per Gallon

Unsweetened Iced Tea (5 Cal/8 oz. serving) \$18.99 Per Gallon

Sweetened Iced Tea (90 Cal/8 oz. serving) \$18.99 Per Gallon

Lemonade (90 Cal/8 oz. serving) \$18.99 Per Gallon

Infused Water \$9.99 Per Gallon

Lemon Infused Water	0 Cal/8 oz. serving
Orange Infused Water	10 Cal/8 oz. serving
Cucumber Infused Water	10 Cal/8 oz. serving

Ginger Peach Punch (110 Cal/8 oz. serving) \$19.99 Per Gallon

Orange Juice (100 Cal/8 oz. serving) \$19.99 Per Gallon





 Vegetarian  Vegan

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.


### Desserts


Available for 12 guests or more

 Assorted Craveworthy Cookies (250-310 Cal each)  
\$15.49 Per Dozen

 Bakery-fresh Brownies (250 Cal/2.25 oz. serving)  
\$17.49 Per Dozen

 Chocolate Chip Cookie Brownies (280 Cal/2.6 oz. serving)  
\$17.49 Per Dozen

 Chocolate Covered Strawberries (40 Cal each)  
\$23.49 Per Dozen

 Lemon, Raspberry Coconut and Oreo Blondie Dessert Bars  
(300-370 Cal/3.25 oz. serving) \$19.99 Per Dozen

Sweet Sampler \$29.99 Per 2 Dozen

Chocolate Turtle Brownies	170 Cal each
Coconut Macaroons	106 Cal each
Assorted Craveworthy Cookies	250-310 Cal each
Marshmallow Smores	100 Cal each
Assorted Miniature Cheesecakes	170 Cal each

### Ordering Information

#### Lead Time

Notice of 48 hours is appreciated; however, we will do our best to accommodate all late orders that are received. A \$25.00 late fee may apply. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

#### Extras

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

#### Sustainable Events

Interested in hosting a reduced-waste, zero-waste, or sustainable event? Classic Fare Catering has compostable serveware available upon request. University of Florida Facilities Services can assist you in ordering landfill, recycle, and compost bins. Please fill out the form at the following link. [https://www.facilityservices.ufl.edu/library/Event\\_Services.pdf](https://www.facilityservices.ufl.edu/library/Event_Services.pdf) and submit to facilities Services at least 2 weeks prior to your event.