

# A BOUNTY OF AUTUMN'S BEST



Grilled Salmon, Pea Coulis with Lentil Pilaf



Mixed Green Salad with Pear-Infused Balsamic Vinaigrette and Pear-Goat Cheese Tarts



Our talented catering culinarians have taken advantage of the flavors of Autumn 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 208-885-2576, email [catering@uidaho.edu](mailto:catering@uidaho.edu)

## SOUP & SALAD

*A Cup of Soup and Entrée Salad served with assorted Artisan Rolls, Parmesan Crisps, Butter and Seattle's Best Coffee, Iced Tea and Iced Water.*

### Puree of Cauliflower Soup with Basil and Cider Chicken and Beet Salad

Hearty and healthful Cauliflower Soup, made with fresh Cauliflower and fresh Basil, pureed till creamy & smooth served with a salad of Autumn Harvest Vegetables and marinated Cider Chicken that boasts a tangy, colorful range of flavors and textures.

**\$11.99 per guest**

### Sweet Potato & Roasted Corn Soup with Mixed Green Salad with Pear-Infused Balsamic Vinaigrette and Pear-Goat Cheese Tarts

A Spicy Sweet Potato broth with Roasted Corn and Lime served with a salad of Greens, Cranberries and Walnuts infused with a Balsamic Vinaigrette and Pear accompanied by Pear Goat Cheese Tarts.

**\$11.99 per guest**

## FALL BOXED LUNCHES

*All Boxed Lunches include Bag of Chips, Fresh Fruit, Cookie and Bottled Water.*

### Albuquerque Chicken Breast Sandwich

Cilantro Grilled Chicken Breast on a Multi-Grain Bun with Salsa, Olives, Lettuce and Tomato, served with Potato Chips, or an Apple and a Chocolate Brownie.

**\$10.25 per guest**

### European Grilled Vegetable Baguette

Grilled Marinated Zucchini, Eggplant and Yellow Squash with Fontina Cheese and fresh Basil on a Baguette, served with Pita Chips or an Apple and an Oatmeal Raisin Cookie.

**\$8.75 per guest**

 *Wellness Item*

## FALL HARVEST ENTRÉES

*All Entrées are served with a House Salad and Dressing, Rolls, Butter, Seattle's Best Coffee, Iced Tea and Iced Water. Services include delivery, linen on guest tables, setup and clean up.*

### New York Steak, Cauliflower Puree with Truffle Oil, & Glazed, Roasted Root Vegetables

The classic New York Strip Steak seared for maximum juiciness, served with Cauliflower Puree and Oven Roasted Carrots, Parsnips, Turnips, and Rutabaga finished with a Ginger Brown Sugar Glaze.

**\$25.25 per guest**

### Roasted Lamb with Risotto

Beyond decadent: Frenched Rack of Lamb, roasted and served over classically delicious Risotto.

**\$29.99 per guest**

### Grilled Salmon, Pea Coulis and Lentil Pilaf

Grilled Salmon fillets accompanied by a Pea Coulis with hearty Lentil Pilaf and Tomato Cucumber Relish.

**\$21.99 per guest**

### Sweet Potato Almond Tofu with Jasmine Rice

Exotic, Aromatic Almond-Crusted Tofu tossed with lightly cooked Apples & crisp sweet Potato Chunks.

**\$12.99 per guest**



Sweet Potato Almond Tofu with Jasmine Rice

Fall Catering Specials and Prices are available through November 2012.

# A BOUNTY OF AUTUMN'S BEST



Artichoke, Spinach & Fontina Frittata



Breakfast Parfait

## FEATURING



*Immerse in India with our themed menu selection that can be presented buffet or family style.*

**Chicken Curry with Spinach, Chat, Cilantro Basmati Rice, Garlic Naan, Tomato Chutney, Vegetable Samosas**  
An assortment of Authentic Indian dishes, featuring Chicken Curry simmered in Curry Paste and blended with Yogurt. Served with a Cilantro Basmati Rice and Naan brushed with Garlic and toasted. Accompanied by a Tomato Chutney and Vegetable Samosas Pastry filled with Potatoes and Peas.

**\$14.99 per guest**

### Kheer - Indian Rice Pudding

Rice Pudding flavored with Cardamom and topped with chopped Pistachios.

**\$2.19 per guest**

**Coconut Curry Shrimp, Pulao Basmati Rice, Vegetable Pakoras with Flavored Yogurt, Tomato Salad and Red Onion Salad, Warm Tortillas**  
Coconut Curry Shrimp served over Pulao, an Aromatic Rice Dish flavored with Cumin and Cloves and Vegetable Pakora; a small Fritter of assorted vegetables served with a Flavored Yogurt Sauce. Accompanied by a Tomato and Red Onion Salad with a Basil Vinaigrette dressing served with Warm Flour Tortillas.

**\$13.99 per guest**

### Cardamom Biscotti

Fresh Baked Biscotti seasoned with Cardamom and a touch of Fennel.

**\$1.19 per guest**

**University of Idaho Catering**  
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## ADD A SEASONAL FLARE TO YOUR MORNING FARE

Assorted Local Apples 

**\$10.99 per dozen**

### Breakfast Parfaits & Pastries

Individual Breakfast Parfaits 

**\$1.50 each**

Apple Cinnamon Muffins

**\$12.99 dozen**

Cinnamon Raisin Biscuits

**\$12.99 dozen**

Pumpkin Muffins with Oatmeal Topping

**\$12.99 dozen**

### Fabulous Fall Frittatas

Artichoke, Spinach & Fontina Frittata

**\$4.25 per guest**

Grilled Zucchini, Bacon & Swiss Cheese Frittata

**\$4.25 per guest**



*Wellness Item*

## JAZZ UP AN AFTERNOON BREAK, LUNCH OR DINNER

*Experience a little indulgence and jazz up your event.*

### Assorted Cookies and Milk Bar

Award Winning Double Chocolate Chip, Mason Munchie, Oatmeal Raisin and Sugar Cookies. Skim, 2%, and Soy Milk.

**\$3.99 per guest**

### Apple or Peach Crisp with Vanilla Ice Cream

Warm, baked local Apples or Peaches with crisp topping, served with a scoop of Vanilla Ice Cream.

**\$2.19 per guest**

### Double Chocolate Walnut Bread Pudding

Impossibly Decadent Chocolate Bread Pudding with Walnuts, topped with Rich, Warm Caramel Sauce.

**\$5.99 per guest**



Double Chocolate Walnut Bread Pudding

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