



spring semester seasonal catering at woodbury university

appetizers

minimum 10 guests, 2 pieces per person

asian pear and brie crostini

asian pear, triple cream brie, shallot, honey, olive oil 3.50

spring watermelon stack

watermelon, feta, mint 3.50

pancetta, goat cheese, d'anjuo pears

pancetta, goat cheese, d'anjuo pears, thyme 3.75

beef asparagus bundles

shaved beef, asparagus tips, roasted red pepper, bibb lettuce, chives 3.75

mushroom brushetta

mixed mushrooms, thyme, shallots 3.50

entrées

minimum 10 guests

includes: garden salad with lemon vinaigrette and ranch dressing,
dessert from selection, locally-crafted dinner rolls, butter,
Fresh-brewed iced tea or lemonade, and water

airline chicken breast

seasonal vegetables and roasted potatoes 16.95

Pan-seared mahi mahi

Sautéed heirloom tomato, baby artichoke and blue lake green beans,
and mashed potatoes 18.95

roasted pepper tri-tip in red wine sauce

creamy scalloped potatoes, garlic sautéed spinach 18.95

spring semester seasonal catering at woodbury university

sandwiches and wraps minimum 10 guests

includes: house-made chips, assorted cookies, raspberry iced tea or lemonade, and water

10.50 per person

chicken salad on ciabatta

chicken salad, pepperocini, whole mustard aioli, tomato, lettuce

shaved steak on baguette

shaved steak, blue cheese aioli, grilled onions, tomato, arugula

chicken caesar wrap

herbed chicken, shaved romaine lettuce, parmesan cheese, tomato, caesar dressing

turkey b.l.t. wrap

shaved smoked turkey, shredded romaine, tomato, applewood smoked bacon, chipotle aioli, tomato wrap

vegetable wrap

tomato, shredded lettuce, sprouts, mushroom, kalamata olives, hummus, whole wheat wrap

entrée salad

arugula, strawberries, crumbled blue cheese, sherry shallot vinaigrette

desserts minimum 10 guests

crème caramel

cream, eggs, vanilla, sugar, caramel 2.25

strawberry shortcake

shortbread, strawberries, basil, house-made whipped cream 2.50