

WPU Catering Guide



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To order:

Students/Faculty/Staff Ordering Website:
www.peace.edu/eventplanningform

External Clients: Contact Conference & Events Office:
conferenceandevents@peace.edu

Dining Services Contact Information:

Terri Ratliff, General Manager,
Teresa.ratliff2@sodexo.com



Breakfast

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Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, set up and clean up. Eco-friendly serveware is included; china is available upon request. Freshly Brewed Fair Trade Aspetto Coffee, Aspetto Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water are included.

CONTINENTAL | \$8.95 per guest

Includes:

Seasonal Cubed Fresh Fruit Tray

Choose two: Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Cinnamon Rolls or Assorted Bagels

Whipped Butter, Whipped Low-Fat Cream Cheese and Assorted Jellies

Chilled Orange Juice

HEALTHY START | \$10.95 per guest

Includes:

Seasonal Cubed Fresh Fruit Tray

Non-Fat Greek Yogurt Parfaits Made with Fresh Berries and Low-Fat Granola

Multi-Grain Bars and Granola Bars

Whole Wheat Bagels

Whipped Butter, Whipped Low-Fat Cream Cheese and Assorted Jellies

Chilled Orange Juice



BREAKFAST BUFFET | \$14.95 per guest

Includes:

Seasonal Sliced Fresh Fruit Tray, Chilled Assorted Juices
Hash browns or Roasted Sweet Potatoes

Choose Two: Mini Croissants, Assorted Muffins to Include Low-Fat, Assorted Breakfast Breads, Coffee Cake or Mini Scones

Whipped Butter, Whipped Low-Fat Cream Cheese and Assorted Jellies

Choose Two: Crispy Bacon, Turkey Sausage or Breakfast Ham Steak

Choose One: Cage-Free Scrambled Eggs, Swiss Cheese Egg Frittata or Garden Vegetable Quiche

Choose One: Apple Pancakes or Traditional French Toast with Warm Maple Syrup and Melted Butter

Breakfast Continued

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A La Carte Breakfast

FROM THE BAKERY	STARTERS	ADD ONS
<p>Assorted Freshly House-Baked Muffins - \$14.95/dozen Banana Nut, Blueberry, Chocolate Chip</p> <p>Assorted Breakfast Breads - \$18.95/dozen Banana Nut Bread, Lemon Poppy Seed Bread, Blueberry Sour Cream Coffee Cake, Blueberry or Apple Streusel Coffee Cake</p> <p>Assorted Danish - \$14.95/dozen</p> <p>Assorted Bagels with Whipped Cream Cheese and Jellies - \$16.50/dozen</p> <p>House-Baked Country Biscuits with Whipped Butter, Honey and Jellies - 12.95/dozen</p> <p>Assorted Mini Scones - \$12.95/dozen</p> <p>Cinnamon Rolls - \$12.95/dozen</p>	<p>Individual Assorted Yogurts & Low-Fat Yogurt - \$1.50/person</p> <p>Individual Fruit Yogurt Parfaits with Low-Fat Granola - \$3.00/person</p> <p>Seasonal Sliced Fresh Fruit Tray Small (15-25) - \$35.95 Medium (25-50) - \$45.95 Large (50-75) - \$85.95</p> <p>Breakfast Sandwich - \$25.95/dozen Choice of One: Toasted English Muffins, Biscuits, Bagels, Multigrain Sandwich Flat or Croissants</p> <p>Choice of One: Cage-Free Egg, Egg and Cheese or Egg Whites</p> <p>Choice of One: Pork or Turkey Sausage Patty, Ham or Bacon</p>	<p>The following items can be added onto any of the breakfast menus to create a custom menu for any occasion.</p> <p>Roasted Sweet Potatoes - 2.95/person</p> <p>Home Fries with Caramelized Onions & Red Peppers 2.95/person</p> <p>Individual Assorted Mini Quiches – \$1.95 each</p> <p>Individual Biscuit Quiches - \$4.95/person Quiche Lorraine, Western Quiche, Sausage and Cheddar or Garden Vegetable</p> <p>Oatmeal Bar - \$5.95/person Steel Cut Oatmeal Served with the</p> <p>Following: Choice of Four: Creamy Peanut Butter, Seasonal Fresh Fruit, Sliced Bananas, Ground Cinnamon, Dark or Light Brown Sugar, Raisins, Golden Raisins, Dried Cranberries, Walnut Pieces, Honey and choice of Milk: Whole, 2%, Non-Fat or Soy.</p>

Coffee & Tea Service

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Coffee & Tea Service includes Freshly Brewed Fair Trade Aspetto Coffee, Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water.

**16 Servings per gallon*

HOT BEVERAGES

Freshly Brewed Fair Trade Aspetto Coffee and Decaffeinated Coffee - \$9.95/gallon

Freshly Brewed Fair Trade Flavored Aspetto Coffee and Decaffeinated Coffee - \$15.00/gallon

Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water - \$1.00/person

Hot Chocolate - \$11.95/gallon

Seasonal Hot or Cold Cider - \$14.95/gallon



COLD BEVERAGES

Orange Juice - \$12.95/gallon

Cranberry Juice - \$12.95/gallon

Apple Juice - \$12.95/gallon

Freshly Brewed Iced Tea - \$9.95/gallon

Lemonade - \$10.95/gallon

Strawberry Lemonade - \$14.95/gallon

Orange Blossom Punch - \$13.95/gallon

Sparkling White Grape Punch - \$22.95/gallon

Iced Water Service with Fresh Quartered Oranges, Lemons and Limes - \$3.95/gallon

Bottled Water - \$1.75/person

Assorted Bottled Soft Drinks, Regular and Diet - \$1.75/person



Premium Takeaway Salads

(Minimum of 15 People)

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All Salads are served with choice of Roll and Butter or Pita Wedges; Large Cookie, Brownie, or Seasonal Fresh Fruit Cup; and a Canned Soft Drink, Regular and Diet, or Bottled Water. Serviceware is provided; china is also available, as is plated service, upon request. Services include delivery, linen-draped service tables, set up and clean up.



GARDEN SALAD

- \$7.95/person

Mixed Greens, Ripe Tomatoes, Cucumbers, Red Onion, Shredded Carrot, Homestyle Croutons and your choice of 2 dressings

CAESAR SALAD

- \$7.95/person

Fresh Romaine Lettuce Topped with Grated Parmesan Cheese, Homestyle Croutons and Served with Traditional Caesar Dressing

CHEF SALAD

- \$9.95/ person

Julienne Buffet Ham, Breast of Turkey, Swiss and Cheddar Cheeses served on a bed of Mixed Greens with Tomato Wedges, Hard Boiled Egg Slices and Ripe Olives with your choice of 2 Dressings

GREEK SALAD

- \$8.95/person

Mixed Greens with Kalamata Olives, Ripe Tomatoes, Cucumbers, Red Onion, and Feta Cheese Drizzled with a Lite Vinaigrette

TRIO-SALAD COMBO

- \$9.95/person

Tossed Greens Topped with Choice of Three of the Following Salads: Chicken Salad, Egg Salad, Tuna Salad, Hummus

NAPA VALLEY CHICKEN SALAD

- \$9.95/person

Creamy Chicken Salad with Fresh Tarragon on Field Greens with Red Grapes, Carrots, Granny Smith Apples and Toasted Walnuts

Add Grilled Breast of Chicken - \$2.95/person

Add Grilled Portobello Mushroom - \$2.49/person

Premium Takeaway Sandwiches

(Minimum of 15 People) 6

All Box Lunches include choice of Seasonal Fresh Fruit Salad, Potato Salad, Cole Slaw or Pasta Salad; Bag of Chips; a Large Cookie, Brownie, or Seasonal Fresh Fruit Cup; and a Canned Soft Drink, Regular and Diet, or Bottled Water. Eco-friendly serviceware is provided; china is also available, as is plated service, upon request. Services include delivery, linen-draped service tables, set up and clean up.

SPICY ITALIAN BAGUETTE - \$9.95/person

Sliced Ham, Salami, Pepperoni and Provolone Cheese, Roasted Red Peppers on a French Baguette with a Hot Pepper Mayonnaise

TWISTED TURKEY WRAP - \$9.95/person

Roast Turkey with Cranberry Sauce, Bistro Sauce, Baby Spinach and Tomato Wrapped in a Wheat Tortilla

TUSCAN GRILLED CHICKEN SANDWICH

- \$9.95/person

Balsamic Grilled Chicken Topped with Fat-Free Hummus, Bistro Sauce, Roasted Onions and Peppers on a Multigrain Roll

SOUTHERN STYLE CHICKEN SALAD ON

MULTIGRAIN BREAD - \$9.95/person

Chunks of chicken breast with sweet relish, celery, mayo and spices on Multigrain bread.

SOUTHWESTERN BBQ - \$10.95/person

Sliced BBQ Pork Roast piled high on a Ciabatta Roll with Pepper Jack Cheese, Caramelized Onions and Molasses BBQ Sauce



BUFFALO CHICKEN WRAP - \$9.95/person

Grilled Chicken with Buffalo Sauce, Bleu Cheese Crumbles, Diced Tomatoes, Celery and Low-Fat Ranch Dressing Served in a Flour Tortilla

HUMMUS AND ROASTED VEGETABLE WRAP

- \$9.95/person

Creamy Hummus and Roasted Eggplant, Zucchini, Red Peppers, Red Onions Marinated in Lite Balsamic Vinaigrette Rolled in a Soft Flour Tortilla

GRILLED PROTOBELLO WITH PROVOLONE ON

MULTIGRAIN SANDWICH - \$9.95/person

Roasted Vegetables with Herbed Goat Cheese and Field Greens on Multigrain Roll

SIMPLE GRAB AND GO BOX LUNCH

- \$9.50/ person

Turkey, Ham or Veggie Sandwich (please specify the number of each) on Chef's choice of bread and assorted cheeses served with condiments, chips, fresh fruit, a dessert and bottle of water or can of soda

Specialty Buffets

(Minimum of 25 People) 7

Selections from these menus are presented buffet style. Services include delivery, linen on service tables and guest tables, set up and clean up. Eco-friendly serveware is included; china is available, upon request for an additional \$2.00 per person. Waited service is available upon request for an additional cost.

DELI BUFFET - \$13.95/person

Choice of Two Salads: Creamy Cole Slaw with Apples, Seasonal Fresh Fruit Salad, Potato Salad, Garden Salad with Homemade Croutons and a Balsamic Vinaigrette and Low-Fat Ranch Dressing

Assorted Breads, Multigrain Sandwich Wrap and Rolls

Sliced Roasted Turkey, Buffet Ham, Roast Beef, Salami

Sliced Swiss, Provolone and American Cheeses
Leaf Lettuce, Sliced Tomatoes, Sliced Onions,
Dill Pickles, Mayonnaise, Mustard

Assorted Individual Bags of Chips

Assorted Cookies and Brownies

Sweetened and Unsweetened Iced Tea, Lemonade and water

**Add Tuna, Cage-Free Egg or Chicken Salad \$2.95*

**Add Soup du Jour with Crackers \$2.85*



OLD FASHIONED BBQ - \$15.95/person

Choice of Two Salads: Seasonal Fresh Fruit Salad, Roasted Vegetable Bow Tie Pasta Salad or Country Potato Salad

Rolls and Butter

Ranch-Style Baked Beans

Baked Barbecued Chicken

Barbecued Beef Brisket

Assorted Cookies and Brownies

Sweetened and Unsweetened Iced Tea, Lemonade and water

**Add a chef for BBQs held outside; weather permitting*

BACKYARD COOKOUT - \$14.95/person

Country Potato Salad and Cole Slaw

Potato Chips

Ranch Style Baked Beans

Hamburger and Hot Dog Buns to include Whole Wheat

Grilled Hamburgers, Grilled Hot Dogs and Veggie Burgers

Leaf Lettuce, Sliced Tomatoes, Dill Pickles, Relish and Onions, Ketchup, Mustard and Mayonnaise

Assorted Cookies and Brownies

Sweetened and Unsweetened Iced Tea, Lemonade and water

LITTLE ITALY - \$17.95/person

Antipasto Platter or Vegetarian Antipasto Platter

Caesar Salad with Homemade Croutons

Assorted Rolls and Butter

Sauteed Fresh Zucchini

Pasta Bar with Spaghetti and Penne Pasta
Marinara Sauce and Pesto Cream Sauce
Home-Style Meatballs in Marinara Sauce or
Traditional Chicken Cacciatore

Parmesan Cheese

Tiramisu or Assorted Cookies and Brownies
Sweetened and Unsweetened Iced Tea, Lemonade and water

FIESTA BAR - \$14.95/person

Black Bean, Corn and Rice Salad

Cheese Enchiladas

Grilled Fajita Chicken, Ground Beef or Marinated Tofu and Grilled Vegetables

Shredded Cheese, Lettuce, Sour Cream, Black Olives, Diced Tomatoes, Jalapenos and Onions

Soft Flour Tortillas

Churros with Cinnamon and Sugar

Sweetened and Unsweetened Iced Tea, Lemonade and water

Build Your Own Buffet

(Minimum of 25 People) 8

Selections from these menus are presented buffet style. Services include delivery, linen on service tables and guest tables, set up and clean up. Eco-friendly serviceware is included; china is available, upon request. Build Your Own Buffet by selecting: One Salad, One Entrée, Two Accompaniments, Two Desserts and Two Beverages. To add an extra entrée, please contact Chef James Pelli at Extension 2342 to get the price of the second entrée.

SALADS

Choose One: Garden Salad with a choice of two dressings: Ranch, Italian, Balsamic Vinaigrette and Low-Fat Ranch Dressing, Greek Salad, or Caesar Salad.
Includes Assorted Dinner Rolls with Butter

ENTREES

Poultry: \$15.95

Chicken Marsala, Chicken Florentine or Chicken Piccata
Honey-Balsamic Grilled Chicken
Lemon Parmesan Chicken with White Wine Chive Sauce
Southern Fried Chicken

Pork: \$16.95

Mustard Herb Pork Loin
Asian Marinated Pork Loin with Honey and Soy Glaze
Sweet and Sour Pork

Vegetarian: \$14.95

Vegetarian Lasagna
Stuffed Peppers with Herbed Tomato Sauce
Eggplant Parmesan

Beef: \$17.95

Beef Stroganoff
Roast Rib of Beef

Seafood: \$17.95

Citrus Scented Grilled Salmon
Parmesan Crusted Baked Tilapia
Fried Catfish

SIDES

Choose One: Oven-Roasted Herbed Potatoes, Garlic Mashed Potatoes, Rice Pilaf, White Rice, Olive Oil and Garlic Spaghetti

Choose One: Fresh Roasted Vegetable Medley, Lemon Garlic Broccoli, Sautéed Zucchini, Glazed Carrots, Fresh Green Beans, Variety of Seasonal Vegetables

DESSERTS

Choose Two: Chocolate Layer Cake, Red Velvet Cake, Apple Crips, Assorted Cookies and Brownies, Assorted Pies: Apple, Blueberry, Lemon Meringue, Sweet Potato or Pecan Pie

BEVERAGES

Choose Two: Freshly Brewed Fair Trade Aspreto Coffee, Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water
Iced Water Station, Lemonade and Sweetened and Unsweetened Iced Tea

Fully Served Lunch/Dinner which includes china, linens and servers | \$22.95

Gourmet Dips & More

9

Services include delivery, linen-draped service tables, set up and clean up.

Sold by the pound (Serves 13-15 guests per pound)

HOT DIPS

Warm Spinach Artichoke Dip with Bagel or Pita Chips -
\$11.95/pound

Spinach and Crab Dip with Baguette Rounds -
\$17.95/pound

COLD DIPS

Tzatziki Cucumber Yogurt Dip or Hummus with Pita Chips -
\$9.95/pound

Salsa or Guacamole with Tortilla Chips -
\$ 9.95/pound

COLD DISPLAYS

Small (15-25), Medium (25-50), and Large (50-75)

Farm Fresh Crudites with Ranch Dip -
(S) \$20.95, (M) \$35.95, (L) \$56.95

Seasonal Cubed Fresh Fruit Tray -
(S) \$32.95, (M) \$45.95, (L) \$87.95

Domestic Cheeses with Crackers -
(S) \$35.95, (M) \$65.95, (L) \$95.95

Artisan Cheese with Crackers and Baguette Rounds -
(S) \$45.95, (M) \$75.95, (L) \$105.95

Antipasto Platter with Crackers and Baguette Rounds -
(S) \$47.95, (M) \$59.95, (L) \$67.95

CARVING STATIONS

All Carved items are sold by the piece, carved by a uniformed chef and served with Assorted Mini Rolls and or Baguettes and appropriate condiments. Each item serves 50 guests.

Roast Breast of Turkey with Cranberry and Orange Mayonnaise with Creamy Dijon Mustard -
\$150.00

Roasted Beef Tenderloin with Horseradish Aioli and Stone Ground Mustard Sauce - \$425.00

Mustard Apricot Glazed Ham with Honey Mustard Sauce - \$140.00

Roast Beef with Horseradish Cream and Roasted Garlic Au Jus - \$275.00

Roast Pork Loin with Chipolte Mayonnaise - \$175.00



WINGS AND THINGS BAR - \$8.95/person

Choose Two: Buffalo, BBQ, Boneless, Plain, Breaded

Celery and Carrot Sticks with Bleu Cheese and Ranch Dressings

House Cut Fries with Ketchup

HOT HORS D'OEUVRES

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All hot Hors D'Oeuvres are priced per 50 pieces.

Chicken:

- Chipotle Maple Bacon Wrapped Chicken - \$80.00
- Coconut Chicken with Orange Dipping Sauce - \$75.00
- Ginger Chicken Satay with Peanut Dipping Sauce - \$75.00
- Chicken Pot Stickers with Garlic Soy Sauce - \$75.00
- Chicken Tenders with Honey Mustard Dipping Sauce - \$90.00

Beef:

- Meatballs - Pick a sauce - Swedish, Barbecue or Sweet and Sour \$35.00
- Mini Beef Wellington \$115.00

Pork:

- Pork Pot Stickers with Garlic Soy Sauce - \$75.00
- Mini Ham Biscuits with Mustard Sauce - \$80.00
- Sausage Bites with White Wine Mustard Sauce - \$65.00
- Baked Ham and Cheese Pinwheels - \$25.00
- Sausage Stuffed Mushrooms - \$75.00

Seafood:

- Bacon Wrapped Scallops - \$120.00
- Mini Crab Cakes with Cajun Remoulade Sauce - \$80.00

Vegetarian:

- Spanakopita - \$70.00
- Vegetarian Spring Rolls with Sweet and Sour Sauce - \$45.00
- Brown Sugar Brie with Pecans and Crackers - \$90.00



Sweet & Salty

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Services include delivery, linen-draped service tables, set up and clean up.



DESSERT STATION - \$7.95/person

Choice of Two: Assorted Cupcakes, Assorted Cookies, Gourmet Bars, or Seasonal Sliced Fresh Fruit

ICE CREAM SUNDAE BAR - \$8.99/person

Choice of Ice Cream Flavours (One per 45 guests): Chocolate, Vanilla, Strawberry and Local Favorite

Choice of Two Sauces: Chocolate, Strawberry, or Butterscotch

Choice of Three Toppings: Sprinkles, Cookie Crumbs, Crushed Peanuts, Heath Bar Pieces, or M&M's.

**Maraschino Cherries and Whipped Topping are included.*

Assorted Home-Style Cookies - \$10.95/dozen

Peanut Butter, Chocolate Chip, Sugar, Oatmeal Raisin, White Chocolate Macadamia Nut, or Double Chocolate with White Chips

Brownies - \$12.95/dozen

Cream Cheese, Plain, Blondie, Fudge or M&M's

Gourmet Dessert Bars - \$15.95/dozen

Lemon Bar, Ooey Goey Pumpkin Square, Cran Scotch Bar, Raspberry Almond Bar, Goey Chocolate Peanut Butter or Chocolate Chess Bar

Assorted Mini Petit Fours and Pastries - \$16.95/dozen

Assorted Mini Candy Bars - \$12.95/dozen

Multi-Grain Bars and Granola Bars - \$17.95/dozen

Individual Bags of Pretzels, Popcorn and Potato Chips - \$1.25 each

Mixed Nuts with Peanuts - \$12.95/pound

Trail Mix - \$7.95/pound

All Day at William Peace University

12

Designed for full day conference or meetings, this service simplifies your event planning requirements. These offerings are presented buffet style. Services include delivery, set up with linens on the buffet and clean up after your event. A high quality plastic serviceware is provided; eco-friendly serviceware or china service is available upon request for a nominal charge. Minimum number of guests for these services is 15 guests.

\$30.95 | Per Guest

Continental Breakfast

Seasonal Cubed Fresh Fruit Tray

Bakers choice of two Breakfast Baked Goods

Chilled Carafe Orange Juice and Cranberry Juice,
Fresh Brewed Aspreto Coffee, Decaffeinated Coffee,
Numi Herbal Teas, Decaffeinated Tea with Hot Water,
Fruit Infused Water Station

Mid-Morning Break

Refresh Coffee Service, Assorted Canned or Bottled
Soft Drinks, Regular and Diet, Fruit Infused Water
Station

Assorted Granola Bars

Fruit Infused Water Station



Lunch Buffet

Select from one of our Daily Menus to include:

- A Salad
- Entree Selection
- Side
- Dessert
- Beverage

Our Menu offerings change daily!

Afternoon Snack

Choice of two Afternoon Snacks

Iced Water Station, Fresh Brewed Iced Tea Assorted
Canned or Bottled Soft Drinks, Regular and Diet