Florida Atlantic University requires that any event involving alcoholic beverages must have Campus approval. For your convenience there is a printer friendly version located on our website, or you may click on the link below.

**House Brands**

2 Hours | $19

- **Budweiser, Budwieser Lite, Miller Lite, Miller**
- **Fresh asparagus and smoked Salmon**
- **Domestic & Imported Bottled Beer**

**Premium Brands | Hosted Liquor**

- **Smoked Salmon Canapés**
- **Goat Cheese Shortbread**
- **Shrimp Cerviche Shooter**

**Open Bar**

- **Johnny Walker Red**
- **Fetzer Brands Chardonnay**
- **Domestic & Imported Wines**

**Bar Packages include, Pepsi products and Juices for Mixing**

**Bacardi Superior**

**Canadian Club**

**Cuervo Gold**

**Fetzer Wines**

**3 hours**

- **$**
- **$**
- **$**

**Menu Opt. 2**

- **Ravioli**
- **Orient Express**
- **House Salad**
- **Main Event**
- **Shrimp Delight**
- **Open Bar**

**Menu Opt. 2b**

- **Ravishing**

**Ravishing**

- **Avgolémono**
- **Charbroiled Salmon**
- **Gin & Tonic Canapés**
- **Mushroom or Vegetable Risotto**

**Menu Opt. 1**

- **Appetizers**
- **Entrées**
- **Desserts**

**Appetizers**

- **Locally grown Romaine Lettuce, Roasted Garlic Croutons, Capers and Pine nuts**
- **Sun ripened local Tomatoes, English Cucumber, Carrots, garbanzo beans**
- **Grass fed Beef, Sundried Tomatoes, Wild Mushrooms in demi Glace**
- **Farm Raised Fresh Atlantic Salmon**
- **Garden Fresh Mixed Green Salad**
- **Organic Airline Breast of Chicken**
- **Starbucks Coffee and Tazo Teas**

**Entrées**

- **Locally grown chopped romaine lettuce, crumbled feta cheese, kalamata olives, pepperoncinni**
- **Spicy Vegetable Base, roasted corn and black beans, cumin and**
- **Roasted free range breast of chicken, honey thyme glaze**
- **Tabasco infused tomato broth topped with crispy tortillas**
- **Locally Grown Vegetables**
- **Aged Black Angus New York Strip Steak**
- **Sautéed with Asparagus tips & wild mushrooms**
- **Balsamic infused Grilled Portabella**
- **Chipotle Infused Mashed Potato**
- **Organic grilled vegetable**
- **Fresh Garlic Green Beans**
- **Organic Arugula Salad**
- **Tuscan Balsamic Vinaigrette**
- **Roasted Red Potatoes**
- **Vegetable Risotto**
- **Asiago Ravioli**
- **Teriyaki lacquer**

**Desserts**

- **Chocolate tart covered with hazelnuts on a caramel painted plate**
- **Fresh Baked Artisan Rolls, Bread sticks and Flat Breads**
- **Slow roasted duck, star anise and sour orange reduction**
- **served over a bed of baby greens and Thai dressing**
- **Starbucks Coffee and Tazo Herbal Teas**
- **Yukon Gold and Wild Mushroom Napoleon**
- **Organic Baby Spinach Salad**
- **Mushroom or Vegetable Risotto**
- **White Truffle Mashed Potatoes**
- **Todd & Johns Crab Cakes**
- **Raspberry Mousse Dome**
- **Hazelnut Chocolate Tart**
- **Fingerling Potatoes**
- **Purvian Au Gratin**
- **Broccoli Raba**
- **Land & Sea**
- **Starch**
- **Sweet Trio**

**Menu Opt. 1b**

- **Locally grown chopped romaine lettuce, crumbled feta cheese, kalamata olives, pepperoncinni**
- **Spicy Vegetable Base, roasted corn and black beans, cumin and**
- **Roasted free range breast of chicken, honey thyme glaze**
- **Tabasco infused tomato broth topped with crispy tortillas**
- **Locally Grown Vegetables**
- **Aged Black Angus New York Strip Steak**
- **Sautéed with Asparagus tips & wild mushrooms**
- **Balsamic infused Grilled Portabella**
- **Chipotle Infused Mashed Potato**
- **Organic grilled vegetable**
- **Fresh Garlic Green Beans**
- **Organic Arugula Salad**
- **Tuscan Balsamic Vinaigrette**
- **Roasted Red Potatoes**
- **Vegetable Risotto**
- **Asiago Ravioli**
- **Teriyaki lacquer**

**Menu Opt. 9**

- **Locally grown chopped romaine lettuce, crumbled feta cheese, kalamata olives, pepperoncinni**
- **Spicy Vegetable Base, roasted corn and black beans, cumin and**
- **Roasted free range breast of chicken, honey thyme glaze**
- **Tabasco infused tomato broth topped with crispy tortillas**
- **Locally Grown Vegetables**
- **Aged Black Angus New York Strip Steak**
- **Sautéed with Asparagus tips & wild mushrooms**
- **Balsamic infused Grilled Portabella**
- **Chipotle Infused Mashed Potato**
- **Organic grilled vegetable**
- **Fresh Garlic Green Beans**
- **Organic Arugula Salad**
- **Tuscan Balsamic Vinaigrette**
- **Roasted Red Potatoes**
- **Vegetable Risotto**
- **Asiago Ravioli**
- **Teriyaki lacquer**

**Menu Opt. 10**

- **Locally grown chopped romaine lettuce, crumbled feta cheese, kalamata olives, pepperoncinni**
- **Spicy Vegetable Base, roasted corn and black beans, cumin and**
- **Roasted free range breast of chicken, honey thyme glaze**
- **Tabasco infused tomato broth topped with crispy tortillas**
- **Locally Grown Vegetables**
- **Aged Black Angus New York Strip Steak**
- **Sautéed with Asparagus tips & wild mushrooms**
- **Balsamic infused Grilled Portabella**
- **Chipotle Infused Mashed Potato**
- **Organic grilled vegetable**
- **Fresh Garlic Green Beans**
- **Organic Arugula Salad**
- **Tuscan Balsamic Vinaigrette**
- **Roasted Red Potatoes**
- **Vegetable Risotto**
- **Asiago Ravioli**
- **Teriyaki lacquer**

**Menu Opt. 11**

- **Locally grown chopped romaine lettuce, crumbled feta cheese, kalamata olives, pepperoncinni**
- **Spicy Vegetable Base, roasted corn and black beans, cumin and**
- **Roasted free range breast of chicken, honey thyme glaze**
- **Tabasco infused tomato broth topped with crispy tortillas**
- **Locally Grown Vegetables**
- **Aged Black Angus New York Strip Steak**
- **Sautéed with Asparagus tips & wild mushrooms**
- **Balsamic infused Grilled Portabella**
- **Chipotle Infused Mashed Potato**
- **Organic grilled vegetable**
- **Fresh Garlic Green Beans**
- **Organic Arugula Salad**
- **Tuscan Balsamic Vinaigrette**
- **Roasted Red Potatoes**
- **Vegetable Risotto**
- **Asiago Ravioli**
- **Teriyaki lacquer**

**Menu Opt. 12**

- **Locally grown chopped romaine lettuce, crumbled feta cheese, kalamata olives, pepperoncinni**
- **Spicy Vegetable Base, roasted corn and black beans, cumin and**
- **Roasted free range breast of chicken, honey thyme glaze**
- **Tabasco infused tomato broth topped with crispy tortillas**
- **Locally Grown Vegetables**
- **Aged Black Angus New York Strip Steak**
- **Sautéed with Asparagus tips & wild mushrooms**
- **Balsamic infused Grilled Portabella**
- **Chipotle Infused Mashed Potato**
- **Organic grilled vegetable**
- **Fresh Garlic Green Beans**
- **Organic Arugula Salad**
- **Tuscan Balsamic Vinaigrette**
- **Roasted Red Potatoes**
- **Vegetable Risotto**
- **Asiago Ravioli**
- **Teriyaki lacquer**
Florida Atlantic University requires that any event involving alcoholic beverages must have Campus approval. Chartwells House Brands | Hosted Liquor

- Budweiser, Budweiser Lite, Miller Lite, Miller
- Fresh asparagus and smoked Salmon
- Goat Cheese Shortbread
- Fire roasted peppers and basil
- Shrimp Cerviche Shooter
- Ham & Cheese Skewers
- Belgium Asian Chicken
- New Potatoes Caviar
- Red Pepper Crostini
- Johnny Walker Red
- Jack Daniels
- Fetzer Brands
- Cash | $3.50
- House Wine
- Wines
- Cuervo
- 4 hours
- 1 hour
- Kettle One
- 4 hours
- 1 hour
- Canadian Club
- Cuervo Gold
- Premium Brands
- Super Premium Brands
- Premium Brands

Menu Opt. 1b

- Fresh Apple Tart, New York Style Cheese cake or Strawberry Shortcake
- Sun ripened local Tomatoes, English Cucumber, Carrots, garbanzo beans
- Locally grown  vine ripe Tomato, Cucumber, Carrots
- Garden Fresh Mixed Green Salad
- Fresh Chopped Vegetable Salad
- Prepared with apple cranberry chutney
- Sliced Marinated Flank Steak
- Mediterranean Cous Cous
- Artisan Rolls and Butter
- Glazed Baby Carrots
- Caramel Apple Pie
- Fresh Green Beans
- Vegetable Risotto
- Appetizer
- Entrée
- Starch
- Dessert
- Honey Butter
- Starbucks Coffee and Tazo Teas
- Locally Grown Vegetables

Menu Opt. 2

- Sustainable mild white fish, infused with roasted tomatoes, Mediterranean olives and drizzled with a chardonnay sauce
- Locally grown greens, baby tomatoes, seedless cucumbers and a mushroom and goat cheese purse
- Twin four ounce Lump crab cakes, seared and served with spicy aioli dipping sauce
- Local farm fresh tomatoes, fresh mozzarella, basil and aged balsamic vinaigrette
- Chocolate tart covered with hazelnuts on a caramel painted plate
- Local farm fresh tomatoes, baby conch and lime crouton
- Cracked Peppercorn Seared Beef Tenderloin
- served over a bed of baby greens and Thai dressing
- Locally Grown Vegetables
- Starbucks Coffee and Tazo Herbal Teas
- Yukon Gold and Wild Mushroom Napoleon
- Free Range Thai Beef Noodle Salad
- Sun ripe Beef Steak Tomato Tower
- Hierloom Grilled Tomato Bisque
- Todd & Johns Crab Cakes
- Citrus segments and lemon zest
- Raspberry Mousse Dome
- Hazelnut Chocolate Tart
- Asian Free Range Duck
- Arctic Char Infusion
- Assorted Patti pan
- Lianaise Potato
- Dessert
- Starch
- Honey Butter
- Honey Butter
Hors D'oeuvres

Chilled baby red potatoes stuffed with crème fraise and pearl garnish

Goat Cheese Shortbread
Fire roasted peppers and basil
Shrimp Cerviche Shooter
Ham & Cheese Skewers
Belgium Asian Chicken
New Potatoes Caviar

Menu Opt. 1

PLEASE SELECT ONE ITEM EACH

Fresh Apple Tart, New York Style Cheese cake or Strawberry Shortcake
Grass fed Beef, Sundried Tomatoes, Wild Mushrooms in demi Glace
Locally grown  vine ripe Tomato, Cucumber, Carrots
Locally Grown Vegetables
Citrus Marinade and Fresh fruit cilantro salsa
Tear drop tomatoes and Aged bleu Cheese
Garden Fresh Mixed Green Salad

Menu Opt. 2

PLEASE SELECT ONE ITEM EACH

Day Boat scallops and organic wilted spinach with sundried tomatoes
Cracked Peppercorn Seared Beef Tenderloin
served over a bed of baby greens and Thai dressing
Locally Grown Vegetables
Starbucks Coffee and Tazo Herbal Teas
Yukon Gold and Wild Mushroom Napoleon
Mango and Guava Cheese cake
Chocolate ganache and raspberry couli

Menu Opt. 3b

PLEASE SELECT ONE ITEM EACH

Pan Seared Diver Scallops
Raspberry Mousse Dome
Hazelnut Chocolate Tart
Asian Free Range Duck
Fingerling Potatoes
Asparagus Bundles
Assorted Patti pan

Menu Opt. 3

Delicious Displays
Tender Sesame Chicken
Chilled Shrimp Display
Chefs Secret Dipping Sauce
Vegetable Spring Rolls
Lolly Pop Lamb Chops
Berries Brie En Croute

PRICED PER DOZEN – TWO DOZEN MINIMUM

Traditional Cocktail Franks with Mustard for dipping
Warm Hors D'Oeuvres
Basil, Tomato, Garlic & Seasonings and Crostini
Tender beef, creamy horseradish on crostini
Served with Lime Ginger Dipping sauces
chickpea spread and baked pita chips
Creamy of Horseradish Dipping Sauce

Chilled Shrimp Display

PREMIUM Wines Available upon request
Domestic & Imported Bottled Beer

House Wine
Jim Beam
Johnny Walker Red
Johnny Walker Black
Bacardi Superior
Canadian Club
Fetzer Wines
Kettle One
Absolut
Hayman's

House Brands

Super Premium Brands | Hosted Liquor
Super Premium Brands
Johnny Walker Black
Bacardi Superior
Canadian Club
Fetzer Wines
Kettle One
Absolut
Hayman's

Cash | $4.50

Honey Butter

Event. For your convenience there is a printer friendly version located on our website, or you may click on the link below.

http://www.fau.edu/policies/1.2_Alcoholic_Beverages.pdf

Event. For your convenience there is a printer friendly version located on our website, or you may click on the link below.

http://www.fau.edu/policies/1.2_Alcoholic_Beverages.pdf
Menu Opt. 2

CHILLED

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http://www.fau.edu/policies/1.2_Alcoholic_Beverages.pdf

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Open Bar

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Menu Opt. 3b

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Menu Opt. 2
Florida Atlantic University requires that any event involving alcoholic beverages must have Campus approval. Chartwells

CHILLED

bourbon
whiskey
rum

Chilled baby red potatoes stuffed with crème fraise and pearl garnish

Miniature Tartlets with Walnuts, Brie and Grape Salsa

Skewered Lemon Chicken and snow peas

Fresh asparagus and smoked Salmon

Goat Cheese Shortbread

Fire roasted peppers and basil

Shrimp Cerviche Shooter

New Potatoes Caviar

Open Bar

Seagram’s 7 Crown
Premium Brands
Hennessey V.S.
Jack Daniels

With fresh Dill

Cash | $4.50

Beer
Domestic

Bacardi

Merlot

http://www.fau.edu/policies/1.2_Alcoholic_Beverages.pdf

RECEPTIONS

Specialty Olives, Roasted Red Pepper and Pepperoni. Served with Flat breads and Baguette Bread.

Sliced Portobello Mushrooms, Grilled Eggplant, Roasted Red peppers, Asparagus, Artichoke Hearts and Seasonal vegetables served Herb Balsamic Vinaigrette served on a bed of shaved ice with lemon and cocktail sauce

locally grown seasonal fruit, melons pineapple and berries

Traditional Cocktail Franks with Mustard for dipping

Warm Hors D’Oeuvres

Basil, Tomato, Garlic & Seasonings and Crostini

Tender beef, creamy horseradish on crostini

Seared or Steamed Pot stickers

Creamy of Horseradish Dipping Sauce

Delicious Displays

small            medium          large

Beef Cocktail Meatballs

Chef’s Secret Dipping Sauce

Lolly Pop Lamb Chops

Sour Cream & Applesauce

Creamy Spinach Dip

Chicken Empanadas

Vegetable Egg Rolls

Asian Sushi Display

Honey Mustard Sauce

Beef Empanadas

medium          large

medium       Large

$150

Desserts

New York Style Cheese Cake or Strawberry Shortcake

Tear drop tomatoes and Aged bleu Cheese

Farm Raised Fresh Atlantic Salmon

Garden Fresh Mixed Green Salad

Organic Airline Breast of Chicken

Fresh Chopped Vegetable Salad

Yukon Gold Smashed Potatoes

Herb Long Grain and Wild rice

Aged Slow Roasted Pork Loin

Sliced Marinated Flank Steak

Mediterranean Cous Cous

Herb infused Burre Blanc Sauce

Artisan Rolls and Butter

Mojo Grilled Skirt Steak

Seasoned Grass fed Beef

Fresh Green Beans

Steamed Broccoli

Steamed Broccoli

Appetizer

Starch

Dried cranberries, candied walnuts, crumbled gorgonzola and blood orange vinaigrette

Fresh Apple Tart, New York Style Cheese cake or Strawberry Shortcake

Spicy Vegetable Base, roasted corn and black beans, cumin and

Roasted free range breast of chicken, honey thyme glaze

Aged Black Angus New York Strip Steak

Sautéed with Asparagus tips & wild mushrooms

Balsamic infused Grilled Portabella

Oven Roasted Glazed Pork Loin

Sautéed Sweet Vidalia Glazed Onions

Bavarian Cream and raspberry coulis

Farm fresh Grilled Vegetables

Cedar Plank Atlantic Salmon

Chocolate Rimmed Fruit Tart

Maple Glazed Baby Carrots

Pan Seared Jumbo Shrimp

Organic Arugula Salad

Coffee and Tazo Teas
Menu Opt.2

Ravishing Hors D'oeuvres

Prairie Chicken Smoked Salmon Canapés

Smoked Salmon Canapés

Ham & Cheese Skewers

New Potatoes Caviar

Stuffed Artichoke Hearts

Beverage Packages

CHILLED

$26 | 3 Hours
$19 | 2 Hours
$12 | 1 Hour

Beverage Packages include, Pepsi products and Juices for Mixing

Rum Bar Packages include, Corona, Heineken, Stella Ortois, Amstel Lite

Budweiser, Budweiser Lite, Miller Lite, Miller

Toasted Walnuts, Cheese and Chutney

Smoked Salmon Canapés

Ham & Cheese Skewers

New Potatoes Caviar

Menu Opt.3b

Menu Opt.2b

PLEASE SELECT ONE ITEM EACH

PLEASE SELECT ONE ITEM EACH

Locally grown Romaine Lettuce, Roasted Garlic Croutons, Capers and Pine nuts

Sun ripened local Tomatoes, English Cucumber, Carrots, garbanzo beans

Locally grown vine ripe Tomato, Cucumber, Carrots

Locally grown  vine ripe Tomato, Cucumber, Carrots

Starbucks Coffee and Tazo Teas

Yukon Gold Smashed Potatoes

Herb Long Grain and Wild rice

Mediterranean Cous Cous

Artisan Rolls and Butter

Mojo Grilled Skirt Steak

Roasted Red Potatoes

Fresh Green Beans

Grilled Vegetables

Vegetable Risotto

Steamed Broccoli

Very Berry Martini

Locally grown chopped romaine lettuce, crumbled feta cheese, kalamata olives, pepperoncinni, Tabasco infused tomato broth topped with crispy tortillas

Sautéed with Asparagus tips & wild mushrooms

Chipotle Infused Mashed Potato

Maple Glazed Baby Carrots

Roasted fingerling potatoes

Fresh Garlic Green Beans

Duchess sweet potatoes

Organic Arugula Salad

Artisan Rolls and Butter

Tuscan Balsamic Vinaigrette

Coffee and Tazo Teas

Entrée

Starch

PLEASE SELECT ONE ITEM EACH

PLEASE SELECT ONE ITEM EACH

Luscious milk, white and dark chocolate mouse, served with fresh berries and grand marnier caramel

Locally grown chopped romaine lettuce, crumbled feta cheese, kalamata olives, pepperoncinni, Tabasco infused tomato broth topped with crispy tortillas

Sautéed with Asparagus tips & wild mushrooms

Chipotle Infused Mashed Potato

Maple Glazed Baby Carrots

Roasted fingerling potatoes

Fresh Garlic Green Beans

Duchess sweet potatoes

Organic Arugula Salad

Artisan Rolls and Butter

Tuscan Balsamic Vinaigrette

Coffee and Tazo Teas

Entrée

Starch

PLEASE SELECT ONE ITEM EACH

PLEASE SELECT ONE ITEM EACH

Sustainable mild white fish, infused with roasted tomatoes, Mediterranean olives and drizzled with a chardonnay sauce

Tender marinated beef tossed in lo mien noodles, Chinese cabbage, fresh basil and roasted peanuts,

Local Farm fresh tomatoes, fresh mozzarella, basil and aged balsamic vinaigrette

Chocolate tart covered with hazelnuts on a caramel painted plate

Organic Baby Spinach Salad

Mushroom or Vegetable Risotto

Pan Seared Diver Scallops

Todd & Johns Crab Cakes

Asian Free Range Duck

Asparagus Bundles

Assorted Patti pan

Floridian Rissotto

Appetizer

Starch

PLEASE SELECT ONE ITEM EACH

PLEASE SELECT ONE ITEM EACH

Sustainable mild white fish, infused with roasted tomatoes, Mediterranean olives and drizzled with a chardonnay sauce

Tender marinated beef tossed in lo mien noodles, Chinese cabbage, fresh basil and roasted peanuts,

Local Farm fresh tomatoes, fresh mozzarella, basil and aged balsamic vinaigrette

Chocolate tart covered with hazelnuts on a caramel painted plate

Organic Baby Spinach Salad

Mushroom or Vegetable Risotto

Pan Seared Diver Scallops

Todd & Johns Crab Cakes

Asian Free Range Duck

Asparagus Bundles

Assorted Patti pan

Floridian Rissotto

Appetizer

Starch
Florida Atlantic University requires that any event involving alcoholic beverages must have Campus approval. Chartwells will not be able to provide or serve alcohol without a copy of your approved form. This form is required for each individual domestic beer
House Brands
Domestic & Imported Bottled Beer
Premium Wines Available upon request
Cash | $3.50

PRICED PER DOZEN – TWO DOZEN MINIMUM

Fresh Romaine Lettuce, Aged Crumbled Bleu Cheese, Baby Tomatoes
Fresh Mozzarella, Mushrooms, Basil & Madeira Sauce
Locally grown vine ripe Tomato, Cucumber, Carrots
Tear drop tomatoes and Aged bleu Cheese
Organic Airline Breast of Chicken
Fresh Chopped Vegetable Salad
Prepared with apple cranberry chutney
Free Range Chicken Scaloppini
Yukon Gold Smashed Potatoes
Herb Long Grain and Wild rice
Mediterranean Cous Cous
Artisan Rolls and Butter
Roasted Red Potatoes
Glazed Baby Carrots
The smokey wedge
Fresh Green Beans
Grilled Vegetables
Vegetable Risotto
Very Berry Martini
Appetizers
Starches
Dessert

PLEASE SELECT ONE ITEM EACH