Hors D’oeuvres

Chilled Selection

Smoked Salmon Canapés With Fresh Dill
$21

Fire Roasted Tomato And Blackbean And Roasted Corn With Tri Colored Tortillas
$21

Local Goat Cheese Shortbread, Toasted Walnuts, Cheese & Chutney
$23

Gulf Coast Shrimp Cerviche Shooters
Market Price

Grass Fed Tenderloin Of Beef Crostini And Creamy Horseradish
$21

Warm Selection

Crispy Vegetable Spring Rolls With Spicy Dipping Sauce
$19

Seared Or Steamed Potstickers With Soy Dipping Sauce
$18

Tender Coconut Chicken And Citrus Dipping Sauce
$23

Sesame Chicken Tenderloins With Sweet Chili Dipping Sauce
$23

Minimum of four dozen each
South Of The Border Beef Empanadas $23

Beef Cocktail Meatballs Tossed In Chefs Sweet & Sour Sauce $18

Miniature Beef Wellington $26

Franks En Croute With Mustard Dipping Sauce $16

Miniature Back Fin Crab Cakes $

Roasted Garden Vegetable Puffs $

Crabmeat Turnovers $

Mini Rueben Wrapped In Puff Pastry $

Eggplant Parmesan Puffs $

Smoked Bacon Wrapped Sea Scallops $28

Tender Lolly Pop Lamb Chops With Mint Aioli Dipping Sauce Market Price

Minimum of four dozen each
Chilled Hors D’oeuvres

Smoked Salmon Canapés
With Fresh Dill
$

Salmon Wrapped Asparagus
Fresh Asparagus And Smoked Salmon
$

Belgium Asian Chicken
Endive Stuffed With Spicy Ginger Chicken Salad
$

New Potatoes Caviar
Chilled Baby Red Potatoes Stuffed With Crème Fraise And Pearl Garnish
$

Ham & Cheese Skewers
Chunks Of Smoked Ham & Bleu Cheese Speared With Sundried Tomato
$

Shrimp Cerviche Shooters
$

Brie Tartlets
Miniature Tartlets With Walnuts, Brie And Grape Salsa
$

Zesty Chicken
Skewered Lemon Chicken And Snow Peas
$

Red Pepper Crostini
Fire Roasted Peppers And Basil
$

Goat Cheese Shortbread
Toasted Walnuts, Cheese And Chutney
$

Fresh Fruit & Cheese Kabobs

Delicious Displays

**fresh grilled vegetable display**
Sliced Portobello Mushrooms, Grilled Eggplant, Roasted Red peppers, Asparagus, Artichoke Hearts and Seasonal vegetables served Herb Balsamic Vinaigrette.

Small  Large

**fresh seasonal fruit display**
locally grown seasonal fruit, melons pineapple and berries

Small  Large

**“house” made hummus & pita**
chickpea spread and baked pita chips

Small  Large

**creamy spinach dip**
served warm with toasted pita chips & sliced baguette bread.

medium  Large

**berries brie en croute**
wheel of brie baked in puff pastry, seasonal fruit and toasted almond, served with french baguette bread.

large

**italian antipasto display**
Genoa Salami, Pepperoni, Prosciutto, Cappicola, Aged parmesan Cheese, Fresh Mozzarella, Provolone, Mushroom, Specialty Olives, Roasted Red Pepper and Pepperoni.
Served with Flat breads and Baguette Bread.

medium  large

**tomato basil bruschetta**
Basil, Tomato, Garlic & Seasonings and Crostini

small  medium  large
Ravishing Receptions

asian sushi display
eighty five assorted pieces of sushi served with soy sauce, ginger and wasabi
$150
ask your catering professional for special orders or suggestions

chilled shrimp display
served on a bed of shaved ice with lemon and cocktail sauce
Market Price
**Warm Hors D'Oeuvres Selection**

- Vegetable Spring Rolls  
  Served with Plum Sauce  
  $

- Vegetable Egg Rolls  
  Served with Spicy Mustard Sauce  
  $

- Potato Pancakes  
  Sour Cream & Applesauce  
  $

- Seared or Steamed Pot stickers  
  Sweet & Spicy Dipping Sauce  
  $

- Tender Sesame Chicken  
  Honey Mustard Sauce  
  $

- Pecan Crusted Chicken  
  Served with Lime Ginger Dipping sauces  
  $

- Chicken Empanadas  
  Chefs Secret Dipping Sauce  
  $

- Beef Cocktail Meatballs  
  Tossed in Chef's Sweet & Sour Sauce  
  $

*Priced per dozen  
Two Dozen Minimum*
Franks en Croute
Traditional Cocktail Franks with Mustard for dipping
$

Beef Empanadas
Chef’s Secret Dipping Sauce
$

Beef Wellington
Prepared in a flaky Pastry
$

Beef Tenderloin on Crostini
Tender beef, creamy horseradish on crostini
$

Spicy Beef Satay
Creamy of Horseradish Dipping Sauce
$

Sea Scallops Wrapped in Bacon
Served with a tangy dipping sauce
$

Lolly Pop Lamb Chops
Mint Aioli Dipping Sauce
$
**Appetizers**

Very Berry Martini  
Fresh Local Seasonal Fruit berries served in a chilled glass

Garden Fresh Mixed Green Salad  
Locally grown vine ripe Tomato, Cucumber, Carrots

Bleu Romaine  
Fresh Romaine Lettuce, Aged Crumbled Bleu Cheese, Baby Tomatoes

Artisan Rolls and Butter

**Entrée**

Organic Airline Breast of Chicken  
Herb infused Burre Blanc Sauce

Farm Raised Fresh Atlantic Salmon  
Citrus Marinade and Fresh fruit cilantro salsa

Mojo Grilled Skirt Steak  
Seasoned Grass fed Beef

**Starches**

Yukon Gold Smashed Potatoes  
Roasted Red Potatoes

Herb Long Grain and Wild rice  
Vegetable Risotto  
Mediterranean Cous Cous

**Local Grown Vegetables**

Fresh Green Beans  
Glazed Baby Carrots  
Grilled Vegetables  
Steamed Broccoli

**Desserts**

Caramel Apple Pie

New York Style Cheese Cake or Strawberry Shortcake  
Starbucks Coffee and Tazo Teas
Social Menu 1b

**Appetizer**

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

**Fresh Chopped Vegetable Salad**
Sun ripened local Tomatoes, English Cucumber, Carrots, garbanzo beans

**The smokey wedge**
Local Iceberg Lettuce, Sliced red onion, Crumbled Maple Smoked Bacon,
Tear drop tomatoes and Aged bleu Cheese

**Artisan Rolls and Butter**

**Entrée**

**Free Range Chicken Scaloppini**
Fresh Mozzarella, Mushrooms, Basil & Madeira Sauce

**Aged Slow Roasted Pork Loin**
Prepared with apple cranberry chutney

**Sliced Marinated Flank Steak**
Grass fed Beef, Sundried Tomatoes, Wild Mushrooms in demi Glace

**Starch**

**Yukon Gold Smashed Potatoes**
**Roasted Red Potatoes**
**Herb Long Grain and Wild rice**
**Vegetable Risotto**
**Mediterranean Cous Cous**

**Locally Grown Vegetables**

**Fresh Green Beans**
**Glazed Baby Carrots**
**Grilled Vegetables**
**Steamed Broccoli**

**Dessert**

Fresh Apple Tart, New York Style Cheese cake or Strawberry Shortcake
Starbucks Coffee and Tazo Teas

Please select one item per section
**Appetizer**

Hose Made Tortilla Soup  
Spicy Vegetable Base, roasted corn and black beans, cumin and Tabasco infused tomato broth topped with crispy tortillas

Organic Arugula Salad  
Dried cranberries, candied walnuts, crumbled gorgonzola and blood orange vinaigrette

The Mezzaluna  
Fresh Chopped Italian Greens, radicchio, Endive, Frisse, Cucumber, Olive, Tomato, Roasted red peppers  
Tuscan Balsamic Vinaigrette

Artisan Rolls and Butter

**Entrée**

Pan Seared Jumbo Shrimp  
Sautéed with Asparagus tips & wild mushrooms

Oven Roasted Glazed Pork Loin  
Grilled Corn, Black beans and roasted tomato salsa

Prime Grilled Flat Iron Steak  
Sautéed Sweet Vidalia Glazed Onions

**Starch**

Yukon Gold Smashed Potatoes  
Roasted Red Potatoes  
Asiago Ravioli  
Vegetable Risotto  
Chipotle Infused Mashed Potato

**Locally Grown Vegetables**

Fresh Garlic Green Beans  
Maple Glazed Baby Carrots  
Fresh Grilled Vegetables  
Steamed Broccoli

**Dessert**

Fresh Apple Tart, New York Style Cheese cake or Strawberry Shortcake  
Coffee and Tazo Teas
Social Menu # 2b

Appetizer
- Yukon Gold
  roasted Yukon potato soup and crispy leeks
- The Greek
  Locally grown chopped romaine lettuce, crumbled feta cheese, kalamata olives, pepperoncinni, stuffed grape leaves and cucumber feta dressing
- Organic grilled vegetable
  Grilled vine ripe tomatoes, portabella mushroom, Japanese eggplant, baby artichokes, roasted carrots and pesto vinaigrette
- Artisan Rolls and Butter

Entrée
- Cedar Plank Atlantic Salmon
  Teriyaki lacquer
- Aged Black Angus New York Strip Steak
  Tobacco onions and cabernet demi glace
- “Bell & Evans” Organic Chicken
  Roasted free range breast of chicken, honey thyme glaze

Starch
- Duchess sweet potatoes
- Roasted fingerling potatoes
- Vegetable Risotto
- Chipotle Infused Mashed Potato

Locally Grown Vegetables
- Fresh Garlic Green Beans
- Maple Glazed Baby Carrots
- Farm fresh Grilled Vegetables
- Balsamic infused Grilled Portabella

Dessert
- Chocolate Rimmed Fruit Tart
  Bavarian Cream and raspberry coulis
- Tri Color Chocolate Tower
  Luscious milk, white and dark chocolate mouse, served with fresh berries and grand marnier caramel
- Sweet Trio
  Key lime tartlet, cheesecake and chocolate tort
- Starbucks Coffee and Tazo Teas

Please select one item per section
Appetizer
Hierloom Grilled Tomato Bisque
Local farm fresh tomatoes, baby conch and lime crouton

Organic Baby Spinach Salad
Baby Spinach, Slivered Almonds, Aged Balsamic infused strawberries, Sundried Cranberry encrusted goat cheese

Floridian Rissotto
Gulf shrimp & Florida lobster, lightly sautéed and slow cooked risotto, aged parmesan cheese and truffle oil

Artisan Rolls, Bread sticks and Flat Breads
Honey Butter

Entrée
Land & Sea
Duo of four ounce Black Angus Filet Mignon and a trio of sautéed garlic herbed jumbo shrimp

Todd & Johns Crab Cakes
Twin four ounce Lump crab cakes, seared and served with spicy aioli dipping sauce

Asian Free Range Duck
Slow roasted duck, star anise and sour orange reduction

Starch
White Truffle Mashed Potatoes
Yukon Gold and Wild Mushroom Napoleon
Fingerling Potatoes
Mushroom or Vegetable Risotto
Lianaise Potato
Purvian Au Gratin

Locally Grown Vegetables
Asparagus Bundles
Assorted Patti pan
Broccoli Raba
Haricover’ts

Dessert
Raspberry Mousse Dome
Chocolate ganache and raspberry couli
Hazelnut Chocolate Tart
Chocolate tart covered with hazelnuts on a caramel painted plate
Mango and Guava Cheese cake
Citrus segments and lemon zest
Starbucks Coffee and Tazo Herbal Teas
Social Menus

# 3b

**Appetizer**

Sun ripe Beef Steak Tomato Tower
Local Farm fresh tomatoes, fresh mozzarella, basil and aged balsamic vinaigrette

Free Range Thai Beef Noodle Salad
Tender marinated beef tossed in lo mien noodles, Chinese cabbage, fresh basil and roasted peanuts, served over a bed of baby greens and Thai dressing

Mescaline Mixed Green Salad
Locally grown greens, baby tomatoes, seedless cucumbers and a mushroom and goat cheese purse

Fresh Baked Artisan Rolls, Bread sticks and Flat Breads
Honey Butter

**Entrée**

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

Cracked Peppercorn Seared Beef Tenderloin
Eight Ounces of seared free range beef and truffle potatoes

Pan Seared Diver Scallops
Day Boat scallops and organic wilted spinach with sundried tomatoes

**Starch**

White Truffle Mashed Potatoes
Yukon Gold and Wild Mushroom Napoleon
Fingerling Potatoes
Mushroom or Vegetable Risotto
Lianaise Potato
Puruvian Au Gratin

**Locally Grown Vegetables**

Asparagus Bundles
Assorted Patti pan
Broccoli Raba
Haricover’ts

**Dessert**

Raspberry Mousse Dome
Chocolate ganache and raspberry couli

Hazelnut Chocolate Tart
Chocolate tart covered with hazelnuts on a caramel painted plate

Mango and Guava Cheese cake
Citrus segments and lemon zest

Starbucks Coffee and Tazo Herbal Teas

Please select one item per section
Beverage Packages

House Brands | Hosted Liquor

- Vodka
- Rum
- Bourbon
- Whiskey
- House Wine
- Domestic Beer

Premium Brands | Hosted Liquor

- Smirnoff
- Beefeater
- Bacardi
- Cuervo
- Jim Beam
- Jack Daniels
- Seagram’s 7 Crown
- Hennessey V.S.
- Johnny Walker Red
- House Wine
- Domestic & Imported Bottled Beer

Super Premium Brands | Hosted Liquor

- Absolut
- Kettle One
- Tanqueray
- Bacardi Superior
- Cuervo Gold
- Chivas Regal
- Jack Daniels Black Label
- Canadian Club
- Crown Royal
- Johnny Walker Black
- Fetzer Wines
- Imported & Domestic Bottled Beer

Bar Packages include Pepsi products and Juices for Mixing
### Beverage Packages

<table>
<thead>
<tr>
<th>House Brands</th>
<th>Premium Brands</th>
<th>Super Premium Brands</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Hour</td>
<td>$12</td>
<td>1 Hour</td>
</tr>
<tr>
<td>2 Hours</td>
<td>$19</td>
<td>2 Hours</td>
</tr>
<tr>
<td>3 Hours</td>
<td>$26</td>
<td>3 Hours</td>
</tr>
<tr>
<td>4 Hours</td>
<td>$31</td>
<td>4 Hours</td>
</tr>
</tbody>
</table>

### Beer

- **Domestic**
  - Budwieser, Budwieser Lite, Miller Lite, Miller
  - Cash | $3.50

- **Imported**
  - Corona, Heineken, Stella Ortois, Amstel Lite
  - Cash | $4.50

### Wines

- Fetzer Brands
  - Chardonnay
  - Pinot Noir
  - Merlot

Premium Wines Available upon request

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 copy of your approved form. This form is required for each individual 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