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CATERING SERVICES  
Florida Atlantic University

*Catering Guide*

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# Contacts & Services

## CATERING:

Thank you for choosing FAU Catering Services for your next event. Florida Atlantic University partnered with Chartwells prides itself by supplying our clients with recyclable, organic, & sustainable sources when available.

The following guide is simply that, a guide to what our culinary and catering team can provide for your next event. Our catering staff and seasoned culinary experts are available to assist you with customized menus.

CONTACT: Colleen Wisnewski  
Catering Director  
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O. 561.297.2788  
F. 561.297.2799

## EVENT MANAGEMENT:

Florida Atlantic University's Event Management Office is responsible for managing events on the Boca Raton campus.

This office will assist both University and external clients with every aspect of event planning, from space usage to catering to parking and more. The staff will provide a single portal for all services needed by those who plan and host events at FAU in Boca Raton from event conception to completion.

Event Management's experienced and knowledgeable staff will assist you in making your event memorable. The office will also make referrals to facilities and services provided by other FAU departments and off-campus commercial suppliers.

CONTACT: Jeremy R Schwinghamer  
Coordinator, University Event Management  
jschwing@fau.edu  
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# Levels of Service

We have identified three levels of service for every budget and need.

## *B*RONZE SERVICE

Our no-frills catering service that includes disposable utensils, plates and cups as well as our new retail catering options with Einstein Bros. Bagels, Quiznos, Papa John's, Dunkin Donuts and Coyote Jack's Grill. This is a pick-up service with disposable serving trays.

## *S*ILVER SERVICE

Our enhanced catering service which includes plastic utensils, plates and cups, & white linen tablecloths for buffet tables. Standard White Linens and Skirting are available for any extra tables for awards, etc. See policy guide for any extra charges that may occur. Silver Service includes full catering drop-off and pick up service.

## *G*OLD SERVICE

Our premium service which includes china, silverware and stemware with standard white linen tablecloths and linen napkins on buffet and guest tables. Any specialty tablecloths or color are available for an extra charge.

The Gold Service policy does not apply to the Jupiter and Treasure Coast Campus. An external vendor invoice will be issued along with the catering contract.



# Breezy Beginnings





## Breezy Beginning Choices

Basic Continental - \$7.15 per person

Starbucks® Regular & Decaf Coffee, Hot Water with Assortment of Tea Bags.  
Florida Orange Juice, and Fresh Pastries, Breakfast Breads, and Sliced Fruit Display

Bagel Bar - \$6.95 per person

Starbucks® Regular & Decaf Coffee, Hot Water with Assortment of Tea Bags.  
Florida Orange Juice, and Variety of Bagels served with Condiments, and Fresh Fruit Display

Mixed Bagels & Sweets - \$7.95 per person

Starbucks® Regular & Decaf Coffee, Hot Water with Assortment of Tea Bags.  
Florida Orange Juice, and Variety of Bagels, Fresh Pastries, Breakfast Breads,  
Fresh Muffins, and Sliced Fresh Fruit Display

\*new Healthy Start - \$11.95 per person

Starbucks® Regular & Decaf Coffee, Hot Water with Assortment of Herbal Teas  
Chilled Naked® Juices & Assorted Dannon® Lite Yogurt, served with:  
Seasonal Berry Fruits & Granola Toppings  
Multi Grain Muffins, Wheat Bagels & Whole Fresh Fruit

Owl Hot Breakfast - \$11.29 per person

Starbucks® Regular & Decaf Coffee  
Hot Water with Assortment of Tea Bags.  
Florida Orange Juice.  
Fresh Pastries, Breakfast Breads  
Fluffy Scrambled Eggs and Breakfast Potatoes  
**SELECT ONE:** Crispy Bacon, Sausage Links or Breakfast Ham.  
**SELECT ONE:** Pancakes or French Toast with Maple Syrup.

## Enhancements:

Omelet Station: Fresh Farm Cage Free Eggs, Egg Whites, - \$5.99 per person  
Fresh Vegetables, Proteins, and more

Waffle Station - \$1.99 per person

Crêpe Station - \$2.99 per person

\*new Smoothie Bar & Healthy Treats - \$13.99 per person  
 Bottled Dole® Fruit Juices  
 Display of cubed Fruit & Berries served with Honey,  
 Soy Milk, Non-Fat Yogurt, & Granola  
 Bulk Assorted Fit & Healthy Cereals, Hot Oatmeal & toppings  
 Lo-Fat Bran & Fruit Muffins  
 Assorted Sobe® Life Waters

**Breakfast A La Carte**

Mixed Bagels - \$23 per dozen  
 Served with Butter, Cream Cheese and Preserves  
 Assorted Freshly Baked Muffins - \$23 per dozen  
 Assorted Fruit & Cheese Danish - \$27 per dozen  
 Fresh Fruit Kebobs with Yogurt Dip - \$27 per dozen  
 Flaky Croissants - \$23 per dozen  
 Assorted Cereal Bars - \$18 per dozen

**Breakfast Beverages**

Dole® Assorted Bottled Fruit Juices - \$2.09 each  
 Sobe® Life Water - \$2.09 each  
 Gatorade® - \$2.09 each  
 Muscle Milk® - \$3.99 each  
 Starbucks® (Regular & Decaf) Coffee - \$26 per gallon  
 Hot Water with Lipton® & Tazo® Teas - \$24 per gallon  
 Fresh Squeezed Florida Orange Juice - \$23 per gallon

# Life Luncheons



## Simply Sandwiches & Such

**Basic Lunch Bag** - \$8.95 per person

Artisan Rolls or Wraps with a choice of two:  
 Turkey & Cheddar, Ham & Swiss, Roast Beef & American, Tuna or Veggie.  
 Lunches packaged with Mrs. Fields® Cookies, Whole Fruit,  
 Bag of Potato Chips, & Pepsi Products

**Gourmet Lunch Bag** - \$9.95 per person

Artisan Rolls or Wraps. (SELECT TWO)  
 - Fresh Turkey, Cheddar & Mango chutney  
 - Smoked Ham & Swiss Cheese with Honey Mustard  
 - Chicken Caesar & Romaine Lettuce  
 - Roast Beef & Goat Cheese  
 - Smoked Ham, Cappicola, Turkey, Fresh Mozzarella & Greens  
 - Fresh Tuna Salad

Lunches packaged with Otis Spunkmeyer® Cookies,  
 Whole Fruit, Potato Chips, & Pepsi Products

**Silver Dollar Sandwiches** - \$10.99 per dozen

Assorted Challah Rolls prepared with your choice of:  
 Tuna, Ham, Swiss, Roast Beef, Cheese, Fresh Veggie, and Turkey

**Gourmet Wraps & Sandwiches Platter** - \$10.99 per person

Whole Grain, Pumpernickel, Wheat, Ciabatta and Assorted Wraps with choice of:

(SELECT TWO)

- Boca Imitation Crab Salad
- Fire Roasted Seasonal Vegetables & Munster Cheese
- Turkey & Cheddar with Cranberry Aioli
- Roast Beef & Goat Cheese
- Baby Shrimp Cilantro Salad
- Citrus Grilled Chicken Salad

Served with Fresh Fruit & Berry Salad & Gourmet Brownies

# LITE LUNCHEONS

Elegant & Exciting Finger Sandwiches - \$10.95 per person

- Assorted Bread Rounds with:
- Blended Avocado & Tarragon
  - Salmon & Crème Fraîche
  - Cilantro Egg Salad
  - Ahi Seared Tuna & Seaweed Salad
  - Apple Chicken Waldorf

Classic Soup & Sandwich Station - \$12.95 per person

Served with display of Deli Cheese, Lettuce, Tomatoes, Pickle Spears, Condiments, Potato Chips, and Fresh Fruit & Berry Salad.  
Bread selections include Wheat, White, & Multi Grain Rolls.

### House Made Soup

Ask your catering professional for daily selections.

### Bountiful Display of Deli Meats & Salad (SELECT THREE)

Honey Ham, Turkey, Roast Beef, Genoa Salami, Tuna Salad, & Egg Salad

Wild Green Salad Station - \$11.95 per person

### Mixed Greens served with:

Tomato, Cucumber, Carrots, Mandarin Oranges, Sunflower Seeds, Mushrooms, Mixed Cheese and your choice of Regular & Low-Fat Dressings  
Assorted Rolls & Butter

Specialty Wild Green Salad Station - \$13.95 per person

### Mesculine & Romaine Lettuce Served with:

Baby Carrots, Grape Tomatoes, Seedless English Cucumbers, Baby Corn, Scallions, Dried Cranberries, Citrus Segments, Chopped Eggs, Bacon, Gorgonzola Cheese, Sunflower Seeds, Black Olives and Garbanzo Beans.  
Your choice of Regular and Low-Fat Dressings  
Assorted Rolls & Butter

### Enhancements:

- Roasted Tofu - \$1.99 per person
- Medium Grilled Shrimp - \$2.99 per person
- Citrus Grilled Chicken - \$3.99 per person
- Thai Beef Skirt Steak - \$3.99 per person

**\*new Ole' Ole' Fajitas & More** - \$16.95 per person  
 Grilled Skirt Steak & Breast of Chicken served with:  
 Salsa, Guacamole, Sour Cream, Grilled Onions & Pepper,  
 Cheddar & Jalapeno Cheese, Chimichurri & Soft Flour Tortillas.  
 Black Bean Burritos, & Cheese Quesadillas, and  
 Southwest Corn & Bean Salad  
 Churritos & Flan  
 Assorted Pepsi Products

**\*new Mambo Italiano!** - \$16.95 per person  
 Caesar Romaine Salad or Mixed Green Salad (Choose One)  
 (SELECT ONE) Linguini Alfredo or Penne Pasta Pomodoro  
 (SELECT TWO) Meat Lasagna, Vegetarian Lasagna, Ricotta Stuffed Shells, or Chicken Marsala  
 Italian Style Garlic Bread  
 Cannoli & Tiramisu Mousse

**Owl Barbecues**

Consider pricing plus \$75 for Barbecue Chef Services.

**Simple Backyard Barbecue** - \$6.95 per person  
 Quarter Pound Juicy Beef burgers and Hot Dogs  
 Served with Mayonnaise, Mustard and Ketchup.  
 Dispensers of Iced Tea and Lemonade &  
 Bulk Potato Chips.

**All American Cookout** - \$10.29 per person  
 Quarter Pound Juicy Beef burgers, Hot Dogs, \*Boca Burgers (Upon Request),  
 American Cheese, Pickles, Lettuce, Tomato, Onion, Condiments, Bulk Potato Chips,  
 Cookies and Assorted Can Pepsi Products.

**Enhancements:**

Grilled Breast of Chicken - \$2.99 per person  
 Baby Back Ribs - \$2.99 per person  
 Bratwurst - \$1.99 per person  
 Skirt Steak - \$3.99 per person  
 Cole Slaw - \$3.00 per lb.  
 Potato Salad - \$3.50 per lb.

# Owl's Nest





## Starters

(SELECT ONE)

### Crisp Caesar Salad

Romaine Lettuce, Crunchy Croutons, Parmesan Cheese, and Dressing.

### Bleu Romaine

Marinated Chicken Breast sautéed in a Light Lemon and Garlic Sauce.

### Mixed Green Salad

Masculine Greens, Citrus Segments, Toasted Almonds, Tomato & Onion, Raspberry Vinaigrette

### Seasonal Fruit Martini

### Chef's Soup of the Day

## Entrées

Meals include Freshly Brewed Iced Tea, One Starter, Assorted Rolls & Butter, One Starch & Vegetable, and Chef's Choice of Dessert.

### POULTRY

Chicken Piccata - \$15.39 per person  
Lightly Floured & Sauteed Breast of Chicken in Lemon, Wine, Butter, & Capers

Chicken Florentine - \$15.95 per person  
Breast of Chicken stuffed with Fresh Spinach & Goat Cheese

Chicken Marsala - \$15.39 per person  
Breast of Chicken sauteed with Fresh Mushrooms, and Marsala Wine Sauce

Caribbean Chicken - \$15.95 per person  
Jerk Spiced Chicken served with Diced Mango Fruit & Cilantro Salsa

\*new Chicken Cordon Bleu - \$15.39 per person  
Breast of Chicken Baked with Smoked Ham & Swiss Cheese, topped with Moray Sauce

BY THE SEA

|  |   |              |
|--|---|--------------|
| Mahi Mahi (Blackened or Grilled)           | - | Market Price |
| Filet of Salmon                            | - | Market Price |
| Asian Seared Tuna                          | - | Market Price |
| “Maryland” Style Crab Cakes & Citrus Aioli | - | Market Price |
| Caribbean Style Shrimp Kabobs              | - | \$18.95      |

LAND LOVERS

|                               |   |                    |
|-------------------------------|---|--------------------|
| Caribbean Skirt Steak         | - | \$16.95 per person |
| New York Strip Steak          | - | \$17.95 per person |
| Tenderloin of Beef            | - | \$24.95 per person |
| Sliced Roasted Pork Loin      | - | \$15.95 per person |
| Apple Chutney Pork Tenderloin | - | \$16.95 per person |

VEGETARIAN OPTIONS

|                                     |   |                    |
|-------------------------------------|---|--------------------|
| Sun Dried Tomato Ravioli a la Vodka | - | \$15.95 per person |
| Vegetable Lasagna                   | - | \$15.95 per person |
| Eggplant Parmesan                   | - | \$12.95 per person |
| Pasta Primavera                     | - | \$12.95 per person |

**Enhancements:**

|                     |   |                    |
|---------------------|---|--------------------|
| Pepsi Products      | - | \$1.75 each        |
| Specialty Dessert   | - | \$4 to \$8.50 each |
| Wine & Beer Service | - | by consumption     |

**A la Carte Items** (server 30 - 35 persons)

|                           |   |           |                         |   |               |
|---------------------------|---|-----------|-------------------------|---|---------------|
| Roasted Potato Salad      | - | \$39 each | Whole Fruit             | - | \$14 per doz. |
| Fresh Fruit & Berry Salad | - | \$39 each | Mixed Green Salad       | - | \$45 each     |
| Pasta Salad (med.)        | - | \$39 each | Individual Bag Chips    | - | \$12 per doz. |
| Creamy Cole Slaw (med.)   | - | \$39 each | Individual Bag Pretzels | - | \$12 per doz. |

# Ravishing Receptions





# R AVISHING RECEPTIONS

## Warmed Hors D'oeuvres Selection

Priced per dozen

|  |   |                |
|--|---|----------------|
| Vegetable Egg Roll<br>Served with Spicy Mustard Sauce                          | - | \$19 per dozen |
| Vegetable Spring Rolls<br>Served with Plum Sauce                               | - | \$19 per dozen |
| Potato Pancakes<br>Served with Apple Sauce & Sour Cream                        | - | \$16 per dozen |
| Seared or Steamed Pot Stickers<br>Served with Sweet & Spicy Sauce              | - | \$18 per dozen |
| Tender Sesame Chicken<br>Served with Honey Mustard Sauce                       | - | \$19 per dozen |
| Pecan Crusted Chicken<br>Served with Lime Ginger Dipping Sauce                 | - | \$23 per dozen |
| Chicken or Beef Empanadas<br>Served with Chef's Secret Dipping Sauce           | - | \$23 per dozen |
| Beef Cocktail Meatballs<br>Served tossed in Chef's Sweet & Sour Sauce          | - | \$18 per dozen |
| Franks in Croûte<br>Traditional Cocktail Franks with Mustard for dipping.      | - | \$16 per dozen |
| Mini Beef Wellington<br>Prepared in a Flaky Pastry                             | - | \$36 per dozen |
| Beef Tenderloin on Crostini<br>Tender Beef, and Creamy Horseradish on Crostini | - | \$21 per dozen |

**Warmed Hors D'oeuvres Selection**

Priced per dozen

|   |   |                |
|---|---|----------------|
| Malaysian Beef Satay with Peanut Dipping Sauce                      | - | \$28 per dozen |
| Bacon Wrapped Sea Scallops  | - | \$28 per dozen |
| Grilled Lollipop Lamb Chops<br>Served with Mint Aioli Dipping Sauce | - | Market Price   |

**Chilled Hors D'oeuvres**

Priced per dozen

|  |   |                |
|--|---|----------------|
| Smoked Salmon Canapés with Fresh Dill<br>Served With Fresh Dill                            | - | \$21 per dozen |
| Smoked Salmon Wrapped Asparagus  | - | \$18 per dozen |
| Belgium Asian Chicken<br>Endive stuffed with Spicy Ginger Chicken Salad                    | - | \$21 per dozen |
| New Potatoes Caviar<br>Chilled Baby Red Potatoes Stuffed with Crème Fraîse & Pearl Garnish | - | \$21 per dozen |
| Ham & Cheese Skewers   | - | \$23 per dozen |
| Shrimp Ceviche Shooters  | - | Market Price   |
| Brie Tartlets  | - | \$27 per dozen |
| Zesty Chicken<br>Skewered Lemon Chicken & Snow Peas  | - | \$23 per dozen |
| Fire Roasted Red Pepper & Basil Crostini   | - | \$21 per dozen |
| Goat Cheese Shortbread<br>Toasted Walnut, Cheese, and Chutney                              | - | \$23 per dozen |
| Fresh Fruit and Cheese Kabobs  | - | \$13 per dozen |

# RAVISHING RECEPTIONS

## Delicious Displays

|   | small                | medium | large                |
|---|----------------------|--------|----------------------|
| <p><b>Chef's Grilled Vegetables Tray</b></p> <p>Freshly Sliced Portobello Mushrooms, Grilled Eggplant, Roasted Red Pepper, Asparagus, Artichoke Hearts and Seasonal Vegetables glazed with Herb Balsamic Vinaigrette.</p>   | \$47                 | \$59   | \$83                 |
| <p><b>Fresh Seasonal Fruit</b></p>  | \$43                 | \$59   | \$83                 |
| <p><b>Hummus and Pita</b></p> <p>Vegetarian Chickpea Spread Served with Baked Pita Chips.</p>   | \$25                 | \$35   | \$50                 |
| <p><b>Creamy Spinach Dip</b></p> <p>Delightful Spinach Dip Served Warm with crispy Chips and Fresh Sliced Baguette Bread.</p>   |                      | \$35   | \$55                 |
| <p><b>Brie En Croûte</b></p> <p>Wheel of Imported Brie baked in Puff Pastry. Garnished with Seasonal Fruits and Toasted Almond. Served with Sliced French Bread.</p>  |                      | \$45   | \$90                 |
| <p><b>Italian Antipasto</b></p> <p>An Array of Salami, Pepperoni, Prosciutto, Aged Parmesan Cheese, Fresh Mozzarella, Provolone, Marinated Artichoke Hearts, Mushrooms, Specialty Olives, Roasted Red Peppers and Pepperoncini. Served with Flat Breads and Baguette Bread.</p> | \$179<br>(serves 20) |        | \$275<br>(serves 50) |
| <p><b>Sushi Display (85 pieces)</b></p> <p>Served with Soy Sauce, Sliced Ginger and Wasabi. Please ask your catering professional for special orders or suggestions.</p>  |                      |        | \$150                |
| <p><b>Chilled Shrimp Display</b></p> <p>Served on a bed of Shaved Ice with Lemon and Tangy Cocktail Juice</p>   |                      |        | Market Price         |

**EXCITING ACTION STATIONS**

Chef fee not included.

**Chef's Action Table**

Asian Stir Fry - \$7.95 per person  
 Snow Peas, Carrots, Bell Peppers, Broccoli, Bok Choy,  
 Mushrooms, Bamboo Shoots, Onions, & Garlic.

Add Tofu - \$1.99 per person

Add Grilled Chicken Breast - \$2.99 per person

Add Beef - \$3.99 per person

Add Shrimp - \$4.25 per person

Crispy Quesadillas - \$7.95 per person

Flour Tortillas, Cheddar & Jack Cheese, Shredded Lettuce,  
 Cilantro, Diced Tomato, Sour Cream, & Salsa.

Add Grilled Chicken Breast - \$2.99 per person

Add Beef - \$3.99 per person

Add Shrimp - \$4.99 per person

Spanish Paella - \$12.95 per person

Fresh Chicken, Shrimp, Mussels, and Chorizo.  
 Served over Saffron infused Rice, finished with  
 Peas, Roasted Red Peppers, and Asparagus Tips.

Philadelphia Cheese Steak Sandwiches - \$7.95 per person

Chipped Beef, Peppers, and Onions topped with  
 Velveeta Cheese and served with Chips.

# R AVISHING RECEPTIONS

Italian Pasta Toss - \$7.95 per person

**SELECT TWO:** Penne, Bow Tie, Linguine, Tortellini, Ziti or Fettuccini Pasta.

**SELECT TWO:** Creamy Alfredo, Marinara, Pesto or Vodka Sauce.

Other Ingredients include the following but not limited to Mushrooms, Sun-Dried Tomatoes, Squash, Zucchini, Black Olives, Roasted Red Peppers, Chopped Garlic and Olive Oil.

Add Grilled Chicken Breast - \$2.99 per person

Add Beef - \$3.99 per person

Add Shrimp - \$4.25 per person

Add Meatballs - \$1.99 per person

## Chef's Carvery

Hand Carved to Order by our Chefs. (Chef fee not included)

Honey Glazed Spiral Ham - \$5.95 per person

Served with Artisan Rolls, Butter Balls and Chef's Pineapple Sauce.

Caribbean Roasted Pork Loin - \$5.95 per person

Served with Artisan Rolls, Butter Balls and Mango Chutney.

Roasted Top Round - \$6.95 per person

Served with Artisan Rolls, Butter Balls, Natural au jus and Signature Horseradish Sauce.

Steamship Round - \$7.95 per person

Served with Artisan Rolls, Butter Balls, Natural au jus and Signature Horseradish Sauce.

Oven Roasted Turkey Breast - \$7.95 per person

Served with Artisan Rolls, Cranberry Mayonnaise, Traditional Gravy and Cranberry Sauce.

Pepper Rubbed Beef Tenderloin - \$9.95 per person

Served with Artisan Rolls, Butter Balls, Natural au jus and Bernaise Sauce.

## Delectable Desserts

### Hand Fired Dessert Bars

Dessert Bars lusciously presented in a bar shape with the Chef's personal twist

|                            |   |                   |
|----------------------------|---|-------------------|
| Cheesecake Bar             | - | \$15.50 per dozen |
| Chocolate Chip Cheesecake  |   |                   |
| Oreo Cookie Cheesecake Bar | - | \$15.50 per dozen |
| Key Lime Bar               | - | \$15.50 per dozen |
| Caramel Apple Granny       | - | \$15.50 per dozen |
| Raspberry Cheese Bar       | - | \$15.50 per dozen |
| Gourmet Brownie Bash       | - | \$15.50 per dozen |

### Specialty Indulgences

A perfect complement to any of our dinner menu selections.

Minimum order: 12 guests.

Other dessert available upon request.

|                            |   |                  |
|----------------------------|---|------------------|
| Choc'late Lovin Spoon Cake | - | \$4.99 per slice |
| New York Style Cheesecake  | - | \$4.99 per slice |
| Traditional Carrot Cake    | - | \$4.99 per slice |
| Tiramisu                   | - | \$4.99 per slice |

### Special Occasions

For specialty cakes, please see your catering professionals

## Dessert Towers and Mini's

|   |   |                    |
|---|---|--------------------|
| Shooters<br>Strawberry Shortcake, Chocolate & Raspberry,<br>Cannoli Cream & Graham Cracker... just to name a few! | - | \$ 17.95 per dozen |
| Individual Minis<br>Fruit Tartlets<br>Chocolate Fudge<br>Caramel Torte<br>Lollipop Cheesecake                     | - | \$ 14.95 per dozen |
| Raspberry Dip<br>Creamy Dip served with Fresh Fruit and Pound Cake Skewers  | - | \$ 13.95 per dozen |
| Fresh Fruit Trifle<br>Layers of Pudding, Pound Cake, & Berries  | - | \$ 13.95 per dozen |
| Assorted Cookies<br>Recipes from Otis Spunkmeyer  | - | \$ 12.95 per dozen |
| Fresh Chocolate dipped Strawberries   | - | \$ 17.95 per dozen |
| Lollipop Cheesecake   | - | \$ 17.95 per dozen |

## Live Action Desserts

(chef fee not included)

|   |   |                   |
|---|---|-------------------|
| <b>Bahamian Banana Foster</b>   | - | \$6.95 per person |
| We add rum, cinnamon, sugar, and butter to fresh bananas, flambe and serve over vanilla bean ice cream.               |   |                   |
| <b>Extreme Sundae Bar</b>   | - | \$6.95 per person |
| Chill with your choice of ice cream, nuts, sprinkles, fruit, candies, hot fudge, caramel, whipped cream, and cherries |   |                   |
| <b>Tower of Chocolate</b>   | - | \$9.99 per person |
| Flowing Warm Chocolate, dipping items include Fresh Berries, Marshmallows, Cookies, and Cake.                         |   |                   |
| <b>Good Ol' Days</b>  | - | Market price      |
| Good Humor® man arrives in his nostalgic truck and serves fabulous yesteryear ice cream treats.                       |   |                   |

# Refreshments



## Non Alcoholic Beverages

|   |   |                    |
|---|---|--------------------|
| Starbucks® Regular & Decaf Coffee   | - | \$26.00 per gallon |
| Lemonade  | - | \$1.10 per person  |
| Iced Tea  | - | \$1.10 per person  |
| Pitchers of Infused Flavored Teas   | - | \$1.25 per person  |
| Pepsi® Products (cans)  | - | \$1.50 per can     |
| Aquafina® Bottled Water   | - | \$1.50 per bottle  |
| Dole® Assorted Bottled Fruit Juices   | - | \$2.09 per bottle  |
| Eco-friendly cambros of water with fresh-cut lemons/limes with paper or eco-friendly cups | - | \$0.50 per person  |

## Alcoholic Beverages

Bartender service is required when alcoholic beverages are consumed at a reception.  
 Bartenders will be scheduled at a minimum of 6 hours for every event.

|   |   |                    |
|---|---|--------------------|
| House Wine  | - | \$19.95 per bottle |
| Premium Wine (wine by Bottle may be charged by Consumption)             |   |                    |
| Copperidge Cabernet Sauvignon: Avalon, Napa, Liberty School, California |   |                    |
| Merlot: Red Rock, California  |   |                    |
| Chardonnay: Hess, Monterey, Frei Brothers, Sonoma                       |   |                    |
| Pinot Noir: DeLoach, California   |   |                    |

## Beer and Wine Rate (beverages available by consumption)

House Wine. Domestic Beer: Bud, Bud Light, Miller Lite, Heineken, Corona.

|                      |   |                    |
|----------------------|---|--------------------|
| First Hour           | - | \$11.00 per person |
| Each Additional Hour | - | \$7.50 per person  |

# Meeting Well™



- **Energize** your meetings and reduce food fatigue
- **Enjoy** a wide variety of healthful foods
- **Feel satisfied** with fewer calories
- **Reduce waste** and support corporate social responsibility

***Eat Well and Be Active!***



Continental Breakfast - \$14.95 per person

Lo-Fat Granola, Assorted Cold Cereal, Seasonal Fresh Fruit  
 Low-Fat Vanilla Yogurt with Toppings  
 Fruit, Yogurt & Granola Parfaits  
 Fruit Smoothies  
 Mini Scones & Mini Muffins  
 Whole Wheat Bagels  
 Served with Promise® Spread, Peanut Butter, Nut Butter,  
 Light Cream Cheese, or 100% Whole Fruit Preserves.  
 Variety of Breakfast Beverages

Sandwich Lunch - \$9.99 per person

Chicken Tzatziki in Whole Wheat Pita  
 Tuna Salad on Whole Wheat  
 Whole Wheat Pita with White Bean Spread  
 Green and Herb Salad  
 Brown Rice Salad  
 Soup of the day  
 Mini Cookies and Mini Brownie Bites  
 Fresh Seasonal Fruit  
 Lunch Beverages

Hot Entrees - \$7.95 per person

Moroccan Spiced Chicken with Sweet Potato & Vegetable Tagine  
 Green & Herb Salad  
 Whole Wheat Spicy Pita Bread  
 Fresh Seasonal Fruit  
 Mini Cookie & Brownie Bites

# In Your Space

NO FRILLS





**Bagels and such For the Group:**

Served with plates, napkins and utensils

**Bagel & Smears Nosh Box** - \$26.99  
24 fresh baked bagels and 4 tubs of our double whipped cream cheese shmears presented in a really cool box. Serves up to 24

**Sweet Box**  
Coffee cakes, muffins and cinnamon twists (plates & napkins)  
Half Dozen - choice of 6 - \$14.99  
Dozen - choice of 12 - \$26.99

**Mixed Bagels & Sweets Nosh Box** - \$36.99  
An assortment of 9 breakfast sweets and 12 bagels with 2 double whipped cream cheese shmears, honey butter and preservatives. Serves up to 21

**Breakfast for 12** - \$99.99  
Mixed Bagels & Sweets Nosh Box, fresh fruit salad, Darn Good Coffee To Go

**Dozen Bagel Bucket** - \$13.99  
13 fresh baked bagels and 2 tubs of our double whipped cream cheese shmears presented in a really cool box. Serves up to 13

**Seasonal Fresh Fruit Salad** - \$45.99  
Big chunks of seasonal fruit served family style. Serves up to 12

**Yogurt Parfait Granola Bowl** - \$15.99  
Raspberries, blueberries and peaches layered with light vanilla yogurt and covered with granola.

**Lox and Bagels\* Dozen** - \$65.99  
1 dozen fresh baked bagels, sliced smoked salmon, capers, tomatoes, red onions, cucumbers. 2 tubs of double whipped cream cheese shmears. Serves up to 12. (\*Cold smoked salmon is not cooked. Consuming raw or under cooked seafood may increase the risk of food-borne illness.)

**Bagels & Shmears**

Bagel Flavors: Plain . Potato . Asiago . Chocolate Chip . Honey Whole Wheat . Everything . Cinnamon Sugar . Sesame . Cinnamon Raisin Swirl . Wild Blueberry

Shmear Flavors: Plain . Garden Veggie . Onion & Chive . Smoked Salmon . 25% Less Fat Honey Almond



**Sandwiches for one:**

Served with crunchy chips, pickle and a gourmet cookie

|  |   |        |
|--|---|--------|
| Roasted Turkey on Artisan Wheat<br>With swiss cheese, creamy mustard spread, and veggies.                                    | - | \$9.29 |
| Black Forest Ham on Whole Grain / Plain Bagel<br>Stacked ham, swiss cheese, lettuce, red onions, tomatoes, mayo and mustard. | - | \$9.29 |
| Albacore Tuna Salad on Artisan Wheat Bread<br>With lettuce, cucumbers and red onions.  | - | \$9.29 |
| Tasty Turkey on Asiago Bagel<br>Onion & chive shmeat with cucumbers, lettuce & tomatoes.                                     | - | \$9.29 |
| Veg Out on Sesame Bagel<br>Garden Veggie Shmeat, roasted tomato spread, red onions, cucumbers, lettuce and tomatoes          | - | \$9.29 |
| Club Mex Wrap<br>Stacked roasted turkey, bacon, pepper jack cheese, zesty ancho mayo, red onions, tomatoes and lettuce.      | - | \$9.29 |
| Einstein Bros. BLT on Artisan Wheat<br>Bacon, lettuce, tomatoes, cheddar cheese, & roasted tomato spread                     | - | \$9.29 |

**Sandwiches for the group:**

Served with utensils, plates and napkins

Signature Nosh Box **SELECT FROM CHOICES BELOW**

- Roasted Turkey on Artisan Wheat
- Black Forest Ham on Plain Bagel
- Albacore Tuna Salad on Artisan Wheat
- Veg Out on Sesame Bagel
- Tasty Turkey on Asiago Bagel

|  |   |          |
|--|---|----------|
| 5 full sandwiches (cut/wrapped in half)  | - | \$32.99  |
| 10 full sandwiches (cut/wrapped) in half   | - | \$62.99  |
| The Lunch Spread for 12<br>Signature Sandwich Nosh Box, Big Green Salad Sampler,<br>Dozen Cookie Variety Box, 12 Bottled Waters, 12 Bags of Chips. | - | \$179.99 |



### Salads for the group

Served family style with utensils, plates and napkins

|  |                |   |         |
|--|----------------|---|---------|
| Asiago Chicken Caesar.                         | (Serves 5 - 7) | - | \$37.99 |
| Bros. Bistro.                                  | (Serves 5 - 7) | - | \$37.99 |
| Seasonal Salad                                 | (Serves 5 - 7) | - | \$37.99 |
| Big Green Salad Sampler                        | (Serves 12-16) | - | \$68.99 |
| Choice of any 2 of our big salads listed above |                |   |         |

### Drinks for the group

|                        |                   |   |         |
|------------------------|-------------------|---|---------|
| Darn Good Coffee To Go | (Serves up to 10) | - | \$16.49 |
|------------------------|-------------------|---|---------|

Your choice of one of our 4 fresh brewed coffee blends conveniently served in a portable & pourable box. (cups, lids, half & half, creamer, sugar & stirrers).

| Neighborhood Blend   | Neighborhood Decaf  | Vanilla Hazelnut  | Seasonal Blend                 |
|--|---|---|--------------------------------|
| Our signature blend: balanced, medium bodied and mellow. Roasted to a light nutty brown. | All the flavors without the caffeine. A medium bodied-dark roast with a smoky flavor. | Sweet and nutty. Lightly roasted coffee beans flavored with vanilla and hazelnut essence. | Always a coffee lover's blend. |

### Sweets for the group

|                          |   |         |
|--------------------------|---|---------|
| Dozen Cookie Variety Box | - | \$13.49 |
|--------------------------|---|---------|

Served family style with utensils, plates and napkins

|                          |   |        |
|--------------------------|---|--------|
| Mini Cookie Variety Box. | - | \$8.99 |
|--------------------------|---|--------|

One dozen assorted mini gourmet cookies.

### How to order

Orders should be placed through our online catering system at [www.fau.catertrax.com](http://www.fau.catertrax.com) or by calling 561-297-2788. To ensure we provide you with outstanding service, we require 48 hours notice for ordering.

Delivery available for order totaling \$60 or more, adding a \$25 delivery charge.

We gladly accept cash, Visa, MasterCard, personal checks or a copy of FAU Purchase Order. All payments must be made when order is picked up.



### Assorted Subs

An assortment of individually wrapped subs. Choose from our pre-selected menu options below. All orders will include 6" paper plates, napkins and plastic utensils.

Regular Sub Tray - \$26.99  
Tray provides 10-2.5" portions. Serves up to 5 persons. Includes 2.5 oz of pepper bar items.

Large Sub Tray - \$53.99  
Tray provides 20-2.5" portions. Serves up to 10 persons. Includes 5 oz of pepper bar items.

### Options of pre-selected menu:

- Classic Club with Bacon: Turkey, Bacon, Ham, Cheddar, Lettuce, Tomato, Mayo
- Turkey Ranch & Swiss: Turkey, Swiss, Lettuce, Tomato, Red onion, Ranch Dressing
- Classic Italian: Salami, Pepperoni, Capicola, Ham, Mozzarella, Black Olives, Lettuce, Tomato
- Red Onion, Red Wine Vinaigrette
- Roast Beef with Cheddar: Roast Beef, Cheddar Cheese, Lettuce, Tomato, Onion

\*\*\* Premium Up charge of \$1.99 per Premium Sub

### Assorted Sammies

An assortment of Flat Bread Sammies served in individual wraps. Choose from our pre-selected menu options below. All orders will include 6" paper plates, napkins, plastic utensils.

Regular Sammie Tray - \$21.99  
Tray provides 10-2.5" portions. Serves up to 5 persons. Includes 2.5 oz. of pepper bar items.

Large Sammie Tray - \$42.99  
Tray provides 20-2.5" portions. Serves up to 10 persons. Includes 5 oz. of pepper bar items.

### Options of pre selected menu:

- Sonoma Turkey: Turkey, Pepper Jack Cheese, Chopped Tomato & Lettuce, Chipotle Mayo
- Italiano: Genoa Salami, Pepperoni, Mozzarella, Chopped Tomato & Lettuce, Basil Pesto
- Bistro Steak: Thin Slices of Black Angus Steak, Mozzarella, Chopped Tomato & Lettuce, Mild Peppercorn Sauce.
- Honey Cured Ham: Honey Ham, Swiss Cheese, Chopped Tomato & Lettuce, Mayo.

### Salads for the group

|  |   |         |
|--|---|---------|
| Chicken Caesar Flatbread Salad             | - | \$29.99 |
| Raspberry Chipotle Chicken Flatbread Salad | - | \$29.99 |
| Honey Mustard Chicken Flatbread Salad      | - | \$29.99 |
| Clasic Cobb Flatbread Salad                | - | \$29.99 |
| Black & Bleu Flatbread Salad               | - | \$29.99 |
| Garden Salad Bowl                          | - | \$24.99 |

### Torpedos

|                             |   |         |
|-----------------------------|---|---------|
| Regular Toasty Torpedo Tray | - | \$22.99 |
| Large Toasty Torpedo Tray   | - | \$45.99 |

### A la Carte

|                        |   |         |
|------------------------|---|---------|
| Chips (Pack of 5)      | - | \$24.99 |
| Cookie (Pack of 5)     | - | \$24.99 |
| Bottled Drinks         | - | \$24.99 |
| Premium Bottled Drinks | - | \$24.99 |

### How to order

Orders can be placed through our online catering system at [fau.catertrax.com](http://fau.catertrax.com) or by calling 561-297-2788. To ensure we provide you with outstanding service, we require 48 hours notice for ordering.



All 'No Frills' order are for pick up only. All student organizations, groups and clubs will be required to provide an approved Purchase Order prior to the event.

| No Frills Platters  | small       | medium       | large        |
|---|-------------|--------------|--------------|
|   | Serves 8-12 | Serves 12-16 | Serves 16-20 |
| All American Deli Tray<br>Roast beef, turkey and ham, sliced cheeses, and rolls.<br>*Tuna or chicken salad available.   | \$47        | \$69         | \$96         |
| Vegetable Crudite<br>A bountiful assortment of crisp veggies.<br>Served with Ranch dip.   | \$27        | \$33         | \$40         |
| Domestic Cheese<br>A variety of cheeses cubed and served with crackers.   | \$36        | \$46         | \$58         |
| Crispy Chicken Tenders<br>Served with BBQ, sweet & sour or honey mustard sauce.<br>There is a charge for additional sauces.   | \$35        | \$50         | \$60         |
| Sliced Seasonal Fresh Fruit   | \$32        | \$42         | \$53         |
| Cocktail Sandwiches / Wraps<br>Reception style sandwiches filled with a variety of deli meats, served with mustard & mayonnaise spreads, in a triangular cut on white or wheat bread. | \$38        | \$52         | \$67         |



## The Big Six-Footer

- \$64.99

Six Footer serves approximately 35 persons.

Served with Bulk Potato Chips, Variety of Cookies and Assorted Can Drinks.

### All American

Combination of Roasted Turkey and Honey Ham with American Cheese. Topped with Sliced Pickles, Shredded Iceberg Lettuce and Sliced Tomato on a hearty French Roll.

### Italian Classic

Combination of Zesty Genoa Salami, Capicola, Pepperoni, Ham, Mozzarella and Oil & Vinegar. Topped with Shredded Iceberg Lettuce and Sliced Tomato on a hearty French Roll.

### Tuna Salad or Chicken Salad

Homemade Chicken Salad or Tuna Salad Topped with Shredded Iceberg Lettuce and Sliced Tomato on a hearty French Roll.

### Vegetarian Delight

Fresh Grilled Summer Squash and Zucchini, Portobello Mushroom, Sliced Cucumber with White American Cheese. Topped with Shredded Iceberg Lettuce and Sliced Tomato on a hearty French Roll.

## Extras

|                            |   |                  |
|----------------------------|---|------------------|
| Assorted Bagels            | - | \$6.60 per dozen |
| Gourmet Brownies           | - | \$6.95 per dozen |
| Cookies                    | - | \$3.90 per dozen |
| Dinner Rolls               | - | \$4.80 per dozen |
| 1/4 Sheet Cake (20 slices) | - | \$18 each        |
| Sheet Cake (80 slices)     | - | \$70 each        |

Sheet cakes are basic two-layer with butter cream frosting.

Special fillings or decoration are offered for an additional charge



Please note refer to these policies if you have any questions regarding our service.

## Booking

You're invited to visit our catering office, located just off the Breezeway, between Starbucks and the Copy Center.

Orders may also be placed through our online catering system at [www.fau.catertrax.com](http://www.fau.catertrax.com) or you may contact our Catering Department at 561-297-2788 and speak to a representative.

When placing your order, please provide us with your name, department or organization, phone and fax numbers, type of event, time, location, purchase order number or other form of payment, menu interests, number of guests, level of service and time your event will end.

## Contracts

When you place your order, you will receive an agreement for your review. This agreement contains a summary of your order, and an agreement number to which you will refer to when making any changes.

If no changes need to be made, then your signature will be required in ink and turned in to the Catering Department via fax, e-mail, or personally dropped off.

## Cancellations & Adjustments

All cancellations should be made 72 hours prior to the catered event.

- Orders received within 12 hours of the event will be subject to a late charge.
- 50% of event cost will be charged if order is cancelled within 48 hours of the event date.
- 100% of event cost will be charged if order is cancelled the day of the event.
  
- Guaranteed number of guests or any adjustments to the order should be finalized 72 hours prior to the catered event.

## Billing Procedures

- University departments will be invoiced during the week of the event. You will receive an invoice through campus mail.
- Student organizations, groups and clubs will be required to provide a P.O. prior to the event.
- 6.5% taxes & 18% gratuities will be added to non-university organizations. If the department is tax-exempt please fax proof of exemption to 561-297-2799.
- Non-University organizations are required to pay a deposit upon booking, and secure payment 72 hours prior to event date.

## Late Payments

- Late Charges will be assessed for clients with pending invoices.
- Any department/client that owes monies from previous dates must process all payment prior to any new events to take place. There will be no exceptions.
- Chartwells' Controller can provide you with list of any outstanding invoices.

## Alcohol Policies

Alcoholic beverages may be served at your events upon satisfaction of state laws and University policies. State of Florida Law states that student funds of any kind CAN-NOT be used to pay for alcohol.

## Staffing Needs

- Staff will be provided for a minimum of 4 hours per event.
- Any plated or buffet event with a guest count of 25 or more requires the assistance of an attendant in Captain attire.
- Action Stations & Carving Stations will require a Chef for a fee of \$75
- "Gold Service" / Plated events may require the assistance of a dishwasher.

## Food Safety

All food will be served at proper temperatures as required by the Florida Department of Health. Any leftover food remains the property of Chartwells to ensure that all food is handled properly and transported in the manner required by law.

## Customer Responsibility

- Chartwells is not responsible for supplying of tables\*. The Student Union or Physical plant are the appropriate contacts to fulfill these needs.

\*Tables should be no bigger than six feet, unless approved

- Client must coordinate how many tables are needed for the event & communicate with Catering.

- Customer is responsible for any broken or missing products. This includes tongues, plates, props, etc.

- If a food waiver is needed, you must turn in a copy of the approved waiver from Business Service to the Catering Department.

- Client must provide with on-site sponsor signage and valid letters of donation for any donated products.

- Clients are responsible for confirming contracts with a signature 72 hours prior to the event. Confirmation of such states the final guest count, times of the catered event, and location.

## Pick up & No Frills

- All pizza orders will be processed through Papa John's Pizza

- All No Frill orders will be picked up at the Center Market Place (CMP)

- Orders for pick up may require a weekend or late night fee.

## Rentals

- Linen charges apply for any additional tables besides the buffet tables when client limits service level to "Silver Service" or "Gold Service".

- a. Standard white linen napkins: - 35 cents.
- b. Standard White Linen 52x114 - \$6 each  
85x85d - \$6 each
- c. Linens and Navy skirting \$25 per table.
- d. Gold Service includes all guest tables, but will not include any additional tables (e.i: awards, plaques, donated food)

- Chartwells carts can be borrowed at no charged when picking up products for your event, but Driver's License must be turned in until carts is received at Catering headquarters.

THESE BOOKLET IS A SAMPLE MENU TO PROVIDE YOU WITH IDEAS FOR YOUR EVENT,  
CALL OUR CATERING REPRESENTATIVE IF YOU WISH TO CUSTOMIZE YOUR ORDERS\*

\*pricing may be adjusted.

# CHECKLIST

## Are you ready for your event?

- Room Rental
- Food Order
- Food Waiver
- Decor / Centerpieces / Props
- Guest List / RSVP's
- Linens / Skirting
- Purchase Order request (if applicable)
- Catering Confirmation
- Submit for payment
- Fill out post-event Catering Survey