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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.

This guide will present to you our renowned catering services specializing in the full spectrum of dining, from simplicity to elegance. Our staff and seasoned culinary experts are available to assist you with customized menus and decor.

Contact:
Colleen Wisnewski       James Stevenson       Jenn Goldstein
Director of Catering   Catering Operations Manager   Catering Coordinator
fau.cwisnewski@fau.edu  fau.jstevenson@fau.edu    fau.catering@fau.edu
561.297.3548            561.297.3548            561.297.3548

Event Management:
Our partnership with Florida Atlantic University’s Event Management Office allows for constant collaboration and coordination for your event.

Through this relationship, FAU Catering Services will assist both University and external clients with every aspect of event planning, from space usage to dining, decor, and even parking.

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 vendors.
Levels of Service

Bronze Service (Pick-Up Only):
“In Your Space!” catering services that include disposable utensils, plates, and cups as well as our new retail catering options (Boca Raton Campus only) with Einstein Bros. Bagels and Papa John’s. This is a pick-up service with disposable service ware.

Silver Service (Delivery):
Enhanced catering services including high end disposable utensils, plates, and cups. Buffet table linens and 3 ply napkins are available for any additional able necessities. See policy guide for any extra charges that may occur.

Gold Service (Perfect for Formal Occasions):
Our premium Gold Services include china, silverware, and glass ware with standard white linen tablecloths and linen napkins on buffet and guest tables. Specialty linens are available for an additional charge. Note: A rental fee will be issued with your agreement for this particular service.
Breezy Beginnings

**Continental**

Starbucks ® regular & decaf coffee, hot water with an assortment of tea bags. Fresh Florida orange juice a la carte. Fresh mini pastries, gourmet muffins, and fresh fruit & berry salad included

7.29 Per Person

**Bagels & Sweets**

Starbucks ® regular & decaf coffee, hot water with an assortment of tea bags. Variety of fresh bagels and pastries, breakfast breads, gourmet muffins, with cream cheese and butter. Fresh fruit & berry salad included

7.99 Per Person

**Breakfast On The Fly**

Assorted bottled juices, yogurt cups, breakfast bars, and egg & cheese breakfast croissants

8.29 Per Person

**Healthy Owl**

Starbucks ® regular & decaf coffee, hot water with an assortment of herbal teas. Multi grain muffins, wheat bagels, and fresh whole fruit. Chilled juices & assortment of Dannon ® lite yogurt served with seasonal berries & granola for toppings.

11.99 Per Person

**Elite Owl Breakfast**

Starbucks ® regular & decaf coffee, hot water with an assortment of tea bags. Florida orange juice, fresh pastries, breakfast breads, and breakfast potatoes.

Select one: Fluffy scrambled eggs | Bacon & Egg* | Ham & Cheese*

* Breakfast Croissant

Select one: Crispy bacon | Sausage links | Breakfast ham

Select one: Buttermilk pancakes | French toast and Maple Syrup

12.99 Per Person
Breezy Beginnings

Breakfast A La Carte

Mixed bagels with butter, cream cheese, and jams & preserves 24 Per Dozen

Freshly baked artisan muffins 26 Per Dozen

Assorted fruit & cheese danishes 28 Per Dozen

Assorted cereal bars 1.49 Each

Chilled yogurt cups 1.59 Each

Breakfast Beverages

Bottled fruit juices 2.09 Each

Starbucks ® Coffee (regular & decaf)* 26 Per Gallon

Hot water with Lipton ® & Tazo ® Teas* 26 Per Gallon

Freshly squeezed Florida orange juice* 14.99 Per Gallon

*One gallon serves 10 guests
LITE LUNCHEONS
## Lite Luncheons

### Gourmet Lunch Bag

**Choose two sandwich selections:**
- Ciabatta, Pretzel Roll, Wrap, or Multi-grain Kaiser Roll
  - Roast turkey, cheddar cheese, and mango chutney
  - Smoked ham, Swiss cheese, and honey mustard
  - Chicken Caesar wrap
  - Grilled chicken breast, mozzarella cheese, and pesto
  - Roast beef and goat cheese
  - Smoked ham, cappicola, salami, and fresh mozzarella
  - Fresh tuna salad

Lunches packaged with Oreo® cookies, whole fruit, assorted *Frito Lay®* products, & *Coca-Cola®* products

**9.99 Per Person**

### Owlsley’s Deli Sliders

Brioche rolls prepared with your choice of:
- Tuna, ham & Swiss, roast beef & cheese, turkey & cheese, vegetarian

**11.99 Per Dozen**

### St. Lucie’s Hot Sliders (Minimum 2 dozen)

- **Chicken sliders**: chipotle mayonnaise, and cheese
- **Beef sliders**: bacon marmalade, cheese, and pickle chips
- **Pull pork sliders**: braised barbecue pork
- **Meatball sliders**: mozzarella cheese

**16.99 Per Dozen**
- **21.99 Per Dozen**
- **17.99 Per Dozen**
- **15.99 Per Dozen**

### Gourmet Wraps & Sandwiches Platter

Whole grain, pumpernickel, wheat, ciabatta, and wraps
- Grilled eggplant, Roma tomatoes, provolone cheese, and pesto mayo
- Turkey, cheddar cheese, cranberry aioli
- Roast beef, bleu cheese, caramelized onions, and garlic aioli
- Barbecue shrimp cilantro lime wrap
- Fire roasted pesto grilled vegetable wrap
- Citrus grilled chicken salad wrap
- Fresh tuna salad with lettuce and tomato

Served with fresh fruit & berry salad and gourmet brownies

**11.99 Per Person**
Classic Soup & Sandwich Station 12.99 Per Person

Select Three:
- Honey ham | Turkey | Roast beef | Genoa salami | Tuna | Egg Salad
Includes: Deli cheese, lettuce, tomatoes, pickle spears, condiments, and Frito Lay® products
Bread selections include Wheat, White, and Multi-grain

Market Greens (Minimum 25 guests) 10.99 Per Person
Mixed greens, tomatoes, cucumbers, dried cranberries, chopped hard-boiled eggs, bacon, Gorgonzola cheese, olives, roasted corn, and sunflower seeds.
Your choice of regular and low-fat dressings
Assorted rolls & butter

Strawberry & Pear Salad (Individual Salads) 9.99 Per Person
Mixed greens, goat cheese, walnuts, and balsamic vinaigrette

Caesar Salad (Individual Salads) 9.99 Per Person
Romaine lettuce tossed with Parmesan cheese and homemade toasted croûtons
Served with Caesar dressing
Add Grilled Marinated Chicken 3.99
Add Blackened Salmon 5.99

Greek Owl (Individual Salads) 9.99 Per Person
Romaine lettuce, feta cheese, kalamata olives, cucumbers, tomatoes, red onions and peppers. Served with Greek vinaigrette

Greens & Pasta Toss (Individual Salads) 9.99 Per Person
Penne pasta tossed with basil, plum tomatoes, fresh mozzarella, Parmesan cheese, and pesto vinaigrette. Served over a bed of mixed greens
Lite Luncheons

Enhancements:
Add Grilled shrimp 5.99 Per Person
Add Grilled Chicken 3.99 Per Person
Add Thai Beef Steak 4.99 Per Person

All Individual Salads Include:
Crackers, freshly baked cookies, and assorted Coca-Cola® products

A La Carte Items:
Roasted Garlic Potato Salad 1.69 Per Person
Fresh Fruit & Berry Salad 2.59 Per Person
Seasonal Vegetable Pasta Salad 2.39 Per Person
Creamy Cole Slaw 2.59 Per Person
In Style Luncheons

**Mojave Melody** (Minimum 20 guests)  **16.99 Per Person**
Mojo grilled beef or chicken breast. Served with Salsa, guacamole, sour cream, grilled onions and peppers, shredded lettuce, cheddar cheese, flour tortillas, southwest corn, and bean salad
Freshly baked cookies
Assorted 2 liter Coca-Cola® products (one 2 liter per 10 guests)

**Tuscany Sun** (Minimum 20 guests)  **17.99 Per Person**
Select one: Caesar salad | Mixed green salad
Select one: Bowtie Alfredo | Penne pasta pomodoro | Cheese ravioli
Select one: Meat lasagna | Vegetarian lasagna | Tricolored cheese tortellini |
Chicken Parmesan | Chicken Francaise
Italian style garlic bread sticks
Assorted 2 liter Coca-Cola® products (one 2 liter per 10 guests)

**The Athens Table** (Minimum 20 guests)  **16.99 Per Person**
Select two: Shaved lamb | Grilled chicken | Vegetable kabobs
Served with tzatziki cucumber sauce, stuffed grape leaves, hummus & pita bread, Israeli vegetable couscous
Freshly baked cookies
Assorted 2 liter Coca-Cola® products (one 2 liter per 10 guests)

**Nacho Fiesta** (Minimum 20 guests)  **10.99 Per Person**
Chef’s Beef Chili. Served with tortillas, diced tomatoes, sour cream, salsa, guacamole, sliced olives, diced red onions, jalapeños, cilantro, and queso
Warm churros
Assorted 2 liter Coca-Cola® products (one 2 liter per 10 guests)
### Owl Backyard Barbecue

Quarter pound juicy all beef burgers and all beef hot dogs
*Boca Burgers®* are available by request
Served with assorted condiments and bulk potato chips
Assorted 2 liter *Coca-Cola®* products (one 2 liter per 10 guests)

**7.15 Per Person**

### All American Cookout

Quarter pound juicy all beef burgers and all beef hot dogs
*Boca Burgers®* are available by request
Served with American cheese, pickles, lettuce, tomato, onion, assorted condiments, and individual *Frito Lay®* products
Assorted 2 liter *Coca-Cola®* products (one 2 liter per 10 guests)

Consider Chef $100 fee.

**10.29 Per Person**

### Indoor Barbecue

*Select one:* Barbecue pulled pork | Barbecue chicken
Served with warm bread rolls, homemade coleslaw, and barbecue baked beans
Freshly baked cookies
Assorted 2 liter *Coca-Cola®* products (one 2 liter per 10 guests)

**14.99 Per Person**

### Enhancements:

- *Add Chicken Breast:* $5.99 Per Person
- *Add Grilled Bratwurst:* $3.99 Per Person
- *Add other specialty items by request:* $4.99 Per Person
## A La Carte Menu

### Chef’s Soup Of The Day
Chef’s Soup Of The Day
4.99 Per Person

### Ice Shrimp Cocktail
Ice Shrimp Cocktail
6.99 Per Person

### Warm Goat Cheese Salad
Warm Goat Cheese Salad
Baby greens, sliced apples, warm goat cheese, and spices
6.99 Per Person

### Caesar Salad
Caesar Salad
Romaine lettuce, Parmesan crisp, and Caesar dressing
5.99 Per Person

### Owl Wedge
Owl Wedge
Iceberg lettuce, aged bleu cheese, grape tomatoes, and hickory smoked bacon
6.99 Per Person

### Mixed Green Salad
Mixed Green Salad
Mesclun greens, cucumber, tomatoes, candied walnuts, balsamic strawberries, and balsamic vinaigrette
5.99 Per Person

## Poultry

### Chicken Picatta
Chicken Picatta
Sautéed chicken breast in lemon, wine, butter, and capers
15.99 Per Person

### Chef’s Signature Chicken Florentine
Chef’s Signature Chicken Florentine
Chicken breast stuffed with spinach, goat cheese, and sun-dried tomatoes with smoked paprika mornay sauce
17.99 Per Person

### Hoisin Glazed Chicken Breast
Hoisin Glazed Chicken Breast
Sweet and salty, light Asian barbecue fusion
14.99 Per Person

### New Orleans Bourbon Chicken
New Orleans Bourbon Chicken
Marinated bone in chicken, Louisiana style
12.99 Per Person
# Elegant Entrees

## Seafood

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pan Seared Tilapia</td>
<td>Market Price</td>
</tr>
<tr>
<td>Orange jalapeño glaze</td>
<td></td>
</tr>
<tr>
<td>Miso Glazed Salmon</td>
<td>Market Price</td>
</tr>
<tr>
<td>Thai basil sauce with sesame bok choy</td>
<td></td>
</tr>
<tr>
<td>Baltimore Style Crab Cakes</td>
<td>$18.99 Per Person</td>
</tr>
<tr>
<td>Served with Joe’s Mustard Sauce</td>
<td></td>
</tr>
<tr>
<td>Pineapple Jerk Shrimp Kabobs</td>
<td>$17.99 Per Person</td>
</tr>
<tr>
<td>Jumbo shrimp Cajun style</td>
<td></td>
</tr>
</tbody>
</table>

## Butcher Block

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Char-grilled Center Cut Filet Mignon</td>
<td>$25.99 Per Person</td>
</tr>
<tr>
<td>8 oz</td>
<td></td>
</tr>
<tr>
<td>Grass-fed New York Strip Steak</td>
<td>$25.99 Per Person</td>
</tr>
<tr>
<td>23 oz</td>
<td></td>
</tr>
<tr>
<td>New Zealand Rack Of Lamb</td>
<td>$16.99 Per Person</td>
</tr>
<tr>
<td>6 bone</td>
<td></td>
</tr>
</tbody>
</table>

## Vegetarian Options

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hand Crafted Seasonal Ravioli</td>
<td>$15.99 Per Person</td>
</tr>
<tr>
<td>Butternut Squash &amp; Fried Sage Penne</td>
<td>$15.99 Per Person</td>
</tr>
<tr>
<td>Portabella Mushroom</td>
<td>$12.99 Per Person</td>
</tr>
<tr>
<td>Stuffed with cippolini onion and roasted tomato couscous</td>
<td></td>
</tr>
</tbody>
</table>

Select One: Roasted Red Bliss Potatoes | Roasted Garlic Mashed Potato | Long Grain Rice | Saffron Risotto Cake | Sweet Potato Mash

Entrees Include: Artisan rolls & butter, one starch, and seasonal vegetables
Chef’s choice of dessert
# Ravishing Receptions

## Chilled Hors D’oeuvres

Priced per dozen  
(Minimum 4 dozen)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Pepper Crusted Ahi Tuna</strong></td>
<td>28 Per Dozen</td>
</tr>
<tr>
<td>Crisp wonton chips and wasabi aioli</td>
<td></td>
</tr>
<tr>
<td><strong>Salmon Canapés</strong></td>
<td>24 Per Dozen</td>
</tr>
<tr>
<td>Nova lox on cucumber rounds</td>
<td></td>
</tr>
<tr>
<td><strong>Beef Crostini</strong></td>
<td>29 Per Dozen</td>
</tr>
<tr>
<td>Tenderloin of beef with caramelized onions</td>
<td></td>
</tr>
<tr>
<td><strong>New England Lobster Salad</strong></td>
<td>3.99 Each</td>
</tr>
<tr>
<td>Served in cucumber cups</td>
<td></td>
</tr>
<tr>
<td><strong>Seafood Ceviche</strong></td>
<td>3.99 Each</td>
</tr>
<tr>
<td>Served in shooter cups</td>
<td></td>
</tr>
<tr>
<td><strong>Shrimp Shooters</strong></td>
<td>3.99 Each</td>
</tr>
<tr>
<td>Bloody Mary cocktail sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Organic Vegetables &amp; Hummus</strong></td>
<td>2.69 Each</td>
</tr>
<tr>
<td>Served in tasting cups</td>
<td></td>
</tr>
<tr>
<td><strong>Antipasto Kabobs</strong></td>
<td>24 Per Dozen</td>
</tr>
<tr>
<td>Tomato, artichoke, olives, and mozzarella cheese</td>
<td></td>
</tr>
</tbody>
</table>
### Warmed Hors D’oeuvres

Priced per dozen  
(Minimum 4 dozen)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price Per Dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Apple Chicken or Pork Sausages</strong></td>
<td>26 Per Dozen</td>
</tr>
<tr>
<td>Cheddar ale dipping sauce or sauerkraut mustard dipping sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Roast Duck on Sweet Potato</strong></td>
<td>29 Per Dozen</td>
</tr>
<tr>
<td>Sweet potato chips, cranberry chutney, and crispy ginger</td>
<td></td>
</tr>
<tr>
<td><strong>Bacon Wrapped Scallops</strong></td>
<td>25.99 Per Dozen</td>
</tr>
<tr>
<td>Brown sugar glaze</td>
<td></td>
</tr>
<tr>
<td><strong>Mini Duck Tacos</strong></td>
<td>29 Per Dozen</td>
</tr>
<tr>
<td>Cranberry chipotle sauce with pickled slaw</td>
<td></td>
</tr>
<tr>
<td><strong>Cocktail Lambchops</strong></td>
<td>Market Price</td>
</tr>
<tr>
<td>Rosemary aioli</td>
<td></td>
</tr>
<tr>
<td><strong>Asian Vegetable Spring Rolls</strong></td>
<td>18.99 Per Dozen</td>
</tr>
<tr>
<td>Thai chili dipping sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Pan Seared Vegetable Pot Stickers</strong></td>
<td>22.99 Per Dozen</td>
</tr>
<tr>
<td>Wasabi soy dipping sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Caribbean Coconut Chicken Skewers</strong></td>
<td>24 Per Dozen</td>
</tr>
<tr>
<td>Passion fruit dipping sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Thai Beef Cocktail Meatballs</strong></td>
<td>18.99 Per Dozen</td>
</tr>
<tr>
<td>Skewered and dusted with sesame seeds</td>
<td></td>
</tr>
<tr>
<td><strong>Maryland Style Crab Cakes</strong></td>
<td>27.99 Per Dozen</td>
</tr>
<tr>
<td>Scallion aioli and microgreens</td>
<td></td>
</tr>
<tr>
<td><strong>Three Cheese Mac N’ Cheese Pops</strong></td>
<td>23.99 Per Dozen</td>
</tr>
<tr>
<td>Marinara dipping sauce</td>
<td></td>
</tr>
<tr>
<td>Delicious Displays</td>
<td></td>
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<tr>
<td>-------------------</td>
<td></td>
</tr>
<tr>
<td><strong>Seasonal Fruit Display</strong></td>
<td>SM. 39</td>
</tr>
<tr>
<td><strong>Imported &amp; Domestic Cheeses</strong></td>
<td>SM. 39</td>
</tr>
<tr>
<td>Garnished with fresh fruit &amp; berries and assorted crackers</td>
<td></td>
</tr>
<tr>
<td><strong>Organic Vegetable Display</strong></td>
<td>SM. 39</td>
</tr>
<tr>
<td>Grilled or chilled; freshly sliced portabella mushrooms, eggplant, red peppers, asparagus, baby carrots, and balsamic vinaigrette</td>
<td></td>
</tr>
<tr>
<td><strong>Hummus &amp; Pita</strong></td>
<td>Med. 59</td>
</tr>
<tr>
<td>Vegetarian chickpea spread or Roasted red pepper chickpea spread</td>
<td></td>
</tr>
<tr>
<td>Served with baked pita chips</td>
<td></td>
</tr>
<tr>
<td><strong>Caprese</strong></td>
<td>Med. 59</td>
</tr>
<tr>
<td>Vine ripe tomatoes, mozzarella cheese, fresh basil, and balsamic glace</td>
<td></td>
</tr>
<tr>
<td><strong>Creamy Artichoke &amp; Spinach Dip</strong></td>
<td>Med. 59</td>
</tr>
<tr>
<td>Tricolor corn chips and baguette bread</td>
<td></td>
</tr>
<tr>
<td><strong>Greek Owl Platter</strong></td>
<td>Med. 46</td>
</tr>
<tr>
<td>Gigante beans, Imported &amp; Domestic olives, marinated mushrooms, peppadew, feta cheese, and flat breads</td>
<td></td>
</tr>
<tr>
<td>Delicious Displays</td>
<td>Price</td>
</tr>
<tr>
<td>--------------------</td>
<td>-------</td>
</tr>
<tr>
<td><strong>Truffled Kettle Chips &amp; Dips</strong> <em>(serves 30-40 guests)</em></td>
<td>129</td>
</tr>
<tr>
<td>Dips: Crab, black bean, chickpea, hummus, bleu cheese &amp; bacon</td>
<td></td>
</tr>
<tr>
<td><strong>Tapande Bar</strong> <em>(serves 40-50 guests)</em></td>
<td>79</td>
</tr>
<tr>
<td>Kalamata olive, cilantro pesto, roasted red pepper, sun-dried tomato, flat bread crackers, and baguette bread</td>
<td></td>
</tr>
<tr>
<td><strong>Baked Brie En Croûte</strong></td>
<td>90</td>
</tr>
<tr>
<td>Seasonal fruit, toasted almonds, sliced french bread</td>
<td></td>
</tr>
<tr>
<td><strong>Sushi Display</strong> <em>(85 pieces)</em></td>
<td>169</td>
</tr>
<tr>
<td>Soy sauce, sliced ginger, and wasabi</td>
<td></td>
</tr>
<tr>
<td>Please ask your catering professional for special orders or suggestions</td>
<td></td>
</tr>
<tr>
<td><strong>Italian Antipasto</strong></td>
<td>Med. 79 LG. 129</td>
</tr>
<tr>
<td>Imported salami, pepperoni, and prosciutto</td>
<td></td>
</tr>
<tr>
<td>Aged Parmesan, mozzarella, and provolone cheese</td>
<td></td>
</tr>
<tr>
<td>Marinated artichoke hearts, mushrooms, specialty olives, roasted red peppers and pepperoncinis</td>
<td></td>
</tr>
<tr>
<td>Served with flat breads and baguette bread</td>
<td></td>
</tr>
</tbody>
</table>
## Action Stations

### Grilled Cheese Station
(Wheat bread available)

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Served with Truffled potato chips</td>
<td>8.99 Per Person</td>
</tr>
<tr>
<td><strong>The Bardot:</strong> Wisconsin Brie, brown sugar roasted pork belly, candied walnuts, and Bosc pears on french sourdough bread smother in onion &amp; fig spread</td>
<td></td>
</tr>
<tr>
<td><strong>The Dixie:</strong> Wisconsin sharp white cheddar, cream cheese, bacon, and a buttermilk fried green tomato on a crispy baguette</td>
<td></td>
</tr>
<tr>
<td><strong>The All American:</strong> American cheese, vine ripe tomato, and hickory smoked bacon</td>
<td></td>
</tr>
</tbody>
</table>

### Chicken & Waffle Station

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Home-style breaded chicken tenders, waffles, and gravy</td>
<td>7.99 Per Person</td>
</tr>
</tbody>
</table>

### Pasta Toss
(Minimum 30 guests)

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Select two: Penne</td>
<td>7.99 Per Person</td>
</tr>
<tr>
<td>Select two: Bowtie</td>
<td></td>
</tr>
<tr>
<td>Select two: Tortellini</td>
<td></td>
</tr>
<tr>
<td>Select two: Alfredo</td>
<td>7.99 Per Person</td>
</tr>
<tr>
<td>Select two: Marinara</td>
<td></td>
</tr>
<tr>
<td>Select two: Pesto</td>
<td></td>
</tr>
<tr>
<td>Select two: Vodka Sauce</td>
<td></td>
</tr>
<tr>
<td>Other ingredients include, but not limited to:</td>
<td></td>
</tr>
<tr>
<td>Mushrooms, sun-dried tomatoes, squash, zucchini, olives, roasted red peppers, garlic, and olive oil</td>
<td></td>
</tr>
</tbody>
</table>

### The Asian

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stir Fried Snow peas, peppers, bok choy, broccoli, mushrooms, Bamboo shoots, rice or lo mein noodles</td>
<td>8.99 Per Person</td>
</tr>
<tr>
<td>Served in traditional to-go boxes with chopsticks</td>
<td></td>
</tr>
</tbody>
</table>

### Noodle bar

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable miso base broth or Chicken, organic vegetable &amp; shredded protein selections, Pad Thai &amp; Lo Mein Noodles</td>
<td>7.99 Per Person</td>
</tr>
</tbody>
</table>

### Enhancements to Pasta Toss and Stir Fry:

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Add Grilled Chicken</td>
<td>3.99 Per Person</td>
</tr>
<tr>
<td>Add Tempura Chicken</td>
<td>3.99 Per Person</td>
</tr>
<tr>
<td>Add Beef Meatballs</td>
<td>2.99 Per Person</td>
</tr>
<tr>
<td>Add Shrimp</td>
<td>5.99 Per Person</td>
</tr>
</tbody>
</table>
### Action Stations

<table>
<thead>
<tr>
<th>Station</th>
<th>Description</th>
<th>Per Person</th>
</tr>
</thead>
</table>
| **Fowl Owl Station**            | (Minimum 30 guests) Served with bleu cheese, celery, and carrots Grilled jumbo chicken wings with your choice of:  
• Garlic  
• Sesame Thai  
• Barbecue  
• Traditional | 7.99 Per Person |
| **Fish Tacos**                  | (Based on two per person) Marinated halibut, soft flour tortillas, jícama slaw, avocado, tomato, and cilantro lime créma | 8.99 Per Person |
| **Braised Short Ribs Station**  | Slow cooked beef in rich port wine demi glace Served over truffled mash potatoes | 9.99 Per Person |
| **Lavender-Lemon Pork Loin**    | Artisan rolls and mango chutney | 6.99 Per Person |
| **Cocoa-Chili Rubbed Beef Tenderloin** | Artisan rolls and natural au jus | 9.95 Per Person |
| **Beef Coulotte Sirloin**       | Artisan roll, natural au jus, and signature horseradish sauce | 8.95 Per Person |
| **Sage Turkey Breast**          | Artisan rolls, cranberry aioli, cranberry sauce, and traditional gravy | 7.95 Per Person |
| **Spanish Paella**              | Chicken, shrimp, mussels, chorizo, saffron infused rice, peas, roasted red peppers, and asparagus tips | 12.95 Per Person |
| **Wok Fried Calamari**          | Tender calamari prepared on location Flash fried baby kale, spicy remulade, and zesty marinara | 7.99 Per Person |
Delectable Desserts
### Delectable Desserts

<table>
<thead>
<tr>
<th>Item</th>
<th>Price Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bite Size Cheesecakes</td>
<td>18</td>
</tr>
<tr>
<td>Brownie Bash and Blondies</td>
<td>16.99</td>
</tr>
<tr>
<td>Boutique Mini Cupcakes</td>
<td>15.99</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>12.99</td>
</tr>
<tr>
<td>Gelatofino Dessert Shooters</td>
<td>28</td>
</tr>
<tr>
<td>Tiramisu</td>
<td>Chocolate &amp; Raspberry</td>
</tr>
<tr>
<td>Fresh Chocolate Dipped Strawberries</td>
<td>28</td>
</tr>
<tr>
<td>Deconstructed Cannoli</td>
<td>6.99</td>
</tr>
<tr>
<td>Italian chocolate chip cannoli cream with graham</td>
<td></td>
</tr>
<tr>
<td>crackers, biscotti, and sugar cookies</td>
<td></td>
</tr>
<tr>
<td>Extreme Sundae Bar</td>
<td>6.99</td>
</tr>
<tr>
<td>Chilled with your choice of ice cream, nuts, sprinkles,</td>
<td></td>
</tr>
<tr>
<td>hot fudge, caramel, whipped cream, and cherries</td>
<td></td>
</tr>
<tr>
<td>Ice Cream Novelties</td>
<td>2.89</td>
</tr>
<tr>
<td>Assorted bars, cones, sandwiches, and more!</td>
<td></td>
</tr>
</tbody>
</table>

**Special Occasions**
For specialty cakes or desserts, please contact your catering professional.
Beverage Service

Alcoholic Beverages
Bartender service is required when alcoholic beverages are consumed at an event

House Wine

Premium Wine (Charged by consumption)
- Cabernet Sauvignon
- Merlot
- Chardonnay
- Pinot Noir
- Malbec

Beer & Wine
House wine
Domestic beer: Budweiser, Bud Light, Miller, Miller Lite
Imported beer: Corona, Heineken, Stella Artois, Amstel Light

Beverage Packages
Hosted Liquor: Grey Goose, Bombay, Bacardi Superior, Cuervo Gold,
Dewars, Jack Daniels Black Label
Specialty Wines
Domestic & Imported Beer

Open Bar
Bar packages include: Coca-Cola® products and juices for mixing
## Beverage Service

### Non-Alcoholic Beverages

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Starbucks® Regular &amp; Decaf Coffee</td>
<td>25.99 Per Gallon</td>
</tr>
<tr>
<td>Coca-Cola® Products (cans)</td>
<td>1.50 Per Person</td>
</tr>
<tr>
<td>Coca-Cola® Products (2 Liter)</td>
<td>2.95 Per Person</td>
</tr>
<tr>
<td>Dasani® bottled water</td>
<td>1.50 Per Person</td>
</tr>
<tr>
<td>Assorted Bottled Fruit Juices</td>
<td>2.09 Per Person</td>
</tr>
</tbody>
</table>
Continental Breakfast 14.99 Per Person
Low-fat granola, assorted cold cereal, fresh fruit
Low-fat vanilla yogurt with toppings
Fresh 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 12.99 Per Person
Chicken tzatziki in whole wheat pita
Tuna salad on whole wheat
Whole wheat pita with white bean spread
Greens and herb salad or brown rice salad
Assorted cookies
Lunch beverages

Hot Entrees 14.99 Per Person
Moroccan spices chicken with sweet potato & vegetable tagine
Greens & herb salad
Whole wheat spicy pita bread
Seasonal fruit
Mini cookies & brownie bites
FAU Student Carry Out Menu

As a part of the Florida Atlantic University campus community, FAU Catering Services is dedicated to serving the diverse needs of campus students. Taking into consideration student groups and organizations have budget requirements we strive to offer you the best possible pricing and still serving the highest quality.

FAU Students may place their order online and confirm their agreements at least 3 business days prior. Confirmation requires a University generated purchase order.

Menu items are subject to change.

Pick up times and location will be determined by FAU Catering Department.
### Starters

(Minimum 4 dozen)

- **Mozzarella Sticks**
  Served with marinara dipping sauce
  12.99 Per Dozen

- **Beef Meatballs**
  Served with teriyaki or marinara sauce
  18.99 Per Dozen

- **Chicken Wings**
  Served with barbecue, garlic, or buffalo sauce
  24.99 Per Dozen

- **Chicken Tenders**
  Served with barbecue, garlic, or buffalo sauce
  18.99 Per Dozen

- **Dressing & Celery**
  6 oz portion of bleu cheese or ranch, includes 20 celery sticks
  1.59 Per Person

- **Spinach & Artichoke Dip**
  Artichokes & spinach blended with cheeses.
  Served with tortilla chips
  **SM. 29.99  LG. 49.99**

- **Cheese Display**
  Assorted Imported & Domestic cheeses and crackers
  **SM. 32.99  LG. 59.99**

- **Seasonal Fruit Display**
  **SM. 29.99  LG. 59.99**
Salads

**Mixed Green Salad**
Mixed greens, tomato, cucumber, red onion, olives, pepperoncini peppers, balsamic vinaigrette

**Caesar Salad**
Romaine lettuce, Caesar dressing, toasted croûtons, and Parmesan cheese

**Antipasto Salad**
Pepperoni, red onions, pepperoncini peppers, cucumbers, provolone and feta cheese with Italian vinaigrette

Entrees

**Chicken Picatta**
Sautéed in lemon garlic caper sauce

**Chicken Parmigiana**
Breaded and sautéed chicken breast topped with marinara sauce and mozzarella

**Country Fried Chicken**
Assorted breasts, wings, and drums

**Jerk Chicken**
Oven baked with Island seasoning

**Bourbon Flank Steak**
Sliced Bourbon and brown sugar marinated flank steak

*Note: Half Pan serves 12 guests | Full Pan serves 24 guests*
In Your Space

Pasta

Meat Lasagna
Traditional lasagna noodles layered with rich meat sauce and mozzarella cheese

Veggie Lasagna
Lasagna noodles layered with medley of seasonal vegetables, Parmesan and Romano cheeses

Penne Arrabbiata
Spicy sausage and crushed red pepper with marinara

Baked Ziti
Meat sauce, spicy Italian sausage, mozzarella, Parmesan, and ricotta cheeses baked to perfection

Sides

Mashed Potatoes
Russet potatoes mashed with garlic

Veggie Medley
Fresh local seasoned vegetables, grilled or steamed

Roasted Red Potatoes
Baby potatoes tossed in oil and seasoning

Assorted Rolls With Butter
Garlic Sticks With Butter

Note: Half Pan serves 12 guests | Full Pan serves 24 guests
In Your Space

Desserts

Chef’s Assorted Cookies
Chocolate chip, M&M®, Sugar, and Oatmeal

Fresh Fruit Salad
Seasonal fruit

Sheet Cakes
Chocolate or vanilla cake
Choice of frosting

6.99 Per Dozen


FAU Faculty & Staff Catering Menu

As a part of the Florida Atlantic University campus community, FAU Catering Services is dedicated to serving the diverse needs of campus faculty & staff. Taking into consideration that various departments have budget requirements we strive to offer you the best possible pricing and still serving the highest quality.

Faculty & staff may place their order online and confirm their agreements at least 3 business days prior. Confirmation requires a University generated purchase order.

Menu items are subject to change.

Pick up times and location will be determined by FAU Catering Department.
# Starters

**Beef Meatballs**
Served with Teriyaki or Marinara sauce  
6.99

**Chicken Tenders**
Served with Barbecue, Garlic, or Buffalo sauce  
18.99

**Hummus & Pita**
Served with Pita Chips  

**Cheese Display**
Assorted Imported & Domestic cheeses and crackers  
Small: 34.99  Large: 62.99

# Salads

**Mixed Green Salad**
Mixed greens, tomato, cucumber, red onion, olives, pepperoncinis, and balsamic vinaigrette  
Half: 18.99  Full: 32.99

**Caesar Salad**
Romaine lettuce, Caesar dressing, toasted croûtons, and Parmesan cheese  

**Strawberry & Pear Salad**
Mixed greens, goat cheese, walnuts, and balsamic vinaigrette  

*Note: Half Pan serves 12 guests | Full Pan serves 24 guests*
Faculty & Staff

Sandwiches

Pulled Pork Barbecue
Half: 29.99   Full: 57.99

Country Fried Chicken
Spicy remoulade on warm biscuits
Half: 27.99   Full: 55.99

Beef Sliders
Pickles, cheese, and bacon marmalade
Half: 42.99   Full: 89.99

Baked Ziti
Choose from: Turkey & American, Ham & Swiss, Roast beef & cheddar, and Italian. Accompanied with lettuce and tomato, as well as mustard and mayonnaise on the side
Half: 48.99   Full: 89.99

Sides

Creamy Coleslaw

Southern Potato Salad

Corn on the Cob

Grilled Vegetable Medley

Assorted Dinner Rolls & Butter

Assorted Cookies
8.99 per dozen

Gourmet Brownies
15.99 per dozen

Assorted Frito Lay ® Products
1.29 each

Note: Half Pan serves 12 guests | Full Pan serves 24 guests
Entrees

**Chicken Picatta**
Sautéed in a lemon garlic caper sauce

**Chicken Parmigiana**
Breaded and sautéed chicken breasts topped with marinara sauce and mozzarella cheese

**Jerk Chicken**
Oven baked with island seasoning

**Bourbon Flank Steak**
Sliced bourbon and brown sugar marinated flank steak

**Meat Lasagna**
Traditional lasagna noodles layered with rich meat sauce and mozzarella cheese

**Veggie Lasagna**
Lasagna layered with a medley of broccoli, spinach, onions, and carrots with Parmesan and Romano cheese sauces

Beverages

**Assorted Coca-Cola® Products (2 Liter)**
3.50 each

**Starbucks Coffee ®**
Regular and Decaf served in person travelers

Half: 38.99   Full: 69.99
Half: 44.99   Full: 82.99
Half: 45.99   Full: 81.99
Half: 46.99   Full: 86.99
Half: 32.99   Full: 59.99
Half: 29.99   Full: 59.99

Faculty & Staff
Page 35
Inquiries
Whether ordering or inquiring about your order, please provide us with your name, department or organization, e-mail, phone and fax numbers, type of event, time, venue, menu interests, anticipated number of guests, and your level of service.

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 FAU Catering Department via fax, e-mail, or returned to the office.

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 the event cost will be charged if order is canceled within 48 hours of the event date. 100% of the event cost will be charged if order is canceled 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 at the conclusion of the event. You will receive an invoice through campus mail or via e-mail.

Student organizations, groups, and clubs will be required to provide a P.O. prior to the event.

6.0% taxes will be added to non-university organizations. If the department is tax-exempt, please provide certificate of exemption.
Non-University organizations are required to pay a deposit upon booking, and secure payment 72 hours prior to event.

**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 a list of anything outstanding.

**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 CANNOT be used to pay for alcohol.

**Staffing Needs**
Staff will be provided for a minimum of 4 hours per event at $29.00 per hour.

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 free of $100.00.

Gold Service or plated events may require the assistance of a dishwasher.

Silver Service may be subject to a $25.00 charge for delivery.

**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 6 feet, unless approved.

The client must coordinate how many tables are needed for the event & communicate with FAU Catering Department. The customer is responsible for any broken or missing products. This includes tongs, plates, props, etc.

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

The client must provide services with on-site sponsor signage and valid letter of donation for any donated products.

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

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

- Standard white linen napkins
- Standard white linen 52 x 144 and 85 x 85
- Linens and Navy skirting
- Gold Service includes all guest tables, but will not include any additional tables.

Chartwells carts can be borrowed at no charge when picking up products for your event, but a Driver’s License must be submitted to our staff until carts are received at FAU Catering headquarters.

This booklet is a sample menu to provide you with the ideas for your event. Call our catering representative if you wish to customize your order. *Pricing subject to change.