

Our talented catering culinarians have taken advantage of Autumn FLAVOURS by creating delightfully new dishes featuring the best of the season. These delicious dishes are available for a limited time. Contact our Catering department to schedule your next event with delicious food and impeccable service. To place an order or speak with the catering department please call 540-654-1930.



BREAKFAST Á LA CARTE SELECTIONS & ADD ONS

Sunrise BLT Egg Salad Wrap 1 Wrap | 740 cal

A flaky flatbread with herbed egg salad, crispy bacon, fresh tomato, sun-dried tomato pesto and mixed baby greens
\$5.99 per guest

Honey Red Berry Yogurt Parfait 1 Parfait | 260 cal

Vanilla Greek yogurt topped with red berry cereal and toasted almonds with a honey drizzle
\$3.99 per guest



SUNRISE BLT
EGG SALAD WRAP

PREMIUM ADVENTURE BOX TAKEAWAYS

Scottish Breakfast Adventure Box

1 Box | 620 cal
This fun adventure box features a Scotch egg, an artisan scone, savory & sweet orange and ham marmalade, and fresh raspberries & blueberries
\$8.25 per guest

Mediterranean Traveler Adventure Box

1 Box | 340 cal
Take a dip! Baked pita chips served with baba ghanoush, hummus and a side of kalamata olives
\$3.50 per guest

PREMIUM TAKEAWAYS SALADS & SANDWICHES

Jalapeño Chicken Wrap 1 Wrap | 600 cal

Red pepper & lime chicken salad, mashed black beans, jalapeño peppers & cheddar cheese on a hearty grain tortilla
\$8.00 per guest

Muffaletta 1 Sandwich | 770 cal

Spicy sopressata, genoa salami, prosciutto, mortadella, ham, provolone and olive spread on ciabatta
\$9.50 per guest

PREMIUM TAKEAWAYS SALADS & SANDWICHES CONT.

Roasted Vegetable Hummus Baguette

1 Sandwich | 660 cal
Roasted broccoli, cremini mushrooms and eggplant with hummus, feta cheese and romaine lettuce on a baguette
\$7.00 per guest

Grilled Chicken, Fig & Bleu Cheese Salad

1 Salad | 580 cal
Greens, oranges, figs, walnuts, bleu cheese & chicken served with fat-free raspberry vinaigrette and pita crackers
\$7.00 per guest

Turkey, Pear & Freekah Salad 1 Salad | 570 cal

Baby kale, roasted turkey, herbed freekah, bosc pears, carrots and almonds served with low-fat balsamic dressing
\$7.00 per guest

Roasted Squash, Apple & Chicken Salad

1 Salad | 420 cal
Greens, butternut squash, chicken, cranberries, apples and parmesan cheese with apple cider vinaigrette and pita crackers
\$7.00 per guest

SERVED LUNCHEONS & DINNERS

Pork Tenderloin, Sweet Potato & Rapini 1 Plate | 340 cal

Latin-spiced pork tenderloin served with sweet mashed potatoes and sautéed broccoli raab
\$20.99 per guest

Pan-seared Chicken Breast with Asparagus

1 Plate | 680 cal
Seared crispy skin-on chicken breast with cranberries and leeks in a light cream sauce served with risotto and asparagus
\$20.99 per guest

Seared Salmon with Kale and Quinoa Salad

1 Salad | 440 cal
Seared salmon filet over kale quinoa salad tossed with lemon dill vinaigrette and garnished with pickled red onions
\$23.99 per guest

Spinach Salad with Lemon Shallot Artichoke Hearts & Grilled Chicken

1 Salad | 400 cal
Baby spinach, roasted artichoke hearts and goat cheese topped with grilled chicken in a lemon shallot vinaigrette
\$17.99 per guest

Consult with our catering team on adding a soup du jour to your package for an additional \$2.25 per guest.

 VEGAN  VEGETARIAN  MINDFUL

UMW Catering
(540)654-1930
Catering@umw.edu

Follow us on



FLAVOURS
by sodexo

Our talented catering culinarians have taken advantage of Autumn FLAVOURS by creating delightfully new dishes featuring the best of the season. These delicious dishes are available for a limited time. Contact our Catering department to schedule your next event with delicious food and impeccable service. To place an order or speak with the catering department please call 540-654-1930.



HORS D'OEUVRES

Minimum group size 10, 15, 20, 25.

Grilled Jerk King Trumpet Mushrooms V 1 Serving | 160 cal

Grilled king trumpet mushrooms seasoned with jerk spices topped with jalapeños and scallions
\$4.85 per guest

Pretzel Bites with Sweet Sriracha Mustard V 1 Serving | 160 cal

Golden brown pretzel bites served with a sweet and spicy sriracha mustard
\$1.50 per guest



SPECIALTY STATIONS

Minimum group size 10, 15, 20, 25.



Overnight Oats Bar 1 Serving | 150-560 cal

Honey sweetened overnight oats with your choice of tasty toppings!
\$4.99 per guest

#TAILGATE

1 Guest | 470-2070 cal

Build your own Tailgate party from a selection of delicious grilled sandwiches and sides!
\$12.99 per guest

- Fall Catering Specials and Prices are available through 11, 30, 2017.
- 2,000 calories a day is used for general nutrition advice, but calorie needs vary.
- Additional nutritional information available.

BEVERAGES & DESSERTS

Beet Apple Ginger Lemonade VG
8 oz | 70 cal
\$8.00 per gallon

Cranberry Roasted Pineapple Lemonade VG
8 oz | 50 cal
\$8.00 per gallon

Orange, Pear & Golden Beet Lemonade VG
8 oz | 70 cal
\$8.00 per gallon

Mexican Chocolate Pots de Crème V
1 Pot | 720 cal
Mexican sweet chocolate and cream infused with hot chiles and espresso coffee
\$3.50 per guest

Banana Nutella Trifle
1 Dessert Cup | 230 cal
Crumbled chocolate cake layered with Nutella mousse, sliced bananas and topped off with a Nutella drizzle and chocolate chips
\$3.99 per guest

Consult with our catering team on adding a soup du jour to your package for an additional \$2.99 per guest.



VG VEGAN V VEGETARIAN M MINDFUL

UMW Catering
(540) 654-1930
Catering@umw.edu

Follow us on



FLAVOURS
by sodexo