Flavours
by sodexo

WEST LIBERTY UNIVERSITY
Welcome

Sodexo Catering Service at West Liberty University is committed to making your event a success. Our combined team of catering and event planning professionals will work in close partnership with you to customize your program providing the highest level of food quality and service to ensure the success of your event.

Our company’s philosophy is based on supplying a meeting and dining environment that is specialized not only to meet, but also to surpass your expectations. Our team is dedicated to providing service and menu flexibility so your event will be uniquely your own.

Please keep in mind that the menu items and services included in this guide are a sampling of what we can do for you. It is only a starting point. Our commitment is to customize your occasion to suit you. We will assist with planning your event and offer creative menus and thoughtful service to provide your guests with a pleasant experience.

We appreciate your business and will do whatever we can to make your event memorable from start to finish. If you have any questions regarding our services, please contact our catering director at: 304-336-8444.
Morning Fare
**Morning Fare**
The menus below are presented buffet style. Our catering department provides high quality plastic as standard for all events and menus. Compostable products and China are also available. Minimum group size of 15 guests.

**Early Bird**
An Assortment of Danish and Assorted Muffins  
Butter and Assorted Jellies  
Chilled Bottled Orange Juice and Cranberry Juice  
Freshly Brewed Aspretto Coffee, Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Tea

**The Classic**
An Assortment of Breakfast Breads  
Assortment of Baked Bagels, Breads and Sweet Rolls  
Butter, Cream Cheese and Assorted Jellies  
Seasonal Sliced Fresh Fruit Tray  
Chilled Bottled Orange Juice and Cranberry Juice  
Freshly Brewed Aspretto Coffee, Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Tea

**Healthy Start**
Seasonal Sliced Fresh Fruit Tray  
Individual Yogurt Parfaits Prepared with Homemade Low-Fat Granola  
Balanced Way Breakfast Cookie  
Whole Wheat Bagels with Low-Fat Cream Cheese and Assorted Jellies  
Chilled Orange Juice and Cranberry Juice  
Freshly Brewed Aspretto Coffee, Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Tea

**The West Liberty Buffet**
Seasonal Sliced Fresh Fruit Tray  
Assorted Muffins, Croissants and Biscuits  
Butter and Assorted Jellies  
Skillet Fried Breakfast Potatoes  
Sausage Links, Crisp Bacon or Sausage Patties  
Fluffy Scrambled Eggs  
French Toast with Warm Cinnamon Maple Syrup and Melted Butter  
Chilled Orange Juice and Cranberry Juice  
Freshly Brewed Aspretto Coffee, Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Tea

**Chef Attended Omelet Station**
Eggs and Egg Whites, Sweet Peppers, Smoked Ham, Shredded Cheddar, Dice Tomatoes, Feta Cheese, Bacon, Sausage, and Scallions, Turkey Bacon upon request
À la Carte Selections
À LA CARTE SELECTIONS

Our catering department provides high quality plastic as standard for all events and menus or compostable products for an additional cost.

BAKED GOODS

(Please Order by the Dozen)

ASSORTED FRESH BAKED MUFFINS: Colossal or Regular
Banana Nut, Lemon Poppy Seed, Blueberry, Cappuccino Chocolate Chip, Chocolate Chip, Black Forest, Black and White, Bran and Apple Cinnamon

ASSORTED FRESH BAKED LOAF BREADS:
Banana Nut, Cranberry Nut, Pumpkin and Poppy Seed (items are available without nuts)

ASSORTED FRUIT AND CHEESE DANISH

ASSORTED BAKED BAGELS WITH CREAM CHEESE AND STRAWBERRY AND GRAPE JELLIES

CARAMEL NUT STICKY BUNS

YEAST AND CAKE DONUTS

ICED CINNAMON BUNS

ASSORTED SCONES

MORNING STARTERS

(Please Order by the Each)

WHOLE FRESH FRUIT: BANANAS, APPLES AND ORANGES

INDIVIDUAL LOW-FAT YOGURTS

LOW-FAT YOGURT WITH HOMEMADE GRANOLA PARFAIT

SEASONAL FRESH-CUT FRUIT TRAY (SMALL SERVES 15, MEDIUM 30, LARGE 50)

HOT OATMEAL SERVED WITH BROWN SUGAR, RAISINS AND CINNAMON SUGAR
Beverage Service
BEVERAGE SERVICE
Our catering department provides high quality plastic as standard for all events and menus. Compostable products and China service are also available.

HOT BEVERAGES
16 servings per gallon
Freshly Brewed Aspretto Coffee and Decaffeinated Coffee
Freshly Brewed Flavoured Aspretto Coffee and Decaffeinated Coffee
Numi Herbal and Non-Herbal Teas to include Decaffeinated Tea
Hot Cocoa Packets with Hot Water

COLD BEVERAGES
16 servings per gallon.
Orange Juice
Cranberry Juice
Apple Juice
Freshly Brewed Iced Tea
Lemonade
Sparkling Cranberry Punch
Sparkling Citrus Punch
Fruit Punch

CANNED AND BOTTLED BEVERAGES
Bottled Fruit Juice (Apple, Orange and Cranberry)
Canned Soft Drinks, Regular and Diet
Premium Bottled Beverages
Bottled Water
All Day On Campus
**ALL DAY ON CAMPUS**

Are you meeting all day on campus? Consider the below packages. The menus are presented buffet style. Our catering department provides high quality plastic as standard for all events and menus. Compostable products and China service are also available. Minimum group size of 15 guests.

<table>
<thead>
<tr>
<th>CONTINENTAL BREAKFAST</th>
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<tbody>
<tr>
<td>An Assortment of Danish, Mini Scones and Muffins served with Butter and Jellies, Assorted Bottled Juices, Freshly Brewed Aspretto Coffee, Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to Include Decaffeinated Tea, Ice Water Station</td>
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<thead>
<tr>
<th>MID-MORNING BREAK</th>
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<tbody>
<tr>
<td>Freshly Brewed Aspretto Coffee, Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to Include Decaffeinated Tea, Ice Water Station and Assorted Soda Products</td>
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<thead>
<tr>
<th>LUNCH BUFFET</th>
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<tbody>
<tr>
<td>Select from One of Our Daily Menus to Include: A Salad, Entrée Selection, Dessert and Beverage, Ice Water Station. Our Menu Offerings Change Daily</td>
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<thead>
<tr>
<th>AFTERNOON SNACK</th>
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<tbody>
<tr>
<td>Choose from a Selection of Sweet and Salty Snack Menu Items Freshly Brewed Aspretto Coffee, Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to Include Decaffeinated Tea, Ice Water Station and Assorted Soda Products</td>
</tr>
</tbody>
</table>
Grab and Go
Box Lunches

2006 Entertaining with Sodexo Appetizer & Hors D’oeuvres Cookbook Winner, Chicken Salad
GRAB AND GO BOX LUNCHES

SALAD BOX LUNCHES

All Salads are Served with a Freshly Baked Roll, Butter, Two Freshly Home-Baked Cookies or a Brownie and a Soft Drink. Three guest minimum per menu selection.

GRILLED CHICKEN CAESAR
Julienne Grilled Breast of Chicken on a Bed of Romaine Lettuce Topped with Croutons, Grated Parmesan Cheese and Traditional Caesar Dressing

GRILLED STEAK CAESAR
Strips of Marinated Grilled Steak on a Bed of Romaine Lettuce Topped with Croutons, Grated Parmesan Cheese and Traditional Caesar Dressing

TRIO - SALAD COMBO
Tossed Greens Topped with Choice of 3 of the Following Salads: Chicken Salad, Egg Salad, Tuna Salad or Ham Salad

COBB SALAD
Strips of Turkey Breast, Diced Tomatoes, Chopped Hard Boiled Egg, Diced Celery, Scallions and Bacon Crumbles Served over a Bed of Romaine Lettuce, with Bleu Cheese Dressing

CHEF'S SALAD
Julienne Buffet Ham, Breast of Turkey, Swiss and Cheddar Cheeses Served on a Bed of Mixed Greens with Tomato Wedges, Hard Boiled Egg Slices and Ripe Olives, with Your Choice of Dressing

Our luncheon salads are also available for a preset or served meal.
Grab and Go
Box Lunches
GRAB AND GO BOX LUNCHES

All Box Lunches Include your choice of Seasonal Fresh Fruit Salad, Potato Salad, Cole Slaw or Pasta Salad, choice of Freshly Home-Baked Cookies or Brownie and a Soft Drink. Our catering department provides high quality plastic as standard for all events and menus or compostable products for an additional cost. Three guest minimum per menu selection.

THE DELI
Deli Sandwich with Choice of Pretzel Roll, Tortilla, Croissant, Marble Rye, Choice of Provolone, Swiss, American, Cheddar or Muenster Cheese, Leaf Lettuce, Sliced Tomato. The Deli is Stacked High with Choice of Breast of Turkey, Roast Beef or Buffet Ham and Appropriate Condiments of Mustard and Mayonnaise

TURKEY BACON WRAP
Turkey, Bacon and Swiss with Roasted Red Peppers and Pesto Mayonnaise, Wrapped in a Flour Tortilla

ALBUQUERQUE CHICKEN
Cilantro Grilled Chicken Breast on a Multi-Grain Bun with Salsa, Olives, Lettuce and Tomato

SWEET BEEF CROISSANT
Roast Beef, Caramelized Onions, Leaf Lettuce and Fresh Tomato Slices, Finished with a Dijon Mayonnaise and Stuffed into a Jumbo Croissant

GOURMET BOX LUNCHES

BLT SANDWICH WITH PESTO
Crisp Bacon, Lettuce, Tomato and Pesto Chicken Breast on Ciabatta

BARBECUED CHICKEN WRAP
Ginger Barbecued Fried Chicken Tenders with Caramelized Onions, Smoked Gouda and Leaf Lettuce, Wrapped in a Soft Tomato Tortilla

FLANK STEAK BAGUETTE
Balsamic Grilled Flank Steak on a Baguette with Plum Tomato and Tarragon-Tomato Aioli

VEGETARIAN BOX LUNCHES

GRILLED PORTOBELLO WITH PROVOLONE
Grilled Marinated Portobello Mushrooms on Focaccia with Provolone, Lettuce, Tomato and Pesto

ROASTED VEGGIE CLUB SANDWICH
Roasted Eggplant, Zucchini and Red Peppers on Ciabatta with Fresh Mozzarella and Artichoke Tapenade

VEGGIE WRAP
Broccoli, Red Onion, Red and Green Peppers, Cheddar, Cream Cheese and Garlic in a Tortilla Shell

Our luncheon sandwiches are also available for a preset or served meal.
Served Luncheons and Dinners

2008 Entertaining with Sodexo Entrées Cookbook Winner, Zia’s Nutty Chicken
SERVED LUNCHEONS AND DINNERS
All Served Luncheons and Dinners are served on China. These menus include a House Salad, Choice of 2 Accompaniments, Choice of Dessert, Freshly Brewed Asprettto Coffee, Decaffeinated Coffee, Numi Herbal and Non-Herbal Teas to include Decaffeinated Tea with Hot Water.

POULTRY

CHICKEN LISHA
Breast of Chicken with Italian Bread Crumbs, Stuffed with Sun-Dried Tomatoes and Gouda Cheese, Drizzled with a Creamy White Sauce

APRICOT AND GOAT CHEESE CHICKEN BREAST
Lightly Breaded Breast of Chicken Rolled with Dried Apricots and Goat Cheese, Served with a Brown Sauce

CHICKEN SORRENTO
Golden Brown Chicken Breast Topped with Prosciutto Ham, Fresh Mozzarella Cheese, Tomato, Parmesan and Oregano

ZIA'S NUTTY CHICKEN
Boneless Breast of Chicken Coated and Baked with Panko Bread Crumbs and Pistachios, Topped with Apple Compote

BEEF AND PORK

BEEF SHORT RIBS
Braised Short Ribs with Tarragon and Red Wine Sauce

FLANK STEAK ROULADE
Rolled Flank Steak Stuffed with Fresh Spinach and Red Bell Peppers, Served with a Beef Sauce

GORGONZOLA ENCRUSTED FILET WITH CABERNET DRIZZLE
Gorgonzola Encrusted Filet with Cabernet Drizzle

ROAST PRIME RIB OF BEEF
Slow Roasted and Served Medium with a Horseradish Cream Sauce

SLOW ROASTED FRENCHED PORK PRIME RIB
Sliced Tenderloins of Pork Dressed with a Savory Dijon Sauce

PAN-SEARED PORK TENDERLOIN WITH APPLES AND ONIONS
Pan-Seared Pork Tenderloin with Granny Smith Apples and Diced Red Onions
Served Luncheons and Dinners

2008 Entertaining with Sodexo Entrées Cookbook Winner, Smoked Gouda Farfalle
Served Luncheons and Dinners

Seafood

Seafood and Spinach Lasagna with Roasted Red Pepper Coulis
Layered Lasagna Noodle with Ricotta Cheese, Shrimp, Lobster, Crabmeat and Spinach Topped with a Red Pepper Coulis Sauce (Minimum 25 guest)

Salmon with Leeks and Caper Sauce
Grilled Salmon Fillet Topped with Fried Leeks and Caper Sauce

Halibut Saltimbocca
Halibut Topped with Shaved Pecorino Romano Cheese, and Wrapped with Prosciutto and Lightly Sautéed until Golden Brown

Shrimp Scampi
Light Shrimp Entrée with a Caribbean Flare

Vegetarian

Chèvre, Orzo and Basil Stuffed Portobello
Portobello Mushroom Cap Stuffed with Chèvre Cheese, Tri-colored Orzo and Fresh Basil

Spaghetti Squash
Spaghetti Squash with Sofrito and Vegan Pinto Beans

Portobello Mushroom Napoleon
Portobello Mushroom Layered with Zucchini, Spinach, Roasted Red and Yellow Peppers, Polenta and Mozzarella on Roasted Tomato Coulis

Smoked Gouda Farfalle
Bow Tie Pasta Baked with Smoked Gouda Cheese and Spinach
Entrée Accompaniments
ENTRÉE ACCOMPANIMENTS

SALAD AND STARTERS
Choice of One
Iceberg Wedge with Maytag Blue Cheese
Mixed Green Salad
Caesar Salad with Homemade Croutons
Pear and Spinach Salad with Warm Cranberry Dressing
Fresh Mozzarella and Tomato Stack

STARCH
Choice of One Included with Entrée
Wild Rice with Pecans and Cranberries
Risotto with Mushrooms
Herbed Rice Pilaf
Country Mashed New Potatoes
Oven Roasted Potatoes
Cous Cous
Chef’s Choice

VEGETABLE
Choice of One Included with Entrée
Artichoke, Zucchini, Bell Peppers and Tomato Tian
Marmalade Carrots
Marinated Green Beans and Roasted Red Peppers
Green Beans with Almonds
Chef’s Choice of Seasonal Vegetables

DESSERT
Assorted Fruit and Cream Pies
Assorted Bread Puddings and Sauces
Old Fashion Chocolate Layer Cake
Traditional Carrot Cake
Apple Dumplings with Crème Anglaise

*Assorted Fancy Cheesecakes
*Seasonal Fruit Tarts

*Desserts are offered at additional charge
SPECIALTY BUFFETS

All buffets are served on high quality plastic as standard for all events and menus. Compostable products and China service are also available. Minimum group size of 20 guests.

DELUXE SANDWICH BOARD
Seasonal Fresh Fruit, Pasta Salad and Cole Slaw
Potato Chips
Assorted Sliced Breads and Rolls
Leaf Lettuce, Sliced Tomatoes, Onions and Pickles
Swiss, American and Provolone Cheeses
Sliced Breast of Turkey, Roast Beef and Buffet Ham
Dijon Mustard and Mayonnaise
Assorted Cookies, Bars and Brownies
Freshly Brewed Iced Tea or Lemonade
* Add soup for an additional cost

OLD-FASHIONED BARBECUE
Seasonal Fresh Fruit Salad, Pasta Primavera Salad and Old Fashioned Potato Salad
Homemade Cornbread and Country Biscuits with Butter
Corn Cobbette’s
Ranch Style Baked Beans
Quartered Barbecued Chicken
Sliced Barbecued Top Round of Beef
Hot Apple Crisp
Freshly Brewed Iced Tea and Lemonade
* Add a chef for BBQs held outside, weather permitting

BACKYARD BUFFET
Tossed Green Salad with choice of 2 Dressings:
- Ranch, Italian, Balsamic Vinaigrette and Fat Free Ranch Dressing
- Cole Slaw
- Potato Chips
- Ranch Style Baked Beans
- Grilled Hamburgers
- Grilled All Beef Hotdogs
- Veggie Burgers
- Hamburger and Hot Dog Buns
- Shredded Lettuce, Sliced Tomatoes, Pickles, Relish and Onions
- Ketchup, Mustard and Mayonnaise
- Freshly Baked Cookies, Bars and Brownies
- Freshly Brewed Iced Tea and Lemonade
* Add a chef for BBQs held outside, weather permitting

LITTLE ITALY
Antipasto Platter
Traditional Caesar Salad
Sliced Italian Bread with Butter
Fresh Zucchini Toss
Pasta Bar with Spaghetti and Penne Pasta
Marinara Sauce and Meat Sauce
Freshly Grated Parmesan Cheese
Baked Vegetable Lasagna
Quartered Chicken Cacciatore or Homestyle Meatballs
Tiramisu
Freshly Brewed Asprettto Coffee, Decaffeinated Coffee, Numi Herbal and Non-Herbal Teas to include Decaffeinated Tea with Hot Water and Iced Tea
Lemon Parmesan Chicken with White Wine Chive Sauce

2008 Entertaining with Sodexo Entrées Cookbook Winner,
**BUILD YOUR OWN BUFFET**

The Following Menu Items are A la Carte, So You Can Create Your Own Buffet. Our Catering Department provides high quality plastic as a standard for all events and menus. Compostable products and China service are also available. Minimum group size of 20 guests.

<table>
<thead>
<tr>
<th>ENTRÉES</th>
<th>VEGTABLE</th>
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<tbody>
<tr>
<td>Choice of Two Entrées</td>
<td>Choose One Vegetable From the Following:</td>
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<tr>
<td><strong>POULTRY</strong></td>
<td>Southern Style Green Beans</td>
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<tr>
<td>Chicken Breast with a Creamy White Sauce</td>
<td>Vegetable Medley</td>
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<tr>
<td>Chicken Piccata</td>
<td>Steamed Broccoli with Lemon</td>
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<tr>
<td>Rosemary Chicken</td>
<td>Steamed Squash with Onions</td>
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<tr>
<td>Lemon Parmesan Chicken with White Wine Chive Sauce</td>
<td>Honey Glazed Baby Carrots</td>
</tr>
<tr>
<td>BEEF AND PORK</td>
<td>Seasonal Variety</td>
</tr>
<tr>
<td>Beef Stroganoff</td>
<td><strong>SAVOR</strong></td>
</tr>
<tr>
<td>London Broil with Mushroom Sauce</td>
<td>Choose One</td>
</tr>
<tr>
<td>Caramelized Onion Meatloaf</td>
<td>Caesar Salad, Italian Pasta Salad, Seasonal Fresh Fruit Salad or Potato Salad</td>
</tr>
<tr>
<td>Roasted Pork Loin with Dijon Sauce</td>
<td>Fresh Baked Dinner Rolls with Butter, and Freshly Brewed Asprettos Coffee, Decaffeinated Coffee, Herbal and Numi Non-Herbal Teas to Include Decaffeinated Tea, Water and Iced Tea</td>
</tr>
<tr>
<td>Grilled Italian Sausage with Peppers and Onions</td>
<td><strong>SALAD BAR</strong></td>
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<tr>
<td><strong>VEGETARIAN</strong></td>
<td>Mixed Green Salad with (2) Assorted Dressings:</td>
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<tr>
<td>Eggplant Parmesan</td>
<td>Ranch, Italian, Balsamic Vinaigrette and Fat Free Ranch Dressing.</td>
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<tr>
<td>Baked Pasta with Seasonal Vegetables</td>
<td>Choose One</td>
</tr>
<tr>
<td>Vegetarian Lasagna</td>
<td>Caesar Salad, Italian Pasta Salad, Seasonal Fresh Fruit Salad or Potato Salad</td>
</tr>
<tr>
<td><strong>STARCH</strong></td>
<td>Fresh Baked Dinner Rolls with Butter, and Freshly Brewed Asprettos Coffee, Decaffeinated Coffee, Herbal and Numi Non-Herbal Teas to Include Decaffeinated Tea, Water and Iced Tea</td>
</tr>
<tr>
<td>Choose One Starch From the Following:</td>
<td><strong>DESSERTS</strong></td>
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<tr>
<td>Cornbread Dressing</td>
<td>Choose Two Desserts From the Following:</td>
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<tr>
<td>Herb Rice Pilaf</td>
<td>Carrot Cake</td>
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<tr>
<td>Wild Rice Blend</td>
<td>Old Fashion Chocolate Cake</td>
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<tr>
<td>Oven Roasted Potatoes</td>
<td>Assorted Fruit or Cream Pies</td>
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<tr>
<td>Horseradish Mashed New Potatoes</td>
<td>Pound Cake with Seasonal Fruit</td>
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<tr>
<td>Traditional Mashed Potatoes</td>
<td>Assorted Cookie Bars</td>
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2006 Entertaining with Sodexo Appetizer & Hors D’oeuvres Cookbook Winner, Maple Glazed Apple Rumaki
**HOT HORS D'OEUVRES**  *Minimum 2 dozen of each selection.*

Our catering department provides high quality plastic as standard for all events and menus. Compostable products and China service are also available. Ask about Butler Service for your reception. Priced per dozen.

<table>
<thead>
<tr>
<th>CHICKEN</th>
<th>VEGETARIAN</th>
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<tbody>
<tr>
<td>Spicy Cajun Chicken Bites</td>
<td>Spanakopita</td>
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<tr>
<td>Mini Chicken Wellington</td>
<td>Vegetable Spring Rolls with Plum Sauce</td>
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<tr>
<td>Sesame Chicken Bites with Apricot Marmalade</td>
<td>Mini Spinach Quiche</td>
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<tr>
<td>Fried Chicken Tenders</td>
<td>Cream Cheese Jalapeno Poppers</td>
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<tr>
<th>BEEF</th>
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<tr>
<td>Mini Cocktail Meatballs</td>
<td>Cheddar Cheese Straws</td>
<td>Vegetable Quesadillas, Guacamole</td>
<td>Jalepeno and Cheese Stuffed Pretzel Bites</td>
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<tr>
<td>Choice of Swedish, Barbecue or Sweet and Sour</td>
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<tr>
<td>Mini Beef Wellington</td>
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<tr>
<td>Beef Saté with Sweet and Spicy Sauce</td>
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<tr>
<td>Ancho Flank Steak Empanadas</td>
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<tr>
<td>Grilled Mini Reuben Sandwiches</td>
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<tr>
<td>Cheeseburger and Hamburger Sliders</td>
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<thead>
<tr>
<th>PORK</th>
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<tbody>
<tr>
<td>Pork Pot Stickers with Garlic Soy Sauce</td>
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<tr>
<td>Sausage Bites with White Wine with Dijon Mustard</td>
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<tr>
<td>Maple-Glazed Apple Rumaki</td>
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<tr>
<td>Mini Sausage and Pepperoni Calzone with Marina Sauce Garnish</td>
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<tr>
<td>Pork BBQ Sliders</td>
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<tr>
<th>SEAFOOD</th>
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<tr>
<td>Jumbo Bacon Wrapped Scallops</td>
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<tr>
<td>Crab Stuffed Mushrooms</td>
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<tr>
<td>Mini Crab Cakes with Cajun Remoulade Garnish</td>
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</tbody>
</table>
Cool Salmon Canapés

2006 Entertaining with Sodexo Appetizer & Hors D'oeuvres Cookbook Winner, Cool Salmon Canapés
COLD HORS D'OEUVRSES  Minimum 2 dozen of each selection. Our catering department provides high quality plastic as standard for all events and menus. Compostable products and China service are also available. Ask about Butler Service for your reception.

ASSORTED FINGER SANDWICHES
Choice of White or Wheat Bread
Ham Salad, Chicken Salad, Cucumber and Cream Cheese,
Herb Cream Cheese, Tuna Salad, and Egg Salad

MINI STUFFED CREAM PUFFS
Chicken Salad, Ham Salad, Tuna Salad

COOL SALMON CANAPÈS

CUCUMBER ROUNDS WITH BOURSIN CHEESE AND MANGO GARNISH

CHILLED JUMBO SHRIMP WITH COCKTAIL SAUCE

STUFFED NEW POTATOES
Filled with Sour Cream and Topped with Choice of Walnuts, Bacon or Cheddar Cheese
Gourmet Dips, Displays and Carving Stations
GOURMET DIPS, DISPLAYS AND CARVING STATIONS

Our catering department provides high quality plastic as standard for all events and menus. Compostable products and China service are also available.

HOT DIPS AND CHEESES Sold by the Pound
Warm Parmesan Artichoke Dip with Bagel or Pita Chips
Hot Creamy Spinach Dip Served in a Bread Bowl
Buffalo Chicken Dip with Tortilla Chips
Hot Crab Imperial Dip with Tortilla Chips

COLD DIPS Sold by the Pound
Hummus with Pita Chips
Mexican Dip with Tortilla Chips

COLD DISPLAYS - SMALL (15), MEDIUM (30) AND LARGE (50)
Fresh Vegetables with Ranch Dip
Seasonal Sliced Fresh Fruit Display
Assorted Cheeses with Crackers

CARVING STATIONS
All meat selections are sold only by the whole piece and carved by a chef for an additional charge
Roast Breast of Turkey with Cranberry Mayonnaise
Roasted Beef Tenderloin with Horseradish Aioli and Stone Ground Mustard
Honey Glazed Ham with Honey Mustard
Roast Prime Rib of Beef with Horseradish Sauce Au Jus
Roast Pork Loin with Chipolte Mayonnaise
Roast Top Round of Beef

All selections served with assorted miniature rolls
Sweet and Salty

Luscious Lemon Bars

2006 Entertaining with Sodexo Appetizer & Hors D’oeuvres Cookbook Winner, Luscious Lemon Bars
<table>
<thead>
<tr>
<th>SWEET AND SALTY</th>
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<tbody>
<tr>
<td>Our catering department provides high quality plastic as standard for all events and menus. Compostable products and China service are also available. Please order by the dozen.</td>
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<table>
<thead>
<tr>
<th>ASSORTED HOME STYLE COOKIES</th>
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<tbody>
<tr>
<td>Peanut Butter, Chocolate Chip, Sugar, Oatmeal Raisin, Snickerdoodles</td>
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<table>
<thead>
<tr>
<th>FRESH BAKED BROWNIES</th>
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<tr>
<td>Fudge, Blonde, Oreo Cookie, M&amp;M’s</td>
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<thead>
<tr>
<th>GOURMET DESSERT BARS</th>
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<tbody>
<tr>
<td>Luscious Lemon Bars, Lemon Toffee, Cream Cheese, Rocky Road, Fudge Nut, Peanut Butter Chocolate Chip, Raspberry Oatmeal and Apricot Oatmeal</td>
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<table>
<thead>
<tr>
<th>DECORATED SHEET CAKES</th>
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<tbody>
<tr>
<td>Full or Half Sheet Cake, 10 inch Round Cake</td>
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<table>
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<tr>
<th>ASSORTED CANDY BARS</th>
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<tr>
<th>MULTI-GRAIN BARS AND GRANOLA BARS</th>
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<tr>
<th>INDIVIDUAL BAGS OF PRETZELS AND POTATO CHIPS</th>
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<tr>
<th>MIXED NUTS</th>
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<tr>
<th>ICE CREAM SUNDAE BAR</th>
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<tbody>
<tr>
<td>15 guest minimum</td>
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<tr>
<td>Choice of Ice Cream Flavours: Chocolate, Vanilla, Strawberry and Butter Pecan</td>
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<tr>
<td>Choice of Two Sauces: Chocolate, Strawberry or Butterscotch. Choice of Three Toppings: Sprinkles, Cookie Crumbs, Crushed Peanuts, Heath Bar™ Pieces, M&amp;M’s, Maraschino Cherries and Whipped Cream.</td>
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</tbody>
</table>
We pride ourselves on being able to meet everyone’s catering needs. The following steps will help you through the process of organizing your special function.
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Arranging and Reserving a Date
Even if the date of the event is only tentative, please make arrangements with the catering department so that we can at least get you on our records. You may contact the catering department at 304-336-8444 or stop by the catering office located in Rogers Hall. Some arrangements can be made by phone or email, others require an appointment with the Catering Sales Coordinator. The office hours are Monday through Friday 8:30 AM to 4:30 PM.

Catering arrangements and menu selections should be confirmed at least:
- 10 days in advance for groups under 100 guests
- 3 weeks in advance for groups of 100 guests or more

While we can sometimes accommodate your needs with less lead time, sufficient notice allows us to schedule production and staffing needs and eliminates any late charges to you.

Reserving the Room
On campus location needs to be reserved before we deliver. Tables, chairs, trashcans and other equipment will need to be arranged by you. When reserving the time please allow three hours for setup and two hours for cleaning time. Requests for room setups, including tables and trashcans for the food, should be made at this time.

Changes/Guarantees/Cancellations
All cancellations and/or changes referring to the menu, count, and event arrangements must be confirmed (3) business days prior to the event. Functions canceled with less than (3) business days notice will incur a charge. If the University is closed due to inclement weather, all catered events will be automatically canceled. Any event that is not canceled within this period will result in a 50%, 75% or full payment. If you do not contact us with a final count within 3 business days prior to the event, we will prepare for the estimated number and charge accordingly.

Operations
Services and prices are for normal business days in accordance with the University calendar. Events scheduled on University holidays or shut-down periods will incur an additional labor charge.

Payment
All catered functions must have a secured payment before they occur. Purchase Orders, Departmental Accounts, Checks, Visa, MasterCard, or American Express are all valid payment methods. Non-University related groups are required to make a deposit of 75% one week prior with the balance due at the conclusion.

Non-University groups are subject to sales tax (6%) for all food events. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their date.
**Minimum Charges**
On campus functions under $75.00 will be charged a $25.00 delivery, setup, and cleanup fee. Deliveries occurring before 7:00am or after 7:00pm will be charged an additional fee of $10.00 per hour. If no service is required, you may pick up the items ordered at Marketplace restaurant in Rogers Hall.

**Linen**
As a standard, we provide tablecloths and table skirting for all food and beverage tables. Linen for guests tables are only included with full service plated of breakfast, lunch, dinner and buffets. Linens for guest tables at receptions, continental breakfast breaks, and boxed lunches can be provided at an additional charge. The same applies to registration tables, nametags, head tables and any additional tables that will not be directly used for food and beverage set up.

**Attendants**
To ensure that your event is a success, catering staff will be provided for all served meals and buffets. Servers for receptions and coffee services are at an additional charge. Server fee of $12.00 per hour, per server, plus one hour before and after the event, for set up and clean up will apply, minimum of four hours. To ensure that your event is a success, attendants are required for all functions over 50 guests (excluding coffee services) and all china events.

**Late Charges**
If you contact the catering office less than 48 hours in advance and we are able to book your event, a 10% late fee will be charged. This surcharge is necessary due to the additional cost of planning for last minute events.

**Catering Equipment**
As the host of the catering event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account at replacement costs. In the occurrence of a very large event, specialty equipment may need to be rented. We can provide this for you at an additional charge.

**Floral Charges**
We will be happy to order, receive and handle specific floral and decorative requests for an additional fee determined in accordance with your specific needs.

**Food Safety**
Due to food safety liability, guests may not remove food from the function site.