

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 only 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, email or order on-line at: georgetowncollegecatering.catertrax.com

# FLAVOURS OF AUTUMN



## À LA CARTE SELECTIONS & ADD ONS

### HONEY MUESLI YOGURT PARFAIT 350 cal

Toasted couscous and quick oats mixed with tahini-honey Greek yogurt topped with dates.  
\$3.39 per guest

### APPLE QUINOA PANCAKES 340 cal

Sliced apples folded into pancake batter with cooked quinoa, cinnamon, and sugar and served with maple syrup.  
\$4.49 per guest



HONEY MUESLI  
YOGURT PARFAIT

Fall Catering Specials and Prices are available through November 30, 2016.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request.

 VEGAN  VEGETARIAN  MINDFUL

## PREMIUM TAKEAWAYS SALADS & SANDWICHES

### CRANBERRY TURKEY WRAP 370 cal

Roasted turkey breast, cranberry orange relish, sweet potato, apple jelly, red leaf lettuce, on a multi-grain tortilla.  
\$15.39 per guest

### HARVEST CHICKEN SALAD WRAP 460 cal

Harvest chicken salad with walnuts, dried cherries, granny smith apples, carrots and beet greens, on a multi-grain tortilla.  
\$15.39 per guest

### AEGEAN CIABATTA SANDWICH 380 cal

Creamy hummus topped with baby spinach, grilled eggplant and peppers, kalamata olives and tomato cucumber relish.  
\$15.39 per guest



CRANBERRY TURKEY  
WRAP

Consult with our catering team on adding a soup du jour to your package for an additional \$2.59 per guest.

## SERVED LUNCHEONS & DINNERS

### CHIPOTLE MARINATED FLANK STEAK 205 cal

Flank steak marinated in orange juice, lime juice, adobo peppers and garlic, served with chimichurri sauce.  
\$24.49 per guest

### HONEY BALSAMIC PORK CHOPS 260 cal

Scrumptious juicy pork chops with a sweet honey balsamic sauce.  
\$19.89 per guest

### ORANGE-SCENTED SALMON 400 cal

Salmon brined in a sugar and salt mixture, then grilled with an orange zest glaze and served with green goddess sauce.  
\$25.39 per guest

### WILD MUSHROOM LASAGNA 690 cal

Loaded with roasted shiitake mushrooms, béchamel sauce, fresh basil and sweet marinara.  
\$22.59 per guest



ORANGE SCENTED  
SALMON



WILD MUSHROOM  
LASAGNA



FLAVOURS  
by sodexo



## RECEPTIONS

### HOT & COLD HORS D'OEUVRES

Sold by per dozen. Minimum order 3 dozen per order.

### INDIVIDUAL VEGETABLE CRUDITÉ WITH CURRY AÏOLI

100 cal

A rainbow of crunchy fresh vegetables served with a special curry aïoli dip.

\$9.99 per dozen

### TOMATO GRUYÈRE CROSTINI

80 cal

Melted Gruyère cheese, Dijon mustard and fresh tomato on a mini puff pastry crostini.

\$11.79 per dozen



## RECEPTIONS

### SPECIALTY STATIONS

Minimum group size 15

### AUTUMN APPLE DESSERT TABLE

Featuring a bountiful display of apple desserts.

\$9.99 per guest

Cranberry-Apple Strudel 200 cal

Caramel Apple Cupcakes 330 cal

Apple Pie Parfait 357 cal

Applesauce Bar 109 cal

Display of Whole Red, Yellow and

Green Apples 73 cal

Caramel Topping for Apples 52 cal

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## BEVERAGES & DESSERTS

### HOT BUTTERED APPLE CIDER

210 cal

Hot apple cider sweetened with maple syrup and topped with spiced butter.

\$3.59 per guest

### TORTA DE COCO

310 cal

Coconut cake with raisins and cinnamon.

\$1.59 per guest

### CHOCOLATE BANANA BREAD PUDDING

150 cal

Bread pudding baked with diced bananas and chocolate chips.

\$2.29 per guest

