



VANDERBILT CATERING

- | | |
|--|--|
|  Presentations |  Desserts |
|  Chef Presentations |  Snacks, Sweets & Beverages |
|  Buffets |  Sweets |
|  Tastings |  Boxed Lunches |
|  Salads |  Deli Bar |
|  Served Meals |  Breakfast |



VANDERBILT
CATERING

Presentations	Chef Presentations	Buffets	Tastings	Salads	Served Meals
Desserts	Snacks, Sweets & Beverages	Sweets	Boxed Lunches	Deli Bar	Breakfast

Presentations

All prices are per serving

Antipasto Display

\$6⁵⁰

Assortment of marinated vegetables, pickles, pepperoncini, cheeses, salami, olives, and caperberries.

International and Domestic Cheeses

\$4

A selection of whole wedges and cut artisanal cheeses from around the globe, served with assorted crackers.

Charcuterie Display

\$9

Aged prosciutto ham, salami, pepperoni, smoked duck breasts, and assorted sausages served with gherkins, whole grain mustard and European style sliced breads.

Smoked Salmon Display

\$8

Thin sliced smoked salmon with dill and black pepper, capers, minced red onion and rye toast points.

Shrimp Cocktail

\$9

On ice, with tangy cocktail sauce and lemon wedges.

Seafood Raw Bar

\$10

Shrimp, oysters, and crab claws with cocktail sauce, lemon wedges, horseradish, and crackers.

Assorted Dips and Tapenades

\$5

Sun dried tomato tapenade, asparagus macadamia dip, spinach feta dip, roasted red pepper tapenade and basil pesto all served with European style sliced breads, crispy lavosh, and breadsticks.

Fresh Seasonal Fruits and Berries

\$3

With honey yogurt sauce.

Fresh Selected Vegetables

\$3

With herb ranch dip.

Variety of Grilled Marinated Seasonal Vegetables

\$4



VANDERBILT
CATERING

Presentations	Chef Presentations	Buffets	Tastings	Salads	Served Meals
Desserts	Snacks, Sweets & Beverages	Sweets	Boxed Lunches	Deli Bar	Breakfast

Chef Presentations

Baked Virginia Ham	\$4 ⁵⁰
With whole grain mustard and pepper jelly.	
Tenderloin of Beef	\$8
With herb mayonnaise, horseradish sauce and Dijon mustard.	
Moroccan Spiced Leg of Lamb	\$6 ⁵⁰
With couscous salad, spicy cucumber-yogurt sauce.	
Salmon Wellington	\$7
With mushroom duxelles and saffron aioli.	
Tandoori Pork Loin	\$4 ⁵⁰
With Mint Riata and Tabouli salad.	
Southwestern Shrimp Sauté	\$8
Large gulf prawn sautéed with poblano chile and bell peppers, garlic, and finished with poblano chile cream sauce.	
Risotto and Morel Mushrooms with Parmesan Cream and Asparagus Tips	\$9
Sautéed morel mushrooms and asparagus tips over creamy parmesan risotto, and finished with a red wine reduction and truffle oil.	
Blue Crab Cake	\$10
Our own abundant crab cakes prepared fresh and served warm over sweet corn relish and jalapeno rémoulade.	
Sweet Potato or Regular Mashed Potato Martini Bar	\$7
Mashed Idaho or Sweet potatoes, grilled live and served in a martini glass. Toppings for the sweet potatoes include marshmallows, candied ginger, black and gold raisins, scallions, roasted pecans, mango salsa, and cinnamon butter. Toppings for the mashed potatoes include wasabi, roasted bell peppers, chives, fresh ground pepper, pancetta bacon, cheddar cheese, salsa, roast garlic, and sour cream.	
Gnocchi Pasta with Tomato Sherry Cream	\$6
Hearty Gnocchi Pasta tossed with sautéed artichoke hearts, wild mushrooms, capers and Manchego cheese and finishes with a rich tomato sherry cream.	

Sushi	\$10
Chef prepared sushi hand rolls and nori rolls, using the best seasonal ingredients, examples of which include, salmon, mackerel, tuna, shrimp, salmon roe, scallops, eel, and various vegetables, all presented in a beautiful display for you and your guests. Soy sauce, wasabi and pickled ginger on the side.	

Sautéed Rock Shrimp on Sweet Corn Cakes	\$10
With Micro Greens and Green Curry sauce. A two-part presentation of grilled corn cakes and sautéed rock shrimp, brought together on one plate with the ethereal green curry and tart micro greens.	

Classic Caesar Salad	\$5 ⁷⁵
Crisp romaine lettuce and mesclun greens tossed with black pepper croutons, parmesan cheese, sun dried tomatoes, toasted pine nuts and Caesar dressing.	

Greek Salad	\$6
Romaine and mesclun greens tossed with Kalamata olives, red onion, plum tomatoes, and feta cheese in red wine vinaigrette.	

Gourmet Salad	\$7 ⁵⁰
With baby mesclun greens, toasted pine nuts, oven roast tomatoes, gorgonzola cheese, pancetta rashers, herb croutons, marinate Portobello mushrooms and balsamic vinaigrette.	

Pasta Station	\$7 ⁵⁰
Choose 2 pastas and 2 sauces to be prepared by one of our chefs.	

*Pastas: Basil Pesto Cream, White Clam, Marinara, Alfredo, Vegetable Marinara
Sauces: Tri-Colored Tortellini, Penne Rigate, Bowtie Pasta, Tri-Colored Rotini, Cellentani Spirals*

Quesadillas	\$6
Flour tortilla and three cheese and chicken quesadillas prepared on a hot griddle. Toppings include salsa, pico de gallo, guacamole, and sour cream.	

Gourmet Quesadillas	\$7 ⁷⁵
With sweet potato, tomatillo and ancho pepper; smoked salmon and tomato; lobster and manchego cheese. Ask about our chef's creations.	

VANDERBILT
CATERING

Presentations	Chef Presentations	Buffets	Tastings	Salads	Served Meals
Desserts	Snacks, Sweets & Beverages	Sweets	Boxed Lunches	Deli Bar	Breakfast

Buffets

Buffets are priced per guest. Buffet pricing includes buffet table linens. For an additional charge, a Chef Presented Station may be selected to complement your meal. Please see Chef Presented Stations Menu for pricing.

Grilled Flank Steak and Herbed Chicken Breast \$18⁸⁵

Beef flank steak marinated in red wine, onions and juniper berries, grilled and served with a red wine reduction sauce. Sautéed boneless breast of chicken with basil pesto cream. Tossed green salad with cherry tomatoes, shredded carrots and balsamic vinaigrette, seasonal fruit salad, garlic smashed potatoes and sautéed zucchini and yellow squash.

Beef Tenderloin and Herb Crusted Salmon \$35

Roast tenderloin of beef with wild mushroom demi-glace. Sautéed Atlantic salmon topped with bread crumbs and fresh herbs. Traditional Caesar salad with parmesan cheese and black pepper croutons, plum tomato and mozzarella cheese salad, tourneed new potatoes, and buttered asparagus.

Hoisin Beef K-Bob and Tandoori Style Pork Loin \$24⁷⁵

Hoisin marinated beef k-bobs over a warm tomato-pepper salad. Tandoori style pork loin marinated in yogurt and spices, roasted and serves with a tangy riata. Spinach and Mandarin orange salad with toasted almonds and fennel, spicy carrot and cucumber salad, wasabi mashed potatoes and sesame green beans.

Stuffed Veal Chop and Chicken Carbonara \$55

Bone in veal chop stuffed with spinach, tomatoes and fontina cheese. Semi boneless chicken breast with parmesan-garlic cream, julienne prosciutto ham, and cracked black pepper. Panzanella salad with tomatoes, cucumbers, croutons in balsamic vinaigrette, Mediterranean lentil salad, oven roast horseradish potatoes and ratatouille.

Lasagna and Chicken Romano \$15

Traditional beef lasagna layered with spicy marinara sauce and ricotta cheese. Fried chicken breast topped with Romano cheese, marinara sauce and herbs. Greek style green salad with kalamata olives, peppers, feta, tomatoes and light herbal vinaigrette, marinated grilled vegetables, and oven roast potatoes with rosemary.

Tandoori Pork Loin and Grilled Chicken with Fennel and Oven Roasted Tomatoes \$22

Pork loin marinated in tandoori spices and yogurt, roasted and served with cucumber riata. Grilled chicken breast with sautéed fennel and oven roasted tomatoes. Arugula, gorgonzola, and red bliss potato salad, baby green salad with Italian vinaigrette, ancho chile and cardamom spiced sweet potato puree and roasted vegetables in balsamic marinade.

Chicken Provencal & Grilled Beef Rib Eye Steaks \$34

Semi boneless breast of chicken sautéed with white wine, tomatoes, capers and olives. Texas dry rubbed rib eye steaks. Penne pasta salad with sun dried tomatoes, parmesan cheese and fresh basil, tossed baby greens with black pepper croutons and balsamic vinegar, sautéed sugar snap peas with shallots and garlic, and grilled mustard seed new potatoes.

Prime Rib of Beef & Grilled Swordfish Puttanesca \$28⁷⁵

Juicy prime rib au jus served with horseradish sauce. Fresh grilled swordfish with tomatoes, garlic, olives and thyme. Salad of mesclun greens, cherry tomatoes, grilled Portobello mushrooms, and balsamic vinaigrette, Marinated grilled vegetable salad, chive mashed potatoes, and creamed spinach and gruyere cheese gratin.

Double Cut Lamb Chops and Roast Chicken Breast Hunters Style \$40

Thick cut lamb chops served with cabernet sauce. Roast breast of chicken with wild mushrooms, tomatoes and herbs in a rich demi-glace. Pasta, pesto, and pea salad, tossed baby spinach and arugula salad, Yukon gold potato puree, and green beans with shallots and olive oil.

Southern Style Fried Chicken & BBQ Pork Spare Ribs \$24

Buttermilk breaded fried chicken. Tender pork ribs served with hot and mild BBQ sauces. Vidalia onion coleslaw, potato salad, baked beans (or white beans), and country style vegetarian green beans.

Fajita Bar \$15

Spicy beef and chicken fajita's with grilled peppers and onions, warm tortillas, pico de gallo, salsa, guacamole, sour cream, shredded lettuce, and cheddar cheese. A tossed green salad, seasonal fruit salad, refried beans and Mexican style rice.

Lasagna Feast \$15

Hearty meat lasagna with spicy marinara sauce and vegetarian lasagna in an herb cream sauce. Tossed baby green and romaine salad, seasonal fruit salad, and garlic breadsticks.

Vegetarian Additions: all \$5⁷⁵ or substitute for original price

Vegetarian Lasagna

Carrots, onions, spinach and a cream based sauce baked between layers of pasta with romano and ricotta cheeses.

Eggplant Parmesan

Classic Italian dish with breaded eggplant rounds, spicy marinara, parmesan cheese and herbs.

Moroccan Vegetable Stew

A bold North African curried vegetable stew with zucchini, yellow squash, tomatoes, onions, garlic, eggplant, ginger, carrots and a symphony of spices.

Vegetarian Paella

Saffron rice cooked with seasonal vegetables to include squashes, fennel, carrots, onions, asparagus, mushrooms and eggplant with a seasoned tomato sauce, olives, garlic and herbs.



VANDERBILT
CATERING

Presentations	Chef Presentations	Buffets	Tastings	Salads	Served Meals
Desserts	Snacks, Sweets & Beverages	Sweets	Boxed Lunches	Deli Bar	Breakfast



Tastings

<p>Andouille Sausage En Croute \$2⁵⁰ With pommeray mustard.</p> <p>Assorted Vegetarian Ravioli \$3⁵⁰ Wild Mushroom, Roasted vegetable, and Cheese Raviolis in Classic marinara.</p> <p>Australian Lamb Lolly Pops \$3²⁵ With mint demi dipping sauce.</p> <p>Beef and Black Bean Burrito \$2 Shredded beef, black beans, Monterey Jack cheese in a spring roll wrapper.</p> <p>Caribbean Jerk Chicken Tenders \$2⁷⁵ With Tamarind sauce.</p> <p>Chesapeake Bay Style Crab Cakes \$2⁵⁰ With Old Bay Aioli.</p> <p>Chicken and Walnut Sigaras \$2²⁵ Chicken breast meat and walnuts, sautéed in butter and seasoned with chives and nutmeg, wrapped in phyllo dough and baked.</p> <p>Chicken Cashew Spring Roll \$2²⁵ Chicken, cashews, and shredded vegetables in a tangy Asian BBQ sauce.</p> <p>Chicken Dijon in Puff Pastry \$2²⁵ With cream cheese and garlic.</p> <p>Chicken Quesadillas \$1⁷⁵ Smoked chicken, Monterey Jack, cheddar, and cilantro in a tortilla trumpet.</p> <p>Chicken Satay \$2⁷⁵ With Thai Peanut glaze.</p> <p>Chicken Wellington \$3 Sautéed chicken and mushroom duxelles wrapped in puff pastry and baked.</p> <p>Chicken Wonton \$1⁵⁰ Fried wonton with soy marinated chicken, ginger and vegetables.</p>	<p>Coconut Lobster Tails \$3²⁵ On a stick.</p> <p>Coconut Shrimp \$2⁷⁵ With Tamarind dipping sauce.</p> <p>Cozy Shrimp \$3 Soy marinated shrimp with ginger and garlic in a crisp wonton wrapper.</p> <p>Crab Rangoon \$1⁵⁰ Crab meat and cream cheese with Asian seasonings, wrapped in an egg roll skin and fried.</p> <p>Dragon Shrimp \$3²⁵ Shrimp marinated in coconut milk, curry, ginger and basil, and folded in a wonton wrapper with the tail exposed for a fun presentation.</p> <p>Empanada, Beef \$2²⁵ Beef, Cheddar, and jalapeno pepper in a corn masa pastry.</p> <p>Empanada, Lobster \$3 With jalapeños and cheddar flavored dough filled with lobster, black beans, corn, red onion, green peppers and Monterey Jack cheese.</p> <p>Empanada, Vegetable \$2 Eggplant, onions, peppers, sun dried tomatoes, black beans, Monterey Jack and cheddar cheeses, in a jalapeno and cheddar cheese flavored dough.</p> <p>Feta and Sun Dried Tomato in Phyllo \$1⁷⁵ With basil, olive oil and garlic.</p> <p>Goat Cheese Wontons \$2²⁵ With herbs.</p> <p>Kalamata Olive and Artichoke Tartlets \$2⁵⁰</p> <p>Lobster Rolls \$2⁵⁰ Chunks of lobster meat with cream cheese, ginger, and veggies in phyllo.</p>
--	--



VANDERBILT
CATERING

Presentations	Chef Presentations	Buffets	Tastings	Salads	Served Meals
Desserts	Snacks, Sweets & Beverages	Sweets	Boxed Lunches	Deli Bar	Breakfast

Tastings

continued

Mini Beef Fajitas \$1⁵⁰
With peppers, onions and Monterey Jack cheese rolled in a flour tortilla.

Mini Beef Wellington \$2⁷⁵
Beef tenderloin and Mushroom Duxelles in Phyllo dough.

Mini Calzones \$2
Italian sausage, Parmesan, mozzarella, and a seasoned egg mixture, folded in a puff pastry shell. With spicy marinara sauce.

Mini Chicken Fajitas \$1⁵⁰
With peppers, onions, and Monterey Jack cheese in a flour tortilla.

Mini Vegetarian Pizzas \$3²⁵
With Goat Cheese and Shiitake Mushrooms.

Mixed Seafood Beggars Purse \$3
With shrimp, scallops and crab.

Parmesan Breaded Artichoke Hearts \$2²⁵

Pecan Breaded Chicken Tenders \$2²⁵
With honey mustard and BBQ sauce.

Pork Pot Stickers \$2
With sesame soy dipping sauce.

Pork Shao Mai \$1⁷⁵
Asian Dumpling of seasoned pork, with soy ginger dipping sauce.

Portobello Mushroom Beggars Purse \$4⁵⁰
Portobello mushrooms sautéed in butter with garlic and herbs.

Portobello Mushroom Puffs \$2⁵⁰
Grilled Portobello with Roma tomatoes, roasted red peppers, and goat cheese in a flaky crust.

Sesame Chicken Strips \$1⁷⁵
Marinated in sesame oil, and breaded with sesame seeds.

Served with sweet and sour sauce and tangy soy ginger dipping sauce.

Shrimp & Herbed Cheese Phyllo Beggars Purse \$3

Shrimp Pot Sticker \$1⁵⁰
Fried Asian appetizer, with shrimp and vegetables.

Shrimp Spring Rolls \$2²⁵
Cabbage, celery, shrimp and oriental spices in a bite sized spring roll.

Smoked Chicken Spring Roll \$2²⁵
With tomatoes, jalapenos, and cilantro.

Smoked Chicken-Tequila Burrito \$2²⁵
With Monterey Jack cheese and peppers in a flour tortilla roll.

Southern Fried Chicken Strips \$2
With Honey Mustard dipping sauce.

Southwest Spring Roll \$2²⁵
Chorizo sausage, Monterey Jack cheese, and black beans in a crispy spring roll wrapper.

Szechuan Beef Sate \$2⁵⁰
Marinated in ginger, garlic, and teriyaki sauce...on a stick.

Tri-Colored Seafood Dumpling \$1⁷⁵
Asian dumpling of crab and shrimp, served with a soy ginger dipping sauce.

Vietnamese Spring Roll \$2²⁵
With vegetables, black mushrooms, chicken and glass noodles.

Wild Mushroom Beggars Purse \$2⁵⁰
Portobello, Cremini, Shiitake, Oyster and Button mushrooms sautéed with brandy in a buttery phyllo purse.

Wild Mushroom Tartlets \$2⁷⁵

Wild Mushroom Strudel \$2²⁵
With parmesan cheese



VANDERBILT
CATERING

Presentations	Chef Presentations	Buffets	Tastings	Salads	Served Meals
Desserts	Snacks, Sweets & Beverages	Sweets	Boxed Lunches	Deli Bar	Breakfast

Tastings

continued

CHILLED TASTINGS

Asparagus Wrapped in Prosciutto with Boursin Cheese \$1⁷⁵

Beet, Walnut and Blue Cheese Pinwheel \$2

Cheddar Biscuits with Maple Glazed Ham \$2²⁵
With red onion compote.

Gourmet Canapés \$1⁷⁵
Chefs choice of seasonal ingredients. Recent selections have included tuna ceviche in corn tortillas, mini BLT croustades with pancetta, and smoked salmon nori stacks.

Mini Turkey Sandwiches on Yeast Rolls \$2
With honey mustard, tomato, and sprouts.

Sliced beef Tenderloin on Yeast Rolls \$2⁵⁰
Served with horseradish cream and whole grain French mustard.

Tortilla Chips and Dips \$3⁷⁵
With pico de gallo, salsas, and fresh guacamole.

Turkey Pinwheels \$2
Spinach tortilla with smoked turkey, boursin cheese, and shaved red onions.

Vegetable Pinwheels \$1⁵⁰
Spinach tortilla filled with boursin cheese and Julienne vegetables.



VANDERBILT
CATERING

Presentations	Chef Presentations	Buffets	Tastings	Salads	Served Meals
Desserts	Snacks, Sweets & Beverages	Sweets	Boxed Lunches	Deli Bar	Breakfast

Salads

MAIN COURSE SALADS

Please select one of the following salads. Each salad includes rolls and butter.

Top any of the following with: Grilled Chicken, Marinated Flank Steak or 2 Gulf Shrimp – add \$4.00

Top any of the following with: Sliced Roast Beef Tenderloin or Chardonnay Poached Salmon Filet – add \$6.00

Classic Caesar Salad

\$10

Romaine lettuce tossed with Parmesan cheese, herbed croutons and creamy Caesar dressing.

Mediterranean Salad

\$12

Mixed greens with peppers, red onion, kalamata olives, feta cheese and garlic croutons in a light vinaigrette.

Chef's Green Salad

\$10

Mixed baby greens with oven roast tomatoes, toasted pine nuts, grilled Portobello mushrooms, black pepper croutons, and balsamic vinaigrette.

Cobb Salad

\$14

Crispy greens, hard boiled eggs, blue cheese, diced tomatoes, garlic croutons, and pancetta with Italian vinaigrette.

BUILD YOUR OWN GOURMET SALAD

\$12

Select three of the following items to create your own main course salad.

Each salad includes rolls and butter.

Southwestern Black Bean and Roasted Corn Salad

Mediterranean Lentil Salad

Marinated Grilled Vegetable Salad

Fresh Mozzarella cheese and Plum Tomato Salad with Basil

Pasta, Pesto and Pea Salad

Seasonal Fruit Salad

Panzanella

Penne Pasta Salad with Sun Dried Tomatoes, Parmesan and Basil

Arugula and Red Bliss Potato Salad with Blue Cheese

Broccoli, Bacon and Raisin Salad



VANDERBILT
CATERING

Presentations	Chef Presentations	Buffets	Tastings	Salads	Served Meals
Desserts	Snacks, Sweets & Beverages	Sweets	Boxed Lunches	Deli Bar	Breakfast

Served Meals

- | | |
|--|--|
| <p>Chicken Margarita \$14
Marinated breast of chicken, grilled and served with tequila-lime vinaigrette and julienne tortilla strips, Spanish rice and steamed vegetables.</p> <p>Chicken Paillard \$15
Breast of chicken filled with tomato, spinach, havarti cheese and basil, grilled and served with saffron rice and sautéed green beans.</p> <p>Firecracker Chicken \$15
Peppered pan seared breast of chicken with red and yellow pepper sauces, oven roasted new potatoes and grilled vegetables.</p> <p>Duo of Salmon and Filet of Beef \$27
Grilled filet of salmon with basil pesto sauce, petit filet of beef tenderloin with cabernet demi-glace, duchess potatoes and steamed asparagus and carrots.</p> <p>Filet of Beef Tenderloin \$25
Seared filet of beef tenderloin with wild mushroom ragout and red wine sauce, oven roasted Yukon gold potatoes and grilled seasonal vegetables.</p> <p>Herb Crusted Salmon \$23
Atlantic salmon filet topped with fresh herbs and bread crumbs, Yukon gold potato puree, and zucchini and yellow squash sautéed with red onion and peppers.</p> <p>Grilled Medallions of Pork Tenderloin \$17
Grilled medallions of pork tenderloin served on caramelized sweet onions, and served with a whole grain mustard sauce, new potatoes w/ parsley, and sugar snap peas.</p> <p>Grilled Veal Medallions \$40
A generous veal medallion, grilled and served on a bed of white beans, shiitake mushrooms, tomato concassé and tender asparagus tips with rosemary and truffle essence and Parmesan cheese.</p> | <p>Roast Lamb Chops \$32
Roast double cut lamb chops with port wine demi-glace, smashed potatoes and a sautéed blend of fennel, leeks, asparagus, and peppers.</p> <p>The Mixed Grill \$36
Grilled medallion of pork tenderloin, roast lamb chop, and pan seared salmon filet, served with chive mashed potatoes and buttered asparagus.</p> <p>Chicken Champignon \$16
Boneless breast of chicken stuffed with wild mushrooms, lightly breaded and served with a chardonnay cream. Served with oven roasted potatoes and sautéed zucchini and tomatoes.</p> <p>Vegetarian Ravioli \$14
With classic marinara sauce, sautéed zucchini, yellow squash, peppers, and topped with fresh basil, cracked black pepper and Romano cheese.</p> <p>Vegetarian Paella \$12
Saffron rice cooked with seasonal vegetables to include squashes, fennel, carrots, onions, asparagus, mushrooms and eggplant with a seasoned tomato sauce, olives, garlic and herbs.</p> <p>Vegetarian Strudel \$14
Roasted vegetables and a light herb cream sauce wrapped in layers of phyllo dough, and baked. Served with tomato coulis and topped with Spanish manchego cheese.</p> <p>Vegetarian Falafel and Couscous \$14
3 Falafel Patties over a warm couscous salad, served with sautéed garlic green beans and harissa yogurt and a green curry leaf sauces.</p> |
|--|--|



VANDERBILT
CATERING

Presentations	Chef Presentations	Buffets	Tastings	Salads	Served Meals
Desserts	Snacks, Sweets & Beverages	Sweets	Boxed Lunches	Deli Bar	Breakfast

Desserts

DESSERTS

\$5

Chocolate Chocolate Stack Cake

New York Style Cheesecake with Fruit or Chocolate Topping

Fresh Berry Parfait

Caramel Apple Pie

Key Lime Pie

Carrot Cake

Apple Cobbler with Cinnamon Whipped Cream

Chocolate Caramel Brownie Parfait

Gourmet Pecan Pie

A LA CARTE DESSERTS

\$6

Mocha Mousse with Raspberry Sauce and Crystallized Ginger

Tiramisu with White and Dark Chocolate Sauces

Mocha Hazelnut Truffle Torte

Individual Chocolate Truffle Cake

Panna Cotta with Seasonal Berries

Seasonal Fruit Galette

Individual Mixed Berry Tart

Chocolate Raspberry Pie

Cappuccino Hazelnut Cheesecake



VANDERBILT
CATERING

Presentations	Chef Presentations	Buffets	Tastings	Salads	Served Meals
Desserts	Snacks, Sweets & Beverages	Sweets	Boxed Lunches	Deli Bar	Breakfast

Snacks, Sweets & Beverages

SWEETS

Chocolate Dipped Strawberries

\$2

Mini Cookies

50¢

Mini Fudge Brownies

75¢

Baklava

\$1⁷⁵

Assorted Chocolate Truffles

\$2

Mini Gourmet Dessert Variety

Assorted bite sized pastries that may include Lemon Bars, Mini Baklava, Chocolate Raspberry Bites, and Mini Assorted Cheesecakes.

\$1⁷⁵

Chocolate Fondue Bar

Including cut Pineapple, Strawberries, Lemon Pound Cake and Brownie Pieces.

\$4

SNACKS

Assorted Gourmet Cookies

\$1

Brownies

\$1

Granola Bars

\$1²⁵

Trail Mix

\$1²⁵

M&Ms

\$1

Mini Candy Bars

75¢

Starlight Mints

\$2/lb.

Party Pretzels

\$1

Popcorn

\$1

Potato Chips

\$1

Roasted Red Pepper Hummus and Pita Points

\$2⁵⁰

Jumbo Soft Pretzels

\$1⁷⁵

Hot Dogs

\$2⁷⁵

BEVERAGES

Assorted Soft Drinks

\$1²⁵

Bottled Water

\$1⁷⁵

Bottled Juices

\$1⁷⁵

Lemonade

\$1

Iced Tea

\$1

Bongo Java Coffee

(Regular or De-Caf)

\$1²⁵

Commodore Punch

\$1

Sparkling White Grape Punch

\$1²⁵

Hot Spiced Cider

\$1⁵⁰

Hot Chocolate

\$1

Hot Teas

\$1



VANDERBILT
CATERING

Presentations	Chef Presentations	Buffets	Tastings	Salads	Served Meals
Desserts	Snacks, Sweets & Beverages	Sweets	Boxed Lunches	Deli Bar	Breakfast



Sweets

Chocolate Dipped Strawberries	\$2	Assorted Gourmet Cookies	\$1
Mini Cookies	50¢	Baklava	\$1 ⁷⁵
Mini Fudge Brownies	75¢	Assorted Chocolate Truffles	\$2
Mini Gourmet Dessert Variety	\$1 ⁷⁵	Chocolate Fondue Bar	\$4
Assorted bite sized pastries that may include lemon bars, mini baklava, chocolate raspberry bites, and mini assorted cheesecakes.		Including cut Pineapple, Strawberries, Lemon Pound Cake and Brownie Pieces.	



VANDERBILT
CATERING

Presentations	Chef Presentations	Buffets	Tastings	Salads	Served Meals
Desserts	Snacks, Sweets & Beverages	Sweets	Boxed Lunches	Deli Bar	Breakfast

Boxed Lunches

All Boxed Lunches include sandwich, chips, whole fruit (apple or orange), cookie or brownie, and appropriate condiments and cutlery. (Please limit three different variety lunches per event.)

\$6⁷⁵

Ham and Swiss on Rye
w/ lettuce and tomato

Tuna Salad on Wheat
w/ lettuce and tomato

Pastrami and Swiss on Rye
w/ sauerkraut and Russian dressing

Grilled Veggie Sandwich on 7 Grain Bread

Roast Beef and Provolone on Sourdough
w/ lettuce and tomato

Classic Sub
Ham, Turkey, and Salami on a Hoagie Roll
w/ Provolone cheese, lettuce and tomato

Turkey and Cheddar on Sourdough
w/ lettuce and tomato

Vandy Club
Turkey, Ham and Bacon with Cheddar Cheese
on Wheat w/ lettuce and tomato

Chicken Salad on Sourdough
w/ lettuce and tomato

GOURMET SIDES

replace the whole fruit or chips w/ gourmet side, add \$1 per substitution

Seasonal Fruit Salad

Panzanella

Marinated Grilled Vegetables

Roast Corn and Black Bean Salad

Penne Pasta Salad

Mediterranean Lentil Salad

Red Bliss Potato Salad

Pasta, Pesto and Pea Salad

Plum Tomato and Mozzarella Salad

Yukon Potato Salad with Chives

SANDWICH BAR

\$8⁷⁵ per person

Sandwich bar includes:

Assortment of Ham, Turkey, and Roast Beef
Assorted sandwich breads
Sliced Cheddar, Swiss and Provolone cheeses
Lettuce, tomato and assorted condiments
Plus choice of two side items



VANDERBILT
CATERING

Presentations	Chef Presentations	Buffets	Tastings	Salads	Served Meals
Desserts	Snacks, Sweets & Beverages	Sweets	Boxed Lunches	Deli Bar	Breakfast

Deli Bar

\$8⁷⁵ per person

Deli bar includes:

Assortment of Ham, Turkey, and Roast Beef

Assorted sandwich breads

Sliced Cheddar, Swiss and Provolone cheeses

Lettuce, tomato and assorted condiments

Plus choice of two side items:

Fruit salad

Marinated grilled vegetables

Penne pasta salad

Red bliss potato salad

Plum tomato and mozzarella salad

Panzanella

Pasta, pesto and pea salad

Roast corn and black bean salad

Mediterranean lentil salad

Yukon potato salad with chives



VANDERBILT
CATERING

Presentations	Chef Presentations	Buffets	Tastings	Salads	Served Meals
Desserts	Snacks, Sweets & Beverages	Sweets	Boxed Lunches	Deli Bar	Breakfast

Breakfast

Vandy Continental

\$6⁷⁵

Fresh seasonal fruit tray and choice of two of the following: fresh bagels, Danish, muffins, coffee cake or individual fruit yogurt.

Vandy Commodore

\$13⁵⁰

Fresh seasonal fruit tray, assorted pastries and biscuits, scrambled eggs, crisp bacon, sausage patties, cinnamon apples and hash brown potatoes or cheese grits.

*Add Belgian Waffles for \$2²⁵ to either of the above.
Add Chef presented station \$4²⁵ to either of the above.*

A LA CARTE

Muffins	\$1 ²⁵	Fruit Yogurts	\$1 ⁷⁵
Bagels and Cream Cheese	\$2	Biscuits	\$1
Danish	\$1 ²⁵	Sausage Biscuits	\$2
Doughnuts (dozen)	\$13 ⁵⁰	Country Ham and Biscuit	\$2 ²⁵
Coffee Cakes	\$1 ⁵⁰	Individual Vegetable Quiche	\$2 ²⁵
Croissants	\$2	Individual Quiche Lorraine	\$2 ²⁵
Scones	\$2 ⁸⁵	Cereals with Milk	\$3 ⁵⁰
Whole Fruit	\$1	Cheese Blintz with Fruit Topping	\$3 ⁷⁵
Seasonal Fruit Tray	\$3		