Time to pack away your heavy winter coats and welcome back warmer weather and the return of bright and colorful blooms. Celebrate the budding season with a variety of fun packages including a Lent and Passover friendly buffet, a grilled cheese sandwich station, and new infused waters! 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: 304.293.0462 or email: catering_sales@mail.wvu.edu.

**BREAKFAST À LA CARTE SELECTIONS & ADD ONS**

Forbidden Rice Breakfast Taco
1 Taco | 200 cal
Hearty Grain Tortilla Crepes with Scallions, Eggs, Forbidden Rice, Bok Choy, Shiitake Mushrooms, Cilantro and Chili Oil
$24.99 per dozen

Banana, Honey and Peanut Butter Biscuit
1 Biscuit | 380 cal
Fresh Baked Buttermilk Biscuit with Peanut Butter, Sliced Bananas and Honey
$12.99 per dozen

Strawberry Coconut Chia and Quinoa Parfait
1 Parfait | 370 cal
White Quinoa, Chia Seeds, Fresh Strawberries, Toasted Coconut, Almond Milk, Greek Yogurt, Vanilla and Honey
$2.79 each *Contains nuts

Oui French Style Yogurt
1 Yogurt | 160-170 cal
A thick, subtly sweet, fresh tasting yogurt made with simple ingredients and poured and set in its own glass pot.
$13.99 for 8 cups

**ADVENTURE BOX TAKEAWAYS**

Minimum Order of 3.

Aztec Pollo Asado Adventure Box
1 Box | 170 cal
Slow Roasted Mexican Seasoned Chicken, with an Aztec Grain Salad, Pico De Gallo and Corn Chips
$7.69 each

Chili Lime Chicken Salad
1 Salad | 920 cal
Brown Rice, Red Beans, Pico De Gallo, Avocado, Scallions, Ancho Chicken over Romaine with Ancho Chili Lime Ranch Dressing
$14.39 each

**PREMIUM TAKEAWAY OR “GRAB & GO” SANDWICHES**

Minimum Order of 3.

Calabrese Style Chicken Naan
1 Sandwich | 360 cal
Marinated Grilled Chicken Breast. Layered with Roasted Red Peppers, Fresh Tomatoes, Red Onion, Provolone and Arugula with Pesto Aioli
$12.49 each

Raspberry, Honey & Goat Cheese Sandwich
1 Sandwich | 320 cal
Honey and Lemon Zest-Spiked Goat Cheese, Raspberry Jam, and Basil On Brioche
$12.49 each *Contains nuts

**PREMIUM TAKEAWAY OR “GRAB & GO” SALADS**

Minimum Order of 3.

Chili Lime Chicken Salad
1 Salad | 920 cal
Brown Rice, Red Beans, Pico De Gallo, Avocado, Scallions, Ancho Chicken over Romaine with Ancho Chili Lime Ranch Dressing
$14.39 each

Turkey Multigrain Salad
1 Salad | 500 cal
Romaine, Crisp Cabbage, Quinoa, Farro, Roasted Turkey, Fresh Mint, Basil & Cilantro with a Garlic Lime Vinaigrette
$14.39 each

Fresh Orange, Strawberry & Pecan Salad
1 Salad | 440 cal
Salad of Oranges, Strawberries, Candied Pecans, Blue Cheese, Roasted Fennel, Balsamic Vinaigrette & Crushed Red Pepper
$12.49 each

Consult with our catering team on adding a soup du jour to your package for an additional $2.75 per guest.

**SERVED LUNCHEONS & DINNERS**

Pork Chop with Cilantro Pumpkin Seeds Pesto with Green Beans and Tomatoes
1 Entrée | 380 cal
Grilled Pork Chop Topped with Cilantro-Pumpkin Seed Pesto and Served with Green Beans and Grape Tomatoes
$24.99 per guest

Grilled Flank Steak Salad with Red Onions, Tomatoes and Spinach
1 Entrée | 490 cal
Marinated and Grilled Flank Steak and Red Onions on a Bed of Baby Spinach and Tomato Wedges
$26.99 per guest

Turkey Multigrain Salad
1 Salad | 500 cal
Romaine, Crisp Cabbage, Quinoa, Farro, Roasted Turkey, Fresh Mint, Basil & Cilantro with a Garlic Lime Vinaigrette
$14.39 each

**CHILI LIME CHICKEN SALAD**

**Grilled Flank Steak Salad with Red Onions, Tomatoes and Spinach**

1 Entrée | 490 cal
Marinated and Grilled Flank Steak and Red Onions on a Bed of Baby Spinach and Tomato Wedges
$26.99 per guest

**CARROT OSSO BUCCO WITH CREAMY POLENTA**

Grilled Flank Steak Salad with Red Onions, Tomatoes and Spinach
1 Entrée | 490 cal
Marinated and Grilled Flank Steak and Red Onions on a Bed of Baby Spinach and Tomato Wedges
$26.99 per guest

**AZTEC POLLO ASADO**

**ADVENTURE BOX**

Slow Roasted Mexican Seasoned Chicken, with an Aztec Grain Salad, Pico De Gallo and Corn Chips
$7.69 each

**CALABRESE STYLE CHICKEN NAAN**

Marinated Grilled Chicken Breast. Layered with Roasted Red Peppers, Fresh Tomatoes, Red Onion, Provolone and Arugula with Pesto Aioli
$12.49 each

**VEGAN VEGETARIAN MINDFUL**

WVU Culinary Creations Catering
304.293.0462
Website: www.diningservices.wvu.edu/catering
Email: catering_sales@mail.wvu.edu
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Spring Catering Specials and Prices are available through May 31st, 2019

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

Additional nutritional information available.

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SPECIALTY STATIONS
Minimum group size 20.

Spring Buffet
1 Guest | 805 - 1660 cal
The first flush of Spring brings warmer weather, flowering buds and the promise of a season's bounty. Celebrate and come together with this delicious buffet.

$22.99 per guest | Add-On entrée $5.00 per guest

LENT & PASSOVER FRIENDLY!
Ask your Catering Manager for more details

Choose one Soup:
- Matzo Ball Soup
- Cold Cantaloupe Mint Soup
- Mint Snap Pea Soup

Choose one Salad:
- Fennel & Orange Salad
- Greek Salad
- Spring Salad

Choose one Entrée:
- Citrus & Herb Crusted Salmon
- Vegetable Roll Up
- Stuffed Flounder Florentine

Served with the following Sides and Dessert:
- Lemon Quinoa
- Roasted Asparagus Spears
- Herbed Yukon Potatoes
- Flourless Chocolate Torte

SPECIALTY STATIONS
Minimum group size 20.

Ooey, Gooey & Grilled
1 Guest | 955-1365 cal
We all love a good grilled cheese sandwich! Celebrate National Grilled Cheese Month in April with a delicious Grilled Cheese sandwich buffet.

$19.99 per guest

Choose three Sandwiches to feature:
- Grilled Cheese & Tomato
- Grilled Cheese, Tomato & Bacon
- Pepper Belly Melt
- Mac & Rib Melt
- Goat Cheese Melt
- French Onion Soup Melt
- Brie Melt

Choose one Dessert Sandwich:
- S'Mores Melt
- Apple Pie Melt

Choice of one Side:
- Tater Tots
- Baked Tater Tots
- French Fries
- Baked French Fries

Served with:
- Mason Jar Pickles

Add-On Tomato Soup (8 oz | 180 cal) for $ 2.75 per guest

SPECIALTY STATIONS
Minimum group size 20.

Cinco De Mayo Breaks

Churro Break
1 Guest | 290-720 cal
Build Your Own Churro and Cinnamon Sugar Tortilla Chip Bar! $5.99 per guest

Choose two sauces:
- Caramel
- White Chocolate Sauce
- Raspberry Puree
- Milk Chocolate Sauce

Choose three toppings:
- Chocolate Chips
- Rainbow Sprinkles
- Salted Crushed Peanuts
- Shredded Coconut

Served with:
- Churros
- Cinnamon Sugar Tortilla Chips

Chips & Dips Break
1 Guest | 135-290 cal
Take a Break with our tasty Chips and Dips Bar! $5.99 per guest

Comes with:
- Tortilla Chips
- Guacamole
- Black Olives
- Sour Cream
- Shredded Cheddar Cheese
- Sliced Scallions

Choose one additional dip:
- Mild Salsa
- Chipotle & Vegetable Salsa
- Black Bean & Corn Salsa
- Salsa Verde

VEGAN VEGETARIAN MINDFUL