



# **CULINARY CREATIONS** **CATERING**



## **2018 Catering Guide**



# **DINING SERVICES**

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# A Letter to our Guests

WVU's Culinary Creations Catering is proud to share with you our new 2017 catering menu. We've spent nearly two years researching food trends, sourcing fresh ingredients, and developing new recipes. We think this new menu strikes the right balance of trend, taste, and affordability!

As always, our service to you remains a top priority. China, flatware, table skirts, and linens are included and there is no additional charge for delivery. Our catering sales staff will work with you to pick the perfect menu options for any occasion and our professional chefs and experienced wait staff will ensure a personalized event that will exceed your expectations.

Our familiarity with WVU gives us an unparalleled perspective on your needs. We provide service to most university locations and can assist you in your effort to select the perfect venue. In addition, if you are booking your event through Culinary Creations, the invoice and payment process is easy and convenient. In short, no outside caterer can match the ease with which we serve the university community.

Whether it's a breakfast with prospective students, a lunch meeting with fellow faculty, or a served dinner with VIPs, our goal is to provide you with the opportunity to enjoy your catered event and wow your guests with zero stress.

Once you've had a chance to browse the new menu, visit our website, fill out an order form, and let us take it from there.

Catering Director, WVU Culinary Creations

# BREAKFAST



**Breakfast Packages**

**6**

**Breakfast Add-Ons**

# Breakfast Packages

Minimum Number of 10 Guests for Breakfast Orders

## Go First Breakfast

Assorted donut holes, mini cinnamon rolls, mini muffins. Fresh brewed regular and decaf coffee, select teas with hot water. **\$4.75 per guest.**

## Mountaineer Morning

Assorted donut holes, assorted fresh baked scones, raspberry bites, fresh baked croissants, butter, and jam. Fresh brewed regular and decaf coffee, select teas with hot water. **\$5.75 per guest.**

## Healthy Start

Individual yogurt, fresh baked granola bars, fresh cut seasonal fruit, miniature muffins, warm cinnamon oatmeal with pecans and dried cherries. Fresh brewed regular and decaf coffee, chilled orange juice, select teas with hot water. **\$7.50 per guest.**

## Morgantown Sunrise

Scrambled eggs, your choice of bacon, sausage, or turkey sausage, hash brown potatoes or potato pancakes, assorted pastries. Fresh brewed regular and decaf coffee, chilled orange juice, select teas with hot water. **\$8.50 per guest.**



Assorted bagels



## Add any of these items below to your breakfast package

Scrambled eggs	\$1.75/guest	Fresh baked granola bars	\$15.50/dz
Spinach and Swiss cheese strata	\$3.25/guest	Fresh baked scones	\$13.50/dz
Ham and cheddar quiche	\$3.25/guest	Assorted donut holes	\$6.00/dz
Roasted vegetable frittata	\$3.25/guest	Fresh baked croissants	\$17.50/dz
Berry strata	\$3.25/guest	Miniature cinnamon rolls	\$7.00/dz
Home fries with sweet onion & peppers	\$1.25/guest	Individual yogurt assorted flavors	\$1.60/ea
Hash brown potatoes	\$1.00/guest	Individual yogurt parfaits (granola & fruit)	\$3.50/ea
Potato pancakes	\$1.25/guest	Fresh baked mini muffins	\$8.50/dz
Applewood smoked bacon (2 slices)	\$1.85/guest	Raspberry sticks	\$12.50/dz
Sausage links (2 links)	\$1.25/guest	Fresh seasonal whole fruit	\$0.95/ea
Sausage patties (2 patties)	\$1.25/guest	Fresh cut fruit bowl	\$2.50/guest
Turkey sausage patties (2 patties)	\$1.50/guest		
Breakfast ham	\$1.35/guest		
Biscuits and gravy	\$1.95/guest		
Crème brûlée French toast	\$3.50/guest		
Cinnamon swirl French toast	\$3.00/guest		
French toast sticks with warm syrup	\$2.50/guest		

**Fresh baked croissants**



# LUNCH



Petite Croissant Sandwiches

<b>Lunch Buffets</b>	<b>10</b>
<b>To-Go Box Lunches</b>	
<b>Salad Lunches</b>	<b>14</b>

# Lunch Buffets

## Market Street Deli Buffet

Honey maple ham, smoked turkey breast and roast beef, with cheddar, mozzarella and Havarti cheeses, lettuce and tomato tray, red skin potato salad, and our own creamy Dijon mustard sauce. Comes with French and multi-grain batard sandwich rolls and marbled rye bread.

**\$10.00/person**

## Bella Italiana

Tuscan garlic chicken, penne with sun-dried tomato basil alfredo, farfalle with fresh tomato, onion, and spinach, green beans with lemon and capers, garlic butter breadsticks, mixed greens, tomato, black olives, pepperoncini, shaved parmesan, balsamic vinaigrette.

**\$13.95/person**

## Deluxe Soup and Salad Buffet

Mesculin salad greens and romaine lettuce, tomatoes, cucumbers, cheddar cheese, olives, broccoli, baby carrots, croutons, grilled chicken and sliced steak, plus a choice of a soup and 2 dressings. Includes soup crackers, bread, and rolls.

**\$12.50/person**

## The Backyard Classic

All beef hot dogs, grilled pub burgers, vegetarian burgers, red skin potato salad, orzo pasta salad, condiment tray with lettuce, tomato, onion, and pickles, house made BBQ potato chips, fresh seasonal fruit bowl, lemonade and iced tea.

**\$11.95/person**

## Down South BBQ

Southern fried chicken legs, thighs, and breasts, BBQ beef brisket, Southern vinegar slaw, macaroni and cheese, spicy baked beans, jalapeno cornbread muffins. House salad with dressing choice. Pictured across. **\$15.95/person**

## Island Fever

Teriyaki chicken with pineapple jalapeno relish, macadamia nut crusted Mahi Mahi, lemon basmati rice, sweet and spicy stir fried vegetables, salad with mixed greens, mango, cucumber, avocado, red pepper, and honey-ginger soy dressing, roll with butter. **\$17.95/person**

## Deluxe Sandwich Tray

A selection of three sandwich options, our Italian Combo, Santa Cruz Club, and Mediterranean Sandwiches served with house chips, pickles, whole fruit, and cookies. Comes with bottled water and soda. **\$9.50/person**

All buffets come with coffee, iced tea, and water, unless otherwise noted. Additional beverage station serving 12 oz. bottle soda and 20oz bottled water may be added for an additional 2.00/person.





### **Down South BBQ Buffet**

Salad dressing choices for Deluxe Soup & Salad, Down South BBQ Buffet options: Caesar, ranch, Italian French, balsamic vinaigrette, thousand island, basil vinaigrette, blue cheese, parmesan peppercorn, honey Dijon, fat free Italian, and fat free ranch. Soup options for Deluxe Soup & Salad Buffet are baked potato, beef noodle, broccoli and cheddar, cream of mushroom, chicken and rice, Italian wedding, southwest chicken chowder, tomato basil, and vegetarian vegetable.



# Boxed Lunches

All sandwiches and wraps are delivered boxed and ready to enjoy. Orders come with a bag of chips, piece of fruit, cookies, and a 12oz soda or 20oz bottle water. Gluten free breads and wraps are available on request. See our Lunch Buffet page for dine-in sandwich options.

## The Beefeater

Sliced roast beef, cheddar cheese, lettuce and tomato, red onion, and asiago horseradish mayo on roasted garlic panini bread. **\$9.50/person**

## Italian Combo

Hand-sliced honey maple ham, smoked turkey breast and salami, provolone cheese, red onion, lettuce and tomato on ciabatta roll with red wine vinaigrette. **\$9.50/person**

## Chicken Caprese

Grilled chicken breast, mixed greens, tomato, basil, fresh mozzarella, and balsamic reduction on an Italian ciabatta roll. Pictured.

**\$9.50/person**

## Santa Cruz Club

Smoked turkey breast, bacon, lettuce and tomato, Monterey jack cheese, and mayonnaise on sourdough bread.

**\$9.50/person**

## Buffalo Ranch Club

Thin sliced buffalo chicken, bacon, lettuce and tomato, with provolone cheese and ranch dressing on sourdough bread. **\$9.50/person**

## Pesto Grilled Chicken and Roasted Red Peppers

Grilled chicken breast, lettuce, tomato, and roasted red peppers with in-house made pesto mayonnaise. **\$9.50/person**



Chicken Caprese Sandwich

## Mediterranean Sandwich

Cilantro jalapeño hummus, roasted red peppers, sliced cucumbers, lettuce and tomatoes, feta cheese, and sundried tomato mayonnaise on rustic sandwich roll. **\$9.25/person**

## Vegan Hummus Slam

Cilantro and jalapeno hummus, crisp lettuce, tomato, cucumbers, and red onion on a tomato wrap. **\$9.25/person**

## Athens Wrap

Grilled chicken breast, feta cheese, hummus, cucumber, lettuce, red onion, Caesar dressing, served on a spinach tortilla. **\$9.50/person**

## Portobello Spinach Sandwich

Grilled Portobello mushroom, baby spinach, red onion and tomato on focaccia bread with red pepper mayonnaise. **\$9.25/person**

## Buffalo Chicken Wrap

Buffalo chicken, blue cheese crumbles, lettuce, tomato, red onion, spicy ranch dressing, served on a flour tortilla. **\$9.50/person**

## Tuscan Wrap

Pepperoni, Genoa salami, ham, provolone cheese, lettuce, tomato, red onion, oregano red wine vinaigrette served on a flour tortilla. **\$9.50/person**

## To-go Salad Options

Salad to-go packages come with dinner roll, whole fruit, cookie, and soda or water.

## Chicken Caesar Salad

Grilled chicken breast on a bed of romaine, croutons, shaved parmesan cheese, with Caesar dressing. **\$12.95/person**

## Greek Salad

Grilled chicken, romaine, tomatoes, Kalamata olives, red onion, feta cheese, cucumbers, and sweet Greek mustard dressing. **\$12.95/person**

## Asian Chicken Salad

Grilled chicken, crisp romaine lettuce, red bell peppers, water chestnuts, crispy noodles, with sesame vinaigrette. **\$9.95/person**



Our house-made chips are made fresh for each event, seasoned with salt, pepper, and a unique blend of spices.

# Lunch Salads

Served with warm rolls, butter, coffee, iced tea, and water. See [Boxed Lunches](#) for to-go salad options. Pre-plated and pre-served at each place setting

## Southwest Chicken Salad

Spiced grilled chicken over mixed greens, tomato, red onion, cucumbers, and avocado with chipotle chili dressing and tortilla crisps. **\$9.95/person**

## Black and Blue Salad

Grilled flank steak, mixed greens, tomatoes, red onion, blue cheese crumbles, with balsamic vinaigrette. **\$10.95/person**

## Mediterranean Salmon Salad

Grilled salmon, baby spinach, orzo, tomato, pine nuts, feta with red wine vinaigrette. **\$11.95/person**

## Thai Flank Steak Salad

Spicy grilled flank steak, romaine lettuce, tomato, cucumbers, peanuts, carrots, and chili-lime dressing. **\$10.95/person**

## Sweet and Spicy Salmon Salad

Spicy grilled salmon, mixed greens, diced cucumber, goat cheese, green onion, pine nuts, and tomato vinaigrette. Pictured. **\$11.95/person**

## Pecan Chicken Salad

Pecan crusted chicken, dried cherries, mandarin oranges, green onion over mixed greens with maple dressing. **\$9.95/person**

## Vegetarian Asian Tofu Salad

Sesame crusted tofu, mixed greens, scallions, cucumbers, tomatoes, carrots, with spicy peanut dressing. **\$9.25/person**

## Greek Chicken Salad

Grilled chicken, romaine salad, tomatoes, Kalamata olives, red onion, feta cheese, cucumbers, and sweet Greek mustard dressing. **\$9.95/person**

## Vegetarian Mediterranean Chop Salad

Crisp romaine lettuce, chick peas, roasted red peppers, almonds, grilled zucchini. **\$9.25/person**





Sweet and Spicy Salmon Salad

# Hors D'oeuvres





## Vegetarian & Seafood

Fresh seasonal vegetable display	\$2.75/guest
Fresh seasonal fruit skewers	\$18.95/dz
Domestic and international cheese display	\$3.00/guest
Fresh seasonal fruit display	\$2.75/guest
Fresh tomato and yellow pepper crostini	\$19.95/dz
Fresh artichoke, basil, and parmesan crostini	\$15.95/dz
Walnut, arugula, and gorgonzola crostini	\$15.95/dz
Vegetable bars	\$13.95/dz
Hummus (red pepper, chipotle, or pizza) with toasted pita chips	\$19.95/qt
Spicy gazpacho shrimp shooters	\$30.00/dz
Shrimp cocktail with spicy cocktail sauce	\$28.95/dz
Smoked salmon on black pepper potato chip	\$19.95/dz
Crab salad in flaky phyllo cup	\$28.95/dz
Spicy crab and cucumber rounds	\$28.95/dz

Roasted red potato bites



Fresh tomato and yellow pepper crostini



Fresh seasonal fruit display

## Sliders, Snacks & Sandwiches

Curry chicken salad crostini	\$18.95/dz
Steak chimichurri crostini	\$21.95/dz
Chicken salad tea sandwiches	\$13.95/dz
Tuna salad tea sandwiches	\$13.95/dz
Fresh mozzarella, tomato, and basil tea sandwiches	\$16.95/dz
Cucumber and dill tea sandwiches	\$14.95/dz
Petite croissant sandwiches (tuna, chicken, ham or egg salad)	\$18.95/dz
Smoked turkey breast slider with house made creamy Dijon mustard sauce	\$17.95/dz
Honey maple ham slider with house made creamy Dijon mustard sauce	\$17.95/dz
Italian club slider	\$20.95/dz
Fresh tomato basil bruschetta	\$14.95/dz
Applewood smoked BLT with pesto mayonnaise	\$20.95/dz
Roasted red potato bites stuffed with bacon and sour cream	\$15.95/dz



## Chicken

Sesame chicken bites with spicy peanut sauce	\$21.95/dz
Coconut chicken bites with red chili sauce	\$21.95/dz
Fontina chicken bites Creamy fontina and sun dried tomato blend enveloped in a moist chicken breast strip and coated with herb seasoned breading	\$22.95/dz
Chicken wings, unbreaded BBQ, Buffalo, or Butter Garlic	\$15.95/dz
Chicken Cordon Bleu Tender delicious chicken with smoky ham and creamy imported Swiss cheese in puff pastry dough	\$22.95/dz

## Other Options

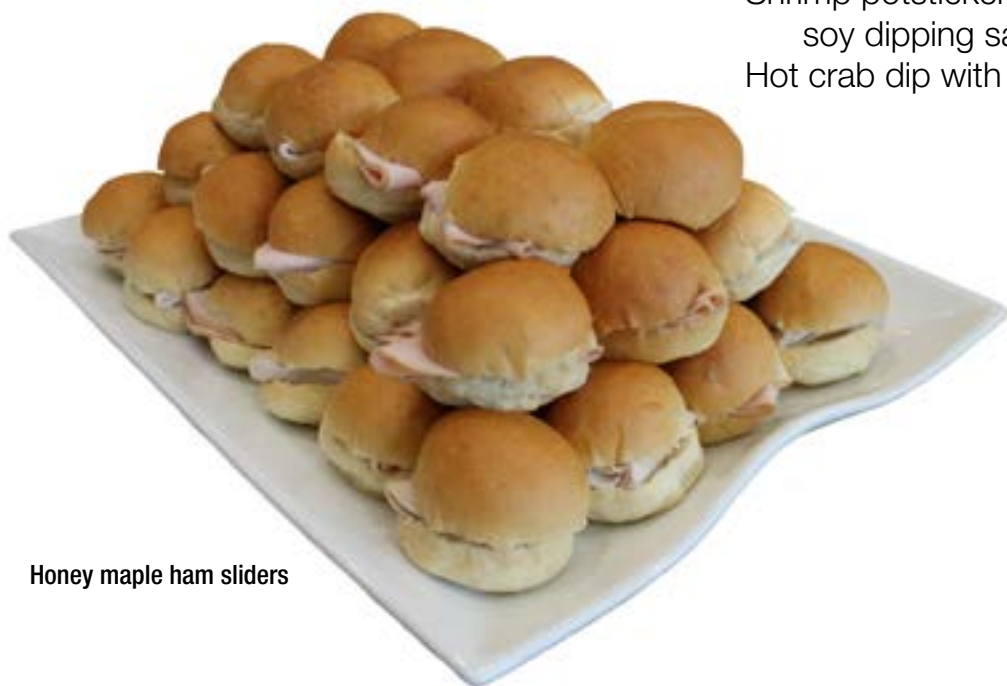
Meatballs (Italian, Swedish, or BBQ)	\$11.95/dz
Asian short rib pot pie Tender short ribs braised with green onions and sweet Asian spices in a tart shell.	\$24.95/dz
Pizzette with spicy sausage, fresh tomato, and basil.	\$24.95/dz
Spicy sausage stuffed mushrooms with sweet glaze.	\$24.95/dz

## Dips & Spreads

Buffalo chicken dip with tortilla chips	\$35.00/qt
Hot crab dip with crackers	\$45.00/qt
Hot spinach artichoke dip with toasted pita triangles	\$25.00/qt

## From the Sea

Crab stuffed mushrooms Large whole mushroom cap stuffed with crab meat.	\$19.95/dz
Scallops wrapped in bacon	\$23.95/dz
Mini crab cakes with red chili mayo	\$19.95/dz
Maple pepper salmon skewer	\$24.95/dz
Shrimp potstickers with ginger soy dipping sauce	\$24.95/dz
Hot crab dip with crackers	\$45.00/qt



Honey maple ham sliders

More options on next page

## Vegetarian Hot Hors D'oeuvres

Asparagus asiago rolls	\$19.95/dz
Fresh cut asparagus spears, asiago cheese, wrapped into a crispy phyllo roll	
Mini assorted quiche	\$15.95/dz
Feta and sun-dried tomato phyllo	\$16.95/dz
A tangy blend of whipped feta, cream cheese, ricotta cheese, and sun-dried tomatoes seasoned with scallions and white pepper wrapped in phyllo dough	
Deep dish pizza quiche	\$19.95/dz
Rich pizza sauce blended with mozzarella, parmesan, and cheddar cheese in a hand-made tart shell	
Spanakopita	\$15.95/dz
A flaky triangle phyllo pastry filled with spinach and zesty feta cheese.	
Vegetable spring roll with chili sauce	\$18.95/dz
Green cabbage, onion, carrots, mushrooms, red peppers, water chestnuts, cilantro, glass noodles, soy and sesame garlic wrapped up to make a tasty, traditional spring roll.	
Brie and raspberry in phyllo log	\$15.95/dz
Double cream brie cheese mixed with toasted almond flakes. Topped with raspberry jam and wrapped in phyllo dough.	
Breaded parmesan artichoke hearts	\$20.95/dz
Quartered artichoke hearts topped with goat cheese, battered and rolled in a parmesan breading.	

## Chef's Stations

A Chef's station can only be added to a full reception of at least 50 guests. Portions are hors d'oeuvres sized. Prices listed do not include additional Chef attendant fees.

<b>Pasta Station</b>	\$4.00/guest
Choice of two pastas: cheese tortellini, bow tie, penne, orecchiette.	
Choice of two sauces: Alfredo, marinara, Bolognese, or pesto cream.	

### Carved Turkey Breast

Oven roasted turkey breast, seasoned, carved, with homemade slider rolls and creamy maple vinaigrette and honey mustard. Serves 50 guests.	\$85.00/Turkey Breast
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### Carved Black Oak Ham

Slow roasted ham with slider rolls, honey mustard and mayonnaise. Serves 75 guests.	\$125/Ham
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### Roasted Top Round Beef

Top round of beef, seasoned to perfection, carved to order with slider rolls. Served with creamy horseradish mayonnaise. Serves 75 guests.	\$225/ Beef Cut
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# Dinner Menus



Chicken Bruschetta with Israeli Cous Cous and Fresh Cut Green Beans

**Served Dinners**  
**Custom Buffets**

**27**

# Served Dinners

Served dinners include a house salad and choice of vegetable, rolls and butter, coffee, decaf, iced tea, and ice water.

## 6 oz Filet Mignon

**25.95/person**

6 oz. filet mignon with three peppercorn demi glaze, and aspic potato stack.

## 6 oz Beef Tenderloin

**25.95/person**

Beef tenderloin medallions, cabernet reduction, roasted fingerling potatoes.

## 10 oz N.Y. Strip Steak

**21.95/person**

10 oz. N.Y. strip steak, cognac butter and Portobello mushroom ragout.

## Pan Seared Thyme Airline Chicken

**16.95/person**

Pan seared thyme infused airline chicken with tomato jus, and fresh herb and wild mushroom farro.

## Crispy Crab Cakes

**22.95/person**

Crispy crab cakes with Creole mustard sauce, fresh scallion parmesan polenta. Pictured Below.



Crispy crab cakes

## **Airline chicken breast Marsala**

**16.95/person**

Airline chicken breast Marsala over fresh herb and roasted pepper orzo.

## **Mexican Pork Tenderloin**

**18.95/person**

Mexican spice rubbed pork tenderloin with sweet potato tamale and bourbon- ancho sauce.

## **Pecan Crusted Pork**

**18.95/person**

Pecan crusted pork tenderloin with Carolina mustard sauce, creamy jalapeno polenta.

## **Grilled Vegetable Stack**

**16.95/person**

Grilled marinated vegetable and tempeh stack on white rice with tomato vinaigrette and basil oil.

## **Grilled Salmon**

**21.95/person**

Grilled salmon with tangy honey glaze and spicy tomato relish, rice pilaf.

## **Chilean Sea Bass**

**21.95/person**

Chilean sea bass with yellow pepper grits and roasted Poblano sauce.

## **Soy Maple Salmon**

**21.95/person**

Soy maple salmon, wild rice and toasted pecan pilaf.

## **Shrimp and Grits**

**19.95/person**

Lemon garlic shrimp and grits.

## **Chicken Bruschetta**

**16.95/person**

Parmesan crusted chicken with tomato basil relish.



# Served Dinners, Continued

## Side Vegetable Options

Choice of one of these vegetable options to be served as a side with your dinner.

Grilled asparagus • Haricot vert • Fresh green beans • Honey glazed baby carrots with tops • Sautéed broccoli rabe • Cauliflower puree • Sweet pea and basil puree • Oven roasted Brussel sprouts

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## Optional Salad Upgrades

All served dinners include a house salad, which may be upgraded for an additional cost:

**Spinach salad** with strawberries, toasted almonds, and balsamic glaze. \$1.00 additional per guest.

**Baby green salad** with toasted pecans, gorgonzola, and raspberry vinaigrette. \$1.50 additional per guest.

**Romaine hearts salad** with crispy bacon, blue cheese crumbles, and creamy dressing. \$1.50 additional per guest.

### Dressing Options for House Salad

Caesar • Ranch • Italian • French  
Balsamic Vinaigrette • Thousand Island  
Basil Vinaigrette • Blue Cheese •  
Parmesan Peppercorn • Honey Dijon  
Fat Free Italian • Fat Free Ranch

## Desserts

See page 31 for [dessert options](#)



Our signature dessert:  
White Chocolate-Raspberry Soufflé Cake

# Custom Buffets

Custom buffets come with a choice of two entrees, two sides, and one salad. All buffets include rolls and butter, coffee, decaf, iced tea and water.

## Poultry

Bread stuffed chicken breast with homestyle pan gravy	\$5.00/guest
Chicken bruschetta (parmesan crusted chicken with tomato basil relish)	\$5.00/guest
Parmesan crusted chicken with tomato basil cream sauce	\$5.00/guest
Grilled lime marinated chicken with ancho Chili sauce	\$5.00/guest
Grilled chicken breast, applewood smoked bacon, bleu cheese	\$5.00/guest
Double crunch honey garlic chicken	\$5.00/guest
Pretzel crusted chicken with honey Dijon sauce	\$5.00/guest
Spicy southwest chicken with black bean, corn, and jalapeño salsa	\$5.00/guest
Pan seared chicken with artichoke and peppers in herb wine sauce	\$5.00/guest
Bacon and herb roasted turkey breast with pan sauce	\$4.00/guest

## Seafood

Sweet and spicy grilled salmon	\$7.50/guest
Thai chili salmon	\$7.50/guest
Maple pepper salmon	\$7.50/guest
Grilled salmon with tangy honey glaze and spicy tomato relish	\$7.50/guest
Maryland style crab cakes with spicy mustard remoulade	\$9.00/guest

## Beef

Grilled flank steak with balsamic onion confit	\$7.00/guest
Grilled flank steak with Mesa steak glaze	\$7.00/guest
Marinated grilled flank steak with blue cheese sauce	\$7.00/guest
Spice grilled beef tenderloin with caramelized spring onions and horseradish cream	\$10.00/guest
Grilled tenderloin medallions of beef with brandied wild mushroom and thyme sauce	\$10.00/guest
Herb roasted sliced top round of beef	\$5.00/guest
Bar-B-Que beef brisket	\$7.00/guest

Haricot vert green beans



## Pasta

Turkey Sausage, tomato, and kale penne pasta	\$4.00/guest
Farfalle with fresh tomato, onion, and spinach	\$3.75/guest
Tortellini primavera (with tomato, asparagus, red peppers, parmesan, and basil)	\$4.00/guest
Tortellini alfredo	\$3.75/guest
Bow tie pasta with bacon tomato cream sauce	\$3.75/guest
Penne with chili roasted red pepper cream sauce	\$3.75/guest
Penne with basil, kale pesto	\$3.75/guest
Shrimp scampi linguine	\$5.50/guest
Meat lasagna	\$3.75/guest
Vegetable lasagna	\$4.00/guest
Ricotta stuffed shells with marinara sauce	\$3.75/guest





## Potato Sides

Garlic mashed red skinned potatoes	\$1.75/guest
Mashed sweet potatoes with cinnamon butter	\$1.75/guest
Twice baked potato	\$2.00/guest
Au gratin potatoes	\$2.00/guest
Parsley potatoes	\$1.50/guest
Baked potato with sour cream and butter	\$1.50/guest
Chipotle and cheddar mashed potatoes	\$1.75/guest
Roasted fingerling potatoes	\$2.50/guest

## Grain Sides

Wild rice	\$1.50/guest
Rice pilaf	\$1.50/guest
Mushroom and onion barley	\$2.25/guest
Quinoa with toasted pine nut	\$2.25/guest
Parmesan herb polenta	\$2.00/guest

## Vegetable Sides

Garlic parmesan green beans	\$1.25/guest
Green bean and red pepper toss	\$1.50/guest
Garlic roasted asparagus	\$2.50/guest
Broccoli parmesan	\$1.25/guest
Honey, orange glazed baby carrots	\$1.25/guest
Oven roasted cauliflower florets	\$1.50/guest
Roasted zucchini and squash	\$1.25/guest
Green beans almondine	\$1.25/guest
Malibu blend (orange and yellow carrots, cauliflower, broccoli)	\$1.25/guest
Caribbean blend (broccoli, yellow carrots, green beans, and red pepper)	\$1.25/guest
Fresh steamed broccoli with lemon butter	\$1.25/guest
Fresh broccoli, cauliflower, and baby carrot medley	\$1.25/guest
Corn	\$1.25/guest
Balsamic marinated roasted vegetables	\$1.75/guest
Haricot vert green beans	\$3.50/guest

## Salads

**All buffets require a minimum choice of one salad.**

Tossed salad: iceberg lettuce, tomato wedge, cucumber, black olives	\$2.00/guest
House salad: mixed greens, tear drop tomatoes, English cucumber, red onion, and olives	\$2.50/guest
Zesty Greek salad: romaine, tomato, cucumber, black olives, radish, feta cheese, red onion, red wine vinaigrette dressing	\$2.50/guest
Classic Caesar salad: romaine lettuce, croutons, grated parmesan cheese	\$2.50/guest
Crunchy strawberry salad: romaine, strawberry, almonds, green onion, balsamic dressing	\$3.00/guest
Cranberry almond spinach salad: baby spinach, cranberries, green onion, toasted almonds, apple cider poppy seed vinaigrette	\$3.00/guest

# Dessert Menus



Mini cupcakes

## **Featured Desserts**

**Cakes, Tortes & Pies** **33**

**Baked Desserts** **33**

**Cookies** **33**

# Featured Desserts

## Apple tarts

**3.95/tart**

Fresh apples in light puff pastry, with a frangipane filling. Apples from West Virginia are used when they're in season.

## Tiramisu

**5.50/slice**

A dessert classic, perfectly paired with an after dinner coffee. Ladyfingers and mascarpone custard are layered with a trademark hint of espresso.

## Chocolate lovin spoonful cake

**5.00/slice**

One of our most popular desserts. A thick, rich chocolate cake with that extra "spoon full" of love.

## Lemon Italian cream cake

**5.50/slice**

A lighter dessert for a lighter meal. Two fresh lemon cake layers with an Italian cream filling.

## White chocolate-raspberry soufflé cake

**5.50/slice**

Our signature dessert. White chocolate mousse and raspberries layered between chocolate soufflé cake and topped with a chocolate ganache. Made from scratch- don't miss out! Pictured below.



**White Chocolate-Raspberry Soufflé Cake**



## Cakes, Tortes, & Pies

Banana cream pie	\$3.50/slice	8 slices
Chocolate cream pie	\$3.50/slice	8 slices
Coconut cream pie	\$3.50/slice	8 slices
Lemon cream pie	\$3.50/slice	8 slices
Apple pie	\$3.50/slice	8 slices
Blueberry pie	\$3.50/slice	8 slices
Cherry pie	\$3.50/slice	8 slices
Pumpkin pie	\$3.50/slice	8 slices
Assorted cupcakes	\$10.95/dz	one dozen
Individual bourbon pecan pie tart	\$4.75/tart	14 tarts
Big carrot cake	\$5.00/slice	14 slices
New York style cheesecake, plain	\$4.25/slice	16 slices
New York style cheesecake, with topping	\$4.75/slice	16 slices
Individual chocolate tart	\$5.50/tart	16 tarts

## Baked Desserts

Butterscotch pecan blondies	\$5.50/dz	one dozen
Brownies	\$9.95/dz	one dozen
Mini-cheesecakes	\$9.95/dz	one dozen
Sheet cake, half	\$25.50 ea.	one cake
Sheet cake, full	\$46.50 ea.	one cake
Basic mini cupcakes	\$10.80/dz	one dozen
Cupcakes, white batter	\$14.50/dz	one dozen
Cupcakes, chocolate batter	\$14.50/dz	one dozen
Cupcakes, yellow batter	\$14.50/dz	one dozen
Gourmet cupcakes, with specialty flavors	\$23.50/dz	one dozen

## Cookies

Assorted cookies	\$6.95/dz	one dozen
Assorted petite gourmet cookies	\$9.25/dz	one dozen
Candy tin	\$15.95/ea	one dozen
Coconut macaroons	\$9.25/dz	one dozen
Cookie tin	\$17.95/tin	one tin
Deluxe cookie tin	\$19.95/tin	one tin
Flying WV cookies	\$8.50/dz	one dozen
Petite flying WV cookies	\$8.50/dz	one dozen
Pecan sandies	\$9.25/dz	one dozen
Holiday cookies	\$9.25/dz	one dozen
Mountaineer hugs	\$7.25/dz	one dozen
Pecan tassies	\$8.25/dz	one dozen
Spritz cookies	\$7.75/dz	one dozen



Culinary Creations Catering also welcomes any special dessert requests, like this multi-tier cake from WVU's 148th birthday celebration. Please give our team a month's advance notice to properly prepare for your event's special needs.

# Beverages





## Hot Beverages

Coffee	\$13.95/gal
Decaffeinated Coffee	\$13.95/gal
Hot Water, with tea bags and hot chocolate	\$13.50/gal
Hot Chocolate	\$13.50/gal
Apple Cider	\$14.95/gal

## Cold Beverages

Lemonade	\$13.50/gal
Iced Tea	\$13.50/gal
Punch, Citrus	\$13.50/gal
Punch, Cranberry	\$13.50/gal
Punch, Tropical	\$13.50/gal
Punch, Fruit	\$13.50/gal
Punch, Strawberry Sparkle	\$16.95/gal
Apple Cider	\$14.95/gal

## Bottled Beverages

Bottled Soda, 12 oz., Coke Products	\$1.00/bottle
Bottled Soda, 2 liter, Coke Products	\$2.25/bottle
Bottled Apple Juice, 15 oz.	\$1.50/bottle
Bottled Orange Juice, 15 oz.	\$1.50/bottle
Bottled Water, 10 oz.	\$1.25/bottle
Bottled Water, 20 oz.	\$1.50/bottle
Milk, half pint	\$0.75/each

## Water Stations

\$10.00/station

A Water Station can be delivered for your event to use for meal service, rest breaks, snack breaks, or even long meetings. One water station serves 100 guests.



# Catering Guidelines

Policies and procedures covering all events

## Important Deadlines

Depending on the size and scope of the event, Culinary Creations Catering will need advance notice to ensure your order is properly organized and delivered accurately on time:

### **One Week Prior to the Event:**

Notice required for small meetings, receptions, or refreshment breaks.

### **Two-Three Weeks Prior to the Event:**

Notice required for events requiring menu selection, such as luncheons and dinners

### **One Month Prior to the Event:**

Notice required for unusually large events, events requiring custom menu planning, or events requiring complex details. Orders placed more than one month prior, with no changes to the menu leading up to the event, will receive a 10% discount on this guide's published prices.

## Guarantees

An estimated number of guests must be provided at the time of your booking. The final guest count (guarantee) must be submitted at least 72 business hours prior to the event. If attendance is equal to or less than the guarantee, you will be billed for the guarantee. If attendance exceeds the guarantee, you will be billed for the actual attendance. If no guarantee is submitted, the original estimate becomes the guarantee.

Culinary Creations guarantees sufficient quantities of food and table settings to accommodate the guarantee plus five percent or a maximum of ten guests above the guarantee, whichever is less. All events with hot and/or perishable foods displayed will remain open for a maximum of 2 hours. At the events end, all food and beverages will remain the property of WVU Dining Services.

Event prices in this guide are based on our required minimum of 20 guests unless otherwise noted. If you wish to book a smaller event, additional costs may be added to your total depending on the individual menu and/or circumstances.

## Cancellation, Late Booking, & Late Change Fees

To avoid a \$50 Late Booking Fee or Cancellation Fee, please make sure to book your event or cancel your event at least 72 business hours before your event will begin. Event cancellations must be received in writing. Events cancelled less than 72 hours prior to the event will still be billed for the guaranteed number of guests. To avoid a \$25 Late Change Fee, please make all of your changes at least 72 business hours before your event. Making these changes and orders at least 72 business hours in advance will help ensure a successful event by affording us adequate time to properly prepare and present your event. Culinary Creations Catering may waive these fees at their discretion.

## Pricing Disclaimer

Due to market fluctuations, we reserve the right to change prices at our discretion.



## **Alcohol**

Those wishing to serve alcohol, as a supplement to a catered event, must seek authorization from Robin Yorty, Exec. Director and Chief Protocol Officer, University Events, (304) 293-8023, or robin.yorty@mail.wvu.edu before the event is scheduled. After you have received the required authorization, event hosts must provide Culinary Creations with written notice of intent to serve alcohol and are required to purchase all alcohol independently. Culinary Creations will provide bar staff for events serving alcohol. See “Staffing Information” below for more details, or contact your catering representative with any questions.

## **Room Reservations**

Your room reservation arrangements for tables, chairs, room set-up, and delivery must be made separately with either the WVU Physical Plant or the appropriate facility prior to booking your event. Event location must be available two hours prior to the start of the event for setup. Tables, chairs, and room set-up must be complete two hours prior to event start.

## **Rain Cancellations**

A rain location must be secured for any outdoor events. The catering manager working with your event will determine if the event will need to be moved due to inclement weather.

## **Floral Arrangements**

Culinary Creations Catering will gladly add floral arrangements to your event. Please let your catering manager know if you'd like to add floral arrangements, and we can provide a floral cost estimate based on seasonal availability. Floral requests must be made at least two weeks prior to an event. No changes can be made to floral orders two weeks prior to the event.

## **Staffing Information**

Additional service staff will be subject to a charge of \$15/hour per server for a minimum of four consecutive hours, which will include prep, set up, service, and clean up times. An on site Chef is \$60/hour. Staff are provided at no additional charge for full meals. Receptions, refreshment breaks, continental breakfasts include set-up, and for these events, service staff can be arranged at an additional charge.

## **Food Allergies & Special Diets**

Culinary Creations Caterings is happy to accommodate any guests with special diet needs. It is of supreme importance that our team is fully prepared to serve safe, allergen free dishes to guests whose conditions may cause illness or even death. To guarantee a safe and delicious dining experience for these unique guests, the event coordinator is responsible for ensuring the following

1. Please provide Culinary Creations Catering any unique dietary needs 72 hours prior to the event start time. This includes vegetarian, vegan, food allergies, religious diets, or any other unique dietary need.
2. Be aware and communicate to guests as needed that nut products are used in our kitchens, though we are able to prepare allergen free food in a separate, sterile environment with 72 hours prior notice.
3. For events that do not provide Culinary Creations Catering with this information 72 hours in advance of the event, we cannot guarantee that we will be able to provide a safe and healthy accommodation to guests with unique diets.





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