

Crisp, cool air is on it's way! Not to worry, we have a new Fall menu that will warm you up! We are featuring brand new tasty recipes - take a look at the delicious toast bars filled with flavours, the homecoming specialty, build your own chilled apple cider cocktail and more! These delicious dishes are available for a limited time. Contact our Catering department to schedule your next event with delicious food and impeccable service.

GET COZY



BREAKFAST

Apple Cinnamon Raisin Parfait

1 Parfait | 220 cal

Raw oats, milk, maple syrup and cinnamon chilled overnight topped with chopped apples
\$2.99 each / minimum order 20 people



Farmers Egg Breakfast Bowl

1 Bowl | 290 cal

Freshly prepared Italian breakfast potatoes topped with scrambled eggs, ham, onions, peppers & finished with cheddar cheese

\$5.99 each / minimum order 20 people

Add-Ons to the breakfast bowl:

- Scrambled Egg White (2 oz | 70 cal) \$1.50/bowl  

Create your Own! Toast Bar

1 Toast | 205-350 cal

Fresh, fun and healthy! Build your own toast with our interactive toast bar! Guest can customize it anyway they like!

\$4.99 per guest / minimum order 20 people



ADVENTURE BOX TAKEAWAYS



Aztec Pollo Asado Adventure Box

1 Box | 390 cal

Slow roasted mexican seasoned chicken, with an aztec grain salad, pico de gallo, guacamole and tri color corn chips

\$5.75 each / minimum order 3 people



Fall Harvest Adventure Box

1 Box | 530 cal

Grilled chicken with roasted butternut squash, shallots, pita chips, green beans, kale & white balsamic vinaigrette

\$5.75 each / minimum order 3 people

GRAB AND GO SANDWICHES



Turkey Pesto Provolone Sandwich

1 Sandwich | 440 cal

Oven roasted turkey, sundried tomato pesto on whole wheat bread with leaf lettuce, provolone & pickled red onions

\$11.50 per guest / minimum order 3 people

Fresh Mozzarella & Red Pepper Rollup

1 Sandwich | 350 cal

Fresh mozzarella, spring mix, roasted eggplant and roasted yellow and red peppers with a basil lemon yogurt spread

\$11.50 per guest / minimum order 3 people

GRAB AND GO SALADS

Roasted Beets, Pear, Orange and Goat Cheese Salad

1 Salad | 380 cal

Baby spinach, roasted red and golden beets tossed with cranberry vinaigrette with oranges, pear, goat cheese and walnuts

\$12.50 per guest / minimum order 3 people



Maple Chicken And Acorn Squash Salad

1 Salad | 820 cal

Greens, cranberries, apples, carrots and pepitas tossed in apple cider vinaigrette topped with maple chicken and squash

\$13.25 per guest / minimum order 3 people

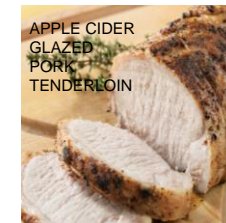
SERVED LUNCHEONS AND DINNERS

Cranberry Dijon Chicken Breasts

1 Guest | 100 cal

Chicken breast marinated in cranberry sauce, Dijon mustard and vinaigrette

\$17.75 per guest



Apple Cider Glazed Pork Tenderloin

1 Guest | 340 cal

Rosemary, orange and ginger pork tenderloin poached in apple cider broth

\$15.99 per guest

Korean Bbq Tofu, Basmati & Vegetables

1 Guest | 400 cal

BBQ roasted tofu, basmati rice with edamame, red onions and carrots

\$14.99 per guest



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

 VEGAN  VEGETARIAN  MINDFUL

WVU CULINARY CREATIONS CATERING

304.293.0462

Web: www.diningservices.wvu.edu/catering

Email: catering_sales@mail.wvu.edu

 **CULINARY
CREATIONS
CATERING**

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HORS D' OEUVRES

Cilantro Garlic Shrimp Skewers 1 Skewer | 20 cal

Skewered Shrimp Marinated in Ginger, Garlic and Cilantro, Served with a Sweet Tomato Jam
\$22.99 per dozen / minimum order 3 dozen

Mini Samosas 1 Samosa | 120 cal

Crispy mini vegetable samosas
\$21.25 per dozen / minimum order 3 dozen



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SPECIALTY STATIONS

Homecoming 1 Guest | 1270-2520 cal

Autumn: is a good time to surround yourself with good food, good friends and family. You'll fall in love with this comforting and delicious, cool-weather menu.
Bon Appétit!
\$17.75 each / minimum order 20 people

Hot Pretzel Station 1 Guest | 180-500 cal

Pretzel your way to the pretzel bar! Set this up as a fun afternoon break, or pair this with a salad, beverages and dessert for a complete meal!
\$6.25 each / minimum order 20 people

Popcorn Bar 1 Guest | 40-300 cal

Fresh Popped Popcorn with your choice of Seasoning. Create, Toss and Eat.
\$4.35 each / minimum order 20 people

ADD ON DESSERTS

The Donut Shop! 1 Guest | 40- 2730 cal

Mmmm...Donuts! There's a donut for every sweet tooth!
\$6.99 each / minimum order 20 people

Choose from:

- Plain Donut Hole V (1 Donut | 40 cal)
- Dulce De Leche Donut (1 Donut | 390 cal)
- S'Mores Donut (1 Donut | 390 cal)
- Sticky Bun Donut Holes V (1 Donut | 360 cal)
- Matcha Donut Holes V M (1 Donut | 270 cal)
- Chocolate Decadence Donut Holes (1 Donut | 420 cal)
- Cinnamon Sugar Donut Holes (1 Donut | 460 cal)

Candy Bar - Halloween Delight! V 1 Guest | 370 cal

The Ultimate Candyfest: A Lavish Spread of Everyone's Favorite Candies Arranged Temptingly.
Get a Jump on Halloween!
\$4.99 each / minimum order 20 people

ADD ON BEVERAGES



Shaken, Not Stirred Apple Cider Bar 1 Guest 110- 830 cal

You'll love this Fall beverage selection! Create your own Chilled Apple Cider Cocktail by adding your choice of condiments. Add some delicious sweet treats to make it the perfect afternoon break!
\$30.00 per gallon / minimum order 2 gallons

Condiments:

- Diced Apples VG (1 oz | 15 cal)
- Ground Cinnamon V (2 pods | 100 cal)
- Fresh Rosemary Springs VG (1/2 tsp | 0 cal)
- Fresh Orange Wedges V (1 wedge | 0 cal)
- Fresh Basil Leaves VG (1/2 tsp | 0 cal)
- Ground Nutmeg VG (1/2 tsp | 5 cal)

Syrups:

- Diced Apples V (1 oz | 0 cal)
- Ground Cinnamon V (1 tsp | 0 cal)
- Star Anise V (2 pods | 0 cal)
- Fresh Rosemary Springs V (1/2 tsp | 0 cal)
- Fresh Orange Wedges V (1 wedge | 0 cal)

Add on a Sweet Treat:

- Sticky Bun Donut Holes V (1 Donut | 68 cal)
 - \$6.99 per dozen
- Maple & Bacon Donut Holes (1 Donut | 80 cal)
 - \$6.99 per dozen
- Chocolate Chess Bar (1 bar | 260 cal)
 - \$19.99 per dozen

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Fresh, fun and healthy! Build your own toast with our interactive toast bar! Guest can customize it anyway they like!

\$4.99 per guest / minimum order 20 people

Choose Two Signature Toasts:

- **Plain Jane** | 250 cal
Sourdough toast topped with crunchy peanut butter, strawberry jam and fresh sliced strawberries
- **Avocado Chimichurri Toast** | 320 cal
Sliced roasted garlic toast topped with avocado, chimichurri, radish and baby arugula
- **Almond Butter & Caramelized Banana Toast** | 330 cal
Sliced sourdough bread with almond butter, caramelized bananas, roasted almonds and dark chocolate
- **Honey Granola Toast** | 230 cal
Sourdough toast topped with Greek yogurt, dates, granola and honey

Add-On additional signature toast for \$2.49 / minimum order 20



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Hot Pretzel Station 180-500 cal

Pretzel your way to the pretzel bar! Set this up as a fun afternoon break, or pair this with a salad, beverages and dessert for a complete meal!

\$6.25 each / minimum order 20 people

Bavarian Soft Pretzel Stick (1 stick | 180 cal)

Condiments/Toppings:

- Cheese Sauce (2 oz | 230 cal)
- Jalapeño Cheese Sauce (2 oz | 45 cal)
- Chipotle Ranch Dressing (2 oz | 45 cal)
- Honey Mustard Sauce (1 tbsp | 100 cal)
- Spicy Brown Mustard (1 tbsp | 80 cal)
- Yellow Mustard (1 tbsp | 15 cal)
- Taco Seasoning (1 tsp | 10 cal)
- Cajun Seasoning (1 tsp | 10 cal)
- Kosher Salt (1 tsp | 0 cal)
- Ranch Dressing Mix (1 tsp | 5 cal)

Popcorn Station 1 Guest | 40-300 cal

Fresh popped popcorn with your choice of seasoning. create, toss and eat.

\$4.35 each / minimum order 20 people

Popcorn (1 Cup | 40 cal)

Toppings:

- Cinnamon Ground (1/2 tsp | 0 cal)
- Cayenne Pepper (1/2 tsp | 0 cal)
- Brown Sugar (1/2 tsp | 10 cal)
- Garlic Powder (1/2 tsp | 0 cal)
- Curry Powder (1/2 tsp | 0 cal)
- Grated Parmesan Cheese (1/2 tsp | 0 cal)

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\$17.75 each / minimum order 20 people

Choose one entree:

- Roast Turkey (4 oz | 100 cal)
- Eggplant Parmesan Casserole (1 ea | 130 cal)
- Ancho Mango Bbq Glazed Chicken Breast (3 oz | 110 cal)
- Smoked Beef Brisket (4 oz | 270 cal)

Choose up to four sides:

- Green Beans with Lemon and Walnuts (3 oz | 210 cal)
- Roasted Brussel Sprouts (4 oz | 170 cal)
- Corn and Green Onion Pudding (1 square | 110 cal)
- Chipotle Roasted Butternut Squash (4 oz | 260 cal)
- Glazed Roasted Root Vegetables (4 oz | 190 cal)
- Truffle Oil Mashed Potatoes (4 oz | 100 cal)
- Brown Sugar Glazed Sweet Potatoes (4 oz | 300 cal)
- Apple Cider Red Cabbage Slaw (3 oz | 25 cal)
- Wild Rice, Apples & Walnuts Salad (3 oz | 150 cal)
- Bistro Potato Salad (3 oz | 7 cal)
- Pear Vegetable Salad (3 oz | 45 cal)

Choose up to three desserts:

- Apple Pie Crumble Snack Pot (1 Snack Pot | 230 cal)
- Apple Pie (1 slice | 410 cal)
- Pumpkin Pie (1 slice | 380 cal)
- Apricot Bars (1 bar | 190 cal)
- Peach Cobber (1 slice | 320 cal)
- Sweet Potato Pie (1 slice | 250 cal)

Included:

- Whipped Cream (2 Tbsp | 250 cal)

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