

UMW Catering
Tiered Menu Offerings
Selections for Winter: December 2011 – February 2012

Soup & Salad:

Cream of Parsnip Soup

A Mild, Creamy Homestyle Soup Made From Fresh Parsnips, Drizzled with Truffle Oil and Garnished with Parsley

Citrus Spinach and Pasta Salad

Farfalle Tossed with Baby Spinach, Bacon, Pecans, Egg, Red Onion, & Mandarin Oranges All in Our Balsamic Vinaigrette

Greens with Lemon Vinaigrette

Romaine, Spinach and Radicchio with Lemon Herb Vinaigrette, Garnished with Pecorino Romano

Appetizers:

Beef Short Rib in a Red Potato Cup

Tender Slow-roasted Short Ribs in a Rich Brown Sauce, Served in Red Potato Cups with a Kick of Horseradish Tucked Inside

Broccoli Rabe and Fresh Mozzarella Crostini

Grilled Crostini Slathered with Pesto, Topped with Fresh Mozzarella, Garlicky Broccoli Rabe and Sundried Tomato Relish

Grilled Pita Falafel and Vegetable Relish

Grilled Mini Pita Rounds Topped with a Dab of Hummus, One Falafel, and a Sprinkling of Sundried Tomato Relish

Entrées:

Roasted Vegetable Tomato and Polenta with Coulis

Yummy Polenta Squares Sautéed Till Crispy, Topped with Roasted Vegetables and Our Homemade Tomato Coulis

Apricot & Goat Cheese Chicken Breast

Succulent Chicken Roulades Stuffed with Chopped Apricots and Goat Cheese & Served Over a Light Warm Sauce served with Sweet Potatoes Whipped with Butter and Seasoned with Brown Sugar and Cinnamon and Unbelievably Delicious: Brussel Sprouts Cooked Very Lightly, Then Pan-tossed with Sundried Tomatoes and Pine Nuts

Braised Ribs with Chocolate

A Dash of Shaved Chocolate is the Secret to this Succulent Offering of Braised Short Ribs in Savory Brown Sauce

Breakfast Buffets – Value Menu

Seasonal Sliced Fresh Melon Tray

Individual mini three-berry yogurt parfaits

Assorted mini nutbreads

Crispy Potato Hash Browns

Eggs Benedict with Canadian Bacon (or w/o)

Aspreto Coffee, decaffeinated coffee and hot water for tea

Mediterranean: Italy

Antipasti Di Italia

A Sampler of Genoa Salami, Marinated Artichokes, Fresh Provolone Cheese, Seasoned Tomatoes & Baguette Crisps

Greek Lemon Chicken with Orzo and Sautéed Mushrooms

Crispy Sautéed Chicken Breast Topped with a Creamy Spinach Mixture and Mozzarella served with Creamy and Delicious Orzo Pasta Blended with Roasted Zucchini, Red Peppers and Tender Peas, Topped with Parmesan and Sautéed Fresh Button Mushrooms

Cannoli Cake

A Dream Come True: Layers of Sweet, Creamy Ricotta, Bakery Fresh White Cake, Tart Cherries, and Chocolate Chips

Carving/Tabled Station:

Herb Roasted Turkey Breast with Cranberry Orange Compote and Dijonnaise Spread

Carved Juicy and Delectable Turkey Breast Roasted in a Savory Layer of Classic Herbs: Garlic, Parsley, and Thyme with Cranberry Orange Compote and Dijonnaise spread and served with assorted dinner rolls

Brown Sugar Rubbed Pork with Apple Chutney and Stone Ground Mustard

Roast Pork Loin, Tender and Lean, Sweetened by Our House Special Brown Sugar Rub with Apple chutney and stone ground mustard and served with assorted dinner rolls.

Desserts:

Praline Cream Pie

A Sweet Rich, Decadent Praline Pie Studded with Chopped Pecans and Dolloped with Cool Whipped Topping

Gluten-Free Vanilla Cake with Lime Curd & Coconut Frosting

Vanilla Cake with Lime Curd Frosting, fantastic Gluten Free cake with fresh Lime Curd between layers and Coconut Cream Cheese frosting slathered on top

Tiramisu Cupcakes

Coffee Infused Cupcake Topped with Espresso Cream Icing and a Sprinkle of Cocoa