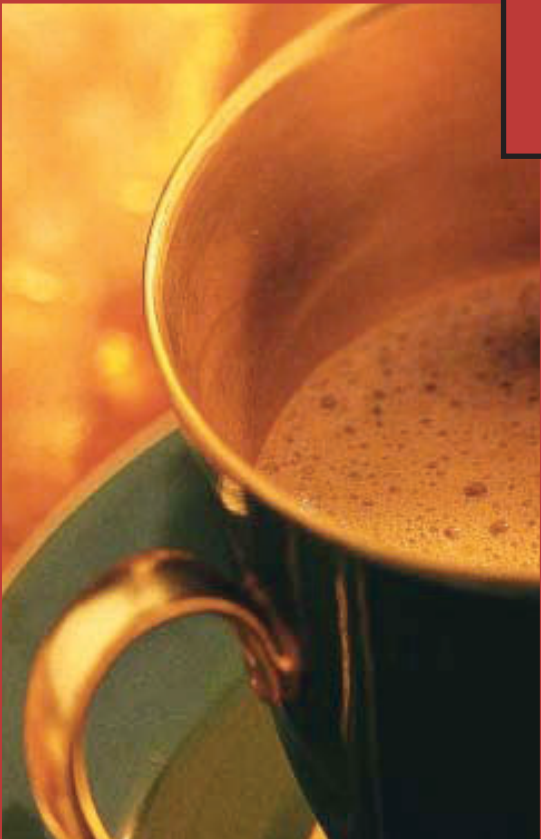


The University of  
Texas at Arlington

*Campus  
Catering*



# Table of Contents

<i>General Information and Conditions</i>	
<i>Breakfast Buffets . . . . .</i>	<i>1</i>
<i>Quick &amp; Easy Breakfasts. . . . .</i>	<i>2</i>
<i>Customized Breakfast Buffet . . . . .</i>	<i>2</i>
<i>Casual Lunch . . . . .</i>	<i>3</i>
<i>Plan a Picnic . . . . .</i>	<i>5</i>
<i>Classic Buffet . . . . .</i>	<i>6</i>
<i>Italian-Themed Buffets. . . . .</i>	<i>7</i>
<i>Mexican-Themed Buffets. . . . .</i>	<i>10</i>
<i>Sandwiches &amp; More Buffets . . . . .</i>	<i>11</i>
<i>BBQ Buffets . . . . .</i>	<i>12</i>
<i>More Buffet Choices . . . . .</i>	<i>14</i>
<i>Plated Meals. . . . .</i>	<i>15</i>
<i>Hors d'Oeuvres . . . . .</i>	<i>17</i>
<i>A la Carte . . . . .</i>	<i>18</i>
<i>A la Carte Combos . . . . .</i>	<i>19</i>
<i>Sweets Delights . . . . .</i>	<i>20</i>
<i>Beverages . . . . .</i>	<i>21</i>
<i>Contacts . . . . .</i>	<i>22</i>

# General Information and Conditions

*The success of your function is important to us! In order to offer you a professional and personalized event, we ask that you review the policies outlined below. If we have left any questions unanswered, please feel free to contact our Catering Department.*

**Quality, Convenience and Service:** Whether your function is large or small, casual or formal, University of Texas Arlington Catering will provide the finest service and food available. UTA Catering, a department of UTA Dining Services, delivers the excellence you expect from the University of Texas Arlington. Our years of experience at UTA grant us the unique ability to understand your needs, and make us the logical choice for on-campus events. Also, when you are booking your event through a UTA department, our invoicing process is quick, easy and efficient. In short, no other caterer can match the total ease with which UTA Catering performs functions at the University of Texas Arlington.

Our trained staff is qualified to assist you in every detail of your event. In addition to food, we can offer linens and decorations to add a special touch to your function. Collaborating with you, we will customize the event to meet your specific needs. If you have any unique requests, simply let us know and we will gladly accommodate you and your guests.

**Room Reservations:** Room reservations can be made Monday-Friday (8 am to 5 pm) by calling 817-272-2929 or visiting the Operations Office located in the lower level of the E.H. Hereford University Center. **All food and beverages served on campus must be provided by UTA Dining Services.**

**Food and Beverage:** Arrangements for food and beverage service can be made by calling Catering at 817-272-2304. **Please have your University account number or other billing information available when you book your party.**

Arrangements may be made over the phone or via fax by downloading our catering order form and faxing it to 817-272-3749. Simply go to <http://www.uta.edu/dining> and click on the catering tab. Keep in mind that a 20 percent service charge may be added for events scheduled with less than two working days notice.

**Guarantee:** An estimated guest count is required at the time that services are scheduled. A final guaranteed count must be provided to Catering three business days prior to the event by 12 p.m. You will be billed for the guaranteed number or the actual guest count, whichever is higher. As we take pride in pre-planning every detail of your event, adding guests to your party after your guaranteed count has been received may result in necessary menu or service revisions.

**Payment:** Full payment is due 72 hours prior to an event if the organization is affiliated with the university. For groups not affiliated with UTA, a 50 percent deposit is due at the time of booking. The remaining is due 72 hours prior to the event. All off-campus and non-university groups are responsible for a 8 percent sales tax and 18 percent service charge on total invoice. Upon approval, non-profit groups are exempt from this sales tax with a copy of the group's tax exempt form. We accept credit cards, cashier checks, money orders, and cash payments.

**Delivery:** A delivery charge of 15% of total invoice will be applied to all off-campus events.

**Cancellations:** Cancellations will be accepted without charge five business days prior to your event. There is a 50 percent cancellation fee if your event is cancelled less than five business days prior to your event. Other cancellations may be subjected to costs that have incurred by UTA Catering.

# General Information

**Food Quantities:** A well planned event is a successful event. To make sure your event is successful it is essential that you have an accurate guest count, and report it to Catering. Accurate guarantees are essential for a successful event.

**Perishable Food Policy:** In adherence with local Health Department regulations, it is our strict policy that there will be no carry out of perishable food not consumed at your event or credit given for food not consumed. Any food removed from the location of the event without the permission of the Dining Services Office or Catering Manager becomes the responsibility of the event holder. Once removed from the event, UTA Dining Services possesses no responsibility or liability for the quality or safety of these items.

**Serviceware:** At no time should serviceware be removed from the original location of the event without permission of the Catering Department. Items removed must be returned to Dining Services within three business days or a \$15 charge will be assessed. Event holders who fail to return serviceware for extended periods of time may be liable for full replacement cost of these items. Catering will pick up serviceware from a secondary location for a charge of \$15.

**Late Order Availability:** In order to ensure the quality of your event, the Catering Department must have sufficient time in order to procure food and service personnel. Sufficient notification is defined as at least two weeks. Events booked without sufficient notification will be subject to limited menu and service availability. Keep in mind that a 20 percent service charge may be added for events scheduled with less than two working days notice.

**Linen and Personnel:** Linens are included for the food tables with plated and buffet selections. Additional linens (for sign-in tables or other non-food tables) may be purchased for an additional fee:

Cake table	
plates and forks	\$50 per table
Skirted table	\$25 per table
Table cloth	\$10 each
Condiments Package	
napkins, plates, forks	\$0.50 per person
Deluxe Condiments Package	
cups, plates, forks, sugar, utensils	\$0.99 per person

Servers are included in the price of the buffet and plated selections. Additional personnel may also be purchased:

Bartender	\$75/four hour event
Carving/Pasta Station Attendant	\$75/four hour event
Banquet Attendant	\$16/hour

**Dietary Considerations:** Adjustments to menus can be made to accommodate special dietary needs. Please let the Catering Department know if this will be necessary when you are booking your party.

**Special Menu Requests:** UTA Catering is a full-service caterer. Should you require a customized menu, let us know. Our catering staff and chef will work with you to handle the arrangements. Please allow a minimum of two weeks to insure the availability of your special requests. All special requests will be charged accordingly.

**Specialty Decorations:** UTA Catering takes pride in making sure all of its events are professional. We will happily order decorations for food service tables. Any additional decorations or special requests such as themes, requested linen, fresh flowers, ice carvings, etc. will be charged accordingly.



# Breakfast Buffets

*Available to groups of 20 guests or more. All prices are per person.*

*All breakfast buffets include specialty coffee and bottle juices.*

## **The Traditional Continental**

\$6.50/person

- Assorted breakfast breads, pastries, and bagels served with cream cheese, butter, and jam
- Fresh seasonal fruit tray or melons, berries, and pineapple served with yogurt dipping sauce or citrus honey for drizzling
- Assorted yogurt parfaits

***Want more? Add as many of the following as you like:***

## **The Signature Breakfast Panini Bar**

add \$4.64

The Traditional Continental buffet plus

- Your own chef serving any of our signature hot breakfast sandwiches: flaky croissant with Canadian bacon, egg, and Swiss cheese; Mini Belgian Waffles stuffed with prosciutto, provolone, egg, and asparagus spears; or sliced sourdough boule with roasted vegetables and Boursin cheese

\*Can be made low carb, heart healthy, vegetarian, or however else you would like!

## **Hot Favorites**

add \$4.29

The Traditional Continental buffet plus

- Scrambled eggs or our signature breakfast quiche
- Breakfast potatoes with onions and peppers
- Breakfast sausage links and Canadian bacon

## **Eggs-Your-Way**

add \$3.86

The Traditional Continental buffet plus

- Your own chef preparing your eggs any way you want from omelet style to scrambled.
- Fillings include: prosciutto ham, wild mushrooms, sun-dried tomatoes, mixed peppers, crumbled feta cheese, cheddar cheese, kalamata olives, and asparagus spears. Don't see what you like? Choose your own!

## **A Healthy Choice**

Market Price

The Traditional Continental buffet plus

- A fresh-squeezed juice and smoothie bar
- Items made with fresh oranges, grapefruit, and seasonal fruits



# Quick and Easy Breakfasts

*All prices are per person.*

*These combinations come fully disposable from the plasticware to the trays for easy clean-up.*



## The Morning Agenda

\$7.99

- Assorted premium pastries
- Seasonal fresh fruit
- Assorted juices
- Specialty coffee

## The Signature Sunrise

\$5.99

- Assorted freshly-baked pastries
- Bagels
- Muffins
- Specialty coffee



## Seasonal Fresh Fruit Tray

\$2.99

A healthy, tasty arrangement of bite-sized seasonal fresh fruit slices.

## Our Famous Cinnamon Buns

\$1.99

Soft, creamy-iced cinnamon buns...the perfect treat!

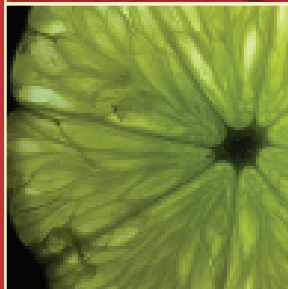
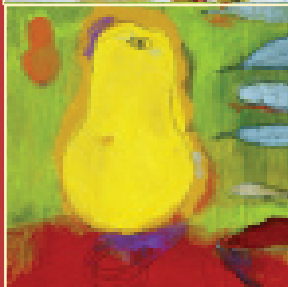
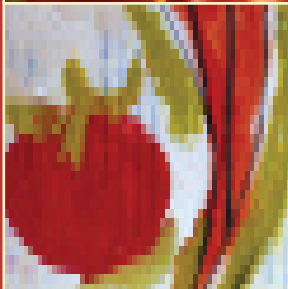


# Customized Breakfast Buffet

### From the Bakery (Priced by the dozen)

Assorted Lage Turnovers	\$12
Jumbo Cinnamon Rolls	\$23.88
Mini Cinnamon Rolls	\$8
Assorted Donuts	\$10
Assorted Jumbo Muffins	\$18
Assorted Mini Muffins	\$8
Assorted Large Scones	\$18
Assorted Mini Scones	\$9.25
Breakfast Breads (12 slices/loaf)	\$23.25
Mini Croissants	\$9.50
Assorted Pinch Pastries	\$7
Mini Fancy Pastries	\$18





# Casual Lunch

## Signature Sandwiches

Roma basil baguette with pepper-crusted prosciutto and aged provolone

Portabello focaccia with wilted spinach and roasted red pepper sauce

Grilled chicken with crisp arugula and caramelized onions

Shaved roast beef & smoky ham on sour-dough Muffaletta with spicy olive spread and mozzarella cheese

Oven-roasted turkey baguette with apple chutney, shaved cucumbers, and peppery watercress

## Classic Sandwiches

Turkey breast Caesar wrap

Shaved roast beef & smoky ham with cheddar on a croissant

Stuffed Greek salad pita

Albacore tuna with sun-dried tomato spread on a crusty multi-grain roll

## Entree Salads

Toasted cashew chicken salad

Fresh mozzarella and basil penne salad

## Side Salads

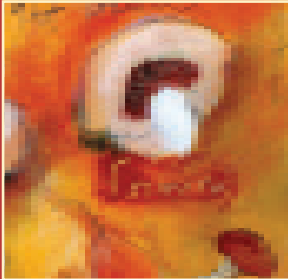
Seasonal tossed green salad

Signature side salad

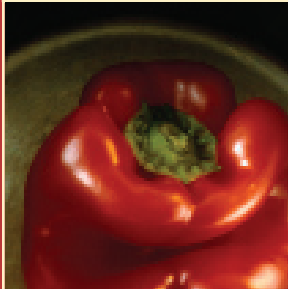
Red potato salad

Pick and choose your sandwiches and salads as part of a Bistro Tray or Bistro Box (see next page).

All Bistro items come in fully disposable packages for your convenience and easy cleanup.



# Casual Lunch (cont.)

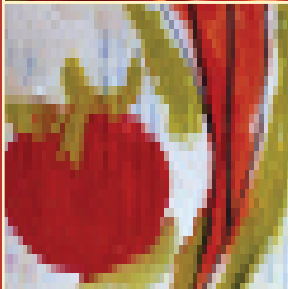


## Bistro Trays

### The Main Sandwich Event

Indulge in a variety of our Signature Sandwiches! Served with seasonal tossed green salad, our signature side salad, grilled seasonal vegetables, chips, decadent dessert bars, cookies, and beverages.

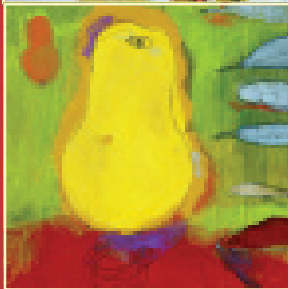
\$15.99 per person



### The Classic Sandwich Collection

An assortment of our Classic Sandwiches served with seasonal tossed green salad, signature side salad, chips, decadent dessert bars, cookies, and beverages.

\$12.99 per person

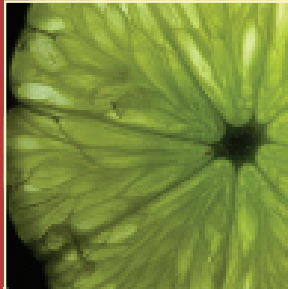


### THE Bistro Tray

A variety of one of our sandwich collections served in our own Bistro Tray box. Accompanied by a side salad, chips, desserts, and beverages. Serves 10-12 people; please order in increments of 10-12 only.

\$14.99 per person with Signature Sandwiches

\$12.99 per person with Classic Sandwiches



## Bistro Boxes

### The Bistro Designer Box

Select one of our Premium Signature Sandwiches or entree salads and enjoy it with a signature side salad, Kettle chips, whole fresh fruit, a decadent dessert bar, and a beverage.

\$10.99 per person

### The Bistro Classic Box

Choose a Classic Sandwich or entree salad. Your box will also include a side salad, chips, a fresh-baked cookie, and a beverage.

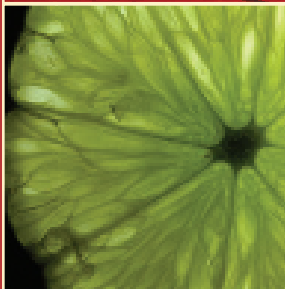
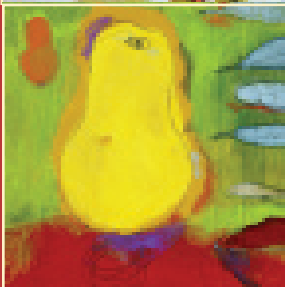
\$9.99 per person

### The Celebrity Deli

Design your own sandwiches with this artful display of our in-house roasted meats: mustard soaked chargrilled flank steak, carved pepper turkey breast, or adobo-rubbed pork tenderloin, all with choice of havarti or smoked gouda cheeses. Served with two side salads, fresh-baked breads, chips, decadent dessert bars, cookies, and beverages.

\$15.99 per person

*Signature Side Salad Selections: red potato, pasta, green, or fruit*



# Plan a Picnic

*On-site grilling available with groups of 20 or more guests.*

## The Cookout

1/4 pound hamburger or hot dogs  
Lettuce  
Tomatoes  
Onions  
Assortment of chips  
Iced Tea  
Coffee

\$4.95 per person  
Set-up fee of \$110 per grill

## Basic Box Lunch

White or wheat bread  
Choice of two ounces of  
Turkey, ham, or roast beef  
Cheddar cheese  
Chips  
Cookie

\$4.50 per person  
Beverages not included

---

## Sandwiches by the Dozen

Our fresh baked Kaiser roll with two ounces of ham, turkey, or roast beef and cheddar cheese. Includes chips and pickles. Beverages not included.

\$42 per dozen

### Extras

Side salads  
fruit, pasta, potato, or cole slaw

\$1.29 per person



# Classic Buffets

Available for groups of 20 or more guests.  
Beverages include iced tea and coffee.

## The Carvery

Market Price

- Choose from hand-carved roasted turkey, roast beef, or pork loin
- Dinner salad
- Fresh rolls
- Mashed potatoes and gravy
- Marble cake

## Pasta Combo

\$9.50/person

- Tri-colored capatavi or bowtie pasta
- Top the pasta with basil pesto, alfredo, and parmesan cheese
- Dinner salad
- Mixed vegetables
- Garlic bread
- Walnut cream cake

## Soup, Salad, & Baked Potato Bar

\$9.95/person

- Soup of the day
- Tossed garden green salad served with a selection of two dressings
- Fresh fruit salad
- Homemade pasta salad
- Baked potato served with butter, bacon bits, sour cream, green onions, and shredded cheddar cheese
- Warm bread sticks



# Italian-Themed Buffets

*Available for groups of 20 or more guests.  
Beverages include iced tea and coffee.*



## More Than Just Pizza

\$15.39/person

- Classic Caesar- romaine lettuce, garlic croutons, and grated parmesan with white anchovies and our signature Caesar dressing on the side
- Our Signature Antipasto Salad- aged provolone, Genoa salami, capicola, artichoke hearts, peperoncini, marinated mushrooms, roasted peppers, fresh tomatoes, broccoli, cauliflower, and basil
- Baked Ziti with Roasted Vegetables- finished with classic red sauce and summer vegetables, topped with mozzarella and parmesan
- “The Works” Sicilian Deep Pan Pizza- the works topped with pepperoni, sausage, ground beef, peppers, onions, mushrooms, and two cheeses
- Stuffed Vegetable Calzone- a taste of Naples filled with ricotta cheese, sauteed mushrooms, spinach, fresh tomatoes, and basil...red gravy on the side
- Toffee Almond Crunch Bars- served with fresh fruit and drizzled with citrus honey



## It's a Pizza Pie Party

\$12.89/person

- The Garden Salad- crispy iceberg and green leaf lettuce with all the fixin's served with house rand or light her vinaigrette on the side
- Oven-Roasted Tomato and White Bean Salad- vine-ripened red tomatoes and cannellini white beans in a light vinaigrette
- Four Cheese Pizza- traditional sauce with provolone, mozzarella, cheddar, and ricotta cheeses
- Meat Lovers- with sliced pepperoni, sweet Italian sausage, mild peppers, and mozzarella cheese
- Only Vegetables- fresh mushrooms, red and green peppers, zucchini squash, and mozzarella cheese
- Decadent Bars and Cookies- chocolate chunk and peanut butter cookies joined by raspberry brulee cheese bars





# Italian-Themed Buffets (cont.)

*Available for groups of 20 or more guests.  
Beverages include iced tea and coffee.*



## Simply Southern Italian

\$12.96/person

- Signature Italian Salad- crisp mixed greens with cucumber, tomato, and garbanzo beans served with a light herbed vinaigrette
- Our Artisan Bread Basket
- Grilled Chicken Sorrentino- topped with sauteed peppers, sun-dried tomatoes, and provolone cheese, finished with a Marsala demi-glaze
- Gemelli Pasta with Sweet Sausage- with Cremini mushrooms, roasted red peppers, fresh tomato-basil sauce, parmesan cheese, and herbs
- Italian-Style Green Beans- with cherry tomatoes and roasted garlic
- Oven-Roasted Carrots- glazed in balsamic vinegar and tossed with caramelized red onions
- Tiramisu Parfait- Marsala-flavored sponge cake layered with mascarpone cheese and topped with grated chocolate



## North of Rome-ish

\$16.29/person

- Classic Caesar- romaine lettuce, garlic croutons, and grated parmesan with white anchovies and our signature Caesar dressing on the side
- Our Artisan Bread Basket
- Marinated Mixed Olives Platter
- Spicy Chicken Valdaostano- panko-cruste chicken breast with broccoli rabe, cremini mushrooms, prosciutto, and fresh mozzarella, finished with a spicy arrabbiata sauce
- Individual Lasagna Roll- filled with creamy ricotta and topped with chunky meatball Bolognese or roasted vegetable Bolognese
- Sauteed Seasonal Squashes- with virgin olive oil, mild garlic, and crushed black pepper
- Fresh-Filled Cannoli- garnished with mixed berries





## *Italian-Themed Buffets (cont.)*

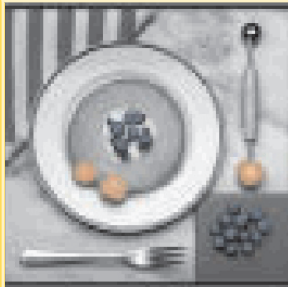
*Available for groups of 20 or more guests.  
Beverages include iced tea and coffee.*



### **Driving Through Tuscany**

\$17.46/person

- Signature Italian Salad- crisp mixed greens with cucumber, tomato, and garbanzo beans served with a light herbed vinaigrette
- Our Artisan Bread Basket
- Fresh Mozzarella with Tomatoes- marinated in a white balsamic vinaigrette with spinach, roasted garlic, cracked black pepper, and fresh basil
- Chicken Piccata- sauteed medallions of chicken in a white wine, lemon, and caper berry sauce
- Grilled Salmon Fillet with Pesto- on a bed of wilted spinach greens topped with roasted tomatoes and drizzled with balsamic vinegar
- Tuscan-Style Orzo- finished with shaved parmesan, sauteed wild mushrooms, orange zest, and fresh herbs
- Italian Long-Cut Ratatouille- sauteed zucchini, yellow squash, eggplant, marinated olives, tomatoes, and grilled onions
- A Bit of This and a Bite of That\*- our signature mini dessert variety



*\*Take A Bit of This and a Bite of That with you...add take-away dessert goodie bags for each of your guests for just \$2.23 per person!*





# Mexican-Themed Buffets

Available for groups of 20 or more guests.  
Beverages include iced tea and coffee.

## Make-Your-Own Fajita and Taco Party

\$14.61/person

- The Garden Salad- crispy iceberg and green leaf lettuce with all the fixin's served with house rand or light her vinaigrette on the side
- Chipotle Lime Vegetable Salad- with sweet potatoes, red and green peppers, broccoli, and red onion in a cumin spiced vinaigrette and finished with fresh cilantro and crispy plantain chips
- Guajillo Spiced Fresh Tortilla Chips- served with our *amaZING* signature Salsas
  - Tomatillo Cilantro Lime Salsa- sweet and tart medium spice
  - Black Bean Salsa- mild and flavorful
  - Pico de Gallo- a classic...fresh, bold, and spicy
- Chicken and Beef Fajitas- marinated strips grilled with peppers and onions (mild spice) with warm flour tortillas and crispy corn taco shells
- Red Chile Mexican Rice- with Ancho chile and roasted tomatoes (mild spice)
- Charro Beans- slow cooked pintos the old fashioned way with green chiles, onion, garlic, & smoked ham
- Toppings Bar- guacamole, sour cream, cheddar cheese, fresh-sliced jalapenos, and shredded lettuce
- Dolce de Leche Cheese Bar- served with pecan chocolate chunk bars



## Mexican Favorites Collection

\$20/person

- Mexican Chopped Salad- romaine lettuce with marinated jicama, mandarin oranges, plum tomatoes, black olives, and fresh cilantro finished with tortilla straws and lime champagne vinaigrette
- Signature Eight-Layer Dip
- Guajillo Spiced Fresh Tortilla Chips- served with our *amaZING* signature Salsas
  - Tomatillo Cilantro Lime Salsa- sweet and tart medium spice
  - Black Bean Salsa- mild and flavorful
  - Pico de Gallo- a classic...fresh, bold, and spicy
- Chile Rellenos- Anaheim (mild) chilies stuffed with melted cheeses with a creamy chile sauce
- Chipotle-Glazed Pork Loin- smokey, sweet, and just a tad spicy; topped with orange pineapple salsa
- Three Beans & Rice- black, pinto, and kidney beans with cumin and chile spiced rice
- Cumin-Roasted Green Beans- with corn, tomatoes, cilantro, and lime
- Brulee Raspberry White Chocolate Cheese Bar- served with cookie bite nibblers





# Sandwiches & More Buffets

Available for groups of 20 or more guests.  
Beverages include iced tea and coffee.

## Signature Salad & Sandwich Collection

\$20.77/person

- Spinach Salad with Sweet Potato Croutons- plus crispy apple-wood smoked bacon, fresh mushrooms, and sliced eggs served with a ginger dressing
- Black Bean Sofrito Salad- romaine, chili-roasted corn, marinated grilled red onion, and roasted red peppers served with a Southwest vinaigrette and topped with crispy plantain chips
- Thick-Cut Parmesan Ranch Homemade Potato Chips
- Grilled Vegetables on Rosemary Focaccia- marinated and grilled mixed veggies with harissa-spiced aioli and gazpacho tapenade
- Dijon & Pepper-Crusted Turkey Caesar Wrap- with tomatoes and aged provolone, wrapped in a soft lavish flatbread
- Roast Beef & Smoked Ham Muffaletta Wedge- with mozzarella, pest mayonnaise, savory olive salad, tomatoes, and roasted red peppers
- Lemony Lemon & Strawberry Sky Bars- served with a cookie bite nibblers tray

## “Something for Everyone” Sandwich & Salad Collection

\$21.50/person

*Loaded with flavor, these sandwich fixins are designed for your low-carbers and high protein cravers with heart-healthy grains and plenty of options for your vegetarians and vegans!*

- The Garden Salad- crispy iceberg and green leaf lettuce with all the fixin’s served with house ranch or light herb vinaigrette on the side
- Marinated & Grilled Vegetable Platter- drizzled with herbed olive oil and balsamic vinegar
- Three Two-Grain Salads- wild rice and barley with mushroom pesto; Italian couscous and white beans with roasted tomatoes; & tabouleh, a traditional Lebanese salad of bulgur wheat, mint, parsley, and tomato
- Artisan Sandwich Bread Collection
- Signature Sandwich Fixin’s- jerk-seasoned, dry-rubbed BBQ pork loin; horseradish and black pepper-crusted beef tenderloin; and tangerine honey and dijon-glazed turkey breast...served with lettuce, tomatoes, cucumbers, Swiss and provolone cheeses, kosher dill pickles, pesto mayonnaise, gazpacho tapenade, and cranberry chutney
- A Bit of This and a Bite of That\*- our signature mini dessert variety

*\*Take A Bit of This and a Bite of That with you...add take-away dessert goodie bags for each of your guests for just \$2.23 per person!*





# BBQ Buffets

Available for groups of 20 or more guests.  
Beverages include iced tea and coffee.

## Mid-West Style BBQ

\$21.67/person

- The Garden Salad- crispy iceberg and green leaf lettuce with all the fixin's served with house rand or light her vinaigrette on the side
- Cowboy Cole Slaw- more tart than sweet with a home-style vinaigrette dressing
- Fire-Roasted Jalapeno Cheddar Corn Bread
- Slow-Roasted Beef Brisket- smokey and succulent, accompanied by our *amaZING* BBQ sauce collection
  - Bourbon BBQ Sauce- sweet, tangy, and mild
  - Southwestern BBQ Sauce with Toasted Cumin- a hint of spice and a flavor punch
  - Jamaican BBQ Sauce with Habanero Chilies- spicy, sweet, and summery
- BBQ Pork Ribs- dry-rubbed and cooked slow-n-low, glazed in our own sauce, and served with crispy onion strings
- Kickin' Pintos- as you like 'em...cooked for hours, sweeta and savory with bacon and onions
- Really Cheesy Mac & Cheese- with three cheeses and a crispy breadcrumb topping
- Fresh Green Beans- steamed with carrots and tossed with butter
- Pecan Chocolate Chunk & Turtle Brownies

## Low Country BBQ

\$16.96/person

- The Garden Salad- crispy iceberg and green leaf lettuce with all the fixin's served with house rand or light her vinaigrette on the side
- Southern Slaw- no self respectin' BBQ is complete without it
- Fire-Roasted Jalapeno Cheddar Corn Bread
- Lazy Sunday Chicken- crispy Southern-fried or roasted BBQ...your choice!
- Pulled Pork BBQ- hickory slow smoked with tangy vinegar-based sauce; served with our *amaZING* BBQ sauce collection
  - Bourbon BBQ Sauce- sweet, tangy, and mild
  - Southwestern BBQ Sauce with Toasted Cumin- a hint of spice and a flavor punch
  - Jamaican BBQ Sauce with Habanero Chilies- spicy, sweet, and summery
- Kickin' Pintos- as you like 'em...cooked for hours, sweet and savory with bacon and onions
- Really Cheesy Mac & Cheese- with three cheeses and a crispy breadcrumb topping
- Tabasco Greens- not too hot, with corn, onion, and a touch of garlic
- Turtle & Toffee Almond Bars



# BBQ Buffets (cont.)

Available for groups of 20 or more guests.  
Beverages include iced tea and coffee.



## All-American Backyard BBQ

\$14.89/person

- The Garden Salad- crispy iceberg and green leaf lettuce with all the fixin's served with house ranch or light her vinaigrette on the side
- Red-Skin Potato Salad- country-style with celery, onion, chopped egg, and a touch of relish
- Summer Vegetable Rainbow Salad- broccoli, carrots, zucchini squash, crisp cabbage, tomatoes, and peppers in a light tart vinaigrette
- Fire-Roasted Jalapeno Cheddar Corn Bread
- Classic 6-oz. Burgers- served with traditional burger fixin's (Garden Burgers available)  
-or-  
Grilled Marinated Chicken Skewers- served with our *amaZING* BBQ sauce collection
  - Bourbon BBQ Sauce- sweet, tangy, and mild
  - Southwestern BBQ Sauce with Toasted Cumin- a hint of spice and a flavor punch
  - Jamaican BBQ Sauce with Habanero Chilies- spicy, sweet, and summery
- All-Beef 4-oz. Hot Dogs- with fresh-made sauerkraut  
-or-  
Grilled Sweet Sausages- served with soft rolls, sauteed peppers, and onions (ask about our vegetarian options)
- Baked Beans- sweet and tangy with bacon and onios (vegetarian option available)
- Corn on the Cob with Roasted Asparagus- served with our signature buttery dipping sauce
- Toffee & White Chocolate Raspberry Bars





# More Buffet Choices (cont.)

*Add soup to any buffet!*



## **Hot Soups\***

- Roasted Garlic Crab Chowder
- Toasted Vegetable Beef Barley
- Smokey Roasted Corn Chowder
- Classic Minestrone with Pesto
- Wild Mushroom with Dijon and Dill
- Chicken Double Noodle (our most popular!)
- Rustic Tuscan White Bean
- Ancho Beef & Black Bean Chili
- Cheddar Cheesy Cream of Broccoli



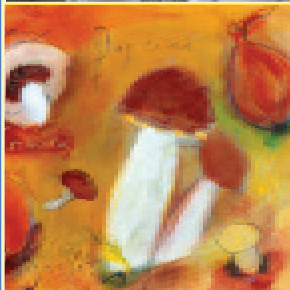
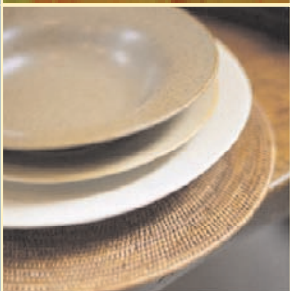
\*Includes our famous hot soup topping bar featuring toasted parmesan croutons, Goldfish crackers, sliced green onions, fried chickpeas, and tortilla strips.

## **Cold Soups**

- Roasted Vegetable Gazpacho
- Vichyssoise
- Spiced Melon
- Georgia Peach
- Sparkling Chilled Berry

Add one soup \$2.43 per person  
Add two soups \$4.82 per person





# Plated Meals

All dinner entrees are served with choice of salad, two side dishes, rolls, butter, dessert, iced tea, & coffee.

## Beef

**Texas Chicken Fried Steak** Texas-sized Chicken fried steak served with brownies.  
\$14 per person

**Maverick Chicken Fried Steak** Slightly smaller than the Texas Chicken Fried Steak, but with all of the flavor!  
\$11.50 per person

**New York Strip** Eight-ounce strip steak grilled medium rare.  
Market Price

**Filet Medallions** Grilled to perfection and guaranteed to make mouths water.  
Market Price

## Poultry

**Pecan-Crusted Chicken** One of our favorites!  
\$12.50 per person

**Grilled Chicken** With choice of sun-dried tomato pesto, orange ginger, or Chardonnay cream sauce.  
\$15 per person

**Turkey Scallapini** Breast of breaded turkey sauteed.  
\$14.90 per person

**Chicken Florentine** Breast of chicken lightly breaded, stuffed with spinach and sun-dried tomato topped with sun-dried tomato cream sauce.  
\$18.50 per person

## Vegetarian Dishes

**Lasagna** Made with three cheeses, vegetables, and alfredo sauce.  
\$12 per person

**Eggplant Parmesan** Fried eggplant with our basil pesto sauce.  
\$12 per person

**Portabella Parmesan** Fried portabella mushroom with our home-made marinara sauce.  
\$14 per person

**Eggplant Florentine** Thinly sliced eggplant rolled with spinach and sun-dried tomato stuffing. Topped with sun-dried tomato cream sauce.  
\$15.83 per person

## Accompaniments

### Salad Selections (pick one)

Mixed greens  
Caesar salad  
Fresh fruit plate add \$1.10/person  
Carlisle salad add \$1.40/person  
Spinach & mushroom salad add \$1.05/person  
Tomato salad add \$2/person

**Side Dishes (pick two)** Wild rice, rice pilaf, herb-roasted new potatoes, garlic mashed potatoes, green beans, broccoli, snow peas, honey-glazed carrots, or mixed vegetables

**Desserts (pick one)** Apple pie, pecan pie, coconut custard pie, double chocolate cake, carrot cake, jumbo cookies, or brownies  
*Ask about our gourmet desserts! (available with one week notice)*



# Plated Meals (cont.)

*All dinner entrees are served with choice of salad, two side dishes, rolls, butter, dessert, iced tea, & coffee.*



## Salads

### **Texas Cobb Salad**

Turkey, cherry tomatoes, black olives, red onions, blue cheese, and bacon served on top of mixed greens. Includes iced tea, bread sticks, and a cookie or brownie. We recommend our salsa ranch dressing.

\$10.90 per person



### **Chicken Caesar Salad**

Our traditional Caesar salad topped with grilled chicken. Includes iced tea, a warm roll, and a cookie or brownie.

\$12 per person



## Sandwiches

### **Sonoma Sandwich**

Smoked turkey, avocados, tomato, red onion, and fresh spinach with spicy pepper jack cheese on a Kaiser roll. Served with chips, iced tea, and a cookie or brownie.

\$12.95 per person

### **Muffaletta Sandwich**

Your choice of turkey, roast beef, or veggie Muffaletta sandwich with olive spread and mozzarella cheese. Served with Kettle chips, iced tea, and a cookie or brownie.

\$10.95 per person





# Hors D'Oeuvres

## Cold

Fruit & Cheese Skewers	\$32.52/dozen
Cucumber with Shrimp	\$20.16/dozen
Baked Brie	Market Price
Fresh Fruit Tray for 25	\$52
Domestic Cheese Tray for 25	\$38
Tri-colored Corn Chips	\$6/pound
Kettle Potato Chips	\$6/pound
Salsa	\$7/quart
Ranch dressing	\$7/quart

## Hot

Assorted Mini Quiche	\$11/dozen
Fried Chicken Tenders	Market Price
Meatballs (Swedish, Italian, or sweet & sour)	\$9.48/dozen
Chicken Quesadillas	\$16.32/dozen
Grilled Chicken Skewers	\$27/dozen
Spanikopita (spinach and feta phyllo triangle)	\$33.84/dozen
Spinach Stuffed Mushrooms	\$10.68/dozen
Warm Spinach Dip	\$20/quart

# A la Carte

Add these items onto any buffet!



**European-Style Petit Fours** bite-sized cakes placed on each table  
add \$1.50 per person

**Signature Artisan Cheese, Fruit, & Nut Plate** served with assorted crackers and placed on each table  
add \$2.04 per person\*

**Neapolitan Antipasto Platter** placed on each table, this platter includes eggplant caponata, red onion confit, white bean salad, shaved prosciutto, and grilled crostini  
add \$4.36 per person\*  
\*combine these plates for only \$6/person

**Italian Soda Bar** try our sparkling Italian water and assorted sodas made with Torani syrups to create your own Italian Soda!  
add \$2.50 per person

**Pasta Pronto Station** have our chef create a custom pasta dish for you and your guests with our Pasta Pronto Station! Includes two types of pastas, ten ingredients, and grilled garlic crostini.  
add \$10.50 per person

**Summer Vegetable Platter** grilled to perfection and finished with balsamic vinegar and cracked black pepper...a healthy choice!  
add \$2.63 per person

**Wild Summer Fresh Fruit Platter** drizzled with citrus honey  
add \$3.26 per person



**Fiesta Tex-Mex 8-Layer Dip** layers spicy pico de gallo spread, shredded lettuce, plum tomatoes, green onions, jalapenos, guacamole, sour cream, and shredded jack cheese. Served with chips  
add \$3.26 per person

**Sopapilla Bar** our warm, crisp, fluffy pastry pillows are ready to top with strawberries, harissa-spiced pecans, cinnamon sugar, honey sour cream, hazelnut and coffee-infused chocolate sauce, powdered sugar, and plantain chips  
add \$4.89 per person

**Made-to-Order Quesadillas\*** our chef will make them how you and your guests want with grilled chicken or roasted veggies, cheddar or pepper jack cheese, tomatoes, onions, olives, and our *amaZING* signature Salsas and Toppings bar  
add \$9.60 per person  
\*for parties of 50 or more only, please!

**Top-Your-Own Ice Cream Bar** includes vanilla or chocolate ice cream, warm caramel sauce, double-chocolate fudge, sliced bananas, sliced strawberries, candy, and nut toppings  
add \$4.83 per person

**Root Beer Floats** top-notch REAL root beer & assorted sodas with the best vanilla



# *A la Carte Combos*

## **The Siesta**

- Tri-colored Crispy Corn Tortillas made fresh with our signature salsas:
    - Tomatillo Cilantro Lime Salsa- sweet and tart, medium spice
    - Black Bean Salsa- mild and flavorful
    - Pico de Gallo with Jalapenos- fresh, bold, and spicy
  - Sopapilla Bar-our warm, crisp, fluffy pastry pillows are ready to top with strawberries, harissa-spiced pecans, cinnamon sugar, honey sour cream, hazelnut and coffee-infused chocolate sauce, powdered sugar, and plantain chips
- \$8.83 per person

---

## **The Mediterranean**

- Italian Tomato Bruschetta- top-your-own crostini with fresh tomatoes, basil, and olive oil
  - Red Pepper Hummus with Pita- made with fresh garbanzo beans, lemon, garlic, and herbs and served with crunchy toasted pita points
  - Cheese & Vegetable Platter- soft-ripened brie and cubed cheese with brown mustard, assorted crackers, long-cut carrot and celery sticks
  - Assorted European-Style Macaroons
- \$11.50 per person

# Sweet Delights

## Sheet Cakes

White, chocolate, yellow, strawberry, or marble cake with buttercream or whipped icing. Price includes letter-writing design.

Different types of cakes, icings, fillings, or decorations are available for an additional cost. Ask the Catering Department for your options.

Quarter Sheet	starting at \$35
Half Sheet	starting at \$55
Full Sheet	starting at \$85

## Assorted Decadent Dessert Bars and Cookies

Delicious fresh-baked dessert bars and our fresh-baked cookies.  
\$2.99 per person

### Cookies

*\$5.25 per dozen*

Chocolate Chip  
Sugar  
Oatmeal  
Peanut Butter

### Mini Brownie Squares

*\$7 per dozen*

### Brownie Cheesecake Squares

*\$12 per dozen*

### Mini Lemon Squares

*\$8.90 per dozen*

### Large Lemon Squares

*\$35 per dozen*

### Pecan Chocolate Chunks

*\$12 per dozen*

### Macaroons

*\$10 per dozen*

### Mini Fancy Pastries

*\$18 per dozen*

### Assorted Pinch Pastries

*\$7 per dozen*

### Sliced Pound Cake or Bread

*\$10 per loaf (12 slices)*

Cranberry  
Pumpkin  
Poppyseed  
Banana Nut



# Beverages

**Starbucks Coffee**  
\$25 per gallon

**Hot Chocolate**  
\$12 per gallon

**Hot Tea**  
\$12 per gallon

**Orange or Apple Juice**  
\$20.25 per gallon

**Bottled Juices**  
\$1.69 each

**Bottled Soda or Water**  
\$1.50 each

**Iced Tea**  
\$8 per gallon

**Sparkling Grape Ale**  
\$18 per gallon

**Peach Sparkle**  
\$9 per gallon

**Lemonade**  
\$9 per gallon

**Citrus Fruit Punch**  
\$13 per gallon



# Contacts

**UTA Dining Services**  
300 W. First Street  
Arlington, Texas 76019-0385

fax- 817-272-3749

[www.uta.edu/dining](http://www.uta.edu/dining)

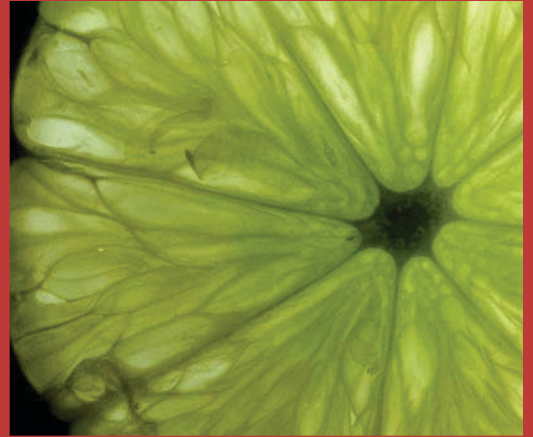
**Leslie Rule, Catering Manager**  
817-272-2312  
[lrule@uta.edu](mailto:lrule@uta.edu)

**Tina Gil, Catering Sales Assistant**  
817-272-2304  
[tinagil@uta.edu](mailto:tinagil@uta.edu)

*Check out the Catering tab on our Dining Services Web site, [www.uta.edu/dining](http://www.uta.edu/dining), for information on seasonal guides and updates. To place an order, download the order form from our Web site and fax to the office. Call or email Tina at 817-272-2304 for more information.*

We hope you consider us  
for your next catered event!

-UTA Dining Services



TM