



C A T E

R I N G



**NEBRASKA  
WESLEYAN  
UNIVERSITY  
2009-2010**



# Our Menu



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This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.

# WELCOME

Sodexo Dining Services is committed to making your event a success. Our team of catering professionals is available to assist you with planning every aspect of your event. Our culinary team has designed a variety of menus to fit a wide range of tastes and budgets, including regional ingredients, Nebraska Wesleyan University favorites, and specialty items. Our goal is to provide you with the freshest selection of food items, beautifully displayed and professionally served by our highly trained staff, as we strive to exceed the expectations of every single guest.

This brochure will guide you through the planning process for a catered event. In the event that you require a customized menu for your event, we'll be happy to meet with you to do so. Contact us at 402-465-2295, e-mail us at [Sandra.johnson@sodexo.com](mailto:Sandra.johnson@sodexo.com), We look forward to serving you.

Jonna Hellbusch

Sodexo Dining Services, GM

# A GREAT START



## SUNRISE BREAKFAST SERVICE

The menus below are presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set-ups include freshly brewed coffee, decaf, and hot tea, and other items are available for an additional amount.

### CONTINENTAL BREAKFAST

An assorted pastry basket, whole fresh fruit, and chilled orange juice

**\$5.95 pp**

### PRARIE BREAKFAST

Scrambled eggs, choice of meat (bacon, sausage patties, or ham steak), biscuits and gravy, hash browns, an assortment of seasonal fresh fruit, and a choice of juice

**\$7.50 pp**

### BREAKFAST BURRITO

A soft tortilla filled with fluffy scrambled eggs, diced peppers, onions, cheddar cheese, salsa, sour cream, and crumbled sausage. Served with hash browns, a seasonal fruit medley, and a choice of juice

**\$7.95 pp**

### BAKERY A LA CARTE, By the Dozen

Assorted Muffins	\$5.75
Assorted Scones	\$6.10
Breakfast Breads	\$5.75
Coffee Cake	\$5.75
Bagels with Cream Cheese	\$8.10
Cinnamon Rolls	\$6.60
Assorted Donuts	\$5.45
Assortment Tray of Donuts, Muffins, and Rolls	\$5.85
Apple and Cherry Strudel Bites	\$3.00

### Breakfast A La Carte, Per Person, For An Additional Fee

- Cereal
- Yogurt
- Assorted Seasonal Sliced Fruit
- Scrambled Eggs
- Bacon
- Sausage Links
- French Toast
- Waffles
- Pancakes
- Home-Fried Potatoes
- Hash Browns

### Morning Beverages

Gourmet Coffee	\$9.00 per air pot
Regular Coffee	\$6.25 per gallon
Decaf Coffee	\$6.25 per gallon
Hot Chocolate	\$6.00 per gallon
Cider	\$6.75 per gallon
Hot Tea Bags	\$.50 each
Assorted Juices	



# B R E A K F A S T

# BUFFETS

## FAJITA FIESTA

Flour tortillas, grilled beef and chicken fajitas, refried beans, Spanish rice, shredded lettuce, diced tomatoes, shredded cheese, sour cream, Pico de Gallo, cinnamon chips, water, and iced tea

**\$9.95 pp**

## MIDWESTERN BBQ

Your choice of two sides and two entrees, with dinner rolls or biscuits, butter, iced tea or lemonade, water, and cookies or brownies

**\$9.95 pp**

## OPTIONS

### Sides:

- Fresh Green Salad (with two dressings)
- Classic Caesar Salad
- Potato Salad
- Pasta Salad
- Cole Slaw
- Ranch Beans (chili style)
- BBQ Beans
- Oven-Roasted Potatoes
- Sautéed, Fresh Green Beans

### Entrees:

- Garlic & Herb-Marinated or BBQ-Grilled Chicken Quarters
- BBQ Brisket Marinated with Tangy BBQ Sauce
- Fried chicken

## NWU SANDWICH BUFFET

Deli-sliced roast beef, ham, and turkey, sliced cheeses, sliced tomatoes, lettuce, onion, dill pickle slices, your choice of salad, white/wheat/rye bread, cookies, brownies, water, and iced tea

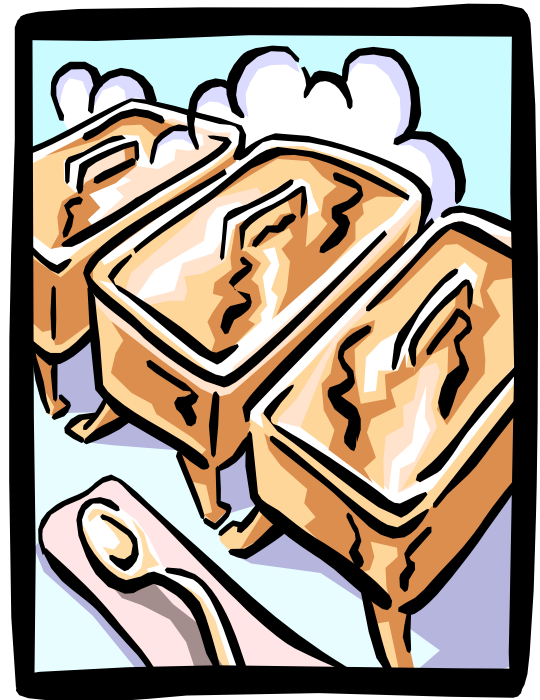
**\$7.85 pp**

## NWU BUFFET

Choose roast beef, beef tips, pork loin, seasoned chicken breast, or citrus tilapia for your entrée. Then you may choose one potato selection, one vegetable selection, and one dessert. Fresh green salad and dinner rolls are also included.

**\$11.95 pp (single entrée)**

**\$14.95 pp (double entrée)**





# MOVABLE FEASTS

## **A TASTE OF ITALY PASTA BUFFET**

This buffet includes fresh tossed Italian salad, anti pesto tray, fettuccini & penne pasta, meat and alfredo sauce, lasagna or (add chicken parmesan for an additional \$.25 per person) and garlic sticks or bread.

**\$8.60 pp**

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## **SOUTH OF THE BORDER**

Chicken Enchiladas, refried beans, and Spanish rice; are accompanied by black bean & corn salsa, tortilla chips and a variety of toppings. Finish your meal with a cinnamon sopaipilla and chocolate sauce.

**\$8.35 pp**

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## **PICNIC LUNCH**

Burgers and hotdogs with all of the toppings are served with baked beans, corn on the cob, potato salad and pasta salad. Served with Iced tea, lemonade and brownies.

**\$7.35 pp**



# PLATED DINNERS

## ~Chicken Portofino~

Breaded Chicken Breast topped with red bell peppers, red onions and mushrooms.  
Served with rice pilaf and fresh sautéed vegetables.

\$12.50 Per Person

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## ~Greek Chicken~

Grilled balsamic chicken breast filled with mushrooms, spinach and feta, served on a bed of rice pilaf. Roasted tomatoes with basil share the plate with this mid-east dish.

\$12.50 Per Person

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## ~Roasted Pork Loin~

6oz. Slow roasted pork loin topped with a savory apricot sauce, served with loaded smashed potatoes and sautéed asparagus.

\$12.50 Per Person

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## ~Citrus Tilapia~

Grilled Tilapia covered with our home-made fruit salsa is nestled in a bed of savory rice and presented with a side of fresh steamed garden vegetables.

\$14.50 Per Person

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## ~Grilled 8oz. Rib-eye~

Our 8oz. grilled rib-eye is topped with sautéed mushrooms and a balsamic demi-glaze. Served with twice baked potato and vegetables. Priced according to current market prices per person.

*All dinners are served with a dinner roll and your choice of the following:*

### Salads:

Tossed Salad

Caesar Salad

Raspberry Spinach Salad

### Desserts:

Cheese Cake

Strawberry Shortcake

Individual Carrot Cake

Chocolate Truffle Cake

Fillo Fruit Cup

Mocha Espresso Mousse

Warm Carmel Apple Cup

Chocolate Dipped  
Strawberries

# FINISHING TOUCHES

<b>Cookies</b>	<b>\$5.65 Per Dozen</b>
<b>Decorated Cookies</b>	<b>\$ 6.65 Per Dozen</b>
<b>Frost Your Own Cookie Party</b>	<b>\$ 6.65 per Dozen</b>
<b>Assorted Bars (Brownies, lemon, &amp; rice crispy treats)</b>	<b>\$5.65 Per Dozen</b>

## CAKES & COBBLERS

Top your favorite sheet cake with,  
Chocolate, White, or Peanut Butter Icing

- Yellow Cake
- White Cake
- Chocolate Cake
- Spice Cake
- Coffee Cake
- Apple Cobbler
- Cherry Cobbler



## SNACKS, BY THE POUND

• Tri-Colored Tortilla Chips	\$6.95
• Peanuts	\$6.50
• Mixed Nuts	\$10.50
• Pretzels	\$6.20
• Potato Chips	\$6.60
• Gold Fish	\$8.40
• Tortilla Chips w/ Guacamole Dip	\$12.00
• Tortilla Chips w/ Salsa	\$12.00
• Potato Chips w/ Onion Dip	\$11.50
Per Person	
• Chex Mix Bag	\$.65
• Gardettos Bag	\$.65



# Snacks

### Crudités

A plethora of fresh cut vegetables served with our own zesty dip. \$1.15

### Anti Pasto Platter

A Savory spread of marinated vegetables, sliced provolone, salami, & pepperoni served with assorted crackers. \$1.95

### Fresh Fruit Tray

A platter beautifully arranged tray of fresh, seasonal fruit. Add a side of yogurt fruit dip, Free of charge!! \$1.35

### Cheese and Crackers

Includes cubed Swiss, Cheddar and Pepper Jack cheese served with a variety of cracker's. \$1.35

### Gourmet Cheese Tray

Our standard cheese and crackers with the addition of Marbled Jack, Smoked Gouda and Extra Sharp Cheddar Cheese! \$1.50

*Above items priced per person*

### Finger Sandwiches

Tea sandwiches and puff pastry filled with chicken, ham and egg salad. (Tuna or (Crab Salad for an extra charge) & deli meat tea sandwiches available on request) \$7.00 per doz.

# ~CHIP'S AND DIP'S~

<u>Potato Chips and Dip</u>	\$1.25	<u>Pita Chips and &amp; Roasted Red Pepper Hummus</u>	\$1.50
<u>Nachos with Cheese Sauce</u>	\$1.00	<u>Tortilla Chips w/ Guacamole And Salsa</u>	\$1.50
<u>Black Bean Dip and Chips</u>	\$1.35	Pretzels or Popcorn	\$ .75
<u>Layered Taco Dip</u>			
Refried beans, Sour cream, cheese, tomatoes and more! Served with Tortilla Chips			
	\$1.75		

*All portions priced per person*

# APPETISER'S

## Wings:

Buffalo, BBQ, or  
Sweet & Sour

Served w/ your choice of  
Ranch or Blue Cheese  
Dressing

**\$ 1.50 per Person**

## BBQ Cocktail Smokies \$ 1.50

## Egg Rolls

Served with Sweet & Sour  
Sauce. **\$ 1.50**

## Bruchetta

Garlic toast topped with  
fresh tomatoes, basil and  
cheese. **\$ 1.95**

## Spinach & Artichoke Dip

Served with your choice of  
pita chips or Tortilla chips.

**\$1.50**



## Chicken Satays

Skewered Chicken,

## Hot Crab Dip

Served with Tortilla Chips

**\$ 1.95**

## Hot Ham & Swiss Pinwheels

Puff pastry wheels filled with sliced ham and Swiss cheese,  
Served with honey mustard.

**\$ 1.65**

~All portions priced per person~

# PIZZA - MADE HOT AND FRESH!



Large 4 Topping  
\$ 15.00 In House  
**\$ 15.00 from Da Vinci's**

## Build Your Own

One topping in house \$13.00  
Each additional topping \$.75  
**\$15.00 from Da Vinci's**

### Choose from:

Pepperoni  
Sausage  
Beef  
Ham  
Mushrooms  
Black Olives  
Green Peppers  
Jalapenos  
Roasted Red Peppers  
Red Onions  
Cheddar Cheese  
Mozzarella Cheese



# BEVERAGES

## *Coffee and Hot Beverages*

<b>Gourmet Coffee</b>	<b>\$9.00 Air Pot</b>
<b>Regular and Decaf. Coffee</b>	<b>\$6.25 Gallon</b>
<b>Hot Chocolate</b>	<b>\$6.00 Gallon</b>
<b>Cider</b>	<b>\$6.75 Gallon</b>
<b>Hot Tea Bags</b>	<b>\$.50 Each</b>

## *Cold Beverages*

<b>Iced Tea</b>	<b>\$6.00 Gallon</b>
	<b>\$3.00 Carafe</b>
<b>Lemonade</b>	<b>\$6.00 Gallon</b>
<b>Raspberry Tea</b>	<b>\$8.00 Gallon</b>
<b>Fruit Punch</b>	<b>\$7.00 Gallon</b>
<b>Citrus Punch</b>	<b>\$8.00 Gallon</b>
<b>Fruit Juice</b>	<b>\$3.00 Carafe</b>
<b>Assorted Pepsi Product Canned Soda</b>	<b>\$.85 Each</b>
<b>Flavored Mineral Water</b>	<b>\$1.50 Each</b>
<b>Bottled Water</b>	<b>\$1.50 Each</b>

# Planning Your Special Event

We pride ourselves in being able to meet everybody's catering needs. The following steps will help you through the process of organizing your special function.

## Reserving a Location

Location reservations must be made with the Center for Student Involvement or online at [Sandra.johnson@sodexo.com](mailto:Sandra.johnson@sodexo.com) or [Jonna.hellbusch@sodexo.com](mailto:Jonna.hellbusch@sodexo.com) as soon as you have a tentative date.

Arrangements for tables, chairs, audio/visual equipment, registration tables, ect. Within the NWU campus must also be made with the Center for Student Involvement. If your event is being held in any other building on the NWU campus, these arrangements must be made with who ever is in charge of the room that you have reserved. Whenever possible, room set-up should be completed the day prior to your event.

When considering the time, please allow an additional two hours each for set-up and clean-up. Also note that if your events start time is delayed more than 15 minutes, be aware that the food quality could be impacted.

After completing your location reservation, contact Sodexo Dining Services if your event will require food and/or beverage services.

## Arranging and Reserving a Date

Please make arrangements with the catering department as soon as your location has been secured (even if your date is only tentative) so that we can at least get you on our records. Menu selections are required 7 business days prior to your event to ensure that your selections are available. Guarantees for your event must be communicated to Sodexo Dining Services no later than 48 hours before the function. You may contact the catering department by phone (402-465-2295), email ( [Sandra.johnson@sodexo.com](mailto:Sandra.johnson@sodexo.com) ) or via our website.

## Contact the Catering Office

All cancellations and final changes, including the customer guarantee count must take place at 48 hours ( 2 days ) prior to your function. **If you do not contact us with a final count within 2 business days prior, we will prepare for the estimated number and charge accordingly.**

## Event Confirmation and Guarantees

An attendance guarantee is required 2 businesses before your catered event.

# Cancellations

If your event is cancelled, you are responsible for contacting the catering department and canceling the event. If the Nebraska Wesleyan University is closed due to inclement weather, all catering events will be automatically canceled.

# Payment

Nebraska Wesleyan University events must be accompanied by an account number from the event scheduler no later than the date of final guarantee. Catering requests will be considered as a confirmed and booked with Sodexo Dining Services only with an account number provided, which must occur prior to the guarantee deadline date.

**Non-University related groups are required to make payment in full on or before the date of the event.** Acceptable forms of payment include: cashier's check, money order, business check, and cash. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their date.

# Floral Charges

We will be happy to order, receive, and handle specific floral arrangements for you. For decorative requests an additional fee will be determined in accordance with your specific needs.

# Linens and Skirting

We will provide linens for the food and beverage tables at no charge, with a variety of colors available for your choosing. (**Note:** A minimum of 7 business days notice is required on special color or size orders.) If you would like linen to be placed on guest tables for receptions, breaks, meeting tables and boxed lunches the following additional fees will be assessed.

Linen Napkins.....	\$0.75 each
85x85 Square.....	\$3.00each
54x114 for 8' Table.....	\$3.00each