

Canteen Catering at FSW



## Breakfast

Minimum order of twelve. Coffee service included in below options.
Continental Breakfast
cal. 175-410
7.99 per person

An assortment of breakfast breads, Danish, pastries, muffins and croissants served with butter fruit preserves and fresh fruit salad

French Toast Casserole cal. 442-675
10.99 per person

Homemade French toast casserole with cinnamon, chopped pecans, maple syrup and whipped butter. Your choice of crispy bacon or sausage patties; served with fresh fruit salad

FIT Continental Breakfast cal. $160-468 \quad 10.99$ per person
Old fashioned oatmeal, served with granola, brown sugar and raisins on the side, bagels with cream cheese and butter, assorted breakfast cereals, fresh seasonal fruit and assorted yogurt and milk

Vegetable Frittata cal. 459
11.99 per person

Italian quiche with Spinach, Mushrooms, tomato, sweet onion and Mozzarella cheese, home-style potatoes, served with an accompaniment of fresh fruit salad

Breakfast Sandwich Buffet
cal. 385-592
10.99 per person

Freshly baked buttermilk biscuit or croissant sandwiches with choice of ham, egg and cheese, bacon, egg and cheese, sausage, egg and cheese or egg and cheese. All served with home-style potatoes and fresh seasonal fruit

## Oatmeal Station <br> cal. 114-315 <br> 6.99 per person

A healthy breakfast option with your choice of toppings; brown sugar, cinnamon, nuts and raisins. Included with a seasonal fruit accompaniment

## Lunch

Minimum order of twelve
Gourmet Sandwich Platter
cal. 811-1042
13.99 per person

Assorted gourmet sandwiches with a variety of freshly sliced cold cuts. Served with house made potato chips and choice of Italian pasta salad, creamy red skin potato salad or macaroni salad with condiments on the side. Included with an array of assorted fresh baked gourmet cookies

## Box Lunches

Traditional Box Lunch
cal. 759-789
11.49 per person

A variety of meats and cheeses, served on white or wheat hoagie with leaf lettuce and sliced tomatoes. Each box includes chips, condiments and a fresh baked cookie

Signature Box Lunch
cal. 899-1108
13.99 per person

Assorted gourmet sandwiches with a variety of freshly sliced cold cuts, chicken salad or albacore tuna salad, cheeses, assorted breads, croissants or wraps. Served with lettuce, tomato, potato chips, freshly baked cookies and a choice of creamy potato salad, pasta salad or fresh baked cookie

## Signature Entrée Salads

Cobb Salad
cal. 562
13.99 per person

California blended lettuce with grape tomatoes, sliced green onions, chopped bacon, diced avocado, cucumber, hard-boiled egg and bleu cheese crumbles. Topped with grilled chicken breast strips with choice of dressing on the side

Strawberry Feta Salad
cal. 644
11.99 per person

Fresh strawberries, gourmet vegetable greens infused with crumbled Feta cheese, dried Cranberries, Red seedless grapes and Pecans served with balsamic vinaigrette dressing on the side

Chef Salad
cal. 731
12.99 per person

Julienne strips of ham and turkey, hard-boiled egg, cheddar and Swiss cheese, grape tomatoes, sliced celery, cucumbers, shredded carrots and broccoli over chopped romaine lettuce and choice of dressing on the side

Crumbled feta cheese, Kalamata olives, sliced red onions and peppers, herbed croutons, fresh tomato wedge and chopped iceberg lettuce with an herb vinaigrette on the side
Grilled Chicken Caesar Salad
cal. 598
12.99 per person

Crisp romaine lettuce, shredded parmesan cheese and herbed croutons, topped with all white meal grilled chicken breast strips and served with a creamy Caesar dressing on the side

## Side Salads

Add these delicious salads as a better for you side option for your guests to enjoy
Caesar Salad
cal. 153
5.99 per person
Tossed Salad
cal. 18
5.99 per person

## Soup

4.49 per person

Add a soup to your salad or sandwich spread at lunch

Stuffed Baked Potato cal. 238
Broccoli \& Cheddar cal. 199
Italian Wedding

## Pizza

Enjoy your favorite 16" pizza pie cut in sixth slices for your guests to enjoy

| Cheese | cal. 493 | 12.99 | Pepperoni | cal. 496 | 14.99 |
| :--- | :--- | :--- | :--- | :--- | :--- |
| Vegetable | cal. 463 | 14.99 | Sausage | cal. 510 | 14.99 |
| Meat Lover's | cal. 519 | 16.99 | Supreme | cal. 542 | 17.99 |

Design Your Own
See Catering Manager for pricing


Entrees
Minimum order of twelve. Entrees include your choice of two sides

| Lemon Garlic Chicken | cal. 269 | 13.99 per person |
| :--- | :--- | :--- |
| Chicken Marsala | cal. 273 | 13.99 per person |
| Honey Mustard Pork Loin | cal. 313 | 12.99 per person |
| Mojo Pulled Pork | cal. 302 | 11.99 per person |
| Orange Ginger Shrimp | cal. 292 | 18.99 per person |
| Blackened Tilapia | cal. 314 | 19.99 per person |
| Cajun Seasoned Salmon | cal. 260 | 18.99 per person |
| Vegetarian Lasagna | cal. 243 | 13.99 per person |
| Stuffed Portobello | cal. 213 | 11.99 per person |

## Sides

Your choice of 2 sides included with your entrée selection

| Herb Roasted Red Potatoes | cal. 217 | Grilled Asparagus | cal. 87 |
| :--- | :---: | :--- | :---: |
| Buttered Yukon Gold Potatoes | cal. 173 | Baked Beans | cal 225 |
| Creamy pasta | cal. 160 | Green Bean Almondine | cal. 92 |
| Smoked Mac \& Cheese | cal. 326 | Steamed Vegetable Medley cal. 59 |  |
| Sweet Potato Casserole | cal. 162 | Cream Spinach | cal. 62 |
| Wild Rice Pilaf | cal. 98 | Green Bean Casserole | cal. 254 |
| Creole Grits | cal. 227 | Steamed Broccoli | cal. 50 |
| Buttered Egg Noodles |  | cal. 128 |  |
| Grilled Squash Medley | cal. 39 |  |  |

## Appetizers

Minimum order of three dozen

Cocktail Meatballs BBQ, sweet \& Sour, or Teriyaki
Beef Wellington
Chicken Satay w/pineapple
Chicken Wings Buffalo, BBQ, Jerk, Lemon Garlic
Served with your choice of ranch or bleu cheese
Vegetarian Egg Rolls
with chili garlic dipping sauce
cal. 398-451 11.99 per dozen
cal. $240 \quad 19.99$ per dozen
cal. $192 \quad 18.99$ per dozen
cal. 333-455 16.99 per dozen
cal. 267
12.99 per dozen

Ask your catering manager for additional selections

## Meetings \& Breaks

(Minimum order of twelve)
The Cookie Monster cal. 182-380
3.89 per person

A selection of mini gourmet baked cookies and brownies
Chips \& Dips
cal. 251-337
3.99 per person

Corn tortilla chips, Pico de Gallo and roasted corn with black bean salsa or your choice of traditional or fire roasted red pepper hummus with grilled vegetables and crispy pita chips

Cheese Display cal. 228-364 6.99 per person
International and domestic cheese with grapes and assorted gourmet crackers

## Bakery

Minimum order of three dozen

Cookies (Fresh Baked Assorted)
Brownies
Muffins Blueberry, Double Chocolate Chip, Banana Nut
Mini Muffins Blueberry, Double Chocolate Chip, Banana Nut
Scones Apple Cinnamon, White Chocolate Raspberry, Blueberry
Mini Scones Apple Cinnamon, White Chocolate Raspberry, Blueberry
cal. 182-214 14.99 dozen
cal. $380 \quad 16.99$ dozen
cal. 488-536 16.99 dozen
cal. 244-268 13.99 dozen
cal. 404-440 19.99 dozen
cal. 202-220 15.99 dozen

## Beverages

Minimum order of twelve
Deluxe Beverage Service
Coffee Regular \& Decaf, Tea, Apple Juice, Orange Juice and Assorted Soft Drinks/Bottled Water

Coffee Service
cal. 0
3.99 per person

Coffee Regular \& Decaf, Tea Bags and Hot Water
Sweet Tea \& Lemonade (Gallon)
cal. 0-209 10.99
Canned Soda
cal. 0-170
1.50 per person

20oz Bottled Beverages

## Event Planning

Welcome to Yes We Cater, Canteen Catering at FSW. Our mission is provide you with exceptional quality, service and culinary experience. Our catering team is available to assist you with planning your special event Monday - Friday: 7am - 4pm.

Please contact: Jaime Jordan, General Manager at: or Jaime.Jordan@compass-usa.com to begin planning your special event or custom menu.

## Policies \& Procedures;

To ensure optimal selection and the best possible service we kindly ask that events be booked at least 72 hours prior to the event. This number is considered the guaranteed guest count.

## Guest Count

We kindly request a confirmed number of guests be specified seven business days prior to the event. This number is considered the guaranteed guest count. All events require a minimum of 12 guests.

## Cancellation

We kindly request that cancellations must be made 72 hours prior to your contracted event date or we will need to charge for the event.

## Serviceware and China

All disposable serviceware will be furnished as accompaniment to all items purchased. China and glassware is available, please contact the catering department for additional details and for an additional fee.

## Linen

We will be glad to order special floral arrangements or decorations for an additional fee. Tablecloths will be provided for all food and beverage tables set up by the catering department. Linens and drapes for any other tables are available for an additional charge and requests must be made in advance.

## Delivery Fees

If $\$ 50$ minimum orders are met, there are no delivery fees for services within main campus. Orders that fall below $\$ 100$ are subject to a $\$ 25$ convenience fee. For deliveries off campus, a standard labor rate of an additional $\$ 25$ will be charged between 7 am -4 pm Monday Friday.

## Billing \& Payment

For all departments, a departmental account number and or PO signed is due prior to the execution of the event. Each event will be invoiced via e-mail prior to the execution of the event and will have 3 days to review and contact Canteen with any discrepancies. If Canteen is not contacted within the allotted time frame, a final invoice will be sent directly to accounts payable for the payment. If your event is to be paid through personal or private funds, please be prepared to pay the balance prior to the event date. Checks can be made payable to Canteen Dining Services, MasterCard and Visa as well as cash are also accepted.

Thank you for choosing Yes We Cater, Canteen Catering at FSW for your special event.

