

Breakfast Buffets

Prices are per guest based on a minimum of 15 guests.

Eagle Eye Opener \$7.99

Perfect for early morning meetings. Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Seasonal Fruit Tray and Selection of Pastries (1 ½ pieces per guest).

Choose One:

Einstein's Bagels with Cream Cheese, Butter and Jelly

Cinnamon Buns

Freshly Baked Fruit Mini Cakes

Assorted Cream Cheese and Fruit Danish

Croissants with Butter, Cream Cheese and Jelly

Scones with Butter

Banana Nut Bread

Apple Crunch Coffee Cake

Choose One:

Selection of Freshly Baked Muffins

Petite Fruit and Cream Cheese Fruit Danish

Petite Croissants with Butter and Jelly

Buttermilk Biscuits with Butter and Jelly

Create Your Own Breakfast Buffet \$10.29

Price is based on a minimum of 20 guests.

Breakfast Buffet includes Orange Juice,

Freshly Brewed Regular and Decaffeinated

Coffee, Hot Tea and Assorted Breakfast

Pastries

Entrées - (Choose One)

Scrambled Eggs

Bacon and Egg Strata

Garden Vegetable Quiche

Sides - (Choose Two)

Crispy Bacon

Sausage Links or Patties

Turkey Sausage

Hash Brown Potatoes

Potatoes O'Brien

Creamy Grits

Fresh Start - (Choose One)

Sliced Melon

Fresh Fruit Salad

Breakfast Selections

Cereal with Milk \$1.99 each

Fresh Fruit Tray \$2.99 per guest

Whole Fresh Fruit \$.99 each

Fresh Fruit Salad \$2.99 per guest

Breakfast Bars, Granola or

Nutrigrain Fruit Bars \$1.39 each

Yogurt by the Cup \$1.99 each

Luncheon Specialties

(Prices are per person and are based on a minimum of 15 guests. Please limit your selection to three varieties)

Our Luncheon Specialties can be served as a "to go" meal, china cold plate or as a prepared sandwich buffet with disposable or china wares. "To go" meals are provided in individual containers with appropriate condiments.

Sandwich Specialties

Include a choice of one side (fresh fruit salad, macaroni salad, or potato chips) and a choice of gourmet cookies or homemade Dutch brownie.

Eagle Landing \$9.29

Sliced breast of turkey, crisp bacon, avocado, lettuce, tomato & red onion. Served on seven grain bread or a crusted baguette

Emory Croissant \$8.99

Choice of Honey Almond Chicken Salad, or Classic Club Sandwich served on a flaky croissant with green leaf lettuce & beef steak tomato slices

The Italiano \$9.29

Grilled boneless breast of chicken with Fontina cheese & roasted red pepper mayonnaise on a focaccia roll with leaf lettuce and tomato

Vegetarian Italiano \$9.29

Grilled Vegetables with fontina cheese & roasted red pepper mayonnaise on a focaccia roll with leaf lettuce and tomato

Tuna Salad Ciabatta \$9.19

Albacore Tuna Salad with wasabi mayonnaise and fresh arugula

Pinwheel Sandwich Specialties

A soft flour tortilla wraps our custom selections (low carb tortilla also available):

Wrap it Up \$7.59

Smoked Turkey and Smoked Bacon with Leaf Lettuce, Tomato and Herb Mayonnaise

Vegetarian Wrap It Up \$7.49

Grilled Portobello mushroom with fresh spinach, vine-ripened tomato, asiago cheese & balsamic vinaigrette.

Grilled Chicken Caesar Pinwheel \$7.89

Romaine Lettuce, Grilled Chicken, and Creamy Parmesan Caesar Cheese Spread; Caesar Dressing on the Side

Entrée Salad Specialties

Salad Specialties are prepared with a roll with butter and choice of gourmet cookies or homemade fudge nut brownie. (low fat and fat free dressings are available as alternatives to selected dressings)

Caesar Salad \$8.99

Fresh romaine lettuce is served with grilled chicken, garlic asiago crostini croutons, shaved parmesan and creamy Caesar dressing

Cobb Salad \$9.29

Mixed Greens are topped with grilled chicken, shredded Vermont cheddar cheese, sliced scallions, diced tomato, crumbled smoked bacon and bleu cheese. Accompanied by Vidalia onion vinaigrette

Mandarin Beef Salad

\$9.59

Strips of seared citrus flank steak on bed of rice noodles with orange sections and matchstick peppers served with butter lettuce for wrapping and citrus poppy dressing. Sesame tofu can be substituted for flank steak.

Emory Spinach Salad

\$8.99

Grilled chicken breast is served atop mounds of fresh baby spinach with grilled peaches, praline bacon and honey balsamic dressing
ted Chicken with Red Pepper and Corn Relish, Scalloped

"Brown Bag" Lunch

\$7.79

Choose Smoked Turkey Breast, Honey Ham, Tuna Salad or Grilled Vegetables on Roll with Leaf Lettuce and Tomato, Frito Lay Assorted Chips, Gourmet Cookies, and Canned Soda

Add Whole Fruit to your Meal for \$.99

Add a Salad Selection for \$1.50 per guest

Theme Buffets

Pricing is Per Person based on a Minimum of 25 Guests. All Buffets Include Iced Tea, Water and Coffee

Little Italy \$14.99

Traditional Caesar Salad, Zesty Meat Lasagna, Choice of Vegetable Lasagna or Vegan Pasta w/Roasted Garlic Marinara with Sautéed Squash, Vegetable Sauté with Basil, Home Baked Italian Bread, and Amaretto Bread Pudding

Salad Extravaganza \$13.99

Homemade Soup-of-the-Day, Tossed Greek Salad, Sesame Beef Salad, Chicken Salad with Grapes & Almonds, Fresh Fruit Salad with Poppy Seed Dressing, Flatbread & Rolls, and Gourmet Dessert Bars

A Southern Sampler \$12.99
Tossed Salad with Herb Dressing, Shoe Peg Corn Salad, Buttermilk Fried Chicken, Creamery Mashed Potatoes with Gravy, Sautéed Greens, Corn Bread with Butter, and Peach Cobbler

Southwestern Olé \$14.99
Black Bean Salad on a Bed of Greens with Herb Vinaigrette, Flour and Corn Tortillas, Baja Style Spicy Chicken or Seasoned Beef, Assorted Toppings (Guacamole, Cheese, Sour Cream, Lettuce, Salsa, Onion and Jalapenos), Southwestern Vegetarian Red Beans, Spanish Rice, Tortilla Chips with Salsa & Guacamole, and Cinnamon Crisps

The Mighty Eagle \$10.99
Marinated Tomato and Cucumber Salad, Hamburgers, Hebrew National Hot Dogs, Veggie Burgers (for 5% of guests), Old-Fashioned Macaroni Salad, Potato Chips, Relish Tray & Condiment Tray, and Watermelon Slices or Brownies

Northern Italian Buffet \$16.99
Caprese Salad on a Bed of Mesclun Greens with Herb Vinaigrette, Grilled Balsamic Chicken, Eggplant Parmesan, Parmesan Risotto, Garlic Broccolini, Focaccia Pull Apart, and Tiramisu

Dessert Selections

Whole Cakes \$24.99
Golden Chocolate Layer Cake, Carrot Cake, Chocolate Avalanche Cake, or New York Style Cheesecake (Please call for other varieties of cakes)
Pies \$9.99
(Please call for varieties of pies)
Cookies \$12.99 dozen
Brownies \$13.99 dozen
Bite Sized Brownies \$7.99 dozen
Mini Gourmet Dessert Bars \$14.99 dozen
Lemon Bars \$14.99 dozen
Rice Krispy Treats \$15.89 dozen

Party Trays, Dips & Spreads

A small tray serves 25-30 people and a large tray serves 45-50.
Fresh Seasonal Fruit Tray small \$75 large \$125
Fresh Vegetable Tray with Dip small \$50 large \$95
Antipasto Platter small \$80 large \$145
Domestic Cheese Platter with Assorted Crackers small \$65 large \$130
Fruit and Domestic Cheese Platter with Crackers small \$135 large \$223
Mexican Seven Layer Dip with Tortilla Chips small \$50

Meeting Services

Snacks

Tri Colored Tortilla Chips with Salsa \$10.49 per pound
Potato Chips with Onion Dip \$10.49 per pound
Goldfish Crackers \$7.99 per pound
Pretzel Snack Mix \$9.39 per pound
Sweet Tooth Snack Mix \$9.39 per pound
Hi Energy Mix \$9.39 per pound
Hard Candy Basket \$5.69 per pound
Mint Candy Basket \$4.69 per pound
Mini Candy Bars \$12.95 per pound

Beverage Selections

Emory Regular and Decaffeinated Coffee \$17.99 per gallon
Signature Teas with Lemon and Honey \$15.99 per gallon
Or Carafe with 5 Tea Bags \$6.00 per Carafe
Minute Maid Bottled Juices: Orange, Apple, and Grapefruit \$1.99 each
Orange or Apple Juice by the Gallon \$15.00 per Gallon
Bottled Water \$1.49 each
Canned Sodas \$1.29 each
Bottled Sodas \$1.99 each
Hot Chocolate Packets \$.99 each
Lemonade \$14.99 per gallon
Freshly Brewed Iced Tea \$14.99 per gallon
Punch \$14.99 per gallon
Fruit Punch, Citrus Punch, or Lemon Almond Punch

Meeting Snack Packages

Snack Basket \$3.49 per guest
Selection of packaged chips, crackers, cookies, candy bars, granola bars, cereal bars and whole fruit. Served with Soda and Bottled Water

Healthy Break \$3.49 per guest
Grape Bundles and Fresh Strawberries served with Yogurt Covered Pretzels and California Trail Mix. Served with Soda, and Bottled Water

Bakery Platter Break \$3.69 per guest
Assortment of Otis Spunkmeyer Cookies paired with Bite Sized Brownies, Lemon Bars, Raspberry Shortbread and Melt Away Bars. Served with Soda and Bottled Spring Water.

Beverage Refreshment Break \$2.39 per guest
Freshly Brewed Regular and Decaffeinated Coffee served with Soda and Bottled Water. (Provides a total of one hot and one cold drink per guest; recommended for mid morning or afternoon break.)



Catering Guide

404-727-5925

To place an order please call 404-727-5925 or visit us on the web at www.emory.edu/dining.

All orders must be placed at least 48 hours in advance.

We accept payment by either Emory University account number, cash, check or credit card.

There are no delivery charges within the 1599 Building. For catering outside the 1599 Building, please call Emory Catering at 404-712-8948 or visit www.emory-catering.com