Our talented catering culinarians have taken advantage of winter flavours by creating delightfully new dishes featuring the best of the season. These delicious dishes are available only for a limited time. Contact our catering department to schedule your next event with delicious food and impeccable service. To place an order or speak with the catering department please call or email at: 815-855-1777 or IMUCater@indiana.edu

A LA CARTE SELECTIONS AND ADD ONS

SPINACH EGGS BENEDICT
Toasted English muffin topped with spinach, poached cage-free eggs and hollandaise sauce. $2.29 per guest

CINNAMON FRENCH TOAST WITH BERRY COMPOTE 🌿 Two slices of cinnamon swirl French toast served with a warm blueberry and blackberry compote. $2.79 per guest

PREMIUM TAKEAWAYS SANDWICHES
Includes a side salad, chips, cookie or bar, and soda or water.

TURKEY AVOCADO QUINOA WRAP
Roasted turkey breast, fresh avocado, quinoa and toasted almonds with lime-cilantro ranch dressing on whole-wheat wrap. $10.99 per guest

ITALIAN TWISTED MOZZARELLA BLT
Crisp bacon, buffalo mozzarella, lettuce, tomato and pesto mayo on Naan bread. $10.29 per guest

MEDITERRANEAN BAGUETTE 🌿 V
Hummus topped with sliced avocado, roasted red pepper and eggplant on a baguette. $10.29 per guest

Soup Du Jour is a great addition to the Premium Sandwich package for $2.49 per guest.

ENTRÉE SALADS AND ENTÉRÉES

FIESTA FRESH QUINOA & ROASTED CORN SALAD 🌿 VE
Quinoa, roasted corn, black beans, tomato, red onion, cilantro, honey, lime juice and queso fresco on mixed spring greens. $14.89 per guest

KALE BLEU CHEESE BEEF TENDERLOIN ROULADE
Beef tenderloin roulade stuffed with braised kale and bleu cheese, served with wild mushroom demi-glace. $31.79 per guest

ARTICHOKE, OLIVE & RICE PAELLA 🌿 V
Artichokes, peppers, peas, black olives and tomatoes baked with rice. $14.09 per guest

SEARED RED GROUPER WITH BLACK EYED PEA SALSA
Seared red grouper served with spicy collard greens, fresh sweet potato fries and black eyed pea salsa. $26.99 per guest

All Entrées are served with a side salad, artisan roll, butter, coffee, decaffeinated coffee, iced tea and iced water. Services include delivery, linen-draped service tables, setup and clean up.

Winter Catering Specials and Prices are available through February 2016.

Vegan ⚫️ Vegetarian ⚫️ Mindful
RECEPTIONS
HOT & COLD HORS D’OEUVRES
Minimum 2 dozen.

CHIPOTLE MAPLE BACON WRAPPED CHICKEN
Succulent chipotle and adobo-marinated chicken morsels wrapped in a strip of bacon and tossed gently in maple syrup.
$2.09 per piece

PATTY PAN SQUASH FILLED WITH RATATOUILLE
Tiny baby squash cups roasted into sweetness, filled lightly with ratatouille and capped with a dot of savory chèvre.
$1.99 per piece

PATTY PAN SQUASH FILLED WITH RATATOUILLE  V

RECEPTIONS
SPECIALTY STATIONS
Minimum group size 20

CARVED BISCOTTI, COFFEE & TEA STATION
A chef – attended biscotti station creates a delightful culinary experience for your guests. Select items from each category. Station is accompanied with freshly brewed fair trade Asprettro coffee, decaffeinated coffee, Numi herbal and non-herbal Numi teas with hot water.
$10.69 per guest

BISCUOTTI:
Select Two Biscotti
Apple Cinnamon Biscotti  V
Chocolate Chip Biscotti  V
Maple Walnut Biscotti  V
Cranberry Walnut Biscotti  V

DIPPING SAUCES INCLUDED:
Chocolate Sauce
White Chocolate Sauce

TOPPINGS FOR DIPPING:
Select Three Toppings
Pistachios, Shelled, Chopped
Pecan Pieces
Almonds, Sliced, Chopped
Chocolate Chips
Licorice Hard Candy
Dried Cranberries
Orange Peel
Lemon Peel

BEVERAGES & DESSERTS

SPARKLING APPLE CIDER  VG
$3.59 per guest

OLD FASHIONED BANANA PUDDING
Homemade vanilla pudding layered with ripe bananas, vanilla wafers and whipped topping.
$1.69 per guest

Winter Catering Specials and Prices are available through February 2016.