

Our talented catering culinarians have taken advantage of summer FLAVOURS by creating delightfully new dishes featuring the best of the season. These delicious dishes are available 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, email or order on-line at: imucater@Indiana.edu

FLAVOURS OF SUMMER



BREAKFAST Á LA CARTE SELECTIONS & ADD ONS



BACON, EGG AND CHEESE BISCUIT BAKE

Bacon, Egg and Cheese Biscuit Bake with Roasted Jalapeno Potato Wedges and Tomato and Basil Bruschetta

1 plate | 300 cal

Whole grain biscuit cup filled with egg, no sodium added bacon, mozzarella & roasted tomatoes, bruschetta and side of roasted potato wedges
\$5.39 per guest

Blueberry Honey Overnight Oats Parfait

1 Parfait | 400 cal

Fresh blueberries combined with raw oats, milk and vanilla greek yogurt chilled overnight topped with honey drizzle
\$3.59 per guest

PREMIUM BOX TAKEAWAYS

Buffalo Chicken Dipper Adventure Box

1 Box | 290 cal

Buffalo chicken salad, buffalo flatbread crackers, carrot sticks and celery sticks
\$7.19 per guest

Southwest Adventure Box

1 Box | 270 cal

Southwest chicken salad on a bed of mixed greens with diced cucumbers and tomatoes with pretzel crisps and pickle dip
\$7.19 per guest

PREMIUM TAKEAWAYS SALADS & SANDWICHES CONT.

Bomba Turkey BLT Wrap

1 Wrap | 380 cal

Smoked turkey, island spiced no sodium added bacon lardons, tomato pineapple chutney and romaine in a healthy grain tortilla
\$7.19 per guest

Grilled Flank Steak, Avocado and Spinach Salad

1 Salad | 390 cal

Korean marinated grilled flank steak, spinach, avocado, carrots, tomatoes, cucumber and tender farro served with gochujang raspberry vinaigrette
\$16.29 per guest

Mediterranean Shrimp Salad with Pita

1 Salad | 350 cal

Pan seared shrimp with tomatoes, cucumbers, Kalamata olives, feta cheese and greens served with apple cider vinaigrette
\$16.29 per guest

Strawberry Fields Forever Salad

1 Salad | 550 cal

Spring mix lettuce with fresh strawberries, red onion, gorgonzola, toasted walnuts & honey poppy seed balsamic dressing
\$15.39 per guest

SERVED LUNCHEONS & DINNERS

Grilled Cornish Hen with Dijon and Lemon Veggie Farro

1 Entrée | 430 cal

Grilled cornish hen with farro tossed with fresh sugar snap peas and french style green beans, onions, garlic and crushed red pepper topped with grated parmesan cheese
\$19.89 per guest

Herb Marinated Chicken Breast with Shaved Zucchini, Pecorino and Mint

1 Entrée | 320 cal

Herb marinated chicken breast, fine julienned zucchini with olive oil, lemon juice and fresh mint topped with romano cheese
\$18.09 per guest

Tandoori Chicken Salad

1 Salad | 380 cal

Mustard greens, spinach, bibb lettuce in tandoori dressing with marinated chicken, apricots, raisins, rice & toasted almonds
\$18.09 per guest

Grilled Vegetable Rollup

1 Roll | 200 cal

Peppers, zucchini & goat cheese rolled in grilled eggplant atop a mushroom cap and topped with pesto
\$18.09 per guest

Seared Cod with Zucchini Noodles and Burst Grape Tomato Salad

1 Entrée | 300 cal

Cod served over a bed of zucchini noodles and burst grape tomatoes garnished with an arugula salad lightly tossed in olive oil and lemon juice
\$20.79 per guest

Consult with our catering team on adding a soup du jour to your package for an additional \$0.00 per guest.

 VEGAN  VEGETARIAN  MINDFUL

Indiana Memorial Union Catering
(812) 855-8855
imucater@Indiana.edu

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FLAVOURS
by *sodexo*

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HORS D' OEUVRES

Minimum group size 10, 15, 20, 25.

Sea Scallops with Polenta and Pepper Jam

1 Scallop/Polenta | 90 cal

Seared sea scallops with creamy parmesan polenta and bell pepper jam
\$19.99 per guest



SPECIALTY STATIONS

Minimum group size 10, 15, 20, 25.

Cupcake Blast Bar

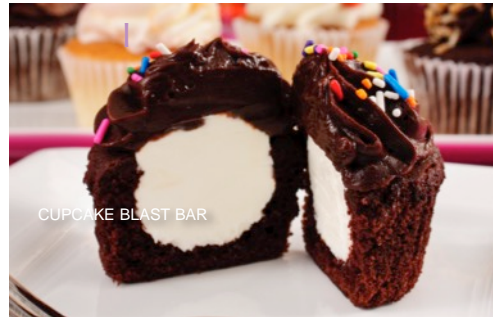
1 Cake | 490 cal

Delectable chocolate and vanilla cupcakes filled with caramel or raspberry filling.
\$4.49 per guest

Funnel Cake Sundae Bar V

1 Sundae | 720 cal

Top your own funnel cake with ice cream and candy toppings
\$5.39 per guest



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BEVERAGES & DESSERTS

Mango Mint Agua Fresca

8 oz | 100 cal

Mexican roadside thirst quencher drink of juicy mango and refreshing mint.
\$24.99 per guest



Arnold Palmer –

8 oz | 130 cal

Sweet iced tea and lemonade, this classic drink helps refresh you on the hottest of days.
\$16.99 per guest

Blueberry Cheesecake Bar V

1 Bar | 180 cal

Oreo cookie crust topped with cream cheesecake mixture and blueberries, drizzled with chocolate
\$2.99 per guest

Green Tea Panna Cotta

1 Panna Cotta | 50 cal

Cream panna cotta flavored with green tea, drizzled with tropical fruit puree
\$3.99 per guest

Consult with our catering team on adding a soup du jour to your package for an additional \$2.49 per guest.

Summer Catering Specials and Prices are available through September 2017.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

Additional nutritional information available

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