

*Baylor
Catering*



Welcome To Baylor Catering.



Baylor University Catering

Baylor University

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This guide is designed to help plan your event. The guide includes menu suggestions to assist you in deciding your food and beverage needs for your event. When planning please use these as a starting point, and as suggestions only. For formal or informal gatherings, Baylor Catering can create a custom event brimming with exceptional food and service. Our Chef and Catering Director will be delighted to meet with you to design a menu highlighting traditional favorites or the newest trends in fine dining.

Introduction.

Our new catering guide was developed to meet your individual needs. Because all events are different, they require different levels of service. We've developed three tiers to each of our menu selections to provide you with more flexibility for your event planning. These tiers include Tier I for the finest level of service, Tier II for buffet style and the most economical level of service and Tier III which is pick up and take with you to your event.

Tier I • offers you the most complete level of service with wait staff, fine china, stemware and clothed tables. This is for your most important events.

Tier II • offers a buffet style service on disposable place settings and also includes our catering staff providing great customer service while proudly serving your meal selections at your event.

Tier III • allows you to pick up your order for fast and convenient service. It is presented on disposable place settings and can be picked up in our catering office.

Enjoy the new menu selections developed by our own CIA Executive Chef, Jim Jorgenson and experience the new "Taste of Baylor."

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Frequently Asked Questions

Baylor Dining Services is proud to be the exclusive provider of catering services for the Baylor University Campus. We look forward to catering your next event.

Room Reservations

Contact the director of the building where the meeting or banquet is to be located. This should be done as early as possible, to ensure room availability.

Menu Planning

Please contact the catering coordinator's office 2 weeks prior to your event to plan your menu. Your event is important to us and pre-planning is key to the success of your event. Contact the catering coordinator's office at 254.710.4762 or the catering director's office at 254.710.7550.

Guarantees

During the initial planning of your event, we request an estimated number of guests. Catering must order supplies and schedule personnel of all special events before the event takes place. Therefore, it is required that you provide a guaranteed number of guests no later than 7 working days in advance of the event. A final guarantee is required 3 working days prior to the event. You will be billed for your final guarantee.

Additional charges and fees

A 25% priority-handling fee will be charged to any event booked within 24 hours of service. Events held on Sundays necessitate an upcharge of 25%. A \$25.00 special handling fee is applied to all events under \$200.00.

Service

Uniformed staff are provided for all Tier 1 catering events. Event service time is based on a 2 hour service window, beginning at the guaranteed start time. Additional service is available at \$18.00 per hour, per server.

Cancellations

If an event is canceled, we request notification 72 hours prior to the function date to insure no cancellation fee. Event cancellations that occur within 48 hours of the scheduled event time will incur a cancellation fee of 50% of the total billing. Event cancellations that occur within 24 hours of the scheduled event time will incur a cancellation fee of 75% of the total billing.

Method of Payment

Within the University: One Campus invoice is submitted to Baylor Accounting monthly. You will receive a weekly event summary for your records.

Outside the University: All off campus clients will be required to make a deposit of 50% at the time of the booking, with the final balance due one day before the event.

Special Conditions

In compliance with State and Federal Health Regulations, food and beverage may not be removed from the premises by you, or any guest following your function.

Creative Alternatives

Tier 1: Is a first class delivered function using china, glassware, silverware and linens. Uniformed staff members will attend to your needs. Tier 1 pricing is inclusive of all food, service and equipment.

Tier 2: Is a delivered function using all disposable equipment.

Tier 3: You pick it up. All food is in disposable containers.



Baylor Breakfast

The following are priced per person

The Basic

*Pick one of three:
Danish, muffins or bagels
Roasted Coffee*

Tier 1: \$5.50 Tier 2: \$3.00 Tier 3: \$2.50

Continental

*Assorted danish, muffins and pastries
Fresh assortment of bagels and whipped cream cheese
Butter and preserves
Chilled fresh orange juice
Roasted Coffee*

Tier 1: \$7.95 Tier 2: \$5.95 Tier 3: \$4.95

Baylor Morning

*Display of seasonal fruit
Cinnamon vanilla french toast
Farm fresh scrambled eggs with chives
Springs home fries
Choice of: country smoked bacon or sausage
Assortment of danish, muffins and pastries
Butter, preserves and maple syrup
Chilled fresh orange juice
Roasted Coffee, Imported tea*

Tier 1: \$14.95 Tier 2: \$12.95

Optional Additions (Tier 1 & 2 only)

A display of seasonal fruits and berries accompanied with creamy vanilla yogurt

Add \$2.25 per person

Fresh "Made to Order" omelet station with a variety of fillings to choose from

Add \$4.95 per person

Pancake station with buttermilk pancakes and an array of fruit toppings and syrups

Add \$2.95 per person

*Minimum of 20 people on optional choices
Attendant Fee \$60*

Breakfast and Brunch Buffets can be custom designed to your needs.

Lite Lunch Menus

The Dean's List Sandwich and Salad Upgrades:

The following are priced per person.

Enhance your selection by choosing from a few of the following upgrades:

Premium Fruit *add \$.75*
Your choice of Pears, Oranges or Bananas

Sliced Fruit Plate *add \$1.75*
Strawberries and Grapes

Gourmet Chips (Your Choice) *add \$1.25*
BBQ, Vinegar & Salt, Baked or Kettle

Truffle Cookies (Campus Favorites) *add \$1.50*
Chocolate Chip filled with Chocolate
Chocolate filled with Peanut Butter
Or Chocolate filled with Coconut

Brownies and Bars (Your Choice) *add \$1.50*
Frosted Brownies, Lemon Bar,
Blondies or Chocolate Meltaways

The Dean's List Sandwiches

** Dean's list lunches include iced tea, potato chips, pickle, cookie or apple.*

The Brown Bag

Deli style Ham or Turkey with Swiss Cheese. Served on a Kaiser roll with fresh lettuce and tomato.
Tier 1: \$8.50 Tier 2: \$6.50 Tier 3: \$5.50

The Greek Ciabatta

Thin Sliced Turkey Breast served with a Rosemary Garlic Spread and topped with Feta Cheese, Roasted Tomatoes and Spinach Leaves on a Fresh Baked Ciabatta.
Tier 1: \$9.95 Tier 2: \$7.95 Tier 3: \$6.95

The Italian Griller

Grilled Chicken Breast on an Italian Ciabatta topped with a Sundried Tomato Artichoke Spread, Parmesan Cheese, Arugula lettuce and fresh ground pepper

Tier 1: \$9.75 Tier 2: \$7.75 Tier 3: \$6.75

The Croissant

Chicken or Tuna Salad topped with fresh lettuce and tomato slices served on a Flaky Croissant.

Tier 1: \$9.75 Tier 2: \$7.75 Tier 3: \$6.75

Cashion Club Classic

Your choice of freshly baked, White or Wheat Bread layered with Turkey, Bacon, Cheese, and served with seasonal lettuce and tomatoes.

Tier 1: \$8.75 Tier 2: \$6.75 Tier 3: \$5.75

BLT Wrap

Thick sliced Bacon, Romaine Lettuce, Vine Ripe Tomato and a Mayo Spread wrapped in a Flour Tortilla.

Tier 1: \$6.95 Tier 2: \$5.95 Tier 3: \$4.95

Ham and Turkey Focaccia

Thin sliced, slow Roasted Turkey and Ham, served on a fresh Focaccia Panini, spread with a creamy Chipolte Mayonnaise, and topped with onions, tomato and Provolone cheese.

Tier 1: \$9.50 Tier 2: \$7.50 Tier 3: \$6.50

Wellington Deluxe

Thinly sliced, fresh Roast Beef Sandwich topped with Caramelized Mushrooms and Onions with a Dijon Horseradish Garlic Spread and a slice of sharp Cheddar cheese on your choice of Focaccia or Italian Ciabatta.

Tier 1: \$10.25 Tier 2: \$8.25 Tier 3: \$7.25

Dean's List Salads

All of the Dean's List Salads include Iced Tea and Cookies.

Combine your Dean's List Salad with a cup of soup du jour add \$2.50

Texas Cobb Salad

A crisp bed of Romaine Greens, topped with Black Olives, Diced Tomatoes, Bacon Bits, Avocado, Bleu Cheese, and Diced Egg. Served with your choice of Fiesta Ranch or Basil Vinaigrette Dressings.

Tier 1: \$9.25 Tier 2: \$7.25 Tier 3: \$6.25

Cobb Additions

w/ Grilled Chicken add \$1.75

w/ Grilled Shrimp add\$2.25

Classic Caesar

Crisp Romaine lettuce tossed in our own Caesar dressing, Parmesan cheese and large Gourmet Croutons.

Tier 1: \$7.95 Tier 2: \$5.95 Tier 3: \$4.95

w/ Grilled Chicken add \$1.75

w/ Grilled Shrimp add \$2.25

w/ Grilled Salmon add \$2.50

Fresh Fruit Salad

Fresh seasonal fruit served with a citrus dressing

Tier 1: \$8.75 Tier 2: \$6.75 Tier 3: \$5.75

Asian Chicken Salad

Crisp Baby Field Greens tossed with Julienne Carrots, Sliced Cucumbers, Scallions and Grilled Chicken with Honey Ginger Dressing

Tier 1: \$10.25 Tier 2: \$8.25 Tier 3: \$7.25

Southwest Chicken Salad

A garden medley of fresh Greens with, Cherry Tomatoes, Jack cheese, Black Olives, topped with Grilled Chicken Breast and Garnished with Tortilla Strips and served with Fiesta Ranch Dressing.

Tier 1: \$8.50 Tier 2: \$6.50 Tier 3: \$5.50

Southwest Additions

w/ Grilled Shrimp add \$2.25

w/ Grilled Salmon add \$2.50

Trio of Salads

Your choice of these three Chef prepared salads:

Asian Beef Salad, Herbed Chicken Salad, Caesar Salad, Fruit Salad, California Pasta Salad or Seafood Salad

Tier 1: \$9.50 Tier 2: \$7.50 Tier 3: \$6.50



Lunch Buffets

The following are priced per person.

The Executive Deli

Your choice of Seasonal Fruit & Fresh Berries

Or

Mixed Field Greens with Croutons, Mushrooms, Cheddar Cheese, Cherry Tomatoes, Julienne Carrots and Cucumber slices. Served with Balsamic Vinaigrette, Bleu Cheese and Fat Free Italian Dressings

Assorted Deli Meats and Cheeses

Turkey, Roast beef, Italian Genoa Salami, Smoked Ham, Imported Cheddar, Swiss, Havarti and Pepper Jack Cheeses

Two Chef Created Specialty Salads

Tricolor Pasta Salad, California Potato Salad, Fresh Mozzarella and Tomato or substitute a salad for potato chips

Assorted Rolls, Lettuce, Tomato, Onion, Pickles, Dijon Mustard and Mayonnaise

Selections include Iced Tea and gourmet cookies

*Tier 1: \$13.95 Tier 2: \$11.95 Tier 3: \$10.95
20 Person Minimum*



Don't forget to compliment your meal with a dessert and cup of Starbuck's coffee



The Baylor Best

Your choice of Seasonal Fruit & Fresh Berries

Or

Caesar Salad Topped with Seasoned Croutons Parmesan Cheese and Served with Creamy Caesar Dressing

Assorted Chef prepared Salads

Herb Tuna Salad, Siudo Crab Salad, California Chicken Salad, Southwest Roasted Turkey Salad, and Classic Chicken Salad

Choice of Three Chef Specialty Salads

Tricolor Pasta Salad, California Potato Salad, Fresh Mozzarella and Tomato, Cous Cous Salad, Artichoke Salad or substitute a salad with potato chips

Variety of Sliced Breads and Rolls, Crispy Romaine, Tomato, Onion, Pickles, Dijon Mustard and Mayonnaise

Selections include Iced Tea and Gourmet cookies

*Tier 1: \$13.95 Tier 2: \$11.95 Tier 3: \$10.95
20 Person Minimum*



Spa Lunch

Your choice of Seasonal Fruit & Fresh Berries

Or

Soup Of the Day

Mixed Field Greens with Croutons, Mushrooms, Cheddar Cheese, Cherry Tomatoes, Julienne Carrots and Sliced Cucumber

Served with Balsamic Vinaigrette, Bleu Cheese and Fat Free Italian Dressings

Choice of Three Chef Specialty Salads

Tricolor Pasta Salad, California Potato Salad, Fresh Mozzarella and Tomato, Cous Cous Salad, Artichoke Salad or substitute potato chips for one salad

A Fresh and Light Variety of Wraps & Sandwiches

Crab Salad Wrap, Ham & Cheese Sandwich, Chicken Caesar Wrap, Roasted Turkey Wrap and Garden Vegetable Wrap

Selections include Iced Tea and Gourmet cookies

*Tier 1: \$12.95 Tier 2: \$10.95 Tier 3: \$9.95
20 Person Minimum*



Hot Buffets

The following are priced per person.
These buffets are designed for Tier 1 and Tier 2 service only.

Pat Neff

Display of Baby Field Greens accompanied by
Baylor made Dressings, Garnishes and Two Chef Created Specialty Salads
Tricolor Pasta Salad and Fresh Mozzarella and Tomato

Grilled Marinated Chicken served with Tomato Provencal and Topped
with Pesto

Swiss Steak with Merlot Mushroom Demi Sauce

Penne Pasta with Spinach and Sun Dried Tomato Pesto Sauce

Seasonal Starch & Vegetables

Assorted Rolls and Butter

Selections include Iced Tea and Meltaway Bars or Brownies

Lunch Tier 1: \$12.95 Tier 2: \$10.95

Dinner Tier 1: \$14.95 Tier 2: \$12.95

Minimum of 20 people

The Dean

Cup of Soup du Jour Or

Display of Baby Field Greens accompanied by Baylor made dressings and garnishes

Choice of two:

Grilled Chicken Breast with Spinach Pesto Sauce Topped with Reggiano Parmesan

Slow Roasted Top Round served with a Mushroom Demi Glace

Ocean Beauty Day Boat Fish Prepared Daily By Our Chef

Seasonal Starch & Vegetables

Assorted Rolls and Butter

Served Six Layer Chocolate Cake

Iced Tea

Lunch Tier 1: \$18.95 Tier 2: \$16.95

Dinner Tier 1: \$20.95 Tier 2: \$18.95

Minimum of 20 people

The President

Cup of Soup du Jour

Display of Baby Field Greens accompanied by Baylor made Dressings and Garnishes

Four Chef Prepared Specialty Salads

Examples: Cherry Tomato & Boccochini Mozzarella, California Tuna Salad Marinated in

Citrus Vinaigrette, Roasted Herb Potato Salad and Southwest Chicken Salad

Grilled Chicken Breast in a Wild Mushroom Sauce Dusted with Reggiano Parmesan & Fresh Herbs

Florida Rock Shrimp Stir Fry with Asian Vegetables and Soy Glaze Garnished With Sesame

Ocean Beauty Day Boat Fish Prepared Daily by Our Chef

Penne Pasta with Fresh Spinach, Artichokes, and Tomato Tossed in a Roasted Red Pepper Sauce

Seasonal Starch & Vegetables

Assorted Rolls and Butter

Served Florida Key Lime Pie

Iced tea

Lunch Tier 1: \$20.25 Tier 2: \$18.25

Dinner Tier 1: \$24.95 Tier 2: \$22.95

Minimum of 40 people

Mexican Fiesta

Build your own Tacos accompanied with Crispy Corn Taco Shells, Spicy Ground Beef, Diced

Tomato, Shredded Lettuce, Sour Cream, Shredded Cheese and Pico de Gallo

Classic Cheese Enchiladas topped with our special Enchilada Sauce and Shredded Cheese

Fresh hand made Spinach Quesadillas

Spanish Rice and Refried Beans

Accompanied by Homemade Mexican Chocolate Cake and Iced Tea

Lunch Tier 1: \$11.95 Tier 2: \$9.95

Dinner Tier 1: \$13.95 Tier 2: \$11.95

Minimum of 20 people

Backyard Chef BBQ

Pick any four Backyard Specialty Salads:

Cherry Tomato & Boccocchini Mozzarella, Texas Cole Slaw with Tabasco, Roasted Herb Potato Salad, Cold Macaroni & Cheese Salad, Marinated Cucumber Salad

Potato & Tortilla Chips with Fresh Mexican Tomato Salsa

Texas Chili Topped with Cheddar Jack Cheese & Green Onion Served with Flour Tortillas

Your choice of two entrées:

*BBQ Roasted Chicken Half & Grilled Southwest Chipolte Marinated Atlantic Salmon
Slow Smoked Grilled BBQ Baby Back Ribs*

Or

BBQ Roasted Chicken Half & Split & Grilled Red Hots

Florida Key Lime Pie and Kentucky Pecan Pie

Served with Southern Corn Bread, Iced Tea, Pink Lemonade and All the Fixens

Lunch Tier 1: \$17.95 Tier 2: \$15.95

Dinner Tier 1: \$22.95 Tier 2: \$19.95

Minimum of 40 people

Heart of Texas BBQ

Roasted Herb Potato Salad

Texas Cole Slaw with Tabasco

Ranch Style Beans

Bar-B-Que Brisket

Bar-B-Que Roasted Chicken Quarter

Assorted Fresh Baked Cookies

Served with Texas Toast, Iced Tea

and all the Fixens

Lunch Tier 1: \$10.95 Tier 2: \$8.95

Dinner Tier 1: \$13.95 Tier 2: \$11.95

Minimum of 20 people

Viva Roma Buffet

Caesar Salad

Chef's Medley Vegetables

Garden Pasta Spirals

Classic Beef or Three Cheese Ravioli

Creamy Alfredo Sauce

Rich and Meaty Marinara Sauce

Crunchy Herbed Garlic Bread

Italian Cream Cake

Served with Iced Tea

Lunch Tier 1: \$10.95 Tier 2: \$8.95

Dinner Tier 1: \$13.95 Tier 2: \$11.95

For your convenience we have added some additional options to enhance your event.

Baylor Carvings

<i>Thyme Roasted Turkey Breast with Pan Gravy</i>	<i>\$3.25 per person</i>
<i>Grilled Beef Tenderloin with Horseradish Cream Sauce</i>	<i>\$4.50 per person</i>
<i>Sesame Seared Yellow Fin Tuna with Ponzu Sauce</i>	<i>Market Price</i>
<i>Spiced Rubbed Lamb Chops with Mint Infused Demi Sauce</i>	<i>\$5.00 per person</i>
<i>Slow Roasted Prime Rib Eye Of Beef Served with Demi Sauce</i>	<i>\$4.75 per person</i>
<i>Chili Marinated Pork Tenderloin with Caramelized Onion Sauce</i>	<i>\$4.50 per person</i>

Above Stations Attendant Fee \$60

Seafood Display

<i>Imported Scottish Smoked Salmon on Toast Points</i>	<i>Market Price</i>
<i>Fresh Key West Shrimp served with Cocktail Sauce</i>	<i>Market Price</i>
<i>Alaskan King Crab served with Horseradish Cocktail Sauce</i>	<i>Market Price</i>

Ocean Garden

<i>A combination of all three of our Seafood Displays Presented in an Ice Glow Accompanied with Cocktail Sauce & Mustard Citrus Sauce</i>	<i>Market Price</i>
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All Stations Minimum 40 people

Dinner Menus Combination Entrées

 *Suggested by your executive chef.*

*Dinner entrées include a Choice of Soup du Jour:
Cream of Broccoli, Garden Vegetable or Chicken Noodle
Or
Choice of Gourmet Salad:
Mixed Green Garden Salad or Caesar Salad*

 *Slow Roasted Prime Rib Eye & Pesto Marinated Jumbo Shrimp with a Peppercorn Sauce*
Market Price

 *Grilled Pork Loin Chop with a Sweet Onion reduction & Roasted Dill scented Atlantic Salmon
with a Whole Grain Mustard Sauce*
Market Price

 *Roasted Rock Lobster Tail Brushed with Lemon Spice Butter & Grilled Filet Mignon with
Lobster Demi Sauce*
Market Price

Mixed Grill

Choice of Three:

*Grilled Chicken Breast, Filet of Beef, Shrimp, Grouper, Atlantic Salmon, Pork Medallions
served with a Duo of Sauces*

Market Price

Combine your choice of soup and salad for combination entrées add \$2.50

*All combination dinner entrées are available as Tier 1 only and include a Seasonal Vegetable,
Starch, Assorted Rolls, Butter, Iced Tea, Coffee and choice of dessert from the “Traditional
Favorites” section.*

Combination Entrées

Upscale your dinner selection with choices suggested by your catering coordinator.

Dinner entrées include a Choice of Soup du Jour:

Cream of Broccoli, Garden Vegetable or Chicken Noodle

Or

Choice of Gourmet Salad:

Mixed Green Garden Salad or Caesar Salad

*Basil Marinated Roasted Free Range Chicken Half and
Fire Grilled Atlantic Salmon with a Caper Chive Sauce*

Market Price

Thyme Roasted Turkey Breast & Grilled Atlantic Salmon with a Dill Shallot Sauce

Market Price

*Chicken Breast Roasted in Lemon and Rosemary and Grilled Shrimp Brochettes
with Roasted Garlic Sauce*

Market Price

Soy Glazed Grilled Chicken Breast & Sesame Seared Tuna with Ponzu Sauce

Market Price

Blackened Lolli Pop Pork Chop & Roasted Tabasco Butter Grouper with Cajun Cream Sauce

Market Price

Hand Carved NY Strip & Lemon Butter Filet of Atlantic Sole with a Lemon Demi Glace

Market Price

Combine your choice of soup and salad for combination entrées add \$2.50

*All combination dinner entrées are available as Tier 1 only and include a Seasonal Vegetable,
Starch, Assorted Rolls, Butter Iced Tea, Coffee and choice of dessert from the “Traditional
Favorites” section.*

Dinner Entrées

Upscale your dinner selection with choices suggested by your catering coordinator.

*Dinner entrées include a Choice of Soup du Jour:
Cream of Broccoli, Garden Vegetable or Chicken Noodle
Or
Choice of Gourmet Salad:
Mixed Green Garden Salad or Caesar Salad*

*Sesame Chicken; a boneless Chicken Breast baked with
Seasoned Bread Crumbs and Toasted Sesame seeds and
served with a Cumberland Sauce.*

*Lunch Tier 1: \$13.95 Tier 2: \$11.95
Dinner Tier 1: \$16.95 Tier 2: \$14.95*

*Chicken Montgomery; Sautéed boneless Breast of Chicken layered with
Crab and Shrimp, sautéed Red Pepper, Green Pepper and Onions with
Monterrey Jack Cheese and a Shrimp Buerre Blanc sauce.*

*Lunch Tier 1: \$15.95 Tier 2: \$13.95
Dinner Tier 1: \$18.95 Tier 2: \$16.95*

London Broil; sliced flank steak served with a Béarnaise sauce.

*Lunch Tier 1: \$14.95 Tier 2: \$12.95
Dinner Tier 1: \$17.95 Tier 2: \$15.95*


*Roasted Tenderloin; choice quality, Slow Roasted Whole Tenderloin, hand carved, center cut
tenderloin slices, served with the sauce of your choice: Madeira, Béarnaise, or Pablano Cream
Sauce.*

*Lunch Tier 1: \$18.95 Tier 2: \$16.95
Dinner Tier 1: \$23.95 Tier 2: \$21.95*

Combine your choice of soup and salad for dinner entrées add \$2.50

*All dinner entrées are available as Tier 1 only and include a Seasonal Vegetable, Starch, Assorted
Rolls, Butter, Iced Tea and Coffee and Choice of Dessert from the "Traditional Favorites" section.*

Baylor Desserts

 Suggested by your executive chef.

Six Layer Chocolate Gateau Served with Fresh Berries and Raspberry Coulis \$5.95

Warm Rustic Apple Galette Topped with Vanilla Bean Ice Cream & Caramel Sauce \$5.95

Florida Fresh Key Lime Pie with Mango Coulis \$4.95

Fresh Seasonal Strawberries Macerated in Strawberry Coulis, Served Over Lemon Loaf Cake & Whipped Cream Market Price

Crème Brulee New York Style Cheesecake in a Pool of Raspberry Sauce Garnished with Fresh Raspberries \$5.95

Kentucky Pecan Pie Drizzled with Caramel Sauce Topped with Whipped Cream \$4.95

Fresh Seasonal Berries Macerated in Fruit Juice and Topped with Cream, Served In a Champagne Glass \$4.25

Praline Symphony

Individual Chocolate Craquant Semi Sweet Mousse Layered with a Hazelnut Dacquoise and Drizzled with Caramel \$5.95

Tropical Exotic

Refreshing Individual Tropical Fruit Tart Topped with Exotic Fruit, Mango & Raspberry Sauces . . . \$5.95

The Pastry Pagoda

Two Tiers of Bite Sized Sweets & Confections \$5.00 per person

Assorted Dessert Table with The Chef's Choice of Three selections \$11.95

Traditional Favorites

Tall New York Cheese Cake \$2.95

Pecan Pie \$1.95

Lemon Meringue Pie \$1.95

Chocolate Meringue Pie \$1.95

Apple Pie \$1.95

Boston Cream Pie \$1.95

Tiramisu \$2.95

Carrot Cake \$1.95

Lemon Layer Cake \$1.95



Don't forget your Java City Coffee with your dessert

Hors d'oeuvres Selections

The following are priced per person

Poultry

<i>Cajun Chicken Poppers with Creole Remoulade</i>\$1.75
<i>Chicken Salad on Grilled Rustic Bread with Fresh Dill</i>\$1.75
<i>Baylor White Wings</i>\$2.00
<i>Chicken Egg Rolls with Sweet and Sour Sauce</i>\$2.25
<i>Chicken Tenders with Orange Almond Marmalade</i>\$1.75

Vegetarian / Light Selections

<i>Mini Spinach Quesadillas</i>\$1.75
<i>Mini Cheese Quiches</i>\$2.00
<i>Grilled Crustini w/ Basil Pesto, Tomato and Fresh Mozzarella</i>\$2.00
<i>Spinach and Feta Cheese in Phylo</i>\$2.00

Meat

<i>Andouille Sausage in Puff Pastry with Creole Mustard</i>\$2.25
<i>Blackened Beef Tenderloin on a Plum Tomato with Horseradish Sauce</i>\$2.50
<i>Swedish Meatballs</i>\$1.75
<i>Sausage Stuffed Mushrooms</i>\$2.00

Seafood

<i>Mini Crab Cakes</i>\$3.00
<i>Cajun Shrimp Brochette with Creole Remoulade</i>\$3.75
<i>Imported Scottish Smoked Salmon on Melba w/ Chive Cream Cheese</i>\$3.00
<i>Scallop Rumaki with Ponzu Sauce</i>Market Price
<i>Fresh Key West Shrimp served with Cocktail Sauce</i>Market Price
<i>Crab Stuffed Mushrooms</i>\$3.95

Hors d'oeuvre Reception Packages

All hors d'oeuvre packages include one beverage of choice from our beverage menu.

The Baylor Sampler

Baylor White Wings, Three Cheese Quesadillas and Spinach and Feta Cheese in Phyllo

Domestic Artisan Cheese with Toasted Nuts, California Grapes and Crackers

Garden Vegetable Display

A Variety of Grilled and Raw Seasonal Vegetables with Bleu Cheese Dip

Display of Local Seasonal Fruit and Berries

Tier 1: \$11.25 Tier 2: \$9.25 Tier 3: \$7.50

Your Choice

Choose one hors d'oeuvre from each of the categories and any two of the chef displays

Tier 1: \$11.25 Tier 2: \$9.25 Tier 3: \$7.50

Healthy Choice

Garden Vegetable Display

*A Variety of Grilled and Raw Seasonal Vegetables
served with Bleu Cheese Dip*

Domestic Artisan Cheese with Toasted Nuts, California Grapes and Crackers

Tier 1: \$11.25 Tier 2: \$9.25 Tier 3: \$7.50

Chef Display

Tier 1 only

Artichoke Spinach Dip with Multi Grain Crackers

\$50.00 Serves 30

Display of Local Seasonal Fruit and Berries

\$75.00 Serves 30

Garden Vegetable Display

A Variety of Grilled and Raw Seasonal Vegetables with Bleu Cheese Dip

\$75.00 Serves 30

*Imported Cheese from Europe and Domestic Artisan Cheese with Toasted Nuts,
California Grapes and Crackers*

\$75.00 Serves 30

An Assortment of miniature Sweets & Confections

\$150.00 Serves 30

Seafood Display

*Alaskan Cold Poached Salmon or Imported Scottish Smoked Salmon with Dill Cream Cheese,
Onion, Capers, Cucumber and Pumpernickel Toast Points*

\$195.00 Serves 30

A Montage of Fresh Key West Shrimp served on ice with Lemon Slices & Cocktail Sauce

Market Price-Serves 30

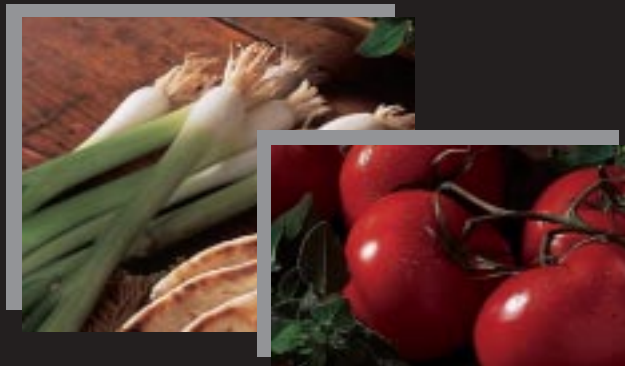
Split Alaskan King Crab served on ice with Lemon Slices & Horseradish Cocktail Sauce

Market Price-Serves 30

Ocean Garden

*A combination of all three of our Seafood Displays Presented in an Ice Glow
accompanied with Cocktail Sauce & Mustard Citrus Sauce*

Market Price-Serves 30



Hospitality Snacks

The following are priced per person

Sweets

A Variety of Candy Bars, Cookies, Brownies and Crackers, French Rosted Coffee and Bottled Water

Tier 1: \$6.95 Tier 2: \$5.95 Tier 3: \$4.95

Savory

Mixed Salted Nuts, Pretzels, Potato Chips, Cheese and Popcorn, French Roasted Coffee and Bottled Water

Tier 1: \$7.95 Tier 2: \$5.95 Tier 3: \$4.95

Healthy

Crispy Fresh Vegetables, Seasonal Whole Fruit, Tortilla Chips & Salsa, French Roasted Coffee and Bottled Water

Tier 1: \$6.95 Tier 2: \$5.95 Tier 3: \$4.95

Cookie Combo

Your choice of an assortment of our freshly baked Gourmet Cookies either Chocolate Chip, Peanut Butter, Sugar or Oatmeal Raisin with your choice of soft drinks or punch

Tier 1: \$4.95 Tier 2: \$3.95 Tier 3: \$2.95

Chips & Dips & Snacks

Pick Any Two:

Hot Spinach Dip with Pita Toasts

Nachos and Queso

Potato Chips and Dip

Snack Mix

Mixed Nuts

Trail Mix

Power Bars

Tier 1: \$7.95 Tier 2: \$6.95 Tier 3: \$4.95

Beverage Service

<i>Java City Coffee</i>	<i>.....\$1.50/person</i>
<i>Starbucks Coffee</i>	<i>.....\$1.50/person</i>
<i>French Roasted Coffee</i>	<i>.....\$1.00/person</i>
<i>Hot Chocolate</i>	<i>.....\$1.00/person</i>
<i>Iced Tea</i>	<i>.....\$1.25/person</i>
<i>Sparkling Cranberry Punch</i>	<i>.....\$2.50/person</i>
<i>Pink Lemonade Punch</i>	<i>.....\$2.50/person</i>
<i>Sparkling White Grape Punch</i>	<i>.....\$2.50/person</i>
<i>Fruit Juices [orange, apple, tomato, cranberry]</i>	<i>.....\$1.75/person</i>
<i>Soft Drinks</i>	<i>.....\$1.50/person</i>
<i>Bottled Water</i>	<i>.....\$1.50/person</i>

Beverage Station Attendant Fee \$50



Upscale Services

*Audio Visual
Entertainment*

Linens

Ice Carvings

Floral Arrangements

Chocolates

Specialty Gift Baskets

Wedding Receptions and Rehearsal Dinners

Decorations

Personalized Menus

Photographer

Special Occasion Cakes





Baylor Dining Services
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