



# TASTES OF THE SEASON

**Bold, Beautiful dishes  
will accent your catered event.**

Campus Name Catering  
(319) 895-4470  
skolner@cornellcollege.edu



**Grilled Pita Falafel  
and Vegetable  
Relish**



**Apricot & Goat  
Cheese Chicken**



**Praline Cream  
Pie**

**Add your website here**

## Breakfast Buffets

Seasonal Sliced Fresh Melon Tray  
Individual Mini Three-Berry Yogurt Parfaits  
Assorted Mini Nutbreads  
Crispy Potato Hash Browns  
Eggs Benedict with Canadian Bacon  
Coffee, Decaffeinated Coffee and Hot Water for Tea  
\$8.50 per guest



### Gluten-Free Vanilla Cake with Lime Curd & Coconut Frosting

Vanilla Cake with Lime Curd Frosting,  
fantastic Gluten-Free Cake with fresh  
Lime Curd between layers and  
Coconut Cream Cheese Frosting  
slathered  
on top  
\$2.25 per guest

### Tiramisu Cupcakes

Coffee-infused Cupcake topped with  
Espresso Cream Icing and a sprinkle  
of Cocoa  
\$2.25 per guest

## Desserts

### Praline Cream Pie

A sweet rich, decadent Praline Pie  
studded with chopped Pecans and  
a dollop of cool whipped Topping  
\$3.50 per guest



Winter Catering Specials and Prices are available through February 2012.

Your Campus Catering Team is proud to offer these special catering menus during the Winter of 2011/2012. To place an order or speak with the catering department please call or email:

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.



## Soup & Salad

### Cream of Parsnip Soup

A mild, creamy home-style Soup made with fresh Parsnips, drizzled with Truffle Oil and garnished with Parsley

### Citrus Spinach and Pasta Salad

Farfalle tossed with Baby Spinach, Bacon, Pecans, Egg, Red Onion, & Mandarin Oranges all in our Balsamic Vinaigrette

### Greens with Lemon Vinaigrette

Romaine, Spinach and Radicchio with Lemon Herb Vinaigrette, garnished with Pecorino Romano Cheese

## Appetizers

### Beef Short Rib in a Red Potato Cup

Tender slow-roasted Short Ribs in a rich Brown Sauce, served in Red Potato Cups with a kick of Horseradish tucked inside  
\$2.50 per guest

### Grilled Pita Falafel and Vegetable Relish

Grilled Mini Pita Rounds topped with a dab of Hummus, one Falafel, and a sprinkling of Sundried Tomato Relish  
\$12.50 / dozen

### Broccoli Rabe and Fresh Mozzarella Crostini

Grilled Crostini slathered with Pesto, topped with fresh Mozzarella, garlicky Broccoli Rabe and Sundried Tomato Relish  
\$15.00 / dozen



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## Entrées:

*All entrées are served with a house salad and dressing, rolls, butter, choice of dessert, iced tea, iced water and coffee.*

### Roasted Vegetable Tomato and Polenta with Coulis

Yummy Polenta Squares sautéed till crispy, topped with roasted Vegetables and our home-style Tomato Coulis  
\$14.95 per guest

### Apricot & Goat Cheese Chicken

Succulent Chicken Roulades stuffed with chopped Apricots and Goat Cheese. Served over a light, warm Sauce with whipped Sweet Potatoes, seasoned with Brown Sugar and Cinnamon. Brussel Sprouts cooked very lightly, then Pan-tossed with sundried Tomatoes and Pine Nuts  
\$17.00 per guest

### Braised Ribs with Chocolate

A dash of shaved Chocolate is the secret to this succulent offering of braised Short Ribs in savory Brown Sauce \$16.95 per guest



## Carving/Tabled Station

### Herb-roasted Turkey Breast with Cranberry Orange Compote and Dijonnaise Spread

Carved Juicy and Delectable Turkey Breast Roasted in a Savory Layer of Classic Herbs: Garlic, Parsley, and Thyme with Cranberry Orange Compote and Dijonnaise Spread and served with assorted Dinner Rolls \$MARKET

### Brown Sugar rubbed Pork with Apple Chutney and stone ground Mustard

Roast Pork Loin, tender and lean, sweetened by our house special Brown Sugar Rub with Apple Chutney and stone ground Mustard and served with assorted Dinner Rolls \$MARKET



### Antipasti Di Italia

A sampler of Genoa Salami, marinated Artichokes, fresh Provolone Cheese, seasoned Tomatoes & Baguette Crisps  
\$6.50 per guest

### Greek Lemon Chicken with Orzo and sautéed Mushrooms

Crispy sautéed Chicken Breast topped with a creamy Spinach Mixture and Mozzarella served with creamy and delicious Orzo Pasta and roasted Zucchini, Red Peppers and tender Peas topped with Parmesan and sautéed fresh Button Mushrooms  
\$16.95 per guest

### Cannoli Cake

A dream come true: layers of sweet, creamy Ricotta, bakery fresh White Cake, tart Cherries, and Chocolate Chips  
\$3.00 per guest

A grand celebration  
of food and family is  
what La Famiglia  
is all about.  
Mangia! Mangia!

