FLAVOURS OF AUTUMN

Our talented catering culinarians have taken advantage of the flavors of Autumn 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.
To place an order or speak with the catering department please call us at (651) 638-6056 or email us at catering@bethel.edu

APPETIZERS

Our catering department provides high quality plastic service products or eco-friendly service products as a standard for all our events. Eco-friendly service products or china is available upon request.
Minimum 15 guests per order

FALL HARVEST PORK BELLY GF
Tender boneless pork belly topped with pickled onions, mustard, horseradish, and fresh crisp granny smith matchsticks.
$2.20 per guest

MINI GRILLED CHEESE AND TOMATO SOUP V
Creamy tomato basil soup with mini grilled mozzarella and provolone cheese sandwiches on whole wheat.
$3.95 per guest

Autumn Catering Specials and Prices are available through November 2013.

MIX & MATCH SALAD & SANDWICH BUFFET
$13.00 per guest

Pick two items: *½ Salad and ½ Sandwich served with Assorted Fresh Dinner Rolls with Butter, Assorted Gourmet Bars, Regular Coffee, Decaffeinated Coffee, Assorted Numi Teas with Hot Water and Iced Water. Service includes delivery, linen-draped service tables, setup and cleanup. Consult with our catering team on adding soup to your offering for an additional* ***$1.90 per guest.***

SUMMER PEACH SALAD GF
Mixed greens with grilled chicken, fresh peaches, red onion and toasted almonds with honey lime cilantro dressing.

CHOPPED FALL VEGETABLE SALAD V
A jumbo salad with a bit of everything: roasted veggies, sun-dried tomatoes, feta, and pasta, tossed in a pesto vinaigrette.

TUSCAN GRILLED CHICKEN SANDWICH
Balsamic grilled chicken topped with fat -free hummus, bistro sauce, roasted onions and peppers on a multigrain roll.

6 GRAIN GRILLED CHEESE SANDWICH V
All American hot and crispy grilled cheese sandwich on natural grain bread.

ENTRÉE SALADS & ENTRÉES

All Entrée Salads and Entrées are served with a House Salad (entrée only) and Dressing, Fresh Dinner Rolls with Butter, Regular Coffee, Decaffeinated Coffee, Assorted Numi Teas with Hot Water and Iced Water. Service includes delivery, linen-draped service tables, setup and cleanup.

ENTRÉE SALADS

CIDER SALMON SALAD GF
Mesclun greens topped with cider poached salmon, cucumbers and almonds with a cider yogurt dressing.
$14.60 per guest

ROASTED ROOT VEGETABLE SALAD GF
Roasted root vegetables, grape tomatoes, toasted pumpkin seeds and baby spinach with stone ground honey mustard dressing.
$11.75 per guest

ENTRÉES

CRANBERRY PORK CUTLET
Tender pork loin cutlets in a sweet cranberry glaze accompanied with sweet potato cakes with fresh sage and red cabbage and apples braised with brown sugar-cider vinegar sauce.
$13.95 per guest

PROSCIUTTO WRAPPED COD WITH BASIL OIL
Fresh cod baked with prosciutto served with roasted fennel farro and topped with garlic basil oil and romano cheese.
$15.60 per guest

EGGPLANT ROULADE WITH WILD MUSHROOMS AND TOFU V
Eggplant roulade stuffed with wild mushrooms and tofu with roasted plum tomato sauce and polenta.
$10.15 per guest

GF GLUTEN FREE V VEGETARIAN MINDFUL

FLAVOURS OF AUTUMN

Bethel University Catering
(651) 638-6056
catering@bethel.edu

RECEPTIONS

Our catering department provides high quality plastic service products or eco-friendly service products as a standard for all our events. Eco-friendly service products or china is available upon request.

AFTERNOON TEA **$11.00 per guest**

A classic tea setting of sandwiches, scones, desserts and teas, served with additional treats of jams, jellies, whipped butter and clotted cream. **Select 3 items** from each category for a delightful afternoon tea! Minimum group size 15.

SAVORY

Caramelized Onion & White Bean Crostini V
Smoked Salmon on Rye with Capers & Meyer Lemon
Assorted Tea Sandwiches
Mini Blueberry Scones
Mini Apple Cinnamon Scones

SWEET

Chocolate Macaroons GF
Raspberry Almond Bars
Cream Puff
Lemon Shortbread Cookies
Seasonal Sliced Fresh Fruit Tray GF

TEAS

Breakfast Blend
Earl Grey
Jasmine Green
Gunpowder Green
Mate' Lemon
Moroccan Mint
Berry Black
Rooibos Chai - Herbal

PAINT A COOKIE PARTY
$2.00 per guest

Are you a painter? Not sure you have the time to paint? We have the answer - paint a cookie reception. Ask about our beverage options to add on. Minimum group size 15.

House Sugar Cookies

Vanilla Icing
Peppermint Cream Icing
Chocolate Icing
Custom Colored Icing - You choose!

Assorted Colored Sugars & Sprinkles

BEVERAGES & DESSERTS

Experience a little indulgence and jazz up your event.

SPARKLING APPLE CIDER GF
$15.40 per guest

CHOCOLATE RICOTTA MOUSSE GF
$2.60 per guest
Moist and tender slice of angel food cake topped with a scoop of sensational chocolate ricotta mousse.

AUTUMN APPLE DESSERT TABLE
$5.00 per guest
Featuring a bountiful display of apple desserts below. Choose 2 apple desserts below.

- Apple Cinnamon Bread Pudding
- Apple Cobbler
- Apple Cranberry Crisp
- Whole Red, Yellow & Green Apple Display (included)
- Vanilla Ice Cream (included)

Flavours by sodexo

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