FLAVOURS OF SPRING

Our talented catering culinarians have taken advantage of spring flavours by creating delightfully new dishes featuring the best of the season. These delicious dishes are available for a limited time only. 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 are available upon request. ***Minimum 3 dozen per order.***

CHIMICHURRI BEEF SKEWER GF

Grilled beef and tomato skewers brushed with a tangy cilantro garlic sauce.
$14.25 per dozen

TOMATO BREAD WITH MANCHEGO & PESTO

Garlic and olive oil-topped sourdough crostini with fresh tomatoes, manchego cheese, pesto, and sea salt.
$8.50 per dozen

Spring Catering Specials and Prices are available through May 2014.

THIA BEEF SALAD

MIX & MATCH SALAD & SANDWICH

$10.85 per guest

Pick two items: *½ Salad and ½ Sandwich served with Assorted Fresh Dinner Rolls and Butter, Regular Coffee, Decaffeinated Coffee, Numi Teas with Hot Water and Iced Water. Services include delivery, linen-draped service tables, set up and clean up. Consult with our catering team on adding a soup to your offering for an additional* ***$1.25 per guest.***

THAI BEEF SALAD

Ponzu lime grilled beef tossed with red cabbage, sweet potatoes, fresh herbs and citrus lemongrass dressing.

SOUTHWESTERN WEDGE SALAD GF V

Black bean & corn salsa spooned over wedged lettuce, drizzled with spicy avocado ranch dressing and sprinkled with crispy tortilla strips.

CHICKEN AND SPINACH NAAN SANDWICH

Grilled chicken, crisp bacon, spinach, artichoke, and mozzarella on naan flatbread.

TOMATO MOZZARELLA NAAN SANDWICH V

Fresh mozzarella, pesto, tomato slices, spinach, and parmesan cheese on naan flatbread.

Please notify the catering department if you require gluten free meals.

ENTRÉE SALADS & ENTRÉES

All Entrée Salads and Entrées are served with a House Salad (entrée only) and Dressing, Fresh Dinner Rolls and Butter, Regular Coffee, Decaffeinated Coffee, Numi Teas with Hot Water and Iced Water. Services include delivery, linen-draped service tables, set up and clean up.

ROASTED ROSEMARY RACK OF LAMB

ENTRÉE SALADS

CHICKEN & CITRUS SALAD

Chicken salad with almonds, mandarin oranges, edamame, dried cherries, onions, peppers and balsamic vinaigrette on romaine.
$8.95 per guest

MEDITERRANEAN SPINACH & BARLEY SALAD V

Baby spinach tossed with barley, white beans, raisins, oranges and feta cheese topped with orange balsamic dressing.
$11.45 per guest

MEDITERRANEAN SPINACH & BARLEY SALAD

ENTRÉES

ROASTED ROSEMARY RACK OF LAMB WITH RED WINE GARLIC SAUCE

Delectable lamb medallions roasted until tender with fresh rosemary and garlic served with red wine garlic sauce and accompanied with red potatoes and fresh green beans.
$21.95 per guest

SEARED SALMON WITH WARM MUSTARD SAUCE

Seared salmon served with a warm mustard sauce on a bed of fresh spinach, served with yukon gold potatoes and fresh steamed asparagus
$19.25 per guest

POLENTA STUFFED RED PEPPER V

Roasted red bell peppers stuffed with garlic polenta and topped with a crisp layer of browned asiago cheese.
$11.35 per guest

GF GLUTEN FREE V VEGETARIAN MINDFUL

FLAVOURS OF SPRING

GOOEY CHOCOLATE PEANUT BUTTER BARS

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

SPRING 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 are available upon request. ***Minimum group size is 15.***

COOKIE BAR

Assorted mini cookies displayed in assorted glass vessels. Mini cookie selections include chocolate chip, chocolate chocolate chip, white chocolate chip macadamia, oatmeal raisin, sugar and peanut butter.
$3.70 per guest

EARTH MONTH RECEPTION

A delicious way to celebrate the Earth during your spring event, this special menu features local ingredients and offers a variety of trendy vegetarian-friendly choices. Choose five from selection below.
$8.55 per guest

- Mini Greek Pizza V
- Black Currant & Brie Crostini V
- Grilled Pita, Falafel & Vegetable Relish V
- Tomato, Vidalia Onion & Goat Cheese Tart V
- Farmer's Market Vegetable Platter with Dijon Ranch Dip GF
- Petite Vegetable Napoleon V
- Eggplant Parmesan with Smoked Chutney V
- Gooey Chocolate Peanut Butter Bars
- Phyllo Cups with Strawberries & Cream

FARMER'S MARKET VEGETABLE PLATTER

TOMATO, VIDALIA ONION & GOAT CHEESE TART

PHYLLO CUPS WITH STRAWBERRIES & CREAM

Please notify the catering department if you require gluten free meals.

GF GLUTEN FREE V VEGETARIAN MINDFUL

BEVERAGES & DESSERTS

Experience a little indulgence and jazz up your event.

STRAWBERRY ITALIAN SODA GF

Cold fizzy Italian soda lightly infused with strawberry syrup. Elegant and uniquely refreshing!
$1.55 per guest

HAWAIIAN PINEAPPLE CAKE

HAWAIIAN PINEAPPLE CAKE

$1.35 per guest
A dreamy, light pineapple cake slathered in sweet cream cheese icing and decorated festively with shredded coconut.

TROPICAL RICE PUDDING GF

$2.25 per guest
Simple yet elegant rice pudding spiced with toasted coconut, lemon, and cardamom.

TROPICAL RICE PUDDING

Spring Catering Specials and Prices are available through May 2014.