FLAVOURS OF SUMMER

Eggplant Parmesan with Smoked Chutney

Cold Cantaloupe Soup

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 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 eco-friendly serviceware as a standard for all our events. High quality plastic serviceware or china is available upon request for a nominal fee. Minimum 3 dozen per order

Eggplant Parmesan with Smoked Chutney

Breaded and crispy fried Eggplant served with our unique Smoky Roasted Pepper Chutney.
$13.80 per dozen

Lamb Seekh Kebab GF

Ground Lamb combined with a tasty mixture of herbs and spices, char-broiled and served with a Chutney Sauce.
$31.00 per dozen

SOUP & SALADS

A Cup of Soup and Entrée Salad served with assorted Dinner Rolls, Parmesan Crisps, Butter, Regular Coffee, Decaffeinated Coffee, Assorted Numi Teas with Hot Water and Iced Water. Services include delivery, linen-draped service tables, set up and clean up.

Gazpacho & BLT Avocado Club Chopped Salad

A refreshing cold soup with Roma Tomatoes, Cucumbers, Green Pepper, Garlic, and Red Onions accompanied by a salad of Bacon, Tomato, Avocado, Diced Cucumbers, Shredded Cheddar Cheese and Croutons mixed with crisp Romaine Lettuce, served with a Red Pepper Ranch Dressing.
$14.60 per guest

Cold Cantaloupe Mint Soup & Spinach Salad with Oranges and Strawberries GF

Refreshing cold Cantaloupe Soup splashed with Fresh Lime and garnished with Sprigs of Mint accompanied by a Fresh Spinach Salad tossed with Oranges, Strawberries and Candied Pecans, drizzled with a creamy Poppy Seed Dressing.
$14.60 per guest

SUMMER ENTRÉES

All Entrées are served with a House Salad and Dressings, Dinner Rolls, Butter, Regular Coffee, Decaffeinated Coffee, Assorted Numi Teas with Hot Water and Iced Water. Services include delivery, linen-draped service tables, set up and clean up.

Asparagus Chicken Roulade

Asparagus Spears wrapped in thin sliced Breast of Chicken seasoned with Dill and Peppers, served on a bed of Polenta with a Roasted Red Pepper Coulis Sauce.
$12.60 per guest

Corn & Poblano Cakes with Bean Salad

Creamy roasted Corn and Poblano cakes topped with Southwest Bean Salad and Chipotle Ancho Salsa.
$10.40 per guest

Crab Cakes with Pommeray Dijon Mustard Sauce

Pan fried Crab Cakes seasoned with Old Bay, Red Peppers, Scallions and Parsley, served with a Pommeray, Dijon and Honey Mustard Sauce, creamy Yukon Gold Mashed Potatoes with Sweet Caramelized Onions and grilled Fresh Asparagus.
$16.40 per guest

Summer Catering Specials and Prices are available through August 2013.

Wellness Item GF *Gluten Free*

FLAVOURS OF SUMMER

Sweet Potato Salad

Grilled Fresh Local Yellow Squash

FEATURING SUMMER BARBECUE BUFFETS

Experience a time honored tradition with a few special touches to add on for a BBQ!

Salads

Vegetable Wild Rice Salad	**$1.85 per guest**
Sweet Potato Salad	**$1.65 per guest**
Fire & Ice Salad	**$1.95 per guest**

Entrées

Grilled Chicken Breast GF — **$2.50 per guest**
Chargrilled Chicken Breast Marinated in Olive Oil and Garlic

BBQ Pork Ribs — **$10.85 per guest**
Mesquite Pork Ribs Roasted in Barbecue Sauce

Grilled Shrimp GF — **$12.80 per guest**
Grilled Jumbo Shrimp Marinated in Olive Oil, Garlic, Lime Juice, and Fresh Cilantro

Grilled Portobello Mushroom GF — **$2.05 per guest**
Grilled Portobello Mushroom with Garlic, Salt, Pepper, Canola Oil and Balsamic Vinaigrette

Accompaniments

Grilled Fresh Corn in Husks GF	**$1.20 per guest**
Grilled Fresh Yellow Squash GF	**$1.20 per guest**

Desserts

Ice Cream Sundae Bar	**$4.20 per guest**
Root Beer Floats	**$2.10 per guest**
Ice Cream Novelties (Mini Cups)	**$1.00 per guest**

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

SUMMER NIBBLES AND DIPS

Our catering department provides eco-friendly serviceware as a standard or all our events. High quality plastic serviceware or china is available upon request for a nominal fee.

Zesty Pico, Guacamole & Chips

Our light and crispy house fried Tortilla Chips served with chunky Tomato Salsa and - of course - Home-style Guacamole!
$3.05 per guest

Red Pepper Hummus with Pita

Roasted Red Peppers, Garbanzos, Tahini, Garlic, Cayenne and Lemon pureed until smooth, served with mini angles of Pita Bread.
$1.85 per guest

Potato Chip Station

Fripps Potato Chips, BBQ Potato Chips, Sour Cream & Onion Potato Chips, Fritos, and Sweet Potato Chips served with Ranch Dressing.
$2.60 per guest

DESSERTS

A little summer indulgence to add onto an afternoon reception or evening delight!

Authentic Mexican Fruit Cake

Delicious Vanilla Cake layered with Cinnamon Custard, Fresh Blueberries and Raspberries then sprinkled with Slivered Almonds
$4.75 per guest

Local Farmer's Market Bar

Bowls of sliced Fresh Seasonal Fruits served with sliced Pound Cake and freshly Whipped Cream.
$4.75 per guest

Tropical Fruit Napoleon with Caramel Sauce

Classic layered Puff Pastry with Mango, Kiwi, Papaya and Strawberries, finished with warm a Caramel Sauce drizzle.
$6.75 per guest

Tropical Fruit Napoleon

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Wellness Item *GF Gluten Free*