



# FLAVOURS OF SPRING



TOMATO BREAD  
WITH MANCHEGO &  
PESTO

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 with delicious food and impeccable service. To place an order or speak with the catering department please call us at (651)638-6056 or email us at catering@bethel.edu

## GRAB & GO SALADS & SANDWICHES

**Minimum 10 guests**

Includes a side salad, chips, cookie or bar, and soda or water. Consult with our catering team on adding a soup to your offering for an additional \$1.90 per guest.

### THAI BEEF SALAD

Ponzu lime grilled beef tossed with red cabbage, sweet potatoes, fresh herbs and citrus lemongrass dressing.  
**\$12.39 per guest**

### SOUTHWESTERN WEDGE SALAD

Black bean & corn salsa spooned over wedged lettuce, drizzled with spicy avocado ranch dressing and sprinkled with crispy tortilla strips.  
**\$9.49 per guest**



SOUTHWESTERN  
WEDGE SALAD

### CHICKEN AND SPINACH NAAN SANDWICH

Grilled chicken, crisp bacon, spinach, artichoke, and mozzarella on naan flatbread.  
**\$11.69 per guest**

### TOMATO MOZARELLA NAAN SANDWICH

Fresh mozzarella, pesto, tomato slices, spinach, and parmesan cheese on naan flatbread.  
**\$10.09 per guest**



THAI BEEF SALAD

## ENTRÉE SALADS & ENTRÉES

All Entrée Salads and Entrées are served with a house salad and dressing, white and whole grain dinner rolls with butter, dessert, regular and decaffeinated coffee, Numi teas with hot water, iced tea and iced water. Services include delivery, linen-draped service tables, setup and clean up.



GUMBO  
YA YA

## ENTRÉE SALADS

### CHICKEN & CITRUS SALAD

Chicken salad with almonds, mandarin oranges, edamame, dried cherries, onions, peppers and balsamic vinaigrette on romaine.  
**\$12.59 per guest**

### MEDITERRANEAN SPINACH & BARLEY SALAD

Baby spinach tossed with barley, white beans, raisins, oranges and feta cheese topped with orange balsamic dressing.  
**\$10.39 per guest**



CHICKEN &  
CITRUS SALAD

## ENTRÉES

### GUMBO YA YA

Rich traditional New Orleans gumbo with Andouille sausage served with steamed white rice.  
**\$15.99 per guest**

### SEARED RED GROUPER WITH BLACK-EYED PEA SALSA

Seared red grouper served with spicy collard greens, fresh sweet potato fries and black eyed pea salsa.  
**Market Price per guest**

### POLENTA STUFFED RED PEPPER

Roasted red bell peppers stuffed with garlic polenta and topped with a crisp layer of browned Asiago cheese.  
**\$10.89 per guest**

Please notify your catering manager if you require gluten free meals.



Spring Catering Specials and Prices are available through May 2015.

 GLUTEN FREE

 VEGETARIAN

 MINDFUL



# FLAVOURS OF SPRING



GOOEY CHOCOLATE  
PEANUT BUTTER BARS

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



CURRY SEARED  
SCALLOPS WITH  
CORN CONFETTI

## RECEPTIONS HOT & COLD HORS D'OEUVRES

Minimum 3 dozen per order

### TOMATO BREAD WITH MANCHEGO & PESTO

Garlic and olive oil-topped sourdough crostini with fresh tomatoes, Manchego cheese, pesto, and sea salt.  
**\$12.97 per dozen**

### CURRY SEARED SCALLOPS WITH CORN CONFETTI

Curry seared scallops over corn confetti and finished with a touch of vanilla crème.  
**\$15.89 per dozen**



## RECEPTIONS SPECIALTY STATIONS

High quality plastic serveware 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, double chocolate with white chips, oatmeal raisin, sugar and peanut butter.  
**\$4.49 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.  
**\$10.99 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** **M**
- Petite Vegetable Napoleon **V** **M**
- Eggplant Parmesan with Smoked Chutney **V**
- Goopy Chocolate Peanut Butter Bars
- Phyllo Cups with Strawberries & Cream



FARMER'S MARKET  
VEGETABLE PLATTER

Please notify your catering manager if you require gluten free meals.

## BEVERAGES & DESSERTS

### STRAWBERRY ITALIAN SODA **GF**

Cold fizzy Italian soda lightly infused with strawberry syrup. Elegant and uniquely refreshing!  
**\$2.19 per guest**

### ICED COFFEE **V**

Refreshing on a warm spring day, regular or decaffeinated iced coffee.  
**\$0.99 per guest**

### HAWAIIAN PINEAPPLE CAKE

A dreamy, light pineapple cake slathered in sweet cream cheese icing and decorated festively with shredded coconut.  
**\$1.49 per guest**

### TRIPLE BERRY TRIFLE **V**

Yellow cake layered with strawberries, blueberries, raspberry jam, vanilla pudding and coconut.  
**\$3.29 per guest**

### RED BERRY YOGURT MOUSSE

A raspberry gelée with diced strawberries piped into a gelato cup that is topped with a raspberry mousse prepared with plain yogurt and whipped cream and garnished with a fresh raspberry.  
**\$2.29 per guest**



HAWAIIAN  
PINEAPPLE  
CAKE

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**GF** GLUTEN FREE **V** VEGETARIAN **M** MINDFUL