



**Custom.  
Seasonal.  
Fresh.  
Local.  
Delicious.**

## The Gathering by Spartan Catering

2017 Spring Catering Menu









# Welcome to The Gathering by Spartan Catering.

The Gathering by Spartan Catering is a high-end menu platform that guides you through the big and small details of planning your upcoming catered event.

Design the perfect menu, personalize all aspects of your unique gathering — our catering services accommodate any size, theme, or individual requirements, in virtually any location – on or off campus.

Waiter service, buffet, small plates and specialty stations: all served in your style.

We'll work with you to create an event that leaves a lasting impression on your guests.

All menus follow our culinary philosophy: authentic recipes using the freshest, seasonal and local ingredients.

## For more information and questions contact:

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# The Morning Start

## Continental Breakfast

Assorted danish, mini muffins, bagel bites w/ cream cheese  
Seasonal fresh fruit bowl  
Regular & decaf coffee, assorted hot teas  
Orange juice and fruit-infused water



## Cold Breakfast

Fresh fruit skewers with creamy yogurt dipping sauce  
House-made cinnamon cranberry sunrise granola  
Hard-boiled eggs  
Assorted danish and mini muffins.  
Regular & decaf coffee, assorted hot teas  
Orange juice and fruit-infused water

## Energy Breakfast

Egg white scramble with potato, spinach and tomato  
Fresh baked low-fat blueberry mini muffins  
Seasonal fresh fruit and vanilla yogurt with house-made granola  
Regular & decaf coffee, assorted hot teas  
Orange juice and fruit-infused water

## Traditional Breakfast

Scrambled eggs with cheddar cheese  
Bacon, pork sausage or turkey sausage  
Seasoned breakfast potatoes  
Seasonal fresh fruit bowl  
Biscuits  
Regular and decaf coffee and assorted hot teas  
Orange juice and fruit-infused water  
Add on cinnamon french toast



## Hot Breakfast

Savory ham and fresh garden vegetable frittata  
Fresh fruit skewers with creamy yogurt dipping sauce  
Biscuits  
Regular & decaf coffee, assorted hot teas  
Orange juice and fruit-infused water

# The Morning Start A La Carte

**Assorted bagels and spreads**

**Freshly baked breakfast breads**

**Assorted danish**

**Assorted freshly mini baked muffins**

**Freshly baked croissants**

**Yogurt parfait with fresh berries and granola**

**Gourmet stuffed french toast with berry compote**

**Bacon, pork sausage, or turkey sausage**

**Seasoned breakfast potatoes**

**Seasonal fresh fruit tray (serves 10)**

**Individual assorted yogurt cups**

**Hand crafted breakfast sandwiches**

*Bacon and cage-free egg on a fresh english muffin*

*Cage-free egg and cheese on a fresh english muffin*

*Fried chicken on a buttermilk biscuit*

*Steak and cage-free egg & cheese on a fresh english muffin*

*Tomato and cage-free egg & cheese on a whole wheat bagel*


*Cage-free egg, bacon & cheese on a croissant*


*Hot ham and cheese on an english muffin*







## Balanced Breaks

 **Popcorn Trio (serves 10)**  
*Spicy chili, BBQ, and regular popcorn*

 **Muhammara (serves 10)**  
*Creamy roasted red pepper and walnut dip  
Served with toasted, whole-wheat pita chips*

 **Hummus Trio (serves 10)**  
*Spinach hummus, roasted red pepper hummus  
and classic hummus  
Served with fresh pita chips for dipping*

 **Fire Roasted Black Bean & Corn Salsa (serves 10)**  
*Served with house-made tri-color tortilla chips*

## Sweets & Treats

*\*Minimum of 3 dozen*

**"Just Cookies" Assorted (vegan)**  
**Small Spartan Cookies**  
**Mini Ganache Brownies**  
**Mini Brownies**  
**Mini Blondies**  
**Mini Rice Krispie™ Treats**  
**Mini Raspberry Crunch Bars**  
**Mini Key Lime Bar**  
**Mini Pecan Bar**  
**Mini Chocolate Dipped Macaroons**  
**Petite Fours**

**Cupcakes** (Priced per dozen)  
*Choice of: carrot, coconut cream, cookies and cream, devils  
food, lemon poppy, red velvet, tiramisu, turtle and yellow.*

**Cake**  
*1/4 sheet cake (serves 10 - 15)  
1/2 sheet cake (serves 25 - 30)  
Full sheet cake (serves 60-70)  
\*Price includes border and writing. Additional decorating  
can be done for an up charge.*

**Mini Pretzels (serves 10)**  
**Mixed Nuts (serves 10)**  
**Individually Bagged Chips**  
**Assorted Fresh Whole Fruit**

## Beverages

**Beverages (serves 16)**  
*Regular or decaffeinated house brewed coffee  
Seattle's Best Coffee regular or decaf  
Hot water and assorted teas with lemon, sugar, honey and  
hot chocolate.*

**Individual Beverages**  
*Assorted canned Pepsi products  
16 oz. Bottled Water  
10 oz. Bottled Juice (apple, cranberry or orange)  
2% Milk (pint)  
Whole Milk (pint)  
Catering Menu 2017*

**Cold Beverages**  
*Freshly brewed iced tea  
Freshly brewed sweet tea  
Lemonade  
Fruit- infused iced water  
Plain ice water  
Pineapple fruit punch  
Orange juice*





# Lunch Buffets

*\*Minimum of 15 people*

## Classic Deli Buffet

Your choice of three deli classics, two fresh cheeses, freshly-baked ciabatta roll, Kaiser roll, sourdough and wheat bread, house-made chips with a side salad and condiments. The classic deli buffet is accompanied by fresh lettuce, tomato, pickle, onion and the classic spreads that make a sandwich great.

### Pick 3

Smoked ham, turkey, salami, roast beef, tuna salad, chicken salad, roasted vegetables

### Pick 2

American, swiss, provolone, pepper jack, or cheddar

### Pick 1

Pasta salad, potato salad, caesar salad, or garden salad with dressing

## Soup, Salad And 1/2 Sandwiches

### Pick 1 Sandwich

Mclver (smoked turkey, cheddar cheese, lettuce and tomato on an artisan roll  
Chicken salad sandwich  
Spring garden wrap (fire roasted summer veggies and goat cheese wrapped in a spinach tortilla with balsamic vinaigrette.)

### Pick 1 Salad

Pasta salad  
Chickpea, fennel and citrus salad  
Caesar salad

### Pick 1 Soup

Chicken barley, vegetarian chili, tomato basil, broccoli cheddar, butternut squash and apple.

## Artisan Sandwich Board

Your choice of 4 pre-made sandwiches served with house-made chips and a side salad.

### Pick 4

Muffuletta vegetarian sandwich on kaiser  
Mediterranean grilled chicken on kaiser  
Bistro beef with charred vegetables and pesto on kaiser  
Roasted turkey, spinach, and roasted red pepper aioli wrap  
Sicilian combo w/ black forest ham, salami, pepperoni and tomato-olive tapenade on kaiser  
Chicken salad sandwich on croissant

### Pick 1

Potato salad, pasta salad, caesar salad or garden salad with choice of dressing.

## Spring Garden Wrap Buffet

Shrimp and red pepper wrap  
Chicken caesar wrap  
Ham & swiss wrap with grainy mustard  
Spring garden wrap (summer vegetables w/ goat cheese)

### Pick 1

Tossed green salad w/ two dressings, pasta salad, potato salad, caesar salad

## Dressings

"Just" ranch dressing  
Bleu cheese dressing  
Honey mustard dressing  
Raspberry vinaigrette  
Caesar dressing  
Balsamic vinaigrette





# Box Lunches

*\*Minimum of 5 people per variety chosen.*

## **Express Box Lunch**

*All sandwiches served with bagged potato chips, fresh whole fruit, "just" cookie, condiments and cutlery.*

### **Sandwich Selections**

- Turkey breast and cheddar cheese on kaiser (McIver)*
- Ham and swiss cheese on kaiser (Aycok)*
- Roast beef and provolone on kaiser (Bailey)*
- Grilled veggie wrap w/ goat cheese (Spring Garden)*
- Tuna salad on croissant*
- Grilled portobello on Kaiser*
- Chicken cobb wrap*
- Hummus wrap*
- Chicken salad croissant*

## **Artisan Box Lunch**

*All sandwiches served with bagged potato chips, side salad, "just" cookie, condiments and cutlery.*

### **Sandwich Selections**

- Muffuletta vegetarian sandwich on kaiser*
- Mediterranean grilled chicken on kaiser*
- Roast beef with provolone, charred vegetables and pesto hummus on kaiser*
- Roasted turkey with swiss spinach and roasted red pepper aioli wrap*
- Sicilian with black forest ham, salami and pepperoni with tomato-olive tapenade on kaiser*
- Chicken salad on croissant*
- Smoked turkey wrap (Elliott)*

### **Side Salads** 1

- Pasta salad*
- Potato salad*

# Box Salads

*All salads include freshly baked garlic cheddar biscuit, dressing on the side, "just" cookie and disposable cutlery.*

## **Turkey Avocado Cobb Salad**

*Mesclun greens, with turkey, applewood-smoked bacon, fresh avocado, cage-free hardboiled egg, black olives, onion, and house-made croutons bleu cheese dressing*

## **Blackened Chicken Caesar Salad**

*Chopped romaine lettuce, blackened chicken, grated Parmesan cheese, and house-made croutons with our traditional caesar dressing*

## **Traditional Chef's Salad**

*Turkey, ham, cheddar, cage-free hardboiled egg, tomatoes, cucumbers, and crisp greens with creamy buttermilk dressing*

## **Greek Salad with Grilled Chicken**

*Grilled chicken, tomatoes, cucumbers, kalamata olives, feta cheese, red onion, and mixed greens with Greek dressing*

## **California Salmon Salad**

*Mesclun greens with grilled salmon, red cabbage, celery, black olives, tomatoes, cucumbers, and avocado with balsamic vinaigrette*

## **Napa Salad**

*Baby greens, sweet grape tomatoes, goat cheese, toasted almonds and dried cranberries w/ chardonnay ginger dressing.*





# Theme Meals

## Little Italy

### Pick 1

*Pasta a la vodka, fettuccine alfredo, or tortellini primavera*

### Pick 1

*Choice of chicken piccata, chicken marsala, or chicken parmesan*

*Fresh baked garlic bread*

*Caesar salad*

*Fresh baked cookies and brownies*

## Taste of the South

*Classic carolina pulled pork with slider rolls*

*Buttermilk fried chicken*

*BBQ baked beans*

*Macaroni & cheese*

*Seasonal fruit salad*

*Cole slaw*

*Cheddar cornbread*

*Fresh baked cookies and brownies*

## Home-style Spread

*Chile braised brisket*

*Macaroni & cheese*

*Southern green beans*

*Tossed garden salad with ranch dressing*

*Dinner rolls*

*Fresh baked cookies & brownies*

## Picnic Buffet

*Includes assorted buns, lettuce, tomatoes, pickles, onions, condiments, fresh baked cookies and brownies.*

### Pick 3

*Hamburgers, garden burgers, hot dogs, or barbecued chicken*

### Pick 2

*Potato salad, pasta salad, cole slaw or chips*

## Taste of the Mediterranean

*Grilled lemon-oregano chicken*

*Salmon cakes with cucumber sauce*

*Baba ghanoush and hummus served with pita triangles*

*Greek salad with lemon dill vinaigrette*

*Fresh baked cookies and brownies*

## Fish Provençal

*Fish provençal with broccoli, garlic, and lemon penne pasta*

*Bruschetta with basil and tomato gazpacho*

*Gazpacho*

*Fresh greens with balsamic vinaigrette*

*Wheat dinner rolls*

*Fresh baked cookies and brownies*



## Balanced Southwestern

*Grilled baja fish tacos*

*Mojo chicken with flour tortillas*

*Black bean and corn salad*

*Mexican spiced rice*

*Guacamole, salsa, and baked corn tortilla chips*

*Fresh baked cookies and brownies*



# Theme Meals

## Salad Buffet with Fresh Baked Rolls

**Pick 2**

*Kale, spring, spinach, romaine*

**Pick 1**

*Quinoa, farro or barley*

**Pick 2**

*Grilled chicken, grilled steak, sesame-grilled tofu, citrus salmon, or blackened grilled shrimp*

**Pick 5**

*Shredded cheddar, bleu cheese crumbles, crumbled feta, tomatoes, cucumbers, dried cranberries, broccoli, black olives, red onions, glazed nuts or carrots.*

**Pick 2**

*Ranch, bleu cheese, chardonnay ginger, greek, caesar or balsamic vinaigrette.*

## Baked Potato Bar

*Tossed salad with two dressings, cookies & brownies.*

*Baked potato with cheddar cheese and butter.*

**Pick 3**

*Bacon bits, Salsa, butter, sour cream, chives*

**Pick 3**

*Broccoli with cheese sauce*

*Sautéed peppers and onions*

*Vegetarian Chili or Regular Chili*

## Classic Buffet

Choice of One or Two Entrée(s)

*Includes salad, rolls, 1 starch, 1 vegetable, cookies & brownies.*

*If interested in a plated event, please contact our office.*

**Salad — Pick 1**

*Classic tossed salad with cucumber, carrot, and grape tomatoes with choice of dressing*

*Romaine Salad with shaved Parmesan, garlic croutons, and creamy caesar dressing*

**Starch — Pick 1**

*Herbed orzo with Vegetables*

*Vegetable rice pilaf*

*Roasted rosemary potatoes*

*Mac and cheese*

*Mashed potatoes with gravy*

*Wild rice pilaf*

**Vegetable — Pick 1**

*Southern style green beans with smoked ham & onions*

*Roasted seasonal vegetables*

*Honey glazed carrots*

*Italian-style green beans with tomato, red onion & rosemary*

**Entrée — Pick 1 or 2**

*Chicken francaise*

*Triad roasted chicken quarters*

*Chicken bruschetta*

*Beef tips with mushrooms*

*Pasta primavera with rose sauce*

*Lemon herb salmon*

## Includes Cookies & Brownies

*Upgrade your dessert for an additional charge:*

*Pecan pie, new york cheesecake with fruit topping,*

*chocolate cake with chocolate icing, carrot cake with*

*cream cheese icing, red velvet cake, english trifle.*





# Hot & Cold Hors D'oeuvres

Serves 10

## **Grilled Veggie Display**

*An array of seasonal grilled vegetables*

## **Domestic Cheese Display**

*Pepperjack, swiss, cheddar served with crackers and grapes*

## **Gourmet Cheese Display**

*Smoked gouda, cheddar, havarti, dill, gorgonzola, boursin served with artisan bread, crackers, and fresh fruit garnish*

## **Crudité Display**

*Carrots, celery, grape tomatoes, and broccoli served with ranch dipping sauce*

## **Seasonal Fresh Fruit Display**

*Pineapple, honeydew, cantaloupe, kiwi, and grapes*

## **Cold Hors D'oeuvres**

*Watermelon and mozzarella skewer*

*Gazpacho shooter*

*Goat cheese and pine nuts bruschetta*

*Seared ahi tuna on crispy wonton with wasabi cream*

*Smoked salmon mousse on potato crisp*

*Cilantro marinated grilled shrimp*

*Caprese skewer (cherry tomato, fresh mozzarella, basil and balsamic glaze)*

*Shrimp ceviche with serrano chili*

*Jumbo shrimp cocktail*

\*25 pieces per order for hot  
Hors D'oeuvres

## **Hot Hors D'oeuvres**

*Spanakopita*

*Vegetable spring roll with sesame ginger sauce*

*Chicken pot sticker with hoisin cilantro sauce*

*Beef empanadas*

*Warm fig, caramelized onion, blue cheese tartlet*

*Thai chicken satay with spicy peanut sauce*

*Assorted mini quiche*

*Lump crab cakes with basil mayonaise*

*Beef sliders*

*Topped with bacon and cheddar cheese and finished with spicy roasted tomato ketchup*

*Apple walnut crostini with brie*

*Chicken tenders with ranch, honey mustard, or BBQ*

*Classic buffalo chicken wings*

*Swedish meatballs*

*BBQ meatballs*

*Beef & vegetable skewers*

*Mini chicken quesadillas with sour cream & salsa*

*Spartan potato skins with cheese, bacon, & sour cream*

*Bite sized polenta cakes with spicy tomato jam*

*Black bean & goat cheese quesadilla*

*Spinach & artichoke dip with pita chips*



# Hand Crafted

## **Carving Station** (minimum of 25 people)

Hand-carved to order by our chef

### **Your choice of... (choose 1)**

*Roasted round of beef*

*Prime rib of beef*

*Roasted pork loin*

*Tenderloin of beef*

*Boneless virginia ham*

*Herb-roasted breast of turkey*

### **Choose your accompanying sauce: (choose 1)**

*Burgundy wine beef gravy, bordelaise sauce, horseradish, hollandaise sauce, roasted turkey gravy, pork gravy, au jus, apple and cranberry compote*

*Served with assorted freshly baked dinner rolls and butter*

## **A La Carte Side Options**

*Horseradish mashed potato*

*Mashed sweet potatoes with pecan butter*

*Rosemary roasted potatoes*

*Butternut squash risotto*

*Basmati rice pilaf*

*Potatoes au gratin*

*Macaroni and cheese*

*Grilled asparagus*

*Roasted brussels sprouts with balsamic drizzle*

*Parmesan roasted carrots*

*Roasted squash with fresh herbs and garlic*

## **Dessert Stations**

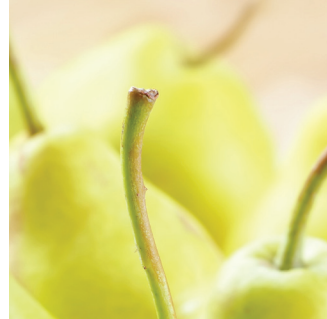
### **Gourmet Hot Chocolate Station**

*Served with chocolate chips, whipped topping, marshmallows, peppermint chip, and caramel sauce*

### **Shortcake Bar**

*Buttermilk shortcake served with fresh or compote of strawberry, raspberry and peach and chantilly cream*





# Seated Dinner

## Salads

*Classic caesar salad with romaine, parmesan, croutons, and caesar dressing*

*Roasted beet salad with goat cheese, arugula, and pecans with citrus dressing*

*Spinach and strawberry salad with citrus-honey vinaigrette dressing*

*Asparagus and mushroom salad with mesclun greens and balsamic vinaigrette dressing*

*Mixed green salad with romaine, red onions, tomatoes, croutons, and creamy ranch dressing*

*Arugula, chickpea, fennel & citrus dressing*

## Entrées

*Beef short ribs with creamy grits and braised greens*

*Halibut with cherry tomato vinaigrette, basmati rice with saffron and basil, and candied butternut squash*

*Petit filet of beef with sherry demi glaze, vanilla mashed sweet potatoes, grilled asparagus, and wild mushrooms*

*Vegetarian bean cassoulet with great northern beans, carrots, celery, onions, rosemary, thyme, garlic, and Parmesan croutons*

*Herb crusted chicken breast with parmesan polenta, sautéed broccoli rabe with roasted garlic, and a red pepper sauce*

*Apricot and ginger glazed salmon with brown rice pilaf and wilted greens*

*Smoked gouda and lobster macaroni and cheese*

## Desserts

*Chocolate mousse cake*

*Mocha Torte*

*Raspberry mascarpone semi fredo*



# National Brand Catering Selections:

## **Bojangles**

*8 piece tailgate*

*12 piece tailgate*

*20 piece tailgate*

## **Salsarita's**

*Fresh cantina nacho bar*

*Fresh cantina taco bar*

## **Subway Flavor Craver Platters**

*Small (serves 8-10)*

*Medium (serves 12-17)*

*Large (serves 25 - 28)*

## **Subway Fresh Fit Platters**

*Small (serves 8-10)*

*Medium (serves 12-17)*

*Large (serves 25 - 28)*

## **Pizzas (Large 14")**

*Cheese*

*Pepperoni*

*Veggie supreme*

*Meat supreme*

*Supreme*

## **In Your Space Pizza Packs**

*Party pack for 10 (3 pizzas)*

*Party pack for 25 (7 pizzas)*

*Party pack for 50 (12 pizzas)*

## **Sushi Display**

*We will work with you to create a customized selection for your event.*





# Policy Statement

## The Facts of Catering

Please check location availability as soon as you determine your event date. Location reservations should be made prior to contacting Catering Services.

Please plan and confirm food and beverage arrangements at least two weeks prior to the desired event date. Any event booked within 3 business days of the event may be subject to an additional \$50.00 fee. All cancellations must be made 3 business days prior to the event date. If it is necessary to cancel, 50% of the latest guaranteed contract will become the responsibility of the guest.

After finalizing the details of the event, the contact person for those departments will receive an event confirmation sheet. Please review, sign, and return the confirmation sheet to the Catering Department at least one week prior to the event date. For events over 100, the confirmations should be returned at least two weeks prior to the event date. Advance notice is crucial to the success of the event so even if a date is tentative, please notify Chartwells immediately of the possibility.

## Guarantees

To ensure precise production, a final guarantee for the number of guests to be served is required 3 business days prior to the event date. Your guaranteed number of guests represents the minimum billing. Should the number of guests in attendance exceed the number guaranteed, it will reflect in the final bill.

## Linen

Tablecloths will be provided for all food and beverage tables set up by the Catering Department. Linens and skirts for any other tables are available for an additional charge and requests must be made in advance. The charges are as follows:

85" Square Tablecloth \$6.99/each  
120" Round Tablecloths \$10.99/each  
Linen Napkins \$ 0.89/each

## Service Options

Compostable Serviceware is included at no extra charge for all catered events not requiring china service.

Receptions and breaks requiring china will be an additional \$1.25 per person.

For all served meals/Formal Buffets, please add the \$2.50 per person china charge, and use the following formula to calculate the additional cost of the function:

Labor is charged at \$14.95 per hour, per server (2 hour minimum). Bartending services are charged at \$20.00 per hour, per bartender (2 hour minimum). Exhibition Chefs are charged at \$20.00 per hour, per chef (2 hour minimum).



# Policy Statement

## Delivery Fees

There are no delivery fees for services within Elliott University Center. Deliveries outside the Elliott University Center will be subject to a service fee of 10% of the final bill - not to exceed \$100 - for the drop off or setup and clean up of events. Events taking place off site will be subject to an additional \$25 fee to cover travel expenses.

\*\*\*It is the guest's responsibility to ensure facilities and rooms are unlocked for set-up, delivery, and/or clean-up services. Should a room be unavailable when catering services arrives, a return trip will result in an additional \$25.00 charge on your bill. Please make sure that your event is scheduled with the appropriate reservations office and the appropriate equipment is reserved.

## Alcohol Beverage Set-Up

Request for permission to serve any alcoholic beverages must be approved through the Chancellor's Office, as well as any other appropriate office related to the location of the event. The sponsors of the event must furnish alcoholic beverages, and are responsible for following all State and Federal regulations. The Catering Department CANNOT be responsible for the alcoholic beverages after the function. It is the responsibility of the representative to remove all alcoholic beverages at the conclusion of the event. A full bar set-up is \$3.75 per person. All necessary bar items, except alcohol, are provided with this charge, including beverages and mixers. Beer and wine set-ups will be \$2.00 per person. These prices are for quality plastic cups. We will be glad to provide your bar set-up with glassware for an additional \$0.50 per person. All bar set-ups include ice and cocktail napkins. Bartender fees are \$20.00 per hour (2 hour minimum).

## Billing Procedure

All Payments SHOULD be received 3 business days prior to the event.

All Customers/University Departments are required to submit a signed contract 3 days prior to the event. In Addition to the signed contract, All University Departments are also required to submit a BANFIN-69 form with a departmental account number(s) and signature(s) to Catering Services. If a department is using a P-Card to pay for services no BANFIN-69 is needed. If the customer fails to return a signed confirmation sheet Catering will set event as ordered and the customer is responsible for original charges. Each event contact will be invoiced and will have 5 days to review and contact Catering Services with any discrepancies. If there is no contact within the allotted time frame, a complete record of the event will be sent directly to accounts payable for payment collection. If your event will be paid through personal or private funds, please be prepared to pay the balance 3 days prior to the event date. Checks can be made payable to University Catering Services. Master Card, Visa, and American Express are also accepted.