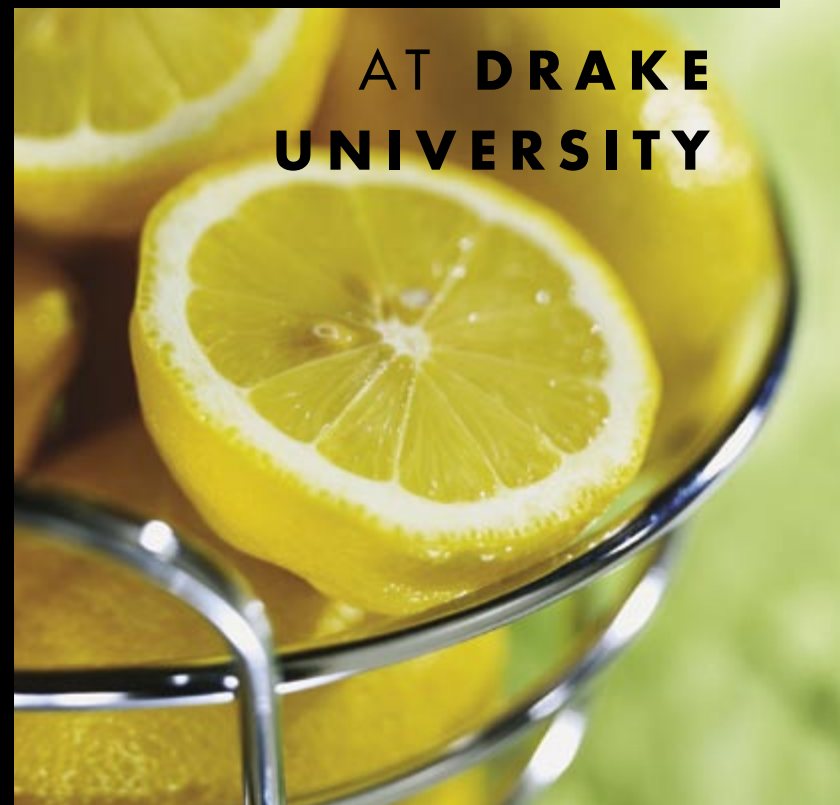




C A T E R I N G



AT **DRAKE**
UNIVERSITY



Our Menu



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PLANNING YOUR EVENT

This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.




Welcome


Welcome to Drake University Catering Services. Our Catering Team will work in close partnership with you to customize your program, providing the highest level of food quality and service to ensure the success of your event.



Our philosophy is to provide a meeting and dining environment specialized to not only meet, but also exceed your expectations. Our team is committed to providing service and menu flexibility so that your event will be uniquely your own.



Please keep in mind that the menu items and services included in this brochure are a sampling of what we can do for you. Should your event require special services or dietary considerations, we will tailor our menus to meet your needs.



We appreciate your business and will do whatever we can to make your event memorable, from start to finish. If you have any questions regarding our services, please call your Catering Team at 515-271-3518 or e-mail us at sodexho.catering@drake.edu



A GREAT START

SUNRISE BREAKFAST

Menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include brewed coffee, decafe & hot tea.

EARLY RISER

An assorted pastry basket of mini danish, doughnuts or muffins, a fruit juice (choose from orange, apple or cranberry)

EYE OPENER

An assorted pastry basket of mini danish, donuts or muffins, a fruit juice (choose from orange, apple or cranberry) and an assortment of fresh cut seasonal fruit

SUNRISE START

An assortment of bagels & scones with accompaniments of fruit yogurt with granola, a fruit juice (choose from orange, apple or cranberry) and an assortment of fresh sliced seasonal fruit.

HOT BREAKFAST/BRUNCH BUFFET

THE ALL AMERICAN

Scrambled Eggs with a choice of toppings (choose from ham, bacon or sausage), hash browns, assorted breakfast breads & muffins and assorted fresh sliced seasonal fruit.

A GRAND BRUNCH

Mixed vegetable strata, scrambled eggs, choice of two breakfast meats, rice pilaf, grilled fresh vegetables, tomato cucumber salad with fresh basil vinaigrette, mixed salad greens with dressing, petite muffins & croissants and cut fresh seasonal fruits.

A FIVE STAR BRUNCH

Omelet's made to order, choice of hand carved baked ham, roast pork or roast beef. Garden fresh vegetables, hash browns, roasted new potatoes. Tossed salad with dressings, pasta salad.

A variety of fresh baked bakery items, choice of three dessert bars & cut fresh seasonal fruits.

Please see your Catering Director about our Famous Cooked to Order Omelet Bar or Create a Breakfast Buffet

B R E A K F A S T



A GREAT START

SUNRISE BREAKFAST

MORNING BREAKFAST A LA CARTE,

The following items can be added on to any of the sunrise breakfast menus to create a custom menu for any occasion.

- Mushroom cheese strata
- Ham & potato frittata
- Cereals with cold milk
- Yogurt with low fat granola
- Seasonal sliced fresh fruit
- Scrambled eggs
- Crisp applewood bacon (3 ea.)
- Grilled ham steak (3 oz.)
- Sausage/Pork (3 ea.)
- Sausages/Turkey (2 ea.)
- French toast (2 ea.)
- Waffles square (2 ea.)
- Buttermilk pancakes (3 ea.)
- Home fried potatoes (4 oz.)
- Hash browns (4 oz.)
- Grits (4 oz.)
- Omelet's made to order (2 eggs)
- Lox with condiments

BEVERAGES, 16 SERVINGS PER GALLON

- Iced tea
- Hot tea (Regular)
- Hot tea (De-caffeinated)
- Hot tea (Herbal)
- Hot chocolate
- Fresh brewed coffee
- Fresh brewed decaffeinated coffee
- Bottled water
- Assorted juice by carafe
- Assorted bottled juices

FRESH BAKERY A LA CARTE, BY THE DOZEN

- Selection of bagels with condiments
- Assorted donuts
- Mini croissants
- Mini pastries
- Mini sticky rolls
- Assorted scones
- Tea breads
- English muffin
- Assorted muffins (Regular)

BREAKS, 15 PERSON MINIMUM

AFTERNOON REFRESHER

Choice of gourmet cookies, brownies or bars, assorted soft drinks, bottled water, tea & coffee.

A LITTLE 'PICK ME UP'

Power Bars, granola bars, Snickers, Nestle Crunch Bars or Baby Ruth Bars. Pretzels, seasonal whole fresh fruit, soft drinks & bottled spring water or fresh brewed coffee, decaffe & tea.

THE LECTURE

Assorted cookies & brownies, chips & dip, seasonal whole fresh fruit, fresh brewed coffee, fruit juice, iced tea & bottled water.

FROZEN THINGS

Assorted ice cream sandwiches, assorted ice cream bars or frozen yogurt and assorted popsicles. Soft drinks & bottled water.

B R E A K F A S T



LUNCH TIME

EXPRESS LUNCHES: (15 PERSON MINIMUM)

Our signature sandwiches can be prepared to suit your event. We package these to go with you. Limited time for lunch? They can be preset along with beverages and desserts to keep your event on schedule. Includes dessert bars or brownies, condiments, a 12 oz soda or bottled water or fresh brewed coffee, decafe & tea.

ALBUQUERQUE CHICKEN BREAST SANDWICH

Cilantro grilled chicken breast on a multi grain bun with salsa, olives, lettuce & tomatoes with a side of salad.

BEEF STEAK ON BAGUETTE W/WATERCRESS

Balsamic grilled steak on a baguette with watercress, tomato & tomato-tarragon aioli with a side of salad.

TRIPLE DECKER COBB CLUB SANDWICH

Turkey club on sourdough with crisp bacon, Swiss cheese, avocado & gorgonzola mayonnaise, with a side of salad

CALIFORNIA CLUB ON FOCACCIA

Roast turkey with crisp bacon, avocado and sun-dried tomato pesto on focaccia with side of a salad.

VEGETARIAN MEDITERRANEAN WRAP

Spinach or Tomato Herb wrap stuffed with carrots, cucumber, olives, tomato, feta cheese, seasoned with herbed mayonnaise, with a side of salad.

CHICKEN CAESAR WRAP

Romaine lettuce, grilled sliced chicken breast, caesar dressing, parmesan cheese, wrapped in a flour tortilla, with a side of salad.

GRILLED PORTOBELLO ON FOCACCIA

Grilled portobello mushroom sandwich with provolone cheese, served with a side of salad.

BROWN BAG LUNCH TO GO

Choice of Ham, Turkey or roast beef sandwich with chips, cookies, and condiments.

EXPRESS LUNCHES



LUNCHEON SALADS

LUNCHEON SALADS: (15 PERSON MINIMUM)

Our signature specialty salads can be prepared to suit your event. We can package these to go with you. Have a limited time for lunch? They can be pre-set along with beverages & desserts to keep your program on schedule. All luncheon salads include a dinner roll & butter, cookies or brownies, a choice of a 12 oz soda or bottled water or fresh brewed coffee, decaffeinated & tea.

CHEF SALAD BOWL

Mixed greens with julienne ham, turkey, cheddar cheese, hard boiled egg & honey mustard dressing.

TRI-SALAD COMBO

A special mix of fresh greens topped with a choice of three salads; chicken salad, egg salad, tuna salad or ham salad.

COBB SALAD

A bed of mixed greens with smokey turkey, avocado, egg, bacon & crumbled blue cheese, served with blue cheese dressing.

CHICKEN FAJITA SALAD

Fresh mixed greens, marinated sliced chicken breast, vegetables, tomatoes, shredded cheddar cheese and fried tortilla chips, served with ranch dressing.

TACO GRANDE SALAD

A crisp tortilla shell filled with spicy chicken, beef or re-fried beans. All are topped with shredded lettuce, diced tomatoes, sliced olives, shredded cheddar cheese, guacamole, sour cream & salsa.

FRESH FRUIT & COTTAGE CHEESE

Red seedless grapes, wedges melons, oranges, sliced cantaloupe, served with fresh cottage cheese.

THAI BEEF & NOODLE JAZZ SALAD

Lime marinated beef, tossed with Lo Mein noodles, chinese cabbage, fresh spinach, basil, mint & peanuts (optional), served over a bed of baby greens with Thai dressing.

VEGETARIAN HUMMUS PLATE

Homemade Hummus with pita & vegetable sticks, served with black olives, carrot & celery sticks & pita wedges.

ANTIPASTO SALAD

Ham, salami, olives, diced tomatoes, provolone cheese, served on fresh greens, with spices and a red wine vinaigrette.

BIG GREEK SALAD

Crisp mixed greens with Tabbouleh, roasted red peppers, crumbled feta cheese and a falafel, served on flat bread.

LUNCHEON SALADS



B O U N T I F U L B U F F E T S

SPECIALTY BUFFETS: (15 PERSON MINIMUM)

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or for the evening. All are served with your choice of - fresh brewed coffee, decaffeinated & hot tea or iced tea or lemonade.

SLICERS DELI BUFFET

Sliced roast beef, turkey & ham; American, Swiss & provolone cheese accompanied by two salads, assorted breads; relish tray with sliced onions, tomatoes, pickles and leaf lettuce; includes cookies & brownies, condiments.

ALL SALAD BUFFET

A relish tray with leaf lettuce, sliced onions, tomatoes & pickles; condiments and includes, cookies, brownies.

- Choice of two meat salads, i.e. seafood salad, chicken salad, tuna salad, ham salad or egg salad and a tossed green salad with lettuce mix with tomatoes, cucumbers, red onions and croutons; a choice of two dressings; assorted breads.

CAESAR SALAD BAR

Fresh cut romaine lettuce tossed with parmesan cheese, croutons and caesar dressing, served with rolls and butter, assorted dessert bars.

OPTIONS:

- Add Grilled Chicken (4 oz) for \$3.95/pp
- Add Grilled Beef Strips (4 oz) for \$3.95/pp
- Add Grilled Shrimp (3 oz) for \$3.95/pp
- Add Grilled Salmon (4 oz) for \$3.95/pp

VIVA ITALIANO

Mixed green salad with Italian dressing and antipasto. Choice of two penne, rotini or ziti with marinara sauce. Served with fresh breadsticks, shredded parmesan cheese, cookies.

B U F F E T S



MOVABLE FEASTS

MOVABLE FEASTS: (15 PERSON MINIMUM)

The following feasts have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening. All are served with your choice of fresh brewed coffee, decaffeinated & hot or iced tea or lemonade.

CLASSIC BBQ

Hamburgers, hot dogs, veggie burgers, sliced cheese, choice of potato salad, macaroni salad or coleslaw; relish tray with sliced onions, tomatoes, pickles and leaf lettuce; condiments, potato chips, cookies, brownies.

TEX-MEX FAJITA BAR

Choice of chicken, beef or vegetable fajitas, cheese enchilada casserole, accompanied by refried beans, Spanish rice, toppings & churros.

OPTIONS

- Add Grilled Shrimp (3 oz) for \$3.95/pp.

WINGS AND THINGS

Buffalo wings, blue cheese dressing, celery sticks, carrot sticks; select two: California vegetable pizza, cheese pizza, pepperoni or sausage pizza. Includes Caesar salad, cookies & brownies.

A HOLIDAY DINNER

Tossed garden salad with lettuce mix, tomatoes, cucumbers, red onions and croutons with a choice of two dressings. Roast Turkey or roast pork loin, with whipped potatoes and gravy, buttered corn, country stuffing, cranberry sauce.

Includes dinner rolls, butter, pumpkin pie.

COUNTRY BACKYARD BBQ

Choice of two: BBQ pork ribs, BBQ beef or BBQ chicken breast; country style beans, country potato salad & cole slaw, corn on the cob, fresh biscuits, cornbread muffins, watermelon slices and fruit cobbler.

TEXAS STYLE BBQ

BBQ chicken breasts, pulled pork with corn on the cob, baked beans, hamburgers and cheeseburgers, beef hot dogs, veggie burgers accompanied with potato salad, cole slaw or pasta salad.

Relish tray with sliced onions, tomatoes, pickles and leaf lettuce; condiments, cookies & brownies.

CLASSICS



MOVABLE FEASTS

THEMED MEALS: (15 PERSON MINIMUM)

The following feasts have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening. All are served with your choice of fresh brewed coffee, decaffeinated & hot or iced tea or lemonade.

BAKED POTATO AND SALAD BUFFET

Steaming baked potatoes, shredded cheddar cheese, bacon, sour cream, chopped chives, salsa & butter. Mixed greens with cherry tomatoes, carrots, cucumbers, croutons & choice of dressing. Cookies & brownies, dinner rolls.

TASTE OF THE ORIENT

Your choice of hot & sour soup or egg drop soup, egg rolls or pot stickers with sauces; asian slaw with crispy wontons, ginger glazed vegetables, steamed rice. Mongolian chicken, sliced beef with snowpeas & bamboo shoots. Five spice scented chocolate mousse & fortune cookies.

SOUTHWESTERN BUFFET

Create your own taco or nacho - soft & hard taco shells, nacho chips, taco ground beef, re-fried beans, rice, shredded lettuce, shredded cheddar cheese, sliced jalapeno peppers, diced tomatoes, sour cream & salsa. Includes assorted cookies & brownies.

- Add Grilled Chicken Strips (4oz.) for \$3.95/pp
- Add Grilled Beef Strips (4oz.) for \$3.95/pp

OPTIONS

- Add Grilled Shrimp (3 oz) for \$3.95/pp.

PASTA ITALIAN

Pasta Primavera, meatballs in marinara sauce, tossed fresh garden salad with a choice of dressing, dinner rolls & butter, assorted cookies & brownies.

- Add Italian Sausage (4oz.) in Marinara for \$2.29/pp

C L A S S I C S



CULINARY CLASSICS

LUNCH AND DINNER: (15 PERSON MINIMUM)

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of salad with dressing. Choice of two accompaniments, fresh baked rolls & butter, fresh brewed coffee, de-caffeinated coffee, hot tea, iced tea and a choice of dessert.

SALADS

TOSSED GARDEN SALAD

A fresh mix of garden greens with tomatoes, cucumbers with your choice of dressing

CLASSIC CAESAR SALAD

Romaine lettuce with parmesan cheese, garlic croutons and creamy caesar dressing.

FRESH MESCLUN

Fresh baby lettuce blend with balsamic vinaigrette.

Upgrade...for an additional charge to

BUFFALO MOZZARELLA

Fresh Mozzarella cheese, with marinated tomato, fresh basil a mild garlic vinaigrette.

SPINACH SALAD W/WARM BACON DRESSING

Fresh baby spinach, with a smooth warming bacon dressing.

ARUGULA W/ROASTED RED PEPPER VINAIGRETTE

Fresh baby arugula, in a tangy roasted red pepper vinaigrette

PEAR & TOASTED WALNUT SPRING SALAD

Poached Pears & toasted walnuts on fresh greens with a walnut emulsion.

Don't find something to suit your palette, please contact our Catering Team for more options & suggestions.

POULTRY CHICKEN PICCATA

Boneless breast of chicken, lightly sautéed & served with a light lemon & caper sauce.

TOMATO BASIL CHICKEN

Boneless chicken breasts, lightly sautéed, topped with mozzarella and fresh tomato concasse.

ROSEMARY CHICKEN

Chicken breast with rosemary & garlic.

CHICKEN HAWAIIAN

Grilled chicken breasts topped with grilled pineapple.

CHICKEN MARSALA

Lightly breaded chicken breast with mushrooms, flamed in Marsala wine.

CHICKEN SORRENTO

Lightly breaded boneless chicken breast, with prosciutto and eggplant, topped with a light tomato sauce.

CHICKEN CORDON BLUE

Boneless chicken breast rolled with black forest ham and swiss cheese, breaded, served with a lemon caper sauce.

CHEESE & BROCCOLI STUFFED CHICKEN BREAST

Boneless chicken breast filled with a blend of cheese & broccoli, baked, served with a butter cream sauce.

C L A S S I C S



CULINARY CLASSICS

BEEF

HERB ROASTED BEEF

Prime Sirloin Top Round of beef, marinated in herbs and garlic, roasted to perfection.

PRIME RIB EYE STEAKS

NEW YORK STRIP STEAKS

BEEF PRIME RIB

Prime boneless beef prime rib, marinated & roasted to perfection.

STEAK AU POIVRE

Delicious beef tenderloin served with a classic brandy & green peppercorn sauce.

BEEF WELLINGTON

Tenderloin of beef wrapped in puff pastry, baked till golden brown.

FILET MIGNON

Beef tenderloin filet, with your choice of sauce.

PORK

SOUTHWESTERN GLAZED PORK LOIN

Carved and served with a zesty chipotle pepper sauce.

HERB ROASTED PORK LOIN

Herb marinated, carved and served with wine glazed pan jus.

STUFFED PORK CHOPS

Center cut pork chop stuffed with cornbread and apple stuffing.

PORK

ANISE ROAST PORK

Oven roasted pork, stuffed with savory figs and apples with a hint of anise.

PORK TENDERLOIN

Sliced tenderloin of pork dressed with a savory Dijon sauce.

VEAL

VEAL PICCATA

A Classic ! Scaloppini of veal, sauteed and flavored with lemons & capers.

VEAL OSCAR

Veal cutlets topped with asparagus, lump crab & drizzled with hollandaise sauce.

CLASSIC VEAL COP

Char broiled veal chop served on a bed of spinach with garlic & caramelized onions.

LAMB

RACK OF LAMB

Broiled lamb rack served with mint jelly.

ROAST LEG OF LAMB

Boneless roast leg of lamb served with rosemary & garlic.

Don't find something to suit your palette, please contact our Catering Team for more options & suggestions.

C L A S S I C S



CULINARY CLASSICS

SEAFOOD

SHRIMP SCAMPI

Shrimp sautéed with fresh herbs & garlic, served over basil orzo.

GARLIC ORANGE CHILI SHRIMP

Shrimp stir fry with asian vegetables, ginger, garlic & green onions in a garlic orange sauce.

BROILED SALMON WITH DILL BUTTER

Filet of fresh Atlantic salmon broiled to perfection, served with dill butter.

GRILLED AHI TUNA

Ahi tuna steaks grilled and served with a caponata relish.

ALMOND COCONUT TILAPIA

Baked tilapia fillet crusted with coconut, almonds & cuban seasoning.

Don't find something to suit your palette, please contact our Catering Team for more options & suggestions.

VEGETARIAN

VEGETABLE NAPOLEON

Vegan Napoleon with portobello mushroom, eggplant, peppers, zucchini and yellow squash.

EGGPLANT ROLLARD

Eggplant rollard stuffed with wild mushrooms and tofu, with roasted plum tomato sauce and polenta.

CHEVRE, ORZO & BASIL STUFFED PORTOBELLO

Portobello mushroom caps stuffed with chevre cheese, orzo and fresh basil.

EGGPLANT PARMESAN

seasoned, breaded eggplant, with provolone cheese and fresh basil marinara, topped with parmesan cheese, served with pasta.

RAVIOLI WITH PORCINI POMMODORI SAUCE

Cheese ravioli, served with a fine porcini mushroom and peppered plum tomato sauce.

ITALIAN GRILLED VEGETABLE STRUDEL

Grilled zucchini, squash, peppers and spinach with fresh basil tomato sauce and shredded parmesan, wrapped in puff pastry.

C L A S S I C S



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert. Below is a list of accompaniments to the entrée.

COUNTRY MASHED POTATOES

BAKED IDAHO POTATOES

OVEN ROASTED GARLIC POTATOES

SOUR CREAM & CHIVE WHIPPED POTATOES

TWICE BAKED STUFFED POTATOES
(Add \$1.25/ pp)

BAKED SWEET POTATOES

WHIPPED SWEET POTATOES

RICE PILAF

BASMATI RICE

LONG GRAIN & WILD RICE

STEAMED JASMINE RICE

OLIVE COUSCOUS

BASIL ORZO

CREAMY RISOTTO WITH MUSHROOMS
(Add \$1.50/pp)

FRESH BROCCOLI SPEARS

FRESH ASPARAGUS SPEARS [seasonal]
(Add \$2.00/pp)

SEASONED GREEN BEANS

DILL CARROTS

FRESH ZUCCINI WITH GARLIC & BASIL

GREEN BEANS WITH ALMONDS

SAUTÉED SUGAR SNAP PEAS

BABY CARROTS

BROCCOLI AMANDINE

PEAS & CARROTS

CAULIFLOWER & BROCCOLI FLORETS

MENU ACCOMPANIMENTS



MENU ACCOMPANIMENTS

DESSERTS, PLEASE SELECT ONE

- Dutch apple pie
- Boston cream pie
- Pumpkin pie
- Key Lime pie
- Lemon meringue pie
- Chocolate cake
- Carrot cake
- Cheesecake with cherry compote

SPECIALTY DESSERTS, PER PERSON

- Black forest cake Add \$1.50
- German chocolate cake Add \$1.50
- Raspberry white chocolate
cheesecake Add \$1.50
- Homemade tiramisu Add \$2.50
- Crème brûlée Add \$2.50
- Assorted sorbet Add \$1.50
- Assorted parfait Add \$1.50

MENU ACCOMPANIMENTS



FINISHING TOUCHES

DESSERT BARS, ONE DOZEN MINIMUM ORDER Priced per dozen

- Chocolate brownies
- Marble brownies
- Lemon bars
- Seven layer bars
- Marshmallow krispies
- Oreo dream bar
- Carrot cake bar
- Turtle brownie bar
- Square petit fours

COOKIES, ONE DOZEN MINIMUM ORDER Priced per dozen

- Chocolate chip
- Oatmeal raisin
- Peanut butter drop
- Sugar and butter
- Chocolate chocolate chip
- White chocolate macadamia
- M&M cookie
- Turtle

ICE CREAM SUNDAE BAR, 25 PERSON MINIMUM

Includes one 3 gallon tub of ice cream with your choice of vanilla, chocolate or strawberry

Select two sauces from the following:

- Chocolate
- Hot fudge
- Caramel

Select 3 from the following toppings:

- Mixed chopped nuts
- Rainbow sprinkles
- Crushed oreos
- Cherries
- Granola
- Whipped topping
- Gummy bears
- M & M's

SNACKS, 25 PERSON MINIMUM

- Popcorn
- Potato chips
- Pretzels
- Chips and salsa
- Pita chips with hummus
- Mixed nuts
- Granola bars
- Power bars
- Mini candy bars
- Soft pretzels

FINISHING TOUCHES



GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

ASSORTED DIPS, 25 PERSON MINIMUM

Served with crackers or tortilla chips.

- Seven layer dip
- Spinach & artichoke dip
- French onion dip
- Garden vegetable dip
- Ranch dip
- Johana crab dip
- Shrimp dip

TRAYS AND DISPLAYS, (25 PERSON MINIMUM), SMALL (25-45), MEDIUM (50-75)

- Crudités and dip
- Domestic cheese and crackers
- Fresh seasonal fruit platter
- Imported/specialty cheese and crackers
- Tea sandwiches with assorted fillings: (Select 2 types)
tuna salad, egg salad,
chicken salad, seafood salad
- Smoked salmon

CARVING STATIONS, (25 PERSON MINIMUM)

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces. There is an additional charge per station chef.

Carving station comes with your choice of:

- Roast turkey with giblet gravy
- Mustard and apricot glazed ham
- Roast pork loin
- Roast rib roll of beef
- Roast tenderloin of beef

GOURMET DIPS
TRAYS AND DISPLAYS
CARVING STATIONS



H O R S D ' O E U V R E S

2 DOZEN MINIMUM ORDER

Priced per dozen

HOT

- Chicken & mushroom quesadilla
- Roasted red pepper and gouda quesadillas
- Meatballs; sweet-n-sour or BBQ
- Honey ginger chicken satay
- Honey drizzled chicken drumettes
- Grilled vegetables in phyllo cups
- Sausage bites with champagne mustard
- Chicken chimichanga
- Assorted mini quiche
- Eggrolls
- Vegetable spring rolls
- Potstickers
- Crab rangoon
- Stuffed mushroom
- Fried chicken tenders
- Spanakopita
- Mini chicken wellington
- Mini beef wellington
- Coconut shrimp
- Mini lump crab cakes

COLD

- Shrimp cocktail
- Crab claw cocktail
- Skewered fruit with yogurt dip
- Tomato, mozzarella and basil crostini
- Smoked salmon pinwheels
- Belgium endive and herbed goat cheese
- Tuscan bruschetta
- Antipasto skewers
- Mini puffs w/tarragon chicken
- Grilled portobello & gorgonzola on focaccia
- Asparagus wrapped in prosciutto
- Shrimp salad in phyllo cups
- Beef remoulade w/scallion
& soy dipping sauce

H O R S D ' O E U V R E S



B E V E R A G E S

HOT, SOLD BY THE GALLON: 16 SERVINGS PER GALLON

- Brewed regular and decaf coffee
- Hot Lipton tea
- Herb Tazo - celestial tea
- Hot cocoa (seasonal)

COLD

- Canned soda
- Bottled waters
- Bottled juices
- Milk by carafe
- Sports drinks
- Bottled teas (16 oz.)

PUNCHES, SOLD BY THE GALLON: 16 SERVINGS PER GALLON

- Lemonade
- Apple juice
- Iced tea
- Cranberry punch
- Orange blossom
- Cappuccino ice cream punch

B E V E R A G E S



ORGANIC/SUSTAINABLE CONSIDERATIONS

Our Catering Culinary Team will be very happy with assisting you in creating your very special organic food menus. Due to the very seasonal and at times limited availability of certain products, our Catering Team will provide you with a quote after the menus have been finalized. All specialty organic menus are priced at the current prevailing market prices.

BREAKFAST, (20 PERSON MINIMUM)

ORGANIC FRUIT JUICES

Choose from Orange , Apple or Cranberry

ORGANIC FAIR TRADE COFFEE

Choose from French Roast, House,
De-caffinated or Vanilla

BOTTLED WATER

Eco - friendly Nestle Bottled Water
or Iced Water

HOT BREAKFAST/BRUNCHES, (20 PERSON MINIMUM)

ALL AMERICAN

- Scrambled Eggs with Toppings;
Choose from ham, bacon or sausage
- Home Fried Potatoes
- Assorted Mini Muffins
- Fresh seasonal fresh Fruit

MORNING BREAKS A LA CARTE, (20 PERSON MINIMUM)

- Organic & Locally produced Yogurt with
- Organic Granola
- Organic Cereal with Organic / Natural Milk
(Choose from Fresh Organic Fruits)
(Based on availability)
- Organic Ham & Potato Frittata
- Organic & Free Range Scrambled Eggs
- Organic & Locally produced Pork Sausage (3 each)
- Organic Home Smoked Bacon (3 each)
- Organic & Locally grown 'Home Fried Potatoes

SPECIALTY SALADS, (20 PERSON MINIMUM)

- Mache, Parmesan, Poached Pears and
Walnut Salad
- Couscous, Chicken and Vegetable Salad
- Caesar Salad with Homemade Caesar Dressing
 - Add Organic Grilled Chicken
 - Add Grilled Beef Strips or Organic Soy Tofu

** All above Salads are accompanied with Fresh Baked assorted
Breads and Butter.*

O R G A N I C S



ORGANIC/SUSTAINABLE CONSIDERATIONS

Our Catering Culinary Team will be very happy with assisting you in creating your very special organic food menus. Due to the very seasonal and at times limited availability of certain products, our Catering Team will provide you with a quote after the menus have been finalized. All specialty organic menus are priced at the current prevailing market prices.

APPETIZERS, (2 DOZEN MINIMUM)

- Honey Ginger Chicken Satay
- Roasted Red Pepper and Montrey Jack Quesadilla
- California Dates Wrapped in Bacon
- Fresh Hireloom Tomato, Boffalo Mozzarella Crostini

SANDWICHES, (20 PERSON MINIMUM)

- Portobello Mushroom and Black bean Cakes with Corn salsa in Pita (Vegan)
- Grilled Chicken with Watercress and Avocado Sandwich with Aioli

All sandwiches are served with a choice of pasta salad, potato salad or baby greens.

SNACKS, (20 PERSON MINIMUM)

- Homemade Pita Chips with Hummus
- Potato Chips
- Toasted Chips with Salsa
- Organic Granola Bars
- Bite Sized Pretzels

LUNCH AND DINNER, (20 PERSON MINIMUM)

All entrées are served with your choice of one salad, one vegetable and one starch. Assorted dinner breads and butter. The meal includes iced water, coffee, decaffe, tea or iced tea.

SALADS (SELECT ONE)

- Mixed Organic Greens with Homemade French Vinaigrette
- Organic Caesar Salad with Garlic Caesar Dressing

ENTREES (SELECT ONE)

- Tomato Basil Chicken
- Herb Roasted Beef
- Southwestern Glazed Pork
- Seared Rack of Lamb
- Vegetable Napoleon

VEGETABLES (SELECT ONE)

- Fresh Sweet Corn
- Shelled Green Peas
- Honey Glazed Carrots
- Broccoli Amandine
- Buttered Green Beans

STARCH (SELECT ONE)

- Country Mashed Potatoes
- Oven Roasted Garlic Potatoes
- Baked Sweet Potatoes
- Basil Orzo
- Brown Basmati Rice

DESSERTS (SELECT ONE)

- Deluxe Gourmet Cookies; sugar, chocolate chip & peanut butter
- All Natural Ice Cream; vanilla, chocolate & strawberry
- Chocolate Cake
- Glazed Carrot Cake

O R G A N I C S



Planning Your Special Event

We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.



Arranging and Reserving a Date

Even if the date is tentative, please make arrangements with the Catering Department so that we can at least get you on our records. You may contact the Catering Department at 515-271-3518 or e-mail us at sodexho.catering@drake.edu as well as through our web site at <http://www.drakeudining.com/catering.html>.



Catering arrangements and menu selections should be confirmed at least:

- 10 days in advance for groups under 100.
- 3 weeks in advance for groups of 100 people or more.

While we can sometimes accommodate your needs with less lead – time, sufficient notice allows us to schedule production and staffing needs, and eliminate any late charges to you.




After we have finalized all the details of your special event, you will receive a confirmation report to confirm with a signature. Please carefully review all information on this event order form for accuracy and completeness before signing. Make any necessary changes, sign and return via fax at 515-271-4664.




Planning Your Special Event

Contact the Catering Office




All cancellations and / or changes referring to the menu, count and event arrangements must be confirmed at least 72 business hours prior to the event. Any event that is not cancelled within this time frame will result in a 50% due as contracted on the event form. If you do not contact us with a final count at least (3) business days prior to the event, we will prepare for the estimated number and charge accordingly.

Payment



All catered functions must have a secured payment before the event takes place. A Drake University Account Number must be submitted prior to service. Checks, credit cards and cash are all valid payment methods. Non – University related groups are required to make 100% deposit 10 days prior to the event. All Non – University groups are subject to a 15% service charge and a 6% sales tax for all events. Tax exempt organizations are required to submit a copy of their exemption certificate at the time of booking the event.





Planning Your Special Event

Linens

As a standard, we provide table cloths and table skirting for all food & beverage tables. Linen for guest tables are only included with full service plated or buffet meals. Linens for guest tables at receptions, continental breakfast, breaks and boxed lunches can be provided at an additional charge. The same applies to registration tables, nametag tables, head tables and any additional tables that will not be directly used for food and beverage set up.



Linen Charges

- 85" square for round tables \$3.00/each
- 52" square for small tables or as overlays \$3.00/each
- 114" rectangle for 6' and 8' banquet tables \$3.00/each
- Cloth and Skirt per table \$10.00/each
- Cloth Napkins \$0.50/per napkin



Other linen colors, depending on availability, may be placed as special orders. Any additional cost for these colors will be charged accordingly. Specialty linens are also available for your food and guest tables for an additional cost. Please set up an appointment to view the linens.





Planning Your Special Event

China Charge

Quality plastic and paper products are included with all events. We also offer China Service for all off campus events at an additional charge.



- Coffee or Beverage Service \$1.50
- Full Bar Glass Service \$1.50
- Reception China and Silverware Service \$2.50
- Full Meal China and Silverware Service \$2.50

All of the above are charged per person



Attendants

Attendants are included for all served / buffet breakfast, lunch and dinner entrée meals for the first two hours of service. If additional time is needed, a fee of \$15.00 per hour, per attendant will apply. Servers for reception and coffee services are at an additional charge. Server fee of \$15.00 per hour, per server, plus one hour before and after the event, for set and clean up will apply. To ensure that your event is a success, attendants are required for.



- All functions over 25 people (excluding coffee services)
- All China service events.



Planning Your Special Event

Late Charges

If you contact the Catering Office less than the specified number of business hours in advance and we are able to accommodate your event, a surcharge of 10% over the original selling price will apply. This surcharge is necessary due to the additional cost of planning for last minute events.



Catering Equipment

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account at replacement cost.



Floral and Gift Charges

We will be happy to order, receive and handle specific floral arrangements, gift baskets and / or decorative requests that are determined in accordance with your specific needs.

Sustainable and Organic Menus

Our culinary staff will be happy to produce a sustainable and / or organic menu for your event. We can create fresh and healthy meals using local products that are free of pesticides, hormones and antibiotics. Some items may be limited based on availability. Based on your selection, our Catering Team will provide you with a quote based on the relevant market price for such items.



Food Safety

Due to health regulations, it is the policy of Sodexo that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed off by the host of the event at their responsibility.

