

Breakfast Buffets

Carafes of Assorted Juices: *Orange, Cranberry, Apple*
Individual Breakfast Parfaits
Assorted Mini Danish
Country Ham
Country-style Scrambled Eggs
Coffee, Decaffeinated Coffee and Hot Water for Tea
\$7.95 per guest



Desserts

Pumpkin Crème Brûlée
Simple, elegant Pumpkin Crème Brûlée topped with a layer of House-Made Roasted Caramel.
\$2.69 per guest

Chocolate Covered Pumpkin Cheesecake
Gingerbread Crust and smooth Pumpkin Filling studded with White Chocolate Chips and Pecans enrobed in Silky Chocolate.
\$2.79 per guest

Butterscotch Bourbon Peach Cobbler
Traditional Peach Cobbler jazzed up with melted Butterscotch Chips, a Cranberry Crust, and a dash of Sweet Bourbon.
\$2.69 per guest

Fall Catering Specials and Prices are available through November 2011.

Your Campus Catering Team is proud to offer these special catering menus during the Fall of 2011. To place an order or speak with the catering department please call or email: 515-271-3518 Brett.Lindman@drake.edu or Karen.Diltz@drake.edu



A Bounty Of Autumn's Best Catering Specials

Drake Catering
(515) 271-3518

Brett.Lindman@drake.edu

Karen.Diltz@drake.edu



Pumpkin
Crème Brûlée



Portobello Mushroom
Napoleon



Butterscotch Bourbon
Peach Cobbler

<http://www.drakeudining.com/catering.html>

Our talented catering culinarians have taken advantage of the flavors of Autumn 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 with delicious food and impeccable service.

Soup & Salad

Tomato Florentine Soup
Creamy Tomato Soup with Fresh Spinach, Tender Rice, and Basil.
\$8.99 per guest

Vegetable Wedge Salad
A Jumbo Salad with a bit of everything: Roast Veggies, Sun-dried Tomatoes, Feta, Pasta, tossed in a Pesto Vinaigrette.

Spinach and Bacon Toss
Pasta Salad with the works: Chicken, Bacon, fresh Cherry Tomatoes, Spinach, and of course Mozzarella Cheese.



Box Lunches

Grilled Basil Chicken
A grilled Basil Chicken Breast garnished with a Tomato Relish with Green Bean Salad and Orzo Salad and a Latte Chai Turtle Brownie.
\$12.99 per guest

Thai BBQ Salmon
Executive Box Lunch: Authentic Lo Mein Salad topped with Thai BBQ Salmon, served with Thai Cucumber Salad, Sesame Roll, and a Brownie. \$13.99 per guest



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Entrées

All entrées are served with a house salad and dressing, rolls, butter, iced tea, iced water and coffee.

Portobello Mushroom Napoleon
Hearty and Scrumptious Polenta Portobello Strata with Onions, Red Peppers, and fresh melted Mozzarella Cheese.
\$8.59 per guest

Herb Roast Leg of Lamb
Leg of Lamb roasted with Basil, Garlic and Rosemary served with Truffle Oil Mashed Potatoes and French Green Beans.
\$15.99 per guest

Lemon Parmesan Chicken
Crispy Chicken Cutlets pan-seared and served with a light White Wine Chive Sauce. Served with seasonal fresh Asparagus and Fontina Risotto Cake.
\$11.27 per guest



Featuring



Celebrating the zest and carefree spirit of life, El Toro de la Noche is our tribute to Spanish cuisine highlighting a delectable menu of Spanish classics.

Gazpacho Andaluz
A refreshing cold Soup with Roma Tomatoes, Cucumbers, Green Pepper, Garlic, and Red Onions.
\$2.69 per guest

Chorizo Topped Tilapia
with Romesco Sauce
Flaky mild Pollock (or Tilapia) topped with Chorizo, Roasted Garlic, and Capers in a pool of Tomato Romesco Sauce served with simple and fresh, White Rice tossed with Onions, Serrano Peppers, Cilantro and Mint and Vegan Sautéed Spinach with Red Onions and Garlic.
\$15.99 per guest

Vanilla Caramel Flan
Traditional Caramel Custard. \$2.69 per guest

