

A Bounty of Autumn's Best

CATERING SPECIALS

Soup or Salad

Smoked Tillamook Cheddar Cheese Soup

Farmers Market worthy! Creamy soup with vegetables, diced potatoes, and melted Tillamook cheddar cheese, served with rolls and butter, coffee or ice tea.

\$6.80 per guest

Apple Pumpkin Soup

Hearty apple pumpkin soup garnished with fresh apple slices, roasted pumpkin seeds and Crème Fraiche, served with rolls and butter, coffee or ice tea.

\$6.65 per guest

Pear & Fresh Spinach Salad with Cranberry Vinaigrette

A seasonal favorite! A salad combo of sweet sliced pears, baby spinach, toasted almonds, Feta cheese and dressed with cranberry balsamic vinaigrette, served with rolls and butter, coffee or ice tea.

\$8.50 per guest

Your Campus Catering Team is proud to offer these special catering menus during the Fall of 2010. To place an order or speak with the catering department please call or email:

Gonzaga University Catering
(509) 313-6902
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With harvest season just around the corner, our talented catering culinarians have taken advantage of the flavors of autumn by creating delightful new dishes featuring the season's best fruits and vegetables. These delicious flavors of the season are at their peak making these dishes available for a limited time. Contact our catering department to schedule your next event with delicious food and impeccable service.

Dessert

Apple Raisin Crisp

Fresh Washington Apples sautéed with raisins & spiced syrup, served warm with a crisp golden crust.

\$3.00 per guest

Chocolate Ricotta Mousse

A moist and tender slice of angel food cake, topped with a scoop of sensational chocolate ricotta mousse.

\$3.75 per guest



Entrées

Vegetable Wellington

Fresh baked puff pastry filled with garden veggies: squash, zucchini, asparagus, carrots & peppers in a red pepper coulis, served with rolls and butter, coffee or ice tea.

\$15.75 per guest



Honey Balsamic Pork Chop

A scrumptious, thick and juicy boneless pork chop, pan seared and topped with a sweet honey balsamic reduction sauce and accompanied with seasonal roasted vegetables, sundried tomatoes and mashed potatoes, served with Parisian French bread and butter, coffee and ice tea.

\$14.15 per guest



Sundried Tomato Panko Crusted Chicken Breast

Crispy Panko coated chicken breast pan fried with savory bits of sundried tomato and served with mashed potatoes, French green beans and rolls and butter, along with coffee or ice tea.

\$13.45 per guest

Halibut Saltimbocca

A tender halibut steak wrapped in prosciutto and served with Asiago cheese, served with a roasted vegetable orzo risotto, rolls and butter, coffee or ice tea.

\$17.00 per guest

Prices are good through December 2010

Fall 2010 Catering Specials and Prices are available through December 2010

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