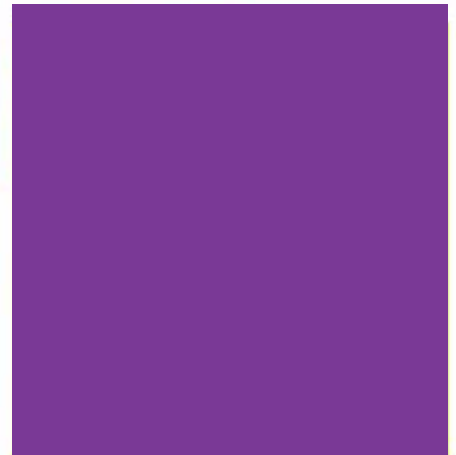
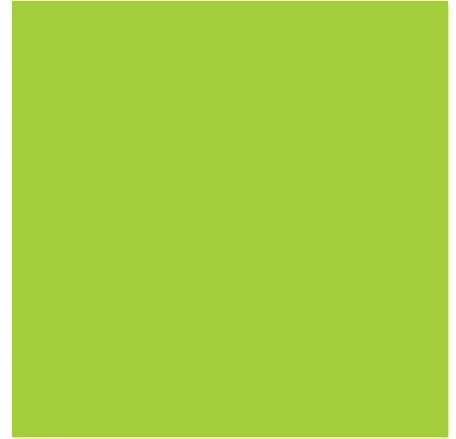


THE GATHERING

at University of North Florida



MENU SELECTIONS





Beverages

BEVERAGE PACKAGES *(prices listed per guest)*

Morning Beverage Service \$4.25
coffee, decaf, hot tea, orange juice, iced water

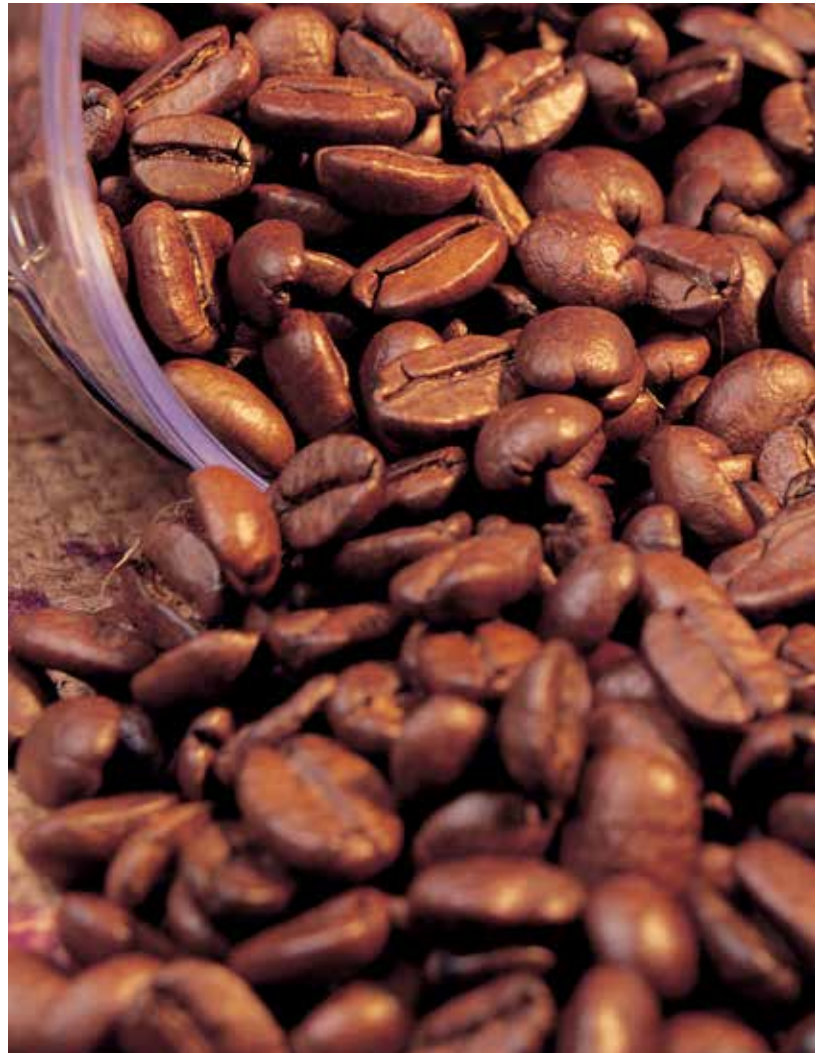
Coffee Service \$4.00
coffee, decaf, hot tea, iced water

Conference Coffee Service \$9.00
coffee, decaf, hot tea, iced water for your all-day meeting

Afternoon Beverage Service \$4.75
coffee, decaf, canned soda, bottled water

A LA CARTE *(prices listed per each)*

- Canned soda \$2.00
- Lemonade \$1.25
- Iced tea \$1.25
- Orange juice \$2.00
- Bottled water \$2.00
- Bottled fruit juice \$2.00
- Milk pint \$1.50
- Sparkling lemonade \$1.50
- Fruit-infused water \$1.25





Breakfasts

ON THE BUFFET *(prices listed per guest)*

Traditional Continental \$8.00
 bagels, breakfast pastries, cream cheeses, sweet cream butter and jam, coffee, decaf, hot tea, orange juice, iced water
Add fresh seasonal fruit for \$2.00 more

Cold Breakfast \$11.75
 seasonal fruit, yogurt dipping sauce, housemade ginger, almond, and cranberry granola, cage-free hard-boiled eggs, assorted muffins, coffee, decaf, hot tea, low-fat milk, orange juice, iced water

Presidential Breakfast \$12.50
 scrambled eggs, chef's homestyle potatoes, hickory smoked bacon and country sausage patties, breakfast pastries, seasonal fresh fruit, coffee, decaf, hot tea, orange juice, iced water

Energy Breakfast \$12.75
 egg white scramble with potato, spinach, and tomato, low-fat muffins, seasonal fruit and yogurt bar with housemade granola, coffee, decaf, assorted hot teas, orange juice and iced water

A LA CARTE *(prices listed per each)*

- Bagels and spreads \$2.00
- Breakfast pastries \$2.00
- Freshly baked muffins \$2.00
- Freshly baked scones \$2.25
- Whole fruit \$1.25
- Seasonal cut fruit bowl \$2.00
- Yogurt cups \$1.75
- Granola bars \$1.50

BREAKFAST SANDWICHES *(prices listed per each)*

- Egg and cheese on English muffin \$3.00
- Bacon, egg and cheese on English muffin \$3.50
- Sausage, egg and cheese on English muffin \$3.50
- Tomato and egg on English muffin \$3.00





Lunches on the Go

(prices listed per each)

BASIC BOXED LUNCH

\$11.50

sandwich rolls or wraps, potato chips, cookies, canned soda

Choose 3: Turkey and swiss
 Ham and swiss
 Roast beef and cheddar
 Tuna salad
 Tarragon chicken salad
 Grilled vegetable
 Egg salad

GOURMET BOXED LUNCH

\$13.00

sandwich rolls or wraps, potato chips, cookies, canned soda

Choose 3: **Crispy Chicken:** crispy chicken strips, lettuce, tomato and sweet red onions, honey mustard
Southwestern Chicken: grilled chicken breast, pepper jack cheese, black bean corn salsa, lettuce and tomato, spicy Cajun ranch dressing
Sicilian: black forest ham, salami and pepperoni, tomato olive tapenade
Roast Beef: charred vegetables and pesto hummus

BOXED SALADS

served with appropriate dressings, fresh baked rolls, cookies, disposable cutlery and canned soda
 serve as a preset plated lunch for \$2.00 more (includes iced tea, water, chef's dessert selection)

Southwestern Cobb Salad \$13.00
 marinated chicken breast strips, greens, avocado, pepper jack cheese, bacon, pico de gallo, tortilla strips, spicy chipotle ranch dressing

Traditional Chef's Salad \$13.00
 turkey, ham, cheddar, cage-free hard-boiled egg, tomatoes, cucumbers and greens, creamy buttermilk dressing

Zesty Lemon Chicken Salad \$13.00
 lemon roasted chicken, greens, red peppers, artichoke hearts, red onions, hazelnut goat cheese, honey balsamic dressing

Summer Salad \$11.50
 spring mix, turkey, mandarin oranges, strawberries, red onions, gorgonzola cheese and sugared pecans, herb citrus dressing

Greek Salad with Grilled Chicken \$13.00
 grilled chicken, tomatoes, cucumbers, Kalamata olives, feta cheese, red onion and mixed greens, red wine vinaigrette

Turkey Avocado Cobb Salad \$13.00
 mesclun greens, turkey, Applewood-smoked bacon, avocado, cage-free hard-boiled egg, black olives, onion and house made croutons, honey mustard dressing



Lunch Buffets

(prices listed per guest)

LUNCH BUFFETS

includes iced tea, iced water, coffee, decaf, and tea, chef's dessert tray

Classic Deli Buffet \$16.25

freshly-baked breads, potato chips with a choice of 1 side salad, served with fresh veggies and condiments

Pick 3: smoked ham, turkey, salami, roast beef, tuna salad, egg salad, chicken salad, roasted vegetable

Pick 2: swiss, provolone, pepper jack, cheddar

Pick 1: potato salad, sweet chili Asian slaw, Caesar salad, herbed couscous, mixed green salad with dressing

Soup, Salad and Sandwich \$15.00

served with potato chips

Pick 2: tuna salad, turkey wrap, roast beef and cheddar, ham and swiss

Pick 1: mixed green salad or Caesar salad

Pick 1: chicken noodle, broccoli cheese, minestrone

Salad Bar build your own \$11.50

mixed greens, red cabbage, kale, carrot, cucumber, tomato, cage-free hard-boiled egg, garbanzo beans, black olives, cheddar, croutons, sunflower seeds with your choice of diced ham or turkey

Add sliced grilled chicken for \$2.00 more

THEMED BUFFETS FOR LUNCH AND DINNER

served with iced tea and iced water
add coffee and hot tea for \$1.00 more

Picnic Buffet \$15.00

served with buns, lettuce, tomato, pickles, onions, condiments, cookies and brownies

Pick 3: hamburgers, garden burgers, hot dogs, barbequed chicken

Pick 2: potato salad, pasta salad, cole slaw, macaroni and cheese

Homestyle Spread \$17.00

chile-and-beer braised brisket, farro couscous with brussels sprouts, macaroni and cheese, fresh green beans, mixed green salad with low-calorie creamy ranch dressing, wheat dinner rolls, two-bite brownies

Taste of the South \$17.00

classic Carolina pulled pork with slider rolls, buttermilk fried chicken, BBQ baked beans, macaroni and cheese, summertime fruit salad, creamy cole slaw, cheddar jalapeño cornbread, assorted layer cakes

Taco Bar \$17.00

served with cheddar cheese, lettuce, tomato, onion, sour cream, guacamole, salsa, soft and crispy taco shells, black beans and Spanish rice, assorted cookies

Pick 1: seasoned ground beef or chicken

Have both chicken and beef for an additional \$3.00

Asian Buffet \$16.00

egg drop soup, General Tso's chicken, Mongolian beef, vegetable lo mein, fried rice, vegetable egg rolls, cookies and brownies

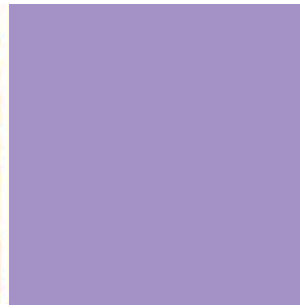
Little Italy \$16.50

served with garlic bread, Caesar salad, cookies

Pick 1: meat or vegetable lasagna, fettuccini alfredo, tortellini primavera

Pick 1: chicken piccata, chicken marsala, chicken parmesan

Enhance your meal with an antipasto platter for an additional \$5 per person



Breaks

PACKAGES *(prices listed per guest)*

Cookie Crazyed \$5.25

selection of cookies, coffee, decaf, low-fat and chocolate milk

Snack Shack \$8.00

potato chips, popcorn, mixed nuts, selection of candy bars, canned sodas

Hummus Trio \$3.00

spinach hummus, roasted red pepper hummus, classic hummus, served with fresh vegetable crudité for dipping

Popcorn Trio \$3.00

lightly salted, spicy chili, herb and rosemary popcorn

A LA CARTE *(priced per each)*

Assorted bakery bars \$2.50

Whole fruit \$1.25

Assorted cookie tray \$2.00

Brownies \$2.00

Granola bars \$1.50

Individual bags of chips \$1.00

Bowl of mixed nuts (serves 15-20 guests) \$22.00

Bowl of pretzels (serves 15-20 guests) \$10.00





Hors d'oeuvres

SERVED COLD *(priced per each)*

Proscuitto-wrapped asparagus with boursin cheese	\$2.00
Skewered marinated tortellini	\$2.00
Cherry tomatoes stuffed with boursin cheese	\$2.50
Crostini with goat cheese, tomatoes and fresh basil	\$2.50
Phyllo cup stuffed with lobster and mango salad	\$2.50

Blackened tenderloin on sourdough	\$2.75
Seared ahi tuna on crispy wonton with wasabi cream	\$2.75
Smoked salmon mousse on potato crisp	\$2.50
Hummus shooter with crudité garnish	\$2.50
Grilled shrimp with mango chipotle glaze	\$2.75
Caprese skewer: Cherry tomato, fresh mozzarella, basil and balsamic glaze	\$2.50

SERVED HOT *(priced per each)*

Beef empanadas with California avocado dip	\$2.00
Spicy southwest chicken egg rolls	\$2.00
Franks in puff pastry with pineapple jalapeño ketchup	\$2.00
Mini spring rolls	\$2.00
Mini assorted quiches	\$2.00
BBQ meatballs	\$2.00
Spanakopita	\$2.00
Mini sweet potato soufflé in phyllo cups	\$2.00
Mushroom tart	\$2.00
Bourbon chicken skewers	\$2.25
Mini beef wellington	\$2.00
Bite-size pizza	\$2.00

Sesame-crusted chicken strips	\$2.25
Stuffed mushrooms with herbed goat cheese	\$2.00
Asparagus and cheese in phyllo	\$2.00
Coconut shrimp with traditional remoulade	\$2.75
Pecan chicken strips with brown sugar aioli	\$2.50
Scallops wrapped in bacon	\$2.50
Caramelized onions and gorgonzola tart	\$2.50
Thai chicken satay with spicy peanut sauce	\$2.50
Lump crab cakes with Cajun remoulade	\$2.50
Beef sliders topped with bacon, cheddar cheese and spicy roasted tomato ketchup	\$2.50
Apple walnut crostini with brie	\$2.50
Beef satay	\$2.50





Hors d'oeuvres

DISPLAYS (priced per guest)

Cheese Display

served with artisan bread, crackers and fresh fruit garnish

\$4.25

Crudité Display

seasonal vegetables served with ranch dipping sauce

\$4.00

Seasonal Fresh Fruit Display

\$4.25

Italian Antipasti Display

cappicola, prosciutto and salami, fresh mozzarella and shaved parmesan, pepperoncini, roasted red peppers, marinated artichokes, green olives, eggplant caponata, extra virgin olive oil and balsamic vinegar served with crostini

\$5.00

Mediterranean Market Display

cumin marinated chicken skewers, roasted eggplant, roasted red pepper, hummus, Kalamata olives, feta cheese, fresh basil and mesclun greens, assorted flatbreads and crostini

\$5.00

Assorted Pinwheels

\$4.00

Chocolate Fountain

choose from white, milk or dark chocolate with pretzels, strawberries and marshmallows to dip

\$6.00

SWEET

 (priced per each)

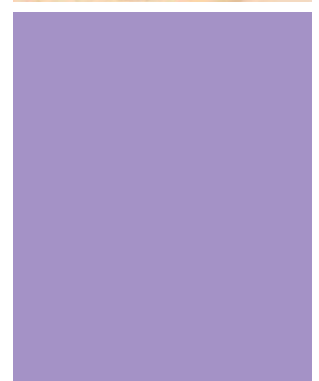
Chocolate-covered strawberries \$2.50

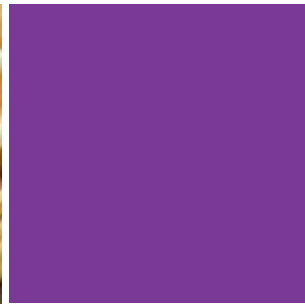
Petit fours \$2.50

Mini strawberry shortcake \$2.50

Mini mousse cups \$2.50

chocolate, strawberry, chocolate Grand Marnier, chocolate peanut butter





Reception Packages and Stations

TWO HOUR RECEPTION *(priced per guest)*

Pick 3:

\$13.00

- Beef empanadas
- Mini pinwheel sandwiches
- Spicy southwest chicken egg rolls with ranch dip
- Franks in puff pastry with pineapple jalapeño ketchup
- Mini vegetable spring rolls with sweet & sour sauce
- Baby quiches (mushroom, cheese, spinach)
- BBQ meatballs
- Spanakopita
- Hummus shooter with crudité garnish
- Bite-size pizzas
- Crudité basket
- Gourmet cheese platter
- Traditional cheese platter
- Fresh fruit display

CARVING STATIONS *(priced per guest)*

two hours of service, attendant required

BBQ Beef Brisket with Homestyle Mac and Cheese

\$13.50

fresh baked rolls, spicy and sweet BBQ sauces

Beef Tenderloin with Grilled Asparagus

\$15.00

bordelaise sauce, fresh baked wheat rolls and butter

Herb Roasted Breast of Turkey with Garlic Mashed Potatoes

\$11.50

with roast turkey gravy, fresh baked rolls and butter, cranberry sauce

ENHANCEMENTS *(priced per guest)*

Pasta Station

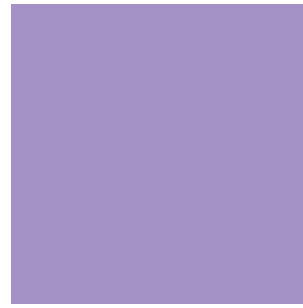
\$9.00

served with parmesan cheese, rolls, butter

Pick Two:

- Orechiette with broccoli rabe and pistachios
- Pappardelle with mushroom
- Rigatoni mezzi with Italian sausage
- Broccoli, lemon, garlic and whole wheat penne
- Eggplant pomodoro with gemelli
- Farfalle fagioli
- Tortellini a la bolognese
- Pasta with marinara





Custom Buffet or Plated Meals

Create your own menu — choose a salad, vegetable, starch, entree and dessert. All custom meals are served with iced tea, iced water, coffee, fresh baked rolls and sweet cream butter.

Prices listed are per guest buffets. Add \$4.00 per guest for plated service, which includes preset beverages, dessert, and a basket of rolls on the table.

SALADS, SIDES AND DESSERTS

Salads (Pick 1)

- Mixed green salad with romaine, red onions, tomatoes, croutons and creamy ranch dressing
- Classic Caesar salad with romaine, parmesan, croutons and Caesar dressing
- Spinach and strawberry salad with raspberry vinaigrette
- Caprese salad with heirloom tomatoes, mozzarella and fresh basil with a balsamic glaze (add \$1.00)
- Wedge salad with blue cheese crumbles, praline bacon, roasted tomatoes, scallions, parmesan, croutons, blue cheese vinaigrette (add \$1.00)

Starches (Pick 1)

- Israeli couscous
- Brown rice pilaf
- Garlic mashed potatoes
- Cilantro rice with black beans
- Roasted rosemary potatoes
- Steamed jasmine rice

Vegetables (Pick 1)

- Green bean amandine
- Roasted asparagus
- Steamed vegetable blend: yellow carrots, green beans, steamed broccoli, red peppers
- Sauteed vegetable blend: squash, baby carrots, broccoli
- Roasted brussels sprouts
- Candied butternut squash

Desserts (Pick 1)

- Blueberry crumble
- Lemon cheesecake with blueberries
- Strawberry poundcake
- Chocolate tart
- Lemon meringue tartlet
- Apple crisp
- New York cheesecake
- Chocolate layer cake
- Lime meringue pie
- Red Velvet cake





Custom Buffet or Plated Entree Selections

Chicken

Chicken Boursin \$19.50
boursin stuffed chicken breast, boursin cream sauce

Greek Stuffed Chicken \$19.00
Greek spices, wine, lemon and garlic, stuffed with spinach and feta cheese

Herb Crusted Chicken Breast \$17.00
savory herbs, lemon, garlic, white wine

Grilled Lemon Chicken \$17.00
lemon, fresh thyme

Chicken Marsala \$15.50
sautéed chicken breast, marsala wine reduction, mushrooms and herbs

Chicken Piccata \$15.50
sautéed chicken breast, lemon butter, white wine, capers

Savory Chicken \$15.50
savory herb marinade, country gravy

Meat

Beef Burgundy \$16.50
beef tips, red wine sauce, sautéed onions and mushrooms, served over noodles

Petite Filet of Beef \$28.00
sherry demi glaze

Korean Beef Short Rib \$20.00
sweet and savory Korean marinade, grilled short rib

Rosemary Roast Pork Loin \$16.00
roasted in garlic and rosemary





Custom Buffet or Plated Entree Selections

Seafood

Apricot and Ginger Glazed Salmon
ginger, apricot, lime, soy

\$20.00

Halibut with Cherry Tomato Vinaigrette
cherry tomato, red wine vinegar, shallots

\$27.50

Smoked Gouda and Lobster Macaroni and Cheese

\$15.00

Vegetarian

Garden Ravioli
mushroom cream sauce, fresh grated parmesan cheese

\$15.00

Roasted Vegetable Pasta
pasta, oven roasted tomatoes, orange bell peppers, whole garlic cloves, fresh basil, goat cheese

\$12.75

Bean Cassoulet
great northern beans, carrots, celery, onions, rosemary, thyme, garlic and parmesan croutons

\$12.00

Chef's Ratatouille
onion, zucchini, tomato, eggplant, peppers, basil, garlic, parmesan cheese

\$12.00





Bar Service

We offer a full range of alcoholic beverages to enhance your reception or dinner. Bar service can be offered as hosted consumption or cash. All bar services require a minimum of 1 bartender per 75-100 guests.



Bartender	\$20.00 per hour, minimum of 4 hours
Domestic Beer	\$5.00
Budweiser, Bud Light, Michelob Ultra	
Import/Craft Beer	\$6.00
Corona, Stella Artois, Bass	
House Wines	\$6.00 glass/ \$25.00 bottle
Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon	
Champagne	\$6.00 glass/\$30.00 bottle
House Liquors	\$7.00
Smirnoff Vodka, Cruzan Light Rum, Gordon's Gin, Two Fingers Tequila, Jim Beam Bourbon, Canadian Club Whiskey, Johnny Walker Red	
Premium Liquors	\$8.00
Absolut Vodka, Captain Morgan Spiced Rum, Tanqueray Gin, 901 Tequila, Maker's Mark Bourbon, Crown Royal Whiskey, Johnnie Walker Black	
Custom Martinis and Signature Drinks	\$9.00





Food and Beverage Policies

- All food and beverage requirements must be made at least 10 business days prior to your event. This lead time allows us to provide the best possible customer service to you and your group. A guaranteed attendance figure must be submitted at least three business days in advance to ensure a successful event.
- Any increase to the guaranteed attendance figure made with less than three business days prior to the event may be subject to an additional 20% surcharge.
- Any food and beverage orders scheduled with less than 10 business days notice will be assessed a 20% surcharge on the total order.
- All meal requests must be for a minimum of 20 guests. Requests for less than 20 guests will be charged an additional 20% surcharge.
- The chef will prepare meals based on the guarantee, but has the ability to increase the number by 5% if necessary.
- Advance arrangements should be made for accommodation of guests with special dietary restrictions.
- Any event canceled less than 20 business days prior to the scheduled start date will be liable for one half of the anticipated fees for all services requested. Any event canceled less than 10 business days prior to the scheduled start date will be liable for the entire amount of all anticipated fees for all services requested.
- Catering service times are as follows: beverages/breaks for one hour, luncheons and receptions for two hours, and dinners for two and half hours. An additional charge of \$1.00 per half-hour per person or a minimum of \$100.00 (whichever is greater) will be assessed for any catering function that lasts longer than the predefined catering service times or if the scheduled serving time is delayed 30 minutes or longer to compensate for additional labor costs.

ADDITIONAL INFORMATION

- The Herbert University Center includes standard linen and napkins in your catering order for meal service. Linens for beverages or breaks may be included for an additional fee. Overlays or other specialty linen be may be ordered with at least 10 business days notice for an additional fee.
- The Herbert University Center includes a standard centerpiece of a bud vase with fresh flowers. Please let your coordinator know in advance if you elect to bring your own linen or centerpieces.
- Clients may request a tasting to select their menu. Tastings are scheduled on Tuesdays and Wednesdays at 1:00 or 3:00 p.m., with up to four guests attending. Tastings must be scheduled at least 10 business days in advance.

