Welcome to Flavours Catering at "The University of Tampa"

In addition to the listed menu offerings, we’re proud to introduce a selection of Limited Time Offers selected by our team of culinary experts and catering professionals to meet your diverse catering needs from Healthy options, Vegetarian & Vegan, and Gluten Free options.

Our Catertrax system has been created to make ordering your food and beverage requirements as easy as possible. We want to ensure that we are providing you with the very best options for you to select from, so please let us know if there is something you do not see in our order guide. We will be happy to assist you at any time with placing your food and beverage orders. Simply call the catering sales office and one of our team members will walk you through the online process or assist you in placing an order.

For assistance please call (813) 257-3121 or email catering@ut.edu at least 7 business days prior to your event.

Please note: If the items are not published in our menu, we will need to confirm a minimum of 3 weeks in advance and those items are subject to availability. Prices listed are subject to change when ordered less than 7 days prior to the event.
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**Last Minute**

We will do everything possible to accommodate requests for catering that you may have forgotten about or if the need for catering arises at the last minute.

Orders placed less than 5 business days (Not including the day of the event) will not be Guaranteed Service or will be subject to an additional labor fee. For an event provided by an off campus caterer, a waiver form for insurance liability from UT Catering must be completed at least 10 days prior to the event. Please email Catering@ut.edu or call (813) 257-3121 as soon as possible, this will allow us to confirm what is available.

**Cancellation**

Cancellations of any function should be made at least 3 business days prior to the event to ensure that no extra charges will be levied. Cancellation after this period will result in a charge of no less than 50% of your total bill. Cancellation within 2 business days of any scheduled function will be billed at 100%.

**Confirmation**

To start your order, login to Catertrax at UT.Catertrax.com. Once you have submitted your details via Catertrax, the Catering office will review your order and make any necessary suggestions or changes.

Once the details of your event have been finalized, you will receive a confirmation through Catertrax Track Order. If any additional changes are needed after confirmation, you can submit revisions through the Track Order Tab on Catertrax.

**Guarantee**

To ensure proper service, please provide the final guarantee for the number of guests to be served no later than 3 business days prior to the event and by noon Wednesday for all the functions on Saturday and Sunday.

Additional charges may be incurred for increases to the guaranteed number made with less than 3 business days of notice. We are always prepared to serve 5 percent over the guaranteed number, and will bill whichever is greater - actual number served or guaranteed number of people.

**Billing**

Upon receipt of the catering invoice, please submit the check requisition and invoice to the University of Tampa to Financial management for payment within 20 days. Any payment received by the Dining Services office after 30 days from the date of the invoice will incur a late fee.
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Linen

A variety of colored napkins as well as white and black tablecloths are available for your event. Tablecloths for buffet tables and ONE registration table are included. Please check and confirm color availability as early as possible.

Floor length tablecloths are available at an additional charge of $23.00 each. White 54” x 114” (rectangular table) cloths or white 85” round (6’ diameter round tables) cloths for meetings, displays, career fairs, etc. are available at an additional charge of $5.50 each.

We are pleased to offer an additional selection of colors, styles and fabrics, including chair covers to further enhance your event at an additional cost.

Service Personnel

To ensure the smooth progression of your function, waiter/waitress service will be provided for all receptions.

Attendants must be provided for all receptions held on the 9th floor of the Vaughn Center with an additional charge. An additional service fee of $23.00 per hour per server will be charged for any served meal or buffet exceeding 2 hours.

Ancillary Services

We will be happy to assist with any arrangements you might need, from music to flowers to photographers.

Miscellaneous

There is a minimum charge of $75.00 for all events. Pick up will not require for minimum charge.

Served meals for fewer than 20 guests, which require an attendant to remain with guests, will incur an additional charge of $23.00 per hour per server for labor.

Catered events are provided with disposable service ware. China and glassware are available at an additional charge.
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### Catering Fees

**Preset Charge for Buffets and Receptions** - $2.00 per person

**Delivery/Clean up Fees** (with a $75.00 minimum order for delivery only)

- Deliveries made during business hours (7am-7pm): No Charge
- Deliveries made after business hours (7pm):
  - $20 fee for event up to $200
  - $35 fee for event of $201- $500
  - $65 fee for event of $501 - $999
  - $90 fee for event of $1,000 and up

**Clean Ups made before 7pm:** No Charge

**Clean Ups made after 7pm:** $40.00

**Client Pick Up orders during business hours (returned by client):** No minimum charge

**Client Pick Up orders during business hours (cleaned by catering):** $40.00

### Late Charges

Catering events booked or changes made to a confirmed catering event less than 5 business days (not including the day of the event) are subject to a charge of $50.00 or 25%. Whichever total is greater will apply.

### Flower Fees

- **Bud Vases:** $30.00 and up
- **Table Centerpieces (for seating tables):** $50.00 and up
- **Buffet Centerpieces:** $125.00 and up
- **Specialty Arrangements upon request:**

### Attendant Fees

- **Preset Meals, Buffets, Receptions and Breaks (after first two hours):** $23.00 per hour per attendant
- **Receptions and Breaks (after first two hours):** $23.00 per hour per attendant
- **Bartenders:** $28.00 per hour - 2 hour minimum
- **Carving Station Attendant:** $30.00 per hour - 2 hour minimum
- **Specialty Station Attendant:** $30.00 per hour - 2 hour minimum

### Additional Linen Service Fees

- **Napkins:** $1.50
- **Standard Linen:** $5.50
- **Floor Length Linen:** $23.00
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Recommended Service Staff

**Reception Buffet:** * average 1 per 20 guests 3 attendants per 100

**Passed style:** * 2 attendants per 40 – 60 guests

**Upgrade:** 1 per 15 guests 1 attendant per 75

**Station style:** 3 attendants per 75 –100 guests

**Premium:** 1 per 10 guests (excluding carver or station attendant) 4 attendants per 150– 275 guests

**Bar Service:** 1 bartender per 100 guests if beer, wine, soda/water service only

**Bar Service:** 1 bartender per 50 guests for full bar service

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Alcohol Policy For UT Events

1. Whether beer and wine or full service bar, UT Catering services can accommodate any taste, and we will work to customize a beverage selection to fit your needs, by supplying recommended purchase quantities. However, please note that we do not carry a license to provide a cash bar under any circumstance.

2. At the time of booking an event with alcohol, we will need to provide the department account number to the catering representative.

3. 48 hours after the event, Catering will supply the final consumption sheet with the total cost of the alcohol usage for client review and signature. The consumption sheet must include the department account number.

4. Client approves, signs, and will send back the consumption sheet within 24 business hours of receiving.

5. The consumption sheet with the approval signature will be mailed out to the UT Financial Management for billing.
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Alcohol Policy For UT Events

The following other charges will be applied per event:
Bartender charged at $28.00 per hour with the minimum of 2 hours if above 50 people. A corkage fee of $4.00 per person for the first hour and $3.00 per person for each additional hour - will include ice, clear plastic cups, all mixers, garnishes and cocktail napkins with the full service bar. For beer and wine only, a corkage fee of $2.50 per person for the first hour and $1.50 per person for each additional hour.

Standard Offerings Include:

- Alpine Blue Vodka
- Bacardi Rum
- Crown Royal
- Dewar’s Scotch
- Beefeater Gin
- Jack Daniels
- Budweiser
- Bud Light
- Michelob Ultra
- Merlot
- Chardonnay
- White Zinfandel
- Champagne
- Bottled Water & Soda

*Other Premium selections are available and can be arranged with our Catering Representative.
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Breakfast

A delightful selection of breakfast choices for morning meetings and brunches.

- Minimum $75.00 Charge.
- Add $2.00 for china service.
- Add $4.00 per person for any specialty station.
- With Berries $5.00 per person.

Healthy Start - $8.50

- Fresh Fruit Tray
- Granola, Raisins and Yogurt
- Oatmeal & Raisins or Grits
- Orange, Cranberry or Grapefruit Juice
- Assorted Energy Bars
- Freshly Brewed Coffee (Regular and Decaffeinated) and Hot Tea

Build Your Own Yogurt Parfait - $7.50

- Vanilla and Strawberry Yogurt
- Granola, Raisins, Cranberries, Assorted Fresh Berries
- Freshly Brewed Coffee (Regular and Decaffeinated) and Hot Tea

Tampa Sunrise

- Fresh Fruit Tray
- Pastries/Danishes/Coffee Cake/Muffins
- Miniature Assorted Quiche add $1.50 per person
- Assorted Juices
- Freshly Brewed Coffee (Regular and Decaffeinated) and Hot Tea
- Without Fresh Fruit: $5.50
- With Fresh Fruit: $7.00

Nellie’s Favorites - $9.00 (Minimum 25 Guests)

- Fluffy Scrambled Eggs plain or with Cream Cheese
- Seasoned Home Fries, Hash Browns; Grits or Oatmeal
- Crisp Bacon or Country Ham or Breakfast Sausage
- Assorted Breakfast Breads, Mini Danishes, Cinnamon rolls and Mini Muffins (Choose 2)
- (Gluten Free Options Available Upon Request)
- Fresh Fruit Tray
- Orange Juice
- Freshly Brewed Coffee (Regular and Decaf.) and Hot Tea
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Country Basket - $9.75 (Minimum 25 Guests)

- Fluffy Scrambled Eggs plain or with Cream Cheese
- Crisp Bacon or Country Ham or Breakfast Sausage
- Seasoned Home Fries or Hash Browns; Grits or Oatmeal
- Warm Biscuits with Gravy
- Assorted Breakfast Breads, Mini Danishes, Cinnamon rolls and Mini Muffins (Choose 2)
- Fresh Fruit Tray
- Orange Juice
- Freshly Brewed Coffee (Regular and Decaffeinated) and Hot Tea

Additional Options

Assorted Bagels with Cream Cheese Jam and Butter: $ 2.25 each
Mini Cheddar Breakfast Biscuit with Ham or Sausage (Available with Cheese): $ 2.75 each
Assorted Danish: $ 15.00/dozen
Assorted Mini Muffins: $ 13.00/dozen
Assorted Breakfast Breads (Banana Nut Bread, Lemon Poppy Seed Bread, Blueberry Sour Cream, Apple Strudel, Cranberry Walnut Bread or Zucchini Bread): $ 13.00/dozen
Scones with Butter and Jam: $ 18.00/dozen
Croissants with Butter and Jam: $ 13.00/dozen
Cinnamon buns: $ 15.00/dozen
Omelet Station: minimum 25 Guests
Breakfast Burritos Station: minimum 25 Guests
Pancake Station: minimum 25 Guests- Traditional / with Berries
Waffle Station: minimum 25 Guests- Traditional / with Berries
Fresh Smoothie Bar: minimum 25 Guests
Egg White: $ 5.50 / $ 7.00 per person
Add $ 2.00 per person

Gluten Free menu available upon request
Please note: All specialty stations; food will be prepared at event.
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Einstein Bro’s Breakfast

Prices are for customer pickup at Einstein’s in the Vaughn Center.

(Subject to Einstein Hours of Operation)

Orders must be placed at least 1 week in advance in order to ensure availability.
Delivery available for $30.00.
All plastic wares and condiments included.

Bucket of Asst. Bagels (with 2 Tubs of Cream Cheese): Serves 10-12
$19.95

Einstein Brothers Darn Good Coffee To Go: Serves 8-10
$15.95

Asst. Bagels and Hot Coffee: Serves 8-10
$29.95

Muffin Nosh Box Serves: 12-14
16 Assorted Muffins with Preserves & Honey Butter
$31.95

Breakfast Combo: Serves 10-12
5 Assorted Muffins with Preserves & Honey Butter & 12 Assorted Bagels w/ 2 Tubs of Cream Cheese
$36.00

Bagel & Schmears Nosh Box: Serves 20-22
24 Bagels with 4 Tubs of Cream Cheese (Choice of flavors)
$34.95 (was $40.00)
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Starbuck’s Breakfast

Prices are for customer pickup at Starbucks in the Maureen A. Daly Innovation and Collaboration Building. (Subject to Starbucks Hours of Operation). Delivery available for $30.00.

Maximum Order – 25 guests. If order is over 25 guests, contact catering for additional options.

**Pastry Options:**

- Blueberry Muffin - $2.95
- Croissant - $2.45
- Chocolate Croissant - $2.75
- Cheese Danish - $2.65
- Blueberry Scone - $2.95
- Donut - $1.95
- Lemon Loaf - $2.75
- Cake Pops (Chocolate or Birthday) - $1.95
- Chocolate Brownie $2.95

**Breakfast Sandwich Options:**

- Egg and Cheddar Muffin - $3.75
- Spinach Feta Wrap - $3.75
- Double Smoked Bacon on Croissant - $4.75

**Beverages:**

- Starbucks Brewed Coffee Traveler - $17.00 per gallon
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Special Occasion Cakes

Our catering department will provide special occasion cakes inscribed with your message. Please discuss cake flavors, fillings and emblems with your catering coordinator. Healthy Options and Gluten Free items available upon request.

Baked Goods (Price per Dozen)

- Assorted Gourmet Cookies: $10.00
- Assorted Cookies: $8.50
- Assorted Mini Muffins: $13.00
- Scones with Butter and Jam: $18.00
- Fudge Brownies: $10.00
- Assorted Mini Petit Fours: $20.00
- Pecan Tartlets: $15.00
- Fried Churros: $9.00
- White Chocolate Bread Pudding: $2.50 / Person *
- Cupcakes: $22.00 (Add toppings for $0.95 each)

- Round Cake - 12 servings: $20.00
- Half Sheet Cake - 30 servings: $35.00
- Full Sheet Cake - 60 servings: $68.00
- Double Sheet Cake - 100 servings: $130.00

* Minimum Order 25 Guests

- Assorted Danish: $15.00
- Créme Puffs: $13.50
- Blonde Brownies: $10.00
- Lemon Bars: $15.00
- Magic Bars: $15.00
- Assorted Mini Tea Cookies: $15.00
- Assorted Mini Dessert Bars: $20.00
- Assorted Dessert Shots: $22.00
- Minaret Sugar Cookies: $20.00
- Minaret Black & White Cookies: $22.00

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**Snacks** (Price per pound)

- Mixed Nuts: $12.50
- Potato Chips: $4.50
  - with dip: $5.50
- Gardetto Mix: $6.00
- Goldfish Snacks: $4.50
- Tortilla Chips: $4.50
  - with salsa: $5.50
- Maple Glazed Peanuts and Bacon: $12.75

**Each**

- Individual Bags of Potato Chips: **$1.00**
- Pretzels: **$1.00**
- Individual Bags of White Cheddar Popcorn: **$1.00**

**Per Person**

**Ice Cream Sundae Bar**: (25 Minimum Guests) **$6.00** per person

*Choice of One Flavor*: Chocolate, Vanilla or Strawberry

*Includes*: Chocolate Syrup, Strawberry Topping, Whipped Topping

*Choice of 3 Toppings*: Butterscotch Sauce, M&Ms, Crushed Oreos, Sprinkles, Crushed Peanuts, Semi-Sweet Chocolate Chips

**Popcorn Bar**: (25 Minimum Guests) **$6.00** per person

Caramel and Regular Popcorn

**Create Your Own Trail Mix** (25 Minimum Guests): **$6.00** per person

*Includes*: Peanuts, Walnuts, Sunflower Seeds, Dried Cranberries and M&Ms.

Add Specialty Station Attendant (2 Hours Minimum):

$30.00 per hour / per attendant

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**Healthier Options**

- Fresh Fruit Cup (12 oz cup): **$3.75** each
- Whole Fruit (Oranges, Apples and Bananas): **$1.00** each
- Granola Bars: **$2.50**
- Energy Bars: **$3.50**
- Fresh Made Granola and Berry Parfait: **$2.75** each
- Seven Grain Mini Muffins: **$13.00**
- Gluten Free Cupcakes or Brownies: **$4.00** each
- Fresh Squeezed Orange Juice: **$2.95** per person

**Beverages**

**Price per Gallon: (20 servings per gallon)**

- Orange Juice: **$14.50**
- Apple Juice: **$14.50**
- Cranberry Juice: **$15.50**
- Lemonade: **$14.00**
- Freshly Brewed Iced Tea: **$10.50**
- Freshly Brewed Coffee (Regular or Decaffeinated): **$14.00**
- Starbucks: **$17.00**
- Vanilla Iced Coffee: **$23.00**
- Hot Water with Tea Bags: **$10.50**
- (Seasonal) Hot Apple Cider with Cinnamon: **$14.00**
- Fruit Water or Ice Water: **$12.00**
- Fruit Punch: **$13.50**
- Sherbet Punch: **$35.00**
- Shirley Temples: **$25.00**

**Price per Individual Item:**

- Fresh Squeezed Orange Juice: **$2.95** / person
- Hot Chocolate: **$2.95** / pkg
- Assorted Canned Sodas: **$1.25**
- Bottled Water: **$2.00**
- Assorted Bottled Juices: **$2.95**
- Pure Leaf Lemon Bottled Tea: **$2.95**
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**Executive Lunches**

Includes China Service, Rolls and Butter, Iced Tea or Soda/Bottled Water and Choice of Dessert. These lunches are available in Box Lunch Fashion and will include Cookies or Brownie, Fresh Bread and Choice of Soda or Bottled Water.

*Please inquire about our “Seasonal Favorites” from your catering representative.*

Make it Healthier with our Special Homemade Low-fat Dressings, Flat Bread, Low-fat Desserts, Berries and Cream for only **$2.00**

**Antipasto Salad**
Delicious Italian Meats and Cheeses with Olives, Roasted Red Peppers, Artichoke Hearts and Oil & Vinegar on a bed of Fresh Greens
**$11.95**

**Chicken Cobb Salad**
Julienned Breast of Chicken, Fresh Crispy Bacon, Bleu Cheese, Hard-boiled Eggs, Avocado and Diced Tomatoes served over a blend of Iceberg, Romaine and Green Leaf Lettuce with Bleu Cheese Dressing
**$11.95**

**Sunburst Melon**
Half a Fresh Pineapple scooped and filled with Chicken or Tuna Salad, surrounded by an array of Fresh Fruit and a Fresh Muffin
**$12.95**
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**Executive Lunches**

**Caesar Salad:**
Julienned Breast of Chicken, Sautéed Shrimp or Tender Flank Steak over Crisp Romaine tossed with Parmesan Cheese, Crisp Croûtons and Classic Dressing on the Side

- Chicken: **$11.95**
- Steak: **$12.95**
- Shrimp: **$13.95**

Combination of two meats: **add $3.00 / person**
Combination of three meats: **add $4.00 / person**

**H.B. Plant Trio Salad**
Chicken, Tuna and Fruit Salads over Crisp Greens served with Balsamic Vinaigrette and Fresh Baked Rolls
**$11.95**

**Garden Of Eden**
Flame Roasted Bell Pepper, Zucchini, Squash and Eggplant Drizzled with Balsamic Vinegar, served with Fresh Foccacia and Pasta Salad
**$11.95**

**Mandarin Chicken Salad**
Mixed Greens with Mandarin Oranges, Walnuts and Cranberries topped with Julienned Breast of Chicken and served with Citrus Dressing
**$11.95**
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**Chef Salad**  
Julienned Breast of Chicken, Ham, Turkey, and Cheese on a Bed of Mixed Greens, Garnished with Boiled Eggs and Tomatoes  
$11.95

**Italian Chicken Penne Pasta Salad**  
Penne Pasta and Julienned Breast of Chicken Topped with Artichokes, Sundried Tomatoes, Fresh Peppers, Black Olives, tossed with Vinaigrette Dressing served on a Bed of Greens  
$11.95

**Upscale Chopped Salad (Max 30 Guests)**  
With your choice of Julienned Breast of Chicken, Tender Flank Steak or Sautéed Shrimp  
Chicken: $13.95  
Steak: $14.95  
Shrimp: $15.95  
Combination of two meats: add $3.00 / person  
Combination of three meats: add $4.00 / person

**Mediterranean Spinach & Barley Salad**  
Baby Spinach tossed with barley, white beans, raisins, oranges and feta cheese. Served with orange balsamic dressing.  
$10.95

**Bacon, Asparagus & Baby Spinach Salad**  
Baby spinach, garlic red pepper vinaigrette, asparagus, feta cheese, onion rings, tomatoes, bacon and toasted pine nuts.  
$11.95

**Thai Beef Salad**  
Ponzu lime grilled beef tossed with red cabbage, sweet potatoes, fresh herbs and citrus lemongrass dressing.  
$12.95
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**Hors D’Oeuvres**

- All plastic ware included
- 2 hours catering service
- China available for an extra $2.00 per person.
- Minimum of 25 persons.

*Please inquire about our “Seasonal Favorites” from your catering representative.*

**Healthier Selections**

**Canapé Sampler $125.00**
Genoa Salami Cornucopias w/Dijon Cream Boursin and Pecans on Rye Rounds
Cheddar Cheese; and Port Wine on Toast Points
Smoked Salmon Coronets with Dill Cheese
Dried Apricots w/Rum Cheese and Macadamia Nuts

**Mangoes or Asparagus Wrapped in Prosciutto $155.00**
(Also with Julienned Roasted Red Pepper for Vegetarians)

**Shrimp Cocktail $ Market Price**
Peeled and Served with our Executive Chef’s-own Cocktail Sauce recipe

**Crudités of Fresh Vegetables**
With Ranch, Bleu Cheese or Dill Yogurt Dipping Sauce
Serves 30-50 $60.00
Serves 80-100 $110.00

**Whole or Sliced Smoked Salmon $ Market Price**
With Capers, Red Onion and Hard Boiled Egg

**Seasonal Fresh Sliced Fruit Tray**
Serves 30-50 $120.00
Serves 80-100 $195.00
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**Assorted Brown Rice Sushi Rolls**  
$2.50 per person

**Hummus and Pita Crisps**  
Garlic and White Bean Dip  
$7.50 per pound

**Trio of Ember**  
Roasted Baba Ghanoush, Tabouleh and Roasted Red Pepper Hummus, Served with Pita Chips  
Serves 30-50 $60.00

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**Cold Selections**  
(per 100 pieces)

**Assorted Mini Pinwheels** $115.00

**Tuscan Bruschetta** $100.00  
Diced Tomato, Basil, Olive Oil and Herbs on Garlic Toast

**Mini Cubans** $150.00
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Hot Selections
(per 100 pieces)

Chicken/Poultry

Coconut Chicken: $160.00
Miniature Chicken Wellington: $200.00
Chicken Tandoori: $163.00
Pecan Chicken Tender: $161.00
Chicken Satay: $161.00
Mini Chicken Cordon Bleu: $233.00
Chicken Empanada: $161.00
Tuscan Chicken Fontina Bite: $216.00
Duck Confit Wonton with Raspberry Chili Sauce: $225.00
Roasted Turkey and Cranberry Chutney Petit Biscuits: $225.00

Beef / Pork

Cocktail Meatballs (Sweet & Sour, Barbeque, Swedish or Italian): $110.00
Bourbon Cocktail Meatballs: $125.00
Mini Beef Wellington: $216.00
Mini Reuben: $163.00
Beef Empanadas: $161.00
Beef Satays: $163.00
Bacon Wrapped Dates: $200.00

Seafood

Crab Rangoon with Sweet Chili Sauce: $161.00
Maryland Lump Crab Cakes with Remoulade Sauce: MARKET PRICE
Cheese Quesadilla Trumpets: $161.00
Bacon Wrapped Scallops: MARKET PRICE
Seafood Dumplings: $170.00
Coconut Shrimp with Sweet & Sour Sauce: $145.00
Crab Stuffed Mushroom Caps: $125.00
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**Vegetable**

Spanakopita: **$130.00**

Vegetable Spring Roll with Plum Sauce: **$130.00**

Vegetable Samosa: **$163.00**

Raspberry Brie Encrust: **$216.00**

Vegetable Empanada: **$161.00**

Macaroni and Cheese with Quatro: **$126.00**

Mushroom Phyllo Beggar Purse: **$166.00** Fried

Olives: **$119.00**

Wild Mushroom Tarte: **$175.00**

Spinach and Artichokes in Puff Pastry: **$130.00**
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Display Platters

Cubed Cheese Tray
Cheddar, Swiss and Pepperjack
Serves 30-50 $70.00
Serves 80-100 $110.00

Chef’s Cheese Board
An array of textures, flavors, shapes and sizes served with cracker selection
Serves 30-50 $110.00
Serves 80-100 $185.00

Smoked Salmon with Capers, Red Onion and Hard Boiled Egg and Crostinis
$ Market Price

Antipasto Platter (per person) $9.25
Salami, Prosciutto, Provolone and Mozzarella Cheeses, Artichoke Hearts, Jardinière Salad, Celery, Olives and More drizzled with Extra Virgin Olive Oil and Balsamic Vinegar Served with Crusty Italian Bread

Assorted Regular or Brown Rice Sushi Rolls (Per Person – 2 pieces per person) $ 2.50

Sliced Roast Tenderloin of Beef
Served chilled with Horseradish Dijonnaise and Horseradish sauces
Serves 50 $195.00
Serves 100 $305.00
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**Chips and Dip**
(average 20 people per pound)

**Hummus and Pita Crisps** - Garlic and White Bean Dip: **$7.50 per pound**

**Trio of Ember Roasted Baba Ghanoush, Tabouleh and Roasted Red Pepper Hummus**
Served with Pita Chips
Serves 30-50: **$60.00**

**Hot Spinach and Artichoke Dip with Chips**
Serves 30-50: **$40.00**
Serves 80-100: **$65.00**

**Boxcar Salsa with Tortilla Chips:** **$5.50 per pound**

**Seven Layer Mexican Dip**
Sour Cream, Guacamole, Salsa, Refried Beans, Lettuce, Cheese and Olives with Tortilla Chips
Serves 80-100: **$105.00**

**Hot Crab Dip with Toasted Baguettes**
Serves 30-50: **$65.00**
Serves 80-100: **$120.00**

**Herbed Boursin Cheese with Assorted Flatbreads**
Serves 80-100: **$75.00**

**Baked Brie with Baguettes**
Serves 80-100: **$135.00**

**Wings and Things Bar: $8.99 per person**
Choose Two from the following: Buffalo, BBQ, Honey or Cajun Style Wings, Celery and Carrot Sticks with Bleu Cheese and Ranch Dressing.
Served with Steak Fries.
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Lunch and Dinner Entrees

Buffet style with choice of potato, vegetable, salad and dessert.

Served meals $2.75 extra.

Includes rolls and butter, coffee, decaf, tea, iced tea and water.

China rental is available at an additional $2.00 per person.

Add Dual Entrée to Buffet or Served Meals: Chicken - $5.50. Vegetarian - $5.50. Beef $6.50.

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**Chicken**
All Boneless Breast except Rotisserie Chicken

*(Lunch / Dinner)*

**Kick ‘N Chicken** – Spicy Grilled Chicken with Fresh Colorful Mango Salsa  
$13.95 / $14.95

**Rotisserie Chicken**  
$11.95 / $12.95

**Chardonnay** – Sautéed with White Wine, Fennel and Tomato  
$11.95 / $12.95

**Marsala** – Sautéed with Marsala Wine and a Mushroom Demi Sauce  
$11.95 / $12.95

**Piccatta** – Lightly Breaded and Sautéed with White Wine and Lemon Juice  
$11.95 / $12.95

**Cordon Bleu** – Stuffed with Swiss Cheese and Imported Ham  
$13.95 / $14.95

**Duxelle** – Stuffed with Diced Mushrooms and Shallots Encrusted in Puff Pastry  
$13.95 / $14.95

**Colonial** – Traditional Herb Stuffed Breast  
$13.95 / $14.95

**Parmesan Chicken** – Chicken cutlets, breaded and fried, smothered with tomato sauce, covered with Mozzarella and Parmesan cheeses, and baked.  
$13.95 / $14.95

**Chicken Giovanni** - Boneless Breast of Chicken stuffed with Feta and Parmesan Cheese, Onion, Tomato and Herbs  
$13.95 / $14.95
Welcome to Flavours Catering at The University of Tampa

Beef
(Lunch / Dinner)

Korean Beef Short Ribs
$15.95 / $16.95

Flank Steak Roulade – Filled w/ Parmesan, Sun-Dried Tomato, Artichoke Hearts, and Fresh Basil
$22.95 / $23.95

Sliced London Broil with Sherry Mushroom Sauce
$13.95 / $15.95

Sliced Top Sirloin with Hunter Sauce
$13.95 / $15.95

Beef Stroganoff with Egg Noodles
$13.95 / $15.95

Yankee Pot Roast with Crusty Bread
$13.95 / $15.95

Chateaubriand with Béarnaise Sauce
$24.95 / $25.95

Filet Mignon with Merlot – Currant Glaze
$22.95 / $24.95

Roast Prime Rib of Beef
$19.95 / $23.95

Steak Diane – NY Strip with Classic Brandy Sauce
$22.00 / $24.50
Welcome to Flavours Catering at The University of Tampa

Seafood

(Lunch / Dinner)
Shrimp Scampi
$14.50 / $16.95

Grilled Salmon with Choice of Mango Salsa, Dill Butter or Lemon Butter Sauce
$ Market Price

Teryaki Grilled Salmon
$ Market Price

Scallops Oreganata
$ Market Price

Blackened Grouper
$16.95 / $17.95

Crab Stuffed Sole
$ Market Price

Pan Seared Cod Meunier
$ Market Price

Pork

(Lunch / Dinner)

Roast Ham with Spiced Cider and Walnut Sauce
$10.95 / $12.95

Southwest Glazed Pork Loin
$12.95 / $14.95

Cornbread Stuffed Center Cut Pork Chop with Pan Gravy
$11.95 / $13.95

Asian Pork Tenderloin - Flavors of Soy and Citrus with a Touch of Spice
$13.95 / $15.95
Welcome to Flavours Catering at The University of Tampa

Vegetarian

(Lunch / Dinner)

Portobello Stroganoff
$10.95 / $12.95

Grilled Vegetable and Polenta Napoleon with smooth Tomato Coulis and Balsamic Drizzle (Gluten Free) (Vegan)
$12.95 / $14.95

The Vegetarian Tower of Roasted Portobello, Zucchini Squash, Roasted Pepper and Spinach (Gluten Free) (Vegan)
$12.95 / $14.95

Tuscan Stuffed Artichoke
$12.95 / $14.95

Vegetable Wellington (Vegan if requested)
$13.95 / $14.95

Stuffed Shells
$10.95 / $11.95

Spinach Enchiladas
$10.95 / $11.95

Eggplant Parmigiana $10.95 / $12.95

Vegetable Lasagna $10.95 / $11.95

Cheese and Garlic Tortellini with Crème Fraîche
$11.95 / $12.95
MENU ACCOMPANIMENTS 1 of 2

Includes: one salad, one vegetable, one starch and one dessert

Salads
Mixed Green Salad
Spinach Salad with choice of two Dressings
Classic Caesar Salad
Signature Salad: Mixed Field Greens topped with Dried Cranberries, Slivered Almonds with Raspberry Vinaigrette Dressing

Starch
Lobster Mac & Cheese* (Add $2.00 pp)

Vegetables
Mixed Grilled Vegetables / Caramelized Brussels Sprouts / Tricolor Pepper Mix with Fresh Herbs / Glazed Baby Carrots / Broccoli and Cauliflower Florets with Herb Butter / Seasoned Sautéed Vegetables/Haricot Verts (French Green Beans) / Fresh Spinach and Garlic Sautee / Julienne of Carrots and Fennel with Pearl Onions / Roasted Butternut Squash (Seasonal) / Sautéed Fennel and Brussel Sprouts / Braised Red Cabbage / Sautéed Zucchini
Welcome to Flavours Catering at The University of Tampa

MENU ACCOMPANIMENTS  2 of 2

Desserts

Tiramisu / Chocolate Mousse / Baked Apple / Mixed Berry Tart / Strawberry Shortcake / Apple Pie / Pecan Pie / Key Lime Pie / Black Forest Cake / German Chocolate Cake /
Lemon Cake / Carrot Cake / Cherry Pie / Coconut Layer Cake / Chocolate Layer Cake /
*New York Cheesecake with Fruit Topping *(additional $2.50 per person) /
Assorted Gourmet Cookies / Fresh Fruit Crisps: Apple, Peach or Cherry / Tropical Rice Pudding
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**Carved Selections**

*Includes Assorted Fresh Baked Mini Clover Dinner and Condiments*

(Priced by pound and carver based on a two-hour reception, minimum 10-pound order)

China rental is available at an additional **$2.00 per person**

**$60.00 Carving Charge**

- Roast Turkey Breast
  - $12.95

- Whole Honey Glazed Ham
  - $12.95

- Roast Pork Loin
  - $14.00

- Roast Top Round Beef
  - $14.95

- Roasted Beef Tenderloin
  - $25.95

- Steamship Round of Beef
  - *Market Price*

- Pork Roulade
  - $16.95
Our box lunch menu is designed for ultimate convenience. These items are for you to pick up or we can deliver them on campus at no additional charge. All lunches include plastic ware, napkins, plastic cups, pasta salad or fruit cup, homemade cookies or brownie, small bag of chips, one piece of fresh fruit and one soda or bottle of water.

Choice of breads includes French Baguette, Kaiser Roll, Ciabatta, Tortilla Wrap, Deli Rye, Multi-grain, Croissant and Pita.

Please inquire about our “Limited Time Offers” from your catering representative.

Mix and Match Box Lunches – Choose a maximum 3 Varieties per order.

Make it Healthier with our Healthy Bar, Fruit Cup, Flat Bread, Bagel Thin, Multi-grain Bread, and Baked Chips

PRESSED CUBAN SANDWICH
$9.25

TUNA OR CHUNKY CHICKEN SALAD
Served with Lettuce
$8.95

ROAST BEEF, HAM, TURKEY OR ROASTED VEGETABLE
Served with Lettuce and Tomato
$8.95

CLASSIC TURKEY CLUB
Turkey, Bacon, Lettuce, and Tomato on Your Choice of Bread
$9.95

THE TERIYAKI CHICKEN SANDWICH
Ginger - Teriyaki Marinated Chicken Breast Topped with Caramelized Sweet Red Onions and Leaf Lettuce
$8.95

VEGGIE PITA
Sautéed Vegetables folded inside a Pita Bread
$8.95
CHICKEN CAESAR OR HONEY MUSTARD WRAP
Spinach, Sun Dried Tomato or White Tortilla Wrap with Grilled Chicken, Romaine Lettuce, Parmesan Cheese and our own Caesar Dressing or Grilled Chicken and Salad Greens with Shredded Carrots and Honey Mustard Dressing
$9.95

ITALIAN COMBO
Thinly sliced salami and Italian Ham (Cappicolla) with Provolone, Cheese, Lettuce, Tomato, Oil & Vinegar, Roasted Red Peppers, Red Onion and Artichoke Hearts
$9.95

FLANK STEAK BISTRO
Carved Flank Steak with Grilled Onions and Peppers on a French Baguette
$11.95

GRILLED VEGETABLE AND GOAT CHEESE
Grilled Eggplant, Peppers, Red Onion, Zucchini, Squash, Goat Cheese and Balsamic Vinaigrette
$8.95

CALIFORNIA VEGETABLE SANDWICH
Lettuce, Tomato, Onion, Cream Cheese, Cheddar, Pepper Jack, Cucumber and Avocado
$ 8.95

TUSCAN GRILLED CHICKEN SANDWICH
Balsamic Grilled Chicken topped with Fat-Free Hummus, Bistro Sauce, Roasted Onions and Peppers on Multigrain Bread.
$ 9.95

HUMMUS, AVOCADO AND ROASTED VEGETABLE WRAP
$8.95
Prices are for customer pickup at Einstein’s in the Vaughn Center. Delivery available for $30.00. All plastic ware and condiments included.

**CLASSIC SANDWICH PLATTER:** Serves 8-10 $64.99
10 Sandwich Halves (*5 Deli Ham on Wheat and 5 Deli Turkey on wheat*) served with condiments.

**EINSTEINS SANDWICK BOXED LUNCH:** Serves 1 $8.99
Choice of (*Deli Ham on Wheat or Deli Turkey on wheat*). Includes Individual Bag of Chips and a Cookie.
   
   - Add on 20oz Aquafina – $1.89

**EINSTEINS SALAD BOXED LUNCH:** Serves 1 $8.99
Choice of (*Chicken Caesar Salad or Garden Salad*). Includes Individual Bag of Chips and a Cookie.

   - Add on Bottled Water – $1.89
These lunch or dinner buffets offer a variety of selections to appeal to every guest attending ([Minimum of 25 people](#)). China rental is available at an additional $2.00 per person. Please inquire about our “Seasonal Favorites” from your catering representative.

**Baked Potato Buffet: $9.95**

- Baked Idaho and Sweet potatoes
- Butter, brown sugar, Sour Cream
- Chopped Bacon, Diced Chicken, Diced Ham
- Green onions, cheddar cheese, Broccoli, Caramelized onions
- Assorted Rolls
- Mixed Green Salad with choice of two Dressings
- Assorted Gourmet Cookies
- Freshly Brewed Iced Tea
- Lemonade and Iced Tea or Assorted Canned Soda and Bottled Water

**Sizziling Buffet: $18.95**

- Tossed Caesar Salad
- Fresh Fruit Salad
- Corn on the Cob
- Grilled Rib-Eye Steak
- Grilled Teriyaki Chicken
- Baked Potatoes
- Strawberry Shortcake
- Lemonade and Iced Tea or Assorted Canned Soda and Bottled Water
Deli Buffet: $11.50

- Mixed Green Salad with choice of two Dressings
- Potato Chips
- Assorted Bread and Rolls
- Fresh Relish Tray with Shredded Lettuce, Sliced Tomatoes, Red Onions and Pickle Dill Spears
- Deli Tray with Shaved Breast of Turkey, Buffet Ham and Roast Beef
- Sliced American, Swiss and Provolone Cheese Tray
- Assorted Gourmet Cookies
- Lemonade and Iced Tea or Assorted Canned Soda and Bottled Water

South of the Border Buffet: $12.95

- Beef Tacos
- Chicken Quesadillas
- Mexican Rice
- Refried Beans
- Salsa, Sour Cream, Lettuce, Tomato, Shredded Cheese and Onions
- Fruit Salad
- Fudge Brownies
- Tortilla Chips
- Lemonade and Iced Tea or Assorted Canned Soda and Bottled Water
Build Your Own Salad Bar: $13.50

- Also includes Fruit Salad, Rolls and Butter and Assorted Gourmet Cookies.
- Choice of Lemonade and Freshly Brewed Iced Tea or Assorted Canned Sodas and Bottled Water.

Fiesta Buffet: $14.95

- Choice of Cilantro Slaw or Fiesta Fruit Salad
- Black Bean or Corn and Rice Salad
- Cheese Enchilladas
- Grilled Fajita Beef or Chicken and Grilled Vegetables
- Shredded Cheese and Lettuce, Sour Cream, Black Olives, Diced Tomatoes and Onions
- Soft Flour Tortillas and Tortilla Chips
- Churros with Cinnamon and Sugar
- Choice of Lemonade and Freshly Brewed Iced Tea or Assorted Canned Sodas and Bottled Water

Gourmet BBQ Buffet: $16.95

- Seasonal Fresh Fruit Salad
- Roasted Vegetable Bow Tie Pasta Salad
- Country Potato Salad
- Cornbread with Butter
- Ranch-Style Baked Beans
- BBQ Chicken
- BBQ Beef Brisket
- Hot Apple Crisp, Peach Cobbler, or Assorted Cookies
- Choice of Lemonade and Freshly Brewed Iced Tea or Assorted Canned Sodas and Bottled Water
Specialty Buffets

Backyard Cookout $10.95

- Country Potato Salad and Coleslaw
- Potato Chips
- Ranch-Style Baked Beans
- Grilled Hamburgers and Grilled Hot Dogs (Veggie Burgers on Request)
- Buns, Leaf Lettuce, Sliced Tomatoes, Dill Pickles, Relish and Onions
- Ketchup, Mustard and Mayonnaise
- Assorted Cookies and Brownies
- Choice of Lemonade and Freshly Brewed Iced Tea or Assorted Canned Sodas and Bottled Water

Little Italy $13.95

- Antipasto Platter
- Caesar Salad with Homemade Croutons
- Breadsticks
- Sauteed Fresh Zucchini
- Pasta Bar with Cheese Tortellini and Penne Pasta
- Marinara Sauce and Pesto Cream Sauce
- Home-Style Meatballs in Marinara Sauce or Traditional Chicken Cacciatore ($2.00 per person)
- Parmesan Cheese
- Mini Cannolis and Cream Puffs or Tiramisu (Add $1.00 per person)
- Choice of Lemonade and Freshly Brewed Iced Tea or Assorted Canned Sodas and Bottled Water