Welcome to Flavours Catering at The University of Tampa.

From a Gala event to a basic coffee service or an outdoor event, our goal is to provide you with a full range of quality and innovative catering services. Our commitment to excellence is why we do not limit ourselves to just what is inside this guide, but allow it to be a starting point to what your event can be. Whatever the occasion you are planning for please allow our talented Catering Team to create the perfect menu to compliment the event. We strive to provide your guests with an unforgettable experience and look forward to the opportunity to work with you!

In addition to the listed menu offerings, we're proud to introduce a selection of Seasonal Favorites features 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. We will gather the general details of the event, including the date, time, location, number of people, menu selections and type of service.

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 3 business days (Not including the day of the event) prior to 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.

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 on Wednesday for all weekend functions.

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

Cancelation

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%.

Billing

Please submit billings for The University of Tampa to Financial Management for payment upon receipt of the bill. *Please Note: Bottled/Canned beverages to be billed based on consumption must be distributed with an attendant present or any remaining product returned by the client to the catering office the next business day for credit to be applied.
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Linen
A variety of colored napkins and white tablecloths are included in the cost of your dinner or buffet. 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 $27.00 each. White 54” x 120” (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 $6.50 each.

We are pleased to offer an additional selection of colors, styles and fabrics, including chair covers at $5.65 each, to further enhance your event at an additional charge.

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 $26.50 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.

We work with several industry professionals, and keep in mind any budgetary concerns.

Miscellaneous
All published prices are for events held on The University of Tampa campus. There may be individual charges for other venues.

There is a minimum charge of $75 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 $26.50 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

Delivery/Clean up Fees (with a $ 75 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
- $37.50 fee for event of $201 - $500
- $75 fee for event of $501 - $999
- $106.25 fee for event of $1,000 and up

Clean Ups made before 7:00pm: No Charge

Clean Ups made after 7:00pm: $50

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

Client Pick Up orders during business hours (cleaned by catering): $50

Late Charges

Catering events booked less than 3 business days (not including the day of the event) prior to your event are subject to a charge of $65 or 25%. Whichever total is greater will apply.

Changes made to a confirmed catering event within 3 business days of the event are also subject to a charge of $50 or 25%. Again, whichever total is greater will apply.

Attendant Fees

- Preset Meals, Buffets, Receptions and Breaks (after first two hours): $26.50 per hour per attendant
- Receptions and Breaks (after first two hours): $35 per hour per attendant
- Bartenders: $35 per hour - 2 hour minimum
- Carving Station Attendant: $35 per hour - 2 hour minimum
- Specialty Station Attendant: $37.50 per hour - 2 hour minimum

Flower Fees

- Bud Vases: $35 and up
- Table Centerpieces (for seating tables): $60 and up
- Buffet Centerpieces: $150 and up
- Specialty Arrangements upon request

Additional Linen Service Fees

- Napkins: $1.75
- Standard Linen: $6.50
- Floor Length Linen: $27.50
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**Recommended 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 attendants 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.

The following other charges will be applied per event:

Bartender charged at $35 per hour with the minimum of 2 hours if above 50 people. A corkage fee of $5 per person for the first hour and $3.50 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 $3.50 per person for the first hour and $2.50 per person for each additional hour.
Welcome to Flavours Catering at The University of Tampa.

Alcohol Policy For UT Events

The following other charges will be applied per event:
Bartender charged at $35 per hour with the minimum of 2 hours if above 50 people. A corkage fee of $5.00 per person for the first hour and $3.50 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 $3.50 per person for the first hour and $2.50 per person for each additional hour.

Standard Offerings Include:

<table>
<thead>
<tr>
<th>Grey Goose Vodka</th>
<th>Bacardi Rum</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canadian Club</td>
<td>Dewar’s Scotch</td>
</tr>
<tr>
<td>Beefeater Gin</td>
<td>Jack Daniels</td>
</tr>
<tr>
<td>Budweiser</td>
<td>Bud Light</td>
</tr>
<tr>
<td>Michelob Ultra</td>
<td>Merlot</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>White Zinfandel</td>
</tr>
<tr>
<td>Champagne</td>
<td>Bottled Water &amp; Soda</td>
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</tbody>
</table>

*Other Premium selections are available and can be arranged with our Catering Representative.
Welcome to Flavours Catering at The University of Tampa.

**Breakfast**

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

- Minimum $50 Charge.
- Add $2.00 for china service.
- Add $5.00 per person for any specialty station.
- With Berries $6.25 per person.

**Healthy Start - $10.50**

- 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 - $8.75**

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

**Tampa Sunrise - $6.50**

- Fresh Fruit Tray add $2.00 per person
- Pastries/Danishes/Coffee Cake/Muffins
- Miniature Assorted Quiche add $2.00 per person
- Assorted Juices
- Freshly Brewed Coffee (Regular and Decaffeinated) and Hot Tea
- Without Fresh Fruit: $5.25
- With Fresh Fruit: $6.75
- (available without fruit)

**Nellie’s Favorites - $11.25**

- Fluffy Scrambled Eggs plain or with Cream Cheese
- Seasoned Home Fries, Hash Browns or Grits or Oatmeal
- Crisp Bacon or Country Ham or Breakfast Sausage
- Pastries/Danishes/Coffee Cake/Muffins
- (Gluten Free Options Available)
- Fresh Fruit Tray
- Assorted Juices
- Freshly Brewed Coffee (Regular and Decaf.) and Hot Tea
**Welcome to Flavours Catering at The University of Tampa.**

<table>
<thead>
<tr>
<th>Country Basket - $12.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Fluffy Scrambled Eggs plain or with Cream Cheese</td>
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<tr>
<td>- Crisp Bacon or Country Ham or Breakfast Sausage</td>
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<tr>
<td>- Seasoned Home Fries, Hash Browns or Grits or Oatmeal</td>
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<tr>
<td>- Warm Biscuits with Gravy</td>
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<tr>
<td>- Pastries/Danishes/Coffee Cake/Muffins</td>
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<tr>
<td>- Fresh Fruit Tray</td>
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<tr>
<td>- Assorted Juices</td>
</tr>
<tr>
<td>- Freshly Brewed Coffee (Regular and Decaffeinated) and Hot Tea</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Breakfast A La Carte</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Bagels with Cream Cheese Jam and Butter: $2.50</td>
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<tr>
<td>Silver Dollar Mini Ham or Sausage Biscuits (Available with Cheese): $3.50 ea.</td>
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<tr>
<td>Breakfast Casserole: $3.75 / person</td>
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<tr>
<td>Assorted Danish: $18.75</td>
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<tr>
<td>Assorted Mini Muffins: $16.25</td>
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<tr>
<td>Coffee Cake: $13.75</td>
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<tr>
<td>Scones with Butter and Jam: $22.25</td>
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<tr>
<td>Croissants: $16.25 / doz.</td>
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<tr>
<td>Cinnamon buns: $18.75 / doz.</td>
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<tr>
<td>Omelet Station: $7.50 / person</td>
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<tr>
<td>Pancake Station (per person) - Traditional / with Berries $5.50 / $7.25</td>
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<tr>
<td>Minaret Waffle Station (per person) - Traditional / with Berries $6.75 / $8.50</td>
</tr>
<tr>
<td>Fresh Smoothie Bar: $6.25 / person</td>
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<tr>
<td>Egg White: $2.50 / person</td>
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* Gluten Free menu available up on request

* Please note: All specialty stations, the food will be prepared at the event.
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**Einstein Bro’s Breakfast**

Prices are for customer pickup at Einstein's in the Vaughn Center. 
Delivery available for $35.00. 
All plastic wares and condiments included.

**Bucket of Asst. Bagels:** Serves 10-12
$17.50

**Einstein Brothers Darn Good Coffee To Go:** Serves 8-10
$18.75

**Asst. Bagel and Hot Coffee:** Serves 8-10
$28.75

**Muffin Nosh Box Serves:** 12-14
16 Assorted Muffins with Preserves & Honey Butter
$39.25

**Breakfast Combo:** Serves 10-12
5 Assorted Muffins with Preserves & Honey Butter & 12 Assorted Bagels with 2 Tubs of Cream Cheese
$45.00

**Bagel & Schmears Nosh Box:** Serves 20-22
24 Bagels with 4 Tubs of Cream Cheese (Choice of flavors)
$50.00
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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)

Standard Offerings Include:

- Assorted Gourmet Cookies: $10.50
- Assorted Mini Muffins: $16.25
- Scones with Butter and Jam: $22.50
- Fudge Brownies: $12.00
- Assorted Mini Petit Fours: $25.00
- Pecan Tartlets: $18.75
- Fried Churros: $11.25
- White Chocolate Bread Pudding: $2.95/Person*
- Cupcakes: $27.50 (Add toppings for $1.25 each)
- Assorted Danish: $18.75
- Coffee Cake: $15.00
- Crème Puffs: $16.75
- Blonde Brownies: $12.00
- Lemon Bars: $18.75
- Assorted Mini Tea Cookies: $18.75
- Magic Bars: $18.75
- Assorted Mini Fancy Desserts: $25.00

- Round Cake - 12 servings: $22.50
- Half Sheet Cake - 30 servings: $40.00
- Full Sheet Cake - 60 servings: $80.00
- Double Sheet Cake - 100 servings: $175

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https://dining.ut.edu/
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Snacks

- Mixed Nuts: $15.50
- Potato Chips: $5.50 with dip: $6.75
- Gardetto Mix: $7.50

- Goldfish Snacks: $5.50
- Tortilla Chips: $5.50 with salsa: $6.75

Each

- Individual Bags of Potato Chips: $1.25
- Pretzels: $1.25
- Individual Bags of White Cheddar Popcorn: $1.25

Per Person

- Ice Cream Sundae Bar - Choice of Vanilla or Chocolate Ice Cream; Includes Multicolored Sprinkles, Chocolate Syrup and Crushed Nuts: $6.50
  - With Fresh Berries: $7.50

Add Specialty Station Attendant. (2 Hour Minimum): $37.50 Per Hour/Per Attendant
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### Healthier Options
- **Fresh Fruit Cup**: $3.75 each
- **Whole Fruit (Oranges, Apples and Bananas)**: $1.25 each
- **Trail Mix**: $4.95 each
- **Granola Bars**: $3.00
- **Energy Bars**: $3.50
- **Fresh Made Granola and Berry Parfait**: $3.25 each
- **Seven Grain Mini Muffins**: $15.00
- **Bagel Thin with Low Fat Cream Cheese**: $2.50 each
- **Gluten Free Cupcakes or Brownies**: $5.00 each
- **Fresh Squeezed Orange Juice**: $3.25 per person

### Beverages
**Price per Gallon**: (20 servings per gallon)
- **Orange Juice**: $17.50
- **Apple Juice**: $17.50
- **Cranberry Juice**: $18.75
- **Lemonade**: $16.75
- **Freshly Brewed Iced Tea**: $13.00
- **Freshly Brewed Coffee (Regular or Decaffeinated)**: $16.25
- **Starbucks**: $18.75
- **Iced Coffee**: $25.00 (Add Flavors for $3.75)
- **Hot Water with Tea Bags**: $13.00
- **Hot Apple Cider with Cinnamon**: $17.50
- **Fruit Water or Ice Water**: $14.00
- **Fruit Punch**: $16.25
- **Sherbet Punch**: $43.75
- **Shirley Temples**: $31.25

**Price per Individual Item**
- **Fresh Squeezed Orange Juice**: $3.25 / person
- **Hot Chocolate**: $3.00 / pkg
- **Hot Apple Cider with Cinnamon**: $3.00 / pkg
- **Assorted Canned Sodas**: $1.50
- **Bottled Water**: $2.00
- **Assorted Bottled Juices**: $3.50
- **Assorted Bottled Smoothie or Naked Juice**: $4.95
- **Assorted Bottled Flavored Teas**: $3.50
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Presidential 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
$14.25

Marinated Shrimp Salad Cozumel
Large Marinated Shrimp, Fresh Tomatoes, Cucumbers, Corn and Avocado over Mixed Greens with Southwestern Vinaigrette
$16.25

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
$14.25

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
$16.25
Presidential Lunches

**Southwestern Steak or Chicken Salad**
Succulent slices of grilled steak or chicken served over a bed of crisp greens accompanied by sour cream, scallions, avocado, tomatoes, olives, shredded cheese, salsa and crisp tortilla chips

- **Chicken**: $14.50
- **Steak**: $16.00
- **Shrimp**: $16.25

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

- **Chicken**: $16.75
- **Shrimp**: $18.75
- **Flank Steak**: $18.50

Combination of two meats: *add $2.50 / person*
Combination of three meats: *add $3.75 / person*

**H.B. Plant Trio Salad**
Chicken, Tuna and Fruit Salads over Crisp Greens with Assorted Flatbreads
$14.50

**Pesto Pasta Chicken Salad**
Deliciously Nutty Basil Pesto Pasta Salad topped with Julienned Breast of Chicken
$14.50
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Garden Of Eden
Flame Roasted Bell Pepper, Zucchini, Squash and Eggplant Drizzled with Balsamic Vinegar, served with Fresh Foccacia and Pasta Salad
$14.50

Mandarin Chicken Salad
Mixed Greens with Mandarin Oranges, Walnuts and Cranberries topped with Julienned Breast of Chicken
$14.50

Chef Salad
Julienned Breast of Chicken, Ham, Turkey, and Cheese on a Bed of Mixed Greens, Garnished with Boiled Eggs and Tomatoes
$14.50

California Salad
Julienned Breast of Chicken on a Bed of Greens Mixed with Pineapple, Sliced Strawberries and Mango Bites served with a Citrus Dressing
$14.50

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
$14.50

Upscale Chopped Salad
With your choice of Julienned Breast of Chicken, Sautéed Shrimp or Tender Flank Steak
Chicken: $16.75
Shrimp: $18.75
Steak: $18.50

Combination of two meats: add $2.50 / person
Combination of three meats: add $3.75 / person
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Hors D’Oeuvres

• All plastic ware included
• 2 hours catering service
• China available for an extra $2.50/person.
• Minimum of 25 persons.

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

Healthier Selections

**Canapé Sampler:** $125
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:** $190
(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 $65
Serves 80-100 $120

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

**Seasonal Fresh Sliced Fruit Tray**
Serves 30-50 $135
Serves 80-100 $230
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**Assorted Brown Rice Sushi Rolls:**
$3.25 / Person

**Hummus and Pita Crisps**
Garlic and White Bean Dip
$9.00 / pound

**Trio of Ember:** Serves 30-50
Roasted Baba Ghanoush, Tabouleh and Roasted Red Pepper Hummus, Served with Pita Chips
$70
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**Cold Selections**
(per 100 pieces)

**Finger Sandwiches:** $125.00
Tuna and Chicken Salads, Turkey, Ham or Roasted Vegetables on a variety of breads or tortilla wraps cut just right for sampling

**Deviled Eggs:** $125.00

**Tuscan Bruschetta:** $125.00
Diced Tomato, Basil, Olive Oil and Herbs on Garlic Toast

**Dijon Chicken Salad on Phyllo Cups:** $145.00

**Pesto Shrimp Salad on Crostini:** $155.00

**Dill Wonton Boats with Smoked Salmon Mousse** $180.00

**Sciachatta (Cold Pizza):** $210.00

**Assorted Mini Pinwheels:** $145.00

**Mini Cubans:** $185.00
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**Hot Selections**  
(per 100 pieces)

- **Bacon Wrapped Scallops:** $Market Price
- **Miniature Crab Cakes with Remoulade Sauce:** $Market Price
- **Coconut Shrimp with Sweet & Sour Sauce:** $180.00
- **Seafood Wontons:** $145.00
- **Crab Stuffed Mushroom Caps:** $155.00
- **Crab Rangoon:** $145.00
- **Vegetable Spring Rolls with Plum Sauce:** $125.00
- **Miniature Quiches:** $155.00
- **Spanakopita - Spinach in Puff Pastry Triangles:** $145.00
- **Feta and Spinach Stuffed Mushrooms:** $145.00
- **Macadamia Crusted Potato Croquettes:** $145.00
- **Mango Cheese Empanadas:** $160.00
- **Fried Mac and Cheese:** $160.00
- **Fried Ravioli:** $145.00
- **Cocktail Meatballs (Sweet & Sour, Barbeque, Swedish or Italian):** $125.00
- **Bourbon Cocktail Meatballs:** $150.00
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Mini Corn Dogs: $125.00

Detroit Red Wings (Buffalo, Teriyaki or Ginger-Sesame): $125.00

Crispy Boneless Buffalo Chicken Tenders: $145.00

Chicken Satays with Pineapple: $160.00

Smoked Chicken Quesadillas: $145.00

Miniature Chicken Cordon Bleu: $180.00

Chicken or Pork Pot Stickers: $145.00

Pigs in a Blanket (Pretzel): $145.00

Sausage Stuffed Mushrooms: $160.00

Miniature Beef Wellingtons: $ Market Price

Apples on Horseback: $215.00

White-Bean and Prosciutto Bruschetta: $160.00

Grits-and-Gumbo Tarts: $215.00

Mini Prime Rib and Yorkshire Puddings: $160.00

Wild Mushroom Crosini: $185.00

Crispy Polenta Bites with Arugula Tapenade: $175.00

Spinach and Artichokes in Puff Pastry: $145.00
Welcome to Flavours Catering at The University of Tampa.

Display Platters

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

**Crudités of Fresh Vegetables**
Ranch, Bleu Cheese or Dill Yogurt Dipping Sauce
Serves 30-50 $65.00
Serves 80-100 $115.00

**Cubed Cheese Tray**
Cheddar, Swiss and Pepperjack
Serves 30-50 $80.00
Serves 80-100 $130.00

**Chef’s Cheese Board**
An array of textures, flavors, shapes and sizes served with cracker selection
Serves 30-50 $130.00
Serves 80-100 $225.00

**Seasonal Fresh Sliced Fruit Tray**
Serves 30-50 $135.00
Serves 80-100 $230.00

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

**Antipasto Platter (per person)** $11.50
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)** $ 3.25
Welcome to Flavours Catering at The University of Tampa.

**Sliced Roast Tenderloin of Beef**
Served chilled with horseradish, dijonnaise and forestiere sauces
Serves 50 $230.00
Serves 100 $365.00

**CHIPS AND DIPS**

*(average 20 people per pound)*

**Hummus and Pita Crisps - Garlic and White Bean Dip:** $9.00 / pound

**Trio of Ember Roasted Baba Ghanoush, Tabouleh and Roasted Red Pepper Hummus**
Served with Pita Chips
Serves 30-50: $65.00

**Terra Chips with Vegetable Dip:** $7.25 / pound

**Hot Spinach and Artichoke Dip with Chips**
Serves 30-50: $43.75
Serves 80-100: $75.00

**Boxcar Salsa with Tortilla Chips:** $6.75 / pound

**Seven Layer Mexican Dip**
Sour Cream, Guacamole, Salsa, Refried Beans, Lettuce, Cheese and Olives with Tortilla Chips
Serves 80-100: $115
Welcome to Flavours Catering at The University of Tampa.

Hot Crab Dip with Toasted Baguettes
Serves 30-50: $75.00
Serves 80-100: $145.00

Herbed Boursin Cheese with Assorted Flatbreads
Serves 30-50: $50.00
Serves 80-100: $85.00

Port Wine Cheese Spread with Assorted Crackers
Serves 30-50: $50.00
Serves 80-100: $90.00

Baked Brie with Baguettes
Serves 80-100: $165.00

LUNCH AND DINNER ENTREES
Buffet style with choice of potato, vegetable, salad and dessert. Served meals $3.45 extra.
Includes rolls and butter, coffee, decaf, tea, iced tea and water.
China rental is available at an additional $2.50 per person.
Please inquire about our “Seasonal Favorites” from your catering representative.
Healthier Selections

Kick’N Chicken – Spicy Grilled Chicken with Fresh Colorful Mango Salsa
$16.25/$18.00

Mediterranean Chicken – Stuffed with Bright Red Tomatoes, Zesty Lemon, Briny Olives, and Tangy Feta
$18.00 / $20.50

Rotisserie Chicken
$14.25 / $15.00

Chardonnay – Sautéed with White Wine, Fennel and Tomato
$14.25 / $15.50

Marsala – Sautéed with Marsala Wine and a Mushroom Demi Sauce
$14.25 / $16.25

Piccatta – Lightly Breaded and Sautéed with White Wine and Lemon Juice
$14.25 / $16.25

Giovanni – Stuffed with Feta and Parmesan Cheeses, Onion, Tomato and Herbs
$16.25/$18.00

Sonoran – Stuffed with Goat Cheese and Bell Pepper
$13.50 / $19.25

St. Andrew – Stuffed with Wild Mushrooms, Veal, Bell Pepper, Spinach and Artichokes
$18.00 / $20.50

Cordon Bleu – Stuffed with Swiss Cheese and Imported Ham
$16.25/$18.00
Duxelle – Stuffed with Diced Mushrooms and Shallots Encrusted in Puff Pastry
$16.75 / $18.00

Europa – Grilled Prosciutto Wrapped and Filled with Gouda Cheese
$18.00 / $20.50

Montrachet – Basil, Pine Nuts stuffed with Ricotta Cheeses
$16.75 / $19.25

Colonial – Traditional Herb Stuffed Breast
$16.75 / $18.00
Lunch & Dinner

Korean Beef Short Ribs
$19.25 / $20.50

Flank Steak Roulade – Filled w/ Parmesan, Sun-Dried Tomato, Artichoke Hearts, and Fresh Basil
$22.00 / $23.50

Sliced London Broil with Sherry Mushroom Sauce
$16.75 / $19.25

Sliced Top Sirloin with Hunter Sauce
$16.75 / $19.25

Beef Stroganoff with Egg Noodles
$16.75 / $19.25

Yankee Pot Roast with Crusty Bread
$16.75 / $19.25

Chateaubriand with Béarnaise Sauce
$30.50 / $32.00

Filet Mignon with Merlot – Currant Glaze
$21.50 / $23.50

Roast Prime Rib of Beef
$19.00 / $23.50

Steak Diane – NY Strip with Classic Brandy Sauce
$21.00 / $23.50
Pork

Roast Ham with Spiced Cider and Walnut Sauce
$13.00 / $15.00

Southwest Glazed Pork Loin
$15.50 / $18.00

Cornbread Stuffed Center Cut Pork Chop with Pan Gravy
$14.25 / $16.75

Asian Pork Tenderloin - Flavors of Soy and Citrus with a Touch of Spice
$16.75 / $19.25
Seafood

Shrimp Scampi
$16.75 / $18.50

Filet of Salmon with Mango Salsa
$ Market Price

Teryaki Grilled Salmon
$ Market Price

Filet of Sole with Lemon Beurre Blanc
$ Market Price

Scallops Oreganata
$ Market Price

Blackened Grouper
$16.75 / $18.50

Crab Stuffed Sole
$ Market Price

Lobster Tail with Drawn Butter
$ Market Price
Vegetarian

Portobello Stroganoff
$13.00 / $15.50

Grilled vegetable and Polenta Napoleon with smooth Tomato Coulis and Balsamic Drizzle
$15.50 / $18.00

The Vegetarian Tower of Roasted Portobello, Zucchini Squash, Roasted Pepper and Spinach
$15.50 / $18.00

Tuscan Stuffed Artichoke
$15.50 / $18.00

Asparagus and Mushroom Strudel
$16.75 / $19.25

Vegetable Wellington
$15.50 / $18.00

Stuffed Shells
$12.50 / $14.25

Spinach Enchiladas
12.50 / $14.25

Eggplant Parmigiana
$13.00 / $15.50

Vegetable Lasagna
12.50 / $14.25

Caprese Lasagna Roll
$15.50 / $18.00
Menu Accompaniments

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

Salads
Mixed Green Salad or Spinach Salad with choice of two Dressings or Classic Caesar Salad

Starch
Sweet Potato Hash
Sour Cream and Chive Smashed potato
Caviar Grain medley
Golden Jewel Blend
Roasted Root Vegetable Blend
Wild Rice Blend Savory Rice Pilaf
Scalloped Potatoes Herb New Potatoes
Roasted Garlic Mashed Potatoes Twice Baked Potatoes
Includes: one salad, one vegetable, one starch and one dessert

Vegetables

Mixed Grilled Vegetables
Caramelized Brussels Sprouts
Steamed Zucchini and Yellow Squash Tricolor Pepper Mix with Fresh Herbs
Glazed Baby Carrots Broccoli and Cauliflower Florets with Herb Butter
Ginger Snap Peas Seasoned Sautéed Vegetables
Asian Stir Fry Vegetables Haricots Verts (French Green Beans)
Menu Accompaniments

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

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
*New York Cheesecake with Fruit Topping
Assorted Gourmet Cookies *(additional $2.95 per person)
Fresh Fruit Crisps: Apple, Peach or Cherry
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 $2.50 per person

$75.00 Carving Charge

Roast Turkey Breast
$15.50

Whole Honey Glazed Ham
$15.75

Roast Pork Loin
$17.00

Roast Top Round Beef
$18.50

Roasted Beef Tenderloin
$31.75
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 “Seasonal Favorites” from your catering representative.

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

**PRESSED CUBAN SANDWICH**
$11.25

**ROAST BEEF, HAM, or TURKEY**
Served with Lettuce and Tomato
$10.50

**CLASSIC TURKEY CLUB**
Turkey, Bacon, Lettuce, and Tomato on Your Choice of Bread
$12.00

**ROASTED VEGGIE SANDWICH**
Roasted and Slightly Sautéed Seasonal Vegetables, Seasoned to Perfection
$10.50

**THE TERIYAKI CHICKEN SANDWICH**
Ginger-Teriyaki Marinated Chicken Breast Topped with Caramelized Sweet Red Onions and Leaf Lettuce
$10.50
Boxed Lunches

Tuna or Chunky Chicken Salad
Served with Lettuce
$10.50

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
$12.00

Italian Combo
Thinly sliced salami and Italian Ham (Cappicolla) with Provolone, Cheese, Lettuce, Tomato, Oil  & Vinegar, Roasted Red Peppers, Red Onion and Artichoke Hearts
$12.00

Flank Steak Bistro
Carved Flank Steak with Grilled Onions and Peppers on a French Baguette
$14.25

Veggie Pita
Sautéed Vegetables folded inside a Pita Bread
$10.50

Grilled Vegetable and Goat Cheese
Grilled Epplant, Peppers, Red Onion, Zucchini, Squash, Goat Cheese and Balsamic Vinaigrette
$10.50

California Vegetable Sandwich
Lettuce, Tomato, Onion, Cream Cheese, Cheddar, Pepper Jack, Cucumber and Avocado
$ 10.50
Einstein Bro’s Lunch

Prices are for customer pickup at Einstein's in the Vaughn Center. Delivery available for $35.00. All plastic ware and condiments included

Sandwiches

Bagel & Sandwich Platter: Serves 10-12
20 Assorted Sandwich Halves served with condiments
$75.00

Salads for the Group

Chicken Salad: Serves 6-8
$59.00

Asian Check Salad: Serves 6-8
Mind Bageling Greens, Rice Noodles, Asian Vegetables, Roasted Chicken and Asian Dressing
$52.50

Caesar Salad: Serves 6-8
$50.00

Caesar Side Sampler: Serves 10-12
Caesar Salad, Roasted Chicken and 7 Fresh Baked Breadsticks
$50.00
Specialty Buffets

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 **$2.50 per person**. Please inquire about our “Seasonal Favorites” from your catering representative.

**Baked Potato Buffet: $12.25**
- 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
Specialty Buffets

**Deli Buffet: $13.00**
- 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
- Freshly Brewed Iced Tea
- Lemonade and Iced Tea or Assorted Canned Soda

**South of the Boarder Buffet: $15.50**
- Beef Tacos
- Chicken Quesadillas
- Mexican Rice
- Refried Beans
- Salsa, Sour Cream, Lettuce, Tomato, Shredded Cheese and Onions
- Fruit Salad
- Fudge Brownies
- Chilled Lemonade
- Freshly Brewed Iced Tea
- Lemonade and Iced Tea or Assorted Canned Soda
Specialty Buffets

**Sizzling Buffet: $23.50**
- Tossed Caesar Salad
- Fresh Fruit Salad
- Corn on the Cob
- Grilled Rib-Eye Steak
- Grilled Teriyaki Chicken
- Baked Potatoes
- Strawberry Shortcake
- Chilled Lemonade
- Freshly Brewed Iced Tea
- Lemonade and Iced Tea or Assorted Canned Soda

**The Offer You Can’t Refuse: $15.00**
- Mixed Green Salad with Balsamic Vinaigrette or Tomato, Basil and Mozzarella Salad Drizzled with balsamic Vinaigrette.
- Baked Ziti
- Italian Sausage with Peppers and Onions
- Roasted Red Potatoes
- Fresh Semolina Bread
- Cannoli, Cream Puff & Éclair Platter
- Lemonade and Iced Tea or Assorted Canned Soda

**Holiday Dinner: $17.25**
- Roast Turkey with Giblet Gravy
- Mashed Potatoes or Sweet Potatoes, Stuffing and Cranberry Sauce
- Green Beans Casserole
- Apple Pie
- Lemonade and Iced Tea or Assorted Canned Soda
Specialty Buffets

**International Hot Dog Bar: $8**
- Beef Hot Dogs, Buns, Mustard, Ketchup, Nacho Cheese, Chili, Chopped Onions, Relish, Lettuce, Jalapenos, Sour Cream and Salsa. Does not include beverages or dessert.

**Taco/Nacho Bar: $8.25**
- Soft and Hard Shells, Tortilla Chips, Ground Beef, Salsa, Sour Cream, Shredded Lettuce, Grated Cheese. Does not include beverages or dessert.
- Replace Ground Beef with Chicken add $2.00
- Add Guacamole $1.50
- Add Mexican Rice $1.50

**Build Your Own Salad Bar: $16.75**