



CATERING MENU



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POLICIES

- Due to health department regulations, food items cannot be removed from the facility. This policy applies to all food, including entree for guaranteed guests unable to attend.
- All leftovers are the property of Davenport University Dining Services, including both perishable and nonperishable foods and all disposables.
- Davenport Dining cannot be held responsible for food quality due to delays of 30 minutes or more within the scheduled start time.
- All buffets are priced with recycled paper products. China is \$3.00 per setting.
- All food consumed in Davenport University facilities must be provided by Davenport University Dining Services.
- All catering orders must be confirmed no later than 7 days prior to ensure a successful event.
- Catering ordered less than 7 days in advance of the event may not get the menu requested, but we will do our best to accommodate.
- Prices and products are subject to change due to market availability and pricing fluctuations
- External clients are subject to a 6% sales tax and a 20% service charge.

ALLERGEN INFORMATION

- Davenport Dining Services makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies. Every effort is made to instruct our food production staff on the severity of food allergies.
- In addition, we label items on the menu with possible allergen-containing ingredients; however, there is always a risk of contamination. There is also a possibility that the manufacturers of the commercial foods we use could change the formulations at any time without notice. Customers concerned with food allergies need to be aware of the risk.

Dining Services will label the following known allergens:
Wheat, Milk, Eggs, Soy, Peanut, Tree Nut, Shellfish, Fish,
Sesame

For more allergen information please contact our catering menu to help navigate your event.

Coffee & Beverage

COFFEE SERVICE

FRESHLY BREWED REGULAR COFFEE & BULK WATER \$2.20
HOT TEA &/OR DECAF UPON REQUEST

EYE OPENER

COFFEE SERVICE & CHILLED BOTTLED JUICE \$2.70

THIRST QUENCHER

COFFEE SERVICE, MINI BOTTLED WATER & CANNED SODA \$2.70

BULK LEMONADE, PUNCH, OR JUICE

1 GALLON SERVES 12. INCLUDES CUPS \$8.65

COOL DOWN

MINI BOTTLED WATER, ASSORTMENT CANNED SODA & SPARKLING WATER \$2.70

Breakfast

BREAKFAST BUFFETS

COFFEE SERVICE INCLUDED WITH ALL BUFFETS

CONTINENTAL	\$5.00
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- Fruit Salad
- Assorted Pastries/Breads

CONTINENTAL PLUS	\$6.50
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- Fruit Salad
- Assorted Pastries/Breads
- Individual Yogurt Cups
- Granola

RISE & SHINE	\$8.40
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- Scrambled Eggs
- Oven Roasted Potatoes
- Choice of One Meat
 - Sausage Links
 - Turkey Patties
 - Bacon
 - Turkey Bacon

A LA CARTE

Pancakes	\$2.20
French Toast	\$1.60
Scrambled Eggs – 12 portions	\$5.00
Chef's Choice Individual Frittata	\$3.50
Breakfast Sandwich – English Muffin with Egg, Cheese & Choice of Meat	\$3.50
Breakfast Burrito – Flour Tortilla with Egg, Cheese & Choice of Meat	\$3.50
Donut Holes – 3 per person	\$1.40
Donuts (subject to availability)	\$2.50
Large Muffins	\$3.00
Assorted Sweet Breads	\$1.50
Whole Fruit	\$0.80
Individual Yogurt Cup	\$1.90

Cold Buffets

SALADS

BOXED SERVED WITH COOKIE, BREAD & BOTTLED WATER	\$10.00
BUFFET SERVED WITH COOKIE, BREAD & BULK LEMONADE & WATER	\$10.00
PLATED SERVED WITH COOKIE, BREAD & BULK LEMONADE & WATER	\$11.25

CHEF SALAD

- Lettuce Blend, Cucumber, Tomato, Egg, Ham, Turkey, Croutons, Cheese, Ranch

CHICKEN CAESAR

- Romaine, Grilled Chicken, Tomato, Cucumber, Parmesan, Caesar Dressing

SOUTHWESTERN SALAD

- Mixed Greens, Grilled Chicken, Roasted Corn & Black Beans, Cheese, Avocado, Tortilla Strips, Southwestern Ranch

ASIAN CHICKEN SALAD

- Mixed Greens, Crispy Chicken, Carrot, Green Onion, Edamame, Red Pepper, Chow Mein Noodles, Sesame Ginger Vinaigrette

ANTIPASTO

- Mixed Greens, Salami, Pepperoni, Fresh Mozzarella, Kalamata Olives, Roasted Red Peppers, Croutons, Italian Dressing

SUPERFOOD SALAD

- Kale Blend, Spinach, Quinoa, Chickpeas, Roasted Beets, Red Pepper, Goat Cheese, Balsamic Vinaigrette

Cold Buffets

POWER BOWLS

BOXED SERVED WITH A COOKIE, WHOLE FRUIT & BOTTLED WATER	\$10.00
BUFFET SERVED WITH COOKIE, BREAD* & BULK LEMONADE & WATER	\$10.00
PLATED SERVED WITH COOKIE, BREAD* & BULK LEMONADE & WATER	\$11.25

*CURRY BOWL INCLUDES NAAN BREAD

CHICKEN TERIYAKI BOWL

- Quinoa & Brown Rice Blend, Grilled Chicken, Broccoli, Chow Mein Noodles, Teriyaki Sauce

SOUTHWESTERN BOWL

- Quinoa & Brown Rice Blend, Grilled Chicken, Roasted Corn & Black Beans, Pico, Tortilla Strips, Avocado, SW Ranch

CHIPOTLE STEAK BOWL

- Quinoa & Brown Rice Blend, Shaved Ribeye, Mushrooms, Onions, Peppers, Mozzarella, Chipotle Mayo

PESTO CHICKEN BOWL

- Quinoa & Brown Rice Blend, Grilled Chicken, Broccoli, Spinach, Tomato, Feta, Pesto

ORANGE CHICKEN BOWL

- Quinoa & Brown Rice Blend, Crispy Chicken, Kale Blend, Broccoli, Chow Mein Noodles, Orange Ginger Sauce

Cold Buffets

SANDWICHES

BOXED SERVED WITH CHIPS, PASTA SALAD, COOKIE, BOTTLED WATER.	\$10.00
BUFFET SERVED WITH CHIPS, PASTA SALAD, COOKIE ,BULK LEMONADE & WATER	\$10.00
PLATED SERVED WITH PICKLE SPEAR, CHIPS, PASTA SALAD, COOKIE, LEMONADE & WATER	\$11.00

CLASSIC GRILLED CHICKEN

- Pretzel Bun, Grilled Chicken, Provolone, Lettuce, Tomato, Dijonnaise

TURKEY TZATZIKI WRAP

- Spinach Wrap, Turkey, Swiss, Lettuce, Tomato, Cucumber, Tzatziki Sauce

ROAST BEEF CLUB

- Rye Bread, Roast Beef, Turkey, Bacon, Cheddar, Lettuce, Tomato, Chipotle Mayo

B.L.T.A

- Sourdough, Extra Bacon, Lettuce, Tomato, Avocado, Mayo

ITALIAN

- White Wrap, Ham, Salami, Pepperoni, Provolone, Lettuce, Tomato

VEGETARIAN SANDWICH

- Multigrain Bread, Provolone, Spinach, Tomato, Bell Pepper, Cucumber, Avocado

SUPERFOOD WRAP

- Kale Blend, Spinach, Tomato, Quinoa, Chickpeas, Roasted Beets, Roasted Red Pepper Hummus

Buffets Add Ons

SOUP – SERVED WITH CRACKERS	\$3.40
• Chicken Noodle • Soup of the Day	
COMPOSED SALADS	\$1.80
• Side Salad – Iceberg blend, Shredded Cheese, tomato, cucumber, croutons • Caesar Salad – Romaine, Parm, Tomato, Croutons • Potato Salad • Broccoli Salad	
FRUIT SALAD	\$1.90
HOUSE POTATO CHIPS	\$1.60
ADDITIONAL SIDE	\$2.25
ADDITIONAL ENTREE	\$3.25

STUDENT SACK LUNCH

8" SUB SANDWICH	\$9.00
Includes American Cheese, Lettuce and Your Choice of	
• Ham • Turkey • Vegetarian	
POWER PACK –	\$9.00
• Gatorade, Protein Bar, Whole Fruit, Cheese Stick	

Hot Buffets

ALL BUFFETS INCLUDE DESSERT BAR & BULK LEMONADE & WATER
MINIMUM OF 10 PEOPLE (NO MINIMUM FOR PIZZA PARLOR)

TRATTORIA \$10.50

Served with Choice of Caesar or Tossed Salad & Breadsticks

Choice of

- Chicken Florentine with Penne
 - Baked Penne Bolognese
 - Stuffed Shell's with Creamy Tomato Basil Sauce
-

BACKYARD BBQ \$10.00

Served with Potato Salad, Baked Beans & House Made Chips

Choose two of the following

- Grilled Burgers
 - All Beef Hot Dogs
 - Bratwurst
 - Grilled Chicken Breast
 - Impossible Burgers
-

FAR EAST \$10.50

Served with Vegetable Fried Rice and a Vegetable Egg Roll.

Choice of

- General Tso Chicken
 - Beef & Broccoli
 - Grilled Sweet & Sour Chicken
 - Tofu Broccoli Stir Fry
-

FROM THE BORDER \$10.00

Served with Flour Tortillas, Cilantro Lime Rice, Southwestern Black Beans, Lettuce, Diced Tomato, Shredded Cheese, Salsa & Sour Cream

Choice of

- Chicken Fajitas
 - Steak Fajitas
-

FROM THE SMOKER \$11.50

Served with Macaroni & Cheese, Baked Beans & House Made Chips

Choice of

- Pulled Pork
 - BBQ Country Ribs
 - Chicken Quarters
-

TACOS \$10.00

Served with Flour Tortillas, Hard Shells, Fiesta Rice, Refried Beans, Lettuce, Diced Tomato, Shredded Cheese, Salsa & Sour Cream

Choice of:

- Taco Beef
 - Shredded Chicken
-

PIZZA PARLOR \$9.75

14" Pizza with Your Choice of up to 4 Toppings, Salad & Breadsticks

Choice of

- Caesar Salad
 - Tossed Salad
-

Appetizers

BOARDS & DISPLAYS

48 hours notice

CRUDITES

with Vegetable Dip and Hummus

- Small (12) \$30
- Medium (24) \$60
- Large (50) \$125

FRUIT TRAY

Assortment of Seasonal Fruits

- Small (12) \$32
- Medium (24) \$64
- Large (50) \$133

CHEESE BOARD

Assortment of Cheese Served with Crackers

- Small (12) \$39
- Medium (24) \$78
- Large (50) \$162

CHARCUTERIE

Assortment of Cheese, Crackers or Breads, Cured Meats, Dried Fruit, Nuts, Pickled Items, Mustard and Jams

- Small (12) \$51
- Medium (24) \$102
- Large (50) \$213

COMBINATION PLATTER

Selection of Assorted Crudités, Fruit, Cheese, Cured Meats, Served with Crackers or Breads

- Small (12) \$45
- Medium (24) \$90
- Large (50) \$187

Appetizers

CHIPS, RIPS & DIPS

\$7

PRICE PER GUEST

Choose Two of the Following

- House Tortilla Chips
- House Potato Chips
- Pita Chips
- Pretzel Bites
- Crostini
- Mini Naan

Choose Two of the Following

- Cold
 - Hummus
 - Salsa
 - Guacamole
 - French Onion
- Hot
 - Queso
 - Beer Cheese
 - Buffalo Chicken Dip
 - Spinach & Artichoke Dip

COLD APPETIZERS

ORDER PER GUEST

ASSORTED PINWHEELS

\$2.50

Choose Two of the Following

- Roasted Vegetable & Hummus (Red Pepper Hummus, Spinach & Oven Roasted Vegetables)
- Italian (Sundried Tomato Basil Cream Cheese, Capicola, Salami, Spinach, Roasted Red Peppers)
- Chicken & Dried Cherry (Cream Cheese, Dried Cherries, Chicken Salad)
- Roast Beef (Roast Beef, Boursin Cheese Spread, Spinach, Green Onion)

ORDER BY THE DOZEN

CAPRESE SKEWERS

\$24

- Cherry Tomato, Fresh Mozzarella, Basil, Balsamic Glaze

ANTIPASTO SKEWER

\$24

- Salami, Cheese Tortellini, Roasted Tomato

CANTALOUPE SKEWER

\$24

- Prosciutto Wrapped Cantaloupe, Sage, Manchego, Balsamic Fig Glaze

NOT SO BLOODY MARY SHOOTER

\$20

- Spiced Tomato Juice Shooter with Shrimp

BACON & JALAPENO DEVEILED EGGS

\$18

Appetizers

HOT APPETIZERS

ORDER PER GUEST

PEPPERONI ROLLS	\$2.50
• Puff Pastry, Pepperoni, Mozzarella, Served with Pizza Sauce & Spicy Ranch	
BUFFALO CHICKEN ROLLS	\$2.50
• Puff Pastry, Buffalo Chicken Dip. Served with Ranch	
BBQ MEATBALLS	\$1.50
BONELESS WINGS	\$2.75
• Served with Ranch, Celery Sticks & Choice of Two Sauces ◦ Buffalo ◦ BBQ ◦ Garlic Parmesan ◦ Sesame Garlic	

ORDER BY THE DOZEN

GRILLED JERKED CHICKEN SKEWERS WITH MANGO PICO	\$34
BACON WRAPPED DATES	\$18
• Stuffed with Goat Cheese & Wrapped in Bacon	
CAJUN MAPLE BACON WRAPPED SHRIMP	\$42
POTSTICKERS	\$24
• Choice of ◦ Pan Seared Vegetable Thai Basil ◦ Pork	
SPRING ROLLS	\$24
• Choice of ◦ California Sushi with Boom Boom Sauce ◦ Santa Fe Chicken with SW Ranch ◦ Vegetable with Sweet Chili Sauce	

Dinner Buffet

SERVED WITH HOUSE OR SUPERFOOD SALAD, DINNER ROLLS,
ASSORTED PETITE DESSERTS & BULK LEMONADE

\$15.00

ADD SECOND ENTREE \$5.00

- PLATED
- BUFFET STYLE

ENTREE

CHOOSE ONE

- Bruschetta Grilled Chicken - Grilled Marinated Chicken Breast, Bruschetta & Balsamic Reduction
- Smoked Garlic Pepper Hot Honey Chicken Thighs- Smoky Garlic Pepper Boneless Chicken Thighs Glazed with Hot Honey, Toasted Sesame, Scallions
- Chimichurri Flank - Marinated Grilled Flank Steak served with Chimichurri
- Grilled Garlic Butter Atlantic Salmon - Grilled Salmon, Lemon, Roasted Garlic Butter, Dill
- Hoisin Glazed Pork Belly - Five Spice Dry Brined, Slow Roasted, Sliced & Glazed, served over Kale & Brussel Slaw.
- Smoked Turkey Breast - Herb Marinated, House Smoked & Sliced (min 20 people)
- Sliced Roast Beef - Slow Roasted & Sliced (min 20 people)
- Pesto Gnocchi with Gardein Sausage

SIDES

CHOOSE TWO

- Roasted Broccolini
- Asparagus & Roasted Tomatoes
- Garlic & Onion Green Beans
- Cayenne Maple Brussel Sprouts
- Honey Glazed Rainbow Carrots
- Roasted Garlic Mashed Potatoes
- Herb Roasted Fingerling Potatoes
- Sundried Tomato Basil Tortellini
- Wild Rice Pilaf
- Seasonal Risotto

Desserts, Snacks & Supplies

DESSERTS AND SNACKS

DESSERTS BY THE DOZEN \$18.00

- Assorted Cookies
- Brownies
- Lemon Bars
- Rice Krispy Treats
- Scotcheroots
- No-Bake Cookies
- Assorted Cake Balls
- Assorted Cheesecake Truffles

SNACK PACK \$7

- Assortment of Packed Candy, Granola Bars & Chips

SUPPLIES Internal guest only

SUPPLY ORDER FORM

- [Click Here to Order](#)