



University of Pikeville Catering

ALL-DAY PACKAGES

Choose one of these 3 packages to sustain you throughout the day

ALL DAY DELICIOUS \$35.99

Relax. We'll keep the food coming! These 4 selections will keep your energy up throughout the day. 15 Person Minimum

Delicious Dawn

■ ASSORTED MUFFINS	400-510 CAL EACH
■ ASSORTED SCONES	430-470 CAL EACH
■ FRESH SEASONAL SLICED FRUIT	40 CAL/2.5 OZ. SERVING
ASSORTED JUICE	110-170 CAL EACH
BOTTLED WATER	0 CAL EACH
GOURMET COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments

AM Perk Up

■ GRANOLA BARS	190 CAL EACH
■ ASSORTED INDIVIDUAL YOGURT CUPS	50-150 CAL EACH
ICED TEA	5 CAL/8 OZ. SERVING
GOURMET COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Power Up Lunch

■ TOMATO AND CUCUMBER COUSCOUS SALAD	120 CAL/3.75 OZ. SERVING
■ ORANGE FENNEL SPINACH SALAD	210 CAL/3.2 OZ. SERVING
■ BAKERY FRESH ROLLS	160 CAL EACH
■ GREEN BEANS GREMOLATA	70 CAL/3 OZ. SERVING
THREE PEPPER CAVATAPPI WITH PESTO	310 CAL/7.5 OZ. SERVING
GRILLED CHICKEN WITH A LEMON TARRAGON WHITE WINE SAUCE	200 CAL/5.75 OZ. SERVING
■ NEW YORK CHEESECAKE	440 CAL/SLICE
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

PM Pick Me Up

■ CHILLED SPINACH DIP WITH TORTILLA CHIPS	230 CAL/2.25 OZ. SERVING
■ GRILLED VEGETABLE TRAY	70 CAL/3 OZ. SERVING
■ FRESHLY BAKED BROWNIES	250 CAL/2.25 OZ. SERVING
BOTTLED WATER	0 CAL EACH
GOURMET COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments



2000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION IS AVAILABLE UPON REQUEST.

IN THE INTEREST OF PUBLIC HEALTH, PLEASE BE AWARE THAT CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

ALL-DAY PACKAGES

MEETING WRAP UP \$30.99

Serve these favorites and success is a wrap! This All-Day package includes the following 4 delights. 15 Person Minimum

Morning Mini

MINIATURE MUFFINS	80-120 CAL EACH
MINIATURE DANISH	140-170 CAL EACH
MINIATURE SCONES	110-120 CAL EACH
APPLE, RAISIN AND CRANBERRY YOGURT PARFAITS	400 CAL EACH
STRAWBERRY YOGURT PARFAITS	370 CAL EACH
ICED WATER	0 CAL/8 OZ. SERVING
GOURMET COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

The Energizer

DONUT HOLES	45-90 CAL EACH
RIPE BANANAS	110 CAL EACH
ICED TEA	5 CAL/8 OZ. SERVING
GOURMET COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

It's a Wrap

CHICKEN CAESAR WRAP	540 CAL EACH
PEPPER JACK TUNA WRAP	590 CAL EACH
CRAN-APPLE TURKEY WRAP	650 CAL EACH
GRILLED VEGETABLE WRAP	620 CAL EACH
FRESH SEASONAL SLICED FRUIT	40 CAL/2.5 OZ. SERVING
TRADITIONAL GARDEN SALAD	50 CAL/3.5 OZ. SERVING
GRILLED VEGETABLE PASTA SALAD	130 CAL/3 OZ. SERVING
INDIVIDUAL BAG OF CHIPS	100-160 CAL EACH
ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
FRESHLY BAKED BROWNIES	250 CAL/2.25 OZ. SERVING
BOTTLED WATER	0 CAL EACH

Includes appropriate condiments

Mid-Day Munchies

TORTILLA CHIPS & SALSA	150 CAL/2 OZ. SERVING
SALSA VERDE	10 CAL/1 OZ. SERVING
PICO DE GALLO	10 CAL/1 OZ. SERVING
APPLES	60 CAL EACH
ORANGES	50 CAL EACH
BANANAS	110 CAL EACH
ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
BOTTLED WATER	0 CAL EACH
GOURMET COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments

SIMPLE PLEASURES \$22.99

Easy does it—Casually tasteful fare. This All-Day package includes 3 of our favorites. 15 Person Minimum

Simple Continental

ASSORTED DONUTS	190-490 CAL EACH
ASSORTED BAGELS	170-360 CAL EACH
ORANGE JUICE	120 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING
GOURMET COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Box Lunch

CHOICE OF SANDWICH ACCOMPANIED BY CHIPS, ASSORTED CRAVEWORTHY COOKIES AND BOTTLED WATER

TUNA SALAD CIABATTA	540 CAL EACH
HAM & SWISS SUB	380 CAL EACH
TURKEY & SWISS SANDWICH	490 CAL EACH
ROASTED PEPPER & MOZZARELLA CIABATTA	530 CAL EACH
INDIVIDUAL BAG OF CHIPS	100-160 CAL EACH
ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
BOTTLED WATER	0 CAL EACH

Includes appropriate condiments

Mid-Day Munchies

TORTILLA CHIPS & SALSA	150 CAL/2 OZ. SERVING
SALSA VERDE	10 CAL/1 OZ. SERVING
PICO DE GALLO	10 CAL/1 OZ. SERVING
APPLES	60 CAL EACH
ORANGES	50 CAL EACH
BANANAS	110 CAL EACH
ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
BOTTLED WATER	0 CAL EACH
GOURMET COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments

BREAKFAST

BREAKFAST COLLECTIONS

All prices are per person and available for 12 guests or more

Mini Continental \$8.99

MINIATURE MUFFINS	80-120 CAL EACH
MINIATURE DANISH	140-170 CAL EACH
MINIATURE BAGELS	110-160 CAL EACH
FRESH SEASONAL SLICED FRUIT	40 CAL/2.5 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING
GOURMET COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Quick Start \$8.99

CHOICE OF THREE (3) BREAKFAST PASTRIES SERVED WITH FRESH SEASONAL SLICED FRUIT, FRESH ASSORTED JUICES AND BOTTLED WATER AND GOURMET COFFEE, DECAF AND HOT TEA

ASSORTED MUFFINS	400-510 CAL EACH
ASSORTED DANISH	200-430 CAL EACH
ASSORTED SCONES	430-470 CAL EACH
ASSORTED BAGELS	170-360 CAL EACH
FRESH SEASONAL SLICED FRUIT	40 CAL/2.5 OZ. SERVING
ASSORTED JUICE	110-170 CAL EACH
BOTTLED WATER	0 CAL EACH
GOURMET COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Healthy Choice Breakfast \$8.49

WHETHER IN COMBINATION WITH ONE OF OUR OTHER BREAKFAST PACKAGES OR ALONE, A HEALTHY WAY TO START YOUR DAY.

INDIVIDUAL CEREAL CUPS	140-260 CAL EACH
MILK	120 CAL EACH
BANANAS	110 CAL EACH
ASSORTED INDIVIDUAL YOGURT CUPS	50-150 CAL EACH
GOURMET COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments

À LA CARTE BREAKFAST

ASSORTED BREAKFAST BREADS SERVED WITH BUTTER
\$14.99 SERVES 12

ASSORTED BREAKFAST BREADS	110-220 CAL EACH
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Includes appropriate condiments

ASSORTED MUFFINS SERVED WITH BUTTER AND JAM
\$12.99 PER DOZEN

ASSORTED MUFFINS	400-510 CAL EACH
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Includes appropriate condiments

ASSORTED DONUTS (190-490 CAL EACH)	\$15.99 PER DOZEN
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ASSORTED PASTRIES \$17.99 PER DOZEN

ASSORTED PASTRIES	200-510 CAL EACH
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Includes appropriate condiments

ASSORTED INDIVIDUAL YOGURT CUPS (50-150 CAL EACH)	\$2.99 EACH
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WHOLE FRUIT (50-110 CAL EACH)	\$1.29 EACH
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BREAKFAST

HOT BREAKFAST

All prices are per person and available for 12 guests or more. Choice of (1) Breakfast Potato and (1) Sausage for select buffets.

Ultimate Breakfast \$13.99

CHOICE OF THREE (3) BREAKFAST PASTRIES, SCRAMBLED EGGS, CHEDDAR AND ONION FRITTATA, CRISP BACON, BREAKFAST SAUSAGE, PANCAKES AND SYRUP, BREAKFAST POTATOES, FRESH SEASONAL SLICED FRUIT, ASSORTED JUICES AND BOTTLED WATER, GOURMET COFFEE, DECAF AND HOT TEA

ASSORTED MUFFINS	400-510 CAL EACH
ASSORTED DANISH	200-430 CAL EACH
ASSORTED SCONES	430-470 CAL EACH
ASSORTED BAGELS	170-360 CAL EACH
SCRAMBLED EGGS	180 CAL/4 OZ. SERVING
CHEDDAR AND ONION FRITTATA	270 CAL EACH
HASH BROWNS	130-150 CAL/3 OZ. SERVING
BACON	45 CAL EACH
SAUSAGE LINKS	130 CAL EACH
PANCAKES	50 CAL EACH
MAPLE SYRUP	70 CAL/1 OZ. SERVING
FRESH SEASONAL SLICED FRUIT	40 CAL/2.5 OZ. SERVING
ASSORTED JUICES	110-170 CAL EACH
BOTTLED WATER	0 CAL EACH
GOURMET COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments



American Breakfast \$10.99

SCRAMBLED EGGS, BREAKFAST POTATOES, CRISP BACON, BREAKFAST SAUSAGE, CHOICE OF ONE (1) BREAKFAST PASTRY, ICED WATER, GOURMET COFFEE, DECAF AND HOT TEA

ASSORTED MUFFINS	400-510 CAL EACH
ASSORTED DANISH	200-430 CAL EACH
ASSORTED SCONES	430-470 CAL EACH
ASSORTED BAGELS	170-360 CAL EACH
SCRAMBLED EGGS	180 CAL/4 OZ. SERVING
SLICED HASH BROWNS	140 CAL/2 OZ. SERVING
DICED HASH BROWNS	130 CAL/3 OZ. SERVING
SHREDDED HASH BROWNS	150 CAL/3 OZ. SERVING
HASH BROWN PATTIES	150 CAL EACH
BACON	45 CAL EACH
SAUSAGE LINKS	130 CAL EACH
SAUSAGE PATTIES	200 CAL EACH
ICED WATER	0 CAL/8 OZ. SERVING
GOURMET COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Smart Sunrise Sandwich Buffet \$10.99

CHOICE OF TWO (2) HEALTHY BREAKFAST SANDWICHES SERVED WITH TWO (2) FLAVORS OF OUR GRANOLA FRUIT PARFAITS SERVED WITH FRESH SEASONAL SLICED FRUIT, ICE WATER, GOURMET COFFEE, DECAF AND HOT TEA

GARDEN VEGETABLES & EGG ON WHEAT ENGLISH MUFFIN	220 CAL EACH
SOUTHWEST GARDEN VEGETABLE, HAM & EGG ON WHEAT ENGLISH MUFFIN	220 CAL EACH
TURKEY SAUSAGE, SWISS & EGG ON WHEAT ENGLISH MUFFIN	250 CAL EACH
SPINACH & FETA FLATBREAD SANDWICH	230 CAL EACH
TURKEY SAUSAGE & EGG WHITE FLATBREAD	280 CAL EACH
MEXICAN TURKEY BACON FLATBREAD	280 CAL EACH
BLUEBERRY ORANGE YOGURT PARFAIT	410 CAL EACH
APPLE, RAISIN AND CRANBERRY PARFAIT	400 CAL EACH
HONEY GINGER PEAR PARFAIT	440 CAL EACH
STRAWBERRY YOGURT PARFAIT	370 CAL EACH
FRESH SEASONAL SLICED FRUIT	40 CAL/2.5 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING
GOURMET COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Egg Whites available on request - nominal fee may apply

BREAKFAST

BREAKFAST ENHANCEMENTS

All prices are per person and available for 12 guests or more

Yogurt Parfait Bar \$7.59

CHOOSE TWO (2) YOGURT FLAVORS SERVED WITH A VARIETY OF TOPPINGS

<input type="checkbox"/> GREEK YOGURT	70 CAL/4 OZ. SERVING
<input type="checkbox"/> STRAWBERRY YOGURT	100 CAL/4 OZ. SERVING
<input type="checkbox"/> VANILLA YOGURT	110 CAL/4 OZ. SERVING
<input type="checkbox"/> DICED PINEAPPLE	30 CAL/2 OZ. SERVING
<input type="checkbox"/> FRESH STRAWBERRIES	20 CAL/2 OZ. SERVING
<input type="checkbox"/> WALNUTS	90 CAL/0.5 OZ. SERVING
<input type="checkbox"/> GRANOLA	110 CAL/1 OZ. SERVING

Includes appropriate condiments

Just French Toast \$3.99

<input type="checkbox"/> ORANGE CINNAMON FRENCH TOAST	90 CAL EACH
<input type="checkbox"/> MAPLE SYRUP	70 CAL/1 OZ. SERVING

Includes appropriate condiments

Home-style Biscuits and Gravy \$2.99

(590 CAL/7 OZ. SERVING)

Egg Whites available on request – nominal fee may apply



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LUNCH & BUFFET

CLASSIC COLLECTIONS

All prices are per person and available for 12 guests or more

Deli Express \$12.99

CREATE YOUR OWN DELI SANDWICH CREATION ACCOMPANIED BY YOUR CHOICE OF TWO (2) SIDE SALADS, ASSORTED CRAVEWORTHY COOKIES AND BEVERAGES

Deli Platter

SLICED OVEN ROASTED TURKEY	25 CAL/1 OZ. SERVING
SLICED ROAST BEEF	40 CAL/1 OZ. SERVING
DELI HAM	30 CAL/1 OZ. SERVING
TUNA	80 CAL/1 OZ. SERVING
■ CHEESE TRAY (CHEDDAR & SWISS)	110 CAL/1 OZ. SERVING
■ RELISH TRAY (LETTUCE, TOMATO, ONION, PICKLES, PEPPERONCINI)	30 CAL/2 OZ. SERVING
■ ASSORTED BAKED BREADS & ROLLS	110-160 CAL EACH
SIDE SALADS	25-330 CAL EACH
■ ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Additional Premium Box Lunch options available upon request!
Please contact your catering professional!

Premium Box Lunch

STEAKHOUSE CHOP SALAD \$13.79

GRILLED BEEF STEAK TOSSED WITH BLUE CHEESE, VEGETABLES AND ROMAINE TOSSED WITH DIJON VINAIGRETTE	200 CAL EACH
■ BAKERY FRESH ROLL	160 CAL EACH
■ FRESH FRUIT CUP	40 CAL/2.5 OZ. SERVING
■ LEMON CHEESECAKE BAR	300 CAL/2.75 OZ. SERVING
BOTTLED WATER	0 CAL EACH

Includes appropriate condiments

ASIAN CHICKEN SALAD \$13.79

GRILLED CHICKEN, ROMAINE, VEGETABLES, ORANGE AND ALMONDS TOSSED WITH A SWEET AND SPICY SESAME DRESSING	430 CAL EACH
■ BAKERY FRESH ROLL	160 CAL EACH
■ FRESH FRUIT CUP	40 CAL/2.5 OZ. SERVING
■ LEMON CHEESECAKE BAR	300 CAL/2.75 OZ. SERVING
BOTTLED WATER	0 CAL EACH

Includes appropriate condiments

Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert

Classic Box Lunch \$9.59

YOUR CHOICE OF CLASSIC SANDWICH - SERVED WITH POTATO CHIPS, CRAVEWORTHY COOKIES AND BOTTLED WATER

CLASSIC SELECTION SANDWICH	280-750 CAL EACH
■ INDIVIDUAL BAG OF CHIPS	100-160 CAL EACH
■ ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
BOTTLED WATER	0 CAL EACH

Includes appropriate condiments

Classic Selections \$14.99

YOUR CHOICE OF THREE (3) SANDWICHES AND TWO (2) SIDE SALADS ACCOMPANIED BY POTATO CHIPS, MAYO AND MUSTARD, PICKLES, ASSORTED CRAVEWORTHY COOKIES, ICED WATER AND ICED TEA

CLASSIC SELECTION SANDWICHES	280-750 CAL EACH
SIDE SALADS	25-330 CAL EACH
■ DILL PICKLE SLICES	0 CAL/1 OZ. SERVING
■ INDIVIDUAL BAGS OF CHIPS	100-160 CAL EACH
■ ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Classic Sandwich Options

(Available Sandwiches Choices for the Classic Boxed lunch and Classic Selection Buffet)

DELI SLICED TURKEY AND SWISS ON HEARTY WHEAT BREAD (490 CAL EACH)

GRILLED CHICKEN CLUB WITH BACON AND SWISS ON TOASTED WHEAT BREAD (750 CAL EACH)

DELI SLICED HAM WITH HONEY MUSTARD DRESSING ON CIABATTA BREAD (370 CAL EACH)

ROAST BEEF AND CHEDDAR SANDWICH (420 CAL EACH)

■ GRILLED VEGETABLE WRAP (610 CAL EACH)

LUNCH & BUFFET

CLASSIC COLLECTIONS

The Executive Luncheon \$16.99

CHOICE OF THREE (3) SANDWICHES AND TWO (2) SIDE SALADS
ACCOMPANIED BY POTATO CHIPS, MAYO AND MUSTARD, PICKLES,
ASSORTED CRAVEWORTHY COOKIES, ICED WATER AND ICED TEA

EXECUTIVE LUNCHEON SANDWICHES	370-760 CAL EACH
SIDE SALADS	25-330 CAL EACH
■ DILL PICKLE SLICES	0 CAL/1 OZ. SERVING
■ INDIVIDUAL BAGS OF CHIPS	100-160 CAL EACH
■ ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

SLICED PORTOBELLO MUSHROOM WITH ARUGULA AND OLIVE PESTO
SPREAD ON A FRENCH BAGUETTE (570 CAL EACH)

CASHEW CHICKEN CIABATTA WITH FRESH ROMAINE AND RED GRAPES
(560 CAL EACH)

TUNA AND APPLE SALAD WITH FRESH TOMATOES AND ARUGULA ON
CIABATTA BREAD (370 CAL EACH)

ITALIAN SUB WITH FRESH LETTUCE, TOMATO, ONION AND HERBAL HONEY
DIJON SAUCE (560 CAL EACH)

SOUTHWEST SMOKED TURKEY CIABATTA WITH FRESH SPINACH AND
CHIPOTLE MAYO (500 CAL EACH)

TURKEY, HAM & RANCH CLUB WITH BACON, LETTUCE, AND TOMATO
(580 CAL EACH)

TURKEY, BACON, AND RANCH SUB WITH LETTUCE AND TOMATO
(380 CAL EACH)

Salad Selections

(Included with Deli Express, Classic Selections, and Executive
Luncheon Sandwich Buffets)

■ GREEK PASTA SALAD TOSSED WITH TOMATOES, CUCUMBERS, RED
ONIONS, PEPPERS, FRESH BABY SPINACH, FETA CHEESE AND BLACK OLIVES
(90 CAL/3 OZ. SERVING)

■ ASIAN SLAW WITH RED PEPPERS, CARROTS, SCALLIONS, MINCED FRESH
MINT AND CILANTRO IN A SESAME TERIYAKI DRESSING
(70 CAL/3 OZ. SERVING)

■ CHILLED DILL CUCUMBER SALAD WITH ONIONS TOSSED IN ITALIAN
DRESSING (60 CAL/3.75 OZ. SERVING)

■ SWEET CHILI CUCUMBER SALAD WITH RED ONION, FRESH CILANTRO AND
A SWEET AND SPICY CHILI SAUCE (25 CAL/3 OZ. SERVING)

■ RED-SKINNED POTATO SALAD WITH EGG, CELERY AND SPANISH ONION IN
A SEASONED MAYONNAISE DRESSING (240 CAL/4 OZ. SERVING)

■ TRADITIONAL COLESLAW FINELY SHREDDED WITH CARROTS IN A
MAYONNAISE AND CELERY SEED DRESSING (170 CAL/3.5 OZ. SERVING)

■ TRADITIONAL GARDEN SALAD WITH A BALSAMIC VINAIGRETTE DRESSING
(50 CAL/3.5 OZ. SERVING)

SPINACH SALAD WITH BACON, EGG, MUSHROOM AND TOMATO
(60 CAL/2.15 OZ. SERVING)

■ RANCH PASTA SALAD (120 CAL/3 OZ. SERVING)

■ FRESH FRUIT SALAD (40 CAL/2.5 OZ. SERVING)

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BUFFETS

12 Person Minimum

Harvest Bounty \$16.99

CHOICE OF HERB ROASTED TURKEY OR BAKED HAM SERVED WITH SIDES AND BEVERAGES

TRADITIONAL MIXED GREEN SALAD	50 CAL/3.5 OZ. SERVING
SOUTHERN BISCUITS	190 CAL EACH
BUTTERMILK MASHED POTATOES	120 CAL/3.75 OZ. SERVING
SAUTÉED DILL GREEN BEANS	30 CAL/3 OZ. SERVING
HERB ROASTED TURKEY	130 CAL/3 OZ. SERVING
BAKED HAM	110 CAL/3 OZ. SERVING
APPLE PIE	410 CAL/SLICE
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Traditional American \$14.99

BABY SPINACH SALAD	60 CAL/2.15 OZ. SERVING
BAKERY FRESH ROLLS	160 CAL EACH
ROASTED NEW POTATOES	110 CAL/2.75 OZ. SERVING
FRESH HERBED VEGETABLES	100 CAL/3.5 OZ. SERVING
GRILLED LEMON ROSEMARY CHICKEN	130 CAL/3 OZ. SERVING
OREO BLONDIES	270 CAL/1.75 OZ. SERVING
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Tasty Tex Mex \$15.59

CREATE YOUR OWN FAJITAS WITH OUR TEX MEX SIDES!

CHIPS AND SALSA	150 CAL/2 OZ. SERVING
MEXICAN RICE	130 CAL/3 OZ. SERVING
CHARRO BEANS	90 CAL/3 OZ. SERVING
BEEF FAJITAS WITH TORTILLAS, SHREDDED CHEDDAR AND SOUR CREAM	590 CAL/5 OZ. SERVING
CHICKEN FAJITAS WITH TORTILLAS, SHREDDED CHEDDAR AND SOUR CREAM	580 CAL/5 OZ. SERVING
SALSA VERDE	10 CAL/1 OZ. SERVING
PICO DE GALLO	10 CAL/1 OZ. SERVING
CINNAMON CRISPS	20 CAL EACH
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

LUNCH & BUFFET

BUFFETS

12 Person Minimum

Classic Pizza \$10.99

CLASSIC GARDEN SALAD	50 CAL/3.5 OZ. SERVING
TRADITIONAL NEW YORK STYLE CHEESE PIZZA SLICES	330 CAL/SLICE
MEAT LOVER'S PIZZA SLICES	470 CAL/SLICE
GARDEN VEGETABLE PIZZA SLICES	380 CAL/SLICE
HOME-STYLE KETTLE CHIPS	240 CAL/1.25 OZ. EACH
ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
BAKERY-FRESH BROWNIES	250 CAL/2.25 OZ. SERVING
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Travolino Buffet \$16.99

THREE ITALIAN CLASSICS AND SIDES... ADD ON GRILLED CHICKEN BREAST FOR AN ADDITIONAL FEE

CAESAR SALAD	160 CAL/2.7 OZ. SERVING
GARLIC BREADSTICKS	110 CAL EACH
EGGPLANT PARMESAN	400 CAL/7.7 OZ. SERVING
ITALIAN SAUSAGE AND PEPPERS	590 CAL/4.74 OZ. SERVING
RIGATONI MARINARA	130 CAL/4.5 OZ. SERVING
MINIATURE CHEESECAKE TARTS	180 CAL/1.75 OZ. SERVING
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

GRILLED CHICKEN BREAST	160 CAL/3 OZ. SERVING
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LUNCH & BUFFET

BUFFETS

12 Person Minimum

BBQ Picnic \$13.99

HOME-STYLE POTATO SALAD	240 CAL/4 OZ. SERVING
FRESH COUNTRY COLESLAW	170 CAL/3.5 OZ. SERVING
HOUSE-MADE KETTLE CHIPS	240 CAL/1.25 OZ. SERVING
GRILLED HAMBURGERS WITH BUNS	330 CAL EACH
HOT DOGS WITH BUNS	310 CAL EACH

GARNISH TRAY

LETTUCE LEAVES	0 CAL/0.5 OZ. SERVING
DICED ONIONS	10 CAL/1 OZ. SERVING
DILL PICKLE SLICES	0 CAL/1 OZ. SERVING
SLICED TOMATOES	5 CAL/1 OZ. SERVING

ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
BAKERY-FRESH BROWNIES	250 CAL/2.25 OZ. SERVING
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Lazy Summer BBQ \$15.99

OLD-FASHIONED COLESLAW	150 CAL/3 OZ. SERVING
CORNBREAD FIESTA MUFFINS	120 CAL EACH
MACARONI AND CHEESE	260 CAL/4 OZ. SERVING
BARBECUED BAKED BEANS	170 CAL/4.75 OZ. SERVING
LAZY COUNTRY CHICKEN	430 CAL/6 OZ. SERVING
SLICED BRISKET	350 CAL/5 OZ. SERVING
ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
LEMON CHEESECAKE BARS	300 CAL/2.75 OZ. SERVING
RASPBERRY COCONUT BARS	370 CAL/3.25 OZ. SERVING
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Soup and Salad Buffet \$13.99

GARDEN FRESH TOSSED SALAD WITH DRESSINGS AND ASSORTED TOPPINGS SERVED WITH DINNER ROLLS AND BUTTER, SOUP DU JOUR, ASSORTED CRAVEWORTHY COOKIES, ICED WATER AND ICED TEA

GARDEN FRESH MIXED GREENS	15 CAL/3 OZ. SERVING
RANCH DRESSING	200 CAL/2 OZ. SERVING
ITALIAN DRESSING	80 CAL/2 OZ. SERVING
SLICED GRILLED CHICKEN	160 CAL/3 OZ. SERVING
DICED HAM	60 CAL/2 OZ. SERVING
ROASTED CHICKPEAS	210 CAL/2 OZ. SERVING
SLICED RED ONIONS	10 CAL/1 OZ. SERVING
SHREDDED CHEESE	60 CAL/0.5 OZ. SERVING
TOMATOES	5 CAL/1 OZ. SERVING
CUCUMBERS	5 CAL/1 OZ. SERVING
SHREDDED CARROTS	10 CAL/0.5 OZ. SERVING
CROUTONS	60 CAL/0.5 OZ. SERVING
DINNER ROLLS	160 CAL EACH
SOUP DU JOUR	80-420 CAL/8 OZ. SERVING
ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
ICED TEA	5 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

LUNCH & BUFFET

BUFFETS

Build Your Own Buffet: Select two salads, one entrée, two sides, and one dessert.
Served with Assorted Rolls and Butter, Ice Water and Iced Tea.

Buffet Starters

- SEASONAL GARDEN SALAD WITH BALSAMIC VINAIGRETTE (50 CAL/3.5 OZ. SERVING)
- CLASSIC CAESAR SALAD (160 CAL/2.66 OZ. SERVING)
- BABY SPINACH SALAD WITH BACON, HARD BOILED EGGS AND BALSAMIC VINAIGRETTE (60 CAL/2.15 OZ. SERVING)
- ANTIPASTO SALAD (130 CAL/3 OZ. SERVING)
- CRUDITÉS WITH TZATZIKI SAUCE (40 CAL/5 OZ. SERVING)
- SEASONAL FRESH FRUIT SALAD (40 CAL/2.25 OZ. SERVING)

Buffet Entrees

- GRILLED CHICKEN BREAST WITH CIDER MARINADE (120 CAL/3 OZ. SERVING) \$15.99
- CAVATAPPI WITH GRILLED CHICKEN, CHORIZO, TOMATOES, MUSHROOMS, ROASTED PEPPERS & BEANS (770 CAL/18 OZ. SERVING) \$15.99
- HONEY MUSTARD PORK LOIN (220 CAL/4 OZ. SERVING) \$17.79
- GRILLED SALMON IN A MOROCCAN HERB SAUCE (120 CAL/2.75 OZ. SERVING) \$16.99
- BEEF POT ROAST WITH DIJON SHALLOT SAUCE (330 CAL/5 OZ. SERVING) \$16.99
- PESTO FLANK STEAK (250 CAL/3 OZ. SERVING) \$17.59
- QUINOA CAKE TOPPED WITH TOMATO CHUTNEY (270 CAL/4.25 OZ. SERVING) \$15.49

Buffet Sides

- ITALIAN SEASONED GREEN BEANS (40 CAL/3.25 OZ. SERVING)
- PAN ROASTED VEGETABLES (45 CAL/3 OZ. SERVING)
- HERB-ROASTED MUSHROOMS (90 CAL/3.5 OZ. SERVING)
- GINGER HONEY GLAZED CARROTS (110 CAL/3.25 OZ. SERVING)
- CHIPOTLE MACARONI AND CHEESE (230 CAL/2.75 OZ. SERVING)
- ROASTED RED POTATOES (100 CAL/2.75 OZ. SERVING)
- ZUCCHINI, TOMATO AND SQUASH BLEND (40 CAL/3.5 OZ. SERVING)

Buffet Finishes

- APPLE PIE (410 CAL/SLICE)
- BREAD PUDDING WITH CARAMEL APPLE SAUCE (370 CAL/6.75 OZ. SERVING)
- CHERRY CHEESECAKE TARTS (170 CAL/1.75 OZ. SERVING)
- NEW YORK-STYLE CHEESECAKE (440 CAL/SLICE)
- DULCE DE LECHE BROWNIE (220 CAL/2.25 OZ. SERVING)
- CHOCOLATE CAKE (270 CAL/SLICE)

2000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION IS AVAILABLE UPON REQUEST.
IN THE INTEREST OF PUBLIC HEALTH, PLEASE BE AWARE THAT CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

RECEPTIONS

All prices are per dozen

Reception Hors D'oeuvres (Hot)

BACON WRAPPED SCALLOPS (20 CAL EACH) \$23.99

BEEF SATAY (35 CAL EACH) \$22.99

■ BRIE, PEAR AND ALMOND BEGGAR'S PURSES (90 CAL EACH) \$23.99

CHICKEN QUESADILLAS (50 CAL EACH) \$19.99

COCONUT SHRIMP (45 CAL EACH) \$28.99

CRAB CAKES (30 CAL EACH) \$22.99

FRANKS IN A BLANKET (40 CAL EACH) \$18.99

ASSORTED MINI QUICHE (70-90 CAL EACH) \$19.99

■ VEGETABLE SPRINGROLLS (15 CAL EACH) \$30.99



Reception Hors D'oeuvres (Cold)

■ ASSORTED PETIT FOURS (60-140 CAL EACH) \$22.99

■ BLACK AND WHITE PETIT FOURS (70 CAL EACH) \$20.99

■ CHOCOLATE-CARAMEL MINI CHEESECAKES (80 CAL EACH) \$20.99

■ COOL CITRUS MINI CHEESECAKES (80 CAL EACH) \$20.99

ANTIPASTO KABOBS (45 CAL EACH) \$28.99

■ MUSHROOM PROFITEROLE (45 CAL EACH) \$30.99



Unsure of how many items and how much to order for your reception? Contact your catering events specialist to discuss the proper amounts needed for a reception.

RECEPTIONS

RECEPTIONS

Classic Cheese Tray

SERVES 12: \$35.99 24: \$45.99 48: \$55.99

CLASSIC CHEESE TRAY WITH SWISS, CHEDDAR AND PEPPER JACK CHEESES, PITA CHIPS AND CROSTINI (290 CAL/2.75 OZ. SERVING)

Fresh Garden Crudités

SERVES 12: \$35.99 24: \$45.99 48: \$55.99

FRESH GARDEN CRUDITÉS WITH RANCH DILL DIP (120 CAL/5 OZ. SERVING)

Fresh Seasonal Fruit

SERVES 12: \$35.99 24: \$45.99 48: \$55.99

FRESH SEASONAL FRUIT TRAY (40 CAL/2.5 OZ. SERVING)

Assorted Mini Sandwiches

SERVES 12: \$52.99 24: \$104.99 48: \$199.99

AN ASSORTMENT OF OUR MOST POPULAR MINI SANDWICHES

HAM AND AMERICAN CHEESE MINI SANDWICHES	260 CAL EACH
ROAST BEEF AND CHEDDAR MINI SANDWICHES	280 CAL EACH
TURKEY AND SWISS MINI SANDWICHES	310 CAL EACH
MINI CAPRESE SANDWICHES	250 CAL EACH

Housemade Spinach Dip

SERVES 12: \$29.99 24: \$49.99 48: \$59.99

HOUSEMADE SPINACH DIP SERVED WITH FRESH PITA CHIPS (230 CAL/2.25 OZ. SERVING)



May we suggest a Served Meal or Reception?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at (606) 218-5033 or (606) 218-5063 to arrange a personal consultation.

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IN THE INTEREST OF PUBLIC HEALTH, PLEASE BE AWARE THAT CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

RECEPTION STATIONS

Reception stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 12 guests or more.

Happy Hour \$12.79

HAVE A "PUB" BREAK WITH YOUR FAVORITE HAPPY HOUR FINGER FOODS

■ CHILLED SPINACH DIP WITH PITA CHIPS	230 CAL/2.25 OZ. SERVING
MINI CHEESESTEAKS	170 CAL EACH
BUFFALO CHICKEN TENDERS SERVED WITH BLUE CHEESE DIP	680 CAL/6.75 OZ. SERVING
■ ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
■ LEMON CHEESECAKE BARS	300 CAL/2.75 OZ. SERVING
■ RASPBERRY COCONUT BARS	370 CAL/3.25 OZ. SERVING

Chef's Pasta \$12.79

PASTA BAR COOKED TO ORDER BY OUR CHEF!

■ CAVATAPPI PASTA	90 CAL/2 OZ. SERVING
■ PENNE PASTA	90 CAL/2.5 OZ. SERVING
■ MARINARA SAUCE	30 CAL/1 OZ. SERVING
■ ALFREDO SAUCE	60 CAL/1 OZ. SERVING
PRIMAVERA PESTO SAUCE	40 CAL/1 OZ. SERVING
■ ROASTED MUSHROOMS	90 CAL/3.5 OZ. SERVING
■ BROCCOLI	10 CAL/1 OZ. SERVING
■ SPINACH	0 CAL/0.5 OZ. SERVING
■ ONIONS	10 CAL/0.5 OZ. SERVING
■ TOMATOES	5 CAL/1 OZ. SERVING
■ ZUCCHINI	5 CAL/1 OZ. SERVING
■ PEAS	5 CAL/0.25 OZ. SERVING
■ GREEN PEPPERS	10 CAL/1 OZ. SERVING

Traditional Carving \$12.79

CHOICE OF ROASTED TURKEY, HONEY HAM OR SLOW-COOKED BEEF CARVED BY OUR CHEF, SERVED WITH ROLLS AND SPREADS

■ BAKERY FRESH ROLLS	160 CAL EACH
CARVED ROASTED TURKEY	130 CAL/3 OZ. SERVING
CARVED HONEY HAM	170 CAL/3.5 OZ. SERVING
CARVED SLOW-COOKED BEEF	200 CAL/3 OZ. SERVING

Includes appropriate condiments

SNACKS

All prices are per person and available for 12 guests or more

Chocaholic \$7.49

BECOME ADDICTED WITH AN ASSORTMENT OF CHOCOLATE-THEMED TREATS

■ MINIATURE CHOCOLATE BARS	45-70 CAL EACH
■ CHUNKY CHOCOLATE CRAVEWORTHY COOKIES	280 CAL EACH
CHILLED CHOCOLATE MILK	160 CAL EACH
■ CHOCOLATE DIPPED PRETZELS	110 CAL EACH
■ CHOCOLATE DIPPED STRAWBERRIES	40 CAL EACH

Energy Break \$3.49

RAISE THE BAR!

■ GRANOLA BARS	190 CAL EACH
■ FRUIT FILLED BARS	160 CAL EACH
■ BREAKFAST BARS	250 CAL EACH

The Healthy Alternative \$7.99

GET HEALTHY WITH OUR HEART-HAPPY BREAK

■ APPLES	60 CAL EACH
■ ORANGES	50 CAL EACH
■ BANANAS	110 CAL EACH
■ PEARS	100 CAL EACH
■ INDIVIDUAL YOGURT CUPS	50-150 CAL EACH
■ TRAIL MIX	290 CAL EACH
■ GRANOLA BARS	190 CAL EACH

Snack Attack \$5.99

THE PERFECT BLEND OF SWEET AND SALTY TO GET YOU THROUGH YOUR DAY!

■ INDIVIDUAL BAGS OF CHIPS	100-160 CAL EACH
■ ROASTED PEANUTS	190 CAL/1 OZ. SERVING
■ TRAIL MIX	290 CAL EACH
■ ASSORTED CRAVEWORTHY COOKIES	250-310 CAL EACH
■ BAKERY-FRESH BROWNIES	250 CAL/2.25 OZ. SERVING

BEVERAGES

REGULAR AND DECAFFEINATED COFFEE, TEA (0 CAL/8 OZ. SERVING)

\$9.99 PER GALLON

Includes appropriate condiments

HOT APPLE CIDER (160 CAL/8 OZ. SERVING) \$10.99 PER GALLON

HOT CHOCOLATE (160 CAL/8 OZ. SERVING) \$10.99 PER GALLON

ICED TEA (5 CAL/8 OZ. SERVING) \$10.99 PER GALLON

Includes appropriate condiments

LEMONADE (90 CAL/8 OZ. SERVING) \$10.99 PER GALLON

FRUIT PUNCH (5 CAL/8 OZ. SERVING) \$10.99 PER GALLON

INFUSED WATER \$8.99 PER GALLON

LEMON INFUSED WATER	0 CAL/8 OZ. SERVING
ORANGE INFUSED WATER	10 CAL/8 OZ. SERVING
APPLE INFUSED WATER	20 CAL/8 OZ. SERVING
CUCUMBER INFUSED WATER	10 CAL/8 OZ. SERVING
GRAPEFRUIT INFUSED WATER	10 CAL/8 OZ. SERVING

BOTTLED WATER (0 CAL EACH) \$1.99 PER PERSON

ASSORTED SODAS (CAN) (0-150 CAL EACH) \$1.79 EACH

ASSORTED BOTTLED FRUIT JUICES (110-170 CAL EACH) \$2.29 EACH

 VEGETARIAN  VEGAN

THE CALORIE AND NUTRITION INFORMATION PROVIDED IS FOR INDIVIDUAL SERVINGS, NOT FOR THE TOTAL NUMBER OF SERVINGS ON EACH TRAY, BECAUSE SERVING STYLES E.G. TRAYS/BOWLS USED VARY SIGNIFICANTLY, IN ORDER TO ACCOMMODATE NUMBERS OF GUESTS THAT CAN RANGE FROM SINGLE DIGITS TO THOUSANDS. DUE TO OUR DESIRE AND ABILITY TO PROVIDE CUSTOM SOLUTIONS, WE DO NOT OFFER STANDARD SERVING CONTAINERS. IF YOU HAVE ANY QUESTIONS, PLEASE CONTACT YOUR CATERING MANAGER DIRECTLY.

DESSERTS

All prices are per person and available for 12 guests or more


 ASSORTED CRAVEWORTHY COOKIES (250-310 CAL EACH)

\$12.99 PER DOZEN

 BAKERY-FRESH BROWNIES (250 CAL/2.25 OZ. SERVING) \$11.99 PER DOZEN

GOURMET DESSERT BARS \$11.99 PER DOZEN

 LEMON CHEESECAKE BARS	300 CAL/2.75 OZ. EACH
 RASPBERRY COCONUT BAR	370 CAL/3.25 OZ. SERVING

 CUSTOM ARTISAN CUPCAKES (380 CAL EACH) \$11.99 PER DOZEN

 CHOCOLATE COVERED STRAWBERRIES (40 CAL EACH) \$19.99 PER DOZEN

ORDERING INFORMATION

Lead Time

NOTICE OF 72 HOURS IS APPRECIATED; HOWEVER, WE WILL DO OUR BEST TO ACCOMMODATE ALL LATE ORDERS THAT ARE RECEIVED. WE APPRECIATE THE IMPORTANCE OF YOUR FUNCTION AND WILL DO WHATEVER IT TAKES TO EXCEED YOUR EXPECTATIONS.

Extras

IF RENTAL EQUIPMENT, LINENS, OR SERVICE STAFF ARE NEEDED, WE CAN TAKE CARE OF IT FOR YOU WITH NECESSARY CHARGES.

CONTACT US TODAY

606.218.5033

BLEVINS-MARIE@ARAMARK.COM

WWW.PIKEVILLE.CAMPUSDISH.COM

Prices effective until 08/01/2018

Prices may be subject to change