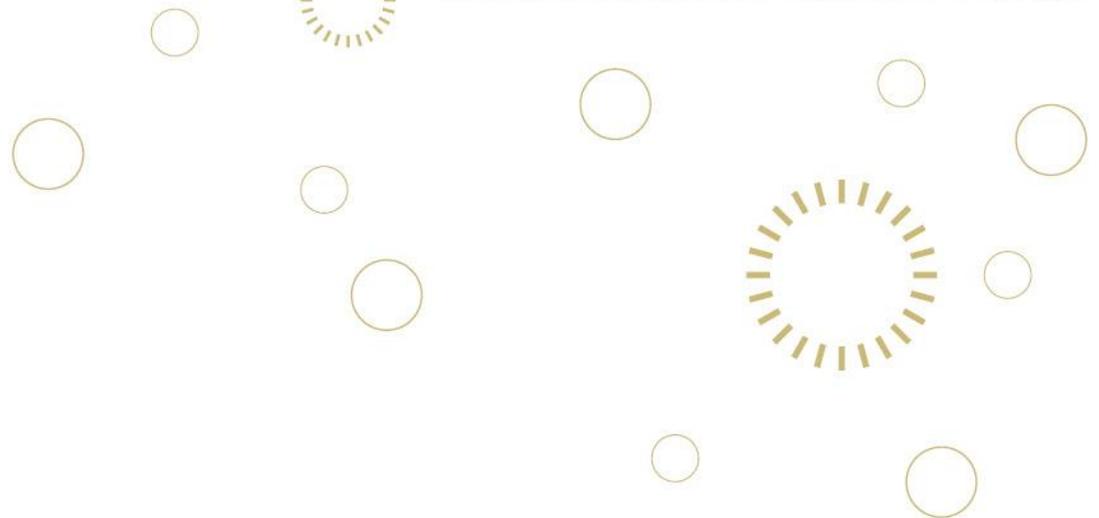


CATERING GUIDE



United Tribes Technical College





CATERED EVENTS

QUALITY, SERVICE & CONVENIENCE

OUR PASSION FOR SERVICE

A'viands is committed to providing world class catering at every level. We are creative, innovative and responsive to our guests' every need. Every event we serve is a VIP event.

We offer a broad spectrum of menu ideas or will custom design any event from scratch. It is our goal to create a pleasurable dining experience through clear communication before, during and after the event.

From simple to extravagant, our catering expertise makes any event "out of the ordinary."

CATERING INFORMATION

Catering Guide subject to change without notice.

CONTACT US

United Tribal Technical College

Dining Services

uttc@aviands.com





CATERED EVENTS



QUALITY, SERVICE & CONVENIENCE

Whether planning a simple breakfast or an upscale executive luncheon, you will find all of our most popular menu selections online. We can also custom design a menu for any special occasion. We pride ourselves on our ability to meet any need with style and creativity, ensuring the success of your event.

This system has been created to make food and beverage ordering as easy as possible. We want to make sure we are providing you with the very best options to choose from. Please let us know if you are interested in something not included in this Catering Guide and we will work with you to develop a custom menu. We will be happy to assist you at any time with placing your food and beverage orders. Simply contact the Food Service Director with any questions or to place an order.

FOOD AND BEVERAGE POLICIES AND PROCEDURES

We invite you to work closely with the Food Service Director to develop a menu that is appropriate for your event.

MENU

The Catering Guide presents our most popular menu items; however, a full menu is available to you upon request. Please contact the Food Service Director to discuss your needs.

EVENT TIMING

In order to ensure timely set-up and removal, please provide the start and end times when you book your event.

LEAD TIME

In order to provide the best possible food and beverage service for your event, Dining Service requests a minimum lead-time of three (3) business days (M-F) prior to your event. We will work with you to ensure the success of any last-minute meeting or event orders.

GUARANTEES

Final guarantees for catering orders should be submitted at least 48 hours prior to the start of your event. We will work with you to ensure the success of any last-minute meeting or event orders.

LEFTOVERS

Due to the risk of food-borne illness, we do not allow customers to remove any leftover food from catered events.

BILLING

We gladly accept VISA, Master Card, American Express, cash or check.

AFTER HOUR EVENTS

All after-hour events will be charged \$20.00 per hour, per catering staff member required for your event.



BREAKFAST

CONTINENTAL BREAKFAST

Assorted muffins and pastries with a platter of seasonal fresh fruit, orange juice, fresh brewed house blend coffee and assorted hot teas.

DELUXE BREAKFAST SAMPLER

Assorted pastries and fresh baked breakfast breads with whipped butter, served with a seasonal fruit platter, individual yogurt cups, granola bars, orange juice, fresh brewed coffee and iced water.

BREAKFAST SCRAMBLE

Fluffy scrambled eggs with country-style hash browns and your choice bacon or link sausage, served with a seasonal fresh fruit display, assorted mini muffins, orange juice, fresh brewed coffee, and assorted hot teas.

BREAKFAST SANDWICH BUFFET

Choice of two breakfast sandwiches served with seasonal fresh sliced fruit, assorted pastries and choice of two juices.



BOX LUNCH

All Box Lunches served with 2 sides, choice of beverage and a cookie.

THE CLASSIC

Your choice sandwich on a buttery croissant. Choose from turkey and provolone, ham and cheddar, roast beef and Swiss, vegetarian and pepper jack, or tuna, egg or chicken salad.

BISTRO LUNCH

Your choice gourmet sandwich. Choose from Turkey Bacon Swiss Hoagie, Ham and Cheddar Jack Ciabatta, Butternut and Cranberry Chicken Salad Wrap, or Hummus and Cream Cheese Veggie Wrap.

EXECUTIVE LUNCH

Choose from our selection of premium gourmet sandwiches:

Cajun Chicken Ciabatta

Features romaine lettuce hearts, diced Roma tomato and fresh spinach.

Smoked Turkey and Brie

Features crisp sliced apples and alfalfa sprouts with a house made cranberry mayonnaise on French bread.

Peppered Roast Beef and Blue Cheese

Features green bell peppers, onion and romaine lettuce with a tangy dijonaise on an onion roll.

Chicken and Asian Greens

Features carrots, red onion and sliced pear, and a house made sweet sesame dressing.

Honey Ham

Features tart green apples and toasted nuts with mango chutney on French bread.



SALADS

All Salads served with a fresh baked roll, lemonade, iced water and a cookie.

CHICKEN MANDARIN ORANGE

Mixed field greens tossed with sweet red pepper, green onion, mandarin orange, and slivered almonds, topped with teriyaki grilled chicken breast and crispy wonton. Served with oriental sesame dressing.

SEASONAL BERRY AND SPINACHS

Baby spinach tossed with fresh seasonal berries, toasted almonds, feta cheese, and a raspberry vinaigrette. Add grilled chicken breast for an additional charge.

CLASSIC CHEF

Fresh garden salad topped with julienned turkey and ham, Swiss and cheddar cheese, sliced cucumber, chopped hardboiled egg, and tomato wedge. Served with house made croutons and choice of dressing.

CAESAR

Classic Caesar featuring romaine lettuce, shredded parmesan cheese and garlic herbed croutons with Caesar dressing. Add grilled chicken breast for an additional charge.



DINNER

All Dinner Entrées served with your choice of vegetable and potato, salad and dessert. Coffee and iced water included.

ENTRÉE

Choose from the following entrées:

Maple Glazed Pork Loin

Cider-glazed pork loin with apple-raisin chutney.

Mediterranean Chicken

Chicken breast seasoned with a special Mediterranean blend.

Beef or Vegetable Lasagna

Hearty layers of noodles and marinara with a blend of mozzarella and ricotta cheeses, made with your choice ground beef or sautéed vegetables.

Roasted Turkey

Savory roasted turkey breast served with traditional pan gravy and cranberry relish.

Garlic Thyme Roasted Chicken Breast

Tender chicken breast with a savory garlic-thyme butter.

Couscous Crusted Salmon

Flaky crusted salmon in a beurre blanc sauce.

Prosciutto-Wrapped Chicken Breast

Chicken and Swiss cheese wrapped in prosciutto and topped with creamy Alfredo sauce.

SALAD

Choose from the following salads:

Classic Caesar Salad with Focaccia Croutons

Lemony Waldorf Salad

Pear and Blue Cheese Salad

Fennel and Orange Salad

Classic Garden Salad

DESSERT

Choose from the following desserts:

New York Cheesecake with Strawberries

Triple Berry Pound Cake Trifle

Assorted Cookies and Bars



SNACKS

CHEX MIX

M&M RICE KRISPIES BARS

POPCORN

TORTILLA CHIPS WITH SALSA

POTATO CHIPS WITH SOUR CREAM AND CHIVE DIP

GRANOLA BARS

FRESH WHOLE FRUIT

BEVERAGES

COFFEE

Regular or decaf house blend coffee.

Hot Tea

Assorted hot tea bags, priced per dozen

JUICE

Orange, Apple or Cranberry, priced per dozen

PRICED PER GALLON

Fruit Punch

Lemonade

Milk

Hot Chocolate

Hot Apple Cider

ASSORTED SODA

