



Our Favorite Flavours of Spring Catering Specials

Franklin & Marshall College
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Oliva Branzino



Polenta
Stuffed Pepper



Honey Fig Pastry

<http://www.fandmdining.com/catering/index.html>

Cold Cut Buffet

Potato Salad
Bulk Potato Chips or BBQ Chips
Assorted sliced Breads
to include White, Wheat and Rye
Sliced Deli Ham, Turkey and Roast Beef

Sliced American and Swiss Cheese
Lettuce, sliced Tomatoes and Spear Pickles
To include appropriate condiments

Desserts

Honey Fig Pastry
Fantastic little Puff Pastry triangles stuffed with sweet mashed Figs, Honey, Mint, and a pinch of Lemon Zest

Chocolate Chess Bar
Chocolate Chess-Pie-Like Bar Cookies with a cake base and sweet, rich Chocolate Upper -- Wickedly Delicious!

Scrumptious Raspberry Bars with a layer of Raspberry Jam, and a crumbly Cookie Topping



Spring catering specials and prices are available through April 2012.

Your Campus Catering Team is proud to offer these special catering menus during Spring 2012. To place an order or speak with the catering department please call or email us.

Our talented catering culinarians have taken advantage of Spring flavours by creating delightfully new dishes featuring the flavours of the season. These delicious dishes are available only for a limited time. Contact our catering department to schedule your next event with delicious food and impeccable service.



Salads

Tossed Garden Salad with Garbanzo Beans, Cucumbers and Tomatoes

Iceberg and Romaine Lettuce in Balsamic Vinaigrette, tossed with shredded Carrot, Garbanzo Beans, Cucumber & Tomato

Salad Greens with Prosciutto di Parma

Mixed Greens tossed with thin strips of Prosciutto, and Parmesan, dressed with a warm Balsamic Vinaigrette

Spinach Salad with Oranges and Strawberry

Baby Spinach, drizzled in our house Poppy Seed Dressing

Appetizers

Endive with Goat Cheese & Fig

Endive leaves cradling Goat Cheese Wedges, and Sweet Figs, drizzled with Port Wine Syrup

Chipotle Maple wrapped Chicken Breast

Succulent Chipotle and adobo-marinated Chicken Morsels wrapped in a strip of Bacon & tossed gently in Maple Syrup

Sun-Dried Tomato & Gorgonzola Bruschetta

Toasted Crouton topped with savory Sun-Dried Tomato & Olive Tapenade and Gorgonzola Cheese



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Entrées

All entrées are served with house salad and dressing, rolls, butter, iced tea, iced water and coffee.

Polenta Stuffed Red Pepper

Red Bell Peppers stuffed with Garlic Polenta, Roasted, and topped with a crisp layer of browned Asiago Cheese

Oliva Branzino "Olive Sea Bass"

Sea Bass Pan-seared with Olives and Tomatoes in White Wine, served over Angel Hair Pasta and topped with Basil Chiffonade

Flat Iron Steak with Arugula Pesto

Flat Iron Steak marinated in Olive Oil, Parsley, Rosemary, and Thyme, grilled medium rare, drizzled with Arugula Pesto served with an herb crusted broiled Tomato



Seasonal Feature:

THE MEDITERRANEAN CLUB
COASTAL MEDITERRANEAN CUISINE

SODEXO RESTAURANT SERIES



Grilled Romaine Caesar Salad

A delicious new take on a favorite Salad: Grilled Romaine Hearts served with Caesar Dressing

Grilled Lamb Burgers

Ultimate Grilled Lamb Sliders with Feta, Oregano and Garlic topped with fresh Tzatziki Sauce, on Pita Bread

Chicken Milanese

Golden Brown Chicken Breast breaded with Parmesan, served with Lemon Wedge, creamy Mashed Potatoes blended with fresh Garlic and grilled Vegetables

Baked Cod Pepperonata

Crispy oven fried Cod topped with Peppers, Tomato, Onion and Garlic, served with Cornmeal Pudding with Garlic and Parmesan, and sautéed Broccoli Rabe

Toasted Angel Food Cake with Strawberries

Toasted Angel Food Cake topped with Balsamic Macerated Strawberries and Chocolate Sauce

Enjoy the flavourful cuisine of the coastal Mediterranean. An exotic escape for the palate!