

Our talented catering culinarians have taken advantage of autumn FLAVOURS by creating delightful new dishes featuring the best 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. To place an order or speak with the catering department, please call, email or order on-line at: Mona.dershem@sodexo.com, 509-313-6902 or <http://gonzagacatering.catertrax>

FLAVOURS OF SPRING



BREAKFAST Á LA CARTE SELECTIONS & ADD ONS

Minimum group order 15



TRAIL MIX PARFAIT



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310 cal

Vanilla Greek yogurt layered with dark cherry compote, with house made trail mix of almonds, walnuts, flax & sesame seed. \$5.39 per guest

MINDFUL EGGS BENEDICT AND FRESH FRUIT

150 cal

Toasted whole wheat English muffin, mashed avocado, ham, sautéed spinach & onion, steamed egg beaters, hollandaise sauce. \$6.99 per guest

PREMIUM ADVENTURE BOX TAKEAWAYS

Minimum group order 15

SALMON COBB CRUDITE ADVENTURE BOX

420 cal

Salmon, bacon, hard cooked egg, cucumbers, banana peppers and tomatoes with crostini and pickle dip. \$9.99 per guest

SEOUL ADVENTURE BOX

560 cal

Korean grilled chicken, Asian noodles, pickled carrots, wilted spinach, toasted sesame seeds, edamame & lemongrass sauce. \$7.99 per guest



SEOUL ADVENTURE BOX

PREMIUM TAKEAWAYS SALADS & SANDWICHES

Minimum group order 15



TAHINI GINGER CRUNCH WRAP

330 cal

Non GMO tortilla, cucumber, peppers, snap peas, apple cider cabbage slaw, tossed with a tahini almond ginger dressing. \$11.79 per guest



THAI TUNA PITA WITH SPICY GINGER LIME VINAIGRETTE

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420 cal

Thai tuna salad with spicy ginger lime vinaigrette, cucumbers, cilantro, red onions and carrots in a pita pocket. \$13.59 per guest

KOREAN NOODLE SALAD WITH CHICKEN

650 cal

Korean style noodles, stir fry vegetables and chicken with a Korean barbecue sauce. \$13.59 per guest

SERVED LUNCHEONS & DINNERS

Minimum group order 15

MEXICAN MEATLOAF WITH ROASTED WEDGE POTATOES

530 cal

Meatloaf seasoned with bread crumbs, taco seasoning, onions, carrots and peppers with Mexican glaze served with potatoes. \$17.19 per guest

SPICY TOASTED JASMINE RICE AND CHICKEN

570 cal

Jasmine rice with chicken breast, jalapeño peppers, dried cranberries, green onions and cilantro. \$17.19 per guest

BAKED COD WITH ANCHOVY LEMON BUTTER

190 cal

Baked cod with an anchovy lemon butter sauce. \$19.99 per guest

SPINACH, BEETS AND CABBAGE SALAD WITH PUFFED AMARANTH

190 cal

Baby spinach, red onion, cabbage, jicama, beets, pineapple, avocado and puffed amaranth with a soy and cider vinaigrette. \$16.29 per guest

Consult with our catering team on adding a soup du jour to your package for an additional \$2.49 per guest.

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Flavours Catering by Sodexo
(509) 313-6902
Mona.dershem@sodexo.com

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FLAVOURS
by sodexo*

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FLAVOURS OF SPRING



HORS D'OEUVRES

Minimum 3 dozen

GINGER SHRIMP WITH TOMATO RELISH

25 cal

Skewered Shrimp Marinated in Ginger, Garlic and Cilantro, Served with a Sweet Tomato Relish.

\$19.99 per dozen

FRENCH GREEN LENTIL CANAPE

45 cal

Pan Crusted Italian Seasoned Lentil and Navy Bean Patty on a Flat Bread Triangle Topped with Charred Tomato Jam.

\$13.59 per dozen



SPECIALTY STATIONS

Minimum group size 15

\$15.99 per guest

HAPPY DAYS 50'S DINER

MINI GRILLED CHEESE SANDWICH

370 cal

The classic grilled cheese Texas style...gooey melted American cheese between crunchy golden brown slices of Texas toast.

MINI CREAMY TOMATO BASIL SOUP

70 cal

Creamy tomato soup with fresh vegetables and basil.

MINI CHEESEBURGER SLIDERS

180 cal

Mini burgers topped with American cheese and our Signature Sauce.

CORNDOGS 360 cal

POTATO SALAD

142 cal

Red potatoes, hard-cooked eggs, celery, green onion and sweet pickle blended with Mayonnaise.

FRIZZLED ONION RINGS 30 cal

GOURMET ROOTBEER FLOAT

100 cal

BEVERAGES & DESSERTS

Minimum group size 15

CUCUMBER LIME

AQUA FRESCA

150 cal

Cucumber, lime juice, spearmint and sugar.

\$1.79 per guest

AMARETTO CHEESECAKE

WITH OREO

470 cal

Cheesecake with Oreo crust and almond filling, topped with sour cream and toasted almonds.

\$4.29 per guest

BUTTERY RUM PECAN

BROWNIES

430 cal

Buttery rum infused brownie studded with pecans and butterscotch chips.

\$3.99 per guest



Spring Catering Specials and Prices are available through May 2017.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

Additional nutritional information available

 VEGAN  VEGETARIAN  MINDFUL

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