

.....
catering
MENU
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De Leon Catering



ALL-DAY PACKAGES

All Day Delicious \$39.49

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 12 guests or more.

DELICIOUS DAWN

Assorted Muffins	400-510 Cal each
Assorted Scones	430-470 Cal each
Seasonal Fresh Fruit Platter	40 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal each
Bottled Water	0 Cal each
Coffee, Decaf Coffee, and Hot Tea	0 Cal/8 oz. serving

AM PERK UP

Granola Bars	190 Cal each
Assorted Individual Yogurt Cups	50-150 Cal each
Iced Tea	5 Cal/8 oz. serving
Bottled Water	0 Cal each
Coffee, Decaf Coffee, 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 with Butter	160 Cal each
Green Beans Gremolata	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto	310 Cal/7.5 oz. serving
Grilled Chicken and Artichokes 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

PM PICK ME UP

Chilled Spinach Dip with Tortilla Chips	230 Cal/2.25 oz. serving
Grilled Vegetable Tray	70 Cal/3 oz. serving
Bakery-Fresh Brownies	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each
Coffee, Decaf Coffee, and Hot Tea	0 Cal/8 oz. serving

Meeting Wrap Up \$34.29

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 12 guests or more.

MORNING MINI

Miniature Muffins	80-120 Cal each
Miniature Danish	140-170 Cal each
Miniature Scones	110-120 Cal each
Yogurt Parfait Cups	370-400 Cal each
Bottled Water	0 Cal each
Coffee, Decaf Coffee, and Hot Tea	0 Cal/8 oz. serving

THE ENERGIZER

Donut Holes	45-90 Cal each
Bananas	110 Cal each
Iced Tea	5 Cal/8 oz. serving
Bottled Water	0 Cal each
Coffee, Decaf Coffee, 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
Seasonal Fresh Fruit Salad	40 Cal/2.5 oz. serving
Choice of One (1) Salad:	
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
Bakery-Fresh Brownies	250 Cal/2.25 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES

Tortilla Chips	90 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja	20 Cal/1 oz. serving
Salsa Verde	20 Cal/1 oz. serving
Pico De Gallo	10 Cal/1 oz. serving
Assorted Whole Fruit	50-110 Cal each
Assorted Craveworthy Cookies	250-310 Cal each
Bottled Water	0 Cal each
Coffee, Decaf Coffee, and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

Simple Pleasures \$26.89

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 12 guests or more.

SIMPLE CONTINENTAL

Assorted Donuts	190-490 Cal each
Assorted Bagels	170-360 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
Coffee, Decaf Coffee, and Hot Tea	0 Cal/8 oz. serving

BOX LUNCH

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy Cookies and Bottled Water

Choice of One (1) Sandwich:

Tuna Salad Ciabatta	540 Cal each
Ham and Swiss Sub	380 Cal each
Turkey and Swiss Sandwich	490 Cal each
Assorted Roasted Pepper and 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

MID-DAY MUNCHIES

Tortilla Chips	90 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Assorted Salsa Roja	20 Cal/1 oz. serving
Assorted Salsa Verde	20 Cal/1 oz. serving
Assorted Pico De Gallo	10 Cal/1 oz. serving
Assorted Whole Fruit	50-110 Cal each
Assorted Craveworthy Cookies	250-310 Cal each
Bottled Water	0 Cal each
Coffee, Decaf Coffee, and Hot Tea	0 Cal/8 oz. serving

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

*All packages include necessary accompaniments and condiments

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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.

BREAKFAST

Breakfast Collections

All prices are per person and available for 12 guests or more. All appropriate condiments included.

BASIC BEGINNINGS \$7.99

Choice of One (1) Breakfast Pastry:

- ✔ Assorted Danish 120-530 Cal each
- ✔ Assorted Muffins 400-510 Cal each
- ✔ Assorted Scones 430-470 Cal each
- ✔ Assorted Bagels 170-360 Cal each

Bottled Water 0 Cal each

Coffee, Decaf Coffee, and Hot Tea 0 Cal/8 oz. serving

MINI CONTINENTAL \$10.59

- ✔ Miniature Muffins 80-120 Cal each
- ✔ Miniature Danish 140-170 Cal each
- ✔ Miniature Bagels 110-160 Cal each

✔   Seasonal Fresh Fruit Platter 40 Cal/2.5 oz. serving

Bottled Water 0 Cal each

Coffee, Decaf Coffee, and Hot Tea 0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST \$8.99

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

Coffee, Decaf Coffee, and Hot Tea 0 Cal/8 oz. serving

À la Carte Breakfast


✔ Cinnamon Rolls \$17.69 Per Dozen 350 Cal each

✔ Assorted Scones \$20.79 Per Dozen 430-470 Cal each

✔ Granola Bars \$1.89 Each 190 Cal each

✔ Assorted Individual Yogurt Cups \$3.19 Each 50-150 Cal each

✔   Whole Fruit \$1.29 Each 50-110 Cal each

✔   Vegan Blueberry Banana Breakfast Bread \$14.09 Serves 12 260 Cal/3 oz. serving

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BREAKFAST

Hot Breakfast

All prices are per person and available for 12 guests or more. All appropriate condiments included.

ULTIMATE BREAKFAST \$15.59

Choice of Three (3) Breakfast Pastries:

✔ Assorted Danish	120-530 Cal each
✔ Assorted Muffins	400-510 Cal each
✔ Assorted Scones	430-470 Cal each
✔ Assorted Bagels	170-360 Cal each
✔ 🌱 🥗 🍓 Seasonal Fresh Fruit Platter	40 Cal/2.5 oz. serving
✔ Scrambled Eggs	180 Cal/4 oz. serving
✔ Breakfast Potatoes	130-150 Cal/3 oz. serving
Bacon	45 Cal each
Breakfast Sausage	130-220 Cal each
✔ Cheddar and Onion Frittata	270 Cal each
✔ Pancakes	50 Cal each
✔ Maple Syrup	70 Cal/1 oz. serving
Assorted Juices	110-170 Cal each
Bottled Water	0 Cal each
Coffee, Decaf Coffee, and Hot Tea	0 Cal/8 oz. serving

AMERICAN BREAKFAST \$11.89

Choice of One (1) Breakfast Pastry:

✔ Assorted Danish	120-530 Cal each
✔ Assorted Muffins	400-510 Cal each
✔ Assorted Scones	430-470 Cal each
✔ Assorted Bagels	170-360 Cal each
✔ Breakfast Potatoes	130-150 Cal/3 oz. serving
Bacon	45 Cal each
Breakfast Sausage	130-220 Cal each
✔ Scrambled Eggs	180 Cal/4 oz. serving
Bottled Water	0 Cal each
Coffee, Decaf Coffee, and Hot Tea	0 Cal/8 oz. serving

SUNRISE SANDWICH BUFFET \$12.49

✔ 🌱 🥗 🍓 Seasonal Fresh Fruit Platter	40 Cal/2.5 oz. serving
✔ Breakfast Potatoes	130-150 Cal/3 oz. serving

Choice of Two (2) Sunrise Breakfast Sandwiches:

✔ Egg and Cheese English Muffin	260 Cal each
✔ Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	520 Cal each
Ham, Egg and Cheese Biscuit	450 Cal each
Bacon, Egg and Cheese Bagel	370 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	590 Cal each
✔ Spicy Veggie Sausage Biscuit	370 Cal each
Spicy Southern Chicken Biscuit	640 Cal each
Bottled Water	0 Cal each
Coffee, Decaf Coffee, and Hot Tea	0 Cal/8 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply





BREAKFAST

Breakfast Enhancements

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

GRITS BAR \$7.49



Traditional Grits served with Bacon, Cheddar Cheese, Scallions, Butter, Cinnamon Sugar and Raisins 390 Cal/9.25 oz. serving

HOME-STYLE BISCUITS AND GRAVY

\$3.19 590 Cal/7 oz. serving

OMELET STATION \$8.49

Omelets cooked fresh to order with Eggs or Egg Whites and choice of Cheeses and Toppings. Attendant required, additional fees will apply.

✓ Eggs	180 Cal/4 oz. serving
✓ Egg Whites	80 Cal/4 oz. serving
✓ Shredded Cheddar Cheese	120 Cal/1 oz. serving
✓ Crumbled Feta Cheese	80 Cal/1 oz. serving
Crumbled Bacon	90 Cal/0.5 oz. serving
Diced Ham	30 Cal/1 oz. serving
✓ Mushrooms	50 Cal/1.5 oz. serving
✓   Tomatoes	10 Cal/2 oz. serving
✓ Onions	10 Cal/1 oz. serving
✓ Green Peppers	10 Cal/1.5 oz. serving
✓ Spinach	15 Cal/2 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

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SANDWICHES & SALADS

Classic Collections

All prices are per person + available for 12 guests or more.

DELI EXPRESS \$12.49

Choice of Two (2) Side Salads	25-330 Cal each
Individual Bags of Chips	100-160 Cal each
Assorted Baked Breads and Rolls	110-160 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Tuna)	25-80 Cal/1 oz. serving
Cheese Tray (Cheddar and Swiss)	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini)	20 Cal/1 oz. serving
Assorted Craveworthy Cookies	250-310 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PREMIUM BOX LUNCHES

Asiago Roast Beef Focaccia	\$14.49
Roast Beef, Asiago, Kale Spring Mix, Tomato and Onion on Focaccia with Spicy Mayonnaise	590 Cal each
Grilled Vegetable Pasta Salad	130 Cal/3 oz. serving
Individual Bag of Chips	100-160 Cal each
Bakery-Fresh Brownie	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each
Tuscan Flatbread	\$13.49
Sun-Dried Tomato Spread, Grilled Zucchini, Roasted Peppers, Goat Cheese and Arugula Flatbread	440 Cal each
Herbed Quinoa Side Salad	110 Cal/3.5 oz. serving
Individual Bag of Chips	100-160 Cal each
Bakery-Fresh Brownie	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each
Mediterranean Chicken & Grain Salad	\$14.49
Chicken, Farro, Roasted Cauliflower, Feta Cheese and Kalamata Olives in a Lemon Garlic Vinaigrette	820 Cal each
Bakery-Fresh Roll with Butter	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

CLASSIC BOX LUNCH \$10.99

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Bottled Water

Choice of One (1) Classic Sandwich	140-750 Cal each
Individual Bag of Chips	100-160 Cal each
Assorted Craveworthy Cookies	250-310 Cal each
Bottled Water	0 Cal each

CLASSIC SELECTIONS BUFFET \$16.69

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads	25-330 Cal each
Dill Pickle Slices	0 Cal/1 oz. serving
Individual Bags of Chips	100-160 Cal each
Choice of Three (3) Classic Sandwiches	140-750 Cal each
Assorted Craveworthy Cookies	250-310 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)

Arugula and Prosciutto Baguette	560 Cal each
Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato	540 Cal each
Turkey, Avocado and Slaw Ciabatta with a Greek Goddess Spread	500 Cal each
Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread	750 Cal each
Portobello Banh Mi Sub	300 Cal each

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



SANDWICHES & SALADS

Classic Collections

All prices are per person + available for 12 guests or more.

THE EXECUTIVE LUNCHEON \$18.99

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads	25-330 Cal each
✓ Dill Pickle Slices	0 Cal/1 oz. serving
✓ Individual Bags of Chips	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	370-760 Cal each
✓ Assorted Craveworthy Cookies	250-310 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Ham and Swiss Ciabatta with a Red Onion Apricot Relish	530 Cal each
Salmon, Cucumber and Cilantro Coleslaw Ciabatta	650 Cal each
Spicy Southwest Chicken Baguette with Monterey Jack Cheese and Pico De Gallo	600 Cal each
Turkey and Ham Club Sub with Bacon, Swiss Cheese and Honey Dijon Dressing	390 Cal each
Turkey, Bacon, and Ranch Sub with Lettuce and Tomato	380 Cal each
✓ PP Roasted Beet and Ricotta Sandwich	590 Cal each

SIDE SALAD SELECTIONS

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

✓ DSW PP Traditional Garden Salad with a Balsamic Vinaigrette Dressing	50 Cal/3.5 oz. serving
✓ DSW Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette	110 Cal/3.75 oz. serving
✓ Chimichurri Potato Salad	130 Cal/3.5 oz. serving
✓ PP Creamy Vegan Coleslaw	140 Cal/3 oz. serving
✓ DSW PP Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing	60 Cal/3.75 oz. serving
✓ Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives	90 Cal/3 oz. serving
✓ Grilled Vegetable Pasta Salad with a Balsamic Dressing	130 Cal/3 oz. serving
✓ PP Herbed Quinoa Side Salad	100 Cal/3.5 oz. serving

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BUFFETS


Themed Buffets

All prices are per person + available for 12 guests or more. Includes choice of beverages.

BUILD YOUR OWN BITE SIZED SOUTHERN BBQ \$17.09

✓  Fresh Country Coleslaw	170 Cal/3.5 oz. serving
✓  Vegetarian Baked Beans	160 Cal/4 oz. serving
Collard Greens	90 Cal/3 oz. serving
✓ Macaroni and Cheese	260 Cal/4 oz. serving
✓ Hush Puppies	70 Cal each
Choice of Two (2) Pulled Meats:	
Pulled BBQ Chicken	190 Cal/3 oz. serving
Cilantro-Lime Pulled Chicken	180 Cal/3 oz. serving
Pulled BBQ Pork	290 Cal/3 oz. serving
Anise Herbed Pulled Pork	220 Cal/3 oz. serving
✓ Slider Buns	80 Cal each
✓ Assorted Craveworthy Cookies	250-310 Cal each
✓ Bakery-Fresh Brownies	250 Cal/2.25 oz. serving
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

TAVOLINO BUFFET \$18.79

Caesar Salad	160 Cal/2.7 oz. serving
✓ Garlic Breadsticks	110 Cal each
✓  Eggplant Parmesan	400 Cal/7.7 oz. serving
✓ Rigatoni Marinara	130 Cal/4.5 oz. serving
Italian Sausage and Peppers	590 Cal/4.74 oz. serving
✓ Miniature Cheesecake Tarts	180 Cal/1.75 oz. serving
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

YUCATAN BOWL \$18.49

✓  Romaine Lettuce Salad	0 Cal/0.25 oz. serving
✓ Avocado Ranch Dressing	80 Cal/1 oz. serving
Choice of One (1) Rice:	
✓  Cilantro Lime White Rice	120 Cal/3 oz. serving
✓  Cilantro Lime Brown Rice	140 Cal/3.5 oz. serving
✓  Charro Beans	90 Cal/3 oz. serving
Braised Chicken	180 Cal/3 oz. serving
Braised Beef	160 Cal/3 oz. serving
✓  Roasted Portobello Mushrooms	20 Cal/2.25 oz. serving
✓ Guacamole	40 Cal/1.33 oz. serving
Choice of Two (2) Salsas:	
✓ Pico De Gallo	10 Cal/1 oz. serving
✓ Salsa Verde	10 Cal/1 oz. serving
✓ Salsa Roja	20 Cal/1 oz. serving
✓ Dulce De Leche Brownie	220 Cal/2.25 oz. serving
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving














BUFFETS











Themed Buffets

All prices are per person + available for 12 guests or more. Includes choice of beverages.

ASIAN ACCENTS \$18.79

-  Peanut Lime Ramen Noodles 200 Cal/3 oz. serving
-  Egg Rolls 190 Cal each
- Choice of Two (2) Dipping Sauces:
 -  Sweet Soy Sauce 50 Cal/1 oz. serving
 -  Sweet and Sour Sauce 40 Cal/1 oz. serving
 -  Chili Garlic Sauce 45 Cal/1 oz. serving
-   Steamed Brown Rice 210 Cal/5.5 oz. serving
- General Tso's Chicken 370 Cal/8 oz. serving
-  Teriyaki Salmon with Lemon Green Beans 100 Cal/3 oz. serving
-  Fortune Cookies 30 Cal each
- Choice of Two (2) Beverages:
 - Lemonade 90 Cal/8 oz. serving
 - Iced Tea 5 Cal/8 oz. serving
 - Iced Water 0 Cal/8 oz. serving

HARVEST BOUNTY \$20.99

-    Traditional Mixed Green Salad 50 Cal/3.5 oz. serving
-  Southern Biscuits with Butter 190 Cal each
-  Buttermilk Mashed Potatoes 120 Cal/3.75 oz. serving
-    Sautéed Dill Green Beans 30 Cal/3 oz. serving
- Choice of One (1) Entrée:
 -  Herb Roasted Turkey 130 Cal/3 oz. serving
 - Baked Ham 110 Cal/3 oz. serving
-  Apple Pie 410 Cal/slice
- Choice of Two (2) Beverages:
 - Lemonade 90 Cal/8 oz. serving
 - Iced Tea 5 Cal/8 oz. serving
 - Iced Water 0 Cal/8 oz. serving

Looking to create your own Themed Buffet or Unique Custom Buffet?

Contact us at catering@flagler.edu / 904.826.8664 to explore more options and personalize your buffet to fit your event.

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BUFFETS

Themed Buffets

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NORTHERN ITALIAN BUFFET \$19.99

✓ Mediterranean Salad with a Greek Vinaigrette	120 Cal/3.25 oz. serving
✓ Garlic Breadsticks	110 Cal each
✓   Roasted Mushrooms	90 Cal/3 oz. serving
 Lemon Rosemary Chicken	130 Cal/3 oz. serving
Shrimp Scampi	100 Cal/3 oz. serving
✓ Vermicelli Pasta	150 Cal/3.25 oz. serving
✓ Berry Panna Cotta	330 Cal/5 oz. serving
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

TASTY TEX MEX \$18.49

✓ Tortilla Chips	90 Cal/1 oz. serving
✓ Mexican Rice	130 Cal/3 oz. serving
✓   Charro Beans	90 Cal/3 oz. serving
Choice of One (1) Type of Fajitas:	
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
Choice of Two (2) Salsas:	
✓ Pico De Gallo	10 Cal/1 oz. serving
✓ Salsa Verde	10 Cal/1 oz. serving
✓ Salsa Roja	20 Cal/1 oz. serving
✓ Cinnamon Crisps	20 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

HEARTLAND BUFFET \$16.89

 Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette	110 Cal/3.75 oz. serving
✓ Bakery-Fresh Rolls with Butter	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
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving














BUFFETS

Create Your Own Buffet

Customize your own buffet: select (1) starter, (1) entrée, (2) sides + (1) dessert.
Served with assorted rolls + butter + choice of beverages.

BUFFET STARTERS

   Seasonal Garden Salad with Balsamic Vinaigrette	50 Cal/3.5 oz. serving
Classic Caesar Salad	160 Cal/2.7 oz. serving
 Greek Salad with Crumbled Feta	120 Cal/3.25 oz. serving
 Antipasto Salad	130 Cal/3 oz. serving
 Italian Green Salad with Penne and Prosciutto	110 Cal/3.25 oz. serving
   Autumn Vegetable Salad with Red Wine Vinaigrette	80 Cal/3 oz. serving







BUFFET ENTREES

Chicken Stuffed with Sun-Dried Tomato and Basil Goat Cheese \$18.79	280 Cal/4.5 oz. serving
 Grilled Turkey Breast Seasoned with Rosemary and Topped with Cranberry Molasses Sauce \$18.79	200 Cal/4 oz. serving
Honey and Brown Sugar Ham \$18.79	170 Cal/3.5 oz. serving
Grilled Pork Chop with Apple Onion Soubise \$20.09	230 Cal/5 oz. serving
Potato Crusted Salmon \$20.09	320 Cal/4 oz. serving
Fireside Herbed Steak Marinated in Dijon Mustard, Thyme and Cider Vinegar \$19.69	170 Cal/3 oz. serving
  Late Harvest Veggie Cavatappi with Zucchini, Spinach, Tomato and White Beans in a Pepper-Garlic Sauce \$17.59	440 Cal/15 oz. serving

BUFFET SIDES

   Fresh Herbed Vegetables	100 Cal/3.5 oz. serving
   Broccoli Rabe	70 Cal/3.75 oz. serving
 Goat Cheese and Roasted Garlic Mashed Potatoes	170 Cal/4.25 oz. serving
 Marinated Roasted Red Potatoes	120 Cal/2.75 oz. serving
 Toasted Orzo with Spinach and Cranberries	170 Cal/4 oz. serving
 Macaroni and Cheese	260 Cal/4 oz. serving
 Ginger Honey Glazed Carrots	110 Cal/3.25 oz. serving

BUFFET FINISHES

 Apple Pie	410 Cal/slice
 Cherry Cheesecake Tarts	170 Cal/1.75 oz. serving
 New York-Style Cheesecake	440 Cal/slice
 Chocolate Cake	270 Cal/slice
 Glazed Strawberry Bars	390 Cal each
 Assorted Craveworthy Cookies	250-310 Cal each

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RECEPTIONS

Hors d'oeuvres

Hors d'oeuvres are priced per dozen.

RECEPTION HORS D'OEUVRES (HOT)

Bacon Wrapped Scallops \$29.99	20 Cal each
✔ Brie, Pear and Almond Beggar's Purses \$29.99	90 Cal each
Coconut Shrimp \$30.99	45 Cal each
✔ Crispy Asiago Asparagus \$22.99	50 Cal each
✔ Vegetable Spring Rolls \$25.99	15 Cal each
Chicken & Waffle Bites \$26.99	150-200 Cal/2.5 oz. serving
BBQ Bacon Wrapped Chicken Skewers \$26.99	150 Cal/1 oz. serving
Petite Arepa topped with Pulled Pork \$21.99	120 Cal/1.5 oz. serving

RECEPTION HORS D'OEUVRES (COLD)

✔ Veggie Hummus Cup \$21.49	190 Cal each
Chicken Cobb Tartine \$18.19	150 Cal each
✔ Shrimp and Avocado Toast Points \$19.19	70 Cal each
Shrimp Cocktail Market Price	70 Cal each
Chicken Salad Phyllo Tarts \$18.69	80 Cal/1.5 oz. serving
✔ Tortellini Skewers \$29.99	130 Cal/4 oz. serving



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

Reception Platters and Dips

All prices are per person + available for 12 guests or more.

CLASSIC SLICED CHEESE TRAY \$45.99 Serves 12

✓ Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Pita Chips and Crostini 290 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$40.99 Serves 12

✓ PF Fresh Garden Crudités with Ranch Dill Dip 120 Cal/5 oz. serving

✓ V PF **SEASONAL FRESH FRUIT PLATTER** \$40.99 Serves 12

40 Cal/2.5 oz. serving

ASSORTED MINI SANDWICHES \$69.99 Serves 12

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

CHEF'S CHOICE CHARCUTERIE BOARD Market Price Serves 12

Calories Vary Per Assortment

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 (904) 826-8664 to arrange a personal consultation.

*All packages include necessary accompaniments and 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.

RECEPTIONS

Reception Stations

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

CHEF'S PASTA \$15.99

Create Your Own Pasta Sensation with choice of Two (2) Types of Noodles, Two (2) Sauces, and Four (4) Warmed Toppings (chef attendant required)

Choice of Two (2) Pastas:

- 🌱 Cavatappi Pasta 90 Cal/2 oz. serving
- 🌱 Penne Pasta 90 Cal/2.5 oz. serving
- 🌱 Fettuccine Pasta 120 Cal/2.75 oz. serving

Choice of Two (2) Sauces:

- 🌱 Marinara Sauce 30 Cal/1 oz. serving
- 🌱 Alfredo Sauce 60 Cal/1 oz. serving
- Primavera Pesto Sauce 40 Cal/1 oz. serving

Choice of Four (4) Warmed Toppings:

- 🌱 🥬 🥦 Roasted Mushrooms 90 Cal/3 oz. serving
- 🌱 Broccoli 10 Cal/1 oz. serving
- 🌱 Spinach 15 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-SLOW-COOKED BEEF \$18.99

- 🌱 Bakery-Fresh Rolls 160 Cal each
- Carved Slow-Cooked Beef 200 Cal/3 oz. serving
- 🌱 Roasted Garlic Aioli 190 Cal/1 oz. serving
- 🌱 Tarragon Horseradish 190 Cal/1 oz. serving
- 🌱 Pesto Mayonnaise 190 Cal/1 oz. serving

SLIDE INTO HOME \$12.99

Choice of Three (3) Sliders:

- 🌱 🥬 🥦 Grilled Veggie Sliders 110 Cal each
- Bacon-Blue Meatball Sliders 220 Cal each
- Ham and Cheese Sliders 160 Cal each
- 🌱 🥬 🥦 Spicy Cauliflower Slider 180 Cal each
- Shredded Pork and Slaw Sliders 340 Cal each
- Cheeseburger Sliders 260 Cal each
- Sriracha Fried Chicken Sliders 390 Cal each

Breaks

All prices are per person + available for 12 guests or more.

ENERGY BREAK \$3.79

- 🌱 Granola Bars 190 Cal each
- 🌱 Fruit Filled Bars 160 Cal each
- 🌱 Breakfast Bars 250 Cal each

SNACK ATTACK \$7.09

- 🌱 Individual Bags of Chips 100-160 Cal each
- 🌱 Roasted Peanuts 170 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

COFFEE BREAK \$4.99

- 🌱 Assorted Craveworthy Cookies 250-310 Cal each
- Coffee, Decaf Coffee, and Hot Tea 0 Cal/8 oz. serving



BEVERAGES & DESSERTS

Beverages

Bottled Water \$1.99 Each	0 Cal each
Assorted Sodas (Can) \$1.99 Each	0-150 Cal each
Assorted Individual Fruit Juices \$2.29 Each	110-170 Cal each
Regular Coffee, Decaf and Hot Water with Assorted Tea Bags \$20.99 Per Gallon	0 Cal/8 oz. serving
Hot Apple Cider \$19.99 Per Gallon	160 Cal/8 oz. serving
Hot Chocolate \$19.99 Per Gallon	160 Cal/8 oz. serving
Iced Tea \$17.99 Per Gallon	5 Cal/8 oz. serving
Lemonade \$17.99 Per Gallon	90 Cal/8 oz. serving
Infused Water \$8.99 Per Gallon	
Choice of One (1) Fruit Infused Water:	
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
Raspberry Lime Infused Lemonade \$19.99 Per Gallon	100 Cal/8 oz. serving

Desserts

Assorted Craveworthy Cookies \$13.49 Per Dozen	250-310 Cal each
Chocolate Chip Cookie Brownies \$14.99 Per Dozen	280 Cal/2.6 oz. serving
Gourmet Dessert Bars \$16.49 Per Dozen	300-370 Cal/2.75-3.25 oz. serving
Custom Artisan Cupcakes \$23.99	
Chocolate Cupcake with Fudge Icing	480 Cal each
Vanilla Cupcake	380 Cal each
Bananas Foster Cupcake	180 Cal each
Devil's Food Cupcake	380 Cal each
Vegan Peach-Banana Cake \$21.99 Serves 8	300 Cal/slice

 Vegetarian  Vegan  Eat Well  Plant Forward

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.

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. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

CONTACT US TODAY

904.826.8664

catering@flagler.edu

Prices effective until 07/01/2022

Prices may be subject to change