

BOX LUNCHES

*Minimum order of 10

Southwest BBQ Pork Hero

Sliced BBQ pork roast piled on a fresh ciabatta roll with pepper jack cheese, caramelized onions, and molasses BBQ sauce, jicama and chayote matchsticks slaw with a zippy apple cider vinegar & cilantro dressing, BBQ potato chips and chocolate chunk cookie
\$12.25 per guest

Hummus & Grilled Vegetable Wrap

Hummus and roasted eggplant, zucchini, red pepper in a whole wheat wrap with lettuce, tomato, and a light vinaigrette.
\$4.00 per guest

TABLED STATION

Roasted Vegetables with Balsamic Reduction

A delightful mix of fresh vegetables roasted to mouth-melting tenderness, drizzled in sweet balsamic syrup
\$2.25 per guest



Chef's Block Cheese Board

A sumptuous offering of fresh imported cheeses, festively garnished with mixed nuts
\$5.00 per guest

Your Campus Catering Team is proud to offer these special catering menus during the Spring of 2011. To place an order or speak with the catering department please call or email:

Lee University Catering
Adam Lewis, Catering Manager
(423) 614-8586
alewis@leeuniversity.edu

Our Favorite Flavours of Spring CATERING SPECIALS



SPRING 2011



Lee University Catering

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As we begin the transition between winter and summer, our talented catering culinarians have taken advantage of the bountifully vibrant and colorful flavors of spring by creating delightfully new dishes featuring the season's best fruits and vegetables. These delicious flavors of the season are at their peak making these dishes available for a limited time. Contact our catering department to schedule your next event with delicious food and impeccable service.

HORS' D'OEUVRES

*Minimum order of 50 pieces



Cannellini Bruschetta with Ricotta Salata & Rosemary Crisp

Light and elegant lemony cannellini beans on fresh rosemary crisps with delicate shaved Ricotta salata.
\$0.75 per piece

Cucumber Stuffed with Feta and Kalamata Olives

Exquisite cucumber rounds stuffed with diced fresh tomato and feta cheese, topped with a kalamata olive wedge
\$1.00 per piece

Caramelized Onion & White Bean Crostini

Crunchy French bread toasts topped with rosemary garlic and onion white bean spread, Balsamic syrup.
\$1.25 per piece



SALAD

Baby Greens Salad

Mesclun salad greens tossed with shaved celery root and slivered shallots, dressed very lightly in lemon and olive oil.
\$2.25 per guest

Pear & Fresh Spinach Salad

Fantastic salad combo of sweet sliced pears, baby spinach, toasted almonds and feta, dressed in balsamic vinaigrette.
\$3.50 per guest

Prices available through May 2011
Catering Policies Apply

ENTRÉES

All entrée's are served with a house salad and dressing, rolls, butter, Iced Tea, Iced Water and Coffee.



Beef Tenderloin Bourguignon

Our most succulent tenderloin steaks prepared in the classic French style, topped with baby carrots and pearl onions.
\$19.60 per guest

Moroccan Lemon Chicken with Mango Chutney

Tender breast of chicken braised with lemon and traditional spices, couscous and minted carrots served with sweet mango chutney.
\$10.37 per guest



Oven Roasted Tilapia with Mango Chutney

Roasted tilapia with chunky house made mango lime salsa, steamed basmati rice and French green beans
\$10.13 per guest

DESSERT

Chocolate Bread Pudding

Impossibly decadent chocolate bread pudding with walnuts, topped with rich & delicious caramel sauce
\$4.23 per guest

Chocolate Dipped Strawberry Coffee

A fun version of everyone's most loved drink: French roast coffee with dark chocolate sauce and sweet strawberry syrup
\$3.23 per guest

Prices are available through May 2011.
Catering Policies Apply

