

# savory summer classics

## CATERING SPECIALS

Summer 2011



## Hors D'oeuvres

Choice of 3 Selections (Mix with Our Regular Items)

1st Hour \$5.95PP

2nd Hour \$3.00PP



### Sun-Dried Tomato and Pesto Ciliegine Skewers

Cherry-size mozzarella balls soaked in pesto and skewered with sundried tomatoes and delicately layered fresh basil.

### Smoked Salmon on Rye with Popped Capers & Meyer Lemon

Tender smoked salmon over crustless rye, with decorative piped boursin and a sprinkling of lemon zest and capers on top.

## Salad

### Insalata Caprese Platter with Asparagus

Grilled asparagus paired with pesto-rubbed plum tomatoes and fresh mozzarella with a drizzle of balsamic gastrique.  
\$3.95 per guest \$1.75 with any Entree

### Cold Poached Salmon Plate

Chilled white wine poached salmon fillet on a bed of mesclun with mango salsa and beet and saffron sauces.  
\$6.95 per guest



King's College Catering by Sodexo

(570) 208-5900 Ext. 5276

JessicaHilsdorf@kings.edu

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

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Our talented catering culinarians have taken advantage of the cool and refreshing flavors of summer by creating delightfully new dishes featuring the season's best fruits and vegetables, perfect for those hot summer days. 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.

## Served Entrées

*All entrée's are served with a house salad and dressing, rolls, butter, iced tea, iced water and coffee.*



### Porcini Crusted Beef Tenderloin with Sherry Mushroom Demi-Glace

Succulent tenderloin steaks with a crisp, dried porcini crust, pan seared and served with an elegant sherry demi-glace, mashed potatoes and grilled tomatoes.

\$19.95 per guest

### Lemon & Thyme Seared Chicken Breast

Chicken breast marinated in garlic, thyme, oil and lemon zest, then seared quickly to maintain juiciness.

\$12.95 per guest

### Caramelized Shrimp and Coconut Risotto

Caramelized Shrimp over a bed of sweet Toasted coconut risotto with a melon chili glaze and green beans wrapped in bacon.

\$13.95 per guest



## Trays, Dips & Tabled Stations

### Roasted Stone Fruit Tray

Fresh peaches and plums roasted to succulent tenderness, tossed with blue cheese and drizzled in sweet balsamic honey.

\$3.95 per guest



### Seafood Martini

Chilled calamari, scallops, and crab in a vodka cocktail sauce garnished with a shrimp and olive skewer.

\$6.95 per guest

## Dessert

When selecting lunch or dinner, upgrade your standard cookies and brownies to any of these options for only an additional \$0.50 per guest

### Luscious Lemon Bars

Sweet-tart lemon bars dusted generously with powdered sugar.



### Piña Colada Pie

A creamy, delicious piña colada pie in a hand-pressed graham cracker crust, sprinkled with tasty toasted coconut.

### Toasted Angel Food Cake with Balsamic Strawberries

Toasted angel food cake topped with balsamic macerated strawberries and chocolate sauce.



Summer Catering Specials and Prices are available through August 2011.

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