



Desserts

Pumpkin Crème Brûlée

Simple, elegant Pumpkin Crème Brûlée topped with a layer of House-Made Roasted Caramel.

\$2.59 per guest

Chocolate Covered Pumpkin Cheesecake

Gingerbread Crust and smooth Pumpkin Filling studded with White Chocolate Chips and Pecans enrobed in Silky Chocolate.

\$3.39 per guest

Butterscotch Bourbon Peach Cobbler

Traditional Peach Cobbler jazzed up with melted Butterscotch Chips, a Cranberry Crust, and a dash of Sweet Bourbon.

\$3.39 per guest

Fall Catering Specials and Prices are available through November 2011.

Your Campus Catering Team is proud to offer these special catering menus during the Fall of 2011. To place an order or speak with the catering department please call (808)956-2186 or email: catering@hawaii.edu



Fall 2011 Catering Specials

Flavours Catering
(808) 956-2186
catering@hawaii.edu



Pumpkin
Crème Brûlée



Gazpacho Andaluz
Tomato Soup



Butterscotch Bourbon
Peach Cobbler

uhmdining.com/catering.html

Our talented catering culinarians have taken advantage of the flavors of Fall by creating delightfully 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.

Soup & Salad

Tomato Florentine Soup

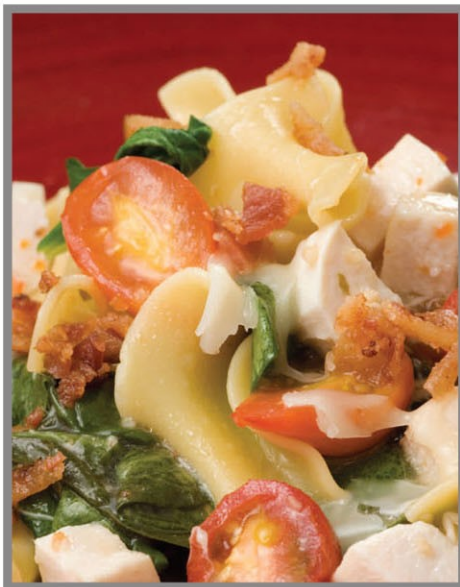
Creamy Tomato Soup with Fresh Spinach, Tender Rice, and Basil.
\$2.39 per guest

Spinach and Bacon Toss

Pasta Salad with the works: Chicken, Bacon, Cherry Tomatoes, Spinach, and of course Mozzarella Cheese!
\$5.99 per guest

Gazpacho Andaluz

A Refreshing cold soup with Roma Tomatoes, Cucumbers, Green Pepper, Garlic, and Red Onions.
\$2.79 per guest



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Entrées

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

Herb Roast Leg of Lamb

Leg of Lamb roasted with Basil, Garlic and Rosemary served with Truffle Oil Mashed Potatoes and French Green Beans.
\$15.39 per guest

Lemon Parmesan Chicken

Crispy Chicken Cutlets pan-seared and served with a light White Wine Chive Sauce. Served with seasonal fresh Asparagus and Fontina Risotto Cake.
\$13.79 per guest



Featuring



Gazpacho Andaluz

A refreshing cold Soup with Roma Tomatoes, Cucumbers, Green Pepper, Garlic, and Red Onions.
\$2.79 per guest

Chorizo Topped Tilapia with Romesco Sauce

Flaky mild Pollock (or Tilapia) topped with Chorizo, Roasted Garlic, and Capers in a pool of Tomato Romesco Sauce served with simple and fresh, White Rice tossed with Onions, Serrano Peppers, Cilantro and Mint and Vegan Sautéed Spinach with Red Onions and Garlic.
\$9.79 per guest

Vanilla Caramel Flan

Traditional Caramel Custard. \$2.39 per guest

Celebrating the zest and carefree spirit of life, El Toro de la Noche is our tribute to Spanish cuisine highlighting a delectable menu of Spanish classics.

