

# savory summer classics

## CATERING SPECIALS

Summer 2011



## Hors D'oeuvres

### Brie & Raspberry-Chile Chutney Phyllo Timbale

Delicate phyllo cups offer a sumptuous combo of melted Brie and sweet chutney; adorned with a fresh berry.

\$7.50 per guest



### Sun-Dried Tomato and Pesto Ciliegine Skewers

Cherry-size mozzarella balls soaked in pesto and skewered with sundried tomatoes and

delicately layered in fresh basil.

\$45 per tray (20 pieces)

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

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

\$60 per tray (20 pieces)

## Salad

### Insalata Caprese Platter with Asparagus

Grilled asparagus paired with pesto-rubbed plum tomatoes and fresh mozzarella with a drizzle of balsamic gastrique.

\$6.50 per guest



### Field Greens Watermelon & Feta Salad

A cool fresh salad of bold chunked feta and sweet watermelon over fresh field greens in delicate Champagne vinaigrette

\$81 per tray (serves about 20 guests)

University Catering Services  
(808) 956-2186/ [catering@hawaii.edu](mailto:catering@hawaii.edu)  
[www.uhmdining.com/catering.html](http://www.uhmdining.com/catering.html)





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.

## Entrées

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



### Beef Short Rib in a Potato Cup

A dash of shaved chocolate is the secret to this succulent offering of braised short ribs in savory brown sauce served with mashed potatoes and roasted fresh vegetables.  
\$25 per guest

### Lemon & Thyme Seared Chicken Breast

Chicken breast marinated in garlic, thyme, oil and lemon zest, then seared quickly to maintain juiciness.  
\$15 per guest

### Tofu with Red Curry Paste

Lighter fare with an exotic flavor: tender chunks of tofu with braised cherry tomatoes and peas in a tempting red curry paste over brown rice.  
\$10 per guest



## Trays, Dips & Tabled Stations

### Watermelon Salsa

Fresh diced watermelon tossed with cantaloupe, honeydew, mango, grated ginger, and fresh cilantro.  
\$150 per tray (serves about 20 guests)



### Nine Layer Dip aka Vegetarian Dip

Luscious layers of refried Beans, zesty guacamole, black olives, sour cream, chopped tomatoes and jalapeno peppers served with tortilla chips.  
\$100 per tray (serves about 20 guests)

## Dessert

### Luscious Lemon Bars

Sweet-tart lemon bars dusted generously with powdered sugar.  
\$28 per dozen



### Phyllo Cups with Strawberries & Cream

Fresh sweet strawberries topped with whipped cream in a crispy cinnamon sugar phyllo cup.  
\$4.75 per guest

Summer Catering Specials and Prices are available through August 2011. Minimum order requirements for some items.



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