

# The Flavors of Winter

Winter  
2009-10



**UT Martin Catering**  
**(731) 881-7994**  
**anoushl@utm.edu**

*As the days grow shorter and excitement builds around the holidays, our Chefs are busy preparing sumptuous dishes with traditional ingredients of the season. Your guests will delight in our outstanding service, creative presentation and wonderful tasting cuisine. For a limited time you can enjoy these special creations. Our catering professionals are here, and eager to help you plan your amazing event.*

## Reception Specials

### **Brown Sugar Brie with Pecans**

Baby Brie Topped with Sour Cream, Brown Sugar, and Chopped Pecans. Baked until Toasty Warm and Served with Crackers.  
\$1.69/pp

### **Blue Cheese Stuffed Mushrooms**

Fresh Mushroom Caps Stuffed with Gorgonzola and Cream Cheese and Topped with Pecans and Fresh Basil.  
\$3.69/pp

### **Herb Crusted Tenderloin and Crostini Tray**

Beef Tenderloin Roasted with Kosher Salt, Black Pepper, Rosemary and Thyme. Served with Garlic Crostini and Horseradish Remoulade.  
Small Tray (10-12 people) \$176.19  
Large Tray (22-24 people) \$351.99

### **Shrimp Cocktail Tray**

Large Shrimp cooked with Old Bay Seasoning and Served with Cocktail Sauce and Fresh Lemons.  
Small Tray (10-12 people) \$79.29  
Large Tray (22-24 people) \$157.99



Your Campus Catering Team is proud to offer these special catering menus during the Winter of 2009-10. To place an order or speak with the catering department please call or email:

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## Entrees

*Vegetarian*

### Risotto with Roasted Winter Squash

Roasted Cloves of Garlic and Acorn Squash, Combined with Onions and Rice and Simmered Slowly. Finished with Heavy Cream and Parmesan Cheese. Served with Fresh Bread and Butter, Your Choice of Soup or Salad, and a Choice of Our Seasonal Desserts, Iced Tea and Iced Water. \$10.59/pp

### Cranberry Glazed Pork Culet

Boneless Pork Loin Sautéed and Finished with Cranberry Glaze. Served with Long Grain and Wild Rice, Balsamic Roasted Brussel Sprouts. A Choice of Soup or Salad, and Fresh Bread. Your Choice of Our Seasonal Desserts. Iced Tea and Iced Water. \$14.99/pp



### Apricot and Goat Cheese Stuffed Chicken Breast

Chicken Breast Lightly Breaded and Stuffed with Goat Cheese, Dried Apricots Shallots and Squash. Accompanied with Fresh Spinach Sautéed with Red Onions and Garlic. Start your meal with a choice of Soup or Salad and Fresh Bread. Served with Your Choice of Our Seasonal Desserts, Iced Tea and Iced Water. \$17.99/pp

## Soup or Salad



### Curried Butternut Squash Soup

A Delightful Combination of Granny Smith Apples, Onions, Celery, Ginger, Curry, Heavy Cream and Butternut Squash.

### Baby Spinach and Beet Salad

Fresh Baby Spinach with Roasted Beets and Sweet Potatoes. Topped with Goat Cheese and Roasted Red Pepper Vinaigrette Dressing

## Pot Luck

*No time to cook but you still need to entertain? Call our Chef and see what is on the menu. A variety of entrees and sides prepared fresh every day. Give us a day or two notice and bring in your dish and we will not tell a soul that you did not spend all day in the kitchen!*

*Price depending on quantity and menu.*

## Buffets

### Cranberry Glazed Pork Cutlet, and Risotto with Roasted Winter Squash

\$18.99/person

### Apricot and Goat Cheese Stuffed Chicken Breast, and Risotto with Roasted Winter Squash

\$21.99/person

## Desserts

### Apple Cranberry Cobbler Bars

\$1.79/person

### Fudgy Mint Brownies

\$1.69/person

### Praline Crunch Bars

\$2.39/person

### Holiday Cupcake Trays

A delectable assortment of Red Velvet Cupcakes, Lemon Coconut Snowball Cupcakes, and Orange Angel Cupcakes.

Small Tray-4 of each cupcakes \$19.99

Large Tray-8 of each cupcakes \$38.99



## Beverage

### Cranberry Spritzer

A Refreshing Bubbly Cranberry Delight.

\$19.99/gallon