

Our talented catering culinarians have taken advantage of spring FLAVOURS 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. To place an order or speak with the catering department please call, email or order on-line at:

# FLAVOURS OF SPRING



## BREAKFAST Á LA CARTE SELECTIONS & ADD ONS



RASPBERRY KRISPIES PARFAIT

### RASPBERRY KRISPIES PARFAIT 480 cal

Vanilla greek yogurt topped with a sweet and tart raspberry ginger preserve with rice krispies and a shortbread crumble.  
\$4.69 per guest

### MUSHROOM & ROASTED TOMATO FRITTATA 120 cal

Frittata with sautéed shiitake & cremini mushrooms, roasted plum tomatoes, green onions & parmesan cheese.  
\$3.89 per guest

## ADVENTURE BOX TAKEAWAYS

### COMFORT BREAKFAST ADVENTURE BOX 490 cal

Mini blueberry muffins, cage free eggs, goat cheese, dates and fresh strawberries with orange marmalade.

\$5.99 per guest

### SEOUL ADVENTURE BOX 560 cal

Korean grilled chicken, asian noodles, pickled carrots, wilted spinach, toasted sesame seeds, edamame & lemongrass sauce.  
\$7.99 per guest



SEOUL ADVENTURE BOX

## PREMIUM TAKEAWAY OR "GRAB & GO" SANDWICHES

### CHICKEN TINGA SANDWICH 330 cal

Smoky shredded chicken breast, queso fresco, guacamole, red onion, pickled jalapeno, cilantro and radish on toasted naan.

\$12.99 per guest



CHICKEN TINGA SANDWICH

### TANDOORI CHICKEN WALDORF WRAP 410 cal

Non GMO wrap with tandoori seasoned chicken salad, romaine, baby arugula, grilled pineapple & pickled red onions.

\$12.99 per guest

## PREMIUM TAKEAWAY OR "GRAB & GO" SALADS

### SOUTHERN CHOPPED SALAD WITH CHICKEN FRITTERS & BLACK EYED PEAS 630 cal

Romaine, kale, carrots, green beans, cucumbers and radishes topped with chicken fritters and seasoned black-eyed peas.

\$15.59 per guest

## SERVED LUNCHEONS & DINNERS

### WHOLE WHEAT PENNE WITH ROASTED BUTTERNUT SQUASH SAUCE & BROCCOLI RABE 550 cal

Whole wheat penne tossed in roasted butternut squash sauce with broccoli rabe, parmesan cheese and pepitas seeds.

\$17.99 per guest

### GARLIC CILANTRO BRAISED CHICKEN & RICE 490 cal

Yogurt, garlic and cumin marinated chicken with lemon zest and cilantro sprig served over brown rice.

\$17.99 per guest

### WILD SALMON SPRING SALAD 440 cal

Poached salmon, arugula, baby spinach, dandelion greens, nectarines, tarragon goat cheese and sesame bacon brittle.

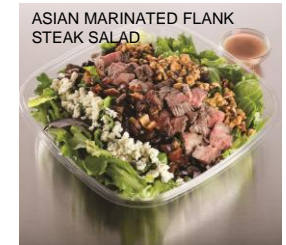
\$19.99 per guest

### ASIAN MARINATED FLANK STEAK SALAD

760 cal

Grilled flank steak on a bed of mixed greens, dates, toasted walnuts and blue cheese with red onion vinaigrette.

\$17.99 per guest



ASIAN MARINATED FLANK STEAK SALAD

Consult with our catering team on adding a soup du jour to your package for an additional \$2.99 per guest.

 VEGAN  VEGETARIAN  MINDFUL

Jazmine King  
(407) 975-6451  
jeking@rollins.edu

THE GOURMET  
CUISINE   
ROLLINS COLLEGE



FLAVOURS  
by *sodexo*

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# FLAVOURS OF SPRING



## HORS D'OEUVRES

Order by the Dozen. Minimum order - 3 dozen

### ANCHO FLANK STEAK EMPANADAS

330 cal

Crisp little pillows of dough filled with ancho and cumin rubbed flank steak served with honey lime aioli.

\$24.99 per dozen

### ASIAN CRAB CAKES WITH SRIRACHA AIOLI

150 cal

Spicy asian crab cakes made with jumbo lump crab meat and fresh lime, golden fried & served with sriracha aioli sauce.

\$41.99 per dozen



ASIAN CRAB CAKES WITH SRIRACHA AIOLI

## SPECIALTY STATIONS

### POKE BAR

400-1000 cal

Minimum group size 30

Build your own Poke Bowl. Choose from seasoned salmon, tuna, or portobello mushrooms, served on your choice of seasoned rice or bed of greens. Make it your own by finishing it off with a variety of toppings and sauces.

\$15.99 per guest



SWEET ITALIAN PIZZETTA

### MINDFUL PIZZETTAS BAR

300-490 cal

Minimum group size 15

Pick Three Pizzettas to build a Pizzettas Bar. Great as a savory Mid-Afternoon Break, or add some Salads and Desserts to create a hearty lunch.

\$6.99 per guest

**VG** VEGAN **V** VEGETARIAN **MC** MINDFUL

## BEVERAGES

### SOUTHERN GINGER LEMONADE

90 cal

Minted lemonade topped off with ginger ale.

\$2.69 per guest

### FRESH ORANGE JUICE

110 cal

Freshly squeezed valencia oranges.

\$3.59 per guest



FRESH ORANGE JUICE

## ADD ON DESSERTS

### PI(E) PARTY!

260-920 cal

Minimum group size 25

Celebrate Pi Day (3.14) with a selection of delicious pies. Choose up to three pies to feature. Pair with a Coffee & Tea as an afternoon break or add on to a lunch or dinner for dessert. Continue to celebrate the deliciousness of pies even after Pi Day!

\$4.49 per guest



Spring Catering Specials and Prices are available through May 31, 2018.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

Additional nutritional information available.

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