EMILY’S DELI

CATERING PRICE LIST

Catering inquires please contact Lana Zimdars: Lana.Zimdars@emilygriffith.edu

Policies:
• Catering request form to be completed 72 hours prior to event
• Deli receives 48-hour notice prior to event
• All caterings are to be written on official request forms
• Request forms available in treasurer’s office. Submit to Dean/Dept Head before submitting to Catering Department
• Catering hours: 7:30 a.m. - 2:00 p.m., Monday through Friday

BREAKFAST

HEALTHY CHOICE: $4.25 per person
Yogurt, granola, seasonal fresh fruit with coffee.

CONTINENTAL LITE: $4.50 per person
Assorted Breakfast Pastries with coffee.

CONTINENTAL PLUS: $4.95 per person
Assorted Breakfast Pastries with coffee & fresh fruit.

CONTINENTAL DELUXE: $5.75 per person
Assorted Breakfast Pastries with coffee, fresh fruit and orange juice.

BREAKFAST BUFFET LITE: $6.50 per person
Eggs, Bacon, Sausage & Potatoes with coffee.

BREAKFAST BUFFET PLUS: $6.95 per person
Eggs, Bacon, Sausage & Potatoes with coffee and seasonal fruit.

BREAKFAST BUFFET DELUXE: $7.25 per person
Eggs, Bacon, Sausage, Potatoes, coffee, seasonal fruit and orange juice.
Beverages

Coffee & Hot Tea service (cups, sugar, creamer)  $ .75 per person
Lemonade (one pitcher serves 8)  $ 4.00
Iced Tea or Orange Juice (one pitcher serves 8)  $ 4.00

Box Lunch:  $7.95 per person
Sandwich with 4-oz. meat on a Kaiser bun with chips, cookie or brownie. Condiments and utensils included.
- Ham and Swiss
- Turkey and Swiss
- Tuna Salad Supreme
- Chicken Salad Supreme
- Roast Beef and Cheddar
- Grilled Chicken Breast
- Grilled Chicken Breast Teriyaki
- Grilled Chicken Breast Santa Fe

Hot Buffet
Minimum of 10 people
Dessert Included With All Entrees

Fajita Bar:  $11.95 per person
Choice of chicken or beef with sautéed onions & peppers, Spanish rice, refried beans, salsa, sour cream, grated cheese; lettuce, and flour tortillas.

Oriental Stir Fry:  $11.95 per person
Chicken and/or beef with Oriental vegetables, rice and fresh fruit.

Potato Bar:  $9.95 per person
Potato with butter, sour cream, cheese bacon, broccoli, salsa, onions, tossed salad.

Spinach Lasagna:  $10.95 per person
Spinach and cheese layered with noodles and creamy ricotta; tossed salad and garlic bread.

Deep Dish Lasagna:  $10.95 per person
Sausage and cheese layered with noodles and creamy ricotta; tossed salad and garlic bread.

Chicken Parmesan:  $10.95 per person
Breaded Chicken and cheese layered with sauce and creamy ricotta; tossed salad and garlic bread.

Eggplant Parmesan:  $10.95 per person
Breaded eggplant and cheese layered with sauce and creamy ricotta; tossed salad and garlic bread.

Chicken Enchiladas:  $10.95 per person
Chicken, sauce, corn tortilla, Spanish rice, refried beans, salsa, sour cream, grated cheese and lettuce.
DESSERT TRAYS

COOKIE TRAY: $1.00 per person
An assortment of freshly baked cookies

BROWNIE AND COOKIE TRAY: $1.25 per person
Freshly baked fudge brownies and cookies.

FRESH SALADS

CHEF SALAD: $7.25 per person
Julienne strips of ham, turkey, Swiss and Cheddar cheese on a bed of mixed greens and garnished with tomato, olives and hard-cooked egg.

COBB SALAD: $8.25 per person
Diced chicken, bacon, tomato, hard-cooked egg and Bleu cheese on a bed of mixed greens.

CHICKEN CAESAR SALAD: $8.75 per person
Grilled chicken breast tossed with Caesar salad and topped with Parmesan cheese.

SPINACH SALAD: $6.50 per person
Fresh spinach served with hard-cooked eggs, mushrooms and sliced oranges.

FRESH FRUIT SALAD: $7.25 per person
Fresh seasonal fruit served with dressing.

CHICKEN OR TUNA SALAD: $7.25 per person
Salad served on a bed of tossed greens with fresh fruit.

ASSORTED PLATTERS

MEAT & CHEESE TRAY: $7.95 per person
Turkey, ham, roast beef, Swiss and Cheddar cheese, bread, condiments and pasta salad.

FRUIT TRAY: $1.75 per person
Fresh seasonal fruit with yogurt dip.

CHEESE TRAY: $1.50 per person
Four cheeses and assorted crackers.

VEGETABLE TRAY: $1.75 per person
Carrots, celery, broccoli, and seasonal vegetables with Ranch dip.

COCKTAIL SANDWICH TRAY: $1.75 per person
Turkey, ham, roast beef, tuna or chicken salad on cocktail rolls with Swiss or Cheddar. Minimum order 25 people. (2 cocktail sandwiches per person)

CHIPS, SALSA AND GUACAMOLE: $3.00 per person
Corn chips, guacamole, salsa, corn salsa, tomatillo-green chili and tomatillo-red salsa.
CANAPÉS AND HORS D'OEUVRES

PORK BAGUETTE BITES
Roasted pork tenderloin with a lime mayonnaise on a grilled baguette slice.

RIB TIPS
Braised pork ribs with toasted sesame dressing and BBQ sauce.

BEEF CANAPÉS
Tender beef with cucumber yogurt sauce served on a grilled baguette slice.

SHRIMP TARTLETS
Mini tart shells filled with cream cheese mixture then topped with seafood sauce and shrimp.

BLACK FOREST HAM PINWHEELS
Smoked ham and sweet cherries make for a great combination.

TACO PINWHEELS
Shredded lettuce, taco seasoning, diced tomatoes, refried beans, diced green chilies and cream cheese.

ANTIPASTO MINI KABOBS
Artichoke hearts, olives, pepperoni, salami, drizzled with Italian dressing. Great presentation on a platter.

CHICKEN SATAY
Asian style chicken skewers with toasted sesame dressing and cusabi sauce.

BACON WATER CHESTNUT WRAPS
Water chestnuts wrapped in smoked bacon, brown sugar, served with a chili sauce.

MINI SPINACH QUICHE
A mini quiche filled with Ricotta cheese, mushrooms, and spinach.

PRICING

$ 4.00 per person includes 3 canapés or hors d'oeuvres
Additional canapés or hors d'oeuvre $ 1.25 each