

Catering Services

***A Fusion of Cooking
and Culture***

PLANNING YOUR EVENT

Campus Dining by Sodexo provides full service catering. We cater events for small groups as well as large groups, with a wide range of services including meeting breaks, luncheons, and dinners, barbeques, and receptions. We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.

STEP ONE – RESERVING A DATE AND LOCATION

The location reservation needs to be confirmed to insure your catering request is possible. Tables, chairs, and other equipment needs to be arranged by you and the location space reservationist, this includes tables that the catering staff will be using as well. To reserve your location, contact the Trojan Center Director's Office at (334)-670-3207. Even if the date of the event is only tentative, please make arrangements with the Director's Office so that we can at least get you on our records. All other information such as the number of guests, time of the function, and menu selection, need to be decided at least ten business days before the function. You may contact the catering coordinator at (334)-670-3454.

STEP TWO – CHOOSE THE TYPE OF SERVICE

Campus Dining Catering provides many different types of services. One very important step in planning your event is deciding which type of service you want and which will best fit your needs. We cater for as few as two people to over 500. Our expertise ranges from morning coffee breaks, breakfast, luncheons, barbeques, dinners, receptions, and wedding parties. Once you decide what kind of event you would like to have: dinner? reception? Served or buffet? Formal or casual?, and your budget, then everything else will easily fall into place.

STEP THREE – CONTACT THE CATERING OFFICE

After your date and location arrangements have been made, contact us within at least ten business days prior to your function to make all other arrangements. At this time we will discuss with you the services that we offer that would best fit your needs. You may call us at (334)-670-3454 or you may stop by the catering office located on the second floor of the Student Center. The office hours are Monday through Friday 9:00am – 4:30pm, closed on some holidays.

After we have finalized all details of your special function, you will receive a confirmation sheet to be signed and sent back to us. All cancellations and final changes, including guarantee count, MUST take place at least two business days prior to your function. Charges will be incurred if you make any cancellations or changes after this time frame. If you do not contact us with a final count within the two business days allowed, we will prepare for the estimated number and charge accordingly.

BREAKFAST AND BREAKS / LUNCHEON & DINNER ENTREES

BREAKFAST AND BREAKS

"THE TSU BREAKFAST" (*minimum of 20*)

Scrambled Eggs
Bacon or Sausage Patties
Grits
Homestyle Potatoes
Mini Croissants
Fruit Juice and Coffee

"BAKER'S CHOICE"

Assorted Bakery Basket
Freshly Brewed Coffee
Fruit Juice

Ham Biscuits (Regular or Mini)
Sausage Biscuits (Regular or Mini)
Muffins (Regular or Mini)
Danish (Regular or Mini)
Nutbreads (Banana, Cranberry Nut Zucchini)
Bagels with Flavored Cream Cheeses
Sweet Rolls
Donuts
Whole Fruit
Fruit Kabobs
Gourmet Cookies
Brownies
Mini Cheesecakes

BEVERAGES

Bottled Soft Drinks
Bottled Water
Lemonade
Bottled Juices
Starbucks Coffee
House Coffee
Hot Chocolate

Other Items Available upon Request

ENTREES

Waited Service or Buffet style with accompaniments, Bread Selection, Tea/Water, and Dessert (Minimum of 30 people for buffet style)

Chicken Piccata
Stuffed Chicken Breast (stuffed with mushroom and wild rice or spinach)
Chicken Gordon Bleu
Roast Prime Rib Au Jus
London Broil with Sherry Mushroom Sauce
Herb Marinated Steak
Beef Tenderloin Tips in Burgundy Sauce
Grilled Pork Tenderloin
Glazed Brown Sugar Ham
Shrimp Creole
Seafood Fettuccini Primavera
Eggplant Parmesan

ACCOMPANIMENTS

SALADS

House Salad
Spinach Salad with Poppy Seed Dressing
Marinated Mushroom Salad
Mandarin Orange Salad
Martha's Vineyard Salad

VEGETABLES

Green Beans Almandine
Whole Green Beans
Steamed Broccoli and Cauliflower
Broccoli with Cheese Sauce
Seasonal Grilled Vegetables
Glazed Carrots
Green Peas

STARCH

Twice Baked Potato
Au Gratin Potatoes
Garlic Rosemary
Roasted Potatoes
Baked Potatoes
Angel Hair Pasta
Fluffy Rice

LUNCHEON

BOX LUNCHESES

All box lunches are served with a side of your choice, potato chips, cookie or brownie, a cold beverage, and proper condiments.

CLASSIC CROISSANT

Croissant with choice of ham or turkey, cheese, served with green lettuce and sliced tomato.

CALIFORNIA CLUB

Sliced turkey breast, ham, crisp bacon, cheese, sprouts, served on toasted multi-grain bread.

SUBMARINE

Choice of ham, turkey, or roast beef, cheese served with lettuce and sliced tomato on submarine bread.

BUFFET

THE GREAT AMERICAN DELI

Deli assortment to include: Baked Ham, Turkey Breast, Roast Bee, American, Swiss and Provolone Cheese, Shredded lettuce, sliced tomato, and pickles.

Assortment of sliced Breads and Rolls

Choice of: Cole Slaw, pasta salad, or macaroni salad

Potato Chips

Brownies or chocolate chip cookies

Water and Tea

THE TROJAN BUFFET

Fresh Fruit

Garden Tossed Salad with dressings

Choice of: Potato Salad, Cole Slaw or Pasta Salad

Premade submarine sandwiches

Choice of: Gumbo, Chicken Quesadilla Casserole or Soup du Jour

Brownies or Cookies

Water and Tea

LUNCHEON SALADS

Salads served with fresh fruit, Tea and Water

GRILLED CHICKEN CAESAR SALAD

Crisp Romaine lettuce topped with grilled chicken breast, Caesar dressing, and finished with Parmesan cheese and homemade croutons.

CHUNKY CHICKEN SALAD

Our famous homemade chicken salad served on a bed of green leaf lettuce.

SIZZLING SALAD

Mixed greens topped with either sizzling chicken, shrimp, or beef tenderloin served with freshly grated cheese, crushed pepper, and croutons.

SANDWICH PLATES

A sandwich plate comes with your choice of fruit salad, marinated olive salad or pasta salad, potato chips, a gourmet bar, and tea and water

TSU REUBEN

ITALIAN STYLE SANDWICH

FLANK STEAK HERO

Other menu selections available on request

SPECIALTY BUFFETS / SPECIALTY SELECTIONS

SPECIALTY BUFFETS

ITALIAN FEAST

Caesar Salad
Garden Fresh Salad with Italian and Ranch Dressing
Pasta with a choice of two sauces: Meat, Alfredo, Pesto, or Marinara
Choice of Baked Lasagna or Italian Sandwiches
Sautéed Vegetables with Red Peppers and Basil
Brownies
Iced Tea and Water

THE PICNIC

Hamburgers with Buns
All Meat Hot Dogs with Buns
Relish Trays
Creamy Cole Slaw
Baked Beans
Potato Chips
Cookies and Brownies
Iced Tea and Water

TROJAN BBQ

Barbeque Chicken Quarters
BBQ Pork Ribs or Sliced BBQ Beef with Buns
Old Fashioned Potato Salad
Ranch Style Baked Beans
Corn Cobbettes
Cornbread
Hot Apple Cobbler
Iced Tea, Water, and Fresh Lemonade

SOUTHERN TRADITION

Tossed Garden Salad with an Assortment of Dressings
Southern Style Fried Chicken
Sliced Honey Glazed Ham
Green Bean Casserole
Baby Lima Beans or Black-Eye Peas
Mashed New Potatoes with Gravy
Home Style Corn Bread
Pecan Pie
Iced Tea and Fresh Lemonade

SPECIALTY SELECTIONS

SALADS *(choose two)*

Garden Tossed Salad
Spinach Salad
Caesar Salad
Seasonal Fruit Salad
Italian Pasta

ENTRÉE *(choose one)*

Prime Rib of Beef
Carved Roast Beef Au Jus
Carved Roast Tenderloin
Carved Honey Baked Ham
Carved London Broil
Carved Pork Loin

VEGETABLES *(choose two)*

Seasonal Sautéed Vegetables
Green Bean Casserole
Steamed Vegetable Medley
Ginger Snap Peas
Stir Fry Medley
Baked Herb Tomatoes
Buttered Broccoli

POTATO, RICE, PASTA *(choose one)*

Whipped New Potatoes
Scalloped Potatoes
Roasted Red Potatoes
Bow Tie Pasta
Fettuccini Pasta
Wild Rice
Rice Pilaf

CHEF CHOICE *(choose one)*

Chicken with Mushrooms
Herb Baked Chicken
Sliced Glazed Ham
Chicken Parmesan
Baked Lasagna (meat or vegetarian)

BREADS *(choose one)*

Yeast Rolls
Corn Bread Muffins
Mini Croissants
Garlic French Bread

DESSERTS

Pies (Apple, Peach, Cherry, Pecan)
Key Lime Pie
Cobbler (Apple, Peach, Blueberry)
Chocolate Layer Cake
Cheesecake
Crème Pies (chocolate, lemon, coconut, strawberry)

Other Selections Available Upon Request

HORS D'OEUVRES / BEVERAGES

HORS D'OEUVRES

HOT

Cocktail Meatballs (Swedish, Barbeque, Italian)
Buffalo Wings
Chicken Tenders with Sauce
Petite Quiche
Chicken Drummettes
Spicy Cajun Chicken Bites
Mini Pigs in a Blanket
Sausage Mushroom Caps
Baked Brie
Hot Spinach and Artichoke Dip
Hot and Spicy Crab Dip with Bagel Chips
Bacon and Cheese Potato Skins
Jalapeno Peppers
Rotel Dip

COLD

Assorted Finger Sandwiches
BLT Canapés
Fresh Fruit Tray/Display
Strawberry Yogurt Dip
Marshmallow Crème Dip
Vegetable Tray with Dip
Cheese Tray/Display with Crackers (Domestic or Imported)
Cheese Stars or Straws
Tortilla Pinwheels
Spinach Stuffed Cherry Tomatoes
Ice Gulf Shrimp with Cocktail Sauce
Mini Rolls (Choice of Roast Beef, Turkey, and Ham) Served with Mustard Sauce

Cheese Ball with Crackers
Deviled Eggs
7 Layer Fiesta Dip
Ranch Dip
Spinach Dip
Cilantro Salsa with Tortilla Chips
French Onion Dip
Water Chestnut Dip
Dipped Strawberries
Mini Bars and Brownies

Potato Chips
Tortilla Chips
Bagel Chips
Pretzels
Snack Mix
Mixed Nuts
Butter Nuts
Petit fours
Cookies
Gourmet Bars

BEVERAGES

Sparkling White Grape Punch
Sparkling Fruit Punch
TSU Punch
Citrus Punch
Sherbet Punch

Hot Coffee
Hot Teas
Fresh Squeezed & Bottled Juices
Bottled Water & Bottled Soft Drinks
Sweet & Unsweet Iced Tea

Sodexo Troy University
236 Adams Center
Troy, AL 36082
334-670-3454