



Our Favorite Flavours of Spring Catering Specials

King's College Catering
(570) 208-5900 extension 5276



Halibut
Saltimbocca



Flat Iron Steak with
Arugula Pesto



Honey Fig Pastry

KingsDining.com

Cold Cut Buffet

Potato Salad
Bulk Potato Chips
Assorted sliced Breads
Sliced Deli Ham, Turkey and Roast Beef
Relish Tray

Sliced American and Swiss Cheese
Lettuce, sliced Tomatoes and Onion
Iced Water and Iced Tea
To include appropriate condiments
\$8.50 per guest

All Lunch and Dinner menus come with brownies or cookies.
Upgrade your dessert for a small additional cost per guest to any of these seasonal options.

Desserts

Honey Fig Pastry

Fantastic little Puff Pastry triangles stuffed with sweet mashed Figs, Honey, Mint, and a pinch of Lemon Zest
\$3.50 or add \$.75 to any Lunch or Dinner Entree

Chocolate Chess Bar

Chocolate Chess-Pie-Like Bar Cookies with a cake base and sweet, rich Chocolate Upper --
Wickedly Delicious!
\$2.50 or add \$.50 to any Lunch or Dinner Entree

Raspberry Almond

Scrumptious Raspberry Bars with a layer of Raspberry Jam, and a crumbly Cookie Topping, sprinkled with toasted Almonds
\$3.50 or add \$.75 to any Lunch or Dinner Entree



Spring catering specials and prices are available through April 2012.

Your Campus Catering Team is proud to offer these special catering menus during Spring 2012.

Our talented catering culinarians have taken advantage of Spring flavours by creating delightfully new dishes featuring the flavours 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.



Appetizers

Choice of 3 Selections
(Mix with Our Regular Items)
1st Hour \$5.95PP 2nd Hour \$3.00PP

Endive with Goat Cheese, Fig and Honey Glazed Pecans
Endive leaves cradling Goat Cheese Wedges, Honey Roasted Pecans, and Sweet Figs, drizzled with Port Wine Syrup

Sun-Dried Tomato & Gorgonzola Bruschetta
Toasted Crouton topped with savory Sun-Dried Tomato & Olive Tapenade

Salads

Tossed Garden Salad with Garbanzo Beans, Cucumbers and Tomatoes
Iceberg and Romaine Lettuce in Balsamic Vinaigrette, tossed with shredded Carrot, Garbanzo Beans, Cucumber & Tomato
\$2.95 per guest \$1.50 with any entrée

Pear and Fresh Spinach Salad with Cranberry Vinaigrette
Fresh Spinach tossed with Cranberries, chopped Red Onion, Pears, Slivered Almonds and Feta Cheese Tossed with Cranberry Vinaigrette
\$2.95 per guest \$1.50 with any entrée

Spinach Salad with Oranges and Strawberry
Baby Spinach tossed with Oranges, Strawberries, and Sweet Candied Pecans, drizzled in our house Poppy Seed Dressing
\$2.95 per guest \$1.50 with any entrée



Choice of 3 Selections
(Mix with Our Premium Items)
1st Hour \$6.95PP 2nd Hour \$4.00PP

Chipotle Maple wrapped Chicken Breast
Succulent Chipotle and adobo-marinated Chicken Morsels wrapped in a strip of Bacon & tossed gently in Maple Syrup

Entrées

All entrées are served with house salad and dressing, rolls, butter, iced tea, iced water and coffee.

Vegetarian Stuffed Portobello Caps
Portobello Stuffed Mushroom Caps Layered with Sautéed Vegetables and a Seasoned Mozzarella blend. Baked until tender, drizzled with Vinaigrette and Sprinkled with Feta
\$12.50 per guest

Cod Saltimbocca
Baked Cod Filet wrapped with Prosciutto and topped with thinly shaved Pecorino Romano Cheese.
\$16.95 per guest

Flat Iron Steak with Arugula Pesto
Flat Iron Steak marinated in Olive Oil, Parsley, Rosemary, and Thyme, grilled medium rare, drizzled with Arugula Pesto served with an herb crusted broiled Tomato
\$15.95 per guest



Seasonal Feature:

THE MEDITERRANEAN CLUB
COASTAL MEDITERRANEAN CUISINE
SODEXO RESTAURANT SERIES

Grilled Lamb Burgers
Ultimate Grilled Lamb Sliders with Feta, Oregano and Garlic topped with fresh Tzatziki Sauce, on Pita Bread
\$10.95 per guest

Chicken Milanese
Golden Brown Chicken Breast breaded with Parmesan, served with Lemon Wedge, creamy Mashed Potatoes blended with fresh Garlic and grilled Vegetables
\$11.50 per guest

Baked Cod Pepperonata
Crispy oven fried Cod topped with Peppers, Tomato, Onion and Garlic, served with Cornmeal Pudding with Garlic and Parmesan, and sautéed Broccoli Rabe
\$16.95 per guest

Toasted Angel Food Cake with Strawberries
Toasted Angel Food Cake topped with Balsamic Macerated Strawberries and Chocolate Sauce
\$2.50 or add \$.50 to any Lunch or Dinner Entree

Spring Catering Specials and Prices are available through April 2012.

