



## APPETIZERS

*Our catering department provides high quality plastic serveware or eco-friendly serveware as a standard for all our events. Eco-friendly serveware or china are available upon request. Minimum 3 dozen per order.*

### GRILLED CHICKEN LETTUCE WRAP

Sliced grilled chicken with sautéed onions and peppers served with pico de gallo inside a lettuce leaf wrap.  
**\$21.00 per dozen**

### PACIFIC SHRIMP COCKTAIL

Wasabi grilled shrimp on delicate seaweed salad with one crispy sesame wafer and a smattering of matchstick red peppers.  
**\$24.00 per dozen**

Summer Catering Specials and Prices are available through August 2014.



COLD POACHED  
SALMON PLATE

## MIX & MATCH SALAD & SANDWICH \$13.00 per guest

*Pick two items: ½ Salad and ½ Sandwich served with Assorted Fresh Dinner Rolls, Butter, Coffee, Decaffeinated Coffee, Teas with Hot Water, Iced Tea and Iced Water. Services include linen-draped service tables, setup and clean up. Consult with our catering team on adding a soup to your offering for an additional \$2.49 per guest.*

### COLD POACHED SALMON PLATE

Chilled poached salmon fillet on a bed of mesclun topped with mango salsa and ribbons of beet and saffron sauces.

### INSALATA CAPRESE WITH ASPARAGUS SALAD

Grilled asparagus paired with pesto rubbed plum tomatoes and fresh mozzarella with a drizzle of balsamic reduction.

### DOMINICAN BLACK BEAN MANGO SALAD

Black bean and mango salad with green, jalapeño, red peppers, raisins, lime juice and honey.

### HONEY BBQ CHICKEN SANDWICH

Balsamic grilled chicken with honey-BBQ ranch dressing, roasted onions, lettuce and tomato on a multigrain roll.

### PORTOBELLO RUSTICO

Roasted balsamic Portobello with fresh mozzarella, roasted tomato salsa, baby spinach and tomato on a multigrain roll.


## ENTRÉE SALADS & ENTRÉES

*All Entrées are served with a House Salad and Dressing, Rolls, Butter, Coffee, Decaffeinated Coffee, Teas with Hot Water, Iced Tea and Iced Water. Services include, linen-draped service tables, setup and clean up.*




LEMON AND THYME  
SEARED CHICKEN  
BREAST

## ENTRÉE SALADS

**STRAWBERRY FIELDS SALAD **  
Salad greens topped with grilled chicken, fresh strawberries, mandarin oranges and almonds in honey mustard dressing.  
**\$12.00 per guest**

### SAVORY SUMMER

**WATERMELON SALAD  **  
Juicy watermelon and ripe tomato tossed with feta cheese, olive oil, mint and toasted almonds over arugula mixed greens.

**\$10.00 per guest**

## ENTRÉES

### LEMON AND THYME SEARED CHICKEN BREAST




Chicken breast marinated in garlic, thyme, oil and lemon zest, then seared quickly to maximum juiciness. Served with creamy fontina risotto cakes breaded in crushed croutons and fried crispy golden, served with chive oil and grilled fresh asparagus spears.  
**\$22.00 per guest**

### GRILLED SHRIMP SPIEDINI WITH GREMOLATA

Charbroiled garlic marinated shrimp accompanied by whole-grain farro with mushrooms, almonds and grilled yellow squash in garlic and balsamic marinade.  
**\$24.00 per guest**

### QUINOA PRIMAVERA

Quinoa simmered with onion, celery, carrots, garlic, tomato and Italian parsley served with crunchy strips of oven fired garlic flatbread.  
**\$18.00 per guest**

 GLUTEN FREE  
 VEGETARIAN  
 MINDFUL



## SUMMER BARBECUE BUFFETS

Experience a time honored tradition with a few special touches to add on for a BBQ!

### SALADS \$4.00 per guest for each item

- Cucumber Tomato Salad GF VG
- Jicama Cilantro Slaw GF VG
- Whole Seasonal Fruit GF V
- Chipotle Roasted Sweet Potato Salad GF VG

### ENTREES \$10.00 per guest for each item

- Caribbean Pork Loin with Pickapeppa Sauce
- Grilled Jerk Chicken Breast GF
- Mojo Criollo Flank Steak GF
- Grilled Tofu with Cilantro Vinaigrette V

### ACCOMPANIMENTS \$2.50 per guest for each item

- Island Style Roasted Vegetables GF V
- Elotes (Street Style Grilled Corn) GF V
- Roja Roasted Potatoes GF V

### DESSERTS \$4.00 per guest for each item

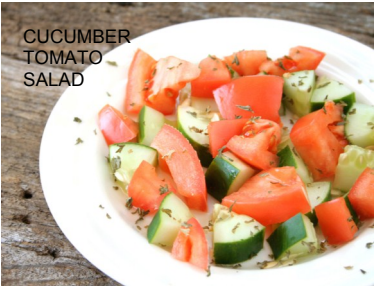
- Fresh Watermelon Wedge GF
- Flan De Queso GF
- Ice Cream Novelties



### SUMMER SALSA & CHIPS

\$8.00 per guest  
A great way to cool off in the afternoon or evening with salsa! Select 3 Salsa's and accompany with your choice of tortilla chips.

- Black Bean, Tomato & Corn Salsa GF V
- Pico De Gallo GF VG
- Roasted Salsa GF VG
- Roasted Onion-Habañero Salsa GF VG
- Avocado Salsa Verde GF VG
- Watermelon Salsa GF V
- Baked Tortilla Chips GF VG
- Fried Tortilla Chips GF VG



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Catering Department Name  
(231) 995-1403  
catering@nmc.edu

## BEVERAGES & DESSERTS

A little summer indulgence to add onto for an afternoon delight.

**LEMONADE BAR**  
Raspberry Infused Fresh Made Lemonade GF  
Mango Lemonade GF  
Strawberry Lemonade  
\$13.00 per gallon



**LOCAL FARMER'S MARKET BAR**  
Bowls of sliced peaches, plums, and blueberries served with sliced pound cake, biscuits and whipped cream.  
\$5.00 per guest

**PIÑA COLADA PIE**  
A creamy, delicious piña colada pie in a hand pressed graham cracker crust, sprinkled with tasty toasted coconut.  
\$4.00 per guest

**STRAWBERRY SHORTCAKE**  
Sugar cookies layered with fresh strawberries and whipped cream.  
\$3.50 per guest

