

savory summer classics

CATERING SPECIALS

Summer 2011



Hors D'oeuvres



Smoked Salmon on Rye with Popped Capers & Meyer Lemon

Tender smoked salmon over crustless rye, with decorative piped boursin and a sprinkling of lemon zest and capers on top.
\$2.79 per guest

Baby Squash stuffed with Ratatouille & Chèvre

Tiny baby squash cups roasted into sweetness, filled lightly with ratatouille and capped with a dot of savory chèvre.
\$3.29 per guest

Salad

Insalata Caprese Platter with Asparagus

Grilled asparagus paired with pesto rubbed plum tomatoes and fresh mozzarella with a drizzle of balsamic gastrique.
\$6.59 per guest



Field Greens, Watermelon & Feta Salad

A cool fresh salad of bold chunked feta and sweet watermelon over fresh field greens in delicate Champagne vinaigrette.
\$3.79 per guest

Your Campus Catering Team is proud to offer these special catering menus during the Summer of 2011. To place an order or speak with the catering department, please call or email:



Auraria Catering
(720) 932-6100
aurariacateringCO.CAM@sodexo.com

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Our talented catering culinarians have taken advantage of the cool and refreshing flavors of summer by creating delightfully new dishes featuring the season's best fruits and vegetables, perfect for those hot summer days. These delicious flavors of the season are at their peak making these dishes available for a limited time. Contact our catering department to schedule your next event with delicious food and impeccable service.

Entrées

All entrée's are served with a house salad and dressing, rolls, butter, Iced Tea, Iced Water and Coffee.



Porcini Crusted Beef Tenderloin with Sherry Mushroom Demi-Glace

Succulent tenderloin steaks with a crisp, dried porcini crust, pan seared and served with an elegant sherry demi-glace, mashed potatoes and grilled tomatoes.

\$29.39 per guest

Lemon & Thyme Seared Chicken Breast

Chicken breast marinated in garlic, thyme, oil and lemon zest, then seared quickly to maintain juiciness.

\$18.79 per guest

Roasted Vegetable Cheesecake

Roasted red peppers, zucchini, yellow squash and carrots in a sun-dried tomato cream cheese sauce.

\$8.69 per guest



Trays, Dips & Tabled Stations

Apricot Amaretto Fruit Dip

Sweet cream cheese dip infused with apricot and amaretto served with cubed seasonal fresh fruit.

\$5.89 per guest

Seafood Martini

Chilled calamari, scallops, and crab in a vodka cocktail sauce garnished with a shrimp and olive skewer.

\$8.79 per guest



Dessert

Phyllo Cups with Strawberries & Cream

Fresh sweet strawberries topped with whipped cream in a crispy cinnamon sugar phyllo cup.

\$3.69 per guest



Piña Colada Pie

A creamy, delicious piña colada pie in a hand pressed graham cracker crust, sprinkled with tasty toasted coconut.

\$3.59 per guest

Key Lime Cheesecake Melba

A delightful combo of key lime cheesecake, whipped cream and fresh summer fruit, served cold and sprinkled with almonds.

\$2.29 per guest



Summer Catering Specials and Prices are available through August 2011.

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