

Sodexo Catering Specials - Fall 2009

The flavors of the season are at their peak; warm fall days and cool crisp nights heighten the tastes of many of our favorite fruits and vegetables.

With harvest season just around the corner, our talented catering chefs take great pride in using these fresh seasonal items to prepare a variety of delightful new dishes for you to try for a limited time.

Contact our catering department to schedule your next event with delicious food and impeccable service!

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Appetizers

Sausage and Sweet Potato Skewers

Bourbon-Glazed Sausage and Sweet Potato Skewers.

\$10.00/dozen

Spiced Pumpkin Sip Soup

Warm Velvety Pumpkin with Onions, Shallots, Sherry, Spices and Cream Served with a Dollop of Unsweetened Cream and a Dash of Cinnamon.

\$2.49/person or add to any meal for \$2.00/person

Sun Dried Tomato & Gorgonzola Bruschetta

Toasted French Bread Topped with a Sun-Dried Tomato, Kalamata Olive, and Caper Tapenade and Gorgonzola Cheese Broiled to Perfection.

\$10.70/dozen

The Sodexo logo features the word "sodexo" in a white, lowercase, sans-serif font. A small white star is positioned above the letter "o".

Entrees

Veal Portobello Ravioli with Sun-Dried Tomato Cream Sauce

Large Ravioli in a Sun-Dried Tomato Pesto Alfredo Cream-Sauce. Served with Fresh Rolls and Butter, Cherry, Blue Cheese and Toasted Pecans Salad with Our Homemade Balsamic Vinaigrette, and Your Choice of Our Special Desserts to the right, Iced Tea and Iced Water.

\$12.19/person

Tuscan Style Turkey Breast

Turkey Breast Marinated in Olive Oil, Wine, Lemon, Garlic, Sage, Salt and Pepper. Served with Potatoes Rustica, Fresh Sautéed Zucchini, our Garden House Salad and Fresh Rolls. Your Choice of Our Special Desserts to the right, Iced Tea and Iced Water.

\$14.39/person

Pork Medallions with Pumpkin-Cranberry Pan Sauce

Accompanied with Wild Rice and French Green Beans. Start your meal with our Garden House Salad with Balsamic Vinaigrette and Fresh Rolls. Served with Your Choice of Our Special Desserts to the right, Iced Tea and Iced Water.

\$16.39/per person

Desserts

Double Layer Pumpkin Pie

A Double Layer Delight of Cream Cheese Filling on the bottom and a Pumpkin Pudding on top served in a Graham Cracker Crust.

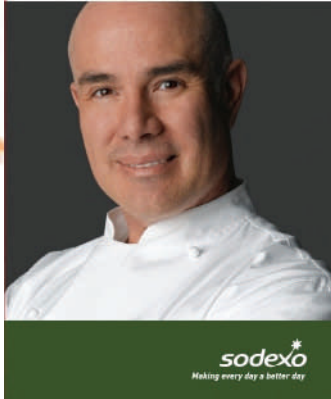
\$2.00/person (if ordering a la cart)

Apple Walnut Caramel Tart

Individual Delights of Fresh Granny Smith Apples with Cinnamon and Sugar in a Puff Pastry and Cream Cheese Shell, Topped with Crushed Walnuts Baked to a Golden Brown and Drizzled with Caramel and Powdered Sugar.

\$2.99/person (if ordering a la cart)

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Party Packages

Chips

with Celebrity Chef Roberto Santibanez Salsas

House Made Yellow Corn Tortilla Chips
Served with Three of Chef Roberto Santibanez
Own Salsas, Including Pico De Gallo,
Cruda Verde Salsa and
Roasted Chipotle Tomatillo Salsa.
\$1.49/person



Delightful Bars

An Assortment of Buttery Rum Pecan Brownies,
Caramel Apple Bars and Oreo Pumpkin Cheesecake Squares.
Small Tray (10-12 pp) \$18.19
Large Tray (22-24pp) \$36.39

Mulled Cider

A Fall Favorite, Warm Apple Cider with Cinnamon, Cloves Nutmeg and Allspice.
\$19.99/gallon

Your Campus Catering Team is proud to offer these special catering menus during the Fall of 2009. To place an order or speak with the catering department please call or email:

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