

Our talented catering culinarians have taken advantage of spring FLAVOURS by creating delightfully new dishes featuring the best of the season. These delicious dishes are available only for a limited time. Contact our catering department at 256-782-5555 to schedule your next event with delicious food and impeccable service.

FLAVOURS OF SPRING



BREAKFAST Á LA CARTE SELECTIONS & ADD ONS



TRAIL MIX PARFAIT

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310 cal | 1 parfait
Vanilla Greek yogurt layered with dark cherry compote, with house made trail mix of almonds, walnuts, flax & sesame seed.
\$5.99 per guest

MINDFUL EGGS BENEDICT AND FRESH FRUIT

150 cal | 1 Benedict + ¼ cup fruit
Toasted whole wheat English muffin, mashed avocado, ham, sautéed spinach & onion, steamed egg beaters, hollandaise sauce.
\$6.99 per guest

PREMIUM ADVENTURE BOX TAKEAWAYS

SALMON COBB CRUDITE ADVENTURE BOX

420 cal | 1 box
Salmon, bacon, hard cooked egg, cucumbers, banana peppers and tomatoes with crostini and pickle dip.
\$9.99 per guest

SEOUL ADVENTURE BOX

560 cal | 1 box
Korean grilled chicken, Asian noodles, pickled carrots, wilted spinach, toasted sesame seeds, edamame & lemongrass sauce.
\$7.99 per guest



SEOUL ADVENTURE BOX

PREMIUM TAKEAWAYS SALADS & SANDWICHES

TAHINI GINGER CRUNCH WRAP

330 cal | 1 wrap
Non GMO tortilla, cucumber, peppers, snap peas, apple cider cabbage slaw, tossed with a tahini almond ginger dressing.
\$12.99 per guest



THAI TUNA PITA WITH SPICY GINGER LIME VINAIGRETTE

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420 cal | 2 pita halves
Thai tuna salad with spicy ginger lime vinaigrette, cucumbers, cilantro, red onions and carrots in a pita pocket.
\$14.99 per guest

KOREAN NOODLE SALAD WITH CHICKEN

650 cal | 1 salad
Korean style noodles, stir fry vegetables and chicken with a Korean barbecue sauce.
\$14.99 per guest

SERVED LUNCHEONS & DINNERS

MEXICAN MEATLOAF WITH ROASTED WEDGE POTATOES

530 cal | 1 plate
Meatloaf seasoned with bread crumbs, taco seasoning, onions, carrots and peppers with Mexican glaze served with potatoes.
\$18.99 per guest

SPICY TOASTED JASMINE RICE AND CHICKEN

570 cal | 12 oz.
Jasmine rice with chicken breast, jalapeño peppers, dried cranberries, green onions and cilantro.
\$18.99 per guest

BAKED TILAPIA WITH ANCHOVY LEMON BUTTER

190 cal | 1 fillet + 1 tablespoon sauce
Baked tilapia with an anchovy lemon butter sauce.
\$19.99 per guest

SPINACH, BEETS AND CABBAGE SALAD WITH PUFFED AMARANTH

190 cal | 8 oz.
Baby spinach, red onion, cabbage, jicama, beets, pineapple, avocado and puffed amaranth with a soy and cider vinaigrette.
\$17.99 per guest

Consult with our catering team on adding a soup du jour to your package for an additional \$2.49 per guest.

 VEGAN  VEGETARIAN  MINDFUL

Jacksonville State University Catering
(256) 782-5555
dcotton@jsu.edu

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FLAVOURS
by sodexo*

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HORS D'OEUVRES

GINGER SHRIMP WITH TOMATO RELISH

25 cal | 1 skewer + 1 teaspoon relish
Skewered Shrimp Marinated in Ginger, Garlic and Cilantro, Served with a Sweet Tomato Relish.
\$19.99 per dozen

FRENCH GREEN LENTIL CANAPE

45 cal | 1 canape
Pan Crusted Italian Seasoned Lentil and Navy Bean Patty on a Flat Bread Triangle Topped with Charred Tomato Jam.
\$14.99 per dozen



SPECIALTY STATIONS

\$15.99 per guest

HAPPY DAYS 50'S DINER

MINI GRILLED CHEESE SANDWICH V

370 cal | 1 sandwich
The classic grilled cheese Texas style...gooey melted American cheese between crunchy golden brown slices of Texas toast.

MINI CREAMY TOMATO BASIL SOUP V

70 cal | 4 oz.
Creamy tomato soup with fresh vegetables and basil.

MINI CHEESEBURGER SLIDERS

180 cal | 1 slider
Mini burgers topped with American cheese and our Signature Sauce.

CORNDOGS 360 cal | 1 corndog

POTATO SALAD V

142 cal | 3 oz.
Red potatoes, hard-cooked eggs, celery, green onion and sweet pickle blended with Mayonnaise

FRIZZLED ONION RINGS V

30 cal | 1 oz.

GOURMET ROOTBEER FLOAT V

100 cal | 4 oz.
CHOCOLATE MILKSHAKES
Ice cream blended with milk and chocolate syrup until smooth and creamy.



BEVERAGES & DESSERTS

CUCUMBER LIME AQUA FRESCA

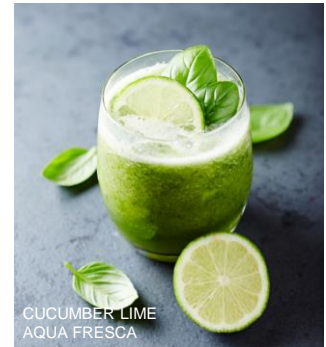
150 cal | 8 oz.
Cucumber, lime juice, spearmint and sugar.
\$1.99 per guest

AMARETTO CHEESECAKE WITH OREO V

470 cal | 1 slice
Cheesecake with Oreo crust and almond filling, topped with sour cream and toasted almonds.
\$4.29 per guest

BUTTERY RUM PECAN BROWNIES

430 cal | 1 PIECE
Buttery rum infused brownie studded with pecans and butterscotch chips.
\$3.99 per guest



Spring Catering Specials and Prices are available through May 2017.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

Additional nutritional information available

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