

Spring & SUMMER CATERING SPECIALS

It was a wise person that once said—'Life is uncertain so eat dessert first!' We have taken the same approach with this menu and decided to tempt you with some delicious treats that our bakers have whipped up for you this season.

Desserts

Banana Pot Stickers \$1.69/person

Double Apple Cinnamon Turnovers \$1.09/person

Rice Krispie Roll Tray

A unique taste treat with Rice Krispie Treats rolled flat and filled with delightful items then rolled and sliced like a to form tempting pinwheel treats. Your tray will come with Carmel Fudge Rice Krispie Rolls, Berries and Cream Rice Krispie Rolls, and Peanut Butter and Banana Rice Krispie Rolls.

Small Tray-4 of each pinwheel treats \$6.39

Large Tray-8 of each pinwheel treats \$12.69

Beverage

Mint Iced Tea

Fresh brewed Iced Tea steeped with Fresh Mint. A truly refreshing beverage as the weather begins to warm up. \$24.99/gallon



NNU Catering
(208) 467-8660
claricesummers@nnu.edu



Your Campus Catering Team is proud to offer these special catering menus during the Spring and Summer of 2010. To place an order or speak with the catering department please call or email:

Northwest Nazarene University Catering
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sodexo

Thai and Vietnamese Cuisine: A Magical Experience

FEATURING THE SIGNATURE FLAVORS OF

Chef Mai Pham



The culture and cuisine of Thailand and Vietnam is being spread to campuses across the country in Thai and Vietnamese Cuisine: A Magical Experience. Sodexo is proud to be able to partner with World-Renowned Master Chef Mai Pham showcases her mastery of Thai and Vietnamese cuisine. For a very limited time you have the opportunity to taste a colorful tribute to these cultures and immerse your senses in the flavors and magic these three appetizers and two entrees by Chef Mai Pham.

Appetizers

Chicken Satay	\$2.19/person
Tofu Veggie Rolls	\$2.59/person
Hanging Pork Plate	\$2.19/person

Entrees

Ginger Sesame Salad with Chicken

Asian Salad Mix tossed with Napa Cabbage, Onion, Cilantro, Peanuts and Oriental Sesame Dressing, and topped with Lemongrass Grilled Chicken Breast and Toasted Sesame Seeds. Served with Fresh Bread and Butter, a Choice of Our Seasonal Desserts, Iced Tea and Iced Water.

This salad is also available with Sesame Grilled Tofu for the perfect vegetarian entrée.

\$7.39/pp

Vietnamese Chicken 'Banh Mi' Sandwich

A Lemongrass Grilled Chicken Breast served on a French Baguette topped with Marinated Carrots, Onions, Cilantro, Thai-Basil, Cucumbers and Fresh Jalapenos. Served with a Fresh Cucumber Salad, a Choice of Our Seasonal Desserts, Iced Tea and Iced Water.

\$6.59/pp

Entrees

Citrus Crusted Baked Tilapia

A Tilapia Filet that is baked with a Bread Crumb and Lemon and Orange Peel Crust. Served with Orzo and Rice Pilaf, and Sautéed Asparagus with Grape Tomatoes and Fresh Herbs. Your meal includes a Spinach and Mandarin Orange Salad, Fresh Bread and Butter, and a Choice of one of Our Seasonal Desserts, Iced Tea and Iced Water.

\$12.69/pp

Eggplant with Sesame Sauce

Vegetarian

Fresh Japanese Eggplant stir fried with Garlic, Green Onions, Ginger Root and Sesame Sauce. Served with a Spinach and Mandarin Orange Salad and Fresh Bread. Your Choice of Our Seasonal Desserts. Iced Tea and Iced Water.

\$9.59/pp

Bacon Wrapped Pork Tenderloin

Marinated Pork Tenderloin Medallions wrapped with Bacon roasted to perfection and topped with Balsamic Vinegar reduction. Accompanied with Herb Roasted Baby Red Potatoes and Sautéed Asparagus with Grape Tomatoes. Start your meal with our seasonal Mandarin Orange and Spinach Salad and Fresh Bread. Served with Your Choice of Our Seasonal Desserts, Iced Tea and Iced Water.

\$20.29/pp

Buffets

Citrus Crusted Baked Tilapia, and Eggplant with Sesame Sauce

\$13.69/pp

Bacon Wrapped Pork Tenderloin, and Eggplant with Sesame Sauce

\$21.29/pp



Spring and Summer Catering Special available through July 2010