

SLC Fresh 2023-2024 Catering Guide



Welcome to SLC Fresh Catering

Welcome to SLC Fresh Catering. Whether you are planning a simple breakfast or an upscale luncheon, you will find all of our most popular menu selections in this guide. We pride ourselves on our ability to meet your needs with style and creativity, assuring the success of your event.

GUIDE INDICATOR KEY

(V) Vegetarian (VE) Vegan (N) Contains Nuts

Breakfast

BREAKFAST BUFFETS

Academic Continental Breakfast (v)

An assortment of freshly baked scones, muffins and bagels with cream cheese, butter and jelly accompanied by freshly brewed coffee, tea, orange juice and iced water

4.99
Per Person

Academic Continental Breakfast with Fruit (v)

An assortment of freshly baked scones, muffins and bagels with cream cheese, butter and jelly, sliced seasonal fruit and freshly brewed coffee, tea, orange juice and iced water

8.69
Per Person

Breakfast on the Run

A selection of breakfast sandwiches, Chobani yogurt cups, freshly brewed coffee, tea, orange juice and iced water

9.99
Per Person

Sandwich selections: Bacon, Egg and Cheddar Croissant
(Please choose two) Turkey Bacon, Egg White, Spinach and Swiss Wrap
Ham, Egg and Swiss English Muffin
Sun-dried Tomato, Egg White and Pepper Jack Wheat Ciabatta (v)

Yogurt Continental Breakfast (v)

An assortment of freshly baked scones, muffins and bagels with cream cheese, butter and jelly, Greek yogurt, granola and berry parfaits and freshly brewed coffee, tea, orange juice and iced water

9.99
Per Person



Breakfast

BREAKFAST BUFFETS

SLC Breakfast

17.89

An assortment of freshly baked scones, muffins and bagels with cream cheese, butter and jelly, choice of entrée, egg selection and two breakfast meats and freshly brewed coffee, tea, orange juice and iced water

Per Person

Entrée selections: Buttermilk Pancakes (V)
Blueberry Pancakes (V)
Challah French Toast (V)

Egg selections: Cage-free Scrambled Eggs (V)
Individual Egg Frittatas (V)

Breakfast meat selections: Smoked Bacon
Country Sausage
Canadian Bacon
Turkey Bacon
Turkey Sausage

SLC Deluxe Breakfast

21.99

An assortment of freshly baked scones, muffins and bagels with cream cheese, butter and jelly, choice of entrée, egg selection and two breakfast meats and freshly brewed coffee, tea, orange juice and iced water

Per Person

Entrée selections: Strawberry Mascarpone Stuffed Challah French Toast (V)
Challah French Toast with Caramelized Bananas (V)
Lemon-Ricotta Pancakes (V)

Egg selections: Cage-free Scrambled Eggs (V)
Sun-dried Tomato and Goat Cheese Frittata (V)
Individually Baked Eggs with Spinach and Parmesan (V)
Asparagus and Fontina Quiche (V)

Breakfast meat selections: Maple Cured Bacon
Applewood Smoked Sausage
Turkey Bacon

Breakfast

BREAKFAST À LA CARTE

Choose from our full selection of pastry items baked fresh daily or add delicious fruits and yogurts to your menu, conveniently offered a la carte

Assortment of fresh baked bagels (V) with cream cheese, butter and jelly	20.99 Per Dozen
Fresh Baked Muffins (V) (limit two selections) Choose from blueberry, bran, corn, cranberry, chocolate chip or banana nut	23.89 Per Dozen
Sweet Danish (V) (limit two selections) Choose from cherry, cheese, apricot or apple	23.89 Per Dozen
Flaky Croissants (V) Light and buttery and baked fresh daily	19.39 Per Dozen
Chocolate (V) or Almond Croissants (V)(N)	23.89 Per Dozen
Tea Breads (V) (serves 12 – 16 guests) Choose from marble, lemon poppy, blueberry or vanilla	29.89 Per Loaf
Hand Fruit (minimum order of 6) Choose from apples, oranges or bananas; delivered fresh daily	1.89 EA
Individual Greek Yogurt Cups (minimum order of 6)	3.99 EA
Individual Greek Yogurt and Berry Parfaits (minimum order of 6)	4.89 EA
Individually Packaged Granola Bars	1.99 EA
Small Fruit Tray (serves 10)	30.79 EA
Large Fruit Tray (serves 25)	63.99 EA
Egg and Cheddar Quiche (V) (serves 6)	20.99 EA
Egg, Ham and Swiss Quiche (V) (serves 6)	23.89 EA
Egg, Roasted Vegetable and Asiago Quiche (V) (serves 6)	22.49 EA

Breakfast

BREAKFAST À LA CARTE

Breakfast Sandwiches (minimum order of 6) 4.99 EA

Sandwich selections: Bacon, Egg and Cheddar Croissant
Turkey Bacon, Egg White, Spinach and Swiss Wrap
Ham, Egg and Swiss English Muffin
Sun-dried Tomato, Egg White and Pepper Jack Wheat Ciabatta (V)

Individual Breakfast Frittatas (minimum order of 6) 4.99 EA

Frittata selections: Sun-dried Tomato, Basil and Mozzarella (V)
Roasted Red Pepper, Asparagus and Boursin (V)
Caramelized Onion, Chive, Potato and Cheddar (V)
Turkey Bacon, Herbs and Cheddar

Nova Smoked Salmon Platter (minimum 10 people) 13.69
Thinly sliced smoked salmon with whipped cream cheese, diced red onion, chopped egg, capers, sliced tomato, cucumbers and miniature bagels Per Person

BREAKFAST BEVERAGES

Freshly brewed Double Barrel regular and decaf coffee and Bigelow teas 2.69
Per Person

Orange, Apple or Cranberry Juice 2.29
Per Person

Fresh Brewed Iced Tea 2.09
Choose from regular, peach or raspberry Per Person

San Pellegrino 4.99
Per Bottle

Fruit Infused Water (serves 20) 22.29 EA

Lunch

SANDWICHES AND WRAPS

Classic Sandwiches and Wraps (limit three selections)

11.49

Per Person

Sandwiches and wraps are served on a selection of fresh breads and wraps with house-made potato chips, pickles and fresh baked cookies and are complemented by fresh brewed iced tea or lemonade and iced water

Sandwich and wrap selections:

Roast Beef and Cheddar, Smoked Ham and Swiss, Chicken Caesar, Albacore Tuna Salad, Chicken Salad, Roasted Vegetable and Hummus (V)

Signature Selections (limit three selections)

13.19

Per Person

Sandwiches are served on a selection of fresh artisanal breads with house made potato chips, pickles and fresh baked cookies and are complimented by fresh brewed iced tea or lemonade and iced water

Signature sandwich selections:

- Roast Beef, Caramelized Onions, Arugula and Bleu Cheese on Ciabatta Roll
- Ham, Swiss Cheese, Dijon Mustard and Tarragon Spread on Baguette
- Prosciutto, Hard Salami, Capicola, Provolone, Tomatoes and Olive Tapenade on Italian Bread
- House Roasted Turkey, Brie, Whole Grain Mustard, Tomatoes and Mixed Greens on Multigrain Roll
- Southwestern Turkey, Tomato, Greens and Avocado-Cilantro Spread on Baguette
- Grilled Chicken, Roasted Red Peppers, Fresh Mozzarella and Spinach on Ciabatta Roll
- Rotisserie Chicken, Cheddar, Spinach, Red Onions, Tomatoes and Chipotle Ranch on Kaiser
- Tarragon Chicken Salad with Granny Apples and Mixed Greens on Cranberry Walnut Bread (N)
- Albacore Tuna Salad with Capers, Lemon Aioli and Leaf Lettuce on Multigrain Bread
- Fresh Mozzarella, Roma Tomatoes and Fresh Basil and Garlic Aioli on Focaccia Bread (V)
- Cannellini Bean Mash with Garlic and Tahini, Roasted Peppers and Eggplant on Flatbread (V)
- House Roasted Beets, Goat Cheese and Baby Spinach on Whole Wheat Roll (V)

PARTY SUBS

Three Foot Party Sub (serves 10 - 12)

83.99 EA

Fresh baked roll with house roasted meats, sliced cheeses and fresh toppings

Six Foot Party Sub (serves 20 - 24)

142.99 EA

PARTY PIZZA

Pizza Party (minimum order of 12)

11.99

Cheese, vegetable and pepperoni pizzas on our house made dough, garden salad, fresh baked cookies and a compliment of fresh brewed iced tea or lemonade and iced water

Per Person

COFFEE

Coffee Service

Add hot coffee service to any sandwich or wrap order for only \$2.69 per person.

Add iced coffee service for only \$2.09 per person

Lunch

SALAD PLATTERS

Classic Caesar Salad (minimum order of 10) 13.49
Per Person

Romaine lettuce, parmesan cheese, garlic croutons, creamy Caesar dressing, rolls and butter, bakery fresh cookies, fresh brewed iced tea or lemonade and iced water

Middle Eastern Salad (V) (minimum order of 12) 14.79
Per Person

Hummus, baba ganoush, mixed greens, feta cheese, Kalamata olives, cucumbers, tomatoes, lemon vinaigrette, pita chips, rolls and butter, bakery fresh cookies, fresh brewed iced tea or lemonade and iced water

Asian Salad (V) (N) (minimum order of 12) 14.79
Per Person

Romaine lettuce, spinach, sesame soba noodles, orange segments, edamame, carrots, red peppers, toasted peanuts, citrus sesame vinaigrette, rolls and butter, bakery fresh cookies, fresh brewed iced tea or lemonade and iced water

Southwestern Salad (V) (minimum order of 10) 14.79
Per Person

Romaine lettuce, black beans, roasted corn, grape tomatoes, green peppers, avocado, fresh cilantro, crispy tortilla strips, chipotle-lime vinaigrette, rolls and butter, bakery fresh cookies, fresh brewed iced tea or lemonade and iced water

Harvest Salad (V) (N) (minimum order of 10) 14.79
Per Person

Mixed greens, grilled sweet potatoes, dried cranberries, goat cheese, toasted almonds, cucumbers, balsamic vinaigrette, rolls and butter, bakery fresh cookies, fresh brewed iced tea or lemonade and iced water

Vegetarian Antipasto Salad (V) (minimum order of 12) 14.79
Per Person

Fresh mozzarella, roasted red peppers, grilled eggplant, marinated artichokes, tomatoes, mushrooms, pepperoncini, balsamic vinaigrette, focaccia bread, bakery fresh cookies, fresh brewed iced tea or lemonade and iced water

SALAD PLATTER ADDITIONS

Grilled Seasoned Tofu & Vegetables (V) 3.59

Grilled Marinated Chicken 3.59

Marinated Flank Steak 4.79

Grilled Shrimp 6.09

Lunch

HANDCRAFTED SOUPS

Featured Daily Soups (serves 12 – 16) 35.99 EA
Choose from today's soup selections crafted in the Bates kitchen, menu available at www.avis-erves.com/slc

Hand Crafted Soups (serves 12 – 16) 45.59 EA
Our handcrafted soups are prepared daily and come accompanied by rolls and butter and crackers

Soup selections:

Classic Chicken Noodle, Turkey Chili, French Onion, Garden Vegetable (V), Tomato Basil (V), Roasted Butternut Squash (V), New England Clam Chowder

BOXED LUNCHES

Your choice of: 14.79
Per Person

House Roasted Turkey, Provolone, Green Leaf Lettuce and Tomato
Smoked Ham, Swiss, Green Leaf Lettuce and Tomato
Roasted Vegetables, Garlic Hummus, Mixed Greens and Tomato
On a Kaiser Roll or in a Wheat Tortilla, served with Fruit, Cookies, Chips and Bottled Water

LUNCH À LA CARTE

Hand Fruit (V) (minimum order of 6) 1.89 EA
Choose from apples, oranges or bananas; delivered fresh daily

Small Fruit Tray (serves 10) 30.79 EA

Large Fruit Tray (serves 25) 63.99 EA

Dijon Herb Potato Salad (V) (minimum order of 6) 3.09 Per Person

Classic Garden Salad with Choice of Dressing (V) (minimum order of 6) 3.09 Per Person

Classic Caesar Salad (minimum order of 6) 3.09 Per Person

Pesto Pasta Salad with Tomatoes (V) (minimum order of 6) 3.39 Per Person

Quinoa, Sweet Pepper and Cranberry Salad (V) (minimum order of 12) 3.39 Per Person

Edamame, Black Bean and Corn Salad (VE) (minimum order of 12) 3.39 Per Person

Faro, Apple and Toasted Pecan Salad (VE) (N) (minimum order of 12) 3.39 Per Person

Miniature Sandwich Assortment (minimum order of 12) 10.19 Per Person
Roast Beef and Boursin with Caramelized Onions, Tarragon Chicken Salad, Curried Egg Salad and Lemon Hummus with Kalamata Olives and Cucumbers all served on artisan Breads

Lunch

DESSERTS

Fresh Baked Cookies (V) Choose from chocolate chip, oatmeal raisin, sugar or double chocolate chip	16.69 Per Dozen
Chocolate Fudge Brownies (V)	19.89 Per Dozen
Blondie Brownies (V)	19.89 Per Dozen
Hand Crafted Gourmet Brownies (V) (N)	23.89 Per Dozen
Lemon Bars (V)	23.89 Per Dozen
Chef's Choice Dessert Bars (V) (N)	23.89 Per Dozen
Bakery Fresh Cupcakes (V)	20.39 Per Dozen
Bakery Fresh Mini Cupcakes (V)	20.99 Per Two Dozen
Individual Fruit Topped Cheesecake (V)	4.79 EA
Chef's Choice Individual Dessert (V) (N)	4.79 EA



Lunch and Dinner Buffets

SPECIALTY BUFFETS

Asian Buffet (minimum order of 15)

16.69
Per Person

Vegetable spring rolls with sweet chili sauce, sesame soba vegetable salad, ginger soy marinated grilled chicken, tofu and vegetable stir fry, coconut rice, fortune cookies and fresh baked cookies, fresh brewed iced tea or lemonade and iced water

Mexican Fiesta Buffet (minimum order of 15)

With Guacamole

14.19
Per Person

Grilled chicken, black beans, peppers and onions, cilantro rice, pico de gallo, sour cream, shredded cheese, lettuce, salsa, tortilla chips, soft and crunchy taco shells, tres leches cupcakes, fresh brewed iced tea or lemonade and iced water

Greek Buffet (minimum order of 15)

14.09
Per Person

Greek salad with feta cheese, Kalamata olives, cucumbers, tomatoes, red onions, romaine lettuce, lemon oregano vinaigrette, lemon cumin marinated chicken, falafel, pita, hummus, tzatziki sauce, confetti couscous, lemon bars, fresh brewed iced tea or lemonade and iced water

Taste of Bombay (minimum order of 15)

16.79
Per Person

Cucumber raita, tandoori chicken, chana masala, basmati rice, naan bread, rice pudding, fresh brewed iced tea or lemonade and iced water

Little Italy Buffet (minimum order of 15)

17.79
Per Person

Classic Caesar salad or garden salad with balsamic vinaigrette, roasted vegetables, focaccia bread, mini cannoli and your choice of two Italian entrees, fresh brewed iced tea or lemonade and iced water

Entrée selections:

- Italian Meats Lasagna
- Roasted Vegetable White Lasagna
- Zucchini Red Lasagna (VE)
- Spaghetti and Meatballs
- Chicken Parmesan and Pasta
- Seared Chicken with Lemon Capers Sauce
- Chicken Mushroom Marsala

All American Comfort Buffet (minimum order of 15)

18.59
Per Person

Mixed greens salad with balsamic vinaigrette, crispy southern fried chicken, barbecue pulled pork, three cheese macaroni, corn on the cob, corn bread and honey butter, chocolate chip cookies, sweetened iced tea or lemonade and iced water

Break Options

SWEET OPTIONS

Ice Cream Social (V) (N) (minimum order of 24) 9.59
Per Person

A build your own ice cream sundae buffet with choice of two classic flavors and lots of toppings accompanied by iced tea or lemonade and iced water, choose from vanilla, chocolate, strawberry and cookies and cream

Ice Cream Novelties (V) (N) (minimum order of 24) 4.89
Per Person

An assortment of classic items and today's best sellers accompanied by iced tea or lemonade and iced water

Cookies and Brownies (V) (minimum order of 6) 4.59
Per Person

Our fresh baked cookies and brownies accompanied by iced tea or lemonade and iced water

Cookies and Coffee (V) (minimum order of 6) 4.89
Per Person

Our fresh baked cookies and brownies accompanied by freshly brewed coffee

Afternoon Tea (V) (minimum order of 12) 5.19
Per Person

Miniature scones with Chantilly cream and jam, miniature shortbread cookies, assorted chef's choice finger sandwiches, black, green and herbal teas accompanied with lemon, honey and milk

Bars and Brownies (V) (minimum order of 12) 2.39
Per Person

Bar and brownie selections:

(Please choose three)

Lemon Bars, Apple Streusel Bars, Fudge Brownies, Blond Brownies, Cheesecake Brownies, Coconut Magic Bars

Fresh Baked Cookies (V) 16.79
Per Dozen

Choose from chocolate chip, oatmeal raisin, sugar or double chocolate chip

Hand Fruit (minimum order of 6) 1.89 EA

Choose from apples, oranges or bananas; delivered fresh daily

Fruit Kabobs (V) (minimum order of 12) 4.79
Per Person

Melon, pineapple and berries with honey yogurt dip

Small Fruit Tray (serves 10) 30.79 EA

Large Fruit Tray (serves 25) 63.99 EA

Break Options

SAVORY OPTIONS

Cheese Board (v) (minimum order of 12) 9.89
Per Person

Domestic cheese assortment, crackers, baguette slices and fresh sliced fruit accompanied by iced tea or lemonade and iced water

Vegetable Crudités with Hummus or Dip (VE) (minimum order of 12) 4.39
Per Person

Small Vegetable Tray (serves 12) 38.29 EA

Large Vegetable Tray (serves 30) 76.59 EA

House Chips

Small: 18.19 (serves 12), Large 32.19 (serves 30)

Break Beverages

Freshly brewed Double Barrel regular and decaf coffee and Bigelow teas 2.69
Per Person

Orange, Apple or Cranberry Juice 2.29
Per Person

Fresh Brewed Iced Tea 2.09
Per Person

Choose from regular, peach or raspberry

Canned Beverages by Coca Cola 2.09
Per Person

San Pellegrino 4.99
Per Bottle

Fruit Infused Water (serves 20) 22.29 EA



Receptions

All hors d'oeuvres are sold by the piece. It is our chef's recommendation that you plan three to four hors d'oeuvres per person for a stand-alone event and two to three hors d'oeuvres per person for an event that also includes a meal. Hors d'oeuvres must be ordered in a minimum quantity of forty eight per variety.

Looking for something more? Our chefs are happy to develop a custom menu for your event.

HOT HORS D'OEUVRES

Italian Meatball and Basil Skewer	2.39 EA
Atlantic Salmon Cake with Dill Lemon Aioli	2.99 EA
Sweet Potato Cake with Apple Chutney (V)	2.39 EA
Sun-dried Tomato and Mozzarella Arancini (V)	2.39 EA
Pistachio Crusted Chicken with Meyer Lemon Stilton (N)	3.69 EA
Vegetable Spring Roll with Thai Sauce (V)	2.39 EA
Beef Satay with Korean BBQ Sauce	3.09 EA
Beef Empanada	3.09 EA
Potato and Pea Samosas (V)	2.39 EA
Buffalo Chicken Spring Roll with Bleu Cheese	2.99 EA
Maryland Crab Cake with Remoulade Sauce	3.59 EA
BBQ Pulled Pork on Corn Cake	2.99 EA
Falafel with Hummus and Pickled Red Cabbage (V)	2.19 EA
Pomegranate Chicken with Pistachios (N)	3.09 EA
Miniature Beef Wellington	3.89 EA

COLD HORS D'OEUVRES

Fresh Mozzarella and Basil Skewer with Balsamic Reduction (V)	2.39 EA
Indian Chicken Curry Tartlet	2.89 EA
Spicy Sesame Tuna on Rice Crisp	3.39 EA
California Sushi Roll with Wasabi (VE)	2.89 EA
Vegetable Sushi Roll with Wasabi (VE)	2.89 EA
Crab and Avocado Salad on Corn Crisps	3.39 EA
Jumbo Shrimp Skewer with Bloody Mary Sauce	4.59 EA
Parmesan and Rosemary Shortbread with Roasted Tomatoes and Feta (V)	2.39 EA
Balsamic Fig Bruschetta with Bleu Cheese and Mascarpone (V)	2.49 EA



Prices are for SLC internal use only.

Displays

Asian Dim Sum (minimum order of 25)	10.69 Per Person
Chicken pot stickers, shrimp shumai, chicken satay, vegetable dumplings, vegetable spring rolls and Asian sauce compliments	
Sushi Assortment (minimum order of 60)	15.19 Per Person
Each assortment includes spicy tuna roll, salmon and cucumber roll, California roll, shrimp roll, tuna and avocado roll, vegetable roll, seaweed salad and Asian sauces	
Middle Eastern Metza (minimum order of 20)	6.89 Per Person
Kefir Lime Chicken Kabobs (minimum order of 20)	3.19 Per Person
Za'ater vegetables, feta cheese, rosemary and orange olives, hummus or baba ganoush, pita, celery and carrots	
Miniature Sandwich Assortment (minimum order of 12)	10.19 Per Person
Roast beef and boursin with caramelized onions, tarragon chicken salad, curried egg salad and lemon hummus with Kalamata olives and cucumbers all served on artisan breads	
Chips and Dips (V) (minimum order of 20)	6.99 Per Person
Corn tortilla chips served with chipotle salsa, pico de gallo, corn and black bean salsa, sour cream and our hand crafted guacamole	
Spinach and Artichoke Dip (V) (minimum order of 12)	4.09 Per Person
Fresh spinach and artichokes with blended cheeses, toasted pita points and sliced baguette	
Domestic Cheese Display (V) (minimum order of 20)	5.19 Per Person
Domestic and New York cheeses served with crackers, flatbreads and fresh fruit garnish	
Gourmet Fruit Display (VE) (minimum order of 10)	5.09 Per Person
Fresh sliced fruit featuring melons, berries, pineapple and tropical selections	
Seasonal Fresh Crudités Display (VE) (minimum order of 20)	4.99 Per Person
Fresh cut vegetables with choice of lemon hummus, herb yogurt dip or cucumber garlic yogurt dip	
Grilled Vegetable Display (V) (minimum order of 20)	5.19 Per Person
Eggplant, red peppers, red onions, zucchini and tomatoes with balsamic reduction and complemented by focaccia bread	
Chef Jordan's Miniature Dessert Display (V) (N) (minimum order of 20)	8.99 Per Person
A selection of hand-crafted desserts to meet all of your guests' preferences	

Reception Beverages

Freshly brewed Double Barrel regular and decaf coffee and Bigelow teas	2.69 Per Person
Orange, Apple or Cranberry Juice	2.29 Per Person
Fresh Brewed Iced Tea Choose from regular, peach or raspberry	2.09 Per Person
Hand Crafted Mint Lemonade	2.19 Per Person
Sparkling Citrus Punch	2.39 Per Person
Canned Beverages by Coca Cola	2.09 Per Person
San Pellegrino	4.99 Per Bottle
Fruit Infused Water (serves 20)	22.29 EA



Prices are for SLC internal use only.

Dinner

Full dinner service includes house salad, entrée, chef's seasonal starch and vegetable, rolls and butter, dessert selection and coffee and tea service. Additional charges may apply for linen, china and waitstaff.

PLATED DINNERS

Entrées

Poultry selections:

Roasted French Cut Chicken Glazed with Pomegranate Reduction and Rosemary au jus MP

Seared Chicken topped with Sun-dried Tomato, Wild Mushroom and Marsala Wine Sauce MP

Pistachio Crusted Chicken with Lemoncello Demi Glaze and Crispy Lemon Chips (N) MP

Oven Roasted Breast of Duck with Dried Cherry and Thyme Sauce MP

Fish selections:

Roasted Mustard Seed Crusted Salmon with Chardonnay Sauce MP

Cedar Plank Arctic Char with Orange and Fennel MP

Filet of Lemon Sole Stuffed with Spinach and Shallots MP

Miso Glazed Cod with Carrot Ginger Broth MP

Beef and Lamb selections:

Barolo Braised Short Ribs with Frizzled Leeks MP

Grilled Marinated Flat Iron Steaks with Mango Salsa MP

Filet of Beef with Cabernet Reduction MP

Porcini Dusted Rack of Lamb with Zinfandel Reduction MP

Vegetarian selections:

Rosemary Skewered Grilled Vegetables over Wilted Spinach (V) MP

Fennel and Seitan Stuffed Portobello Mushroom (V) MP

Ricotta and Mascarpone Ravioli with Savory Lemon Sauce and Toasted Nuts (V) (N) MP

DESSERTS

Fresh Berries with Tahitian Vanilla Zabaglione and Fresh Mint (V)

Lavender Crème Brulee (V)

Flourless Chocolate Cake with Red Raspberries and Chocolate Crisp (V)

Classic New York Cheesecake with Blueberry Sauce (V)

Banana Bread Pudding with Bourbon Cream and Banana Chip Garnish (V)

Guide indicator key

(V) Vegetarian (VE) Vegan (N) Contains Nuts

Gluten-free and *vegan* options are available for a nominal fee.
Please mention your specific needs when placing your order.

Looking to make your event even more special? Specialty linens, china service, chef accompanied action station, bar service and customized menus are only a few of the other services we provide. Whether a small meeting or a family celebration, no event is too big or small for the finest of details and we are happy to help you create a long lasting memory.

SLC Fresh Catering

914.395.2387

catering@sarahlawrence.edu



slc fresh