

Catering Services
campus dining

Planning your event...

Troy Dining Services by Sodexo provides full service catering. We cater events for small groups as well as large groups with a wide range of services including meeting breaks, luncheons and dinners, barbeques, and receptions. We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.

Step one: Reserve a location

The location reservation needs to be confirmed to insure your catering request is possible. Tables, chairs, and other equipment need to be arranged by you through the Event Management office, this includes the tables that the catering staff will be using as well. To reserve your location, contact the Event Management Office at (334) 670-3208.

Even if the date of the event is only tentative, please make arrangements with Event Management so that we can at least get you on our books. All other information such as the number of guests, time of the function, and menu selection, need to be decided at least ten business days before the function.

Step two: Choose a type of service

Campus Catering provides many different types of services. One very important step in planning your event is deciding which type of service you want and which will best fit your needs. We cater for as few as two people to over 500. Once you decide what kind of event you would like to have: dinner? Reception? Served or buffet? Formal or causal?, and your budget, then everything else will easily fall into place.

Step three: Contact the catering office

After your date and location arrangements have been made, contact us within at least ten business days prior to your function to make all other arrangements. At this time we will discuss with you the services that we offer that would best fit your needs. You may call us at (334) 670-3454 or you may stop by the catering office located on the first floor in the Adams Center room 117. The office hours are Monday-Friday 8:00am-5:00pm, and closed on some holidays.

After we have finalized all details of your special function, you will receive a confirmation sheet to be signed and sent back to us. All cancellations and final changes, including customer guarantee count, MUST take place at least 3 business days prior to your function. Charges will be incurred if you make any cancellations or changes after this time frame. If you do not contact us with a final count within the 3 business day allowed, we will prepare for the estimated number and charge accordingly.

Breakfast & Breaks

Bibb Graves Early Riser

\$4.99 per person

Assortment of Mini Danish
Donuts
Mini Muffins
Choice of Orange or Apple Juice

Southern Sunrise

\$6.99 per person

Scrambled Eggs
Choice of Bacon or Sausage
Choice of Grits or Hash Browns
Biscuits with Butter and Jam
Orange Juice

Trojan Classic Eye-Opener

\$5.99 per person

Mini Ham or Sausage Biscuits
Fresh Seasonal Fruit Tray
Assortment of Muffins
Choice of: Orange or Apple Juice

Healthy Breakfast

\$5.99 per person

Hard Boiled Eggs
Fresh Fruit
Bran Muffins with Butter
Choice of: Orange or Apple Juice

Breakfast Item Selections

Bacon & Cheddar Strata *\$1.89 per person*
Ham & Cheddar Strata *\$1.89 per person*
Mini Croissants with Butter and Jam *\$10.99 per dozen*
Fruit and Cheese Danish Pastry (Regular Size) *\$15.65 per dozen*
Fruit and Cheese Danish Pastry (Mini Size) *\$11.99 per dozen*
Cinnamon Rolls *\$11.99 per dozen*
Biscuits (Regular Size) *\$11.99 per dozen*
Biscuits (Mini Size) *\$7.99 per dozen*
Freshly Baked Scones *\$15.99 per dozen*
Tea Breads (Banana Nut, Cranberry, and Zucchini) *\$15.99 per dozen*
Fresh Baked Muffins, Regular Size (Blueberry, Banana Nut, and Cranberry) *\$15.99 per dozen*
Fresh Baked Muffins, Mini Size (Blueberry, Banana Nut, and Cranberry) *\$11.99 per dozen*
Assorted Donuts *\$1.89 per person*
Assorted Bagels with Cream Cheese, Butter, and Jelly *\$12.99 per dozen*
Fresh Sliced Fruit Tray *\$2.49 per person*
Whole Fruit *\$1.65 per person*

Beverages

Coffee (Regular & Decaffeinated) *\$12.99 per gallon*

Hot Tea *\$1.69 per tea bag*

Orange and Apple Juice (Bulk) *\$10.50 per gallon*

Orange, Apple, and Cranberry (Bottled) *\$1.99 each*

Warm Spiced Cider *\$15.99 per gallon*

Bottled Water *\$1.59 each*

Hot Chocolate *\$1.50 per person*

Refreshment Breaks

Beverage Break

\$3.99 per person

Coffee

Assorted Bottled Sodas

Bottled Water

Southern Hospitality Break

\$4.99 per person

Assorted Finger Sandwiches

Cheese Straws

Brownie Bites

Southern Party Punch

Sweet & Salty Break

\$4.99 per person

Fresh Fruit & Cheese with Crackers

Salty Snack Mix

Petite Cookies

Iced Tea

South of the Border Break

\$4.95 per person

Seven Layer Dip with Tortilla Chips

Cheese Queso Dip with Tortilla Chips

Lemonade

Lunch Time: Sandwiches

Chunky Chicken Salad

\$8.99 per person

Chunks of roasted chicken breast combined with crisp fresh apples, red seedless grapes, and toasted pecans in a garlic mayonnaise dressing. Served on a buttery croissant with leaf lettuce and vine ripened tomato.

Classic Club

\$7.99 per person

Sliced roasted turkey and ham piled on a multigrain bun with crisp bacon, leaf lettuce and vine ripened tomato. Condiments are served on the side.

Teriyaki Chicken Wrap

\$8.99 per person

Crispy chicken breast tenders are served with Asian slaw, ponzu sauce and sliced almonds in a tortilla wrap.

Chicken Caesar Wrap

\$8.99 per person

Tortilla wrap stuffed with tender chicken breast, creamy parmesan cheese spread, romaine lettuce and Caesar dressings on the side for dipping.

Roast Beef Pub

\$8.99 per person

Sliced roast beef is piled high on sourdough bread with caramelized onion, horseradish cheese spread, leaf lettuce and tomato.

Chicken Ranch Sandwich

\$8.99 per person

Grilled chicken breast is sliced and served on a multigrain roll with ranch spread, sliced cheddar cheese, hickory smoked bacon, leaf lettuce and tomato.

Grilled Vegetable Baguette

\$7.99 per person

Grilled zucchini and yellow squash, mushrooms and onions are served on a crisp baguette with house made hummus, leaf lettuce and tomato.

Café Classic Lunch

\$9.99 per person

Your choice of deli sandwich is served with sliced cheese, leaf lettuce and tomato, condiments, bag of chips, cookies or brownie.

(Select your deli sandwich from turkey, ham, roast beef, or tuna salad on Kaiser roll or tortilla wrap.)

Lunch Time: Salads

Chef Salad

\$9.99 per person

A bed of mixed greens topped with julienne ham and turkey, cheddar cheese, hard boiled egg, roma tomato wedges, sliced cucumber and honey mustard dressing.

Caesar Salad

\$6.99 per person

Fresh cut romaine lettuce topped with shredded parmesan cheese, fresh croutons and Caesar dressing.

Tri-Salad Combo

\$10.99 per person

Chunky Chicken Salad, Italian Pasta Salad, and Fresh Fruit Salad over a bed of lettuce served with crackers and croissants.

Hawkins California BBQ Salad

\$11.99 per person

Chopped romaine lettuce topped with barbecued chicken breast strips, diced tomatoes, jicama root, black beans, corn, cheddar cheese, avocado, and tortilla crisp strips, served with Ranch dressing and chopped cilantro.

Honey Mustard Wonton Chicken Salad

\$11.99 per person

Baby spinach topped with shredded carrots and cabbage, julienne bok choy and zucchini, Asian grilled chicken breast strips, sliced mandarin oranges and toasted almonds, served with honey mustard dressing.

Thai Beef and Noodle Jazz Salad

\$11.99 per person

Lime marinated beef tossed with lo mein noodles, Napa cabbage, fresh spinach, basil, mint and peanuts, served over a bed of baby greens with a Thai dressing.

Bountiful Buffets

Great American Deli

\$9.99 per person

Sliced roast beef, ham, turkey, American, Swiss and provolone cheeses, relish tray with lettuce, tomato, onion and pickles, condiments, potato chips, selection of cookies or brownies and iced tea and water. Choose potato salad or Italian pasta salad to accompany your meal.

Sizzling Southwestern Salad Bar

Chicken \$ 11.99 per person, Steak \$12.99 per person, Shrimp \$ 12.99 per person

Generous bowls of chopped romaine lettuce served with toppings of corn, black beans, diced tomatoes, diced sweet onion, jalapeños, avocado, and tortilla strips, served with dressing selection of salsa ranch and avocado vinaigrette. Top your buffet with your choice of sizzling chicken breast, shrimp or juicy seasoned steak. The

Sizzling Southwestern Salad Bar is accompanied with tortilla soup, fresh fruit salad and cinnamon sugar cookies, iced tea and water.

Southern Tradition

\$14.99 per person

Crisp mixed salad greens served with ranch and Italian dressings, traditional cole slaw, southern fried chicken pieces, sliced honey glazed ham, mashed potatoes & gravy, green bean casserole, cornbread with butter, peach cobbler, iced tea & water.

Romanesque Caesar

\$11.99 per person

Caesar salad with crispy croutons and Caesar dressing, beef lasagna, sautéed vegetables with basil and red peppers, bread sticks with butter, chocolate bread pudding with white chocolate sauce, iced tea and water.

Vegetarian Lasagna Blanco can be added for an additional charge.

Backyard Barbeque

\$10.99 per person

Quarter pound hamburgers and all meat hot dogs served with buns, condiments and relish tray of lettuce, tomato, onions and pickles, sliced cheese tray, potato chips, Troy spirit sticks, Iced Tea and water. Choose potato salad or Italian pasta salad to accompany your barbecue!

Trojan Barbeque

\$14.99 per person

Beef steak, tomatoes with vinaigrette, stuffed baked potato, salad, pulled barbequed pork, barbequed chicken quarters, corn on the cob, baked beans, 'smores bread pudding, iced tea, and water.

Southwestern Fiesta

\$12.99 per person

Taco buffet is served with spiced chicken, seasoned ground beef, Spanish rice, spicy black beans and warm tortillas. Toppings of shredded lettuce, diced tomatoes, diced onion, sour cream, shredded cheddar and salsa. Tortilla chips with salsa and cinnamon tortilla chips, iced tea and water.

Italian Buffet

\$14.99 per person

Caesar salad with crispy croutons and Caesar dressing; parmesan chicken breast, pasta bake with sundried tomatoes, basil and garlic cream sauce, lemon shallot broccolini, garlic toasted baguettes, tiramisu, iced tea and water.

Culinary Classics

Each entrée includes your choice of salad, two accompaniments, bread, tea and water

Poultry:

Chicken Piccata

\$13.99 per person

Boneless breast of chicken lightly sautéed and topped with a light lemon caper sauce.

Chicken Sorrento

\$14.99 per person

Roulade of boneless breast of chicken stuffed with basil, roasted red pepper, Fontina Cheese, topped with poultry jus lie.

Rosemary Chicken

\$13.99 per person

Boneless breast of chicken sautéed with rosemary, garlic and white wine.

Boursin Stuffed Chicken Breast

\$14.99 per person

Boneless breast of chicken stuffed with a savory cheese with garlic, parsley, and chives.

Chicken Breast Bruschetta

\$13.99 per person

Pan seared chicken breast topped with brunoise of roma tomatoes, basil, and garlic.

Nutty Chicken with Dijon Mustard Sauce

\$14.99 per person

Pistachio encrusted chicken with Dijon mustard sauce and topped with apple and grape compote.

Chicken Foressterie

\$14.99 per person

Seared chicken breast served atop a mélange of mushrooms with mushroom sage cream cheese.

Chicken Marsala

\$13.99 per person

Pan seared chicken breast served with Marsala Wine Sauce.

Seafood Selections

Shrimp Scampi

\$16.99 per person

Shrimp sautéed with fresh herbs, garlic, and diced tomato. Served atop lemon butter penne pasta

Mediterranean Catch of the Day

Market Price

Fresh catch of the day is pan seared and topped with a fresh tomato, caper, and calamata olive relish

Broiled Salmon with Cucumber Tomato Butter

\$15.99 per person

Broiled salmon fillet topped with dill cucumber and tomato butter

Salmon Filet

\$14.99 per person

Filet with braised leeks and caper sauce

Mobile Bay Tuna

\$19.25 per person

Pan seared Mobile Bay tuna served with a caponata relish

Gulf Crab Cakes

\$16.50 per person

Mouthwatering Maryland lump crab cakes served with beurre blanc

Tropical Tilapia

\$13.75 per person

Lemon-pepper baked tilapia served with a warm mango-pineapple relish

Garlic Orange Chili Shrimp

\$15.99 per person

Shrimp sautéed with Asian vegetables in a garlic orange sauce and served over jasmine rice

Gulf Shrimp with Bacon Cheddar Grits

\$15.99 per person

Sautéed shrimp atop a bed of savory cheddar grits and crisp bacon

Beef Selections

Petite Filet of Beef *\$20.99 per person*

Roast Top Round *\$13.99 per person*

Beef Wellington *\$19.50 per person*

Steak Au Poivre *\$18.25 per person*

Vegetarian Selections

Custom Created Vegetarian Choices

Market Price

Our chef will prepare vegan and vegetarian friendly entrees to suit the needs of any of your guests.

Carving Stations

- Roasted Turkey Breast *\$3.65 per person*
- Mustard and Apricot Glazed Ham *\$3.65 per person*
- Herb Roasted Pork Loin *\$3.95 per person*
- Top Round of Beef *\$4.50 per person*
- Tenderloin of Beef *\$8.50 per person*

Classic Culinary Accompaniments

Salad Selections: Select one

- Caesar Salad with Crisp Croutons and Caesar Dressing
- Mixed Salad Greens with Crisp Vegetable Garnishes and Buttermilk Herb Dressing
- Mixed Salad Greens with Mandarin Oranges and Toasted Pecans
- Romaine Lettuce with shredded carrots, purple cabbage and tomato topped with your choice of Ranch, Italian, or Honey Mustard Dressing.

On the Side: Select two

- Baked Potato
- Country Mashed Potatoes
- Baked Sweet Potatoes
- Potato Gratin
- Oven Roasted Garlic Potatoes
- Rice Pilaf
- Basmati Rice
- Long Grain and Wild Rice
- Whipped Sweet Potatoes
- Olive Cous Cous
- Basil Orzo
- Risotto w/ Mushrooms
- Fresh Broccoli Spears
- Asparagus Spears
- Fresh Zucchini w/ Garlic and Basil
- Green Beans w/ Almonds
- Carrots Vichy
- Baby Carrots
- Summer Squash
- Germany Vegetable Mix

Desserts

Pies & Cobblers

- Dutch Apple Pie *\$1.99 per person*
- Blackberry Cobbler *\$1.99 per person*
- Peach Cobbler *\$.99 per person*
- Pumpkin Pie *\$1.99 per person*
- Key Lime Pie *\$1.99 per person*
- Lemon Meringue Pie *\$1.99 per person*
- Chocolate Cream Pie *\$1.99 per person*
- Pecan Pie *\$2.99 per person*
- Oreo Pie *\$2.99 per person*
- Boston Cream Pie *\$2.99 per person*
- Peanut Butter Pie *\$2.50 per person*

Cakes

- Assorted ½ Sheet Cake *\$29.99 each*
- Assorted Whole Sheet Cake *\$49.99 each*
- Chocolate Layer Cake *\$1.50 per person*
- Strawberry Cloud Cake *\$1.50 per person*
- German Chocolate Cake *\$1.99 per person*
- Yellow Butter Cake *\$1.50 per person*
- Cheesecake *\$2.99 per person*

Specialty Desserts

- Bread Pudding topped with Chocolate or Vanilla Sauce *\$2.29 per person*
- Brownie Trifle- Brownie, Toffee Candy, & Whipped Cream Layered *\$3.25 per person*
- Assorted Parfaits- Mixed Berries, Strawberry, Blueberry, Raspberry or Peanut Butter *\$3.99 per person*

Hors D'oeuvres

Hot

- Spanakopita *\$2.19 per person*
- Honey Drizzled Chicken Drumsticks served with Ranch or Bleu Cheese *\$3.29 per person*
- Fried Chicken Tenders served with Ranch or Honey Mustard *\$3.29 per person*
- Mini Chicken Wellington *\$3.39 per person*
- Pork Egg Roll Served with Sweet & Sour Sauce *\$1.99 per person*
- Vegetable Spring Rolls Served with Peanut Sauce *\$1.69 per person*
- Sausage Stuffed Mushrooms *\$1.59 per person*
- Scallops Wrapped in Bacon *\$3.29 per person*
- Spinach & Sun dried Tomato Stuffed Mushrooms *\$1.99 per person*
- Parmesan Artichoke Dip *\$2.99 per person*
- Mini Lamb Chops *\$3.99 per person*
- Mini Southwest Chicken Rolls *\$2.19 per person*
- Honey Ginger Chicken Satay *\$2.99 per person*
- Mini Crab Cakes *\$4.25 per person*
- Mini Chicken Chimichanga *\$2.19 per person*
- Mini Quiche *\$1.50 per person*
- Meatballs (BBQ or Sweet & Sour) *\$.99 per person*

Mini Pigs in a Blanket *\$1.99 per person*
Troy Artichoke Monterey *\$2.99 per person*
Fried Dim Sum *\$1.29 per person*
Crab Spring Roll *\$2.99 per person*
Fried Mac and Cheese *\$1.99 per person*
Sante Fe Egg Roll *\$2.29 per person*
Curry Vegetable Samosas *\$1.99 per person*
Artichoke Mediterranean Tart *\$1.99 per person*
Cheese Mozz Triangles *\$1.99 per person*
Phyllo Wrapped Asparagus *\$2.99 per person*

Cold

Shrimp Cocktail *\$8.99 per person*
Crab Claw Cocktail *\$6.99 per person*
Fruit Kabobs *\$2.99 per person*
Salmon Pinwheels *\$2.99 per person*
Tomato, Mozzarella and Basil Crostini *\$1.99 per person*
Finger Sandwiches *\$.99 per person*
Hummus with Pita Chips *\$2.00 per person*
Mini Sandwiches on Yeast Rolls *\$1.99 per person*
Marinated Mushroom Buttons *\$1.99 per person*
Grilled Vegetable Trays *\$2.50 per person*
Antipasto Trays *\$2.99 per person*
Seven Layer Dip w/ Tortilla Chips *\$2.99 per person*
Ranch Dip w/ Potato Chips *\$1.99 per person*
French Onion Dip w/ Potato Chips *\$1.99 per person*

Trays and Displays

Vegetables w/ Ranch Dip *\$2.25 per person*
Domestic Cheeses w/ Crackers *\$2.75 per person*
Imported Cheeses w/ Crackers *\$3.25 per person*
Fresh Sliced Seasonal Fruit and Cheese *\$2.99 per person*
Fresh Sliced Seasonal Fruit *\$2.49 per person*

Sweet Snacks

Brownies *\$1.25 per person*
Mint Brownies *\$1.29 per person*
Assorted Dessert Bars *\$2.99 per person*
Lemon Bars *\$1.65 per person*
Blondies *\$1.65 per person*
Marshmallow Krispies *\$.99 per person*
Square Petit Fours *\$2.65 per person*
Troy University Spirit Sticks *\$1.25 per person*
Miniature Cheesecakes *\$1.99 per person*

Cookies

Chocolate Chip *\$.99 per person*
Oatmeal Raisin *\$.99 per person*
Peanut Butter Drop *\$.99 per person*
Chocolate Chocolate Chip *\$.99 per person*
Assorted Biscotti *\$1.50 per person*
Tea Cookies *\$1.25 per person*
Homemade Macadamia Nut *\$1.75 per person*

Snacks

Popcorn *\$1.50 per person*
Potato Chips *\$.99 per person*
Wavy Potato Chips with French Onion Dip *\$1.99 per person*
Confetti Zesty Snack Mix *\$.99 per person*
American Pretzel Snack Mix *\$.99 per person*
California Trail Mix *\$1.69 per person*
Tortilla Chips with Salsa *\$1.99 per person*
Pretzels *\$.99 per person*
Mixed Nuts *\$23.99 per 2 pound can*
Goldfish *\$.99 per person*
100 Calorie Snack Packs *\$1.89 per person*

Beverages

Hot

(15 Servings per Gallon)

Freshly Brewed Coffee (Regular & Decaffeinated) *\$12.99 per gallon*
Jazzman's Signature Coffee (Regular & Decaffeinated) *\$15.99 per gallon*
Herbal & Traditional Hot Teas *\$1.69 per person*
Hot Cocoa *\$12.99 per gallon*

Cold

Freshly Brewed Iced Tea *\$9.50 per gallon*
Lemonade *\$9.50 per gallon*
Bottled Water *\$1.49 each*
Bottled Soft Drinks *\$1.69 each*
Bottled Juice *\$1.69 each*

Punch

Troy Punch *\$8.50 per gallon*
Sparkling White Grape Punch *\$11.99 per gallon*
Fruit Punch *\$1.89 per person*