

SPRING/SUMMER 2011 MENU

All new dinners served with Spring Salad & standard beverages.

Choose Strawberry Shortcake or Fruit Cioccolata topped with Ganache or White Chocolate Mousse in chocolate cup \$19.95

- **Steamed Cod with Shitaki Mushrooms**
seasoned with ginger, scallions, cilantro, salt, pepper and soy sauce over filets of cod served with jasmine rice and stir fry veggies
- **Baked Panco Salmon** Salmon filets lightly seasoned with salt, pepper and olive oil, breaded with Panco crumbs, horseradish blend. Baked to perfection and served with roasted potato medley
- **Grilled Beef Tender Tips on a bamboo stick**
Seasoned with smoked Asian BBQ sauce, served over stir fried vegetables with rice croquettes
- **Roasted Lemon Chicken Piccata** Sautéed chicken breast in a light lemon butter sauce with capers and shallots, fresh chopped parsley, served over fettuccini noodles, served with fresh broccoli flowerettes
- ❖ **New Vegetarian Options**
Pasta Rolls \$13.95
Southwestern Vegetable Blend or
Vegetable Medley w/Edamame Beans

Spring Salad - assorted greens with water chestnuts, shredded carrots, red pepper strips and crispy wonton noodles drizzled with special KU House Dressing

NEW Vegetable Side Dish

Oven roasted potato medley

Red skin potatoes, Zucchini, yellow squash, asparagus, red peppers, olive oil blend, garden blend spices

Hors D'oeuvres

Panco Salmon Bites \$24.95 dz

Rice Croquettes with Shitaki mushrooms \$8.95 dz

Crabmeat or Vegetarian Wonton Roll \$14.95 dz

NEW KABOB PICNIC

Chicken, steak and veggie Kabobs

Potato salad, baked beans, chips, fresh fruit salad

Apple pie or small Otis cookies

lemonade and iced tea

\$13.95

Ask about our many other

"Specially Priced"

popular buffets

<http://dining.udayton.edu/cateringMenu.aspx>