

## Trays, Dips & Tabled Stations

### Roasted Stone Fruit Tray

Fresh peaches and plums roasted to succulent tenderness, tossed with blue cheese and drizzled in sweet balsamic honey.

\$1.19 per guest



### Seafood Martini

Chilled calamari, scallops, and crab in a vodka cocktail sauce garnished with a shrimp and olive skewer.

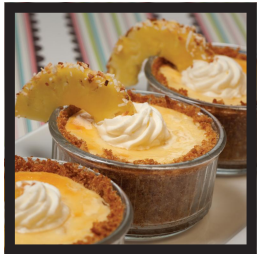
\$7.79 per guest

## Dessert

### Luscious Lemon Bars

Sweet-tart lemon bars dusted generously with powdered sugar.

\$1.79 per guest



### Piña Colada Pie

A creamy, delicious piña colada pie in a hand-pressed graham cracker crust, sprinkled with tasty toasted coconut.

\$1.99 per guest

### Toasted Angel Food Cake with Balsamic Strawberries

Toasted angel food cake topped with balsamic macerated strawberries and chocolate sauce.

\$2.69 per guest

## savory summer classics

### CATERING SPECIALS

Summer 2011



Your Campus Catering Team is proud to offer these special catering menus during the Summer of 2011. To place an order or speak with the catering department please call or email:

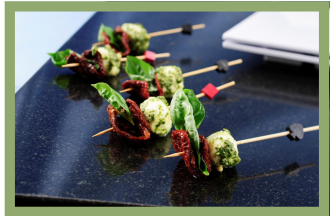
Hollins University Catering  
(540) 362-7450  
[www.Hollingsdining.com](http://www.Hollingsdining.com)





Our talented catering culinarians have taken advantage of the cool and refreshing flavors of summer by creating delightfully new dishes featuring the season's best fruits and vegetables, perfect for those hot summer days. These delicious flavors of the season are at their peak making these dishes available for a limited time. Contact our catering department to schedule your next event with delicious food and impeccable service.

## Hors D'oeuvres



### Sun-Dried Tomato and Pesto Ciliegine Skewers

Cherry-size mozzarella balls soaked in pesto and skewered with sundried tomatoes and delicately layered fresh basil.  
\$2.19 per guest

### Smoked Salmon on Rye with Popped Capers & Meyer Lemon

Tender smoked salmon over crustless rye, with decorative piped boursin and a sprinkling of lemon zest and capers on top.  
\$2.59 per guest

## Salad

### Insalata Caprese Platter with Asparagus

Grilled asparagus paired with pesto-rubbed plum tomatoes and fresh mozzarella with a drizzle of balsamic gastrique.  
\$5.19 per guest

### Cold Poached Salmon Plate

Chilled white wine poached salmon fillet on a bed of mesclun with mango salsa and beet and saffron sauces.  
\$7.59 per guest



## Entrées

*All entrée's are served with a house salad and dressing, rolls, butter, iced tea, iced water and coffee.*



### Porcini Crusted Beef Tenderloin with Sherry Mushroom Demi-Glace

Succulent tenderloin steaks with a crisp, dried porcini crust, pan seared and served with an elegant sherry demi-glace, mashed potatoes and grilled tomatoes.  
\$23.79 per guest

### Lemon & Thyme Seared Chicken Breast

Chicken breast marinated in garlic, thyme, oil and lemon zest, then seared quickly to maintain juiciness.  
\$15.69 per guest

### Roasted Vegetable Cheesecake

Roasted red peppers, zucchini, yellow squash and carrots in a sun-dried tomato cream cheese sauce.  
\$7.39 per guest



Summer Catering Specials and Prices are available through August 2011.