

## BOX LUNCHES

### Venetian Chicken Exec Box Lunch

Sun-Dried tomato roasted chicken breast tossed with angel hair pasta tossed, garlic, capers, parsley, and extra virgin olive oil, roasted asparagus, whole wheat roll and a biscotti cookie.

\$15.21 per guest



### Hummus & Grilled Vegetable Wrap

Hummus and roasted eggplant, zucchini, red pepper in a whole wheat wrap with lettuce, tomato, and a light vinaigrette.

\$8.37 per guest

## TABLED STATION

### Boos Block Cheese Board

A sumptuous offering of fresh cheeses from Dill Havarti to Gruyère, to sweet Brie and festively garnished with mixed nuts.

\$4.23 per guest



### Farmer's Market Vegetable Platter with Dijon Ranch

A bountiful platter of crisp, fresh farmer's market vegetables delightfully arranged and served with fresh Dijon ranch.

\$2.13 per guest

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

Hollins Dining  
(540) 362-7450  
mwatts@hollins.edu, www.Hollinsdining.com



# Our Favorite Flavours of Spring CATERING SPECIALS



SPRING 2011



Hollins Dining  
(540) 362-7450, mwatts@hollins.edu

As we begin the transition between winter and summer, our talented catering culinarians have taken advantage of the bountifully vibrant and colorful flavors of spring by creating delightfully new dishes featuring the season's best fruits and vegetables. 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



### Cannellini Bruschetta with Ricotta Salata & Rosemary Crisp

Light and elegant lemony cannellini beans on fresh rosemary crisps with delicate shaved Ricotta salata.  
\$1.70 per guest

### Caramelized Onion & White Bean Crostini

Crunchy French bread toasts topped with rosemary garlic and onion white bean spread, Balsamic syrup.  
\$1.21 per guest

### Mini Curried Chicken & Golden Raisin Tartlet

Savory chicken curry with raisins & apricots in a pineapple cream sauce, spooned into crispy phyllo cups.  
\$2.01 per guest



## SALAD

### Micro Greens Salad

Mesclun salad greens tossed with shaved celery root and slivered shallots, dressed very lightly in lemon and olive oil.  
\$1.77 per guest

### Pear & Fresh Spinach Salad

Fantastic salad combo of sweet sliced pears, baby spinach, toasted almonds and feta, dressed in balsamic vinaigrette.  
\$2.91 per guest

Prices are good through May 2011.

## ENTRÉES

All entrée's are served with a house salad and dressing, rolls, butter, Iced Tea, Iced Water and Coffee.

### Beef Tenderloin Bourguignon

Our most succulent tenderloin steaks prepared in the classic French style, topped with baby carrots and pearl onions.  
\$24.76 per guest



### Moroccan Lemon Chicken with Mango Chutney

Tender breast of chicken braised with lemon and traditional spices, couscous and minted carrots served with sweet mango chutney.  
\$19.44 per guest

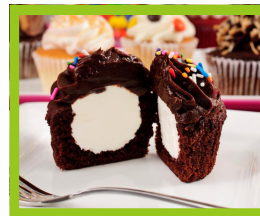
### Sweet Potato, Apple & Almond Crusted Tofu with Rice

Exotic, aromatic almond-crusted tofu tossed with lightly cooked apples & sweet potatoes cut small to maintain crispness.  
\$14.58 per guest

## DESSERT

### Cupcake Blast Station

Our delectable chocolate and vanilla cupcakes with an arctic blast of ice cream in the center—shockingly delicious!  
\$2.61 per guest



### Coconut Italian Cream Soda

A dream concoction of cold fizzy soda infused with sweet coconut and cream, divinely refreshing!  
\$3.51 per guest

Spring Catering Specials and Prices are available through May 2011.

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