



VANDERBILT
CATERING

Breakfast	Snacks, Sweets & Beverages	Boxed Lunches	Chilled Tastings	Hot Tastings	Presentations
Chef Presented Stations	Buffets	Salads & Chilled Entrées	Served Meals	Desserts	Policies & Ordering

Hot Tastings

Portobello Bruschetta <i>focaccia bread topped with basil pesto, caramelized onions, mozzarella cheese, roasted portobello mushrooms and balsamic currant drizzle</i>	\$3	Mini Beef Wellington <i>beef tenderloin and mushroom duxelles baked in phyllo dough</i>	\$2 ⁷⁵
Feta and Sun Dried Tomato in Phyllo <i>baked, with basil, olive oil and garlic</i>	\$1 ⁷⁵	Szechuan Beef Satay <i>skewered beef marinated in ginger and garlic; served with sweet soy dipping sauce</i>	\$2 ⁵⁰
Smoked Gouda and Potato Strudel <i>creamy whipped potato and smoked gouda cheese wrapped in golden puff pastry</i>	\$3 ⁷⁵	Australian Lamb Lolly Pops <i>roasted mini lamb chop with mint demi dipping sauce</i>	\$4 ⁵⁰
Portobello Mushroom Puffs <i>grilled portobello with roma tomatoes, roasted red peppers, and goat cheese baked in a flaky crust</i>	\$2 ⁵⁰	Chicken Fried Lamb Chops <i>tender mini lamb chops with golden brown panko breadcrumbs; served with a Dijon mustard dipping sauce</i>	\$4 ⁵⁰
Wild Mushroom Beggars Purse <i>portobello, cremini, shiitake, oyster and button mushrooms sautéed with brandy in a buttery phyllo purse</i>	\$2 ⁵⁰	Orange Mint Duck Wellington <i>tender roast duck seasoned with an orange demi glace and fresh mint wrapped in a golden puff pastry</i>	\$3 ⁵⁰
Wild Mushroom Strudel <i>sautéed wild mushrooms and shallots with parmesan cheese wrapped in a golden puff pastry</i>	\$3 ²⁵	Duck Confit Nori Roll <i>panko breaded nori roll filled with duck confit, cucumber, red pepper dikon radish and lettuce; served with wasabi, pickled ginger, and soy dipping sauce</i>	\$3
Mini Vegetarian Pizzas <i>flatbread crust topped with goat cheese, shiitake mushrooms, and red pepper</i>	\$3 ²⁵	Chicken Quesadillas <i>smoked chicken, jack and cheddar cheeses in a tortilla trumpet; served with spicy salsa</i>	\$1 ⁷⁵
Assorted Vegetarian Ravioli <i>wild mushroom, roasted vegetable, and cheese ravioli in classic marinara; additional seasonal ravioli and sauce options available</i>	\$3 ⁵⁰	Chicken Wellington <i>sautéed chicken and mushroom duxelles wrapped in puff pastry</i>	\$3
Mini Hamburgers <i>with smoked cheddar cheese, sliced roma tomato, and bourbon BBQ sauce on a yeast bun</i>	\$3 ⁵⁰	Southern Fried Chicken Strips <i>with honey mustard dipping sauce</i>	\$2

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Hot Tastings

continued

Thai Chicken Satay \$1⁷⁵
skewered tender chicken Thai-style served with a sweet soy dipping sauce

Tandoori Chicken Satay \$1⁷⁵
skewered tender chicken Tandoori-style served with a sweet soy dipping sauce

Shrimp Satay \$3⁷⁵
skewer Gulf shrimp grilled and served with cilantro lime yogurt sauce

Chesapeake Bay Style Crab Cakes \$3⁷⁵
handmade with lump crab and served with roasted red pepper remoulade

Crab Rangoon \$2⁵⁰
creamy crab meat with Asian five-spice seasonings, wrapped and deep fried

Crab Stuffed Prawns \$3⁷⁵
large Gulf prawns filled with crabmeat and spinach, baked and topped with pernod cream

Mixed Seafood Beggars Purse \$3
phyllo stuffed with shrimp, scallops and crab

Chicken Cashew Spring Roll \$2²⁵
fried and filled with chicken, cashews, and shredded vegetables served with a tangy Asian BBQ sauce

Shrimp Spring Rolls \$2²⁵
fried and filled with cabbage, celery and shrimp; served with sweet soy dipping sauce

Smoked Chicken Spring Roll \$2²⁵
fried and filled with tomatoes, jalapeños, and cilantro; served with spicy salsa

Southwest Spring Roll \$2²⁵
fried and filled with chorizo sausage, Monterey Jack, and black beans in a crispy spring roll wrapper; served with chipotle salsa

Vietnamese Spring Roll \$2²⁵
fried and filled with vegetables, mushrooms, chicken and glass noodles; served with hot mustard and sweet and sour sauces