



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

Presentations

All prices are per serving

Fresh Seasonal Fruits and Berries
with honey yogurt sauce

\$3⁵⁰

Antipasto Display

\$6⁷⁵

assortment of marinated vegetables, pickles, pepperoncini, cheeses, salami, olives, and caperberries

Fresh Chilled Seasonal Vegetables
with herb buttermilk dip

\$3⁵⁰

Charcuterie Display

\$9⁵⁰

aged prosciutto ham, salami, pepperoni, smoked duck breast, capicola, and assorted sausages served with gherkins, whole grain mustard and European-style sliced breads

Variety of Grilled Marinated Seasonal Vegetables

\$4⁵⁰

Smoked Salmon Display

\$9

thinly sliced Woodsmoke® smoked salmon with capers, chopped egg, minced red onion and rye toast points

International and Domestic Cheeses

a selection of whole wedges and cut artisan cheeses from around the globe, served with assorted crackers

Domestic Assortment.....\$4

Imported & Domestic.....\$5

Imported Boutique Cheeses.....\$6

Shrimp Cocktail

\$10

large peeled chilled shrimp on ice, with spicy vodka cocktail sauce, rémoulade sauce and lemon wedges; 3 pieces of shrimp per serving

Assorted Dips and Tapenades

\$5⁵⁰

variety of seasonal tapenades and dips all served with European-style sliced breads, crispy lavosh, and breadsticks

Seafood Raw Bar

\$10

shrimp, oysters, and crab claws with spicy vodka cocktail sauce, rémoulade sauce, lemon wedges, horseradish, and crackers