Menu pricing is for our campus faculty, staff and students only.

Due to current market fluctuation, some products in this menu may be unavailable and pricing is subject to change without advanced notice.
### Bar Service

**Bar Service**

Four hour minimum with one hour to set up and one hour to break down

Contract totals are estimates only charges are based on actual staff labor and beverage consumption and start at $25 per hour

#### Alcohol approved spaces on campus:
- Vail Commons
- DuPont Room
- C. Shaw Smith 900 Room
- Alvarez 209
- Sprinkle Room
- Lilly Gallery
- President's House
- Jay Hurt Hub
- WDAV Building
- Red Ventures Athletic Club
- Hall of Fame Room
- Harry L. Vance Athletic Center Lobby/Baker Sports Complex
- Nancy Blackwell Alumni House
- Carnegie Guest House.

Cash Bar service is only permitted in the Vail Commons, The Lilly Gallery, C. Shaw Smith 900 Room and Baker Sports Complex.

Complete information & regulations may be found on Inside Davidson under the Alcohol Management Policy.

**ALCOHOL Permits:** Much Ado - Davidson Catering Group is fully permitted for alcohol service & complies with all North Carolina ABC Guidelines. We are required to administer all alcoholic beverages on campus. Alcohol service not handled by Much Ado must be approved by the Dean of Students or the Director of Auxiliary Services.

### Charge on Consumption

**Per Bottle Opened**
- Liquor Service/Set up Fee (Per Person) $5.00
- The Host provides liquor and removes it at the end of the event. Includes all necessary mixers, including Pepsi, Diet Pepsi, Mist Twist, Ginger Ale, Club Soda, Tonic Water, and Assorted Juices plus appropriate garnishes.
- House or Premium Wine Selections $17/$23
- Manager’s Choice charged per bottle opened—select from Chardonnay, Cabernet, Pinot Grigio, Blanc de Blanc, Pinot Noir
- Additional Wine Selections are available for purchase by the case
- Market

### Priced Per Gallon

**Coffee Breaks** $1.75

Regular and decaffeinated coffee offered per serving in 12 serving increments with cream, sweeteners, cups, lids, napkins and stirrers. Disposable dispensers are available for drop-off orders. Staffed events may request china mugs for an additional charge. Coffee service may be added to a meal that does not include beverages for an additional $2.25 per guest.

<table>
<thead>
<tr>
<th>Beverage Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bulk Water</td>
<td>$5.00</td>
</tr>
<tr>
<td>Orange, Apple, and Cranberry,</td>
<td>$13.00</td>
</tr>
<tr>
<td>Iced Tea: Sweetened &amp; Unsweetened</td>
<td>$8.00</td>
</tr>
<tr>
<td>Much Ado Magnolia Tea</td>
<td>$12.50</td>
</tr>
<tr>
<td>Hot Tea Service</td>
<td>$12.50</td>
</tr>
<tr>
<td>Milk (Pint) Skim, 1-2%, Whole, Soy or Chocolate</td>
<td>$2.00</td>
</tr>
<tr>
<td>Much Ado Signature Punch</td>
<td>$12.00</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$8.00</td>
</tr>
<tr>
<td>Spiced Apple Cider, Served Hot</td>
<td>$16.00</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$18.00</td>
</tr>
<tr>
<td>Half &amp; Half (Quart)</td>
<td>$4.00</td>
</tr>
</tbody>
</table>

### Priced Per Serving

Individual cans and bottles are recycled. Only offered on consumption at a full service bar and therefore cannot be returned for credit.

<table>
<thead>
<tr>
<th>Beverage Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soft Drinks (12 oz.)</td>
<td>$1.00</td>
</tr>
<tr>
<td>Sparkling Water</td>
<td>$1.50</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$1.50</td>
</tr>
</tbody>
</table>

### Priced Per Case

<table>
<thead>
<tr>
<th>Beverage Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Juice Assortment (10 oz. bottle)</td>
<td>$48</td>
</tr>
<tr>
<td>Orange/Cranberry/Apple</td>
<td></td>
</tr>
<tr>
<td>Offered in 24-count, single flavor cases only</td>
<td></td>
</tr>
<tr>
<td>V-8 Vegetable Juice (5.5 oz can)</td>
<td>$36</td>
</tr>
<tr>
<td>48 hour notice and offered in 24-count cases only</td>
<td></td>
</tr>
</tbody>
</table>

### Charge on Consumption

**Per Bottle Opened**
- Liquor Service/Set up Fee (Per Person) $5.00
- The Host provides liquor and removes it at the end of the event. Includes all necessary mixers, including Pepsi, Diet Pepsi, Mist Twist, Ginger Ale, Club Soda, Tonic Water, and Assorted Juices plus appropriate garnishes.
- House or Premium Wine Selections $17/$23
- Manager’s Choice charged per bottle opened—select from Chardonnay, Cabernet, Pinot Grigio, Blanc de Blanc, Pinot Noir
- Market
- Additional Wine Selections are available for purchase by the case
- Market
- Premium Domestic Beer
- Market
- Seasonal Varieties, Pale Ales, IPA, Hard Cider, Pilsner and Wheat
- Craft Beer
- Market
- Available by the case—brands vary
- Sparkling White Grape Juice $10.00
- Bucket of Ice (16 servings) $3.00
BREAKFAST

SEASONAL BREAKFASTS
PRICED PER SERVING

FALL
Autumn Squash Quiche.... $11.00
With Seasonal Roasted Squash, Goat Cheese, and Spinach served with Choice of Bacon or Sausage Skillet Potatoes, and Coffee

Winter
Ham and Cheddar Egg Muffins.... $10.00
With Grits, Fresh Cut Fruit, Orange Juice, and Coffee

Continental (Per Serving) $9.50
Baker’s Choice Pastries and Muffins, Seasonal Fresh Cut Fruit and Coffee

Country Breakfast (Per Serving) $11.00
Scrambled Eggs and Coffee with Sausage, Grits, Biscuit with Butter and Jam

Biscuit Bar (Per Serving) $12.00
Fresh Biscuits with Sausage Gravy, Scrambled Eggs, Bacon Crumbles, Shredded Cheese, Butter, Jam and Coffee

Breadfruit BURRITOS EACH $4.00
Petite Quiche Assortment (Per Dozen) $18.00
Lorraine (Bacon Flavor)
Three Cheese (Cheddar, Colby Jack, Swiss)

Biscuits (1 Dozen Minimum) $13.00
Plain with Butter and Jam
Honey Ham or Pork Sausage Pattie $18.00
Egg & Cheese $18.00
Egg & Cheese with Bacon or Sausage $20.00

Baker’s Daily Breakfast Mix $13.00
(Priced per dozen) Freshly Baked Items available with 24 hours notice.

Classic Muffin Assortment (Priced per dozen) $18.50
Blueberry, Lemon Poppy Seed and Baker’s Choice

Mini Muffin Assortment (priced per dozen) $15.00
Blueberry, Lemon Poppy Seed and Baker’s Choice

House Made Seasonal Doughnuts $18.00
(Dozen)
Aug-Dec: Pumpkin and Apple Cider
Jan-May: Sour Cream, Chocolate and Vanilla Bean

Gourmet Pastry Mix (Priced per dozen) $22.00
Maple Pecan, Raspberry, Vanilla Custard, Apple & Cinnamon Rolls (Assortment only)

Fresh Start (Per Serving) $9.75
Vanilla Yogurt, House Granola, Cut Fruit and Berries, Muffins and Coffee

Big Cat Breakfast Buffet (Per Serving) $16.00
Scrambled Eggs, Bacon Strips, Breakfast Potatoes, Fresh Cut Fruit and Berries with Yogurt and Granola, Baker’s

Whole Quiche (Serves 8) $12.00
Chef’s Choice Cheese
Chef’s Choice Meat and Cheese
Chef’s Choice Vegetarian
Chef’s Choice Vegan

Sinful Cinnamon Rolls (Dozen) $14.00
New York Style Crumb Cake (12 Servings) $13.00

Please see pages 13 & 14 for complete Bakeshop menu.
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yogurt Parfaits (Each)</td>
<td>$4.50</td>
</tr>
<tr>
<td>Fresh Cut Fruit (4oz Serving)</td>
<td>$2.00</td>
</tr>
<tr>
<td>Fruit Kabobs (2oz Serving/1 Dozen Min.)</td>
<td>$2.00</td>
</tr>
<tr>
<td>Whole Fruit (Each)</td>
<td>$2.00</td>
</tr>
<tr>
<td>Packaged Granola Bars/Nature Valley</td>
<td>$1.00</td>
</tr>
<tr>
<td>Packaged Chips (Each)</td>
<td>$1.50</td>
</tr>
<tr>
<td>Snack Cones/Nut Free (Each)</td>
<td>$2.25</td>
</tr>
<tr>
<td>Individually Packaged Trail Mix Snack Mix</td>
<td></td>
</tr>
<tr>
<td>Regular only is made without Gluten</td>
<td></td>
</tr>
<tr>
<td>Chocolate Pretzel Twists (1 Dozen Minimum)</td>
<td>$1.50</td>
</tr>
<tr>
<td>8 Mini Twists per bag</td>
<td></td>
</tr>
<tr>
<td>Make a Trail Mix Break (1 Dozen Min.)</td>
<td>$2.25</td>
</tr>
<tr>
<td>Self-serve build-your-own style Snack Mix with Dried Fruits, Seeds, Chocolate Goodies and Pretzels</td>
<td></td>
</tr>
<tr>
<td>Savory Snack Mix (Per Serving/12 Serving Minimum)</td>
<td>$2.25</td>
</tr>
<tr>
<td>A mix of Chex Cereal, Pretzels, Cheese Crackers with a mild kick</td>
<td></td>
</tr>
<tr>
<td>Gold Coins (2 dozen)</td>
<td>$18.00</td>
</tr>
<tr>
<td>Mini Cheddar Cheese Cookie with Pecan on Top</td>
<td></td>
</tr>
<tr>
<td>Baker’s Daily Cookie Mix (Priced per dozen)</td>
<td>$12.00</td>
</tr>
<tr>
<td>Freshly Baked Items available with 24 hours notice</td>
<td></td>
</tr>
<tr>
<td>Baker’s Daily Dessert Bar Mix (Priced per dozen)</td>
<td>$13.00</td>
</tr>
<tr>
<td>Freshly Baked Items available with 24 hours notice</td>
<td></td>
</tr>
<tr>
<td>Cookie Monster (Priced per dozen)</td>
<td>$14.25</td>
</tr>
<tr>
<td>Chocolate Chunk, Sugar Cookie &amp; Baker’s Choice</td>
<td></td>
</tr>
<tr>
<td>Sweet and Salty Popcorn/Gluten Free (Each) (12 Serving Minimum)</td>
<td>$2.75</td>
</tr>
<tr>
<td>Caramel-Cheddar, Dill Pickle or Double Cheddar</td>
<td></td>
</tr>
<tr>
<td>Snack Attack (Each)</td>
<td>$2.00</td>
</tr>
<tr>
<td>Sweet and Salty Packaged Snack Assortment</td>
<td></td>
</tr>
<tr>
<td>Sweet &amp; Savory Scones</td>
<td>$20.00</td>
</tr>
<tr>
<td>Chocolate Chip, Blueberry, Apple Cinnamon, White Chocolate Raspberry, Bacon and Cheddar</td>
<td></td>
</tr>
</tbody>
</table>
LUNCH

LUNCH SPECIALS $10.00

FALL
Country Style Steak with Brown Gravy, Mashed Potatoes, and Green Beans. Includes Rolls with Butter and Tea

WINTER
Glazed Honey Ham with Roasted Red Potatoes and Broccoli. Includes Rolls with Butter and Tea

SANDWICH MEAL $9.50
SELECT A STYLE OF SERVICE

1. BOXED TO GO
   Individual Meal in an Earth Friendly Box with Condiments, Napkin, and Peppermint

2. PLATED
   Individual plate Served or Preset

3. PRE MADE PLATTER
   Choose 3 Sandwiches cut in half and displayed on a platter of Leaf Lettuce with Condiments on the side

CHOOSE ONE:
Black Forest Ham with Provolone
Smoked Turkey with Pepper Jack
House-Made Chicken Salad
Roast Beef with White Cheddar
Vegetarian: Fresh Julienne Vegetables with Grains

All served with Chef’s Choice Bread, Lettuce, Tomato, Potato Chips and a Cookie (Substitute: 2 oz Fruit Cup)

BROWN BAG LUNCH $6.25
Half Turkey, Lettuce and Tomato, on Whole Wheat Bread with Mayonnaise and Mustard plus a bag of Potato Chips and Apple Slices

No beverages included
CHEF’S CHOICE SALAD BAR
$11.50

Grilled Chicken with
Seasonal variety of Lettuces and assorted toppings including
Vegetables, Fruit, Nuts or Seeds and a Cheese
Plus two Dressings and Bread with Butter
(Add 4 oz of Grilled Salmon for $6.00 per serving)

BUFFETS

Taco Buffet - $7.75
Seasoned Ground Beef, Soft Flour Tortillas and Tri-color Tortilla Chips, Shredded Lettuce, Shredded Cheddar Cheese, Salsa, and Sour Cream Served with Spanish Yellow Rice
Substitute Chopped Chicken for $1.50  *  Add Black Beans for $1.00

Baked Potato Buffet - $7.25
With Butter, Sour Cream, Steamed Broccoli, Scallions, Cheddar Cheese, Chopped Bacon, and Beef Chili
Add Grilled Chicken Breast for $2.50  *  Add Roasted Veggies for $1.50  *  Add House Salad for $2.00

Macaroni and Cheese Buffet - $7.50
Macaroni and Cheese, Chopped Bacon, Steamed Broccoli, Sweet Peas, Sautéed Mushrooms, and Seasoned Ground Beef
Sub Chicken for $1.50  *  Add House Salad for $2.00

Pasta Buffet - $7.50
Chef’s Choice Pasta Served with Marinara and Alfredo Sauce, Meatballs, and Garlic Bread
Substitute Meat Sauce for $1.00  *  Add House Salad for $2.00

Stir Fry - $6.75
Broccoli, Bell Peppers, Mushrooms, Carrots, Onions, and Green Peas
Stir-fried with Garlic, Soy Sauce, and Sesame.
Served over Rice and accompanied by a Veggie Eggroll
Add Chicken Breast for $2.50

Fajita Bar - $11.00
(Gluten Free and Vegan available with advanced notice)
Flour Tortillas, Tri-Color Tortilla Chips, Grilled Chicken, Peppers and Onions, and Yellow Rice with toppings such as Lettuce, Tomato, Cheddar Cheese, Guacamole, Sour Cream, and Salsa
**CHEFS CHOICE PASTA BAKES**
Served with Tossed Green Salad, Garlic Bread and Sweet Tea
*(Offered Buffet style only—Minimum Serving 15)*

- **Baked Ziti with Bolognese**
  Traditional Italian Braised Meat Sauce with Italian ~ $10.00

- **Baked Chicken Cavatappi**
  Pasta, Grilled Chicken, Spinach, Roasted Vegetables, and Parmesan Cream Sauce baked with Italian Cheeses ~ $12.50

- **Baked Vegetable Cavatappi (Vegetarian)**
  Pasta, Spinach, Roasted Vegetables and Parmesan ~ $10.50

**CAROLINA BBQ** ~ $13.00
A 4oz serving of House-Made Shredded Pork Barbecue and
A 4oz serving of Chopped Chicken Barbecue plus
House Barbecue Sauce, Buns, Southern Style Cole Slaw,
Baked Beans, Potato Salad, Banana Pudding, and Sweet Tea

**DAVIDSON COOK OUT** ~ $13.50
1 All Beef Burger/Bun and 1 Hot Dog/Bun per guest with Lettuce, Tomato, Pickles, Red Onion, Sliced Cheeses,
Condiments Served with House Potato Chips, Cookies, Lemonade and Tea
(Veggie Burgers are additional—$4.50 each)

**PIEDMONT PICNIC** ~ $12.00
*(15 serving minimum)*
Includes Soft Rolls with Butter and 1 Gallon of Lemonade or Tea per 12 guests

**Choice of 1 Meat**
- BBQ Bone-In Chicken * Fried Bone-In Chicken * Texas Beef Brisket (Add $2.50 per serving)

**Choose 3 Sides**
- Deviled Eggs
- Cole Slaw Potato Salad
- Macaroni and Cheese
- Baked Beans (with Pork)
- Mashed Potatoes
- Slow Cooked Green Beans
- Corn Cobettes
- Fried Pickle Chips
- Watermelon (Seasonal)

*Vegetarian, Vegan, and Gluten Free options are available at regular a la carte pricing
CASSEROLES TO GO $15.00

10-12 Servings each/Packaged with reheating instructions
Add Serving Utensils, Paper Plates, Cutlery and Napkins for an additional $3.00 per guest

Cheese Burger Macaroni
Broccoli, Cheese & Rice Casserole
Buffalo Chicken, Blue Cheese & Rice
Spinach Artichoke & Chicken Pasta
Cajun Chicken and Potato
Southwestern Chili Mac
Baked Spaghetti W/ Beef
Green Bean with Turkey
Ground Beef Shephard's Pie
Cream Cheese & Chicken Enchilada Pie

CHEFS INSPIRATION
Priced per person: includes Water, Tea, Coffee, Bread with Butter

SOUTH AFRICAN-$15.00
Akoha sy Voanio (Coconut Milk braised Chicken) over Cous Cous and Green Beans with Tomato served with Grilled Flat Bread, Fried Plantains and Malva Pudding (Sweet Pudding containing Apricot Jam topped with a Cream Sauce)

GRECIAN-$15.00
Warm Pita Bread with Tzatziki Sauce Greek Salad with a Red Wine Herb Vinaigrette. Chicken Souvlaki served over Rice Pilaf, and Grilled Vegetables paired with Bakers Choice Mini Desserts

EL CARIBE-$15.00
Pollo encebollado, Arroz Amarillo Habichuelas Pintas Platanos Amarillos, y Arroz con Dulce (Chicken with Sweet sautéed Onions, Yellow Rice with Pigeon Peas, Pinto Beans, accompanied by Sweet Plantains and Sweet Rice Pudding)

Many additional cuisines are available - We welcome your special requests!
Roasted Cremini Mushrooms, Chopped Kale, and Wild Rice in a Coconut Milk Broth (Vegan/GF) $4.25

Sweet Potato Bisque w/ Gruyere and Bacon (GF) $4.25

Mixed Greens, Roasted Acorn Squash, Red Wine and Ginger Pickled Red Onions, Shaved Parmesan Cheese, Toasted Almonds with Dark Balsamic, Fig Vinaigrette (Vegetarian/GF) $4.50

Spinach and Kale, Citrus Quinoa, Dried Cranberries, Roasted Yellow Beets, Toasted Walnuts w/ an Apple Cider Vinaigrette (Vegetarian/GF) $4.50

Sliced Turkey Breast, Goat Cheese, Sliced Apple, and Arugula drizzled with Honey on Toasted Baguette (Includes Chips and a Cookie) $10

Salami, Fresh Mozzarella, Roasted Red Peppers, Classic Oil and Vinegar on Challah Sandwich Roll (Includes Chips and a Cookie) $10

Apple Butter Roasted Pork Loin w/ Brown Butter Sautéed Carrots and Green Peas and Salt & Pepper Southern Grits (GF) $16

8oz Grilled Hamburger Steak w/ Caramelized Onion Demi, Classic Garlic Mashed Potatoes and BBQ Black Eyed Peas (GF) $14.50

Creamed Chicken over White Rice with Steamed Haricot Verts and Julienned Peppers (GF) $16

Stewed Beef Strips with Roasted Tomatoes, Peppers and Onions, served over Sweet Onion Rice Pilaf and Roasted Whole Okra (GF) $14
SOUP & SALAD  
Chef’s Choice Seasonal Offerings using the freshest ingredients  $4.50

ENTREES

Parmesan Gremolata Chicken Breast with Garlic Cream Sauce, Fingerling Potatoes, Broccoli and Sweet Peppers  $14.25

Spinach and Artichoke Stuffed Chicken Breast (GF) with Puttanesca Sauce served with Herb Risotto and Seasonal Farm Vegetables  $14.25

Teres Au Poivre (GF) Seared Peppercorn Crusted Teres Major Beef Filet and Bourbon Demi-Glace with Creamed Red Potatoes  $17.00

Grilled Beef Teres w/ House Steak Sauce Served with Creamed Spinach and Roasted Garlic Mashed Yukon  $17.00

Sliced Pork Loin (GF) with Cherry Port Sauce, Roasted Marbled Potatoes with Broccolini and Portabella Mushrooms  $14.00

Seared Salmon (GF) with Smoky Bourbon & Brown Sugar Glaze, Wild Rice Blend and Fresh Vegetables  $18.00

Seared Salmon Croquettes w/ Grilled Asparagus and Garlic-Butter Tossed Rotini  $18.00

VEGETARIAN

Porcini and Truffle Ravioli w/ Roasted Mushroom Blend and Asparagus Tips with Fire Roasted Red Pepper Sauce  $15.00

Florentine Ravioli Pillows served with Chef’s Vegetable and a Fresh Garlic and Kale Pesto  $12.00

Sun-Dried Tomato, Wilted Kale, and Cremini Risotto (GF) with Chopped Olives  $12.00

VEGAN

Jambalaya (GF) Chef’s Choice Vegetable Medley paired with aromatic Spices, Rice and finished with Sea Salt and Lemon Zest  $12.00

Spaghetti Style Vegetables (GF) with Puttanesca Sauce and Grilled Cauliflower  $12.00

Bok Choy and Mushroom Stir Fry over steamed Brown Rice (GF) with Roasted Baby Carrots (GF soy sauce)  $12.50

YEAR ROUND FAVORITES

Entrée Selections on this page includes Rolls with Butter, Water Tea and Coffee service
**Crudités**  
Fresh Vegetables with Buttermilk Herb  
$1.25

**Grilled Vegetable Arrangement**  
$3.25

**Classic Cheese Display**  
A classic Selection of Cubed Cheese with Red Grapes and assorted Crackers. Varieties such as: Swiss, Cheddar, Pepper Jack, Havarti, Gouda and Munster  
$2.25

**Wildcat Deli Sliders**  
Roast Beef/Horseradish, Turkey/Herb Mayo, Baked Ham/Honey Mustard on Brioche Roll  
$2.00

**Davidson Sliders**  
Mini-Cheeseburgers with Chipotle BBQ Sauce & Dill Pickle Chip on Mini Brioche Roll  
$2.00

**Smoked Sausage Sliders**  
with Spicy Mustard on Brioche Roll  
$3.00

**GRILL**  
**Grilled Vegetable Sliders**  
$2.00

**Presidential Cheese Display**  
Imported and Domestic Cheeses such as Smoked Gouda, Havarti, Brie, Boursin, Asiago, Edam, Fontina, Manchego with Red Grapes and Gourmet Crackers  
$3.50

**Chicken Slider**  
Mini Fried Chicken Breast, Honey Mustard and Dill Pickle Chip on Brioche Slider Roll  
$2.50

**Hot Wing Tray**  
72 wings Per Tray/3 wings per serving tossed in our House Buffalo Sauce With Blue Cheese Dressing and Celery Sticks  
$70.00

**Boneless Wings**  
72 pieces Per Tray/3 pieces per serving with a Trio of Dips (Ranch, Honey Mustard, and House Buffalo Sauce)  
$52.00

**DIP**  
**Beer Cheese Dip**  
$3.25

**Classic Spinach and Artichoke Dip**  
Served Warm with House-made Pita Chips and Flat Bread  
$2.75

**Hummus**  
Tradition Chickpea Hummus served with House-made Pita Chips and Flat Bread  
$2.50

**House-Made Pimento Cheese**  
Served Cold with Celery Sticks  
$2.50

**Black Bean and Corn Salsa**  
Served Cold with Fresh Tri-Color Tortilla Chips  
$2.50

**Creamed Onion Dip**  
Served with House Potato Chips  
$2.00

**Crab Won-Ton**  
$3.75

**Buffalo Chicken Dip**  
Served Warm with Tortilla Chips and Celery Sticks  
$3.00

**Chili Con Queso**  
Green Chili, Nacho Cheese Dip with Tri-Color Tortilla Chips  
$2.75

**Peach Salsa**  
Served Cold with Fresh Tri-Color Tortilla Chips  
$2.50
DESSERTS

SPECIALTY & SEASONAL
Special requests are welcome

House Specialty Cakes $48.00/$45.00
- Flourless Chocolate Cake with Fudgy Ganache
- Traditional Cheesecake with Fruit Topping
- Chocolate Truffle Torte with Ganache Filling & Espresso Whipped Cream
- Carrot Cake with Cream Cheese Frosting

9 inch Layer Cakes (16-18 servings) $45.00
- Traditional Southern Coconut, German Chocolate, Red Velvet, Cream Cheese Pound Cake, Lemon Bundt

Seasonal Cakes $35.00
- August-December: Bourbon Spice Caramel Cake
- January-May: Lemon Cake with Lavender Butter Cream

Seasonal Pies (6-8 servings) $25.00
- Apple, Pumpkin, Pecan

SEASONAL MINI DESSERTS AUGUST - DECEMBER
- Bourbon Pecan Bites
- Mini Ganache Tarts
- Mini Apple Crisps
- Mini Pineapple Upside Down Cakes

DAILY BUFFET & PLATED DESSERT LIST

4.50 PER PERSON SERVING

24 hour notice required & over 24 servings is subject to approval

- Key Lime Pie
- French Lemon Tart
- Flourless Chocolate Cake
- Southern Banana Pudding
- Cream Tart with Fresh Fruit
- Chocolate Truffle Torte
- Old Fashioned Chocolate Layer Cake (Made without Gluten available)
- Crème Brulee with Seasonal Garnish

*Made without Gluten and Vegan options are available
- Cupcakes, Cakes, Cookies, Brownies, Muffins and Biscuits

Please see pages 13 & 14 for complete Bakeshop menu.
<table>
<thead>
<tr>
<th>SERVED WARM</th>
<th>SERVED COLD OR AT ROOM TEMPERATURE</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Traditional Franks in a Blanket</strong></td>
<td><strong>Mini Ham Biscuit</strong></td>
</tr>
<tr>
<td><strong>Cocktail Meatballs</strong> (3 per serving)</td>
<td>Chipotle Biscuit with Ham and Honey Mustard</td>
</tr>
<tr>
<td>Choice of Sauce:</td>
<td></td>
</tr>
<tr>
<td>• Hoisin BBQ (Garlic, Soy Sauce, Sesame Oil)</td>
<td></td>
</tr>
<tr>
<td>• Italian Arrabbiata Sauce (Onion, Garlic, Red Pepper)</td>
<td></td>
</tr>
<tr>
<td>• Brown Gravy</td>
<td></td>
</tr>
<tr>
<td><strong>Petite Vegetarian Quiche Assortment</strong></td>
<td><strong>Chicken Salad Tart</strong></td>
</tr>
<tr>
<td>(1 Dozen Min.)</td>
<td></td>
</tr>
<tr>
<td><strong>Dim Sum Assortment</strong></td>
<td><strong>Caramelized Onion and Blue Cheese Tart</strong></td>
</tr>
<tr>
<td>served with Soy &amp; Ginger Dipping Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Chicken &amp; Asiago Cheese Blossoms</strong></td>
<td><strong>Caprese Canapé</strong></td>
</tr>
<tr>
<td><strong>Classic Spanakopita Bites</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Espresso Chicken Skewers</strong> with Tart Cherry Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Vegetable Spring Roll</strong> With Thai Sweet Chili Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Quesadilla Trumpets</strong></td>
<td><strong>Zucchinì Goat Cheese Bites</strong></td>
</tr>
<tr>
<td><strong>Coconut Chicken Skewers</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Fried Pickle Chips</strong> with Cajun Ranch</td>
<td></td>
</tr>
<tr>
<td><strong>Southwestern Chicken Eggroll</strong></td>
<td><strong>Beef Canapé</strong></td>
</tr>
<tr>
<td><strong>Beer Battered Mozzarella Sticks</strong></td>
<td>Johnny Cake Stack</td>
</tr>
<tr>
<td><strong>Brie and Raspberry en Croute with Almonds</strong></td>
<td>Toasted Cornbread Round topped with a Tomato, Cucumber And Onion Salad</td>
</tr>
<tr>
<td><strong>Mini Shrimp &amp; Grits Martini</strong></td>
<td><strong>Roasted Smoked Duck Bites</strong></td>
</tr>
<tr>
<td><strong>Smoked Gouda Mac and Cheese Bits</strong></td>
<td><strong>Jerk Chicken Skewer with Fresh Pineapple</strong></td>
</tr>
<tr>
<td><strong>Fig and Mascarpone Filo Purse</strong></td>
<td><strong>Wild Mushroom Toasts</strong></td>
</tr>
<tr>
<td><strong>Chicken Cordon Bleu Bite</strong> With Honey Dijon Dip</td>
<td><strong>Pork Tenderloin Crostini With Blood Orange Salsa</strong></td>
</tr>
<tr>
<td><strong>Mini Maryland Crab Cakes</strong> With Tangy Remoulade</td>
<td></td>
</tr>
<tr>
<td><strong>Mediterranean Antipasto Skewer</strong></td>
<td><strong>Spiced Tomato and Feta Tarts</strong></td>
</tr>
<tr>
<td>Seared Sesame Tuna Bites with Mango Puree</td>
<td></td>
</tr>
<tr>
<td>Three-Cheese Tortellini Bites</td>
<td><strong>Spicy Tuna Spoons with Fried Won-Tons</strong></td>
</tr>
<tr>
<td>Mini Shrimp Po’ Boys Canapes</td>
<td>Spicy Sushi-Grade Tuna Topped</td>
</tr>
<tr>
<td></td>
<td>with Crispy Won-Tons</td>
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<tr>
<td></td>
<td></td>
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<tr>
<td><strong>Mini Shrimp Po’ Boys Canapes</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Chocolate Dipped Strawberries</strong> (Dozen)</td>
<td></td>
</tr>
</tbody>
</table>
## Complete Bakeshop Menu

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baker’s Daily Breakfast Mix (priced per dozen)</td>
<td>$13.00</td>
</tr>
<tr>
<td>Baker’s Daily Cookie Mix (priced per dozen)</td>
<td>$12.00</td>
</tr>
<tr>
<td>Baker’s Daily Dessert Bar Mix (priced per dozen)</td>
<td>$13.00</td>
</tr>
<tr>
<td>Baker’s Daily Buffet or Plated Desserts (priced each)</td>
<td>$3.50</td>
</tr>
<tr>
<td>New York Style Crumb Cake (12 Servings)</td>
<td>$13.00</td>
</tr>
<tr>
<td>House Made Seasonal Doughnuts (Dozen)</td>
<td>$18.00</td>
</tr>
<tr>
<td>Seasonal Cakes</td>
<td>$35.00</td>
</tr>
<tr>
<td>Seasonal Pies</td>
<td>$25.00</td>
</tr>
<tr>
<td>Nine Inch Layer Cakes (16-18 servings)</td>
<td>$45.00</td>
</tr>
<tr>
<td>House Specialty Cakes</td>
<td>$48.00</td>
</tr>
<tr>
<td>Mini Dessert Bars</td>
<td>$20.00</td>
</tr>
<tr>
<td>Sinful Cinnamon Rolls (Dozen)</td>
<td>$14.00</td>
</tr>
<tr>
<td>Classic Muffin Assortment (priced per dozen)</td>
<td>$18.50</td>
</tr>
<tr>
<td>Mini Muffin Assortment</td>
<td>$15.00</td>
</tr>
<tr>
<td>Cookie Monster (priced per dozen)</td>
<td>$14.25</td>
</tr>
<tr>
<td>Seasonal Cutout Cookies (priced per dozen)</td>
<td>$36.00</td>
</tr>
<tr>
<td>Dessert Bars (priced per dozen/2 dozen min. per flavor)</td>
<td>$20.00</td>
</tr>
<tr>
<td>Wildcat Cupcakes (priced per dozen)</td>
<td>$28.00</td>
</tr>
<tr>
<td>Sheet Cakes</td>
<td>$55/$95</td>
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### Mini Dessert Assortment

- **Mini Cookie Assortment**
  - Wedding Cookies
  - Coconut Macaroons
  - Mint Press Flower Cookies
  - Brownie Bites
  - Mini Éclairs

- **Pie Bites**
  - Assorted Petit Fours
  - Assorted Truffles
  - Mini Cannolis
  - Almond Macaroons
  - Blondie Bites

- **Lemon Tartlets**

Assorted Cheesecake Bites $24.00 per dozen * Chocolate Dipped Strawberries $25.00 per dozen

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**Seasonal Selections August - December**

- Bourbon Pecan Bites
- Mini Ganache Tarts
- Mini Apple Crisps
- Mini Pineapple Upside Down Cakes
MINI COOKIE ASSORTMENT

- Mini Cookie Assortment
- Wedding Cookies
- Coconut Macaroons
- Mint Press Flower Cookies
- Brownie Bites
- Mini Éclairs

- Pie Bites
- Assorted Petit Fours
- Assorted Truffles
- Mini Cannolis
- Almond Macaroons
- Blondie Bites

Lemon Tartlets

4 DOZEN MINIMUM ORDER PER ITEM - $20 PER DOZEN BAKER’S CHOICE/ $24 PER DOZEN A LA CARTE

Assorted Cheesecake Bites $24.00 per dozen * Chocolate Dipped Strawberries $25.00 per dozen

MINI JAR DESSERTS
FLAVORS SOLD BY THE DOZEN FOR $30

- Tiramisu Trifle
- Salted Caramel Pot de Crème
- Spiced Chocolate Pot de Crème
- Vanilla Bean Panna Cotta with Honey Poached Fruit

ICE CREAM SUNDAE BAR - $5.50 per serving

Priced per Serving—Minimum order 48 Servings—Vanilla Ice Cream Only

- Assorted toppings such as Cookie Crumbles, Fruit, Chocolate Chips, Candies, Syrups, Nuts, Whipped Cream, and Cherries

Includes Disposable Bowls, Spoons and Napkins

ASSORTED ICE CREAM BARS - $2.00 each

May include: Cookies and Cream, Fudge Bar, Ice Cream Sandwiches, Orange Cream, Éclair Bars and more
MUCH ADO GIFT PACKAGES

Please place your order 3 business days in advance.

DAVIDSON HOSPITALITY ........................................................................................................... Starting at $50.00
Gift Bag filled with items such as; house baked cookies, packaged snacks, bottled water, bulk candies, chocolate bars & fresh fruit. Perfect for any occasion!

FLORAL EXPRESSIONS ................................................................................................................ Starting at $50.00
Fresh cut seasonal blooms arranged in a unique vase or novelty container. No two are ever alike!

BIRTHDAY IN A BAG ......................................................................................................................... Starting at $50.00
Wish you were here to give them a party? This package includes all they need to celebrate their day! First we fill it with lots of happy wishes, then add candles, plates, napkins, forks, novelties and fun! Now complete the celebration with their favorite Celebration Treat below:

CELEBRATION TREAT ONLY ............................................................................................................. $30.00 each

Cat Cake
Traditional 9" Iced Round Cake (GF available)

Kitty Cakes
One Dozen Fun Cupcakes (GF available)
Choice of: Chocolate or Vanilla Cake/Chocolate or Vanilla Icing

Kit Kat Cake
6" Vanilla Cake iced in chocolate and surrounded by Kit Kat candy bars and topped with M&M’s

Oreo Cake
6" Chocolate Cake with Oreo Icing and topped with and Oreo Cookie

Birthday Brownies, Homemade Chocolate Chip Cookies (GF available)

Pizza Party Combo
2 Hand Tossed 16" Pizzas with your choice of 4 toppings and a 9" Cookie Pie
RESERVATION INFORMATION

Policies & Procedures
The following policies & procedures apply to all catering orders.
For catering information please call The Much Ado Catering Office at 704-894-2605.
Much Ado Office hours are 9:00AM – 4:30PM

RESERVATIONS— Booking Rooms and Placing Catering Orders
• Reserve banquet space in EMS prior to contacting the Much Ado office.
• For reservations, requests for catering services are made by filling out a Catering Request Form found on Inside Davidson and emailing the form to muchado@davidson.edu. Orders are processed Monday through Friday, from 9:00 a.m. until 4:30 p.m. Orders received after 4:30 p.m. are dated the next business day. Please call our office if you have any problems with our on-line form. Orders should be placed no less than two weeks in advance. Requests made less than a 72 hour out are not guaranteed full menu options.
• Voicemail questions are answered during business hours and usually within 24 hours.

RESERVING OUR VENUES—DuPont, Harrison, Lilly Gallery Kitchen & Union Atrium Kitchen
The DuPont, Harrison Rooms in Vail Commons, the Lilly Gallery Kitchen and the Union Atrium Kitchen are reserved through the Much Ado Office based on availability and require a contract like other spaces on campus. Please note that these spaces are not automatically reserved when an adjacent space is reserved (example: Lilly Gallery and kitchen must be reserved separately). These kitchens are used throughout the year for Much Ado production and are not available at all times.

SPECIAL DIETARY ORDERS
Available ONLY when ordered in advance, special dietary options are charged per person and held in the kitchen until requested. To insure the best service, the host will provide SPECIAL ORDER CARDS that list the exact items ordered for all guests with special dietary requests. The cards should be placed above the place setting at the table or may be presented to the server at the beginning of the meal. When possible, the exact dietary instruction should be included on the card. When pre-ordered, Much Ado is happy to provide these cards for the host starting at $1.00 each.

ATTENDANCE GUARANTEE
All Catering orders require a final guest attendance count (Guarantee) three full business days prior to the event (i.e., Friday event guarantees are due Tuesday by 3:30 p.m.). This guaranteed attendance is subject to reduction and any increases to your guarantee must be approved. If no guarantee is given, the original guest attendance will be used. Guarantees made inside the 72 hour window will apply to the billing policy below. Please include special meals and the corresponding guest names no later than the day your final attendance is due.

CANCELLATIONS AND CHANGES
Includes special meals/dietary needs and guarantees
Outside 72 hours (3 business days) prior to the event – No charge for changes or cancellations
Inside 72 hours (3 business days) prior to the event – Fees applied based on changes–starting at $25.00

BILLING
The final billing will be based on the guaranteed guest attendance submitted on the guarantee due date plus any additions made within the 72 hours prior to the event. Billing is done by invoicing the host/engager after the event and will reflect actual charges rather than the estimated charges listed on the confirmed Contract Estimate. Every effort will be made to keep costs reasonable and within requested budgets. Your Service Charge is based on the anticipated labor needed to execute the event and is charged per staff, per hour at final billing.

SET-UP
Room setup arrangements and other equipment for your event are best arranged through the Much Ado Office. You may make your own arrangements through EMS or contact the Physical Plant Department by calling 704-894-2895/Email jilowe@davidson.edu, but if you do, please copy Much Ado on the arrangements so we can make sure adequate space has been allotted for our service and the correct linen has been supplied for the tables ordered. Any Much Ado equipment taken at the end of an event will be charged a fee of $25.00 per item and if not returned within 24 hours will be charged an additional fee based on the replacement value. Much Ado complies with Health Department regulations and will not pack leftover food for the host at the end of an event. This policy is for your safety, as well as to maintain a reputation for excellence in food service.

EQUIPMENT POLICY
Any equipment that is rented or used during an event but is not staffed is the responsibility of the event host. Much Ado equipment that is removed from an event will be billed at the replacement value.

VENDORS—OUTSIDE CATERERS/FOOD AND BEVERAGES BROUGHT ON CAMPUS
• Food and beverage vendors must email muchado@davidson.edu their certificate of liability insurance and a current Health Department Score prior to arriving on campus to work.
• Hosts offering food or beverages from a source other than Much Ado Catering, must email muchado@davidson.edu written verification the items are from a NCEDA&CS licensed kitchen and provide all required service needed. Outside food and beverages may not be added to an event Much Ado is catering. Alcoholic beverages must be approved by the Dean’s office and require a Much Ado bartender.

Additional policies may apply to off campus departmental events and non-departmental customers. This will be determined on an individual basis.
Events scheduled between 8:00 a.m. and 9:00 p.m. will be during regular operational hours. Most services are available both on and off campus. Rush orders (less than 72 hours), weekdays after 9:00 p.m., weekends and off campus events require higher labor charges.

CUSTOMER PICK UP
Items will be made available for pick up at our Vail Commons location. Food and Beverage items will be neatly packaged in our earth friendly containers accompanied by the appropriate utensils and biodegradable products needed for the order.

DROP & GO SERVICE
- ON CAMPUS - NO CHARGE between 8:00 a.m. and 5:00 p.m. MONDAY—FRIDAY unless the order is too large for one staff to deliver or is otherwise evaluated to need additional labor.
- ALL OTHER DAYS AND TIMES ON OR OFF CAMPUS - Charges are based on Day/Time/Location/Staff required.
- Staff charges will be added to large deliveries or times outside regular hours of operation.
- Food and Beverage items are neatly packaged in our earth friendly containers accompanied by the appropriate utensils and biodegradable products.
- Much Ado will supply the ordered menu items at the designated set up time and the Host is responsible for room cleanup.
- Linens are not included.

DELIVERY/SETUP/BREAKDOWN
- Charges are based on the day of the week as well as the location and time of the delivery.
- Setup by the designated Setup time and return to remove all items remaining after the event.
- Displayed using necessary serving equipment plus utensils, biodegradable plates, cups, and napkins as needed.
- Linens for the food and beverage tables ONLY (Linens for tables other than buffets/bars are an additional charge).

CASUAL SERVICE
- Includes staff, biodegradable plates, cups, utensils and napkins as needed for the food and beverages ordered.
- Linens for buffets and bars; other linens will be an additional charge.
- Service charge/Labor will be based on the number of staff hours required to execute the service outlined on the estimate.

FULL SERVICE
- Includes staff, china, glassware, silverware and house standard linens for all tables.
- Service charge/Labor will be based on the number of staff hours required to execute the service outlined on the estimate.