TRADITIONAL AND SEASONAL OFFERINGS

The pricing on this menu is for our campus faculty, staff and students only

SUMMER
## BEVERAGE SERVICE

### PRICED PER GALLON

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Peets Coffee</td>
<td>$1.75</td>
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</tbody>
</table>

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 serving.

### BAR SERVICE

Bartenders

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

**CONTRACT TOTALS ARE ESTIMATES ONLY**

**Alcohol approved Spaces on Campus:**
- 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 Davidson Alcohol Management.

**Liquor Service/Set up Fee (Per Person)**
The Host provides liquor and removes it at the end of the event.
Includes all necessary mixers, including Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, and Assorted Juices plus appropriate garnishes

- $5.00

**House or Premium Wine Selections**
Manager’s choice charged per bottle opened—select from Chardonnay, Cabernet, Malbec, Pinot Grigio, Rose, Sauvignon Blanc, Riesling, Blanc de Blanc, Merlot, Pinot Noir

- $17/$23 Market

**Additional Wine Selections are available for purchase by the case**

**Premium Domestic Beer**
Seasonal Varieties, Pale Ales, IPA, Hard Cider, Pilsner and Wheat

- $4.00 Market

**Craft Beer**
Available by the case—brands vary

**Sparkling White Grape Juice**

- $10.00

**Bucket of Ice** (16 servings)

- $3.00

*Ice by the bag also available ($5.00)
BREAKFAST

**Continental (per serving)**
Baker’s Choice Pastries and Muffins, Seasonal Fresh Cut Fruit and Coffee  
$9.50

**Fresh Start (per serving)**
Vanilla Yogurt, House Granola, Cut Fruit and Berries, Muffins  
$9.75

**Petite Quiche *Assortment* (By the dozen/1 dozen minimum)**
Lorraine (Bacon Flavor), Three Cheese (Cheddar, Colby Jack, Swiss), Broccoli & Cheese (Cheddar and Swiss); Garden Vegetable (Swiss, Broccoli, Carrots, Onion and Spinach) *Assortment only—no single flavor orders*  
$18.00

**Seasonal Breakfast Selections**
**Priced per serving**

- **Fall/French Toast**
  With Seasonal Fruit Compote, Baked Apples, Bacon or Sausage and Coffee  
  $10.00

- **Winter/Oatmeal Bar**
  With Assorted Dried Fruits, Brown Sugar, Berries (based on availability) Maple Syrup, and Chocolate Chips, Orange Juice and Coffee  
  $9

- **Spring/vegetable Frittata**
  With Asparagus, Spinach, Scallions, Zucchini and served with Bacon or Sausage, Fresh Fruit and Coffee  
  $10

**Matt’s Choice Pastry Assortment (per serving)**
Freshly baked Breakfast Pastries and Muffins based on daily bakery production  
$2.00

**Biscuits**
- Plain with Butter and Jam  
  $13.00
- City Ham (Honey Cured) or Pork Sausage Pattie  
  $18.00
- Egg & Cheese  
  $20.00
- Egg & Cheese with Bacon or Sausage  
  $26.00

**Yogurt Parfaits (Each)**
Yogurt, Fruit and House Made Granola  
$4.50

**Biscuit Bar (per serving)**
Fresh Biscuits with Sausage Gravy, Scrambled Eggs, Bacon Crumbles, Shredded Cheese, Butter, Jam  
$12.00

**Baker’s Choice Pastry Assortment (per serving)**
Freshly baked Breakfast Pastries and Muffins based on daily bakery production  
$2.00

**Snack Cones**
Nut Free  
Regular Trail Mix (GF), Cheddar, Ranch, & Sweet & Salty Mix  
$2.25

**Fruit Kabobs**
(1 dozen Minimum/2oz)
Skewered Fresh Cut Fruit and Seasonal Berries  
$2.00

**Fresh Cut Fruit**
(4oz serving)
Mixed Cut Seasonal Fruit and Berries  
$2.00

**Packaged Chips**
(Each)  
$1.50

**Packaged Granola Bars/Nature Valley**
(Each)  
$1.00

**Whole Fruit**
(Each) Apples and Bananas when available  
$2.00

**Make a Trail Mix Break**
(2oz servings/12 minimum servings)
Self-serve Dried Fruits, Seeds, Chocolate Goodies and Pretzels  
$2.25

**Sweet and Salty Popcorn/Gluten Free**
**Minimum order (12) 12oz cups of Caramel-Cheddar, Dill Pickle or Double Cheddar**  
$2.50

**Snack Attack**
Sweet and Salty Packaged Snack Assortment  
$2.00

**Chocolate Pretzel Twists**
(1 dozen Minimum/12oz bags):  
8 Mini Twists per bag  
$1.50

**Savory Snack Mix**
(per serving/12 minimum)
A mix of Pretzels, Rye Chips, Sesame Nuggets, Cheese Crackers with a mild kick  
$2.25

Due to current market fluctuation, some products on this page may be unavailable and pricing is
## Bake Shop

### Gourmet Pastry Mix (Dozen)
Maple Pecan, Raspberry, Vanilla Custard, Apple and Cinnamon Rolls (sold as an assortment only)

**Price:** $22.00

### Baker’s Choice Pastry Assortment (Each/Dozen)
Freshly baked Pastries and Muffins based on production and available until noon daily

**Price:** $2 /$18

### House Made Seasonal Doughnuts (Dozen)
- **August- Dec:** Pumpkin, Apple Cider
- **Jan-May:** Sour Cream with Coconut Lemon Glaze, Sour Cream with Strawberry Glaze and Sprinkles

**Price:** $18.00

### New York Style Crumb Cake (12 servings)

**Price:** $13.00

### Tea Breads (12 slices each)
Baker’s Choice flavor

**Price:** $22.00

### House Dessert Bars
Brownies, Blondies, Magic Bars (Coconut, Chocolate & Pretzel)

**Price:** $15.00

### Gluten Free Dessert Bars
Blondies, Chocolate Cherry & Cereal

**Price:** $18.00

### Sheet Cakes
Prices starting at $45.00
- 36 servings per half sheet cake
- 72 servings per whole sheet cake

**Price:** $45/$85

### Seasonal Cakes (48 Hours Notice /16-18 servings)
- **Flourless Chocolate Cake** with Fudgy Ganache
- **Traditional Cheesecake** with Fruit Topping
- **Chocolate Truffle Tart** with Ganache Filling and Espresso Whipped Cream
- **Sweet Potato Layer Cake** (Aug-Dec) With Swiss Buttercream and Maple Drip
- **Lemon Thyme White Layer Cake** (Jan-May) With Blackberry Preserves and Cream Cheese Icing

**Price:** $45.00

### Sweet & Savory Scones—Chocolate Chip, Blueberry, Apple Cinnamon, White Chocolate Raspberry, Bacon and Cheddar, or Herb Parmesan

**Price:** $20.00

### Sinful Cinnamon Rolls (Dozen)
Cinnamon and Sugar Rolled Pastry with Sweet Glaze

**Price:** $14.00

### Classic Muffins (1.33 oz/Dozen)

**Price:** $7.50

### Mini Muffins (.8 oz/Dozen)

**Price:** $12.75

### Cookie Monster

**Price:** $12.00

### Gourmet Bars (1 dozen each per type)
Brownies, S’mores, Jam Bars, Lemon Sunshine, Snicker Doodle, White Chocolate Cranberry, Cinnamon Mocha Blondie

**Price:** $17.00

### Wildcat Cupcakes (Dozen)
Standard Size Chocolate, Vanilla and Red Velvet Cake with Davidson Icing Designs—Priced per dozen

**Price:** $20

### Mini Cupcakes – Variety of flavors available

**Price:** $16

### Nine Inch Layer Cakes (48 Hours Notice /16-18 servings)
Traditional Southern Coconut, German Chocolate, Red Velvet, Italian Cream, Cream Cheese Pound Cake, and Lemon Bundt and special requests are welcome

**Price:** $35

### Gluten Free and Vegan options available
Cupcakes, Cakes, Cookies, Brownies, Muffins and Biscuits

### Summer (June-July)

**Summer Theme Decorated Cut Out Cookies (Dozen)**

**Price:** $17

**Strawberry Lemonade Cake** (Served 14)

**Price:** $45

**Carrot Cake** (Served 14) With Cream Cheese Frosting

**Price:** $45

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**Miniature Desserts** (4 Dozen minimum per item)
- Mini Cookie Assortment
- * Wedding Cookies
- * Coconut Macaroons
- * Mint Press Flower Cookie
- * Pie Bites
- Italian Butter Cookies
- * Brownie Bites
- * Mini Éclairs
- * Lemon Tartlets
- * Southern Pecan Diamonds
- Assorted Petit Fours
- * Assorted Truffles
- Bourbon Pecan Bites
- * Lemon Chess Tassies
- * Mini Cannolis
- Almond Macaroons
- * Blondie Bites
- * **Mini Cheesecakes—$24/Dozen**

**Price:** $20

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**Note:**
- Prices subject to change without notice.
- All items are baked fresh daily with the exception of cupcakes and cookies which are baked once a week. Cupcakes and cookies are not available on weekends.
- All items are available gluten free and vegan upon request. Please inquire about availability before placing your order.
- All items are baked fresh daily. If an item is not available, a similar item will be provided.
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## Lunch Options

### Sandwich Meal — $9.50

<table>
<thead>
<tr>
<th>Boxed To-Go</th>
<th>Plated</th>
<th>Pre-Made Platter</th>
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</thead>
<tbody>
<tr>
<td>Individual Meal in an Earth Friendly Box with Condiments, Napkin, and Peppermint</td>
<td>Individual plate Served or Preset</td>
<td>Choose 3 Sandwiches cut in half and displayed on a platter of Leaf Lettuce with Condiments on the side</td>
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</tbody>
</table>

- Black Forest Ham with Provolone
- Smoked Turkey with Pepper Jack
- House-Made Chicken Salad
- Roast Beef with White Cheddar
- Vegetarian — Hummus with Grilled Assorted Vegetables and Balsamic Reduction

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 per person

A seasonal variety of Lettuces and Assorted Toppings Including Vegetables, Fruit, Nuts or Seeds and a Cheese With Grilled Chicken Plus Dressings and Bread with Butter (Add 4 oz of Grilled Salmon for $6.00 per serving)

**Local Davidson Farm fresh produce when available**

No Beverages included

### Lunch Specials $9.00

- Spring: Ham and Scalloped Potato Casserole with Fresh Broccoli Florets, Rolls with Butter and Tea
- All Year: 5 Chicken Tender Basket with House Chips, Vegetable Sticks and Ranch Dip

### 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

Served with Butter, Sour Cream, Steamed Broccoli, Green Onions, 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 Accompanied by Chopped Bacon, Steamed Broccoli, Sweet Peas, Sautéed Mushrooms, and Seasoned Ground Beef

Sub Chicken for $1.50 * Add House Salad for $2.00

### Pasta Bowl — $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, 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

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El Caribe—$15.00
Puerco o Pollo encebollado, Habichuelas Pintas Platanos, Amarillos, Arroz con Dulce (Pork or Chicken with Sweet sautéed Onions, Rice with Pigeon Peas, Pinto Beans, accompanied

CASUAL CUISINE

Chef’s 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 Cheeses
$10.00

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

Baked Vegetable Cavatappi
Pasta, Spinach, Roasted Vegetables and Parmesan Cream Sauce Baked with ItalianCheeses
$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 Wavy 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 and 3 Sides—BBQ Bone-In Chicken * Fried Bone-In Chicken * Texas Beef Brisket (Add $2.50 per serving) Deviled Eggs * Cole Slaw * Potato Salad * Macaroni and Cheese * Baked Beans (with Pork) * Mashed Potatoes Slow Cooked Green Beans * Corn Cobbettes * Fried Pickle Chips * Watermelon (Seasonal)

Casserole s 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
**Available All Year**

Cheese Burger Macaroni

Broccoli, Cheese & Rice Casserole

Buffalo Chicken, Blue Cheese & Rice

Spinach Artichoke & Chicken Pasta

Cajun Chicken and Potato

Ground Beef Shepherd’s Pie

Green Bean with Turkey

Cream Cheese & Chicken Enchilada Pie

CHEF’S 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)

China—$15.00
Gong Bao Ji Ding (Kung Pao Chicken) *Can be made without nuts* Steamed Rice, Stir-Fried Vegetables, Scallion Pancakes, Pandan Cake

El Caribe—$15.00
Puerco o Pollo encebollado, Habichuelas Pintas Platanos, Amarillos, Arroz con Dulce (Pork or Chicken with Sweet sautéed Onions, Rice with Pigeon Peas, Pinto Beans, accompanied

Many additional cuisines are available - We welcome your special requests!

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**Chef’s Seasonal Menu**

### Spring Menu (March-May)

**Soups**  Chef Russell’s Chicken Chowder  Cup/$4.00

Creamy Spring Onion with Croissant Croutons

**Side Salads**  Chopped Romaine with Cucumbers, Strawberries, Pickled Red Onions, Roasted-Spiced Chick Peas, and Goat Cheese with Spring Onion-Parsley Vinaigrette  $5.00

Fresh Spinach and Arugula with Feta Cheese, Strawberry, and Toasted Pecans with a Citrus Vinaigrette  $5.00

**Sandwiches**  Roasted Black Pepper Beef with Smoked Cheddar with Crispy Onions, Lettuce, Tomato and Garlic Aioli on Sourdough  $10.00

Turkey and Manchego with a Creamy Cucumber Spread with Watercress and Tomato on Marbled Rye Bread  $10.50

**Entrées**  Grilled Garlic Herb Chicken Breast with Lime Mojo, Sautéed Vegetables and Citrus Cous Cous  $14.25

Roast Salmon with White Bean Cassoulet and Asparagus with Pepper Threads  $20.00

Grilled Salmon topped with Spring Pea Pesto paired with Roasted Red Potato and Fresh Asparagus  $20.00

Seared Chicken Breast Glazed with a Tangy Bourbon Peach Marmalade atop Roasted Cauliflower Mash and served with Fresh Farm Vegetables  $14.25

Grilled Chicken with a Spring Onion Pesto accompanied by Tri-Color Potatoes and Broccoli Florets  $14.25

Braised Short Rib Tortellini with Sautéed Spinach, Mushroom, and Bell Peppers  $18.00

Braised Sirloin Beef in an Orange Demi-Glace paired with Stir-fried Vegetables and Jasmine Rice  $18.00

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**Summer Menu Items (June-July) A la Carte**

### Per serving—6 serving minimum

**Entrées**  Grilled 5 Ounce Chicken with Mango-Lime and Radish Salsa  $8.00

Sliced 5 Ounce Teres Major Beef with Orange Perfumed Demi  $10.00

Seared 6 Ounce Salmon with Tangy Peach BBQ Sauce  $12.00

**Sides**  Broccoli Salad (Golden Raisins, Bacon and Cheddar Cheese, and Sunflower Seeds in a light Vinaigrette)  $3.00

Split Asparagus Slaw  $3.00

Cauliflower "Potato" Salad  $3.00

Corn and Summer Vegetable Sauté  $3.00

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Year Round Favorites
Priced per person—plated

Entrée Selections on this page includes Rolls with Butter, Water Tea and Coffee service

Soup & Salad  Chef’s Choice Seasonal Offerings using the freshest ingredients  $4.50

Entrées

**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 and Roasted Vegetable Medley  $18.00

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

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

**Porcini and Truffle Ravioli (Vegetarian)** 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

**Jambalaya (GF/Vegan)** 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

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**Picnic Meal To-Go**

Dietary restrictions accepted

A Mixed Green Salad with Assorted Vegetables, Cheese, Seeds and Dressing
(Choose from House made Ranch, Vinaigrette, Honey Mustard, Italian)

A platter of Half Wraps with Turkey or Ham with Cheese, Lettuce and Tomato Condiments on the side

Plus bagged Potato Chips or Fresh Fruit Cup and a Baker’s choice Cookie

And your choice of Tea or Lemonade

*Available only for PICK UP between 9:00 a.m. and 6:00 p.m.*

*Monday—Saturday*

Disposabel plates, cups, utensils and napkins are included

$8.00 per person—6 minimum

Additional items are available at regular pricing

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**DESSERTS**

**$4.50 PER PERSON/SERVING**

(UNLESS OTHERWISE LISTED)

- **Southern Banana Pudding**
  Layered Vanilla Pudding, Bananas, Vanilla Cookies and Cream Tart
  With Fresh Fruit

- **Key Lime Pie**
  Key Lime Custard, Graham Cracker Crust with Coconut Fresh Apple Crumble
  (Gluten Free available) Homemade Buttery Crumble Topping

- **Seasonal Cheesecake**
  Caramel Apple (August-December)
  Carrot Cake with Brown Butter Caramel (January—May)
  Chocolate Truffle Torte
  Chocolate Cookie Crust, Dark Chocolate Ganache Filling and Espresso Whipped Cream

- **Sweet Potato Layer Cake** (Seasonal/August—December)
  With Swiss Buttercream and Maple Drip
  Old Fashioned Chocolate Layer Cake
  (Gluten Free available) Moist Chocolate Cake with Chocolate

- **Lemon Thyme White Layer Cake** (Seasonal/January—May)
  With Blackberry Preserves and Cream Cheese Icing
  Crème Brûlée with Seasonal Garnish
  Vanilla Bean Custard with Caramelized Sugar

- **Flourless Chocolate Cake**
  Fudgy with Chocolate Ganache
  Gluten Free and Vegan options are available
  Cupcakes, Cakes, Cookies, Brownies, Muffins and Biscuits

**Bite-Size Desserts** (priced per dozen)

- **Bakers Choice Mini Assortment** (4 dozen minimum order) Seasonal Selections which may include items from the list below: $15
  Mini Cookie Assortment * Wedding Cookies * Coconut Macaroons * Mint Press Flower Cookies * Italian Butter Cookies * Brownie Bites
  Mini Éclairs * Lemon Tartlets * Southern Pecan Diamonds * Pie Bites * Assorted Petit Fours * Bourbon Pecan Bites * Assorted Truffles Mini Cannolis * Almond Macaroons * Blondie Bites * Lemon Chess Tassies * Mini Cheesecake Assortment/$24/dozen

- **A la Carte Selections** $20

- **Mini Cupcakes** – Variety of flavors available $16

- **Mini Jar Desserts** – Flavors sold by the dozen: Tiramisu Trifle, Salted Caramel Pot de Crème, Spiced Chocolate Pot de Crème, Vanilla Bean Panna Cotta with Honey Poached Fruit $30

- **Ice Cream Sundae Bar – $5.50 per serving**
  Priced per serving/Minimum order 50 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

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**HORS D’OEUVRES—APPETIZERS**

**PRICED PER PIECE—UNLESS OTHERWISE LISTED**

<table>
<thead>
<tr>
<th>Served Warm</th>
<th>Served Cold or at Room Temperature</th>
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<tbody>
<tr>
<td><strong>Traditional Franks in a Blanket</strong>&lt;sup&gt;1&lt;/sup&gt;</td>
<td>$1.50</td>
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<tr>
<td>Mini Hotdogs wrapped in French Pastry served with Honey Mustard Dip</td>
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<tr>
<td><strong>Cocktail Meatballs (3 per serving)</strong>&lt;sup&gt;2&lt;/sup&gt;</td>
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<tr>
<td>Choice of Sauce:</td>
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<tr>
<td>• Hoisin BBQ (Garlic, Soy Sauce, Sesame Oil)</td>
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<tr>
<td>• Italian Arrabbiata Sauce (Onion, Garlic, Red Pepper)</td>
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<tr>
<td>• Brown Gravy</td>
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<tr>
<td><strong>Petite Quiche Assortment (1 dozen minimum)</strong></td>
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<tr>
<td>Lorraine (Bacon Flavor), Three Cheese (Cheddar, Colby Jack, Swiss), Broccoli and Cheese (Cheddar and Swiss); Garden Vegetable (Swiss, Broccoli, Carrots, Onion and Spinach)</td>
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<tr>
<td>* Assortment only—no single flavor orders</td>
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<tr>
<td><strong>Dim Sum Assortment</strong></td>
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<tr>
<td>Fried Chinese Dumplings served with Ponzu Dipping Sauce</td>
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<tr>
<td><strong>Chicken &amp; Asiago Cheese Blossoms</strong></td>
<td>$1.75</td>
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<tr>
<td>Chicken, Asiago Cheese and Béchamel Sauce inside a Flaky Crust</td>
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<tr>
<td><strong>Classic Spanakopita Bites</strong></td>
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<tr>
<td>Spinach and Feta filled Phyllo Dough Morsels</td>
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<tr>
<td><strong>Espresso Chicken Skewers</strong> with Tart Cherry Sauce</td>
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<tr>
<td><strong>Vegetable Spring Roll</strong></td>
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<tr>
<td>With Thai Sweet Chili Sauce</td>
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<tr>
<td><strong>Chicken Quesadilla Trumpets</strong></td>
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<tr>
<td>Spicy Chicken and Cheese Rolled in Tortillas, served with Guacamole</td>
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<tr>
<td><strong>Pork Tenderloin Crostini</strong></td>
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<tr>
<td>With Blood Orange Salsa or Tomato Jam</td>
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<tr>
<td><strong>Coconut Chicken Skewers</strong></td>
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<tr>
<td><strong>Southwestern Eggroll</strong></td>
<td>$2.00</td>
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<tr>
<td>Served with Avocado Ranch</td>
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<tr>
<td><strong>Beer Battered Mozzarella Sticks</strong></td>
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<td>Served with House Marinara</td>
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<tr>
<td><strong>Brie and Raspberry en Croute</strong></td>
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<tr>
<td>with Almonds</td>
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<tr>
<td><strong>Mini Shrimp &amp; Grits Martini</strong></td>
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<tr>
<td><strong>Smoked Gouda Mac and Cheese Bits</strong></td>
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<tr>
<td><strong>Fig and Mascarpone Filo Purse</strong></td>
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<tr>
<td><strong>Chicken Cordon Bleu Bite</strong></td>
<td></td>
</tr>
<tr>
<td>With Honey Dijon Dip</td>
<td></td>
</tr>
<tr>
<td><strong>Mini Ham Biscuit</strong></td>
<td>$1.50</td>
</tr>
<tr>
<td>Chipotle Biscuit with Ham and Honey Mustard</td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Salad Tart</strong></td>
<td></td>
</tr>
<tr>
<td>House Finely Chopped Chicken Salad in a Bite-Size Pastry Shell</td>
<td></td>
</tr>
<tr>
<td><strong>Caramelized Onion and Blue Cheese Tart</strong></td>
<td></td>
</tr>
<tr>
<td>Bite-Size Pastry Shell filled with Caramelized Onions and Blue Cheese</td>
<td></td>
</tr>
<tr>
<td><strong>Caprese Canapé</strong></td>
<td></td>
</tr>
<tr>
<td>Basil Marinated Tomato and Fresh Mozzarella on Sourdough Toast</td>
<td></td>
</tr>
<tr>
<td><strong>Zucchini Goat Cheese Bites</strong></td>
<td></td>
</tr>
<tr>
<td>Whipped Herbed Goat Cheese on Zucchini Slice</td>
<td></td>
</tr>
<tr>
<td><strong>Shrimp Cocktail Shooter</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Beef Canapé</strong></td>
<td>$1.75</td>
</tr>
<tr>
<td>Sliced Beef, Caramelized Onions &amp; Gorgonzola Cheese</td>
<td></td>
</tr>
<tr>
<td><strong>Falafel Skewer</strong></td>
<td></td>
</tr>
<tr>
<td>Falafel, Cucumber, Olive, Tomato and Tzatziki</td>
<td></td>
</tr>
<tr>
<td><strong>Johnny Cake Stack</strong></td>
<td></td>
</tr>
<tr>
<td>Toasted Cornbread Round topped with a Tomato, Cucumber And Onion Salad</td>
<td></td>
</tr>
<tr>
<td><strong>Roasted Smoked Duck Bites</strong></td>
<td></td>
</tr>
<tr>
<td>With Sweet Bell Pepper Relish on a Sweet Potato Chip</td>
<td></td>
</tr>
<tr>
<td><strong>Jerk Chicken with Grilled Pineapple</strong></td>
<td></td>
</tr>
<tr>
<td>Dry Rubbed and coated with House Jerk Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Blistered Tomato and Feta Tarts</strong></td>
<td>$2.00</td>
</tr>
<tr>
<td><strong>Smoked Salmon &amp; Cucumber Canapé</strong></td>
<td></td>
</tr>
<tr>
<td>Herb Cream Cheese and Caper</td>
<td></td>
</tr>
<tr>
<td><strong>Greek Shrimp Saganaki</strong></td>
<td></td>
</tr>
<tr>
<td>With Tomato, Feta and Oregano</td>
<td></td>
</tr>
<tr>
<td><strong>Mediterranean Antipasto Skewer</strong></td>
<td>$2.25</td>
</tr>
<tr>
<td>Bite-Size Mozzarella, Olive, Sun Dried Tomato, and Artichoke Skewer</td>
<td></td>
</tr>
<tr>
<td>with Honey Balsamic Reduction</td>
<td></td>
</tr>
<tr>
<td><strong>Sesame Tuna Bites</strong></td>
<td></td>
</tr>
<tr>
<td>with Mango Puree</td>
<td></td>
</tr>
<tr>
<td><strong>Three-Cheese Tortellini Bites</strong></td>
<td></td>
</tr>
<tr>
<td>with Pancetta &amp; Spinach on Skewers</td>
<td></td>
</tr>
<tr>
<td><strong>Chocolate Dipped Strawberries</strong> (Dozen)</td>
<td>$25</td>
</tr>
</tbody>
</table>

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**Due to current market fluctuation, some products on this page may be unavailable and pricing may change.**
Much Ado Gift Packages

Custom Orders are welcome and are priced based on items requested
Designed to be fun & personal, Much Ado can make a gift that will suit any occasion

Use the online order form Much Ado Catering - Care Packages - Davidson College
Or call our office at (704) 894-2605
Please place your order 3 working days in advance for best selection of gift items

Pickup & Delivery Service

Pick Up - Orders: available in the Much Ado Office or at the Cashier’s Desk in Vail Commons,
between 9 AM to 5 PM, Monday through Friday
Students are notified by phone or email when their order is ready. Gifts will be held for
pickup up to 3 days
(longer if non perishable item)
Delivery Service is available for an additional charge based on location and size of order

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)
**Either = 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)

To Order:
email muchado@davidson.edu
or call the catering office at
704-894-2605
All orders require 3 business days to process
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.
- 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.
- Orders for Friday–Sunday events should be placed by Tuesday when possible.
- 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 storage and are not readily 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 item 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 not 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 704-894-2595/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 NCEDAGCS 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.
SERVICE OPTIONS

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