## BREAKFAST/BREAKFAST OPTIONS

### COMBINATIONS
Set up buffet style for self-service, includes Regular Coffee—priced per serving

<table>
<thead>
<tr>
<th></th>
<th>Continental</th>
<th>Fresh Start</th>
<th>$9.50</th>
<th>$9.75</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Pastries, Homemade Muffins,</td>
<td>Vanilla Yogurt, House</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Seasonal Fresh Fruit</td>
<td>Granola, Cut Fruit and</td>
<td></td>
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<tr>
<td></td>
<td></td>
<td>Berries with Muffins</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Farm Breakfast</td>
<td>Scrambled Eggs, Bacon and</td>
<td></td>
<td>$14.00</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Pork Sausage Links, Cheese</td>
<td></td>
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<tr>
<td></td>
<td>Grits and Buttery Biscuits/J</td>
<td></td>
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</tr>
<tr>
<td></td>
<td>Jams &amp; Honey</td>
<td></td>
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<td></td>
</tr>
</tbody>
</table>

### ON-THE-GO

<table>
<thead>
<tr>
<th>Product</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yogurt Parfait</td>
<td>$4.00</td>
</tr>
<tr>
<td>Cereal Trail Mix (GF)</td>
<td>$1.25</td>
</tr>
<tr>
<td>Granola Bars—Nature</td>
<td>$1.00</td>
</tr>
<tr>
<td>Valley</td>
<td></td>
</tr>
<tr>
<td>Energy Bits (GF/Vegan)</td>
<td>$3.00</td>
</tr>
<tr>
<td>Davidson Diamond Bars</td>
<td>$30.00</td>
</tr>
<tr>
<td>Snack Attack</td>
<td>$2.00</td>
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</tr>
</tbody>
</table>

### PRICED PER DOZEN

<table>
<thead>
<tr>
<th>Product</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Continental Snack</td>
<td>$15.00</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>Tea Breads (12 slices each)</td>
<td>$21.00</td>
</tr>
<tr>
<td>Savory Herb Doughnuts</td>
<td>$9.00</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>Doughnuts/Doughnut Holes</td>
<td>$6/$3</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>Muffin Assortment: Classic</td>
<td>$15/$9</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>Biscuits—Plain with Butter and</td>
<td>$9.00</td>
</tr>
<tr>
<td>Jam</td>
<td></td>
</tr>
<tr>
<td>Biscuits—City Ham (Honey</td>
<td>$18.00</td>
</tr>
<tr>
<td>Cured) or Pork Sausage Pattie</td>
<td></td>
</tr>
<tr>
<td>Biscuits—Egg &amp; Cheese (Add</td>
<td>$20.00</td>
</tr>
<tr>
<td>Bacon/Sausage $26.00 per doz)</td>
<td></td>
</tr>
<tr>
<td>Dessert Bar Assortments</td>
<td>$15.00</td>
</tr>
<tr>
<td>Gold Coins—Mini Cheddar Cheese</td>
<td>$9.00</td>
</tr>
<tr>
<td>&amp; Pecan Cookie</td>
<td></td>
</tr>
<tr>
<td>Nutty Mixed Up Break</td>
<td>$24.00</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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BEVERAGE SERVICE

Coffee (12 servings per gallon) $13.00
*Fair Trade Certified Organic Pura Vida Columbian Roast Regular and Decaffeinated coffee, served with Individual Creamers, Sweeteners, Cups, Napkins and Stirrers.

Bulk Water $5.00
Orange Juice $10.00
Iced Tea Sweetened & Unsweetened $8.00
Much Ado Magnolia Tea $12.50
Hot Tea Service $12.50
Milk (Pint): Skim, 1-2%, Whole, Soy or Chocolate $2.00

Much Ado Signature Punch $12.00
Lemonade $8.00
Apple Cider—Cold $12.00
Hot Chocolate $18.00
Hot Spiced Apple Cider $16.00
Half & Half (Quart) $4.00

PRICED PER SERVING
Individual cans and bottles are recycled

Juices Assortment (10 oz. bottle) Orange, Cranberry, Apple $2.00
V-8 Vegetable Juice (5.5 oz can) $1.50
Soft Drinks (12 oz. cans) Coke, Diet Coke and Sprite $1.00
Dasani Sparkling Water—Berry, Lemon and Lime $1.50
Dasani Bottled Water $1.50
Bucket of Ice (1 gallon/12 – 16 servings) $3.00
Liquor Service/Set up Fee (Per Person) $5.00
Host provides liquor and removes it at the end of the event

CHARGED ON CONSUMPTION
PER BOTTLE OPENED

House Banquet Wine $21.00
Cloudfall Chardonnay & Sean Minor Paso Robles Cabernet

Premium House Wine including Sparkling Wine $4.00
**See our Wine List for House selections**

Sparkling Non Alcoholic White Grape Juice $8.00

Premium Domestic Beer $4.00
**See our Beer List for House selections**

BAR SERVICE

Bartenders
4 hour minimum with 1 hour to set up and 1 hour to break down
Staff needs will be determined by Much Ado
Charges vary and are based on the complexity & timing of events
CONTRACT TOTALS ARE ESTIMATES ONLY
FINAL CHARGES ARE BASED ON ACTUAL STAFF LABOR,
CONSUMPTION PER BOTTLE OPENED AND/OR
SERVICE OFFERED BY THE DRINK

Alcohol approved Spaces on Campus: Vail Commons, 900 Room, Patterson Court, Lilly Gallery and the Guest House. Cash Bar service is only permitted in the Lilly Gallery, Vail Commons, & the Union 900 Room.
Complete information & regulations may be found on Inside Davidson under 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.

All selections & pricing may vary based on availability. All alcohol service is provided by Much Ado & all Davidson College funded events on or off campus require a MUCH ADO Bartender. Alcoholic beverages may not be taken from an event and personal food or alcohol may not be brought into an event where Much Ado is catering. Much Ado Bartenders are required to card guests they perceive to be under age and are required to discontinue service to guests they feel are in jeopardy of harm to themselves or a liability to the college.
LUNCH OPTIONS

CLASSIC SANDWICH
$9.50 EACH

Deli Sliced Ham & Swiss * Roast Beef & Cheddar
Smoked Turkey & Provolone * Chicken Salad
Chef’s Choice Vegetarian

SIGNATURE SANDWICH
ADD $1.00 per Sandwich for substitutions or ordering less than 6 of the same Sandwich
Prices include a Bag of Potato Chips and a Wildcat Bake Shop Cookie

Cured Ham and Smoked Gouda—With Baby Lettuce, Tomato and Honey Dijonnaise on a Bavarian Sandwich Bun
$10.50

Slow Roasted Turkey and Baby Swiss—With Sliced Tomato, Lettuce and Garlic Tomato Aioli on Rosemary Focaccia
$10.50

Black Pepper Rubbed Roast Beef—With Horseradish and Chive White Cheddar, Lettuce, Tomato and Caramelized Onion Spread on a Potato Roll
$10.50

Grilled Chicken Manchego—With Roasted Tomato Aioli, Manchego Cheese, Pickled Onions, Baby Greens and Sliced Tomato on Ciabatta Bread
$11.00

SANDWICH PLATTERS

Classic Deli Platter—Build your own Sandwich with Sliced Turkey, Ham, Roast Beef, Tomato, Onion and Cheese, plus Lettuce, Breads, Condiments, and choice of 2 sides
$9.50

Davidson Wrap Platter—Minimum order of 12
Chef’s Choice 3 Wraps including 1 Vegetarian and choice of 2 sides
$8.00

SIDES

Cut Fruit, Cole Slaw, Potato Salad, Pasta Salad, Pretzels, Sun Chips or Cookie
$1.75

CLASSIC SALAD
$8.50 EACH
Includes a Whole Grain Croissant and Butter

Caesar Salad—Romaine Lettuce, House Made Garlic Croutons and Shaved Parmesan tossed in House Caesar Dressing

House Chop Salad—Romaine and Spring Mix, Tomatoes, Cucumbers, Carrots and Croutons with a White Balsamic Vinaigrette

Spinach Salad—Classic Spinach Salad with Sliced Mushrooms, Chopped Egg, Red Onion and Bacon served with Apple Cider Vinaigrette

Add: Grilled Vegetables $3, Steak or Shrimp for $5. Chicken=Market Price

CHEF’S CHOICE SALAD BAR
$11.50 PER PERSON
No Beverages included

A seasonal variety of Lettuces, with Grilled Chicken and Assorted Toppings Including Vegetables, Fruit, Nuts or Seeds and a Cheese Plus Dressings and Bread with Butter

All requested additional toppings are priced based on selection
Substitute Beef for $2.50 or Salmon for $3.00 additional charge per person

**Local Davidson Farm fresh produce when available**

SIGNATURE SALAD
PLATED
Table Service includes Water, Tea, Whole Grain Croissant with Butter
Beverages are additional when boxed To-Go

Herbed Citrus Shrimp Salad
Marinated Grilled Shrimp atop Mixed Greens, Tiny Tomatoes, Olive Tapenade, Goat Cheese Crumbles, Grilled Bread and Cuban Oregano Vinaigrette
$13.75

Salmon Salad
Pan Seared Salmon, Spinach and Kale, Mixed Peppers, Roasted Cauliflower, Sunflower Seeds with Lemon Caper Vinaigrette
$13.75

Vegetarian Salad
Chef’s Choice Legume and Grains, Tomato, Asparagus Tips, Feta Cheese, and Boiled Egg with Pickled Ginger and Red Beet Vinaigrette
$10.50

Southwest Grilled Chicken Salad
Chili and Lime Marinated Chicken Breast on Mesclun Greens with Grape Tomatoes, Sliced Avocado, Roasted Corn, Tortilla Strips, Black Beans, and Roasted Chili Vinaigrette
$13.50

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**Pasta Bakes**
Served with Tossed Green Salad, Garlic Bread and Sweet Tea

- **Baked Ziti with Bolognese**
  - $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
  - $10.50
- **Baked Lasagna: Classic Meat**
  - $12.00
- **Baked Lasagna: Vegetarian**
  - $11.00
- **Pierogi Pie**
  - Baked with Ground Beef and Cheddar
  - $12.50
- **Kale and Italian Sausage 3-Cheese Ravioli Bake**
  - $13.00
- **Chicken and Broccoli Orecchiette Pasta with White Cheddar Sauce**
  - $11.50

**Carolina BBQ—$13.00**
House Made Shredded Pork Barbecue
Chopped Chicken Barbecue
       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)
Vegetarian, Vegan and Gluten Free options are available at regular a la carte pricing

**Chef’s Seasonal Selection—$14.00**
Host Selected Entrée preference of Beef, Chicken, Pork or Vegetarian (Fish will be an added cost and based on selection)
Served with Chef’s Choice Salad, 2 Sides, Rolls with Butter, Water and Tea plus a Baker’s Choice Dessert
Includes House China, Glassware, Silverware and Lap-length Linen

**CHEF’S INSPIRATION**

**South African—$13.50**
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)

**India—$13.00**
Chana Dal Dip with Garlic Naan Bread, Chicken, Curry, Perfumed Basmati Chef’s choice Vegetable Dish with Coconut Almond Bites

**El Caribe—$13.00**
Puerco o Pollo encocido, Habichuela Pintas Platanos, Amarillos, Arroz con Dulce (Pork or Chicken with Sweet sautéed Onions, Pinto Beans, accompaned by Sweet Plantains and Sweet Rice Pudding)

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**PLATED MEALS**  
**PRICED PER PERSON**

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

### Soups and Salads
Chef’s Choice Seasonal Offerings using the freshest ingredients

- **Soup**
- **Salads**

- **Chef’s Choice Seasonal Offerings**
  - **Seasonal Farm Vegetable**

- **Price Range:** $3.00 - $4.50

### Entrees

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Parmesan Gremolata Chicken Breast with Garlic Cream Sauce, Fingerling Potatoes, Broccoli and Sweet Peppers</td>
<td>$14.25</td>
</tr>
<tr>
<td>Spinach and Artichoke Stuffed Chicken Breast (GF) with Puttanesca Sauce served with Herb Risotto and Seasonal Farm Vegetable</td>
<td>$14.25</td>
</tr>
<tr>
<td>Frenched Lamb Chops (GF) with Lemon Garlic Tahini Sauce topped with Feta Cheese and served with Roasted Potatoes, Parsnips</td>
<td>$20.00</td>
</tr>
<tr>
<td>Center Cut Filet of Beef (GF) Grilled 5 ounce Filet Mignon and House Steak Sauce served with Garlic and Chive Mashed Potatoes, Steamed Asparagus and Baby Carrots</td>
<td>$26.25</td>
</tr>
<tr>
<td>Teres Au Poivre (GF) Seared Peppercorn Crusted Teres Major Beef Filet and Bourbon Demi-Glace served with a Sweet Potato Mash and Roasted Vegetable Medley</td>
<td>$18.00</td>
</tr>
<tr>
<td>Sliced Pork Loin (GF) with Cherry Port Sauce, Roasted Marbled Potatoes with Broccolini and Portabella</td>
<td>$14.00</td>
</tr>
<tr>
<td>Sesame Crusted Salmon (GF) with Ginger Lemongrass Jasmine Rice, Baby Bok Choy, Shiitake Mushrooms and Soy Ponzu Sauce</td>
<td>$18.00</td>
</tr>
<tr>
<td>Buttery Grilled Shrimp Skewers (GF) Shrimp atop Confetti Rice and accompanied by Seasonal Farm Vegetables</td>
<td>$18.75</td>
</tr>
<tr>
<td><strong>Vegetarian</strong></td>
<td></td>
</tr>
<tr>
<td>Porcini and Truffle Ravioli Roasted Mushroom Blend and Asparagus Tips with Fire Roasted Red Pepper Sauce</td>
<td>$15.00</td>
</tr>
<tr>
<td>Baked Falafel Croquettes with a sesame Lemon Puree, Greek Rice and Stewed Spinach and Tomato with Edamame</td>
<td>$13.75</td>
</tr>
<tr>
<td>Florentine Ravioli Pillows served with Chef’s Vegetable and a Fresh Garlic and Kale Pesto</td>
<td>$12.00</td>
</tr>
<tr>
<td><strong>Vegan</strong></td>
<td></td>
</tr>
<tr>
<td>Jambalaya (GF) Chef’s Choice Vegetable Medley paired with aromatic Spices, Rice, Seasoned Corn on the Cob and finished with Sea Salt and Lemon Zest</td>
<td>$12.00</td>
</tr>
<tr>
<td>Curried Vegetables (GF) Chef’s Choice Vegetables lightly tossed in a Mild Green Curry Sauce and Served over Steamed Rice</td>
<td>$12.00</td>
</tr>
<tr>
<td>Tempeh Tagine Tempeh and Mixed Vegetables with Garbanzo Beans, slow cooked with Fresh Herbs and Spices served over Cous Cous</td>
<td>$12.00</td>
</tr>
<tr>
<td>Spaghetti Style Vegetables (GF) with Puttanesca Sauce and Grilled Cauliflower</td>
<td>$12.00</td>
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</tbody>
</table>

**Add a meat to a Vegetarian or Vegan Entrée:** Shrimp $6.00, Andouille Sausage or Chicken $3.00

**All changes and substitutions may incur an additional charge**

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<table>
<thead>
<tr>
<th>Dessert Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Southern Banana Pudding</td>
<td>$4.50</td>
<td>Layered Vanilla Pudding, Bananas and Vanilla Cookies and Whipped Cream</td>
</tr>
<tr>
<td>Key Lime Pie</td>
<td>$4.50</td>
<td>Creamy Key Lime Custard in a Gingersnap Crust with Coconut Whipped Cream</td>
</tr>
<tr>
<td>Seasonal Cheesecake</td>
<td>$4.50</td>
<td>Caramel-Espresso (August-December) and Lemon-Blueberry (January—May)</td>
</tr>
<tr>
<td>Chocolate Truffle Torte</td>
<td>$4.50</td>
<td>Chocolate Cookie Crust with Dark Chocolate Ganache Filling and Espresso</td>
</tr>
<tr>
<td>Orange Blossom Cake</td>
<td>$4.50</td>
<td>Light and Sweet Citrus Cake with Tangy Sour Cream Frosting</td>
</tr>
<tr>
<td>Challah Bread Pudding</td>
<td>$4.50</td>
<td>Homemade Challah Bread soaked in a Rich Custard and then topped with a</td>
</tr>
<tr>
<td>Crumbles - Apple or Cherry</td>
<td>$4.50</td>
<td>(Gluten Free available) Homemade Buttery Crumble Topping over Fruit Filling</td>
</tr>
<tr>
<td>Old Fashioned Chocolate Layer Cake</td>
<td>$4.50</td>
<td>(Gluten Free available) Moist Chocolate Cake with Chocolate Frosting</td>
</tr>
</tbody>
</table>

Additional Desserts are available upon request

### Edible Centerpieces

- **Chocolate Dipped Strawberries**: $20.00
  - 8 pieces per centerpiece

- **Mini Cupcake Assortment**: $16.00
  - 12 pieces per centerpiece—Variety of flavors available

- **Specialty Cupcakes**: $30.00
  - Custom designs and flavors—priced per dozen
  - New Flavors: Cookies and Cream, Mint Chocolate, Banana Cream Pie, Black Forrest, and Cherry Cheese Cake

- **Miniature Cheesecake Assortment**: $24.00
  - 12 pieces per centerpiece

- **Wildcat Cupcakes**: $20.00
  - Standard Size Chocolate, Vanilla and Red Velvet Cake with Davidson Icing Designs—priced per dozen

- **Sheet Cakes**: $30/$48
  - 36 servings per half sheet cake and 72 for a full sheet cake

### Bite-Size Desserts

- **Bakers Choice Assortment** (3 dozen): $36.00
  - Seasonal Selections which may include items from the list below

- **A la Carte Selections** (offered and priced per dozen): $13.00
  - Mini Cookie Assortment * Wedding Cookies * Coconut Macaroons * Mint Press Flower Cookies * Italian Butter Cookies * Brownie Bites
  - Mini Éclairs * Caramel Pecan Bites * Texas Sheet Cake Bites (Chocolate) * Lemon Tartlets * Southern Pecan Diamonds * Pie Bites
  - Assorted Petit Fours * Assorted Truffles * Mini Cannolis * Almond Macaroons

### Dessert Receptions

- **Mini Jar Pie Assortment**: $30.00
  - Flavors sold by the dozen: Apple, Cherry, Pecan, Sweet Potato, Brownie, plus seasonal offerings—ask for more options

- **Ice Cream Sundae Bar**: $5.00
  - Priced per Cup—Minimum order 48 cups—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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<thead>
<tr>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>Priced Per Serving</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Crudités</td>
<td>$1.25</td>
<td>Garden-Fresh Vegetables with Buttermilk Herb Dip</td>
</tr>
<tr>
<td>Grilled Vegetable Arrangement</td>
<td>$3.25</td>
<td>Grilled and Sliced Marinated Vegetables</td>
</tr>
<tr>
<td>Classic Cheese Display</td>
<td>$2.25</td>
<td>A Classic Selections of Cubed Cheese garnished with Red Grapes and Assorted Crackers, Varieties such as: Swiss, Cheddar, Pepper Jack, Havarti, Gouda and Muenster</td>
</tr>
<tr>
<td>Falafel Tray</td>
<td>$4.25</td>
<td>Build Your Own Falafel with Flat Bread, Hummus, Tzatziki, Diced Cucumber, Tomatoes, Olives, Onion and Pepperoncini Peppers</td>
</tr>
<tr>
<td>Presidential Cheese Display</td>
<td>$3.50</td>
<td>Imported and Domestic Cheeses such as Smoked Gouda, Havarti, Brie, Boursin, Asaigo, Edam, Fontina, Manchego with Red Grapes and Gourmet Crackers</td>
</tr>
<tr>
<td>Wildcat Deli Sliders</td>
<td>$2.00</td>
<td>Roast Beef/Horseradish, Turkey/Herb Mayo, Baked Ham/Honey</td>
</tr>
<tr>
<td>Davidson Sliders</td>
<td>$2.00</td>
<td>Mini-Cheeseburgers with Chipotle BBQ Sauce &amp; Dill Pickle Chip on Mini Kaiser</td>
</tr>
<tr>
<td>Fresh Slice Fruit</td>
<td>$3.00</td>
<td>Presentation of Seasonal Fruit and Berries</td>
</tr>
<tr>
<td><strong>Priced per Tray with 24 servings each</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roasted Turkey</td>
<td>$160.00</td>
<td>Build Your Own Sandwich with Thinly Sliced Oven Roasted Turkey served with Cranberry Mayonnaise, Raspberry Mustard, and Soft Rolls</td>
</tr>
<tr>
<td>Beef Tenderloin</td>
<td>$200.00</td>
<td>Build Your Own Sandwich with Sliced Tenderloin of Beef, Creamy Horseradish, Grainy Mustard Aioli and Soft Rolls served Chilled</td>
</tr>
<tr>
<td>Hot Wing Tray</td>
<td>$70.00</td>
<td>72 wings Per Tray/3 wings per serving with Blue Cheese and Celery Sticks</td>
</tr>
<tr>
<td><strong>DIP IT!</strong></td>
<td></td>
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</tr>
<tr>
<td>Shrimp Ceviche Dip</td>
<td>$3.50</td>
<td>Shrimp marinated in Citrus Juices, Cilantro, Finely Diced Bell Pepper, Onion, Tomato and Garlic served cold with Fried Plantains when available—otherwise, with Corn Tortilla Chips</td>
</tr>
<tr>
<td>Beer Cheese Dip</td>
<td>$3.25</td>
<td>Served Warm with Soft Pretzels</td>
</tr>
<tr>
<td>Classic Spinach and Artichoke Dip</td>
<td>$2.75</td>
<td>Served warm with House-made Pita Chips and Assorted Breads</td>
</tr>
<tr>
<td>Hummus</td>
<td>$2.50</td>
<td>Roasted Red Pepper Hummus served cold with Olives and Pita Chips</td>
</tr>
<tr>
<td>House Made Pimento Cheese</td>
<td>$2.50</td>
<td>Served cold with Celery Sticks</td>
</tr>
<tr>
<td>Black Bean and Corn Salsa</td>
<td>$2.50</td>
<td>Served Cold with Fresh Tri-Color Tortilla Chips</td>
</tr>
<tr>
<td>Crab Won - Ton</td>
<td>$3.75</td>
<td>Warm Cream Cheese, Crab and Scallions served with Crispy Fried Won-Tons and Thai Sweet Chili Sauce</td>
</tr>
<tr>
<td>Buffalo Chicken Dip</td>
<td>$3.00</td>
<td>Served warm with Tortilla Chips and Celery Sticks</td>
</tr>
<tr>
<td>Chili Con Queso</td>
<td>$2.75</td>
<td>Nacho Cheese Dip served warm with Tri-Color Tortilla Chips</td>
</tr>
<tr>
<td>Peach Salsa</td>
<td>$2.50</td>
<td>Served Cold with Fresh Tri-Color Tortilla Chips</td>
</tr>
<tr>
<td>Caramelized Onion Dip</td>
<td>$2.00</td>
<td>Served with House Potato Chips</td>
</tr>
</tbody>
</table>

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HORS D’OEUVRES—APPETIZERS
PRICED PER PIECE—UNLESS OTHERWISE LISTED

**Served Warm**

- **Traditional Franks in a Blanket**
  Mini Hotdogs wrapped in French Pastry served with Honey Mustard Dip
- **Cocktail Meatballs (3 per serving)**
  Choice of Sauce:
  - Hoisin BBQ (Garlic, Soy Sauce, Sesame Oil)
  - Italian Arrabbiata Sauce (Onion, Garlic, Red Pepper)
  - Brown Gravy
- **Petite Quiche Assortment (1 dozen minimum)**
  Lorraine (Bacon Flavor), Three Cheese (Cheddar, Colby Jack, Swiss), Broccoli and Cheese (Cheddar and Swiss), Garden Vegetable (Swiss, Broccoli, Carrots, Onion and Spinach)
- **Dim Sum Assortment**
  Chinese Steamed Dumplings
- **Fried Pickles** with Cajun Ranch Dip
- **Chicken & Asiago Cheese Blossoms**
  Chicken, Asiago Cheese and Béchamel Sauce inside a Flaky Crust
- **Classic Spanakopita Bites**
  Spinach and Feta filled Phyllo Dough Morsels
- **Espresso Chicken Skewers** with Honey Lime Crema
- **Fried Zucchini Sticks**
  With Garlic Tomato Sauce
- **Chicken Quesadilla Trumpets**
  Spicy Chicken and Cheese Rolled in Tortillas, served with Guacamole
- **Pork Tenderloin Crostini**
  With Blood Orange Salsa or Tomato Jam
- **Coconut Chicken Skewers**
  With Mango Sriracha Dip
- **Southwestern Eggroll**
  Served with Avocado Ranch
- **Fried Mozzarella Half Moons**
  Served with House Marinara
- **Brie and Raspberry en Croute**
  with Almonds
- **Mini Shrimp & Grits Martini**

**Served Cold or at Room Temperature**

- **Mini Ham Biscuit**
  Chipotle Biscuit with Ham and Honey Mustard
- **Chicken Salad Tart**
  House Finely Chopped Chicken Salad in a Bite-Size Pastry Shell
- **Caramelized Onion and Blue Cheese Tart**
  Bite-Size Pastry Shell filled with Caramelized Onions and Blue Cheese
- **Caprese Canapé**
  Basil Marinated Tomato and Fresh Mozzarella on Sourdough Toast
- **Zucchini Goat Cheese Bites**
  Whipped Herbed Goat Cheese on Zucchini Slice
- **Shrimp Cocktail Shooter**
  With House Cocktail Sauce & Lemon
- **Beef Canapé**
  Sliced Beef, Caramelized Onions & Gorgonzola Cheese
- **Falafel Skewer**
  Falafel, Cucumber, Olive, Tomato and Tzatziki
- **Johnny Cake Stack**
  Toasted Cornbread Round topped with a Tomato, Cucumber And Onion Salad
- **Roasted Smoked Duck Bites**
  With Sweet Bell Pepper Relish on a Sweet Potato Chip
- **Jerk Chicken with Grilled Pineapple**
  and Pickapeppa Sauce
- **Wild Mushroom Toasts**
  with Shaved Manchego Cheese
- **Shrimp and Pineapple Skewer**
  With Sweet Chili Dipping Sauce
- **Curried Shrimp Forks**
  Served on Mini Fork with Special Sauce for Dipping
- **Chicken Wonton Bites**
  Fried Wonton Crisp with Shredded Chicken and Asian Slaw
- **Smoked Salmon & Cucumber Canapé**
  Herb Cream Cheese and Caper
- **Greek Shrimp Saganaki**
  With Tomato, Feta and Oregano
- **Spicy Tuna Spoons with Fried Won-Tons**
  Spicy Sushi-Grade Tuna Topped with Crispy Won-Tons
- **Mediterrean Antipasto Skewer**
  Bite-Size Mozzarella, Olive, Sun Dried Tomato, and Artichoke Skewer with Honey Balsamic Reduction

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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 will be available for pick up in Vail Commons at the Cashier's Desk 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; depending on the perishable nature of the gift.

Delivery Service is available for an additional charge of $15 per on Campus location, and $30 off campus within 10 miles of the campus, from 9 AM to 5 PM, Monday through Friday.

DELIVERY SERVICE TO STUDENT DORMITORIES IS NOT AVAILABLE AT THIS TIME

Davidson Hospitality
Baskets that overflow with items such as; house baked cookies, packaged snacks, bottled water, bulk candies, chocolate bars & fresh fruit. Perfect for any occasion!
Starting at $45.00

Floral Expressions
Fresh cut seasonal blooms arranged in a unique vase or novelty container. No two are ever alike!
Starting at $45.00

Birthday in a Box
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 wishes for happiness then add in candles, plates, napkins, forks, novelties and fun! Now choose their favorite house baked Sweet Treat for more flavor!
Starting at $45.00

Sweet Treats Included with our Birthday Box
- 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
- Birthday Brownies, Homemade Chocolate Chip Cookies (GF available)
- or a Fresh Baked Pie (Choose from Apple, Blueberry & Cherry—presented in a pastry box with a bow)

Sweet Treat Only $25.00 each

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To Order:
email muchado@davidson.edu
or call the catering office at
704-894-2695
All orders require 3 working days notice to process
Policies & Procedures
The following policies & procedures apply to all catering orders

ROOM RESERVATIONS are made on EMS - Please secure your event location prior to contacting our office.

For catering information please call The Much Ado Catering Office at 704-894-2605

Please note our business hours are 8:00AM - 4:00PM

All Voicemails will be answered within 24 hours

PLACING A CATERING ORDER
• Requests for catering services may be made by filling out a Catering Request Form found on Inside Davidson and emailing the form to (Much Ado). Orders are processed Monday through Friday, from 8:30 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 and we will be happy to assist you.

• Placing an order without a 72 hour notice may result in limited menu and staffing options. Every effort will be made to accommodate all orders. Orders for events taking place Friday –Sunday should be placed by Tuesday when possible.

• Attendance Guarantee and Special Dietary Needs
  All Catering orders require a final guest attendance count (Guarantee) three full working 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. Please indicate your special meal no less than at the time of your guarantee and include a list of names for all guests to receive a special meal.

CANCELLATION POLICIES/CHARGES
• Cancelling arrangements more than 72 hours BEFORE an event will result in: Charges for direct expenses incurred (i.e., menu items already purchased for your event, rented equipment, or floral arrangements).

• Cancelling arrangements AFTER the Attendance Guarantee has been submitted (three working days prior to the event) will result in: Charges listed on the contract estimate plus any additions/guarantees will be billed to the host/engager.

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 all 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.

Room/Site 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 jlowe@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.

Reserving our spaces—DuPont, Annex, Harrison, Lilly Gallery Kitchen & Union Atrium Kitchen
The DuPont, Annex and 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 two kitchens are used throughout the year for Much Ado storage and staging of events and may not be readily available due to the connecting space being reserved.
SERVICES
Most services are available both on and off campus

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.

DROP & GO SERVICE
** ON CAMPUS - NO CHARGE between 9am-5pm MONDAY—FRIDAY**
** ALL OTHER DAYS AND TIMES ON OR OFF CAMPUS - Charges are based on Day/Time/Location/Staff required**
Staff charges will apply for very 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. 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

Included in this service:
* Setup by the designated Setup time and return to remove all items remaining after the event
* Food and beverage items delivered and displayed using our appropriate serving equipment accompanied by the appropriate serving utensils, biodegradable plates, cups, and napkins as needed for the food and beverages ordered
* Linens for the food and beverage tables ONLY (Linens for tables other than buffets/bars are an additional charge)

FULL SERVICE
*Includes staff, china, glassware, silverware and house standard linens for all food and beverage service tables
*Service charges are based on the number of total staff labor hours required to execute upon the service outlined on the Contract Estimate. This includes all preparation time prior to the event, service during the event, as well as waiting to complete service; such as during a program and the breakdown duties including washing and restocking dishes.

*NEW—Guest table linen is an additional charge

CASUAL SERVICE
*Includes staff, biodegradable plates, cups, utensils and napkins as needed for the food and beverages ordered
*Complimentary food and beverage table linen (lap length for all daytime functions and floor length for evening functions) will be supplied. All other table linen will be an additional charge.
*Service charges are based on the number of total staff labor hours required to execute the service outlined on the Contract Estimate. This includes all preparation time prior to the event, service during the event, as well as waiting to complete service; such as during a program and the breakdown duties, including washing and restocking equipment.

SPECIAL DIETARY ORDERS
Available ONLY when ordered in advance, special dietary options are charged per person and held in the kitchen until requested. Side item substitutions will be provided with any combo meal to accommodate the special request. To insure the best service, the host will provide guests who have a special order with a SPECIAL ORDER CARD that lists the exact item ordered. Guests will present this card to their server at the table upon seating or place the card over their place setting at the table. When possible, the exact dietary instruction should be included on the card. If you need assistance providing cards for your guests, we can provide a card for them to pick up at the event (1.00 each).

PACKAGED TO GO - Policy
Food may be pre-ordered packaged to go (in advance of the event). We will hold the item(s) safely for picked up at the end of the meal. To ensure the safety of our food and in order to stay in compliance with ServSafe and State Health Dept. regulations, once food has been placed out on a buffet for consumption, the staff is not permitted to package food To-Go or to transport food to another location. We provide To-Go Containers for the host of the event to use for this purpose. They are an additional charge. Please contact the Much Ado office if you have any questions.

EQUIPMENT POLICY
Any equipment that is rented or used during an event that is not fully staffed is the responsibility of the event host. Unreturned or damaged equipment will be charged to the host at the replacement value.