TRADITIONAL AND SEASONAL OFFERINGS

The pricing on this menu is for our campus faculty, staff and students only.
**BEVERAGE SERVICE**

**PRICED PER GALLON**

![Peets Coffee Logo]

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.

Bulk Water $5.00

Orange, Apple, Cranberry, and Grape Juice $13.00

Iced Tea: Sweetened & Unsweetened $8.00

Much Ado Magnolia Tea (Sweet Lemon flavor) $12.50

Hot Tea Service $12.50

Includes hot water, individual teas, lemons, sweeteners

Milk (Pint) Skim, 1-2%, Whole, Soy or Chocolate $2.00 $12.00

Much Ado Signature Punch $8.00

Lemonade $8.00

Hot Spiced Apple Cider $16.00

Hot Chocolate $18.00

Half & Half (Quart) $4.00

**PRICED PER SERVING**

Individual cans and bottles are recycled

ONLY OFFERED ON CONSUMPTION AT A FULL SERVICE BAR AND THEREFOR CANNOT BE RETURNED FOR CREDIT

Soft Drinks (12 oz.) $1.00

Sparkling Water $1.50

Bottled Water $1.50

Juice Assortment (10 oz. bottle) Orange/Cranberry/Apple $2.00

V-8 Vegetable Juice (5.5 oz can) $1.50

48 hour notice required and offered in 24-count

**BAR SERVICE**

**Bartenders**

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:**

- 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.

**CHARGED ON CONSUMPTION**

**PER BOTTLE OPENED**

**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

**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

**Craft Beer**

**Available by the case—brands vary**

$10.00

**Sparkling White Grape Juice**

$3.00

**Bucket of Ice** (16 servings)

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

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

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

**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

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

**Biscuits**
Plain with Butter and Jam
City Ham (Honey Cured) or Pork Sausage Pattie
Egg & Cheese
Egg & Cheese with Bacon or Sausage

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

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

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

**Packaged Chips (Each)**

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

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

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

**Breakfast Burritos (each)**
Chef’s Choice Cheese
Chef’s Choice Meat and Cheese
Chef’s Choice Vegetarian
Chef’s Choice Vegan

**Bakery’s Choice Pastries and Muffins, Seasonal Fresh Cut Fruit and Coffee**

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

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

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

**Snack Attack (Each)**
Sweet and Salty Packaged Snack Assortment

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

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

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)

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

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

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

### Tea Breads (2 slices each)
Baker’s Choice flavor

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

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

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

### 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 Drizzle
- Lemon Thyme White Layer Cake (Jan-May) With Blackberry Preserves and Cream Cheese Icing

### 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 Eclairs
- Lemon Tarts
- Southern Pecan Diamonds
- Assorted Petit Fours
- Assorted Truffles
- Bourbon Pecan Bites
- Lemon Chess Tassies
- Mini Cannolis
- Almond Macaroons
- Blondie Bites
- Mini Cheesecakes—$24/Dozen

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

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

### Classic Muffins (1.33 oz/Dozen)

### Cookie Monster

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

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

### Mini Cupcakes
- Variety of flavors available

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

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

### Spring Theme Decorated Cut Out Cookies (Dozen)

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

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

### Strawberry Lemonade Cake (Served 14)
**Lunch Options**

**Sandwich Meal — $9.50**

**Select a Style of Service**

<table>
<thead>
<tr>
<th>Boxed To-Go</th>
<th>Plated</th>
<th>Pre-Made Platter</th>
</tr>
</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>
</tr>
</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 Scallop 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

---

*Due to current market fluctuation, some products on this page may be unavailable and pricing is subject to change without advanced notice*
**CHEF’S INSPIRATION**


**South African—$15.00**
Akoa ha 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 by Sweet Plantains and Sweet Rice

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

*Due to current market fluctuation, some products on this page may be unavailable and pricing*
**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

**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

*Due to current market fluctuation, some products on this page may be unavailable and pricing may change without notice.*
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

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 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

Senior Family Lunch Celebration (May)
Chef’s Choice selections only—with dietary restrictions accepted

Buffets for 36 or more
Package Price $720.00 plus tax and gratuity
($20 per additional guests)

After the big ceremony, celebrate with friends and family by inviting them to a Chef’s Choice Salad and Sandwich Buffet!

Mixed Greens, Assorted Vegetables, Cheese, Sunflower Seeds and Dressings
Pre-Made and pre-cut Turkey, Ham and Grilled Chicken Wraps with condiments on the side
Potato Chips and Fresh Fruit Tray
Dessert choices: regular Cookie Assortment, Wildcat Celebration Cupcakes, or a Sheet Cake with “Congratulations” and the Graduate’s name on top
Tea, Lemonade and Water

Available for events on campus or for take-out orders
Disposables plates, cups, utensils and napkins are included

**Davidson Flower and Balloon Arrangements available**

Due to current market fluctuation, some products on this page may be unavailable and pricing is subject to change without advanced notice
<table>
<thead>
<tr>
<th>RECEPTIONS TRAYS</th>
<th>Priced Per Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crudités</td>
<td>Fresh Slice Fruit</td>
</tr>
<tr>
<td>Garden-Fresh Vegetables with Buttermilk</td>
<td>Presentation of Seasonal Fruit and Berries</td>
</tr>
<tr>
<td>Grilled Vegetable Arrangement</td>
<td>Grilled Vegetable Sliders</td>
</tr>
<tr>
<td>Grilled and Sliced Marinated Vegetables</td>
<td>Chef’s Choice (Vegan)</td>
</tr>
<tr>
<td>Classic Cheese Display</td>
<td>Presidential Cheese Display</td>
</tr>
<tr>
<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>
<td>Imported and Domestic Cheeses such as Smoked Gouda, Havarti, Brie, Boursin, Asiago, Edam, Fontina, Manchego with Red Grapes and Gourmet Crackers</td>
</tr>
<tr>
<td>Wildcat Deli Sliders</td>
<td>Chicken Slider</td>
</tr>
<tr>
<td>Roast Beef/Horseradish, Turkey/Herb Mayo, Baked Ham/Honey Mustard</td>
<td>Mini Fried Chicken Breast, Honey Mustard and Dill Pickle Chip on Mini Kaiser</td>
</tr>
<tr>
<td>Davidson Sliders</td>
<td>Hot Wing Tray</td>
</tr>
<tr>
<td>Mini-Cheeseburgers with Chipotle BBQ Sauce &amp; Dill Pickle Chip on Mini Kaiser</td>
<td>(24 Servings-priced per tray)</td>
</tr>
<tr>
<td>Party Snack Tray</td>
<td>72 wings Per Tray/3 wings per serving</td>
</tr>
<tr>
<td>2 Pigs in a Blanket with Mustard, 1 Chicken Quesadilla Trumpet and 2 Boneless Chicken Wings with Assorted Dips per serving</td>
<td>With Blue Cheese and Celery Sticks</td>
</tr>
<tr>
<td>DIP IT</td>
<td></td>
</tr>
<tr>
<td>Beer Cheese Dip</td>
<td>Crab Won - Ton</td>
</tr>
<tr>
<td>Served Warm with Soft Pretzels</td>
<td>Warm Cream Cheese, Crab and Scallions served with Crispy Fried Won-Tons and Thai Sweet Chili Sauce</td>
</tr>
<tr>
<td>Classic Spinach and Artichoke Dip</td>
<td>Buffalo Chicken Dip</td>
</tr>
<tr>
<td>Served warm with House-made Pita Chips and Assorted Breads</td>
<td>Served warm with Tortilla Chips and Celery Sticks</td>
</tr>
<tr>
<td>Hummus</td>
<td>Chili Con Queso</td>
</tr>
<tr>
<td>Roasted Red Pepper Hummus served cold with Olives and Pita Chips</td>
<td>Nacho Cheese Dip served warm with Tri-Color Tortilla Chips</td>
</tr>
<tr>
<td>House Made Pimento Cheese</td>
<td>Peach Salsa</td>
</tr>
<tr>
<td>Served cold with Celery Sticks</td>
<td>Served Cold with Fresh Tri-Color Tortilla Chips</td>
</tr>
<tr>
<td>Black Bean and Corn Salsa</td>
<td>Caramelized Onion Dip</td>
</tr>
<tr>
<td>Served Cold with Fresh Tri-Color Tortilla Chips</td>
<td>Served with House Potato Chips</td>
</tr>
</tbody>
</table>

*Due to current market fluctuation, some products on this page may be unavailable and pricing may change.*
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) Chocolate Truffle Torte
Carrot Cake with Brown Butter Caramel (January—May) Chocolate Cookie Crust, Dark Chocolate Ganache Filling and Espresso Whipped Cream

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

Lemon Thyme White Layer Cake (Seasonal/January—May) Crème Brûlée with Seasonal Garnish
With Blackberry Preserves and Cream Cheese Icing

Flourless Chocolate Cake Gluten Free and Vegan options are available
Fudgy with Chocolate Ganache
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
A la Carte Selections

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 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

Due to current market fluctuations, items on this page may be unavailable or pricing may be
HORS D’OEUVRES—APPETIZERS
PRICED PER PIECE—UNLESS OTHERWISE LISTED

Served Warm

Traditional Franks in a Blanket $1.50
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)*
* Assortment only—no single flavor orders

Dim Sum Assortment
Fried Chinese Dumplings served with Ponzu Dipping Sauce

Chicken & Asiago Cheese Blossoms $1.75
Chicken, Asiago Cheese and Béchamel Sauce inside a Flaky Crust

Classic Spanakopita Bites
Spinach and Feta filled Phyllo Dough Morsels

Espresso Chicken Skewers with Tart Cherry Sauce

Vegetable Spring Roll
With Thai Sweet Chili 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 $2.00
Served with Avocado Ranch

Beer Battered Mozzarella Sticks
Served with House Marinara

Brie and Raspberry en Croute with Almonds

Mini Shrimp & Grits Martini

Smoked Gouda Mac and Cheese Bits

Fig and Mascarpone Filo Purse

Chicken Cordon Bleu Bite
With Honey Dijon Dip

Served Cold or at Room Temperature

Mini Ham Biscuit $1.50
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 $1.75
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
Dry Rubbed and coated with House Jerk Sauce

Blistered Tomato and Feta Tarts $2.00

Smoked Salmon & Cucumber Canapé
Herb Cream Cheese and Caper

Greek Shrimp Saganaki
With Tomato, Feta and Oregano

Mediterranean Antipasto Skewer $2.25
Bite-Size Mozzarella, Olive, Sun Dried Tomato, and Artichoke Skewer with Honey Balsamic Reduction

Sesame Tuna Bites
with Mango Puree

Three-Cheese Tortellini Bites
with Pancetta & Spinach on Skewers

Chocolate Dipped Strawberries (Dozen) $25

Due to current market fluctuation, some products on this page may be unavailable and pricing
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 during regular business hours. DELIVERY SERVICE TO STUDENT DORMITORIES IS NOT AVAILABLE AT THIS TIME

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)
2 Hand Tossed 16” Pizza with your choice of 4 toppings and a 9” Cookie Pie

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.