TRADITIONAL AND SEASONAL OFFERINGS

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

### PRICED PER GALLON

- **Coffee** (12 servings per gallon) *Regular and Decaffeinated coffee, served with Individual Creamers, Sweeteners, Cups, Napkins and Stirrers.
  - $13.00
- **Bulk Water**
  - $5.00
- **Orange, Apple, Cranberry, and Grape Juice**
  - $10.00
- **Iced Tea Sweetened & Unsweetened**
  - $8.00
- **Much Ado Magnolia Tea** (Sweet Lemon flavor)
  - $12.50
- **Hot Tea Service**
  - Includes hot water, individual teas, lemons, sweeteners
  - $12.50
- **Milk (Pint)** Skim, 1-2%, Whole, Soy or Chocolate
  - $2.00
- **Much Ado Signature Punch**
  - $12.00
- **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

- **Juice Assortment** (10 oz. bottle) Orange/Cranberry/Apple
  - Offered in 24-count, single flavor cases ONLY
  - $2.00
- **V-8 Vegetable Juice** (5.5 oz can)
  - 48 hour notice required and offered in 24-count cases ONLY
  - $1.50
- **Soft Drinks** (12 oz. cans) Coke, Diet Coke and Sprite
  - $1.00
- **La Croix Sparkling Water**—Berry, Lemon and Lime
  - $1.50
- **Bottled Water**
  - $1.50
- **Bucket of Ice** (1 gallon/12 – 16 servings)
  - *Ice by the bag also available
  - $3.00

### 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”**
  - Market
- **Premium Domestic Beer**
  - Seasonal Varieties, Pale Ales, IPA, Hard Cider, Pilsner and Wheat
  - $4.00
  - **“Available by the case—brands vary”**
  - Market
- **Craft Beer**
  - $10.00
  - **“Available by the case—brands vary”**
  - Market
- **Sparkling White Grape Juice**
  - $10.00

**Contract totals are estimates only**

**Charges are based on actual staff labor and beverage consumption and start at $25 per hour**

**Alcohol approved Spaces on Campus:**
- Vail Commons, 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.**
**BREAKFAST**

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

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

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

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

**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  

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

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

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

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

**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  

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

**Quiche—Whole** (Serves 8)
Chef’s Choice Cheese  
Chef’s Choice Meat and Cheese  
Chef’s Choice Vegetarian  
Chef’s Choice Vegan  

**Quiche—Whole** (Serves 8)
Chef’s Choice Cheese  
Chef’s Choice Meat and Cheese  
Chef’s Choice Vegetarian  
Chef’s Choice Vegan  

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

**Quiche—Whole** (Serves 8)
Chef’s Choice Cheese  
Chef’s Choice Meat and Cheese  
Chef’s Choice Vegetarian  
Chef’s Choice Vegan  

A la carte buffet breakfast items are available starting at $2.00 per serving  

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**BREAKS**

**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  

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**BAKE SHOP**

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

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

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

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

**Tea Breads (12 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 and 72 for a full sheet cake
72 servings per whole sheet cake

**Seasonal Cakes (48 Hours Notice /16-18 servings)**

**Fall (September-November)**

- *Pumpkin Bundt* (Served 16-18) $20
- *Salted Caramel Cheesecake* (Served 16-18) $45
- *Apple Pie* (Serves 8-10) or *Pecan Pie* (Serves 8-10) $25
- *Pumpkin Pie* (Serves 8-10) $15
- *Maple Cut Out Cookies* (Dz) $15

**Spring (March-May)**

- *Spring Theme Decorated Cut Out Cookies* (Dz) $17
- *Carrot Cake* (Served 14) With Cream Cheese Frosting $45

**Winter (December-February)**

- *Maple Espresso Scones* (Dz) $17
- *Carrot Cake Cheesecake* (Served 16-18) Brown Butter Caramel $45
- *White Chocolate Cranberry Pound Cake* (Served 16-18) $35
- *Cupcake Wreath /Bow* (Dz) Dec. Holiday Promo $25
- *Conversation Heart Cookies* (Dz) Feb. Holiday Promo $15
- *Cake Pops (individual) or Bouquet (6)* Feb. Holiday Promo $3/20

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

**Sinful Cinnamon Rolls (Dz)**
Cinnamon and Sugar Rolled Pastry with Sweet Glaze

**Classic Muffins (1.33 oz/Dz)**


**Cookie Monster**

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

**Wildcat Cupcakes (Dz)**
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

**Conversation Heart Cookies (Dz) Feb. Holiday Promo**
With Personalized Messages or Baker’s choice cute sayings

**Mini Cheesecakes—$24/Dozen**

**Spring Theme Decorated Cut Out Cookies (Dz)** $17

**Carrot Cake (Served 14) With Cream Cheese Frosting** $45
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</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
Fall/Winter: Meatloaf with Mashed Potatoes and Gravy, Green Beans, Rolls with Butter and Tea
Winter/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

Baker’s Choice Assortment: Cookies $12.00 Dozen * Dessert Bars $15.00 Dozen

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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 by Sweet Plantains and Sweet Rice Pudding)

**C A S U A L  C U I S I N E**

**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 Italian Cheeses

$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)
Vegetarian, Vegan and Gluten Free options are available at regular a la carte pricing

**Casseroles To-Go $15.00**

10-12 SERVINGS EACH/PACKAGED WITH REHEATING INSTRUCTIONS
Add serving utensils, paper plates, cutlery and napkins for an additional $3.00 per guest

**Available All Year**

**Cheese Burger Macaroni**

**Cajun Chicken and Potato**

**Broccoli, Cheese & Rice Casserole**

**Ground Beef Sheppard's Pie**

**Buffalo Chicken, Blue Cheese & Rice**

**Green Bean with Turkey**

**Spinach Artichoke & Chicken Pasta**

**Cream Cheese & Chicken Enchilada Pie**

**CHEF’S INSPIRATION**

**Priced Per Person—Includes Water, Tea, Coffee, Bread with Butter**

**South African—$15.00**
A khoa 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**
Puercio o Pollo encellado, 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 Pudding)

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

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CHEF’S SEASONAL MENU

Fall Menu (September-November)

Soups
- Roasted Squash Bisque with Homemade Croutons
  Cup/$4.00
- Roasted Fall Vegetable Puree topped Cinnamon Crème Fraiche and Pumpkin Seeds
  Cup/$4.00

Side Salads
- Spinach with Sliced Apples, Candied Almonds, Shredded Carrots, Italian 3-Cheese Blend and Cinnamon Spice Vinaigrette
  $5.00
- Mixed greens, Roasted Beets, Butternut Squash, Pumpkins Seeds, Goat Cheese Crumbles and a Cranberry Vinaigrette
  $5.00

Sandwiches
- Smoked Turkey and Gruyere Cheese, Roasted Yellow Beet Spread, Lettuce & Tomato on Croissant
  $9.50
- Pastrami and Smoked Cheddar on Harvest Wheat, with Lettuce, Tomato, and a Creamy Apple Spread
  $10.50

Entrées
- Roasted Whole Loin Pork Chops with Mustard-Brown Sugar Glaze, Parsnip Puree and Braised Variegated Greens
  $15.00
- Butterflied Chicken Breast with Hunter Sauce and Herbed Orzo and Vegetable Medley
  $14.25
- Seared Chicken Breast with fresh Cranberry Relish served with Variegated Roasted Potatoes, and Sautéed Greens
  $14.25
- Seared Chicken with Apple Cider Glaze, Roasted Brussel Sprouts, and a Sunflower seed and Cranberry Rice Pilaf
  $14.25
- Seared Beef Teres and Demi with Maple Glazed Roasted Butternut Squash and Zucchini-Bell Pepper Threads
  $18.00
- Sliced Moroccan Style Beef with Roasted Root Vegetables, Braised Greens and Spiced Yogurt Sauce
  $18.00
- Ginger and Potato Crusted Cod with Brown Butter Cream, Wild Rice and Sautéed Haricot Verts
  $17.00

Winter Menu (December-February)

Soups
- Traditional French Onion Soup with Cheesy Crostini made with Beef Broth
  Cup/$4.00
- Potato Soup with Smoked Cheddar/Duck and Gnocchi in a Seasoned Broth with Vegetables
  Cup/$4.50

Side Salads
- Mixed Greens with Cranberries, Candied Walnuts, Orange Segments, Parmesan and Mint Citrus Vinaigrette
  $4.50
- Kale, Carrot, and Apple Salad with Maple Citrus Vinaigrette
  $4.50

Sandwiches
- Ham and Smoked Gouda on Wheat Berry Bread with Dill Pickle, Brown Mustard, Lettuce & Tomato
  $9.50

Entrées
- Sliced Roasted Turkey Breast with Traditional Cranberry Sauce, Buttery Mashed Yukon Gold Potatoes, and Green Bean Almandine
  $15.00
- Sweet Onion Beef Stroganoff over Traditional Egg Noodles, and Roasted Broccoli
  $16.00
- Roasted Chicken with Herb Infused Mushroom Demi-Glace, Garlic Mash Potato, and Glazed Root Vegetables
  $14.25
- Grilled Chicken with a Creamy Dijon-Coriander Sauce served with Warm German Potato Salad and Steamed Broccoli then finished with Pretzel Crumb Topping
  $14.25
- Grecian Beef Medallions over Yellow rice and Roasted Vegetables with Savory Demi-Glace
  $18.00
- Grilled Salmon over Fettucine with a Lemon Caper Cream Sauce and Roasted Vegetables
  $20.00

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Spring Menu (March-May)

**Soups**
- Chef Russell’s Chicken Chowder
- 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
- Fresh Spinach and Arugula topped with Feta Cheese, Strawberry, and Toasted Pecans with a Citrus Vinaigrette

**Sandwiches**
- Roasted Black Pepper Beef with Smoked Cheddar with Crispy Onions, Lettuce, Tomato and Garlic Aioli on Sourdough
- Turkey and Manchego with a Creamy Cucumber Spread with Watercress and Tomato on Marbled Rye Bread

**Entrées**
- Grilled Garlic Herb Chicken Breast with Lime Mojo, Sautéed Vegetables and Citrus Cous Cous
- Roast Salmon with White Bean Cassoulet and Asparagus with Pepper Threads
- Grilled Salmon topped with Spring Pea Pesto paired with Roasted Red Potato and Fresh Asparagus
- Seared Chicken Breast Glazed with a Tangy Bourbon Peach Marmalade atop Roasted Cauliflower Mash and served with Fresh Farm Vegetables
- Grilled Chicken with a Spring Onion Pesto accompanied by Tri-Color Potatoes and Broccoli Florets
- Braised Short Rib Tortellini with Sautéed Spinach, Mushroom, and Bell Peppers
- Braised Sirloin Beef in an Orange Demi-Glace paired with Stir-fried Vegetables and Jasmine Rice
- Herb Infused Pork Tenderloin with Citrus Butter paired with Melted Leeks in Rice, and Grilled Zucchini

**Year Round Favorites**

**Soup & Salad**
- Chef’s Choice Seasonal Offerings using the freshest ingredients

**Entrees**
- Parmesan Gremolata Chicken Breast with Garlic Cream Sauce, Fingerling Potatoes, Broccoli and Sweet Peppers
- Spinach and Artichoke Stuffed Chicken Breast (GF) with Puttanesca Sauce served with Herb Risotto and Seasonal Farm
- Teres Au Poivre (GF) Seared Peppercorn Crusted Teres Major Beef Filet and Bourbon Demi-Glace with Creamed Red Potatoes and Roasted Vegetable Medley
- Sliced Pork Loin (GF) with Cherry Port Sauce, Roasted Marbled Potatoes with Broccolini and Portabella Mushrooms
- Seared Salmon (GF) with Smoky Bourbon Glaze, Wild Rice Blend and Fresh Vegetables
- Porcini and Truffle Ravioli (Vegetarian) Roasted Mushroom Blend and Asparagus Tips with Fire Roasted Red Pepper
- Florentine Ravioli Pillows served with Chef’s Vegetable and a Fresh Garlic and Kale Pesto
- Jambalaya (GF/Vegan) Chef’s Choice Vegetable Medley paired with aromatic Spices, Rice and finished with Sea Salt and Pepper
- Spaghetti Style Vegetables (GF) with Puttanesca Sauce and Grilled Cauliflower

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**RECEPTIONS**

**TRAYS**

*Priced Per Serving*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Crudités</strong></td>
<td>$1.25</td>
<td>Garden-Fresh Vegetables with Buttermilk Herb Dip</td>
</tr>
<tr>
<td><strong>Fresh Slice Fruit</strong></td>
<td>$3.00</td>
<td>Presentation of Seasonal Fruit and Berries</td>
</tr>
<tr>
<td><strong>Grilled Vegetable Arrangement</strong></td>
<td>$3.25</td>
<td>Grilled and Sliced Marinated Vegetables</td>
</tr>
<tr>
<td><strong>Grilled Vegetable Sliders</strong></td>
<td>$2.00</td>
<td>Chef’s Choice (Vegan)</td>
</tr>
<tr>
<td><strong>Classic Cheese Display</strong></td>
<td>$2.25</td>
<td>A Classic Selection 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><strong>Presidential Cheese Display</strong></td>
<td>$3.50</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><strong>Wildcat Deli Sliders</strong></td>
<td>$2.00</td>
<td>Roast Beef/Horseradish, Turkey/Herb Mayo, Baked Ham/Honey Mustard</td>
</tr>
<tr>
<td><strong>Chicken Slider</strong></td>
<td>$2.50</td>
<td>Mini Fried Chicken Breast, Honey Mustard and Dill Pickle Chip on Mini Kaiser</td>
</tr>
<tr>
<td><strong>Davidson Sliders</strong></td>
<td>$2.00</td>
<td>Mini-Cheeseburgers with Chipotle BBQ Sauce &amp; Dill Pickle Chip on Mini Kaiser</td>
</tr>
<tr>
<td><strong>Hot Wing Tray</strong></td>
<td>$70.00</td>
<td>(24 Servings-priced per tray) 72 wings Per Tray/3 wings per serving With Blue Cheese and Celery Sticks</td>
</tr>
<tr>
<td><strong>Party Snack Tray</strong></td>
<td>$7.00</td>
<td>2 Pigs in a Blanket with Mustard, 1 Chicken Quesadilla Trumpet and 2 Boneless Chicken Wings with Assorted Dips per serving</td>
</tr>
</tbody>
</table>

**DIP IT**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Beer Cheese Dip</strong></td>
<td>$3.45</td>
<td>Served Warm with Soft Pretzels</td>
</tr>
<tr>
<td><strong>Crab Won-Ton</strong></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><strong>Classic Spinach and Artichoke Dip</strong></td>
<td>$2.75</td>
<td>Served warm with House-made Pita Chips and Assorted Breads</td>
</tr>
<tr>
<td><strong>Buffalo Chicken Dip</strong></td>
<td>$3.00</td>
<td>Served warm with Tortilla Chips and Celery Sticks</td>
</tr>
<tr>
<td><strong>Hummus</strong></td>
<td>$2.50</td>
<td>Roasted Red Pepper Hummus served cold with Olives and Pita Chips</td>
</tr>
<tr>
<td><strong>Chili Con Queso</strong></td>
<td>$2.75</td>
<td>Nacho Cheese Dip served warm with Tri-Color Tortilla Chips</td>
</tr>
<tr>
<td><strong>House Made Pimento Cheese</strong></td>
<td>$2.50</td>
<td>Served cold with Celery Sticks</td>
</tr>
<tr>
<td><strong>Peach Salsa</strong></td>
<td>$2.50</td>
<td>Served Cold with Fresh Tri-Color Tortilla Chips</td>
</tr>
<tr>
<td><strong>Black Bean and Corn Salsa</strong></td>
<td>$2.50</td>
<td>Served Cold with Fresh Tri-Color Tortilla Chips</td>
</tr>
<tr>
<td><strong>Caramelized Onion Dip</strong></td>
<td>$2.00</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 is subject to change without advanced notice*
DESSERTS
$4.50 PER PERSON/SERVING
(UNLESS OTHERWISE LISTED)

Southern Banana Pudding
Layered Vanilla Pudding, Bananas, Vanilla Cookies and Whipped Cream

Key Lime Pie
Key Lime Custard, Graham Cracker Crust with Coconut Whipped Cream

Cream Tart
With Fresh Fruit

Fresh Apple Crumble
(GLuten Free available) Homemade Buttery Crumble Topping over Fruit Filling

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 Frosting

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

Crème Brulee 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 (per dozen)

Bakers Choice Mini Assortment (4 dozen minimum order) Seasonal Selections which may include items from the list below: $60

A la Carte Selections
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

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 subject to change without advanced notice
<table>
<thead>
<tr>
<th>Served Warm</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Traditional Franks in a Blanket</strong></td>
</tr>
<tr>
<td>Mini Hotdogs wrapped in French Pastry served with Honey Mustard Dip</td>
</tr>
<tr>
<td><strong>Cocktail Meatballs (3 per serving)</strong> Choice of Sauce:</td>
</tr>
<tr>
<td>• Hoisin BBQ (Garlic, Soy Sauce, Sesame Oil)</td>
</tr>
<tr>
<td>• Italian Arrabbiata Sauce (Onion, Garlic, Red Pepper)</td>
</tr>
<tr>
<td>• Brown Gravy</td>
</tr>
<tr>
<td><strong>Petite Quiche Assortment (1 dozen minimum)</strong></td>
</tr>
<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>
</tr>
<tr>
<td>* Assortment only—no single flavor orders</td>
</tr>
<tr>
<td><strong>Dim Sum Assortment</strong></td>
</tr>
<tr>
<td>Fried Chinese Dumplings served with Ponzu Dipping Sauce</td>
</tr>
<tr>
<td><strong>Chicken &amp; Asiago Cheese Blossoms</strong></td>
</tr>
<tr>
<td>Chicken, Asiago Cheese and Béchamel Sauce inside a Flaky Crust</td>
</tr>
<tr>
<td><strong>Classic Spanakopita Bites</strong></td>
</tr>
<tr>
<td>Spinach and Feta filled Phyllo Dough Morsels</td>
</tr>
<tr>
<td><strong>Espresso Chicken Skewers</strong> with Tart Cherry Sauce</td>
</tr>
<tr>
<td><strong>Vegetable Spring Roll</strong></td>
</tr>
<tr>
<td>With Thai Sweet Chili Sauce</td>
</tr>
<tr>
<td><strong>Chicken Quesadilla Trumpets</strong></td>
</tr>
<tr>
<td>Spicy Chicken and Cheese Rolled in Tortillas, served with Guacamole</td>
</tr>
<tr>
<td><strong>Pork Tenderloin Crostini</strong></td>
</tr>
<tr>
<td>With Blood Orange Salsa or Tomato Jam</td>
</tr>
<tr>
<td><strong>Coconut Chicken Skewers</strong></td>
</tr>
<tr>
<td>With Mango Sriracha Dip</td>
</tr>
<tr>
<td><strong>Southwestern Eggroll</strong></td>
</tr>
<tr>
<td>Served with Avocado Ranch</td>
</tr>
<tr>
<td><strong>Beer Battered Mozzarella Sticks</strong></td>
</tr>
<tr>
<td>Served with House Marinara</td>
</tr>
<tr>
<td><strong>Brie and Raspberry en Croute</strong></td>
</tr>
<tr>
<td>with Almonds</td>
</tr>
<tr>
<td><strong>Mini Shrimp &amp; Grits Martini</strong></td>
</tr>
<tr>
<td><strong>Smoked Gouda Mac and Cheese Bits</strong></td>
</tr>
<tr>
<td><strong>Fig and Mascarpone Filo Purse</strong></td>
</tr>
<tr>
<td><strong>Chicken Cordon Bleu Bite</strong></td>
</tr>
<tr>
<td><strong>Epanadas (Beef or Buffalo Chicken)</strong></td>
</tr>
<tr>
<td>$1.50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Served Cold or at Room Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mini Ham Biscuit</strong></td>
</tr>
<tr>
<td>Chipotle Biscuit with Ham and Honey Mustard</td>
</tr>
<tr>
<td><strong>Chicken Salad Tart</strong></td>
</tr>
<tr>
<td>House Finely Chopped Chicken Salad in a Bite-Size Pastry Shell</td>
</tr>
<tr>
<td><strong>Caramelized Onion and Blue Cheese Tart</strong></td>
</tr>
<tr>
<td>Bite-Size Pastry Shell filled with Caramelized Onions and Blue Cheese</td>
</tr>
<tr>
<td><strong>Caprese Canapé</strong></td>
</tr>
<tr>
<td>Basil Marinated Tomato and Fresh Mozzarella on Sourdough Toast</td>
</tr>
<tr>
<td><strong>Zucchini Goat Cheese Bites</strong></td>
</tr>
<tr>
<td>Whipped Herbed Goat Cheese on Zucchini Slice</td>
</tr>
<tr>
<td><strong>Shrimp Cocktail Shooter</strong></td>
</tr>
<tr>
<td>With House Cocktail Sauce &amp; Lemon</td>
</tr>
<tr>
<td><strong>Beef Canapé</strong></td>
</tr>
<tr>
<td>Sliced Beef, Caramelized Onions &amp; Gorgonzola Cheese</td>
</tr>
<tr>
<td><strong>Falafel Skewer</strong></td>
</tr>
<tr>
<td>Falafel, Cucumber, Olive, Tomato and Tzatziki</td>
</tr>
<tr>
<td><strong>Johnny Cake Stack</strong></td>
</tr>
<tr>
<td>Toasted Cornbread Round topped with a Tomato, Cucumber And Onion Salad</td>
</tr>
<tr>
<td><strong>Roasted Smoked Duck Bites</strong></td>
</tr>
<tr>
<td>With Sweet Bell Pepper Relish on a Sweet Potato Chip</td>
</tr>
<tr>
<td><strong>Jerk Chicken with Grilled Pineapple</strong></td>
</tr>
<tr>
<td>Dry Rubbed and coated with House Jerk Sauce</td>
</tr>
<tr>
<td><strong>Wild Mushroom Toasts</strong></td>
</tr>
<tr>
<td>with Shaved Manchego Cheese</td>
</tr>
<tr>
<td><strong>Smoked Salmon &amp; Cucumber Canapé</strong></td>
</tr>
<tr>
<td>Herb Cream Cheese and Caper</td>
</tr>
<tr>
<td><strong>Greek Shrimp Saganaki</strong></td>
</tr>
<tr>
<td>With Tomato, Feta and Oregano</td>
</tr>
<tr>
<td><strong>Spicy Tuna Spoons with Fried Won-Tons</strong></td>
</tr>
<tr>
<td>Spicy Sushi-Grade Tuna Topped with Crispy Won-Tons</td>
</tr>
<tr>
<td><strong>Mediterranean Antipasto Skewer</strong></td>
</tr>
<tr>
<td>Bite-Size Mozzarella, Olive, Sun Dried Tomato, and Artichoke Skewer with Honey Balsamic Reduction</td>
</tr>
<tr>
<td><strong>Chocolate Dipped Strawberries</strong></td>
</tr>
<tr>
<td>(Dozen)</td>
</tr>
<tr>
<td>$25</td>
</tr>
</tbody>
</table>

*Due to current market fluctuation, some products on this page may be unavailable and pricing is subject to change without advanced notice*
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
Gift Bag filled with items such as; house baked cookies, packaged snacks, bottled water, bulk candies, chocolate bars & fresh fruit. Perfect for any occasion!
Starting at $50.00

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

Birthday in a Bag
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:
Starting at $50.00

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
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 (Much Ado). 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 pace 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 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. Any guarantees made inside the 72 hour window will apply to the billing policy below. Please include all special meals and the corresponding guest names with the final attendance.

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 applies based on change—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 charge a fee of 25.00 per item and if not returned within 24 hours will be charged an addition 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 our reputation for excellence in food service.
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 7:00 p.m. MONDAY—FRIDAY
- 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

PACKAGED TO GO - Policy

Food may be ordered packaged to go in advance of an event. We will hold the food safely for picked up at the end of the meal. To ensure the safety of your food and to stay in compliance with ServSafe and State Health Department 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 about this policy.

EQUIPMENT POLICY

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

VENDORS—OUTSIDE CATERERS/FOOD AND BEVERAGES BROUGHT ON CAMPUS

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