

Tulane University
Dining Services



C A T E R I N G

www.diningservices.tulane.edu/catering

Welcome

Olive Blue Catering is committed to making your event a success. Our team of catering professionals is available to assist you with planning every aspect of your event. Our culinary team has designed a variety of menus to fit a wide range of tastes and budgets, including regional ingredients, university favorites and specialty items. Should you desire a customized menu for your event, we will be happy to meet with you to create a special menu for your specific needs. Our goal is to provide you with the freshest selections of food items, beautifully displayed, served professionally by our highly trained staff as we strive to exceed the expectations of every single guest.

This brochure will guide you through the planning process for a catered event. In the event that you require additional assistance contact us at 504.865.5254, or email us at catering@tulane.edu.



Our Menu

A GREAT START

LUNCH TIME

LUNCHEON SALADS

BOUNTIFUL BUFFETS

MOVABLE FEASTS

CULINARY CLASSICS

MENU ACCOMPANIMENTS

FINISHING TOUCHES

GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

HORS D'OEUVRES

BEVERAGES

PLANNING YOUR EVENT

This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.



A GREAT START

SUNRISE BREAKFAST

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include hot tea and freshly brewed regular and decaffeinated coffee.

Early Riser

An assortment of breakfast pastries and orange, apple and cranberry juices.

Eye Opener

An assortment of breakfast pastries and fresh seasonal sliced fruit. Assorted orange, apple, and cranberry juice.

Sunrise Start

An assortment of bagels and scones with accompaniments of fruit yogurt with granola, assortment of orange, apple and cranberry juice, and an assortment of fresh seasonal sliced fruit.

Morning Breaks a La Carte Juice

Cereal with milk

Seasonal fresh cut fruit

Seasonal whole fresh fruit



A GREAT START

SUNRISE BREAKFAST

The following items can be added on to any of the sunrise breakfast menus to create a custom menu.

ENTREES

- Mushroom cheese strata
- Ham and potato frittata
- Lo-carb breakfast, assorted cheese, hard-boiled eggs, and assorted meats platter
- Yogurt with granola
- Breakfast burritos
- Scrambled eggs
- Bacon
- Ham steak
- Sausage links
- Turkey sausage
- Smoked salmon and condiments
- French toast
- Waffles
- Pancakes
- Home fried potatoes
- Hash browns
- Grits

BAKERY A LA CARTE, SOLD PER DOZEN

- Assorted bagels with cream cheese
- Assorted donuts
- Croissants
- Cinnamon rolls
- Assorted scones
- Assorted Danish and breakfast breads

BAKERY A LA CARTE, SOLD PER DOZEN

- Biscuits
- Biscotti
- Assorted muffins

BEVERAGES

- Bottled iced tea
- Assorted 12oz canned sodas
- Assorted juice - by the gallon or bottle
- Bottled water
- Fresh brewed coffee
- Fresh brewed decaffeinated coffee
- Hot water for tea (includes decaffeinated)
- Hot chocolate

BREAKFAST



LUNCH TIME

EXPRESS LUNCHES: 10 GUEST MINIMUM

Our signature specialty sandwiches can be prepared to suit your event. We package these to go with you. Limited time for a lunch? They can be preset along with beverages and dessert to keep your program on time. They can be presented with condiments, potato chips, cookies or brownies and a 12oz canned soda or bottled water.

Grilled Chicken Breast with Arugula
Caesar-marinated chicken and arugula on a baguette with olive oil and side salad of the day.

BLT Sandwich with Pesto Chicken Breast
Crisp bacon, lettuce, tomato and pesto chicken breast on ciabatta with side salad of the day.

Roasted Veggie Sandwich
Roasted eggplant, zucchini and bell pepper with fresh mozzarella and artichoke tapenade on ciabatta with side salad of the day.

Grilled Portobello on Focaccia
Grilled Portobello mushroom sandwich with provolone cheese served with side salad of the day.

Beef, Grilled Onion and Havarti Panini
Roast beef and havarti cheese on baguette with grilled onions, romaine, Dijon mayonnaise with side salad of the day.

Ham and Cheddar Sandwich with Horseradish
Shaved ham and cheddar with lettuce, tomato and horseradish sauce on rye bread with side salad of the day.

Chicken Caesar Wrap
Romaine lettuce, sliced chicken breast, Caesar dressing and parmesan, wrapped in a flour tortilla with side salad of the day.

Picnic Lunch
Assorted deli sandwiches on a roll or choice of sliced bread, featuring tuna salad, roast turkey breast, ham & swiss served with side salad of the day.

EXPRESS LUNCHES



LUNCHEON SALADS

LUNCHEON SALADS: 10 GUEST MINIMUM

Our signature specialty salads can be prepared to suit your event. We can package these to go with you. Limited time for a luncheon? They can be pre-set along with beverages and dessert to keep your program on time. If you're planning a more formal luncheon, let us serve you in style. All luncheon salads include a dinner roll and butter, cookies or a brownie, a choice of a 12oz canned soda or bottled water.

LUNCHEON SALADS

Chef Salad

A bed of mixed greens with julienne ham and turkey, cheddar cheese, hard boiled egg and honey mustard dressing.

Cobb Salad

A bed of mixed greens with smoked turkey, avocado, egg, bacon and crumbled blue cheese with ranch dressing.

Caesar Salad

Fresh cut romaine lettuce with shredded parmesan cheese, focaccia croutons and Caesar dressing.

*Add grilled balsamic chicken breast

*Add beef strips

Ocean Reef Salad

Fresh pan seared tuna with beefsteak tomato atop mixed greens.

Pistachio Herb Crusted Salmon

Served atop a warm spinach salad with roasted shallot vinaigrette with crisp potato lace.

Chicken Fajita Salad

Fresh mixed greens, marinated sliced chicken breast, vegetables, tomatoes, shredded cheddar cheese and fried tortilla strips served with salsa ranch dressing.

Taco Salad

A crisp tortilla shell filled with a choice of spicy chicken, beef, or refried beans. All are topped with shredded lettuce, diced tomatoes, sliced olives, shredded cheddar cheese, guacamole, sour cream and salsa.



LUNCHEON SALADS

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Antipasto Salad

Julienne salami, ham, sliced olives, diced tomatoes, julienne provolone cheese, tossed with fresh greens, spices and a red wine vinaigrette dressing.

Thai Beef and Noodle Jazz Salad

Lime marinated beef tossed with lo mein noodles, Chinese cabbage, basil, mint and peanuts served over a bed of baby greens with a Thai dressing.

Vegetarian Hummus Plate

A traditional hummus served with black olives, carrot and celery sticks and pita wedges.

LUNCHEON SALADS



BOUNTIFUL BUFFETS

SPECIALTY BUFFETS: 20 GUEST MINIMUM

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

Slicers Deli Buffet

Sliced roast beef, ham, turkey, American, swiss and provolone cheeses accompanied by assorted bread and rolls, relish tray with lettuce, tomato, pickles, onion, condiments, potato chips, cookies, brownies and pitchers of lemonade, iced tea and water.

Options:

- 12oz canned soda.
- Pasta salad, potato salad, Caesar salad, fruit salad or tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons.

Salad Buffet

Chicken salad, tuna salad, egg salad and tossed garden salad with tomatoes, cucumbers, red onion and croutons with a choice of two salad dressings all accompanied by assorted bread and rolls, brownies and pitchers of lemonade, iced tea and water.

Caesar Bar

Romaine lettuce tossed with parmesan cheese, croutons, and Caesar dressing served with rolls and butter, dessert bars and pitchers of lemonade, iced tea and water.

Options:

- Add grilled chicken, grilled steak, grilled shrimp or grilled salmon.

Roma Italian

Mixed green salad with Italian dressing and antipasto. Basil, tomato and buffalo mozzarella pasta salad. Served with breadsticks, butter, shredded parmesan cheese, Italian cookies and pitchers of lemonade, iced tea and water.



MOVABLE FEASTS

MOVABLE FEASTS: 20 GUEST MINIMUM

The following feasts have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

Classic BBQ

Hamburgers, hot dogs, veggie burgers, sliced cheese, choice of potato salad, macaroni salad or coleslaw, relish tray with lettuce, tomato, pickles and onions, condiments, potato chips, cookies, brownies, lemonade, iced tea and water.

Texas Style BBQ

Pulled BBQ pork, BBQ chicken breasts, corn on the cob, baked beans, choice of potato salad, cole slaw, or macaroni salad, relish tray with lettuce, tomato, pickles, onion, condiments, cookies, brownies and lemonade, iced tea and water.

Italian Buffet

Basil pesto breast of chicken or peppered flank steak served over pasta. Wild mushroom ravioli with sundried tomato sauce. Basil tomato and mozzarella salad, garlic bread sticks and tiramisu. Lemonade, iced tea and water.

Fajita Bar

Choice of two: chicken, beef, shrimp or vegetables with warm flour tortillas accompanied with Spanish rice and traditional toppings. Key lime pie or Churros with lemonade, iced tea and water.

Asian Noodle Box

Soba noodle salad with choice of two: orange chicken, pepper steak or sesame tofu. Gingered cheesecake, lemonade, iced tea and water.

CLASSICS



CULINARY CLASSICS

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of salad with dressing, choice of two accompaniments, fresh baked rolls and butter, fresh brewed regular and decaffeinated coffee, hot tea, iced water, iced tea and choice of dessert.

BEEF

Beef Filet & Lobster Napoleon

Grilled 6 oz. Filet of Beef with a rosemary demi glace, garlic roasted lobster and a mango beurre blanc.

Grilled New York Sirloin

Grilled dry aged sirloin with watercress, gorgonzola cheese, purple potato salad, balsamic toasted onions and cabernet reduction. Choice of 1 additional side.

Mustard Encrusted Filet

Pan seared filet of beef with a panko mustard crust; served with a Creole mustard demi glace.

Pecan Crusted Tenderloin

Pecan crusted beef tenderloin with a Louisiana fig demi glace served with candied mashed sweet potatoes and braised turnip greens.

PORK

Southwestern Glazed Pork Loin

Carved and served with a zesty chipotle pepper sauce.

Caribbean Pork Loin

Jerk marinated pork loin, pan-seared and roasted with mango salsa, black beans and fried plantains.

Grilled Porterhouse of Pork

With thyme and caramelized shallot butter, cherry compote and crispy onions.

Pork Tenderloin

Sliced tenderloin of pork dressed with a savory Dijon sauce.



CULINARY CLASSICS

POULTRY

Chicken Piccata

Boneless breast of chicken lightly sautéed and served in a light lemon caper sauce.

Chicken Cordon Bleu

Boneless breast of chicken rolled with imported sliced ham, breaded, finished with supreme sauce.

Mediterranean Stuffed Chicken

Breast of chicken, stuffed with sun-dried tomato, artichoke hearts, olives, garlic and feta cheese with champagne cream sauce.

Parmesan Rosemary Crusted Chicken

Chicken breast served over cappellini pasta with a creamy pomodoro sauce.

Italian Chicken

Boneless breast of chicken seasoned with an Italian marinade and grilled.

VEAL

Veal Piccata

A classic! Scaloppini of veal sautéed and flavored with lemons, and capers.

Veal Oscar

Veal cutlets topped with asparagus, lump crab and drizzled with hollandaise sauce.

Classic Veal Chop

Char-broiled veal chop served on a bed of spinach with garlic and caramelized onions.

Italian Style Stuffed Veal Chop

Veal chop stuffed with prosciutto, fresh mozzarella, roasted red peppers and basil.

LAMB

Lamb Chops

Broiled lamb chops served with a fresh rosemary and Ponchatoula strawberry demi glace.

Roasted Loin of Lamb

Roasted Loin of Lamb, nicoise olives, lemons vinaigrette, baby arugula, crispy eggplant croutons.

CLASSICS



CULINARY CLASSICS

SEAFOOD

Shrimp Scampi

Shrimp sautéed with fresh herbs and garlic served over basil orzo.

Potato Crusted Halibut

With summer vegetables and a cabernet ragout.

Grilled King Salmon

Grilled filet with truffle scented gulf shrimp, grilled leeks, and a beurre blanc.

Seared Yellow Fin Tuna

Yellow fin tuna with crispy won tons, apple cabbage slaw, ginger carrot vinaigrette, wasabi cilantro aioli.

Maryland Crab Cakes

Mouth watering Maryland lump crab cakes.

Cedar Plank Salmon

Brown sugar cured roasted salmon with spicy rum glaze.

Garlic Orange Chili Shrimp

Shrimp stir-fried with Asian vegetables, ginger, garlic and green onions in garlic orange sauce.

VEGETARIAN

Vegetable Napoleon

Vegan Napoleon with Portobello mushroom, eggplant, peppers, zucchini and yellow squash.

Eggplant Roulade

Eggplant roulade stuffed with wild mushrooms and tofu, with roasted plum tomato sauce and polenta.

Oven Baked Portobello and Goat Cheese Tart

Oven baked Portobello, goat cheese, garlic chips, with black olive vinaigrette.

Wild Mushroom Ravioli

Ravioli tossed with a wild mushroom and sundried tomato sauce.

Vegetarian Lasagna

Lasagna noodles layered with fresh ricotta, mozzarella, and parmesan cheese topped with a marinara sauce.



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert.

SALADS

Tossed Garden Salad

A fresh mix of lettuce with tomatoes, cucumbers, red onion and croutons and your choice of dressing.

Caesar Salad

Romaine lettuce with parmesan cheese, garlic croutons and creamy Caesar dressing

Fresh Mesclun

With baby vegetables and balsamic vinaigrette

Buffalo Mozzarella

Tomato and fresh basil with garlic vinaigrette.

Greek Salad

Romaine lettuce tossed with tomatoes, kalamata olives and feta cheese in a Greek salad dressing.

Spinach Salad with warm Bacon Dressing

Arugula with Roasted Pepper Vinaigrette

Thai Cucumber Salad

Thai Pasta Salad with Snow Peas

Iceberg Wedge with Maytag Bleu Cheese



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert. Below are accompaniments to the entrée.

ON THE SIDE - SELECT TWO

- Baked potato
- Country mashed potatoes
- Potatoes Anna
- Oven roasted garlic potatoes
- Rice pilaf
- Long grain and wild rice
- Whipped sweet potatoes
- Sundried tomato basil orzo
- Risotto with mushrooms
- Fresh broccoli spears
- Asparagus spears (seasonal)
- Fresh zucchini with garlic and basil
- Green beans with almonds
- Carrots vichy
- Roasted baby vegetables
- Smashed Boniato

DESSERTS

PIES AND COBBLERS

- Dutch apple pie
- Blueberry crisp
- Peach cobbler
- Boston cream pie
- Pumpkin pie
- Key lime pie
- Lemon meringue pie

CAKES

- Nicole's chocolate cake
- Raspberry walnut cake
- Carrot cake
- German chocolate cake
- Carmel granny apple
- Chocolate pyramid anglaise
- Angel food cake with seasonal berries
- Cheesecake with seasonal berries
- Bread pudding
- Shortcake shooters

SPECIALTY

- Sorbet
- Parfaits
- Tiramisu
- Crème Brûlée

FINISHING TOUCHES

DESSERT BARS

Have your dessert bars cut into triangles, logs and squares to create an attractive platter

- Blondies
- Chocolate brownies
- Lemon bars
- Squirrel treats
- Marshmallow krispies
- Raspberry ribbon brownies
- Oreo dream bar
- Carrot cake bar
- Turtle brownie bar
- Petit fours

COOKIES

- Chocolate chip
- Oatmeal raisin
- Peanut butter drop
- Chocolate chocolate chip
- Macaroons
- Assorted biscotti

ICE CREAM SUNDAE BAR

Includes one 3 gallon tub of ice cream with your choice of vanilla, chocolate or strawberry.

Select Two from the following sauces

- Strawberry
- Hot fudge
- Butterscotch

Select Three from the following toppings

- Cashew nuts
- Sprinkles
- Crushed Oreos
- Cherries
- Granola
- Whipped Cream
- Gummy bears
- M & M's

SNACKS

- Popcorn
- Potato chips
- Pretzels
- Chips and salsa
- Pita chips with hummus
- Mixed nuts
- Granola bars
- Power bars



GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

ASSORTED DIPS

Served with crackers

- Roasted red pepper dip
- Spinach and artichoke dip
- French onion dip
- Ranch dip
- Crab dip
- Shrimp dip
- Seven layer dip with tortilla chips

TRAYS AND DISPLAYS (priced per person)

- Crudités and dip
- Cheese and crackers
- Imported/specialty cheese and gourmet crackers
- Fresh seasonal fruit and cheese with crackers
- Smoked salmon with condiments
- Finger sandwiches with assorted fillings (select 2): tuna salad, egg salad, chicken salad
- Mini po-boy sandwiches (select 2): ham and cheese, turkey, roast beef
- Fresh seasonal fruit

CARVING STATION

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces. There is an additional charge per station chef.

Carving station comes with your choice of:

- Roast turkey with giblet gravy
- Mustard and apricot glazed ham
- Blackened pork loin roast with forestiere sauce
- Roast tenderloin of beef



HORS D'OEUVRES

The following hors d'oeuvres can be served passed on trays or set up as stationary buffets depending on the style of your event.

HOT (50 piece minimum)

- Artichoke and boursin beignet
- Spanakopita
- Fried chicken tenders
- Coconut shrimp
- Honey drizzled chicken drumettes
- Andouille en croustade
- Sausage bites with champagne mustard and white wine
- Vegetable spring rolls
- Italian sausage
- Potstickers
- Parmesan artichoke hearts
- Chicken quesadilla
- Crab Rangoon
- Roasted red pepper and gouda quesadillas
- Potato latkes
- Honey ginger chicken satay
- Mini crab cakes
- Vegetables in phyllo
- Mini quiche
- Thai beef roll

COLD (50 piece minimum)

- Vegetarian sushi roll
- Sushi
- Shrimp cocktail
- Crab claw cocktail (seasonal)
- Skewered fruit with yogurt dressing
- Tomato, mozzarella and basil crostini
- Tuscan bruschetta
- Smoked salmon rosette on crostini
- Seared tuna with Caribbean slaw on crispy wonton
- Polynesian shrimp ceviche



BEVERAGES

HOT (Sold by the gallon: 16 servings per gallon)

Brewed regular and decaffeinated coffee

Hot Lipton tea

Herb Tazo - celestial tea

Hot cocoa (seasonal)

COLD

Canned soda (12 oz)

Bottled waters

Bottled juices

Juice by the gallon

Milk (pint)

Bottled iced tea

Iced tea by the gallon

Sports drinks

Bottled teas

PUNCHES (Sold by the gallon: 16 servings per gallon)

Lemonade

Tulane Punch

Cranberry punch

Orange blossom

Guava punch

Cappuccino ice cream punch

Fruit punch

LUNCHEON SALADS



Planning Your Special Event

We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.

Arranging and Reserving a Date

Even if the date of the event is only tentative, please make arrangements with the catering department so that we can at least get you on our records. You may contact the catering department at 504.865.5254 as well as through our email or website at catering@tulane.edu and www.diningservices.tulane.edu/catering or stop by the catering office located: Dining Services Office Suite 217, Lavin-Bernick Center for University Life. Some arrangements can be made by phone or email, others require an appointment with the Catering Sales Coordinator. The office hours are Monday through Friday, 8:30am - 4:30pm.

Catering arrangements and menu selections should be confirmed at least

- 10 days in advance for groups under 100 guests
- 2 weeks in advance for groups of 100 guests or more
- No less than 72 hours in advance for all other events

While we can sometimes accommodate your needs with less lead time, sufficient notice allows us to schedule production and staffing needs, and eliminate any late charges to you.

After we have finalized all the details of your event, you will receive an event order form to confirm your arrangements. Please carefully review all information on this event order form for accuracy and completeness before signing. Make any necessary changes, sign and return 7 business days in advance via fax to 504.865.6733. Please call the office to confirm receipt of your fax.

Reserving the Room

On campus or off, the location needs to be reserved before we can deliver. To reserve rooms in the Lavin-Bernick Center for University Life, please contact Facilities Services at 504.865.5190. When reserving the time, please allow three hours for setup and two hours for cleaning time. Requests for room setups including tables, chairs, trashcans and other equipment should be made at this time.



Planning Your Special Event

Changes/Guarantees/Cancellations

All cancellations and/or changes referring to the menu, count, and event arrangements must be confirmed 3 business days prior to the event. Functions canceled with less than 3 business days notice will incur a charge. If the university is closed due to inclement weather, all catered events will be automatically cancelled. Any event that is not cancelled within 3 business days will result in a charge of 50% of the total bill. If you do not contact us with a final count within 3 business days prior to the event, we will prepare for the estimated number and charge accordingly.

Operations

Services and prices are for normal business days in accordance with the university calendar. Events scheduled on university holidays, Sunday's or shut down periods may incur an additional labor charge.

Payment

All catered functions must have a secured payment before they occur. Visa, MasterCard, Tulane Purchase Card, cash or check are all valid payment methods. Non-university related groups are required to pre-pay for their event, in full, no less than 3 business days in advance. Non-University groups are subject to sales tax of 9.5% for all food events. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their date.

Minimum Charges

There will be a minimum order of \$50 for all weekday events (Monday - Friday) and \$150 for weekend events (Saturday - Sunday). Arrangements for orders less than the minimum amount can be made if they are picked up during office hours.

Our Catering Department provides full china service for all events in the Lavin-Bernick Center. We also offer china and linen service for any event outside the Lavin-Bernick Center at an additional charge.

Linen

As a standard, we provide tablecloths and table skirting for all food and beverage tables. Linen for guests tables are only included with full service plated breakfasts, lunches, dinners and buffets. Linens for guest tables at receptions, continental breakfast breaks, and boxed lunches can be provided at an additional charge. The same applies to registration tables, nametags, head tables and any additional tables that will not be directly used for food and beverage set up.

Other linen colors, depending on availability, may be placed as special orders. Specialty linens are also available for your food and guest tables for an additional cost.



Planning Your Special Event

Late Charges

If you contact the catering office less than 3 business days in advance and we are able to book your event, a surcharge of \$25 will apply. This surcharge is necessary due to the additional cost of planning for last minute events.

Catering Equipment

As the host of the catering event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account at replacement costs. In the occurrence of a very large event, specialty equipment may need to be rented. We can provide this for you at an additional charge.

Floral Charges

We will be happy to order, receive and handle specific floral and decorative requests for an additional fee determined in accordance with your specific needs.

Sustainable and Organic Menus

Our culinary staff is happy to produce a sustainable and/or organic menu for your event. We can create fresh and healthy meals using local products that are free of pesticides, hormones and antibiotics. Some items may be limited based on availability. Please plan on paying an additional 40% per person.

Food Safety

Due to food safety liability, guests may not remove food from the function site.



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