Our talented catering culinarians have taken advantage of winter flavors by creating delightfully new dishes featuring the best of the season. These delicious dishes are available only for a limited time. Contact our catering department to schedule your next event with delicious food and impeccable service. To place an order or speak with the catering department please call (207) 859-5467, email Heather Vigue at hlvigue@colby.edu, or order on-line at: www.colby.edu/dining

A LA CARTE SELECTIONS AND ADD-ONS

SPINACH EGGS BENEDICT
Toasted English muffin topped with spinach, poached cage-free eggs and hollandaise sauce. $2.25 per guest.

CINNAMON FRENCH TOAST WITH BERRY COMPOTE 🍓
Two slices of cinnamon swirl French toast served with a warm blueberry and blackberry compote. $2.75 per guest.

PREMIUM TAKEAWAYS

TURKEY AVOCADO QUINOA WRAP
Roasted turkey breast, fresh avocado, quinoa and toasted almonds with lime- cilantro ranch dressing on whole-wheat wrap. $16.75 per guest.

ITALIAN TWISTED MOZZARELLA BLT
Crisp bacon, buffalo mozzarella, lettuce, tomato and pesto mayo on Naan bread. $16.75 per guest.

MEDITERRANEAN BAGUETTE 🍟
Hummus topped with sliced avocado, roasted red pepper and eggplant on a baguette. $16.75 per guest.

Consult with our catering team on adding a soup du jour to your package for an additional $1.00 per guest.

ENTRÉE SALADS AND ENTÉRÉES

FIESTA FRESH QUINOA & ROASTED CORN SALAD 🍳
Quinoa, roasted corn, black beans, tomato, red onion, cilantro, honey, lime juice and queso fresco on mixed spring greens. $11.50 per guest.

KALE BLEU CHEESE BEEF TENDERLOIN ROULADE
Beef tenderloin roulade stuffed with braised kale and bleu cheese, served with wild mushroom demi-glace. $42.00 per guest.

ARTICHOKE, OLIVE & RICE PAELLA 🍳
Artichokes, peppers, peas, black olives and tomatoes baked with rice. $19.95 per guest.

SEARED RED GROPER WITH BLACK EYED PEA SALSA 🍳
Seared red grouper served with spicy collard greens, fresh sweet potato fries and black eyed pea salsa. $24.50 per guest.

Winter Catering Specials and Prices are available through February 2016.
RECEPTIONS
HOT & COLD HORS D’OEUVRES
Minimum 3 dozen.

CHIPOTLE MAPLE BACON WRAPPED CHICKEN
Succulent chipotle and adobo-marinated chicken morsels wrapped in a strip of bacon and tossed gently in maple syrup.
$18.00 per dozen

PATTY PAN SQUASH FILLED WITH RATATOUILLE
Tiny baby squash cups roasted into sweetness, filled lightly with ratatouille and capped with a dot of savory Chèvre.
$23.25 per dozen

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