Goodies-to-Go
fresh delivery anywhere on campus

Phone 301-314-8031
Fax 301-314-9763
goodiestogo@umd.edu
goodiestogo.umd.edu
BREAKFAST

We have everything you need to start an amazing day. Begin with fresh fruit, yogurt, hot breakfast sandwiches, muffins, bagels, and turnovers.
KENT ISLANDER
Freshly baked breakfast pastries
Choice of three:
» Bagels with cream cheese
» Muffins
  blueberry, cranberry, banana nut, double chocolate chip, bran
» Croissants with butter and jam
  plain, chocolate, turtle
» Scones with butter and jam
  lemon, cranberry, raisin, cinnamon
» Individual Fruit Crumb Cakes
Fair Trade Coffee
$4.75 per person | 8 guest minimum

THE ANNAPOLITAN
Fruit Platter
Freshly baked breakfast pastries
Choice of three:
» Bagels with cream cheese
» Muffins
  blueberry, cranberry, banana nut, double chocolate chip, bran
» Croissants with butter and jam
  plain, chocolate, turtle
» Scones with butter and jam
  lemon, cranberry, raisin, cinnamon
Individual Fruit Crumb Cakes
Fair Trade Coffee
$6.95 per person | 8 guest minimum

BREAKFAST SANDWICHES AND WRAPS
minimum order of 6
Fluffy Scrambled Eggs
on your choice of:
freshly baked biscuit, english muffin, burrito-style tortilla
$2.95 each
$3.25 egg whites
Add Cheese 75¢
Cheddar, American, pepper jack, or provolone
Add Meat $1.65
sausage, bacon, ham or turkey bacon
FRUIT & YOGURT
Yogurt Parfait
creamy yogurt, strawberries, blueberries, and granola
$3.45 each
Individual Yogurt Cups
$2.05 each
Granola Bar
$1.25 each
Whole Fruit
$1.95 each
Fruit & Yogurt Parfait Bar
creamy yogurt, granola, fresh strawberries, raspberries, blackberries, blueberries, toasted almond slices
$5.95 per person | 8 guest minimum
Mixed Nuts
$12.95 lb

FRESHLY BAKED PASTRIES
Bagels with cream cheese
$25.50 dozen
Muffins
blueberry, cranberry, banana nut, double chocolate chip, bran
$22.25 dozen
Croissants with butter and jam
plain, chocolate, or turtle
$29.95 dozen
Scones with butter and jam
lemon, cranberry, raisin, or cinnamon
$18.50 dozen
Individual Fruit Crumb Cakes
$21.75 dozen
Miniature Muffins
$10.95 dozen
Apple Turnovers
$21.00 dozen
Assorted Donuts
$12.50 dozen

FRESH FRUIT PLATTER
Regular Platter serves 12-15
$48.00
Large Platter serves 24-30
$85.00
BOX SANDWICHES & WRAPS
We have created box lunches to fit any meeting or event, from Gourmet Executive lunches to Specialty Sandwiches and Wraps.
EXECUTIVE BOX
Choice of Sandwich
Accompanied by Miss Vickie’s chips, sliced fresh oranges and kiwi, and a cheesecake bar
Choice of Breads:
croissant, Kaiser roll, onion Kaiser roll, ciabatta, onion ciabatta, brioche, rosemary garlic focaccia, sundried tomato tortilla, spinach tortilla, whole wheat tortilla, or plain tortilla
$13.95 each

Chicken Apple Grape Salad
our fresh roasted chicken salad combined with diced apples and grapes, leaf lettuce and sliced tomatoes

Curry Chicken Salad
our fresh roasted curried chicken salad with roasted red peppers, red onions, leaf lettuce and sliced tomatoes

Smoked Turkey and Gouda
roasted red peppers, sprouts, carrots, leaf lettuce and sliced tomatoes

Vegan Roasted Vegetable and Hummus
field greens, grilled Portobello mushroom, red peppers, zucchini and yellow squash, leaf lettuce, sliced tomatoes, and a vegan cupcake

Grilled Salmon and Havarti
field greens, sundried tomato pesto, leaf lettuce and sliced tomatoes
box sandwiches & wraps

BASIC BOX
Deli meat sandwich on your choice of bread:
white, wheat, rye bread, sourdough, or multi-grain
Accompanied by Lay’s potato chips, whole fruit, and two gourmet cookies
$9.29 each

DELUXE BOX
Deli meat sandwich on your choice of bread:
croissant, hoagie roll, Kaiser roll, onion Kaiser roll, ciabatta, onion ciabatta, brioche, rosemary garlic focaccia,
sundried tomato tortilla, spinach tortilla, whole wheat tortilla, or plain tortilla
Accompanied by Lay’s potato chips, whole fruit, and two gourmet cookies
$9.79 each

Turkey and Provolone Cheese
with lettuce and tomato

Ham and Havarti Cheese
with lettuce and tomato

Roast Beef and Hummus
with lettuce and tomato

Roasted Chicken Salad
and American cheese

Spicy Mexican Vegetable
with refried beans, roasted zucchini
and yellow squash, avocado, lettuce and tomato

Albacore Tuna Salad
with cheddar cheese, lettuce and tomato

Two Cheese and Roasted Red Peppers
with boursin and provolone cheese

Grilled Portobello Mushroom
with roasted red peppers,
baby spinach and Boursin cheese
box sandwiches & salads

SPECIALTY SANDWICH BOX
Your choice of ciabatta roll, onion ciabatta roll, rosemary garlic focaccia bread, onion Kaiser roll or croissant served with Lay’s potato chips, apple, and two gourmet cookies

Club Sandwich
turkey, ham, crisp bacon, Swiss cheese, lettuce, and tomato
$10.75

Grilled Salmon BLT
fresh grilled salmon, crisp bacon, Swiss cheese, lettuce, and tomato
$12.25

SALAD BOX
Served with grilled bread, fruit and two gourmet cookies and your choice of dressing:
1000 Island, lite Italian, French, Caesar, ranch, or fat free raspberry dressing
You won’t go away hungry!

Caesar
with chopped romaine lettuce, croutons and parmesan cheese
$10.25

Grilled Chicken Caesar
with chopped romaine lettuce, croutons and parmesan cheese
$11.25

Grilled Salmon Caesar
with chopped romaine lettuce, croutons and parmesan cheese
$13.95

Spinach Salad
with crisp bacon bits, hard-boiled egg, grape tomatoes, sliced mushrooms, red onions and blue cheese
$11.25

Chef Salad
with ham, turkey, Swiss cheese, hard-boiled eggs, grape tomatoes, cucumber and shredded carrots on iceberg lettuce
$12.85

Cobb Salad
with grilled chicken breast, crisp bacon, hard-boiled eggs, avocado, tomatoes and blue cheese on iceberg lettuce
$12.85

Chicken Salad
chicken salad on romaine lettuce with red onions, grape tomatoes, cheddar cheese and black olives
$11.75

Mediterranean Salad
on romaine with hummus, baba ghanoush, tabbouleh, tomatoes, cucumber and fresh pita chips
$11.25
BUILD YOUR OWN BUFFET
Sandwiches, Deli Platters, Soups, Pasta Salads, Baked Potatoes, and Entree Salads.
We will help create the lunch or dinner that fits your needs big or small, deluxe, specialty or gourmet.
build your own buffet

SANDWICH PLATTERS
Minimum of 10 sandwiches
Your choice of sandwiches cut in half, served buffet style.

BASIC
Your choice of white, wheat, rye, sourdough, or multi-grain, served buffet style.
$6.75 per sandwich

DELUXE
Your choice of ciabatta roll, onion ciabatta roll, rosemary garlic focaccia bread, onion Kaiser roll, croissant, sundried tomato wrap, spinach wrap, wheat wrap, or plain tortilla, served buffet style.
$7.25 per sandwich

Turkey and Provolone Cheese
with lettuce and tomato

Grilled Portobello Mushroom
with roasted red peppers, baby spinach and Boursin cheese

Ham and Havarti Cheese
with lettuce and tomato

Spicy Mexican Vegetable
with refried beans, roasted zucchini and yellow squash, avocado, lettuce, and tomato

Roast Beef and Hummus
with lettuce and tomato

Albacore Tuna
with cheddar cheese, lettuce, and tomato

Two Cheese and Roasted Red Peppers
with Boursin and provolone cheese

Roasted Chicken Salad
and American cheese

SPECIALTY
Your choice of ciabatta roll, onion ciabatta roll, rosemary garlic focaccia bread, onion Kaiser roll or croissant, served buffet style.

Club Sandwich
with turkey, ham, Swiss cheese, bacon, lettuce and tomato
$7.75

Salmon BLT Sandwich
with fresh grilled salmon, bacon, Swiss cheese, lettuce and tomato
$9.25
THE TERP
Three-foot long sandwich with ham, roast turkey breast, hard salami, and Provolone on crisp leaf lettuce, sliced beefsteak tomatoes, and red onions sliced in individual portions each topped with a jumbo ripe olive and a kosher pickle served with Italian dressing, mayonnaise, or mustard (cut into 16 pieces)
3 business days notice required for three foot sub
$64.00 ($4.00 per person)

ALL WRAPPED UP
Minimum of 10 wraps cut in half served buffet style.
An assortment of colorful tortillas (spinach, sundried tomato, wheat, and plain) with turkey, ham, roast beef, grilled vegetables and Italian cold cuts with romaine lettuce
$4.59 per wrap
**DELUXE DELI PLATTER**
Your choice of three meats, two cheeses and two breads. Includes lettuce, tomatoes, onions, peppers, and condiments.

**Platter includes:**

**Meats (served cold)**
- Roast Turkey Breast
- Baked Ham
- Roast Beef
- Salami
- Albacore Tuna Salad
- Chicken Salad
- Egg Salad

**Cheeses**
- American
- Sharp Cheddar
- Swiss
- Provolone
- Pepper Jack

**Breads**
- Rye
- Pumpernickel
- Whole Wheat
- White
- Kaiser Roll

Small serves 6-7 $39.00 ($5.58 per person)
Medium serves 12-14 $69.00 ($4.93 per person)
Large serves 24-28 $129.00 ($4.61 per person)

**SPECIALTY DELI PLATTER**
Create an upscale buffet with specialty breads, meats, and cheeses. Includes lettuce, tomatoes, onions, spicy brown mustard, red onion marmalade, and roasted red pepper aioli.

**Platter includes:**

**Meats (served cold)**
- Grilled Chicken Breast
- Grilled Salmon
- Roasted Portobello Mushrooms

**Cheeses**
- Swiss
- Pepper Jack
- Havarti

**Breads**
- Ciabatta Roll
- Brioche Roll
- Focaccia Bread
- Onion Kaiser Roll

Small serves 6-7 $84.00
Medium serves 12-14 $160.00
Large serves 24-28 $310.00
OUR SIGNATURE SALADS ENHANCE YOUR BUFFET

ENTRÉE SALADS TO SHARE
Our specialty entrée salads to enhance your buffet with your choice of one dressing: ranch, 1000 Island, French, blue cheese, lite Italian, fat-free raspberry vinaigrette
5 entrée-sized portions per bowl

Caesar
with chopped romaine lettuce, croutons and parmesan cheese
$21.25 ($4.25 per person)

Grilled Salmon Caesar
with chopped romaine lettuce, croutons, and parmesan cheese
$38.95 ($7.79 per person)

Grilled Chicken Caesar
with chopped romaine lettuce, croutons and parmesan cheese
$36.50 ($7.30 per person)

Spinach Salad
with crisp bacon bits, hard-boiled eggs, grape tomatoes, sliced mushrooms, red onions and blue cheese
$27.50 ($5.50 per person)

Chef Salad
with ham, turkey, Swiss cheese, hard-boiled eggs, grape tomatoes, cucumber and shredded carrots on iceberg lettuce
$36.50 ($7.30 per person)

Cobb Salad
with grilled chicken breast, crisp bacon, hard-boiled eggs, avocado, tomatoes, and blue cheese on iceberg lettuce
$38.95 ($7.79 per person)

Chicken Salad
on romaine lettuce with red onions, grape tomatoes, Cheddar cheese, and black olives
$36.50 ($7.30 per person)

Tossed Salad
iceberg lettuce, tomatoes, cucumber, and shredded carrots
$18.75 ($3.75 per person)

SIDE SALADS TO SHARE
Our homestyle salads for a traditional look that everyone enjoys

Pasta Primavera
corkscrew pasta with seasonal vegetables tossed with Italian vinaigrette
$5.50 lb

Marinated Tortellini Salad
tri-colored tortellini with sun-dried tomatoes and pesto
$5.75 lb

Creamy Coleslaw
light, crisp cabbage salad with traditional tangy dressing
$4.50 lb

Couscous and Vegetables
fresh chopped vegetables with chilled seminola pasta in light vinaigrette dressing
$4.75 lb

Traditional Potato Salad
russet potatoes, green onions, and hard-boiled eggs in creamy dressing
$4.50 lb

Greek Tomato and Cucumber Salad
tomatoes, cucumbers, feta cheese, white beans, red onions, black olives, and Greek dressing
$5.50 lb
**HOT SOUPS**
In individual servings, served with saltine crackers
served in boxes of six, 1 flavor per box

Classic soups to enhance your buffet.
- Minestrone $15.99
- Broccoli Monterey Jack Cheese $23.99
- Mediterranean Lentil $19.99
- Chicken Tortilla $26.99
- Maryland Crab $26.99

**CHILI**
In individual servings, served with saltine crackers
served in boxes of six, 1 flavor per box

Beef White Bean
$28.99 $25.50

**HOT BAKED POTATO BAR**
Fresh baked Idaho potatoes (over ½ lb potatoes)
minimum of 5 servings

Deluxe Bar
- crisp bacon bits, shredded cheddar cheese,
sour cream, green onions, and butter
$5.99 per person

Specialty Bar
- includes deluxe bar and add your choice of one topping:
broccoli and cheddar, all-American beef chili
or fresh grilled chicken breast slices
- 3 oz of toppings per person
$7.99 per person

**PASTA DISHES-BUFFET STYLE**
Fresh pasta entrées made to order
sold in pans of 12 entrée-sized servings

Cavatappi and Meatballs
- in our marinara sauce with parmesan cheese
  (three meatballs per person)
$83.40 ($6.95 per person)

Grilled Chicken Alfredo
- penne pasta in a classic alfredo sauce, fresh grilled
  chicken breast cut into strips and parmesan cheese
  (3 oz chicken per person)
$84.40 ($6.95 per person)

Smoked Gouda Mac and Cheese
- elbow macaroni in a thick hearty smoked gouda
  cheese sauce topped with parmesan cheese
$71.40 ($5.95 per person)

Roasted Vegetable Penne Pasta
- fresh roasted zucchini, yellow squash, tomatoes
  and peppers in our marinara sauce topped with
  parmesan cheese
$71.40 ($5.95 per person)

Parmesan Garlic Breadsticks
12 breadsticks $7.99
EXTRA LARGE
FRESH DOUGH PIZZA

17” Cheese Pizza
Your choice of classic tomato sauce or white sauce
$15.99

Toppings $1.75 each
» Pepperoni
» Sausage
» Diced Chicken
» Olives
» Peppers
» Onions
» Mushrooms
» Diced Tomatoes

SPECIALTY PIZZA

Your Choice of Two Toppings
$17.99

Supreme
sausage, peppers, onions, mushrooms, pepperoni
$18.99

Meat Delight
sausage, ham, bacon, pepperoni
$18.99

Vegetable
mushrooms, onions, green peppers, red peppers
$18.99

Pizza orders available in “drop off” format only.
To ensure the freshest pizza, we deliver no more than 20 pizzas at one time.
Larger orders will arrive in a series of deliveries less than thirty minutes apart.
HORS D’ŒUVRES
Reception foods served buffet style to start or complete any event.
**WINGS**
50 chicken wings available with hot, mild, or barbecue finish served with blue cheese, or ranch dipping sauce and celery sticks
$42.95

**MARYLAND CHICKEN**
50 pieces of fried or barbecued chicken served with coleslaw and 25 buttermilk biscuits
$129.00

**MEDITERRANEAN HUMMUS PLATTER**
hummus, baba ghanoush, tabbouleh, cucumbers, tomatoes, green olives, red onions, roasted red peppers, and fresh pita chips
platter serves 20-25  $85.00

**SPINACH DIP EN BOULE**
freshly baked country bread, scooped out, filled with spinach dip, and surrounded by country bread cubes
platter serves 15-20  $48.00
3 business days notice required for spinach dip

**BRUSCHETTA**
tomato basil concassé, red onions, roasted eggplant spread, and kalamata olive tapenade served with toasted baguette slices
platter serves 12-15  $85.00

**CRUDITÉS**
garden fresh vegetables with your choice of dip: ranch, onion, or vegetable
large platter serves 24-30  $59.00
platter serves 15-20  $41.00

**FRESH FRUIT**
a light and refreshing display of fresh sliced seasonal fruit
large platter serves 24-30  $85.00
platter serves 15-20  $48.00

**CHEESE INTERNATIONAL**
imported and domestic cheese with sliced fresh baguettes and crackers
large platter serves 24-30  $107.00
platter serves 15-20  $61.00

**FRUIT AND CHEESE**
cheese and fresh sliced seasonal fruit served with crackers
large platter serves 24-30  $118.00
platter serves 15-20  $65.00
HOT HORS D’OEUVRES
50 pieces of one item $70.00
25 pieces of one item $38.00

Cocktail Meatballs
Choose from barbecue, Italian, sweet and sour, or Swedish

Egg Rolls
vegetarian with shredded cabbage and carrots gently fried, served with duck sauce and soy sauce for dipping

Miniature Quiche
includes Lorraine (bacon and Swiss), three cheese, garden vegetable, and broccoli cheese

Spanakopita
crispy phyllo filled with spinach and feta cheese

Fried Chicken Tenders
served with honey mustard sauce

COLD HORS D’OEUVRES
50 pieces of one item $70.00
25 pieces of one item $38.00

Puffed Pastries
delicate pastry filled with egg salad, chicken salad, and albacore tuna salad

Finger Sandwiches
ham, turkey, roast beef, and roasted vegetable on brioche rolls with red onion marmalade, lettuce, and roma tomatoes

CRAB CAKES
50 pieces of one item $132.00
25 pieces of one item $72.00

Miniature Crab Cakes
Maryland lump crabmeat flavored with a hint of Old Bay, served with cocktail sauce

SPECIALTY SLIDERS
Smoked BBQ Pulled Chicken Sliders
with soft slider rolls, pickles, and tabasco onion straws
50 pieces of one item $122.00 ($2.49 per person)
25 pieces of one item $62.00 ($2.48 per person)

Smoked BBQ Pulled Pork Sliders
with soft slider rolls, pickles, and tabasco onion straws
50 pieces of one item $130.00 ($2.60 per person)
25 pieces of one item $67.00 ($2.64 per person)

Crab Cakes Sliders
Maryland lump crabmeat (3 oz) flavored with a hint of Old Bay, served on a soft roll with remoulade sauce and tabasco onions
50 pieces of one item $289.00 ($5.78 per person)
25 pieces of one item $148.00 ($5.92 per person)
VEGETARIAN MENU OPTIONS

BREAKFAST
Breakfast Pastries
Yogurt Parfaits and Parfait Bar
Breakfast Sandwiches ordered without meat
Fruit Platters

BOX SANDWICHES AND SALADS
Executive Box
Vegan-Roasted Vegetable and Hummus
Basic and Deluxe Boxes
Spicy Mexican Vegetable and Two Cheese Roasted Red Pepper
Salad Boxes
Mediterranean Salad
Caesar Salad (no meats)
Spinach Salad (no bacon bits)

PARTY PLATTERS
Crudité Platter
Fruit Platter
Cheese International
Fruit and Cheese
Bruschetta
Mediterranean Hummus Platter
Spinach Dip

BUILD-YOUR-OWN BUFFET
Sandwich Platters
Spicy Mexican Vegetable and Two Cheese Roasted Red Pepper
Entrée Salads to Share
Mediterranean Salad
Caesar Salad (no meats)
Spinach Salad (no bacon bits)
Side Salads to Share
Creamy Coleslaw
Traditional Potato Salad
Greek Tomato and Cucumber
Couscous and Vegetable Pasta Primavera
Marinated Tortellini
Soup
Mediterranean Lentil
Hot Baked Potato Bar
Deluxe Bar (no bacon bits)
Specialty Bar (no bacon bits)
Broccoli and Cheddar
Pasta Dishes
Smoked Gouda Mac and Cheese
Roasted Vegetable Penne Pasta
Pizza
No Sausage or Pepperoni

HORS D’OEUVRES
Spanikopita
Vegetable Egg Rolls
GLUTEN FREE MENU OPTIONS

BREAKFAST
Udi’s Gluten Free Muffins and Bagels
Breakfast Wrap Burrito Style (gluten free tortilla)
Yogurt Parfait and Parfait Bar with Udi’s Gluten Free Granola
Fruit Platters

BOX SANDWICHES AND SALADS
Executive Boxes made with Udi’s gluten free bread and Udi’s gluten free cookies
Basic Boxes made with Udi’s gluten free bread and Udi’s gluten free cookies
Deluxe Boxes made with Udi’s gluten free bread, gluten free tortillas, and Udi’s gluten free cookies
Specialty Boxes made with Udi’s gluten free bread and Udi’s gluten free cookies
Salad Boxes all salads (Caesar salads with no croutons) and Udi’s gluten free cookies

PARTY PLATTERS
Crudité Platter
Fruit Platter
Cheese International
Fruit and Cheese

BUILD-YOUR-OWN BUFFET
Sandwich Platters made with Udi’s gluten free breads
All Wrapped Up made with gluten free tortillas
Deluxe and Specialty Deli Platters made with Udi’s gluten free breads
Entrée Salads to Share
Grilled Salmon Caesar (no croutons)
Grilled Chicken Caesar (no croutons)
Spinach Salad
Chef Salad
Cobb Salad
Chicken Salad
Tossed Salad
Side Salads to Share
Creamy Coleslaw
Traditional Potato Salad
Greek Tomato and Cucumber
Soup
Chicken Tortilla

HORS D’OEUVRES
Specialty Sliders Smoked BBQ Pulled Chicken with Udi’s gluten free bread (no tabasco onions)
Specialty Sliders Smoked BBQ Pulled Pork with Udi’s gluten free bread (no tabasco onions)

HOT BAKED POTATO BAR
Deluxe Bar crisp bacon bits, shredded cheddar cheese, sour cream and green onions
Specialty Bar includes deluxe bar and add your choice of one topping: broccoli and cheddar, all-American beef chili, or fresh grilled chicken breast slices 3 oz of toppings per person
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<thead>
<tr>
<th><strong>SNACKS</strong></th>
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<tbody>
<tr>
<td><strong>Whole Fruit</strong></td>
<td>$1.95 each</td>
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<tr>
<td><strong>Miss Vickie’s Chips Bag</strong></td>
<td>$1.15 each</td>
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<tr>
<td><strong>Lay’s Potato Chips</strong></td>
<td>$5.95 lb</td>
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<tr>
<td><strong>Mixed Nuts</strong></td>
<td>$12.95 lb</td>
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<tr>
<td><strong>Rold Gold Pretzel Twists</strong></td>
<td>$9.50 lb</td>
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<tr>
<td><strong>Chex Snack Mix</strong></td>
<td>$10.25 lb</td>
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<tr>
<td><strong>Pita Chips</strong></td>
<td>$5.85 lb</td>
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<tr>
<td><strong>Tostitos Nacho Chips</strong></td>
<td>$6.50 lb</td>
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<tr>
<td><strong>Trail Mix</strong></td>
<td>$12.95 lb</td>
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<tr>
<td><strong>Popcorn</strong> (serves 65, seasonal)</td>
<td>$11.75</td>
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<tr>
<td><strong>Salsa</strong></td>
<td>$4.75 pint</td>
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<td><strong>Hummus</strong></td>
<td>$6.95 pint</td>
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<tr>
<th><strong>DIPS</strong></th>
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<tr>
<td><strong>$6.50 / pint</strong></td>
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<tr>
<td>Ranch, Onion, or Vegetable</td>
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<tr>
<th><strong>JUICE</strong></th>
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<tr>
<td>from Ocean Spray 15.2 oz</td>
<td>$2.39</td>
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<tr>
<td><strong>Orange</strong></td>
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<tr>
<td><strong>Apple</strong></td>
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<tr>
<td><strong>Cran-Grape</strong></td>
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<tr>
<td><strong>Cranberry</strong></td>
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<tr>
<td><strong>Ruby Red Grapefruit</strong></td>
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<th><strong>GALLON</strong></th>
<th>serves 15</th>
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<tr>
<td><strong>Apple Juice</strong></td>
<td>$16.50</td>
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<td><strong>Orange Juice</strong></td>
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<td><strong>Fruit Punch</strong></td>
<td>$11.50</td>
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<tr>
<td><strong>Lemonade</strong></td>
<td>$13.95</td>
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<tr>
<td><strong>Unsweetened Iced Tea</strong></td>
<td>$13.95</td>
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<tr>
<td><strong>Sweet Tea</strong></td>
<td>$13.95</td>
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<tr>
<td><strong>Tropical Cooler</strong></td>
<td>$19.50</td>
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<tr>
<td>strawberry &amp; pineapple with ginger ale</td>
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<tr>
<td><strong>Island Cooler</strong></td>
<td>$19.50</td>
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<tr>
<td>pineapple &amp; peach with ginger ale</td>
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<tr>
<td><strong>Water</strong></td>
<td>$3.50</td>
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<tr>
<th><strong>BOTTLES</strong></th>
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<tr>
<td><strong>Lipton Flavored Iced Tea (16 oz)</strong></td>
<td>$2.10</td>
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<tr>
<td><strong>Aquafina Water (20 oz)</strong></td>
<td>$1.75</td>
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<tr>
<td><strong>2% Milk (half pint)</strong></td>
<td>$1.35</td>
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<tr>
<th><strong>CANS</strong></th>
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<tr>
<td><strong>12oz</strong></td>
<td>$1.50</td>
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<tr>
<td><strong>Pepsi, Diet Pepsi, Sierra Mist</strong></td>
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<tr>
<td><strong>Dr Pepper, Diet Dr Pepper</strong></td>
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<tr>
<td><strong>Orange Crush, Mountain Dew</strong></td>
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<tr>
<td><strong>Mug Root Beer, Caffeine Free Pepsi</strong></td>
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<tr>
<td><strong>Caffeine Free Diet Pepsi</strong></td>
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<th><strong>HOT BEVERAGES</strong></th>
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<tbody>
<tr>
<td><strong>Fair Trade Coffee</strong> regular or decaf</td>
<td>$16.95</td>
</tr>
<tr>
<td><strong>Starbucks® Fair Trade Coffee</strong> regular or decaf</td>
<td>$19.95</td>
</tr>
<tr>
<td><strong>Hot Tea</strong> with honey and lemon</td>
<td>$14.95</td>
</tr>
<tr>
<td><strong>Hot Chocolate</strong></td>
<td>$18.95</td>
</tr>
</tbody>
</table>
COOKIES, CAKES, AND ICE CREAM
A LITTLE INDULGENCE IS ALWAYS GOOD!
SPECIALTIES

Dessert Platter $31.75
12 assorted cookies, 6 mini brownie truffle cakes, and six fruit crumble bites

Biscotti and Shortbread $20.50
double chocolate biscotti, almond biscotti, scottish short bread, bittersweet chocolate mousse, and white chocolate cream for dipping, with strawberry garnish; serves 12

TREATS BY THE DOZEN

University of Maryland Cookies $15.25
chocolate chip, sugar, oatmeal raisin, white macadamia

University of Maryland Petite Cookies $10.95
chocolate chip, sugar, oatmeal raisin, M&M, double chocolate

Gourmet Butter Cookies $12.50
checkerboard, victoria jam, shortbread, pecan sandie, and butter

Miniature French Pastries $17.95

Mini Brownie Truffle Cakes $16.50

Dipped Macaroons $15.95

Coconut Macaroons $13.50

Cupcakes $17.95

Raspberry Crumb Bars $26.95

ICE CREAM

Three-gallon bucket, serves 54

Classic Maryland Dairy Flavors $54.95
vanilla, chocolate, strawberry, cookies and cream, butter pecan, chocolate chip, mint chip, cherry vanilla, and toasted almond

Premium Maryland Dairy Flavors $64.95
Fear the Turtle
white chocolate and caramel swirl ice cream, salted pecans and triple sec

Midnight Madness
double chocolate ice cream with chocolate ganache and crème de cacao

Free State Vanilla
rich custard and vanilla bean

S’mores
vanilla and white chocolate base, chocolate swirl, graham cracker, and marshmallows

Sapienza
vanilla bean ice cream, brownie chunks, bittersweet chocolate chips, fudge ribbon, and crème de cacao

Vanilla Fudge Ripple

Call us for the special flavor of the month!

Toppings
Rainbow Sprinkles $5.25 lb
Chocolate Jimmies $5.25 lb
Ice Cream Scoop $4.00
CAKES

Cheesecake
serves 16
New York Style $29.75
with topping $37.75
blueberry, cherry or strawberry
Specialty $37.75
chocolate marble, raspberry swirl, milky way

Bundt Cake
serves 12-14
$12.50
chocolate chip, chocolate oreo,
chocolate caramel pecan, vanilla lemon-glazed

Smith Island Cake
serves 14
$36.99
The official dessert of the State of Maryland! 10 layers of
golden cake and chocolate icing

Layer Cake
serves 14-16
$34.95
chocolate cream cake, white chocolate mousse cake,
carrot cake (traditional or chocolate), mocha crunch cake

Decorated Double Layer Cake
Full Sheet $69.95
serves 100
custom print decoration $11.95
Half Sheet $46.95
serves 50
custom print decoration $11.95
Quarter Sheet $28.95
serves 25
Celebration 8 inch Round $18.75
serves 10
Cake Options:
chocolate, yellow, half and half
Icing Options:
white, chocolate, buttercream

Strawberry Shortcake Double Layer
Full Sheet $99.00
serves 100
Half Sheet $54.00
serves 50
PLACING ORDERS

Order Forms
» Download from goodiestogo.umd.edu
» Fax your order to us at 301-314-9763 or email goodiestogo@umd.edu

Ordering Timeline
» Orders for next day delivery need to be placed by 9:30 am the previous day.
» Minimum order of $30.00
» Saturday and Sunday orders need to be placed by 9:30 am on Friday.
» For best service, large orders should be placed at least three business days prior to event.
» Upon receipt of your order, we will email you a detailed invoice for your approval and payment.
» Your order is not finalized and production cannot be scheduled until we have received a copy of the signed invoice and payment in full.

• UMD Departments: Check your emailed invoice to be sure your order is correct. By placing your order, you are authorizing Goodies-to-Go to charge your KFS account or departmental purchasing card for the order. No further authorization is required.

SET UP DELIVERY
We can set up your event 15–30 minutes before the specified time to leave you available to attend to other aspects of the event.
15% delivery and set up charge:
$30.00 minimum
$125.00 maximum

DROP OFF DELIVERY
We can deliver your order to your on-campus site 15–30 minutes before the start of your event to allow you ample time to set up.
10% delivery charge:
$10.00 minimum charge
$100.00 maximum charge

PICK UP
If you prefer, you can collect your order. Pick up can be scheduled Monday–Friday from 7:30 am–4:30 pm at the 251 North loading dock (in the Denton residence hall community).

STANDARD FEATURES
All orders include appropriate disposable wares: plates, cups, utensils, serving utensils, napkins, tablecloths and ice for cold beverages.

SERVICE ENHANCEMENTS
To keep hot food at serving temperature throughout the event, we recommend you purchase a chafing dish. Our chafing dish is reusable for future events and comes with two cans of heating fuel. Additional heating fuel is available. Please use caution when handling heating fuel. (NOTE: This service is not available in Stamp or Marie Mount Hall.)

SPECIAL ORDERS
Most hors d’oeuvre, platters, sandwiches, salads, etc. can be modified to accommodate dietary preferences or requirements. Ask a sales representative for details.

CANCELLATIONS
Cancellation of any order with less than 24 hour notice will incur a charge.
DELIVERY HOURS

Fall Semester
Monday–Friday: 7:30 am–7:00 pm
Saturday–Sunday: 8:00 am–4:00 pm
($195.00 minimum order required)

Winter Term
Monday–Friday: 7:30 am to 4:00 pm
After 4:00 pm ($195.00 minimum order required)
Saturday–Sunday: 8:00 am–4:00 pm
($195.00 minimum order required)

Spring Semester
Monday–Friday: 7:30 am to 7:00 pm
Saturday–Sunday: 8:00 am–4:00 pm
($195.00 minimum order required)

Summer Term
Monday–Friday: 7:30 am to 4:00 pm
After 4:00 pm ($195.00 minimum order required)
Saturday–Sunday: 8:00 am–4:00 pm
($195.00 minimum order required)

Closed when campus is closed, observed holidays, inclement weather, and other emergencies.

OFFICE HOURS
Monday–Friday: 8:00 am–4:30 pm

QUESTIONS?
If you have any questions on how to plan for your event, a Goodies-to-Go sales representative will be glad to help. Our job is to make you look good and satisfy your guests.

GOODIES-TO-GO SALES OFFICE
Phone: 301-314-8031 or 301-314-8027
Fax: 301-314-9763
Email: goodiestogo@umd.edu
goodiestogo.umd.edu
SUSTAINABILITY AT GOODIES-TO-GO

WHAT WE DELIVER
» Compostable plates, cups, flatware
» Recyclable serving tools and service ware
» Fair trade certified coffee, ensuring farmers receive a fair price and ensures fair labor conditions
» Strategies to host a green event

How can I compost on campus?
» If your event is in The Stamp, ask your event coordinator to set up a compost bin for your event.
» If your event is elsewhere on campus, contact UMD Facilities Management at recycle@umd.edu two business days before the your next event to arrange for pick up.

What can I do with leftover food?
» If you have too many leftovers, tell us about your event so we can help plan optimum quantities for next time.
» Before your event, email umfood@umd.edu for ways to get in touch with students who will help you donate unused food to hungry graduate students or to area non-profits.

How can I serve water without providing plastic bottles?
» Ask event attendees to bring their own reusable water bottle.
» In advance of the event, locate the campus bottle refill station closest to your venue and post directions for your guests.

Is there anything else to consider?
» Think about increasing meat-free options. Vegetarian food is delicious, more environmentally friendly—and not just for vegetarians!

FREQUENTLY ASKED QUESTIONS

Waste sorting, what goes where?

<table>
<thead>
<tr>
<th>COMPOST</th>
<th>RECYCLING</th>
<th>LANDFILL</th>
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</thead>
<tbody>
<tr>
<td>Food Scraps</td>
<td>Serving Tongs</td>
<td>Tablecloths</td>
</tr>
<tr>
<td>Coffee Cups</td>
<td>Serving Scoops</td>
<td>Creamer Cups</td>
</tr>
<tr>
<td>Tumblers</td>
<td>Serving Utensils</td>
<td>Jelly Cups</td>
</tr>
<tr>
<td>Plates</td>
<td>Pitchers</td>
<td>Butter Wrappers</td>
</tr>
<tr>
<td>Eating Utensils</td>
<td>Coffee Containers</td>
<td>Cream Cheese Cups</td>
</tr>
<tr>
<td>Wooden Toothpicks</td>
<td>Plastic Platters</td>
<td>Plastic Wrap</td>
</tr>
<tr>
<td>Wooden Stirrers</td>
<td>Plastic Platter Lids</td>
<td></td>
</tr>
<tr>
<td>Paper Packets</td>
<td>Paper Bags</td>
<td></td>
</tr>
<tr>
<td>(sugar, salt, pepper)</td>
<td>Cardboard Boxes</td>
<td></td>
</tr>
<tr>
<td>Paper Napkins</td>
<td>Plastic Bottles</td>
<td></td>
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<tr>
<td></td>
<td>Metal Cans</td>
<td></td>
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<tr>
<td></td>
<td>Glass Bottles</td>
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<td></td>
<td>Printer Paper</td>
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</tbody>
</table>

WHY CHOOSE GOODIES-TO-GO?
» Goodies-to-Go is on campus: as local as it gets! When we deliver, the transportation footprint of your event is as small as it can be.
» Our food is prepared in a US Green Building Council LEED Silver Certified Kitchen.
» We are committed to locally sustainable sourcing and, when available, we offer produce from our own Terp Farm or campus herb gardens.
» We are part of the campus. Every time you buy from us, you contribute to the campus community.