breakfast

KENT ISLANDER
$5.15 per person | 8 guest minimum
Choice of three freshly baked breakfast pastries
» 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

THE ANNAPOLITAN
$7.45 per person | 8 guest minimum
Fruit Platter
Choice of three freshly baked breakfast pastries
» 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

BREAKFAST WRAPS
AND SANDWICHES
minimum order of 6
Fluffy Scrambled Eggs $2.95 each
on your choice of:
freshly baked biscuit, English muffin, burrito-style tortilla
Options:
Egg Whites $3.25 each
Add Cheese 75¢ each
  Cheddar, American, pepper jack, or provolone
Add Meat $1.65 each
  sausage, bacon, ham, or turkey bacon

All orders include appropriate disposable wares; plates, cups, utensils, serving utensils, napkins, tablecloths, and ice for cold beverages.
FRUIT & YOGURT

FRUIT & YOGURT PARFAIT BAR
$5.95 per person | 8 guest minimum
served with 12 oz cups
- Creamy yogurt
- Granola
- Toasted almond slices
- Fresh strawberries*
- Fresh raspberries*
- Fresh blackberries*
- Fresh blueberries*
*fruit selections may vary depending on season and availability

FRESHLY BAKED PASTRIES
by the dozen
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
Fruit 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

FRUIT & YOGURT
Yogurt Parfait (12 oz cups)
creamy yogurt, strawberries, blueberries, and granola
$3.65 each
Individual Yogurt Cups
$2.05 each
Granola Bar
$1.25 each
Whole Fruit
$1.95 each
Mixed Nuts
$12.95 lb

All orders include appropriate disposable wares; plates, cups, utensils, serving utensils, napkins, tablecloths, and ice for cold beverages.
sandwich boxes

CLASSIC BOXES $9.59 each
All classic box sandwiches served with Lay’s potato chips, whole fruit, and two gourmet chocolate chip cookies—baked fresh daily in our own UMD bakery.

Turkey and Provolone
with lettuce and tomato

Ham and Havarti
with lettuce and tomato

Roast Beef and Swiss
with lettuce and tomato

Albacore Tuna Salad
with cheddar cheese, lettuce, and tomato

Vegetarian Choices

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

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

Two Cheese Roasted Red Pepper
with boursin and provolone

EXECUTIVE BOXES $14.49 each
For that VIP event choose from this selection of café inspired sandwiches.
Executive box sandwiches served with Miss Vickie’s chips, fresh seasonal fruit cup and a cheesecake bar—baked fresh daily in our own UMD bakery.
Choose from our classic or deluxe breads for all executive boxes (deluxe breads included in price).

Roasted Chicken Salad
freshly roasted chicken breast tossed in lite mayo with smoked gouda, lettuce, and tomatoes

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

Classic Italian
ham, salami, pepperoni, mortadella, roasted red peppers, onion, and lettuce

Vegetarian Choices

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

Club Sandwich
a double decker club with smoked turkey, deli sliced ham, and bacon with lettuce, tomatoes, and mayonnaise on your choice of bread

Breads & Extras

Classic Breads
» White
» Wheat
» Rye
» Multigrain
» Hoagie Roll
» Kaiser Roll
» Spinach Wrap
» Sundried Tomato Wrap
» Gluten Free

Deluxe Breads
upgrade for 50¢ each
» Croissant
» Ciabatta
» Rosemary Focaccia
» Brioche

Add Bacon to Any Sandwich
75¢ each

All orders include appropriate disposable wares; plates, cups, utensils, serving utensils, napkins, tablecloths, and ice for cold beverages.
SALAD BOXES
Served with fruit and two gourmet cookies—baked fresh daily in our own UMD bakery—
Your choice of dressing:
1000 Island, lite Italian, French, Caesar, ranch, balsamic, blue cheese, or fat-free raspberry vinaigrette

CLASSIC SALADS
Tossed Salad $10.85
iceberg lettuce, tomatoes, cucumber, and shredded carrots
Caesar $10.85
with chopped romaine lettuce, croutons, and parmesan cheese
Spinach Salad $11.85
with crisp bacon, hard-boiled eggs, grape tomatoes, sliced mushrooms, red onions, and blue cheese
Southwest Salad $11.85
chopped romaine lettuce, roasted corn, black beans, tortilla strips, and grape tomatoes

Add Chicken $2.00 each
Add Shrimp $3.00 each
Add Salmon $3.00 each

DELUXE SALADS
Mediterranean Salad $13.85
on romaine with hummus, baba ghanoush, tabbouleh, tomatoes, cucumber, and fresh pita chips
Chef Salad $13.85
with ham, turkey, Swiss cheese, hard-boiled eggs, grape tomatoes, cucumber, and shredded carrots on iceberg lettuce
Cobb Salad $13.85
with grilled chicken breast, crisp bacon, hard-boiled eggs, avocado, tomatoes, and blue cheese on iceberg lettuce
Quinoa and Kale $13.85
quinoa, corn, black beans, cucumber, pico de gallo, and pumpkin seeds on kale

All orders include appropriate disposable wares; plates, cups, utensils, serving utensils, napkins, tablecloths, and ice for cold beverages.
build your own buffet

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

CLASSIC $7.00 each
Turkey and Provolone with lettuce and tomato
Ham and Havarti with lettuce and tomato
Roast Beef and Swiss with lettuce and tomato
Albacore Tuna Salad with cheddar cheese, lettuce, and tomato

Vegetarian Choices
Grilled Portobello Mushroom with roasted red peppers, baby spinach, and boursin cheese
Spicy Mexican Vegetable with refried beans, roasted zucchini and yellow squash, avocado, lettuce, and tomato

Two Cheese Roasted Red Pepper with boursin and provolone

Make Your Platter a Meal and Add:
» Miss Vickie’s Chips $1.15 each
» Whole Fruit $1.95 each
» Pasta Primavera $1.00 each
» or All Three $3.25 each

SPECIALTY
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)

Veggie Terp
The same three-foot sandwich served with grilled veggies
Three business days notice required!
$68.00

All Wrapped Up
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
Minimum of 10 wraps cut in half served buffet style.
$6.00 per wrap

Breads & Extras

Classic Breads
» White
» Wheat
» Rye
» Multigrain
» Hoagie Roll
» Kaiser Roll
» Spinach Wrap
» Sundried Tomato Wrap
» Gluten Free

Deluxe Breads upgrade for 50¢ each
» Croissant
» Ciabatta
» Rosemary Focaccia
» Brie

Add Bacon to Any Sandwich 75¢ each

Make Your Platter a Meal and Add:
» Miss Vickie’s Chips $1.15 each
» Whole Fruit $1.95 each
» Pasta Primavera $1.00 each
» or All Three $3.25 each

Goodies to Go
fresh delivery on campus

G2G

All orders include appropriate disposable wares; plates, cups, utensils, serving utensils, napkins, tablecloths, and ice for cold beverages.
build your own buffet

CLASSIC DELI PLATTER
Your choice of three meats, two cheeses and two breads. Includes lettuce, tomatoes, onions, and condiments.

Small serves 7 $6.14 per person ($43.00)
Medium serves 14 $5.36 per person ($75.00)
Large serves 28 $5.00 per person ($140.00)

Platter includes:

Meats (served cold) • choice of three
» Roast Turkey Breast
» Baked Ham
» Roast Beef
» Salami
» Albacore Tuna Salad
» Chicken Salad
» Egg Salad

Cheeses • choice of two
» American
» Sharp Cheddar
» Swiss
» Provolone
» Pepper Jack
» Havarti

Breads • choice of two
» Rye
» Pumpernickel
» Whole Wheat
» White
» Kaiser Roll
» Ciabatta + 30¢/person
» Focaccia + 30¢/person

Add Grilled Chicken Breast
$15.95 serves 6

Add Roasted Portobello
$15.95 serves 6

All orders include appropriate disposable wares; plates, cups, utensils, serving utensils, napkins, tablecloths, and ice for cold beverages.
build your own buffet

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, balsamic, or fat-free raspberry vinaigrette.

Five entrée-sized portions per salad. Extra dressings for $2.50 each.

**CLASSIC SALADS**

Each salad serves 5

- **Tossed** $22.50
  iceberg lettuce, tomatoes, cucumber, and shredded carrots

- **Caesar** $22.50
  with chopped romaine lettuce, croutons, and parmesan cheese

- **Spinach** $28.75
  with crisp bacon, hard-boiled eggs, grape tomatoes, sliced mushrooms, red onions, and blue cheese

- **Southwest** $28.75
  chopped romaine lettuce, roasted corn, black beans, tortilla strips, and grape tomatoes

**SIDES SALADS TO SHARE**

Our homestyle salads for a traditional taste that everyone enjoys!

- **Pasta Primavera**
  corkscREW pasta with seasonal vegetables tossed with Italian vinaigrette
  $6.15 lb

- **Marinated Tortellini Salad**
  tri-colored tortellini with sun-dried tomatoes and pesto
  $6.45 lb

- **Couscous and Vegetables**
  fresh chopped vegetables with chilled semolina pasta in light vinaigrette dressing
  $5.15 lb

- **Traditional Potato Salad**
  russet potatoes, green onions, and hard-boiled eggs in creamy dressing
  $5.15 lb

- **Greek Tomato and Cucumber Salad**
  tomatoes, cucumbers, feta cheese, red onions, black olives, and Greek dressing
  $6.15 lb

**DELUXE SALADS**

Each salad serves 5

- **Mediterranean** $39.50
  on romaine with hummus, baba ghanoush, tabbouleh, tomatoes, cucumber, and fresh pita chips

- **Chef** $39.50
  with ham, turkey, Swiss cheese, hard-boiled eggs, grape tomatoes, cucumber, and shredded carrots on iceberg lettuce

- **Cobb** $39.50
  with grilled chicken breast, crisp bacon, hard-boiled eggs, avocado, tomatoes, and blue cheese on iceberg lettuce

- **Quinoa and Kale** $39.50
  quinoa, corn, black beans, cucumber, pico de gallo, and pumpkin seeds on kale

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All orders include appropriate disposable wares; plates, cups, utensils, serving utensils, napkins, tablecloths, and ice for cold beverages.
HOT SOUPS
In individual servings, served with saltine crackers. Served in boxes of six, one flavor per box.

Classic Soups $3.25 per serving
» Minestrone
» Broccoli and Cheddar
» Mediterranean Lentil
» Tomato Basil

Deluxe Soups $4.75 per serving
» Chicken Tortilla
» Maryland Crab
» Beef Chili
» Chicken and White Bean Chili

WINGS $52.50
50 wings available with hot, mild, or barbecue finish served with blue cheese or ranch dipping sauce and celery sticks

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

PASTA DISHES-BUFFET STYLE
Fresh pasta entrées made to order; all come with 12 parmesan garlic breadsticks per order
Sold in pans of 12 entrée-sized servings

Penne and Meatballs
in our marinara sauce with parmesan cheese (three meatballs per person)
$7.65 per person

Grilled Chicken Alfredo
penne pasta in Alfredo sauce, fresh grilled chicken breast cut into strips, and parmesan cheese (3 oz chicken per person)
$7.65 per person

Smoked Gouda Mac and Cheese
elbow macaroni in a thick hearty smoked gouda cheese sauce topped with parmesan cheese
$6.65 per person

Roasted Vegetable Penne Pasta
fresh roasted zucchini, yellow squash, tomatoes, and peppers in our marinara sauce topped with parmesan cheese
$6.65 per person

HOT BAKED POTATO BAR
Fresh baked Idaho potatoes (over ½ lb potatoes). Minimum of five servings.

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

Specialty Bar $7.99 per person
Includes deluxe bar PLUS your choice of one topping (3 oz of toppings per person):
» Broccoli and Cheddar
» All-American beef chili
» Fresh grilled chicken breast slices
EXTRA LARGE FRESH DOUGH PIZZA

17” Cheese Pizza $16.49
Your choice of classic tomato sauce or white sauce
Topping:
» Pepperoni
» Sausage
» Diced Chicken
» Olives
» Peppers
» Onions
» Mushrooms
» Diced Tomatoes

SPECIALTY PIZZA

Your Choice of One Topping $17.49
Your Choice of Two Toppings $18.49

Supreme $19.49
sausage, peppers, onions, mushrooms, pepperoni

Meat Lover’s $19.49
sausage, ham, bacon, pepperoni

Vegetable $19.49
mushrooms, onions, green peppers, red peppers

Pizza orders available in “drop off” format only.
Pizza available only when classes are in session.
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.
All orders include appropriate disposable wares; plates, cups, utensils, serving utensils, napkins, tablecloths, and ice for cold beverages.

**MEDITERRANEAN HUMMUS PLATTER**
hummus, baba ghanoush, tabbouleh, cucumbers, tomatoes, green olives, red onions, roasted red peppers, and fresh pita chips

Platter serves 25  $85.00

**SPINACH DIP EN BOULE**
Freshly baked country bread, scooped out, filled with spinach dip, and surrounded by country bread cubes

*Three business days notice required!*

Platter serves 20  $48.00

**BRUSCHETTA**
tomato basil concassé, red onions, roasted eggplant spread, and kalamata olive tapenade served with toasted baguette slices

Platter serves 15  $85.00

**CRUDITÉS**
garden fresh vegetables with your choice of dip: ranch, onion, or vegetable

Large Platter serves 30  $59.00
Regular Platter serves 20  $41.00

**FRESH FRUIT**
a light and refreshing display of fresh sliced seasonal fruit

Large Platter serves 30  $85.00
Regular Platter serves 20  $48.00

**INTERNATIONAL CHEESE**
imported and domestic cheese with sliced fresh baguettes and crackers

Large Platter serves 30  $107.00
Regular Platter serves 20  $61.00

**FRUIT AND CHEESE**
cheese and fresh sliced seasonal fruit served with crackers

Large Platter serves 30  $118.00
Regular Platter serves 20  $65.00
hors d’oeuvres

HOT HORS D’ŒUVRES

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
  assorted 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

» Veggie Empanada
  filled with black beans, cheese, and Mexican spices

» Veggie Samosa
  filled with peas, potatoes, and Indian spices

COLD HORS D’ŒUVRES

50 pieces of one item $70.00
25 pieces of one item $38.00

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

» Caprese Skewers
  grape tomatoes, buffalo mozzarella, and basil

SPECIALTY SLIDERS

50 pieces of one item $130.00 ($2.60 per person)
25 pieces of one item $67.00 ($2.68 per person)

» Smoked BBQ Pulled Chicken Sliders
  with soft slider rolls, pickles, and tabasco onion straws

» Smoked BBQ Pulled Pork Sliders
  with soft slider rolls, pickles, and tabasco onion straws

CRAB CAKES

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

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

All orders include appropriate disposable wares; plates, cups, utensils, serving utensils, napkins, tablecloths, and ice for cold beverages.
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**SPECIALTY PLATTERS**

**Indulgence $34.75**
Twelve assorted mini crown cakes, six chocolate chip cookie towers, and six shortbread tea cookies

**Sweet Treat $31.75**
Twelve assorted cookies, six mini brownie truffle cakes, and six fruit crumble bites

**Home Again $28.75**
Twelve assorted petite cookies, six dipped macaroons, and six mini cheesecake bars

**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 Petire 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 Cakes $19.95**

**Cheesecake Bars $19.95**
desserts

CAKES

Special occasion message included in price of all cakes.

Cheesecake
serves 16
» New York Style **$29.75**
» With Topping **$37.75**
  blueberry, cherry, or strawberry

Bundt Cake **$13.50**
serves 12–14
chocolate chip, chocolate Oreo, chocolate caramel pecan, vanilla lemon-glazed

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

Strawberry Shortcake Double Layer
  » Half Sheet **$54.00**
  serves 48
  » 8" Cake **$24.95**
  serves 10

UMD Celebration Cakes
Our cakes are made from scratch with real buttercream icing. We have classically trained pastry chefs who know the art of cake making. You will notice our cakes are larger and creamier—these are NOT your typical grocery store cakes.

All standard writing is complimentary with cake purchase; custom print decorations starting at $11.95

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<th>single layer</th>
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<tr>
<td>Full Sheet</td>
<td><strong>$69.95</strong></td>
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<td>serves 96</td>
<td>serves 70</td>
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<td>Half Sheet</td>
<td><strong>$46.95</strong></td>
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<td>Quarter Sheet</td>
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<td>Celebration 8&quot; Round</td>
<td><strong>$18.75</strong></td>
<td>n/a</td>
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<tr>
<td></td>
<td>serves 10</td>
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Options:
» Cake
  chocolate, yellow, half and half
» Icing
  white, chocolate, buttercream, whipped cream
» Filling
  white, chocolate, buttercream, whipped cream

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

**BREAKFAST**
- Breakfast Pastries
- Yogurt Parfaits and Parfait Bar
- Breakfast Sandwiches (ordered without meat)
- Fresh Fruit Platter
- Whole Fruit
- Granola Bars
- Mixed Nuts

**BOX SANDWICHES AND SALADS**

**Classic Boxes**
- Grilled Portobello Mushroom
- Spicy Mexican Vegetable
- Two Cheese Roasted Red Pepper

**Executive Box**
- Vegan-Roasted Vegetables and Hummus

**Salad Boxes**
- Mediterranean Salad
- Caesar Salad (no meats)
- Spinach Salad (no bacon bits)
- Tossed Salad
- Southwest Salad
- Quinoa and Kale Salad

**PARTY PLATTERS**
- Crudité Platter
- Fresh Fruit Platter
- Cheese International
- Fruit and Cheese
- Bruschetta
- Mediterranean Hummus Platter
- Spinach Dip en Boule

**HORS D’OEUVRES**
- Spanikopita
- Vegetable Egg Rolls
- Veggie Empanada
- Veggie Samosa
- Caprese Skewers

**BUILD-YOUR-OWN BUFFET**

**Sandwich Platter**
- Grilled Portobello Mushroom
- Spicy Mexican Vegetable
- Two Cheese Roasted Red Pepper

**Entrée Salads to Share**
- Mediterranean Salad
- Caesar Salad (no meats)
- Spinach Salad (no bacon bits)
- Tossed Salad
- Southwest Salad
- Quinoa and Kale Salad

**Side Salads to Share**
- Traditional Potato Salad
- Greek Tomato and Cucumber
- Couscous and Vegetables
- Pasta Primavera
- Marinated Tortellini

**Soup**
- Mediterranean Lentil
- Broccoli Cheddar
- Minestrone
- Tomato Basil

**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
All orders include appropriate disposable wares; plates, cups, utensils, serving utensils, napkins, tablecloths, and ice for cold beverages.

### 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
**Classic Boxes**
- made with Udi’s gluten free bread and Udi’s gluten free cookies

**Executive Boxes**
- made with Udi’s gluten free bread and Udi’s gluten free cookies

**Salad Boxes**
- All salads with no changes, except the following:
  - Caesar Salad (no croutons)
  - Southwest Salad (no tortilla strips)
- served with Udi’s gluten free cookies

### PARTY PLATTERS
- Crudité Platter
- Fresh 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

**Deli Platters**
- made with Udi’s gluten free breads

**Entrée Salads to Share**
- All salads with no changes, except the following:
  - Caesar Salad (no croutons)
  - Southwest Salad (no tortilla strips)

**Side Salads to Share**
- Traditional Potato Salad
- Greek Tomato and Cucumber

**Soup**
- Mediterranean Lentil
- Tomato Basil
- Chicken Tortilla
- Beef Chili
- Chicken and White Bean Chili

### 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)

**Caprese Skewers**

### HOT BAKED POTATO BAR
- Potatoes and all toppings are gluten free
SUSTAINABILITY AT GOODIES 2 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

WHY CHOOSE GOODIES 2 GO?
» Goodies 2 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 a portion of your purchase supports academic and student programs

FREQUENTLY ASKED QUESTIONS

Waste sorting, what goes where?

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!

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.

COMPOST
Food Scraps
Coffee Cups
Tumblers
Plates
Eating Utensils
Wooden Toothpicks
Wooden Stirrers
Paper Packets (sugar, salt, pepper)
Paper Napkins

RECYCLING
Serving Tongs
Serving Scoops
Serving Utensils
Pitchers
Coffee Containers
Plastic Platters
Plastic Platter Lids
Paper Bags
Cardboard Boxes
Plastic Bottles
Metal Cans
Glass Bottles
Printer Paper

LANDFILL
Tablecloths
Creamer Cups
Jelly Cups
Butter Wrappers
Cream Cheese Cups
Plastic Wrap

All orders include appropriate disposable wares; plates, cups, utensils, serving utensils, napkins, tablecloths, and ice for cold beverages.
**Ordering**

**PLACING ORDERS**

**Order Forms**
- Download from goodies2go.umd.edu
- Fax your order to us at 301-314-9763 or email goodies2go@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 and be a minimum order of $195.00.
- 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 2 Go to charge your KFS account or departmental purchasing card for the order. No further authorization is required.

**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 ($17.50). 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’oeuvres, 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.

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

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–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–7:00 pm
Saturday–Sunday: 8:00 am–4:00 pm
($195.00 minimum order required)

Summer Term
Monday–Friday: 7:30 am–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 2 Go sales representative will be glad to help. Our job is to make you look good and satisfy your guests.

GOODIES 2 GO SALES OFFICE
Phone: 301-314-8031 or 301-314-8027
Fax: 301-314-9763
Email: goodies2go@umd.edu
goodies2go.umd.edu