Breakfast Collections

All prices are per person:
(10 Person Minimum)

Mini Continental:
Includes Miniature Muffins, Danish, Croissants, and Bagels; Served with Butter, Fruit Preserves, and Cream Cheese, Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Gourmet Coffee, Decaf, and Hot Tea

Hot Breakfast

All prices are per person:
(10 Person Minimum)

American Breakfast:
Assorted Pastries, Scrambled Eggs, Crisp Bacon, Sausage Links or Sausage Patties, Breakfast Potatoes, Gourmet Coffee, Decaf, and Hot Tea

Intimidator Breakfast:
Scrambled Eggs, Crispy Bacon, Choice of Sausage Patties, or Sausage Links, Cinnamon Baked French Toast, Biscuits and Gravy, Breakfast Potatoes, Fresh Seasonal Fruit Salad, Assorted Juices, Coffee, Decaf, and Hot Tea

Customized menus are available upon request. Please contact Classic Fare Catering at 352-392-3463
Boxed Lunches

Elite Classic
Includes your choice of sandwich or salad, cookie or potato chips, soda or bottled water

- Deli sliced ham with cheddar on a fresh baked croissant
- Smoked turkey club on a fresh baked croissant with bacon, Swiss cheese, lettuce, tomato and mayonnaise
- Tuna salad with sun-dried tomato spread on a wheat roll
- California pita stuffed with hummus, green peppers, black olives, onions, cucumber, lettuce, tomato and feta cheese
- Spring chicken salad with tomatoes, caramelized pecan halves, goat cheese and Italian dressing
- Chicken Caesar salad or wrap
- Vegetarian wrap with roasted vegetables, spring lettuce and Italian dressing

Customized menus are available upon request. Please contact ConferenceServices@housing.ufl.edu.
Lunch Buffets

Only applies to events before 3:30 PM

Buffets include a choice of garden salad, Caesar salad or fresh fruit salad, assorted rolls and butter, brownies and cookies, iced tea and water. Custom menus are also available.

<table>
<thead>
<tr>
<th>Column A</th>
<th>Column B</th>
<th>Column C</th>
<th>Column D</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Verde</td>
<td>Sausage and Peppers</td>
<td>Steamed Vegetables</td>
<td>Wild Rice Garden Blend</td>
</tr>
<tr>
<td>Rotisserie Chicken</td>
<td>Southern Meatloaf</td>
<td>Roasted Vegetables</td>
<td>Rice Pilaf</td>
</tr>
<tr>
<td>Broccoli Strata</td>
<td>Baked Ham w/ Honey Glaze</td>
<td>Green Bean Almandine</td>
<td>Roasted Red Potatoes</td>
</tr>
<tr>
<td>Tequila Lime Chicken</td>
<td>Vegan Pad Thai</td>
<td>Glazed Carrots</td>
<td>Lyonnaise Potatoes</td>
</tr>
<tr>
<td>Fried Chicken</td>
<td>Marinated Pork Loin</td>
<td>Lemon Broccoli</td>
<td>Tossed Penne Pasta</td>
</tr>
<tr>
<td>Southwest Veg. Pasta</td>
<td></td>
<td>Sugar Snap Peas</td>
<td>Garlic Mashed Potatoes</td>
</tr>
</tbody>
</table>

**Big Gator**
Choose two salads; one from column A, one from B, one from C, and one from D

**Middleweight Gator**
Choose one salad; one from column A, one from B, one from C, and one from D

**Lightweight Gator**
Choose one salad; one from column A, one from C, and one from D

A minimum of 20 guests is required for all dinner buffets

Customized menus are available upon request. Please contact ConferenceServices@housing.ufl.edu.
**Dinner Buffets**

Buffets include a choice of garden salad, Caesar salad or fresh fruit salad, assorted rolls and butter; assorted dessert bars and cookies, iced tea and coffee. Custom menus are also available.

<table>
<thead>
<tr>
<th>Column A</th>
<th>Column B</th>
<th>Column C</th>
<th>Column D</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Asiago</td>
<td>Beef Forestiere</td>
<td>Steamed Vegetables</td>
<td>Wild Rice Garden Blend</td>
</tr>
<tr>
<td>Chicken Veronique</td>
<td>Fruit Stuffed Pork</td>
<td>Roasted Vegetables</td>
<td>Rice Pilaf</td>
</tr>
<tr>
<td>Chicken Marsala</td>
<td>Roasted Turkey</td>
<td>Green Bean Almandine</td>
<td>Roasted Red Potatoes</td>
</tr>
<tr>
<td>Stuffed Shells</td>
<td>Atlantic Salmon</td>
<td>Glazed Carrots</td>
<td>Lyonnaise Potatoes</td>
</tr>
<tr>
<td>Vegetarian Lasagna</td>
<td>Vegan Pad Thai</td>
<td>Roasted Asparagus</td>
<td>Tossed Penne Pasta</td>
</tr>
</tbody>
</table>

**Bull Gator**
Choose two salads; two from column A, one from B, one from C, and one from D

**Florida Gator**
Choose one salad; one from column A, one from B, one from C, and one from D

**Varsity Club**
Choose one salad; two from column A, one from C, and one from D

A minimum of 20 guests is required for all dinner buffets.

Customized menus are available upon request. Please contact ConferenceServices@housing.ufl.edu.
Breaks

All prices are per person:
(10 Person Minimum)

Healthy Alternative:
Get Healthy with an assortment of Apples, Oranges and Bananas served with
Yogurt Cups, Trail Mix, and Granola Bars

Coffee Break:
Gourmet Coffee, Decaf, and Hot Tea, Coconut Macaroons, Lemon Bars, Brownie
Bars, and Raspberry Bars

Snack Attack:
Enjoy Assorted Chips, Peanuts, Snack Mix, and Specialty Cookies and Brownies

Customized menus are available upon request. Please contact ConferenceServices@housing.ufl.edu.
Beverages

Organic Sweetwater Coffee  
Starbucks Coffee  
Orange, Apple, or Cranberry Juice  
Iced Tea (Sweetened or Unsweetened)  
Hot Apple Cider (seasonal)  
Hot Chocolate  
Hot Water with Regular and Herbal Teas  
Red Fruit, Ginger Peach, Cranberry Ginger,  
White Grape Punch, or Lemonade  
Assorted Bottled Juices  
Assorted Canned Sodas  
Bottled Water  
Water Service

Each gallon serves approximately 20 people (according to 6 oz. cups)

Customized menus are available upon request. Please contact ConferenceServices@housing.ufl.edu.