Thank you for selecting Pioneer College Caterers at Trevecca Nazarene University! We are looking forward to serving you and your guests at your event. We will provide a delicious experience!

In this guide you will find menus for:

• Breakfasts
• Express Catering
• Served Meal Selections
• Buffet Selections
• Meeting Makers
• Receptions

These menus are only a starting point and suggestions for customers. Our team of Culinary Experts is prepared to create a custom menu and experience for your event. How does this process start? First, contact and meet with our Events Coordinator to discuss your needs.

Leasa Williams (615) 248-1311 or lwilliams@trevecca.edu
Served Breakfast

**The Traditional**
Freshly Scrambled Eggs
Crispy Bacon, Ham, or Sausage Links
Breakfast Potatoes
Fresh Fruit Garnish

**The Omeletfest**
Loaded Denver Omelet
Crispy Bacon, Ham, or Sausage Links
Breakfast Potatoes
Fresh Fruit Garnish

**The Benedict**
Two Poached Eggs served over a
Toasted English Muffin with
Canadian Bacon topped with Hollandaise Sauce
Breakfast Potatoes
Fresh Fruit Garnish

**The Country Breakfast**
Freshly Scrambled Eggs with Cheddar Cheese
Fresh Baked Biscuit with Sausage Gravy
Home Fried Potatoes
Fresh Fruit Garnish

All Served Breakfasts include: Assorted Breakfast Pastry Basket accompanied by Coffee, Decaf Coffee, Assorted Teas, and Orange Juice
Breakfast Buffet
(Minimum 25 People)

The Eye Opener
Scrambled Eggs with Cheddar Cheese
Sliced Seasonal Fresh Fruit Display
Cinnamon French Toast
Crispy Bacon and Sausage Links
Breakfast Potatoes
Hot Cereal

The Country Breakfast
Scrambled Eggs with Cheddar Cheese
Sliced Seasonal Fresh Fruit Display
Pancakes
Crispy Bacon and Sliced Ham
Fresh Baked Biscuits with Country Gravy
Home Fried Potatoes
Cheese Grits or Oatmeal

The Executive Breakfast
Scrambled Eggs with Cheese and Mushrooms
Sliced Seasonal Fresh Fruit Display
Eggs Benedict
Belgian Waffles
Breakfast Potatoes
Crispy Bacon and Sausage Links
Bagels and Cream Cheese
Fresh Seasonal Fruit Display

Omelet Station
Enhance your Breakfast Buffet with a made-to-order Omelet Station. Our chef will prepare a variety of omelets to order for your guests.

All Served Breakfasts include: Assorted Breakfast Pastry Basket accompanied by Coffee, Decaf Coffee, Assorted Teas, and Orange Juice
### Express Boxes

#### Build Your Own Sandwich

Select One of the Following:
- Hoagie Roll
- Kaiser Roll
- Croissant
- Multigrain Sliced Bread
- Marble Rye Sliced Bread

Select One of the Following:
- Sliced Smoked Turkey Breast
- Shaved Smoked Pit Ham
- Chunky Chicken Salad
- Italiano (Salami, Ham, Pepperoni)
- Vegetarian

#### Or Select a Specialty Wrap

- BLT Wrap - Bacon, Lettuce, and Tomato with Ranch Dressing
- Chicken Caesar Wrap - Romaine and Grilled Chicken with Caesar Dressing
- Vegetable Wrap - Greens, Cheddar Cheese, and Marinated Vegetables

Select One of the Following:
- Fresh Seasonal Fruit Cup
- Pasta Salad
- Potato Salad
- Coleslaw

Select One of the Following:
- Banana
- Granny Smith Apple
- Red Delicious Apple
- Orange

Express Boxes are served in an attractive box and include bottled water, potato chips, two chocolate chip cookies, utensils, napkins, and appropriate condiments.
Express Party Platters
(Each tray serves 15-20 people)

Fresh Baked Cookie Tray
Four dozen freshly baked cookies including: Chocolate Chip, Sugar, Peanut Butter, and Oatmeal Raisin

Vegetable Crudités with Dips
An array of freshly cut vegetables attractively displayed. Served with ranch.

Sliced Fresh Fruit Platter
A bountiful variety of sliced fresh fruits in season

Deli Platter
A variety of sliced meats, cold cuts, and cheeses. Served with sliced breads, lettuce, tomato, mayonnaise, and mustard.

Chocolate Lovers
Three dozen fudge brownies topped with chocolate frosting

All Express Party Platters are served on disposable platters. Talk to the events coordinator to arrange serving supplies and beverages to complete your Express Party Platter order. These are available at an additional charge.
Served Meal Selections
All Served Meal Selections include:
  Choice of Side Salad
  Fresh Baked Dinner Rolls
  Choice of Standard Dessert
  Coffee, Decaf Coffee, Iced Tea, and Ice Water

**Salad Selections**
(Select One)

**House Salad**
Mixed Salad Greens
Tomatoes
Sliced Cucumbers
Ranch Dressing
Croutons

**Classic Caesar Salad**
Crisp Romaine Lettuce
Caesar Salad Dressing
Parmesan Cheese and Croutons

**Spinach Salad**
Fresh Spinach
Tomatoes, Eggs, Bacon
Sliced Mushrooms, Red Onions
Honey Mustard or Hot Bacon Dressing
Croutons

**Fresh Fruit Cup**
Seasonal Medley of Fresh Fruit
Yogurt and Honey Dressing
**Dessert Selections**  
(Select One)

**Standard Desserts**  
Chocolate Creme Pie  
Apple Pie  
Cherry Pie  
Pumpkin Pie  
Chocolate Layer Cake  
Carrot Cake  
Lemon Meringue Pie  
Fresh Strawberries and Whipped Cream  
Chocolate Mousse with Raspberry Sauce  
Coconut Cream Pie  
Brownie Ala Mode*  
Ice Cream Parfait*

**Premium Desserts**  
(Available for an additional price)  
Pecan Pie  
French Silk Pie  
Premium Carrot Cake  
Lemon Layer Cake  
Chocolate Mousse Cake with Raspberry Sauce  
Coconut Pecan Ice Cream Balls with Chocolate Sauce*  
New York Cheesecake with Strawberries  
Strawberry Shortcake  
Black Forest Cake  
Key Lime Pie

*Unavailable as preset desserts or for off-premise functions  
Elegant specialty desserts are available and will require custom pricing
**Entrée Salads**  
(Does not include Side Salads)

**Chef’s Salad**  
A Medley of Greens  
Served with strips of Ham, Turkey Breast, Cheddar and Swiss cheeses  
Accompanied by Sliced Egg and Tomato  
Garnished with Black Olives, Cucumber, Red Onion, and Croutons  
Choice of Dressings

**Chicken Caesar Salad**  
Crisp Romaine Lettuce tossed with  
Parmesan cheese, Toasted Croutons, and Caesar Dressing  
Topped with Marinated and Grilled Chicken Breast

**Asian Chicken Salad**  
Chicken marinated in Asian Spices and Grilled  
Served on a bed of Mixed Greens and Thinly Sliced Cabbage  
Garnished with Julienne Carrot, Sprouts, Pineapple Chunks, and Sesame Seeds  
Drizzled with a Soy Vinaigrette

**California Cobb Salad**  
Bay Shrimp top with West Coast favorite with  
Field Greens, Mandarin Oranges, Avocado, Thinly Sliced Red Onions  
Tomatoes and Crumbled Bleu cheese  
Tossed in a Balsamic Vinaigrette
**Sandwich Plates**  
(Does not include Side Salads)

**Buffalo Chicken Wrap**  
Flour Tortilla filled with Spicy Breaded Chicken Tenders, Cheddar Cheese, Shredded Lettuce, Diced Tomatoes  
Spicy Ranch Dressing  
Served with Homemade Potato Chips

**Black and Blue Panini**  
Grilled Panini Sandwich with  
Thinline Sliced Roast Beef, Sautéed Onions  
Roasted Red Peppers, and Creamy Bleu Cheese Sauce  
Served with Zesty Cole Slaw, Deli Pickle, and Homemade Potato Chips

**Double Decker Club**  
Sliced Turkey Breast with Crispy Bacon  
Layered with Swiss Cheese on Toasted Bread  
Served with Lettuce, Tomato, and Mayonnaise  
Homemade Potato Chips

**Grilled Chicken Sandwich**  
Marinated and Grilled Chicken Breast  
Served with Melted Monterey Jack Cheese  
Bacon, Lettuce, and Tomato  
Garnished with Creamy Barbecue Sauce  
Served with Homemade Potato Chips  
(Crispy chicken can be substituted at no additional cost)
Poultry Selections

Citrus Grilled Chicken
Lemon Marinated Chicken Breast served with a Creamy Citrus Sauce
Accompanied by Seasoned Cous Cous and Fresh Seasonal Vegetable

Hawaiian Chicken
Teriyaki Glazed Chicken Breast served with Grilled Pineapple Slice
Over a bed of Jasmine Rice and Fresh Seasonal Vegetables

Chicken Dijonnaise
Sautéed Breast of Chicken with
Dijonnaise Cream Sauce
Served with Orzo Pasta and Fresh Seasonal Vegetables

Chicken Cordon Bleu
Boneless Breast of Chicken stuffed with
Smoked Ham and Swiss Cheese
Served with Supreme Sauce
Served with a Wild Rice Blend and Fresh Seasonal Vegetables

Chicken Seattle
Grilled Breast of Chicken topped with
Shrimp and Béarnaise Sauce
Served with Streamed Herbed Rice and Fresh Seasonal Vegetables
Seafood Selections

Shrimp Scampi
Sautéed shrimp with Garlic, Herbs, and Lemon Butter
Served over Angel Hair Pasta and Fresh Seasonal Vegetables

Grilled Salmon
Salmon Filet brushed with a Honey Barbecue Glaze then grilled
Served with Garlic Mashed Potatoes and Grilled Asparagus

Beef and Pork

Caribbean Jerk Pork
Jerk Seasoned Pork Loin topped with Mango Salsa
Served with Saffron Rice and Fresh Seasonal Vegetables

New York Strip Au Poivre
8 oz. Grilled NY Strip Steak with a Green Peppercorn Sauce
Served with Roasted Rosemary Potatoes and Fresh Seasonal Vegetables

Herb Roasted Prime Rib
Generous cut of Roasted Prime Rib with a side of Horseradish Sauce
Served with Garlic Mashed Potatoes and Fresh Seasonal Vegetables

Stuffed Pork Chop
Boneless Loin Chop Stuffed with Apple Almond Dressing and Demi Glaze
Served with Yukon Gold Mashed Potatoes and Fresh Seasonal Vegetables

Petite Filet Mignon
6 oz. Grilled Tenderloin Filet served with a Mushroom Demi Glaze
Served with Roasted Rosemary Potatoes and Fresh Seasonal Vegetables
Pasta and Vegetarian

Classic Baked Lasagna
Lasagna layered with Ricotta and Mozzarella Cheese and Tangy Meat Sauce
Served with a Garlic Breadstick and Fresh Sautéed Vegetables

Asiago Chicken Farfalle
Grilled Chicken, Sundried Tomatoes, and Asiago Cheese tossed with Farfalle
Served with a Garlic Breadstick and Fresh Sautéed Vegetables

Cheese Manicotti
Baked Cheese Manicotti in Marinara Sauce Topped with Melted Mozzarella Cheese
Served with a Garlic Breadstick and Fresh Sautéed Vegetables

Vegetable Lasagna
Grilled Seasonal Vegetables and Spinach Baked between layers of Lasagna noodles with an Alfredo Cream Sauce
Served with a Garlic Breadstick and Fresh Sautéed Vegetables
Buffet Selections
Minimum of 25 People
All Buffets Include:
Assorted Bread Basket, Choice of Three Prepared Salads,
One Standard Dessert
Coffee, Decaf Coffee, Iced Tea, and Water

<table>
<thead>
<tr>
<th>Prepared Salads</th>
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<tbody>
<tr>
<td>Tossed Garden Salad</td>
<td>Classic Caesar Salad</td>
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<tr>
<td>Italian Pasta Salad</td>
<td>Deli Style Potato Salad</td>
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<tr>
<td>Marinated Vegetables</td>
<td>Cucumber Salad</td>
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<td>Fresh Fruit Salad</td>
<td>Thai Noodle Salad</td>
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<td>Zesty Cole Slaw</td>
<td>Antipasto Salad</td>
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The Deli Spread
A lunch style buffet assortment of Sliced Deli Meats and Cheeses
Variety of Breads and Rolls, Lettuce, Tomato, and Pickles
A Selection of Spreads, Condiments, and Chips

The BBQ
Fried or Barbecue Chicken
Barbecue Pulled Pork with Kaiser Rolls
Buttered Corn on the Cob, Baked Beans, Pickles, Potato Chips

The South of the Border
Chicken Fajitas with Soft Flour Tortillas
Beef Tacos with Crispy Corn Tortillas
Sour Cream, Shredded Lettuce and Cheese, Diced Tomatoes
Refried Beans, Spanish Rice, Chips and Salsa

The Italiano
Classic Caesar, Antipasto Salad, One Additional Salad
Choice of One Entrée:
Chicken Parmesan, Italian Sausage and Peppers, or Classic Lasagna
Choice of One Pasta:
Spaghetti Marinara, Fettuccini Alfredo, or Baked Penn
Garlic Breadsticks

The Orient Express
Choice of Two Entrées:
Cashew Chicken, Sweet and Sour Chicken or Pork,
Beef with Broccoli, or Curried Chicken
Steamed White Rice and Vegetable Fried Rice
Vegetable Egg Rolls with Dipping Sauce
Create Your Own Buffet

Creating your own buffet is an excellent way to pair the entrées and sides that best fit the needs of our guests. Begin by choosing the number of entrées you want. Then select the Entrées from the following menu. Choose your sides and don't forget to finish it with one of our great desserts.

I Entrée Buffet
Includes choice of (1) Entrée, (1) Starch, (2) Vegetables, and (1) Standard Dessert

II Entrée Buffet
Includes choice of (2) Entrées, (1) Starch, (2) Vegetables, and (1) Standard Dessert

III Entrée Buffet
Includes choice of (3) Entrées, (1) Starch, (2) Vegetables, and (1) Standard Dessert
Entrée Selections

Sliced Sirloin of Beef
Sliced Roast Sirloin with Mushroom Sauce

Roasted Caribbean Pork Loin with Mango Salsa
Sliced Jerk Seasoned Pork Loin topped with Mango Salsa

Apple Almond Chicken with Apple Glaze
Grilled and Glazed Chicken Breast over Apple-Almond Dressing

Chicken Dijonnaise
Sautéed Chicken Breast with Rich Dijon Mustard Sauce

Teriyaki Chicken Breast
Grilled Chicken Breast marinated in Teriyaki Sauce

Chicken Seattle
Grilled Chicken Breast topped with Shrimp and Béarnaise Sauce

Baked Tilapia Provencal
Light White Fish baked in Lemon Butter and topped with Sautéed Onions, Peppers, Capers, and Tomatoes

Grilled Salmon Filet
Grilled Salmon Filet basted with Tangy Honey Barbecue Sauce

Hearty Lasagna
Hearty Lasagna with Rich Meat Sauce and Mozzarella Cheese

Baked Cheese Manicotti
Cheese Stuffed Pasta with Zesty Marinara Sauce

Asiago Chicken Farfalle
Grilled Chicken tossed with Sundried Tomatoes, Asiago Cheese, and Farfalle Pasta
Side Selections

**Starch Selections**  
(Select One)  
Seasoned Jasmine Rice  
Wild Rice Blend  
Garlic Mashed Potatoes  
Yukon Gold Mashed Potatoes  
Moroccan Cous Cous  
Scalloped Potatoes  
Penne Pasta with Garlic Butter  
Roasted Red Skin Potatoes

**Vegetable Selections**  
(Select Two)  
Seasonal Fresh Vegetable Medley  
Honey Glazed Carrots  
Green Beans Almandine  
Buttered Corn  
Peas and Pearl Onions  
Fresh Herbed Zucchini  
Fresh Broccoli Spears  
Snap Peas and Baby Carrots  
Fresh Green Beans
Basic Beverage I
Coffee and Decaf Coffee
Assorted Teas

Basic Beverage III
Assortment of Chilled Fruit Juices
Coffee, Decaf Coffee, and Teas

Super Snacker
Assorted Chips, Pretzels, and Snacks
Fresh Whole Fruit Bakset
Assorted Chilled Soft Drinks
Coffee, Decaf Coffee, and Teas

Basic Beverage II
Assorted Chilled Soft Drinks
Coffee, Decaf Coffee, and Teas

The Cookie Break
Assorted Fresh Baked Cookies
Assorted Chilled Soft Drinks
Coffee, Decaf Coffee, and Teas

The Garden Party
Fresh Sliced Fruit Tray
Fresh Vegetables and Dip
Cheese and Crackers
Assorted Bottled Juices
Coffee, Decaf Coffee, and Teas

Expand your Meeting Maker:
Pitcher of Iced Tea
Assorted Bottled Juices
Bottled Water
Hot Chocolate
Assorted Chilled Canned Sodas
Pitcher of Lemonade
Assorted Fresh Baked Cookies
Assorted Gourmet Cookies
Chocolate Brownies
Chips and Dip
Assorted Candy Bars
The Basic
Assorted Breakfast Breads and Pastries
Coffee, Decaf Coffee, Assorted Teas, and Fruit Juices

Expand your Continental Breakfast:
Whole Fresh Fruit
Selection of Assorted Yogurts
Fresh Sliced Fruit Tray (Seasonal)
Bagels and Cream Cheese
Croissants with Butter and Jelly
Fresh Baked Cinnamon Rolls
Fresh Baked Coffee Cake
Fresh Baked Scones
Assorted Bottled Soft Drinks
Assorted Bottled Juices
Assorted Canned Soft Drinks
Assorted Bottled Water
Hot Chocolate
Iced Water Pitchers
Receptions
Receptions are designed to be more formal events than Meeting Makers. The following description of what is included in the base cost reflects this: Labor and service, Buffet tables draped in linen; topped with cloth, Cocktail napkins, Plastic punch or beverage cups, Appropriate disposable utensils, 6" disposable plates, Appropriate trade dress

**Beverages**
- Fruited Tea
- Punch (ginger ale or 7-up base)
- Punch (sherbet ice cream base)
- Punch (water or fruit punch base)
- Spiced Apple Cider
- Coffee and Hot Tea Service

**Display Platters**

**Domestic Cheese and Cracker Display**
A Medley of Cheeses arranged with a Variety of Crackers

**Sliced Fresh Fruit Display**
An assortment of Seasonal Fresh Fruits

**Fresh Vegetable Crudité Display**
A variety of Crisp Vegetables, Pickles, and Olives
Served with Seasoned Dipping Sauce

**Shrimp Cocktail Display**
(three pieces per person)
Jumbo Shrimp served with a Zesty Cocktail Sauce
Garnished with Fresh Lemons
Hors d'Oeuvres
An assortment of hot and cold hors d'oeuvres is offered a la carte to enhance any reception. Prices based on three pieces of each selected item per person.

Hot
Herb Stuffed Mushrooms
Miniature Quiche
Cocktail Sausages in Barbecue Sauce
Barbecued Meatballs
Swedish Meatballs
Sesame Chicken Tenders
Chicken Wings (Crispy or Buffalo)
Jalapeno Poppers
Franks in Blanket
Fried Shrimp with Cocktail Sauce

Cold
Fresh Fruit Kabobs
Assorted Finger Sandwiches
Assorted Canapés
Tuna Stuffed Cherry Tomatoes
Deviled Eggs
Miniature Cheesecake Assortment
Miniature Petite Fours
Assorted Cocktail Cookies
Assorted Cocktail Brownies
Specialty Receptions
(Minimum of 25 people)

The Executive
Punch and Coffee Service
Fresh Vegetable Crudité Display
Tuna Stuffed Cherry Tomatoes
Assorted Canapés
Swedish Meatballs
Sesame Chicken Tenders
Miniature Petite Fours

The Presidential
Punch and Coffee Service
Domestic Cheese and Cracker Display
Sliced Fresh Fruit Display
Herb Stuffed Mushrooms
Assorted Miniature Quiche
Deviled Eggs
Assorted Finger Sandwiches
Assorted Miniature Cheesecakes