

Aquinas Dining Services

catering menu



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Breakfast

catering menu

Morning Coffee

regular coffee and decaffeinated coffee
hot tea selections \$2

Coffee and Donut Holes new

regular coffee and decaffeinated coffee
assorted donuts holes \$4

Continental Breakfast

freshly baked muffins
breakfast pastries
seasonal fresh fruit platter
orange juice and ice water
regular coffee and decaffeinated coffee
hot tea selections \$6

Fresh Fruit Parfait

low-fat vanilla yogurt
fresh berries
granola
regular coffee and decaffeinated coffee
hot tea selections
orange or apple juice \$6

Sun Up Breakfast

pancakes or waffles
fresh scrambled eggs
shredded hash browns
bacon or sausage
seasonal fresh fruit platter
regular coffee and decaffeinated coffee
hot tea selections
orange or apple juice \$8



Breakfast A la Carte

catering menu

apple cinnamon bread \$1
assorted bottled juices \$2
assorted muffins \$1
bagels and spreads \$2
bagels with lox and cream cheese \$3
breakfast fruit platter \$3
breakfast pastries \$1
banana bread \$1
coffee \$2
deviled eggs \$1
granola \$1
low-fat vanilla yogurt \$2
orange juice \$2
fresh berries (seasonal) Market Price
fresh donut holes \$1
fresh fruit cup \$3

Price per person



Garden Fresh Salads

catering menu

salads include freshly baked rolls with butter

AQ Chopped

romaine and iceberg lettuce with grilled chicken, gorgonzola, tortilla strips, tomato, onion, corn, bacon, and avocado tossed with a chipotle citrus vinaigrette \$10

Michigan Waldorf Chicken Salad new

romaine and iceberg lettuce with an all white meat chicken breast, walnuts, crisp apples, grapes, celery, and onion tossed in a creamy dressing \$10

Classic Caesar

tossed romaine hearts, Romano and parmesan cheeses, topped with croutons. Tossed with classic Caesar dressing \$8

Traditional Cobb

Crisp, mixed salad greens tossed with fresh tomato, bacon, crumbled bleu cheese, avocado, and chopped egg served with your choice of dressing \$9

Taco Salad

crispy tortilla bowl with shredded lettuce seasoned ground beef, cheddar cheese, tomato sour cream and salsa topped with chipotle ranch dressing \$9

Cashew Chicken Salad new

crisp mixed salad greens, topped with roasted chicken, grapes apples, celery, red onion, toasted cashews and dijonaise chicken salad served with your choice of dressing \$8

The House

chopped romaine and iceberg lettuce with cucumbers, tomatoes, carrots, and croutons served with your choice of dressing \$6

Additions

cup of chef's choice soup \$2

grilled chicken \$2

grilled steak or shrimp \$4

Signature Sandwiches

catering menu

sandwiches include house potato chips and pickle

Avocado Turkey Club

honey roasted turkey breast with bacon
white vermont cheddar cheese, lettuce, tomato
and avocado aioli on a pretzel roll \$9

AQ Italian

ham, pepperoni, and genoa salami stacked on rosemary ciabatta bread
with sliced banana peppers, kalamata olives, feta, shredded lettuce,
tomatoes, and an Italian vinaigrette \$9

Chicken Bruschetta new

grilled chicken breast on ciabatta bread
with balsamic marinated tomatoes
and fresh mozzarella \$9

Grilled Chicken Caesar Wrap

grilled chicken breast with romaine lettuce, Romano cheese
and classic Caesar dressing on a lawash wrap \$9

Pastrami

shaved pastrami with provolone
with mustard slaw and caramelized onions on rye \$9

Beef and Horseradish

roast beef with caramelized onions, provolone, horseradish cream,
Lettuce, and tomato on a pretzel roll \$9

Cashew Chicken Salad Croissant new

house made chicken salad with apples, grapes, toasted cashews
celery, onion, and dijonaise on a flaky croissant \$9

Veggie Muffuletta

marinated artichokes, oven roasted tomatoes, grilled zucchini and summer squash
with provolone cheese, lettuce, and an olive tapenade \$8

Asian Portobello new

teriyaki marinated Portobello with Asian slaw,
roasted red peppers, lettuce, tomato, and Asian aioli \$8

Additions

boxed Lunch \$2
whole fruit, chips,
chef's choice side, cookie

coleslaw \$2

fruit salad \$2

potato salad \$2



Gluten-free bread available upon request for all sandwiches.

Luncheon Entrees

catering menu

entrees include freshly baked rolls and butter

Chicken Marsala

mushroom risotto
fresh green beans
marsala sauce \$12

Charred Atlantic Salmon

pan seared atlantic salmon
roasted yukon potatoes
seasonal vegetable
dill vinaigrette \$12

Flat Iron Steak

flat iron steak
twice baked potato
roasted mushroom caps
beef jus \$13

Mango Pork Tenderloin

citrus marinated pork tenderloin
Caribbean rice
apple and fennel slaw
mango chutney \$12

Eggplant Manicotti

ricotta and herbs
pomodoro sauce
mozzarella \$11

Crab Cakes new

Asian slaw
wilted spinach
red pepper aioli \$11

Additions

cup of chef's choice soup \$2
a garden fresh salad \$2
beverage \$1.5



Specialty Breaks

catering menu

Bruschetta

toasted baguette rounds with a trio of toppings,
wild mushroom duxelle, marinated tomatoes, and olive tapenade
iced tea and lemonade \$4.50

Ice Cream Treat

assorted ice cream novelties
lemonade or ice tea and ice water \$2.95

That's a Good Dip

hummus, Swiss almond cheese, and spinach dip
with pita chips and tortilla chips
ice water and Pepsi products \$4.50

Salty Snack

Chex mix, or snack mix
potato chips and dip, or tortilla chips and salsa
Pepsi products \$3.95

Snacks and Beverages A la Carte

assorted bottled juice \$2
AQ chips \$1.5
bottled water \$2
canned soda \$1.5
coffee service \$2
hot chocolate \$1
iced tea \$1.5
lemonade \$1.5
orange juice \$2
sparkling punch \$2

assorted cookies \$1
assorted dessert bars \$1
brownies \$1
granola bars \$1.5
ice cream novelties \$1.5
mixed nuts \$2.5
popcorn \$1
pretzels \$1
rice krispie treats \$1
snack mix \$2
trail mix \$1.5



Appetizers

Catering menu

Cold Selections

- vegetable crudité with dip \$2.5
- roasted corn and black bean salsa with tortilla chips \$1.5
- fresh fruit platter \$3
- hummus with veggies and pita chips \$2
- trio bruschetta (tomato, wild mushroom, kalamata olive) \$2
- fresh fruit salsa with cinnamon chips \$1.5
- gourmet cheese display with crackers \$2.5
- Mediterranean board \$3
- antipasto skewers \$2.5
- sushi tray* \$3.5

Hot Selections

- chicken and beef satay with trio dipping sauces \$2
- spanakopita \$1.5
- crab cakes with dipping sauce \$3
- parmesan potato puffs \$2
- crab cigars \$2.5
- meatballs (choose sweet and sour, Swedish, or barbeque) \$1.5
- spinach and artichoke dip \$2
- stuffed mushrooms (choose spinach, crab, or sausage) \$1.5
- wild mushroom croquettes \$2
- gorgonzola fritters \$1.5



*minimum 20 guests

Dinner Selections

Grilled Filet Mignon

black mission fig bordelaise \$28

Signature Chicken

ricotta and herb stuffing \$21

Mushroom Stuffed Atlantic Salmon

béarnaise sauce \$21

Herb Crusted Pork Loin

Traverse City cherry port reduction \$20

Macadamia Nut Crusted Walleye

capers and tarter sauce \$21

Chicken Vesuvio

lemon roasted garlic ju \$21

Surf and Turf

grilled filet and lobster tail \$35

Grilled Lamb Chops

apple cider demi glaze \$24

Quinoa Stuffed Zucchini

lemon olive oil vinaigrette \$16

Boursin and Mushroom Wellington

béarnaise sauce \$16



Gluten Free Items

All prices per person include

your choice of two side items

garden salad with choice of two dressings

freshly baked rolls

coffee and tea

Specialty Themed Buffets

Presidential Chili

traditional red chili, white chicken chili, and toppers, corn bread, lemonade or iced tea \$13.50

South of the Border

grilled julienne steak, chicken fajita, sautéed green peppers and onions, Spanish rice, refried beans
warm flour tortillas, cheddar cheese, lettuce, tomato, onions, jalapeno peppers
tortilla chips with sour cream, salsa, guacamole, lemonade or iced tea \$15.50

The BBQ Buffet

grilled chicken breast, barbecued ribs, baked beans, corn-on-the-cob, redskin potato salad,
cornbread muffins and butter, fresh sliced watermelon, potato chips, lemonade or iced tea, ice
cream novelties \$17.50

A Whole Lotta Pasta

lasagna or chicken parmesan, fettuccini with alfredo or pesto sauce, penne with marinara or meat
sauce, parmesan cheese, tossed Caesar salad, garlic breadsticks, lemonade or iced tea \$15.50

Pizza

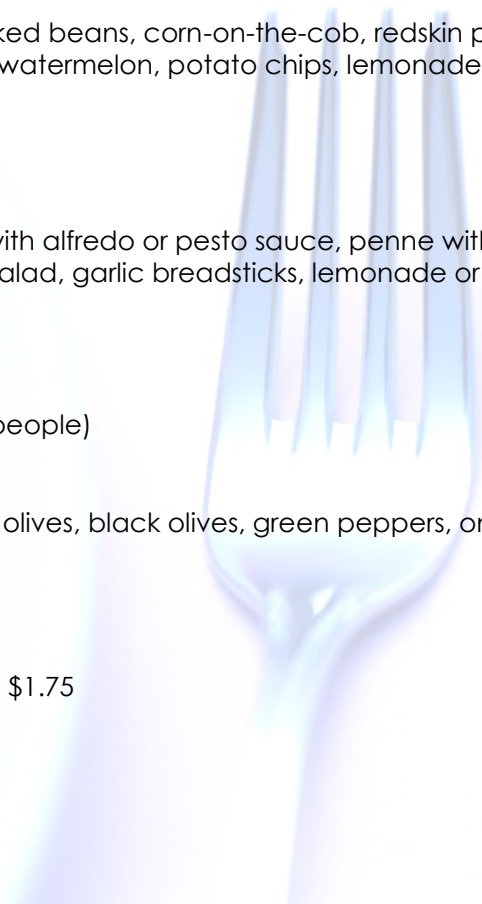
16" pizza baked in our kitchen (serves 3-4 people)
choose up to three toppings:

pepperoni, ham, chicken, sausage, green olives, black olives, green peppers, onion, mushrooms,
tomatoes, or extra cheese \$8.25

add beverages \$1.50

add breadsticks and warm marinara \$1.25

add garden fresh salad and two dressings \$1.75



Desserts

Apple Pie

freshly baked, per person \$4.25

Cake Pops

new

assorted flavors, cake lollipops \$2.25

Cookies

freshly baked, per dozen \$7.25

Crème Brûlée

rich, baked custard \$5.25

Dessert Shooters

new

Chef's choice flavors, such as chocolate, strawberry, and key lime \$2.25

Key Lime Tarts

topped with whipped cream \$4.25

Strawberry Shortcake

pound cake, strawberries, whipped cream \$4.25

Tiramisu

classic Italian dessert, made with lady fingers and mascarpone \$4.25

Triple Chocolate Cake

decadent, flavorful cake \$5.25

