

## Themed Buffets

12 Person Minimum. Includes appropriate condiments and choice of beverages.

### Soup and Salad Buffet \$16.49

Garden Fresh Tossed Salad with Dressings and assorted toppings served with Dinner Rolls and Butter, Soup du Jour, Assorted Craveworthy Cookies and choice of Beverage

■ Garden Fresh Mixed Greens	15 Cal/3 oz. serving
■ Ranch Dressing	200 Cal/2 oz. serving
■ Italian Dressing	80 Cal/2 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Diced Ham	60 Cal/2 oz. serving
■ Roasted Chickpeas	210 Cal/2 oz. serving
■ Sliced Red Onions	10 Cal/1 oz. serving
■ Shredded Cheese	60 Cal/0.5 oz. serving
■ Tomatoes	5 Cal/1 oz. serving
■ Cucumbers	5 Cal/1 oz. serving
■ Shredded Carrots	10 Cal/0.5 oz. serving
■ Croutons	60 Cal/0.5 oz. serving
■ Dinner Rolls	160 Cal each
Soup du Jour	80-420 Cal/8 oz. serving
■ Assorted Craveworthy Cookies	250-310 Cal each
Iced Tea	5 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### Lazy Summer BBQ \$20.49

■ Old-fashioned Coleslaw	150 Cal/3 oz. serving
■ Cornbread Fiesta Muffins	120 Cal each
■ Macaroni and Cheese	260 Cal/4 oz. serving
Baked Beans	170 Cal/4.75 oz. serving
BBQ Chicken	430 Cal/6 oz. serving
Sliced Brisket	350 Cal/5 oz. serving
■ Assorted Craveworthy Cookies	250-310 Cal each
■ Gourmet Dessert Bars	300-370 Cal/2.75-3.25 oz. serving
Iced Tea	5 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

## BUFFETS

### Northern Italian Buffet \$20.49

■ Mediterranean Salad with a Greek Vinaigrette	120 Cal/3.25 oz. serving
■ Garlic Breadsticks	110 Cal each
■ Roasted Mushrooms	90 Cal/3.5 oz. serving
Lemon Rosemary Chicken	130 Cal/3 oz. serving
Shrimp Scampi	100 Cal/3 oz. serving
■ Vermicelli Pasta	150 Cal/3.25 oz. serving
■ Berry Panna Cotta	330 Cal/5 oz. serving
Iced Tea	5 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving



# BUFFETS

## Themed Buffets

12 Person Minimum. Includes appropriate condiments and choice of beverages.

### Tasty Tex Mex \$19.49

Create your own Fajitas with our Tex Mex sides including choice of two (2) salsas!

■ Tortilla Chips	90 Cal/1 oz. serving
■ Mexican Rice	130 Cal/3 oz. serving
■ Charro Beans	90 Cal/3 oz. serving
Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream	590 Cal/5 oz. serving
Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream	580 Cal/5 oz. serving
■ Pico De Gallo	10 Cal/1 oz. serving
■ Salsa Verde	10 Cal/1 oz. serving
■ Salsa Roja	20 Cal/1 oz. serving
Cinnamon Crisps	20 Cal each
Iced Tea	5 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving



### Asian Accents \$19.99

General Tso's Chicken with Steamed Rice and Teriyaki Salmon with Lemon Green Beans served with sides and two (2) dipping sauces

■ Peanut Lime Ramen Noodles	200 Cal/3 oz. serving
Egg rolls	190 Cal each
■ Sweet Soy Sauce	50 Cal/1 oz. serving
■ Sweet & Sour Sauce	40 Cal/1 oz. serving
■ Chili Garlic Sauce	45 Cal/1 oz. serving
■ Steamed Brown Rice	210 Cal/5.5 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
Teriyaki Salmon with Lemon Green Beans	100 Cal/3 oz. serving
■ Fortune Cookies	30 Cal each
Iced Tea	5 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

## LOOKING TO CREATE YOUR OWN THEMED BUFFET OR UNIQUE CUSTOM BUFFET?

Contact us at [catering@coppin.edu](mailto:catering@coppin.edu) or 410.951.1229 to explore more options and personalize your buffet to fit your event.



## Themed Buffets

12 Person Minimum. Includes appropriate condiments and choice of beverages.

### Baked Potato Bar \$18.49

Top your own Baked Potatoes with a Garden Salad and choice of Apple Cobbler or Apple Pie for dessert

■ Classic Garden Salad 50 Cal/3.5 oz. serving

Top your own Baked Potato with Chicken Mushroom Alfredo, Chili Con Carne, Steamed Broccoli, Crumbled Bacon, Shredded Cheddar Cheese, Scallions and Sour Cream

660 Cal/12 oz. serving

■ Apple Cobbler 350 Cal/4.75 oz. serving

■ Apple Pie 410 Cal/slice

Iced Tea 5 Cal/8 oz. serving

Lemonade 90 Cal/8 oz. serving

Iced Water 0 Cal/8 oz. serving

■ Add on Cheddar Cheese Sauce 60 Cal/1 oz. serving

### Classic Pizza \$16.99

■ Classic Garden Salad 50 Cal/3.5 oz. serving

■ Traditional New York style Cheese Pizza Slices 330 Cal/slice

Meat Lover's Pizza Slices 470 Cal/slice

■ Garden Vegetable Pizza Slices 380 Cal/slice

Home-style Kettle Chips 240 Cal/1.25 oz. each

■ Assorted Craveworthy Cookies 250-310 Cal each

■ Bakery-fresh Brownies 250 Cal/2.25 oz. serving

Iced Tea 5 Cal/8 oz. serving

Lemonade 90 Cal/8 oz. serving

Iced Water 0 Cal/8 oz. serving

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## BUFFETS

### Harvest Bounty \$22.49

Choice of Herb Roasted Turkey or Baked Ham served with sides and beverages

■ Traditional Mixed Green Salad 50 Cal/3.5 oz. serving

■ Southern Biscuits 190 Cal each

■ Buttermilk Mashed Potatoes 120 Cal/3.75 oz. serving

■ Sautéed Dill Green Beans 30 Cal/3 oz. serving

Herb Roasted Turkey 130 Cal/3 oz. serving

Baked Ham 110 Cal/3 oz. serving

■ Apple Pie 410 Cal/slice

Iced Tea 5 Cal/8 oz. serving

Lemonade 90 Cal/8 oz. serving

Iced Water 0 Cal/8 oz. serving



# BUFFETS

## Create Your Own Buffet

Customize Your Own Buffet: Select (1) starter, (1) entrée, (2) sides, and (1) dessert. Served with Assorted Rolls and Butter, and Choice of Two Beverages. Includes appropriate condiments.

### Buffet Starters

■ Seasonal Garden Salad with Balsamic Vinaigrette (50 Cal/3.5 oz. serving)

Classic Caesar Salad (160 Cal/2.7 oz. serving)

■ Crudités with Tzatziki Sauce (40 Cal/5 oz. serving)

■ Roasted Vegetable Platter with Chimichurri Mayo (210 Cal/4 oz. serving)

■ Seasonal Fresh Fruit Salad (40 Cal/2.25 oz. serving)

Potato Salad (180 Cal/4 oz. serving)

### Buffet Entrees

Asiago Chicken in a Roasted Red Pepper Sauce (310 Cal/5 oz. serving) \$19.49

Chicken and Shrimp Creole (240 Cal/8.75 oz. serving) \$18.49

Bruschetta Tilapia (200 Cal/5.5 oz. serving) \$19.49

Grilled Salmon in a Moroccan Herb Sauce (120 Cal/2.75 oz. serving) \$20.49

Beef Pot Roast with Dijon Shallot Sauce (330 Cal/5 oz. serving) \$19.49

Slow-Roasted Turkey Breast rubbed with Sage and Thyme (130 Cal/3 oz. serving) \$19.49

Choice of Southern Fried Chicken or Baked Chicken (320 Cal or 160 Cal/5 oz. serving) \$18.49



### Buffet Sides

■ Italian Seasoned Green Beans (40 Cal/3.25 oz. serving)

■ Pan Roasted Vegetables (45 Cal/3 oz. serving)

■ Penne with Marinara Sauce (100 Cal/3 oz. serving)

■ Marinated Roasted Red Potatoes (120 Cal/2.75 oz. serving)

■ Buttermilk Mashed Potatoes (120 Cal/3.75 oz. serving)

Baked Macaroni & Cheese (200 Cal/4 oz. serving)

Collard Greens (60 Cal/3 oz. serving)

### Buffet Finishes

■ Apple Pie (410 Cal/slice)

■ New York-Style Cheesecake (440 Cal/slice)

■ Spiced Carrot Cake (370 Cal/slice)

■ Chocolate Cake (270 Cal/slice)

Assorted Craveworthy Cookies & Brownies (80-140 Cal each)

Red Velvet Cake (370 Cal/slice)