

SOCRATES
CAFÉ



Catering

at Life University

*Bon Appétit at Life University
2010 - 2011*

Welcome to Express Catering at the Socrates Café

Brought to you by Bon Appétit Management Company! Providing fresh, wholesome food for all LIFE's campus culinary events.

Ordering Catering requests may be submitted via email to bonappetitcatering@life.edu or placed by phoning the Socrates Café at 678-331-4328 Monday through Friday 8:00 a.m. to 3:00 p.m. When placing a catering request please provide the name of the department, date, time and location of the event, the expected number of guests, and a contact name and telephone number. Express Catering will respond to all catering requests within one (1) business day. 48 hours notice is required for catering orders of 10 or more guests.

Our team looks forward to serving the catering needs of the Life community. We strive to make each catered event a unique experience and thus maintain a certain level of flexibility in the planning of each. Our Chefs and catering staff look forward to working with you to make your event a true success!

Beverages

(Priced Per Each)

- Soda Service** **1.50**
Assorted Regular, Diet and Decaffeinated Soda and Bottled Water
- Juice Bar** **1.50**
Assorted Orange, Cranberry, Grapefruit and Apple Juices

Breakfast and Bakery

(Priced Per Person)

- Breakfast Tray** **3.95**
*Freshly-baked muffins, Danish and breakfast breads
(Two pieces per person)*
- Cookie Tray** **3.25**
*Assorted Freshly-baked Cookies including Chocolate Chip,
Oatmeal Raisin, Peanut Butter and Sugar*
- Pastry Tray** **3.95**
*Assorted Miniature Pastries including Cannolis, Fruit Tarts,
Brownies and Lemon Squares (Two Pieces per Person)*
- Special Event Cakes** **pricing varies**
Chocolate, Golden or Carrot. Whole or Half Sheet Cakes
- Socrates Special** **23.95**
*Freshly brewed Regular or Decaffeinated Coffee or Hot Water with
an Assortment of Gourmet Teas. Bakers Dozen Bagels, assorted
schmeears. (Serves 12)*

Soup of the Day

- Small** **2.29** **Large** **3.29**

Boxed Lunches

Choice of sandwich with whole fruit, chips, freshly baked cookie and a bottle of water included. **6.95**

Ham and Swiss on Locally Baked Wheat Bread with Vine Ripe Tomato and Green Leaf Lettuce

House Roasted Turkey Breast and Provolone Cheese on Sudried Tomato Foccacia, with Vine Ripe Red Tomato and Green Leaf Lettuce

Oven Roast Beef and Cheddar on Sour Dough with Vine Ripe Tomato and Green Leaf Lettuce

Salads

Caesar Salad **6.50**

Crisp Romaine Lettuce, Scratch made Croutons and Shaved Parmesan Cheese tossed in a Zesty House made Caesar Dressing

Add Grilled Chicken **2.25**

Cobb Salad **7.95**

Mixed Greens with Applewood Smoked Bacon, Chopped Eggs, Grape Tomatoes and Avocados with a Creamy Italian Dressing

Greek Salad **6.50**

Crisp Romaine Lettuce, Feta Cheese, Kalamata Olives, Banana Peppers, and Cucumbers tossed in an Herbed Vinaigrette

Add Grilled Chicken **2.25**

Party Platter Menu

All prices are per person, 10 person minimum

The Life Deli Platter. **6.95**

A Ready-to-Go platter of House-roasted Turkey, Roast Beef and Ham; American and Provolone Cheese; Tuna Salad; Lettuce and Tomato; Freshly-baked Rolls and individual bags of locally-produced Gourmet Potato Chips

Wrap Platter. **7.75**

(Two Pieces per Person, served with Potato Chips)

Choice of:

Smoked Chicken: Smoked Chicken with Roasted Red Pepper, Shredded Leaf Lettuce, Barbecue Ranch Dressing and Pepper Jack Cheese in a Flour Tortilla

Roast Beef: Tarragon Roasted Beef with Caramelized Onion, Field Greens and Basil Pesto in a Tomato Tortilla.

Roasted Turkey: House-roasted Turkey Breast and Havarti Cheese with Crisp Romaine Lettuce and Cranberry Apple Chutney in a Whole Wheat Tortilla

Marinated Vegetable: Balsamic Marinated & Fire-roasted Red Peppers, Eggplant and Zucchini with Baby Lettuces in a Spinach Tortilla

Middle Eastern Display. **4.95**

Lemon Garlic Hummus, Baba Ghanoush, Tabbouleh, Toasted Pita Chips, Carrot and Celery Crudités

Imported and Domestic Cheese Display **4.25**

Swiss, Pepper Jack, Vermont Cheddar, Muenster, Boursin and Brie served with Assorted Crackers and French Bread

Fresh Fruit Display **3.95**

Sliced and Whole Fruits served with Honey Yogurt Dip

Vegetables with Dip **3.25**

Garden Fresh Bite-size Vegetable served with House-made Dips

(menu continued on back)

Entrée Buffets

15 person minimum **11.25 per person**

Lasagna A Blend of Italian Cheeses and Spinach Rolled up in Lasagna Noodles. Topped with Marinara Sauce and Mozzarella Cheese. Served with a Garden Green Salad or Caesar Salad, a Basket of Freshly-baked Garlic Breadsticks and a Freshly-baked Cookie

Chicken Parmigiana Tender Breast of Chicken, lightly Breaded and Pan Fried then topped with Tomato Sauce and Mozzarella Cheese. Served with Chefs Choice of Pasta, a Garden Green Salad or Caesar Salad, a Basket of Freshly-baked Garlic Breadsticks and a Freshly-baked Cookie

Taco Temptation Hard and Soft Taco Shells, Tortilla Chips, Spicy Ground Beef, Vegetarian Crumbles, Guacamole, Sour Cream, Lettuce, Shredded Cheese, Onion, Tomato, Black Olives, Chips and Salsa, Mexican Rice and Freshly-baked Cookie

Fajita Fiesta Seasoned Chicken or Grilled Flank Steak, Tofu Pups and Veggie Burgers, Sautéed Peppers and Onions, Sour Cream, Cheddar Jack Cheese, Jalapeños, Refried Beans and Spanish Rice. Served with Warm Flour Tortillas (2 per Person), Chips and Salsa and a Freshly-baked Cookie

Classic Cookout Fresh Hamburgers, Beef Hot Dogs, Tofu Pups and Veggie Burgers, Potato Salad, Green Garden Salad, Appropriate Condiments and a Freshly-baked Cookie



B O N A P P É T I T
M A N A G E M E N T C O M P A N Y

food services for a sustainable future®