

The background is a solid blue color with various stylized, light blue line-art illustrations of fruits and vegetables. These include a corn cob, a bunch of grapes, a whole apple, a slice of citrus fruit, and several cherries with stems. The illustrations are scattered across the page, creating a fresh and healthy aesthetic.

HOWARD UNIVERSITY  
**EXECUTIVE MENUS**



## *Presidential Menus*

This menu has been created as a guide in planning for high profile catering and special events. It is intended only as a guide for suggested menus.

Our culinary professionals take great pride in using sustainable and organic foods to create fresh, healthy and delicious meals whenever they can. we use certified organic produce, grown locally whenever possible. As your budget permits, most any menu item can be organic and/or sustainable.

As always, it is our pleasure to customize any menus for your event. If requested, our executive chef will provide a tasting of that menu at your convenience.

***We look forward to serving you!***





## *Breakfast & Brunch*

*A basket of freshly baked muffins, flaky Danish and scones can accompany your delicious breakfast. These bakery items are served with whipped honey butter and sweet cream butter.*

*Orange juice and freshly brewed Starbucks® coffee (regular and decaffeinated) will be offered to accompany this great beginning.*

Sliced seasonal fresh fruit

Grilled portabello mushroom with scrambled eggs, fresh spinach and roasted red peppers

Seasonal berries with cream

Goat cheese, roasted artichoke and smoked ham strata

Apricot sour cream scones

Golden pineapples, strawberries and kiwi

Poached eggs with Canadian bacon

Pork breakfast sausages

Cheese and scallion biscuits

### **Breakfast Entrees:**

Baked asparagus and yellow pepper frittata

Smithfield ham omelet with cheddar and roasted peppers

French toast with warm local maple syrup sprinkled with powdered sugar



## *Preferred Luncheons*

Crisp baby romaine and butter lettuce with gorgonzola cheese fresh raspberries, candied walnuts, sherry vinaigrette

Chicken breast stuffed with chicken and apple sausage accompanied by a shitake-leek compote on caramelized onion mashed potatoes

Orange-glazed fresh fruit tart



Mixed arugula and frisée tossed in a aged balsamic dressing and topped with grape tomatoes, roasted pecans and crumbled goat cheese

Tuscan breast of chicken served with a tomato fondue and fresh basil, accompanied by orange scented cous cous

Tiramisu with espresso cream sauce





## *Preferred Luncheons*

Crisp romaine lettuce with French baguette croutons,  
freshly shaved parmesan cheese  
and creamy Caesar salad dressing

Hickory smoked grilled pork chop with a BBQ glaze  
Caramelized apples and onions  
with herb encrusted baby red potatoes

Apple galette

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Mesclun greens with Chinese long beans  
and julienne sweet yellow pepper  
served with a sesame soy vinaigrette

Grilled salmon with a zesty ginger-lemon glaze  
sautéed spinach and herbed orzo Pilaf

Cabernet pear tart

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Avocado and grapefruit fanned with shallot red wine vinaigrette

Teriyaki marinated flank steak with scallions,  
sesame soba noodles  
and crisp vegetables on baby garden greens

Flourless chocolate torte with fresh raspberries



## *An Executive Reception*

*Butler-passed hors d'oeuvres  
served by executive catering staff*

Tomato, Vidalia onion and goat cheese tart

Baby vegetables decorated with herbed cream cheese

Prosciutto grilled fig skewers  
with Mizuna greens & shaved Pecorino Romano

Vermont's own maple glazed apple rumaki

Skewered scallops with orange-sesame dipping sauce

Chicken, apple and cheddar cheese empanada

Basil-infused grape-tomatoes and fresh mozzarella skewers

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*An elegant, multi-tiered presentation  
of imported cheeses and seasonal fresh fruits*

Jarlsberg, Kasserli, English Cotswold, Gorgonzola,  
Black Rind Cheddar, Walnut Gourmandise and Herb-Chevre  
Dried apricots, cranberries, figs, walnuts and smoked almonds

Artisan breads, gourmet crackers and flat breads

Clusters of sweet baby red and green grapes

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### *Chef Carved*

Snaked herb-crust tenderloin  
with roasted plum tomatoes and baby carrots

Sourdough rolls and rustic breads  
Salmon en croûte with baby spinach  
and herbs with cucumber dill crema

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### *Petite Dessert Display*

White and dark chocolate-dipped strawberries

Toasted angel food cake with balsamic strawberries

Mini operas, Napoleons, Black Forest cake and fresh fruit tartlets



## *Chef's Fine Dining*

Pear, onion and jack cheese strudel

Mesclun salad with goat cheese stuffed figs

Pan-seared pork tenderloin on wild mushroom  
ragout in a tarragon demi-glace

Sautéed butternut squash

Chocolate truffle cake topped with peanut brittle ice cream

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Sweet potato ravioli with butter-sage cream sauce

Minted crisp romaine salad  
with crumbled Great Hill blue cheese

Herb and mustard-encrusted rack of lamb

Roasted root vegetables

Normandy apple tart with cinnamon creme fraiche

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Three-onion tart with taleggio

Pear, fennel & frisée salad

Sesame crusted salmon  
with orange-miso sauce

Sautéed julienne vegetables

Fluffy ginger Basmati rice

Lemon chess pie





## *Wine List*

*This is a sampling of our proposed house varietals.  
An extensive list of additional selections is available, upon request.  
Our wine specialist is happy to make further recommendations  
based on your event profile and specific menu selections.*

### *White Wine*

#### Woodbridge by Robert Mondavi

Toasty oak and vanilla nuances highlight flavors  
and aromas of apple, pineapple, and lemon peel.

#### Toad Hollow

A beautiful medium straw color.  
Aromas of pear lime and tangerine  
with a bouquet of butterscotch, toast and butter.

#### Bully Hill Vineyards Chardonnay Elise

Crisp, clean and refreshing. A statement of elegant simplicity  
from a noble grape variety.

#### Palmer Vineyards 2003 Sauvignon Blanc

Exhibits classic characteristics of citrus and lemongrass flavors.  
Complements dishes with strong herb seasonings.



## *Blush*

### **Estrella White Zinfandel**

A light-bodied wine with a delicate berry bouquet and a crisp finish.

## *Red Wine*

### **Alexander Valley Merlot**

Black plums and juicy ripe cherries with floral aromas round out this delicious medium-bodied wine.

### **Columbia Syrah**

Blueberry and plum notes with a hint of chocolate and cherries.

### **Palmer 2002 Vintage Merlot**

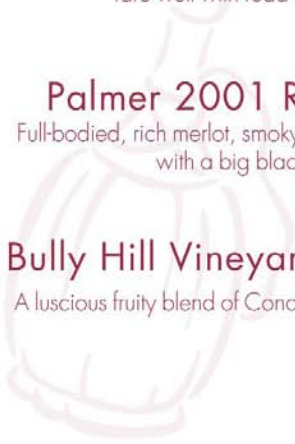
Ripe plum and berry fruit flavors balance with soft tannins and smoky oak. Rich color and supple structure fare well with red meats and poultry.

### **Palmer 2001 Reserve Merlot**

Full-bodied, rich merlot, smoky coffee and cedar aromatics with a big black cherry taste.

### **Bully Hill Vineyards Growers Red**

A luscious fruity blend of Concord, Ives and Aurora grapes.





## *Sparkling Wine*

### Roderer Estate California Brut

Toasty aromas of crisp apple and pear  
with bright citrus flavors and a clean finish.

## *Suggested Reserve Wines*

Ferrari Carano Chardonnay

Mondavi Reserve Pinot Noir

Rutherford Hill Merlot

Arrowood Grand Archer Cabernet Sauvignon

Hannah Two Ranch Red Meritage

Oakercroft Vineyard and Winery 2001 Cabernet

Wintergreen Winery 2002 Chardonnay 2001 Black Rock



# *Food Alliance*

Sodexo is committed to improving the quality of daily life for people, whenever and wherever they come together. To that end, Sodexo was one of the first contract food service companies to partner with Food Alliance. This non-profit organization promotes sustainable agriculture by recognizing and rewarding farmers who produce food in environmentally friendly and socially responsible ways. Together, we take responsibility for educating consumers and others in the food system about the benefits of sustainable agriculture.

Sodexo is committed to social responsibility, especially those surrounding our food supply. Everyday we make food choices. And, whenever possible, we will select foods that meet or exceed the standards set forth with the Food Alliance.

So, be sure to look for the Food Alliance seal. Ask for Food Alliance certified foods at your local restaurant and retailers. It's better for you; better for the environment; and better for our farmers.

Please help us to improve the quality of daily life for the communities we serve.

For more information visit: [www.foodalliance.org](http://www.foodalliance.org).



