snacks

**TOP PICK**

The Healthy Alternative $8.99
- Apples 80 cal each
- Oranges 80 cal each
- Bananas 110 cal each
- Pears 100 cal each
- Individual Yogurt Cups 50-150 cal each
- Granola Bars 190 cal each

**Individual**
- Apples
- Oranges
- Bananas
- Pears
- Yogurt Cups
- Granola Bars

**Assorted Cookies and Brownies** $11.29
- Assorted Cookies 190 cal each
- Bakery-fresh Brownies 250 cal/2.25 oz. serving

**Assorted Dessert Bars** $12.29
- Lemon Cheesecake Bars 310 cal/2.75 oz. serving
- Raspberry Almond Bars 370 cal/3.25 oz. serving

**Snack Attack** $6.99
- Individual Bags of Chips 150-160 cal each
- Honey Peanuts 160 cal/1 oz. serving
- Bakery-fresh Brownies 250 cal/2.25 oz. serving
- Assorted Cookies 170-200 cal each

**Snack Attack** $6.99
- Individual Bags of Chips 150-160 cal each
- Honey Peanuts 160 cal/1 oz. serving
- Bakery-fresh Brownies 250 cal/2.25 oz. serving
- Assorted Cookies 170-200 cal each

**Beverages**

Regular and Decaffeinated Caribou Coffee (0 cal/8 oz. serving) $19.99 per gallon
- Assorted Hot Tea (0 cal/8 oz. serving) $17.99 per gallon
- Bottled Juice (O.J., Apple, Berry) (110-170 cal each) $2.49
- Bottled Water (0 cal each) $2.09
- Assorted Sodas (Can) (0-150 cal each) $1.89

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

**CONTACT US TODAY**

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Prices effective until 08/01/2017

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sunrise starters

TOP PICK
Healthy Choice $9.29 per person
Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day.

Individual Cereal 190-260 cal each
Cups 2% Milk 140-260 cal each
Bagel 110 cal each
Assorted Individual Yogurt Cups 50-150 cal each
Carbou Coffee, Decaf and Hot Tea 0 cal/8 oz. serving
Includes appropriate condiments

meeting all day

Full Day Classic Start out with the Quick Start Breakfast, served with an assortment of breakfast baked goods, assorted juices and gourmet coffee service.
For Lunch, enjoy either the Main Event Sandwich Buffet or the Salad Affair Gourmet Salad Buffet served with accompaniments and dressing.

Quick Start Breakfast
Sandwiches $9.19 per person
Salads $20.79

favorite lunch packages

TOP PICK
The Vegetarian $11.29
Your choice of three (3) selections from our variety of Premium Sandwiches; served with a Tossed Green Salad and choice of two (2) Side Salads, Chips and Assorted Desserts

Premium Sandwiches 350-750 cal each
Tossed Salad 50 cal/3.5 oz. serving
Side Salads 25-240 cal each
Individual Bags of Chips 150-160 cal each
Assorted Cookies 170-200 cal each
Assorted Beverages for $1.89.

The Main Event $11.99
Your choice of three (3) selections from our variety of Premium Sandwiches; served with a Tossed Green Salad and choice of two (2) Side Salads, Chips and Assorted Desserts

Premium Sandwiches 350-750 cal each
Tossed Salad 50 cal/3.5 oz. serving
Side Salads 25-240 cal each
Individual Bags of Chips 150-160 cal each
Assorted Cookies 170-200 cal each
Assorted Beverages for $1.89.

A Salad Affair $12.99
Your choice of three (3) selections from our assortment of Premium Entrée Salads; served with Fresh Bread, Seasonal Fruit and Assorted Desserts

Premium Entrée Salads 240-640 cal each
Fruit 90 cal each
Bakery Fresh Rolls 90 cal each
Fresh Seasonal Sliced Fruit 35 cal/2.5 oz. serving
Assorted Cookies 170-200 cal each
Includes appropriate condiments
Assorted Beverages for $1.89.

The Mediterranean $12.29
Mediterranean Roast Beef 410 cal/each
Tabbouleh Salad 110 cal/3.25 oz serving
Greek Diet Cucumbers 60 cal/3.75 oz serving
Lemon Rice Pudding 200 cal/4.25 oz serving
Assorted Beverages for $1.89.

Latin Connection $11.99
Smoked Turkey Falafel Ciabatta 350 cal each
Chile Lime Cucumbers 25 cal/3.0 oz. serving
Corn and Black Bean Salad 120 cal/4 oz. serving
Cinnamon Cookie 180 cal each
Assorted Beverages for $1.49.

side salads

Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives (90 cal/3 oz serving)

Tabbouleh with Ground Bulgar, Tomatoes, Parsley, and Scallions combined in an Olive Oil Mix (110 cal/3.25 oz serving)

Toasted Barley Orange Cranberry Salad with Red Onions, Honey and Cinnamon (120 cal/3.5 oz serving)

Grilled Vegetable Rotini Pasta Salad with a Balsamic Dressing (130 cal/3 oz serving)

Traditional Coleslaw finely shredded with Carrots in a Mayonnaise and Celery Seed Dressing (170 cal/3.5 oz serving)

Premium sandwiches

Southwestern Turkey with Fajita Vegetables on Ciabatta Bread (350 cal each)
Roast Beef with Mediterranean Vegetables and Balsamic Dressing on Ciabatta Bread (410 cal each)
Tuna and Apple Salad with Fresh Tomatoes and Arugula on Ciabatta Bread (370 cal each)
Chicken Caesar and Asaglo Bruschetta Baguette (740 cal each)
Ham and Swiss Ciabatta with a Red Onion Apricot Relish (530 cal each)
Mozzarella, Red Pepper, Balsamic and Kale Ciabatta (330 cal each)
Turkey, Bacon, Blue Cheese, Egg and Avocado Wrap (700 cal each)

Very Veggie Submarine Sandwich with Provolone and Honey Dijon Dressing (460 cal each)

Traditional Caesar Salad with Shredded Parmesan Cheese and Seasoned Croutons (420 cal each)
Chicken Cobb Salad with Italian Herb Dressing (420 cal each)

Fresh Baby Spinach and Apple Salad with Grilled Chicken Breast, Cumbled Goat Cheese, Diced Bacon, and Country Apple Dressing (510 cal each)

Traditional Garden Salad with Fresh Iceberg and Romaine Lettuce, Hard Boiled Eggs and a Balsamic Vinaigrette Dressing (240 cal each)

Traditional Garden Tofu Salad with Fresh Iceberg and Romaine Lettuce, Sesame Marinated Tofu, Hard Boiled Eggs and a Balsamic Vinaigrette Dressing (290 cal each)

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.

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