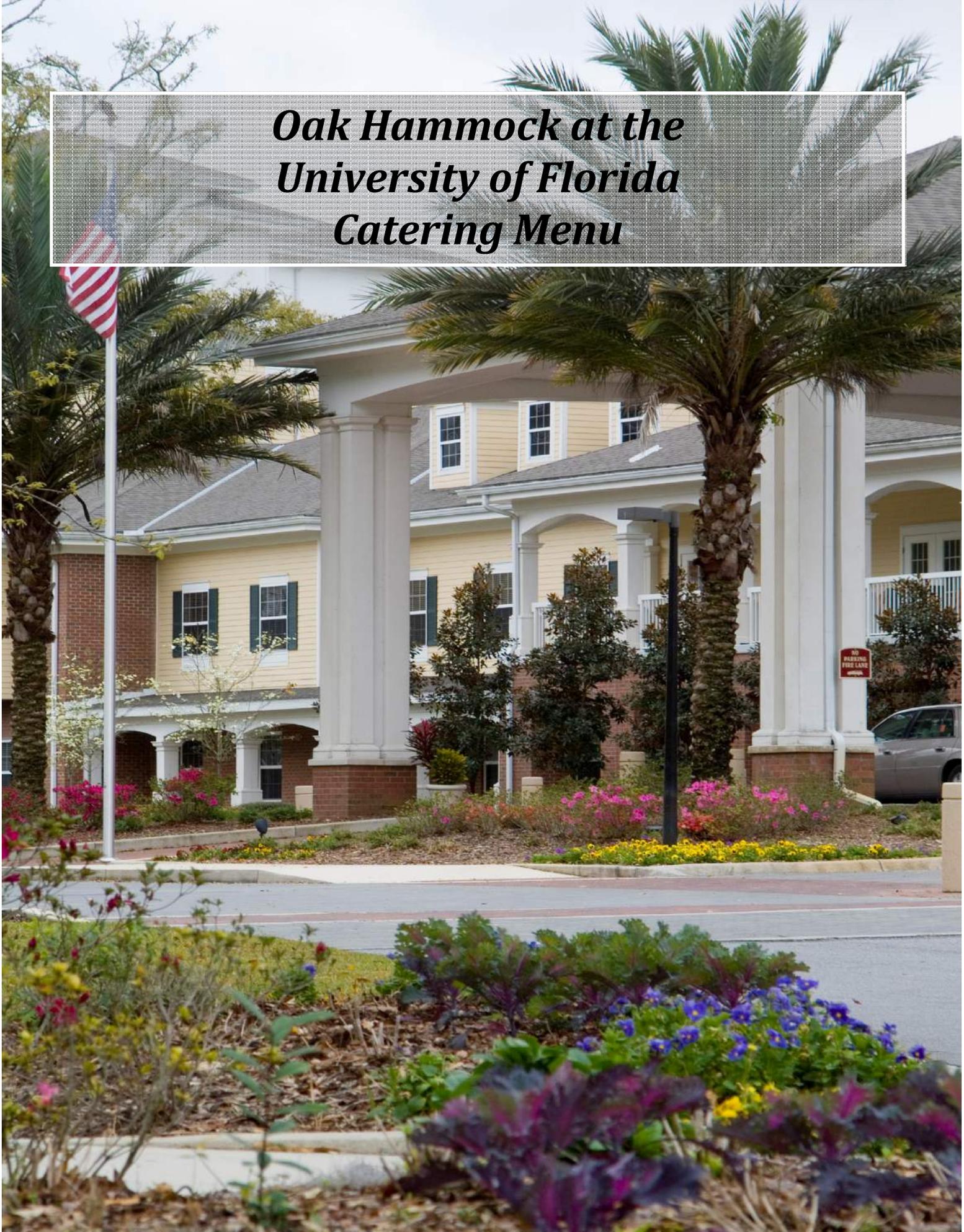


***Oak Hammock at the
University of Florida
Catering Menu***



Welcome

Thank you for choosing Oak Hammock at the University of Florida® for your catering needs. We are committed to service and look forward to creating a custom event to make your day special at Oak Hammock. If you have any questions or concerns, please do not hesitate to contact Dining Services at 352-548-1105.

Due to health and safety concerns, all Oak Hammock catering is to be consumed on the Oak Hammock campus.

Reserving a Room for A Function

Fireplace Lounge: Reserve seven (7) days in advance with Community Services at 548-1064.

Private Dining Room: Reserve at least seven (7) days in advance with Dining Services at 548-1105.

Oak Room/Acorn Room: Reserve seven (7) days in advance with Community Services at 548-1064.

Commons Area: Reserve seven (7) days in advance with Community Services at 548-1064.

Reserved Attendance

Minimum attendance policies apply, and a guaranteed attendance count is required at least three (3) days in advance. This will be the guaranteed number of guests for whom the host will be charged, even if fewer guests attend. If more guests attend, the host will be charged for the number present. If we do not receive a count, the host will be billed for the largest number of guests indicated during the planning process.

For Oak Hammock to effectively plan and execute a function with Food & Beverage, all catered events must be finalized a minimum of ten (10) days prior to the date of the event. (This minimum may be waived under exceptional circumstances.) All catering will be taxed in accordance with state, country, and local laws.

Any food and beverages brought in from off campus must be approved by Oak Hammock management and may be subject to additional fees.

Breakfast Buffets

Below are the buffet options and their prices. If you have a favorite item that does not appear here, please contact any dining manager and we would be happy to discuss its preparation and cost for your menu.

Parties of 25 or less will have an additional \$2.00 charge per Person

Beverages

*Coffee Decaffeinated Coffee, and Assorted Teas
\$2 per person*

*Add Chilled Juices, Milk, or Assorted Sodas
Additional \$1.50 per person*

Classic Continental

*assortment of muffins and breakfast pastries fresh cut seasonal fruit tray, chilled orange juice, and cranberry juices, regular and decaffeinated coffee, and assorted teas
\$15*

The French Quarter Buffet

*fresh seasonal fruit salad, mini croissants, muffins, butter, jam, breakfast quiche, lyonnaise potatoes, chilled orange juice, and cranberry juices, regular and decaffeinated coffee, and assorted teas
\$20*

Breakfast A La Carte

<i>Muffins- \$2</i>	<i>Croissants- \$2</i>
<i>Scones- \$2</i>	<i>Whole fruit- \$2</i>
<i>Danish- \$2.50</i>	<i>(Apple, banana, orange)</i>
<i>Coffee Cake-\$2.50</i>	<i>Mini blueberry muffins- \$1.50</i>

Standard Lunch and Dinner Buffets

Parties of 25 or less will have an additional \$3.00 charge per person

Choice of Two Entrées

\$26

Choice of Three Entrées

\$28

*BBQ Chicken
Chicken Coq Au Vin
Chicken Picatta
Chicken Marsala
Baked Quiche
Meat Lasagna
Grilled Shrimp Skewers
Sliced Mojo Pork
Pasta Primavera*

*Lobster Ravioli
Eggplant Parmesan
Veal Cutlets
Fried Catfish
Baked Salmon
Seafood Cioppino
Beef Stroganoff
Beef Tips with Mushroom*

Deluxe Lunch and Dinner Buffet

Parties of 25 or less will have an additional \$3.00 charge per person

Choice of Two Entrées

\$35

Choice of Three Entrées

\$45

*Ribeye Steak
NY Strip Steak
Prime Rib with Au Jus
Beef Wellington
Leg of Lamb
Lamb Shank
Lamb Osso Bucco
Chef Choice Vegetarian*

*Duroc Pork Chop
Pork Tenderloin
Slow Roasted Chicken
Roasted Quail
1/2 Duck
Duck Confit
Broiled Grouper
Salmon Oscar*

*Soft Shell Crab
Crab Cakes
Lobster Cakes
Maine Lobster Tail
Lemon Dill Scallops
Shrimp Scampi
BBQ Baby Back Ribs
Boneless Short Ribs*

***All Standard and Deluxe buffets include choice of salad,
two sides, non-alcoholic beverage, rolls, and chef's choice desserts***

Side Selections

*Asparagus Spears, Sliced Carrots, Broccoli, Green Beans, Peas,
Baked Potato, Mashed Potatoes, Sweet Potato, Rice Pilaf, Au Gratin Potatoes*

Deli Buffet

Parties of 12 or less will have an additional \$2.00 charge per person.

Cold Cut Sandwich (Turkey, Ham, Roast Beef)

OR

Deli Salad Sandwich (Chicken, Tuna, Egg Salad)

*served with cookies, chips, an assortment of bread, non-
alcoholic beverages, and appropriate condiment platter.*

\$15

Plated Dinner Selections

Choice of one plated dinner option with salad, vegetable, and starch.

Standard \$20 Deluxe \$22

Choice of two plated standard dinner options with salad, vegetable, and starch.

Standard \$26 Deluxe \$30

Salad Selections

House Salad

mixed greens, cucumber, tomato, croutons, and carrots.

Served with your choice of dressing.

Caesar Salad

romaine lettuce, croutons, asiago, and parmesan

cheese, tossed and served with Caesar dressing.

Bonnie Blue Salad

romaine lettuce, pears, walnuts, raisins,

and blue cheese crumbles served with poppyseed dressing.

Entrée Salads

Parties of 12 or less will have an additional \$2.00 charge per person.

each individual salad selection includes dressing on the side; rolls; choice of homemade cookies or brownies, and a non-alcoholic beverage.

Classic Caesar Salad

*crisp romaine, cherry tomatoes, croutons, grated parmesan cheese and our delicious Caesar dressing without meat - \$14
with grilled chicken breast - \$18
with grilled shrimp or salmon - \$24*

Greek Salad

*crisp lettuce, feta cheese, cucumbers, tomato, black olives, and homemade croutons with vinaigrette accompanied by Mediterranean couscous.
\$16*

Chicken, Tuna, or Egg Salad Plate

*choice of our signature homemade chicken, tuna, or egg salad served on a bed of salad greens with tomatoes, croutons, grated parmesan cheese and choice of dressing.
\$12*

substitute seasonal fresh fruit for salad greens: Add \$4

Trio Salad Plate

*servings of our signature homemade egg, tuna, and chicken salads served on a bed of salad greens with tomatoes, croutons, grated parmesan cheese and choice of dressing.
\$15*

*substitute seasonal fresh fruit for salad greens:
\$4*

Hors d' Oeuvres

The following list of hot and cold hors d'oeuvres can serve as a guideline for receptions. Please allow six hors d'oeuvres per person for the first hour of service. For receptions lasting longer, we recommend one piece for each additional 15 minutes, which will be priced accordingly.

Prices are per piece. Hors d'oeuvres orders of less than 50 pieces will have an additional \$15.00 charge per platter. Additional hors d'oeuvre selections are available. When placing your order please specify the exact amount you wish to order.

Hot Selections

Cocktail Meatballs – (Swedish, Teriyaki, Sweet & Sour, Barbecue) - \$1.50 per piece

Mini Egg Rolls - \$1.50

Mini Quiche - \$1.50

Spanakopita - \$1.50

Stuffed Mushrooms - \$1.50

Pot stickers with Dips - \$1.75

Brochette Grilled on a stick (Chicken or Beef) - \$2.00

Coconut Fried Shrimp - \$3.00

Mini Crab Cakes - \$3.00

Mini Beef Wellingtons- \$3.00

Mini Chicken Wellingtons- \$1.75

Mini Chicken Cordon Bleu- \$1.75

Whole Brie Cheese Wrapped in Pastry-\$35.00 per Wheel (Round)

Cold Selections

Bruschetta with Tomato/Basil or Roasted Vegetable topping - \$1.50 per piece

Deviled Eggs - \$1.50

Finger Sandwiches - \$1.50

Petite Tartlets stuffed with Dilled Shrimp or Curried Chicken - \$1.50

Smoked Salmon- Market Price per pound

Shrimp Cocktail - Market Price per pound

Carving Station

Beef Tenderloin \$450 (serves 50 people)

Prime Rib \$350 (serves 50 people)

Turkey or Ham \$250 (serves 50 people)

Stationary Displays

Minimum order is for 25 people. Please specify which size platter you desire. If no platter size is selected, Dining Services will choose the platter based on the number of guests.

Deluxe International Cheese Board with Crackers

*Small (serves 25 people) \$100
Medium (serves 50 people) \$200
Large (serves 100 people) \$300*

Domestic Assorted Cheese and Fruit Tray with Crackers

*Small (serves 25 people) \$75
Medium (serves 50 people) \$150
Large (serves 100 people) \$300*

Fresh Vegetable Crudité's with Dip

*Small (serves 25 people) \$35
Medium (serves 50 people) \$60
Large (serves 100 people) \$100*

Homemade Cookies

*Small (one dozen) \$18
Jumbo (one dozen) \$36*

Homemade Brownies

One dozen \$18

Additional platters may also be available upon request for an added charge.

Specialty Cakes and Ice Cream

Cakes for your birthday or other celebration

Cakes can be ordered from Publix or another bakery and brought in for us to serve. Give your cake to the supervisor-on-duty and we will present it and serve it free of charge.

Punch

*Punch cups and cocktail napkins are included in the service.
\$20 per gallon*

Bar Service

Domestic Beer \$2.50

Imported Beer \$3.50

House Wine (by the glass) \$4.00

House Wine (by the bottle) \$22.99

House Wines

Fox Brook

Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot

Additional Services

*\$25.00 per employee per hour (Bartender or Server)
(One server recommended per 25)*

*For any outside bottles of wine, a
corkage fee of \$5 a bottle*