

Divine Cafe' Catering

Campus Menu

Healthy Minds and Bodies
One Meal at a Time

2011—2012
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ncnm.edu/about-ncnm/divine-cafe.php

Divine Café presents our 2011 –2012 Campus Catering Menu. This menu now includes numerous Gluten Free options. Divine Café uses organic and sustainable products as available. Prices for “off-campus” catering are subject to service and delivery.

Please note: “GF” indicates the item is Gluten-Free.

Morning Menu: (Prices include compostable paper products; there is an additional rental fee of \$1.75/person for china/flatware.)

Organic Coffee/Decaf /Tea Service (Min. order 10) **\$2.00/person**

Includes paper cups, raw sugar, cream, napkins,
honey & assorted teas

Refresh 2-4 hours later, *same location* **\$1.50/person**

Granola Buffet * **\$9.00/person**



Honey Roasted Gluten-Free Oats served with the following toppings:

Blueberries, strawberries, dried cranberries, banana chips, raisins,
flax seeds, sliced almonds, chocolate chips, sunflower seeds,
M&Ms, shredded coconut.

2% Milk, rice milk and plain yogurt

Continental Breakfast * **\$10.00 /person**

Hard Boiled All Natural Eggs
Fresh Fruit Platter
Yogurt /Granola/Soy and rice milk
Muffins (including GF)
Organic Coffee/Decaf/Tea
Juice

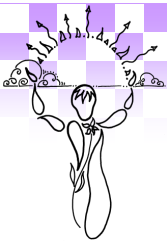
Hot Breakfast Buffet * *Select one of the following:* **\$11.00/person**

Breakfast Burritos: Ham or Vegetarian
Egg Sandwiches with Bacon and cheese or Vegetarian
Bacon & Cheddar and Vegetable Quiches
All-natural Scrambled Eggs

All choices above served with:

Organic Home Fries
Fresh Fruit Platter
Organic Coffee/Decaf/Tea and Juices
Bacon can be added for \$1.75 a person

** indicates minimum order of 20 people*



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Lunch:

Boxed Lunches (Min. order 10) *Sandwich Choices:*

\$11.25/lunch

Gluten Free Bread is available at \$1.00 extra per person.

Turkey/Provolone
Ham/Swiss
Albacore Tuna Salad
Vegetarian: Swiss, Avocado, Tomato, Red Onion & Lettuce

Boxes include the following:

Fruit Salad
Potato or GF Brown Rice Salad
GF Homemade Cookie
Natural Soft Drink, Fork & Napkin

Deli Buffet *

\$12.25/person

Sliced Turkey, Honey Ham and Salami
Albacore Tuna Salad
Grilled Tempeh Bacon (Vegan - GF)
Sliced Cheddar, Swiss and Provolone Cheeses
Lettuce, Tomato, Pickles, Avocado & Red Onion
Grand Central Breads, Honey Spelt & GF Bread
Dijon and Yellow Mustard, Mayonnaise
Pasta Salad or GF Brown Rice Salad
Garden Salads with Miso Orange Dressing
Potato or Corn Chips
Cookies or Brownies; including GF

Hot Buffets * *Does not include Beverages*

\$13.25/person

Mediterranean :

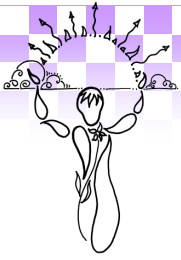
GF Hummus and Babaganoush Spreads
Cucumber, Tomato and Red Onion Salad
GF Falafel Balls
Grilled Lemon Garlic All Natural Chicken Breast
Kalamata Olives, Pepperonchini, and Feta Cheese
Grilled Pita Triangles
Baklava (May substitute GF Lemon Loaf)

Italian:

Italian Sausage and Zucchini Lasagna
(By request, Rice noodles are available for GF Option.)
Spinach and Mushroom Lasagna
Garden or Caesar Salad
Grilled Garlic Bread
Tiramisú

GF Mexican:

Green Chili Chicken Enchiladas
Black Bean and Veggie Enchiladas
Green Salad with Cilantro Dressing
Tortilla Chips, Salsa, Sour Cream & guacamole
Caramel Flan
Vegan available by request!



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Lunch Menu, cont.

Hot Buffets * cont. Does not include Beverages

\$13.25/person

Asian:

GF Ginger Chicken Stir-fry
GF Sesame Tempeh Stir-fry
Garden Salad with Orange-Miso Dressing
Almond Cookies, including some GF options.

Indian:

Lemon Garlic Organic Chicken Breast
Steamed Brown Rice
GF Red Lentil Dahl
Potato and Pea Samosas
Pickled Cucumber Salad
Garden Salad with Tamarind Dressing
Dessert

Southern B.B.Q:

Shredded Pork Loin Smothered in Divine Café's own B.B.Q. Sauce
B.B.Q Marinated and Grilled Tempeh
Fresh Crunchy Organic Coleslaw
Garden Salad (*great gluten free option, Pork Salad*)
Served with Creamy Cilantro Dressing
Corn Chips, Rolls
GF Selection of Dessert

Soup & Salad Bar:



Vegan Gluten Free Seasonal Housemade Soup
Organic Salad Greens - With Two Dressings

Toppings provided such as:
Cucumbers, Tomatoes, Olives, Broccoli,
Chopped Hard Boiled All Natural Eggs, Cheese, Garbanzo Beans,
Sliced Mushrooms, Cottage Cheese, Bacon Bits, Croutons,
Sunflower Seeds, Chives
Selection of Assorted Desert Bars.

Taco Bar:



Steamed Corn Tortillas
Black Beans
Red Rice
Grilled Chicken
Corn Chips
Shredded Lettuce
Black Olives
Cheese
Jalapenos
Tomatoes
Chives, Salsa, Guacamole

All the above Lunch menus are available for Dinner at an additional \$1.75 a person.



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Anytime Platters:

Platters are available for pickup and does not include paperware, delivery or catered service. Catered service with paper products is available at \$2.00 per person, which includes delivery and pickup. Catered service with china and flatware for \$3.75 per person, also including delivery and pickup.

Breakfast Platters:

Mini-Bagels and Cream Cheeses & Nut Butter (serves 10)	\$22.00
Fresh Seasonal Fruit, Local and Organic as possible - (serves 15)	\$38.00
Assorted Pastry Platter—Includes GF Items (serves 10)	\$28.00

GF Black Bean Party Dip (Serves 20) **\$48.00**

Layers of Fresh Made Black Beans & Cheddar Cheese
Sour Cream, Grilled All-natural Chicken, House-made Salsa,
and Green Onions. Black Olives and Guacamole
Available Vegan or Vegetarian with Grilled Tempeh.
Served with Corn Tortilla Chips

GF Pacific Salmon & Chevre (Serves 18) **\$50.00**

Wild Pacific N.W. Smoked Salmon, Chopped Tomatoes
Capers, Red Onions and Goat Cheese

GF Organic Vegetable (Serves 20) **\$48.00**

Fresh Seasonal Vegetables beautifully arranged and
served with either our Hummus or Ranch Dressing

GF Fruit and Cheese (Serves 10) **\$44.00**

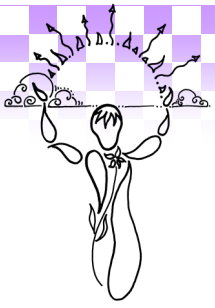
Local Tillamook Cheddar, Brie, Goat & Gouda Cheese
paired with Seasonal Fresh Fruits

Crackers and Bread (Serves 10) **\$13.00**

Assorted Water Crackers, Sliced Baguette and rice crackers
Perfect with Cheese, Fruit and Salmon platters

Mezze Selection (Serves 10) **\$58.00**

Middle Eastern selection of Grilled Organic Chicken, Falafel,
Kalamata olives, Hummus Dip, Feta Cheese, Pepperonchini,
Sliced Cucumbers, Tomatoes, Organic Lettuce
Grilled Pita Bread



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Desserts:

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<u>Gourmet Cookies</u> (Serves 20) Includes GF options!	\$22.00
Sugar cookies, Chocolate Chip and Oatmeal Raisin	
<u>Fresh Baked Cupcakes with Butter Cream Frosting</u>	\$16.00 /per dozen
Available in Chocolate or Vanilla	
<u>Gluten Free Cupcakes</u>	\$18.00 /per dozen
<u>Gluten Free Mini Cupcakes</u>	\$10.00 /per dozen
<u>Gluten Free Pumpkin or Triple Chocolate Brownie Bites</u>	\$14.00 /per dozen
<u>Gluten Free Apple Oat Bars</u>	\$14.00 /per dozen
<u>Quarter Sheet Cake</u> (Serves 20)	\$24.00
Chocolate or Vanilla with Real Butter Cream Frosting Available in GF \$3.00 additional charge	
<u>Gluten Free Carrot Cake with Cream Cheese Frosting</u> (Serves 20)	\$39.00
<u>Caramel Flan - Classic Mexican Dessert</u> (Serves 16)	\$32.00
<u>Gluten Free Seasonal Fruit Cobbler</u> (Serves 16)	\$30.00
<u>Baklava</u> (Serves 20)	\$42.00
Layers of pastry, Butter, Pumpkin Seeds and Honey	
<u>Whole Lemon Loaf</u> (Serves 14)	\$21.00
Sliced and served with Berries	

Beverages:

<u>Lemonade</u>	\$1.25 /per person
<u>Ice Tea</u>	\$1.25 /per person
<u>Natural Soda</u>	\$1.50 each
<u>Pepsi Product</u>	\$1.50 each