

Breakfast Buffets

Seasonal Sliced Fresh Melon Tray
Individual Mini Three-Berry Yogurt Parfaits
Assorted Mini Nutbreads
Crispy Potato Hash Browns
Eggs Benedict with Canadian Bacon
Aspretto Coffee, Decaffeinated Coffee and Hot Water for Tea



Desserts

Praline Cream Pie

A sweet rich, decadent Praline Pie studded with chopped Pecans and a dollop of cool whipped Topping



Gluten-Free Vanilla Cake with Lime Curd & Coconut Frosting

Vanilla Cake with Lime Curd Frosting, fantastic Gluten-Free Cake with fresh Lime Curd between layers and Coconut Cream Cheese Frosting slathered on top

Tiramisu Cupcakes

Coffee-infused Cupcake topped with Espresso Cream Icing and a sprinkle of Cocoa



TASTES OF THE SEASON

**Bold, Beautiful dishes
will accent your catered event.**

Flavours at Barry University
(305) 899-3784
catering@mail.barry.edu



Grilled Pita Falafel and Vegetable Relish



Apricot & Goat Cheese Chicken



Praline Cream Pie

Barrydining.com

Our talented catering culinarians have taken advantage of Winter flavours by creating delightfully new dishes featuring the best of the season. These delicious dishes are available only for a limited time. Contact our catering department to schedule your next event with delicious food and impeccable service.



Soup & Salad

Cream of Parsnip Soup

A mild, creamy home-style Soup made with fresh Parsnips, drizzled with Truffle Oil and garnished with Parsley

Citrus Spinach and Pasta Salad

Farfalle tossed with Baby Spinach, Bacon, Pecans, Egg, Red Onion, & Mandarin Oranges all in our Balsamic Vinaigrette

Greens with Lemon Vinaigrette

Romaine, Spinach and Radicchio with Lemon Herb Vinaigrette, garnished with Pecorino Romano Cheese

Appetizers

Beef Short Rib in a Red Potato Cup

Tender slow-roasted Short Ribs in a rich Brown Sauce, served in Red Potato Cups with a kick of Horseradish tucked inside

Grilled Pita Falafel and Vegetable Relish

Grilled Mini Pita Rounds topped with a dab of Hummus, one Falafel, and a sprinkling of Sundried Tomato Relish

Broccoli Rabe and Fresh Mozzarella Crostini

Grilled Crostini slathered with Pesto, topped with fresh Mozzarella, garlicky Broccoli Rabe and Sundried Tomato Relish



Winter Catering
Specials and Prices
are available
through
February 2012.



Entrées:

All entrées are served with a house salad and dressing, rolls, butter, iced tea, iced water and coffee.

Roasted Vegetable Tomato and Polenta with Coulis

Yummy Polenta Squares sautéed till crispy, topped with roasted Vegetables and our home-style Tomato Coulis

Apricot & Goat Cheese Chicken

Succulent Chicken Roulades stuffed with chopped Apricots and Goat Cheese. Served over a light, warm Sauce with whipped Sweet Potatoes, seasoned with Brown Sugar and Cinnamon. Brussel Sprouts cooked very lightly, then Pan-tossed with sundried Tomatoes and Pine Nuts



Braised Ribs with Chocolate

A dash of shaved Chocolate is the secret to this succulent offering of braised Short Ribs in savory Brown Sauce

Carving/Tabled Station

Herb-roasted Turkey Breast with Cranberry Orange Compote and Dijonnaise Spread

Carved Juicy and Delectable Turkey Breast Roasted in a Savory Layer of Classic Herbs: Garlic, Parsley, and Thyme with Cranberry Orange Compote and Dijonnaise Spread and served with assorted Dinner Rolls

Brown Sugar rubbed Pork with Apple Chutney and stone ground Mustard

Roast Pork Loin, tender and lean, sweetened by our house special Brown Sugar Rub with Apple Chutney and stone ground Mustard and served with assorted Dinner Rolls



Antipasti Di Italia

A sampler of Genoa Salami, marinated Artichokes, fresh Provolone Cheese, seasoned Tomatoes & Baguette Crisps

Greek Lemon Chicken with Orzo and sautéed Mushrooms

Crispy sautéed Chicken Breast topped with a creamy Spinach Mixture and Mozzarella served with creamy and delicious Orzo Pasta and roasted Zucchini, Red Peppers and tender Peas, topped with Parmesan and sautéed fresh Button Mushrooms

Cannoli Cake

A dream come true: layers of sweet, creamy Ricotta, bakery fresh White Cake, tart Cherries, and Chocolate Chips

A grand celebration of
food and family is what
La Famiglia
is all about.
Mangia! Mangia!

