



Lunch and Dinner Menu

Minimum of 15 guests required, or \$25 service charge may be added

Maximum service time: 2 hours

Drop-off service includes disposable plates, cups, napkins, silverware, disposable chafers (regular, silver chafers on request), heating fuel, and serving utensils. Catering staff will set up the meal and pick up items after the meal. They will *not* stay to service the event.

Full service includes “china” plates, rolled silverware (with linen napkins), glassware, silver chafers, heating fuel, silver serving utensils, **and tablecloths**. Catering will set up the meal, service the event, and cleanup.

Vegetarian, Vegan, and Gluten-free substitutions provided upon request.

The Working Luncheon Box

Traditional boxed lunch with choice of turkey and cheddar, ham and swiss, chicken salad on hoagie rolls or wheat bread, or a vegetable wrap with hummus. Also includes condiments, a bag of chips, whole fruit, and a cookie.

Drop-Off: \$12.00 per person

Add bottled water or canned soda for an additional \$1.99pp

Chicken Caesar Salad Box featuring romaine lettuce, sliced grilled chicken breast, garlic croutons, shaved parmesan cheese, and Caesar dressing. Includes a tray of brownies.

Drop-Off: \$13.00 per person

Add bottled water or canned soda for an additional \$1.99per person

The Heritage Pasta Bar

Caesar Salad with garlic croutons and shaved parmesan, freshly baked Italian herb bread, penne and traditional spaghetti noodles, spaghetti sauce and creamy garlic Alfredo, Italian meatballs and grilled chicken breast, traditional Italian cream cake, iced tea and water.

Drop-Off: \$19.00 per person | Full Service: \$24.00 per person

The Smokehouse Gathering (BBQ Bar)

Pulled pork and pulled chicken in our chef's signature barbecue sauce, with buns, Hendrix's traditional mac and cheese, baked beans, coleslaw, fruit cobbler, iced tea and water.

Drop-Off: \$19.00 | Full Service: \$24.00

The Market Fresh Deli Bar

This menu features turkey and cheddar cheese, ham and Swiss cheese, and chicken salad served on croissants sliced in half. It includes a garden salad with two dressing options, crispy kettle chips, and a tray of lettuce, tomato, and pickles. Mayonnaise and mustard are provided as condiments. It also includes assorted cookies or brownies, and iced tea and water.

Drop-Off: \$16.00 | Full Service: \$21.00

The Backyard Picnic Burger Bar

This menu features 100% beef hamburger patties and buns accompanied by a cheese tray (cheddar and pepper jack) and trays of lettuce, tomato, onion, and pickles. It includes potato salad, French fries, a tossed salad with two dressings, and assorted cookies or brownies. Lemonade and iced water included.

Drop-Off: \$17.50 | Full Service: \$22.50

The Fajita Fiesta Bar

Featuring chicken and beef fajita meat accompanied by flour tortillas, peppers, and onions. It includes tortilla chips, queso, guacamole, salsa, sour cream, shredded lettuce and cheese. It is served with refried beans, Mexican rice, a tossed salad with two dressing options, and tres leches cake. Iced tea and water provided.

Drop-Off: \$21.50 | Full Service: \$26.50

The Hendrix Family Comfort Station

This menu features Hendrix's signature mac and cheese bar and a mashed potato bar, accompanied by two types of chicken strips (original, zesty, extra crispy, or gluten-free) served with four dipping sauces (homemade ranch, ketchup, bbq, and honey mustard). It includes a variety of toppings for the bars, including gravy, cheese sauce, bacon bits, sour cream, shredded cheddar, chives, and sauteed onions and peppers. It also includes assorted dessert bars, with iced tea and water.

Drop-Off: \$20.00 | Full Service: \$25.00

The Artisan Greek Social

This menu features an airline chicken breast served with creamy tzatziki sauce, alongside crispy falafel, basmati rice, and a full Greek salad bar. It also includes house-made pita chips with hummus and a warm, berry cobbler. Served with iced tea and water.

Drop-Off: \$22.00 | Full Service: \$27.00

Build Your Own Buffet

Minimum 20 guests. Includes tossed salad with two dressings, rolls and butter, one protein selection, one vegetable selection, one starch selection, one dessert selection, iced tea and water.

Proteins:

Slow-Roasted Pot Roast with Gravy

Apple Stuffed Pork Loin

Grilled Chicken Breast (BBQ or Herb-Marinated)

Southern-Style Meatloaf

Fried Catfish

Baked Cod Piccata

Starches:

Mashed Potatoes

Herb and Garlic Roasted Red Potatoes

Rice Pilaf

Butternut Squash Risotto

Mac and Cheese

Vegetables:

Maple Glazed Carrots

Roasted Broccoli

Baked Beans

Squash and Zucchini Medley

Homestyle Green Beans

Desserts:

Homemade Banana Pudding

Lemon Cake

Strawberry Cake

Assorted Dessert Bars

Chocolate Mousse Pie

Key Lime Pie

Fruit Cobbler

Cheesecake with Fruit Topping

Drop-Off: \$21.00 | Full Service: \$26.00



Chef's Choice

All selections include a starter salad, rolls and butter, premium dessert, iced tea and water. These selections are not available for a buffet, served/plated option only.

Roasted Pork Medallions in a Honey Mustard Glaze, served with Sweet Mashed Potatoes and Roasted Broccolini- \$29.50pp

Chef's Signature Mascarpone, Spinach, and Sun-Dried Tomato Stuffed Chicken in a White Wine Veloute, served with Haricot Verts in a Lemon/Garlic Oil and Herb-Roasted Fingerling Potatoes - \$34.50pp

Chicken Nicoise with Roasted Asparagus Spears (chicken breast over a bed of linguine noodles tossed in a rich, creamy white sauce) - \$30.75pp

Scottish Salmon served over Rice Pilaf with a side of Garlic Herb Green Beans - \$34.80pp

Grilled Flank Steak topped with Fresh Herb Chimichurri Sauce, served with Roasted Fingerling Potatoes and a Sauteed Zucchini and Squash Medley - \$34.80pp

6oz. Grilled Beef Filet served with a baked potato (toppings on the side), accompanied by a sauteed zucchini and squash medley - \$47pp

Premium Dessert Options:

Bourbon Pecan Pie

Decadent Chocolate Cake

New-York Style Turtle Cheesecake

Chantilly Berry Parfait

Tiramisu



Campus Social Bars

(for drop-off only)

The Warrior Cantina Nacho Bar

Tortilla Chips with seasoned ground beef, queso, jalapenos, shredded lettuce, sour cream, and salsa - \$11.00pp

The Orange and Black Taco Bar

Seasoned Ground Beef with crunchy corn taco shells and soft flour tortillas. Toppings include shredded cheddar cheese, shredded lettuce, diced tomatoes, sour cream and salsa. Served with refried beans and Mexican rice - \$12.50pp

The Loaded Warrior Potato Bar

Jumbo baked potatoes with whipped butter, sour cream, real bacon bits, shredded cheddar cheese, and chopped chives - \$10.50pp

*Add-on a pot of hearty beef chili, warm queso, or the soup of the day for +\$4.00 pp