

FUN FRESH FARE

Signature Sunrise

Morning Agenda

Our most popular breakfast with all your favorites! Our breakfast tray, a seasonal fresh fruit tray, assorted Juices, water & fresh brewed Coffee
\$8.89 .per person

Signature Sunrise

An assortment of fresh pastries, muffins, yogurt, juice or water, and fresh brewed Coffee
\$7.89 per person

The Breakfast Tray

An assortment of: fresh muffins, Danishes, croissants
\$3.89 per person

Seasonal Fresh Fruit Tray

A healthy, tasty arrangement seasonal Fresh Fruit slices
\$3.89 per person

Afternoon Breaks

Assorted Dessert Trays

An assortment of lemon, meltaway bars and brownies
\$3.89 per person

Assorted Cookie Trays

Fresh baked cookies including chocolate chip, oatmeal raisin, double chocolate chip or peanut butter
\$6.00 per dozen assorted cookies

Afternoon Recharge

Assortment of fresh nuts, raisons, dates, and chocolate pieces. Assorted hand fruit (apples, oranges, bananas etc.), and Individual Yogurts.
\$3.89 per person

Meeting all Day?

Full Day Classic

Enjoy the Morning Agenda featuring premium baked goods, fresh fruit, juices & coffee. Lunch begins with your choice of the Main Sandwich event or a Salad Affair.

Sandwiches \$22.89 per person

Salads \$21.89 per person

Favorite Lunch Packages

The Main Event Box Lunch

Choose from a variety of our premium sandwiches or entrée salad served with a side salad, chips, fresh fruit, dessert, and beverage
\$15.89 per person

Signature Sack Lunch

Your choice of a premium sandwich served with a bag of chips, a fresh-baked cookie and a beverage
\$8.89 per person

Premium Sandwiches

- Overstuffed Turkey, Ham or Roast Beef on a Croissant with your choice of cheeses
- Overstuffed Chicken, Tuna or Egg Salad Croissant
- Turkey Club on Sun-dried Tomato Wrap
- Hummus and Veggie Lahvash
- Gourmet Cheese & Spinach Wrap
- Chicken Caesar Salad Wrap
- Turkey & Bleu Cheese with Spring Mix Wrap

Entrée Salads

- Grilled Chicken or Caesar Salad
- Gourmet Chef Salad
- Gourmet Cobb Salad
- Traditional Greek Salad

TO ORDER:

Brandi Green, Food Service Supervisor, Tidewater Cafe
Phone: 504-988-5120 Fax: 504-988-6845
E-mail: green-brandi@aramark.com
Robert Kitchen, Production Manager, TUHSC Cafeteria
Phone: 504-988-2155 Fax: 504-988-0446
E-mail: kitchen-robert@aramark.com

Looking for a hot lunch?

Now the Daily Tulane Café Hot Menu offerings are available to order and be sent to your event or meeting. Please contact us to inquire about the entrée that will be available on your event date or look us up on the web at <http://tulane.edu/som/cafeteria/menus.cfm>

Hot entrée of the day with two sides (starch or vegetable), dessert, and beverage or water
\$14.89 per person
\$16.89 per person with salad

Everyday Tulane Classics Hot Dishes (order by the pan)

Red Beans & Rice (vegetarian)

Half pan (feeds 20 people) \$51.89
Full pan (feeds 40 people) \$103.89

Jambalaya with chicken & sausage

Half pan (feeds 20 people) \$49.89
Full pan (feeds 40 people) \$99.89

Add two sides (starch or vegetable), dessert, and beverage or water
\$14.89 per person
\$16.89 per person with salad

Portable Pizza Party

TMS Homemade Pizzas

Our homemade 16" pizzas, cut into 8 slices, are perfect for that quick lunch meeting, or a mid-afternoon snack. (Order 10 or more pizza and receive \$1.00 off each pizza)

Pepperoni	\$11.89
Vegetarian	\$12.89
Combination	\$12.89
Meat Lovers	\$14.89
Cheese	\$10.89
Add Wheat Dough	\$ 0.99

Let's Get Started

Appetizer trays

Small (25 pieces) serves 10-12 guests
Medium (50 pieces) serves 15-25 guests
Large (100 pieces) serves 40-50 guests

Spanakopita

Small \$36.89 Medium \$71.89 Large \$142.89

Smoked Chicken Quesadilla

Small \$36.89 Medium \$73.89 Large \$146.89

Coconut Shrimp Skewers w/ a Pineapple dipping Sauce

Small \$58.89 Medium \$116.89 Large \$232.89

Mediterranean Artichoke Tart

Small \$29.89 Medium \$59.89 Large \$119.89

Louisiana Boudin Balls w/ Creole Mustard

Small \$42.89 Medium \$85.89 Large \$170.89

Natchitouse Meat Pies

Flaky seasoned pie dough filled with ground beef, vegetable and spices
Small \$35.89 Medium \$70.89 Large \$141.89

Oyster Artichoke Pies

Flaky seasoned pie dough with a filling consisting of oyster, artichokes, vegetable and spices
Small \$42.89 Medium \$85.89 Large \$170.89

Crabmeat Stuffed Mushrooms

Jumbo mushrooms stuffed with crabmeat, and a superb blend of spices
Small \$46.89 Medium \$94.89 Large \$184.89

***Please allow 72 hours advance notice due to the availability of certain items.**

****At least 24 hour notice is required for ANY cancellation without being charged for your order (contact Brandi Green, 988-5120, or Robert Kitchen, 988-2155).**

***** A \$15 fee is charged for deliveries to Poydras, Murphy, Elks, and the JBJ building.**

To order, please contact:

Brandi Green, Tidewater Cafe
E-mail: green-brandi@aramark.com
Phone: 504-988-5120
Fax: 504-988-6845

Or

Robert Kitchen, TUHSC Cafeteria
E-mail: kitchen-robert@aramark.com
Phone: 504-988-2155
Fax: 504-988-0446



Classic Party Platters

Artisan Cheese Tray

Imported and Domestic Cheeses served whole and/or cubed with assorted water crackers and grapes

Small --	12 people	\$59.89
Medium	25 people	\$124.89
Large --	50 people	\$249.89

Classic Cheese Cube Tray

Assorted cheddar, pepper jack, and Swiss cheese served with assorted water crackers and grapes

Small	12 people	\$39.89
Medium	25 people	\$83.89
Large	50 people	\$166.89

Smoked Salmon Display

Fresh cold smoked salmon served with dill cream cheese, capers, onions, egg and assorted water crackers

Small	12-15 people	\$89.89
Large	16-25	\$149.89

Curried chicken breast slices over couscous

Slow roasted marinated chicken breast thinly sliced over Moroccan spiced couscous.

Small	12-15 people	\$89.89
Medium	16-25 people	\$149.89
Large	26-35 people	\$209.89

Grilled vegetable display

A gorgeous display of fresh seasonal vegetables marinated in extra virgin olive oil, balsamic vinegar, kosher salt and fresh cracked black pepper.

Small	12-15 people	\$59.89
Medium	16-25 people	\$99.89
Large	26-35 people	\$139.89

Classic vegetable display

Broccoli, carrots, celery, cucumber, and mushrooms served with ranch dressing

Small	12-15 people	\$44.89
Medium	16-25 people	\$74.89
Large	26-35 people	\$104.89

Fruit Display

Fresh Pineapple, honeydew, cantaloupe and grapes

Small	12-15 people	\$58.89
Medium	16-25 people	\$97.89
Large	26-35 people	\$136.89

Classic Party Platters Continued

Shrimp Cocktail Tray

Served with fresh cocktail sauce and boiled New Potatoes and Boiled Fresh Corn

Small --	12 people	\$59.89
Medium	25 people	\$124.89
Large --	50 people	\$249.89

BRIE EN CROUTTE

With Seasonal Fruit & Carr Crackers
\$80

Finger sandwiches

Your choice of ham, roast beef, turkey, tuna, chicken or egg salad.

White or wheat bread \$24.99 for 50 (25 in half);
\$45.99 for 100 (50 Cut in Half)

Focaccia bread \$34.99 for 50 (25 cut in half);
\$65.99 for 100 (50 cut in Half)

Mini Muffalettas

Small --	40 minis	\$59.89
Large --	80 minis	\$118.89

Beverages

Bottled Water	\$1.49
Assorted Sodas	\$1.49
Energy Drinks	\$2.19
Specialty Coffee	\$1.19
Bottled Juices	\$1.69
Hot Tea	\$0.99

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******Additional linen fees apply.**

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