These Menus are for UNR Students, Faculty & Staff Only and are Served on Campus Only

Pricing Includes China Service • Minimum of 15 Guests, Higher Pricing will Apply for Fewer Guests • Please Inquire About the Discount Available for the Use of Disposable Ware or Compostable Biodegradable

All Buffets Served with Assorted Large Cookies, Iced Tea & Iced Water

Pricing

<table>
<thead>
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<th>Lunch</th>
<th>Dinner</th>
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<tbody>
<tr>
<td>1 Entrée</td>
<td>15.50 per Person</td>
<td>18.95 per Person</td>
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<tr>
<td>2 Entrées</td>
<td>19.50 per Person</td>
<td>22.95 per Person</td>
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Salads

Choose 1 (for Additional Selection add 1.85)
- Mixed Greens with Tomatoes, Cucumbers, Carrots, Ranch & Vinaigrette Dressings
- Caesar Salad or Fresh Cut Fruit Salad
- Housemade Potato Salad or Mediterranean Pasta Salad
- Three Bean Salad or Coleslaw

Main Course

- Sliced Roast Beef, with Rich Brown Mushroom Sauce
- Pepper Roasted Loin of Pork, with Apricot Dijon Sauce
- Roast Turkey Breast, with Orange Cranberry Sauce & Turkey Gravy
- Boneless Breast of Chicken, Please Select a Sauce: Marsala Mushroom, Provençal Herb, Teriyaki or Lemon Caper Butter
- Penne Pasta Primavera with Seasonal Fresh Vegetables, Olive Oil, Herbs & Parmesan Cheese
- Cheese Tortellini with Marinara & Broccoli Florets

Sides

Choose One (for Additional Selection add 1.85)
- Seasoned Rice Pilaf
- Steamed Jasmine Rice
- Herb Roasted Red Potatoes
- Whipped Potatoes
- Corn Bread Dressing
- Penne Pasta with Olive Oil & Herbs

Vegetables

Choose one (for Additional Selection add 1.85)
- Green Beans with Toasted Almonds & Olive Oil
- Steamed or Roasted Seasonal Fresh Vegetables
- Grilled Squashes & Red Peppers
- Corn & Diced Red Peppers
- Honey Glazed Baby Carrots
- Blend of Carrots, Green & Yellow Beans
- Steamed Asparagus Add 1.00 per Person