

Independence  **Cafe**

EVENT CATERING

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COFFEE BREAK \$12 per person

Beverages:

- Coffee
- Decaffeinated Coffee
- Teas
- Soft Drinks
- Still Water
- Sparkling Water

Bites (Choice of 3):

Croissants

- Danish pastries (fruit-filled or cheese)
- Muffins (assorted)
- Cinnamon rolls or coffee cake slices

Fresh Fruit

- Sliced seasonal fruits
- Fruit skewers or fruit salad cups
- Fruit platters with a variety of options

Yogurt and Granola

- Individual yogurt cups (plain or flavored)
- Granola
- Optional honey, nuts, or dried fruits for toppings

Breakfast Bars and Bites

- Granola bars (assorted)
- Miniature breakfast sandwiches or wraps

Bagels and Spreads

- Sliced bagels (assorted)
- Cream cheese ,butter or Assorted jelly
- Smoked salmon or deli meats

BOXED BREAKFAST \$15 per person

Beverages:

- One Soft Drink
- One 20oz Bottle of Water

Meal Options (Choice of 1 - Option to split):

Continental Breakfast Box

- Croissant or muffin
- Individual yogurt cup or parfait
- Fresh fruit (Bananas, apples, or oranges)
- Granola Bar

Breakfast Sandwich Box

- English muffin or bagel sandwich (with egg, cheese, and choice of bacon, sausage, or vegetarian option)
- Fruit salad

Yogurt and Fruit Box

- Yogurt cup
- Fruit cup
- Granola pack
- Nut and seed mix
- Mini croissant or breakfast bread

Bagel Box

- Bagel with cream cheese or flavored spread
- Miniature yogurt cup
- Fresh fruit or fruit cup
- Granola bar or cookie

Breakfast Pastry Box

- Assorted mini pastries - Croissants, Danish pastries, and cinnamon rolls (3)
- Greek yogurt or fruit yogurt cup
- Fresh fruit or fruit salad cup

EVENT CATERING

BOXED LUNCH \$15 per person

Beverages:

- One Soft Drink
- One 20oz Bottle of Water

Meal Options (Choice of 1 - Option to split):

Sandwich Box

Choice of (option to mix):

Turkey and Cheese

Ham and Cheese

Chicken Salad

Tuna Salad

Egg Salad

Classic BLT

served w/ Assorted Potato Chips

Wrap Box

Choice of (option to mix):

Chicken Salad

Fish

Veggie (w/hummus)

served w/ Assorted Potato Chips

Salad Box

(Dressing Options: Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette, Thousand Island)

Cobb Salad

(Grilled Chicken, Bacon, Avocado, Hard Boiled Egg)

Greek Salad

(Feta Cheese, Olives, Cucumbers, Tomatoes and Vinaigrette and Mixed Greens)

Caesar Salad

(Romaine Lettuce, Parmesan Cheese, Croutons)

Add-On Grilled Chicken Breast - \$4.50 per person

Add-On Grilled Shrimp - \$7.50 per person

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BUFFET LUNCH Pricing to be determined by choices.

Beverages:

- Choice of Individual Soft Drinks or Dispensed Beverages
- Choice of 20oz Bottled Still or Sparkling Water

Soup Options

Served with bread, rolls or crackers

Tomato basil

Cream of Broccoli

Ginger-Pumpkin Bisque

Creamy Conch Chowder

Salad Bar Options

Mixed greens salad with assorted dressings

Caesar salad with Romaine lettuce, croutons and parmesan cheese

Greek salad with feta, olives, cucumbers, and tomatoes

Caprese salad with fresh mozzarella cheese, Roma tomatoes, Basil Infused Balsamic Vinaigrette

Main Course Options

Herb-Roasted Chicken

Pan Seared Salmon with choice of sauce (tamarind glaze, garlic butter)

Beef or vegetable stir-fry

Vegetarian lasagna or Baked Ziti or Beef Lasagna

Honey-glazed Ham or Roasted Turkey

Side Dish Options

Garlic mashed potatoes or Roasted Baby Potatoes

Steamed or Sautéed Vegetables

Peas and Rice or Vegetable Rice

Buttered corn on the cob or baked macaroni & cheese

Dessert Options

Miniature dessert bar with assorted pastries, tarts, and cakes

Assorted cookies

Fresh fruit platter or fruit skewers

Dessert shooters or mini parfaits with layers of cake, fruit, and cream

Fruit tartlets

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Hors D'oeuvres Pricing to be determined by choices.

Beverages:

- Choice of Individual Soft Drinks or Dispensed Beverages
- Choice of 20oz Bottled Still or Sparkling Water

Vegetarian Options

- Stuffed cherry tomatoes with herbed cream cheese
- Mini caprese skewers with cherry tomatoes, mozzarella, and basil
- Grilled vegetable bruschetta
- Vegetable Spring Rolls with dipping sauce
- Stuffed mushrooms

Meat & Poultry Options

- Chicken satay skewers
- Mini meatballs with marinara sauce or jerked BBQ sauce
- Teriyaki glazed chicken skewers
- Assorted Chicken Wings

Seafood Options

- Smoked salmon and cream cheese on cucumber
- Conch fritters w/ Calypso Sauce
- Shrimp cocktail w/ Cocktail sauce
- Coconut Shrimp w/ Tamarind Sauce
- Crab cakes with aioli or tartar sauce

Finger Sandwiches & Bites

- Cucumber and herbed cream cheese tea sandwiches
- Egg salad or chicken salad sliders
- Grilled cheese triangles with tomato soup shooters
- Pimento cheese stuffed mini peppers
- Roast beef sliders with horseradish mayo

Dips & Spreads

- Hummus with pita chips or vegetable sticks
- Spinach and artichoke dip with crostini or tortilla chips
- Guacamole with crispy tortilla cups

Sweet Hors D'oeuvres

- Mini fruit skewers
- Chocolate-dipped strawberries
- Miniature cupcakes (pound, red velvet, chocolate)
- Fruit tartlets or lemon bars

Concession Options

- Popcorn - \$4.00
- Assorted Candy Bars - \$1.00
- Assorted Potato Chips - \$0.75
- Assorted Cookies - \$1.50

BEVERAGES

Soft Drinks:

Minute Maid Variety - \$2.50 each

12oz Bottled Beverages: Tropical Blend, Peach
Mango, Cranberry Grape, Cranberry Apple
Raspberry, 100% Orange Juice, 100% Apple Juice
11.5oz Canned Beverages: Mango, Guava, Peach

Island Queen - \$2.50 each

10.5oz Canned Coconut Water

20oz Bottled Sodas - \$2.50 each

Coca Cola, Coca-Cola No Sugar, Diet Coke, Sprite,
Fanta Grape, Fanta Orange, Fanta Fruit Punch,
Schweppes Gingerale, Schweppes Grapefruit,
Goombay Punch, Goombay Fruit Champagne,
Ginger Beer

12oz Canned Sodas - \$1.50 each

Coca Cola, Coca-Cola No Sugar, Diet Coke, Sprite,
Fanta Grape, Fanta Orange, Fanta Fruit Punch,
Schweppes Gingerale, Schweppes Grapefruit,
Goombay Punch, Goombay Fruit Champagne,
Ginger Beer

Water

12oz Bottled Dasani Water - \$1.00 each
20oz Bottled Dasani Water - \$1.25 each
20oz Bottled Dasani Sparkling Water - \$1.25 each

Dispensed Beverages

Non-Alcoholic Mixed Beverages - \$75 per gallon

Fruit Punch
Pink Lemonade
Strawberry Lemonade
Strawberry Mint Infused Lemonade
Ginger Lemonade
Mojito
Peach Mojito
Iced Tea

Infused Water - \$50 per gallon

Citrus and Cucumber
Watermelon and Mint
Kiwi and Cucumber
Rosemary and Grapefruit
Watermelon and Coconut

Hot Tea (12oz) - \$2.25 per person

Lipton: Natural Green Tea, Black Tea,
Decaffeinated Black Tea
Teavana: Green Tea, Mint Tea, English Breakfast
Tea
Bromley's: English Breakfast Tea, Jasmine Green
Tea

Hot Chocolate (12oz) - \$2.25 per person

Swiss Miss

Freshly Brewed Coffee - \$4.00 per person

Served in thermal carafe

Starbucks: Pike Place Medium Roast

CATERING INFORMATION

FOOD & BEVERAGE

Due to liability, all food and beverage requirements must be contracted with University of The Bahamas, and, if necessary, the university will outsource to a list of approved culinary professionals. The university is responsible for the quality and freshness of the food for all guests; therefore, no outside food and beverages may be brought in from another source for consumption in the university's facilities.

CATERING GUARANTEE

Minimum Guarantee: The client agrees to provide a minimum guarantee of the number of attendees or a minimum quantity of food and beverages for the event. This guarantee shall be specified in the contract and confirmed by the client no later than [14] days prior to the scheduled event date.

Final Confirmation Deadline: The client must provide the final confirmed guest count or the final quantity of food and beverages required no later than [5] days before the event date. Changes to this guarantee beyond this date will be accommodated at the sole discretion of the university catering department.

Billing and Charges: The client will be billed based on the final confirmed guest count or the confirmed minimum quantity of food and beverages, whichever is greater. If the actual attendance exceeds the confirmed count, the client will be billed based on the actual number of attendees.

Adjustments to Guarantee: The client may request a reduction or increase in the guaranteed count within five days prior to the event date. Adjustments are subject to approval by the university catering department and may not be accepted after the deadline.

Cancellation or Reduction: Any reductions to the guaranteed count made after the specified deadline will result in charges for the confirmed minimum quantity or the actual number of attendees, whichever is higher.

Changes in Attendance: The university catering department reserves the right to make adjustments to the catering services based on the actual attendance while making reasonable efforts to accommodate changes during the event.

MENUS

Menu Selection: The client shall have the option to select menu items from the university catering department's provided menu offerings. The chosen menu items shall be detailed and finalized no later than [5] days prior to the event date.

Customization and Dietary Requirements: The university catering department will make reasonable efforts to accommodate special dietary needs, allergies, or specific requests within the agreed-upon menu options. Any substantial alterations or additions to the menu may incur additional charges, subject to discussion and agreement between the parties.

Menu Flexibility: The university catering department reserves the right to substitute or modify menu items based on seasonal availability, ingredient quality, or unforeseen circumstances, while making best efforts to maintain the agreed-upon menu selections.

Changes to Menu Selection: The client may request changes or additions to the menu within a specified timeframe before the event date. All changes are subject to approval by the university catering department and must be finalized no later than [5] days before the event.

Confirmation of Menu: The final confirmed menu selections shall be agreed upon and signed by both parties. Any changes made after this confirmation may be accommodated at the sole discretion of the university catering department and may incur additional charges.

Price Adjustments: Any alterations or upgrades to the menu items, including additional services requested after the confirmation, may result in adjustments to the total cost, as agreed upon by both parties.