



Centra is defined as “Catering Every Need Through Refined Artistry.” The following food and beverage menus will give you a “taste” of Centra Culinary Creations food and beverage offerings.

Centra Culinary Creations boasts a full compliment of trained individuals. We invite you to enjoy the fruits of our labor. Presented below is an idea of the services that are may be available to you in your casual or corporate dining location.

Services include

- Indoor and outdoor events
- Services provided on location or at a location of your choosing
- Theme parties
- Floral arrangements
- Receptions
- Room and table decoration
- Professional servers, bartenders and banquet captains
- China, linens and glassware

How to order

Click on the Nutrition Services icon on the right side of Centra’s intranet site, *CentraPeople*.

Policies

- All catering functions will require an estimated count three (3) days prior to the function. Please review our policy on the Nutrition Services homepage for who is allowed to utilize Centra catering services.
- Initial orders not placed within the three (3) days prior to your event day are subject to a 15% late fee.
- A cancellation fee may apply, if cancelled with in 24 hours of the event.



BREAKFAST

Light Breakfast – Level 1

Assorted Muffins or Danish, Fruit and Beverages
\$2.50 per person

Continental Breakfast – Level 1

Assorted Cereal, Muffins, Fruits, Milk and Beverages
\$3.50 per person

Hot Breakfast – Level 1

Eggs or Quiche, Bacon or Sausage, Hash browns or apples,
Pancakes or biscuits, fruit and beverage
\$5.25 per person

LUNCH TO GO


Box Lunches: \$5.75 per person – Level 1

Choice of Sandwich:

Roast beef & cheddar on Wheat
Turkey & Swiss on Wheat
Ham & Cheese Croissant
Tuna Salad Croissant
Chicken Salad Croissant
Veggie Wrap

Choose of 1 Side, Dessert & Beverage:

Potato Chips
Macaroni Salad
Baked Cookies
Brownie
Soda
Water
Tea





LIGHT LUNCH/DINNER

All served with dessert & beverages

Build Your Own Salad Bar - Level 2

Mixed Greens
Fresh Vegetables
Grilled Chicken
Grilled Shrimp
Assorted Toppings & Dressing
\$6.95

Make Your Own Taco Bar - Level 2

Tortilla chips, taco meat, salsa, cheese, lettuce, tomatoes, guacamole,
\$5.25 per person

Soup & Baked Potato Bar- Level 2


Soup of the Day or note preference in memo section, baked potatoes w/chili,
cheese, sour cream, butter and chives
\$5.25 per person

Soup & Sandwich Bar- Level 2

Soup of the Day or note preference in memo section
Fresh sliced meats & cheeses
Lettuce, tomato, onion
Condiments
Assorted breads
\$5.75 per person

Sandwich Bar- Level 2

Fresh sliced meats & cheeses
Lettuce, tomato, onion
Condiments
Assorted breads
\$5.25 per person



HOT LUNCH/DINNER MENU OPTIONS

*All Dinner Buffets served with Dinner Rolls or Breadsticks & Butter & Beverages

(Entree Options ~ Choose 1) Price listed is for complete dinner – Level 3

- *Chicken Piccata - Pan Seared Seasoned Chicken Breast in a White Wine Sauce with Fresh Mushrooms & Capers \$6.75
- *Roast Beef Top Round with Gravy \$7.25
- *Fried or Rotisserie Seasoned Chicken \$6.75
- *Seasoned Roast Pork Loin with Raisin Sauce \$7.25
- \$8.00 *Tender Beef Cubes in a Red Wine Demi-Glace with Fresh Mushrooms \$8.00
- *Chicken Parmesan – Lightly Breaded Chicken Breasts smothered in a Garlic and Herb Tomato Sauce Baked with Mozzarella Cheese \$6.75
- *Baked Ziti – Italian Sausage & Meat Sauce tossed with Ziti Pasta baked with layers of melted Mozzarella Cheese \$6.75

(Salad Options ~ Choose 1)

- Classic Caesar Salad
- Mixed Greens with Mandarin Oranges, Fresh Strawberries, and Toasted Almonds with Poppy Seed Dressing
- Mixed Greens & Vegetable Garden Salad with Assorted Dressings

(Sides ~ Choose 2)

- Garlic & Herb Mashed Red Skin Potatoes
- Roasted Red Bliss Potatoes
- Rice Pilaf
- Egg Noodles
- Honey Glazed Carrots
- Stewed Tomatoes
- Steamed Fresh Broccoli
- Sautéed Medley of Fresh Seasonal Vegetables
- Seasoned Green Beans

(Desserts ~ Choose 1)

- Double Chocolate Cake
- Lemon Cream Cake
- Apple or Cherry Pie
- Chocolate Meringue Pie
- Carrot Cake
- Cheese Cake w/Topping
- Fresh Baked Cookies



CENTRA CULINARY CREATIONS HORS D'OEUVRES & SNACK MENU OPTIONS

Light - \$0.75 per item per person – Level 2

Fresh Seasonal Fruit & Dip
Fresh Crudités Tray with Dill Dip
Sesame Teriyaki Marinated Fresh Asparagus
Hot Spinach & Artichoke Dip with Tortilla Chips
Grilled Vegetable Pasta Salad
Marinated Whole Mushrooms
Potato Chips & Dip
Cheese & Crackers
Fresh Baked Cookies

Medium - \$1.50 per item per person – Level 3

Hot Seafood Dip with assorted Crackers
Assorted Miniature Quiche Selection
Virginia Ham Biscuits with Mustard
Fried Green Beans
Chicken or Tuna Salad Croissants

Heavy - \$2.75 per item per person – Level 3

Carved Roast Beef Top Round or Turkey Breast
Mini Beef Wellington with Red Wine Demi-Glace
Beef Satay with Teriyaki Sauce & Sesame Seeds
Coconut Crusted Fried Shrimp
Breaded Chicken Wings
Chicken Satay with Thai Peanut Sauce & Fresh Cilantro
Cocktail Meatballs (Hawaiian or BBQ)

Beverage Service - \$1.95 per person – Level 1

Soft Drinks
Coffee
Tea
Fruit Juice
Water

