

# INTERNATIONAL

## Student Menu Options

**\$13.39 + tax**

\*Additional Entrée - \$4.09

\*Additional Side or Dessert - \$2.09

\*Non Students - \$21.99



## Menu Option 1

### 1st Course Salads (choice of 1)

Thai Coleslaw	125 Cal / 5oz serving
Udon Noodle Salad	670 Cal / 4.5 oz serving
Mixed Greens with Sesame Ginger Dressing	90 Cal / 3 oz serving

### 2nd Course Accompaniment side (choice of 1)

Steamed White Rice	110 Cal / 6.5 oz serving
Vegetable Fried Rice	140 Cal / 4 oz serving
Lemon Rice	330 Cal / 8 oz serving
Sesame Green Beans	130 Cal / 8 oz serving
Asian Carrot and Broccoli	160 Cal / 4 oz serving
Stir Fry Vegetables	220 Cal / 9 oz serving

### 3rd Course Entrée Selection (choice of 1)

Kima <i>Ground beef with coconut and peas</i>	275 Cal / 9 oz serving
Shoyu Chicken <i>Soy, ginger, spicy marinated chicken</i>	320 Cal / 9 oz serving
Indian Butter Chicken <i>Chicken thigh meat, with a spiced tomato cream sauce garnished with a fresh cilantro</i>	595 Cal / 10 oz serving

**Vegan Aloo Masala**  
*Curry with potatoes, tomato, onion tossed in a mild curry sauce*

**Vegan Tofu Cauliflower Korma**  
*Seared tofu, roasted cauliflower, tomato tossed in a mild curry sauce*

Your choice of:

Naan	100 Cal / 4.5 oz serving
Cornbread Muffins	155 Cal / each

### 4th Course Dessert Selection (choice of 1)

Kluay Kaeg - <i>Fried bananas</i>	390 Cal / 7 oz serving
Almond Cookies	60 Cal / each
Fortune Cookies	150 Cal / each

# Menu Option 2



## 1st Course Salads (choice of 1)

Ethiopian Tomato Salad	55 Cal / 5.5 oz serving
Tahini Salad	360 Cal / 4 oz serving
Marinated Black Eye Pea Salad	350 Cal / 9.5 oz serving

## 2nd Course Accompaniment side (choice of 1)

Herbed Couscous	205 Cal / 6 oz serving
South African Yellow Rice	290 Cal / 8 oz serving
African Rice and Beans <i>Flavored with onions, garlic and spices</i>	330 Cal / 5 oz serving
Algerian Roasted Carrots	190 Cal / 7 oz serving
Liberian Collard Greens	275 Cal / 4 oz serving
Coconut Rice	80 Cal / 6.5 oz serving
Roasted Butternut Squash	170 Cal / 5.5 oz serving

## 3rd Course Entree Selection (choice of 1)

Chicken Tagine <i>Sweet fruity ginger roasted chicken</i>	205 Cal / 5 oz serving
Doro Wat <i>Tomato ginger cardamom chicken</i>	750 Cal / 12.5 oz serving
Jerk Chicken <i>Marinated in traditional jerk spices</i>	260 Cal / 8 oz serving
Moroccan Chicken Stew <i>Chicken stewed in a spice tomato broth with vegetables and potatoes</i>	315 Cal / 12 oz serving
Vegan Thai Potato Curry <i>Potato curry made with coconut milk, colorful vegetables, chickpeas and mildly spiced</i>	
Sweet and Sour Tofu <i>Twice fried tofu tossed with our house sauce finished with pineapple, peppers, cilantro</i>	

### Your choice of:

Naan	100 Cal / 4.5 oz serving
Cornbread Muffins	155 Cal / each

## 4th Course Dessert Selection (choice of 1)

Gulab Jamun - Sweet nutty cardamom fritters	290 Cal / 4 oz serving
Sweet Coconut Bananas	190 Cal / 4.5 oz serving
Mini Sweet Potato Pies	485 Cal / 6.5 oz serving

- All menus listed come with bulk water beverage service
- All menus are priced for 50 persons or more for FULL service catering at \$13.39 per person plus tax
- Additional listed entrée selections are available for \$4.09 per person
- Additional listed side or dessert are available for \$2.09 per person
- Pick up available at no charge (disposable order)
- 12 person minimum on all menu orders for pick up or drop off
- Drop off available with a \$25.00 delivery fee based on minimum order counts (disposable order)
- Fees may apply for full service catering based on minimum order counts
- Non student organizations can purchase listed menu selections at \$21.99 per person + tax with a 12 person minimum count