Minimum of 20 guests.

UNIVERSITY CATERING
BREAKFAST

Meals below are listed for buffet, waiter service, and priced per person. Packages include Starbucks coffees, orange juice, and ice water.

**Continental  5.75**
Your choice of two breakfast breads accompanied by diced fresh fruit.

**Eggs Nest  9.15 •**
Scrambled eggs topped with a creamy Mornay sauce served in baguette boat. Also includes diced fresh fruit and breakfast potatoes.

**Just-a-Bite  9.50 b**
Assorted miniature quiche (4 per person), seasonal fresh fruit, granola with yogurt, and freshly baked muffins.

**Quiche It Simple  12.75  b •**
Homemade, deep-dish quiche served with fresh fruit, roasted potatoes, and freshly baked scones. (Homemade frittatas can be substituted for gluten-free).

**Rise and Shine  10.45 •**
Scrambled eggs, breakfast potatoes, bacon or sausage, biscuits and with butter & preserves.

**Toast Brulée  11.35 •**
Stuffed croissant baked with University Catering’s sweet custard. Served with applewood bacon and fresh fruit.
BREAKFAST A LA CARTE

**Muffin Mania**  11.95/dozen
- Sweet
- Blueberry
- Cranberry
- Banana
- Lemon
- Savory
- Bacon
- Diced Ham
- Sausage Crumbles

**Cinnamon Rolls**  13.80/dozen

**UC Orange Rolls**  11.60/dozen

**Freshly Baked Croissants**  14.10/dozen

**Homemade Fruit Breads**  7.85/loaf

**Coffee Cake**  16.25/24 pieces

**Bagels**  16.10/dozen
Includes cream cheese, butter, & preserves.

**Freshly Baked Breakfast Bars**  10.95/dozen

**Donuts**  8.95/dozen

**Donut Holes**  3.95/dozen

**Yogurt Cup**  1.95 ea

**Granola Bars**  1.35 ea

**Fruit**
- Whole  .85 ea
- Diced  1.70/person

**Grape Clusters**  1.40 ea

*b* Healthier options
LUNCH

Meals below are available only with waiter service and are priced per person. All options include iced tea, lemonade, and ice water. Coffee can be added at a la carte price.

**Deli Sandwiches**

Include chips and choice of one side found on page 7.

**Deli Sandwich** 10.45
Your choice of turkey, ham, or roast beef. Made with cheese, lettuce, and tomato.

**Chicken Salad Sandwich** 10.45

**Veggie Wrap** 9.95 b

**Shredded Chicken Wrap** 10.65
With Thai seasoning and fresh crunchy vegetables.

**Roasted Turkey** 10.60
With smoked gouda, bacon, and avocado.

**Falafel Sandwich** 9.95
With tzatziki, fresh tomatoes, and lettuce.

**Sliced BBQ Pork Sandwich** 11.15
With slaw on a pretzel bun.

**Salads**

Accompanied by yeast roll and butter.

**Asian** 13.10 b
Cabbage broccoli Asian slaw and grilled chicken on a bed of greens. Garnished with oranges, pea pods, green onions, almonds, sesame seeds, ramen crisps, and rice wine vinaigrette.

**Fruit & Bleu** 10.75
Artisan greens topped with cranberries, diced apples, grapes, candied pecans, and bleu cheese. Dressed with balsamic vinaigrette. Add chicken 3.00/person.

**Mediterranean** 13.50 b
Garden greens topped with Kalamata olives, falafel, cucumbers, feta cheese, Greek vinaigrette, and grilled chicken.

**Strawberry Maple** 13.10 b
Greens with strawberry, white cheddar cheese, toasted hazelnuts. Tossed with maple vinaigrette and topped with grilled chicken or pulled pork.

**Sweet Chicken Tortellini** 12.75
Grilled chicken atop tortellini tossed with fresh fruit and poppy seed dressing.

b Healthier options
TWO HALVES | SERVED

½ SANDWICH, ½ SALAD or CHOICE OF SOUP  12.25

Meals below are available only with waiter service and are priced per person. All options include iced tea, lemonade, and ice water. Coffee can be added at a la carte price.

Sandwiches or Wraps
- Deli (Choice of one: turkey, ham, or roast beef with cheese, lettuce, & tomato)
- Cuban
- Falafel with cucumber, tomato, feta, and tzatziki
- Chicken salad croissant

Salads
- Caesar with roasted tomatoes, homemade croutons, and asiago crisps
- House artisan greens with carrots, tomato, cucumber, homemade croutons, and cheese
- Roasted vegetable salad served atop greens
- Fresh fruit salad with greens tossed with vinaigrette and feta cheese
  - Add chicken to any salad for $3.00.

Soups
- Tomato Bisque
- Peasant (University Catering’s version of a cheesy potato).
- Hearty Brothy Vegetable
- Corn Chowder
LUNCH SACK

Entrée selection limited to **two entrée choices per order**. Additional entrée choices are available for $1.50/person. With the exception of dietary substitutions, all orders will include the same side selections.

**Sandwiches ‘n’ Brown Bag**
- Turkey, roast beef, or ham  **8.95**
- Vegetarian Wrap  **8.95**
- Chunky Chicken Salad  **10.45**

Sandwiches include bag of chips plus two additional sides.

**Salad Box ‘n’ Brown Bag**
- Caesar, House, Roasted Vegetable or Fresh Fruit Salad with chicken or pork.  **11.25**

Salads include one side and a freshly baked roll.

**Side Dishes**
- Homemade Pasta Salad
- Broccoli & Raisin Salad
- Side Garden Salad
- Diced Fresh Fruit Cup
- Carrots and Celery with Dip
- Assorted Cookies (2)

All lunches include condiments, chocolate mint, utensils, & napkin.

Beverages not included.
# Reception Snacks

**Healthy Bites**

- Granola Bars **1.35 ea**
- Whole Fruit **.85 ea**
- Yogurt Cup **1.30 ea**
- Celery & Carrots w/ Dip **1.50 ea**
- Trail Mix **27.90/2 lb**

**Platters**

- Vegetable Tray w/Dip **30.25/30 servings**
- Diced Fresh Fruit Tray **43.00/30 servings**
- Cheese Tray w/Crackers **43.00/30 servings**
- Mini Bun Deli Sandwiches **13.80/dozen**
- Mini Bun Chicken Salad **15.50/dozen**

**Dips**

- Layered Taco **23.00/2 lb**
- Hot Crab **27.00/2 lb**
- Artichoke & Spinach **27.00/2 lb**
- Spicy Feta **19.30/2 lb**
- Hummus **18.50/2 lb**
- Buffalo Chicken **30.80/2 lb**
- Roasted Corn & Black Bean **30.50/2 lb**
- Homemade Guacamole **30.50/2 lb**

*b* Healthier options
# RECEPTION SWEETS

## The Sweet Stuff

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Cookies</td>
<td>6.95/dozen</td>
</tr>
<tr>
<td>Chocolate Brownies</td>
<td>10.75/dozen*</td>
</tr>
<tr>
<td>Brownie Bites</td>
<td>8.45/dozen*</td>
</tr>
<tr>
<td>Homemade Mini Tarts</td>
<td>13.20/dozen*</td>
</tr>
</tbody>
</table>

Apple • Cherry • Chocolate Peanut Butter • Honey Mascarpone • Lemon • Pumpkin

## Behind Bars

These homemade bite-size bars will keep you captive. 8.50/dozen*

Apple • Lemon • O’Charlie • Pumpkin • Raspberry • Strawberry • Walnut

## Homemade Tea Cookies

Almond • Half-dips • Lemon • Meltaway • Mexican 8.60/dozen*

# Cake

<table>
<thead>
<tr>
<th>Sheet Type</th>
<th>Price</th>
<th>Serves</th>
</tr>
</thead>
<tbody>
<tr>
<td>Quarter-Sheet</td>
<td>20.15</td>
<td>24</td>
</tr>
<tr>
<td>Half-Sheet</td>
<td>32.00</td>
<td>48</td>
</tr>
</tbody>
</table>

Above pricing is for a basic decoration (flowers).

For a custom design (Charlie Cardinal or logo), add $10.00.

Cakes by Concannon’s Pastry Shop

*Minimum of 2 dozen per variety.*
Displays & Hors d’Oeuvres

Globe Trotting Displays
Priced per person. Minimum 20 guests.

**Brie Trio** 29.50
Three bries each topped with a different sauce - tomato chutney, caramelized onion, and cashew melba.

**Latin-American** 4.98
Tortilla chips alongside salsa, homemade guacamole, and roasted corn and black bean dip.

**Mediterranean** 5.83
Hummus, tzatziki, and olive feta tapenade served with flatbread, pitas, cucumbers, tomatoes, celery, and olives.

**European Cheese & Fruit** 6.15
Baked brie topped with caramelized onions, goat cheese in tomato sauce, and Havarti slices served with apples, grapes, pears, crackers, and flatbreads.

Cold Bites

**Vegetable Shots w/Dip** 2.10 ea

**Fruit Shots** 2.10 ea
With Feta & Honey Vinaigrette.

**Chicken Salad Tarts** 15.25/dozen *

**Polenta Bites** 15.25/dozen *
With Honey Mustard or Horseradish.

**BLT Canapé** 15.25/dozen *

**Homemade Potato Chips** 11.35/lb
With Dill, Homemade Ranch, or French Onion Dip.

**Individual Chips or Pretzels** 1.00/ea

**Deluxe Snack Mix** 11.50/lb

Hot Bites 15.25/dozen*

**Corn Muffin with BBQ Pork**

**Beef Empanadas**

**Spinach Triangles w/Tzatziki**

**Corn Blini w/Tomato Chutney**

**Chicken Pesto Tarts**

**Roasted Vegetable & Gouda Tarts**

**Macaroni & Cheese Bites**

**Falafel Chips w/Tzatziki**

**’Shrooms** 16.25/dozen*
Stuffed with crab, sausage, or cashew.

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b Healthier options

*Minimum of 2 dozen per variety.*
BUFFETS

20 person minimum, and priced per person. All options include iced tea, lemonade, and ice water. Starbucks coffee can be added at a la carte price.

Asian 14.95
Sesame chicken, teriyaki pineapple pork, lo mein with sesame soy vinaigrette, spring rolls, stir fry vegetable salad, and white rice.

Backyard Picnic 12.05
Grilled quarter-pound hamburgers and hot dogs, served with buns, toppers, condiments, potato chips, and your choice of two sides: Baked beans, macaroni and cheese, cream slaw, or pasta salad. Add fried chicken or barbecue ribs at an additional charge.

Pasta Pasta! 13.50
Lasagna roll-ups with sautéed vegetables, sundried tomatoes, and pesto cream; pasta with alfredo, marinara, and meat sauces; Caesar salad; Italian salad with mini mozzarella, pepperoncini, olives, and tomatoes; Italian bread basket. Add grilled pesto chicken or baked meatballs for $3.00/person.

TexMex 12.95
Seasoned ground beef and chicken alongside an array of nacho and taco toppers including lettuce, tomato, onions, shredded cheese, sour cream, guacamole, and salsa. Also includes enchiladas, refried beans, Spanish rice, and churros.

UC Deli 12.10
Deli meats and cheeses with sliced breads, toppers, and condiments; home-style soup with crackers; garden salad with toppers and dressing; and assorted cookies. Add an additional soup for $1.00/person.
DINNER

Meals below are available only with waiter service and priced per person. All options include garden salad, yeast roll, iced tea, lemonade, and ice water. Starbucks coffee can be added at a la carte price.

**Poultry 15.70**

**Grilled Chicken with Tomato Chutney**
Served atop gnocchi with sundried tomato pesto cream. Garnished with roasted mushrooms, asparagus tips, and scallions.

**Grilled Rosemary Chicken**
Served atop corn and rice pilaf with a vegetable.

**Grilled Chicken with Sweet Onion Balsamic Sauce**
Served atop creamed barley with butter and parmesan and seasonal vegetables.

**Grilled Chicken Alfredo**
Grilled boneless chicken breast atop orzo pasta tossed in our rich alfredo sauce. Served with roasted asparagus and diced balsamic tomatoes.

**Beef 17.25**

**Sweet Ginger Baby Back Ribs**
Slow cooked in a sweet, smoky sauce and barbecued to a glaze. Served with Asian slaw and sesame green beans and garnished with toasted peanuts and oranges.

**Boneless Short Ribs**
Topped with mirepoix in a red wine BBQ and mushrooms. Served with smashed potatoes and seasonal vegetables.

**Grilled Beef Tenderloin**  MARKET PRICE
Plated atop horseradish smashed potatoes and haricot verts.

**Grilled Strip Steak**  MARKET PRICE
Served with charred scallion chimichurri, baby carrots, and Yukon potato puree.
Seafood 17.25

Salmon Fillet
Sauced with cucumber cream and plated atop sautéed spinach with seasonal vegetables.

Tilapia with Lemon Sauce
Alongside lentil pilaf and asparagus.

Seafood Newburgh
Seafood mélange in a rich sherry cream sauce served atop a puff pastry.

Meat-Free 14.40

Mushroom Gnocchi
Served with sautéed spinach and roasted tomatoes.

Vegetable Lo Mein
Seasoned with Asian spices and served atop noodles.

Paella Vegetariana
A slow-cooked rice dish both full of flavor and vibrant vegetables.

Pork 17.10

Parmesan-Crusted Pork Chop
With tomato chutney and wild mushroom gnocchi.

Pork Loin with Rum Raisin Sauce
Served with roasted cauliflower and red pepper confetti grits.

Grilled Pork
Dressed with a lite ginger vinaigrette alongside summer cabbage slaw and sesame green beans.

Thai Chili Pork Wings
Pork wings glazed with a sweet Thai chili sauce atop rice noodles and broccoli that has been tossed in a peanut sauce.
DESSERTS

Selections below are listed for waiter service and priced per person.

Strawberry Shortcake  4.15
Homemade Pound Cake with whipped topping and strawberry sauce.

Berries with Crème Anglaise  4.50

Chocolate Brownie  2.15
Complete with chocolate drizzle and whipped topping.

Turtle Brownie  2.95

Decadent Bread Pudding  3.70

Lemon Whip with Fruit Garnish  3.15

Pot de Crème  3.95

Death by Chocolate  3.15

Cobblers  3.10

Crisps  3.10
BEVERAGES

By-the-gallon

Starbucks Coffee 12.50
Starbucks Decaf 12.50
Orange Juice 12.50
Iced Tea 9.10
Lemonade 9.10
Ice Water 1.00
Cardinal Punch 10.50
Raspberry Frost Punch 12.50
Citrus Breeze Punch 12.50
UC Slush Punch 12.50
Hot Cocoa 12.50
Apple Cider 12.50

By-the-serving

Tazo Hot Tea 1.50
Hot Cocoa Packet 1.50
Individual Fruit Juice 1.60
Assorted Soda 1.20
Bottled Water 1.25
Mini Water Chugs .80
Perrier 2.50
Flavored San Pellegrino 2.50
POLICIES

Prices, Fees, and Payment

Meal prices are inclusive of food items only. Local sales tax, labor, floral, or rental decorations are additional.

When catered events are served and/or setup by University Catering, a labor charge will apply:
- 10% for all University sponsored meals serviced in the LA Pittenger Student Center, Alumni Center or EB and Bertha Ball Center
- 20% for University sponsored meals serviced outside the above three listed venues
- 20% for reception services
- 20% on all non-university sponsored events

Any price quotation given more than three months in advance is subject to price increase. Once contracted, prices will not change.

University Catering reserves the right to charge for damaged or missing equipment.

Student organizations without a valid BSU account and off-campus groups will be required to provide signed contract and full payment three business days prior to their event.

For weddings, 50% of the total estimated charges are due and payable four weeks in advance with the balance due three business days prior.

If additional action is necessary to collect the total amount due, the university’s court costs, attorney fees, and collection costs will be added to the outstanding balance of the account.

Guaranteed Number

To ensure appropriate service preparation, University Catering requires the guaranteed number of guests be provided by 12:00 p.m. (noon) three business days prior to your event. If no guarantee is given in this time frame, the estimated attendance count, at time of booking, will be considered your guaranteed number. You will be billed for your guaranteed number or the number served—whichever is greater. Increases in the number of guests within 48 hours of the event will be subject to an additional 25% of the meal price per added person.

Bookings

University Catering understands that last-minute requests may sometimes be impossible to avoid. Because we take pride in the quality of our food and service, please remember that it is possible a request made
less than five full business days in advance, not including the day of the event, may not be able to be fulfilled. Orders placed less than five full days in advance are subject to an additional labor charge, a limited menu, and/or service based on availability.

**Delay or Extension in Service**

An additional labor fee will be assessed if the serving time is delayed more than thirty minutes through no fault of the food service. This will be figured on a per-hour fee for the total number of servers covering the event. Extra labor fees will also be assessed if service is extended due to no fault of University Catering. Service extensions are defined as those exceeding the following time limits for service:

- Breakfast—1.5 Hours
- Luncheon—2 Hours
- Dinner—2 Hours
- Receptions—2 Hours

**Cancellation and Changes**

Events or menu items cancelled or changed after order confirmation will be subject to the following charges:

- Cancellations five business days or more prior to the event incurs no additional charge.
- Cancellation/change fewer than five business days from the event may result in additional charges or may not be accommodated.
- Changes within 48 hours of the event will incur an additional charge or may not be accommodated.

- Cancellation within 24 hours of the event will result in a charge of full cost of the event.

**China and Disposable Charges**

Served or buffet meals off-premise will incur a $3.50 per person china fee. Receptions have the options of utilizing china and glassware at $1.25 per person or disposable-ware at .08 per piece. On premise buffet meals have the option of utilizing china and glassware at an additional $2.00 per person.

**Special Equipment**

The client is responsible for arranging, with the facility manager, all tables, chairs and special equipment needed for the event. Additional charges will be applied to your invoice for setup of equipment. University Catering provides linens for all buffet and dining tables when a full meal is ordered. These prices are based on 8-person tables. Additional linens will be charged accordingly. Linens can be provided, at charge, for non-meal needs. Please notify your Catering Representative for linen requests.

**Loss or Damages**

The university does not assume responsibility for damage or loss of any merchandise or articles left on the premises. Loss or damage to University Catering property during an event will be added to the final cost at time of billing.
Policy Regarding Carry-In Food or Beverages

No food or beverages may be brought into the Alumni Center, L.A. Pittenger Student Center, Kitselman Conference Center, EB Ball Center, Worthen Arena Lounge, Scheumann Stadium Suites, Emens Auditorium, Pruis Hall Lobby, Mueller Lobby in Sursa Hall, and AR 217 (Recital Hall). UC reserves the right to charge such groups for any cost incurred to University Catering as a result of this activity.

Leftover Food

Due to health and liability issues, perishable food remains the property of University Catering in all venues where University Catering provides food and services. Bakery items will be packaged if requested.