Dear Guest,

Colorado State University Dining Services’ main goal is to exceed our customers’ expectations for quality, service, and value. We create dynamic housing and dining experiences that enhance personal growth and global engagement.

Please look over our catering menu. We offer a wide selection that is sure to suit any occasion. Our staff will be happy to assist with planning your menu and event. If you do not see what you are looking for, our skilled chefs will work with you to create a custom menu to suit your event needs. Thank you for making us part of your special event.

Sincerely,
The Catering Team
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</table>
Bookings & Guarantees

• When planning a catered or pick-up meal, contact the Catering office at (970) 492-4094 at least two weeks prior to the date of your event.

• Catering must be booked 10 business days before the date of the event. If we are able to accommodate catering booked after the 10 business day deadline, that catering is subject to a booking fee.

• Please confirm the guaranteed number of attendees and any final preparation details three business days prior to your scheduled event, and no later than 12:00 noon. Billing will be based on the guaranteed number or the number served, whichever is greater.

• If no guarantee is given within this time frame, the estimated attendance count at the time of booking will be considered your guaranteed number.

• Summer Conferences – Catering orders are due to your assigned conference coordinator by no later than 10 business days prior to the first day of your conference. This order will be considered a minimum guarantee. Dining Services cannot guarantee that it will be able to accommodate changes in your order or quantities requested if those numbers increase significantly after the 10-day guarantee numbers are provided.
Pricing Guidelines

Prices valid through December 2017

• All prices and menu selections in the Catering Menu are subject to change. The total quoted for your specific event will not change unless you make adjustments to the original event plan, food and/or services required. For special service on entrées (i.e., unlimited portions, etc.), additional costs may apply. All buffets are self-service unless otherwise requested.

• A charge for minimum guarantee numbers will be assessed for all events.

• There is no charge for children under 5 years. Children 5 and over will be charged full price.

• Prices quoted include set-up, china, glassware and/or disposable ware, service and cleanup by Dining Services personnel. Linen tablecloths are provided for the serving tables and dining tables for full service meals. For outdoor events, client will be responsible for ordering tables and chairs if they are needed for seating. Dining Services will provide tables for food. For receptions, only the tablecloths for the serving tables are provided. Extra tablecloths can be ordered at an additional cost.

• Prices quoted for self-service buffets assume up to two hours of service. If customer desires the buffet to be open for extended time, or request a server/attendant, there will be an additional charge of $20 per half hour per server/attendant.

• Cookout prices are subject to additional delivery and set-up fees if not located adjacent to a dining center. See page 27 for more details and a campus map.

• Add $35 to your quote for delivery and set up in areas not directly adjacent to a dining center, per deliver. Delivery fee to areas outside the campus boundary will be $60 per delivery. Please see attached map (page 27) for designation of delivery locations. Delivery costs do not include dining staff to distribute boxed meals.

• The cost of renting special equipment will be included in the final billing.

• Prices listed do not include sales tax (if applicable).
Cancellations

• Events cancelled after the 10 business day guarantee deadline will be billed in full.

• Group accepts all responsibility for any additional charges such as non-refundable deposits on rental items, and non-returnable “special order” food items.

Other

• To reserve rooms, and for room set-up, contact Conference and Event Services at (970) 491-6222.

• For assistance with audio visual needs, contact Tech Services at (970) 491-4734.

• All prices are based on a minimum of 20 guests per catered event.

• Dining Services Catering does not loan or rent equipment or linens for any event where we are not providing the food.

• To meet food safety guidelines, all leftover foods remain the property of Dining Services and may not be taken from the event.

• No outside food and beverages may be brought into Dining catered spaces without the permission of Dining Services.

• Dining Services does not assume responsibility for lost or damaged merchandise, or any articles left on the premise. Loss or damage to Dining Services property during event will be added to the final cost at the time of billing.
Please be aware that CSU Dining Services handles and prepares egg, milk, wheat, shellfish, fish, soy, peanut, tree nut products, and other potential allergens in our dining facilities. Although Dining Services does serve foods that are gluten-free, we are not a 100% gluten-free establishment.

CSU Dining Services strives to provide our customers with the most accurate, current nutrition and allergen information present in our menu items on campus. However, ingredients and nutritional content may vary. Manufacturers may change their product formulation or consistency without our knowledge and product availability may fluctuate. While we make every reasonable effort to identify ingredients and prevent cross-contamination, we cannot guarantee the information for all menu items. It is, therefore, the responsibility of the customer to determine whether or not to question ingredients or eat the foods they select. Particularly for those individuals with sensitive food allergies, we want to inform you of this risk so you can make dining decisions based on your individual needs and with appropriate caution.

If you have a food allergy, celiac disease or serious gluten intolerance, OR other medically necessary diet needs, please contact our Housing & Dining Services Registered Dietitian Nutritionist to discuss your options via email at: Brittney.Sly@colostate.edu. Phone: 970-491-4714.
# Breakfast Buffets

Let us help you get your day off to a great start with one of our catered breakfasts. Whether you choose a hot breakfast buffet or a continental breakfast, you will enjoy rolls and pastries baked fresh daily in our campus bakeshop.

## The Front Range Breakfast

$7.10 per person

- Seasonal Fresh Fruit Tray
- Breakfast Pastry Assortment
- Bagels and Cream Cheese
- Chilled Orange and Cranberry Juice
- Bean Cycle Coffee and Hot Tea

## The Aggie Breakfast

$9.15 per person

- Ham, Bacon, or Sausage (select two)
- Scrambled Eggs
- Veggie Sausage Patties
- Hash Brown Potatoes

- Seasonal Fresh Fruit Tray
- Assorted Pastry Basket
- Chilled Orange and Cranberry Juice
- Bean Cycle Coffee and Hot Tea

## The Aggie Breakfast

$10.15 per person

- Scrambled Eggs
- Chorizo Sausage Crumble, Bacon,
- Refried Beans
- Sautéed Peppers and Onions
- Corn and Flour Tortillas

- Chilled Orange and Cranberry Juice

**Condiments**: Tomatoes, Shredded Cheese, Sour Cream, Fire Roasted Salsa, Local Hot Sauces

Add Omelets prepared to order ........................................................................................................... $2.25 per person
Add Bagels & Cream Cheese ................................................................................................................ $1.25 each
Morning Breaks

Morning Break

$4.30 per person

Whole Fresh Fruits 🍎 🍏 🍊
Assorted Pastries, fresh from our Bakeshop 🍭
Bean Cycle Coffee, Hot Tea Assortment and Iced Water

Healthy Delight

$5.85 per person

Greek Vanilla Yogurt 🍓 🍋 with Toppings
(Granola 🍪, Cranberries, Walnuts 🍃, Raisins and Honey)
Sliced Fresh Fruit Tray 🍑 🍍 🍊
*Assorted Granola Bars 🍪

Bean Cycle Coffee, Hot Tea Assortment and Iced Water
Chilled Orange and Cranberry Juice 🍊

Boxed Breakfast

Choice of:
Bagel (Plain, Whole Wheat, Blueberry or Everything with Cream Cheese) 🍪
Butter Croissant 🍪
Muffin (Chocolate, Blueberry or GF) 🍪

Choice of:
Vertical Breakfast Bar 🍪(Chocolate Chip or Apple Chip)
GF Granola Bar 🍪

Choice of:
Apple, Orange, Banana or Seasonal Fruit 🍎 🍊 🍉
Choice of:
Orange Juice, 2% Milk or Water

See coordinator for price

*These items may contain nuts.
# A la Carte Morning Pastries

From our on-campus Bakeshop

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Croissants with Preserves</td>
<td>$17.45 per dozen</td>
</tr>
<tr>
<td>Local, Fresh Bagels with Cream Cheese</td>
<td>$16.65 per dozen</td>
</tr>
<tr>
<td>Basket of Assorted Fresh Pastries</td>
<td>$14.95 per dozen</td>
</tr>
<tr>
<td>Cinnamon Rolls</td>
<td>$13.95 per dozen</td>
</tr>
<tr>
<td>Doughnuts</td>
<td>$10.25 per dozen</td>
</tr>
<tr>
<td>Muffins</td>
<td>$11.60 per dozen</td>
</tr>
<tr>
<td>Coffee Cake Slice</td>
<td>$3.95 per slice</td>
</tr>
<tr>
<td>Mini Doughnuts</td>
<td>$13.95 per dozen</td>
</tr>
<tr>
<td>Danishes</td>
<td>$13.95 per dozen</td>
</tr>
</tbody>
</table>

*These items may contain nuts. Ask your catering coordinator for more information.*
Afternoon Breaks

**Snack Break**

$4.45 per person

- Tortilla Chips with Fire Roasted Salsa
- Pretzels
- Bowl of M&M’s
- Whole Fresh Fruits
- Assorted Sodas and Ice Water

**Fresh Break**

$5.75 per person

- Roasted Red Pepper Hummus with Pita Chips
- Vegetable Tray with Ranch Dip
- Fresh Kettle Chips or Baked Potato Chips
- Assorted Coke Products and Ice Water

**A La Carte Afternoon Snacks**

- Mixed Nuts (Peanuts, Cashews, Almonds, Brazils, Filberts and Pecans) $17.80 per pound
- Whole Fruit $1.10 each
- Potato Chips, Tortilla Chips, Pretzels or Pita Chips $6.80 per pound
- Mini M+M’s $7.50 per pound
- Guacamole $11.00 per pound
- Salsa (mild or medium) $7.60 per quart
- Onion or Ranch Dip $9.70 per quart
- Fresh Popped Popcorn (serves 15-20 people) $18.00
- Chex Mix $8.95 per pound
- Hummus (Traditional, Rosted Red Pepper or Southwest) $7.70 per pound

See coordinator for price
# Cold Deli Platters

## The Oval Sandwich Platter

**$11.55 per person**

Sandwich halves on assorted breads and wraps:
- Turkey/Swiss, Hummus Veggie Wraps, Ham/American,
- Tuna Salad, Tarragon Chicken Salad Wrap

Choice of Sides (select two):
- Potato Salad, Pasta Salad, Tomato Mozzarella Salad, Coleslaw or Potato Chips

Condiments: Mustard, Mayonnaise, Pickle Spears

*Assorted Cookies

Bean Cycle Coffee, Iced Tea and Ice Water

## The Durrell

**$14.25 per person**

Homemade soup of your choice (select two):
- Baked Potato, Chicken Green Chili, Chili Chicken and Wild Rice, Tomato Basil,
- Clam Chowder, Minestrone, Broccoli Cheese

Thin Sliced Turkey, Ham, and Salami with Assorted Cheeses arranged on trays

Kaiser Rolls, Whole Wheat, Grain, Flat, and White Bread

Choice of salad or chips (select one):
- Tossed Salad, Pasta Salad, Potato Salad, Broccoli Red Grape Salad, Coleslaw or Potato Chips

Condiments: Lettuce, Tomato, Onion, Pickles, Mustard and Mayonnaise

*Assorted Cookies

Bean Cycle Coffee, Iced Tea and Ice Water

*cookies may contain nuts
Cookouts

Create your own barbecue by choosing from the selections below. All cookouts include your choice of two entrées, two side dishes, condiments, watermelon, assorted house baked cookies, lemonade and ice water. Vegan burgers are available upon request (will not count as an additional entrée).

**Horsetooth Barbecue**

<table>
<thead>
<tr>
<th>Entrées:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Quarter Pound Hamburger and Cheeseburger* (with GF bun)</td>
</tr>
<tr>
<td>All Beef Hot Dogs (with GF bun)</td>
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<tr>
<td>All Beef Hot Dogs (with GF bun)</td>
</tr>
<tr>
<td>BBQ Chicken Sandwich* (with GF bun)</td>
</tr>
<tr>
<td>Grilled Chicken Sandwich* (with GF bun)</td>
</tr>
<tr>
<td>Corn Dogs</td>
</tr>
<tr>
<td>Pulled Pork Sandwich* (with GF bun)</td>
</tr>
<tr>
<td>BBQ Beef Sandwich* (with GF bun)</td>
</tr>
</tbody>
</table>

*Sandwiches served with Lettuce, Tomato and Onions

<table>
<thead>
<tr>
<th>Sides:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coleslaw</td>
</tr>
<tr>
<td>Baked Beans</td>
</tr>
<tr>
<td>Potato Salad</td>
</tr>
<tr>
<td>Greek Pasta Salad</td>
</tr>
<tr>
<td>Old Fashioned Macaroni Salad</td>
</tr>
<tr>
<td>Super Tossed Salad with Ranch and Zesty Italian Dressing</td>
</tr>
<tr>
<td>Tortilla Chips with Salsa</td>
</tr>
<tr>
<td>Broccoli Red Grape Salad</td>
</tr>
<tr>
<td>Fresh Corn on the Cob (seasonal)</td>
</tr>
<tr>
<td>Black Bean and Corn Salad</td>
</tr>
<tr>
<td>Potato Chips</td>
</tr>
</tbody>
</table>

See catering coordinator for price
Little Italy Buffet  $14.00 per person

Stuffed Shells with Marinara Sauce, Grilled Chicken Parmesan and Spaghetti
Choice of Sauces (select two):
- Italian Sausage Sauce, Meatball Sauce, Marinara, Alfredo, or Pesto Alfredo Sauce
Classic Caesar Salad
Garlic Bread
Seasonal Fresh Fruit Tray
Bean Cycle Coffee, Iced Tea and Ice Water

Four Corners Buffet  $13.50 per person

Tortilla Chips with Salsa and Nacho Cheese Sauce
Taco Beef or Chicken (select one; add $1.00 per person for both)
Vegetarian Taco Meat available upon request
Corn Taco Shells and Flour Tortillas
Cilantro-Lime Rice and Vegetarian Refried Beans
Pork Green Chili
Seasonal Fresh Fruit Tray
Condiments: Lettuce, Tomato, Cheese, Sour Cream, Fire Roasted Salsa and Picante Sauce
Bean Cycle Coffee, Iced Tea and Ice Water
Add Tamales for $1.75 each
Add Guacamole for $0.85 per person

Tex Mex Buffet  $14.55 per person

Fajitas with Sautéed Onions and Peppers with:
- Grilled Steak or Chicken Breast Strips (select one; add $1.00 per person for both)
- Vegetarian Steak Fajita strips available upon request
- Flour Tortillas, Corn Taco Shells
- Cilantro-Lime Rice and Vegetarian Refried Beans
Tortilla Chips with Fire Roasted Salsa and Nacho Cheese Sauce
Seasonal Fresh Fruit Tray
Condiments: Lettuce, Tomato, Cheese, Sour Cream, Pico de Gallo and Picante Sauce
Bean Cycle Coffee, Iced Tea and Ice Water
## Smokehouse Buffet

$15.55 per person

- Southwest BBQ Brisket
- Memphis BBQ Chicken Breasts, Drumsticks and Thighs
- Baked Beans and Cole Slaw
- Potato Salad
- Tossed Garden Salad with choice of two dressings (ask about GF dressings)
- Cornbread with Honey Butter
- Sweet Tea, Bean Cycle Coffee and Ice Water

## The Summit

$25.50 per person

- Prime Rib au jus, carved to order (carver included)
- Chicken Florentine
- Quinoa and Vegetable Stuffed Portobellos
- Twice Baked Potatoes
- Fresh Vegetable Medley
- Tossed Garden Salad with Choice of two Dressings (ask about GF dressings)
- Parker House Rolls and Butter
- Bean Cycle Coffee, Iced Tea and Ice Water

## Mt. Fuji Buffet

$14.50 per person

4 pieces of sushi per person

- Sushi Choice (select up to 3) served with wasabi and pickled ginger
  - California Roll
  - Spicy California Roll
  - Spicy Tuna Roll
  - Cucumber Roll
  - Avocado Roll
  - Salmon Roll
- Yakitori Chicken Skewer
- Yakisoba stir fry (Choice of Chicken, Beef or Tofu)
- Pot Stickers (Chicken or Spicy Vegetable)
- Hot Tea Selection, Bean Cycle Coffee, Iced Tea and Ice Water

Additional Sushi Rolls $ 4.99 each
The Pavilion

$16.05 per person

Create your own special buffet by choosing from the following selections.

All buffets include your choice of:
- Two Entrées
- Two Side Dishes
- One Salad
- Rolls and Butter
- Coffee, Iced Tea and Ice Water

**Entrées**

**Poultry**
- Chicken Marsala
- Grilled Chicken Parmesan with Marinara Sauce
- Monterey Chicken Breast
- Baked Ziti with Chicken
- Oven Baked Herb Chicken Breast
- General Tso’s Popcorn Chicken
- Roasted Turkey Breast with Cranberry Sauce
- Greek Lemon Chicken
- Tandoori Chicken Breast
- Chicken Tamale

**Seafood**
- Grilled Salmon with Lemon Dill Hollandaise Sauce (Add $2.00 per person)
- Blackened Cajun Catfish Filet
- Fried Fantail Shrimp (Add $3.00 per person)
- Lemon Crumb Cod
- Southern Fried Catfish

**Vegetarian**
- Caribbean Vegetable Curry
- Cheese Enchiladas
- Stuffed Red Peppers
- Sesame Seitan
- Cheese Manicotti

**Beef**
- Roast Top Round of Beef au jus
- Southwest Barbecue Brisket
- Beef Stroganoff
- Spicy Beef Stir Fry with Vegetables
- Beef Pot Roast
- Marinated London Broil with Red Wine and Mushroom Sauce (Add $1.00 per person)
- Beef Bulgogi

**Pork**
- Herb Crusted Pork Loin
- Maple Glazed Bacon Wrapped Pork Loin
- Grilled Pork Chops
- BBQ Boneless Pork Chops
- Korean BBQ Spareribs
- Sweet and Spicy Plum Pork
- Pork Tamale

**Beef**
- Baked Ziti
- Aloo Gobi
- Channa Masala
- Spinach and Mushroom Enchiladas
- Cheese and Fire Roasted Poblano Tamale
Sides

- Mashed Potatoes with Gravy
- Steamed New Potatoes with Parsley Butter
- Scalloped Potatoes
- Au Gratin Potatoes
- Roasted Red Potatoes
- Garlic Mashed Red Potatoes
- Macaroni and Cheese
- Rice Pilaf
- Steamed Rice
- Basmati Rice
- Long Grain and Wild Rice Blend
- Egg Noodles
- Indian Barley Pilaf
- Cornbread Dressing
- Baked Beans
- Whole Green Beans
- Fresh Vegetable Medley
- Roasted Fresh Vegetables
- Corn
- Sugar Snap Peas
- Glazed Baby Carrots
- Asparagus
- Fried Rice

Salads

- Tossed Garden Salad with Vegetables and choice of two dressings
- Caesar Salad
- Greek Salad with Feta Cheese and Herb Vinaigrette
- Potato Salad
- Coleslaw
- Greek Pasta Salad
- Mediterranean Quinoa Salad
- Broccoli Salad with Red Grapes
- Black Bean, Rice and Veggie Salad
- Egg Noodles
- Indian Barley Pilaf
- Cornbread Dressing
- Baked Beans
- Whole Green Beans
- Fresh Vegetable Medley
- Roasted Fresh Vegetables
- Corn
- Sugar Snap Peas
- Glazed Baby Carrots
- Asparagus
- Fried Rice

Buffet Desserts

From our on-campus Bakeshop

Choose two to add to any Lunch and Dinner Buffet for $2.00 per person.

- Fruit Pie (apple, peach, cherry, blueberry or fruits of the forest)
  Ask about Vegan pies!
- Fruit Cobbler or Crisp, served warm with whipped cream
- Assorted Brownies
- Fresh Baked Cookies
- Assorted Chef Choice Petit Fours
- Chocolate Mousse
- BostonCream Pie
- Bread Pudding
- Rice Krispie Treats
- Chocolate or Pumpkin Whoopie Pies
- Gourmet Cupcakes

*some of these items may contain nuts
Lunch on the Go

(Packed in bulk or compostable boxes)

**Piñon Boxed Lunch**

See catering coordinator for price

Includes choice of one sandwich (GF Bread Available Upon Request):

- Turkey and Provolone
- Ham and Swiss
- Roast Beef and Cheddar
- Roasted Red Pepper Hummus Wrap

Seasonal Fruit

Bag of Chips

Condiments: Lettuce, Tomato, Mustard and Mayonnaise

Two Milk Chocolate Chunk Cookies

**Presidential Boxed Lunch**

See catering coordinator for price

Includes choice of one sandwich (GF Bread Available Upon Request):

- Tarragon Chicken Salad on Croissant
- Italian Sub on Foccacia
- Ramwich (Ham, Turkey, Provolone on Hoagie)
- Grilled Portobello Sandwich on a Kaiser Roll with Pesto Spread

Frito Lay Kettle Chips

Traditional Pasta Salad

Seasonal Fruit

Condiments: Lettuce, Tomato, Mustard and Mayonnaise

Two Gourmet Salted Caramel Brownie

**Vegan Chocolate Chunk Cookie** (available upon request)

Water or Bottled Coca-Cola Products
# Pizzas

16” pizza made to order, cut into eight slices

<table>
<thead>
<tr>
<th>Cheese</th>
<th>$10.45</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Topping</td>
<td>$11.75</td>
</tr>
</tbody>
</table>

## Additional Toppings (additional cost of $1.25 each)

- Pepperoni
- Sausage
- Hamburger
- Canadian Bacon
- Chicken
- Bacon
- Mushrooms
- Onions
- Peppers
- Black Olives
- Pineapple
- Jalapeño
- Artichokes
- Banana Peppers

## 16” Specialty Pizzas (additional cost of $16.55 per pizza)

- White Pizza with Chicken and Bacon
- Cajun Chicken and Sausage
- Meat Lovers
- Margarita (fresh tomatoes and basil)
- Veggie Supreme
# Party Platters

<table>
<thead>
<tr>
<th>Platter</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mediterranean Antipasto Platter</strong></td>
<td>$4.75 per person</td>
</tr>
<tr>
<td>Roasted Red Pepper Hummus</td>
<td></td>
</tr>
<tr>
<td>Carrot and Celery Sticks</td>
<td></td>
</tr>
<tr>
<td>Salami, Pepperoni</td>
<td></td>
</tr>
<tr>
<td>Marinated Mozzarella and Artichokes</td>
<td></td>
</tr>
<tr>
<td>Olives and Balsamic Grilled Zucchini</td>
<td></td>
</tr>
<tr>
<td>Served with Garlic Crostini</td>
<td></td>
</tr>
<tr>
<td><strong>Wing Platter</strong></td>
<td>$3.10 per person</td>
</tr>
<tr>
<td>(served hot)</td>
<td></td>
</tr>
<tr>
<td>Buffalo, Ranch and Boneless Wings</td>
<td></td>
</tr>
<tr>
<td>Served with Ranch and Bleu Cheese Dressing</td>
<td></td>
</tr>
<tr>
<td>Carrots and Celery Sticks</td>
<td></td>
</tr>
<tr>
<td>(3 wings per person)</td>
<td></td>
</tr>
<tr>
<td><strong>Assorted Cheese Platter with Crackers</strong></td>
<td>$4.50 per person</td>
</tr>
<tr>
<td>(Ask about GF crackers)</td>
<td></td>
</tr>
<tr>
<td>Brie, Cheddar, Swiss and Pepperjack</td>
<td></td>
</tr>
<tr>
<td><strong>Seasonal Fresh Fruit Platter</strong></td>
<td>$4.20 per person</td>
</tr>
<tr>
<td><strong>Seasonal Vegetable Crudites with Ranch Dip</strong></td>
<td>$3.80 per person</td>
</tr>
<tr>
<td><strong>Seasonal Fresh Fruit and Cheese Platter with Crackers</strong></td>
<td>$4.50 per person</td>
</tr>
</tbody>
</table>
Party Platters (continued)

**Deli Meat and Cheese Platter**  
$5.80 per person

- Sliced Turkey, Ham, Salami and Chicken Salad
- Provolone, Cheddar, American and Swiss Cheese
- Lettuce, Tomato, Pickles and Condiments
- White, Oatmeal and Wheat Bread, Multi-grain Kaisers, Mini Slider Buns

**Sushi Platter**  
$6.35 per person

*Choice of 3 Rolls (8 Pieces per person)*
- Spicy Tuna Roll
- California Roll
- Spicy California Roll
- Salmon Roll
- Cucumber Roll
- Avocado Roll
- Served with Soy Sauce, Wasabi and Pickled Ginger
## Appetizers

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chicken Wings</strong></td>
<td>$10.30 per dozen</td>
</tr>
<tr>
<td>Teriyaki, Ranch or Buffalo with Ranch or Bleu Cheese Dressing</td>
<td></td>
</tr>
<tr>
<td><strong>Mini Vegetable Spring Rolls</strong></td>
<td>$9.50 per dozen</td>
</tr>
<tr>
<td>With Sweet &amp; Sour Sauce and Hot Mustard Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Cocktail Meatballs</strong></td>
<td>$8.75 per dozen</td>
</tr>
<tr>
<td>Barbecue, Swedish or Teriyaki</td>
<td></td>
</tr>
<tr>
<td><strong>Jalapeño Poppers</strong></td>
<td>$12.35 per dozen</td>
</tr>
<tr>
<td>With Strawberry-Chipotle Dipping Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Tempura Chicken Bites</strong></td>
<td>$10.30 per dozen</td>
</tr>
<tr>
<td>With Honey Mustard &amp; Sweet Chili Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Mini Vegetable Spring Rolls</strong></td>
<td>$9.50 per dozen</td>
</tr>
<tr>
<td>With Sweet &amp; Sour Sauce and Hot Mustard Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Pepperoni Rolls</strong></td>
<td>$13.40 per dozen</td>
</tr>
<tr>
<td>Teriyaki, Ranch or Buffalo with Ranch or Bleu Cheese Dressing</td>
<td></td>
</tr>
<tr>
<td><strong>Spinach Artichoke Cheese Dip, served hot</strong></td>
<td>$2.30 per person</td>
</tr>
<tr>
<td>With Toasted French Bread</td>
<td></td>
</tr>
<tr>
<td><strong>Chicken or Spicy Vegetable Potstickers</strong></td>
<td>$13.40 per dozen</td>
</tr>
<tr>
<td>With Ginger-Soy Dipping Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Bruschetta</strong></td>
<td>$6.20 per dozen</td>
</tr>
<tr>
<td>Fresh Tomato and Basil Topping on Garlic Crostini</td>
<td></td>
</tr>
</tbody>
</table>
### Appetizers (continued)

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chicken Satay</strong></td>
<td>$22.00 per dozen</td>
</tr>
<tr>
<td>Marinated and Grilled Skewers with Spicy Cashew Dipping Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Potato Skins</strong></td>
<td>$8.95 per dozen</td>
</tr>
<tr>
<td>Potato Skins topped with cheddar cheese and bacon with sour cream</td>
<td></td>
</tr>
<tr>
<td><strong>Sliders</strong></td>
<td>$21.95 per dozen</td>
</tr>
<tr>
<td>Choice of: BBQ Pork garnished with coleslaw, Breaded Buffalo Chicken, Hamburgers and Cheeseburgers</td>
<td></td>
</tr>
<tr>
<td>Item</td>
<td>Price</td>
</tr>
<tr>
<td>----------------------------------------------------------------------</td>
<td>----------------</td>
</tr>
<tr>
<td>Fresh Baked Cookies</td>
<td>$10.30 per dozen</td>
</tr>
<tr>
<td>Brownies and Bars</td>
<td>$9.90 per dozen</td>
</tr>
<tr>
<td>Rice Krispie Squares (Plain and Frosted)</td>
<td>$9.90 per dozen</td>
</tr>
<tr>
<td>Whoopie Pies</td>
<td>$12.35 per dozen</td>
</tr>
<tr>
<td>Gourmet Cupcakes</td>
<td>$21.60 per dozen</td>
</tr>
<tr>
<td>Birthday Layer Cakes</td>
<td>$28.85 each</td>
</tr>
<tr>
<td>Sheet Cake (custom decorated)</td>
<td>$72.00 each</td>
</tr>
<tr>
<td>Half Sheet Cake (custom decorated)</td>
<td>$46.35 each</td>
</tr>
<tr>
<td>Layer Cake</td>
<td>$28.80 each</td>
</tr>
<tr>
<td>5” Individual Special Occasion Cake</td>
<td>$13.90 each</td>
</tr>
</tbody>
</table>

*may contain nuts.
Cheesecake Bars $11.90 per dozen
Chocolate, Vanilla and Marble (serves 16)

Hand Pies $.99 each

Cake Pops $9.90 per dozen
(Brownie, Strawberry, Mint Chocolate, German Chocolate)

Ice Cream Social $4.35 per person
(50 person minimum; for groups less than 50, add $1.50 per person)
Vanilla, Chocolate and Strawberry Ice Cream
Sauces: Chocolate, Caramel, Strawberry and Marshmallow
Toppings: Whipped Topping, Sprinkles, Oreo Cookie Crumbs, Nuts

Gelato Options
Upgrade to fresh, homemade Gelato for an additional $1.25 per person
Please inquire about available flavors (could contain nuts)

Cookie Decorating $5.99 per person
Sugar Cookies
Buttercream Frosting
Rainbow + Chocolate Sprinkles
Chocolate Chips

Upgrade to Cupcakes
$2.00 per person
Chocolate Fountains

Are you looking for a creative way to add fun and elegance to your next event? Chocolate fountains can entertain and serve your guests for the entire duration of your party. Always conversation starters, they add a unique presentation element that tantalizes the senses, and are as fun to watch as they are to eat.

*Note: For inside use only. Chocolate fountains are not suitable for open air venues. *Recommended chocolate amount: 10 pounds per 75 guests

Three-Tiered Gourmet Chocolate Fountain $175.00

Serves up to 50 guests
Up to three hours running time
Attendant provided to set up fountain and keep area clean during your event
Includes 7.5 pounds of Chocolate*, Marshmallows ◦, Strawberries ◦, ◦, Pretzels ◦ and bamboo skewers

Add Additional Chocolate $30.00 per 7.5 pounds

Want To Add Additional Dipping Items?

Package One $1.50 per person

Apple Wedges ◦
Seasonal Fresh Fruit Cubes ◦
Pound Cake Cubes ◦

Package Two $2.00 per person

Apple Wedges ◦
Seasonal Fresh Fruit Cubes ◦
Pound Cake Cubes ◦
Rice Krispie Treat Cubes ◦
Mini Doughnuts ◦
Biscotti ◦
# Beverage Pricing

One gallon serves 15 to 20 people.

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Bean Cycle Coffee</strong></td>
<td>$14.50 per gallon</td>
</tr>
<tr>
<td><strong>Celestial Tea Bags with Hot Water</strong></td>
<td>$11.35 per gallon</td>
</tr>
<tr>
<td><strong>Regular and Herbal Assortment</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Hot Chocolate with Mini Marshmallows</strong></td>
<td>$13.00 per gallon</td>
</tr>
<tr>
<td><strong>Iced Tea</strong></td>
<td>$12.35 per gallon</td>
</tr>
<tr>
<td><strong>Lemonade</strong></td>
<td>$21.60 per dozen</td>
</tr>
<tr>
<td><strong>Fruit Punch</strong></td>
<td>$12.35 per gallon</td>
</tr>
<tr>
<td><strong>Fruit Juices</strong></td>
<td>$12.35 per gallon</td>
</tr>
<tr>
<td><strong>Apple, Orange, Cranberry, Grape</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Assorted Bottled Coca-Cola Products</strong></td>
<td>$1.75 each</td>
</tr>
<tr>
<td><strong>Bottled Water (20 oz.)</strong></td>
<td>$1.75 each</td>
</tr>
</tbody>
</table>
## Beverage Pricing (continued)

One gallon serves 15 to 20 people.

### Water Set Up

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>$11.00 per ten gallons</td>
<td></td>
</tr>
<tr>
<td>With 100 Paper Cups</td>
<td></td>
</tr>
<tr>
<td>Spa Water upgrade for an additional $1.00 per gallon</td>
<td></td>
</tr>
</tbody>
</table>

### Milk 2%

- **Price**: $9.90 per gallon

### Cider (Seasonal)

- **Price**: See coordinator for price

## Linens

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Table Skirting</strong></td>
<td><strong>$17.00 per table</strong></td>
</tr>
<tr>
<td><strong>Dinner Napkins</strong></td>
<td><strong>$0.30 each</strong></td>
</tr>
<tr>
<td><strong>Tablecloths (85” rounds, 10 ft. rectangle, 54” square)</strong></td>
<td><strong>$4.50 each</strong></td>
</tr>
<tr>
<td><strong>Podium Rental</strong></td>
<td><strong>$20.00</strong></td>
</tr>
</tbody>
</table>

One gallon serves 15 to 20 people.