

Catering



HOUSING & DINING SERVICES
COLORADO STATE UNIVERSITY

The

EXPRESS
MENU

2024

ABOUT US



HDS_RDSCatering@mail.colostate.edu



(970) 491-7710



@CateringByHDS

- Placing orders through Catering by HDS supports on-campus student employment initiatives. Over 97% of our operations are staffed by student employees working towards a degree through Colorado State University. We also partner with the Hospitality and Event Management Department to provide upper division course credit to students within the major.
- Our food is produced out of the Central Production Kitchen located in Edwards Hall at 900 W. Pitkin St. and our offices are in the back of Ingersoll Hall at 1000 W. Pitkin St.
- We partner with The SLiCE Office and Rams Against Hunger to help reduce food waste and host the Ram Food Recovery program to feed the campus community that suffers from food insecurity.
- We pledge to be responsible stewards, involving both guests and staff in CSU's Principles of Community and sustainability efforts.
- Our Executive Chef is available to meet with you and customize a sustainable menu for your event.

Catering by HDS is proud to partner with local and small business vendors to provide sustainable options. Items marked with the image below are local offerings. We understand our guests' desire to contribute positively to the planet, and we recognize the challenges of leading busy lives. Therefore, our chefs and managers work diligently behind the scenes, handling tasks that range from sourcing local products to composting food waste. This dedication aligns with CSU's sustainability goals.

For more information, visit our website :
<https://eatwell.colostate.edu/earth-friendly-eats/>





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GUARANTEES & CANCELLATIONS

- The Express menu provides individually packaged items and plattered options with utensils and other disposables delivered right to your meeting space, making it an excellent choice for events where no staff is needed on site.
- This sustainable option combines recyclable and compostable materials making clean-up for your event easy.
- Catering orders can be placed as early as possible, and final numbers are due 4 business days prior to the first day of your event. This order will be considered a minimum guarantee and must include menu selections, attendee count, and dietary needs.
- Events cancelled within 48 hours of the event may be billed in full.
- Organizer(s) or client(s) accept responsibility for additional charges when cancelling orders, such as, non-refundable deposits on rental items and non-returnable special order foods.
- By ordering from Catering by HDS, you acknowledge and agree to abide by our policies.





PRICING GUIDELINES

- The prices are valid through December 2024, and do not include any applicable sales tax. All prices and menu selections are subject to change.
- Prices reflect picking up orders at the Edwards Event Center loading dock. Work with the Catering Coordinator to determine drop off availability and applicable charges.
- Main Campus Catering Fees start at \$35 per catering and will be subject to increase depending on type of event, amount of equipment needed, and distance from the Edwards Kitchen.
 - In accordance with CSU sustainability efforts, catering Events located in the Edwards Event Center or the Ingersoll Event Center will not incur the Main Campus Catering Fee as they are considered on-site events.
- The cost of renting special equipment (Coolers, Cam GoBoxes, table linens, etc.) will be included in the final bill and must be returned to the Edwards Back Dock by 1:00pm the next day, unless prior arrangements are made with Catering Coordinator.

Contact your Event Manager for all other non-food related event logistics, which includes room reservations, audio-visual needs, and/or tables for seating during outdoor events



SAFETY REGULATIONS

- No outside food and beverages may be brought into catered spaces without the permission of Catering.
- Catering does not assume responsibility for lost or damaged merchandise or any articles left at the premises. Loss or damage to CSU property during an event will be added to the final bill.
- During severe weather events, Catering reserves the right to stop catered events for the safety of guests and employees.
- We place great importance on both the quality of our food and the safety of our customers. Therefore, for items that are either delivered or picked up, we recommend immediate consumption. If you have purchased food in advance for later consumption, please ensure that it is stored at the appropriate temperatures until you are ready to enjoy it.
- We are not able to guarantee the food safety after drop off or pick up.
- The intent of the guidance is to provide the best practices for the prevention of biological, physical, and chemical contamination as well as the growth of harmful bacteria and/or formation of toxins within the food being transported.



ALLERGEN INFORMATION

- Please be aware that Catering by HDS handles and prepares egg, milk, wheat, shellfish, fish, soy, peanut, tree nut products, and other potential allergens in our facilities. Although Catering by HDS does serve foods that are gluten-free, we are not a 100% gluten-free establishment.
- Each item that is Vegan-Friendly is marked with (V) and items that are Gluten-Friendly are marked with (GF)
- Catering by HDS 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.

Our catering facility comprehensively handles various foods and we are not gluten-free, nut free, etc. We offer gluten friendly or any other allergen “friendly” options. If you or one of your conference attendees has a food allergy, celiac disease, or other medically necessary dietary needs, please contact your Event Manager to inform the Catering Coordinator as soon as possible to make necessary accommodations.

SEMINAR SNACK SELECTION

ELEVATE YOUR PROFESSIONAL MEETINGS WITH OUR
THOUGHTFULLY CURATED SNACK PACKAGES

*A MINIMUM ORDER OF 12 GUESTS IS NECESSARY, AND THE
HOT BEVERAGE DISPENSERS ARE DESIGNED TO MAINTAIN
THE TEMPERATURE FOR UP TO 2 HOURS.*

RAM CONTINENTAL


\$14 PER PERSON

**VEGAN AND GLUTEN-FREE OPTIONS AVAILABLE UPON
REQUEST*

Seasonal Fresh Fruit Platter (V, GF)

Gib's Bagels (V) & Cream Cheese* 

Organic Hand-Harvested Dazbog Coffee 

Organic Teatulia Hot Tea Assortment 

MID-MORNING BREAK

\$11 PER PERSON

**VEGAN AND GLUTEN-FREE OPTIONS AVAILABLE UPON
REQUEST*

Whole Fruits

Assorted Baked Breakfast Items*

Organic Hand-Harvested Dazbog Coffee 

Organic Teatulia Hot Tea Assortment 

LIGHT SNACK

\$12.50 PER PERSON

Vanilla Yogurt with Toppings (GF)

- Granola, Craisins, Walnuts,
Sunflower Seeds & Honey

Seasonal Fruit Platter

Assorted Granola Bars

Organic Hand-Harvested Dazbog Coffee 

Organic Teatulia Hot Tea Assortment 

MID-DAY

\$11 PER PERSON

Hummus with Pita Chips (V)

Vegetable Tray with Ranch Dip (GF)

Assorted Coca-Cola Products

THE Bakery AT CSU

COLOSSAL CROISSANTS

\$4.50 EACH

Butter, Chocolate, or Ham & Swiss

HAND-CRAFTED CINNAMON ROLLS

\$30 PER DOZEN

JUMBO MUFFINS

\$22 PER DOZEN

(VEGAN AND GLUTEN-FREE AVAILABLE UPON REQUEST)

MINI DANISH & BREAKFAST PASTRIES

\$18 PER DOZEN

(VEGAN AND GLUTEN-FREE AVAILABLE UPON REQUEST)

GIB'S N.Y. BAGELS



\$32 PER DOZEN

(VEGAN AND GLUTEN-FREE AVAILABLE UPON REQUEST)

Gib's N.Y. Bagels (V)

Flavored Cream Cheese (GF)

ASSORTED FRESH BAKED COOKIES

\$40 PER 2 DOZEN

FRESH BAKED GF COOKIES

\$40 PER 2 DOZEN

RICE KRISPIES SQUARES (GF)

\$40 PER 2 DOZEN

TRIPLE CHOCOLATE BROWNIES

\$44 PER 2 DOZEN

SUCCULENT CHOCOLATE-COVERED
STRAWBERRIES

\$47 PER DOZEN



À LA CARTE

BREAKFAST BOOSTS

HANDMADE BACON & EGG BURRITO



\$5.50 EACH

HANDMADE POTATO & EGG BURRITO



\$5.50 EACH

WHOLE FRUIT

\$1.50 EACH

YOGURT PARFAIT

\$3.50 EACH

ALL-DAY SNACKS

MINI PRETZELS (V)

\$3 PER PERSON

TORTILLA CHIPS WITH DIP

\$4 PER PERSON

Choice of Dip:

- Guacamole
- Salsa
- Queso

POPCORN

\$3 PER PERSON

CHEX MIX (V)

\$2.50 PER PERSON

HUMMUS & PITA CHIPS (V)

\$3 PER PERSON

BOULDER VALLEY KETTLE CHIPS (V, GF)



\$3 PER PERSON

RANCH DIP

\$2.50 PER PERSON



INSPIRED BUFFETS

PRICING REFLECTS A MINIMUM OF 12 GUESTS

COLLABORATE WITH YOUR CATERING COORDINATOR
TO DESIGN A CUSTOMIZED HOT BUFFET DROP OFF
MENU TO FIT YOUR NEEDS

BOAR'S HEAD DELICATESSEN



\$18 PER PERSON

**Vegan & Gluten-free options available upon request*

Half-Sandwiches with Meats and Cheeses sliced daily on Assorted Breads & Wraps:
(choose three)

- Boar's Head Featured Turkey Selection on Telera
- Boar's Head SmokeMaster Black Forest Ham and Cheddar on Telera
- Cranberry Chicken Salad Sandwich
- Hand Crafted Hummus Wraps (V)

Choice of Sides (select two):

- Mediterranean Pasta Salad
- Deluxe Garden Salad with Ranch & Vinaigrette
- Fruit Salad
- Potato Chips (V, GF)

Condiments

- Mustard, Mayonnaise, Pickle Spears

Dessert:

- Fresh Baked Cookies

Teatulia Organic Iced Tea



Lemonade



Boar's Head



PACKED MEALS

FOR GROUPS OF 25 OR MORE, CHOICE OF 3 OPTIONS
FOR GROUPS OF LESS THAN 25, CHOICE OF 2 OPTIONS

BREAKFAST BAGS

\$11 PER PERSON

**Vegan or Gluten-free burritos available upon request*

Handmade Bacon & Egg Burrito*

Handmade Potato & Egg Burrito*

Stuffed Ham & Swiss Croissant

Chocolate Croissants



Bags also include:

Whole Fruit

Granola Bar

BOAR'S HEAD LUNCH BAGS

\$13 PER PERSON

**Gluten-free bread and vegan salad options available upon request*

Italian Focaccia*

- Boars Head Ham, Genoa, Pepperoni, Provolone, Lettuce, Tomato, and Pesto Mayo on Focaccia

Pesto Turkey*

- Boars Head Smoked Turkey, Provolone, Lettuce, Tomato, and Pesto Mayo on Sourdough

Southwest Turkey Club*

- Boars Head Smoked Turkey, Pepper Jack Cheese, Lettuce, Tomato, and Chipotle Mayo on Telera Roll

Cranberry Chicken Salad

- Cranberry Chicken Salad with Lettuce and Tomato on a Fresh Baked Croissant

Turkey Guacamole Wrap*

- Boars Head Smoked Turkey, Guacamole, Pepper Jack Cheese, Lettuce, and Tomato in a Whole Wheat Tortilla

Chicken ABLT Wrap *

- Grilled Chicken Breast, Avocado, Romaine Lettuce, Tomato, Applewood Smoked Bacon, and Ranch on a Whole Wheat Tortilla

Grilled Vegetables Hummus Wrap*

- Housemade Hummus, Grilled Zucchini, Squash, Red Onion, Red Peppers, Lettuce, and Tomato in a Whole Wheat Tortilla

Seasonal Vegetarian Option*

- Work with Catering by HDS for the seasonal option.

Bags also include:

Boulder Valley Chips

Decadent Chocolate Brownie

(Vegan and Gluten-free desserts available)



Boar's Head



SAVORY RECEPTION PLATTERS

COLLABORATE WITH YOUR CATERING COORDINATOR TO
DESIGN A CUSTOMIZED HOT HORS D'OEUVRES DROP OFF
MENU TO FIT YOUR NEEDS

CHEESE AND CRACKERS WITH GRAPES \$72 PER 12 PEOPLE

(Gluten-free Crackers available on request)

FRESH TOMATO & BASIL
BRUSCHETTA KIT \$65 PER 50 COUNT

Toasted Crostinis

Tomato and Basil Bruschetta topping served from a bowl

CRUDITES WITH HUMMUS \$55 PER 12 PEOPLE

ANTIPASTO PLATTER \$85 PER 12 PEOPLE

SUMMIT FRESH FRUIT PLATTER \$55 PER 12 PEOPLE

HUMMUS AND PITA CHIPS \$40 PER 12 PEOPLE

TURKEY CRANBERRY
PINWHEEL PLATTER \$48 PER 12 PEOPLE

BRIOCHE SLIDER PLATTER \$45 PER 12 SLIDERS

Choice of 1 flavor per platter:

- Cranberry Chicken Salad
- Ham, Brie, Fig Jam
- Plant-Based Curry Chicken (V)

HOUSE-MADE-TO-ORDER 16"
CHEESE PIZZA* \$18 EACH

**14" Scratch gluten-free crust is available upon request for \$3.00 more*

Work with your Catering Coordinator for toppings and prices



BEVERAGE PRICING

1 GALLON SERVES 15 GUESTS

PLEASE CONTACT HDS CATERING FOR PRICING ON
ALTERNATIVE DAIRY OPTIONS.

ORGANIC HAND-HARVESTED DAZBOG COFFEE



\$25 PER GALLON

Served with Assorted Sweeteners & Half & Half

ORGANIC TEATULIA HOT TEA



\$21 PER GALLON

An assortment of Teatulia Tea Flavors with Sweeteners & Honey

GOURMET HOT CHOCOLATE BAR

\$21 PER GALLON

Served with Petite Marshmallow Confections, Whipped Cream, Granulated Peppermint,
Rainbow Sprinkles, Decadent Dark Chocolate Shavings, & Powdered Chocolate Essence

BOTTLED WATER

\$2 EACH

ASSORTED COCA-COLA PRODUCTS

\$2 EACH

Sparkling Water on Request





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