

# Catering



HOUSING & DINING SERVICES  
COLORADO STATE UNIVERSITY

*The*  
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

- Catering orders are due 30 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.
- Confirmation of final menu selections and attendee counts are due to your Event Manager 14 days prior to your scheduled event. Any changes after the 14-day guarantee are subject to approval and additional charges may be applied.
- Events cancelled within 7-days 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

- Prices are valid through December, 2024. All prices and menu selections are subject to change.
- Final billing will be based on the guaranteed number or the number served, whichever is greater.
- There is no charge for children under 5 years. Children 5 and over will be charged full price.
- Linen tablecloths are provided for all buffet & beverage tables. Linens for guest dining tables are available at an additional cost.
- All Colorado State University Departments and recognized student groups are tax and gratuity exempt. Other organizations with tax exempt status are required to provide their tax identification number. Giving staff cash gratuity at the end of the event is at the customer's discretion. Gratuity and applicable sales tax will be added to all other groups. Contact your Catering Coordinator for the gratuity rate.

## **Buffet Service:**

- Prices quoted for self-service buffets are for one hour of service. For extended times, an additional charge of \$20 per 15 minutes per attendant will be added.
- Pricing reflects a minimum of 25 guests. For buffets with less than 25 guests, an additional \$3 per person will be incurred.
- Options ordered from this menu include on-site banquet staff to be present to replenish items and provide other support in relation to the catering service.



# PRICING GUIDELINES (CONTINUED)

- Catering by HDS offers a Budget-Friendly Express Menu that features individually packaged items as well as platters – with no staff needed on-site. Please reach out to the Catering Coordinator for this menu.
- In accordance with CSU sustainability efforts, catering food picked up at Edward's Event Center loading dock will not incur a catering charge. Please contact your Catering Coordinator to make arrangements.
- 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.
- 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.
- Off-Campus Catering fee starts at \$70. This will be subject to increase depending on the type of event, amount of equipment needed, and distance from the Edwards Kitchen.
- The cost of renting and transporting special equipment will be included in the final bill.
- Prices listed do not include any applicable sales tax.

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

- To comply with food safety regulations, all leftover foods remain property of CSU and may not be taken from the event. Leftover food is donated through the Ram Food Recovery Program to support members of the campus community who are experiencing food insecurity while also reducing food waste.
- No outside food and beverages may be brought into catered spaces without the permission of Catering by HDS.
- Catering by HDS does not assume responsibility for lost or damaged merchandise, or any articles left on the premises. Loss or damage to CSU property during an event will be added to the final bill.
- During severe weather events, Catering by HDS reserves the right to stop service of outdoor catered events for the safety of guests and employees.





# ALLERGEN INFORMATION

- Please be aware that Catering by HDS handles and prepares foods that contain egg, dairy, 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, and 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 25 GUESTS IS REQUIRED AND  
PRICING INCLUDES UP TO 2 HOURS OF SERVICE*

## RAM CONTINENTAL

\$15.00 PER PERSON

Seasonal Fresh Fruit Platter (V, GF)  
Gib's Bagels (V) & Cream Cheese 

Fruit Juices   
Organic Hand-Harvested Dazbog Coffee   
Organic Teatulia Hot Tea Assortment 

## MID-MORNING BREAK

\$12.00 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   
Ice Water

## LIGHT SNACK

\$13.50 PER PERSON

Vanilla Yogurt with Toppings (GF)  
• Granola, Cranberries, Walnuts,  
Sunflower Seeds & Honey  
Seasonal Fruit Platter  
Assorted Granola Bars

Organic Hand-Harvested Dazbog Coffee   
Organic Teatulia Hot Tea Assortment   
Ice Water

## MID-DAY

\$12.00 PER PERSON

Hummus with Pita Chips (V)  
Vegetable Tray with Ranch Dip (GF)

Assorted Coca-Cola Products  
Ice Water

## NATURE'S NECTAR BAR

\$16.00 PER PERSON

Vegan Smoothie Bowl (V, GF)  
Seasonal Fruit and Berries  
Toasted Coconut, Granola, Craisins, Honey

Infused Water  
Organic Teatulia Iced Tea 

# THE Bakery AT CSU

## COLOSSAL CROISSANTS

\$5.00 EACH

Butter  
Chocolate  
Ham & Swiss

## HAND-CRAFTED CINNAMON ROLLS \$32.00 PER DOZEN

## THE DONUT HAUS DOZEN



\$35.00 PER DOZEN

## JUMBO MUFFINS

\$24.00 PER DOZEN

(VEGAN AND GLUTEN-FREE AVAILABLE UPON REQUEST)

## MINI DANISH & BREAKFAST PASTRIES

\$20.00 PER DOZEN

(VEGAN AND GLUTEN-FREE AVAILABLE UPON REQUEST)

## GIB'S N.Y. BAGELS



\$36.00 PER DOZEN

Gib's N.Y. Bagels (V)  
Flavored Cream Cheese (GF)  
(Gluten-Free Bagels or Vegan Cream Cheese Available upon request)




# À LA CARTE

NO MINIMUM ORDER

## BREAKFAST BOOSTS

BISCUITS AND GRAVY \$3.00 PER PERSON

HANDMADE BACON & EGG BURRITO  \$7.00 EACH

HANDMADE POTATO & EGG BURRITO  \$7.00 EACH

WHOLE FRUIT \$2.00 EACH

YOGURT PARFAIT \$4.50 EACH

FRENCH TOAST \$4.00 PER PERSON

PANCAKES \$4.00 PER PERSON

WAFFLES \$4.00 PER PERSON


## ALL-DAY SNACKS

MINI PRETZELS (V) \$3.00 PER PERSON

TORTILLA CHIPS WITH DIP (V,GF) \$4.00 PER PERSON

Choice of Dip:

- Queso
- Guacamole
- Salsa

CORNZAPOPPIN POPCORN  STARTING AT \$3.00 PER PERSON

Work with Catering by HDS for flavors and pricing

CHEX MIX (V) \$2.50 PER PERSON

HUMMUS & PITA CHIPS (V) \$3.00 PER PERSON

BOULDER VALLEY KETTLE CHIPS \$3.00 PER PERSON

RANCH DIP \$2.50 PER PERSON





# INSPIRED BUFFETS

PRICING REFLECTS A MINIMUM OF 25 GUESTS, FOR 1 HOUR OF SERVICE. FOR BUFFETS WITH LESS THAN 25 GUESTS, AN ADDITIONAL \$3 PER PERSON WILL BE INCURRED

BOAR'S HEAD DELICATESSEN



\$20.00 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)
- Chef's Choice Soup

Condiments

- Mustard, Mayonnaise, and Pickle Spears

Dessert:

- Fresh Baked Cookies

Teatulia Organic Iced Tea



Lemonade



# Boar's Head



# INSPIRED BUFFETS (CONTINUED)

PRICING REFLECTS A MINIMUM OF 25 GUESTS, FOR  
1 HOUR OF SERVICE. FOR BUFFETS WITH LESS THAN  
25 GUESTS, AN ADDITIONAL \$3 PER PERSON WILL  
BE INCURRED

## WILD BASIN BUFFET

\$26.00 PER PERSON

*\*Vegan and Gluten Friendly options available upon request*

BBQ Pulled Pork Sandwiches

Brisket

Corn Bread Muffins

Baked Beans

Macaroni & Cheese

Potato Salad

Coleslaw (V, GF)

BBQ Sauce on the Side

Assorted Cookies and Brownies

*Loaded Macaroni and Cheese +\$3 per person*

Teatulia Organic Iced Tea



Lemonade



## RAM COUNTRY TACO BAR

\$22.00 PER PERSON

*\*Add Vegan Chorizo as a vegetarian option (+\$3 per person)*

Ram Country Chicken and Seasoned Beef

Corn Chips (V, GF)

Flour Tortillas (V)

Spanish Rice (V, GF)

Refried Beans (V, GF)

Assorted Condiments:

Lettuce, Tomato, Cheese, Sour Cream, Pico de Gallo

Assorted Cookies and Brownies

*Guacamole and Queso +\$3 per person*

Teatulia Organic Iced Tea



Lemonade





# INSPIRED BUFFETS (CONTINUED)

PRICING REFLECTS A MINIMUM OF 25 GUESTS.  
FOR BUFFETS WITH LESS THAN 25 GUESTS, AN  
ADDITIONAL \$3 PER PERSON WILL BE INCURRED

## TOP BUN BURGER BAR

\$24.00 PER PERSON

*\*Gluten-free Bread available upon request*

*\*Work with Catering by HDS for amounts of Vegan Patties*

Hamburgers

Chicken Breast

Sides:

- Deluxe Garden Salad with Ranch & Vinaigrette
- Potato Chips (V, GF)
- Seasonal Melon

Assorted Condiments: Assorted Cheese, Lettuce, Tomato, Onion, Pickle

Assorted Cookies and Brownies

*\*Gourmet Burgers with Bacon and Grilled Onions +\$4 per person*

Teatulia Organic Iced Tea



Ice Water

## THE MEZZE MIX

\$28.00 PER PERSON

*\*Add Falafel for \$3 per person*

Athens' Salad (V, GF)

Chicken Souvlaki

Mediterranean Marinated Tofu (V)

Grilled Marinated Veggies (V)

Pita Bites

Spanakorizo (GF)

Seasonal Fruit

Assorted Condiments:

Tzatziki Sauce, Hummus, Diced Cucumbers, Shredded Lettuce, Diced Tomatoes

Assorted Cookies and Brownies

Infused Water

Lemonade





# INSPIRED BUFFETS (CONTINUED)

PRICING REFLECTS A MINIMUM OF 25 GUESTS.  
FOR BUFFETS WITH LESS THAN 25 GUESTS, AN  
ADDITIONAL \$3 PER PERSON WILL BE INCURRED

## BENTO BOX BUFFET

\$24.00 PER PERSON

Teriyaki Chicken Thigh  
Teriyaki Tofu (V)  
Stir Fry of Bok Choy, Carrots, Broccoli, and Snow Peas  
Jasmine Rice (V, GF)  
Veggie Spring Rolls (GF)  
Teriyaki Sauce  
Siracha & Sweet Chili

Teatulia Organic Iced Tea  
Ice Water



*\*Add Salmon +\$3 per person*

## THE AGGIE BUFFET

\$17.00 PER PERSON

Choice of Breakfast Meats: (select two)

- Bacon
- Sausage
- Veggie Sausage Patties (V)

Scrambled Eggs (GF)

Breakfast Potatoes (GF)

Seasonal Fresh Fruit Platter

Mini Baked Breakfast Items

*(Vegan and Gluten-free options available upon request)*

Fruit Juices



Organic Hand-Harvested Dazbog Coffee



Organic Teatulia Hot Tea Assortment



BUFFET SERVICE  
GREATER THAN 1 HOUR

\$20.00 PER 15 MINUTES  
PER SERVER

Buffets are quoted for a maximum of 1 hour of service, any additional time will be charged at \$20 per 15 minutes, per attendant. Please work with Catering by HDS to determine the number of attendants.



# CAMPUS CRAVINGS

STUDENT APPROVED SELECTIONS

PRICING REFLECTS A MINIMUM OF 25 GUESTS.  
FOR BUFFETS WITH LESS THAN 25 GUESTS, AN  
ADDITIONAL \$3 PER PERSON WILL BE INCURRED

## STUDY BREAK

\$14.00 PER PERSON

Clif Bars  
Chips and Queso  
Pretzel Bites with Beer Cheese and Mustard  
Kettle Chips and Dip

Fruit Juice  
Ice Water



## RAM COUNTRY STREET "TACHOS"

\$17.00 PER PERSON

*\*Add Vegan Chorizo as a vegetarian option (+\$3 per person)*

Seasoned Chicken & Ram Country Beef  
Corn Chips (V, GF)  
Flour Tortillas (V)  
Assorted Condiments:  
Lettuce, Tomato, Cheese, Sour Cream, Pico de Gallo,  
Lime Wedges, Onions

Teatulia Organic Iced Tea  
Lemonade



*Guacamole and Queso +\$3 per person*

## LOADED MAC & CHEESE BAR

\$16.00 PER PERSON

*\*Make the buffet Vegan and Gluten Friendly for +\$2 per person*

Pasta  
Mac & Cheese Sauce  
Grilled Chicken Strips  
Bacon Bits  
French Fried Onions  
Fresh Steamed Broccoli  
Cauliflower  
Shredded Cheddar Jack Cheese

Ice Water  
Lemonade





# CAMPUS CRAVINGS (CONTINUED)

STUDENT APPROVED SELECTIONS

## SLIDER BAR

\$18.00 PER PERSON

Choice of 2 Sliders Served with Ram Sauce:

- Cheeseburger Sliders
  - Cheddar Cheese, Shredded Lettuce, Tomato, Onion
- BBQ Pulled Pork
  - Shredded Lettuce, Tomato, Pickle, BBQ Sauce
- Vegetarian Garden Slider
  - Shredded Lettuce, Tomato, Onion
- Cuban Slider
  - Slow Braised Pork Shoulder, Boars Head Smoke Master Ham, Dijon Mustard, Sweet Butter Pickles
- Beef Meatball Slider
  - Marinara Sauce, Parmesan Cheese

Sides:

- Deluxe Garden Salad served with Ranch and Vinaigrette
- Boulder Potato Chips

Ice Water

Lemonade 

## LITTLE ITALY

\$18.00 PER PERSON

Penne Pasta

Choice of Two Proteins:

- Beef Meatballs
- Grilled Chicken Strips
- Plant-Based Chicken

Broccoli

Marinara Sauce

Pesto Alfredo Sauce

Garlic Bread

Deluxe Garden Salad with Ranch and Vinaigrette

Teatulia Iced Tea

Lemonade







# THINKING OUT OF THE BOX

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

## SAVORY BREAKFAST BOX SERVICE \$14.00 PER PERSON

Handmade Bacon & Egg Burrito\*  
Handmade Potato & Egg Burrito\*  
Stuffed Ham & Swiss Croissant  
Chocolate Croissants



Boxes also include:  
Whole Fruit  
Granola Bar  
Bottled Orange Juice

## BOAR'S HEAD LUNCH BOX SERVICE \$17.00 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 in 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.

Boxes also include:

Boulder Valley Kettle Chips

Whole Fruit

Galactic Brownie

*(Vegan and gluten-free desserts available)*

Assorted Coca-Cola Products or Bottled Water



# Boar's Head





# PIZZERIA

HOUSE-MADE-TO-ORDER  
16" CHEESE PIZZA SERVICE

\$20.00 EACH

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

## ADD ADDITIONAL TOPPINGS

\$2.00 Each:

Pepperoni  
Sausage  
Diced Ham  
Chicken  
Bacon  
Cream Cheese

\$1.50 Each:

Onions  
Peppers  
Black Olives  
Fresh Tomatoes  
Pepperoncini  
Basil  
Mushrooms

PIZZA ROLLS

\$100.00 PER 50 COUNT

Hand prepared from The Bakery @ CSU includes Pepperoni or Vegetarian options served with Marinara and Ranch

CANNOLIS

\$22.00 PER DOZEN



# HORS D'OEUVRES

## CHARCUTERIE BOARD

\$425.00 PER 25 PEOPLE

Italian Meats & Cheese

Jams

Seasonal Fruits/Berries

*(Gluten-free Crackers available on request)*

## ASSORTED DOMESTIC CHEESE DISPLAY WITH FRUIT GARNISH

\$300.00 PER 25 PEOPLE

## CRUDITES WITH RANCH OR TZATZIKI \$225.00 PER 25 PEOPLE

Substitute house-made hummus (V, GF) for +\$3.00 per person

## SUMMIT FRESH FRUIT PLATTER

\$250.00 PER 25 PEOPLE

## CHICKEN WINGS BONE-IN OR BONELESS

\$120.00 PER 50 COUNT

Choice of Buffalo, BBQ, or Garlic-Parmesan Sauces per 50 wings

Served with Ranch & Gorgonzola Dressings, Carrots, & Celery Sticks

## POTSTICKERS

\$120.00 PER 50 COUNT

Choice of Vegetarian or Pork Potstickers

Paired with Ginger-Soy Dipping Sauce

## FRESH TOMATO & BASIL BRUSCHETTA

\$90.00 PER 50 COUNT

Served atop Toasted Crostinis

## SPINACH ARTICHOKE CHEESE DIP

\$95.00 PER 50 COUNT

With Toasted French Bread

\*Add Vegetable Platter +\$20 (V, GF)

## SWEDISH MEATBALLS

\$90.00 PER 50 COUNT



## À LA CARTE DESSERTS

SIGNATURE SEASONAL JUMBO COOKIE \$4.00 PER PERSON

ASSORTED HOUSE-BAKED COOKIES \$20.00 PER DOZEN

GALACTIC BROWNIES \$28.00 PER DOZEN

LEMON BAR \$28.00 PER DOZEN

RICE KRISPIES SQUARES (GF) \$20.00 PER DOZEN

GOURMET CUPCAKES STARTING AT \$36.00 PER DOZEN

Work with Catering by HDS for decorations, colors, words, etc.

SEASONAL CHEESECAKE BITES (GF) \$28.00 PER DOZEN

CREAM PUFFS \$36.00 PER DOZEN

### MINIMUM OF 25 PEOPLE FOR THE FOLLOWING DESSERTS:

\*Plated Desserts with Garnish +\$2 per person

KEY LIME TART \$4.00 PER PERSON

TIRAMISU \$4.00 PER PERSON

FLOURLESS CHOCOLATE CAKE (GF) \$4.00 PER PERSON

CARROT CAKE \$4.00 PER PERSON

BERRY COULIS CHEESECAKE \$4.00 PER PERSON

SEASONAL CHEF'S CHOICE

Work with Catering by HDS for selection and prices



# BEVERAGE PRICING

1 GALLON SERVES 15 GUESTS  
PRICING IS INCLUSIVE OF 2 HOURS OF SERVICE, FOR  
BEVERAGE SERVICES GREATER THAN 2 HOURS,  
PLEASE CONTACT HDS CATERING FOR PRICING ON  
ALTERNATIVE DAIRY OPTIONS.

## ORGANIC HAND-HARVESTED DZBOG COFFEE SERVICE



\$26.00 PER GALLON

Served with Assorted Sweeteners & Half & Half

## ORGANIC TEATULIA HOT TEA SERVICE



\$22.00 PER GALLON

An assortment of Teatulia Tea Flavors with Sweeteners & Honey

## GOURMET HOT CHOCOLATE BAR

\$22.00 PER GALLON

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

## TEATULIA ORGANIC ICED TEA SERVICE



\$21.00 PER GALLON

Served with Freshly Cut Lemons, Assorted Sweeteners & Honey

## FRUIT JUICE SERVICE



\$21.00 PER GALLON

Clementine, Lemonade, Berry Patch, or Strawberry Dragonfruit

## MILK 2 %

\$20.00 PER GALLON

## ASSORTED COCA-COLA PRODUCTS

\$3.00 EACH

Sparkling Water on Request

## WATER SERVICE

\$5.00 PER GALLON

Compostable Cups Included

## INFUSED WATER SERVICE

\$21.00 PER GALLON

Compostable Cups Included

## ALL-DAY BEVERAGE SERVICE

\$25.00 PER PERSON

Includes Coffee, Hot or Iced Tea, Fruit Juice, and Ice Water for up to 7 hours of service.



# HOUSING & DINING SERVICES

**COLORADO STATE UNIVERSITY**