Dear Guest,

Colorado State University Residential Dining Services’ main goal is to exceed our customers’ expectations for quality, service, and value.

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
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. Catering booked within 10 business days of an event may not be guaranteed, and may be subject to a $30 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 no later than 10 business days prior to the first day of your conference. This order will be considered a minimum guarantee. Residential 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 2018

• 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.

• Will be assessed for all events.

• There is no charge for children under 5 years. Children 6 and over will be charged full price.

• Prices quoted include set-up, china, glassware and/or disposable ware, service and cleanup by Residential 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. Residential 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 requests an attendant, there will be an additional charge of $20 per half hour per 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 canceled after the 10 business day guarantee deadline may 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.

• Residential 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 Residential 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 Residential Dining Services.

• Residential Dining Services does not assume responsibility for lost or damaged merchandise, or any articles left on the premise. Loss or damage to Residential Dining Services property during event will be added to the final cost at the time of billing.
Allergen Information

Please be aware that CSU Residential Dining Services handles and prepares egg, milk, wheat, shellfish, fish, soy, peanut, tree nut products, and other potential allergens in our dining facilities. Although Residential Dining Services does serve foods that are gluten-free, we are not a 100% gluten-free establishment.

CSU Residential 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

## The Front Range Breakfast

**$7.50 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

**$9.50 per person**

- Ham, Bacon, Sausage or Veggie Sausage Patties *(select two)*
- Scrambled Eggs
- Hash Brown Potatoes
- Seasonal Fresh Fruit Tray
- Assorted Pastry Basket
- Chilled Orange and Cranberry Juice
- Bean Cycle Coffee and Hot Tea

## South of the Border

**$10.50 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**

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

**Healthy Delight**

- 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 🍪
  - Assorted yogurt

- *These items may contain nuts.

**See coordinator for price**

- Choice of:
  - Apple, Orange, Banana or Seasonal Fruit 🍊 🍏
  - **Choice of:**
    - Orange Juice, 2% Milk or Water
A la Carte Morning Pastries
From our on-campus Bakeshop

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

- Croissants with Preserves: $17.50 per dozen
- Fresh Bagels with Cream Cheese: $17.00 per dozen
- Assorted Fresh Pastries: $15.00 per dozen
- Cinnamon Rolls: $14.00 per dozen
- Doughnuts: $10.50 per dozen
- Muffins: $12.00 per dozen
- Coffee Cake Slice: $4.00 per slice
- Danishes: $14.00 per dozen
Afternoon Breaks

**Snack Break**  
$5.00 per person

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

**Fresh Break**  
$6.50 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) ............... $18.00 per pound
- Whole Fruit ........................................................................................................... $1.25 each
- Potato Chips, Tortilla Chips, Pretzels or Pita Chips .............................................. $7.00 per pound
- Mini M+M’s ........................................................................................................... $7.50 per pound
- Guacamole ........................................................................................................... $11.00 per pound
- Salsa (mild or medium) ....................................................................................... $7.75 per quart
- Onion or Ranch Dip ............................................................................................... $10.00 per quart
- Fresh Popped Popcorn (serves 15 people) .......................................................... $18.00
- Chex Mix ............................................................................................................... $9.00 per pound
- Hummus (Traditional, Roasted Red Pepper or Southwest) ................................. $8.00 per pound
Deli Platters

**The Oval Sandwich Platter**  $12.00 per person

Sandwich halves on assorted breads and wraps: (choose three)
  - Turkey/Swiss, Hummus Veggie Wraps
  - Ham/American, 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
Iced Tea and Ice Water

**The Durrell**  $14.50 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, Multigrain, 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
Iced Tea and Ice Water
*cookies may contain nuts

**Deli Meat and Cheese Platter**  $6.00 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
Cookouts

Horsetooth Barbecue

Entrées: (select two)
- Quarter Pound Hamburbers and Cheeseburgers* (with GF bun)
- All Beef Hot Dogs (with GF bun)
- BBQ Chicken Sandwich* (with GF bun)
- Grilled Chicken Sandwich* (with GF bun)
- Corn Dogs
- Pulled Pork Sandwich* (with GF bun)
- BBQ Beef Sandwich* (with GF bun)

*Sandwiches served with Lettuce, Tomato and Onions

Sides: (select two)
- Coleslaw
- Baked Beans
- Potato Salad
- Greek Pasta Salad
- Old Fashioned Macaroni Salad
- Super Tossed Salad with Ranch and Zesty Italian Dressing
- Tortilla Chips with Salsa
- Broccoli Red Grape Salad
- Fresh Corn on the Cob (seasonal)
- Black Bean and Corn Salad
- Potato Chips
- Watermelon

All Cookouts come with:
*Assorted house-baked cookie
Iced Tea and Ice Water
*cookies may contain nuts
Lunch & Dinner Buffets

If you don’t see what you are looking for, our coordinator will work with you to create a custom menu to fit your event needs.

**Little Italy Buffet**

$15.00 per person

- Cheese-stuffed Pasta with Marinara Sauce
- Grilled Chicken Parmesan and Spaghetti
- Choice of Sauces (select two):
  - Italian Sausage Sauce
  - Meatball Sauce
  - Marinara
  - Alfredo
  - Pesto Alfredo Sauce
- Classic Caesar Salad
- Garlic Bread
- Seasonal Fresh Fruit Tray
- Iced Tea and Ice Water

**Four Corners Buffet**

$14.50 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
- Iced Tea and Ice Water
- Add Tamales for $1.75 each
- Add Guacamole for $0.85 per person

**Tex Mex Buffet**

$15.50 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
- Iced Tea and Ice Water
Smokehouse Buffet  $16.50 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 Muffins with Honey Butter
Sweet Tea, and Ice Water

The Board room  $16.50 per person

Grilled Salmon with Mango Salsa
Grilled Chicken with Cream Sauce
Harvest pilaf
Steamed Vegetable
(Vegan / Vegetarian entries on request)
Iced Tea and Ice Water

The Summit  $25.50 per person

Prime Rib with 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
Iced Tea and Ice Water
Create your Own Buffet

The Pavilion

$16.50 per person

All buffets include your choice of:
• Two Entrées
• Two Side Dishes
• One Salad
• Rolls and Butter
• 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 with 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

• 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

**Buffet Desserts**

*From our on-campus Bakeshop*

Choose two to add to any Lunch or 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
- Boston Cream Pie
- Bread Pudding
- Rice Krispie Treats
- Chocolate or Pumpkin Whoopie Pies
- Gourmet Cupcakes

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

**Piñon Boxed Lunch**
(Packed in bulk or compostable boxes)
Includes choice of one sandwich (Gluten-free 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
- Vegan Chocolate Chunk Cookies (available upon request)
- Bottled Water or Coca-Cola Products

**Presidential Boxed Lunch**
(Packed in individual compostable boxes)
Includes choice of one sandwich (Gluten-free 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)
- Bottled Water or Coca-Cola Products

See catering coordinator for price
# Pizzas

16” pizza made-to-order, cut into eight slices

<table>
<thead>
<tr>
<th>Cheese</th>
<th>$10.50</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>One Topping</strong></td>
<td>$11.75</td>
</tr>
<tr>
<td><strong>Additional Toppings</strong></td>
<td>$1.25  each</td>
</tr>
<tr>
<td>- Pepperoni</td>
<td></td>
</tr>
<tr>
<td>- Sausage</td>
<td></td>
</tr>
<tr>
<td>- Hamburger</td>
<td></td>
</tr>
<tr>
<td>- Canadian Bacon</td>
<td></td>
</tr>
<tr>
<td>- Chicken</td>
<td></td>
</tr>
<tr>
<td>- Bacon</td>
<td></td>
</tr>
<tr>
<td>- Mushrooms</td>
<td></td>
</tr>
<tr>
<td>- Onions</td>
<td></td>
</tr>
<tr>
<td>- Peppers</td>
<td></td>
</tr>
<tr>
<td>- Black Olives</td>
<td></td>
</tr>
<tr>
<td>- Pineapple</td>
<td></td>
</tr>
<tr>
<td>- Jalapeño</td>
<td></td>
</tr>
<tr>
<td>- Artichokes</td>
<td></td>
</tr>
<tr>
<td>- Banana Peppers</td>
<td></td>
</tr>
</tbody>
</table>

**16” Specialty Pizzas**

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

**$17.00 per pizza**
**Party Platters**

**Mediterranean Antipasto Platter**  $5.00 per person
- Roasted Red Pepper Hummus
- Carrot and Celery Sticks
- Salami, Pepperoni
- Marinated Mozzarella and Artichokes
- Olives and Balsamic Grilled Zucchini
- Served with Garlic Crostini

**Wing Platter**  $5.00 per person
- Buffalo or Boneless Wings (3 wings per person)
- Served with Ranch and Bleu Cheese Dressing
- Carrots and Celery Sticks

**Assorted Cheese Platter with Crackers**  $4.50 per person
- Brie, Cheddar, Swiss and Pepperjack
- (Gluten-Free crackers available upon request)

**Seasonal Fresh Fruit Platter**  $4.50 per person

**Seasonal Vegetable Crudites with Ranch Dip**  $4.00 per person

**Seasonal Fresh Fruit and Cheese Platter with Crackers**  $5.00 per person
- (Gluten-Free crackers available upon request)
# Appetizers

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chicken Wings or Boneless Wings</strong></td>
<td>$19.00 per dozen</td>
</tr>
<tr>
<td>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>$9.00 per dozen</td>
</tr>
<tr>
<td>Barbecue, Swedish or Teriyaki</td>
<td></td>
</tr>
<tr>
<td><strong>Jalapeño Poppers</strong></td>
<td>$12.50 per dozen</td>
</tr>
<tr>
<td>With Strawberry-Chipotle Dipping Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Tempura Chicken Bites</strong></td>
<td>$10.50 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 and Sour Sauce + Hot Mustard Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Pepperoni Rolls</strong></td>
<td>$14.00 per dozen</td>
</tr>
<tr>
<td><strong>Spinach Artichoke Cheese Dip, served hot</strong></td>
<td>$3.00 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>$13.50 per dozen</td>
</tr>
<tr>
<td>With Ginger-Soy Dipping Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Bruschetta</strong></td>
<td>$6.50 per dozen</td>
</tr>
<tr>
<td>Fresh Tomato and Basil Topping on Garlic Crostini</td>
<td></td>
</tr>
<tr>
<td><strong>Sushi Platter</strong></td>
<td>$6.50 per person</td>
</tr>
</tbody>
</table>

*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

**Chicken Satay** $22.00 per dozen
Marinated and Grilled Skewers with Spicy Cashew Dipping Sauce

**Potato Skins** $9.00 per dozen
Potato Skins topped with cheddar cheese, bacon, and sour cream

**Sliders** $21.95 per dozen
Choice of: BBQ Pork garnished with coleslaw, Breaded Buffalo Chicken, Hamburgers and Cheeseburgers
# A la Carte Desserts

From our on-campus Bakeshop

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Baked Cookies</td>
<td>$11.00 per dozen</td>
</tr>
<tr>
<td>Brownies and Bars</td>
<td>$11.00 per dozen</td>
</tr>
<tr>
<td>Rice Krispie Squares (Plain or Frosted)</td>
<td>$11.00 per dozen</td>
</tr>
<tr>
<td>Whoopie Pies</td>
<td>$12.50 per dozen</td>
</tr>
<tr>
<td>Gourmet Cupcakes</td>
<td>$22.00 per dozen</td>
</tr>
<tr>
<td>Red Velvet, Vanilla, Carrot, Chocolate and Apple Cider</td>
<td></td>
</tr>
<tr>
<td>Birthday Layer Cakes</td>
<td>$30.00 each</td>
</tr>
<tr>
<td>Chocolate, Vanilla and Marble (serves 16)</td>
<td></td>
</tr>
<tr>
<td>Sheet Cake (custom decorated)</td>
<td>$75.00 each</td>
</tr>
<tr>
<td>(serves 80)</td>
<td></td>
</tr>
<tr>
<td>Half Sheet Cake (custom decorated)</td>
<td>$50.00 each</td>
</tr>
<tr>
<td>(serves 40)</td>
<td></td>
</tr>
<tr>
<td>Layer Cake</td>
<td>$30.00 each</td>
</tr>
<tr>
<td>(serves 16)</td>
<td></td>
</tr>
<tr>
<td>5” Individual Special Occasion Cake</td>
<td>$15.00 each</td>
</tr>
<tr>
<td>Chocolate or Vanilla (serves 1-2)</td>
<td></td>
</tr>
</tbody>
</table>

*may contain nuts.
A la Carte Desserts

From our on-campus Bakeshop

**Cheesecake Bars**
Chocolate, Vanilla and Marble (serves 16)

**Cake Pops**
(Brownie, Strawberry, Mint Chocolate, German Chocolate)

**Ice Cream Social**
(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 (may contain nuts)*

**Cookie Decorating**
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: Chocolate fountains are not suitable for open air venues.*

## 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

## 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

### Add Additional Chocolate

$30.00 per 7.5 pounds
# Beverage Pricing

One gallon serves 15 people.

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bean Cycle Coffee</td>
<td>$14.50 per gallon</td>
</tr>
<tr>
<td>Celestial Tea Bags with Hot Water</td>
<td>$11.50 per gallon</td>
</tr>
<tr>
<td>Hot Chocolate with Mini Marshmallows</td>
<td>$13.00 per gallon</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$12.50 per gallon</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$12.50 per gallon</td>
</tr>
<tr>
<td>Fruit Punch</td>
<td>$12.50 per gallon</td>
</tr>
<tr>
<td>Presidential Punch</td>
<td>$12.50 per gallon</td>
</tr>
<tr>
<td>Fruit Juices</td>
<td>$12.50 per gallon</td>
</tr>
<tr>
<td>Apple, Orange, Cranberry, Grape</td>
<td></td>
</tr>
<tr>
<td>Assorted Bottled Coca-Cola Products</td>
<td>$2.00 each</td>
</tr>
<tr>
<td>Bottled Water (20 oz.)</td>
<td>$2.00 each</td>
</tr>
</tbody>
</table>
Beverage Pricing

One gallon serves 15 people.

**Water Set Up**

$6.00 per 50 people
Includes 50 Paper Cups

**Milk 2%**

$10.00 per gallon

**Cider (Seasonal)**

See coordinator for price

---

**Linens**

**Table Skirting**

$17.00 per table

**Dinner Napkins**

$0.30 each

**Tablecloths (85” rounds, 10 ft. rectangle, 54” square)**

$5.00 each

**Podium Rental**

$20.00
Residential Dining Service Catering Delivery Charges

DELIVERY CHARGES:

NO DELIVERY CHARGE FOR LOCATIONS DIRECTLY ADJACENT TO DINING CENTERS.

$35 CHARGE WITHIN RED CAMPUS BOUNDARY

$60 CHARGE OUTSIDE THE IMMEDIATE CAMPUS BOUNDARY