

CATERING GUIDE





BREAKFAST

MINIMUM OF 10

CONTINENTAL BREAKFAST | \$6.99 per person

Croissants with peanut butter, jelly, and butter. Bagels with an assortment of cream cheese and whole fruit. Includes choice of coffee or juice.

BREAKFAST SANDWICH BUFFET | \$9.25 per person

An assortment of hot breakfast sandwiches served with fresh cut fruit and choice of coffee or juice.

THE MORNING BREAK | \$9.25 per person

Fresh-brewed regular or decaffeinated coffee, hot teas, assorted juices, fresh fruit platter, along with assorted pastries and mini-muffins.

BREAKFAST SCRAMBLE | \$11.25 per person

A true American breakfast! Scrambled eggs served with American Fries, bacon or sausage links, whole fresh fruit and mini muffins. Beverages include coffee and water.

FRITTATA | \$8.75 per person

Choice of vegetable or ham frittata. Breakfast also includes fresh fruit and choice of coffee or juice.

FRESH FRUIT & YOGURT BAR | \$5.95 per person

Low fat vanilla and nonfat Greek yogurt, served with seasonal fresh fruit, berries, and granola.

A LA CARTE

MINI MUFFINS | \$10.00 per dozen

MAMMOTH MUFFINS | \$21.25 per dozen

BREAKFAST BREADS | \$15.25 per dozen

ASSORTED DOUGHNUTS | \$18.75 per dozen

ASSORTED BAGELS AND CREAM CHEESE | \$19.25 per dozen

JUMBO CINNAMON ROLLS | \$26.50 per dozen

VANILLA YOGURT AND GRANOLA PARFAIT | \$3.49 each

Add berries for \$1.25

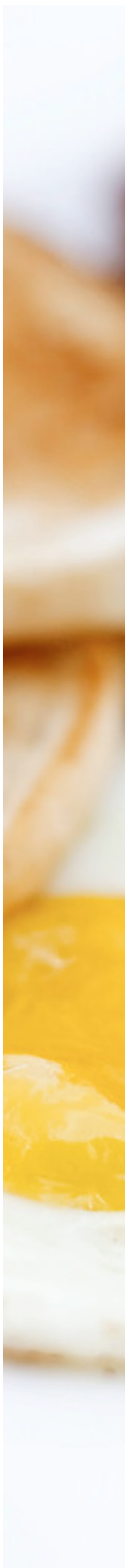
WHOLE FRUIT | \$1.49

SEASONAL FRESH FRUIT | \$3.65 per person

ASSORTED SCONES 1.5 OZ | \$14.95 per dozen

GREEK YOGURT CUPS | \$2.49 each

HARD BOILED EGGS | \$2.99 per person (2 each)





FRESH SALADS

WATERMELON AND MANDARIN SALAD | \$13.95 per person

Mandarin oranges with watermelon, feta cheese, and grilled chicken tossed with spinach and artisan greens in a chili balsamic dressing. Served with a roll and cookie.

GRILLED CHICKEN CAESAR | \$12.95 per person

Romaine lettuce topped with sliced chicken breast, parmesan cheese, homemade croutons, and Caesar dressing. Served with a roll and cookie.

GREEK SALAD | \$12.95 per person

Romaine lettuce tossed with kalamata olives, tomato, red onion, provolone cheese, roasted red peppers, and artichoke hearts. Served with dressing, cookie, and a roll.

GRILLED CORN AND BLACK BEAN SALAD | \$13.95 per person

Grilled chicken, sweet corn, black and pinto beans, cherry tomatoes, and fresh greens tossed together with a cilantro-lime dressing. Served with a roll and cookie.

CALIFORNIA COBB SALAD | \$14.25 per person

Mixed salad greens tossed with sliced chicken breast, avocado, bacon, tomato, boiled egg, and bleu cheese. Served with dressing, cookie, and roll.

CLASSIC CHEF SALAD | \$12.95 per person

Mixed salad greens topped with sliced turkey, ham, cheddar cheese, tomato, cucumber slices, and boiled egg. Served with dressing, roll, and cookie.

ORIENTAL CHICKEN SALAD | \$14.25 per person

Fresh salad greens topped with teriyaki marinated chicken breast, red peppers, green onions, mandarin oranges, almonds, and wontons. Served with an Asian inspired dressing, cookie, and roll.

SPRING BERRY SALAD | \$13.25 per person

Fresh salad greens topped with berries and a strawberry vinaigrette.

CLASSIC TRIO SALAD | \$12.50 per person

Housemade chicken salad, tuna salad, and egg salad atop sweet bibb lettuce garnished with crostini and cucumbers, and tomatoes.

BOXED LUNCHES

CLASSIC BOX LUNCH | \$12.50 per person

Choose from a variety of sandwich and cheese options with leaf lettuce and tomato on a hoagie bun. Includes: bag of chips, cookie, canned soda or water, mustard and mayonnaise packets, napkin, and cutlery.

Sandwiches:

Smoked Turkey
Roast Beef
Chicken Salad
Roasted Vegetables
Baked Ham

Cheese:

Cheddar
Provolone
Swiss
Pepper Jack

EXECUTIVE BOX LUNCH | \$14.95 per person

Choose from a variety of sandwich and wrap options. Lunch includes: fresh cut fruit, brownie, canned soda or water, napkin, and cutlery.

Sandwiches:

Smoked Turkey and Swiss cheese on Herbed Bread
Ham and Cheddar Cheese on Herbed Bread

Wraps:

Turkey Club in a Roast Garlic Wrap
Chicken Caesar in a Whole Wheat Wrap
Oriental Veggie in a Spinach Wrap



LUNCH BUFFETS

MINIMUM OF 10

TACO BAR | \$14.95 per person

A build-your-own feast with Mexican flair! Choose from seasoned ground beef or shredded chicken and garnish with an assortment of toppings. Toppings include: refried beans, shredded cheddar, shredded lettuce, diced tomatoes, diced onions, jalapenos, salsa, sour cream, ranch dressing, and soft and hard shells. Served with cookies.

Add guacamole for \$2.00 per person

NACHO BAR | \$13.95 per person

Enjoy your fresh tortilla chips with an assortment of toppings including nacho cheese, taco meat, lettuce, tomato, black olives, sour cream, shredded cheese, jalapenos and homemade salsa. Served with cookies.

Add guacamole for \$2.00 per person

PASTA BUFFET | \$15.55 per person

Rotini and fettuccine pastas served with alfredo and meat marinara sauce. Meal includes breadstick, fresh steamed vegetables and cookies.

CHICKEN PARMESAN | \$14.95 per person

Italian herb-and-parmesan breaded chicken breast, smothered in marinara and melted mozzarella cheese, and served over penne pasta. Meal includes fresh steamed vegetables and cookies.

BUILD A POTATO BAR | \$13.50 per person

A freshly baked potato served with an assortment of toppings. Options include: butter, sour cream, broccoli, bacon, shredded cheddar, salsa, green onion, black olives, diced ham and diced tomatoes. Served with breadsticks and cookies.



BURGER BAR | \$14.25 per person

A flame grilled beef burger with an assortment of toppings including lettuce, tomato and cheese. Served with pasta salad, chips, pickle spear and cookies.

LEMON GLAZED CHICKEN BREAST | \$13.95 per person

Served with rosemary-infused couscous and a fresh mixed greens garden salad.

PULLED PORK SANDWICHES | \$12.95 per person

Onion straws, BBQ sauce, horseradish sour cream and buns. Served with baked beans, homemade kettle chips and cookies.

CHICKEN MILANO | \$14.95 per person

A lightly breaded chicken breast fillet dressed in a milano wine sauce. Served with fettuccine, hot vegetable, dinner roll, and choice of cookie or dessert bar.

BAKED COD | \$15.95 per person

Cod baked with lemon butter sauce. Served with rice pilaf, seasonal vegetables, dinner roll, cookies and dessert bar.





THE SANDWICH BOARD

MINIMUM OF 10

Includes pasta salad, fresh baked cookies, and kettle chips. The following sandwiches are served on a platter—choose up to 3 options.

TURKEY AND PROVOLONE | \$12.25 per person

Turkey breast, imported provolone cheese, fresh mesclun greens, and ripe tomato with pesto aioli.

ROAST BEEF AND CHEDDAR | \$12.50 per person

Shaved Angus sirloin of beef, black diamond cheddar cheese, ripe tomato, and tobacco onion with roasted red pepper bistro sauce.

HAM AND CHEESE | \$12.25 per person

Thinly sliced Krause ham and Wisconsin cheddar cheese with spicy dijon aioli.

CHEF'S CLUB SANDWICH | \$12.50 per person

Shaved roasted turkey, applewood smoked bacon, smoked gouda, ripe tomato, and fresh baby greens with roasted garlic spread served on a crusty French roll.

SICILIAN SUBMARINE | \$12.50 per person

Pepperoni, ham, hard salami, sliced provolone, shaved lettuce, roma tomato, red onion, and pepperoncini rings with Italian dressing on a crusty Italian sub roll.

PASTRAMI HEAVEN | \$12.50 per person

Beef pastrami, swiss and provolone cheeses, and Russian dressing on a grilled onion roll.

VEGETABLE WRAP | \$12.00 per person

Herb balsamic roasted vegetables, baby greens, ripe tomatoes, and fresh mozzarella on a spinach wrap.

GRILLED VEGGIE GRINDER | \$12.25 per person

Onions, peppers, portobello mushrooms, black olives, mozzarella cheese, lettuce, tomato, and pepperoncini rings with spicy Italian dressing served on an Italian hoagie.

PIZZA

CHEESE PIZZA | \$11.75 per pizza

A 16 inch hand-tossed crust topped with a zesty pizza sauce and 4-cheese blend.

Additional Toppings | \$1.50 per topping

Additional toppings available include pepperoni, sausage, chicken, ground beef, ham, black olives and mushrooms.

SPECIALTY PIZZA | \$14.95 per pizza

Each pizza starts with a 16-inch hand-tossed crust topped with a zesty pizza sauce and 4-cheese blend.

Margherita Pizza

Mozzarella, fresh tomatoes and basil.

Supreme

Sausage, pepperoni, bell peppers, mushrooms and onions.

Pesto Chicken Pizza

Pesto cream sauce, 4-cheese blend and diced chicken breast.

Southwest Pizza

Zesty sauce, 4-cheese blend, herbs, diced tomatoes and green onions.

BBQ Chicken Pizza

BBQ sauce, 4-cheese blend and diced chicken.

Chicken Alfredo Pizza

Creamy alfredo sauce, 4-cheese blend, herbs and diced chicken.

Hawaiian Pizza

Zesty sauce, 4-cheese blend, diced ham and pineapple.

Taco Pizza

Zesty sauce, 4-cheese blend, seasoned ground beef, jalapeño peppers, diced tomatoes and black olives.

ADD BREADSTICKS | \$1.25 per each





HOT HORS D'OEUVRES

COCONUT SHRIMP | \$19.25 per dozen

Coconut shrimp served with dipping sauce.

BUFFALO CHICKEN WINGS | \$18.25 per dozen

Hearty chicken wings tossed in buffalo sauce, served with celery and bleu cheese dressing.

ORANGE HONEY GLAZED CHICKEN WINGS

\$18.25 per dozen

Hearty chicken wings tossed in a orange honey sauce.

VEGETABLE STUFFED MUSHROOMS | \$13.75 per dozen

Mushroom caps marinated in olive oil and stuffed with vegetables and cheese.

BBQ MINI MEATBALLS | \$10.50 per dozen

Juicy meatballs rolled in BBQ sauce.

SWEDISH MINI MEATBALLS | \$10.50 per dozen

Juicy meatballs rolled in a creamy mushroom sauce.

CHICKEN SATAY | \$22.95 per dozen

Marinated chicken skewers served with a Thai peanut sauce.

BEEF SATAY | \$24.95 per dozen

Marinated beef skewers served with a Thai peanut sauce.

BACON WRAPPED WATER CHESTNUTS | \$21.95 per dozen

Bacon and water chestnut appetizer, drizzled with a savory sauce and baked.

VEGGIE EGG ROLLS | \$15.25 per dozen

Deep fried vegetarian egg rolls, served with sweet and sour dipping sauce.

MARINATED SHRIMP AND PINEAPPLE SKEWERS

\$27.50 per dozen

Plump shrimp and pineapple on a skewer and grilled to perfection with a hint of teriyaki.

SANTA FE CHICKEN EGG ROLLS | \$13.95 per dozen

Deep fried southwest flavor egg rolls, served with chipotle ranch dipping sauce.

BBQ LIL SMOKIES | \$23.95 per 45 pieces

Little smoked wieners in a tangy BBQ sauce.

These are just samplings, feel free to work with our team to create something unique and special for your event.





HORS D'OEUVRE TRAYS

Small serves 10–15
Large serves 20–25

CUT FRESH FRUIT TRAY | \$36.00 Sm | \$59.00 Lg

A fresh assortment of cantaloupe, watermelon, pineapple, honeydew, and strawberries, served with a lemon yogurt dip.

CHEESE AND FRUIT PLATTER | \$37.00 Sm | \$60.00 Lg

Fresh cantaloupe, pineapple, strawberries, and grapes accompanied by cheddar, swiss, and colby cheeses, served with crackers.

CHEESE TRAY | \$35.00 Sm | \$60.00 Lg

A platter of cheddar, swiss, colby, and gouda cheeses served with crackers and fresh grapes.

FRESH VEGETABLE PLATTER WITH A RANCH DIP

\$33.00 Sm | \$56.00 Lg

Crispy baby carrots, celery, zucchini, squash, broccoli, and cherry tomatoes served with a ranch dip comprise this delightful tray.

MEAT AND CHEESE TRAY | \$36.00 Sm | \$61.00 Lg

Freshly sliced turkey, roast beef, ham, and salami served with cheddar, colby, and swiss cheeses and silver dollar bread rolls.

HUMMUS TRAY WITH GARLIC HERB PITA CHIPS

\$28.00 Sm | \$42.00 Lg

Sundried tomato, roasted garlic, and pesto hummus served with homemade garlic pita chips.

TACO DIP | \$27.00 Sm | \$44.00 Lg

A zesty taco-seasoned spread topped with shredded lettuce, diced tomatoes, shredded cheddar, sliced olives, and jalapeños. Served with corn tortilla chips.

BEVERAGES

One gallon serves approximately 16 people

REGULAR OR DECAF COFFEE | \$30.00 large (serves 20) |
\$16.00 small (serves 10)

ASSORTED TEA BAGS W/ HOT WATER | \$1.99 per bag

SPRING WATER | \$1.99 per each

CAN SODA | \$1.75 per each

BOTTLED SODA | \$2.29 per each

BOTTLED TEA | \$2.29 per each

BOTTLED MINUTE MAID JUICE | \$2.19 per each





DESSERT

CHEESECAKE | \$3.75 per person

CHOCOLATE LAYER CAKE | \$4.25 per person

ASSORTED GOURMET BARS | \$3.50 per person

Seven Layer Bars, Raspberry Bars, Lemon Bars and Caramel Crunch Bars

BITE SIZED DESSERTS | \$5.75 per person

Assorted Lemon Mousse, Key Lime and Red Velvet Cake

ASSORTED COOKIES | \$1.75 per person

Choose from Chocolate Chip, Oatmeal Raisin, Peanut Butter and Sugar cookies.

POLICIES

We want to ensure that we are providing you with the very best options for you to choose from, so please let us know if there is anything you do not see in our order guide. We will be happy to assist you at any time with placing your food and beverage orders. We want to make every event, a special event!

FOOD AND BEVERAGE POLICIES AND PROCEDURES

We will work closely with you to help develop a menu suitable to meet your meetings and special event needs.

Menu

Catering has a full menu available upon request, however, the options are endless if you choose to work with the chef.

Event Timing

In order to ensure that your event is set up and cleared in a timely manner, please supply both the start time AND end time when booking your event.

Lead Time

In order to provide the best service for your event, a minimum lead-time of **three (3) business** days (M-F) is required when ordering food and beverage.

Guarantees

Final guarantees for ALL catering orders **MUST** be submitted at least three (3) business days (M-F) prior to the start of your event.

Leftovers

For food safety reasons, we do not allow customers to remove ANY food from an event at the conclusion of the event.

Billing

We gladly accept VISA, Master Card or Discover.

Linen

Standard black linen can be supplied from the caterer for the food/buffet tables and for the sit-down tables. Linen for the buffet tables is included in the price of your order. Linen for events will be charged at a rate of \$3 per linen. If you require specialty linen, please contact us to discuss options available within your budget.





OUR PASSION FOR SERVICE

It is our commitment to provide world class catering at every level. We are creative, innovative, and responsive to each and every catering client and guest we serve. Every event we serve is VIP and our goal is to create a pleasurable dining experience with clear communication before, during and after each event.

Menu selection may be simple to extravagant, depending on your needs. Our experience and ability to create special events make any type of function extraordinary. We are committed to providing exceptional, high-quality caterings in support of events on campus.

CATERING INFORMATION

Catering guidelines subject to change without notice. Most current guidelines sent per request.

CONTACT INFORMATION

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