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WELCOME

For functions as small as a continental breakfast for 20 to a sophisticated gala for 2000, Arizona Catering Company provides a caliber of food and service appropriate for your events. We are here to assist you with your catering needs for all types of events, meetings, galas, presentations and more. Our familiarity with the campus as well as the goals of the community at the University of Arizona provides us with unmatched insight into your needs. No other caterer can match the ease with which Arizona Catering Company serves you.

Please keep in mind that our Event Planning and Culinary Teams are at your disposal to create and tailor special menus according to your individual tastes, specific requirements, and budget.

Thank you for the opportunity to help create an unforgettable culinary experience for you and your guests!

Please contact the Event Planning Office
Student Union Memorial Center, Room 348
Monday – Friday from 8am – 5pm
Phone: 520-621-1989 • SUEventPlanning@email.arizona.edu

Brenda Keagle, Assistant Director, Event Planning
520-621-1416 • brendak@email.arizona.edu

Charlene James, Senior Sales & Event Planner
520-621-6566 • charlenej@email.arizona.edu

Marbila Rocha, Sales & Event Planner
520-626-5497 • marbilarocha@email.arizona.edu

Diane Wolford, Sales & Event Planner
520-621-0989 • dwolford@email.Arizona.edu

Sara Winters, Sales & Event Planner
520-621-1010 • sarawinters@email.arizona.edu
We present the following planning notes and policies to assist you in your event planning process. Please familiarize yourself with them and let your Event Planner know if you have any questions or have a situation that is not addressed below. We are always here to help you!

**MENU PLANNING**

To ensure we are able to provide you with the best product and services, please provide your order with a minimum of fourteen (14) days notice. Any request made less than fourteen (14) days in advance of your event date will be subject to availability of staff and product and may incur additional charges.

The guest count guarantee is due a minimum of three (3) business days prior to the event date, including ALL allergy, vegetarian, vegan, gluten-sensitive and/or special needs requirements. Once the guarantee is given, the count cannot be reduced. Requests for increases after count is given will be handled on an individual bases based on product requests.

Please note Arizona Catering Company prepares for the guest count only. No additional product will be provided unless ordered. Final billing will be based on the guarantee or actual guest attendance, whichever is higher. Changes to guest count or food order placed less than 3 days prior to event date may be subject to additional fees or an adjusted menu based on product availability and costs.

All menus and pricing are subject to change in the event of unforeseen market changes. Arizona Catering Company reserves the right to adjust prices as needed. If this occurs, your Event Planner will provide you with new menu pricing as well as options to adjust the menu to keep the original menu pricing.

Please plan your event timeline with consideration for the set up of your catering order(s). If your event is outside of the Student Union Memorial Center, please ensure the room reservation allows for set up and clean up times for the Catering staff. For plated meals that take place in venues other than the Student Union Memorial Center, please work with your Event Planner to ensure that enough space is reserved in a convenient location for Catering to prepare your meal.

Perishable items may stay out for a maximum of 90 minutes per industry safety guidelines and any food leftover on a buffet, plated meal, or packaged menu is the property of the Arizona Catering Company. A la carte non-perishable items may be kept after the end of an event if arrangements are made with your Event Planner prior to the event date. Arizona Catering Company does not provide any type of to-go containers and clients are not permitted to remove our equipment from any event (missing equipment will be billed to the client). All leftover perishable a la carte items and all items from buffets and plated meals will be removed by Catering at the appropriate time; we do not allow clients to remove any a la carte perishable items or any items from buffets and plated meals after an event. It is solely up to the Arizona Catering Company to determine which items are perishable.

The Menu Planning section is continued on the next page.
Please discuss any special dietary needs for your guests with your Event Planner, including vegan, vegetarian, gluten-sensitive, and food allergy requests. Arizona Catering Company can produce items without a specified allergen as an ingredient but we do not have an allergen-free kitchen and cross-contact is a possibility. It is the client’s responsibility to notify their guests of this in case their intolerance level is a concern.

No outside food or beverages of any kind may be brought in by the client, guests, or invitees to any event catered by Arizona Catering Company.

Consuming raw & undercooked food items may increase your risk of food borne illness.

All catering orders are subject to a 15% taxable Service Charge. Arizona state tax (currently 6.1%) will be added to all taxable items and fees and a $20 taxable Delivery Charge will be added to all orders under $250 (before tax and Service Charge) that are outside of the Student Union Memorial Center building. If your organization is tax exempt for Rooms and Meals, please forward the appropriate documentation to your Event Planner prior to your event date. Billing will be based upon your guest count guarantee or your actual guest count at the event, whichever is higher. Catering orders canceled less than three (3) full business days before the event will incur a 50% cancellation charge of total costs and less than one (1) business day prior notice will be billed in full.

Any event wanting to provide alcohol to guests must complete the Alcohol Permit Application (www.union.arizona.edu/alcohol) and submit the application for approval. Applications must be submitted a minimum of 3 weeks prior to event date. Approval will be forwarded to the contact listed on the application. For questions regarding the application or policy, please contact Anthony Clarke (520-626-4214/anthonyclarke@email.arizona.edu).

For served meals, a choice of up to three entrees (including vegetarian, vegan and other special dietary needs) may be offered to attendees. Final count for the number of each entree is due three (3) business days prior to the event. A place card must be provided for each guest indicating their entree selection. Vegetarian, dietary and/or special menu needs are in addition to the entree choice but cannot exceed three entree options total.

Please note that numerous menu items have a required minimum order and/or a required minimum number of days’ notice. Additional charges and/or menu revisions may be required if this minimum is not met.

Often groups will want to host events outside for greater visibility and to take advantage of our wonderful Arizona weather. Catering services can be extended to selected outside spaces on campus. Please contact the Cheryl Plummer (520-626-2630) to schedule space anywhere on campus grounds. For more information, please visit the Campus Use & Mall Scheduling website.
CATERING EVENT EXECUTION & BILLING

Arizona Catering Company will provide appropriate event staff for all events. If your event requires additional staffing due to the style of the event or your service needs, the Event Planner will provide you with options to consider. Some Studios require a chef as indicated and included in pricing (attendant can not be removed from event for price adjustment). Should the scheduled start or end time of a function be delayed by more than one hour (60 minutes) without prior notification from the client, an overtime labor charge of $50 per server per hour will be applied to client’s account. There may also be additional charges for butler-passed hors d’oeuvres and other special presentations, please ask your Event Planner if you have any questions on these charges.

Clients may be required to provide a deposit. Approved payment options include:
- UA Access Account Number: correct billing information must be provided when placing order.
- Credit Card: Visa, MasterCard and American Express are all accepted as full, partial or deposit payments. Credit Card Authorization will be handled through the Student Unions’ Accounting Department and receipt will be provided at the time of payment.
- Direct Bill: Approval for billing post-event will be handled on an individual basis. Please ask your Event Planner for more information.

All fees are due and payable within 30 (thirty) days of the event.

ROOM RESERVATIONS

To reserve a room within the Student Union Memorial Center please submit the Room Reservation Request Form (found online) to the Event Planning Office by email (sueventplanning@email.arizona.edu). Room Reservation Request Forms submitted by any student club or organization must include the signature of either the current President or Treasurer. All room reservations are taken on a first-come, first-serve basis.

We generally book one year in advance for large special, annual, or academic events. Rooms may be unavailable to book until dates are confirmed for university-wide events such as Homecoming, Commencement, Convocations, Parents Weekend, etc.

Small meeting rooms may be reserved by departments and recognized student clubs and organizations for up to two hours at a time for no more than two times per week. Reservations outside of these parameters are assessed the usual room charges. All student groups and departments charging an admission fee for their events will be assessed a room charge. Groups that misrepresent an event or affiliation in order to avoid fees and charges will be charged appropriately and may have their reservation privileges suspended, as determined by the Arizona Student Unions Associate Director of Operations. For information on room fees, please refer to our room list or contact the Event Planning Office. All fees are due and payable within 30 (thirty) days of the event.

*The Room Reservations section is continued on the next page.*
ROOM RESERVATIONS (con’t)

Whenever possible your room will be available 15 minutes prior to the start of your reservation. If you need a longer time for set up, please indicate that on the Room Reservation Request Form.

Submission of a Room Reservation Request Form is a request only and does not guarantee any reservation. Written confirmations of reservations or notice that space is unavailable will be submitted via email to the contact listed on the form. Response to a room request can be expected within three (3) business days. If you haven’t received a response from us after three (3) business days, please contact us.

Setup and equipment needs for rooms are to be requested at the time the reservation is made. Some rooms in the SUMC are preset and their setups cannot be changed. Other rooms may be arranged in a variety of configurations. Please note that if you require a specific setup, some rooms may not be available to you. For more complicated setups, a fee will be assessed. Diagrams for room reservations will be created by the Arizona Student Unions for larger events. Once a room is set, furniture and AV are not to be changed by the client except by prior special permission from the Arizona Student Unions. When possible, we will try to accommodate all changes to reservations but last minute requests that require additional labor charges may necessitate passing those costs on to the customer. Please discuss the agenda for your event with one of our Event Coordinators in advance and provide a copy of your program and event needs as soon as possible.

The Arizona Student Unions have a wide variety of audio-visual equipment that can be used to enhance your meeting or event. A/V equipment should be ordered from the Event Planning Office at the time the room reservation is requested or added to the reservation no less than five (5) working days before the scheduled event to assure availability. Last minute changes or additions for audio-visual equipment will be based up on availability and will include a late fee. Please refer to our equipment list for prices. Unfortunately, the Arizona Student Unions are unable to rent or loan equipment outside the Student Union Memorial Center.

Arizona Student Unions policy prohibits bringing any food or beverage from outside sources into the building for events of any size or scope. Nothing can be hung, pasted, tacked, or affixed in any manner to facility walls, doors, windows or floors.

The Arizona Student Unions reserve the right to reassign rooms to serve the greatest number of programs and services. The Event Planning Office will provide notification of changes to reservations promptly via email, phone or fax.

The Arizona Student Unions reserve the right to impose a cancellation fee if notice to cancel a space is not submitted at least ten (10) working days prior to the event for general meeting rooms and forty-five (45) days prior to the event for ballrooms (ballroom cancellations are required in writing). Meeting rooms canceled less than ten (10) business days before the event will incur the a 50% cancellation charge of total cost and less than three (3) business days prior notice will be billed in full. Ballrooms canceled less than forty-five (45) days prior to the event will be billed at 50% of the room rental and less than thirty (30) days notice prior to the event will be billed in full.

The Room Reservations section is continued on the next page.
ROOM RESERVATIONS (con't)

Groups with no University affiliation will be required to leave a 50% deposit of the total bill, which will be applied to the final invoice. If the event is cancelled less than 45 days prior to the scheduled time, the deposit is non-refundable.

Full room charges will be enforced for all “No Shows” on reservations. Groups using rooms at no charge will be given only (1) “No show” without penalty of a room charge. The second time a group fails to give sufficient notice to cancel a space their privilege to reserve rooms in the Student Union Memorial Center will be forfeited for the remainder of the semester.

If your event will require vehicle parking, please contact the Special Events Coordinator for Parking & Transportation by phone at (520) 621-3710. The cost of renting space in the Student Union Memorial Center does not include parking fees on campus. The nearest public parking facility is the Second Street Garage, located next to the Student Union Memorial Center on the corner of Second Street and Mountain Avenue. Please note that as of July 1, 2016, the Second Street Garage charges for parking on the weekends. Please contact Parking and Transportation for more information on the garage schedule, parking fees, and other available parking locations on campus.

The Arizona Student Unions have established contracts with retail and service providers in the Student Unions and areas campus-wide. The purpose of this policy is to identify the services provided exclusively by existing contracted companies. Any department, organization, college, company or campus organization that reserves space in the Student Unions or hosts events on the University of Arizona Campus must provide the Arizona Student Unions a list of proposed companies or organizations involved with their event. To avoid existing contractual conflict, the Student Unions will review the list of proposed companies or organizations whose University sponsorship or participation may create a contractual breach with exclusivity rights guaranteed to companies already contracted with the Arizona Student Unions.

Client undertakes to conduct the Event in an orderly manner, in full compliance with applicable laws, regulations and University of Arizona, Arizona Student Unions and Arizona Catering Company rules. Client accepts full responsibility for the conduct of all persons in attendance and for any damage done to any part of the University of Arizona, Arizona Student Unions and Arizona Catering Company’s premises during any time such premises are under the control of Client, or Client’s agents, invitee, employees or independent contractors employed by Client. Client hereby indemnifies and holds harmless the University of Arizona, Arizona Student Unions and Arizona Catering Company and each of the foregoing, against any and all claims, liabilities or costs (including reasonable attorney’s fees and whether by reasons of personal injury or death or property damage or otherwise) arising out of or connected with the Event or this Agreement, caused or contributed to by the negligence of Client, or any guest, invitee or agent of Client or any independent contractor hired by Client.

The Room Reservations section is continued on the next page.
Upon the request of University of Arizona, Arizona Student Unions and Arizona Catering Company, Client shall procure and maintain, at its expense, policies of insurance, in such amounts, upon such terms and with such responsible insurance companies shall be satisfactory to University of Arizona, Arizona Student Unions and Arizona Catering Company, including comprehensive general liability coverage (with a specific endorsement acknowledging the insuring of the contractual liabilities assumed by Client under this Section 12) and such workers compensation, employers liability and automobile liability coverage as may be required by University of Arizona, Arizona Student Unions and Arizona Catering Company. Certificates of the issuance of each such policy shall be delivered to University of Arizona, Arizona Student Unions and Arizona Catering Company at least three (3) days prior to the Event. Each such policy shall name the University of Arizona, Arizona Student Unions and Arizona Catering Company as additional insured. Such insurance shall be considered primary of any similar insurance carried by any of the above named parties.

If required, in the sole judgment of University of Arizona, Arizona Student Unions, UAPD, and Arizona Catering Company, in order to maintain adequate security measures in light of the size and nature of Event, Client shall provide, at their expense, a minimum of uniformed guards (not to carry weapons), supervisors and ushers (the Security Personnel). All Security Personnel shall be supplied by UAPD. The Security Personnel are to coordinate with University of Arizona, Arizona Student Unions and Arizona Catering Company’s regular security force and shall concern themselves only with access to the space reserved hereunder (or substituted therefore), restricting their presence to these areas of the premises of the Student Union.
BREAKFAST BUFFETS

Breakfast Buffets may be presented for up to 90 minutes of service.

All Breakfast Buffets are presented with a selection of juices, Seattle’s Best Coffees, and Tazo Teas with Hot Water.

Pastries, Fruit, and Juices are not transferable to Refreshment Breaks.

Minimum of 15 guests for all Buffets. If you have fewer than 15 please speak with your Event Planner.

If Enhancements are purchased they must equal the total guest count for the Buffet.

If you have any guests with special dietary needs, please discuss them with your Event Planner.

UA CONTINENTAL BUFFET $9.00 per person
Seasonal Fruit Display
Assorted Housemade Breakfast Bakeries
Sweet Butter, Honey, and Preserves

UA DELUXE CONTINENTAL BUFFET $11 per person
Seasonal Fruit Salad
Assorted Housemade Breakfast Bakeries
Sweet Butter, Honey, and Preserves
Assorted Individual Yogurts with Granola

HEARTY FRUITS & GRAINS BUFFET $11 per person
Assorted Whole Fruit & Sliced Seasonal Fruit Platter
Assorted Individual Yogurts with Granola
Assorted Housemade Breakfast Bakeries
Sweet Butter, Honey, and Preserves
Black Forest Ham & Aged White Cheddar on Croissant Sandwiches

ALL AMERICAN BUFFET $12.50 per person
Scrambled Eggs
Crisp Bacon
Breakfast Potatoes
French Toast with Butter and Maple Syrup
Assorted Housemade Breakfast Bakeries
Sweet Butter, Honey, and Preserves

BREAKFAST BURRITOS BUFFET $13.50 per person
Breakfast Burritos: Chorizo, Scrambled Eggs, and Breakfast Potatoes in Flour Tortillas
Housemade Salsa and Sour Cream
Assorted Whole Fruit & Sliced Seasonal Fruit Platter
Assorted Housemade Breakfast Bakeries

CLASSIC BREAKFAST BUFFET $15.50 per person
Sliced Exotic Seasonal Fresh Fruits & Berries
Assorted Individual Yoplait Yogurts with Granola & Dried Fruits
Assorted Housemade Breakfast Bakeries
Mini Bagel Toasting Station with Plain, Garden Vegetable, and Seasonal Fruit Cream Cheeses
Fluffy Scrambled Eggs
Breakfast Potatoes
Baked Seasonal Fruit Pancakes
Select Two Meat Options from the following:
Hickory Smoked Bacon | Country Link Sausage | Chicken Sausage | Turkey Sausage
BREAKEFAST ENHANCEMENTS

Enhancements may be added to Breakfast Buffets (for the same total guest count as the Buffet) or purchased a la carte.

Where items are sold by the dozen or pound, the minimum order is one dozen/pound per item or flavor.

Breakfast Enhancements may be presented for up to 90 minutes of service.

If you have any guests with special dietary needs, please discuss them with your Event Planner.

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CEREALS
Individual Boxed Dry Cereal  $3 Each
Served with Fat Free, 2% OR Whole Milk (please choose one)

HOT OATMEAL BAR  $6 per person
(Minimum 10 guests if ordered a la carte)
Served with Dried Fruits, Cheddar Cheese, Fresh Baked Apple Compote, Slow Braised Berries, Smoked Bacon & Honey

VEGETARIAN BREAKFAST BURRITOS  $6.50 each
Scrambled Eggs and Breakfast Potatoes in a Flour Tortilla and served with Salsa

BREAKFAST FLAUTAS  $24 per dozen
Scrambled Eggs, Poblanos, Onions, Chorizo Sausage, Cheese & Salsa

BUILD-YOUR-OWN GRANOLA PARFAIT  $3.50 per person
(Minimum 10 guests if ordered a la carte)
Granola, Macerated Fruits & Flavored Yogurt Served in Bowls for Guests to Make their Own Parfaits

BREAKFAST QUICHE  $36 per dozen
Individual Artisan Quiches with Bacon, Gruyere, & Fresh Spinach

WARM BREAKFAST SANDWICHES  $36 per dozen
(Each type of sandwich is sold by the dozen)
- Vermont White Cheddar Biscuit with Egg & Pork Sausage
- Ham & Havarti on Cheddar Brioche
- Ham & Gruyere on Soft Pretzel Bread
- Smoked Bacon, Egg, & Cheddar Brioche
- Roasted Vegetables, Egg White, and Goat Cheese on Sourdough
- Chicken Sausage on Walnut Raisin Cinnamon Swirl French Toast
Where items are sold by the dozen or pound, the minimum order is one dozen/pound per item or flavor.

PASTRIES
- Strudel Stick Bites: $12 per Dozen
- Assorted Housemade Muffins: $14 per Dozen
- Assorted Danish Pastries: $16 per Dozen
- Assorted Doughnuts: $16 per Dozen
- Assorted Turnovers: $16 per Dozen
- Cinnamon Rolls: $16 per Dozen
- Empanadas: Pineapple, Apple, OR Pumpkin: $16 per Dozen
- Mini Bagels with Plain & a Flavored Cream Cheese: $16 per Dozen
- Croissants: Butter, Almond, OR Chocolate: $18 per Dozen
- Scones: Blueberry, Cinnamon, OR Seasonal: $20 per Dozen
- Whole Wheat Croissants: $20 per Dozen
- Savory Croissants: Leek, Tomato Basil, OR Spinach: $20 Each
- Almond Danish Ring: $20 Each
- Three Flavor Fruit Danish Ring: $24 per Dozen
- Assorted Bagels with Plain Cream Cheese: $24 per Dozen
- Cinnamon Cromuffins: $36 per Dozen

BREAKFAST BREADS
- Banana Nut, Double Chocolate, Fruit Marble, Lemon, Orange Cranberry, Pumpkin, or Zucchini: $14 per Loaf

COOKIES & BARS
- Cinnamon Tortilla Chips: $10 per Pound
- Housemade Chippers: $10 per Pound
- Bear Down Bars: $13 per Dozen
- Chai Blondies: $13 per Dozen
- Cinnamon Tortilla Chips with Chocolate Drizzle: $14 per Dozen
- Chocolate Fudge Brownies: $15 per Dozen
- Homemade Cookies: $15 per Dozen
- Lemon Bars: $15 per Dozen
- Mango Coconut Bars: $15 per Dozen
- Decadent Chocolate Flourless Bar: $16 per Dozen
- Pistachio Bars with Dried Fruits: $16 per Dozen
- Chocolate Dipped Florentine Tea Cookies: $18 per Pound
- Raspberry S’mores Cookies: $20 per Dozen
- Traditional Baklava: $20 per Dozen
- Frosted “A” Cookies with Red & Blue Decor: $24 per Dozen
- Granookies: $24 per Dozen

JARS
- Original Rice Krispy Treat Bars: $12 per Dozen
- Chocolate/Peanut Butter Rice Krispy Treat Bars: $14 per Dozen
- Fruity Pebble Krispy Treat Bars: $14 per Dozen
- Afternoon Tea Cookies (Almond Nut & Star Butter): $15 per Pound
Where items are sold by the dozen or pound, the minimum order is one dozen/pound per item or flavor.

Perishable items may be presented for up to 90 minutes of service.

DESSERTS
- Cream Puffs Filled with Ricotta Praline
- Mini Cannoli
- Mini Eclairs
- Housemade Chocolate Truffles
- Chocolate Dipped Strawberries
- Chocolate Dipped Strawberries with “A” logo
- Premium Truffles

SHOTS
- Berry Vanilla Trifle
- Chocolate Brownie Pudding
- Chocolate Brownie Trifle
- Chocolate Panna Cotta
- Crustless Lemon Pie
- Drunken Berry Almond
- Mandarin Orange Mousse
- Raspberry Trifle
- Strawberry Mousse
- Tres Leches
- Very Berry Brulee Trifle
- White Chocolate Mousse with Strawberry Balsamic

MINI TARTS
- Caramel Apple
- Caramel with Macadamia Nuts
- Chocolate Caramel
- Chocolate Hazelnut
- Chocolate Mousse
- Lemon Meringue
- Raspberry Pistachio
- Strawberry

All prices are subject to applicable service charge & applicable state & city sales tax. Menu & pricing are valid September 1, 2017. The University Student Unions reserves the right to adjust pricing & product based on current market availability without prior notice.
Where items are sold by the dozen or pound, the minimum order is one dozen/pound per item or flavor.

Perishable items may be presented for up to 90 minutes of service.

### CAKES

All cakes include standard writing. Cake orders required 3-business-days prior to event. Edible Photo Design available at $25 per cake.

*Standard Cake Flavors:* Chocolate, White, Lemon
*Upgraded Cake Flavors:* Carrot, Chocolate Chip, Red Velvet, German Chocolate, Salted Caramel Chocolate, or Salted Caramel White
*Standard Frosting Flavors:* White Buttercream, Chocolate Buttercream, Cream Cheese

<table>
<thead>
<tr>
<th>Description</th>
<th>Standard Price</th>
<th>Upgraded Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 Layer 9” Round Cake</td>
<td>$18</td>
<td>$25</td>
</tr>
<tr>
<td>Half Sheet Cake</td>
<td>$40</td>
<td>$50</td>
</tr>
<tr>
<td>Full Sheet Cake</td>
<td>$60</td>
<td>$75</td>
</tr>
</tbody>
</table>

### SMALLER BITES

(sold by the dozen)

<table>
<thead>
<tr>
<th>Description</th>
<th>Standard Price</th>
<th>Upgraded Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Miniature Cupcakes</td>
<td>$12</td>
<td>$16</td>
</tr>
<tr>
<td>Cupcakes</td>
<td>$18</td>
<td>$22</td>
</tr>
<tr>
<td>Cake Pops</td>
<td>$18</td>
<td>$22</td>
</tr>
<tr>
<td>Cookie Dough Pops</td>
<td>$20</td>
<td>$22</td>
</tr>
<tr>
<td>Cheesecake Cake Pops</td>
<td></td>
<td>$22</td>
</tr>
</tbody>
</table>
Break Packages are designed to provide food for only 30 minutes of service. Minimum of 15 guests for all packages and they must be ordered for the entire group.

Or create your own Break by choosing from A La Carte items & beverages to pep up your morning or afternoon.

Perishable items may be presented for up to 90 minutes of service.

PACKAGES:

DOES A BODY GOOD PACKAGE
Crisp Vegetable Crudité with Dips, Whole Fresh Fruit, Pretzels, Popcorn, and Granola Bars

EN QUESO YOU’RE HUNGRY PACKAGE
Sabor Tortilla Chips, Warm Cheddar Chili Con Queso, Fresh Tomatillo Green Salsa & Traditional Salsa, Cinnamon Sugared Crisps

TWISTED
Giant Soft Pretzels and Pretzel Bits with Cheese Sauce, Salted Hard Pretzels with Yellow Mustard

HAVE A COKE & A SMILE
Build your own Frosty Cold Coke Floats, Choose from Regular Coke, Caffeine-Free Coke, or Root Beer with Vanilla Ice Cream

BUILD YOUR OWN TRAIL MIX PACKAGE
Start with Two Types of Granola & Customize with a Variety of “Mix-Ins” including Dried Fruits, Roasted Nuts, M&M’s, Chocolate Chunks, Candied Nuts, Oreos, and Pistachios

CANDY STORE PACKAGE
A Variety of Retro & New Age Candies Including Jolly Ranchers, Assorted Mini Chocolate Bars, Lollipops, & Gummy Bears. Estimated serving: 14 people/pound with 3-4 pieces per person in the package.

3 lbs for $24  6 lbs for $42  9 lbs for $54
Create your own Break by choosing from A La Carte items & beverages to pep up your morning or afternoon.

Where items are sold by the dozen or pound, the minimum order is one dozen/pound per item or flavor.

Perishable items may be presented for up to 90 minutes of service.

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### A LA CARTE:

#### FROZEN
- Assorted Ice Cream Novelties OR Frozen Fruit Bars
  - $15 per Dozen
- Premium Ice Cream Novelties
  - $30 per Dozen

#### HEALTHY
- Whole Fresh Fruit
- Apple Wedges with Peanut Butter
- Individual Assorted Yogurts
- Baba Ghanoush with Pita Chips
- Carrot Sticks with Ranch Dressing
- Celery Sticks with Cream Cheese OR Peanut Butter
- Dried Fruit Pack with Chocolate and Nuts
- Hummus with Pita Chips
- Protein Pack with Cheese
- Assorted Granola Bars (Individually packaged)
  - $1.25 per Piece
- Assorted Energy Bars (Individually packaged)
  - $2 per Person
  - $2.50 Each
  - $2 per Person
  - $2 per Person
  - $4 Each
  - $2 per Person
  - $6 Each
  - $16 per Dozen
  - $24 per Dozen

#### SWEET & SALTY
- Individual Bags of Popcorn, Potato Chips, OR Pretzels
  - $2 Each
- Pretzels, Potato Chips, OR Popcorn
  - $7 Each
- Sabor Chips & Salsa Bar with Assorted Salsas
  - $12 per Pound
- Pork Rinds
  - $13 per Pound
- Mixed Nuts
  - $16 per Dozen
  - $18 per Pound
- Assorted Candy Bars
- Candied Nuts
  - $12 per Pound
  - $16 per Pound
  - $18 per Pound

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All prices are subject to applicable service charge & applicable state & city sales tax. Menu & pricing are valid September 1, 2017. The University Student Unions reserves the right to adjust pricing & product based on current market availability without prior notice.
BY THE GALLON:

COLD
Ice Water $4 per Gallon
Infused Ice Water $5 per Gallon
Mixed Fruit Punch $16 per Gallon
Iced Tea $16 per Gallon
Lemonade $16 per Gallon
Orange or Apple Juice $18 per Gallon
Iced Coffee – Regular $20 per Gallon
Iced Coffee – Decaf $20 per Gallon
Holiday Punch $20 per Gallon
Horchata $24 per Gallon

HOT
Small (0.75 gallons/Serves twelve 8oz cups) $15 Each
Medium (1.5 gallons/Serves twenty-four 8oz cups) $30 Each
Large (3 gallons/Serves forty-eight 8oz cups) $60 Each
Prima Taza Regular Coffee
Prima Taza Decaf Coffee
Tazo Teas with Hot Water

INDIVIDUAL:

COLD
Assorted Canned Soft Drinks $1.25 Each
Milk (2%, Skim or Chocolate) $1.50 Each
Bottled Water $2 Each
Assorted Bottled Soft Drinks $2 Each
Selection of Bottled Juices $3 Each
Smart Water $3 Each
Vitamin Water (Assorted Flavors) $3 Each
Perrier Sparkling Water $3 Each
Red Bull Energy Drink $4 Each
POWERade Sports Drink (Assorted Flavors) $4 Each

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Lunch Buffets may be presented for up to 90 minutes of service. All Lunch Buffets are presented with Ice Water and Iced Tea.

Desserts are not transferable to Refreshment Breaks

Minimum of 15 guests for all Buffets. If you have less than 15 please speak with your Event Planner.

If Enhancements are purchased they must equal the total guest count for the Buffet.

If you have any guests with special dietary needs, please discuss them with your Event Planner.

Lunch Buffets can be served for dinner for a $3 upcharge per person.

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**MEXICAN BUFFET**

**$17.50 per person**

**Salads**

Ensalada de Lechuga with Sweet Grilled Onions and Smoky Lime Dressing

Crispy Tortilla Chips with Pico de Gallo and Fresh Tomatillo Salsa

**Entrées**

Cochinita Pibil with Green Chile Rajas, Black Beans, and Pickled Red Onions

Chicken Adobo Enchiladas, Oaxaca Sauce and Melted Cheese

**Accompaniments**

Ancho Rice

**Desserts**

Coconut Flan

Capirotada Pudding

**MEXICAN BUFFET** Enhancements - $4 each per person

Coctel de Camarones on Ensalada de Chayote with Orange, Crunchy Jícama, and Cilantro, served with Cava Vinaigrette

Camarones in Red Tomatillo Hominy

Beef Barbacoa Tacos Served with Warm Flour Tortillas

Chocolate Tres Leches

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**MEDITERRANEAN BUFFET**

**$16 per person**

**Salads**

Greek Salad “Nicoise Style”

Yellow Potato Salad with Capers & Turmeric

**Entrées**

Chicken Taouk with Sardinian Couscous & Cucumber Yogurt Sauce

Charred Beef Kabobs with Braised Lentils & Fresh Vegetables

**Accompaniments**

Persian Rice with Turmeric, Currants, and Almonds

Crispy Pita & Lavosh with Hummus & Baba Ghanoush

**Desserts**

Traditional Baklava

Lebanese Cookies

**MEDITERRANEAN BUFFET** Enhancements - $4 each per person

Rock Shrimp Tabbouleh

Marinated Feta Cheese with Raisins & Olives

Braised King Salmon with Fennel, Olives, and Chick Peas
Lunch Buffets may be presented for up to 90 minutes of service. All Lunch Buffets are presented with Ice Water and Iced Tea.

Desserts are not transferable to Refreshment Breaks.

Minimum of 15 guests for all Buffets. If you have less than 15 please speak with your Event Planner.

If Enhancements are purchased they must equal the total guest count for the Buffet.

If you have any guests with special dietary needs, please discuss them with your Event Planner.

Lunch Buffets can be served for dinner for a $3 upcharge per person.

HOME COMFORTS BUFFET

Salads
Iceberg Wedge & Romaine Hearts with Candied Nuts, Bleu Cheese Crumbles & Creamy Bleu Cheese Dressing

Entrées
Country Style Meatloaf with Onions & Mushrooms
Garlic Roasted Chicken with Peas & Carrots

Accompaniments
Macaroni & Cheese
Roasted Cauliflower
Hearth Baked Artisanal Breads & Butter

Desserts
Carrot Cake with Cream Cheese Icing
Cheesecake Topped Brownies

HOME COMFORTS BUFFET Enhancements - $3 each per person
Tomato & Cucumber Salad with Red Onions and Cider Vinegar
Blackened Catfish with Black Bean Ragout and Beurre Noisette
Sliced Roasted Pork Loin, Cheddar Cheese Grits, Roasted Apples, and Apple Demi
Apple Cranberry White Cheddar Cobbler

MOLTO GUSTO PANINI

Salad
Kale Crunch Salad

Sandwiches (select three)
Classic: Tomato, Mozzarella and Basil
The Meat Monger: Pepperoni, Italian Sausage, Mozzarella, our signature Red Sauce, and Garlic
Backyard BBQ: BBQ Chicken, Mozzarella, Black Bean, Corn, Avocado & Cilantro
Very Veggie: Tomatoes, Feta, Artichoke, Red Pepper, Red Onion, Garlic, Olives and Capers
Chicken Alfredo: Chicken, White Sauce, Mozzarella, Chili Flakes, Pesto
Italian Job Panini: Salami, Pepperoni, Mozzarella, Pepperoncini, Basil, & Olives
Gyro: Gyro Meat, Red Onion, Tomatoes, Feta, Arugula, and Tzatziki Sauce

Accompaniment
Fruit Salad

Desserts
Assorted Cookies
Bear Down Bars
Lunch Buffets may be presented for up to 90 minutes of service. All Lunch Buffets are presented with Ice Water and Iced Tea.

Desserts are not transferable to Refreshment Breaks

Minimum of 15 guests for all Buffets. If you have less than 15 please speak with your Event Planner.

If Enhancements are purchased they must equal the total guest count for the Buffet.

If you have any guests with special dietary needs, please discuss them with your Event Planner.

Lunch Buffets can be served for dinner for a $3 upcharge per person.

ITALIAN BUFFET

**Salads**
Italian Bread Salad with Cucumbers & Tomatoes
Hearts of Romaine with Caesar Dressing

**Entrées**
Roasted Breast of Chicken with Saltimbocca Ragout and Porcini Cream
Rigatoni Pillows Tossed with Garlic, Olive Oil, Plum Tomato, Pesto, Asparagus, and Asiago Cheese

**Accompaniments**
Seared Italian Field Squash & Tomato Ragout
Hearth Baked Artisanal Breads & Butter

**Desserts**
Tiramisu
Italian Custard Tart

ITALIAN BUFFET Enhancements - $3 each per person
Marinated Cannelini Beans with Pancetta & Rapini
Shrimp Fra Diavolo with Creamy Polenta
Steak “Vesuvio” with Potatoes, Peppers, Onions, Peas & Lemon
Apricot Panna Cotta
Raspberry Trifle

INDIAN BUFFET

**Salads**
Mixed Green Salad
Marinated Cauliflower Salad
Fresh Fruit Display

**Entrées**
Tandoori Chicken
Vegetarian Jalfrezi,
Aloo Gobhi (Potato & Cauliflower)

**Accompaniments**
Saffron Basmati Rice
Naan with Achar, Raita and Mango Chutney

**Desserts**
Saffron Donuts
Kheer (Rice Pudding)

INDIAN BUFFET Enhancements - $3 each per person
Lamb Curry
Charra Masala
Shirshand (Sweet Golden Yogurt)
Lunch Buffets may be presented for up to 90 minutes of service. All Lunch Buffets are presented with Ice Water and Iced Tea.

Desserts are not transferable to Refreshment Breaks

Minimum of 15 guests for all Buffets. If you have less than 15 please speak with your Event Planner.

If Enhancements are purchased they must equal the total guest count for the Buffet.

If you have any guests with special dietary needs, please discuss them with your Event Planner.

Lunch Buffets can be served for dinner for a $3 upcharge per person.

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THE DELI BOARD BUFFET

**Salads**
Dill Baby Gold Potato Salad
Three Cabbage Coleslaw

**Sliced New York Style Deli Meats**
Oven Roasted Smoked Turkey, Honey Glazed Black Forest Ham, and Roasted Sirloin of Beef

**Accompaniments**
Grilled Vegetables
Vermont White Cheddar, Gruyère, and Pepper Jack Cheeses
Sliced Tomatoes, Onions, and Lettuce
A Selection of Eclectic Spreads & Toppings and Hearth Baked Artisanal Breads

**Desserts**
Raspberry S’mores Cookie
Chocolate Brownie Pudding Glass

**DELI BOARD BUFFET Enhancements - $3 each per person**
Macaroni Salad with Cheddar Cheese & Peas
Pineapple Upside Down Bread Pudding

**SANDWICHES & SUCH BUFFET**

**Salads**
Organic Mixed Greens and Garden Vegetables w/Ranch and Oil & Vinegar Dressings
Marble Potato Salad with Stone Mustard Vinaigrette

**Mini Sandwiches**
Grilled Vegetables with Hummus on Multigrain Bread
Turkey & Stuffing with Cranberry Wrap
Roast Beef with Creamy Horseradish Spread, Balsamic Onions, and Mushrooms on Herbed Focaccia
New Orleans Style Muffaletta with Aged Salamis, Pickle, and Olive Relishes

**Accompaniments**
Crisp Green Pickles & Peppers and a Selection of Kettle Chips and Sun Chips

**Desserts**
Coconut Mango Cookie Bar
Chocolate Covered Cheesecake on a Stick

**SANDWICH & SUCH BUFFET Enhancements - $3 each per person**
Three Pasta Salad with Garlic Ricotta Dressing
Banana Sacher Slice
Fresh Fruit with Crème Brûlée Custard

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Desserts are not transferable to Refreshment Breaks.

Minimum of 15 guests for all Buffets. If you have less than 15 please speak with your Event Planner.

If Enhancements are purchased they must equal the total guest count for the Buffet.

If you have any guests with special dietary needs, please discuss them with your Event Planner.

Lunch Buffets can be served for dinner for a $3 upcharge per person.

SANTA FE BUFFET $17.50 per person

**Salads**
- Tossed Green Salad with a Cilantro Lime Dressing
- Red Chili, Green Bean, Onion, and Tomato Salad

**Accompaniments**
- Tortilla Chips with Chili con Queso
- Taco Bar:
  - Seasoned Ground Beef
  - Santa Fe Chicken
- Soft and Hard Taco and Tostada Shells, Salsa, Guacamole, Sour Cream, Shredded Lettuce, Olives, Tomatoes, Onions, Cheddar and Pepper Jack Cheeses

**Accompaniments**
- Mexican Rice
- Cheese Topped Refried Beans

**Desserts**
- Carmel Flan
- Kahlua Chocolate Mousse

SANTA FE BUFFET Enhancements - $3 each per person
- Tequila Fruit Salad
- Cheese Enchiladas
- Coconut Rice Pudding with Raisins
- Cajeta Crema with Bananas

LEAVES & BEYOND MAKE-YOUR-OWN-SALAD BUFFET $18 per person

**Soup**
- Tomato Basil

**Choice of Greens**
- Spinach, Mixed Greens, Romaine, and Sprouts

**Choice of Protein**
- Chicken, Beef, and Shrimp

**Choice of Toppings**
- Carrot, Grape Tomatoes, Cucumbers, Radishes, Jicama, Mushrooms, Edamame, Sunflower Seeds, Croutons, Balsamic Vinaigrette, Buttermilk Ranch Dressing, and Oil & Vinegar Dressing

**Accompaniment**
- Assorted Rolls and Butter

**Desserts**
- Assorted Cookies
- Brownies
Lunch Buffets may be presented for up to 90 minutes of service. All Lunch Buffets are presented with Ice Water and Iced Tea.

Desserts are not transferable to Refreshment Breaks

Minimum of 15 guests for all Buffets. If you have less than 15 please speak with your Event Planner.

If Enhancements are purchased they must equal the total guest count for the Buffet.

If you have any guests with special dietary needs, please discuss them with your Event Planner.

Lunch Buffets can be served for dinner for a $3 upcharge per person.

SOUTHWESTERN BUFFET
$17.50 per person

Salads
White Sangria Fruit Salad
Southwestern Caesar Salad

Fajita Bar
Beef Fajita Mix with Red Chili
Four Chili Chicken Fajita Mix
Flour Tortillas
Chipotle Salsa, Salsa Verde, Pico De Gallo, Sour Cream, Jack Cheese, Onions, Lettuce, and Jalapeno Peppers

Accompaniments
Squash, Corn and Peppers New Mexico Style
Refried Black Beans

Desserts
Kahlua Flan
Peach Cobbler

SOUTHWESTERN BUFFET Enhancements - $3 each per person
Sonoran Shrimp, Rice, and Corn Salad
Shrimp Posole
Green Chili Habanero Rice
Jalapeno Corn Bread with Whipped Butter
Margarita Roulade

STREET TACO BUFFET
$16 per person

Salad
Vegetable Cobb Salad

Tacos and Toppings
Chicken Tacos
Steak Tacos
Toppings to Choose From: Calabacitas, Cabbage, Pico de Gallo, Queso Fresco, Cilantro, Onions

Accompaniments
Black Beans
Spanish Rice

Dessert
Churros

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Desserts are not transferable to Refreshment Breaks.

Minimum of 15 guests for all Buffets. If you have less than 15 please speak with your Event Planner.

If Enhancements are purchased they must equal the total guest count for the Buffet.

If you have any guests with special dietary needs, please discuss them with your Event Planner.

Lunch Buffets can be served for dinner for a $3 upcharge per person.

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**JASMINE RICE BOWL**

Create your own Rice Bowl: start with a bowl of steamed Jasmine Rice tossed with Cilantro, Sprouts, Carrots, Cucumbers, and Sesame Seeds and then embellish it with your choice of Meats and Sauces.

**Meats**
- General Tso Chicken
- Mongolian Marinated Beef

**Sauces**
- Ginger-Peanut Emulsion
- Orange Sauce
- Fire Cracker Sauce
- Sesame-Scallion Shoyu

**Accompaniment**
- Oriental Chicken Salad with Cilantro, Bean Sprouts, Crispy Ramen, and Sesame Ginger Dressing

**Desserts**
- Almond Cookies
- Mandarin & Lychee Parfait

**ASIAN KITCHENS BUFFET**

**Salads**
- Yuzu Marinated Mushroom & Tofu Salad with Charred Scallions
- Thai Chicken Salad with Cilantro, Bean Sprouts, and Candied Peanuts, served with Sesame Mint Dressing

**Entrées**
- Orange Chicken with Caramelized Onions & Cilantro
- Mongolian Beef Tenderloin with Scallions & Tinker Bell Peppers

**Accompaniments**
- Steamed White Rice
- Spicy Szechuan Eggplant

**Desserts**
- Apricot Yuzu Parfait with Chicory Crème
- Almond Sesame Seed Cookies

**ASIAN KITCHEN BUFFET Enhancement - $3 each per person**
- Chilled Soba Noodle Salad with Asian Slaw and Hoisin Dressing

**ASIAN KITCHEN BUFFET Enhancements - $4 each per person**
- Steamed Seabass with Mushroom Soy Milk Sauce
- Sake Dome with Raspberry Basil Syrup & Candied Peanuts

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A Two Course Plated Lunch is a Starter & Entrée OR an Entrée and Dessert. A Three Course Plated Lunch is a Starter, Entrée and Dessert.

Minimum of 10 guests for all Plated Lunches. All Menus are Served with Ice Water, Iced Tea, and Assorted Rolls and Butter. A choice of up to three (3) entrees (including Vegetarian, Vegan, Gluten-Sensitive, and other special dietary needs) may be offered to guests. Final count for number of each entree is due by 11am three (3) business days prior to the event. A card, clearly denoting which entree that guest is receiving, must be provided for each guest. We suggest a different color for each entree.

Plated Hot Lunches can be served for dinner for a $3 upcharge per person.

TWO COURSE PLATED HOT LUNCH $16 per person
THREE COURSE PLATED HOT LUNCH $18 per person

STARTERS (SELECT ONE)

SALADS:
Simple Organic Greens with Fennel, Radish and Pecans, served with Citrus Champagne Vinaigrette
Simple Caesar Salad with Soy Nuts, Shaved Reggiano, and Sprouts
Iceberg Wedge with Radish, Watercress, Goat Bleu, Pancetta, and Crème Fraîche, served with Mustard Vinaigrette

OTHER STARTERS:
Cream of Tomato Soup with Crème Fraîche and Croutons
Country Chicken & Rice Soup
Quinoa Chili (add a Cornbread Muffin in a Husk +$2)
Shrimp Cocktail in Gazpacho Water and Avocado Cream +$2
Maryland Lump Crab Cake with Red Pepper and Sweet Corn +$2

HOT ENTREES (SELECT NO MORE THAN THREE PER SIDE NOTES)

BEEF:
Braised Short Rib of Beef with Whisky Shallot Essence, served with Mashed Potatoes and Seasonal Vegetables +$4
Charred Crusted Tri Tip, served with Creamy Garlic Mashed Potatoes and Caramelized Brussels Sprouts +$4

CHICKEN:
Chicken Two Ways (Breast and Confit of Chicken), served with White Bean Fennel Puree and Farmer’s Market Vegetable Vinaigrette
Roasted Breast of Chicken with Saltimbocca Ragout and Porcini Cream
Red Wine Braised Chicken served with Root Vegetables, Fingerling Potatoes, and Herb Jus
Garlic Roasted Chicken with Peas and Carrots, served with French Potato Puree, and Braised Vegetables
Half Chicken Under a Brick, served with Cream Spinach and Garlic Mashed Potatoes
Pecan Crusted Chicken with Bourbon Cream Sauce, served with Mashed Sweet Potatoes & Chives
Four Chili Chicken, served with Spicy Corn Relish, Tomatillo Rice, and Grilled Vegetables

More Selections can be found on page 26
A Two Course Plated Lunch is a Starter & Entrée OR an Entrée and Dessert. A Three Course Plated Lunch is a Starter, Entrée and Dessert.

Minimum of 10 guests for all Plated Lunches. All Menus are Served with Ice Water, Iced Tea, and Assorted Rolls and Butter. A choice of up to three (3) entrees (including Vegetarian, Vegan, Gluten-Sensitive, and other special dietary needs) may be offered to guests. Final count for number of each entrée is due by 11am three (3) business days prior to the event. A card, clearly denoting which entrée that guest is receiving, must be provided for each guest. We suggest a different color for each entrée.

Plated Hot Lunches can be served for dinner for a $3 upcharge per person.

HOT ENTREES (SELECT NO MORE THAN THREE PER SIDE NOTES)  
(continued from page 24)

FISH:
Tasmanian Salmon, served with Artichokes Barigoule and Celeriac Puree +$2

VEGETARIAN:
Farfallini Pasta with Forest Mushrooms, Oven Dried Tomatoes, Herbs, and Parmesan Cheese in Butter Parmesan Sauce
Mushroom Agnolotti
Sweet Potato Cannelloni, served with Roasted Vegetables and Toasted Walnuts
Spinach & Wild Mushroom Cannelloni with Rustic Tomato Bruschetta
Potato Gnocchi, served with Market Vegetables, Butternut, Parsnips, Carrots, and Haricot Vert in a Mushroom Broth
Black Bean and Corn Cake, served with Pico De Gallo, Avocado Puree, and Crisp Corn Strips

PORK:
Pork Two Ways (Roasted Pork Loin and Shredded Kalua Pork), served with Three Cheese Polenta and Seared Vegetables

DESSERT SELECTION (SELECT ONE)
Vanilla Berry Brûlé Trifle
Lemon Tart with Raspberries
Coconut Flan with Pineapple Confit
Blueberry Cheesecake
Strawberry Shortcake
Passion Fruit Tiramisù
Chocolate Brownie Trifle

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A Two Course Plated Lunch is a Starter & Entrée OR an Entrée and Dessert. A Three Course Plated Lunch is a Starter, Entrée and Dessert.

Minimum of 10 guests for all Plated Lunches. All Menus are served with Ice Water, Iced Tea, and Assorted Rolls and Butter.

A choice of up to three entrees (including Vegetarian, Vegan, Gluten-Sensitive, and other Dietary or Special Menu needs) may be offered to guests. Final count for number of each entrée is due by 11am three (3) business days prior to the event. A card, clearly denoting which entrée that guest is receiving, must be provided for each guest. We suggest a different color for each entrée.

**TWO COURSE PLATED SALAD LUNCH**  
$14 per person

**THREE COURSE PLATED SALAD LUNCH**  
$16 per person

**STARTERS (SELECT ONE)**
- Cream of Tomato Soup with Crème Fraîche and Croutons
- Sweet Corn Chowder with Smoked Shrimp and Cilantro + $2
- Shrimp Cocktail in Gazpacho Water and Avocado Cream + $2
- Maryland Lump Crab Cake with Red Pepper and Sweet Corn + $2

**ENTRÉE SELECTION (SELECT ONE)**
- New Age “Cobb Salad” with Chopped Salami, Ricotta Salata and Vegetables with Sherry Vinaigrette
- Tuna Niçoise Salad with Gem Lettuce, Marble Potatoes, Green Beans, Onions, Peppers, Olives and Capers with Lemon Vinaigrette
- Porcini Rubbed Chicken Caesar Salad with Shaved Parmesan and Crunchy Soy Nuts with Caesar Dressing
- “Contemporary” Chef’s Salad made with Little Gem, Iceberg, Tomatoes, Egg, Ham, Turkey, Goat, Swiss and Cheddar with Sherry Vinaigrette

**DESSERT SELECTION (SELECT ONE)**
- Vanilla Berry Brûlé Trifle
- Coconut Flan with Pineapple Confit
- Blueberry Cheesecake
- Strawberry Shortcake
- Passion Fruit Tiramisu
- Chocolate Brownie Trifle

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All prices are subject to applicable service charge & applicable state & city sales tax. Menu & pricing are valid September 1, 2017. The University Student Unions reserves the right to adjust pricing & product based on current market availability without prior notice.
Minimum of 10 guests for all Plated or Boxed Lunches.

A choice of up to three entrees (including Vegetarian, Vegan, Gluten-Sensitive, and other Dietary or Special Menu needs) may be offered to guests.

Final count for number of each entree is due by 11am three (3) business days prior to the event. A card, clearly denoting which entree that guest is receiving, must be provided for each guest. We suggest a different color for each entree.

**PLATED SALADS**

Include Assorted Rolls & Butter, Platter of Assorted Cookies, Ice Water and Iced Tea

- **CHICKEN CAESAR SALAD**
  Wedge of Romaine Lettuce with Pulled Herb Baked Chicken Shaved Reggiano and Croutons with Classic Caesar Dressing

- **SALMON SALAD**
  Grilled Salmon Fillet presented on Field Greens with Marinated Grilled Vegetables and Balsamic-Maple Vinaigrette

- **BLACKENED CHICKEN SALAD**
  Lightly Blackened Chicken Breast and Corn & Black Bean Relish on Mixed Field Greens with Citrus Vinaigrette

- **STEAK SALAD**
  Grilled Steak and Arugula, Mozzarella, Tomatoes and Garden Vegetables with Chipotle Ranch Dressing

**PLATED SANDWICHES**

Include Assorted Cookie Platter, Ice Water and Iced Tea.

- **ANGUS ON CIABATTA**
  Sliced Angus Sirloin on Ciabatta Bread with Caramelized Onions, Balsamic Aioli, Roasted Tomato and Pepper Cress. Served with Bleu Cheese Potato Salad.

- **TURKEY & BRIE**
  Turkey with Brie and Horseradish Mayonnaise on a Freshly Baked Croissant. Served with Herbed Pasta Salad.

- **CHICKEN CLUB**
  Grilled Chicken with Havarti, Smoked Bacon, Lettuce and Tomato on Freshly Baked Red Pepper-Swiss Focaccia. Served with Fruit Salad.

- **SHAVED HAM & CHEESE**
  Shaved Ham and Gruyere with Greens, Tomato and Honey-Dijon Mayonnaise on a Baguette. Served with Roasted Mushroom Salad

- **GRILLED VEGGIES**
  Freshly Grilled Vegetables with Swiss Cheese on Multigrain Bread. Served with Roasted Mushroom Salad

**BOX IT TO-GO**

Get any of sandwiches or salads the above to go with Whole Fresh Fruit, a Chocolate Chip Cookie and Bottled Water or Soft Drink

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Minimum of 15 guests for Sandwich Platters.

A choice of up to three sandwiches and/or wraps (including Vegetarian, Vegan, Gluten-Sensitive, and other Dietary or Special Menu needs) may be offered to guests.

Perishable items may be presented for up to 90 minutes of service.

<table>
<thead>
<tr>
<th>SANDWICH PLATTER LUNCHES</th>
<th>$13 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Select one salad and up to three sandwiches and/or wraps. Includes Platter of Assorted Cookies, Ice Water, and Iced Tea</td>
<td></td>
</tr>
</tbody>
</table>

**SALADS (select one)**
- Dilled New Potato Salad
- Mac & Cheddar Cheese Salad
- Carrot and Raisin Cole Slaw
- Tomato, Pesto, and Mozzarella Salad
- Mediterranean Salad
- Quinoa & Bean Salad
- Ancient Grain Salad

Additional salads may be added to your order for $2.50 per person each. If additional salads are purchased they must equal the total guest count for the Platter.

**SANDWICHES & WRAPS (select no more than three)**
- Marinated Vegetables, Portobello, Sweet Peppers, and Tomato Shaved Fennel with Artichoke-Goat Cheese Spread on a Ciabatta Roll
- Chicken and Mozzarella with Roasted Peppers, Pesto Aioli, and Arugula on a Ciabatta Roll
- Roasted Turkey, White Cheddar, Crispy Pancetta, and Avocado Mayonnaise on a Hoagie Roll
- Tuna Salad Stuffed Pita with Tomatoes, Sprouts, and Cheddar Cheese
- Four Chili Tri Tip with Caramelized Onions and Chipotle Mayonnaise on a Hoagie Roll
- Chipotle Chicken Salad Wrap with Jalapeno Jack Cheese and Arugula
- Albacore Tuna and Cheddar Wrap with Sweet Pea Tendrils and Tomatoes
- “Cobb Salad” Wrap: Romaine, Avocado, Turkey, Egg, Bacon, and Bleu Cheese Dressing
- Roasted Chicken Wrap with White Cheddar Cheese, Shaved Romaine Lettuce, and Avocado Mayonnaise

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Taste of the University of Arizona is designed to be a heavy reception and action station-style dinner experience.

Service is for 90 minutes but can be designed so stations overlap to provide food service for up to 3 hours. No food station may remain in place for more than 90 minutes.

Minimum of 50 Guests

TASTE OF THE UNIVERSITY OF ARIZONA

FOUR STUDIOS: $43 per person  FIVE STUDIOS: $53 per person

PANGEA STUDIO (Chef Included)
Tomatoes and Mozzarella with Old Vinegar and Olive Oil
Baked Lobster Penne with Truffle Parmesan Cream
Baked Rigatoni Bolognese with Ricotta Cheese

PANDA STUDIO
Oriental Salad with Char Siu Chicken and Yuzu Vinaigrette
Char Siu Pork with Soy Sauce, Roasted Peanuts, and Cilantro
Spicy Beef Noodle Soup

CELLAR STUDIO (Chef Included)
Strip Loin with Mortared Garlic
Braised Short Rib with French Butter Puree and Truffle Ragoût
Frisée, Lardons, and Bleu Cheese Salad with Smoked Bacon Vinaigrette

SABOR STUDIO (Chef Included)
Salsa Bar Served with Warm Corn Tortilla Chips
Chicken Adobo Enchiladas with Oaxaca Sauce and Melted Cheese
Braised Pork Marinated in Achiote and Orange, Poblano Rajas, Black Beans, and Pickled Red Onions

ARIZONA ROOM STUDIO
Lobster Pot Pie filled with Maine Lobster, Fingerling Potatoes, and Brandy Cream Solaris
Grilled Shrimp Louie with Romaine Hearts and Classic Louie Dressing

CREATE YOUR OWN SALAD STUDIO – Please select two:
• Spinach, Mortadella, Pepperoncini, Salami, Pearl Onions, Red Peppers, and Turkey in a White Balsamic Vinaigrette
• Romaine, Radishes, Shaved Fennel, Cherry Tomatoes, Hearts of Palm, and Parmesan in a Creamy Cucumber Dill Dressing
• Arugula, Tomatoes, Bacon, Roasted Mushrooms, Bleu Cheese, and Chopped Eggs in a Grilled Tomato Dressing
• Baby Greens with Candied Pecans, Olives, Pepperoncini, Tomatoes, and Cucumbers with Oil and Vinegar

LA PETITE STUDIO
An Assortment of Signature Desserts Including:
Chocolate Sensation, Cappuccino Mousse, Strawberry Gelèe with Lemon Cream
Mango Tiramisù, Assorted Mini Tarts and Petits Fours
CHILLED HORS D’OEUVRES

Where items are sold by the dozen or pound, the minimum order is one dozen/pound per item or flavor.

Perishable items may be presented for up to 90 minutes of service.

SELECT
- Ancient Grain Cones
- Bread Stick with Prosciutto
- Crostini with Cured Tomato and Goat Cheese
- Falafel Lemon Tahini, Tomato & Olives
- Mushroom Bruschetta
- Pita Fatoosh Pocket
- Roasted Beet and Pistachio Goat Cheese
- Tomato Bruschetta

GOURMET
- Blackened Catfish Lettuce Cups with Red Pepper Aioli
- California Roll with Crab Meat and Marinated Cucumber
- Chipotle Cheese with Roast Beef on a Corn Chip
- Creamy Leek Pastry Bites
- Fresh Fruit Kabobs with Honey Yogurt Dip
- Hickory Salmon Shot w/Potato Vichy & Yukon Waffle
- Indian Chicken Monte on a Fork
- Kale Crunch Spring Roll
- Mojito Shrimp on Cucumber Ice
- Nicoise Summer Roll
- Profiteroles with Chicken Salad
- Shrimp Louie Cocktail
- Smoked Salmon and Basil Biscuit with Mascarpone
- Smoked Salmon with Crème Fraîche
- Tomato Mozzarella Pastry Bites
- Vegetable Nicoise Salad
- Wasabi Spiced Cornets of Ahi Tuna Tartar

PREMIUM
- Antipasto on a Bamboo “Stick”
- Beef Steak Tartar Sandwich with Capers, Micro Greens, and Olive Oil
- Belgian Endive with Herb Cheese and Roasted Pepper
- Deviled Quail Egg and Caviar Demi Spoons
- Kalamata Olive “Cigars” with Tandoori Shurry
- Mini “BLT”: Pancetta, Micro Arugula, Tomato Confit
- Prosciutto Melon Shot
- Shrimp Ceviche with Margarita Salt, Smoke Essence, and Chipotle
- Tuna Tataki with Mint and Ginger

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Where items are sold by the dozen or pound, the minimum order is one dozen/pound per item or flavor.

Perishable items may be presented for up to 90 minutes of service.

**SELECT**
- Arancini with Tomato Basil
- Beef Taquitos w/Salsa
- Black Bean Cakes with Crème Fraîche
- Florentine Stuffed Mushroom Caps
- Green Chile and Cheese Quesadilla Coronets
- Jalapeño Poppers
- Miniature Bean Chimis w/Salsa
- Miniature Beef Chimis w/Salsa
- Miniature Chicken Chimis w/Salsa
- Sausage Stuffed Mushroom Caps
- Spanakopita
- Vegetable Egg Rolls

**GOURMET**
- Bacon Wrapped Dates
- Baked Tomato and Mozzarella Boule
- Beef Satay with Chimichurri Sauce
- Chicken Empanadas
- Chicken Pot Stickers
- Chicken “Stick” with Curry Mango Chutney
- Lobster Corn Dogs with Mustard Aioli
- Mac-N-Cheese +$2
- Magic Mushroom Ball with Marinara
- Masa Tots: Spicy Cheese Tamales
- Mini Spinach and Artichoke Boule
- Pork Wing with Bourbon Glaze
- Red Wine Braised Short Rib on a Chive Biscuit
- Samosas
- Vegetable Lumpia with Dipping Sauce

**$16 per dozen**

**$18 per dozen**

There is a minimum of 3 dozen on any one Warm Hors d’Oeuvre item.

More Warm Hors d’Oeuvres can be found on page 33
Where items are sold by the dozen or pound, the minimum order is one dozen/pound per item or flavor.

Perishable items may be presented for up to 90 minutes of service.

Continued from page 33

**PREMIUM**
- Bacon-Wrapped Pork Loin w/Honeycomb on Polenta Cake
- Baked Eggplant Cannelloni
- Chicken and Waffle w/Maple Syrup
- Chicken Slider with Lemon Yogurt
- Deep Dish Pizza
- Fish and Chips
- Five Spice Firecracker Shrimp with Roasted Garlic
- Grilled Cheese Lollipops
- Kobe Beef & Mushroom Skewer with Bleu Cheese Cream
- Lamb Chop with Pinenuts in Mint Sauce
- Lollipop Wings w/Maytag Blue Cheese Fondue
- Mini Kobe Burger, Cheddar & Roasted Shallot Jam +$1
- New England Style Crab Cake with Remoulade +$1
- Pesto Grilled Shrimp Skewer
- Pork Belly with Smoked Salt and Honey
- Shrimp Siu Mai
- Spider Shrimp with Sweet Chili Sauce
- Turkey “Slider” with Stuffing and Cranberry

$23 per dozen

There is a minimum of 3 dozen on any one Warm Hors d’Oeuvre item.
Order as many packages as you need to accommodate your total guest count.

Perishable items may be presented for up to 90 minutes of service.

<table>
<thead>
<tr>
<th>Package Name</th>
<th>Price</th>
<th>Serving Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>REFRESH CONFECTION</td>
<td>$110 per package</td>
<td>(Each package serves approximately 50 guests)</td>
</tr>
<tr>
<td>Half Sheet Cake (Chocolate or White) with Custom Design</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Assorted Housemade Tea Cookies (2 lbs)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fresh Fruit Display (for 25 guests)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ice Tea (2 gallons)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lemonade (1 gallon)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>GLUTEN FREEDOM DELIGHT</td>
<td>$150 per package</td>
<td>(Each package serves approximately 50 guests)</td>
</tr>
<tr>
<td>Decadent Chocolate Flourless Bar (3 dozen)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Raspberry Trifle Shooters (2 dozen)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vanilla Berry Brule Trifle Shooters (2 dozen)</td>
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<td></td>
</tr>
<tr>
<td>Strawberry &amp; Mint Infused Water (2 gallons)</td>
<td></td>
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</tr>
<tr>
<td><strong>All items in the menu are made without flour but not in a GF kitchen. ACC does not guarantee any bakery items to be gluten free.</strong></td>
<td></td>
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</tr>
<tr>
<td>AFTERNOON AMUSEMENT</td>
<td>$175 per package</td>
<td>(Each package serves approximately 50 guests)</td>
</tr>
<tr>
<td>Assorted Tea Sandwiches (4 dozen)</td>
<td></td>
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</tr>
<tr>
<td>Miniature Muffins &amp; Housemade Scones (2 dozen of each)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fresh Fruit Display (for 25 guests)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ice Tea (2 gallon)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BARS APLENTY</td>
<td>$200 per package</td>
<td>(Each package serves approximately 100 guests)</td>
</tr>
<tr>
<td>Pistachio Bars with Dried Fruits</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lemon Bars,</td>
<td></td>
<td></td>
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<tr>
<td>Bear Down Bars,</td>
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<tr>
<td>Chai Blondies Bars,</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Decadent Chocolate Flourless Bars (3 dozen of each bar)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ice Cold 2% Milk (2 gallons)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Strawberry Lemonade (2 gallons)</td>
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<td></td>
</tr>
<tr>
<td>SWEETS &amp; TREATS</td>
<td>$220 per package</td>
<td>(Each package serves approximately 100 guests)</td>
</tr>
<tr>
<td>Full Sheet Cake (Chocolate or White) with Custom Design</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Assorted Housemade Tea Cookies (3 lbs)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fresh Fruit Display (for 50 guests)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ice Tea (3 gallons)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lemonade (2 gallons)</td>
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</tr>
</tbody>
</table>
Perishable items may be presented for up to 90 minutes of service.

CULINARY CHEESE SHOP
Display of 4 - 6 Domestic and Imported Block Cheeses, Served with Walnut-Raisin Bread, Crackers, Dried Fruits, Roasted Olives, Dried Tomatoes, Syrups and Nuts
Petite $70 (approximately 15-20 servings)
Small $90 (approximately 25-30 servings)
Medium $150 (approximately 30-50 servings)
Large $195 (approximately 50-65 servings)

SEASONAL FRESH FRUIT DISPLAY
Petite $40 (approximately 15-20 servings)
Small $65 (approximately 25-30 servings)
Medium $100 (approximately 30-50 servings)
Large $130 (approximately 50-65 servings)

NEW AGE TAPAS VEGETABLE CRUDITÉS
Display of Raw & Marinated Farm Fresh Vegetables and Inspiring Flavor Enhanced Vinaigrettes
Petite $40 (approximately 15-20 servings)
Small $65 (approximately 25-30 servings)
Medium $100 (approximately 30-50 servings)
Large $130 (approximately 50-65 servings)
All Carving Studios include a Chef and are served with a Selection of Artisan Breads. Studios are presented for a maximum of 90 minutes and are meant as complements to buffets or other hors d’oeuvre selections and are not intended as a meal.

### ARIZONA CATERING

- **Kansas City BBQ Pork Loin**  
  *(serves approximately 20)*  
  Served with Cowboy Beans and Bourdon BBQ sauce  
  $90 each

- **Four Chili Charred Tri Tip**  
  *(serves approximately 20)*  
  Served with Garlic Mashed Potatoes and Creamy Horseradish  
  $90 each

- **Smoked Brisket**  
  *(serves approximately 20)*  
  Served with Cauliflower Mash and Roasted Red Pepper Jam  
  $90 each

- **Pineapple & Citrus Braised Bone-In Ham**  
  *(serves approximately 30 guests)*  
  Served with Golden Raisin Corn Pudding and Onion Shallot Jam  
  $225 each

- **Smoked Turkey Breast**  
  *(serves approximately 35 guests)*  
  Served with Corn Bread Stuffing and Gingered Cranberry Marmalade  
  $225 each

- **Peppercorn Roasted Strip Loin of Beef**  
  *(serves approximately 30 guests)*  
  Served with Potato Mushroom Ragoût and Creamy Horseradish  
  $250 each

- **Herb Roasted Tenderloin of Beef**  
  *(serves approximately 25)*  
  Served with Caramelized Onion Polenta, Mortared Garlic, and Creamy Horseradish  
  $275 each

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SAVORY

**QUESO FUNDIDO** *(Chef Included)* $12 per person
Colorful Earthware Pots of Melted Oaxacan Cheese with Assorted Toppings to include Chicken Mole, Chorizo, Black Bean, and Corn served straight from the oven and then finished with your choice of Fresh Made Salsas, Flour Tortillas, and Traditional Garnishes

**NACHO BAR** $12 per person
Sabor Tortilla Chips Served with Fresh Salsa and Guacamole
Finished with Unique Toppings of Your Choice to Include: Green Chili White Cheese Queso, Warm Chicken Adobo, Beef Barbacoa, Queso Fresco, Refried Boracho Beans, Chopped Onions, and Cilantro

**GOURMET POTATO BAR** $12 per person
Stuffed Baked Idaho Potatoes, Finished with your Favorite Unique Toppings
*Stuffers:*
- Chicken & Yellow Curry
- BBQ Beef Brisket
- Cheesey Broccolini Alfredo
*Toppers:*
- Crispy Pancetta, Chives, Sour Cream, Cottage Cheese, Roasted Tomatoes, Vermont White Cheddar Cheese, and Olive Gremolata

**BAKED PASTA** $12 per person
Each Pasta is Individually Baked and Topped with Artisan Cheeses
*Please Select Two*
- Pennette with Italian Sausage and Roasted Peppers
- Smoked Chicken and Ricotta Rigatoni
- Mini Cheese Ravioli with Mushroom Pesto Alfredo
- Ziti with Lobster, Tomato, and Mascarpone
- Mushroom Tortelloni with Wild Porcini Cream
- Truffled Macaroni and Cheese

**FLATBREAD STUDIO** $12 per person
*Please Select Three*
- Classic: Tomato, Mozzarella, and Basil
- The Meat Monger: Pepperoni, Italian Sausage, Mozzarella, Our Signature Red Sauce, and Garlic
- Backyard BBQ: BBQ Chicken, Mozzarella, Black Beans, Corn, Avocado, and Cilantro
- Very Veggie: Tomatoes, Feta, Artichoke, Red Pepper, Red Onion, Garlic, Olives, and Capers
- Chicken Alfredo: Chicken, White Sauce, Mozzarella, Chili Flakes, and Pesto

*More Savory Action Studios can be found on page 36*
Action Studios are designed for 90 minutes of service and a minimum of 20 Guests.

A minimum of 3 Studios must be ordered for dinner service.

Individual Studios may be added to reception events or buffets.

**SAVORY**

*(continued from page 36)*

**MEDITERRANEAN BAR**

$14 per person

A Sampling of Mediterranean Mezza served with Pita and Lavosh:
- Hummus Bi Tahina with Olive Oil and Paprika
- Baba Ghanoush with Pomegranate Seeds and Mint
- Falafel with Tzatziki Sauce
- Dolmades made with Stuffed Grape Leaves and Olive Oil
- Mediterranean Olives
- Raw Crudite Platter

**SWEET**

**SHORTCAKE STUDIO**

$8 per person

- Vanilla Cream with Lemon Pound Cake, Strawberry Compote & Whipped Cream
- Pistachio Bavarian Cream with Chocolate Pound Cake & Sautéed Cherries
- Praline Cream with Marble Pound Cake, Sautéed Peaches & Crème Fraîche

**ICE CREAM BAR STUDIO**

$8 per person

- Vanilla and Chocolate Ice Cream
- Whipped Topping
- Crushed Oreos
- Nuts
- Cherries
- Sprinkles
- Chocolate, Strawberry, and Caramel Sauces

**CRÈME BRÛLÉE STUDIO**

$10 per person

*(Chef Attendant Included)*

Watch Our Chef Play with “Fire” and Ignite your Favorite Crème Brûlée!

*Please Select Three:*
- Vanilla • Pistachio • Raspberry Chocolate • Cappuccino • Praline • Orange

**THE ITALIAN DESSERT TABLE**

$12 per person

- Marinated Berries in Frangelico with Sabayon
- Pistachio Financier, Assorted Biscotti
- Chocolate Strawberry Mascarpone in a Glass
- Apricot Almond Panettone
- Chocolate Gianduja Cake with Chocolate Meringue
DINNER BUFFETS

Dinner Buffets are designed for 90 minutes of service. All Dinner Buffets are presented with ice water, iced tea, Seattle’s Best Coffee and Tazo Teas with Hot Water.

Desserts are not transferable to Refreshment Breaks.

Minimum of 20 guests for all Dinner Buffets. If you have less than 20 please speak with your Event Planner. If Enhancements are purchased they must equal the total guest count for the Buffet.

If you have any guests with special dietary needs, please discuss them with your Event Planner.

Lunch Buffets can be served for dinner for a $3 upcharge per person.

STEAK HOUSE BUFFET

Salads
- Classic Wedge Salad with Bleu Cheese, Bacon, Tomatoes and Red Onions with Creamy Ranch Dressing
- Tomato and Red Onion Salad with Balsamic Vinaigrette

Entrées
- Striploin Steaks with Caramelized Onions and Leeks
- Herb Roasted Chicken with Truffle Wild Mushrooms

Accompaniments
- Wild Mushroom Bread Pudding
- Grilled Citrus Marinated Asparagus
- Hearth Baked Breads and Butter

Desserts
- Trio of Chocolate Mousse
- Pistachio Bars with Dried Fruits

STEAK HOUSE BUFFET Enhancements

Herb Roasted Salmon with Peanut Fingerling Potatoes and a Dill Cream Sauce
Truffle Macaroni and Cheese
Caramel Tart with Macadamia Nuts

AGAVE BUFFET

Salads
- Hearts of Butter Lettuce with Tarragon Dressing
- Greek Salad with Peppers, Onions, Beets and Pepperoncini

Entrées
- Sirloin with Fingerling Potatoes
- Braised Confit of Chicken with Truffled Root Vegetables

Accompaniments
- French Green Beans with Spicy Walnuts
- Baked Ziti with Capers, Olives and Roasted Tomatoes
- Hearth Baked Breads and Butter

Desserts
- Chocolate Caramel Tart
- Mango Cheesecake with Coconut Anglaise

AGAVE BUFFET Enhancements

Roasted Peppers and Buffalo Mozzarella
Fennel Crusted Filet of Halibut with Lemon Shallot Velouté
Strawberry Cheesecake
Passion Fruit Yogurt Soufflé

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A Two Course Plated Lunch is a Starter & Entrée OR an Entrée and Dessert. A Three Course Plated Lunch is a Starter, Entrée and Dessert.

Minimum of 10 guests for all Plated Lunches. All Menus are Served with Ice Water, Iced Tea, and Assorted Rolls and Butter.

A choice of up to three entrees (including Vegetarian, Vegan, Gluten-Sensitive, and other Dietary or Special Menu needs) may be offered to guests. Final count for number of each entrée is due by 11am three (3) business days prior to the event. A card, clearly denoting which entrée that guest is receiving, must be provided for each guest. We suggest a different color for each entrée.

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**TWO COURSE PLATED DINNER**

<table>
<thead>
<tr>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>$18 per person</td>
</tr>
</tbody>
</table>

**THREE COURSE PLATED DINNER**

<table>
<thead>
<tr>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>$22 per person</td>
</tr>
</tbody>
</table>

**STARTERS (SELECT ONE)**

- Cream of Tomato Soup with Crème Fraîche and Croutons
- Sweet Corn Chowder with Smoked Shrimp and Cilantro
- Maryland Lump Crab Cake with Red Pepper and Sweet Corn
- Shrimp Cocktail in Gazpacho Water and Avocado Cream
- Roasted Artichokes with Organic Field Greens, Red Onion, Tomatoes and Shaved Ricotta with Aged Sherry Vinaigrette
- Classical Caesar Salad with Soy Nuts, Parmesan Crouton, and Shaved Reggiano Tomato Mozzarella and Wild Arugula with White Balsamic
- Shrimp and Saffron Couscous with Mint Raita and Tomato Oil
- New Age Greek Salad with Marinated Feta
- Roasted Pears and Figs with Butter Lettuce, Bleu Cheese and Pecans with Aged Sherry Vinaigrette

**ENTRÉES (SELECT ONE)**

- Chicken Confit with Broccolini, Roasted Marble Potatoes, and Snap Pea Puree
- Pan Seared Hake with Tomato Tartine, Spinach and Pinenut Pancetta Relish
- Mediterranean Lentil Cake with Roasted Peppers, Haricot Fennel Salad and Basil Tofu
- Roasted Halibut and Lobster Cannelloni with Seasonal Vegetables and Tarragon Beurre Monté
- Roasted Striploin of Beef with Warm Fingerling Potato Salad and Forest Mushroom
- Beef Two Ways, Black Trumpet Crusted Beef and Braised Short Rib, with Ratatouille and French Butter Potatoes + $4
- Braised Short Rib and Shrimp Ragout with Market Vegetables + $8
- Grilled Filet of Beef and Shrimp Scampi with Butter Whipped Potatoes + $10

**DESSERTS (SELECT ONE)**

- White Chocolate Mousse Strawberry Balsamic
- Banana Gianduja Cream Gâteaux
- Black Magic Box with Black Cherries
- Panna Cotta Raspberry Mint
- Duo of Passion Milk Chocolate and Pineapple Mascarpone
- Americana Sweet Trilogy of Banana Cream Pie, Raspberry Cheesecake, and Chocolate Trifle

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