

Colorado State University

# CATERING



MENU





# Colorado State University

---

**Lory Student Center Catering — a member of the Colorado State University System — is proud to help you plan your next banquet, reception, or company meeting.**

**One sustaining quality shared within the CSU community is its skilled team of professionals. Committed to customer service, Lory Student Center Catering takes pride in its work. Our staff members will treat your function as if it were their own.**

**Combining our team of specialists with the finest facilities and amenities will make the difference between an ordinary catering event and an organized, high-end occasion.**

---









# TABLE OF CONTENTS

**General Information.....5**

**A la Carte.....6**

**Plated Breakfasts.....8**

**Breakfast Buffets.....9**

**Plated Entrees.....10**

**Lunch and Dinner Buffets.....14**

**Display Trays and Baskets.....17**

**HorsD’oeuvres.....18**

**Breaks.....21**

**Desserts.....22**



# GENERAL INFORMATION

## SELECTING A MENU

Our Catering Coordinator will help you plan the details of your event. Please call Catering at (970) 491-5332 with your requests at least two weeks before your event to ensure proper staffing and product availability. Menu and timing changes must be made at least one week before your event. Final head counts are due three business days before your event. Changes made after these deadlines might not be accommodated.

While choosing a la carte options, please keep in mind the amounts needed for each meal period. An average lunch client should be prepared to serve six to eight appetizers per person versus a dinner meal period where the average is from nine to eleven.

## LINENS, CHINA, AND GLASSWARE SERVICE

Most food and beverage prices include table linens, flatware, and dishes; some exceptions might apply. White linens may be available for an additional charge when not included in the cost of your menu. Contact the Catering Office for pricing. Catering equipment (glassware, plates, warmers, or coolers) is not available for rental or to borrow. All buffets will have the flatware and beverages on the buffet. Served meals will have the flatware and beverages on the tables.

## DELIVERIES

Catering can provide services for your event anywhere on campus and at other locations within the Fort Collins area. Delivery charges are based on the type of event, amount of equipment needed to set up, and distance from the Lory Student Center.

## PRICING, PAYMENT, AND CANCELLATIONS

The food and beverage prices are as they appear on the menu. Requests outside of the regular menu might incur additional charges. Prices are subject to change due to market pricing. Catering can customize menus for special pricing. Make billing inquiries within 10 days of the date of the invoice. Cancellations within 72 hours are subject to cancellation fees. If you have any questions regarding your invoice, please contact the Business Office at (970) 491-1675.

## OUTSIDE FOOD

Lory Student Center Catering is the exclusive caterer of the Lory Student Center. Several restaurant businesses are also available in the Lory Student Center Food Court. Catering must arrange all food served in the Lory Student Center. Individual sack lunches are permitted in meeting rooms when conducting privately-attended meetings. The group is responsible for trash disposal. The Lory Student Center staff can confiscate any food or beverage brought into a reservation space within the Lory Student Center without prior approval. Groups with multiple violations of this policy may lose reservation privileges for a time period to be determined by Lory Student Center officials.

## TAX AND GRATUITY

All Colorado State University departments and recognized student groups are tax and gratuity exempt. Other organizations under tax-exempt status are required to provide their tax identification number. Giving the staff a cash gratuity at the end of the evening is at the customer's discretion. A gratuity of 15 percent and applicable sales tax will be added to all other groups.

## TAKING OF FOOD

For health and safety reasons, guests are not allowed to take leftover food. All leftover food remains the property of the Lory Student Center. Leftover food is donated to the local Food Bank for Larimer County. If a client invites more people than they guaranteed in order eat leftover food, the guest will be charged an additional per person cost.



## BEVERAGES

**Brewed coffee** | \$20 per gallon (16 8-oz. servings)  
*Includes half-and-half creamer, as well as assorted sweeteners*

**Hot water with assorted Celestial Seasonings tea bags** | \$18 per gallon (16 8-oz. servings)  
*Includes half-and-half creamer, lemon wedges, and assorted sweeteners*

**Hot chocolate with marshmallows** | \$18 per gallon (16 8-oz. servings)

**Hot apple cider** | \$18 per gallon (16 8-oz. servings)

**Lemonade or fruit punch** | \$17 per gallon (16 8-oz. servings)

**Iced tea** | \$13 per gallon (16 8-oz. servings)

**Orange juice** | \$17 gallon (16 8-oz. servings)

**Apple juice** | \$14 gallon (16 8-oz. servings)

**Cranberry juice** | \$14 gallon (16 8-oz. servings)

**Izze sparkling waters** | \$3 each

**Bottled water** | \$1.5 each

**Canned soda** | \$2 each



## ASSORTED GOODIES

*All priced individually*

**Whole fruit** | \$1.5 each

**Assorted candy bars** | \$3 each

**Assorted ice cream bars** | \$2.5 each

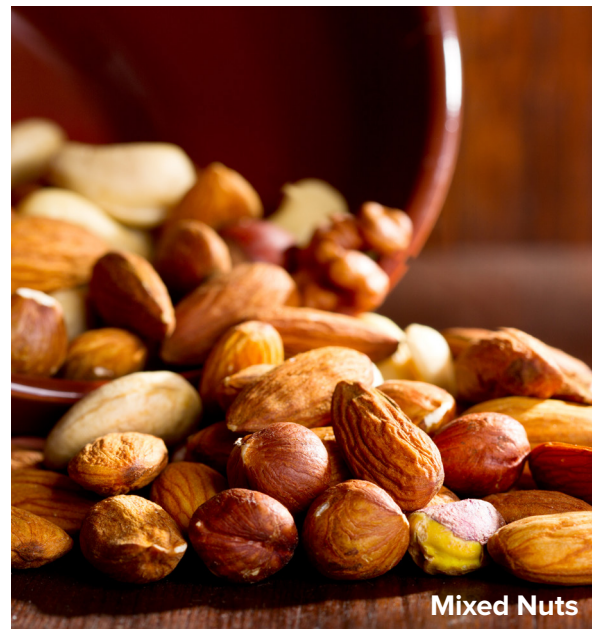
**Assorted yogurt** | \$2 each

**Chex Mix** | \$2 each

**Potato chips** | \$2 each 

**Cracker Jacks** | \$2 each 

**Rice Krispie Treat** | \$1 each







## MARKET SNACKS

Available all day

**Buttered popcorn** | \$8/lb.

**Salted pretzels** | \$8/lb.

**Potato chips** | \$8/lb.

**Onion dip** | \$7/pint

**Mixed nuts** | \$20/lb.

**Bulk granola** | \$10/lb.

**Vanilla yogurt with fresh berries** | \$14/qt.

**Peanuts** | \$16/lb.

**Harmony trail mix with M&Ms** | \$16/lb.

**Tortilla chips** | \$8/lb.

**Guacamole** | \$10/pint

**Salsa** | \$7/pint

**Dried fruit** | \$7/lb.

**Chex Mix** | \$10/lb.



## FROM THE BAKERY

**Mini cinnamon rolls** | \$16 per dozen

**Bagels and assorted cream cheese** | \$20 per dozen

**Assorted muffins** | \$20 per dozen

**Assorted Danish pastries** | \$30 per dozen

**Lemon bars** | \$16 per dozen

**Assorted gourmet cookies** | \$14 per dozen

**Gluten-free cookies** | \$24 per dozen

**Granola bars** | \$1 each

**Bavarian soft pretzel sticks with Fat Tire mustard** | \$15 per dozen

**Assorted donuts** | \$18 per dozen

**Assorted mini muffins** | \$15 per dozen

**Assorted petite Danish pastries** | \$16 per dozen

**Donut holes** | \$7 per dozen

**Assorted breakfast breads with honey butter** | \$13 per dozen

**Gourmet cookies with edible images** (*must give one week's notice*) | \$30 per dozen

**Caramel salted pretzel brownies** | \$22 per dozen

**Rice Krispies Treat** | \$12 per dozen

**Gourmet brownies** | \$19 per dozen

**Sugar cookies frosted with sprinkles** | \$17 per dozen



## MORNING FARE

*Morning Fare packages do not include decaf coffee; it is available upon request. Coffee service is unlimited for two hours. Additional \$3 per person for groups fewer than 10.*

**Ram classic start | \$7**

*Assorted whole fruit and petite assorted Danish pastries*

*Accompanied by orange juice, coffee, iced water, and assorted Celestial Seasonings teas (minimum of 10)*

**Yogurt parfait bar | \$9**

*Low-fat vanilla yogurt and plain Greek yogurt with assorted fruits, nuts and house-made granola*

*Accompanied by orange juice, coffee, iced water, and assorted Celestial Seasonings teas (minimum of 10)*

**CSU continental | \$8**

*Petite assorted Danish pastries, scones, and seasonal fruit salad*

*Accompanied by orange juice, coffee, iced water, and assorted Celestial Seasonings teas (minimum of 10)*

**Presidential continental | \$11**

*Petite assorted Danish pastries, scones, and sliced seasonal fruit display*

*Yogurt parfait bar with house-made granola, low-fat vanilla yogurt and seasonal berries*

*Accompanied by orange juice, coffee, iced water, and assorted Celestial Seasonings teas*





# PLATED BREAKFAST SELECTIONS

Served with your choice of freshly brewed coffee and hot tea or orange juice. Additional \$3 per person for groups fewer than 15. Limited to two entrée selections per service. A \$5 surcharge will be added for each additional entrée selection.

## **Farm fresh** | \$9

Scrambled eggs served with chef's home-style potatoes; your choice of country sausage, applewood-smoked bacon or blackened tofu; and fruit salad

## **Canyon breakfast sandwich** | \$9

Triple sec-battered French toast topped with crispy bacon, fried egg, and brie cheese sauce; served with hash browns and a side of crème fraiche topped fresh fruit; a side of maple syrup

## **Breakfast burrito** | \$10

Scrambled eggs, sausage, ranch-style beans, bell peppers, onions, tomatoes, and a blend of cheeses inside a warm rolled flour tortilla smothered with green chili; served with chef's home-style potatoes



# BUFFET BREAKFAST SELECTIONS

Served with freshly brewed coffee, decaf coffee, hot tea, water, and orange juice. Additional \$2 per person for groups fewer than 15.




## **Green and gold** | \$13

Choice of country sausage or applewood-smoked bacon, with scrambled eggs; chef's home-style potatoes; assorted pastries, and a fresh fruit display

## **Front range tacos** | \$14 (with corn tortillas)

Scrambled eggs tossed with tomatoes, green chilies, and sautéed onions; Santa Fe-style black beans; chorizo; shredded Monterey and cheddar cheeses; chef's home style potatoes; onions, green chili, sour cream, and salsa; corn and flour tortillas

### **Hot buffet executive add-ons:**

- Sautéed seasonal vegetables | \$1 per person 
- Silver dollar pancakes with warm maple syrup | \$1 per person
- Sweet potato stackers | \$2 per person 
- Triple sec-battered French toast with warm maple syrup | \$2 per person
- Black Forest ham topping | \$2 per person 
- Buttermilk biscuits and country gravy | \$3 per person



## BREADLINE

All include chips, cookie, and beverage. For parties of 25 or more: choose 3; for parties less than 25: choose 2. Additional \$5 for each additional item. Make it a grab-n-go boxed lunch for an additional \$1.

Gluten free sandwich breads available upon request

### Chipotle chicken wrap | \$10

Flour tortilla filled with grilled chicken breast, pepper jack cheese, shredded lettuce, and roasted red peppers with cilantro mayonnaise (gluten free sandwich breads available upon request) **GF**

### The grinder | \$10

Genoa salami; pepperoni; Capicola and provolone cheese; topped with shredded lettuce, tomato and balsamic vinaigrette; served on fresh ciabatta bread

### Chicken salad croissant | \$9

House-made smoked chicken salad overstuffed in a fresh croissant with lettuce, tomato, and Havarti cheese

### The collegiate | \$9

Roast beef, smoked turkey breast, Dutch gouda cheese, tomato, leaf lettuce, and aioli spread on freshly baked bread

### Turkey avocado | \$9

Sliced turkey breast and turkey bacon served on whole-grain bread with avocado, Greek yogurt, English cucumbers, marinated red onions, and romaine lettuce

### Hummus and vegetable wrap | \$9

Portabella mushrooms with roasted red bell peppers, caramelized onions, spinach, prepared with garlic hummus and wrapped in a flour tortilla (gluten-free tortilla upon request) **GF**

### Fungo rosso (vegan) | \$9

Sliced balsamic-marinated portabello mushrooms with sundried tomato spread served on ciabatta bread with roasted red peppers, sunflower seeds, olives, lettuce, and tomatoes

### SUBWAY to GO Meal | \$9

A SUBWAY to GO boxed meal consists of a sandwich, a cookie, soda, and a bag of chips in a stackable box. Choose from: veggie, turkey breast or black forest ham on white or wheat, and all will be topped with lettuce, onion, tomato, pickle, and green bell peppers



## GREENS

All include chips, cookie, and beverage. For parties of 25 or more: choose 3; for parties less than 25: choose 2. Additional \$5 for each additional item. Make it a grab-n-go boxed lunch for an additional \$1.

### Southwest vegetarian salad | \$13 **GF**

Blackened tofu; Monterey jack and cheddar cheeses; black bean and corn salsa; tortilla strips; rested on a bed of crisp romaine lettuce tossed with lime avocado and served with a lime cilantro vinaigrette

### Colorado chicken salad | \$13 **GF**

Mixed greens, grilled chicken, gorgonzola cheese, candied pecans, dried cranberries, and apple wedges with balsamic vinaigrette

### Asian chicken | \$14 **GF**

Marinated grilled chicken strips on a bed of greens with Napa cabbage and snow peas, sliced sweet peppers, water chestnuts, mandarin oranges, red onions, and toasted almonds topped with crispy wonton strips; served with soy miso vinaigrette





## BEEF ENTRÉES

All entrées include a chef's choice salad, starch, seasonal vegetable, rolls, butter, lemonade, iced tea, and water. For parties of 25 or more: choose 3; for parties less than 25: choose 2. A \$5 surcharge will be added for each additional entrée selection.

**Braised beef brisket** | \$16 

*Lightly seasoned and slowly cooked; thinly sliced with a smoky BBQ sauce*

**Dark ale-glazed top sirloin steak** | \$17

*Marinated and charbroiled sirloin steak with a dark ale demi-glaze, caramelized onions, and roasted red peppers*

**Front range broil** | \$17 

*Beef flank steak marinated in balsamic vinegar, spices, and olive oil; charbroiled and sliced thin; served with a Chimichurri sauce*

**Beef tenderloin** | \$23 

*Grilled filet mignon served with a sweet-and-sour Hazel Dell wild mushroom duxelle; finished with a Pinot Noir demi-glaze*

**Prime rib roast** | \$22 

*Slow roasted prime rib; sliced and served with rich red wine au jus and horseradish sauce*



## WILD GAME ENTRÉES

All entrées include a chef's choice salad, starch, seasonal vegetable, rolls, butter, lemonade, iced tea, and water. For parties of 25 or more: choose 3; for parties less than 25: choose 2. A \$5 surcharge will be added for each additional entrée selection.

**Bison short ribs** | \$22

*Herb encrusted; roasted overnight in an Odell IPA; served with a peach glacé*

**Elk tenderloin** | \$24 

*Cocoa-rubbed, grilled, and served with brandied cipollini onions*



Dark Ale-Glazed Top Sirloin Steak



## CHICKEN ENTRÉES

All entrées include a chef's choice salad, starch, seasonal vegetable, rolls, butter, lemonade, iced tea, and water. For parties of 25 or more: choose 3; for parties less than 25: choose 2. A \$5 surcharge will be added for each additional entrée selection.

### Chicken Reggiano | \$17

Oven-roasted chicken coated with Parmesan Reggiano cheese and seasonings; topped with a red-wine marinara.

### Chicken roulade | \$18

Medallions of chicken breast stuffed with cranberry and sage dressing and drizzled with a pistachio cream sauce.

### Chicken picatta | \$16

Sautéed chicken cutlets served with lemon, capers, sundried tomato, and artichokes.

### Balsamic grilled chicken | \$15

Balsamic-marinated and grilled with herbes de Provence.

### Dijon chicken | \$18

Citrus mustard-marinated chicken breast grilled and served with a red currant compote.



## PORK ENTRÉES

All entrées include a chef's choice salad, starch, seasonal vegetable, rolls, butter, lemonade, iced tea, and water. For parties of 25 or more: choose 3; for parties less than 25: choose 2. A \$5 surcharge will be added for each additional entrée selection.

### Pork pommerey | \$15

Cajun-rubbed, slow roasted, and served with a rich whole grain mustard sauce.

### Pork tenderloin | \$17

Cherrywood-smoked and served with a Port wine reduction.

### Apple stuffed pork | \$17

Pork loin stuffed with Granny Smith apple chutney and served with smoked Dutch Gouda sauce.

### Sesame pork | \$15

Pork loin sesame-seared and served with a sweet coconut sauce.



Chicken Reggiano





## SEAFOOD ENTRÉES

All entrées include a chef's choice salad, starch, seasonal vegetable, rolls, butter, lemonade, iced tea, and water. For parties of 25 or more: choose 3; for parties less than 25: choose 2. A \$5 surcharge will be added for each additional entrée selection.

### Lemon-dill salmon | \$22

Creole-seasoned salmon fillet seared and served with a lemon dill butter sauce

### Shrimp scampi | \$22



Jumbo shrimp served in a white wine and lemon-butter sauce with peppers



Lemon-Dill Salmon



## VEGETARIAN ENTRÉES

All entrées include a chef's choice salad, starch, seasonal vegetable, rolls, butter, lemonade, iced tea, and water. For parties of 25 or more: choose 3; for parties less than 25: choose 2. A \$5 surcharge will be added for each additional entrée selection.

### Pasta ribbons | \$15

Ribbons of zucchini and yellow squash with a smoked Dutch Gouda sauce; topped with roasted carrots and sprinkled with fresh herbs

### Acorn squash jardinière (vegan) | \$16

Agave-roasted squash filled with a variety of vegetables, healthy grains, dried fruits, and pistachios

### Stuffed shells | \$17

Jumbo pasta shells stuffed with a Ricotta and Romano cheeses; topped with a roasted red pepper rose sauce with shaved Reggiano

### Cauliflower steak | \$15

Cauliflower blackened and served with creamy polenta and summer squash

### Stuffed portobello | \$16

Oven-roasted portobello cap filled with spinach, artichokes, and Havarti cheese



## THEMED BUFFETS

All buffets include an iced tea, lemonade, and ice water station.  
For groups fewer than 15, add \$2 per person.

### Little Italy buffet | \$22

- Antipasto display with cured meats, marinated vegetables, and cheeses **GF**
- Caesar salad with garlic croutons and shaved Reggiano
- Chicken Reggiano on a bed of pasta
- Stuffed shells topped with roasted red pepper rose sauce and shaved Reggiano
- Seasonal vegetable sauté **GF**
- Garlic bread
- Cannoli

### Latin buffet | \$22

- Cucumber hominy salad **GF**
- Citrus chicken with an avocado and mango relish **GF**
- Skirt steak carne tacos **GF** served with flour and corn tortillas and assorted toppings
- Santa Fe black bean burritos
- Cuban black beans and rice **GF**
- Churros

### Greek buffet | \$23

- Mediterranean salad with a feta vinaigrette on the side **GF**
- Souvlaki chicken served with roasted feta cheese and herbs **GF**
- Eggplant moussaka **GF**
- Spinach rice (Spanakorizo) **GF**
- Seasonal vegetable sauté **GF**
- Warm pita bread with homemade hummus
- Baklava

### FOCO buffet | \$25

- Field green salad with Haystack Farms chevre, candied pecans, and fresh berries and raspberry vinaigrette **GF**
- Bison flank steak with a chimichurri **GF**
- Creamy polenta and roasted squash **GF**
- Chili rellenos with green chili on the side
- Black quinoa and wild rice pilaf
- Seasonal vegetable sauté **GF**
- Fry bread
- Assorted mousse bites **GF**

### Classic buffet | \$23

- Garden salad **GF** with assorted dressings
- Balsamic herb-grilled chicken **GF**
- Top sirloin steaks **GF**
- Roasted baby red potatoes **GF**
- Green beans almondine **GF**
- Dinner rolls
- Peach cobbler



### **Back forty barbeque** | \$22

- Tossed salad with assorted dressings
- Coleslaw
- Barbecue chicken and St. Louis-style pork ribs **GF**
- Au gratin potatoes
- Ranch-style baked beans **GF**
- Seasonal vegetables **GF**
- Buttermilk biscuits with honey butter
- Warm bread pudding with bourbon sauce



## **LIGHT AND EASY BUFFETS**

All buffets include an iced tea, lemonade, and ice water station. For groups fewer than 15, add \$2 per person.

### **Deli buffet** | \$14

Sliced roast beef, ham, and turkey; served with buns and breads, assorted sliced cheeses, sliced tomatoes, onions, lettuce, dill pickle slices, fresh fruit salad, mixed greens salad with assorted dressings, condiments, basket of kettle potato chips, and freshly-baked gourmet cookies and brownies

### **Soup and salad bar** | \$13

Choose one soup. House salad served aside diced ham, tomatoes, green onion, peas, croutons, shredded cheeses, and black olives; served with dinner rolls, freshly-baked gourmet cookies, and brownies

Soup choices: Roasted red pepper bisque, broccoli, cauliflower and cheese, Italian sausage and red potato, chicken tortilla, Parma zucchini bisque, chunky steak or vegan bean

### **Soup, salad, and sandwich buffet** | \$16

Choose one soup. Served with sliced roast beef, ham, turkey, assorted buns and breads, assorted sliced cheeses, sliced tomatoes and onions, lettuce, dill pickle slices, condiments, basket of kettle potato chips, fresh fruit salad, mixed greens with assorted dressings and freshly-baked gourmet cookies and brownies

Soup Choices: roasted red pepper bisque, broccoli, cauliflower and cheese, Italian sausage and red potato, chicken tortilla, Parma zucchini bisque, chunky steak, or vegan bean

### **Subway sub sandwich buffet** | \$240

Choose a club, Italian, turkey, or vegetarian six-foot sub sandwich (portioned for two slices per person). Served with mayonnaise, mustard, Italian dressing, basket of assorted chips, and cookies. Feeds 20 people.





## SINGLE ENTRÉE BUFFETS

All buffets include an iced tea, lemonade and ice water station. For groups fewer than 15, add \$2 per person.

### Potato bar | \$13

Baked Colorado-grown potatoes served with butter, sour cream, scallions, shredded cheese, bacon pieces, sautéed mushrooms, and onions as well as freshly baked cookies and brownies

### Pizza | \$11

A variety of cheese, pepperoni, and vegetarian pizzas (two slices per person); served with mixed green salad with assorted dressings and Italian cream puffs

### Taco bar | \$11

Seasoned beef and shredded chicken served with hard shells, soft shells, black beans, shredded lettuce, chopped tomatoes, cheese, sour cream, salsa, sopapillas, and honey

### Pasta | \$11

Spaghetti with Alfredo sauce and Meat Ragout; served with Parmesan cheese, garlic bread, mixed green salad with assorted dressings, and Italian cream puffs

### Burger bar | \$13

- Ground beef patties (vegetarian and vegan, upon request)
- Baked beans
- Home fries
- Assorted toppings:
  - Lettuce
  - Tomato
  - Onion
  - Pickle
  - Sliced cheese
  - Spicy mustard
  - Ketchup
  - Mayonnaise
  - Applewood-smoked bacon
  - Teriyaki mushrooms
- Burger rolls (gluten-free rolls upon request)
- Brownies



Buffets



## DISPLAY TRAYS


*Priced per person*

**Market cheese tray** | \$5 per person  
*Imported and domestic variety of cheeses with assorted crackers and Nita Crisps*

**Market fruit** | \$4 per person  
*Selection of seasonal sliced fruit with yogurt dip*

**Vegetable crudité** | \$4 per person  
*Fresh garden vegetables with garlic hummus*

**Mini sandwich** | \$4 per person  
*(1.5 per person)*  
*Array of chicken salad, tuna salad, roast beef, ham, and vegetarian sandwiches on freshly baked mini croissants and rolls*

**Antipasto** | \$7 per person   
*Hard salami, pepperoni, prosciutto, capicola roasted red peppers, pepperoncinis, olives, fresh mozzarella, marinated asparagus, and cherry peppers*

**Assorted meat and cheese** | \$5 per person  
*Chef's choice selection of sliced deli meats and cheeses served with breads, crackers, and condiments*



Assorted Meat and Cheese



Market Fruit



## PARTY BASKETS

*Each basket serves 30 people; one or more baskets may be ordered.*

**Fiesta** | \$180  
*Southwest chicken egg rolls, Baja-style shrimp, queso and green chili churros, and spiced-battered green beans served with chips and a salsa, sour cream and guacamole*

**Backyard barbeque** | \$180  
*Hamburger, cheeseburger and veggie burger sliders, pork rib tips, and baked potato skins served with ketchup, mustard, bacon pieces, carrots, celery sticks, sour cream, ranch and bleu cheese dips*

**Vegetable garden (vegetarian)** | \$135  
*Fresh raw vegetable tray with hummus and ranch dip with pita chips, jalapeno battered avocado slices, flatbread pizzas, and spanakopita with tzatziki dipping sauce*

**Chef's basket** | \$100  
*Let our chefs create something special for you by utilizing local and seasonal ingredients to include two hot and two cold appetizers of our chef's choice*



# HOT HORS D'OEUVRES

25-piece minimum per item

## STUDENT FAVORITES:

**Fried mozzarella sticks** | \$18.75 per 25 pieces  
with pizza sauce for dipping

**Buffalo-style hot wings** | \$25 per 25 pieces  
with bleu cheese dressing

**Meatballs** | \$20 per 25 pieces  
with 90 Shilling and mushroom sauce

**Mini reuben sandwiches** | \$40 per 25 pieces

**Black bean quesadillas** | \$40 per 25 pieces  
with sour cream and salsa

**Steak empanadas** | \$25 per 25 pieces  
with sour cream and salsa


**Grilled steak quesadillas** | \$45 per 25 pieces  
with thin-sliced steak and pepper jack cheddar cheese blend melted between crispy flour tortillas and served with tropical salsa and sour cream

**Fajita sliders** | \$45 per 25 pieces  
with strips of beef with sautéed bell peppers and onions served over slider buns with a side of guacamole

**Angus sliders** | \$50 per 25 pieces  
topped with melted cheddar and caramelized onions, served on pretzel buns

## FACULTY PICKS:

**Southwest chicken tortilla spring rolls** | \$35 per 25 pieces  
with Adobo sweet and sour sauce

**Chicken satay** | \$35 per 25 pieces   
with Thai peanut sauce

**Asian beef and veggie rolls** | \$50 per 25 pieces   
drizzled with pomegranate reduction

**Vegetarian spring rolls** | \$40 per 25 pieces  
with sweet and sour chili sauce

**Spanakopita triangles** | \$50 per 25 pieces  
with tzatziki dipping sauce

**Artichoke and Havarti-stuffed mushrooms** | \$40 per 25 pieces 

**Chicken cordon bleu minis** | \$40 per 25 pieces  
with ham and cheese stuffed petite chicken served with Dijon cream for dipping

**Flatbread pizza slices** | \$40 per 25 pieces  
with an assortment of Italian meats and vegetables baked on Tuscan-seasoned flatbreads, topped with mozzarella and fontina cheeses, and served with marinara and Parmesan cheese



Fried Mozzarella Sticks



## PRESIDENT'S CHOICE:

**Mini crab cakes** | \$50 per 25 pieces  
with *Cajun remoulade*

**Baja shrimp** | \$50 per 25 pieces <sup>GF</sup>  
with *tequila dipping sauce*

**Chicken and vegetable brochettes** | \$60 per 25 pieces <sup>GF</sup>  
with *tequila lime marmalade*

**Bacon-wrapped jumbo sea scallops** | \$75 per 25 pieces  
with a *dark-ale and balsamic reduction*

**Mini beef wellington** | \$60 per 25 pieces  
with *cabernet demi-glace for dipping*

**Warm spinach and chevre artichoke dip** | \$75 per 25 servings  
with *crostini*



## COLD HORS D'OEUVRES

*25-piece minimum per item*

**Goat cheese phyllo cup** | \$25 per 25 pieces

**Balsamic watermelon and mozzarella fresca tartlet** | \$30 per 25 pieces

**Honey walnut and apricot toast points** | \$30 per 25 pieces

**Fruit kabobs** | \$35 per 25 pieces <sup>GF</sup>

**Heirloom bruschetta caprese** | \$35 per 25 pieces

**Prosciutto-wrapped asparagus** | \$35 per 25 pieces <sup>GF</sup>

**Caprese kabobs** | \$35 per 25 pieces

**Beef tenderloin bruschetta** | \$45 per 25 pieces

**Mango crab salad on an English cucumber** | \$45 per 25 pieces

**Beef tenderloin bruschetta** | \$45 per 25 pieces

**Fat Tire shrimp cocktail** | \$50 per 25 pieces

**Assorted lavash rolls** | \$65 per 25 pieces

**Aztec black bean dip with tortilla chips** | \$65 per 25 servings

**Assorted Fresh canapés** | \$75 per 25 pieces



Mini Crab Cakes



Warm Spinach and Chevre Artichoke Dip



Fruit Kabobs



Heirloom Bruschetta Caprese



# HORS D'OEUVRES PACKAGES

Continuous service for two hours. Includes regular decaf coffee, golden punch, and ice water.

**Ram's Horn** | \$34 per person

**Cold Selections**

- Display of domestic and imported cheeses with Nita Crisps and crackers
- Fresh vegetable crudité with garlic hummus or French onion dip

**Hot Selections**

- 90 Shilling meatballs
- Mini Beef EnCroute
- Chipotle-style wings
- Southwest chicken egg rolls with adobo sweet and sour dipping sauce

**Spring Creek** | \$38 per person

**Cold Selections**

- Display of local and imported cheeses with Nita Crisps and crackers
- Fresh vegetable crudité with hummus or French onion dip
- Fresh fruit display with yogurt dip

**Hot Selections**

- Beef and brochettes with IPA glaze
- Vegetarian spring rolls with sweet and sour chili sauce
- Spanakopita with tzatziki dipping sauce
- Chicken satay with Thai peanut sauce
- Carving station - choice of:
  - roasted turkey breast or a top round of roast beef
  - served with silver dollar rolls and appropriate condiments



# CARVING STATIONS

All items are served with the appropriate accompaniments and silver dollar rolls.

**Steamship round of beef** | \$500 **GF**

Serves approximately 150 guests

**Roasted tenderloin of beef** | \$175 **GF**

Serves approximately 25 guests

**Boneless roasted breast of turkey** | \$225 **GF**

Serves approximately 35 guests

**Baked honey-glazed ham** | \$200 **GF**

Serves approximately 40 guests

**Slow-roasted suckling pig** | \$225 **GF**

Serves approximately 50 guests

**Roasted baron of beef** | \$250 **GF**

Serves approximately 50 guests



Baked Honey Glazed Ham





## PIZZERIA

Standard 16-inch: 10 slices per pie  
Gluten-free 10-inch: 6 slices per pie

**Cheese** | \$12 each

**Pepperoni** | \$13 each

**Vegetarian** | \$14 each

**Meat lovers** | \$14 each

**Margherita** | \$14 each

**Gluten-free cheese pizza** | \$14 each   
(add \$.50 per topping)



Pepperoni Pizza



## INSPIRED BREAKS

*Priced per person.*

**Recess** | \$6

*Assorted granola bars, whole fresh fruit, bottled water, and assorted sodas*

**Seventh-inning stretch** | \$7

*Warm Bavarian pretzels with Fat Tire mustard for dipping, Cracker Jacks, bottled water, and assorted sodas*

**After-school special** | \$7

*Sliced apples with peanut butter, trail mix bars, and Izze sparkling waters*

**Siesta** | \$6

*Tortilla chips, queso, salsa, bottled water, and assorted sodas*



Seventh-Inning Stretch



## DESSERTS

*Continuous service for two hours*

**Dessert reception** | \$15 per person

- Assortment of whole cakes and pies
- Chef's choice of bite-sized sweets
- 100-percent Columbian regular coffee
- Decaffeinated coffee
- Specialty tea selections
- Ice water



## PIES

**Cherry** | \$3 per slice

**Lemon blueberry meringue** | \$4 per slice

**Pumpkin** | \$3 per slice

**Apple** | \$3 per slice



## GOURMET MINI PASTRIES

**Mini chocolate cups with assorted mousse fillings** | \$22 per dozen 

**Assorted petit fours** | \$22 per dozen

**Assorted mini cheesecakes** | \$23 per dozen

**Chocolate-covered strawberries** | \$24 per dozen 

**Assorted truffles** | \$36 per dozen 

**Canoli's with ricotta and chocolate chip filling** | \$24 per dozen



## CAKES

**Old-fashioned chocolate layer cake** | \$3 per slice

**German chocolate torte** | \$4 per slice

**Lemon cake** | \$4 per slice

**Carrot cake with cream cheese frosting** | \$4 per slice

**New York-style cheesecake with strawberry topping** | \$4 per slice

**Seasonal berries and Chantilly cream** | \$5 each 

**Chocolate mousse trilogy** | \$5 each





# DECORATED SHEET CAKES

*Flavors: vanilla, marble, or chocolate.*

**Quarter sheet cake (serves 20) | \$40**

**Half sheet cake (serves 40) | \$65**

**Full sheet cake (serves 80) | \$110**

*Custom options:*

*Edible photo image (one week's notice) | \$15*

*Fillings: sweet cream cheese, vanilla custard, whipped chocolate, cherry, apple, lemon, or blueberry | \$5*

Old-Fashioned Chocolate Layer Cake



Apple Pie



**CATERING**

[lscatering.com](http://lscatering.com)

(970) 491-5332