UNIVERSITY HOUSING AND DINING CATERING

Limited Catering Menu
This menu is designed with the safety of guests in mind. The catering team is happy to create a customized solution for your event and guests within the established COVID-19 health and safety guidelines. Based on guest count and menu selection, service attendants may be required.

{ MORNING MEALS }
Individually prepared boxes with cutlery. 10 person minimum.

Breakfast Taco Box
Assorted breakfast tacos, house made salsa and pico de gallo, seasonal fruit salad, bottled orange juice
$10 per person

Classic Continental Box
Assorted pastries and breakfast breads, fresh fruit salad, bottled orange juice
$10 per person

{ BREAKFAST A LA CARTE }
All items individually wrapped

Breakfast Tacos
Bacon, egg and cheese; potato, egg and cheese; sausage, egg and cheese; or bean and cheese served with our signature house made salsa
$2 each

Assorted House Made Muffins
Blueberry, apple cinnamon, banana nut, oat bran
$18 per dozen

Assorted Scones
Blueberry, cinnamon, cranberry orange
$20 per dozen

Seasonal Scones
Strawberry and goat cheese; bacon, cheddar and chives; peppermint white chocolate
Please check with catering on availability and pricing.
$25 per dozen
Bagels and Cream Cheese $20 per dozen
Assorted Danishes $30 per dozen
House Made Jumbo Cinnamon Rolls $36 per dozen
Chocolate Croissants $30 per dozen
Seasonal Fruit Salad $3 per person
Whole Fresh Fruit $1 per piece
Greek Yogurt Parfait $4 each
Sausage Kolaches $16 per dozen

[BOXED LUNCHES]
All box lunches are served with chips, cookie and bottled water

Classic Box Lunch $11 each
Choice of ham and Swiss, turkey and provolone, roast beef and cheddar or vegan roasted veggie sandwich

Wrap Box $12 each
Choice of Sonoran chicken wrap, turkey and Swiss wrap or vegan Mediterranean wrap

Gourmet Box Lunch $14 each
Choice of ham and Swiss on croissant, caprese chicken on ciabatta or roasted veggie wrap served with fresh fruit salad

[BOXED ENTRÉE SALADS]
All entrée salads are served with artisan roll, cookie and bottled water

Chicken Caesar Salad $13 each
Baby hearts of romaine, shaved parmesan, cherry tomatoes, grilled chicken breast, croutons and Caesar dressing

Strawberry Spinach $13 each
Spinach, strawberries, grilled chicken breast, feta cheese, candied pecans and balsamic vinaigrette

Tex Mex Vegan Salad $13 each
Romaine, jicama, roasted corn, black beans, red peppers, pumpkin seeds, roasted sweet potatoes, quinoa and cilantro lime dressing
{ CHIPS AND DIPS }
Individually prepared boxes with cutlery. 20 person minimum.

Spinach Artichoke Dip
Served with pita chips $3 per person

Hummus Spread
Traditional and roasted red pepper hummus served with pita chips, carrots and celery $3 per person

40 Acres Chips and Dips
Choose three dips, served with tortilla chips
- Guacamole
- Pico de gallo
- House made salsa
- Corn and black bean salsa
- Avocado tomatillo salsa $3.50 per person

House Made Potato Chips and Dip
Choose one of the following dips
- Buffalo chicken wing dip
- Jalapeno ranch dip
- Tex Mex layered dip $3 per person

{ PLATTERS }
Individually prepared boxes with cutlery. 10 person minimum.

Cheese Platter
Gouda, Havarti, Muenster, fresh fruit and trail mix with assorted crackers $3.50 per person

Veggie Platter
Fresh seasonal vegetables with house made ranch dip $3 per person

Mediterranean Platter
Hummus, falafel bites, tzatziki, Kalamata olives, cherry tomatoes and pita bread $4 per person

Shrimp Cocktail
Served with cocktail sauce and lemon wedges Market Price

Tropical Fruit Platter
Mango, pineapple, blueberries, grapes, honeydew, cantaloupe and strawberries $4 per person

Mexican Street Fruit Platter
Jicama, pineapple, cucumbers, strawberries, lime and Tajin $4 per person
Fresh Fruit Platter
Seasonal fresh fruit including honeydew, cantaloupe, pineapple, grapes and strawberries

Sushi Platter
Please contact catering for availability and pricing.

{ SNACKS }  
All items individually packaged

Popcorn (50 person minimum)
- Buttered $2 per person
- Chocolate Flavors $2.50 per person
- Candied Flavors $2.50 per person

Rice Krispie Treats $18 per dozen
Traditional rice krispie treats, rocky road, peanut butter chocolate chip or caramel
Please order by the dozen of each flavor

S’Mores Bars $24 per dozen
Marshmallows, Golden Grahams and chocolate chips

Assorted KIND® Bars $3 each

Assorted Trail Mix $3 per person

{ DESSERTS }  
All items individually wrapped

Brownies $14 per dozen

Gourmet Cookie Assortment $18 per dozen
Chocolate chunk, cranberry walnut, M&M, white chocolate macadamia

Dessert Bars $20 per dozen
Magic cookie, peanut butter or cheesecake walnut
Please order by the dozen of each bar

Gourmet Cupcakes $36 per dozen
- Chocolate peanut butter - A chocolate cupcake with creamy peanut butter frosting
- Oreo - A chocolate cupcake with Oreo buttercream frosting
- Red velvet - A decadent red velvet cupcake with cream cheese frosting
Please order by the dozen of each flavor

Cupcakes (Traditional size) $16 per dozen
Vanilla with white icing
Chocolate with chocolate icing
{ HOT DRINKS }

All hot drinks are priced per gallon and require an attendant for service. 1 gallon serves 10-12 cups.

- Starbucks® Coffee $24 per gallon
- Starbucks® Decaf Coffee $24 per gallon
- Hot Water with Assorted Tea Bags $24 per gallon

{ COLD DRINKS }

Individually bottled

- Lemonade $2.50 each
- Assorted Flavored Iced Teas $2.50 each
- Iced Tea (unsweet) $2.50 each
- Bottled Water 20 oz. $3 each
- Assorted 20 oz sodas $3 each
  Coke®, Pepsi®, Dr Pepper®, Mtn Dew®, Sprite®, Ginger Ale
- Assorted 12 oz. Tropicana® Juices $3 each
  Orange, cranberry, grape, apple
- Topo Chico® $3 each
- Assorted Flavored Sparkling Waters $3 each

{ BUFFETS AND SERVED MEALS }

The catering team is prepared to accommodate your event needs within the established COVID-19 health and safety guidelines. Due to service requirements, requests for buffet and served meals are being individually designed for each event. Please contact the catering team to customize event specifics.