

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 Choice of ham and Swiss, turkey and provolone, roast beef and cheddar or vegan roasted veggie sandwich	\$11 each
Wrap Box Choice of Sonoran chicken wrap, turkey and Swiss wrap or vegan Mediterranean wrap	\$12 each
Gourmet Box Lunch Choice of ham and Swiss on croissant, caprese chicken on ciabatta or roasted veggie wrap served with fresh fruit salad	\$14 each

{ **BOXED ENTRÉE SALADS** }

All entrée salads are served with artisan roll, cookie and bottled water

Chicken Caesar Salad Baby hearts of romaine, shaved parmesan, cherry tomatoes, grilled chicken breast, croutons and Caesar dressing	\$13 each
Strawberry Spinach Spinach, strawberries, grilled chicken breast, feta cheese, candied pecans and balsamic vinaigrette	\$13 each
Tex Mex Vegan Salad Romaine, jicama, roasted corn, black beans, red peppers, pumpkin seeds, roasted sweet potatoes, quinoa and cilantro lime dressing	\$13 each



{ 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

\$3.50 per person

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 Coke®, Pepsi®, Dr Pepper®, Mtn Dew®, Sprite®, Ginger Ale	\$3 each
Assorted 12 oz. Tropicana® Juices Orange, cranberry, grape, apple	\$3 each
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.