EVERY EVENT TELLS A STORY.

ASUC Student Union Event Services works collaboratively with clients to develop a cohesive event that considers culinary composition in addition to ambiance and location. By harmonizing foodservice with design, your guests will leave with a memorable experience that reflects your desired aesthetics and event objectives. Whether you are just in need of coffee service or are planning a large-scale production requiring plated meals and floral design services, ASUC Event Services can offer a multitude of options to ensure your event exceeds expectations.
TABLE OF CONTENTS

4 .................................................................................................................................. Beverages
5 .................................................................................................................................. Breakfast
6-8 .................................................................................................................................. Sandwiches & Wraps
9 ........................................................................................................................................ Pizza
10 ...................................................................................................................................... Student Buffets
11 ....................................................................................................................................... Themed Buffets
12 ................................................................................................................................. Afternoon Break Packages
13 ...................................................................................................................................... A la Carte Snacks
14 ...................................................................................................................................... Catering Guidelines
HOT & COLD BEVERAGES

Price Per Person
Comes with compostable disposables
Minimum Order is 12

Assorted Canned Pepsi Soft Drink 12 oz..........................................................$1.25
Freshly-squeezed Orange Juice...................................................................$2.50
Lemonade ....................................................................................................$1.70
Freshly Brewed Iced Tea ............................................................................$1.90
Served with sugar, artificial sweetener and lemon wedges
Hot Cocoa - stays hot for up to 2 hours .....................................................$1.70
Boardroom Water Service .........................................................................$1.70
Self-serve water dispenser (your choice of plain or seasonal fruit-infused water)

COFFEE SERVICES - servings stay hot for up to 2 hours

Equator Coffee and Decaffeinated Coffee & Silkroad Organic Tea ..................$3.00
Served with sugar, artificial sweetener, half & half and lemon wedges
Cold Brewed Equator Coffee ....................................................................$3.00
Served with sugar, artificial sweetener and half & half

OPTIONAL ADD-ONS FOR COFFEE SERVICES - serves 12

Milk 2% .................................................................................................. $6.00
Soy Milk ............................................................................................... $6.00
Almond Milk .......................................................................................... $6.75
Rice Milk ............................................................................................... $6.75
Chocolate Sauce, Hazelnut Syrup or Vanilla Syrup...................................... $8.50
BREAKFAST PACKAGES

Price Per Person
Comes with compostable disposables
Minimum Order is 12

Coffee & Doughnuts ..............................................................................................................................$4.95
Assorted Doughnuts
Equator Coffee, Decaffeinated Coffee, Silkroad Organic Bagged Tea,
Orange Juice, Seasonal Fruit-Infused Water

Coffee & Petite Bagels.......................................................................................................................$5.75
Assorted Petite Bagels (pre-sliced)
Salmon Schmear, Herb Schmear, Whipped Cream Cheese, Fruit Preserves, Butter
Equator Coffee, Decaffeinated Coffee, Silkroad Organic Bagged Tea,
Orange Juice, Seasonal Fruit-Infused Water

Coffee & Petite Pastries .......................................................................................................................$4.95
Assorted Danish Pastries and Scones
Equator Coffee, Decaffeinated Coffee, Silkroad Organic Bagged Tea,
Orange Juice, Seasonal Fruit-Infused Water

*Gluten free and vegan breakfast alternatives available for an additional charge*
SIGNATURE
SANDWICH PLATTER

Price Per Person
Comes with compostable disposables
Minimum Order is 12
Up to 3 sandwich choices per catering order

Sandwich Platter ............................................................................................................................ $8.00
Mixed Green Salad with Balsamic Vinaigrette and Ranch Dressing on the side
Housemade Signature Sandwich with fresh baked bread (choose from below)
Assorted Hampton Creek Cookies (vegan)

SIGNATURE SANDWICH SELECTIONS

Turkey
Roast Turkey & Havarti
House-roasted Turkey Breast, Havarti Cheese, Tomato, Lettuce and Citrus-Dill Mayonnaise

Roast Turkey & Bacon
House-roasted Turkey Breast, Bacon, Provolone Cheese, Tomatoes, Lettuce and Cranberry Mayonnaise

Chicken
Mozzarella Chicken Breast
Grilled Chicken Breast, Sun-dried Tomatoes, Fresh Mozzarella, Spring Mix and Pesto Mayonnaise

Chicken Chipotle
Lime Grilled Chicken Breast, Pepper Jack Cheese, Roasted Red Peppers and Chipotle Mayonnaise

Pork
Dijon Roast Pork Provolone
House-roast Pork, Provolone Cheese, Tomato, Spring Mix, Pepperoncini and Lemon Black Pepper Aioli

Mortadella & Swiss
Mortadella, Swiss Cheese and Apple Cabbage Slaw

Vegan / Vegetarian
Caprese Sandwich (vegetarian)
Fresh Mozzarella Cheese, Sliced Tomatoes, Basil and Balsamic Drizzle served on Ciabatta

Balsamic Portobello and Peppers (vegan)
Balsamic-roasted Portobello Mushroom, Roasted Peppers and Onions, and Olive Tapenade on a Telera Roll

*Gluten-free sandwiches are available upon request ($3 add on each)
**ADDITIONAL SANDWICH PLATTERS**

*Price Per Person*
*Comes with compostable disposables; Minimum Order is 12*

BYO Deli Platter ................................................................................................................................................................. $7.75
(Build-Your-Own Sandwich)

Deli Platter includes:
- Smoked Ham, House-roasted Turkey Breast, Italian Genoa Salami, and Herb Roasted Vegetables
- Cheddar, Swiss, Provolone
- Assorted Bread Rolls
- Lettuce, Tomatoes and Red Onion
- Mayonnaise and Mustard

Mixed Green Salad with Balsamic Vinaigrette and Ranch Dressing on the side
Assorted Hampton Creek Cookies (vegan)

Signature Sandwich Wrap Platter ............................................................................................................................................ $7.75

Wrap options:
- Chicken Caesar Wrap: Grilled Chicken, Romaine Lettuce, Tomatoes and Caesar Dressing in a Flour Tortilla Wrap
- Italian Deli Wrap: Smoked Ham, Genoa Salami, Provolone Cheese, Italian Dressing, Spinach and Tomatoes in a Tomato Basil Wrap
- Veggie Nicoise Wrap: Mesclun Greens, Tomato, Egg, Potato, Olives, Capers and Green Beans in a Spinach Herb Wrap

Pesto Pasta Salad with Seasonal Vegetables
Assorted Hampton Creek Cookies (vegan)

*Gluten-free sandwiches and wraps are available upon request ($3 add on each)*
BOXED & BAGGED LUNCHES

Priced Per Person. Minimum Order is 12.

Boxed Lunch .............................................................................................................................................. $10.25
Select up to (3) Housemade Signature Sandwich types (choose from below).
Includes Mixed Green Salad with Balsamic Vinaigrette and Ranch Dressing on the side and a Hampton Creek Cookie (vegan, assorted flavors). All items individually packaged with compostable disposables.

Build-Your-Own Bagged Lunch ................................................................................................................. $8.95
Select up to (3) Housemade Signature Sandwich types (choose from below).
Includes Mixed Green Salad with Balsamic Vinaigrette and Ranch Dressing on the side and a Hampton Creek Cookie (vegan, assorted flavors). All items individually packaged with compostable disposables. Guests will “build” their own bagged lunch by making selections down a line.

SIGNATURE SANDWICH SELECTIONS

TURKEY

Roast Turkey & Havarti
House-roasted Turkey Breast, Havarti Cheese, Tomatoes, Lettuce and Citrus-Dill Mayonnaise

Roast Turkey & Bacon
House-roasted Turkey Breast, Bacon, Provolone Cheese, Tomatoes, Lettuce and Cranberry Mayonnaise

CHICKEN

Mozzarella Chicken Breast
Grilled Chicken Breast, Sun-dried Tomatoes, Fresh Mozzarella, Spring Mix and Pesto Mayonnaise

Chicken Chipotle
Lime Grilled Chicken Breast, Pepper Jack Cheese, Roasted Red Peppers and Chipotle Mayonnaise

PORK

Dijon Roast Pork Provolone
House-roasted Pork, Provolone, Tomatoes, Spring Mix, Pepperoncini and Lemon Black Pepper Aioli

Mortadella & Swiss
House-roasted Pork, Mortadella, Swiss Cheese and Apple Cabbage Slaw

VEGETABLE

Caprese Sandwich (vegetarian)
Fresh Mozzarella Cheese, Sliced Tomatoes, Basil and Balsamic Drizzle served on Ciabatta

Balsamic Portobello and Peppers (vegan)
Balsamic-roasted Portobello Mushroom, Roasted Peppers and Onions and Olive Tapenade on a Telera Roll

*Gluten-free sandwiches are available upon request ($3 add on each)
FRESHLY BAKED PIZZA

Pizzas are 16”, 8 Slices Each.
Minimum order of 5 pizzas for catered delivery.

Served in a standard pizza box with compostable plates and napkins.

Cheese Pizza .................................................................$14.50
1 Topping Pizza ............................................................$16.50
2 Topping Pizza ............................................................$17.50
3 Topping Pizza ............................................................$18.50

Topping Selections:
- Pepperoni
- Chicken
- Mushrooms
- Olives
- Roasted Peppers & Onions
- Roasted Potato Slices
- Farm-fresh Seasonal Vegetables (Chef’s choice)

Sauce Selections:
- Roasted Tomato
- Basil Pesto
- Smoky BBQ

On the Side:
- Parmesan Cheese (complimentary)
- Chili Flakes (complimentary)
- Ranch Dressing ($3.00 extra per pizza)

*Please inquire with your Event Coordinator if you are looking for a drop-off pizza service or elegant catering display. Pricing is subject to increase in these cases.
CLASSIC BUFFETS

Price Per Person. Minimum Order is 12
Comes with compostable disposables. One buffet type per catered event.

All student buffets also include a mixed green salad, dinner rolls with butter balls, Hampton Creek Cookies, and a plain water station.

Baked Ziti with Italian Sausage .......................................................................................... $12.00
Italian sausage, roasted red peppers, goat cheese, grilled vegetables, and garlic bread

Tuscan Chicken ......................................................................................................................... $13.00
Herbed chicken, penne pasta, green beans, garlic, tomatoes, and basil

Lemon Chicken ......................................................................................................................... $13.00
Grilled chicken, veloute sauce, oven roasted tomatoes, herbed rice pilaf

Roasted Chimichurri Pork Loin ......................................................................................... $14.00
Roasted pork loin with chimichurri sauce, spicy black beans, and cilantro lime rice

Spinach Manicotti with Marinara ......................................................................................... $14.00
Manicotti served with steamed broccoli, carrot and cauliflower medley and garlic bread

ENTRÉE ONLY OPTIONS

Price Per Person. Minimum Order is 12
Comes with compostable disposables. One entrée type per catered event.

Choice of one entrée served family-style.

Baked Ziti with Italian Sausage ............................................................................................ $8.00
Italian sausage, roasted red peppers, goat cheese, grilled vegetables, and garlic bread

Tuscan Chicken .......................................................................................................................... $8.00
Herbed chicken, penne pasta, green beans, garlic, tomatoes, and basil

Lemon Chicken .......................................................................................................................... $8.00
Grilled chicken, veloute sauce, oven roasted tomatoes, herbed rice pilaf
THEMED HOT BUFFETS

Price Per Person. Minimum Order is 12
Comes with compostable disposables
One buffet theme per catered event

Ranchero ........................................................................................................................................... $14.50
Served with Corn and Flour Tortilla, Pico de Gallo, Guacamole, Sour Cream, Mild Green Tomatillo
Salsa Verde and Cotija Queso
- Salad: Sedona Caesar Salad (Romaine Lettuce with Toasted Pumpkin Seeds, Monterey Pepper
  Jack Cheese, Tomatoes, Bell Peppers) served with spicy Cilantro-Caesar Dressing
- Fajita Station: Chicken Fajita, Grilled Vegetables Fajita, Spanish-style Rice
- Choice of Black Beans Ranchero or Refried Pinto Beans
- Mexican Tea Cookies
- Iced Water Station

Taste of the East ........................................................................................................................... $15.00
- Salad: Soba Noodle Salad: Nori, Napa and Red Cabbages, Carrots, Cucumber, Edamame,
  Shiitake with Sesame Ginger Dressing
- Stir Fry Entrees: Sesame Orange Chicken and Snow Pea, Tofu Stir Fry
- Choice of Brown Fried Rice or Steamed White Rice
- Sliced Orange Segments
- Fortune Cookie
- Iced Water Station

Vivande Buffet ................................................................................................................................ $16.00
- Salad: Mediterranean Salad: Spinach, Olives, Tomatoes, Seasonal Grilled Vegetables,
  Feta Cheese with Lemon and Extra Virgin Olive Oil Dressing
- Italian Entrée: Chicken and Mushroom Marsala, Cheese Tortellini (Spinach Pasta with Ricotta
  and Parmesan Cheese Filling) and choice of Marinara or Basil Pesto Cream Sauce
- Garlic-Parmesan Bread
- Cheesecake with Seasonal Berries
- Iced Water Station
AFTERNOON BREAK PACKAGES

Price Per Person
Comes with compostable disposables
Minimum order 12

GOURMET POPCORN TRIO ........................................................ $5.00
- Housemade popcorn in a trio of flavors: kettle, chili-spiced, sea salt rosemary
- Choice of lemonade, iced tea, or seasonal fruit-infused water

HEALTHY HUMMUS TRIO .............................................................. $6.50
- Housemade hummus in a trio of flavors: classic, roasted red pepper, and spinach
- Local vegetable crudite
- Choice of lemonade, iced tea, or seasonal fruit-infused water

SWEET & SALTY COMBO ............................................................ $5.00
- Assorted Hampton Creek Cookies (vegan)
- Pretzel Sticks
- Choice of lemonade, iced tea, or seasonal fruit-infused water

TRAIL MIX STATION ................................................................. $8.00
- Build-your-own trail mix station featuring assorted dried fruit and nuts, chocolate chips, and pretzels
- Choice of lemonade, iced tea, or seasonal fruit-infused water
A LA CARTE
AFTERNOON SNACKS

Price Per Person. Minimum order 12
Comes with compostable disposables

SWEETS
Assorted Hampton Creek Cookies (vegan) .......................................................... $1.25
Italian Biscotti ....................................................................................................... $2.50
Rice Krispie Treats ............................................................................................... $1.25
Chocolated-dipped Rice Krispie Treats ................................................................. $1.75
Classic Brownies .................................................................................................. $1.25
It’s-It Ice Cream *Minimum order 20 ................................................................. $2.50
Mini Cupcakes (vanilla or chocolate) .................................................................... $15 per dozen

SALTY
Housemade Potato Chips ..................................................................................... $2.50
Tortilla Chips with Salsa Fresca .......................................................................... $2.50
Pretzel Sticks ......................................................................................................... $2.50
Chex Mix Snax ....................................................................................................... $2.50
Classic Popcorn .................................................................................................... $2.50

HEALTHY
Seasonal Whole Fruit ............................................................................................ $1.50
Mixed Variety Granola Bars ................................................................................. $1.75
Seasonal Sliced Fruit Platter ................................................................................ $1.75
Carrots and Celery with Cucumber Yogurt Dip .................................................... $1.75
CATERING
ORDER GUIDELINES

For the full list of catering policies, please consult your Event Coordinator

SIGNED AGREEMENTS

• All initial catering agreements must be signed and returned to Event Services as specified by the deadlines below.
  
  Signed contracts are due at a minimum of 14 days prior to your event.  
  All menu changes are due 14 days prior to your event.

• Event Services reserves the right to impose a 15% late fee or refuse service if contacted for a last minute catering request that does not meet the above deadlines.

CHANGES AND CANCELLATION

• Final guest count is due no later than 7 days prior to the event.  Guest count cannot decrease by more than 20% of the original contracted total.
• Menu changes are due no later than 14 days prior to the event.
• Cancellations that take place after a catering agreement has been signed are subject to the following cancellation fees:
  Cancellations between 15 - 21 days of event subject to 50% charge
  Cancellations within 14 days of event subject to 100% charge

FOOD POLICY

• Outside food and beverages are not allowed.

OTHER

• Client will be charged for any missing or damaged property loaned by Event Services during their catered event.  This includes but is not limited to: china, serveware, linens, furniture, floral vases, and decorative props.