Dining Services Catering Guide 2017-2018
Prices valid August 1st 2017 to July 31st, 2018
Welcome to your dining program at The University of Tulsa. Our team of professionals is dedicated to providing a variety of dining options and services. The diversity of services available on campus truly enables us to provide quality food products, excellent customer service and a wide-range of offerings that will satisfy your palate and meet your budget.

Keep talking to us!!! Use any and all means of communication to suggest, inquire, and respond. E-mail, call, find us, and speak with us…It’s only through interaction that we can make it happen for the University of Tulsa Community.

We look forward to the opportunity to work with you!

Mike Neal
Director of Dining Services
The menus below are served buffet style on plastic disposables with food and beverage linens. A minimum attendance of 25 is required to avoid a $25.00 convenience fee. Linens and glass and china can be added for an additional fee.

» **Continental #1**  
$6.80 per person  
Assorted breakfast pastries including coffee cakes, scones, Danish, cinnamon rolls, bagels with cream cheese, and seasonal breakfast breads, ice water, and coffee

» **Continental #2**  
$8.35 per person  
Assorted breakfast pastries including coffee cakes, scones, Danish, cinnamon rolls, bagels with cream cheese, and seasonal breakfast breads, ice water, orange and apple juice, hot tea, and coffee

» **Continental #3**  
$10.40 per person  
Assorted breakfast pastries including coffee cakes, scones, Danish, cinnamon rolls, bagels with cream cheese, and seasonal breakfast breads, sliced seasonal fruit, ice water, orange and apple juice, hot tea, and coffee

» **Breakfast Sandwiches**  
$10.40 per person  
An assortment of breakfast sandwiches on croissants or buttermilk biscuits with a choice of bacon, ham or sausage with egg and cheese, potato cakes, sliced seasonal fruit, ice water, orange and apple juice, and coffee

» **Healthy Start**  
$12.15 per person  
Assorted Greek yogurt, granola, English muffins with butter and preserves, hard boiled eggs, sliced seasonal fruit, ice water, orange and apple juice, and coffee

» **Old Fashioned**  
$12.45 per person  
Scrambled eggs, bacon and sausage, breakfast potatoes with onion and bell peppers, biscuits and gravy, sliced seasonal fruit, ice water, orange and apple juice, and coffee

» **Sunrise**  
$12.45 per person  
Quiche made with a choice of bacon, sausage, ham or vegetables, assorted muffins, sliced seasonal fruit, ice water, orange and apple juice, and coffee
The selections below can be added to other menus or served a la carte. Selections are served on plastic disposables with food and beverage linens. Per person options have a 5 person minimum.

## Enhancements
Charged per person

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole Fruit</td>
<td>$1.30</td>
</tr>
<tr>
<td>Granola Bars</td>
<td>$2.60</td>
</tr>
<tr>
<td>Large Muffins</td>
<td>$2.85</td>
</tr>
<tr>
<td>Large Cinnamon Rolls</td>
<td>$2.85</td>
</tr>
<tr>
<td>French Toast with Syrup</td>
<td>$3.10</td>
</tr>
<tr>
<td>Waffles with Syrup</td>
<td>$3.10</td>
</tr>
<tr>
<td>Pancakes with Syrup</td>
<td>$3.10</td>
</tr>
<tr>
<td>Biscuits and Gravy</td>
<td>$2.60</td>
</tr>
<tr>
<td>Assorted Greek Yogurt</td>
<td>$4.15</td>
</tr>
<tr>
<td>Fruit, Yogurt and Granola Parfait</td>
<td>$4.65</td>
</tr>
<tr>
<td>Individual Cereal and Milk</td>
<td>$3.10</td>
</tr>
<tr>
<td>Ham Steak (4 oz.)</td>
<td>$2.60</td>
</tr>
<tr>
<td>Bacon (2 pc)</td>
<td>$2.35</td>
</tr>
<tr>
<td>Sausage Patties (2 pc)</td>
<td>$2.10</td>
</tr>
<tr>
<td>Turkey Bacon (2 pc)</td>
<td>$2.10</td>
</tr>
<tr>
<td>Sausage Breakfast Burrito</td>
<td>$5.15</td>
</tr>
</tbody>
</table>

## Breakfast A La Carte Bakery
Charged per dozen

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini Pastries</td>
<td>$16.00</td>
</tr>
<tr>
<td>Full Size Pastries</td>
<td>$22.65</td>
</tr>
</tbody>
</table>

Pastry Choices: Muffins, Bagels with Cream Cheese, Scones, Danish or Cinnamon Rolls

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Donuts</td>
<td>$16.00</td>
</tr>
<tr>
<td>Donut Holes</td>
<td>$4.90</td>
</tr>
<tr>
<td>Coffee Cakes</td>
<td>$15.20</td>
</tr>
</tbody>
</table>

## Beverages
Charged per gallon

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee</td>
<td>$15.50</td>
</tr>
<tr>
<td>Hot Tea</td>
<td>$15.50</td>
</tr>
<tr>
<td>Orange, Apple or Cranberry Juice</td>
<td>$15.50</td>
</tr>
</tbody>
</table>
Our box lunches are great for a grab and go event. They can be picked up in the Student Union or delivered for a standard delivery fee. They can also be served buffet style. Any order under 10 box lunches will be charged a $25.00 convenience fee.

» **Traditional Box Lunch**  

$9.10 per person

Your choice of turkey, ham or roast beef with American cheese on either white or wheat bread, bag of chips, two cookies each and assorted Coke products or bottled water. Lettuce, tomato and assorted condiments are served on the side. Vegetarian and gluten free options are available at an additional cost.

» **Standard Box Lunch**  

$11.10 per person

Your choice of turkey, ham or roast beef with American cheese on a hoagie roll, bag of chips, assorted whole fruit, two cookies each and assorted Coke products or bottled water. Lettuce, tomato and assorted condiments are served on the side. Vegetarian and gluten free options are available at an additional cost.

» **Premium Box Lunch**  

$13.40 per person

Your choice of premium sandwich or wrap (page 6) with a minimum of 10 of each kind. This box includes your choice of one of the following: fruit cup, pasta cup or potato salad and a bag of chips, two cookies each, and assorted Coke products or bottled water. Lettuce, tomato and assorted condiments are served on the side. Vegetarian and gluten free options are available at an additional cost.
All deli buffets include chips, your choice of pasta salad, potato salad, whole fruit, tabbouleh, or diced fruit salad, assorted cookies, ice water and ice tea. The menus below are served buffet style on plastic disposables with food and beverage linens. A minimum of 10 of each item (sandwich selection and side) is required to avoid a $25.00 convenience fee. Linens and glass and china can be added for an additional fee.

**Sandwiches**

- **Grilled Chicken Avocado Sandwich**
  Chipotle mayonnaise, lettuce, tomato on an onion bun
- **Roast Beef Sandwich**
  Dijon mayonnaise, caramelized onions, Gouda, lettuce, tomato on a hoagie
- **Smoked Turkey Sandwich**
  Cranberry pecan mayonnaise, cheddar, lettuce, tomato on Focaccia
- **Turkey Sandwich**
  Cherry aioli, provolone, arugula, tomato on Focaccia
- **Ham Sandwich**
  Dijon mustard, cheddar, lettuce, tomato on wheatberry bread
- **Italian Sandwich**
  Ham, salami, provolone, red onion, pepperoncini, lettuce, tomato on Ciabatta bread
- **Cold Cut Sandwich**
  Turkey, ham, bacon, lettuce, tomato on a hoagie
- **Egg Salad Sandwich**
  Mayonnaise, dill, lettuce on a croissant

**Wraps**

- **Southwestern Chicken Wrap**
  Grilled chicken, chipotle mayonnaise, bacon, guacamole, sour cream, peppers and onions in a jalapeno tortilla
- **Fried Chicken Wrap**
  Breaded chicken, ranch dressing, shredded lettuce, tomato, jack cheese in a tomato basil tortilla
- **California Club Wrap**
  Grilled chicken, bacon, ranch dressing, mozzarella, avocado, lettuce, tomato in an Italian herb tortilla
- **Buffalo Chicken Wrap**
  Popcorn chicken, spicy buffalo sauce, ranch dressing, jack cheese, lettuce, tomato in a jalapeno tortilla
- **Chicken Caesar Wrap**
  Grilled chicken, Caesar dressing, parmesan, romaine lettuce, tomato in an Italian herb tortilla
- **Turkey Cheddar Wrap**
  Smoked turkey, horseradish sauce, cheddar, lettuce, tomato in an Italian herb tortilla
- **BLT Wrap**
  Bacon, chipotle mayonnaise, American cheese, romaine lettuce, tomato in a flour tortilla
Below are add-on items to enhance your deli buffet or accommodate special diets. Special diet items must have a 5 person minimum and will be accompanied with appropriate sides. Side items must have a 10 person minimum.

### Special Diets

#### $13.40 per person

- **Vegetarian Sandwich**
  Humus, grilled vegetables on Italian bread (V)

- **Vegetarian Wrap**
  Humus, marinated vegetables, spring mix lettuce in a spinach tortilla (V)

- **Greek Salad**
  Romaine lettuce, red onion, cucumber, Kalamata olives, tomato, feta cheese with a vinaigrette (VG, GF)

- **Chef Salad**
  Mixed greens, ham, turkey, Swiss, cheddar, tomato, hard boiled egg, olives (GF)

- **Garden Salad**
  Mixed greens, tomato, cucumber, onion with a vinaigrette (V, GF)

### A La Carte

10 person minimum

<table>
<thead>
<tr>
<th>Add-on</th>
<th>Each</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sandwich or Wrap</td>
<td>$7.75</td>
</tr>
<tr>
<td>Chips</td>
<td>$1.55</td>
</tr>
<tr>
<td>House Salad</td>
<td>$1.55</td>
</tr>
<tr>
<td>Substitute Dessert Bars</td>
<td>$1.05</td>
</tr>
</tbody>
</table>

### Soups

$3.65 per person

10 person minimum

- Cream of Broccoli
- Chicken Tortilla
- Chicken Noodle
- Minestrone
- Roasted Corn & Red Pepper
- Tomato Bisque
- Chowder
All boxed salads include bread sticks, assorted cookies, bottled water or Coke products. They can be offered as a buffet for the same price or a plated option for $2.00 more per person and will include ice water and ice tea. A minimum of 10 of one kind of salad is required to avoid a $25.00 convenience fee. Linens can be added for an additional fee.

### Salads

- **Caesar Salad (VG) $11.35 per person**  
  Romaine lettuce, shredded parmesan, black olives, garlic croutons, with Tuscan Caesar dressing

- **Cobb Salad (GF, VG) $12.90 per person**  
  Spring greens, bacon, diced eggs, avocado slices, tomato, jack cheese, choice of one dressing

- **Asian Wonton Salad $11.35 per person**  
  Spinach, romaine and Napa cabbage, red peppers, carrots, mushrooms, green onion, cashews, Asian wonton, and sesame peanut dressing

- **Southwestern Salad (VG) $12.90 per person**  
  Mixed greens, roasted corn and black bean salsa, red and green bell peppers, sour cream, guacamole, tortilla strips with chipotle ranch dressing

- **Three World Salad $14.95 per person**  
  Scoops of walnut chicken salad, marinated pasta salad, and shrimp salad with fresh fruit, marinated asparagus and banana nut bread

- **Blackened Salad (V) $11.35 per person**  
  Mixed greens with steamed asparagus, shaved red onion, waffle carrots and one choice of dressing

- **Candied Pecan Salad (VG) $12.35 per person**  
  Romaine lettuce, candied pecans, dried cranberries, gouda and one choice of dressing

- **Chef Salad (GF) $14.95 per person**  
  Mixed greens, chopped turkey and ham, shredded Swiss and cheddar, tomato wedges, hard boiled egg, black olives and one choice of dressing

- **Spinach Salad (VG, GF) $12.40 per person**  
  Spinach, oranges, strawberries, candied pecans, feta with poppyseed dressing

- **Cold Tortellini Salad (VG) $14.95 per person**  
  Cheese filled tortellini pasta, bell peppers, zucchini, squash, cherry tomato tossed in Italian dressing

Dressing Choices: Tuscan Caesar (GF), Poppyseed (GF), Balsamic Vinaigrette (GF, V), Feta Cheese Vinaigrette, Italian (GF, V), Ranch, Sundried Tomato (GF, V), Creamy Italian

Minimum 10 for each add on
- Add Grilled Chicken Strips $3.65 per person
- Add Grilled Steak Strips $4.65 per person
- Add Salad Shrimp $5.65 per person
Our buffets are designed to give you choices and all items are served buffet style. The entrees are priced per person and are accompanied by one choice each of salad, vegetable, starch, dessert and bread unless specified. All items are subject to a 25 person minimum to avoid a $25.00 charge. Split entrees and sides are permitted on buffets over 25 people. All buffets include linen, glass and china, set up and clean up, chaffing units and service utensils. Preset items will be charged at $1.00 per person per item depending on availability.

### Poultry Entrees

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Alfredo</td>
<td>$14.30</td>
</tr>
<tr>
<td>Fettuccini noodles, creamy butter alfredo sauce with grilled chicken strips (Starch Included)</td>
<td></td>
</tr>
<tr>
<td>King Ranch Casserole</td>
<td>$14.30</td>
</tr>
<tr>
<td>Slow roasted turkey breast carved in slices</td>
<td></td>
</tr>
<tr>
<td>Herb Baked Chicken (GF)</td>
<td>$14.95</td>
</tr>
<tr>
<td>Shredded chicken, jack cheese, green chilé with cilantro rice (Starch Included)</td>
<td></td>
</tr>
<tr>
<td>Hickory Smoked Chicken (GF)</td>
<td>$14.95</td>
</tr>
<tr>
<td>Grilled boneless chicken breast with a lemon, white wine sauce topped with capers and parsley</td>
<td></td>
</tr>
<tr>
<td>Chicken Fried Chicken</td>
<td>$14.95</td>
</tr>
<tr>
<td>Grilled boneless chicken breast served with apricot chutney</td>
<td></td>
</tr>
<tr>
<td>Chicken Parmesan</td>
<td>$14.95</td>
</tr>
<tr>
<td>Grilled boneless chicken breast covered in a creamy Dijon mustard sauce</td>
<td></td>
</tr>
<tr>
<td>Fried Chicken</td>
<td>$14.95</td>
</tr>
<tr>
<td>Slow roasted turkey breast carved in slices</td>
<td></td>
</tr>
<tr>
<td>Honey Mustard Chicken (GF)</td>
<td>$14.95</td>
</tr>
<tr>
<td>Sautéed boneless chicken breast crusted with pecan breading and herbed cream sauce or apricot chutney</td>
<td></td>
</tr>
</tbody>
</table>

Our kitchen offers products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with severe peanut, tree nut, soy, milk, egg or wheat allergies.
Our buffets are designed to give you choices and all items are served buffet style. The entrees are priced per person and are accompanied by one choice each of salad, vegetable, starch, dessert, and bread. All items are subject to a 25 person minimum to avoid a $25.00 charge. Split entrees and sides are permitted on buffets over 25 people. All buffets include linen, glass and china, set up and clean up, chaffing units, and service utensils. Preset items will be charged at $1.00 per person per item depending on availability.

<table>
<thead>
<tr>
<th>Beef Entrees</th>
<th></th>
<th>Pork Entrees</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Spaghetti and Meatballs</strong></td>
<td>$14.30</td>
<td><strong>Southwestern Pork Loin</strong></td>
<td>$14.95</td>
</tr>
<tr>
<td>Spaghetti noodles, red marinara sauce with beef meatballs (Starch Included)</td>
<td></td>
<td>Seasoned pork loin carved and served with corn and black bean relish</td>
<td></td>
</tr>
<tr>
<td><strong>Beef Lasagna</strong></td>
<td>$14.95</td>
<td><strong>Dijon Pork Tenderloin</strong></td>
<td>$16.75</td>
</tr>
<tr>
<td>Layers of pasta, meat sauce, mozzarella, ricotta, parmesan and Romano cheese</td>
<td></td>
<td>Roasted Pork Tenderloin seasoned with a creamy Dijon mustard sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Beef Tips Burgundy</strong></td>
<td>$14.95</td>
<td><strong>Chicken Fried Steak</strong></td>
<td>$14.95</td>
</tr>
<tr>
<td>Sautéed beef tips, onion, bell peppers in a burgundy sauce</td>
<td></td>
<td>Hand battered cube steak with cream pepper gravy</td>
<td></td>
</tr>
<tr>
<td><strong>Oven Roasted Brisket (GF)</strong></td>
<td>$14.95</td>
<td><strong>Flank Steak</strong></td>
<td>$18.40</td>
</tr>
<tr>
<td>Sliced beef brisket with BBQ sauce on the side</td>
<td></td>
<td>Flame broiled flank steak with your choice of creamy Italian sauce (GF), sweet teriyaki or mushroom demi glaze</td>
<td></td>
</tr>
<tr>
<td><strong>Pot Roast</strong></td>
<td>$14.95</td>
<td><strong>Flat Iron Steak</strong></td>
<td>$20.55</td>
</tr>
<tr>
<td>Beef pot roast served in au jus with carrot and potato garnish</td>
<td></td>
<td>8 ounce sirloin cooked medium with a demi sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Flank Steak</strong></td>
<td>$18.40</td>
<td><strong>New York Strip Steak (GF)</strong></td>
<td>$24.70</td>
</tr>
<tr>
<td>Flame broiled flank steak with your choice of creamy Italian sauce (GF), sweet teriyaki or mushroom demi glaze</td>
<td></td>
<td>6 ounce strip steak cooked medium</td>
<td></td>
</tr>
</tbody>
</table>

**Our Entrees**

**Red and White** $16.00
Fettuccini noodles, red marinara sauce, creamy alfredo sauce, grilled chicken strips and beef meatballs (Starch Included)

**Honey Mustard Salmon** $20.55
Grilled 6 ounce salmon filet brushed with a honey mustard glaze

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Some of your guests may have special dietary needs that cannot be accommodated with the standard menus. Below are some add-on meals that will suit most dietary needs. Please choose one special entrée per meal. Your guest will need to identify as a special diet to our staff the day of the event. If you have a dietary need not covered with the following menus, please let us know the needs and give us plenty of time to accommodate, additional cost may apply.

### Special Diet Meals

<table>
<thead>
<tr>
<th>Add-on</th>
<th>Per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Chicken (GF)</td>
<td>$3.50</td>
</tr>
<tr>
<td>Steak Beef Strips (GF)</td>
<td>$4.50</td>
</tr>
</tbody>
</table>

- **Quinoa Stuffed Bell Pepper (GF, V)** $14.95
  A full bell pepper filled with vegetables sautéed in olive oil and quinoa. Specially prepared vegan vegetable is included.

- **Stuffed Portobello (GF, V)** $16.75
  Large Portobello mushroom cap filled with vegetables sautéed in olive oil served with specially prepared vegan vegetables, gluten free pasta and tomato sauce.

- **Vegetarian Lasagna (VG)** 12 person minimum $14.95
  Primavera lasagna with spinach, carrots, mushrooms, mozzarella, parmesan and alfredo sauce. Served with the side options chosen for the main meal.

- **Vegetarian Bow Tie Pasta (VG)** $16.50
  Bow tie pasta noodles tossed in olive oil with spinach, bell peppers, artichokes, mushrooms and parmesan cheese served with the side options chosen for the main meal.

- **Grilled Poblano Pepper (GF, V)** $18.25
  Large fire roasted Poblano pepper stuffed with vegetables sautéed in olive oil served with a side of specially prepared vegan vegetables and rice.

GF – Gluten Free
Contains no gluten products

VG – Vegetarian
Contains no meat

V – Vegan
Contains no animal products

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These buffets are designed to reflect a specific flavor and all items are served buffet style. The entrees include preselected sides except dessert. All items are subject to a 25 person minimum to avoid a $25.00 charge. All buffets include linen, glass and china, set up and clean up, chaffing units and service utensils. Preset items will be charged at $1.00 per person per item depending on availability.

**Specialty Buffets**

**Priced per person**

- **Taco Bar** $14.95
  House salad with ranch and Italian dressing, ground beef or shredded chicken, salsa, diced tomatoes, shredded lettuce, shredded jack cheese, black olives, sour cream, Mexican rice, borracho beans, flour tortillas and corn taco shells

- **Nacho Bar (GF)** $15.45
  House salad with ranch and Italian dressing, grilled chicken strips, salsa, diced tomatoes, shredded lettuce, shredded jack cheese, black olives, sour cream, green onions, Mexican rice, refried beans, and corn tortilla chips

- **Baked Potato Bar (GF)** $14.95
  Garden salad with ranch and Italian dressing, baked potato, chili, steamed broccoli, butter, shredded cheddar cheese, liquid cheese, sour cream, chopped bacon, and green onion

- **Asian Stir Fry Bar** $15.45
  Iceberg salad with ginger miso dressing, sauteed chicken, fried rice, steamed Asian style vegetable medley, egg rolls, soy sauce, sweet and sour sauce, and fortune cookies

<table>
<thead>
<tr>
<th>Add-on</th>
<th>Per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shredded Chicken</td>
<td>$2.50</td>
</tr>
<tr>
<td>Steak Beef Strips</td>
<td>$3.50</td>
</tr>
<tr>
<td>BBQ Pulled Pork</td>
<td>$2.50</td>
</tr>
<tr>
<td>BBQ Brisket</td>
<td>$3.50</td>
</tr>
<tr>
<td>Guacamole</td>
<td>$1.50</td>
</tr>
<tr>
<td>Queso</td>
<td>$1.50</td>
</tr>
<tr>
<td>Tortilla Chips</td>
<td>$1.00</td>
</tr>
</tbody>
</table>

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Please choose one item from each category. If you wish to have two items from the same category and will not reach the 25 person per item requirement, a $25.00 split fee will be charged per category. If you would like some suggestions for pairing with your entrée, we will be glad to help.

**Salads**

- Caesar Salad: GF
- Fruits and Green Salad: GF, V
- House Salad with Tomato and Cucumber: GF, V
- Diced Fruit Salad: GF, V
- Greek Salad: GF, VG
- Garden Salad with Broccoli, Cauliflower, Tomato and Carrots: GF, V

*Croutons served on the side. Choose up to 2 dressings*

**Premium Vegetables**

- Broccolini
- Asparagus
- String Beans
- Baby Carrots

*additional $1.25 per person*

**Standard Starch**

- Orzo Pasta
- Rice Pilaf
- Wild Rice Blend
- Butter Egg Noodles
- Au Gratin Potatoes
- Mashed Potato with Cream or Brown Gravy
- Cornbread Stuffing
- Roasted Rosemary Potatoes (GF)
- Sweet Potato Casserole (GF)
- Baked Potato (Butter, Sour Cream, Bacon) GF
- 3 Cheese Mac and Cheese
- Pasta (Bowtie, Penne or Fettuccini) tossed in Oil and Herbs ($1.50 per person for gluten free)

**Standard Vegetables**

- Broccoli
- Green Beans
- Whole Kernel Corn
- Carrots
- Brussel Sprouts
- Peas and Carrots
- Snap Peas
- Ratatouille
- Cauliflower
- Peas and Pearl Onions
- Zucchini, Sundried Tomato, and Red Pepper
- Vegetable Medley
- Zucchini, Yellow Squash and Carrots

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### Desserts

| Angel Food Cake with Strawberries | Italian Cream Cake |
| Devil’s Food Cake | Lemon Syrup Cake |
| Banana Nut Cake | Flourless Chocolate Cake (GF) |
| White, Chocolate or Carrot Cake | New York Style Cheesecake (Plain, Strawberry or Chocolate Syrup) |
| Chocolate Chip Cake | Boston Cream Pie |
| Cookies and Cream Pie | Apple, Cherry or Peach Pie |
| Pumpkin Pie | Pecan Pie |
| Bourbon Bread Pudding | Chocolate, Raspberry, Strawberry or White Chocolate Mousse (GF) |

The following cannot be preset:

- Baked Fudge
- Pumpkin Crunch
- Dutch Apple Crisp
- Blueberry Crisp
- Apple, Cherry, Blackberry or Peach Cobbler

### Bread

**Please Choose One:**
- Garlic Bread, Bread Sticks, White Dinner Rolls, Wheat Dinner Rolls, Corn Muffins, Biscuits or Garlic Cheddar Biscuits

### Add-on Item

<table>
<thead>
<tr>
<th>Charged per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Desserts</td>
</tr>
<tr>
<td>Additional Side</td>
</tr>
<tr>
<td>Sides A La Cart</td>
</tr>
</tbody>
</table>

Our kitchen offers products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with severe peanut, tree nut, soy, milk, egg or wheat allergies.
These buffets are perfect for outdoor events. They include ice water, ice tea, and lemonade. They are served on disposable products. You will need to provide the tent and tables for these buffets. The buffets are subject to a 25 person minimum to avoid a $25.00 charge.

<table>
<thead>
<tr>
<th>Outdoor BBQ</th>
<th>Priced per person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Traditional</strong></td>
<td>$13.40</td>
</tr>
<tr>
<td>Hamburger</td>
<td>Hot Dogs</td>
</tr>
<tr>
<td>Pasta Salad</td>
<td>Potato Chips</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>Condiments</td>
</tr>
</tbody>
</table>

| **BBQ Sandwiches**   | $15.45            |
| Grilled Chicken      | Shredded BBQ Beef |
| Pasta Salad          | Potato Chips      |
| Assorted Cookies     | Buns              |

| **Backyard BBQ**     | $18.55            |
| Sliced Brisket       | Grilled Chicken   |
| Bologna              | Sausage           |
| Pasta Salad          | Baked Beans       |
| Assorted Bread       | Assorted Cookies  |

| **S’mores**          | $10.30            |
| Hershey’s Bars       | Reese’s Peanut Butter Cup |
| Marshmallows         | Graham Crackers   |
| Bamboo Skewers       |                   |
For an event that requires a more formal atmosphere, we suggest a served meal. Each menu includes a salad, entrée with complimentary sides, bread, dessert, ice water, ice tea, coffee service, glass and china, and standard linens. If specialty service items are required, it will be the responsibility of the host to rent them. Please let us know if you would like the salad and desserts preset or served. If you cannot find a meal that fits your needs, we can build a special menu.

### Chicken Entrees

**Menu #1**  
$28.95  
Artichoke and Tomato Salad with Creamy Italian Dressing  
Baby Squash and Herbed Carrots  
Whipped Potatoes with Fontina Cheese and Italian Parsley  
Sautéed Chicken Breast with Mustard Mascarpone Marsala Sauce  
Chef’s Choice Bread  
Myers Lemon Pudding Cake with Fresh Raspberries

**Menu #2**  
$28.95  
Red Leaf Lettuce, Watercress, and Cucumber Salad with Buttermilk Dressing and a Camembert Crostini  
Medley of Fresh Vegetables  
Tortellini with Peas, Mushrooms, Fennel, and Tomato Cream Sauce  
Sautéed Chicken Breast with Goat Cheese, Fire Roasted Tomatoes, and Shiitake Mushrooms  
Bread Pudding with Caramel Crème Anglaise

**Menu #3**  
$28.95  
Caesar Salad with Grilled Cornbread Croutons  
Herb Roasted Tomato and Haricot Verte  
Garlic and White Cheddar Mashed Potatoes  
Oven Crisped Chicken with Honey Mustard Sauce  
Chef’s Choice Bread  
Chocolate Dipped Crème Puffs filled with Vanilla Pastry Cream

**Menu #4**  
$29.95  
Stacked Tomato Mozzarella Salad with Baby Greens and Sundried Tomato Vinaigrette  
Roasted Brussel Sprouts  
Fettuccini Tossed with Oil and Herbs  
Grilled Chicken Cutlet with Prosciutto and Fontina Sauce  
Chef’s Choice Bread  
Italian Cream Cake with Strawberry Compote

**Menu #5**  
$29.95  
Chopped Greek Salad with Phyllo and Spinach Spanakopita  
Steamed Asparagus with Lemon Herb Sauce  
Cavatappi Pasta with Fresh Herbs  
Sautéed Chicken with Puttanesca Sauce  
Cheese Blintz with Mixed Berry Compote

**Menu #6**  
$29.95  
Artichoke, Cherry Tomato, and Feta Salad with Olive Pesto Crostini  
Steamed Broccoli and Glazed Carrots  
Orzo Pilaf with Mushrooms, Feta Cheese and Dill with Herb Crusted Tomato  
Grilled Lemon Chicken Piccata  
White Chocolate and Raspberry Crème Brulée Cheesecake

**Menu #6**  
$30.95  
Antipasto Salad with Broccoli and Green Olive Tapenade  
Sautéed Cubed Zucchini and Yellow Squash  
Basmati Rice with Grilled Artichoke and Fresh Herbs  
Citrus Marinated Chicken Kabobs with Tzatziki Cream Sauce  
Chef’s Choice Bread  
Individual Lemon Raspberry Tart
For an event that requires a more formal atmosphere, we suggest a served meal. Each menu includes a salad, entrée with complimentary sides, bread, dessert, ice water, ice tea, coffee service, glass and china, and standard linens. If specialty service items are required, it will be the responsibility of the host to rent them. Please let us know if you would like the salad and desserts preset or served. If you cannot find a meal that fits your needs, we can build a special menu.

### Beef Entrees

<table>
<thead>
<tr>
<th>Menu #7</th>
<th>$35.95</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spinach Salad with Marinated Shiitake Mushrooms, Shaved Red Onion, Parmesan and Balsamic Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Wilted Spinach</td>
<td></td>
</tr>
<tr>
<td>Twice Baked Potato with Cheddar, Sour Cream, Bacon and Butter</td>
<td></td>
</tr>
<tr>
<td>Flat Iron Steak (8 oz.)</td>
<td></td>
</tr>
<tr>
<td>Chef’s Choice Bread</td>
<td></td>
</tr>
<tr>
<td>Molten Lava Chocolate Cake with Raspberries and Whipped Cream</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Menu #8</th>
<th>$39.95</th>
</tr>
</thead>
<tbody>
<tr>
<td>Boston Bib Lettuce with Radicchio, Maytag Blue Cheese, Pear, Toasted Walnut and Lemon Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Basil Roasted Zucchini with Sundried Tomato and Grilled Egg Plant Relish</td>
<td></td>
</tr>
<tr>
<td>Potato Au Gratin Stack</td>
<td></td>
</tr>
<tr>
<td>New York Strip Steak (6 oz.)</td>
<td></td>
</tr>
<tr>
<td>Chef’s Choice Bread</td>
<td></td>
</tr>
<tr>
<td>Bread Pudding with Rum Crème Anglaise</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Menu #9</th>
<th>$46.95</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Vegetable Stack with Mesclun Greens and Balsamic Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Roasted Root Vegetables</td>
<td></td>
</tr>
<tr>
<td>Whipped Potatoes with Fontina and Italian Parsley</td>
<td></td>
</tr>
<tr>
<td>Grilled Beef Tenderloin Medallions with Horseradish Demi Sauce</td>
<td></td>
</tr>
<tr>
<td>Chef’s Choice Bread</td>
<td></td>
</tr>
<tr>
<td>Tassie Cups with Lemon Curd</td>
<td></td>
</tr>
</tbody>
</table>

### Menu #10

<table>
<thead>
<tr>
<th>$48.95</th>
</tr>
</thead>
<tbody>
<tr>
<td>Radicchio, Fennel, Arugula and Spinach, Rockfort Crumble, Walnuts and White Wine Vinaigrette</td>
</tr>
<tr>
<td>Sautéed Baby Vegetables</td>
</tr>
<tr>
<td>Sundried Tomato Risotto</td>
</tr>
<tr>
<td>Pan Seared Beef Tenderloin Medallion with Port Wine Sauce</td>
</tr>
<tr>
<td>Chef’s Choice Bread</td>
</tr>
<tr>
<td>Ginger Mascarpone Tower</td>
</tr>
</tbody>
</table>

### Menu #11

<table>
<thead>
<tr>
<th>$50.95</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spring Mix Salad, Smoked Salmon Torte, and Sundried Tomato Vinaigrette</td>
</tr>
<tr>
<td>Steamed Asparagus with Tarragon Butter</td>
</tr>
<tr>
<td>Grilled Vegetable Consous</td>
</tr>
<tr>
<td>Roasted Beef Tenderloin Medallion with Shallot Mustard Sauce</td>
</tr>
<tr>
<td>Grande Marnier Brulée with Chocolate Ginger Shards</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Add-On</th>
<th>Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp Skewer</td>
<td>$6.15</td>
</tr>
<tr>
<td>Oscar Style (Shrimp, Lump Crab, Asparagus and Tarragon Cream)</td>
<td>$5.15</td>
</tr>
<tr>
<td>Salmon Fillet with Champagne Cream Sauce</td>
<td>$8.20</td>
</tr>
<tr>
<td>Pistachio Crusted Sea Bass with Mango, Pineapple and Cucumber Salsa</td>
<td>Market Value</td>
</tr>
</tbody>
</table>
We have a broad selection of hors d’oeuvres to suit any gathering. Hors d’oeuvres are served on plastic disposable products and include food table linens. Ten portions of the selected item must be ordered or a $25.00 service fee will be charged for each item under 10 people. Glass and china and linens can be added for an additional cost.

**Cold Hors D’oeuvres** Charged per person

**Stationary**

- Domestic Cubed Cheeses & Crackers (VG) $4.95
- Domestic Sliced Cheeses & Crackers (VG) $5.55
- Premium Cheeses & Crackers (VG) $5.95
- Grilled Vegetable Display (GF, V) $4.95
- Italian Antipasta Display $4.95
- Sliced Seasonal Fruit Display (GF, V) $4.95
- Vegetable Display with Ranch Dip (GF, VG) $4.95
- Assorted Tea Sandwiches $4.75
- Egg Salad (VG), Chicken Salad, and Tuna Salad
- Tenderloin Sliders with Chutney $6.25
- Turkey Sliders with Chutney $5.15
- Ham Sliders with Honey Mustard $5.15
  - Can Be Passed
- Roasted Tomato & Olive Bruschetta $4.95
- Assorted Canapés (listed on page 19) $4.95
- Beef Tenderloin Bruschetta $6.25
- Roast Beef & Herb Cream Cheese Pinwheels $5.15
- Fruit Kabobs (GF, V) $5.45

**Hot Hors D’oeuvres** Charged per person

**Stationary**

- Vegetable Spring Rolls (VG) $4.75
- Cheese Quesadillas (VG) $4.55
- Mesquite Chicken Quesadillas $4.95
- Meatballs (BBQ, Swedish or Marinara) $4.75
- Naked Hot Wings, Dressing, & Carrots (GF) $4.75
- Breaded Hot Wings, Dressing & Carrots $5.25
- Mini Quiche (VG) $4.75
- Chicken Satay with Peanut Sauce $4.75
- Beef Satay $5.45
  - Can Be Passed
- Spinach in Phyllo “Spanikopita” (VG) $4.95
- Sundried Tomato, Spinach, & Herb Stuffed Mushroom (VG) $4.75
- Sausage, Cream Cheese and Herb Stuffed Mushroom $4.95
- Chicken Lemongrass Empanada $5.25

_Hors D’oeuvres Continued on Page 19_
We have a broad selection of hors d’oeuvres to suit any gathering. Hors d’oeuvres are served on plastic disposable products and include food table linens. Ten portions of the selected item must be ordered or a $25.00 service fee will be charged for each item under 10 people. Glass and china and linens can be added for an additional cost.

**Hot Hors D’oeuvres** Charged per person

**Can Be Passed**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon &amp; Cream Cheese Stuffed Jalapeno (GF)</td>
<td>$4.75</td>
</tr>
<tr>
<td>Mini Beef Wellington</td>
<td>$5.95</td>
</tr>
<tr>
<td>Bacon Wrapped Dates (GF)</td>
<td>$5.95</td>
</tr>
<tr>
<td>Bacon Wrapped Shrimp (GF)</td>
<td>$7.25</td>
</tr>
<tr>
<td>Bacon Wrapped Scallops (GF)</td>
<td>$6.75</td>
</tr>
<tr>
<td>Chicken &amp; Pineapple Kabobs (GF)</td>
<td>$6.25</td>
</tr>
<tr>
<td>Curry Chicken Kabobs (GF)</td>
<td>$6.75</td>
</tr>
<tr>
<td>Shrimp &amp; Andouille Sausage Kabobs (GF)</td>
<td>$7.25</td>
</tr>
</tbody>
</table>

**Dips and Extras** One order serves 12 people

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tortilla Chips and Salsa (GF, VG)</td>
<td>$35.55</td>
</tr>
<tr>
<td>Tortilla Chips and Guacamole (GF, VG)</td>
<td>$45.35</td>
</tr>
<tr>
<td>Potato Chips and Ranch or French Onion Dip (GF, VG)</td>
<td>$35.55</td>
</tr>
<tr>
<td>Tortilla Chips and 7 Layer Dip</td>
<td>$49.45</td>
</tr>
<tr>
<td>Spinach Artichoke Dip with Pita Bread (VG)</td>
<td>$43.85</td>
</tr>
<tr>
<td>Humus with Carrots (GF, V) or Pita (VG)</td>
<td>$39.15</td>
</tr>
<tr>
<td>Red Pepper Humus with Carrots (GF, V) or Pita (VG)</td>
<td>$43.85</td>
</tr>
<tr>
<td>Herb Cheese Ball with Crackers (VG)</td>
<td>$43.85</td>
</tr>
<tr>
<td>Baked Brie with Apricot Preserves and Crackers</td>
<td>$43.85</td>
</tr>
</tbody>
</table>

**Assorted Canapé Options** Minimum of 10 per kind

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cucumber Round with Whipped Feta, Sundried Tomato and Basil (GF, VG)</td>
<td></td>
</tr>
<tr>
<td>Stuffed Cherry Tomato with Tabbouleh and Herbs (GF, V)</td>
<td></td>
</tr>
<tr>
<td>Parmesan Onion on Toast Points (VG)</td>
<td></td>
</tr>
<tr>
<td>Mushroom Tartlets with Garlic Herb Cheese (VG)</td>
<td></td>
</tr>
<tr>
<td>Red Pepper Humus on Toast Points (V)</td>
<td></td>
</tr>
<tr>
<td>Salmon and Cream Cheese Bruschetta on Toast Points</td>
<td></td>
</tr>
<tr>
<td>Prosciutto Wrapped Pineapple with Brown Sugar Glaze (GF)</td>
<td></td>
</tr>
</tbody>
</table>

GF – Gluten Free  Contains no gluten products  
VG – Vegetarian  Contains no meat  
V – Vegan  Contains no animal products
All receptions are served on plastic disposable products. Glass and China are available at an additional charge. They are served with regular and decaffeinated coffee, ice tea, and ice water. All menus are charged per person. The receptions are subject to a 25 person minimum to avoid a $25.00 charge.

**Receptions**

**Priced per person**

- **Mexican**
  - $23.75
  - Tortilla Chips
  - Guacamole
  - Chicken Quesadillas
  - Southwest Eggrolls

- **American**
  - $23.75
  - Hot Wings
  - Mini Corn Dogs
  - Ruffle Potato Chips

- **Greek**
  - $24.75
  - Spanakopita
  - Garlic Chicken Skewers
  - Feta and Spinach Stuffed Mushrooms

- **Asian**
  - $18.25
  - Egg Rolls
  - Pot Stickers
  - Chicken Satay
  - Sweet and Sour Sauce
  - Fortune Cookies
  - Peanut Sauce

- **Italian**
  - $28.25
  - Antipasto Platter
  - Meatballs
  - Tomato and Mozzarella Bruschetta
  - Baked Ravioli
  - Mozzarella Sticks
  - Italian Sausage Stuffed Mushrooms

- **Mediterranean**
  - $24.75
  - Spinach Artichoke Dip
  - Pita Chips
  - Blue Cheese Stuffed Mushrooms
  - Carrot Sticks

- **Korean**
  - $18.25
  - Beef Tacos
  - Kalbi Short Ribs
  - Beef Tteokbokki

- **Other**
  - $25.00
  - Beef Terrine
  - Beef Tongue
  - Beef Roulades

- **Beverages**
  - Regular and decaffeinated coffee
  - Ice tea
  - Ice water
Snacks are served with plastic disposable products. Glass and china can be provided for an additional charge. All items priced per person have a 10 person minimum to avoid a $25.00 service charge.

**Snacks** charged by the dozen

- **Assorted Cookies** $6.75
  - Chocolate Chip, Peanut Butter, Oatmeal Raisin, Double Chocolate, Red, White and Blue, Sugar and White Chocolate Macadamia Nut
- **Round Iced Sugar Cookies** $20.65
- **Special Occasion Decorated Sugar Cookies** $36.00
- **Assorted Dessert Bars** $13.15
  - Lemon, Peanut Butter, S’more, Hazelnut, Caramel Toffee, and Cookies and Cream
- **Three Inch Assorted Tarts** $30.95
- **Iced Cupcakes** $18.55
  - Red Velvet, Strawberry, Chocolate or Vanilla

**Snacks**

- **Sliced Seasonal Bread Loaves** $13.65 per loaf
  - Banana Nut, Blueberry, Cranberry Orange, or Zucchini Bread
- **Assorted Mini Desserts** $4.65 per person
- **Hurricane Trail Mix (includes nuts)** $14.25 per pound
- **Mixed Nuts** $15.25 per pound
- **Popcorn** $1.25 per person
- **Single Layer, Half Sheet Cake (Serves 35)** $68.00 each
  - White, Chocolate, Carrot Cake, or Half and Half
- **Single Layer, Full Sheet Cake (Serves 70)** $99.00 each

Some decorations may incur additional fees

Please provide any graphics in digital form

All desserts are prepared in a kitchen with nuts
Our variety of beverages are served with disposables cups, ice, and sugars and creamer (if needed). Glasses can be added at $1.00 each. Cold beverages are presented in clear plastic containers with a spout. Hot beverages are presented in insulated containers with a spout. All items priced by each will be billed on consumption.

### Drinks charged by the gallon

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee, Regular and Decaffeinated</td>
<td>$15.50</td>
</tr>
<tr>
<td>Hot Tea (Packets and Hot Water)</td>
<td>$15.50</td>
</tr>
<tr>
<td>Ice Water</td>
<td>$7.50</td>
</tr>
<tr>
<td>Ice Water (5 Gallon Container)</td>
<td>$11.55</td>
</tr>
<tr>
<td>Fruit Infused Water</td>
<td>$30.00</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$13.65</td>
</tr>
<tr>
<td>Ice Tea</td>
<td>$12.60</td>
</tr>
<tr>
<td>Fruit Punch</td>
<td>$13.00</td>
</tr>
<tr>
<td>Sparkling Punch</td>
<td>$13.65</td>
</tr>
<tr>
<td>Strawberry Slush Punch (2 Gallon Minimum)</td>
<td>$23.00</td>
</tr>
<tr>
<td>Orange, Apple or Cranberry Juice</td>
<td>$15.50</td>
</tr>
</tbody>
</table>

*One gallon has 16 - 8 oz. servings*

### Drinks charged by the each

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled Water (8 oz.)</td>
<td>$1.50</td>
</tr>
<tr>
<td>Bottled Water (20 oz.)</td>
<td>$2.50</td>
</tr>
<tr>
<td>Assorted Canned Coke Products</td>
<td>$1.50</td>
</tr>
<tr>
<td>Coke, Diet Coke, Coke Zero, Sprite, Barq’s Root Beer, and Orange Fanta</td>
<td></td>
</tr>
<tr>
<td>Milk (Half Pint)</td>
<td>$1.50</td>
</tr>
</tbody>
</table>
Our bar services are offered for $30.00 per hour per bartender (suggest one bartender per 75 guests). Host bars will choose their beverages below and will be charged on consumption. Cash bars will be served with stock alcohol. All bars are served with plastic disposable products. Glass barware can be added for an additional fee.

### Wines charged by the bottle

#### Sparkling
- **Korbel Brut** $28
- **Freixenet** $28
- **Veuve Clicquot Brut** $81

#### White
- **Gallo, Pinot Grigio** $25
- **San Angelo, Pinot Grigio** $34
- **Honig, Sauvignon Blanc** $34
- **Gallo, Chardonnay** $25
- **Chateau St. Michelle, Chardonnay** $31
- **La Crema, Chardonnay** $43
- **Chalone, Chardonnay** $48

#### Red
- **Gallo, Cabernet Sauvignon** $25
- **Louis Martini, Cabernet Sauvignon** $34
- **Martin Ray, Cabernet Sauvignon** $47
- **Copperidge, Merlot** $25
- **Angeline, Pinot Noir** $31

### Beer charged by the item

- **Domestic Bottles** $3
- **Premium Bottles** $4
- **Full Size Kegs** $200
- **Coors Original, Coors Lite, Budweiser, Bud Light**

### Liquor charged by the item

- **Well Liquor Mixed Drinks** $7
Planning Your Special Event

Things to Know

- Even if the date is only tentative, we can begin making arrangements. Please contact us as soon as possible. Events should be submitted 10 business days in advance. We cannot guarantee your selected menu without advanced notice.
- The Dining Services office is located on the first floor of the Student Union. Our office hours are Monday through Friday 8:30 a.m. to 5 p.m. if you would like to stop by to speak with us or you can call or e-mail at 918-631-2145 or Catering@utulsa.edu. We ask for all requests for catering in writing. After we have finalized all the details of your event, you will receive a confirmation for review.
- For room reservations in the Student Union, you will need to fill out the online request at this link. If you choose to use another caterer at any location other than TU Dining Services, you must fill out a catering exemption before the event. Events in the Student Union require a catering attendant. Please book and pay for an attendant no less than 3 business days before your event to prevent rescheduling or late fees.
- Late Fees:
  - Confirmed events scheduled 2 business days before $25.00 late fee
  - Confirmed events scheduled 1 business day before $50.00 late fee
  - Confirmed events scheduled the same business day $75.00 late fee
- Final head counts and special dietary needs are due in writing by noon 3 business days before your event. Changes after this will be subject to late fees and subject to product availability. We prepare 5% over the guarantee on per person orders.
- A $25.00 delivery fee is charged to all events outside the Student Union. A second drop to the same location on the same day will be charged a $15.00 delivery fee.
- Events that begin after 7 pm during the week or are held on weekends will have a $35.00 delivery fee.
- If you are required to have an attendant for outside catering, the fee will be $30.00 per hour per attendant. The group will be responsible for any equipment needed to keep the outside food and beverage at safe temperatures as defined by the Tulsa Health Department.
- To ensure your event is successful, catering staff will be provided for all served meals and buffets. Carving stations, action stations and passed service are available at $30.00 per hour per attendant.
Dining Services does not provide tables, chairs or table decorations. Arrangements will need to be made at your event location. We provide linens for all food and beverage tables. If guest table linens are not included with your menu, you can add blue or white lap-length linen for $8.00 each. Additional draped rectangle tables are $15.00 each and available in blue or white. Specialty linens can be rented from an outside rental company.

All catering orders will include the necessary items required to make your event successful. Either high-end plastic ware or glass and china is included with different menu selections. If you wish to upgrade your event to glass and china, a $2.00 per person cost will be added.

All outdoor events require that food be served under a shelter or tent per Tulsa Health Department regulations. This will be the responsibility of the group organizing the event to provide a cover for the food and tables for food and beverage.

Due to health regulations, it is the policy of The University of Tulsa and Dining Services that excess food items from events cannot be removed from the event site. Food can only be out on a buffet line for 2.5 hours. This allows us to keep all food in the safe temperature zone required by the Health Department.

Bar services and alcohol liability are provided by Dining Services. A cash bar can be offered to your guests for $30.00 per hour per bartender. We suggest one bartender per 75 people.

A host bar is offered for the same service charge as a cash bar. You will choose what will be served from our in-house selection (page 23) and charged on a consumption basis. Any special requests, not included on our menu, will require 2 weeks notice and a specified amount. Any unopened product is property of the host. No outside alcohol will be served by Dining Services.

All bars are served with high-end plastic vessels. If you wish to have glass, Dining Services will offer advice on anything you may need to rent from an outside company.
Catering Service Team

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