

FROM THE BAKERY



UNIVERSITY OF ARIZONA

www.union.arizona.edu/catering

Student Union Memorial Center

1303 E University Blvd, Tucson AZ 85719

520-621-1989 / 520-621-2545 Fax

PASTRIES

Assorted Turnovers
\$16 per dozen

Assorted Petite Danish Pastries *
\$8 per dozen

Housemade Muffins
Blueberry
Cranberry Orange
\$12 per dozen

Bite Size Cinnamon Rolls
\$10 per dozen

Mini Cinnamon Rolls
\$14 per dozen

Monkey Bread
\$18 per loaf

Butter Croissants
\$12 per dozen

Almond Croissants
\$12 per dozen

Chocolate Croissants
\$12 per dozen

Miniature Butter Croissants
\$9 per dozen

Miniature Almond Croissants
\$9 per dozen

Miniature Chocolate Croissants
\$9 per dozen

Assorted Donuts *
\$12 per dozen

Zeppole *
\$10 per dozen

Strudel Stick Bites
\$12 per dozen

Blueberry Scones
\$16 per dozen

Cinnamon Scones
\$16 per dozen

Seasonal Scones
\$16 per dozen

Almond Danish Ring *
\$20 each

Three Flavor Fruit Danish Ring *
\$20 each

Assorted Empanadas *
Pineapple
Apple
Pumpkin
\$16 per dozen

Fruit Bread
Lemon
Banana
Double Chocolate
Fruit Marble
Pumpkin
Zucchini
Orange Cranberry
Seasonal
\$12 per loaf

Assorted Bagels
with Plain Cream Cheese
\$24 per dozen

Miniature Plain Bagels
with Flavored Cream Cheese
\$16 per dozen

* Items require a minimum of 3 day notice

COOKIES AND BARS

Housemade Oatmeal Granola Bars
\$12 per dozen

Raspberry S'mores
\$20 per dozen

Rice Krispy Treat Bars
\$12 per dozen

Chocolate Dipped Rice Crispy Bars
\$14 per dozen

Beardown Bars
\$8 per dozen

Lemon Bars
\$12 per dozen

Chocolate Fudge Brownies
\$12 per dozen

Chai Blondies
\$12 per dozen

Decadent Chocolate Flourless Bar
\$16 per dozen

Pistachio Bars with Dried Fruits
\$16 per dozen

Cinnamon Tortilla Chip
\$10 per pound

Cinnamon Tortilla Chip
with Chocolate Drizzle
\$14 per pound

Traditional Baklava *
\$20 per dozen

* Items require a minimum of 3 day notice

Housemade Cookies
Chocolate Chunk, Oatmeal Cranberry,
Lemon White Chocolate Chip,
Sugar, Toffee, Seasonal
\$15 per dozen

Housemade Chippers
Chocolate Chunk, Oatmeal Cranberry,
Lemon White Chocolate Chip,
Sugar, Toffee, Seasonal
\$10 per pound

Coconut Macaroons
\$15 per pound

Afternoon Tea Cookies
\$15 per pound

Sand Tarts
\$15 per pound

Star Butter
\$15 per pound

Almond Nut
\$15 per pound

Chocolate Dipped Florentine
\$15 per pound

Almond Sesame Seed Cookie *
\$15 per pound

Lebanese Cookies *
\$15 per pound

"A" Cookies *
\$24 per dozen

Granookies
\$20 per dozen

CAKES AND DESSERTS

Chocolate Dipped Strawberries
\$16 per dozen

Housemade Chocolate Truffles **
\$14 per dozen

Vanilla Berry Brûlée Trifle Shooters **
\$14 per dozen

Chocolate Brownie Trifle Shooters **
\$14 per dozen

Raspberry Trifle Shooters **
\$14 per dozen

Chocolate Brownie Pudding Glass
\$16 per dozen

Cream Puffs Filled with Ricotta Praline *
\$16 per dozen

Mini Cannoli *
\$14 per dozen

Chocolate Caramel Tart *
\$14 per dozen

Lemon Meringue Tart *
\$14 per dozen

Chocolate Mousse Tart *
\$14 per dozen

Margarita Tart *
\$14 per dozen

Pina Colada Tart *
\$14 per dozen

Caramel Tart with Macadamia Nuts *
\$16 per dozen

White Chocolate Mousse Cup *
Strawberry Balsamic
\$16 per dozen

** Items require a minimum of 5 day notice

* Items require a minimum of 3 day notice

All cakes include standard design
Edible Photo design + \$20 per cake
Cakes order required 3 days prior to event

Standard Cake Flavors

Chocolate
White
Lemon

Upgrade Cake Flavors

Carrot
Chocolate Chip
Red Velvet
German Chocolate

Standard Frosting Flavors

White Buttercream
Chocolate Buttercream
Cream Cheese

2 Layer 9" Round Cake

Standard - \$18
Upgrade - \$25

Half Sheet Cake

Standard - \$35
Upgrade - \$45

Full Sheet Cake

Standard - \$50
Upgrade - \$65

Cupcakes

Standard - \$18 per dozen
Upgrade - \$22 per dozen

Miniature Cupcakes

Standard - \$12 per dozen
Upgrade - \$16 per dozen

Cake Pops

Standard - \$18 per dozen
Upgrade - \$20 per dozen
Cheesecake - \$22 per dozen

DESSERT STUDIOS

THE ITALIAN DESSERT TABLE

\$12 per person

Marinated Berries in Frangelico with Sabayon
Pistachio Financier, Assorted Biscotti
Chocolate Strawberry Mascarpone in a Glass
Apricot Almond Panettone
Chocolate Gianduja Cake with Chocolate Meringue
Seattle's Best Coffee and Tazo Teas

HOT DESSERT "MINI'S" FROM OUR OVEN

\$12 per person

(Chef Attendant Required)

Served with Vanilla Ice Cream or Assorted Crème Anglaise

Please Select Three

Peach Cobbler ♦ Blueberry Cobbler ♦ Cherry Cobbler ♦ Vanilla Bread Pudding
Pumpkin Bread Pudding ♦ Milk Chocolate Bread Pudding

CRÈME BRÛLÉE STUDIO

\$12 per person

(Chef Attendant Required)

Watch Our Chef Play with "Fire" and Ignite your Favorite Crème Brûlée!

Please Select Three:

Vanilla ♦ Pistachio ♦ Raspberry Chocolate ♦ Cappuccino ♦ Praline ♦ Orange

NEW AGE FIZZED NONFAT YOGURT FLOAT SHOOTERS

\$13 per person

(Chef Attendant Required)

Served with Unique Stir-Ins and Infused Dry Sodas

Please Select Three Stir-ins And Three Sodas

Stir-Ins: Mango ♦ Pomegranate ♦ Blackberry ♦ Blueberry ♦ Strawberry ♦ Pineapple

Dry Sodas: Rhubarb ♦ Kumquat ♦ Lemongrass ♦ Juniper Berry ♦ Vanilla Bean

RIDICULOUS CRUSTLESS PIE!

\$10 per person

(Chef Attendant Required)

Your Favorite Pies Served in a Glass and Finished with Flavored Foams and Creams

Please Select Three

Lemon Meringue ♦ Apple ♦ Chocolate Turtle ♦ Boston Cream Oreo ♦ Key Lime
Pumpkin ♦ Peach Melba ♦ Chef's Seasonal Flavor

SHORTCAKE STUDIO

\$10 per person

Vanilla Cream with Lemon Pound Cake, Strawberry Compote & Whipped Cream
Pistachio Bavarian Cream with Chocolate Pound Cake & Sautéed Cherries
Praline Cream with Marble Pound Cake, Sautéed Peaches & Crème Fraîche

LA PETITE

\$8 per person

An Assortment of Signature Desserts Including

Chocolate Sensation, Cappuccino Mousse, Strawberry Gelée with Lemon Cream
Mango Tiramisù, Assorted Mini Tarts and Petits Fours

All prices are subject to applicable taxable service charge & applicable state sales tax & city facilities fees.
Menu Created 3.14 updated 7.28 Prices are effective for orders and events occurring through June 30, 2015
All Menus & pricing are subject to change based on market & availability.