

CATERING & EVENT MENUS



WELCOME

Thank you for selecting the Arizona Catering Company for your upcoming event. We are thrilled to provide you the following menu selections for your consideration.

Please keep in mind that our Event Planning and Culinary Teams are at your disposal to create and tailor special menus according to your individual tastes, specific requirements and budget.

Thank you for the opportunity to help create an unforgettable culinary experience for you and your guests.

Please contact the Event Planning Offices

Monday – Friday from 8am – 5pm or by appointment

Phone: 520-621-1989 ♦ Fax: 520-621-2545

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PLANNING NOTES

To assist with your planning we hope the following information will be helpful.

- Menu Planning: To insure we are able to provide you with the best product and services, we appreciate a minimum of 7 days to plan and confirm your order. Any request made less than 7 days in advance of event date may be subject to limited availability and product.
- Guarantees: Arizona Catering Company requires the final order and guest guarantee a minimum of 3 business days prior to the event date, this includes ALL allergy, vegetarian, vegan, gluten free or special needs requirements for event menu. See additional information on guarantees listed in policies.
- Menu Pricing: All menus and pricing is subject to change in the event of unforeseen market changes. Arizona Catering Company reserves the right to adjust prices as needed. If this occurs your Event Planner will provide you with new menu pricing as well as options to adjust menu to keep original menu pricing.
- Service Fees And State Tax: All events will be subject to **15% Service Charge**. Arizona state tax (currently 6.1%) will be added to all taxable items.
- Alcohol Service: Any event wanting to provide Alcohol must complete Alcohol Permit Application www.union.arizona.edu/alcohol and submit to permit office for approval. Application must be submitted a minimum of 3 weeks prior to event date. Approval will be forwarded to contact listed on application. Questions regarding application or policy please contact 520-621-9463
- Look for the following symbols on the menu cards at your event to identify special allergy or dietary specs.



Dairy Free



Gluten Free



Vegetarian



Vegan

SUN RISE

Breakfast Buffets

Breakfasts are designed for 90 minutes of service.

ALL Breakfasts Buffets are presented with
Selection of Juices and
Seattle's Best Coffees
& Tazo Teas

Please note:
Pastries, Fruit & Juices are not transferable to refreshment breaks



UA CONTINENTAL

\$6 per person

Seasonal Fruit Salad
Assorted Housemade Breakfast Bakeries
Sweet Butter, Honey & Preserves

FRUITS & GRAINS

\$8 per person

Seasonal Fruit Salad
Assorted Housemade Breakfast Bakeries
Sweet Butter, Honey & Preserves
Assorted Cereals with Fat Free, 2%, and Whole Milk

HEARTY FRUITS & GRAINS

\$10 per person

Assorted Whole Fruit & Sliced Seasonal Fruit Platter
Assorted Individual Yogurts with Granola
Assorted Housemade Breakfast Bakeries
Sweet Butter, Honey & Preserves
Black Forest Ham & Aged White Cheddar Croissants
Assorted Cereals with Fat Free, 2%, and Whole Milk

ALL AMERICAN

\$12 per person

Minimum of 15 Guests
Scrambled Eggs with Crisp Bacon and Home Fried Potatoes
French Toast with Butter and Maple Syrup
Assorted Housemade Breakfast Bakeries
Sweet Butter, Honey & Preserves

BREAKFAST BURRITOS

\$13 per person

Minimum of 20 Guests
Breakfast Burritos with Chorizo Scrambled Eggs
Home Fries, Flour Tortillas, Housemade Salsa and Sour Cream
Assorted Whole Fruit & Sliced Seasonal Fruit Platter
Assorted Housemade Breakfast Bakeries

BREAKFAST BUFFET

\$15 per person

Minimum of 20 Guests
Sliced Exotic Seasonal Fresh Fruits & Berries
Individual Fruit Yogurts with Granola & Dried Fruits
Assorted Home Baked Goods
Mini Bagel Toasting Station with Plain, Garden Vegetables
& Seasonal Fruit Cream Cheeses
Fluffy Scrambled Eggs, Breakfast Potatoes
Baked Seasonal Fruit Pancakes
Select Two Meat Options
Hickory Smoked Bacon, Country Link Sausage,
Chicken Sausage, Portuguese Sausage

All prices are subject to applicable taxable service charge & applicable state sales tax & city facilities fees.

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SUN RISE

Breakfast Enhancements

May be added to buffets or
purchased a la carte



BREAKFAST FLAUTAS

\$4 per person

Scrambled Eggs, Poblanos, Onions, Chorizo Sausage, Cheese, & Salsa

HOT OATMEAL & CREAMY GRITS BAR

\$6 per person

Served with Dried Fruits, Cheddar Cheese, Fresh Baked Apple Compote, Slow Braised Berries, Smoked Bacon & Honey

FLAVORED FRENCH TOAST MUFFIN TOPS

\$24 per dozen

Choose from Apple Cinnamon, Banana, Orange Cranberry or Blueberry Almond Muffin (*select one flavor*)
Served with Vermont Maple Syrup

BREAKFAST QUICHE

\$24 per dozen

Artisan Quiches with Bacon, Gruyere, & Fresh Spinach

HOUSE MADE GRANOLA PARFAIT

\$24 per dozen

Macerated Fruits & Flavored Frozen Yogurt

BREAKFAST BISCUIT

\$24 per dozen

Vermont White Cheddar Biscuit with Egg & Pork Sausage

WARM BREADSTICK SANDWICHES

\$36 per dozen

Canadian Bacon, Egg & American Cheese on Challah
Ham & Havarti on Cheddar Brioche
Ham & Gruyere on Soft Pretzel Bread
Smoked Bacon, Egg, & Cheddar Brioche
Roasted Vegetable, Egg White, & Goat Cheese on Sourdough

FRENCH TOAST PATTY MELT

\$24 per dozen

Chicken Sausage Sandwiched Between Walnut Raisin Cinnamon Swirl French Toast

“WHOLE BREAKFAST” MUFFIN

\$24 per dozen

Baked Eggs North Carolina Style with Sausage, Cheese & Green Onions

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NOSH

Packaged Breaks are
Designed for 30 Minutes of
Service & a Minimum of 15
Guests

Packaged Breaks Must be
Ordered for the Entire Group



IT'S A CIRCUS OUT THERE

\$4.50 per person

(Attendant Required)

Freshly Popped Popcorn From Our Carts

Cheese Flavored Popcorn & Caramel Popcorn

Candy Bars, Roasted Peanuts, & Cracker Jacks

DOES A BODY GOOD

\$4.50 per person

Crisp Vegetable Crudit  with Dips, Whole Fresh Fruit,

Assorted Savory Snacks, Granola Bars, & Energy Bars

Iced Teas & Vegetable Juices

CANDY STORE

\$4.50 per person

Choose from a Variety of Retro & New Age Candies Including

Jolly Ranchers, Assorted Mini Chocolate Bars, Lollipops, & Gummy Bears

APPLE A DAY

\$5 per person

Apple Juice, Assorted Seasonal Apples, Apple Turnovers, &

Apple-Cinnamon Muffins

THINK LIKE AN ELEPHANT

\$4.50 per person

Giant Peanut Butter Cookies, Peanut Brittle, Bags of Peanuts,

Reese's Peanut Butter Cups, & Peanut M&M's

BUILD YOUR OWN TRAIL MIX

\$6 per person

Start with Two Types of Granola & Customize with a Variety of "Mix-Ins"

Including Dried Fruits, Roasted Nuts, M&M's, Chocolate Chunks,

Candied Nuts, Oreos, & Pistachios

AFTER SCHOOL SNACK

\$4.50 per person

Mini Peanut Butter & Jelly Sandwiches, Mini Grilled Cheese Sandwiches

Jalapeno & Cheddar Cheese Fritters, Pop Rocks

EN QUESO YOU'RE HUNGRY

\$4.50 per person

Tri-Color Tortilla Chips, Warm Cheddar Chili Con Queso

Fresh Tomatillo Green Salsa & Traditional Salsa

Cinnamon Sugared Crisps

GO BANANAS

\$4.50 per person

Banana Chips, Banana Bread, Banana Boats

and Chocolate Dipped Bananas

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A LA CARTE

Create Your Own Break by
Choosing From Snacks &
Beverages to Pep up Your
Morning or Afternoon



EARLY

Assorted Turnovers	\$16 per Dozen
Assorted Danish Pastries	\$16 per Dozen
Assorted Muffins	\$12 per Dozen
Cinnamon Rolls	\$14 per Dozen
Butter, Almond, & Chocolate Croissants	\$12 per Dozen
Assorted Lemon, Banana, & Marble Fruit Bread	\$12 per Loaf
Assorted Donuts	\$12 per Dozen
Individual Boxed Dry Cereal with Fat Free, 2%, & Whole Milk	\$3 Each

HEALTHY

Whole Fresh Fruit	\$2 Each
Natural & Fruit Flavored Yogurts	\$2 Each
Fresh Mini Bagels with a Flavored Cream Cheeses	\$16 per Dozen
Assorted Granola Bars	\$12 per Dozen
Assorted Energy Bars	\$12 per Dozen

SWEET

Afternoon Tea Cookies	\$15 per Pound
Homemade Cookies	\$15 per Dozen
Chocolate Fudge Brownies	\$15 per Dozen
Assorted Chocolate Covered Rice Crispy Bars	\$14 per Dozen
Assorted Candy Bars	\$12 per Dozen

SALTY

Individual Bags of Popcorn, Potato Chips, or Pretzels	\$2 Each
Sabor Chips & Salsa Bar with Assorted Salsas	\$12 per Bowl
Pretzels	\$7 per Pound
Mixed Nuts	\$13 per Pound

FROZEN

Assorted Ice Cream Novelties	\$15 per Dozen
Assorted Frozen Fruit Bars	\$15 per Dozen

WET

Seattle's Best Coffee, Decaffeinated Coffee	\$20 per Gallon
Selection of Tazo Teas	\$20 per Gallon
Selection of Bottle Juices	\$3 Each
Assorted Soft Drinks	\$2 Each
Red Bull Energy Drink	\$4 Each
POWERade Sports Drink (Assorted Flavors)	\$4 Each
Smart Water	\$3 Each
Vitamin Water (Assorted Flavors)	\$3 Each

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LUNCHEONS

MID DAY

Lunch Buffets are Designed
for 90 Minutes of Service

Minimum of 20 Guests for all
hot buffets

Desserts are Not
Transferable to
Refreshment Breaks



MEDITERRANEAN BUFFET

\$15 per person

Salads

Greek Salad "Niçoise Style"

Yellow Potato Salad with Capers & Turmeric

Selection of Entrees

Chicken Taouk with Sardinian Couscous & Cucumber Yogurt Sauce

Charred Beef Kebabs with Braised Lentils & Fresh Vegetables

Accompaniments

Persian Rice with Turmeric, Currants, & Almonds

Crispy Pita, Lavosh, & Pappadams with Hummus & Baba Ghanoush

Desserts

Traditional Baklava, Lebanese Cookies

Iced Tea

MEDITERRANEAN BUFFET Enhancements

\$4 per person /ea

Rock Shrimp Tabbouleh

Marinated Feta Cheese with Raisins & Olives

Braised King Salmon with Fennel, Olives, & Chick Peas

ASIAN KITCHENS BUFFET

\$17 per person

Salads

Yuzu Marinated Mushroom & Tofu Salad with Charred Scallions

Thai Chicken Salad with Cilantro, Bean Sprouts,

Candied Peanuts, & Sesame Mint Dressing

Selection of Entrées

Orange Chicken with Caramelized Onions & Cilantro

Mongolian Beef Tenderloin with Scallions & Tinker Bell Peppers

Accompaniments

Steamed White Rice, Spicy Szechuan Eggplant

Desserts

Apricot Yuzu Parfait with Chicory Crème

Almond Sesame Seed Cookie Bars

Iced Tea

ASIAN KITCHEN BUFFET Enhancements

\$3 per person /ea

Chilled Soba Noodle Salad with Cucumber, Sugar Snap Peas,

Cilantro, & Coconut Peanut Dressing

ASIAN KITCHEN BUFFET Enhancements

\$4 per person /ea

Steamed Mullaway with Mushroom Soy Milk Sauce

Sake Dome with Raspberry Basil Syrup & Candied Peanuts

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MEXICAN BUFFET

\$16.50 per person

Salads

Ensalada de Lechuga with Sweet Grilled Onions & *Smoky Lime Dressing*
Crispy Tortilla Chips with Pico de Gallo and Fresh Tomatillo Salsa

Selection of Entrées

Cochinita Pibil with Green Chile Rajas, Black Beans, & Pickled Red Onions
Chicken Adobo Enchiladas, Oaxaca Sauce & Melted Cheese

Accompaniments

Ancho Rice

Desserts

Coconut Flan, Capirotada Pudding
Iced Tea

MEXICAN BUFFET Enhancements

\$4 per person/ea

Coctel de Camarones on Ensalada de Chayote with Orange,
Crunchy Jicama, & Cilantro, *Cava Vinaigrette*
Camarones in Red Tomatillo Hominy
Beef Barbacoa Tacos Served with Warm Flour Tortillas
Chocolate Tres Leches
Cajeta Crema with Bananas

HOME COMFORTS BUFFET

\$17 per person

Salads

Iceberg Wedge & Romaine Hearts with Candied Nuts,
Bleu Cheese Crumbles, & Creamy Bleu Cheese Dressing

Selection of Entrées

Country Style Meatloaf with Onions & Mushrooms
Garlic Roasted Chicken with Peas & Carrots

Accompaniments

Macaroni & Cheese, Roasted Cauliflower
Hearth Baked Breads & Butter

Desserts

Carrot Cake with Cream Cheese Icing
Cheesecake Topped Brownies
Iced Tea

HOME COMFORTS BUFFET Enhancements

\$3 per person /ea

Tomato & Cucumber Salad with Red Onions & Cider Vinegar
Blackened Catfish with Black Bean Ragout & Beurre Noisette
Sliced Roasted Porkloin, Cheddar Cheese Grits, Roasted Apples & Apple Demi
Apple Cranberry White Cheddar Cobbler

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Minimum of 20 Guests for all
hot buffets

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Refreshment Breaks



ITALIAN BUFFET

\$16 per person

Salads

Italian Bread Salad with Cucumbers & Tomatoes
Hearts of Romaine with Caesar Dressing

Selection of Entrées

Roasted Breast of Chicken with Saltimbocca Ragoût & Porcini Cream
Rigatoni Pillows Tossed with Garlic, Olive Oil, Plum Tomato,
Pesto, Asparagus & Asiago Cheese

Accompaniments

Seared Italian Field Squash & Tomato Ragoût
Hearth Baked Breads

Dessert

White Chocolate Cappuccino Slices
Cream Puffs Filled with Ricotta Praline
Iced Tea

BUFFET Enhancements

\$3 per person /ea

Marinated Cannelini Beans with Pancetta & Rapini
Shrimp Fra Diavolo with Creamy Polenta
Steak "Vesuvio" with Potatoes, Peppers, Onions, Peas, & Lemon
Apricot Panna Cotta
Raspberry Trifle

INDIAN BUFFET

\$15 per person

Salads

Mixed Green Salad, Marinated Cauliflower Salad
Fresh Fruit Display

Selection of Entrées

Tandoori Chicken, Vegetarian Jalfrezi,
Aloo Gobhi (Potato & Cauliflower)

Accompaniments

Saffron Basmati Rice
Naan, Pappadam, Achar,
Raita, Mango Chutney

Indian Inspired Desserts

Gulab Jamun (Milk Balls), Kheer (Rice Pudding)
Iced Tea

INDIAN BUFFET Enhancements

\$3 per person /ea

Lamb Curry
Charra Masala
Shirkhand (Sweet Golden Yogurt)

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MID DAY

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for 90 Minutes of Service

Minimum of 15 Guests for all
cold buffets

Desserts are Not
Transferable to
Refreshment Breaks



THE DELI BOARD BUFFET

\$16 per person

Salads

Dill Baby Gold Potato Salad, Three Cabbage Cole Slaw

Sliced New York Style Deli Meats

Oven Roasted Smoked Turkey, Honey Glazed Black Forest Ham,
Roasted Sirloin of Beef

Accompaniments

Vermont White Cheddar, Gruyère & Pepper Jack Cheeses
Sliced Tomatoes, Onions, & Lettuce
Selection of Eclectic Spreads & Toppings
Hearth Baked Artisanal Breads

Desserts

Raspberry S'mores
Chocolate Brownie Pudding Glass
Iced Tea

DELI BOARD BUFFET Enhancements

\$3 per person /ea

Macaroni Salad with Cheddar Cheese & Peas
Three Cabbage Coleslaw
Pineapple Upside Down Bread Pudding

SANDWICHES & SUCH BUFFET

\$16 per person

Salads

Organic Mixed Greens & Garden Vegetables, Ranch Dressing, Oil & Vinegar
Marble Potato Salad with Stone Mustard Vinaigrette

Mini

Corned Beef & Pastrami Ruben on a Pretzel Roll,
Turkey & Stuffing with Cranberry Wrap
Roast Beef with Creamy Horseradish Spread,
Balsamic Onions, & Mushrooms on Herbed Focaccia

Large

New Orleans Style Muffaletta with Aged Salamis, Pickle & Olive Relishes
Crisp Green Pickles & Peppers with Selection of Kettle Chips & Sun Chips

Desserts

Coconut Mango Cookie Bar
Chocolate Covered Cheesecake on a Stick
Iced Tea

SANDWICH & SUCH BUFFET Enhancements

\$3 per person /ea

Three Pasta Salad with Garlic Ricotta Dressing
Banana Sacher Slice
Fresh Fruit with Crème Brûlée

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MID DAY

CHOICE OF ENTRÉE:

A choice of three entrees (including vegetarian) may be offered to attendees. Charges for all meals is based on the highest priced entrée.

Final count for number of each entrée is due three business days prior to the event. A place card must be provided for each guest indicating their entrée selection.

Two guest lists are required:

1. Guests names in alphabetical order listing entrée choice and table number.
2. Guest list by table number indicating the guest name and entrée choice.

Vegetarian, Dietary or Special menu needs are in addition to the entrée choice but cannot exceed three entrée options total.

TWO COURSE PLATED LUNCH

\$14 per person

THREE COURSE PLATED LUNCH

\$16 per person

All Menus are Served with Iced Tea and Selection of Rolls and Butter

STARTERS (SELECT ONE)

Simple Organic Greens with Fennel, Radish, Pecans, *Citrus Champagne Vinaigrette*

Simple Caesar Salad with Soy Nuts, Shaved Reggiano, and Sprouts

Iceberg Wedge with Radish, Watercress, Goat Bleu, Pancetta, Crème Fraîche, *Mustard Vinaigrette*

Cream of Tomato Soup with Crème Fraîche and Croutons

Sweet Corn Chowder with Smoked Shrimp and Cilantro

Shrimp Cocktail in Gazpacho Water and Avocado Cream

Maryland Lump Crab Cake with Red Pepper and Sweet Corn

BIG BOWL SALAD (SELECT ONE AS YOUR ENTRÉE)

New Age "Cobb Salad" with Chopped Salami, Ricotta Salata, Vegetables, *Sherry Vinaigrette*

Tuna Niçoise Salad with Gem Lettuce, Marble Potatoes, Green Beans, Onions, Peppers, Olives, Capers, *Lemon Vinaigrette*

Porcini Rubbed Chicken Caesar Salad with Shaved Parmesan, Crunchy Soy Nuts, *Caesar Dressing*

"Contemporary" Chef's Salad made with Little Gem, Iceberg, Tomatoes, Egg, Ham, Turkey, Goat, Swiss, Cheddar, *Sherry Vinaigrette*

ENTRÉE SELECTION (SELECT ONE)

Braised Short Rib of Beef with Whisky Shallot Essence with Mashed Potatoes and Seasonal Vegetables

Chicken Two Ways, Breast and Confit of Chicken with White Bean Fennel Puree and Farmer's Market Vegetable Vinaigrette

Tasmanian Salmon Artichokes Barigoule and Celeriac Puree

Farfallini Pasta with Forest Mushrooms, Oven Dried Tomatoes, Herbs and Parmesan Cheese in Butter Parmesan Sauce

Sweet Potato Cannelloni, Roasted Vegetables, and Toasted Walnuts

Spinach & Wild Mushroom Cannelloni, Rustic Tomato Bruschetta

DESSERT SELECTION (SELECT ONE)

Vanilla Berry Brûlé Trifle ♦ Coconut Flan with Pineapple Confit

Blueberry Cheesecake Dome ♦ Strawberry Shortcake

Passion Fruit Tiramisù ♦ Chocolate Brownie Trifle

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MID DAY



ALL PLATED SALADS INCLUDE

Assorted Rolls and Butter, Platter of Assorted Cookies and Iced Tea

GRILLED CHICKEN CAESAR \$8.25 per person

Wedge of Romaine Lettuce with Pulled Herb Baked Chicken Shaved Reggiano, Croutons, *Classic Caesar Dressing*

GRILLED SALMON SALAD \$10 per person

Grilled Salmon Fillet presented on Field Greens with Marinated Grilled Vegetables, *Balsamic-Maple Vinaigrette*

BLACKENED CHICKEN SALAD \$8.25 per person

Lightly Blackened Chicken Breast, Corn & Black Bean Relish Mixed Field Greens, *Citrus Vinaigrette*

GRILLED STEAK SALAD \$10 per person

Grilled Steak and Arugula, Mozzarella, Tomatoes, Garden Vegetables, *Chipotle Ranch Dressing*

ALL PLATED SANDWICHES INCLUDE

Sandwiches are wrapped in butcher paper and presented with Assorted Cookie Platter and Iced Tea.

GRILLED ANGUS ON CIABATTA \$10 per person

Sliced Angus Sirloin on Ciabatta Bread with Caramelized Onions Balsamic Aioli, Roasted Tomato and Pepper Cress Served with Bleu Cheese Potato Salad

SMOKED TURKEY & BRIE \$8.25 per person

Smoked Turkey with Brie and Horseradish Mayonnaise On fresh Baked Croissant, Served with Herbed Pasta Salad

GRILLED CHICKEN CLUB \$8.25 per person

Grilled Chicken with Havarti, Smoked Bacon Lettuce and Tomato, Fresh Baked Focaccia with Fruit Salad

SHAVED HAM & CHEESE \$8.25 per person

Shaved Ham and Gruyere with Greens, Tomato, Honey-Dijon Mayonnaise On Baguette with Roasted Mushroom Salad

GRILLED VEGGIES \$8.25 per person

Freshly Grilled Vegetables with Swiss Cheese on a Multigrain Roll with Roasted Mushroom Salad

BOX IT TO-GO add \$3 per person

Get any of the above to go...With Whole Fresh Fruit, Chocolate Chip Cookie and Bottled Water or Soft Drink

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RECEPTIONS AND DINNERS

SUN SET

Taste of the University of Arizona is designed to be a heavy reception and action station style dinner experience. Service is for 90 Minutes but can be designed to overlap Stations and provide food service for up to 3 hours. No food station may remain in place for more than 90 minutes.

Minimum of 50 Guests
Chef Attendant Fees of \$50 per attendant apply to all appropriate studios/stations. We recommend 1 chef attendant per station per 150 guests.



TASTE OF THE UNIVERSITY OF ARIZONA

FOUR STUDIOS

\$40 per person

FIVE STUDIOS

\$60 per person

PANGAEA *(Chef Required)*

Tomatoes and Mozzarella with Old Vinegar and Olive Oil

Baked Lobster Penne with Truffle Parmesan Cream

Baked Rigatoni Bolognese with Ricotta Cheese

PANDA

Oriental Salad with Char Siu Chicken and Yuzu Vinaigrette

Char Siu Pork with Soy Sauce, Roasted Peanuts, and Cilantro

Spicy Beef Noodle Soup

CELLAR *(Chef Required)*

Strip Loin with Mortared Garlic

Braised Short Rib with French Butter Puree and Truffle Ragoût

Frisée, Lardons, and Bleu Cheese Salad with Smoked Bacon Vinaigrette

SABOR *(Chef Required)*

Salsa Bar Served with Warm Corn Tortilla Chips

Chicken Adobo Enchiladas with Oaxaca Sauce and Melted Cheese

Braised Pork Marinated in Achiote and Orange, Poblano Rajas,

Black Beans, and Pickled Red Onions

ARIZONA ROOM

Lobster Pot Pie filled with Maine Lobster, Fingerling Potatoes and Brandy Cream Solaris

Grilled Shrimp Louie with Romaine Hearts and Classic Louie Dressing

CREATE YOUR OWN SALAD (PLEASE SELECT TWO)

Spinach, Mortadella, Pepperoncini, Salami, Pearl Onions,

Red Peppers, and Turkey in a White Balsamic Vinaigrette

Romaine, Radishes, Shaved Fennel, Cherry Tomatoes,

Hearts of Palm, and Parmesan in a Creamy Cucumber Dill

Arugula, Tomatoes, Bacon, Roasted Mushrooms,

Bleu Cheese, and Chopped Eggs in a Grilled Tomato Dressing

Baby Greens with Candied Pecans, Olives,

Pepperoncini, Tomatoes, and Cucumbers with Oil and Vinegar

LA PETITE

An Assortment of Signature Desserts Including

Chocolate Sensation, Cappuccino Mousse, Strawberry Gelée with Lemon Cream

Mango Tiramisù, Assorted Mini Tarts and Petits Fours

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HORS D' OEUVRES

CHILLED

SELECT **\$12 per dozen**
Asparagus Pinwheels with Cream Cheese and Ham
Tomato Bruschetta
Crostitini with Sun Dried Tomato and Feta
Jalapenos Stuffed with Cream Cheese
Vegetable Crudit  Shooters

GOURMET **\$14 per dozen**
Indian Chicken Monte on a Fork
Wasabi Spiced Cornets of Ahi Tuna Tartar
Shrimp Louie Cocktail
Antipasto on a Bamboo "Stick"
Blackened Catfish Lettuce Cups with Red Pepper A oli
Crostitini with Tenderloin
Fresh Fruit Kabobs with Honey Yogurt Dip

PREMIUM **\$20 per dozen**
Tuna Tataki with Mint and Ginger
Kobe Beef Steak Tartar Sandwich with Capers, Micro Greens, and Olive Oil
Prosciutto Melon
Kalamata Olive "Cigars" with Tandori Slurry
Shrimp Ceviche with Margarita Salt, Smoke Essence, and Chipotle

WARM

SELECT **\$12 per dozen**
Miniature Chicken, Beef or Bean Chimis
Green Chile and Cheese Quesadilla Wedges
Vegetable Egg Rolls
Chicken Pot Stickers
Florentine Stuffed Mushroom Caps
Sausage Stuffed Mushroom Caps
Spanakopita
Falafel Lemon Tahini, Tomato & Olives
Blackbean Cakes with Cr me Fraiche

GOURMET **\$14 per dozen**
Mini Kobe Burger, Cheddar & Roasted Shallot Jam
New England Style Crab Cake with Remoulade
Beef Satay with Chimichurri Sauce
Chicken "Stick" with Curry Mango Chutney
Spider Shrimp with Sweet Chili Sauce
Lobster Corn Dogs with Mustard A oli
Red Wine Braised Short Rib on a Chive Biscuit
Baked Tomato and Mozzarella Boule
Mini Spinach and Artichoke Boule

PREMIUM **\$20 per dozen**
Mac-N-Cheese
Chicken Tikka
Kobe Beef & Mushroom Skewer, Bleu Cheese Cream
Chicken "Slider" with Lemon Yogurt
Mini "BLT": Pancetta, Micro Arugula, Tomato Confit
Fish and Chips
Five Spice Fire Cracker Shrimp with Roasted Garlic
Pesto Grilled Shrimp Skewer

DISPLAYS & CARVING

CULINARY CHEESE SHOP

Display of 4 - 6 Domestic and Imported Block Cheeses, Served with Walnut-Raisin Bread, Crackers, Dried Fruits, Roasted Olives, Dried Tomatoes, Syrups and Nuts

Small \$90 (approximately 25-30 servings)

Medium \$150 (approximately 30-50 servings)

Large \$195 (approximately 50-65 servings)

Please inquire for Domestic Only pricing

Mountain Bleu (USA)

A Wonderful, Delicate 60-Day Aged Hand Crafted

Camembert (France)

From the Normandy Region of France

Coulommiers (France)

Soft Ripened Cow's Milk Cheese with a Hint of Garlic, Mushrooms, and Truffle

Double Crème Brie (France)

Cow's Milk Cheese, Ideal for Those who like Double Cream Cheese

Alexandra Manchego (Spain)

The Epitome of Spanish Cheese, 8 Month Aged Sheep's Milk Cheese

New England Cheddar (USA)

Made from Jersey Cow's High Butterfat and Aged for at Least Two Years

Fromaggio Di Fossa (Italy)

A Unique Hard Sheep's Milk Cheese Aged in Wells

Ash Brushed Goat Cheese (USA)

Surface Ripened with Vegetable Ash

Roquefort Crusted Goat Cheese (USA)

Composed of a Beautiful Blue Green Roquefort Mold

Note: NOT All cheese will be presented.

SEASONAL FRESH FRUIT DISPLAY

Small \$60 (approximately 25-30 servings)

Medium \$100 (approximately 30-50 servings)

Large \$130 (approximately 50-65 servings)

NEW AGE TAPAS VEGETABLE CRUDITÉS

Display of Raw & Marinated Farm Fresh Vegetables and Inspiring Flavor Enhanced Vinaigrettes

Small \$60 (approximately 25-30 servings)

Medium \$100 (approximately 30-50 servings)

Large \$130 (approximately 50-65 servings)

CARVING STUDIO

(Chef Required)

All Carving Studios are served with a Selection of Artisan Breads. Studio is presented for a maximum of 90 minutes.

Herb Roasted Tenderloin of Beef / \$250 ea

(serves approximately 25 guests)

Caramelized Onion Polenta, Mortared Garlic, and Creamy Horseradish

Peppercorn Roasted Strip Loin of Beef / \$225ea

(serves approximately 30 guests)

Potato Mushroom Ragoût and Creamy Horseradish

Pineapple & Citrus Braised Bone-In Ham / \$200ea

(serves approximately 30 guests)

Golden Raisin Corn Pudding and Onion Shallot Jam

Smoked Turkey Breast / \$200ea

(serves approximately 35 guests)

Corn Bread Stuffing and Gingered Cranberry

Marmalade

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Menu Created 3.14 updated 7.1 Prices are effective for orders and events occurring through June 30, 2015 All Menus & pricing are subject to change based on market & availability. Consuming raw & undercooked food items may increase your risk of food borne illness.

SUN SET

Action Studios are designed for 90 Minutes of Service and a Minimum of 20 Guests

A minimum of 3 Studios must be ordered for dinner service.

Individual Studios may be added to reception events or buffets.



MEDITERRANEAN BAR

\$12

A Sampling of Mediterranean Mezza served with Pita and Lavosh
Hummus Bi Tahina with Olive Oil and Paprika
Baba Ghanoush with Pomegranate Seeds and Mint
Falafel with Tzatziki Sauce
Dolmades made with Stuffed Grape Leaves and Olive Oil

THE "TASTE" OF STUDENT UNION SALADS

\$12

A Sampling of Salads from our Signature Restaurants, served with Assorted Baked Breads

Please Select Three

~ Core ~

Market Basket of Organic Greens in Our House Vinaigrette with Heirloom Tomatoes,
Shaved Fennel, Carrots, Cucumbers, Pea Sprouts, and Radishes

~ Arizona Room ~

Poached Shrimp in Cognac Louie Dressing with Romaine Hearts, Eggs, and Pea Sprouts

~ Panda ~

Thai Chicken Salad with Cilantro, Bean Sprouts, Candied Nuts and Sesame Mint Dressing

~ Sabor ~

Ensalada Chayote with Chayote Squash, Carrots, Sundried Tomatoes, Green Onion, Cava Vinegar, Corn Oil, and Queso Fresco
Ensalada Lechuga with Romaine, Radishes, Caramelized Onions, Queso Fresco, and Poblano Citrus Vinaigrette

~ Pangea ~

Classic Caesar with Shaved Parmesan, Soy Nuts, and Pea Sprouts
Heirloom Tomatoes and Fresh Mozzarella with White Balsamic Vinaigrette and Fresh Basil

QUESO FUNDIDO

\$10

(Chef Required)

Colorful Earthenware Pots of Melted Oaxacan Cheese with Assorted Toppings to Include

Chicken Mole, Chorizo, Black Bean, and Corn Served Straight From the Oven then finish with Your Choice of Fresh Made Salsas, Flour Tortillas, and Traditional Garnishes

NACHO BAR

\$10

Stone Ground Tortilla Chips Served with Fresh Salsa and Guacamole
Finished with Unique Toppings of Your Choice to Include: Green Chili White Cheese Queso, Warm Chicken Adobo, Beef Barbacoa, Queso Fresco, Refried Boracho Beans, Chopped Onions, and Cilantro

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SUN SET

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A minimum of 3 Studios must be ordered for dinner service.

Individual Studios may be added to reception events or buffets.



ITALIAN MOZZARELLA “BAR”

\$10 per person

(Chef Required)

A Tasting of Fresh Mozzarella Cheeses Prepared in a Variety of Ways Embellished with a Selection of Toppings to Include Olive Tapenade, Sweet Basil Pesto, Garlic Aioli, Mushroom Giardiniera, Heirloom Tomato Relish and Artichoke Ragoût

SEAFOOD EXTRAVAGANZA

\$16 per person

(based on 4 pieces per guest)

Jumbo Red Shrimp, Sweet Alaskan Crab, Fresh Water Oysters on the Half Shell, Maine Lobster Tails, Steamed Clams in Tomato Fennel Broth, and Marinated Mussels

Served with Horseradish, Cocktail Sauce, Cognac Louise Dressing, Whole Grain Mustard, Remoulade, Lemons, and Tabasco Sauce

BAKED PASTA

\$10 per person

(Chef Required)

Each Pasta is Individually Baked and Topped with Artisan Cheeses

Please Select Two

Pennette with Italian Sausage and Roasted Peppers

Smoked Chicken and Ricotta Rigatoni

Mini Cheese Ravioli with Mushroom Pesto Alfredo

Ziti with Lobster, Tomato, and Mascarpone

Mushroom Tortelloni with Wild Porcini Cream

Truffled Macaroni and Cheese

CALIFORNIA PIZZA STUDIO

\$14 per person

(Chef Required)

Please Select Four

~ Traditional ~

Pepperoni – Spiced Italian Pepperoni with Mozzarella Cheese, and Fresh Basil

Roasted Mushroom – Roasted Wild Mushrooms with Basil Pesto, and Fontina Cheese

Margarita – Sliced Fresh Tomato, Garlic Oil, Fresh Mozzarella Cheese, and Basil

~ Unique ~

Thai Chicken – Marinated Chicken with Thai BBQ, Sprouts, Scallions, and Peppers

Mediterranean – Roasted Artichoke Hearts, Roasted Peppers, Niçoise Olives, Feta Cheese, and Basil Pesto

BLT – Bacon Lardoons, Fresh Sliced Tomato, and Garlic Aioli

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SUN SET

Action Studios are designed for 90 Minutes of Service and a Minimum of 20 Guests

A minimum of 3 Studios must be ordered for dinner service.

Individual studios may be added to reception events or buffets.



THE ITALIAN DESSERT TABLE

\$12 per person

Marinated Berries in Frangelico with Sabayon
Pistachio Financi r, 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 Cr me Anglaise

Please Select Three

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

CR ME BR L E STUDIO

\$12 per person

(Chef Attendant Required)

Watch Our Chef Play with "Fire" and Ignite your Favorite Cr me Br l e!

Please Select Three:

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

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
♦ Cucumber

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 & Saut ed Cherries
Praline Cream with Marble Pound Cake, Saut ed Peaches & Cr me Fra che

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SUN SET

CHOICE OF ENTRÉE:

A choice of three entrees (including vegetarian) may be offered to attendees. Charges for all meals are based on the highest priced entrée.

Final count for number of each entrée is due three business days prior to the event. A place-card must be provided for each guest indicating their entrée selection.

Two guest lists are required:

1. Guests names in alphabetical order listing entrée choice and table number.
2. Guest list by table number indicating the guest name and entrée choice.

Vegetarian, Dietary or Special menu needs are in addition to the entrée choice but cannot exceed three entrée options total.

TWO COURSE PLATED DINNER

\$16 per person

THREE COURSE PLATED DINNER

\$20 per person

All Menus are Served with Seattle's Best Coffee, Tazo Teas and Selection of Rolls and Butter

STARTERS (SELECT ONE)

Cream of Tomato Soup with Crème Fraîche and Croutons
Sweet Corn Chowder with Smoked Shrimp and Cilantro
Shrimp Cocktail in Gazpacho Water and Avocado Cream
Maryland Lump Crab Cake with Red Pepper and Sweet Corn

STARTERS (SELECT ONE)

Roasted Artichokes with Organic Field Greens, Red Onion, Tomatoes and Shaved Ricotta, *Aged Sherry Vinaigrette*
Classical Caesar Salad with Soy Nuts, Parmesan Crouton, and Shaved Reggiano
Tomato Mozzarella and Wild Arugula, *White Balsamic*
Shrimp and Saffron Couscous with Mint Raita and Tomato Oil
New Age Greek Salad with Marinated Feta
Roasted Pears and Figs with Butter Lettuce, Bleu Cheese, and Pecans, *Aged Sherry Vinaigrette*

ENTRÉES (SELECT ONE)

Chicken Confit with Broccolini, Roasted Marble Potatoes, and Snap Pea Puree
Pan Seared Seabass with Tomato Tartine, Spinach, and Pinenut Pancetta Relish
Mediterranean Lentil Cake with Roasted Peppers, Haricot Fennel Salad, and Basil Tofu
Roasted Halibut and Lobster Cannelloni with Seasonal Vegetables and Tarragon Beurre Monte
Roasted Striploin of Beef with Warm Fingerling Potato Salad and Forest Mushroom
Beef Two Ways, Black Trumpet Crusted Beef and Braised Short Rib with Ratatouille and French Butter Potatoes + 4
Braised Short Rib and Shrimp Ragoût with Market Vegetables + \$8
Grilled Filet of Beef and Shrimp Scampi with Butter Whipped Potatoes + \$10

DESSERTS (SELECT ONE)

White Chocolate Mousse Strawberry Balsamic ♦ Banana Gianduja Cream Gâteaux ♦ Black Magic Box with Black Cherries ♦ Panna Cotta Raspberry Mint Duo of Passion Milk Chocolate and Pineapple Mascarpone
Americana Sweet Trilogy of Banana Cream Pie, Raspberry Cheesecake, and Chocolate Trifle

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SUN SET

Dinner Buffets are designed
for 90 Minutes of Service and
a Minimum of 25 Guests



STEAK HOUSE BUFFET

\$29 per person

Salads

Classic Wedge Salad with Bleu Cheese, Bacon, Tomatoes, and Red Onions
Creamy Ranch Dressing

Tomato and Red Onion Salad, *Balsamic Vinaigrette*

Entrées

Strip Loin Steaks with Caramelized Onions and Leeks

Herb Roasted Chicken with Truffle Wild Mushrooms

Accompaniments

Wild Mushroom Bread Pudding

Grilled Citrus Marinated Asparagus

Hearth Baked Breads and Butter

Desserts

Trio of Chocolate Mousse

Pistachio Bars with Dried Fruits

Seattle's Best Coffees and Teas

STEAK HOUSE BUFFET Enhancements

\$4 per person /ea

Herb Roasted Salmon with Peanut Fingerling Potatoes and a Dill Cream Sauce

Truffle Macaroni and Cheese

Caramel Tart with Macadamia Nuts

AGAVE BUFFET

\$29 per person

Salads

Hearts of Butter Lettuce with *Tarragon Dressing*

Greek Salad with Peppers, Onions, Beets, and Pepperoncini

Entrées

Sirloin with Fingerling Potatoes

Braised Confit of Chicken with Truffled Root Vegetables

Accompaniments

French Green Beans with Spicy Walnuts

Baked Ziti with Capers, Olives, and Roasted Tomatoes

Hearth Baked Breads and Butter

Desserts

Chocolate Caramel Tart

Mango Cheesecake with Coconut Anglaise

Seattle's Best Coffees and Teas

BUFFET Enhancements

\$4 per person /ea

Roasted Peppers and Buffalo Mozzarella

Fennel Crusted Filet of Halibut with Lemon Shallot Velouté

Strawberry Cheesecake

Passion Fruit Yogurt Soufflé

All prices are subject to applicable taxable service charge & applicable state sales tax & city facilities fees.

Menu Created 3.14 updated 7.1 Prices are effective for orders and events occurring through June 30, 2015 All Menus & pricing are subject to change based on market & availability. Consuming raw & undercooked food items may increase your risk of food borne illness.

GENERAL INFORMATION

ORDERING INFORMATION: To insure a successful event your food and beverage order must be placed a minimum of 7 business days prior to your event. All orders placed less than 7 business days prior to event date must be placed directly with Event Planning Office by calling 520-621-1989. Orders placed less than 7 days may have limited menu options and staffing. An Event Order will be provided for your final review and approval. Guarantees are due 3 business days prior to event date. Your order / event will not be processed without signature and approval of order.

GUARANTEES: Arizona Catering Company requires the final order and guest guarantee a minimum of 3 business days prior to the event date, this includes ALL allergy, vegetarian, vegan, gluten free or special needs requirements for event menu. Once the guarantee is given, the count cannot be reduced. Requests for increases after count is given will be handled on an individual bases based on product requests. Please note Arizona Catering Company prepares for the guest count only. No additional product will be provided unless ordered. Finally billing will be based on guarantee unless or actual guests attendance, whichever is higher. Changes to guest count or food order placed less than 3 days prior to event date may be subject to additional fees or menu adjusted based on product availability and costs. Additional charges will be presented by Event Planner prior to event date.

SERVICE FEES AND STATE TAX: All events requiring service staff to remain for all or part of the event will be subject to **18% Service Charge**. All delivery/drop offs will be subject to **15% Service Charge**. Arizona state tax (currently 6.1%) will be added to all food and beverage items and service fees. If your organization is tax exempt for Rooms and Meals tax, please forward the appropriate documentation.

MENU PRICING: All menus and pricing is subject to change in the event of unforeseen market changes. Arizona Catering Company reserves the right to adjust prices as needed. If this occurs your Event Planner will provide you with new menu pricing as well as options to adjust menu to keep original menu pricing.

CHOICE OF ENTRÉE: A choice of three entrees (including vegetarian) may be offered to attendees. Charges for all meals is based on the highest priced entrée. Final count for number of each entrée is due three business days prior to the event. A place card must be provided for each guest indicating their entrée selection.

Two guest lists are required:

1. Guests names in alphabetical order listing entrée choice and table number.
2. Guest list by table number indicating the guest name and entrée choice.

Vegetarian, Dietary or Special menu needs are in addition to the entrée choice but cannot exceed three entrée options total.

CANCELLATIONS: All cancellations made less than 15 days prior to event date will be subject to the following charges:

15 - 7 days	25% of total food/beverage purchase
7 - 3 days	50% of total food/beverage purchase
Less than 3 days	100% of total food/beverage purchase

In the case the event was cancelled due to weather or Act of God no cancellation fee will apply. In the case that the event date is changed to a date within 30 days of the original date no cancellation fee will apply.

MEETING ROOMS: All events booked in the Student Union that do not require or request any food or beverage services will be subject to a setup fee of \$1.50 per person for theater seating or existing Boardroom seating. For rooms requiring Classroom seating, conference seating or rounds a charge of \$2.50 per person will apply. Setup fees include all requested / ordered tables, chairs and applicable linens as well as water service. Setup fees are not subject to service charges. Applicable sales tax will be applied.

CHANGES TO ROOM SET UP & EVENT CLEAN UP: Appropriate labor charges may apply when additional set up is required in event rooms after the Event Order has been distributed. The Event Order is distributed 7 business days prior to the event. Labor charges of \$50.00 per hour, per employee may apply to events that require **more** than the standard cleanup at the conclusion of the event. Please do not include glitter and/or confetti in your decor. Please make arrangements to remove all items from the event location immediately at the end of the event. Arizona Catering Company is not responsible for items left behind. Picking up items the following day is not always possible due to functions and other events scheduled in the same space.

STAFFING: Arizona Catering Company will provide appropriate event staff for all events. In the event your event requires additional staffing due to style of event or service needs, the Event Planner will provide you with options to consider. ALL Chef Attended Studios require an attended fee of \$50.00. Should the scheduled starting of a function be delayed by more than one hour (60 minutes) without prior notification from the client, an overtime labor charge of \$50 per server per hour will be applied to client's account. The charges will also apply if function does not end at scheduled time.

ALCOHOL SERVICE: Any event wanting to provide Alcohol must complete Alcohol Permit Application www.union.arizona.edu/alcohol and submit to permit office for approval. Application must be submitted a minimum of 3 weeks prior to event date. Approval will be forward to contact listed on application. Questions regarding application or policy please contact 520-621-9463

GENERAL INFORMATION

SERVICE INCLUDED: DELIVERY/DROP OFF SERVICE: All delivery/drop offs will include complete set up of ordered food, beverage and trash receptacles. Food/Beverage tables will include standard linen, disposable ware (including plates, utensils, cups, service utensils when applicable).

SERVICE REQUIRED EVENTS: All events requiring service staff to remain for all or part of the event will include complete set up of ordered food, beverage, service area and appropriate guests tables. Food/Beverage tables and guests tables will include standard linens, china, silverware, glassware and appropriate service equipment. All events requiring service staff to remain for all or part of the event will be subject to **18% Service Charge**.

PAYMENT: Approved payment options include:

UA Access Account Number: correct billing information must be provided when placing order.

Credit Card: Visa, Mastercard and American Express are all accepted as full, partial or deposit payments. Credit Card Authorization will be handled through SU Accounting Department and receipt will be provided at the time of payment. Credit Card payments must be made within 7 days prior to event date.

Direct Bill: Approval for billing post event will be handled on an individual basis. Please ask your Event Planner for more information.

DELIVERY POLICIES: Arizona Catering Company offers complete campus delivery and pickup services. Off-site event venues and needs are handled on an individual basis. Please note that Arizona Catering Company drivers and staff do not have keys to any campus buildings. It is the responsibility of the client to make arrangements to have the building and event space unlocked and available for delivery and set up. Please speak with your Event Planner to determine an arrival and set up time for any events taking place outside of the Student Union. All pickups will be arranged with the client at the time of delivery. In the event the pickup staff arrives at appointed time and cannot access building or event space an additional fee will apply to return at another time to retrieve equipment. Arizona Catering Company no longer charges individual delivery charges. Please see below for applicable service charges.

STUDENT UNION CONFLICT OF INTEREST POLICY: The Arizona Student Union has established contracts with retail and service providers in the Student Union and areas campus wide. The purpose of this policy is to identify the services provided exclusively by existing contracted companies. Any department, organization, college, company or campus organization that reserves space in the Student Unions or hosts events on the University of Arizona Campus must provide the Arizona Student Unions a list of proposed companies or organizations involved with their event.

To avoid existing contractual conflict, the Student Unions will review the list of proposed companies or organizations whose University sponsorship or participation may create a contractual breach with exclusivity rights guaranteed to companies already contracted with the Arizona Student Unions.

CONDUCT OF EVENT: Client undertakes to conduct the Event in an orderly manner, in full compliance with applicable laws, regulations and University of Arizona, Student Union and Arizona Catering Company rules. Client accepts full responsibility for the conduct of all persons in attendance and for any damage done to any part of the University of Arizona, Student Union and Arizona Catering Company's premises during any time such premises are under the control of Client, or Client's agents, invitee, employees or independent contractors employed by Client. Client hereby indemnifies and holds harmless the University of Arizona, Student Union and Arizona Catering Company and each of the foregoing, against any and all claims, liabilities or costs (including reasonable attorney's fees and whether by reasons of personal injury or death or property damage or otherwise) arising out of or connected with the Event or this Agreement, caused or contributed to by the negligence of Client, or any guest, invitee or agent of Client or any independent contractor hired by Client. Upon the request of University of Arizona, Student Union and Arizona Catering Company, Client shall procure and maintain, at its expense, policies of insurance, in such amounts, upon such terms and with such responsible insurance companies shall be satisfactory to University of Arizona, Student Union and Arizona Catering Company, including comprehensive general liability coverage (with a specific endorsement acknowledging the insuring of the contractual liabilities assumed by Client under this Section 12) and such workers compensation, employers liability and automobile liability coverage as may be required by University of Arizona, Student Union and Arizona Catering Company. Certificates of the issuance of each such policy shall be delivered to University of Arizona, Student Union and Arizona Catering Company at least three (3) days prior to the Event. Each such policy shall name the University of Arizona, Student Union and Arizona Catering Company as additional insured. Such insurance shall be considered primary of any similar insurance carried by any of the above named parties.

SECURITY: If required, in the sole judgment of University of Arizona, Student Union and Arizona Catering Company, in order to maintain adequate security measures in light of the size and nature of Event, Client shall provide, at its expense, a minimum of uniformed guards (not to carry weapons), supervisors and ushers (the Security Personnel). All Security Personnel shall be supplied by UAPD. The Security Personnel are to coordinate with University of Arizona, Student Union and Arizona Catering Company's regular security force and shall concern themselves only with access to the space reserved hereunder (or substituted therefore), restricting their presence to these areas of the premises of the Student Union.