

The background of the entire page is a deep red color with a repeating, symmetrical pattern of stylized leaves and branches. In the upper center, there is a white rectangular label with a gold-colored border. The label has a decorative, stepped design on its top and bottom edges. Inside the label, the text "ARIZONA STUDENT UNIONS" is written in a bold, dark red, sans-serif font. Below this text is a thin horizontal line, and underneath that, the word "Menus" is written in a dark red, cursive script font.

ARIZONA STUDENT UNIONS

Menus

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MENUS

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Breakfast Buffet

*All Breakfast buffets are served with chilled Orange, Apple and Cranberry Juices,
Freshly brewed Coffee, Decaffeinated Coffee and a selection of Teas*

UA CONTINENTAL BUFFET @ \$9.00 per person

Seasonal Fruit Display (V,VE, GF)
Assorted House made Breakfast Bakeries (V)
Sweet Butter, Honey, and Preserves (V, GF)

UA DELUXE CONTINENTAL BUFFET @ \$11 per person

Seasonal Fruit Salad (V,VE, GF)
Assorted House made Breakfast Bakeries
Sweet Butter, Honey, and Preserves (V, GF)
Assorted Individual Yogurts (V, GF) with Granola (V)

HEARTY FRUITS & GRAINS BUFFET @ \$11 per person

Assorted Whole Fruit & Sliced Seasonal Fruit Platter (V,VE, GF)
Assorted Individual Yogurts with Granola (V)
Assorted House made Breakfast Bakeries (V)
Sweet Butter, Honey, and Preserves (V, GF)
Black Forest Ham & Aged White Cheddar on Croissant Sandwiches

ALL AMERICAN BUFFET @ \$12.50 per person

Scrambled Eggs (V, GF)
Crisp Bacon
Breakfast Potatoes (V,VE, GF)
French Toast with Butter and Maple Syrup (V)
Assorted House made Breakfast Bakeries (V)
Sweet Butter, Honey, and Preserves (V, GF)

BREAKFAST BURRITOS BUFFET @ \$13.50 per person

Breakfast Burritos: Chorizo, Scrambled Eggs, and Breakfast Potatoes in Flour Tortillas
House made Salsa (V,VE, GF) and Sour Cream
Assorted Whole Fruit & Sliced Seasonal Fruit Platter (V,VE, GF)
Assorted House made Breakfast Bakeries (V)

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CLASSIC BREAKFAST BUFFET @ \$15.50 per person

Sliced Exotic Seasonal Fresh Fruits & Berries (V,VE, GF)
Assorted Individual Yoplait Yogurts (V, GF) with Granola & Dried Fruits (V)
Assorted House made Breakfast Bakeries (V)
Mini Bagel Toasting Station with Plain, Garden Vegetable,
and Seasonal Fruit Cream Cheeses (V)
Fluffy Scrambled Eggs (V, GF)
Breakfast Potatoes (V,VE, GF)
Baked Seasonal Fruit Pancakes (V)

SELECT TWO MEAT OPTIONS FROM THE FOLLOWING:

Hickory Smoked Bacon | Country Link Sausage
Chicken Sausage | Turkey Sausage

Breakfast Enhancements

Enhancements can be added to any breakfast buffets for the same total guest count as the buffet or can be purchased a la carte.

INDIVIDUAL BOXED DRY CEREAL @ \$3 Each

Served with Fat Free, 2% OR Whole Milk (please choose one)

HOT OATMEAL BAR @ \$6 per person

(Minimum 10 guests if ordered a la carte)

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

VEGETARIAN BREAKFAST BURRITOS @ \$6.50 each

Scrambled Eggs and Breakfast Potatoes in a Flour Tortilla and served with Salsa (V)

BREAKFAST FLAUTAS @ \$24 per dozen

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

BUILD-YOUR-OWN GRANOLA PARFAIT @ \$3.50 per person

(Minimum 10 guests if ordered a la carte)

Granola, Macerated Fruits & Flavored Yogurt Served in
Bowls for Guests to Make their Own Parfaits

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BREAKFAST QUICHE @ \$36 per dozen

Individual Artisan Quiches with Bacon, Gruyere, & Fresh Spinach

WARM BREAKFAST SANDWICHES @ \$36 per dozen

(Each sandwich selection is sold by the dozen)

Vermont White Cheddar Biscuit with Egg & Pork Sausage

Ham & Havarti on Cheddar Brioche

Ham & Gruyere on Soft Pretzel Bread

Smoked Bacon, Egg, & Cheddar Brioche

Roasted Vegetables, Egg White, and Goat Cheese on Sourdough

Chicken Sausage on Walnut Raisin Cinnamon Swirl French Toast

Breakfast Pastries

Items are sold by the dozen or pound, the minimum order is one dozen/pound per item or flavor.

Strudel Stick Bites @ \$12 per Dozen

Assorted House made Muffins @ \$14 per Dozen

Assorted Danish Pastries @ \$16 per Dozen

Assorted Doughnuts @ \$16 per Dozen

Assorted Turnovers @ \$16 per Dozen

Cinnamon Rolls @ \$16 per Dozen

Empanadas: Pineapple, Apple, OR Pumpkin @ \$16 per Dozen

Mini Bagels with Plain & a Flavored Cream Cheese @ \$16 per Dozen

Croissants: Butter, Almond, OR Chocolate @ \$18 per Dozen

Scones: Blueberry, Cinnamon, OR Seasonal @ \$18 per Dozen

Whole Wheat Croissants @ \$20 per Dozen

Savory Croissants: Leek, Tomato Basil, OR Spinach @ \$20 per Dozen

Almond Danish Ring @ \$20 Each

Three Flavor Fruit Danish Ring @ \$20 Each

Assorted Bagels with Plain Cream Cheese @ \$24 per Dozen

Cinnamon Cromuffins @ \$36 per Dozen

Breakfast Breads: Banana Nut, Double Chocolate, Fruit Marble, Lemon,

Orange Cranberry, Pumpkin, or Zucchini @ \$14 per Loaf

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Lunch Buffet

All Lunch buffets are served with Iced Water and Iced Tea

MEXICAN BUFFET @ \$17.50 per person

Salads

Ensalada de Lechuga with Sweet Grilled Onions and Smoky Lime Dressing (V, VE)

Crispy Tortilla Chips with Pico de Gallo and Fresh Tomatillo Salsa (V,VE,GF)

Entrées

Cochinita Pibil with Green Chile Rajas, Black Beans, and Pickled Red Onions (GF)

Chicken Adobo Enchiladas, Oaxaca Sauce and Melted Cheese

Accompaniment

Ancho Rice (V, VE, GF)

Desserts

Coconut Flan (V, GF)

Capirotada Pudding (V)

MEDITERRANEAN BUFFET @ \$16 per person

Salads

Greek Salad "Niçoise Style" (V, GF)

Yellow Potato Salad with Capers & Turmeric (V, VE, GF)

Entrees

Chicken Taouk with Sardinian Couscous & Cucumber Yogurt Sauce

Charred Beef Kabobs with Braised Lentils & Fresh Vegetables

Accompaniments

Persian Rice with Turmeric, Currants, and Almonds (V, GF)

Crispy Pita & Lavosh with Hummus & Baba Ghanoush (V, VE, GF)

Desserts

Traditional Baklava (V)

Lebanese Cookies (V)

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HOME COMFORTS BUFFET @ \$17.50 per person

Salads

Iceberg Wedge & Romaine Hearts with Candied Nuts,
Bleu Cheese Crumbles & Creamy Bleu Cheese Dressing (V, GF)

Entrées

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

Accompaniments

Macaroni & Cheese
Roasted Cauliflower (V, VE, GF)
Hearth Baked Artisanal Breads & Butter (V)

Desserts

Carrot Cake with Cream Cheese Icing (V)
Cheesecake Topped Brownies (V)

MOLTO GUSTO PANINI @ \$15 per person

Salad

Kale Crunch Salad (V, VE, GF)
Fruit Salad (V, VE, GF)

Sandwiches (Please select three)

CLASSIC: Tomato, Mozzarella and Basil (V)
THE MEAT MONGER: Pepperoni, Italian Sausage,
Mozzarella, our signature Red Sauce, and Garlic
BACKYARD BBQ: BBQ Chicken, Mozzarella,
Black Bean, Corn, Avocado & Cilantro
VERY VEGGIE: Tomatoes, Feta, Artichoke,
Red Pepper, Red Onion, Garlic, Olives and Capers (V)
CHICKEN ALFREDO: Chicken, White Sauce,
Mozzarella, Chili Flakes, Pesto
ITALIAN JOB PANINI: Salami, Pepperoni,
Mozzarella, Pepperoncini, Basil, & Olives
GYRO: Gyro Meat, Red Onion, Tomatoes, Feta,
Arugula, and Tzatziki Sauce

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Desserts

Assorted Cookies (V)

Bear Down Bars (V)

ITALIAN BUFFET @ \$17 per person

Salads

Italian Bread Salad with Cucumbers & Tomatoes (V)

Hearts of Romaine with Caesar Dressing (V, GF)

Entrées

Roasted Breast of Chicken with Saltimbocca Ragoût and Porcini Cream (GF)

Rigatoni Pillows Tossed with Garlic, Olive Oil, Plum Tomato,
Pesto, Asparagus, and Asiago Cheese (V)

Accompaniments

Seared Italian Field Squash & Tomato Ragoût (V, VE, GF)

Hearth Baked Artisanal Breads & Butter (V)

Desserts

Tiramisu (V)

Italian Custard Tart (V)

INDIAN BUFFET @ \$16 per person

Salads

Mixed Green Salad (V, VE, GF)

Marinated Cauliflower Salad (V, VE, GF)

Fresh Fruit Display (V, VE, GF)

Entrées

Tandoori Chicken (GF)

Vegetarian Jalfrezi, (V, GF)

Aloo Gobhi (Potato & Cauliflower) (V, GF)

Accompaniments

Saffron Basmati Rice (V, VE, GF)

Naan with Achar, Raita and Mango Chutney (V)

Desserts

Saffron Donuts (V)

Kheer (Rice Pudding) (V, GF)

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THE DELI BOARD BUFFET@ \$16.50 per person

Salads

Dill Baby Gold Potato Salad (V, GF)

Three Cabbage Coleslaw (V, GF)

Sliced New York Style Deli Meats

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

Accompaniments

Grilled Vegetables (V, VE, GF)

Vermont White Cheddar, Gruyere, and Pepper Jack Cheeses (V, GF)

Sliced Tomatoes, Onions, and Lettuce (V, VE, GF)

A Selection of Eclectic Spreads & Toppings and Hearth Baked Artisanal Breads (V)

Desserts

Raspberry S'mores Cookie (V)

Chocolate Brownie Pudding Glass (V)

SANDWICHES & SUCH BUFFET @ \$17 per person

Salads

Organic Mixed Greens and Garden Vegetables w/Ranch

and Oil & Vinegar Dressings (V, VE, GF)

Marble Potato Salad with Stone Mustard Vinaigrette (V, GF)

Mini Sandwiches

Grilled Vegetables with Hummus on Multigrain Bread (V)

Turkey & Stuffing with Cranberry Wrap

Roast Beef with Creamy Horseradish Spread, Balsamic Onions,
and Mushrooms on Herbed Focaccia

New Orleans Style Muffaletta with Aged Salamis, Pickle, and Olive Relishes

Accompaniments

Crisp Green Pickles & Peppers (V, VE, GF) and a

Selection of Kettle Chips and Sun Chips (V)

Desserts

Coconut Mango Cookie Bar (V)

Chocolate Covered Cheesecake on a Stick (V)

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STREET TACO BUFFET @ \$16 per person

Salad

Vegetable Cobb Salad (V, GF)

Tacos and Toppings

Chicken Tacos (GF)

Steak Tacos (GF)

Toppings selection:

Calabacitas, Cabbage, Pico de Gallo, Cilantro,
Onions (V, VE, GF) and Queso Fresco (V, GF)

Accompaniments

Black Beans (V, GF)

Spanish Rice (V, VE)

Dessert

Churros (V)

SANTA FE BUFFET @ \$17.50 per person

Salads

Tossed Green Salad with a Cilantro Lime Dressing (V, VE, GF)

Red Chili, Green Bean, Onion, and Tomato Salad (V, VE, GF)

Accompaniment

Tortilla Chips with Chili con Queso

Taco Bar:

Seasoned Ground Beef (GF)

Santa Fe Chicken (GF)

Soft and Hard Taco and Tostada Shells (V, VE), Salsa,
Guacamole, Sour Cream, Shredded Lettuce, Olives, Tomatoes,
Onions (V, VE, GF), Cheddar and Pepper Jack Cheeses (V, GF)

Accompaniments

Mexican Rice (V, GF)

Cheese Topped Refried Beans (V, GF)

Desserts

Carmel Flan (V, GF)

Kahlua Chocolate Mousse (V, VE)

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LEAVES & BEYOND MAKE-YOUR-OWN-SALAD BUFFET @ \$18 per person

Soup

Tomato Basil (V, GF)

Greens

Spinach, Mixed Greens, Romaine, and Sprouts (V, VE, GF)

Proteins

Chicken, Beef, and Shrimp

Toppings to include

Carrot, Grape Tomatoes, Cucumbers, Radishes, Jicama, Mushrooms,
Edamame, Sunflower Seeds, Croutons, Balsamic Vinaigrette,
Oil & Vinegar Dressing (V, VE, GF) and Buttermilk Ranch Dressing (V, GF)

Accompaniment

Assorted Rolls and Butter (V)

Desserts

Assorted Cookies (V)

Brownies (V)

SOUTHWESTERN BUFFET @ \$17.50 per person

Salads

White Sangria Fruit Salad (V, VE, GF)

Southwestern Caesar Salad (V)

Fajita Bar

Beef Fajita Mix with Red Chili (GF)

Four Chili Chicken Fajita Mix (GF)

Flour Tortillas (V, VE)

Chipotle Salsa, Salsa Verde, Pico De Gallo, Sour Cream, Jack Cheese, Onions,
Lettuce and Jalapeno Peppers (V)

Accompaniments

Squash, Corn and Peppers New Mexico Style (V, VE, GF)

Refried Black Beans (V, GF)

Desserts

Kahlua Flan (V, GF)

Peach Cobbler (V)

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ASIAN KITCHENS BUFFET @ \$17 per person

Salads

Yuzu Marinated Mushroom & Tofu Salad with Charred Scallions (V, VE, GF)

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

Entrées

Orange Chicken with Caramelized Onions & Cilantro

Mongolian Beef Tenderloin with Scallions & Tinker Bell Peppers

Accompaniments

Steamed White Rice (V, VE, GF)

Spicy Szechuan Eggplant (V, VE, GF)

Desserts

Apricot Yuzu Parfait with Chicory Crème (V, GF)

Almond Sesame Seed Cookies (V)

Lunch Plated

All plated lunch is served with Iced Water, Iced Tea, Assorted Rolls and Butter.

THREE COURSE PLATED LUNCH @ \$18 per person

STARTERS (SELECT ONE)

Salads

Simple Organic Greens with Fennel, Radish and Pecans,
served with Citrus Champagne Vinaigrette (GF)

Simple Caesar Salad with Soy Nuts, Shaved Reggiano, and Sprouts (V, GF)
Iceberg Wedge with Radish, Watercress, Goat Bleu, Pancetta, and Crème Fraîche,
served with Mustard Vinaigrette (V, GF)

Other Starters

Cream of Tomato Soup with Crème Fraîche and Croutons (V)

Country Chicken & Rice Soup

Quinoa Chili, served in Cornbread Muffin in a Husk +\$2

Sweet Corn Chowder with Smoked Shrimp and Cilantro +\$2

Maryland Lump Crab Cake with Red Pepper and Sweet Corn +\$2 (V)

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ENTRÉE SELECTIONS ~ (SELECT NO MORE THAN TWO)

Beef

Braised Short Rib of Beef with Whisky Shallot Essence,
served with Mashed Potatoes and Seasonal Vegetables +\$4 (GF)
Charred Crusted Tri Tip, served with Creamy Garlic Mashed Potatoes
and Caramelized Brussel Sprouts +\$4 (GF)

Chicken

Chicken Two Ways (Breast and Confit of Chicken), served with White Bean Fennel Puree
and Farmer's Market Vegetable Vinaigrette (GF)
Roasted Breast of Chicken with Saltimbocca Ragout and Porcini Cream
Red Wine Braised Chicken served with Root Vegetables, Fingerling Potatoes, and Herb Jus
Garlic Roasted Chicken with Peas and Carrots, served with French Potato Puree,
and Braised Vegetables (GF)
Half Chicken Under a Brick, served with Cream Spinach and Garlic Mashed Potatoes (GF)
Pecan Crusted Chicken with Bourbon Cream Sauce, served with Mashed Sweet Potatoes & Chives
Four Chili Chicken, served with Spicy Corn Relish, Tomatillo Rice, and Grilled Vegetables

Fish

Tasmanian Salmon, served with Artichokes Barigoule and Celeriac Puree +\$2 (GF)

Vegetarian

Farfallini Pasta with Forest Mushrooms, (V)
Oven Dried Tomatoes, Herbs, and Parmesan Cheese in Butter Parmesan Sauce
Mushroom Agnolotti (V)
Sweet Potato Cannelloni, served with Roasted Vegetables and Toasted Walnuts (V)
Spinach & Wild Mushroom Cannelloni with Rustic Tomato Bruschetta (V)
Potato Gnocchi, (V) served with Market Vegetables, Butternut, Parsnips, Carrots,
and Haricot Vert in a Mushroom Broth
Black Bean and Corn Cake, served with Pico De Gallo, Avocado Puree,
and Crisp Corn Strips (V, VE< GF)

Pork

Pork Two Ways (Roasted Pork Loin and Shredded Kalua Pork),
served with Three Cheese Polenta and Seared Vegetables

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DESSERT SELECTION ~ (SELECT ONE)

Vanilla Berry Brûlé Trifle (GF)
Lemon Tart with Raspberries
Coconut Flan with Pineapple Confit (V)
Blueberry Cheesecake (V)
Strawberry Shortcake (V)
Passion Fruit Tiramisù (V)
Chocolate Brownie Trifle (V)

Boxed Lunch

BOX IT TO-GO SANDWICHES @ \$12 each

BOX IT TO-GO SALADS @ \$13 each

*Sandwiches or salads includes Whole Fresh Fruit,
a Chocolate Chip Cookie and Bottled Water or Soft Drink*

CHICKEN CAESAR SALAD

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

SALMON SALAD

Grilled Salmon Fillet presented on Field Greens with Marinated Grilled Vegetables
and Balsamic-Maple Vinaigrette (GF)

BLACKENED CHICKEN SALAD

Lightly Blackened Chicken Breast and Corn & Black Bean Relish on Mixed Field Greens
with Citrus Vinaigrette (GF)

STEAK SALAD

Grilled Steak and Arugula, Mozzarella, Tomatoes and Garden Vegetables with
Chipotle Ranch Dressing (GF)

ANGUS ON CIABATTA

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

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TURKEY & BRIE

Turkey with Brie and Horseradish Mayonnaise on a Freshly Baked Croissant.
Served with Herbed Pasta Salad.

CHICKEN CLUB

Grilled Chicken with Havarti, Smoked Bacon, Lettuce and Tomato on
Freshly Baked Red Pepper-Swiss Focaccia. Served with Fruit Salad.

SHAVED HAM & CHEESE

Shaved Ham and Gruyere with Greens, Tomato and Honey-Dijon Mayonnaise
on a Baguette. Served with Roasted Mushroom Salad

GRILLED VEGGIES

Freshly Grilled Vegetables with Swiss Cheese on Multigrain Bread.
Served with Roasted Mushroom Salad. (V)

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Dinner Buffet

*All Dinner buffets are served with Assorted rolls, butter, Iced water and Iced Tea.
Freshly brewed Coffee, Decaffeinated Coffee and a selection of Teas*

STEAK HOUSE BUFFET @ \$29 per person

Salads

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

Tomato and Red Onion Salad with Balsamic Vinaigrette (V)

Entrées

Striploin Steaks with Caramelized Onions and Leeks

Herb Roasted Chicken with Truffle Wild Mushrooms

Accompaniments

Wild Mushroom Bread Pudding (V)

Grilled Citrus Marinated Asparagus (V)

Hearth Baked Breads and Butter (V)

Desserts

Trio of Chocolate Mousse (V)

Pistachio Bars with Dried Fruits (V)

AGAVE BUFFET @ \$29 per person

Salads

Hearts of Butter Lettuce with Tarragon Dressing (V)

Greek Salad with Peppers, Onions, Beets and Pepperoncini (V)

Entrées

Sirloin with Fingerling Potatoes

Braised Confit of Chicken with Truffled Root Vegetables

Accompaniments

French Green Beans with Spicy Walnuts (V)

Baked Ziti with Capers, Olives and Roasted Tomatoes (V)

Hearth Baked Breads and Butter (V)

Desserts

Chocolate Caramel Tart

Mango Cheesecake with Coconut Anglaise

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Plated Dinner

*All Dinner buffets are served with Assorted rolls, butter,
Iced water and Iced Tea. Freshly brewed Coffee,
Decaffeinated Coffee and a selection of Teas*

THREE COURSE PLATED DINNER @ \$24 per person

STARTERS (PLEASE SELECT ONE)

Cream of Tomato Soup

with Crème Fraîche and Croutons (V)

Sweet Corn Chowder

with Smoked Shrimp and Cilantro

Maryland Lump Crab Cake

with Red Pepper and Sweet Corn

Shrimp Cocktail

in Gazpacho Water and Avocado Cream

Roasted Artichokes with Organic Field Greens,

Red Onion, Tomatoes and Shaved Ricotta with Aged Sherry Vinaigrette (V, GF)

Classical Caesar Salad

with Soy Nuts, Parmesan Crouton, and Shaved Reggiano (V, GF)

Tomato Mozzarella and Wild Arugula

with White Balsamic (V, GF)

Shrimp and Saffron Couscous

with Mint Raita and Tomato Oil

New Age Greek Salad

with Marinated Feta (V, GF)

Roasted Pears and Figs with Butter Lettuce,

Bleu Cheese and Pecans with Aged Sherry Vinaigrette (V)

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ENTRÉES (PLEASE SELECT ONE)

Chicken Confit

with Broccolini, Roasted Marble Potatoes, and Snap Pea Puree (GF)

Pan Seared Hake

with Tomato Tartine, Spinach and Pine nut Pancetta Relish

Roasted Halibut and Lobster Cannelloni

with Seasonal Vegetables and Tarragon Beurre Monté

Roasted Striploin of Beef

with Warm Fingerling Potato Salad and Forest Mushroom (GF)

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

Mediterranean Lentil Cake

with Roasted Peppers, Haricot Fennel Salad and Basil Tofu

DESSERTS (PLEASE 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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Display Station

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

Petite \$70 (Serves 15)

Small \$90 (Serves 25)

Medium \$150 (Serves 40)

Large \$195 (Serves 55)

SEASONAL FRESH FRUIT DISPLAY (V, VE, GF)

Petite \$40 (Serves 15)

Small \$65 (Serves 25)

Medium \$100 (Serves 40)

Large \$130 (Serves 55)

NEW AGE TAPAS VEGETABLE CRUDITÈS (V, VE, GF)

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

Petite \$40 (Serves 15)

Small \$65 (Serves 25)

Medium \$100 (Serves 40)

Large \$130 (Serves 55)

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Cold Hors D'Oeuvres

SELECT @ \$16 per dozen

Ancient Grain Cones (V, VE, GF)

Bread Stick with Prosciutto

Crostini with Cured Tomato and Goat Cheese (V)

Falafel Lemon Tahini, Tomato & Olives (V, VE, GF)

Mushroom Bruschetta (V)

Pita Fatoosh Pocket (V, VE)

Roasted Beet and Pistachio Goat Cheese (V, GF)

Tomato Bruschetta (V)

GOURMET @ \$18 per dozen

Blackened Catfish Lettuce Cups with Red Pepper Aioli

California Roll with Crab Meat and Marinated Cucumber

Chipotle Cheese with Roast Beef on a Corn Chip (GF)

Creamy Leek Pastry Bites

Fresh Fruit Kabobs with Honey Yogurt Dip (V, GF)

Hickory Salmon Shot w/Potato Vichy & Yukon Waffle

Indian Chicken Monte on a Fork

Kale Crunch Spring Roll (V, VE, GF)

Mojito Shrimp on Cucumber Ice

Nicoise Summer Roll (GF)

Profiteroles with Chicken Salad

Shrimp Louie Cocktail (GF)

Smoked Salmon and Basil Biscuit with Mascarpone

Smoked Salmon with Crème Fraîche

Tomato Mozzarella Pastry Bites (V)

Vegetable Nicoise Salad (V, VE, GF)

Wasabi Spiced Cornets of Ahi Tuna Tartar (GF)

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PREMIUM @ \$23 per dozen

Antipasto on a Bamboo "Stick" (GF)

Beef Steak Tartar Sandwich with Capers, Micro Greens, and Olive Oil

Belgian Endive with Herb Cheese and Roasted Pepper (V, GF)

Deviled Quail Egg and Caviar Demi Spoons

Kalamata Olive "Cigars" with Tandoori Slurry

Mini "BLT": Pancetta, Micro Arugula, Tomato Confit

Prosciutto Melon Shot

Shrimp Ceviche with Margarita Salt, Smoke Essence, and Chipotle (V, VE)

Tuna Tataki with Mint and Ginger (GF)

Hot Hors D'Oeuvres

There is a minimum of 3 dozen on any one Hot Hors d'Oeuvre item.

SELECT @ \$16 per dozen

Arancini with Tomato Basil (V)

Beef Taquitos w/Salsa (GF)

Black Bean Cakes with Crème Fraiche (V, GF)

Florentine Stuffed Mushroom Caps (V)

Green Chile and Cheese Quesadilla Coronets (V)

Jalapeño Poppers (V)

Miniature Bean Chimis w/Salsa (V)

Miniature Beef Chimis w/Salsa

Miniature Chicken Chimis w/Salsa

Sausage Stuffed Mushroom Caps

Spanakopita (V)

Vegetable Egg Rolls (V, VE)

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GOURMET @ \$18 per dozen

Bacon Wrapped Dates (GF)
Baked Tomato and Mozzarella Boule (V)
Beef Satay with Chimichurri Sauce
Chicken Empanadas
Chicken Pot Stickers
Chicken "Stick" with Curry Mango Chutney (GF)
Lobster Corn Dogs with Mustard Aioli
Mac-N-Cheese +\$2 (V)
Magic Mushroom Ball with Marinara (V)
Masa Tots: Spicy Cheese Tamales (V)
Mini Spinach and Artichoke Boule (V)
Pork Wing with Bourbon Glaze (GF)
Red Wine Braised Short Rib on a Chive Biscuit
Samosas (V)
Vegetable Lumpia with Dipping Sauce (V, VE)

PREMIUM @ \$23 per dozen

Bacon-Wrapped Pork Loin w/Honeycomb on Polenta Cake (GF)
Baked Eggplant Cannelloni (V)
Chicken and Waffle w/Maple Syrup
Chicken Slider with Lemon Yogurt
Deep Dish Pizza
Fish and Chips
Five Spice Firecracker Shrimp with Roasted Garlic
Grilled Cheese Lollipops
Kobe Beef & Mushroom Skewer with Bleu Cheese Cream
Lamb Chop with Pine nuts in Mint Sauce
Lollipop Wings w/Maytag Blue Cheese Fondue

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Mini Kobe Burger, Cheddar & Roasted Shallot Jam +\$1 (GF)

New England Style Crab Cake with Remoulade +\$1

Pesto Grilled Shrimp Skewer (GF)

Pork Belly with Smoked Salt and Honey (GF)

Shrimp Siu Mai

Spider Shrimp with Sweet Chili Sauce

Turkey "Slider" with Stuffing and Cranberry

Carving Station

All Carving Studios include a Chef and are served with a Selection of Artisan Breads.

KANSAS CITY BBQ PORK LOIN @ \$90 each (serves 20)

Served with Cowboy Beans and Bourdon BBQ sauce

FOUR CHILI CHARRED TRI TIP @ \$90 EACH (serves 20)

Served with Garlic Mashed Potatoes and Creamy Horseradish

SMOKED BRISKET @ \$90 EACH (serves 20)

Served with Cauliflower Mash and Roasted Red Pepper Jam

PINEAPPLE & CITRUS BRAISED BONE-IN HAM @ \$225 EACH (serves 30)

Served with Golden Raisin Corn Pudding and Onion Shallot Jam

SMOKED TURKEY BREAST @ \$225 EACH (serves 35)

Served with Corn Bread Stuffing and Gingered Cranberry Marmalade

PEPPERCORN ROASTED STRIP LOIN OF BEEF @ \$250 EACH (serves 30)

Served with Potato Mushroom Ragoût and Creamy Horseradish

HERB ROASTED TENDERLOIN OF BEEF @ \$275 EACH (serves 25)

Served with Caramelized Onion Polenta, Mortared Garlic, and Creamy Horseradish

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Action Station—Savory

QUESO FUNDIDO @ \$12 per person *(Chef Included)*

Colorful Earthware Pots of Melted Oaxacan Cheese with Assorted Toppings to include Chicken Mole, Chorizo, Black Bean, and Corn served straight from the oven and then finished with your choice of Fresh Made Salsas, Flour Tortillas, and Traditional Garnishes

NACHO BAR @ \$12 PER PERSON

Sabor Tortilla Chips Served with Fresh Salsa and Guacamole (V)
Finished with Unique Toppings of Your Choice to Include Green Chili White Cheese Queso (V), Warm Chicken Adobo, Beef Barbacoa, Queso Fresco (V), Refried Boracho Beans (V), Chopped Onions (V,VE, GF) and Cilantro (V, VE, GF)

GOURMET POTATO BAR @ \$12 PER PERSON

Stuffed Baked Idaho Potatoes (V), Finished with your Favorite Unique Toppings
STUFFERS: Chicken & Yellow Curry, BBQ Beef Brisket, Cheesy Broccolini Alfredo (V)
TOPPERS: Crispy Pancetta (V), Chives (V), Sour Cream (V), Cottage Cheese (V), Roasted Tomatoes (V), Vermont White Cheddar Cheese (V), and Olive Gremolata (V)

BAKED PASTA @ \$12 PER PERSON

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 Tortellini with Wild Porcini Cream

Truffled Macaroni and Cheese

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FLATBREAD STUDIO @ \$12 PER PERSON

PLEASE SELECT THREE:

CLASSIC: Tomato, Mozzarella, and Basil (V)

THE MEAT MONGER: Pepperoni, Italian Sausage, Mozzarella,
Our Signature Red Sauce, and Garlic

BACKYARD BBQ: BBQ Chicken, Mozzarella, Black Beans,
Corn, Avocado, and Cilantro

VERY VEGGIE: Tomatoes, Feta, Artichoke, Red Pepper,
Red Onion, Garlic, Olives, and Capers (V)

CHICKEN ALFREDO: Chicken, White Sauce,
Mozzarella, Chili Flakes, and Pesto

MEDITERRANEAN BAR @ \$14 PER PERSON

A Sampling of Mediterranean Mezza served with Pita and Lavosh:

Hummus Bi Tahina with Olive Oil and Paprika (V)

Baba Ghanoush with Pomegranate Seeds and Mint (V)

Falafel with Tzatziki Sauce (V, GF)

Dolmades made with Stuffed Grape Leaves and Olive Oil (V, VE, GF)

Mediterranean Olives (V, VE, GF)

Raw Crudit  Platter (V, VE, GF)

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Action Station–Sweet

SHORTCAKE STUDIO@ \$8 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

ICE CREAM BAR STUDIO @ \$8 PER PERSON

Vanilla and Chocolate Ice Cream

Whipped Topping

Crushed Oreos

Nuts

Cherries

Sprinkles

Chocolate

Strawberry

Caramel Sauces

CRÈME BRÛLÉE STUDIO @ \$10 PER PERSON *(Chef Attendant Included)*

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

PLEASE SELECT THREE:

Vanilla, Pistachio, Raspberry Chocolate, Cappuccino, Praline, Orange

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

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Beverages: By the Gallon

COLD BEVERAGE

Ice Water	\$4 per Gallon
Infused Ice Water.....	\$5 per Gallon
Mixed Fruit Punch	\$16 per Gallon
Iced Tea	\$16 per Gallon
Lemonade	\$16 per Gallon
Orange or Apple Juice.....	\$18 per Gallon
Iced Coffee – Regular.....	\$20 per Gallon
Iced Coffee – Decaf.....	\$20 per Gallon
Holiday Punch	\$20 per Gallon
Horchata	\$24 per Gallon



HOT BEVERAGE

Prima Taza Regular Coffee

Prima Taza Decaf Coffee

Tazo Teas with Hot Water

Small (0.75 gallons/Serves Eight 12oz cups).....	\$15 Each
Medium (1.5 gallons/Serves Sixteen 12oz cups	\$30 Each
Large (3 gallons/Serves Thirty-Two 12oz cups).....	\$60 Each

Hot Chocolate

Hot-Spiced Cider

Small (0.75 gallons/Serves Eight 12oz cups).....	\$16.50 Each
Medium (1.5 gallons/Serves Sixteen 12oz cups).....	\$33 Each
Large (3 gallons/Serves Thirty-Two 12oz cups).....	\$66 Each

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Beverages: Individual

COLD BEVERAGE

<i>Assorted Canned Soft Drinks</i>	<i>\$1.25 Each</i>
<i>Milk (2%, Skim or Chocolate)</i>	<i>\$1.50 Each</i>
<i>Bottled Water</i>	<i>\$2 Each</i>
<i>Assorted Bottled Soft Drinks</i>	<i>\$2 Each</i>
<i>Selection of Bottled Juices</i>	<i>\$3 Each</i>
<i>Smart Water</i>	<i>\$3 Each</i>
<i>Vitamin Water (Assorted Flavors)</i>	<i>\$3 Each</i>
<i>Perrier Sparkling Water</i>	<i>\$3 Each</i>
<i>Red Bull Energy Drink</i>	<i>\$4 Each</i>
<i>PowerAde Sports Drink (Assorted Flavors)</i>	<i>\$4 Each</i>

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Cakes

All cakes include standard writing. Cake orders required 3-business-days prior to event. Edible Photo Design available at \$25 per cake.

Standard Cake Flavors

Chocolate, White, Lemon

Upgraded Cake Flavors

Carrot, Chocolate Chip, Red Velvet, German Chocolate,
Salted Caramel Chocolate, or Salted Caramel White

Standard Frosting Flavors

White Buttercream, Chocolate Buttercream, Cream Cheese

2 Layer 9" Round Cake Standard - \$18 Upgraded - \$25

Half Sheet Cake Standard - \$40 Upgraded - \$50

Full Sheet Cake Standard - \$60 Upgraded - \$75

SMALLER BITES

(Sold by the dozen)

Miniature Cupcakes..... Standard - \$12 Upgraded - \$16

Cupcakes..... Standard - \$18 Upgraded - \$22

Cake Pops..... Standard - \$18 Upgraded - \$22

Cookie Dough Pops \$20

Cheesecake Cake Pops..... \$22

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Desserts

Cream Puffs Filled with Ricotta Praline ~ \$16 per Dozen

Mini Cannoli ~ \$16 per Dozen

Mini Eclairs ~ \$16 per Dozen

House made Chocolate Truffles ~ \$18 per Dozen

Chocolate Dipped Strawberries ~ \$20 per Dozen

Chocolate Dipped Strawberries with "A" logo ~ \$24 per Dozen

Premium Truffles ~ \$24 per Dozen

SHOTS @ \$16 per Dozen Each

Berry Vanilla Trifle

Chocolate Brownie Pudding

Chocolate Brownie Trifle

Chocolate Panna Cotta

Crustless Lemon Pie

Drunken Berry Almond

Mandarin Orange Mousse

Raspberry Trifle

Strawberry Mousse

Tres Leches

Very Berry Brulee Trifle

White Chocolate Mousse with Strawberry Balsamic

MINI TARTS @ \$20 per Dozen

Caramel Apple

Caramel with Macadamia Nuts

Chocolate Caramel

Chocolate Hazelnut

Chocolate Mousse

Lemon Meringue

Raspberry Pistachio

Strawberry

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REFRESH CONFECTION @ \$110 per package

(Each package serves 50 guests)

Half-Sheet Cake (Chocolate or White) with Custom Design

Assorted House made Tea Cookies (2 lbs.)

Fresh Fruit Display (for 25 guests)

Ice Tea (2 gallons)

Lemonade (1 gallon)

GLUTEN FREEDOM DELIGHT @ \$150 per package

(Each package serves 50 guests)

Decadent Chocolate Flourless Bar (3 dozen)

Raspberry Trifle Shooters (2 dozen)

Vanilla Berry Brule Trifle Shooters (2 dozen)

Strawberry & Mint Infused Water (2 gallons)

*** All items in the menu are made without flour but not in a GF kitchen.
ACC does not guarantee any bakery items to be gluten free.*

AFTERNOON AMUSEMENT @ \$175 per package

(Each package serves 50 guests)

Assorted Tea Sandwiches (4 dozen)

Miniature Muffins & House made Scones (2 dozen of each)

Fresh Fruit Display (for 25 guests)

Ice Tea (2 gallon)

BARS APLENTY @ \$200 per package

(Each package serves 100 guests)

Pistachio Bars with Dried Fruits

Lemon Bars,

Bear Down Bars,

Chai Blondies Bars,

Decadent Chocolate Flourless Bars

(3 dozen of each bar)

Ice Cold 2% Milk (2 gallons)

Strawberry Lemonade (2 gallons)

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SWEETS & TREATS @ \$220 per package

(Each package serves 100 guests)

Full Sheet Cake (Chocolate or White) with Custom Design

Assorted House made Tea Cookies (3 lbs.)

Fresh Fruit Display (for 50 guests)

Ice Tea (3 gallons)

Lemonade (2 gallons)

À La Carte

COOKIES & BARS

Cinnamon Tortilla Chips ~ \$10 per Pound

House made Chippers ~ \$10 per Pound

Bear Down Bars ~ \$13 per Dozen

Chai Blondies ~ \$13 per Dozen

Cinnamon Tortilla Chips with Chocolate Drizzle ~ \$14 per Pound

Chocolate Fudge Brownies ~ \$15 per Dozen

Homemade Cookies ~ \$15 per Dozen

Lemon Bars ~ \$15 per Dozen

Mango Coconut Bars ~ \$15 per Dozen

Decadent Chocolate Flourless Bar ~ \$16 per Dozen

Pistachio Bars with Dried Fruits ~ \$16 per Dozen

Chocolate Dipped Florentine Tea Cookies ~ \$18 per Pound

Raspberry S'mores Cookies ~ \$20 per Dozen

Traditional Baklava ~ \$20 per Dozen

Frosted "A" Cookies with Red & Blue Décor ~ \$24 per Dozen

Granookies ~ \$24 per Dozen

JARS

Original Rice Krispy Treat Bars ~ \$12 per Dozen

Chocolate/Peanut Butter Rice Krispy Treat Bars ~ \$14 per Dozen

Fruity Pebble Krispy Treat Bars ~ \$14 per Dozen

Afternoon Tea Cookies (Almond Nut & Star Butter) ~ \$15 per Pound

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FROZEN

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

Premium Ice Cream Novelties ~ \$30 per Dozen

HEALTHY

Whole Fresh Fruit ~ \$1.25 per Piece

Apple Wedges with Peanut Butter ~ \$2 per Person

Individual Assorted Yogurts ~ \$2.50 Each

Baba Ghanoush with Pita Chips ~ \$2 per Person

Carrot Sticks with Ranch Dressing ~ \$2 per Person

Celery Sticks with Cream Cheese OR Peanut Butter ~ \$2 per Person

Dried Fruit Pack with Chocolate and Nuts ~ \$4 Each

Hummus with Pita Chips ~ \$2 per Person

Protein Pack with Cheese ~ \$6 Each

Assorted Granola Bars (Individually packaged) ~ \$16 per Dozen

SWEET & SALTY

Individual Bags of Popcorn, Potato Chips, OR Pretzels ~ \$2 Each

Pretzels, Potato Chips, OR Popcorn ~ \$7 per Pound

Sabor Chips & Salsa Bar with Assorted Salsas ~ \$12 per Pound

Pork Rinds ~ \$12 per Pound

Mixed Nuts ~ \$13 per Pound

Assorted Candy Bars ~ \$16 per Dozen

Candied Nuts ~ \$18 per Pound

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Packages

DOES A BODY GOOD PACKAGE @ \$7.50 per person

Crisp Vegetable Crudit  with Dips, Whole Fresh Fruit,
Pretzels, Popcorn, and Granola Bars

EN QUESO YOU'RE HUNGRY PACKAGE @ \$6.50 per person

Sabor Tortilla Chips, Warm Cheddar Chili Con Queso
Fresh Tomatillo Green Salsa & Traditional Salsa
Cinnamon Sugared Crisps

TWISTED @ \$6 per person

Giant Soft Pretzels and Pretzel Bits with Cheese Sauce
Salted Hard Pretzels with Yellow Mustard

HAVE A COKE & A SMILE @ \$5 per person

Build your own Frosty Cold Coke Floats
Choose from Regular Coke, Caffeine-Free Coke, or Root Beer with Vanilla Ice Cream

BUILD YOUR OWN TRAIL MIX PACKAGE @ \$8 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, and Pistachios

CANDY STORE PACKAGE

A Variety of Retro & New Age Candies Including Jolly Ranchers,
Assorted Mini Chocolate Bars, Lollipops, & Gummy Bears.

Estimated serving: 14 people/pound with 3-4 pieces per person in the package.

3 lbs. for \$24..... 6 lbs. for \$42 9 lbs. for \$54

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