<table>
<thead>
<tr>
<th>Section</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast Buffets</td>
<td>5</td>
</tr>
<tr>
<td>Breaks &amp; Snacks</td>
<td>6-7</td>
</tr>
<tr>
<td>Lunch &amp; Dinner Buffets</td>
<td>8-9</td>
</tr>
<tr>
<td>Sandwich Platters</td>
<td>10</td>
</tr>
<tr>
<td>Cookouts</td>
<td>11</td>
</tr>
<tr>
<td>Create Your Own Buffet</td>
<td>12-13</td>
</tr>
<tr>
<td>Lunch On The Go</td>
<td>14</td>
</tr>
<tr>
<td>Bento Boxes</td>
<td>15</td>
</tr>
<tr>
<td>Pizzas</td>
<td>16</td>
</tr>
<tr>
<td>Party Trays</td>
<td>17</td>
</tr>
<tr>
<td>Appetizers</td>
<td>18</td>
</tr>
<tr>
<td>Desserts</td>
<td>19</td>
</tr>
<tr>
<td>Chocolate Fountains</td>
<td>20</td>
</tr>
<tr>
<td>Beverages</td>
<td>21</td>
</tr>
<tr>
<td>Linens &amp; Timelines</td>
<td>22</td>
</tr>
<tr>
<td>Pricing</td>
<td>23</td>
</tr>
<tr>
<td>Additional Info</td>
<td>24</td>
</tr>
<tr>
<td>Other</td>
<td>25</td>
</tr>
</tbody>
</table>
Our staff will be happy to assist with planning your menu. If you don’t see what you are looking for, our chefs will work with you to create a custom menu to fit your event needs.

Find guidelines & additional information on pages 19-22.
Breakfast Buffets

Let us help you get your day off to a great start with one of our catered breakfasts. Whether you choose a hot breakfast buffet or a continental breakfast, you will enjoy rolls and pastries baked fresh daily in our campus bakeshop.

*Buffets are designed for a minimum of 20 guests. Add $2.00 per person for numbers fewer than 20.*

**Continental Breakfast** ................................................................. $6.75 per person

- Seasonal Fresh Fruit Tray
- Breakfast Pastry Assortment
- Bagels and Cream Cheese
- Chilled Orange and Cranberry Juice
- Coffee and Hot Tea

**Full Breakfast Buffet** ............................................................... $8.60 per person

- Ham, Bacon, or Sausage (select two)
  - Scrambled Eggs
  - Veggie Sausage Patties
  - Hash Brown Potatoes
- Seasonal Fresh Fruit Tray
- Assorted Pastry Basket
- Chilled Orange Juice
- Coffee and Hot Tea

Add Omelets prepared to order ................................................................. $2.00 per person
Add Bagels & Cream Cheese ................................................................. $1.25 each
Add Biscuits & Sausage Gravy ................................................................. $1.35 each
Morning Breaks

Prices include china or disposables as needed. All items are available at any time.

**Morning Break** ........................................ $4.00 per person

Whole Fresh Fruits
Assorted Pastries fresh from our Bakeshop
Coffee, Hot Tea Assortment, and Iced Water

**Healthy Gourmet** ........................................ $5.50 per person

Noosa® Honey Yogurt with Toppings (Granola, Cranberries, Walnuts, Raisins)
Sliced Fresh Fruit Tray
Assorted Granola Bars
Coffee, Hot Tea Assortment, and Iced Water
Orange and Cranberry Juices

**Breakfast Pizza** ........................................ $17.50 per person

16” pizza with scrambled eggs and cheese;
choice of chorizo; bacon and sausage;
sausage gravy or Denver
(8 slices per pizza)

**À la Carte Morning Pastries**

- Croissants with Preserves........................................ $16.95 per dozen
- Bagels with Cream Cheese........................................ $16.00 per dozen
- Basket of Assorted Fresh Pastries................................. $14.50 per dozen
- Cinnamon Rolls.................................................. $13.50 per dozen
- Donuts Assorted ................................................ $10.00 per dozen
- Muffins.............................................................. $11.25 per dozen
- Coffee Cake Rings ................................................ $20.00 each
Afternoon Breaks

Prices include china or disposables as needed. All items are available at any time.

Snack Break ...............................................

$4.25 per person

Tortilla Chips with Pico de Gallo
Pretzels
Bowl of M&Ms
Whole Fresh Fruits
Assorted Sodas and Iced Water

Fresh Break ................................................

$5.50 per person

Roasted Red Pepper Hummus with Pita Chips
Vegetable Tray with Ranch Dip
Fresh Kettle Chips
Assorted Sodas and Iced Water

A la Carte Afternoon Snacks

Whole Fruit .......................................................................................................................... $1.00 each
Potato Chips, Tortilla Chips, Pretzels .................................................................................. $6.50 per pound
Starlight Mints ................................................................................................................... $5.25 per pound
Guacamole .......................................................................................................................... $10.50 per pound
Salsa (mild or medium) ..................................................................................................... $7.25 per quart
Onion or Ranch Dip ............................................................................................................. $9.25 per quart
Fresh Popped Popcorn (serves 15-20 people) ................................................................. $18.00
Lunch and Dinner Buffets

Our staff will be happy to assist with planning your menu. If you don’t see what you are looking for, our chefs will work with you to create a custom menu to fit your event needs.

Buffets are designed for a minimum of 20 guests. Add $2.00 per person for numbers fewer than 20.

**Italian Bar** ................................................ $13.25 per person

- Stuffed Shells with Marinara Sauce, Grilled Chicken Parmesan, and Spaghetti
- Choice of Sauces (select two):
  - Italian Sausage Sauce
  - Meatball Sauce
  - Marinara
  - Alfredo
  - Pesto Alfredo Sauce
- Classic Caesar Salad
- Garlic Bread
- Seasonal Fresh Fruit Tray
- Coffee and Iced Tea

**Burrito Bar*** .............................................. $12.75 per person

- Tortilla Chips with Salsa and Nacho Cheese Sauce
- Taco Beef or Chicken (select one; add $1.00 for both)
- Taco Shells and Flour Tortillas
- Cilantro-Lime Rice and Vegetarian Refried Beans
- Pork Green Chili
- Seasonal Fresh Fruit Tray
- Condiments: Lettuce, Tomato, Cheese, Sour Cream, Pico de Gallo, and Picante Sauce
- Coffee and Iced Tea

**Fajita Bar*** ................................................ $13.75 per person

- Fajitas with Sautéed Onions and Peppers with:
  - Grilled Steak or Chicken Breast Strips (select one; add $1.00 for both)
  - Flour Tortillas
  - Cilantro-Lime Rice and Vegetarian Refried Beans
  - Tortilla Chips with Salsa and Nacho Cheese Sauce
  - Seasonal Fresh Fruit Tray
- Condiments: Lettuce, Tomato, Cheese, Sour Cream, Pico de Gallo, and Picante Sauce
- Coffee and Iced Tea

*Add Guacamole ................................................................................................................. $0.75 per person
**Ramen Bar** .............................................................. $13.50 per person

- Ramen Noodle Bar with Dim Sum
- Pork and Vegetarian Broths
- Shredded Chicken and Pork
- Tofu and Assorted Fresh Vegetables
- Mini Vegetable Spring Rolls
- Chicken Potstickers
- Ginger-Soy, Sriracha, Sweet & Sour, and Sweet Chili Sauces

**BBQ Bar** ................................................................. $14.75 per person

- Southwest BBQ Brisket
- Memphis BBQ Chicken Breasts, Drumsticks, and Thighs
- Baked Beans and Cole Slaw
- Potato Salad
- Cornbread with Honey Butter
- Sweet Tea and Coffee

**Over the Top!** ........................................................... $25.00 per person

- Prime Rib au jus, carved to order
- Chicken Florentine
- Quinoa and Vegetable Stuffed Portobellos
- Twice Baked Potatoes
- Fresh Vegetable Medley
- Tossed Garden Salad with Choice of two Dressings
- Parker House Rolls and Butter
- Coffee and Iced Tea
Sandwich Platters

Deluxe Sandwich Tray ................................. $11.00 per person

Sandwich halves on assorted breads and wraps
Turkey/Swiss, Hummus Veggie Wraps, Ham/American, Tuna Salad, Tarragon Chicken Salad Wraps
Choice of Sides (select two):
Potato Salad, Pasta Salad, Broccoli Red Grape Salad, Coleslaw or Potato Chips
Condiments: Mustard, Mayonnaise, Pickle Spears
Assorted Cookies
Coffee and Iced Tea

Soup, Sandwich, & Salads ............................. $13.50 per person

Homemade Soup of Your Choice (select two):
Baked Potato
Chicken Green Chili
Tomato Basil
Clam Chowder
Minestrone
Broccoli Cheese

Thin Sliced Turkey, Ham, and Salami with Assorted Cheeses Arranged on Trays
Kaiser Rolls, Wheat and White Bread
Choice of Salad or Chips (select one):
Tossed Salad, Pasta Salad, Potato Salad, Broccoli Red Grape Salad, Coleslaw or Potato Chips
Condiments: Lettuce, Tomato, Onion, Pickles, Mustard and Mayonnaise
Assorted Cookies
Coffee and Iced Tea
Create your own barbecue by choosing from the selections below. All cookouts include your choice of two entrees, two side dishes, condiments, watermelon, assorted cookies, lemonade and ice water. Vegan Burgers are available for vegetarians (will not count as an additional entrée).

Backyard Barbecue .......... see catering coordinator for price

Entrées

Quarter Pound Hamburgers and Cheeseburgers *
    All Beef Hot Dogs
    Chicken BBQ Sandwich*
    Grilled Chicken Sandwich*
    Corn Dogs
    Pulled Pork Sandwich*
    BBQ Beef Sandwich*

*Sandwiches Served with Lettuce, Tomato, and Onions

Add an additional entrée ................................................................. $2.00 per person

Side Dishes

Coleslaw
Baked Beans
Potato Salad
Greek Pasta Salad
Old Fashioned Macaroni Salad
Super Tossed Salad with Ranch and Zesty Italian Dressings
Tortilla Chips with Salsa
Broccoli Red Grape Salad
Fresh Corn on the Cob (when available)
Black Bean and Corn Salad
Potato Chips
Create your own special buffet by choosing from the following selections.

Custom Buffet ......................................................... $15.25 per person

All buffets include your choice of:
- Two Entrées
- Two Side Dishes
- One Salad
- Rolls and Butter
- Coffee and Iced Tea

Entrées

Poultry
- Chicken Marsala
- Grilled Chicken Parmesan with Marinara Sauce
- Monterey Chicken Breast
- Baked Ziti with Chicken
- Oven Baked Herb Chicken Breast
- General Tso's Popcorn Chicken
- Roasted Turkey Breast with Cranberry Sauce*
- Greek Lemon Chicken
- Tandoori Chicken Breast

Beef
- Roast Top Round of Beef au Jus*
- Southwest Barbecued Brisket*
- Beef Stroganoff
- Stir Fry Spicy Beef with Vegetables
- Beef Pot Roast
- Marinated London Broil with Red Wine and Mushroom Sauce* (Add $1.00 per person)

Seafood
- Grilled Salmon with Lemon Dill Hollandaise Sauce (Add $2.00 per person)
- Blackened Cajun Catfish Filet
- Fried Fantail Shrimp (Add $3.00 per person)
- Lemon Crumb Cod
- Southern Fried Catfish

Vegetarian
- Caribbean Vegetable Curry
- Cheese Enchiladas
- Stuffed Red Peppers
- Sesame Seitan
- Cheese Manicotti*
- Baked Ziti

* Add $20.00 to have a Carver in the room
Side Dishes

- Mashed Potatoes with Gravy
- Steamed New Potatoes with Parsley Butter
- Scalloped Potatoes
- Au Gratin Potatoes
- Roasted Red Potatoes
- Garlic Mashed Red Potatoes
- Macaroni and Cheese
- Rice Pilaf
- Steamed Rice
- Long Grain and Wild Rice Blend
- Indian Barley Pilau
- Egg Noodles
- Cornbread Dressing
- Baked Beans
- Sticky Rice
- Broccoli Brown Rice Casserole
- Whole Green Beans
- Fresh Vegetable Medley
- Roasted Fresh Vegetables
- Corn
- Green Bean Casserole
- Green & Yellow Beans with Baby Carrots
- Sugar Snap Peas
- Glazed Baby Carrots

Salads

- Tossed Garden Salad with Vegetables and Choice of two Dressings
- Caesar Salad
- Greek Salad with Feta Cheese and Herb Vinaigrette
- Potato Salad
- Coleslaw
- Greek Pasta Salad
- Mediterranean Quinoa Salad
- Broccoli Salad with Red Grapes
- Black Bean, Rice and Veggie Salad
- Spicy Sesame Noodle Salad
Boxed Lunch 

see catering coordinator for price

Packed in bulk

Includes choice of one Sandwich on a Kaiser Roll:
• Turkey and Provolone Cheese
• Ham and Swiss Cheese
• Hummus Wrap with Lettuce, Cucumber and Shredded Carrots

Apple, Orange or Banana
Bag of Chips
Condiments: Lettuce, Tomato, Mustard and Mayonnaise
2 Milk Chocolate Chunk Cookies
Bottled Water or Canned Soda

Individual Boxed Lunch .. see catering coordinator for price

Packed in individual white boxes

Includes choice of one Sandwich on a Kaiser Roll:
• Turkey and Provolone Cheese
• Ham and Swiss Cheese
• Hummus Wrap with Lettuce, Cucumber and Shredded Carrots

Apple, Orange or Banana
Bag of Chips
Condiments: Lettuce, Tomato, Mustard and Mayonnaise
2 Milk Chocolate Chunk Cookies
Bottled Water or Canned Soda
Bento Boxes

A complete, portable meal in a 5 compartment recyclable black container; includes a bottled soda or water.

Italian Focaccia ................ see catering coordinator for price

- Fresh Baked Focaccia with Ham, Salami, Pepperoni, Provolone Cheese, and Leaf Lettuce
- Caprese Pasta Salad
- Fresh Fruit Salad
- Milk Chocolate Chunk and Sugar Cookie
- Peppermint Candy

Sushi ......................... see catering coordinator for price

- California Roll with Soy Sauce, Pickled Ginger & Wasabi
- Spicy Sesame Noodle Salad with Vegetables
- Fresh Fruit Salad
- Butter Toffee and Double Chocolate Chip Cookie
- Peppermint Candy

Turkey Waldorf ................ see catering coordinator for price

- Turkey Breast, Swiss Cheese, Baby Spinach, Sliced Apples, and Cranberry Mayonnaise on a fresh baked Hoagie
- Mediterranean Quinoa Salad
- Fresh Fruit Salad
- Turtle Brownies
- Peppermint Candy
16” pizzas made to order, cut into eight slices

**Cheese**.................................................. $15.25

**One Topping**................................. $16.50

**Additional Toppings**...................... $1.25 each

- Pepperoni
- Sausage
- Hamburger
- Canadian Bacon
- Chicken
- Mushrooms
- Onions
- Peppers
- Black Olives
- Pineapple
- Jalapeno

**16” Specialty Pizzas**.....................$17.50 per pizza

White Pizza with Chicken and Bacon
Cajun Chicken and Sausage
Pesto Veggie and Artichoke
Margarita (fresh tomatoes and basil)
Mediterranean Antipasto Platter $4.50 per person

Roasted Red Pepper Hummus
Carrot and Celery Sticks
Salami, Pepperoni
Marinated Mozzarella and Artichokes
Olives and Balsamic Grilled Zucchini
Served with Garlic Crostini

Wing Tray $2.99 per person

(served hot)
Buffalo, Ranch and Boneless Wings
Served with Ranch and Bleu Cheese Dressing
Carrots and Celery Sticks
(3 wings per person)

Assorted Cheese Tray with Crackers $4.25 per person

Brie, Cheddar, Swiss and Pepperjack

Seasonal Fresh Fruit Tray $3.95 per person

Veggie Tray with Ranch Dip $3.60 per person

Red Pepper, Broccoli, Zucchini and Yellow Squash
Cucumbers, Celery and Carrot Sticks

Seasonal Fresh Fruit and Cheese Tray with Crackers $4.25 per person

Deli Meat and Cheese Tray $5.50 per person

Sliced Turkey, Ham, Salami and Roast Beef
Provolone, Cheddar, American and Swiss Cheese
Lettuce, Tomato, Pickles and Condiments
White, Oatmeal and Wheat Bread, Multi-grain Kaisers
Appetizers

Chicken Wings ......................................................... $10.00 per dozen
Teriyaki, Ranch, or Buffalo with Ranch or Bleu Cheese Dressing

Mini Vegetable Spring Rolls ........................................... $9.25 per dozen
With Sweet & Sour Sauce and Hot Mustard Sauce

Cocktail Meatballs ..................................................... $8.50 per dozen
Barbecue, Swedish, or Teriyaki

Cocktail Franks .......................................................... $6.50 per dozen
In Sweet & Spicy BBQ Sauce

Mozzarella Cheese Sticks .............................................. $11.00 per dozen
With Marinara Sauce

Jalapeno Poppers ......................................................... $12.00 per dozen
With Raspberry-Chipotle Dipping Sauce

Tortilla Roll Ups .......................................................... $6.00 per dozen
Cream Cheese, Chilies, Black Olives, Green Onions, Cheddar Cheese

Tempura Chicken Bites ................................................ $10.00 per dozen
With Honey Mustard & Sweet Chili Sauce

Pigs in a Blanket .......................................................... $13.00 per dozen
With Honey Mustard

Spinach Artichoke Cheese Dip, served hot .................. $2.25 per person
With Toasted French Bread

Chicken or Spicy Vegetable Potstickers ...................... $13.00 per dozen
With Ginger-Soy Dipping Sauce

Bruschetta ................................................................. $6.00 per dozen
Fresh Tomato and Basil Topping on Garlic Crostini

Spanakopita ............................................................... $15.00 per dozen
Spinach and Feta Phyllo Triangles

Chicken Satay ............................................................ $18.00 per dozen
Marinated and Grilled Skewers with Spicy Cashew Dipping Sauce
Buffet Desserts

Choose two to add to any Lunch and Dinner Buffet for $2.00 per person.

- Fruit Pie (apple, peach, cherry, blueberry, or fruits of the forest)
- Fruit Cobbler or Crisp, served warm with whipped cream
- Brownies and Bars
- Fresh Baked Cookies
- Chocolate Mousse
- Boston Cream Pie
- Bread Pudding
- Rice Krispie Squares
- Chocolate or Pumpkin Whoopie Pies
- Gourmet Cupcakes

A la Carte Desserts

Fresh Baked Cookies ................................................................. $10.00 per dozen
Brownies and Bars ................................................................. $9.60 per dozen
Rice Krispie Squares (Plain and Frosted) ................................. $9.60 per dozen
Whoopie Pies (Chocolate or Pumpkin) .................................... $12.00 per dozen
Gourmet Cupcakes ................................................................. $21.00 per dozen
    Red Velvet, Vanilla, Carrot, Chocolate, and Apple Cider
Jumbo Individual Cupcake (Chocolate or Vanilla) ................. $5.00 each
Birthday Layer Cakes ............................................................. $28.00 each
    Chocolate, Vanilla, and Marble (serves 16)
Sheet Cakes (custom decorated) ............................................. $70.00 each
    (serves 80)
Half Sheet Cakes (custom decorated) ..................................... $45.00 each
    (serves 40)
Layer Cake (custom decorated) .............................................. $28.00 each
    (serves 16)
5” Individual Special Occasion Cake ...................................... $13.50 each
    Chocolate or Vanilla (serves 1-2)

Ice Cream Social ................................................................. $4.25 per person

(50 person minimum; for groups less than 50, add $1.50 per person)
    Vanilla, Chocolate, and Strawberry Ice Cream
    Sauces: Chocolate, Caramel, Strawberry, and Marshmallow
    Toppings: Whipped Topping, Sprinkles, Oreo Cookie Crumbs, Nuts, Cherries
Chocolate Fountains

Are you looking for a creative way to add fun and elegance to your next event? Chocolate fountains can entertain and serve your guests for the entire duration of your party. Always conversation starters, they add a unique presentation element that tantalizes the senses, and are as fun to watch as they are to eat.

*Note: For inside use only. Chocolate fountains are not suitable for open air venues.*
Recommended chocolate amount: 10 pounds per 75 guests

Three-Tiered Gourmet Chocolate Fountain .................................................. $175.00

- Serves up to 50 guests
- Up to three hours running time
- Attendant provided to set up fountain and keep area clean during your event
- Includes 7.5 pounds of Chocolate*, Marshmallows, Pretzels and bamboo skewers

*Add Additional Chocolate ............................................................................. $30.00 per 7.5 pounds

Add Additional Dipping Items:

**Package One** .......................................................................................... $1.50 per person
- Strawberries
- Seasonal Fresh Fruit Cubes
- Pound Cake Cubes

**Package Two** .......................................................................................... $2.00 per person
- Strawberries
- Seasonal Fresh Fruit Cubes
- Pound Cake Cubes
- Rice Krispie Treat Cubes
- Brownie Cubes
- Sugar Cookies
Beverages

One gallon serves 15 to 20 people.

Coffee ................................................................. $13.00 per gallon
  Regular and Decaffeinated

Tea Bags with Hot Water ........................................ $11.00 per gallon
  Regular and Herbal Assortment

Hot Chocolate ..................................................... $12.50 per gallon
  Packets ............................................................. $0.75 each

Iced Tea ............................................................... $10.50 per gallon

Lemonade .............................................................. $10.50 per gallon

Punches:
  Fruit Punch ...................................................... $10.50 per gallon
  Presidential Punch .............................................. $12.00 per gallon

Fruit Juices .......................................................... $12.00 per gallon
  Apple, Orange, Cranberry, Grape

Soft Drinks:
  Canned 12 oz. Coca-Cola Products ...................... $1.00 each
  Bottled 20 oz. Coca-Cola Products ...................... $1.75 each

Bottled Water (20 oz.) ......................................... $1.75 each

Water Setup .......................................................... $11.00 per ten gallons
  With 100 Paper Cups
Linens

Table Skirting ......................................................................................................................... $17.00 per table
Dinner Napkins ........................................................................................................................ $0.30 each
Tablecloths (85” rounds, 10 ft. rectangle, 54” square) .............................................................. $4.50 each

Timelines

• When planning a catered or pick-up meal, contact the Catering office (970) 492-4094 at least two weeks prior to the date of your event.

• Catering must be booked 10 business days before the date of the event. If we are able to accommodate catering booked after the 10 business day deadline, a late fee may apply.

• Please confirm the guaranteed number of attendees and any final preparation details ten business days prior to your scheduled event and no later than 12:00 noon. Billing will be based on the guaranteed number or the number served, whichever is greater.
Pricing Guidelines

*Prices valid through December 2014*

- All prices in the Catering Menu are subject to change. The total quoted for your specific event will not change unless you make adjustments to the original event plan, food and/or services required. For special service on entrees (i.e., unlimited portions, etc.), additional costs may apply.

- A charge for minimum guarantee numbers will be assessed for all events.

- There is no charge for children under 5 years. Children 5 and over will be charged full price.

- Prices quoted include setup, china, glassware and/or disposable ware, service and cleanup by Residential Dining Services personnel. Linen tablecloths are provided for the food tables and dining tables for full service meals. For outdoor events, client will be responsible for ordering tables and chairs if they are needed for seating. Residential Dining Services will provide the tables for food tables. For receptions, only the food tablecloths are provided. Extra tablecloths can be ordered at an additional cost.

- Prices quoted for buffets assume up to two hours of service. If customer desires the buffet to be open for extended time, there will be an additional charge of $10 per half hour per server/attendant.

- Quoted prices are for cookouts adjacent to a dining center.

- Add $35.00 to your quote for delivery and setup in areas physically removed from the catering units’ premises. Delivery fee to other areas is based on size of order, amount of equipment needed and distance from campus. Please see attached map for designation of delivery locations. Delivery costs do not include dining staff to distribute boxed meals.

- The cost of renting special equipment will be included in the final billing.

- Prices listed do not include sales tax (if applicable).
Suggested Portion Guidelines

Approximate portions to allow per guest:

Chips, Pretzels, Nuts ................................................................. 1 oz.
Mints ........................................................................................... ½ oz.
Guacamole .................................................................................. 2 oz.
Salsa and Dips .......................................................................... 2 oz.
Pizza ........................................................................................... 2 slices
Popcorn ....................................................................................... 2 cups

Additional Information

Beverages:

128 oz. per gallon ........................................................................ 8 oz. cup = 16 servings per gallon
12 oz. cup = 10 servings per gallon
20 oz. cup = 6 servings per gallon

Iced cups ...................................................................................... 8 oz. cup = 25 servings per gallon
12 oz. cup = 16 servings per gallon
20 oz. cup = 10 servings per gallon

Party Tray Quantities per Person:

Fresh Vegetables with Dip .......................................................... 2½ oz. vegetables and 1½ oz. (3 Tbsp.) dip
Fresh Fruit Tray ........................................................................... 3 oz. fruit
Fruit and Cheese Tray with Crackers ......................................... 2 oz. fruit and 2 oz. cheese
Cheese Tray with Crackers ........................................................ 2½ oz. cheese
Meat and Cheese Tray .............................................................. Meats, cheeses, condiments, and breads for two (2) sandwiches
Cancellation Fees

- Events cancelled after the ten-business-day-guarantee deadline will be billed in full.
- Group accepts all responsibility for any additional charges such as nonrefundable deposits on rental items, and non-returnable “special order” food items.

Other

- To reserve rooms, contact Conference Services at (970) 491-6222.
- We currently only provide buffet service and prices are based on a minimum of 20 guests per catered buffet event.
- Residential Dining Services Catering does not loan or rent equipment or linens for any event where we are not providing the food.
- To meet food safety guidelines, all left over foods remain the property of Residential Dining Services and may not be taken from the event.
- Prices are subject to change without notice.