Conference & Event Catering Menu
Thank you for choosing Lory Student Center Catering as well as Conference & Event Services. This section contains key information that will contribute to the success of your event. Once you have reviewed this information, our knowledgeable staff will assist you with all the details.

We appreciate your business and look forward to serving you before, during, and after your upcoming event!

**Linens, China, and Glassware Service**
Most food and beverage prices include table linens, flatware, and dishes, although there are exceptions. White linens may be available for an additional charge when not included in the cost of your menu. Contact the Catering Office for pricing. Catering equipment (glassware, plates, warmers, or coolers) is not available for rental or to borrow.

**Deliveries**
We are able to cater your event anywhere on campus and at other locations within the Fort Collins area. Delivery charges are based on the type of event, amount of equipment needed to set up the event, and distance from the main Colorado State University campus.

**Pricing**
Food and beverage prices are as appears on the menu. Additional charges may be incurred for requests outside of our regular menu. Prices are subject to change due to market pricing.

We can also customize menus that are subject to special pricing.

**Outside Food**
Lory Student Center Catering is the exclusive caterer of the Lory Student Center. Several restaurant businesses are also available in the Lory Student Center Food Court. All food served in the Lory Student Center must be arranged through Catering or a Food Court venue.

Individual sack lunches are permitted in meeting rooms when conducting privately attended meetings. It is the responsibility of the group to dispose of all trash. The Lory Student Center staff may confiscate any food or beverage brought into a reservation space within the Lory Student Center without prior approval. Groups with multiple violations of this policy may lose reservation privileges for a period of time to be determined by Lory Student Center officials.

**Service Fee, Tax and Gratuity**
A service fee of 10 percent is applied to all orders, as is a gratuity of 15 percent. All applicable sales tax will be added to final client invoice.

**Taking of Food**
For health and safety reasons, guests are not allowed to take leftover food. All leftover food remains property of the Lory Student Center and is donated to the local Food Bank of Larimer County.
Breakfast

Plated Selections

For groups of 15 or more

Served with freshly brewed coffee, decaf coffee, hot tea, water, and an assortment of orange, cranberry, and apple juices

The American
Scrambled eggs with fresh chives served with Chef’s home-style potatoes, warm fruit muesli, freshly baked biscuits, butter, and preserves
$7.95

Hearty Vegetarian
Sautéed vegetables atop shredded hash browns smothered with Colby, fontina, and white cheddar cheeses, served with warm fruit muesli, freshly baked biscuits, butter, and preserves
$7.95

Southwest Polenta Hash
Cheese polenta topped with chorizo and smothered in green chili and a black bean relish; served with Chef’s home-style potatoes, flour tortillas, cheddar cheese, and sour cream
$8.75

Canyon Breakfast Sandwich
A French toast sandwich with crispy bacon, fried egg, sliced brie, and hash browns, served with crème fraîche topped fresh fruit, and a side of maple syrup
$8.95

Denver Crepe
Scrambled eggs with ham, bell peppers, onions, and tomatoes covered in Swiss cheese sauce, served with warm fruit muesli, warm muffin, butter, and sour cream
$9.50

Breakfast Burrito
Scrambled eggs, sausage, ranch-style beans, bell peppers, onions, tomatoes, and a blend of cheeses inside a warm rolled flour tortilla smothered with green chili, served with chef’s home-style potatoes with salsa and sour cream on the side
$9.50

Old Fashioned
Scrambled eggs with fresh chives served with a choice of bacon, ham, or sausage; accompanied by Chef’s home-style potatoes, warm fruit muesli, freshly baked biscuits, butter, and preserves
$9.75

CSU Ram Scram
Scrambled eggs, cheesy hash brown casserole, and thick-sliced bacon served with warm fruit muesli, freshly baked biscuits, butter, and preserves
$9.75

Mae’s Hearty Ram
Canadian bacon and sausage patty bundled in applewood-smoked bacon with scrambled eggs, served with biscuits and gravy
$9.75

Almond Crusted French Toast
Thick slices of French bread coated with a crunchy sweet almond butter, served with maple sausage, maple syrup, homemade whipped cream, and fresh berries
$9.75

Please select one breakfast entrée per service. A $1 surcharge will be added for each additional entrée

Maximum of two different entrées per service, please

Vegetarian option available at no additional charge

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Breakfast Buffets

For groups of 20 or more

Served with freshly brewed coffee, decaf coffee, hot tea, water, and an assortment of orange, cranberry, and apple juices

Traditional Ram Breakfast

Choice of apple sausage, bacon, or ham
Scrambled eggs Chef’s
home-style potatoes
Freshly baked biscuits
Assorted pastries
Fruit salad
$12.95

Down on the Bayou

Scrambled eggs with ham and fresh chives
Applewood-smoked bacon
Sausage and sweet potatoes topped with hollandaise sauce
Grits
Freshly baked biscuits
Scones
Sliced fruit
$13.95

Breakfast Taco

Scrambled eggs with tomatoes, green chilies, and onions (vegetarian)
Spicy seasoned chorizo
Mexican-style pinto beans
Fried potatoes with peppers and onions
Jalapeño corn cakes
Queso blanco, sour cream, and salsa
Fried plantains with raisins, nuts, and cinnamon
Warm corn tortillas (gluten-free)
Warm flour tortillas
Freshly sliced tropical fruit
$13.95

Virginia Dale

Quiche florentine
Western frittata
Choice of bacon, ham, or sausage
French toast
Chef’s home-style potatoes
Warm maple syrup Fresh berry bowl
Assorted breads and pastries
$16.95
Sweet and Savory Crepes

Choose from benedict, florentine, or strawberries and mascarpone cheese.

Benedict
Eggs with Canadian bacon and Gruyere cheese, topped with herbed hollandaise sauce

Florentine (Vegetarian)
Eggs with spinach, mushrooms, and tomatoes, topped with white cheddar cheese sauce

Strawberries and Mascarpone Cheese
Served warm and topped with mixed berry sauce

Served with:
Chef’s home-style potatoes
Applewood-smoked bacon
Freshly sliced fruit
Homemade whipped cream
Assorted gourmet breads with butter and jam

$17.50

A La Carte

Selections may be added to any plated breakfast; charges will be applied to the entire party

All are priced per person

Fresh biscuits with honey, butter, and preserves
$1.10

Fluffy scrambled eggs
$1.35

French toast with maple or strawberry syrup
$1.35

Sausage, bacon, or ham
$1.95

Cheese blintzes with fruit topping
$1.95

Quiche Florentine or Lorraine
$2.75
Brunch Buffets

Served with freshly brewed coffee, decaf coffee, assorted hot teas, traditional juice bar, assorted rolls, pastries, butter, and jam

Entrées (Please select up to three)

Seafood Crepes with Brandied Lobster Cream Sauce
Crabmeat and shrimp filled crepes drizzled with a brandied lobster cream

Grilled Chicken with Pineapple Salsa (gluten-free)
Teriyaki-marinated grilled chicken breasts with a tropical salsa of pineapple, bell peppers, and fresh cilantro

Honey Mustard Pecan Chicken
Grilled chicken breasts breaded with crunchy pecans and spices, served with a honey mustard sauce

Pasta Primavera
Al dente pasta with fresh vegetables tossed in a creamy four-cheese sauce

Baked Salmon with an Orange-Tamari Glaze (gluten-free)
Fillet of salmon brushed with an orange marmalade, ginger, and tamari sauce glaze

Fillet of Sole Veronique
Sole poached in white wine, covered with a creamy shallot tarragon sauce and garnished with white grapes

Carved Pit Ham with Maple Glaze
Sliced baked ham glazed with a maple syrup and Dijon mustard sauce

Cold Smoked Salmon with Traditional Condiments
Fillet of salmon accompanied by capers, fresh chopped parsley, hardboiled egg whites and yolks, diced red onions, softened Boursin cheese, and lemon wedges

Accompanied by:
Seasonal sliced fresh fruit
Bananas Foster French toast
Scrambled eggs with fresh chives
Country-style home fries
Applewood-smoked bacon and sausage
Chef’s choice seasonal vegetable

$29.95
**Morning Breaks**

*All priced per person*

**Morning Munchies**

Choose: Mini muffins, mini scones, or donuts

*Served with regular coffee, decaf coffee, and ice water*

$4.95

**Java Jump**

Choose: Mini pecan rolls, mini danishes, or granola rounds

*Served with regular coffee, decaf coffee, and ice water*

$4.95

**Gourmet**

Choose: Mini pecan rolls or mini cinnamon rolls

Seasonal fruit platter

*Served with regular coffee, decaf coffee, and ice water*

$5.95

**Grab-N-Go**

Individual yogurt or fruit cup, granola or breakfast bar, and an individual juice

$6.95

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**Snack Basket (Sweet or Healthy)**

Sweet: M&M’s, packaged cookies, potato chips, and gold fish

- 15 Servings - $26.50
- 25 Servings - $38.50

Healthy: Granola bar, trail mix, baked chips, low-calorie cookie

- 15 Servings - $33.50
- 25 Servings - $48.50

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**Morning Pastries**

*All priced per dozen*

**Donut**

- Holes: $5.25
- Mini Scones: $9.95

**Breakfast Breads**

*Assorted varieties*

- $10.50

**Mini Danishes**

- $12.50

**Mini Cinnamon Rolls**

- $12.50

**Mini Apple or Cherry Turnovers**

- $13.75

**Mini Muffins**

- $14.50

**Mini Pecan Rolls**

- $14.75

**Donuts**

- $14.95
Coffee Cake  
*Apple cinnamon, peach, blueberry, or raspberry*  
$15.95

Muffins  
$18.95

Gourmet Bagels  
*Served with butter, regular, lite, and flavored cream cheese*  
$18.95

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**Afternoon Breaks**

*All priced per person*

**Grab-N-Go**

Assorted individually bagged chips and a packaged dessert treat or healthy treat

**Assorted Sodas (30 percent diet)**  
$4.50

**Tea Time**

Mini scones, tea cookies, hot teas, and iced water  
$4.50

**Work Steady**

Minimum of 15 servings per order  
Hot chili con queso with tortilla chips and salsa  
Assorted sodas (30 percent diet) and bottled water  
$4.95  
*Add a pint of guacamole: $9.75 per pint*

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**Nacho Bar**

*Minimum of 15 servings per order*

Cheese smothered nachos  
Choose: Seasoned beef, chicken, or beans  
Served with sour cream, salsa, tomatoes, lettuce, and jalapeños with extra tortilla chips on the side  
$6.95

**Garden Fresh**

Choose: Warm artichoke dip or shepherd’s bread with spinach dip. Served with a fresh vegetable tray and ice water  
$5.95

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**Afternoon Sweets**

*All priced per dozen*

**Tea Cookies**  
$7.50

**Spiced Fruit Bars**  
$9.50

**Rice Krispies Bars**  
$10.50

**Gourmet Cookies**  
*Assorted variety*  
$10.95

**Nut Chews**  
$12.50

**Lemon Bars**  
$14.25

**Bar Cookies**  
$14.75
Fudge Brownies  
*With or without nuts*  
$14.95

Shortbread Cookies with Assorted Toppings  
$15

Sugar Cookies  
*Frosted with Sprinkles*  
$15.00

Gourmet Brownies  
*Cream cheese, German chocolate, and turtle*  
$16.50

Fantasy Bars  
$17.50

Magic Bars  
*Graham cracker crumbs, coconut with chocolate and butterscotch chips*  
$18.95

Gourmet Cookies with Edible Image  
*(Must give one week’s notice)*  
$26

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**All Day Munchies**

*All priced individually*

Whole Fresh Fruit  
$1.10

Individual Yogurt  
*Assorted variety*  
$1.75

Individual Greek Yogurt  
*Assorted variety*  
$2.50

Chex Mix  
$8.50/lb.

Bulk Granola  
*Freshly made to order*  
$10/lb.

Peanuts  
$15.50/lb.

Vanilla Yogurt by the Quart  
*Fresh Berries*  
$13/qt.

Harmony Trail Mix with M&M’s  
$15.95/lb.

Mixed Nuts  
$19.50/lb.

Assorted Ice Cream Bars  
$1.95 ea.

Popsicles  
$1.75 ea.

Frozen Fruit Bars  
$1.25 ea.

Potato Chips, Doritos, Tortilla Chips, Popcorn, or Pretzels  
$7.50/lb.

Dip  
*Onion, ranch, red pepper, or salsa*  
$6.50/pint
Beverages

**Hot**
- Hot Water with Tea Bags
  $14.25/gal.
- Coffee
  *Regular or decaffeinated*
  $15.50/gal.
- Hot Chocolate with Marshmallows
  $15.95/gal.
- Hot Cider
  $16.50
- Flavored Coffees
  *Hazelnut, French vanilla, snickerdoodle, chocolate raspberry*
  $17/gal.

**Cold**
- 2% Milk
  $8/gal.
- Iced Tea
  $11/gal.
- Pomegranate Iced Tea
  $12/gal.
- Lemonade
  $11/gal.
- Cranberry Lemonade
  $11/gal.
- Fruit Juices
  *Apple, cranberry, pineapple, or grape*
  $13/gal.
- Odwalla Orange Juice
  $14.50/gal.
- Tropicana Orange Juice
  $16/gal.

**Golden Punch**
*With fresh fruit slices*
$15/gal.

**Raspberry Punch**
*With fresh raspberries*
$15/gal.

**Miscellaneous**
- Podium set-up with pitchers and glasses for speakers - $6
- Water set up - 5 Gallons (Up to 50 people) - $6
- Water set up - 10 Gallons (Up to 100 people) - $12

**On Consumption**
*Charges are based on the amount consumed during your event and priced individually*
- Bottled Water
  $1.25
- Hot Chocolate
  *Individual packets*
  $1.25
- Hot Cider
  *Individual packets*
  $1.25
- Soft Drink Cans
  *Assorted, including diet*
  $1.50
- Hansen Natural Soda Cans
  $1.50
- Bottled Seltzer
  *Plain or flavored*
  $2
- Bottled Teas
  *Assorted*
  $2
- Individual Fruit Juices
  *Assorted flavors*
  $2.25
Plated Entrées

All entrées include a salad, starch, seasonal vegetable, rolls, butter, and beverages

Beef Entrées

Top Sirloin and Tomato Ragout Charbroiled sirloin with an Italian-seasoned tomato ragout topped with Parmesan cheese
$13.95

Braised Beef Brisket
Lightly seasoned and slow cooked, thinly sliced with a smoky BBQ sauce
$14.50

Dark Ale-Glazed Flatiron Steak Marinated and charbroiled flatiron with a dark ale demi-glacé, caramelized onions, and wild mushrooms
$14.95

Braised Short Ribs
Braised and cooked slowly until tender
$15.95

London Broil
Beef flank steak marinated in balsamic vinegar, spices, and olive oil, charbroiled and sliced thin. Served with a choice of sauce: Chimichurri, red zinfandel wine reduction, or traditional demi-glace with caramelized shallots
$15.95

Beef Tenderloin Merlot
Medallions of beef tenderloin with demi-glace
$16.95

Colorado-Raised NY Strip Steak Charbroiled and sliced thin, served on a bed of seasoned roasted vegetables
$18.95

Prime Rib Roast
Traditional oven-roasted prime rib, sliced and served with au jus and horseradish sauce
$21.50

Poultry Entrées

Chicken Buerre Blanc
Pan-seared chicken breast with braised artichokes, garlic, broccoli, and tomatoes, finished with a lemon buerre blanc sauce and pecorino cheese
$14.95

Chicken Parmesan
Oven-roasted chicken coated with Parmesan cheese and seasonings, topped with marinara
$14.95

Stuffed Chicken Roulade
Medallions of chicken breast stuffed with wild mushrooms and a hint of pesto drizzled with a mushroom alfredo sauce
$14.95

Mediterranean Herb Chicken
Sautéed herbed chicken tips with Greek yogurt cucumber sauce, served with couscous and roasted red potatoes
$15.95

Adobe Chicken
Chicken baked with traditional spices, topped with a black bean and hominy relish, queso blanco, and crema suprema
$15.95

Phyllo-Wrapped Chicken
Oven baked with smoked cheddar cheese and apples, served with a cider cream sauce
$15.95

Island Chicken
Chicken breast marinated in tropical juices, oven baked, and topped with a pineapple mango salsa
$15.95

Roasted Turkey (Seasonal)
Oven-roasted white and dark meat, served with stuffing, mashed potatoes, gravy, and cranberry sauce
$15.95
Pork Entrées

**Roasted Pork Loin with Lime Mojo**
Pork loin with latin rub of chilies, garlic, and spices, slow-roasted and served with lime mojo sauce
$14.95

**Pork Loin Madeira**
Oven-roasted and sliced pork topped with fresh mushroom and madeira wine sauce
$14.95

**Baked Pit Ham**
Glazed with brown sugar and pineapple
$14.95

**Glazed Pork Tenderloin**
Pork tenderloin with raspberry demi-glace
$15.95

**Encrusted Pork Loin**
Horseradish and Dijon mustard encrusted, sliced, and served over braised purple cabbage and onions with a balsamic glace
$15.95

**Honey Mustard Pork Kabobs**
Two marinated pork and vegetable skewers glazed to perfection
$16.95

Seafood and Fish Entrées

**Baked Cod**
Cod fillet served with a pacific slaw and topped with wonton strips
$15.95

**Tempura Fantailed Shrimp**
Shrimp coated in tempura batter, deep fried, and served with a soya sake dipping sauce
$16.95

**Baked Tilapia with Blood Orange Balsamic Glace**
Lightly seasoned and sautéed tilapia fillet
$17.95

**Tropical Shrimp Lo Mein**
Stir fried mango-lime marinated shrimp with a tropical salsa, sugar snap peas, and red bell peppers, served over lo mein noodles in a sweet Asian sauce
$18.95

**Encrusted Mahi Mahi**
Mahi Mahi fillet with crunchy macadamia nuts in panko breading, served with a fresh mango and berries reduction
$19.50

**Salmon Merlot**
Creole seasoned salmon fillet baked on a bed of spinach, in a rich wine sauce
$21.50

**Southwest Halibut**
Halibut fillet on a bed of poblano cream corn, topped with grilled zucchini and tomatillo salsa
$24.95

Pasta and Grain Entrées

**Florentine Risotto and Wild Mushrooms Arborio**
Rice cooked in a flavorful broth with baby spinach, artichoke hearts, and a medley of wild mushrooms, topped with Parmesan cheese
$14.95

**Udon Noodles with Vegetables**
Wheat noodles with stir-fried vegetables tossed in a spicy orange sauce
$14.95

**Spring Vegetables and Pasta**
Fresh vegetables and herbs tossed in olive oil over hearty grains, topped with Parmesan cheese, and served with sourdough garlic toast points
$14.95

**Italian Sausage with Peppers and Onions Sausage,**
Sautéed bell peppers and onions tossed in marinara sauce on a bed of linguine, served with garlic bread
$16.95
Cheesy Chicken with Vegetables
Chicken breast strips tossed in penne pasta with broccoli, carrots, cauliflower, yellow squash, and zucchini in a spicy cheese sauce, served with crostini and garnished with fresh chives
$16.95

Thai Beef with Coconut Rice
Marinated skirt steak served with bell peppers and cilantro atop jasmine rice cooked in coconut milk and topped with peanuts
17.95

Shrimp and Pasta
Shrimp and fresh vegetables over penne pasta tossed with a buerre blanc sauce and served with sourdough garlic toast points
18.95

Tasso and Wild Mushroom Pasta
Serrano ham strips, wild mushrooms, and linguine tossed with a seasoned Cajun white sauce and served with crostini
$21.95

Vegetarian Entrées

Acorn Squash Jardinière
Quartered and baked squash filled with a variety of vegetables, healthy grains, dried fruits, and pistachios
$13.95

Pasta Ribbons
Linguine pasta with ribbons of zucchini and yellow squash in a light butter sauce sprinkled with fresh herbs
$13.95

Vegetable Korma (vegan)
Traditional Indian dish of carrots, tomatoes, peas, green beans, and potatoes simmered in spices and served over basmati rice with pita bread
$14.95

Trio of Polenta Rounds (gluten-free) Harvest
with sautéed squash and mushrooms

Spinach with asparagus and aged Parmesan cheese

Southwest with black beans, hominy, and cojito cheese

All served over polenta
$15.95

Spinach Paella
Seasoned saffron rice with vegetables and potatoes, served with warm tortillas
$15.95

Vegetable Wellington
Roasted red peppers and grilled vegetables wrapped in puff pastry, baked until golden-brown
$17.95

Specialty Entrées

Carved Tri-Tip Buffalo Roast Marinated, roasted, sliced thin, and topped with chasseur sauce
$16.95

Corned Beef Brisket
Braised cabbage, apples, and onions with roasted baby red potatoes, fresh green beans, and Brussels sprouts, served with horseradish sauce
$18.50

Roasted Lamb Chops
Herb roasted lamb chops with a trio of cucumber mint, hot red pepper, and pear pine nut relishes
$19.50

Steamed Seafood Bowl
Clams, mussels, scallops, and shrimp on a bed of saffron rice, served with garlic toast points
$20.50

Blood Orange-Glazed Roast Duck
Seared to perfection, glazed and finished in the oven
$22.50

Good Ol’ Surf and Turf
Charbroiled filet mignon and a Maine lobster tail served with warm butter sauce
$24.95
Plated Salad Entrees

All salads are served with breads, butter, and beverages

Greek (gluten free)
Cauliflower and broccoli florets tossed with grape tomatoes, black olives, and tomato basil feta cheese on a bed of Mesclun greens, served with a lemon parsley vinaigrette
$12.95

Quinoa with Vegetables (gluten-free)
Oven-roasted carrots, zucchini, bell peppers, onions, and garlic tossed with quinoa, corn, olive oil, fresh herbs, and topped with feta cheese
$12.95

Root Vegetable (gluten-free, vegan)
Oven-roasted carrots, pearl onions, beets, and pears, with arugula and romaine lettuces, tossed in apple cider vinaigrette and sprinkled with toasted walnuts
$12.95

Panzanella (gluten-free)
Roasted garlic and tomato vinaigrette drizzled over a bed of romaine, cucumbers, fresh goat cheese, kalamata olives, red onions, and an assortment of tomatoes
$12.95

Cobb
Black forest ham with breaded chicken breast, hard-boiled eggs, bleu cheese crumbles, fresh avocado, tomatoes, watercress, and romaine lettuce, served with bleu cheese vinaigrette
$13.95

Asian Chicken
Marinated grilled chicken strips on a bed of greens and Napa cabbage and snow peas, sliced sweet peppers, water chestnuts, mandarin oranges, red onions, and toasted almonds, topped with crispy wonton strips, and served with a sesame vinaigrette
$14.95

Parmesan Chicken Antipasta
Parmesan crusted chicken with porcini mushroom-stuffed tortellini, Roma tomatoes, red onions, arugula, and Mache, drizzled with champagne vinaigrette
$14.95

Steak with Vegetables (gluten-free) Seasoned skirt steak served over vegetable rice with cherry tomatoes, red onions, arugula, and Mache, drizzled with cilantro vinaigrette
$15.95

Select a maximum of two salad entrées
Any additional salads will be subject to a surcharge

Make any entrée salad or cold sandwich into a to-go boxed lunch for an additional $1
### Hot Sandwich Entrees

*All sandwiches are priced per person and served with seasoned potato wedges and beverages.*

- **Roasted Mediterranean Eggplant**
  - Oven-roasted herbed eggplant served on grilled pita bread, sprinkled with feta cheese, and topped with Tzatziki sauce
  - $7.50

- **French Dip**
  - Slow-cooked beef thinly-sliced and served on a traditional hoagie bun with a side of au jus
  - $8.50

- **Hamburger or Cheeseburger**
  - One hundred percent all-beef patty cooked medium-well served on a Kaiser bun with all the toppings
  - *Gardenburger also available upon request*
  - $8.95

- **Chicago Style Italian Beef**
  - Sliced roast in savory gravy, served on a traditional hoagie bun and topped with mixed giardiniera vegetables
  - $9.75

- **Italian Muffaletta Grinder**
  - Capicola ham, salami, and pepperoni served hot on a hoagie bun and topped with provolone cheese, muffaletta relish, and creamy Italian dressing
  - $9.50

- **Grilled Pesto Chicken**
  - Pesto-marinated chicken breast served hot on a croissant with sliced green apples, melted brie, and pesto mayonnaise
  - $9.75

- **Pulled Pork Stack**
  - Sweet pulled pork served on a brioche bun topped with fontina cheese and southern slaw
  - $9.75

- **Colorado Buffalo Chicken**
  - Hot and spicy grilled chicken breast, dipped in wing sauce, and served on a Kaiser roll with Monterey jack, bleu cheese, and sweet pepper bruschetta topping
  - $9.95

### Cold Sandwich Entrees

*All sandwiches are priced per person and served with kettle potato chips and beverages.*

- **Veggie Avocado Hummus**
  - Avocado hummus served on hearty seed bread with roasted red peppers, cucumbers, lettuce, tomatoes, and red onions
  - $7.50

- **Fungo Rosso (vegan)**
  - Sliced balsamic-marinated portabella mushrooms with sundried tomato spread served on ciabatta bread with roasted red peppers, sunflower seeds, olives, lettuce, and tomatoes
  - $7.95

- **Ham Florentine**
  - Black forest ham and Muenster cheese served on Italian bread with baby spinach and Piccadilly relish
  - $7.95

- **Vane Roast Beef**
  - Thinly sliced roast beef with cheddar and provolone cheeses, served on whole wheat bread with mayonnaise, lettuce, tomatoes, red onions, and pickle slices
  - $8.95

- **Deli Roast Beef**
  - Thinly sliced roast beef topped with coleslaw and herbed pepper seasoned, served on pumpernickel rye and dill pickle spears
  - $9.50

- **Turkey Avocado**
  - Sliced turkey breast and turkey bacon served on whole-grain bread with avocado Greek yogurt, English cucumbers, marinated red onions, and romaine lettuce
  - $9.75

- **Italiano**
  - Smoked turkey, salami, and provolone cheese served on focaccia bread with basil pesto, tomatoes, and lettuce
  - $9.75

*Select a maximum of two sandwich entrées*

*Any additional entrées are subject to a surcharge*

Make any entrée salad or cold sandwich into a to-go boxed lunch for an additional $1
**Kids’ Meals**

*Served with fresh fruit and beverages*

- **Small Vegetable Tray**
  Raw carrots, celery, broccoli, and cucumbers served with ranch dip and peanut butter
  $3.95

- **Spaghetti and Meatballs**
  Served with garlic toast
  $5.95

- **Fried Chicken**
  Served with buttered corn, mashed potatoes, and a biscuit with honey
  $5.95

- **Pizza**
  Choice of pepperoni or cheese pizza served with garlic bread
  $5.95

- **Burger**
  Choice of hamburger or cheeseburger served with potato wedges
  $5.95

**Party Baskets**

*Each basket serves 30 people; one or more baskets may be ordered*

- **Fiesta**
  Chicken quesadillas, jalapeno poppers, beef flautas, and battered zucchini sticks, served with chips and a salsa bar with pico de gallo, cherry, and tomatillo salsas, sour cream, and guacamole
  $115

- **Backyard BBQ**
  Hamburger, cheeseburger, and veggie burger sliders, buffalo wings, jalapeno bratwurst baked in puff pastry, and baked potato skins, served with ketchup, mustard, bacon pieces, carrots, celery sticks, sour cream, ranch, and bleu cheese dips
  $130

- **Colorado Cowboy**
  Cowboy “caviar” of beans with tortilla chips, BBQ beef brisket sliders, chorizo sausage bites, battered corn nuggets, and onion rings, served with BBQ sauce and ranch dip
  $135

- **German Fare**
  Mini reubens, smoked German kielbasa sausage bites with peppers and onions, flat bread topped with sour cream and sautéed onions, and mini apple dumplings with caramel sauce, served with horseradish, German mustard, and thousand island dressing
  $135

- **Vegetable Garden (Vegetarian)**
  Fresh raw vegetable tray with hummus and ranch dip with pita chips, spinach and artichoke wonton cups, flatbread pizzas, and vegetable pancakes served with sour cream and fresh chives
  $135

- **Asian and Pacific Rim**
  Vietnamese-style lettuce wraps (cold), Japanese beef sauté skewers, cream cheese wontons, sushi platter with pickled ginger and wasabi (two pieces per person), and Filipino vegetable spring rolls, served with hot mustard, peanut, and sweet chili sauces
  $145
**Themed Buffets**

*For groups of 20 or more, priced per person*

*All buffets include beverages*

**Italian (Centetta) Buffet**

*Chicken Scaloppini*
Lightly breaded and sautéed chicken cutlets with capers served with a lemon butter sauce

*Linguini Con Aglio E Olio*
Pasta tossed with olive oil, fresh tomatoes, garlic, and shaved Parmesan cheese

*Oven-Roasted Italian Potatoes*
Baby red potatoes seasoned and oven-roasted with fresh herbs

*Antipasto Salad*
Romaine lettuce and a variety of antipasto vegetables with our house vinaigrette

*Chef’s Choice Seasonal Vegetable*

*Garlic Bread Sticks and Flatbread*

*Lemon Italian Cake*
$18.95

**Bayou Buffet**

*Blackened Catfish*
Spicy seasoned baked catfish fillets

*Bourbon Chicken*
Oven-baked chicken marinated in bourbon whiskey

*Hushpuppies, Fried Okra, and Onion Rings*
Traditional southern side dishes deep-fried until golden brown

*Red Beans and Rice*

*Southern Coleslaw*
Cabbage, bell peppers, sweet onions, and carrots tossed and dressed with oil and cider vinegar

**Front Range Buffet**

*BBQ Beef Brisket*
Slow-cooked brisket smothered with BBQ Sauce

*Honey-Dipped Fried Chicken*
Buttermilk-marinated chicken pieces battered and dipped in a spicy honey sauce

*Mashed Potatoes with the “Works”*
Fluffy mashed potatoes with cheddar cheese, bacon, green onions, and sour cream

*Cowboy Baked Beans*
Assortment of beans prepared in a creamy tomato broth

*Traditional Garden Salad with a Choice of Dressing*

*Chef’s Choice Seasonal Vegetable*

*Cornbread and Rolls with Homemade Honey Butter*

*Fruit Pies with Homemade Whipped Cream*

$19.95

**Red Potato Salad with Green Onion Dressing**
*Cubed red potatoes tossed in a tangy dressing*

*Cheddar Biscuits*
*Freshly baked cheesy biscuits brushed with garlic butter*

*Tartar Sauce*

*Peach Cobbler with Homemade Whipped Cream*

$18.95
Latin Buffet

Citrus Chicken
Chicken breasts marinated in lemon, lime, and orange juices, charbroiled, and served with an avocado-mango relish

Skirt Steak Carne Tacos
Build your own taco with flour tortillas, pico de gallo, cheese, shredded lettuce, and crema suprema

Revolutionary Burritos
Flour tortillas wrapped and filled with brown rice, black beans, plantains, sweet potatoes, and Cojito cheese

Cucumber Hominy Salad
Cucumbers, hominy, onions, and spices tossed in our house dressing, served on a bed of romaine lettuce

Cuban Black Beans and Rice

Flan
Traditional baked custard with caramel topping

Churros
Dusted with brown sugar and cinnamon and served with Cajeta sauce

Mediterranean Salad
Cucumbers, olives, grape and sundried tomatoes, tomato-basil feta cheese and red onion, on a bed of Mesclun greens, served with lemon parsley vinaigrette on the side

Spinach Rice (Spanakorizo)
White rice with sautéed spinach, parsley, dill, and lemon

Warm Pita Bread with Homemade Hummus

Assorted Greek Pastries
$24.95

Asian Buffet

Cashew Chicken
Marinated sliced chicken breast strips stir-fried with snow peas, water chestnuts, broccoli florets, and baby corn, tossed with cashews in oyster sauce

Orange Peel Beef
Marinated beef stir-fried with bell peppers in a light sweet sauce and garnished with oranges

Shrimp Stir Fry
Shrimp stir-fried with Bok Choy, snow peas, carrots, onions, and celery in a ginger soy sauce

Stir-Fried Fresh Vegetables
Broccoli, snow peas, zucchini, carrots, and mushrooms stir-fried with bamboo shoots and water chestnuts in a light garlic sauce

Vegetable Lo Mein
Cabbage, onions, celery, and carrots tossed with lo mein noodles in a sweet soy sauce

Egg Fried Rice
White rice and eggs stir-fried with carrots, peas, and green onions in sesame oil

Egg Rolls
Served with sweet and sour, hot mustard, and soy sauces for dipping

Almond Cookies
$24.95

Greek Buffet

Souvlaki Chicken
Chicken breast pieces marinated in lemon juice, oregano, olive oil, and garlic, charbroiled and served with Tzatziki sauce

Lamb Shish Kabobs
Lamb marinated in lemon and fresh rosemary, skewered with bell peppers, onions, mushrooms, and cherry tomatoes

Eggplant Moussaka
Sliced eggplant baked in layers, topped with béchamel sauce and Parmesan cheese

Chinese Buffet

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Served with sweet and sour, hot mustard, and soy sauces for dipping

Almond Cookies
$24.95
BBQ Buffets

Minimum of 20 guests, each priced per person

All buffets include beverages.

Burgers and Garden burgers
Served with assorted buns, sliced cheddar and Swiss cheeses, lettuce, tomato, onion, dill pickle slices, sliced fresh fruit, kettle potato chips, condiments, chef’s choice pasta salad, and freshly baked gourmet cookies
$11.95

BBQ Sandwich
Select either: Shredded short rib of beef or pulled pork. Served with BBQ sauce on the side, assorted buns, cheddar cheese, red onions, pickles, baked beans, mixed green salad with assorted dressings, sliced fresh fruit, and freshly baked gourmet cookies
$12.95

Mixed Grill
Marinated chicken breast and top sirloin steaks served with Chef’s choice vegetable, baked potato with butter, sour cream, and chives, rolls and butter, mixed green salad with assorted dressings, sliced fresh fruit, and freshly baked gourmet cookies
$20.95

If you would like items grilled on site, there is a $65 fee for the grill and an $18/hr. labor fee for personnel to staff the grill during the event (weather permitting).

Lighter Fare Buffets

Minimum of 20 guests, each priced per person

All buffets include beverages.

Soup and Homemade Salad
Choose one soup and either a traditional Caesar, traditional tossed greens, or spinach cranberry orange salad, served with a basket of kettle potato chips, and freshly baked gourmet cookies.

Soup Choices: Hearty vegetarian, broccoli and cheese, baked potato (with or without bacon), chicken tortilla, tomato basil bisque, chunky steak, or vegan bean pot.
$13.95

Deli Sandwich
Sliced roast beef, ham, and turkey, served with buns and breads, assorted sliced cheeses, sliced tomatoes and onions, lettuce, dill pickle slices, condiments, basket of kettle potato chips, and freshly baked gourmet cookies.

Choose two salads: Chef’s choice pasta, fresh fruit, Mediterranean, or red potato with green onion dressing
$14.95

Soup and Sandwich
Choose one soup. Served with sliced roast beef, ham, turkey, assorted buns and breads, assorted sliced cheeses, sliced tomatoes and onions, lettuce, dill pickle slices, condiments, basket of kettle potato chips, and freshly baked gourmet cookies.

Choose two salads: Chef’s choice pasta, fresh fruit, Mediterranean, or red potato with green onion dressing
$15.95

Additional soup choice add $1.95
Single Entree Buffets

Minimum of 20 guests, each priced per person

All buffets include beverages

Potato Bar
Baked Colorado-grown potatoes and sweet potatoes, served with butter, sour cream, scallions, shredded cheese, chili, bacon pieces, broccoli florets, sautéed mushrooms and onions, and freshly baked gourmet cookies
$8.50

Pizza
A variety of cheese, pepperoni, supreme, and vegetarian pizzas (two slices per person), served with Caesar or mixed green salads with assorted dressings and freshly baked gourmet cookies
$9.50

Taco Bar
Select either seasoned beef or chicken. Served with hard shells, refried or black beans, shredded lettuce, chopped tomatoes, cheese, sour cream, salsa, and freshly baked gourmet cookies
$9.50
Beef and chicken add $2

Pasta
Spaghetti with meat sauce and baked vegetarian penne primavera, served with Parmesan cheese, garlic bread sticks, mixed green salad with assorted dressings, and freshly baked gourmet cookies
$9.50
Add meatballs for an additional $1.50 per person

Sub Sandwich
Choose a club, Italian, turkey, or vegetarian six-foot sub sandwich (portioned for two slices per person). Served with mayonnaise, mustard, Italian dressing, basket of assorted chips, macaroni salad, and freshly baked gourmet cookies
$11.50

Trays and Platters

Serves 10 people

Assorted Sandwiches
Chef’s choice selection of homemade sandwiches, served with condiments
$25

Deli Cocktail Sandwiches
Assortment of sliced deli meats and cheeses, served on cocktail buns with condiments
$28.50

Fresh Vegetables
Seasonal vegetables for dipping served with a duo of Chef’s choice dips
$30

Seasonal Fresh Fruit
An assortment of sliced fresh fruit served with piña colada dip
$32.50

Assorted Meat and Cheese
Chef’s choice selection of sliced deli meats and cheeses, served with breads, crackers, and condiments
$35

Mediterranean
Garlic hummus, olive tapenade, sundried tomato relish, or avocado hummus (select two)
$45
Add Spanish Serrano ham, chorizos, and cheeses for an additional $15

Italian
Traditional antipasto marinated vegetables and stuffed peppers, served with crostinis and flatbreads.
$45
Add Italian meats and cheeses for an additional $15

Domestic and Imported Cheeses Assortment of sliced cheeses served with dried fruits, nuts, and jam
$50

Seasonal Fresh Fruit and Cheese
Sliced cheeses and sliced fresh seasonal and tropical fruit served with cream cheese fruit dip
$60
## Hot Appetizers à La Carte

*All priced per dozen*

### Beef

**Meatballs**  
All-beef meatballs served with a choice of Swedish, BBQ, or red wine demi-glace sauces  
**$12.50**

**Beef Sauté**  
Sirloin skewers with bell peppers and scallions glazed with an Asian sauce  
**$16.50**

**Tenderloin Bruschetta**  
Medallions of beef tenderloin atop a crostini with horseradish sauce and heirloom tomatoes, drizzled with balsamic glace  
**$17.95**

**Mini Beef Wellington**  
Seasoned beef tenderloin with a mushroom duxelle wrapped in puff pastry, served with a demi-glace  
**$18.95**

**Smoke and Fire Beef Kabobs**  
Skewered beef marinated in kiwi and citrus juices, served with a sour cream lime cilantro dipping sauce  
**$18.95**

**Fajita Sliders**  
Strips of beef with sautéed bell peppers and onions, served over slider buns with a side of guacamole  
**$18.95**

**Grilled Steak Quesadillas**  
Thin-sliced steak and pepper jack cheddar cheese blend melted between crispy flour tortillas, served with tropical salsa and sour cream  
**$19.95**

### Poultry

**Mini Chicken Quesadillas**  
Chicken and cheese blend melted between crispy flour tortillas, served with salsa and sour cream  
**$13.95**

**Breaded Coconut Chicken Strips**  
Chicken breast cut into strips, breaded with coconut flakes and panko, sautéed, and served with a Hawaiian dipping sauce  
**$14.95**

**Chicken Marsala Pot Pie**  
Chicken breast pieces and mushrooms seasoned and marinated in a marsala wine sauce and wrapped in a flaky puff pastry  
**$14.95**

**Cashew Chicken Spring Rolls**  
All white meat chicken, cashews, and julienned vegetables seasoned with a tangy BBQ sauce and served in a spring roll wrapper  
**$15.95**

**Chicken Cordon Bleu**  
Petit stuffed chicken, ham and cheese, served with hollandaise sauce  
**$15.95**

**Chicken Tikka Satay**  
Tender and juicy flavored Indian spiced chicken with aromatic nigella seeds, curry powder, and cumin on a skewer  
**$18.50**

**Jerk Chicken on a Sugar Cane Skewer**  
Tender spicy chicken skewered on a sugar cane and served with a tamarind chutney dipping sauce  
**$18.50**
<table>
<thead>
<tr>
<th><strong>Seafood</strong></th>
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| **Crab Rangoon**  
Crab and cream cheese-filled wontons with a dipping sauce  
$14.95 |
| **Crab Cakes**  
Traditional crab cakes served with lemon-dill aioli  
$18.95 |
| **Smoked Salmon and Crème Fraiche Tart**  
Short crust pastry tarts filled with flaked smoked salmon and baby spinach in a creamy sauce, garnished with fresh basil  
$18.95 |
| **Shrimp Spring Rolls**  
Served with a mandarin sauce for dipping  
$19.95 |
| **Coconut and Lobster Tempura**  
Served with a piña colada dipping sauce  
$24.95 |
| **Vegetarian** |
| **Baby Latkes**  
Potato pancakes garnished with fresh chives and served with sour cream and caramelized apple dip  
$12.95 |
| **Tomato-Basil Bread Pudding**  
Savory tomato bread pudding drizzled with balsamic glaze and basil cream  
$13.95 |
| **Artichoke and Sundried Tomato Wontons**  
Marinated artichoke hearts with sundried tomatoes and Parmesan cheese, seasoned, and wrapped in a wonton skin  
$14.50 |
| **Vegetable Egg Rolls**  
Served with sweet and sour sauce  
$14.95 |
| **Pear and Brie Filled Purses**  
Blend of wild mushrooms and double crème brie cheese with pears, baked in a filo cup  
$18.50 |
| **Raspberry Brie**  
Raspberry preserves and brie wrapped in puff pastry, baked until golden-brown, and garnished with sliced almonds  
$18.50 |
| **Specialty** |
| **Flatbread Pizza Slices**  
An assortment of Italian meats and vegetables baked on Tuscan-seasoned flatbreads, topped with mozzarella and fontina cheeses, and served with marinara and Parmesan cheese  
$15.95 |
| **Shrimp Creole**  
Seasoned Cajun-style shrimp with peppers and onions in a pan of butter and spices, served with toasted crostinis  
$18.50 |
| **Moroccan Lamb Burgers**  
Handmade lamb patties with dried currants and spices served on slider buns and topped with a mint yogurt sauce  
$18.95 |
| **Asian Short Rib Pot Pie**  
Tender short ribs braised with green onions and sweet Asian spices, served in a tart shell  
$18.95 |
| **Red Ale-Braised BBQ Pulled Pork Sandwiches**  
Sweet pulled pork smothered in BBQ Sauce and served on slider buns with pickles and sautéed onions  
$19.95 |
| **Crab Cake Sliders**  
Traditional crab cakes served on slider buns with a spicy lemon remoulade sauce  
$18.95 |
Baked Brie in Puff Pastry
Brie topped with lingonberry preserves, wrapped in puff pastry, and baked until golden-brown, served with crackers and fresh fruit
$18.50

Warm Spinach and Artichoke Dip
(Serves 30 people)
Chopped marinated artichoke hearts and spinach baked with garlic and Parmesan cheese into a creamy dip, served with traditional crostini
$72

<table>
<thead>
<tr>
<th>Cold Appetizers</th>
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<tbody>
<tr>
<td>A La Carte</td>
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All priced per dozen

Olive Tomato Squares
Sundried tomatoes and kalamata olives on toast squares brushed with basil pesto and topped with bleu cheese crumbles
$17

Berry Bruschetta
Strawberries and blackberries with mascarpone cheese and fresh mint on toasted fruit bread
$17.50

Sweet and Savory Tartlets
(Minimum of six dozen per order)
Shrimp cocktail with shrimp, cocktail sauce, and a slice of lemon. Mediterranean with red grapes, feta cheese, and fresh thyme. Thinly sliced roast beef, asparagus spears, and horseradish sauce. Insalata caprese with tomatoes, fresh basil leaves, and olive oil
$20.95

Wonton Cups with Asian Slaw
Crispy wonton cups filled with an assortment of crunchy Asian vegetables tossed in a ginger soy garlic sauce and drizzled with sesame dressing
$18.75
Add seared tuna for an additional $3.20

Bruschetta Trio
(Minimum of six dozen per order)
Ribbons of roast beef with horseradish and sour cream, garnished with fresh chives
Sundried tomato pesto with goat cheese
Spicy mango and pepper relish with pineapple cream cheese
$18.75

Elegant Ham and Cheese Finger Sandwiches Dainty prosciutto-wrapped sandwiches spread with Dijon mustard and apple butter, topped with gouda cheese, sliced green apples, and caramelized onions
$19.75

Cold Vietnamese Spring Rolls
Marinated cucumbers, carrots, mushrooms, cabbage, and rice noodles wrapped in rice paper and served with garlic-soy and peanut sauce
$20.95

Mediterranean Turkey Rounds
Sliced turkey atop black Russian bread with boursin cheese, fresh figs, and peaches, drizzled with honey
$22.95

Cowboy Caviar Trough
Serves up to 25 people
Southwestern dip with black beans, corn, tomatoes, avocado, cojito cheese, and diced hardboiled eggs tossed with a red wine vinegar and lime juice dressing, served with tortilla chips
$48
Student Favorites

*Priced per dozen*

**Fried Mozzarella Sticks**
Served with pizza sauce for dipping
$6.95

**Pizza Squares**
Topped with an assortment of Chef’s choice of Italian meats, cheeses, and vegetables
$7.95

**Chicken Wings**
Served with your choice of sauce: BBQ, buffalo, spicy Asian, or mango habanero
$11.95

**Cheddar Jalapeño Poppers**
Served with salsa and sour cream
$12.95

**Baked Potato Skins**
Filled with diced tomatoes, bacon bits, and green onions, topped with melted cheese and served with sour cream on the side
$13.95

**Chicken Tenders**
Served with ranch and BBQ dipping sauces
$14.95

Pastries and Desserts

**Gourmet Mini Pastries**

*Minimum of six dozen, all priced per dozen*

**Assorted Petit Fors**
$16.50

**Assorted Mini Cheesecakes**
$17.50

**Chocolate-Covered Strawberries**
$17.95

**Assorted Truffles**
$18.95

**Mini Chocolate Cups with Assorted Mousse Filling**
$18.95

**Assorted Mini French and Greek Pastries**
$19.95

**Mini French Pastries**
$21.95
Dessert Selections

All priced per person

Cakes

Old Fashioned Chocolate Layer Cake $2.95
German Chocolate Layer Cake $2.95
Carrot Cake with Cream Cheese Frosting $2.95

We also carry other Specialty Layer Cakes depending on availability at market price

Fresh Assorted Pies

Apple, Pumpkin, Cherry, or Strawberry Rhubarb $2.25

Specialty Pies

Pecan, Dutch Apple, Fruits of the Forest, Peach, or Blueberry $3

Cream Pies

Chocolate, Banana, Coconut, or Lemon Meringue $3.50

Cheesecakes

New York-Style or White Chocolate Raspberry $3.95

Specialty Individual Desserts

Choose up to two

All priced per person

French-Style Tarts with Fruits, Forest Berry, Key Lime, or Apple $4.95
Chocolate Lava or Tiramisu Mousse Cakes $4.95
Assorted Mousse and Mousse Duos: Chocolate, Crème Caramel, Raspberry/Lemon, or Cappuccino/Chocolate $4.95
Crème Brulee (Maximum of 70 servings) $5.95

Decorated Sheet Cakes

Flavors: Vanilla, marble, chocolate, or carrot

Quarter sheet cake (serves 20) $34.50
Half sheet cake (serves 40) $58
Full sheet cake (serves 80) $83

Frostings
White buttercream, buttercream, or chocolate

Additional Charge For:

Fillings
Sweet cream cheese, vanilla custard, chocolate, cherry, apple, raspberry, lemon, blueberry, pineapple, or strawberry

Edible photo images (One week’s notice)