

*ASU Catering works with a variety of Arizona growers in an effort to support our local economy and bring food fresh from the farm to your fork. We are proud to work with the following growers and producers.*

**ASU Campus Harvest**

(Tempe, AZ)

**Queen Creek Olive Mill**

(Queen Creek, AZ)

**Sunizona Family Farms**

(Wilcox, AZ)

**Abby Lee Farms**

(Geronimo, AZ)

**Greer Farms**

(Cashion, AZ)

**Hickman Farms**

(Buckeye, AZ)

**Singh Farms**

(Scottsdale, AZ)

**Golo Family Farms**

(Wadell, AZ)

**Blue Sky Farms**

(Goodyear, AZ)

**Sun Orchard**

(Tempe, AZ)

**Patagonia Orchards**

(Rio Rico, AZ)

**Red Bird Farms**

(Phoenix, AZ)

**Duncan Family Farms**

(Goodyear, AZ)



# ASU CATERING

*Decidedly Green*

*Seasonal Spring Menu*






## Our Commitment to the Environment

We are committed to making environmentally and socially responsible decisions in all aspects of our special event and catering services. We are pleased to offer a seasonal menu and continually strive to source locally, reduce waste, and minimize our impact on the earth, while upholding quality food and service. Our Executive Chef would be glad to meet with you to customize a sustainable menu that fits your event.

## Menu Icons

- **Vegetarian:** Contains no meat, poultry, or seafood, but may contain other animal derived products such as eggs and dairy
- **Vegan:** Contains no animal derived products such as meat, poultry, seafood, dairy, eggs or honey
- **Gluten Free:** Contains foods free of wheat, rye, or barley
-  **Rosie's Bakery:** Homemade items made fresh daily by Pastry Chef Rosie and our in-house bakery

## Contact Information

<b>TEMPE CAMPUS</b> 480.965.6508 ASUCatering@gmail.com	<b>DOWNTOWN PHOENIX CAMPUS</b> 480.496.6707 ASUCateringDowntown@gmail.com	<b>WEST CAMPUS</b> 602.543.3662 ASUCateringWest@gmail.com	<b>POLYTECHNIC CAMPUS</b> 480.727.1440 ASUCateringPolytechnic@gmail.com
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## Breakfast

All breakfast options are served with **cage-free eggs**, option of egg whites or tofu scramble, **local** orange juice, and **Fair Trade** and **Rainforest Alliance** certified coffee and hot tea.

### MORNING GLORY HOT BREAKFAST \$11.99 per person

Customize your own breakfast from the options below:

EGG SELECTIONS (CHOOSE 2):

**Local cage free** scrambled eggs 🌱🍳

**Local cage free** eggs scrambled with cheese 🌱🍳

Tofu scramble with roasted **local** tomato and vegetable nappage 🌱🍳

**Rosie's Bakery** cranberry cinnamon loaf and **Campus Harvest** orange French Toast 🌱🍳

Breakfast quesadilla with **local cage free** eggs, **seasonal** vegetables, and **local** cheese 🌱🍳

Breakfast burrito with **local cage free** egg, **local vegetables**, potato, cheese or apple sausage, and pico de gallo (🌱 no sausage upon request)

STARCH SELECTIONS (CHOOSE 1):

Sweet butter roasted **heirloom** fingerling potato hash 🌱🍳

**Local** sweet potato hash with **natural** bacon 🍳 (🌊 no bacon upon request)

PROTEIN SELECTIONS (CHOOSE 1):

Quinoa tepary bean breakfast patty 🌱🍳

**Organic** vegan breakfast patty 🌱

Chicken apple sausage

**Natural** bacon 🍳

BREAD SELECTION (CHOOSE 1):

Buttermilk biscuit with **local** honey and jam 🌱

English muffins 🌱

**Rosie's Bakery** fruit and nut bread 🌱🍳

### RISE & SHINE CONTINENTAL BREAKFAST

\$9.99 per person

**Seasonal** sliced fruit 🌊🍳

**Rosie's Bakery** homemade pastries and muffins 🌱🍳

**Organic** yogurt 🌱🍳

**Rosie's Bakery** homemade granola 🌱🍳

### A la Carte

**Seasonal** fruit and **organic** yogurt bar 🌱🍳

\$2.99 per person

**Organic** yogurt 🌱🍳

\$1.89 per person

**Seasonal Arizona-grown** whole fruits 🌊🍳

\$1.89 per person

Assorted berries 🌊🍳

\$1.79 per person

Sliced strawberries 🌊🍳

\$1.39 per person

**Rosie's Bakery** homemade granola with hot rolled oats and raw brown sugar 🌱🍳

\$1.79 per person





## Farmer's Buffet

Includes: Artisan rolls, **local** olive oil, fruit infused ice water, **organic** iced tea (black or green). Customize your own Farmer's Buffet from the options below:

### SALAD SELECTIONS:(CHOOSE 1)

Avocado, papaya, and romaine salad with champagne vinaigrette 🍌🍌

Maroon & Gold **local** beets layered with herbed goat cheese on a bed of **organic** arugula, with basil vinaigrette 🍌🍌

Mixed green salad of **local** tomato and cucumber, **local cage free** hard boiled egg, green pepper, carrot and balsamic vinaigrette 🍌🍌

Grilled heart of romaine on a bed of **organic** greens with **Chef David's** homemade Caesar dressing

Romaine, avocado, tomato, and jicama salad with black bean salsa, cilantro lime caesar dressing, jack cheese, and blue corn tortilla strips

### ENTRÉE SELECTIONS:(CHOOSE 1)

Additional vegan/vegetarian option: **\$3.99** per person

Additional protein option: **\$9.99** per person

### VEGAN/VEGETARIAN \$10.99

Moroccan vegetable stew with couscous pilaf 🍌

Stir-fry tofu in **Campus Harvest** orange ginger sauce, garlic, broccoli, cabbage, peppers and rice 🍌🍌

West African stuffed potato - sweet potato stuffed with beans, rice and roasted **seasonal** vegetables, and pepper jack cheese 🍌🍌 (🍌 no cheese upon request)

Chipotle, **local** spinach, black bean quesadilla with Spanish rice and **local** winter squash sauté 🍌

### SEAFOOD \$19.99

Achiote **sustainably harvested** shrimp skewers with cumin couscous pilaf and ruby chard sauté

**Sustainably harvested** grilled tuna steak with chile cilantros green beans, mushrooms and roasted **heirloom** fingerling potatoes 🍌

### POULTRY \$16.99

**Natural** chicken breast roulade stuffed with roasted tomato, **organic** baby spinach and **local** squash, served with roasted zucchini, **local** chayote saute, and nine bean cassoulet

**Natural** chicken breast with **Campus Harvest** chipotle orange glaze, served with **local** winter squash and red peppers, sliced roasted sweet potato and pancetta

**Natural** chicken breast stuffed with blue cheese and **local organic** spinach with rosemary jus, served with roasted **heirloom** fingerling potatoes tossed with **natural** bacon, brussel sprouts and sweet red pepper sauté

### BEEF \$17.99

Chimichurri marinated southwest flank steak served with roasted potato wedges and **local** winter vegetable ratatouille 🍌

Salt crusted prime loin of beef with jus lie, and assorted **local** greens, **local** winter squash, and **local** basil pesto infused Yukon gold mashed 🍌

### DESSERTS: (CHOOSE 1)

**Local** sweet potato cheesecake 🍌

**Local** honey and nut baklava

**Local** sweet potato Beignets with warm chocolate sauce 🍌

Chocolate truffle trinity with raspberries 🍌🍌

**Campus Harvest** orange basil panna cotta 🍌🍌

Chocolate hazelnut mousse parfait 🍌

**Rosie's Bakery** vegan carrot cake 🍌 

## Signature Sandwich

### **BUFFET \$13.99**

Includes: 2 side salads, choice of 3 sandwiches, 1 dessert, **organic** iced tea and infused ice water.

Gluten Free bread and wrap options available upon request:  
Rice Starch, Rice Tapioca; Pretzel Bread, Lettuce Wrap

### **REUSABLE BOXED LUNCH \$11.99**

Includes: Whole **seasonal** fruit, 1 side salad, choice of 3 sandwiches, 1 dessert and 1 bottled **organic** tea

Reduce waste at your next event with our reusable to-go containers. Containers are included in the cost of lunch and will be delivered and picked up from a designated location. \$4.00 charge for each container not returned.

## Side Salad Selections:

Orzo salad with **local organic** spinach, feta cheese, and sun-dried tomatoes 🍌

Barley pilaf salad with **local** butternut squash 🍌🍌

Quinoa salad with **local** basil and pistachios, figs, and **natural** bacon 🍌

Couscous cranberry and **local** apple salad 🍌

Penne salad with **local** tomato, cucumber, red and green bell pepper, spinach, olive, feta, and red wine vinaigrette 🍌

Chilled oriental **local** green bean and red pepper salad 🍌🍌

Quinoa mango salad with **local** spinach and mesclun, **organic** yogurt, and **local** honey 🍌🍌

Soba noodle, tofu and ginger salad with **local** cucumber, radish red pepper and green onion 🍌

## Sandwich Selections (max 3):

### **VEGAN/VEGETARIAN**

Tofu asian slaw wrap with **Campus Harvest** orange, mint and lettuce 🍌

Hummus and **local** vegetable wrap 🍌

Curried eggplant lavash with **local** spinach, roasted sweet potato and **Campus Harvest** orange 🍌

Roasted **local** asparagus, red pepper, **local** arugula and tomato with cheese and lemonquat aioli on whole grain ciabatta 🍌

The Caprese: Fresh mozzarella, **local** tomatoes, **local** basil, balsamic vinaigrette served on whole grain ciabatta 🍌

### **POULTRY**

Citrus Turkey Sandwich: Turkey, **Campus Harvest** orange, **local** thyme, and chipotle aioli, served on ciabatta

Turkey **Natural** Bacon Avocado Sandwich: Turkey, **natural** bacon, avocado, blue cheese aioli, served on ciabatta

The Decidedly Green Club: **Natural** Chicken breast with **natural** bacon, **local** tomatoes and lettuce, served on nine grain bread.

Chicken Carmelized Onion Sandwich: **Natural** chicken breast, **organic** arugula, and carmelized onion with green onion aioli served on whole grain ciabatta bread

Southwest Chicken Sandwich: **Natural** chicken breast, pico de gallo, guacamole, and pepperjack cheese on whole grain ciabatta bread

### **BEEF:**

Roast Beef Ciabatta: Roast beef, **local** watercress, **local** tomato, blue cheese, and roasted garlic aioli


### **SEAFOOD:**

Andalusia Baguette: artichokes, **sustainably harvested** tuna, **local** tomato and roasted gazpacho spread

## Desserts:


**Local** seasonal fruit salad 🍌🍌

Whole **seasonal** fruit 🍌🍌

**Rosie's Bakery** vegan brownies 🍌 

**Rosie's Bakery Local** lemon bars 🍌 

**Rosie's Bakery** quinoa cookie cluster with dried fruit 🍌🍌 

**Rosie's Bakery** vegan Snickerdoodle 🍌 



## Hors d'Oeuvres

- The following hors d'Oeuvres are priced per 25 pieces
- 100% of our seafood is caught or farmed sustainably, according to the **Monterey Bay Sustainable Seafood Watch**

### COLD HORS D'OEUVRES

Pan-seared, sesame crusted tuna on parmesan crisp with **heirloom** tomato, **local** micro greens, and wasabi crème 🍷 \$99.99

Grilled flatbread with artichokes, **local** olives, and balsamic pesto 🍷 \$39.99

Smoky shrimp cocktail with **natural** bacon 🍷 \$59.99

Wheat grass shooter 🍷🍷 \$73.99

**Local** yellow tomato gazpacho shooter 🍷🍷 \$77.99

Sushi with **sustainably harvested seafood** 🍷 \$59.99

Antipasto skewer of **local** roasted tomato, mozzarella, **local** olives, and marinated artichoke 🍷 \$85.99

Guacamole verde stuffed **heirloom** baby tomato con Queso Fresco 🍷 \$77.99



## Hors d'Oeuvres (continued)

### HOT HORS D'OEUVRES

**Organic** arugula, **local** baby spinach and goat cheese stuffed Cremini mushrooms 🍷 \$48.99

**Local** fig and pecan with brie phyllo pouch 🍷 \$58.99

**Local** baby spinach, black bean, portobello mushroom, and roasted poblano quesadilla 🍷 \$68.99

Parmesan **local** fennel fritters with **local** Lemonquat dip 🍷 \$29.99

**Natural** chicken skewer with **local** apricot chipotle glaze, **local** pistachio, sun dried tomato and phyllo \$85.99

Sirloin steak bruschetta with pepper slaw and jack cheese \$88.89

Brie, **local** apricot and pecan quesadilla with chipotle crème 🍷 \$95.99

## Beverages

### SERVES 12 GUESTS PER GALLON

**Local** orange juice \$16.99 per gallon

**Fair Trade and Rainforest Alliance** certified coffee and hot tea \$19.99 per gallon

Iced **organic** tea (black or green) \$15.99 per gallon

**Campus Harvest** sangria iced tea \$15.99 per gallon

Prickly pear iced tea \$16.99 per gallon

Organic **Honest Tea** \$2.49 per bottle

**Organic** yogurt orange smoothie in an orange cup with mint garnish \$1.99 per person

Devilade \$10.99 per gallon

Soy milk \$0.99 per person

2% milk \$0.99 per person



## Platters & Trays

**Small serves up to 20 guests**  
**Medium serves up to 35 guests**  
**Large serves up to 50 guests**

**HUMMUS ENDIVE BAR:** Red and green endive leaves, grilled **local** vegetable kabobs with **organic** yogurt dipping sauce, roasted red pepper hummus, roasted garlic basil hummus, and toasted cumin hummus 🌱🔥

Hummus Endive Bar serves up to 10 guests **\$21.99**

**VEGETARIAN PLATTER:** Goat cheese, roasted tomato bruschetta, spicy roasted gold and red beets with roasted garlic aioli and spinach chipotle Portobello quesadilla 🌱

Small **\$49.99**  
Medium **\$86.99**  
Large **\$124.99**

**VEGAN PLATTER:** Super protein hummus, grilled tofu with peanut dipping sauce, garlic chili edamame, vegan ceviche shooters, and vegetable chips 🌱

Small **\$49.99**  
Medium **\$86.99**  
Large **\$124.99**

**MEDITERRANEAN TRAY:** Feta cheese, rolled prosciutto, **local** olives, **local** roasted sweet red peppers, baba ghanoush, with pita chips, and marinated grilled **local** asparagus 🌱

Small **\$56.99**  
Medium **\$98.99**  
Large **\$124.99**

**ARTISAN CHEESE BOARD:** Brie, boursin, white sharp cheddar, smoked gouda, dilled havarti, grapes, dijon mustard, baguettes and crackers 🌱

Small **\$49.99**  
Medium **\$99.99**  
Large **\$112.99**

**SEASONAL FRUIT & NUT PLATTER:** Dried and fresh sliced fruits and **local** nuts, varieties dependent on seasonal availability 🌱🔥

Small **\$42.99**  
Medium **\$85.99**  
Large **\$104.99**

**LOCAL GELATO BAR:** **Seasonal** flavors of Berto's Gelato such as Vanilla Bean, Prickly Pear, and Blood Orange dependent on availability; fresh whipped cream, quinoa cookie crumbles, chocolate sauce, chopped pistachios, sliced strawberries 🌱

Gelato Bar serves up to 25 guests **\$79.99**

## Policies

- Advanced Notice: To ensure the availability of your seasonal ingredients, we recommend that you place your order at least seven days prior to your event. If local or organic ingredients are not available, our culinary team will work with you and recommend other sustainable options
- Minimum Order: The minimum order is 10 guests per buffet order
- China: To reduce waste at your next event, discuss china options with our sales coordinators
- Please refer to our policy guide online at [www.asucatering.com](http://www.asucatering.com)
- Prices effective until **08/01/2012**

## Sustainable Catering

We look forward to hosting your next green event. Through these menu offerings, our goal is to support a more sustainable food system - one that benefits our health, our communities and our environment.

## Green Glossary

### LOCAL FOOD



Whenever possible, we source produce from within a 250 mile radius in an effort to support local communities and bring food from farms to your fork. Because we have developed seasonal menus, some items may be subject to local availability. If an ingredient is out of season, we will make every effort to substitute the items with another sustainable option.



### USDA CERTIFIED ORGANIC

USDA organic items indicate that food was grown without the use of most synthetic fertilizers and pesticides. Organic items are free of genetic modification and irradiation.



### FAIRLY TRADED

Third-party certifications such as Fair Trade and Rainforest Alliance guarantee that economic, social and environmental criteria were met in the production and trade of the agricultural product.

## Sustainable Practices

We are committed to sustainable practices throughout our catering services

- Baked items made from scratch daily by **Rosie** and our in-house bakery
- Commingled recycling
- Plates, cups and cutlery made from recycled and rapidly renewable content
- 100% fryer oil recycling
- Educational signage for recycling and local grower profiles
- Unbleached, 100% recycled-content napkins
- Bulk dispensers to reduce packaging
- Reduce waste through reusable containers and china options
- Dedicated Green Captain leads sustainable catering practices in our kitchens
- Our Green Captain team can help out at your next event, ask for more details