ASU Catering Services
BREAKFAST COLLECTIONS
All prices are per person and available for 12 guests or more

BASIC BEGINNINGS  $7.99
Assorted Danish, Organic Serena Starbucks Coffee, Decaf and Hot Tea

MINI CONTINENTAL  $10.79
Includes Miniature Muffins, Danish, Croissants and Bagels served with Butter, Fruit Preserves, Cream Cheese, Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Organic Serena Starbucks Coffee, Decaf and Hot Tea

HEALTHY CHOICE BREAKFAST  $8.99
Whether in combination with one of our other Breakfast Packages or alone, it’s a healthy way to start your day. Includes Individual Cereal Cups, Milk, Ripe Bananas and Assorted Individual Yogurt Cups, Organic Serena Starbucks Coffee, Decaf and Hot Tea

À la Carte Breakfast

Assorted Bagels with Butter, Cream Cheese and Preserves  $21.99 per dozen
Basket of Miniature Muffins, Danish and Scones  $21.99 per dozen
Fresh Seasonal Sliced Fruit  $3.49 per person
Energy Bars  $2.29 per person
Granola Bars  $1.79 per person
HOT BREAKFAST
All prices are per person and available for 12 guests or more

ULTIMATE BREAKFAST $16.99
Danish, Scrambled Eggs and a Cheddar Vegetable Strata, Crisp Bacon, Breakfast Sausage, Pancakes, Fresh Seasonal Sliced Fruit, Breakfast Potatoes, Assorted Juices, Organic Serena Starbucks Coffee, Decaf and Hot Tea

AMERICAN BREAKFAST $11.49
Scrambled Eggs, Breakfast Potatoes, Crisp Bacon, Breakfast Sausage and Danish with Condiments, Organic Serena Starbucks Coffee, Decaf and Hot Tea

SUNRISE SANDWICH BUFFET $12.49
Select two of the following Breakfast Sandwiches: Sausage, Egg and Cheese on Biscuit; Egg and Cheese on an English Muffin, and Bacon, Egg and Cheese on a Bagel. Served with Fresh Seasonal Sliced Fruit, Breakfast Potatoes, and choice of Two Pastries with Condiments, Organic Serena Starbucks Coffee, Decaf and Hot Tea

HAND WRAPPED BREAKFAST BURRITOS $4.99
Choose from Meat Lovers, Pico, or Florentine

YOGURT PARFAIT BAR $6.99
Choose from two Low-fat Yogurts, Granola, three Seasonal Fruits, and two Toppings served with Banana Bread Croutons to build your ideal Parfait

HOME-STYLE BISCUITS AND GRAVY $3.49
Egg Whites available on request - nominal fee may apply
CLASSIC COLLECTIONS

DELI EXPRESS $10.99
Sliced Oven-roasted Turkey, Sliced Roast Beef, Deli Ham; Swiss, American and Provolone Cheeses; Leaf Lettuce, Sliced Tomatoes and Pickles; Assorted Baked Breads and Rolls, 2 Side Salads, and Cookies
With Choice of Two Salads, Ice Water and Iced Tea

CLASSIC SELECTIONS $15.99
Please choose three (3) of the following
Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread
Southwestern Turkey with Fajita Vegetables on Ciabatta Bread
Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread
Deli Sliced Ham with Honey Mustard Dressing on Ciabatta Bread
Mediterranean Focaccia, roasted Red Pepper
Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Salads

CLASSIC BOX LUNCH $8.99
Your choice of Smoked Turkey with Havarti, Ham and Swiss, Roast Beef and Provolone or Roasted Vegetables - served with Potato Chips, Whole Fruit, and a Cookie

PLATED LUNCHES
All prices are per person and available for 12 guests or more

GRILLED CHICKEN CHEF SALAD $13.99
Grilled Chicken, Ham, Swiss, Cheddar over Mixed Greens with seasonal Fresh Vegetables

BRASSERIE CHICKEN SALAD $13.99
Pear, Walnut, Blue Cheese and Grilled Chicken over Spring Mix with a Cider Vinaigrette

THAI ISLAND BEEF SALAD $13.99
Grilled Flank Steak over Romaine with Peanuts, Cucumber and Rice Noodles in a Thai Lime Vinaigrette

BRUSCHETTA CHICKEN BAGUETTE $13.99
Grilled Chicken Breast Topped with Tomato Bruschetta, Asiago Cheese, Romaine Lettuce and Creamy Caesar Dressing on Toasted Baguette

PREMIUM BOX LUNCH
Vegetable & Boursin Sandwich with Apricot Couscous $12.99
Asian Chicken Wrap with Peanut-Lime Noodles $12.99
Turkey Fajita Ciabatta with Black Bean Salad $12.99
Grilled Chicken Salad with a Fresh Roll $12.99
Marinated Tofu Salad with a Fresh Roll $12.99
Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert
THE EXECUTIVE LUNCHEON  $15.99
Please choose three (3) of the following

Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta
Ham and Brie, with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread
Granny Smith Apples and Brie with Fresh Baby Spinach on a French Baguette
Sliced Portobello Mushrooms with Arugula and Sun-dried Tomato Olive Pesto Spread on a French Baguette
Grilled Vegetable Wrap
Spicy Grilled Vegetable Wrap Bruschetta and Black Olives

With Choice of Two Salads, Cookies, Potato Chips, Condiments, Ice Water and Iced Tea

SALAD SELECTIONS
(Included with Deli Express, Classic Selections, and Executive Luncheon Sandwich Buffets)

Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives
Cilantro Peanut Noodle Salad in a Pesto Cilantro Sauce combined with Radishes, Scallions and Chopped Peanuts
Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions
Pepper Slaw with Red, Green and Yellow Peppers tossed in Jalapeño Chile-Lime Cream
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapeños, Fresh Cilantro and Fresh Garlic
Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in spicy Caribbean Jerk Seasoning
Sweet Chile Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet and Spicy Chili Sauce
Red Skinned Potato Salad
Traditional Garden Salad
Classic Caesar Salad
BUFFETS

Harvest Bounty $16.99
Traditional Mixed Green Salad, Buttermilk Mashed Potatoes, Sautéed Dill Green Beans, Herb Roasted Turkey, Baked Ham, Honey Biscuits and Apple Pie

Traditional American $14.99
Baby Spinach Salad, Roasted New Potatoes, Fresh Herbed Vegetables, Grilled Lemon Rosemary Chicken and Whole Wheat Rolls with Peach Cobbler

Tasty Tex Mex $16.99
Chips and Fresh Salsa, Tortillas, Pico De Gallo, Mexican Rice, Refried Beans, Beef or Chicken Fajitas, and Cinnamon Crisps

Latin Flavors $16.79
Mexican Chopped Salad, Cumin Black Beans, Cilantro Lime Rice, Grilled Flatbread, Chipotle Orange Roasted Chicken, Carne Asada con Papas Rancheros, and Sopaipillas

Simply Italian $15.99
Caesar Salad, Broccoli with Lemon Zest, Fresh Garlic Bread, choice of Chicken Parmesan or Sausage and Peppers, Rotini Marinara, and Biscotti

The Sicilian $16.99
Romaine Salad with Parmesan Peppercorn Dressing and Homemade Seasoned Croutons, Roasted Broccoli, Confetti Rice, Grilled Garlic Ciabatta, Chicken Marsala, Rigatoni and Meatballs, and Chocolate Dipped Biscotti

Don't see what you'd like?
Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at (480) 965-6508 to arrange a personal consultation.
BUFFETS

Served with Assorted Rolls and Butter, Ice Water and Iced Tea
(12 Person Minimum)

THE TUSCAN $18.99
Mixed Greens, Rotini Marinara, Green Beans Gremolata, Focaccia Sticks, Potato Crusted Salmon with Ratatouille, Parmesan Crusted Chicken, and Cannoli

LAZY SUMMER BBQ $15.99
Baked Beans, Coleslaw, Macaroni and Cheese, Cornbread Fiesta Muffins, Lazy Country Chicken, Sliced Brisket, Assorted Cookies and Dessert Bars

EASTERN INFLUENCES $18.99
Coriander Peanut Ramen Noodles, Szechuan Green Beans, Teriyaki Salmon on Sweet Chile Cucumber, Orange Glazed Chicken with Sesame Spinach, and Assorted Dessert Bars

CALIFORNIA BAJA $15.99
Fried Fish, Pulled Chicken or Tofu Steaks with Mini Flour Tortillas, served with Mango Salsa, Cole Slaw, Crispy Onions, Avocado Spread, Cilantro Lime Rice, Black Beans and Chocolate Mousse Tartlets.

BISTRO BURGER BAR $16.99
Angus Beef Burger, Vegan Organic Burger, served with Pesto Pasta Salad, Avocado Spread, Bacon, Sauteed Mushrooms, Grilled Pineapple, Red Onion, Tomato Leaf Lettuce, Swiss, Cheddar, Pepper Jack Cheeses, Kettle Chips & Chocolate Swirl Brownies
BUFFETS

Build Your Own Buffet: Select two salads, one entrée, two sides, and one dessert

BUFFET STARTERS
Seasonal Garden Salad with Balsamic Vinaigrette
Classic Caesar Salad
Baby Spinach Salad with Bacon, Hard Boiled Eggs and Gorgonzola Vinaigrette
Antipasto Platter with Crostini
Roasted Vegetable Platter with Chimichurri Mayo
Seasonal Fresh Fruit Salad

BUFFET ENTREES
Chicken Cacciatore with Fresh Herbs and Vegetables $16.99
Stuffed Chicken Breast with Goat Cheese and Sun-dried Tomatoes $16.99
Roasted Turkey with Cranberry Relish $16.99
Chipotle Roasted Pork Loin $18.99
Farfalle with Sun-dried Tomatoes and Sautéed Broccoli $15.99
Eggplant, Couscous and Roasted Red Pepper Lasagna $15.99
Beef Tenderloin with Fresh Herbs and Chef’s Sauce $21.99

BUFFET SIDES
Sweet Herbed Corn Pudding
Italian Seasoned Green Beans
Goat Cheese and Roasted Garlic Mashed Potatoes
Pan Roasted Vegetables with Herb Vinaigrette
Toasted Cranberry Apple Couscous
Marinated Roasted Red Potatoes
Brussel Sprouts with Almond Butter

BUFFET FINISHES
Dutch Apple Pie
Bread Pudding with Caramel Apple Sauce
New-York Style Cheesecake
Warm Peach Cobbler
Mini Brownie and Cappuccino Mousse Parfaits
Spiced Carrot Cake
PLATED MEAL COLLECTIONS
(12 person minimum)
Includes Salad, Entrée, Dessert, Fresh Rolls, Butter, Water and Iced Tea

PLATED STARTERS
Traditional Garden Salad with Choice of Dressing
Classic Caesar Salad with Traditional Caesar Dressing
Field Greens with Strawberries, Pecans & Raspberry Vinaigrette
Fresh Spinach, Cranberry, Apple, Almond & Apple Cider Vinaigrette
Romaine, Artichokes, Olives, Red Pepper & Red Wine Vinaigrette

PLATED ENTREES
Red Pepper Tapenade Chicken with Green Beans and Fingerling Potato Hash  $18.99
Japanese Tea Shrimp with Jasmine Rice and Frizzled Leeks  $20.99
Braised Short Ribs with Poblano Polenta Cake and Sautéed Spinach  $24.99
Chicken, Chorizo and Charred Tomato Cavatappi with Mushrooms  $20.99
Red Curry Thai Vegetables with Tofu  $18.99
Spiced Brisket with Black Bean Rice & Salsa Verde  $20.99
Pork Tenderloin with Mojito Slaw & Green Beans  $21.99

PLATED FINISHES
Fresh Berry Cream Puffs with Vanilla Sauce
Banana Cream Napoleon
Campus Harvest Orange Panna Cotta
Campus Harvest Date Reduction Cheesecake
Almond Praline, White Chocolate Mousse & Berries
**RECEPTIONS**

*All prices are per person and available for 12 guests or more*

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### COLD HORS D’ŒUVRES

- Southwestern Chicken in Phyllo Crisp  **$22.99 per dozen**
- Wild Mushroom and Goat Cheese Crostini  **$24.99 per dozen**
- Smoked Salmon and Nori Stack with Wasabi Cream  **$27.99 per dozen**
- Roasted Vegetables and Curried Hummus on Pita Crisp  **$19.99 per dozen**
- Buffalo Mozzarella and Prosciutto Skewers  **$27.99 per dozen**
- Vietnamese Summer Rolls  **$19.99 per dozen**
- Sesame Crusted Ahi Tuna  **$32.99 per dozen**
- Spinach Dip with Pita Chips  **$17.99 per dozen**
- Kung Pow Chicken Wraps  **$22.99 per dozen**

### HOT HORS D’ŒUVRES

- Goat Cheese and Spinach Stuffed Cremini Mushrooms  **$27.99 per dozen**
- Thai Chicken Satay with Peanut Sauce  **$24.99 per dozen**
- Vegetarian Spring Rolls with Ginger-Soy Dipping Sauce  **$22.99 per dozen**
- Maryland Crab Cakes with Cajun Rémoulade  **$32.99 per dozen**
- Crispy Pork Pot Stickers  **$22.99 per dozen**
- Falafel Dippers with Roasted Red Pepper Aioli  **$22.99 per dozen**
- Mini Quesadillas  **$17.99 per dozen**
- Barbecue Meatballs  **$22.99 per dozen**
- Crispy Buffalo Wings  **$24.99 per dozen**

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### ADDITIONS

- **Classic Cheese Tray** Served with Swiss, Cheddar and Pepper Jack Cheeses, Pita Chips and Crostini  
  serves 12: **$41.99**  
  24: **$69.99**  
  48: **$110.99**
- **Fresh Garden Crudités** Served with Veggie Neufchatel or Artichoke Olive Spread, and Pita Chips  
  serves 12: **$29.29**  
  24: **$48.99**  
  48: **$79.29**
- **Fresh Seasonal Fruit**  
  serves 12: **$44.99**  
  24: **$77.49**  
  48: **$123.99**
- **Antipasto Platter** Served with Marinated Vegetables, Italian Meats and Assorted Cheeses  
  serves 12: **$52.99**  
  24: **$104.99**  
  48: **$199.99**
- **Housemade Spinach Dip** Served with Fresh Pita Chips  
  serves 12: **$25.49**  
  24: **$42.49**  
  48: **$61.99**
**RECEPTION STATIONS**
Add one of the following stations to your reception
All prices are per person and available for 12 guests or more

**MEDITERRANEAN $8.99**
Seasonal Roasted Vegetables, Tabbouleh Salad, Marinated Olives, Greek Salad, and Hummus with Pita Chips

**HAPPY HOUR $14.99**
Have a "pub" break with your favorite Happy Hour finger foods, including: Chilled Spinach Dip with Pita Chips, Mini Cheesesteaks, Buffalo Chicken Tenders served with Celery and Blue Cheese Dip, and Cookies and Dessert Bars

**CHEF’S PASTA $14.99**
Penne, Cavatappi and Assorted Sauces and Toppings - cooked to order by our Chef!

**TRADITIONAL CARVING $14.99**
Roasted Turkey, Honey Ham or Slow-cooked Beef served with Condiments and Fresh Rolls

**BREAKS**
All prices are per person and available for 12 guests or more

**CHOCAHOLIC $7.49**
Become addicted with an assortment of Mini Chocolate Bars, Double Chocolate Chip Cookies, Chilled Chocolate Milk, Chocolate Dipped Pretzels and Chocolate Dipped Strawberries

**THE HEALTHY ALTERNATIVE $7.99**
Get healthy with Assorted Apples, Oranges, Bananas and Pears along with Yogurt Cups, Trail Mix and Granola Bars

**SNACK ATTACK $5.99**
Enjoy Assorted Chips, Honey Peanuts, Trail Mix and Specialty Cookies and Brownies

**SUGAR AND SPICE $6.99**
Cinnamon Candy, Cracker Jacks, Cajun Snack Mix, Gummy Bears, Cheddar Popcorn, Nuts
BEVERAGES

Starbucks Regular and Decaffeinated Coffee, Tea  $25.49 per gallon
Hot Apple Cider  $19.99 per gallon
Hot Chocolate  $19.99 per gallon
Iced Tea  $17.99 per gallon
Lemonade  $17.99 per gallon
Assorted Fruit Juices  $17.99 per gallon
Iced Water  $3.69 per gallon
Infused Water  $4.09 per gallon
Bottled Water  $1.99 per person
Assorted Sodas (Can)  $1.99

DESSERTS

Assorted Gourmet Cookies  $12.49 per dozen
Bakery-fresh Brownies  $13.99 per dozen
Gourmet Dessert Bars  $18.99 per dozen
Custom Artisan Cupcakes  $22.99 per dozen
Chocolate Covered Strawberries  $24.99 per dozen

CONTACT US TODAY
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www.ASUCatering.com
Prices effective until 08/01/2016

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