

A top-down view of a wooden table with various fresh vegetables. In the top left, there are red radishes on a wooden cutting board. In the top right, there is a wooden bowl of green leafy herbs. In the middle left, there is a bunch of green asparagus. In the middle right, there are green pea pods, some open showing peas. In the bottom left, there is a white bowl of blueberries. In the bottom center, there is a sliced cherry tomato. In the bottom right, there is a sliced avocado. The text 'ASU CATERING SERVICES' is centered on the table, flanked by two horizontal lines and two dotted arcs above and below the lines.

ASU CATERING SERVICES

The logo for ASU Catering Services, featuring the text 'ASU Catering Services' in a bold, sans-serif font, with 'ASU' in red and 'Catering Services' in black. Below it, the tagline 'A Unique DINING EXPERIENCE' is written in a smaller, black, sans-serif font. The logo is enclosed in a white rectangular box with a thin black border.

ASU Catering Services
A Unique DINING EXPERIENCE



ALL-DAY PACKAGES

Additional \$150 fee will apply for All Day Packages

All Day Delicious \$43.99

Relax. We'll keep the food coming! These 4 selections will keep your energy up throughout the day. Available for 15 guests or more. Includes appropriate condiments.

Delicious Dawn

Assorted Muffins	400-510 Cal each
Assorted Scones	430-470 Cal each
Fresh Seasonal Sliced Fruit	40 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal each
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AM Perk Up

Granola Bars	190 Cal each
Assorted Individual Yogurt Cups	50-150 Cal each
Iced Tea	5 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Power Up Lunch

Tomato and Cucumber Couscous Salad	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad	210 Cal/3.2 oz. serving
Bakery Fresh Rolls	160 Cal each
Green Beans Gremolata	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto	310 Cal/7.5 oz. serving
Grilled Chicken with a Lemon Tarragon White Wine Sauce	200 Cal/5.75 oz. serving
New York Cheesecake	440 Cal/slice
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM Pick Me Up

Chilled Spinach Dip with Tortilla Chips	230 Cal/2.25 oz. serving
Grilled Vegetable Tray	70 Cal/3 oz. serving
Freshly Baked Brownies	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Meeting Wrap Up \$38.99

Serve these favorites and success is a wrap! This All-Day package includes the following 4 delights. Available for 15 guests or more. Includes appropriate condiments.

Morning Mini

Miniature Muffins	80-120 Cal each
Miniature Danish	140-170 Cal each
Miniature Scones	110-120 Cal each
Yogurt Parfait Cups	370-400 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

The Energizer

Donut Holes	45-90 Cal each
Ripe Bananas	110 Cal each
Iced Tea	5 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

It's a Wrap

Includes choice of salad.

Chicken Caesar Wrap	540 Cal each
Cran-Apple Turkey Wrap	650 Cal each
Grilled Vegetable Wrap	620 Cal each
Fresh Seasonal Sliced Fruit	40 Cal/2.5 oz. serving
Traditional Garden Salad with Balsamic Vinaigrette	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad	130 Cal/3 oz. serving
Individual Bag of Chips	100-160 Cal each
Assorted Craveworthy Cookies	250-310 Cal each
Freshly Baked Brownies	250 Cal/2.25 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

Mid-Day Munchies

Fresh Tortilla Chips served with two (2) Salsas: Salsa Roja, Salsa Verde or Pico De Gallo accompanied by a Fruit Bowl, Assorted Craveworthy Cookies and Beverages

Tortilla Chips	90 Cal/2 oz. serving
Salsa Roja	20 Cal/1 oz. serving
Salsa Verde	20 Cal/1 oz. serving
Pico De Gallo	10 Cal/1 oz. serving
Assorted Fruit	50-110 Cal each
Assorted Craveworthy Cookies	250-310 Cal each
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

Simple Pleasures \$25.99

Easy does it-Casually tasteful fare. This All-Day package includes 3 of our favorites. Available for 15 guests or more. Includes appropriate condiments.

Simple Continental

■ Assorted Donuts	190-490 Cal each
■ Assorted Bagels	170-360 Cal each
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Box Lunch

Choice of 3 Sandwiches accompanied by Chips, Assorted Craveworthy Cookies and Bottled Water

Tuna Salad Ciabatta	540 Cal each
Ham & Swiss Sub	380 Cal each
Turkey & Swiss Sandwich	490 Cal each
■ Roasted Pepper & Mozzarella Ciabatta	530 Cal each
■ Individual Bag of Chips	100-160 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each
Bottled Water	0 Cal each

Mid-Day Munchies

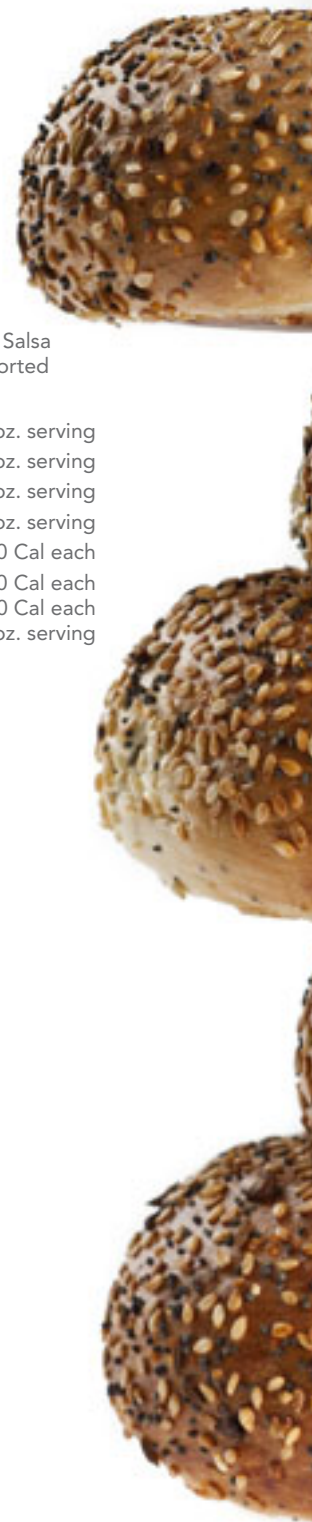
Fresh Tortilla Chips served with two (2) Salsas: Salsa Roja, Salsa Verde or Pico De Gallo accompanied by a Fruit Bowl, Assorted Craveworthy Cookies and Beverages

■ Tortilla Chips	90 Cal/2 oz. serving
■ Salsa Roja	20 Cal/1 oz. serving
■ Salsa Verde	20 Cal/1 oz. serving
■ Pico De Gallo	10 Cal/1 oz. serving
■ Assorted Fruit	50-110 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each
Bottled Water	0 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Choose one of these 3 packages to sustain you throughout the day.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





BREAKFAST

Breakfast Collections

All prices are per person and available for 12 guests or more.
Includes appropriate condiments.

Basic Beginnings \$8.49

Choice of one (1) Breakfast Pastry served with Iced Water, Starbucks Coffee, Decaf and Hot Tea

■ Assorted Danish	200-430 Cal each
■ Assorted Muffins or Whole Wheat Muffins	400-510 Cal each
■ Assorted Scones	430-470 Cal each
■ Assorted Bagels	170-360 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Mini Continental \$11.39

■ Miniature Muffins or Whole Wheat Muffins	80-120 Cal each
■ Miniature Danish	140-170 Cal each
■ Miniature Bagels	110-160 Cal each
■ Fresh Seasonal Sliced Fruit	40 Cal/2.5 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Healthy Choice Breakfast \$9.59

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day.

■ Individual Cereal Cups	140-260 Cal each
Milk	120 Cal each
■ Bananas	110 Cal each
■ Assorted Individual Yogurt Cups	50-150 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Whole Wheat Muffins available upon request

À la Carte Breakfast

Includes appropriate condiments

- Assorted Bagels (170-360 Cal each) \$23.29 Per Dozen
- Assorted Muffins or Whole Wheat Muffins (500-510 Cal each) \$19.99 Per Dozen
- Cinnamon Rolls (260 Cal each) \$23.29 Per Dozen
- Assorted Breakfast Breads (110-220 Cal each) \$23.29 Serves 12
- Assorted Danish (200-430 Cal each) \$23.29 Per Dozen
- Fresh Seasonal Sliced Fruit (40 Cal/2.5 oz. serving) \$3.69 Per Person

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BREAKFAST

Hot Breakfast

All prices are per person and available for 12 guests or more.
Includes appropriate condiments.

Ultimate Breakfast \$17.99

Choice of three (3) Breakfast Pastries, Scrambled Eggs, Cheddar and Onion Frittata, Crisp Bacon, Breakfast Sausage, Pancakes and Syrup, Breakfast Potatoes, Fresh Seasonal Sliced Fruit, Assorted Juices and Iced Water, Starbucks Coffee, Decaf and Hot Tea

Assorted Muffins	400-510 Cal each
Assorted Danish	200-430 Cal each
Assorted Scones	430-470 Cal each
Assorted Bagels	170-360 Cal each
Scrambled Eggs	180 Cal/4 oz. serving
Cheddar and Onion Frittata	270 Cal each
Breakfast Potatoes	130-150 Cal/3 oz. serving
Bacon	45 Cal each
Breakfast Sausage	130-220 Cal each
Pancakes	50 Cal each
Maple Syrup	70 Cal/1 oz. serving
Fresh Seasonal Sliced Fruit	40 Cal/2.5 oz. serving
Assorted Juices	110-170 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

American Breakfast \$12.59

Scrambled Eggs, Breakfast Potatoes, Crisp Bacon, Breakfast Sausage, choice of one (1) Breakfast Pastry, Iced Water, Starbucks Coffee, Decaf and Hot Tea

Assorted Muffins	400-510 Cal each
Assorted Danish	200-430 Cal each
Assorted Scones	430-470 Cal each
Assorted Bagels	170-360 Cal each
Scrambled Eggs	180 Cal/4 oz. serving
Breakfast Potatoes	130-150 Cal/3 oz. serving
Bacon	45 Cal each
Breakfast Sausage	130-220 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



Sunrise Sandwich Buffet \$13.29

Choice of two (2) Breakfast Sandwiches served with Fresh Seasonal Sliced Fruit, Breakfast Potatoes, Iced Water, Starbucks Coffee, Decaf and Hot Tea

Egg & Cheese English Muffin	260 Cal each
Egg & Cheese Croissant	370 Cal each
Sausage, Egg & Cheese Biscuit	520 Cal each
Ham, Egg & Cheese Biscuit	450 Cal each
Bacon, Egg & Cheese Bagel	370 Cal each
Spicy Bacon, Egg, Potato & Cheese Burrito	590 Cal each
Fresh Seasonal Sliced Fruit	40 Cal/2.5 oz. serving
Breakfast Potatoes	130-150 Cal/3 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are available upon request - nominal fee may apply



BREAKFAST

Breakfast Enhancements

All prices are per person and available for 12 guests or more. Includes appropriate condiments.

Yogurt Parfaits \$6.39

Choose two (2) of our Yogurt Parfait flavors to add to your breakfast buffet!

■ Blueberry Orange Yogurt Parfait	410 Cal each
■ Apple, Raisin and Cranberry Yogurt Parfait	400 Cal each
■ Honey Ginger Pear Yogurt Parfait	440 Cal each
■ Strawberry Yogurt Parfait	370 Cal each

Traditional Sandwiches \$5.39

Choice of two (2) Breakfast Sandwiches

■ Egg & Cheese English Muffin	260 Cal each
■ Egg & Cheese Croissant	370 Cal each
Sausage, Egg & Cheese Biscuit	520 Cal each
Ham, Egg & Cheese Biscuit	450 Cal each
Bacon, Egg & Cheese Bagel	370 Cal each

Hand Wrapped Breakfast Burritos \$5.39

Choose from the following Hand-wrapped Breakfast Burritos!

Meat Lover's Breakfast Burrito with Bacon, Sausage and Ham	810 Cal each
■ Potato, Cheese and Pico de Gallo Breakfast Burrito	440 Cal each
■ Florentine Breakfast Burrito	580 Cal each
Spicy Bacon, Egg, Potato & Cheese Burrito	590 Cal each

Egg Whites, Turkey Bacon and Turkey Sausage are available upon request - nominal fee may apply

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SANDWICHES & SALADS

Classic Collections

All prices are per person and available for 12 guests or more. Includes appropriate condiments.

Deli Express \$12.69

Create your own Deli Sandwich creation accompanied by your choice of three (3) Meats, choice of two (2) Side Salads, Chips, Assorted Craveworthy Cookies and Beverages

Deli Platter (Turkey, Roast Beef, Ham, Tuna)	25-80 Cal/1 oz. serving
■ Cheese Tray (Cheddar & Swiss)	110 Cal/1 oz. serving
■ Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini)	20 Cal/1 oz. serving
■ Assorted Baked Breads & Rolls	110-160 Cal each
Side Salads	25-330 Cal each
■ Individual Bags of Chips	100-160 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

Premium Box Lunches

Steakhouse Chop Salad \$13.79

Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine tossed with Dijon Vinaigrette	200 Cal each
■ Bakery Fresh Roll	160 Cal each
■ Fresh Fruit Cup	40 Cal/2.5 oz. serving
■ Lemon Cheesecake Bar	300 Cal/2.75 oz. serving

Asian Chicken Salad \$13.79

Grilled Chicken, Romaine, Vegetables, Orange and Almonds tossed with a Sweet and Spicy Sesame Dressing	430 Cal each
■ Bakery Fresh Roll	160 Cal each
■ Fresh Fruit Cup	40 Cal/2.5 oz. serving
■ Lemon Cheesecake Bar	300 Cal/2.75 oz. serving

Sesame Tofu Garden Salad \$13.79

■ Grilled Tofu, Bell Pepper, Carrot and Cucumber on Greens with Balsamic Vinaigrette	290 Cal each
■ Bakery Fresh Roll	160 Cal each
■ Fresh Fruit Cup	40 Cal/2.5 oz. serving
■ Lemon Cheesecake Bar	300 Cal/2.75 oz. serving

Classic Box Lunch \$10.59

Your choice of 3 Classic Sandwiches - served with Potato Chips and Craveworthy Cookies

Classic Selection Sandwich	140-750 Cal each
■ Individual Bag of Chips	100-160 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each

Classic Selections Buffet \$16.89

Your Choice of three (3) Sandwiches and two (2) Side Salads accompanied by Potato Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies, Iced Water and Iced Tea. To add additional Sandwich options, charges will apply.

Classic Selection Sandwiches	140-750 Cal each
Side Salads	25-330 Cal each
■ Dill Pickle Slices	0 Cal/1 oz. serving
■ Individual Bags of Chips	100-160 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

Classic Sandwich Options

(Available Sandwich Choices for the Classic Boxed Lunch and Classic Selections Buffet)

Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread (450 Cal each)

Deli Sliced Ham with Honey Mustard Dressing on Ciabatta Bread (370 Cal each)

Chicken Caesar Wrap (630 Cal each)

Turkey, Bacon and Cheddar Baguette with a Mesquite Mayonnaise (600 Cal each)

■ Vegetable Bruschetta Baguette with a Spicy Sriracha (730 Cal each)

Additional Premium Box Lunch options
available upon request!
Please contact your catering professional

SANDWICHES & SALADS

Classic Collections

All prices are per person and available for 12 guests or more. Includes appropriate condiments.

The Executive Luncheon \$17.99

Choice of three (3) Sandwiches and two (2) Side Salads accompanied by Potato Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies, Iced Water and Iced Tea. To add additional Sandwich options, charges will apply.

Executive Luncheon Sandwiches	370-760 Cal each
Side Salads	25-330 Cal each
■ Dill Pickle Slices	0 Cal/1 oz. serving
■ Individual Bags of Chips	100-160 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

Executive Luncheon Sandwiches

(Available Sandwich Choices for the Executive Luncheon Buffet)

- Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta (570 Cal each)
- Portobello Ciabatta (410 Cal each)
- Ham and Brie, with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread (700 Cal each)
- Cashew Chicken Ciabatta with Fresh Romaine and Red Grapes (560 Cal each)
- Salmon, Arugula, Jalapeno Slaw and Tomato Lavash (620 Cal each)
- Turkey and Avocado Mayo on Multigrain (380 Cal each)

Side Salad Selections

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

- Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives (90 Cal/3 oz. serving)
- Cilantro Peanut Noodle Salad in a Pesto Cilantro Sauce combined with Radishes, Scallions, and Chopped Peanuts (200 Cal/3 oz. serving)
- Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions (180 Cal/3 oz. serving)
- Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in spicy Caribbean Jerk Seasoning (120 Cal/4 oz. serving)
- Red-skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing (240 Cal/4 oz. serving)
- Traditional Garden Salad with a Balsamic Vinaigrette Dressing (50 Cal/3.5 oz. serving)
- Roasted Vegetable Pasta Salad (210 Cal/3.75 oz. serving)
- Fresh Fruit Salad (40 Cal/2.5 oz. serving)

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BUFFETS

Themed Buffets

12 Person Minimum. Includes appropriate condiments and choice of beverages.

Add Chicken \$5.99 per person; Add Vegetarian Option \$4.99 per person.

All-American Picnic \$16.89

■ Home-style Potato Salad	240 Cal/4 oz. serving
■ Fresh Country Coleslaw	170 Cal/3.5 oz. serving
House-made Kettle Chips	240 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	330 Cal each
Hot Dogs with Buns	310 Cal each
■ Garnish Tray (Lettuce, Onions, Pickles, Tomatoes)	0-10 Cal/1 oz. serving
■ Assorted Craveworthy Cookies	250-310 Cal each
■ Bakery-fresh Brownies	250 Cal/2.25 oz. serving
Iced Tea	5 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

Medi Eats Buffet \$17.99

■ Israeli Couscous	120 Cal/3.5 oz. serving
■ Roasted Eggplant	100 Cal/3 oz. serving
■ Sautéed Spinach	60 Cal/3.25 oz. serving
■ White Pita Flatbread	250 Cal each
■ Whole Wheat Pita Flatbread	250 Cal each
Chicken Souvlaki Skewers	210 Cal each
Falafel	60 Cal each
■ Tzatziki	15 Cal/1 oz. serving
■ Cinnamon Custard	110 Cal/2.75 oz. serving
Iced Tea	5 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

Tasty Tex Mex \$17.99

Create your own Fajitas with your choice of Chicken or Beef, Tex Mex sides and your choice of two (2) salsas!

■ Tortilla Chips	90 Cal/1 oz. serving
■ Mexican Rice	130 Cal/3 oz. serving
■ Charro Beans	90 Cal/3 oz. serving
Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream	590 Cal/5 oz. serving
Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream	580 Cal/5 oz. serving
■ Pico De Gallo	10 Cal/1 oz. serving
■ Salsa Verde	10 Cal/1 oz. serving
■ Salsa Roja	20 Cal/1 oz. serving
Cinnamon Crisps	20 Cal each
Iced Tea	5 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving





BUFFETS

Themed Buffets

12 Person Minimum. Includes appropriate condiments and choice of beverages.

Add Chicken \$5.99 per person; Add Vegetarian Option \$4.99 per person.

Republic of Spice \$17.49

Kadai Jhinga Masala (Prawns in sauce) and Tandoori Chicken served over Lemon-Ginger Basmati Rice and accompaniments

■ Kachumber Side Salad	40 Cal/3.9 oz. serving
■ Tikka Chaat Side Salad	70 Cal/3 oz. serving
■ Curry-Spiced Naan	440 Cal each
Kadai Jhinga Masala	120 Cal/4.5 oz. serving
Tandoori Chicken	150 Cal/3 oz. serving
■ Lemon-Ginger Basmati Rice	170 Cal/3.25 oz. serving
■ Pickled Red Onion	10 Cal/0.5 oz. serving
■ Shredded Carrot	10 Cal/0.5 oz. serving
■ Cilantro	0 Cal/0.125 oz. serving
■ Mango Chutney	45 Cal/1 oz. serving
Cucumber Mint Raita	15 Cal/1 oz. serving
■ Tomato Chutney	5 Cal/0.5 oz. serving
■ Honey Lemon Rice Pudding	200 Cal/4.25 oz. serving
Iced Tea	5 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

Heartland Buffet \$16.89

Baby Spinach Salad	60 Cal/2.15 oz. serving
■ Bakery Fresh Rolls	160 Cal each
■ Roasted New Potatoes	110 Cal/2.75 oz. serving
■ Fresh Herbed Vegetables	100 Cal/3.5 oz. serving
Grilled Lemon Rosemary Chicken	130 Cal/3 oz. serving
■ Oreo Blondies	270 Cal/1.75 oz. serving
Iced Tea	5 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving



Looking to create your own Themed Buffet or Unique Custom Buffet?

Contact us at asucatering@gmail.com or 480.965.6508 to explore more options and personalize your buffet to fit your event.

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BUFFETS

Themed Buffets

12 Person Minimum. Includes appropriate condiments and choice of beverages.

Add Chicken \$5.99 per person; Add Vegetarian Option \$4.99 per person.

Lazy Summer BBQ \$17.99

Old-fashioned Coleslaw	150 Cal/3 oz. serving
Cornbread Fiesta Muffins	120 Cal each
Macaroni and Cheese	260 Cal/4 oz. serving
Baked Beans	170 Cal/4.75 oz. serving
BBQ Chicken	430 Cal/6 oz. serving
Sliced Brisket	350 Cal/5 oz. serving
Assorted Craveworthy Cookies	250-310 Cal each
Gourmet Dessert Bars	300-370 Cal/2.75-3.25 oz. serving
Iced Tea	5 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

Build Your Own Bite Sized Southern BBQ \$16.89

Fresh Country Coleslaw	170 Cal/3.5 oz. serving
Vegetarian Baked Beans	160 Cal/4 oz. serving
Collard Greens	90 Cal/3 oz. serving
Macaroni and Cheese	260 Cal/4 oz. serving
Hush Puppies	70 Cal each
Pulled Chicken	190 Cal/3 oz. serving
Pulled Pork	290 Cal/3 oz. serving
Slider Buns	80 Cal each
Assorted Craveworthy Cookies	250-310 Cal each
Bakery-fresh Brownies	250 Cal/2.25 oz. serving
Iced Tea	5 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

Latin Flavors \$17.99

Mexican Chopped Salad	40 Cal/ 2.4 oz. serving
Grilled Flatbread	110 Cal each
Cilantro Lime Rice	120 Cal/3 oz. serving
Cumin Black Beans	110 Cal/3 oz. serving
Chipotle Orange Roasted Chicken	440 Cal/6 oz. serving
Carne Asada con Papas Ranchero	180 Cal/6 oz. serving
Sopaipillas	70 Cal each
Iced Tea	5 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving





BUFFETS

Create Your Own Buffet

Customize Your Own Buffet: Select (1) starter, (1) entrée, (2) sides, and (1) dessert. Served with Assorted Rolls and Butter, and Choice of Two Beverages. Includes appropriate condiments.

Buffet Starters

- Seasonal Garden Salad with Balsamic Vinaigrette (50 Cal/3.5 oz. serving)
Classic Caesar Salad (160 Cal/2.7 oz. serving)
Baby Spinach Salad with Bacon, Hard Boiled Eggs and Balsamic Vinaigrette (60 Cal/2.15 oz. serving)
Antipasto Salad (130 Cal/3 oz. serving)
- Traditional Hummus with Toasted Pita (130 Cal/1.75 oz. serving)
- Roasted Vegetable Platter with Chimichurri Mayo (210 Cal/4 oz. serving)

Buffet Entrees

- Lemon Artichoke Chicken Breast (200 Cal/5.75 oz. serving) \$17.99
- Asiago Chicken in a Roasted Red Pepper Sauce (310 Cal/5 oz. serving) \$17.99
- Chipotle Pork Loin topped with a Pineapple Salsa (180 Cal/3.75 oz. serving) \$17.99
- Grilled Salmon in a Moroccan Herb Sauce (120 Cal/2.75 oz. serving) \$19.99
- Beef Pot Roast with Dijon Shallot Sauce (330 Cal/5 oz. serving) \$17.99
- Quinoa Cake topped with Tomato Chutney (270 Cal/4.25 oz. serving) \$16.89
- Cavatappi a la Toscana (430 Cal/15.75 oz. serving) \$16.89

Buffet Sides

- Sweet Herbed Corn Pudding (350 Cal/4 oz. serving)
- Pan Roasted Vegetables (45 Cal/3 oz. serving)
- Marinated Roasted Red Potatoes (120 Cal/2.75 oz. serving)
- Ginger Honey Glazed Carrots (110 Cal/3.25 oz. serving)
- Chipotle Macaroni and Cheese (230 Cal/2.75 oz. serving)
- Roasted Root Vegetables (100 Cal/2.75 oz. serving)
- Buttermilk Mashed Potatoes (120 Cal/3.75 oz. serving)

Buffet Finishes

- Apple Pie (410 Cal/slice)
- Bread Pudding with Caramel Apple Sauce (370 Cal/6.75 oz. serving)
- New York-Style Cheesecake (440 Cal/slice)
- Assorted Miniature Chocolate and Caramel Cheesecakes (80 Cal/3.75 oz. serving)
- Dulce de Leche Brownie (220 Cal/2.25 oz. serving)
- Vegan Zucchini Cake with Raisins and Walnuts (270 Cal/3 oz. serving)

RECEPTIONS

Hors d'oeuvres

Hors d'oeuvres are priced per dozen. Includes appropriate condiments.

Reception Hors d'oeuvres

Black Angus Mini Cheeseburgers (Sliders) (120 Cal each) \$39.99

Buffalo Style Chicken Spring Rolls (25 Cal each) \$24.99

Chicken Quesadillas (50 Cal each) \$21.99

Chicken Satay (20 Cal each) \$26.49

Franks in a Blanket (40 Cal each) \$21.99

Assorted Mini Quiche (70-90 Cal each) \$21.99

Pecan Chicken Tenders (45 Cal each) \$26.49

■ Vegetable Empanadas (80 Cal each) \$26.49

■ Vegetable Spring Rolls (15 Cal each) \$26.49



Reception Hors d'oeuvres

Antipasto Kabobs (45 Cal each) \$29.99

■ Mushroom Profiterole (45 Cal each) \$29.99

■ Red Pepper Hummus with Pita Crisps (90 Cal each) \$24.29

Chipotle BBQ Meatball (130 Cal/5 oz. serving) \$24.29

Mini Beef Burrito with Ranchero Sauce
(150 Cal each) \$24.29

■ Chilled Spinach Dip (70 Cal/2 oz. serving) \$19.69

Unsure of how many items and how much to order for your reception? Contact your catering events specialist to discuss the proper amounts needed for a reception.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



RECEPTIONS

Reception Platters and Dips

Assorted Mini Sandwiches \$7.79 Per Person

An assortment of our most popular Mini Sandwiches

Ham and American Cheese Mini Sandwiches	260 Cal each
Roast Beef and Cheddar Mini Sandwiches	280 Cal each
Turkey and Swiss Mini Sandwiches	310 Cal each
Mini Caprese Sandwiches	250 Cal each

Classic Sliced Cheese Tray

Serves 12: \$45.79 Serves 24: \$79.99 Serves 48: \$129.99

■ Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Pita Chips and Crostini (290 Cal/2.75 oz. serving)

Fresh Seasonal Fruit

Serves 12: \$44.39 Serves 24: \$81.89 Serves 48: \$147.79

■ Fresh Seasonal Fruit Tray (40 Cal/2.5 oz. serving)

Grilled Vegetables

Serves 12: \$31.69 Serves 24: \$53.09 Serves 48: \$147.79

■ Grilled Vegetables served with Balsamic Vinaigrette (70 Cal/3 oz. serving)

Flatbread Crisps served with Spreads \$31.69 Serves 12

Flatbread Crisps served with Hummus, Harissa and Tzatziki (420 Cal/6.18 oz. serving)

Fresh Garden Crudité

Serves 12: \$38.09 Serves 24: \$81.89 Serves 48: \$129.99

■ Fresh Garden Crudité served with fresh Ranch Dill Dip (120 Cal/5 oz. serving)

May we suggest a Served Meal or Reception?

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.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



RECEPTIONS

Reception Stations

Reception Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 12 guests or more. Includes appropriate condiments.

Dim Sum \$15.49

A little afternoon Dim Sum to spice up your afternoon meeting or evening reception served with two (2) dipping sauces

Egg rolls	190 Cal each
Pot Stickers	45 Cal each
■ Sweet Soy Sauce	50 Cal/1 oz. serving
■ Sweet & Sour Sauce	40 Cal/1 oz. serving
■ Chili Garlic Sauce	45 Cal/1 oz. serving
Sweet & Spicy Boneless Chicken Wings with Celery Sticks	600 Cal/7.5 oz. serving
■ Gourmet Dessert Bars	300-370 Cal/2.75-3.25 oz. serving

Traditional Carving-Slow-Cooked Beef \$17.49

Slow-Cooked Beef served with House-made Condiments and Fresh Rolls. Chef Attendant Fee \$150 per attendant.

■ Bakery Fresh Rolls	160 Cal each
Carved Slow-cooked Beef	200 Cal/3 oz. serving
■ Roasted Garlic Aioli	190 Cal/1 oz. serving
■ Tarragon Horseradish	190 Cal/1 oz. serving
■ Pesto Mayonnaise	190 Cal/1 oz. serving

Grown Up Mac and Cheese \$15.49

Our gourmet Mac & Cheese topped your way! Chef Attendant Fee \$150 per attendant.

■ Chipotle Macaroni and Cheese	460 Cal/8 oz. serving
Grilled Chicken Breast	160 Cal/3 oz. serving
■ Roasted Mushrooms	90 Cal/3.5 oz. serving
Sautéed Shrimp	130 Cal/4 oz. serving

Breaks

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

Chocoholic \$8.49

Become addicted with an assortment of Chocolate-themed treats

■ Miniature Chocolate Bars	45-70 Cal each
■ Chunky Chocolate Craveworthy Cookies	280 Cal each
Chilled Chocolate Milk	160 Cal each
■ Chocolate Dipped Pretzels	110 Cal each
■ Chocolate Dipped Strawberries	40 Cal each

The Healthy Alternative \$9.59

Get healthy with our heart-happy break

■ Apples	60 Cal each
■ Oranges	50 Cal each
■ Bananas	110 Cal each
■ Pears	100 Cal each
■ Individual Yogurt Cups	50-150 Cal each
■ Trail Mix	290 Cal each
■ Granola Bars	190 Cal each

Snack Attack \$7.39

The perfect blend of sweet and salty to get you through your day!

■ Individual Bags of Chips	100-160 Cal each
■ Roasted Peanuts	190 Cal/1 oz. serving
■ Trail Mix	290 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each
■ Bakery-fresh Brownies	250 Cal/2.25 oz. serving

BEVERAGES & DESSERTS

Beverages

Includes appropriate accompaniments

Starbucks Regular, Decaf and Hot Tea (0 Cal/8 oz. serving)
\$26.99 Per Gallon

Starbucks Regular or Decaf Iced Coffee (0 Cal/8 oz. serving)
\$26.99 Per Gallon

Bottled Water (0 Cal each) \$2.19 Each

Assorted Sodas (Can) (0-150 Cal each) \$2.19 Each

Hot Apple Cider (160 Cal/8 oz. serving) \$23.29 Per Gallon

Hot Chocolate (160 Cal/8 oz. serving) \$23.29 Per Gallon

Iced Tea (5 Cal/8 oz. serving) \$19.09 Per Gallon

Lemonade (90 Cal/8 oz. serving) \$19.09 Per Gallon

Fruit Punch (5 Cal/8 oz. serving) \$19.09 Per Gallon

Assorted Fruit Juices (120-130 Cal/8 oz. serving)
\$19.09 Per Gallon

Iced Water (0 Cal/8 oz. serving) \$4.19 Per Gallon

Infused Water \$7.99 Per Gallon

Lemon Infused Water	0 Cal/8 oz. serving
Orange Infused Water	10 Cal/8 oz. serving
Apple Infused Water	20 Cal/8 oz. serving
Cucumber Infused Water	10 Cal/8 oz. serving
Grapefruit Infused Water	10 Cal/8 oz. serving

Desserts

Available for 12 guests or more

■ Assorted Craveworthy Cookies (250-310 Cal each)
\$13.39 Per Dozen

■ Bakery-fresh Brownies (250 Cal/2.25 oz. serving)
\$14.79 Per Dozen

■ Gourmet Dessert Bars (300-370 Cal/2.75-3.25 oz. serving)
\$20.09 Per Dozen

■ Custom Artisan Cupcakes (380 Cal each) \$23.49 Per Dozen

■ Chocolate Caramel Mini Cheesecake (80-100 Cal each)
\$23.99 Per Dozen

■ Vegetarian ■ Vegan

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

Ordering Information

Lead Time

Notice of 72 business hours is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

Extras

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

Contact Us Today

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ASUCateringdowntown@aramark.com

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Polytechnic Campus
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Prices effective until 08/01/2019
Prices may be subject to change