ASU Catering Services is committed to providing affordable catering services for your special events. Many styles of catering services are available. Please contact the catering office for other menu selections and pricing.
RISE AND SHINE!
These selections are packaged and ready to go first thing in the morning. Each selection is specially priced and sold by the dozen unless otherwise noted. Includes appropriate condiments.
- **Danish** (200-430 Cal each) $9.29
- **Assorted Muffins** (400-510 Cal each) $9.29
- **Donuts** (190-490 Cal each) $10.99
- **Breakfast Breads (Loaf)** (110-220 Cal each) $8.29 Serves 12

THIRSTY?
Each selection is specially priced and sold by the gallon. 1 gallon = twenty 6oz. servings. Includes appropriate condiments.
- Fresh Coffee (0 Cal/8 oz. serving) $16.69
- Orange Juice (120 Cal/8 oz. serving) $12.69
- Lemonade (90 Cal/8 oz. serving) $7.89
- Canned Soda (0-150 Cal each) $1.29 Each
- Bottled Water (0 Cal each) $1.29 Each
- Hot Chocolate (160 Cal/8 oz. serving) $12.09
- Hot Apple Cider (160 Cal/8 oz. serving) $12.09
- Fruit Punch (5 Cal/8 oz. serving) $7.89

DINNER IN A HURRY
All you have to do is pickup and serve. Sold in servings. Includes appropriate condiments and choice of brownies or assorted Craveworthy cookies.

**Rotisserie Chicken Dinner** $69.59 Serves 10
- Rotisserie Chicken 200 Cal each
- Buttermilk Mashed Potatoes 120 Cal/3.75 oz. serving
- Country Gravy 35 Cal/1 oz. serving
- Herbed Vegetables 100 Cal/3.5 oz. serving
- Dinner Roll 160 Cal each
- Brownies 250 Cal/2.25 oz. serving
- Assorted Craveworthy Cookies 250-310 Cal each
- Bottled Water 0 Cal each

**Classic Cook Out** $69.59 Serves 10
- Grilled Hamburgers with Buns 330 Cal each
- Lettuce 0 Cal/0.5 oz. serving
- Onion 10 Cal/1 oz. serving
- Pickles 0 Cal/1 oz. serving
- Tomato 5 Cal/1 oz. serving
- Chips 100-160 Cal each
- Brownies 250 Cal/2.25 oz. serving
- Assorted Craveworthy Cookies 250-310 Cal each
- Bottled Water 0 Cal each

**Tacos** $69.59 Serves 10
Your choice of Chicken or Beef Tacos served with Salsa and Sour Cream. Served with Refried Beans, Rice, Brownies or Assorted Craveworthy Cookies and Bottled Water.
- Chicken Tacos 180 Cal each
- Beef Tacos 230 Cal each
- Salsa 10 Cal/1 oz. serving
- Sour Cream 120 Cal/1 oz. serving
- Refried Beans 115 Cal/3.75 oz. serving
- Mexican Rice 130 Cal/3 oz. serving
- Brownies 250 Cal/2.25 oz. serving
- Assorted Craveworthy Cookies 250-310 Cal each
- Bottled Water 0 Cal each

Vegetarian  Vegan

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ADDITIONAL DINNER SELECTIONS

All menus listed come with bulk water beverage service. All menus are priced for 50 persons or more for full service catering at $9.99 per person plus tax. Additional listed entrée selections are available for $3.99 per person. Additional listed side or dessert are available for $1.99 per person.

1st Course Salads (Choice Of 1)
Thai Coleslaw 125 Cal/5 oz. serving
Udon Noodle Salad 670 Cal/4.5 oz. serving
Mixed Greens with Sesame Ginger Dressing 90 Cal/3 oz. serving

2nd Course Accompaniment Side (Choice Of 1)
Steamed White Rice 110 Cal/6.5 oz. serving
Vegetable Fried Rice 140 Cal/4 oz. serving
Lemon Rice 330 Cal/8 oz. serving
Sesame Green Beans 130 Cal/8 oz. serving
Asian Carrot and Broccoli 160 Cal/4 oz. serving
Stir Fry Vegetables 220 Cal/9 oz. serving

3rd Course Entrée Selection (Choice Of 1)
Kima 275 Cal/9 oz. serving
Ground Beef with Coconut and Peas
Shoyu Chicken 320 Cal/9 oz. serving
Soy, Ginger, Spicy Marinated Chicken
Indian Butter Chicken 595 Cal/10 oz. serving
Chicken Thigh Meat, with a Spiced Tomato Cream Sauce Garnished with Fresh Cilantro

4th Course Dessert Selection (Choice Of 1)
Gulab Jamboos 390 Cal/7 oz. serving
Fried Bananas
Almond Cookies 60 Cal each
Fortune Cookies 105 Cal each

1st Course Salads (Choice Of 1)
Ethiopian Tomato Salad 55 Cal/5.5 oz. serving
Tahini Salad 360 Cal/4 oz. serving
Marinated Black Eye Pea Salad 350 Cal/9.5 oz. serving

2nd Course Accompaniment Side
Herbed Couscous 390 Cal/6 oz. serving
South African Yellow Rice 290 Cal/8 oz. serving
African Rice and Beans Flavored with Onions, Garlic and Spices 330 Cal/5 oz. serving
Algerian Roasted Carrots 190 Cal/7 oz. serving
Liberian Collard Greens 275 Cal/4 oz. serving
Coconut Rice 580 Cal/6.5 oz. serving
Roasted Butternut Squash 170 Cal/5.5 oz. serving

3rd Course Entrée Selection (Choice Of 1)
Chicken Tagine 205 Cal/XX oz. serving
Sweet Fruity Ginger Roasted Chicken
Doro Wat 750 Cal/12.5 oz. serving
Tomato Ginger Cardamom Chicken
Jerk Chicken 260 Cal/8 oz. serving
Marinated in Traditional Jerk Spices
Moroccan Chicken Stew 315 Cal/12 oz. serving
Stewed in a Spice Tomato Broth with Vegetables and Potatoes

4th Course Dessert Selection (Choice Of 1)
Gulab Jamboos 290 Cal/4 oz. serving
Sweet Nutty Cardamom Fritters
Sweet Coconut Bananas 190 Cal/4.5 oz. serving
Mini Sweet Potato Pies 485 Cal/6 oz. serving
Choice of Naan or Cornbread Muffins
Naan 100 Cal/4.5 oz. serving
Cornbread Muffins 155 Cal each

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.
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.
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APPETIZERS
Sold in Increments of 10 (2 pieces per person)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Calories/Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asian Meatballs with Spicy BBQ Sauce</td>
<td>$41.19</td>
<td>190 Cal/3 Meatballs</td>
</tr>
<tr>
<td>Vegetable Spring Rolls with Scallion Soy</td>
<td>$41.19</td>
<td>220 Cal/1 Roll</td>
</tr>
<tr>
<td>Pork Pot Stickers with Hoisin Sauce</td>
<td>$41.19</td>
<td>55 Cal/1 Pot Sticker</td>
</tr>
<tr>
<td>Vegetable Wonton with Spicy Mustard</td>
<td>$41.19</td>
<td>155 Cal/1 Wonton</td>
</tr>
<tr>
<td>Blackeye Pea Fritter with Hot Sauce</td>
<td>$41.19</td>
<td>210 Cal/8 oz. serving</td>
</tr>
<tr>
<td>Falafel with Tahini Sauce</td>
<td>$41.19</td>
<td>560 Cal/9 oz. serving</td>
</tr>
<tr>
<td>Sambusa with Mint Cilantro Sauce</td>
<td>$41.19</td>
<td>145 Cal each</td>
</tr>
<tr>
<td>Buticha on Flat Bread</td>
<td>$41.19</td>
<td>145 Cal/1.5 oz. serving</td>
</tr>
</tbody>
</table>

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Student menu is priced for 50 guests or less. Any guest count above 50 must be customized accordingly. We request that all pick-up orders be arranged well in advance of the requested pick up time. Payment may be made by cash, check, purchase order or credit card.

Pick up available at no charge (disposable order). 12 person minimum on all menu orders for pick up or drop off. Drop off available with a $25.00 delivery fee based on minimum order counts (disposable order). Fees may apply for full service catering based on minimum order counts. Non student organizations can purchase listed menu selections at a $15.99 per person with a 12 person minimum count.
ON THE GO?
Wrapped, sacked, and packed to go. Minimum order of twelve.
Choice of 3 sandwiches. Includes appropriate condiments.

The Deli Bag  $7.89 Each
Choice of Sandwich with Chips, Fruit and Bottled Water
Ham and Swiss Sandwich  480 Cal each
Roast Beef and Cheddar Sandwich  460 Cal each
Turkey and Swiss Sandwich  490 Cal each
Veggie and Cheese Sandwich  570 Cal each
Tuna Salad Sandwich  540 Cal each
Chicken Salad Sandwich  510 Cal each
Chips  100-160 Cal each
Apple  60 Cal each
Bottled Water  0 Cal each

EVERYBODY LOVES PIZZA
One Topping Homemade Pizza $12.39
- Cheese Pizza  2010 Cal each
- Sausage Pizza  2390 Cal each
- Pepperoni Pizza  2230 Cal each
- Mushroom Pizza  2170 Cal each
Add on Toppings (160-400 Cal each) $1.09

Vegetarian  Vegan

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PARTY FAVORITES
Cakes and Ice Cream Social are priced as marked. All other party favorites are priced per dozen.
- Assorted Craveworthy Cookies (250-310 Cal each) $6.99
- Brownies (250 Cal/2.25 oz. serving) $6.99
- Rice Krispie Treats (210 Cal each) $7.89
- 1/2 Sheet Cake (320 Cal/slice) serves 30-40 $19.99
- Full Sheet Cake (320 Cal/slice) serves 60-80 $35.99

Ice Cream Social $49.99
- Vanilla Ice Cream 140 Cal/4 oz. serving
- Chocolate Sauce 70 Cal/1 oz. serving
- Caramel Sauce 100 Cal/1 oz. serving
- Whipped Cream 50 Cal/0.5 oz. serving
- Sprinkles 70 Cal/0.5 oz. serving
- Chopped Peanuts 80 Cal/0.5 oz. serving

CHIPS AND DIPS
Chips are priced by the pound and dips by the pint
- Home-style Potato Chips (240 Cal/1.5 oz. serving) $4.09
- Tortilla Chips (90 Cal/1 oz. serving) $3.59
- Mini Pretzels (110 Cal/1 oz. serving) $3.39
- Savory Snack Mix (200 Cal/1.75 oz. serving) $4.09
- Spinach Dip (100 Cal/1 oz. serving) 4.09

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HELPFUL HINTS FOR PARTY PLANNING

Food Quantities
The time of day and purpose of the occasion will influence the quantity of food you will need. If you are serving light snacks or refreshments during or near meal times, you will typically need a larger quantity than between meal periods. The quantities planned for per person events are average size portions. We can help you determine the appropriate amounts for your group.

Pick-Ups
The most economical way to host a party is to pick up the food and set it up yourself. Orders can be picked up at our catering kitchen. We can help you with transport and loading – i.e., loading a cart, etc. If you will need assistance, it’s helpful to ask at the time the order is placed.

Equipment and Locations
All orders are packed in disposable containers. Appropriate serving utensils are included with your order.

Arizona State University procedures should be followed when reserving rooms. Contact the catering office if you need more information.

We can also deliver your order to any campus location. Delivery charges vary and are based on the quantity of food ordered.

PLANNING AN EVENT

Call the ASU Catering Services Office at 480.965.6508 or visit our office to place your order. This brochure was developed to assist in planning events and contains some of the most popular items for student events. Our catering manager can help you plan any type of event from start to finish. If you have a particular request, just ask & we will be happy to develop custom menus for any occasion.

ORDERING INFORMATION

Student Menu is priced for 50 guests or less. Any guest count above 50 must be customized accordingly. We request that all pick-up orders be arranged well in advance of the requested pick up time. Payment may be made by cash, check, or credit card.

LOOKING FOR MORE?

Need catering for a large event, or a more formal affair? We are here for you! We offer many impressive appetizers and full-scale meals for any occasion in our traditional catering menu.

CONTACT US TODAY

Tempe Campus
480.965.6508
ASUCatering@gmail.com

Downtown Campus
602-496-6707
ASUCateringdowntown@aramark.com

West Campus
602-543-3662
ASUCateringwest@aramark.com

Polytechnic Campus
480-727-3874
ASUCateringpolytechnic@aramark.com

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