Simple Takeaways

Catering Department 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.
Designed for the ultimate in convenience, this catering menu offers a variety of freshly prepared snacks, meals and drinks.
**Dinner in a Hurry**

All you have to do is pickup and serve. Priced per person with a minimum order of 10. Includes appropriate condiments and choice of brownies or assorted Craveworthy cookies.

**ROTISSERIE CHICKEN DINNER** $69.99
- 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

**TACOS** $69.99
- 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
- Add Guacamole $6.99

**THE GREAT PASTA FEAST** $69.99
- Fettuccine Pasta 120 Cal/2.75 oz. serving
- Marinara Sauce 80 Cal/3 oz. serving
- Meat Sauce 100 Cal/3 oz. serving
- Alfredo Sauce 190 Cal/3 oz. serving
- Tossed Salad with Balsamic Vinaigrette 50 Cal/3.5 oz. serving
- Ranch Dressing 200 Cal/2 oz. serving
- Italian Dressing 80 Cal/2 oz. serving
- Garlic Bread 90 Cal each
- Brownies 250 Cal/2.25 oz. serving
- Assorted Craveworthy Cookies 250-310 Cal each
- Bottled Water 0 Cal each

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**Vegetarian**

**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) $19.99
- Orange Juice (120 Cal/8 oz. serving) $12.99
- Lemonade (90 Cal/8 oz. serving) $7.99
- Canned Soda (0-150 Cal each) $1.39 Each
- Bottled Water (0 Cal each) $1.39 Each
- Hot Chocolate (160 Cal/8 oz. serving) $12.19
- Hot Apple Cider (160 Cal/8 oz. serving) $12.19

- Brazilian Coffee (0 Cal/8 oz. serving) $22.99
- Iced Tea (0 Cal/8 oz. serving) $3.99 Each

**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) $17.99
- Assorted Muffins (400-510 Cal each) $17.99
- Donuts (190-490 Cal each) $14.99
- Breakfast Breads (Loaf) (110-220 Cal each) $10.99

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

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.
### Additional Dinner Selection

#### Option 1

**1ST COURSE: SALADS**  
(Choice of 1)

- Thai coleslaw 130 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 280 Cal/9 oz. serving
- Shoyu Chicken 320 Cal/9 oz. serving
- Indian Butter Chicken 600 Cal/10 oz. serving

**4TH COURSE: DESSERT SELECTION**  
(Choice of 1)

- Kluay Kaeg 390 Cal/7 oz serving
- Almond cookies 60 Cal each
- Fortune Cookies 150 Cal each

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### Additional Dinner Selection

#### Option 2

**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**  
(Choice of 1)

- Herbed Couscous 210 Cal / 6 oz serving
- South African Yellow Rice 290 Cal / 8 oz serving
- African Rice and Beans 330 Cal / 5 oz serving
- Algerian Roasted carrots 190 Cal / 7 oz serving
- Liberian Collard Greens 280 Cal / 4 oz serving
- Coconut Rice 680 Cal / 6.5 oz serving
- Roasted Butternut Squash 170 Cal / 5.5 oz serving

**3RD COURSE: ENTRÉE SELECTION**  
(Choice of 1)

- Chicken Tagine 210 Cal / 5 oz serving
- Doro Wat 750 Cal / 12.5 oz serving
- Jerk Chicken 260 Cal / 8 oz serving
- Moroccan Chicken Stew 320 Cal / 12 oz serving

**4TH COURSE: DESSERT SELECTION**  
(Choice of 1)

- Gulab Jamun 290 Cal / 4 oz serving
- Sweet nutty cardamom fritters 290 Cal / 4 oz serving
- Sweet Coconut Bananas 190 Cal / 4.5 oz serving
- Mini Sweet Potato Pies 490 Cal / 6.5 oz serving
- Choice of Naan or Cornbread muffins 100 Cal / 4.5 oz serving

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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. 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 a $15.99 per person with a 12 person minimum count.
**Snack Time**  
Great munchies to go. Sold in increments of 10 servings.

**NACHO BAR**  
$51.90 Per Dozen  
Chips, Nacho Cheese, Salsa, Jalapeños and Refried Beans  
- Tortilla Chips and Salsa: 150 Cal/2 oz. serving  
- Nacho Cheese: 30 Cal/1 oz. serving  
- Jalapeños: 10 Cal/1 oz. serving  
- Refried Beans: 70 Cal/1.875 oz. serving

**CHICKEN FINGERS**  
$44.99 Per Dozen  
Chicken Fingers served with your choice of Honey Mustard, BBQ or Ranch Dipping Sauces  
- Chicken Fingers: 170 Cal each  
- Honey Mustard Dipping Sauce: 130 Cal/1 oz. serving  
- BBQ Dipping Sauce: 70 Cal/1 oz. serving  
- Ranch Dipping Sauce: 100 Cal/1 oz. serving

**HOT PRETZELS**  
$32.99 Per Dozen  
- Hot Pretzels: 170 Cal each  
- Honey Mustard: 130 Cal/1 oz. serving  
- Spicy Mustard: 30 Cal/1 oz. serving  
- Yellow Mustard: 20 Cal/1 oz. serving

**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): $13.49  
- Brownies (250 Cal/2.25 oz. serving): $14.49  
- Rice Krispie Treats (210 Cal each): $11.49  
- 1/2 Sheet Cake (320 Cal/slice) serves 30-40: $42.99

**Chips and Dips**  
Chips are priced by the pound and dips by the pint  
- Home-style Potato Chips (240 Cal/1.5 oz. serving): $7.49  
- Tortilla Chips (90 Cal/1 oz. serving): $7.49  
- Savory Snack Mix (200 Cal/1.75 oz. serving): $10.99  
- Salsa (10 Cal/1 oz. serving): $4.49  
- Spinach Dip (100 Cal/1 oz. serving): $5.49

**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: $1.09

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.
**Appetizers**

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

**ASIAN MEATBALLS WITH SPICY BBQ SAUCE** $41.19
Beef Meatballs tossed with Hoisin BBQ Sauce 65 Cal each

**VEGETABLE SPRING ROLLS WITH SCALLION SOY** $41.19
Asian Vegetables in Spring Roll Wrap 220 Cal each

**PORK POT STICKERS WITH HOISIN SAUCE** $41.19
Pork and Vegetable in Gyoza Skin 55 Cal each

**VEGETABLE WONTON WITH SPICY MUSTARD** $41.19
Sautéed Vegetables in Wonton Wrap 160 Cal each

**BLACKEYE PEA FRITTER WITH HOT SAUCE** $41.19
Pea Fritter Fried to Golden Brown 210 Cal / 8 oz Serving

**FALAFEL WITH TAHINI SAUCE** $41.19
Garbanzo Beans Rolled into a Ball and Fried 560 Cal / 9 oz Serving

**SAMBUWA WITH MINT CILANTRO SAUCE** $41.19
Flour Shell Stuffed with Potato, Onions and Peas 150 Cal each

**BUTICHA ON FLAT BREAD** $41.19
Spicy Chickpeas Puree over Flatbread 150 Cal / 1.5 oz Serving

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Decidedly Green Catering is committed to making environmentally and socially responsible decisions in all aspects of our special event and catering services. We are pleased to offer a sustainable menu and continue to strive to source locally, reduce waste and minimize our impact on the earth.

Local Food

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.

Local Growers & Producers


USDA Certified Organic

Indicated that food was grown without the use of most synthetic fertilizers and pesticides and that it is free of genetic modification and irradiation.

Fair Trade

A market based approach to alleviating poverty in ways that improve lives, strengthens communities, and protects the environment.
### Rise and Shine Local Breakfast

Granola with local milk or soymilk or Organic Stonyfield Yogurt and a seasonal fruit topping  
**$8.59 per person**

- Laura’s Granola 200-230 cal/4oz. serving
- Shamrock 2% Milk 140 cal/8 oz. serving
- Soymilk 60-80 cal/8 oz. serving
- Organic Stonyfield Yogurt 200 cal/4 oz. serving
- Seasonal Fruit Topping 35 cal/2.5oz. serving

Additions from Johnathan Robins Bakery located in Tempe, Arizona. **$11.99 per loaf**

- Pumpkin Loaf 165-380 cal/slice
- Zucchini Loaf 165-380 cal/slice
- Banana Nut Loaf 165-380 cal/slice

### Pasta Bar

**$13.99 per person**  
Includes a local greens garden side salad with balsamic or Italian dressing

- Red lentil pasta with chicken in a basil pesto sauce 670-740 cal
- Parmesan cheese melted over eggplant with roasted seasonal vegetables and red lentil pasta (vegetarian) 460-525 cal

### Taco Bar

**$15.49 per person**  
Hard corn shell tacos with Beyond “meat”, lettuce, pico de gallo and salsa fresca

### Beverages

**STARBUCKS ORGANIC SERENA BLEND COFFEE**  
(0 cal/8 oz. serving) **$17.89 per gallon**

**ORANGE JUICE**  
(110 calories/8 oz. serving) **$15.59 per gallon**

**WATER**  
(0 cal/8 oz. serving) **$2.29 per gallon**

### Tamale Bar

**$7.99 per person**  
Includes choice of 1 tamale, with spanish rice and salsa fresca. Tamale Selections: Vegan Blue Corn Tamale, Vegetarian Green Corn Tamale or Pork and Cheese Tamale. Served with Hot Spanish Rice and Salsa Fresca.

- Vegan Blue Corn Tamale 261 cal each
- Vegetarian Green Corn Tamale 235 cal each
- Pork and Cheese Tamale 376 cal each
- Spanish Rice 130 cal/3 oz. serving
- Salsa Fresca 20 cal/2 oz. serving

### Snacks

**CHIPS AND DIP BAR**  
$2.99 per person  
Local La Canasta tortilla chips with pico de gallo and a white bean jalapeno dip.

- Tortilla Chips 90 cal/1 oz. serving
- Salsas 10 cal/1 oz. serving
- White Bean Jalapeno Dip 35 calories/per 1 oz. serving

**SOFT PRETZELS**  
$3.29 per person  
Soft pretzels from Johnathan Robins Bakery with local honey mustard & hot and spicy mustard.

- Pretzel 135 calories/per 2.1 oz. serving
- Honey Mustard 130 calories/per 1 oz. serving
- Hot and Spicy Mustard 30 calories/per 1 oz. serving

### Chefs Special

Not sure what to order? Chef always has local produce around the kitchen to put into a nutritious seasonal market salad and a savory seasonal soup. Soups and salads will be based on current seasonal food items and are available upon request.

- CURRENT SEASONAL MARKET SALAD  
  $2.99 per person
- CURRENT SEASONAL SOUP  
  $2.09 per person

**Menu options vary based on season and produce availability. Calories amounts vary.**

### Sweets

**SEASONAL FRUIT SALAD**  
(35 cal/2.5 oz. serving) **$2.99 per person**

**GLUTEN FRIENDLY EVERYTHING BARS**  
(330 cal/each) **$11.99 per doz.**

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*2000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION IS AVAILABLE UPON REQUEST.*
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. Non Student Organizations can purchase listed menu selections a $15.99 per person with a 12 person minimum count.

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.

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. 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.

All offerings listed require 72 business hour advanced notice for preparation. 12 person minimum on all menu orders for pick up or drop off. All items are self-service, to be picked up by the ordering party at a location and time determined upon ordering. All food and beverage orders will be packaged and include appropriate disposable serviceware.

CONTACT US TODAY

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