ASU CATERING PRESENTS

WOOD & STONE
Catering from the Hearth

Indulge in the Season
Select 1 Platter

- Swiss, Cheddar and Pepper Jack Cheeses (served with pita chips and crostini) 290 Cal/2.75 oz. serving
- Fresh Garden Crudité with Ranch Dill Dip 120 Cal/5 oz. serving
- Fresh Seasonal Fruit 40 Cal/2.5 oz. serving
- Hummus with Pita 150 Cal/2 oz. serving
- Spinach Artichoke Dip with Pita 90 Cal/1 oz. serving
- Red Pepper Kale Dip with Pita 90 Cal/1 oz. serving

Select 4 Appetizers

- Crab Cakes 40 Cal each
- Wild Mushroom and Truffle Arancini 60 Cal each
- Petite Fig and Caramelized Onion 120 Cal each
- Goat Cheese & Honey Phyllo Triangle 70 Cal each
- Brie, Pear and Almond Beggar’s Purse 70 Cal each
- Spiced Apple Cider Bar 230 Cal each
- Swedish Meatballs 110 Cal each
- Italian Meatballs 100 Cal each
- Chicken Quesadilla 55 Cal each
- Chicken Pineapple Kabob 30 Cal each
- Beef Kabob with Onion & Bell Pepper 30 Cal each
- Bacon Wrapped Shrimp 40 Cal each

Select 4 Desserts

- Mini Gingerbread-Orange Parfait 80 Cal each
- Gingerbread Mini Cupcake 80 Cal each
- Cranberry Blondie 240 Cal each
- Cranberry Vanilla Iced Cookie 270 Cal each
- Maple Walnut Blondie 300 Cal each
- Pumpkin Cream Cheese Brownie 250 Cal each
- Mini Mint Brownies 230 Cal each
- Salted Caramel Mini Cupcake 140 Cal each
- Pumpkin Crumble Parfait (vegan) 250 Cal each
- Mini Cheesecakes 80-100 Cal each
- Decadent Dessert Bar Bites 200-290 Cal each
- Hot Chocolate Bar 370 Cal each
- Spiced Apple Cider Bar 230 Cal each

Merry & Bright Delights
Choice of 4 desserts + 1 classic cheer station & iced water $13.99

Available for 12 or more.

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Available for 12 or more.

Classic Cheer
Served per gallon $21.99

Available for 12 or more.

Vegetarian

Winter Bites
Choice of platter + 4 appetizers + 1 classic cheer station & iced water $20.99

Available for 24 or more.
2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request.

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles (i.e., 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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Choose Your Own Winter Feast Buffet

Choice of 1 main entrée + 1 salad + 2 sides + 1 dessert + rolls with butter + iced tea & iced water $22.99

Add second entrée for $3.99

Select 1 Main Entrée

- **LATE HARVEST VEGGIE CAVATAPPI**
  - sautéed zucchini, spinach, tomato, white beans, corkscrew pasta, pepper lemon-garlic sauce
  - 440 Cal/15 oz. serving
- **POTATO CRUSTED SALMON**
  - horseradish baked potato topping, vegetable medley, tomato broth
  - 320 Cal/4 oz. serving
- **GRILLED TURKEY BREAST**
  - seasoned with rosemary and topped with cranberry molasses sauce
  - 200 Cal/4 oz. serving
- **FIRESIDE HERBED STEAK**
  - marinated in dijon mustard, thyme, cider vinegar
  - 170 Cal/3 oz. serving
- **OVEN ROASTED PORK LOIN**
  - served with warm brown sugar-pecan sauce
  - 170 Cal/3 oz. serving

Select 1 Salad

- **QUINOA AND CHICKPEA SALAD**
  - with tahini lemon vinaigrette
  - 120 Cal/3 oz. serving
- **TOASTED CRANBERRY-APPLE COUSCOUS**
  - Granny smith apple, dried cranberries, apricots, spinach, almonds
  - 180 Cal/3 oz. serving
- **ROOT VEGETABLE FARRO SALAD**
  - roasted root vegetables, farro, dried cranberries and sunflower seeds tossed in a cider vinaigrette
  - 200 Cal/4 oz. serving
- **CAESAR SALAD**
  - 160 Cal/3.7 oz. serving
- **GARDEN SALAD**
  - 50 Cal/3.5 oz. serving

Select 2 Sides

- **BROWN SUGAR GLAZED SWEET POTATOES**
  - 130 Cal/3.75 oz. serving
- **SCALLION MASHED POTATOES**
  - 130 Cal/3.75 oz. serving
- **LEMON GARLIC GREEN BEANS**
  - 75 Cal/3 oz. serving
- **CRANBERRY-PECAN MIXED GRAINS**
  - hearty brown rice and bulgur wheat simmered with cranberries and herbs topped with toasted pecans
  - 160 Cal/3.5 oz. serving
- **GARLIC PARMESAN SAUTÉED BRUSSEL SPROUTS**
  - 50 Cal/2.5 oz. serving
- **WILD HARVEST MUSHROOM MEDLEY**
  - roasted portobello and shitake mushrooms, thyme, shallots, balsamic vinegar
  - 280 Cal/3.5 oz. serving

Select 1 Dessert

- **ASSORTED COOKIES**
  - 250-310 Cal each
- **ASSORTED DESSERT BARS**
  - 130 Cal each

Included

- **ROLLS WITH BUTTER**
  - 130 Cal each
- **ICED TEA AND ICED WATER**
  - 0 Cal/8oz. serving

Vegetarian

Available for 12 or more.

Add second entrée for $3.99