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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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.

### 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)
- Kluy Kaeg 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
Vegetarian  Vegan

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SNACK TIME
Great munchies to go. Sold in increments of 10 servings

Go Grande! Nacho Bar $51.49 Serves 10
Add Guacamole, Sour Cream and Shredded Chicken or Ground Beef to the Nacho Bar
- 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
- Guacamole 40 Cal/1.33 oz. serving
- Sour Cream 120 Cal/1 oz. serving
- Shredded Chicken 60 Cal/1 oz. serving
- Ground Beef 70 Cal/1 oz. serving

Chicken Fingers $41.19 Serves 10
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

Fresh Veggie Tray $28.99 Serves 10 $41.19 Serves 10
Seasonal Vegetables served with Ranch Dressing for Dipping 120 Cal/5 oz. serving
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APPETIZERS
Sold in Increments of 10 (2 pieces per person)

Asian Meatballs with Spicy BBQ Sauce  $41.19
Beef Meatballs tossed with Hoisin BBQ Sauce  190 Cal/3 Meatballs

Vegetable Spring Rolls with Scallion Soy  $41.19
Asian Vegetables In Spring Roll Wrap  220 Cal/1 Roll

Pork Pot Stickers with Hoisin Sauce  $41.19
Pork and Vegetable in Gyoza Skin  55 Cal/1 Pot Sticker

Vegetable Wonton with Spicy Mustard  $41.19
Sautéed Vegetables in Wonton Wrap  155 Cal/1 Wonton

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

Sambusa with Mint Cilantro Sauce  $41.19
Flour Shell stuffed with Potato, Onions, and Peas  145 Cal each

Buticha on Flat Bread  $41.19
Spicy Chickpea Puree over Flatbread  145 Cal/1.5 oz. serving

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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 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.

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.

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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


Monterey Bay Seafood Watch

Best Choices- seafood that is well managed and caught or farmed in ways that cause little harm to habitats or other wildlife. For more information visit www.seafoodwatch.org

American Humane Certified

This Program provides third-party, independent verification that certified producers care and handling of farm animals meet science based animal welfare standards

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
## Rise and Shine Local Breakfast

Local Laura’s Granola with a local milk or soymilk or Organic Stonyfield Yogurt and a seasonal fruit topping. $8.59 per person

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories/Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Laura’s Granola</td>
<td>200-230 cal/4oz.</td>
</tr>
<tr>
<td>Shamrock 2% Milk</td>
<td>140 cal/8 oz.</td>
</tr>
<tr>
<td>Soymilk</td>
<td>60-80 cal/8 oz.</td>
</tr>
<tr>
<td>Organic Stonyfield Yogurt</td>
<td>200 cal/4 oz.</td>
</tr>
<tr>
<td>Seasonal Fruit Topping</td>
<td>35 cal/2.5oz.</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Loaf</th>
<th>Calories/Slice</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pumpkin Loaf</td>
<td>165-380 cal/slice</td>
</tr>
<tr>
<td>Zucchini Loaf</td>
<td>165-380 cal/slice</td>
</tr>
<tr>
<td>Banana Nut Loaf</td>
<td>165-380 cal/slice</td>
</tr>
</tbody>
</table>

## Wrap Buffet or Boxed Lunch

$8.99 per person
Includes choice of 3 sandwiches and a local greens garden salad side with balsamic or Italian dressing.

### Vegetarian Falafel
Whole wheat pita pocket filled with local cucumber, vine ripe tomato and locally produced falafel patties, finished with lemon cucumber yogurt sauce. 420 cal each

### Dill Salmon Salad Wrap
Sustainably sourced salmon blended with local dill, mayonnaise and onion in a honey wheat wrap. 450 cal each

### Turkey Wrap
American humane certified smoked turkey wrapped with lettuce and swiss cheese, finished with a cilantro campus harvest Seville orange aioli in a honey wheat wrap. 490 cal each

## Beverages

- **Starbucks Organic Serena Blend Coffee**
  (0 cal/8 oz. serving) $17.89 per gallon

- **Local Sun Orchard Orange Juice**
  (110 calories/8 oz. serving) $15.59 per gallon

- **Campus Harvest “Devilade”**
  (160-190 cal/8 oz. serving) $12.39 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.

<table>
<thead>
<tr>
<th>Tamale</th>
<th>Calories/Each</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegan Blue Corn Tamale</td>
<td>261 cal</td>
</tr>
<tr>
<td>Vegetarian Green Corn</td>
<td>235 cal</td>
</tr>
<tr>
<td>Pork and Cheese Tamale</td>
<td>376 cal</td>
</tr>
<tr>
<td>Spanish Rice</td>
<td>130 cal/3 oz.</td>
</tr>
<tr>
<td>Salsa Fresca</td>
<td>20 cal/2 oz.</td>
</tr>
</tbody>
</table>

## Taco Bar

**TEPA Tacos** $8.59 per person
Tepa hand crafted, plant-based sustainable protein taco with pickled slaw on a hard corn shell, served with Spanish rice (vegan).

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories/Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tepa Tacos</td>
<td>250-300 cal</td>
</tr>
<tr>
<td>Spanish Rice</td>
<td>130 cal/3 oz.</td>
</tr>
</tbody>
</table>

## 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.

## Snacks

**Chips and Dip Bar** $2.99 per person
Local La Canasta tortilla chips with pico de gallo and a white bean jalapeno dip.

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories/Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tortilla Chips</td>
<td>90 cal/1 oz.</td>
</tr>
<tr>
<td>Salsas</td>
<td>10 cal/1 oz.</td>
</tr>
<tr>
<td>White Bean Jalapeno Dip</td>
<td>35 calories/1 oz.</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories/Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pretzel</td>
<td>135 calories/2.1 oz</td>
</tr>
<tr>
<td>Honey Mustard</td>
<td>130 calories/1 oz.</td>
</tr>
<tr>
<td>Hot and Spicy Mustard</td>
<td>30 calories/1 oz.</td>
</tr>
</tbody>
</table>

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