

A wooden cutting board with fresh vegetables including garlic, parsley, eggplant, onion, and a red bell pepper.

# SIMPLE TAKEAWAYS

fresh & delicious

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.

**ASU** Catering Services  
A *unique* DINING EXPERIENCE



## 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

- Vegetarian
- Vegan

## 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

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 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
<i>Ground Beef with Coconut and Peas</i>	

Shoyu Chicken	320 Cal/9 oz. serving
<i>Soy, Ginger, Spicy Marinated Chicken</i>	

Indian Butter Chicken	595 Cal/10 oz. serving
<i>Chicken Thigh Meat, with a Spiced Tomato Cream Ssauce Garnished with Fresh Cilantro</i>	

### 4th Course Dessert Selection (Choice Of 1)

Kluay Kaeg	390 Cal/7 oz. serving
<i>Fried Bananas</i>	

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
<i>Sweet Fruity Ginger Roasted Chicken</i>	

Doro Wat	750 Cal/12.5 oz. serving
<i>Tomato Ginger Cardamom Chicken</i>	

Jerk Chicken	260 Cal/8 oz. serving
<i>Marinated in Traditional Jerk Spices</i>	

Moroccan Chicken Stew	315 Cal/12 oz. serving
<i>Stewed in a Spice Tomato Broth with Vegetables and Potatoes</i>	

### 4th Course Dessert Selection (Choice Of 1)

Gulab Jamboos	290 Cal/4 oz. serving
<i>Sweet Nutty Cardamom Fritters</i>	

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.



## 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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■ Vegetarian ■ Vegan

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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  
Soy 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.

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

All offerings listed require 72 business hours advanced notice for preparation.

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 serveware.

## 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.

## 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.

## CONTACT US TODAY

Tempe Campus  
480.965.6508  
[ASUCatering@gmail.com](mailto:ASUCatering@gmail.com)

Downtown Campus  
602-496-6707  
[ASUCateringdowntown@aramark.com](mailto:ASUCateringdowntown@aramark.com)

West Campus  
602-543-3662  
[ASUCateringwest@aramark.com](mailto:ASUCateringwest@aramark.com)

Polytechnic Campus  
480-727-3874  
[ASUCateringpolytechnic@aramark.com](mailto:ASUCateringpolytechnic@aramark.com)

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





# ASU Catering

*Decidedly Green Student Menu*

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.

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## Local Food

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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

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ASU Campus Harvest, Abby Lee Farms, Rousseau Farms, Arizona Sprouting, Blue Sky Farms, Crooked Sky Farms, HerbCo, Wilcox Greenhouse, Shamrock Farms, Sun Orchard, Laura's Granola, Jonathan Robbins Bakery, Olas Falafel, Tucson Tamale, Tapa Plant Based Sustainable Protein, La Canasta and Taylor Farms.

## Monterey Bay Seafood Watch

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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](http://www.seafoodwatch.org)

## American Humane Certified

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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

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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

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

## 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.

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

## Sweets

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

VEGAN BROWNIES (250 cal each) \$11.99 per doz.

VEGAN SNICKERDOODLES (168 cal each) \$10.99 per doz.

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

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

DILL SALMON SALAD WRAP 450 cal each  
Sustainably sourced salmon blended with local dill, mayonnaise and onion in a honey wheat wrap.

TURKEY WRAP 490 cal each  
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.

## Taco Bar

REAL VEGETABLE MEAT TACOS \$8.59 per person

Real Vegetable Meat hand crafted, plant-based sustainable protein taco with pickled slaw on a hard corn shell, served with Spanish rice (vegan).

Real Vegetable Meat Tacos 250-300 cal/2 taco shells with Real Vegetable Meat  
Spanish Rice 130 cal/3 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.

## 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

2000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION IS AVAILABLE UPON REQUEST.