

HSU Dining Services Catering

Arcata, CA 95521

(707) 826-5311 | Fax (707) 826-5315 | Email: catering@humboldt.edu

Spring 2017

Menu Selection & Pricing

Please see our catering policies, following the menu.



Humboldt State University Catering Services is proud to be the on-site caterer for the Campus Community and its guests. We provide a wide variety of quality services and the following pages will guide you in your menu selections. Our Catering Specialists are always available to assist you in creating an event that will ensure that all of your catering needs are met. We are proud to present our updated catering menu for your consideration. Our Executive Chef has taken great care in developing many new and exciting options that are as beautiful as they are flavorful.

Humboldt State University is committed to sustainability and environmental stewardship. **With that commitment in mind, HSU Dining Services Catering is now providing reusable plates, flatware and cups for all our catered events.** The prices for these items are included in the menu item price, so there is no additional cost to you. You can assist us in these efforts by making sure all reusable items remain at your events so we are able to continue providing them.

Whatever your catering needs, we look forward to working with you to make your event extraordinary.

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Menu Selection & Pricing

Please see our catering policies, following the menu.

Beverage Services

All beverages are served with reusable cups or glasses. Sweeteners and half and half are provided as appropriate. A linen tablecloth will be included for beverage tables. (Please inquire about tables with Facilities Management.)

Hot Beverages

Locally Roasted Organic Coffee	\$19.00 per Gallon
Locally Roasted Organic Decaffeinated Coffee	\$19.00 per Gallon
Hot Water with Organic Tea, Cocoa, and Cider	\$18.00 per Gallon

Cold Beverages

Citrus Punch	\$14.50 per Gallon
Sparkling Cranberry Punch	\$14.50 per Gallon
Iced Tea (unsweetened)	\$12.50 per Gallon
Raspberry Iced Tea (sweetened)	\$12.50 per Gallon
Pink Lemonade	\$12.50 per Gallon
Orange Juice	\$14.50 per Gallon

1/2 gallons are available upon request.

Iced Water is complementary with your catering order, upon request.

If you're not ordering anything else, Iced Water is available for \$3.50 per Gallon

Bottled Beverages

Bottled Juice	\$3.00 per Bottle
Ice Tea (Sweetened or Unsweetened)	\$3.00 per Bottle
Sodas, Assorted Diet & Regular	\$3.00 per Bottle

Bakery Items

***All bakery items are delivered with reusable plates and flatware as appropriate.
Linen tablecloths are included for food & beverage tables.
(Please inquire about tables with Facilities Management.)***

Los Bagels - Assorted Locally Made Bagels <i>All bagels are served with Cream Cheese</i>	\$19.00 per Dozen
Miniature Bagels <i>Plain, served with Cream Cheese</i>	\$8.00 per Dozen
Miniature Croissants <i>Served with Butter and Jam</i>	\$11.00 per Dozen
Miniature Danishes and Cinnamon Rolls	\$13.00 per Dozen
Donuts <i>Locally Made at The Donut Mill (available Monday, Wednesday, Friday)</i>	\$16.00 per Dozen
Miniature Muffins <i>Lemon Poppy Seed, Banana Nut, & Blueberry</i>	\$9.50 per Dozen
Gourmet Supreme Muffins <i>Apple Cinnamon Pecan , Berry Whole Grain, Blueberry Crumb, Chocolate Chunk</i>	\$18.50 per Dozen
Freshly Baked Scones <i>Assorted Flavors</i>	\$15.75 per Dozen
Cinnamon Sour Cream Cake <i>Serves 12-15</i>	\$26.00 per Cake

Gluten Free Muffins and Bagels are available upon request

Morning Starters

Fresh Whole Fruit <i>Apples, Oranges, and Bananas</i>	\$1.55 per Piece
Fresh Fruit Tray (Yogurt Dip upon request) <i>Small Serves ~25, Large Serves ~50</i>	\$55.00—Small \$85.00—Large
Individual Yogurts	\$2.50 Each

Soy Yogurt & Organic Fruit Available Upon Request.

Afternoon Snacks and Treats

Granola Bars (individually packaged)	\$2.00 Each
Fruit & Nut Trail Mix (individually packaged)	\$2.50 Each
Individual Yogurts	\$2.50 Each
Kettle Chips (individual bags)	\$2.50 Each

Breakfast Packages

Need a kick start to a morning meeting or a pick me up in the afternoon? Try one of these tasty & satisfying options. These packages include and all appropriate condiments. Table linens are included for food and beverage tables.

Continental Breakfast

Locally Roasted Organic Coffee
Locally Roasted Organic Decaffeinated Coffee
Hot Water with Tea, Cocoa, and Cider
Orange Juice
Whole Fresh Fruit
Your choice of **two** of the following:
Assorted Mini Danishes and Cinnamon Rolls
Assorted Miniature Muffins
Miniature Bagels with Cream Cheese
\$10.00 per Guest

Gourmet Continental Breakfast

Locally Roasted Organic Coffee
Locally Roasted Organic Decaffeinated Coffee
Hot Water with Tea, Cocoa, and Cider
Assorted Bottled Fruit Juices
or
Orange Juice and Apple Juice Dispensers
Fresh Fruit Platter with Yogurt Dip
Your choice of two of the following:
Locally made Bagels (*Los Bagels*)
Locally Made Pastries (*Brio Bakery add \$2.00 per person*)
Freshly Baked Scones
\$13.50 per Guest

Need a Hot Start to Your Day ?

.All breakfast are served with reusable plate, flatware and appropriate condiments.

Hot Start

Cage Free Scrambled Eggs
Bacon or Sausage Links (*add \$1.50 for both*)
Country Potatoes
Fresh Fruit Salad
Mini Muffins

Choice of 3 beverages:

Orange Juice, Cranberry Juice, Freshly Brewed Coffee, Decaf or Organic Teas

*\$13.25 per Guest
(15 person minimum)*

Tex-Mex Morning

Cage Free Scrambled Eggs with Jack Cheese, Green Onions and Tomatoes
With Warm Tortillas

Bacon Bits or Sausage Crumbles (*add \$1.50 for both*)
Sour Cream and Salsa

Country Potatoes
Fresh Fruit Salad

Choice of 3 beverages:

Orange Juice, Cranberry Juice, Freshly Brewed Coffee, Decaf or Organic Teas

*\$13.50 per Guest
(15 person minimum)*

Breakfast Frittata

Italian Sausage with Veggies , Fresh Herbs and Cheese
And

Roasted Veggie with Fresh Herbs and Cheese

Or

Bacon , Caramelize Onions and Swiss Cheese Strata

And

Roasted Veggies with Fresh Herbs and Cheese

Country Potatoes
Fresh Fruit Salad

Mini Croissants with Butter and Jam

Choice of 3 beverages:

Orange Juice, Cranberry Juice, Freshly Brewed Coffee, Decaf or Organic Teas

*\$14.50 per Guest
(25 person minimum)*

Individual Salad Lunch Selections

*From light to hearty, you're sure to find a salad selection that will meet your luncheon needs.
All of our salads are served in a clear clam-shell style box.*

Each salad is served with herbed breadsticks and your choice of bottled juice, iced tea, or soda.

Dressings are served on the side, your choice of Ranch, Italian, Honey Mustard, Bleu Cheese, Thousand Island or Tofu Tahini.

Fresh Spinach Salad

Fresh Spinach leaves tossed with Mushroom, Onion, and Crumbled Bacon, topped with Hard Boiled Egg, Cherry Tomato and Cucumber.
With Bleu Cheese Vinaigrette on the side.

\$10.00

The Executive Chef Salad

Mixed Greens topped with Turkey, Ham, Tomato, Swiss and Cheddar Cheeses, Cucumber and Hardboiled Egg.

\$12.00

Classic Caesar Salad

Crisp Romaine Topped with Fresh Parmesan and Homemade Croutons. Classic Caesar Dressing is served on the side.

\$10.00

Gourmet Garden Salad

Fresh Garden Salad of Mixed Greens, tossed with Cherry Tomato, Cucumber, Shredded Carrots, Broccoli, and Sprouts.

\$9.50

Crisp Wedge Salad

Wedge of Crisp Iceberg Lettuce, Fresh Tomato, Bacon, and Crumbled Blue Cheese

\$10.00

Add Grilled Chicken to any salad for \$1.00 more

Boxed Lunches

*Perfect for lunchtime meetings, all of our boxed lunches are served in convenient biodegradable containers.
An electronic order form is available for boxed lunches, upon request.*

Classic Boxed Lunch

All basic boxed lunches include the following

Chips & Whole Fruit
Brownie
Individual Bottled Beverage

Your choice of a classic sandwich:
Turkey, Roast Beef, or Ham
served with Lettuce, Tomato, and Cheese

On your choice of bread:
Whole Wheat, or Gluten Free

Mayonnaise and Mustard are served on the side

Or

Classic Vegetarian Sandwich
with Lettuce, Tomato, Cucumber, Avocado, Sprouts & Cheese

On your choice of bread:
Whole Grain Wheat, or Gluten Free

*Mayonnaise and Mustard served on the side.
This sandwich can be prepared **vegan** upon request.*

\$10.00 per Guest

Please see our Gourmet Boxed Lunches on the following page.

Boxed Lunches, Continued

Perfect for lunchtime meetings, all of our boxed lunches are served in convenient biodegradable containers.

An electronic order form is available for boxed lunches, upon request.

Gourmet Boxed Lunch

All Gourmet Boxed Lunches include your choice of:

Pasta Salad **or** Fresh Fruit Salad

Freshly Baked Cookies **or** Brownie

Individual Sodas **or** Iced Tea **or** Bottled Juice

Your choice of the following sandwiches:

The Chicago

Roast Beef, Cheddar, Lettuce, Tomato, with a Sour Cream Horseradish Spread, Served on a Brio Roll.

The Gourmet Pesto Chicken

Grilled Lemon Chicken, Provolone Cheese, Lettuce, and Tomato, served with Pesto on Brio Focaccia Bread.

The Pastrami

Pastrami, Lacy Swiss Cheese, Lettuce, and Tomato, served on a Brio Roll.

The Smoked Turkey

Smoked Turkey, Smoked Gouda Cheese, Lettuce, and Tomato, served on Whole Wheat Bread.

The Italian

Salami, Ham & Mortadella with Provolone Cheese, Served with lettuce and tomato on a Brio Roll.

The Turkey Classic

Thin slices of Rosemary Turkey, with Havarti Cheese, Lettuce and Tomato on a Brio Roll.

The Veggie Supreme

Cheddar & Jack Cheese, Lettuce, Tomato, Sprouts, Bell Pepper, Carrots, Cucumber, and Avocado, served on 100% Whole Wheat Bread.

The Vegan Delight

Lettuce, Tomato, Sprouts, Bell Pepper, Carrots, Cucumber, Avocado and Hummus, served on Pita Bread.

All Gourmet Boxed Lunches include pickles, pepperoncini, mayonnaise, and mustard served on the side.

\$13.50 per Guest

Gluten-Free bread is available for any sandwich, upon your request

Deli Buffet Selections

Not sure what everyone in your group might like? A build-your-own sandwich buffet is sure to please! Our Deli Buffets are served with reusable plates and flatware and include linen tablecloths for the food & beverage tables.

Basic Deli Buffet

Green Salad with Ranch & Italian Dressing
Assorted Breads
Assorted Cheese & Deli Meats
Lettuce, Tomato, Pickles, Sprouts, Onion, Cucumber & Bell Pepper
Mayonnaise & Mustard
Your Choice of:
Cookies or Brownies
Lemonade or Ice Tea
\$12.50 per guest

Add Avocado for an additional \$1.00 per guest
Add an individual bag of chips for \$1.75 per guest
Upgrade to individual sodas for an additional \$2.00 per guest

(10 person minimum)

Gluten-Free Bread is available upon your request

Deluxe Deli Buffet

Choose two salads from the following:
Potato Salad, Pasta Salad, Green Salad, or Fresh Fruit Salad
Assorted Breads
Assorted Cheese & Deli Meats
Lettuce, Tomato, Pickles, Sprouts, Onion, Cucumber & Bell Pepper
Mayonnaise & Mustard
Pesto, Honey Mustard & Chipotle Sauce
Your Choice of:
Cookies or Brownies
Lemonade or Ice Tea
\$13.50 per guest

Add Avocado for an additional \$1.00 per guest
Add an individual bag of chips for \$1.75 per guest
Upgrade to individual sodas for an additional \$2.00 per guest

(15 person minimum)

Gluten-Free Bread is available upon your request

Hot Lunch Buffet Selections

Treat your guests to a hot meal made by our professional staff. Lunch buffets are served with reusable plates and flatware, and linen tablecloths are included for food & beverage tables.

Fiesta Buffet

Tortilla Chips, Red Salsa and Salsa Verde

Fiesta Rice

Lemonade & Ice Water

Your Choice of one of the following:

Black **or** Refried Beans

Your Choice of two of the following:

Cheese Quesadillas **or** Chicken Quesadillas

Cheese Enchiladas **or** Chicken Enchiladas

\$14.00 per Guest

(15 person minimum)

Build Your Own Soft Taco Buffet

Tortilla Chips, Red Salsa, and Salsa Verde

Lemonade and Iced Water

Fiesta Rice

Your Choice of Black **or** Refried Beans

Corn and Flour Tortillas

Chicken, Shredded Beef, Lettuce, Cheese,

Guacamole, Sour Cream, Olives, Diced Tomato, and Diced Onions.

\$14.50 per guest

(15 person minimum)

San Francisco Buffet

Mixed Greens with Italian Vinaigrette Dressing

Garlic Bread

Fresh Steamed Vegetable Medley

Iced Tea & Ice Water

Your Choice of two of the following:

Grilled Lemon Rosemary Chicken **or** Meat Lasagna

Spring Pasta **or** Fettuccine Alfredo

or Portabella Parmesan*

\$16.50 per Guest

(25 person minimum)

Asian Express Buffet

Cucumber Salad

White Rice

Iced Tea and Ice Water

Your choice of one of the following:

Pork **or** Chicken Won Tons

Vegetarian Spring Rolls **or** Vegetarian Potstickers

Your Choice of two of the following:

Breaded Chicken with Orange Glaze

Mongolian Beef

Vegetable Stir Fry with Tofu

\$14.50 per Guest

(25 person minimum)

**Note: Portabella Parmesan is offered as a vegetarian entrée, not a side dish, so there will not be a serving for each guest in attendance.*

If you'd prefer extra servings, please call or email for a quote.

Dessert Additions

Gourmet Dessert Bars - Assorted Flavors	\$17.50 per Dozen
Classic Brownies	\$14.00 per Dozen
Salted Caramel Brownies	\$19.00 per Dozen
Assorted Mini Cookies	\$10.00 per Dozen
Assorted Cookies	\$13.50 per Dozen
Extra Large Gourmet Cookies	\$16.00 per Dozen
Chocolate Dipped Strawberries (Seasonal)	\$18.50 per Dozen
Petit Fours	\$17.50 per Dozen

Lunch Buffet Selections

Treat your guests to a hot meal made by our professional staff. Lunch buffets are served with reusable plates, flatware, and linen tablecloths are included for food & beverage tables.

Soup & Salad Buffet

Fresh Baked Dinner Rolls w/butter
Lemonade and Iced Tea

Salad Selections

Spring Salad
Classic Caesar
Arugula with Fresh Berries, Chevre
Grilled Veggie Pasta Salad
Fruit Salad
Caprese Salad
Red Potato Salad
Asian Noodle Salad

Soup Selections

Creamy Boston Clam Chowder
Minestrone
Hearty Chicken Noodle
Fire Roasted Vegetable
Tomato Basil

Choose two salads and one soup \$15.00
Choose three salads and one soup \$17.00
Add second soup \$1.50 per person

(20 person minimum)

Gourmet Pizza Buffets

Pizza Selections

Cheese Lovers \$12.25
Margarita \$13.00
Meat Lovers \$13.50
Maui \$13.00
Pepperoni \$13.00
Vegetarian \$13.50
Per Pizza

Each pizza is cut into 8 slices.

Add a Fresh Garden Salad
Ranch and Italian dressing on the side.
\$1.00 per person

Lemonade and Iced Tea
\$12.50 per Gallon

(10 person minimum)

Dessert Additions

Gourmet Dessert Bars - <i>Assorted Flavors</i>	\$17.50 per Dozen
Classic Brownies	\$14.00 per Dozen
Salted Caramel Brownies	\$19.00 per Dozen
Assorted Mini Cookies	\$10.00 per Dozen
Assorted Cookies	\$13.50 per Dozen
Extra Large Gourmet Cookies	\$16.00 per Dozen
Chocolate Dipped Strawberries (<i>Seasonal</i>)	\$18.50 per Dozen
Petit Fours	\$17.50 per Dozen
Cream Puffs with dipping sauces	\$12.50 per Dozen
Lemon Bars	\$14.00 per Dozen

Hors d' Oeuvres

From retirement parties to receptions, our hors d' oeuvres are just the thing for your gathering. All hors d' oeuvres are delivered with reusable plates and flatware and table linens for the food tables. Please see the first page of our menu for your beverage options. Please inquire about which options can be made vegan or gluten free.

Cold Hors d' Oeuvres

Miniature Baguette Sandwiches	\$70.00
<i>Italian, Turkey, and Vegetarian gourmet sandwiches, served on a Brio Baguette (50 sandwiches)</i>	
Pinwheel Sandwiches	\$70.00
<i>Italian, Turkey and Vegetarian (50 pinwheels)</i>	
Antipasta Skewers	\$75.00
<i>Olives, Sundried Tomatoes, Mozzarella, and Fresh Basil. (50 skewers)</i>	
Crostini with Assorted Spreads <i>(Olive Tapenade, Spinach Artichoke & Bruschetta)</i>	\$80.00
<i>Serves ~50 Guests</i>	
Mediterranean Platter	\$80.00
<i>Two types of Hummus, Roasted Red Pepper Tapenade, Roasted Garlic and Pita Bread. Serves ~50</i>	
Small Domestic Cheese Platter with Crackers	\$65.00
<i>Serves ~25 Guests</i>	
Large Domestic Cheese Platter with Crackers	\$85.00
<i>Serves ~50 Guests</i>	
Gourmet Local Cheese Display	\$275.00
<i>Featuring Cypress Grove & Loleta Cheeses, with Assorted Brio Baguettes. Serves ~50</i>	
Smoked Salmon Display	\$300.00
<i>Featuring Trinidad Bay Cream Cheese, Local Mustards, Pumpernickel, and Crackers. Serves ~50</i>	
Small Fresh Fruit Platter <i>Yogurt Dip upon Request.</i>	\$55.00
<i>Serves ~25 Guests</i>	
Large Fresh Fruit Platter. <i>Yogurt Dip upon Request.</i>	\$85.00
<i>Serves ~50 Guests</i>	
Small Fresh Vegetable Platter with Ranch Dip & Hummus	\$50.00
<i>Serves ~25 Guests</i>	
Large Fresh Vegetable Platter with Ranch Dip & Hummus	\$80.00
<i>Serves ~50 Guests</i>	
Small Grilled Vegetable Platter with a Chipotle Aioli and Pesto Aioli	\$ 70.00
<i>Serves ~ 25 Guests</i>	
Large Grilled Vegetable Platter with Chipotle Aioli and Pesto Aioli	\$100.00
<i>Serves ~ 50 Guest</i>	
Middle Eastern Cuisine Platter <i>Fried Chickpeas , Falafel balls, Dolma, with Dipping Sauce</i>	\$120.00
<i>Serves ~ 50 Guests</i>	
Grilled Polenta Squares topped with Pesto and Siracha Cream	\$65.00
<i>Serves ~50 Guests</i>	

Hors d' Oeuvres, Continued

From retirement parties to receptions, our hors d' oeuvres are just the thing for your gathering. All hors d' oeuvres are delivered with reusable plates and flatware. Please see the first page of our menu for your beverage options.

Hot Hors d' Oeuvres

Spicy Breaded Chicken Drummettes <i>With Ranch & Bleu Cheese Dipping Sauce, Serves ~50 Guests</i>	\$80.00
Sticky Sesame Chicken Drummettes <i>Serves ~50 Guests</i>	\$80.00
Teriyaki Chicken Satays <i>Serves ~50 Guests</i>	\$80.00
Chicken Satays in Peanut Sauce <i>Serves ~50 Guests</i>	\$80.00
Chicken Satays with Savory Lemon Rosemary Marmalade <i>Serves ~50 Guests</i>	\$80.00
Spanakopita <i>Serves ~50 Guests</i>	\$65.00
Savory Sundried Tomato & Artichoke Puff Pastry <i>With a blend of cheeses, wrapped in tender puff pastry. Serves ~50 Guests</i>	\$70.00
Brie en Croute, with Pesto & Pine Nuts <i>Gourmet Cheese Wrapped in Phyllo Dough, Serves ~30 Guests</i>	\$60.00
Brie en Croute, with Caramel & Walnuts <i>Gourmet Cheese Wrapped in Phyllo Dough, Serves ~30 Guests</i>	\$60.00
Vegetarian Spring Rolls with Plum Sauce <i>Serves ~50 Guests</i>	\$80.00
Potstickers with Soy Sauce, Sweet & Sour, and Hoisin Sauce <i>Pork, Chicken or Vegetarian, Serves ~50 Guests</i>	\$70.00
Meatballs with Marinara & Fresh Parmesan, with Sliced Brio Baguette <i>Serves ~50 Guests</i>	\$75.00
Meatballs with Barbecue Sauce, with Sliced Brio Baguette <i>Serves ~50 Guests</i>	\$75.00
Warm Artichoke Spinach with fresh herbs Dip, served with sliced Baguette <i>Serves ~ 50 Guests</i>	\$60.00
Parmesan Stuffed Artichoke Hearts <i>Serves ~ 50 Guests</i>	\$75.00
Mini Crab Cakes with assorted Aioli's <i>Serves ~50 Guests</i>	\$145.00
Arancini Balls with Dipping Sauce <i>Serves ~50 Guests</i>	\$130.00
Stuffed Mushroom with Italian Sausage , cheese and Herbs <i>Serves ~ 50 Guest</i>	\$70.00
Stuffed Mushrooms with Spinach , cheese and Herbs <i>Serves ~ 50 Guest</i>	\$70.00

While all of our Hors d' Oeuvres are designed to meet the highest standards of quality, sometimes there are those extra- special events in which you need a little something more. For these occasions, please contact us for pricing quotes and descriptions of our formal Hors d' Oeuvre and Dessert Displays. We look forward to making your event special!

Catering Policies

Thank you for your interest in our catering services. To help us better serve you, please keep the following in mind when placing an order.

Advanced Notice

At least two week's notice is preferred for all catering events. Events that are submitted and completed two weeks before there event, with no changes, will be given a 10% discount on there order. Larger events and receptions may require three weeks or more, so please contact us at your earliest convenience so we can start preparing to make your event extraordinary. Planning several months in advance? That's perfect- we're looking forward to your call.

Cancellations and Changes

In the event you need to cancel or change a catering order, please contact us by noon three business days prior to your event to avoid incurring any cancellation or adjustment fees.

Alcohol Service

Please contact us within 2 weeks of your event to discuss service of beer or wine at your event. We do not provide or serve hard alcohol. HSU Dining Services complies with all campus and state regulations regarding alcohol service.

Full Service Lunches & Dinner

If our buffet menus don't suit your needs, please contact us for a custom quote on full service meals. We may not be able to accommodate all requests, but we are happy to refer you to reputable outside caterers in the event we are unable to meet your needs.

Labor

Labor charges will only incur if you wish to have a staff member present for the duration of your event, or if we need to have a staff member present for legal or logistical reasons (for example, beer & wine service or an event after business hours.) Our labor charge is \$25.00 per hour, with a minimum of two hour. There be a labor charge for nights and week-ends of \$35.00 per hour, with a minimum of two hours.

China & Silverware

Our catering packages include reusable place settings, we have included this in the price of the menu.. Please note, you will be charged for missing or damaged equipment , charges are based upon the direct cost of replacement or repair.

Table Linens

Most of our packages (excepting boxed lunches and salads) include linen table cloths for the food and beverage tables. If you would like tablecloths for your meeting or dining tables, they are available for \$9.00 per cloth. Please note that you will be charged for any permanent damage to tablecloths.

Allergies & Dietary Restrictions

Please alert our staff to allergies and/or dietary restrictions that you or your group might have. We will do our best to offer alternatives that meet your dietary needs. As noted, gluten-free desserts and breads are available.

To-Go Containers

For small fee, we are happy to offer to-go containers with most of our packages.

Tea Service

Please note that tea, hot chocolate, and cider packets, sugar & honey are **not** considered to-go items. One gallon of hot water includes 16 servings of tea, cocoa or cider. While we offer an extensive assortment of teas, you will be charged a fee if more than that is taken from the event.

Trays & Platters

Please do not take our platters or trays with you. To-go containers are available (please see above). However, if you do end up with one of our items, **please let us know**. You will be charged a pick-up fee of \$5.00 per item.

Thank you for considering HSU Catering Services. We look forward to serving you soon!