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 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.
Fall 2019
Menu Selection & Pricing

Please see our catering policies, following the menu.

Beverage Services
All beverages are served with reusable cups or glasses. Half & half and assorted sweeteners are provided as appropriate. Linen tablecloths are included with catered 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

Beverages can be ordered by the half gallon.
Iced water is provided upon request at no charge with all catering orders, or is available for $3.50 per gallon if no other items are ordered.

Bottled Beverages
HSU Dining Services does not provide bottled water for catering events as part of a campus wide waste reduction initiative.

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.)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Los Bagels - Assorted Locally Made Bagels</td>
<td>$20.00 per Dozen</td>
</tr>
<tr>
<td>All Bagels are Served with Cream Cheese</td>
<td></td>
</tr>
<tr>
<td>Miniature Bagels</td>
<td>$8.00 per Dozen</td>
</tr>
<tr>
<td>Plain Bagel served with Cream Cheese</td>
<td></td>
</tr>
<tr>
<td>Miniature Croissants</td>
<td>$11.00 per Dozen</td>
</tr>
<tr>
<td>Served with Butter and Jam</td>
<td></td>
</tr>
<tr>
<td>Miniature Danishes and Cinnamon Rolls</td>
<td>$13.00 per Dozen</td>
</tr>
<tr>
<td>Donuts</td>
<td>$17.00 per Dozen</td>
</tr>
<tr>
<td>Locally Made at The Donut Mill</td>
<td></td>
</tr>
<tr>
<td>Miniature Muffins</td>
<td>$9.50 per Dozen</td>
</tr>
<tr>
<td>Lemon Poppy Seed, Banana Nut, &amp; Blueberry</td>
<td></td>
</tr>
<tr>
<td>Gourmet Supreme Muffins</td>
<td>$18.50 per Dozen</td>
</tr>
<tr>
<td>Apple Cinnamon Pecan, Berry Whole Grain, Blueberry Crumb, Chocolate Chunk</td>
<td></td>
</tr>
<tr>
<td>Freshly Baked Scones</td>
<td>$15.75 per Dozen</td>
</tr>
<tr>
<td>Assorted Flavors</td>
<td></td>
</tr>
<tr>
<td>Cinnamon Sour Cream Cake</td>
<td>$26.00 per Cake</td>
</tr>
<tr>
<td>Serves 12-15</td>
<td></td>
</tr>
</tbody>
</table>

*Gluten Free Muffins and Bagels are Available upon Request*

## Morning Starters

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Whole Fruit</td>
<td>$1.55 per Piece</td>
</tr>
<tr>
<td>Apples, Oranges, and Bananas</td>
<td></td>
</tr>
<tr>
<td>Fresh Fruit Tray with Yogurt Dip</td>
<td>$55.00—Small</td>
</tr>
<tr>
<td>Small Serves ~25, Large Serves ~50</td>
<td>$85.00—Large</td>
</tr>
<tr>
<td>Individual Yogurts</td>
<td>$2.50 Each</td>
</tr>
<tr>
<td>Soy Yogurt &amp; Organic Fruit Available Upon Request.</td>
<td></td>
</tr>
</tbody>
</table>
Snacks and Treats
Individually Packaged Items – Perfect for a light snack

- Granola Bars: $2.00 Each
- Fruit & Nut Trail Mix: $2.50 Each
- Individual Yogurts: $2.50 Each
- Kettle Chips: $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 all appropriate condiments. Table linens are included for food and beverage tables.

Continental Breakfast
Locally Roasted Organic Coffee (Decaffeinated Available upon Request)
Hot Water with Tea, Cocoa, and Cider
Orange Juice
Whole Fresh Fruit

Includes Choice of 2 of the Following Items:
- 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 (Decaffeinated Available upon Request)
Hot Water with Tea, Cocoa, and Cider
Assorted Bottled Fruit Juices

Or
Orange Juice and Apple Juice Dispensers
Fresh Fruit Platter with Yogurt Dip

Includes Choice of 2 of the Following Items:
- Locally made Bagels (Los Bagels)
- Freshly Baked Scones

$13.75 per Guest
Add Los Bagels Pastries for an Additional $2.00 Per Guest
Need a Hot Start to Your Day?
*All Breakfast Packages Include Reusable Plates, Flatware and Appropriate Condiments.*

**Hot Start**

- Cage Free Scrambled Eggs
- Bacon or Sausage Links - Additional $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

- *$13.50 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 - Additional $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

- *$13.75 per Guest*
- *15 Person Minimum*

**Breakfast Frittata**

- Roasted Veggie Frittata with Fresh Herbs and Cheese

**And a Choice of Either:**

- Italian Sausage Frittata with Veggies, Fresh Herbs and Cheese
- Or
- Bacon Frittata with Caramelized Onions and Swiss Cheese Strata

- 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

- *$14.75 per Guest*
- *25 Person Minimum*
Salad Lunch Selections
Choose from an Individual Salad Lunch Served with a Herbed Breadstick and a Bottled Beverage

Or
a Banquet Size Salad to Supplement any Catering with Approximately 25 Smaller “Side Salad” Sized Portions

Fresh Spinach Salad
Fresh Spinach with Mushrooms, Onions, Cherry Tomatoes and Cucumber Topped with Crumbled Bacon & Hard Boiled Egg Served with a Bleu Cheese Vinaigrette
$11.00 - Large Individual Salad with Breadstick and a Bottled Beverage
$45—Banquet Sized Salad

The Executive Chef Salad
Mixed Greens, Tomato and Cucumber Topped with Turkey, Ham, Swiss and Cheddar Cheese, and Hardboiled Egg
$13.00- Large Individual Salad with Breadstick and a Bottled Beverage
$55—Banquet Sized Salad

Classic Caesar Salad
Crisp Romaine Topped with Fresh Parmesan and Homemade Croutons
Classic Caesar Dressing is served on the side
$11.00 - Large Individual Salad with Breadstick and a Bottled Beverage
$45—Banquet Sized Salad

Gourmet Garden Salad
Mixed Greens, Cucumber, Shredded Carrots, and Broccoli Topped with Cherry Tomatoes and Sprouts.
$10.50 - Large Individual Salad with Breadstick and a Bottled Beverage
$40—Banquet Sized Salad

Crisp Wedge Salad
Wedge of Crisp Iceberg Lettuce, Fresh Tomato, Bacon, Hard Boiled Egg, Crumbled Blue Cheese.
$11.00 - Large Individual Salad with Breadstick and a Bottled Beverage
The Wedge Salad is not Available as Banquet Sized Salad

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

Perfect for lunchtime meetings, all of our boxed lunches are served in convenient and compostable containers. For large groups, please inquire about our electronic order submission form.

Light Snack Lunch

Choice of Turkey, Roast Beef, or Ham on Franz Premium Bread
With Lettuce, Tomato, and Cheese

Or
Vegetarian Sandwich
With Lettuce, Tomato, Cucumber, Avocado, Sprouts & Cheese on Whole Wheat Bread
Served with Fresh Whole Fruit (Banana, Apple or Orange)
Mayo and Mustard and a Napkin

$8.50 Each

Or
Make it a Classic Boxed Lunch
With Chips, Whole Fruit, a Brownie and a Juice Box

$10.50 Each

Gourmet Boxed Lunch

All Gourmet Boxed Lunches include your choice of:

<table>
<thead>
<tr>
<th>Potato Salad</th>
<th>Freshly Baked Cookies</th>
<th>Individual Soda, Iced Tea</th>
</tr>
</thead>
<tbody>
<tr>
<td>Or Fresh Fruit Salad</td>
<td>Or Brownie</td>
<td>Or Bottled Juice</td>
</tr>
</tbody>
</table>

The Chicago
Roast Beef, Cheddar, Lettuce, Tomato, with a Sour Cream Horseradish Spread, Served on a Beck’s Roll

The Gourmet Pesto Chicken
Grilled Lemon Chicken, Provolone Cheese, Lettuce, and Tomato, Served with Pesto on Brio Focaccia

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.

$14 per Guest

Please Inquire about Additional Vegan and Gluten Free Options
Deli Buffet Selections
Not sure what everyone in your group might like? A build-your-own sandwich buffet is sure to please!

Basic Deli Buffet
Green Salad with Ranch & Italian Dressing
Assorted Breads
Assorted Cheese & Deli Meats
Lettuce, Tomato, Pickles, Sprouts, Cucumber & Bell Pepper
Mayonnaise & Mustard

Your Choice of:
Cookies Or Brownies
Lemonade Or Ice Tea

$12.75 per guest
10 person minimum

Deluxe Deli Buffet
Includes Choice of 2 of the Following Items:
Potato Salad, Green Salad, or Fresh Fruit Salad
Assorted Breads
Assorted Cheese & Deli Meats
Lettuce, Tomato, Pickles, Sprouts, Cucumber & Bell Pepper
Mayonnaise & Mustard
Pesto, Honey Mustard & Chipotle Sauce

Your Choice of:
Cookies Or Brownies
Lemonade Or Ice Tea

$14.00 per guest
15 person minimum

Additional Deli Buffet Items:
Avocado: $1.00 Per Guest
Individual Bagged Potato Chips: $1.75 Each
20oz Bottled Beverages: $2.50 per guest
Hot Lunch Buffet Selections

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

**Nacho Bar**

House Made Tortilla Chips  
Nacho Cheese Sauce  
Jalapenos, Pico de Gallo  
Black Olives and Green Onion  
Sour Cream, Guacamole, and Locally Made Fresh Salsa

$11.50 Per Guest  
15 Person Minimum

**Fiesta Buffet**

Includes Choice of 2 From the Following Items:

- Cheese Quesadillas Or Chicken Quesadillas  
- Cheese Enchiladas Or Chicken Enchiladas  
- Black Beans Or Refried Beans  
- Tortilla Chips with Red and Green Salsa  
- Spanish Rice  
- Lemonade & Ice Water

$14.25 per Guest  
15 Person Minimum

**Build Your Own Soft Taco Buffet**

- Chicken & Shredded Beef  
- Corn and Flour Tortillas  
- Black Beans Or Refried Beans  
- Tortilla Chips with Red and Green Salsa  
- Spanish Rice  
- Lettuce, Tomato, Diced Onion, Olives  
- Cheese, Sour Cream, Guacamole

$14.75 per Guest  
15 Person Minimum

**San Francisco Buffet**

Includes Choice of 2 From the Following Items:

- Grilled Lemon Rosemary Chicken, Meat Lasagna, Spring Pasta, Fettuccine Alfredo  
- Or Portabella Parmesan*  
- Mixed Greens with Italian Vinaigrette  
- Garlic Bread  
- Fresh Steamed Vegetable Medley  
- Iced Tea & Ice Water

$16.75 per Guest  
25 Person Minimum

*Portabella Parmesan is Offered as a Vegetarian Entrée, Meaning that there will not be a Serving for Each Guest. Please Work with Catering to Determine an Appropriate Quantity to Meet the Specific Needs of Your Group.

**Asian Express Buffet**

Includes Choice of 2 From the Following Items:

- Breaded Chicken with Orange Glaze  
- Sweet and Sour Chicken  
- Vegetable Stir Fry with Tofu  
- Cucumber Salad  
- White Rice  
- Pork Or Chicken Won Tons  
- Vegetarian Spring Rolls Or Pot stickers  
- Iced Tea and Ice Water

$14.75 per Guest  
25 Person Minimum
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
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 Buffet

Pizza Selections
Cheese Lovers $14.50
Margarita $15.00
Meat Lovers $15.50
Maui $15.00
Pepperoni $15.00
Vegetarian $15.25
Vegan Pizza $15.50

Per Pizza

Each pizza is cut into 8 slices.

Gluten Free Crust is Available

Add a Fresh Garden Salad
Ranch and Italian dressing on the side.
$1.50 per person

Lemonade and Iced Tea
$12.50 per Gallon

(10 person minimum)

Dessert Additions

Gourmet Dessert Bars - Assorted Flavors
Classic Brownies
Salted Caramel Brownies
Assorted Mini Cookies
Assorted Cookies
Extra Large Gourmet Cookies
Chocolate Dipped Strawberries (Seasonal)
Petit Fours
Lemon Bars
Gluten Free Brownies

$17.50 per Dozen
$14.00 per Dozen
$19.00 per Dozen
$10.00 per Dozen
$13.50 per Dozen
$16.00 per Dozen
$18.50 per Dozen
$17.50 per Dozen
$14.00 per Dozen
$15.00 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 inquire about which options can be made vegan or gluten free.*

### Cold Platters

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Serves</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spicy Breaded Chicken Drummettes</td>
<td>$80.00</td>
<td>~50 Guests</td>
</tr>
<tr>
<td>With Ranch &amp; Bleu Cheese Dipping Sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sticky Sesame Chicken Drummettes</td>
<td>$80.00</td>
<td>~50 Guests</td>
</tr>
<tr>
<td>Teriyaki Chicken Satays</td>
<td>$80.00</td>
<td>~50 Guests</td>
</tr>
<tr>
<td>Chicken Satays in Peanut Sauce</td>
<td>$80.00</td>
<td>~50 Guests</td>
</tr>
<tr>
<td>Chicken Satays with Savory Lemon Rosemary Marmalade</td>
<td>$80.00</td>
<td>~50 Guests</td>
</tr>
<tr>
<td>Spanakopita</td>
<td>$65.00</td>
<td>~50 Guests</td>
</tr>
<tr>
<td>Savory Sundried Tomato &amp; Artichoke Puff Pastry</td>
<td>$70.00</td>
<td></td>
</tr>
<tr>
<td>With a blend of cheeses, wrapped in tender puff pastry. Serves ~50 Guests</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Brie en Croute, with Pesto &amp; Pine Nuts</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gourmet Cheese Wrapped in Phyllo Dough, served with Brio Baguettes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Serves ~30 Guests</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Brie en Croute, with Caramel &amp; Walnuts</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gourmet Cheese Wrapped in Phyllo Dough, served with Brio Baguettes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Serves ~30 Guests</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vegetarian Spring Rolls with Plum Sauce</td>
<td>$80.00</td>
<td>~50 Guests</td>
</tr>
<tr>
<td>Potstickers with Soy Sauce, Sweet &amp; Sour, and Hoisin Sauce</td>
<td>$70.00</td>
<td>~50 Guests</td>
</tr>
<tr>
<td>Pork, Chicken or Vegetarian, Serves ~50 Guests</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Meatballs with Marinara &amp; Fresh Parmesan, with Sliced Brio Baguette</td>
<td>$75.00</td>
<td>~50 Guests</td>
</tr>
<tr>
<td>Meatballs with Barbecue Sauce</td>
<td>$70.00</td>
<td>~50 Guests</td>
</tr>
<tr>
<td>Warm Artichoke Spinach with Fresh Herbs Dip</td>
<td>$60.00</td>
<td>~50 Guests</td>
</tr>
<tr>
<td>Served with sliced Baguette</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Stuffed Mushroom with Italian Sausage, Cheese and Herbs</td>
<td>$70.00</td>
<td>~50 Guests</td>
</tr>
<tr>
<td>Served ~50 Guests</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Stuffed Mushrooms with Spinach, Cheese and Herbs</td>
<td>$70.00</td>
<td>~50 Guests</td>
</tr>
<tr>
<td>Dim Sum Tray</td>
<td>$85.00</td>
<td></td>
</tr>
<tr>
<td>Chicken Won Tons, Pork Sticky Buns, Veggie Egg Rolls and Veggie Potstickers — Serves 50 Guests</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tex Mex Platter</td>
<td>$85.00</td>
<td></td>
</tr>
<tr>
<td>Mini Beef Tacos, Chicken Taquitos, Cheese Quesadilla, and Jalapeno Poppers — Serves 50 Guests</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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 catering for customized menus and quotes.

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 / Zero Waste
At least two weeks notice is preferred for all catering events. All Zero Waste Events that are submitted and finalized two weeks in advance, with no changes, will receive a 10% discount on their 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 3 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. This rate increases to $35 per hour for events taking place at night or over a weekend.

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, 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 responsible for replacement charges for any permanent damage to tablecloths.

Allergies & Dietary Restrictions
Please alert our staff to any 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!