



C A T E

R I N G



**Catering
Guide
2009-2010**



WSU Dining Catering Guide

WICHITA STATE UNIVERSITY

University Catering at Wichita State University

Is committed to providing the finest service, excellent presentation
And consistent, high quality food for any event. We hope you'll find
Everything you need to create the most spectacular event possible.

When looking at our menus, and seasonal inserts, please keep in mind that these represent
Very popular items that will appeal to most. We offer a wide variety
Of menus – from an informal coffee service to an elaborate dinner –
Including regional favorites as well as cutting edge, culinary trends.

If needed, our catering staff will be happy to customize a menu to fit your particular
event and budgetary requirements. Whether you are planning an event on or off campus,
We will work in partnership with you to make it successful.

We are happy to organize your next event. Please contact our catering coordinator in the
WSU Dining office at 316.978.5863, or by e-mail at wichitastatecatering@sodexo.com

WSU Dining Catering Guidelines

We hope you enjoy our new Catering Guide, please remember these are merely suggestions and we would be happy to work with you to create a menu for your specific event. Please take the time to review our policies and procedures. We look forward to a terrific function for you and your guests!

Schedule your Event

In an effort to make sure we can successfully plan your event, Please give us 5-7 business days advance notice for all catered events to insure that your menu selections are available. Please remember we need the opportunity to professionally prepare for your event which includes planning, meeting with you to review all the necessary details and procuring the food and scheduling the appropriate staff.

Our Catering Coordinator is located in the WSU Dining Service Office at the Rhatigan Student Center, Room 112. Our phone 316-978-5863 or e-mail us at: wichitastatecatering@sodexo.com

Last Minute Arrangements

In the event you need to make a catering selection with in 48 hours (2 Business days) of the event we will do our best to accommodate your needs and menu preferences. We may not be able to offer everything on our Catering guide, however we will be able to make recommendations on alternate entrée items that can be arranged to meet your expectations.

Guarantee

The guarantee is the number of people attending your event. We must obtain a guaranteed number of attendees for your function by noon, three business days prior to the event. For your assistance, we will plan on preparing an additional 5% of food for all buffets and plated meals to accommodate late arrivals. Please note, you are responsible for 100% of the guaranteed number or actual number of attendees whichever is greater.

Cancellations

If you need to cancel a catering order, please notify our Catering Coordinator in writing as soon as possible. In most cases there will not be a charge to cancel your event, however, if we have ordered food in as a “specialty item” or if the food ordered in for your event is considered to be “perishable” we will have to charge you or your department the Market/or Contracted price. Please direct any questions on these particular charges to our Director of catering at 316.978.5978.

We are happy to organize your next event. Please contact our catering coordinator in the WSU Dining office at 316.978.5863, or by e-mail at wichitastatecatering@sodexo.com

Service Time

It is our desire to serve your group promptly at the time you select. If your group starts its event more than 15 minutes later than scheduled event time, there will be an hourly charge based on the number of service personnel involved.

Payments

All University food invoices are processed through the office of the Vice President of Administration and Finance. Payment terms are net due 15 days.

A 50% deposit is required for all non-University related events at the time of booking the event, with full payment due on date of service. All non-University events are subject to applicable taxes.

Physical Set-up

It is your responsibility to arrange for tables, chairs, audio/visual equipment, registration tables, etc. through the University Reservation Office located in the Rhatigan Student Center, phone 316-978-7055.

Linen

A variety of linen colors are available if desired. Our menu charges include the linens for all plated meals and buffet meals. Additional linen can be furnished for registration tables/ gift tables at a cost of \$5.00 for white linen tablecloths, \$6.00 for each colored tablecloth and \$1.50 for each linen napkin. Tables with black skirts and fresh linen are available at a cost of \$25.00 each. We are happy to make arrangements to offer linen services to any campus organization, please contact our catering office for all the specific details and policies.

China Service Charges

The following charges apply to all events scheduled by WSU or private individual and or group for catered events held outside of the Rhatigan Student Center on the Wichita State University Campus:

All meals catered requiring china service will be charged an additional fee of \$3.00 per person. All receptions catered requiring china service will be charged an additional fee of \$1.00 per person. All events catered with disposable place settings will not be charged an additional fee.

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Service Fees

All food catered on the WSU Main campus with a final price less than \$50.00 per order will be subject to a \$15.00 service charge. Please contact our Catering Coordinator for service fees involved with food catered off the WSU main campus.

Service Standards and Attendant Fees

Standard Service – 1 - 50 people - No Charge

We provide a standard level of service and staff for receptions, buffets, plated meals both plastic and china service at no cost to you for the first 50 people. This includes the cost of setting up the event location, service support of the event to include waiters and or buffet line attendants and clean up of the event location. At the time of the reservation we will review the number of service attendants that will be scheduled to assist with your function.

When you have the occasion to cater to a group in excess of 50 people our Catering Coordinator will outline all service staff standards and charges for your convenience.

Presidential and additional Service Fees

Additional Server - \$12.00 per hour – two hour minimum
Servers Assistant - \$10.00 per hour – two hour minimum
Line Attendant - \$12.00 per hour – two hour minimum
Bar Attendant - \$15.00 per hour – two hour minimum
Line Chef - \$15.00 per hour – two hour minimum

We will be happy to arrange and or make recommendations for additional service staff based on your service needs for each event. Please contact our Catering Coordinator with questions.

Catering Equipment

If you have requested drop off, pick up or a service style that requires our staff to come and clean up an event after the fact, as the host of the catered event, you are responsible for the equipment and supplies we have provided for service at your catered event. Any missing or damaged catering equipment or supplies will be reviewed with you and invoiced to your department at full replacement cost.

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Removal of Food

Due to the State Board of Health regulations and the nature of catering services, unconsumed food may not be removed from the serving locations. The food remains the property of WSU Dining Services.

Delivery off Campus

We will charge a transportation fee for all events catered off of the Wichita State University campus. These charges will be based on mileage traveled to and from the main campus as well as the number of trucks utilized to transport food, china and equipment. Please contact our Catering Director for specifics on these charges.

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Beverages

Sold by the gallon

<p>Coffee \$11.00</p> <p>Apple Cider \$12.60</p> <p>Tomato Juice \$12.50</p> <p>Fancy Fruit Punch \$ 8.25</p> <p>Seattle's Best Coffee \$13.00</p> <p>Lemonade \$6.95</p> <p>Orange Juice \$13.35</p>	<p>20 Ounce Bottled Water \$1.55</p> <p>Decaf Coffee \$11.00</p> <p>Iced Tea \$5.85</p> <p>Apple Juice \$12.50</p> <p>Assorted Canned Soda \$.95</p> <p>Hot Chocolate \$9.35</p> <p>Milk – ½ pint \$.95</p>
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Breakfast Bakery

Minimum of 1 dozen per order

Assorted Muffins

Chocolate - Chocolate Chip, Chocolate Chip,
Almond Poppy Seed, Blueberry, Banana Nut
\$6.40 per dozen

Bagels with Cream Cheese

Blueberry, Cinnamon Raisin, Plain
\$9.35 per dozen

Assorted Danish

Bavarian Cream, Lemon, Cherry, Raspberry
\$8.25 per dozen

Assorted Mini Muffins

Lemon Poppy Seed, Blueberry, Banana Nut
\$5.80 per dozen

Assorted Donuts

Assorted Cake, Glazed, Twist, Jelly Filled, Long
Johns
\$10.00 per dozen

Assorted Sliced Breakfast Breads

Chocolate Chocolate Chip, Chocolate Chip,
Lemon Poppy Seed, Blueberry, Pumpkin,
Banana Nut
\$10.75 per loaf

Fruit Turnovers

Apple, Peach, Cherry
\$8.55 per dozen

Coffee Cake

\$10.35 per loaf

Scones

White Chocolate Raspberry, Apple Cinnamon,
Cranberry Orange
\$9.59 per dozen

Petite Cinnamon Rolls

\$8.49 per dozen

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Breakfast Buffet

Buffets will be set for a minimum of 15 people, we are happy to serve a plated selection for groups under 15 people.

Continental Breakfast

Your choice of two juices
Fresh fruit display
Assorted pastries and muffins
Coffee
\$5.90 per person

Morning Buffet

Country scrambled eggs, crispy bacon strips, sausage
Breakfast potatoes, biscuits and country gravy
Juice and coffee
\$7.20 per person

Shocker Brunch

Assorted pastries and fruit display
Eggs, crispy bacon strips, sausage
Breakfast potatoes, biscuits and country gravy
Juice and coffee
\$8.30 per person

Plated Breakfast

Early Riser

Fresh seasonal fruit
Scrambled eggs and a choice of sausage, bacon, or ham slices
Breakfast potatoes and a low-fat muffin
Coffee
\$6.70 per Person

The Shocker

Fresh seasonal fruit
Cinnamon French toast
Three crisp bacon strips
Coffee
\$6.35 per Person

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Morning & Afternoon Breaks

Basic Morning Break

Sliced bagels and assorted cream cheese and jams, Seasonal fresh fruit, and Coffee
\$4.40 / person

Mid Day Getaway

Vegetable Tray and Dip, Assorted Domestic Cheese and crackers, Fresh Fruit, Iced Tea
and Water
\$5.25/ person

Fitness Trainers

Fresh Baked Muffin, Granola Bar, Flavored Yogurt, Seasonal Fresh Fruit, Bottled Water
or Diet Soda
\$5.50/ person

Chocolate Lovers

Fudge Nut Brownies, Chocolate Kisses, Otis Spunkmeyer Chocolate Chip Cookies,
Canned Soda, Coffee and Water
5.75/ person

Day at the Park

Assorted Mixed Nuts, Popcorn, Soft Pretzels and Warm Cheese, Nachos, Canned Soda
and Water
6.00/ person

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Lunch

Professionally Packaged - Sandwiches to Go

Each lunch includes two of the following; chips, pasta salad, fresh cut fruit, or a piece of whole fruit and 2 Grandmas cookies, and your choice of canned iced tea, bottled water, canned lemonade or canned soda. Please note that fresh vegetables and condiments are packaged on the side.

Roasted Peppered Turkey Sandwich

Roast Turkey, Flame Roasted Peppers, Jack Cheese, Tomatoes, Red Onions, and Dijon Mustard
on a Baguette
\$8.25

Chicken Toscano Sandwich

Balsamic Chicken on a Focaccia Roll with Provolone,
Roasted Peppers and Mayonnaise
\$8.25

Grilled Chicken Caesar Jazz Salad Wrap

Grilled Julienne Chicken Breast, Romaine and Tomatoes
In a Spinach Tortilla with Caesar Dressing
\$8.00

Smoked Turkey Panini

Smoked Turkey, Avocado, Arugula and Tomato
With Tarragon Mustard on a French Roll
\$8.00

BLT Sandwich with Pesto Chicken Breast

Crisp Bacon, Lettuce, Tomato and Pesto Chicken Breast on Focaccia
\$8.00

Turkey & Swiss Wheat Sub

Turkey and Swiss on a Submarine Roll
With Mayonnaise, Romaine and Tomato
\$8.00

Italian Wheat Sub

Salami, Ham and Provolone on a Submarine Roll
With Red Wine Vinaigrette, Romaine and Tomato
\$8.00

Roast Beef Panini with Caramelized Onion

Shaved Roast Beef, Caramelized Onions, Watercress
And Pepperoni with Dijon Mayonnaise
\$8.00

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Roasted BBQ Chicken Wrap

Tender chicken spice rubbed and slow roasted served with a corn salsa, crisp romaine lettuce and BBQ sauce

\$7.55

Roast Beef with Horseradish Mayonnaise

Shaved roast beef served on a baguette, with sun-dried tomato spread, Swiss cheese, crisp lettuce and horseradish mayonnaise.

\$8.35

Hummus and Veggie Pita

Lemony garbanzo bean hummus, shredded carrots, cucumbers, diced tomatoes and lettuce with garlic yogurt sauce served on pita bread.

\$5.30

Roasted Vegetable Wrap

Marinated zucchini, squash, eggplant, onions, peppers, and mushrooms, oven roasted and wrapped in a basil tortilla. Served with herbed yogurt sauce.

\$6.50

* Any of the previous Lunch selections may be set up and displayed as a buffet at an additional cost of \$1.00 per person. Minimum of 25 people please.

** Please contact our catering office for pricing on individual sandwiches and wraps.

Deluxe Box Lunches

\$6.75 Each

Please choose the type of deli meat and bread you would enjoy for your lunch. Included with your lunches are a bag of chips, a piece of whole fruit, and Grandmas cookies. Mayonnaise, mustard, napkins and a plastic utensil are also provided.

Choice of sandwich:

Deli Ham
Roast Turkey
Roast Beef
Vegetarian

Vegetarian Option 1: Lettuce, tomato, red onion, cucumber and olives
(Please note these options are packaged separately from the bread for freshness)

Vegetarian Option 2: Stuffed pita with black and green olives,
Diced tomatoes, red onion, and pepperoncini with Dijon mayonnaise
American cheese may be added to either sandwich at no additional charge.

Choice of breads: Wheat, White, Rye

Please feel free to enhance your sandwich with the following items for an extra charge of \$1.00 each:

Fresh Fruit cup, Side of Potato Salad, side of Pasta Salad, Crisp bacon, sliced Avocado, Swiss, Cheddar, Provolone or Pepper Jack cheese, large Croissant

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Salads

All salads are served with crackers or rolls

Gorgonzola Salad

Gorgonzola Cheese, apples, grapes, shaved red onions, walnuts and mixed lettuce. Served with a light lemon vinaigrette

\$7.10

Fall Light and Flavorful Salad

Dried tart cherries, pecans, crumbled Boursin cheese tossed with a fall mix of lettuce. Served with fat-free raspberry vinaigrette

\$8.20

Greek Salad

Mixed Greens tossed with cucumber, Kalamata olives, onion, and Fetta cheese
And lemon vinaigrette

\$7.65

Southwest Chicken Salad

Marinated Grilled chicken breast, tomatoes, corn kernels, black olives and parmesan cheese. Served over a bed of mixed greens with a side of south west Caesar dressing

\$7.80

Roasted Paprika and Chicken Salad

Lemon paprika marinated Chicken breast, orange segments, and julienne roasted red peppers tossed with mixed greens and baby lettuce. Served with a balsamic vinaigrette dressing

\$7.50

Cobb Salad Plate

Mixed greens topped with Grilled diced chicken, green onions, hard-boiled eggs, ham and tomato. Served with a side of fresh fruit and a dinner roll

\$8.55

Asian Chicken Salad

Crispy noodles, roasted peanuts, tender chicken, mandarin orange segments and green onions Tossed with oriental cabbage, mixed greens and tangy oriental salad dressing

\$7.50

Spinach Salad

Spinach and Romaine lettuce with mushrooms, bacon, eggs and croutons and light sweet vinaigrette

\$7.80

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Bowtie Pasta salad

Colorful Bowtie pasta tossed with Olive Oil, Pecans, Blue Cheese, fresh chopped parsley
and served with a balsamic Vinaigrette dressing

\$7.50

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Soup of the Day
(Variety changes daily)

8 ounce cup \$2.35
12 ounce bowl \$2.50

Soup

Get your favorite soup served in a sourdough Bread bowl.

8 oz of soup per serving
\$ 5.15

Our Soup Offerings:

Chicken Noodle
Broccoli Cheese
Minestrone
Split Pea with Ham
Garden Vegetable with Pasta
Vegetable Beef
Clam Chowder

Cheese with Ham and Bacon
Chicken Corn Chowder
Vegetable Garden Creamy
Cream of Asparagus
Cream of Broccoli
Creamy Tomato Basil
Chicken with Wild Rice

Pizzas

Large "Pizza Hut" Original Hand Tossed Crust Pizza cut into 8 slices

Choose 1 topping

Pepperoni, Ham, Cheese, Veggie, Italian Sausage, Beef, Pork, Bacon & Chicken
\$ 13.00 – One Topping

\$13.50 – Supreme Pizza

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Lunch and Dinner Themed Buffets

*Buffets are typically set for groups of 25 or more.
We will set Buffets for groups under 25 people for an additional cost of \$2.00 per person
with a minimum set for 8 people.*

Home-style Buffet

\$ 11.95

Choose one salad:

Mixed greens with choice of two dressings;
(Ranch, Italian, Caesar, Honey Mustard, French, Balsamic Vinaigrette)
Marinated cucumber and tomato salad
Pasta salad, Classic Caesar salad

Choose two vegetables:

Buttered whole kernel corn
Sautéed whole green beans
Dill carrots, Broccoli, Fresh squash medley

Choose one side item:

Garlic mashed potatoes
Rice pilaf
Buttered red potatoes
Baked Potatoes

Choose one of these entrees: Category #1

Baked Herbed Chicken

Bone - in marinated chicken Roasted in a zesty herb sauce

Roast Beef

Slow simmered with fresh herbs, vegetable medley and brown gravy.

Choose one of these entrees: Category #2

Meatloaf with Brown Mushroom Gravy

Down home style meatloaf served with a rich mushroom gravy.

Fried Chicken

Old fashioned southern fried chicken.

Jambalaya

Rice, chicken, sautéed vegetables slowly cooked in a Cajun broth.

*These buffets are accompanied by cornbread or biscuits, butter, iced tea or lemonade, water and chef's dessert display

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American Grill

\$8.15

Choice of two side items:

Fresh green salad with two dressings
Classic Caesar salad
Potato salad

Pasta salad
Cole Slaw

Burgers & Hot Dogs

Our quarter pounder charbroiled and served with lettuce, sliced tomato, onions, mustard and mayonnaise, and sliced cheese. Our all beef hot dog served with onions, mustard catsup and mayonnaise.

Veggie Burger

(Additional cost of \$.75 each)

Our healthy garden burger charbroiled and served with accompaniments.

This buffet includes your choice of iced tea or lemonade, water, and chef's dessert display.

BBQ Buffet

\$ 10.75

Choice of three side items:

Fresh green salad with two dressings
Classic Caesar Salad
Potato salad
Pasta salad
Cole Slaw

Ranch beans (*chili style*)
BBQ beans
Oven roasted potatoes
Sautéed fresh green beans

Choose two entrees:

Chicken

Garlic and herb marinated or BBQ chicken quarters grilled to perfection.

BBQ Brisket

Everyone's favorite, marinated with tangy BBQ Sauce.

Fried Chicken

A classic Favorite

*This buffet is accompanied by dinner rolls or biscuits, butter, iced tea or lemonade, water and cookies or brownies.

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Mexican Buffet

\$ 11.70 per person

Choose one salad:

Mixed greens with cilantro and lime dressing
Classic Caesar salad
Tomato salad with red onions and cilantro in light vinaigrette

Choose two side items:

Spanish rice
Vegetarian refried beans
Black beans with cilantro and onions

Choose two entrees:

Chicken Enchiladas

Roasted chicken and cheese enchiladas baked in a zesty Mexican sauce.

Cheese Enchiladas

Three cheese enchiladas baked in a zesty Mexican sauce.

Chicken Chimichangas

Roasted chicken, beans, and Mexican spices
Deep fried in a flour tortilla and topped with melted cheese.

Bean and Cheese Burritos

Refried beans, Monterey Jack, Cheddar cheese and Mexican spices
Baked in a flour tortilla and topped with shredded cheese.

Beef Burritos

Beef, Cheddar cheese and green chili
Baked in a flour tortilla and topped with shredded cheese.

Taco Bar

Grilled diced chicken, taco beef, taco shells with shredded cheese, shredded lettuce,
Chopped tomatoes, black olives, red onions, sour cream, and salsa.

*This buffet is accompanied by tri-colored tortilla chips, salsa, guacamole
Iced tea or lemonade, iced water, crispitos and brownies.

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Italian Buffet

\$12.45 per person

Choose one salad:

Fresh greens with choice of two dressings
Classic Caesar salad, Greek salad
Tomato basil salad with red wine vinaigrette

Choose one vegetable:

Dill carrots
Fresh green beans sautéed with garlic and onions
Fresh squash medley, Steamed broccoli

Choose two entrees:

Pasta Primavera

Garden fresh vegetables tossed in a light wine sauce served over penne pasta.

Chicken Fettuccine Alfredo

A fresh parmesan cheese and garlic cream sauce served over fettuccine pasta.

Spaghetti with Marinara Sauce

Fresh herbs, garlic, onions and tomatoes make up a delicious marinara sauce and it is served over spaghetti.

Cheese Tortellini with Basil Cream Sauce

A rich basil and garlic cream sauce served over cheese tortellini pasta.

Cheese or Beef Ravioli

A delicious three cheese or beef ravioli served with our fabulous marinara sauce and topped with fresh Parmesan Cheese.

Linguini with Pomodoro Sauce

A fresh simple roasted garlic and herb tomato sauce served over linguini pasta.

Vegetarian Lasagna

Choice of spinach, cheese and a béchamel cream sauce or a traditional Lasagna with garden vegetables, cheese and marinara sauce.

Meat Lasagna

Flavorful Italian ground pork and Beef, Mozzarella and Parmesan cheese and marinara sauce make this a favorite.

Chicken Cacciatore

Chicken breast roasted in a mushroom tomato sauce with sherry and served over egg noodles.

Chicken Parmesan

Sautéed chicken breast layered with fresh pasta, our marinara sauce, Mozzarella and parmesan cheese and baked to a golden brown

*This buffet is accompanied by garlic bread sticks or French bread, Cheesecake or tiramisu, iced tea or lemonade and water.

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Asian Stir Fry

\$10.25 per person

Choose one salad:

Asian Noodle Vegetable Jazz Salad

Asian Slaw

Your choice of two entrée:

Kung Pao Chicken

Stir-fried Garlic Chicken, carrots, onions, Red & Green peppers

With Kung Pao Sauce and peanuts

Szechwan Beef

Garlic Beef stir-fried with julienne onion, red and green peppers, ginger and water chestnuts

Sweet and Sour Chicken

Boneless breaded chicken deep fried and glazed with a tangy sweet & sour sauce

Broccoli Tofu Stir-Fry

Tofu, broccoli, green beans, zucchini and mushrooms stir-fried with spicy ginger sauce

This buffet includes egg rolls with sweet and sour sauce, sticky rice, fortune cookies, gourmet cookies and iced tea and water.

Deli Buffet

\$9.99 per person

(3 ounces of meat per person, 1.5 ounces of cheese per person and 3 slices of bread per person)
Make your own delicious sandwiches with an assortment of deli meats, assorted cheeses,
Condiment platter, assorted breads.

Includes chips, fruit salad, pasta salad, cookies or brownies, and iced tea, water, or
lemonade.

Hawaiian Buffet

Teriyaki Chicken, rice, macaroni salad and fruit salad.

Served with water and choice of ice tea or lemonade

\$ 9.00 per person

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Salad Buffet

\$10.50 per person

Choose (3) three of these salads for your buffet.
Served with fruit and nut breads, water and your choice of lemonade or iced tea.

Chicken Waldorf salad,

Fresh Garden Salad with Vegetables

Seasonal Fruit Salad

Chicken Salad with Grapes and Walnuts

Mediterranean Orzo Salad with olives sun dried tomatoes and Feta cheese, herbs and roasted peppers

Cous Cous with oranges, cucumbers, roasted red peppers, onions, olives, and diced chicken and vinaigrette

Italian Tuna Salad with croutons, cherry tomatoes, celery, onions, capers, fresh parsley, lemon juice, served over mixed greens.

Spinach Salad with bacon, tomatoes and red onions, croutons

Italian Pasta Salad with bowtie pasta, ham, broccoli, mozzarella, peppers, tomatoes, and onions, tossed with Italian dressing

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Hors D. Oeuvres

Platters and Displays

Each tray serves approximately 25 people. Custom trays can be arranged and priced for you upon request.

Nachos with Pico de Gallo - *Served Warm*
Tri-Color Tortilla Chips & Queso served with our own fresh Pico de Gallo
(*Tomatoes, cucumbers, red onions and cilantro*)
\$52.50

Hummus
A Garlicky, Garbanzo Bean Spread, with seasoned fried Pita
\$39.90

Vegetable Crudités'
Seasonal Fresh cut vegetables with Ranch Dressing
\$41.50

Domestic Cheese Display
Served with assorted crackers
\$35.00

Imported Cheese Display
Served with assorted crackers and garnished with apple wedges
\$63.00

Fiesta Dip
Layers of vegetarian refried beans, shredded cheddar and jack cheeses, sour cream,
Green onions, black olives, salsa and guacamole surrounded by tortilla chips
\$47.25

Fresh Fruit Platter
Fresh watermelon, honey dew, cantaloupe, pineapple, strawberries with other seasonal
fruit
\$58.00

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Antipasto Platter
Salami, Ham, Olives, Tomatoes and Cheese marinated with spices and Red Wine
Vinaigrette
\$78.75

“Bite Size”
Tea Sandwiches
Egg, Chicken, Tuna and Pimento salad
\$1.10 each

Special Canapés or Toast Points
Chef's variety
\$1.30 each

Chocolate Dipped Strawberries
\$2.00 each

Roast Vegetable Platter
Serves approximately 25 people
Squash, Zucchini, Eggplant, Sweet Onions, and Red Peppers, marinated and then roasted
in the oven to bring out their sweetness. Served Cold with an herb aioli.
\$48.00

Spinach & Artichoke Dip
With Toast Points or Crackers
\$ 39.90

Grilled Bruschetta
olive tapenade, garlic and olive oil, black bean, salsa & cilantro
\$32.20

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Snacks

Most items are sold by the pound unless otherwise stated
These items are packaged and displayed on linen covered tables for your event
Each pound serves approximately 16 people

Tri- Colored Tortilla Chips
\$6.95

Pretzels
\$6.20

*Gold Fish Snack Mix, Cheese Cracker,
or Pretzels*
\$8.75

Guacamole Dip w/ Tortilla chips
\$13.00

Lays Potato Chips
\$6.60

Popcorn
Serves 15-16 people
\$11.00

Trail Mix w/ M&M's Chocolates
\$16.00

Pint of Salsa Dip w/ Tortilla chips
\$12.45

Nuts
\$12.00

Chocolate Covered Peanuts
\$21.85

Pint of Onion Dip w/ Potato Chips
\$11.50

Assorted Nutrigrain Bars
\$1.30/ each

Candy Bars
\$.90 /each

Assorted Granola Bars
\$1.30/ each

Butterfly Crackers
\$8.40

Sweet Nuts
\$ 16.50

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Hors D. Oeuvres

Most orders contain 25 pieces

Mushroom Fillo Triangle

Mushroom in light cream sauce, wine garlic and seasonings

\$ 41.50

Artichoke Fillo Triangle

Artichoke hearts, aged parmesan, garlic and blend of spices wrapped in a delicate fillo pastry

\$48.65

Black Bean Empanada - served warm

Black Bean, corn, jalapeno peppers seasoned with fresh cilantro in our own corn puff pastry

\$43.25

Shrimp Puff Pastry

Chopped shrimp, seasoned lightly with dill

\$37.15

Beef Fajita - served warm

Tender bits of beef, peppers and onions are seasoned and rolled in a flour tortilla with cheese

\$34.95

Szechwan Beef Spring Roll – served warm

Spicy chorizo sausage, black bean and Monterey cheese

Blended with southwestern spices create fusion of east meets west.

\$48.30

Chicken Satay – served warm

Chicken tenderloin marinated in spicy Thai sauce

\$45.00

Bacon wrapped Chicken with Jalapeno – served warm

Tender piece of chicken wrapped with a strip of bacon and cheese

\$48.30

Chicken Empanada – served warm

Spicy chicken recipe wrapped in cornmeal pastry

\$46.35

Chicken Quesadilla – served warm

A mixture of fresh mushroom, Monterey jack cheese, Jalapenos and fresh cilantro between,

Two 6" flour tortillas and cut into cornucopia.

\$34.60

Chicken Won Ton – served warm

A combination of marinated chicken, oriental vegetables and fresh ginger in a won ton wrapper.

\$31.50

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Mini Vegetable Spring Roll – *served warm*
Chinese Vegetables tossed with soy sauce, sesame oil and fresh ginger wrapped in a fresh spring roll wrapper.
\$31.50

Roasted Vegetable Tart – *served warm*
Zucchini, Yellow squash, eggplant, bell peppers, Sun dried tomato corn and peppers
\$45.00

Buffalo Chicken Wings – *served warm*
Glazed plump chicken wings, marinated and tossed with Red Hot sauce
\$34.60

Spanakopita
A blend of spinach, feta cheese and spices in fillo pastry
\$36.00

Crab Stuffed Mushroom – *served warm*
Serves approximately 25 people
Claw meat, lightly seasoned and baked in a button mushroom cap.
An elegant addition to any appetizer buffet.
\$58.75

Sweet and Hot Chicken Skewers – *served warm*
Serves approximately 25 people
Tender chicken thigh meat marinated in sweet soy, roasted to perfection and served with a spicy, sweet and hot sauce.
\$29.95

University Receptions

Minimum of 15 people

Basic Shocker

Assorted Pepperidge Farm Tea Cookies, Cocktail Sandwiches, Petite Fruit Danish, Iced or Hot Tea

\$6.50/ person

Shocker Pride

Tea Sandwiches, Vegetable Crudités, Baked Brie or Imported Cheese and Toast Points, Lemon Bars, Iced Tea and or Lemonade

\$7.25/ person

Party Platter

Teriyaki Wings, Buffalo Hot Wings with Blue Cheese, Celery and Carrots, Cold Cream Cheese Rotel Dip served with Corn Chips, Canned Soft Drinks and Iced Tea

\$9.50/ person

The Grill

Sliced slow cooked Baron of Roast Beef, served with Silver Dollar Rolls and a horseradish sauce. Boiled Shrimp, Antipasto Tray, Assorted Imported Cheese and gourmet crackers, Vegetable Crudités with dip Seasonal Fresh Fruit, Iced Tea and Coffee.

\$19.70 per person

Minimum 50 people

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Plated Lunches and Dinners

Each entrée includes a garden salad, warm dinner rolls, butter, iced tea, water, and a Chefs dessert selection. We are happy to cater for parties under 25 people, please contact our catering office for special pricing.

Rosemary Chicken & Squash Risotto

Creamy Risotto Enhanced with Wild Mushrooms, Roasted Butternut Squash and Rosemary Chicken and your choice of one of the following vegetables; green beans Almandine, Glazed Baby carrots, roasted vegetables

\$11.20

Jerk Chicken Pasta

Pasta with Sofrito, Peppers, and Chicken, Topped with asparagus and confetti pepper

\$11.50

Mediterranean Chicken

Italian Marinated Chicken Breast Baked with Eggplant, Spinach, Sun-Dried Tomatoes

\$10.55

Sun-Dried Tomato Crusted Chicken Breast

Chicken Breast Baked with a Crust of Bread Crumbs, Sun-Dried Tomato, Garlic and Olive Oil with Cous Cous and your choice of one of the following vegetables; green beans Almandine, Glazed Baby carrots, roasted vegetables

\$11.75

Flank Steak with Creamy Mustard Sauce

Broiled Flank Steak Marinated with Garlic and Mustard and Served with a Creamy Dijon-parmesan Sauce and Oven Roasted Potatoes and your choice of one of the following vegetables; green beans Almandine, Glazed Baby carrots, roasted vegetables

\$11.50

Beef Kabobs

Oven-Roast Marinated Sirloin Skewered with Onions, Peppers Mushrooms and Tomatoes on a bed of Rice

Steak sauce is available upon request

\$11.35

Ropa Vieja

Beef Sirloin Oven-Roasted, then Braised with Carrot, Celery, Onion and Garlic with Rice and your choice of one of the following vegetables; green beans Almandine, Glazed Baby carrots, roasted vegetables

\$12.15

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Stuffed & Rolled Flank Steak

Spinach, Carrots, Eggs, Poblano Peppers and Onions Rolled in Marinated Flank Steak and Oven Roasted Potatoes and your choice of one of the following vegetables; green beans Almandine, Glazed Baby carrots, roasted vegetables

\$12.95

Grilled Chicken with Carbonara Sauce

Marinated Boneless Breast of Chicken served over Pasta and Carbonara Sauce

\$10.50

Silesian Roast Pork

Pork Loin Roasted with Dried Apricots and Apple Cider, Seasoned with Thyme and served with Oven Roasted Potatoes and your choice of one of the following vegetables; green beans Almandine, Glazed Baby carrots, roasted vegetables

\$11.38

Grilled Filet of Beef Tenderloin

*Double Whipped Mashed Potatoes
Selection of Fresh Garden Vegetables
Includes Seasonal Dinner Salad and Chefs Dessert Selection*

\$28.50

Fried Catfish Dinner

*Cornmeal Crusted Catfish Filet
Oven Roasted Potatoes
Mustard Greens and Black eyed Peas
Served with cornbread, and Chefs Salad and Dessert Selection*

\$10.25

Roasted Pheasant Breast

*Whipped Sweet potatoes
Sweet Corn Cream Sauce
Fresh Garden Vegetables
Chefs Salad and Dessert selection*

\$24.00

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Plated Dessert Options
(Included with lunch and dinner entrée)

Pies

Coconut Cream Pie
Chocolate Cream Pie
Boston cream pie
Pecan Pie
Lemon Meringue

For Additional \$1.35 per slice

Dutch Apple Pie
Old Fashion Apple Pie
Pumpkin Pie

Round Cakes

Cheese Cake
Lemon Chiffon
German Chocolate
Black Forrest
Carrot Cake

For Additional \$1.35 per slice

Strawberry Cake
Raspberry Dream Cake
Chocolate Meringue

Desserts and Goodies

Minimum of 1 dozen

Cookies

Chocolate Chip, Sugar, Peanut Butter, Oatmeal, White Chocolate Macadamia Nut,
Snicker doodles

Regular (1.3 ounce) \$ 5.95

Large (2.6 ounce) \$9.00

Mini Tarts

Lemon, Bavarian Cream, Chocolate
\$ 10.00

Sheet Cake

Chocolate, White, Spice, Strawberry, Marble, Carrot, Ginger, Lemon, Yellow

Half \$18.00

Full \$37.95

Add Filling for cake – Additional Cost of \$5.25

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Additional Baked Goodies

Mini Cheese Cakes – \$8.58 per dozen
Mini Cream Puff – \$7.69 per dozen
Lemon Bars – \$12.00 per dozen
7- Layer Bars – \$12.00 per dozen
Apple Crumb Bars - \$12.00 per dozen
Cherry Orchard Bar \$12.00 per dozen

Chocolate Fudge Nut Bars \$12.00 per dozen
Brownies \$12.00 per dozen
*Fudge Icing, Peanut Butter Icing, Powder Sugar,
German Chocolate Icing, Mint Cream Cheese
Rice Crispy Treats– per dzn \$11.35*
-

Pies

\$1.85 per slice

Coconut Cream Pie
Chocolate Cream Pie
Boston cream pie

Pecan Pie
Lemon Meringue

\$2.60 per slice

Dutch Apple Pie
Old Fashion Cherry Pie
Pumpkin Pie

Chocolate Meringue
Old Fashion Apple Pie

Cakes

\$2.00 per slice

Cheese Cake
Lemon Chiffon

German Chocolate
Black Forrest Carrot Cake

\$3.15 per slice

Strawberry Cake

Raspberry Dream Cake

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Ice Cream Tubs

(Three gallon tub of ice cream serves approximately 80 Scoops)

\$ 42.00

Flavors

Chocolate, Strawberry, Vanilla, Mint Chocolate Chip

Dress up your Ice Cream Tub - Make it an Ice Cream Sundae Social

(Includes all of the toppings listed below for **25** people)

Chocolate Syrup, Strawberries, Carmel, Whip cream, and Nuts

Additional Cost of \$23.00 – Every 25 people

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Back To Basics Catering Guide

Designed exclusively for Recognized Student Organizations

The discounted pricing reflects a limited menu that is served on disposable products, and may be picked up from the WSU Dining Services main office. Any of the following items can be delivered on disposable trays for a fee of \$25.00

WSU Dining Services does not provide service or clean-up for any of the items ordered from this portion of the catering guide. These tasks are the responsibilities of the sponsoring organization

*To place an order, visit the WSU Catering Office located in the Rhatigan Student Center
In the University Reservation Office, Room 101,
Or contact us by email at wichitastatecatering@sodexo.com, or by phone 978-5863.*

*All food and beverage must be picked up from the WSU Dining Services Office
Monday - Friday between 8:00am and 4:30pm. All Foodservice dispensers must be returned
to our main office the following business day by 12:00 noon.*

*Any cancellation must be made within 48 hours of the scheduled event.
Any cost incurred due to cancellation after the deadlines will be passed on to the organization.*

Beverages

Includes cups only

Coffee \$9.10	Apple Cider \$10.50
Apple Juice \$10.50	Fancy Fruit Punch \$6.55
Decaf Coffee \$9.10	Bottled Water \$1.55
Tomato Juice \$10.50	Lemonade \$6.25
Seattle's Best Coffee \$10.90	Assorted Canned Soda \$0.90
Orange Juice \$10.50	Iced Tea \$5.45
Hot Chocolate \$7.85	Milk - ½ pint \$0.90

Party Trays

Serves approximately 25 guests

Domestic Cheese Tray \$24.25
Seasonal Fresh Fruit Tray \$25.40
*(Assortment of honeydew, cantaloupe and
pineapple served with yogurt dip)*
Vegetable Tray with Dip \$24.25
Meat, Cheese, and Cracker Tray \$37.30
Mexican Layer Dip with Chips \$25.60
Chips and Salsa \$4.95
Large Hand Tossed single topping Pizza by
Pizza Hut – \$11.50

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Back To Basics Menu Continued-

Snacks by the pound

*These items are packaged for pick up only, no display bowls, platters,
Utensils or Linen will be provided*

Tri Colored Tortilla Chips - \$6.95
Pretzels - \$3.95
Goldfish Snack Mix - \$8.75
Chex Mix - \$7.95
Lays Potato Chips - \$3.95
Trail Mix with M&M Chocolates - \$12.95
Mixed Nuts - \$10.50
Lays Potato Chips and Pint of Onion Dip - \$3.95
Tri Colored Tortilla Chips and Pint of Guacamole dip - \$10.50
Popcorn - \$5.00
Tri Colored Chips with Pint of Salsa - \$9.50
Chocolate Covered peanuts - \$15.00
Sweet Nuts - \$10.50
Butterfly Crackers - \$6.95
Assorted candy bars - \$.90 each
Assorted Granola Bars - \$.90 Each
Assorted Nutrigrain Bars - \$1.10 Each

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Puerto Rican Specials

By

Chef Rene' Dominguez

Salads

Three bean salad marinated with a Balsamic Cilantro Vinaigrette Dressing w/chick
(Chick Peas, Dark Red Kidney Beans, Black Beans)

Baby Red Potato Salad with Roasted Red Peppers and Red Delicious Apples

Island Elbow Salad

(Unique combination of Honey Smoked Ham, Pickles, Red Onions and Assorted Peppers)

Yucca

(Cassava al mojo) My own specialty, Simply Delicious

Rice Options

White rice - Served Steamed and just like it is naturally or any of the following ingredients
for a special flavor: Red, Pinto, Black or Chick peas with my own Special Seasonings

Yellow rice - Arroz Manposteo –

Yellow rice combined with Pinto Beans and the flavors of the Caribbean

Congri rice

My Specialty Entrees

Caribbean Grilled Chicken Breast served with one of the following sauces:

White Wine Sauce, Mango & Ginger Sauce or Cilantro Cream Sauce

Carne Frita

Marinated Fried Boneless Pork Bites served with Sautéed Onions and Roasted Red Peppers over the top of this dish

Mini Cornish Game Hens

Stuffed with Mashed Yucca and served with a Cilantro Cream Sauce and Green Plantain

Beef cube steak braised with Sweet Onions and a Garlic Au Jus

Boneless Chicken Thighs slow simmered in a Garlic and Butter Sauce, served with sautéed Onions and Peppers

Fricase de pollo

Assorted pieces of Chicken Slowly Simmered in my Special Creole Sauce

Dessert

Vanilla Custard

Cheese Custard

Plain Cheese Cake served with Strawberry Coulis

Tembleque - Coconut Pudding

4 Milk Cake - A combination of flavors marinating in large Sponge Cake topped off with a layer of Meringue