



## *Catering Guide*

### *2010 – 2011 Academic Year*

We are committed to providing you 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 of your guests. 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.

Our catering staff of professionals 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.

## *Breakfast Buffets*

*Our Breakfast Buffets are served with complimentary high grade disposables. China and attendants are available for an additional charge. A plated menu will be provided for groups under 15 guests.*

### **Continental Breakfast**

*\$5.99 per person*

Your choice of two juices  
Fresh fruit display  
Assorted pastries and muffins  
Coffee and Decaffeinated Coffee

### **Morning Buffet**

*\$7.39 per guest*

Country scrambled eggs, crispy bacon strips, sausage,  
Breakfast potatoes, biscuits and country gravy  
Orange juice, Coffee and Decaffeinated Coffee  
*(Add assorted pastries and fruit display for an additional \$1.95 per guest)*

### **Breakfast Sandwich Brunch**

*\$4.99 per guest*

Includes your choice of a breakfast sandwich, fresh seasonal fruit display and assortment of petite muffins.

Choose one breakfast sandwich:

*Sausage Biscuit  
Ham and Cheddar Mini Croissant  
Bacon and Cheddar Biscuit  
Egg and Cheddar Mini Croissant*

### **Strata Brunch**

*\$6.49 per guest*

Eggs blended with half and half cream and your choice of 3 of the following ingredients customized just for you and your guests. The brunch is served with sliced fruit breads, orange juice, Coffee and Decaffeinated Coffee.

*Bacon, Sausage, Ham, Scallions, Red Onions, Cheddar Cheese, Brie, Asparagus, and Shredded Potatoes*

### **Healthy Breakfast**

*\$3.99 per guest*

Our healthy Breakfast includes hard boiled egg halves, fresh grape bundles, strawberries and sliced pineapple in rind wedges and reduced fat muffins.

## *Ala Carte Selections*

*Our Ala Carte Selections include complimentary high grade disposables as our standard. Breakfast bakery items are sold by the dozen and Beverages are sold by the gallon unless otherwise noted.*

### *Beverages*

Coffee \$12.00	Lemonade \$6.99
Decaffeinated Coffee \$12.00	Iced Tea \$6.99
Seattle's Best Coffee \$13.00	20 Ounce Bottled Water \$1.59
Hot Chocolate \$9.35	20 Ounce Bottled Juices \$1.59
Hot Apple Cider \$12.59	Assorted <i>Canned Soda</i> \$.99
Orange Juice, Apple Juice, Cranberry Juice \$13.39	Milk – Each \$.99
Fancy Fruit or Citrus Punch \$ 8.29	

# *Breakfast Bakery*

## *Assorted Muffins*

Chocolate Chip, Almond Poppy Seed, Blueberry, Banana Nut and Double Chocolate Chip  
\$6.49

## *Bagels with Cream Cheese*

Blueberry, Cinnamon Raisin, Plain  
\$9.39

## *Assorted Danish*

Bavarian Cream, Lemon, Cherry, Raspberry  
\$8.29

## *Assorted Mini Muffins*

Lemon Poppy Seed, Blueberry, Banana Nut,  
\$5.89

## *Assorted Donuts*

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

## *Assorted Sliced Breakfast Breads*

Chocolate Chocolate Chip, Chocolate Chip,  
Lemon Poppy Seed, Blueberry, Pumpkin, Banana Nut  
\$10.29

## *Fruit Turnovers*

Apple, Peach, Cherry  
\$8.55

## *Coffee Cake*

\$10.49

## *Scones*

White Chocolate Raspberry, Apple Cinnamon, Cranberry Orange  
\$9.69

## *Morning & Afternoon Breaks*

### **Basic Morning Break**

*\$4.49 / guest*

Sliced bagels and assorted cream cheese, jams, seasonal fresh fruit, and Coffee

### **Mid Day Getaway**

*\$5.29/ guest*

Vegetable tray and dip, assorted domestic cheese and crackers, fresh sliced fruit, iced tea and bottled water

### **Fitness Trainers**

*\$5.59/ guest*

Fresh baked low fat muffin or granola bar, flavored yogurt, seasonal fresh fruit, bottled water or juice

### **Chocolate Lovers**

*\$5.79/ guest*

Fudge nut brownies, chocolate kisses, otis spunkmeyer chocolate chip cookies, canned soda, and bottled water

### **Day at the Park**

*\$5.99/ guest*

Assorted mixed nuts, popcorn, soft pretzels with warm cheese, canned soda and bottled water

## *Sandwiches*

*Our sandwich pricing is based on a minimum of 5 selections per specific sandwich. These sandwiches can be presented as a box lunch, set up for a plattered buffet or pre-set china cold plate. Preset china lunches require the additional cost of china charges.*

*Each sandwich includes 2 packaged cookies, your choice of bottled water, canned iced tea or canned soda and two of the following items; chips, pasta salad, fresh cut fruit, or a piece of whole fruit. Condiments are packaged on the side.*

- |  |               |
|--|---------------|
| <b>Roasted Peppered Turkey Sandwich</b>  | <b>\$8.29</b> |
| Roast turkey, flame roasted peppers, jack cheese, tomatoes, red onions, and dijon mustard on a baguette    |               |
| <b>Smoked Turkey Panini</b>  | <b>\$8.29</b> |
| Smoked turkey, avocado, arugula and tomato with tarragon mustard on a french roll                          |               |
| <b>Turkey &amp; Swiss Wheat Sub</b>  | <b>\$8.29</b> |
| Turkey and swiss on a submarine roll with mayonnaise, romaine and tomato                                   |               |
| <b>Chicken Toscano Sandwich</b>  | <b>\$8.49</b> |
| Balsamic chicken on a focaccia roll with provolone, roasted peppers and mayonnaise                         |               |
| <b>Grilled Chicken Caesar Jazz Salad Wrap</b>  | <b>\$8.29</b> |
| Grilled julienne chicken breast, romaine and tomatoes in a spinach tortilla with caesar dressing           |               |
| <b>Roasted BBQ Chicken Wrap</b>  | <b>\$7.79</b> |
| Tender chicken spice rubbed and slow roasted served with a corn salsa, crisp romaine lettuce and BBQ sauce |               |
| <b>BLT Sandwich with Pesto Chicken Breast</b>  | <b>\$8.49</b> |
| Crisp bacon, lettuce, tomato and pesto chicken breast on foccacia  |               |
| <b>Little Italy</b>  | <b>\$8.29</b> |
| Salami, ham, provolone, red onion, romaine and tomato on multi-grain wheat bread with red wine vinaigrette |               |
| <b>Roast Beef Panini with Caramelized Onion</b>  | <b>\$8.29</b> |
| Shaved roast beef, caramelized onions, watercress and pepperoni with dijon mayonnaise                      |               |

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](mailto:wichitastatecatering@sodexo.com)

**Roast Beef with Horseradish Mayonnaise** \$8.29  
Shaved roast beef served on a baguette, with sun-dried tomato spread, swiss cheese, crisp lettuce and horseradish mayonnaise.

**Hummus and Veggie Pita** \$5.89  
Lemony garbanzo bean hummus, shredded carrots, cucumbers, diced tomatoes and lettuce with garlic yogurt sauce served on pita bread.

**Roasted Vegetable Wrap** \$6.79  
Marinated zucchini, squash, eggplant, onions, peppers, and mushrooms, oven roasted and wrapped in a basil tortilla. Served with herbed yogurt sauce.

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

### ***Classic Box Lunches***

*Your choice of deli sandwich is served with sliced cheese, leaf lettuce and tomato, condiments, bag of chips and packaged cookies. Please select from; turkey, ham, roast beef, tuna salad or Chefs vegetable sandwich on sliced wheat, white or rye bread..*

*\$6.75 Each*

**Chef's Vegetable option 1:** Lettuce, tomato, red onion, cucumber and olives

**Chefs Vegetable Option 2:** Stuffed pita with black and green olives, diced tomatoes, red onion, and pepperoncini with dijon mayonnaise

## *Salads*

*Our salad pricing is based on a minimum of 5 selections per specific salad. These selections can be presented as a boxed meal, set up for a platter buffet or pre-set china cold plate. Preset china lunches require the additional cost of china charges.*

*Each salad includes your choice of bottled water, canned iced tea, or soda and dinner rolls with butter.*

### **Southwest Chicken Salad**

**\$7.99**

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

### **Roasted Paprika and Chicken Salad**

**\$7.99**

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

### **Asian Chicken Salad**

**\$7.89**

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

### **Cobb Salad Plate**

**\$8.79**

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

### **Gorgonzola Salad**

**\$6.89**

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

### **Fall Light and Flavorful Salad**

**\$6.99**

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

### **Greek Salad**

**\$7.69**

Mixed greens tossed with cucumber, tomato wedges, kalamata olives, onion, and feta cheese with a lemon vinaigrette dressing

### **Classic Spinach Salad**

**\$7.89**

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

### **Bowtie Pasta salad**

**\$6.95**

Colorful bowtie pasta tossed with olive oil, pecans, blue cheese, fresh chopped parsley and served with a balsamic vinaigrette dressing

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## *Soup*

### *Chefs soup of the Day special*

*(Variety changes daily)*

*Minimum of 15 servings please*

8 ounce cup \$2.39

12 ounce bowl \$2.59

*Served with crackers*

### *Soup & bread bowl*

Your favorite soup served in a sourdough bread bowl, minimum of 15 servings please.

12 oz of soup per serving

\$ 4.89

### *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

### *Pizza Hut Branded 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**

**\$13.99 – Supreme Pizza**

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## *Bountiful Buffets*

*The following buffets have been created with distinctive themes for your event planning convenience. All of our buffets include our high quality disposable service ware, we suggest the addition of china and attendants for more formal occasions.*

*Buffets are typically set for groups of 25 or more. Our staff will be happy to arrange a plated selection for groups under 25 people.*

### *Southern Tradition*

*\$11.95*

Crisp mixed salad greens served with ranch and Italian dressings, traditional coleslaw, southern fried bone in chicken, mashed potatoes and gravy, green bean casserole, cornbread with butter, peach cobbler, iced tea and water

### *Romanesque Caesar*

*\$12.49*

Caesar salad with crispy croutons and caesar dressing, beef lasagna, sautéed vegetables with basil and red peppers, bread sticks with butter, chocolate bread pudding with white chocolate sauce, iced tea and water.

### *Backyard Grill*

*\$8.29*

Quarter pound hamburgers and all meat hot dogs served with buns, condiments and relish tray of lettuce, tomato, onions and pickles, sliced cheese tray, potato chips, fudge brownies, iced tea and water. You may add a house salad or potato salad to accompany your grill!

### *Wichita BBQ*

*\$11.29*

Beef Steak tomatoes marinated in vinaigrette, stuffed baked potato salad, barbeque pulled pork, grilled chicken quarters, beef brisket, corn on the cob, baked beans, smores bread pudding, iced tea and water.

*You may request that all the meats are smoked instead of grilled for an upgrade of \$2.00 per guest.*

### *Mexican Fiesta*

*\$11.99*

Cheese enchiladas, taco buffet loaded with spiced diced chicken, seasoned ground beef, spanish rice, and spicy black beans. Toppings of shredded lettuce, diced tomatoes, diced onion, sour cream, shredded cheddar cheese, salsa and taco shells. Tortilla chips with salsa, cinnamon tortilla chips, brownies cut in half, iced tea and water.

### *Puerto Rican Delirious*

*\$15.95*

Marinated cornish game hens stuffed with mampostea'o rice, served with fried sweet plaintain, elbow salad, 3 bean salad, dinner rolls and your choice of vanilla or cheese custard.

## *Build your own Buffet - New Menu*

Please design your custom buffet by choosing one or two entrees, one side item, one vegetable, one salad and dessert. All build your own buffets include our high quality disposables service ware, iced tea and water. We suggest the addition of china and attendants for more formal occasions.

*\$14.95 per guest*

### *Poultry*

Mango Chicken  
Chicken Piccata  
Chicken Marsala  
Fried or Baked Chicken Quarter  
Rosemary Chicken  
Oven Roasted Turkey Breast

### *Beef*

Roast Beef  
Beef Stroganoff  
Flank Steak  
Meatloaf  
Country Fried Steak

### *Seafood*

Fried Catfish  
Lemon and Herb baked Tilapia  
Shrimp Scampi

### *Vegetarian Chefs special presentation*

#### *Side Items:*

*Choose one of the following*

Cornbread dressing  
Herb Rice Pilaf  
Wild Rice Blend  
Oven Roasted Potatoes  
Roasted Garlic Mashed New Potatoes  
Potato Gratin'

#### *Vegetable:*

*Choose one of the following*

Southern Style Green Beans  
Broccoli Spears  
Vegetable Medley  
Asparagus Spears  
Honey Glazed baby Carrots

### *Salad Selections:*

*Choose one of the following*

Caesar Salad  
Mixed salad greens with carrots, cucumbers, red onions and croutons with buttermilk dressing  
Spinach salad with dried cranberries, mandarin orange slices, toasted pumpkin seeds and honey balsamic vinaigrette dressing

### *Desserts; Choose two*

Carrot Cake, Chocolate Cake, Lemon Layer Cake, Pecan Pie, Apple Crisp with Bourbon Sauce, Cherry or Blackberry Cobbler.

*Coffee service may be added to any buffet for your convenience at an additional charge!*

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## *Culinary Classics – New Menu*

*For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes your salad selection, warm baked rolls with butter and dessert. Our Chef will pair a vegetable selection to accompany your meal. Please select your accompanying salad and dessert from the list provided. All meals are served with iced tea, water, coffee and decaffeinated coffee.*

### *Petit Filet of Beef*     *\$28.95*

Beef tenderloin filet with wine reduction, sautéed mushrooms and potato gratin

### *Steak Au Poivre*     *\$24.95*

Center cut New York strip steak topped with crushed peppercorns, dijon cream sauce served with garlic roasted mashed potatoes

### *Beef Cube Steak*     *\$14.95*

Braised marinated beef served with sweet onions, garlic au jus and toasted roll, served with fried potatoes and island slaw

### *Pork Tenderloin*     *\$19.95*

Sliced pork tenderloin, savory dijon sauce served with cornbread dressing

### *Bourbon Street Pork Tenderloin*     *\$20.95*

Pork tenderloin medallions wrapped in bacon, balsamic reduction and served with creole rice medley

### *Carne Frita*     *\$12.95*

Marinated fried pork bites served with sautéed onions, roasted red peppers and congris rice

### *Chicken Piccata*     *\$11.95*

Boneless breast of chicken lightly sautéed and topped with a light lemon caper sauce served with basil risotto

### *Mango Chicken*     *\$12.50*

Braised chicken breast topped with fresh mango and honey pan jus served with jade rice medley

### *Provencal Chicken*     *\$10.95*

Chicken breast pan seared with fresh tomatoes, onions and rosemary and topped with cognac cream sauce served with olive cous cous

### *Nutty Chicken*     *\$14.95*

Pistachio encrusted chicken breast with dijon mustard sauce and topped with apple and grape compote served with rice medley

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**Chicken Marsala     \$12.95**

Pan seared chicken breast served with a marsala wine sauce served with red skin mashed potatoes

**Caribbean Grilled Chicken Breast served with one of the following sauces;     \$16.95**

White wine, mango and ginger or cilantro cream and arroz manposteano (yellow rice and pinto beans)

**Broiled Salmon with Cucumber Tomato Butter     \$21.95**

Broiled salmon fillet topped with dill cucumber and tomato butter served with herb baked potato slices

**Gulf Crab Cakes     \$18.95**

Mouthwatering lump crab cakes served with lemon beurre blanc and herb garlic mashed potatoes

**Spicy Pan Seared Shrimp and Cheese Grits     \$17.95**

Peeled pan seared shrimp in butter and blackened seasonings served with creamy cheese grits

**Stuffed Portobello Mushroom     \$9.95**

Roasted portabella mushroom is stuffed with chevre, orzo and fresh basil

**Accompaniments**

Caesar Salad with Home-style Croutons and Caesar Dressing

Mesclun Salad Greens with crisp vegetable garnishes and Buttermilk Herb dressing

Romaine Salad with Sliced Apples, Toasted Pecans and Honey Cider Vinaigrette

Spinach Salad with Dried Cranberries, Mandarin Orange Slices, Toasted Pumpkin seeds and a Honey Balsamic Vinaigrette

**Desserts**

Carrot Cake

Chocolate Cake

Pecan Pie

Lemon Layer cake with Three Berry Sauce

Fudge Brownie with Chocolate Mousse and Berries

Lemon Mousse Parfait

Strawberry Shortcake with Sweetened Whip Cream

Key Lime Pie

New York Cheesecake with Berry Sauce

Molten Chocolate Cake with Chocolate Sauce

Tiramisu

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### Specialty Desserts

*These may be added for \$1.25 per person*

*Vanilla Custard*

*Cheese Custard*

*Cheese Cake 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.*

## *Hors D' Oeuvres*

*An hors d'œuvres reception is an excellent option for serving your guests in either a casual or formal environment. Our hors d'oeuvres can be set up as a stationary buffet, or our catering coordinator can assist you with selections that are appropriate to pass at your reception. We recommend offering your guests 5 – 8 pieces of food for a light reception and 12 – 18 pieces of food per guest for a heavy reception. Each tray serves approximately 25 orders.*

### *Hot Hors D' Oeuvres Selections*

Honey Drizzled Chicken Drumettes, BBQ Drizzled	\$29.95
Buffalo Style Chicken Wings with Bleu Cheese Dip & Celery	\$30.95
Spicy Boneless Chicken Bites with Creole Mustard	\$29.95
Sesame Chicken Bites with Apricot Marmalade	\$29.95
Fried Chicken Tenders with Honey Mustard Sauce	\$29.95
Buffalo Chicken Dip served with Garlic Toast Points	\$25.95
Mini Cocktail Meatballs: Swedish, BBQ or Sweet & Sour	\$15.95
Mini Beef Wellingtons, Demi Glace	\$24.95
Beef Sate' with Sweet & Spicy Sauce	\$44.95
Sausage Bites with White Wine and Dijon Mustard Sauce	\$23.95
Maple Glazed Apple Rumaki	\$18.95
Ham & Cheese Puffs	\$15.95
Mini Quiche	\$39.95
Sausage Stuffed Mushroom Caps	\$36.95
Kielbasa & Smoked Beef Brochette with Sherry Sauce	\$26.95
Mini Egg Rolls with Sweet & Spicy Sauce	\$31.50
Spanikopita	\$36.95
Vegetable Spring Rolls	\$31.95
Cream Cheese stuffed Jalapeño Poppers	\$24.95
Mozzarella Sticks served with Marinara Sauce	\$18.95
Cheddar Cheese Straws	\$24.95
Warm Artichoke Dip served with Tri Colored Tortilla Chips	\$39.95
Vegetable Quesadillas	\$29.95
Fresh Fried Trio of Chips; Sweet, Blue and Russet	\$10.95
Mushroom Puff	\$29.95
Jumbo Bacon Wrapped Scallops	\$36.95
Crab Rangoon with Asian Dipping Sauce	\$36.95
Warm Crab Dip with Tri- Colored Tortilla Chips	\$24.95

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### *Cold Hors D' Oeuvres*

Assorted Finger Sandwiches	\$27.95
Bruschetta - Diced Tomato, Basil and Onion served with Garlic Crostini	\$32.95
Mini Yeast Roll Sandwiches –	\$44.95
Roast Beef & Cheddar with Horseradish Butter	
Sliced Turkey and Creamed havarti Cheese	
Honey Ham & Swiss	
Signature Chicken Salad and Mesclun Greens	
Egg Salad with Mesclun Greens	
Mini Pinwheel sandwiches	\$38.95
Smoked Salmon Canapés	\$39.95
Shrimp Cocktail	\$59.95
Fruit Kabobs with Berry Yogurt Dip	\$62.95
Asparagus Spears wrapped with Parmesan Puff Pastry	\$48.95

### *Gourmet Trays, Platters, Dips*

*Our service includes our complimentary high grade disposable wares. Our selection is priced by the pound unless otherwise indicated; one pound serves 6 – 10 guests unless otherwise indicated.*

Hot Queso and Tortilla Chips	\$39.95
Seven Layer Dip with Tortilla Chips	\$47.95
Hummus with Pita Chips	\$39.95
Cucumber Yogurt Dip with Pita Chips	\$26.95
Tortilla Chips with Salsa	\$10.95
Guacamole Dip with Tri Colored Tortilla Chips	\$13.00
Potato Chips with Onion Dip	\$11.50
Vegetable Crudités	\$42.95
Seasonal Fresh Fruit Display	\$59.95
Domestic Cheese Display with Crackers	\$35.95
Imported Cheese Display with Crackers	\$59.95
Smoked Salmon Display with Sea Salted Bagel Chips	\$85.00

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## Snacks

*Our service includes our complimentary high grade disposable wares. Our selection is priced by the pound unless otherwise indicated; one pound serves 6 – 10 guests unless otherwise indicated.*

### *Savory*

Chocolate Covered peanuts	\$19.95
Mixed Nuts	\$12.00
Assorted Candy Bars	\$.90 each
Assorted Granola Bars	\$1.29 each
Assorted Nutrigrain Bars	\$1.29 each
M&M Trail Mix	\$16.00
Tri Colored Tortilla Chips	\$6.95
Gold Fish Snack Mix, Cheddar Cheese, Pretzels	\$7.95
Lays Potato Chips	\$6.29
Pretzels	\$6.29

### *Sweet*

Fudge Brownies	\$12.95
Turtle Brownies	\$13.95
Lemon Bars	\$12.95
Cherry Orchard Bars	\$12.95
Chocolate Chip Bars	\$13.95
Seven Layer bars	\$13.95
Marshmallow Krispies	\$11.95
Miniature Cheesecakes	\$8.95
Assorted Cookies; Sugar, Chocolate Chip, Oatmeal Raisin, Peanut Butter, Macadamia White Chocolate	\$6.29
Gourmet Size Cookies; Sugar, Chocolate Chip, Oatmeal Raisin, Peanut Butter, Macadamia White Chocolate	\$9.95
Butter Tea Cookies	\$11.95
Full Size Sheet Cake	\$39.95
Half Size Sheet Cake	\$21.95

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## *University Receptions*

*Our service includes our complimentary high grade disposable wares. Our pricing is set for groups of 15 or more people.*

### **Basic Shocker**

*\$6.50/ person*

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

### **Shocker Pride**

*\$7.25/ person*

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

### **Party Platter**

*\$9.50/ person*

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

### **The Grill**

*\$19.95 per person*

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 and Iced *Tea*.  
*(Minimum 50 people)*

## *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**

# 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 10.*

*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, priced per gallon unless otherwise indicated*

Coffee \$9.00	Apple Cider \$10.00
Apple Juice \$10.00	Fancy Fruit Punch \$7.00
Decaffeinated Coffee \$9.00	Bottled Water \$1.25
Tomato Juice \$9.00	Lemonade \$7.00
Seattle's Best Coffee \$11.00	Assorted Canned Soda \$0.90
Orange Juice \$10.00	Iced Tea \$5.50
Hot Chocolate \$8.00	Milk - ½ pint \$0.90

### Party Trays

*Serves approximately 25 guests*

Domestic Cheese Tray	\$25.00
Seasonal Fresh Fruit Tray <i>(Assortment of honeydew, cantaloupe and pineapple served with yogurt dip)</i>	\$25.00
Vegetable Tray with Dip	\$25.00
Meat, Cheese, and Cracker Tray	\$35.00
Mexican Layer Dip with Chips	\$25.00
Chips and Salsa	\$7.00
Large Hand Tossed single topping Pizza by Pizza Hut –	\$10.00

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](mailto: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](mailto: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.

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## **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 316-978-3475.

## **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.

## **Service Fees**

All food catered and delivered 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.

*(This Fee is waived for all Recognized Student Organizations)*

## **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.

## **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.

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](mailto:wichitastatecatering@sodexo.com)