

On-Campus Catering Menus

All on-campus menus and pricing include a 3-hour event with setup, cleanup, bartending, linens, and non-alcoholic beverages.

All menus include biodegradable service ware, pictured below. China is an additional \$3.50 per person, and a served meal with China is \$40 per server/per hour. Recommended 1 server per 20 people.



CC bioware

Bar and Beverages

Alcoholic beverages (beer, wine, and seltzers) are \$6 each. We will add the cost of 2-3 drinks per person to the price of your event. (Example: 2 drinks would be \$12 per person; 3 drinks would be \$18 per person). Alcohol costs will be **in addition** to the cost of the pricing below.

Special requests for specific wine, beer, or other alcoholic beverages will be handled separately by request.

Dietary notes: (V) – vegetarian; (VG) – vegan; (MWGCI) – made without gluten-containing ingredients*

**Please note, items labeled (MWGCI) do not include gluten ingredients but the kitchen cannot guarantee there is no cross-contamination.*

Appetizers

Build your own tomato bruschetta bar- \$6.99pp (VG)

Heirloom Cherry Tomato | Crispy Basil | Balsamic & Agave Glaze | Crostini

Vegetable Spring Rolls \$6.99 (2pp) (VG)

Crispy spring rolls | Sweet Chili Sauce

Vegan Italian Sausage Stuffed Squash- \$7.99 (3pp) (VG, MWGCI)

Vegan Italian Sausage Stuffed Squash | Marinara Sauce | Parsley

Bacon wrapped chicken bites - \$5.99 (2pp) (MWGCI)

Bacon Wrapped Chicken Thigh | Soy Chili Glaze

Turkey Sausage meatballs – 3.99 (2pp) (MWGCI)

Turkey Sausage Meatballs | Fried Sage | Roasted Pumpkin

Bavarian Pretzel Bites \$4.00 (5pp) (V)

Grain Mustard | House Made Cheese Sauce

Tiger Mix Popcorn – \$3.99(2pp) (V)

Chips and Salsa - \$5.99pp (VG)

Salsa Roja, Pico de Gallo, House-made Tortilla Chips

Kettle Chips and French Onion Dip (V) - \$5.99pp

Warm Spinach and Artichoke Dip (V) - \$3.45pp

Served with Tortilla Chips

Grazing Boards

Fruit and Cheese Board- \$179.99 (serves 30-40 ppl) (V)

Seasonal Fruit | Assorted Cheeses | Sweetened Fennel Yogurt | Peach & Strawberry Preserve | Fig Sauce | Crostini | Crackers

Meat and Cheese Board- \$205 (serves 30-40)

Hand Selected Artisanal Meats & Cheese's ranging from Local & International suppliers | Seasonal House Grain Mustard | Fig Jam | Dried Fruits | Giardiniera

Mediterranean Board- \$210 (serves 30-40)

Grilled Pita | Roasted Sweet Peppers | Figs | Dates | Apricots | Harissa Whipped Feta | Baba ghanoush | Artichokes | dill crusted Paneer | Cucumbers | Falafel | Radish | Heirloom Tomatoes

Vegetable Board- \$199.99 (Serves 30-40) (V)

Cucumber | Heirloom Carrot | Radish | Pickled Green Beans | Roasted Golden Beets | Celery | Roasted Sweet peppers | Red Beet Hummus | Black Pepper & Garlic Yogurt Dip | Roasted Asparagus

Sweets grazing board - \$79.99(v)

Macaroons | chocolate truffles | chocolate covered pretzels | brownies | berries | oranges

Tiered Appetizers

Tier 1- \$19pp

BYO Heirloom Tomato Bruschetta bar (VG)

Heirloom Cherry Tomato | Crispy Basil | Balsamic & Agave Glaze | Crostini

Bavarian Pretzel Bites (V)

Grain Mustard | House Made Cheese Sauce

Chips and Salsa (VG)

Salsa Roja, Pico de Gallo, House-made Tortilla Chips

Turkey Sausage Meatballs (MWGCI)

Turkey Sausage | Sage | Roasted pumpkin

Tier 2-\$24

Bacon wrapped chicken bites (MWGCI)

Bacon Wrapped Chicken Thigh | Soy Chili Glaze

Vegetable Spring Rolls(2pp) (VG)

Crispy spring rolls | Sweet Chili Sauce

Kettle Chips and French Onion Dip (V)

Warm Spinach and Artichoke Dip (V)

Served with Tortilla Chip

Reception-style Dessert Platters

Mini Cheesecake Bites (V) \$4.99 (2.5pp)

Chocolate Mousse Cups (V, MWGCI) \$3.99 (2.5pp)

Fruit Tarts \$4.99 (2.5pp)

Dessert Bars \$4.99 (2.5pp)

Assorted Cookies \$6.49 (2.5pp)

Brownies \$6.49 (2.5pp)

Entrees

All tiered entrées include a dessert option selected from the menu below.

Tier 1- \$28.99 pp (MWGCI)

-Salad-

Lettuce Mix, cucumber, tomato, carrot, herbed vinaigrette or Ranch

-Entrée-

Buttermilk Mashed Potato- Roasted Brussel sprouts - Black Pepper & Garlic
Turkey Breast- Grilled Cauliflower (VG) - Seasonal Chutney

Tier 2- \$35.99pp (MWGCI)

-Salad-

Spring Mix, Sunflower Seeds, Dried Cherry, Pickled Red Onion, White Balsamic
Vinaigrette or Ranch

-Entrée-

Risotto – agave rainbow glazed carrots - Lemon & Basil Chicken Breast -
Quinoa Stuffed Bell Peppers (VG) Blistered Cherry Tomato

Tier 3- \$40.99 (MWGCI)

-Salad-

Spring Mix, Roasted Artichoke, Candied Pepitas, Chive & Lemon Vinaigrette,
Black pepper & Parmesan Ranch

-Entrée-

Whipped Sweet Potato- Sauteed Lemon Broccoli – Prime Rib with Brown
Onion Demi-Glace- Lions Mane Grilled “steak” strips (VG)

Dessert Options – PICK 1 (2pp)

Mini Strawberry Cheesecake Bites (V)

Chocolate Mousse Cups (V, MWGCI)

Fruit Tarts

Dessert Bars

Assorted Cookies

Beverage Stations

Full Elevated Coffee Station - \$6.69 pp

Regular, Decaf, Hot Tea and Iced Water

Iced Tea (serves 16) - \$18.59 per gallon

Lemonade (serves 16) - \$18.59 per gallon

Assorted Bottled Juices, Water or Sparkling Water - \$3.19 each