

University Catering

Effective July 1, 2021

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www.fresnostatedining.com



University Catering Policies

General Information: University Catering is available Sunday through Saturday. A minimum order of \$500 is required for events held on a Sunday

Process for Placing Orders: Please submit orders at least **two (2) weeks prior** to the event date. A final guest count, along with any other changes to the order, is required for all events at least **five (5) business days prior** to the event date. If University Catering is not advised by this time, the estimated guest count will automatically become the guarantee. Any adjustments made to the order after the five (5) business day deadline has passed will incur additional charges. Please use the Catering Order Form, located on our website, to submit all orders. Please use a separate form for each order

Emergency Requests: University Catering will accommodate late requests when possible, additional charges will apply

Food & Beverage Service: Only food prepared and provided by University Dining Services is allowed at events held on campus. All food must be consumed on the premises; for health and safety reasons absolutely no food shall be taken from the event venue. All items in this menu are based on a two-hour event time (food, staff, and equipment rental). Should your event exceed the standard two hours, please talk to your catering representative when placing your order to secure additional services

Waitstaff and Event Setup: University Catering staff will arrive before the designated start time in order to allow adequate time to setup your event. Please have the doors unlocked and the room/area setup with the necessary tables a minimum of **thirty (30) minutes prior** to the start of your event. This will ensure a successful event start time. The client is responsible for the safekeeping of all University Catering smallwares and equipment. Any lost or damaged equipment will be charged at replacement value. We require a \$75.00 minimum order for delivery. Not all orders can be scheduled as a "drop & go" and will require waitstaff; this is at the Catering manager's discretion

Menu Selection & Additional Charges: Entrée selections are limited to a maximum of two (2) choices and additional charges will apply. University Catering requires that the Client identify the entrée selected by each guest with cards at the event. Please advise of any special dietary restrictions when placing your order. We will gladly cut your cake for you for \$3.00 per person; price includes high quality black plastic plate and fork, china extra

Wine & Beer Service: We proudly serve Fresno State wine by the glass. University Catering is required to provide and pour all alcohol at any event held on campus. Events are limited to beer and wine only, no hard alcohol or kegs are allowed. There is a \$25 per hour bartending fee for all events where alcohol is served. Bar charges will be billed based on consumption after the event is over. You must complete and submit the Application for Use of Alcoholic Beverages on Campus to serve alcohol at any event held on campus, ABC permit fees apply. Please notify University Catering a minimum of **thirty (30) days prior** to your event date if you would like to serve alcohol at your event

University Catering Policies

Rentals for Events: If you need tables, chairs, tents, or specialty linen for your event, please either make arrangements through the venue manager or place your order with an approved rental company

Best Party Rentals 559.325.6615

It's My Party 559.291.1477

Event Venues: University Catering manages the University Dining Hall, East Banquet Room and the Vintage Room - we handle room reservations, setups & rentals for these venues. Please email Christina Martinez at cmartinez@csufresno.edu and Megan Sarantos at mesarantos@csufresno.edu to check availability of these venues. We will provide you with a room reservation form and room layout to be completed and returned to confirm your reservation. For all other on-campus event venues, please check 25Live or contact the venue manager for availability

Cancellations and Charges: There is no charge for cancellations made **seven (7) business days prior** to your event. Should you need to cancel your event less than seven (7) business days prior to your event date, you are responsible for 100% of the cost of goods purchased for your event including food, rentals and labor charges

Payment: Only University departments are extended credit, with prior authorization, and an invoice will be sent once the event is over. Please ensure your department chair or director has added you to the list of persons authorized to charge under your department, otherwise your order will be placed as a pre-paid order and require payment three **(3) business days prior** to your event date. For all other clients, payment in full is required **three (3) business days prior** to the event date or the event may be canceled

COVID-19: The health and safety of our campus community is very important to us. Fortunately, we already diligently follow Fresno County Department of Public Health requirements, which go a long way in ensuring that we prepare and serve food in a clean and safe way. As we do everyday, we are making sure that all of our standard operating procedures regarding sanitation are being strictly upheld and followed

In addition, we are carefully following the guidelines and directives from the CDC and food industry experts. We have heightened our protocols on all sanitation efforts, and will have ongoing education with our staff on the preventative measures being continuously updated by the CDC regarding food, food handling, and safety. Our team is ready and committed to serving you in the best and safest possible way

As we navigate the current health situation, we may need to make adjustments to the services and product offerings provided through University Catering. These may include, but are not limited to, event size restrictions to ensure physical distancing, temporary suspension of self-serve and make-your-own options, the use of pre-packaged disposables, and the use of face coverings and gloves by staff. We are grateful for your support and patience as we adjust to the ever-changing circumstances

Beverage Service...

Hot Beverages

Serves 18-20 8oz cups per gallon and includes paper cups, stir sticks, beverage napkins, assorted sweeteners and powdered creamer

French Roast Coffee | \$21.95 per gallon

Regular or Decaf

Numi Organic Tea | \$18.95 per gallon

Assorted flavors

Hot Chocolate | \$20.95 per gallon

Hot Spiced Cider | \$16.95 per gallon

Individual packets

Cold Beverages

Serves 18-20 8oz cups per gallon and includes plastic tumblers

Iced Tea | \$16.95 per gallon

Lemonade | \$16.95 per gallon

Strawberry Lemonade | \$18.95 per gallon

Orange Juice | \$18.95 per gallon

Ice Water | \$8.95 per gallon

Fruit Infused Ice Water | \$11.95 per gallon

Soft Drinks (Cans) | \$1.95 each

Assorted Pepsi Brand

Aquafina Water (Bottle) | \$1.95 each

Bottled Juice | \$1.95 each

Assorted Flavors

Specialty Beverages

Serves 18-20 8oz cups per gallon and includes plastic tumblers

May be ordered for staffed events *ONLY*

Agua Fresca | \$26.95 per gallon

Assorted Seasonal Flavors

Cranberry Fizz | \$22.95 per gallon

Made with cranberry juice, orange juice and club soda

Sparkling Lemonade | \$22.95 per gallon

Made with lemonade, cranberry juice and club soda

Sunrise Punch | \$22.95 per gallon

Made with orange juice, fruit punch and Mist Twist

Peach Tea Punch | \$22.95 per gallon

Made with ice tea, Torani peach syrup, and ginger ale

Breakfast Service...

Fresh from the Bakery

Assorted Danish | \$18.95 per dozen

Flavors will include raspberry, vanilla, apple cinnamon, maple pecan, cheese and cinnamon

Assorted Muffins | \$25.95 per dozen

Flavors will include apple cinnamon pecan, chocolate chunk, blueberry crumb cake, and triple berry whole grain

Assorted Scones | \$20.95 per dozen

Flavors will include brown sugar cinnamon, blueberry, raspberry, apple cinnamon and chocolate chunk

Assorted Bagels | \$15.95 per dozen

Cut in half and served with cream cheese and assorted jelly

Assorted Breakfast Breads | \$18.95 per dozen

Cut in half, flavors will include lemon, marble chocolate chip, orange poppy seed and cinnamon streusel

Cinnamon Swirls | \$14.95 per dozen

NEW Assorted Pastries | \$24.95 per dozen

Includes an assortment of muffins, scones, danish, and breakfast breads

Assorted Pan Dulce | \$18.95 per dozen

Minimum 3 dozen

Assorted Donuts | \$13.95 per dozen

Minimum 3 dozen

Additions

Minimum 1 dozen per item

Assorted Yogurts (Individual) | \$1.95 each

Assorted Granola Bars (individual) | \$1.95 each

Individual Fresh Seasonal Fruit Cups | \$1.95 each

Assorted Individual Snacks | \$1.95 each

Choose from pretzels, trail mix, Chex Mix, or Rice Krispy Treats

Breakfast Service *(continued)*...

All breakfasts come with high quality black plasticware

Please contact University Catering for served meal pricing , not all options available as a served meal

Continental Breakfast

Oatmeal and Yogurt Bar | \$8.95 per person

Classic oatmeal and your choice of strawberry or vanilla Greek yogurt with raisins, brown sugar, fresh seasonal berries, granola and nuts

Ice water and coffee included

The Continental | \$5.95 per person

Includes assorted pastries and whole seasonal fruit, one of each per person, as well as ice water and coffee

Hot Breakfast

Breakfast buffets include ice water and coffee

The Bulldog Breakfast | \$10.95 per person

Scrambled eggs topped with shredded cheese served with your choice of thick cut bacon, sausage or ham (*choose one*) and breakfast potatoes or hash browns (*choose one*). Includes a seasonal fresh fruit bowl and assorted pastries. Substitute turkey bacon for an additional \$1.00 per person

Chorizo Frittata | \$11.95 per person

Made with chorizo, roasted poblano peppers, onions, red bell peppers and queso fresco with lime chili sauce. Served with breakfast potatoes or hash browns (*choose one*). Includes a seasonal fresh fruit bowl and assorted pastries

The Spanish Scramble | \$11.95 per person

Scrambled eggs with green peppers, onions, green chilies, and Monterey jack cheese with your choice of thick cut bacon, sausage or ham (*choose one*), breakfast potatoes or refried beans (*choose one*), fresh salsa, seasonal fresh fruit bowl and assorted pastries or flour tortillas with butter (*choose one*). Substitute turkey bacon for an additional \$1.00 per person

Sausage and Mushroom Frittata | \$11.95 per person

Made with crumbled sausage, sautéed mushrooms , spinach and cheddar cheese with your choice of breakfast potatoes or hash browns (*choose one*). Includes a seasonal fresh fruit bowl and assorted pastries

French Toast Casserole | \$10.95 per person

Served with powdered sugar and maple syrup and your choice of thick cut bacon, sausage or ham (*choose one*). Includes a seasonal fresh fruit bowl and assorted pastries . Substitute turkey bacon for an additional \$1.00 per person

Breakfast Service *(continued)*...

All breakfasts come with high quality black plasticware

Please contact University Catering for served meal pricing, not all options available as a served meal

Hot Breakfast

Breakfast buffets include ice water and coffee

Spinach and Sundried Tomato Frittata | \$11.95 per person

Made with spinach, sundried tomatoes and feta cheese with basil pesto sauce. Served with your choice of thick cut bacon, sausage or ham (*choose one*) and breakfast potatoes or hash browns (*choose one*). Includes a seasonal fresh fruit bowl and assorted pastries. Substitute turkey bacon for an additional \$1.00 per person

Cowboy Scramble | \$11.95 per person

Made with diced ham, potatoes, bell peppers and cheddar cheese. Served with breakfast potatoes or hash browns (*choose one*). Includes a seasonal fresh fruit bowl and assorted pastries

California Scramble | \$11.95 per person

Scrambled eggs with roasted zucchini, bell pepper, tomatoes and jack cheese. Served with your choice of thick cut bacon, sausage or ham (*choose one*) and breakfast potatoes or hash browns (*choose one*). Includes a seasonal fresh fruit bowl and assorted pastries. Substitute turkey bacon for an additional \$1.00 per person

Breakfast Burrito | \$8.95 per person

Bacon or vegetarian breakfast burritos made with potato, egg, and cheese wrapped in a warm flour tortilla. Includes a seasonal fresh fruit bowl and hot sauce

Breakfast Sandwich | \$7.95 per person

Egg, your choice of sausage or thick cut bacon and American cheese served on a toasted English muffin. Includes a seasonal fresh fruit bowl. Substitute a flaky croissant for an additional \$1.00 per person

Create-Your-Own Omelet Station | \$13.95 per person

Chef made omelets with your choice of one protein and five ingredients from the list below. Served with your choice of breakfast potatoes or hash browns (*choose one*). Includes a seasonal fresh fruit bowl and assorted pastries

Proteins: Crumbled bacon, diced ham, chorizo or crumbled sausage

Ingredients: Diced bell peppers, shredded cheese, sliced mushrooms, jalapenos, diced onions, feta cheese, spinach, diced tomatoes, grilled zucchini, green onions and broccoli

Chef attendant fee not included

Lunch Service...

Cold Lunches

All cold lunches come with high quality black plasticware

China service available for an additional charge

NEW Executive Lunch | \$11.95 per person

Served with half a specialty sandwich or wrap, signature salad, seasonal fruit bowl, assorted chips, fresh baked cookies and assorted sodas & bottled water

Please choose up to three items from the below selections.....

Turkey pesto sandwich with roasted red bell peppers, spinach and provolone cheese on herbed focaccia bread

Grilled chicken club sandwich with crispy bacon, leaf lettuce and Swiss cheese on a flaky croissant

Chicken Caesar wrap with chopped romaine lettuce, parmesan cheese and creamy Caesar dressing in a spinach tortilla

Pastrami sandwich with tangy mustard, pickles and Swiss cheese on sourdough bread

Florentine campanelle pasta salad with basil pesto, fresh mozzarella cheese, marinated roasted tomatoes and pine nuts

Harvest salad with dried apples, walnuts, raisins, gorgonzola cheese and cucumbers with balsamic vinaigrette dressing

Tex Mex salad with tortilla strips, black beans, grilled corn, diced tomato and shredded cheese with cumin vinaigrette

Greek salad with feta cheese, olives, celery, and thinly sliced red onion with lemon oregano vinaigrette dressing

Slider Sandwich Lunch | \$12.95 per person

Served with two sliders per guest and includes a mixed greens salad with sherry vinaigrette dressing, assorted chips, fresh baked cookies and assorted sodas & bottled water

Please choose two types of sliders.....

Turkey club with crispy bacon, lettuce, tomato and Swiss cheese

Ham and smoked cheddar with honey mustard slaw

Diced grilled chicken with creamy pesto and provolone cheese

Roast beef with creamy horseradish and Swiss cheese

Smoked turkey with cranberry cream cheese spread, spinach and Swiss cheese

Lunch Service *(continued)*...

Box Lunches

All box lunches are served in picnic style lunch boxes and include assorted sodas & bottled water as well as utensils, napkins & condiment packets. These items are for drop off only; additional charges will apply should you need pick-up of paper goods after your event

The Budget Buster Box Lunch | \$8.95 per person

Choice of turkey, ham, roast beef or vegetarian with provolone cheese and lettuce on a hoagie roll. Served with chips

Bulldog Box Lunch | \$10.95 per person

Choice of turkey, ham, roast beef or vegetarian with provolone cheese and lettuce on choice of hoagie roll, wheat wrap, sourdough or wheat bread. Includes a fresh baked cookie, choice of potato salad or chips and a piece of fresh fruit *(Please choose one side option and one type of bread for your entire order)*

Specialty Box Lunches | \$12.95 per person

Includes your choice of green salad, potato salad or a bag of chips *(please choose one side option for your entire box lunch order)* and a fruit cup with a fresh baked cookie and assorted sodas & bottled water. Please choose from the below options...

The Mediterranean Sandwich

Grilled sliced chicken, provolone cheese, sun-dried tomatoes, olives, spinach, pesto, balsamic vinegar and cucumber on a ciabatta roll. Substitute grilled eggplant for the chicken to make it vegetarian

Roast Beef Sandwich

Piled high with Swiss cheese, horseradish cream, sliced tomato and lettuce on sourdough bread

Turkey, Swiss and Avocado Sandwich

Thinly sliced smoked turkey breast with green leaf lettuce, sliced tomato, Swiss cheese, avocado spread and Dijon mayonnaise served on your choice of sourdough bread, flaky croissant or wheat wrap

Add bacon for an additional \$2.00 per person

Ham Stack Sandwich

Piled high with smoky cheddar, lettuce, sliced tomato and honey Dijon mustard on sourdough bread

Albacore Tuna Sandwich

Made with mayonnaise, chopped celery, lemon juice, finely chopped red onion, a hint of sweet relish and piled high with iceberg lettuce and tomato. Served on your choice of wheat bread, Ciabatta roll or flaky croissant

Smoked Turkey and Havarti Sandwich

Thinly sliced smoked turkey breast, Havarti cheese, leaf lettuce, sliced tomato, and Dijon mayonnaise on sourdough bread

Lunch Service (continued)...

Specialty Salads

Specialty salads are served in high quality, black plastic containers and come with rolls & butter and assorted sodas & bottled water

Please contact University Catering for served meal pricing

Pesto Florentine Campanelle Pasta Salad | \$11.95 per person

Made with basil pesto, fresh mozzarella cheese, marinated roasted tomatoes and pine nuts . Add grilled chicken \$2.00

Grilled Chicken, Goat Cheese and Raspberry Salad | \$13.95 per person

Grilled chicken, herbed goat cheese medallions, spring mix lettuce, yellow bell peppers, raspberries, candied walnuts and dried apples served with shallot vinaigrette dressing

Cobb Salad | \$13.95 per person

Grilled chicken, avocado, bacon, tomatoes, black olives, crumbled blue cheese and hardboiled egg on top of mixed greens with your choice of ranch, blue cheese or balsamic vinaigrette dressing

Spinach, Pear and Grilled Chicken Salad | \$13.95 per person

Grilled chicken, dried pears, toasted almonds, dried cranberries and feta cheese with sherry vinaigrette dressing

California Caesar Salad | \$11.95 per person

Romaine lettuce with avocado, sweet cherry tomatoes, croutons and parmesan cheese with classic Caesar dressing. Add grilled chicken \$2.00

Kale Salad | \$14.95 per person

Kale, shaved Brussels sprouts, red cabbage, broccoli, cherry tomato, sliced cucumber, raisins, feta cheese, quinoa and grilled chicken with sherry vinaigrette dressing

Grilled Chicken and Artichoke Salad | \$13.95 per person

Grilled chicken, feta cheese, artichoke hearts, baby corn, grape tomatoes and cucumbers with sherry vinaigrette dressing

Quinoa Salad | \$14.95 per person

Quinoa, spring mix lettuce, feta cheese, sliced almonds, cucumbers, dried cranberries and tomatoes with honey balsamic vinaigrette dressing

Harvest Salad | \$13.95 per person

Grilled chicken, dried apples, walnuts, raisins, gorgonzola cheese and cucumber with balsamic vinaigrette dressing

Hot Entrées...

All hot lunch entrees, except pasta selections, are served with your choice of salad, one (1) entrée, one (1) side option, rolls with butter, and iced tea & ice water. Pasta lunches come with choice of salad, rolls with butter and iced tea & ice water

All hot dinner entrees, except pasta selections, are served with your choice of salad, one (1) entrée, two (2) side options, rolls with butter, and iced tea & ice water. Pasta dinners come with your choice of salad, one (1) side option, rolls with butter and iced tea & ice water

All hot entrees come with high quality black plasticware

Please contact University Catering for served meal pricing, not all options available as a served meal

~Gluten free and vegan options are available upon request and for an additional charge~

Salad Selections

House Salad

Made with cucumbers, carrots and tomatoes with your choice of house made ranch, Italian, thousand island or blue cheese dressing

California Caesar

Made with cherry tomatoes, garlic croutons and parmesan cheese with Caesar dressing

Mandarin Salad

Made with sliced red bell peppers, matchstick carrots, mandarin oranges, green onions and won ton strips with sesame ginger dressing

Spring Mix Salad

Made with fresh seasonal berries, cucumbers, gorgonzola cheese and candied nuts with sherry vinaigrette dressing

Greek Salad

Made with feta cheese, olives, celery, and thinly sliced red onion with lemon oregano vinaigrette dressing

Tex Mex Salad

Made with black olives, shredded cheese, tomatoes, grilled corn and tortilla strips with salsa ranch dressing

Summer Salad

Made with cucumbers, tomatoes, thinly sliced red onions and fresh parsley tossed in herbed vinaigrette dressing

Pasta Entrées...

Cajun Chicken Pasta

Trottole pasta tossed in a Cajun cream sauce with bell peppers, mushrooms and onions

Buffet Lunch | \$14.95 per person

Buffet Dinner | \$17.95 per person

Penne, Sweet Peas, Grilled Chicken & Asparagus

Tossed in a light cream sauce

Buffet Lunch | \$14.95 per person

Buffet Dinner | \$17.95 per person

Meat or Vegetable Lasagna

Meat lasagna is made with basil marinara and vegetable lasagna is made with white sauce

Buffet Lunch | \$13.95 per person

Buffet Dinner | \$16.95 per person

Not recommended for a served meal

NEW Italian Sausage Gnocchi

Potato dumplings with baby spinach and grilled Italian sausage tossed in a tomato cream sauce

Buffet Lunch | \$14.95 per person

Buffet Dinner | \$17.95 per person

Cheese Manicotti

Ricotta cheese stuffed pasta tubes in your choice of rich basil marinara or bolognese sauce

Buffet Lunch | \$13.95 per person

Buffet Dinner | \$16.95 per person

Not recommended for a served meal

Lemon Chicken with Artichokes

Campanelle pasta, grilled chicken, artichokes, lemon and garlic in Fresno State chardonnay pan sauce

Buffet Lunch | \$14.95 per person

Buffet Dinner | \$17.95 per person

Poultry Entrées...

Classic Chicken Piccata

Buffet Lunch | \$15.95 per person

Buffett Dinner | \$18.95 per person

Grilled Mediterranean Chicken

Made with kalamata and green olives, garlic, capers and tomatoes

Buffet Lunch | \$16.95 per person

Buffet Dinner | \$19.95 per person

Chicken Parmesan with Fresh Tomato Basil Bruschetta

Buffet Lunch | \$16.95 per person

Buffet Dinner | \$19.95 per person

Chicken Fajitas

Made with sautéed onions and peppers. Includes flour tortillas, sour cream and shredded cheese. Served with chips and salsa instead of rolls with butter

Buffet Lunch | \$15.95 per person

Buffet Dinner | \$18.95 per person

Not recommended for a served meal

Teriyaki Chicken

Buffet Lunch | \$14.95 per person

Buffet Dinner | \$17.95 per person

Chicken Marsala with Mushrooms

Buffet Lunch | \$16.95 per person

Buffett Dinner | \$19.95 per person

Chicken Enchiladas

Made with green sauce, cheese, black olives and green onions. Served with chips and salsa instead of rolls with butter

Buffet Lunch | \$15.95 per person

Buffet Dinner | \$18.95 per person

Not recommended for a served meal

Poultry Entrées...

Orange Chicken

Crispy chicken tossed in sweet & tangy orange sauce

Buffet Lunch | \$14.95 per person

Buffet Dinner | \$17.95 per person

Basil Balsamic Grilled Chicken

Served with fresh tomato basil bruschetta

Buffet Lunch | \$14.95 per person

Buffet Dinner | \$17.95 per person

Chicken Kabobs

Marinated in Fresno State wine, olive oil, garlic and herbs. Can be served on or off the skewer

Buffet Lunch | \$16.95 per person

Buffet Dinner | \$19.95 per person

NEW Crispy Kung Pao Chicken

Spicy stir-fried chicken with peanuts, vegetables and chili peppers

Buffet Lunch | \$15.95 per person

Buffet Dinner | \$18.95 per person

Oven Roasted Turkey Breast

Buffet Lunch | \$16.95 per person

Buffet Dinner | \$19.95 per person

Chicken Cacciatore

Made with rich marinara sauce with bell peppers

Buffet Lunch | \$16.95 per person

Buffet Dinner | \$19.95 per person

Parmesan Mushroom Chicken

Served with spinach mushroom cream sauce

Buffet Lunch | \$15.95 per person

Buffet Dinner | \$18.95 per person

Pork Entrées...

BBQ Pulled Pork

Served with Hawaiian rolls

Buffet Lunch | \$15.95 per person

Buffet Dinner | \$18.95 per person

Not recommended for a served meal

Chile Verde

Tender chunks of pork in a savory green sauce. Served with flour tortillas and chips and salsa instead of rolls with butter

Buffet Lunch | \$15.95 per person

Buffet Dinner | \$18.95 per person

Not recommended for a served meal

Herb and Mustard Crusted Pork Loin

Served with honey Dijon sauce

Buffet Lunch | \$16.95 per person

Buffet Dinner | \$19.95 per person

Maple Mustard Pork Loin

Buffet Lunch | \$16.95 per person

Buffet Dinner | \$19.95 per person

***NEW* Crispy Pork Katsu**

Served with a tangy Japanese BBQ sauce

Buffet Lunch | \$16.95 per person

Buffet Dinner | \$19.95 per person

***NEW* Pork Tamales**

Served with chips and salsa instead of rolls with butter

Buffet Lunch | \$15.95 per person

Buffet Dinner | \$18.95 per person

Beef Entrées...

Beef Enchiladas

Made with red sauce, cheese, black olives and green onions. Served with chips and salsa instead of rolls with butter

Buffet Lunch | \$15.95 per person

Buffet Dinner | \$18.95 per person

Not recommended as a served meal

Roast Beef with Mushroom Gravy

Buffet Lunch | Market Price

Buffet Dinner | Market Price

Grilled Tri-tip

Thinly sliced and served with your choice of Au jus or BBQ sauce

Buffet Lunch | Market Price

Buffet Dinner | Market Price

Not recommended as a served meal

Beef Kabobs

Buffet Lunch | Market Price

Buffet Dinner | Market Price

Steak Fajitas

Made with sautéed onions and peppers. Includes flour tortillas, sour cream and shredded cheese. Served with chips and salsa instead of rolls with butter

Buffet Lunch | Market Price

Buffet Dinner | Market Price

Not recommended as a served meal

Mongolian Beef

Thinly sliced beef with green onions in a spicy stir-fry sauce

Buffet Lunch | Market Price

Buffet Dinner | Market Price

Chile Colorado

Tender chunks of beef in a savory red sauce. Served with flour tortillas and chips and salsa instead of rolls with butter

Buffet Lunch | Market Price

Buffet Dinner | Market Price

Seafood Entrées...

Shrimp Scampi

Made with a classic lemon garlic sauce

Buffet Lunch | Market Price

Buffet Dinner | Market Price

Shrimp Pesto

Seared shrimp tossed in fresh basil pesto with grilled zucchini and tomato

Buffet Lunch | Market Price

Buffet Dinner | Market Price

Pan Seared Salmon Picatta

Made with butter, lemon, Fresno State chardonnay and capers

Buffet Lunch | Market Price

Buffet Dinner | Market Price

Halibut

Topped with mango salsa

Buffet Lunch | Market Price

Buffet Dinner | Market Price

Pan Seared Tilapia

Made with a lemon brown butter sauce

Buffet Lunch | Market Price

Buffet Dinner | Market Price

***NEW* Caribbean Jerk Cod**

Classic jerk marinade with a hint of heat

Buffet Lunch | Market Price

Buffet Dinner | Market Price

Vegetarian Entrées...

Zucchini Mushroom Stack

Thinly sliced and grilled zucchini, bell pepper, and tofu layered on top of a grilled portabella mushroom served with roasted red pepper sauce

Buffet Lunch | \$15.95 per person

Buffet Dinner | \$18.95 per person

Stuffed Bell Pepper

Made with seasonal roasted vegetables, quinoa and brown rice with basil marinara

Buffet Lunch | \$14.95 per person

Buffet Dinner | \$17.95 per person

Tofu and Vegetable Stir-fry

Made with fresh seasonal vegetables and served with sweet and tangy orange sauce

Buffet Lunch | \$14.95 per person

Buffet Dinner | \$17.95 per person

Panko Crusted Tofu

Served with your choice of creamy Dijon sauce or teriyaki sauce

Buffet Lunch | \$14.95 per person

Buffet Dinner | \$17.95 per person

Eggplant Parmesan

Italian breaded and baked eggplant with basil marinara and mozzarella cheese

Buffet Lunch | \$15.95 per person

Buffet Dinner | \$18.95 per person

Cheese Enchiladas

Made with green sauce, cheese, black olives and green onions. Served with chips and salsa instead of rolls with butter

Buffet Lunch | \$14.95 per person

Buffet Dinner | \$17.95 per person

Not recommended as a served meal

NEW Beyond Beef Bolognese

Campanelle pasta tossed in a traditional bolognese sauce made with ground Beyond beef

Buffet Lunch | \$15.95 per person

Buffet Dinner | \$18.95 per person

Hot Entrée Side Selections...

Starch Selections

White Cheddar Mac & Cheese

Topped with toasted breadcrumbs

Garlic Mashed Potatoes

Roasted Italian Potatoes

Loaded Mashed Potatoes

Made with shredded cheese and chives

Scalloped Potatoes

Sweet Potato Casserole

Made with brown sugar and toasted marshmallows

Country Potato Salad

Cornbread Stuffing

Rice Pilaf

NEW Vegetable Chow Mein

Steamed Jasmine Rice

Served with soy sauce

Vegetable Fried Rice

Add bacon for \$1.00 per person

Cilantro Lime Rice

Wild Rice Pilaf

Spanish Rice

Penne Pasta with Basil Marinara

NEW Trottolo Pasta with Alfredo Sauce

Vegetable Selections

Sautéed Green Beans

With onions and bell peppers

Brown Sugar Baby Carrots

Grilled Zucchini

Sautéed Vegetable Medley

Roasted Brussels Sprouts

With shallots and garlic

Sautéed Mushrooms

In Fresno State red wine sauce

Chef's Choice Seasonal Vegetables

Stir-fry Vegetables

Charred Broccolini

Add \$1.00 per person

Grilled Asparagus

Add \$1.00 per person

Pan Roasted Cauliflower

Refried Beans

Charro Beans

BBQ Baked Beans

Chili Beans

Specialty Buffets...

All *Specialty Buffets* come with iced tea & ice water and high quality black plasticware

China service may be added for an additional cost

Street Tacos | \$12.95 per person

Your choice of carne asada, pork carnitas, or diced chicken (please choose two (2) types of meat) made to order by a chef attendant on corn tortillas with cilantro, onions, molcajete salsa, cabbage, and fresh lime wedges. Served with Spanish rice and refried beans

Includes four mini tacos per person

Grill not allowed at all locations, we will substitute flour tortillas if grill is not allowed

Tex-Mex Feast | \$21.95 per person

Includes cheese enchiladas and your choice of chili Colorado or chili verde. Includes Spanish rice and refried beans, mixed green salad with tomatoes, jicama, corn, black beans and chipotle vinaigrette dressing. Served with sour cream, guacamole, shredded cheese, flour tortillas and chips and salsa

Taste of the Mediterranean | \$21.95 per person

Includes Mediterranean grilled chicken breast and beef kabobs served with rice pilaf, grilled zucchini and squash with onions, romaine salad with thinly sliced red onion, tomato, black olive and feta cheese with herbed vinaigrette dressing and rolls with butter

The All American | \$18.95 per person

Includes hot dogs and hamburgers (*one of each per person*), chili beans, classic potato salad and a mixed green salad with ranch dressing. Condiment platters will include sliced cheese, lettuce, tomato, pickles and onion along with mustard, ketchup and mayonnaise packets

Vegetarian hot dogs and hamburgers available upon request for an additional charge

NEW Mandarin Feast | \$21.95 per person

Includes General Tso chicken, broccoli beef, sautéed vegetables and your choice of steamed jasmine rice, vegetable fried rice or vegetable chow mein. Served with a salad made with shredded cabbage, red bell peppers, sliced green onions, mandarin oranges and won ton strips with sesame vinaigrette dressing and fortune cookies

Build-Your-Own Tacos | \$16.95 per person

Includes your choice of seasoned ground beef, chicken or barbacoa steak (shredded) with refried beans, Spanish rice, lettuce, pico de gallo, olives, shredded cheese, shells (*choose from crispy corn or soft flour*) and hot sauce. Served with a mixed greens salad with grilled corn, shredded cheese, diced tomatoes and tortilla strips with chipotle vinaigrette dressing and chips and salsa

On the Lighter Side...

All *On the Lighter Side* buffet options meet the nutrient guidelines set forth by the Partnership for a Healthier America Healthier Campus Initiative

"Excellent Choice" options meet all four criteria, while "Good Choice" options meet three of the four criteria

700 calories or less | 23g of fat or less | 8g of saturated fat or less | 800mg sodium or less

All *On the Lighter Side* buffet options come with iced tea and ice water and high quality black plastic plates and utensils
(rolls with butter not included with *On the Lighter Side* buffets)

Miso Glazed Salmon | Market Price

Served with oven roasted acorn squash and a mixed greens salad made with cucumber, tomato and kalamata olives with herbed balsamic vinaigrette

Good Choice | 513 calories | 28g fat | 4g saturated fat | 663mg sodium

Grilled Chicken with Chipotle Glaze | \$14.95 per person

Served with roasted Yukon gold potatoes with sweet onions and a spring mix salad made with cucumbers and radishes with Dijon vinaigrette

Excellent Choice | 410 calories | 16g fat | 3g saturated fat | 597mg sodium

Pork Chops with Sweet Balsamic Onions | \$15.95 per person

Served with parmesan scalloped potatoes and a mixed greens salad made with fresh raspberries, mandarin oranges and toasted almonds with red wine vinaigrette

Good Choice | 547 calories | 24g fat | 7g saturated fat | 751mg sodium

Seared Chicken with Lemon Dill Pan Sauce | \$14.95 per person

Served with wild rice pilaf and a spring mix salad made with cucumbers and radishes with Dijon vinaigrette

Excellent Choice | 385 calories | 11g fat | 2g saturated fat | 647mg sodium

Cherry Tomato and Garlic Penne with Grilled Chicken | \$14.95 per person

Made with yellow squash, fresh basil and mozzarella cheese. Served with wild rice pilaf and a mixed greens salad made with cucumber, tomato and kalamata olives with herbed balsamic vinaigrette

Good Choice | 648 calories | 25g fat | 7g saturated fat | 792mg sodium

Cold Hors d'oeuvres...

Cheese Tray

Assorted sliced and cubed cheeses served with crackers

12" tray | \$54.95

16" tray | \$74.95

Artisan Tray

Assorted Fresno State cheese, Fresno State salami, grapes, seasonal fresh berries, dried fruit and nuts. Served with assorted crackers

12" tray | Market Price

16" tray | Market Price

Fresh Seasonal Fruit Tray

12" tray | \$54.95

16" tray | \$67.95

Add honey yogurt dip for \$3.00

Meat and Cheese Tray

Includes assorted cubed cheeses and thinly sliced turkey, ham and salami with assorted crackers

12" tray | \$59.95

16" tray | \$79.95

Fresh Seasonal Vegetable Tray

Served with house made ranch dip

12" tray | \$47.95

16" tray | \$57.95

Roasted Seasonal Vegetable Display

Assorted roasted seasonal vegetables with basil pesto dip

12" display | \$78.95

16" display | \$94.95

Cold Hors d'oeuvres...

Guacamole

Served with tortilla chips

\$49.95 serves 20-30

NEW Molcajete Salsa

Served with tortilla chips

\$28.95 serves 20-30

NEW Dip Trio

Includes house made artichoke parmesan dip, olive tapenade and roasted red pepper hummus. Served with sliced baguette, pita triangles and garlic crostini

\$44.95 serves 20-30

NEW Bacon Wrapped Pineapple

\$36.95 for order of 25

Bacon Wrapped Scallops

Market Price for order of 25

Mini Assorted Caravan Sandwiches

\$38.95 for order of 25

Mini Assorted Quiche

\$35.95 for order of 25

Specialty Slider Sandwiches

Served on soft slider rolls

Please choose two types of sliders per tray.....

Ham and smoked cheddar with honey mustard slaw

Turkey club with crispy bacon, lettuce, tomato and Swiss cheese

Diced grilled chicken with creamy pesto and provolone cheese

Roast beef with creamy horseradish and Swiss cheese

Smoked turkey with cranberry cream cheese spread, spinach and Swiss cheese

\$79.95 for order of 25

Cold Hors d'oeuvres...

Pizza Margherita Canapé

Made with fresh sliced tomatoes, basil, thinly sliced white onion and mozzarella cheese

\$35.95 for order of 25

Greek Pizza Canapé

Made with basil pesto, sundried tomatoes and feta cheese

\$35.95 for order of 25

Bacon Balsamic Canapé

Made with mozzarella cheese and caramelized onions

\$38.95 for order of 25

Beef Tenderloin with Horseradish Cream Canapé

Served on garlic crostini

Market Price for order of 25

Fresh Seasonal Fruit Skewer

\$39.95 for order of 25

Caprese Skewer

Made with fresh mozzarella cheese, cherry tomatoes and fresh basil with balsamic drizzle

\$39.95 for order of 25

Antipasto Skewer

Made with pepper jack cheese, salami, marinated artichoke hearts, and black olives

\$41.95 for order of 25

Jalapeno Cheese Bites

Jalapenos baked in puff pastry with jack cheese

\$35.95 for order of 25

***NEW* Chicken Taquitos**

Served with molcajete salsa

\$39.95 for order of 25

Cold Hors d'oeuvres...

Seasonal Vegetable Ratatouille Tart

\$37.95 for order of 25

Honey, Fig and Goat Cheese Tarts

Topped with toasted pistachios

\$41.95 for order of 25

Asparagus and Caramelized Onion Tart

Made with parmesan cheese

\$41.95 for order of 25

Creamy Chicken Pesto Tart

With shredded parmesan cheese

\$41.95 for order of 25

Salami Horn

Stuffed with garlic herbed cream cheese

\$35.95 for order of 25

Bacon and Spinach Stuffed Mushroom

With parmesan cheese and bread crumbs

\$56.95 for order of 25

Spicy Stuffed Mushroom

Made with chorizo

\$56.95 for order of 25

Deviled Eggs

Please choose from classic or topped with crispy bacon and chives

\$35.95 for order of 25

Spanakopita

Spinach and parmesan in phyllo

\$56.95 for order of 25

Hot Hors d'oeuvres...

Assorted Grilled and Sliced Fresno State Sausage

Served with honey Dijon dipping sauce

\$42.95 for order of 25 pieces

NEW Chicken Wings

Your choice of traditional bone-in or boneless tossed in spicy buffalo sauce, garlic parmesan sauce or smoky BBQ sauce

\$56.95 for order of 25

Cocktail Meatballs

Your choice of smoky BBQ sauce, sweet and sour, pinot noir glaze or teriyaki

\$39.95 for order of 25

Cocktail Franks Wrapped in Phyllo

Served with your choice of spicy ketchup or Dijon mustard

\$38.95 for order of 25

Chicken Cordon Blue Bites

\$40.95 for order of 25

Potstickers

Your choice of chicken or vegetable served with sweet chili dipping sauce

\$41.95 for order of 25

Deep Fried Cheese Ravioli

With spicy basil marinara dipping sauce

\$40.95 for order of 25

Vegetable Eggrolls

Served with sweet chili dipping sauce

\$41.95 for order of 25

Cream Cheese Jalapeno Poppers

\$41.95 for order of 25

Mini Beef Burritos

\$39.95 for order of 25

Hot Hors d'oeuvres...

NEW Breaded Mozzarella Cheese Wedges

Served with basil marinara dipping sauce

\$41.95 for order of 25

Panko Crusted Chicken Skewers

Served with Thai lime basil dipping sauce

\$60.95 for order of 25

Italian Breaded Chicken Skewers

With spicy basil marinara dipping sauce

\$60.95 for order of 25

Grilled Chicken Skewers

With your choice of smoky BBQ sauce or teriyaki sauce

\$60.95 for order of 25

Theme Stations...

Carving Station | \$9.95 per person

\$50.00 charge per chef attendant. Please choose from the below options....

Oven Roasted Turkey Breast

Served with fresh cranberry sauce and slider buns

Honey Glazed Ham

Served with Dijon mustard and slider buns

Roast Beef

Served with horseradish cream and slider buns

NEW Charcuterie Station | \$9.95 per person

Includes assorted Fresno State cheeses and salami, thinly sliced cured meats, specialty hard and soft cheeses, nuts, Fresno State olive oil, dried and fresh fruit, sliced baguette and crackers. Items will be artfully displayed on wooden cutting boards

Desserts & Sweets...

Individually Plated Desserts

Served on black plastic plates with plastic forks

China available for an additional cost

NEW Individual Brown Butter Cake

Served with fresh blueberry compote

\$6.95 each

Chocolate Overload Layered Cake

\$6.95 each

Rockslide Brownie

Served with caramel sauce and pecans

\$6.95 each

Seasonal Fruit Tart

\$7.95 each

Individual Chocolate Bundt Cake

\$4.95 each

Individual Mini Tiramisu

\$5.95 each

Vanilla Pound Cake

Served with seasonal berry compote

\$5.95 each

New York Cheesecake

Served with strawberry compote

\$5.95 each

Carrot Cake

\$4.95 each

Dessert Trays

Fudge Brownies

\$19.95 per dozen

Lemon Blueberry Bars

\$19.95 per dozen

Assorted Fresh Baked Cookies

\$13.95 per dozen

Assorted Mini Cupcakes

\$35.95 per dozen

Assorted Dessert Tray

Includes fresh baked cookies and assorted dessert bars

\$21.95 per dozen

Fresno State Ice Cream Sundae Bar

\$9.95 per person

Includes pre-scooped chocolate or vanilla Fresno State ice cream, chocolate and caramel sauce, sliced fresh strawberries, peanuts, crushed Oreo cookies, sprinkles, cherries and whipped cream

Root Beer Floats

\$5.95 per person

Pre-scooped Fresno State vanilla ice cream topped with cold Mug root beer