University Catering

Effective July 1, 2022

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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, events with rentals require additional notice. 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 and 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 or rentals 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 and 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 an additional fee; price includes a high quality plastic plate and fork, china service is extra.

**Wine and 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, and 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 date. 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.

Product availability and pricing are subject to change without notice.
# Beverage Service

## Hot Beverages
One gallon serves an estimated 18-20 8oz cups and includes Fresno State paper cups, stir-sticks, beverage napkins, assorted sweeteners, and powdered creamer

- **French Roast Coffee** | $22.95 per gallon  
  Regular or Decaf
- **Numi Organic Hot Tea** | $19.95 per gallon  
  Assorted flavors
- **Hot Chocolate** | $21.95 per gallon
- **Hot Spiced Cider** | $17.95 per gallon  
  Individual packets

## Cold Beverages
One gallon serves an estimated 18-20 8oz cups and includes plastic tumblers

- **Iced Tea** | $17.95 per gallon
- **Lemonade** | $17.95 per gallon
- **Strawberry Lemonade** | $19.95 per gallon
- **Orange Juice** | $19.95 per gallon
- **Ice Water** | $9.95 per gallon
- **Fruit Infused Ice Water** | $12.95 per gallon
- **Soft Drinks** (Cans) | $1.95 each  
  Assorted Pepsi Brand
- **Aquafina Water** (Bottle) | $1.95 each  
  Assorted Flavors

## Specialty Beverages
One gallon serves an estimated 18-20 8oz cups and includes plastic tumblers

*Specialty Beverages are only available for events with waitstaff*

- **Agua Fresca** | $27.95 per gallon  
  Assorted seasonal flavors
- **Cranberry Fizz** | $23.95 per gallon  
  Made with cranberry juice, orange juice, and club soda
- **Sparkling Lemonade** | $23.95 per gallon  
  Made with lemonade, cranberry juice, and club soda
- **Sunrise Punch** | $23.95 per gallon  
  Made with orange juice, fruit punch, and Mist Twist
- **Peach Tea Punch** | $23.95 per gallon  
  Made with iced tea, Torani peach syrup, and ginger ale
Breakfast Service...

Fresh from the Bakery

Assorted Danish | $19.95 per dozen
Flavors may include raspberry, vanilla, apple cinnamon, maple pecan, cheese, and cinnamon

Assorted Muffins | $26.95 per dozen
Flavors may include apple cinnamon pecan, chocolate chunk, blueberry crumb cake, and triple berry whole grain

Assorted Scones | $21.95 per dozen
Flavors may include brown sugar cinnamon, blueberry, raspberry, apple cinnamon, and chocolate chunk

Assorted Bagels | $16.95 per dozen
Cut in half and served with cream cheese and assorted jelly

Assorted Breakfast Breads | $19.95 per dozen
Flavors may include lemon, marble chocolate chip, orange poppyseed, and cinnamon streusel

Cinnamon Swirls | $15.95 per dozen

NEW Assorted Coffee Cake | $20.95 per dozen
Flavors may include poppyseed, blueberry, sour cream, and apple

Assorted Pastries | $25.95 per dozen
Includes an assortment of muffins, scones, danish, and breakfast breads

Assorted Pan Dulce | $19.95 per dozen
Minimum 3 dozen

Assorted Donuts | $14.95 per dozen
Minimum 3 dozen

Additions
Minimum 1 dozen per item

Assorted Yogurts (Individual) | $1.95 each

Individual Fresh Seasonal Fruit Cups | $2.50 each

Assorted Individual Snacks | $1.95 each
Choose from pretzels, trail mix, granola bars, Chex Mix, or Rice Krispy Treats
Breakfast Service (continued)...

All breakfasts come with high quality plasticware, china service is available for an extra charge
Please contact University Catering for served meal pricing, not all options are available as a served meal

**Continental Breakfast**

**Oatmeal and Yogurt Bar | $9.95 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 | $6.95 per person**
Assorted pastries (one per person) and a seasonal fresh fruit bowl. Ice water and coffee included

**Hot Breakfast**

Breakfast buffets include ice water and coffee

**The Bulldog Breakfast | $11.95 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 | $12.95 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 | $12.95 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 | $12.95 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

**NEW Thick Cut French Toast | $11.95 per person**
Served with powdered sugar, butter, and maple syrup with 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 plasticware, china service is available for an extra charge. Please contact University Catering for served meal pricing, not all options are available as a served meal.

**Hot Breakfast**

Breakfast buffets include ice water and coffee.

**Spinach and Sundried Tomato Frittata** | $12.95 per person

Made with spinach, sundried tomatoes, and feta cheese with basil pesto sauce on the side. 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** | $12.95 per person

Made with crumbled sausage, 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** | $12.95 per person

Scrambled eggs with roasted zucchini, bell peppers, 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** | $9.95 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** | $14.95 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 plasticware, china service is available for an additional charge.

**Executive Lunch** | $12.95 per person

Served with your choice of two specialty sandwiches/wraps, one signature salad, a seasonal fresh fruit bowl, assorted individual bags of chips, assorted fresh baked cookies, and assorted sodas and bottled water.

*Please choose two (2) sandwiches/wraps 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

*Please choose one (1) specialty salad from the below selections...*

- 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 black olives, shredded cheese, diced tomatoes, grilled corn, and crispy tortilla strips with house made salsa ranch dressing
- Greek salad with feta cheese, olives, celery, and thinly sliced red onion with lemon oregano vinaigrette dressing

**Slider Sandwich Lunch** | $13.95 per person

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

*Please choose two types of sliders from the below selections...*

- 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

*NEW* Grilled eggplant caprese with mozzarella cheese, sliced tomato, and basil pesto
Lunch Service (continued)...

Box Lunches

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

The Budget Buster Box Lunch | $9.95 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 | $11.95 per person

Choice of turkey, ham, roast beef, or vegetarian with provolone cheese and lettuce on your choice of hoagie roll, wheat wrap, sliced 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 | $13.95 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 and bottled water. Please choose from the below options...

The Mediterranean Sandwich

Grilled sliced chicken, provolone cheese, sundried tomatoes, olives, spinach, pesto, balsamic vinegar, and cucumber on a ciabatta roll. Substitute grilled eggplant for the chicken to make the sandwich 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 sliced 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 sliced sourdough bread.

Albacore Tuna Sandwich

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

NEW Grilled Chicken Club Sandwich

Sliced grilled chicken, thick cut bacon, provolone cheese, green leaf lettuce, sliced tomato, and chipotle aioli on focaccia bread.
Specialty Salads

*Specialty Salads* are served in high quality to-go containers and come with rolls with butter and assorted sodas and bottled water. These items are for drop off only; additional charges will apply should you need pickup of paper goods after your event. Please contact University Catering for served meal pricing.

**NEW Tex-Mex Salad** | $14.95 per person
Citrus grilled diced chicken, black olives, shredded cheese, diced tomatoes, grilled corn, and crispy tortilla strips with house made salsa ranch dressing

**Grilled Chicken, Goats Cheese, and Raspberry Salad** | $14.95 per person
Grilled chicken, herbed goats cheese medallions, spring mix lettuce, yellow bell peppers, fresh raspberries, candied walnuts, and dried apples served with shallot vinaigrette dressing

**Cobb Salad** | $14.95 per person
Grilled chicken, avocado, bacon, tomatoes, black olives, crumbled blue cheese, and hardboiled egg on top of mixed greens with your choice of house made ranch, blue cheese, or balsamic vinaigrette dressing

**Spinach, Pear, and Grilled Chicken Salad** | $14.95 per person
Grilled chicken, dried pears, toasted almonds, dried cranberries, and crumbled feta cheese with sherry vinaigrette dressing

**California Caesar Salad** | $12.95 per person
Romaine lettuce with avocado, sweet cherry tomatoes, garlic croutons, and parmesan cheese with creamy Caesar dressing
Add grilled chicken $2.00

**Kale Salad** | $15.95 per person
Kale, shaved Brussels sprouts, red cabbage, broccoli, cherry tomatoes, sliced cucumber, raisins, crumbled feta cheese, quinoa, and grilled chicken with sherry vinaigrette dressing

**Grilled Chicken and Artichoke Salad** | $14.95 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, crumbled feta cheese, sliced almonds, cucumbers, dried cranberries, and tomatoes with honey balsamic vinaigrette dressing

**Harvest Salad** | $14.95 per person
Grilled chicken, dried apples, walnuts, raisins, gorgonzola cheese, and cucumbers 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 and ice water. Pasta lunches come with choice of salad, rolls with butter and iced tea and 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 and ice water.

All hot entrees come with high quality plasticware.

Please contact University Catering for served meal pricing, not all options are 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 creamy Caesar dressing.

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

Spring Mix Salad
Made with fresh seasonal berries, cucumbers, crumbled gorgonzola cheese, and candied nuts with sherry vinaigrette dressing.

Greek Salad
Made with crumbled feta cheese, black olives, celery, and thinly sliced red onion with lemon oregano vinaigrette dressing.

Tex-Mex Salad
Made with black olives, shredded cheese, diced tomatoes, grilled corn, and crispy tortilla strips with house made salsa ranch dressing.

Summer Salad
Made with cucumbers, tomatoes, thinly sliced red onions, and fresh parsley tossed in herbed vinaigrette dressing (no lettuce).
**Pasta Entrées...**

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

- Buffet Lunch | $15.95 per person
- Buffet Dinner | $18.95 per person

**Penne, Sweet Peas, Grilled Chicken, and Asparagus**
Tossed in a light cream sauce

- Buffet Lunch | $15.95 per person
- Buffet Dinner | $18.95 per person

**Meat or Vegetable Lasagna**
Meat lasagna is made with basil marinara and vegetable lasagna is made with white sauce, minimum order of 12

- Buffet Lunch | $14.95 per person
- Buffet Dinner | $17.95 per person

*Not recommended for a served meal*

**NEW Meat Lovers Baked Ziti**
Made with ground beef, Italian sausage, and pepperoni in bolognese sauce topped with melted mozzarella and parmesan cheese

- Buffet Lunch | $15.95 per person
- Buffet Dinner | $18.95 per person

*Not recommended for a served meal*

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

- Buffet Lunch | $14.95 per person
- Buffet Dinner | $17.95 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 | $15.95 per person
- Buffet Dinner | $18.95 per person
**Poultry Entrées...**

**Classic Chicken Piccata**

Buffet Lunch | $16.95 per person  
Buffet Dinner | $19.95 per person

**Grilled Mediterranean Chicken**

In a sauce made with kalamata and green olives, garlic, capers, and tomatoes  
Buffet Lunch | $17.95 per person  
Buffet Dinner | $20.95 per person

**Chicken Parmesan with Fresh Tomato Basil Bruschetta**

Buffet Lunch | $17.95 per person  
Buffet Dinner | $20.95 per person

**Chicken Fajitas**

Made with sautéed onions and bell peppers. Includes flour tortillas, sour cream, and shredded cheese. Served with chips and molcajete salsa instead of rolls with butter  
Buffet Lunch | $16.95 per person  
Buffet Dinner | $19.95 per person  
*Not recommended for a served meal*

**Teriyaki Chicken**

Buffet Lunch | $15.95 per person  
Buffet Dinner | $18.95 per person

**Chicken Marsala with Mushrooms**

Buffet Lunch | $17.95 per person  
Buffet Dinner | $20.95 per person

**Chicken Enchiladas**

Made with green sauce, cheese, black olives, and green onions. Served with chips and molcajete salsa instead of rolls with butter  
Buffet Lunch | $16.95 per person  
Buffet Dinner | $19.95 per person  
*Not recommended for a served meal*
Poultry Entrées...

Orange Chicken
Crispy chicken tossed in a sweet and tangy orange sauce
- Buffet Lunch | $15.95 per person
- Buffet Dinner | $18.95 per person

Basil Balsamic Grilled Chicken
Served with fresh tomato basil bruschetta
- Buffet Lunch | $15.95 per person
- Buffet Dinner | $18.95 per person

Chicken Kabobs
Marinated in Fresno State white wine, olive oil, garlic, and herbs. Can be served on or off the skewer
- Buffet Lunch | $17.95 per person
- Buffet Dinner | $20.95 per person

NEW Crispy Chicken Katsu
Panko crusted chicken breast served with tangy Japanese BBQ sauce
- Buffet Lunch | $16.95 per person
- Buffet Dinner | $19.95 per person

Oven Roasted Turkey Breast
- Buffet Lunch | $17.95 per person
- Buffet Dinner | $20.95 per person

Chicken Cacciatore
Made in a rich marinara sauce with bell peppers
- Buffet Lunch | $17.95 per person
- Buffet Dinner | $20.95 per person

Parmesan Mushroom Chicken
Served with spinach mushroom cream sauce
- Buffet Lunch | $16.95 per person
- Buffet Dinner | $19.95 per person
Pork Entrées...

**BBQ Pulled Pork**
Served with Hawaiian rolls
Buffet Lunch | $16.95 per person
Buffet Dinner | $19.95 per person
*Not recommended for a served meal*

**Chile Verde**
Tender chunks of pork in a savory green sauce with warm flour tortillas on the side. Served with chips and molcajete salsa instead of rolls with butter
Buffet Lunch | $16.95 per person
Buffet Dinner | $19.95 per person
*Not recommended for a served meal*

**Herb and Mustard Crusted Pork Loin**
Served with honey Dijon sauce
Buffet Lunch | $17.95 per person
Buffet Dinner | $20.95 per person

**Maple Mustard Pork Loin**
Buffet Lunch | $16.95 per person
Buffet Dinner | $19.95 per person

**NEW St. Louis Ribs**
Slow roasted in smoky BBQ sauce
Buffet Lunch | $17.95 per person
Buffet Dinner | $20.95 per person

**Pork Tamales**
Served with chips and molcajete salsa instead of rolls with butter
Buffet Lunch | $16.95 per person
Buffet Dinner | $19.95 per person
Beef Entrées...

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

Buffet Lunch | $16.95 per person
Buffet Dinner | $19.95 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 smokey 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

NEW Beef Barbacoa
Slow braised shredded beef with flour tortillas, diced onions and cilantro on the side. Served with chips and molcajete 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

NEW Grilled New York Steak
Topped with fresh herbed chimichurri

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 fresh 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

**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 | $16.95 per person
Buffet Dinner | $19.95 per person

NEW Potato and Chickpea Masala
Slow braised in a robust curry sauce finished with coconut milk
Buffet Lunch | $15.95 per person
Buffet Dinner | $18.95 per person

Tofu and Vegetable Stir-fry
Made with fresh seasonal vegetables tossed in a sweet and tangy orange sauce
Buffet Lunch | $15.95 per person
Buffet Dinner | $18.95 per person

NEW Eggplant and Mushroom Bulgogi
Served in a sweet and savory Korean BBQ sauce with toasted sesame seeds
Buffet Lunch | $16.95 per person
Buffet Dinner | $19.95 per person

Eggplant Parmesan
Italian breaded and baked eggplant with basil marinara and mozzarella cheese
Buffet Lunch | $16.95 per person
Buffet Dinner | $19.95 per person

NEW Chile Relleno
Battered poblano chile stuffed with melted jack cheese and topped with ranchero sauce
Buffet Lunch | $15.95 per person
Buffet Dinner | $18.95 per person
Not recommended as a served meal

Beyond Beef Bolognese
Campanelle pasta tossed in a traditional bolognese sauce made with ground Beyond beef
Buffet Lunch | $16.95 per person
Buffet Dinner | $19.95 per person
Hot Entrée Side Selections...

Starch Selections

- White Cheddar Macaroni and Cheese  
  Topped with toasted breadcrumbs
- Garlic Mashed Potatoes
- Roasted Italian Potatoes
- Loaded Mashed Potatoes  
  Made with shredded cheese and chives
- Scalloped Potatoes
- Country Potato Salad
- Cornbread Stuffing
- Rice Pilaf
  NEW  Classic Macaroni and Cheese
- 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
- Trottole 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
  NEW  Bulldog Vegetable Blend
- Refried Beans
- Charro Beans
- BBQ Baked Beans
- Chili Beans
Specialty Buffets...

All Specialty Buffets come with iced tea and ice water and high quality plasticware and China service may be added for an additional cost.

Street Tacos | $13.95 per person

Your choice of carne asada, shredded 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 corn tacos per person

Grill is not allowed at all locations, we will substitute flour tortillas on order where grill is not allowed, two per person

Tex-Mex Feast | $22.95 per person

Includes cheese enchiladas and your choice of shredded barbacoa steak or pork 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 molcajete salsa.

Taste of the Mediterranean | $22.95 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, tomatoes, black olives, and crumbled feta cheese with herbed vinaigrette dressing and rolls with butter.

The All American | $19.95 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, sliced tomatoes, pickles, and sliced onion along with mustard, ketchup, and mayonnaise packets.

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

Mandarin Feast | $22.95 per person

Includes General Tso chicken, broccoli beef, stir-fried 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 crispy won ton strips with sesame vinaigrette dressing and fortune cookies.

Build-Your-Own Tacos | $18.95 per person

Includes your choice of seasoned ground beef or shredded chicken (choose one) with refried beans, Spanish rice, shredded lettuce, fresh pico de gallo, black olives, shredded cheese, crispy corn or soft flour taco shells (choose one) and hot sauce. Served with a mixed greens salad with grilled corn, shredded cheese, diced tomatoes, and crispy tortilla strips with house made salsa ranch dressing and chips and molcajete salsa.

Includes two tacos per person.
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 plasticware (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 | $15.95 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 | $16.95 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 | $15.95 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 | $15.95 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 assorted crackers

12” tray | $56.95
16” tray | $76.95

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 | $56.95
16” tray | $76.95

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 | $61.95
16” tray | $81.95

Fresh Seasonal Vegetable Tray
Served with house made ranch dip

12” tray | $49.95
16” tray | $69.95

Roasted Seasonal Vegetable Display
Assorted roasted seasonal vegetables artfully displayed and with basil pesto for dipping

$96.95 serves 20-30

12” tray serves an estimated 10-15 guests
16” tray serves an estimated 20-30 guests
Cold Hors d’oeuvres...

Guacamole
Served with corn tortilla chips
$51.95 serves 20-30

Molcajete Salsa
Served with corn tortilla chips
$30.95 serves 20-30

House Made Dip Trio
Includes house made artichoke parmesan dip, olive tapenade, and roasted red pepper hummus. Served with sliced baguette, pita triangles, and garlic crostini
$46.95 serves 20-30

Bacon Wrapped Pineapple
$36.95 for order of 25

Bacon Wrapped Scallops
Market Price for order of 25

Mini Assorted Caravan Sandwiches
$40.95 for order of 25

Mini Assorted Quiche
$37.95 for order of 25

Specialty Slider Sandwiches

Please choose two (2) types of sliders per tray.....

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

NEW Grilled eggplant caprese with mozzarella cheese, sliced tomato, and basil pesto
$81.95 for order of 25
Cold Hors d’oeuvres...

Pizza Margherita Canapé
Made with fresh sliced tomatoes, basil, thinly sliced white onion, and mozzarella cheese
$37.95 for order of 25

Greek Pizza Canapé
Made with basil pesto, sundried tomatoes, and crumbled feta cheese
$37.95 for order of 25

Bacon Balsamic Canapé
Made with mozzarella cheese and caramelized onions
$40.95 for order of 25

Beef Tenderloin with Horseradish Cream Canapé
Served on garlic crostini
Market Price for order of 25

Fresh Seasonal Fruit Skewer
$41.95 for order of 25

Caprese Skewer
Made with fresh mozzarella cheese, cherry tomatoes, and fresh basil with balsamic drizzle
$41.95 for order of 25

Antipasto Skewer
Made with pepper jack cheese, salami, marinated artichoke hearts, and black olives
$43.95 for order of 25

Jalapeno Cheese Bites
Jalapenos baked in puff pastry with jack cheese
$37.95 for order of 25

NEW Individual Charcuterie Box
Made with assorted sliced and cubed cheeses, salami, grapes or seasonal berries, olives, nuts, and assorted crackers
$10.95 each, a minimum order of twelve (12) is required
Cold Hors d’oeuvres...

Seasonal Vegetable Ratatouille Tart
$39.95 for order of 25

Honey, Fig and Goat Cheese Tarts
Topped with toasted pistachios
$43.95 for order of 25

Asparagus and Caramelized Onion Tart
Made with parmesan cheese
$43.95 for order of 25

Creamy Chicken Pesto Tart
With shredded parmesan cheese
$43.95 for order of 25

Salami Horn
Stuffed with garlic herbed cream cheese
$37.95 for order of 25

Bacon and Spinach Stuffed Mushroom
With parmesan cheese and bread crumbs
$58.95 for order of 25

Spicy Stuffed Mushroom
Made with chorizo
$58.95 for order of 25

Deviled Eggs
Please choose from classic or topped with crispy bacon and chives
$37.95 for order of 25

Spanakopita
Spinach and parmesan in phyllo
$62.95 for order of 25
Hot Hors d’oeuvres...

Assorted Grilled and Sliced Fresno State Sausage
Served with honey Dijon sauce for dipping
$44.95 for order of 25 pieces

Chicken Wings
Your choice of traditional bone-in or boneless wings tossed in spicy buffalo, garlic parmesan, or smoky BBQ sauce
$58.95 for order of 25

Cocktail Meatballs
Your choice of smoky BBQ sauce, sweet and sour, pinot noir glaze, or teriyaki glaze
$41.95 for order of 25

Cocktail Franks Wrapped in Phyllo
Served with your choice of spicy ketchup or Dijon mustard for dipping
$40.95 for order of 25

Chicken Cordon Blue Bites
$42.95 for order of 25

Potstickers
Your choice of chicken or vegetable served with sweet chili sauce for dipping
$43.95 for order of 25

Deep Fried Cheese Ravioli
Served with spicy basil marinara for dipping
$42.95 for order of 25

Vegetable Eggrolls
Served with sweet chili sauce for dipping
$43.95 for order of 25

Cream Cheese Jalapeno Poppers
$43.95 for order of 25
Hot Hors d’oeuvres...

NEW Beef Taquitos
Served with molcajete salsa for dipping
$41.95 for order of 25

Panko Crusted Chicken Skewers
Served with Thai lime basil sauce for dipping
$63.95 for order of 25

Italian Breaded Chicken Skewers
Served with spicy basil marinara sauce for dipping
$63.95 for order of 25

Grilled Chicken Skewers
Made with your choice of smoky BBQ sauce or teriyaki sauce
$63.95 for order of 25

Theme Stations...

Theme Stations are only available for events with waitstaff, a minimum order of fifteen (15) is required

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

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 high quality plastic plates with plastic forks
China service available for an additional cost

**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**
$21.95 per dozen

**NEW** **Mixed Berry Bars**
$21.95 per dozen

**Assorted Fresh Baked Cookies**
$14.95 per dozen

**Assorted Mini Cupcakes**
$36.95 per dozen

**Assorted Dessert Tray**
Includes fresh baked cookies and assorted dessert bars
$22.95 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