

# UNIVERSITY CATERING

Effective July 1, 2023



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## UNIVERSITY CATERING PROCEDURES

**General Information:** University Catering is available Sunday through Saturday, year-round. 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 *seven (7) 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 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 any 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 and our Chef’s will make the necessary accommodations. 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.

## UNIVERSITY CATERING PROCEDURES

**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.

**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 a preferred 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](mailto:cmartinez@csufresno.edu) *and* Megan Sarantos at [mesarantos@csufresno.edu](mailto: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.

Product availability and pricing listed on this menu 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** | \$23.95 per gallon

Regular or Decaf

**Numi Organic Hot Tea** | \$20.95 per gallon

Assorted flavors

**Hot Chocolate** | \$22.95 per gallon

**Hot Spiced Cider** | \$18.95 per gallon

Individual packets

## COLD BEVERAGES

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

**Iced Tea** | \$18.95 per gallon

**Lemonade** | \$18.95 per gallon

**Strawberry Lemonade** | \$20.95 per gallon

**Orange Juice** | \$20.95 per gallon

**Ice Water** | \$10.95 per gallon

**Fruit Infused Ice Water** | \$13.95 per gallon

**Soft Drinks (Cans)** | \$1.95 each

Assorted Pepsi Brand

**Proud Source Water (Aluminum Can)** | \$2.95 each

**Bottled Juice** | \$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** | \$28.95 per gallon

Assorted seasonal flavors

**Cranberry Fizz** | \$24.95 per gallon

Made with cranberry juice, orange juice, and club soda

**Sparkling Lemonade** | \$24.95 per gallon

Made with lemonade, cranberry juice, and club soda

**Sunrise Punch** | \$24.95 per gallon

Made with orange juice, fruit punch, and Starry

**Peach Tea Punch** | \$24.95 per gallon

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

# Breakfast Service...

## FRESH FROM THE BAKERY

**Assorted Danish** | \$20.95 per dozen

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

**Assorted Muffins** | \$27.95 per dozen

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

**Assorted Scones** | \$22.95 per dozen

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

**Assorted Bagels** | \$17.95 per dozen

Cut in half and served with cream cheese and assorted jelly

**Assorted Breakfast Breads** | \$20.95 per dozen

Flavors may include lemon, marble chocolate chip, orange poppyseed, and cinnamon streusel

**Cinnamon Swirls** | \$16.95 per dozen

**Assorted Pastries** | \$26.95 per dozen

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

**NEW Fresh Baked Mini Croissants** | \$12.95 per dozen

Served with butter and assorted jelly

**NEW Assorted Mini Muffins** | \$19.95 per dozen

Flavors may include blueberry, apple and banana

**Assorted Pan Dulce** | \$20.95 per dozen

*Minimum 3 dozen*

**Assorted Donuts** | \$16.95 per dozen

*Minimum 3 dozen*

## ADDITIONS

*Minimum 1 dozen per item*

**Assorted Yogurts (Individual)** | \$1.95 each

**Individual Seasonal Fresh Fruit Cups** | \$2.95 each

# *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 | \$12.95 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 \$2.00 per person

### **Chorizo Frittata | \$13.95 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 | \$13.95 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 \$2.00 per person

### **Sausage and Mushroom Frittata | \$13.95 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 | \$13.95 per person**

Served with powdered sugar, butter, and maple syrup with your choice of thick cut bacon, sausage, or ham (*choose one*). Includes scrambled eggs and a seasonal fresh fruit bowl. Substitute turkey bacon for an additional \$2.00 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 | \$13.95 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 \$2.00 per person

### **Cowboy Scramble | \$13.95 per person**

Scrambled eggs 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 | \$13.95 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 \$2.00 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 packets

### **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 | \$15.95 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 | \$13.95 per person**

Served with your choice of two (2) specialty sandwiches/wraps, one (1) signature salad, a seasonal fresh fruit bowl, individual bags of chips, fresh baked cookies, and assorted sodas and Bubly sparkling water. Aluminum canned water \$1.00 extra per person.

*Please choose two (2) sandwiches/wraps from the selections below....*

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

**NEW** Grilled eggplant caprese with mozzarella cheese, sliced tomato, and basil pesto on a ciabatta roll **VEGETARIAN**

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

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 | \$14.95 per person**

Served with two sliders per guest and includes a mixed greens salad with sherry vinaigrette dressing, individual bags of chips, fresh baked cookies, and assorted sodas and Bubly sparkling water. Aluminum canned water \$1.00 extra per person.

*Please choose two (2) types of sliders from the selections below....*

Turkey club with crispy bacon, lettuce, tomato, and Swiss cheese with chipotle aioli on slider buns

Ham and smoked cheddar with honey mustard slaw on slider buns

Diced grilled chicken with creamy pesto and provolone cheese on slider buns

Roast beef with creamy horseradish and Swiss cheese on slider buns

Smoked turkey with cranberry cream cheese spread, spinach, and Swiss cheese on slider buns

Grilled eggplant caprese with mozzarella cheese, sliced tomato, and basil pesto on slider buns **VEGETARIAN**



# Lunch Service (continued)...

## BOXED LUNCHES

All boxed lunches are served in picnic style lunch boxes and include assorted sodas and Bubly sparkling water as well as utensils, napkins, and condiment packets. Aluminum canned water \$1.00 extra per person. These items are for drop off only; additional charges will apply should you need pickup of paper goods after your event

### **The Budget Buster Boxed Lunch | \$10.95 per person**

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

### **Bulldog Boxed Lunch | \$12.95 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, individual bag of chips, and a piece of fresh fruit (*Please choose one (1) type of bread for your entire order*)

### **Specialty Boxed Lunches | \$14.95 per person**

Includes an individual bag of chips, a fruit cup, a fresh baked cookie and assorted sodas and Bubly sparkling water. Aluminum canned water \$1.00 extra per person. Please choose from the sandwich options below...

#### **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

#### **Grilled Chicken Club Sandwich**

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

# *Lunch Service (continued)...*

## **SPECIALTY SALADS**

All specialty salads are served in high quality to-go containers and come with rolls with butter and assorted sodas and Bubby sparkling water. Aluminum canned water \$1.00 extra per person. 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

### **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, balsamic vinaigrette, 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

Cavatappi 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*

## 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

Buffett 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

Buffett Dinner | \$20.95 per person

## Chicken Enchiladas

Shredded chicken rolled in corn tortillas smothered in green sauce, melted cheese, black olives, and green onions. Served with chips and molcajete salsa instead of rolls with butter

Buffet Lunch | \$17.95 per person

Buffet Dinner | \$20.95 per person



# *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 | \$16.95 per person

Buffet Dinner | \$19.95 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

## **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

## **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

Ground beef rolled in corn tortillas smothered in red sauce, melted cheese, black olives and green onions. Served with chips and molcajete salsa instead of rolls with butter

Buffet Lunch | \$17.95 per person

Buffet Dinner | \$20.95 per person

## Roast Beef with Mushroom Gravy

Buffet Lunch | Market Price

Buffet Dinner | Market Price

## **NEW** Grilled Tri-tip

Thinly sliced and topped with herbed chimichurri

Buffet Lunch | Market Price

Buffet Dinner | Market Price

*Not recommended as a served meal*

## Beef Kabobs

Buffet Lunch | Market Price

Buffet Dinner | Market Price

## 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 cowboy 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 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

## **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

## **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

## **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

## **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

**NEW** Mashed Potatoes and Gravy

Country Potato Salad

Cornbread Stuffing

Rice Pilaf

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

Cavatappi 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

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, 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 are 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 with chipotle aioli on slider buns

Ham and smoked cheddar with honey mustard slaw on slider buns

Diced grilled chicken with creamy pesto and provolone cheese on slider buns

Roast beef with creamy horseradish and Swiss cheese on slider buns

Smoked turkey with cranberry cream cheese spread, spinach, and Swiss cheese on slider buns

Grilled eggplant caprese with mozzarella cheese, sliced tomato, and basil pesto on slider buns **VEGETARIAN**

\$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 eta 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

## **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, Fresno State red wine 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

## **NEW Meatloaf Poppers**

Classic meatloaf bites in a tangy ketchup glaze topped with potato puree

\$45.95 for order of 25

## *Hot Hors d'oeuvres...*

### **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 options below...*

#### **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 & Snacks...

## 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

\$8.95 each

### Individual Chocolate Bundt Cake

\$5.95 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

\$5.95 each

## DESSERTS BY THE DOZEN

### Fudge Brownies

\$21.95 per dozen

### Mixed Berry Bars

\$21.95 per dozen

### Assorted Fresh Baked Cookies

\$14.95 per dozen

### Assorted Mini Cupcakes

\$36.95 per dozen

### Assorted Desserts

Includes fresh baked cookies and assorted dessert bars

\$22.95 per dozen

## FROM THE FREEZER

### 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

## SNACKS

Assorted Individually Packaged Snacks | \$1.95 each

Choose from Chex Mix, pretzels, granola bars, and more!