

# University Catering

Effective July 1, 2025

## Menu

### Entrée

*French Bistro Salad with Sliced Radish,  
Tender English Cucumber Ribbons,  
Crumbled Goat Cheese, Asparagus  
Tips, Cherry Tomatoes and Nicoise  
Olives Served on a Bed of Spring Mix  
with Dijon Vinaigrette Dressing*

### Main Course

*Seared Airline Chicken Meuniere in a  
Velvety Lemon White Wine Sauce*

*Served with French Onion Blistered  
Haricots Verts and Lyonnaise Potatoes*

### Dessert

*Italian Lemon Olive Oil Cake  
with Fresno State Vanilla Ice Cream*

*Meal Prepared and Served by  
University Catering*

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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 and to limit the risk of food borne illness due to improper handling or storage of leftover food, 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, supplies and equipment. Any lost or damaged equipment or rentals will be charged at replacement value. Any supplies not returned at the conclusion of an event will be added to the client's invoice. 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 Chefs will make the necessary accommodations. We will gladly cut your cake for you for an additional fee; price includes an eco-friendly disposable 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) 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 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

*One gallon of beverages serves an estimated 18-20 8oz cups*

## HOT BEVERAGES

*Includes 8oz Fresno State paper cups, stir-sticks, beverage napkins, assorted sweeteners and powdered creamer*

**French Roast Coffee** | \$28.95 per gallon

Regular or Decaf

**Numi Organic Hot Tea** | \$25.95 per gallon

Assorted individual tea bags

**Hot Chocolate** | \$25.95 per gallon

Individual packets

**Hot Spiced Cider** | \$25.95 per gallon

Individual packets

## COLD BEVERAGES

*Includes eco-friendly disposable cups*

**Iced Tea** | \$22.95 per gallon

**Lemonade** | \$22.95 per gallon

**Strawberry Lemonade** | \$27.95 per gallon

**Orange Juice** | \$25.95 per gallon

**Ice Water** | \$11.95 per gallon

**Fruit Infused Ice Water** | \$16.95 per gallon

**Soft Drinks and Bubly Sparkling Water** | \$1.95 each

Assorted Pepsi Brand (aluminum can)

**Proud Source Canned Water** | \$2.95 each

**Bottled Juice** | \$3.95 each

Assorted Flavors

## SPECIALTY BEVERAGES

*Specialty Beverages are only available for events with waitstaff, includes eco-friendly disposable cups*

**Agua Fresca** | \$33.95 per gallon

Assorted seasonal flavors

**NEW Caribbean Lemonade Tea** | \$27.95 per gallon

Torani peach and mango syrup, iced tea and lemonade

**NEW Raspberry Sparkling Lemonade** | \$27.95 per gallon

Torani raspberry and vanilla syrups, lemonade and Starry lemon-lime soda

**NEW Watermelon Refresher** | \$27.95 per gallon

Torani watermelon syrup, lemonade and Starry lemon-lime soda

**NEW Strawberry Coconut Spritz** | \$27.95 per gallon

Torani strawberry and coconut syrups, lemonade and strawberry Bubly sparkling water

# BREAKFAST À LA CARTE

*Includes eco-friendly disposables, china service is available for an extra charge*

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

**Assorted Muffins** | \$29.95 per dozen

**Assorted Scones** | \$25.95 per dozen

**Assorted Breakfast Breads** | \$25.95 per dozen

**Cinnamon Swirls** | \$19.95 per dozen

**Assorted Pastries** | \$29.95 per dozen

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

**Fresh Baked Mini Croissants** | \$17.95 per dozen

**Assorted Mini Muffins** | \$21.95 per dozen

**Assorted Pan Dulce** | \$23.95 per dozen *(minimum 3 dozen )*

**Assorted Donuts** | \$22.95 per dozen *(minimum 3 dozen )*

**Assorted Individual Yogurts** | \$2.95 each *(minimum order of 12)*

**Individual Seasonal Fresh Fruit Cups** | \$3.95 each *(minimum order of 12)*

**Breakfast Burritos** | \$9.95 each *(minimum order of 10)*

Your choice of bacon, beef chorizo or sausage with eggs, potatoes and cheese wrapped in a warm flour tortilla

**Breakfast Sandwiches** | \$7.95 each *(minimum order of 10)*

Your choice of bacon, ham or sausage with a fried egg and American cheese on an English muffin

**NEW Trail Mix Bar** | \$9.95 per person

Includes plain M&M's, pretzels, raisins, roasted peanuts, whole almonds, popcorn, Chex cereal and white chocolate chips

**Parfait Bar** | \$9.95 per person

Includes vanilla yogurt with fresh seasonal berries, granola, sliced almonds and dried cranberries

**Brunch Board** | \$89.95 per 16" tray *(serves an estimated 30 guests)*

Includes mini maple waffles, hard boiled eggs, assorted mini quiche, mini assorted scones, grapes, seasonal berries and mini plain bagels with cream cheese and jelly

**Assorted Individually Packaged Snacks** | \$1.95 each *(minimum order of 12 per selection)*

Please contact University Catering for available snack selection

# **BREAKFAST BUFFETS**

*Includes eco-friendly disposables, ice water and coffee; 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*

## **The Bulldog Breakfast | \$15.95 per person**

Scrambled eggs topped with shredded cheese served with your choice of center-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 | \$16.95 per person**

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

## **The Spanish Scramble | \$16.95 per person**

Scrambled eggs with green peppers, onions, green chilies and Monterey jack cheese with your choice of center-cut bacon, sausage or ham (*choose one*), breakfast potatoes or refried beans (*choose one*), molcajete 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

## **Thick Cut French Toast | \$16.95 per person**

Served with powdered sugar, butter and maple syrup with your choice of center-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

## **Spinach and Sundried Tomato Frittata | \$16.95 per person**

Made with fresh spinach, sundried tomatoes and feta cheese with basil pesto sauce on the side. Served with your choice of center-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 | \$16.95 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

## **The Continental | \$7.95 per person**

Assorted pastries (*one per person*) and a seasonal fresh fruit bowl

# SANDWICH BUFFETS

*Includes eco-friendly disposables, china service is available for an extra charge*

## **Artisan Sandwich Buffet | \$15.95 per person**

Includes a half of a sandwich per person and a spring mix salad with balsamic vinaigrette dressing, assorted 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 sandwiches/wraps from the selections below for your order....***

Turkey Pesto Sandwich with roasted red bell peppers, fresh spinach and provolone cheese on herbed focaccia bread

Grilled Chicken Club Sandwich with crispy bacon, leaf lettuce and Swiss cheese on a flaky croissant

Chipotle Chicken Wrap with avocado spread, black beans, lettuce, shredded cheese and chipotle aioli in a wheat tortilla

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

**NEW** Chopped Italian Sandwich made with deli ham, salami and pepperoni, provolone cheese, iceberg lettuce, dill pickles, pepperoncini peppers and red onion all tossed in a creamy red wine dressing served on a Dutch crunch roll

Grilled Eggplant Caprese Sandwich with mozzarella cheese, sliced tomato and basil pesto on ciabatta bread  
*vegetarian*

## **Slider Sandwich Buffet | \$15.95 per person**

Your choice of two (2) sliders served with a mixed greens salad with sherry vinaigrette dressing, assorted 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 for your order....***

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

Ham and 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

Deviled egg salad with leaf lettuce on slider buns *vegetarian*

# **BOXED LUNCHES**

*All boxed lunches are individually packaged and include assorted sodas and Bubly sparkling water. Aluminum canned water \$1.00 extra per person. These menu 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 | \$11.95 per person**

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

## **Bulldog Boxed Lunch | \$13.95 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 assorted chips and a fresh baked cookie. Please choose one (1) type of bread for your entire order

## **Specialty Boxed Lunches | \$15.95 per person**

Includes assorted chips and a fresh baked cookie

***Please choose from the sandwich selections below....***

### **The Mediterranean Sandwich**

Grilled sliced chicken, provolone cheese, sundried tomatoes, olives, spinach, pesto, balsamic vinegar and cucumber on ciabatta bread. 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 cheddar cheese, lettuce, sliced tomato and honey Dijon mustard on sliced sourdough bread

### **NEW Chopped Italian Sandwich**

Made with deli ham, salami and pepperoni, provolone cheese, iceberg lettuce, dill pickles, pepperoncini peppers and red onion all tossed in a creamy red wine dressing served on a Dutch crunch roll

### **Grilled Chicken Club Sandwich**

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

### **Chipotle Chicken Wrap**

Grilled chicken, avocado spread, black beans, lettuce, shredded cheese and chipotle aioli in a wheat tortilla



# SPECIALTY SALADS

*All specialty salads are individually packaged and include a roll with butter and assorted sodas and Bubly sparkling water. Aluminum canned water \$1.00 extra per person. These menu items are for drop off only; additional charges will apply should you need pickup of paper goods after your event*

## **Tex-Mex Salad | \$16.95 per person**

Citrus grilled diced chicken on a bed of mixed greens with 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 | \$16.95 per person**

Grilled chicken on a bed of spring mix lettuce with herbed goat cheese, yellow bell peppers, fresh raspberries, candied walnuts and diced dried apples with shallot vinaigrette dressing

## **Cobb Salad | \$17.95 per person**

Grilled chicken on a bed of mixed greens with diced avocado, bacon, tomatoes, black olives, crumbled blue cheese and hard boiled egg with your choice of house-made ranch, blue cheese or vegan balsamic vinaigrette dressing

## **NEW Greek Salad | \$14.95 per person**

Chopped romaine lettuce with kalamata olives, sliced tomatoes, thinly sliced red onion, cucumbers and crumbled feta cheese with red wine vinaigrette dressing. Add grilled chicken \$3.00

## **California Caesar Salad | \$14.95 per person**

Chopped romaine lettuce with diced avocado, sweet cherry tomatoes, garlic croutons and parmesan cheese with creamy Caesar dressing. Add grilled chicken \$3.00

## **Toasted Sesame Grilled Chicken Salad | \$16.95 per person**

Grilled chicken on a bed of chopped iceberg lettuce with matchstick carrots, purple cabbage, edamame, cucumbers, red bell peppers and crispy wonton strips with toasted sesame vinaigrette dressing

## **Grilled Chicken and Artichoke Salad | \$16.95 per person**

Grilled chicken on a bed of mixed greens with artichoke hearts, baby corn, grape tomatoes, cucumbers and crumbled feta cheese with sherry vinaigrette dressing

## **NEW Vegan Quinoa Salad | \$17.95 per person**

Quinoa on a bed of shredded kale with sliced almonds, cucumbers, dried cranberries, tomatoes, carrots and green bell peppers with vegan balsamic vinaigrette dressing

## **Harvest Salad | \$16.95 per person**

Grilled chicken on a bed of mixed greens with diced dried apples, candied walnuts, raisins, crumbled gorgonzola cheese and cucumbers with balsamic vinaigrette dressing

## HOT ENTRÉE BUFFETS

*All Hot Entrée Buffets come with iced tea and ice water and eco-friendly disposables, china service available for an extra charge. Please contact University Catering for served meal pricing, not all options are available as a served meal*

*All hot lunch entrée buffets, except pasta selections, are served with your choice of salad, one (1) side, rolls with butter and iced tea and ice water*

*Pasta lunch buffets come with choice of salad, rolls with butter and iced tea and ice water*

*All hot dinner entrée buffets, except pasta selections, are served with your choice of salad, two (2) sides, rolls with butter and iced tea and ice water*

*Pasta dinners buffets come with your choice of salad, one (1) side, rolls with butter and iced tea and ice water*

## SALAD SELECTIONS

### **House Salad**

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

### **California Caesar**

Made with chopped romaine lettuce, cherry tomatoes, garlic croutons and parmesan cheese with creamy Caesar dressing

### **Mandarin Salad**

Made with mixed greens, sliced red bell peppers, matchstick carrots, mandarin oranges, green onions and crispy wonton strips with toasted sesame vinaigrette dressing

### **Spring Mix Salad**

Made with spring mix lettuce, fresh seasonal berries, cucumbers, crumbled gorgonzola cheese and candied nuts with sherry vinaigrette dressing

### **Greek Salad**

Made with chopped romaine lettuce, kalamata olives, sliced tomatoes, thinly sliced red onion, cucumbers and crumbled feta cheese with red wine vinaigrette dressing

### **Tex-Mex Salad**

Made with mixed greens, 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 | \$16.95 per person

Buffet Dinner | \$19.95 per person

## **Penne, Sweet Peas, Grilled Chicken, and Asparagus**

Tossed in a light cream sauce

Buffet Lunch | \$16.95 per person

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

Buffet Dinner | \$19.95 per person

## **NEW Kale and Mushroom Pasta**

Cavatappi pasta with sautéed kale, mushrooms, garlic and onions in a white wine cream sauce

Buffet Lunch | \$16.95 per person

Buffet Dinner | \$19.95 per person

Add grilled chicken for \$3.00

## **NEW Spaghetti and Meatballs**

Spaghetti noodles and all beef meatballs tossed in basil marinara and topped with parmesan cheese

Buffet Lunch | \$15.95 per person

Buffet Dinner | \$18.95 per person

## **Lemon Chicken with Artichokes**

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

Buffet Lunch | \$16.95 per person

Buffet Dinner | \$19.95 per person

## **NEW Shrimp and Pesto Pasta with Toasted Pine Nuts**

Bowtie pasta with sautéed shrimp, basil pesto and sundried tomatoes with parmesan cheese

Buffet Lunch | Market Price

Buffet Dinner | Market Price

# POULTRY ENTRÉES

*Halal chicken available on most Poultry Entrée selections, additional charges may apply*

## **Classic Chicken Piccata**

Buffet Lunch | \$17.95 per person

Buffet Dinner | \$20.95 per person

## **Grilled Mediterranean Chicken**

In a sauce made with kalamata and green olives, garlic, capers and tomatoes

Buffet Lunch | \$18.95 per person

Buffet Dinner | \$21.95 per person

## **Chicken Parmesan**

Breaded chicken cutlet topped with melted mozzarella cheese and rich basil marinara sauce

Buffet Lunch | \$18.95 per person

Buffet Dinner | \$21.95 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 | \$18.95 per person

Buffet Dinner | \$21.95 per person

***Not recommended for a served meal***

## **Teriyaki Chicken**

Buffet Lunch | \$17.95 per person

Buffet Dinner | \$20.95 per person

## **Chicken Marsala with Mushrooms**

Buffet Lunch | \$18.95 per person

Buffet Dinner | \$21.95 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 | \$18.95 per person

Buffet Dinner | \$21.95 per person



## POULTRY ENTRÉES

*Halal chicken available on most Poultry Entrée selections, additional charges may apply*

### **Orange Chicken**

Crispy chicken tossed in a sweet and tangy orange sauce

Buffet Lunch | \$16.95 per person

Buffet Dinner | \$19.95 per person

### **Basil Balsamic Chicken**

Topped with fresh tomato basil bruschetta, choice of grilled or breaded chicken

Buffet Lunch | \$18.95 per person

Buffet Dinner | \$21.95 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 | \$18.95 per person

Buffet Dinner | \$21.95 per person

### **Crispy Chicken Katsu**

Panko crusted chicken breast served with tangy Japanese BBQ sauce

Buffet Lunch | \$18.95 per person

Buffet Dinner | \$21.95 per person

### **Indian Butter Chicken**

In a rich and creamy tomato sauce

Buffet Lunch | \$18.95 per person

Buffet Dinner | \$21.95 per person

### **NEW Chili Lime Grilled Chicken**

With a citrus butter sauce

Buffet Lunch | \$18.95 per person

Buffet Dinner | \$21.95 per person

### **Tuscan Chicken**

In a creamy sundried tomato sauce with basil and parmesan cheese

Buffet Lunch | \$18.95 per person

Buffet Dinner | \$21.95 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***

### **Pork 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 | \$18.95 per person

Buffet Dinner | \$21.95 per person

***Not recommended for a served meal***

### **NEW Fig and Rosemary Glazed Pork Loin**

Served with honey Dijon sauce

Buffet Lunch | \$18.95 per person

Buffet Dinner | \$21.95 per person

### **NEW Oven Roasted Pork Loin**

With sautéed apples and caramelized onions

Buffet Lunch | \$18.95 per person

Buffet Dinner | \$21.95 per person

### **NEW Sesame Ginger Roasted Pork Loin**

Buffet Lunch | \$18.95 per person

Buffet Dinner | \$21.95 per person

### **Pork Tamales**

Served with chips and molcajete salsa instead of rolls with butter

Buffet Lunch | \$17.95 per person

Buffet Dinner | \$20.95 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 | \$18.95 per person

Buffet Dinner | \$21.95 per person

## **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 Create-Your-Own Beef Entrée**

Buffet Lunch | Market Price

Buffet Dinner | Market Price

### **Pick Your Cut of Meat**

Beef Tenderloin

New York Steak

Flank Steak

Sliced Tri-Tip

### **Pick Your Sauce**

Herbed Chimichurri

Cowboy Butter

Béarnaise Sauce

Red Wine Demi-Galce

### **Add a Topping**

Crumbled Blue Cheese

Sautéed Mushrooms

Sautéed Shrimp

Caramelized Onions

Sautéed Spinach with Bacon

# SEAFOOD ENTRÉES

## **Shrimp Scampi**

Made with a classic lemon garlic sauce

Buffet Lunch | Market Price

Buffet Dinner | Market Price

## **NEW Seared Halibut**

In a Mediterranean inspired sauce with white wine, kalamata olives, garlic and fresh herbs

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

## **NEW Cod with Soy Ginger Honey Glaze**

Buffet Lunch | Market Price

Buffet Dinner | Market Price

## **NEW Pan Seared Tilapia**

Topped with fresh pineapple salsa

Buffet Lunch | Market Price

Buffet Dinner | Market Price

## **NEW Steelhead Trout**

With lemon brown butter sauce

Buffet Lunch | Market Price

Buffet Dinner | Market Price

## **NEW Shrimp 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 | Market Price

Buffet Dinner | Market Price



# VEGAN/VEGETARIAN ENTRÉES

## **Vegan 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 | \$18.95 per person

Buffet Dinner | \$21.95 per person

## **Vegan Potato and Chickpea Masala**

Slow braised in a robust curry sauce finished with coconut milk

Buffet Lunch | \$17.95 per person

Buffet Dinner | \$20.95 per person

## **Tofu and Vegetable Stir-fry**

Made with fresh seasonal vegetables tossed in a sweet and tangy orange sauce

Buffet Lunch | \$16.95 per person

Buffet Dinner | \$19.95 per person

## **NEW Vegan Seasonal Vegetable Stuffed Portobello Mushroom**

With a balsamic glaze

Buffet Lunch | \$18.95 per person

Buffet Dinner | \$21.95 per person

## **Eggplant Parmesan**

Italian breaded and baked eggplant with basil marinara and mozzarella cheese

Buffet Lunch | \$18.95 per person

Buffet Dinner | \$21.95 per person

## **Chile Relleno**

Battered poblano chile stuffed with melted jack cheese and topped with ranchero sauce

Buffet Lunch | \$16.95 per person

Buffet Dinner | \$19.95 per person

## **Vegan Beyond Beef Bolognese**

Cavatappi pasta tossed in a traditional bolognese sauce made with ground plant-based Beyond beef

Buffet Lunch | \$18.95 per person

Buffet Dinner | \$21.95 per person

# HOT ENTRÉE BUFFET SIDE SELECTIONS

*Please choose one (1) side selection for lunch buffets and two (2) for dinner buffets. Pasta dinner buffets come with your choice of one (1) side selection*

## 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**

### **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**

### **NEW Lemon Pesto Rice**

### **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 garlic and balsamic drizzle

### **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 eco-friendly disposables, china service available for an extra charge. Please contact University Catering for served meal pricing, not all options are available as a served meal*

### **Street Tacos** | \$15.95 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 orders where grill is not allowed, includes two (2) per person*

### **Taste of the Mediterranean** | \$27.95 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** | \$22.95 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** | \$25.95 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 wonton strips with sesame vinaigrette dressing and fortune cookies

### **Taste of Italy** | \$27.95 per person

Includes chicken parmesan and meat or vegetable lasagna with lemon garlic broccolini, chopped romaine salad with black and green olives, red onion, cucumber, tomato and shredded parmesan cheese with red wine vinaigrette dressing and garlic bread

### **Build-Your-Own Tacos** | \$21.95 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 buffets come with iced tea and ice water and eco-friendly disposables, china service available for an extra charge. Please contact University Catering for served meal pricing, not all options are available as a served meal*

*(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 | \$17.95 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 | \$18.95 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 | \$17.95 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 | \$17.95 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 | \$59.95

16" tray | \$79.95

## **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 | \$59.95

16" tray | \$79.95

*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 | \$64.95

16" tray | \$84.95

## **Fresh Seasonal Vegetable Tray**

Served with house made ranch dip

12" tray | \$54.95

16" tray | \$74.95

## **Roasted Seasonal Vegetable Display**

Assorted roasted seasonal vegetables artfully displayed and with basil pesto for dipping

\$97.95 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

\$59.95 serves 20-30

### **Molcajete Salsa**

Served with corn tortilla chips

\$36.95 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

\$49.95 serves 20-30

### **Bacon Wrapped Pineapple**

\$48.95 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**

\$48.95 for order of 25

### **Specialty Slider Sandwiches**

\$95.95 for order of 25

*Please choose two (2) types of sliders per order of 25*

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

Ham and cheddar cheese 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

Deviled egg salad with leaf lettuce on slider buns *vegetarian*

## COLD HORS D'OEUVRES

### **Pizza Margherita Canapé**

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

\$45.95 for order of 25

### **Greek Pizza Canapé**

Made with basil pesto, roasted tomatoes, kalamata olives and crumbled feta cheese

\$45.95 for order of 25

### **Bacon Balsamic Canapé**

Made with mozzarella cheese and caramelized onions

\$49.95 for order of 25

### **Beef Tenderloin with Horseradish Cream Canapé**

Served on garlic crostini

Market Price for order of 25

### **Fresh Seasonal Fruit Skewer**

\$48.95 for order of 25

### **Caprese Skewer**

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

\$48.95 for order of 25

### **Antipasto Skewer**

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

\$56.95 for order of 25

### **Jalapeno Cheese Bites**

Jalapenos baked in puff pastry with jack cheese

\$45.95 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**

\$45.95 for order of 25

### **Honey, Fig and Goat Cheese Tarts**

Topped with toasted pistachios

\$48.95 for order of 25

### **NEW House Fired Seasoned Kettle Chips**

With caramelized onion dip

\$36.95 serves 20-30

### **Creamy Chicken Pesto Tart**

With shredded parmesan cheese

\$48.95 for order of 25

### **Salami Horn**

Stuffed with garlic herbed cream cheese

\$45.95 for order of 25

### **Bacon and Spinach Stuffed Mushroom**

With parmesan cheese and breadcrumbs

\$68.95 for order of 25

### **Spicy Stuffed Mushroom**

Made with beef chorizo

\$68.95 for order of 25

### **Deviled Eggs**

Please choose from classic or topped with crispy bacon and chives

\$48.95 for order of 25

### **Spanakopita**

Spinach and parmesan in phyllo

\$68.95 for order of 25



# HOT HORS D'OEUVRES

## **NEW Calamari Fritti**

Served with lemon aioli for dipping

\$72.95 for order of 25

## **Chicken Wings**

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

\$62.95 for order of 25

## **Cocktail Meatballs**

Your choice of smoky BBQ sauce, Swedish, Fresno State red wine glaze or teriyaki glaze

\$48.95 for order of 25

## **Cocktail Franks Wrapped in Puff Pastry**

Served with your choice of spicy ketchup or Dijon mustard for dipping

\$48.95 for order of 25

## **NEW Crispy Parmesan Brussels Sprouts**

Roasted with parmesan cheese and drizzled with balsamic glaze

\$79.95 serves 20-30

## **Potstickers**

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

\$62.95 for order of 25

## **NEW Crispy Breaded Green Beans**

Served with chipotle aioli for dipping

\$45.95 serves 20-30

## **Cream Cheese Jalapeno Poppers**

\$48.95 for order of 25

## **Meatloaf Poppers**

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

\$56.95 for order of 25

# HOT HORS D'OEUVRES

## **Assorted Grilled and Sliced Fresno State Sausage**

Served with honey Dijon sauce for dipping

\$56.95 for order of 25 pieces

## **NEW Seared Steak Bites**

Topped with herbed chimichurri

Market Price for order of 25

## **Chicken Cordon Bleu Bites**

\$47.95 for order of 25

## **NEW Loaded Tater Tots**

Crispy tots topped with cheddar cheese, green onion and bacon

\$64.95 serves 20-30

## **Italian Breaded Cheese Ravioli**

Served with spicy basil marinara for dipping

\$45.95 for order of 25

## **NEW Smoked Gouda and Bacon Mac and Cheese Bites**

\$37.95 for order of 25

## **Shredded Beef Taquitos**

Served with molcajete salsa for dipping

\$46.95 for order of 25

## **NEW Spinach and Artichoke Hot Dip**

Served with garlic crostini and assorted crackers

\$83.95 serves 20-30

## **NEW Mexican Street Corn Hot Dip**

Served with house-made seasoned corn tortilla chips

\$78.95 serves 20-30

## HOT HORS D'OEUVRES

### **Panko Crusted Chicken Skewers**

Served with Thai lime basil sauce for dipping

\$68.95 for order of 25

### **Italian Breaded Chicken Skewers**

Topped with tomato basil bruschetta and balsamic drizzle

\$68.95 for order of 25

### **Grilled Chicken Skewers**

Made with your choice of smoky BBQ sauce or teriyaki sauce

\$68.95 for order of 25

### **NEW Chile Relleno Spring Rolls**

Served with southwest sour cream dipping

\$76.95 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 AND SWEET TREATS

## INDIVIDUALLY PLATED DESSERTS

Served on eco-friendly disposable plates, china service available for an additional cost

### **Individual Brown Butter Cake**

Served with fresh blueberry compote  
\$7.95 each

### **NEW Lemon and Cream Shortcake**

Made with fresh whipped cream and lemon preserves  
\$7.95 each

### **NEW Black Forest Cake**

Made with fresh whipped cream and cherries  
\$7.95 each

### **Seasonal Fruit Tart**

Market Price

### **Individual Chocolate Bundt Cake**

\$7.95 each

### **Individual Mini Tiramisu**

\$6.95 each

### **NEW Angel Food Cake**

Served with seasonal berry compote  
\$6.95 each

### **New York Cheesecake**

Served with strawberry compote  
\$7.95 each

### **Carrot Cake**

\$6.95 each

## DESSERTS BY THE DOZEN

Includes cocktail napkins, additional disposables or china service available for an additional cost

### **Fudge Brownies**

\$18.95 per dozen

### **Specialty Dessert Bars**

\$24.95 per dozen

### **Assorted Fresh Baked Cookies**

\$15.95 per dozen

### **Assorted Mini Macarons**

\$22.95 per dozen

### **NEW Baklava**

\$31.95 per dozen

### **Assorted Desserts**

Includes fresh baked cookies, petit fours and assorted dessert bars  
\$23.95 per dozen

## FROM THE FREEZER

### **Fresno State Ice Cream Sundae Bar**

Includes pre-scooped vanilla Fresno State ice cream, chocolate and caramel sauce, peanuts, crushed Oreo cookies, sprinkles, cherries and whipped cream  
\$9.95 per person

### **Root Beer Floats**

Pre-scooped Fresno State vanilla ice cream topped with cold Mug Root Beer  
\$5.95 per person

### **Assorted Individual Ice Cream Bars**

Minimum order of 24 is required  
\$3.25 each