

University Catering

Effective July 1, 2026

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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 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 guests

Hot Beverages

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

French Roast Coffee | \$29.95 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 | \$23.95 per gallon

Lemonade | \$23.95 per gallon

Strawberry Lemonade | \$27.95 per gallon

Orange Juice | \$27.95 per gallon

Ice Water | \$12.95 per gallon

Fruit Infused Ice Water | \$17.95 per gallon

Soft Drinks | \$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 | \$34.95 per gallon
Assorted seasonal flavors

Caribbean Lemonade Tea | \$28.95 per gallon
Torani peach and mango syrup, iced tea and lemonade

**Raspberry Sparkling
Lemonade** | \$28.95 per gallon
Torani raspberry and vanilla syrups, lemonade and Starry lemon-lime soda

Watermelon Refresher | \$28.95 per gallon
Torani watermelon syrup, lemonade and Starry lemon-lime soda

Strawberry Coconut Spritz | \$28.95 per gallon
Torani strawberry and coconut syrups, lemonade and Starry lemon-lime soda

Breakfast à la Carte

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

Assorted Danish | \$20.95 per dozen

Assorted Muffins | \$38.95 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 | \$23.95 per dozen

Assorted Dunkin' Donuts | \$24.95 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

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

Yogurt 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 | \$16.95 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 mini pastries

Chorizo Frittata | \$17.95 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 mini pastries

The Spanish Scramble | \$17.95 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 mini pastries or flour tortillas (choose one).

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

Spinach and Sundried Tomato Frittata | \$17.95 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 mini pastries

NEW Country Breakfast | \$14.95 per person

Scrambled eggs topped with shredded cheese served with breakfast potatoes or hash browns (choose one) and buttermilk biscuits with sausage gravy. Includes a seasonal fresh fruit bowl

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 mini 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

NEW Signature Sandwich Buffet | \$19.95 per person

Includes one sandwich per person, a spring mix salad with sherry vinaigrette dressing, house-fired seasoned kettle chips, assorted dessert bars, and assorted sodas. Aluminum canned water \$1.00 extra per person.

Please choose two (2) types of sandwiches/wraps from the selections below for your order...

Chopped Italian Sandwich

Made with chopped 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 soft Dutch crunch roll

NEW Vegetarian Green Goddess Wrap

Made with basil pesto, avocado spread, alfalfa sprouts, thinly sliced cucumbers, fresh spinach and mozzarella cheese wrapped in a spinach herb tortilla

NEW Garlic Basil BLT Sandwich

Made with thick sliced seasoned tomatoes, crispy bacon, leaf lettuce and basil garlic aioli on sliced honey wheat bread

NEW Big Dill Chicken Sandwich

Made with sliced grilled chicken breast, crispy bacon, spring mix lettuce and dill pickle salsa drizzled with house-made buttermilk ranch dressing on a soft Dutch crunch roll

NEW Cali Chicken Torta

Made with sliced grilled chicken breast, fresh cilantro, pickled red onions, pepper jack cheese, avocado spread and smoky chipotle aioli on a grilled telera roll. Make it vegetarian and substitute marinated tofu for the grilled chicken

NEW Tuscan Chicken Salad Sandwich

House-made chicken salad featuring parmesan cheese, sundried tomatoes, basil, shallots, and a tangy Dijon vinaigrette-style mayo with fresh spinach on a flaky croissant

NEW Marble House Pastrami Sandwich with Dijon Cream

Made with savory deli pastrami, swiss cheese, pickled red onions, fresh spinach and dijon cream cheese spread on sliced marbled rye bread

NEW Turkey Muffuletta Sandwich

Made with halal certified sliced turkey, sliced salami, provolone cheese, roasted red bell peppers, olive tapenade, garlic aioli and fresh basil on herbed focaccia bread

Sandwich Buffets

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

Artisan Sandwich Buffet | \$15.95 per person

Includes one half of a sandwich per person, a spring mix salad with sherry vinaigrette dressing, assorted individual bags of chips, fresh baked cookies, and assorted sodas. Aluminum canned water \$1.00 extra per person.

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

Halal certified 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 Lemon chicken feta wrap with diced grilled chicken, sliced cucumbers, tomatoes, black olives, pickled red onions and lettuce with creamy lemon feta yogurt sauce wrapped in a wheat tortilla

Grilled eggplant caprese sandwich with mozzarella cheese, sliced tomato and basil pesto on ciabatta bread *vegetarian*

Slider Sandwich Buffet | \$15.95 per person

Includes one (1) slider per person, a mixed greens salad with sherry vinaigrette dressing, assorted individual bags of chips, fresh baked cookies, and assorted sodas. Aluminum canned water \$1.00 extra per person.

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

Halal certified turkey club with crispy bacon, lettuce, tomato and Swiss cheese with chipotle aioli

Ham and cheddar with honey mustard slaw

Diced grilled chicken with creamy pesto and provolone cheese

Roast beef with creamy horseradish and Swiss cheese

Halal certified turkey with cranberry cream cheese spread, spinach and Swiss cheese

NEW Buffalo chickpea salad with hummus, celery, carrots and buffalo sauce with fresh spinach *vegetarian*

Boxed Lunches

All boxed lunches are individually packaged and include assorted sodas. Aluminum canned water \$1 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 | \$12.95 per person

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

Bulldog Boxed Lunch | \$13.95 per person

Choice of halal certified turkey, ham, roast beef, or vegetarian with provolone cheese and lettuce on your choice of hoagie roll, wheat wrap, sliced sourdough or honey wheat bread. Includes assorted individual bags of chips and a fresh baked cookie.

Please choose one (1) type of bread for your entire order

Specialty Boxed Lunches | \$17.95 per person

Includes assorted individual bags of chips and a fresh baked cookie

Please choose from the sandwich selections below...

Roast Beef Sandwich

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

Turkey, Swiss and Avocado Sandwich

Thinly sliced halal certified turkey breast with leaf lettuce, sliced tomato, Swiss cheese, avocado spread and Dijon mayonnaise served on a flaky croissant

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

Grilled Chicken Club Sandwich

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

Chipotle Chicken Wrap

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

NEW Grilled Portobello and Onion Sandwich

Grilled portobello mushroom steak, caramelized onions, roasted red peppers, and fresh spring mix drizzled with balsamic glaze on herbed focaccia bread *vegetarian*

Specialty Salads

All specialty salads are individually packaged and include a roll with butter and assorted sodas. Aluminum canned water \$1 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 | \$17.95 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 | \$17.95 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 | \$18.95 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 buttermilk ranch, blue cheese or balsamic vinaigrette dressing

Greek Salad | \$15.95 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 | \$15.95 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 | \$17.95 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 | \$17.95 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

Vegan Quinoa Salad | \$18.95 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 | \$17.95 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 is 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 dinner 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

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

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

Cajun Chicken Pasta

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

Buffet Lunch | \$17.95 per person

Buffet Dinner | \$20.95 per person

Penne, Sweet Peas, Grilled Chicken, and Asparagus

Tossed in a light cream sauce

Buffet Lunch | \$17.95 per person

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

Buffet Dinner | \$20.95 per person

Kale and Mushroom Pasta

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

Buffet Lunch | \$17.95 per person

Buffet Dinner | \$20.95 per person

Add grilled chicken for \$3.00

Spaghetti and Meatballs

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

Buffet Lunch | \$16.95 per person

Buffet Dinner | \$19.95 per person

Lemon Chicken with Artichokes

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

Buffet Lunch | \$17.95 per person

Buffet Dinner | \$20.95 per person

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

All lunch buffets are served with your choice of salad, one (1) side, rolls with butter and iced tea and ice water

All dinner buffets are served with your choice of salad, two (2) sides, rolls with butter and iced tea and ice water

Classic Chicken Piccata

Buffet Lunch | \$18.95 per person

Buffet Dinner | \$21.95 per person

Grilled Mediterranean Chicken

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

Buffet Lunch | \$19.95 per person

Buffet Dinner | \$22.95 per person

Chicken Parmesan

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

Buffet Lunch | \$19.95 per person

Buffet Dinner | \$22.95 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 | \$19.95 per person

Buffet Dinner | \$22.95 per person

Not recommended for a served meal

Teriyaki Chicken

Buffet Lunch | \$18.95 per person

Buffet Dinner | \$21.95 per person

NEW Peruvian Roasted Chicken Breast with Cilantro Green Sauce

Buffet Lunch | \$19.95 per person

Buffet Dinner | \$22.95 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 | \$19.95 per person

Buffet Dinner | \$22.95 per person

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

Poultry Entrées

All lunch buffets are served with your choice of salad, one (1) side, rolls with butter and iced tea and ice water

All dinner buffets are served with your choice of salad, two (2) sides, rolls with butter and iced tea and ice water

Orange Chicken

Crispy chicken tossed in a sweet and tangy orange sauce

Buffet Lunch | \$17.95 per person

Buffet Dinner | \$20.95 per person

Basil Balsamic Chicken

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

Buffet Lunch | \$19.95 per person

Buffet Dinner | \$22.95 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 | \$19.95 per person

Buffet Dinner | \$22.95 per person

Crispy Chicken Katsu

Panko crusted chicken breast served with tangy Japanese BBQ sauce

Buffet Lunch | \$19.95 per person

Buffet Dinner | \$22.95 per person

Indian Butter Chicken

In a rich and creamy tomato sauce. Served with naan bread instead of rolls with butter

Buffet Lunch | \$19.95 per person

Buffet Dinner | \$22.95 per person

Chili Lime Grilled Chicken

With a citrus butter sauce

Buffet Lunch | \$19.95 per person

Buffet Dinner | \$22.95 per person

Tuscan Chicken

In a creamy sundried tomato sauce with basil and parmesan cheese

Buffet Lunch | \$19.95 per person

Buffet Dinner | \$22.95 per person

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

Pork Entrées

All lunch buffets are served with your choice of salad, one (1) side, rolls with butter and iced tea and ice water

All dinner buffets are served with your choice of salad, two (2) sides, rolls with butter and iced tea and ice water

BBQ Pulled Pork

Served with Hawaiian rolls instead of rolls with butter

Buffet Lunch | \$17.95 per person

Buffet Dinner | \$20.95 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 | \$19.95 per person

Buffet Dinner | \$22.95 per person

Not recommended for a served meal

Fig and Rosemary Glazed Pork Loin

Served with honey Dijon sauce

Buffet Lunch | \$19.95 per person

Buffet Dinner | \$22.95 per person

Oven Roasted Pork Loin

With sautéed apples and caramelized onions

Buffet Lunch | \$19.95 per person

Buffet Dinner | \$22.95 per person

Sesame Ginger Roasted Pork Loin

Buffet Lunch | \$19.95 per person

Buffet Dinner | \$22.95 per person

Pork Tamales

Served with chips and molcajete salsa instead of rolls with butter

Buffet Lunch | \$18.95 per person

Buffet Dinner | \$21.95 per person

Beef Entrées

All lunch buffets are served with your choice of salad, one (1) side, rolls with butter and iced tea and ice water

All dinner buffets are served with your choice of salad, two (2) sides, rolls with butter and iced tea and ice water

Beef Enchiladas

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

Buffet Lunch | \$19.95 per person

Buffet Dinner | \$22.95 per person

Beef Kabobs

Can be served on or off the skewer

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

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

All lunch buffets are served with your choice of salad, one (1) side, rolls with butter and iced tea and ice water

All dinner buffets are served with your choice of salad, two (2) sides, rolls with butter and iced tea and ice water

Shrimp Scampi

Made with a classic lemon garlic sauce

Buffet Lunch | Market Price

Buffet Dinner | Market Price

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

Cod with Soy Ginger Honey Glaze

Buffet Lunch | Market Price

Buffet Dinner | Market Price

Pan Seared Tilapia

Topped with fresh pineapple salsa

Buffet Lunch | Market Price

Buffet Dinner | Market Price

Steelhead Trout

With lemon brown butter sauce

Buffet Lunch | Market Price

Buffet Dinner | Market Price

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 and Vegetarian Entrées

All lunch buffets are served with your choice of salad, one (1) side, rolls with butter and iced tea and ice water

All dinner buffets are served with your choice of salad, two (2) sides, rolls with butter and iced tea and ice water

Vegan Zucchini Mushroom Stack

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

Buffet Lunch | \$19.95 per person

Buffet Dinner | \$22.95 per person

Vegan Potato and Chickpea Masala

Slow braised in a robust curry sauce finished with coconut milk. Served with naan bread instead of rolls with butter

Buffet Lunch | \$18.95 per person

Buffet Dinner | \$21.95 per person

Tofu and Vegetable Stir-Fry

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

Buffet Lunch | \$17.95 per person

Buffet Dinner | \$20.95 per person

Vegan Seasonal Vegetable Stuffed Portobello Mushroom

With a balsamic glaze

Buffet Lunch | \$19.95 per person

Buffet Dinner | \$22.95 per person

Eggplant Parmesan

Italian breaded and baked eggplant with basil marinara and mozzarella cheese

Buffet Lunch | \$19.95 per person

Buffet Dinner | \$22.95 per person

Chile Relleno

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

Buffet Lunch | \$17.95 per person

Buffet Dinner | \$20.95 per person

Vegan Beyond Beef Bolognese

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

Buffet Lunch | \$19.95 per person

Buffet Dinner | \$22.95 per person

Hot Entrées Side Dishes

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

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

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 is 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 (may choose up to two (2) types of meat) served with mini corn tortillas, fresh cilantro, onions, molcajete salsa, cabbage and fresh lime wedges. Served with Spanish rice and refried beans
Includes four (4) mini tacos per person*

Taste of the Mediterranean | \$29.95 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

NEW Backyard BBQ | \$21.95 per person

*Includes build-your-own certified angus beef hamburgers, 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 hamburgers available upon request for an additional charge*

Mandarin Feast | \$27.95 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 | \$29.95 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 | \$22.95 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 (2) tacos per person*

On the Lighter Side Buffets

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 is 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 | \$19.95 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 | \$20.95 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 | \$19.95 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 | \$19.95 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

Trays and Displays

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

NEW Deli Tray

Includes assorted sliced cheeses and thinly sliced Halal certified turkey, ham and salami with garlic pesto spread and assorted crackers and sliced baguette

12" tray | \$63.95

16" tray | \$93.95

Fresh Seasonal Vegetable Tray

Served with house-made buttermilk ranch for dipping

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 guests

NEW Fiesta Tray

Includes shredded beef taquitos, mini bean and cheese burritos, and mini chicken tacos with southwest sour cream for dipping
\$79.95 serves 20-30 guests

12" tray serves an estimated 10-15 guests

16" tray serves an estimated 20-30 guests

Cold Hors d'oeuvres

Guacamole

Served with house-fired corn tortilla chips
\$59.95 serves 20-30 guests

Molcajete Salsa

Served with house-fired corn tortilla chips
\$36.95 serves 20-30 guests

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 guests

Bacon Wrapped Pineapple

\$48.95 for order of 25

Mini Assorted Caravan Sandwiches

\$42.95 for order of 25

Mini Assorted Quiche

\$54.95 for order of 25

NEW Cubano Skewers

Made with Swiss cheese, tangy gherkins, thinly sliced ham and toasted bread bites
with Dijon aioli for dipping
\$57.95 for order of 25

Specialty Slider Sandwiches

\$112.95 for order of 25

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

Halal certified turkey club with crispy bacon, lettuce, tomato and Swiss cheese with chipotle aioli

Ham and cheddar with honey mustard slaw

Diced grilled chicken with creamy pesto and provolone cheese

Roast beef with creamy horseradish and Swiss cheese

Halal certified turkey with cranberry cream cheese spread, spinach and Swiss cheese

NEW Buffalo chickpea salad with hummus, celery, carrots and buffalo sauce with
fresh spinach *vegetarian*

Cold Hors d'oeuvres

Pizza Margherita Canapé

Made with fresh sliced tomatoes, basil, thinly sliced white onion and mozzarella cheese
\$49.95 for order of 25

Greek Pizza Canapé

Made with basil pesto, roasted tomatoes, kalamata olives and crumbled feta cheese
\$49.95 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 Skewers

\$53.95 for order of 25

Caprese Skewers

Made with fresh mozzarella cheese, cherry tomatoes and fresh basil with balsamic drizzle
\$48.95 for order of 25

Antipasto Skewers

Made with pepper jack cheese, salami, marinated artichoke hearts and black olives
\$58.95 for order of 25

Jalapeno Cheese Bites

Jalapenos baked in puff pastry with jack cheese
\$48.95 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

NEW Mediterranean Hummus Platter

Creamy hummus layered with tangy tzatziki, chopped cucumbers, tomatoes, onions, and
olives with crumbled feta cheese and fresh herbs. Drizzled with extra-virgin olive oil and
balsamic glaze and served with toasted pita triangles
\$91.95 serves 20-30 guests

Cold Hors d'oeuvres

Seasonal Vegetable Ratatouille Tart

\$48.95 for order of 25

Honey, Fig and Goat Cheese Tart

Topped with toasted pistachios

\$51.95 for order of 25

House-Fired Seasoned Kettle Chips

With caramelized onion dip

\$38.95 serves 20-30 guests

NEW House-Fired Seasoned Kettle Chips

With dill pickle dip

\$38.95 serves 20-30 guests

Creamy Chicken Pesto Tart

With shredded parmesan cheese

\$48.95 for order of 25

Salami Horn

Stuffed with garlic herbed cream cheese

\$48.95 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

NEW Strawberry, Lemon Chèvre and Toasted Pecan Tart

\$51.95 for order of 25

Hot Hors d'oeuvres

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
\$58.95 for order of 25

Crispy Parmesan Brussels Sprouts

Roasted with parmesan cheese and drizzled with balsamic glaze
\$79.95 serves 20-30 guests

NEW Fried Pickle Spears

Served with house-made buttermilk ranch for dipping
\$39.95 for order of 25

Potstickers

Your choice of chicken or vegetable served with sweet chili sauce for dipping
\$62.95 for order of 25

Crispy Breaded Green Beans

Served with chipotle aioli for dipping
\$48.95 serves 20-30 guests

Cream Cheese Jalapeno Poppers

\$48.95 for order of 25

Meatloaf Poppers

Classic meatloaf bites in a tangy ketchup glaze topped with potato puree
\$59.95 for order of 25

Bacon Wrapped Scallops

Market Price for order of 25

Hot Hors d'oeuvres

Assorted Grilled and Sliced Fresno State Sausage

Served with honey Dijon sauce for dipping

Fresno State sausage is subject to availability, a similar high-quality sausage may be substituted as needed

\$56.95 for order of 25 pieces

Seared Steak Bites

Topped with herbed chimichurri

Market Price for order of 25

Chicken Cordon Bleu Bites

\$47.95 for order of 25

Loaded Tater Tots

Crispy tots topped with cheddar cheese, green onion and bacon

\$64.95 serves 20-30 guests

Italian Breaded Cheese Ravioli

Served with spicy basil marinara for dipping

\$48.95 for order of 25

NEW Butterfly Shrimp with Spicy Cocktail Sauce

Market Price for order of 25

Shredded Beef Taquitos

Served with molcajete salsa for dipping

\$49.95 for order of 25

Spinach and Artichoke Hot Dip

Served with garlic crostini and assorted crackers

\$83.95 serves 20-30 guests

Mexican Street Corn Hot Dip

Served with house-made seasoned corn tortilla chips

\$78.95 serves 20-30 guests

NEW Vegan Potato and Green Pea Samosas

Served with cilantro chutney for dipping

\$59.95 for order of 25

NEW Cacio e Pepe Pasta Bites

Served with red pepper pesto for dipping

\$86.95 for order of 25

Hot Hors d'oeuvres

Panko Crusted Chicken Skewers

Served with Thai lime basil sauce for dipping
\$74.95 for order of 25

Italian Breaded Chicken Skewers

Topped with tomato basil bruschetta and balsamic drizzle
\$74.95 for order of 25

Grilled Chicken Skewers

Made with your choice of smoky BBQ sauce or teriyaki sauce
\$74.95 for order of 25

Chile Relleno Spring Rolls

Served with southwest sour cream for dipping
\$76.95 for order of 25

NEW Bacon and Jalapeno Cream Cheese Wontons

Served with cilantro lime crema for dipping
\$74.95 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 (when available), 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 is service available for an additional cost

Individual Brown Butter Cake

Served with fresh blueberry compote
\$8.95 each

Lemon and Cream Shortcake

Made with fresh whipped cream and
lemon preserves
\$6.95 each

NEW Basque Cheesecake

With apple cinnamon compote
\$9.95 each

Seasonal Fruit Tart

Market Price

Individual Chocolate Bundt Cake

\$8.95 each

Individual Mini Tiramisu

\$6.95 each

Angel Food Cake

Served with seasonal berry compote
\$6.95 each

New York Cheesecake

Served with strawberry compote
\$8.95 each

Carrot Cake

\$6.95 each

NEW Mini Chocolate Peanut Butter Cream Pie

Served with strawberry compote
\$7.95 each

Desserts by the Dozen

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

Fudge Brownies

\$20.95 per dozen

Specialty Dessert Bars

\$29.95 per dozen

Assorted Fresh Baked Cookies

\$15.95 per dozen

Assorted Mini Macarons

\$22.95 per dozen

Baklava

\$34.95 per dozen

Assorted Desserts

Includes fresh baked cookies, petit fours and
assorted dessert bars
\$25.95 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