

UNIVERSITY CATERING

Effective July 1, 2024

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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 8oz cups

HOT BEVERAGES

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

French Roast Coffee | \$27.95 per gallon

Regular or Decaf

Numi Organic Hot Tea | \$24.95 per gallon

Assorted individual tea bags

Hot Chocolate | \$24.95 per gallon

Individual packets

Hot Spiced Cider | \$22.95 per gallon

Individual packets

COLD BEVERAGES

Includes eco-friendly disposable cups

Iced Tea | \$20.95 per gallon

Lemonade | \$20.95 per gallon

Strawberry Lemonade | \$22.95 per gallon

Orange Juice | \$24.95 per gallon

Ice Water | \$10.95 per gallon

Fruit Infused Ice Water | \$14.95 per gallon

Soft Drinks and Bubly Sparkling Water | \$1.95 each

Assorted Pepsi Brand (aluminum can)

Proud Source Water (aluminum can) | \$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 | \$29.95 per gallon

Assorted seasonal flavors

Cranberry Fizz | \$25.95 per gallon

Cranberry juice, orange juice, and club soda

Sparkling Lemonade | \$25.95 per gallon

Lemonade, cranberry juice, and club soda

Sunrise Punch | \$25.95 per gallon

Orange juice, fruit punch, and Starry

Peach Tea Punch | \$25.95 per gallon

Iced tea, Torani peach syrup, and ginger ale

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 | \$24.95 per dozen

Assorted Breakfast Breads | \$25.95 per dozen

Cinnamon Swirls | \$19.95 per dozen

Assorted Pastries | \$28.95 per dozen

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

Fresh Baked Mini Croissants | \$15.95 per dozen

Assorted Mini Muffins | \$21.95 per dozen

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

Assorted Donuts | \$20.95 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 | \$8.95 each *(minimum order of 10)*

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

Breakfast Sandwiches | \$6.95 each *(minimum order of 10)*

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

NEW Overnight Oats Bar | \$8.95 per person

Made with oat milk, honey and chia seeds and includes fresh seasonal berries, brown sugar, sliced almonds and toasted coconut

NEW Parfait Bar | \$8.95 per person

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

NEW 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 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 | \$14.95 per person

Scrambled eggs topped with shredded cheese served with your choice of thick cut bacon, sausage, or ham (*choose one*) and breakfast potatoes or hash browns (*choose one*). Includes a seasonal fresh fruit bowl and assorted pastries.

Substitute turkey bacon for an additional \$2.00 per person

Chorizo Frittata | \$15.95 per person

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

The Spanish Scramble | \$15.95 per person

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

Substitute turkey bacon for an additional \$2.00 per person

Thick Cut French Toast | \$15.95 per person

Served with powdered sugar, butter, and maple syrup with your choice of thick cut bacon, sausage, or ham (*choose one*). Includes scrambled eggs and a seasonal fresh fruit bowl.

Substitute turkey bacon for an additional \$2.00 per person

Spinach and Sundried Tomato Frittata | \$15.95 per person

Made with spinach, sundried tomatoes, and feta cheese with basil pesto sauce on the side. Served with your choice of thick cut bacon, sausage, or ham (*choose one*) and breakfast potatoes or hash browns (*choose one*). Includes a seasonal fresh fruit bowl and assorted pastries.

Substitute turkey bacon for an additional \$2.00 per person

Cowboy Scramble | \$15.95 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

NEW Artisan Sandwich Buffet | \$14.95 per person

Includes a half 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, 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 tortilla

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 smoked cheddar with honey mustard slaw on slider buns

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

Roast beef with creamy horseradish and Swiss cheese on slider buns

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

NEW 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 smoky cheddar, lettuce, sliced tomato and honey Dijon mustard on sliced sourdough bread

Albacore Tuna Salad Sandwich

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

Grilled Chicken Club Sandwich

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

NEW 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, 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, herbed goats cheese medallions, spring mix lettuce, yellow bell peppers, fresh raspberries, candied walnuts and dried apples served with shallot vinaigrette dressing

Cobb Salad | \$17.95 per person

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

Spinach, Pear, and Grilled Chicken Salad | \$16.95 per person

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

California Caesar Salad | \$14.95 per person

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

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

Quinoa Salad | \$16.95 per person

Quinoa, spring mix lettuce, crumbled feta cheese, sliced almonds, cucumbers, dried cranberries and tomatoes with honey balsamic vinaigrette dressing. Add grilled chicken \$2.00

Harvest Salad | \$16.95 per person

Grilled chicken, dried apples, walnuts, raisins, 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

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

SALAD SELECTIONS

House Salad

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

California Caesar

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

Mandarin Salad

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

Spring Mix Salad

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

Greek Salad

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

Tex-Mex Salad

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

Summer Salad

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

PASTA ENTRÉES

Cajun Chicken Pasta

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

Buffet Lunch | \$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 | \$15.95 per person

Buffet Dinner | \$18.95 per person

Not recommended for a served meal

Meat Lovers Baked Ziti

Made with ground beef, Italian sausage, and pepperoni in bolognese sauce topped with melted mozzarella and parmesan cheese

Buffet Lunch | \$16.95 per person

Buffet Dinner | \$19.95 per person

Not recommended for a served meal

Cheese Manicotti

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

Buffet Lunch | \$15.95 per person

Buffet Dinner | \$18.95 per person

Not recommended for a served meal

Lemon Chicken with Artichokes

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

Buffet Lunch | \$16.95 per person

Buffet Dinner | \$19.95 per person

POULTRY ENTRÉES

Classic Chicken Piccata

Buffet Lunch | \$17.95 per person

Buffett 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 with Fresh Tomato Basil Bruschetta

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 | \$17.95 per person

Buffet Dinner | \$20.95 per person

Not recommended for a served meal

Teriyaki Chicken

Buffet Lunch | \$16.95 per person

Buffet Dinner | \$19.95 per person

Chicken Marsala with Mushrooms

Buffet Lunch | \$18.95 per person

Buffett 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

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 Grilled Chicken

Served with fresh tomato basil bruschetta

Buffet Lunch | \$17.95 per person

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

Buffet Dinner | \$20.95 per person

NEW Indian Butter Chicken

In a rich and creamy tomato sauce

Buffet Lunch | \$17.95 per person

Buffet Dinner | \$20.95 per person

Chicken Cacciatore

Made in a rich marinara sauce with bell peppers

Buffet Lunch | \$18.95 per person

Buffet Dinner | \$21.95 per person

NEW Tuscan Chicken

In a creamy sundried tomato sauce with basil and parmesan cheese

Buffet Lunch | \$17.95 per person

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

Buffet Dinner | \$21.95 per person

Not recommended for a served meal

Herb and Mustard Crusted Pork Loin

Served with honey Dijon sauce

Buffet Lunch | \$18.95 per person

Buffet Dinner | \$21.95 per person

Maple Mustard Pork Loin

Buffet Lunch | \$17.95 per person

Buffet Dinner | \$20.95 per person

St. Louis Ribs

Slow roasted in smoky BBQ sauce

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

Roast Beef with Mushroom Gravy

Buffet Lunch | Market Price

Buffet Dinner | Market Price

Grilled Tri-tip

Thinly sliced and topped with herbed chimichurri

Buffet Lunch | Market Price

Buffet Dinner | Market Price

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

Grilled New York Steak

Topped with cowboy butter

Buffet Lunch | Market Price

Buffet Dinner | Market Price

SEAFOOD ENTRÉES

Shrimp Scampi

Made with a classic lemon garlic sauce

Buffet Lunch | Market Price

Buffet Dinner | Market Price

Shrimp Pesto

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

Buffet Lunch | Market Price

Buffet Dinner | Market Price

Pan Seared Salmon Picatta

Made with butter, lemon, Fresno State chardonnay and capers

Buffet Lunch | Market Price

Buffet Dinner | Market Price

Halibut

Topped with fresh mango salsa

Buffet Lunch | Market Price

Buffet Dinner | Market Price

Pan Seared Tilapia

Made with a lemon brown butter sauce

Buffet Lunch | Market Price

Buffet Dinner | Market Price

Caribbean Jerk Cod

Classic jerk marinade with a hint of heat

Buffet Lunch | Market Price

Buffet Dinner | Market Price

VEGETARIAN ENTRÉES

Zucchini Mushroom Stack

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

Buffet Lunch | \$17.95 per person

Buffet Dinner | \$20.95 per person

Potato and Chickpea Masala

Slow braised in a robust curry sauce finished with coconut milk

Buffet Lunch | \$16.95 per person

Buffet Dinner | \$19.95 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

Eggplant and Mushroom Bulgogi

Served in a sweet and savory Korean BBQ sauce with toasted sesame seeds

Buffet Lunch | \$17.95 per person

Buffet Dinner | \$20.95 per person

Eggplant Parmesan

Italian breaded and baked eggplant with basil marinara and mozzarella cheese

Buffet Lunch | \$17.95 per person

Buffet Dinner | \$20.95 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

Beyond Beef Bolognese

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

Buffet Lunch | \$17.95 per person

Buffet Dinner | \$20.95 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

Spanish Rice

Penne Pasta with Basil Marinara

Cavatappi Pasta with Alfredo Sauce

VEGETABLE SELECTIONS

Sautéed Green Beans

With onions and bell peppers

Brown Sugar Baby Carrots

Grilled Zucchini

Sautéed Vegetable Medley

Roasted Brussels Sprouts

With shallots and garlic

Sautéed Mushrooms

In Fresno State red wine sauce

Chef's Choice Seasonal Vegetables

Stir-fry Vegetables

Charred Broccolini

Add \$1.00 per person

Grilled Asparagus

Add \$1.00 per person

Pan Roasted Cauliflower

Bulldog Vegetable Blend

Refried Beans

Charro Beans

BBQ Baked Beans

Chili Beans

SPECIALTY BUFFETS

All Specialty Buffets come with iced tea and ice water and 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 | \$14.95 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 | \$24.95 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

NEW 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 | \$20.95 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 | \$16.95 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 | \$17.95 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 | \$16.95 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 | \$16.95 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 | \$52.95

16" tray | \$72.95

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

\$35.95 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 smoked cheddar with honey mustard slaw on slider buns

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

Roast beef with creamy horseradish and Swiss cheese on slider buns

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

NEW 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

\$43.95 for order of 25

Greek Pizza Canapé

Made with basil pesto, sundried tomatoes and crumbled feta cheese

\$43.95 for order of 25

Bacon Balsamic Canapé

Made with mozzarella cheese and caramelized onions

\$48.95 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

\$43.95 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

\$43.95 for order of 25

Honey, Fig and Goat Cheese Tarts

Topped with toasted pistachios

\$48.95 for order of 25

Asparagus and Caramelized Onion Tart

Made with parmesan cheese

\$48.95 for order of 25

Creamy Chicken Pesto Tart

With shredded parmesan cheese

\$48.95 for order of 25

Salami Horn

Stuffed with garlic herbed cream cheese

\$43.95 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 chorizo

\$68.95 for order of 25

Deviled Eggs

Please choose from classic or topped with crispy bacon and chives

\$43.95 for order of 25

Spanakopita

Spinach and parmesan in phyllo

\$68.95 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

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, sweet and sour, Fresno State red wine glaze or teriyaki glaze

\$43.95 for order of 25

Cocktail Franks Wrapped in Phyllo

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

\$48.95 for order of 25

Chicken Cordon Blue Bites

\$43.95 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 Cheese Ravioli

Served with spicy basil marinara for dipping

\$43.95 for order of 25

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

Beef Taquitos

Served with molcajete salsa for dipping

\$45.95 for order of 25

Panko Crusted Chicken Skewers

Served with Thai lime basil sauce for dipping

\$68.95 for order of 25

Italian Breaded Chicken Skewers

Served with spicy basil marinara sauce for dipping

\$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

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

Chocolate Overload Layered Cake

\$7.95 each

Rockslide Brownie

Served with caramel sauce and pecans

\$7.95 each

Seasonal Fruit Tart

Market Price

Individual Chocolate Bundt Cake

\$7.95 each

Individual Mini Tiramisu

\$6.95 each

Vanilla Pound 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

NEW Specialty Dessert Bars

\$24.95 per dozen

Assorted Fresh Baked Cookies

\$15.95 per dozen

NEW Assorted Mini Macarons

\$22.95 per dozen

NEW Assorted Petit Fours

\$20.95 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

NEW Assorted Individual Ice Cream Bars

Minimum order 36

\$3.25 each