



# COLORADO STATE UNIVERSITY



## 2024 CATERING MENU





# COLORADO STATE UNIVERSITY

## **MENU FORWARD:**

All receptions, breakfast, light, and deli buffets include compostable tableware and flatware. Upgrade to china & glassware for \$2/person fee. All plated lunch and dinner service and dinner buffets include china service.

## **OUR INITIATIVES:**

We know our guests want to do the right thing for the planet and we also know you lead busy lives, so our chefs and managers do a lot of the work for you behind the scenes! From sourcing local products to composting food waste, our commitment to sustainability was formalized in alignment with CSU's sustainability goals.

## **OUR PROMISE:**

We commit to being responsible stewards, actively engaging our guests and staff in sustainable practices and programs that preserve the environment, are socially just, and are fiscally sound.

In collaboration with a stellar CSU-led program, we divert all our organic waste from the landfill. Pre- and post-consumer food scraps and compostable packaging is collected from our kitchen and service locations and then transported to the CSU Compost facility. The resulting compost is then sold to garden centers, nurseries, landscapers and even some of the local farmers who grow produce for Colorado's kitchens.

## **WE ARE COMMITTED TO THE STATE OF SUSTAINABILITY AT COLORADO STATE:**

We are committed to making environmentally- and socially responsible decisions in all aspects of our special event and catering services. We are pleased to offer a seasonal menu, and continually strive to source locally, reduce waste, and minimize our impact on the earth while simultaneously upholding quality levels of food and service. Our executive chef would be glad to meet with you to customize a sustainable menu that fits your event.

As a partner to the campus, we are eager to support and play a helping hand in this commitment.





# BREAKFAST

## BREAKFAST BUFFETS 20 GUEST MINIMUM

### SIGNATURE BREAKFAST EXPERIENCE **\$15.00 PER GUEST**

Fresh Baked Signature Cinnamon Buns with  
Warm Sweetened Cream Cheese Icing  
Fresh Fruit Medley  
Hydration Station  
Freshly Brewed Regular Coffee  
Orange Juice

ADD YOUR FAVORITE BREAKFAST ITEMS TO YOUR  
SIGNATURE BREAKFAST EXPERIENCE \*

### \*BAKED GOODS **\$5.00 CHOICE OF 1**

A Selection of Fresh Baked Muffins  
Assorted Bagels and Cream Cheese  
Flaky Petite Danish Pastries  
Croissant with Jams

**\$7.00 CHOICE OF 2**

### \*BREAKFAST SANDWICHES **\$7.00 EACH | \$8.00 A LA CARTE**

Crispy Chicken Biscuit  
Smoked Ham, Egg, & Swiss Cheese English Muffin  
Sausage, Cheese, and Egg Croissant  
Egg White, Spinach, and Tomato Jam Bagel  
Egg, Bacon, and Cheese on Waffle  
Spicy Sausage, Egg, and Cheese Burrito

### \*HOT OATMEAL BAR **\$10.00 PER GUEST**

Includes...Brown Sugar, Whipped Butter,  
Raisins, Fresh Berries, Coconut Flakes  
Fresh Fruit Medley  
Hydration Station  
Freshly Brewed Regular Coffee

### ALL AMERICAN **\$22.00 PER GUEST**

Scrambled Cage Free Eggs  
Hickory Smoked Bacon and Maple Sausage  
Country Breakfast Potatoes  
Buttermilk Pancakes with Syrup  
Fresh Fruit Medley  
Orange Juice  
Freshly Brewed Hot Coffee

\* VEGETARIAN & GLUTEN FREE OPTIONS AVAILABLE

## À LA CARTE 20 GUEST MINIMUM OR BY THE DOZEN

### \* THE SCHMEAR **\$4.00 PER GUEST**

Assorted Local Bagels with Cream Cheese,  
Peanut Butter, Jelly, Butter

SALMON LOX ADD ON OPTION

**\$6.00 PER GUEST**

INCLUDES SLICED ONIONS, TOMATOES, CAPERS

### \*SEASONAL FRUIT DISPLAY **\$5.00 PER PERSON**

### YOGURT BAR **\$7.00 PER PERSON** Vanilla Yogurt with Sliced Almonds, Mixed Berry and Granola

### \*BREAKFAST BURRITOS **\$8.00 PER GUEST**

Burrito with Scrambled Eggs with Potato, Sausage, Cheese,  
and Salsa Roja. Includes Salsa and Sour Cream on the side

### \*BUTTERMILK BISCUITS & GRAVY **\$7.00 PER PERSON**

### \*BREAKFAST CROISSANT **\$8.00 PER GUEST**

Choice of Bacon or Sausage Patty with an Egg Patty and  
Cheddar Cheese

### \*MINI PASTRY ASSORTMENT **\$22.00 PER DOZEN**

### \*BAKED CINNAMON ROLLS **\$30.00 PER DOZEN**

Sweetened Cream Cheese Icing

### \*FRESH BAKED CINNAMON SUGAR DONUTS **\$15.00 PER DOZEN**

### \*WHOLE FRUIT ASSORTMENT **\$23.00 PER DOZEN**



# BREAKSERVICE

## A LA CARTE 20 GUEST MINIMUM OR BY THE DOZEN

<b>SNACK HOUR</b> An Assortment of Individually Wrapped Candy, Chips Fresh Baked Cookies, Buttered Popcorn, and Assorted Sodas	<b>\$12.00</b> PER PERSON
<b>THE WHOLE ORCHARD</b> Assorted Fresh Seasonal Fruit, Granny Smith Apples, Sunkist Oranges, Bananas & Seasonal Fruit	<b>\$23.00</b> PER DOZEN
<b>MORE CHEESE PLEASE</b> Local & Imported Cheese Display of Cubed Cheddar, Swiss, Colby Jack, Slice Provolone Assorted Dried Fruits Assorted Crackers	<b>\$10.00</b> PER PERSON
<b>CHIPS &amp; HOUSE SALSA</b>	<b>\$3.50</b> PER PERSON
<b>FRESH POPPED POPCORN</b>	<b>\$3.50</b> PER PERSON
<b>KETTLE CHIPS &amp; FRENCH ONION DIP</b>	<b>\$5.00</b> PER PERSON
<b>VEGETABLE CRUDITÉ</b> Served with Hummus and Ranch Dip	<b>\$4.00</b> PER GUEST
<b>SLICED FRESH FRUIT</b> Served with Agave Yogurt Dip	<b>\$5.00</b> PER PERSON
<b>ASSORTED FRESH BAKED COOKIES</b>	<b>\$21.00</b> PER DOZEN
<b>TOFFEE BLONDIE ANYONE...?</b> Butterscotch Brownie with Chocolate Chunks and Butter Toffee	<b>\$30.00</b> PER DOZEN

## BEVERAGE SERVICE

INCLUDE DISPOSABLE CUPS. UPGRADE TO GLASSWARE FOR \$1/PERSON CHARGE.

<b>ASSORTED COCA COLA CANNED SODAS</b>	<b>\$3.00</b> EACH
<b>DASANI CANNED WATER</b>	<b>\$3.00</b> EACH
<b>ASSORTED BOTTLED JUICES</b>	<b>\$3.00</b> EACH
<b>COFFEE SERVICE</b>	<b>\$25.00</b> PER GALLON
<b>HOT TEA WITH ASSORTED BAGS OF TEA ICE</b>	<b>\$22.00</b> PER GALLON
<b>WATER SERVICE</b>	<b>\$7.00</b> PER GALLON
<b>HOT CHOCOLATE ASSORTED</b>	<b>\$28.00</b> PER GALLON
<b>JUICE SERVICE</b> Choice of Orange, Cranberry or Apple	<b>\$22.00</b> PER GALLON
<b>WATER &amp; INFUSED WATER SERVICE</b> All Natural Infused Fruit Water, choice of one: Strawberry Jalapeno, Cucumber Lemon Mint, Minted Watermelon * Choice of 1	<b>\$20.00</b> PER GALLON
<b>ICED TEA OR LEMONADE SERVICE</b>	<b>\$22.00</b> PER GALLON
<b>ALL DAY BEVERAGE PACKAGE</b> Beverage service to include Fresh Brewed Coffee, Decaf Coffee, Assorted Teas, Soft Drinks and Bottled Water (This package is for a maximum of 6 hours and remains in the same location all day).	<b>\$16.00</b> PER PERSON





# LUNCH

## CHEF S'S DELI MARKET BUFFETS

**SOUP + SALAD + SANDWICH**

**\$25.00 PER PERSON**

**20 GUEST MINIMUM | OUR DELI MARKET STATION IS COMPOSED OF THE FRESHEST LOCAL INGREDIENTS. SERVED WITH FRESH BAKED ASSORTED COOKIES, ICED TEA & WATER SERVICE.**

**SALADS CHOICE OF 2**

**CAESAR SALAD**

Crisp Romaine and Radicchio with Shaved Parmesan, Garlic Croutons Served with a Creamy Caesar Dressing

**BABY RED POTATO SALAD**

Applewood Bacon, Scallions with Grain Mustard

**CREAM SOUTHERN COLESLAW**

Cabbage, Carrots and Celery Seed

**BIBB SALAD**

Bibb Lettuce with Roasted Pears, Walnuts, Goat Cheese, Red Onions and Served with a Lemon Chardonnay Vinaigrette

**SOUTHERN BERRY SALAD**

Baby Green with Strawberry, Blueberry, Blackberry, Spiced Pecans, Blue Cheese Served with a White Balsamic Vinaigrette

**SPINACH APPLE SALAD**

Walnuts, Goat Cheese, Red Onions Served with a Cider Vinaigrette

**VEGETABLE PASTA SALAD**

Cavatappi Pasta with Grilled Vegetables Served with a Red Wine Vinaigrette

**ASSORTMENT OF CHEF'S (CHOICE) SIGNATURE**

**HALF SANDWICHES:**

\* Can request for GF and/or Vegan

**SOUP CHOICE OF 1**

**LOADED POTATO**

**CORN CHOWDER**

**TOMATO FLORENTINE**

**CHICKEN NOODLE**

**BEEF BARLEY**

**BROCCOLI CHEDDAR**

**SEASONAL VEGETABLE**

**CHICKEN TORTILLA**

\* ADD AN ADDITIONAL SOUP

**\$ 2.50 PER PERSON**





# LUNCH

## GOURMET SANDWICHES & SALAD BUFFET

### GOURMET SANDWICHES

SERVED WITH BOTTLED WATER AND ASSORTED SOFT DRINKS

\$26.00 PER PERSON

#### GOURMET SANDWICHES CHOICE OF 2

##### ROAST TURKEY ON SPROUTED MULTIGRAIN

Brie with Baby Spinach, Caramelized Onion and Strawberry Preserves

##### FRESH MADE CHICKEN SALAD WRAP

Dried Cranberries with Almonds, Mayo, Lettuce and Tomato

##### SMOKED HAM AND SWISS ON SOURDOUGH

Lettuce with Tomato Served with Dijonnaise

##### VEGAN WRAP

Tomato with Lettuce, Cucumber and Hummus

#### FARMER SALADS CHOICE OF 1

##### BISTRO SALAD

Spring Greens with Salami, Tomato, Fresh Mozzarella, Garbanzo Beans Pepperoncini Served with a Balsamic Vinaigrette

##### GRILLED VEGETABLE PASTA SALAD

Roasted Vegetables with Cavatappi Pasta, Tomatoes Served with an Italian Vinaigrette

##### DELUXE GARDEN SALAD

Baby Greens with Tomato, Cucumber, Red Onions, Blue Cheese, Hard Boiled Eggs Served with a Buttermilk Ranch Dressing

\* ADD CHICKEN TO ANY SALAD

\$2.00 PER PERSON

#### FRUIT/CHIPS/BARS CHOICE OF 1

##### ASSORTED WHOLE FRUIT

##### ASSORTED POTATO CHIPS

##### KETTLE CHIPS

##### SUN CHIPS

##### GRANOLA BAR

#### DESSERTS CHOICE OF 1

##### CHOCOLATE FUDGE BROWNIE

##### ASSORTED BAKED COOKIES

##### INDIVIDUAL YOGURT

## BOX LUNCH OPTION

#### TRADITIONAL BOX LUNCHES

\$23.00 PER PERSON

Each box Includes a Sandwich, Potato Chips Whole Fruit, Cookies and Bottled Water

#### GOURMET SANDWICHES CHOICE OF 1

##### ROAST TURKEY ON SPROUTED MULTIGRAIN

Brie with Baby Spinach, Caramelized Onion and Strawberry Preserves

##### FRESH MADE CHICKEN SALAD WRAP

Dried Cranberries with Almonds, Mayo, Lettuce and Tomato

##### SMOKED HAM AND SWISS ON SOURDOUGH

Lettuce with Tomato Served with Dijonnaise

##### VEGAN WRAP

Tomato with Lettuce, Cucumber and Hummus

# LUNCH

## SIMPLE BUFFETS 20 GUEST MINIMUM

### ITALIAN BUFFET

\$25.00 PER PERSON

#### Tossed Caesar Salad

\*Can be served untossed to customize for Vegan or GF guests.

#### Whole Wheat Penne

Cavatappi

\*Can sub one pasta selection for GF lentil pasta for \$1.50 guest.

#### Two Sauces of Your Choice:

Marinara (VG) (GF) (DF)

Beef Marinara (GF) (DF)

Lemon Alfredo

Puttanesca (GF) (DF)

Cheddar Sauce

#### Served with:

Sliced Grilled Chicken (GF) (DF)

Steamed Green Beans (VG) (GF)

Roasted Red Pepper Chickpea Salad with Fresh Herbs Vinaigrette

Garlic Bread and Parmesan Cheese

Assorted Brownies

Iced Tea and Water Service

### SMOKEHOUSE

\$23.00 PER PERSON

#### ENTREES CHOICE OF 2

Sliced Beef Brisket (GF) (DF)

Smoked Pulled Pork (GF) (DF)

Smoked Shredded Chicken (GF) (DF)

Smoked Sweet Red Pepper Black Beans (VG) (GF)

#### Served with:

Vegetable Poppyseed Slaw (GF) (V) (DF)

Sweet Dinner Rolls with Butter

Hickory BBQ & Carolina Sauce

Sweet Potato Waffle Fries

Seasonal Cobbler

### OFF THE GRILL

\$20.00 PER PERSON

#### ENTREES CHOICE OF 2

Grilled Angus Beef Burger (GF) (DF)

Black Bean Garden Burgers (V)

Beer Bratwurst (GF) (DF)

All-Beef Hot Dogs (GF) (DF)

Mesquite Grilled Chicken Breast (GF) (DF)

#### Served with:

Vegetable Poppyseed Slaw (GF) (V) (DF)

Potato Buns, Lettuce, Tomato, Pickles, Condiments

Sliced Cheese Assortment

Cajun Kettle Chips

Freshly Baked Cookies

Iced Tea and Water Service

### THE SOUTHERN COMFORT

\$23.00 PER PERSON

#### Garden Salad

Ranch and Balsamic Vinaigrette Dressings

#### Dixie Style Cole Slaw

#### Southern Fried Chicken

#### BBQ Pulled Pork with BBQ Sauce

#### Homemade Macaroni & Cheese

#### Fresh Steamed Green Beans

#### Biscuits with Butter

#### Chocolate Cream Pie

### TEX-MEX

\$24.00 PER PERSON

#### TACO BAR SELECTIONS

Chicken Fajitas (GF) (DF)

Chorizo Beef (GF) (DF)

Ancho Potato and Egg (GF) (DF)

Smoked Sweet Red Pepper Beans Medley

#### Served with:

Mexican Street Corn Salad (GF)

#### Fiesta Rice

Flour Tortillas, Pico De Gallo, Shredded Lettuce, Cheese, Sour Cream, and Guacamole

#### Freshly Baked Cookies

#### Iced Tea and Water Service

### MEDITERRANEAN MIX

\$30.00 PER PERSON

#### Chicken Shawarma (GF)

Oven Baked and Topped with Caramelized Onions and Feta Cheese

#### Sliced Roasted Lamb Served Hot with Grilled Pitas

#### Platters of Shredded Lettuce, Diced Tomatoes, Shaved

#### Red Onions, Sliced Olives, and Tzatziki Sauce

#### Traditional Greek Salad (GF)

Tomatoes, Sliced Onions, Marinated Olives, Sliced Beets, and Feta Cheese Served with Greek Dressing

#### Red Pepper Hummus (GF) (V) (DF)

#### Toasted Orzo with Grilled Lemon Sauce

#### with Fresh Parsley (V) (DF)

#### Baklava with Chopped Nuts and Spiced Honey

#### Iced Tea and Water Service

(GF) Gluten-Free (V) Vegetarian (VG) Vegan (DF) Dairy Free

\* Can request for gluten-free and/or vegan selections

All catered events are subject to a 22% Management Charge and 8.05% City of Fort Collins Sales Tax.

# DINNER

## DINNER BUFFETS 20 GUEST MINIMUM

### AMERICAN BOUNTY **\$37.00** PER PERSON WITH 2 ENTRÉES

**\$42.00** PER PERSON WITH 3 ENTRÉES

#### Garden Salad

Served with Croutons, Sunflower Seeds and Vinaigrette and Ranch Dressings

#### Yukon Gold Garlic Basil Mashed Potatoes

#### Seasonal Vegetables

#### Country Style Cornbread

Served with Honey Butter

#### Cinnamon Spice Bread Pudding

Served with Butterscotch Caramel Sauce

#### Water and Iced Tea Service

### ENTRÉE SELECTIONS CHOICE OF 2 OR 3

#### Carved Santa Maria Beef Loin

Petite Tender Beef Loin finished with Basil Compound Butter

#### Chicken Bruschetta

Topped Fresh Mozzarella, Pico, Pesto Cream Sauce

#### Citrus Glazed Wild Salmon

#### Wild Rice Stuffed Portabella Mushroom with an Herb

Vinaigrette  

### THE COLORADO BUFFET **\$48.00** PER PERSON

#### Chili Con Carne

#### 3 Bean Salad

#### Potato Salad and Coleslaw

#### Herb Roasted Ruby Red Trout

#### Grilled New York Strip with Bourbon BBQ Sauce

#### Achiote Pork Loin Roast Corn and Tomatillo Salsa

#### Creamy Macaroni and Cheese

#### Mashed Potatoes with Red Wine Demi-Glace

#### Cornbread

#### Pecan Pie and Carrot Cake

### SOUTHERN COMFORT **\$30.00** PER PERSON

#### Citrus Avocado Salad with Spinach and Grapefruit

#### Vinaigrette

#### Gumbo-Cajun Stew with Andouille Sausage and Chicken

#### Roasted Whiskey Glazed Pork Loin

Bourbon BBQ Sauce

#### Cheddar Grits

#### Dirty Rice

#### Hoppin John Beans

#### Collard Greens

#### Buttermilk Biscuits

#### Banana Cream Pie

#### Marble Banana Chocolate Cake

### DIY BBQ

**\$30.00** PER PERSON

### SALAD CHOICE OF 1

#### Vegetable Poppyseed Slaw

#### Pineapple-Bacon Slaw

#### Melon Trio Salad

#### Smoked Sausage Potato Salad

#### Mixed Greens Salad

#### Dill & Fresh Vegetable Pasta Salad

### ENTREES CHOICE OF 2

#### Hickory Beef Brisket

#### Apricot Glazed Pork Loin

#### Mesquite Chicken Legs

#### Cajun Citrus Catfish with Remoulade Sauce

#### Smoked Corn Stuffed Zucchini

#### Black Bean Relish Stuffed Smoked Red Peppers

### SIDES CHOICE OF 2

#### Brown Sugar Baked Beans

#### Borracho Beans

#### Homestyle Mac and Cheese

#### Watermelon Wedges

#### Kettle Potato Chips

#### Cornbread

#### Sweet Rolls & Butter

#### Mashed Sweet Potatoes

#### Garden Vegetable Succotash

#### Buttered Corn on the cob

### DESSERTS CHOICE OF 1

#### Cookies & Brownies

#### Pecan Pie

#### Flourless Chocolate Cake

#### Chefs Choice Cream Pies

#### Apple Pie

#### Seasonal Fruit Cobbler

Served with Lemonade & Water





# DINNER PLATED

All Dinner Plates are Accompanied with Choice of Salad and Dessert Chef's Selection of Fresh Seasonal Vegetable and Starch, Rolls and Butter Iced Tea and Water Service.

## SALAD COURSE CHOOSE 1

### ROMAINE SALAD

**Shredded Parmesan, Garlic Croutons, Cherry Tomatoes  
Served with Balsamic Vinaigrette and Creamy Lemon  
Dressing**

### ICEBERG WEDGE

**Cherry Tomatoes, Red Onion, Blue Cheese Crumbles  
Served with Blue Cheese and Balsamic Vinaigrette Dressing**

### SPRING MIX SALAD

**Caramelized Onions, Marinated Artichoke Hearts,  
Cherry Tomatoes and Sunflower Kernels  
Served with Herb Vinaigrette and Blue Cheese  
Dressing**

### SPINACH, ENDIVE AND STRAWBERRIES

**Served with Raspberry Vinaigrette Dressing**

### SPINACH SALAD

**Cherry Tomatoes, Sliced Baby Portobello Mushrooms  
and Garlic Croutons Served with Warm Apple Bacon Dijon  
Vinaigrette Dressing**

# DINNER PLATED

\* All Dinner Plates are Accompanied with Choice of Salad and Dessert Chef's Selection of Fresh Seasonal Vegetable and Starch, Rolls and Butter, Iced Tea and Water Service.

## ENTRÉES...CONTINUED

### CHICKEN

**ROASTED STUFFED CHICKEN BREAST** \$36.00 PER PERSON  
Stuffed with Smoked Ham & Provolone Served with Smoked Onion Cream

**SEARED CHICKEN BREAST** \$35.00 PER PERSON  
Crusted with Herbs and Boursin Cheese

**CHICKEN DE PROVENCE** \$40.00 PER PERSON

**ROASTED CHICKEN BREAST** \$36.00 PER PERSON  
Roasted with French Herbs Served with Lemon Lavender Alfredo Sauce

### PORK

**PORK LOIN PARMESAN**  \$35.00 PER GUEST  
Finished with Red Wine Marinara

**TROPICAL GRILLED PORK CHOP**  \$35.00 PER GUEST  
Coconut, Fruit & Herb Chutney

### SEAFOOD

**HERB CRUSTED GRILLED SALMON FILET** \$37.00 PER PERSON  
Served with Roasted Corn Sauce

**TERIYAKI SALMON FILLET** \$40.00 PER PERSON  
Teriyaki Marinated Salmon with Sesame Seeds

**COLORADO TROUT FILLET**  \$40.00 PER PERSON  
Butterflied Trout Finished with Lemon-Tarragon Bearnaise

### BEEF

**SEARED SIRLOIN** \$39.00 PER GUEST  
With Merlot Demi-Glace and Boursin Cheese

**CAJUN RIB EYE STEAK** \$44.00 PER GUEST  
Herb Compound Butter

**CHIMICHURRI FLANK STEAK** \$47.00 PER GUEST  
Citrus Marinated with Cilantro Garlic Sauce

### VEGETARIAN

**CAJUN PASTA PRIMAVERA** \$28.00 PER GUEST  
Fettuccine with Garden Vegetables in Our Delicious Creamy Cajun Vodka Sauce

**POTATO AND WILD MUSHROOM GALETTE** \$28.00 PER GUEST  
White Truffle Oil and Seasonal Vegetables

**TOMATO BRUSCHETTA PORTABELLA CAP** \$30.00 PER GUEST  
Roasted Portabella Mushroom Filled with Bruschetta Topping, Topped with Mozzarella Cheese & Drizzled with Balsamic Reduction

**BOURSIN SPINACH STUFFED PORTOBELLO MUSHROOM** \$30.00 PER GUEST  
Hollandaise Sauce and Seasonal Vegetables

## DUAL ENTRÉES

**GRILLED PETITE FILET AND HERB CRUSTED SALMON** \$48.00 PER PERSON

**PETITE SIRLOIN STEAK AND GARLIC HERB SHRIMP** \$44.00 PER GUEST

**PAN SEARED CHICKEN BREAST AND GRILLED PESTO SHRIMP** \$42.00 PER GUEST

## DESSERTS CHOICE OF 1

**VANILLA BEAN CRÈME BRULÉ**  
With Chilled Berry Mash

**WARM WHITE CHOCOLATE BRIOCHE BREAD PUDDING**  
With Jack Daniels Chantilly

**NEW YORK STYLE CHEESECAKE**  
With Mixed Berry Drizzle

**KEY LIME PIE**  
With Whipped Cream and Caramel Drizzle

**TIRAMISU**  
Dark Chocolate Sauce

**FLOURLESS CHOCOLATE TORTE**   
Cocoa Dust and Fresh Berries

**SOUTHERN CARROT CAKE**

**FRUIT FOREST PIE**   
Tender Flaky Crust Filled with Strawberries, Apples, Raspberries, Rhubarb and Blackberries



# APPETIZERS

## DISPLAYED APPETIZERS Price Per Unit of 50

### CHICKEN

**CHICKEN SALAD CROSTINI** \$130.00

Served with a Kiwi Jalapeno Salsa

**CHICKEN TENDERS** \$120.00

Served with Ranch and BBQ Sauce

**SOUTHWEST CHICKEN QUESADILLA** \$115.00

**Served with an Avocado Creme**

**SMOKED CHICKEN WINGS** \$120.00

Choice of Buffalo, BBQ or Naked Wings. Served with Ranch, Bleu Cheese Dip, Celery and Carrot Sticks

**SOUTHWEST CHICKEN EGG ROLLS** \$200.00

Served with a Chipotle Ranch

### PORK

**BLEU CHEESE AND FENNE SAUSAGE STUFFED MUSHROOMS** \$100.00

**MINI CUBANO SANDWICHES** \$250.00

Ham, Smoked Pork, Swiss, Mustard, Pickles

**PULLED PORK SLIDERS** \$250.00

Sweet BBQ Sauce, Crispy Fried Onions

### SEAFOOD

**CHILI-GARLIC SHRIMP SATAY**   \$150.00

Served with a Basil-Mint Sauce

**SHRIMP COCKTAIL**  \$145.00

Cocktail & Remoulade Sauce, Lemons

**MARYLAND STYLE CRAB CAKE**   \$180.00

Served with a Lemon and Remoulade Sauce

**SMOKED SALMON LOX CROSTINI** \$180.00

Smoked Salmon with Cream Cheese, Red Onion, & Capers

**COCONUT BUTTERFLIED SHRIMP** \$200.00

Served with a Sweet Chile Sauce

### BEEF

**BRAISED SHORT RIB ARANCINI**  \$160.00

Boursin cheese, Herbs, Bacon Jam

**COWBOY BEEF CROSTINI** \$180.00

Coffee Encrusted Beef, Goat Cheese, Pickled Red onions


**BEEF & CILANTRO EMPANADA** \$180.00

Topped with a Chipotle Aioli

**MINI CHEESESTEAKS WITH PEPPERS AND ONIONS** \$200.00

**CHEDDAR BACON BURGER SLIDERS** \$230.00

### VEGETARIAN

**DEVILED EGGS**   \$50.00

**ISRAELI SALAD CUPS**  \$70.00

Vegan Phyllo Pastry, Israeli Tabbouleh Salad

**JALAPENO POPPERS** \$90.00

Served with Buttermilk Ranch

**TOMATO BASIL BRUSCHETTA**   **NUT FREE** \$95.00

**CREAMED SPINACH & ARTICHOKE WONTON CUPS** \$95.00

**CAPRESE SALAD SKEWER**   \$105.00

**CHARRED POBLANO AND CORN TOSTADA**   **NUT FREE** \$100.00

Topped with a Red Pepper Aioli

**BERRY & FRESH MINT SKEWERS**   \$140.00

Blackberries & Strawberries Drizzled with Balsamic Reduction

**ANTIPASTI SKEWER**  \$165.00

Pepperoni, Tomato, Basil, Olive Oil

**SOFT PRETZEL STICKS** \$130.00

Served with Beer Cheese Dip

## CREATE YOUR OWN DESSERT DISPLAY Price per dozen

**FRESH BAKED ASSORTED COOKIES** \$21.00

**CHOCOLATE DIP STRAWBERRIES**  **NUT FREE** \$24.00

**CINNAMON SUGAR DONUTS WITH ESPRESSO CARAMEL SAUCE** **NUT FREE** \$40.00

**CHOCOLATE ECLAIRS** **NUT FREE** \$40.00

**HAZELNUT CHOCOLATE TRUFFLES**  \$50.00

**ASSORTED CHEESECAKE** \$50.00

Vanilla, Raspberry Swirl, Chocolate

**BLONDIE TOFFEE BROWNIE** \$55.00

**CHERRY PIE** \$60.00

**CHOCOLATE TRUFFLE CUPCAKE** **NUT FREE** \$60.00

**MINI TIRAMISU** \$65.00

**MINI KEY LIME PIE** \$70.00

**MINI CHOCOLATE BUNDT CHOCOLATE CAKE** \$80.00

**CARAMEL APPLE PIE** \$100.00

**MINI VANILLA BEAN BRULÉ CHEESECAKES**  \$120.00

# ACTION STATIONS

Reception functions require a minimum guarantee of 50 guest.

Meal functions falling under the minimum guarantee are subject to an additional \$10 per guest per buffet meal.

Chef attendant require \$75.00 per every 50 guest.

## ELECTRIC SLIDERS

\$25.00 PER GUEST

CHOICE OF 2

**Angus/ Maytag Blue Cheese/ Horseradish Aioli** NUT FREE

**BBQ Short Rib/Coleslaw/BBQ Sauce** DF NUT FREE

**Manchego Portobello/ Roasted Pepper Aioli** VG DF NUT FREE

**Black Bean Patty/ Chipotle Aioli/ Arugula** VG DF NUT FREE

**Southern Fried Chicken/Coleslaw/Old Bay Aioli** NUT FREE

## TASTE OF COLORADO

\$30.00 PER GUEST

CHOICE OF 3

**Elk Sausage** NUT FREE

**Boar Sausage** NUT FREE

**Bison Jalapeno Cheddar Brat** NUT FREE

**Pale Ale Beer Brat** NUT FREE

**Mustard Seed Caviar/ Whole Grain Mustard**

**Smokey Onion Aioli** GF DF NUT FREE

## GOURMET PRESSED SANDWICHES

\$20.00 PER GUEST

**Tomato/Mozzarella/Pesto** VG DF NUT FREE

**Prosciutto and Brie Grilled Cheese** NUT FREE

**Smoked Chicken/Red Pepper/Smoked Gouda** NUT FREE

HIDDEN VALLEY KETTLE CHIPS + \$2.50 PER PERSON

TOMATO BASIL BISQUE...VG + \$3.00 PER PERSON

## PASTA STATION

\$15.00 PER GUEST

CHOICE OF 2

**Cheese Tortellini/ Spinach/ Mushroom/Cremeni/ Cream Sauce** NUT FREE

**Bucatini with Tomato Sauce with Parmesan/Applewood Bacon/ Fresh Basil** NUT FREE

**Classic Bolognese over Rigatoni Pasta/Parmesan/Chili Flakes/Fresh Herbs** NUT FREE

**Fettuccine Alfredo Pasta/Peas/Broccolini/Parmesan** NUT FREE

**Pasta Primavera/ Seasonal Vegetables/ Mushrooms/Linguini/ Fresh Herbs/ Crème Fraiche** NUT FREE

CHOICE OF 1

**Sliced Garlic Bread**

**Garlic Ciabatta Bread**

GLUTEN-FREE PASTA AVAILABLE UPON REQUEST + \$2.50 PER PERSON

## THE TAQUERIA 2 PER PERSON

\$14.00 PER GUEST

**Served with Corn and Flour Street Tortilla, Shredded Cabbage, Cucumber, Diced Onions, Pico de Gallo, Radishes, Lime, Cilantro, Queso Fresco, Salsa Arbol, Salsa Verde, Salsa Roja**

CHOICE OF 3

**Garlic Shrimp, Yucatan Chicken, Shredded Beef, Ancho Black Beans** VG NUT FREE

## ASIAN LETTUCE WRAPS 2 PER PERSON

\$14.00 PER GUEST

**Serving Fresh, Made to Order Lettuce Wraps, Served with Water Chestnuts, Baby Corn, Fresh Chopped Scallions, Toasted Almonds, Carrots and Sweet Peppers**

CHOICE OF 3

**Garlic-Ginger Beef, Seasoned Seared Chicken Grilled, Marinated Tofu, Sliced Portabella Mushrooms, or Garlic Shrimp**





# BAROPTIONS

Please Ask Our OVG Catering Manager About Hosted/Cash Bar Options Available For Your Event.

## CASH BAR/HOSTED BAR

PREMIUM LIQUOR BY THE GLASS	\$12.00
WELL LIQUOR BY THE GLASS	\$8.00
HOUSE WINE BY THE GLASS	\$8.00
DOMESTIC BOTTLED/CANNED BEER	\$8.00
PREMIUM CRAFT BOTTLED/CANNED BEER	\$8.00
ASSORTED SOFT DRINKS/BOTTLED WATER	\$3.00

## WINE SELECTION

14 HAND WINE **\$34.00 PER BOTTLE**  
**Chardonnay, Cabernet Sauvignon, Merlot, Sauvignon Blanc**

CHATEAU SOUVERAIN **\$42.00 PER BOTTLE**  
**Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio, Rose**

## DRAFT BEER SELECTION

DOMESTIC KEG **\$400.00**  
**Coors Banquet, Coors Light or Old Aggie**

CRAFT SPECIALTY KEG **\$500.00**  
**New Belgium Fat Tire, Old Aggie VooDoo Seasonal IPA**

## IN HOUSE LIQUOR BRANDS

**New Amsterdam Vodka, Flor de Caña Rum, Old Forrester Whiskey, Familia Camarena Tequila, New Amsterdam Gin, Seagram's 7**

**\*Please ask our OVG Sales Representative about Premium Liquor Brands**

**\*Bartender fee of \$120 will be charged per bartender for each bar. Approximately 75-100 guests.**



# FOOD & BEVERAGE SERVICE POLICIES

## **OUTSIDE FOOD AND BEVERAGES:**

OVG maintains the exclusive right to provide all food and beverage service. Any exceptions must be requested and obtained by prior written approval of the General Manager. Due to the length of time that the food will be held during your event, the OVG Dining team has concerns over the wholesomeness of this product when taken off-property for later consumption. It is therefore our strict policy that no leftovers may be taken off the premises at any time.

## **BEVERAGE SERVICE:**

OVG offers a complete selection of beverages to compliment your function. As the licensee, we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without prior written consent of the General Manager. In compliance with Colorado Liquor Enforcement Division, we reserve the right to ask patrons for proper identification for alcoholic beverage service and we reserve the right to refuse alcohol service to intoxicated or underage guests.

## **DIETARY CONSIDERATIONS:**

OVG is happy to address special dietary requests for individual guests with a 72-hour advance notice.

## **CHINA SERVICE:**

China service is standard for all dinner buffets and plated dinners. Any special requests, please ask your OVG sales representative.

## **LINENS:**

Please ask your OVG Catering Manager for information regarding additional linen needs for your event.

## **MENU SELECTIONS:**

Choose a menu from the preceding suggestions or have us custom design a menu for your particular needs. Menus for food events must be finalized (2) weeks prior to the event.

## **MANAGEMENT CHARGE & TAXES:**

Please note that all catered events are subject to a 22%

Management Charge and 8.05% City of Fort Collins Sales Tax. This Management Charge is the sole property of the food/ beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a gratuity. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

## **GUARANTEES:**

A final guarantee of attendance is required (7) working days prior to all food and beverage events. In the event of a split entrée, the client is responsible to notify OVG of the exact count of each item (7) working days prior to the event. Billing will be based on either your minimum guarantee (even if fewer guests actually attend) or the actual guest count, whichever is greater. All catered functions at CSU Canvas Stadium will require a minimum attendance of 20 guests. If our event does not meet this requirement, please consult with the Catering Manager.

## **BILLING:**

A 50% deposit may be due with the return of the signed agreement. All events require a pre-client information form with a credit card information on file and returned with the signed contract. All incidentals billed during the event are due at the conclusion of the event. If payment of the balance due is not received by the appropriate date, a delinquent charge of 1.5% per month will be added to the balance.

OVG Hospitality are gracious partners with CSU, but is not a CSU entity, and therefore not payable through any internal CSU payment methods. Check or credit card payments are accepted forms of deposit and balance payments.

## **CANCELLATION:**

In the event of a cancellation prior to two weeks before the event, 50% of the estimated charges may be due. Cancellation of food functions must be sent by e-mail or in writing to your OVG Sales representative. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected Banquet event order(s) or signed agreement, whichever is the larger of the two.

## **OAKVIEW GROUP CONTACT INFORMATION:**

Kristen Solano  
Catering/Premium Manager  
Colorado State University  
Food Services & Hospitality M:  
970.412.9554  
<http://www.csurams.com/>  
<https://www.oakviewgroup.com/departments/ovg-hospitality/>  
0125 Campus Delivery Fort Collins, CO 80523

Shawn Sumstine  
General Manager  
Colorado State University  
Food Services & Hospitality  
O: 970.893.2660 x204 | M: 816.214.1370