IRIS & MICHAEL SMITH ALUMNI CENTER

BEVERAGES

Brewed Coffee | $20 per gallon
   Includes half and half creamer with assorted sweeteners

Hot Water with Celestial Seasonings Tea Bags | $18 per gallon
   Includes half and half creamer, lemon wedges and assorted sweeteners - 16 8-oz. servings

Hot Chocolate with Marshmallows | $18 per gallon

Hot Apple Cider | $18 per gallon

Lemonade | $17 per gallon

Iced Tea | $13 per gallon

Orange Juice | $18 per gallon

Apple Juice | $18 per gallon

Cranberry Juice | $18 per gallon

Izze Sparkling Water | $3 each

Bottled Water | $1.5 each

Canned Soda | $2 each

1 gallon = 16 8oz servings
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INDIVIDUAL SNACKS

Whole Fruit | $1.5 each
Assorted Candy Bars | $3 each
Chex Mix | $2 each
Potato Chips | $2 each
Cracker Jacks | $2 each
Rice Krispie Treat | $1 each

MARKET SNACKS

Buttered Popcorn | $8/lb
Potato Chips | $8/lb
Mixed Nuts | $20/lb
Harmony Trail Mix with M&M's | $16/lb
Tortilla Chips | $8/lb
Salsa | $7/pint
Guacamole | $10/pint
# IRIS & MICHAEL SMITH ALUMNI CENTER

## FROM THE BAKERY

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bagels and assorted Cream Cheese</td>
<td>$20 per dozen</td>
</tr>
<tr>
<td>Lemon Bars</td>
<td>$16 per dozen</td>
</tr>
<tr>
<td>Assorted Gourmet Cookies</td>
<td>$14 per dozen</td>
</tr>
<tr>
<td>Gluten-Free Cookies</td>
<td>$24 per dozen</td>
</tr>
<tr>
<td>Assorted Donuts</td>
<td>$18 per dozen</td>
</tr>
<tr>
<td>Assorted Breakfast Bakery Items</td>
<td>$15 per dozen</td>
</tr>
<tr>
<td>Gourmet Cookies with Edible Images</td>
<td>$30 per dozen</td>
</tr>
<tr>
<td>Gourmet Brownies</td>
<td>$19 per dozen</td>
</tr>
<tr>
<td>Sugar Cookies Frosted with Sprinkles</td>
<td>$17 per dozen</td>
</tr>
</tbody>
</table>

*Must give one week’s notice*
MORNING FARE

Yogurt Parfait Bar | $9
Low-fat vanilla yogurt and plain Greek yogurt with assorted fruits, nuts and house-made granola. Accompanied by orange juice, coffee, iced water, and assorted Celestial Seasonings teas (minimum of 10).

CSU Continental | $8
Assorted bakery items, and seasonal fruit salad. Accompanied by orange juice, coffee, iced water, and assorted Celestial Seasonings teas (minimum of 10).

Presidential Continental | $11
Assorted bakery items, and sliced seasonal fruit display. Yogurt parfait bar with house-made granola, low-fat vanilla yogurt and seasonal berries. Accompanied by orange juice, coffee, iced water, and assorted Celestial Seasonings teas.

Morning Fare packages do not include decaf coffee; it is available upon request. Additional $3 per person for groups fewer than 10.
Green and Gold | $13
Choice of country sausage or applewood-smoked bacon, with scrambled eggs; chef’s home-style potatoes; assorted pastries, and a fresh fruit display.

Front Range Tacos | $14
Scrambled eggs tossed with tomatoes, green chilies, and sautéed onions; Santa Fe-style black beans; chorizo; shredded Monterey and cheddar cheeses; chef’s home style potatoes; onions, green chili, sour cream, and salsa; corn and flour tortillas

Served with freshly brewed coffee, decaf coffee, hot tea, water, and orange juice. Additional $2 per person for groups fewer than 15.
**BOXED BREADLINE**

**Chipotle Chicken Wrap | $11**

Flour tortilla filled with grilled chicken breast, pepper jack cheese, shredded lettuce, and roasted red peppers with cilantro mayonnaise (gluten free tortilla available upon request).

**The Grinder | $11**

Genoa salami; pepperoni; Capicola and provolone cheese; topped with shredded lettuce, tomato and balsamic vinaigrette; served on fresh ciabatta bread.

**Lory Croissant | $12**

Smoked turkey, Black Forest ham, bacon, Swiss cheese, Avocado on a butter croissant.

**The Collegiate | $10**

Roast beef, smoked turkey breast, Dutch gouda cheese, tomato, leaf lettuce, and aioli spread on freshly baked bread.

**Hummus and Vegetable Wrap | $10**

Portobella mushrooms with roasted red bell peppers, caramelized onions, spinach, prepared with garlic hummus and wrapped in a flour tortilla (gluten-free tortilla upon request).

All include chips, cookie, and beverage. Choose up to 2 options. Additional $5 for each additional item. Gluten free sandwich breads available upon request.
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BOXED GREENS

Colorado Salad | $14
Mixed greens, grilled chicken, gorgonzola cheese, candied pecans, dried cranberries, and apple wedges with balsamic vinaigrette, substitute Bison steak or tofu at no additional charge.

Southwest Salad | $14
Blackened chicken; Monterey jack and cheddar cheeses; black bean and corn salsa; tortilla strips; rested on a bed of crisp romaine lettuce tossed with lime avocado and served with a lime cilantro vinaigrette, substitute Bison steak or tofu at no additional charge.

All include a beverage and breadsticks. Choose up to 2 options. Additional $5 for each additional item.
LIGHT AND EASY BUFFETS

Deli Buffet | $14
Sliced roast beef, ham, and turkey, served with buns and breads, assorted sliced cheeses, sliced tomatoes, onions, lettuce, dill pickle slices, fresh fruit salad, mixed greens salad with assorted dressings, condiments, basket of kettle potato chips, and freshly-baked gourmet cookies and brownies.

Taco bar | $11
Select either seasoned beef or chicken served with hard shells, black beans, shredded lettuce, chopped tomatoes, cheese, sour cream, salsa, churros. Additional beef and chicken: add $2 surcharge per person.

Burger bar | $13
Ground beef patties (vegetarian and vegan, upon request), Baked beans, Home fries, Assorted toppings: Lettuce, Tomato, Onion, Pickle, Sliced cheese, Kaiser rolls (gluten-free rolls upon request), Brownies, Spicy mustard, Ketchup, Mayonnaise Applewood-smoked bacon, sauteed mushrooms

All buffets include an iced tea, lemonade, and ice water station. For groups fewer than 15, add $2 per person.
South of the Border | $22
Cucumber hominy salad
Citrus chicken with a mango relish
Skirt steak carne tacos served with flour and corn tortillas and assorted toppings
Black beans and rice
Green chili cheese tamales
Xangos

FOCO Buffet | $25
Field green salad with Haystack Farms chevre, candied pecans, and fresh berries and assorted dressings
Bison flank steak with a roasted tomatillo salsa
Pasta Primavera
Black quinoa and wild rice pilaf
Seasonal vegetable sauté
Assorted mousse bites

All buffets include an iced tea, lemonade, and ice water station. For groups fewer than 15, add $2 per person.
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PLATED ENTREES

Beef Tenderloin | $23
Grilled filet mignon served with Pinot Noir demi-glace.

Prime Rib Roast | $22
Slow roasted prime rib; sliced and served with rich red wine au jus and horseradish sauce.

Balsamic Grilled Chicken | $15
Balsamic-marinated and grilled with herbes de Provence & finished with a balsamic demi-glace.

Lemon-Dill Salmon | $22
Creole-seasoned salmon fillet seared and served with a lemon dill butter sauce.

Acorn Squash Jardinière (vegan) | $16
Agave-roasted squash filled with a variety of vegetables, healthy grains, dried fruits, and pistachios

All entrées include a chef’s choice salad, starch, seasonal vegetable, rolls, butter, lemonade, iced tea, and water. Please select up to 2 options. A $5 surcharge will be added for each additional entrée selection.
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DISPLAY TRAYS

Market cheese tray | $5 per person
- Imported and domestic variety of cheeses with assorted crackers and Nita Crisps

Market fruit | $4 per person
- Selection of seasonal sliced fruit with yogurt dip

Vegetable crudité | $3 per person
- Fresh garden vegetables with garlic hummus

Antipasto | $7 per person
- Hard salami, pepperoni, prosciutto, capicola roasted red peppers, pepperoncini, olives, fresh mozzarella, marinated asparagus, and cherry peppers
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PARTY PACKAGES

Fiesta | $180
Southwest chicken egg rolls, Baja-style shrimp, queso and green chili churros, and spiced-battered green beans served with chips and a salsa, sour cream and guacamole.

Backyard Barbeque | $180
Hamburger, cheeseburger and veggie burger sliders, pork rib tips, and baked potato skins served with ketchup, mustard, bacon pieces, carrots, celery sticks, sour cream, ranch and bleu cheese dips.

Chef’s basket | $100
Let our chefs create something special for you by utilizing local and seasonal ingredients to include two hot and two cold appetizers of our chef’s choice.

Each package serves 30 people; one or more baskets may be ordered.
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HORS D'OEUVRRES

Fruit Kabobs | $35 per 25 pieces
Heirloom Bruschetta Caprese | $35 per 25 pieces
Beef Tenderloin Bruschetta | $45 per 25 pieces
Fat Tire Shrimp Cocktail | $50 per 25 pieces
Assorted Lavash Rolls | $65 per 25 pieces
Aztec Layered Black Bean Dip with Tortilla Chips | $65 per 25 servings
Mini Crab Cakes with Cajun Remoulade | $50 per 25 pieces
Spinach and Chevre Artichoke Dip with Crostini | $75 per 25 servings
Fajita sliders | $45 per 25 pieces with strips of beef with sautéed bell peppers and onions served on flour tortillas with a side of guacamole
Angus sliders | $50 per 25 pieces topped with melted cheddar and caramelized onions, served on pretzel buns
Nathan’s Hot Dog sliders | $45 per 25 pieces with diced onion, relish and condiments

25-piece minimum per item
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CARVING STATIONS

Steamship Round of Beef | $500
Serves approximately 150 guests

Roasted Tenderloin of Beef | $175
Serves approximately 25 guests

Boneless Roasted Breast of Turkey | $225
Serves approximately 35 guests

Slow-Roasted Pig | $225
Serves approximately 50 guests

Roasted Baron of Beef | $250
Serves approximately 50 guests

All items served with the appropriate accompaniments.
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TAILGATE

Quarter Pound Steak Burger | $4
Nathan's Famous Hot Dog | $4
Beer Bratwurst | $4
Bean and Cheese Burrito | $3.5
Sausage, Egg & Cheese Burrito | $3.5
Potato Chips | $2