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
IRIS & MICHAEL SMITH ALUMNI CENTER

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
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FROM THE BAKERY

Bagels and assorted Cream Cheese | $20 per dozen
Lemon Bars | $16 per dozen
Assorted Gourmet Cookies | $14 per dozen
Gluten-Free Cookies | $24 per dozen
Assorted Donuts | $18 per dozen
Assorted Breakfast Bakery Items | $15 per dozen

Gourmet Cookies with Edible Images | $30 per dozen
Must give one week’s notice

Gourmet Brownies | $19 per dozen
Sugar Cookies Frosted with Sprinkles | $17 per dozen
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.
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BREAKFAST BUFFETS

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
Portaballa 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.
LIGH T 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.
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THEMED BUFFETS

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.
IRIS & MICHAEL SMITH
ALUMNI CENTER

HORS D'OEUVRRES

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

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