

# 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

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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

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## 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.

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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.

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## 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

Portabella 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.

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## 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.

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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, pepperoncinis, 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'OEUVRES

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

