



COLORADO STATE UNIVERSITY



2023 CATERING MENU



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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...GF, DF, VG
Hydration Station
Freshly Brewed Regular Coffee
Orange Juice

ADD YOUR FAVORITE BREAKFAST ITEMS TO YOUR
SIGNATURE BREAKFAST EXPERIENCE*

*BAKED GOODS \$5.00 CHOICE OF 2 | \$7.00 CHOICE OF 1

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

*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

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

\$10.00 PER GUEST

ALL AMERICAN

VEGETARIAN & GLUTEN FREE OPTIONS AVAILABLE

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

\$22.00 PER GUEST

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 V GF \$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

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

BEVERAGE SERVICE

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

ASSORTED COCA COLA CANNED SODAS	\$3.00 EACH
DASANI CANNED WATER	\$3.00 EACH
ASSORTED BOTTLED JUICES	\$3.00 EACH
COFFEE SERVICE	\$25.00 PER GALLON
HOT TEA WITH ASSORTED BAGS OF TEA ICE	\$22.00 PER GALLON
WATER SERVICE	\$7.00 PER GALLON
HOT CHOCOLATE ASSORTED	\$28.00 PER GALLON
JUICE SERVICE Choice of Orange, Cranberry or Apple	\$22.00 PER GALLON
WATER & INFUSED WATER SERVICE All Natural Infused Fruit Water, choice of one: Strawberry Jalapeno, Cucumber Lemon Mint, Minted Watermelon * Choice of 1	\$20.00 PER GALLON
ICED TEA OR LEMONADE SERVICE	\$22.00 PER GALLON
ALL DAY BEVERAGE PACKAGE 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).	\$16.00 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 (GF) (DF)

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 7.55% 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 (VG) (GF)

Served with Croutons, Sunflower Seeds and Vinaigrette and Ranch Dressings

Yukon Gold Garlic Basil Mashed Potatoes (GF)

Seasonal Vegetables (VG) (GF)

Country Style Cornbread (V)

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 (GF)

Petite Tender Beef Loin finished with Basil Compound Butter

Chicken Bruschetta (GF)

Topped Fresh Mozzarella, Pico, Pesto Cream Sauce

Citrus Glazed Wild Salmon (GF)

Wild Rice Stuffed Portabella Mushroom with an Herb Vinaigrette (GF) (V)

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 (VG) (GF)

Pineapple-Bacon Slaw (GF)

Melon Trio Salad (VG) (GF)

Smoked Sausage Potato Salad (GF)

Mixed Greens Salad (VG) (GF)

Dill & Fresh Vegetable Pasta Salad (VG)

ENTREES CHOICE OF 2

Hickory Beef Brisket (GF)

Apricot Glazed Pork Loin (GF) (DF)

Mesquite Chicken Legs (GF) (DF)

Cajun Citrus Catfish with Remoulade Sauce (GF)

Smoked Corn Stuffed Zucchini (VG)

Black Bean Relish Stuffed Smoked Red Peppers (VG) (GF)

SIDES CHOICE OF 2

Brown Sugar Baked Beans (VG)

Borracho Beans (GF)

Homestyle Mac and Cheese (V)

Watermelon Wedges

Kettle Potato Chips

Cornbread (GF)

Sweet Rolls & Butter (V)

Mashed Sweet Potatoes (V)

Garden Vegetable Succotash (GF)

Buttered Corn on the cob (VG)

DESSERTS CHOICE OF 1

Cookies & Brownies

Pecan Pie

Flourless Chocolate Cake (GF)

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 ENTREES

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/Broccoli/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 7.55% 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:

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