WELCOME

University Catering is a specialized group of chefs, staff, and student staff who strive to create a pleasant atmosphere for a memorable event. We customize events to accomplish the individual needs of our guests with a full line of exemplary services. Whether it is an executive luncheon, an end of year recital reception, or a celebratory dinner, University Catering is committed to creating an experience that communicates excellence. Above all, we exist to provide an environment that is God-honoring with a servant’s heart.
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SERVICE GUIDELINES
All orders include the following unless upgraded to the Premium Buffet Table Set up or the Full Service Plated and Served Buffet.

Basic Buffet Service
Service provides linens for buffet tables only, stock house silk floral centerpiece, disposable cutlery packs, composite plates, clear tumblers, paper Starbucks® cups, sleeves, and lids.
  • For events 30 guests or less, orders will be set and picked up by University Catering Staff. Attendant will not be provided.
  • For events of 31 guests or more, orders will be set, refilled as needed, and picked up by University Catering Staff.

Premium Buffet Table Set Up  Additional $5.50/person
This upgraded service includes preset salad and dessert, china, linens for buffet tables, salt and pepper shakers, sugar caddies and choice of set silver cutlery with folded napkin or rolled silver cutlery in linen napkin. Also includes choice of house stock floral centerpieces, tall vases with floating candles or votive candles.

Full Service Plated and Served Buffet  Additional $10.00/person
Full Service includes Premium Buffet Table Set Up service along with servers (1 server per 2-3 tables), bussing service, either table side coffee service or coffee station, and preset iced tea and iced water.

Time Allotments
Two Hours: Breakfast, Luncheon, and Reception
Three Hours: Brunch and Dinner
University Catering is not available on Sunday unless given special authorization by the Catering Manager.
Service Fees
Additional labor charges of $20.00 per hour, per employee will be added to your account if the event exceeds the stated time frame and continues after the scheduled ending time. If there is a speaker, entertainment, etc. that extends the function past the allotted time, additional labor will be charged. In the event guests will be arriving later than scheduled, please notify University Catering. If the start time is delayed for more than 30 minutes, additional labor charges will be assessed.

GENERAL GUIDELINES

Minimum Order
A minimum order of 15 guests on all menu items or $125.00. Orders less than the minimum may be arranged for pick up through Catering Express. (Catering Express - Basic: Pick up only. No serving utensils, plates, or cutlery. Catering Express - Enhanced: Includes serving utensils, composite, plates, and cutlery packs. Visit www.orderstart.com/cateringexpressazusa to order). Prices subject to change without notice.

Menu Selections and Guest Guarantees
Please notify University Catering as soon as possible to schedule your event. Menu and exact guest counts can be worked out closer to the event. Final menu selections and guest counts are due in writing four working days prior to event. This ensures appropriate food and staffing to support the event. If a final guarantee is not submitted, the original confirmation guest count will be used for billing purposes. If additional guests attend without notification, they will be charged an additional 30% of the menu price.

Late Orders or Changes
Catering will try to accommodate late orders, but it will be contingent upon availability of student staffing and production. Please be advised that orders submitted less than four working days prior to an event will be charged an additional 10%. Orders submitted two working days prior to the event will be charged an additional 20%. Orders submitted less than 36 hours before an event will be charged an additional 30%.

Cancellations
Cancellations may be made up to four days prior to an event. Cancellations made three working days prior to the event will be charged 50% of the total food bill. Cancellations made two working days or less prior to the event will assume 100% of the total food bill.
Health and Safety Regulations
Based on public health and safety concerns, food is not allowed to be taken from catered events. Food Code also limits the length of time food can be left on the serving line.

Equipment
Please do not remove catering equipment and service pieces from the event. This equipment is needed to provide service to other customers. If equipment is removed, a replacement fee of $20.00 will be applied to the contract. Dining Services kitchens and equipment are only for use by Dining Services personnel supporting official Dining Services functions. Outside caterers and APU staff are not permitted use of Dining Services kitchens or to borrow equipment to support functions not catered by University Catering/Dining Services.

Billing Procedures
Non-university payments may incur the current California State Tax. An interdepartmental account number is required in advance for your event. Internal accounts will be automatically charged. If billing for the event will not be charged to or paid by an internal APU account number, a 50% deposit of the estimated value of the event must be paid seven business days prior to the event. The balance of the event charges must be paid three business days prior to the event.

Responsibility for Cleaning Function Space
It is the responsibility of Groups/Staff contracting space that hire outside caterers or for Potluck functions to remove all trash and food debris to the nearest dumpster. Do not leave dirty serving containers or scraps in trash cans in function space as this leads to unsanitary conditions.

BOOKING EVENTS

University Groups
For university groups booking an on-campus event, we ask that you access our online booking system, 25Live. 25Live can be accessed at events.apu.edu. Contact Event Services at eventservices@apu.edu or (626) 815-6016 if you have any questions.

External Groups
For external groups looking to hold an event at APU, we ask that you email us at eventservices@apu.edu. Please include as much information as you can to help us find the room that fits your needs. Prices vary based on the size of the room. Event Services will provide this information to you. Request forms should be submitted two weeks prior to the date needed to ensure best availability. Requests are not confirmed until a confirmation sheet is sent to you via email.

Once you receive booking confirmation by email, please contact University Catering to set up an appointment to discuss the details and menu selections.

Phone: (626) 815-6000, ext. 3264   Email: universitycatering@apu.edu
ENHANCEMENTS

Linen for Rounds or Auxiliary Tables
$3.25/linen $0.50/napkins

Black Plastic Plates, Clear Cutlery
in Baskets, Paper Napkins
$0.60/person

Rolled Reflections
$1.20/person

Rolled Silver Cutlery
$1.50/person

China and Glass
$3.00/person

Silverware Set Out
$1.20/person

Preset Iced Tea and Iced Water
$1.80/person

Preset Salad
$1.20/person

Preset Dessert
$1.20/person

Pitchers of Iced Tea and/or Water
on tables with tumblers
$4.80/table

Attendant Buffet Line
$20.00/hour per attendant

Attendant Bussers
$20.00/hour per attendant

Tableside Coffee Service
$1.20/person
If replenishing is needed, 1 attendant per 25 guests
Second trip to be charged
$20.00/hour per server

Carving Station with Chef
$50.00/Chef per hour

Chargers
$1.00/person

Tall Vases with Floating Candles
$2.00/table

Votive Candles
$2.00/table

Fresh Floral Contracted from Outside Vendor
Vendor fee +20% service charge
BREAKFAST
BREKKFAST

All orders include Basic Buffet Service and require a minimum order of 15 people or $125.00 (see page 3 for service information and upgrade options). Note: Internal APU affiliates receive 20% off listed price.

COFFEE STATION
$2.95/person
Delivery and Setup
Freshly Brewed Starbucks® Coffee
Decaf Starbucks® Via (Brewed Decaf upon request)
Assorted Hot Tea
Plain Creamer, Pure Cane Sugar, Raw Sugar, Equal, Stevia, Stir Sticks, Cups, Sleeves, Lids, and Cocktail Napkins
Add Hot Chocolate Packets or Hot Cider Packets +$0.50/each
Add Iced Tea +$1.00/person

PARFAIT YOUR WAY
$5.50/person
Greek Yogurt (gf, vg)
Seasonal Berries (gf, df, v)
Dried Fruit (gf, df, v)
Granola (df, vg)

COUGAR CONTINENTAL
$6.75/person
Assorted Pastries (vg)
Seasonal Fresh Fruit Platter (gf, df, v)
Coffee Service

PROTEIN PACKER
$9.25/person
Hard Boiled Eggs (gf, df, vg, v)
Selection of Gourmet Salts
Assorted Domestic Cheeses (gf, vg)
Individual Greek Yogurt (gf, vg)
Coffee Service

HEALTHY MORNING FARE
$9.75/person
Oatmeal Bar with Toppings (df, v)
Individual Greek Yogurt (gf, vg)
Seasonal Fresh Fruit Platter (gf, df, v)
Coffee Service

BREAKFAST EXPRESS SANDWICHES
$5.75/person
Select from the following assortment:
• Farm Fresh Scrambled Eggs, Smoked Applewood Bacon, and Cheddar Cheese served on a Buttery Croissant
• Egg Whites, Sautéed Spinach, Roma Tomato, and Monterey Jack Cheese served on Ciabatta Bread (vg)
• Farm Fresh Scrambled Eggs, Swiss Cheese, Canadian Bacon served in an Wheat English Muffin
• Farm Fresh Scramble Eggs, Sliced Mushroom, Caramelized Onion, Provolone Cheese on a Fresh Baked Onion Bagel

BREAKFAST BURRITO
$7.25/person
Pre-made breakfast burrito with scrambled eggs, bacon or sausage, cheese, and potatoes wrapped in a flour tortilla served with salsa and Tapatio

SPINACH AND CHEDDAR FRITTATA
$13.95/person
Bacon or Sausage (gf, df)
Potatoes (gf, df, v)
Seasonal Fresh Fruit Platter (gf, df, v)
Coffee Service
CREATE YOUR OWN SCRAMBLE
Includes a Seasonal Fresh Fruit Platter and Coffee Service

Choose 3 $13.95/person
Choose 4 $15.95/person
Choose 5 $17.95/person

Bacon  Sausage  Ham  Chorizo  Soy Chorizo  Egg Whites  Cheddar Cheese  Jack Cheese  Feta Cheese  Spinach  Tomatoes  Onion  Bell Pepper  Asparagus

ROUTE 66 BUFFET
$13.95/person
- Fluffy Scrambled Eggs
- Roasted Country Mixed Potatoes
- Bacon or Sausage
- Seasonal Fresh Fruit Platter
- Assorted Pastries
- Coffee Service

A LA CARTE CASSEROLE FAVORITES

Half Pan (serves 12) $28.80
Full Pan (serves 24) $57.60

Sourdough French Toast Sourdough Bread, Whole Farm Fresh Eggs, Milk, Cinnamon, Sugar. Baked then drizzled with Vermont Maple Syrup (add Bacon or Sausage at no additional cost).

Crustless Breakfast Quiche
Select 1
- Lorraine Bacon, Swiss Cheese and Onion (gf)
- Spinach & Ham (gf)
- Asparagus & Mushroom with Feta (gf, vg)
- Western Ham, Bell Pepper, and Cheddar Cheese
- Tomato, Fresh Basil, and Mozzarella Cheese

BREAKFAST ENHANCEMENTS

Bagel with Cream Cheese (plain or flavored) or Peanut Butter (vg)
$1.75/person

Assorted Scones (vg)
$2.125/dozen

Assorted Breakfast Pastries
- Large $2.25 each, $25.00/dozen
- Mini $1.75 each, $15.00/dozen

Whole Fruit
$1.50 each

Hard Boiled Egg with Selection of Gourmet Salts (gf, df, vg) $1.55 each

Individual Greek Yogurt (gf, vg)
$2.95 each

Individual Milk (gf, vg)
$1.25 each

Individual Cereal (vg)
$1.25 each

Orange Juice, 1L Carafe
$5.25

All Berries or Pineapple and Berries (gf, v) $4.50/person

Seasonal Fresh Fruit Platter (gf, v) $3.50/person

Belgian Waffles with Strawberries and Whipped Cream (vg)
$2.95/person

French Toast Strips with Maple Syrup (vg)
$2.95/person

Oatmeal (vg)
$2.25/person

Gluten Friendly (gf)  Dairy Free (df)  Vegetarian (vg)  Vegan (v)
All orders include Basic Buffet Service and require a minimum order of 15 people or $125.00 (see page 3 for service information and upgrade options). Note: Internal APU affiliates receive 20% off listed price.

**APPETIZERS**

**COLD SELECTIONS**

- Cucumber, Mint, and Lime Refresher *(gf, df, v)* $2.65/person
- Tilapia Ceviche Refresher *(gf, df)* $2.95/person
- Olive Tapenade on Crostini *(df, vg)* $2.75/person
- Marinated Veggie Bar Roasted Red Peppers, Marinated Artichoke Hearts, Olive Tapenade, and Tomato Bruschetta *(gf, df, v)* $2.65/person
- Olive Bar Selection of 3 Marinated Olives *(gf, df, v)* $2.65/person
- Ricotta Cheese, Micro Arugula, Prosciutto and Pear Bruschetta *(gf)* $2.95/person
- Regional Cheese Platter with Baguette *(gf, vg)* $4.50/person
- Imported Cheese Platter *(gf, vg)* $7.95/person
- Seasonal Fresh Fruit Platter *(gf, df, v)* $3.50/person
- Premium Fresh Fruit Platter *(gf, df, v)* $4.50/person
- Garden Vegetable Platter with Ranch or Hummus *(gf, vg)* $3.95/person
- Bocconcini Mozzarella and Tomato Caprese Skewer *(gf, vg)* $2.95/person
- Fruit Skewers with Yogurt Dip *(gf, vg)* $2.65/person
- Hummus Trio Chef’s Selection of House Made Hummus with Pita Chips and Focaccia Bread *(vg)* $3.75/person
- Vegetable Spring Roll *(vg)* $2.95/person
- Chips and Salsa *(df, v)* $1.50/person
- Pita Chips and Hummus *(df, v)* $1.50/person

**HOT SELECTIONS**

- Prosciutto Wrapped Asparagus *(gf, df)* $2.95/person
- Petite Crab Cake with Dijon Dipping Sauce $4.95/person
- Spinach & Artichoke Dip with Pita Chips *(vg)* $2.65/person
- Thai Chicken Sate *(df)* $3.25/person
- BBQ Meatballs *(df)* $2.75/person
- Buffalo Wings with Celery and Blue Cheese $2.50/person
- Parmesan Garlic Chicken Wings $2.50/person
- Pot Stickers Tossed with Asian Pesto $1.75/person

Gluten Friendly *(gf)*    Dairy Free *(df)*    Vegetarian *(vg)*    Vegan *(v)*
SANDWICHES AND SALADS

Azusa Pacific University Catering
(626) 815-6000 ext. 3264
universitycatering@apu.edu
BOXED LUNCHES

All orders include Basic Buffet Service and require a minimum order of 15 people or $125.00 (see page 3 for service information and upgrade options). Note: Internal APU affiliates receive 20% off listed price.

TRADITIONAL BOXED LUNCH $8.50 per person

Includes a Mix and Match of Traditional Sandwich Selections, Two Traditional Sides, and One Beverage Selection

Sandwiches include Lettuce and Cheese on a White or Wheat Roll (Gluten Free Bread available upon request)

<table>
<thead>
<tr>
<th>Traditional Sandwich Selections</th>
<th>Traditional Side Selections</th>
<th>Beverage Selections</th>
</tr>
</thead>
<tbody>
<tr>
<td>Select Your Favorites</td>
<td>Select 2</td>
<td>Select 1</td>
</tr>
<tr>
<td>Turkey</td>
<td>Fruit Cocktail Cup or Whole Fruit</td>
<td>12 oz. Canned Soda</td>
</tr>
<tr>
<td>Ham</td>
<td>Bag of Chips</td>
<td>16.9 oz. Bottled Water</td>
</tr>
<tr>
<td>Roast Beef</td>
<td>Grandma's Cookie</td>
<td></td>
</tr>
<tr>
<td>Vegetarian</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

PREMIUM BOXED LUNCH $11.50 per person

For 1-20 people, select
1 Premium Sandwich OR Salad
1 Vegetarian Option
1 Premium Side
2 Traditional Sides
1 Beverage

For 21-74 people, select
2 Premium Sandwiches OR Salads
1 Vegetarian Option
1 Premium Side
2 Traditional Sides
1 Beverage

For 75+ people, select
3 Premium Sandwiches OR Salads
1 Vegetarian Option
1 Premium Side
2 Traditional Sides
1 Beverage

EXECUTIVE BOXED LUNCH $13.50 per person

For 1-20 people, select
1 Premium Sandwich OR Salad
1 Vegetarian Option
2 Premium Sides
1 Traditional Side
1 Beverage

For 21-74 people, select
2 Premium Sandwiches OR Salads
1 Vegetarian Option
2 Premium Sides
1 Traditional Side
1 Beverage

For 75+ people, select
3 Premium Sandwiches OR Salads
1 Vegetarian Option
2 Premium Sides
1 Traditional Side
1 Beverage

Premium and Executive Salad Selections

Antipasto (gf) Genoa and Sopressata Salami, Provolone, Mozzarella, Tomatoes, and Artichokes Hearts tossed with Chopped Romaine

Mediterranean (gf) Grilled Marinated Chicken Breast, Feta Cheese, Cucumbers, Olives, Capers, and Tomatoes, served atop a bed of Mixed Greens with a Lemon Vinaigrette

Grilled Chicken Caesar Romaine Lettuce with Grilled Chicken, Croutons, Parmesan Cheese, and Caesar dressing

Mediterranean Tuna Salad (gf, df) Albacore Tuna, Chickpeas, Red Bell Pepper, Caper, Parsley, Red Onion, lightly tossed with Olive Oil and Lemon Juice served atop a bed of Mix Salad Greens
Premium and Executive Sandwich Selections
Gluten Free Bread available upon request

Ruby's Chicken Salad Croissant House Chicken Salad recipe by “Ruby” with Green Leaf Lettuce, served on a Buttery Croissant

Egg Salad (df, vg) Classic favorite made with Farm Fresh Boiled Eggs, Mayonnaise, White Pepper and Garlic on a Wheat Hoagie

Tuna Salad (df) Classic Tuna Sandwich finished with Mayonnaise, Black Pepper, and Pickle Relish on a Wheat Hoagie

Roast Beef with Provolone and Spicy Horseradish Top Sirloin Roast Beef slow roasted to perfection, served with Provolone Cheese and Spicy Horseradish served on Sourdough Roll

Chicken Caesar Wrap Grilled Chicken Breast, Romaine Lettuce, Croutons, Shaved Parmesan Cheese, and Caesar Dressing, wrapped in a Flour Tortilla

Mother Nature Wrap (vg) Grilled Marinated Vegetables, Avocado, Tomato, Toasted Quinoa, Mesclun Salad, and Herbed Goat Cheese wrapped in a Wheat Tortilla

Italian Bistro Genoa Salami, Capicola, Provolone Cheese, Arugula, Tomato, and Vinaigrette on Ciabatta Bread

Caprese (vg) Fresh Mozzarella Cheese, Basil, Tomato, Balsamic Glaze served on Ciabatta Bread

Smoked Gouda & Provolone Cheese (vg) with Green Leaf Lettuce on Ciabatta with Sriracha Mayonnaise, Gouda Cheese, Smoked Provolone, and Tomato Slices

Smoked Turkey and Gouda Slow Roasted Turkey, Gouda Cheese, Cranberry Sauce Spread, Green Leaf Lettuce, and Sage Aioli, served on a Wheat Hoagie

Premium Side Selections
Select 1 for Premium Boxed Lunch
Select 2 for Executive Boxed Lunch
Fresh Cut Fruit (gf, df, v)
Broccoli Salad (df, vg)
Potato Salad (df, gf, vg)
Pasta Salad (df, vg)
Tossed Green Salad (df, v)
Coleslaw (gf, vg)
CousCous (df, vg)
Vegetables with Ranch Dressing (vg)
Fresh Baked Cookie (vg)
Celery Sticks with Peanut Butter (v)

Traditional Side Selections
Select 2 for Premium Boxed Lunch
Select 1 for Executive Boxed Lunch
Fruit Cocktail Cup or Whole Fruit
Bag of Chips
Grandma’s Cookie

Beverage Selection
Select 1
12 oz. Canned Soda
16.9 oz. Bottled Water

BOXED LUNCH ENHANCEMENTS
Only available for Premium and Executive Boxed Lunches

Iced Tea $1.95/person
Coffee Service $2.85/person
Linen and Clean-up $3.25/linen, $0.50/napkin

Gluten Friendly (gf) Dairy Free (df) Vegetarian (vg) Vegan (v)
**SALADS**

All orders include Basic Buffet Service and require a minimum order of 15 people or $125.00 (see page 3 for service information and upgrade options). Note: Internal APU affiliates receive 20% off listed price.

All Salads options include Iced Tea, Iced Water and One of the following Dessert Selections:

### Salad Dessert Selections

**Select 1**

- Assorted Cookies
- Madeleine Cookies
- Rice Krispie Treats (gf)

**Salads**

**SALAD TRIO $14.50/person**

Includes Herbed Focaccia Bread

**Salad Trio Selections**

**Select 3**

- **Roasted Cauliflower and Apple (df, v)** Roasted Cauliflower, Shredded Napa Cabbage, Sliced Granny Smith Apples, and Dried Cranberries, tossed with Lemon Vinaigrette
- **Zucchini, Quinoa and Green Beans (df, v)** tossed with Lemon Vinaigrette
- **Tabbouleh Bulgur (df, v)** (cracked wheat) Roma Tomato, Fresh Mint, Parsley, Green Onion and Garlic tossed with Lemon Vinaigrette
- **Spinach Salad (gf, df, vg)** with Roasted Beets, shaved Hard Boiled Egg, and Toasted Pepitas with Lemon Vinaigrette
- **Strawberry Walnut Salad (gf, vg)** Spring Mix and Romaine with Blue Cheese Crumbles, Walnuts and Sliced Strawberries with House Made Balsamic Vinaigrette

**SALAD TRIO ENHANCEMENTS**

- **Grilled Herbed Chicken Breast (df, gf)** $1.95/person
- **Grilled Shrimp (gf, df)** $4.25/person
- **Grilled Flank Steak (gf, df)** $3.60/person
- **Southwest Chicken Breast (gf, df)** $1.65/person
- **Albacore Tuna Salad (gf, df)** $3.10/person
- **Egg Salad (gf, df, vg)** $2.25/person
- **Ruby’s Chicken Salad (gf, df)** $2.25/person

Gluten Friendly (gf)   Dairy Free (df)   Vegetarian (vg)   Vegan (v)
SALAD BUFFET $14.50/person
All Salads include shredded Carrots and Croutons

Greens
Select 1
- Spring Mix
- Romaine/Iceberg Mix
- Spinach
- Arugula

Protein
Select 2
- Grilled Southwest Chicken Breast
- Tuna Salad
- Chicken Salad
- Tri Tip

Fresh Extras
Select 4
- Tomatoes
- Cucumbers
- Red Onions
- Fresh Beets
- Fresh Mushrooms
- Diced Celery
- Water Chestnuts
- Corn Kernels
- Quinoa
- Lentils
- Garbanzo Beans
- Kidney Beans
- Artichoke Hearts
- Avocado +25¢
- Sliced Egg +25¢

Cheese
Select 1
- Feta Cheese
- Blue Cheese Crumble
- Shredded Cheddar
- Shredded Jack
- Shredded Pepper Jack

Dry Topping
Select 1
- Sunflower Seeds
- Pepitas
- Walnuts
- Sliced Almonds
- Tortilla Strips

ENTRÉE SALADS plated $12.50/person, deconstructed $14.50
Entrée Salads include One Dessert Selection, Iced Tea and Iced Water

Chicken, Watermelon, and Baby Arugula (gf) Grilled Marinated Chicken, Sweet Watermelon, Baby Field Arugula, Feta Cheese Crumble with a Lemon Vinaigrette

Chicken Spinach Salad (gf, df) Grilled Chicken, Sliced Mushrooms, Red Onion, Chopped Egg, served with Sweet Vidalia Onion Dressing

Tofu Salad with Pickled Vegetables (gf, df, v) Marinated Tofu, Pickled Carrot, Onion and Red Cabbage, mixed with Asian Spring Mix served with Cucumber Wasabi Dressing

Steakhouse Salad (gf) Grilled Flank Steak, shredded Cheddar Cheese, Red Onion, Roma Tomatoes served on a bed of mixed greens with Chipotle Ranch Dressing

Oriental Chicken Salad (df) Chicken, Mixed Greens, Mandarin Orange, Crispy Wonton Chips, served with Mandarin Orange Sesame Ginger Vinaigrette

Grilled Chicken Sweet Kale Power Mix Salad Marinated Grilled Chicken Breast served on a bed of Kale, Shredded Cabbage, Shredded Broccoli, Pumpkin Seeds, and Dried Cranberries tossed with a Creamy Poppyseed Dressing

Thai Chili Steak Salad (df) Marinated Sliced Tri Tip, Mixed Greens, Crispy Fried Rice Sticks, Baby Corn, Cilantro, Mint, Roasted Peanuts, served with Sweet Chili Lime Dressing

Grilled Chicken Caesar Salad Italian Herbed Grilled Chicken Breast, Chopped Romaine, Garlic Croutons, Shaved Parmesan, tossed with a tangy Caesar Dressing

Mediterranean (gf) Grilled Marinated Chicken Breast, Feta Cheese, Cucumbers, Olives, Capers, and Tomatoes, served atop a bed of Mixed Greens

Quinoa and Lentil Salad (gf, v) Quinoa, Spinach, Toasted Whole Walnuts, Orange Sections, and Cherry Tomatoes tossed with Citrus Vinaigrette
SANDWICH AND SALAD COMBO

All orders include Basic Buffet Service and require a minimum order of 15 people or $125.00 (see page 3 for service information and upgrade options). Note: Internal APU affiliates receive 20% off listed price.

Sandwich and Salad Combos includes One Dessert Selection, Iced Tea and Iced Water.

HALF SANDWICH AND SALAD COMBO $12.50/person
WHOLE SANDWICH AND SALAD COMBO $14.00/person

For 1-20 people, select
1 Meat Sandwich
1 Vegetarian Sandwich
1 Salad
1 Dessert

For 21-74 people, select
2 Meat Sandwiches
1 Vegetarian Sandwich
1 Salad
1 Dessert

For 75+ people, select
3 Meat Sandwiches
1 Vegetarian Sandwich
1 Salad
1 Dessert

Cold Sandwich Selections

Select 1

Ruby's Chicken Salad Croissant House Chicken Salad recipe by “Ruby” with Green Leaf Lettuce, served on a Buttery Croissant

Egg Salad (df, vg) Classic favorite made with Farm Fresh Boiled Eggs, Mayonnaise, White Pepper and Garlic on a Wheat Hoagie

Tuna Salad (df) Classic Tuna Sandwich finished with Mayonnaise, Black Pepper, and Pickle Relish on a Wheat Hoagie

Roast Beef with Provolone and Spicy Horseradish Top Sirloin Roast Beef slow roasted to perfection, served with Provolone Cheese and Spicy Horseradish served on Sourdough Roll

Chicken Caesar Wrap Grilled Chicken Breast, Romaine Lettuce, Croutons, Shaved Parmesan Cheese, and Caesar Dressing, wrapped in a Flour Tortilla

Mother Nature Wrap (vg) Grilled Marinated Vegetables, Avocado, Tomato, Toasted Quinoa, Mesclun Salad, and Herbed Goat Cheese wrapped in a Wheat Tortilla

Italian Bistro Genoa Salami, Capicola, Provolone Cheese, Arugula, Tomato, and Vinaigrette on Ciabatta Bread

Caprese (vg) Fresh Mozzarella Cheese, Basil, Tomato, Balsamic Glaze served on Ciabatta Bread

Smoked Gouda & Provolone Cheese (vg) with Green Leaf Lettuce on Ciabatta with Sriracha Mayonnaise, Gouda Cheese, Smoked Provolone, and Tomato Slices

Smoked Turkey and Gouda Slow Roasted Turkey, Gouda Cheese, Cranberry Sauce Spread, Green Leaf Lettuce, and Sage Aioli, served on Wheat Hoagie

Gluten Friendly (gf) Dairy Free (df) Vegetarian (vg) Vegan (v)
Warm Sandwich Selections (available as whole sandwiches only)

Select 1 from the Half Sandwich Selections or 1 from the below Warm Sandwiches

Slow-Roasted Pork Bahn Mi (df) Thin slices of Roasted Pork Loin, sliced Jalapeño Chili, Pickled Carrot and Onions, Cucumber, Chopped Cilantro, and Sriracha Mayonnaise on a toasted Baguette

Roast Beef with Caramelized Onions and Horseradish on Sourdough Roll Slow roasted, thinly sliced Beef, topped with Caramelized Onion and Horseradish, served on Sourdough Roll

Spicy Italian Shredded Chicken Chicken Braised with savory Italian Spices until tender, served with Provolone Cheese on Ciabatta Bread

Salad Selections

Select 1

Tossed Green (gf, v)
Asian Salad (vg)
Kale Power Slaw (gf, vg)
Fresh Fruit (gf, df, v)
Coleslaw (gf, vg)
Pasta Salad (vg)
Potato Salad (gf, df, vg)
Broccoli Slaw (gf, df)

Dessert Selections

Select 1

Assorted Cookies (vg)
Madeleine Cookies (vg)
Rice Krispie Treats (vg)
Lemon Bars (vg)
Brownies (vg)
Rocky Road Brownies (vg)
BUFFETS
BUILD YOUR OWN BUFFET

All orders include Basic Buffet Service and require a minimum order of 15 people or $125.00 (see page 3 for service information and upgrade options). Note: Internal APU affiliates receive 20% off listed price.

Build Your Own Buffet includes dinner rolls and your Selection of One Entrée, One Starch, One Vegetable, and One Dessert. Served with Iced Tea and Iced Water.

Add Side Salad $3.25/person, Add Second Protein $2.50/person

ENTRÉE SELECTIONS

Chicken  $16.50/person

Maple Pecan Crusted Chicken Breast with Parmesan Cream Sauce  Baked Chicken Breast crusted with Pecan and Maple syrup

Angela's Citrus Lime Chicken  (gf, df) Citrus marinated Chicken Breast grilled then topped with Corn Relish

Chicken Marsala  Chicken Breast Cutlet served with Mushroom Marsala Sauce

Grilled Herbed Chicken Breast  (gf, df) Traditional Grilled Chicken Breast marinated with Garlic and Herbs topped with Roasted Tomato Chutney

Chicken Florentine  Breast of Chicken with Spinach and Parmesan in a White Wine and Garlic Sauce

Artichoke Chicken  (gf, df) Chicken Breast with Artichoke Hearts, Sun-dried Tomatoes, Mushrooms, Fresh Herbs, and Balsamic Vinegar

Mediterranean Chicken  (gf) Chicken Breast topped with Olives, Capers, Vine Ripened Tomatoes, and Feta Cheese

Chicken Parmigiana  Baked Breaded Chicken Breast Cutlet topped with Marinara Sauce and Provolone Cheese

Teriyaki Chicken  (df) Chicken Breast marinated in Honey, Soy Sauce and Marin, then baked

Beef  $17.85/person

Grilled Tri Tip  (df, gf) House Rubbed Tri Tip grilled to medium

Old Fashioned Pot Roast  (df) Chuck Roast slowly Braised with Red Wine, Onion, Celery, Garlic, Rosemary and Thyme

Argentinian-Style Grilled Flank Steak with Chimichurri Sauce  (gf) Marinated Flank Steak grilled served with Chimichurri Sauce

Meat Lasagna  Italian Sausage, Ground Beef, Mozzarella Cheese, Ricotta Cheese, Tomato Basil Sauce, layered between Pasta Sheets then baked to perfection

Beef Kabob  (gf) Marinated Top Sirloin, Red Onion, and Bell Pepper skewed then grilled

Spaghetti and Meatballs  Italian-style Beef Meatballs served with a Tomato Basil Sauce and Spaghetti Pasta

Gluten Friendly (gf)  Dairy Free (df)  Vegetarian (vg)  Vegan (v)
Pork  $17.85/person

Pulled Hawaiian-Style Kalua Pork (df)  Pork Shoulder marinated in Ginger, Soy Sauce and Garlic, slow smoked until tender

Grilled Adobo Pork Chop with Mango Salsa (gf, df) Adobo marinated Center Cut Chop grilled then topped with Mango Salsa

Mojo Marinated Pork Loin (gf, df) Slow roasted Cuban-style Pork Loin marinated with Oregano, Cumin, Lime and Orange Juice

Seafood  $20.75/person

Honey Teriyaki Glazed Salmon (df)  Salmon marinated in Honey, Soy Sauce, Ginger and Mirin, then broiled to perfection

Lemon Thyme Crusted Salmon (gf) Fresh Salmon served with Citrus Beurre Blanc Sauce

Mahi Mahi Veracruz (gf, df) Roasted Mahi Mahi Filet topped with Olives, Capers, Garlic Spanish, Onions, Bell Peppers and Lime Juice

Shrimp Scampi (gf) Shrimp sautéed with White Wine, Garlic and Butter

Gluten Free, Vegetarian, and Vegan  $15.25/person

Parmesan, Garlic, and Shiitake Mushroom tossed with Penne Pasta (vg)

Portobello Mushroom stuffed with Quinoa, Fresh Basil and Sun-Dried Tomato (gf, v)

Roasted Sweet Potato Ravioli with Porcini Mushrooms (vg)

Chinese Spicy Garlic Eggplant served with Jasmine Rice (vg)

Cauliflower Steak Blackened and served with Creamy Polenta (gf, v)

Portobello Ravioli (vg)

Stuffed Shells (vg)

Quinoa with Spinach, Roasted Garlic and Tomato (df)

Portobello stuffed with Artichoke, and Tomato (df, gf)

STARCH SELECTIONS
Select 1

Creamy Mashed Potatoes (vg)

Herb Roasted Red Potatoes (v)

Basil Couscous (df)

Steamed Brown Rice (gf, v)

Quinoa (Plain or Pilaf) (v)

Rice Pilaf (gf, df, v)

White Rice (gf, v)

VEGETABLE SELECTIONS
Select 1

Sautééd Garlic Kale (gf, df, v)

Roasted Root Vegetables (gf, df, v)

Brussel Sprouts (gf, df, v)

Steamed Broccoli (gf, df, v)

Asian Stir Fry (df, v)

Glazed Carrots (gf, df, v)

Cauliflower au Gratin (vg)

DESSERT SELECTIONS
Select 1 dessert from Tier One, Two or Three on page 29
THEMED BUFFETS

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COUGAR BBQ BUFFET
$13.65/person

Buffet Includes
Coleslaw, Potato, or Green Salad (vg)
BBQ Baked Beans (df, vg)
Fresh Baked Sandwich Rolls (vg)
Honey Cornbread (vg)
Iced Tea and Iced Water

Select 1 Protein
BBQ Pulled Pork (gf, df)
Shredded BBQ Beef Brisket (gf, df)
BBQ Pulled Chicken (gf, df)
Additional Protein +$2.50/person

Select 1 Dessert
Assorted Cookies (vg)
Madeleine Cookies (vg)
Rice Krispie Treats (vg)
Lemon Bars (vg)
Brownies (vg)
Rocky Road Brownies (vg)
Lemon or Chocolate Tart (vg)
Chocolate Mousse Cake (vg)
Sheet Cake (vg)
Cupcakes (vg)

ITALIAN BUFFET
$14.95/person

Buffet Includes
Mixed Greens Salad (gf, df, v)
Seasonal Vegetable (gf, df, v)
Garlic Bread (vg)
Garlic Penne Pasta (vg)
Iced Tea and Iced Water

Select 1 Protein
Chicken Parmigiana
Chicken Marsala
Eggplant Parmigiana (vg)
Meat Lasagna
Spinach Ravioli (vg)
Cheese Ravioli (vg)
Additional Protein +$2.50/person

Select 1 Dessert
Cannoli (vg)
Tiramisu (vg)
Assorted Cookies (vg)
Madeleine Cookies (vg)
Rice Krispie Treats (df, v)
Lemon Bars (vg)
Brownies (vg)
Rocky Road Brownies (vg)
Lemon or Chocolate Tart (vg)
Chocolate Mousse Cake (vg)
Sheet Cake (vg)
Cupcakes (vg)

ASIAN BUFFET
$15.65/person

Buffet Includes
Asian Salad (df, vg) Mixed Asian Greens with Edamame, Mandarin Oranges, Green Onions, Fried Rice Noodles, Toasted Slivered Almonds, Crispy Wontons with Sesame Ginger Dressing
Iced Tea and Iced Water

Selection 1 Protein
Teriyaki Chicken
Beef and Broccoli
Shrimp Stir Fry
Braised Short Ribs
Sesame Chicken
Crispy Tofu Stir Fry (vg)
Additional Protein +$2.50/person

Select 1 Side
Steamed Jasmine Rice (gf, df, vg, v)
Fried Rice (gf, df, vg)
Additional Side +$1.50/person

Select 1 Dessert
Assorted Cookies (vg)
Madeleine Cookies (vg)
Rice Krispie Treats (df, v)
Lemon Bars (vg)
Brownies (vg)
Rocky Road Brownies (vg)
Lemon or Chocolate Tart (vg)
Chocolate Mousse Cake (vg)
Sheet Cake (vg)
Cupcakes (vg)
SOUTH OF THE BORDER BUFFET
$14.95/person

Buffet Includes
Southwestern Salad (vg) Mixed Greens with Roasted Corn, Jicama Sticks, Fried Tortilla Strips, Red Onion and Tomatoes served with a Creamy Cilantro Dressing
Iced Tea and Iced Water

Select 1 Protein
Chicken Fajitas with Corn and Flour Tortillas (df)
Beef Fajitas with Corn and Flour Tortillas (df)
Chicken Enchiladas
Cheese Enchiladas (vg)
Beef Enchiladas
Additional Protein +$2.50/person

Select 1 Side
Black Beans (gf, df, v)
Spanish Rice (gf, df, v)
Chips and Salsa (df, v)
Guacamole and Sour Cream (gf, vg)
Additional Side +$1.50/person

Select 1 Dessert
Flan (gf)
Tres Leches Cake
Assorted Cookies (vg)
Madeleine Cookies (vg)
Rice Krispie Treats (df, v)
Lemon Bars (vg)
Brownies (vg)
Rocky Road Brownies (vg)
Lemon or Chocolate Tart (vg)
Chocolate Mousse Cake (vg)
Sheet Cake (vg)
Cupcakes (vg)

GREEK/ MEDITERRANEAN BUFFET
$16.25/person

Buffet Includes
Mediterranean Salad (vg) Spring mix with Feta Cheese, Cucumbers, Red Onion, Olives, and Tomatoes with Lemon Vinaigrette
Hummus and Pita Chips (v)
Iced Tea and Iced Water

Select 1 Protein
Eggplant Moussaka
Greek-style Grilled Chicken with Tomato and Eggplant Sauce (gf, df)
Layered Beef Greek Moussaka (vg)
Beef or Chicken Kabob (gf, df)
Additional Protein +$2.50/person

Select 1 Side
Lemon Rice (gf, df, v)
Couscous (df, v)
Risotto & Artichoke Hearts (gf, vg)
Additional Side +$1.50/person

Select 1 Dessert
Lemon Cake (vg)
Baklava (vg)
Assorted Cookies (vg)
Madeleine Cookies (vg)
Rice Krispie Treats (df, v)
Lemon Bars (vg)
Brownies (vg)
Rocky Road Brownies (vg)
Lemon or Chocolate Tart (vg)
Chocolate Mousse Cake (vg)
Sheet Cake (vg)
Cupcakes (vg)
DESSERT

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TIER ONE $1.40/person
- Assorted Cookies (vg)
- Madeleine Cookies (vg)
- Rice Krispie Treats (vg)
- Lemon Bars (vg)
- Brownies (vg)
- Rocky Road Brownies (vg)

TIER TWO $2.25/person
- Lemon or Chocolate Tart (vg)
- Chocolate Mousse Cake (vg)
- Sheet Cake (vg)
- Cupcakes (vg)

TIER THREE $3.75/person
- Fresh Berries with Whipped Cream Cup (gf, vg)
- New York Cheesecake (vg)
- Fruit Cobbler (vg)
- Tiramisu (vg)
- Fresh Fruit Tart (vg)
- Decorated Cut Out Sugar Cookies (vg)
- Chocolate Eclairs (vg)
- Cream Puffs (vg)
- Black Forest Cake (vg)
- Flourless Chocolate Cake (gf, vg)

PETIT FOURS AND MINI DESSERTS $5.60/person
Select 2 (Items may contain tree nuts)
- Mini Pastry Pops Fudge Nut, Strawberry Champagne, Chocolate Truffle, White Chocolate Pyramid Cheesecake, S’mores
- Petit Fours Strawberry, Lemon, Raspberry, Truffle
- Petite Cheesecakes Mixed Berry, Pumpkin, New York, Triple Chocolate, Crème Brûlée
- French Macaroons Sea Salt Caramel, Raspberry, Pistachio and Chocolate

CHOCOLATE FOUNTAIN $275, +$2.95/person
Includes assorted goodies for dipping: marshmallows, pretzels, strawberries and shortbread cookies

BEVERAGES

Coffee Station $2.95/person
add Iced Tea to Coffee Station +$1.00/person
(see Breakfast for more details)
- Iced Tea $1.95/person
- Lemonade $1.95/person

Bottled Water $1.50/each
Canned Soda $1.50/each
Sparkling Cider $5.50/bottle
Perrier $2.50/each

Gluten Friendly (gf) Dairy Free (df) Vegetarian (vg) Vegan (v)