UNIVERSITY CATERING
FULL-SERVICE BANQUETS & EVENTS

Wedding Reception Packages

www.apu.edu/diningservices/universitycatering
Silver Package Includes:

- One Hors d’Oeuvre (Hot or Cold)
- Signature Fresh Fruit Punch
- Sparkling Cider Toast
- Entrée Selection
- Head Table, Gift Table, and Cake Table
- House Linen
- Custom Chair Cover and Sash
- Chair and Dining Table Rental
- Room Rental
- Dance Floor

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**MENU SELECTIONS**

**Hors d’Oeuvres**

**COLD SELECTIONS:**

- SEARED BEEF CARPACCIO with spicy aioli on a crostini
- CAPRESE SALAD on a skewer
- SPICY SHRIMP CEVICHE on a spoon
- BRUSCHETTA with capicola, tomato, and basil
- CUCUMBER CUP with quinoa, feta cheese, roasted tomato, and mint

**HOT SELECTIONS:**

- ASSORTED MINI QUICHE
- SPANAKOPITA
- POT STICKERS with dipping sauce
- MINI CRAB CAKES with saffron aioli
- FRIED SWEET PEA FALAFEL with aioli dip
- BUFFALO CHICKEN WINGS with celery sticks and ranch dressing
- CHICKEN PEANUT SATAY
- BEEF TERIYAKI BROCHETTE
- VIETNAMESE SPRING ROLL with dipping sauce
Gold Package Includes:

- One Hors d’Oeuvre (Hot or Cold)
- Signature Fresh Fruit Punch
- Toast of Sparkling Cider
- Salad and Entrée Selection
- Head Table, Gift Table, and Cake Table
- Chocolate Fountain with Assorted Gourmet Dipping Items or Candy Buffet (includes cellophane bags or small take-out boxes)
- Wedding Cake (buttercream icing with basic decorations)*
  *Customized wedding cakes available for an additional charge

Served Entrées for Lunch or Dinner

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<thead>
<tr>
<th></th>
<th>Silver</th>
<th>Gold</th>
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<tbody>
<tr>
<td>CHICKEN SALTIMBOCCA</td>
<td>$30.50</td>
<td>$37.00</td>
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<tr>
<td>CHICKEN PIZZAIOLA</td>
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<tr>
<td>ALMOND MILK POACHED CHICKEN</td>
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<tr>
<td>ANGELA’S CITRUS LIME CHICKEN</td>
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<tr>
<td>ARTICHOKE CHICKEN</td>
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<tr>
<td>GRILLED MAHI MAHI</td>
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<tr>
<td>VEGETARIAN PASTA</td>
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<tr>
<td>VEGETARIAN PORTOBELLO MUSHROOM</td>
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<tr>
<td>MISO CRUSTED ATLANTIC SALMON</td>
<td>$36.25</td>
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<tr>
<td>STUFFED ROLLED BEEF TENDERLOIN</td>
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<tr>
<td>ROAST PRIME RIB OF BEEF</td>
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Themed Buffet

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<tbody>
<tr>
<td>ITALIAN</td>
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<td>SOUTH OF THE BORDER</td>
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<tr>
<td>PACIFIC RIM</td>
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<tr>
<td>MEDITERRANEAN</td>
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