EXPRESS DELIVERY PROGRAM GUIDELINES

• Express Program is available 7:00am - 5:30pm, Monday – Friday only
• Order must be placed at least three (3) full business days in advance  
  (please refer to the CU Events Planning and Catering Policies for specific deadlines)
• 10-person minimum, 75-person maximum per order
• Delivery fee does not apply
• Client is responsible for arranging access to room and being on-site to receive delivery
• Client is responsible for all clean up and leaving room as it was found
• Menu modifications and substitutions are not allowed

The University of Colorado campus is committed to minimizing negative impacts on the environment. To be successful, we need your help! Your express menu containers are 93% compostable. A green compost bag is provided for composting your leftover items. Please put all items in this green bag and leave it at the compost station in your building, except for the drink container liners and the coffee creamer vessels. These items are recyclable and cannot be composted. Plastic chip bags must be placed in the trash for the landfill. If your green compost bag does not fit in your buildings’ compost receptacle, please leave the bag next to the container.

CU Recycling is working to expand compost collections campus-wide as a part of CU’s Zero Waste Initiative. Below is a list of venues on campus where you can dispose your zero waste catering order. During the last fiscal year, Campus Dining Services diverted over 736 tons of compost from campus buildings - that is the size of 6.5 blue whales!

For a full list of compostable locations on campus, please click on the link below:
colorado.edu/center/recycling/compost/campus-composting
EXPRESS MENU | BREAKFAST

All items sold per person. 75 person maximum. 
10 person minimum per menu item except à la carte additions. 
Served with fresh cut fruit, brewed coffee, decaf, water and hot tea service.

EARLY RISER | 8.75 per person

CHOOSE TWO: Freshly Baked Pastries
Danish, Mini muffins, Assorted mini croissants, Sticky buns

NEW BEGINNING | 9.75 per person

Yogurt parfait: Vanilla yogurt, berries and house-made granola

CHOOSE TWO: Freshly Baked Pastries
Danish, Mini muffins, Assorted mini croissants, Sticky buns

INTERNATIONAL MORNING | 11.75 per person

Hard Boiled Eggs

Yogurt parfait: Vanilla yogurt, berries and house-made granola

CHOOSE TWO: Freshly Baked Pastries
Danish, Mini muffins, Assorted mini croissants, Sticky buns

BAGELS FOR EVERYONE | 12.50 per person

Assorted Bagels: Featuring Moe’s Boulder Bagels

Whipped Cream Cheese and Jellies

Lox, Hardboiled Eggs, Pickled Red Onions

CHOOSE TWO: Freshly Baked Pastries
Danish, Mini muffins, Assorted mini croissants, Sticky buns

À LA CARTE ADDITIONS
All items sold per person to be added to existing entrée orders.

Chef Choice 4 oz. Noosa Yogurt | 2.50 each

Assorted Mini Bagels | 14.00 per dozen
Served with with cream cheese and jelly

Nantucket Juice (24 ounce bottle) | 2.25 each
Apple, orange or cranberry

Decaf Coffee | 15.50 per gallon
All coffee items come with sugar, honey and half and half (soy milk not included)
All items sold per person. 75 person maximum. 10 person minimum per menu item except à la carte additions. Entrées come with a 16 ounce bottled water.

SANDWICHES
All served with individually bagged Boulder chips and whole fruit. No bread substitutions.

Go Buffs | 10.75
Breaded buffalo chicken breast, crispy bacon, fresh sliced avocado, lettuce and tomato on focaccia bread

Tuscan Sun | 11.75
Grilled zucchini, red onion, portabella mushroom, fresh arugula, avocado aioli on Udi’s gluten-free bread

The Louie | 10.75
Roast beef, horseradish, pickled red onions and Havarti cheese on a baguette

Variety of Sandwiches | 11.75
To include chef’s choice of the Go Buff, Tuscan Sun and The Louie. Quantities of each dependent on guest count.

SALADS
All dressings served on the side. Includes French bread and compound butter buttons (gluten-free bread not available)

Classic Caesar | 7.00
Crisp romaine, grated Parmesan, Caesar dressing and croutons

Field of Greens | 7.50
Mixed greens salad with roasted beets and asparagus, caramelized red onions and mushrooms with pepitas and balsamic dressing

Eat Your Veggies | 8.75
Mixed greens salad with fresh broccoli, cranberries, pepitas, red onions, cheddar cheese with creamy poppy seed dressing

Protein add-on | 3.50 each
Grilled chicken breast, grilled flatiron steak, crispy ginger tofu
EXPRESS MENU | À LA CARTE ADDITIONS

All items sold per person to be added to existing entrée orders.

SIDE SALADS

Grainy Days Quinoa | 3.25
Chickpeas, feta, olives, cucumbers, tomatoes

Colorful Tricolor Cheese Tortellini | 3.25
Fresh basil, olives, feta, tomatoes

BREAKOUT

House-made Trail Mix | 3.25
Raisins, pretzels and M&M’s

Chef made Nutty Crunchy Mix | 2.25

Hummus Cups with Pita | 3.25

Cheese and Fruit Cups | 3.25

DESSERTS

Assorted Home-style Cookies | 12.50 per dozen

Boulder Almond Cookies | 18.00 per dozen
A special house recipe free of dairy, egg, gluten and wheat

BEVERAGES

All coffee items come with sugar, honey and half and half (soy milk not included)

Canned Iced Tea or Lemonade, 12 oz. | 1.75

Canned Soda or Sparkling Water, 12 oz. | 1.25

Water Bottles, 16 oz. | 2.00

Honest Iced Tea, 16 oz. | 2.00

Coffee Service (coffee, decaf and tea), 16 oz. | 3.00

All foods may have been manufactured on equipment in a facility that also process foods containing: Eggs, Fish, Gluten, Milk, Peanuts, Shellfish, Soy, Tree Nuts, Wheat