15 person minimum. All buffets priced per person. All buffets come with regular coffee, hot tea, ice water and choice of iced tea or lemonade. Decaf coffee by request.

DELI BUFFET
14.50 per person

Assorted Breads
Marble rye, gluten-friendly bun, Rudi’s whole wheat, sourdough

CHOICE OF: Cubed fruit salad (gluten-friendly), Mixed greens salad, Classic coleslaw (gluten-friendly) or Pesto pasta salad with feta, roasted beets, basil and roasted corn

Potato Chips
Mayo, Mustard, Pickles, Lettuce, Spinach, Tomato and Onions
Sliced Ham, Turkey, Roast Beef, Swiss, Provolone and Gouda (gluten-friendly)

Assorted Dessert Bars
Fruit and oat bars, peanut butter brown Rice Krispies Treats™, pretzel bars and Chef’s choice

LA COCINA
15.50 per person

Flour Tortillas (2 per person)
Corn Tortillas (gluten-friendly) (1 per person)
Spanish Rice (gluten-friendly)

CHOICE OF: Black beans or Refried beans (gluten-friendly)
Shredded Lettuce, Tomato and Roasted Corn (gluten-friendly)

House-Made Guacamole, Cilantro Salsa, Crema (all gluten-friendly)

CHOICE OF: Shredded cheddar and Monterey mix or Cotija cheese (gluten-friendly)
Jicama & Cilantro Slaw (gluten-friendly)

CHOICE OF TWO: Grilled carne asada, Chicken tinga, Honey chipotle chicken, Braised pork carnitas (all gluten-friendly)
Grilled Portobello, Zucchini and Onion (all gluten-friendly)

Polvorones
Traditional Mexican shortbread cookie

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
LUNCH & DINNER

VIA NAPOLI
15.50 per person

Roasted Garlic Butter Bread

Classic Caesar Salad

Grilled Vegetable Caprese (gluten-friendly)
Grilled zucchini, squash, tomato, onion, basil and mozzarella tossed with balsamic dressing

Cheese Tortellini
Alternative flour spirals/rotini pasta by request

CHOICE OF: Puttanesca or marinara sauce

CHOICE OF: Piccata or Tosca-style seared chicken breast (gluten-friendly)

Blood Orange Olive Oil Cake

ASIAN BUFFET
18.50 per person

Asian Vegetable Slaw (gluten-friendly)

CHOICE OF: Steamed jasmine rice, brown rice, vegetable fried rice (gluten-friendly)

Stir Fried Vegetables (gluten-friendly)

Ginger Soy Glazed Tofu (vegan, gluten-friendly)

Lo Mein (vegan)

CHOICE OF: Miso glazed salmon (gluten-friendly), Teriyaki salmon (gluten-friendly), Orange sesame chicken or Sweet and sour shrimp

Mango Rice Pudding (gluten-friendly)
BBQ BUFFET
19.50 per person

Honey Butter Cornbread Muffins (gluten-friendly)
Mixed Greens Salad (gluten-friendly)
Choice of dressings include ranch, balsamic and oil with vinegar
Roasted Fingerling Potatoes (gluten-friendly)
Seasonal Grilled Vegetables (gluten-friendly)
St. Louis Pork Spare Ribs (gluten-friendly)
Local Organic BBQ Chicken Breast (gluten-friendly)
Butterscotch S’mores Bars

THE CLASSIC TAILGATE BUFFET
15.50 per person

Dixie Potato Salad (gluten-friendly)
CHOICE OF: Classic coleslaw or Spicy coleslaw (gluten-friendly)
Potato Chips and Dip
Choice of herbed cream cheese, Gorgonzola or caramelized onion with bacon
CHOICE OF: Mac and cheese or jalapeño mac and cheese
Grilled Bratwurst (gluten-friendly)
Served with condiments and buns
Sweet Potato and Lentil Burgers
Served with condiments and buns
Assorted Home-Style Cookies
CUSTOM LUNCH ENTRÉES FOR BUFFET
Add a second entrée for 6.50 per person

CHOICE OF SALAD:
Mixed greens salad with assorted dressings or Caesar salad

CHOICE OF ONE ENTRÉE:
- **Flank Steak** *(gluten-friendly)* | 16.50 per person
  Served with a merlot demi-glace
- **Savory Grilled Chicken Breast** *(gluten-friendly)* | 12.25 per person
- **Almond Chicken Tikka Masala** *(gluten-friendly)* | 14.50 per person
- **Seared Salmon with Blueberry-Thyme Compote** *(gluten-friendly)* | 17.50 per person
- **Quinoa with Vegetables** *(gluten-friendly)* | 15.25 per person
  Roasted beets, pepitas, kale chips, goat cheese and smoked tahini sauce
- **Multigrain Bowl** *(gluten-friendly)* | 16.00 per person

CHOICE OF ONE STARCH:
Garlic mashed potatoes, Roasted fingerling potatoes, Wild rice pilaf with pine nuts and golden raisins,
Quinoa with asparagus and pistachios, Herbed smashed potatoes or Mediterranean orzo

CHOICE OF ONE VEGETABLE:
Roasted asparagus with caramelized onions, Seasonal roasted vegetables,
Glazed brussels sprouts with walnuts and bacon, Cauliflower and sage gratin or Tomato and lentil stew

Assorted Rolls and Compound Butter

Assorted Dessert Bars
Chef’s choice assortment includes: Fruit and oat bars, Peanut butter brown rice treats, Pretzel bars,
Brownies and Lemon bars
CARVING STATION
Enhance your next event with meats sliced to order served with gourmet dinner rolls. Minimum 50 guests. Maximum 450 guests.
Available Monday–Friday in the University Memorial Center.
A chef charge of $25 per hour will be incurred for the duration of your carving station.

Smoked Turkey Breast | 5.50 per person
Served with cranberry Dijon mustard and gourmet dinner rolls

Smoked Pork Loin | 5.50 per person
Served with cherry chutney and gourmet dinner rolls

Smoked Salmon | 7.50 per person
Served with preserved lemon aioli, pickled red onions and gourmet dinner rolls

Roast Beef Tenderloin | 10.50 per person
Served with horseradish cream and gourmet dinner rolls

Beef Brisket | 6.50 per person
Served with pimento cheese, onion jam and gourmet dinner rolls

CUSTOM DINNER ENTRÉES
Price per person. Available plated or buffet style. Plated entrées are an additional 8.50 per person and include a plated salad and dessert.

CHOICE OF ONE SALAD:
Mixed greens salad with assorted dressings or Caesar salad.

CHOICE OF ONE ENTRÉE:
Moroccan Spiced Chicken Breast (gluten-friendly) | 22.00
Pecan-Crusted Chicken with Creole Butter Sauce | 23.00
Colorado IPA Braised Beef Short Ribs | 31.00
Grilled Filet Mignon | 34.00
Choice of sauce: bordelaise, mushroom, caramelized onion or chimichurri
Grilled Shrimp Skewer with Smoked Tomato Demi Glaze (gluten-friendly) | 30.00
Mirin Glazed Salmon with Wasabi Crème Glaze (gluten-friendly) | 30.00
Grilled Truffle Polenta with Root Vegetables, Beans and Kale (gluten-friendly) | 30.00
Ratatouille (gluten-friendly) | 28.00
White Cheddar Mac and Cheese Stuffed Peppadew Peppers | 23.00
Tofu Steaks (gluten-friendly) | 20.00
CUSTOM DINNER ENTÉRES cont.

CHOICE OF ONE STARCH:
Garlic mashed potatoes, Roasted fingerling potatoes, Wild rice pilaf with pine nuts and golden raisins,
Quinoa with asparagus and pistachios, Herbed smashed potatoes or Mediterranean orzo

CHOICE OF ONE VEGETABLE:
Roasted asparagus with caramelized onions, Seasonal roasted vegetables,
Glazed brussels sprouts with walnuts and bacon, Cauliflower and sage gratin or Tomato and lentil stew

Assorted Rolls and Compound Butter

INDIVIDUAL DESSERTS:
12 person minimum
Cheesecake Garnished with Cherries
Chocolate Cake Garnished with Fresh Fruit (flourless)
Salted Caramel Crunch Cake
Red Velvet Cake
Tiramisu Cake
Buttermilk Panna Cotta with Fruit
3” Chai Spice or Apple Tart
Blood Orange Olive Oil Cake with Cream and Crumble