Receptions

Hors D'oeuvres

All hors d'oeuvres are priced per piece with a minimum of 25 pieces required per item, an attendant to try pass is $50.

Hot Selections

Chicken

Thai Chicken Skewers with Coconut Lime Sauce 2.45
Ancho Chicken Quesadillas with Tomatillo Salsa 2.45
Sweet Chili-Soy Chicken Wings 2.20
Chicken Mole Cone (tray pass only) 2.20
BBQ Chicken Sliders with Sweet Slaw 2.95
Mini Curried Chicken Phyllo Cups 2.70

Seafood

Pacific Crab Cake with Tropical Salsa 3.50
Lobster Thermidor Tart 4.30
Shrimp Spring Roll with Plum Sauce 2.70
Crab and Bacon filled Mushrooms 2.95
Hawaiian Coconut Shrimp with Mango-Soy Sauce 3.50

Beef, Lamb and Pork

Mini Beef Empanadas 2.70
Teriyaki Glazed Beef Skewer 2.95
Pecan Crusted Pork "Lollipops" 3.50
Meatballs 2.45
BBQ or Sweet and Sour
Prosciutto and Mozzarella Wellington 3.50
Spicy Beef and Black Bean Tart 2.70

Vegetarian

Vegetable Pot Sticker with Sweet Soy 2.70
Goat Cheese and Tomato Tart 2.20
Spinach Spanakopita 2.45
Grilled Vegetable Quesadilla with Tomatillo Salsa 2.20
Asparagus and Truffle Quiche 2.45
Spinach, Parmesan and Pine Nut filled Mushrooms 2.45
Mini Baked Brie and Apricot 2.45

Cold Selections

Seafood

Pepper Seared Tuna with Wasabi Aioli 3.25
Poached Shrimp with Vodka Cocktail Sauce 4.00
Sushi Rolls 2.95
California, Spicy Tuna, Vegetable or Crunchy Shrimp
Smoked Salmon Cone with Red Onion Crème Fraiche 2.95
Chimichurri Shrimp 4.00
Mini Lobster Roll 4.30
Mini Crab "BLT" with Lemon-Basil Aioli 3.50
Smoked Salmon Tartare with Bagel Chip 2.95

Chicken and Beef

Chicken and Brie Slider with Black Berry Jam 3.25
Pepper Steak and Blue Cheese Crostini 3.75

Vegetarian

Bruschetta 2.20
White Bean or Tomato
Blue Cheese filled Dates 2.30
Caprese Skewers with Basil Pesto 2.20

Hors D'oeuvres Platters

Domestic Cheese Board 5.20
Served with Dried Fruits, Nuts, Honey and Mini Artisan Baguettes and Crackers

International Cheese Board 5.75
Served with Dried Fruits, Nuts, Honey and Mini Artisan Baguettes and Crackers

Meat and Cheese Board 8.95
Served with Gherkins, Whole Grain Mustard, Mini Artisan Baguettes and Crackers

Vegetable Crudite 4.75
Served with Chipotle Ranch Dip

Grilled Vegetables 6.00
Served with Chipotle Ranch Dip

Dipping Trio 4.75
Spinach Dip, Guacamole and Salsa
Served with Tortilla Chips, Carrots and Celery Sticks

Smoked Salmon Tartare

Receptions

Carving Station

Mediterranean Display 6.75
Hummus, Baba Ghanoush, Greek Olives and Feta Cheese
Served with Toasted Pita Chips, Carrots and Celery Sticks

Tortilla Wrap Wheels 4.50
Turkey, Ham, Roast Beef and Hummus Vegetable Medley. Each wrap serves 10 mini wheels.

Mini Croissant Sandwiches 4.00
Ham, Turkey, Roast Beef, and Hummus Vegetable Medley prepared with Lettuce and Tomato.

Mini Ciabatta Sandwiches 4.25
Grilled Chicken Salad with Pecans, Italian Meats and Cheeses, Tuna Salad and Hummus Vegetable Medley.

Action Stations

Create an interactive dining experience with an action station. These chef attended stations allow your guests to build their prefect meal and have fun doing it. Minimum 50 Guests

Mashed Potato Bar 8.75
White Garlic Potatoes and Sweet Potatoes, Bay Shrimp, Mojo Pork, Grilled Chicken, Cheddar Cheese, Caramelized Onions, Sauteed Mushrooms, Crumbled Bacon and Sun-Dried Tomatoes

Carving Station 9.75
Choose One:
Add an Additional Meat for $3.50
Roast Top Sirloin, Oven Roasted Turkey, Leg of Lamb, Honey Baked Ham

Includes: Silver Dollar Rolls and Appropriate Condiments

Risotto Station 9.50
Creamy Risotto with your guests' choice of mix-ins, Green Peas, Asparagus, Prosciutto, Sun-Dried Tomatoes, Wild Mushrooms and Parmigiano-Reggiano Cheese

Hand-Made Taco Station 9.00
Choose Two:
Pork, Chicken, Battered White Fish, Potato

Includes: Shaved Lettuce, Avocado Crema, Salsa, Guacamole, Lime Wedges and Tortilla Chips

Pasta Station 9.00
Choose Two Pastas:
Penne, Cheese Tortellini, Mushroom Ravioli

Choose Two Sauces:
Creamy Pesto, Marinara, Alfredo, Bolognese

Includes: Sun-Dried Tomatoes, Chopped Vegetables, Parmesan Cheese, Pepper Flakes, Fresh Basil and Garlic Bread

Add Chicken or Shrimp for an additional charge. Ask your catering consultant for pricing.

Beverage & Bar Service

Beverages

Assorted Juices Cranberry, Orange, Apple 2.75
Bottled 2.75
Gallon** 26.00

Coffee & Hot Tea Service
Regular & Decaf, Black and Herbal Teas 2.25
Gallon** 24.00

Hot Cocoa 2.25

Milk (pint)
2% and Chocolate Milk 1.75

Natural Water 0.50
Gallon** 3.00

Spa Water with Citrus Fruit and Rooftop Herbs..... 2.25

Dasani Water..... 2.00

Water Cooler (Sparkletts) 1.75

Sparkling Mineral Water (1 L)..... 2.25

Hot Apple Cider..... 2.25

Chilled Lemonade 2.25
Gallon** 24.00

Citrus Punch 2.25
Gallon** 24.00

Iced Tea 2.25
Gallon** 24.00

Assorted Soda 2.00
Coke, Diet Coke, Caffeine Free Diet Coke, Sprite, and Diet Sprite

Sparkling Mineral Water (1 L) 2.25

Bottled Tea 2.75
Half Lemonade & Half Tea, Honey Green, Peach White, Pomegranate White and Cranberry & Lemon

***A gallon serves approximately 15 people. Includes eco-friendly cups and cocktail napkins.*

Bar Service

All campus events with served alcoholic beverages must be processed through USD Catering. Please contact the catering sales office for a quote and to arrange your bar service.

The following include all necessary equipment to facilitate beverage service for your guests.

Partial Bar*
Includes Domestic and Imported Beer, House-Select Wine, Mineral Water, Assorted Soft Drinks, Ice, Cocktail Napkins and Straws.

Partial - Premium Bar*
Includes Domestic and Imported Beer, Premium-Select Wine, Mineral Water, Assorted Soft Drinks, Ice, Cocktail Napkins and Straws.

Full Bar
Please contact your catering consultant for description.

**Please contact your catering consultant for pricing*