

UCCS DINING & HOSPITALITY SERVICES

catering **MENU**



catering **MENU**

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HORS D'OEUVRES



Suggested Food and Beverage Appetizer Quantities:
With Dinner: 4-8 hors d'oeuvres per guest, 2-3 drinks per guest
Hors d'oeuvres ONLY: 8-12 hors d'oeuvres per guest, 2-3 drinks per guest

Cold Hors D'oeuvres

(Priced by the dozen)

Cucumber Rounds topped with Herb Cheese \$12.95  

Curried Chicken Tartlette \$13.95 


Cherry Tomatoes Stuffed with Herb Cheese \$12.95  

Deviled Eggs \$11.95  

Lemon Tarragon Smoked Salmon Wheels \$14.50

Prosciutto Gorgonzola and Asparagus Swirls \$13.95

Tomato Basil Bruschetta \$10.95 

Crab & Avocado Rolls
with Soy Honey Dipping Sauce \$14.95 

Bacon Brie Canape \$12.95

Assorted Canapes, Chef's Choice \$11.95

Salmon Canape \$14.50

Roast Beef & Bleu Cheese Crostini,
Caramelized Onions \$12.95

Tapenade and Feta Crostini \$11.95

Shrimp Cocktail \$24.00 

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HORS D'OEUVRES

*Suggested Food and Beverage Appetizer Quantities:
With Dinner: 4-8 hors d'oeuvres per guest, 2-3 drinks per guest
Hors d'oeuvres ONLY: 8-12 hors d'oeuvres per guest, 2-3 drinks per guest*

Hot Hors D'oeuvres

(Priced by the dozen)


- | | |
|--|--|
| Arepas with Jalapeno Tofu Cream \$12.95  | Vegetarian Spring Rolls \$12.50 |
| Bacon Wrapped Curried Almond Stuffed Dates \$12.95  | Meatballs |
| Breaded Chicken Drummies with Sauce. Choose:
Teriyaki, BBQ or Honey Mustard \$12.50 | Choose: Thai Sweet Chili, Swedish, BBQ or
Chutney Sausage & Cream \$11.50  |
| Buffalo Wings with Celery & Blue Cheese Dressing 
\$12.95 | Jalapeno Poppers \$12.50  |
| Crunchy Chicken Tenders with
Honey Mustard Sauce \$12.95 | Mini Hot Dog en Croute \$10.95 |
| Mini Quiche - assorted \$12.50 | Bacon Wrapped Scallops \$13.50  |
| Stuffed Mushrooms, Smoked Gouda with
Sausage and Fennel \$13.50  | Coconut Beer Batter Shrimp \$13.50 |
| Vegetarian Stuffed Mushrooms \$13.50   | Indonesian Chicken Skewers
with Peanut Dipping Sauce \$12.50  |
| Pork Potstickers \$12.95 | Bleu Cheese Quesadilla with
Chimichurri Flank Steak \$18.00 |
| Vegetarian Potstickers \$11.50  | Caramelized Onion, Goat Cheese and
Walnut in Phyllo \$12.75 |
| Indian Samosas with Chutney \$13.50  | Mini Crab Cakes \$23.50 |
| Mini Shrimp & Pork Egg Rolls \$13.95 | Mini Beef Wellingtons \$22.50 |
| Spanakopita \$14.25  | |


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BEVERAGES


Hot Beverages

**16 servings per gallon, priced per gallon*

Freshly Brewed Elevation Organic Coffee or Decaf 
\$19.00 per gallon

Hot Apple Cider 
\$15.00 per gallon

Organic Hot Teas 
\$15.00 per gallon

Hot Chocolate 
\$14.00 per gallon

Hot Chocolate Bar

\$2.95 per person

*Includes hot chocolate, crushed mint, mini marshmallows,
chocolate and caramel sauces, and whipped cream*

Cold Beverages

**16 servings per gallon, priced per gallon*

Orange Juice - \$16.00

Cranberry Juice - \$16.00

Apple Juice - \$16.00

Milk - 2% - \$12.00

Iced Tea - \$11.00

Lemonade - \$12.00

Orange Blossom Punch - \$15.00

Iced Water with Lemons & Oranges (3 gallons) - \$11.00

Iced Water (3 gallons) - \$9.00

Canned and Bottled Beverages

Assorted bottled fruit juice (apple, orange, cranberry) - \$1.75 each

Bottled water - \$1.25 each

Assorted canned soda (Pepsi & Coke products) - \$1.25 each

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BEVERAGES (continued)

Alcoholic Beverage Service

All beverages must be consumed in the designated facility. Alcohol can only be served by a licensed Dining and Hospitality Services bartender.

Certificate of Responsibility form must be filled out a minimum of three (3) weeks prior to all events with alcohol service - Click [HERE](#) for the Approval Form. Dining and Hospitality Services reserves the right to limit or refuse alcohol service to any person. Refer to page 7 of the Catering Guidelines to review alcohol guidelines.

Open-Full Bar

Events including full bar set-up will include all bar supplies, exclusive of alcohol and soft beverages: portable bar, non-alcoholic mixers, ice, napkins and compostable glassware. Full bar glass service can be added for an additional charge and will require a service attendant. For full bar service we recommend one (1) bartender for every 50 guests. The charge for a bartender is \$75 for the four hour minimum, and \$20 per hour for each additional hour.

Beer, Wine and Soft Drink Bar

Events including a limited bar will include all supplies exclusive of alcohol and soft beverages: portable bar, compostable glassware, napkins, soft drinks, bottled water and ice. Full bar glass service can be added for an additional charge and will require a service attendant. We recommend one (1) bartender for every 75 guests.

The charge for a bartender is \$75 for the four hour minimum, and \$20 per hour for each additional hour.

Hosted bar prices:

(by the bottle)

Champagne bottles (priced per bottle based on brands selected)

Premium/Micro beers - \$6.00

House wine - \$30.00

Premium red wine - \$60.00

Premium white wine - \$45.00

50th Anniversary Wine - \$40.00

House mixed drinks - \$7.00

Premium and Super Premium mixed drinks - \$8.00 & up

Assorted Canned Soda (Pepsi & Coke products) - \$1.00

**Wine is sold by the bottle except at a cash bar.*

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BREAKFAST

The Classic Continental

(10 guests minimum)

\$6.00 per person

Choose from bakery favorites, fruit and yogurt plus juice and freshly brewed organic coffee, decaf and organic hot tea

Choose two:

Fresh Baked Muffins | Fresh Baked Nut Breads | Whole fresh fruit | Individual Yogurt

**Substitute Gluten Free Muffins for an additional \$1.25 per person* 

Choose one:

Orange, Apple or Cranberry Juice (by the gallon)

Time Out for Bagels

(10 guests minimum)

\$5.00 per person

Assorted bagels with a variety of cream cheese, butter, and jelly with freshly brewed organic coffee, decaf and hot tea service.

**Substitute Gluten Free Bagels for an additional \$1.25 per person*

You Make-A-Breakfast Lite


(10 guests minimum)

\$6.50 per person

Choice of fruit or cheese, yogurt, cereal, or granola bar plus freshly brewed organic coffee, decaf, organic hot tea, and water

**Substitute Gluten Free Cereal*


Choose one:

Sliced Fruit Tray 

Cheese and Cracker Tray 

Whole Fresh Fruit 

Choose one:

Individual Yogurt 

Milk and Cereal

Granola Bars

Add an Omelet option

\$3.00 per person

Includes pre-made cheese omelets.

Add a meat for \$2.00 per person.

Choose one: bacon, link sausage,
sliced breakfast ham

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BREAKFAST (continued)

You Make-A-Breakfast Hearty

(10 guests minimum)

\$10.00 per person

For entrées - Under 25 people - choose 1. Over 25 people - choose 2.

If you have less than 25 people but would like to purchase a second entrée, it is an additional \$3.00 charge per person.

Includes freshly brewed organic coffee, decaf, organic hot tea, and water

Entrées:

Scrambled Eggs with cheese  | Scrambled Tofu with onions and peppers  

Quiche Lorraine | Broccoli, Mushroom & Cheddar Quiche 

Sundried Tomato, Provolone and Sausage Quiche | Green Chile and Chorizo Strata

Clyde's Baked French Toast with Warm Syrup 

Choose one:

Country Potatoes with Onions 

O'Brien Potatoes with Onion and Bell Pepper 

Cheese Grits

Choose one

(or choose 2 for additional \$2.00 per person):

Bacon 

Sliced Breakfast Ham 

Link Sausage 

Add a Belgian Waffle Option

\$3.00 per person

Includes warm waffles with strawberries, whipped cream, butter and syrup.

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BREAKFAST (continued)

Delicious Bakery Treats

(Priced by the dozen)

Assorted Fresh Baked Muffins - \$14.00

**Substitute Gluten Free Muffins - \$18.00*

Assorted Bagels with cream cheese - \$17.00

**Substitute Gluten Free Bagels - \$20*

Assorted Scones - \$15.00

Breakfast Breads - \$14.00

(choice of one flavor per dozen)

Blueberry, Lemon Poppy Seed, Orange, Cranberry Nut, and Banana Breads

Healthy à la Carte Breakfast Choices

Bowls of Yogurt

Small (serves 10-12) \$25.00

Medium (serves 22-24) \$50.00

Large (serves 48-50) \$100.00

Bowls of Granola

Small (serves 10-12) \$25.00

Medium (serves 22-24) \$50.00

Large (serves 48-50) \$100.00

Diced Fresh Fruit Bowls | \$2.50 each

Granola Bars | \$0.75 each

Assorted Dannon Yogurts | \$1.25 each


Assorted individual Chobani Yogurts | \$3.75 each

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ON-THE-GO LUNCHES

Served in an earth-friendly compostable box, our sandwich lunches include canned soda or bottled water, chips, dessert and whole fruit. Gluten Free available upon request.

Brown Bag Lunch

\$7.00 per person | \$8.00 per person for Gluten Free bread 

10 person minimum. Under 25 people - choose 2. Over 25 people - choose 3.

Includes choice of sandwich on whole wheat bread with condiments, bottled soda, chips, dessert and fruit

Choose sandwiches: *(served on whole wheat bread)*

Turkey | Tuna Salad Wrap | Ham & Cheese | Peanut Butter & Jelly | Hummus, Sundried Tomato & Greens

Roaring Fork On-The-Go Lunch

\$10.00 per person | \$11.00 per person for Gluten Free bread.

10 person minimum. Under 25 people - choose 3. Over 25 people - choose 4

Choice of sandwich with canned soda or bottled water, chips, dessert and whole fruit

Caprese with Fresh Mozzarella, Basil, Tomato, and
Pesto Mayo on Ciabatta 

Turkey Cobb Wrap with Bacon, Blue Cheese,
Avocado, and Lettuce

Ham, Brie, Spinach and Apple Croissant

Brie, Spinach, and Apple Croissant 

Chicken Caesar Wrap

Ham & Turkey Club on Whole Grain Bread

Roast Beef with Cheddar and Caramelized
Onion, Horseradish, Lettuce, and Tomato on Ciabatta



Ginger Soy Tofu Wrap, Lettuce, and Tomato 


Entrée Salad:


\$9.00 per person


10 person minimum. Under 25 people - choose 2. Over 25 people - choose 3



Served with a freshly baked whole wheat roll, canned soda or bottled water, dessert and fruit

Chopped Salad: Romaine, bell peppers, cherry
tomatoes, onions, cucumbers, blue cheese, and
balsamic vinaigrette  

Greek Salad Trio: Hummus, tabbouleh and Feta
with pita chips, kalamata olives, cucumber,
and red onion 

Southwestern Caesar Salad: Tomatoes, black
olives, cheddar cheese, corn and tortilla strips with
southwestern Caesar dressing 

Fresh Berry Salad: Strawberries, almonds, cheese
crumbles, fresh ground black pepper with honey
balsamic dressing 

Salad Trio: Quinoa salad, spinach mandarin salad,
and fruit salad  

Choose brownie or cookies

Add a protein for \$4.00 each:

Flank Steak | Grilled Chicken | Grilled Salmon | Soy Ginger Tofu 

catering **MENU**

BUFFETS

All of our buffets include entrée, sides, dessert, and beverage service of iced tea or lemonade and water.
If you require a vegetarian option, please discuss with your event planner.
Additional entrées can be purchased for \$3.00 per person.

Chili Buffet

(10 guests minimum)
\$12.00 per person

Our delicious homemade chili with all of the fixings, garden salad, dessert, and iced tea or lemonade and water

Garden Salad

Choose one chili (or two for 25+ guests):

Vegetarian Chili  | Chili with Beef  | Pork Green Chile

Choose one side:

Flour Tortillas | Corn Tortillas  | Tortilla Chips

Cilantro Lime Rice, Grated Cheese, Sour Cream

Choose: Assorted Dessert Bars or Churros

Choose: Iced Tea or Lemonade

Potato Bar

(10 guests minimum)
\$12.00 per person

Your choice of potato and soup/chili with all the favorite toppings
plus salad, steamed vegetable, dessert, iced tea or lemonade and water.

Garden Salad

Choose one soup or chili:

Chicken Noodle | Tomato Florentine   | Broccoli Cheddar 

Chili with Beef  | Vegetarian Chili 

Choose one potato (or two for 25+ guests):

Baked Potato | Baked Sweet Potatoes | Mashed Yams | Garlic Mashed Potatoes
Smashed Garlic Red Skin Potatoes

Toppings bar:

Bacon, cheddar & jack cheeses | bleu cheese | steamed broccoli | chives | sour cream | butter

Choose: Assorted Dessert Bars or Brownies

Choose: Iced Tea or Lemonade

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BUFFETS (continued)

All of our buffets include entrée, sides, dessert, and beverage service of iced tea or lemonade and water. If you require a vegetarian option, please discuss with your event planner. Gluten free bread available upon request. Additional entrées can be purchased for \$3.00 per person.

Artisan Mini Sandwich Buffet

(10 guests minimum)

\$14.00 per person


Petite upscale sandwiches with choice of soup and salads plus chips, dessert and beverage service.


Choose two sandwiches (or three for 25+ guests):

Beef & Cheddar | Herb Cream Cheese & Cucumber | Turkey & Monterey Jack


Smoked Salmon with Herb Cheese & Cucumber

Choose one salad:

Dijon Vinaigrette Potato Salad  | Tricolor pasta salad | Tabbouleh Cracked Wheat Salad

Baby Carrots and Celery Sticks with Ranch Dip 

Choose one soup:

Chicken Noodle | Tomato Florentine  | Broccoli Cheddar

Potato Chips

Decadent Dessert Bars

Choose: Iced Tea or Lemonade

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BUFFETS (continued)

All of our buffets include entrée, sides, dessert, and beverage service of iced tea or lemonade and water. If you require a vegetarian option, please discuss with your event planner. Gluten free bread available upon request. Additional entrées can be purchased for \$3.00 per person.

Deli Buffet

(10 guests minimum)

\$13.00 per person

Build-your-own sandwich just the way you like it! Fresh meats, cheeses, and toppings, choice of salads, and chips, dessert, iced tea or lemonade and water.

Deli Meats and Cheeses:

Sliced Turkey | Roast Beef | Ham | Cheddar  | Muenster  | Swiss 

Fresh Veggie Toppings:

Tomatoes | cucumbers | onion | lettuce | pickles | sliced banana peppers

Sandwich Bread Selection w/Condiments (mayo and mustard)

**Substitute Gluten Free bread for additional \$1.00 per person*

Choose two salads:

Dijon Vinaigrette Potato Salad  | Tricolor Pasta Salad | Tabbouleh-cracked wheat salad

Baby carrots and Celery sticks with Ranch dressing 

Add Soup for additional \$1.50 per person

Choose one soup:

Chicken Noodle | Tomato Florentine  | Broccoli Cheddar

Decadent Dessert Bars

Choose: Iced Tea or Lemonade

catering **MENU**

BUFFETS (continued)





All of our buffets include entrée, sides, dessert, and beverage service of iced tea or lemonade and water.
If you require a vegetarian option, please discuss with your event planner.
Additional entrées can be purchased for \$3.00 per person.

Soft Taco Bar


(10 guests minimum)
\$13.00 per person

Make your own soft taco just the way you like it, plus rice and beans, toppings, yellow tortilla chips with our housemade salsa and famous guacamole, dessert, iced tea or lemonade and water.


Choose one entrée (or two for 25+ guests):

Spicy Ground Beef  | Shredded Pork "Carnitas Style"  | Spicy Chicken  | Fajita Vegetables 


Choose: Flour tortillas or corn tortillas 

Choose one  : Pinto, Refried or Black Beans

Choose one: Cilantro Lime Rice or Spanish Rice

Toppings Bar: 

Cheese | lettuce | tomatoes | olives | crema

Chips with Salsa and Guacamole 

Choose: Churros or Brownies

Choose: Iced Tea or Lemonade

Enchilada Fiesta

(10 guests minimum)
\$14.00 per person

Authentic cheese and creamy chicken enchiladas with yellow tortilla chips, our housemade salsa and famous guacamole, dessert, iced tea or lemonade and water.

Choose one entrée (or two for 25+ guests):

Traditional Cheese Enchiladas in a Spicy Vegetarian Chile   | Chicken Enchiladas in a Green Chili

Choose one:

Pinto, Refried or Black Beans 

Choose one: Cilantro Lime Rice or Spanish Rice 

Chips with Salsa and Guacamole  

Choose: Churros or Brownies

Choose: Iced Tea or Lemonade

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BUFFETS (continued)

All of our buffets include entrée, sides, dessert, and beverage service of iced tea or lemonade and water.
If you require a vegetarian option, please discuss with your event planner.
Additional entrées can be purchased for \$3.00 per person.

Fajita Bar

(10 guests minimum)

\$15.00 per person. Includes iced tea or lemonade and water. All gluten free except for flour tortillas and dessert.

Grilled Steak or Chicken Breast Strips (add \$1.95 per person for both) **GF**

Sautéed Onions and Peppers **GF**

Choose: Flour or Corn Tortillas **GF**

Choose one: Cilantro Lime Rice or Spanish Rice **GF**

Choose: Black, Pinto or Refried Beans

Chips Salsa and Guacamole **VG GF**

GF Toppings: lettuce | tomato | sour cream | cheese | Pico de Gallo | guacamole

Choose: Churros or Brownies

Choose: Iced Tea or Lemonade

BBQ Bar

(10 guests minimum)

\$17.00 per person

Includes two BBQ entrées, sides and iced tea or lemonade and water.

Southwest BBQ Brisket **GF** | **BBQ Chicken** **GF** | **Fried Chicken**

Baked Beans **GF** | **Cole Slaw** **GF** | **Potato Salad** **GF** | **Cornbread** **GF**

Choose: Assorted Cookies or Brownies

Choose: Iced Tea or Lemonade

catering **MENU**

BUFFETS (continued)

All of our buffets include entrée, sides, dessert, and beverage service of iced tea or lemonade and water.

If you require a vegetarian option, please discuss with your event planner.

Additional entrées can be purchased for \$3.00 per person.


Backyard BBQ Cookout



(10 guests minimum)

\$15.00 per person




Includes choice of entrée, sides, dessert and iced tea or lemonade and water.


Under 25 Choose Two Entrées. 25+ Choose Three Entrées:

Hamburgers  | **Hot Dogs**  | **Brats**  | **Grilled Chicken Sandwiches**  | **Corn Dogs**

Pulled Pork Sandwiches  | **BBQ Beef Sandwiches**  | **Veggie Burgers**

Choose Three Sides:

Baked Beans  | **Cole Slaw**  | **Potato Salad**  | **Pasta Salad** | **Macaroni Salad**

Black Bean & Corn Salad  | **Potato Chips**

Choose: Assorted Cookies or Brownies

Choose: Iced Tea or Lemonade

catering **MENU**

BUFFETS (continued)


All of our buffets include entrée, sides, dessert, and beverage service of iced tea or lemonade and water.
If you require a vegetarian option, please discuss with your event planner.
Additional entrées can be purchased for \$3.00 per person.

Savory Middle East



(10 guests minimum)


\$14.00 per person

Middle-Eastern favorites with salads, pita bread, dessert, and beverage service.


Falafel and Shawarma-Style Chicken 

Pita Bread

Hummus  

Tzatziki Sauce and Hot Sauce 

Israeli Couscous Salad with Tomato, Cucumber and Mint 

Tabbouleh Salad 

Decadent Dessert Bars

Choose: Iced Tea or Lemonade

Pasta! Pasta!

(10 guests minimum)







\$13.00 per person

Choice of pasta, savory sauces, and salad plus freshly baked bread, dessert, iced tea or lemonade and water.



Choose one pasta (or two for 25+ guests):

Penne pasta | Fusilli pasta | Linguine | Thai rice noodle

Choose one sauce (or two for 25+ guests):

Rich Tomato Marinara  | Creamy Alfredo Primavera | Rich Tomato with Meat Sauce 
Spicy Puttanesca Sauce with Capers, Olives, and Garlic  | Creamy Sundried Tomato 
Hearty Bolognese with Tomato, Sausage, and Cream  | Traditional Basil Pesto 

Choose one:

Classic Caesar ( with croutons on the side) or Mixed Greens Salad 

Garlic Breadsticks

Decadent Dessert Bars

Choose: Iced Tea or Lemonade

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BUFFETS (continued)

All of our buffets include entrée, sides, dessert, and beverage service of iced tea or lemonade and water.

If you require a vegetarian option, please discuss with your event planner.

Additional entrées can be purchased for \$3.00 per person.

Italian Chicken Buffet

(10 guests minimum)

\$16.00 per person

Choice of Italian-style chicken, with baked ziti, salad,
and fresh-baked bread plus dessert, iced tea or lemonade and water.

Choose one chicken entrée:

Chicken Piccata | Sautéed chicken with a light lemon parsley white wine sauce

Chicken Marsala | Sautéed chicken with mushrooms & shallots in a marsala wine sauce

Chicken Parmigiana | Chicken with a spicy marinara & melted cheese

AND

Baked Ziti Marinara Primavera

Choose one:

Classic Caesar or Mixed Greens Salad 

Garlic Bread

Decadent Dessert Bars

Choose: Iced Tea or Lemonade

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PLATED ENTRÉES

All plated entrées are served with a house salad, dessert, rolls, freshly brewed coffee, hot tea, iced tea and water. Please let us know about any dietary requirements your guests may have in advance.

Pricing includes china and linens for guest tables. **Staffing for plated meals not included in the pricing.**

Choice of two entrées. A third entrée is an additional \$5.50 per person on top of the original price. No more than three entrée options in total. If a third entrée is selected, starch and vegetable will be chef's choice.

Grilled Beef Tenderloin Filet

Tomato Tarragon Glaze, Fingerling Potatoes and Seasonal Vegetables
\$25.00

Sliced Bistro Cut Filet of Beef (without sauce)

Rosemary Malbec Demi-Glace, Gorgonzola Whipped Potatoes
and Garden Bouquetiere Saute
\$21.00

Shrimp Provençal

Garlic Butter, Grilled Polenta and Julienne Vegetable Medley
\$20.00

Roast Pork Loin

Apple Cider Gastrique, Whipped Sweet Potatoes and Savory Onion Jam
\$18.00

Honey Apricot Chicken

Served with Sweet Mashed Potatoes and Seasonal Vegetables
\$17.00

Seared Fillet of Salmon

Baked salmon filet, seasoned with lemon pepper,
served on braised greens (from the Farmhouse when available) and quinoa Pilaf
\$19.00

Vegetarian Napoleon

Layers of Grilled Eggplant, Portobello Mushroom, Fresh Sliced Tomato and Zucchini
Served on Marinara Sauce
\$16.00

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PIZZA

Pizza

14" pies made-to-order, cut into 8 slices (estimate 2 slices per person for ordering).
Maximum order of 20 pizzas. Gluten free pizza crust available upon request.

One Topping - \$12.00 | Two Toppings - \$13.00 | Three Toppings - \$14.00

Choice of Toppings:

Extra Mozzarella Cheese | Pepperoni | Italian Sausage | Mushrooms | Green and Red Peppers

PARTY TRAYS & EXTRAS

Party Trays


Available in three sizes:

Small serves 25, Medium serves 50 and Large serves 75

Antipasto Tray

Small - \$44.00 | Medium - \$63.00 | Large - \$110.00

Artichoke hearts, Kalamata olives, provolone cheese, hard salami, prosciutto ham, marinated broccoli and cauliflower florets, cherry tomatoes, bell peppers, served with Italian dipping sauce.

Also available in vegetarian. 

Artisan Cheeseboard

Chef's choice of cubed gourmet cheese from around the world with crackers (gluten free available)

Small - \$65.00 | Medium - \$95.00 | Large - \$147.00

Cubed Cheese & Cracker Tray, Cheddar, Swiss and Dill Havarti served with cracker medley

Small - \$27.00 | Medium - \$42.00 | Large - \$63.00

Cubed Cheese & Fruit Tray

Small - \$47.00 | Medium - \$75.00 | Large - \$125.00

Seasonal fresh fruit, Cheddar, Swiss and Dill Havarti served with crackers

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PARTY TRAYS & EXTRAS (continued)

Party Trays

Available in three sizes:

Small serves 25, Medium serves 50 and Large serves 75

Fresh Fruit Tray- Vegan

Small - \$43.00 | Medium - \$60.00 | Large - \$95.00

Fresh fruit platter - assorted cubed fruits

Fresh Vegetable Tray

Small - \$27.00 | Medium - \$53.00 | Large - \$85.00

Carrots, cucumber, broccoli, cauliflower and celery served with Ranch dip

Gourmet Crudite Tray

Small - \$30.00 | Medium - \$56.00 | Large - \$90.00

Roasted New potatoes, Artichokes, Tomatoes, Peppers and other seasonal vegetables served with Ranch dip

Crostini Trio, Toasted baguette rounds served with trio of hummus

Small - \$21.00 | Medium - \$36.00 | Large - \$50.00

(Traditional, roasted red pepper and artichoke hummus)

Baked Brie en Croute

\$65.00, serves 30 guests

Creamy cheese baked in a flaky crust. **Choose one:** Sugar & Walnut Glaze, Apricot Preserves, or Raspberry Preserves. Served with crackers

Smoked Salmon Platter

\$125.00, serves 30 guests

Sliced smoked salmon with chopped onion, cream cheese, capers, served with cocktail rye and other garnishes


 *Gluten free except for pumpernickel - can substitute gluten free crackers*

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PARTY TRAYS & EXTRAS (continued)

Walnut Mountain Pesto Tray

\$35.00, serves 30 guests

A layered spread of cream cheese, basil, walnuts and sun dried tomatoes served with baguettes 

 *Gluten free - substitute gluten free crackers*

Hot Dips

Serves 30 guests

Artichoke Dip with Sliced Baguettes \$69.00 

Buffalo Chicken Dip with Tortilla Chips, Celery and Carrot Sticks \$69.00 

Chili con Queso with Tortilla Chips \$50.00  



Seven Layer Bean Dip with Tortilla Chips \$50.00  


Cold Dips & Spreads

Priced by the pint, each pint serves 6-10 guests



 *All are gluten free if served with gluten free crackers*

Spinach Dip with Sliced Baguettes \$12.00

Homemade Guacamole with Tortilla Chips \$11.00  

Hummus with Pita Triangles \$11.25 

Choose one: Traditional, roasted red pepper, or artichoke

Salsas with Tortilla Chips \$9.00  

Choose one: Cilantro Pineapple (mild), Cilantro (medium), Chipotle (hot) or Pico de Gallo

Chicken Salad Dip with Pita Triangles \$14.95

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PARTY TRAYS & EXTRAS (continued)

Chips, Breads & Crackers

Chips priced by the pound (each pound serves 6-8 people):

Homemade Potato Chips \$4.00 | Red, Yellow and Blue Corn Tortilla Chips \$5.00 

Crackers priced by the sleeve (each sleeve serves 10-15 guests):

Assorted American Classic Crackers \$2.25 | Water Crackers \$4.00

Rice Crackers \$4.00 

Sliced Baguettes \$3.29 | Pita Triangles \$.75 per person (3 pc. per serving)

Trail Mix

Small (serves 15 people): \$35.00

Medium (serves 30 people): \$60.00

Subs & Snacks

Party Sandwiches

\$40 for the Slider Snacker; \$45 for Specialty Slider Snackers, serves 6 - 10 guests.
Slider-size sandwiches, good for Snacks. Served with potato chips. Beverages not included

Meat Snacker | Mouthwatering layers of assorted meats, cheeses, and vegetables

Veggie Snacker | Cream cheese & avocado with veggies 


Turkey Snacker | Turkey & cheese with veggies

Specialty Slider Snackers:

Caprese | Fresh mozzarella, basil, tomato and pesto 

Turkey Cobb | Bacon, bleu cheese, avocado and lettuce

Ham, Brie, Spinach and Apple

Brie, Spinach and Apple 

catering **MENU**

PARTY TRAYS & EXTRAS (continued)

Snack Trays

\$2.50 per person

Served in family-style bowls for sharing

Munchie Tray

Potato Chips with Ranch  or French Onion Dip and Tortilla Chips with House Salsa 

Sweet Tooth

M&Ms (plain) , Yogurt Pretzels, Gummy Worms 

Happy Hour

Roasted Peanuts , Goldfish, Pretzels


Create Your Own:


Candies/snack mixes for making your own snack bag

\$7.50 per pound per item (serves 10-12, choice subject to availability)

Choose three:

Yogurt Pretzels

M&Ms (plain) 

Roasted Peanuts 

Pretzels

Gummy Worms 

catering **MENU**

DESSERTS

Assorted Cookies - \$8.25 per dozen

**Substitute Gluten Free*

Brownies - \$12.50 per dozen

**Substitute Gluten Free*

Lemon Bars - \$10.00 per dozen

Assorted Dessert Bars - \$14.00 per dozen (Chef's choice)

Chocolate Covered Strawberries - \$15.00 per dozen

Chocolate Torte Squares - \$15.00 per dozen

Ice Cream Sundae Bar 

\$5.00 per person for delivered ice cream. Minimum of 25 people.

**Ice cream only is \$3.50 per person. Minimum of 25 people.*

For 0-49 people: choice of one ice cream flavor

For 50-74 people: choice of two ice cream flavors

For 75+ people: three ice cream flavors

Flavors:

Strawberry | Chocolate | Vanilla 

Toppings Included:

M&M | Sprinkles | Cherries | Gummy Bears | Oreo Crumbs (not gluten free) | Peanuts

Whipped Cream | Chocolate Sauce | Butterscotch Sauce

Served ice cream is an additional charge. Staffing for served ice cream is a minimum of three hours.

For every fifty guests, one staff member is required for service.

Cakes/Cupcakes/Donuts

For a limited time, cakes, cupcakes and donuts may be ordered through your UCCS event planner or you may order them from an off-campus vendor.

Ordered through your UCCS event planner include a service fee to cover order pick-up, delivery and disposable plates, napkins and utensils. If you would like a member from UCCS Catering to cut and serve the cake, a cake cutting fee applies (\$1.75 per person).

Ordered from an off-campus vendor do not require an exemption. Client is responsible for placing the order, pick-up and delivery, and must provide their own disposable plates, napkins and utensils.

catering **MENU**

ADDITIONAL CATERING INFORMATION

Food is a market commodity. We always use the best products available but we may substitute ingredients to maintain quality standards and pricing.

Menu prices are subject to change. The total quoted for your specific event will not change unless you make adjustments to the original event plan, food, and/or services within 30 days of your event. This does not include final guest count.

Service Enhancements

**Selection of these items will include an additional fee for service staff*

Full China and Silverware Service - \$2.75 per person

Reception China and Silverware Service - \$1.95 per person

Coffee or Beverage China service - \$1.50 per person

Full Bar Glass Service - \$1.50 per person

Cake Cutting Fee - \$2.00 per person

Food Services will cut the cake, provide china, and table service only. This service step must be included in the contract language.

Champagne Service - \$1.75

Includes glassware and service only. This service step must be included in the contract language.

Table Stanchions - \$3.00 each

Numbers 1-50 are provided. Client is responsible for the creation and placement of any other table signs.

Linens

Our service standard is to include tablecloths for all food tables and beverage tables.

Linens for guest tables are included with plated meals.

Additional linens are available upon request for an additional fee.

Linen colors, other than black and white, may be available for an additional fee, and are handled as special orders.

Please discuss this option with the conference planner during booking.

Linen service prices for standard black and white:

Tablecloths for standard round tables and banquet tables - \$5.00 each

Table skirting - \$15.00 each

Napkins - \$.75 each

If you add linens to your order within 72 hours of your event, there will be an additional delivery fee of \$35.

catering **MENU**

ADDITIONAL CATERING INFORMATION (continued)

Service Staff

All catered events are unique and we want to deliver the highest level of service regardless of function type. Continental breakfasts, breaks, and receptions are priced for self-service. Buffet functions are staffed with one service attendant for every 25 guests and are included in the per person menu price. Service staff is not included in standard plated meal pricing. One attendant is required for every 15 guests for plated meals.

Meals and receptions requiring a higher level of service such as: additional food courses, hand-passed appetizers, non pre-set meal courses, champagne toasts, limited turnaround times for clearing, mid-event table rearrangement, among others will require additional charges.

The charge for staffing is:

Reception with disposable wares require one attendant for every 75 guests - \$72

Includes setup, event time, and clean-up

Reception with China and/or glassware require one attendant for every 50 guests - \$72

Includes setup, event time, and clean-up

Plated meals require one attendant for every 15 guests - \$90

Includes setup, event time, and clean-up

Stations chefs - \$100 per chef

Includes one hour setup, two hour event time, one hour clean-up

For events longer than two hours and/or starting after 7 p.m. or before 7 a.m., there is an additional fee of \$9 per attendant per half hour, \$12.50 per chef per half hour

Floral and Décor Arrangements

We can work with you to make your function a unique event by recommending and handling floral arrangements and other decorations. When booking, please discuss your request with your event planner. The final charge will include an additional \$20 service fee, in addition to the cost of the floral or decorative arrangements.

Dining Rate Categories

The following age categories are in place for dining rates:

0-2 years: no charge

3-10: half price

11 and up: full price