

Call Campus Dining Services to discuss menu options  
at 646-4802 or 646-5623

## **Breakfast Buffet**

All breakfast buffets include regular and decaffeinated coffee and fresh orange juice. Prices listed per guest. Minimum of 20 guests (Below 20 guests, an additional charge of \$2.00 per person will apply).

### **The Continental - \$8.25**

Sliced seasonal fresh fruit, fresh baked mini muffins, mini Danish pastries, croissants, butter and jelly.

### **Build Your Own Burrito Breakfast Buffet - \$6.75**

A tray of assorted breakfast burritos (chorizo, bacon, bean and potato) served with salsa, grated cheese and chopped green chile.

### **Southwestern Specialty - \$10.25**

Sliced fresh fruit, scrambled eggs with chopped onions, tomatoes, and jalapeños.  
Choice of bacon or sausage on the side  
Served with green chile, salsa, warm four tortillas, and mini Danishes.

### **The Sunrise Supreme - \$10.25**

Sliced seasonal fresh fruit, scrambled eggs with cheddar cheese, choice of pancakes or French toast, bacon strips, sausage patties, hash browns, biscuits, country gravy, butter, jelly, and maple syrup

### **The All American - \$9.25**

Scrambled eggs with shredded cheese and hash browns, your choice of bacon or sausage. Includes one bakery selection, butter, and jelly.

### **Healthy Continental - \$8.95**

Fruit yogurts, granola, nut and raisin mix, assorted low fat bran muffins, fruit berries, and assorted cold cereals with low fat milk.

## **A La Carte Selections**

Use these selections to create your own custom breakfast buffet.

### **Beverages**

Regular or Decaffeinated Coffee - \$16.00 per gallon  
Hot Tea - \$13.50 per gallon  
Hot Chocolate - \$16.00 per gallon  
Hot Water w/Assorted Tea Bags - \$16.00 per gallon  
Orange, Apple, Cranberry or Grape Juice - \$15.00 per gallon  
Iced Tea - \$14.00  
Raspberry Iced Tea - \$ 15.00 per gallon  
Lemonade - \$15.00 per gallon  
Citrus or Fruit Punch - \$ 16.00 per gallon  
Sherbet Punch - \$16.00 per gallon  
Bottled Juices - \$2.00 each  
Bottled Water - \$2.00 each  
Canned Soft Drinks - \$1.25

### **From the Bakery**

Brownies - \$14.00 per dozen  
Lemon Bars - \$14.00 per dozen  
Pecan Triangles - \$14.00 per dozen  
Assorted Cookies - \$13.00 per dozen  
Fresh Baked Muffins - \$12.75 per dozen  
Glazed Doughnuts - \$10.95 per dozen  
Mini Danish - \$12.75 per dozen  
Mini muffins - \$12.00 per dozen  
Mini Bagels w/cream cheese - \$10.95 per dozen  
Assorted Bagels w/cream cheese - \$14.95 per dozen  
Cinnamon Rolls - \$10.00 per dozen

### **Miscellaneous**

Individual bags of chips - \$1.25 each  
Assorted granola bars - \$1.00 each  
Flavored yogurt - \$1.25 each  
Yogurt parfait - \$3.50 each

# **Complete Meeting Packages**

To simplify your meeting planning, Campus Dining is please to offer these break packages at a special rate. These packages include continental breakfast, morning break, lunch and afternoon break. Breaks based on a one hour service.

## **Continental Breakfast**

Orange juice and cranberry juice,  
assorted Danish pastries, muffins, croissants,  
sweet Butter and preserves.  
Bagels and cream cheese.  
Medley of sliced fresh seasonal fruit.  
Freshly brewed regular and decaffeinated coffee and hot tea.

## **Mid Morning Break**

Freshly brewed regular and decaffeinated coffee and hot tea.  
Assorted fruit juices and assorted soft drinks.

## **Luncheon**

Plated or buffet to be determined.

## **Afternoon Break**

Assorted cookies and whole fresh fruit.  
Freshly brewed regular and decaffeinated coffee and hot tea.  
Assorted fruit juices and assorted soft drinks.

**\$29.95 Per Guest**

Minimum of 25 people required

# Tailgate Barbecue Buffet

All tailgate barbecues include iced tea and water.  
Prices listed per guest.

## Traditional Tailgate

Grilled hamburgers and hot dogs,  
coleslaw, potato salad, green chile, baked beans, and potato chips.  
Lettuce, cheese, tomatoes, pickles, onions, mustard, mayonnaise, relish, and ketchup.  
Brownies and assorted fresh baked cookies.  
**Lunch - \$12.00 after 4PM Dinner \$15.00**

## Aggie Tailgate

Grilled chicken breast, smoked sausage, green chile,  
tossed garden salad with cherry tomatoes, cucumbers, olives, croutons, ranch and Italian Dressing.  
pasta salad, ranch style beans and corn on the cob.  
Assorted breads and rolls.  
Fruit cobbler and ice cream.  
**Lunch - \$15.50 after 4PM Dinner - \$18.00**

## Southwestern Tailgate

Barbecue chicken quarters, smoked sausage and sliced brisket,  
oven roasted red bliss potatoes, coleslaw,  
New Mexican style corn and rustic pinto bean stew.  
Jalapeño corn bread, rolls and butter.  
Fruit cobbler with ice cream.  
**Lunch - \$16.00 after 4PM Dinner - \$19.50**

## Theme Buffets

All theme buffets include iced tea and water.  
Prices listed per guest.

### Bourbon Street Buffet

Spicy catfish with Creole cocktail sauce, Cajun chicken tenders and sausage jambalaya.  
Cucumber salad, marinated cauliflower with red pepper, Cajun style coleslaw  
and red beans and rice.  
Jalapeño cornbread.

Bourbon pecan pie with ice cream.

**Lunch \$16.00 after 4PM Dinner \$19.00**

### Taste of Italy

Baked beef lasagna and fettuccini alfredo with vegetables,  
Caesar salad and ratatouille.  
Italian bread sticks and garlic bread.  
Chocolate éclairs and cream puffs.

**Lunch - \$14.95 after 4PM Dinner - \$17.95**

### New Mexico Fiesta

Cheese enchiladas, beef and chicken Fajitas with bell peppers and onions,  
chile con queso, Spanish rice, refried beans, warm flour tortillas, sour cream,  
guacamole, grated cheese, diced tomatoes,  
jalapeños, salsa and pico de gallo.  
Fruit-filled churros.

**Lunch \$15.95 after 4PM Dinner - \$18.95**

### Country Barbecue

Barbecue brisket, chicken quarters and barbecue pork ribs,  
tossed garden salad, potato salad, corn on the cob and ranch style beans.  
Jalapeño cornbread and rolls.  
Fruit cobblers.

**Lunch \$16.00 after 4PM Dinner \$19.00**

## **Casual Meal Buffet**

All casual meals include iced tea and water.  
Prices listed per guest.

### **New York Deli Buffet**

Sliced turkey, roast beef and ham.  
Sliced cheddar, Swiss cheese and assorted deli breads.  
Sliced tomato, onions, dill pickles, black olives,  
cherry peppers, mayonnaise and mustard.  
Choice of Pasta salad or potato salad.  
Gourmet Chips, brownies, and beverages.  
**Lunch - \$13.25 after 4PM Dinner - \$16.25**

### **Taco Bar**

Seasoned ground beef, shredded chicken,  
taco shells, flour tortillas, shredded lettuce, sliced tomatoes, shredded cheese,  
fresh salsa, sour cream, guacamole and pico de gallo.  
Spanish rice and refried beans.  
**Lunch - \$12.00 after 4PM Dinner - \$15.00**

### **Spaghetti Dinner**

Spaghetti with meat sauce and marinara.  
Romaine salad served with Italian and Caesar dressing.  
Italian bread sticks and garlic toast.  
**Lunch - \$9.00 after 4PM Dinner - \$12.00**

### **Oven Fresh Pizzas**

Create your own 16" pizza with the following toppings:  
Pepperoni, sausage, ham, mushrooms, tomatoes, olives, bell peppers,  
green chile, jalapeños, onions, and pineapple.

Two toppings - \$10.99

Additional toppings .99  
Add brownies and sodas - \$2.09 per guest  
Add salad and breadsticks - \$2.59 per guest

## **Plated Lunch Salads**

All salads include iced tea and water.  
Prices listed per guest.

### **Chicken Caesar Salad**

Grilled slices of chicken breast served over fresh romaine lettuce with croutons, freshly grated parmesan cheese, black olives and Caesar dressing.

**Lunch \$10.95**

### **Fajita Salad**

Marinated beef, chicken, or Portobello mushrooms shredded cheese, pico de gallo, ripe olives, lettuce, sour cream, bell peppers, and avocado. Served with roasted chile salsa in a tostado shell.

**Lunch \$12.95**

### **Mandarin Chicken Salad**

Sliced chicken breast with snow peas, chopped peanuts, and mandarin oranges arranged on fresh spinach leaves with ginger soy vinaigrette dressing.

**Lunch - \$10.25**

### **Greek Salad**

Fresh salad greens with sliced tomato, sliced cucumber, Kalamata olives, red bell peppers, feta cheese and balsamic vinaigrette dressing.

**Lunch - \$9.75**

### **Chef's Cobb Salad**

Mixed greens with ham, turkey, Swiss cheese, cheddar cheese, tomato, hard boiled eggs, black olives, red onions, and choice of dressing.

**Lunch - \$9.75**

### **Fresh Fruit Salad**

Sliced fresh fruit served with cottage cheese and honey yogurt dip.

**Lunch - \$9.75**

### **Taco Salad**

A taco shell filled with your choice of seasoned ground beef or chicken.

Topped with shredded lettuce, diced tomatoes, cheddar cheese, green onions,  
sour cream, salsa and guacamole.

**Lunch - \$9.75**

# Plated Lunch Sandwiches

All sandwiches include iced tea and water.

Prices listed per guest.

## The Panini

Grilled focaccia with shaved turkey, pepperoni, mozzarella, lettuce, tomato red onion, pesto mayonnaise, and olive tapenade.

Served with salad choice, chips and cookies.

**Lunch - \$12.95**

## The Wrap

Herb-garlic or tomato-basil wrap with avocado, marinated chicken strips, sautéed onions, bell peppers, jack cheese and mayonnaise.

Served with salad choice, chips and cookies.

**Lunch - \$12.95**

## The Kaiser

A fresh baked kaiser roll with shaved ham, turkey, bacon, cheese, lettuce, tomato, pickle, mayonnaise and mustard.

Served with salad choice, chips and brownies

**Lunch - \$11.95**

## The French Connection

Sliced roast beef and brie cheese on a onion roll.

Served with fresh fruit and salad choice.

**Lunch - \$13.95**

Choose on of the following salads:

Pasta Salad

Cole Slaw

Potato Salad

## Aggie Burger

Half pound burger served with cheddar cheese, red onion, green chile, lettuce and tomato on a sesame bun.

Served with home fries or chips and a pickle spear.

**Lunch - \$9.95**

## Tuna or Chicken Salad Croissant

Tuna or chicken salad served on a buttery croissant with sliced tomato and lettuce.

Served with sliced fresh fruit and a pickle spear.

**Lunch - \$9.50**

## Mother Nature

Sliced avocado, thinly sliced cucumber, alfalfa sprouts and sliced mushrooms on a French roll.

Served with freshly sliced seasonal fruit.

**Lunch \$9.50**

# Box Lunches

## Signature Box Lunch

Choose any one of our entrée sandwiches below. Served with side salad, fresh fruit, cookies and beverage.

### The Panini

Grilled focaccia with shaved turkey, pepperoni, mozzarella, lettuce, tomato, red onion, pesto mayonnaise, and olive tapenade.

### The Wrap

Herb-garlic or tomato- basil wrap with avocado mayonnaise, marinated chicken strips sautéed onions, bell peppers and jack cheese.

### The Kaiser

A fresh baked kaiser roll with shaved ham, turkey, bacon, cheese, lettuce, tomato, pickle, mayonnaise and mustard.

### Tuna or Chicken Salad Croissant

Tuna or chicken salad served on a buttery croissant with sliced tomato and lettuce.

### Mother Nature

Sliced avocado, thinly sliced cucumber, alfalfa sprouts and sliced mushrooms on a French roll.

### The French Connection

Sliced roast beef and brie cheese on an onion roll.

Choose on of the following salads:

Pasta Salad

Cole Slaw

Potato Salad

**Lunch \$13.95**

### Standard Box Lunch

Turkey, ham, or roast beef.

American or Swiss cheese on a Kaiser roll.

Potato chips, fresh baked cookies and seasonal whole fruit and beverage.

**Lunch - \$9.75**

## **Plated Lunch Entrées**

Served meal includes salad, starch, chef's vegetable, rolls with butter, dessert, iced tea, coffee and water.

Prices per guest

### **Chicken**

#### **Chicken Mesilla**

Grilled chicken breast with a creamy green chile cheese sauce.

Lunch - \$14.95

#### **Green Chile Chicken Enchiladas**

Rolled chicken enchiladas with home made green chile sauce.

Lunch - \$13.95

#### **Chicken Parmesan**

Breaded chicken breast stuffed with mozzarella cheese and topped with marinara and parmesan cheese.

Lunch - \$14.95

#### **Stuffed Chicken Breast**

Boneless chicken breast stuffed with poblanos, portabellas, pine nuts and shallots. Garnished with chipotle cream sauce and accompanied by garlic mashed potatoes.

Lunch - \$14.95

#### **Chicken Marsala**

Breast of chicken sautéed in olive oil and butter, topped with sliced mushrooms and shallots in a Marsala wine sauce.

Lunch - \$15.95

### **Pasta**

#### **Spinach Lasagna**

Layer of pasta, spinach, béchamel sauce and cheeses.

Lunch \$12.00

#### **Spaghetti Bolognese**

Spaghetti with traditional meat sauce and parmesan cheese.

Lunch \$13.00

#### **Fettuccini Alfredo**

A classic parmesan cheese sauce with grilled chicken breast.

Lunch \$14.95

# Plated Lunches Continued

## Beef

### Grilled Sirloin Steak

Grilled sirloin steak served with a barbecue green chile sauce.

Lunch- \$14.95

### Traditional Beef Lasagna

Layers of pasta with beef, marinara sauce and cheeses.

Lunch - \$14.00

### London Broil

London broil served with a fresh mushroom sauce.

Lunch - \$14.95

### Beef Enchiladas

Rolled enchiladas with homemade red chile sauce and cheese.

Lunch - \$12.95

## Pork and Veal

### Veal Marsala

Veal Scaloppini with a light mushroom sauce and bowtie pasta.

Lunch - Market Price

### Roasted Pork Chop

Pork Chop served with red chile, cinnamon, brown sugar, apple and red onion marmalade.

Accompanied with potatoes au gratin.

Lunch - \$14.95

Lunches also available after 4PM for Dinner with a \$3.00 additional charge

## **Plated Dinner Entrées**

Served meal includes choice of vegetable, starch, garden salad with dressing, dessert, rolls and butter, ice or hot tea, regular and decaffeinated coffee and water.

### **Beef**

#### **Grilled Filet of Beef**

With a green chile demi glaze.

**Dinner - \$28.00**

#### **Grilled Petite Filet Mignon and Shrimp**

With cabernet reduction.

**Market Price**

#### **Grilled Petite Filet Mignon paired with Gulf Coast Crab Cake**

Bordelaise and pommery mustard sauces.

**Market Price**

### **Chicken**

#### **Sautéed Breast of Chicken**

Topped with mushroom and artichokes in a red zinfandel sauce.

**Dinner - \$22.00**

#### **Roasted Herbed Chicken**

Stuffed with andouille and corn bread stuffing finished with sage butter.

**Dinner - \$23.00**

#### **Blackened Chicken and Drunken Shrimp**

Blackened chicken breast and tequila marinated shrimp and complemented with a cilantro lime butter sauce.

**Dinner - \$25.00**

## **Pork**

### **Jerk Crusted Pork Tenderloin**

Mango chutney and peppercorn Demi glace.

**Dinner - \$26.00**

## **Seafood**

### **Farm Raised Salmon**

Horseradish and dill crusted salmon fillet and served with braised fennel and dry vermouth cream sauce.

**Dinner - \$28.00**

### **Herbed Sea Bass**

In a roasted tomato concasse scented with tarragon oil.

**Market Price**

### **Grilled Yellow Fin Tuna**

Topped with fresh fruit salsa.

**Market Price**

### **Southern Fried Catfish**

Dusted in cornmeal, fried and served with jalapeño tartar sauce.

**Dinner - \$18.00**

### **Grilled Garlic Shrimp**

Jumbo skewered shrimp grilled with a spicy garlic sauce.

**Dinner - \$20.00**

### **Crab Cakes**

Served with green chile chipotle.

**Dinner - \$23.00**

## **Vegetarian**

Priced per regular entrée selection

### **Grilled Marinated Vegetables**

Zucchini, yellow squash, Portobello mushrooms, red bell peppers,  
and marinated in balsamic vinaigrette.

### **Stuffed Manicotti**

Al dente manicotti noodles stuffed with ricotta and mozzarella cheese and  
topped with marinara sauce.

### **Cheese Enchiladas**

New Mexican classic enchiladas with your choice of homemade  
red or green chile sauce.

## **Dessert Selections for Lunch and Dinner**

Pecan pie, key lime pie, cheesecake, chocolate cake  
and carrot Cake.

**Upgraded Deserts Available upon Request for \$1.50 Per person charge**

Turtle cheesecake, bourbon pecan pie,  
white chocolate raspberry cheesecake, chocolate lava cake  
and assorted sorbets.

# Decorated Cakes and Desserts

Cakes are decorated with standard flowers, borders, and personalized messages  
Logos or special decorations must be priced by the catering office

## Sizes Available

2 layer 8" round - \$19.00  
 $\frac{1}{4}$  sheet cake - \$23.00  
 $\frac{1}{2}$  sheet cake - \$33.00  
Full sheet cake - \$52.00

## Flavor Selections

Chocolate, white, yellow, spice, marble, German chocolate, or carrot  
special flavors may be available upon request.

## Frosting Selections

Chocolate, butter cream, strawberry, cream cheese, or coconut (German chocolate cake).

## Cheesecake by the slice - \$4.00

Turtle, strawberry, cherry, white chocolate raspberry, and decadent double chocolate.

## Pie by the slice - \$3.00

Pumpkin, chocolate crème, banana crème, coconut crème, apple, peach, key lime, or pecan.

## Sweet Bites

Priced per dozen

Chocolate Dipped Strawberries - \$15.00

Petit Fours - \$15.00

Chocolate Thimbles - \$14.00

Mini Cheesecakes - \$14.00

# Hot Hors d'oeuvres

Priced per dozen.

South western egg rolls with jalapeño soy sauce - \$11.00

Swedish meatballs - \$12.00

Mini quiche - \$11.00

Spicy chicken wings and blue cheese dip - \$11.00

Jalapeño poppers - \$11.00

Asian spring rolls with sweet and sour sauce - \$10.00

Assorted fried wontons with hot mustard - \$10.00

Grilled chicken quesadillas with guacamole and sour cream - \$12.00

Sausage stuffed mushrooms - \$12.99

Beef or chicken taquitos with sour cream and salsa - \$11.00

Teriyaki beef skewers - \$13.00

Chicken and green chile bites wrapped in bacon - \$12.99

Mini crab cakes with green chili aioli - \$14.00

Coconut shrimp with sweet chili sauce - \$13.50

Bacon wrapped scallops - \$14.00

**Southwestern Strata** (serves 35 people) - \$75.00

A seven layer Mexican dip that includes ground beef, beans, sour cream, cheese, guacamole, tomatoes, sliced jalapeños, shredded lettuce, chopped olives and salsa.

# Cold hors d'oeuvres

Priced per dozen.

Tomatoes stuffed with spicy guacamole - \$11.00

Herb cream cheese pinwheels - \$11.00

Shrimp with cocktail sauce- \$15.00

Fruit kebabs with yogurt dip - \$10.00

Avocado shrimp salad on toast points - \$13.00

Assorted finger sandwiches - \$9.00  
(Chicken salad, tuna salad and pimento spread)

## Priced per Tray

Vegetable crudité's with ranch dip

Fresh seasonal fruit tray

Fruit and domestic cheese tray

Domestic cheese and cracker tray

Small - Serves 25 - \$50.00

Medium - Serves 50 - \$100.00

Larges - Serves 75 - \$150.00

**Roasted Vegetable Display** - \$175.00 for medium tray only.

Red and yellow peppers, zucchini, squash, asparagus, sweet Onions, mushrooms, scallions,  
served with balsamic vinaigrette and hummus dip.

**Antipasto Tray** - \$150.00 for medium tray only.

Prosciutto, salami, marinated artichokes, provolone cheese, roast peppers,  
grape tomatoes and sliced mushrooms.

**Crisp Chips served with a choice dip** - \$20.00 quart serves 15  
Guacamole, salsa, French onion, spinach & artichoke or chile con queso.

Mixed Nuts - \$20.00 Per Bowl

Bar Mix - \$18.00 per Bowl

## **Carving Stations**

All carving stations require one uniformed chef at \$75.00/each per 100 guests.

### **Chef to Carve...**

#### **Fillet of Salmon**

With rice and spinach baked in a puff pastry with chardonnay sauce.

(20 Servings)

**\$120.00**

#### **Fresh Roasted Turkey**

Cranberry relish, mayonnaise and miniature rolls.

(50 servings)

**\$175.00**

#### **Roasted Sirloin Strip of Beef**

Honey mustard sauce, horseradish and sliced French baguettes.

(30 servings)

**\$250.00**

#### **Roasted Prime Tenderloin of Beef**

Pink peppercorn, béarnaise sauces and rolls.

(35 servings)

**\$225.00**

#### **Honey Glazed Virginia ham**

Gourmet mustards, mayonnaise with mango chutney and jalapeno biscuits.

(60 servings)

**\$225.00**

#### **Roasted Prime Steamship Round of Beef**

Creamy horseradish, mustard, mayonnaise and miniature onion rolls.

(175 servings)

**\$525.00**

#### **Smoked Beef Brisket with Bourbon BBQ Glaze**

Country biscuits.

(30 servings)

**\$200.00**

**Must be ordered ten days prior to your event.**