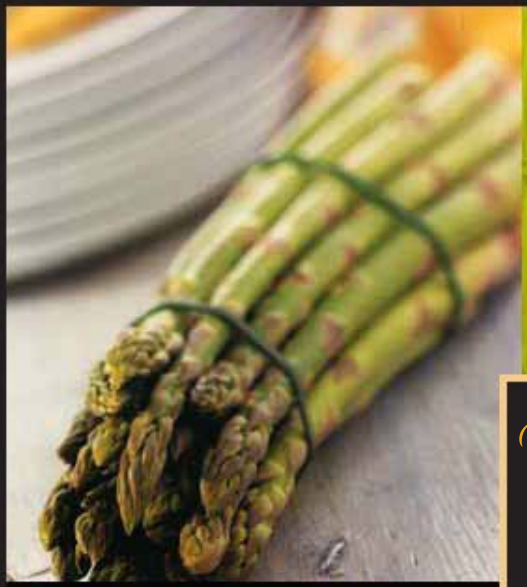

University of St. Mary Campus Catering

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General Information and Conditions

The success of your function is important to us! In order to offer you a professional and personalized event, we ask that you review the policies outlined below.
If we have left any questions unanswered, please feel free to contact our Catering Department.

Quality, Convenience and Service: Whether your function is large or small, casual or formal, University of St. Mary (USM) Catering will provide the finest service and food available. USM Catering, a department of ARAMARK Dining Services, delivers the excellence you expect from University of St. Mary. Our years of experience at USM grant us the unique ability to understand your needs, and make us the logical choice for on-campus events. Also, when you are booking your event through a USM department, our invoicing process is quick, easy and efficient. In short, no other caterer can match the total ease with which USM Catering performs functions at University of St. Mary.

Our trained staff is qualified to assist you in every detail of your event. In addition to food, we can offer linens to add a special touch to your function. Collaborating with you, we will customize the event to meet your specific needs. If you have any unique requests, simply let us know and we will gladly accommodate you and your guests.

Room Reservations: Room reservations can be made Monday-Friday (8:00 am to 4:30 pm) by calling 913-758-6134. All food and beverages served in the St. Josephs Dining Hall must be provided by Campus Dining Services.

Food and Beverage: Arrangements for food and beverage service can be made by calling the ARAMARK Dining Office at 913-758-6545 or by visiting the ARAMARK Dining Office located in St. Josephs Dining Hall.

Guarantee: An estimated guest count is required at the time that services are scheduled. A final guaranteed count must be provided to the ARAMARK Office at least one week prior to the event. You will be billed for the guaranteed number or the actual guest count, whichever is higher. As we take pride in pre-planning every detail of your event, adding guests to your party after your guaranteed count has been received may result in necessary menu or service revisions and exceeding the guaranteed guest count, each additional guest will be assessed a premium of 2 times over the standard cost.

Payment: Non-university sponsored events may require a deposit or credit card at time of booking to guarantee services. Please refer to catering contract for additional terms and conditions.

Delivery: A minimum charge of $10.00 or 10% of total invoice, whichever is greater, will be added to invoices for services outside of St. Joseph Hall.

Event Cleanup and Room Reset: For events that serve alcohol a minimum of $100 or 3% of final bill will be charged, whichever is higher.

Pricing: All prices in this brochure are a guideline. You must contact the Catering Office for proper pricing as pricing is subject to change depending on raw food cost.

Cancellations: In the event that services need to be cancelled, a $25.00 cancellation fee will be charged for meals cancelled within 3 business days of the event. In addition, the Catering Office will charge for food and labor costs already incurred at the time of the cancellation.

General Information

Food Quantities: A well planned event is a successful event. To make sure your event is successful it is essential that you have an accurate guest count, and report it to the Catering Office. Credit for unused portions excluding bottled beverages, juices, whole fruit, yogurt, etc. will not be given. Therefore, an accurate guest count will keep you from paying for items that were not required by your guests.

Perishable Food Policy: In adherence with local Health Department regulations, it is our strict policy that there will be no credit given or carry out of perishable food not consumed at your event. Any food removed from the location of the event without the permission of the Catering Department becomes the responsibility of the event holder. Once removed from the event, Catering possesses no responsibility or liability for the quality or safety of these items.

Serviceware: At no time should serviceware be removed from the original location of the event without permission of Campus Dining. Items removed must be returned to Campus Dining within three business day or a $50 charge will be assessed. Event holders who fail to return serviceware for extended periods of time may be liable for full replacement cost of these items. Catering will pick up serviceware from a secondary location for a charge of $25.

Late Order Availability: In order to ensure the quality of your event, the Catering Office must have sufficient time in order to procure food and service personnel. Sufficient notification is defined as at least one week for meals and at least 2 business days for refreshment setups. Events booked without sufficient notification will be subject to limited menu and service availability, including linen.

Linen and China Rental: Linen will be provided for all tables in St. Joseph Dining Hall that will be used for food service. Should you need linen for other tables within these buildings or for delivered or refreshment services these can be provided at an additional charge, availability limited without advanced notice.

Tablecloths	$5.50/each
Napkins	$0.60/each

China and glassware are included in the current pricing of all meals held within the St. Joseph Dining Hall.

Dietary Considerations: Adjustments to menus can be made to accommodate special dietary needs. Please let the Catering Manager know if this will be necessary when you are booking your party.

Special Menu Requests: USM Catering is a full-service caterer. Should you require a customized menu, let us know. Our catering staff and chef will work with you to handle the arrangements. Please allow a minimum of two weeks to insure the availability of your special requests. All special requests will be charged accordingly.

Specialty Decorations: USM Catering takes pride in making sure all of its events are professional. Any additional decorations or special requests such as themes, requested linen, fresh flowers,
ice carvings, etc. will be charged accordingly.

Breakfast Buffets

All prices are per person
All buffets are served on a high grade disposal place settings.
Please add $1 per person for china and silver.

All breakfast buffets include coffee, decaffeinated coffee, and fresh orange juice.

Spire Scramble

$6.95 per person

Scrambled Eggs with Cheddar Cheese, Peppers, Onions and Choice of One Ingredient: Ham, Bacon, Sausage or Mushrooms served with salsa, sour cream and warm tortilla shells.

Choose one from each category:

- Fresh Cut Fruit (In Season) or Whole Fruit
- O'Brien Potatoes or Hashbrowns
- Sweet Bread, Cinnamon Rolls, Rolls or Muffins

Basic Breakfast

$5.95 per person

Plain Scrambled Eggs

Choose one from each category:

- Breakfast Sandwich, Bacon, Ham or Sausage Links
- O'Brien Potatoes or Hashbrowns
- Sweet Bread, Cinnamon Rolls, Rolls or Muffins

Presidential Breakfast

$7.99 per person

Choose one from each category:

- Ham and Cheese Quiche, Quiche Lorraine or Egg Strata
- Bacon, Ham or Sausage Links• O'Brien Potatoes or Hashbrowns
- Fresh Cut Fruit (In Season) or Whole Fruit
- Sweet Bread, Biscuits, Muffins, Cinnamon Rolls, Caramel Rolls or Coffee Cake
    - Add French toast or pancakes to any buffet for $1.00 more per person.

Continental Breakfast

$5.00 per person

- Fresh Cut Fruit (In Season) or Whole Fruit

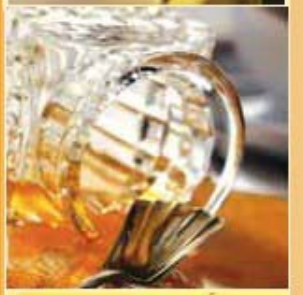
Choose three:

- Milk and Cereal, Sweet Bread, Biscuits, Muffins, Cinnamon Rolls, Caramel Rolls, Cake Donuts or Bagels

Healthy Start

$6.95 per person

- Yogurt Bar – Plain and Strawberry Yogurt served with Granola
- Seasonal Fresh Fruit
- Ham, Egg, Cheese Croissant
- Muffins (Whole-wheat available)



Customized Breakfast Buffet

Available for orders of one dozen or more.

From the Bakery (Priced by the dozen unless indicated)

Turnovers (Apple or Cherry)	$6.95/doz
Cinnamon or Pecan Rolls	$6.95/doz
Mini Strudel Sticks (Apple or Cherry)	$4.00
Assorted Cake Donuts/Glazed Yeast Donuts	$6.00
Mini Muffins	$5.00
Muffins	$7.50
Jumbo Muffins	$1.75 each
Scones (Blueberry, Raspberry White Chocolate, Apple)	$1.75 each
Breads (Banana, Pumpkin or Lemon Poppyseed)	$9.50/loaf
Bagels with Cream Cheese	$9.50
Assorted Mini Quiche	$9.25/doz
Assorted Mini Danish	$5.95/doz

Fruit

Whole Fruit	$1.19 each
Fruit Salad	$2.29 per person

Breakfast Beverages**

Coffee - Regular/Decaf	$9.00/gallon
Hot Chocolate	$9.00/gallon
Hot Apple Cider	$9.00/gallon
Orange, Apple, Grape, Cranberry Juice	$10.00/gallon
Ice Tea	$7.50/gallon
Hot Tea Service	$5.39
Bottled Water	$1.25 each
Milk	$1.69 each

**We recommend 1 gallon for every 10 people.

Served Lunch

Available to Groups of 24 or less.
All sandwiches are served with your choice of pasta salad, homemade potato chips, or side salad.
All salads are served with bread. Beverages include iced tea or lemonade, water and coffee.
Cookies, dessert bars, or angel food cake w/strawberries and whip cream.

Sandwiches and Salads

Classic Croissant
Choice of turkey and provolone, ham and swiss, roast beef and cheddar, chicken or tuna salad, served with a side of seasonal fresh fruit or homemade chips and a pickle.
$8.95 per person

Chicken Pesto Sandwich
Sauteed breast of chicken with creamy pesto spread, tomato and mozzarella cheese on focaccia.
$8.95 per person

Turkey Bacon Club Sandwich
Sliced breast of turkey layered with dressing, American cheese, bacon, lettuce and tomato on marble rye.
$8.95 per person

French Dip Sandwich
Thin slices of slow roasted beef on a sourdough with spicy potato wedges and au jus.
$7.95 per person. Bread or croissants available.

Pork Loin Sandwich
Sliced pork loin lightly breaded and served on Kaiser Roll with Swiss cheese, mayonnaise, lettuce, pickle and tomato.
$8.95 per person

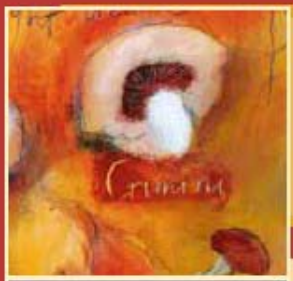
Chargrilled Sirloin Burger
Six ounce chargrilled sirloin burger on a Kaiser roll served with lettuce, tomato and pickle slices.
$8.95 per person

Grilled Vegetable Salad
Medley of summer squash, bell peppers, mushrooms, and red onion served over a bed of spring greens tossed in a balsamic vinaigrette.
$6.25 per person
Add Chicken $2.50

Cobb Salad
Spring mix and romaine tossed with smoked turkey, bacon, ham, and tomatoes topped with hard boiled eggs and bleu cheese. Served with your choice of dressing.
$8.25 per person

Roasted Corn & Avocado
Roasted corn, red onions, bell pepper, tomatoes, cilantro, lime & avocado served over greens.
$6.25 per person
Add Chicken $2.50

Chicken Caesar/Sirloin Caesar
Grilled chicken breast served on a bed of romaine lettuce with red onion and Parmesan cheese, garlic croutons.
$7.95 per person Chicken/$10.29 per person Sirloin



Keeping it Casual

Classic Sack Lunch

Choice of turkey, ham or roast beef with cheese on a white or wheat bread, bag of chips, whole fruit, two cookies and bottled soda or water.

$6.25 per person

Spire Executive Box Lunch

Choice of premium sandwich including Turkey Breast Caesar Wrap, Grilled Chicken
with Sun-Dried Tomato Mayonnaise on Foccacia,
Smoked Ham or Roast Beef on Hoagie,
seasonal fresh cut fruit,
bag of chips, whole fruit, two
cookies and bottled soda or water.
$8.75 per person

Italian Extras

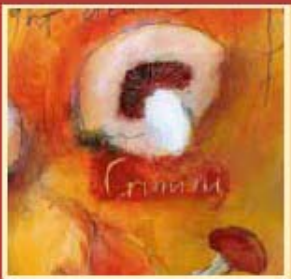
Pizza Buffet

Assorted pizzas
Choose from: Pepperoni, Sausage, Hamburger, Ham, Onions, Peppers, Mushroom, Tomato

One topping	$10.49 per pizza
Two topping	$11.49 per pizza

- Specialty Pizzas available upon request

Substitute bottled water for $1.25 each.



Plan a Picnic

On-site grilling available to groups of 50 or more guests.
All buffets are served on a high grade disposal place settings.
Please add $1 per person for china and silver.

Light Picnic

Burgers & Hot Dogs
Or Fried Chicken
Potato Chips
Potato Salad
Baked Beans
Pickles, Lettuce and Tomato
Assorted Cookies
Lemonade or Iced Tea
$7.50 per person

Add cheese slices for $0.50 per person
Substitute bottled beverages
for $1.00 each.

Charger BBQ

BBQ Beef, Pork or Chicken
Cole Slaw or Potato Salad
Potato Chips
Baked Beans
Pickle Slices
Assorted Cookies
Lemonade or Iced Tea
$8.50 per person

*Additional Meat add
$1.50 per meat per person

Substitute bottled beverages
for $1.00 each.

Quick Bars

Available to groups of 12 guests or more.
Quick bars include iced tea and water (coffee upon request) and choice of cookies or bars.

Baked Potato

Tossed Salad
Baked Potatoes
Choice of Two: Ham, Seasoned Ground
Beef, Chili, or Cheese Sauce
Steamed Broccoli
Shredded Cheddar Cheese
Chives
Bacon Bits
Butter and Sour Cream
Garlic Cheddar Biscuits or
Jalapeno Corn Muffins
$7.50 per person

Nacho and Taco

Yellow Corn Tortilla Chips
Hard and Soft Taco Shells
Seasoned Ground Beef
Spanish Rice
Refried Beans
Shredded Lettuce and Cheddar Cheese
Nacho Cheese Sauce
Jalapenos
Black Olives
Salsa and Sour Cream

$7.50 per person

Cold Buffets

Available to groups of 12 or more guests.
Cold buffets include iced tea and water (coffee upon request) and choice of cookies or bars.

Deluxe Deli

Choice of Two Breads: Kaiser, Hoagies, Seven Grain Breads
Choice of Three Meats: Turkey, Ham, Roast Beef, Salami, or Corned Beef
Choice of One Salad: Macaroni, Broccoli and Cauliflower, Tossed,
Coleslaw, Italian Pasta or Potato Salad
Swiss, American and Provolone, Cheddar Cheeses
Lettuce, Tomato and Pickle Spears
Potato Chips
$7.95 per person

Soup and Salad

Choice of Soup
Mixed Salad Greens
Salad Toppings:
Cherry Tomatoes, Cucumbers, Shredded Carrots, Shredded Cheddar Cheese,
Bacon Bits, Julienne Ham and Turkey, Onions and Croutons
Ranch and Italian Dressing
Dinner Roll
$7.50 per person

Soup and Sandwich

Choice of Soup
Assorted Ham and Turkey Sandwiches and Wraps
Pickle Spears
Relish Tray with Dip
Potato Chips
$8.50 per person

Soup Choices: Broccoli Cheese, Vegetable Beef, Chicken Wild Rice,
Tomato Basil, Beef Noodle, Minestrone
Add $1 per person for Chili

Theme Buffets

Available to groups of 12 or more guests.
Theme buffets include iced tea and water (coffee upon request) and choice of cookies or bars.
Ask about substitutiong bottled beverages.

Mexican Fiesta

(Taco Salad)

Fried Tortilla Bowls
Seasoned Ground Beef
Refried Beans
Shredded Lettuce and Cheddar Cheese
Diced Tomatoes
Corn Relish
Black Olives
Salsa and Sour Cream
$10.95 per person

South of the Border

(Fajita)

Warm Tortilla Shells
Grilled Chicken and Marinated Steak
Grilled Onions and Peppers
Shredded Lettuce and Cheddar Cheese
Pico De Gallo
Guacamole
Sour Cream
Refried Beans
Poblano Rice
$13.95 per person

Trip to Italy

Tossed or Caesar Salad
Choice of Two Pastas:
Penne, Bow Tie, Spaghetti or Fettuccine
Choice of Two Sauces:
Marinara, Alfredo, Cajun Alfredo or Creamy Pesto
Choice of One Meat:
Beef, Sausage, Meatballs, or Chicken
Garlic Breadsticks
$10.50 per person
No Meat: $9.00 per person
Choice of two meats: $11.50

Tailgate Party

Queso Dip & Tortilla Chiops
Tortilla roll-ups w/ranch & salsa
Slider roll sandwiches
Lemonade or Fruit Punch
$7.25/person

Wings & Things

Choice of Two: Teriyaki, Buffalo, Plain, BBQ
Carrot & Celery Tray w/Blue cheese dipping sauce
Tortilla chips & Queso or Spinach Artichoke Dip
$9.50/person

Sweet Treats

Decorated cakes are available in chocolate, white or marble with chocolate or white icing.
Both cakes and cookies can be customized with your special message in a wide variety of colors.

Quarter Sheet Cake	$13.95 serves 15-18
Half Sheet Cake	$18.95 serves 30-35
Full Sheet Cake	$34.95 serves 60-70

Sweet Bites

Available for orders of one dozen or more.

Cookies	$7.00/dozen
Cupcakes	$8.50/dozen
Mini Cream Puffs	$9.50/dozen
Mini Cheesecakes	$9.50/dozen
Chocolate Dipped Strawberries	$10.00/dozen
Assorted Bars (Brownies, Fudge Nut, Lemon, Cherry Orchard, Blondie Brownies)	$8.50/dozen

Platters

Small serves 10-15/Medium Serves 20-25/Large Serves40-45

Vegetable Tray with Dip	$25.00/$37.00/$50.00
Fresh Fruit Tray	$32.95/$50.95/$82.95
Sliced Cheese with Crackers	$30.00/$45.00/$60.00
Rolled Meat and Cheese Tray w/ crackers	$38.95/$61.95/$97.95
Smoked Salmon Tray with Crackers	Market Price
Hummus and Pita Points	$21.95/$39.50/$60.95
Chips and Salsa (Serves 20)	$10.95
7 Layer Dip	$12.95/$24.95/$36.95

Hors d'Oeuvres

Cold

Available for orders or one dozen or more. Priced by the dozen.

Cheeseball with Crackers	$15.00 (Serves 15-20)
Fruit Pizza (12 slices)	$12.00
Cream Cheese Cornacopias	$7.00
Shrimp Cocktails	Market Price
Assorted Pinwheels	$7.00
Cocktail Sandwiches (Turkey, Ham or Roast Beef)	$12.00
Finger Sandwiches (Turkey, Ham, Egg Salad, Chicken Salad or Tuna Salad)	$9.00
Filo Cups (Sweet or Savory)	$8.50
Deviled Eggs	$8.50
Dill Shrimp Cucumber Rounds	$8.50

Hot

Available for orders or one dozen or more. Priced by the dozen.

Beef Tenderloin on Tea Rolls	Market Price
Hawaiian Chicken Brochette	$11.00
Stuffed Mushrooms	$12.50
Spinach and Cream Cheese Spanikopita	$10.00
Smoked Salmon with Cream Cheese Spanikopita	Market Price
Spinach and Artichoke Dip	$75.00 (Serves 50)
Assorted Mini Quiche	$9.25
Petite Egg Rolls with Dipping Sauce	$8.50
Meatballs (BBQ or Swedish)	$6.95 per dozen
Cocktail Franks	$4.50 per dozen
Cheese Blintz with Fruit Topping	$8.50
Baked Brie En Croute with Raspberry filling	$35.00(Serves20-25) $65.00 (Serves 35-45)

Buffet Dinners

All dinner entrees, excluding pasta dishes, are served with side salad, vegetable, starch, and dinner rolls. Pasta dishes are served with side salad, bread, cookies and bars. All entrees include iced tea, water and coffee.

$14.95 per person for Double Entrée Buffets listed as Buffet Dinners

All buffets are served on china and silver place settings.

Subtract $1 per person for high grade paper place settings.

(prices reflect onsite caterings only please add an extra 25% per person up to 24 people and 30% 25-50 people for offsite or plated and served meals)

Pasta

Lasagna A classic Italian favorite served with a 3-cheese vegetable, hamburger or sausage filling.
$9.50

Mediterranean Eggplant Casserole Feta cheese, olives, and Greek seasonings between layers of sliced eggplant. $9.50

Pork

Glazed Pit Ham Smoked, then slow roasted with a brown sugar pineapple and maraschino cherry glaze.
$12.95

Roasted Pork Loin Herb encrusted pork loin stuffed with cornbread stuffing and served with an apple cider sauce. Also available without stuffing, peppered, seared and served with a pork Gravy
$12.95

Beef

Roast Beef Beef inside round peppered and slow roasted. Sliced and served in au jus.
$12.95

Open Faced Roast Beef Sandwich Slow roasted sliced beef in a brown gravy atop mashed potatoes and grilled texas toast.
$12.95

Chicken Fried Steak A down-home favorite served with peppered country gravy.
$11.50

Chicken and Turkey

Dijon Chicken Whole chicken breast oven roasted served in a Dijon Mustard cream sauce.
$12.95

Italian Chicken Whole chicken breast Italian seasoned and marinated then oven roasted.
$12.95

Oven Roasted Turkey Traditionally seasoned, slowly roasted and basted until golden. Served in au jus.
$11.50

Gourmet Buffets

All dinner entrees are served with choice of soup or salad, vegetable, starch, and dinner rolls. All entrees include iced tea, water and coffee.
All buffets are served on china and silver place settings.
(prices reflect onsite caterings only please add an extra 25% per person up to 24 people and 30% 25-50 people for offsite or plated and served meals)
Specialty menus and Double Gourmet Entrée Buffets will be priced on an individual basis.

Beef

(Market Price on Orders)

Beef Tenderloin Marinated, roasted whole beef tenderloin sliced and served with béarnaise or mushroom Burgundy sauce.

Classic Prime Rib Slow Roasted prime rib of beef served in au jus.

London Broil Thinly sliced marinated flank steak served with red wine sauce.

Strip Steak Choice strip steak chargrilled and topped with sautéed mushrooms.

Petite Filet bacon wrapped and grilled to medium served with a rich Demi-Glaze.

Pork

$16.95

Chili-Rubbed Pork Tenderloin A cascade of tender, marinated pork loin grilled, sliced and topped with an apricot “BBQ” sauce.

Herb Roasted Pork Tenderloin Marinated with herbs and garlic, grilled and sliced then topped with a rosemary demi-glaze

Gourmet Buffets Cont.

Chicken
$14.95

Chicken Marsala Lightly breaded and pan-seared then served with a mushroom and red wine demi-glaze.

Champagne Chicken Sautéed breast of chicken in a tarragon and champagne cream sauce.

Greek Style Chicken Grilled chicken breast stuffed with spinach, roasted pine nuts and feta cheese, with a sun-dried tomato cream sauce.

Bistro Chicken Boursin Stuffed Chicken Breast served in an herbed cream sauce.

Chicken Cordon Bleu Breaded Chicken Breast stuffed with Swiss cheese and ham.

Chicken Madeira Parmesan and egg battered breast of chicken topped with a blend of cheeses and served with Madeira wine sauce.

Seafood
(Market Price on Special Order Seafood Buffets)

Grilled Salmon Marinated and grilled salmon filet.

Fried Catfish Corn meal battered catfish filets with corn relish and garlic cheddar potatoes.
$12.95/person

Tilapia Baked, breaded, or sautéed tilapia filets with a white wine and lemon butter or scampi sauce.
$13.95

Sweets & Snacks

Nacho Bar

Available to groups of 12 or more guests.

Yellow Corn Tortilla Chips
Nacho Cheese Sauce
Salsa
Jalapenos

$2.99 per person

Build Your Own Sundae Bar

Available to groups of 25 or more guests.

Vanilla Ice Cream
Strawberry Topping
Chocolate Syrup
Crushed Oreos
Whipped Cream

$3.50 per person

Cookies

$7.00 per dozen

Chocolate Chip
Peanut Butter
Oatmeal Raisin
Butter Sugar
Snickerdoodle

Cupcakes

$8.50 per dozen

Brownies

$8.50 per dozen

Frosted
M&M
Blonde

Bars

$8.50 per dozen

Fudge Nut
Lemon
Seven Layer

Beverages

Coffee and Decaffeinated Coffee
$9.00 per gallon

Hot Tea Service
$5.50

Hot Chocolate or Hot Apple Cider
$9.00 per gallon

Fruit Punch or Pink Lemonade
$7.50 per gallon

Iced Tea
$7.50 per gallon

Specialty Punch
(Golden or Raspberry)
$11.25 per gallon
Recipe requests charged accordingly.

Orange or Apple Juice
$10.00 per gallon

Bottled Water
$1.25 each

Soda
Pepsi Products Only
$1.00 per 12 oz can