CASUAL GATHERING

Whether it is to enjoy the summer weather or to please that student group, pizzas and BBQs are just what your guests are hoping for. Throw away that delivery menu and opt for a pizza made fresh on campus. Our traditional BBQ is always good for larger crowds but we invite you to try our finger-licking good gourmet BBQ options!
DIETARY NEEDS

If any guests in your party have food allergies or intolerances, please inform us as soon as possible so we can customize your chosen menu. Made without gluten pizza dough is available for an additional charge of $4 for one individual 10 inch pizza.

SERVICE TYPES

The Classic Service uses disposable plates and cutlery. This service includes delivery and pick up at the end of the event.

The Executive Service features china plates and cutlery. This service includes delivery and pick up at the end of the event*.

NOTE*

Please note that for Executive Service, the pizza will be delivered in disposable boxes, accompanied by ceramic china and metal cutlery.

PIZZA

(8 slices per pizza)

Pizzas are a classic when it comes to easy and fast lunches. Enjoy one of our pizzas made fresh on campus.

CLASSIC PIZZAS

- Cheeses Cheese Lovers
- Quattro Stagioni (Four Seasons; olives, artichokes, prosciutto, mushrooms.)
- Pepperoni and Cheese
- Combination (pepperoni, mushroom, green peppers)
- Vegetarian (green peppers, mushroom, tomatoes)
- Hawaiian (ham, pineapple)

$26.75 each  $31.50 each

PASTA

(Serves 10 or 20 people)

Beef Lasagna

$75.99 (10 people)  
$130.50 (20 people)

Grilled Vegetable Lasagna

$75.99 (10 people)  
$130.50 (20 people)

Bacon Mac n’ Cheese

$97.99 (10 people)  
$173.99 (20 people)

Price Available by Request
DIETARY NEEDS
If any guests in your party have food allergies or intolerances, please inform us as soon as possible so we can customize your chosen menu.

SERVICE TYPES
The Classic Service uses disposable plates and cutlery. This service includes delivery and pick up at the end of the event.

The Executive Service is available. Ask us about pricing for your event.

STAFFING
Service staff required at additional fees.

GOURMET BBQ PACKAGES
Minimum 25 people (a surcharge will apply for smaller groups)

Take advantage of this twist on traditional catering. BBQs are an excellent way to appreciate the nice sunny weather as well as the green spaces on campus. Don’t worry — we’ll even help you organize a plan B if Mother Nature isn’t on your side.

All packages include rolls (gluten-free available) and butter, assorted country style fruit pies or selection of cake squares or house baked cookies, and salads.

STEP 1: CHOOSE ONE ENTREE

The Classic BBQ
• Hot dog $14.25 per person
• Vegetarian burgers
• Hamburgers
• Sausages

The Added Value BBQ
• Hot dogs $17.25 per person
• Vegetarian burgers or vegetarian hot dog
• Hamburgers
• Sausages (variety)
• Crudité with dip
• Marketplace Cheese Tray
• Fresh Sliced Multicolor Fruit Tray
• Assorted soft drinks and pitchers of water

The All American BBQ
• Barbecued chicken and pork side ribs St Louis style $27.00 per person
• Crudité with dip
• Marketplace Cheese Tray
• Fresh Sliced Multicolor Fruit Tray
• Assorted soft drinks and pitchers of water

The Gourmet BBQ
• Barbecued chicken and 5oz top Sirloin steak $32.50 per person
• Crudité with dip
• Marketplace Cheese Tray
• Fresh Sliced Multicolor Fruit Tray
• Assorted soft drinks and pitchers of water
DIETARY NEEDS
If any guests in your party have food allergies or intolerances, please inform us as soon as possible so we can customize your chosen menu.

SERVICE TYPES
The Classic Service uses disposable plates and cutlery. This service includes delivery and pick up at the end of the event.

The Executive Service is available. Ask us about pricing for your event.

STAFFING
Service staff required at additional fees.

GOURMET BBQ PACKAGES (2)
(Minimum order of 25 people)

The Salmon BBQ
• Atlantic salmon and grilled chicken breast
• Crudité with dip
• Marketplace Cheese Tray
• Fresh Sliced Multicolor Fruit Tray
• Assorted soft drinks and pitchers of water

$32.50 per person

STEP 2: CHOICE OF SEASONAL SALADS (ONE)
Caesar, Coleslaw, Organic Greens, Greek, Tex-Mex, Marinated Vegetables, Pasta, Roasted Potato, Mixed Grains, Moroccan, Tomato Mango, Kale and Spinach.

STEP 3: CHOICE OF STARCH*
Rice OR potatoes: (baked, roasted, Parisiennes, Cajun spicy red potato, scalloped).

CHOICE OF SIDES:*
Sautéed mushrooms and onions, Tuscan charred vegetable medley, corn on the cob

*Step 3 available only with the All American, The Gourmet and The Salmon BBQ

STEP 4: ADD DRINKS
Ice tea $1.65 per person
Lemonade $1.65 per person

Or see page 40 for all our beverage options
À LA CARTE BBQ
(minimum order of 25 per selection)

Prefer the traditional BBQ? Choose from our À la Carte options

You can add-on any items from the following list, to enhance your BBQ experience!

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jumbo hot dog</td>
<td>$3.99</td>
</tr>
<tr>
<td>Tofu dog</td>
<td>$4.25</td>
</tr>
<tr>
<td>Italian or Polish sausage</td>
<td>$4.25</td>
</tr>
<tr>
<td>Grilled salmon loins</td>
<td>$8.75</td>
</tr>
<tr>
<td>Grilled shrimp skewer</td>
<td>$6.50</td>
</tr>
<tr>
<td>Beef enchiladas</td>
<td>$6.25</td>
</tr>
<tr>
<td>Pork BBQ side ribs</td>
<td>Market Price</td>
</tr>
<tr>
<td>Grilled marinated chicken breasts</td>
<td>$10.75</td>
</tr>
<tr>
<td>Hamburger (mustard, relish, ketchup only)</td>
<td>$6.50</td>
</tr>
<tr>
<td>Lamb Kofta</td>
<td>$10.75</td>
</tr>
<tr>
<td>Beef, pork or chicken skewer</td>
<td>$6.50</td>
</tr>
<tr>
<td>New York 6oz Striploin</td>
<td>$12.99</td>
</tr>
<tr>
<td>Veggie burger</td>
<td>$6.25</td>
</tr>
<tr>
<td>Bag of potato chips</td>
<td>$2.25</td>
</tr>
</tbody>
</table>

DIETARY NEEDS
If any guests in your party have food allergies or intolerances, please inform us as soon as possible so we can customize your chosen menu.

SERVICE TYPES
The Classic Service uses disposable plates and cutlery. This service includes delivery and pick up at the end of the event.

The Executive Service is available. Ask us about pricing for your event.

STAFFING
Service staff required at additional fees.
DIETARY NEEDS
If any guests in your party have food allergies or intolerances, please inform us as soon as possible so we can customize your chosen menu.

SERVICE TYPES
The classic service uses disposable lunch boxes and cutlery. This service includes delivery and pick up at the end of the event.

The executive service is not available.

LUNCH BOXES
(minimum order of 10 people)

If you want to feed a large group on-the-go with a minimal budget, the lunch boxes are a great option. Each lunch box is served in a portable box with cutlery and napkins.

STEP 1: CHOOSE YOUR WRAP
- Curried chickpea (vegetarian)
- Grilled vegetables and goat cheese (vegetarian)
- Deli trio
- Ham and cheese
- Egg salad
- Tuna salad
- Chicken Caesar

STEP 2: CHOOSE YOUR SALAD
- Green Salad
- Caesar Salad
- Pasta Salad

Assortment of fruit juices and soft drinks are included - one drink per box ordered. Each lunch box also includes a chef’s choice of dessert

.storage $13.25 per person

* These wraps and sandwiches can be prepared and displayed on platters instead of in lunchboxes.