

Catering

Guide
CSU Per Diem Menu



A top-down view of a breakfast spread. In the upper left, a brown ceramic cup is filled with dark coffee. To its right is a white napkin with a plaid pattern in shades of brown and yellow. Below these items, a wooden cutting board holds several cinnamon rolls. The rolls are golden-brown with a thick, white icing drizzle. One roll is partially cut, revealing the spiral filling. The entire scene is set against a light-colored, weathered wooden background.

Breakfast

A top-down view of a wooden table. At the top is a loaf of bread with seeds. Below it is a white bowl with a green rim, filled with fresh raspberries. At the bottom is a white cup of coffee. A teal banner is at the bottom left with the word 'Breakfast' in white script.

BREAKFAST BUFFETS

The following breakfast packages are set up buffet style (self-service) and include paper and plastic service, thermal beverage servers and serving utensils.

Continental Breakfast

\$7.39 per person

- Freshly baked breakfast pastries
- Assorted juices
- Dark roast regular and decaffeinated coffee
- Assorted hot teas

Deluxe Continental Breakfast

\$8.45 per person

- Freshly baked breakfast pastries
- Assorted whole fruit
- Assorted juices
- Dark roast regular and decaffeinated coffee
- Assorted hot teas

• Breakfast •

Pick Two Breakfast Buffet

\$10.09 per person (minimum of 25 guests)

Setup buffet style (self-service) china, flatware and glassware are on the buffet. All tables are linen covered. Served with breakfast mini pastries, juice, coffee and tea.

CHOICE OF ONE

- French toast
- Scrambled eggs
- Pancakes
- Biscuits and gravy
- Western frittata

CHOICE OF TWO

- Turkey sausage links
- Thick sliced bacon
- Country ham slices
- Home fried potatoes
- Hash brown potatoes
- Cheesy southern grits



• Breakfast •

A wooden crate filled with several sandwiches, with the text "Boxed Lunch" overlaid in a cursive font. The sandwiches are made with crusty bread and filled with lettuce, tomatoes, and other ingredients. The crate is made of light-colored wood and has a handle on the side.

Boxed Lunch



BOXED LUNCHES

All box lunches include a choice of sandwich, side salad, dessert and soda **or** bottled water.

SIDE SALAD

Vegetable pasta salad
Potato salad
Fruit salad
Pasta salad
Tossed green salad

DESSERT

Cookie
Brownie
Rice krispie treat

Italian Gobbler

\$13.55 per person

Smoked turkey breast, choice of cheese, lettuce, tomato, olive and onion with pesto mayonnaise served on fresh choice of wrap or sub roll.

Grilled Chicken

\$13.55 per person

Grilled chicken breast with choice of cheese and sautéed red onions and peppers.

• *Boxed Lunch* •



BOXED LUNCHES Continued

Italian Sub

\$13.55 per person

Genoa salami, ham, capicola and choice cheese on a sub roll with sliced tomato, lettuce and Italian dressing.

Turkey Club

\$13.55 per person

Smoked turkey, ham, cheese, lettuce, tomato and mayonnaise served on wheat or white bread.

Chicken Salad Wrap

\$13.55 per person

Chicken breast chunks combined with white seedless grapes served in a fresh wrap

TBLT (Turkey, Bacon, Lettuce, Tomato)

\$13.55 per person

Sliced turkey, smoked bacon, choice cheese, lettuce, tomato and mayonnaise served in choice of bread.

• *Boxed Lunch* •



EXPRESS BOXED LUNCHES

\$9.75 per person

All box lunches include sandwich, chips, cookies, condiments, canned soda, or bottled water and disposable cutlery packaged in a lunch box.

SANDWICH SELECTION

Smoked Turkey Breast and Swiss Cheese
Ham with Cheddar Cheese
Roast Beef with Provolone
Roasted Veggie with Pepper Jack Cheese

CHOICE OF BREAD

White, Wheat, or Sourdough
Gluten Free (\$2.00 extra)

• *Boxed Lunch* •



BOXED LUNCH SALADS

\$9.89 per person

All box lunch salads include dinner roll and butter, choice of dessert, water, napkins, cutlery and condiments.

Mariner Cobb Salad

Mixed greens topped with grilled chicken breast, crumbled bacon, blue cheese, sliced egg and diced tomato with your choice of dressing.

Chef Salad

Mixed greens topped with diced turkey, ham, swiss, cheddar cheese, sliced egg, bacon and tomato with your choice of dressing.

House Salad

Mixed greens topped with garden fresh veggies, onions, tomatoes, cucumbers, with choice of dressing.

DRESSING CHOICES

Buttermilk ranch

Fat free Italian

French

Balsamic vinaigrette

Bleu cheese

Fat free ranch

Caesar

Raspberry vinaigrette

• *Boxed Lunch* •



LUNCH BUFFETS

(minimum of 25 guests required)

Served with water and choice of lemonade or tea.

Tex Mex

\$13.95 per person

- Chicken, beef or Roasted Veggies
- Soft or Hard Tortilla or Tortilla chips
- Nacho Cheese
- Spanish Rice
- Salsa
- Sour Cream
- Lettuce
- Tomatoes
- Onion
- Churros for dessert

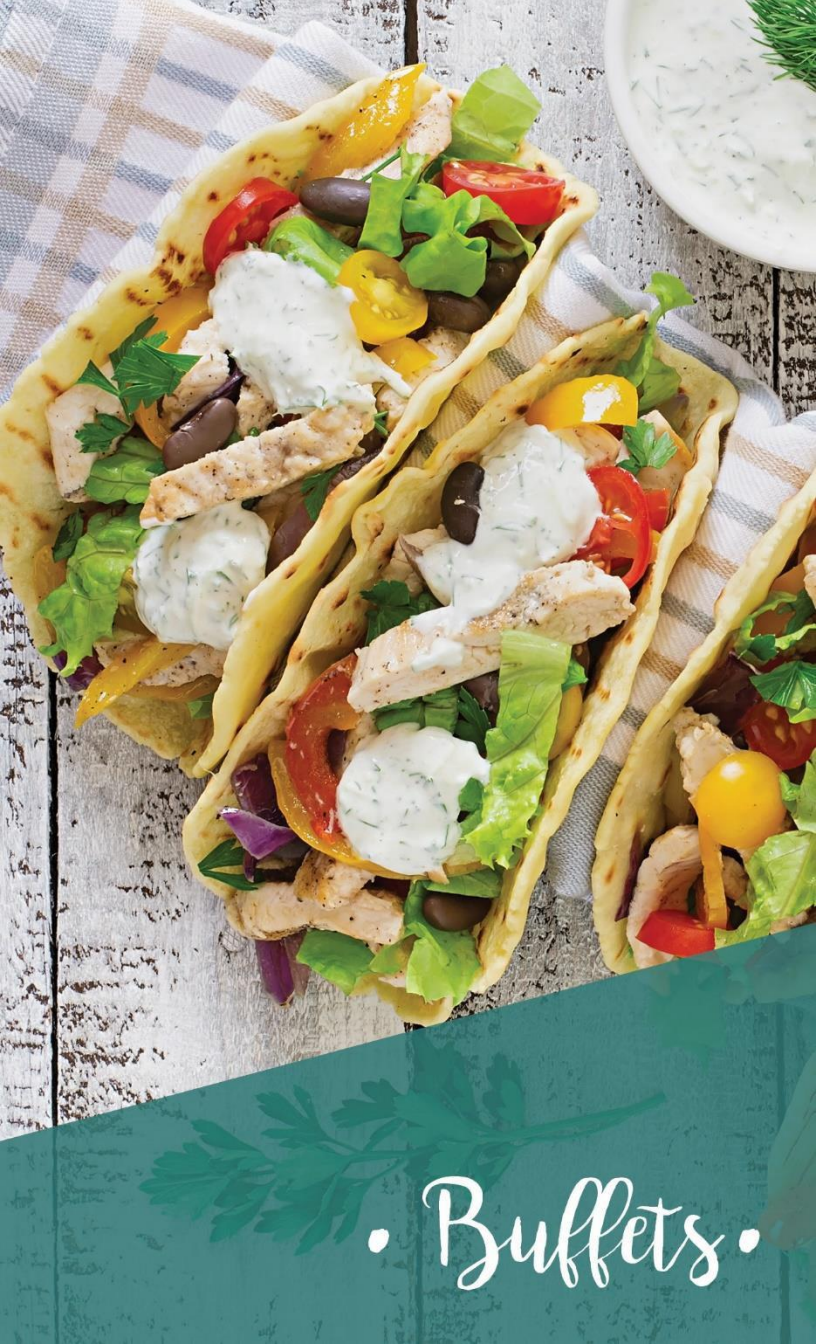
Grilled Italian Chicken

\$13.95 per person

- Garden salad
- Grilled chicken breast with choice of Red or White wine herb reduction sauce
- Rice pilaf or wild rice
- Vegetable medley or broccoli
- Choice of cookie or brownies

All

• Buffets •



LUNCH BUFFETS

(minimum of 25 guests required)

Served with water and choice of lemonade or tea.

All American
\$13.95 per person

- Hamburgers, Hot Dogs, Brats
- Baked Beans
- Corn on Cobb
- Pasta Salad or Potato Salad
- Variety Chips

Vegan and vegetarian burger options available upon requests

• Buffets •

Buffets



DINNER BUFFET

\$21.95 Per Person

(minimum of 25 guests required)

All dinner buffets include dinner rolls and butter, dessert, and iced tea **or** lemonade.

ENTREES

Choice of One

Chicken Parm

Vegetarian lasagna
Alfredo or marinara

Chicken Piccata

Roasted Pork Loin

Braised Beef Tips

Fried Chicken

Roasted Chicken

Choice of one

House Garden

Classic Caesar

Choice of 1 Vegetable

Vegetable medley

Corn

Green beans

Rice Pilaf

Broccoli

Baby carrots

Choice of 1 Side

Herb roasted potatoes

Scalloped potatoes

Garlic mashed potatoes

Linguini pasta

Penne pasta

Choice of 1 Dessert

Assorted cakes

Banana pudding

Lemon Bars



• Buffets •