HSU
DINING
SERVICES
catering
Events Menu

Welcome!

HSU DINING SERVICES

to HSU Dining Services Catering Menu!

There are both big decisions and little details to attend to as you prepare for your upcoming catered event. Let HSU Dining Services Catering guide you, from designing the perfect menu to personalizing all the details of your unique gathering. Our catering services can accommodate any size, theme, or individual requirements, in virtually any location – on or off campus.

We'll work with you to create a custom gathering menu inspired by your unique needs that will leave a lasting impression on your guests. All menus will follow the HSU Dining Services culinary philosophy; authentic recipes using the freshest, seasonal ingredients.

Waiter service, buffet, small plates and international inspired specialty stations: all served in your style! And because you've entrusted your event to HSU Dining Services, the food will be unmatched, the service spectacular, and the event will be unforgettable!

Please be in touch and let's plan your event!

Kevin Ralston, Director of Catering
Chef Mariano, Executive Chef

The Morning Start

Continental Breakfast Assorted breakfast pastries and bagels with cream cheese (Cals: 240-340) Seasonal fresh fruit display (Cals: 60) Regular and decaf coffee and assorted hot teas (Cals:0) Orange juice (Cals:120)	**$9.89** per person
Energy Breakfast Egg white scramble with potato, spinach and tomato (Cals:240) Avocado toast (Cals:230-270) Seasonal fresh fruit and Greek yogurt bar with house-made granola (Cals: 60-370) Regular and decaf coffee and assorted hot teas (Cals: 0) Orange juice (Cals: 120)	**$13.49** per person
Traditional Breakfast Cinnamon french toast or buttermilk pancakes (Cals: 170-240) Scrambled eggs (Cals: 190) Bacon, pork sausage or turkey sausage (Cals: 45-70) Seasoned breakfast potatoes (Cals: 120) Seasonal fresh fruit display (Cals: 60) Fresh breakfast pastries to include assortment of mini croissant, muffins or danishes (Cals: 130-210) Regular and decaf coffee and assorted hot teas (Cals: 0) Orange juice (Cals: 120)	**$13.49** per person

* 10 person minimum

À la Carte

Assorted bagels and spreads (Cals: 240-340)	**$27.89** per dozen
Freshly-baked croissants (Cals: 350)	**$28.49** per dozen
Assorted danish (Cals: 270-390)	**$25.49** per dozen
Assorted freshly baked muffins (Cals: 140-420)	**$26.89** per dozen
Yogurt parfait with fresh berries and granola (Cals: 250)	**$28.49** per dozen
Greek yogurt (Cals: 70-90)	**$25.89** per dozen
Seasonal fresh fruit skewers (Cals: 60)	**$28.89** per dozen
Tuscan kale, roasted pepper & goat cheese quiche (Cals: 230)	**$29.89** per dozen
Ham & Swiss cheese quiche (Cals: 390)	**$29.89** per dozen

Balanced Breaks

Chips & Salsa Lime & sea salt tortilla chips (Cals: 100) House-made tomato salsa (Cals: 10) Avocado guacamole (additional charge) (Cals: 110)	**$3.89** per person
Fruit & Nut Bar Seasonal fresh hand fruit & berries (Cals: 10-110) Selection of lightly salted nuts (Cals: 45-50)	**$5.49** per person
Mezze Spreads Served with crisp vegetables & pita chips (Cals: 40-80) Yellow lentil hummus (Cals: 60) Classic chick pea hummus (Cals: 30) Babaganoush (Cals: 50)	**$7.89** per person

* 10 person minimum

Assorted freshly baked cookies (Cals: 170-210)	**$15.89** per dozen
House-made fudge brownies (Cals: 200)	**$16.89** per dozen
Rice Krispy Treat (Cals: 190-350)	**$16.89** per dozen
Dessert Bars Choice of: Smore's Bar, Blondie, M&M Blondie, Pecan, Lemon Bar (Cals: 110-320)	**$27.89** per dozen
House blend trail mix with nuts and chocolate (Cals: 310)	**$10.89** per pound
Savory party mix (Cals: 210)	**$27.89** per dozen
Fresh whole fruit (Cals: 30-110)	**$20.89** per dozen
Fruit & nut energy bars (Cals: 110)	**$20.89** per dozen

Sweets & Treats

Beverages

Freshly brewed coffee regular or decaffeinated coffee (Cals: 0)	**$21.89** per gallon
Hot water and assorted teas (Cals: 0)	**$20.89** per gallon
Hot chocolate (Cals: 130)	**$20.89** per gallon
Fruit infused water (Cals: 0)	**$16.89** per gallon
Cold soda (Cals: 0-190)	**$2.49** each
Cold iced tea or lemonade (Cals: 0-160)	**$2.89** each

* 10 person minimum

Lunch Buffets

Classic Deli Buffet
Your choice of several deli classics, fresh cheeses pairing, artisan-baked breads, house-made chips or a side salad, and condiments. The classic deli buffet is accompanied by fresh veggies and the classic spreads that make a sandwich great.

$15.89 per person

Pick up to 3

Smoked ham (Cals: 180)
Turkey (Cals: 75)
Salami (Cals: 300)
Roast beef (Cals: 75)
Tuna salad (Cals: 190)
Cold fried tofu (Cals: 60)
Seasonal roasted vegetables (Cals: 50)

Pick - 2

Cheddar (Cals: 110)
Swiss (Cals: 90)
Provolone (Cals: 100
Pepper jack (Cals: 110)

Pick - 1

House-made chips (Cals: 100)
Small garden salad (Cals: 40)

Artisan Sandwich Board
Your choice of 3 sandwiches served with house-made chips and a side salad.

$17.89 per person

Pick up to 3

Mediterranean grilled chicken sun-dried tomato hummus ciabatta (Cals: 890)
Classic Italian, pepperoni, capicola, salami & provolone with balsamic hero (Cals: 730)
Roast beef sub, American cheese, lettuce, tomato, onion (Cals: 540)

Pick - 1

House-made chips (Cals: 100)
Small garden salad (Cals: 40)

* 10 person minimum

Box Lunches

Deli Box Lunch
All sandwiches served on chef's selection of fresh bread with fruit salad, side salad, and choice of cookie or brownie.

$13.89 per person

Sandwich Selections

Ham and Swiss cheese (Cals: 470)

Roast beef and cheddar (Cals: 440)

Grilled veggie wrap (Cals: 570)

Tuna salad (Cals: 580)

Artisan Box Lunch
All sandwiches served on chef's selection of fresh bread with fruit salad, side salad, and a cookie or brownie.

$15.89 per person

Sandwich Selections	Sides
Muffuletta vegetarian sandwich (Cals: 600)	House-made chips (Cals: 100)
Mediterranean grilled chicken sun-dried tomato hummus ciabatta (Cals: 890)	Small garden salad (Cals: 40)
Cajun roast turkey with pepperjack, Bermuda onion, Cajun mayo (Cals: 480)	
Classic Italian, pepperoni, capicola, salami & provolone with balsamic hero (Cals: 730)	

* 10 person minimum

All salads include artisan crackers, choice of dressing, cookie, and disposable cutlery.

Blackened Chicken Caesar Salad (Cals: 430) Chopped romaine lettuce, blackened chicken, grated Parmesan cheese, and house-made croutons with our traditional Caesar dressing	**$14.49** per person
Traditional Chef's Salad (Cals: 520) Turkey, ham, cheddar, cage-free hardboiled egg, tomatoes, cucumbers, and crisp greens with creamy buttermilk dressing	**$14.49** per person
Greek Salad with Grilled Chicken (Cals: 730) Grilled chicken, tomatoes, cucumbers, kalamata olives, feta cheese, red onion, and mixed greens with a red wine vinaigrette	**$14.49** per person
California Salmon Salad (Cals: 420) Mesclun greens with grilled salmon, red cabbage, celery, black olives, tomatoes, cucumbers, and avocado with balsamic vinaigrette	**$14.49** per person
Mediterranean Grain Salad (Cals: 330) Orzo, barley, & farro with Kalamata olive, tomato & Bermuda onion	**$14.49** per person

Box Salads

* 10 person minimum

Little Italy

Served with Caesar salad (Cals: 360) & house-made cookies (Cals: 170-200)

$18.49
per person

Pick - 1

Cheese Lasagna topped with Cypress Grove Goat Cheese crumbles (Cals: 480)
Fettucine Alfredo (Cals: 400)
Tortellini Primavera (Cals: 280)

Pick - 1

Choice of Chicken Piccata (Cals: 250), Chicken Marsala (Cals: 380), or Chicken Parmesan (Cals: 470)
Fresh Baked Garlic Bread (Cals: 210)
Add an Antipasto Platter (Cals: 520): $5.49 per person

Theme Meal
* 10 person minimum

Classic Carolina pulled pork with slider rolls (Cals: 400)
Buttermilk Fried Chicken (Cals: 500)
Macaroni & Cheese (Cals: 330)
BBQ Baked Beans (Cals: 270)
Lime Cilantro Cabbage Cole Slaw (Cals: 120)
Cheddar Jalapeño Cornbread (Cals: 330)
Strawberry Shortcake (Cals: 660)

$18.89
per person

Taste of the South

Theme Meal
* 10 person minimum

Home-style Spread

$18.89
per person

Herb Brined Turkey Breast Sage Gravy (Cals: 260)
Herb & Panko Crusted Salmon (Cals: 170)
Garlic Roasted Red Bliss Potatoes (Cals: 130)
Roast Brussel Sprouts (Cals: 45)
Tossed Garden Salad (Cals: 40)
Fudge Brownies (Cals: 200)

Theme Meal
* 10 person minimum

Picnic Buffet

$19.89
per person

Includes assorted buns, lettuce (Cals: 0), tomatoes (Cals: 0), pickles (Cals: 0), onions (Cals: 5), condiments (Cals: 10-90), fresh baked cookies (Cals: 170-200) and brownies (Cals: 200)

Pick - 3

Hamburgers (Cals: 340), Veggie Burgers (Cals: 280), Hot Dogs (Cals: 480), or BBQ Glazed Chicken (Cals: 630)

Pick - 2

Potato Salad (Cals: 170), Pasta Salad (Cals: 270), Cole Slaw (Cals: 96) or Traditional Macaroni & Cheese (Cals: 330)

Theme Meal
* 10 person minimum

Blackened Salmon with Lemon & Parsley (Cals: 140)
Za'tar Roast Chicken Breast (Cals: 240)
Whole Wheat Penne with Broccoli, Lemon & Garlic (Cals: 430)
Broccoli Rabe with Red Chili Flakes & Roast Garlic (Cals: 15)
Chick Pea & Tomato Salad (Cals: 80)

$19.49
per person

Taste of the Mediterranean

Theme Meal
* 10 person minimum

Taco House

$19.49
per person

Mini al Pastor Tacos with Onion & Cilantro (Cals: 170)
Mini Carne Asada with Onion & Cilantro (Cals: 280)
Mini Grilled Chicken Flautas Ancho Chili Crema (Cals: 160)
De-constructed Posole Salad with Chili Lime Vinaigrette (Cals: 290)
Crab Avocado Shooter with Diced Jicama & Chili Lime Tortilla (Cals: 130)
Wild Mushroom Queso Fundido with Fresh Corn Tortillas (Cals: 380)
Mini Churro Chocolate Dipping Sauce (Cals: 250)

Theme Meal
* 10 person minimum

Fish Tacos (Cals: 210)
Grilled Chicken Skewers with Soft Corn Tortillas (Cals: 390)
Black Bean and Corn Salad (Cals: 150)
Mexican Red Rice (Cals: 180)
Fresh, House-made Guacamole (Cals: 110), salsa (Cals: 10), and Baked Corn Tortilla Chips (Cals: 70)

$18.89
per person

Balanced Southwestern

Theme Meal
* 10 person minimum

Traditional Asian Buffet

$19.89
per person

Orange Ginger Chicken (Cals: 550)
Beef with Broccoli (Cals: 170)
Ginger Vegetable Fried Rice (Cals: 290)
Traditional Egg Rolls (Cals: 100)
Sesame Broccoli (Cals: 90)

Theme Meal
* 10 person minimum

Hors d'Oeuvres

Hot

* Minimum of 2 Dozen

Spanakopita (Cals: 160)	**2.49** each
Shrimp & vegetable spring roll with Mongolian sweet & sour sauce (Cals: 80)	**2.89** each
Vegetable spring roll with Mongolian sweet & sour sauce (Cals: 90)	**2.49** each
Warm fig, caramelized onion, bleu cheese tartlet (Cals: 70)	**2.49** each
Mini quiche with apples, cheddar & cinnamon (Cals: 250)	**3.49** each
Heirloom tomato, torn basil, roasted garlic, and asiago flatbread (Cals: 290)	**3.49** each
Pecan crusted chicken with maple BBQ dip (Cals: 350)	**4.49** each
Grilled chicken & cheddar cheese quesadilla (Cals: 200)	**3.89** each
Beef empanadas with avocado dip (Cals: 360)	**4.49** each
Crab rangoon with sweet & sour dipping sauce (Cals: 90)	**4.49** each
Grilled shrimp with salsa verde (Cals: 80)	**5.49** each
Thai chicken satay with spicy peanut sauce (Cals: 110)	**4.49** each
Lump crab cakes with Cajun remoulade (Cals: 140)	**4.89** each
Beef sliders with bacon cheddar & spicy tomato ketchup (Cals: 320)	**5.89** each
BBQ shrimp & grits (Cals: 140)	**5.49** each
Mini roast pork bao (Cals: 30)	**4.49** each
Bacon wrapped scallop (Cals: 80)	**5.89** each
Tandoori kebab (Cals: 120)	**4.99** each

Seared Ahi Tuna on Crispy Wonton with Wasabi Cream (Cals: 110)	**4.99** each
Gazpacho Shooter (Cals: 30)	**4.49** each
Goat Cheese and Garlic and Herb Crostini (Cals: 290)	**4.49** each
Smoked Salmon Mousse on Potato Crisp (Cals: 70)	**4.49** each
Grilled Shrimp with Mango Chipotle Glaze (Cals: 40)	**5.99** each
Caprese Skewer-Cherry Tomato, Fresh Mozzarella, Basil &Balsamic Glace (Cals: 120)	**3.49** each
Thai Chicken Lettuce Wrap (Cals: 400)	**5.99** each
Harvest Chicken Salad in a Phyllo Cup (Cals: 150)	**4.49** each
Shrimp Ceviche with Serrano Chili Shooter (Cals: 80)	**6.99** each
Cumin Crusted Beef Tenderloin on a Plantain Chip (Cals: 160)	**5.99** each
Hummus Shooter with Crudité Garnish (Cals: 130)	**5.49** each

Hors d'Oeuvres

Cold

* Minimum of 2 Dozen

Platters

Cheese Display Served with artisan bread, crackers and fresh fruit garnish (Cals: 160)	**$6.89** per person
Crudité Display Seasonal vegetables served with ranch dipping sauce (Cals: 130)	**$4.49** per person
Seasonal Fresh Fruit Display Seasonal fruit & berries (Cals: 125)	**$4.89** per person
Italian Antipasti Display Prosciutto and salami, fresh mozzarella and shaved Parmesan, pepperoncini, roasted red peppers, marinated artichokes, eggplant caponata, marinated olives extra virgin olive oil and balsamic vinegar served with flatbread & crostini (Cals: 210)	**$6.49** per person
Mediterranean Market Display Cumin marinated chicken skewers, roast eggplant, roasted peppers, hummus, marinated olives, feta cheese, Parmesan cheese, rocket arugula served with flatbreads & crostini (Cals: 230)	**$6.89** per person

* 10 person minimum

Carving Station

Served with appropriate sauces & dinner rolls with whipped butter.

Your choice of:

Roasted Round of Beef (Cals: 260)	**$18.89** per person
Prime Rib of Beef (Cals: 460)	**$21.89** per person
Roasted Pork Loin (Cals: 160)	**$16.89** per person
Boneless Virginia Ham (Cals: 110)	**$15.89** per person
Herb-Roasted Breast of Turkey (Cals: 130)	**$17.89** per person

À la carte

Horseradish whipped potato (Cals: 150)	**$2.49** per person
Mashed sweet potatoes with pecan butter (Cals: 180)	**$2.89** per person
Rosemary roasted potatoes (Cals: 110)	**$2.49** per person
Herb risotto (Cals: 600)	**$2.49** per person
Roasted squash with fresh herbs and garlic (Cals: 100)	**$1.89** per person
Potatoes au gratin (Cals: 410)	**$2.89** per person
Macaroni and cheese (Cals: 330)	**$1.89** per person
Grilled asparagus (Cals: 60)	**$2.49** per person
Grilled brussels sprouts with lemon (Cals: 60)	**$2.49** per person
Creamed spinach (Cals: 60)	**$2.49** per person
Cauliflower grits with roasted carrot and chimichurri (Cals: 530)	**$2.89** per person

* 20 person minimum

Pasta Station

Build-your-own pasta with Italian sausage (Cals: 70), marinara (Cals: 15), Alfredo sauce (Cals: 230), spinach (Cals: 0), broccoli (Cals: 5), onions (Cals: 15), tomatoes (Cals: 10), Parmesan cheese (Cals: 20) and fettuccini (Cals: 110)

Pick - 2

Orecchiette with broccoli rabe (Cals: 730)
Rigatoni with Italian sausage & spicy tomato sauce (Cals: 700)
Whole wheat penne with broccoli, lemon & garlic (Cals: 430)
Gemelli pomodoro with eggplant (Cals: 410)
Tortellini a la bolognese (Cals: 460)
Rigatoni with marinara or Alfredo (Cals: 250-330)

$15.89
per person

* 10 person minimum

Dessert Stations

Gourmet Hot Chocolate Station (Cals: 185) Served with chocolate shavings and whipped topping	**$19.89** per gallon
Gourmet Coffee & Tea Station (Cals: 0)	**$18.89** per gallon
Cookie & Brownie Station (Cals: 170-200)	**$17.89** per dozen
Mini Cupcake Station (Cals: 185) *Pick - 2* Carrot Cake (Cals: 90) Coconut Cream (Cals: 110) Peanut Butter Cup (Cals: 110) Red Velvet (Cals: 90) Devil's Food with Marshmallows (Cals: 170)	**$3.89** per person

* 10 person minimum

Plan Your Event

HSU DINING SERVICES

Welcome to Event Catering by HSU Dining Services!

Our goal is to provide exceptional quality, amazing service and a creative cutting-edge culinary experience! Our friendly and professional staff is available to help plan your special event Monday-Friday 8:00am - 5:00pm. For customized service and menu planning please contact our catering coordinators.

Kevin Ralston, Director of Catering
Chef Mariano, Executive Chef
707.826.5311 - catering@humboldt.edu

Scheduling & Cancellation
To ensure the best possible service we kindly ask that events be booked at least 7 business days in advance. We understand events arise unexpectedly and we will do our best to accommodate your needs. We request that cancellations be made 5 business days prior to the contracted event date.

Everything Included with Your Order!
Each order includes Delivery, Cleanup, Sustainable / Reusable Serviceware or China and Glassware.

10% Discount Available for Self-Service
We will provide a 10% discount on your order if you choose our Self-Service option. For this arrangement, you will need to 1) Pickup your order 2) Setup your event 3) Cleanup when done 4) Return all Reusable Serviceware within 24 hours of your event. The event area must be cleaned thorougly and all serviceware must be returned for this discount to apply.

Tax & Tax Exempt Unless your order is tax-exempt, a tax rate of 8.50% will be applied to all orders.
Please email tax-exempt forms at least 3 days prior to the event to Kevin.Ralston@compass-usa.com

Event Time
Events are billed in 4-hour increments. Events exceeding the 4-hour limit will be subject to additional service fees.

Guest Counts
We kindly request a confirmed number of guests be specified 3 business days prior to the event. This number is considered the guaranteed guest count.

Linens
Tablecloths are supplied for all food and beverages service tables at events. Tablecloths for non-food tables are available for an additional charge per table of $6.99 (72”x72”) - $8.99 (90”x90”) - $9.99 (120”x54”).

Water Setup
Pitchers of water or large dispensers are available for conferences, lectures and meetings on campus. The charge is $.59 per person, with a minimum charge of $5.90.

Billing & Payment
A form of payment (purchase order or credit card) is kindly requested three business days prior to the event date. We ask that contracts be paid in full within one business day following the event.

Special Diets
Special diets are accommodated upon request, we kindly request that your needs be submitted as soon as possible.

Calorie Counts
2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

Meeting Room Reservations and Equipment
Reserve all non-food related equipment by contacting HSU Event Coordinator at ces@humboldt.edu.
This will include room reservation, set and room configuration, audio visual and other general information.