



Adams State College

Catering

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Adams State College Catering Guide

Welcome

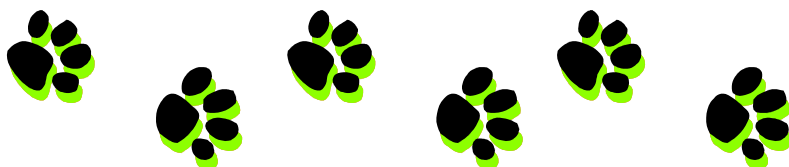
Welcome to Adams State College Catering,

Adams State College and Sodexo Campus Services are committed to making your event a success. With our team of catering professionals and our attention to detail, we are available to assist you with planning every aspect of your event. Our culinary team has designed a variety of menus to fit a wide range of tastes and budgets, including regional ingredients, college favorites and specialty items.

We are excited to provide you with our catering guide to assist you in planning your event. All of our menus are only suggestions; however, our commitment is to customize menus specifically for your special occasion. From a formal dinner to meeting break refreshments, we offer creative menus, elegant presentations and thoughtful service to provide your guests with a positive and memorable dining experience.

We appreciate your business and will do whatever we can to make your event extraordinary from start to finish. To plan your next event or for further assistance, please contact Jennifer Koch, our Catering Coordinator, at 719-587-7311 or email us at jenniferkoch@adams.edu.

Thank you,
Adams State College Catering and Sodexo Campus Services



Menu Chapters



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Planning Your Special Event

Below are some tips to guide you through planning your event. Additional information about catering equipment, china, flowers, the alcohol policy and more can be found near the back of this booklet on pages 14 and 15. Please contact us with any questions at [719-587-7311](tel:719-587-7311).

- ❖ ***Decide what type of event you want.*** Will it be a banquet buffet or a Served Dinner? Is it a reception or a beverage break? Will it be formal or casual? What is your budget?
- ❖ ***All events held on ASC campus must reserve a room through our Auxiliary Office with Marian Hart at 719-587-7961.*** A room needs to be reserved before we can create a catering contract. Our catering department will generally need a minimum of 2 hours for set-up and two hours for clean up. This time frame will vary depending on the number of guests and the complexity of the service.
- ❖ ***We would like as much time as possible to help you plan your event.*** To make sure we have the necessary ingredients in house, staff scheduled, etc. Please contact us at least **Two weeks** before your event at [719-587-7311](tel:719-587-7311). Most arrangements can be made over the phone, though you are always welcome to stop by our office to discuss your event in person. After details have been discussed, our Catering Coordinator will send you a written confirmation in the form of an event contract. Please read the confirmation carefully. If everything is correct, please sign and return it to the catering department. If there are any inaccuracies, please contact our office and a revised confirmation will be sent. A signed confirmation will stand as our service contract.
- ❖ ***ENJOY!*** Our commitment is to provide you and your guests with excellent food served by friendly staff. You can rest assured we will take care of all the details behind the scenes while you enjoy your event.

Breakfasts -----

The menus below are all presented Buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All prices are per person unless otherwise listed.

ASC Continental - Baskets filled with an assortment of Danishes, served with freshly brewed coffee, hot tea, and iced water. **\$4.25**

ASC Continental Royale - Freshly baked Assorted Muffins and English Scones served with your choice of cold fruit juice freshly brewed coffee and hot tea. **\$5.25**

ASC Continental Supreme- Soft Bagels with assorted Cream Cheeses, Fruit Yogurt with granola, Fresh Seasonal sliced fruit, as well as cold fruit juices, freshly brewed coffee and hot tea. **\$6.75**

ASC Breakfast Buffet - Scrambled Eggs, Home style Potatoes, Your Choice of Bacon, Ham, or Sausage, Seasonal Fresh Sliced Fruit, English Muffins, Freshly Brewed Coffee, Hot Tea and Orange Juice. **\$8.50**

The following items can be added on to any of the breakfast menus to create a custom menu for any occasion. The below priced items are per person charge unless otherwise listed.

Entrees per person

Yogurt with granola	\$2.25
Assorted Seasonal sliced Fruit	\$2.50
Scrambled Eggs with Cheese	\$2.00
Choice of Bacon, Sausage, or Ham	\$2.25
Turkey Sausage	\$2.25
Pancakes with Syrup	\$2.00
Home Style Potatoes	\$1.75
Freshly Baked Quiche	\$2.50
Breakfast Burrito	\$3.50

Bakery sold per dozen

Bagels with cream cheese	\$12.00
Assorted Danish Pastries	\$9.50
Assorted Mini Danish Pastries	\$7.50
Freshly Baked Scones	\$8.00
Coffee Cake Slices	\$7.00
Assorted Donuts	\$7.00
Assorted Muffins	\$13.00
Assorted Mini Muffins	\$8.25
Banana Nut Bread slices	\$7.50

Beverages

Bottled Soft Drinks, 20 oz	\$1.85
Bottled Water, 20 oz	\$1.85
Freshly Brewed Coffee	\$8.25 per gallon
Hot Chocolate	\$8.75 per gallon
Bottled Juices	\$1.85
Assorted Juice	\$11.50 per gallon



Lunches

Our signature specialty sandwiches and salads can fit almost any event. We can package these to go with you, serve them as a buffet, or present them as a served meal. Limited time for lunch? They can be pre-set along with beverages and dessert to keep your program on time. They can also be made into box lunches for \$.50 per person and will include a bottled beverage. Minimum 10 people, please. Prices are per person unless otherwise listed.

Roasted Veggie Club Sandwich - An assortment of freshly roasted vegetables, served on a ciabatta bun with condiments, potato chips, cookies or brownie and iced tea or lemonade. **\$7.50**

Bistro Grill - Grilled Herbed Chicken Breast with melted mozzarella cheese and pesto mayonnaise on Focaccia bread with condiments, potato chips, cookies or brownie, iced tea or lemonade. **\$7.75**

Turkey Cheddar Wrap - Turkey and Cheddar with horseradish Cream Cheese on a Flour Tortilla, lettuce, and tomato with potato chips, cookies or brownie, iced tea or lemonade. **\$7.00**

Picnic Lunch - A variety of deli sandwiches on a variety of breads. Featuring Turkey, Medium Rare Roast beef, Ham, Cheddar and Swiss Cheeses. Served with condiments, potato chips, cookies or brownie and iced tea or lemonade. **\$7.00**

President's Club Croissant - Shaved Turkey Breast, Crisp bacon, Topped with Swiss cheese, green leaf lettuce, tomato, and herbed mayonnaise on a flaky butter croissant. Served with potato chips, cookie or brownie, iced tea or lemonade. **\$7.00**

ASC Cobb Salad - A bed of Mixed Greens with a lemon grilled Chicken breast, Avocado, Hard Boiled Egg, Crisp Bacon and Crumbled Blue Cheese. Served with choice of Dressing. Served with Cookies or brownie and iced tea or lemonade. **\$7.25**

Grilled Chicken Caesar Salad - Grilled Chicken, Freshly cut Romaine lettuce, with shredded Parmesan cheese, croutons, and Caesar Dressing. Served with cookie or brownie and iced tea or lemonade. **\$7.00**

ASC Chef Salad - A bed of Mixed greens, with Julienne Ham and Turkey, Cheddar Cheese, Hard Boiled Egg, Tomato, Cucumber, and Black Olives. Choice of dressing, cookies or brownie and iced tea or lemonade. **\$7.25**

Grizzly Garden Salad - A bed of Mixed Greens, Cucumber, Tomato, Broccoli, Carrot, Celery, Red Onion, and Black Olives. Choice of dressing, cookies or brownie, iced tea or lemonade. **\$6.50**

ASC Salad Trio - a bed of Mixed Greens topped with Chicken Salad, egg Salad, and Tuna Salad. Served with Crackers, cookies or brownies, iced tea or lemonade. **\$7.75**

Buffets

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening. **25 guest minimum please.** All prices are per person unless otherwise listed.

Grizzly Pasta Bar - Tossed garden salad with choice of two dressings, Two types of Pasta, Marinara and Bolognese Sauces. Served with Breadsticks, Cookies or Brownies, lemonade or Iced tea and Water. **\$8.50**

Picnic Barbeque - Cheeseburgers, Hot Dogs, Veggie Burgers, Choice of potato Salad, Pasta Salad or Coleslaw, Relish tray with lettuce, Tomato, Pickles, and Onion, Condiments, Potato Chips, Cookies or Brownies. Lemonade or Iced Tea and Water. **\$9.50**

Texas Style Barbeque - Barbeque pulled pork, Barbeque Chicken Breast, Barbeque Tofu, Corn on the Cob, Baked Beans, Coleslaw, Relish Tray with Pickles and Onions, Cookies or brownies, Lemonade or Iced tea and water. **\$13.00**

San Luis Valley Enchiladas - Tortilla chips and Grizzly Salsa, Tossed Garden Salad with choice of dressing, Red Chile-Beef, or Green Chile-Chicken Enchiladas, Refried beans, Spanish Rice and Biscochitos. Served with choice of lemonade, or iced tea and water. **\$ 9.95 (Both Beef and Chicken Enchiladas for \$11.95)**

Pizza and Wings -Tossed Garden Salad with dressing, Select Three Pizzas: Cheese, Pepperoni, Combination, Buffalo Chicken, or Veggie. Select Two types of Wings: Buffalo, Barbeque, Sesame Ginger, or Honey mustard. Served with Parmesan breadsticks, and choice of cookies or brownies, lemonade or iced tea and water. **\$9.25**

Southern Fried Chicken- Tossed garden salad with choice of dressing, Southern Fried Chicken, Mashed Potato with Country Gravy, Green Beans, Corn Bread, and Chocolate Cake, lemonade or iced tea, and water. **\$10.95**

Baked Potato Bar- Caesar Salad, Whole Baked Potatoes with all the trimmings: Chili, Chopped Ham, Bacon, Spinach, Sautéed Mushrooms, Sautéed Onions, Cheese, Sour Cream, Chives, Butter. Served with Cookies or brownies and Lemonade or iced tea and water. **\$8.50**

Asian Stir Fry Bar- Choice of Beef, Chicken, Shrimp, or Tofu stir-fried with Asian Vegetable medley served with Fried Rice, Steamed brown rice, or Lo Mein Noodles. Served with Fortune Cookies, and Chopsticks! Lemonade, Iced tea or Water **\$9.00**



Culinary Classics-----

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a Salad with dressing, Choice of Two Side Dishes, Freshly Baked Rolls and Butter, Lemonade or Iced tea and Choice of Dessert. Includes standard china service, white tablecloths, linen napkins, and a standard place setting. These choices can be presented as a buffet. All prices are per person unless otherwise listed.

Beef

Chicken Fried Steak- A Southern Classic of breaded and Fried Round Steak with Country Gravy. **\$11.50**

Green Chile Gorgonzola Steak- A Flat Iron steak grilled to perfection and topped with local green chiles and melted gorgonzola. **\$15.50**

Roast Prime Rib of Beef au Jus- Slow Roasted Beef Rubbed with Herbs and Served with a classic jus. **\$19.95**

Poultry

Chicken Marsala- Boneless Breast of Chicken with sautéed mushrooms displayed with Marsala Wine sauce. **\$10.50**

Chicken Caprese - Grilled Boneless Breast of Chicken with glazed with Pesto and topped with Tomato, Fresh Basil, and Fresh mozzarella Cheese. **\$11.25**

Chicken Cordon Bleu- Boneless Breast of Chicken stuffed with Ham and Swiss Cheese breaded and golden brown.

Served with a Green Chile Alfredo Sauce. **\$12.95**

Pork

Pork Cutlet Parmigiana- Tender Pork Cutlet breaded and fried to a golden brown. Topped with Marinara Sauce and melted Mozzarella Cheese. **\$10.50**

Apple Stuffed Pork Loin - Eye-catching Spiral Roulade of Pork loin, Stuffed with an apple, cranberry and caramelized onion filling. Brushed with an Apricot-Chile Glaze. **\$12.50**

Seafood

Blackened Tilapia - Lightly seasoned Fresh Tilapia pan seared and served with a Cilantro Lime aioli. **\$10.50**

Baked Stuffed Shrimp - Four Jumbo Shrimp filled with Seafood Stuffing and Baked to perfection. Served with a Classic lemon dill beurre blanc. **\$14.95**

Vegetarian

Roasted Vegetable Streudel- Fresh Seasonal Vegetables oven roasted and mixed with herbs and chevre, then wrapped in puff pastry and baked until golden brown. Served with a Tomato basil Sauce. **\$10.95**

Golden Sesame Tofu - Asian Marinated Tofu fried until golden, draped with a savory peanut sauce and Served with grilled vegetables and Savory Black Sesame noodles. **\$11.95**

These menu items are a starting point for planning your event. Our catering team can design gluten-free items, and make adjustments for guests with special dietary needs or food allergies.

Menu Accompaniments

Menu accompaniments for all meals include your choice of: One Salad, One Vegetable, One Starch, and One dessert.

Salads-

Tossed Garden Salad-

A fresh Mix of Lettuce, with tomatoes, cucumbers, red onion, and croutons with your choice of dressing.

Traditional Caesar Salad-

Romaine lettuce with Parmesan Cheese, Garlic Croutons, and Creamy Caesar dressing.

Sides-

Old Fashioned Mashed Potato

Horseradish Mashed Potato

Cheddar, Green Chile Mashed Potato

Oven Roasted Parmesan Potato-red bliss

Long Grain and Wild Rice Pilaf

Mashed Sweet Potato

Linguine with Marinara

Baked Potato with Butter,

Sour Cream and Chives

Roasted Sweet Potato-with

Chevre- **add \$1.00**

Loaded Twice Baked

Potato- **add \$1.00**

Fresh Steamed Lemon Broccoli

Seasonal Vegetable Medley

Green Beans with Bacon and Onions

Fire Roasted Corn

Sherry Kissed Carrots

Asparagus Spears-seasonal **\$1.00**

Specialty Salads

\$1.00 additional per person

Spinach Salad with Cabernet

Vinaigrette - Accented with dried cranberries, toasted almonds, red onion, and Blue Cheese.

Spring Salad Mixed Field Greens

With Fresh pear, candied pecans, and Warm Chevre and Herbed Vinaigrette.

Grilled Vegetable Salad- Romaine

Lettuce topped with Grilled Vegetables, Feta Cheese, fresh Mint and Balsamic.

BLT Salad- Iceburg Lettuce Wedge,

with crisp bacon, diced Tomato and Blue Cheese Dressing.

Desserts

Dutch Apple Pie

Boston Cream Pie

Peach Pie

Strawberry Rhubarb Pie

ASC Chocolate Cake

Carrot Cake

Angel Food Cake with

Seasonal Berries

Cheesecake with assorted

toppings

Black Forest Cake-**add \$1.00**

Strawberry Parfaits-**add \$1.00**

Bananas Foster-**add \$1.00**





Gourmet Dips and Displays-----

Guests will love the following gourmet Dips and displays as appetizers before a meal, or in combination with each other as a Buffet for a Social.

Assorted Dips-Sold by the quart (serves 25)

Served with your choice of Tortilla Chips, Crackers, or Toasted Baguette.

Spinach and Artichoke Dip	\$10.75
Caramelized French Onion Dip	\$9.00
Queso Flameado-with tomato and green chile	\$9.50
Green Chile Ranch Dip	\$9.50
Fresh made Grizzly Salsa	\$9.50
Roasted Tomatillo Salsa	\$9.50
Cucumber Pico de gallo	\$9.50

Trays and Displays-

Sold by platter size-small serves 25

Medium serves 50, Large serves 75

Vegetable Crudités with Dip

sm. \$27.25, med. \$37.60, lg. \$47.90

Specialty Cheese and Crackers

sm. \$34.00, med. \$52.50, lg. \$101.50

Mediterranean Platter with Pita

sm. \$38.80, med. \$49.50, lg. \$64.75

Fresh Seasonal Fruit

sm. \$37.60, med. \$58.70, lg. \$103.00

Assorted Tea Sandwiches

sm. \$46.00, med. \$75.00, lg. \$125.00

Smoked Salmon Platter with Crostini

sm. \$56.00, med. \$76.00, lg. \$106.00



Carving Station

Minimum 35 People Please

Carved Selections are accompanied by an Assortment of Dinner Rolls, Condiments, and Sauces.

There is an additional charge per station chef, \$20.00 per hour, 2 hour min. All prices per person unless otherwise listed.

Roast Turkey with Cranberry Orange Chutney or Country Gravy. **\$3.00** Smoked

Pit Style Ham with Whole grain Mustard or Apricot Glaze. **\$3.00**

Apple Thyme Roast Pork Loin **\$3.25**

Whole Rosemary Roasted Sirloin Au Jus **\$5.75**

Hors d'oeuvres



Hot Choices

Sold by the Dozen

- Wings of Fire \$7.50*
- Mini Chicken Cordon Bleu \$11.75*
- Honey Drizzled Chicken Drumettes \$7.00*
- Coconut Shrimp \$15.00*
- Mini Pork or Vegetarian Egg rolls \$10.50*
- Chicken or Vegetable Cornucopia \$15.00*
- Asian Vegetable Potstickers \$10.25*
- Gorgonzola Stuffed Mushrooms \$11.00*
- Breaded Ravioli with Marinara \$8.00*
- Mini Quiche- Assorted variety \$9.75*
- Orange Chipotle BBQ Meatball \$7.25*
- Jalapeño Cream Cheese Poppers \$12.00*
- Crab Rangoons \$9.50*
- Breaded Fried Mushrooms \$6.00*

Cold Choices

Sold by the Dozen

- Vegetarian Sushi Roll \$8.50*
- California Sushi Roll \$8.75*
- Shrimp Cocktail \$17.00*
- Bruschetta \$8.50*
- Meat&Cheese Pinwheels \$8.50*
- Deviled Eggs \$8.50*
- Herbed Chevre & Caramelized
Onion on Crostini \$7.00*

Casual Snacks

Popcorn-

- Fresh Buttered \$6.00 per lb*
- Cheddar \$8.00 per lb*
- Rocky Road \$10.00 per lb*
- Potato Chips \$6.50 per lb*
- Pretzels \$5.00 per lb*
- Pita chips with Hummus \$2.50 pp*
- Oven Toasted Chex Mix \$10.00 per lb*
- Candy Bars \$1.50 each and Gourmet Chocolate Mints \$7.75 per lb*

Desserts-----

Adams State College catering has full-time professional bakers dedicated to creating the very best desserts for you and your guests. Our team can create everything from fancy decorated cakes to gooey chocolate chip cookies. Please let us know what we can do to help your event end on the perfect sweet note.

Dessert Bars

Sold by the Dozen

Chocolate Brownies	\$8.00
Marble Brownies	\$8.25
Turtle Brownies	\$8.75
Lemon Bars	\$12.00
Seven Layer Bars	\$8.50
Marshmallow Krispies	\$6.00
Carrot Cake Bars	\$7.25
Chocolate Covered Strawberries--	\$market
Mini cheesecakes	\$13.50
Frosted Cupcakes	\$12.00

Cookies

Sold by the Dozen --- \$5.75

Chocolate Chip, Oatmeal Raisin
White Chocolate Macadamia
Peanut Butter, Triple Chocolate
Sugar

Ice Cream Sundae Bar- 25 guest minimum please \$5.25 per person

Includes one 3 gallon tub of ice cream with your choice of :Vanilla, Chocolate, or Strawberry and your choice of three of the following sauces: Chocolate, Strawberry, or Caramel, and your choice of two of the following toppings: Crushed nuts, Rainbow sprinkles, Crushed Oreos, Cherries, Granola, Whipped Topping, M&M's, and Crushed heath Bar.

Viennese Sweets Table- 25 guest minimum please \$7.50 per person

Includes a wide variety of Petit Fours, Chocolate Dipped Fruits, Assorted Mini Bars, Fresh Baked Mini Cookies, Mini Cheesecakes and Gourmet Nuts.

Milk and Cookies-

\$3.75 per person

Take a break from your day- Relax and enjoy some milk and cookies! No minimum count required.



Beverages-----



Hot Beverages

<i>Freshly Brewed House Coffee and Decaf</i>	<i>\$8.25 per gallon</i>
<i>Hot Chocolate</i>	<i>\$8.75 per gallon</i>
<i>Hot Tea - Hot water and Tea Bags-</i>	<i>\$6.50 per gallon</i>
<i>Hot Apple Cider</i>	<i>\$8.75 per gallon</i>



Cold Beverages

By the Gallon-(15 servings)

<i>Lemonade</i>	<i>\$7.50 per gallon</i>
<i>Iced Tea</i>	<i>\$7.50 per gallon</i>
<i>Fruit Punch</i>	<i>\$7.75 per gallon</i>

Individual Servings

<i>Bottled Soda (20 oz)</i>	<i>\$1.85</i>
<i>Bottled Water</i>	<i>\$1.85</i>
<i>Bottled Fruit Juices</i>	<i>\$1.85</i>
<i>Bottled Teas</i>	<i>\$1.85</i>

Water Service

<i>50 people or less</i>	<i>\$15.00</i>
<i>50 to 125 people</i>	<i>\$25.00</i>
<i>125 or more</i>	<i>\$35.00</i>

Details

Please review the following details regarding Adams State College Catering Events. If you have any questions, please contact us. We can be reached by telephone at **719-587-7311**, or email at jenniferkoch@adams.edu.

Guarantees: We require a final guaranteed count by three working days prior to your event. This count is your guaranteed number and may not be reduced. Any additions to guest count or to services will be added to your final bill. Events will be set for your guaranteed count.

Cancellations: There is no charge for cancellations made at least three working days prior to your event. Cancellations made less than three working days prior to your event will be subject to a service fee of 75% of the bill. Cancellations within one working day will be charged the full amount of the event.

Deliveries/Service Fees and Sales Tax: Deliveries to Off-Campus sites will be charged a minimum of \$75.00 or 10% whichever is greater based on the complexity of the event, distance from campus and travel time. A **\$20.00** delivery fee is charged for all campus events outside of the Student Union Building. Colorado sales tax will be charged for all Third Party Events. TAX EXEMPT groups must provide Sodexo with a tax exempt certificate prior to the day of the event.

Attendants: Events that require extra attendants or servers will be charged at the rate of \$15.00 per hour, per attendant. Minimum of two hours. In addition, receptions that run longer than the contract time will be charged \$25.00 per hour, per scheduled associate for that event.

Decorations: Events requiring decorating or set-up by an outside contractor (DJ, band, wedding cake, etc) need to arrange to have that extra time booked with ASC Catering Services.



Details

China Charges: Our catering department provides high quality plastic products as our standard, unless otherwise requested. We also offer China Service for any event outside the Student Union Building at an additional charge of **\$2.00 per person**. These services include: Full Meal Service and Silverware, Coffee or Beverage Station China Service, Full Bar Glass Service, and Reception China and Silverware.

Exclusivity : Sodexo Catering and Adams State College Dining Services caters all food and beverages in the Student Union building. Food and Beverages may not be brought into the SUB at Adams State without written permission in the form of a signed waiver available from the Catering Office.

Catering Equipment: As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account, at replacement cost. In the occurrence of a very large event, specialty equipment may need to be rented. We can provide this for you at an additional charge.

Linens and Skirting: we will provide linens and skirting for food and beverage tables at no charge. If you would like linen to be placed on guest tables for receptions, breaks, meeting tables and boxed lunches there will be a \$5.00 fee for each tablecloth, and \$7.00 per skirt.

Catering Left-Over Policy: Due to Health Regulations, it is the policy of Sodexo Catering, that excess food items from events cannot be removed from the event site. Items purchased for pick-up should be properly stored prior to the event and removed and disposed of by the host of the event.

Service Charges: All Non-Campus groups are subject to an 15% gratuity.

Thank You!!



Thank you for considering Adams State College Catering for your special event.

Please remember the menus printed in this guide are merely starting points for what we can do for you. We encourage you to contact us so that we can help customize the perfect menu for your special event.

For additional information please call our catering dept. at **719-587-7311**.