school of mines catering guide
Classic Fare Catering at Colorado School of Mines is pleased to present our catering guide. If you are having difficulty finding just the right menu items in this catering guide, our experienced catering department and culinary team can design a menu that fits your budget and needs. We look forward to serving you!

CATERING SERVICES  
Catering Department: 303.273.3349  
Campus Dining Office: 303.273.3358  
Fax: 303.384.2197  
Email: catering@is.mines.edu

CAMPUS DINING MANAGEMENT TEAM  
Chuck Thienpont, Director of Campus Dining  
Elizabeth Kilnes, Assistant Director of Campus Dining/Catering Director  
Katy Young, Catering Coordinator  
Carol Beach, Office Manager
breakfast & breaks
# Breakfast

**banquet breakfast options**  
All breakfasts include orange juice, water and coffee  
Ends at 11:00am  
Priced per person

<table>
<thead>
<tr>
<th>Menu</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>MINI CONTINENTAL</td>
<td>$6.75</td>
<td>Sliced fresh fruit with your choice of petite danish, petite muffins, petite croissants, petite bagels or petite cinnamon rolls. (Select two)</td>
</tr>
<tr>
<td>CLASSIC FARE</td>
<td>$11.75</td>
<td>Seasonal fresh fruit, scrambled eggs with scallions, apple wood smoked bacon, chef’s potatoes and biscuits with gravy</td>
</tr>
<tr>
<td>CLEAR CREEK</td>
<td>$10.75</td>
<td>Sliced seasonal fresh fruit, scrambled eggs with cheddar, cinnamon and almond French toast, bacon or sausage and chef’s potatoes</td>
</tr>
<tr>
<td>QUICHE</td>
<td>$9.25</td>
<td>Baked egg custard with your choice of one filling (spinach, mushrooms or ham) and cheese, served with chef’s potatoes</td>
</tr>
<tr>
<td>BREAKFAST STRATA</td>
<td>$9.75</td>
<td>Ham and cheese, served with fresh fruit</td>
</tr>
</tbody>
</table>

**Note:**
- All breakfasts include orange juice, water and coffee.
- Ends at 11:00am.
- Priced per person.
<table>
<thead>
<tr>
<th>breakfast breaks</th>
<th>afternoon breaks</th>
</tr>
</thead>
<tbody>
<tr>
<td>CINNAMON ROLLS*</td>
<td>OTIS SPUNKMEYER GOURMET COOKIES</td>
</tr>
<tr>
<td></td>
<td>2 ounce-Assorted</td>
</tr>
<tr>
<td>MUFFINS*</td>
<td></td>
</tr>
<tr>
<td>Assorted</td>
<td></td>
</tr>
<tr>
<td>CROISSANTS*</td>
<td></td>
</tr>
<tr>
<td></td>
<td>LEMON BARS*</td>
</tr>
<tr>
<td></td>
<td>$8.00/6.00</td>
</tr>
<tr>
<td>DANISH*</td>
<td></td>
</tr>
<tr>
<td>Assorted</td>
<td></td>
</tr>
<tr>
<td></td>
<td>BROWNIES*</td>
</tr>
<tr>
<td></td>
<td>$10.00/6.50</td>
</tr>
<tr>
<td>FRUIT BREADS</td>
<td></td>
</tr>
<tr>
<td>Sliced</td>
<td></td>
</tr>
<tr>
<td></td>
<td>BLONDIES*</td>
</tr>
<tr>
<td></td>
<td>$21.00/18.00</td>
</tr>
<tr>
<td>COFFEE CAKE</td>
<td></td>
</tr>
<tr>
<td>Sliced</td>
<td></td>
</tr>
<tr>
<td></td>
<td>DOUBLE CHOCOLATE BROWNIE</td>
</tr>
<tr>
<td></td>
<td>Made with Snickers</td>
</tr>
<tr>
<td></td>
<td>$18.00</td>
</tr>
<tr>
<td>TURNOVER Apple or Cherry</td>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>GOURMET MINIATURE DESSERTS</td>
</tr>
<tr>
<td></td>
<td>$20.00</td>
</tr>
<tr>
<td>SCONES</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>WATERMELON BOAT (serves 35)</td>
<td></td>
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<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>GRANOLA BARS</td>
<td></td>
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<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>WHOLE FRUIT</td>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>INDIVIDUAL CEREALS</td>
<td></td>
</tr>
<tr>
<td>With 2% Milk-Assorted</td>
<td></td>
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<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>INDIVIDUAL YOGURT</td>
<td></td>
</tr>
<tr>
<td>Assorted</td>
<td></td>
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<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>BAGELS*</td>
<td></td>
</tr>
<tr>
<td>Served with Cream Cheese</td>
<td></td>
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<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>EINSTEIN BAGELS</td>
<td></td>
</tr>
<tr>
<td>Served with Cream Cheese</td>
<td></td>
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<tr>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>$17.00</td>
</tr>
</tbody>
</table>

*These items are available in large or petite sizes.

All quantities are priced per dozen unless otherwise noted.
lunch & buffets
lunch & buffet

salad options

BISTRO
Grilled flank steak infused with southwest flavors, croutons, tomatoes, crumbled bleu cheese and balsamic dressing, all placed on a bed of mixed greens

CAESAR RAVIOLI
Fresh romaine lettuce tossed with croutons, grated parmagiano, cheese ravioli, Caesar dressing topped with grilled chicken. Also available, our southwestern Caesar dressing with roasted red peppers

TACO SALAD
Homemade salad shells filled with mixed garden greens, shredded cheese, sliced black olives, jalapeno peppers, diced tomatoes, and served with salsa, hot sauce and sour cream. Refried beans available upon request. Add spicy seasoned beef or southwestern chicken strips for $2.00.

GREEK SALAD
Chopped romaine, kalamata olives, red onion, and crumbled feta, served with traditional Greek dressing.

specialty salad options

Potato Salad $11.50
Macaroni Salad $11.50
Fresh Fruit Salad $11.50
Coleslaw $11.50
Italian Pasta Salad $11.50
Mandarin Orange and Fresh Strawberry Salad $12.00
Pasta Florentine Salad $12.00
Greek Orzo Salad $12.00
Basil Mozzarella Penne Salad $13.00

Served with water, iced tea and coffee
Also available as a box lunch served with a canned soda
Priced per person

Served by the quart, serves approx 8

Also available as a box lunch served with a canned soda
Priced per person

Served by the quart, serves approx 8
FULL DAY CLASSIC $20.99
Enjoy the morning agenda featuring premium baked goods, fresh fruit, juices and coffee. Round out the day with our classic sandwich collection including our classic sandwiches, chips, a side salad, freshly-baked cookies and soda.

A FULL DAY COUNTRY BISTRO $15.99
Our signature sunrise with fresh baked goods and coffee will begin your day. For lunch, the Country Bistro Sandwich Sampler will arrive and include a variety of Country Bistro Sandwiches, a side salad, chips, freshly-baked cookies and soda.

THAT’S A WRAP $15.50
Fruit salad or potato salad, kettle potato chips served with your choice of three varieties of our signature Bistro Wraps: Grilled Chicken Caesar, Roasted Vegetable, BLT, Santa Fe, Steak Caesar, Italian and the Club. Fudge brownies for dessert and soda.

CLASSIC FARE DELI $12.50
Coleslaw or potato salad, roast beef, ham, smoked turkey, cheddar & swiss cheese, assorted breads & rolls, kettle chips, condiment tray, Otis SpunkMeyer gourmet cookies and soda. Add soup du jour for $1.00 per person.

PICNIC $12.00
Cole slaw, vegetarian baked beans, potato chips, grilled burgers and bratwurst, Otis SpunkMeyer gourmet cookies, sliced watermelon and soda. Add grilled chicken or veggie burgers for $2.50 per person.

FRESH HOMEMADE PIZZAS $14.25
Vegetable, cheese, pepperoni, sausage, supreme or you tell us the toppings. 8 slices per pie.

meeting options All quantities are priced per person unless otherwise noted.
sandwich options

SANTA FE
Marinated breast of chicken, Swiss cheese, bacon, tomatoes and guacamole $10.00

CROISSANT
Choice of shaved ham, smoked turkey or roast beef served with cheese on a croissant $10.00

CLASSIC
Choice of shaved ham, smoked turkey or roast beef served with cheese and condiments $9.00

CHICKEN OR TUNA SALAD
Homemade chicken or tuna salad served on a croissant $10.00

ITALIAN
Traditional ham, cotto salami, provolone, lettuce, tomato, red onions and peppers served on an Italian loaf $10.00

VEGETARIAN
Fresh baguette with grilled portobello mushrooms, leaf lettuce, cucumber, roasted red peppers and provolone $10.00

ASSORTED SANDWICH TRAY (Choose 3)
Santa Fe Croissant with Ham or Tuna Classic Turkey Grilled Chicken Vegetarian $10.50

MEATBALL SANDWICH
Marinara meatballs with melted mozzarella cheese on a hoagie bun $10.50

Served with pasta salad, kettle chips and Otis SpunkMeyer gourmet cookies. (water, iced tea and coffee service—add $2.00 per person) Also available as a box lunch accompanied with chips, fruit, cookie & a canned soda. Priced per person.
lunch & dinner buffets
## lunch & dinner buffets

### double entree buffets

Double entree buffets are served with house tossed salad, your choice of one starch, one vegetable, rolls, butter and one dessert.

Beverages include iced tea or lemonade, water, coffee and hot tea.

24 guest minimum

### entrees - choose two

- Beef & Broccoli Stir Fry
- Barbecue Beef Brisket
- Beef Stroganoff
- Seasoned Beef with soft and hard taco shells
- Chicken Marsala
- Parmesan Chicken
- Chicken Cordon Bleu
- Chicken with Broccoli and Cheese
- Seasoned Chicken with soft and hard taco shells
- Roasted Turkey Breast
- Sweet and Sour Pineapple Pork
- Baked White Fish
- Vegetable Lasagna
- Baked Ziti with Three Cheeses
- Cheese Enchiladas

### vegetable - choose one

- Fiesta Corn
- Green Beans Amandine
- Peas and Mushrooms
- Broccoli, Cauliflower and Carrots
- Baby Carrots
- Sugar Snap Peas
- Fried Okra
- Curried Vegetables
- Peas and Onions

### dessert - choose one

- Cheesecake with Topping
- Apple Cobbler
- Key Lime Pie
- Chocolate Cake
- Tiramisu
- Boston Cream Pie
- Pecan Pie
- German Chocolate Cake

### starch - choose one

- Garlic Mashed Potatoes
- Parsley New Potatoes
- Caramelized Onion Mashed Potatoes
- Brown Rice
- Seasoned Rice
- Herbed Wild Rice
- Vegetable Refried Beans
- Buttered and Parsley Pasta
- Cheese Ravioli
- Herbed Orzo

$17.25 per person
<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>HEARTLAND PLATTER</td>
<td>$21.00</td>
<td>Slow roasted beef tenderloin with horseradish sour cream, spinach salad, lemon orzo campanata, gourmet dessert bars, and assorted canned sodas</td>
</tr>
<tr>
<td>TASTE OF NAPA</td>
<td>$18.00</td>
<td>Poached salmon fillet with cucumber dill sauce, citrus chicken salad, apple walnut salad, seasonal fruit tray, gourmet dessert bars, and assorted canned sodas</td>
</tr>
<tr>
<td>SOUTHWESTERN</td>
<td>$16.50</td>
<td>Spicy grilled chicken breast, pasta salad, mixed green salad, lemon bar, and assorted canned sodas</td>
</tr>
<tr>
<td>PACIFIC RIM</td>
<td>$17.50</td>
<td>Julienne beef with Szechuan sauce, marinated Asian salad, oriental Caesar salad, chocolate dipped fortune cookies and assorted canned sodas</td>
</tr>
</tbody>
</table>

**cold buffet service**

For group of 10-24

Priced per person
receptions
## Reception Options - Hors d'oeuvres

**HOT (50 per order)**
- Baked Brie with Crackers: $35.00
- Meatballs (Barbecue or Swedish): $42.50
- Mini Vegetable Spring Rolls: $42.50
- Buffalo Wings: $50.50
- Smoked Chicken Quesadillas: $60.50
- Petite Quiche: $60.50
- Chicken Cordon Bleu: $60.50
- Stuffed Jalapeno Poppers: $60.50
- Cheese Sticks with Marinara: $60.50
- Potato Skins: $60.50
- Chicken Empanadas: $65.00
- Chicken Tenders: $70.50
- Chicken Satay: $70.50
- Pot Stickers: $70.50
- Crab Cakes: $85.00
- Filo with Raspberry and Brie: $90.00
- Crab Stuffed Mushrooms: $90.00
- Bacon Wrapped Scallops: $90.00
- Crab Rangoon: $90.00
- Spicy Grilled Shrimp: $90.00
- Breaded Chicken filled with Artichokes: $90.00

**COLD (50 per order)**
- Deviled Eggs: $38.50
- Tortilla Pinwheels: $38.50
- Tomato Bruschetta: $50.50
- Fresh Fruit Kabobs: $60.50
- Tea Sandwiches: $60.50
- Assorted Stuffed Vegetables: $60.50
- Chocolate Dipped Strawberries: $60.50
- Cocktail Sandwiches: $75.00
- Smoked Beef Tenderloin on Grilled Flatbread: $90.00
- Cocktail Shrimp: $90.00
- Smoked Salmon Canapés: $90.00

**PARTY PLATTERS (Per person)**
- Antipasto: $4.50
- Fresh Fruit: $3.00
- Fresh Vegetables with Ranch Dip: $3.00
- Domestic Cheese and Fruit: $3.00
- Domestic Cheese and Crackers: $3.00
- Specialty Cheese and Fruit: $5.00
- Specialty Cheese and Crackers: $5.00

**DIPS (By the quart; serves 25 people)**
- Hot Artichoke Dip with French Loaf: $31.00
- 7-Layer Mexican: $31.00
- Garden Fresh Salsa: $16.00
- French Onion: $14.00
- Spicy Salsa con Queso: $26.00
- Spinach Dip Bread Bowl: $31.00
- Hummus with Pita Chips: $31.00
- Hot Crab Dip with Crackers: $35.00

**SNACKS (2 pounds; serves 20 people)**
- Sweet Cajun Fire Mix: $16.00
- Mixed Nuts: $20.00
- Party Mix: $14.00
- Pretzels: $10.00
- Ruffles Potato Chips: $8.00
- Tri-Color Tortilla Chips: $9.00
- House-Made Kettle Chips: $11.00
**carving stations** All carved items are accompanied by silver dollar rolls, dijon mustard, mayonnaise and horseradish sauce

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Guests</th>
</tr>
</thead>
<tbody>
<tr>
<td>TOP ROUND OF BEEF</td>
<td>$180.00</td>
<td>approximately 70 guests</td>
</tr>
<tr>
<td>SMOKE TENDERLOIN OF BEEF</td>
<td>$300.00</td>
<td>approximately 25 guests</td>
</tr>
<tr>
<td>SMOKE BEEF BRISKET</td>
<td>$100.00</td>
<td>approximately 40 guests</td>
</tr>
<tr>
<td>SMOKE PIT HAM</td>
<td>$100.00</td>
<td>approximately 50 guests</td>
</tr>
<tr>
<td>ROASTED BREAST OF TURKEY</td>
<td>$110.00</td>
<td>approximately 30 guests</td>
</tr>
</tbody>
</table>
dinner
## dinner

### served entrees

*The following selections include your choice of salad, two sides and dessert. Served with rolls, iced tea, water, hot tea and coffee.*

<table>
<thead>
<tr>
<th>Beef</th>
<th>Pork</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>PRIME NEW YORK STRIP</strong></td>
<td><strong>GRILLED CHOP</strong></td>
</tr>
<tr>
<td>Grilled 10-oz. Angus</td>
<td>Center cut served with a lyonnaise sauce over wild rice</td>
</tr>
<tr>
<td><strong>$22.50</strong></td>
<td><strong>$18.25</strong></td>
</tr>
<tr>
<td><strong>RIB EYE</strong></td>
<td><strong>ROASTED PORK LOIN</strong></td>
</tr>
<tr>
<td>Grilled 10-oz. prime cut</td>
<td>Topped with mango salsa</td>
</tr>
<tr>
<td><strong>$22.50</strong></td>
<td><strong>$16.25</strong></td>
</tr>
<tr>
<td><strong>STUFFED TENDERLOIN</strong></td>
<td><strong>STUFFED LOIN</strong></td>
</tr>
<tr>
<td>Tenderloin stuffed with a medley of sautéed wild mushrooms, and topped with beef reduction</td>
<td>Medallions stuffed with dressing served with au jus</td>
</tr>
<tr>
<td><strong>$32.00</strong></td>
<td><strong>$17.50</strong></td>
</tr>
<tr>
<td><strong>BROCHETTE OF BEEF AND PRAWNS</strong></td>
<td><strong>GLAZED MEDALLIONS</strong></td>
</tr>
<tr>
<td>4 oz of tenderloin and 2 gulf shrimp</td>
<td>Served with a cognac cream sauce</td>
</tr>
<tr>
<td><strong>$28.00</strong></td>
<td><strong>$17.50</strong></td>
</tr>
<tr>
<td><strong>LONDON BROIL</strong></td>
<td></td>
</tr>
<tr>
<td>Seared and served with a sauvignon reduction</td>
<td></td>
</tr>
<tr>
<td><strong>$20.00</strong></td>
<td></td>
</tr>
</tbody>
</table>

Veal and lamb selections available upon request.
Other cuts of beef and wild game meats available upon request
*Not available for buffets*

Add one additional entrée to your buffet for $4.00 per person or two entrée for $6.00 per person
### served entrees

The following selections include your choice of salad, two sides and dessert. Served with rolls, iced tea, water, hot tea and coffee.

<table>
<thead>
<tr>
<th>Poultry</th>
<th>Seafood</th>
</tr>
</thead>
<tbody>
<tr>
<td>OSCAR</td>
<td>STUFFED DOVER SOLE</td>
</tr>
<tr>
<td>Topped with crabmeat, asparagus spears and béarnaise sauce</td>
<td>Stuffed with fresh vegetables and topped off with our white wine sauce</td>
</tr>
<tr>
<td>MARSALA</td>
<td>GRILLED TUNA</td>
</tr>
<tr>
<td>Served with a mushroom wine sauce</td>
<td>Fresh cut and grilled to perfection served with caper vinaigrette</td>
</tr>
<tr>
<td>JARDYNE</td>
<td>LEMON BUTTER</td>
</tr>
<tr>
<td>Stuffed with fresh vegetables</td>
<td>COLORADO RAINBOW TROUT</td>
</tr>
<tr>
<td>PICATTA</td>
<td>6 oz filet coated with cracked peppercorns and pan fried</td>
</tr>
<tr>
<td>Served with white wine sauce</td>
<td></td>
</tr>
<tr>
<td>GRILLED CHICKEN BREAST</td>
<td>SALMON</td>
</tr>
<tr>
<td>With Prosciutto, Olive and Sage</td>
<td>Filet of salmon baked with a lemon dill sauce</td>
</tr>
<tr>
<td>CORDON BLEU</td>
<td>SHRIMP SCAMPI</td>
</tr>
<tr>
<td>Stuffed with ham and Swiss and served with a cream sauce</td>
<td>Gulf shrimp infused in a garlic and shallot sauce over fettuccini</td>
</tr>
<tr>
<td>CHICKEN BALLANTINE</td>
<td>GRILLED TERIYAKI SALMON</td>
</tr>
<tr>
<td>Stuffed with spinach, asiago cheese, and sundried tomato</td>
<td>6 oz filet seared in a sweet teriyaki glaze</td>
</tr>
<tr>
<td>CHICKEN FLORENTINE</td>
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<tr>
<td>Served with spinach, parmesan cheese topped with a cream sauce</td>
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</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Turkey</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>OVEN ROASTED</td>
<td></td>
</tr>
<tr>
<td>Served with homemade dressing with a cream sauce</td>
<td></td>
</tr>
</tbody>
</table>

Add one additional entrée to your buffet for $4.00 per person or two entrée for $6.00 per person.
## Vegetarian Entrees

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Eggplant Parmesan</td>
<td>$13.50</td>
</tr>
<tr>
<td>Fresh eggplant lightly breaded and sautéed then topped with marinara and three Italian cheeses</td>
<td></td>
</tr>
<tr>
<td>Vegetable Lasagna Pinwheels</td>
<td>$13.50</td>
</tr>
<tr>
<td>Spinach and cheese filling rolled up in a lasagna noodle</td>
<td></td>
</tr>
<tr>
<td>Baked Ziti</td>
<td>$12.50</td>
</tr>
<tr>
<td>Classic Italian dish made with fresh herbs and four cheeses</td>
<td></td>
</tr>
<tr>
<td>Grilled Portobello</td>
<td>$13.50</td>
</tr>
<tr>
<td>Marinated Portobello mushrooms grilled and placed over angel hair pasta, with your choice of marinara, Alfredo or pesto sauces</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese Tortellini</td>
<td>$12.50</td>
</tr>
<tr>
<td>Cheese Tortellini with your choice of marinara, Alfredo or pistachio pesto sauces</td>
<td></td>
</tr>
<tr>
<td>Linguini with Roasted Red Pepper Sauce</td>
<td>$12.25</td>
</tr>
<tr>
<td>Creamy roasted red pepper sauce on a nest of al dente linguini</td>
<td></td>
</tr>
<tr>
<td>Marinated Grilled Vegetables with Cous Cous</td>
<td>$13.25</td>
</tr>
<tr>
<td>Mediterranean herb grilled vegetables coupled with fluffy buttered cous cous</td>
<td></td>
</tr>
<tr>
<td>Orzo with Roasted Vegetables and Olive Oil</td>
<td>$12.50</td>
</tr>
<tr>
<td>Vegetable Burgers</td>
<td>$9.00</td>
</tr>
</tbody>
</table>

Add one additional entrée to your buffet for $4.00 per person or two entrées for $6.00 per person
accompaniments

SALADS
Mixed Greens
Caesar
Fresh Spinach and Mushroom
Beefsteak Tomato and Red Onion
Fresh Spinach with Strawberries
Roma Tomatoes with Mozzarella and Basil

SIDE SELECTIONS - CHOOSE TWO
Broccoli Spears
Asparagus Spears
Honey Glazed Baby Carrots
Seasoned Green Beans
Seasoned Corn
Squash Trio
Seasoned Vegetable Medley
Grilled Fresh Vegetable Medley
Broccoli and Cauliflower with Herbed Butter
Peas & Onions
Steamed Rice
Rice Pilaf
Wild Rice
Cajun New Potatoes
Baked Potato with Topping
Au Gratin Potatoes
Twice Baked Potatoes
Horseradish Smashed Potatoes
Garlic Smashed Potatoes
Buttered New Potatoes
Smashed Red Potatoes
Rosemary Red Potatoes
Baked Beans
Brown Rice
Herbed Orzo
Herbed Cous Cous

DESSERTS
Apple, Peach, or Cherry Cobbler
Apple or Cherry Pie
Pumpkin Pie
Boston Cream Pie
Pecan Pie
Chocolate Mousse Pie
Lemon Meringue Pie
Pound Cake with Strawberry Topping
Cheesecake with Topping
Chocolate Layer Cake
Carrot Cake
German Chocolate Cake
Angel Food Cake w/Strawberry Topping
Assorted Cookies
Tiramisu

SPECIALTY CHEESECAKES
Chocolate Cherry
Chocolate Tuxedo Mousse
Key Lime
Vanilla
White Chocolate Raspberry
Carrot Swirl

$3.75 per person
refreshments
## Refreshment Options

<table>
<thead>
<tr>
<th>Drink Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>FRESH BREWED COFFEE</td>
<td>$10.75 gal</td>
</tr>
<tr>
<td>JAVA CITY COFFEE</td>
<td>$18.75 gal</td>
</tr>
<tr>
<td>HOT TEAS</td>
<td>$1.50 each</td>
</tr>
<tr>
<td>DECAFFEINATED COFFEE</td>
<td>$1.50 each</td>
</tr>
<tr>
<td>HOT CHOCOLATE</td>
<td>$10.75 gal</td>
</tr>
<tr>
<td>HOT SPICED CIDER</td>
<td>$13.75 gal</td>
</tr>
<tr>
<td>FRESH BREWED ICED TEA</td>
<td>$10.75 gal</td>
</tr>
<tr>
<td>CANNED SODA</td>
<td>$1.75 each</td>
</tr>
<tr>
<td>BOTTLED SPRING WATER</td>
<td>$2.50 each</td>
</tr>
<tr>
<td>BOTTLED MINERAL WATER</td>
<td>$2.50 each</td>
</tr>
<tr>
<td>BOTTLED JUICES</td>
<td>$2.25 each</td>
</tr>
<tr>
<td>ORANGE OR APPLE JUICE</td>
<td>$14.25 gal</td>
</tr>
<tr>
<td>FRUIT PUNCH OR LEMONADE</td>
<td>$10.75 gal</td>
</tr>
<tr>
<td>EGG NOG (SEASONAL)</td>
<td>Market Price</td>
</tr>
<tr>
<td>BOTTLED ICED TEA</td>
<td>$3.00 each</td>
</tr>
<tr>
<td>WATER</td>
<td>$3.50 gal</td>
</tr>
<tr>
<td>HOT WATER</td>
<td>$3.50 gal</td>
</tr>
</tbody>
</table>

One gallon is approximately 15 8oz servings
We serve PEPSI products
**EVENTS IN THE BEN PARKER STUDENT CENTER AND REC CENTER**

ARAMARK is the only licensed catering service permitted to sell and serve alcohol in the Student Center. In accordance with the State license requirements, no alcoholic beverages may be brought into the Student Center. When alcohol is served, non-alcoholic beverages and food must be made available to all guests for the duration of the event.

ARAMARK and the Student Center reserve the right to control the time and length of an event in which alcohol is served. Service will end 30 minutes prior to the scheduled ending time.

ARAMARK further reserves the right to deny service to individual groups and discontinue the service of alcoholic beverages prior to the ending time when the conduct and decorum of the guest or violations of these guidelines or state laws make it necessary to do so. If ARAMARK or the Student Center deems it necessary to have additional security at the event, we will arrange such, at the expense of the sponsor.

**EVENTS OUTSIDE IN THE BEN PARKER STUDENT CENTER AND REC CENTER**

We are able to provide bar set-up, alcohol accompaniments (cups, mixers, fruits, juice, sodas, napkins, and ice), bartenders and additional wait staff for your event. Please call for the pricing of these services. The alcohol, license and permit to serve are the responsibility of the individual or organization sponsoring the event.

- No alcoholic beverages may be sold without a license. A special event license is required for events held outside the Ben Parker Student Center offering “cash” bar(s) or events requiring the pre-purchase of a ticket (or the purchase of a ticket at the door), which once entry is made alcoholic beverages are available.
- The individual or agency sponsoring the event (those events outside the Ben Parker Student Center) assumes responsibility for compliance with the Colorado laws and University policies governing the dispensing and serving of alcoholic beverages.
- Only persons of legal drinking age may possess, be served, or be permitted to consume alcoholic beverages.
- Events where alcoholic beverages are served or sold may not be open to the public.
- No alcoholic beverages are allowed outside the designated area of the event.

**THE FOLLOWING POLICY AND CHARGES APPLY FOR BAR SERVICE:**

- Bartender: $125.00 for four hours, each additional hour $31.50
- Complete setup will be provided for bars.
- Soft drinks and other non-alcoholic beverages will be provided at prevailing catering prices found on page 28.
- All bars will include disposable service ware. Glasses are available for $1.00 per guest
- Bars are available as either cash or hosted

**BEER**

- Domestic
  - $3.50
- Specialty/Micro
  - Domestic Keg
  - $210.00
  - Specialty/Micro Keg
  - $240.00

**WINE - MERLOT, CHARDONNAY AND BLUSH**

- House (glass)
  - $4.75
- House (with meals-750ml)
  - $19.75

*Other wine selections are available.

**SPIRITS**

- House Select (single)
  - $5.50
- Premium Select (single)
  - $6.25

**CHAMPAGNE**

- House (750ml)
  - $19.75

*Other champagne selections are available.

**CHAMPAGNE PUNCH**

- Per Gallon
  - $25.75

*Other champagne selections are available.
To properly plan and prepare for your catering event we need your assistance.

BOOKING PROCEDURES
• Please reserve your room or location and make arrangements for the setup before contacting the Catering Department at (303)-273-3349. For the best service, please contact our Catering Department at least 10 business days prior to your event.

• Events booked with less than 72 hours notice can usually be accommodated but will be subject to a late booking fee of $25.00.

• All food or beverage service in the Ben Parker Student Center and Rec Center is provided by ARAMARK.

• Please provide the estimated number of guests. A final guarantee is due by noon 3 business days prior to the event. If a final guarantee is not given by this time, your estimated number will become your guarantee. You will be billed based on the guarantee number or the number of guests served, whichever is greater.

• All meals are estimated to last two hours, start to finish. Events exceeding this time frame are subject to an additional labor charge.

• All deliveries on-campus outside of the Ben Parker Student Center will be charged $12.00 cost of delivery for each event. Delivery charges for off-campus events will be evaluated on an individual basis.

CANCELLATION POLICY
Notification is required a minimum of 72 hours prior to the event. For cancellations made after this time period, any expenses incurred will be billed.
**general information**

**BILLING**
- University departments and organizations: please provide information at the time your reservation is made: CSM account name, account number and contact person. Charges will be assessed to your account in accordance with the policies set by the Director of Student Life.
- Groups and individuals without a university account: a Visa, MasterCard or American Express card number will be used as a deposit for your event and is also accepted as payment. Tax-exempt groups need to provide a copy of your State tax exempt certificate.
- Our terms are due upon receipt by cash, credit card or check. Invoices 30 days past due will be charged to the credit card number provided.
- Serviceware - At no time should serviceware be removed from the original location of the event without permission of the Catering Department. Items removed must be returned to Campus Dining within three business days. A charge of $15 will be assessed if the Catering Department has to retrieve items removed from the event site after the three day limit.

**PRICING**
Catering Guide prices are based on groups of 24 people or more. Since service of smaller groups does not offer certain economies of scale, the pricing may be adjusted to compensate for this consideration. Small groups are encouraged to contact the catering office when planning their menus for other options. The catering staff can help suggest menus which offer the greatest economy and excellent quality.

**SPECIAL ENHANCEMENTS**
Please ask when making your arrangements for suggestions and pricing on:
- Buffet and served meal prices include standard linen service (white tablecloths, skirting for food and beverage tables and linen napkins). Reception style events include linen service for food and beverage tables only.
- Ice Carvings, Specialty Glassware, Specialty Linen, Centerpieces, China Service, Disposable Serviceware $1.50 each
- Linen Rental is available for the following:
  - Skirting-- $10.00 / table
  - Table Cloths-- $5.50 / each
  - Napkins-- $.50 / each

**IN ADHERENCE TO LOCAL HEALTH DEPARTMENT REGULATIONS AND CATERING POLICY, GUESTS OR HOSTS ARE NOT ALLOWED TO REMOVE PERISHABLE FOOD ITEMS FROM THE CATERING SITE.**