Great Starts!

Hot breakfast buffets include china service in the JCSU • Choice of clear plastic ware or biodegradable plates • Minimum of 15 guests, higher pricing will be applied for fewer guests China rental will be added to events outside the JCSU

<table>
<thead>
<tr>
<th>Menu</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Economy Fare</strong></td>
<td>5.00</td>
</tr>
<tr>
<td>Assorted Small Breakfast Muffins</td>
<td></td>
</tr>
<tr>
<td>Freshly Brewed Coffee &amp; Decaf</td>
<td></td>
</tr>
<tr>
<td>Hot Water with Assorted Tea Bags</td>
<td></td>
</tr>
<tr>
<td><strong>Continental Fare</strong></td>
<td>8.75</td>
</tr>
<tr>
<td>Assorted Small Breakfast Muffins &amp; Small Fruit Danish</td>
<td></td>
</tr>
<tr>
<td>Seasonal Fresh Cut Fruit</td>
<td></td>
</tr>
<tr>
<td>Orange Juice</td>
<td></td>
</tr>
<tr>
<td>Freshly Brewed Coffee &amp; Decaf</td>
<td></td>
</tr>
<tr>
<td>Hot Water with Assorted Tea Bags</td>
<td></td>
</tr>
<tr>
<td><strong>Deluxe Healthy Fare</strong></td>
<td>10.75</td>
</tr>
<tr>
<td>Bagels with Low-Fat Cream Cheese</td>
<td></td>
</tr>
<tr>
<td>Seasonal Fresh Cut Fruit</td>
<td></td>
</tr>
<tr>
<td>Hard Boiled Eggs</td>
<td></td>
</tr>
<tr>
<td>Orange Juice</td>
<td></td>
</tr>
<tr>
<td>Freshly Brewed Coffee &amp; Decaf</td>
<td></td>
</tr>
<tr>
<td>Hot Water with Assorted Tea Bags</td>
<td></td>
</tr>
<tr>
<td><strong>Coach Class</strong></td>
<td>12.75</td>
</tr>
<tr>
<td>Griddled Buttermilk Pancakes with Butter &amp; Syrup</td>
<td></td>
</tr>
<tr>
<td>Crisp Bacon (two slices) &amp; Pork Sausage (two links)</td>
<td></td>
</tr>
<tr>
<td>Breakfast Potatoes</td>
<td></td>
</tr>
<tr>
<td>Seasonal Fresh Cut Fruit</td>
<td></td>
</tr>
<tr>
<td>Freshly Brewed Coffee &amp; Decaf</td>
<td></td>
</tr>
<tr>
<td>Hot Water with Assorted Tea Bags</td>
<td></td>
</tr>
</tbody>
</table>

(continues)
Hot breakfast buffets include china service in the JCSU • Choice of clear plastic ware or biodegradable plates • Minimum of 15 guests, higher pricing will be applied for fewer guests China rental will be added to events outside the JCSU

**First Class Fare**  
14.25 per Person

- Fluffy Scrambled Eggs
- Crisp Bacon & Chicken Apple Sausage Wedges
- Breakfast Potatoes
- Seasonal Fresh Cut Fruit
- Assorted Small Breakfast Muffins
- Freshly Brewed Coffee & Decaf
- Hot Water with Assorted Tea Bags
- Orange Juice

**Hot & Healthy**  
13.95 per Person

- Fluffy Scrambled Eggs with Mushrooms & Spinach
- Grilled Chicken Apple Sausage Wedges
- Seasonal Fresh Cut Fruit
- Low Fat Cottage Cheese
- Freshly Brewed Coffee & Decaf
- Hot Water with Assorted Tea Bags

**Breakfast Taco Bar**  
20 person Minimum, 11.25 per Person

- Soft Flour Tortillas
- Fluffy Scrambled Eggs
- Shredded Cheese, Salsa, Sour Cream & Pork Sausage Crumble
- Fresh Cut Fruit
- Freshly Brewed Coffee & Decaf
- Hot Water with Assorted Tea Bags

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Add Iced Water to any Meal  
7.95 per Gallon
Create Your Own Great Start

The following are sold by the dozen, 2 dozen minimum (unless otherwise noted) China charge will be applied to events outside the JCSU

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small Flaky Croissants with Butter</td>
<td>25.75</td>
</tr>
<tr>
<td>Assorted Small Breakfast Muffins</td>
<td>13.95</td>
</tr>
<tr>
<td>Assorted Petite Fruit Danish</td>
<td>13.95</td>
</tr>
<tr>
<td>Fresh Baked Small Scones</td>
<td>15.50</td>
</tr>
<tr>
<td>Assorted Bagels with Cream Cheese</td>
<td>31.00</td>
</tr>
<tr>
<td>Breakfast and Tea Breads Per Loaf</td>
<td>12.50</td>
</tr>
<tr>
<td>Banana Nut, Cranberry Nut, Lemon Poppy Seed, Blueberry or Apple Crunch</td>
<td></td>
</tr>
<tr>
<td>Seasonal Fresh Cut Fruit</td>
<td>2.85 per Person</td>
</tr>
<tr>
<td>Individual Yogurts</td>
<td>31.00 per Dozen</td>
</tr>
<tr>
<td>Hard Boiled Eggs</td>
<td>12.00 per Dozen</td>
</tr>
<tr>
<td>Just Eggs</td>
<td>25 Person Minimum, 3.75 per Person</td>
</tr>
<tr>
<td>Fluffy Scrambled Eggs with Cheddar Cheese &amp; Scallions</td>
<td></td>
</tr>
</tbody>
</table>

Add the following for $.50 per Person per Item:
Choose from Diced Black Forest Ham, Diced Turkey Breast, Crumbled Bacon or Grilled Vegetables
## Beverages

### Hot Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Brewed Coffee &amp; Decaf</td>
<td>24.50 per Gallon</td>
</tr>
<tr>
<td>Assorted Tea Bags</td>
<td>1.75 Each</td>
</tr>
<tr>
<td>Hot Chocolate Packets</td>
<td>2.15 Each</td>
</tr>
<tr>
<td>Hot Apple Cider Packets</td>
<td>2.15 Each</td>
</tr>
</tbody>
</table>

### Cold Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Orange, Apple or Cranberry Juice, Lemonade, Fruit Punch, Iced Tea or Raspberry Iced Tea</td>
<td>23.00 per Gallon</td>
</tr>
<tr>
<td>Wolf Pack Punch: Orange, Cranberry &amp; Apple Juices with Sierra Mist</td>
<td>24.00 per Gallon</td>
</tr>
<tr>
<td>Iced Water</td>
<td>7.95 per Gallon</td>
</tr>
<tr>
<td>Fruit Infused Iced Water</td>
<td>10.95 per Gallon</td>
</tr>
</tbody>
</table>

### Individual Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled Water</td>
<td>2.00 Each</td>
</tr>
<tr>
<td>Assorted Ocean Spray Bottled Juices</td>
<td>2.50 Each</td>
</tr>
<tr>
<td>Assorted Pepsi Canned Sodas</td>
<td>2.00 Each</td>
</tr>
<tr>
<td>Individual 2% Milk Half Pints (20 minimum)</td>
<td>2.00 Each</td>
</tr>
</tbody>
</table>
Boxed Lunches

Please note, Standard and Artisan cannot be mixed please

Standard Boxed Lunches

(Minimum Order of 10 Standard Boxed Lunches) 8.95 Each

■ CHOOSE A MEAT
  Oven Roasted Smoked Turkey Breast, Sliced Black Forest Ham, Tuna Salad, Egg Salad or Grilled Zucchini & Red Bell Pepper

■ CHOOSE A CHEESE
  Swiss, Mild Cheddar, Monterey Jack or Provolone

■ ALL OF THE ABOVE SANDWICHES ARE SERVED ON FRENCH ROLLS
  Substitute Artisan Sandwich Rolls Add $.75

Artisan Boxed Lunches

(Minimum Order of 15 Artisan Boxed Lunches) 11.50 Each

■ ROAST BEEF & CHEDDAR CHEESE
  with Horseradish Mayonnaise on an Artisan Sandwich Roll

■ GRILLED MARINATED CHICKEN BREAST & JACK CHEESE
  with Red Pepper Pesto on an Artisan Sandwich Roll

■ ASIAN GINGER CHICKEN SALAD & JACK CHEESE
  On an Artisan Sandwich Roll

■ GRILLED EGGPLANT, RED PEPPERS, SPINACH & PROVOLONE CHEESE
  with Red Pepper Pesto on an Artisan Sandwich Roll

Included Items & Extras

All Boxed Lunches Include an Apple, Bag of Lay’s Potato Chips, Large Cookie & a Can of Soda. Mayonnaise & Mustard Packets, Lettuce & Tomato in Baggies.

■ Add Red Potato Salad, Mediterranean Pasta Salad or Southwestern Coleslaw for 1.85 per Person. Note: One Salad Selection for All Boxed Lunches

■ Substitute Bottle Water for Soda. Add $.75

Boxed Salads 12.25 Per Person

Salads include Balsamic Vinaigrette, Apple & Soda

■ Sliced Cheese & Turkey on Greens with Little Tomatoes, Sliced Cucumber and Kalamata Olives. (Sliced hard cooked egg may be substituted for the sliced turkey)

■ Mediterranean Chicken with Tomatoes, Grilled Vegetables & Olives
Your Favorite Lunch Buffets

Lunch buffets include china service in the JCSU • Choice of clear plastic ware or biodegradable plates
Minimum of 15 guests, higher pricing will be applied for fewer guests • Available until 3:00
All meals are served with assorted large cookies, iced tea & iced water
China rental will be added to events outside the JCSU

Deli Buffet 13.75 per Person
- Oven Roasted Smoked Turkey Breast, Sliced Black Forest Ham, Grilled Zucchini & Roast Beef (3.5 ounces per Person)
- Cheddar & Jack Cheese (1.5 ounces per Person)
- Tomatoes, Lettuce & Pickles
- Mayonnaise & Mustard
- Assorted Sliced Breads
- Red Potato, Mediterranean Pasta Salad or Garden Salad
- Fresh Cut Fruit & Lay’s Ridges Potato Chips

The Sandwich Platter 12.50 per Person
A Platter of Assorted Sandwiches to include:
- Oven Roasted Smoked Turkey & Jack Cheese
- Sliced Black Forest Ham & Cheddar Cheese
- Grilled Zucchini & Red Bell Pepper with Jack Cheese
- Tomatoes, Lettuce & Pickles
- Mayonnaise & Mustard
- Lay’s Ridges Potato Chips & Mediterranean Pasta Salad

Artisan Sandwich Platter 13.95 per Person
A Platter of Sandwiches on Ciabatta Rolls:
- Mediterranean Chicken & Jack Cheese
- Bistro Beef & Swiss Cheese
- Eggplant, Spinach, Hummus & Jack Cheese
- Roasted Red Pepper Spread, Mayonnaise & Mustard
- Tomatoes, Lettuce & Pepperoncini
- Sunchips
- Mediterranean Pasta Salad or Fresh Cut Fruit

Mediterranean Salad Buffet 12.95 per Person
- Bowl of Chopped Romaine
- Marinated Artichoke Heart & Mushroom Salad
- Kalamata Olives & Feta Cheese
- Balsamic Vinaigrette
- Mediterranean Pasta Salad
- Seasonal Grilled Vegetables
- Add Grilled Chicken 2.95 per Person (4 ounce portion)
- LaBrea Rolls & Butter
Your Favorite Lunch Buffets

(continued)

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Trip to Italy \[12.50 \text{ per Person}\]
- Penne Pasta with Rich Tomato Marinara Sauce & Parmesan Cheese
- All Beef Meatballs
- Chopped Romaine with Grape Tomatoes & Croutons
- Italian and Caesar Dressing
- Fresh Seasonal Vegetables
- Garlic Cheese Bread or LaBrea Rolls & Butter Balls
- Add a Cup of Minestrone Soup, 3.25 per Person

Chicken Fajita Bar \[12.95 \text{ per Person}\]
- Southwestern Spiced Chicken Strips
- Platter of Grilled Zucchini
- Cilantro Rice
- Black Beans
- Flour Tortillas
- Sour Cream, Guacamole, Salsa, Chips,
- Chopped Romaine & Pico de Gallo

The Taco Bar \[11.95 \text{ per Person}\]
- Seasoned Ground Beef & Shredded Chicken
- Mexican Fiesta Rice, Vegetarian Refried Beans
- Shredded Cheese, Diced Tomato, Shredded Lettuce, Guacamole & Soft Flour Tortillas
- Tri-Colored Tortilla Chips & Salsa

The Pita Bar \[12.95 \text{ per Person}\]
Pita Bread Served with the Following:
- Grilled Diced Chicken, Hummus, Tzatziki, Diced Tomatoes, Diced Red Onion, Crumbled Feta Cheese & Italian Dressing
- Mediterranean Pasta Salad
- Fresh Cut Fruit

Ala Carte Lasagna by the Pan \[102.60 \text{ Each Pan Serves 21-24 People. Served with Plastic Ware or Biodegradable Plates}\]
- Lasagna Noodles Layered with Meat or Spinach, Rich Tomato Marinara Sauce & Cheese
- Add Mixed Green or Caesar Salad, $1.75 per Person
- Add Seasonal Fresh Steamed or Roasted Vegetables, $1.75 per Person
- Add Garlic Cheese Bread, $1.75 per Person; or La Brea Rolls & Butter, $1.60 per Person
These menus are for UNR Students, Faculty & Staff only and are served on campus only

Buffets include china service in the JCSU • Choice of clear plastic ware or biodegradable plates
China rental will be added to events outside the JCSU • Minimum of 15 guests, higher pricing will apply for fewer guests • All buffets served with assorted large cookies, iced tea & iced water • Available until 3:00

Pricing

<table>
<thead>
<tr>
<th>Lunch</th>
<th>Entrée, 14.50 per Person</th>
<th>2 Entrees, 17.50 per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dinner</td>
<td>Entrée, 17.50 per Person</td>
<td>2 Entrees, 20.50 per Person</td>
</tr>
</tbody>
</table>

Salads

Choose 1 (for Additional Selection add $1.75)

- Mixed Greens with Tomatoes, Cucumbers, Carrots, Ranch & Vinaigrette Dressings
- Caesar Salad with Garlic Croutons & Little Tomatoes
- Housemade Potato or Mediterranean Pasta Salad
- Southwestern Coleslaw

Main Course

- Sliced Roast Beef, with Horseradish Bordelaise Sauce
- Pepper Roasted Loin of Pork, with Apple Chutney
- Roast Turkey Breast, with Orange Cranberry Sauce & Turkey Gravy
- Boneless Breast of Chicken, Please Select a Sauce: Marsala Mushroom, Provencal Herb or Teriyaki Sauce
- Pasta Primavera with Seasonal Fresh Vegetables, Olive Oil, Herbs & Parmesan Cheese
- Cheese Tortellini with Marinara & Broccoli Florets

Sides

Choose One (for Additional Selection add $1.75)

- Seasoned Rice Pilaf
- Steamed Jasmine Rice
- Herb Roasted Red Potatoes
- Mashed Potatoes
- Corn Bread Dressing
- Pasta with Olive Oil & Herbs

Vegetables

Choose one (for Additional Selection add $1.75)

- Seasoned Green Beans with Fried Onions
- Steamed or Roasted Seasonal Fresh Vegetables
- Grilled Squashes & Red Peppers
- Corn & Diced Red Peppers
- Roasted Root Vegetables
- Steamed Asparagus Add $1.00 per Person
Buffets include china service in the JCSU • Choice of clear plastic or biodegradable plates
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All are available plated and served, please call the catering office for pricing
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Salad
Please Select One From Below, for Additional Selection Add $1.75
- Mesclun Mix with Dried Cranberries, Toasted Almonds, Blue Cheese Crumbles & Balsamic Vinaigrette
- Chopped Romaine with Artichoke Hearts, Kalamata Olives, Grape Tomatoes & Balsamic Vinaigrette
- Spinach Salad with Orange Segments, Jicama, Tomatoes & Citrus Vinaigrette
- Caesar Salad with Little Tomatoes, Seasoned Croutons & Creamy Caesar Dressing
- Mesclun Mix with Buffalo Mozzarella, Sliced Tomatoes & Balsamic Drizzle, add $1.50 per Person

Poultry

<table>
<thead>
<tr>
<th></th>
<th>LUNCH PRICE</th>
<th>DINNER PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Parmesan Crusted Chicken Breast</strong></td>
<td>17.95</td>
<td>19.95</td>
</tr>
<tr>
<td>Chicken Dusted with Herbs &amp; Parmesan Cheese on a Bed of Marinara Sauce. Served with Rice Pilaf</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Lemon Artichoke Chicken</strong></td>
<td>17.95</td>
<td>19.95</td>
</tr>
<tr>
<td>Marinated Chicken Breast with Garlic &amp; Lemon Zest Served with a Roasted Artichoke Lemon Herb Sauce &amp; Jasmine Rice</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Southwestern Marinated Grilled Chicken</strong></td>
<td>18.95</td>
<td>20.95</td>
</tr>
<tr>
<td>With a Warm Pico de Gallo, Corn &amp; Black Bean Sauce &amp; Spanish Style Rice</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Thyme &amp; Honey Glazed Chicken Breast</strong></td>
<td>17.95</td>
<td>19.95</td>
</tr>
<tr>
<td>With Tomato Relish &amp; Heirloom Pilaf</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

(continues)
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<table>
<thead>
<tr>
<th>Beef</th>
<th>LUNCH PRICE</th>
<th>DINNER PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Tri Tips Of Beef</td>
<td>22.95</td>
<td>24.95</td>
</tr>
<tr>
<td>Coffee Chili Demi Glace &amp; Roasted Red Potatoes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roast Prime Rib Of Beef</td>
<td>33.95</td>
<td>35.95</td>
</tr>
<tr>
<td>Horseradish Cream &amp; Garlic Mashed Potatoes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roasted Tenderloin Of Beef</td>
<td>34.95</td>
<td>36.95</td>
</tr>
<tr>
<td>Zinfandel Mushroom Sauce &amp; Yukon Gold Potatoes</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Pork &amp; Lamb</th>
<th>LUNCH PRICE</th>
<th>DINNER PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Loin of Pork</td>
<td>17.95</td>
<td>19.95</td>
</tr>
<tr>
<td>Sautéed Apple Demi Glace &amp; Garlic Mashed Potatoes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Herb Crusted Lamb Chops</td>
<td>33.95</td>
<td>35.95</td>
</tr>
<tr>
<td>Pomegranate Demi Glace &amp; Heirloom Grains</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Seafood</th>
<th>LUNCH PRICE</th>
<th>DINNER PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweet Orange Spiced Atlantic King Salmon</td>
<td>26.95</td>
<td>28.95</td>
</tr>
<tr>
<td>Tomato Orange Concasse &amp; Parslied Jasmine Rice</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Vegetarian</th>
<th>LUNCH PRICE</th>
<th>DINNER PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stuffed Portobello Mushrooms</td>
<td>18.95</td>
<td>21.95</td>
</tr>
<tr>
<td>Quinoa, Artichoke, Oven Dried Tomato &amp; Feta Cheese Filling</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Eggplant Napoleons</td>
<td>19.95</td>
<td>22.95</td>
</tr>
<tr>
<td>Spinach, Red Onion, Tomatoes &amp; Provolone Cheese</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mushroom Ravioli</td>
<td>18.95</td>
<td>21.95</td>
</tr>
<tr>
<td>Braised Greens &amp; Extra Virgin Olive Oil</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Cookies, Bars & More

By the Dozen, 2 Dozen Minimum

- Assorted Cookies
- Chocolate Dipped Strawberries
- Fudge Brownies, with or without nuts
- German Chocolate Brownies
- Almond Roca Bars
- S'more Brownies
- Honey Almond Triangles
- Magic Cookie Bars
- Red Velvet Bars
- Pecan Squares
- Oatmeal Carmelitas
- Blondies
- Lemon or Raspberry Princess Bars
- Chocolate Dipped Macaroons
- Mini Mousse Tarts (Lemon or Chocolate)
- Assorted Mini Cheesecakes
- Assorted Mini Petit Fours
- Mini Cream Puffs
- Almond Biscotti
- Sliced Tea Breads, per loaf (Banana Nut, Blueberry, Cranberry Nut, Almond Poppy & Apple Crunch) 11.75

Fresh Baked Cakes & Cupcakes

Please Allow 4 Working Days

Full 2 Layer Sheet Cake  120.00
Half Sheet Cake  75.00
- Choose a Base of Chocolate, White, Marble, or Carrot
- Choose an Icing of Buttercream, Cream Cheese or Non Dairy Topping in Chocolate or Vanilla
- Cakes can be Filled with Lemon, Cherry, Coconut Pecan, Mocha, Chocolate or Vanilla

Cupcakes, 3 dozen minimum  24.00
- Choose from Vanilla, Chocolate, or Red Velvet

Desserts

Minimum of 15 Orders

- Cheesecake $4.50 per Person
  Add Raspberry Sauce .50 per Person
- Crème Brulée Cheesecake $5.50 per Person
- Flourless Chocolate Torte $5.50 per Person
- Carrot Cake $3.75 per Person
- Apple Crumb Pie with Cinnamon Whipped Cream $4.25 per Person
Reception Services

Receptions are served buffet-style
Please ask us and we will customize an afternoon break to suit your needs
China rental will be added to events outside the JCSU

Display Platters

<table>
<thead>
<tr>
<th>SMALL SERVING 15</th>
<th>MEDIUM SERVING 25</th>
<th>LARGE SERVING 50</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Crostini Platter</strong></td>
<td>3.95 per Person</td>
<td>Olive Oil Toasted Baguette Slices with 3 Toppings</td>
</tr>
<tr>
<td><strong>Mezzo Display</strong></td>
<td>5.95 per Person</td>
<td>Provolone, Salami, Artichoke Hearts, Olives, Roasted Red Peppers, Asparagus, Marinated Mushrooms &amp; Assorted Olives, Grissini &amp; Baguette Slices</td>
</tr>
<tr>
<td><strong>Imported &amp; Domestic Cheeses</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Small 48.75</td>
<td>Medium 81.25</td>
<td>Large 162.50</td>
</tr>
<tr>
<td>with Baguette Slices, Assorted Crackers &amp; Red Grapes</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Domestic Cheese Tray</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>with Assorted Crackers</td>
<td>Small 41.25</td>
<td>Medium 68.75</td>
</tr>
<tr>
<td><strong>Sliced Ham, Turkey &amp; Roast Beef</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Small 58.50</td>
<td>Medium 97.50</td>
<td>Large 195.00</td>
</tr>
<tr>
<td>with Soft Hawaiian Rolls, Dijon Mustard &amp; Mayonnaise</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Seasonal Fresh Fruit</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Small 48.75</td>
<td>Medium 81.25</td>
<td>Large 162.50</td>
</tr>
<tr>
<td><strong>Raw Vegetable Tray</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Small 33.75</td>
<td>Medium 56.25</td>
<td>Large 112.50</td>
</tr>
<tr>
<td>with Dill Buttermilk Dipping Sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Seasonal Grilled &amp; Marinated Vegetables</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Small 51.00</td>
<td>Medium 85.00</td>
<td>Large 170.00</td>
</tr>
<tr>
<td>with Grilled Fennel, Zucchini, Red Peppers, Asparagus, Marinated Mushrooms &amp; Assorted Olives</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>2# Wheel of Brie in Puff Pastry</strong></td>
<td>50.00</td>
<td>with Baguette Slices</td>
</tr>
<tr>
<td><strong>Cranberry Walnut Cheese Disc (2#)</strong></td>
<td>52.95</td>
<td>with Assorted Carr’s Wafers</td>
</tr>
</tbody>
</table>

(continues)
## Snacks & Dips

### SNACKS (Sold by the Pound)
- Party Mix, Peanuts, Pretzels & Chex Mix: $11.95
- Mixed Nuts: $22.00
- Pretzels: $9.00
- Chex Mix: $11.00
- Asian Snack Mix, Dried Cranberries, Wasabi Peas, Golden Raisins & Rice Crackers: $24.00

### DIPS (Sold by the Quart)
- Guacamole, With Tortilla Chips: $25.00
- Black Bean Corn Salsa, With Tortilla Chips: $19.00
- Salsa, Served With Tortilla Chips: $15.50
- Spinach Artichoke Dip, With Sliced Baguette: $25.00
- Roasted Red Pepper Hummus, With Pita Chips: $22.00
- Cinnamon Raisin Peanut Butter, With Pretzels: $21.00

## Cold Appetizers

By the Dozen, 3 Dozen Minimum

- Finger Sandwiches: Ham & Cheddar, Turkey & Jack and Cucumber & Dilled Cream Cheese: $13.95
- Southwestern Pinwheels with Roasted Red Peppers, Corn, Black Beans, Diced Chicken & Cilantro Cream Cheese: $12.50
- Pinwheels with Spinach, Shredded Carrots, Roasted Red Peppers & Herbed Cream Cheese: $9.95
- Pinwheels with Turkey, Lingonberry Cream Cheese, Romaine & Tomatoes: $10.95
- Spirals with Black Forest Ham, Grain Mustard, Baby Greens, Brie & Cream Cheeses: $12.50
- Spirals with Greek Chicken, Romaine, Feta Cream Cheese, Olives & Red Peppers: $13.50
- Crostini with Roast Beef, Caper Aioli & Caramelized Onions: $21.00
- Old Fashioned Deviled Eggs: $9.95
- Deviled Eggs with Crisp Applewood Smoked Bacon Bits: $12.95
- Marinated Tortellini, Artichoke Heart & Cherry Tomato Skewer: $19.50
- Stuffed Red Potatoes with Sour Cream & Chives: $19.50
- Seasonal Fruit Kebobs, with Strawberry Yogurt: $20.50
- Ham Wrapped Asparagus Spears: $17.50
- Phyllo Cup with Bay Shrimp Salad: $21.50
- Phyllo Cup with Tomato Basil Bruschetta: $18.50
- Phyllo Cups with Asian Chicken Salad, Mandarins & Pecans: $19.50
- Seared Rare Ahi Tuna on Rice Crackers with Wasabi Aioli: $33.00

(continues)
Reception Services
(continued)

Hot Appetizers
By the Dozen, 3 Dozen Minimum

Cheese & Vegetarian
- Mini Assorted Quiche (some contain meat) $22.50
- Vegetable Spring Rolls, with Red Chili Dipping Sauce $21.00
- Spanakopita $22.50
- Spicy Vegetable Potstickers, with Red Chili Dipping Sauce $13.50
- Flat Bread Pizza Bites Topped with Basil Pesto, Sliced Tomatoes and Provolone Cheese, Served Room Temp $21.00

Chicken, Beef & Pork
- Golden Crisp Chicken Wings with Teriyaki Sauce $19.95
- Chicken Satay or Teriyaki Skewers $24.00
- Chicken Potstickers, with Red Chili Dipping Sauce $13.50
- Chicken Tempura Nuggets, with Asian Dipping Sauce $13.50
- Mini Meatballs in Barbecue Sauce $9.95
- Mini Swedish Meatballs $10.95
- Mini Beef Wellingtons $38.00
- Mini Beef Brochettes, with Horseradish Demi Drizzle $36.00
- Bacon Wrapped Pineapple & Water Chestnuts $24.00
- Stuffed Red Potatoes with Cheddar Cheese & Bacon Bits $23.50
- Crispy Pork Potstickers, Red Chili Dipping Sauce $13.50
- Sausage Stuffed Mushrooms with Vegetables & Cheese $24.00
- Grilled Flat Bread Pizza Bites with Bacon Bits, Diced Tomatoes & Cheese $19.00

From The Sea
- Southwestern Spiced Prawns & Red Pepper on a Pick with Guacamole $36.00
- Seafood Stuffed Mushrooms $33.00
- Mini Crab Cakes, with Caper Aioli $36.00
- Mini Surimi Cakes, with Dill Aioli $19.50

Afternoon Break Suggestion
- Crudite Platter with Dill Dipping Sauce, Pretzels, Whole Fresh Fruit & Citrus Infused Water 5.95 per Person
- Cheddar & Jack Cheese Cubes, Red Grapes & Cereal Bars with Bottled Waters 7.95 per Person
Budget Options

Minimum of 15 guests
Served with biodegradable plates & napkins

Hamburger Buffet

<table>
<thead>
<tr>
<th>One per Person</th>
<th>7.95 per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hamburger, Chips &amp; Sodas with Cheese, Lettuce, Tomato, Pickles, Mustard &amp; Ketchup Packets</td>
<td></td>
</tr>
<tr>
<td>Additional Hamburgers</td>
<td>3.50 Each</td>
</tr>
<tr>
<td>Hot Dogs</td>
<td>3.75 Each</td>
</tr>
<tr>
<td>Add Sliced Watermelon</td>
<td>1.75 per Person</td>
</tr>
<tr>
<td>Add Grill and Grill Cook</td>
<td>100.00, 2 hour maximum</td>
</tr>
</tbody>
</table>

Baked Potato Bar

<table>
<thead>
<tr>
<th>One per Person</th>
<th>9.95 per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Large Idaho Bakers, Sour Cream, Bacon Bits, Scallions, Sautéed Mushrooms &amp; Broccoli, Shredded Cheddar Cheese &amp; Butter Balls</td>
<td></td>
</tr>
<tr>
<td>Iced Tea</td>
<td></td>
</tr>
<tr>
<td>Add a Mixed Green Salad</td>
<td>1.85 per Person</td>
</tr>
</tbody>
</table>

Mac & Cheese Bar

<table>
<thead>
<tr>
<th>7.95 per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Diced Black Forest Ham, Shredded Cheddar, Caramelized Onions, Salsa, Green Onions, Garlic Croutons, Jalapenos &amp; Hot Sauce</td>
</tr>
<tr>
<td>Green Salad</td>
</tr>
<tr>
<td>Iced Tea</td>
</tr>
</tbody>
</table>

Available For Rental

| Tablecloths | 6.50 Each |
| Six Foot Table Linen Covers | 23.00 Each |
| Cambro Containers | 10.00 Each |

Ice is available for purchase for $10.00 per 5 gallon container
Wine, Beers & Spirits

Bar Service
All alcoholic beverages must be purchased from Silver & Blue Catering. In keeping with University of Nevada, Reno requirements, please ask about our corkage policy. There is a three hour minimum charge for any request for an alcohol server.

Cash Bar
The Cash Bar is provided on a per drink charge to each guest. All cash bar drink prices include sales tax. Each Cash Bar set up fee is $125.00. Each bartender is provided at a fee of $60.00 for the first hour and $30.00 for each additional hour. When the bar purchases exceed $275.00, the setup fee is waived for beer & wine bars only.

Hosted Bar
The Hosted Bar is provided at a per drink charge to the Host. After the master bill is calculated, applicable sales tax and service charge will be added. Each bar set up is $90.00, and each bartender is provided at a fee of $60.00 for the first hour and $30.00 each additional hour. When the bar purchases exceed $275.00, the setup fee is waived for beer & wine bars only.

Alcohol Service
Alcohol servers may be requested. All supplies including ice, beverage containers, scoops and cups must be provided. There is a minimum of 3 hours billed at $30.00 per hour. The request must be 10 working days prior to the event.

<table>
<thead>
<tr>
<th>WINE</th>
<th>CASH BAR</th>
<th>HOSTED BAR</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Wine</td>
<td>5.00</td>
<td>4.75</td>
</tr>
<tr>
<td>House Wine by the Bottle</td>
<td>20.00</td>
<td></td>
</tr>
<tr>
<td>Specialty Wines priced accordingly</td>
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<td></td>
</tr>
</tbody>
</table>

| BEER | 5.00 | 4.75 |

| COCKTAILS | 6.00 | 5.75 |
| HOUSE BRANDS |  | |
| Our selection of Bourbon, Scotch, Vodka, Gin, Rum & Tequila | |
| CALL BRANDS | 6.50 | 7.25 |
| Jim Beam, J&B, Smirnoff, Beefeaters, Ron Rico & Montezuma | |
Contact
To place an order for a catered event, please contact the Silver & Blue Catering Office at (775) 784-6143. Personal appointments may be made at your convenience. We are happy to provide guidance in all aspects of planning your event. When available, please provide us with your agenda.

Ordering
While we may be able to accommodate your needs with less lead time, we prefer the opportunity to do our best for you. Please give us ample time to plan for your upcoming event. If we can accommodate orders with less than 72 hours time, we are happy to do so. However, any event that is arranged with less than 72 hours advance notice will be subject to a 50.00 service charge. We ask that you finalize all menus no later than five (5) working days in advance. There is a minimum food order of 125.00 for all deliveries. Orders placed for under 125.00 will be charged a delivery fee of 25.00.

Table Set Up & Room Decor
It is your responsibility to make arrangements for the unlocking of buildings and rooms and for set up and removal of tables and chairs. Please ensure all tables and chairs are in place with ample time for our service staff to properly set them up. The number and size of tables and chairs you need is determined by the type of event you are having. Please let us know if you have any questions regarding whom to contact or what your event may require. We are happy to arrange for any special decorations/flowers etc. upon your request for an appropriate fee. There will be a 25.00 service charge added to your bill if the catering staff has to place tables.

Please check with your site contact to ensure the proper number of trash receptacles are set up and removed. With five (5) working days advance notice, Building & Grounds, 784-8020, is able to order delivery and pick up of extra trash receptacles.

We will supply linens and covers (where possible) for any tables used for the display of food and beverage. If additional linen or table covering is needed, we are happy to provide it for an appropriate fee. Please see rental fees on the last page of this guide.

Delivery Off Campus
It is your responsibility to ensure that your location is unlocked and set up to your specifications to allow for delivery and/or clean up. For any delivery off the campus there will be an additional 2.00 per mile fee. You are responsible for the safe keeping of all Silver & Blue Catering equipment used on the site. Any equipment lost or damaged will be charged at replacement value on your bill.

Special Notice to University Groups
University groups need to observe the following guidelines when booking events with Silver & Blue Catering:

1. Please have a signed request for payment or purchase card information prior to your event.
2. Include all service charge amounts as well as delivery fees in the dollar amount submitted for approval.
3. Account must be a “host account.”
4. A signature is required by a Dean or Vice President.

(continues)
Billing
You will receive billing information upon your first contact with Silver & Blue Catering.

Cancellation
We understand that situations arise which may require you to cancel your event. For this reason, cancellations may be made up to three (3) working days before your event at no charge. Cancellations after this time are subject to costs incurred and may be charged the full contracted price.

Service Fees
Standard service time is two hours, any additional time needed due to programs or ceremonies will be charged at 27.50 per hour per attendant. If additional time or attendants are desired, attendants are available at 27.50 per hour per attendant.

Wine Beer & Spirits
The licensing for the dispensing of alcoholic beverages is through Silver & Blue Catering only. If alcohol is present, an Alcoholic Request Form must be completed and signed by the Assistant Vice President for Student Life ten (10) working days in advance of the function and may be obtained from Silver & Blue Catering. In keeping with University of Nevada, Reno requirements, please ask us about our corkage policy.

Health & Liability
Food items that are not consumed remain the property of Silver & Blue Catering due to health and liability reasons.

Dietary Considerations
With advance notice, Silver & Blue Catering will do whatever is possible to work with special dietary requests.

Guarantees & Minimums
An estimate of the number of guests will be requested while making your initial arrangements, however, we ask that you inform us if the number of guests varies from this initial number by 10% or more during the planning stages. We require that a guarantee number is called into the Catering Office three (3) working days prior to your event. If we do not receive a guarantee number, we will set it at the same number that is on the signed contract. We will prepare 5% over the guarantee number for buffet and served meals. You will be charged for your guarantee number or actual number served, whichever is greater.

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.
All catering services are subject to 15% service charge & taxes where applicable.