

# **St. Ambrose University Catering Services**

## **Sodexo at St. Ambrose University**

**518 West Locust Street**

**Davenport, Iowa 52803**

**563.333.6014**

### **Welcome...**

**St. Ambrose University Catering Services is proud to present our catering guide to you. The following pages reflect the many options available. Our goal is to provide you with a full range of quality and innovative catering services backed by a diverse, service-oriented staff.**

**Our trained, professional culinary staff is dedicated to providing the highest level of catering services. Our skilled Executive Chef and his assistants participate in their profession through on-going training and contacts throughout the food and beverage industry. They have dedicated their careers to the lure of food. The quality of your food, however, does not rest upon the Chefs alone. Every member of the Catering Department receives monthly training on food and beverage services, as well as day-to-day experience on the job. While we place tremendous emphasis on the food, we take special pride in our Service. The sales office is devoted to handling your every need.**

**We believe this brochure provides you with fresh, contemporary menus. Remember, though, this menu represents only a starting point. Our commitment is to customize menus for your occasion. We will assist with planning your event and offer creative menus, elegant presentations and thoughtful service to provide your guests with a pleasant experience. Always remember that we are here to serve you and we look forward to the opportunity.**

**Sodexo at St. Ambrose University Catering Services**

# **Policies & Procedures...**

## **Menus**

Enclosed you will find several menus which contain many suggestions to help you in planning your event. Our catering staff is happy to customize a menu to meet your needs. All catering orders need to be placed with the Catering Office 7 days prior to the date of the event. Please note that all food and beverage prices are subject to change without notice, but may be confirmed two months prior to your event. We request that all food and beverages be provided by Sodexo Campus Services at all events on campus. Exceptions include wedding cakes and special mints or candies.

For food safety reasons, Sodexo does not allow any leftover food items to be taken home by our guests.

## **Room Reservations**

As soon as you select a date for your event, contact the Catering office to reserve service. St. Ambrose University reserves the right to reassign rooms depending on availability and party size. Sodexo is also happy to cater at many other locations in the area. Whether it is a small gathering in your home or office, or a company party at the park or local hall, the Sodexo staff will arrange for everything from china and linen, to tables, chairs and decorations. All St. Ambrose University sponsored functions require a Food Service Authorization form prior to your event. Non-St. Ambrose University functions require a signed facilities agreement on file in the Campus Event Coordinators Office 563.333.6253.

## **Guarantee**

Final attendance must be confirmed with the Catering Office 72 Business Hours in advance, or the expected number will be used as the guarantee. The number will be your guarantee and not subject to reduction. We will always set and prepare for 5% over the guarantee. On your final bill, you will be charged for your guarantee or the actual attendance, whichever is greater. For every event, we will send out a confirmation detailing the service time, menu, location and charges. Please review these confirmations carefully and notify the Catering Office with any changes.

## **Payment Policy**

All payments are processed through Sodexo Management Services. All catered functions must have a secured payment before they occur. Non-University related groups are required to make a payment of 75% 30 days prior with the balance due at the confirmed final guarantee date, which is 72 business hours prior to the event.

## **Service Charge and Tax Exempt Certificate**

All Non-St. Ambrose University functions will be charged a 12% Service Charge that is divided between Sodexo Campus Services and St. Ambrose University for all pre-function set up and post-function clean up services. This is not a Gratuity for your function personnel, but if you would like to add a Gratuity for the service staff, you may indicate this on your payment to Sodexo. If you are a Tax Exempt Corporation, it is necessary to have a copy of your current tax-exempt certificate on file in our office to handle your account on a tax-exempt basis. If you are not tax exempt, all food and beverage transactions must incur the current 7% Iowa State Tax.

## **Cancellations**

If you need to cancel your plans, a three-business day notice is required to help avoid charge for incurred expenses. Cancellations must be made with the Catering Manager 563.333.6014.

## **Entrée Selection**

A single entrée selection is recommended for all meal functions. If a second selection is necessary, the exact number of each entrée must be guaranteed 72 hours prior to the event. Special dietary requests can be accommodated with prior notice. The higher of the entrée prices will be charged for all entrees. Color-coded place cards must be used to indicate where the special dietary meal is to be placed.

## **Audio Visual Needs**

St. Ambrose University Campus Events Coordinators Office must be notified of any special services such as AV needs, electrical connections, setup of tables and chairs, staging, etc. The client will be charged at the prevailing rate. For information regarding fees, please contact the Campus Events Coordinators Office at 563.333.6253.

## **Tobacco-Free Campus**

Effective July 1, 2008, the use of any form of tobacco is prohibited in or on any property owned by St. Ambrose University. (Iowa Code Chapter 142D) Anyone in violation of the Iowa law may be subject to the state's regulation, enforcement and civil penalties. No ashtrays or smoking receptacles will be available on campus. All students, employees and visitors share responsibility for adhering to and enforcing the policy.

# **A LA CARTE BREAKFAST SELECTIONS**

**Assorted Breakfast Breads, Sliced with Butter & Jelly**

**Assorted Danishes**

**Assorted Bagels with Cream Cheese & Jelly**

**Kringle**

**Sticky Pecan Rolls**

**Assorted Muffins with Butter**

**Cinnamon Rolls**

**Coffeecake**

**Scones**

## **CONTINENTAL BREAKFAST**

All continental breakfasts are served with butter, margarine, assorted juices, coffee, decaf coffee & tea

### **The Continental Eye-Opener**

A variety of fresh bakery items with accompaniments and a seasonal fruit tray.

### **Sunrise**

An assortment of fresh bakery items with accompaniments, a variety of yogurts and whole grain cereals.

### **Healthy Start**

A variety of low fat yogurts, whole grain cereals, skim or 2% milk, seasonal fresh fruit tray and an assortment of fresh bakery items with accompaniments.

# **BREAKFAST & BRUNCHES**

All buffet breakfasts are served with butter & margarine, assorted juices, coffee, decaf coffee & tea,  
Salsa & ketchup

## **Country Morning**

Scrambled Egg Casserole, fresh fruit, biscuits & gravy,  
hashbrowns, a choice of bacon, sausage or ham.

## **The All American**

Scrambled Eggs with a choice of toppings, choice of ham, bacon or sausage,  
hashbrowns, breakfast breads & muffins, seasonal fresh fruit.

## **Bistro Brunch**

French Toast with a variety of syrups, your choice of Breakfast Quiches  
(Caramelized Onions, Mushrooms and Brie; Applewood Smoked Bacon, Shallots  
and Asiago; Grilled Chicken, Sun-Dried Tomatoes, Leeks and Parmigiano-  
Reggiano) Potatoes O'Brien with Peppers and Onions, Applewood Smoked Bacon,  
Assorted Muffins, Pastries, Breakfast Breads and Bagels, Seasonal Fresh Fruit  
Platter with Sodexo Brown Sugar Fruit Dip.

\* Ask about served breakfast

\* Ask about our omeletts & eggs made to order on site

## **Breaks**

### **Morning Refresher**

A variety of fresh bakery items, assorted juices, coffee & tea.

### **Afternoon Refresher**

Choice of gourmet cookies, brownies or bars, assorted bottled sodas and waters.

### **Corporate Pick Me Up**

Assorted cookies and brownies, fresh whole fruit, popcorn, fresh brewed coffee,  
assorted juices, sodas and bottled waters.

### **Take a Cool Break**

Assorted Ice Cream Sandwiches, Assorted Ice Cream Bars and Frozen Yogurt.  
Assorted Bottled Sodas and Waters.

# **Snacks**

**Potato Chips and Dips**

**Pretzels**

**Snack Mix**

**Tortilla Chips & Salsa**

**Whole Fruit**

**Mixed Nuts**

**Assorted Cookies**

**Brownies**

**Lemon Bars**

**Pizza by the Tray**

**Rice Krispy Bars**

**Chocolate Dipped Long Stem Strawberries**

# **Salads**

Lunches are served with coffee, tea, decaf coffee & iced tea.

## **Classic Chicken Caesar**

Sliced marinated chicken breast on a bed of fresh romaine lettuce with Caesar dressing, freshly baked croutons and grated Parmesan cheese.

## **Fresh Pear Salad**

Grilled Anjou pears with crumbled Maytag Bleu Cheese, sweet-glazed walnuts on a bed of baby greens and topped with Balsamic vinaigrette.

## **Moroccan Salad**

Shaved fennel, orange supremes watercress, tossed with citrus vinaigrette and toasted pistachios.

## **Cobb Salad**

Ham, turkey, tomatoes, red onions, avocados, bacon, boiled eggs and crumbled bleu cheese served over a blend of iceberg and romaine lettuce & choice of dressings.

## **Curried Chicken Salad**

Made with tender diced chicken breast, mango chutney, raisins, walnuts, madras curry, celery served on a chiffonade of romaine hearts.

## **Panzanella Salad**

Vine ripened tomatoes, red onion, Italian parsley tossed with rustic bread and lemon-sherry vinaigrette.

# **Sandwiches**

All sandwiches include: Garden fresh pasta salad, crisp veggies, or fruit salad and beverages.

## **The Garden Salad**

Cucumber, lettuce, tomatoes, avocado mayonnaise, and provolone cheese on whole grain bread or croissant.

## **Chicken Pesto**

Seasoned chicken breast grilled to perfection served on a Foccaccia roll with a creamy basil pesto sauce.

## **Chicken Avocado-Bacon Wrap**

Grilled and diced chicken breast with applewood smoked bacon, avocado, fresh tomatoes, and greens with a chili mayonnaise in a spinach tortilla.

## **Ham and Swiss**

Smoked cured ham thinly sliced with baby Swiss cheese, leaf lettuce, and roma tomatoes on a marbled rye bread with Italian dressing on the side.

## **The Club Wrap**

Shaved ham and turkey wrapped in a fresh tortilla with lettuce, tomato and special sauce.

## **Bee Box Lunch**

Choice of turkey, ham or roast beef on a Kaiser roll with lettuce, tomato, cheese, fresh pasta salad, whole fruit, cookies, condiments & chips.

# **Luncheons**

Luncheons are served with a choice of tossed, Caesar or spinach salad and include beverage.

Luncheons are also available buffet style with a 20 Guest Minimum.

Don't forget our Classic Desserts...a perfect end to a fantastic meal.

## **Chicken Marsala**

Lightly breaded chicken breast with mushrooms, flamed in Marsala wine, served with pasta & grilled garden vegetables.

## **Poached Salmon Court Bouillon**

Fresh salmon, poached, and served in a red pepper cream sauce with fresh roasted red and yellow pepper couli, over steamed Saffron rice.

## **Iowa Beef Medallions**

Iowa corn-fed beef slightly sautéed in Chef's own green peppercorn sauce, thinly sliced and served with fingerling potatoes & seasonal petite vegetables.

## **Chicken Piccata**

Breast of chicken, lightly seasoned and sautéed with lemons & capers, served with wild rice pilaf, and fresh broccoli & cauliflower florets.

## **Honey-Thyme Roasted Pork Loin**

Sliced honey-thyme slow roasted pork loin served with garlic mashed potatoes and honey dripped baby carrots.

## **Tortellini Alfredo**

Fresh cheese tortellini in a creamy, basil-garlic sauce, topped with freshly grated Parmesan, served with fresh mixed greens, a choice of dressings & garlic bread.

## **Lunch Buffets**

20 Guest Minimum.

Luncheons are served with coffee, decaf coffee, tea, lemonade or iced tea.

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### **Build Your Own Taco Buffet**

Beef taco meat, refried beans, Spanish rice, hard & soft tortillas, lettuce, tomatoes, cheese, sour cream, black olives & salsa.

### **New York Deli Buffet**

Fresh fruit platter, pasta salad, sliced roast beef, turkey, ham, cheddar & swiss cheese, lettuce, tomato, onions, pickles, & assorted breads & rolls.

### **Simply Soup & Salad**

Soup Selection, tossed mixed greens with choice of dressing, selection of salad toppings, choice of two deli salads & freshly baked breadsticks.

### **Pasta Italiana**

Fresh Caesar salad, penne pasta layered with marinara sauce, meatballs, and mozzarella cheese, then baked to perfection. Served with garlic breadsticks.

## **Dinner**

Served dinners are served with a choice of tossed, Caesar or spinach salad, dinner rolls, and include Beverage.

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### **Pancetta Wrapped Pork Tenderloin**

Pancetta wrapped pork tenderloin served with garlic whipped potatoes & seasoned green bean medley.

### **Chicken Roulade**

Tender chicken breast rolled with ham, spinach, and mushrooms, finished with caramelized onion sauce. Served with garlic snow peas and saffron rice.

### **Pan Roasted New York Strip**

Pan roasted NY Strip served with rosemary-garlic roasted red potatoes, fresh confetti beans, balsamic, tomato, fennel relish.

### **Spicy Herb Encrusted Salmon**

Fresh salmon filets, with honey teriyaki glaze, served with mushrooms & wild rice.

## **Tomato-Basil Chicken**

Herb roasted chicken breast topped with fresh mozzarella cheese and a light tomato-basil sauce. Served with pesto mashed potatoes and grilled seasonal squash.

## **Roast Prime of Beef**

Roast prime of beef, slow cooked, accompanied by au jus, creamed horseradish, served with roasted fingerling potatoes, peas & pearl onions, and Yorkshire pudding. (8oz. or 16oz. Cut)

## **Vegetarian Entrees**

### **Grilled Vegetable Stack**

Grilled, Pesto marinated vegetable stack with crumbled Gorgonzola and Balsamic vinaigrette.

### **Eggplant Parmesan**

Lightly breaded eggplant, baked in marinara and topped with mozzarella cheese, served with fresh pasta and sautéed zucchini.

### **Spaghetti Squash Primavera**

Assortment of seasonal julienne vegetables tossed with spaghetti squash and a roasted red pepper cream sauce.

## **Vegan Entrees**

### **Pecan – Wild Rice Loaf**

Fresh pecan and carrot pate, mixed with sprouted mung beans, wild rice, red bell peppers, shallots, basil and cilantro. Topped with Orange-Cranberry Sauce.

### **Vegetable Kebabs**

Fresh portabello mushrooms, zucchini, cauliflower, red bell peppers, and carrots, marinated in fresh ginger, basil and oregano. Placed on wooden skewers and served on vegan wild rice.

## **Mixed Grills**

**Filet Mignon & Grilled Breast of Chicken with Sun-Dried Cherry Demi-Glace**  
**Grilled Breast of Chicken & Jumbo Shrimp Skewer with Chili Lime Butter**  
**Beef Medallions with Red Wine Demi-Glace & Horseradish Crusted Salmon Fillet**  
**Honey-Thyme Roasted Pork Loin & Cornish Game Hen in Pear Compote**  
**Pan Roasted NY Strip & Muscovy Duck Breast with Orange Chipotle Sauce**  
**Sliced Beef Tenderloin with Peppercorn Sauce**  
**& Shrimp Scampi Lemon Chive Beurre Blanc**

## **Theme Dinners**

**All Theme Dinners include Beverage.**  
**25 Guest Minimum is required with all Theme Dinners.**

### **Mexican Fiesta**

**Chicken & beef fajitas, cheese enchilada casserole, fresh fruit salad, tossed salad with dressing, refried beans, Spanish rice, traditional toppings & guacamole, flour tortillas and dessert.**

### **The Deli**

**Smoked turkey, ham, roast beef, Italian salami, Swiss, Cheddar & Provolone, bakery fresh breads, Choice of two freshly-made salads: pasta salad, fruit salad, red skin potato salad and tossed salad with dressings. Choice of two homemade soups, brownies & cookies.**

### **Viva Italiano**

**Two types of pasta, meatballs & Italian sausage, three sauces, chicken parmesan, garlic bread and Caesar salad. Assortment of gourmet bars and brownies.**

### **Country Backyard BBQ**

**Choice of two BBQ pork ribs, BBQ beef, or BBQ chicken, tangy country-style beans, country potato salad & cole slaw, corn-on-the-cob, fresh biscuits, cornbread muffins, watermelon slices, fruit cobbler buffet.**

# Exhibition Stations

## Roast Beef

Inside round of beef with au jus, French hard rolls & horseradish. Serves approximately 60 3oz. portions...

## Honey Glazed Ham

served with Dijon mustard & rolls. Serves 48 3oz. portions...

## Roasted Turkey Breast

with mayonnaise, butter & assorted rolls. Serves 48 3oz. portions...

## Prime Rib of Beef

with au jus, French hard rolls & horseradish. Serves 60 3oz. portions...

# Hors D' Oeuvres Hot Hors D' Oeuvres

## Vegetarian

Brie and Papaya Quesadilla Triangles with Tomatillo Salsa  
Vegetable Spring Rolls with Roasted Garlic Aioli  
Boursin Stuffed Mushrooms  
Spanakopita with Cucumber Sauce  
Spinach Artichoke Dip with Pita Chips  
Brie En Croute  
Spicy Vegetable Caponata on Herbed Flatbread  
Toasted Cheese Ravioli with Marinara

## Meat

Chicken Quesadilla Triangles with Mango Salsa  
Assorted Egg Rolls  
Chicken Drumsticks  
Bacon and Potato Cakes with Tomato Chive Cream  
Sweet and Sour Meatballs  
Toasted Ravioli with Marinara Sauce  
Coconut Chicken with Mango Sauce  
Pot Stickers  
Beef Wellington En Croute  
Sweet Potato Pancakes Topped with Seared Tenderloin of Beef & Horseradish

### **Seafood**

**Sea Scallops Wrapped in Applewood Smoked Bacon  
Crab Rangoon  
Mini Crab Cakes with Roasted Red Pepper Sauce  
Fried Catfish Bites with Cajun Aioli**

## **Cold Hors D' Oeuvres**

### **Vegetarian**

**Bruschetta with Shaved Parmigiano-Reggiano  
Brie Crostini  
Garlic Hummus on Pita Triangles with Cucumber Onion Relish  
Herbed Goat Cheese and Sun-Dried Tomato Crostini  
Tortilla Cups with Chilled Gazpacho  
Chocolate Dipped Strawberries**

### **Meat**

**Curried Chicken Salad in Endive Spears  
Prosciutto Wrapped Melon with Peppercorn Vinaigrette  
Grilled Chicken and Sun-Dried Tomato Relish on Focaccia  
Roasted Pork Loin Crostini with Orange Cilantro Compote  
Tenderloin of Beef, Arugula and Horseradish Cream on Brioche  
Gorgonzola, Prosciutto and Sliced Pear Crostini  
Grilled Chicken, Pesto and Asiago Crostini**

### **Seafood**

**Crab and Mango Salad Canapes with Citrus Cream  
Colossal Shrimp with Cocktail Sauce  
Shrimp Mousse on Toast Points  
Fingerling Potatoes with Chive Sour Cream and Crab  
Mini Lobster Rolls**

## **Hors D' Oeuvres Platters**

**Marinated Roasted Red Bell Peppers with Fresh Mozzarella and Sweet Basil**  
**Fresh Garden Vegetable Crudite with Creamy Garlic Dip**  
**Assorted Seasonal Fresh Fruit Display with Brown Sugar Dip**  
**Domestic Cheese Selection with Assorted Crackers**  
**Spanish Seven Layer Dip with Homemade Tortilla Chips**  
**Miniature Roast Beef Sandwiches with Horseradish Cream**  
**Assorted Wraps with Chicken, Sirloin, Tuna and Grilled Vegetable Salads**  
**Antipasto Platter with Assorted Italian Meats and Cheeses**  
**Decorated Whole Poached Salmon with Capers, Red Onions and Dill Cream Cheese**  
**Apple, Bacon, Gorgonzola and Roasted Red Pepper Savory Cheesecake**  
**with Assorted Bread and Crackers**

## **Dinner Buffets**

**Minimum of 40 Guests are Required for all Dinner Buffets.**

**Buffet includes Mixed Garden Salad with Choice of Dressings, One Deli Salad, your choice of Entrée(s),  
Two Starch and Two Vegetables, Dinner Rolls & Butter, and Beverage.**

**\*\* You may upgrade your selections at an additional charge**

**Don't forget our Classic Desserts...the perfect end to a fantastic meal or a special affair in itself.**

## **Salads**

**Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano**  
**Baby Greens, Apples, Pears, Candied Walnuts, Gorgonzola and Raspberry Dressing**  
**Fresh Spinach, Mandarin Oranges and Ginger Vinaigrette**  
**Vine-Ripened Tomatoes, Fresh Mozzarella, Basil and Balsamic Vinaigrette Dressing**  
**Mesclun Greens, Teardrop Tomatoes and Shallot Vinaigrette**

## **Grains and Potatoes**

**Vesuvio Potatoes**  
**Garlic Whipped Potatoes**  
**Horseradish Whipped Potatoes**  
**Roasted Garlic and Rosemary Red Skin Potatoes**  
**Vegetable Risotto**  
**Potato Gratin**  
**Herbed Polenta with Balsamic Glaze**  
**Herbed Israeli Couscous**  
**Long Grain Rice with Wild Mushrooms**  
**Apple Thyme Dressing**  
**Moroccan Saffron Rice**  
**Red Beans and Rice**

## **Vegetables**

Oven Roasted Mediterranean Vegetables with Olive Oil and Garlic  
Seasoned Green Beans with Lemon Oil and Lemon Zest  
Fresh Iowa Corn with Chipotle Maple Glaze  
Jicama Slaw with Citrus Vinaigrette  
Grilled Asparagus with Yellow Peppers  
Roasted Eggplant, Zucchini, Yellow Squash and Red Onions  
Garlic Sautéed Broccoli  
Sautéed Seasonal Vegetables  
Honey Glazed Baby Carrots

## **Entrees**

### **Vegetarian**

Grilled, Pesto Marinated Vegetable Stack with Crumbled Gorgonzola  
and Balsamic Vinaigrette  
Eggplant Parmigiana  
Spinach Lasagna with Parmesan, Mozzarella and Ricotta  
Cheese Tortellini with Pesto Cream and Shaved Asiago  
Penne with Sun-Dried Tomatoes, Asparagus and Mushrooms with Pesto  
Caramelized Shallot Risotto with Sautéed Wild Mushrooms

### **Poultry**

Tomato-Basil Chicken  
Chicken Roulade with Caramelized Onion Sauce  
Pecan Crusted Chicken with Lemon Maple Bourbon Butter  
Chicken Marsala with Sautéed Mushrooms  
Chicken Piccata with Capers and Lemon Butter  
Muscovy Duck Breast with Orange Chipotle Sauce

### **Steaks and Chops**

Tenderloin of Beef Medallions with Green Peppercorn Brandy Sauce  
Oven Roasted Pancetta Wrapped Pork Tenderloin  
Prime Rib of Beef au Jus with Horseradish Cream  
Maple-Thyme Roast Pork Loin  
Honey Spiral Ham  
Pan Roasted New York Strip Loin with Mushroom-Thyme Sauce  
Grilled Veal Chop with Roasted Red Pepper Relish and Bourbon Sauce

## **Seafood**

**Poached Salmon Court Bouillon with Red Pepper Cream Sauce**

**Chilean Sea Bass with Mango Relish and Basil Oil**

**Parmesan Risotto with Shrimp, Asparagus, Sun-Dried Tomatoes and Fennel**

**Spicy Herb Encrusted Salmon with Honey Teriyaki Glaze**

**Prawns and Scallops in Chardonnay Cream over Fettuccine**

**Grilled Salmon Fillet with Dill Butter**

# **Desserts**

Choose from this selection of desserts or discuss special selections with our staff.  
Our Classic Desserts...the perfect end to a fantastic meal or a special affair in itself.

## **Simple Dessert Collection**

7 Layer Bars  
Fresh Fruit Tarts  
Petit Fours  
Carrot Cake  
Assorted Fruit Pies  
Mini Angel Food Cakes with Fresh Berries  
Assorted Bars and Brownies  
Assorted Cookies

## **Premier Desserts**

Berries with Champagne Sabayon  
Tiramisu  
Chocolate Obsession Cake  
Turtle Cheesecake  
Black Forest Cake  
Raspberry Cheesecake  
White Chocolate Raspberry Brownies  
Grande Chocolate Cheesecake  
Kentucky Bourbon Pecan Pie

## **Classic Dessert Reception**

The perfect end to a fantastic meal or a special affair in itself.

Chocolate Suicide Cake  
New York Cheese Cake with Assorted Toppings  
Fresh Seasonal Fruit Tarts  
Tiramisu  
Miniature Cheesecakes and Petit Fours  
Carrot Cake  
Assorted Mousse Cups

As a separate event, the Classic Dessert Reception includes a choice of 3 desserts  
And is served with coffee, tea, decaf coffee & iced tea or punch

## **Ice Cream Social**

Two Types of Ice Cream  
Chocolate, Carmel and Strawberry Syrups  
Whipped Cream and Nuts  
Or  
Assorted Ice Cream Bars, Sandwiches and Frozen Yogurts

## **Beverage Service**

**Freshly Brewed Organic Fair Trade Coffee**  
**Freshly Brewed Organic Fair Trade Decaffeinated Coffee**  
**Freshly Brewed Organically Grown Gourmet Coffee**  
**Tazo Assorted Individual Hot Teas**  
**Hot Chocolate**  
**Hot Spiced Cider**  
**Iced Tea**  
**Fruit Punch and Lemonade**  
**Bottled Milks and Assorted Fruit Juices**  
**Bottled Waters and Assorted Bottled Sodas**

## **Wine List**

**Our Catering Representatives would be happy to help you select the wine that best compliments the food at your Special Event.**

## **Host or Cash Bars**

**Our Catering Representatives would also be very happy to help you with any alcohol needs for your Special Event.**

**We use only Premium Liquor for our Catering Events.**

**We feature Domestic and Imported Bottled Beers and Kegs.**

**A Variety of House Wines and Sodas may also be purchased for your Guests.**

**There is a \$50 set up fee for all Host or Cash Bar Services.**

**Bartender Fees are \$16.00 per bartender per hour.**

**One Bartender fee will be waived for every \$350.00 in Liquor Sales.**

**\*\*Note...Disposable Glasses are used at all times in the Rogalski Conference Center.**

**\*\*Note...All Bottled Beers must be served in Disposable Glasses.**

**All Food and/or Alcoholic Beverages  
Must be Purchased through Sodexo Campus Services...**