

ARIZONA STUDENT UNIONS

Reception Menu

Display Station

CULINARY CHEESE SHOP

Display of 4 – 6

Domestic and Imported Block Cheeses,
Served with Walnut-Raisin Bread, Crackers, Dried Fruits,
Roasted Olives, Dried Tomatoes, Syrups and Nuts

Petite \$70 (Serves 15)

Small \$90 (Serves 25)

Medium \$150 (Serves 40)

Large \$195 (Serves 55)

SEASONAL FRESH FRUIT DISPLAY (V, VE, GF)

Petite \$40 (Serves 15)

Small \$65 (Serves 25)

Medium \$100 (Serves 40)

Large \$130 (Serves 55)

NEW AGE TAPAS VEGETABLE CRUDITÈS (V, VE, GF)

Display of Raw & Marinated Farm Fresh Vegetables and
Inspiring Flavor Enhanced Vinaigrettes

Petite \$40 (Serves 15)

Small \$65 (Serves 25)

Medium \$100 (Serves 40)

Large \$130 (Serves 55)

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Cold Hors D'Oeuvres

SELECT @ \$16 per dozen

Ancient Grain Cones (V, VE, GF)

Bread Stick with Prosciutto

Crostini with Cured Tomato and Goat Cheese (V)

Falafel Lemon Tahini, Tomato & Olives (V, VE, GF)

Mushroom Bruschetta (V)

Pita Fatoosh Pocket (V, VE)

Roasted Beet and Pistachio Goat Cheese (V, GF)

Tomato Bruschetta (V)

GOURMET @ \$18 per dozen

Blackened Catfish Lettuce Cups with Red Pepper Aioli

California Roll with Crab Meat and Marinated Cucumber

Chipotle Cheese with Roast Beef on a Corn Chip (GF)

Creamy Leek Pastry Bites

Fresh Fruit Kabobs with Honey Yogurt Dip (V, GF)

Hickory Salmon Shot w/Potato Vichy & Yukon Waffle

Indian Chicken Monte on a Fork

Kale Crunch Spring Roll (V, VE, GF)

Mojito Shrimp on Cucumber Ice

Nicoise Summer Roll (GF)

Profiteroles with Chicken Salad

Shrimp Louie Cocktail (GF)

Smoked Salmon and Basil Biscuit with Mascarpone

Smoked Salmon with Crème Fraiche

Tomato Mozzarella Pastry Bites (V)

Vegetable Nicoise Salad (V, VE, GF)

Wasabi Spiced Cornets of Ahi Tuna Tartar (GF)

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PREMIUM @ \$23 per dozen

Antipasto on a Bamboo “Stick” (GF)

Beef Steak Tartar Sandwich with Capers, Micro Greens, and Olive Oil

Belgian Endive with Herb Cheese and Roasted Pepper (V, GF)

Deviled Quail Egg and Caviar Demi Spoons

Kalamata Olive “Cigars” with Tandoori Slurry

Mini “BLT”: Pancetta, Micro Arugula, Tomato Confit

Prosciutto Melon Shot

Shrimp Ceviche with Margarita Salt, Smoke Essence, and Chipotle (V, VE)

Tuna Tataki with Mint and Ginger (GF)

Hot Hors D'Oeuvres

There is a minimum of 3 dozen on any one Hot Hors d'Oeuvre item.

SELECT @ \$16 per dozen

Arancini with Tomato Basil (V)

Beef Taquitos w/Salsa (GF)

Black Bean Cakes with Crème Fraiche (V, GF)

Florentine Stuffed Mushroom Caps (V)

Green Chile and Cheese Quesadilla Coronets (V)

Jalapeño Poppers (V)

Miniature Bean Chimis w/Salsa (V)

Miniature Beef Chimis w/Salsa

Miniature Chicken Chimis w/Salsa

Sausage Stuffed Mushroom Caps

Spanakopita (V)

Vegetable Egg Rolls (V, VE)

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GOURMET @ \$18 per dozen

- Bacon Wrapped Dates (GF)
- Baked Tomato and Mozzarella Boule (V)
- Beef Satay with Chimichurri Sauce
- Chicken Empanadas
- Chicken Pot Stickers
- Chicken "Stick" with Curry Mango Chutney (GF)
- Lobster Corn Dogs with Mustard Aioli
- Mac-N-Cheese +\$2 (V)
- Magic Mushroom Ball with Marinara (V)
- Masa Tots: Spicy Cheese Tamales (V)
- Mini Spinach and Artichoke Boule (V)
- Pork Wing with Bourbon Glaze (GF)
- Red Wine Braised Short Rib on a Chive Biscuit
- Samosas (V)
- Vegetable Lumpia with Dipping Sauce (V, VE)

PREMIUM @ \$23 per dozen

- Bacon-Wrapped Pork Loin w/Honeycomb on Polenta Cake (GF)
- Baked Eggplant Cannelloni (V)
- Chicken and Waffle w/Maple Syrup
- Chicken Slider with Lemon Yogurt
- Deep Dish Pizza
- Fish and Chips
- Five Spice Firecracker Shrimp with Roasted Garlic
- Grilled Cheese Lollipops
- Kobe Beef & Mushroom Skewer with Bleu Cheese Cream
- Lamb Chop with Pine nuts in Mint Sauce
- Lollipop Wings w/Maytag Blue Cheese Fondue

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Mini Kobe Burger, Cheddar & Roasted Shallot Jam +\$1 (GF)

New England Style Crab Cake with Remoulade +\$1

Pesto Grilled Shrimp Skewer (GF)

Pork Belly with Smoked Salt and Honey (GF)

Shrimp Siu Mai

Spider Shrimp with Sweet Chili Sauce

Turkey "Slider" with Stuffing and Cranberry

Carving Station

All Carving Studios include a Chef and are served with a Selection of Artisan Breads.

KANSAS CITY BBQ PORK LOIN @ \$90 each (serves 20)

Served with Cowboy Beans and Bourdon BBQ sauce

FOUR CHILI CHARRED TRI TIP @ \$90 EACH (serves 20)

Served with Garlic Mashed Potatoes and Creamy Horseradish

SMOKED BRISKET @ \$90 EACH (serves 20)

Served with Cauliflower Mash and Roasted Red Pepper Jam

PINEAPPLE & CITRUS BRAISED BONE-IN HAM @ \$225 EACH (serves 30)

Served with Golden Raisin Corn Pudding and Onion Shallot Jam

SMOKED TURKEY BREAST @ \$225 EACH (serves 35)

Served with Corn Bread Stuffing and Gingered Cranberry Marmalade

PEPPERCORN ROASTED STRIP LOIN OF BEEF @ \$250 EACH (serves 30)

Served with Potato Mushroom Ragoût and Creamy Horseradish

HERB ROASTED TENDERLOIN OF BEEF @ \$275 EACH (serves 25)

Served with Caramelized Onion Polenta, Mortared Garlic, and Creamy Horseradish

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Action Station – Savory

QUESO FUNDIDO @ \$12 per person (Chef Included)

Colorful Earthware Pots of Melted Oaxacan Cheese with Assorted Toppings to include Chicken Mole, Chorizo, Black Bean, and Corn served straight from the oven and then finished with your choice of Fresh Made Salsas, Flour Tortillas, and Traditional Garnishes

NACHO BAR @ \$12 PER PERSON

Sabor Tortilla Chips Served with Fresh Salsa and Guacamole (V)
Finished with Unique Toppings of Your Choice to Include Green Chili White Cheese Queso (V), Warm Chicken Adobo, Beef Barbacoa, Queso Fresco (V), Refried Boracho Beans (V), Chopped Onions (V,VE, GF) and Cilantro (V, VE, GF)

GOURMET POTATO BAR @ \$12 PER PERSON

Stuffed Baked Idaho Potatoes (V), Finished with your Favorite Unique Toppings
STUFFERS: Chicken & Yellow Curry, BBQ Beef Brisket, Cheesy Broccolini Alfredo (V)
TOPPERS: Crispy Pancetta (V), Chives (V), Sour Cream (V), Cottage Cheese (V), Roasted Tomatoes (V), Vermont White Cheddar Cheese (V), and Olive Gremolata (V)

BAKED PASTA @ \$12 PER PERSON

Each Pasta is Individually Baked and Topped with Artisan Cheeses

PLEASE SELECT TWO:

Pennette with Italian Sausage and Roasted Peppers
Smoked Chicken and Ricotta Rigatoni
Mini Cheese Ravioli with Mushroom Pesto Alfredo
Ziti with Lobster, Tomato, and Mascarpone
Mushroom Tortellini with Wild Porcini Cream
Truffled Macaroni and Cheese

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FLATBREAD STUDIO @ \$12 PER PERSON

PLEASE SELECT THREE:

CLASSIC: Tomato, Mozzarella, and Basil (V)

THE MEAT MONGER: Pepperoni, Italian Sausage, Mozzarella,
Our Signature Red Sauce, and Garlic

BACKYARD BBQ: BBQ Chicken, Mozzarella, Black Beans,
Corn, Avocado, and Cilantro

VERY VEGGIE: Tomatoes, Feta, Artichoke, Red Pepper,
Red Onion, Garlic, Olives, and Capers (V)

CHICKEN ALFREDO: Chicken, White Sauce,
Mozzarella, Chili Flakes, and Pesto

MEDITERRANEAN BAR @ \$14 PER PERSON

A Sampling of Mediterranean Mezza served with Pita and Lavosh:

Hummus Bi Tahina with Olive Oil and Paprika (V)

Baba Ghanoush with Pomegranate Seeds and Mint (V)

Falafel with Tzatziki Sauce (V, GF)

Dolmades made with Stuffed Grape Leaves and Olive Oil (V, VE, GF)

Mediterranean Olives (V, VE, GF)

Raw Crudité Platter (V, VE, GF)

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Action Station – Sweet

SHORTCAKE STUDIO @ \$8 PER PERSON

Vanilla Cream with Lemon Pound Cake, Strawberry Compote & Whipped Cream

Pistachio Bavarian Cream with Chocolate Pound Cake & Sautéed Cherries

Praline Cream with Marble Pound Cake, Sautéed Peaches & Crème Fraîche

ICE CREAM BAR STUDIO @ \$8 PER PERSON

Vanilla and Chocolate Ice Cream

Whipped Topping

Crushed Oreos

Nuts

Cherries

Sprinkles

Chocolate

Strawberry

Caramel Sauces

CRÈME BRÛLÉE STUDIO @ \$10 PER PERSON *(Chef Attendant Included)*

Watch Our Chef Play with “Fire” and Ignite your Favorite Crème Brûlée!

PLEASE SELECT THREE:

Vanilla, Pistachio, Raspberry Chocolate, Cappuccino, Praline, Orange

THE ITALIAN DESSERT TABLE @ \$12 PER PERSON

Marinated Berries in Frangelico with Sabayon

Pistachio Financier, Assorted Biscotti

Chocolate Strawberry Mascarpone in a Glass

Apricot Almond Panettone

Chocolate Gianduja Cake with Chocolate Meringue

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