

KU DINING

CATERING GUIDE

2024-2025





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BOOKING CATERING SERVICES

EMAIL: eventservices@ku.edu PHONE: 785-864-2444

KU Dining is the exclusive caterer on the Lawrence campus and we look forward to making your event a success. To book catering services, contact us at eventservices@ku.edu or by calling 785-864-2444.

- **All requests are subject to the availability of service.**
- **Late Fees:** We encourage you to submit event information and menu selection prior to 12 business days of the event. If an event is added or changed between 4-12 business days a late fee of 20% will be assessed. For events requested within 4 full business days a 50% late fee will be assessed if the change can be accommodated.
- **Labor Charges:** Events starting before 8am or ending past 9pm an additional labor charge of \$25/hr per attendant will be applied, based on guest count.
- **Cancellations:** In the event you must cancel your catered event, please notify us as soon as possible. We require at least 72 hours notice or you will be charged for the expenses incurred. On days with extreme weather conditions that may result in campus closures, our office will contact you with a deadline cancellation time. Orders cancelled within the designated time frame will incur no charges. All other cancellations may be charged at full price.

STYLES OF SERVICE

- *Service attendants may be required at a charge of \$25/hr, minimum of 4 hrs.*
- *All events run a standard service time of 90 minutes. Meals and receptions requiring more than 90 minutes are subject to an additional \$25/hr per attendant based on guest count.*

Formal Service

Includes china and glassware. Special menus can be arranged with our coordinators. *Off-site meals requesting china: +\$6 per guest.*

Standard Service

In Union spaces: Includes china and glassware.
Outside Union spaces: Includes disposable service ware.
Receptions add \$2 per guest.

Catering To-Go

Pickup or delivery only, on disposable service ware. Only available for the To-Go menu items. No attendants will remain with the meal and does not include cleanup.

LEFTOVERS

To protect your health and prevent food illnesses from occurring, the catering staff will remove all perishable foods from the event. Any nonperishable items (i.e. baked goods) may be taken at your own will. KU Catering will not provide to-go containers.



SERVED MEALS

Choice of Salad, Entree, Sides, Dessert and Fresh Baked Rolls with Butter.
Served with Iced Water and Iced Tea.

Service window of 2 hours, attendant fee will be assessed based on guest count and time extension.

1. SALAD SELECTION

Petite Mixed Green Salad (V)

Organic Greens with Tomatoes, Shredded Carrots and Diced Cucumber with Balsamic Dressing

Crimson & Blue Spinach Salad (D, N, V)

Baby Spinach, Sliced Strawberries, Blueberries and Sliced Almonds, Garnished with Crumbled Goat Cheese (D) and Sweet and Sour Vinaigrette

Traditional Caesar Salad (G, D, E)

Crisp Heart of Romaine, Shaved Parmesan and Garlic Croutons, Caesar Dressing

Arugula Salad (D, V)

Arugula, Spring Mix, Cantaloupe, Red Onion, Goat Cheese, and Balsamic Vinaigrette

2. ENTRÉE SELECTION

Grilled Chicken Breast | \$24+ per person

Served with Herb Butter Sauce (D)

Blackened Chicken | \$24+ per person

Served with Cajun Butter Sauce (D)

Chicken Picatta | \$24+ per person (G, D, E)

Served with Lemon, Basil & Caper Butter Sauce

Seared Salmon | \$29+ per person (D, E)

Served with Tomato Concasse

6oz Beef Tenderloin | \$39+ per person (D)

Served with Demi Glaze

6oz KC Strip | \$32+ per person (D)

Served with Demi Glaze

Pork Roulade | \$26+ per person

With mushroom, sun-dried tomato filling, and Pesto Sauce (N)

Crimson Lentil Cake Napoleon | \$20.59+ per person (VG)

Served with Roasted Tomato Sauce

Grilled Vegetable en Croute | \$20.59+ per person (G, D, V)

With Grilled Eggplant, Zucchini, Yellow Squash, Portabella Mushroom, Red Pepper, and Roasted Tomato Coulis

3. SIDE SELECTION

CHOOSE ONE:

Boursin Mashed Potatoes (D)

Wild Rice Pilaf

Roasted Potatoes

CHOOSE ONE:

Whole Green Beans (D)

Charred Broccoli (VG)

Seasonal Vegetables (VG)

4. DESSERT SELECTION

INCLUDED DESERT OPTIONS

Cheesecake w/Strawberry Sauce (G, D, E, V)

Mixed Berry Lemon Cake (G, D, E, V)

Tiramisu (G, D, E, V)

German Chocolate Cake (G, D, N, E, V)

DELUXE DESERT OPTIONS (+\$2/PERSON)

Raspberry Lemon Drop Cake (G, D, E, V)

Key Lime Mousse (G, D, V)

Chocolate Trilogy (G, D, E, V)

MAPLE BACON WRAPPED SHRIMP



ANDOUILLE PUFFS



CRISPY SHRIMP

RECEPTIONS

HOT HORS D'OEUVRES

Falafel | \$21.00+ per dozen (V, GF)
Served with Tzatziki Sauce (D, V)

Spanikopita | \$21.00+ per dozen
Served with Marinara Sauce (V, GF, D, E)

All Beef Meatballs | \$19.00+ per double dozen
Choice of Sauce - BBQ, Italian or Swedish (GF, D)

Boursin Cheese and Roasted Red Bell Pepper | \$21.00+ per dozen (GF, D, V)
Served in Phyllo Cups

Goat Cheese and Fig Preserves | \$21.00+ per dozen (GF, D, V)
Served in Phyllo Cups

Chicken Albondigas | \$20.00+ per dozen (GF, D)
Chicken Meatballs served in Lemon Cream Sauce

Andouille Puffs | \$21.00+ per dozen (D, E, V)
Served with Whole Grain Mustard

Grilled Cheese Sliders | \$22.00+ per dozen (D, V)
Served with Tomato Soup Dip

Crispy Shrimp | \$28.00+ per dozen (GF, SF)
Jumbo Shrimp wrapped in rice noodles. Served with Sweet Chili Sauce

Crispy Breaded Coconut Chicken | \$24.00+ per dozen (GF, D, E)
Served with Apricot-Ginger Sauce

Chicken Spiedini | \$26.00+ per dozen (GF, D)
(Can be made GF on request)

Crab Cakes | \$34.00+ per dozen (GF, D, E, SF)
Served with Spicy Aioli Sauce

Maple Bacon Wrapped Shrimp | \$31.00+ per dozen (GF)

Pork Pot Stickers | \$18.00+ per dozen (GF, E)
Served with Teriyaki Sauce

Sweet Potato Crimson Lentil Cake | \$20.00+ per dozen (V, GF)
Served with Chimichurri Sauce

Fried Cheese Ravioli | \$18.00+ per dozen (GF, D, E, V)
Served with Marinara Sauce

Pork Belly Skewer | \$30.00+ per dozen (D)
Apricot-glazed and smoked

TORTILLA PINWHEELS



GRINDER PINWHEEL



SEASONAL FRESH FRUIT

RECEPTIONS

COLD HORS D'OEUVRES

Tortilla Pinwheels | \$21.00+ per dozen

- Southwest Chipotle Cream Cheese (G, D, V)
- Grinder - Capicola, Gerchin, Salami, Banana Pepper (G, D)
- Goat Cheese, Bacon, Almond, & Fig (G, D, N, V)

Tomato Bruschetta | \$20.00+ per dozen (G, V)

Roasted Petite Tenderloin Bruschetta | \$26.00+ per dozen (G, D, E)

Served with Horseradish Sauce

Amuse Bouche | \$24.00+ per dozen

(Order by the dozen for each item)

- Berry, Brie & Basil - Brie Stuffed Strawberry w/ a Basil Leaf Garnish (D, V)
- Greek Skewer - Cucumber, Grape Tomato, Feta, and Kalamata Olive w/ Greek Dressing (D, V)
- Shrimp Skewer - Sweet Chili Glazed Shrimp, Cucumber Kimchi, and Pineapple (SF)
- Boursin Potato - Chilled New Potato Stuffed w/ Garlic and Herb Cheese (D, V)

RECEPTION DISPLAYS

Multiple tray orders may be combined onto larger trays

Cold Dips | (Serves 35)

- House-made Salsa w/ Tortilla Chips (V) | \$40
- Guacamole w/ Tortilla Chips (VG) | \$50
- French Onion Dip w/ Kettle Chips (D, V) | \$40
- Hummus w/ Naan Bites (G, D, V) | \$45

Hot Dips | (Serves 35)

- Chili con Queso w/ Tortilla Chips (D, V) | \$45
- Guinness Cheese Dip w/ Soft Pretzels (G, D) | \$45
- Spinach Artichoke Dip w/ Tortilla Chips (D, V) | \$45
- Pizza Dip (D) | \$45
- Baked Brie (D, V) | \$50

Vegetables Crudité Display | \$40.00+ (Serves 12)

Fresh Cut Vegetables with Hummus (VG) or Ranch Dip (D, V)

Seasonal Fresh Fruit Display | \$44.00+ (Serves 12) (VG)

Charcuterie Board Display | \$48.00+ (Serves 12) (G, D)

Fine Cheeses and Dry Cured Meats with Marinated Olives and Crackers

Cheese Board Display | \$46.00+ (Serves 12) (G, D, V)

Chef's selection of cheeses, garnished with Strawberries and Grape with Crackers

Roasted Vegetable Escalivada Display | \$44.00+ (Serves 12) (VG)

Fire-roasted Vegetables, drizzle of lemon-garlic infused extra virgin olive oil



BUFFETS

BUFFETS

Buffets are designed for 90 minutes of service and a minimum of 20 guests.

Please note we can customize most items to accommodate guest needs.

Desserts are not transferable to Refreshment Breaks.

All buffets include Iced Tea, Water & Dessert.

Pacific Rim Buffet

\$18.50+ per person

Buffet includes your choice of 2 entrées and 2 sides, along with:

- Vegetable Stir Fry (V)
- Dessert (see dessert tiers)

CHOICE OF ENTRÉES (2) (Tofu substituted as requested)

Orange Chicken Szechuan Beef General Tsao' Chicken (G, S)
Szechuan Chicken Beef & Broccoli Mushroom Kung Pao (VG)

CHOICE OF SIDE (1)

Fried Rice (D, E) Steamed Rice (VG) Curried Udon Noodles

CHOICE OF SIDE (1)

Pork Gyozas (G, E) Vegetable Egg Rolls (G, E, V)

BBQ Buffet

\$19.00+ per person

Buffet includes your choice of 2 proteins and 3 sides, along with:

- Buns (G)
- Sweet BBQ Sauce & Alabama White Sauce
- Dessert (see dessert tiers)

CHOICE OF PROTEIN (2)

Pulled Pork Burnt Ends Smoked Chicken

CHOICE OF SIDES (3)

Homestyle Potato Salad (D, E, V) Trottole & Cheese Casserole (D, V)
Baked Beans Cheesy Potato Bake (G, D, V) Carolina Coleslaw (VG)

Tailgate Grill Buffet

\$16.00+ per person

Buffet includes your choice of protein with:

- Beef Burgers & Veggie Burgers (V)
- Potato Salad (D, E, V)
- Fruit Bowl (VG)
- Toppings: Lettuce, Tomatoes, Onions, Pickles, Cheese
- Dessert (see dessert tiers)

CHOICE OF PROTEIN (1)

Hot Dogs Bratwursts Jalapeno Bratwursts

Taco Bar

\$16.00+ per person

Buffet includes Hard & Soft Shell Tacos (G) and your choice of protein with:

- Vegetarian Enchiladas (G, D, V)
- Chipotle Black Beans (VG)
- Spanish Rice
- Toppings: Diced Tomatoes, Green Onions, Shredded Lettuce, Salsa, Sour Cream (D) and Jalapeno
- Dessert (see dessert tiers)

CHOICE OF PROTEIN (1) (Upgrade to 2 for +\$1.50/person)

Seasoned Ground Beef Shredded Taco Chicken

Street Tacos

\$19.00+ per person

Buffet includes Hard & Soft Shell Tacos (G) and your choice of 2 proteins with:

- Chipotle Black Beans (VG)
- Spanish Rice
- Toppings: Diced Tomatoes, Green Onions, Shredded Lettuce, Salsa, Sour Cream (D) and Jalapeno
- Dessert (see dessert tiers)

CHOICE OF PROTEIN (2) (Upgrade to 3 for +\$2.50/person)

Fajita Chicken Sliced Flank Steak Marinated Portabella Mushroom (VG)

Deli Buffet

\$16.30+ per person

Buffet includes your choice of 2 sandwiches, along with:

- Home-Style Potato Salad (E, V)
- House Salad
- Cheddar, Swiss and Monterey Jack Cheeses (D)
- Sliced Tomatoes, Onions and Lettuce
- Mayonnaise, Dijon Mustard and Dill Pickle
- Assorted Breads
- Chips
- Dessert (see dessert tiers)

CHOICE OF SANDWICHES (2)

Black Forest Ham (G) Smoked Turkey Breast (G) Roast Beef (G)
Mediterranean Veggie Wraps (G, VG)

Italian Buffet

\$17.00+ per person

Buffet includes your choice of pasta dish, along with:

- Beef Lasagna (D, G, E) or Spinach Lasagna (G, D, E, V)
- Classic Caesar Salad,
- Green Beans (D, V)
- Garlic Bread (G, D, E, V)
- Dessert (see dessert tiers)

CHOICE OF PASTA (2) (Add Meat Sauce, Meatballs or Chicken for +\$1.50/person)

Pasta Marinara (G, D, V) Pasta Alfredo (G, D, V)



BUFFETS

BUILD YOUR OWN BUFFET

Blue Plate | \$19+ per person

Choose one (1) salad, one (1) entree, two (2) accompaniments, and one (1) dessert.

Oread | \$22+ per person

Choose one (1) salad, two (2) entrees, two (2) accompaniments, and one (1) dessert.

Jayhawk | \$25+ per person

Choose two (2) salads, three (3) entrees, two (2) accompaniments, and one (1) dessert.

SALAD SELECTION

Mixed Green Salad (D, E)

Salad Greens with Tomatoes, Shredded Carrots and Diced cucumber with Ranch Dressing

Crimson & Blue Spinach Salad (D, N, V)

Baby Spinach, Sliced Strawberries, Blueberries and Sliced Almonds, Garnished with Crumbled Goat Cheese and Drizzled with Sweet and Sour Vinaigrette

Caesar Salad (G)

Romaine Lettuce, Shaved Parmesan Cheese, Croutons, Grape Tomatoes, Caesar Dressing

Arugula Salad (D, V)

Arugula, Spring Mix, Cantaloupe, Red Onion, Goat Cheese, and Balsamic Vinaigrette

ENTRÉE SELECTION

Beef Roast

Chicken Picatta (G, D, E)

Chicken Parmesan (G, D, E)

Blackened Chicken (D)

With Cajun Butter Sauce

Grilled Chicken Breast (D)

With Herb Butter Sauce

Grilled Cauliflower Steak (VG)

With Garbanzo Beans and Pesto

Seared Adobo Salmon

With Arugula Pesto (+\$3/person)

Spinach Lasagna (G, D, E, V)

Beef Bourguignon

Baked Cod Romesco

Dijon Roasted Pork Loin (D)

With Dijon Mustard Cream

Cheese Tortellini (G, D, E, V)

Served with Herb Tomato Basil Sauce

KC Strip with Demi Glaze (D)

(+\$6/person)

ACCOMPANIMENTS SELECTION

Five Cheese Mac (D, V)

Scalloped Potatoes (D, V)

Whole Green Beans (D, V)

Rice Pilaf (D, V)

Grilled Summer Squash & Tomato Ragout (VG)

Classic Mashed Potatoes (D, V)

Oven Roasted Potatoes (VG)

Seasonal Vegetable Medley (VG)

Charred Broccoli w/ Lemon Butter (D, V)

DESSERT SELECTION

DESSERT TIER 1 | INCLUDED

Brownies (G, D, E, V)

Gourmet Cookies (G, D, E)

Rice Krispy Bars (D, V)

DESSERT TIER 2 | +\$3/PERSON

Cheesecake w/Strawberry Sauce (G, D, E, V)

Tiramisu (G, D, E, V)

Mixed Berry Lemon Cake (G, D, E, V)

German Chocolate Cake (G, D, N, E, V)

DELUXE TIER | +\$5/PERSON

Raspberry Lemon Drop Cake (G, D, E, V)

Chocolate Trilogy (G, D, E, V)

Key Lime Mousse (G, D, V)

BOXED LUNCH



ITALIAN GRINDER

BOXED LUNCHES

Boxed lunches include your choice of Soft Drink or Bottled Water

SANDWICHES

Comes with Potato Chips and a Chocolate Chip Cookie.

Turkey Sandwich | Each \$13.00 (G, D)

Smoked Turkey, Monterey Jack Cheese on Wheat Berry Bread

Roast Beef Sandwich | Each \$13.00 (G, D)

Roast Beef and Cheddar Cheese on Wheat Berry Bread

Ham Sandwich | Each \$13.00 (G, D)

Honey Cured Ham, Swiss Cheese on Wheat Berry Bread

Vegetarian Sandwich | Each \$13.00 (G, D, V)

Benedictine Cream Cheese Spread with Grilled Zucchini Squash, Roasted Red Bell Peppers and Grilled Mushrooms on Wheat Berry Bread

Italian Grinder | Each \$14.50 (G, D, V)

Mozzarella, Capicola, Salami, Ham, and Monterey Jack Cheese on Ciabatta Bread.

WRAPS

Veggie Wrap | Each \$13.00 (G, VG)

Sweet Potato, Squash, Zucchini, Mushroom, Cauliflower with Coriander Chutney on a Whole Wheat Wrap

Brellas Crunchy Chicken Cheddar Wrap | Each \$13.00 (G, D, E)

Diced Chicken Tenders, Shredded Cheddar and Monterey Jack Cheese, Lettuce, Sliced Tomato and Ranch Dressing in a Jalapeno Cheddar Wrap

Chicken Bacon Ranch Wrap | Each \$14.00 (G, D, E)

Roasted Diced Chicken Breast, Bacon, Shredded Cheddar and Monterey Jack Cheese, Lettuce, Sliced Tomato and Ranch Dressing in a Wrap.

SALADS

Chicken Caesar Salad | Each \$14.50 (G, D, E)

Romaine Lettuce with Shaved Parmesan cheese, Grilled Chicken Caesar Dressing and Croutons.

Spring Roll Salad | Each \$14.50 (SF)

Chilled Shrimp, Chilled Rice Noodle, Shredded Romaine, Cucumber, Pickled Carrots, Cilantro and Green Onion Served with Sweet Chili Vinaigrette (*Vegan option available*)

Crimson and Blue Salad | Each \$14.50 (D, N, V)

Spinach and Romaine topped with Grilled Chicken, Sliced Strawberries, Blueberries, Sliced Almonds, Goat Cheese and Sweet & Sour Vinaigrette.

Classic Veggie Salad | Each \$12.50 (VG)

Mixed Greens, Tomato, Cucumber, Shredded Carrots, Grilled Vegetables, Sweet and Sour Vinaigrette

TO-GO LUNCH



BEEF BARBACOA BURRITO

TO-GO LUNCH OPTIONS

Minimum of 24 servings

Burritos | \$10.00 per person

Choice of Beef Barbacoa, Taco Chicken, Pork Carnitas, or Veggie
Includes Rice, Black Beans, Pico, Cheese (D), Salsa, and Sour Cream (D)

Chicken Tenders | \$13.00 per person

Includes choice of Ranch (D, E), Ketchup, or Honey Mustard

Cheesy Hash Browns | \$32.00 (Serves 12) (D, V)

Chips and Salsa (1 Quart) | \$20.00 (V)

Chips and Guacamole (1 Quart) | \$25.00 (V)

Mixed Green Salad | \$35.00 (Serves 12)

Choice of Ranch Dressing (D, E, V), or Sweet & Sour Vinaigrette (VG)

DESSERT OPTIONS

DESSERT TIER 1

Brownies | \$16.00/dozen (G, D, E, V)

Gourmet Cookies | \$16.00/dozen (G, D, E)

Rice Krispy Bars | \$16.00/dozen (D, V)

DESSERT TIER 2

Cheesecake w/Strawberry Sauce | \$5.00 each (G, D, E, V)

Mixed Berry Lemon Cake | \$5.00 each (G, D, E, V)

German Chocolate Cake | \$5.00 each (G, D, N, E, V)

Tiramisu | \$5.00 each (G, D, E, V)

DELUXE TIER

Raspberry Lemon Drop Cake | \$7.00 each (G, D, E, V)

Chocolate Trilogy | \$7.00 each (G, D, E, V)

Key Lime Mousse | \$7.00 each (G, D, V)



BREAKFAST

BUFFETS

Prices are based on a minimum of 20 guests.

For events with fewer than 20 guests, additional charges may apply.

All breakfast buffets include Freshly Brewed Coffee, Herbal Teas, and Iced Water

Classic All American

\$18+ per person

- Assorted Breakfast Pastries (G, D, N, E, V)
- Seasonal Fresh Fruit (VG)
- Fluffy Scrambled Eggs (D, E, V)
- Homemade Pancakes with Syrup and Butter (G, D)
- Home Style Potatoes (VG) or Hashbrown Casserole (D, V)
- Add Homemade Waffles (G, D) for +\$1/person

CHOICE OF PROTEINS (2): (Choose all 3 for +\$1.50 per person)

- Pork Sausage Patty, Turkey Sausage Patty, or Applewood Smoked Bacon

Rock Chalk Continental Breakfast

\$12+ per person

- Breakfast Pastries & Mini Muffins (D, N, V)
- Bagels with Cream Cheese and Preserves (G, D)
- Seasonal Fresh Fruit (VG)

A LA CARTE BREAKFAST

Assorted Pastries | \$22+ per dozen (G, D, N, E, V)

Assorted Muffins | \$16+ per dozen (G, D, E, V)

Blueberry, Banana, Chocolate Chip, Chocolate Chocolate

Assorted Mini-Muffins | \$9+ per dozen (G, D, E, V)

Blueberry, Banana, Chocolate Chip, Chocolate Chocolate

Cinnamon Rolls | \$23+ (G, D, E, V)

Glazed Donut Holes (3 Dozen) | \$15.00+ (G, D, E, V)

Individual Yogurt | \$3 (D, V)

Scones (1 Dozen) | \$20+ (G, D, E)

Choice of Cheddar Bacon, Cinnamon Apple (V), or Blueberry (V)

Glazed Donuts (1 Dozen) | \$19+ (G, D, E, V)

Deluxe Assorted Donuts (1 Dozen) | \$24+ (G, D, E, V)

Biscuits & Sausage Gravy | \$5 per person (G, D, E)

Quiche | \$24+ (8 Slices per Pie)

Lorraine (G, D, E) or Spinach (G, D, E, V)

BREAKFAST ON THE GO

Egg, Ham & Cheese on an English Muffin | \$6+ per person (G, D, E)

Egg, Sausage & Cheese on a Biscuit | \$6+ per person (G, D, E)

Egg, Spinach, Tomato & Cheese on an English Muffin | \$6+ per person (G, D, E, V)

Sausage Burrito | \$7.50 per person (G, D, E)

Hash Brown, Pork Sausage, Blend Cheeses and Scrambled Eggs

Vegetarian Burrito | \$7 per person (G, D, E, V)

Hash Brown, Scrambled Eggs, Sautéed Peppers & Onion, Chickpea and Blend Cheese (Vegan option available)

BEVERAGES

Starbuck's Pike Place Coffee | \$47.25 (serves 24)

Hot Water with Herbal Tea | \$22.00 per gallon (serves 16)

Hot Chocolate | \$30.00 (serves 24)

Hot Cider | \$20.00 (serves 16)

Juice | \$20+ (serves 16)

Choice of Orange, Cranberry, or Apple

DESSERTS



TIRAMISU

DESSERTS

Brownies | \$16.00+ per dozen (D, E, V)

Deluxe Brownies | \$18.00+ per dozen (D, N, E, V)

Gourmet Cookies | \$16.00+ per dozen (D, E, V)

Rice Krispy Bars | \$16.00+ per dozen (D, V)

Frosted Cupcakes | \$28.00+ per dozen (G, D, E, V)

Cake Balls | \$18.00+ per 2 dozen (G, D, E, V)

Glazed Donuts | \$19.00+ per dozen (G, D, V)

Deluxe Assorted Donuts | \$24.00+ per dozen (G, D, N, V)

Cheesecake Bites | \$5.50 per person (3 per person) (G, D, E, N, V)

Premium Dessert Tray | \$6.10 per person

(CHOOSE 3)

Petit Fours (G, D, E, V) Macarons (G, D, N, E)

Lemon Tartlet (G, D, E, V) Truffles (D, N, V)

Mini Cannoli (G, D, E)

Sheet Cake (G, D, E, V)

Basic Half Sheet (30-50 servings) | \$41

Basic Full Sheet (60-100 servings) | \$67

Customized Half Sheet | \$55

Customized Full Sheet | \$79

TIER 2 DESSERTS

Cheesecake w/Strawberry Sauce | \$5.00 each (G, D, E, V)

Mixed Berry Lemon Cake | \$5.00 each (G, D, E, V)

German Chocolate Cake | \$5.00 each (G, D, N, E, V)

Tiramisu | \$5.00 each (G, D, E, V)

DELUXE TIER DESSERTS

Raspberry Lemon Drop Cake | \$7.00 each (G, D, E, V)

Chocolate Trilogy | \$7.00 each (G, D, E, V)

Key Lime Mousse | \$7.00 each (G, D, V)

SNACKS

Individual Bags

Pretzels | \$2.00+ each (G, VG)

Popcorn | \$2.00+ each (D, V)

Snack Mix | \$2.00+ each (G, D)

Trail Mix | \$3.00+ each (G, V)

Potato Chips | \$2.00+ each (D)

Chocolate Chip Cookie | \$2.00 each (G, D, E, V)

Cheez-It Snack Mix | \$3.00 each (G, D)

Kettle Cooked Chips | \$2.00 each (D)

Kind Bars | \$2.50 each (N, V)



BEVERAGES

HOT BEVERAGES

Starbuck's Pike Place Coffee | \$47.25 (serves 24)

Starbuck's Pike Place Decaf Coffee | \$47.25 (serves 24)

Hot Water with Herbal Tea | \$22.00 per gallon (serves 16)

Hot Chocolate | \$30.00 (serves 24)

Hot Cider | \$20.00 (serves 16)

COLD BEVERAGES

Iced Tea | \$19.50 per gallon (serves 16)

Lemonade | \$19.50 per gallon (serves 16)

Fruit Punch | \$19.50 per gallon (serves 16)

Iced Water | \$5.50 per gallon

Infused Water | \$20.00 per gallon (serves 16)

CHOICE OF:

Lemon-Cucumber and Herb

Strawberry- Lemon and Basil

Orange and Blueberries

INDIVIDUALS

Orange Juice, Apple Juice, or Cranberry Juice | \$2.59 each

Bottled Water (16.9oz) | \$2.00 each

Soft Drinks (12oz can) | \$2.00 each



ALCOHOL PACKAGES

Bartenders and Bar Set Up: \$95 per bartender for 90 mins.

One bartender per each 50 guests is recommended.

A minimum of \$250 beverage revenue is required for all bars.

Hosted and Guest Bar Options

Hosted Bar: Based on consumption

Guest Bar: Guests pay for drinks

ROCK CHALK PACKAGE (BASIC)

Domestic Beer, House Wine, and Soda

JAYHAWK PACKAGE (STANDARD)

Domestic Beer, Craft Beer, House Wine,

Canned Cocktails, and Soda

WAVE THE WHEAT PACKAGE (PREMIUM)

Domestic Beer, Craft Beer, Import Beer,

Premium Wine, Premium Liquor, and Soda

ADD-ONS

Signature Cocktails

Mocktails

DIETARY RESTRICTIONS



GRILLED CAULIFLOWER STEAK W/ ARUGULA PESTO

DIETARY RESTRICTIONS

To ensure all your guests have an experience that exceeds their expectations, our standard menu also features dishes that are vegan, gluten and dairy free. Our chefs are trained to properly prepare specialized meals to ensure your guest's safety while providing an attractive and nutritious meal.

G- CONTAINS GLUTEN

D- CONTAINS DAIRY

N- CONTAINS NUTS

E- CONTAINS EGG

SF- CONTAINS SHELLFISH

VG- VEGAN

V- VEGETARIAN

BOXED LUNCHES

Vegan Burrito (G, VG)

Roasted Veggie Wrap (G, VG)

Classic Veggie Salad (G, VG)

ENTRÉE/RECEPTIONS

Crimson Lentil Cake Napoleon (VG)

Grilled Cauliflower Steak (VG)

DESSERT OPTIONS

Fruit Plate (VG)

Flourless Chocolate Cake (D, E, V)

OUR CHEFS ARE HAPPY TO WORK WITH YOU TO CREATE UNIQUE DISHES OUTSIDE THESE SELECT FAVORITES.

Please be aware that during normal kitchen operations involving shared cooking and preparation areas, including common fryer oil, the possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu entrée can be completely free of allergens.

KU DINING

