



C A T E R I N G



**AT
LAKE SUPERIOR
STATE
UNIVERSITY**



Our Menu



WELCOME LETTER

MENU CHAPTERS:

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HORS D'OEUVRES

BEVERAGES

PLANNING YOUR EVENT

This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.



Welcome to Lake Superior State University

We are excited to provide you with our catering menu to assist you in planning your event. All menus are only suggestions. Our commitment is to customize menus for your occasion. From a formal dinner to meeting break refreshments, we will offer creative menus, elegant presentations, and thoughtful service to provide your guests with a memorable dining experience.



Your first step is to contact our Reservations Staff to reserve the room facilities you require. The Cisler Center offers a variety of rooms, several with impressive views of the campus and the twin cities of Sault Sainte Marie. With ten separate meeting rooms, two guest rooms and other services, we can offer you versatility in one facility when organizing your event. We especially welcome organizations for summer meetings, conferences and conventions. We can also cater your event at your location.



Your next step is to contact the Catering Manager in our Food Service Office. To assure the highest quality of service, please notify us at least 14 days in advance for dinners, luncheons or 21 days for large receptions.

Reservations Staff	-	(906) 635-2541
Catering Manager	-	(906) 635-2546



The following pages give several ideas for your special event, but our service is not limited to what is listed. Please contact us for more information about our accommodations, prices and the ways we can tailor our service to your special needs.



A GREAT START

SUNRISE BREAKFAST

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include freshly brewed coffee, decaf and hot tea.

EARLY RISER

An assorted pastry basket of mini danish, donuts, or mini muffins, and a bottled juice assortment of orange, apple and cranberry.

EYE OPENER

An assorted pastry basket of mini danish, donuts, or mini muffins, a bottled juice assortment of orange, apple and cranberry and an assortment of fresh seasonal sliced fruit.

SUNRISE START

An assortment of bagels and scones with accompaniments of fruit yogurt with granola, a bottled juice assortment of orange, apple and cranberry and an assortment of fresh seasonal sliced fruit.

MORNING BREAKS A LA CARTE

Cereal with milk
Seasonal fresh fruit salad
Seasonal whole fresh fruit
Seasonal fresh cut fruit

Please see your Catering Director about our Famous Cooked to Order Omelet Bar or Create a Breakfast Buffet

B R E A K F A S T



A GREAT START

SUNRISE BREAKFAST

The following items can be added on to any of the sunrise breakfast menus to create a custom menu for any occasion.

ENTRÉES

- Mushroom cheese strata
- Ham and potato frittata
- Lo-carb breakfast, assorted cheeses, hard-boiled eggs, and assorted meats platter
- Cereal with milk
- Yogurt with granola
- Assorted seasonal sliced fruit
- Scrambled eggs
- Bacon
- Ham steak
- Sausage links
- Turkey sausage
- French toast
- Waffles
- Pancakes
- Home fried potatoes
- Hash browns

BEVERAGES, 16 SERVINGS PER GALLON

- Bottled iced tea
- Assorted bottled soft drinks (20 oz or can)
- Assorted juice - by the gallon or bottle
- Assorted carafe juice
- Bottled water
- Fresh brewed coffee
- Fresh brewed decaffeinated coffee
- Hot water for tea (includes decaffeinated)
- Hot chocolate

BAKERY A LA CARTE, SOLD BY THE DOZEN, OR BY PERSON

- Assorted bagels with condiments
- Assorted donuts
- Mini croissants
- Mini pastry
- Mini sticky rolls
- Assorted scones
- Low carb bakery basket
- Tea breads/pound cake
- Biscuit
- Biscotti
- Assorted muffins

B R E A K F A S T



LUNCH TIME

EXPRESS LUNCHES

Our signature specialty sandwiches can be prepared to suit your event. We package these to go with you. Limited time for a lunch? They can be pre-set along with beverages and dessert to keep your program on time.

ALBUQUERQUE CHICKEN

Chicken sandwich with a Southwest flair served with side salad of the day, condiments, potato chips, cookies or brownies and a 20 oz bottled beverage or bottled water.

BISTRO GRILL

Grilled herb chicken breast with melted mozzarella and pesto mayonnaise on focaccia bread with the side salad of the day, condiments, potato chips, cookies or brownies and a 20 oz bottled beverage or bottled water.

GRILLED VEGETABLE BAGUETTE

Grilled vegetables with fontina cheese on a baguette with side salad of the day, condiments, potato chips, cookies or brownies and a 20 oz bottled beverage or bottled water.

GRILLED PORTOBELLO ON FOCACCIA

Grilled portobello mushroom sandwich with provolone cheese served with side salad, condiments, potato chips, cookies or brownies and a 20 oz bottled beverage or bottled water.

SWEET BEEF

Roast beef with caramelized onion and Dijon mayonnaise on a baguette served with side salad of the day, condiments, potato chips, cookies or brownies and a 20 oz bottled beverage or bottled water.

TURKEY CHEDDAR WRAP

Turkey and cheddar with horseradish cream cheese on a flour tortilla, condiments, potato chips, cookies or brownies, a 20 oz bottled beverage or bottled water.

PICNIC LUNCH

Assorted deli sandwiches on a roll or choice of sliced bread, featuring tuna, roast turkey breast, ham & swiss, condiments, potato chips, cookies or brownies and a 20 oz bottled beverage or bottled water.

EXPRESS LUNCHES



LUNCHEON SALADS

LUNCHEON SALADS:

Our signature specialty salads can be prepared to suit your event. We can package these to go with you. Limited time for a luncheon? They can be pre-set along with beverages and dessert to keep your program on time. If you're planning a more formal luncheon, let us serve you in style. All luncheon salads include a dinner roll and butter, cookies or a brownie, a choice of Coffee, Tea or soda.

CHEF SALAD

A bed of mixed greens with julienne ham and turkey, cheddar cheese, hard boiled egg and honey mustard dressing with a dinner roll and butter.

COBB SALAD

A bed of mixed greens with smoked turkey, avocado, egg, bacon and crumbled blue cheese served with blue cheese dressing.

CAESAR SALAD

Fresh cut romaine lettuce with shredded parmesan cheese, focaccia croutons and Caesar dressing.

- Add grilled balsamic chicken breast
- Add beef strips

FRUIT AND COTTAGE CHEESE

Red seedless grapes, wedge of apples and oranges, sliced cantaloupe served with cottage cheese.

TRI-SALAD COMBO

A special mixture of fresh greens topped with a choice of three salads; chicken salad, egg salad, tuna salad and ham salad.

CHICKEN FAJITA SALAD

Fresh mixed greens, marinated sliced chicken breast, vegetables, tomatoes, shredded cheddar cheese and fried tri-color tortilla chips served with ranch dressing.

TACO SALAD

A crisp tortilla shell filled with spicy chicken, beef or refried beans. All are topped with shredded lettuce, diced tomatoes, sliced olives, shredded cheddar cheese, guacamole, sour cream and salsa.



LUNCHEON SALADS

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ANTIPASTO SALAD

Cubed salami, ham, sliced olives, diced tomatoes, cubed provolone cheese, tossed with fresh greens, spices and a red wine vinaigrette dressing.

THAI BEEF AND NOODLE JAZZ SALAD

Lime marinated beef tossed with Lo Mein noodles, Chinese cabbage, fresh spinach, basil, mint and peanuts served over a bed of baby greens and with a Thai dressing.

BIG GREEK SALAD

Crisp mixed greens with Tabbouleh, roasted red pepper, crumbled feta cheese and falafel in a flat bread cone.

LUNCHEON SALADS



B O U N T I F U L B U F F E T S

SPECIALTY BUFFETS:

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening. All Bountiful Buffets include choice of Coffee, Tea or soda.

SLICERS DELI BUFFET

Sliced roast beef, ham, turkey, American, Swiss and provolone accompanied by assorted bread and rolls, relish tray with lettuce, tomato, pickles, onion, condiments, potato chips, cookies, brownies.

OPTIONS

- 20 oz bottled beverages
- Healthy Choice meats sliced roast beef, ham, turkey, American, swiss, and provolone
- Pasta salad, potato salad, garden salad, caesar salad and tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons

SALAD BUFFET

Seafood salad, chicken salad, tuna salad, egg salad and tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons with a choice of two salad dressings all accompanied by assorted bread and rolls, relish tray with lettuce, tomato, pickles, and onion, condiments, potato chips, cookies, brownies.

CAESAR BAR

Romaine lettuce tossed with parmesan cheese, croutons, and caesar dressing served with rolls and butter, dessert bars

OPTIONS:

- Add grilled chicken, grilled steak, grilled shrimp or grilled salmon

ROMA ITALIAN

Mixed green salad with Italian dressing and antipasto. Choice of two: penne, tri-color rotini or rigatoni with marinara sauce. Served with breadsticks, foil butter, shredded parmesan cheese, Italian cookies.

A decorative image in the top left corner showing a white teapot and a yellow teacup on a saucer, set against a blue background.

B O U N T I F U L B U F F E T S

OFFICER'S BUFFET

A Selection of Dinner Buffets

CAPTAINS' PREFERENCE

CHOOSE THREE

Pasta Primavera
Herb Baked Chicken
Oven-baked Pork Chops
Cheese Manicotti with Sauce
Beef Burgundy with Buttered Noodles
Beef Stroganoff with Buttered Noodles

YACHTSMAN'S SELECTION

CHOOSE THREE

Stuffed Chicken Breast with Supreme Sauce
Carved Baked Ham or Carved Roast Beef
Swedish Meatballs with Fluffy Rice
Marinated Chicken Breast
Sliced Pork Loin
Italian Lasagna

SAILORS' DELIGHT

CHOOSE TWO

Italian Lasagna
Cheese Tortellini
Spinach Lasagna
Sliced Baked Ham
Swedish Meatballs with fluffy rice
Oven Baked Chicken

The above selections include:

Tossed Garden Salad with Assorted Dressings

Choice of two of the following salads:

Potato Salad
Gelatin Salad

Fresh Vegetable Tray with Dip
Macaroni Salad

Cottage Cheese
Cole Slaw

Waldorf Salad
Fresh Fruit Salad

Choice of one vegetable from the menu accompaniments page.

Choice of one potato or rice from the menu accompaniments page.

Choice of one Dessert from the menu accompaniments page.

A dessert selection may be arranged buffet style for an additional charge of \$2.30 per person or top off your evening with a specialty dessert for an additional \$2.60 per person. All dinners served with dinner rolls and beverages. All buffet dinner prices include waiter/waitress service and linen tablecloths and napkins.

B U F F E T S



MOVABLE FEASTS

MOVABLE FEASTS:

The following feasts have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

BASIC BBQ

Hamburgers, hot dogs, veggie burgers, sliced cheese, choice of potato salad, macaroni salad, coleslaw, relish tray with lettuce, tomato, pickles and onions, condiments, potato chips, cookies, brownies, lemonade, iced tea and water.

TEXAS STYLE BBQ

Pulled BBQ pork, BBQ chicken breasts, with bacon, cheddar BBQ sauce, corn on the cob, baked beans, hamburgers, cheeseburgers, beef hot dogs, vegetable burgers, potato salad, cole slaw, macaroni salad, relish tray with lettuce, tomato, pickles, onion, condiments, cookies, brownies and lemonade, iced tea, and water.

OPTIONS

- 20 oz bottled beverage
- Watermelon

HOLIDAY DINNER

Tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons with your choice of two dressings.

Roast turkey, with whipped potatoes and giblet gravy, country stuffing, corn, cranberry sauce, rolls and butter, pumpkin pie. Served with coffee, decaffeinated coffee, hot tea or ice tea.

FAJITA BAR

Choice of chicken, beef, shrimp or vegetable fajitas warm flour tortillas accompanied with spanish rice and traditional toppings with lemonade, ice tea, 20 oz bottled beverages, Sweet Street™ original cheesecake.

WINGS AND THINGS

Buffalo wings, blue cheese dressing, celery sticks, carrot sticks, Select two: California vegetable pizza, cheese pizza, pepperoni pizza and Caesar salad with assorted 20 oz bottled beverages.



CULINARY CLASSICS

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of salad with dressing, choice of two accompaniments, fresh baked rolls and butter, fresh brewed coffee, decaffeinated coffee, hot tea, iced tea, soda, and choice of dessert.

BEEF

FILET MIGNON

Beef Tenderloin filet with your choice of sauce

ROAST TOP ROUND OF BEEF

Sliced roast top sirloin of beef carved and served with au jus

BEEF WELLINGTON

Tenderloin of beef wrapped in puff pastry with foie gras and cooked until golden brown

STEAK AU POIVRE

Delicious beef tenderloin served with a classic brandy sauce with green peppercorns

PORK

SOUTHWESTERN GLAZED PORK LOIN

Carved and served with a zesty chipotle pepper sauce

ANISE ROAST PORK

Oven roasted pork stuffed with savory figs and apples with a hint of anise

STUFFED PORK CHOP

Center cut pork chop stuffed with Cornbread and apple stuffing

PORK TENDERLOIN

Sliced tenderloins of pork dressed with a savory Dijon sauce

POULTRY

CHICKEN PICCATA

Boneless breast of chicken lightly sautéed and served in a light lemon sauce with capers

CHICKEN CORDON BLEU

Boneless breast of chicken rolled with imported ham and swiss cheese

CHICKEN SORRENTO

Boneless breast of chicken lightly breaded with prosciutto and eggplant topped with a light tomato sauce

ROSEMARY CHICKEN

Chicken breast with rosemary and garlic

ITALIAN CHICKEN

Boneless breast of chicken seasoned with Italian marinade and grilled

VEAL

VEAL PICCATA

A classic! Scallopini of veal sautéed and flavored with lemons and capers

VEAL OSCAR

Veal cutlets topped with asparagus, lump crab and drizzled with hollandaise sauce

CLASSIC VEAL CHOP

Char-broiled veal chop served on a bed of spinach with garlic and caramelized onions

ITALIAN STYLE STUFFED VEAL CHOP

Veal chop stuffed with prosciutto, fresh mozzarella, roasted red peppers, and basil

C L A S S I C S



CULINARY CLASSICS

LAMB

LAMB CHOPS

Broiled lamb chops served with mint jelly

ROAST LEG OF LAMB

Boneless roast leg of lamb served with lavender, rosemary and garlic

SEAFOOD

SHRIMP SCAMPI

Shrimp sautéed with fresh herbs and garlic served over basil orzo

CHILEAN SEA BASS WITH SALSA

Tender and sweet sea bass grilled and topped with fresh tomato salsa

BROILED SALMON WITH DILL BUTTER

Salmon fillet broiled to perfection served with dill butter

WHITEFISH

Whitefish baked with butter and parsley.

MARYLAND CRAB CAKES

Mouthwatering Maryland lump crab cakes

ALMOND COCONUT TILAPIA

Baked tilapia fillet crusted with coconut, almonds and cuban seasonings

GARLIC ORANGE CHILI SHRIMP

Shrimp stir-fried with Asian vegetables, ginger, garlic and green onions in garlic orange sauce

VEGETARIAN VEGETABLE NAPOLEON

Vegan Napoleon with Portobello mushroom, eggplant, peppers, zucchini and yellow squash

EGGPLANT ROLLARD

Eggplant rollard stuffed with wild mushrooms and tofu, with roasted plum tomato sauce and polenta

CHEVRE, ORZO AND BASIL STUFFED PORTOBELLO

Portobello mushroom caps stuffed with chevre cheese, tri-colored orzo and fresh basil

SPAGHETTI SQUASH

Spaghetti squash with sofrito and vegan pinto beans

VEGETARIAN LASAGNA

Lasagna noodles layered with fresh ricotta, mozzarella, and parmigiana cheese topped with a marinara sauce



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert.

SALADS

TOSSED GARDEN SALAD

A fresh mix of lettuce with tomatoes, cucumbers, red onion and croutons and your choice of dressing

CAESAR SALAD

Romaine lettuce with parmesan cheese, garlic croutons and creamy caesar dressing

FRESH MESCLUN

Baby vegetables with balsamic vinaigrette

BUFFALO MOZZARELLA

Tomato and fresh basil with garlic vinaigrette

SPINACH SALAD WITH WARM BACON DRESSING

ARUGULA WITH ROASTED PEPPER VINAIGRETTE

THAI CUCUMBER SALAD

ORZO

Sautéed spinach and feta

THAI PASTA SALAD WITH SNOW PEAS

ICEBERG WEDGE WITH MAYTAG BLEU CHEESE

PEAR AND TOASTED WALNUT SPRING SALAD



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert. Below is a list of the accompaniments to the entree.

ON THE SIDE - SELECT TWO

- Baked potato served with butter sour cream and chives
- Country mashed potatoes
- Baked sweet potatoes
- Potatoes Anna
- Oven roasted garlic potatoes
- Rice pilaf
- Basmati rice
- Long grain and wild rice
- Whipped sweet potatoes
- Basil orzo
- Risotto with mushrooms
- Fresh broccoli spears
- Asparagus spears (seasonal)
- Fresh zucchini with garlic and basil
- Green beans with almonds
- Carrots vichy
- Baby carrots
- Baby squash

CAKES

- Chocolate cake
- Carrot cake
- Black forest cake
- German chocolate cake
- Caramel granny apple
- Raspberry white chocolate cheese Brûlé
- Chocolate pyramid anglaise
- Angel food cake with seasonal berries
- Cheesecake with strawberries
- Carrot cake with cream cheese frosting
- Bread pudding

SPECIALTY

- Sorbet
- Parfaits
- Tiramisu
- Crème Brûlé

DESSERTS

PIES AND COBBLERS

- Dutch apple pie
- Blueberry crisp
- Peach cobbler
- Boston cream pie
- Pumpkin pie
- Key Lime pie
- Lemon meringue pie

A close-up photograph of a white ceramic teapot and a yellow teabag in a white cup, set against a blue background.

FINISHING TOUCHES

DESSERT BARS, BY THE DOZEN

Have your dessert bars cut into triangles, logs and squares to create an attractive platter

- Chocolate brownies
- Marble brownies
- Lemon bars
- Seven layer bars
- Marshmallow krispies
- Raspberry ribbon brownies
- S'mores
- Chocolate fondue
- Oreo dream bar
- Carrot cake bar
- Turtle brownie bar
- Square petit fours
- Triangle petit fours

COOKIES, BY THE DOZEN

- Chocolate chip
- Oatmeal raisin
- Peanut butter drop
- Chocolate chocolate chip
- Macaroons
- Assorted biscotti

ICE CREAM SUNDAE BAR,

Includes one 3 gallon tub of ice cream with your choice of vanilla, chocolate or strawberry

Select two sauces from the following:

- Chocolate
- Hot fudge
- Butterscotch

Select 3 from the following toppings:

- Cashew nuts
- Sprinkles
- Crushed oreos
- Cherries
- Granola
- Whipped topping
- Gummy bears
- M & M's

SNACKS, BY THE POUND

- Popcorn
- Potato chips
- Pretzels
- Chips and salsa
- Pita chips with hummus
- Mixed nuts
- Granola bars
- Power bars
- Mini candy bars
- Soft pretzels



GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

ASSORTED DIPS, BY THE POUND

Served with crackers

- Spinach and artichoke dip
- French onion dip
- Garden vegetable dip
- Ranch dip
- Crab dip
- Shrimp dip
- Seven layer dip with tortilla chips

TRAYS AND DISPLAYS, SMALL (25- 45) MEDIUM (50-75), LARGE (75-100), PER PERSON

- Crudités and dip
- Cheese and crackers
- Imported/specialty cheese and gourmet crackers
- Fresh seasonal fruit and cheese
- Smoked salmon with condiments
- Mini rollers
- Tea sandwiches with assorted fillings: (Select 2, 3 types)
tuna salad, egg salad,
chicken salad, seafood salad
- Fresh seasonal fruit

CARVING STATION, PER PERSON

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces. There is an additional charge per station chef.

Carving station comes with your choice of:

- Roast turkey with giblet gravy
- Mustard and apricot glazed ham
- Roast pork loin
- Roast top round of beef with au jus
- Roast tenderloin of beef

GOURMET DIPS
TRAYS AND DISPLAYS
CARVING STATIONS



H O R S D ' O E U V R E S

PRICED BY THE DOZEN

The following hors d'oeuvres can be served passed on trays or set up as stationary buffets depending on the style of your event.

HOT

- Spanakopita
- Honey drizzled chicken drumettes
- Fried chicken tenders
- Coconut shrimp
- Mini chicken wellington
- Sausage bites with champagne mustard and white wine
- Eggrolls
- Vegetable spring rolls
- Stuffed mushroom
- Scallops wrapped in bacon
- Potstickers
- Oysters Rockefeller
- Mini lamb chops
- Chicken & mushroom quesadilla tapas
- Crab rangoon
- Roasted red pepper and gouda quesadillas
- Potato latkes
- Honey ginger chicken satay
- Crab cakes
- Chicken chimichanga
- Vegetables in phyllo
- Mini quiche
- Cocktail Meatballs
Barbecue or Swedish
- Potato Skins w/cheese and bacon
- Water chestnuts wrapped in bacon
Sweet and sour or Barbecue

COLD

- Shrimp cocktail
- Crab claw cocktail
- Crenshaw or cantaloupe wrapped with prosciutto
- Skewered fruit with yogurt dressing
- Salmon pinwheel
- Tomato, mozzarella and basil crostini
- Tuscan bruschetta
- Cheeseball w/crackers
- Fancy Cheese tiles w/crackers
- Silver Dollar Sandwiches
Ham or Turkey



B E V E R A G E S

HOT, SOLD BY THE GALLON: 16 SERVINGS PER GALLON

- Brewed regular and decaf coffee
- Hot Lipton tea
- Herb Tazo - celestial tea
- Hot cocoa (seasonal)

COLD

- Canned soda, bottled soda (20 ounce)
- Bottled waters
- Bottled juices
- Milk (pint)
- Sports drinks
- Bottled teas

PUNCHES, SOLD BY THE GALLON: 16 SERVINGS PER GALLON/ SOLD BY THE PITCHER: 5 SERVINGS PER PITCHER

- Lemonade
- Apple juice
- Iced tea
- Cranberry punch
- Orange blossom
- Guava punch
- Cappuccino ice cream punch

LIQUORS

- House Brands
- Call brands
- Premium Brands
- Cordials

WINES

- House wines
- Tosti Asti Champagne

BEER

- Draft Beer
- Bud Light
- Canned Beer
- Bud & Bud Light

Bar sales must reach a minimum of \$100.00 for the first hour of service and \$35.00 for each additional hour. There is a \$10.00 per hour charge to close a bar during a meal and then re-open after Dinner. Guest Must be 21 years of age to be served alcoholic beverages.

The Cisler Student and Conference Center is the only licensee authorized to sell and serve alcoholic beverages in it's premises in accordance with the regulations of the Michigan Liquor Control Commission. All liquors, beer, and wine consumed and/or sold on the premises must be purchased from and served by our staff.



Planning Your Special Event

We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.



1. After menus and other details have been finalized, you will receive a Food Service and/or Cocktail Service contract confirming menus, prices, times and other pertinent details. We welcome your call if there are any discrepancies or you desire to make changes.



2. Food Service requires a guest guarantee. This guarantee is required seventy-two (72) hours in advance of our event, excluding holidays, Saturdays and Sundays. Please call (906) 635-2541. We request forty-eight (48) hours notice for beverage service for efficient service. For parties under one hundred (100), we will be prepared to serve ten percent (10%) over your guarantee. For parties over one hundred (100), we will be prepared to serve five percent (5%) over the guarantee. Please Note: You will be billed for a minimum of your guarantee or the number of guests served, whichever is greater. Meals for children between the ages of 5 and 12 will be billed at 75 % of contract prices, except in the case of a plated meal. There is no charge for children under the age of five. Invoices will be mailed to the person designated on the reservation form. Invoices are due and payable upon receipt, except in the case of wedding receptions, which require a fifty (50%) deposit, based on total estimated invoice, no less than thirty (30) days prior to the event.



3. No food or beverages may be brought into the Cisler Center with the exception of wedding cakes.

4. Due to food safety liability, guests may not remove food from the function site.

5. State liquor codes require all alcoholic beverages to be purchased and dispensed by personnel of the Cisler Center. Alcoholic beverages may not be removed from the interior of the building.



Planning Your Special Event

6. It is our policy to use china, glass and silverware for all meals. Paper placemats and napkins are used for luncheons. Linens are used for dinners. For informal beverage services, we use paper products. For picnics, disposable products will be used unless otherwise agreed upon.



7. Applicable sales tax is not included in our selling prices. Any organization claiming exemption must provide a signed exemption certificate upon returning the Food Contract.

8. Cancellation must be made forty-eight (48) hours prior to a scheduled event. There will be a fifty percent (50%) charge for cancellations made twenty-four(24) hours in advance of the scheduled event. Less than twenty-four (24) hours notice will result in full charge. Please refer to the separate cancellation policy for wedding receptions.



9. Beverage services on-campus but outside the Cisler Center will have a \$10.00 delivery and a \$5.00 pick-up charge. Events off-campus or meals on-campus but outside the Cisler Center will have a delivery charge calculated into the price of the event.

The Cisler Center is a non-smoking facility.



C A T E R I N G

A GREAT START

PER PERSON

Early riser	\$5.29
Eye opener	\$6.89
Sunrise start	\$7.29

ENTRÉES

PER PERSON

Mushroom cheese strata	\$1.79
Ham and potato frittata	\$1.29
Lo-carb breakfast	\$3.49
Scrambled eggs	\$1.69
Bacon	\$1.19
Ham steak	\$1.99
Sausage links	\$1.39
Turkey sausage	\$1.39
French toast	\$1.69
Waffles	\$1.69
Pancakes	\$1.69
Home fried potatoes	\$0.99
Hash browns	\$0.99
Grits	\$0.00

MORNING BREAKS

A LA CARTE

PER PERSON

Cereal with milk	\$2.39
Seasonal fresh fruit salad	\$2.89
Seasonal whole fresh fruit	\$0.99
Seasonal fresh cut fruit	\$2.89

BAKERY A LA CARTE

PER DOZEN

Assorted bagels with condiments	\$1.29
Assorted donuts	\$1.29
Mini croissants	\$1.29
Mini pastry	\$0.99
Mini sticky rolls	\$0.99
Assorted scones	\$1.99
Tea breads	\$2.09
Pound cake	\$2.09
Biscuit	\$0.99
Biscotti	\$1.99
Assorted muffins	\$0.89

LUNCH TIME - EXPRESS LUNCHES

Albuquerque chicken	\$6.99
Bistro grill	\$6.99
Grilled vegetable baguette	\$6.59
Grilled portobello on focaccia	\$6.89
Sweet beef	\$6.99
Turkey cheddar wrap	\$6.59
Picnic lunch	\$6.89



Please contact your catering manager for special events and requests.

Prices Effective Through JUNE, 2010

LUNCHEON SALADS

PER PERSON

Chef salad	\$6.99
Cobb salad	\$7.29
Caesar salad	\$5.99
with chicken	\$7.19
with sizzling beef	\$7.39
Fruit and cottage cheese	\$6.79
Tri-Salad combo	\$7.49
Chicken fajita salad	\$7.19
Taco salad	\$6.99
Antipasto salad plate	\$6.49
Thai beef and noodle jazz salad	\$7.29
Vegetarian hummus plate	\$5.99
Big greek salad	\$6.29

BOUNTIFUL BUFFETS

PER PERSON

Slicers deli buffet	\$9.49
Salad buffet	\$6.99
Caesar bar	\$6.99
• Grilled chicken Caesar bar	Add \$1.89
• Grilled steak Caesar bar	Add \$2.19
• Grilled shrimp	Add \$2.99
• Grilled salmon	Add \$3.49
• Action station w/chef	\$1.00
• Roma Italian	\$6.99

OFFICER'S BUFFETS

• Captain's Preference	\$18.39
• Yachtsman's Selection	\$19.89
• Sailors' Delight	\$16.49

MOVABLE FEASTS

PER PERSON

Basic BBQ	\$9.29
Texas style BBQ	\$10.89
Holiday dinner	\$14.29
Fajita bar	\$14.99
Wings and things	\$11.99

CULINARY CLASSICS

PER PERSON

Filet mignon	Market
Roast top round of beef	\$9.99
Beef wellington	Market
Steak au poivre	\$13.39
Chicken piccata	\$10.69
Chicken cordon bleu	\$11.99
Chicken sorrento	\$9.89
Rosemary chicken	\$10.49
Italian chicken	\$9.69
Southwestern glazed pork loin	\$13.79
Anise roast pork	\$13.79
Stuffed pork chop	\$9.79
Pork tenderloin	\$12.89
Veal piccata	\$15.29
Veal oscar	\$15.99
Classic veal chop	Market
Italian style stuffed veal chop	Market
Roast leg of lamb	\$13.69
Lamb chops	\$15.69
Shrimp scampi	\$14.29
Chilean sea bass with salsa	Market
Broiled salmon with dill butter	\$13.89
Whitefish	\$18.95
Maryland crab cakes	Market
Almond coconut tilapia	\$9.69
Garlic orange chili shrimp	\$14.29
Vegetable napoleon	\$12.79
Eggplant rollard	\$10.29
Chèvre, orzo, & basil stuffed portobello	\$9.89
Spaghetti squash	\$9.69
Vegetarian lasagna	\$9.69

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C A T E R I N G

ASSORTED DIPS BY THE POUND

Spinach and artichoke dip	\$2.49
French onion dip	\$1.89
Garden vegetable dip	\$1.69
Ranch dip	\$1.69
Crab dip	\$3.69
Shrimp dip	\$2.49
* Seven layer dip with tortilla chips (serves 50 guests)	\$2.59

TRAYS AND DISPLAYS PER PERSON

Small (25-45)/Medium (50-75)/Large (75-100)	
Crudités and dip	\$1.99
Cheese and crackers	\$2.59
Imported/specialty cheese and gourmet crackers	\$3.89
Fresh seasonal fruit and cheese	\$2.89
Smoked salmon with condiments	\$4.89
Mini rollers	\$2.99
Tea sandwiches	\$2.69
Fresh seasonal fruit	\$1.99

SNACKS BY THE POUND

Popcorn	\$1.29
Potato chips	\$1.29
Pretzels	\$1.29
Chips and salsa	\$1.99
Pita chips with hummus	\$1.99
Mixed nuts	\$1.99
Granola bars	\$1.89
Power bars	\$1.89
Mini candy bars	\$1.39

FINISHING TOUCHES BY THE DOZEN

Chocolate brownies	\$0.99
Marble brownies	\$1.09
Lemon bars	\$1.19
Seven layer bars	\$1.29
Marshmallow krispies	\$0.99
Raspberry ribbon brownies	\$1.69
Smores	\$1.39
Chocolate fondue	\$3.69
Sweet Street™ Oreo dream bar	\$1.29
Sweet Street™ Carrot cake bar	\$1.09
Sweet Street™ Turtle brownie bar	\$1.69
Sweet Street™ petit fours	\$1.99
Chocolate chip cookie	\$0.99
Oatmeal raisin cookie	\$0.99
Peanut butter drop cookie	\$0.99
Chocolate chocolate chip cookie	\$0.99
Macaroons	\$1.09
Assorted biscotti	\$1.39
Ice cream sundae bar	\$5.29

CARVING STATION PER PERSON

Roast turkey with giblet gravy	\$4.29
Mustard and apricot glazed ham	\$5.49
Roast pork loin	\$4.39
Roast top round of beef with au jus	\$3.99
Roast tenderloin of beef	Market

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HORS D'OEUVRES BY THE DOZEN

Hot	
Spanakopita	\$19.59
Honey drizzled chicken drumettes	\$9.89
Fried chicken tenders	\$10.99
Coconut shrimp	\$16.99
Mini chicken wellington	\$14.99
Sausage bites with champagne mustard and white wine	\$12.79
Eggrolls	\$8.59
Vegetable spring rolls	\$8.59
Stuffed mushroom	\$8.99
Potstickers	\$11.89
Oysters rockefeller	Market
Mini lamb chops	Market
Chicken &	
mushroom quesadilla tapas	\$15.69
Crab rangoon	\$11.29
Roasted red pepper and gouda quesadilla	\$15.69
Potato latkes	\$10.59
Honey ginger chicken satay	\$13.99
Crab cakes	Market
Thai beef roll	\$13.99
Chicken chimichanga	\$12.39
Vegetable in phyllo	\$14.99
Mini quiche	\$10.89
Cocktail Meatballs	
Barbecue or Swedish	\$6.29
Potato Skins w/cheese and bacon	\$8.99
Water chestnuts wrapped in bacon	\$6.99
Sweet and sour or Barbecue	

HORS D'OEUVRES BY THE DOZEN

Cold	
Shrimp cocktail	Market
Crab claw cocktail	Market
Crenshaw/cantaloupe wrapped with prosciutto	\$11.99
Skewered Fruit with yogurt dressing	\$11.99
Salmon pinwheel	\$15.79
Tomato, mozzarella and basil crostini	\$11.49
Belgium endive and herbed goat cheese	\$15.69
Tuscan bruschetta	\$ 8.99
Cheeseball w/crackers	\$10.99lb
Fancy Cheese tiles w/crackers	\$10.99lb
Silver Dollar Sandwiches	\$10.29
Ham or Turkey	

C A T E R I N G

BEVERAGES

BY THE GALLON

Hot

Brewed regular and decaf coffee	\$15.45
After first 2 gallons	\$ 9.95
Herb tazo tea	\$9.75
Hot cocoa	\$9.75

Cold

Canned soda	\$1.49 ea
Bottles soda (20 oz)	\$1.79 ea
Bottled juices	\$1.79 ea
Milk (pint)	\$0.99 ea
Sports drink	\$1.89 ea
Bottled teas	\$1.59 ea
Bottled water	\$1.49 ea

Punches

Lemonade	\$4.29
Apple juice	\$5.39
Iced tea	\$5.39
Cranberry punch	\$7.29
Orange blossom punch	\$8.29
Guava punch	\$8.29
Cappuccino ice cream punch	\$10.29

BAR SERVICE

Liquors

House Brands	\$2.50
Call brands	\$2.75
Premium Brands	\$3.00
Cordials	\$3.50

Wines

House wines	\$2.25
Tosti Asti Champagne (bottle)	\$16.50

Beer

Draft Beer	\$2.00
Canned Beer	\$2.50

Special requests for beer, wine, and champagne require a minimum two weeks notice.

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