



**ARKANSAS STATE UNIVERSITY**



Whether entertaining guests on Campus or sharing a meal with your colleagues, Flavours knows Arkansas State University, including the Convocation Center, the Cooper Alumni Center, and the Fowler Center. And we are the best qualified to welcome your guests and make them feel at home. Food and Service - they are why we are here!

Our chefs and culinary team are professionally trained and keep up on local dining trends. We use high quality fresh ingredients, and purchase locally wherever possible to provide the best flavors and attractive food displays for your event.

Care differentiates our service. Our service team knows your guests, and they take pride in delivering on the details!

Our goal is to make you a relaxed and confident host. It is our honor and pleasure to serve you!

We appreciate your business and will do whatever we can to make your event memorable from start to finish. If you have any questions regarding our services please call our "Catering Event Planner; Tiffany Tsai" at 870-972-3859. You may also e-mail Teresa Honeycutt our Catering Director at [thoneycutt@astate.edu](mailto:thoneycutt@astate.edu).

We look forward to serving you.



**Morning Fare**

# MORNING FARE

*These menus are presented Buffet style. Services include set up with linens on the buffet, and clean-up after your event. High quality plasticware is provided; however, china service is also available for a minimal charge. These are served with Freshly Brewed Aspreto Coffee, and Aspreto Decaffeinated Coffee. Minimum number of guests for these services is 25.*

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## THE CLASSIC CONTINENTAL

\$6.50 per person

Seasonal Sliced Fresh Fruit Tray

**Baker's Choice of Two:** Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish,  
Cinnamon Rolls or Assorted Bagels

Butter, Cream Cheese and Assorted Jellies

Chilled Bottled Orange Juice, Apple Juice and Cranberry Juice

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## THE HEALTHY START

\$7.95 per person

Seasonal Sliced Fresh Fruit Tray

Low-fat Yogurt Parfaits Made with Fresh Berries and Low-Fat Granola

Balanced Way Breakfast Cookies

Bagels, Low-fat Cream Cheese and Assorted Jellies

Chilled Bottled Orange Juice, Apple Juice and Cranberry Juice

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## A-STATE BREAKFAST BUFFET

\$11.20 per person

Seasonal Sliced Fresh Fruit and Berries Tray

**Baker's Choice of Two:** Mini Croissants, Muffins, Breakfast Breads, Coffee Cake or Mini Scones

Butter and Assorted Jellies

Hashbrowns or Home Fries

**Choose 2:** Crispy Bacon, Pork Sausage Links, Sausage Patties, Corned Beef Hash, Kielbasa, or Ham

**Choose 1:** Fluffy Scrambled Eggs, Egg White Frittata, Garden Vegetable Quiche or Broccoli Cheddar Quiche

**Choose 1:** Buttermilk Pancakes or Traditional French Toast with warm Maple Syrup and Melted Butter

Chilled Bottled Orange Juice, Apple Juice and Cranberry Juice

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## OMELET STATION


\$4.25 per person

*The following item can be added on to any of the Morning Fare breakfast menus.*

*Minimum group size of 12 guests. Chef fee required.*

Fluffy Eggs, Egg Whites, Sweet Peppers, Smoked Ham, Shredded Cheddar, Diced Tomatoes,

Mushrooms, Feta Cheese, Bacon, Pork Sausage Links, and Scallions. All prepared by one of our talented culinarians.

A close-up photograph of several golden-brown muffins with a crumbly, textured top, arranged in a dark, ornate metal basket. The muffins are nestled in white and light green paper liners. The lighting is warm, highlighting the texture of the muffins and the intricate patterns on the basket's rim.

Ala Carte Selections

# ALA CARTE SELECTIONS

These menus are presented buffet style. Services include set up with linens on the buffet and clean up after your event. High quality plasticware is provided; or china service is available upon request for a minimal charge. Waited Service is available upon request with an additional charge. These services are offered in the Student Union Building, the Convocation Center and the Fowler Center. Delivery outside these buildings will require an additional charge.

## FROM THE SUNRISE BAKERY

Per Dozen

ASSORTED FRESH BAKED MUFFINS <i>\$13.50 per dozen</i> Blueberry Streusel, Wild Berry, Chocolate Chunk, or Apple Cinnamon Pecan	ASSORTED DANISH <i>\$14.25 per dozen</i>
ASSORTED BREAKFAST BREADS and COFFEE CAKES <i>\$15.50 per dozen</i> Banana Nut Bread, Lemon Poppy Seed Bread, Blueberry Sour Cream Coffee Cake, Apple Streusel Coffee Cake or Chocolate Marble Cake	ASSORTED BAGELS with CREAM CHEESE and JELLIES <i>\$9.10 per dozen</i>
	COUNTRY BISCUITS with BUTTER and JELLIES <i>\$16.80 per dozen</i>
	ASSORTED DOUGHNUTS <i>\$8.00 per dozen</i>
	ASSORTED MINI SCONES <i>\$8.85 per dozen</i>
	CINNAMON ROLLS <i>\$8.45 per dozen</i>

## MORNING STARTERS

Per Each

INDIVIDUAL ASSORTED YOGURTS <i>\$1.70 each</i>	BREAKFAST SANDWICH <i>\$1.70 each</i>
INDIVIDUAL FRUIT YOGURT PARFAITS with LOW-FAT GRANOLA <i>\$2.40 each</i>	<b>Choice of One:</b> Toasted English Muffins, Biscuits, Bagels or Croissants
SEASONAL SLICED FRUIT TRAY	<b>Choice of One:</b> Egg and Cheese or Egg Whites
SMALL 15-25 <i>\$40.15 tray</i>	<b>Choice of One:</b> Pork Sausage Patty, Ham or Bacon
MEDIUM 25-50 <i>\$67.50 tray</i>	
LARGE 50-100 <i>\$135.00 tray</i>	

## ADD ON MORNING STARTERS

Per Person

The following items can be added on to any of the Morning Fare breakfast menus to create a custom menu for any occasion. Minimum group size of 25 guests.

HOME FRIES with CARAMELIZED ONIONS	<i>\$1.25 each</i>
CORNED BEEF HASH	<i>\$2.65 each</i>
POLISH SAUSAGE	<i>\$1.70 each</i>
MUSHROOM CHEESE STRATA	<i>\$1.35 per person</i>
HAM and POTATO FRITTATA	<i>\$1.20 per person</i>
CHEESE or FRUIT BLINTZ SERVED with SOUR CREAM	<i>\$1.90 per person</i>
SMOKED SALMON PLATTER with RED ONIONS, CAPERS, CREAM CHEESE, and MINI BAGELS	<i>\$7.25 per person</i>

A close-up photograph of a glass filled with iced tea. The tea is a light brown color and is topped with a layer of white foam. The drink is garnished with several slices of lemon, a sprig of fresh green mint, and slices of white fruit, possibly kiwi or pineapple. The glass is set on a light blue textured surface.

**Beverage Service**



# BEVERAGE SERVICE

Our catering department provides high quality plastic serviceware. China service is available upon request for a minimum charge. Services include delivery, linen on service tables, set up and clean up. Appropriate condiments are provided.

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## MORNING COFFEE AND TEA SERVICE

\$1.55 per person

Our Morning Coffee Service includes Freshly Brewed Aspetto Coffee, Decaffeinated Coffee and Aspetto Assorted Teas

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## HOT BEVERAGES

16 servings per gallon

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Freshly Brewed Aspetto Coffee and Decaffeinated Coffee	\$10.50 per gallon
Freshly Brewed Flavoured Aspetto Coffee and Decaffeinated Coffee	\$11.50 per gallon
Numi Herbal and Non Herbal Teas to include	
Decaffeinated Numi Tea with Hot Water	\$10.70 per gallon
Fresh Brewed Starbucks® Premium Coffee and Decaffeinated Coffee	\$15.75 per gallon
Tazo® Herbal and Non Herbal Teas to include	
Decaffeinated Tazo® Tea with Hot Water	\$12.70 per gallon

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## COLD BEVERAGES

16 servings per gallon

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Orange Juice	\$10.75 per gallon
Cranberry Juice	\$10.75 per gallon
Apple Juice	\$10.75 per gallon
Fresh Brewed Iced Tea	\$9.60 per gallon
Lemonade	\$9.75 per gallon
Citrus Punch	\$10.75 per gallon
Strawberry Lemonade	\$9.75 per gallon
Sparkling White Grape Punch	\$9.75 per gallon
Iced Water Service with Fresh Quartered Oranges, Lemons and Limes	\$1.25 per gallon

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## CANNED AND BOTTLED BEVERAGES

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Bottled Fruit Juice; Apple, Orange and Cranberry	\$1.45 each
Bottled Water	\$1.50 each
Assorted Canned Coca Cola brand Soft Drinks, Regular and Diet	\$1.20 each

**All Day at Arkansas State**



# ALL DAY at Arkansas State

*Designed for full day conference or meetings, this service simplifies your event planning requirements. These offerings are presented buffet style. Services include; set up with linens on the buffet, and clean up after your event. High quality plastic serveware is used for these events. China service is available for a minimal charge. Minimum number of guests for these services is 25.*

*All Day Package for \$28.50 per person*

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## CLASSIC CONTINENTAL BREAKFAST

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Seasonal Sliced Fresh Fruit Tray

**Baker's Choice of Two:** Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Cinnamon Rolls or Assorted Bagels with Cream Cheese, Butter and Assorted Jellies

Chilled Bottled Orange Juice and Cranberry Juice

Freshly Brewed Aspreto Coffee, Decaffeinated Coffee, and Numi Herbal and Non Herbal Teas  
to Include Decaffeinated Numi Tea with Hot Water

Iced Water Station with Fresh Oranges, Lemons and Limes

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## MID-MORNING BREAK

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Refresh Coffee Service

Seasonal Sliced Fresh Fruit Tray

Assorted Granola Bars

Assorted Canned Coke Products, Regular and Diet

Iced Water Station with Fresh Oranges, Lemons and Limes

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## LUNCH BUFFET

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**Select from One of Our Daily Menus to Include:**

A Salad, Entrée Selection, Dessert and Beverage. (Please select from our Specialty Buffet items on pg 21)

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## AFTERNOON SNACK

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**Choose 2:** Assorted Individual Bags of Chips, Mini Candy Bars, Assorted Cookies and Bars, Carrots and Celery Sticks with Ranch Dressing, Nacho Chips with Salsa, Bunches of Red and Green Grapes

Iced Water Station, Freshly Brewed Iced Tea, Lemonade and Assorted Coca Cola Products, Regular and Diet



Grab and Go  
Boxed Salads

2006 Entertaining with Sodexo Appetizer &  
Hors D'oeuvres Cookbook Winner, Chicken Salad

# GRAB AND GO BOXED SALADS

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## SIGNATURE SALADS

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*All Salads are served with Club Crackers, Large Cookie or Brownie, and a Canned Coca Cola brand Soft Drink or Bottled Water. Our catering department provides high quality plastic as a standard for all events and menus. China is available upon request for a nominal charge. Services include linen on service table, set up and clean up. 5 Guest Minimum per Menu Selection.*

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**CAESAR SALAD** \$8.00 per person

Fresh Romaine Lettuce topped with Grated Parmesan Cheese, Homemade Croutons and served with traditional Caesar Dressing

*Add Grilled Breast of Chicken*

*\$8.30 per person*

*Add Grilled Marinated Steak*

*\$8.75 per person*

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**COBB SALAD** \$8.00 per person

Strips of Turkey Breast, Diced Tomatoes, chopped Hard Boiled Egg, Diced Celery, Scallions and Bacon Crumbles served over a bed of Romaine Lettuce with Bleu Cheese Dressing

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**GREEK SALAD** \$8.25 per person

Crisp Mixed Greens with Tabbouleh, Roasted Red Pepper, Crumbled Feta Cheese and Falafel in a Flat Bread Cone

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**TRIO-SALAD COMBO** \$8.75 per person

Tossed Greens topped with Choice of 3 of the following salads: Chicken Salad, Egg Salad, Tuna Salad, Hummus or Ham Salad

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**CHINESE CHICKEN SALAD** \$7.75 per person

Mixed Greens tossed with Oriental Sesame Dressing and Grilled Chicken Breast served with Sesame Wonton Chips

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**FIESTA SALAD** \$8.30 per person

A crisp Tortilla Shell filled with Salad Greens, Olives, Tomatoes, Cheese, Green Onion, and choice of Grilled Chicken or seasoned Ground Beef. Served with Sour Cream, Salsa, and Guacamole

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Grab and Go  
Boxed Sandwiches



# GRAB AND GO BOXED SANDWICHES

All Box Lunches include your choice of Seasonal Fresh Fruit Salad, Potato Salad, Cole Slaw, Pasta Salad, or Bag of Chips, with a Large Cookie or Brownie and a Canned Coca Cola brand Soft Drink, or Bottled Water. Our catering department provides high quality plastic as a standard for all events and menus. Plated China service is available upon request for a nominal charge. Services include linen on service table, set up and clean up within the Student Union, Convocation Center, and Fowler Center. 5 Guest Minimum Per Menu Selection.

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## SIGNATURE SANDWICHES

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SPICY ITALIAN BAGUETTE	\$9.80 per person
Sliced Ham, Salami, Provolone Cheese and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread	
TURKEY and SHARP CHEDDAR	\$8.50 per person
Oven Roasted Turkey Breast, Sharp Cheddar Cheese, Leaf Lettuce, sliced Tomato on a Kaiser Roll	
ROAST BEEF and CHEDDAR	\$8.50 per person
Roast Beef and Cheddar on a Ciabatta Roll with Horseradish Cream Spread	
GRILLED TUSCAN CHICKEN BREAST	\$9.50 per person
Grilled Chicken Breast, Provolone, Leaf Lettuce, sliced Tomato and Pesto Mayonnaise on Focaccia Bread	
SOUTHWESTERN CHICKEN WRAP	\$8.50 per person
Tender Grilled Chicken Breast wrapped in a soft Flour Tortilla with Lettuce, Tomato, Guacamole, and spicy Southwestern Ranch Dressing	
A-STATE CLUB	\$8.50 per person
Our classic Double Decker Sandwich with shaved Ham and Turkey, American and Swiss Cheeses, Lettuce, and Tomato on Toasted White Bread. Whole Wheat available upon request	

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## VEGETARIAN SANDWICHES

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ROASTED VEGGIE CLUB	\$8.50 per person
Roasted Eggplant, Zucchini and Red Pepper with fresh Mozzarella and Artichoke Tapenade on a Ciabatta Roll	
PORTOBELLO on FOCACCIA	\$8.50 per person
Roasted Portobello Mushroom on Focaccia Bread with Provolone Cheese, Lettuce and Tomato, and tangy Pesto Mayonnaise	

## Served Luncheons and Dinners



2008 Entertaining with Sodexo Entrées Cookbook  
Winner, Pan-Seared Pork Tenderloin with Apples &  
Onions



# SERVED LUNCHEONS AND DINNERS

*All Served Luncheons and Dinners Include a choice of a Salad or Starter, Two Accompaniments, Fresh Baked Dinner Rolls and Butter, and choice of Dessert. Freshly Brewed Aspreto Coffee, Decaffeinated Coffee, and Freshly Brewed Iced Tea. These meals are served on china in the Student Union, Convocation Center, and Fowler Center. Services include linen on guest tables, set up and clean up. Delivery outside these buildings incur an additional charge.*

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## POULTRY

SESAME CHICKEN BREAST Grilled Breast of Chicken marinated with Sesame, Soy, Garlic, Cilantro and Scallions	\$11.95 per person
TRADITIONAL CHICKEN PICCATA Seared Breast of Chicken in a Lemon Caper White Wine Sauce	\$12.95 per person
ROASTED CHICKEN FLORENTINE Crispy Sautéed Breast of Chicken topped with a creamy Spinach mixture and Mozzarella	\$11.25 per person
CHICKEN BREAST OSCAR Sautéed Chicken Breast topped with Lump Crabmeat, Asparagus, and Hollandaise Sauce	\$14.25 per person
HAZELNUT CHICKEN Boneless Breast of Hazelnut Encrusted Chicken, served with creamy Gorgonzola Sauce	\$12.00 per person

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## BEEF AND PORK

BRAISED SHORT RIBS Beef Short Ribs braised in a Tarragon and Red Wine Reduction	\$18.00 per person
BEEF TENDERLOIN STUFFED with SPINACH Roasted Beef Tenderloin stuffed with Spinach and served with Red Bell Peppers and drizzled with a Balsamic Demi-Glace Sauce	\$23.00 per person
GORGONZOLA ENCRUSTED FILET with CABERNET DRIZZLE Choice Filet Mignon topped with Gorgonzola Cheese and served with a rich Red Wine Demi-Glace Sauce	\$21.50 per person
PAN-SEARED PORK TENDERLOIN with APPLES & ONIONS Pan-Seared Pork Tenderloin with Granny Smith Apples, diced Red Onions and Orange Marmalade	\$15.60 per person
ROASTED PORK LOIN with BALSAMIC/DIJON CREAM Slow-Roasted Pork Loin crusted with fresh Rosemary, sliced and served with a sweet and tangy Balsamic/Dijon Cream Sauce	\$14.95 per person

## Served Luncheons and Dinners



*2008 Entertaining with Sodexo Entrées Cookbook Winner,  
Seafood and Spinach Lasagna with Roasted Red Pepper Coulis*

# SERVED LUNCHEONS AND DINNERS

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## LAMB

ROASTED LAMB with RISOTTO \$30.95 per person  
Thick Lamb Medallions served with Pecorino Risotto, Roasted Grapes, and White Wine Cream Sauce

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## COMBINATION PLATE

BEEF and SALMON FILETS \$26.00 per person  
Tenderloin Medallion & Salmon Filet on caramelized Onion Mashed Potatoes and Demi-Glace Sauce

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## SEAFOOD

SEAFOOD and SPINACH LASAGNA with ROASTED RED PEPPER COULIS \$18.75 per person  
Layered Lasagna Noodle with Ricotta Cheese, Shrimp, Lobster, Crabmeat and Spinach topped with a Red Pepper Coulis Sauce

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SALMON with LEEKS and CAPER SAUCE \$19.25 per person  
Grilled Salmon Fillet topped with Fried Leeks and Caper Sauce

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HALIBUT SALTIMBOCCA \$28.50 per person  
Halibut topped with shaved Pecorino Romano Cheese and wrapped with Prosciutto and lightly sautéed until Golden Brown

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PARMESAN CRUSTED TILAPIA with CHIVE BUTTER SAUCE \$14.95 per person  
Sautéed Tilapia with crusted Parmesan and Chive Butter Sauce

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GARLIC SHRIMP and RISOTTO CARBONARA \$17.95 per person  
Sautéed Shrimp with Parmesan Risotto and a creamy Parmesan Sauce with White Wine, Bacon, and Peas

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## VEGETARIAN

CHÈVRE, ORZO and BASIL STUFFED PORTOBELLO \$13.55 per person  
Portobello Mushroom Cap stuffed with Chèvre Cheese, Tri-colored Orzo and fresh Basil

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SPAGHETTI SQUASH \$12.45 per person  
Spaghetti Squash with Sofrito and Vegan Pinto Beans

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PORTOBELLO MUSHROOM NAPOLEON \$15.60 per person  
Portobello Mushroom layered with Zucchini, Spinach, Roasted Red and Yellow Peppers, Polenta and Mozzarella on roasted Tomato Coulis

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SMOKED GOUDA FARFALLE \$10.55 per person  
Bow Tie Pasta baked with Smoked Gouda Cheese and Fresh Spinach

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## Entrée Accompaniments



2007 Entertaining with Sodexo Salads & Soups Cookbook Winner,  
Pear and Fresh Spinach Salad with Cranberry Vinaigrette

# ENTRÉE ACCOMPANIMENTS

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## SALADS AND STARTERS

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Market House Salad with Homemade Croutons and a Balsamic Vinaigrette  
Iceberg Wedge with Maytag Blue Cheese  
Caesar Salad with Homemade Croutons  
Fresh Mozzarella and Tomato Stack with Fresh Basil  
Fresh Spinach Salad with Strawberries, Red Onion, Mandarin Oranges, and Raspberry Vinaigrette  
Roasted Beets with Goat Cheese and Balsamic Glaze  
Greek Salad with Feta Cheese and Balsamic Vinaigrette

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## ACCOMPANIMENTS

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### **Choice of One:**

Glazed Carrots  
Fresh Green Beans and Carrot Medley  
Fresh Green Beans  
Grilled Balsamic Zucchini  
Sautéed Broccoli Rabe  
Broccoli with Sautéed Carrots  
Herb Crusted Broiled Tomato  
Roasted Root Vegetables  
Sautéed Mushrooms  
Fresh Spinach and Garlic Sauté  
Julienne of Carrots and Fennel with Pearl Onions  
Roasted Fresh Seasonal Asparagus  
Roasted Butternut Squash (in season)  
Sautéed Fennel and Brussels Sprouts  
Braised Red Cabbage

### **Choice of One:**

Horseradish Mashed Potatoes  
Caramelized Onion Mashed Potatoes  
Mashed Sweet Potatoes  
Oven Herb Roasted Potatoes  
Oven Roasted Sweet Potatoes  
Potatoes O'Gratin  
Twice Baked Potato  
Roasted Fingerling Potatoes  
Israeli Cous Cous  
Basil Orzo  
Ginger Jasmine Rice  
Lemon Rice  
Fontina Risotto Cake  
Black Beans and Rice  
Parmesan Risotto

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## DESSERTS

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Old Fashion Chocolate Layer Cake  
Traditional Cheesecake with Fresh  
Seasonal Berries  
Tiramisu  
Peanut Butter Pie  
Red Velvet Cake

### **Additional Options:**

Apple Caramel Bread Pudding	\$3.50 per person
Seasonal Fruit Pavlova	\$3.50 per person
Key Lime Pie	\$3.50 per person
Chocolate Almond Ganache Cake	\$5.50 per person
Chocolate Pot de Creme	\$6.50 per person

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## Specialty Buffets



# SPECIALTY BUFFETS

These menus are Buffets. Services include set up with linens on the buffet, and clean up. Our catering department provides high quality plastic serviceware as the standard on these events. China is available upon request for a nominal charge. Delivery outside the Student Union, Convocation Center, or Fowler Center will incur additional charges. Minimum order 25 Guests.

## DELI BUFFET

\$ 12.25 per person

**Choice of Two Salads:** Creamy Cole Slaw with Apples, Seasonal Fresh Fruit Salad, Potato Salad, Market House Salad with Homemade Croutons and a Balsamic Vinaigrette and Low-Fat Ranch Dressing  
Assorted Individual Bags of Chips  
Assorted Breads and Rolls  
Sliced Roasted Turkey, Buffet Ham, Roast Beef, Salami  
Sliced Swiss, Provolone and American Cheeses  
Leaf Lettuce, Sliced Tomatoes, Sliced Onions, Dill Pickles, Mayonnaise, Dijon Mustard  
Assorted Cookies, Bars or Brownies  
Assorted Canned Soft Drinks or Freshly Brewed Iced Tea

\* Add Soup du Jour with Crackers

## THE TRIO BUFFET

\$16.25 per person

Soup du Jour with Crackers

**Choice of Two Side Salads:** Country Potato Salad, Sweet Potato Salad with Toasted Pecans, Garden Bow Tie Pasta, Market House Salad with Homemade Croutons and a Balsamic Vinaigrette or Seasonal Fresh Fruit Salad  
Assorted Individual Bags of Chips

**Assorted Sandwich Platter to include Choice of Three Sandwiches:**

**Italian Spicy Baguette** - Salami, Ham, Provolone and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread

**Greek Vegetable Wrap** - Roasted Vegetables, Crisp Romaine Lettuce, Black Olives, Crumbled Feta, Plum Tomatoes and Balsamic Dressing

**Smoked Turkey Breast and Brie Cheese** with fresh Spinach, Sliced Tomato and Caramelized Onions with Honey Mustard on a Croissant

**Roast Beef and Cheddar** on a Ciabatta Roll with Horseradish Cream Spread

**Grilled Tuscan Chicken Breast** with Provolone Cheese and Pesto Mayonnaise on Focaccia Bread

Assorted Bars

Assorted Canned Coke Products, Regular and Diet, or Freshly Brewed Iced Tea

## OLD FASHIONED BBQ

\$15.50 per person

Seasonal Fresh Fruit Salad  
Roasted Vegetable Bow Tie Salad  
Country Potato Salad  
Cornbread, Rolls and Butter  
Ranch Style Baked Beans  
Barbecued Chicken  
Barbecued Beef Brisket  
Hot Apple Crisp, Peach Cobbler or Assorted Cookies and Brownies  
Freshly Brewed Iced Tea and Lemonade

\* Add a chef for BBQ's held outside, weather permitting

## LITTLE ITALY

\$13.50 per person

Caesar Salad with Homemade Croutons  
Assorted Rolls and Butter  
Sautéed Fresh Zucchini  
Pasta Bar with Cheese Tortellini and Penne Pasta  
Marinara Sauce and Pesto Cream Sauce  
Home-style Meatballs in Marinara Sauce OR  
Traditional Chicken Cacciatore  
Parmesan Cheese  
Tiramisu or Fresh Fruit Salad  
Assorted Canned Soft Drinks, Regular and Diet, or  
Freshly Brewed Iced Tea

## HOMESTYLE SOUTHERN BUFFET

\$13.75 per person

Crisp Tossed Salad with Dressings  
Southern Style Green Beans with Bacon and Onions  
Fried Okra  
Mashed Potatoes with Gravy  
Baked Corn Pudding  
Fluffy Buttermilk Biscuits  
Southern Chicken & Dressing  
Fried Catfish with Tartar Sauce  
Apple Dumplings  
Assorted Canned Coke Products or Freshly Brewed Iced Tea

## Build Your Own Buffet



*2008 Entertaining with Sodexo Entrées Cookbook Winner,  
Lemon Parmesan Chicken with White Wine Chive Sauce*



# BUILD YOUR OWN BUFFET

These menus are presented buffet style. Services include delivery, set up with linens on the buffet and guest tables, and clean up. China service is a standard for these events. Please choose One Salad, One Entrée, Two Accompaniments, and One Dessert. Additional Entrée(s) may be added for a supplemental charge. Minimum group is 25 people. Service is in the Student Union, Convocation, and Fowler Center.

## SALADS \*\*

**Choose One from the Following:**

Market House Salad with a choice of 2 dressings; Ranch, Italian, Balsamic Vinaigrette and Low-Fat Ranch Dressing  
Greek Salad, Caesar Salad or Fresh Fruit Salad  
Includes Assorted Dinner Rolls with Butter

## ENTRÉES

### POULTRY \$3.95 pp as second entrée

Chicken Marsala	\$12.80 per person
Lemon Parmesan Chicken with White Wine Chive Sauce	\$14.75 per person
Rotisserie Chicken	\$15.80 per person

### BEEF \$4.95 pp as second entrée

Braised Beef Sicilian	\$20.20 per person
Caramelized Onion Meatloaf	\$17.45 per person
Beef Stroganoff	\$10.25 per person

### PORK \$5.59 pp as second entrée

Mustard Herb Pork Loin	\$15.80 per person
Asian Marinated Pork Loin with Honey and Soy Glaze	\$15.95 per person

### SEAFOOD Market Price as second entrée

Cornmeal Tilapia with Cilantro Cream Sauce	\$16.55 per person
Charleston Crab Cake with a Remoulade Sauce	\$17.00 per person
Shrimp and Linguine Carbonara	\$16.00 per person

### VEGETARIAN \$3.95 as second entrée

Baked Pasta with Seasonal Vegetables	\$12.25 per person
Stuffed Peppers with Herbed Tomato Sauce	\$18.35 per person
*Vegetarian Pad Thai	\$17.45 per person
*contains peanuts	

## ACCOMPANIMENTS \*\*

**Choose One from the Following:**

Oven Herbed Roasted Potatoes  
Garlic Mashed New Potatoes  
Rice Pilaf  
Olive Oil and Garlic Spaghetti

**Choose One from the Following:**

Fresh Roasted Vegetable Medley  
Lemon Garlic Broccoli  
Sautéed Zucchini  
Glazed Carrots  
Fresh Green Beans  
Variety of Seasonal Vegetables

## DESSERTS

**Choose One from the Following:**

Chocolate Layer Cake  
Pound Cake with Berries  
Red Velvet Cake  
Cheesecake with Berries  
Dutch Apple, Blueberry, Key Lime or Pecan Pie  
Assorted Cookies and Bars  
Apple Dumplings

## BEVERAGES

Iced Water, Aspreto Coffee, and Freshly Brewed Iced Tea upon request.

\*\*Additional (1) Salad & (1) Side Item Available for \$3.95 pp

## Hot Hors D'oeuvres



2006 Entertaining with Sodexo Appetizer & Hors D'oeuvres Cookbook Winner, Crab & Risotto Balls

# HOT HORS D'OEUVRES

## From Platters to Passed

*Our catering department provides high quality plastic for these events. China, waited, or butlered service are available upon request for a nominal charge. Services include set up with linen on service table, and clean up. Minimum of 3 dozen per item.*

### CHICKEN

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GATOR CAKES with BAYOU REMOULADE SAUCE	\$14.25 per dozen
MINI CHICKEN WELLINGTON	\$31.50 per dozen
CHIPOTLE MAPLE BACON wrapped CHICKEN	\$12.75 per dozen
COCONUT CHICKEN with ORANGE DIPPING SAUCE	\$20.25 per dozen
GINGER CHICKEN SATAY with COCONUT PEANUT SAUCE	\$27.00 per dozen
PEKING DUCK ROLL with Dipping Sauce	\$29.25 per dozen

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### PORK

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PORK POT STICKERS with GARLIC SOY SAUCE	\$11.00 per dozen
MINI HAM BISCUITS with MUSTARD SAUCE	\$12.00 per dozen
SAUSAGE BITES with WHITE WINE and DIJON MUSTARD	\$14.50 per dozen
MAPLE-GLAZED APPLE RUMAKI	\$12.75 per dozen
HAM and CHEESE PINWHEELS	\$16.05 per dozen
SAUSAGE STUFFED MUSHROOMS	\$17.35 per dozen

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## Hot Hors D'oeuvres



*2006 Entertaining with Sodexo Appetizer & Hors D'oeuvres Cookbook Winner, Brown Sugar Brie with Pecans*

# HOT HORS D'OEUVRES, continued

## SEAFOOD

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BACON WRAPPED SCALLOPS	\$37.50 per dozen
MINI CRAB CAKES with CAJUN REMOULADE SAUCE	\$21.25 per dozen
BUTTER POACHED SHRIMP on RISOTTO CAKES	\$16.40 per dozen

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## BEEF

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CHIPOTLE BEEF on TORTILLAS with AVOCADO CRÈME	\$13.25 per dozen
MINI COCKTAIL MEATBALLS: Choice of Swedish, Barbecue or Sweet & Sour	\$12.25 50 pieces
BEEF SATAY with SWEET & SPICY SAUCE	\$34.65 per dozen
CHEESEBURGER SLIDERS	\$31.00 per dozen
PETITE BEEF WELLINGTON with BLUE CHEESE	\$33.35 per dozen
HERB ENCRUSTED BEEF TENDERLOIN MEDALLIONS with Bourbon Mustard Sauce	\$22.00 per dozen

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## VEGETARIAN

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SPANAKOPITA	\$21.50 per dozen
BROWN SUGAR BRIE with PECANS	\$52.95 (75-100 ppl)
MINI GREEK PIZZAS	\$21.50 per dozen
TOMATO BASIL TARTLETS	\$19.75 per dozen
MINI VEGETABLE SAMOSAS	\$39.50 per dozen
FRIED MINI EGG ROLLS with SPICY DIPPING SAUCE	\$13.25 per dozen

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## Cold Hors D'oeuvres



*2006 Entertaining with Sodexo Appetizer & Hors D'oeuvres  
Cookbook Winner, Roasted Garlic Hummus & Smoked Salmon  
Bruschetta*

# COLD HORS D'OEUVRES

*Our catering department provides high quality plastic serveware as a standard for all of our events. China, waited, or butlered service is available upon request for a nominal charge. Services include delivery, set up with linen on service table, and clean up. Minimum of 3 dozen per item. Seafood items are priced on an availability basis.*

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ASSORTED FINGER SANDWICHES with THREE of the FOLLOWING: WHITE, WHEAT or SILVER DOLLAR ROLLS Ham Salad, Chicken Salad, Tuna Salad and Egg Salad	<i>\$10.60 per dozen</i>
SHRIMP COCKTAIL with CAJUN REMOULADE and COCKTAIL SAUCE	<i>\$20.00 per dozen</i>
PROSCIUTTO WRAPPED MELON with DIJON DIPPING SAUCE	<i>\$13.10 per dozen</i>
ROASTED GARLIC HUMMUS and SMOKED SALMON BRUSCHETTA	<i>\$32.40 per dozen</i>
COOL SALMON CANAPÈS	<i>\$14.50 per dozen</i>
MINI CURRIED CHICKEN TART	<i>\$15.00 per dozen</i>
CORN BLINI with SMOKED SALMON and CHIVE BUTTER	<i>\$16.50 per dozen</i>
CUCUMBER ROUNDS with FETA and TOMATO	<i>\$9.95 per dozen</i>
SMOKED CHICKEN HERB TARTLET	<i>\$17.25 per dozen</i>
DEVILED EGGS	<i>\$8.10 per dozen</i>
BLUE CHEESE, BACON, and CHIVE STUFFED POTATOES	<i>\$13.60 per dozen</i>

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# GOURMET DIPS AND DISPLAYS

*Our catering department provides high quality plastic as a standard for all of our events. China will be provided for a nominal charge. Services include delivery, set up with linen on service table, and clean up.*

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## HOT DIPS

*Sold Per Person, minimum order 30 people*

Warm Parmesan Artichoke Dip with Bagel or Pita Chips	\$3.25 per person
Bacon and Swiss Dip with Pita Chips	\$2.75 per person

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## COLD DIPS

*Sold Per Person, minimum order 30 people*

Tzatziki Cucumber Yogurt Dip, Hummus or Baba Ghanoush with Pita Chips	\$1.35 per person
Creamy Mediterranean Dip with Bagel or Pita Chips	\$1.85 per person

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## COLD DISPLAYS

*Sold Per Tray*

Farm Fresh Crudités with Ranch Dip Tray	\$33.75 Small / \$53.75 per tray
Seasonal Sliced Fresh Fruit Tray	\$41.50 Small / \$67.50 Medium / \$135.00 per tray
Domestic Cheeses Tray with Crackers	\$39.50 Small / \$78.00 per tray
Artisan Cheese Tray with Crackers	\$58.25 Small / \$83.25 Large per tray
Antipasto Platter Tray with Crackers	\$45.00 Small / \$60.00 Large per tray
California Roll Tray with Soy Sauce and Wasabi	\$48.75 Small Tray (15-20 ppl) \$97.50 Large Tray (25-35 ppl)

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## SAVORY CHEESECAKES

*Sold by the Cheesecake and Torte. All Served with Crackers and Baguette Rounds*

Roasted Vegetable Cheesecake – serves 15 - 20 guests	\$19.65 ea
Savory Pesto and Sun Dried Tomato Torte – serves 50 - 75 guests	\$34.90 ea

# Displays and Carving Stations



# SPECIALTY AND CARVING STATIONS

*Our catering department provides high quality plastic serveware as a standard for all of our events. Services include delivery, set up with linen on service table, and clean up. China service is provided for a nominal charge. Minimum for Slider Station and Mashed Potato Bar is 50 people.*

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## SLIDER STATION

*\$5.55 per person*

**Choice of Three Sliders:** Cheeseburger, Hamburger, Pork BBQ, Crab Cake or Buffalo Chicken.

Served with Pickles, Chipotle Mayonnaise, Ketchup, Lettuce, Tomato, Relish, Grainy Mustard, Honey Mustard and Homemade Potato Chips with Ranch Dip

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## MASHED POTATO MARTINI BAR

*\$5.25 per person*

Yukon Gold and Sweet Potatoes served with Whipped Butter and Sour Cream

**CHOOSE FIVE of the FOLLOWING:**

Chopped Scallions, Crumbled Bacon, Shredded Cheddar Cheese, Country Brown Gravy, Caramelized Onions, Fried Onion Crisps, Grated Parmesan Cheese, Crumbled Gorgonzola Cheese, Toasted Pecans or Horseradish Sauce

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## CARVING STATIONS

*All items are sold Per Person, Carved by a Uniformed Chef, and served with Mini Rolls and Appropriate Condiments. Chef fee required.*

Roast Breast of Turkey with Cranberry and Orange Mayonnaise and Creamy Dijon Mustard

*\$ 3.35 per person*

Roasted Beef Tenderloin with Horseradish Aioli and Stone Ground Mustard Sauce

*\$8.75 per person*

Baked Ham with Honey Mustard Sauce

*\$3.50 per person*

Roast Beef with Horseradish Sauce and Roasted Garlic Jus

*\$4.00 per person*

## Sweet and Salty




*2010 Entertaining with Sodexo Desserts  
Cookbook Winner, Raspberry Almond Bars*

# SWEET AND SALTY

Our catering department provides high quality plastic for these events. China service is available for a nominal charge. Services include delivery, and set up with linen on service table, and clean up. Minimum order is 2 dozen per item.

ASSORTED HOME STYLE COOKIES Peanut Butter, Chocolate Chip, Sugar, Oatmeal Raisin, White Chocolate Macadamia Nut, Double Chocolate with White Chips	\$6.50 per dozen
BROWNIES Cream Cheese, Plain, Blondie, Fudge or M&M's	\$7.50 per dozen
GOURMET DESSERT BARS Seven Layer Bar, Luscious Lemon Bar, Blueberry/Lemon Bar, Strawberry Oatmeal Bar, Goopy Chocolate Peanut Butter Bar or Chocolate Chess Bar	\$11.00 per dozen
ASSORTED MINI PETIT FOURS and PASTRIES	\$26.65 per dozen
ASSORTED MINI CANDY BARS	\$9.95 per pound
MULTI-GRAIN BARS and GRANOLA BARS	\$1.00 each
INDIVIDUAL BAGS of PRETZELS and POTATO CHIPS	\$1.25 each
MIXED NUTS with Peanuts	\$9.50 per pound
TRAIL MIX	\$7.50 per pound
DECORATED SHEET CAKES, custom designs may require an additional charge Full \$62.00 each      Half \$38.00 each      Quarter \$21.95 each	
DESSERT STATION <b>Choose Four of the Following:</b> Assorted Cupcakes, Assorted Mini Cheesecakes, Assorted Mini Cookies, Gourmet Bars, or Seasonal Sliced Fresh Fruit Tray	\$5.95 per person
ICE CREAM SUNDAE BAR <i>25 guest minimum</i> <b>Choice of Two Ice Cream Flavours:</b> Chocolate, Vanilla, Strawberry and Birthday Cake <b>Choice of Two Sauces:</b> Chocolate, Strawberry or Caramel <b>Choice of Three Toppings:</b> Sprinkles, Chocolate Chips, Cookie Crumbs, Crushed Peanuts, Butterfinger™ Pieces, M&M's. Maraschino Cherries and Whipped Topping are included.	\$5.95 per person

A row of white plates with folded white napkins and a pink and orange flower on top, set on a white tablecloth. The plates are arranged in a line, and the flowers are the focal point of each setting. The background is slightly blurred, showing more of the same setup.

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

# PLANNING YOUR EVENT

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We pride ourselves in being able to meet everyone's catering needs. Our professional staff will lead you through every aspect of planning your event. Customization is our specialty.

## Arranging and Reserving a Date

Even if the date of the event is only tentative, please make arrangements with the catering department so that we can at least get you on our calendar. You may contact the Catering Dept. @ 870-972-3859; and speak with our Event Planner: Tiffany Tsai. Her email address is [tsai@astate.edu](mailto:tsai@astate.edu). You may also e-mail our Catering Director: Teresa Honeycutt ([thoneycutt@astate.edu](mailto:thoneycutt@astate.edu)). Please feel free to stop by our office anytime; located on the ASU Campus, Room 2004 in the Student Union Building.

It is important that you promptly make reservations for the locations where your event will be held. Please allow three hours for setup and two hrs. for clean-up when reserving the space. The following contact information is for the four main campus locations: the Student Union, 870-972-2056, the Cooper Alumni Center, 870-972-2586, the Fowler Center, 870-972-3471, and the Convocation Center at 870-972-3870.

Catering arrangements and menu selections should be confirmed within 14 Business Days Prior to your event to guarantee menu availability. While we can sometimes accommodate your needs with less lead time, sufficient notice allows us to schedule production and staffing.

After we have finalized all the details of your event, you will receive a contract that you will need to sign and return for confirmation. This form should be returned to us 10 business days in advance of the event.

## Reserving a Location

Event locations need to be reserved as soon as possible. Events at the Convo will be booked according to their guidelines.

Reserve rooms in the Student Union at 870-972-2056. Requests for room setups including dining tables, buffet tables, chairs, and other equipment should be made at this time. Each client is responsible for making these arrangements. When reserving the location please allow three hours for setup and two hours for cleaning time.

## Changes, Guarantees, Cancellations

All cancellations and/or changes referring to the menu, count, and event arrangements must be confirmed 14 days prior to the event. Functions cancelled with less than 5 days business days notice may incur a late charge. We will prepare for the estimated number and charge accordingly should a final count not be confirmed.

## Payment

All catered functions must be secured by payment before they occur. Departmental Accounts, Checks, Visa, MasterCard, or American Express are all valid payment methods. Non-University related groups are required to make a deposit of 75% two weeks prior to their event with the balance due before the event occurs.

Tax exempt organizations are required to submit a copy of their exemption certificate prior to their event.

## China Charges

Our Catering Department offers high quality disposable serviceware unless otherwise requested or noted. We also offer china service within the Student Union, Convo, and Fowler for the following additional charges:

Full Meal China and Silverware Service	\$2.25 per person
Coffee or Beverage China Service	\$1.50 per person
Water Service	\$1.75 per person
Reception China and Silverware Services	\$2.00 per person

Additional charges may apply at all other locations.

## Linen

As a standard, we provide tablecloths for all food and beverage tables. Linens for guest tables are included with full service plated and buffet events. Linens for guest tables at receptions, continental breakfast breaks, and boxed lunches can be provided at an additional charge. The same applies to registration tables, nametags, head tables, and any additional tables that will not be directly used for food and beverage set up.

85" square for round tables	\$8.00 per table
114" rectangle for 6' and 8' banquet tables	\$8.00 per table
Cloth and Skirt	\$28.00 per table
Drop Cloths	\$10.00 per table
Centerpieces	\$3.00 each

Linen colors vary depending upon availability. Specialty linens are available for your food and guest tables at an additional cost.

## Attendants

To ensure that your event is a success, the appropriate number of professional attendants will be provided for all events. Continental breakfasts, breaks, and receptions are priced for self-service. Buffet style functions are staffed with one attendant for every 30 guests, which is included in the menu price.

## Service Staff

Servers are included for all plated meals up to 200 guests. Additional needs are calculated on an individual basis. Staffing is based on a 2 hour event. If additional time is required added staffing fees will apply. Additional fees always apply to Station Chefs (example - Carving Stations, Action Stations).

The charge for each staff member is:

Attendants	\$20.00 per hr. (minimum 2 hours)
Station Chefs	\$75.00 per hr. (minimum 2 hours)

## Catering Equipment

As the host of the catering event you are responsible for the equipment we have provided for the service of your event. Any missing or damaged catering equipment or supplies will be charged to your account at replacement cost. For very large events specialty equipment may need to be rented at an additional charge.

## Floral Charges

We will be happy to order, receive, and handle specific floral and decorative requests for an additional fee determined in accordance with your specific needs.

## Food Safety

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







**ARKANSAS STATE UNIVERSITY**