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To Make Arrangements  
Contact our Catering Office at:

Extension 4187  
Or  
[Sodexo@Rockhurst.edu](mailto:Sodexo@Rockhurst.edu)

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# PLANNING YOUR EVENT

## PHYSICAL SET UP

For all catered events it is the responsibility of the host or hostess to make room reservations. Please refer to the college publication "Policies on Space Usage" for procedures to reserve rooms. Audiovisual equipment should be arranged with the AV Department at ext. 4286. Registration tables and other physical set-up requirements should be requested through the Physical Plant at extension 4649. Linen rental is available for on campus use; tablecloths @\$4.00/ea., napkins, \$.60/ea., skirted tables \$17.50/ea.. It is the Rockhurst University policy to use disposable service in locations other than Massman Hall. If your event warrants use of china, we will waive this policy for an extra charge of \$2.00/person. All orders less than \$75.00 will incur a charge for linen.

## MENUS AND ARRANGEMENTS

You may place your order by e-mail, phone or by using the catering order forms provided. We kindly ask you to submit your catering order two weeks prior to your event. This will ensure ample time for adequate staffing and the availability of the most suitable products. Sodexo must provide all food and beverages. A guarantee (final count) is required by noon two business days prior to your event. The guarantee is not subject to change after this deadline. If a guarantee is not provided, we will prepare based on the estimated count and charge accordingly. The billing will be for the final number of guests or the guarantee; which ever is greater. We realize that special meetings may arise unexpectedly; we are able to help you with arrangements when you cannot provide two weeks notice. There will be a 15% late fee or \$20.00 for events less than \$100.00 assessed for all events not booked by noon two business days prior to the event. Left over food will not be permitted to leave the event location. Should you prefer to design your own menus, we will be happy to assist you. Deliveries to buildings outside Massman Hall require a \$15.00 charge per delivery on all orders less than \$75.00.

## PAYMENT AND CANCELLATION

The Rockhurst University business office will debit your departmental account and send you a copy. If there is a need to cancel an event, please inform food service at least 48 hours in advance. If there is a cancellation at the last minute, you will be responsible for the food prepared and all related labor incurred.

# PASTRIES AND BEVERAGES

## PRICED PER PERSON

### Pastries

Assorted Donuts	1.20
Assorted Bagels with Cream Cheese	
Assorted Muffins	
Fresh Baked Cocktail Bread	1.50
Cinnamon Rolls	1.60
Assorted Fruit Danish	1.95
Croissants with Jelly	2.10

### Beverages

Milk	1.00
Assorted Sodas	
Iced Tea with lemons	
Lemonade	
Assorted Fruit Juices	1.30
Bottled 10 oz. Juices	1.40
White Grape Punch	1.50
Cranberry Punch	
Hot Chocolate	
Spring Water	
Coffee and Hot Tea	1.65
Holiday Wassail	2.00

# BREAKFAST

## Light Continental

Orange, Apple or Cranberry Juice  
Choice of one Breakfast Pastry  
Whole Fruit  
Coffee, Decaffeinated Coffee  
Hot Tea upon Request  
\$5.75 per person

## Deluxe Continental

Orange, Apple or Cranberry Juice  
Choice of two Pastries or Bagels  
Fresh Sliced Fruit  
Coffee, Decaffeinated Coffee  
Hot Tea upon request  
\$7.25 per person

## Super Continental

Chilled Fruit Juice  
Choice of two Pastries or Bagels  
Assorted Cold Cereals with 2% Milk  
Fresh Sliced Fruit  
Coffee, Decaffeinated Coffee  
Hot Tea upon request  
\$8.75 per person

## All American

Chilled Orange Juice  
Bacon, Ham or Sausage  
Scrambled Eggs  
Breakfast Potatoes  
Biscuits w/Butter and Jelly  
Coffee and Decaffeinated Coffee  
Hot Tea upon request  
\$8.95 per person

## From the Griddle

Chilled Orange Juice  
Pancakes or French Toast  
Fresh Sliced Fruit  
Bacon, Sausage or Ham  
Coffee and Decaffeinated Coffee  
Hot Tea upon request  
\$8.95 per person

## Western Scramble

Chilled Orange Juice  
Scrambled Eggs w/Mushrooms, Peppers and Onions  
Breakfast Potatoes  
Fresh Sliced Fruit  
Biscuits with Butter and Jelly  
Coffee and Decaffeinated Coffee  
Hot Tea upon request  
\$9.45

## BOXED LUNCHES

### Basic Boxed Lunch

\$7.75

Choice of...

Kaiser, White, Wheat or Rye Bread

Turkey, Ham, Roast Beef, Chicken or Tuna Salad

Potato Chips

Pasta Salad, Potato Salad or Cole Slaw

Fudge Brownie or 2 Cookies

Includes: Soda, Apple, Carrot Sticks, Napkins, Plastic Ware and Condiments

### The Executive

\$9.95

Choose one from each Category:

#### Sandwiches

Tortilla Wrap Sandwich

Sliced Beef Tenderloin on Silver Dollar Rolls

Smoked Turkey on Tomato Basil Focaccia

Vegetarian Pita Sandwich

#### Salads

Marinated Vegetable Salad

Tomato Cucumber Salad

Three Bean Salad

Red Potato Salad with Dill

Also includes: Wedge of Domestic Cheese, Fresh Fruit Kabob, Starlight Mint

Assorted Sweet Street Bars or Assorted Mini Cheesecake

Napkins, Condiments & Plastic Ware, Canned Soda

## ENTRÉE SALADS

### Sante Fe Grilled Chicken Salad

Fresh Mixed Greens topped with Grilled Marinated Chicken Breast Red and Green Pepper Rings Black Olives & Cheddar Cheese Guacamole and Tomato Wedges

### Citrus Salad

Fresh Mixed Greens tossed with Walnuts, Oranges & Strawberries with a Honey/Lemon Marinated Salmon Filet and a Citrus Vinaigrette

### Bombay Curried Chicken Salad

Fresh made Curried Chicken Salad with Mandarin Oranges and Tomato Fan over Romaine Lettuce with a Fresh Fruit Garnish

### Grand Caesar Salad

Crispy Romaine with Black Olives, Red Onions, Tomatoes, Parmesan Cheese, Garlic Croutons, marinated Grilled Chicken Breast and our Creamy Caesar Dressing

### California Chicken Salad

Fresh Mixed Field Greens Grilled Marinated Chicken Breast Tomato Wedges, Asparagus and Artichoke Hearts

### Buffalo Chicken Salad

Fresh Mixed Greens topped with Strips of Buffalo spiced Chicken Breast, Bleu Cheese crumbles, Bacon, Mushrooms, Tomatoes, Eggs and a side of Homemade Bleu Cheese Dressing

### Crumbly Bleu Cheese Salad

Romaine Lettuce, Crispy Bacon, Hard Boiled Egg, Roma Tomatoes Red Onions & Grilled Flank Steak w/crumbled Bleu Cheese and a Spicy Green Chile Vinaigrette

### Mediterranean Salad

Assorted Mixed Salad Greens topped with Lemon Chicken, Artichoke Hearts, Feta Cheese, Roasted Red Peppers, Kalamata Olives & Red Onions with a Balsamic Vinaigrette

### Asian Chicken Salad

Sliced Chicken Breast, Rice Noodles, Mandarin Oranges, Almonds, and Green Onions over fresh mixed greens. Topped with Sesame Seeds and an Asian Ginger Dressing

### Cobb Salad

Fresh Mixed Greens Layers of chopped Ham, Egg, Cheddar Cheese, Swiss Cheese, Turkey, Tomatoes and Bacon

All Salads are served with  
Assorted Crackers or Breadsticks  
Assorted Cookies or Frosted Brownies  
Iced Water, Iced Tea and Coffee  
\$8.95

## SANDWICHES

### Sandwich Board

\$8.75 per person

Turkey Club  
Taos Chicken Wrap  
Philly Beef  
Chicken Peperonata  
Turkey London Broil  
Chicken Parmesan

Grilled Reuben  
Monte Cristo  
Fried Eggplant Wrap  
Italian Vegetable Hero  
Chicken or Tuna Salad  
Grilled Veggie Wrap  
Flank Steak or Chicken Fajita Wrap  
Smoked Turkey on Tomato Basil Focaccia

Tortilla Club  
Boston Club Sub  
Muffuletta  
BLT on Sourdough  
Italian Deli Wrap  
California BLT Wrap

Sandwiches are served with your choice of one of the following:

Pasta Salad	Macaroni Salad	Red Potato Salad	Cole Slaw
3-Bean Salad	Potato Chips	Oriental Noodle Salad	Marinated Vegetables
Fresh Fruit	Green Salad	Pea Salad	Antipasta Salad

And also includes: choice of Otis Spunkmeyer Cookies, Lemon Bars, Frosted Brownies and beverages

### Deli Express Buffet

(Minimum of 20 people)

Tray with Sliced American, Provolone and Cheddar Cheese

Tray with Smoked Turkey, Ham, Roast Beef and Tuna or Chicken Salad

Choice of two salads from the list above

Also includes:

Tray of Fresh Baked Breads and Rolls

Tray of Lettuce, Tomatoes, Pickles and Red Onions

Potato Chips with Dip

Dijon Mustard, Mayonnaise and Horseradish Sauce

Water, Iced Tea, Assorted Sodas and Coffee

\$9.50 per person

## THEME BUFFETS

Minimum 25 people

### TIERRA DEL SOL BUFFET

Flour Tortillas, Crispy Taco Shells  
Seasoned Ground Beef & Spicy Chicken  
Shredded Lettuce, Grated Cheddar Cheese  
Diced Onions, Chopped Tomatoes, Salsa  
Sour Cream, Jalapeno Peppers, Refried Beans  
Spanish Rice & Nacho Chips  
Assorted Cookies or Frosted Brownies  
Iced Tea, Assorted Sodas and Coffee  
\$9.75 per person

### FRESH INSPIRATIONS SOUP AND SALAD BUFFET

Homemade Soup or Texas Chili  
Crackers, Breadsticks or Dinner Rolls  
Fresh Mixed Greens with Assorted Dressings  
Sliced Cucumbers, Sliced Tomatoes, Shredded Carrots  
Shredded Cheddar Cheese, Hard Boiled Eggs, Radish Roses  
Homemade Croutons, Celery Sticks, Chopped Bacon  
Seasonal Fresh Sliced Fruit  
Iced Tea, Assorted Sodas and Coffee  
\$9.25 per person

### PIZZA AND PASTA EXTRAVAGANZA

Caesar, Italian Style, or House Salad  
Freshly Made Assorted Pizzas  
Pasta and Your Choice of Marinara or Alfredo Sauce  
Garlic Breadsticks  
Assorted Cookies or Frosted Brownies  
Iced Tea, Assorted Sodas and Coffee  
\$8.95 per person

## COOKOUTS AND PIZZA

Hamburgers and Hot Dogs  
\$8.50 per person

Hamburgers, Hot Dogs and Marinated Grilled Chicken  
\$9.75 per person

BBQ Ribs and BBQ Chicken  
Or  
BBQ Ribs and BBQ Brisket  
Or  
BBQ Brisket and BBQ Chicken  
\$14.95 per person

### Choose three from the following:

Potato Chips with Dip  
Watermelon  
Pasta Salad  
Vegetable Tray with Dip

Cole Slaw  
Baked Beans  
Macaroni Salad  
Fresh Fruit

Corn on the Cob  
Red Potato Salad  
Marinated Vegetables  
California Mixed Vegetables

### Also Includes:

Appropriate Breads and Rolls  
Condiments  
Assorted Cookies, Lemon Bars or Frosted Brownies  
Iced Tea and Country Time Lemonade

### Fresh Baked Pizzas...

Cheese \$11.75

Additional toppings are \$1.00 each

Available Toppings: Pepperoni, Sausage, Hamburger, Chicken, Black Olives, Diced Tomatoes, Bell Peppers, Onions, Mushrooms, Artichoke Hearts, Jalapeno Peppers, Diced Tomatoes, Bacon

# LUNCHEON AND DINNER ENTREES

## Poultry

Grilled Marinated Chicken Breast  
\$10.95

Chicken Picatta  
\$11.70

Chicken Cordon Bleu  
\$12.50

Mediterranean Chicken  
\$14.25

Crispy Fried Chicken Breast  
\$11.75

Chicken Marsala  
\$13.20

Chicken Breast stuffed with Julienne Spring Vegetables  
\$13.20

Chantilly Chicken  
\$13.00

Spinach & Feta Chicken  
\$12.25

Chicken Cacciatore  
\$13.20

Tandori Chicken  
\$13.50

Chicken Parmesan  
\$11.45

Chicken Oscar  
\$13.75

Chicken Florentine  
\$11.75

Chicken Saltimboca  
\$12.75

Carved Turkey Breast  
\$11.70

## Beef and Pork

London Broil or BBQ Beef Brisket  
\$13.20

Roast Pork Loin  
\$13.50

### **Also available at market price**

Petite Filet Mignon  
Prime Rib  
Pork Tenderloin  
Veal

Stuffed Beef Tenderloin  
K.C. Strip Steak  
Lamb Chops

## Fish & Seafood

Farm Raised Catfish  
\$11.70

### **Also available at market price:**

Grilled or Poached Salmon  
Grilled Swordfish  
Jumbo Shrimp

Baked Halibut  
Grilled Mahi Mahi  
Orange Roughy

## Pasta and Vegetarian

Fettuccini Alfredo \$11.25--- with Grilled Chicken \$14.00

Baked Italian Lasagna  
\$11.25

Pasta Primavera  
\$10.95

Penne in Alfredo Primavera  
\$11.25

Spinach Lasagna  
\$10.95

Eggplant Parmesan  
\$11.25

### Fra Diablo

Penne Pasta with Wild Mushrooms  
Tossed in our spicy creamy tomato-vodka  
sauce and topped with Asiago Cheese  
\$10.95

### Alfredo Supremo

Tender Julienne Ham  
with Snow Peas  
and Mushrooms in a  
Rich Alfredo sauce  
with Penne Pasta  
\$10.25

## All Entrée selections include the following:

House, Spinach or Caesar Salad

Choose from the following vegetables:

Sweet Peas and Mushrooms  
Baby Carrots  
Brussel Sprouts

Fresh California Blend

Asparagus

Broccoli Spears

Whole Green Beans

Yellow Squash and Zucchini

Corn

Choose from the following starches:

Herbed Cous Cous  
Rice Pilaf  
Scalloped Potatoes

Flavored Smashed Potatoes

Baked Potato

Au Gratin Potatoes

Rosemary New Potatoes

Wild Rice

Potatoes Anna

Fresh Baked Dinner Rolls or Breadsticks

Assorted Fruit Pies, Strawberry Shortcake, Chocolate Mousse, Pound Cake with Fruit  
Iced Water, Iced Tea and Coffee

(Additional \$2.25 for Cheesecakes and Tortes)

## Cold Party Trays and Snacks

Pepperidge Farms Party Mix	\$1.25
Tortilla Chips with Picante Sauce	\$1.50
Potato Chips with Dip	\$1.50
Deluxe Mixed Nuts	\$1.95
Parmesan Spinach Spread with French Baguette	\$2.25
Spinach and Artichoke Dip with Tortilla Chips or Pita Bread	\$2.25
Black Bean and Corn Salsa with Tortilla Chips	\$2.25
7 Layer Mexican Platter with Tortilla Chips and Salsa	\$2.25
Vegetable Display with Dip	\$2.10
Chile Cheesecake with Tortilla Chips and Salsa	\$2.35
Chile Con Queso Dip with Tortilla Chips and Salsa	\$2.35
Artichoke and Crab Dip with sliced French Baguette	\$2.75
Fresh Seasonal Fruit Display	\$2.60
Domestic Cheese Display with Crackers	\$2.60
European Cheese Display with Crackers	\$2.95

## Cold Appetizers

Belgium Endive with Gorgonzola Mousse Tomato and Basil Bruschetta
Sundried Tomato Pesto and Gorgonzola Tarts Feta and Roasted Red Pepper Bruschetta
Walnut, Arugula and Gorgonzola Crostini Asparagus Cigars with Soy Lime Sauce
Crostini with a Boursin & Sun Dried Tomato Spread Smoked Salmon and Goat Cheese Crostini
Crostini with Olive Tapenade Cucumber w/Roasted Red Pepper and Smoked Salmon Mousse
Phyllo cups with Lemon Zest Chicken Salad Crostini with Roasted Garlic, Boursin and Apple Chutney
Hummus with Toasted Pita Bread Oregano and Proscuitto Pinwheels

**\$1.70 per person**

Smoked Salmon served on black bread with dill  
cream cheese, red onions and capers

Smoked Trout Crostini...toasted baguettes with  
Herb cream cheese and smoked Trout

Assorted Silver Dollar Sandwiches	Assorted Finger Sandwiches
Assorted Canapes	Mini Club Rollers

**\$2.75 per person**

## Hot Appetizers

- \*Proscuitto & Sweet Mustard Palmiers
- \*Roasted New Potatoes stuffed with Chorizo Sausage and Sour Cream
- \*Spanakopita
- \*Apricot Sausage Meatballs
- \*Bacon Wrapped Dates
- \*Bite Size Brie en Croute

- \*Petite Quiche
- \*Brie with Apricot Chutney in Phyllo Cup
- \*Stuffed Mushrooms
- \*Crab Bites
- \*Potato Skins
- \*Zucchini Boats

- \*Mango and Brie Quesadilla Triangles
- \*Grilled Chicken and Pepper Jack Cheese Quesadilla Triangles
  - \*Andouille Sausage in Puff Pastry
  - \*Roasted Red Pepper and Brie Won Ton
- \*Asparagus wrapped in Proscuitto and Puff Pastry
- \*Mini Egg Rolls with Hot Mustard and Sweet and Sour Sauce
  - \*Miniature Beef Wellington in Phyllo
- \*Chicken Satays with Spicy Peanut Sauce
  - \*Waterchestnuts wrapped in Bacon
  - \*Curried Shrimp Bites in Phyllo Cups
  - \*Vegetarian Spring Rolls

### Mini Pizzas

- Prawn and Mango
- Alfredo with Spinach and Artichokes
- Roasted Plum Tomato and Basil
- Sundried Tomato Pesto and Chicken
- Brie and Roasted Pears
- Create Your Own
- \$1.90 per person**

## Sweets----Per Person

Mini Fruit Tart	\$1.40	Petit Fours	\$1.70
Mini Lemon Bars	\$1.20	Baklava	\$1.25
Mini Brownie	\$1.10	Whole Fresh Fruit	\$1.10
Mini Rice Krispie Bar	\$1.00	Assorted Cookies (2)	\$1.00
Chocolate Mousse Cup	\$1.25	Asst. Mini Cheesecake	\$1.45

- Chocolate Covered Strawberries  
\$1.50
- Assorted Mini Sweet Street Bars  
\$1.70

