



GONZAGA UNIVERSITY

Catering

www.gonzaga.edu/sodexocatering



Welcome

Welcome to Gonzaga University Catering,

We are committed to making your event a success. Our team of catering professionals is available to assist you with planning every aspect of your event. Our culinary team has designed a variety of menus to fit a wide range of tastes and budgets, including regional ingredients, university favorites and specialty items.

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

We appreciate your business and will do whatever we can to make your event memorable from start to finish. To plan your next event, or for further assistance, please contact Mona, our catering coordinator, at 509.313.6902 or email us at Mona.Dershem@sodexo.com.

Thank you,
Gonzaga University Catering Team

Menu Chapters

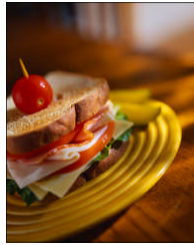


Planning your Special Event

Page 4

Breakfasts

Pages 5



Lunches

Page 6

Buffets

Pages 7



Culinary Classics

Page 8

Menu Accompaniments

Page 9



Gourmet Dips & Displays

Page 10

Hors D' Oeuvres

Page 11



Finishing Touches

Page 12

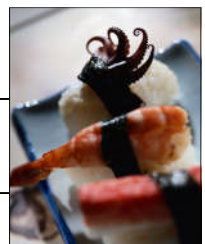
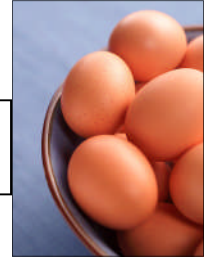
Beverages

Page 13



Event Details

Pages 14-15



Planning Your Special Event

We have written the tips below to help you have a successful event. Additional information about catering equipment, china, flowers, the alcohol policy and more can be found near the back of this booklet on pages 14 and 15. Please contact us if you have any questions at 509.313.6902.

1. **Decide what type of event you want.** Will it be a banquet buffet or a served dinner? Is it a reception or a beverage break? Will it be formal or casual? What is your budget?
2. All events held on Gonzaga's campus must **reserve a room** through Campus Services at 509.313.6854. A room needs to be reserved before we can create a catering contract. Our catering departments will generally need a minimum of two hours for setup and two hours for cleanup. This time frame will vary depending on the number of guests and the complexity of the service.
3. We would like as much time as possible to help you plan your event. To make sure we will have the necessary ingredients in house, staff scheduled, etc. **please contact us at least one week before your event at 509.313.6902.** Most arrangements can be made over the phone, though you are always welcome to stop by our office to discuss your event in person. After details have been discussed, our catering coordinator will send you a written confirmation. Please read the confirmation carefully. If everything is correct, please sign and return it to the catering department. If there are any inaccuracies, please contact our office and a revised confirmation will be sent.
4. **Enjoy!** Our commitment is to provide you and your guests with excellent food served by friendly staff. You can rest assured we will take care of all the details behind the scenes while you enjoy your event.



Breakfasts

The menus below are all presented buffet style. If a served breakfast is desired, an appropriate menu can be customized to fit your needs. 10 guest minimum, please.

Continental III

Baskets filled with delicious freshly-baked pastries and muffins served with cold fruit juices, freshly brewed Cravens coffee and Tazo tea. \$6.75

Continental Royal

Freshly-baked pastries and muffins served with fresh seasonal sliced fruit as well as cold fruit juices, freshly brewed Cravens coffee and Tazo tea. \$8.75

Continental Supreme

Assorted bagels and cream cheese, scones, yogurt and granola parfait, fresh seasonal sliced fruit as well as cold fruit juices, freshly brewed Cravens coffee and Tazo tea. \$9.95

Bulldog Breakfast

Scrambled eggs and cheese, bacon or sausage, hashbrowns, assorted juice, freshly brewed Cravens coffee and Tazo tea. \$6.90



The following items can be added to create a custom menu for all occasions.

Breakfast Entrees

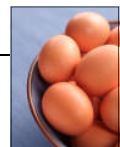
- Freshly Baked Quiche \$2.85/pp
(Please order in quantities of 8)
- Yogurt and Granola Parfait \$2.50/pp
- Assorted Seasonal Sliced Fruit \$2.25/pp
- Scrambled Eggs with Cheese \$2.00/pp
 - Bacon \$1.50/pp
 - Sausage \$1.50/pp
- French Toast with Syrup \$2.00/pp
- Home-Fried Potatoes \$1.50/pp
- Hashbrowns \$1.50/pp
- Breakfast Lasagna \$3.00/pp
(please order in quantities of 12)

Bakery

- Bagels with Cream Cheese \$13.50/dz
- Assorted Pastries \$18.00/dz
- Mini-Pastries \$12.00/dz
- Freshly-Baked Scones \$18.00/dz
- Breakfast Breads \$12.00/dz
- Muffins \$18.00/dz
- English Muffins \$11.00/dz

Beverages

- Canned Soft Drinks (12oz) \$1.90/ea
- Bottled Fruit Juice (10oz) \$1.85/ea
- Bottled Water (16oz) \$1.85/ea
- Freshly Brewed Craven's Coffee \$18.75/gal
- Freshly Brewed Craven's Decaf Coffee \$18.75/gal
- Tazo Hot Tea Bags \$.80/ea
- Hot Chocolate Packets \$.80/ea
- Hot Apple Cider Packets \$.80/ea



Lunches

Our signature specialty sandwiches and salads can fit almost any event. We can package these to go with you, serve them as a buffet or present them as a served meal. Limited time for a lunch? They can be preset along with beverages and dessert to keep your program on time. 10 people minimum, please.

Italian Sub Layers of capricola, salami, and prosciutto ham topped with red leaf lettuce, sliced tomatoes, provolone cheese and complimented with a light olive vinaigrette dressing on a submarine roll. \$12.25

Bistro Grill Grilled herb chicken breast with melted mozzarella, roma tomato and pesto mayonnaise on herbed focaccia bread. \$12.95

Turkey Cheddar Wrap Turkey and cheddar with pesto mayo on a flour tortilla. \$11.00

Picnic Lunch Variety of chef-prepared sandwiches on focaccia bread with a roasted red pepper mayonnaise. \$10.85

GI Croissant Club Turkey, ham, bacon, swiss and cheddar cheese, tomatoes, green leaf lettuce on deli bread served with mayonnaise. \$12.75



All sandwiches are served with potato chips.

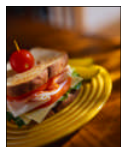
Cobb Salad A bed of mixed greens, grilled chicken breast, avocado, hard boiled egg, crisp bacon and crumbled bleu cheese, served with a roasted bell pepper buttermilk dressing and a bread stick. \$11.75

Southwest Chicken Chopped Salad Crisp romaine lettuce, pepper jack cheese, avocado, fresh tomatoes & black bean corn salsa with a housemade chipotle ranch & fried tri-colored tortilla strips. \$12.00

Steakhouse Caesar Chop Crisp romaine lettuce & fresh field greens, grilled steak, bleu cheese & fresh tomatoes with Caesar dressing & crispy fried onion tangles. \$14.00

Salmon Nicoise Salad Herb marinated seared salmon served with a kalamata olive tapenade, Italian basil orzo salad, marinated lemon asparagus, & bakery fresh roll. \$14.00

All salads and sandwiches are served with cookies or brownies, and freshly brewed iced tea or huckleberry lemonade. Upgrade to assorted mini desserts for an additional \$.85 per guest.



Buffets

The following buffets have been created with distinctive themes for your event planning convenience. We are happy to set them up for you either in one of our catering facilities or at venue of your choice. All are available at lunch or in the evening. 10 guest minimum.

Slicers Deli Buffet

Sliced roast beef, ham, turkey, American, Swiss and provolone cheeses accompanied by assorted breads, relish tray with lettuce, tomato, pickles, onion, condiments, potato chips, cookies, brownies and huckleberry lemonade or freshly brewed ice tea. \$12.65

Roma Italian

Traditional Caesar salad, penne pasta, alfredo or marinara sauces, meat or vegetarian lasagna. Served with breadsticks, butter, shredded parmesan cheese, Italian dessert bar and huckleberry lemonade or freshly brewed ice tea. \$13.00 (add \$1.00 for a second sauce)

Hawaiian Luau

Maui chips with sweet onion dip, mixed baby greens with avocado and mango in an orange lemongrass dressing, kalua pork, hoisen BBQ chicken, Calrose rice, macaroni salad, Hawaiian buns, Kona coffee brownie and huckleberry lemonade or freshly brewed ice tea. \$14.35

South of the Border

Your choice of fajita or taco bar, beef, chicken or pork, served with flour tortillas, Spanish rice, refried beans, tortilla chips, shredded lettuce, salsa, guacamole, sour cream and shredded cheese. Churros for dessert with huckleberry lemonade or freshly brewed ice tea. \$14.65

Soup & Sandwich

Assorted 1/2 sandwiches of roast beef, ham and turkey, served with cheese, lettuce & tomato with your choice of tomato basil, Northwest clam chowder, chicken tortellini, or vegetable minestrone soup accompanied with kettle chips, cookies or brownies and huckleberry lemonade or freshly brewed ice tea. \$12.35



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, freshly baked rolls and butter, Huckleberry lemonade or freshly brewed ice tea and choice of dessert. 10 guest minimum, please.

Beef

Roasted Prime Rib with au jus and creamy horseradish. \$23.00

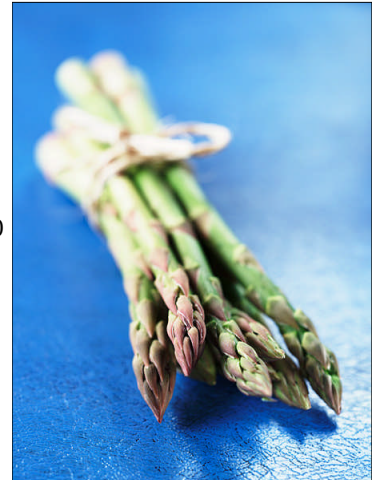
Grilled Sirloin Steak with rosemary cabernet demi glace. \$24.35

Poultry

Roasted Airline Chicken Breast with a natural rosemary pan jus. \$16.90

Chicken Saltimboca Chicken cutlet marinated in garlic and sage, wrapped with prosciutto and pan seared and finished with a marsala wine sauce. \$17.95

Chicken Oscar Char grilled chicken breast topped with asparagus, dungeness crab meat and béarnaise sauce. \$19.85



Pork

Roasted Porkloin with braised cabbage and apple cognac cream sauce. \$17.50

Grilled Double Pork Chop Seasoned with garlic and rosemary, topped with natural au jus \$17.65

Seafood/Vegetarian

Grilled Filet of Salmon with ragout of mushrooms, spinach and sweet corn and lemon basil beurre blanc. \$21.00

Shrimp Scampi Sauteed with garlic in a white wine butter sauce. \$19.80

Vegetarian Lasagna Lasagna noodles layered with ricotta, mozzarella cheese, roasted fresh vegetables and marinara sauce. \$14.80 (please order in quantities of 12)

Grilled Small Planet Organic Tofu Marinated in a spicy hoisen sauce served over sesame rice with a soy ginger reduction. \$13.80

Menu accompaniments for all meals include your choice of a salad, seasonal vegetables and dessert.



Menu Accompaniments

Menu accompaniments for all meals include your choice of 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.

Traditional Caesar Salad

Romaine lettuce with parmesan cheese, garlic croutons and creamy Caesar dressing.

Sides

Roasted Garlic Mashed Potatoes
Lyonnaise Potatoes
Roasted Fingerling Potatoes
Classic Rice Pilaf
Steamed Sesame Rice
Orzo with Fresh Basil and Sun-Dried Tomatoes
Fresh Broccoli Spears
Asparagus Spears (seasonal)
Fresh Zucchini with Garlic and Basil
Sauteed Green Beans with Almonds
Carrots in an Orange Sauce
Seasonal Vegetable Medley

Desserts

Granny Apple Pie
Angel Food Cake with Seasonal Berries
GU Chocolate Cake
Cheesecake with Assorted Toppings
Mixed Berry Pie

Specialty Desserts

(Specialty dessert add \$1.25)

Crème Brulee
Key Lime Crème Brulee Cheese Cake
Pear & Pineapple Crisp
Seasonal House Made Sorbet

Specialty Salads

You may also choose to upgrade to a gourmet specialty salad for a \$1.00 additional charge per person.

Baby Organic Greens

Baby greens, dried cranberries, gorgonzola cheese, candied pecans, & balsamic vinaigrette.

Vine Tomato and Fresh Mozzarella

Baby greens, basil, balsamic reduction, extra virgin olive oil & lemon vinaigrette.



Gourmet Dips & Displays

Guests will love the following Gourmet Dips and Displays as appetizers before a meal or in combination with each other as a buffet for a social.

Assorted Dips

Spinach Dip with Baguettes \$13.75/quart

French Onion Dip with Chips \$9.00/quart

Warm Artichoke Dip with Baguettes \$14.25/quart

Warm Crab and Artichoke Dip with Baguettes \$18.00/quart

Seven-Layer Dip with Tortilla Chips \$14.90/quart
(15 servings per quart)



Trays & Displays

Basic Crudites with Dip
\$2.50 per guest

Gourmet Crudites with Dip
\$3.75 per guest

**Gourmet Cheese and Specialty
Crackers**
\$4.25 per guest

Sliced Fresh Seasonal Fruit
\$2.25 per guest

**Meat and Cheese Tray
with Petite Rolls and Condiments**
\$4.50 per guest

Carving Station

Minimum 15 people

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces.

Carving station comes with the following choices:

Roast Turkey with Giblet Gravy \$6.75 per guest

Smoked Pit-Style Ham \$6.25 per guest

Roast Pork Loin \$6.50 per guest

Roast Top Round of Beef with Au Jus Market Price

Roast Tenderloin of Beef Market Price

(There is an additional charge per station chef, \$25 per hour, 2-hour minimum)



Hors D'Oeuvres

Hot Choices

Please order in quantities of 12,

Spanakopita served with tzatzki
\$19.00/dz

Wings of Fire served with Bleu Cheese \$11.75/dz

Spring Rolls served with sweet chili sauce \$14.75/dz

Stuffed Mushrooms \$17.00/dz

Mini Crab Cakes served with spicy aoli sauce \$23.00/dz

Pot sticker's served with soy chili dipping sauce \$12.90/dz

Beef sliders served with garlic aoli \$18.00/dz

Roasted Red Pepper and Gouda Quesadillas served with sour cream \$9.50/dz

Chicken Satay served with peanut sauce \$21.25/dz

Blackberry BBQ Meatballs
\$10.00/dz

Coconut Shrimp \$16.50/dz

Kalua Pork Canape \$12.50/dz



Cold Choices

Please order in quantities of 12,

Vegetarian Sushi Roll served with soy sauce \$10.25/dz

California roll served with soy sauce \$10.25/dz

Chilled Pesto Shrimp \$12.00/dz

Smoked Salmon Canape
\$12.00/dz

Skewered Fruit served with yogurt \$11.00/dz

Turkey Pinwheel \$10.50/dz

Tomato Bruschetta \$8.00/dz

Pecan Crusted Goat Cheese
\$12.00/dz

Petite Chicken Salad Sandwiches \$10.15/dz

Pita Chips with Hummus
\$10.50/dz



Casual Snacks

Popcorn \$5.00/lb

Potato Chips \$7.75/lb

Pretzels \$5.00/lb

Chips and Salsa \$2.00/pp

Mixed Nuts \$15.00/lb

Granola Bars \$1.50/ea

Candy Bars \$1.75/ea



Finishing Touches

Gonzaga Catering has full-time professional bakers dedicated to creating the very best desserts for you and your guests. Our team can create everything from gourmet tiered wedding cakes to gooey chocolate chip cookies. Please let us know what we can do to help your event end on the perfect sweet note.

Baked Items

Freshly made just for you

Chocolate Brownies \$15.00/dz

Marble Brownies \$15.00/dz

Lemon Bars \$15.00/dz

Seven-Layer Bars \$15.00/dz

Marshmallow Krispies \$9.65/dz

Chocolate-Covered Strawberries \$Seasonal

Pecan Diamonds \$18.00/dz

Mini Cheesecakes \$18.00/dz

Mini Fruit Tart \$18.00/dz

Hand-crafted Petit Pies \$19.30/dz

Assorted Dessert Bars \$16.20/dz



Baked by the Dozen

Chocolate Chip \$8.75/dz

Oatmeal Raisin \$8.75/dz

Peanut Butter \$8.75/dz

Chocolate Chocolate Chip \$8.75/dz

White Chocolate Macadamia Nut \$10.00/dz

Just American Desserts Co.

Assorted Mini Desserts \$13.20/dz

(3 dozen minimum)

8" round double layer \$25.00

8" round 4 layer \$32.00

Quarter sheet cake 2 layers \$33.35

Half sheet cake 2 layers \$62.10

Full sheet cake 2 layers \$106.40

Cake cutting fee of \$50.00 per 100 guests

Ice Cream Sundae Bar

15 guest minimum

\$4.25/guest

**Includes one three-gallon tub of ice cream
with your choice of
Vanilla, Chocolate or Strawberry**

and

Your choice of two of the follow sauces:

Chocolate

Strawberry

Caramel

and

Your choice of two of the following toppings:

Crushed nuts

Rainbow sprinkles

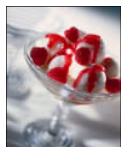
Crushed Oreos

Cherries

Granola

Whipped topping

Mini M&M's



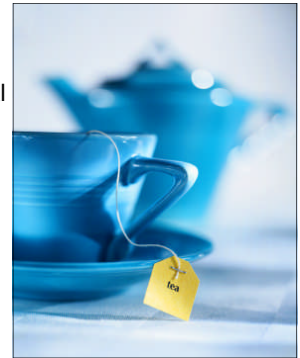
Beverages



Hot Beverages

Freshly Brewed Premium Craven's Coffee \$18.75/gal
Freshly Brewed Premium Craven's Decaffeinated Coffee \$18.75/gal
Tazo Hot Teas Bags \$0.80/ea
Hot Apple Cider Packets \$0.80/ea
Hot Chocolate Packets \$0.80/ea

16 servings per gallon



Cold Beverages

By the Gallon

Lemonade \$10.40
Fresh Brewed Ice Tea \$10.40
Fruit Punch \$10.40
Sparkling Lemonade \$15.60
Huckleberry Lemonade \$15.60

Individual Servings

Canned Soda \$1.90/ea
Bottled Water \$1.85/ea
Bottled Fruit Juices \$1.85/ea
Bottled Teas \$3.10/ea



Please see page 14 for information regarding alcoholic beverages.



Details

Please review the following details regarding Gonzaga Catering events. If you have any questions, please contact us! We can be reached via telephone at 509.313.6902 or via email at Mona.Dershem@sodexo.com.

Guarantees: We require a final guaranteed count three working days prior to your event. This count is your guaranteed number and may not be reduced. Each event will be billed for the guarantee prior to the day of event and all events must be paid in full at that time.

Late Requests: Menus and service details should be finalized seven days prior to your event. There will be a late charge for requests made with less than three days notice. Late charges will equal 10% of cost of event, excluding delivery charges, service charges and taxes.

Cancellations: There is no charge for cancellations made at least two working days prior to your event. Cancellations made less than two working days prior to the event will be subject to a service fee of 50% of the bill.

Billings: Gonzaga Catering requires that each function be prepaid. Any additional charges accrued the day of the event will be billed the following week. If payment is made through a purchase order number, this number must be furnished to the catering department prior to the event. An itemized invoice will be sent to you the week following your event. Gonzaga Catering accepts cash and credit cards. All third party events must pay 75% of event at the time of booking. Without a deposit, Gonzaga Catering has no contractual obligations.

Exclusivity: Gonzaga Catering provides all food and beverages at Gonzaga dining facilities. Food and beverages may not be brought into the COG or Cataldo without the written permission from the Gonzaga University General Manager, Charles Wesley.

China Service: China service will be charged an additional \$1.25 per guest. An additional charge of up to \$2.50 may apply for all served meals.

Alcohol: Sodexo cannot purchase or provide any alcohol to be served on Gonzaga's main campus. Parties booking events must provide their own alcohol and follow all applicable laws. A Washington State Banquet permit must be obtained and brought to the Gonzaga Catering office prior to the date of the event. The catering department will post the permit at the event. Under no circumstances may alcohol be sold for either cash or script without a "special occasions license" from any Washington State Liquor Store. Gonzaga Catering will provide bartenders and mixers at catered events serving alcohol for an additional charge. A corking fee of \$.50 per guest applies for all events with wine. Please see the Attendants listing on the following page for more information.



Delivery/Service Fees and Sales Tax: Any delivery must have a \$35.00 minimum food order or must be picked up at our facility. Deliveries to other off-campus sites will be charged a minimum of \$25.00 based on the complexity of the event, distance from campus and travel time. A \$15.00 delivery fee is charged for all campus events outside of the COG or Cataldo buildings. A 15% service charge and 8.7% sales tax will be charged for all third party events. Tax-exempt groups must provide Sodexo with a tax-exempt certificate prior to the day of the event.

Attendants: Events that require extra attendants or servers will be charged at the rate of \$20.00 per hour, per attendant. Bartenders must be provided by Sodexo and are charged at the rate of \$20.00 per hour. In addition, receptions that run longer than the contract time will be charged \$20.00 per hour per scheduled associate for that event.

Decorations: Events requiring decorating or setup by an outside contractor (D.J., band, wedding cake, etc.) need to arrange to have that extra time booked with Gonzaga Campus Services 509.313.6854.

Catering Leftover Policy: Due to food safety policies, it is the position of Gonzaga University Catering that excess food items not be taken from the event site. Items ordered for pick up should be properly stored prior to the event and removed and disposed of by the host after the event.

Audio/Visual Equipment: Please contact Gonzaga's Campus Services at least two weeks before your event at 509.313.6854 if you have any A/V requests for your event.

Thank you!

Thank you for considering Gonzaga University Catering
for your special event.

Please remember the menus printed in this guide are merely
starting points for what we can do for you.

We encourage you to contact us
so that we can help customize the perfect menu
for your special event.

For additional information, please call our catering coordinator
at 509.313.6902 or
via e-mail at Mona.Dershem@sodexo.com.

