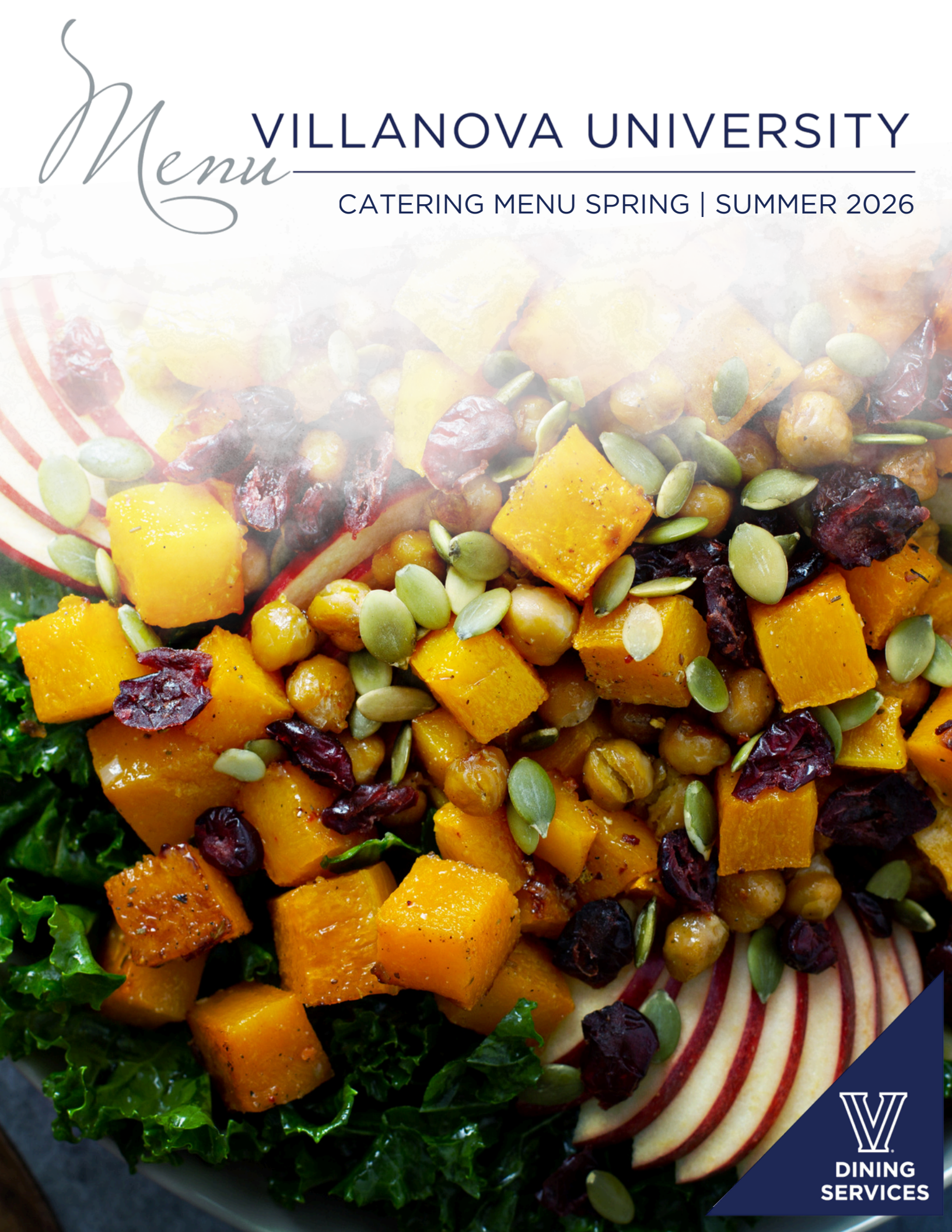
Menu

VILLANOVA UNIVERSITY

CATERING MENU SPRING | SUMMER 2026



DINING SERVICES

SNACK BREAKS

Priced per person

Zaro Bagels, Cream Cheese & Jelly | $1.50
Assorted Pastries | $1.50
Brownies | $1.25
Assorted Miniature Cookies | $1.00
Mini Soft Pretzels | $2.00
Nature's Bakery Bars | $1.00
Bagged Chips | $1.00
Bagged Sunchips | $1.00
Bagged Pretzels | $1.00
Bagged Smartfood Popcorn | $1.00
Hand Fruit | $1.00
S'Mores Kit | $7.00
Traditional Donuts | $2.50
Seasonal Gourmet Donuts | $4.50



BEVERAGES

Coffee Service

La Colombe Coffee Service (20 person minimum) | $3.00 per person
$8.00 per person all day service *
includes regular, decaffeinated & hot water
La Colombe Cold Brew (serves 10) | $48.00

*based on 2 hours of service | all day service based on 5 hours

Bulk Beverages

Juice | $2.00
Apple or Orange
Iced Tea | $2.00
Lemonade | $2.00
Arnold Palmer | $2.00
Nova Breeze Punch | $2.00
cranberry, lime juice, and ginger ale
Spa Water | $2.00
lemon and cucumber

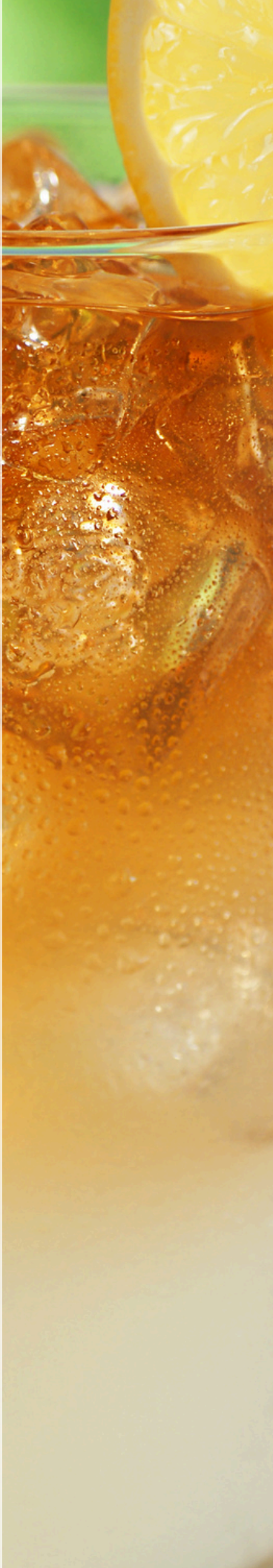
Water Dispenser

Bottled Beverages

Soda Can | $2.00
package includes: coke, diet coke, sprite, ginger ale
Bottled Water | $2.00
Smart Water or Perrier

Seasonal Specials

Hot Chocolate with Mini Marshmallows | $3.00
Hot Chocolate Satation | $6.00
with seasonal toppings and whipped cream
Hot Apple Cider | $3.00



MORNING BUFFET

$26 per person | Minimum of 20

Scrambled Eggs
Breakfast Meat Option | choice of one
    Sausage, Bacon, Turkey Bacon, or Taylor Ham/ Pork Roll
Home Fried Potatoes or tater tots
Belgian Waffles with Syrup
Zaro Mini Bagel & Pastry Assortment
Condiments | Ketchup, Hot Sauce, Cream Cheese, Jelly
Water Dispenser
Orange Juice Dispenser
La Colombe Coffee, Tea, Decaf Coffee Service

NOVA FITNESS

$19 per person | Minimum of 20

Scrambled Egg Whites with Peppers & Onions
Protein Waffles with Maple Syrup
Chicken Apple Sausage
Chia Seed Parfait
Fruit Salad
Granola Bars
Mixed Berries, Oranges, Apples and Bananas
Water Dispenser
Orange Juice Dispenser
La Colombe Coffee, Tea, Decaf Coffee Service

CONTINENTAL

$11 per person | Minimum of 20

Yogurt Parfait
Assorted Zaro's Mini Bagels & Mini Pastries
Fruit Salad
Water Dispenser
Orange Juice Dispenser
La Colombe Coffee, Tea, Decaf Coffee Service

ENCHANCEMENTS

add on to any breakfast buffet

Smoked Salmon Display | $11 per person
mini bagels, lox, sliced tomato, red onion, capers, whipped cream cheese

Mini Frittata | $6 per person
choice of two: bacon, spinach, wild mushroom, and aged cheddar

Oatmeal | $6 per person
with apples, pears, cinnamon and maple syrup

House-crafted Cinnamon Swirl Bun | $4 per person

Sourdough French Toast | $6 per person
topped with maple syrup

Pancake Bar | $7 per person
with assorted berry compote

BREAKFAST SANDWICHES

$10 per person | Choose 3

Applewood Smoked Bacon, Cage Free Egg, Cooper Sharp, Brioche
Taylor Ham/Pork Roll, Egg, and Cheese on Kaiser
Breakfast Sausage, Cage Free Egg on Croissant
Egg White and Veggie Wrap
Breakfast Burrito with Chorizo, Cage Free Eggs, and Peppers & Onions

BREAKFAST BAGEL SANDWICHES

$12 per person | Choose 3

Signature Everything
cured smoked salmon, whipped feta spread, shaved red onion and cucumber on toasted ZARO everything bagel

Heirloom Classic
applewood smoked bacon or honey roasted turkey bacon, herby cream cheese and vine-ripened tomato on ZARO plain bagel

Garden Harvest
garden vegetable cream cheese topped with seasonal sliced vegetables, sprouts on ZARO everything bagel

West Coast Bagel
smashed avocado, vine-ripened tomatoes, shaved red onion, vegan scallion "cream cheese" on ZARO plain bagel

Green Goddess
herb whipped goat cheese spread, shaved asparagus and spring radishes on multigrain bagel



SANDWICHES

$16 per person

Choose 3 | Minimum 20

GF Options are available upon request

Oven Roasted Turkey Breast and a Hoagie
Honey Baked Ham and Swiss on a Hoagie
Roast Beef and Cooper Sharp Cheddar on a Hoagie
Chicken Salad on a Hoagie
Tuna Salad on a Hoagie
Grilled Chicken Southwest Caesar Wrap
Black Bean Southwest Caesar Wrap
Grilled Vegetable Wrap

Condiments on the Side

Includes

Lettuce & Tomato, Homemade Potato Chips, Seasonal Pickles,
Assorted Cookies
Water Dispensers

Hot Sandwiches | $26

Choose 3

Classic Philly Cheesesteak with Wiz
Buffalo Chicken Cheesesteak with Celery & Bleu Cheese
Chicken Parmesan Hoagie
Roasted Eggplant Hoagie
Meatball Hoagie with Provolone and Marinara
Roast Pork, Broccoli Rabe, Sharp Provolone
Fried Chicken, Buttermilk Ranch, Shaved Lettuce on Potato Bun
Hot Gobbler Sandwich, Roast Turkey Breast, Stuffing, Cranberry Mayo
Apple, Cheddar, Bacon Grilled Cheese

Includes

Homemade Potato Chips, Garden Salad, Mini Desserts
Water Dispensers



Gourmet Sandwich | $23

Choose 3 | Minimum 20

Turkey Club
black pepper turkey, bacon, tomato, lettuce, & lemon avocado puree on sourdough

Grilled Chicken Sandwich
grilled chicken breast, fontina, olive tapenade, arugula, basil aioli on ciabatta

Buffalo Chicken Wrap
breaded buffalo chicken, celery, romaine on spinach wrap

Albacore Tuna Salad
lemon aioli, capers, red onion, celery, dill pickles and lettuce on wheat

Caprese Sandwich
tomato & mozzarella, red onion, basil, balsamic vinaigrette on baguette

Herb Roasted Vegetable Wrap
tahini hummus, cucumber and seasonal vegetables

Nova Chopped Salad | GF
lettuce, carrots, radishes, cucumbers, herbs, feta, green goddess dressing

Vegan Garden Salad | GF, V
broccoli, cauliflower, red pepper, tomato, endive, quinoa, green goddess

Roasted Butternut Squash and Wild Rice Salad | V
craisins, spinach, maple tahini dressing, toasted pumpkin seeds

Cranberry, Orange, and Wild Arugula Salad | GF, V
mandarin oranges, toasted sunflower seeds, citrus herb dressing

Greek Vegan Salad | V
cucumber, tomatoes, kalamata olives, marinated vegan feta, radicchio, lemon, oregano, olive oil

Southwest Ceasar Salad | GF, V
black beans, roasted corn, red peppers, avocado, romaine, tortilla strips, chipotle vinaigrette

Chilled Soba Noodle Salad | V
edamame, carrots, snap peas, broccoli and a sesame ginger dressing



seasonal options:

Cranberry Chicken Salad
chicken breast, craisins, celery, mayo, whole wheat croissant
Roasted Turkey Stuffing, and Cranberry Roll Wrap
sliced turkey, seasoned bread stuffing, cranberry sauce, wheat wrap
Prosciutto, Pear, and Gorgonzola Baguette
prosciutto, gorgonzola dressing, and sliced pears on baguette
Roasted Butternut Squash and Goat Cheese Wrap
baby spinach, aged balsamic glaze, spinach wrap

Includes
Homemade Potato Chips, Garden Salad, Mini Desserts
Water Dispensers



enhancements | $5 per person per selection

Garden Salad
Little Leaf Lettuce, carrots, grape tomatoes, white balsamic vinaigrette
Greek Salad
cucumber, tomatoes, kalamata olives, feta, radicchio, lemon, oregano, olive oil
Caesar Salad
romaine, grape tomatoes, parmesan, crutons
Traditional Pasta Salad

STARTERS & APPS

Minimum of 12



Ambient

Antipasto Display | $11.00 per person

antipasto, charcuterie, assorted cheeses with crackers & bread

Bruschetta and Burrata Station | $16.00 per person

roasted tomato bruschetta, black olive bruschetta, roasted cherry tomatoes, fresh basil pesto, burrata, balsamic glaze, olive oil, toasted baguette and focaccia

Dip Trio | $9.00 per person

tortilla chips, pico de gallo, roasted corn salsa & guacamole

Far Easat Snack Attack | $9.00 per person

edamame and white miso dip, crudites and wonton crisps, spicy japanese pickles

Mezze Platter | $9.00 per person

hummus, tztatziki, baba ganoush with fresh pita & crudité

Cheese & Crudité | $9.00 per person

assorted cheeses, mustards & crackers

roasted vegetables| sugar snap peas, asparagus and english cucumbers

roasted red hummus, dijon mustard

Mini Sweet Cones| $13.00 per person

mini sweet cones filled with mousse

seasonal flavors: lemon, biscoff, dark chocolate gnache

Fresh Fruit Salad | $5.00 per person

Mini Dessert Tray | $7.00 per person

Seasonal Pie in a Jar | $7.00 per person

DIPS

Minimum of 12 | $9.00 per person per selection
served with cruidite & pita cips

Warm

Buffalo Chicken Dip
Spinach and Artichoke Dip
Caramelized Onion & Bacon Dip
Crab and Fontina Dip
Beer Cheese Dip and Mini Pretzel Bites

Ambient

French Onion Dip and Potato Chips
Cannoli Cream Dip with Cannoli Chips
Roasted Cauliflower, Whipped Feta, Harissa



RECEPTION

Passed Hors D'Oeuvres | 1 hour of service
Choose: 4 | $15 6 | $19 8 | $21



Beef & Poultry

Beef Tenderloin | crostini, horseradish creama
Italian Meatball Canapé | garlic bread, parm
Curried Chicken Salad Cup | cucumber, madras curry
Chicken Parm Slider
Classic Pigs in a Blanket | sauerkraut mustard
Nashville Hot Chicken Slider
Sweet Chili Chicken Skewers
Thai Beef Skewers
Grilled Chicken Pesto Brochette
Kobe Beef Cucumber Canapé | wasabi aioli
Beef Tartar, Potato Chip | horseradish aioli, caper
Buttermilk Fried Chicken-Biscuit | hot honey
Roasted Duck Steamed Bun | scallion, hoisin
Prosciutto Wrapped Charred Mission Figs
Chimichurri Flank Steak Skewers
Yakitori-Glazed Chicken & Scallion Wonton Crisps

Seafood

Scallop Crudo, Shiso Leaf, Yuzu Aioli

Seared Ahi Tuna, Ginger Glaze, Wonton Crisp

Shrimp “Cocktail” Tostada, Blue Corn Tortilla, Cilantro

Clams Casino, Smoked Bacon, Panko

Teriyaki Salmon Skewer Bites

Crabmeat Stuffed Mushrooms

Buffalo Shrimp with Blue Cheese Drizzle

Jumbo Shrimp Cocktail with Horseradish Cocktail Sauce | GF

Mini Crab Cakes with Apple Slaw

Smoked salmon-cucumber-chive cream cheese-everything bagel spice-bite

Ceviche, Red Onion, Lime, Cilantro, Jalapeno in a Shot Glass

Ahi Tuna Poke, Sesame Seed Cone, Spicy Mayo

Jumbo Lump Crab Stuffed Peppadew Peppers, Meyer Lemon

Blackened Shrimp and Grits

Vegetarian

Heirloom Tomato Bisque, Classic Grilled Cheese

South Philly Skewer, Pickled Sweet Pepper, Sharp Provolone, Olive

Polenta Fries, Spring Chimichurri

Broccoli & Garlic Ricotti Toast with Hot Honey

Classic Deviled Eggs

Vegetable Egg Rolls, Duck Sauce

Four Cheese Arancini with Roasted Tomato Aioli

Pan Seared Edamame Dumplings with Ginger Ponzu Sauce

Buffalo Cauliflower Bites, Buttermilk Ranch, Celery | GF

Caprese Skewers | GF

Cacio E Pepe Bites

Spanakopita Pinwheels

Roasted Brussels Sprout Skewer, Tahini, Sesame | GF, V

Roasted Beet & Whipped Feta Toast

White Truffle and Yukon Gold Potato Croquet, Parmesan

Stuffed Artichoke Hearts, Roasted Red Peppe Coulis

Whipped Goat Cheese and Roasted Grape Crostini



BUILD YOUR STATION

prices based per person

Poke | $27

Choose Your Base: select two

white or brown sushi rice, mixed greens, noodles or cucumber salad

Choose Your Protein: select one

tuna, salmon, shrimp, tofu

Top it Off: select five

corn, jalapeno, cilantro, kale, cucumber, sweet onion, green onion, pineapple, edamame

Choose Your Sauce: select two

ponzu, spicy mayo, sweet chili, sriracha, wasabi soy sauce

Dim Sum | $22

Dumplings:

chicken lemon grass dumpling, shrimp and lemongrass pot sticker, vegetable spring roll, scallion pancake

soy sauce & duck sauce

Sesame Noodles:

creamy sesame sauce, carrots, cucumber, mint

Sushi | $32

Spicy Tuna Roll, California Roll, Salmon & Avocado Roll, Vegetarian Roll

Edamame

Soy Sauce & Wasabi

DIY Ramen | $26

Includes:

Pork Ramen Broth, Chicken Ramen Broth, Vegetarian Dashi

Ramen Noodles

Pork Belly, Chicken, Tofu

Bok Choy, Broccoli, Carrots, Spinach, Scallions

Assorted toppings and sauces



Grain Bowl | $21

Choose your Base: select two
baby kale, arugula, spinach, quinoa pilaf, farro

Choose your Protein: select one
chicken, shrimp, tofu, ahi tuna

Top it Off: select five
cucumber, carrot, tomato, onion, olives, artichoke hearts, edamame, green beans, hard boiled eggs, pepperoncini, feta, parmesan, goat cheese, cheddar, croutons

Seasonal Favorites: shaved fennel, roasted asparagus, watermelon radish, pea tendrils, roasted celery root, roasted chickpeas

Dress it Up: select two
apple cider-dijon vinaigrette, champagne vinaigrette, herb & balsamic vinaigrette, lemon-tahini dressing, herb buttermilk ranch



Yakitori | $31

Choose your Protein: select three
chicken thigh, pork belly, beef, shrimp, salmon, tofu, king oyster mushroom

Includes:
Smashed Cucumber Salad
Chilled Soba Noodle Salad
Ginger & Scallion Jasmine Rice
Seasonal Pickled Vegetables
Assorted Dipping Sauces

Flatbreads | $26

Choose 3

Seasonal Varieties
butternut squash, caramelized onions and goat cheese
fig, prosciutto and arugula
shaved brussel sprout, bacon and parmesan

Traditional Margarita
tomato sauce, mozzarella & basil

Wild Mushroom Truffle
wild mushrooms, caramelized onions, asiago cheese & ricotta

Mike's Hot Honey
thick cut pepperoni, mozzarella, & italian plum tomato sauce drizzled with Mike's Hot Honey

Spicy Italian Sausage
wood-roasted sausage, long hot pesto, mozzarella & tomato

Spinach & Ricotta
fresh tomatoes, spinach, ricotta, mozzarella & olive oil

Includes:
Seasonal Salad
with white balsamic dressing



Maria's Italian Kitchen | $31

Minimum of 25

Caesar Salad, Romaine, Shredded Parmesan, Creamy Caesar Dressing | GF
Classic Piccata
Spaghetti with Lemon Olive Oil or Gemelli Pasta with Pesto Cream Sauce
Charred Asparagus with Gremolata
Garlic Bread
Assorted Mini Desserts
Water Dispensers

Sliders | $26

Choose 3

Cheeseburger
Nashville Hot Chicken Sliders | pickles
Portobello Mushroom Slider
Slow-Braised Pork Belly Sliders | pickled carrots, sriracha mayo
Blackened Salmon Slider | lemon dill aioli and arugula
Maryland Style Crab Cake Slider | cabbage slaw and old bay
Falafel Sliders | baby spinach and tzatziki
Butternut Squash & Black Bean | Vegetarian

Lamb Merguez | english peas, pickled onion, mint
The Forager | bison, wild mushrooms & gruyere
Grilled Halloumi & Artichoke
Grilled Portobello & Pesto Slider

Includes:
Waffle Fries or Sweet Potato Fries
Green Salad with Tomatoes, Cucumber and a Lemon Vinaigrette

Mac & Cheese Bar | $26 per person

Includes:
White Cheddar Cavatappi and Classic Cheddar Mac
Grilled Chicken Breast, Pulled Pork, and Tempura Tofu
Garlic and Herb Panko, Crushed Potato Chips, Fried Onions, Toasted Pumpkin Seeds

La Cocina | $26

Choose 3 Proteins:
beef barbacoa, chicken ropa veja, cilantro lime shrimp, roast pork el pastor, cumin cauliflower

Includes:
Black Beans & Rice
Flour & Corn Tortillas
Fresh Tortilla Chips
Pico De Gallo, Salsa Verde, Guacamole, Hot Sauce, Sour Cream, Lettuce, Jalapeños, Queso Fresco

DINNER

Minimum 25 | $47
includes 2 entrees, 1 veg, 1 starch, 1 salad
fresh dinner rolls & desserts

Entree

Balsamic Fig Roasted Chicken Breasts, Crumbled Goat Cheese
Classic Beef Bourguignon
Apple Cider Glazed Chicken Thighs, Sliced Honey Crisp Apples
Confit Turkey Thigh, Roasted Apple and Cider Jus, Cranberry Relish
Proscuitto Wrapped Pork Loin, Fig and Sherry Agrodulche
Lemon-Yogurt Grilled Chicken, Shaved Spring Vegetale Salad
Grilled Flank Steak, Carrot Top and Pea Tendril Chimichuri
Grilled Chicken Breast Pomodoro, Lemon, Articoke Tapenade
Corriander Crusted Chicken Thighs, Strawberry and Habanero Salsa
Tuscan Chicken Breast, Sundried Tomato Cream Sauce, Fried Basil
Southwest Grilled Chicken Thighs, Lemongrass, Ginger, Coconut Lime Sauce
Honey and Miso Glazed Salmon, Radish and Cucumber Salad
Grilled Jail Island Salmon, Maple Burbon Dijon Glaze, Lemon
Eggplant Napoleon, Roasted Tomato | GF, V
Crispy Tofu over Tri Color Quinoa Pilaf, Lemon Basil Tahini Sauce | GF, V
Mediterranean Grilled Tofu Steaks, Lemon, Oregano, Olive Oil
Miso Glazed Tempeh, Scallions, Sesame
Seared Seitan Medallions, Mushroom Thyme Jus
Braised Short Ribs
Wild Mushroom Risotto
Thick Cut Cauliflower Steak, Romesco, Toasted Garlic Breadcrumbs | GF,V

Vegetable

Maple Bacon Roasted Brussels Sprouts
Brown Butter Roasted Delicata Squash
Braised Red Cabbage, Apples
Creamed Lacinato Kale and Leeks
Caramelized Baby Carrots
Roasted Lemon Garlic Cauliflower
Grilled Eggplant with Pomegranate and Mint
Sauteed Sugar Snap Peas, Sesame Ginger
Garlic Roasted Broccolini with Lemon Zest
Roasted Fennel Wedges
Sauteed Kale
Blisted Snap Peas, Togarashi

Starch

Herb & Olive Oil Fingerling Potatoes
Garlic Mashed Potatoes
Wild Rice Pilaf with Mushrooms & Herbs
Lemon-Herb Basmati Pilaf
Couscous with Roasted Apricots & Scallions
Crushed New Potatoes with Chive Butter
Creamy Sharp White Cheddar Polenta
Maple Mashed Sweet Potatoes
Toasted Farro and Butternut Squash

Salad

Boston Wedge, Pancetta, Heirloom Tomato, Caramelized Onions, Gorgonzola, Whole Grain Mustard Dressing
Power Greens Salad, Kale, Arugula, Watercress, Shaved Brussels Sprouts, Broccoli, Red Onion, Grape Tomato, Citrus Vinaigrette
Watercress & Endive, plums, honey-mustard vinaigrette
Cucumber & Snap Pea Ribbon Salad, White Balsamic Dill Vinaigrette
Baby Arugula and Strawberry Salad, Pecorino, Balsamic Glaze
Classic Ceasar Salad, Croutons, Parmesan Cheese, Parmesan Dressings
Baby Tuscan Kale Salad, Honey Crisp Apples, Shaved Brussels Sprouts, Apple Cider Vinaigrette
Delicata & Pomegranate Salad, Baby Arugula, Frisee, Maple Sherry Emulsion
Autum Chicory and Roasted Pear Salad, Honey White Balsamic Dressing



GUIDELINES

Advance Notice Requirements

To provide you with the highest quality service and freshest ingredients, we require the following notice for all catering orders:

- **14 Business Days** for events requiring alcohol service.
- **10 Business Days** for full-service catered events.
- **5 Business Days** for all other delivery or pickup orders.

Please note: While we strive to accommodate all requests, orders placed with less than 3 business days' notice are subject to availability and menu limitations.

Contract Requirements

A signed catering contract is required to confirm and secure all events.

Events will not be considered confirmed, scheduled, or guaranteed until a signed contract has been received by the Catering Office. No services, staffing, or food orders will be finalized without a fully executed contract.
No exceptions will be made to this policy.

Alcohol Service

Any event serving alcohol and requiring guests to pay for attendance may require a permit from the Pennsylvania Liquor Control Board (PLCB).
Please review our Alcohol Policy for additional requirements and guidelines.

Room Reservations

All room reservations must be secured prior to booking catering services through VenueVU.

Holidays & Univeristy Breaks

Catering services are unavailable on designated Villanova University holidays. During university breaks, catering availability may be limited and subject to staffing and operational considerations.

Food Removal Policy

Due to Pennsylvania state health code regulations and for the safety of your guests, any food remaining at the conclusion of an event may not be removed from the venue by the client or guests.

Billing

- **University Departments:** A valid University index number must be provided at the time of booking.
- **External Groups:** External organizations must be sponsored by a University department and receive approval to use the department's index number for billing.

Tax-Exempt Status

Non-profit organizations must provide a copy of their valid tax-exempt certificate prior to the event to waive the 6% Pennsylvania state sales tax. If documentation is not provided in advance, tax will be applied to the final invoice.

Attendance Guarantee

A final attendance guarantee must be submitted **five (5) full business days** prior to the event date.

If a final guarantee is not received, the most recent attendance estimate on file will be considered the guaranteed count and used for billing purposes.

Changes to guest counts after the guarantee deadline may not be accommodated. If adjustments can be made, additional charges may apply.

Mininmum Attendance Guarantee

The Client agrees to a minimum attendance guarantee of **20 attendees**. Charges will be based on this minimum guarantee even if fewer attendees participate in the Event.

Cancellation Policy

The following cancellation fees apply:

Notice Provided	Cancellation Fee
5 full buisness days	10% of total event cost
3 full buisness days	25% of total event cost
less than 72 hours	100% of total event cost

If Villanova University unexpectedly closes, events will be canceled without penalty.

If the University announces a two-hour delayed opening and the event falls within the affected timeframe, the event will be canceled without charge.

Staffing Guidelines & Fees

To ensure seamless service, staffing levels are determined by our catering department based on your final guest count, menu selection, service style, and event logistics. We reserve the right to adjust staffing as needed to meet the requirements of your event.
Gratuity is not charged and is not expected.

Our professional staff is provided at a flat rate that includes a standard service period of up to five (5) hours.

- Event Attendant: $125
- Chef/Carver: $150
- Bartender: $150

*Events exceeding the standard 5-hour service period will incur an overtime charge of **$25 per hour, per staff member.***

Events held outside of the Connelly Center may inccure other costs

Alcohol Service Policy

All events serving alcohol must be staffed by one of our **RAMP-certified bartenders.** Villanova University prohibits the on-site sale of alcohol to individuals under any circumstances.

Permitting:
If your event requires guests to pay for attendance (e.g., ticketed events), a Pennsylvania Liquor Control Board (PLCB) permit must be obtained by the client. It is the client's responsibility to secure and provide proof of this permit.

Bar Service Packages

Our bar packages include a standard service period of up to **five (5) hours.** Events requiring service beyond this time will be charged an overtime fee of **$25 per hour.**

- Full Bar Setup - $300: Includes all non-alcoholic beverages (bottled water, soft drinks, sparkling water), mixers (juices, tonic, club soda), standard garnishes (lemons, limes, olives), disposable glassware, and all necessary bar equipment and ice.
- Beer & Wine Bar Setup - $200: Includes non-alcoholic beverages (bottled water, soft drinks), disposable glassware, and all necessary bar equipment and ice.

Disposable Service

We provide high-quality, eco-friendly disposable service. This includes premium compostable plates, linen-like napkins, cups, and heavyweight cutlery.

Full- Service Catering

Our full-service menus are priced for events held within the Connelly Center.

- An event attendant is required for all full-service events
- Attendant staffing fee is the responsibility of the client
- Events held in the President's Lounge require an attendant.
- For events outside the Connelly Center, please be aware that additional logistical and transportation charges may apply and will be detailed in your event proposal.

Additional enhancements, including floral arrangements and upgraded linens, may be arranged through a Catering Coordinator for additional charges.

Allergies & Dietary Restrictions

We are committed to providing an exceptional experience for all your guests and are proud to operate a nut-free kitchen. While all our menu offerings include vegetarian options, we are happy to provide vegan, gluten-free, and dairy-free meals upon request.

Our culinary team is trained to prepare specialized meals that address food allergies and dietary restrictions while maintaining quality and presentation.

If a suitable option is not available on our standard menu, our Executive Chef will be pleased to develop a customized menu to meet your specific needs.

Our Commitment

All food prepared and served by Catering is free from:

- Partially hydrogenated oils (trans fats)
- Monosodium glutamate (MSG)
- Peanuts
- Tree nuts
- Coconut

In addition:

- All seafood is sustainably sourced in accordance with the Monterey Bay Aquarium Seafood Watch Program.
- Cooking and salad oils are non-GMO, expeller-pressed canola oil.

Office Hours

Monday – Friday
7:00 a.m. – 6:00 p.m.

Catering Offices are located in Tolentine 118



Snack

SNACKADEMIC
STUDENT CATERING MENU





ENTREES

Chicken Tenders | $42
with ranch, BBQ & honey mustard

Grilled Chicken | $52
lemon & thyme grilled chicken breast

Lasagna | $45
meat or cheese

Chicken Parmesan| $50
breaded chicken topped with parmesan

Pasta | $45 + Meatballs | $
penne pasta tossed in alfredo or marinara

Pizza | $33
BBQ Chicken, Margarita or Pepperoni

Wings | $33
BBQ, Buffalo, Lemon Parmesan or Old Bay

Tacos | $
chicken, beef or vegetable
with peppers, onions, salsa, sour cream & tortillas

Fajitas | $56
chicken, beef or vegetable
with peppers, onions, salsa, sour cream & tortillas

SIDES

Mac & Cheese | $30

Steamed Rice | $6.50

Roasted Potatoes | $24

Mashed Potatoes | $30

Roasted Vegetables | $13

Corn on the Cob | $12

House Made Chips | $
BBQ, Parmesan or Old Bay

Caesar Salad | $

PRICED PER PAN
EACH PAN FEEDS ~20

Snack

SNACKADEMIC
STUDENT CATERING MENU

ENTREES

PRICED PER PAN | FEEDS ~10

Chicken Tenders | $20
with ranch, BBQ & honey mustard

Grilled Chicken | $25
lemon & thyme grilled chicken breast

Chicken Parmesan| $25
breaded chicken topped with parmesan

Pasta | $20 + Meatballs | $7
penne pasta tossed in alfredo or marinara

Pizza | $15
BBQ Chicken, Margarita or Pepperoni

Wings | $15
BBQ, Buffalo, Lemon Parmesan or Old Bay

Tacos | $20
chicken, beef or vegetable
with peppers, onions, salsa, sour cream & tortillas

Fajitas | $25
chicken, beef or vegetable
with peppers, onions, salsa, sour cream & tortillas



SIDES

PRICED PER PAN | FEEDS ~10

Mac & Cheese | $15

Steamed Rice | $7

Roasted Potatoes | $10

Mashed Potatoes | $10

Roasted Vegetables | $7

House Made Chips | $7
BBQ, Parmesan or Old Bay

Caesar Salad | $7

DESSERT

2 DOZEN

Cookies | $20

Brownies | $15

SERVICEWARE

all items come with disposable serviceware containing: plates, napkins, and cutlerty