



Rider University Catering

BREAKFAST

BREAKFAST COLLECTIONS

All prices are per person and available for a minimum order of \$50.00 or more

Basic Beginnings \$5.29

ASSORTED DANISH 200-430 CAL EACH
GOURMET COFFEE, DECAF AND HOT TEA 0 CAL/8 OZ. SERVING

Includes appropriate condiments

Quick Start \$8.49

ASSORTED MUFFINS 190-520 CAL EACH
ASSORTED DANISH 200-430 CAL EACH
SCONES 230-490 CAL EACH
FRESH SEASONAL SLICED FRUIT 35 CAL/2.5 OZ. SERVING
ASSORTED JUICE 110-170 CAL EACH
GOURMET COFFEE, DECAF AND HOT TEA 0 CAL/8 OZ. SERVING

Includes appropriate condiments

Healthy Choice Breakfast \$7.79

WHETHER IN COMBINATION WITH ONE OF OUR OTHER BREAKFAST PACKAGES OR ALONE, A HEALTHY WAY TO START YOUR DAY.

INDIVIDUAL CEREAL CUPS 140-260 CAL EACH
2% MILK 140 CAL/8 OZ. SERVING
BANANAS 110 CAL EACH
ASSORTED INDIVIDUAL YOGURT CUPS 50-150 CAL EACH
GOURMET COFFEE, DECAF AND HOT TEA 0 CAL/8 OZ. SERVING

Includes appropriate condiments

À LA CARTE BREAKFAST

ASSORTED BAGELS WITH BUTTER, CREAM CHEESE AND PRESERVES
\$2.09 PER PERSON

ASSORTED BAGELS 170-360 CAL EACH
Includes appropriate condiments

BASKET OF MINIATURE MUFFINS, DANISH AND SCONES
\$17.99 PER DOZEN

MINIATURE MUFFINS 80-120 CAL EACH
MINIATURE DANISH 140-170 CAL EACH
MINIATURE SCONES 120-240 CAL EACH

Includes appropriate condiments

FRESH SEASONAL SLICED FRUIT (35 CAL/2.5 OZ. SERVING)
\$2.79 PER PERSON

GRANOLA BARS (190 CAL EACH) \$1.49 PER PERSON

2000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION IS AVAILABLE UPON REQUEST.

IN THE INTEREST OF PUBLIC HEALTH, PLEASE BE AWARE THAT CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

HOT BREAKFAST

All prices are per person and available for a minimum order of \$50.00 or more

Ultimate Breakfast \$13.99

MUFFINS, BAGELS AND CROISSANTS SERVED WITH APPROPRIATE CONDIMENTS, SCRAMBLED EGGS, CHEDDAR VEGETABLE STRATA, HASH BROWNS, CRISP BACON, SAUSAGE LINKS, PANCAKES AND SYRUP, FRESH SEASONAL SLICED FRUIT, ASSORTED JUICES, GOURMET COFFEE, DECAF AND HOT TEA

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|-----------------------------------|---------------------------|
| MUFFINS | 190-520 CAL EACH |
| BAGELS | 170-360 CAL EACH |
| CROISSANTS | 180 CAL EACH |
| ■ SCRAMBLED EGGS | 180 CAL/4 OZ. SERVING |
| ■ CHEDDAR VEGETABLE STRATA | 190 CAL/4.75 OZ. SERVING |
| ■ HASH BROWNS | 130-150 CAL/3 OZ. SERVING |
| BACON | 40 CAL EACH |
| SAUSAGE LINKS | 130 CAL EACH |
| PANCAKES | 50 CAL EACH |
| SYRUP | 110 CAL/1 OZ. SERVING |
| FRESH SEASONAL SLICED FRUIT | 35 CAL/2.5 OZ. SERVING |
| ASSORTED JUICE | 110-170 CAL EACH |
| GOURMET COFFEE, DECAF AND HOT TEA | 0 CAL/8 OZ. SERVING |

Includes appropriate condiments

American Breakfast \$12.59

ASSORTED DANISH, SCRAMBLED EGGS, CHOICE OF BREAKFAST POTATOES, CRISP BACON, CHOICE OF BREAKFAST SAUSAGE, GOURMET COFFEE, DECAF AND HOT TEA

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| DANISH | 200-430 CAL EACH |
| ■ SCRAMBLED EGGS | 180 CAL/4 OZ. SERVING |
| ■ ■ SLICED HASH BROWNS | 140 CAL/2 OZ. SERVING |
| ■ ■ DICED HASH BROWNS | 130 CAL/3 OZ. SERVING |
| ■ ■ SHREDDED HASH BROWNS | 150 CAL/3 OZ. SERVING |
| HASH BROWN PATTIES | 150 CAL/2.25 OZ. SERVING |
| BACON | 40 CAL EACH |
| SAUSAGE LINKS | 130 CAL EACH |
| SAUSAGE PATTIES | 200 CAL EACH |
| GOURMET COFFEE, DECAF AND HOT TEA | 0 CAL/8 OZ. SERVING |

Includes appropriate condiments

French Toast Breakfast \$12.49

ORANGE CINNAMON FRENCH TOAST SERVED WITH YOUR CHOICE OF BREAKFAST POTATO, CRISP BACON, CHOICE OF BREAKFAST SAUSAGE, GOURMET COFFEE, DECAF AND HOT TEA

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| ■ ORANGE CINNAMON FRENCH TOAST | 90 CAL EACH |
| MAPLE SYRUP | 110 CAL/1 OZ. SERVING |
| ■ ■ SLICED HASH BROWNS | 140 CAL/2 OZ. SERVING |
| ■ ■ DICED HASH BROWNS | 130 CAL/3 OZ. SERVING |
| ■ ■ SHREDDED HASH BROWNS | 150 CAL/3 OZ. SERVING |
| HASH BROWN PATTIES | 150 CAL/2.25 OZ. SERVING |
| BACON | 40 CAL EACH |
| SAUSAGE LINKS | 130 CAL EACH |
| SAUSAGE PATTIES | 200 CAL EACH |
| GOURMET COFFEE, DECAF AND HOT TEA | 0 CAL/8 OZ. SERVING |

Includes appropriate condiments

Egg Whites available on request - nominal fee may apply

BREAKFAST

BREAKFAST ENHANCEMENTS

All prices are per person and available for a minimum order of \$50.00 or more

Yogurt Parfaits \$5.99

CHOICE OF TWO YOGURT PARFAIT FLAVORS

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| ROASTED BANANA YOGURT PARFAIT | 440 CAL EACH |
| APPLE PIE YOGURT PARFAIT | 410 CAL EACH |
| HONEY GINGER PEAR PARFAIT | 440 CAL EACH |
| STRAWBERRY YOGURT PARFAIT | 370 CAL EACH |

Strata \$4.19

CHOOSE FROM THE FOLLOWING "EGG-LICIOUS" STRATA SELECTIONS!

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| <input type="checkbox"/> STRATA WITH FETA & SPINACH | 140 CAL/5 OZ. SERVING |
| <input type="checkbox"/> VEGETABLE CHEESE STRATA | 190 CAL/4.75 OZ. SERVING |
| <input type="checkbox"/> BACON, ONION AND SWISS STRATA | 470 CAL/7 OZ. SERVING |

Hand Wrapped Breakfast Burritos \$3.59

CHOOSE FROM THE FOLLOWING HAND-WRAPPED BREAKFAST BURRITOS!

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| MEAT LOVER'S BREAKFAST BURRITO WITH BACON, SAUSAGE AND HAM | 810 CAL EACH |
| <input type="checkbox"/> POTATO, CHEDDAR AND PICO DE GALLO BREAKFAST BURRITO | 440 CAL EACH |
| <input type="checkbox"/> FLORENTINE BREAKFAST BURRITO | 580 CAL EACH |

Egg Whites available on request - nominal fee may apply



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LUNCH & BUFFET

CLASSIC COLLECTIONS

All prices are per person and available for a minimum order of \$50.00 or more

Deli Express \$12.39

CREATE YOUR OWN DELI SANDWICH CREATION ACCOMPANIED BY YOUR CHOICE OF TWO (2) SIDE SALADS AND COOKIES

Deli Platter

| | |
|---|----------------------|
| SLICED OVEN ROASTED TURKEY | 60 CAL/1 OZ. SERVING |
| SLICED ROAST BEEF | 30 CAL/1 OZ. SERVING |
| DELI HAM | 40 CAL/1 OZ. SERVING |
| TUNA | 80 CAL/1 OZ. SERVING |
| CHEESE TRAY | 60 CAL/1 OZ. SERVING |
| RELISH TRAY (LETTUCE, TOMATO, ONION, PICKLES, PEPPERONCINI) | 30 CAL/2 OZ. SERVING |
| ASSORTED BAKED BREADS & ROLLS | 110-160 CAL EACH |
| SIDE SALADS | 25-240 CAL EACH |
| ■ ASSORTED COOKIES | 170-200 CAL EACH |

Includes appropriate condiments

Classic Box Lunch \$6.39

YOUR CHOICE OF SMOKED TURKEY WITH SWISS, HAM AND SWISS OR ROASTED VEGETABLES & CHEESE - SERVED WITH POTATO CHIPS, WHOLE FRUIT, AND A COOKIE

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|-----------------------------|------------------|
| TURKEY AND SWISS | 490 CAL EACH |
| HAM AND SWISS | 430 CAL EACH |
| GARDEN VEGETABLE AND CHEESE | 570 CAL EACH |
| INDIVIDUAL BAG OF CHIPS | 150-160 CAL EACH |
| WHOLE FRUIT | 80-110 CAL EACH |
| ■ COOKIE | 170-200 CAL EACH |

Additional Premium Box Lunch options available upon request!

Please contact your catering professional!

Classic Selections \$9.09

YOUR CHOICE OF THREE (3) CLASSIC SANDWICHES AND ONE (1) SIDE SALAD ACCOMPANIED BY COOKIES, ICED TEA AND ICED WATER

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|------------------------------|---------------------|
| CLASSIC SELECTION SANDWICHES | 350-750 CAL EACH |
| SIDE SALAD | 25-240 CAL EACH |
| ■ ASSORTED COOKIES | 170-200 CAL EACH |
| ICED TEA | 0 CAL/8 OZ. SERVING |
| ICED WATER | 0 CAL/8 OZ. SERVING |

Includes appropriate condiments

■ GREEK SALAD WRAP WITH CRUMBLLED FETA, BLACK OLIVES, FRESH CUCUMBERS, PLUM TOMATOES AND RED ONION (430 CAL EACH)

TUNA AND APPLE SALAD WITH FRESH TOMATOES AND ARUGULA ON CIABATTA BREAD (370 CAL EACH)

HAM WITH BLACK BEAN SPREAD, ROASTED CORN SALAD AND BARBECUE CHIPOTLE DRESSING ON CIABATTA (430 CAL EACH)

CHICKEN CAESAR AND ASIAGO BRUSCHETTA BAGUETTE (740 CAL EACH)

TURKEY, APPLE, CRANBERRY AND SPINACH WRAP WITH A CURRY MAYONNAISE (650 CAL EACH)

Premium Box Lunch

GRILLED CHICKEN SALAD WITH A FRESH ROLL \$11.79

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| SEASONED CHICKEN AND FRESH GARDEN VEGETABLES OVER MIXED GREENS IN A BALSAMIC VINAIGRETTE | 420 CAL EACH |
| BAKERY FRESH ROLL | 90 CAL EACH |
| ■ GOURMET COOKIE | 170-200 CAL EACH |

Includes appropriate condiments

MARINATED TOFU SALAD WITH A FRESH ROLL \$10.99

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| MARINATED TOFU AND FRESH GARDEN VEGETABLES OVER MIXED GREENS IN A BALSAMIC VINAIGRETTE | 160 CAL EACH |
| BAKERY FRESH ROLL | 90 CAL EACH |
| ■ LEMON DESSERT BAR | 340 CAL/3.25 CAL EACH |

Includes appropriate condiments

Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert

LUNCH & BUFFET

CLASSIC COLLECTIONS

The Executive Luncheon \$17.59

Your choice of three (3) Sandwiches and two (2) Side Salads accompanied by Potato Chips, Pickles, Cookies, and Assorted Beverages

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| EXECUTIVE LUNCHEON SANDWICHES | 380-760 CAL EACH |
| SIDE SALADS | 25-240 CAL EACH |
| PICKLES | 0 CAL EACH |
| INDIVIDUAL BAGS OF CHIPS | 150-160 CAL EACH |
| ASSORTED COOKIES | 170-200 CAL EACH |
| ASSORTED BEVERAGES | 0-200 CAL EACH |

Includes appropriate condiments

HAM AND BRIE, WITH FRESH PEAR, SPINACH AND CARAMELIZED ONIONS ON WHEATBERRY BREAD (700 CAL EACH)

GRANNY SMITH APPLES AND BRIE WITH FRESH BABY SPINACH ON A FRENCH BAGUETTE (760 CAL EACH)

TURKEY FETA CIABATTA WITH SPINACH AND SUNDRIED TOMATO AIOLI (620 CAL EACH)

PEPPER JACK TUNA WRAP WITH FRESH JALEPENOS AND PLUM TOMATOES (600 CAL EACH)

SPICY SOUTHWEST CHICKEN BAGUETTE WITH MONTEREY JACK CHEESE AND PICO DE GALLO (600 CAL EACH)

DELI STYLE TURKEY, HAM, AND MOZZARELLA WITH PESTO MAYO ON A BAGUETTE (640 CAL EACH)

Salad Selections

(Included with Deli Express, Classic Selections, and Executive Luncheon Sandwich Buffets)

CILANTRO PEANUT NOODLE SALAD IN A PESTO CILANTRO SAUCE COMBINED WITH RADISHES, SCALLIONS AND CHOPPED PEANUTS (210 CAL/3 OZ. SERVING)

PEPPER SLAW WITH RED, GREEN AND YELLOW PEPPERS TOSSED IN JALAPEÑO CHILE-LIME CREAM (150 CAL/3.5 OZ. SERVING)

TOASTED BARLEY ORANGE CRANBERRY SALAD WITH RED ONIONS, HONEY, CINNAMON AND ORANGE (120 CAL/3.5 OZ. SERVING)

CHICKPEA SALAD WITH FRESH CUCUMBERS, RED ONIONS, GREEN AND RED PEPPERS, CELERY AND GARLIC WITH A HOT PEPPER SAUCE AND LEMON SEASONING (130 CAL/3.5 OZ. SERVING)

CHILLED DILL CUCUMBER SALAD WITH ONIONS TOSSED IN ITALIAN DRESSING (60 CAL/3.75 OZ. SERVING)

GREEK PENNE SALAD TOSSED WITH TOMATOES, CUCUMBERS, RED ONIONS, PEPPERS, FRESH BABY SPINACH, FETA CHEESE AND BLACK OLIVES (90 CAL/3 OZ. SERVING)

RED SKINNED POTATO SALAD WITH EGG, CELERY AND SPANISH ONION IN A SEASONED MAYONNAISE DRESSING (240 CAL/4 OZ. SERVING)

TRADITIONAL GARDEN SALAD (50 CAL/3.5 OZ. SERVING)

RANCH CELLENTANI PASTA SALAD (130 CAL/3 OZ. SERVING)

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LUNCH & BUFFET

BUFFETS

Served with Assorted Rolls and Butter, Ice Water and Iced Tea (12 Person Minimum)

Zoca Bowl \$14.99

CREATE YOUR OWN ZOCA BOWLS WITH WHITE AND BROWN RICE, GROUND BEEF, BLACK BEANS AND FAJITA VEGGIES, TOPPINGS BAR, AND SIDES

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| ROMAINE LETTUCE SALAD | 0 CAL/0.25 OZ. SERVING |
| AVOCADO RANCH DRESSING | 90 CAL/1 OZ. SERVING |
| CILANTRO LIME WHITE RICE | 120 CAL/3 OZ. SERVING |
| CILANTRO LIME BROWN RICE | 140 CAL/3.5 OZ. SERVING |
| BLACK BEANS | 110 CAL/3 OZ. SERVING |
| GROUND BEEF | 140 CAL/2 OZ. SERVING |
| FAJITA VEGETABLES | 70 CAL/1 OZ. SERVING |
| PICO DE GALLO | 10 CAL/1 OZ. SERVING |
| GUACAMOLE | 40 CAL/1.33 OZ. SERVING |
| SALSA VERDE | 10 CAL/1 OZ. SERVING |
| SALSA ROJA | 25 CAL/1 OZ. SERVING |
| ASSORTED COOKIES | 170-200 CAL EACH |
| BAKERY-FRESH BROWNIES | 250 CAL/2.25 OZ. SERVING |
| ICED TEA | 0 CAL/8 OZ. SERVING |
| ICED WATER | 0 CAL/8 OZ. SERVING |

Includes appropriate condiments

Latin Flavors \$15.99

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| MEXICAN CHOPPED SALAD | 40 CAL/ 2.4 OZ. SERVING |
| GRILLED FLATBREAD | 110 CAL EACH |
| CILANTRO LIME RICE | 120 CAL/3 OZ. SERVING |
| CUMIN BLACK BEANS | 110 CAL/3 OZ. SERVING |
| CHIPOTLE ORANGE ROASTED CHICKEN | 440 CAL/6 OZ. SERVING |
| CARNE ASADA CON PAPAS RANCHERO | 170 CAL/6 OZ. SERVING |
| SOPAIPILLAS | 70 CAL EACH |
| ICED TEA | 0 CAL/8 OZ. SERVING |
| ICED WATER | 0 CAL/8 OZ. SERVING |

Includes appropriate condiments



Basic Italian Buffet \$15.99

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|---|---------------------------|
| ITALIAN HOUSE SALAD | 50 CAL/3.5 OZ. SERVING |
| GARLIC BREADSTICKS | 110 CAL EACH |
| BAKED PASTA | 440 CAL/12.75 OZ. SERVING |
| HOME-STYLE LASAGNA WITH PARMESAN CHEESE | 320 CAL/7.25 OZ. SERVING |
| ASSORTED COOKIES | 170-200 CAL EACH |
| BAKERY-FRESH BROWNIES | 250 CAL/2.25 OZ. SERVING |
| ICED TEA | 0 CAL/8 OZ. SERVING |
| ICED WATER | 0 CAL/8 OZ. SERVING |

Includes appropriate condiments

Northern Italian Buffet \$14.99

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| MEDITERRANEAN SALAD WITH A GREEK VINAIGRETTE | 120 CAL/3.25 OZ. SERVING |
| GARLIC BREADSTICKS | 110 CAL EACH |
| ROASTED MUSHROOMS | 100 CAL/2.25 OZ. SERVING |
| VERMICELLI PASTA | 150 CAL/3.25 OZ. SERVING |
| LEMON ROSEMARY CHICKEN | 130 CAL/3 OZ. SERVING |
| SHRIMP SCAMPI | 100 CAL/3 OZ. SERVING |
| ASSORTED COOKIES | 170-200 CAL EACH |
| BAKERY-FRESH BROWNIES | 250 CAL/2.25 OZ. SERVING |
| ICED TEA | 0 CAL/8 OZ. SERVING |
| ICED WATER | 0 CAL/8 OZ. SERVING |

Includes appropriate condiments

BBQ Picnic \$13.99

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| HOME-STYLE POTATO SALAD | 240 CAL/4 OZ. SERVING |
| FRESH COUNTRY COLESLAW | 170 CAL/3.5 OZ. SERVING |
| HOUSE-MADE KETTLE CHIPS | 240 CAL/1.25 OZ. SERVING |
| GRILLED HAMBURGERS WITH BUNS | 330 CAL EACH |
| HOT DOGS WITH BUNS | 310 CAL EACH |
| GARNISH TRAY (LETTUCE, PICKLES, TOMATOES) | 10 CAL EACH |
| ASSORTED COOKIES | 170-200 CAL EACH |
| BAKERY-FRESH BROWNIES | 250 CAL/2.25 OZ. SERVING |
| ICED TEA | 0 CAL/8 OZ. SERVING |
| ICED WATER | 0 CAL/8 OZ. SERVING |

Includes appropriate condiments

LUNCH & BUFFET

BUFFETS

Served with Assorted Rolls and Butter, Ice Water and Iced Tea
(12 Person Minimum)

Build Your Own Bite Sized BBQ \$13.99

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|--------------------------|--------------------------|
| ■ FRESH COUNTRY COLESLAW | 170 CAL/3.5 OZ. SERVING |
| ■ VEGETARIAN BAKED BEANS | 150 CAL/4 OZ. SERVING |
| COLLARD GREENS | 90 CAL/3 OZ. SERVING |
| ■ MACARONI AND CHEESE | 260 CAL/4 OZ. SERVING |
| HUSH PUPPIES | 70 CAL EACH |
| PULLED CHICKEN | 190 CAL/3 OZ. SERVING |
| PULLED PORK | 300 CAL/3 OZ. SERVING |
| ■ SLIDER BUNS | 80 CAL EACH |
| ■ ASSORTED COOKIES | 170-200 CAL EACH |
| ■ BAKERY-FRESH BROWNIES | 250 CAL/2.25 OZ. SERVING |
| ICED TEA | 0 CAL/8 OZ. SERVING |
| ICED WATER | 0 CAL/8 OZ. SERVING |

Includes appropriate condiments



BUFFETS

Build Your Own Buffet: Select two salads, one entrée, two sides, and one dessert

Buffet Starters

- SEASONAL GARDEN SALAD WITH BALSAMIC VINAIGRETTE (50 CAL/3.5 OZ. SERVING)
- CLASSIC CAESAR SALAD (160 CAL/2.66 OZ. SERVING)
- GREEK SALAD WITH CRUMBLLED FETA (120 CAL/3.25 OZ. SERVING)
- CRUDITÉS WITH TZATZIKI SAUCE (110 CAL/5 OZ. SERVING)
- TRADITIONAL HUMMUS WITH TOASTED PITA (130 CAL/1.75 OZ. SERVING)
- SEASONAL FRESH FRUIT SALAD (35 CAL/2.25 OZ. SERVING)

Buffet Entrees

- GRILLED CHICKEN BREAST WITH CIDER MARINADE (120 CAL/3 OZ. SERVING) \$14.49
- FRIED CHICKEN WITH BUTTERMILK HOT SAUCE (540 CAL/9 OZ. SERVING) \$13.99
- CAVATAPPI WITH GRILLED CHICKEN, CHORIZO, TOMATOES, MUSHROOMS, ROASTED PEPPERS & BEANS (770 CAL/18 OZ. SERVING) \$15.99
- CAJUN ROASTED PORK LOIN (240 CAL/5 OZ. SERVING) \$15.29
- BAKED TILAPIA WITH MANGO SALSA (350 CAL/8.5 OZ. SERVING) \$15.99
- BEEF POT ROAST WITH DIJON SHALLOT SAUCE (300 CAL/5 OZ. SERVING) \$15.99
- EGGPLANT LASAGNA (250 CAL/7.25 OZ. SERVING) \$13.49

Buffet Sides

- ITALIAN SEASONED GREEN BEANS (40 CAL/3.25 OZ. SERVING)
- PAN ROASTED VEGETABLES (45 CAL/3 OZ. SERVING)
- ■ TOASTED CRANBERRY APPLE COUSCOUS (180 CAL/3 OZ. SERVING)
- ■ PENNE WITH MARINARA SAUCE (100 CAL/3 OZ. SERVING)
- MARINATED ROASTED RED POTATOES (120 CAL/2.75 OZ. SERVING)
- TOASTED ORZO WITH SPINACH AND CRANBERRIES (170 CAL/4 OZ. SERVING)
- ADD AN EXTRA BUFFET SIDE? (40-250 CAL EACH) \$4.29

Buffet Finishes

- APPLE PIE (410 CAL/5.5 OZ. SERVING)
- BREAD PUDDING WITH CARAMEL APPLE SAUCE (360 CAL/6.75 OZ. SERVING)
- CINNAMON CHERRY PEAR CRISP (210 CAL/4.25 OZ. SERVING)
- WARM PEACH COBBLER (120 CAL/3.75 OZ. SERVING)
- MINI BROWNIE AND CAPPUCCINO MOUSSE PARFAITS (230 CAL/3 OZ. SERVING)
- SPICED CARROT CAKE (370 CAL/3 OZ. SERVING)

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RECEPTIONS

RECEPTIONS

Classic Cheese Tray \$3.69 PER PERSON

CLASSIC CHEESE TRAY WITH SWISS, CHEDDAR AND PEPPER JACK CHEESES, PITA CHIPS AND CROSTINI (290 CAL/2.75 OZ. SERVING)

Fresh Garden Crudités \$2.99 PER PERSON

FRESH GARDEN CRUDITÉS WITH RANCH DILL DIP AND PITA CHIPS

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|  FRESH GARDEN CRUDITÉS WITH RANCH DILL DIP | 120 CAL/5 OZ. SERVING |
|  PITA CHIPS | 270 CAL/4 OZ. SERVING |

Fresh Seasonal Fruit \$3.39 PER PERSON

FRESH SEASONAL FRUIT TRAY (40 CAL/2.5 OZ. SERVING)

Antipasto Platter \$4.49 PER PERSON

ANTIPASTO PLATTER WITH MARINATED VEGETABLES, ITALIAN MEATS AND ASSORTED CHEESES (250 CAL/5 OZ. SERVING)

Assorted Mini Sandwiches \$4.89 PER PERSON

AN ASSORTMENT OF OUR MOST POPULAR MINI SANDWICHES

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| HAM AND AMERICAN CHEESE MINI SANDWICHES | 260 CAL EACH |
| ROAST BEEF AND CHEDDAR MINI SANDWICHES | 280 CAL EACH |
| TURKEY AND SWISS MINI SANDWICHES | 320 CAL EACH |
| MINI CAPRESE SANDWICHES | 250 CAL EACH |



May we suggest a Served Meal or Reception?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office to arrange a personal consultation. Plasticware is included with all packages in this guide, unless otherwise specified.

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RECEPTION STATIONS

Reception stations may require additional fees for a chef attendant.
Please contact your catering professional for details.
All prices are per person and available for a minimum order of
\$50.00 or more

American Tea \$8.99

THE PERFECT SELECTION OF SWEET AND SAVORY SNACKS...MAKE SURE TO
ADD ON A GALLON OR TWO OF OUR HOT TEA!

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| FRESH MOZZARELLA TEA SANDWICHES | 250 CAL EACH |
| GRILLED CHICKEN AND APPLE TEA SANDWICHES | 230 CAL EACH |
| ROAST BEEF AND BRIE TEA SANDWICHES | 270 CAL EACH |
| SCONES WITH JAM AND HONEY CREAM CHEESE | 380 CAL EACH |
| ASSORTED PETIT FOURS | 60-140 CAL EACH |
| SHORTBREAD COOKIES | 350 CAL EACH |

Traditional Carving \$12.79

CHOICE OF ROASTED TURKEY, HONEY HAM OR SLOW-COOKED BEEF CARVED
BY OUR CHEF. SERVED WITH ROLLS AND SPREADS

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| BAKERY FRESH ROLLS | 90 CAL EACH |
| CARVED ROASTED TURKEY | 120 CAL/3 OZ. SERVING |
| CARVED HONEY HAM | 170 CAL/3.5 OZ. SERVING |
| CARVED SLOW-COOKED BEEF | 240 CAL/3 OZ. SERVING |

Includes appropriate condiments

Grown Up Mac and Cheese \$12.79

OUR GOURMET MAC & CHEESE TOPPED YOUR WAY

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|--|---------------------------|
| CHICKEN & CHIPOTLE MACARONI AND CHEESE | 710 CAL/11.75 OZ. SERVING |
| ROASTED MUSHROOMS | 100 CAL/2.5 OZ. SERVING |
| SAUTEED SHRIMP | 120 CAL/4 OZ. SERVING |

SNACKS

All prices are per person and available for a minimum order of
\$50.00 or more

Chocaholic \$8.29

BECOME ADDICTED WITH AN ASSORTMENT OF CHOCOLATE-THEMED
TREATS

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| MINIATURE CHOCOLATE BARS | 45-70 CAL EACH |
| CHOCOLATE CHIP COOKIES | 170-200 CAL EACH |
| CHILLED CHOCOLATE MILK | 200 CAL/8 OZ. SERVING |
| CHOCOLATE DIPPED PRETZELS | 110 CAL EACH |
| CHOCOLATE DIPPED STRAWBERRIES | 40 CAL EACH |

Energy Break \$3.39

RAISE THE BAR!

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| GRANOLA BARS | 190 CAL EACH |
| FRUIT FILLED BARS | 160 CAL EACH |
| BREAKFAST BARS | 250 CAL EACH |

Snack Attack \$4.99

THE PERFECT BLEND OF SWEET AND SALTY TO GET YOU THROUGH YOUR DAY!

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| INDIVIDUAL BAGS OF CHIPS | 150-160 CAL EACH |
| HONEY PEANUTS | 160 CAL/1 OZ. SERVING |
| BAKERY-FRESH BROWNIES | 250 CAL/2.25 OZ. SERVING |
| TRAIL MIX | 290 CAL EACH |
| ASSORTED COOKIES | 170-200 CAL EACH |



BEVERAGES

REGULAR AND DECAFFEINATED COFFEE, TEA (0 CAL/8 OZ. SERVING)
\$1.99 PER PERSON

Includes appropriate condiments

STARBUCKS REGULAR AND DECAFFEINATED COFFEE, TEA
(0 CAL/8 OZ. SERVING) \$2.99 PER PERSON

Includes appropriate condiments

HOT CHOCOLATE (160 CAL/8 OZ. SERVING) \$1.99 PER PERSON

HOT APPLE CIDER (160 CAL/8 OZ. SERVING) \$1.99 PER PERSON

ICED TEA (0 CAL/8 OZ. SERVING) \$0.99 PER PERSON

Includes appropriate condiments

LEMONADE (90 CAL/8 OZ. SERVING) \$0.99 PER PERSON

FRUIT PUNCH (50 CAL/8 OZ. SERVING) \$1.29 PER PERSON

INFUSED WATER \$1.29 PER PERSON

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| LEMON INFUSED WATER | 0 CAL/8 OZ. SERVING |
| ORANGE INFUSED WATER | 10 CAL/8 OZ. SERVING |
| APPLE INFUSED WATER | 20 CAL/8 OZ. SERVING |
| CUCUMBER INFUSED WATER | 10 CAL/8 OZ. SERVING |
| GRAPEFRUIT INFUSED WATER | 10 CAL/8 OZ. SERVING |

BOTTLED WATER (0 CAL EACH) \$1.49 PER PERSON

ASSORTED SODAS (CAN) (0-150 CAL EACH) \$1.49

ASSORTED INDIVIDUAL FRUIT JUICES (110-170 CAL EACH) \$1.99

 VEGETARIAN  VEGAN

THE CALORIE AND NUTRITION INFORMATION PROVIDED IS FOR INDIVIDUAL SERVINGS, NOT FOR THE TOTAL NUMBER OF SERVINGS ON EACH TRAY, BECAUSE SERVING STYLES E.G. TRAYS/BOWLS USED VARY SIGNIFICANTLY, IN ORDER TO ACCOMMODATE NUMBERS OF GUESTS THAT CAN RANGE FROM SINGLE DIGITS TO THOUSANDS. DUE TO OUR DESIRE AND ABILITY TO PROVIDE CUSTOM SOLUTIONS, WE DO NOT OFFER STANDARD SERVING CONTAINERS. IF YOU HAVE ANY QUESTIONS, PLEASE CONTACT YOUR CATERING MANAGER DIRECTLY.

DESSERTS

All prices are per person and available for a minimum order of \$50.00 or more



ASSORTED GOURMET COOKIES (170-200 CAL EACH) \$1.39 PER PERSON


BAKERY-FRESH BROWNIES (250 CAL/2.25 OZ. SERVING) \$1.39 PER PERSON

GOURMET DESSERT BARS \$2.29 PER PERSON

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|  LEMON CHEESECAKE BARS | 310 CAL/2.75 OZ. EACH |
|  RASPBERRY COCONUT BAR | 370 CAL/3.25 OZ. SERVING |

WARM FRUIT COBBLER \$2.49 PER PERSON

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|  CHERRY COBBLER | 180 CAL/4 OZ. SERVING |
|  PEACH COBBLER | 150 CAL/4 OZ. SERVING |
|  APPLE COBBLER | 200 CAL/4 OZ. SERVING |

 CUSTOM ARTISAN CUPCAKES (380 CAL EACH) \$2.99 PER PERSON

ORDERING INFORMATION

Lead Time

NOTICE OF 24 HOURS IS APPRECIATED; HOWEVER, WE WILL DO OUR BEST TO ACCOMMODATE ALL LATE ORDERS THAT ARE RECEIVED. WE APPRECIATE THE IMPORTANCE OF YOUR FUNCTION AND WILL DO WHATEVER IT TAKES TO EXCEED YOUR EXPECTATIONS.

Extras

IF RENTAL EQUIPMENT, LINENS, OR SERVICE STAFF ARE NEEDED, WE CAN TAKE CARE OF IT FOR YOU WITH NECESSARY CHARGES.

CONTACT US TODAY

609.896.5274

ACATERING@RIDER.EDU

WWW.RIDER.CAMPUSDISH.COM

Prices effective until 08/01/2017