



ASU Catering

Decidedly Green Menu

Fall 2019 - Spring 2020



DECIDEDLY GREEN CATERING IS COMMITTED TO MAKING ENVIRONMENTALLY AND SOCIALLY RESPONSIBLE DECISIONS IN ALL ASPECTS OF OUR SPECIAL EVENT AND CATERING SERVICES. WE ARE PLEASED TO OFFER A SEASONAL MENU AND CONTINUALLY STRIVE TO SOURCE LOCALLY, REDUCE WASTE, AND MINIMIZE OUR IMPACT ON THE EARTH.

WASTE NOT

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FOOD LEFT ON THE LINES AT CATERING EVENTS IS ALWAYS COMPOSTED. DEPENDING ON THE SIZE AND LOCATION OF YOUR EVENT, YOU MAY BE ABLE TO REQUEST COMPOST AND RECYCLE BINS BE AVAILABLE DIRECTLY TO ATTENDEES. SEE OUR ZERO WASTE EVENTS GUIDE AT SUNDEVILDINING.COM FOR MORE INFORMATION.

LOCAL FOOD

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WE WORK WITH A VARIETY OF ARIZONA GROWERS IN AN EFFORT TO SUPPORT OUR LOCAL ECONOMY AND BRING FOOD FRESH FROM THE FARM TO YOUR FORK.

LOCAL GROWERS*

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ABBY LEE FARMS, ARIZONA SPROUTING, ASU CAMPUS HARVEST, BLUE SKY FARMS, HERBCO, PINNACLE FARMS, QUEEN CREEK OLIVE MILL, ROSIE'S BAKERY, SHAMROCK FARMS, TAYLOR FARMS, UNITED DAIRYMEN OF ARIZONA, TUCSON TAMALE, AND WILCOX GREENHOUSE.

*SUBJECT TO CHANGE



GREEN GLOSSARY

USDA CERTIFIED ORGANIC

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INDICATES THAT FOOD WAS GROWN WITHOUT USE OF MOST SYNTHETIC FERTILIZERS AND PESTICIDES, AND THAT IT IS FREE OF GENETIC MODIFICATION AND IRRADIATION.

CAGE FREE EGGS

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CAGE FREE HENS ARE ABLE TO SPREAD THEIR WINGS AND MOVE AROUND FREELY

FAIR TRADE

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A MARKET BASED APPROACH TO ALLEVIATING POVERTY IN WAYS THAT IMPROVE LIVES, STRENGTHENS COMMUNITIES, AND PROTECTS THE ENVIRONMENT.

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Please contact our catering office to plan your next event. In addition to the items listed in this menu, we would be happy to help identify and provide sustainable service items and tips for your green event. All offerings listed require 72 hour advanced notice for preparation. All items are available for 12 guests or more.

Tempe campus deliveries outside of the Memorial Union will require a minimum order of \$250. Orders may be picked up from the Memorial Union for no additional cost.

BREAKFAST



All breakfast buffet options are served with water, orange juice and Starbucks organic serena blend coffee and Starbucks hot tea.

RISE & SHINE CONTINENTAL

\$12.89

cage free scrambled eggs 180 cal/4 oz. serving
seasonal and/or organic sliced fruit 35 cal/2.5 oz. serving
organic Stoneyfield yogurt 200 cal/4 oz. serving
granola 200-230 cal/4 oz. serving
Rosie's Bakery assorted pastries 80-240 cal/each
and whole wheat muffins

Condiments included

SUNRISE BUFFET

\$15.89

please select one:

1. tofu scramble with local 50-100 cal/3 oz. serving
seasonal vegetables (vegan)
2. basil tomato frittata with 150-200 cal/3oz serving
spicy tomato sauce (vegetarian)
3. soyrizo benedict with 125-180 cal/3oz serving
poblano hollandaise (vegetarian)

includes:

shredded hash browns 130-150 cal/3 oz. serving
Rosie's Bakery zucchini bread or 165-350/each or 165-380/each
banana nut loaf

Condiments included

MESQUITE BUFFET

\$15.89

vegetarian whole wheat mesquite pancakes 150-200 cal/2 oz. serving
local date syrup 210-260 cal/2 oz. serving
includes:
cage free scrambled eggs 180 cal/4 oz. serving
seasonal fruit 35 cal/2.5 oz. serving
Condiments included

CHILAQUILES BAR

\$11.99

please select one:

1. crispy corn tortilla chips, shredded 475-520 cal/12 oz. serving
cheese, refried beans,
cage free eggs, salsa
2. crispy corn tortilla chips, shredded 345-489 cal/12 oz. serving
plant-based "cheese", refried beans, salsa

Condiments included

A LA CARTÉ ADDITIONS

spinach pineapple local honey 140-168/5 oz. serving | **\$3.49**
smoothie shooters
seasonal fruit salad 35 cal/2.5 oz. serving | **\$3.89**
Kind Bars 170-200 cal/each | **\$2.99**
soy milk 60-80 cal/8 oz. serving | **\$2.49**
Shamrock Farms 2% milk 140 cal/8 oz. Serving | **\$2.39**
seasonal fruit organic yogurt parfait 440 cal/each | **\$6.89**
mini cage free spinach mushroom frittata 140-180 cal/each | **\$2.89**
pico de gallo and salsa fresca 0 cal/2oz. | **\$1.89**
build your oatmeal bar with fruit, 150-200 cal/8 oz | **\$4.89**
almond shavings, brown sugar and cream toppings



LIGHT SNACK/LUNCH BENTO BOXES

MEDITERRANEAN BOX

pesto chicken salad
crackers
grilled vegetable and olive
salad with balsamic dressing
red and green grapes

\$8.99

150-200 cal/3 oz serving
50-80 cal/1 oz. serving
170-230 cal/3 oz. serving

35-65 cal/3 oz. serving

VEGETARIAN BOX

baked corn tortilla chips
salsa fresca bean dip
grilled vegetable and olive salad
with balsamic dressing
pineapple with chili mango sauce

\$8.99

40-70 cal/1 oz. serving
160-200 cal/3 oz. serving
80-110 cal/ 3 oz. serving
90-120 cal/3 oz. serving

VEGAN BOX

quinoa salad
crudité with hummus
fruit salad

\$8.99

90-120 cal/3 oz. serving
50-80 cal/3 oz. serving
70-100 cal/3 oz. serving

ADD-ON BEVERAGES

bottled water
bottled tea

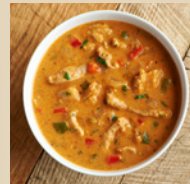
0 cal/each | **\$2.19**

5 cal/each | **\$2.89**



LUNCH & DINNER

GLOBAL BOWLS



BUILD-YOUR-OWN BOWL

\$9.99

*includes your choice of one build your own global bowl and infused water.
please note that all bowls have different toppings and cannot be substituted.*

1. grains: choose 1

white rice	170 cal/6 oz. serving
long grain/wild rice	200 cal/6 oz. serving
quinoa	170 cal/6 oz. serving

2. protein: choose 1

falafel	130 cal/3 oz. serving
tofu	70 cal/3 oz. serving
chicken	120 Cal/3 oz. serving +\$2 per person
Beyond "meat" crumbles	225 cal/3 oz. serving +\$2 per person

BEVERAGE

seasonal fruit infused water	0-10cal/8 oz. serving
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3. global bowls: choose 1

vegan bibimbap bowl	190 cal/each
sesame roasted mushrooms, carrot, marinated spinach, edamame, scallion, cilantro and spicy gochujang sauce	
thai red curry bowl	215 cal/each
potato, cauliflower, onion, broccoli, carrot and squash in a coconut-red curry sauce, thai basil + cilantro	
picadillo bowl	380 cal/each
potato, onion and pepper in a spiced tomato sauce, fried plantains, black beans + pico de gallo w/cilantro jalapeno sauce	
tikka masala bowl	200 cal/each
spicy coconut curry sauce, broccoli, cauliflower, sweet potato, peas, mixed peppers, onions, cilantro + cucumber raita	
veggie power bowl	170 cal/each
roasted sweet potatoes, marinated kale, red cabbage, tomato, roasted broccoli, roasted peppers + harrisa sauce	
mediterranean bowl	330 cal/each
feta, cucumber, tomato, red onion, kalamata olives, spinach and hummus with lemon + oregano	



LUNCH & DINNER FARMERS' BUFFET

ENTRÉE SELECTIONS

choose one:

1. red lentil pasta with Beyond italian "sausage" served with marinara sauce 550-625 cal/12 oz. serving | **\$15.49**
2. red lentil pasta with roasted chicken in a basil pesto sauce 670-740 cal/12 oz. serving | **\$17.99**
3. parmesan cheese melted over eggplant with roasted seasonal vegetables and red lentil pasta 460-525 cal/8oz. serving | **\$13.99**
4. chipotle seared chicken w/ avocado cream sauce served w/ charred poblano, potato and cumin roasted carrot over red lentil pasta 680-766 cal/20 oz. serving | **\$17.99**

each entree includes:

- whole wheat rolls 110 cal/each
- iced tea 0 cal/8 oz. serving
- seasonal fruit infused water 0-10 cal/8 oz. serving
- fall farmers market salad: romaine, tomato, cucumber, carrots and balsamic vinaigrette 179-229 cal/4 oz. serving
- spring farmers market salad: romaine, jicama, oranges, cilantro lime vinaigrette 110-165 cal/4 oz. serving

DESSERT SELECTIONS

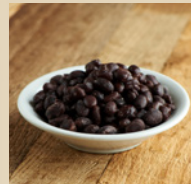
choose one:

1. fruit salad with vegan whipped cream 180-215/4 oz. serving
2. vegan chocolate tofu mousse 140-168/4 oz. serving
3. mini fruit tarts 301-360 cal/each



LUNCH & DINNER

SONORAN BUFFET



Includes: iced tea, infused water as well as a seasonal side salad, entree and choice of dessert

ENTRÉE SELECTIONS

choose one:

1. hard corn shell tacos with Beyond "meat", lettuce, pico de gallo and salsa fresca 450-600 cal/2 tacos | **\$15.49**

2. black bean enchiladas smothered in cheese, red sauce, pico de gallo and salsa fresca 325-390 cal/ 2 enchiladas | **\$16.49**

a la carte additions:

guacamole 75-100 cal/2 oz. serving | **\$2.79**

sour cream 60 cal/1 oz. serving | **\$1.09**

3. tamales **\$15.89**

tamale selections (choose 2):

1. vegan blue corn tamale 261 cal/each

2. vegetarian green corn tamale 235 cal/each

3. pork and cheese tamale 376 cal/each

4. green chile chicken tamale 325 cal/each

tamales served with hot spanish rice, spiced black beans, salsa and sour cream.

salsa 20 cal/2 oz. serving

sour cream 60 cal/1 oz. serving

spanish rice 130 cal/3 oz. serving

black beans 110 cal/3 oz. serving

includes appropriate condiments

INCLUDED WITH ALL ENTREES

iced tea 0 cal/8 oz. serving

seasonal fruit infused water 0-10cal/8 oz. serving

roasted corn and squash 90-110 cal/4 oz. serving

DESSERT SELECTIONS

choose one:

1. fruit salad with vegan whipped cream 180-215 cal/4 oz. serving

2. cinnamon crisp desert 150-180 cal/1.25 oz. serving

3. Rosie's Bakery mini fruit tarts 301 to 360 cal/each





LUNCH & DINNER

ECO GRILL

ECO GRILL

\$14.99

includes: iced tea, infused water as well as a seasonal side salad, entrée and choice of dessert

ENTRÉE SELECTIONS

choose one:

- | | |
|--|-------------------|
| 1. plant-based Beyond patty with lettuce, sliced tomato, sliced onion, pickle chips | 480-525 cal/each |
| 2. portbello mushroom burger with lettuce, sliced tomato, sliced onion, pickle chips | 375-400 cal/ each |
| 3. Beyond sausage "meat" with relish and diced onion | 460-499 cal/each |

Condiments included

DESSERT SELECTIONS

choose one:

- | | |
|---|---------------------------|
| 1. fruit salad with vegan whipped cream | 180-215 cal/4 oz. serving |
| 2. vegan chocolate tofu mousse | 140-168 cal/4 oz. serving |
| 3. Rosie's Bakery mini fruit tarts | 301-360 cal/each |

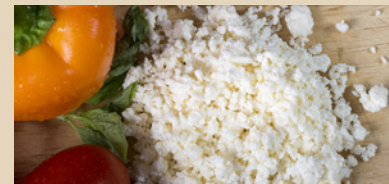
ENTREES INCLUDE

choose one:

- | | |
|--|---------------------------|
| seasonal fruit infused water | 0-10 cal/8 oz. serving |
| fall farmers market salad: romaine, tomato, cucumber, carrots and balsamic vinaigrette | 179-229 cal/4 oz. serving |
| spring farmers market salad: spinach, jicama, oranges, cilantro lime vinaigrette | 110-165 cal/4 oz. serving |
| house-made kettle chips | 240 cal/1.25 oz. serving |



LUNCH & DINNER PLATTERS AND TRAYS



Regular serves up to 35 guests; Large serves up to 50 guests

MEDITERRANEAN TRAY

feta cheese, rolled prosciutto, Queen Creek olives, local roasted sweet red peppers, and baba ghanoush with pita chips and grilled asparagus

200-230 cal/3 oz. serving

Regular: \$93.89

Large: \$117.89

VEGAN PLATTER

super protein hummus, grilled tofu with peanut sauce, garlic edamame, vegan local lettuce wraps and vegetables

140-190 cal/3 oz. serving

Regular: \$85.89

Large: \$108.89



LOCAL TAMALE TRAY

choose one:

1. vegan blue corn tamale
2. vegetarian green corn tamale
3. pork and cheese tamale
4. green chile chicken tamale

optional: sour cream and salsa

salsa

sour cream

Large: \$137.99

261 cal/each

235 cal/each

376 cal/each

325 cal/each

\$1.59 per person

20 cal/2 oz. serving

60 cal/1 oz. serving

CHIPS AND DIP TRAY

choose two:

1. local tortilla chips and salsa
2. plantain chips and salsa
3. yucca chips and salsa
4. terra root chips and salsa

Regular: \$62.65

Large: \$89.50

100-120 cal/each

100-140 cal/each

90-110 cal/each

95-115 cal/each





HORS D'OEUVRES, BEVERAGES AND DESSERTS

HORS D'OEUVRES

priced per dozen

vegan soyrizo chipotle agave ball	90-110 cal/1 oz. serving	\$23.99
spicy sonoran deviled egg tray	154-172 cal/each	\$13.99
black bean empanada w/ sofrito sauce	110-135 cal/each	\$26.69
vegetable saute with chimichurri sauce	85-122 per serving	\$26.89
artisan cinnamon bread with local honey and fruit chutney	190-270 cal/3 oz. serving	\$15.89
cucumber cup w/tomato basil bruschetta and feta	100-110 cal/each	\$18.89
bleu cheese cauliflower buffalo dip shooter with crudites	170-220 cal/ 3 oz. serving	\$25.89
parmesan artichoke hearts	140-190 cal/each	\$28.89

BEVERAGES

serves 12 guests per gallon

Fair Trade certified breakfast blend	0 cal/8 oz. serving	\$26.99
hot tea and Fair Trade certified jasmine green hot tea		
Fair Trade certified green iced tea	0 cal/8 oz. serving	\$19.29
Fair Trade certified black iced tea	0 cal/8 oz. serving	\$19.29
Fair Trade certified Seattle's Best post alley blend coffee	0 cal/8 oz. serving	\$26.99
Starbucks organic serena blend coffee	0 cal/8 oz. serving	\$26.99
Starbucks hot tea	0 cal/8 oz. serving	\$26.89
infused water	0 cal/8 oz. serving	\$8.99
<i>infused water available in the following flavors:</i>		
lemon infused water	0 cal/8 oz. serving	\$8.99
orange infused water	10 cal/8 oz. serving	\$8.99
cucumber infused water	10 cal/8 oz. serving	\$8.99
cucumber basil infused water	0 cal/8 oz. serving	\$8.99

DESSERT

Priced per dozen

fruit salad with vegan whipped cream	180-215 cal/5 oz. serving	\$44.28
spinach pineapple local honey smoothe shooters	140-168 cal/5 oz. serving	\$41.88
cookie dough hummus with seasonal fruit	84 cal/5 oz. serving	\$34.99
Fair Trade chocolate covered seasonal fruit	40 cal each	\$31.89

mini fruit tarts	301-360 cal/each	\$20.39
Rosie's Bakery vegan brownies	250 cal/each	\$20.89
local date bars	310-370 cal/each	\$20.89
vegan snickerdoodle cookies	168 cal/each	\$19.89
Rosie's Bakery Banana nut loaf	165-380 cal/each	\$23.89
made without gluten everything bar	330 cal/each	\$20.89

CONTACT US TODAY

Tempe Campus

480.965.6508

asucatering@gmail.com

Downtown Campus

602.496.6707

West Campus

602.543.3662

asucateringwest@aramark.com

Polytechnic Campus

480.727.3874

asucateringpolytechnic@aramark.com

www.asucatering.com

ORDERING INFORMATION

Ordering Information

Notice of 72 business 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. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. Additional Fees may apply.



Catering Services

A unique DINING EXPERIENCE