



Welcome

Weber State University Catering Services specializes in creative and unique presentations. As your chosen caterer, we understand your need for consistent, prompt service. We value the continuous support of our “on-campus” friends. Our friendly and courteous staff will assure the success of your function and will readily respond to all of your service needs.



Ordering

In order to ensure the maximum level of service, please call, fax, or email your catering request at least seven days prior to your event with the following information:

- Maximum number of expected guests
- Location of event
- Food, beverage, and supplies
- Billing, account, and contact information



This information may be adjusted up to 3 days prior to your event, please take note of additional policies and procedures. The prices listed reflect a Weber State University Community discount, outside clients should contact the catering office to discuss any additional fees associated with our services.

If you have any questions, please contact the Sodexo Catering Department at sodexocatering@weber.edu or 801.626.6323 or via fax 801.626.6482.





A GREAT START

10 person minimum. Continental Breakfasts are served with heavy gauge plastic ware. China service is available for an additional \$1.00 charge per person.

CONTINENTAL BREAKFAST

Assorted Fruit Juices, an Assortment of Freshly Baked Pastries and Muffins, Seasonal Sliced Fresh Fruit Tray, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas \$6.95 per person

ALL AMERICAN BREAKFAST

Fresh baked muffins, Sliced fruit, Scrambled Eggs, Bacon, O'Brien Potatoes, Assorted Juice, Coffee - Regular and Decaf \$11.95 per person

The following items can be added on to any of the sunrise breakfast menus to create a custom menu for any occasion.

BEVERAGES A LA CARTE

PRICED PER GALLON OR AS NOTED

- Coffee - \$16.00
- Decaffeinated Coffee - \$16.00
- Hot Water for Tea (includes decaffeinated) - \$8.00
- Hot Chocolate - \$12.00
- Milk (pint), - \$1.75 each
- Assorted Fruit Juice - \$16.00
- Lemonade - \$10.00
- Fruit Punch - \$10.00
- Bottled Fruit Juices - \$1.75 each
- Assorted Carafe Juice - \$8.00 each
- Water Service (without food) - \$1.50 per person
- Can Soda - \$1.50 each
- Bottled Water - \$1.50 each

CAMPUS TRAINER

An Assortment of Bagels and Scones with Accompaniments of Fruit; Yogurts and Granola, Seasonal Sliced Fresh Fruit Tray and Assorted Juices Including Orange, Apple and Cranberry \$5.95 per person

BAKERY A LA CARTE

PRICED PER DOZEN OR AS NOTED

- Assorted Bagels with Condiments - \$15
- Cinnamon Rolls - \$15
- Assorted Scones - \$15
- Assorted Danish - \$15
- Assorted Muffins - \$15
- Assorted Mini-Muffins - \$14
- Assorted Mini-Danish - \$14
- Mini-Cinnamon Rolls - \$14
- Assorted Fruit Breads - \$7 per loaf
- Fruit Filled Pastry Pockets - \$15
- Sticky Buns - \$16
- Sliced Seasonal Fruit Tray - \$3.00 per person

BREAKFAST



ARTISAN SANDWICHES, WRAPS & BOX LUNCHES

Artisan Sandwiches and Wraps are pre-plated on china. We will set the sandwiches in place and return to clean up when you are finished. If additional service is required we will bill you accordingly. 10 person minimum order.

All sandwiches and wraps include iced tea or lemonade, water, side deli salad (potato salad, pasta salad or green salad) and cookies. Bottled water or soda beverages can be added to any lunch for \$1.50 each. Specialty Desserts may be added for an additional charge. Please see the seasonal hot sheet or your catering director for current features.

ARTISAN SANDWICHES

Panini-Style Sandwiches Served on Your Choice of French Roll, Ciabatta Roll or Multi-Grain Bread - \$10.95 per person

ROAST TURKEY

With Bacon, Monterey Jack Cheese, Greens, Tomato and Red Onion with Cajun Mayonnaise

PESTO GRILLED CHICKEN BREAST

With Roasted Peppers, Tomato and Greens with Basil Mayonnaise

ROAST BEEF

With Caramelized Onion, Tomato and Greens with Sun Dried Tomato Mayonnaise

ROASTED EGGPLANT

With Havarti Cheese, Tomato, Fire Roasted Peppers and Greens with Roasted Red Pepper Aioli

BAKED HAM

With Sharp Cheddar Cheese, Tomato and Greens with Honey Dijon Mayonnaise

BOX LUNCHES

THE STANDARD

Choice of Roast Beef, Ham or Turkey on Wheat or Sourdough Bread with Cheese, Lettuce and Tomato. All Box Lunches are Served with Cookie, Chips, Can Soda and Condiments. \$7.90 per person

Any Entrée Salad, Artisan Sandwich or Wrap Can Be Served as a Box Lunch for the Menu Price.

ARTISAN WRAPS

\$9.95 per person

CHICKEN CAESAR WRAP

Grilled Chicken with Shredded Romaine Lettuce, Parmesan Cheese, Diced Tomatoes and Creamy Caesar Dressing Wrapped in a Whole Wheat Tortilla

SOUTHWEST CHICKEN WRAP

Southwest Chicken with Black Beans, Shredded Lettuce and Roasted Corn Tomato Relish with Chipotle Sour Cream Wrapped in a Chipotle Tortilla

VEGETARIAN WRAP

Portobello Mushrooms, Matchstick Carrots, Roasted Red Bell Peppers, Spinach, Sliced Tomato, Provolone and Pesto Wrapped in a Whole Wheat Tortilla

TURKEY CLUB WRAP

Sliced Turkey, Crisp Bacon, Sliced Tomato, Swiss Cheese, Shredded Lettuce and Guacamole Wrapped in Flour Tortilla

ITALIAN WRAP

Pepperoni, Salami, Ham, Provolone Cheese, Lettuce, Tomato and Red Wine Vinaigrette Wrapped in a Sun-dried Tomato Tortilla

EXPRESS LUNCHES



ENTRÉE SALADS

Entrée Salads are pre-plated on china. We will set the salads in place and return to clean up when you are finished. If additional service is required we will bill you accordingly. 10 person minimum order.

*All Entrée Salads include iced tea or lemonade and water, dinner rolls, whipped butter and cookies. Specialty desserts may be added for an additional charge. Please see the seasonal hot sheet or your catering director for current features. **Please Note:** Any of these salads can be served as a box lunch at the prices below.*

GRILLED CHICKEN CAESAR SALAD

Grilled Chicken Breast Atop a Bed of Crisp Romaine Lettuce with Croutons, Parmesan Cheese and Classic Caesar Dressing.
\$10.95 per person

ASIAN CHICKEN SALAD

Ginger Soy Marinated Chicken Breast Served over Fresh Field Greens, Shredded Cabbage, Pineapple, Carrots and Red Peppers Served with a Sesame Vinaigrette.
\$10.95 per person

GRILLED STEAK SALAD

Grilled Marinated Flank Steak on a Bed of Mixed Greens and Tossed with a Medley of Fresh Vegetables. Served with Cilantro Garlic Dressing.
\$11.95 per person

SOUTH BEACH SHRIMP SALAD

Grilled Seasoned Shrimp Served over Spring Mix and Baby Spinach, Tomatoes, Cucumbers and Chopped Green Onions. Served with Citrus Vinaigrette.
\$12.95 per person

LUNCHEON SALADS



BOUNTIFUL BUFFETS

SPECIALTY BUFFETS: (10 GUEST MINIMUM) The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

CLASSIC DELI BUFFET

Assorted Sliced Breads, Cheese and Roast Beef, Ham and Turkey. Accompaniments include Tomatoes, Lettuce, Red Onions, Condiments and Spreads. Choice of Deli Salad, Bar Cookies or Cookies, Lemonade or Iced Tea and Water
\$12.95 per person

OPTIONS

- Deli Salad Choices: Pasta Salad, Potato Salad or Green Salad

SOUP AND SALAD BUFFET

Chef's Soup du Jour and Crisp Iceberg Salad, a Variety of 8 Toppings and 3 Types of Dressings, Potato Salad or Fruit Salad and Freshly Baked Focaccia Bread. Served with Your Choice of Cookies or Brownies.
\$10.95 per person

BAKED POTATO BAR

Russet or Sweet Potatoes baked and topped with Chili con Carne, Broccoli Cheese Sauce, Whipped Butter, Sour Cream, Fresh Chives and Bacon Bits. Accompanied by a tossed Green Salad, Dressing, Rolls, Cookies, Lemonade or Iced Tea.
\$9.75 per person

BENTO EXPRESS

Teriyaki Chicken, Fried Tofu, Sticky Rice, Yakisoba Noodles, Vegetarian Egg Rolls, Ginger Slaw, Fortune Cookies, Lemon Bars, Lemonade or Iced Tea.
\$12.95 per person

SOUTHWEST BUFFET

Your Choice of Two: Chicken, Beef or Tofu and Fajita Style Vegetables, Spanish Rice and Refried Beans, Warm Flour Tortillas and All the Toppings: Lettuce, Black Olives, Cheese, Sour Cream, Guacamole, Pico de Gallo, Fresh Tortilla Chips and Salsa and Your Choice of Cinnamon Crisp or Churros
\$12.95 per person

CLASSIC BBQ

Hamburgers, Hot Dogs, Veggie Burgers, Sliced Cheese, Relish Tray with Lettuce, Tomato, Pickles and Onions, Condiments and Potato Chips. Choice of Potato Salad, Macaroni Salad, or Coleslaw. Choice of cookies or brownies. Choice of lemonade or iced tea and water.
\$11.95 per person

ROMA ITALIAN BUFFET

Mixed Green Salad with Italian Dressing and Anti-Pasto. Choice of Two: Penne, Tri-Colored Rotini, Rigatoni or Fettucine Pasta with Marinara Sauce and Alfredo Sauce. Served with Garlic Parmesan Bread Sticks, Bar Cookies or Cookies, Pitchers of Water, Iced Tea and Lemonade
\$13.95 per person

BUFFETS



Menu Chapters:

MENU ACCOMPANIMENTS

BEVERAGES

PRICED PER GALLON OR AS NOTED

- Coffee - \$16.00
- Decaffeinated Coffee - \$16.00
- Hot Water for Tea (includes decaffeinated) - \$8.00
- Iced Tea - \$10.00
- Lemonade - \$10.00
- Fruit Punch - \$10.00
- Water Service (without food) - \$1.50 per person
- Can Soda - \$1.50 each
- Bottled Water - \$1.50 each
- Bottled Soda - \$1.50 each

DESSERT BARS AND COOKIES

\$9 PER DOZEN

- Chocolate Fudge Brownies
- Marble Brownies
- Seven Layer Bars
- Raspberry Ribbon Brownies
- Oreo Dream Bars
- Carrot Cake Bars
- Turtle Brownie Bars
- Chocolate Chip Cookies
- Oatmeal Raisin Cookies
- Peanut Butter Cookies
- Sugar Cookies

M E N U A C C O M P A N I M E N T S

**HORS D'OEUVRES****PRICED PER PERSON**

10 person minimum with heavy gauge plastic service.

CRUDITE PLATTER

Assorted Seasonal Vegetables Served with a Spinach or Blue Cheese Dip
\$2.95 per person

ANTIPASTO PLATTER

Pepperoni, Proscuitto, Salami, Cherry Peppers, Peperoncini, Marinated Mushrooms, Olives, Roasted Peppers, Artichoke Hearts, Grilled Red Onion and Fresh Mozzarella
\$4.95 per person

DOMESTIC CHEESE AND FRUIT PLATTER

Seasonal Fruit and Domestic Cheese Served with Crackers
\$3.95 per person

IMPORTED CHEESE PLATTER

Selected Imported Cheese with Crackers
\$4.95 per person

TORTILLA CHIPS WITH SAUCES

Stone Ground Colored Tortilla Chips with Housemade Salsa, Sour Cream and Guacamole
\$2.25 per person

BAKED BRIE

(serves 15-20 guest) served with baguettes
\$35.00 Each

MINI BRIE EN CROUTE

Triple Cream Cheese Baked in Puffed Pastry with Caramel Sauce
\$12.00 per dozen

GREEK SPANIKOPITA

Phyllo Triangles Stuffed with Spinach and Feta Cheese
\$15.00 per dozen

CHICKEN MINI QUESADILLAS

Individual Quesadillas with Salsa, Sour Cream and Guacamole
\$12.00 per dozen

SKEWERS

Buffalo Chicken Skewers, Thai Peanut Skewers or Teriyaki Skewers
\$16.00 per dozen

BAKED MINI QUICHE

Individual Vegetarian or Meat Quiche
\$15.00 Per Dozen

BACON WRAPPED SCALLOPS

Baked Sea Scallops Wrapped In Honey Cured Bacon
\$18.00 Per Dozen

HORS D'OEUVRES



Planning Your Special Event

Scheduling Your Event

As soon as the date for your event has been selected, contact the Catering Office to reserve the necessary catering services. If the event is to take place on the Weber State University campus, you will need to first contact WSU Conference Services at 801.626.8237.

Menus

We suggest that all orders be finalized with the catering team a minimum of 7 working days prior to the event to assure an appropriate lead time for ordering and preparation.

Catering Services reserves the right to substitute items in the event of product unavailability. We will make every attempt to inform you of this change as far in advance as possible. Please discuss with your coordinator any special dietary requirements. In case of inclement weather, please discuss with our Manager a secondary plan to insure the success of your event.

Food and non-alcoholic beverages must be provided by Sodexo at catered events, with the exceptions of wedding cakes, special mints, and other approved specialty items.

- Per Utah Health Code, Sodexo does not allow any leftover food items to be taken home.

Labor Charges

Most of our events include set up and service labor, although additional charges may apply to specific requirements. The Catering Office will inform you of any surcharges when you are booking your event. Should you choose to extend the length of your event beyond the contracted time; additional labor charges per hour will be charged. The client will also be responsible for replacement costs of any damage to or losses of property owned by Weber State University or Sodexo that have been incurred as a result of the actions of any of the client's guests.

Guarantees & Payment

In order to prepare for your event, an appropriate amount of time is required to arrange service staff and food deliveries. For school sponsored functions associated with a direct billing account all guaranteed, final counts are due 72 business hours (M-F) prior to the event and a one week notice is preferred for all events.

Event billing is based on the guarantee or the number that is served; whichever is greater. For guarantees not confirmed, it will be assumed the guarantee will be the estimated number of the initial order. Sodexo will always prepare for 5% over the guaranteed count.

For every event a confirmation sheet detailing the service time, menu, location and applicable charges will be on file with the Catering Office two weeks prior to the event. Sodexo will accept cash, personal checks and most major credit cards.

Cancellations

All cancellations should be called into the Sodexo Services Catering office as soon as possible. Events or menu items cancelled less than 72 business hours (M-F) before the scheduled date will be charged 25% of the invoice, less than two business days will be charged 50% of the invoice and less than 24 hours notice will be charged 100% of the invoice.

Decorations

Arrangements for additional decorations may be made with the Catering Office at an additional cost. All decorations must conform to local fire department guidelines. If no special decorations for buffets and table tops are indicated Catering Services will use their discretion. No decorations of any kind are to be affixed to the walls or ceilings of the event rooms. In most cases, rooms will be available for decoration prior to the event, although it must be confirmed with both the Catering Office and WSU Conference Services.

Audio Visual

A complete line of audio visual equipment is available through Weber State University. Sodexo is not responsible for the reservation, set-up or breakdown of any such equipment. Additional charges may apply through the school.

