



Contact:

events@uccs.edu

diningservices.uccs.edu/catering

GF Gluten Free

V Vegetarian

DF Dairy Free

VG Vegan *pp* Per Person

Breakfast Buffets

All buffets come with fruit and berry bowl and iced water.

Pikes Peak Breakfast **DF** | \$14.00 *pp*

Scrambled eggs, choice of bacon or sausage, choice of home fries or hash browns.
Served with salsa.

The Olympic Taco Bar | \$10.00 *pp*

Build your own breakfast tacos with flour tortillas, eggs, cheese, potatoes, and salsa,
with your choice of either bacon or chorizo.

The Continental **V** | \$10.00 *pp*

Assorted fruit pastries, croissants, muffins, hard boiled eggs.
Served with butter and jam.

Frittata Bites | \$10.00 *pp*

Choice of broccoli cheese **V** or Denver.
Served with bacon or sausage, home fries or hashbrowns.

Parfait Bar | \$13.00 *pp*

Chef's choice of two flavors of Greek yogurt with granola, pecans, chocolate chips,
honey, and cinnamon. Dairy-free yogurt +\$3.00 *pp*

French Toast Bake | Small (12-15) \$50.00 | Large (24-30) \$100.00

Texas toast served with warm seasonal fruit compote and whipped cream, bacon or
sausage. Gluten-free and vegan options available.

Fall/winter fruit compotes: cherry or pumpkin

Spring/summer fruit compotes: berry or citrus curds

Breakfast-to-Go

Minimum order of 10.
Served with salsa.

Sandwich \$6.00 *pp*
Egg, cheese, choice of bacon, sausage, or vegan sausage on croissant.

Burrito \$7.00 *pp*
Egg, cheese, potato, choice of bacon, sausage, chorizo, or tofu scramble with flour tortilla.

À La Carte Breakfast

Bacon (2 slices)

\$2.00 *pp*

Sausage (2 links)

\$1.50 *pp*

Chorizo Patty (2 patties)

\$1.75 *pp*

Vegetable Tofu Scramble **GF** **VG**

\$13 per pan (serves 10-15)

Hash Browns **GF**

Small Pan (serves 15-20) \$20.00

Large Pan (serves 30-40) \$40.00

Cinnamon Apple Quinoa **GF** **VG**

\$36.00 per pan (10-12 servings)

Yogurt Cup

\$3.00 each

Hand Fruit **VG** **DF**

\$1.00 each

Coffee Cake **DF**

\$33.00 per dozen

\$48.00 per dozen **GF**

Fresh House-Made Scones

\$33.00 per dozen

\$48.00 per dozen **GF** **VG** **DF**

Fresh Fruit & Berry Bowl

Seasonal fruits and berries.

Small \$25.00 | Medium \$45.00

Assorted Muffins

\$36.00 per dozen

\$46.00 per dozen **GF** **VG**

Croissants

\$36.00 per dozen

Stromboli

Includes vegetarian green chili on the side.

Vegetarian \$35.00 | Bacon \$40.00

Assorted Fruit Pastries

\$40.00 per dozen

Snacks

Chips with Salsa, Guacamole, and/or Queso Blanco

Small (serves 25) or Medium (serves 50)

1 Dip | \$22.00 | \$48.00

2 Dips | \$40.00 | \$62.00

3 Dips | \$55.00 | \$75.00

Chicken Tenders **GF**

\$25.00 per dozen

Fried or grilled. Served with honey mustard and ranch.

Popcorn Bar **GF** **V**

\$9.00 *pp*

Popcorn, white chocolate, pretzels, mixed nuts, and parmesan cheese.

Mac and Cheese Bites **V**

\$18.00 per dozen

Served with ranch and buffalo sauce.

Assorted Chips

\$24.00 per dozen

Hummus and Grilled Pita

Small (12 people) \$20.00 | Medium (35 people) \$40.00

House-made roasted red pepper and roasted garlic hummus with grilled pita bread.

Appetizers

2 dozen minimum for all appetizers. Prices are listed per dozen.

Suggested quantities: with meal 2-4 pieces per person;

appetizers only: 5-8 pieces per person.

Bacon-Wrapped Dates **GF** **DF**

\$30.00

Caprese Skewers **GF** **V**

\$28.00

Grilled Grape Crostini **V**

\$25.00 | **GF** +\$3 per dozen

Cranberry and Brie Crostini **V**

\$24.00 | **GF** +\$3 per dozen

Italian Presto

\$25.00

Prosciutto and provolone-stuffed crostini
with pesto and sun-dried tomato jam.

Smashed Bean Cake **VG** **DF**

Southwest, Cajun, Italian.

\$36.00

Spring Rolls **V** **DF**

\$36.00

Onion and Gruyere Tarts **V**

\$24.00

Beer Brats in Blankets with Smoked Gouda Fondue

\$40.00

Meatballs **GF** **DF**

BBQ or pomodoro.

\$10.00

Vegan Meatballs **VG** **DF**

BBQ or pomodoro.

\$12.00

Chicken Huli Huli **DF**

\$30.00

Smoked Salmon Crostini

\$32.00

Sushi

Veggie Roll **VG** **DF** \$28.00

Cucumber, carrot, avocado.

California Roll \$32.00

Crab, cucumber, avocado.

Spicy Tuna Roll \$40.00

*Ahi tuna, spicy kewpie mayo, tobiko,
green onion.*

Philly Rolls \$32.00

Salmon, avocado, cream cheese.

Boxed Meals

\$13.50 *pp* | Main Entree + Chips

\$14.50 *pp* | Main Entree + Chips + Cookie

\$15.50 *pp* | Main Entree + Chips + Cookie + Water

SANDWICH/WRAP OPTIONS

Turkey and Provolone

Beef and Cheddar

Grilled Chicken and Swiss

Grilled Vegetable Sandwich 

Sandwiches are served on a 6" sourdough hoagie roll with lettuce and tomato.

Wraps are served on a flour tortilla with lettuce and tomato.

Mayo and mustard are served on the side.

SALAD OPTIONS

+\$4.00 *pp* with Chicken

House Salad

Seasonal greens and vegetables, house-made croutons, side of salad dressing, and packet of crackers.

Caesar Salad

Romaine lettuce, house-made croutons, parmesan cheese, Caesar dressing, and packet of crackers.

Southwest Salad

Seasonal greens, roasted corn, black beans, pico de gallo, pepitas, shredded cheese, cilantro lime vinaigrette.

All boxed meals are drop-off only; pick-up and linen are not available.

Platters

*Serving size as indicated unless otherwise noted.
Small serves 25 | Medium serves 50 | Large serves 100*

Sandwich Platter

\$7.50 pp | **GF** \$3.00 extra pp (10 person minimum)

Assorted turkey, grilled chicken, roast beef, and vegetable sandwiches with cheese, lettuce, and tomato. Mayo and mustard are served on the side. All sandwiches are served on a 3" sourdough hoagie roll.

Sandwich Platter Bundle

\$10.00 pp | **GF** \$3.00 extra pp (10 person minimum)

Assorted turkey, grilled chicken, roast beef, and vegetable sandwiches with cheese, lettuce, and tomato. Mayo and mustard are served on the side. All sandwiches are served on a 3" sourdough hoagie roll. Served with ice water, chips, and cookies.

Charcuterie

Small \$140.00 | Medium \$250.00 | Large \$450.00

Chef's selection of cured deli meats. Includes crackers. Gluten-free available on request.

Cheese Tray **V**

Small \$140.00 | Medium \$250.00 | Large \$450.00

Chef's selection of cheese. Includes crackers. Gluten-free available on request.

Mountain Lion Platter

Small \$165.00 | Medium \$275.00 | Large \$475.00

Chef's selection of cured deli meats, assorted cheese and vegetables.
Includes crackers. Gluten-free available on request.

Crudite **VG **GF****

Small \$120.00 | Medium \$200.00 | Large \$300.00

Ranch and hummus with selection of seasonal vegetables.

Fruit Platter **V **GF****

Small \$120.00 | Medium \$200.00 | Large \$300.00

Chef's selection of seasonal fruits. Served with honey yogurt dip.

Grilled Vegetable Platter **VG **DF****

Small \$120.00 | Medium \$200.00 | Large \$300.00

Selection of seasonal grilled vegetables with olives and marinated peppers.

Buffets

All buffets come with iced water.

Soup & Sandwich Buffet

\$22.00 pp (**GF** \$3.00 extra pp) | 10 person minimum

Add cookies for \$24.00/dozen.

SANDWICH OPTIONS:

Turkey and Provolone | Grilled Chicken and Swiss | Grilled Vegetable **VG**
Roast Beef and Cheddar | Assorted

All sandwiches are served on a 6" sourdough hoagie roll with lettuce and tomato.
Mayo and mustard served on the side.

Served with choice of vegetable **VG**, chicken tortilla, broccoli cheddar **V**, or seasonal soup, chips, and fresh baked breadsticks.

Soup & Salad Buffet

\$22.00 pp | 10 person minimum

Soup with salad bar. Includes vegetarian protein, fruit and berry bowl,
and fresh baked breadsticks.

Add cookies for \$24.00/dozen.

Seasonal Soups

Fall/Winter: minestrone **V**, parsnip and beet **VG**

Spring/Summer: carrot orange ginger **VG**, chicken and vegetable **DF**

Signature Taco Bar

\$13.00 pp for one entrée | \$16.00 pp for two entrées

\$19.00 pp for three entrées | \$22.00 pp for four entrées

Ground beef, shredded chicken, carnitas, or tofu served with grilled vegetables, sour cream, cheese, lettuce, and pico de gallo. Two tacos per person.

Choose from: flour tortillas only | flour and corn tortillas | corn tortillas only +\$2.00

Add churros for \$28.00/dozen.

Traditional Taco Bar

\$10.00 pp

Ground beef served with grilled vegetables, sour cream, cheese,
lettuce, and salsa with flour tortillas. Two tacos per person.

Fajita Bar

\$18.00 *pp* for one entrée | \$22.00 *pp* for two entrées

Chimichurri steak or marinated chicken, grilled vegetables, black beans, Spanish rice, shredded lettuce, cheese, sour cream, and pico de gallo. Two tacos per person.

Choose from: flour tortillas only | flour and corn tortillas | corn tortillas only +\$2

Add sopapilla cheesecake bars for \$48.00/dozen.

Chili Bar

\$15.00 *pp*

Vegan green chili, rice, tortilla strips, green onion, jalapenos, cheese, and sour cream.

Colorado BBQ

\$14.00 *pp* for one entrée | \$20.00 *pp* for two entrées

Pulled pork or pulled chicken with brioche buns, pickles, fried onions, jalapeños, mac 'n' cheese, coleslaw, charro beans. Warm BBQ sauce on the side.

Simple Colorado BBQ

\$10.00 *pp*

Pulled pork with brioche buns, pickles, and coleslaw. Warm BBQ sauce on the side.

Salad Bar

\$15.00 *pp* | \$19.00 *pp* with chicken

Seasonal green mix with diced tomatoes, diced cucumber, sliced olives, shredded cheese, diced hardboiled eggs, house-made croutons, ranch dressing, house vinaigrette, and fresh baked breadsticks.

Add cookies for \$24.00/dozen.

Southwest Bar

\$14.00 *pp* for one entrée | \$18.00 *pp* for two entrées

Build your own nachos or taco salad with cheese, pico de gallo, queso blanco, black beans, olives, sour cream, jalapeños, and cilantro lime vinaigrette on the side.

Choice of shredded chicken or chorizo.

Classic American BBQ

\$15.00 *pp*

Hamburgers and vegan potato salad.

Served with sliced cheese, lettuce, tomatoes, onions, pickles, ketchup, and mustard.

Add cookies for \$24.00/dozen.

Taste of Asia

\$17.00 *pp* for one entrée | \$20.00 *pp* for two entrées

Orange Chicken  | Grilled Teriyaki Chicken  | Korean Short Ribs 

Comes with choice of rice or noodles and stir-fried vegetables.

Served with spring rolls and fortune cookies.

Add matcha panna cotta shooters for \$36.00/dozen.

Flavors of India

\$18.00 *pp* for one entrée | \$24.00 *pp* for two entrées

Butter Chicken | Keema (lamb curry with peas) **GF** **DF** | Vegan Curry Tofu **VG**

Comes with basmati rice, naan bread, and paneer green beans.

Add laddoo (coconut cookies) for \$42.00/dozen.

Taste of Italy

\$17.00 *pp* for one entrée | \$20.00 *pp* for two entrées

Grilled Chicken | Italian Sausage | Eggplant Parmesan

Penne pasta with marinara and alfredo sauces.

Served with seasonal vegetable blend, crushed red pepper, and parmesan cheese.

Add cannoli for \$30.00/dozen.

American Home-Style

\$16.00 *pp* for one entrée | \$20.00 *pp* for two entrées | \$24.00 *pp* for three entrées

Maple Mustard Pork Medallions | Lemon Rosemary Chicken | Mushroom Thyme Steak Tips

Grilled Eggplant "Steak" **VG**

Served with garlic herb fingerling potatoes, seasonal roasted vegetables, and fresh baked breadsticks.

Add blondies for \$28.00/dozen.

Pasta and Meatballs

\$10.00 *pp*

Penne pasta with marinara, meatballs, salad with ranch, and garlic bread.

Mac and Cheese Bar

\$10.00 *pp*

Grilled chicken, cheese, bacon bits, scallions, fried onions, jalapenos, ketchup, BBQ sauce, and hot sauce.

Additional Services

LINENS (PRICE PER TABLE)

Black Buffet Table Cloth 6' rectangular tables (52"x114") \$5.00

Black Round Table Cloth 85"x85" \$6.00

Floor-Length Black Round Table Cloth \$9.00

Cabaret Table Linen \$10.00

Color Linen Napkins Colors other than black \$1.00 each + regular china charge

SERVICES

Chef Action Station

\$200.00 per 75 guests

Event Service Attendant

\$60.00 per attendant for 4-hour event +\$20.00 per attendant for each additional hour

Attendant(s) will serve food on the buffet line or clear dishes off tables. UCCS Catering will determine how many are required.

China Service

\$3.00 pp

Rolled silverware in black dinner napkin, water glasses on drink station, and dinner plates or appetizer plates.

Bamboo Service

\$1.00 pp

Compostable dinner service ware includes a bamboo fork and knife, and your choice of bamboo dinner plate or appetizer plate.