CHOOSE ORANGE

CHOOSE HEALTHY

a healthier choices catering guide
"Choose Orange" is our campus-wide food labeling program designed to take the guess work out of eating healthy! You can find the symbol on grab-to-go food labels, restaurant menus, vending machines and more!

The program is based off of the U.S. Dietary Guidelines for Americans and strives to ensure a healthy, balanced nutritional makeup for the items we eat daily.

Typically, seeing the "Choose Orange" icon on a food label or menu item on campus would denote that the item was a healthier choice for you to make. However, you can choose any item contained in this guide guilt-free, they are all "Choose Orange" approved.
TABLE OF CONTENTS

breakfast  4
breakfast a la carte  4
bistro boxes  5
bistro salads  6
plated entrées  7
buffet-style entrées  7
dinners  8
savory appetizers  9
platters  10
beverages  11
desserts  11
BREKFAST
all breakfasts include fresh, brewed coffee, juice and water. breakfasts are priced per person with a minimum of 20 guests and a maximum service time of one (1) hour.

HEALTHY START  |  $7.50
Greek yogurt, breakfast bars, assorted fruits, bottled water, bottled juices and smoothies

EGG WHITE FRITTATA  |  $7.25
ham, spinach, tomatoes, and low fat mozzarella served with morning potatoes and fire-roasted salsa

BREKFAST A LA CARTE

CHOBANI GREEK YOGURT  $2.25
add granola and seasonal fruit +$2.25

FRESH FRUIT & BERRY PLATTER
small (serves 25)  $70.00
medium (serves 50)  $130.00
large (serves 100)  $225.00
BISTRO BOXES

_all boxed lunches include an individual bag of baked chips, light mayonnaise, mustard, whole fruit and a meal kit. Lunches are priced per person with a minimum of 20 guests._

PREMIUM BISTRO BOX  |  $10.50

chicken & hummus
sandwich includes pesto, provolone, olives, radish, lettuce, and cucumber, all served on 9-grain bread

BASIC SANDWICHES  |  $8.75

_all sandwiches are prepared with lettuce and tomato and served on 9-grain bread_

turkey  |  ham  |  roast beef  |  grilled vegetable
BISTRO SALADS

all bistro salads are priced per person with a minimum of 10 guests.

MEXICAN BIRD SALAD  |  $10.00
sliced turkey, cilantro, tomatoes, summer corn, cotija cheese, and mixed greens with a chipotle-cumin dressing

STRAWBERRY FETA SALAD  |  $9.00
field greens, fresh strawberries, feta, and sliced almonds with a refreshing raspberry vinaigrette

GARDEN GARBANZO SALAD  |  $9.00
seasonal greens, garbanzo beans, feta cheese, eggs, tomatoes, cucumbers, and red onions with a bright citrus vinaigrette
PLATED ENTÉRÉS
all buffets and plated entrees include whole grain roll and salad.

PAN-SEARED TUSCAN CHICKEN | $17.95
parmesan polenta cake, young green beans, roasted-garlic chicken jus with artichokes and tomatoes

VEGETABLE LASAGNA ROLLANTINI | $15.25
tuscan-blend vegetables and lite cowboy sauce

POTATO ENCHILADA WITH ANCHO-CHILE SAUCE | $15.25
served with refried black beans and spanish brown rice

BUFFET-STYLE ENTÉRÉS

GRILLED SOY-LIME CHICKEN | $15.50
stir-fried brown rice and vegetable kabob

HERB-ROASTED TURKEY | $15.50
roasted sweet potatoes, green beans, rosemary and sage turkey gravy, and cranberry chutney
DINNERS

PETITE STEAKHOUSE SIRLOIN | $19.95
served with a baked potato, greek yogurt, green onions, feta cheese, and lemon-scented steamed broccoli

SMOKED BONELESS PORK CHOP | $18.95
sweet potato succotash and roasted-carrot romesco

ROASTED CHICKEN BREAST | $17.95
garlic and herb roasted potatoes, baby carrots, young green beans, and lemon-thyme chicken jus
SAVORY APPETIZERS

PETITE FILET SLIDER | $4.00
with horseradish sauce

CURRY CHICKEN SATAY | $2.00
with peanut sauce

ENGLISH CUCUMBERS  | $2.00
with white bean hummus

TOMATO CAPRESE SKEWER | $2.00
PLATTERS

BREADS & SPREADS  |  $115.00
served with butternut squash hummus, white bean southwest hummus, and tomato bruschetta
sliced baguette, crostini, pitas and crackers

GRILLED VEGETABLE PLATTER  |  $60.00
served with harissa vegetable dip
a selection of freshly-grilled and seasoned vegetables including asparagus, grape tomatoes, yellow squash, zucchini, red, yellow or green bell peppers and mushrooms

VEGETABLE PLATTER
served with roasted red pepper hummus

- small (serves 25)  $50.00
- medium (serves 50)  $100.00
- large (serves 100)  $170.00
BEVERAGES

CITRUS & CUCUMBER SPARKLING WATER | $20.00

FRUIT-FLAVORED WATER | $15.00

BOTTLED WATER | $1.75

DESSERTS
served with a fresh berry salad

VANILLA GREEK YOGURT PANNA COTTA | $4.00

SUGAR-FREE CHOCOLATE MOUSSE | $4.00