celebrations catering

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>
<thead>
<tr>
<th>Topic</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>breakfast</td>
<td>4</td>
</tr>
<tr>
<td>breakfast a la carte</td>
<td>4</td>
</tr>
<tr>
<td>bistro boxes</td>
<td>5</td>
</tr>
<tr>
<td>bistro salads</td>
<td>6</td>
</tr>
<tr>
<td>plated entrées</td>
<td>7</td>
</tr>
<tr>
<td>buffet-style entrées</td>
<td>8</td>
</tr>
<tr>
<td>savory appetizers</td>
<td>9</td>
</tr>
<tr>
<td>platters</td>
<td>10</td>
</tr>
<tr>
<td>beverages</td>
<td>11</td>
</tr>
<tr>
<td>desserts</td>
<td>11</td>
</tr>
</tbody>
</table>
BREKKFAST

All breakfasts include fresh, brewed coffee, orange juice and water. Breakfasts are priced per person with a minimum of 20 guests and a maximum service time of two (2) hours.

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.

BREKKFAST A LA CARTE

CHOBANI GREEK YOGURT | $2.25
add granola and seasonal fruit +$5.00

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 include whole fruit and a meal kit. All bistro salads are priced per person with a minimum of 20 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 ENTRÉES

All buffets and plated entrees include whole grain roll, salad, tea and water.

PAN-SEARED TUSCAN CHICKEN | $18.25
Parmesan polenta cake, young green beans, roasted-garlic chicken jus with artichokes and tomatoes

POTATO ENCHILADA WITH ANCHO-CHILE SAUCE | $16.75
Served with refried black beans and spanish brown rice.

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.
BUFFET-STYLE ENTRÉES

All buffets and plated entrees include whole grain roll, salad, tea and water.

**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.

**VEGETABLE LASAGNA ROLLANTINI** | $16.75
Tuscan-blend vegetables and lite cowboy sauce.

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

Appetizers priced per serving with a minimum of 12 servings.

PETITE FILET SLIDER  |  $4.00
with horseradish sauce

CURRY CHICKEN SATAY  |  $2.50
with peanut sauce

ENGLISH CUCUMBERS   |  $2.00
with white bean hummus

TOMATO CAPRESE SKEWER  |  $2.25
PLATTERS

Pricing is per platter, and each platter serves 25 guests.

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 | $65.00
served with harissa vegetable dip

A selection of freshly-grilled and seasoned vegetables including asparagus, grape tomatoes, yellow squash, bell peppers and mushrooms.

VEGETABLE PLATTER

Served with roasted red pepper hummus.

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>small (serves 25)</td>
<td>$55.00</td>
</tr>
<tr>
<td>medium (serves 50)</td>
<td>$105.00</td>
</tr>
<tr>
<td>large (serves 100)</td>
<td>$180.00</td>
</tr>
</tbody>
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Beverages are priced per gallon. One gallon serves 17 guests. Bottled water is priced per serving.

**CITRUS & CUCUMBER SPARKLING WATER** | $20.00

**FRUIT-FLAVORED WATER** | $15.00

**BOTTLED WATER** | $1.75

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**DESSERTS**

served with a fresh berry salad

**VANILLA GREEK YOGURT PANNA COTTA** | $4.00

**SUGAR-FREE CHOCOLATE MOUSSE** | $4.00