

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.

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BREAKFAST

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.



BREAKFAST 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 plater, 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.

small (serves 25)	\$55.00
medium (serves 50)	\$105.00
large (serves 100)	\$180.00



BEVERAGES

*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



DESSERTS

served with a fresh berry salad

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

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





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