

CATERING
Appetizers Menu

Dips

Priced per quart, serves approximately 20

Artichoke and spinach dip — hot dip is served with toast points or bell pepper and celery sticks	\$40
Guacamole and chips	\$45
Hot seafood dip and chips	\$45
Salsa and chips	\$25
Queso and chips	\$40

Healthy Trays

Priced per person

Assorted Vegetable Tray — with ranch, curry or roasted pepper dip	\$3. ⁵⁰
Assorted Meat, Cheese, Spreads Platter — served with party bread	\$5. ⁵⁰
Fresh Fruit and Domestic Cheese Tray — served with crackers, <i>minimum order 10</i>	\$4. ⁹⁵
Fresh Fruit and Imported Cheese Tray — served with crackers, <i>minimum order 10</i>	\$5. ⁵⁰

Finger Foods

50 pieces per order

Assorted Mini Quiche — Lorraine and spinach	\$45
Cheese Stuffed Fried Jalapeños	\$62. ⁵⁰
Chicken Sate Skewer	\$97. ⁵⁰
Deep Fried Chicken Strips — served with cream gravy or sweet chili sauce	\$75
Finger Sandwiches — chicken, tuna, cucumber, ham, or pimento cheese <i>50 pieces - two choices, 100 pieces - three choices</i>	\$62. ⁵⁰
Fried Chicken Taquitos — served with salsa and sour cream	\$62. ⁵⁰
Pork Egg Rolls	\$62. ⁵⁰
Pork Tamales	\$62. ⁵⁰
Smoked Chicken Taquitos — served with avocado sauce	\$87. ⁵⁰
Spanikopita — spinach and feta cheese in phyllo	\$62. ⁵⁰
Tomato & Mozzarella Skewers	\$62. ⁵⁰
Traditional Crostini	\$62. ⁵⁰

[continued]

Vegetarian Quesadillas	\$62. ⁵⁰
Vegetarian Spring Rolls	\$62. ⁵⁰
Veggie Pot Stickers — served with assorted dips	\$62. ⁵⁰

Grande Trays *100 pieces per order*

Assorted Deviled Eggs	\$125
Beef & Vegetable Kabob	\$300
Beef Sate	\$150
Coconut Crusted Shrimp	\$250
Flat Bread Spirals — assorted fillings, turkey and pepper jack, salami and Monterrey Jack or tomato and provolone	\$125
Ham Rolls with Cream Cheese	\$125
Petite Meatballs — served with pesto demi-glaze or sour cream dill sauce	\$100
Smoked Sausage — served with barbeque sauce	\$100
Spicy Buffalo Wings	\$125
Steak Teriyaki Skewer	\$150
Stuffed Large Mushroom Caps — stuffed with spinach and goat cheese	\$175

Specialty Items

Assorted Mini Cheesecakes	\$16/dozen
Assorted Petit Four	\$24/dozen
Baked Brie in Puff Pastry — 2.2 lb wheel, served with French bread, serves 35	\$75
Baked Brie with Caramelized Fruit and Toasted Almonds in Puff Pastry — served with French bread, serves 35	\$85
Chocolate Fondue — strawberries, bananas, pineapple, marshmallow, or angel food cake. Choice of 3 items, minimum order 25	\$6. ⁵⁰ /person

[see next page for Catering Policies]

Catering Policies

- The Commons Café is the exclusive caterer of the Commons Learning Center
- Health Department regulations prohibit taking any food from the premises
- Perishable food items may not be left in conference rooms longer than **three hours**
- Catering fee of 20% and Texas State Sales Tax of 8.25% is added to all catering charges
- Catering orders must be placed **seven days in advance** of the program
- Quantities can be adjusted up to **three working days in advance** of the program
- A delivery fee of \$30 will be added to orders outside the Commons Building
- Off-site attendant fee of \$25/hr with a 2-hour minimum; 1 attendant for every 40 people