



CATERING
Snack Menu

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| Assorted Mini Cheesecakes — a mix of turtle, New York and raspberry mini cheesecakes | \$16 /dozen |
| Assorted Mini Quiche — Spinach and Lorraine quiches, <i>50 piece minimum</i> | \$45 |
| Chocolate Brownies | \$15 /dozen |
| Cookies — fresh baked chocolate chip, peanut butter, oatmeal raisin, sugar and chocolate–chocolate chip | \$14 /dozen |
| Cool & Crunchy Break — Yogurt, pretzels, sliced apples with peanut butter, carrot & celery sticks with cucumber dip, water & assorted juices | \$8. ⁹⁵ per person |
| Dessert Bars — an assortment of lemon, strawberry and apricot | \$21 /dozen |
| Dessert Mix — an assortment of cookies, brownies and lemon bars | \$18 /dozen |
| Fruit Basket — whole fruit including apples, bananas, oranges, grapes, pears | 95¢ each |
| Fresh Cut Fruit Tray — bite size pieces of seasonal fruit, <i>10 order minimum.</i> | \$3. ⁷⁵ per person |
| Fruit & Domestic Cheese Tray — seasonal fruits with domestic cheese and crackers, <i>10 minimum</i> | \$4. ⁹⁵ per person |
| Goldfish Crackers — 1 lb. serves approximately 20 | \$15 /lb. |
| Granola Bars — 2 per package, <i>25 package minimum</i> | \$1. ²⁵ /package |
| Grapes — 1 bunch, approximately 2.5 oz. | 95¢ /bunch |
| Hard Boiled Eggs (peeled) | \$14 /dozen |
| Lemon Bars | \$21 /dozen |
| Mini Key Lime Tarts | \$20 /dozen. |
| Mixed Nuts — 1 lb. serves approximately 20 | \$18 /lb. |
| Pizza — <i>10 pizza minimum</i> | |
| 16 inch pizza (6 slices) cheese, pepperoni or vegetarian | \$15 each |
| 16 inch Pizza (6 slices) supreme | \$16 each |
| Pretzels — one pound serves approximately 20 | \$15 /lb. |
| Chips & Salsa — picante salsa served with tortilla chips | \$25 /qt. |
| Chips & Queso — homemade queso with tortilla chips, serves approximately 20 | \$40 /qt. |
| Chips & Guacamole — homemade guacamole with tortilla chips, serves approximately 20 | \$45 /qt. |

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| Snack Mix — a combination of dried fruits and nuts. 1 lb. serves approximately 20 | \$18 /lb. |
| Vegetable Tray — assorted fresh vegetables served with ranch dip | \$3. ⁵⁰ per person |
| Yogurt (6 oz. container) | \$1. ⁵⁰ each |
| Vegetable Tray — assorted fresh vegetables served with ranch dip | \$2. ⁹⁵ per 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