All food and beverage services are supplied using high quality compostable items. On Point Catering will supply the linens and décor to set up our food and beverages. China service and additional linens may be requested at an additional charge.

- **Tablecloths:** $3.00 per
- **Linen Napkins:** $1.00 per
- **Nylon Tablecloth/Skirting:** $5.00 per
- **Bistro Tables:** $3.00 per
- **China Service:** $0.50 per
- **Butler Passed Service:** $1.00 per
- **Equipment Rental:** Priced per request

**Delivery Charge off Campus:** $25.00 (local) / $75.00 (15+ miles)

All request must be submitted 2 weeks prior to event date. **No menu substitutions allowed.**
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Breakfast

**CONTINENTAL**

**Coffee and Bakery Special - $4.75 per person**
Fresh brewed coffee, hot tea and breakfast breads

**DSC Starter- $6.75 per person**
Fresh brewed coffee, hot tea, chilled juice and bagels with cream cheese.

**Central Sands- $9.00 per person**
Fresh brewed coffee, hot tea, chilled juice, breakfast breads, fresh fruit and yogurt with toppings.

**BREAKFAST BUFFET**

**$9.00 PER GUEST (20 GUEST MINIMUM)**

*Fresh brewed coffee, hot tea and breakfast potatoes are included on all buffets.*

**Choose One:**
- Breakfast Breads
- Doughnuts
- Muffins

**Choose One:**
- Bacon
- Sausage Links
- Sausage Patties
- Chicken Sausage

**Choose One:**
- Scrambled Eggs
- French Toast
- Pancakes
Breakfast

ALA CARTE

Bakery (Per Dozen)

- Fresh Baked Muffins: $18.00
  - Blueberry • Cranberry • Lemon Poppy Seed • Banana Nut
- Fresh Baked Breakfast Breads: $8.00 (12 pieces)
  - Banana Nut • Pumpkin
- Assorted Danish: $21.00
- Assorted Bagels, Butter, Cream Cheese and Jellies: $24.00
- Assorted Doughnuts: $18.00
- David's Fresh Baked Cookies: $20.00
  - Triple Chocolate • Reese’s • Mudslide • M&M
- Logo Cookies: $18.00
- Scones: $18.00

Individual Starters

- Granola Bars: $1.50
- Yogurt Parfaits with Toppings: $3.50
- Fruit Cups: $3.25
Boxed Lunches

All boxed lunches are served with fresh fruit, chips, one cookie and soft drinks.

Minimum order of 5 per menu selection & entire order needs to be either sandwiches or wraps.

SANDWICHES & WRAPS - $10.50 PER

Hummus, Avocado and Vegetable:
Avocado, hummus and fresh vegetables

Turkey and Cheddar:
Sliced turkey and cheddar cheese with mixed greens

Ham and Swiss:
Sliced ham and Swiss cheese with mixed greens

Chimichurri Flank Steak:
Chimichurri flank steak, basil leaves, sliced tomatoes and onions.

Chicken Salad:
Grilled chicken breast, celery, grapes, green onions, and mayonnaise.

Grilled Chicken:
Grilled chicken with mixed greens, fresh vegetables, and guacamole
Buffets

All food and beverage services are supplied using high quality compostable items. On Point Catering will supply the linens and décor to set up our food and beverages. China service and additional linens may be requested at an additional charge. Assorted regular and diet soda along with bulk water included. No substitutions available.

These offerings are available for groups of 20 persons or more.

ON POINT BUFFETS - $12.00 PER

Deli Buffet:
Assorted breads, sliced turkey, sliced beef, sliced ham, provolone and cheddar cheeses. Leaf lettuce, sliced tomatoes, sliced onions, condiments, bulk chips, and cookies. Mixed greens salad with vinaigrette dressing.
+ Soup du Jour: $3.25 per

Flatbread Buffet:
Grilled flatbread, sliced meats, hummus, leaf lettuce, sliced tomatoes, fresh vegetables, sliced onions, condiments, bulk chips, and cookies.
+ Soup du Jour: $3.25 per

Italian Buffet:
Pasta noodles with meat and/or Alfredo sauce (pick one), fresh vegetables and cookies. Mixed greens salad with Italian dressing and garlic bread.
+ Soup du Jour: $3.25 per

Taco Buffet:
Braised chicken or braised beef (choose one), soft shell tortillas, chopped lettuce, chopped tomato, chopped onions, shredded cheese, black beans, fresh lime and cookies. Southwest salad with dressing.

Picnic Buffet:
Grilled hamburgers and veggie burgers, buns, leaf lettuce, sliced tomato, sliced onions, pickles, condiments, creamy coleslaw, potato chips, oven baked beans, and cookies.
Buffets

All food and beverage services are supplied using high quality compostable items. On Point Catering will supply the linens and décor to set up our food and beverages. Coffee and water service included. China service and additional linens may be requested at an additional charge. No substitutions available.

**These offerings are available for groups of 20 persons or more.**

**BUFFET YOUR WAY**

**Buffet includes One Salad, One Entrée, Two Side Dishes, Dinner Rolls and Beverages.**

**Beverages**

Fresh brewed coffee and water is included with all buffet setups. Additional beverages can be requested and will be charged accordingly.

**Salads**

- Mixed Greens Salad
- Caesar Salad

**Entrées**

**Beef**
- Sliced Beef with Demi Glaze: **$18.00 per**
- Marinated Flank Steak: **$18.00 per**
- Beef Tips with Mushrooms & Egg Noodles: **$16.00 per**

**Pork**
- Smoked Pork Loin: **$18.00 per**
- Smoked Pork Chops: **$18.00 per**

**Poultry**
- Champagne Chicken: **$16.00 per**
- Chicken Marsala: **$16.00 per**
- Bourbon Glazed Turkey: **$16.00 per**
- Baked Chicken: **$16.00 per**

**Seafood**
- Teriyaki Salmon: **$16.00 per**
- Cod with Lemon Butter: **$16.00 per**

**Vegetarian**
- Stuffed Portobello Mushrooms: **$14.00 per**
- Stuffed Peppers: **$14.00 per**

**Sides**

**Starches**
- Mashed Potatoes
- Garlic Mashed Potatoes
- Cheesy Mashed Potatoes
- Roasted Fingerling Potatoes
- Au Gratin Potatoes
- Roasted Red Potatoes
- Sweet Potatoes
- Rice Pilaf
- Saffron Rice
- Lemon Cilantro Rice
- Black Beans and Rice
- Cous Cous

**Vegetables**
- Seasonal Vegetables
- Roasted Squash & Zucchini
- Brussel Sprouts
- Green Beans
- Glazed Carrots
- Corn

*Add second entrée to your buffet for an additional charge.*
Plated Meals

LUNCHES & DINNERS

All plated meals include a salad, fresh baked breads and butter, one main entrée, and two sides along with coffee and water. China service is also included. Any tablecloths and linen napkins required will be added at an additional cost.

One choice allowed under 20 guests. Two choices allowed over 20 guests. A vegetarian choice can be added to any event.

Beef

Bacon Wrapped Beef Tenderloin: $22.00 lunch/$25.00 dinner
   Aged tenderloin fillet wrapped with bacon and topped with a rich demi glaze and onion strings.

Beef Tenderloin: $21.00 lunch/$24.00 dinner
   Aged tenderloin of beef topped with herbed butter.

Pork

Herb Crusted Pork Loin: $16.00 lunch/$19.00 dinner
   Slow roasted herb encrusted pork loin.

Maple Glazed Pork Loin: $16.00 lunch/$19.00 dinner
   Slow roasted pork loin with a maple glaze.

Chicken

Curried Chicken Breast: $14.00 lunch/$18.00 dinner
   Chicken breast simmered in tomatoes and cream served with tikka masala sauce.

Chicken Marsala: $14.00 lunch/$18.00 dinner
   Tender chicken breast served with a mushroom and marsala wine reduction.

Champagne Chicken: $14.00 lunch/$18.00 dinner
   Tender chicken breast marinated in champagne, topped with a herb cream sauce, and grapes.

Bourbon Pecan Chicken: $14.00 lunch/$18.00 dinner
   Tender chicken breast coated in pecans and topped with a bourbon sauce.
LUNCHES & DINNERS CONT.

Seafood

Glazed Salmon: $14.00 lunch/$18.00 dinner
   Baked salmon with a fresh ginger scallion crust and white wine reduction.

Baked Cod: $14.00 lunch/$18.00 dinner
   Baked cod with a lemon caper butter sauce.

Coconut Breaded Shrimp: $16.00 lunch/$20.00 dinner
   Coconut and panko encrusted shrimp with a sweet chili sauce.

Vegetarian

Stuffed Peppers: $13.00 lunch/$17.00 dinner
   Stuffed peppers filled with herbed rice and a basil-lime sauce.

Stuffed Portobello Mushrooms: $13.00 lunch/$17.00 dinner
   Portobello mushrooms stuffed with herbed cream cheese and panko bread crumbs.

Sides

Starches
Mashed Potatoes • Garlic Mashed Potatoes • Cheesy Mashed Potatoes • Sweet Potatoes
• Roasted Fingerling Potatoes • Au Gratin Potatoes • Roasted Red Potatoes • Rice Pilaf
• Saffron Rice • Lemon Cilantro Rice • Black Beans and Rice • Cous Cous

Vegetables
Seasonal Vegetables • Roasted Squash and Zucchini • Brussel Sprouts • Green Beans
Glazed Carrots • Corn
Hors D’Oeuvres

HOT HOR D’OEUVRES

All food and beverage services are supplied using high quality compostable items. On Point Catering will supply the linens and décor to set up our food and beverages. China service and additional linens can be requested at an additional charge. Butler service is available for an additional charge.

Minimum of 4 dozen per selection.

Beef

- Tenderloin Crostini with Pickled Onions and Creamy Horseradish: $22.00 per dozen
- Cocktail Meatballs (Choose One: BBQ, Swedish, Sweet & Sour, Teriyaki): $8.00 per dozen
- Teriyaki Beef Skewers: $21.00 per dozen

Pork

- Ham and Cheese Roll Ups: $8.00 per dozen
- Bacon Wrapped Water Chestnuts: $24.00 per dozen
- Italian Sausage Stuffed Mushrooms: $16.00 per dozen
- Bacon Wrapped Cream Cheese Jalapeños: $20.00 per dozen
- Smoked Pork Crostini with Mustard Sauce: $24.00 per dozen

Chicken

- Chicken Satay with Creamy Peanut Dipping Sauce: $18.00 per dozen
- Chicken Wings (Buffalo, BBQ, Teriyaki): $16.00 per dozen
- Coconut Breaded Chicken Strips with Sweet and Sour Sauce: $23.00 per dozen

Vegetarian

- Vegetarian Egg Rolls with Dipping Sauce: $21.00 per dozen
- Cream Cheese and Fresh Herbs Stuffed Mushrooms: $18.00 per dozen
**Hors D’Oeuvres**

**COLD HOR D’OEUVRES**

All food and beverage services are supplied using high quality compostable items. On Point Catering will supply the linens and décor to set up our food and beverages. China service and additional linens can be requested at an additional charge. Butler service is available for an additional charge.

*Minimum of 4 dozen per selection.*

- **Ham, Pickle and Cream Cheese Rollups: $15.00 per 2 dozen**
- **Caprese Skewers: $21.00 per dozen**
- **Shrimp Cocktail with Cocktail Sauce: $24.00 per dozen**
- **Prosciutto Wrapped Melon Balls with Honey Lime Sauce: $21.00 per dozen**
- **Assorted Finger Sandwiches: $14.00 per dozen**
  - Choose one: Chicken Salad, Ham Salad, Hummus or Tuna Salad
- **Roma Tomato and Fresh Mozzarella Bruschetta: $18.00 per dozen**
- **Roasted Grape Crostini with Goat Cheese and Walnuts: $18.00 per dozen**
- **Prosciutto Brie and Honey Crostini: $20.00 per dozen**
- **Roma Tomato and Strawberry Bruschetta: $18.00 per dozen**
- **Cucumber, Cream Cheese and Fresh Herb Crostini: $18.00 per dozen**
**Additional Services**

**BEVERAGES**

All food and beverage services are supplied using high quality compostable items. On Point Catering will supply the linens and decor to set up our food and beverages. China service and additional linens can be requested at an additional charge.

**Hot Beverages**

16 Servings per Gallon

- Fresh Brewed Regular or Decaf Coffee: $22.00 per Gallon
- Hot Chocolate: $18.00 per Gallon
- Hot Cider: $18.00 per Gallon
- Rishi Tea Bags: $1.75 per bag

**Cold Beverages**

16 Servings per Gallon

- Orange Juice: $20.00 per Gallon
- Apple Juice: $20.00 per Gallon
- Iced Tea: $18.00 per Gallon
- Lemonade: $18.00 per Gallon
- Punch: $18.00 per Gallon
- Water: $3.00 per Gallon
- Infused Water: $5.00 per Gallon
- Assorted Soda: $1.50 per can
Additional Services

DIPS & DISPLAYS

All food and beverage services are supplied using high quality compostable items. On Point Catering will supply the linens and décor to set up our food and beverages. China service and additional linens can be requested at an additional charge.

Hot Dips

Sold per Quart | Serves Approximately 12 persons

- Spinach Artichoke Dip with Pita Chips: $24.00 per Quart
- Crab Dip with Toasted Breads: $32.00 per Quart

Cold Dips

Sold per Quart/Tray | Serves Approximately 12 persons

- Fresh Taco Dip with Tortilla Chips: $24.00 per Tray
- French Onion Dip with Potato Chips: $18.00 per Quart
- Hummus with Pita Chips: $20.00 per Quart
- Bacon Cheese Ranch Dip with Assorted Crackers: $20.00 per Quart
- Fresh Salsa with Tortilla Chips: $20.00 per Quart

Cold Displays

Small serves 10-15 | Large serves 25-30

- Fresh Vegetables with Ranch Dip: Small - $30.00 | Large - $60.00
- Fresh Fruit with Yogurt Dip: Small - $37.50 | Large - $75.00
- Artisan Cheeses with Assorted Crackers: Small - $41.25 | Large - $82.50
- Sliced meats with Assorted Crackers: Small - $32.00 | Large - $64.00
Additional Services

SNACKS

All food and beverage services are supplied using high quality compostable items. On Point Catering will supply the linens and décor to set up our food and beverages. China service and additional linens can be requested at an additional charge.

- LOGO Cookies: $18.00 per dozen
- David's Fresh Baked Cookies: $20.00 per dozen
  - Triple Chocolate, Reese’s, Mudslide, M&M
- Brownies: $30.00 - Half Sheet (24 pieces) | $48.00 - Full Sheet (48 pieces)
- Dessert Bars: $30.00 - Half Sheet (24 pieces) | $48.00 - Full Sheet (48 pieces)
- Granola Bars: $1.50 per
- Assorted Chips (by the bag): $1.25 per
- Gardetto’s Snack Mix: $2.25 per
- Pretzels: $1.50 per

DESSERTS

These offerings are available for groups of 20 persons or more.

- Cheesecake: $4.25 per person
- Double Chocolate Torte: $3.75 per person
- Dessert Shooters: $3.25 per person
- Dessert Parfaits: $3.75 per person
- Cake: $3.25 per person
  - Carrot, Chocolate, Vanilla
- Sheet Cakes & Tortes: $30.00 - Half Sheet | $60.00 - Full Sheet | $26.00 10” Chocolate Torte
- Ice Cream Sundae Bar: $4.75 per person (min. of 20 persons)
  - Vanilla Ice Cream served with toppings and sauces
Additional Services

**ALCOHOL SERVICE**

All alcoholic beverage service for student organizations will need approval from CASE 10 days prior to the event date. Alcoholic beverages cannot be paid for with 6 Digit university accounts. All alcoholic beverage service at events on or off campus are subject to final approval from On Point Catering. Alcoholic beverage service for special events can be set up per the requirements of our guests. Please discuss your specific needs with our event planning staff.

**Service Options**

**Cash Bar**

Guests pay for all alcoholic beverages and soda.

**Open Bar**

Event sponsor pays for all alcoholic beverages and soda.

*Requires a $75.00 Setup charge per bar.*

**Option 1:**

Bar with mixed drinks, beer, wine and soda.

*Requires a $75.00 Setup charge per bar.*

**Option 2:**

Bar with beer, wine and soda.

*Requires a $50.00 Setup charge per bar.*

**Alcohol Price List**

**Mixed Drinks**

- Rail Cocktails: $5.50 per
- Call Cocktails: $6.75 per
- Super: $8.00 per
- Premium: $11.00 per

**Wines**

- House Wine: $7.00 per glass | *Bottle pricing varies*

**Beer**

- Domestic: $3.75 per bottle
- Imported/Craft Beer: $4.25 per bottle
- Keg of Craft Beer: *Market Price*
- Keg of Domestic Beer: *Market Price*