Catering

Menu

Catering Services by

ARAMARK

August 1, 2006
TAMIU Catering Information and Guidelines

Office Hours: 9:00am to 5:00pm Monday – Friday
Location: Student Center Event Services Office

To reserve Campus Meeting space, please contact:
Event Services 956-326-2931

Thank You for selecting ARAMARK for your Catering needs. Our Catering Guide is designed to offer suggestions in helping you plan your special event.

To schedule catering service, please provide the Catering Office with the following information:

- Contact name, address, phone number, and preferably e-mail address with fax number (We request that there be only one designated contact person, if possible)
- Date of event
- Beginning & Ending Time of the Event
- Location of Event (Building and Room Number)
- Estimated number of guests or guarantee. (Final Guarantee due 72 hours prior to event)
- Menu selection
- Preferred Method of Payment

Guarantee
For Catering functions, an estimated attendance is required at time of booking. The Final Guarantee is due no later than three (3) business days prior to the event in writing or by telephone. If no adjusted guarantee is received, the Catering Office will refer to the last guarantee on the catering contract or the actual attendance – whichever is greater – as the final guarantee and will bill you accordingly.

Pricing
Menus are priced per person, and served buffet style. All prices are subject to change due to seasonal availability and market prices. For hand-served banquets, please add an additional charge of $3.00 per person. Substitutions will be available to maintain price consistency.

- Sales Tax of 8.25% is required on all purchases, unless tax exempt. In that case, a copy of the tax-exempt certificate is required at time of booking.
- A standard 15% service charge for disposable wares events and 20% service charge for china/glassware events will apply to all food & beverage orders.
- If your event time is exceeded, you will be charged an additional $18.00 per server, per hour.
- Off campus deliveries require an additional $75.00 minimum delivery charge.
Payments
TAMIU Departments are required to sign and return the “Event Work Order” to the Catering Office to ensure menu confirmation. Event payments may be made by Purchase Order or by Procurement Card and are due no later than three business days prior to the event. Your Procurement Card is the University’s preferred method of payment unless the estimated amount of your event exceeds the Procurement Card limits. Your Event Work Order will serve as your invoice. Charges will be settled to your Procurement Card the following business day preceding your event and a receipt will be provide for your records.

Cancellations
Customer will be held responsible for 50% of the total bill for any cancellation within 7 days of the event.

Catering Service
Standard Catering service for events include either Disposal wares, china/glassware Service and Silverware, Buffet Linen and Skirting, Tablecloths and Napkins for guest tables, appropriate condiments, set up, clean up and breakdown of room.

For On Campus Events
Standard Service for events includes disposable ware, food set up and breakdown. Buffet table linens are included. You may upgrade disposable service to china for an additional $2.00 per person. Tables should be delivered to your event location 1 day prior to your event and picked up 1 day after your event unless otherwise specified.

For Off Campus Events
All off campus events will be charged an off premise fee.

*** In adherence to local Health Department Regulations and Texas A & M International University Policy, No food or beverage items should be removed from the catering site.

Alcohol Usage
Texas A & M International University Catering requires security for any event serving a bar, at the expense of the individual. It is necessary for an ARAMARK TABC certified bartender to serve alcoholic beverages to guests. No outside alcohol can be brought into TAMIU. The non-negotiable Bartender charge is $20.00 per hour with a four hour minimum. ARAMARK recommends one (1) bartender per every 100 guests. There are no credits or refunds given for unused alcohol. Alcohol cannot be removed from the event area, under any circumstance.

Liability
Texas A & M International University Catering Services by ARAMARK cannot and does not assume responsibility for the damage to, or loss of, any merchandise, articles or equipment left in the event area prior to, during or following an event. If it is necessary to leave valuable items in any banquet area, we recommend that the group provide appropriate security. All arrangements for security for an event are to be made through the Texas A & M International University’s Office of Event Services, at the expense of the individual.
**Breakfast**

All Breakfasts are served Buffet Style and include the following...

- Fresh Orange Juice
- Fresh-brewed Regular & Decaffeinated Coffees
- Water Service

**No 1.**
Eggs Benedict, Roasted Redskin Potato, Sausage, Bacon or Ham, Biscuits & Gravy and Mini-Muffins.
$9.95 per person

**No 2.**
Scrambled Eggs, Crisp Bacon or Sausage, Grilled Hash Brown Potatoes, Hot Homemade Biscuits with Country Cream Gravy, Butter & Jelly
$7.95 per person

**Breakfast Mariachis**
All Mariachis are served with salsa
Priced per mariachi
(Served Buffet Style)

- Beans 99¢
- Eggs 99¢
- Mexican Potato 99¢
- Potato & Egg 99¢
- Beans & Cheese $1.05
- Bacon & Egg $1.25
- Chorizo & Egg $1.25
- Chorizo & Potato $1.25
- Ham & Egg $1.25
- Barbacoa $1.75
- Machacado $1.75
- Mexican Machacado $1.75
Continental Breakfast

All Continental Breakfasts are served buffet style and include the following...

Orange Juice

Assorted Hot Teas

Fresh-brewed Regular & Decaf Coffees

Water Service

And your choice of...

Continental Breakfast No. 1
Seasonal Fresh Fruit, Cinnamon Rolls, and Assorted Mini-Muffins
$6.95 per person

Continental Breakfast No. 2
Flaky Croissants, Danish, Bagels & Cream Cheeses, Butter & Jelly
$5.95 per person

Continental Breakfast No. 3
(Choice of two...)
Assorted Fruit Breads, Danish or Assorted Mini-Muffins
$5.95 per person

**Add Seasonal Sliced Fruit for $1.50 per person
Sweets

All Sweets are served Buffet Style and include the following...

Priced Per Dozen

Petit Fours.... $18.95
Brownies.... $10.95
Cinnamon Rolls.... $10.95
Donuts (Glazed & Assorted).... $9.95
Danish Pastries.... $11.95
Mini Muffins.... $10.95
Bagels... $9.95
Coffee Cake.... $9.95
Otis Spunkmeyer Gourmet Cookies.... $9.95
Cookie Bars.... $8.95
Otis Spunkmeyer Bite Sized Cookies...$6.95

Sheet Cakes

Sheet Cake (Serves 90-100) $83.00
One Half Sheet Cake (Serves 40-50) $60.00
One Fourth Sheet Cake (Serves 20) $47.00
Party Platters – Snacks and Dips

A large party platter will serve approximately 80 guests.
A small party platter will serve approximately 40 guests.

**Domestic and International Cheese & Crackers**
A variety of quality cheeses: cheddar, provolone, Brie, smoked Gouda, goat cheese with garlic and herbs or peppercorns, Swiss, peppered Jack, bleu cheese; served with assorted breads and crackers...
- Large $150.00
- Small $75.00

**Sliced Seasonal Fruit Tray**
Assortment of fresh, seasonal fruits; accompanied by almond yogurt, poppy seed dressing, or Chantilly cream...
- Large $150.00
- Small $75.00

**Vegetable Tray**
A variety of garden fresh vegetables: carrot, zucchini, cauliflower, celery, broccoli, cherry tomato, mushroom and scallion; with tomato basil dip, spinach onion dip or ranch dressing...
- Large $135.00
- Small $65.00

**Gourmet Meat Tray**
A variety of quality meats: smoked turkey breast, roast beef, cured ham, and Genoa salami; served with assorted breads and crackers.
- Large $150.00
- Small $75.00

**Relish Tray**
Olives, scallions, gherkins, pickled okra, baby corn, and assorted peppers.
- Large $95.00
- Small $40.00

**Snacks.....**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Mixed Nuts (1 lb Can)</td>
<td>$15.00</td>
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<tr>
<td>Nacho Chips (3lb Bag)</td>
<td>$7.25</td>
</tr>
<tr>
<td>Potato Chips (1 lb Bag)</td>
<td>$4.50</td>
</tr>
<tr>
<td>Corn Chips (1 lb Bag)</td>
<td>$4.50</td>
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</tbody>
</table>

**Dips by the Quart**
(1 quart serves approx. 10-15 people)

<table>
<thead>
<tr>
<th>Dip</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Artichoke &amp; Spinach Dip</td>
<td>$16.00</td>
</tr>
<tr>
<td>Seven Layer Dip</td>
<td>$15.00</td>
</tr>
<tr>
<td>Cold Spinach Dip</td>
<td>$14.00</td>
</tr>
<tr>
<td>Cheese Dip</td>
<td>$14.00</td>
</tr>
<tr>
<td>Yogurt Fruit Dip</td>
<td>$9.00</td>
</tr>
<tr>
<td>Salsa</td>
<td>$9.00</td>
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<tr>
<td>Ranch or French Onion</td>
<td>$9.00</td>
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</tbody>
</table>
Luncheon Salads

All Entrée Salads include Warm Rolls & Butter,
Iced Tea and Coffee Service and Dessert

Original Chef...
Julienne Ham, Turkey, Swiss & Cheddar Cheeses, Shredded Carrots, Tomato Wedges, Sliced Cucumber, Hard-boiled Egg, on a bed of Fresh Greens, Served with Italian Dressing
$9.95 per person

Sunbelt...
Julienne Grilled Chicken Breast, Avocado Slices, Diced Tomatoes, Shredded Monterrey Jack Cheese, on a bed of Crisp Greens, Served in a Crisp Tortilla Shell, with Salsa Ranch Dressing
$9.95 per person

Cobb...
Julienne Smoked Ham, Diced Tomatoes, Grated Cheddar & Monterrey Jack Cheeses, Black Olives, Julienne Red & Green Bell Peppers, Artichoke Hearts on a bed of Fresh Mixed Greens, with Ranch Dressing
$9.95 per person

Hawaiian...
All White Meat Chicken, Cashew Pieces and Pineapple Mixed with a Special Dressing and Served in a Pineapple Boat. Presented with Fresh Seasonal Fruit and Vegetable Garnish
$9.95 per person

Classic Caesar....
Julienne Grilled Chicken Breast, Fresh Grated Parmesan Cheese, Garlic Croutons, Black Olives, on a bed of Fresh Romaine Lettuce, with Caesar Vinaigrette Dressing
$9.95 per person
Box Lunch

All boxed lunches are served with a cutlery kit, bottled water or Can soda and appropriate condiments.

Gourmet... Sandwich on Croissant, Marinated Pasta Salad, Fresh Fruit Salad & One Chocolate Walnut Fudge Brownie
$8.95 per Person

Executive... Sandwich on Hoagie Roll, Marinated Pasta Salad, Whole Fresh Fruit & 2 Cookies
$7.95 per Person

Original... Sandwich on White or Wheat Sliced Bread, Bag of Chips, Whole Fresh Fruit & 2 Cookies
$5.95 per Person

Sandwich Choices
Ham w/Cheddar Cheese, Turkey w/Swiss Cheese, Roast Beef w/Provolone Cheese, Tuna Salad, Chicken Salad, Ham Salad, Egg Salad, Pimento Cheese and Veggie.
For Lunch or Dinner
Served Buffet Style and Include the Following...

Choice of One Salad...
Tossed Garden, Field Greens or Classic Caesar Salad

Choice of Two...
Roasted Rosemary Potatoes, Oven Browned Potatoes, Garlic Mashed Potatoes, Wild Rice Pilaf, Seasoned Brown Rice, Green Beans Almondine, Glazed Carrots, Sautéed Squash Medley, Steamed Broccoli Medley or Seasonal Vegetable Medley

Choice of One Standard Dessert...
Chocolate Layer Cake, Carrot Layer Cake, Cheesecake with fruit toppings Strawberry shortcake, Peach or Cherry Cobbler, Poundcake w/ Fruit Topping, Lemon Layer Cake, Black Forrest Cake.

Rolls & Butter

Iced Tea, Water Service and Fresh Brewed Coffee

Choice of One Entrée...

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Cordon Bleu</td>
<td>$15.95</td>
</tr>
<tr>
<td>Chicken Marsala</td>
<td>$11.95</td>
</tr>
<tr>
<td>Teriyaki Chicken</td>
<td>$10.95</td>
</tr>
<tr>
<td>Baked Salmon</td>
<td>$16.95</td>
</tr>
<tr>
<td>Pollo Monterrey</td>
<td>$11.95</td>
</tr>
<tr>
<td>Stuffed Chicken</td>
<td>$15.95</td>
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</tbody>
</table>

*W/chorizo & Gouda cheese served w/cilantro tomatillo sauce*

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Florentine</td>
<td>$14.95</td>
</tr>
<tr>
<td>Chicken Fried Chicken</td>
<td>$9.95</td>
</tr>
</tbody>
</table>

*Stuffed breast with spinach & Swiss cheese*
Themed Buffet Packages

Served Buffet Style and include Iced Tea, Coffee & Water Service.

**Fajita Buffet** ... Tortilla Chips w/Salsa & Queso, Seasoned Strips of Chicken & Beef mixed w/Grilled Onions & Bell Peppers, Warm Flour Tortillas, Shredded Lettuce, Diced Tomatoes, Shredded Cheddar Cheese, Sour Cream, Fresh Guacamole, Spanish Rice, Refried Beans & Hot Sopapillas with Honey.
$13.95 per person

**Texas Style Barbecue**... Fresh Potato, Salad Creamy Cole Slaw, Slow Cooked Beef Brisket, Smoked Sausage, Baked Beans, Kernel Corn, Corn Muffins w/ Butter, BBQ Sauce, Dill Pickle Slices, Jalapeno Peppers, Sliced White Onion & Peach Cobbler....
$12.95 per person

**Oriental**... Spicy Orange Chicken with Broccoli, Fried Rice, Stir Fried Vegetables, Vegetarian Egg Rolls & Coconut Layer Cake.
$12.95 per person

**South of the Border**...Mexican Frito Salad Tossed w/Salsa Ranch Dressing, Tortilla Chips with Salsa, Beef Enchiladas w/Red Sauce, Chicken Enchiladas w/Sour Cream Sauce, Spanish Rice, Refried Beans, Jalapeno Peppers & Mexican Chocolate Walnut Sheet Cake.
$13.95 per person

**Italiano**... Classic Caesar Salad, Spinach Fettuccini, Penne Pasta, Marinara Sauce, Alfredo Sauce, Julienne Grilled Chicken Breast, Vegetable Medley, Fresh Garlic Bread & Spice Sheet Cake.
$12.95 per person

**Bistro Deli**... Marinated Pasta Salad or Tossed Green Salad. Potato & Corn Chips, Sliced Smoked Turkey, Ham & Roast Beef, Sliced Cheddar Swiss, & Provolone Cheeses, Assorted Sliced Breads, Croissants & Rolls, Leaf Lettuce, Sliced Tomato, Sliced Onion, Dill Pickle Spears, Mayonnaise, Mustard, Assorted Cookies and Brownies.
$10.95 per person

**Park Picnic**... Fried Chicken, Potato Salad, Coleslaw or Baked Beans, Corn Muffins & Standard Dessert.
$9.95 per person
Dessert Selections

Standard
Chocolate Layer Cake
Carrot Layer Cake
Walnut Whipped Cream Cake
Strawberry Whipped Cream Cake
Peach Cobbler
Cherry Cobbler
Poundcake w/ Fruit Topping
Lemon Layer Cake
Black Forest Cake
Yellow Sheet Cake
Mexican Chocolate Walnut Sheet Cake
Spice Sheet Cake
Pumpkin Pie
Lemon Bars

Premium (add $2.50 per person)
NY Style Cheesecake
Chocolate Toffee Mousse
Chocolate Thunder
Banana’s Foster
Sherbet
Spumante Cheesecake
Chocolate Mousse
Key Lime Cheesecake Pie
Hors D’Oeuvres

Priced Per 50 Pieces
All Hors D'Oeuvres are priced Buffet Style
Butler Service Available for $1.50, per person
For A light reception, we recommend 2-4 pieces per person.
For Heavy Hor D'Oeuvres during meal times, we recommend 6-8 pieces per person.

Hot Hor D’Oeuvres

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Mini Crab Cakes</td>
<td>$95.00</td>
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<tr>
<td>Bacon Wrapped Scallops</td>
<td>$95.00</td>
</tr>
<tr>
<td>Chicken Quesadillas w/ Salsa</td>
<td>$65.00</td>
</tr>
<tr>
<td>Chicken Tenders w/ Ranch Dressing</td>
<td>$75.00</td>
</tr>
<tr>
<td>Chicken/Pineapple Brochettes</td>
<td>$75.00</td>
</tr>
<tr>
<td>Spanikopita</td>
<td>$75.00</td>
</tr>
<tr>
<td>Spicy Chicken Wings w/ Ranch Dressing</td>
<td>$65.00</td>
</tr>
<tr>
<td>Vegetable Quesadillas w/ Salsa</td>
<td>$55.00</td>
</tr>
<tr>
<td>Beef Empanadas w/ Salsa</td>
<td>$75.00</td>
</tr>
<tr>
<td>Stuffed Mushroom Caps</td>
<td>$75.00</td>
</tr>
<tr>
<td>Stuffed Jalapenos</td>
<td>$75.00</td>
</tr>
<tr>
<td>Vegetarian Egg Rolls w/ Honey Mustard Sauce</td>
<td>$75.00</td>
</tr>
<tr>
<td>Assorted Miniature Quiche</td>
<td>$75.00</td>
</tr>
<tr>
<td>Beef or Chicken Taquitos w/ Salsa</td>
<td>$65.00</td>
</tr>
<tr>
<td>Vegetable Sticks w/ Ranch Dressing</td>
<td>$55.00</td>
</tr>
<tr>
<td>Franks in Puff Pastry</td>
<td>$62.00</td>
</tr>
<tr>
<td>Fried Mozzarella Sticks w/ Marinara Sauce</td>
<td>$55.00</td>
</tr>
<tr>
<td>Miniature Swedish Meatballs</td>
<td>$50.00</td>
</tr>
</tbody>
</table>

Cold Hors D’Oeuvres

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Tortilla Roll Ups</td>
<td>$75.00</td>
</tr>
<tr>
<td>Assorted Canapés</td>
<td>$75.00</td>
</tr>
<tr>
<td>Dollar Roll Sandwiches</td>
<td>$55.00</td>
</tr>
<tr>
<td>Choice of two: Turkey, Ham or Roast Beef</td>
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</tr>
<tr>
<td>Assorted Finger Sandwiches</td>
<td>$45.00</td>
</tr>
<tr>
<td>Choice of three: Ham Salad, Tuna Salad, Egg Salad or Pimento Cheese</td>
<td></td>
</tr>
<tr>
<td>**Chocolate Dipped Strawberries</td>
<td>Market Price</td>
</tr>
<tr>
<td>**Jumbo Boiled Shrimp</td>
<td>Market Price</td>
</tr>
<tr>
<td>**Iced Snow Crab Claws</td>
<td>Market Price</td>
</tr>
</tbody>
</table>
Beverage Service

All Beverages sold by the gallon.
Hot Beverages approximately 12 cups per gallon
Cold Beverages approximately 10 cups per gallon

Minimum 2 gallon purchase

Fresh Brewed Coffee (Regular or Decaf).... $15.00
   Hot Chocolate.... $15.00
   Hot Apple Cider.... $15.00
   Hot Tea.... $12.00

Champagne Punch.... $20.00
   Sparkling Punch.... $17.50

Fruit Punch or Lemonade.... $14.00
   Iced Tea.... $13.75
   Orange Juice....$13.00
   Fruit Juices.... $13.00

Canned Sodas $1.00 each / $24.00 case
   Bottled Waters.... $1.50 each