



VERDE
— CATERING —

2018-2019 Guide



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We offer world-class catering from donuts and coffee to hors d'oeuvres and full-course meals to satisfy any taste. Vegan and vegetarian options are also available. Whether you're hosting a staff meeting, elegant banquet, intimate wedding, or any other event, we'll provide exceptional food and service every time.

We're confident Verde will leave you completely satisfied — with the taste, the presentation, and the affordable prices. In fact, we'll meet or beat any quoted price from a licensed caterer.

The Verde Promise

We will do everything in our power to make your event truly special, and to provide you with the best value possible. We continuously shop our menu against UNT's peer institutions and local caterers. Our competitive pricing will match or beat any quoted price for full-service catering from a licensed caterer. Just send us an official quote from another caterer of comparable quality and we will adjust accordingly so you can get the best deal possible. Guaranteed.

How to Order

1. Call Scheduling Services at 940-565-3804 to book your room and place your food order at the same time.
OR
2. Call us directly at 940-369-6057 to place your food order.
OR
3. Go to verdeonline.catertrax.com to place or change your order 24/7.

What You Will Need

- You will need your room reserved before you place your catering order.
- An estimated guest count, timeline and event name.
- An account number, business check, credit card or cash.
- All events are charged sales tax unless a tax exempt number is provided at the time of booking.

Deadlines

- Book at least 10 days prior to your event to allow for adequate staffing. More time is always better.
- One week in advance we need the guest count and food to be within 10% of the final count.
- Three full business days in advance we will need all numbers to be finalized. The final guest count may increase if needed, but it may not decrease.
- Three full business days in advance is also when we will need final payment if you are paying with a business check, credit card or cash. If payment is not received by this time your event will be canceled.
- The final bill is based on the guarantee or the actual number of guests that attend, whichever is greater.

Cancellation Policy

Events cancelled more than 72 hours prior to the event start time are 100% refundable. Those cancelled within 72 to 24 hours prior to the start time are eligible for a 50% refund. Events cancelled the day of the event will be billed at 100%.

Union Discount

It is simpler to cook and serve in the same building. We discount our service by 5% for all events held inside the Union.

Keep in Mind

- Any non-university events will incur a 15% service charge.
- If menu selections are not completed within ten days prior to the event, the menu or parts of it may be determined by the chef.
- Food is a market commodity. We always use the finest products available, but may substitute ingredients to maintain consistent pricing and quality standards.
- We offer emergency "pop-up" events. Service style and menu may be limited.
- All catering events we plan to have guest-ready 30 minutes prior to actual start time.
- We do not have take-out or to-go boxes. Health Department regulations dictate that all food must be consumed on site.

Room/Location

- It is your responsibility to ensure facilities and rooms are unlocked and ready for catering.
- Access to the building/ location is required for a minimum of six hours or more prior to the event, based on the complexity of the event set up.
- Access to the room/ site is required a minimum of 60 minutes prior to the event, for simple deliveries. It is per Health Department regulations that outdoor events must have all food and beverage covered by a tent or awning.
- All events must have a source of power or generator at the location.
- Customers are responsible for catering tables for events outside of the Union and Gateway. Tables need to be delivered, set and arranged for pickup at all events outside of the two buildings listed above.

Staff/Labor

- Wait Staff is assigned at the discretion of the catering department for all catering events. Staffing may be adjusted depending on the special requirements of your event.
- The price of your food includes set up, delivery and clean up as well as wait staff labor for up to 1.5 hours of service time. If necessary, additional hours will be charged at the rate of \$15.00 per half hour, per server.
- Any additional labor, if needed, for tray passing, action stations, chefs or other attendants can be provided at \$30 per staff member, per hour.
- A \$35.00 charge will be required if the catering staff has to return and pick up non-disposable catering items. This is only for events that are NOT in the University Union and are NOT a buffet or plated event.

Decor and Linens

- Events outside of the Union are served on disposable ware. China can be ordered if desired. Additional upgraded china is available at an additional cost.
- Buffets and served events include tablecloths for your food, beverage and guest tables. Receptions include tablecloths for your food and beverage tables. We use linens that we have on hand, which are usually white or black. Other linens are available at an additional cost. To view linen selections please go online or schedule an in person consultation.
- Buffet or plated events include our standard centerpiece on guest tables. The standard centerpiece for lunch is a mirror tile with a large green cylinder votive candle. The standard centerpiece for dinner is a mirror tile with a large green cylinder votive candle and two small votive candles. Additional centerpieces, including floral arrangements and décor, are available at an additional cost. See additional décor options online.
- All food and beverage tables will be appropriately decorated.

Food and Menus

- Given enough time, we can accommodate any custom menu requests.
- Let us know and we can make special menu accommodations to avoid specified allergens during food production.
We work with many common allergens in our kitchen. There is an unavoidable risk that cross contamination may occur.
- For served meals, you may have up to three menu selections (including vegetarian and all special diet requests). The price per person will be the same as the highest priced meat selection.
- All side items and salads will be identical regardless of the number of main entrées served.
- Multiple dessert selections will be billed at the highest priced dessert served, plus an additional \$1.50 per guest.

Although our online system is customer friendly you can always call the Verde Catering office and we will walk you through the process, place the order for you or schedule an in-person consultation. Let us know how we can help. We are here to serve!

Contacts

Event Planning & Scheduling Services

Reserve your room first.

Verde Catering

Then order your food. Call us or order online.

940.565.3804

union.unt.edu/scheduling

940.369.6057

verdeonline.catertrax.com



Breakfast

Start the morning right with these healthy and tasty options



BREAKFAST BUFFETS

Add bottled juice to your breakfast buffet for an additional \$2.00 per person.

Avenue C Breakfast Buffet

\$8.75

Get your morning started right with a hearty breakfast. This traditional breakfast buffet includes one entrée, one protein, one side, fresh buttermilk biscuits, sawmill gravy, jam, butter, ketchup and salsa. Includes coffee, decaf coffee, hot tea service and filtered water.

(20 person minimum)

Choose one of the following:

(\$2 for additional selections)

- Country Scrambled Eggs
- Cheese and Herb Scrambled Eggs
- Traditional Quiche
- Spinach and Cheese Quiche
- Quiche Lorraine
- Breakfast Frittata
- French Toast with Hot Syrup
- Pancakes with Hot Syrup

Choose one of the following:

(\$2 for additional selections)

- Thick-sliced Applewood Smoked Bacon
- Grilled Sausage
- Grilled Country Ham

Choose one of the following:

(\$2 for additional selections)

- Traditional Home Fried Potatoes
- Buttery Hominy Grits



Eagle Drive Kolache Buffet

\$8.50

Made fresh daily with your choice of four savory or sweet flavors. Served with sliced seasonal fruits. Includes coffee, decaf coffee, hot tea service and filtered water.

(20 person minimum)

Choose four of the following:

- Ham, Egg and Cheese
- Bacon, Egg and Cheese
- Sausage, Egg and Cheese
- Potato, Egg and Cheese
- Peach and Mascarpone
- Strawberry
- Cherry
- Raspberry
- Blueberry

Avenue A Continental Breakfast Buffet

\$8.00

A favorite jumpstart to the morning. Platters of assorted danishes, croissants, muffins, sweet breakfast breads and bagels. Served with jam, cream cheese, butter and sliced seasonal fruits. Includes coffee, decaf coffee, hot tea service and filtered water.

(20 person minimum)

Union Circle Basic Continental

\$6.50

Platters of assorted danishes, croissants and muffins. Includes coffee, decaf coffee, hot tea service and filtered water.

(20 person minimum)

ACTION STATIONS & À LA CARTE

Omelet Action Station

\$2.00 per person

Farm fresh eggs prepared to order with your choice of: diced red onions, chives, red and green peppers, mushrooms, diced tomatoes, cheese, smoked ham and bacon. (20 person minimum)

Culinary charges of \$30 per hour, per culinarian will be applied. Quantity must match expected guest count.

Belgian Waffle Station

\$2.00 per person

Fluffy, toasty, irresistible Belgian Waffles made right in front of your guests. Topped with macerated strawberries, whipped cream, butter and syrup. (20 person minimum)

Culinary charges of \$30 per hour, per culinarian will be applied. Quantity must match expected guest count.

Breakfast À La Carte

Breakfast baked goods and fruits, offered by the dozen.

- Assorted Muffins **\$15.00**
- Blueberry Muffins **\$15.00**
- Strawberry Muffins. **\$15.00**
- Cinnamon Muffins **\$15.00**
- Morning Glory Muffins. **\$15.00**
- Chocolate Chip Muffins. **\$15.00**
- Vanilla Cream Muffins. **\$15.00**
- Blueberry Scones **\$15.00**
- Cranberry Orange Scones **\$15.00**
- Lemon Poppy Seed Scones. **\$15.00**
- Cinnamon Sugar Scones **\$15.00**
- Zucchini Bread. **\$12.00 (slices)**
- Carrot Raisin Bread **\$12.00 (slices)**
- Date Nut Bread **\$12.00 (slices)**
- Banana Nut Bread. **\$12.00 (slices)**
- Orange Bread **\$12.00 (slices)**
- Coffee Cake. **\$15.00**
- Cinnamon Rolls **\$18.00**
- Glazed Donuts **\$10.00**
- Glazed Donut Holes **\$6.00**
- Assorted Danish. **\$15.00**
- Bagels with Cream Cheese, Jam & Butter. **\$18.00**
- Ham, Egg & Cheese Kolaches. **\$15.00**
- Bacon, Egg & Cheese Kolaches **\$15.00**
- Sausage, Egg & Cheese Kolaches **\$15.00**
- Potato, Egg & Cheese Kolaches. **\$15.00**
- Peach & Mascarpone Kolaches **\$15.00**
- Strawberry Kolaches. **\$15.00**
- Cherry Kolaches. **\$15.00**
- Raspberry Kolaches **\$15.00**
- Blueberry Kolaches. **\$15.00**
- Individual Yogurts **\$21.00**
- Yogurt Parfaits with Granola & Berries **\$30.00**
- Whole Apples **\$25.00**
- Whole Bananas **\$20.00**
- Whole Oranges **\$20.00**
- Seasonal Sliced Fruits Tray (Serves 12). **\$30.00**





Lunch Buffets

Wholesome and delicious meals to please your lunch crowd

LUNCH BUFFETS

All main entrées on the buffet are served by our staff. Add variety to your buffet by choosing additional entrées.
Only one entrée per guest will be prepared.

The Chilton Luncheon Buffet

Served with fresh bread and butter and mixed greens salad with ranch dressing. Includes coffee, decaf coffee, hot tea service, filtered water and iced tea.

Choice of 1 entrée	\$13.95 (20 person minimum)
Choice of 2 entrées	\$16.95 (40 person minimum)
Choice of 3 entrées	\$19.95 (60 person minimum)

Choose from the following entrées:

- Chicken Fried Chicken – boneless white meat, pounded, seasoned, crisped to perfection and served with gravy
- Country Fried Steak – tenderized beef with a delicate crunch and served with gravy
- Marinated Grilled Chicken Breast – boneless filet hot off the char-grill
- Heartland Meatloaf – traditional wholesome goodness
- Off the Hook Tilapia – marinated and grilled, served with tartar sauce
- Off the Hook Tilapia – breaded and fried, served with tartar sauce
- Italian Lasagna – traditional favorite
- Roasted Pork Loin – herb-crusted and slow roasted
- Grilled Chopped Steak – old-school comfort
- Lasagna Florentine – vegetarian dish with spinach, mushrooms and alfredo sauce

Choose two of the following side dishes:

- Buttery Mashed Potatoes, served with Gravy
- Herb Roasted Potatoes
- Steamed White Rice
- Rice Pilaf
- Herbed Orzo
- Macaroni and Cheese
- Blackened Corn
- Roasted Root Vegetables
- Sautéed Seasonal Vegetables
- Southern Green Beans
- Orange Glazed Carrots

Additional Side Dishes

\$2 per person



THEMED BUFFETS

Themed Buffets

\$16.95 (20 person minimum)

El Caballero

Marinated beef and chicken fajitas grilled with onions and peppers. Includes warm flour tortillas, Mexican green salad with lime vinaigrette, charro beans, Spanish rice, grated cheddar cheese, pico de gallo, salsa, jalapeño peppers and sour cream. Includes coffee, decaf coffee, hot tea service, filtered water and iced tea.

La Bonita

Build your own taco with seasoned ground beef. Comes with warm flour tortillas, crispy corn tortillas, Mexican green salad with lime vinaigrette, refried beans, Spanish rice, shredded lettuce, diced onions, diced tomato, grated cheddar cheese, pico de gallo, salsa, jalapeño peppers and sour cream. Includes coffee, decaf coffee, hot tea service, filtered water and iced tea.

La Ciudad

Enchilada buffet with choice of two: cheese, beef, or chicken enchiladas with San Antonio-style chile sauce. Served with Mexican green salad with lime vinaigrette, Spanish rice, charro beans, pico de gallo and sour cream. Includes coffee, decaf coffee, hot tea service, filtered water and iced tea.

Los Companeros

Choice of two: marinated grilled sliced chicken, pulled pork carnitas or carne asada. Served with Mexican green salad with lime vinaigrette, Spanish rice, charro beans, pico de gallo and sour cream. Includes coffee, decaf coffee, hot tea service, filtered water and iced tea.

Lone Star BBQ

Smoked sliced beef brisket and chicken, served with warm barbecue sauce, ranch beans, potato salad, pickles, jalapeños, onion slices and jalapeño corn bread. Includes coffee, decaf coffee, hot tea service, filtered water and iced tea.

Ranch Hand

Ranch grilled chicken breast served with oven-roasted potatoes, southern green beans, garden salad with ranch dressing and garlic bread. Includes coffee, decaf coffee, hot tea service, filtered water and iced tea.

When In Rome

Chicken Florentine served with Alfredo sauce, seasonal vegetables, linguine, garlic bread, and an Italian chopped salad with Parmesan dressing. Includes coffee, decaf coffee, hot tea service, filtered water and iced tea.

The Italian Job

Gourmet lasagna with smoked mozzarella, ground beef, Italian sausage and pepperoni. Served with seasonal vegetables, garlic bread and an Italian chopped salad with Parmesan dressing. Includes coffee, decaf coffee, hot tea service, filtered water and iced tea.

Low Country

Choice of boneless breast of Southern fried chicken OR cornmeal-crusted catfish fillets. Served with cheesy macaroni, southern green beans, garden salad with honey mustard dressing and buttermilk biscuits with butter. Includes coffee, decaf coffee, hot tea service, filtered water and iced tea.

Bourbon Street

Cajun seasoned sliced boneless turkey breast served with herbed gravy, dirty rice, braised greens, spinach salad with balsamic vinaigrette and dinner rolls with butter. Includes coffee, decaf coffee, hot tea service, filtered water and iced tea.

Downeastern

Choice of Boston baked cod with traditional crumb crust and lemon beurre blanc OR herb-crusted boneless chicken breast with a wild mushroom tarragon cream sauce. Served with seasonal vegetables, wild rice pilaf, garden salad with ranch dressing and dinner rolls. Includes coffee, decaf coffee, hot tea service, filtered water and iced tea.

San Franciscan

Choice of roasted fillet of salmon with a sun-dried tomato tapenade OR pan-seared chicken breast with a chasseur sauce of mushrooms, shallots and white wine. Served with yukon gold potato mixed with artichoke gratin, roasted asparagus, field greens salad with balsamic vinaigrette and sourdough rolls with butter. Includes coffee, decaf coffee, hot tea service, filtered water and iced tea.

SANDWICH BUFFETS

Lunch Crowd Pleaser

\$14.00 per person

This make-your-own sandwich buffet with premium ingredients is a sure winner every time. Includes artfully designed platter of premium deli meats, artisanal breads, a variety of cheeses, lettuce, tomatoes, pickles, onions, herbed mayonnaise, mustard, kettle chips, cole slaw and cookies or brownies. Served with ice water and ice tea. (20 person minimum)

Sandwiches, Sandwiches, Sandwiches

\$13.50 per person

Choice of three fresh sandwiches made with artisanal bread. Includes a lettuce, tomato and onion tray, one side dish and cookies or brownies. Served with ice water and ice tea. (20 person minimum)

*For sides, see list below. **

Choice of three:

- Chicken Caesar Wrap
- Chicken Strip Wrap
- Caribbean Chicken Salad
- Grilled Chicken Breast
- Turkey and Cheese
- Turkey Club
- Ham and Cheese
- Roast Beef and Cheese
- BLT
- Grilled Veggie Sandwich
- Club Wrap
- California Wrap



Hot Sandwiches

Choice of 1 entrée	\$13.95 (20 person minimum)
Choice of 2 entrées	\$15.95 (40 person minimum)
Choice of 3 entrées	\$18.95 (60 person minimum)

Favorite hot sandwiches and sides, set up buffet style. Choice of sandwich, two side dishes and cookies or brownies. Served with ice water and ice tea.

*For sides, see list below. **

Choose from the following:

- Cubano
- Classic All Beef Burger - with lettuce, tomato, onion, pickles, ketchup, mustard and mayo.
- Black Bean Burger - with lettuce, tomato, onion, pickles, ketchup, mustard and mayo.
- Smoked BBQ Sliced Brisket - with BBQ sauce, pickles and onions.
- Chopped Boston Butt BBQ - with BBQ sauce, pickles and onions.
- Pulled Chicken BBQ - with onions and pickles.
- Grilled Chicken Breast - with lettuce, tomato, onion, pickles, ketchup, mustard and mayo.
- Bratwurst - with onions, pickles, ketchup and mustard.
- Spicy Bratwurst - with onions, pickles, ketchup and mustard.
- Italian Sausage - with grilled onions and peppers.

* Side Dishes

Choose two of the following:

- Cole Slaw
- Pasta Primavera Salad
- Potato Salad
- Sliced Seasonal Fruit
- Garden Salad with Chef's Choice Dressing
- Cold Grilled Seasonal Vegetable Display

SALADS AND POTATOES BUFFET

Salads and Potatoes Buffet

\$12.95 per person

Buffet includes a loaded baked potato bar with sour cream, butter, cheese, chives, bacon bits and fresh rolls with butter. Choose one entrée, two sides and cookies or brownies. Served with ice water and ice tea. (20 person minimum)

Entrée Choice (Choice of 1)

- Classic Tuna Salad
- Home Style Chicken Salad
- Asian Chicken Salad
- Smoked Chicken Salad with Almonds and Grapes
- Southwest Chicken Caesar Salad
- Garden Salad with Grilled Chicken and Ranch Dressing
- Verde Cobb Salad with Ranch Dressing
- Spinach Salad with Raspberry Vinaigrette
- Caesar Salad
- Greek Salad with Lemon Oregano Dressing
- Mexican Salad with Lime Vinaigrette
- Southwest Salad with Lime Vinaigrette

Side Choice (Choice of 2)

- Sunset Orzo Pasta Salad
- Pasta Primavera Salad
- Black Bean and Roasted Corn Salad
- Sliced Fresh Seasonal Fruit
- Greek Chicken Pasta Salad
- Egg Salad
- Marinated Grilled Vegetable Display
- Sliced Seasonal Fruit





Box Lunches and Salads

Conveniently packaged meals and delicious healthy salads

BOX LUNCHES AND SALADS

Turkey Basic Boxed Box **\$8.95 each**

Turkey on fresh made roll with cheese, lettuce, tomato, condiments, kettle chips, whole fruit and a cookie. *Add a choice of bottled water or canned soda for \$1.50 per person.*

Roast Beef Basic Boxed Box **\$9.95 each**

Roast beef on fresh made roll with cheese, lettuce, tomato, condiments, kettle chips, whole fruit and cookie. *Add a choice of bottled water or canned soda for \$1.50 per person.*

Baked Ham Basic Boxed Box **\$8.95 each**

Baked ham on fresh made roll with cheese, lettuce, tomato, condiments, kettle chips, whole fruit and cookie. *Add a choice of bottled water or canned soda for \$1.50 per person.*

Vegetarian Basic Boxed Box **\$8.95 each**

Roasted vegetable assortment on fresh made focaccia with lettuce, tomato, condiments, kettle chips, whole fruit and a vegan cookie. *Add a choice of bottled water or canned soda for \$1.50 per person.*

Signature Box **\$10.95 each**

1970 Tradition

Smoked turkey and muenster with lettuce and tomato on a gourmet wheat roll. Includes kettle chips, seasonal fresh fruit cup and a gourmet brownie. *Add a choice of bottled water or canned soda for \$1.50 per person.*

The Patriot

Carved turkey breast, cranberry mayonnaise, lettuce and tomato on a gourmet white roll. Includes kettle chips, seasonal fresh fruit cup and a gourmet brownie. *Add a choice of bottled water or canned soda for \$1.50 per person.*

The Green Machine

Southwest roasted turkey breast, cilantro avocado cream, sliced roma tomatoes and green leaf lettuce on a jalapeño cheddar focaccia. Includes kettle chips, seasonal fresh fruit cup and a gourmet brownie. *Add a choice of bottled water or canned soda for \$1.50 per person.*

Chipotle Chicken

Chipotle chicken salad with fresh cilantro, sliced tomatoes and green leaf lettuce in a red pepper wrap. Includes kettle chips, seasonal fresh fruit cup and a gourmet brownie. *Add a choice of bottled water or canned soda for \$1.50 per person.*

The Grammy

Toasted hazelnut tarragon chicken salad and green leaf lettuce on a hearth-baked baguette. Includes kettle chips, seasonal fresh fruit cup and a gourmet brownie. *Add a choice of bottled water or canned soda for \$1.50 per person.*

Mean Green

Marinated grilled chicken breast, parmesan cheese, romaine lettuce and sliced red onion served with our house-made caesar dressing on a garlic onion focaccia. Includes kettle chips, seasonal fresh fruit cup and a gourmet brownie. *Add a choice of bottled water or canned soda for \$1.50 per person.*

The Legend

Roast beef, texas onion jam, tiger sauce and green leaf lettuce on a crisp french baguette. Includes kettle chips, seasonal fresh fruit cup and a gourmet brownie. *Add a choice of bottled water or canned soda for \$1.50 per person.*

Library Mall

Gondola ham, prosciutto, genoa salami, capicola and provolone with lettuce, tomato and red pepper relish on a tasty baguette. Includes kettle chips, seasonal fresh fruit cup and a gourmet brownie. *Add a choice of bottled water or canned soda for \$1.50 per person.*

Eagle Claw

Grilled salmon with lettuce, tomato and dilled mayonnaise on a gourmet soft roll. Includes kettle chips, seasonal fresh fruit cup and a gourmet brownie. *Add a choice of bottled water or canned soda for \$1.50 per person.*

The Ambassador

Fresh sliced mozzarella, sun dried tomato tapenade, sliced roma tomatoes, fresh basil and balsamic reduction on a fresh baguette. Includes kettle chips, seasonal fresh fruit cup and a gourmet brownie. *Add a choice of bottled water or canned soda for \$1.50 per person.*

The McConnell

Herb marinated grilled portabella mushroom with fresh mozzarella, fire roasted red peppers and balsamic texas onion jam on a rosemary focaccia roll. Includes kettle chips, seasonal fresh fruit cup and a gourmet brownie. *Add a choice of bottled water or canned soda for \$1.50 per person.*



BOX LUNCHES AND SALADS

Signature Entrée Salads (boxed)

\$8.95 each

Ellis

Red and green bell peppers, cucumbers, tomatoes served with a fresh cilantro and lime vinaigrette dressing over chopped romaine lettuce. Includes a seasonal fresh fruit cup or a gourmet brownie. *Add a choice of bottled water or canned soda for \$1.50 per person.*

The Winspear

Classic caesar salad with homemade garlic croutons, asiago cheese and a creamy caesar dressing. Includes a seasonal fresh fruit cup or gourmet brownie. *Add a choice of bottled water or canned soda for \$1.50 per person.*

The Lyric

Caprese salad with sliced fresh mozzarella, tomatoes and fresh basil served with cracked black pepper and balsamic vinaigrette dressing. Includes a seasonal fresh fruit cup or gourmet brownie. *Add a choice of bottled water or canned soda for \$1.50 per person.*

The Hill

Greek salad with tomatoes, olives, feta cheese and cucumbers served over romaine lettuce with greek dressing. Includes a seasonal fresh fruit cup or brownie. *Add a choice of bottled water or canned soda for \$1.50 per person.*

"Blue" Lou

Bounty green leaf lettuce with apples, cranberries, candied pecans, blue cheese with apple cider vinaigrette. Includes a seasonal fresh fruit cup or brownie. *Add a choice of bottled water or canned soda for \$1.50 per person.*

Add-ons

\$4.00

- Grilled Sliced Chicken Breast
- Grilled Sliced Flank Steak
- Grilled Shrimp
- Grilled Salmon





Hors d'Oeuvres

An appetizing selection of unique and elegant flavors

HORS D'OEUVRES

Items with a (*) are great for tray passing. Add this upgrade to your order under the Additional Services tab on our website.

Cold Hors d'Oeuvres

Minimum quantity is 36.

\$2.50

- Seasonal Fresh Cut Fruit

\$3.00

- Grilled and Chilled Asparagus Spears with Lemon Parmesan Dip
- *Tomato Cucumber Feta Bruschetta
- *Chicken Bruschetta

\$3.50

- Vegetable Crudités with Ranch Dip
- *Turkey and Havarti Pinwheels
- *Endive and Goat Cheese with Candied Pecans
- *Artichoke and Parmesan Mini Tartlets
- *Bruschetta with Brie and Apricot Jam
- *Shredded Jerk Chicken on Plantain Chips with Mango Chutney
- *Smoked Mozzarella, Tomato, and Basil Canapés
- *Grilled Zucchini with Red Pepper Hummus Canapés

\$4.00

- Prosciutto Wrapped Asparagus
- *Pulled Smoked Chicken in Phyllo Cup with an Apricot Jerk Glaze
- *Smoked Salmon on Pumpernickel with Dill Cream Cheese
- Traditional Cheese Board
- *Mango Relish and Cheddar Crostini

\$4.50

- Artisan Cheese Display with Crackers
- Grilled Jumbo Shrimp with Citrus Cocktail Sauce
- Chilled Shrimp with Citrus Cocktail Sauce
- *Smoked Tenderloin Gorgonzola with Horseradish Aioli
- Antipasta Display



HORS D'OEUVRES

Hot Hors d'oeuvres

Minimum quantity is 36.

\$3.00

- Buffalo Wings with Ranch Dressing
- Buffalo Wings with Bleu Cheese Dressing
- Buffalo Wings with Sweet and Sour Sauce
- BBQ Meatballs
- Swedish Meatballs
- Chipotle Meatballs
- Jack Daniels Meatballs
- *Chicken Asian Dumplings with Cilantro Dipping Sauce
- *Vegetarian Asian Dumplings with Cilantro Dipping Sauce
- *Pork Asian Dumplings with Cilantro Dipping Sauce
- *Smoked Cheddar Stuffed Jalapeños
- *Jack Cheese Stuffed Jalapeños
- Fried Green Beans with Spicy Ranch
- *Chicken Rumaki
- *Crispy Vegetarian Spring Rolls with Cilantro Dipping Sauce
- *Mini Quiche
- *Southwest Spanakopita

\$3.50

- *Pork Egg Rolls with Sweet Chili Dipping Sauce
- *Shrimp Spring Rolls with Sesame Cilantro Dipping Sauce
- *Southwest Egg Rolls with Ginger Cilantro Dipping Sauce
- *Vietnamese Vegetarian Spring Roll with Ginger Cilantro Dipping Sauce
- Mini Spicy Beef Quesadillas
- Mini Pulled Pork Quesadillas
- Mini Grilled Chicken Quesadillas
- Mini Vegetarian Quesadillas
- *Black Pepper and Brie filled Profiteroles
- *Chicken Samosa with a Tamarind Dip
- *Sesame Chicken Tenders with Sweet Chili Sauce

\$4.00

- Chicken Flautas with Crema
- *Beef Satay with Spicy Peanut Sauce
- *Chicken Satay with Spicy Peanut Sauce
- *Italian Mushrooms, stuffed with Italian Sausage
- *Vegetarian Mushrooms, stuffed with Spinach and Cheese
- *Mini Chicken and Pineapple Skewers

\$4.50

- *Scallops wrapped in Bacon
- *Mini Crab Cakes, served with Remoulade Sauce
- Pecan Crusted Chicken Strips with Creole Honey Mustard
- *Coconut Breaded Shrimp with Pineapple Honey Sauce
- Coconut Chicken Strips with Pineapple Honey Sauce
- *Crab Stuffed Mushrooms
- *Thai Curry Shrimp
- *Black Angus Sliders with Cheddar Cheese



HORS D'OEUVRES

Tea Sandwiches

Minimum quantity is 36.

\$2.50

- Classic Cucumber Tea Sandwich
- Classic Egg Salad Tea Sandwich
- Pimento Cheese Tea Sandwich
- Classic Ham Salad Tea Sandwich
- Tuna Salad Tea Sandwich
- Chicken Salad Tea Sandwich

\$3.00

- Watercress and Goat Cheese on Whole Grain Bread
- Curried Chicken Salad with Apples on White Bread

\$3.50

- Tuna Salad Mini Rolls served with Mayo & Mustard
- Chicken Salad Mini Rolls served with Mayo & Mustard
- Egg Salad Mini Rolls served with Mayo & Mustard
-

\$4.00

- Ham Mini Rolls served with Mayo & Mustard
- Turkey Mini Rolls served with Mayo & Mustard
- Roast Beef Mini Rolls served with Mayo & Mustard

Chips and Dips

\$2.50

- Tzatziki and Pita Chips

\$3.00

- Baba Ghanoush and Pita Chips

\$3.50

- Mediterranean Hummus topped with Pine Nuts and served with Pita Chips
- Seven Layer Dip with Tortilla Chips
- Warm Spinach and Artichoke Dip with Pita Chips





Lunch and Dinner

World-class cuisine made from the freshest ingredients

DINNER ENTRÉES

Entrée will be served with your choice of one salad, one vegetable and one starch. Meal also comes with fresh bread and butter, coffee, decaf coffee, hot tea, filtered water and iced tea.
(20 person minimum)

Poultry Entrées

Buffet Service	\$15.95
Wait Service	\$18.95

Please choose one:

- **Grilled Honey Mustard Chicken:** plump boneless breast, charred on the grill with a honey mustard glaze
- **Cuban Chicken with Warm Mango Salsa and Crispy Plantains:** citrus marinated white meat, flame broiled
- **Chicken Alfredo:** classically seasoned chicken breast, sautéed and served with three-cheese alfredo
- **Chicken Piccata:** butterflied and sautéed, then browned in olive oil with a lemony reduction
- **Moroccan Spiced Chicken Breast:** inspired by North African tagines, tender and aromatic, slow braised and flavorful
- **Pecan-Crusted Chicken:** a touch of honey on a pecan coating
- **Herb-Crusted Chicken:** savory, marinated plump breast, oven broiled
- **Rum-Marinaded Chicken Breast:** Captain Morgan, herbs, olive oil and flame kissed
- **Chicken Florentine:** garlic, olive oil, herbs and a lightly dredged breast, sautéed on high flame with turned spinach
- **Chicken Marsala:** Franco-Italian classic, cutlets dredged in flour, sautéed with mushrooms, and served with an herbed wine reduction
- **Chicken Parmesan:** breast pounded thin, crunch coated with parmesan and pan fried
- **Grilled Peachy Chicken:** marinated chicken breast put to the grill and coated with peachy barbeque sauce
- **Ranch Grilled Chicken Breast:** breaded with ranch seasoning and high broiled
- **Roasted Cornish Game Hen:** olive oil, garlic, rosemary and a little salt and pepper
- **Pollo con Salsa Verde:** grilled chicken breast served with a tomatillo sauce
- **Grilled Chicken Mimi:** grilled chicken breast marinated in olive oil, garlic, lemon juice and rosemary
- **Caribbean Jerk BBQ Chicken:** breast marinated in a citrus bath, then grilled with Jamaican spice
- **Chicken Gorgonzola:** grilled boneless skinless sliced chicken with gorgonzola cream sauce.
- **Thyme Marinated Chicken Breast:** oven-roasted goodness, simple and tasty

Pork Entrées

Buffet Service	\$16.95
Wait Service	\$19.95

Please choose one:

- **Smoke-Roasted Pork Loin with Cilantro Chimichurri:** whole loin herb crusted and fired in our ovens
- **Double Bone Pork Chop:** thick center-cut chops, moist and tender
- **Roasted Pork Loin:** pepper crusted white meat pork
- **Pork Rolatini:** pounded boneless cutlets stuffed with mozzarella, Italian herbs, and spices
- **Seared Pork Tenderloin:** with cocoa spice rub
- **Pork Tenderloin Medallions:** caramelized in herbed olive oil
- **Half-Slab Baby Back Ribs:** smoked, low and slow

DINNER ENTRÉES

Beef Entrées

Buffet Service	\$21.95
Wait Service	\$24.95

Choose one of the following:

- **Top Sirloin with Whiskey Mustard Sauce:** marinated prime cut with a bold sauce
- **Steak Diane:** pan-seared filet with sauce from pan
- **Grilled Tenderloin:** marinated, rubbed in spices and herbs then grilled
- **Herb-Marinated Tenderloin of Beef:** classic full tenderloin, roasted whole, then sliced to serve
- **Ancho Braised Boneless Beef Short Ribs:** slow and low with chili sauce
- **Tuscan Ribeye:** boneless, tender prime cut done Italian style
- **Prime Rib:** low, slow and perfect
- **Sautéed Beef Medallions:** savory tenderloin slices individually sautéed in an herbed butter sauce
- **Pepper Crusted Flat Iron:** tender sirloin with a burgundy demi-glace
- **Bistro Steak Robert:** served with mustard and a spiked demi-glace

Seafood Entrées

Buffet Service	\$20.00
Wait Service	\$23.00

Choose one of the following:

- **Salmon en Crouste:** boneless fillet wrapped in french pastry with savory herbs
- **Guajillo Grilled Salmon:** Mexican chili crusted fillet
- **Almond Crusted Salmon:** a nutty crunch coated salmon
- **Blackened Salmon:** cajun spiced favorite
- **Seared Sea Scallops:** large scallops pan seared
- **Shrimp Etouffee:** creole favorite over rice
- **Shrimp and Crab Phyllo Cigars:** jumbo shrimp and lump crab meat stuffed in phyllo
- **Pepper-Crusted Atlantic Cod Loin:** traditional New Englander favorite
- **Mahi Mahi Steamed in a Banana Leaf:** citrus butter and herbs, elegantly wrapped in green banana leaf

Premium Entrées

Buffet Service	\$38.00
Wait Service	\$41.00

Choose one of the following:

- **Char-Broiled T-Bone:** a tenderloin and a strip divided by a bone
- **Chili Rubbed Smoked Beef Fillet:** smoky flavor in a prime cut
- **Petite Fillet:** seared, then finished low and slow
- **Steak Delmonico:** the classic steak, a rib eye with hotel delmonico butter
- **Steak Au Poivre:** green peppercorn crusted strip steak with demi glaze
- **Cowboy Bone-In Ribeye:** traditional prime cut crowd pleaser
- **Broiled Lobster Tail:** buttery herbed lobster tail under the broiler
- **Herb-Crusted Rack of Lamb:** tender, moist and flavored with mint jelly
- **Yellow Fin Tuna Loin:** 8oz steak grilled and blackened, N'awlins style
- **Red Snapper:** 10oz filet with a simple olive oil, sea salt, cracked pepper and fresh lemon juice marinade

Special Diet Entrées

Please select one of the following special diet entrées to accommodate vegetarian or other guests with special dietary needs. Pricing will be the same as your main entrée selection.

Choose one of the following:

- **Lemon Herb Free-Range Chicken Breast:** free from peanuts, tree nuts, shellfish, fish, garlic, tomato, lactose, egg, soy and gluten. A simple, tasteful and elegant dish
- **Vegan Stuffed Portabella Mushroom:** savory giant portabella cap stuffed with shredded carrots, apples, cremini mushrooms, almond slivers and zucchini. Flavored with olive oil, ginger, garlic, soy sauce and herbs
- **Vegan Eggplant Italiano:** fresh eggplant rubbed in olive oil, coated in herbed bread crumbs, and oven-roasted. Served with marinara sauce and topped with sautéed mushrooms, tomatoes and basil
- **Vegan Couscous:** fresh seasonal vegetables in a light olive oil herbed sauce
- **Vegetarian Mushroom Ravioli with Sweet Butternut Cream Sauce:** seasoned minced mushrooms stuffed in ravioli
- **Vegetarian Roasted Vegetable and Goat Cheese Terrine:** seasonal vegetables and cheese formed into a terrine and sliced



SALADS AND SIDES

Salad Options

Choice of 1:

- Garden Salad
- Spinach Salad
- Caesar Salad
- Tomato and Cucumber Salad
- Field Greens
- Classic Iceberg Salad with Bleu Cheese and Bacon Crumbles

Choice of 2:

- Ranch
- Bleu Cheese
- Caesar
- Italian
- Lime Vinaigrette
- Balsamic Vinaigrette



Sides

Vegetable Choice

Choice of 1:

- Roasted Cauliflower with Garlic and Fresh Herbs
- Autumn Squash with Pomegranate Molasses
- Blackened Corn
- Garlic Herbed Butter Broccoli
- Cheddar Baked Cauliflower
- Orange-Glazed Carrots
- Roasted Haricot Verts
- Acorn Squash Rings
- Tasty Collard Greens
- Ginger Broccoli
- Grilled Asparagus
- Brussels Sprouts with Bacon and Thyme
- Savory Seasoned Vegetables
- Chef's Choice Vegetable

Starch Choice

Choice of 1:

- Couscous with Grilled Vegetables Tossed in Roasted Garlic
- Black-Eyed Peas with Tomato Basil and Garlic
- Roasted Root Vegetables
- Asian Coconut Rice
- Saffron Rice
- Parmesan Risotto
- Confetti Quinoa with Fresh Herbs
- Oven Red Potatoes with Roasted Garlic and Herbs
- Sweet Potatoes with Cinnamon and Chili Butter
- Hasselback Potatoes
- Roasted Asiago Potatoes
- Parsley Potatoes
- Duchess Potatoes
- Herbed Pasta
- Chef's Choice Starch

DINNER ADDITIONS

Buffet Enhancements

Add flair to your event by having our culinary team prepare these special features right before your eyes! These items can be added to your reception or dinner buffet.

Chef's Carving Station

Served with fresh baked silver dollar rolls.

Culinary charges will apply. Count must match total guest count.

	Minimum	Reception	Buffet
• Wood-Roasted Herbed Baron of Beef 100 people		\$6.95/person	\$8.95/person
<i>served with horseradish cream, grainy mustard and au jus</i>			
• Roasted Wood-Grilled Tenderloin 25 people		\$9.25/person	\$11.25/person
<i>served with red wine demi-glace, horseradish cream and grainy mustard</i>			
• Breast of Turkey 25 people		\$7.50/person	\$9.50/person
<i>served with turkey gravy and cranberry chutney</i>			
• Prime Rib 25 people		\$9.25/person	\$11.25/person
<i>served with horseradish cream, grainy mustard and au jus</i>			
• Marinated Leg of Lamb with Rosemary 25 people		\$9.25/person	\$11.25/person
<i>served with mint jelly</i>			
• Whole Slow-Roasted Pork Loin 25 people		\$7.95/person	\$9.95/person
<i>served with garlic demi-glace and honey mustard glaze</i>			
• Smoked Pit Ham 25 people		\$5.25/person	\$7.25/person
<i>served with honey mustard glaze</i>			

Kebab Station

\$10.00 per person

Designed to enhance your event. These specialty action stations are served by a chef attendant.

Culinary charges will apply. Count must match total guest count. 25 person minimum.

Includes:

- Citrus Saffron Lemon Chicken Kebab with Tzatziki Sauce
- Sumac-Marinated Lamb Kebab with Onion Relish
- Olive and Lemon Vegetable Kebab

Pasta Station

\$8.95 per person

Designed to enhance your event. These specialty action stations are served by a chef attendant.

Culinary charges will apply. Count must match total guest count. 25 person minimum.

- Farfalle with a Sun Dried Tomato and Basil Cream
- Tortellini served with Asiago Cream
- Pappardelle with a Braised Mushroom and Cabernet Sauce
- Rigatoni with Traditional Bolognese Sauce
- Penne with a Roasted Red Pepper Cream.
- Penne with Vegetarian Marinara

Pasta Station Additions:

- *Italian Meatballs and Sausage* **+\$2.00 per person**
- *Spicy Grilled Shrimp* **+\$4.50 per person**
- *Rosemary Thyme Chicken* **+\$4.50 per person**





Cookouts

Classic hearty dishes bursting with grilled outdoor flavor

Cookouts

Some cookout favorites for your relaxed event. Choose one entrée, two sides and one dessert. *(40 person minimum)*

Entrée choice (Choice of 1)

\$10.00

- Classic all Beef Burger — *with lettuce, tomato, onion, pickle, ketchup, mustard and mayo*
- Italian Sausage Burger — *with lettuce, tomato, onion, pickle, ketchup, mustard and mayo*
- Turkey Burger — *with lettuce, tomato, onion, pickle, ketchup, mustard and mayo*
- Black Bean Burger — *with lettuce, tomato, onion, pickle, ketchup, mustard and mayo*
- Chopped Beef Brisket — *with onions and pickles*
- Pulled Chicken BBQ — *with onions and pickles*
- Quarter Pound Hot Dog — *with onion, pickles, ketchup and mustard*
- Bratwurst — *with onion, pickles, ketchup and mustard*
- Slow Smoked Pulled Pork — *with BBQ, onions and pickles*
- Marinated Portobello — *with lettuce, tomato, onion, ketchup, mustard and mayo*
- Vegan Quinoa and Bean Chili

Additional entrée options (Choice of 1)

+\$2.00

- Boneless Grilled Chicken Breast — *with lettuce, tomato, pickles, onion, ketchup, mustard and mayo*
- Southern Fried Chicken — *with lettuce, tomato, pickles, onion, ketchup, mustard and mayo*

+\$6.00

- Sirloin Strip Steak — *with lettuce, tomato, pickles, onion, ketchup, mustard and mayo*

Side Items *(Choice of 2)*

- Kettle Chips
- Roasted Fresh Corn on the Cob (seasonal)
- Potato Salad
- Italian Pasta Salad
- Sauerkraut
- Creamy Coleslaw
- Seasonal Sliced Fresh Fruit
- Grilled Vegetables

Dessert *(Choice of 1)*

- Assorted Fresh Baked Cookies
- Gourmet Brownie

Drinks **\$1.50 per person**

- Bottled Water
- Canned Soda
 - Sprite
 - Diet Coke
 - Coke





Desserts and Snacks

Sweet and savory treats for your special event

DESSERTS

Desserts

\$3.00 per person

Minimum - 20

- Apple Cobbler
- Peach Cobbler
- Cherry Cobbler
- Chocolate Cobbler
- Sweet Potato Cobbler
- Classic Bread Pudding with a Vanilla Sauce
- Mexican Chocolate Cake
- Tiramisu Cake
- Marbled Crumb Pudding
- Key Lime Tart
- Lemon Square
- Lemon Poppy Seed Cake
- Apple Crisp

\$3.50 per person

- Grandmother's Chocolate Cake
- Oreo Cookie Cake
- Chocolate Brownie Parfait
- Tuxedo Truffle Mousse Cake
- Boston Cream Cake
- Carrot Cake
- Devil's Food Cake
- Coconut Cake
- German Chocolate Cake
- Chocolate Mousse

\$4.00 per person

- Decadent Deep Chocolate Cake
- Black Forest Cake
- Key Lime Pie
- Tres Leches Cake
- Flourless Fallen Chocolate Torte
- Individual Boston Cream Pie
- Walnut Caramel Tart

\$4.50 per person

- New York Style Cheesecake
- Chocolate Cheesecake
- Crème Brûlée
- Cocoa Crème Brûlée
- Chocolate Thunder
- Cappuccino Pie

Premium Desserts

\$6.50 per person

- Chocolate Lace Tower
- Chocolate Brioche Pudding
- Chocolate Chipotle Walnut Torte
- Apple Cinnamon Crunch
- Black Forest Individual



DESSERTS

Ice Cream Social

\$5.75 per person

25 person minimum

- Flavor choices are; Vanilla, Chocolate, Strawberry and Mint Chocolate Chip.
- Includes choice of two Sauces, Sprinkles, Crushed Oreos, Nuts and Whipped Cream.
- For every 25 people, you may choose one ice cream flavor.

Flavors of ice cream include:

- Vanilla
- Chocolate
- Strawberry
- Mint

Pick two:

- Chocolate Sauce
- Caramel Sauce
- Strawberry Sauce

Sheet Cakes

Simple writing is at no additional cost.

Cake Sizes:

- Full Sheet Cake serves 96 **\$75.00**
- Half Sheet Cake serves 48 **\$40.00**
- Fourth Sheet Cake serves 24 **\$25.00**

Cake Choices:

- White Cake
- Yellow Cake
- Chocolate Cake
- Strawberry Cake
- Red Velvet Cake

Icing Choices:

- White Icing
- Cream Cheese Icing
- Chocolate Icing
- Strawberry Icing



SNACKS

À La Carte Snacks

Baked Goods per Dozen

- Assorted Fresh Baked Cookies \$12.00 dz
- Chocolate Chip Chocolate Dipped Cookies
with UNT Medallion (individually wrapped) \$24.00 dz
- Chocolate Chip Chocolate Dipped Cookies
with UNT Medallion (not wrapped) \$24.00 dz
- Mini Chocolate Brownies \$6.50 dz
- Mini Chocolate Walnut Brownies \$6.50 dz
- Mini Classic Blondies \$6.50 dz
- Mini Walnut Blondies \$6.50 dz
- Chocolate Brownies \$15.00 dz
- Classic Blondies \$15.00 dz
- Decadent Brownies \$24.00 dz
- Decadent Blondies \$24.00 dz
- Mini Pecan Tarts \$8.25 dz
- Mini Lemon Bars \$8.25 dz
- Mini Raspberry Bars \$8.25 dz
- Mini Chocolate Chip Bars \$8.25 dz
- Assorted Cupcakes \$12.00 dz
- Signature Cupcakes \$21.00 dz
- Assorted Cheesecake Squares \$10.95 dz
- Chocolate Dipped Strawberries \$24.00 dz
- Assorted Mini Pastries and Petit Fours \$18.00 dz

Chips/etc. per Pound

- Tortilla Chips and Salsa \$3.25 lb
- Chips and Queso \$8.75 lb
- Kettle Chips and Onion Dip \$8.75 lb
- Party Mix \$6.00 lb
- Trail Mix \$15.00 lb
- Mixed Nuts \$15.00 lb
- Candy Buffet (assortment of M&Ms, Fruity Tootsie Rolls,
Gummy Bears and Reese's Pieces) \$10.00 lb
- Popcorn \$10.00 lb
- Caramel Popcorn \$14.00 lb
- Cheddar Popcorn \$14.00 lb
- Chocolate Popcorn \$14.00 lb

16 Inch Whole Pizza (Serves 8)

- Pepperoni Pizza \$12.00 ea.
- Cheesy Pizza \$12.00 ea.
- Cheeseburger Pizza \$12.00 ea.
- Vegetarian Pizza \$12.00 ea.





Beverages

The ideal refreshments to compliment any meal

BEVERAGES

Beverages

Hot Beverages

- Regular Coffee..... \$18.00 gal.
- Decaf Coffee \$18.00 gal.
- Hot Tea \$18.00 gal.
- Hot Chocolate \$18.00 gal.
- Hot Chocolate Bar: *with whipped topping, chocolate shavings, marshmallows, red hots and peppermint sticks*..... \$20.00 gal.
- Hot Apple Cider..... \$18.00 gal.

Cold Beverages

- Iced Water \$10.00 gal.
- Orange Juice \$20.00 gal.
- Iced Tea..... \$14.50 gal.
- Lemonade \$14.50 gal.
- Citrus Punch \$18.00 gal.
- Cranberry Punch..... \$18.00 gal.
- Margarita Punch..... \$18.00 gal.
- White Grape Punch \$18.00 gal.
- Fruit Punch..... \$18.00 gal.

Cans and Bottles

- Assorted Canned Sodas..... \$1.50 ea.
- Bottled Water \$1.50 ea.
- Orange Juice \$2.00 ea.
- Apple Juice \$2.00 ea.
- Cranberry Juice \$2.00 ea.





Alcohol Services

Customized bartending that you and your guests will always remember

ALCOHOL SERVICES

To order alcohol, click the Alcohol Services button while placing your order and catering will contact you. Or, call (940)-369-6057 at your convenience.

- All bars must be ordered 12 full business days in advance or sooner to ensure proper availability and time to process the necessary paperwork. If placed less than 12 days in advance, additional charges will be applied.
- To view the full UNT Alcohol Policy, please go to <https://policy.unt.edu/policy/04-016>.
- Prices listed below are for Union, Apogee, and Gateway events only.
- To follow UNT protocol, additional forms will need to be filled out for events outside of the Union, Apogee, or Gateway.

Bar Packages

Bar package includes: Cocktails, domestic and craft beers and house wines.

Prices are per person based on a full estimated attendance and are subject to 8.25% sales tax.

<i>Service Period</i>	<i>Service Charge</i>
Cocktails for 1 Hour	Premium Brands \$22
 House Brands..... \$20
Cocktails for 2 Hours	Premium Brands \$32
 House Brands..... \$28
Cocktails for 3 Hours	Premium Brands \$37
 House Brands..... \$34

Beer and Wine Packages

Beer and Wine package includes: Domestic and craft beer and house wines.

Prices are per person based on a full estimated attendance and are subject to 8.25% sales tax.

<i>Service Period</i>	<i>Service Charge</i>
1 Hour.....	\$18
2 Hours.....	\$22
3 Hours.....	\$25

Hosted Bar

<i>Alcohol Selection</i>	<i>Service Charge</i>
• Premium Brands.....	\$8
• Standard Brands	\$7
• House Wines	\$24 per bottle
• Premium Wines.....	\$30 per bottle
• Imported Beer	\$4.50
• Domestic Beer	\$4.50
• Craft Beer	\$5.50
• Soft Drinks	\$1.50

Cash Bar \$250.00 Cash bar minimum

<i>Alcohol Selection</i>	<i>Service Charge (PER CONSUMPTION)</i>
• Premium Brands.....	\$8
• Standard Brands	\$7
• House Wines	\$7
• Imported/Domestic Beer.....	\$5
• Craft Beer	\$6
• Soft Drinks	\$2.50



ALCOHOL SERVICES

Apogee Pricing

For margarita service and cash bar events hosted in Apogee Stadium only.

Alcohol Selection

Standard
(PER CONSUMPTION)

- House Wines **\$30 per bottle**
- Premium Wines..... **\$37 per bottle**
- Standard Brands **\$7**
- Premium Brands..... **\$8**
- Imported/Domestic Beer..... **\$5.50**
- Craft Beer **\$6.50**
- Margarita Machine **\$300**

Liquor

Standard

- Dewar's Scotch
- Jim Beam Bourbon
- Tito's Vodka
- Beefeater Gin
- Bacardi Light Rum
- Sauza Gold Tequila
- Crown Royal Whiskey

Premium

- Chivas Regal Scotch
- Maker's Mark Bourbon
- Grey Goose Vodka
- Tanqueray Gin
- Bacardi Dark Rum
- Cuervo Gold Tequila
- Crown Royal Reserve Whiskey

Other liquors available upon request.

Wine

House

\$24 per bottle

- B.V. Chardonnay
- Seven Falls Chardonnay
- Waterbrook Sauvignon Blanc
- Cupcake Riesling
- Beringer Moscato
- Robert Mondavi Cabernet
- Drumheller Cabernet
- 14 Hands Cabernet

Premium

\$30 per bottle

- Clos Bu Bois Chardonnay
- Kim Crawford Sauvignon Blanc
- Simi Cabernet
- Sterling Cabernet
- Annabelle Red Blend
- Domaine Michelle Sparkling
- Ruffino Prosecco

Standard and premium wines vary. Ask for current brands.

Beer

Domestic

- Bud Light
- Michelob Ultra
- Miller Light
- Dos Equis

Craft

- Shiner Bock
- Audacity
- Deep Ellum

Margarita Machine

\$200

Includes margarita machine, one bag of mix, plastic margarita cups and set up and delivery. Liquor is not included.

Yields 60 Margaritas



Bartender Fees

Minimum of 3 Hours **\$25 per bartender**

A typical event requires 1 bartender per 100 guests.

How to Order Alcohol:

Click the alcohol services button while placing your order and catering will contact you.

OR

Call **(940)-369-6057** at your convenience.



Linens

Shimmery, shiny, soft and elegant linens and cloths

To view fabric selections in person, please call (940) 369-6057 to schedule a consultation.

Additional Linens

Buffets and served events include tablecloths for your food, beverage and guest tables. Receptions include tablecloths for your food and beverage tables. Additional tablecloths and tablecloths with skirting are available in Black and White.

- Verde Tablecloths\$6.50 each
- Verde Cloth & Skirt\$17.00 each

Custom Linens

Custom Linens are available in a variety of colors and sizes. Please go online at verdeonline.catertrax.com to view full linen availability and pricing.

• Custom Shantung Linens

Shantung is a crisp linen with a ribbed fabric effect. Great addition to any special event if you are looking for something more formal with a matte finish.

• Custom Satin Stripe Linens

Visually appealing to the eye with a design that is subtle and neat. These linens are a satin blend in a striped pattern.

• Custom Satin Linens

Satin is a soft smooth texture with a high luster finish. Great way to add an elegant shine to your tables.

• Custom Lamour Linens

Lamour is Satin's fun sister with a bit more shine. Lamour linens have a rich satin color with a subtle sheen.

• Custom Crinkle Taffeta Linens

Crinkle Taffeta linens have a crisp feel similar to Shantung linens with a textured, wrinkled effect to give your tables a bit more body.

• Custom Pintuck Linens

Pintuck linens are similar to taffeta linens. These cloths have a crisp feel and an elaborate textured diamond pattern.

• Custom Crushed Satin Linens

Crushed Satin linens have a soft texture with a crushed appearance and a high luster shine. These linens have an amazing eye catching iridescent effect.

• Custom Organza Linens

Organza linens are a sheer, mesh like material. Mostly used as table overlays to create a layered color effect to your guest tables.

• Custom Polyester Linens

Thick, durable, inexpensive, easy to maintain linens good for any event. Very similar to the Verde Catering cloths but in as many colors and sizes as you can think of!

• Custom Rosette Linens

One of our most popular picks for weddings and romantic affairs. These linens have 3D roses embossed in a texture that is lightweight and soft.

• Custom Chair Covers

Chair covers are available in Polyester, Satin, Lamour and Spandex. All chair covers include a sash.





Centerpieces

Flowers and decor to brighten up any table

CENTERPIECES

Standard Centerpieces

If you are ordering a buffet or a plated event the price includes our standard centerpiece. The standard centerpiece for lunch is a mirror tile with a large green cylinder votive candle. The standard centerpiece for dinner is a mirror tile with a large green cylinder votive candle and two small votive candles. If you need additional items, see below.

- Mirror Tile/Round.....\$1.00 ea.
- Large Votive Candles.....\$1.00 ea.
- Small Votive Candles.....\$0.50 ea.
- Hurricane Glass with Candle.....\$3.50 ea.
(The Hurricane glass will replace the Large Candle.)
- Cylinder Vases.....\$1.00 ea.
(The Cylinder Vase will replace the Large Candle.)
- Bubble Bowl.....\$1.00 ea.
(The Bubble Bowl will replace the Large Candle.)

Flowers

Cut & Drop Flowers

\$4.00 per stem

If you are renting a cylinder vase from Verde or bringing in your own, you may order flowers to be cut and dropped into the vase. Price includes delivery and set up of flowers for your event.

Choice of Cremon, Spider Mum, Football Mum, and Gerber Daisy.

Cut & Float Flowers

\$4.00 per flower

If you are renting a bubble bowl from Verde or bringing in your own, you may order flowers to be cut and floated in the bubble bowl. Price includes delivery and set up of flowers for your event.

Choice of Cremon, Spider Mum, Football Mum, and Gerber Daisy.

Flower Vases

*Price includes delivery and set up of flowers for your event.
Additional colors and flowers may be available upon request.*

- **Budget Formal Vase**.....\$45.00 per vase

This centerpiece includes a simple 3.5 x 7.7 inch cylinder vase with mixed greenery and hydrangea flowers. The formal selection of this vase includes two full size roses and one spray rose stem.

- **Budget Seasonal Vase**.....\$45.00 per vase

This centerpiece includes a simple 3.5 x 7.7 inch cylinder vase with mixed greenery and hydrangea flowers. The seasonal selection of this vase will include bright seasonal flowers instead of roses.

- **Standard Formal Vase**.....\$70.00 per vase

This centerpiece includes a 4.5 x 6 inch cylinder vase with mixed greenery, hydrangea flowers and two mini hydrangeas. The formal selection of this vase includes two full size roses and two spray rose stems.

- **Standard Seasonal Vase**.....\$70.00 per vase

This centerpiece includes a 4.5 x 6 inch cylinder vase with mixed greenery, hydrangea flowers and two mini hydrangeas. The seasonal selection of this vase will include bright seasonal flowers instead of roses.

- **Deluxe Formal Vase**.....\$100.00 per vase

This centerpiece includes a 6 x 6 inch cylinder vase with mixed greenery and jumbo hydrangea flowers. The formal selection of this vase includes four full size roses and three spray rose stems and accent grass loops.

- **Deluxe Seasonal Vase**.....\$100.00 per vase

This centerpiece includes a 6 x 6 inch cylinder vase with mixed greenery and jumbo hydrangea flowers. The seasonal selection of this vase will include bright seasonal flowers instead of roses.





Additional Services

Enhance your event with these extra service additions



ADDITIONAL SERVICES

Ice Sculpture

\$250.00 single block

Hand carved by our own UNT staff. Made to enhance your buffet presentations.

Contact the catering office at 940-369-6057 for availability and additional details.

Preset Salads

\$3.00 per person

Preset your salad for a buffet event.

Preset Dessert

\$3.00 per person

Preset your dessert for a buffet event.

China/Cake Plate, Fork & Napkin

\$0.50 per person

If cake is provided from an approved outside vendor other than Verde Catering, we can provide cake plates, forks, and napkins.

Upgraded China/Cake Plate, Fork & Napkin

\$1.50 per person.

If cake is provided from an approved outside vendor other than Verde Catering, we will provide luxury cake plates forks and napkins at \$1.50 per person.

Additional China Place Setting

\$3.00 per person

If room is set up for more than the guest count, additional china place settings may be needed on additional tables. Setting includes all flatware, plates and glassware.

Upgraded China

\$5.00 per person

Upgrade your china to our gold rimmed luxury plates.

For events of up to 300 guests.

Bar Glasswares

\$1.00 each

Additional cold glassware available. Please describe what glassware is desired in the special instructions when ordering.

Charger Plates

\$1.00 per person

For a more elegant affair, a charger is a decorative base plate used to add color and texture underneath a preset salad plate. It will be removed along with the salad course.





940-369-6057 / verdeonline.catertrax.com

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