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.

Verde Rewards

• Every time you place a Verde Catering order online through Catertrax, you’ll earn 5% of the total order in Verde Reward points. You can then apply your points toward free catering for any future event.
• To see how many points you have go to your user profile at verdeonline.catertrax.com. From there you can create coupons to apply towards your upcoming events.
• For any questions about your Verde Rewards or if you need help creating a coupon call the Verde catering office for assistance.

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.

**Décor 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

5% Discount for all catering inside the Union in addition to your 4% Reward points
Breakfast

Start the morning right with these healthy and tasty options
Avenue C Breakfast Buffet $8.75

Get your morning started right with a hearty breakfast. This traditional breakfast buffet includes your choice of 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. *Add bottled juice to your breakfast buffet for an additional $2.00 per person.* (20 person minimum)

*Choose one of the following:*
* ($2 for additional selections)
  * Country Scrambled Eggs
  * Breakfast Frittata
  * Traditional Quiche
  * Spinach and Cheese Quiche
  * Quiche Lorraine
  * Cheese and Herb Scrambled Eggs
  * Pancakes with Hot Syrup
  * French Toast with Hot Syrup

*Choose one of the following:*
* ($2 for additional selections)
  * Thick-sliced Applewood Smoked Bacon
  * Grilled Sausage Links
  * Grilled Country Ham
  * Corned Beef Hash

*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. *Add bottled juice to your breakfast buffet for an additional $2.00 per person.* (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 breads and bagels. Served with jam, cream cheese, butter and sliced seasonal fruits. *Includes coffee, decaf coffee, hot tea service and filtered water.* *Add bottled juice to your breakfast buffet for an additional $2.00 per person.* (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.* *Add bottled juice to your breakfast buffet for an additional $2.00 per person.* (20 person minimum)
**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 $30 per hour, per culinarian will be applied. Quantity must match total 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 $30 per hour, per culinarian will be applied. Quantity must match total 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 Creme 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
- Rassberry 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
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 iced tea, coffee and filtered water.

<table>
<thead>
<tr>
<th>Choice of Entrées</th>
<th>Price (20 person minimum)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 entrée</td>
<td>$13.95</td>
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<tr>
<td>2 entrées</td>
<td>$16.95</td>
</tr>
<tr>
<td>3 entrées</td>
<td>$19.95</td>
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</tbody>
</table>

**Choose from the following entrees:**

- 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
- Steamed White Rice
- Southern Green Beans
- Roasted Seasonal Vegetables
- Macaroni and Cheese
- Buttered English Peas
- Herb Roasted Potatoes
- Rice Pilaf
- Orange Glazed Carrots
- Sautéed Seasonal Vegetables
- Herbed Orzo
- Roasted Root Vegetables
- Blackened Corn

**Additional Side Dishes**

$2 / person
**Themed Buffets**

$16.95 (20 person minimum)

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

**La Bonita**
Build a burrito with seasoned ground beef, warm flour tortillas, crispy corn tortillas, refried beans, Spanish rice, shredded lettuce, diced onions, diced tomato, grated cheddar cheese, pico de gallo, jalapeño peppers and sour cream. Includes iced tea, coffee and filtered water.

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

**Los Companeros**
Choice of two: marinated grilled sliced chicken, pulled pork carnitas or carne asada. Served with Mexican green salad with lime vinagrette, Spanish rice, charro beans, pico de gallo, flour tortillas, and sour cream. Includes iced tea, coffee and filtered water.

**Lone Star BBQ**
Chili rubbed beef brisket and chicken, warm barbecue sauce, ranch beans, potato salad, pickles, onion slices, jalapeños and jalapeño corn bread. Includes iced tea, coffee and filtered water.

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

**When In Rome**
Chicken Florentine served with Alfredo sauce, seasonal vegetables, linguine, garlic bread, and Italian chopped salad with Parmesan dressing. Includes iced tea, coffee and filtered water.

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

**Low Country**
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 iced tea, coffee and filtered water.

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

**Downeastern**
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 iced tea, coffee and filtered water.

**San Franciscan**
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 iced tea, coffee and filtered water.

5% Discount for all catering inside the Union in addition to your 4% Reward points
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, artisan breads, a variety of cheeses, lettuce, tomatoes, pickles, onions, herbed mayonnaise, dijon mustard, kettle chips, cole slaw and cookies or brownies. Served with ice water and ice tea.
(20 person minimum)

Sandwiches, Sandwiches, Sandwiches  $12.50 per person

Your choice of three fresh sandwiches made with a variety of artisan breads. Includes 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  $12.95 (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. Two side dishes and cookies or brownies. Served with ice water and ice tea.

Choose from the following:
- Cubano
- Angus Hamburgers
- Homemade Vegan Black Bean Burger
- Smoked BBQ Sliced Brisket
- Chopped Basted Butt BBQ
- Pulled Chicken BBQ
- Grilled Chicken Breast
- Syracuse Bratwurst
- Spicy Syracuse Bratwurst
- Syracuse Bratwurst
- Italian Sausage

* Side Dishes

Choose two of the following:
- Cole Slaw
- Pasta Primavera Salad
- Potato Salad
- Sliced Seasonal Fruit
- Garden Salad with Chefs Choice Dressing
- Cold Grilled Seasonal Vegetable Display

5% Discount for all catering inside the Union in addition to your 4% Reward points
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 entree, two sides and cookies or brownies. Served with ice water and ice tea. (20 person minimum)

Entrée Choice (Choice of 1)

- Home Style Chicken Salad
- Grilled Chicken Salad
- Asian Chicken Salad
- Smoked Chicken Salad with Almonds and Grapes
- Southwest Chicken Caesar Salad
- Classic Tuna Salad
- Antipasto Salad
- Garden Salad with Ranch Dressing
- Verde Cobb Salad with Ranch Dressing
- Spinach Salad with Raspberry Vinaigrette
- Caesar Salad
- Greek Chicken Pasta 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
- Southern Potato Salad
- Egg Salad
- Marinated Grilled Vegetable Display
- Sliced Seasonal Fruit
Box Lunches and Salads

Conveniently packaged meals and delicious healthy salads
**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.*
**Signature Entrée Salads (boxed)** $8.95 each

**Ellis**
Gazpacho red and green bell peppers, cucumbers, tomatoes, fresh cilantro and lime 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
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.*  
*Serving size is 1.5 pieces per person.*

**$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*
- Smoked Chicken and Corn Salad on a Chipotle Biscuit*

**$4.00**

- Prosciutto Wrapped Asparagus
- Pulled Smoked Chicken in Phyllo Cup*
- Smoked Salmon on Pumpernickle with Dill Cream Cheese*
- Asian Chicken Canapés*
- Traditional Cheese Board
- Mango and Cheddar Crostini*

**$4.50**

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

5% Discount for all catering inside the Union in addition to your 4% Reward points.
Hot Hors d’oeuvres

Minimum quantity is 36.
Serving size is 1.5 pieces per person.

$3.00
- Buffalo Wings with Ranch Dressing Dipping Sauce
- Buffalo Wings with Sweet and Sour Dipping Sauce
- Buffalo Wings with Soy Ginger Dipping Sauce
- Buffalo Wings with Bleu Cheese Dipping Sauce
- Fried Green Beans with Spicy Ranch
- Southwest Spanakopita
- BBQ Meatballs
- Swedish Meatballs
- Chipotle Meatballs
- Jack Daniels Meatballs
- Stuffed Jalapeños
- Mini Quiche*
- Asian Dumplings*
- Chicken Satay*
- Vegetarian Spring Rolls
- Chicken Rumaki

$3.50
- Bite-Size Pork Egg Rolls with Dipping Sauce
- Shrimp Spring Rolls with Dipping Sauce
- Southwest Egg Rolls with Dipping Sauce
- Vietnamese Vegetarian Spring Roll with Cilantro Dip
- 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 Asian Chili Dip

$4.00
- Chicken Flautas
- 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
- Cashew Chicken Spring Roll

$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
- Crab Stuffed Mushrooms
- Crisp Thai Curry Shrimp
- Black Angus Sliders with Cheddar Cheese

5% Discount for all catering inside the Union in addition to your 4% Reward points
Tea Sandwiches

Minimum quantity is 36.
Serving size is 1.5 pieces per person.

$2.50
• Classic Cucumber Tea Sandwich
• Classic Egg Salad 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
• Chicken Salad Mini Rolls
• Egg Salad Mini Rolls

$4.00
• Ham Mini Rolls
• Turkey Mini Rolls
• Roast Beef Mini Rolls

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
Poultry Entrées

Minimum of 20 guests.
Entrée will be served with choice of 1 Salad, 1 Vegetable and 1 Starch as well as Fresh Bread, Ice Tea, Water and Coffee.

<table>
<thead>
<tr>
<th>Buffet Service</th>
<th>$15.95</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wait Service</td>
<td>$18.95</td>
</tr>
</tbody>
</table>

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-Marinated 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

<table>
<thead>
<tr>
<th>Buffet Service</th>
<th>$16.95</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wait Service</td>
<td>$19.95</td>
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</tbody>
</table>

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
**Beef Entrées**

<table>
<thead>
<tr>
<th></th>
<th>Buffet Service</th>
<th>Wait Service</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef Entrées</td>
<td>$21.95</td>
<td>$24.95</td>
</tr>
</tbody>
</table>

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**

<table>
<thead>
<tr>
<th></th>
<th>Buffet Service</th>
<th>Wait Service</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seafood Entrées</td>
<td>$20.00</td>
<td>$23.00</td>
</tr>
</tbody>
</table>

Choose one of the following:

- **Salmon en Croute**: 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 Etouffée**: 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**

<table>
<thead>
<tr>
<th></th>
<th>Buffet Service</th>
<th>Wait Service</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef Entrées</td>
<td>$38.00</td>
<td>$41.00</td>
</tr>
</tbody>
</table>

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 if you plan to accommodate Vegetarian or others. 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

Discount for all catering inside the Union in addition to your 4% Reward points
SALADS AND SIDES

Salad Options

*Dressing options include: Ranch, Blue Cheese, Cesar, Parmesan Dressing, Lime Vinaigrette and Balsamic Vinaigrette.*

*Choice of 1:*
- Garden Salad
- Spinach Salad
- Caesar Salad
- Tomato and Cucumber Salad
- Field Greens
- Classic Iceberg Salad with Bleu Cheese and Bacon Crumbles

Sides

*Choice of 2: Select one option from Vegetable Choice and one option from Starch Choice*

**Vegetable Choice**
- 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**
- 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

5% Discount for all catering inside the Union in addition to your 4% Reward points.
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.

<table>
<thead>
<tr>
<th>Minimum</th>
<th>Reception</th>
<th>Buffet</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wood-Roasted Herbed Baron of Beef</td>
<td>100 people</td>
<td>$6.95/person</td>
</tr>
<tr>
<td>Roasted Wood-Grilled Tenderloin</td>
<td>25 people</td>
<td>$9.25/person</td>
</tr>
<tr>
<td>Breast of Turkey</td>
<td>25 people</td>
<td>$7.50/person</td>
</tr>
<tr>
<td>Prime Rib</td>
<td>25 people</td>
<td>$9.25/person</td>
</tr>
<tr>
<td>Marinated Leg of Lamb with Rosemary</td>
<td>25 people</td>
<td>$9.25/person</td>
</tr>
<tr>
<td>Whole Slow-Roasted Pork Loin</td>
<td>25 people</td>
<td>$7.95/person</td>
</tr>
<tr>
<td>Smoked Pit Ham</td>
<td>25 people</td>
<td>$5.25/person</td>
</tr>
</tbody>
</table>

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

5% Discount for all catering inside the Union in addition to your 4% Reward points
Cookouts
Classic hearty dishes bursting with grilled outdoor flavor
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 onion and pickles
- Pulled Chicken BBQ — with onions and pickles
- Red Hot Dog — with onion, pickles, ketchup and mustard
- Bratwurst — with onion, pickles, ketchup and mustard
- Slow Smoked Pulled Pork — with 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

+$6.00

- Serloin Strip Steak

**Side Items** *(Choice of 2)*

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

**Dessert** *(Choice of 1)*

- Assorted Fresh Baked Cookies
- Gourmet Brownie

**Drinks** $1.50 per person

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

5% Discount for all catering inside the Union in addition to your 4% Reward points
Desserts and Snacks

Sweet and savory treats for your special event
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 Brulée
- Cocoa Crème Brulée
- 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

5% Discount for all catering inside the Union in addition to your 4% Reward points
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

5% Discount for all catering inside the Union in addition to your 4% Reward points
À La Carte Snacks

Baked Goods per Dozen
- Assorted Fresh Baked Cookies ........................................ $12.00 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

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 complement any meal
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 ..................................................... $14.50 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.

5% Discount for all catering inside the Union in addition to your 4% Reward points.
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 need to be ordered 10 full business days in advance or sooner to ensure proper availability and time to process the necessary paperwork.
- 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.

<table>
<thead>
<tr>
<th>Service Period</th>
<th>Service Charge</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cocktails for 1 Hour</td>
<td>Premium Brands $22</td>
</tr>
<tr>
<td></td>
<td>House Brands $20</td>
</tr>
<tr>
<td>Cocktails for 2 Hours</td>
<td>Premium Brands $32</td>
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<tr>
<td></td>
<td>House Brands $28</td>
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<tr>
<td>Cocktails for 3 Hours</td>
<td>Premium Brands $37</td>
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<tr>
<td></td>
<td>House Brands $34</td>
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</tbody>
</table>

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.

<table>
<thead>
<tr>
<th>Service Period</th>
<th>Service Charge</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Hour</td>
<td>$22</td>
</tr>
<tr>
<td>2 Hours</td>
<td>$32</td>
</tr>
<tr>
<td>3 Hours</td>
<td>$37</td>
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</tbody>
</table>

Hosted Bar

Alcohol Selection | Service Charge |
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium Brands</td>
<td>$8</td>
</tr>
<tr>
<td>Standard Brands</td>
<td>$7</td>
</tr>
<tr>
<td>House Wines</td>
<td>$24 per bottle</td>
</tr>
<tr>
<td>Premium Wines</td>
<td>$30 per bottle</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>$4.50</td>
</tr>
<tr>
<td>Craft Beer</td>
<td>$5.50</td>
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<tr>
<td>Domestic Beer</td>
<td>$4.00</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$1.50</td>
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Cash Bar

Alcohol Selection | Service Charge |
<table>
<thead>
<tr>
<th></th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Premium Brands</td>
<td>$8</td>
</tr>
<tr>
<td>Standard Brands</td>
<td>$7</td>
</tr>
<tr>
<td>House Wines</td>
<td>$7</td>
</tr>
<tr>
<td>Imported/Craft Beer</td>
<td>$6</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$5</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$2.50</td>
</tr>
</tbody>
</table>
ALCOHOL SERVICES

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

<table>
<thead>
<tr>
<th>Alcohol Selection</th>
<th>Standard</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Wines</td>
<td>$28 per bottle</td>
</tr>
<tr>
<td>Deluxe Wines</td>
<td>$33 per bottle</td>
</tr>
<tr>
<td>Standard Brands</td>
<td>$8</td>
</tr>
<tr>
<td>Premium Brands</td>
<td>$9</td>
</tr>
<tr>
<td>Imported/Craft Beer</td>
<td>$6-7</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$5-6</td>
</tr>
<tr>
<td>Margarita Machine</td>
<td>$300</td>
</tr>
</tbody>
</table>

Liquor

Standard
- Dewar’s Scotch
- Jim Beam Bourbon
- Tito’s Vodka
- Beefcater 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

Wine

Standard
$24 per bottle
- B.V. Chardonnay
- Sevan 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

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

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.

Bartender Fees
Minimum of 3 Hours ............ $25 per bartender
A typical event requires 1 bartender per 100 guests.
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](http://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, wrinkle 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
**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
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.

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
$3.00 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.