



TRADITIONAL CATERING MENU



WELCOME

It is the mission of Dining Services to provide excellent dining experiences, enriching and nourishing the University of St. Thomas community. As part of this mission we provide a wide range of amenities that coincide with the diverse needs of our guests while offering fresh, nutritious food and employing sustainable, socially responsible business practices. We dedicate ourselves to providing outstanding customer service, food and hospitality within all of our operations.

University of St. Thomas’ Catering Staff provides excellent service and fine foods for the St. Thomas community as well as other groups and organizations visiting campus. All details of your event can be organized with the help of our staff.

Whether it is a meal on the go, casual meeting or a fine dining plated experience our award winning menu combines refreshment breaks, breakfasts, lunches, dinners and desserts to fulfill your needs. Our talented chefs are up to date on the trends in dining and cuisine and are constantly creating new and innovative menu items to satisfy our guests both regionally and internationally.



A PROGRESSIVE APPROACH

We work hard each day to create a safe and allergen free environment for our clients with special dietary needs, providing special chef prepared culinary options that are flavorful and creative. When choosing your menu selections please alert your catering or events manager about any of your or your guest’s dietary restrictions or allergies. Our staff along with our on staff registered dietitian will work to the best of our abilities to ensure all guests receive an excellent dining experience.

Particular dishes can be modified to accommodate guest’s needs. Please alert us if such accommodations are needed. Dishes in the menu marked **GF** are made with ingredients which don’t contain gluten. **GFA** indicates the item can be made gluten free, for example, with gluten free bread.



A SUSTAINABLE APPROACH

Our menu has been designed to utilize fresh and local ingredients. It is our goal to use locally grown and sourced food whenever possible. Sustainability is important to University of St. Thomas Dining Services and we welcome you to learn more at stthomas.edu/dining/sustainability.

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BREAKFAST BREAKS

Breakfast is served with freshly brewed coffee, tea, water, fresh fruit and pastries. Please alert your catering contact of any special dietary requests. Breakfast is offered between 7:00am and 10:00am.

BREAKS

Wake Up | 5.25

Assortment of Pastries, Muffins and Scones.

Early Riser | 6.95

Sliced Fresh Fruit and an Assortment of Pastries, Muffins and Scones.

Continental | 7.95

Assortment of Freshly Baked Muffins, Fruit Yogurt and Assortment of Seasonal Sliced Fresh Fruit and Berries

Fruit n’ Crunch | 7.95

Assorted Yogurt, Fresh Fruit and Granola Bars

A LA CARTE

Assorted Cake Donuts	1.40
Muffins	1.40
Pastries	1.80
Granola Bars	1.50
Individual Yogurt	1.50
Bagels with Cream Cheese	1.50
Fruit Bread Serves 10	12.00





PLATED & BUFFET BREAKFAST

Breakfast is served with freshly brewed coffee, tea, water, fresh fruit and pastries. Please alert your catering contact of any special dietary requests. Breakfast is offered between 7:00am and 10:00am.

Choose one of the items from each category – Entrée, Meat and Potato. A seasonal selection of bakery items and fresh fruit will be included.

CHOOSE A SERVICE	
PLATED	BUFFET
One Entrée 11.25	One Entrée 12.95
	Two Entrées 14.95

CHOOSE ENTRÉES	
Ham and Cheese Omelet <i>Pictured</i>	Loaded Scrambled Eggs Scrambled Eggs with Mozzarella, Scallions and Tomatoes
Thick Cut Cinnamon French Toast	Strata Cheese, Sausage, or Vegetable
Quiche Lorraine Bacon, Onion and Swiss Cheese	Vegetarain Omelet Broccoli, Scallions, Tomatoes, Red and Green Peppers
Scrambled Eggs	Vegetarian Quiche Broccoli, Scallions, Provolone Cheese, Red and Green Peppers
Scrambled Eggs with Cheese	

CHOOSE A POTATO	
Hash Browns	Roasted Baby Reds
Lyonnaise Potatoes Pan Fried Sliced Potatoes with Caramelized Onions	Potatoes O'Brien Diced Potatoes with Diced Red and Green Peppers and Onions

CHOOSE A MEAT	
Sausage Links	Turkey Sausage Patties
Sausage Patties	Thick Cut Bacon

BREAKS & RENTALS

BREAKS

Breaks are delivered with disposable service ware.

Energizer | 3.95

Freshly Baked Cookies, Soda and Celtic Water

Snack Time | 3.95

Packaged Snacks, Soda and Celtic Water

Refresher | 4.25

Assortment of Freshly Baked Bars,
Coffee, Soda and Celtic Water

A LA CARTE

Whole Fruit GF	1.00
Baby Carrots GF	1.00
Chex Mix	1.75
Chips & Salsa (Serves 12) GF	12.00
Individual Packaged Snacks	1.50
Gold Fish Crackers	
Individual Yogurt GF	
Nature Valley Granola Bars	
Nutrigrain Bars	
Popcorn GF	
Pretzels	
Rachel's Potato Chips GF	

RENTAL OPTIONS

China Rental	.50
Disposable Cups	.10
Disposable Plates	.10
Disposable Flatware	.10
Flowers	MP
Linen Napkins	.50
Linen Tablecloths	3.00
Skirting	20.00
Table Numbers & Stands	1.50
Votives	1.50
Wine Glasses	.50





BEVERAGES

BEVERAGES FOR A GROUP

Ice Water (Pitcher)	3.00
Ice Water (Gallon)	5.00
Orange Juice (Pitcher)	8.00
Regular or Decaf Coffee (Pot)	6.25
Regular or Decaf Coffee (Air Pot)	11.25
Regular or Decaf Coffee (Gallon)	19.50
Hot Chocolate (Gallon)	19.50
Ice Tea (Gallon)	19.50
Orange Juice (Gallon)	19.50
Lemonade (Gallon)	18.50
Punch (Gallon)	18.50

Gallon Serves 15 • Air Pot Serves 8-10
Pitcher Serves 10 • Pot Serves 5-7

INDIVIDUAL BEVERAGES

Milk (1/2 Pint)	1.50
Hot Chocolate (Packet)	1.50
Tea (Bag)	1.00
Canned Soda	1.50
Celtic Water	1.50
Bottled Juice	2.15

ALCOHOLIC BEVERAGES

	HOSTED BAR (Plus Tax)	CASH BAR (Includes Tax)
Liquor		
Spirits House Rail	\$4.50	\$6.00
Spirits Top Shelf	\$6.25	\$8.00
Beer		
Domestic Bottle	\$3.75	\$5.00
Imported Bottle	\$4.50	\$6.00
Wine		
House Wine	\$4.50	\$6.00
Non-Alcoholic		
Soda	\$1.50	\$2.00
Mineral Water	\$1.50	\$2.00
Juice	\$2.15	\$3.00

PLATED SANDWICHES

Lunch is served with freshly brewed coffee, tea, water, chips, your choice of side and assorted bars or cookies. Lunch is offered between 10:00am and 2:00pm. Please alert your catering contact of any special dietary requests.

CHOOSE A SANDWICH

Mediterranean Turkey Burger | 13.95 | GFA

Turkey Patty, Roasted Tomatoes, Capers, Red Onions, Cumpers, Feta Cheese, Lettuce, on a Salt & Pepper Bun

BBQ Pork on Texas Toast | 14.25

Pulled Pork with BBQ Sauce on Texas Toast

Caprese Sandwich | 14.25 | GFA

Mozzarella Cheese, Tomato, Basil Leaves all on a Ciabatta Bun.

BLT on Ciabatta | 14.75 | GFA | Pictured

Thick Cut Bacon, Lettuce, Tomato Slices, Mayo, on a Ciabatta Bun. Served with a Pesto Mayo Dip

Italian Chicken Sandwich | 15.25 | GFA

Chicken Breast, with Fire Roasted Red Bell Peppers, Banana Peppers, Onions, Black Olives, Lettuce, Provolone Cheese, all on a Salt and Pepper Bun. Served with a Pesto Mayo Dip

Portabella Mushroom Sandwich | 17.35 | GFA

Portabella Mushrooms, Canola Olive Oil, Lettuce, Fire Roasted Red Peppers, Tomatos, Red Onions, on a Ciabatta Bun. Served with a Roasted Tomato Aioli Dip

CHOOSE A SIDE

Potato Salad | GF

Potato Salad with Tender Red Potatoes with a Creamy Mayonnaise Dressing

Pasta Salad

Rotelli Pasta in a Light Vinaigrette with Tomatoes, Red Bell Pepper, Onions, Basil, Sun Dried Tomatoes, and Garlic

Wilted Cucumber Salad | GF

Sliced Cucumbers, Red Onions, Diced Tomatos, tossed with a Apple Cider Vinegar

Speciality Grain Salad

Weekly grain salad using a variety of grains.

Coleslaw | GF

Cabbage mixed with Carrots tossed in a Mayo dressing

Fruit Cup | GF

Seasonal assortment of fresh fruit.





LUNCH ENTRÉES

Lunch is served with freshly brewed coffee, tea, water, side salad, your choice of vegetable and starch. Lunch is offered between 10:00am and 2:00pm. Please alert your catering contact of any special dietary requests.

CHOOSE AN ENTRÉE

Herb Roasted Chicken Breast | 14.25 | GF

Roasted Chicken Quarters infused with Herbs

Vegetarian Stuffed Peppers | 14.25 | GF

Green Peppers, Onions, Celery, Rice, Tomatoes,
Tossed in Tabasco Sauce, Black Bean, Picante Sauce, and dressed with Olive Oil

Tilapia with Homemade Mango Salsa | 14.75 | GF

Tilapia, Diced Mangos, Red & Green Bell Peppers,
Jalapenos, Cilantro, Red Onions, and Lime

Grilled Chicken Bruschetta | 16.50 | GF

Grilled Chicken, with a Tomato Bruschetta Mix and
Mozzarella Cheese and Balsamic Vinegar

Teriyaki Chicken with Mango Salsa | 16.95 | Pictured

Chicken Breast, with Mangos, Red & Green Peppers,
Jalapenos, Cilantro, Red Onions, Lime, dressed with a Teriyaki Glaze

Italian Ravioli | 16.95

Cheese Ravioli with Basil Marinara and Finished with a drizzle of Alfredo Sauce

CHOOSE A VEGETABLE

Broccoli with Olive Nut Sauce | GF

Fresh Broccoli Florets, Sliced Almonds,
Chopped Garlic, Black Olives, infused
with Lemon and Butter

Four Way Fresh Vegetable Blend | GF

Seasonal assortment of vegetables

Green Beans Almondine | GF

Fresh Green Beans, Sliced Almonds,
Chopped Garlic tossed in Olive Oil

Honey Glazed Carrots | GF

Baby Carrots tossed with
Brown Sugar & Honey

Szechuan Green Beans

Fresh Green Beans tossed
in a Szechuan Sauce

Wilted Cucumber Salad | GF

Sliced Cucumbers, Red Onions,
Diced Tomatos, tossed with
an Apple Cider Vinegar

CHOOSE A STARCH

Cilantro Lime Rice | GF

White rice with fresh Cilantro.

Mashed Potatoes | GF

Creamy Mashed Potatoes with Milk

Pasta Salad

Rotelli Pasta in a Light Vinaigrette with
Tomatoes, Red Bell Pepper, Onions, Basil,
Sun Dried Tomatoes, and Garlic

Rice Pilaf | GF

Long Grain White Rice, Diced Celery,
Carrots, Yellow Onion, and Bay Leaves

Rosemary Roasted Red Potatoes | GF

Roasted Red Potatoes tossed in an
Imported Italian Olive Oil

Potato Salad | GF

Potato Salad with Tender Red Potatoes
with a Creamy Mayonnaise Dressing

BOX LUNCHES

SANDWICHES & WRAPS

Please limit box lunches to 3 selections per event. All sandwiches and wraps are served with kettle chips or baby carrots, a cookie, and soda or water. Any sandwich or wrap can be served on **gluten free** bread.

SANDWICHES

Peanut Butter & Jelly Deluxe | 10.25

Peanut Butter, Raspberry Preserves,
Dried Cranberries and Granola on Wheat

Vegetarian Hummus Sandwich | 11.25

Roasted Red Pepper Hummus, Tomatoes,
Red Onions, Cucumbers, Sprouts and Spinach on Wheat

Ham & Cheddar Sandwich | 11.95

Ham, Cheddar, Lettuce and Tomatoes on Ciabatta

Italian Sub | 12.25

Salami, Ham, Provolone Cheese,
Shredded Lettuce and Tomatoes on a White Hoagie

Rustic Club Smoker | 12.25

Smoked Turkey, Smoked Ham, Bacon,
Smoked Provolone Cheese, Tomatoes and Lettuce on Ciabatta

Tuna Salad Sandwich | 12.25

Tuna Salad, Tomatoes and Mixed Greens on Wheat

Turkey Provolone Sandwich | 11.25

Turkey, Provolone Cheese, Spinach and Tomatoes on Ciabatta

Roast Beef Sandwich | 12.50

Roast Beef, Provolone Cheese, Lettuce and Tomato on Ciabatta

WRAPS

Vegetarian Hummus Wrap | 10.25

Roasted Red Pepper Hummus, Tomatoes,
Red Onions, Cucumbers, Sprouts and Spinach on Tortilla

Chicken Caesar Wrap | 11.25

Chicken, Romaine Lettuce,
Parmesan Cheese and Caesar Dressing on Tortilla

Mediterranean Chicken Wrap | 11.25

Chicken, Mixed Greens, Tomatoes, Kalamata Olives, Feta Cheese,
Red Onions, Cucumbers and Banana Peppers on Tortilla

Turkey Provolone Wrap | 11.25

Turkey, Provolone Cheese,
Spinach and Tomatoes on Tortilla





BOX LUNCHES

SALADS

Please limit box lunches to 3 selections per event. For large group exceptions, contact the location catering manager. All salads are served with a roll and butter, a cookie, and soda or water. **Gluten free** roll and cookie available upon request.

SALADS

Caesar Salad | 11.25

Romaine Lettuce, Shredded Parmesan Cheese, Croutons and Caesar Dressing

- ▶ Add Grilled Chicken | 12.50
- ▶ Add Tofu | 12.50

Spinach Salad | 11.25 | GF

Spinach, Bacon, Feta Cheese, Tomatoes, Dried Cranberries, Red Onion and Buttermilk Ranch

Mediterranean Salad | 11.50 | GF

Mixed Greens, Kalamata Olives, Feta Cheese, Cucumbers, Roasted Tomatoes, Parsley, Banana Peppers and Balsamic Vinaigrette

- ▶ Add Grilled Chicken | 13.50

Mandarin Orange Salad | 11.50

Mixed Greens, Red Peppers, Mandarin Oranges, Scallions, Carrots, Snow Peas, Sesame Dressing and Fried Wontons

- ▶ Add Grilled Chicken | 13.25
- ▶ Add Tofu | 13.25

Chef Salad | 12.50 | GF

Mixed Greens, Ham, Turkey, Shredded Cheese, Tomatoes, Carrots, Cucumbers, Red Onions and Buttermilk Ranch

Roasted Almond Chicken Salad | 12.50 | GF

Mixed Greens, Chicken, Roasted Almonds, Dried Cranberries, Celery, Parsley and Poppy Seed Dressing

Grilled Salmon Salad | 16.00 | GF

Mixed Greens, Grilled Salmon, Tomatoes, Carrots, Cucumbers and Honey Dijon Dressing

PIZZA

All pizzas are served on a 16” traditional crust. Personal sized **gluten free** pizzas available upon request.

TRADITIONAL

Cheese | 10.95 | Pictured

Pepperoni | 12.70

Sausage | 12.70

Veggie | 13.95

Onions, Green Peppers, Mushrooms, Black Olives

Buffalo Chicken | 15.95

Chicken, Onions and Mozzarella on Buffalo Sauce

Chicken Alfredo | 15.95

Chicken, Parmesan Cheese, Red Onions,
Green Peppers and Mushrooms on Alfredo Sauce

Margherita | 15.95

Fresh Mozzarella, Parmesan Cheese, Roma
Tomatoes, Garlic and Fresh Basil on Olive Oil

Supreme | 15.95

Spicy Italian Sausage, Pepperoni,
Red Pepper, Green Pepper, Onion and Mushrooms

BUILD YOUR OWN

Build your Own Pizza | 10.95

Choice of Sauce

Classic Tomato
Alfredo

Meat & Cheese | 1.75 Each

Canadian Bacon
Chicken
Pepperoni
Spicy Italian Sausage
Extra Cheese

Vegetables | 1.25 Each

Artichokes
Black Olives
Green Onions
Green Peppers
Banana Peppers
Mushrooms
Onions





LIGHT LUNCH BUFFETS

Light lunch buffets are served with freshly brewed coffee, tea, water, assorted bars or cookies. Light lunch buffets are served between 10:00am and 2:00pm. Please alert your catering contact of any special dietary requests.

Soup & Salad | 10.25

Choice of Asian Salad, Caesar Salad, or Mediterranean Salad with a Cup of the Soup of the Day, Rolls and Butter

Soup & Half Wrap | 11.25

Choice of half Vegetarian Hummus Wrap, Turkey Provolone Wrap, Mediterranean Chicken Wrap, or Chicken Caesar Wrap with a Cup of the Soup of the Day

Salad & Half Sandwich | 13.25

Choice of Asian, Mediterranean or Caesar Salads including a selection of Vegetarian Hummus, Turkey Provolone and Rustic Club Smoker Sandwiches

Garden Buffet | 13.25

Asian Salad and Caesar Salad served with Grilled Chicken on the side, Vegetable Pasta Salad, Rolls and Butter

Sandwich & Wrap Buffet | 13.25

Vegetarian Hummus Wrap, Turkey Provolone Sandwich, and Rustic Club Smoker with Chips or Carrots

SPECIALTY BUFFETS

All dinner buffets are served to groups of 20 or more and include house salad, fresh fruit platter, seasonal vegetable, rolls and butter. Beverage service is offered buffet style and includes freshly brewed coffee, tea and water. Please alert your catering contact of any special dietary requests.

CHOOSE A POTATO

Roasted • Mashed • Fingerling

CHOOSE TWO ENTRÉES

Selections must be made within the same price bracket otherwise the higher price between the two entrées will be charged.

24.95

Grilled Chicken Picatta

Chicken Marsala

Pork Milanese with Grilled Lemon

Pork Loin with Dried Cherry Sauce

28.95

Chicken Béarnaise

Tuscan Stuffed Chicken

Pork Tenderloin with Jack Daniels Sauce

Ravioli Florentine

33.95

Sliced Beef Tenderloin

Beef Tournedos

Peppercorn Crusted Salmon

Salmon with Dill

ALL BUFFETS SERVED WITH

House Salad

Fresh Fruit Platters

Seasonal Vegetable

Rolls & Butter





TRADITIONAL BUFFETS

All dinner buffets are served to groups of 20 or more and include house salad, fresh fruit platter, seasonal vegetable, rolls and butter. Beverage service is offered buffet style and includes freshly brewed coffee, tea and water. Please alert your catering contact of any special dietary requests.

Sweet & Sour Chicken | 15.25

Sweet and Sour Chicken served with Vegetarian Fried Rice, Vegetarian Egg Rolls, Pork Pot Stickers with Sweet Chili Sauce and Fortune Cookies

BBQ | 15.25

BBQ Beef Brisket and BBQ Pulled Chicken served with Baked Beans, Buns, Cornbread, Cole Slaw and Seasonal Fruit

Cold Deli | 15.25

Sliced Turkey, Roast Beef and Ham served with Swiss, Cheddar and Provolone Cheese, Tomato-Onion-Pickle Tray, Potato or Pasta Salad and Assorted Breads

Fall | 15.25

Sliced Turkey Breast served with Stuffing, Mashed Potatoes, Gravy, Green Beans, House Salad, Rolls and Butter

Heartland | 15.25

Yankee Pot Roast served with Mashed Potatoes, Gravy, Seasonal Vegetables, House Salad, Rolls and Butter

Pasta | 15.25

Mostaccioli served with Italian Sausage and Pepper Sauce, Vegetarian Marinara Sauce, Italian Salad, Rolls, Butter and Parmesan

Lasagna | 15.25

Available in quantities of 12 only
Italian Sausage, Beef or Vegetable Lasagna served with Italian Salad, Seasonal Vegetables and Bread Sticks.

Fajita | 15.25

Beef and Chicken Fajitas served with Warm Flour Tortillas, Mexican Rice, Black Beans, Tortilla Chips, Salsa, Shredded Lettuce, Cheese, Diced Tomatoes, Onions and Sour Cream

Picnic | 15.25

Choice of 2: Hamburgers, Brats, Quarter Pound All Beef Hot Dogs, Grilled Chicken Breast, or Veggie Burgers served with a Sliced Cheese Tray, Tomato-Onion-Pickle Tray, Assorted Buns, Potato Salad and Seasonal Fruit

APPETIZERS & PLATTERS

All appetizers can only be ordered by the dozen.

HOT APPETIZERS

BBQ Meatballs	14.95
Vegetarian Egg Roll with Sweet Chili Sauce	14.95
Chicken Wings with Dipping Sauce & Celery Sticks	18.95
Assorted Mini Quiche	17.45
Chinese Pork Potstickers with Sweet Dipping Sauce	18.95
Spanakopita	21.25
Waterchestnuts Wrapped in Bacon GF	18.95
Chicken Quesadillas with Salsa & Sour Cream	21.25
Hot Artichoke Dip with Baguette	21.25

COLD APPETIZERS

Hummus with Pita Bread	16.95
Spinach Dip with Diced French Bread	16.95
Tomato Basil Bruschetta	16.95
Petit Pinwheel Wraps	16.95
2 per serving (24 pieces/order)	
Shrimp Cocktail GF	MP
2 per serving (24 pieces/order)	

PLATTERS

	SMALL Serves 20	LARGE Serves 40
Grilled Vegetable Tray GF	42.00	91.00
Seasonal Vegetable Crudites & Dip	42.00	91.00
Seasonal Fresh Fruit Display GF	48.00	96.00
Domestic Cheese with Crackers	62.00	112.00
Imported Cheese with Crackers	72.00	132.00
Antipasti Relish Tray	62.00	120.00
Smoked Salmon Display & Petit Bread	82.00	159.00
Deli Platter with Buns	3.95 per person	





PLATED FINE DINING

All meals are served with salad, vegetable, starch, freshly brewed coffee, tea, and water. Please alert your catering contact of any special dietary requests.

POULTRY

Grilled Chicken Piccata | 26.50 | GF

Grilled Chicken Breast with Capers, Lemon,
Parsley and Browned Butter
Roasted Red Potato Wedges
Seasonal Vegetables

Chicken Marsala | 26.50

Sautéed Chicken Breast with Mushrooms,
Shallots, Marsala Wine and Demi-Glace
Penne Pasta with Olive Oil
Seasonal Vegetables

Chicken Béarnaise | 26.50

Herb Grilled Chicken with Béarnaise Sauce
Roasted Red Potatoes
Seasonal Vegetables

Tuscan Chicken | 26.50 | GF

Chicken topped with Fontina Cheese & Tuscan Spices
Rosemary Red Potatoes
Seasonal Vegetables

FISH

Peppercorn Crusted Salmon | 29.95 | GF | Pictured

Salmon Fillets Coated with Cracked Black Pepper and
Pan-Seared served with Fresh Pico de Gallo
Quinoa Pilaf
Seasonal Vegetables

Salmon with Dill | 29.95

Baked Salmon with Dill Cream Sauce and Basmati Rice
Seasonal Vegetables

PLATED FINE DINING

BEEF

Sliced Beef Tenderloin | 42.95

Beef Tenderloin Roasted and Sliced served with Wild Mushrooms in a Cognac Demi-Glace
Loaded Mashed Potatoes
Seasonal Vegetables

Grilled Sirloin Steak | 38.95

Sirloin Steak with Gorgonzola Cream Sauce
Roasted Red Potatoes
Seasonal Vegetables

Beef Tournedos | 42.95

Tournedos of Beef on Crostini
with a Guinness Demi-Glace
Cheddar Mashed Potatoes
Roasted Seasonal Vegetables

PORK

Pork Milanese with Grilled Lemon | 24.95 | Pictured

Hand Cut Pork Chop, Pounded thin and crusted
with Panko Bread Crumbs & Lemon
Mashed Potatoes
Seasonal Vegetables

Pork Loin with Dried Cherry Sauce | 24.95

Herb Roasted Pork Loin with Dried Cherry Sauce
Mashed Potatoes
Seasonal Vegetables

Pork Tenderloin with Jack Daniels Glaze | 26.95

Pork Tenderloin with Jack Daniels Glaze
Mashed Potatoes
Seasonal Vegetables





PLATED FINE DINING

VEGETARIAN

Chickpea Au Gratin | 16.25

Chickpea Au Gratin with Spinach and Artichoke Hearts
Seasonal Vegetables

Orecchiette | 19.95

Orecchiette with White Beans,
Sundried Tomatoes & Roasted Asparagus
seasoned with Garlic and Olive Oil
Seasonal Vegetables

Curried Vegetables | 19.95

Curried Vegetables served with Na'an
Basmati Rice

Gnocchi with Creamy Pesto | 19.95

Potato Gnocchi with Creamy Pesto
Seasonal Vegetables

Italian Ravioli | 18.50

Cheese Ravioli with Basil Marinara and finished
with a Drizzle of Alfredo Sauce
Seasonal Vegetables

SWEET TREATS

BARs, COOKIES, & DESSERTS

Gluten free desserts available upon request.

BARs & COOKIES

Assorted Standard Cookies | 1.00
Any combination of Chocolate Chip, English Toffee, M&M, Reese’s Pieces or White Chocolate Chip

Assorted Bars | 1.95
Assorted variety of Browies, M&M, Peanut Butter Oatmeal, Seven Layer, Three Chip Blondie or Seasonal

Assorted Gourmet Cookies | 1.95
Any combination of Chocolate Chunk, Oatmeal Raisin, Peanut Butter, Rocky Road, Snickerdoodle, or White Chocolate Chip Macadamia Nut

Seasonal Novelty Cookies | 2.00
Iced or Sugared Cut-out Novelty Cookies
Limited Supply

DESSERTS

Cupcake Station | 2.45
Choose from Chocolate, Lemon Curd, Red Velvet, Retro Hostess, Turtle, or White

Cannolis | 4.25
Choose from Raspberry White Chocolate, Caramel with Hazelnut Crunch, or Chocolate Fudge

Individual Desserts | 4.25
Choose from Tiramisu, Lemon Blueberry or Two Berry Trifle Verrines

Chocolate Decadence | 5.25 | Pictured
Flourless Chocolate Cake

Individual Cheesecakes | 5.25
Choice of Oreo or Turtle with a Vanilla or Strawberry Topping

Rustic Apple Tart | 6.50
Fresh Apples mixed with Spices and baked in a Flaky Crust until Golden Brown

Rustic Berry Tart | 6.50
Fresh assortment of Berries and Apples mixed with Spices and baked in a Flaky Crust until Golden Brown

Mini Dessert Station | 7.95
Assorted mini desserts, each serving is three pieces. Minimum order of 30 servings is required.





SWEET TREATS

ICE CREAM & CAKES

ICE CREAM

Only Available on the St. Paul Campuses

Ice Cream for 50 | 50.00 | GF

3 Gallon Container of Vanilla, Chocolate, or Strawberry

Ice Cream for 16 | 20.00 | GF

1 Gallon Container of Vanilla, Chocolate, or Neapolitan

Build Your Own Sundae for 50 | 150.00 | GF

3 Gallon Container of Vanilla, Chocolate, or Strawberry. Toppings include a selection of Caramel, Chocolate Syrup, Maraschino Cherries, Strawberries and Whipped Cream

Build Your Own Sundae for 16 | 60.00 | GF

1 Gallon Container of Vanilla, Chocolate, or Neapolitan. Toppings include Caramel, Chocolate Syrup, Maraschino Cherries, Strawberries and Whipped Cream

Assorted Ice Cream Novelties | 2.50

DECORATED SHEET CAKES

Build Your Own

Choose from White, Chocolate, or Marble Cake. Frosting choices include Butter Cream, Chocolate Butter Cream, Whipped Cream, or Chocolate Whipped Cream Icing.

1/4 Sheet | 29.65

Serves 18

1/2 Sheet | 53.00

Serves 36

Full Sheet | 80.25

Serves 72



GUIDELINES

CATERING POLICY

All food and beverages served on the UST campus must be provided by University Dining Services. No outside catering and/or food items may be served. Exceptions will be made case by case and must receive written approval from the Dining Services Director.

CONTACT INFORMATION

To place a catering order, contact Molly Boyne at 651-962-6059 in St. Paul, Andy Casale at 651-962-6083 in St. Paul South Campus or Lynne Grams at 651-962-4027 in Minneapolis. All external catering events will be charged an 18% service fee and applicable taxes.

HEALTH & SAFETY REGULATIONS

In compliance with the Minnesota Department of Health, all food and beverages leftover at the end of an event cannot be removed from the premises, and must be discarded. University of St. Thomas Dining Services will not be held liable for food or beverage that is removed disregarding this policy.

LIQUOR POLICY

- ▶ Alcohol service is available for a catered event through the University of St. Thomas Dining Services Office for an additional fee. Fees may include bartenders, bar set-up, security, guaranteed minimum sales, price per drink, for hosted or cash bars.
- ▶ Any Licensee, or its employees, agents, invitees, or other individuals using the Licensed facilities, desiring to serve, possess or consume alcoholic beverages in the Licensed Facilities, must submit a copy of a Request to Serve/Use Alcoholic Beverages Form to UST at least 30 days prior to the event. Copies of this form are available by contacting the Dining Services Office at 651-962-6059.
- ▶ Outside alcohol is not permmitted on any campus location. This includes personally purchased alcohol.
- ▶ Individuals possessing and/or consuming alcoholic beverages on UST’s campus must be twenty-one (21) years of age or older. All events serving achohol require catering staff present.
- ▶ No alcoholic beverages shall be stored, possessed or consumed on the Licensed Facilities, or anywhere on UST’s campus, without prior written consent of UST. Consent may be withheld at the sole discretion of UST.

SERVICE FEES

All external catering events will be charged an 18% service fee.

- ▶ Applicable taxes will be applied to all external orders.
- ▶ Additional service fees may apply based on the start time, length of the event, temporary wait staff services, and any additional chef services.
- ▶ Cancellations will be billed accordingly.



CATERING SERVICES

St. Paul Main Campus
cateringstp@stthomas.edu
(651) 962-6068

St. Paul South Campus
cateringbinz@stthomas.edu
(651) 962-6083

Minneapolis Campus
cateringmpls@stthomas.edu
(651) 962-4027

EVENT SERVICES

conferences@stthomas.edu
(651) 962-6671

DINING SERVICES

diningsvcs@stthomas.edu
(651) 962-6060

stthomas.edu/dining/catering

Creative Director: Wesley Just