



Student Organization Catering Fund Form

Please email your completed form and supporting materials to cateringfund@uchicago.edu

Name: _____ Today's Date: _____
 Email: _____ Organization: _____
 Phone: _____ Advisor: _____
 Date and Time of Event: _____ Pick-Up Location: _____
 Expected Attendance: _____ (Bartlett, Baker, Woodlawn, or Cathey Dining Commons)
 Event Location: _____ Pick-Up Time: _____

BEVERAGES

	Quantity
Bottled Water \$1.50/ea.	_____
Eco-Friendly Option:	
Water Jugs \$6.00/gal.	_____
Canned Sodas \$1.60/ea.	_____
Bottled Juice \$2.99/ea.	_____
Starbucks Regular Coffee \$17.50/gal.	_____
Starbucks Via Decaf Instant Coffee Packs and Hot Water \$17.50/person	_____
Teavana Hot Tea \$17.50/gal.	_____

USING JOE TO GO VS BOTTLED WATER

UChicago Dining is Focused on Water Conservation and Reducing its Carbon Footprint

The University of Chicago is proud to be a leader in the environmental and sustainability movements, as eating and drinking are perhaps the single most effective, everyday acts we can modify to reduce our campus' impact on the planet's resources.

For the University's dining system to meet its sustainability goals and continue to be a leader in the environmental movement, UChicago Dining Catering is transitioning away from single-use plastic water bottles and instead offering communal, prepackaged drinking water options for its catered events. This includes dispensing high quality, filtered water from "Joe-to-Go" containers, which have traditionally been used to dispense coffee. Each water dispenser will come with 10 nine ounce polystyrene tumblers which are BPA-free and completely recyclable.

By sharing a single water source and using cups that can be recycled, the University will be able to meaningfully reduce its carbon footprint and conserve water while still maintaining its high catering standards.

Assorted Teas:

English Breakfast, Radiant Green, Chamomile Blush, English Breakfast, Classic Chai, Modern Earl Grey, Radiant Green, Chamomile Blush, Harmonic Mint, Hibiscus Spice, Jasmine Citrus.



BREAKFAST

Quantity

Bagels & Cream Cheese \$21.50/doz. _____


Muffins \$17.00/doz. _____

Croissant, Pain au Chocolat, or Danishes \$22/doz. _____

 **Greek Yogurt Parfaits, fresh berries and [Mrs. P's Granola](#)** \$4.95/ea. _____

Vegan granola bars \$17/doz. _____

BOXED LUNCHES \$10.00/ea.

 All sandwiches served on chef's selection of freshly baked bread, lettuce, tomato, and a [Puckered Pickle](#) with seasonal hand fruit, chips, and freshly baked cookie. _____

Bread Options

White, Wheat, Multi-Grain, Gluten-Free

Sandwich Selections

Turkey Breast and Provolone Cheese

Ham and Swiss Cheese

Roast Beef and [Wisconsin Red Barn](#) Cheddar

Grilled Veggie Wrap

Tuna Salad

Grilled Mediterranean Chicken Sandwich



STUDENT
ORGANIZATION
CATERING
FUND

BUILD YOUR OWN DELI

Your choice of three deli classics, two fresh cheeses pairing, artisan baked breads, house-made chips or a side salad, house made cookie and condiments. The classic deli buffet is accompanied by fresh veggies and the classic spreads that make a sandwich great.

Half Order serves 12 - \$154

Full Order serves 24 - \$300

Quantity

ITALIAN FEAST

Meat lasagna and tortellini primavera (vegetarian). Served with salad and two dressing selections, garlic bread sticks, cappuccino mousse cups.

Half Order serves 12 - \$175

Full Order serves 24 - \$325

TACO HOUSE

Mexican chopped salad, chili lime vinaigrette, grilled chicken, grilled vegetables, corn & flour tortillas, pico de gallo, sour cream, shredded lettuce, shredded cheese, mini churros, chocolate sauce

Half Order serves 12 - \$20

Full Order serves 24 - \$40



TASTE OF THE SOUTH

Pulled Chicken, slider rolls, macaroni and cheese, BBQ baked beans, lime cilantro cabbage cole slaw, cheddar jalapeno cornbread, and strawberry shortcake.

**vegan option: BBQ Jackfruit*

Half Order serves 12 - \$230

Full Order serves 24 - \$430

Quantity

CAESAR SALAD

Chopped romaine lettuce, grated parmesan cheese and house-made croutons with our traditional Caesar dressing

One order serves 10 - \$85

Add Blackened Chicken- \$20

Add Blackened Tofu - \$25

DESSERTS

Assorted Cookies \$20/doz.

Salted Caramel Fudge Brownies \$22/doz.

Dessert Bars \$22/doz.

Cereal Treats \$15/doz.



APPETIZERS

Please select a maximum of three varieties from this section per order

Quantity

Fruit Platter - one order serves 10 - \$30

A variety of fresh, local, and seasonal fruit

Vegetable Crudités - one order serves 10 - \$25

Served with house-made ranch dressing and hummus

Cheese & Charcuterie Board one order serves 10 - \$65

Served with assorted flat breads

Silver Dollar Sandwiches \$35/doz.

Classic Italian, Provolone, Balsamic

Cajun Turkey, Pepper Jack, Bermuda Onion, and Cajun Mayo

Garlic Hummus, Tomatoes, Bell Peppers, Red Onion,

Red Radish, and Arugula

Chicken Wings \$55/doz.

Tossed in Buffalo or barbecue sauce and served with carrots and celery sticks and ranch or blue cheese dipping sauce

Salsa Bar serves 10 - \$30

Chips, salsa verde, salsa roja, and guacamole

Bruschetta one order serves 10 - \$40

House-made tomato bruschetta with crostini

Mezze Spreads one order serves 10 - \$50

Crisp vegetables, pita chips, Sriracha hummus, classic hummus, babagoush
