



**STUDENT  
ORGANIZATION  
CATERING  
FUND**



**UChicago Catering**

# BEVERAGES

## Quantity

- **Bottled Water - \$1.95 Each**
- **Infused Water Jugs - \$7.00 Per Gallon**
- **Canned Soda - \$1.95 Each**
- **Bottled Juice - \$2.99 Each**
- **Hot Coffee - \$20.50 Per Gallon**
- **Hot Water & Tea Bags - \$20.50 Per Gallon**
- **Hot Chocolate - \$20.50 Per Gallon**

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# BREAKFAST

## Quantity

- **Bagels & Cream Cheese - \$25.00 Per Dozen** \_\_\_\_\_
- **Assorted Muffins - \$20.00 Per Dozen** \_\_\_\_\_
- **Assorted Danishes - \$23.65 Per Dozen** \_\_\_\_\_
- **Overnight Oats - \$6.60 Each** \_\_\_\_\_
- **Chia Seed Pudding - \$7.00 Each** \_\_\_\_\_
- **Hot On The Go - \$3.99 Each** \_\_\_\_\_
  - **Choose 2**
  - *Sausage, Egg & Cheese on Bagel/English Muffin/Biscuit*
  - *Bacon Egg & Cheese on Bagel/English Muffin/Biscuit*
  - *Egg White & Roasted Pepper on Bagel/English Muffin/Biscuit*
  - *Buttermilk Fried Chicken & Maple on Bagel/English Muffin/Biscuit*
  - *Crispy Hashbrowns*
  - *Seasonal Fruit Cups*
- **Classic Morning - \$20.50/Per Person** \_\_\_\_\_
  - *Scrambled Eggs, Applewood Bacon, Turkey Sausage, Breakfast Potatoes, Seasonal Fruit Sala*
- **Make Your Own Waffle Bar - \$20.50/Per Person** \_\_\_\_\_
  - *Belgian Style Waffles, Maple Syrup, Strawberry Preserves, Whipped Cream, Fresh Fruits & Berries, Chocolate Chips*
  - *(Add Fried Chicken Strips for \$5)*



## BOX LUNCH

*Includes Sandwich, Chips, Hand Fruit, and Cookie*

**Quantity**

- **Turkey & Provolone — \$14.00**

*Lettuce, Tomato, Chef's Choice of Bread*

- **Ham & Swiss — \$14.00**

*Lettuce, Tomato, Chef's Choice of Bread*

- **Roast Beef & Cheddar — \$14.00**

*Lettuce, Tomato, Chef's Choice of Bread*

- **Tuna Salad — \$14.00**

*Lettuce, Tomato, Chef's Choice of Bread*

- **Balsamic Grilled Vegetables — \$14.00**

*Greens, Hummus, Tortilla Wrap*

## EXPRESS BOX SALAD

*Includes Salad, Chips, Hand Fruit, and Cookie*

*(Additional Cost for Chicken/Salmon)*

- **Caesar Salad — \$11.00**

*Romaine, Parmesan, Croutons, Caesar Dressing*

- **Garden Salad — \$11.00**

*Greens, Tomato, Cucumber, Shaved Carrot, Chef's Choice Vinaigrette*



# BUFFETS

Quantity

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## Devon - \$17.00

- Indian Butter Chicken
- Chana Masala
- Basmati Rice With Green Peas And Saffron
- Garlic Naan
- Cilantro Mango Chutney, Mint Tamarind Chutney Raita

## Devon (Vegan) - \$16.00

- Saag Dal
- Chana Masala
- Basmati Rice With Green Peas And Saffron
- Garlic Naan
- Cilantro Mango Chutney, Mint Tamarind Chutney, Raita

## Pilsen - \$17.00

- Chicken Tinga
- Vegetable Rajas
- Mexican Rice
- Refried Beans
- Corn Tortillas
- Cilantro, Onions, Salsa Roja, Salsa Verde

## Pilsen (Vegan) - \$16.00

- Calabacitas
- Vegetable Rajas
- Mexican Rice
- Refried Beans
- Corn Tortillas
- Cilantro, Onions, Salsa Roja, Salsa Verde

# BUFFETS

Quantity

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## China Town - \$17.00

- Orange Sesame Chicken
- Vegetable Chop Suey
- Chili Crisp Cucumbers
- White Rice
- Soy Sauce, Sweet & Sour Sauce

## China Town (Vegan) - \$16.00

- Zesty Orange Tofu
- Vegetable Chop Suey
- Chili Crisp Cucumbers
- White Rice
- Soy Sauce, Sweet & Sour Sauce

## Greek Town - \$17.00

- Gyros
- Shawarma Cauliflower
- Orzo Pilaf
- Quinoa Tabbouleh
- Tomato, Onion, Tzatziki Sauce, Pita

## Little Italy - \$17.00

- Chicken Vesuvio
- Roasted Potatoes
- Baked Pasta in Marinara Sauce
- Classic Caesar Salad
- Breadsticks





# BUFFETS

## Quantity

### Pasta Pasta - \$21.00

- **Baked Penne Bolognese**

*Penne, Meat Sauce, Mozzarella, Parmesan  
Cheese*

- **Cavatappi Chicken Alfredo**

*Cavatappi Pasta, Grilled Chicken, Alfredo Sauce*

- **Farfalle Primavera**

*Bowtie Pasta, Roasted Vegetables, Lemon Sauce*

- **Caesar Salad**

- **Garlic Breadsticks**

### Mac & Cheese - \$21.00

- **Classic Four Cheese Mac**

- **Memphis Mac**

*Classic Mac With Pulled Pork, Smoked  
Provolone, Onion Straws, BBQ Sauce*

- **Buffalo Mac**

*Classic Mac With Crispy Chicken Bites, Blue  
Cheese, Buffalo Sauce, Celery Strings*

### Garden Salad

*Mixed Greens, Tomato, Cucumber, Red Onion,  
Balsamic Vinaigrette*



# SNACKS & SWEETS

Quantity

## **Artisanal Crudité Platter - \$31**

Seasonal Crudité With Ranch And Hummus

*Serves 10 People*

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## **Domestic Cheese Board - \$46**

Cheddar, Swiss, Provolone & Pepper Jack, Crackers, Breads, And Grapes

*Serves 10 People*

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## **Charcuterie - \$56**

Chef's Selection Of Domestic & International Cured Meats, Whole Grain Mustard, Pickled Vegetables, Crackers, Lavosh, And Breads

*Serves 10 People*

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## **Fruit Platter - \$36**

An Assortment Of Fresh Seasonal Fruits

*Serves 10 People*

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## **Cookies - \$19 Per Dozen**

Choice Of Chocolate Chip, Oatmeal Raisin, Or Red Velvet

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# STUDENT ORGANIZATION CATERING FUND FORM

*Please email your completed form and supporting materials to [cateringfund@uchicago.edu](mailto:cateringfund@uchicago.edu)*

**NAME:** \_\_\_\_\_

**EMAIL:** \_\_\_\_\_

**PHONE:** \_\_\_\_\_

**DATE AND TIME OF EVENT:** \_\_\_\_\_

**EXPECTED ATTENDANCE:** \_\_\_\_\_

**EVENT LOCATION:** \_\_\_\_\_

**TODAY'S DATE:** \_\_\_\_\_

**ORGANIZATION:** \_\_\_\_\_

**ADVISOR:** \_\_\_\_\_



**UChicago Catering**