



WESTERN NEW MEXICO UNIVERSITY
MUSTANG
— D I N I N G —

**EVENT
MENU**



INSPIRED EXPERIENCES.

CULINARY FORWARD

Our food is locally sourced and globally inspired to connect you with community and fuel your best work.

THOUGHTFUL HOSPITALITY

Our people are genuine, passionate, and empowered to do what it takes to make your moment special.

PEOPLE & PLANET

Our common goodness considers the environmental, social, ethical and economic impact of everything we do.

INSPIRED EXPERIENCES

Our experiences create connection and culture, bringing desired and inspired spaces to life.

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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



ALL-DAY PACKAGES

ALL DAY DELICIOUS \$43.79

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 20 guests or more.

DELICIOUS DAWN

Assorted Muffins v	380-490 Cal each
Assorted Scones v	400-440 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Bottled Water	0 Cal each
EcoGrounds Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AM PERK UP

Granola Bars v	100-200 Cal each
Assorted Yogurt Cups v	40-80 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
EcoGrounds Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

POWER UP LUNCH

Tomato and Cucumber Couscous Salad VG	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad v EW	210 Cal/6.5 oz. serving
Bakery-Fresh Rolls with Butter v	160 Cal each
Green Beans Gremolata VG EW PF	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto v EW	270 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce EW	210 Cal/5.75 oz. serving
New York- Style Cheesecake	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM PICK ME UP

Spinach Dip (Hot Or Chilled) with Tortilla Chips v	230 Cal/2.25 oz. serving
Grilled Vegetable Tray VG EW PF	70 Cal/3 oz. serving
Bakery-Fresh Brownies v	250 Cal each
Bottled Water	0 Cal each
EcoGrounds Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$36.29

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 20 guests or more.

MORNING MINI

Miniature Muffins v	80-120 Cal each
Miniature Danish v	100-140 Cal each
Miniature Scones v	100-110 Cal each
Yogurt Parfait Cups v	360-410 Cal each
Bottled Water	0 Cal each
EcoGrounds Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE ENERGIZER

Donut Holes v	45-70 Cal each
Ripe Bananas VG EW PF	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
EcoGrounds Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

IT'S A WRAP

Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	600 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap v PF	620 Cal each
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch v EW PF	45 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad VG	120 Cal/3 oz. serving
Individual Bags of Chips v	100-160 Cal each
Assorted Craveworthy * Cookies v	210-230 Cal each
Bakery-Fresh Brownies v	250 Cal each
Iced Tea	0 Cal/8 oz serving
Iced Water	0 Cal/8 oz.serving

MID-DAY MUNCHIES

Tortilla Chips	260 Cal/3 oz serving
Choice of Two (2) Salsas:	
Salsa Roja VG	20 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Pico De Gallo VG	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Whole Fruit VG EW PF	45-100 Cal each
Assorted Craveworthy * Cookies v	210-230 Cal each
Bottled Water	0 Cal each
EcoGrounds Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$28.89

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 20 guests or more.

SIMPLE CONTINENTAL

Assorted Donuts v	240-540 Cal each
Assorted Bagels v	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
EcoGrounds Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

BOX LUNCH

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy® Cookies and Bottled Water

Choice of Two (2) Sandwiches:

Tuna Salad Ciabatta	520 Cal each
Deli Sliced Ham with Honey Mustard Ciabatta	390 Cal each
Turkey and Swiss Sandwich	520 Cal each
Roasted Pepper and Mozzarella Ciabatta EW PF	500 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy® Cookies v	210-230 Cal each
Bottled Water	0 Cal each

MID-DAY MUNCHIES

Tortilla Chips	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Rojave vg	20 Cal/1 oz. serving
Salsa Verde vg	5 Cal/1 oz. serving
Pico De Gallo vg	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter vg PF	35 Cal/2.5 oz. serving
Assorted Whole Fruit vg EW PF	45-100 Cal each
Assorted Craveworthy® Cookies v	210-230 Cal each
Bottled Water	0 Cal each
EcoGrounds Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



ENJOY OUR ALL-DAY
PACKAGES TO SUSTAIN YOUR
GUESTS THROUGHOUT THE DAY.

*All packages include necessary accompaniments and condiments.

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In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BREAKFAST

BREAKFAST COLLECTIONS

All prices are per person and available for 12 guests or more. All appropriate condiments included.

ELEVATED TOASTS & OVERNIGHT OATS \$15.49

Choice of Two (2) Breakfast Tartines:

Grilled Asparagus Sweet Potato Tartine, Everything Cream Cheese, Asparagus, Balsamic Drizzle V PF	90 Cal each
Grilled Sweet Potato Tartine, Marinated Tomato, Everything Cream Cheese V PF	80 Cal each
Grilled Sweet Potato Tartine, Everything Cream Cheese, Cucumber V PF	80 Cal each
Everything-Spiced Salmon Biscuit, Cream Cheese, Cucumber and Hard-Boiled Egg	370 Cal each
Open Face Avocado Egg Croissant with Sriracha	250 Cal each
Vegan Breakfast Toast with Avocado, Just * Egg Scramble, Radishes, Scallions and Sriracha VG EW PF	190 Cal each
Strawberry Banana Nutella Toast V	450 Cal each

Choice of Two (2) Overnight Grains:

Chilled Overnight Cran-Apple, Banana Bircher Muesli with Turmeric Infused Granola V	270 Cal each
Overnight Coconut Freekeh with Strawberries, Toasted Coconut and Honey V	500 Cal each
Dragon Fruit Chia Pudding with Mango, Banana and topped with Chia Quinoa Crunch VG EW	190 Cal each
Overnight Strawberry Oatmeal V PF	320 Cal each
Overnight Blueberry Oatmeal V EW	210 Cal each
Overnight Apple Cinnamon Oatmeal V PF	450 Cal each
Overnight Pear & Pecan Oatmeal V	390 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Iced Water	0 Cal/8 oz. serving
EcoGrounds Coffee, Decaf and Hot	0 Cal/8 oz. serving

BASIC BEGINNINGS \$9.99

Choice of One (1) Breakfast Pastry:

Assorted Danish V	250-420 Cal each
Assorted Muffins V	380-490 Cal each
Assorted Scones V	400-440 Cal each
Assorted Bagels V	290-450 Cal each
Buttery Croissants V	370 Cal each
Iced Water	0 Cal/8 oz. serving
EcoGrounds Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MINI CONTINENTAL \$11.79

Miniature Muffins V	80-120 Cal each
Miniature Danish V	100-140 Cal each
Miniature Bagels V	110-140 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Iced Water	0 Cal/8 oz. serving
EcoGrounds Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam V \$26.99 PER DOZEN	290-450 Cal each
Assorted Muffins Served with Butter and Jam V \$26.99 PER DOZEN	380-490 Cal each
Buttery Croissants Served with Butter and Jam \$26.99 PER DOZEN	370 Cal each
Assorted Scones Served with Butter and Jam V \$26.99 PER DOZEN	400-440 Cal each
Assorted Pastries V \$26.99 PER DOZEN	210-530 Cal each
Assorted Breakfast Breads V \$15.09 SERVES 12	200-280 Cal slice

BREAKFAST

HOT BREAKFAST

All prices are per person and available for 12 guests or more. All appropriate condiments included.

ULTIMATE BREAKFAST \$16.39

Choice of Three (3) Breakfast Pastries:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	380-490 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each

Buffet includes the following items

Seasonal Fresh Fruit Platter vg pf	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Breakfast Potatoes	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cheddar and Onion Frittata v	270 Cal each
Pancakes v	50 Cal each
Maple Syrup vg	80 Cal/1 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
EcoGrounds Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AMERICAN BREAKFAST \$14.29

Choice of One (1) Breakfast Pastry:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	380-490 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each

Buffet includes the following items

Breakfast Potatoes	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Iced Water	0 Cal/8 oz. serving
EcoGrounds Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SOUTHWESTERN BREAKFAST \$14.29

Strawberry Melon Salad v ew	40 Cal/3 oz. serving
Spicy Cheddar Grits with Roasted Red Peppers v	100 Cal/3 oz. serving
Sausage Links	60 Cal each

Choice of One (1) Breakfast Entrée:

Chilaquiles Rojo with Cage-Free Eggs	320 Cal/6.9 oz. serving
Chorizo Breakfast Quesadilla	660 Cal/10.9 oz. serving
Salsa Roja vg	20 Cal/1 oz. serving
Red Chile	20 Cal/1 oz. serving
Green Chile	10 Cal/1 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
EcoGrounds Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Add New Mexican favorite Red or Green Chile to any package

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

***All packages include necessary accompaniments and condiments.**

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BREAKFAST

BREAKFAST ENHANCEMENTS

All prices are per person and available for 12 guests or more.

YOGURT PARFAIT BAR \$8.89 PER PERSON

Choice of Two (2) Yogurt Flavors:

Greek Yogurt v	60 Cal/4 oz. serving
Strawberry Yogurt v	80 Cal/4 oz. serving
Vanilla Yogurt v	80 Cal/4 oz. serving
Diced Pineapple VG PF	30 Cal/2 oz. serving
Fresh Strawberries VG PF	20 Cal/2 oz. serving
Walnuts VG	100 Cal/0.5 oz. serving
Honey v	50 Cal/0.5 oz. serving
Granola v	110 Cal/1 oz. serving

BREAKFAST BURRITOS AND TACOS

\$6.69 PER PERSON

Choice of Two (2) Breakfast Burritos/Tacos includes Red and Green Chile:

Meat Lovers Burrito: Eggs, Bacon, Sausage and Ham	810 Cal each
Pico Burrito: Scrambled Egg, Cheddar, Potato and Pico de Gallo v	440 Cal each
Florentine Burrito: Scrambled Eggs, Mushrooms, Roasted Peppers, Spinach and Cheddar v	580 Cal each
Sweet Potato Burrito: Roasted Sweet Potatoes, Quinoa Brown Rice, Egg White, Swiss Cheese, Spinach and Pesto v EW PF	430 Cal each
Egg & Hash Breakfast Tacos (2 per guest) v	270 Cal each
Vegan Chorizo Breakfast Tacos (2 per guest) VG EW	360 Cal each
Egg & Chorizo Tacos (2 per guest)	360 Cal each
Sausage, Egg & Cheese Taco (2 per guest)	280 Cal each
Red Chile	10 Cal/1 oz. serving
Green Chile	10 Cal/1 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

***All packages include necessary accompaniments and condiments.**

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SANDWICHES & SALADS

CLASSIC COLLECTIONS

All prices are per person and available for 12 guests or more.

DELI EXPRESS \$15.29

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Individual Bags of Chips v	100-160 Cal each
Assorted Baked Breads and Rolls v	110-230 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Choice of Tuna Salad, Egg Salad, Chicken Salad, or Hummus with Vegetables)	50-230 Cal/2-4.5 oz. serving
Cheese Tray (Cheddar and Swiss) v	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) vg	10 Cal/1 oz. serving
Assorted Craveworthy * Cookies v	210-230 Cal each
Choice of Two (2) Beverages:	
Lemonade	80 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PREMIUM BOX LUNCHES

Salmon Caesar Salad \$19.89

Caesar Salad with Grilled Salmon, Shredded Parmesan Cheese and Seasoned Croutons	660 Cal/10.5 oz. serving
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup vg PF	35 Cal/2.5 oz. serving
Dessert Bar v	240-370 Cal each
Bottled Water	0 Cal each

Harvest Chicken Salad \$18.19

Grilled Chicken, Fresh Baby Arugula, Roasted Red Potato, Cauliflower and Pumpkin Seeds tossed in a Kale Pesto Vinaigrette	640 Cal/13 oz. serving
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup vg PF	35 Cal/2.5 oz. serving
Dessert Bar v	240-370 Cal each
Bottled Water	0 Cal each

Mediterranean Quinoa Salad \$17.09

Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita v EW PF	560 Cal/15 oz. serving
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup vg PF	35 Cal/2.5 oz. serving
Dessert Bar v	240-370 Cal each
Bottled Water	0 Cal each

Additional premium box lunch options available upon request! Please contact your catering professional.

CLASSIC BOX LUNCH \$14.29

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy* Cookies and Bottled Water

Choice of One (1) Classic Sandwich (See Below)	130-790 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy * Cookies v	210-230 Cal each
Bottled Water	0 Cal each

CLASSIC SELECTIONS SANDWICH BUFFET \$16.79

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy* Cookies and Choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Dill Pickle Slices vg	5 Cal/1 oz. serving
Individual Bags of Chips v	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy * Cookies v	210-230 Cal each
Choice of Two (2) Beverages:	
Lemonade	80 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)

Deli Sliced Ham with Honey Mustard Dressing on Ciabatta Bread	410 Cal each
Ham with Black Bean Spread, Roasted Corn Salad and Barbecue Chipotle Dressing on Ciabatta	470 Cal each
Pork Bacon Apple Slaw Sub with Romaine and Dijon Mayonnaise on Asiago Sub EW	490 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	600 Cal each
Muffuletta Ciabatta with Turkey and Swiss with Green Olive Spread and Pesto Mayo	560 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	600 Cal each
Mediterranean Chicken Ciabatta with Roasted Red Pepper Hummus, Cucumber, Arugula, Red Peppers and Feta	540 Cal each
Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread	790 Cal each
Chicken Caesar Wrap	630 Cal each
Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato	520 Cal each
Mediterranean Veggie Ciabatta with Hummus, Spinach, Tomato, Cucumber, Olive Spread and Feta v	460 Cal each

SANDWICHES & SALADS

CLASSIC COLLECTIONS

All prices are per person and available for 12 guests or more.

THE EXECUTIVE LUNCHEON \$19.29

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy * Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	30-240 Cal each
Dill Pickle Slices VG	5 Cal/1 oz. serving
Individual Bags of Chips V	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each
Assorted Craveworthy * Cookies V	210-230 Cal each
Choice of Two (2) Beverages:	
Lemonade	80 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Ham and Swiss Ciabatta with a Red Onion Apricot Relish	510 Cal each
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 Cal each
Roast Beef and Chimichurri Roll	530 Cal each
Tarragon Chicken Salad and Chive Cream Cheese Wrap	580 Cal each
Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta V	600 Cal each
Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette V PF	660 Cal each
Roasted Beet and Ricotta Sandwich with Balsamic Roasted Beets, Honey Ricotta Spread, Arugula and Pesto V PF	520 Cal each

SIDE SALAD SELECTIONS

(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)

Traditional Garden Salad with a Balsamic Vinaigrette Dressing and Ranch V EW PF	45 Cal/3.5 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette EW	180 Cal/3.75 oz. serving
Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in Spicy Caribbean Jerk Seasoning VG EW	120 Cal/4 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 oz. serving
Sweet Chili Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet and Spicy Chili Sauce VG EW PF	20 Cal/3 oz. serving
Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions VG PF	190 Cal/3 oz. serving
Tabbouleh with Ground Bulgur, Tomatoes, Parsley and Scallions Combined in an Olive Oil Mix VG EW	140 Cal/3.25 oz. serving
Roasted Vegetable Pasta Salad V EW PF	200 Cal/3.75 oz. serving
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic VG	120 Cal/4 oz. serving

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BUFFETS

THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

FRESH GINGER \$23.19

Vegetable Spring Roll vg	270 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce v	50 Cal/1 oz. serving
Sweet & Sour Sauce vg	35 Cal/1 oz. serving
Chili Garlic Sauce vg	110 Cal/1 oz. serving
Choice of Two (2) Bases:	
Jasmine Rice vg	130 Cal/3 oz. serving
Rice Noodles vg	210 Cal/2.75 oz. serving
Napa Cabbage Greens Mix vg	10 Cal/3 oz. serving
Brown Rice vg ew	110 Cal/2.75 oz. serving
Choice of Two (2) Proteins:	
Five Spice Gardein vg ew	180 Cal/3 oz. serving
Lemongrass Chicken ew	140 Cal/3 oz. serving
Nam Tok Pork	130 Cal/2.5 oz. serving
Ginger Garlic Shrimp	100 Cal/3 oz. serving
Choice of Two (2) Vegetables:	
Sweet Soy Green Beans vg pf	80 Cal/3 oz. serving
Stir-Fry Vegetables vg ew pf	45 Cal/2.75 oz. serving
Steamed Fresh Broccoli vg pf	20 Cal/2 oz. serving
Choice of One (1) Sauce:	
Peanut Sauce vg	70 Cal/1 oz. serving
Thai Basil Red Curry Sauce vg	50 Cal/1 oz. serving
Sweet Chili Vinaigrette vg	25 Cal/1 oz. serving
Choice of Two (2) Toppings:	
Herb Omelet	50 Cal/4 oz. serving
Fresh Jalapenos vg	10 Cal/1 oz. serving
Pickled Carrot & Daikon vg pf	15 Cal/1 oz. serving
Crispy Shallots vg	35 Cal/1 oz. serving
Chopped Peanuts vg	80 Cal/0.5 oz. serving
Marinated Cucumber vg	30 Cal/2 oz. serving
Coconut Mango Rice Dessert v	220 Cal each

MEDITERRANEAN TABLE POWERED BY ALLO ALLO

\$22.19

Choice of Two (2) Bases:	
Mejadara: Rice and Lentils vg ew pf	120 Cal/4 oz. serving
Mediterranean Salad Mix vg ew pf	15 Cal/2 oz. serving
Hummus vg pf	320 Cal/4.5 oz. serving
Choice of Two (2) Proteins:	
Baharat Spiced Beef and Chickpeas	220 Cal/3.5 oz. serving
Zaatar Chicken	280 Cal/4 oz. serving
Baked Falafel vg pf	45-260 Cal each
Choice of Three (3) Toppings:	
Carrot Almond Salad vg ew pf	130 Cal/2.5 oz. serving
Lemon Beet Tahini vg pf	220 Cal/4.25 oz. serving
Kale Tabbouleh vg ew pf	60 Cal/2.25 oz. serving
Cucumber Tomato Salad vg ew pf	40 Cal/3.75 oz. serving
Baba Ghanoush vg pf	90 Cal/4 oz. serving
Choice of Two (2) Sauces:	
Garlic White Sauce v	70 Cal/1 oz. serving
Lemon Tahini Dressing vg	100 Cal/1 oz. serving
Harissa Sauce vg	70 Cal/1 oz. serving
Choice of Two (2) Garnishes:	
Feta Cheese Crumbles v	80 Cal/1 oz. serving
Sumac Onions vg	10 Cal/1 oz. serving
Dolma vg	45 Cal each
Add Pita	
Half Grilled Pita ew	190 Cal each
Choice of One (1) Dessert:	
Baklava v	70 Cal each
Assorted Craveworthy * Cookies v	210-230 Cal each

TROPICAL TRADEWINDS \$21.29

Roasted Sweet Potato Salad vg ew	120 Cal/4 oz. serving
Coconut, Mango and Peanut Coleslaw v ew	200 Cal/3.75 oz. serving
Plantain Chips	120 Cal/1.5 oz. serving
Tropical Rice vg	120 Cal/3 oz. serving
Traditional Veggie Stir-Fry vg ew pf	40 Cal/2.75 oz. serving
Choice of Two (2) Tropical Entrées:	
Teriyaki Chicken ew	270 Cal/7.75 oz. serving
Mahi Mahi with Pineapple Salsa ew	190 Cal/7.75 oz. serving
Sweet Chili Pork	270 Cal/3.5 oz. serving
Caribbean-Style Stuffed Pepper vg pf	100 Cal/8.95 oz. serving
Miniature Pineapple Upside-Down Parfaits v	210 Cal each



BUFFETS

THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

HALE AND HEARTY \$20.49

Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch **V EW PF** 45 Cal/3.5 oz. serving

Choice of One (1):

Fiesta Cornbread Muffins with Butter **V** 120 Cal each
 Fresh Tortilla 100 Cal each

Choice of Two (2) Chili Selections:

Vegan Verde Chili **VG PF** 210 Cal/8 oz. serving
 Vegetarian Chili **V** 100 Cal/8 oz. serving
 Timberline Chili 300 Cal/8 oz. serving
 Turkey Chili **EW** 170 Cal/8 oz. serving
 Adobo Pork and White Bean Chili 270 Cal/8 oz. serving

Diced Onions **VG** 10 Cal/1 oz. serving
 Shredded Cheese **V** 120 Cal/1 oz. serving
 Sour Cream **V** 60 Cal/1 oz. serving
 Assorted Craveworthy * Cookies **V** 210-230 Cal each
 Bakery-Fresh Brownies **V** 250 Cal each

LATIN FLAVORS \$21.59

Citrus Tex -Mex Salad: Oranges, Tomatoes, Jicama, Romaine and Cilantro topped with Tortilla Straws served with Salsa Ranch **V EW PF** 110 Cal/7.25 oz. serving

Choice of One (1):

Grilled Flatbread **VG** 110 Cal each
 Fresh Tortilla 100 Cal each

Choice of One (1) Rice:

Cilantro Lime White Rice **VG** 120 Cal/3 oz. serving
 Cilantro Lime Brown Rice **VG EW** 140 Cal/3.5 oz. serving
 Mexican Rice **VG** 130 Cal/3 oz. serving

Choice of One (1):

Cumin Black Beans **VG EW PF** 90 Cal/3 oz. serving
 Pinto Beans **VG PF** 130 Cal/4.25 oz. serving

Chipotle Orange Roasted Chicken 350 Cal/6 oz. serving
 Carne Asada con Papas Ranchero 250 Cal/6 oz. serving
 Chili Relleno **V** 310 Cal/6 oz. serving
 Sopapillas **VG** 130 Cal/1.5 oz. serving

BUFFETS

THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

HEARTLAND BUFFET \$24.09

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette EW	180 Cal/3.75 oz. serving
Bakery-Fresh Rolls with Butter v	160 Cal each
Roasted New Potatoes VG	110 Cal/2.75 oz. serving
Eggplant Parmesan PF	340 Cal/7.7 oz. serving
Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Grilled Lemon Rosemary Chicken EW	130 Cal/4 oz. serving
Oreo Blondies v	270 Cal each

NORTHERN ITALIAN BUFFET \$25.49

Mediterranean Salad with a Greek Vinaigrette v	110 Cal/3.25 oz. serving
Garlic Breadsticks v	110 Cal each
Roasted Mushrooms VG EW PF	90 Cal/3 oz. serving
Grilled Lemon Rosemary Chicken EW	130 Cal/4 oz. serving
Shrimp Scampi	100 Cal/3 oz. serving
Vermicelli Pasta VG	140 Cal/3.25 oz. serving
Berry Panna Cotta	340 Cal/5 oz. serving

TASTE OF NEW MEXICO \$21.79

Tortilla Chips	260 Cal/3 oz. serving
New Mexican Rice	130 Cal/3 oz. serving
Shredded Cheese	110 Cal/1 oz. serving
Sour Cream	60 Cal/1 oz. serving
Choice of One (1) Bean:	
Charro Beans	80 Cal/3 oz. serving
Pinto Beans VG PF	130 Cal/4.25 oz. serving
Choice of Two (2) Entrees:	
Carne Adovada served with Tortillas	500 Cal each
Spicy Beef Stuffed Sopapilla	580 Cal each
Chicharrones with Bean Stuffed Sopapilla	620 Cal each
Shredded Chicken Sopapilla served	xxx Cal each
Green Chile Chicken Enchiladas	340 Cal each
Red Chile Beef Enchiladas	450 Cal each
Red Chile Cheese Enchiladas	430 Cal each
Vegan Chorizo with Tortillas and Vegan Cheese	400-620 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo	10 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Salsa Roja VG	20 Cal/1 oz. serving
Cinnamon Crisps	20 Cal each

YUCATAN BOWL \$21.59

Romaine Lettuce Salad VG	5 Cal/0.5 oz. serving
Avocado Ranch Dressing v	90 Cal/1 oz. serving
Choice of One (1) Rice:	
Cilantro Lime White Rice VG	120 Cal/3 oz. serving
Cilantro Lime Brown Rice VG EW	140 Cal/3.5 oz. serving
Mexican Rice VG	130 Cal/3 oz. serving
Charro Beans VG EW PF	80 Cal/3 oz. serving
Choice of Three (3) Proteins:	
Shredded Chicken	170 Cal/3 oz. serving
Braised Beef	190 Cal/3.75 oz. serving
Roasted Portobello Mushrooms VG EW	20 Cal/2.25 oz. serving
Citrus Braised Pork	250 Cal/3.5 oz. serving
Vegan Chorizo VG	240 Cal/4 oz. serving
Guacamole VG	35 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo VG	5 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Salsa Roja VG	20 Cal/1 oz. serving
Dulce De Leche Brownie v	220 Cal each

***All packages include necessary accompaniments and condiments.**

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BUFFETS

CREATE YOUR OWN BUFFET

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection.

BUFFET STARTERS

Traditional Garden Salad with Balsamic Vinaigrette and Ranch V EW PF	45 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette EW	180 Cal/3.75 oz. serving
Traditional Hummus with Toasted Pita V	130 Cal/1.75oz. serving
Roasted Vegetable Platter with Chimichurri Mayo V PF	200 Cal/4 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving

BUFFET ENTREES

Asiago Chicken in a Roasted Red Pepper Sauce \$25.49	300 Cal/5 oz. serving
Chicken Stuffed with Sun-Dried Tomato and Basil Goat Cheese \$25.49	260 Cal/4.5 oz. serving
Chipotle Pork Loin Topped with a Pineapple Salsa EW \$22.19	210 Cal/3.75 oz. serving
Bruschetta Tilapia EW \$24.69	180 Cal/5.5 oz. serving
Snapper Veracruz EW \$25.89	150 Cal/5 oz. serving
Fireside Herbed Steak Marinated in Dijon Mustard, Thyme and Cider Vinegar \$30.69	200 Cal/3 oz. serving
Vegan Chorizo Stuffed Portobello Cap VG PF \$22.69	320 Cal each
Pan Seared Chicken with Hatch Green Chile Cream Sauce \$27.39	210 Cal/4 oz. serving

BUFFET SIDES

Roasted Root Vegetables VG EW PF	60 Cal/2 oz. serving
Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Mushroom Farro V PF	170 Cal/4 oz. serving
Creamy Garlic Mashed Potatoes V	120 Cal/3.75 oz. serving
Oven-Roasted Fingerling Potatoes V	130 Cal/3.5 oz. serving
Savory Herbed Rice VG	150 Cal/3.5 oz. serving
Calabacitas VG	80 Cal/3 oz. serving

BUFFET FINISHES

Apple Pie VG	410 Cal slice
New York-Style Cheesecake	440 Cal slice
Dulce De Leche Brownie V	230 Cal/2.25 oz. serving
Spiced Carrot Cake V	350 Cal slice
Glazed Strawberry Bars VG	380 Cal each
Dragon Fruit Chia Mango Parfait VG EW	190 Cal each

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RECEPTIONS

HORS D'OEUVRES

Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

RECEPTION HORS D'OEUVRES (HOT)

Beef Empanadas \$29.29	150 Cal each
Spicy Corn Fritters with Jalapeno Ranch Drizzle v \$35.89	45 Cal each
Balsamic Fig & Goat Cheese Flatbread \$29.29	80 Cal each
Assorted Mini Quiche \$23.39	100 Cal each
Spanakopita v \$24.89	60 Cal each
Vegetable Empanadas \$35.89	70 Cal each
Miniature Green Chili Chicken Enchiladas \$28.99	70 Cal each
Miniature Blue Corn Cheese Enchiladas with Red Chili \$28.99	210 Cal each
Burrito Bites with Red or Green Chili \$28.99	180 Cal each
Swedish Meatballs \$26.79	100 Cal each
Italian Meatballs \$26.79	90 Cal each
Beef Satay with Peanut Sauce \$32.39	35 Cal each
Chicken Satay with Peanut Sauce \$27.39	20 Cal each
Chili-Lime Chicken Kabobs with Salsa Ranch \$27.39	40 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini \$21.49	130 Cal each
Goat Cheese and Beet Skewers v \$35.89	35 Cal each
Gazpacho Shooters vg ew pf \$20.49	30 Cal/2 oz. serving
Traditional Tomato Bruschetta Crostini vg \$17.89	50 Cal each
Shrimp and Avocado Toast Points ew \$21.49	70 Cal each
Shrimp Cocktail MARKET PRICE	50 Cal each

UNSURE OF HOW MANY ITEMS AND HOW MUCH TO ORDER FOR YOUR RECEPTION?

Contact your catering events specialist to discuss the proper amounts needed for a reception.





RECEPTIONS

RECEPTION PLATTERS AND DIPS

All prices are per person and available for 12 guests or more.

CLASSIC CHEESE TRAY \$5.79 PER PERSON

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses served with Crackers, Pita Chips and Crostini ▼

290 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$4.39 PER PERSON

Fresh Garden Crudité with Ranch Dill Dip ▼ PF

120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$3.79 PER PERSON

Seasonal Fresh Fruit ▼ GF PF

35 Cal/2.5 oz. serving

ANTIPASTO PLATTER \$7.89 PER PERSON

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese

260 Cal/5 oz. serving

CHEF'S CHOICE CHARCUTERIE BOARD MARKET PRICE PER PERSON

Charcuterie Board

Calories Vary Per Assortment

BLACK BEAN CORN AND PICO GUACAMOLE \$5.69 PER PERSON

Black Bean Corn and Pico Guacamole with Tortilla Chips

320 Cal/6.75 oz. serving

*All packages include necessary accompaniments and condiments.

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RECEPTIONS

CHEF-INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 12 guests or more.

TRADITIONAL CARVING - HONEY HAM \$16.69

Carved Honey Ham	120 Cal/3 oz. serving
Bakery-Fresh Dinner Rolls v	160 Cal each
Orange Horseradish Spread vg	90 Cal/1 oz. serving
Sriracha Honey Mustard v	120 Cal/1 oz. serving
Red Onion-Apricot Relish v	70 Cal/1 oz. serving

GROWN UP MAC AND CHEESE \$16.29

Chipotle Macaroni and Cheese v	240 Cal/4 oz. serving
Choice of Three (3) Proteins:	
Grilled Chicken Breast	160 Cal/3 oz. serving
Sautéed Shrimp	90 Cal/3 oz. serving
Pulled Pork	180 Cal/3.5 oz. serving
Diced Ham	70 Cal/2 oz. serving
Roasted Mushrooms vg ew pf	60 Cal/2 oz. serving
Peas vg ew pf	25 Cal/1 oz. serving
Broccoli Bits vg ew pf	40 Cal/1.75 oz. serving
Scallions vg	0 Cal/0.25 oz. serving

LOADED TOTCHOS \$15.69

Tater Tots	240 Cal/4 oz. serving
Choice of Two (2) Proteins:	
Taco Seasoned Beef	140 Cal/2oz. serving
Diced Bacon	320 Cal/2 oz. serving
Chicken Tinga	110 Cal/2 oz. serving
Vegan Chorizo Crumbles vg	120 Cal/2 oz. serving
Queso Dip	160 Cal/2 oz. serving
Pico de Gallo vg	5 Cal/1 oz. serving
Sour Cream v	60 Cal/1 oz. serving
Jalapeno Peppers vg	10 Cal/1 oz. serving
Scallions vg	10 Cal/2 oz. serving

BREAKS

All prices are per person and available for 12 guests or more.

SNACK ATTACK \$7.69

Assorted Individual Bags of Chips v	100-160 Cal each
Roasted Peanuts v	180 Cal/1 oz. serving
Trail Mix v	280 Cal each
Assorted Craveworthy * Cookies v	210-230 Cal each
Bakery-Fresh Brownies v	250 Cal each

BREADS AND SPREADS \$5.49

Tortilla Chips	260 Cal/3 oz. serving
Pita Chips v	130 Cal/2 oz. serving
Crostini vg ew	40 Cal each
Choice of Four (4) Spreads:	
Korean Roja Guacamole vg pf	90 Cal/2 oz. serving
Ginger Verde Guacamole vg ew pf	80 Cal/2 oz. serving
Chilled Spinach Dip v	200 Cal/2 oz. serving
Feta and Roasted Garlic Dip v	260 Cal/2 oz. serving
Traditional Hummus vg pf	330 Cal/4.5 oz. serving
Artichoke and Olive Dip v	140 Cal/2 oz. serving
Salsa Roja vg	20 Cal/1 oz. serving
Seasonal Fresh Fruit Platter vg pf	35 Cal/2.5 oz. serving

REV'D UP AND READY TO GO \$9.09

Chocolate Orange Power Poppers vg	120 Cal each
Fruit Skewers with Yogurt Honey Dip v ew	90 Cal each
Carrots and Celery Sticks with Ranch Dip v pf	220 Cal/6.5 oz. serving
Cinnamon-Honey Granola v	340 Cal/3 oz. serving

EXECUTIVE COFFEE BREAK \$6.89

Assorted Dessert Bars v	240-370 Cal each
Bakery-Fresh Brownies v	250 Cal each
EcoGrounds Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

EcoGrounds Regular Coffee	\$2.89 PER PERSON	0 Cal/8 oz. serving
EcoGrounds Decaffeinated Coffee	\$2.89 PER PERSON	0 Cal/8 oz. serving
Boxed Water	\$2.59 EACH	0 Cal each
Assorted Sodas (Can)	\$2.09 EACH	0-150 Cal each
Assorted Individual Fruit Juices	\$2.69 EACH	100-150 Cal each
Iced Tea	\$17.69 PER GALLON	0 Cal/8 oz. serving
Lemonade	\$17.69 PER GALLON	80 Cal/8 oz. serving
Cucumber Lime Spritzer	\$20.09 PER GALLON	40 Cal/8 oz. serving
Iced Water	\$1.69 PER GALLON	0 Cal/8 oz. serving
Infused Water	\$11.39 PER GALLON	
Choice of One (1) Fruit Infused Water:		
Lemon Infused Water		0 Cal/8 oz. serving
Orange Infused Water		10 Cal/8 oz. serving
Apple Infused Water		20 Cal/8 oz. serving
Cucumber Infused Water		10 Cal/8 oz. serving
Grapefruit Infused Water		10 Cal/8 oz. serving

DESSERTS

Assorted Blondies	v \$3.39 PER PERSON	240-300 Cal each
Assorted Craveworthy * Cookies	v \$2.39 PER PERSON	210-280 Cal each
Bakery-fresh Brownies	v \$3.39 PER PERSON	250 Cal each
Gourmet Dessert Bars	v \$3.39 PER PERSON	240-370 Cal each
Custom Artisan Cupcakes	\$28.79 PER DOZEN	
Chocolate Cupcake with Fudge Icing	vg	480 Cal each
Vanilla Cupcake	v	380 Cal each
Bananas Foster Cupcake	v	180 Cal each
Devil's Food Cupcake	v	380 Cal each

LOOKING FOR MORE?

Contact us to create a custom menu for your specific events.
505.277.2506 / 208.340.1732

ORDERING INFORMATION

Lead Time

Notice of 5 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

Extras

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

Calorie & Nutrition

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

Allergen

Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD


Contact Us Today

575.538.6111

WNMUcatering@aramark.com

<https://wnmu.catertrax.com>

Prices effective until 07/01/2025

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