Our foods are prepared in a kitchen environment where nuts and other allergens may be present.
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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.

Keep in Mind

• All pricing online is for university events. Any non-university events will incur a 15% service charge on top of the total bill.
• We currently only offer services to the direct UNT campus. The only buildings outside of the direct campus that we service are Disco Park, Apogee, and UNT on the Square. Any event to UNT on the Square requires a minimum of $200.00 and a delivery/pickup charge.
• If you are interested in having catering at our UNT campus in Dallas or Frisco, please contact our catering office and we can give you a list of suggested caterers for these locations.
• 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 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, dessert service or other attendants can be provided at $30 per staff member, per hour.
• Any action stations that require a culinarian will have a $75.00 charge applied for their services.
• 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, Gateway and Apogee are served on disposable ware. China can be ordered if desired.
• Events outside of the Union, Gateway and Apogee that require china will be billed $3.00 per person (minimum of $50.00) for the china.
• VIP 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.
Breakfast

Start the morning right with these healthy and tasty options
Our foods are prepared in a kitchen environment where nuts and other allergens may be present.

**Avenue C Breakfast Buffet**

$8.75

Get your morning started right with a hearty breakfast. This traditional breakfast buffet includes 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.

(20 person minimum)

*Choose one of the following:*
*($2 for additional selections)*
- Country Scrambled Eggs
- Cheese and Herb Scrambled Eggs
- Bacon, Pepper, Onion, and Mushroom Quiche
- Spinach and Cheese Quiche
- Quiche Lorraine
- French Toast with Hot Syrup
- Pancakes with Hot Syrup

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

*Choose one of the following:*
*($2 for additional selections)*
- Traditional Home Fried Potatoes
- Hashbrown Potatoes
- Buttery Hominy Grits

**Eagle Drive Kolache Buffet**

$8.50

Made fresh daily with your choice of two savory or sweet flavors. Served with sliced seasonal fruits. Includes coffee, decaf coffee, hot tea service and filtered water.

(20 person minimum)

*Choose two of the following:*
- Ham, Egg and Cheese
- Bacon, Egg and Cheese
- Sausage, Egg and Cheese
- Potato, Egg and Cheese
- Peach and Mascarpone
- Strawberry
- Cherry

**Avenue A Continental Breakfast Buffet**

$8.00

A favorite jumpstart to the morning. Platters of assorted danishes, croissants, muffins, and bagels. Served with jam, cream cheese, butter and sliced seasonal fruits. Includes coffee, decaf coffee, hot tea service and filtered water.

(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.

(20 person minimum)
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Omelet Action Station  $2.00 per person

Farm fresh eggs prepared to order with your choice of: chopped red onions, chives, red and green peppers, mushrooms, diced tomatoes, cheese, smoked ham and bacon. (20 person minimum)

*Culinary charge of $75 per culinarian will be applied. Quantity must match expected guest count.

Belgian Waffle Station  $2.00 per person

Fluffy, toasty, irresistible Belgian Waffles made right in front of your guests. Topped with your choice of: macerated strawberries, whipped cream, butter and syrup. (20 person minimum)

*Culinary charge of $75 per culinarian will be applied. Quantity must match expected guest count.

Breakfast À La Carte

Breakfast baked goods and fruits, offered by the dozen.

- Assorted Muffins ................................... $15.00
- Blueberry Muffins ............................... $15.00
- Chocolate Chip Muffins ...................... $15.00
- Chocolate Chocolate Chip Muffins ....... $15.00
- Banana Nut Muffins .......................... $15.00
- Blueberry Scones ............................. $15.00
- Cranberry Orange Scones .................. $15.00
- Lemon Poppy Seed Scones .................. $15.00
- Cinnamon Sugar Scones .................... $15.00
- Zucchini Loaf Bread ........................ $12.00 (slices)
- Carrot Raisin Loaf Bread ................... $12.00 (slices)
- Banana Nut Loaf Bread .................... $12.00 (slices)
- Cranberry Orange Loaf Bread ............. $12.00 (slices)
- Coffee Cake (contains nuts) ............... $15.00
- Cinnamon Rolls .............................. $18.00
- Glazed Donuts ............................... $10.00
- Glazed Donut Holes ......................... $6.00
- Assorted Cream Cheese and Fruit Danishes $15.00
- Assorted 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
- 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

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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 and balsamic vinaigrette dressing. Includes coffee, decaf coffee, hot tea service, filtered water and iced tea.

<table>
<thead>
<tr>
<th>Choice of 1 entrée</th>
<th>$13.95 (20 person minimum)</th>
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<tbody>
<tr>
<td>Choice of 2 entrées</td>
<td>$16.95 (40 person minimum)</td>
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**Choose from the following entrées:**
- 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 with traditional sauce
- Off the Hook Tilapia – marinated and grilled, 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:**
($2 for additional sides)
- Buttery Mashed Potatoes, served with Gravy
- Herb Roasted Potatoes
- Steamed White Rice
- Rice Pilaf
- Herbed Orzo
- Macaroni and Cheese
- Blackened Corn
- Roasted Root Vegetables
- Sautéed Seasonal Vegetables
- Southern Green Beans
- Orange Glazed Carrots
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**Themed Buffets**

$16.95 (20 person minimum)

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

**La Bonita**
Build your own taco with seasoned ground beef. Comes with warm flour tortillas, crispy corn tortillas, Mexican green salad with lime vinaigrette, refried beans, Spanish rice, shredded lettuce, diced onions, diced tomato, grated cheddar cheese, pico de gallo, salsa, jalapeños and sour cream. Includes coffee, decaf coffee, hot tea service, filtered water and iced tea.

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

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

**Lone Star BBQ**
Smoked sliced beef brisket and chicken, served with warm barbecue sauce, ranch beans, potato salad, pickles, jalapeños, onion slices and corn bread. Includes coffee, decaf coffee, hot tea service, filtered water and iced tea.

**Ranch Hand**
Ranch grilled chicken breast served with oven-roasted potatoes, southern green beans, garden salad with ranch dressing and dinner rolls with butter. Includes coffee, decaf coffee, hot tea service, filtered water and iced tea.

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

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

**Low Country**
Choice of boneless breast of southern fried chicken or southern fried catfish fillets. Served with cheesy macaroni, southern green beans, garden salad with honey mustard dressing and buttermilk biscuits with butter. Includes coffee, decaf coffee, hot tea service, filtered water and iced tea.

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

**San Franciscan**
Choice of 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 coffee, decaf coffee, hot tea service, filtered water and iced tea.
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**SANDWICH BUFFETS**

**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, assorted breads, a variety of cheeses, lettuce, tomatoes, pickles, onions, herbed mayonnaise, whole grain mustard, kettle chips, cole slaw and cookies or brownies. Served with ice water and ice tea.  
(20 person minimum)

**Sandwich All-The-Way**  $13.50 per person

Choice of three fresh sandwiches made with assorted bread. Includes herbed mayonnaise and whole grain mustard, two side dishes, 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
- 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**  $13.95  
(20 person minimum)

**Choice of 2 entrées**  $15.95  
(40 person minimum)

Favorite hot sandwiches and sides, set up buffet style. Choice of sandwich, two side dishes and cookies or brownies. Served with ice water and ice tea.  
*For sides, see list below.*

**Choose from the following:**

- Cubano - with pulled pork, ham, pickles, dijon mustard, and swiss.
- Classic All Beef Burger - with lettuce, tomato, onion, pickles, ketchup, mustard and mayo.
- Vegetarian Black Bean Burger - with lettuce, tomato, onion, pickles, ketchup, mustard and mayo.
- Sliced Brisket - with BBQ sauce, pickles and onions.
- Pulled Chicken BBQ - with onions and pickles.
- Grilled Chicken Breast - with lettuce, tomato, onion, pickles, ketchup, mustard and mayo.
- Bratwurst - with onions and mustard.
- Italian Sausage - with grilled onions and peppers.
- Vegan Marinated Portobello - with lettuce, tomato, onion, pickles, ketchup and mustard

**Side Dishes**

($2 for additional sides)

**Choose two of the following:**

- Cole Slaw
- Pasta Primavera Salad
- Potato Salad
- Sliced Seasonal Fruit
- Garden Salad with Chef’s Choice Dressing
- Grilled Vegetables
- Kettle Chips
- Sauerkraut

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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 entrée, two sides and cookies or brownies. Served with ice water and ice tea.

(20 person minimum)

**Entrée Choice (Choice of 1)**

- Southwest Chicken Caesar Salad
- Garden Salad with Grilled Chicken and Ranch Dressing
- Verde Cobb Salad with Ranch Dressing
- Spinach Salad with Raspberry Vinaigrette
- Caesar Salad with Caesar Dressing
- 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
- Egg Salad
- Grilled Vegetables
- Classic Tuna Salad
- Home Style Chicken Salad

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Box Lunches and Salads

Conveniently packaged meals and delicious healthy salads
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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.

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.

The Green Machine
Southwest roasted turkey breast, cilantro avocado cream, sliced roma tomatoes and green leaf lettuce on a fresh made focaccia. Includes kettle chips, seasonal fresh fruit cup and a gourmet brownie.

Chipotle Chicken
Chipotle chicken salad with fresh cilantro, sliced tomatoes and green leaf lettuce in a tomato wrap. Includes kettle chips, seasonal fresh fruit cup and a gourmet brownie.

The Grammy
Toasted hazelnut tarragon chicken salad and green leaf lettuce on a fresh baked baguette. Includes kettle chips, seasonal fresh fruit cup and a gourmet brownie.

Mean Green
Marinated grilled chicken breast, parmesan cheese, romaine lettuce and sliced red onion served with our house-made caesar dressing on a fresh made focaccia. Includes kettle chips, seasonal fresh fruit cup and a gourmet brownie.

The Legend
Roast beef, texas onion jam, tiger sauce and green leaf lettuce on a fresh baked baguette. Includes kettle chips, seasonal fresh fruit cup and a gourmet brownie.

Library Mall
Gondola ham, prosciutto, genoa salami, capicola and provolone with lettuce, tomato and red pepper relish on a fresh baked baguette. Includes kettle chips, seasonal fresh fruit cup and a gourmet brownie.

Eagle Claw
Grilled salmon with lettuce, tomato and dilled mayonnaise on a gourmet white roll. Includes kettle chips, seasonal fresh fruit cup and a gourmet brownie.

The Ambassador
Fresh sliced mozzarella, sun dried tomato tapenade, sliced roma tomatoes, fresh basil and balsamic reduction on a fresh baked baguette. Includes kettle chips, seasonal fresh fruit cup and a gourmet brownie.

The McConnell
Herb marinated grilled portabella mushroom with fresh mozzarella, fire roasted red peppers and balsamic texas onion jam on a fresh made 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.

Turkey Basic Boxed Box $8.95 each
Turkey on fresh made hoagie with cheese, lettuce, tomato, condiments, kettle chips, whole fruit and a cookie.

Roast Beef Basic Boxed Box $9.95 each
Roast beef on fresh made hoagie with cheese, lettuce, tomato, condiments, kettle chips, whole fruit and cookie.

Baked Ham Basic Boxed Box $8.95 each
Baked ham on fresh made hoagie with cheese, lettuce, tomato, condiments, kettle chips, whole fruit and cookie.

Vegetarian Basic Boxed Box $8.95 each
Roasted vegetable assortment on fresh made focaccia with lettuce, tomato, condiments, kettle chips, whole fruit and a vegan cookie.

Signature Box $10.95 each

Box Lunches and Salads

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Turkey on fresh made hoagie with cheese, lettuce, tomato, condiments, kettle chips, whole fruit and a cookie.

Roast Beef Basic Boxed Box
Roast beef on fresh made hoagie with cheese, lettuce, tomato, condiments, kettle chips, whole fruit and cookie.

Baked Ham Basic Boxed Box
Baked ham on fresh made hoagie with cheese, lettuce, tomato, condiments, kettle chips, whole fruit and cookie.

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Roasted vegetable assortment on fresh made focaccia with lettuce, tomato, condiments, kettle chips, whole fruit and a vegan cookie.

Signature Box

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The McConnell
Herb marinated grilled portabella mushroom with fresh mozzarella, fire roasted red peppers and balsamic texas onion jam on a fresh made 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.

**Signature Entrée Salads (boxed)** $10.95 each

**Ellis**
Red and green bell peppers, cucumbers, tomatoes served with a fresh cilantro and lime vinaigrette dressing over chopped romaine lettuce. Includes a seasonal fresh fruit cup and a gourmet brownie.

**The Winspear**
Classic caesar salad with homemade garlic croutons, asiago cheese and a creamy caesar dressing. Includes a seasonal fresh fruit cup and a gourmet brownie.

**The Lyric**
Caprese salad with sliced fresh mozzarella, tomatoes and fresh basil served with balsamic vinaigrette dressing. Includes a seasonal fresh fruit cup and a gourmet brownie.

**The Hill**
Greek salad with tomatoes, olives, feta cheese and cucumbers served over romaine lettuce with greek dressing. Includes a seasonal fresh fruit cup and a gourmet brownie.

**“Blue” Lou**
Bounty green leaf lettuce with apples, cranberries, candied pecans, blue cheese with apple cider vinaigrette. Includes a seasonal fresh fruit cup and a gourmet brownie.

**Add-ons** $4.00
- Grilled Sliced Chicken Breast
- Grilled Sliced Flank Steak
- Grilled Shrimp
- Grilled Salmon

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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.*

**$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

**$4.00**
- Prosciutto Wrapped Asparagus
- *Pulled Smoked Chicken in Phyllo Cup with an Apricot Jerk Glaze
- *Smoked Salmon on Pumpernickel with Dill Cream Cheese
- Traditional Cheese Board
- *Cheddar Crostini with Mango Relish

**$4.50**
- Artisan Cheese Display with Crackers
- Jumbo Shrimp with Citrus Cocktail Sauce
- *Smoked Tenderloin Gorgonzola with Horseradish Aioli
- Antipasta Display

*Our foods are prepared in a kitchen environment where nuts and other allergens may be present.*
Hot Hors d’oeuvres

Minimum quantity is 36.

$3.00
- Buffalo Wings with Ranch Dressing
- BBQ Meatballs
- Swedish Meatballs
- Jack Daniels Meatballs
- *Chicken Asian Dumplings with Cilantro Dipping Sauce
- *Vegetarian Asian Dumplings with Cilantro Dipping Sauce
- *Pork Asian Dumplings with Cilantro Dipping Sauce
- *Smoked Cheddar Stuffed Jalapeños
- *Cream Cheese Stuffed Jalapeños
- Fried Green Beans with Spicy Ranch
- *Chicken Rumaki
- *Crispy Vegetarian Spring Rolls with Cilantro Dipping Sauce
- *Mini Vegetarian Quiche
- *Southwest Spanakopita

$3.50
- *Pork Egg Rolls with Sweet Chili Dipping Sauce
- *Southwest Egg Rolls with Ginger Cilantro Dipping Sauce
- *Vietnamese Vegetarian Spring Roll with Ginger Cilantro Dipping Sauce
- 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

$4.00
- Chicken Flautas with Crema
- *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

$4.50
- *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 with Pineapple Honey Sauce
- *Crab Stuffed Mushrooms
- *Black Angus Sliders with Cheddar Cheese
Our foods are prepared in a kitchen environment where nuts and other allergens may be present.

**Tea Sandwiches**

*Minimum quantity is 36.*

$2.50
- Classic Cucumber Tea Sandwich
- Classic Egg Salad Tea Sandwich
- Pimento Cheese 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 served with Mayo & Mustard
- Chicken Salad Mini Rolls served with Mayo & Mustard
- Egg Salad Mini Rolls served with Mayo & Mustard

$4.00
- Ham Mini Rolls served with Mayo & Mustard
- Turkey Mini Rolls served with Mayo & Mustard
- Roast Beef Mini Rolls served with Mayo & Mustard

**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
Buffet and Served Dinners

World-class cuisine made from the freshest ingredients
Entrée will be served with your choice of one salad, one vegetable and one starch. Meal also comes with fresh bread and butter, coffee, decaf coffee, hot tea service, filtered water and iced tea.

(20 person minimum)

**Poultry Entrées**

| Buffet Service | $15.95  
| Wait Service  | $18.95 |

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 Asiago**: classically seasoned chicken breast, sautéed and served with a asiago cream sauce
- **Chicken Piccata**: butterflied and sautéed, then browned in olive oil with a lemony reduction
- **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 Raulade**: chicken breast stuffed and rolled with sautéed spinach, garlic, olive oil, and herbs
- **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
- **Thyme Marinated Chicken Breast**: oven-roasted goodness, simple and tasty

**Pork Entrées**

| Buffet Service | $16.95  
| Wait Service  | $19.95 |

Please choose one:

- **Smoke-Roasted Pork Loin with Cilantro Chimichurri**: whole loin herb crusted and fired in our ovens
- **Bone-in 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
- **Pork Tenderloin Medallions**: caramelized in herbed olive oil

Our foods are prepared in a kitchen environment where nuts and other allergens may be present.
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
- **Tuscan Ribeye**: boneless, tender prime cut done Italian style
- **Prime Rib**: low, slow and perfect
- **Pepper Crusted Flat Iron**: tender sirloin with a burgundy demi-glace

**Seafood Entrées**

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
- **Shrimp Etouffee**: creole favorite over rice
- **Pepper-Crusted Rainbow Trout**: traditional New Englander favorite

**Premium Entrées**

Choose one of the following:

- **Char-Broiled T-Bone**: a tenderloin and a strip divided by a bone
- **Chili Rubbed Smoked Beef Fillet**: wrapped in apple bacon, smoky flavor in a prime cut
- **Petite Fillet**: seared, then finished low and slow
- **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
- **Red Snapper**: filet with a simple olive oil, sea salt, cracked pepper and fresh lemon juice marinade
- **Seared Sea Scallops**: large scallops pan seared
- **Mahi Mahi Steamed in a Banana Leaf**: citrus butter and herbs, elegantly wrapped in green banana leaf

**Alternative Entrées**

Please select one of the following special diet entrées to accommodate vegetarian or other guests with special dietary needs. 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
- **Vegan Ratatouille**: roasted, smoked, and layered mushrooms, zucchini, squash, onion, tomato, and pepper, smothered in a tomato chutney sauce
- **Vegetarian Mushroom Ravioli with Sweet Butternut Cream Sauce**: seasoned minced mushrooms stuffed in ravioli

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**SALADS AND SIDES**

**Salad Options**

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

*Choice of 2:*
- Ranch Dressing
- Bleu Cheese Dressing
- Caesar Dressing
- Honey Mustard Dressing
- Italian Dressing
- Lime Vinaigrette Dressing
- Balsamic Vinaigrette Dressing

**Vegetable Choice**

*Choice of 1:*
- Roasted Cauliflower with Garlic and Fresh Herbs
- Autumn Squash with Pomegranate Molasses
- Blackened Corn
- Garlic Herbed Butter Broccoli
- Roasted Root Vegetables
- Orange-Glazed Carrots
- Roasted Haricot Verts
- Acorn Squash Rings
- Tasty Collard Greens
- Sautéed Broccolini
- Grilled Asparagus
- Brussels Sprouts with Bacon and Thyme
- Savory Seasoned Vegetables
- Chef’s Choice Vegetable

**Starch Choice**

*Choice of 1:*
- Couscous with Grilled Vegetables Tossed in Roasted Garlic
- Black-Eyed Peas with Tomato Basil and Garlic
- 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
- Mashed Potatoes
- Herbed Pasta
- Chef’s Choice Starch
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 charge of $75 per culinarian will apply. Quantity 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 ...................................... 100 people ..........</td>
<td>$6.95/person ..........</td>
<td>$8.95/person ..........</td>
</tr>
<tr>
<td>Breast of Turkey ...................................................................... 25 people ..........</td>
<td>$7.50/person ..........</td>
<td>$9.50/person ..........</td>
</tr>
<tr>
<td>Smoked Pit Ham ...................................................................... 25 people ..........</td>
<td>$5.25/person ..........</td>
<td>$7.25/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 charge of $75 per culinarian will apply. Quantity 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 charge of $75 per culinarian will apply. Quantity must match total guest count.
25 person minimum.

Includes:
- 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

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**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
- Turkey Burger – with lettuce, tomato, onion, pickle, ketchup, mustard and mayo
- Vegetarian Black Bean Burger – with lettuce, tomato, onion, pickle, ketchup, mustard and mayo
- Chopped Beef Brisket – with onions and pickles
- Pulled Chicken BBQ – with onions and pickles
- Quarter Pound Hot Dog – with onion, relish, ketchup and mustard
- Bratwurst – with onion and mustard
- Slow Smoked Pulled Pork – with BBQ sauce, onions and pickles
- Vegan Marinated Portobello – with lettuce, tomato, onion, ketchup, and mustard
- 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 – with lettuce, tomato, pickles, onion, ketchup, mustard and mayo

**Side Items** (Choice of 2)

- Kettle Chips
- Roasted Fresh Corn on the Cob (seasonal)
- Watermelon Slices (seasonal)
- Potato Salad
- Italian Pasta Salad
- Sauerkraut
- Creamy Coleslaw
- Sliced Seasonal Fruits
- Grilled Vegetables

**Dessert** (Choice of 1)

- Assorted Fresh Baked Cookies
- Chocolate Brownies

**Drinks** $1.50 per person

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

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Desserts and Snacks

Sweet and savory treats for your special event
Our foods are prepared in a kitchen environment where nuts and other allergens may be present.

**DESSERTS**

**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
- 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
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**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

---

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### A La Carte Snacks

#### Baked Goods per Dozen

- Assorted Fresh Baked Cookies .................................. $12.00 dz
- Chocolate Chip Chocolate Dipped Cookies
  - with UNT Medallion (individually wrapped) ........ $24.00 dz
- Chocolate Chip Chocolate Dipped Cookies
  - with UNT Medallion (not wrapped) ................. $24.00 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
- Chocolate 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.

---

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Beverages

The ideal refreshments to compliment 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 ........................................... $2.00 ea.
- 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.
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Alcohol Services
Customized bartending that you and your guests will always remember
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 must be ordered 12 full business days in advance or sooner to ensure proper availability and time to process the necessary paperwork. If placed less than 12 days in advance, additional charges will be applied.
- 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 .................................. $22</td>
<td></td>
</tr>
<tr>
<td>.................Premium Brands ................. $22</td>
<td></td>
</tr>
<tr>
<td>.................House Brands ................. $20</td>
<td></td>
</tr>
<tr>
<td>Cocktails for 2 Hours .................................. $32</td>
<td></td>
</tr>
<tr>
<td>.................Premium Brands ................. $32</td>
<td></td>
</tr>
<tr>
<td>.................House Brands ................. $28</td>
<td></td>
</tr>
<tr>
<td>Cocktails for 3 Hours .................................. $37</td>
<td></td>
</tr>
<tr>
<td>.................Premium Brands ................. $37</td>
<td></td>
</tr>
<tr>
<td>.................House Brands ................. $34</td>
<td></td>
</tr>
</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 .................................. $18</td>
<td></td>
</tr>
<tr>
<td>2 Hours .................................. $22</td>
<td></td>
</tr>
<tr>
<td>3 Hours .................................. $25</td>
<td></td>
</tr>
</tbody>
</table>

### Hosted Bar

**Alcohol Selection**  

<table>
<thead>
<tr>
<th>Service Charge</th>
</tr>
</thead>
<tbody>
<tr>
<td>$8</td>
</tr>
<tr>
<td>$7</td>
</tr>
<tr>
<td>$24 per bottle</td>
</tr>
<tr>
<td>$30 per bottle</td>
</tr>
<tr>
<td>$4.50</td>
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<tr>
<td>$4.50</td>
</tr>
<tr>
<td>$5.50</td>
</tr>
<tr>
<td>$7</td>
</tr>
<tr>
<td>$2.50</td>
</tr>
</tbody>
</table>

### Cash Bar  

$250.00 Cash bar minimum

**Alcohol Selection**  

<table>
<thead>
<tr>
<th>Service Charge</th>
</tr>
</thead>
<tbody>
<tr>
<td>$8</td>
</tr>
<tr>
<td>$7</td>
</tr>
<tr>
<td>$7</td>
</tr>
<tr>
<td>$5</td>
</tr>
<tr>
<td>$6</td>
</tr>
<tr>
<td>$2.50</td>
</tr>
</tbody>
</table>

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### Apogee Pricing

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

#### Alcohol Selection

<table>
<thead>
<tr>
<th>Alcohol Selection</th>
<th>Standard (Per Consumption)</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Wines</td>
<td>$30 per bottle</td>
</tr>
<tr>
<td>Premium Wines</td>
<td>$37 per bottle</td>
</tr>
<tr>
<td>Standard Brands</td>
<td>$7</td>
</tr>
<tr>
<td>Premium Brands</td>
<td>$8</td>
</tr>
<tr>
<td>Imported/Domestic Beer</td>
<td>$5.50</td>
</tr>
<tr>
<td>Craft Beer</td>
<td>$6.50</td>
</tr>
<tr>
<td>Margarita Machine</td>
<td>$300</td>
</tr>
</tbody>
</table>

#### Liquor

**Standard**

- Dewar’s Scotch
- Jim Beam Bourbon
- Tito’s Vodka
- Beefeater 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

Other liquors available upon request.

#### House

- B.V. Chardonnay
- Seven Falls Chardonnay
- Waterbrook Sauvignon Blanc
- Cupcake Riesling
- Beringer Moscato
- Robert Mondavi Cabernet
- Drumheller Cabernet
- 14 Hands Cabernet

**Premium**

- Clos Bu Bois Chardonnay
- Kim Crawford Sauvignon Blanc
- Simi Cabernet
- Sterling Cabernet
- Annabelle Red Blend
- Domaine Michelle Sparkling
- Ruffino Prosecco

*Standard and premium wines vary. Ask for current brands.*

#### Bartender Fees

Minimum of 3 Hours .......... $25 per bartender

A typical event requires 1 bartender per 100 guests.

#### 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.

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Yields 60 Margaritas
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 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, wrinkled 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 will provide cake plates, forks, and napkins.

**Upgraded China/Cake Plate, Fork & Napkin**

$1.50 per person  
If cake is provided from an approved outside vendor other than Verde Catering, we will provide luxury cake plates, forks and napkins at $1.50 per person.

**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 Place Setting**

$5.00 per person  
If you would like to upgrade your china to our gold rimmed luxury plates, it will be $5.00 per person per place setting.  
*For events of up to 300 guests.*

**Outside Event China Requested**

$3.00 per person  
Have china at your event if it is outside of the Union, Gateway or Apogee  
*Minimum of $51.00.*

**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.

**Culinarian**

$75.00 per action station  
If your event has an action station, a culinarian for each station is required for a flat rate of $75.00

**Desert Service**

$30.00 per staff member  
Have a catering staff member there to slice and/or serve your dessert for your event.

**Tray Service**

$30.00 per staff member  
Any tray-passed food or beverages for your event requires a catering staff member at $30.00 per staff member.