



VERDE
— CATERING —

MENU 2022





TABLE OF CONTENTS

Breakfast	4
• Breakfast Buffets	4
• Breakfast Buffet Enhancements	5
• Breakfast à La Carte	6
Casual Meals	9
• Boxed Lunches	9
• Classic Cookout	11
• Pizza Party	12
Sandwich and Salad Buffets	14
Receptions	16
Lunch and Dinner Buffets	20
Plated Lunch or Dinner	24
Desserts & Snacks	27
• Clark Bakery Specialties & Favorites	27
• Certified Allergen-free Desserts	28
• Lucky Break	28
• Scrappy's Ice Cream Social	29
• Custom Clark Bakery Sheet Cakes	29
Beverages	31
• Alcohol Service	32
• Alcohol Menu	33
Finishing Touches	35
• Florals & Centerpieces	35
• Tableware	36
• Linens	37
Policies	39





BREAKFAST

Breakfast Buffets

Includes filtered water, coffee, decaffeinated coffee and hot tea service.
All pastries made by UNT's own Clark Bakery. 20 guest minimum.

PRICED PER GUEST

Denton Square

\$9.50

- Bacon & smoked cheddar frittata or raspberry mascarpone baked French toast with orange maple syrup*
- Thick cut applewood smoked bacon or grilled sausage links
- Clark Bakery Apple Streusel Muffins
- Union Coffee Cake
- Seasonal fresh fruit and berries served with honey mint yogurt dip*

Avenue A

\$8.50

- Assorted fresh muffins, danishes and croissants or assorted bagels with cream cheese, butter and preserves
- Seasonal fresh fruit and berries served with honey mint yogurt dip*

Eagle Drive Hot Breakfast

\$9.75

- Farm fresh scrambled eggs
- Home-style breakfast potatoes served with ketchup and salsa
- Thick cut applewood bacon or grilled sausage links
- Biscuits and gravy, french toast or pancakes with maple syrup

Union Circle Continental

\$7

Assorted fresh petite muffins, danishes and croissants. 2 per person.



Breakfast Buffet Enhancements

Quantity will match expected guest count of buffet.

PRICED PER GUEST

ACTION STATIONS^Δ

Also available as your breakfast centerpiece for \$5.50 per guest



Omelet Action Station

\$3

Farm fresh egg omelets prepared to order with your choice of red onions, chives, red and green peppers, mushrooms, diced tomatoes, cheddar cheese, smoked ham and applewood smoked bacon.

Belgian Waffle Action Station*

\$3

Fresh Belgian waffles made before your guests, served with mixed berry compote, whipped cream, whipped butter and warm maple syrup.

ENHANCEMENTS

Smoked Salmon & Bagel Board

\$4.15

Thinly sliced honey-smoked salmon, capers, finely diced red onions, chopped eggs, sliced tomatoes and dill cream cheese served with assorted sliced Clark Bakery bagels.

Traditional Quiche

\$2.50

Served hot. Choice of:

- Bacon, caramelized onions and smoked cheddar
- Ham, tomato and gruyere
- Egg whites, tomato, broccoli and fresh basil*
- Fresh spinach, sautéed mushrooms and swiss cheese*

Slow Baked Frittatas

\$2.50

Served hot. Choice of:

- Smoked bacon and sharp cheddar
- Sautéed asparagus, fresh mushrooms and sundried tomato*
- Roasted red pepper, shallots and baby spinach*
- Egg whites, roasted tomatoes, broccoli and fresh basil*

Hot Oatmeal*

\$3.50


Served with raisins and brown sugar.

^Δ \$75 culinarian fee applies to each action station



Breakfast à La Carte

VERDE SPECIALTIES

	EACH		DOZEN
Breakfast Burritos	\$6.75	Whole Fresh Fruit*	\$20
<i>Hearty filling wrapped in a large flour tortilla. Served with salsa and jalapeños. Minimum 6 per order. Choice of:</i>		Assortment of bananas, oranges and apples. May vary by season.	
<ul style="list-style-type: none">• <i>House chorizo</i>, roasted potatoes, farm fresh eggs and jack cheese• <i>Roasted potatoes</i>, farm fresh eggs and cheddar cheese*• <i>Applewood-smoked bacon</i>, roasted potatoes, farm fresh eggs and cheddar cheese• <i>Refried beans</i>, roasted potatoes and queso fresco*		Greek Yogurt Parfaits*	\$32
		Vanilla Greek Yogurt with Clark Bakery Fruit & Nut Granola and fresh berries. 8 oz.	
		Individual Yogurts*	\$22
 Breakfast Tacos	DOZEN \$27	Individual Overnight Oats*	\$32
<i>Served on 4" flour tortillas and accompanied by salsa and jalapeños. Choice of:</i>		Hard-boiled Eggs*	\$21
<ul style="list-style-type: none">• House chorizo, roasted potatoes, farm fresh eggs and jack cheese• Roasted potatoes, farm fresh eggs and cheddar cheese*• Applewood-smoked bacon, roasted potatoes, farm fresh eggs and cheddar cheese• Refried beans, roasted potatoes and queso fresco*		Seasonal Fruit Tray*	\$33



FRESH FROM



Traditional Danish Kringle* \$30

Serves 10-12

With raspberry and cream cheese.

Cinnamon Rolls*

DOZEN

\$21

Bagel Assortment*

Served with cream cheese, preserves and butter.

\$21

Assorted Muffins*

Choice of:

- Blueberry Sour Cream
- Cranberry Orange
- Banana Nut
- Dark Chocolate with White Chocolate Chips
- Apple Streusel

\$18

Union Coffee Cake*

\$18

Assorted Fruit & Cream Cheese Danishes*

\$18

Sweet Loaf Breads*

12 slices per loaf. Choice of:

- Zucchini
- Carrot Raisin
- Banana Nut
- Cranberry Orange

\$18

EACH

Sweet Czech Kolaches*

DOZEN

\$18

Choice of:

- Peach cream cheese
- Cherry cream cheese
- Blackberry cream cheese
- Pecan

Savory Czech Kolaches

\$18

Choice of:

- Ham, egg and cheddar
- Bacon, egg and cheddar
- Sausage and cheddar
- Potato, egg and cheddar*

Traditional Glazed Donuts*

\$12

Donut Holes*

\$8.50

Choice of:

- Traditional Glazed
- Cinnamon Sugar
- Chocolate-dipped

Customized packaging options available for an additional charge.







CASUAL MEALS

Sandwiches are served on Clark Bakery breads or buns.
Add bottled water or canned sodas for \$1.75 each.
Add bottled juice for \$2.25 each.

PRICED PER GUEST

BOXED SIGNATURE SANDWICHES

One Sandwich | House Chips | Seasonal Fresh Fruit | Clark Bakery Brownie

\$12

1155 Union Club

Boar's Head roasted turkey, smoked ham, muenster cheese, Applewood-smoked bacon, leaf lettuce, sliced tomato and avocado cream on sourdough.

McConnell Wrap*

Herb-marinated grilled vegetables, spring mix greens, queso fresco and jalapeño mayo wrapped in a flour tortilla.

Green Machine CBLT

Boar's Head oven roasted chicken breast, Applewood-bacon, sliced cheddar, arugula, tomato and black pepper mayo on white bread.

Mean Green Chicken Wrap

Pesto grilled chicken, mozzarella, spring leaf lettuce, tomato, pickled red onions and black pepper Caesar dressing wrapped in a tomato basil tortilla.

Library Mall Muffuletta

Boar's Head smoked ham, sliced prosciutto, Genoa salami, provolone and olive garlic spread on a semolina bun.

The NTX Legend

Boar's Head roast beef, Texas jalapeño onion jam, smoked cheddar and tomato on a hoagie.

Verde Salmon

Grilled herbed salmon, lemon caper dressing, fresh arugula, basil nut pesto and marinated tomatoes served on a wheat hoagie.





SANDWICH EXPRESS

One Sandwich Type | House Chips | Whole Fresh Fruit | Clark Bakery Cookie

\$9.50

Boar's Head Roast Beef & Cheddar (+\$1)

With lettuce and tomato on a Clark Bakery hoagie.

Boar's Head Smoked Ham & Swiss

With lettuce and tomato on a Clark Bakery hoagie.

Southwestern Grilled Vegetable Sandwich**

With jalapeño spread and sprouts on a vegan bun.
Served with kettle chips, whole fresh fruit and a Clark Bakery vegan cookie.

Boar's Head Roasted Turkey & Provolone

With lettuce and tomato on a Clark Bakery hoagie.

Picnic Chicken Salad Wrap

House-made chicken salad with romaine lettuce and sliced tomatoes, wrapped in a flour tortilla.

Grilled Veggie Wrap*

Herb-marinated, grilled seasonal vegetables and Mean Green Salad Mix wrapped in a spinach flour tortilla.

SIGNATURE SALADS

One Salad Type | Seasonal Whole Fresh Fruit | Clark Bakery Brownie

\$12

Ellis*

Fresh greens grown on campus at Mean Green Acres, pickled red onions, shredded carrots, heirloom tomatoes, cucumbers, shredded radishes and feta with aged balsamic herb dressing.

Strawberry Fields*

Field greens, strawberries, blueberries, sliced almonds, feta, carrots, cucumbers and pickled red onions with white balsamic and honey vinaigrette.

Maple Street*

Baby kale, crisp apples, crumbled goat cheese, granola croutons and cranberries with lemon maple mustard dressing.

Lyric

Texas cobb salad with crisp romaine lettuce, roasted turkey, smoked ham, chopped bacon, hardboiled eggs, smoked cheddar and red onions with house-made ranch dressing.

Winspear*

Crisp romaine lettuce, shaved parmesan and house-made garlic croutons with creamy Caesar dressing.

Additions

- Grilled jumbo shrimp **\$5.50**
- Seared fresh salmon **\$5.50**
- Pesto grilled chicken **\$4.50**





Classic Cookout

One Entrée | Two Sides | Clark Bakery Cookie or Brownie
40 guest minimum

PRICED PER GUEST

Entrées

\$12

- *Classic All-beef Burger* with lettuce, tomatoes, pickles, onions, ketchup, mustard and mayo on a bun.
- *Chopped Smoked Beef Brisket Sandwich* with house pickles and onions on a bun.
- *Pulled BBQ Chicken Sandwich* with house pickles and onions on a bun.
- *Slow Smoked Pulled Pork Sandwich* with barbecue sauce, house pickles and onions on a bun.
- *Spicy Fried Chicken Sandwich* with House Pickles and spicy honey sauce on a bun.
- *Black Bean Burger** with lettuce, tomatoes, pickles, onions, ketchup, mustard and mayo on a vegan bun.
- *Quinoa and Bean Chili Sandwich*** with crisp slaw on a vegan bun.
- *Quarter Pound Hot Dog* with onions, relish, ketchup and mustard on a bun.
- *Bratwurst* with sauerkraut, onions and mustard on a hoagie.
- *Bacon-wrapped Quarter Pound Beef Frank* with Spicy House Relish on a hoagie.

Sides

Additional sides are \$2.50 per guest

- *House Chips***
- *Roasted Corn-on-the-Cob**
- *Mustard Potato Salad**
- *Creamy Coleslaw**
- *Italian Pasta Salad**
- *Seasonal Sliced Fruit***
- *Grilled & Chilled Vegetables***
- *Sliced Watermelon** (seasonal)*

PLEASE NOTE

Cookouts do not include tablecloths or centerpieces.
See pages 35-37 to add these items to your cookout.





Pizza Party

Our 16" pizzas on Clark Bakery dough serve 6-8 guests.

PIZZA

Supreme	\$16	Meat Lovers	\$16
With sausage, pepperoni, bell peppers, olives and mushrooms		With sausage, pepperoni, ham and bacon	
Cheeseburger	\$15	Pepperoni	\$15
With ground beef and 3-cheese blend			
Veggie	\$14	Cheese*	\$13
With onions, peppers, mushrooms, olives, tomatoes and spinach			

ADDITIONS

Salad Bowl	\$39	Clark Bakery Cupcakes	DOZEN \$18
<i>Serves 12-14. Choice of:</i>		<ul style="list-style-type: none">• Red velvet• Vanilla• Chocolate	
<ul style="list-style-type: none">• Caesar salad• Garden salad with ranch dressing• Garden salad with Italian dressing			
Seasonal Fruit Tray	\$33	Lucky Break Buttered Popcorn	\$24
<i>Serves 12</i>		<i>Individually bagged</i>	
Canned Soda or Bottled Water	\$1.75	Scrappy's Ice Cream	\$24
		<i>Individual cups</i>	





SANDWICH & SALAD BUFFETS

Buffets include iced tea, water and choice of Clark Bakery cookies or brownies.
Sandwiches are served on Clark Bakery breads and buns. 20 guest minimum.

PRICED PER GUEST

Lunch Crowd-Pleaser

\$16

Make-your-own Sandwich Buffet

- Premium Boar's Head smoked ham, roast turkey, roast beef and smoky grilled portobello mushrooms
- Variety of sliced Boar's Head cheeses
- Clark Bakery wheat, sourdough, white and rye breads
- Lettuce, tomatoes, pickles, onions, pesto, mayo and whole grain mustard
- Coleslaw
- House Chips

Sandwiches All-The-Way

\$15.50

Choice of up to three handmade sandwich types | Two buffet sides[‡]



- *Mediterranean Grilled Chicken* with herb marinated chicken breast, mozzarella and sundried tomato spread on sourdough bread
- *Boar's Head Roasted Turkey & Applewood Smoked Bacon* with lettuce, sliced tomato, pepper jack cheese and ranch dressing on wheat bread
- *Roast Beef Sub* with Boar's Head slow roasted beef and swiss, lettuce, tomato, caramelized onions and a spicy horseradish spread on a hoagie
- *Muffuletta** with grilled vegetables, provolone cheese and olive spread on muffuletta bread
- *Ultimate BLTA* with crisp bacon, bibb lettuce, tomato, avocado and black pepper mayo on white bread
- *Classic Italian* with Boar's Head pepperoni, capicola, salami, provolone & swiss with lettuce and tomato on a hoagie
- *Autumn Wrap*** with apple chickpea salad, kale, carrots and pecans wrapped in a flour tortilla

Spuds & Greens

\$13.50

Loaded baked potato bar and colorful salads

- *Crumbled bacon*, shredded cheddar, chives, butter and sour cream
- *Chili Lime Four Bean Spinach Salad*
- *Mean Green Salad* & house-made ranch dressing
- *Mint Citrus Fruit Salad*

Handcrafted Hot Sandwiches

\$15.50

One sandwich type | Two buffet sides[‡]



- *Barbecue Chopped Brisket* with barbecue sauce, house pickles and onions on a semolina bun
- *Spicy Chicken* with crispy chicken, house pickles and Union Kitchen's spicy sauce on a burger bun
- *El Cubano* with smoked pulled pork, sliced ham, swiss cheese, sliced pickles and dijon mustard on french bread
- *Black Bean Burger** with lettuce, tomato, onions, pickles, ketchup, mustard and mayo on a 100% plant-based (vegan) bun
- *Marinated Portobello*** with lettuce, tomato, pickles, onions, ketchup and mustard on a 100% plant-based (vegan) bun

[‡] Buffet Sides

Additional sides are \$2.50 per guest.

- Southern Potato Salad*
- Green Goddess Coleslaw*
- Primavera Pasta Salad*
- Sliced Seasonal Fruit**
- Caprese Salad with tomato, mozzarella & basil*
- House Chips**
- Quinoa & Tabbouleh Salad*
- Mean Green Salad with house-made ranch dressing*





RECEPTIONS

20 guest minimum unless otherwise stated.

PRICED PER GUEST

SPECIALTY STATIONS

Carving Station^Δ

Served with Clark Bakery Silver Dollar Rolls.

- *Porcini-dusted Tenderloin* with mushroom jus, spicy aioli and horseradish cream **\$16.50**
- *Peppercorn-crust New York Strip Loin* with cabernet sauce and horseradish cream **\$12.50**
- *Slow-smoked Prime Rib* with horseradish cream, whole grain mustard and au jus **\$12.50**
- *Roasted Turkey Breast* with turkey gravy and cranberry chutney **\$10.25**
- *Pecan-smoked Beef Brisket* with chipotle barbecue sauce and horseradish cream **\$10.25**
- *Brown Sugar and Ginger-cured Ham* with honey creole mustard **\$8.50**

Handcrafted Sushi

\$15

Selection of Authentic Sushi Rolls.

Served with: wasabi, pickled ginger, soy sauce and ponzu sauce. 4 pieces per guest. 50 guest minimum.

- *Fried Shrimp*
- *Spicy Tuna*
- *Salmon*
- *California*
- *Vegetable**

Mac & Cheese Bar

\$11.25

Verde Macaroni & Cheese |
White Monterey Jack Mac & Cheese

Toppings:

Chopped smoked brisket or shredded chicken, plus pepper-crust bacon, cremini mushrooms, caramelized onions, green onions and shredded cheddar.

Smashed Potato Bar

\$11.25

Creamy Yukon Potatoes | Whipped
Sweet Potatoes | Purple Peruvian Potatoes

Toppings:

Chopped smoked brisket or shredded chicken, plus Tabasco™-fried onions, sautéed mushrooms, Applewood-smoked bacon, green onions, sour cream, sharp cheddar, honey-glazed pecans and mini marshmallows.

Pasta Station^Δ

\$9.50

- Farfalle, sun dried tomato and basil cream*
- Tortellini pasta, artichokes, asiago cream and fresh herbs*
- Rigatoni and traditional Bolognese sauce
- Penne and grilled vegetable marinara*

Additions

- Shrimp Scampi **\$6.50**
- Grilled Herb Chicken **\$5.50**
- Italian Meatballs **\$4.50**

^Δ \$75 culinarian fee applies to each action station



HORS D'OEUVRES

Premium

\$4.75

- *Thai Chicken Lettuce Wraps*
- *Chipotle Pulled Chicken* with cilantro crème in a savory cup
- *Chipotle-crust Beef Tenderloin* on a plantain chip
- *Jumbo Shrimp* with citrus cocktail sauce
- *Avocado Cucumber Shrimp Roll* with wasabi aioli
- *Seared Ahi Tuna* on a crispy wonton with wasabi cream
- *Smoked Salmon on Pumpernickel* with fresh dill cream cheese and ginger caviar



Classic

\$3.75

- *Black Truffle Deviled Eggs**
- *Tomato Cucumber and Feta Bruschetta**
- *Caprese Skewer* with cherry tomatoes, fresh mozzarella and basil & balsamic glaze*
- *Avocado Sushi Roll* with pickled ginger*
- *Red Pepper Hummus* with pita bread**

Hand-Rolled Pinwheels

\$3.75

- *Oven-roasted turkey*, Boursin™ spread and cranberry relish in a flour tortilla
- *Smoked Ham*, herb spread and ginger pineapple compote in a flour tortilla
- *Roast beef*, pimento cheese and arugula in a flour tortilla
- *Turkey and Havarti Pinwheels*

Tea Sandwiches

\$3.50

- Boursin™ & Cucumber*
- Deviled Egg Salad*
- Pimento Cheese*
- Apricot Chicken Salad
- Thai Tuna Salad

HOT HORS D'OEUVRES

Premium

\$4.75

- *Autumn Flatbread* with honey roasted figs, Point Reyes™ blue cheese, serrano ham and arugula
- *Maple-rubbed Pork Belly* on a fried sweet potato crostini
- *Braised Beef Short Rib* with smoked tomato jam
- *Charred Beef Tandoori* with coconut curry sauce
- *Black Angus Sliders* with cheddar cheese
- *Angels on Horseback*: smoked bacon-wrapped shrimp with kickin' barbecue sauce
- *Crispy Chicken Tenders* with honey mustard
- *Mini Crispy Fish Tacos* on corn tortillas with avocado, cabbage and chipotle corn salsa
- *Sautéed Maryland-style Crab Cakes* with tomato-mango relish



Classic

\$3.75


- *Buffalo Wings* with house-made ranch dressing
- *Jack Daniels™ Meatballs*
- *Barbecue Meatballs*
- *Asian Pork Dumplings* with cilantro dipping sauce
- *Vegetable Samosas* with mint cilantro chutney*
- *Fried Green Beans* with spicy ranch*
- *Macaroni & Cheese Nuggets* with marinara*
- *Chicken Bruschetta*
- *Crispy Spring Rolls* with cilantro sauce*
- *Assorted Mini Quiche**
- *Mini Quesadillas**
- *Mini Grilled Chicken Quesadillas*
- *Chorizo & Black Bean Empanadas*
- *Southwestern Egg Rolls* with ginger cilantro sauce



HANDCRAFTED DISPLAYS

	Tuscan Antipasto	\$5.25	Mediterranean Display*	\$4.50
	Prosciutto, chorizo, soppressata, parmigiano-reggiano, mozzarella, grilled asparagus, marinated artichokes, imported olives, extra virgin olive oil, fresh basil and baguettes.		Roasted garlic-arugula hummus, quinoa tabbouleh, Israeli cucumber salad, grilled vegetables, marinated grape tomatoes, imported olives, roasted peppers, lemon-herb marinated feta and grilled pita bread.	
	Domestic Cheese Board*	\$4.50	International Artisan Cheese & Charcuterie Board	\$5.25
	Assorted cheese display, crackers, flatbread, Texas honey and dried fruit.		International cheeses, sliced cured meats and salamis, crackers, flatbread, native honey, grain mustards, house-made jams, dried fruit and salted nuts.	
	Fresh Seasonal Fruit Display**	\$3	Harvest Vegetable Crudit�*	\$3.50
			Fresh cut harvest vegetables and ranch dip.	

CHIPS & DIPS

	Premium	\$4	Classic	\$3.25
	<ul style="list-style-type: none"> • <i>Beer Cheese Dip</i> with pretzel chips* • <i>Warm Spinach & Artichoke Dip</i> with pita chips* • <i>Queso</i> with tri-color tortilla chips* • <i>Mediterranean Hummus</i> topped with pine nuts with pita chips** • <i>Seven-layer Dip</i> with tri-color tortilla chips* 		<ul style="list-style-type: none"> • <i>Roasted Salsa Verde</i> with tri-color tortilla chips** • <i>Salsa Rojo</i> with tri-color tortilla chips** • <i>Roasted Onion Dip</i> with House Chips * • <i>Baba Ghanoush</i> with Clark Bakery pita chips** 	





LUNCH AND DINNER BUFFETS

Buffets include iced tea, filtered water, coffee, decaffeinated coffee and hot tea service. 20 guest minimum.

PRICED PER GUEST

Upgrade to Preset Salads

\$3

Verde will preset salads on guest tables for a buffet meal service.

Denton Square

\$42

Herb-crusted Petite Filet with Mushroom Ragu | Pan-seared Pacific Red Fish with Veracruz Sauce

Served with:

- *Field Green Salad* with baby greens, heirloom tomatoes, peppers, radishes, pearl onions, rainbow carrots, cucumber, roasted beets and creamy herb dressing*
- *Horseradish Mashed Potatoes**
- *Green Beans* with tomato, cabbage, radish, cilantro and red onion*
- *Fresh Clark Bakery Dinner Rolls**

Union Signature Buffet

\$40

New York Steak with Cipollini Onion Balsamic Glaze | Pepper-crusted Trout

Served with:

- *Mixed Greens & Baby Spinach Salad* with honey shallot vinaigrette
- *Grilled & Chilled Asparagus and Goat Cheese* with romesco sauce*
- *Gouda Au Gratin Potatoes**
- *Grilled Seasonal Vegetables**
- *Fresh Clark Bakery Dinner Rolls**

The Music Hall

\$42

Honey Lime Grilled Shrimp with Sweet Chili Glaze | Herb-seared Sirloin Steak with Fresh Basil Pesto

Served with:

- *Field Salad* with leaf lettuce, frisee, radishes, roasted cashews, Boursin™ cheese and mustard basil vinaigrette*
- *Quinoa Salad* with edamame, roasted red peppers, wilted spinach and lemon tarragon dressing
- *Spring Vegetable Potato Salad* with lemon dijon vinaigrette*
- *Shaved Brussels Sprouts* with smoked bacon
- *Fresh Clark Bakery Dinner Rolls**

South of the Border

\$24

Mesquite Grilled Carne Asada with Sweet Onions and Mushrooms | Honey Lime Grilled Chicken Breast

Served with:

- *Market-style Southwest Salad** with crisp romaine, cornbread croutons, roasted corn, queso fresco, Anasazi beans, pickled jalapeño, pico de gallo, tortilla strips and a creamy poblano dressing
- *Cilantro Cuban Black Beans*
- *Esquites Salad** with grilled fresh corn mixed with butter, mayonnaise and lime
- *Cilantro Lime Rice**
- *Warm Flour Tortillas**



El Caballero

\$18.50

Marinated Beef and Chicken Fajitas with Grilled Onions and Peppers

Served with:

- *Toppings:* cheddar cheese, pico de gallo, roasted salsa, jalapeños and sour cream
- *Charro Beans*
- *Spanish Rice*
- *Mexican Green Salad* with chipotle lime vinaigrette*
- *Warm Flour Tortillas***
- *Tri-color Tortilla Chips**

La Ciudad

\$18.50

Hand-rolled enchiladas

Choose two:

- *Smoked Chicken Enchiladas* with sour cream sauce
- *Seasoned Beef Enchiladas* with San Antonio chile sauce
- *Three-Cheese Enchiladas* with jack cheese sauce*

Served with:

- *Toppings:* pico de gallo, roasted salsa and sour cream
- *Southwestern Romaine Salad**
- *Tri-color Tortilla Chips**
- *Cilantro Lime Rice*
- *Refried Beans*

Journey to Asia

\$18.50

Orange Ginger Chicken with Chili Lime Glaze | Barbecue Hoisin Steak with Sweet Garlic Glaze

Served with:

- *Soba Noodle Salad* with sesame soy vinaigrette
- *Napa Cabbage Carrot Salad* with rice wine vinegar dressing*
- *Egg Noodles*
- *Stir-fried Vegetables*
- *Fresh Clark Bakery Dinner Rolls**

Bourbon Street

\$18.50

Blackened Chicken Tchoupitoulas with Béarnaise Shrimp Etouffee

Served with:

- *House Salad* with artisan lettuce, tomatoes, red onions, cucumbers, carrots and creole mustard dressing*
- *Red Beans and Rice*
- *Stone-ground Grits**
- *Fresh Clark Bakery Dinner Rolls**

Taste of Italy

\$18.50

Creamy Tuscan Garlic Chicken | Four Cheese Baked Lasagna

Served with:

- *Crisp Romaine Lettuce Salad* with creamy Caesar dressing
- *Grilled Zucchini and Artichokes**
- *Lemon Thyme Linguine** with pomodoro sauce
- *Fresh Clark Bakery Breadsticks**

North Texas BBQ

\$18.50

Mesquite-smoked Beef Brisket | Roasted Barbecue Chicken with a Black Pepper Barbecue Sauce

Served with:

- *Pickled Relish Tray***
- *Mustard Potato Salad**
- *Chopped Coleslaw**
- *Jalapeño Beans***
- *Fresh Clark Bakery Soft White Rolls**

Indian Spice

\$18.50

Chicken Tikka Masala | Kerala Beef Fry

Served with:

- *Raita-spiced Crisp Salad** with red onion, cucumbers, tomatoes and lettuce blend with cilantro lime dressing
- *Rajma*** kidney bean red curry
- *Aloo Gobi* cauliflower and potatoes in tomato masala curry
- *Basmati Rice*
- *Fresh Clark Bakery Naan Bread**



Carving Station^Δ

Enhance your buffet by adding a chef-attended carving station. Quantity must match total guest count.

Served with Clark Bakery Silver Dollar Rolls.

- | | |
|---|---------|
| • <i>Porcini-dusted Tenderloin</i> with mushroom jus, spicy aioli and horseradish cream | \$10.50 |
| • <i>Peppercorn-crusted New York Strip Loin</i> with cabernet sauce and horseradish cream | \$9.50 |
| • <i>Slow-smoked Prime Rib</i> with horseradish cream, whole grain mustard and au jus | \$9.50 |
| • <i>Roasted Turkey Breast</i> with turkey gravy and cranberry chutney | \$7.75 |
| • <i>Pecan-smoked Beef Brisket</i> with chipotle barbecue sauce and horseradish cream | \$7.75 |
| • <i>Brown Sugar and Ginger-cured Ham</i> with honey creole mustard | \$6.50 |



Chilton Lunch Buffet

\$15.50

One Entrée | Two Sides | Mixed Green Salad | Fresh Baked Rolls

Available for lunch only.

Entrées

- *Chipotle Honey Lime Chicken Breast*
- *Chicken Fried Chicken*
- *Classic Meatloaf*
- *Mesquite Smoked Beef Brisket*
- *Four Cheese Baked Lasagna**

Sides

- *Roasted Ranch Yukon Potatoes**
- *Verde Cheesy Macaroni**
- *Harvest Wild Rice Pilaf**
- *Seasonal Grilled Vegetables***
- *Southern Green Beans*
- *Roasted Root Vegetables***
- *Grilled Zucchini & Artichokes***

^Δ \$75 culinarian fee applies to the action station



PLATED LUNCH OR DINNER

Choice of one soup or one salad plus one entrée. Includes fresh baked rolls, iced tea, filtered water, coffee, decaffeinated coffee and hot tea service. 20 guest minimum.

SOUP

- *Hearty Pasta e Fagioli*
- *Pulled Ancho Chicken Tortilla Soup* with crispy tortilla strips
- *Smoked Tomato Bisque**
- *Lobster Bisque* (+\$3)
- *Seafood Chowder* (+\$3)

SALAD*

- *Verde* with mixed greens, pickled red onions, heirloom tomatoes, radishes and cucumbers with house ranch dressing
- *Caprese* with vine-ripened beefsteak tomatoes, mozzarella, sweet basil, extra virgin olive oil and an aged balsamic vinegar reduction
- *Winspear* with crisp romaine, parmesan, house-made garlic croutons and Caesar dressing
- *Fall Harvest* with Boston bibb, arugula, sliced apples, dried cranberries, walnuts, crumbled goat cheese with ginger orange honey dressing



ENTRÉE

Beef

\$30

- *Grilled Smoked Tenderloin* with sherry demi-glace | honey whipped sweet potatoes | grilled asparagus and wild mushrooms
- *Fire-grilled Ribeye* with ranch steak potatoes | artichoke, carrot and asparagus ragù
- *Grilled Strip Steak* with Verde Sauce | roasted marble potatoes | ginger citrus baby carrots

Seafood

\$26

- *Cedar Plank-smoked Salmon* with green tea ginger-butter sauce | wild rice pilaf | julienne rainbow vegetables
- *Pecan Crusted Mahi-mahi* with poblano cream sauce | tomato olive tapenade | harvest wild rice | green beans and charred tomatoes
- *Smoked Bacon & Jalapeño-wrapped Jumbo Shrimp* with pepper jack cheese sauce | steak ranch potatoes | seasonal roasted vegetables

Pork

\$21

- *Seared Cider Pork Tenderloin* with apple-celery root puree | whiskey-glazed grilled carrots
- *Smoked Bone-in Pork Chop* with barbecue demi-glace | roasted poblano mashed potatoes | southern roasted brussels sprouts

Poultry

\$20

- *Parmesan-crusted Chicken* with tomato basil sauce | rainbow vegetable linguini
- *Ranch Grilled Chicken Breast* with roasted marble potatoes | caramelized onion ragù | seasonal garlic roasted vegetables
- *Grilled Chicken* with citrus herb marinade and roasted yellow pepper coulis | quinoa & barley risotto | aged balsamic grilled asparagus
- *Zesty Chicken Piccata* with a lemon caper reduction | buttered egg noodles | French green beans tossed with garlic, tomato and basil-infused olive oil
- *Chicken Florentine* stuffed with sautéed spinach, sundried tomatoes, garlic and ricotta cheese with a pesto cream sauce | rainbow vegetable linguine

Premium Pairs

MARKET PRICE

- *Cherry-smoked Tenderloin Filet* | *Citrus Seared Salmon* with tri-color potato gratin with white truffle oil | baby farm vegetables
- *Iron-seared Black Angus Sirloin* with charred onion puree | *Sous Vide Butter Maine Lobster* with duo potato puree | ginger carrot-wrapped asparagus
- *Coffee-rubbed Smoked Filet* | *Wood Grilled Shrimp* with bacon onion jam | wild mushroom ragù | citrus thyme asparagus spears

Plant-based**

- *Eggplant Ratatouille Tower* made of layered vegetables, crushed tomato sauce, pesto oil and aged balsamic reduction
- *Stuffed Portobello Mushroom* with shredded carrots, apples, cremini mushrooms, zucchini and almond slivers
- *Roasted Cauliflower Steak* with sweet potato and yukon hash | stewed garbanzos with pomegranate vinaigrette





DESSERTS & SNACKS

CLARK BAKERY SPECIALTIES*

Cakes, cheesecakes & special desserts perfect for buffets & served meals. 20 guest minimum. If buffet desserts are plated and served from the buffet, a service fee of \$1 per guest will apply.

PRICED PER GUEST

Tier 1

\$5



- *Swoop Cake*: Rich devil's food cake layered with milk chocolate caramel mousse and crunchy hazelnut praline fan wafers, covered in chocolate frosting and a dark chocolate ganache glaze.
- *Signature Carrot Cake*
- *New York Cheesecake*
- *Oreo Cookie Cheesecake*
- *Black Forest Cake*

Tier 2

\$4.50

- *Tuxedo Mousse Cake*
- *Flourless Chocolate Cake*
- *Key Lime Tart*
- *Tres Leches Cake*
- *Boston Cream Cake*
- *Tiramisu*

Tier 3

\$3.75

- *German Chocolate Cake*
- *Oreo Cookie Cake*
- *Mexican Chocolate Cake*

Tier 4

\$3.50

- *Classic Bread Pudding* with vanilla sauce
- *Peach Cobbler*
- *Apple Cobbler*

CLARK BAKERY FAVORITES*

Cookies, cupcakes & mini desserts

PRICED PER DOZEN



Medallion Cookies

\$27

Large chocolate chip cookies dipped in chocolate and adorned with a UNT diving eagle medallion, individually-wrapped and perfect for any occasion

Assorted Cupcakes

\$18

- *Red velvet*
- *Vanilla*
- *Chocolate*

Assorted Petit Fours & Mini Pastries

\$19

Assorted Fresh Baked Cookies

\$14

Assorted Artisan Truffles

\$19

Mini Cheesecake Squares Assortment

\$11.50

Dessert Bars

\$16

Dessert Minis

\$10.50

Chocolate Brownies, Classic Blondies, Pecan Bars or Caramel Bars

Mini Chocolate Brownies, Mini Classic Blondies, Mini Pecan Tarts, Mini Lemon Bars or Mini Raspberry Bars





Certified Allergen-free Desserts

Produced exclusively at Kitchen West, the first Dining Hall in Texas Certified Free From™ the Big 8 Food Allergens and Gluten by Kitchens With Confidence.

PRICED PER DOZEN

Cupcakes*

\$24.75

- *Chocolate* with vanilla buttercream or Mexican chocolate icing
- *Vanilla* with vanilla buttercream or Mexican Chocolate Icing
- *Carrot Cake* with cream cheese icing
- *Cinnamon Apple* with cream cheese icing
- *Spiced Pumpkin* with cream cheese icing

Cookies*

\$20

- *Chocolate Chip*
- *Chocolate Chocolate Chip*
- *Snickerdoodle*
- *Oatmeal Raisin*

Individual Fruit Crisps*

\$5.75
EACH

MINIMUM 12 PER FLAVOR

- Apple
- Blueberry
- Peach
- Cherry

Lucky Break

SWEET & SALTY SNACKS*

Candy Buffet

This colorful display of M&M's, Reese's Peanut Butter Cups, Starburst and Gummy Bears is a sweet addition to any occasion.

PER LB.

\$15

Buttered Popcorn

Individually bagged

DOZEN

\$21

Party Mix

A traditional crunchy, seasoned snack mix. Serves 8-12.

\$19

Specialty Popcorn

Individually bagged caramel or cheddar popcorn

\$27





Scrappy's Ice Cream Social

A hassle-free sweet treat, no matter the season. We scoop our house-made Scrappy's Ice Cream for each guest and they can customize with a variety of fun toppings. 50 guest minimum.^Δ

\$6.50 PER GUEST

Scrappy's Ice Cream*

Select 1 flavor per 50 guests:

- Vanilla
- Classic Chocolate
- Strawberry
- Mint Chocolate Chip
- Cookies & Cream
- Union Coffee Cake
- Rich Red Velvet Cake
- Raspberry Sorbetto**
- Mango Sorbetto**
- Seasonal flavors when available

Sweet Sauces*

Select two:

- Chocolate Fudge
- Caramel
- Strawberry

Toppings*

- Whipped cream
- Sprinkles
- Crushed Oreo Cookies
- Toasted Pecans

Custom Clark Bakery Sheet Cakes

Simple customization available at no additional cost.

Cake Flavors

- White
- Yellow
- Chocolate
- Strawberry
- Red Velvet

Icing Flavors

- White
- Chocolate
- Strawberry
- Cream Cheese

Sizes

- | | |
|-----------------------------------|--------------|
| • Full Sheet Cake* (serves 96) | \$100 |
| • Half Sheet Cake* (serves 48) | \$55 |
| • Quarter Sheet Cake* (serves 24) | \$30 |

^Δ \$75 culinarian fee applies to each action station





BEVERAGES

Hot Beverages

- Coffee (regular or decaffeinated)
- Hot Tea
- Hot Chocolate
- Hot Apple Cider

GALLON

\$20

\$20

\$22

\$23



Premium Hot Chocolate Bar

With peppermint puffs, chocolate shavings, butterscotch caramels and whipped topping

\$25/gal

Cold Beverages*

- Iced Water
- Iced Tea
- Orange Juice
- Lemonade
- Citrus Punch
- Cranberry Punch
- Margarita Punch
- White Grape Punch

GALLON

\$11

\$16

\$22

\$16

\$20

\$20

\$20

\$20

Cans & Bottles*

- Bottled Water
- Assorted Canned Sodas
- Orange, Cranberry or Apple Juice

EACH

\$1.75

\$1.75

\$2.25





Alcohol Services

We recommend consulting with our service team at 940-369-6057 prior to placing your alcohol services order.

Alcohol services are subject to UNT Policy 04.016 (policy.unt.edu/policy/04-016). Orders must be placed at least 12 business days prior to event due to the approval process and sourcing arrangements. Events hosted outside of the University Union, Apogee Stadium or Gateway Center require additional documentation.

Cocktail Package

Cocktails | Domestic and Craft Beers | House Wines

SERVICE PERIOD	PER GUEST	
	PREMIUM	HOUSE
• One hour	\$22	\$20
• Two hours	\$32	\$28
• Three hours	\$37	\$34

Hosted Bar

• Premium Liquors	\$8
• House Liquors	\$7
• Premium Wines	\$30/bottle
• House Wines	\$24/bottle
• Craft Beer	\$5.50
• Imported/Domestic Beer	\$4.50
• Soft Drinks	\$1.75

Apogee Stadium Bar

	PER CONSUMPTION
• Premium Liquors	\$9
• House Liquors	\$8
• Premium Wines	\$37/bottle
• House Wines	\$30/bottle
• Craft Beer	\$7
• Imported/Domestic Beer	\$6
• Margarita Machine	\$300

Apogee Cocktail Package

Cocktails | Domestic and Craft Beers | House Wines

SERVICE PERIOD	PER GUEST	
	PREMIUM	HOUSE
• One hour	\$26	\$24
• Two hours	\$38	\$34
• Three hours	\$45	\$40

Beer & Wine Package

Domestic and Craft Beers | House Wines

SERVICE PERIOD	PER GUEST
• One hour	\$18
• Two hours	\$22
• Three hours	\$25

Cash Bar

	PER CONSUMPTION
• Premium Liquors	\$8
• House Liquors	\$7
• House Wines	\$7
• Craft Beer	\$6
• Imported/Domestic Beer	\$5
• Soft Drinks	\$2.50

Bartender Service

\$25 per bartender, per hour.

3-hour minimum.

A typical event requires 1 bartender per 100 guests.

Apogee Beer & Wine Package

Domestic and Craft Beers | House Wines

SERVICE PERIOD	PER GUEST
• One hour	\$22
• Two hours	\$27
• Three hours	\$30





Alcohol Menu

Selection may vary. Other brands may be available upon request.
Please ask for current availability.

LIQUOR

Premium

- Bacardi Dark Rum
- Chivas Regal Scotch
- Crown Royal Reserve Whiskey
- Cuervo Gold Tequila
- Grey Goose Vodka
- Maker's Mark Bourbon
- Tanqueray Gin

House

- Bacardi Light Rum
- Beefeater Gin
- Crown Royal Whiskey
- Dewar's Scotch
- Jim Beam Bourbon
- Sauza Gold Tequila
- Tito's Vodka

WINE

Premium

\$30/bottle

- Cassaro do Tempranillo
- Chateau St. Jean Pinot Noir
- Coppola Cabernet
- Hess Chardonnay
- Kim Crawford Sauvignon Blanc

House

\$24/bottle

- Chateau Ste. Michelle Chardonnay
- Cupcake Moscato
- Matua Sauvignon Blanc
- Noble Vines Pinot Noir
- Sterling Cabernet

BEER

Domestic/Import

- Dos Equis
- Michelob Ultra
- Miller Light
- Yuengling

Local/Craft

- Armadillo Ale Works IPA
- Deep Ellum Brewing Co. Dallas Blonde
- Stella Artois

MARGARITA MACHINE

\$200

Includes delivery and setup of the margarita machine with one bag of mix and plastic margarita cups. Minimum 60 drinks. Alcohol cost is dependent on selection, and is priced per person in addition to the cost of the machine.







FINISHING TOUCHES

Florals & Centerpieces

HANDCRAFTED SCULPTURES

Amaze your guests with breathtaking works of art carved from ice or formed with sugar, all handcrafted on campus by our talented team. Please inquire for details.

FLORAL ARRANGEMENTS

Vases of beautifully-arranged flowers enliven any space with color and style. Our team will deliver and place professionally-arranged vases for any occasion. Alternative colors and flower choices available upon request. Due to seasonal availability, we may make substitutions as required.

Tier 3	\$110/vase	Tier 2	\$75/vase	Tier 1	\$50/vase
Jumbo hydrangea flowers and mixed greenery in a 6x6" cylinder vase with: <i>Bright seasonal flowers -or- Four full size roses, three spray rose stems and accent grass loops</i>		Hydrangea flowers, two mini hydrangeas and mixed greenery in a 4.5x6" cylinder vase with: <i>Bright seasonal flowers -or- Two full size roses and two spray rose stems</i>		Hydrangea flowers and mixed greenery in a 3.5x7.7" cylinder vase with: <i>Bright seasonal flowers -or- Two full size roses and one spray rose stem</i>	

SIMPLE ELEGANCE

Spider Mum | Cremon | Football Mum | Gerbera Daisy

Add a beautiful touch to any guest or cocktail table with the simplicity of a single flower bloom. Includes delivery, setup and cleanup. Add cylinder vases or bubble bowls for \$2 each.

Cut & Drop	\$5/stem, \$6 Gerbera Daisy	Cut & Float	\$5/bloom, \$6 Gerbera Daisy
• Flower stems are cut and dropped into any vase.		• Flower blooms are cut and floated in a bubble bowl or vase.	

CENTERPIECES

Buffets and plated events include the Verde Standard Centerpiece for all guest dining tables.

Lunch Standard Centerpiece

- Large green cylinder votive candle
- Mirror tile

Dinner Standard Centerpiece

- Large green cylinder votive candle
- Two small votive candles
- Mirror tile

Upgrades

Replace large cylinder votive with:	EACH
• Hurricane glass with candle	\$3.50
• Cylinder vase	\$2
• Bubble bowl	\$2

Additions

	EACH
• Large cylinder votive candles	\$2
• Mirror tile	\$2
• Small votive candles	\$0.50





Tableware

VERDE CHINA

Our standard Verde China dinnerware is available for events for up to 300 guests hosted in the University Union, Gateway Center or Apogee Stadium. Events held elsewhere will be served on disposable dinnerware, though Verde China is available upon request. University Union Verde China is UNT-branded.

With the exception of disposable drop-off events, all food and beverage tables will be appropriately displayed for your event by our expert catering team members.

PRICED PER GUEST

Upgrade to Luxury China

\$5

Our special gold-rimmed, UNT-branded plates add a touch of elegance to any meal. Available for up to 300 guests.

Additional Place Settings

\$3

If room is set up for more than the guest count, additional Verde China place settings may be needed. Setting includes all flatware, plates and glassware.

Upgrade Disposables to Verde China

\$3

Events held outside of Union, Gateway or Apogee may upgrade from disposable dinnerware to Verde China. \$50 minimum.

Add Chargers

\$1

These decorative base plates add color and texture underneath a preset salad plate. They are removed along with the salad course.

Outside Cake Service

Should you choose to source a cake from an approved outside vendor, Verde Catering offers cake plates, forks and napkins:

- *Luxury China* \$1.50
- *Verde China* \$1
- *Disposable* \$0.75

Additional Glass Barware

\$1

Verde Catering staff are available to slice and/or serve your cake for a \$75 service fee per staff member.





Linens

VERDE TABLE LINENS

Verde Tablecloths for food, beverage and guest tables are included with buffets and served events. Receptions include Verde Tablecloths for food and beverages. Additional tablecloths or cloth with skirting are available in black and white.

- Additional Verde Cloth & Skirt **\$17 each**
- Additional Verde Tablecloth **\$6.50 each**

CHAIR COVERS

Custom chair covers are available in polyester, satin, lamour and spandex. All chair covers include a sash.

CUSTOM LINENS

Verde offers table linens and chair covers in a number of colors, lengths and styles. Please call 940-369-6057 to schedule a consultation.

Satin

This soft, smooth texture with a high luster finish is a great way to add an elegant shine to your tables.

Satin Stripe

Visually-appealing to the eye with a design that is subtle and neat, these linens feature a striped pattern in a satin blend.

Crushed Satin

With a soft texture, crushed appearance and a high luster shine, these linens have an amazing eye catching iridescent effect.

Lamour

Similar to satin with a bit more shine, lamour linens have a rich satin color and a subtle sheen.

Shantung

A crisp linen with a ribbed fabric effect, shantung is a great addition to any special event if you are looking for something more formal with a matte finish.

Crinkle Taffeta

With a crisp feel similar to shantung, the textured, wrinkled effect will give your tables a bit more body.

Pintuck

The elaborate textured diamond pattern of pintuck offers a crisp feel similar to taffeta.

Rosette

One of our most popular picks for weddings and romantic affairs, these linens have three-dimensional roses embossed in a texture that is lightweight and soft.

Organza

This sheer, mesh-like material is mostly used as table overlays to create a layered effect for your guest tables.

Polyester

These thick, durable, inexpensive, easy-to-maintain linens are appropriate for any event. They're similar to Verde Catering cloths and are offered in a wide variety of colors and sizes.







POLICIES

AWARD-WINNING SERVICE

Verde Catering is dedicated to making your event truly special while providing the best value possible. Wait staff is assigned at the discretion of Verde Catering for all catered events.

Standard Waitstaff

Up to 90 minutes of Verde Catering waitstaff service is included with your meal at no additional cost.

Extended Service Time

If your event lasts longer than 90 minutes or if it unexpectedly extends beyond the scheduled timeframe, a service fee of \$15 per server, per half hour is required.

Tray Service

To elevate the guest experience, Verde Catering team members are available to tray pass food or beverage. \$30 per team member.

Delivery & Pickup Service

Verde Catering offers service to UNT's main campus in Denton, Apogee Stadium, UNT Discovery Park and UNT CoLab on the Denton Square. For catered events at UNT Dallas or UNT at Frisco, please contact our service team for recommended caterers that serve those locations.

Event Location

- University Union
- Non-Union main campus buffet or plated meal
- Non-Union main campus
- Discovery Park or UNT CoLab

Service Fee

- Waived
- Waived
- \$35 per delivery†
- \$35 per delivery†

Verde Catering is located in the University Union, so events held in the University Union will receive a 5% discount. Events at Discovery Park or UNT CoLab require a \$200 minimum order.

† Should you have an event held outside the University Union that requires a second trip to retrieve non-disposable catering items, an additional service fee of \$35 will be applied to your final bill.





MENU SELECTION & FOOD SAFETY

- Verde chefs always use the finest products available. Food is a market commodity and is subject to supply chain interruptions, so our chefs may substitute some ingredients to maintain consistent pricing and quality standards.
- For served meals, the price for all three menu selections will be same as the highest-tier entrée selected. All side items, salads and desserts will be the same regardless of main entrées selected.
- Multiple dessert selections will be billed at the highest-tier dessert served.
- With the exception of Kitchen West Certified Allergen-free items, all menu items are made in a kitchen or bakery where eggs, fish, milk, peanuts, sesame, shellfish, soy, tree nuts & wheat may be present.
- Verde Catering is happy to accommodate most dietary and menu requests received within a reasonable timeframe.
- All food must be consumed on site per UNT Risk Management and Texas Department of State Health standards. Verde cannot offer takeout or to-go boxes.
- Outdoor events must have a tent or awning to cover all food and beverages per UNT Risk Management guidelines. A power source or generator is also required at the event location.

PAYMENT & PRICING

Verde Catering accepts *credit/debit card, personal checks, business checks* and *university accounts*.

Please make checks payable to UNT and mail to:

*UNT Dining Services
1155 Union Circle #305068
Denton, TX 76203-5017*

- Payment is due 3 days prior to the event date. If not received, event will be cancelled.
- Final billing is based on the guarantee, or the actual number of guests served, whichever is greater.
- Pricing is for university-affiliated events. Non-university events require a 15% service charge.
- Verde Catering will match any quoted price from a local, full-service, licensed caterer of comparable service quality.

CANCELLATIONS

- Orders cancelled on the scheduled event date are non-refundable.
- If cancelled within 3 days of event, 50% of the order will be refunded.
- If cancelled more than 3 days before event, 100% of the order will be refunded.

BEFORE PLACING YOUR ORDER

Please gather the following information:

- ☐ Name of event
- ☐ Event date
- ☐ Event timeline
- ☐ Estimated guest count
- ☐ Payment method or university account numbers
- ☐ Tax-exempt number, if applicable. If not provided at the time of booking, events will incur sales tax.
- ☐ Room reservation





THREE WAYS TO ORDER

- | | |
|----------------------------------|---|
| 940-656-3804 | Book event space & catering together through UNT Conference and Event Services. |
| verdeonline.catertrax.com | Place and manage your Verde Catering order online. |
| 940-369-6057 | Consult directly with the Verde Catering service team. |

COUNTDOWN TO EVENT DAY

10 business days prior to event

- ☐ Book early to ensure availability. Please reserve your event space before requesting Catering services.
- ☐ Menu selections must be finalized. If selections are incomplete, the menu will be finalized at the discretion of the chef.
- ☐ For events held outside of the University Union and Gateway Center, make a plan for delivery, arrangement and pickup of tables/chairs.
- ☐ Outdoor events must have a tent or awning to cover all food and beverages per UNT Risk Management guidelines. A power source or generator is also required at the location.

7 days prior

- ☐ Guest count due. Must be within 10% of the expected final count.

3 days prior

- ☐ Final guest count is due. We may be able to accommodate increases, but we are unable to scale back orders after this date.
- ☐ Final payment is due. If payment is not received, your event will be canceled.

“Pop-up” events

- We can often accommodate last-minute requests, however, please note that menu and service style may be limited.

DAY OF EVENT

Six hours before event

- ☐ Ensure event space is unlocked and available for Verde Catering to set up. Event space access may be required for 6+ hours prior to the event, depending on the complexity of setup.
- ☐ For events held outside of the University Union and Gateway Center, ensure all tables and chairs have been delivered and arranged in the event space.

One hour before event

- ☐ For simple deliveries, Verde Catering requires access to the event space at least 60 minutes prior to the event start time.

30 minutes before event

- ☐ All catered events will be guest-ready 30 minutes prior to event start time.





THE VERDE PROMISE

UNT's Verde Catering is dedicated to providing an outstanding experience for you and your guests. Our event experts are happy to assist you with planning your event and placing your order, whether you have a quick question or need an on-site consultation. We take care of the details so that you can focus on the most important part of your event – your guests. Verde Catering is honored to serve as your partner by providing exceptional, affordable service.

Contact us today to get started

1

First, reserve your room

Event Planning & Scheduling Services

940-565-3804

union.unt.edu/scheduling

2

Then, place your catering order

Verde Catering

940-369-6057

verdeonline.catertrax.com



A Word From Our Clients



"Tonight's banquet was EXCELLENT! Great décor, great food, great service. Just awesome. Thanks for all your work to make it a success! Let's put this on the books for next year about the same time. Thanks!"



"Your staff was professional from the ordering process to the clean up. The presentation was beautiful and the food was delicious. It was everything we expected and more. Thank you."



"The food was INCREDIBLE and I'm so thankful for the partnership with Verde Catering. Your crew was amazing last night, and our guests have shared nothing but positive feedback regarding the service, food, and atmosphere provided. THANK YOU!"



"You professionally and skillfully introduced our guest of honor to what we already know – that UNT is innovative, creative and caring, and that we take great pride in providing quality and health-forward fuel for everyone on campus daily. I know all attendees enjoyed the dinner at Avesta and the wonderful hors d'oeuvres and snacks in the VIP reception and lecture. As always, your customers walked away impressed. UNT is lucky to have such wonderful dining and catering services here on our campus. Thank you!"





940-369-6057

verdeonline.catertrax.com

dining.unt.edu/catering

University Union, 1155 Union Circle, Denton, Texas 76203

