



VERDE
— CATERING —

MENU 2025





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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

Chestnut Square

\$10.25

- Bacon & smoked cheddar frittata *or* S'mores
French toast with marshmallows and Hershey's chocolate drizzle
- Applewood smoked bacon or
grilled sausage links
- Clark Bakery Apple Streusel Muffins
- Union Coffee Cake
- Seasonal fresh fruit and berries

Eagle Drive Hot Breakfast

\$10.50

- Farm fresh scrambled eggs
- Home-style breakfast potatoes served with
ketchup and salsa
- Applewood smoked bacon or
grilled sausage links
- Biscuits and gravy, french toast *or* S'mores
French toast with marshmallows and
Hershey's chocolate drizzle *or* pancakes with
butter and maple syrup

Avenue A

\$9.25

- Assorted fresh muffins, danishes and croissants
or chocolate croissants or assorted bagels with
cream cheese, butter and preserves
- Seasonal fresh fruit and berries

Union Circle Continental

\$7.50

Assorted fresh petite muffins, danishes
and croissants with butter, preserves
and honey. 2 per person.

Mean Green Vegan Breakfast**

\$10.25

- Seasonal fresh fruit and berries
- Coconut-ginger oatmeal with almonds
- Tofu scramble with kale and
sun-dried tomato pesto



Breakfast Buffet Enhancements

Quantity will match expected guest count of buffet. 20 guest minimum.

PRICED PER GUEST

ACTION STATIONS^Δ

Also available as a stand-alone breakfast station for \$8.25 per guest.



Omelet Action Station

\$3.35

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

Belgian Waffle Action Station*

\$3.35

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

ENHANCEMENTS

Smoked Salmon & Bagel Board

\$4.50

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.

Quiche

\$2.75

Served hot. 8 slices minimum per quiche.
Choice of:

- Bacon, caramelized onions and smoked cheddar
- Ham, bacon, tomato and Swiss
- Fresh spinach, sautéed mushrooms and swiss cheese*

Mini Frittata Bites

\$2.75

Served hot. Choice of:

- Smoked bacon and sharp cheddar
- Sautéed asparagus, fresh mushrooms and sun-dried tomato*
- Egg whites, roasted tomatoes, broccoli and fresh basil*

Vegan Oatmeal**

\$3.35

Coconut-ginger oatmeal with almonds, cinnamon and brown sugar
- OR -
Fresh steel cut oatmeal with cinnamon and brown sugar.

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

Breakfast à La Carte

VERDE SPECIALTIES

<p>Breakfast Walking Burritos EACH \$7.25</p> <p><i>Hearty filling wrapped in a large flour tortilla. Served with salsa and jalapeños. Minimum of 6 each. Choice of:</i></p> <ul style="list-style-type: none"> • House Chorizo, poblano, 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 • Scrambled Tofu, roasted potatoes and fire roasted tomato salsa* 	<p>Breakfast Pizzas 16" EACH \$15.50</p> <ul style="list-style-type: none"> • Egg, bell peppers, mushrooms and mozzarella • Ham, egg and mozzarella • Pepperoni, egg and cheddar
<p>Breakfast Tacos DOZEN \$29</p> <p><i>Served on 4" flour tortillas and accompanied by salsa and jalapeños. Corn tortillas available upon request. Choice of:</i></p> <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 • Scrambled Tofu, roasted potatoes and fire roasted tomato salsa* 	<p>Whole Fresh Fruit* DOZEN \$21.75</p> <p>Assortment of bananas, oranges and apples. May vary by season.</p> <p>Greek Yogurt Parfaits* DOZEN \$34.50</p> <p>Vanilla Greek Yogurt with Clark Bakery Fruit & Nut Granola and fresh berries. 8 oz.</p> <p>House Verde Individual Yogurts* DOZEN \$24</p> <p>Strawberry or vanilla.</p> <p>Individual Overnight Oats* DOZEN \$34.50 \$37.25</p> <p>Vegan upon request.</p>
<p>Breakfast Sandwiches EACH \$7.25</p> <p><i>Minimum 6 per order.</i></p> <ul style="list-style-type: none"> • Breakfast Croissant, egg, spinach, gouda • Breakfast Biscuits, bacon, egg, cheddar • Chicken Honey Biscuit 	<p>Hard-boiled Eggs* DOZEN \$23</p> <p>Seasonal Fruit Tray* DOZEN \$38</p> <p>Serves 12.</p>



FRESH FROM



Served by the dozen.

Cinnamon Rolls*	\$30	Sweet Czech Kolaches*	\$19.50
Bagel Assortment*	\$23	<i>Choice of:</i>	
Served with cream cheese, preserves and butter.		• <i>Peach</i> cream cheese	
Assorted Muffins*	\$19.50	• <i>Cherry</i> cream cheese	
<i>Choice of:</i>		• <i>Apple</i> cream cheese	
• <i>Blueberry Sour Cream</i>		• <i>Pecan</i>	
• <i>Cranberry Orange</i>		Hot Savory Czech Kolaches	\$19.50
• <i>Banana Nut</i>		<i>Choice of:</i>	
• <i>Dark Chocolate with White Chocolate Chips</i>		• <i>Bacon</i> , egg and cheddar	
• <i>Apple Streusel</i>		• <i>Sausage</i> , egg and cheddar	
Allergen-Free Muffins**	\$26.75	• <i>Potato</i> , egg and cheddar*	
<i>Choice of:</i>		Traditional Glazed Donuts*	\$13
• <i>Blueberry</i>		Chocolate Dipped Donuts	\$14
• <i>Banana Chocolate Chip</i>		Donut Holes*	\$10.50
Assorted Fruit & Cream Cheese Danishes*	\$19.50	<i>Choice of:</i>	
Sweet Bread Loaves	\$19.50	• <i>Traditional Glazed</i>	
<i>Choice of:</i>		• <i>Cinnamon Sugar</i>	
• <i>Banana Nut</i>		• <i>Chocolate Dipped</i>	
• <i>Cranberry Orange</i>		Union Coffee Cake*	\$19.50

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 \$2.10 each.
Add bottled juice for \$2.75 each.
Minimum of 4 each per order.

PRICED PER GUEST

SIGNATURE SANDWICH BOX

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

\$13

1155 Union Club

Boar's Head roasted turkey, smoked ham, Swiss cheese, Applewood-smoked bacon, leaf lettuce, sliced tomato and avocado cream on Clark Bakery croissant.

Sage Hall Wrap**

Herb-marinated grilled vegetables, spring mix greens, olive and sun-dried tomato spread wrapped in a spinach flour tortilla.

Highland Chicken

Oven roasted chicken breast, Applewood smoked bacon, sliced Havarti, arugula, olive tapenade on ciabatta.

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 lemon-pepper salmon, nut-free basil pesto, fresh arugula and farmer tomatoes served on ciabatta.





SANDWICH BASICS

Minimum of 4 per order.

One Sandwich Type | House Chips | Whole Fresh Fruit | 2 Clark Bakery Cookies

~~\$10~~.50

Boar's Head Roast Beef & Cheddar

With lettuce and tomato on a Clark Bakery hoagie.

Boar's Head Smoked Ham & Swiss

With lettuce and tomato on a Clark Bakery hoagie.

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.

Roasted Sweet Potato Wrap**

Black beans, lettuce and sun-dried tomato spread.

SIGNATURE SALADS

Minimum of 4 per order.

One Salad Type | Seasonal Fresh Fruit Cup | 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 lemon-honey vinaigrette.

Sycamore Salad**

Herbed chickpeas, roasted sweet potato, spinach, arugula, pumpkin seeds, edamame with basil white balsamic vinaigrette.

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*

Verde Caesar salad with crisp romaine lettuce, shaved parmesan and house-made garlic croutons with creamy caesar dressing.

Additions

- Grilled jumbo shrimp (5 oz) **\$9.30**
- Seared fresh salmon (5 oz) **\$6.50**
- Pesto grilled chicken (5 oz) **\$5**





Classic Cookout

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

\$13 PER GUEST

Entrées

- **Classic All-beef Burger** with lettuce, tomatoes, pickles, onions, ketchup, mustard and mayo on a hamburger bun.
- **Chopped Smoked Beef Brisket Sandwich** with house pickles and onions on a hamburger bun.
- **Pulled BBQ Chicken Sandwich** with house pickles and onions on a hamburger bun.
- **Slow Smoked Pulled Pork Sandwich** with barbecue sauce, house pickles and onions on a hamburger bun.
- **Spicy Fried Chicken Sandwich** with house pickles and Nashville honey sauce on a hamburger bun.
- **Sweet Potato & Black Bean Burger*** with lettuce, tomatoes, house pickles, onions, ketchup, mustard and mayo on a semolina bun.
- **Quarter Pound Hot Dog** with onions, relish, ketchup and mustard on a hoagie.
- **Bratwurst** with sauerkraut, onions and mustard on a hoagie.
- **Grilled Turkey Sandwich** with house pickles, onions, ketchup, mustard and mayo on a hamburger bun.

Sides

- **House Chips****
- **Roasted Corn-on-the-Cob***
- **Mustard Potato Salad***
- **Creamy Coleslaw***
- **Baked Beans**

Additional Sides: \$3 per guest

- **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.
Beverages at an additional cost.



Pizza Party

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

PIZZA

Supreme	\$17.50	Lucky's Special	\$17.50
With sausage, pepperoni, bell peppers, olives and mushrooms		With alfredo sauce, chicken, basil pesto, mozzarella and parmesan	
Cheeseburger	\$16	Meat Lovers	\$17.50
With ground beef and 3-cheese blend		With sausage, pepperoni, ham and bacon	
Veggie	\$15	Pepperoni	\$16.25
With onions, peppers, mushrooms, olives, tomatoes and spinach		Cheese*	\$14

ADDITIONS

Salad Bowl	\$42.25
<i>Serves 12-14. Choice of:</i>	
• Caesar salad	
• Garden salad with ranch dressing	
• Garden salad with Italian dressing	

Seasonal Fruit Tray	\$36
<i>Serves 12</i>	

Canned Soda or Bottled Water	\$2.10
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Clark Bakery Cupcakes
• Red velvet
• Vanilla
• Chocolate

<i>Individually bagged:</i>
Lucky Break Popcorn
• Buttered
• Cheddar
• Caramel

Scrappy's Ice Cream
<i>Individual cups</i>
• Vanilla
• Chocolate
• Strawberry

DOZEN
\$19.50

\$25.75

DOZEN/FLAVOR
\$25.75







SANDWICH & SALAD BUFFETS

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

PRICED PER GUEST

Lunch Crowd-Pleaser

\$17.50

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 breads
- Lettuce, tomatoes, pickles, onions, pesto, mayo and whole grain mustard
- Pasta salad or potato salad
- House Chips

Sandwiches All-The-Way

\$17

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

- **Boar's Head Roast Beef** with Texas jalapeño onion jam, smoked cheddar, lettuce and tomato on a hoagie
- **Boar's Head Smoked Ham** with sliced prosciutto, Genoa salami, provolone and olive spread on a semolina bun
- **Pesto Grilled Chicken** with mozzarella, spring leaf lettuce, tomato, pickled red onions and black pepper Caesar dressing wrapped in a tomato basil tortilla
- **Boar's Head Club** with roasted turkey, smoked ham, Swiss cheese, Applewood smoked bacon, leaf lettuce, sliced tomato and avocado cream on a Clark Bakery croissant
- **Herb-marinated Grilled Vegetables** with spring mix greens, olive and sun-dried tomato spread wrapped in a flour tortilla

Spuds & Greens

\$14.50

Loaded baked potato bar and colorful salads

- **Crumbled Bacon**, shredded cheddar, chives, butter and sour cream
- **Idaho Russet Potatoes**
- **Texas Caviar Bean Salad**
- **Mean Green Salad** & house-made ranch dressing
- **Primavera Pasta Salad**
Add protein – chicken or brisket \$4.50
- **Clark Bakery Rolls & Butter**

Handcrafted Hot Sandwiches

\$17.25

One sandwich type | Two buffet sides[†] | Handbuilt



- **Barbecue Chopped Brisket** with barbecue sauce, house pickles and onions on a semolina bun
- **Spicy Fried Chicken** with house pickles and Nashville honey sauce on a burger bun
- **El Cubano** with smoked pulled pork, sliced ham, Swiss cheese, sliced pickles and dijon mustard on sourdough
- **Sweet Potato & Black Bean Burger*** with lettuce, tomato, onions, house 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 \$3 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 Dinner Rolls.

- **Smoked Tenderloin** with port jus and horseradish cream \$17.80
- **Peppercorn-crusted New York Strip Loin** with cabernet sauce and horseradish cream \$13.40
- **Fire-grilled Prime Rib** with Guajillo chili pepper sauce \$13.40
- **Roasted Turkey Breast** with sage butter, herb au jus and cranberry chutney \$11.10
- **Hickory-smoked Beef Brisket** with chipotle barbeque sauce and honey-bourbon barbeque sauce \$11.10

Handcrafted Sushi

\$9.30

Selection of Authentic Sushi Rolls.

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

50 guest minimum.

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

Smashed Potato Bar

\$12.10

Creamy Yukon Potatoes | Whipped Sweet Potatoes

Toppings:

Choice of hot chopped smoked brisket or hot shredded chicken, sautéed mushrooms, Applewood-smoked bacon, green onions, sour cream, sharp cheddar, honey-glazed pecans and mini marshmallows.

Mac & Cheese Bar

\$16.25

Verde Macaroni & Cheese |
White Monterey Jack Mac & Cheese

Toppings:

Hot chopped smoked brisket or hot shredded chicken, plus pepper-crusted bacon, cremini mushrooms, roasted poblano peppers, green onions and shredded cheddar.

Ciao Pasta Bar!^Δ

\$10.30

Includes

- Mushroom ravioli with sautéed mushrooms and spinach
- Cavatappi pasta with fire-roasted bell peppers, tomatoes and artichoke hearts
- Penne with grilled vegetables
- Garlicky focaccia

Sauces

- Alfredo, marinara, nut-free pesto

Vegetables

- Bell peppers, mushrooms, broccoli, tomatoes, olives, Parmesan, chili flakes

Additions

- Grilled chicken, Bay shrimp

\$6

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



HORS D'OEUVRES

Premium

\$5.15

- **Grilled Tandoori Chicken** with yogurt raita, and cilantro on pita triangles
- **Chipotle-crust Beef Tenderloin** on a crostini
- **Jumbo Shrimp** with citrus cocktail sauce
- **Seafood Ceviche** with lime and avocado
- **Seared Ahi Tuna** on a crispy wonton with wasabi cream
- **Smoked Salmon Crostini** with fresh dill cream cheese and salmon caviar
- **Tapenade Trio** with artichoke sun-dried tomatoes, olive tapenade, pistachio mint and grilled crostini

Classic

\$4.15

- **Black Truffle Deviled Eggs***
- **Roasted Beet & Chickpea Hummus** with toasted pine nuts on focaccia**
- **Caprese Skewer** with cherry tomatoes, fresh mozzarella and basil & balsamic glaze*
- **Chilled Tofu Bites** with sesame soy glaze and pickled ginger*
- **Crispy Plantain Chips** with shredded adobo chicken and cilantro crema

Hand-Rolled Pinwheels

\$4.15

- **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

\$4.15

- Cucumber & Tomato*
- Deviled Egg Salad*
- Pimento Cheese*
- Apricot Chicken Salad
- Tuna Salad

HOT HORS D'OEUVRES

Premium

\$5.15


- **Forest Mushroom Flatbread** with wilted spinach, gorgonzola, mozzarella and crushed walnuts
- **Mini Lobster Arancini** with saffron tomato sauce
- **Korean Beef Skewers** with bulgogi sauce and sesame seeds
- **Black Angus Sliders** with cheddar cheese and tomato jam
- **Angels on Horseback** smoked bacon-wrapped shrimp with honey bourbon sauce
- **Crispy Chicken Tenders** with honey mustard
- **Sautéed Maryland-style Crab Cakes** with traditional rémoulade sauce

Classic

\$4.15

- **Barbecue Meatballs** with chipotle bbq sauce
- **Italian Sausage Meatballs** with tomato ragu
- **Asian Pork Dumplings** with cilantro dipping sauce
- **Vegetable Samosas** with traditional mint chutney*
- **Fried Green Beans** with spicy ranch*
- **Macaroni & Cheese Nuggets** with marinara*
- **Crispy Spring Rolls** with sweet chili sauce*
- **Assorted Mini Quiche***
- **Mini Cheese Quesadillas***
- **Mini Grilled Chicken Quesadillas**
- **Vegan Black Bean Empanadas****

HANDCRAFTED DISPLAYS

 Tuscan Antipasto \$5.70 Prosciutto, chorizo, soppressata, parmigiano-reggiano, mozzarella, grilled asparagus, marinated artichokes, imported olives, extra virgin olive oil, fresh basil and baguettes.	Mediterranean Display* \$4.90 Garlic hummus, grilled vegetables, fire roasted eggplant dip, artichoke tapenade, sun-dried tomato tapenade, pistachio mint pesto, grilled crostini and focaccia.
Domestic Cheese Board* \$4.90 Assorted cheese display, crackers, flatbread, Texas honey and dried fruit.	International Artisan Cheese & Charcuterie Board \$5.70 International cheeses, sliced cured meats and salamis, crackers, focaccia, native honey, grain mustards, house-made jams, dried fruit and salted nuts.
Fresh Seasonal Fruit Display** \$3.35	Harvest Vegetable Crudité* \$3.85 Fresh cut harvest vegetables and ranch dip.

CHIPS & DIPS

Premium \$4.40  <ul style="list-style-type: none"> • <i>Beer Cheese Dip</i> with pretzel bites* • <i>Warm Spinach & Artichoke Dip</i> with focaccia bites* • <i>Traditional Hummus</i> with black olives and pitas • <i>Seven-layer Dip</i> with tri-color tortilla chips* • <i>Brisket Queso</i> with tri-color tortilla chips* 	Classic \$3.65 <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>Fire Roasted Eggplant Dip</i> with Clark Bakery pita chips** • <i>Queso</i> with tri-color tortilla chips*
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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

\$3.35

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

Denton Square

\$44.85

Peppercorn 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

\$42.75

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

\$45

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

\$25.75

Mesquite Grilled Carne Asada with
Chimichurri Sauce | Ancho Lime Grilled
Chicken Breast with Pineapple Pico

Served with:

- **Market-style Southwest Salad*** with crisp romaine, roasted corn, queso fresco, pickled jalapeño, tortilla strips and a creamy poblano dressing
- **Cilantro Black Beans**
- **Esquites Salad*** with grilled fresh corn mixed with butter, mayonnaise and lime
- **Corn Arroz***
- **Fresh Clark Bakery Dinner Rolls***



El Caballero

\$19.85

Marinated Beef and Chicken Fajitas with Grilled Onions and Peppers

Served with:

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

La Ciudad

\$19.85

Hand-rolled enchiladas

Choose two:

- **Chicken** with tomatillo sauce
- **Seasoned Beef Enchiladas** with San Antonio chile sauce
- **Cheese Enchiladas** with mole sauce*

Served with:

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

Journey to Asia

\$19.85

Orange Ginger Chicken with Chili Lime Glaze | Spicy Szechuan Steak with Spicy Bean Glaze

Served with:

- **Soba Noodle Salad** with sesame soy vinaigrette
- **Napa Cabbage Carrot Salad** with rice wine vinegar dressing*
- **Jasmine Rice**
- **Stir-fried Vegetables**

Bourbon Street

\$19.85

Blackened Chicken Creole with Shrimp Étouffée

Served with:

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

Taste of Italy

\$19.85

Creamy Tuscan Garlic Chicken | Baked White Lasagna with Fontina Cheese

Served with:

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

North Texas BBQ

\$19.85

Hickory-smoked Beef Brisket | Grilled Bone-in Chicken with Alabama White BBQ Sauce

Served with:

- **Pickles, Sliced Jalapeños, Pickled Red Onions**
- **Mustard Potato Salad***
- **Chopped Coleslaw***
- **Rum BBQ Baked Beans****
- **Fresh Clark Bakery Soft White Rolls***



Indian Spice

\$23.70

Chicken Tikka | Lamb Roganjosh

Served with:

- **Traditional Kachumber Salad*** with red onion, cucumbers and tomatoes
- **Chana Masala** with tamarind sauce
- **Aloo Gobi** cauliflower and potatoes in tomato masala curry
- **Aromatic Basmati Spiced Rice**
- **Classic Cilantro Chutney**
- **Traditional Raita**
- **Paratha**

The Heathrow**

\$16.50

100% Vegan

- **Arugula Pear and Walnut Salad**
- **Mushroom and Lentil Wellington**
- **Garlic and Olive Oil Potatoes**
- **Roasted Brussels Sprouts with balsamic glaze**
- **Fresh Clark Bakery Vegan Rolls**

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.

- **Smoked Tenderloin** with port jus and horseradish cream \$11.75
- **Peppercorn-crusted New York Strip Loin** with cabernet sauce and horseradish cream \$10.30
- **Fire Grilled Prime Rib** with Guajillo chili pepper sauce \$10.30
- **Roasted Turkey Breast** with sage butter, herb au jus and cranberry chutney \$8.25
- **Hickory-smoked Beef Brisket** with chipotle barbecue sauce and honey-bourbon barbecue sauce \$8.50



Chilton Lunch Buffet

\$16.50

One Entrée | Two Sides | Mixed Green Salad with Ranch Dressing | Fresh Baked Rolls
Available for lunch only.

Entrées

- **Ancho Lime Grilled Chicken Breast**
- **Chicken Fried Chicken**
- **Classic Meatloaf**
- **Hickory Smoked Beef Brisket**
- **Baked White Lasagna with Fontina***

Sides

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

^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* +\$3³⁵
- *Seafood Chowder* +\$3³⁵

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

\$32.²⁵

- **Grilled Smoked Tenderloin** with sherry demi-glaze | 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

Pork

\$22.⁷⁵

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

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

Seafood

\$27.⁷⁵

- **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

Poultry

\$21.⁵⁰

- **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

Plant-based & Allergen Friendly**

- **Eggplant Ratatouille Tower** made of layered vegetables, crushed tomato sauce and aged balsamic reduction
- **Stuffed Portobello Mushroom** with shredded carrots, apples, cremini mushrooms and zucchini
- **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	\$5.50	Tier 2	\$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.		<ul style="list-style-type: none">• <i>Black Forest Cake</i>• <i>Flourless Chocolate Cake</i>• <i>Key Lime Tart</i>• <i>Tres Leches Cake</i>• <i>Tiramisu</i>	
<ul style="list-style-type: none">• <i>Signature Carrot Cake</i>• <i>New York Cheesecake</i>• <i>Italian Creme Cake</i>• <i>Tuxedo Mousse Cake</i>			
Tier 3	\$4.25	Tier 4	\$4
<ul style="list-style-type: none">• <i>German Chocolate Cake</i>• <i>Caramel Apple Pie</i>• <i>Mexican Chocolate Cake</i>		<ul style="list-style-type: none">• <i>Classic Bread Pudding</i> with vanilla, chocolate or caramel sauce• <i>Peach Cobbler</i>• <i>Apple Cobbler</i>	

CLARK BAKERY FAVORITES*

Cookies, cupcakes & mini desserts

PRICED PER DOZEN

 Medallion Cookies	\$29	Assorted Cupcakes	\$19.50
Large chocolate chip cookies dipped in chocolate and adorned with a UNT Diving Eagle medallion, individually-wrapped and perfect for any occasion.		<ul style="list-style-type: none">• <i>Red velvet</i>• <i>Vanilla</i>• <i>Chocolate</i>	
<ul style="list-style-type: none">• <i>Custom Medallion Cookies</i> available with 6 – 8 weeks notice.		Assorted Fresh Baked Cookies	\$15.25
Assorted Petite Fours & Mini Pastries	\$20.75	Mini Cheesecake Squares Assortment	\$12.50
Assorted Artisan Truffles	\$20.75	Assorted Dessert Minis	\$11.50
Assorted Dessert Bars	\$17.25	Mini Chocolate Brownies, Mini Classic Blondies, Mini Pecan Tarts, Mini Lemon Bars or Mini Raspberry Bars	
Chocolate Brownies, Classic Blondies, Pecan Bars or Caramel Bars			





Certified Allergen-free Desserts

Produced exclusively at Kitchen West, the first Dining Hall in Texas Certified Free From™ the Big 9 Food Allergens and Gluten by MenuTrinfo®.

PRICED PER DOZEN

Cupcakes*

\$26.50

- **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*

\$21.75

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

Individual Fruit Crisps*

\$6.25 EACH MINIMUM 12 PER FLAVOR

- Apple
- Blueberry
- Peach
- Cherry

Lucky Break

SWEET & SALTY SNACKS*

Candy Buffet

This colorful display of M&M's, a Hershey hodge-podge, Mike & Ikes and Gummy Bears is a sweet addition to any occasion.

PER LB.

\$16.25

Party Mix

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

\$20.75

Mixed Nuts

\$27

Buttered Popcorn

Individually bagged

DOZEN

\$25.75

Specialty Popcorn

Individually bagged caramel or cheddar popcorn

\$29





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

\$7 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 Sauce*
- *Caramel Sauce*
- *Strawberry Sauce*

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

- *Buttercream*
- *Chocolate*
- *Strawberry*
- *Cream Cheese*

Sizes

- *Full Sheet Cake** (serves 96) **\$118.50**
- *Half Sheet Cake** (serves 48) **\$67**
- *Quarter Sheet Cake** (serves 24) **\$41.25**

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





BEVERAGES

Hot Beverages

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

GALLON

\$21.75

\$21.75

\$23.75

\$24.75



Premium Hot Chocolate Bar

With peppermint puffs, chocolate shavings, caramel bits, marshmallows and whipped topping

\$27/gal



Premium Coffee Bar

With caramel, hazelnut and vanilla flavored syrups.

\$28/per person

Cold Beverages*

- Iced Water
- Iced Tea
- Orange Juice
- Lemonade
- Citrus Punch
- Cranberry Punch
- The Green Eagle
- White Grape Punch
- North Texas Peach Punch

GALLON

\$11.50

\$17.25

\$23.75

\$17.25

\$21.50

\$21.50

\$21.50

\$21.50

\$21.50

Cans & Bottles*

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

EACH

\$2.10

\$2.10

\$2.75



Boba Tea

Mango Passionfruit Boba

\$37.50/gal

Black and White Boba

\$42.50/gal





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, DATCU Stadium or Gateway Center require additional documentation.

Licensing Time Frame

- 10 Business Days – Free
- 7 Business Days – \$300 Fee
- 4 Business Days – \$600 Fee
- 2 business Days or Less – \$1,000 Fee
- No Licensing Fee if event is in Union (Library Mall) & DATCU Stadium

Cocktail Package

Cocktails | Domestic and Craft Beers | House Wines

SERVICE PERIOD	PER GUEST	
	PREMIUM	HOUSE
• One hour	\$25	\$23
• Two hours	\$35	\$33
• Three hours	\$45	\$41

Hosted Bar

• Premium Liquors	\$9
• House Liquors	\$8
• Premium Wines	\$33/bottle
• House Wines	\$27/bottle
• Premium Beer	\$6
• House Beer	\$5
• Soft Drinks	\$2

DATCU Stadium Bar

	PER CONSUMPTION
• Premium Liquors	\$10
• House Liquors	\$9
• Premium Wines	\$40/bottle
• House Wines	\$33/bottle
• Premium Beer	\$8
• House Beer	\$7
• Margarita Machine	\$300

DATCU Cocktail Package

Cocktails | Domestic and Craft Beers | House Wines

SERVICE PERIOD	PER GUEST	
	PREMIUM	HOUSE
• One hour	\$30	\$28
• Two hours	\$40	\$38
• Three hours	\$50	\$45

Beer & Wine House Package

Domestic and Craft Beers | House Wines

SERVICE PERIOD	PER GUEST
• One hour	\$21
• Two hours	\$29
• Three hours	\$35

Cash Bar

	PER CONSUMPTION
• Premium Liquors	\$9
• House Liquors	\$8
• House Wines	\$8
• Premium Beer	\$7
• House Beer	\$6
• Soft Drinks	\$2.50

Bartender Service

\$35 per bartender, per hour.

3-hour minimum.

A typical event requires 1 bartender per 100 guests.

Frisco Landing

- 5 hour minimum for bartenders
- \$100 set up fee
- \$300 product minimum fee
- If bar meets the \$300 minimum, we will waive set up fee

DATCU Beer & Wine House Package

Domestic and Craft Beers | House Wines

SERVICE PERIOD	PER GUEST
• One hour	\$27
• Two hours	\$33
• Three hours	\$35





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*
- *Tito's Vodka*
- *Maker's Mark Bourbon*
- *Tanqueray Gin*

House

- *Bacardi Light Rum*
- *Beefeater Gin*
- *Crown Royal Whiskey*
- *Dewar's Scotch*
- *Jim Beam Bourbon*
- *Tres Agaves Tequila*
- *Western Son's Vodka*

WINE

Premium

\$30/bottle

- *Cassaro do Tempranillo*
- *Erath Pinot Noir*
- *Coppola Cabernet*
- *Hess Chardonnay*
- *Kim Crawford Sauvignon Blanc*

House

\$24/bottle

- *Coppola Chardonnay*
- *Ménage à Trois Moscato*
- *Echo Bay Sauvignon Blanc*
- *Noble Vines Pinot Noir*
- *Joel Gott Cabernet*

BEER

Premium

- *Dos Equis*
- *Blue Moon*
- *Miller Light*
- *Yuengling*

House

- *Shiner*
- *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:		Hydrangea flowers, two mini hydrangeas and mixed greenery in a 4.5x6" cylinder vase with:		Hydrangea flowers and mixed greenery in a 3.5x7.7" cylinder vase with:	
<i>Bright seasonal flowers -or- Four full size roses, three spray rose stems and accent grass loops</i>		<i>Bright seasonal flowers -or- Two full size roses and two spray rose stems</i>		<i>Bright seasonal flowers -or- Two full size roses and one spray rose stem</i>	

SIMPLE ELEGANCE

Spider Mum | Cremon Mum | 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 600 guests hosted in the University Union, Gateway Center or DATCU 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 DATCU 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* \$2
- *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 |
|----------------------------------|-----------|-------------------------------|-------------|

CUSTOM LINENS

Verde offers table linens 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 a service fee of \$15 per server, per half hour will be added to your bill.

Tray Service

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

Delivery & Pickup Service

Verde Catering offers service to UNT's main campus in Denton, DATCU 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

• Discovery Park or UNT CoLab

Buffets

An additional buffet with a different menu selection will incur a \$250 service charge.

Guarantee Extensions

Additional set up/service charge of \$30 for every 20 guests will be added if the room is set beyond the guarantee.

Culinarian Service

Action stations require a culinary service fee of \$75.

Dessert Attendant

Verde Catering team members are available to slice and serve dessert for your event. \$75 per team member.

Service Fee

\$35 per delivery and additional \$35 pickup charge if needed†

Events held in the University Union will receive a 5% discount.
Events at Discovery Park and 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.

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.





MENU SELECTION & FOOD SAFETY

TO ENSURE FOOD SAFETY, WE SERVE BOTH HOT & COLD FOOD FOR 90 MINUTES BEFORE REMOVING IT FROM THE BUFFET LINE.

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.

- 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.
- 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 food and 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:

- | | |
|--|---|
| <input type="checkbox"/> Name of event | <input type="checkbox"/> Payment method or university account numbers |
| <input type="checkbox"/> Event date | <input type="checkbox"/> Tax-exempt number, if applicable. If not provided at the time of booking, events will incur sales tax. |
| <input type="checkbox"/> Event timeline | |
| <input type="checkbox"/> Estimated guest count | <input type="checkbox"/> Room reservation |





WAYS TO ORDER

940-656-3804 Book event space 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. Counts can go up but may not go down within 10% of the expected guest count given.

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 as agreed to avoid delays.

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

ITDS Information Technology & Decision Sciences

"I was very pleased with the service and your staff was wonderful. Thank you for providing exceptional service."

McNatt Institute for Logistics and Research

"I don't remember the name of the person who helped me get this order placed. but she was so very helpful! We had a last-minute need for this order, she took care of everything and made it so easy. Thank you!!"

CVAD Dean's Office

"Verde's team went above and beyond for this event. They met me in advance to see the room and make sure everything was a success. The day of the event, the crew arrived very early and set up everything with plenty of time. The setting and decorations were great, and they even brought some extra votives to help me decorate the other tables I had rented for the event. They were all nicely dressed, polite, friendly, and on top of things. Food was great, as well as the amazing service. You guys made me look so good! Thank you!!!"

Public Administration

"Greetings: We were so pleased with this event. Your staff's helpfulness, kindness, and menu knowledge in preparing for the event was amazing! On event day, the buffets were spectacular in both the decorations, serving pieces, as well as food presentations and food quality! Each menu item was so delicious and the presentation was awesome! Your staff provided high quality service and even your managers and supervisors were monitoring the quality of our event! We would give you an A+++++ Five Stars!!!!!! Please compliment not only your Menu food quality but also your food presentation as well!"





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