



UNIVERSITY CATERING

UtahStateUniversity

PLATED ENTREE

EACH ENTREE INCLUDES:

TOSSED GREEN SALAD, DINNER ROLL, POTATO OR RICE, VEGETABLE DU JOUR,
DESSERT, AND BEVERAGE

EACH ENTREE IS PRICED PER PERSON [DOES NOT INCLUDE SERVICE FEE OR TAX]

2 ENTREE CHOICE MAXIMUM [MINIMUM ORDER OF 10 GUESTS]

GLUTEN-FREE OPTION AVAILABLE UPON REQUEST FOR AN ADDITIONAL FEE

VEGETABLE CREOLE

13.50

A WARM BLEND OF SOUTHERN SPICES, RIPE TOMATOES, AND HEARTY VEGETABLES BRAISED WITH GARBANZO AND RED KIDNEY BEANS SERVED WITH STEAMED JASMINE RICE
ADD-ONS: SAUSAGE OR SHRIMP [3.00 MORE PER PERSON]

ROSEMARY CHICKEN BREAST

15.50

MARINATED CHICKEN BREAST CHAR-GRILLED AND ZESTED WITH LEMON

SMOKED PAPRIKA CHICKEN BREAST

15.50

SMOKED PAPRIKA BRINED CHICKEN BREAST, CHAR-GRILLED AND SERVED WITH FRESH MANGO SALSA

TENDER BEEF STEAK

15.50

8 OZ BISTRO FILET TOPPED WITH A CREAMY AU POIVRE SAUCE

MARINATED CHICKEN BREAST

16.50

MARINATED TERIYAKI CHICKEN BREAST GRILLED WITH PINEAPPLE, BELL PEPPERS, AND ONIONS SERVED WITH WHITE RICE AND HOT STEAMED VEGETABLES

ALMOND CHICKEN BREAST WITH ORANGE SAUCE

17.50

SAVORY CHICKEN BREAST ENCRUSTED WITH SLICED ALMONDS AND PARMESAN CHEESE FINISHED WITH AN ORANGE-GINGER WHITE WINE SAUCE

CHICKEN CORDON BLEU

18.00

CHEF CRAFTED BONELESS CHICKEN BREAST HAND STUFFED WITH SMOKED HAM AND SWISS CHEESE, FINISHED WITH SUPREME SAUCE

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PISTACHIO CRUSTED CHICKEN BREAST

18.00

SAVORY CHICKEN BREAST SEASONED AND COATED WITH CRUSHED PISTACHIOS TOPPED WITH A PEAR BUTTER SAUCE

OVEN ROASTED PORK TENDERLOIN

18.00

SUCCULENT PORK TENDERLOIN TOPPED WITH A SWEET GRILLED ONION APRICOT GLAZE

AGGIE BLEU SALAD

19.25

SLICED MARINATED BEEF TENDER ON CRISP SPRING GREENS, CARROT RIBBON, GRAPE TOMATOES, SWEET BALSAMIC ONIONS TOSSED WITH ROASTED FINGERLING POTATOES, AND GRILLED AVOCADO DRESSED WITH MAYTAG BLEU CHEESE DRESSING

ISLAND PORK TENDERLOIN

19.25

SLICED PORK TENDERLOIN ON TOP OF A BED OF COCONUT RICE DECORATED WITH MANGO SLICES

SEARED SALMON FILLET

19.25

SEARED SALMON FILLET WITH TARRAGON TOMATOES AND GARLIC

DESSERT CHOICES:

}	CHOCOLATE CAKE	VANILLA CAKE	CHEESECAKE WITH ASSORTED DRIZZLES	}
	LEMON BERRY CAKE	CARROT CAKE	BLACK FOREST CAKE	
	FRUIT, NUT, OR CREAM PIE	POUND CAKE WITH BERRIES	CHOCOLATE MOUSSE CAKE	
	BOSTON CREAM PIE	AGGIE ICE CREAM [1.00 PER PERSON]		

SPECIALTY DESSERT AVAILABLE UPON REQUEST AT MARKET PRICE. CONTACT A SALES ASSOCIATE FOR MORE INFORMATION
