It is the mission of Dining Services to provide excellent dining experiences, enriching and nourishing the University of St. Thomas community. As part of this mission we provide a wide range of amenities that coincide with the diverse needs of our campus. Offering fresh, nutritious food, while employing sustainable, socially responsible business practices. We dedicate ourselves to providing outstanding customer service, food and hospitality within all of our operations.

The University of St. Thomas’ Catering Staff provides excellent service and fine foods for the St. Thomas community as well as other groups and organizations visiting campus. All details of your event can be organized with the help of our staff.

Whether it is a meal on the go, casual meeting or a fine dining plated experience our award winning menu combines refreshment breaks, breakfasts, lunches, dinners and desserts to fulfill your needs. Our talented chefs are up to date on the trends in dining and cuisine and are constantly creating new and innovative menu items to satisfy our guests both regionally and internationally. We work hard each day to create a safe and allergen free environment for our clients with special dietary needs, providing special chef prepared culinary options that are flavorful and creative.
Breakfast Breaks
All breaks are delivered with disposable service ware with Coffee, Hot Tea, and Assorted Fruit Juices.

Items can be plated in a dining space for an additional $2.00.

Wake Up | 4.50
Assortment of Pastries, Muffins and Scones.

Early Riser | 6.50
Sliced Fresh Fruit and an Assortment of Pastries, Muffins and Scones.

Continental | 6.75
Assortment of Freshly Baked Muffins, Fruit Yogurt and Assortment of Seasonal Sliced Fresh Fruit and Berries.

Fruit N Crunch | 6.75
Assorted Yogurt, Fresh Fruit and Granola Bars.

A La Carte
A Seasonal selection of fruit bread and muffins will be offered.

- Assorted Cake Donuts | 1.00
- Muffins | 1.00
- Pastries | 1.25
- Granola Bars | 1.00
- Individual Yogurt | 1.50
- Bagels with Cream Cheese | 1.25
- Fruit Bread Serves 10 | 10.00
**Plated and Buffet Service**

The following beverages are available with your meal when served in UST Dining Locations:
- Regular and Decaffeinated Coffee, Hot Tea, and Iced Water.

Choose one of the items from each category – Entrée, Meat and Potato. A selection of Bakery items and Fresh Fruit will be included. Vegetarians will be accommodated.

*Breakfast service is only available on St. Paul Main Campus and Minneapolis Campus between 7:00am and 10:00am only.*

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**Choose A Service**

<table>
<thead>
<tr>
<th>Plated Service</th>
<th>Buffet Service</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Entrée</td>
<td>One Entrée</td>
</tr>
<tr>
<td><em><strong>9.85</strong></em></td>
<td><em><strong>10.00</strong></em></td>
</tr>
<tr>
<td>Two Entrées</td>
<td>Two Entrées</td>
</tr>
<tr>
<td><em><strong>11.95</strong></em></td>
<td><em><strong>11.95</strong></em></td>
</tr>
</tbody>
</table>

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**Choose Entree(s)**

<table>
<thead>
<tr>
<th>Breakfast Burrito</th>
<th>Strata</th>
</tr>
</thead>
<tbody>
<tr>
<td>Egg, Sausage and Cheese wrapped in a Tortilla and served with Hot Sauce</td>
<td>Cheese, Sausage, or Vegetable</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Ham and Cheese Omelet</th>
<th>Thick Cut Cinnamon French Toast</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon, Onion and Swiss Cheese</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Quiche Lorraine</th>
<th>Vegetarian Omelet</th>
</tr>
</thead>
<tbody>
<tr>
<td>Broccoli, Scallions, Tomatoes, Red and Green Peppers</td>
<td>Broccoli, Scallions, Provolone Cheese, Red and Green Peppers</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Scrambled Eggs</th>
<th>Vegetarian Quiche</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scrambled Eggs with Cheese</td>
<td>Broccoli, Scallions, Provolone Cheese, Red and Green Peppers</td>
</tr>
</tbody>
</table>

| Scrambled Eggs with Mozzarella, Scallions and Tomatoes | |

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**Choose A Potato**

<table>
<thead>
<tr>
<th>Hash Browns</th>
<th>Potatoes O’Brien</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lyonnaise Potatoes</td>
<td>Diced Potatoes with Diced Red and Green Peppers and Onions</td>
</tr>
</tbody>
</table>

| Pan Fried Sliced Potatoes with Caramelized Onions | Roasted Baby Reds |

---

**Choose A Meat**

<table>
<thead>
<tr>
<th>Sausage Link</th>
<th>Turkey Sausage Patty</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sausage Patty</td>
<td>Thick Cut Bacon</td>
</tr>
</tbody>
</table>

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BOX LUNCHES

**Sandwiches & Wraps**

All sandwiches and wraps are served with Rachel’s chips or baby carrots, a cookie, and soda or water. Any sandwich or wrap can be served on gluten free bread or a gluten free wrap.

Items can be plated in a dining space for an additional $4.00.

- **Peanut Butter & Jelly Deluxe** | $9.75
  Peanut Butter, Raspberry Preserves, Dried Cranberries and Granola on Wheat

- **Vegetarian Hummus Sandwich** | $9.75
  Roasted Red Pepper Hummus, Tomatoes, Red Onions, Cucumbers, Sprouts and Spinach on Wheat

- **Vegetarian Hummus Wrap** | $9.75
  Roasted Red Pepper Hummus, Tomatoes, Red Onions, Cucumbers, Sprouts and Spinach on Tortilla

- **Chicken Caesar Wrap** | $10.75
  Chicken, Romaine Lettuce, Parmesan Cheese and Caesar Dressing on Tortilla

- **Ham & Cheddar Sandwich** | $10.75
  Ham, Cheddar, Lettuce and Tomatoes on Ciabatta

- **Italian Sub** | $10.75
  Salami, Ham, Provolone Cheese, Shredded Lettuce and Tomatoes on a White Hoagie

- **Mediterranean Chicken Wrap** | $10.75
  Chicken, Mixed Greens, Tomatoes, Kalamata Olives, Feta Cheese, Red Onions, Cucumbers and Banana Peppers on Tortilla

- **Rustic Club Smoker** | $10.75
  Smoked Turkey, Smoked Ham, Bacon, Smoked Provolone Cheese, Tomatoes and Lettuce on Ciabatta

- **Turkey Provolone Wrap** | $10.75
  Turkey, Provolone Cheese, Spinach and Tomatoes on Tortilla

- **Tuna Salad Sandwich** | $10.75
  Tuna Salad, Tomatoes and Mixed Greens on Wheat

- **Turkey Provolone Sandwich** | $10.75
  Turkey, Provolone Cheese, Spinach and Tomatoes on Ciabatta

- **Roast Beef Sandwich** | $12.50
  Roast Beef, Horseradish Cheese, Lettuce and Tomato on Salt & Pepper Bun

**Salads**

Please limit box lunches to 3 selections per event. For large group exceptions, contact the location catering manager. All salads are served with a roll and butter, a cookie, and soda or water. Gluten free roll and cookie available upon request.

Items can be plated in a dining space for an additional $4.00.

- **Caesar Salad** | $10.50
  Romaine Lettuce, Shredded Parmesan Cheese, Groutons and Caesar Dressing
  - Add Grilled Chicken | $12.50
  - Add Tofu | $12.50

- **Spinach Salad** | $10.50
  Spinach, Bacon, Feta Cheese, Tomatoes, Dried Cranberries, Red Onion and Buttermilk Ranch Dressing

- **Mediterranean Salad** | $10.50
  Mixed Greens, Kalamata Olives, Feta Cheese, Cucumbers, Roasted Tomatoes, Parsley, Banana Peppers and Balsamic Vinaigrette
  - Add Grilled Chicken | $12.50
  - Add Tofu | $12.50

- **Asian Salad** | $10.75
  Mixed Greens, Red Peppers, Mandarin Oranges, Scallions, Carrots, Snow Peas, Oriental Sesame Dressing and Fried Wontons
  - Add Grilled Chicken | $12.50
  - Add Tofu | $12.50

- **Chef Salad** | $12.00
  Mixed Greens, Ham, Turkey, Shredded Cheese, Tomatoes, Carrots, Cucumbers, Red Onions and Buttermilk Ranch

- **Roasted Almond Chicken Salad** | $12.00
  Mixed Greens, Chicken, Roasted Almonds, Dried Cranberries, Celery, Parsley and Poppy Seed Dressing

- **Grilled Salmon Salad** | $14.00
  Mixed Greens, Grilled Salmon, Tomatoes, Carrots, Cucumbers and Honey Dijon Dressing

**GF** = Made with ingredients which don’t contain gluten.
**PLATED LUNCH SANDWICHES**

**CHOOSE A SANDWICH**

**Mediterranean Turkey Burger | 12.75**
Turkey Patty, Roasted Tomatoes, Capers, Red Onions, Cumbres, Feta Cheese, Lettuce, on a Salt & Pepper Bun
*Gluten Free Bread Available*

**BBQ Pork on Texas Toast | 13.00**
Pulled Pork with BBQ Sauce on Texas Toast

**Caprese Sandwich | 13.00**
Mozzarella Cheese, Tomato, Basil Leaves all on a Ciabatta Bun.
*Gluten Free Bread Available*

**BLT on Ciabatta | 13.50**
Thick Cut Bacon, Lettuce, Tomato Slices, Mayo, on a Ciabatta Bun. Served with a Pesto Mayo Dip
*Gluten Free Bread Available*

**Italian Chicken Sandwich | 13.95**
Chicken Breast, with Fire Roasted Red Bell Peppers, Banana Peppers, Onions, Black Olives, Lettuce, Provolone Cheese, all on a Salt and Pepper Bun. Served with a Pesto Mayo Dip
*Gluten Free Bread Available*

**Portabella Mushroom Sandwich | 17.35**
*Gluten Free Bread Available*

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**CHOOSE A SIDE**

**Potato Salad**
Potato Salad with Tender Red Potatoes with a Creamy Mayonnaise Dressing
*GF*

**Pasta Salad**
Rotelli Pasta in a Light Vinaigrette with Tomatoes, Red Bell Pepper, Onions, Basil, Sun Dried Tomatoes, and Garlic
*GF*

**Wilted Cucumber Salad**
Sliced Cucumbers, Red Onions, Diced Tomatos, tossed with a Apple Cider Vinegar
*GF*

**Speciality Grain Salad**
Weekly grain salad using a variety of grains.

**Coleslaw**
Cabbage mixed with Carrots tossed in a Mayo dressing
*GF*

**Fruit Cup**
Seasonal assortment of fresh fruit
*GF*

The following beverages are available with your meal when served in UST Dining Locations: Regular and Decaffeinated Coffee, Hot Tea, and Ice Water. All plated sandwiches comes with chips, one side of your choice, and assorted bars or cookies. In order to optimize the success of your event, please limit plated selections to one option.

Lunches are available day from 10:00am to 2:00pm.
**Choose An Entrée**

- **Herb Roasted Chicken Quarters | 12.50 GF**
  Roasted Chicken Quarters infused with Herbs

- **Vegetarian Stuffed Peppers | 12.50 GF**
  Green Peppers, Onions, Celery, Rice, Tomatoes, Tossed in Tabasco Sauce, Black Bean, Picante Sauce, and dressed with Olive Oil

- **Tilapia with Homemade Mango Salsa | 12.75 GF**
  Tilapia, Diced Mangos, Red & Green Bell Peppers, Jalapenos, Cilantro, Red Onions, and Lime

- **Grilled Chicken Bruschetta | 14.50 GF**
  Grilled Chicken, with a Tomato Bruschetta Mix and Mozzarella Cheese and Balsamic Vinegar

- **Teriyaki Chicken with Mango Salsa | 15.75**
  Chicken Breast, with Mangos, Red & Green Peppers, Jalapenos, Cilantro, Red Onions, Lime, dressed with a Teriyaki Glaze

- **Ravioli Florentine with Sauce | 16.25**
  Ravioli Florentine with a rich Red Sauce and fresh Basil

**Choose A Vegetable**

- **Broccoli with Olive Nut Sauce**
  Fresh Broccoli Florets, Sliced Almonds, Chopped Garlic, Black Olives, infused with Lemon and Butter

- **Four Way Fresh Vegetable Blend**
  Seasonal assortment of vegetables tossed together

- **Green Beans Almondine**
  Fresh Green Beans, Sliced Almonds, Chopped Garlic tossed in Olive Oil

- **Honey Glazed Carrots**
  Baby Carrots tossed with Brown Sugar & Honey

- **Szechuan Green Beans**
  Fresh Green Beans tossed in a Szechuan Sauce

- **Wilted Cucumber Salad**
  Sliced Cucumbers, Red Onions, Diced Tomatos, tossed with a Apple Cider Vinegar

**Choose A Starch**

- **Cilantro Lime Rice**
  White rice with fresh Cilantro.

- **Mashed Potatoes**
  Creamy Mashed Potatoes with Milk and Butter

- **Pasta Salad**
  Rotelli Pasta in a Light Vinaigrette with Tomatoes, Red Bell Pepper, Onions, Basil, Sun Dried Tomatoes, and Garlic

- **Rice Pilaf**
  Long Grain White Rice, Diced Celery, Carrots, Yellow Onion, and Bay Leaves

- **Roasted Red Potatoes with Rosemary**
  Roasted Red Potatoes tossed with Imported Italian Olive Oil, and Garlic Powder

- **Potato Salad**
  Potato Salad with Tender Red Potatoes with a Creamy Mayonannaise Dressing

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The following beverages are available with your meal when served in UST Dining Locations: Regular and Decaffeinated Coffee, Hot Tea, and Ice Water. All plated lunches comes with one side house salad, entree, one choice of vegetables, and one choice of a starch. In order to optimize the success of your event, please limit plated selections to one option.

Lunches are available day from 10:00am to 2:00pm.

GF = Made with ingredients which don’t contain gluten.
# Appetizers & Platters

## Hot Appetizers
Hot Appetizers are priced by the piece.
A minimum order of 20 per item is required.

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BBQ Meatballs</td>
<td>1.10</td>
</tr>
<tr>
<td>Chicken Drummettes &amp; Wings with Bleu Cheese &amp; Celery Sticks</td>
<td>1.20</td>
</tr>
<tr>
<td>Vegetarian Egg Roll with Sweet Chili Dipping Sauce</td>
<td>1.10</td>
</tr>
<tr>
<td>Assorted Mini Quiche</td>
<td>1.25</td>
</tr>
<tr>
<td>Chinese Pork Potstickers with Sweet Dipping Sauce</td>
<td>1.25</td>
</tr>
<tr>
<td>Spanakopita</td>
<td>1.25</td>
</tr>
<tr>
<td>Waterchestnuts Wrapped in Bacon</td>
<td>1.25</td>
</tr>
<tr>
<td>Chicken Quesadillas with Salsa &amp; Sour Cream</td>
<td>1.50</td>
</tr>
<tr>
<td>Hot Artichoke Dip with Baguette</td>
<td>1.50</td>
</tr>
</tbody>
</table>

## Cold Appetizers
Cold Appetizers are priced by the piece.
A minimum order of 20 per item is required.

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hummus with Pita Bread</td>
<td>1.25</td>
</tr>
<tr>
<td>Petit Pinwheel Wraps</td>
<td>1.25</td>
</tr>
<tr>
<td>Spinach Dip with Diced French Bread</td>
<td>1.25</td>
</tr>
<tr>
<td>Tomato Basil Bruschetta</td>
<td>1.25</td>
</tr>
<tr>
<td>Shrimp Cocktail</td>
<td>3.50</td>
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</table>

## Platters

<table>
<thead>
<tr>
<th>Platter</th>
<th>Small</th>
<th>Large</th>
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</thead>
<tbody>
<tr>
<td>Serves 20</td>
<td>38.00</td>
<td>71.00</td>
</tr>
<tr>
<td>Grilled Vegetable Tray</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Seasonal Vegetable Crudites &amp; Dip</td>
<td>38.00</td>
<td>71.00</td>
</tr>
<tr>
<td>Seasonal Fresh Fruit Display</td>
<td>44.00</td>
<td>80.00</td>
</tr>
<tr>
<td>Domestic Cheese with Crackers</td>
<td>55.00</td>
<td>105.00</td>
</tr>
<tr>
<td>Imported Cheese with Crackers</td>
<td>60.00</td>
<td>116.00</td>
</tr>
<tr>
<td>Antipasti Relish Tray</td>
<td>60.00</td>
<td>115.00</td>
</tr>
<tr>
<td>Imported Smoked Salmon Display with Petit Breads</td>
<td>70.00</td>
<td>140.00</td>
</tr>
<tr>
<td>Deli Platter with Buns</td>
<td></td>
<td>2.50 per person</td>
</tr>
</tbody>
</table>
PIZZAS

**TRADITIONAL**

- Cheese | $10.95
- Pepperoni | $12.70
- Sausage | $12.70

- Veggie | $13.95
  - Onions, Green Peppers, Mushrooms, Black Olives

- Buffalo Chicken | $15.95
  - Chicken, Onions and Mozzarella on Buffalo Sauce

- Chicken Alfredo | $15.95
  - Chicken, Parmesan Cheese, Red Onions, Green Peppers and Mushrooms on Alfredo Sauce

- Margherita | $15.95
  - Fresh Mozzarella, Parmesan Cheese, Roma Tomatoes, Garlic and Fresh Basil on Olive Oil

- Supreme | $15.95
  - Spicy Italian Sausage, Pepperoni, Red Pepper, Green Pepper, Onion and Mushrooms

**BUILD YOUR OWN**

- Choice of Sauce
  - Classic Tomato
  - Alfredo

- Meat & Cheese | $1.75 each
  - Canadian Bacon
  - Chicken
  - Pepperoni
  - Spicy Italian Sausage
  - Extra Cheese

- Vegetables | $1.25 each
  - Artichokes
  - Black Olives
  - Green Onions
  - Green Peppers
  - Banana Peppers
  - Mushrooms
  - Onions

All pizzas are served on a 16” traditional crust.

A personal sized gluten free crust is available upon request.
BUFFETS

The following beverages are available with your meal when served in UST Dining Locations: Regular and Decaffeinated Coffee, Hot Tea, and Iced Water. All Light Buffets include assorted bars and cookies. For buffets under 20 people please contact catering staff.

**Light Buffets**

**Souper & Salad** | 8.25
- Choice of Asian Salad, Caesar Salad, or Mediterranean Salad with a Cup of the Soup of the Day

**Soup & Half Wrap** | 10.50
- Choice of half Vegetarian Hummus Wrap, Turkey Provolone Wrap, Mediterranean Chicken Wrap, or Chicken Caesar Wrap with a Cup of the Soup of the Day

**Garden Buffet** | 12.50
- Asian Salad and Caesar Salad served with Grilled Chicken on the side, Vegetable Pasta Salad, Rolls, and Butter

**Sandwich & Wrap Buffet** | 12.50
- Vegetarian Hummus Wrap, Turkey Provolone Sandwich, and Rustic Club Smoker with Chips or Carrots

**Specialty Buffets**

The following beverages are available with your meal when served in UST Dining Locations: Regular and Decaffeinated Coffee, Hot and Iced Tea, Milk, and Iced Water. A minimum order of 20 people is required.

**Arches** | 19.95
- Fresh Fruit Platter
- House Salad
- Chicken Marsala
- Louisiana BBQ Grilled Pork Loin
- Herbed Mashed Potatoes
- Seasonal Vegetable Assorted Artisan Breads & Butter

**Grotto** | 19.95
- Fresh Fruit Platter
- Caesar Salad
- Beef Tips with Wine Sauce, Pearl Onions, and Wild Mushrooms
- Grilled Chicken Picatta
- Roasted Red Potatoes
- Seasonal Vegetable Assorted Artisan Breads & Butter

**Fountain** | 23.95
- Fresh Fruit Platter
- Caesar Salad
- Pork Tenderloin with Figs and Caramelized Onions
- Salmon with Dill
- Basmati Rice Pilaf
- Seasonal Vegetable Assorted Artisan Breads & Butter

**Buffets**

The following beverages are available with your meal when served in UST Dining Locations: Regular and Decaffeinated Coffee, Hot Tea, and Iced Water.

For buffets under 20 people please contact catering staff.

**Italian** | 13.25
- Mostaccioli served with Italian Sausage and Pepper Sauce, Vegetarian Marinara Sauce, Italian Salad, Rolls, Butter and Parmesan

**Lasagna** | 13.25
- Available in quantities of 12 only
- Italian Sausage, Beef or Vegetable Lasagna served with Italian Salad, Seasonal Vegetables and Bread Sticks.

**Mexican** | 13.25
- Beef and Chicken Fajitas served with Warm Flour Tortillas, Mexican Rice, Black Beans, Tortilla Chips, Salsa, Shredded Lettuce, Cheese, Diced Tomatoes, Onions and Sour Cream

**Picnic** | 13.25
- Choice of 2 Hamburgers, Brats, Quarter Pound All Beef Hot Dogs, Grilled Chicken Breast, or Veggie Burgers served with a Sliced Cheese Tray, Tomato-Onion-Pickle Tray, Assorted Buns, Potato Salad and Seasonal Fruit

**Heartland** | 13.25
- Yankee Pot Roast served with Mashed Potatoes, Gravy, Seasonal Vegetables, House Salad, Rolls and Butter

**Roasted Chicken** | 13.25
- Roasted Chicken served with Yukon Potatoes, Cole Slaw, Baked Beans and Cornbread

**Asian** | 13.25
- Sweet and Sour Chicken served with Vegetarian Fried Rice, Vegetarian Egg Rolls, Pork Pot Stickers with Sweet Chili Sauce and Fortune Cookies

**BBQ** | 13.25
- BBQ Beef Brisket and BBQ Pulled Chicken served with Baked Beans, Buns, Cornbread, Cole Slaw and Seasonal Fruit

**Fall** | 13.25
- Sliced Turkey Breast served with Stuffing, Mashed Potatoes, Gravy, Green Beans, House Salad, Rolls and Butter

**BBQ** | 13.25
- BBQ Beef Brisket and BBQ Pulled Chicken served with Baked Beans, Buns, Cornbread, Cole Slaw and Seasonal Fruit
**POULTRY**

**Grilled Chicken Piccata | 15.95**
House Salad
Grilled Chicken Breast with Capers, Lemon, Parsley and Browned Butter
Roasted Red Potato Wedges
Seasonal Vegetables

**Chicken Marsala | 15.95**
House Salad
Sautéed Chicken Breast with Mushrooms, Shallots, Marsala Wine and Demi-Glace
Penne Pasta with Olive Oil
Seasonal Vegetables

**Chicken Béarnaise | 15.95**
House Salad
Herb Grilled Chicken with Béarnaise Sauce
Roasted Red Potatoes
Seasonal Vegetables

**Tuscan Stuffed Chicken | 16.50**
House Salad
Chicken Stuffed with Fontina Cheese & Tuscan Spices
Rosemary Red Potatoes
Seasonal Vegetables

**BEF**

**Sliced Beef Tenderloin | 29.95**
House Salad
Beef Tenderloin Roasted and Sliced served with Wild Mushrooms in a Cognac Demi-Glace
Loaded Mashed Potatoes
Seasonal Vegetables

**Grilled Sirloin Steak | 29.95**
House Salad
Sirloin Steak with Gorgonzola Cream Sauce
Roasted Red Potatoes
Seasonal Vegetables

**Beef Tournedos | 29.95**
House Salad
Tournedos of Beef on a Rye Crouton with a Guinness Demi-Glace
Cheddar Mashed Potatoes
Roasted Seasonal Vegetables

The following beverages are available with your meal when served in UST Dining Locations: Regular and Decaffeinated Coffee, Hot Tea, Milk, and Iced Water.

In order to optimize the success of your event, please limit plated selections to one option. Special diets will be accommodated.
**PORK**

**Mediterranean Pork Chop** | 16.95
---
House Salad
Hand Cut Pork Chop Topped with Kalamata Olives
Roasted Red Tomatoes, Feta Cheese, and Banana Peppers
Roasted Red Potatoes
Seasonal Vegetables

**Pork Milanese with Grilled Lemon** | 16.95
---
House Salad
Hand Cut Pork Chop, Pounded Thick and crusted with Panko Bread Crumbs & Lemon
Mashed Potatoes
Seasonal Vegetables

**Pork Loin with Dried Cherry Sauce** | 16.95
---
House Salad
Herb Roasted Pork Loin with Dried Cherry Sauce
Mashed Potatoes
Seasonal Vegetables

**Pork Tenderloin with Jack Daniels Glaze** | 21.95
---
House Salad
Pork Tenderloin with Jack Daniels Glaze
Mashed Potatoes
Seasonal Vegetables

**FISH**

**Peppercorn Crusted Salmon** | 20.95
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House Salad
Salmon Fillets Coated with Cracked Black Pepper and Pan-Seared served with Fresh Pico de Gallo
Quinoa Pilaf
Seasonal Vegetables

**Salmon with Dill** | 20.95
---
House Salad
Baked Salmon with Beurre Blanc and Fresh Dill
Basmati Rice
Seasonal Vegetables

**Walleye Almandine** | 16.25
---
House Salad
Pan-Fried Walleye Fillet with Almonds, Parsley, and Browned Butter
Wild Rice Blend
Seasonal Vegetables
VEGETARIAN

Chickpea Au Gratin | 13.50
House Salad
Chickpea Au Gratin with Spinach and Artichoke Hearts
Seasonal Vegetables

Orecchiette | 13.50
House Salad
Orecchiette with White Beans, Sundried Tomatoes & Roasted Asparagus seasoned with Garlic and Olive Oil
Seasonal Vegetables

Curried Vegetables | 16.00
House Salad
Curried Vegetables served with Na’an Basmati Rice

Gnocchi with Creamy Pesto | 16.00
House Salad
Potato Gnocchi with Creamy Pesto
Seasonal Vegetables

Ravioli Florentine | 18.50
House Salad
Spinach Ravioli with Red and White Sauce
Seasonal Vegetables
**SWEET TREATS**

**Bars & Cookies**

**Assorted Bars | 1.50**
Assorted variety of Brownies, M&M, Peanut Butter Oatmeal, Seven Layer, Three Chip Blondie or Seasonal

**Assorted Gourmet Cookies | 1.50**
Any combination of Chocolate Chunk, Oatmeal Raisin, Peanut Butter, Rocky Road, Snickerdoodle, or White Chocolate Chip Macadamia Nut

**Assorted Standard Cookies | .85**
Any combination of Chocolate Chip, English Toffee, M&M, Reese’s Pieces or White Chocolate Chip

**Seasonal Novelty Cookies | 1.75**
Iced or Sugared Cut-out Novelty Cookies

**Decorated Sheet Cakes**

**Build Your Own**
Choose from White, Chocolate, or Marble Cake Choice of Butter Cream, Chocolate Butter Cream, Whipped Cream, or Chocolate Whipped Cream Icing Mexican Chocolate with Chocolate Mousse Icing

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
<th>Serves</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/4 Sheet</td>
<td>29.65</td>
<td>18</td>
<td>3 Gallon Container of Vanilla, Chocolate, or Neapolitan Toppings include Caramel, Chocolate Syrup, Maraschino Cherries, Strawberries and Whipped Cream</td>
</tr>
<tr>
<td>1/2 Sheet</td>
<td>53.00</td>
<td>36</td>
<td>3 Gallon Container of Vanilla, Chocolate, or Neapolitan Toppings include Caramel, Chocolate Syrup, Maraschino Cherries, Strawberries and Whipped Cream</td>
</tr>
<tr>
<td>Full Sheet</td>
<td>80.25</td>
<td>72</td>
<td>3 Gallon Container of Vanilla, Chocolate, or Neapolitan Toppings include Caramel, Chocolate Syrup, Maraschino Cherries, Strawberries and Whipped Cream</td>
</tr>
</tbody>
</table>

**Ice Cream**

Only Available on the St. Paul Campuses

**Ice Cream for 50 | 50.00**
3 Gallon Container of Vanilla, Chocolate, or Strawberry

**Ice Cream for 16 | 20.00**
1 Gallon Container of Vanilla, Chocolate, or Neapolitan

**Build Your Own Sundae for 50 | 150.00**
3 Gallon Container of Vanilla, Chocolate, or Strawberry. Toppings include a selection of Caramel, Chocolate Syrup, Maraschino Cherries, Strawberries and Whipped Cream

**Build Your Own Sundae for 16 | 60.00**
1 Gallon Container of Vanilla, Chocolate, or Neapolitan. Toppings include Caramel, Chocolate Syrup, Maraschino Cherries, Strawberries and Whipped Cream

**Assorted Ice Cream Novelties | 2.50**

**Desserts**

Gluten free desserts available upon request.

**Cupcake Station | 1.95**
Choose from Chocolate, Lemon Card, Red Velvet, Retro Hostess, Turtle, or White

**Cannolis | 3.95**
Choose from Raspberry White Chocolate, Caramel with Hazelnut Crunch, or Chocolate Fudge

**Individual Desserts | 3.95**
Choose from Tiramisu, Lemon Blueberry or Two Berry Trifle Verrines

**Chocolate Decadence | 4.95**
Flourless Chocolate Cake

**Individual Cheesecakes | 4.95**
Choice of Oreo or Turtle with a Vanilla or Strawberry Topping

**Rustic Apple Tart | 5.75**
Fresh Apples mixed with Spices and baked in a Flaky Crust until Golden Brown

**Rustic Berry Tart | 5.75**
Fresh assortment of Berries and Apples mixed with Spices and baked in a Flaky Crust until Golden Brown

**Mini Dessert Station | 5.95**
Assorted mini desserts, each serving is three pieces. Minimum order of 30 servings is required.
## BEVERAGES FOR A GROUP

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ice Water (Pitcher)</td>
<td>$3.00</td>
</tr>
<tr>
<td>Ice Water (Gallon)</td>
<td>$5.00</td>
</tr>
<tr>
<td>Orange Juice (Pitcher)</td>
<td>$8.00</td>
</tr>
<tr>
<td>Regular or Decaf Coffee (Pot)</td>
<td>$5.50</td>
</tr>
<tr>
<td>Regular or Decaf Coffee (Air Pot)</td>
<td>$10.25</td>
</tr>
<tr>
<td>Regular or Decaf Coffee (Gallon)</td>
<td>$16.50</td>
</tr>
<tr>
<td>Hot Chocolate (Gallon)</td>
<td>$16.50</td>
</tr>
<tr>
<td>Ice Tea (Gallon)</td>
<td>$16.50</td>
</tr>
<tr>
<td>Orange Juice (Gallon)</td>
<td>$16.50</td>
</tr>
<tr>
<td>Lemonade (Gallon)</td>
<td>$16.50</td>
</tr>
<tr>
<td>Punch (Gallon)</td>
<td>$16.50</td>
</tr>
</tbody>
</table>

Gallon Serves 15 • Air Pot Serves 8-10
Pitcher Serves 10 • Pot Serves 5-7

## INDIVIDUAL BEVERAGES

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk (1/2 Pint)</td>
<td>$1.00</td>
</tr>
<tr>
<td>Hot Chocolate (Packet)</td>
<td>$1.00</td>
</tr>
<tr>
<td>Tea (Bag)</td>
<td>$1.00</td>
</tr>
<tr>
<td>Canned Soda</td>
<td>$1.50</td>
</tr>
<tr>
<td>Celtic Water</td>
<td>$1.50</td>
</tr>
<tr>
<td>Bottled Juice</td>
<td>$2.15</td>
</tr>
</tbody>
</table>

## ALCOHOLIC BEVERAGES

Alcoholic Beverages are priced per glass.

### Hosted Bar (Plus Tax) | Cash Bar (Includes Tax)

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Hosted Bar</th>
<th>Cash Bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spirits House Rail</td>
<td>$4.50</td>
<td>$6.00</td>
</tr>
<tr>
<td>Spirits Top Shelf</td>
<td>$6.25</td>
<td>$8.00</td>
</tr>
<tr>
<td><strong>Beer</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Domestic Bottle</td>
<td>$3.75</td>
<td>$5.00</td>
</tr>
<tr>
<td>Imported Bottle</td>
<td>$4.50</td>
<td>$6.00</td>
</tr>
<tr>
<td>Domestic Keg (16 gal)</td>
<td>$350</td>
<td>NA</td>
</tr>
<tr>
<td>Import Keg (16 gal)</td>
<td>$450</td>
<td>NA</td>
</tr>
<tr>
<td><strong>Wine</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>House Wine**</td>
<td>$4.50</td>
<td>$6.00</td>
</tr>
<tr>
<td><strong>Non-Alcoholic</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Soda</td>
<td>$1.50</td>
<td>$2.00</td>
</tr>
<tr>
<td>Mineral Water</td>
<td>$1.50</td>
<td>$2.00</td>
</tr>
<tr>
<td>Juice</td>
<td>$2.15</td>
<td>$3.00</td>
</tr>
</tbody>
</table>

*Wine set on tables is sold per bottle.*

Full service bars and bars outside the Anderson Student Center, Binz or Minneapolis Terrence Murphy Hall will incur a bar setup fee of $150 per bar plus tax. Bar setup fee will be waived if only serving beer and wine in the above listed locations.

All events with alcohol require catering staff present.

The bartender fee is $30 per hour plus tax with a 4 hour minimum. Additional bartenders are $25 per hour plus tax with a 4 hour minimum. Dining Services will determine the number of bartenders needed using a guideline of 1 bartender per 75 customers. Each event will require customization due to the length and type of event, beverage selection, and service expectations.

If wine served/requested is different than House the price is dependent on the selection.

Wine set on tables is sold per bottle.
**SNACKS**

**BREAKS**
Breaks are delivered with disposable service ware.

**Energizer | 2.75**
Freshly Baked Cookies, Soda and Celtic Water

**Snack Time | 2.75**
Packaged Snacks, Soda and Celtic Water

**Refresher | 3.50**
Assortment of Freshly Baked Bars, Coffee, Decaf, Soda and Celtic Water

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**A LA CARTE**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole Fruit</td>
<td>$1.00</td>
</tr>
<tr>
<td>Baby Carrots</td>
<td>$1.00</td>
</tr>
<tr>
<td>Chex Mix</td>
<td>$1.30</td>
</tr>
<tr>
<td>Chips &amp; Salsa (Serves 12)</td>
<td>$12.00</td>
</tr>
<tr>
<td>Individual Packaged Snacks</td>
<td>$1.50</td>
</tr>
<tr>
<td>Gold Fish Crackers</td>
<td></td>
</tr>
<tr>
<td>Individual Yogurt</td>
<td></td>
</tr>
<tr>
<td>Nature Valley Granola Bars</td>
<td></td>
</tr>
<tr>
<td>Nutrigrain Bars</td>
<td></td>
</tr>
<tr>
<td>Popcorn</td>
<td></td>
</tr>
<tr>
<td>Pretzels</td>
<td></td>
</tr>
<tr>
<td>Rachel’s Potato Chips</td>
<td></td>
</tr>
</tbody>
</table>

---

**RENTAL OPTIONS**
Priced per unit.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>China Rental</td>
<td>$0.50</td>
</tr>
<tr>
<td>Disposable Cups</td>
<td>$0.10</td>
</tr>
<tr>
<td>Disposable Plates</td>
<td>$0.10</td>
</tr>
<tr>
<td>Disposable Flatware</td>
<td>$0.10</td>
</tr>
<tr>
<td>Flowers</td>
<td>$MP</td>
</tr>
<tr>
<td>Linen Napkins</td>
<td>$0.50</td>
</tr>
<tr>
<td>Linen Tablecloths</td>
<td>$3.00</td>
</tr>
<tr>
<td>Mirror Tiles</td>
<td>$1.50</td>
</tr>
<tr>
<td>Paper Tablecloths</td>
<td>$2.25</td>
</tr>
<tr>
<td>Skirting</td>
<td>$20.00</td>
</tr>
<tr>
<td>Table Numbers &amp; Stands</td>
<td>$1.50</td>
</tr>
<tr>
<td>Votives</td>
<td>$1.50</td>
</tr>
<tr>
<td>Vases</td>
<td>$1.50</td>
</tr>
<tr>
<td>Wine Glasses</td>
<td>$1.50</td>
</tr>
</tbody>
</table>
Catering Policy

All food and beverages served on the UST campus must be provided by University Dining Services. No outside catering and/or food items may be served. Exceptions will be made case by case and must receive written approval from the Dining Services Director. Meetings held off campus for official university business will continue to be reimbursed by the University. To view Dining Services' potluck policy please visit stthomas.edu/dining/faq.

Ordering Deadlines

- Standard catering orders should be placed at least 10 business days prior to your event using the NetCatering online system. In order to provide the best service and accommodate special requests, noted special dietary needs (vegetarian, gluten-free, etc.) when placing your order in NetCatering. A final guaranteed count is required 72 business hours prior to the event.
- To place a custom catering order, schedule a meeting with the Catering Manager a minimum of 3 weeks prior to your event.
- To place an external catering order, contact Jerry Sweeney at 651-962-6068 in St. Paul, Andy Casale at 651-962-6083 in St. Paul South Campus or Lynne Grams at 651-962-4027 in Minneapolis. All external catering events will be charged a 15% service fee and applicable taxes.
- Orders placed for pick up may be picked up at the following locations:
  - St. Paul Main Campus: The View: southwest entrance to the kitchen (near Off-Campus Student Services)
  - St. Paul South Campus: BINZ: check with kitchen staff
  - Minneapolis Campus: Food for Thought: check with cashier

Missed Deadlines

- St. Paul Main Campus: Contact Scooter’s at 651-962-6080 for pizza or T’s for sandwich tray orders at 651-962-6077. Production capacity is limited; every attempt will be made to accommodate same day orders that are placed by 9 am of the day of your event. Lunch orders must be picked up by 11:30 am at Scooter’s or T’s (pick-up at the location that you called to place the order). Standard retail rates will be charged. For other needs on the St. Paul main campus, contact the Catering Office at 651-962-6068 for availability.
- St. Paul South Campus: Contact 651-962-6082 for availability.
- Minneapolis Campus: Contact 651-962-4027 for availability.

Health & Safety Regulations

- In compliance with the Minnesota Department of Health, it is the customer’s responsibility to control the condition and temperature of the food prepared by Dining Services once the pickup or drop off has occurred. In addition, all food and beverages leftover at the end of an event is the property of Dining Services, cannot be removed from the premises by the client, and must be discarded. This is in accordance with the Minnesota Department of Health. University of St. Thomas Dining Services will not be held liable for food or beverage that is removed disregarding this policy.

Liquor Policy

- Alcohol service is available for a catered event through the University of St. Thomas Dining Services Office for an additional fee. Fees may include bartenders, bar set-up, security, guaranteed minimum sales, price per drink, for hosted or cash bars.
- Any Licensee, or its employees, agents, invitees, or other individuals using the Licensed Facilities, desiring to serve, possess or consume alcoholic beverages in the Licensed Facilities, must submit a copy of a Request to Serve/Use Alcoholic Beverages Form to UST at least 30 days prior to the event. Copies of this form are available by contacting the Dining Services Office at 651-962-6060.
- Outside alcohol is not permitted on any campus location. This includes personally purchased alcohol.
- Individuals possessing and/or consuming alcoholic beverages on UST's campus must be twenty-one (21) years of age or older. All events serving alcohol require catering staff present.
- No alcoholic beverages shall be stored, possessed or consumed on the Licensed Facilities, or anywhere on UST's campus, without prior written consent of UST. Consent may be withheld at the sole discretion of UST.

Service Fees

- All external catering events will be charged a 15% service fee.
- Applicable taxes will be applied to all external and cash orders.
  - St. Paul and Binz: 7.625%  
  - Minneapolis: 10.775%  
  - St. Paul Liquor Tax: 10.125%  
  - Minneapolis Liquor Tax: 13.275%
- Additional service fees may apply based on the start time, length of the event, temporary wait staff services, and any additional chef services.
- Cancellations will be billed accordingly.
- On-campus delivery charges vary.
- Catering cannot deliver to residence halls.
- Although all dining rooms have one basic set-up, we are able to arrange the room to meet your specific needs. Special room set-ups require additional time and will be charged accordingly. For internal customers, please contact Campus Scheduling Services at (651) 962-6670. For external customers, in St. Paul please contact Dan Taylor at 651-962-6671 or Molly Boyne at 651-962-6059. In Minneapolis, contact Marti King at 651-962-4032.
- Dining Service is typically closed on holidays. We may be able to accommodate events during a holiday; charges will be adjusted to reflect additional labor costs.
- Carts must be returned within 24 hours to the same location where food was picked up. These locations can be found in the Ordering Deadline section of this policy. Unreturned carts will be charged $25.00 daily until returned.
CATERING SERVICES
St. Paul Main Campus
cateringstp@stthomas.edu
(651) 962-6068

St. Paul South Campus
cateringbinz@stthomas.edu
(651) 962-6083

Minneapolis Campus
cateringmpls@stthomas.edu
(651) 962-4027

EVENT SERVICES
conferences@stthomas.edu
(651) 962-6671

DINING SERVICES
diningsvcs@stthomas.edu
(651) 962-6060

stthomas.edu/dining/catering