



STUDENT CATERING

# CARVED + CRAFTED

*catering*



# PARTY PLATTERS AND SNACKS

## VEGGIE AND HUMMUS PLATTER (Cals: 290-870)

Fresh vegetables with Za'atar hummus, ranch dip and pita triangles

**Small \$35 (serves 12)**

**Medium \$65 (serves 24)**

## FRUIT BOWL (Cals: 70-280)

Fresh seasonal fruit bowl

**Small \$35 (serves 12)**

**Medium \$65 (serves 24)**

## CHIPS AND SALSA (Cals: 170-510)

Tortilla chips with house-made salsa and queso

**Small \$25 (serves 24)**

**Medium \$45 (serves 48)**

## SPINACH & ARTICHOKE DIP (Cals: 350-550)

Tortilla chips

**Medium \$75 (serves 24)**

**Large \$140 (serves 48)**

## BUFFALO CHICKEN DIP (Cals: 350-550)

Tortilla chips

**Medium \$75 (serves 24)**

**Large \$140 (serves 48)**

## RIED PICKLES (Cals: 240-360)

Fried pickles with ranch dipping sauce

**Medium \$25 (serves 24)**

**Large \$50 (serves 48)**

## CHEESE STICKS (Cals: 290-580)

Crispy fried cheese sticks with marinara dipping sauce

**Medium \$40 (serves 24)**

**Large \$60 (serves 48)**

## MEATBALLS (Cals: 380-760)

Baked meatballs tossed with your choice of BBQ, or marinara sauce

**Medium \$60 (serves 24)**

**Large \$85 (serves 48)**

## CHICKEN WINGS (Cals: 1760-3520)

Crispy chicken wings tossed with your choice: buffalo sauce, hot honey BBQ sauce, or Sweet Sriracha chili sauce. Served with ranch or blue cheese dressing and celery sticks

**Medium \$90 (serves 24)**

**Large \$180 (serves 48)**

## CHICKEN TENDERS (Cals: 690-1380)

Crispy chicken tenders with choice: BBQ, honey mustard, or ranch

**Small \$75 (serves 12, choose 2 sauces)**

**Medium \$100 (serves 24, choose 3 sauces))**

## POPCORN KITS (Cals: 400-1200) Movie theater style popcorn popping kits

**1 Case \$60**

## PIZZA PARTY (8 slices per 16" pizza)

**Cheese pizza (Cals: 220)**

**\$10.00**

**Pepperoni pizza (Cals: 230)**

**\$10.50**

**Vegetarian pizza - peppers, onions, mushrooms (Cals: 200)**

**\$10.50**

**Meat lovers - bacon, sausage, ham and pepperoni (Cals: 250)**

**\$10.75**

**Bacon chicken pizza - bacon, chicken and ranch (Cals: 217)**

**\$10.75**

## CRISPY CAULIFLOWER BITES (Cals: 480-960)

Crispy cauliflower tossed with your choice: buffalo sauce, hot honey BBQ sauce, or Sweet Sriracha chili sauce. Served with ranch or blue cheese sauce on the side and celery sticks

**Medium \$55 (serves 36)**

**Large \$80 (serves 72)**

# ENTRÉE (12 minimum)

**ITALIAN NIGHT** (Cals: 870-1840) Includes Caesar salad and lightly salted breadsticks brushed with garlic butter

**Choice of:**

Creamy chicken alfredo

Pomodoro

Zesty beef bolognese

**Half pan \$135 (serves 12)**

**Full pan \$240 (serves 24)**

**SOUTHERN EVENING** (Cals: 1140-2280)

Fried chicken 2-piece, mashed potatoes and gravy, sautéed green beans, buttermilk biscuits and garden salad with balsamic and ranch dressings on the side

**Half pan \$155 (serves 12)**

**Full pan \$300 (serves 24)**

## MAC AND CHEESE

**Choice of:**

Classic creamy mac and cheese (Cals: 400-800)

**Half pan \$45 (serves 12)**

**Full pan \$80 (serves 24)**

Kickin' Buffalo chicken mac and cheese (Cals: 400-800)

**Half pan \$60 (serves 12)**

**Full pan \$110 (serves 24)**

**ISLAND IN THE SUN** (Cals: 000-000)

(Caribbean menu)

With fried sweet plantains and chef choice vegetables

**Choice of:**

Jamaican style jerk chicken Curry chicken

Latin inspired stew chicken

**Choice of:**

Red beans and rice Seasoned yellow rice Baked macaroni & cheese

**Half pan \$155 (serves 12)**

**Full pan \$300 (serves 24)**

**Asian Fusion** (Cals: 000-000)

Served with Asian style vegetable medley

**Choice of:**

Beef and broccoli

General TSO chicken

Spicy Orange Chicken

**Choice of:**

Vegetable lo mien

Vegetable fried rice

White rice

**Choice of:**

Vegetable spring roll or Potstickers

**Half pan \$155 (serves 12)**

**Full pan \$300 (serves 24)**

**Middle Eastern Menu** (Cals: 000-000)

Served with samosas, jasmine rice and fattouh

**Choice of:**

Tandoori chicken

Beef shawarma

Chicken shawarma

**Choice of:**

Hummus & pita

Tabbouleh salad

Baba ghanoush

**Half pan \$155 (serves 12)**

**Full pan \$300 (serves 24)**





## ENTRÉE CONTINUED...

**WRAP BOX** (Cals: 700-1400) Served with bagged chips, water & cookies  
 Chicken Caesar wrap  
 BBQ chicken ranch wrap  
 Mediterranean grain wrap  
 Chicken salad wrap  
 Turkey bacon club  
 Grilled vegetable and hummus wrap  
**\$8 per person**

**OFF THE GRILL** (Cals: 120-1280)  
 Served with lettuce, tomato, pickle, red onion, yellow mustard, ketchup, mayo, relish, and sliced American cheese on the side. Served with bagged potato chips  
**Choice of 2:**  
 Hamburgers, veggie burger, hot dog or BBQ chicken sandwich  
**\$10.50 per person**

**NACHO BAR** (Cals: 480)  
**Choice of 2:** Chicken, ground beef, pork carnitas or green chili cauliflower Tortilla chips Queso Black beans or pinto beans Lettuce, tomatoes, shredded cheese & sour cream Jalapeños Fresh tomato and roasted corn salsa  
**\$11 per person**

**TACO SALAD BAR** (Cals: 550)  
**Choice of 2:** Chicken, ground beef, pork carnitas or green chili cauliflower  
 Tortilla chips  
 Black beans or pinto beans  
 Romaine lettuce, tomatoes, shredded cheese, jalapeños and sour cream  
 Fresh tomato salsa and roasted corn salsa Cilantro lime vinaigrette and ranch dressing  
**\$12 per person**

**FAJITA BAR** (Cals: 540)  
**Choice of 2:** Grilled chicken, fajita beef or green chili cauliflower  
 Soft flour tortillas  
 Fresh-cut sautéed fajita vegetables  
 Cilantro lime rice  
 Black beans  
 Lettuce, tomatoes, shredded cheese and sour cream  
 Tortilla chips  
 Fresh tomato and roasted corn salsa  
**\$12 per person**

## A LA CARTE ITEMS

**TOSSED SALAD** (Cals: 410-1640) Mixed greens, romaine lettuce, tomatoes, cucumbers, carrots. Served with ranch and balsamic dressing  
**Small \$65 (serves 24)**  
**Large \$120(serves 48)**

**CAESAR SALAD** (Cals: 430-1720) Romaine lettuce, Parmesan cheese, croutons, and Caesar dressing  
**Small \$65 (serves 24)**

# BREAKFAST

## **CONTINENTAL** (Cals: 40-270) (6 minimum)

Assorted mini danish, muffins & scones \$1.50

Fresh hand fruit \$1

Plain mini bagels with condiments \$1.50

Cinnamon rolls \$1.50

Yogurt parfait \$3

Breakfast potato \$2 (hash browns or tator tots)

Fresh fruit cup \$2.50

## **BREAKFAST SANDWICHES** (Cals: 1070-1085)

Individually wrapped. Served on bagel, croissant or English muffin

### **Choice of 2:**

Eggs & cheddar cheese

Eggs, crispy bacon & cheddar cheese

Eggs, savory sausage & cheddar cheese

Eggs, farm fresh vegetables & cheddar cheese

Tofu, peppers, mushroom, spinach, potatoes, onions-served burrito style only

**\$3.50**

## **SOMETHING SWEET**

**Assorted Cookies (Cals: 200)**

**\$10 per dozen**

**Brownies**

**\$12.50 per dozen**

**Rice Krispie Treat®**

**\$12.50 per dozen**

**Assorted Ice Cream Novelities**

**\$2.25 each**

**Ice Cream Sundae Bar**

**\$4.50 per person**

**Assorted Cupcakes**

**\$18 per dozen**

Chocolate cake / chocolate icing

Yellow cake / vanilla icing

## **BEVERAGES**

Freshly brewed coffee regular or decaffeinated coffee (Cals: 0) \$1.00

Hot water and assorted teas (Cals: 0) \$1.00

Iced water pitchers (Cals: 0) \$.29 per cup

Hot apple cider (Seasonal) (Cals: 110) \$1.00

Hot chocolate (Cals: 130) \$1.00

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## **Cold beverages**

Soda (Cals: 0-190)

**\$1.25 each**

Water bottles (Cals: 0)

**\$1.25 each**

Iced tea or lemonade (Cals: 0-160)

**\$1.00 per person**

Orange, Apple, Cranberry or Guava Juice

**\$1.50 per person**



# POLICIES

- To receive the prices and promotions in this brochure, you must be a registered and recognized student organization.
- Napkins and disposable cutlery will be provided as needed depending on menu choice.
- Menus are priced for pick up at Sheehan Dining Hall or the 3rd floor of the student center.
- Menus are available to be delivered at your location at regular pricing
- Full on-site catering is available with staff attendants for \$25.00 per staff member per hour. Appropriate staffing will be determined by the Catering department.
- For groups larger than 100 please contact our catering department.
- All items must be returned to the 3rd floor catering kitchen at the conclusion of your event.
- Please let us know if any of your guests have food allergies; we are happy to make a separate dish to accommodate.
- If the Student Catering Guide does not meet your needs, we will be happy to provide a quote for your event within your budget requirements. Please contact us at [catering@worchester.edu](mailto:catering@worchester.edu)



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