

Policy and Procedures

Thank you for choosing O's Campus Café and Catering for your catering needs. It is our goal to provide you with the best possible food and service. We prepare fresh food in our kitchens for your events. Because this process is labor intensive and food costs continue to rise, it is necessary for us to create certain policies and procedures that will help to ensure, both you and us, the ideal outcome for your catered event. Please review our policy and procedures in order to help answer some of your questions prior to booking.

Please have the following information available at the time of your booking.

- Date and time of your event
- Contact information
- Location, start and finish times
- Special dietary needs
- Type of service
- Billing information
- In order for us to execute your event in the best possible manner, please provide as much notice and information as possible prior to your event.
- An authorized signature is required prior to service.
- Standard orders should be placed a minimum of 5 days in advance, and 10 days for customized menus.
- Guaranteed guest numbers should be sent a minimum of 3 days in advance. A reduction of more than 10% inside of 72 business hours will be at the discretion of O's management and may be subject to additional fees. If no guarantee is given, the last number of guests we received will be the final service number.
- Events cancelled inside of 72 business hours will result in a charge of 50% of the anticipated revenue. Events cancelled within 24 business hours will be charged 100% of anticipated revenue.
- Normal service time is two hours per event. Any event running over the allotted time is subject to additional service fees.
- Service provided outside of normal business hours (Monday-Friday 7am-4pm) may be subject to additional fees. Charges will be quoted at the time of booking.
- For events outside of the POB Building, there will be a delivery fee of \$25 per delivery.
- There is a minimum charge of \$50 per event.
- Events that are deemed "drop off service," where no equipment is being retrieved, O's Catering will not be responsible for clean-up at the conclusion of your event.
- For groups that are not affiliated with the University, or that are paying by means other than a University account, 50% of the anticipated revenue is due one week in advance and 100% of the anticipated revenue will be due 24 hours prior to service.
- List price does not include attendant fees. There is a minimum fee of 2 hours per attendant at a rate of \$25 per hour.
- **Payment methods: Cash, credit card or direct billing. We are unable to accept UT IDT.**
- Payment terms are net 30. Payments made after 30 days may be subject to a compounded monthly late fee of 5% of event total. Minimum late fee of \$25 per event.
- For your safety, we prohibit guests from carrying out perishable food
- Please feel free to contact us with any questions. We realize your event is very important to you and your guests. We will work with you to make sure it is pleasant and special.

Beer and Wine

When ordering, please specify what kind of beer you would like (Maximum of 4 brands). All beer charges beyond minimum order will be based on consumption. Bartender required at all events.

Bartender fee of \$25 per hour, minimum of 4 hours. 1 hour set-up and 1 hour breakdown is part of the 4 hours of service. Tables included with service in POB Building only.

Please notify us if additional tables will be needed. \$75 minimum sales charge per bartender.

Beer List

Domestic Beer.....\$5.00 ea.

Coors Light, Lone Star, Shiner Bock

Soda and Water.....\$2.50 ea.

Premium Beer \$6.00 ea.

Heineken, Dos Equis, Saint Arnold Amber, Texas Beer

Company IPA Corona, Truly Hard Seltzer, and Corona Light

Wine by the bottle

House Chardonnay \$30.00

House Cabernet Sauvignon..... \$30.00

We will be happy to recommend and price other wines upon request.

Open Beer, Wine/Soda/ Water Bar

Recommended for those on a fixed budget.

(Priced per person)

1st Hour \$7 per person

2nd Hour \$4 per person

3rd hour and beyond \$3 per person





Afternoon Breaks

These afternoon breaks are designed to satisfy all different palates. Whether you're sweet or salty, we have you covered. You may substitute Coffee for Soda and Water.

Minimum 15 People.

Priced per person.

Afternoon Dip\$9.25

Nacho Chips, Red/Green Salsa and Guacamole. Fresh Cut Fruit Salad, Assorted Cookies, Soda and Water

Fruta Fresca\$9.95

Fresh Fruit Platter with Yogurt Dipping Sauce, House Made Basil/ Sun Dried Tomato Hummus with Seasoned

Pita, Mini Desserts, Soda/Water

Vegging Out\$8.75

Assorted Vegetable Crudit  with Ranch Dressing, Fresh

Whole Fruit, Assorted Cookies, Soda and Water

Humming Along\$9.75

Sundried Tomato and Basil Hummus with Fried Pita Chips, Baby Carrots, Cucumbers Circles and Kalamate Olives. Mini Eclairs and Canola. Soda and Water.

Add on: Individual Options

Each serves between 10-15 guests.

Hummus and Pita Chips:\$36

Potato Chips w/ Onion Dip:\$25

Mixed Nuts Bowl:.....\$31lb.

Snack Mix w/ Fruit and Nuts:.....\$29lb.

Tortilla Chips and Guacamole:.....\$36

Charcuterie Tray\$11.95

Assortment of meats, cheeses, crackers, fruit and nuts and mini desserts . Vegetarian Option also Available.



Breakfast Buffets

Our Pastries and Tortillas are Baked in-House Daily. Decaf Coffee and Mighty Leaf Tea Available Upon Request.



Continental Breakfast..... \$7.95

Assorted Breakfast Pastries
Seasonal Whole Fruit
Orange Juice
Freshly Brewed Coffee

Continental Plus..... \$10.25

Assorted Breakfast Pastries
Fresh Cut Fruit with Parfait Yogurt
Orange Juice
Freshly Brewed Coffee

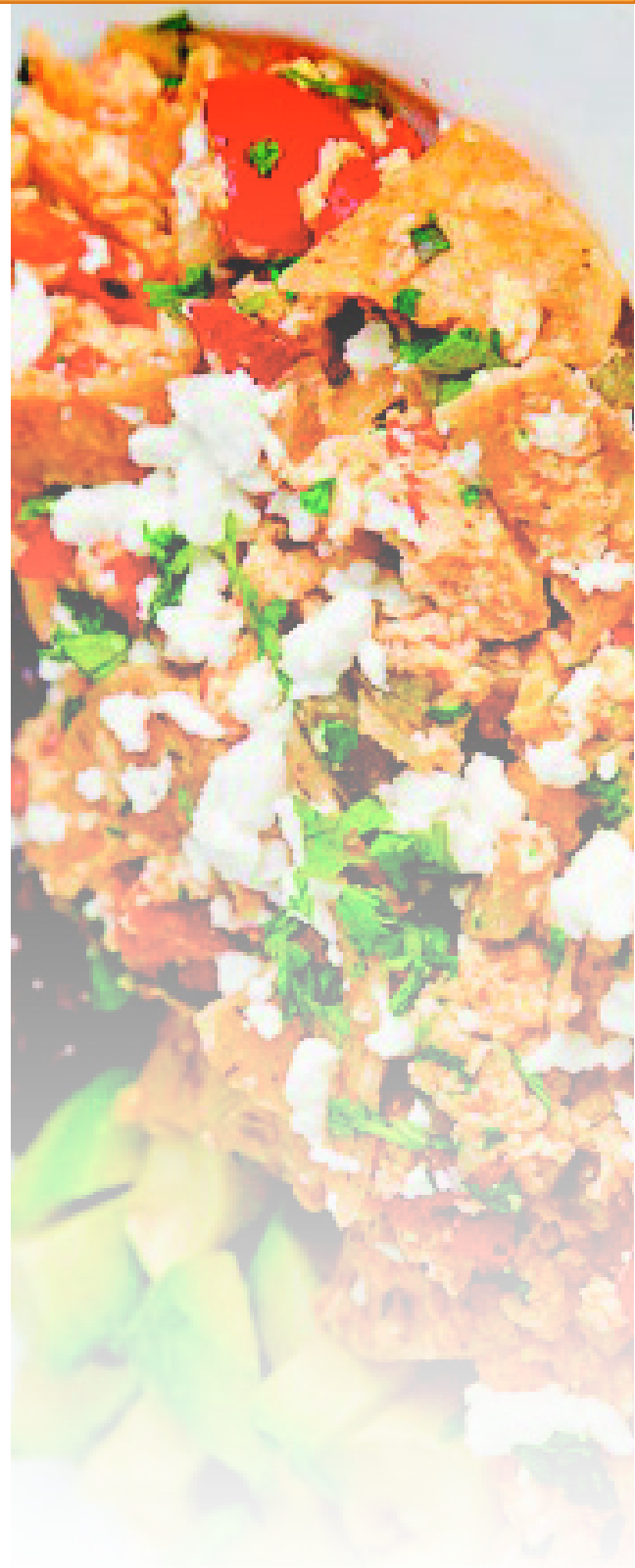
Mexican Breakfast

Buffet..... \$12.25

Migas — Fresh Scrambled Eggs, Pico de Gallo,
Cheddar and Jack Cheese, Choice
of Bacon or Sausage

Refried Beans
Fresh Made salsa
Fresh Flour and Corn Tortillas
Freshly Brewed Coffee

Customized menus available upon request





Coffee/Breakfast/Beverages

Priced Individually or by the dozen

Assorted Mini Muffins: \$19 dz.
Muffins (Blueberry, Poppy Seed,
or Cranberry Nut) \$2.95 ea or \$29.95dz.
Assorted Mini Pastry..... \$19 dz.
Cinnamon Rolls (Large) \$2.95 ea
.....\$29.95/dozen
Apple Strudels.....\$2.75 ea
.....\$27.95/dozen
Assorted Breakfast Pastry. Muffins, Scones
and Danish: \$29.95/dozen
Croissants \$2.95 ea
.....\$29.95/dozen
Fruit Filled Danish\$2.75 ea
.....\$27.95/dozen
Add Chocolate Croissants \$3.25 ea. \$28.25 dz.

Scones..... \$2.75 ea
.....\$27.95/dozen
Greek Yogurt
(Strawberry or Blueberry)..... \$2.25 ea
O's Berry, Yogurt and
Granola Parfait..... \$5.95
Fruit Cup \$3.50
Assorted Whole Fruit..... \$1.25 ea

Breakfast Tacos \$2.75

(Please Choose)

Bacon, Egg and Cheese
Sausage, Egg and Cheese
Potato, Egg and Cheese
Refried Bean, Potato and Cheese
(V) Bean and Potato

Migas Avocado Taco \$3.25
Corn tortilla available upon request

**Ciabatta Roll Breakfast
Sandwiches** \$3.75

Beverages

Coffee Box \$20.00
Freshly Brewed Coffee \$25.00/gal
Assorted Mighty Leaf Teas \$1.75 ea
Orange Juice \$23.00/gal
Freshly Brewed Iced Tea \$18.00/gal
Lemonade..... \$18.00/gal
Assorted Tropicana Juice \$3.00 ea
Sodas \$2.50 ea
Bottled Water \$2.50 ea



Desserts Cookies and Snacks



Desserts

Mini Petit Fours \$25.00 dz.

Assorted Dessert Bars \$24.00 dz.

Cakes, Cheesecake, Cupcakes

and Specialty Desserts

Please inquire about selection and pricing

Cookies \$14.00 dz.

(Please Choose)

Chocolate Chip, Oatmeal Raisin, Sugar,

Peanut Butter and Macadamia Nut

Snacks

Granola Bars \$2.50 each

Trail Mix \$2.50 each

Hummus snack Pack..... \$2.50 each





Hors d'Oeuvres

Minimum of 2 dozen each item per order.

Price per Dozen

Hot Hors d'Oeuvres

Bacon Wrapped Shrimp with Mango Salsa..... \$42.00

Spanakopita— Spinach and
Feta in Phyllo Dough \$24.00

Grilled Chicken Satay with Peanut
Dripping Sauce \$26.00

Sicilian Meatballs..... \$21.00

Stuffed Mushroom Florentine..... \$24.00

Seared Sesame Tuna on a Crispy
Wonton with Wasabi Cream Sauce..... \$36.00

Tamale Cakes with Pico, Salsa
and Sour Cream..... \$22.00

Quesadillas— Choose from Salsa
or Vegetable..... \$21.00 with chicken \$30.00

Fried Cheese— Ravioli with
Marinara Sauce \$24.00

Pot Stickers with Dipping Sauce..... \$24.00

Buffalo Wings with Ranch..... \$23.00

Boneless Buffalo Tenders
with Ranch \$24.00

Cold Hors d'Oeuvres

Bruschetta with Tomato and
Basil on Crostini \$22.00

Vegetable Spring Rolls
with Peanut Sauce..... \$32.00

Crostini with an Olive and
Sun Dried Tomato Tapenade \$25.00

Fresh Cucumber Coins Stuffed
with Dill Cream \$18.00

Boursin on Focaccia with Tapenade \$24.00

Mini Lobster Rolls..... Market Price

Hors d'Oeuvres cont.

Minimum of 2 dz. each item per order.

Priced per Dozen

Herb Marinated Cherry Tomato
Stuffed with Goat Cheese..... \$22.00 dz

Chips and Salsa..... \$25
Serves 10-15

Guacamole with Tortilla Chips..... \$36
Serves 10-15

Spinach Artichoke Dip in a Toasted Bread
Bowl with Crostini (serves 10-15) \$35.00

Housemade Pimiento Cheese, Toasted Pecans
& Toasted Ciabatta (serves 10-15)..... \$35.00

Shrimp Cocktail with a Housemade
Cocktail Sauce (serves..... Market Price

Display Platters

**Imported and Domestic Cheeses,
Grapes, Candied Nuts and an Assortment of
Crackers**

Small (serves 10-12) \$55.00

Medium (18-20)..... \$75.00

Large (24-30)..... \$85.00

**Antipasto — Italian Meats, Cheeses,
Marinated Vegetables, Olives
& Italian Bread**

Small (serves 10-12)..... \$55.00

Medium (18-20)..... \$75.00

Large (24-30) \$85.00

**Assorted Fresh Vegetable Crudité
with Pesto Ranch Sauce**

Small (serves 10-12) \$35.00

Medium (18-20)..... \$55.00

Large (24-30) \$65.00

**Fresh Fruit and Seasonal Berries
with a Honey Yogurt Sauce**

Small (serves 10-12) \$45.00

Medium (18-20)..... \$65.00

Large (24-30) \$75.00

Lunch Buffets



ITALIAN \$18.50

Accompanied with Caesar Salad, Garlic Bread, Penna Pasta, Marinara Sauce, Chocolate Chip Cannoli's, Fresh Brewed Iced Tea & Ice Water.

Choose one meat and one vegetarian option from below:
(Add \$2.95 per person for two meat option)

Chicken Parmesan

Meat Lasagna

Bow Tie Pasta with Pesto and Sun Dried

Tomato Béchamel Sauce (V)

Eggplant Parmesan (V)

O'S ENCHILADAS

SUPREME \$16.95

Accompanied with Spanish Rice, Beans a la Charra, Tortilla Chips, House Made Salsa, Tres Leches, Freshly Brewed Iced Tea & Ice

FAJITAS \$18.25

Accompanied with Spanish Rice, Beans a la Charra, Pico de Gallo, Shredded Jack and Cheddar Cheeses, Sour Cream, Freshly Made Flour and Corn Tortillas, Chips with House Made Salsa. Tres leches. Freshly Brewed Iced Tea & Ice Water

Choose a maximum of two options from below:

Chicken, Skirt Steak or Roasted Vegetables

Minimum 20

BBQ \$20.95

Sliced Pickles, Onions, Pickled Jalapenos, BBQ Sauce, Corn bread Muffins, O's Apple Cobbler, Freshly Brewed Iced Accompanied with Choice of Two Sides (select from list below).

Select two sides from the following choices:

(For three meats add \$2.50 per person)

BBQ Beef Brisket

Sausage

Chicken Leg Quarter

Pulled Pork

SELECT TWO SIDES

Buttered Corn

Baked Beans

Mac and Cheese

Cole Slaw

Potato Salad

ON THE LIGHTER SIDE \$18.95

Accompanied with Mixed Green Salad, Balsamic and Lemon Vinaigrette Dressing. Two Sides (chef's choice), Angel Food Cake with Fresh Berry Sauce or Fresh Fruit Salad, Herbed Focaccia, Freshly Brewed Iced Tea & Ice Water

Select two from the following choices:

Grilled Breast Chicken with Garlic Lemon

Aioli Marinated and Grilled Tofu with

Tomato Vinaigrette (V)

Lentil and Brown Rice Stuffed Peppers (V)

Cajun Grilled Flank Steak \$22.95

Accompanied with Caesar Salad, Grilled Vegetables and Roasted Red Bliss Potatoes. Chocolate Chip Cookies, Ice Tea and Water.

Roasted Pork Loin with Mushroom Demi Glace: \$19.95

Accompanied with Garden Salad, (Ranch and Vinaigrette Dressing) Brown Rice and Chefs Choice of Vegetable. Tres Leches, Ice Tea and Water.



Boxed Lunch/Salad

Standard Boxed Lunch

Selections \$12.50 ea.

Includes bag of chips, gourmet cookie, soda/water

Quinoa and Hummus Focaccia (VG)

Made with cucumbers, Quinoa, House Made Hummus, Guacamole, Red Cabbage and Pico de Gallo.

California Turkey Avocado Club Wrap

Made with Turkey, Bacon, Chipotle Mayo, Avocado, Tomato and Mixed Greens. Served in a Chipotle Wrap. Chicken Avocado Wrap: Fried Chicken Tenders, Spring Mix, Pico De Gallo and Chipotle Mayo in Spinach Wrap.

(V) Tomato Mozzarella

Fresh Sliced Tomato, Mozzarella Cheese, Pesto on Baguette Roll

Chicken Avocado Wrap:

Fried Chicken Tenders, Spring Mix, Pico De Gallo and Chipotle Mayo in Spinach Wrap.

Roast Beef & Cheddar

Onion Marmalade, Lettuce, Tomato & Horseradish Mayo on Ciabatta Roll

Cilantro Tuna Salad

Lettuce, Tomato, Served on 9 Grain Bread

Black Forest Ham and Provolone

Lettuce, Tomato, Served on 9 Grain Bread

Chipotle Chicken Salad

Green Apple, Onion, Lettuce, Tomato, Served on a Ciabatta Roll

Turkey and Cheddar

Lettuce, Tomato, Served on 9 Grain Bread

Garden Crunch Sandwich: (V)

Cucumbers, Avocado, Sprouts and Mozzarella Cheese Topped with a Greek Yogurt, Basil and Chive dressing. Served on Multi Grain Bread.

ADD: Soup du Jour, Fruit Salad, Pasta Salad or Cole Slaw for\$3.00p.p

Entrée Salad Options\$12.50

Chicken Caesar Salad:

Fresh Romaine, Croutons, Parmesan Cheese and Grilled Chicken

(V) Greek Salad:

Romaine Lettuce, Feta Cheese, Pepperoncini, Red Onion, Kalamata Olives, Cucumber, Tomato, Lemon-Oregano Vinaigrette

Fiesta Chicken Salad:

Fresh Cut Romaine, Cheddar / Jack Cheese, Black Beans, Pico de Gallo, Corn, Tortilla Strips, Ranch Dressing

Asian Chicken Salad:

Spring Mix, Napa Cabbage, Red Bell Pepper, Carrot, Sliced Almonds, Fried Wonton Strips, Sesame Soy Vinaigrette

(VG) Buddha Bowl:

Spring mix, sweet potato, quinoa, garbanzo beans, seasoned tofu, squash, tomato and avocado, topped with Asian dressing

Wrap Deli Buffet

Minimum 20

Build Your Own

Assorted Deli Wraps \$11.95

Chicken Avocado, Turkey and Cheddar, Garden Crunch and Tuna Salad. Soda and Water.

ADD: Soup du Jour, Fruit Salad, Pasta Salad or Cole Slaw for\$3.00p.p



Make it a wrap, add \$1.00 per person

A Step Above Box Lunch

Price \$14.50



Shrimp Poke Bowl:

Shrimp, Cucumbers, Carrots, Avocado and Fried Wontons Served on a bed of Mixed Greens. Topped with a Soy, Green Onion and Rice Vinegar Dressing.

(VG) Vegan Bahn Mi:

Seasoned, grilled Tofu with Carrot's, Cumbers, Cilantro, Serrano Peppers topped with Sambal Sriacha on a Toasted Baguette Bread

Seasoned Chicken Breast Sandwich: Topped with Provolone Cheese and Jardiniere. Served on a Ciabatta Roll.

Charcuterie Tray: Assortment of meats, cheeses, crackers, fruit, nuts and mini desserts served on individual tray . Vegetarian Option also Available.

Blackened Yellow Fin Tuna Sandwich:

Served with Asian Slaw and Topped with a Spicy Wasabi Aioli Sauce. Served on a Toasted Ciabatta Roll. (Add \$1 per meal for this selection)

Grilled Sirloin Steak Sandwich:

Served with Grilled Peppers and Onion, Topped with Salsa Negra and served in a Sub Roll.

All lunch boxes come with a bag of gourmet potato chips and a house baked cookie.
Water and Soda.





Pizza Menu

Freshly Made, extra large 18 inch pizza

Fantasia del Formaggio \$17.00
Tomato Sauce, Fresh Mozzarella, Parmesan, Feta

Napoli \$19.00
Sliced Roma Tomatoes, E.V.O.O.,
Fresh Mozzarella, Fresh Basil

The Garden \$21.00
Olives, Bell Peppers, Red Onions, Mushrooms, Diced
Tomatoes, Artichoke Hearts, Pesto Sauce, Fresh
Mozzarella, Parmesan.

Vegan Pizza \$25.00
Made with vegan cheese and your choice of three
toppings.

Make Your Own \$24.00
Choice of one meat and 3 vegetable options.

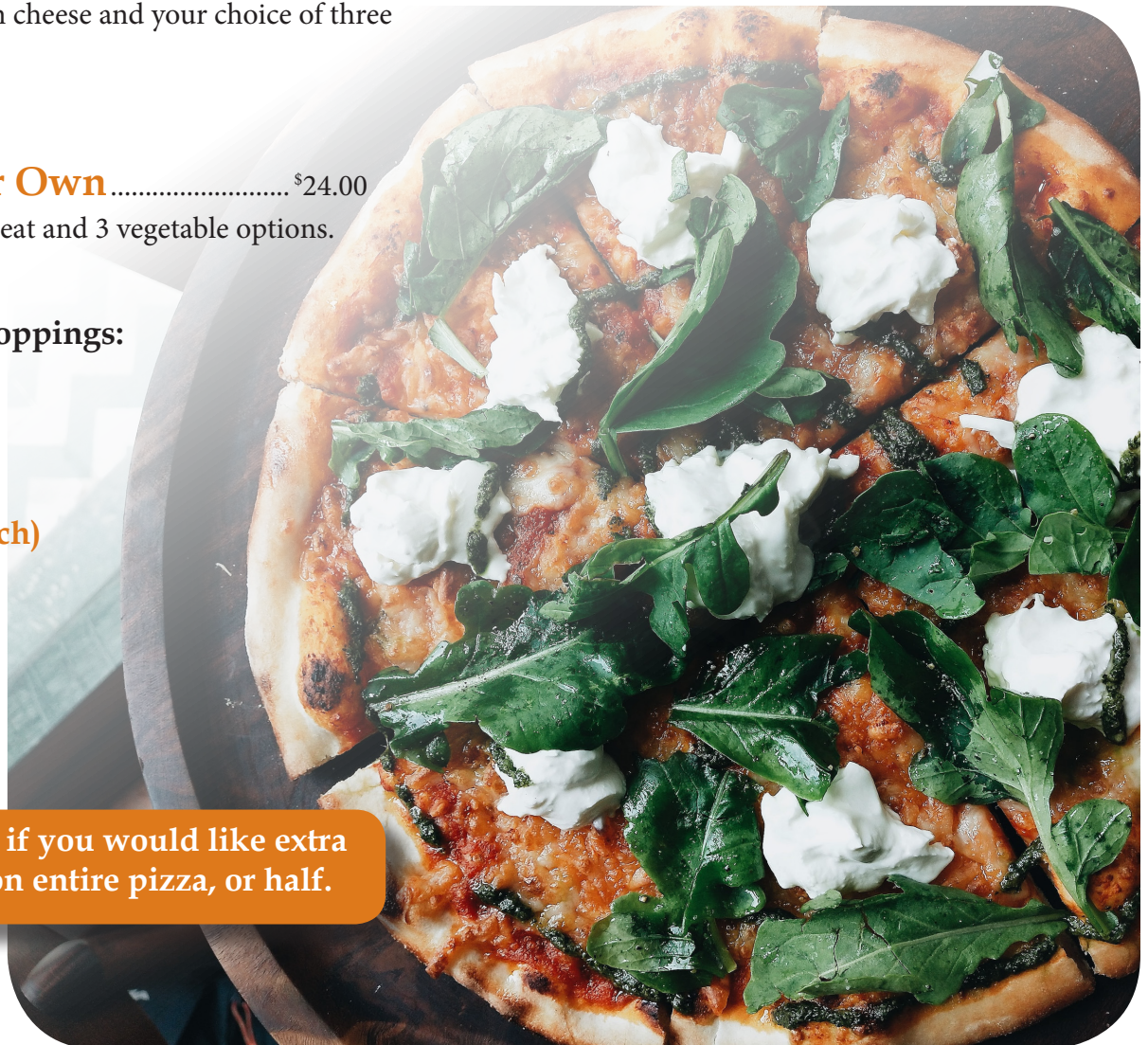
Additional Toppings:
(Add \$4 Each)
Pepperoni
Sausage
Torn Ham

(Add \$2.50 Each)
Mushrooms
Jalapeno Peppers
Red Onions
Banana Peppers
Extra Cheese
Black Olives
Green Pepper

Cia Pepperoni \$22.00
Tomato Sauce, Sliced Pepperoni, Fresh Mozzarella,
Parmesan

Hawaiian \$21.00
Torn Ham, Pineapple, Fresh Mozzarella, Parmesan,
Tomato Sauce

El Rancho del Pollo \$22.00
Grilled Chicken Breast, Crumbled Bacon, Caramel-
ized Onion, Fresh Mozzarella, Parmesan, Ranch
Dressing



Please note if you would like extra
toppings on entire pizza, or half.