Student Catering Guide
2012 - 2013
Our student catering guide offers fast, convenient and affordable alternatives to our regular catering services.

All student organizations need to meet with the Organizational Finance Office (OFO) to submitting a catering request.

Please submit your order at least 72 hours in advance. All orders will be available for pick-up only.

To place an order, learn more about specials and featured items or for special orders and requests, please contact our catering department:

phone: 920-465-2715
email: uwgbcatering@aviands.com

or visit our website at:

www.uwgb.com/dining
SNACKS

PRETZELS
$5.00 per pound
serves approx. 20 people per pound

POPCORN
$3.25 per pound
fresh popped & salted
serves approx. 6 people per pound

POTATO CHIPS
$5.50 per pound
serves approx. 12 people per pound

HOMEMADE TORTILLA CHIPS & SALSA
$4.80 per pound
serves approx. 10 people per pound

PUPPY CHOW
$3.75 per pound
cereal coated with chocolate, peanut butter, finished with a sugary coating
serves approx. 10 people per pound

HOMEMADE CEREAL MIX
$10.62 per pound
mix of your favorite snacks in a sweet/salty mix
serves approx. 12 people per pound
BUILD-YOUR-OWN TACO BUFFET
$8.45 per person
Choose from Seasoned Ground Beef or Shredded Chicken and garnish with an assortment of toppings. Toppings include: Refried Beans, Shredded Cheddar, Shredded lettuce, Diced Tomatoes, Diced Onions, Jalapenos, Guacamole, Salsa, Sour Cream, Ranch Dressing and Tortilla Chips. Served with Cookies and Lemonade

BUILD-YOUR-OWN POTATO BAR
$7.00 per person
Freshly Baked Potato served with an assortment of toppings. Options include: Butter, Sour Cream, Broccoli, Bacon, Shredded Cheddar, Salsa, Green Onion, Black Olives, Diced Ham, and Diced Tomatoes. Served with Breadsticks, Cookies and Lemonade

BUILD-YOUR-OWN BURGER BAR
$8.45 per person
Grilled Beef Burger with an assortment of toppings including Lettuce, Tomato, and Cheese. Served with Soup Du Jour or Pasta Salad, Pickle Spear, Cookies and Lemonade

BUILD-YOUR-OWN PASTA BAR
$8.45 per person
Pasta served with Alfredo and Meat Marinara Sauce. Meal includes Breadstick, Vegetable Du Jour, Cookie and Lemonade
## Trays

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Serves</th>
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</thead>
<tbody>
<tr>
<td>Taco Salad Dip</td>
<td>$29.99</td>
<td>15 people</td>
</tr>
<tr>
<td>Cheese &amp; Cracker Tray</td>
<td>$50.00</td>
<td>25 people</td>
</tr>
<tr>
<td>Fresh Vegetables &amp; Dip</td>
<td>$42.00</td>
<td>25 people</td>
</tr>
<tr>
<td>Fresh Fruit Tray</td>
<td>$50.00</td>
<td>25 people</td>
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## Desserts

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Cookies</td>
<td>$6.20 per dozen</td>
</tr>
<tr>
<td>Brownies</td>
<td>$9.00 per dozen</td>
</tr>
<tr>
<td>Rice Krispie Bars</td>
<td>$9.00 per dozen</td>
</tr>
<tr>
<td>Cupcakes</td>
<td>$18.60 per dozen</td>
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- Vanilla, Chocolate, Strawberry & Chocolate Vanilla Swirl

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Ice Cream - 3 Gallon Tub</td>
<td>$28.00</td>
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- Serves approx. 40 people
- Chocolate, Vanilla or Strawberry

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Build Your Own Dirt Cup Station</td>
<td>$2.75 per person</td>
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- Chocolate pudding, crushed oreo’s and gummi worms

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Build Your Own Brownie Parfait</td>
<td>$2.75 per person</td>
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</tbody>
</table>

- Brownie pieces, whipped topping and maraschino cherries
**PIZZA**

- **CHEESE PIZZA**  $11.95
- **ONE TOPPING PIZZA**  $13.45

**BEVERAGES**

- **LEMONADE**  $9.00 per gallon
- **APPLE CIDER - warm or chilled**  $11.00 per gallon
- **FRUIT PUNCH**  $9.00 per gallon
- **CANNED SODA**  $0.75 each
- **BOTTLED WATER**  $1.25 each
- **HOT COCOA**  $9.00 per gallon
- **COFFEE - regular or decaf**  $11.00 per gallon

*A gallon of above beverages serves approx. 16 people.*
ABOUT A’VIANDS

OUR PASSION FOR SERVICE

One of A’viands’ commitments to your facility is to provide world class catering at every level. We are creative, innovative and responsive to each and every catering client and guest we serve. We understand that every event we serve is a VIP event.

We offer a broad spectrum of menu ideas or will custom design any event from scratch. Our goal is to create a pleasurable dining experience with clear communication before, during and after each event.

A’viands is committed to providing exceptional, high quality catering events in support of events on campus.

A’viands
FOOD & SERVICES MANAGEMENT

888-872-3788
www.aviands.com