

CARVED + CRAFTED *Catering*

ROSE STATE COLLEGE



Pricing Subject to Change

Updated Summer 2025

 Fresh Ideas



CARVED + CRAFTED BY FRESH IDEAS

Thank you for considering Carved + Crafted for your catering experience! Together, we will go on an exciting journey of planning your upcoming catered event! We understand that every detail, big or small, contributes to making your event truly special. Let us be your trusted guide as we embark on this delightful and tasty adventure.

From crafting the perfect menu to attending to all the personalized touches, our team is here to ensure that your gathering is nothing short of extraordinary. Whether it's a grand celebration or an intimate affair, we pride ourselves on our ability to accommodate any size, theme, budget, or specific requirements, no matter the location – whether on or off campus.

We know that dietary meals are important to our guests and to us. We offer menu customization to accommodate dietary requests. We kindly ask that these considerations be brought to the attention of our catering and culinary teams during the initial menu planning for your event.

Together, we'll design a menu tailored to your unique preferences, leaving a lasting impression on your guests. At Carved + Crafted Catering, we adhere to a culinary philosophy rooted in authenticity, using only the freshest seasonal ingredients to create delectable dishes that showcase our passion for food.

Whether you prefer elegant table service, a sumptuous buffet, delightful small plates, or international-inspired specialty stations, we'll cater to your style with grace and expertise. Rest assured, when you choose Carved + Catering, you're not just getting exceptional food and service – you're creating an unforgettable experience.

The TFCU Café @ Rose uses beef tallow for all deep frying. Canola oil is available upon request. If you would like all your items prepared in canola oil, please check the box.

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To submit a catering request,
scan the QR code or visit
freshideas.moe/rostatecatering

BREAKFAST *Delights*

Minimum of 12 guests.

Continental Breakfast \$10.45 QTY _____

Continental breakfast includes an assortment of freshly baked breakfast pastries, a seasonal fresh fruit display, and your choice of vanilla oat milk chia pudding (VG) parfait or honey cinnamon overnight oats parfait. (400-880 cal.)

Traditional Breakfast \$17.25 QTY _____

Create your own traditional breakfast with an assortment of scrambled cage-free eggs served with a seasonal fruit display (VG), assorted fresh baked pastries and seasoned breakfast potatoes (VG) served with hot sauce and ketchup. (390-400 cal.)

Choose one:

- ☐ Savory cinnamon French toast served with butter and maple syrup (390 cal.)
- ☐ Fluffy buttermilk pancakes served with butter and maple syrup (510 cal.)
- ☐ Biscuits with cream gravy (495-625 cal.)

Choose two:

- ☐ Applewood smoked bacon (130 cal.)
- ☐ Pork breakfast sausage (260 cal.)
- ☐ Turkey breakfast sausage (70 cal.)
- ☐ Meatless sausage (70 cal.)

Breakfast Taco Bar \$15.50 QTY _____

Create your own breakfast taco with an assortment of flour tortillas (VG), corn tortillas (VG), cage-free scrambled eggs, tofu scramble (VG), refried pinto beans (VG), fajita vegetables, cheddar cheese, sour cream, pico de gallo, Cholula hot sauce, and guacamole. (390-540 cal.)

Choose two:

- ☐ Chorizo tofu (120 cal.) (VG)
- ☐ Pan-fried chorizo (300 cal.)
- ☐ Applewood smoked bacon (150 cal.)
- ☐ Breakfast sausage (260 cal.)

Biscuit Bar \$18.95 QTY _____

Create your own brunch biscuit with an assortment of buttermilk biscuits, garlic cheddar biscuits, house-made honey butter, pimento cheese, hot honey, applewood bacon jam, creamy sausage gravy, and a pickle trio (VG) of dilly green beans, pickled carrots, and dill pickles. Add spicy Nashville hot chicken tenders (760 cal.) for **\$3.95**. (460-1080 cal.)



BREAKFAST *Continued*

Minimum of 12 guests. Prices listed per single item.

Artisan Breakfast Sandwiches

The tastiest breakfast handhelds in town!

- ☐ Cage-free scrambled eggs with American cheese on a croissant (580 cal.) **\$5.75** QTY_____
- ☐ Cage-free scrambled egg and breakfast sausage with cheddar cheese on a croissant (750 cal.) **\$5.75** QTY_____
- ☐ Cage-free scrambled egg and ham with cheddar cheese on a croissant (680 cal.) **\$5.75** QTY_____
- ☐ Cage-free scrambled egg and bacon with American cheese on a croissant (640 cal.) **\$5.75** QTY_____
- ☐ Cage-free egg whites, pepperjack cheese, and avocado on a croissant (510 cal.) **\$5.75** QTY_____
- ☐ Crispy fried chicken and buttermilk biscuit sandwich (580 cal.) **\$5.75** QTY_____

Breakfast A La Carte

- ☐ Assorted freshly baked muffins (200-350 cal.) **\$3.50/person** QTY_____
- ☐ Assorted bagels with butter and cream cheese (390-510 cal.) **\$3.00/person** QTY_____
- ☐ Assorted scones (220-410 cal.) **\$3.50/person** QTY_____
- ☐ Yogurt parfait with fresh berries and granola (260 cal.) **\$5.25/person** QTY_____
- ☐ Bacon, pork sausage, turkey sausage, meatless sausage, or ham (70-260 cal.) **\$1.75/piece** QTY_____
- ☐ Seasonal fresh fruit display (35 cal.) **\$2.75/person** QTY_____
- ☐ Hard-boiled cage-free eggs (70 cal.) **\$1.95/each** QTY_____
- ☐ Ancient grain oatmeal (210 cal.) **\$5.45/person** QTY_____
- ☐ Seasonal chia pudding (220-250 cal.) (VG) **\$5.25/person** QTY_____
- ☐ Honey cinnamon overnight oat parfaits (150 cal.) **\$5.25/person** QTY_____
- ☐ Biscuit with cream gravy (280-425 cal.) **\$4.99/each** QTY_____
- ☐ Applewood smoked bacon, egg and cheddar cheese breakfast taco (265-325 cal.) **\$3.99/each** QTY_____
- ☐ Pork sausage, egg and cheddar cheese breakfast taco (310-385 cal.) **\$3.99/each** QTY_____



BEVERAGES

Beverages served in dispensers unless stated otherwise (ex. bottled, canned, tea sachets, etc).

Hot Beverages (Per Gallon):

- ☐ Freshly brewed coffee (0 cal.) **\$25.75** QTY_____
- ☐ Decaffeinated coffee (0 cal.) **\$25.75** QTY_____
- ☐ Hot tea, assorted flavors (0 cal.) **\$2.35/sachet** QTY_____
- ☐ Hot chocolate served with mini marshmallows and whipped cream (180 cal.) **\$31.50** QTY_____

Cold Beverages (Per Gallon):

- ☐ Iced tea (sweetened or unsweetened) (0-120 cal.) **\$22.95** QTY_____
- ☐ Mango pineapple-infused iced tea (0 cal.) **\$22.95** QTY_____
- ☐ Lemonade (90 cal.) **\$22.95** QTY_____
- ☐ Vega punch (120 cal.) **\$22.95** QTY_____
- ☐ Seasonal fruit-infused water (0 cal.) **\$15.75** QTY_____
- ☐ Apple juice (140 cal.) **\$27.95** QTY_____
- ☐ Cranberry juice (150 cal.) **\$27.95** QTY_____
- ☐ Orange juice (150 cal.) **\$29.95** QTY_____

Cold Beverage Bar (per person, minimum of 12)

- ☐ Iced coffee bar (0 - 270cal.) **\$7.95** QTY_____
- ☐ Boba tea bar (0-360 cal.) **\$9.95** QTY_____

Bottled and Canned Beverages

Available individually or in a 6-pack, 12-pack, or full case. Rose State College proudly serves Coca-Cola products.

- ☐ Packs and cases: 6-pack, 12-pack, or case of cold soda (0-140 cal.) **\$1.80/can, \$10.50/6-pack, \$19.75/12-pack, \$32.00/20-pack** QTY_____
- ☐ Cold water bottles **\$1.65/each** QTY_____
- ☐ Assorted brewed iced teas (0-160 cal.) **\$2.75/each** QTY_____



BREAK TIME

Minimum of 12 guests per item. All items are priced per person.

Break Bites and Snacks

- ☐ House-made pita chips with spicy whipped feta dip (330 cal.) **\$6.25** QTY_____
- ☐ House-made potato chips with garlic herb dip (280 cal.) **\$5.75** QTY_____
- ☐ Lime and sea salt tortilla chips with house-made tomato salsa (VG) (50-75 cal.) **\$6.95** QTY_____
 - ☐ Add guacamole (VG) (30-60 cal.) **\$2.99** QTY_____
 - ☐ Add queso (372-400 cal.) **\$3.99** QTY_____
- ☐ Fruit and cheese board with crackers (160 cal.) **\$10.25** QTY_____
- ☐ Seasonal fruit display (35 cal.) (VG) **\$6.75** QTY_____
- ☐ Seasonal vegetable display with ranch dip (305 cal.) **\$6.25** QTY_____
- ☐ Warm Buffalo chicken dip with tortilla chips (250 cal.) **\$7.25** QTY_____
- ☐ Boneless wing bites with your choice of mild Buffalo, Nashville hot, brown sugar barbecue, or sesame teriyaki flavor (580-1050 cal.) **\$12.95** QTY_____
- ☐ Mini beef cocktail meatballs with your choice of basil pomodoro, tangy sweet and sour, or classic barbecue sauce (185-260 cal.) **\$11.95** QTY_____

Minimum of 12 guests for each item. All items are priced per dozen (or 12 people).

Sweet and Salty Treats

- ☐ Assorted baked cookies (120-130 cal.) **\$20.75** QTY_____
- ☐ Fudge brownies (190 cal.) **\$28.25** QTY_____
- ☐ Hummus and crudité (60 cal.) (VG) **\$39.95** QTY_____
- ☐ Rice cereal treats (220-430 cal.) **\$25.50** QTY_____
 - ☐ Toasted s'mores bar
 - ☐ Traditional marshmallow
 - ☐ M&M cereal treats
- ☐ Dessert bars (250-520 cal.) **\$25.50** QTY_____
 - ☐ Blondie bar
 - ☐ Pecan bar
 - ☐ Lemon bar
- ☐ Cinnamon churros with chocolate sauce (390 cal.) **\$21.75** QTY_____
- ☐ Cannoli chips and dip (350-425 cal.) **\$33.75** QTY_____
- ☐ Savory party mix (210 cal.) **\$50.75** QTY_____
- ☐ Individually bagged pretzels (220 cal.) (VG) **\$27.00** QTY_____
- ☐ Individually bagged mixed nuts (340 cal.) **\$27.00** QTY_____
- ☐ Individually wrapped mixed candies (120-140 cal.) **\$27.00** QTY_____
- ☐ Individually bagged cheese crackers (110-220 cal.) **\$25.75** QTY_____
- ☐ Assorted mini Pringles (350-380 cal.) **\$26.75** QTY_____
- ☐ Assorted yogurt cups (120-150 cal.) **\$22.75** QTY_____
- ☐ Individually wrapped granola bars (200-290 cal.) **\$27.75** QTY_____
- ☐ Individually wrapped fruit and grain breakfast bars (120-130 cal.) **\$28.75** QTY_____
- ☐ Individually bagged chips (230-250 cal.) **\$24.75** QTY_____
- ☐ Fresh whole fruit (50-110 cal.) **\$18.75** QTY_____





Deli DELIGHTS

Classic Deli \$17.95 QTY _____

Create your own deli sandwich with an assortment of fresh breads, wraps, or Udi's gluten-free bread (available upon request). Sandwiches are served with house-made chips, a salad, and house-made cookies. This classic buffet includes lettuce, tomatoes, onions, pickles, mayo, mustard, oil, and vinegar.

Choose three:

- ☐ Black Forest ham (120 cal.)
- ☐ Turkey (80 cal.)
- ☐ Genoa salami (290 cal.)
- ☐ Roast beef (90 cal.)
- ☐ Vegan chickpea tuna salad (170 cal.) (VG)
- ☐ Herb oil marinated tofu (90 cal.) (VG)

Choose two (cheese selections based on meat selection):

- ☐ American cheese (160 cal.)
- ☐ Swiss cheese (170 cal.)
- ☐ Provolone cheese (150 cal.)
- ☐ Mozzarella cheese (170 cal.)
- ☐ Cheddar cheese (170 cal.)

Choose one:

- ☐ Potato salad (160 cal.)
- ☐ Macaroni salad (160 cal.)
- ☐ Fresh garden salad with Italian dressing (180 cal.)
- ☐ Fresh fruit salad/whole fruit (30 cal.) (VG)
- ☐ Upgrade to a roasted beet salad for \$1.25 (120 cal.)

Minimum of 12 guests. Prices are listed per person. Complimentary water towers included.

Artisan Sandwich Board \$21.95 QTY _____

All artisan sandwiches are served on chef's selection of fresh bread.

Choose three:

- ☐ Classic turkey and cheddar with lettuce, tomato, and herb aioli (360 cal.)
- ☐ Black Forest ham and Swiss cheese with honey mustard (580 cal.)
- ☐ Kale chicken Caesar sandwich with tomatoes and Parmesan cheese (550 cal.)
- ☐ Moroccan sandwich with grilled za'atar chicken, arugula, tomatoes, and cucumber, served with tahini herb aioli (700 cal.)
- ☐ Italian sub with ham, pepperoni, salami, provolone cheese, tomatoes, pepperoncini, and roasted red peppers (590 cal.)
- ☐ House club sandwich with house-roasted chicken, bacon, provolone cheese, avocado, and arugula (480 cal.)
- ☐ Broccoli and hummus wrap with roasted red peppers and cremini mushrooms (410 cal.) (VG)

Choose one:

- ☐ Roasted potato salad (80 cal.) (VG)
- ☐ Fresh fruit salad/whole fruit (30 cal.) (VG)
- ☐ Mediterranean chickpea salad with tomato, cucumber, onion, and feta salad (145 cal.)
- ☐ Cucumber, beet, and tomato salad with cumin dressing (70 cal.) (VG)
- ☐ Greek pasta salad (140 cal.)
- ☐ Tahini kale Caesar salad (180 cal.)

Choose one:

- ☐ Freshly baked cookie (120-130 cal.)
- ☐ Freshly baked brownie (190 cal.)

DELI *Continued*

Minimum of 12 guests. Minimum selection of 4 for any single item.
All boxes include whole fruit, a bag of chips, and a freshly baked cookie (120-130 cal.)

Express Boxed Lunch \$13.95 QTY _____

All sandwiches served on chef's selection of fresh bread with a bag of chips, fruit, and bottled water.

- QTY _____ Turkey breast and provolone cheese (490 cal.)
- QTY _____ Ham and swiss cheese (470 cal.)
- QTY _____ Roast beef and cheddar (440 cal.)
- QTY _____ Grilled veggie wrap (570 cal.)
- QTY _____ Grilled Mediterranean chicken sandwich (730 cal.)

Artisan Boxed Lunch \$17.75 QTY _____

(Add \$1.00 for wraps and \$2.00 for fresh greens)

All lunches served on chef's selection of fresh bread, in a wrap, or on fresh greens.

- QTY _____ Mediterranean grilled chicken sandwich served with sun-dried tomatoes and hummus (830 cal.)
- QTY _____ Muffuletta vegetable sandwich served with olive tapenade and mushrooms (610 cal.)
- QTY _____ Turkey and cheddar with sriracha, lettuce, and tomatoes served with spicy aioli (590 cal.)
- QTY _____ Classic Italian with pepperoni, capicola, salami, and provolone cheese served with balsamic (600 cal.)
- QTY _____ Avocado, tomatoes, and lettuce (590 cal.)
- QTY _____ Roast beef, arugula, and tomato served with horseradish aioli (380 cal.)
- QTY _____ Turkey and bacon wrap with pepperjack cheese served with ranch dressing (570 cal.)
- QTY _____ Tofu Banh Mi (VG) with crispy carrot slaw (300 cal.)
- QTY _____ Protein Cobb salad with house-roasted chicken, romaine lettuce, tomatoes, red onion, avocado, bacon, Gorgonzola cheese, and cage-free hard-boiled egg with ranch dressing (590 cal.)
- QTY _____ Fall Power salad (VG) with arugula, baby spinach, kale, purple cabbage, dried cranberries, roasted butternut squash, pepitas, and balsamic vinaigrette (260 cal.)
- QTY _____ Mediterranean salad with herb-grilled chicken, mixed greens, grilled potatoes, roasted red onion, Kalamata olives, cherry tomatoes, and feta cheese with garlic vinaigrette (670 cal.)

Side options for Artisan Boxes — choose one:

- ☐ Miss Vickie's™ Sea Salt Kettle Chips (210 cal.)
- ☐ Chickpea and tomato salad (80 cal.) (VG)
- ☐ Quinoa and tabbouleh salad (230 cal.)
- ☐ Small garden salad (60-230 cal.) (VG)
- ☐ Caprese pasta salad (250 cal.)
- ☐ Fresh fruit salad (30 cal.) (VG)
- ☐ Add bottled water for **\$1.00** QTY _____
- ☐ Add soda (Coke, Diet Coke, Sprite, Dr Pepper, Diet Dr Pepper, Coke Zero) for **\$1.50** QTY _____





LUNCH + DINNER *Buffets*

**Minimum of 12 guests. Prices listed per person.
Complimentary water towers included.**

Taste of Italiano \$24.95 QTY_____

Create your own classic Italian dish with Caesar salad, Parmesan herbed garlic bread, and assorted cookies and brownies. (210-410 cal.)

Choose one:

- ☐ Penne marinara (240 cal.) (VG)
- ☐ Fettucine Alfredo (250 cal.)
- ☐ Farfalle with blush sauce (310 cal.)

Choose one:

- ☐ Crispy chicken Parmesan (200 cal.)
- ☐ Chicken Francese served with lemon butter sauce (600 cal.)
- ☐ Rosemary white balsamic grilled chicken served with tomato basil bruschetta (210 cal.)
- ☐ Pomodoro meatballs and fresh basil (410 cal.)

Southern Smokehouse \$26.95 QTY_____

Create your own Southern plate with an assortment of brown sugar baked beans, creamy macaroni and cheese, jalapeño slaw, Southern biscuits served with honey-whipped butter, and banana pudding served with whipped cream. (300-620 cal.)

Choose two:

- ☐ Smoked boneless chicken thigh with chipotle barbecue sauce (460 cal.)
- ☐ Pulled pork (470 cal.)
- ☐ Jackfruit burnt ends (160 cal.) (VG)
- ☐ Upgrade to chicken fried steak served with a creamy country-style gravy for an additional **\$5.00**. (390 cal.)
- ☐ Upgrade to House – Smoked Beef Brisket for an additional **\$9.00** (420 cal. – Minimum 72 Hour Advance Notice Required)

Ballpark Buffet \$23.95 QTY_____

Create your own classic ballpark plate with an assortment of buns, lettuce, tomatoes, pickles, peppers, onions, mustard, mayo, ketchup, and barbecue sauce. (0-210 cal.)

Choose two:

- ☐ Traditional beef burgers (520 cal.)
- ☐ Hot dogs (420 cal.)
- ☐ Pulled barbecue jackfruit (690 cal.) (VG)
- ☐ Vegan black bean burgers (310 cal.) (VG)
- ☐ Upgrade your vegan option to Beyond Meat™ burgers (VG) for **\$2.00** (270 cal.)
- ☐ Upgrade your protein option to barbecue pulled pork sandwiches for **\$2.25** (320 cal.)
- ☐ Upgrade your protein option to grilled barbecue chicken sandwiches for **\$2.75** (200 cal.)
- ☐ Add provolone, Swiss, American, or cheddar cheese for **\$1.75** (100-110cal.)

Choose two:

- ☐ House-made chips (90 cal.)
- ☐ Southern potato salad (200 cal.)
- ☐ Creamy coleslaw (160 cal.)
- ☐ Cucumber tomato salad (20 cal.) (VG)
- ☐ Vinegar coleslaw (210 cal.) (VG)
- ☐ Garden salad with a side of ranch dressing and Italian dressing (50-135 cal.)
- ☐ Assorted cookies and brownies (120-130 cal.)
- ☐ Upgrade your side to a loaded baked potato bar for **\$4.95** (750 cal.)



Buffets CONTINUED

Minimum of 12 guests. Prices listed per person. Complimentary water towers included.

Sizzlin' Fajita Bar \$31.95 QTY_____

Create your own fajita platter with an assortment of flour tortillas (**VG**), corn tortillas (**VG**), cilantro lime rice (**VG**), refried pinto beans (**VG**), Mexican street corn (elotes), grilled steak fajitas, chicken fajitas, portobello fajitas (**VG**), shredded cheddar cheese, sour cream, pico de gallo, guacamole, shredded lettuce, and churros with cinnamon sugar (510-1260 cal.)

Korean Fried Chicken Bar \$25.95 QTY_____

Create your own Korean fried chicken plate with an assortment of cucumber salad (**VG**), bok choy kimchi, chili crisps, steamed jasmine rice (**VG**), Korean spinach and garlic stir-fry (**VG**), Korean fried chicken, Korean fried cauliflower, spicy gochujang sauce, Korean-style honey garlic sauce, and assorted cookies/brownies. (690-1250 cal.)

Taco Fiesta Bar \$25.95 QTY_____

Create your own taco fiesta with flour tortillas, tortilla chips, shredded lettuce, shredded cheese, pico de gallo, house salsa, sour cream, jalapeños, and churros with cinnamon sugar (480-940 cal.)

Choose one:

- ☐ Black beans (15 cal.) (**VG**)
- ☐ Refried beans (20 cal.)

Choose one:

- ☐ Mexican rice
- ☐ Cilantro rice (**VG**)

Choose two:

- ☐ Seasoned ground beef (180 cal.)
- ☐ Carne asada steak (160 cal.)
- ☐ Chipotle grilled chicken (130 cal.)
- ☐ Vegetable fajitas (100 cal.) (**VG**)

Traditional Asian Buffet \$25.95 QTY_____

Create your own plate of Asian classics with an assortment of teriyaki chicken, spicy Szechuan eggplant (**VG**), ginger garlic green beans (**VG**), fortune cookies, and assorted cookies and brownies. (180-380 cal.)

Choose one:

- ☐ Steamed edamame dumplings with potsticker sauce (150 cal.)
- ☐ Mini vegetable egg rolls served with sweet and sour sauce (350 cal.)

Choose one:

- ☐ Vegetable fried rice (120 cal.) (**VG**)
- ☐ Vegetable lo mein (340 cal.)





APPETIZER *Bars*

Minimum of 48 pieces. Priced per single item. Serving size one per person unless stated otherwise.

Cold Bar Appetizers

- ☐ Heirloom tomato crostini with garlic aioli (190 cal.) **\$2.25** QTY_____
- ☐ Beef tenderloin crostini with creamy horseradish and caramelized onions (250 cal.) **\$3.25** QTY_____
- ☐ Crispy prosciutto with goat cheese, pear, and honey flatbread (280 cal.) **\$7.95 (serves 6)** QTY_____
- ☐ Caprese skewers with fresh mozzarella and balsamic (120 cal.) **\$2.75** QTY_____
- ☐ Chicken, bacon, and ranch pinwheels (150 cal.) **\$3.50** QTY_____
- ☐ Chicken Caesar salad cup with crispy Parmesan (400 cal.) **\$3.75** QTY_____
- ☐ Thai pork lettuce wraps with spicy hoisin sauce (200 cal.) **\$3.25** QTY_____
- ☐ Bacon pimento cheese deviled eggs (80 cal.) **\$2.75** QTY_____

Hot Bar Appetizers

- ☐ Pigs in a blanket with chipotle mayonnaise (150 cal.) **\$2.95** QTY_____
- ☐ Tandoori chicken skewers with tikka masala drizzle (80 cal.) **\$3.95** QTY_____
- ☐ Beef bulgogi kabob with sweet hoisin glaze (80 cal.) **\$4.25** QTY_____
- ☐ Mini Swedish meatballs (100 cal.) **\$2.95** QTY_____
- ☐ Barbecue meatballs (100 cal.) **\$4.25** QTY_____
- ☐ Bacon-wrapped jumbo shrimp with sweet Thai chili barbecue glaze (70 cal.) **\$4.25** QTY_____
- ☐ Mini beef Wellingtons with mushrooms (230 cal.) **\$4.25 (requires 2 week minimum notice)** QTY_____
- ☐ Classic cheeseburger sliders (250 cal.) **\$3.95** QTY_____
- ☐ Mini lump crab cakes with Cajun remoulade (130 cal.) **\$4.50** QTY_____
- ☐ Crab rangoons with sweet and sour sauce (90 cal.) **\$3.75** QTY_____
- ☐ Candied pepper bacon (70 cal.) **\$5.95** QTY_____
- ☐ Hot boursin-stuffed mushroom caps (350 cal.) **\$3.75** QTY_____
- ☐ Mini vegetable egg rolls (150 cal.) **\$3.25** QTY_____
- ☐ Buffalo chicken sliders (260 cal.) **\$3.75** QTY_____
- ☐ Grilled chile lime chicken quesadilla (210 cal.) **\$3.50** QTY_____
- ☐ Boneless Buffalo chicken wings with blue cheese (160 cal.) **\$3.75** QTY_____
- ☐ Edamame dumplings with potsticker sauce (110 cal.) (VG) **\$2.25** QTY_____



GRAZING TABLES + *Reception Stations*

Prices are listed per person.

Charcuterie Table \$16.95 QTY_____

Upscaled cheese and charcuterie option that includes assorted cheeses, goat cheese, brie, prosciutto, salami, capicola, sliced baguette, crackers, mustard, honey, cornichons, dried fruits, fresh berries, and grapes. (430-610 cal.)

Italian Mozzarella & Burrata Table \$13.95 QTY_____

Italian mozzarella and burrata table with heirloom tomato and basil salad, sliced prosciutto, baby arugula salad, marinated olives (VG), seasonal roasted fruit (VG), house-made crostini, sea salt focaccia, extra virgin olive oil, aged balsamic, local honey, pistachios, and seasonal jams. (150- 680 cal.)

Cheese Display \$7.25 QTY_____

Cheese display with artisan bread, crackers, and fresh fruit garnish. (160-350 cal.)

Harvest Vegetable Table \$6.95 QTY_____

Harvest vegetables include roasted and raw seasonal vegetables (VG), house ranch dressing, two flavors of hummus, fried pita bread triangles, grapes, and berries. (400-680 cal.)

Chips & Dips \$9.95 QTY_____

Served with tri-colored tortilla chips, house-made kettle chips, crispy pita, or sliced baguettes. (60-90 cal.)

Choose three:

- ☐ Labneh (40 cal.)
- ☐ Spinach artichoke dip (190 cal.)
- ☐ Poblano queso (120 cal.)
- ☐ House ranch dressing (110 cal.)
- ☐ Hummus (70 cal.) (VG)
- ☐ Baba ghanoush (15 cal.) (VG)
- ☐ Guacamole (80 cal.) (VG)
- ☐ Salsa (20 cal.) (VG)

Seafood Platter – Market Price QTY_____

Chilled seafood platter with shrimp cocktail, cocktail sauce, remoulade sauce, horseradish mini ahi tuna poke, wasabi cream, fried wonton chips, Old Bay crab dip crostini, lemon, and hot sauce. (90-350 cal.)

PLATED *Lunch + Dinner*

**Served with ice water and fresh baked dinner rolls with butter.
For additional beverages, refer to page 5.**

Choose one from each of the following categories:

Salad:

- ☐ Mixed green salad with romaine, red onions, tomatoes, croutons, and creamy ranch dressing (390 cal.) **\$4.75** QTY _____
- ☐ Wedge salad with pecan praline bacon and blue cheese dressing (670 cal.) **\$5.95** QTY _____
- ☐ Arugula salad with burrata and tomatoes with balsamic vinaigrette (550 cal.) **\$6.25** QTY _____
- ☐ Feta, cranberry, and walnut salad with honey Dijon vinaigrette (450 cal.) **\$6.25** QTY _____
- ☐ Mini kale Caesar salad with Parmesan and Caesar dressing (260 cal.) **\$5.95** QTY _____

Entrée:

- ☐ Basil pesto grilled chicken breast with heirloom tomato relish (460 cal.) **\$27.95** QTY _____
- ☐ Chimichurri-rubbed flank steak with tomato salsa (280 cal.) **\$33.95** QTY _____
- ☐ Maple barbeque rubbed pork chop with roasted shallot-apple glaze (325 cal.) **\$31.95** QTY _____
- ☐ Seared salmon with cherry tomato vinaigrette (390 cal.) **\$34.95** QTY _____
- ☐ Grilled Filet of Beef Tenderloin with red wine demi-glace
 - ☐ 6 oz baseball cut sirloin (414 cal.) **\$39.95** QTY _____
 - ☐ 6 oz filet (430 cal.) **Market Price** QTY _____
- ☐ Surf and turf: citrus grilled shrimp skewer with a petite filet mignon, served with lemon herb butter (470 cal.) **Market Price** QTY _____

Starch side:

- ☐ Potato gratin (380 cal.) QTY _____
- ☐ Roasted garlic mashed potatoes (180 cal.) QTY _____
- ☐ Lyonnaise potatoes (120 cal.) **(VG)** QTY _____
- ☐ Vegetable and rice pilaf (100 cal.) **(VG)** QTY _____
- ☐ Herb risotto (380 cal.) QTY _____
- ☐ Honey-whipped sweet potatoes (260 cal.) QTY _____

Vegetable:

- ☐ Lemon-roasted asparagus (60 cal.) **(VG)** QTY _____
- ☐ Garlic sautéed green beans (60 cal.) **(VG)** QTY _____
- ☐ Roasted heirloom carrots (90 cal.) **(VG)** QTY _____
- ☐ Grilled summer squash (20 cal.) **(VG)** QTY _____

Dessert:

- ☐ Chocolate layer cake (220 cal.) **\$5.99** QTY _____
- ☐ Flourless chocolate cake (210 cal.) **\$6.29** QTY _____
- ☐ Crème brulee cheesecake (350 cal.) **\$6.25** QTY _____
- ☐ Personal-size cake by La Baguette, ask for available selection (390 cal.) **\$7.59** (This selection requires a 3-week advance notice) QTY _____



BAR *Service*

Alcohol service is available to customers if they choose to have it at their function. Fresh Ideas is very careful to make sure our alcohol service stays within the policies set forth by the "Guidelines for Service of Alcoholic Beverages at Rose State College".

Your Signature accepting Rose State's Terms of Service for Alcohol Service and a deposit of \$250 is required to proceed with the purchase of any bar service. For all after hours events, we apply a 25% staffing fee of the total food and beverage purchase, please contact your catering coordinator for further info.

General Bar Service

- Arrangements for alcohol service must be coordinated through Fresh Ideas.
- The serving of alcoholic beverages will comply with the laws of the State of Oklahoma.
- Under the laws of the State of Oklahoma no alcohol may be brought into or taken out of Jeannie Webb Student Union by a customer at any time.
- The license holder reserves the right to request a valid state-issued ID from any guest requesting alcohol.
- The license holder reserves the right to refuse alcohol service to an individual or group.
- Bar service is not available for student groups.
- Alcohol service will be limited to a 4-hour duration and must end a minimum of 30 minutes before the end of the function.
- "Last calls" are not available.
- All liquor must be mixed — no shots, "neat" or "on the rocks" preparations are ever served.
- Kegs are not offered/allowed.
- 1 bartender is required for every 100 guests; however, Fresh Ideas will determine the amount of staffing required for each bar based on the size and nature of your event.
- All drinks will be served in disposable glasses unless glassware is requested.
- Glassware requires an additional rental fee.
- For events beginning after 4:00pm, we do not offer a delayed bar service. The bar will open at the function start time.
- We require a minimum of 2 weeks advance notice prior to your event for any bar service.
- Custom Bar Service Requests require a 3-week minimum.
- A deposit of \$250 is required and is due at the time of booking.

Cash Bar

- A deposit based on the type of bar service will be required. Please contact your catering coordinator for further information.
- If the guests purchase over the minimum sales volume in alcohol, the deposit will be returned.
- If the minimum sales volume is not met, the difference between the minimum and actual sales will be taken out of the deposit.

Hosted Bar

- Hosted bars require a deposit dependent on the guest count for the event.
- If the alcohol total is above the minimum amount for the service type but below the deposit, the difference will be refunded.
- If the alcohol total exceeds the deposit amount, the customer will be billed for the remaining balance.

Bottle Service

- Any bottles displayed on the table must remain sealed.
- Wine may only be poured by catering staff.
- Custom Bar Service Requests
- Pricing for custom requests will be at market.
- A deposit may be required.
- We require a one-time \$25.00 service fee for all custom requests per event.

Bar Fee: \$125/bar

Labor: \$30/hour per bartender with a 2-hour minimum charge for set-up and take-down and 1-hour minimum service requirement

Cash Bars: Required guaranteed sales volume of \$250 for beer and wine only or \$300 for full alcohol service (beer, wine and liquor).

Hosted Bars: Minimum fee for all hosted bars is based on the following scale:

- Up to 100 guests: \$300
- 101–200 guests: \$500
- 201–400 guests: \$700
- The above minimums do not including the bar fee or labor charges.

Beverage Prices: All alcohol beverage prices listed below include tax. Due to fluctuating costs, printed prices are not final until 7 days prior to the event. Custom selections will be available for an additional fee and will be priced at market.

Beer

- ☐ Domestic Bottles **\$6.00/bottle** QTY _____
- ☐ Import Bottles **\$7.00/bottle** QTY _____

Wine \$8.00/glass QTY _____

- ☐ **House White (choose up to 2):** Chardonnay, Sauvignon Blanc, Zinfandel, Rosé, Pinot Grigio
- ☐ **House Red (choose up to 2):** Cabernet Sauvignon, Merlot, Pinot Noir, Red Blend, Merlot
- ☐ **Bottle Service** (you may select 1 red and 1 white) **\$50.00/bottle**

Mixed Drinks \$9.00/glass QTY _____

- ☐ Well liquor (must be mixed, no shots, "neat", or "on the rocks" preparations allowed)

POLICIES + Procedures

Thank you for choosing Carved + Crafted by Fresh Ideas. We're dedicated to providing you with a remarkable experience filled with exceptional quality, stellar service, and innovative culinary delights. Our team of professionals is here to support you every step of the way in planning your special event. Please take a moment to read our policies.

To submit a catering request, scan the code or visit freshideas.moe/rostatecatering



Planning Your Event

To ensure that your event is everything you envision and more, we kindly request that you book at least 7 business days in advance and include a minimum of 12 guests. However, we understand that sometimes plans change unexpectedly, and we'll do our best to accommodate your needs.

Custom Menus

For a truly customized experience, such as custom menus and themes, we kindly request a 14-day notice to allow for thoughtful menu planning and sourcing of the freshest ingredients.

Pricing

Standard hours of operation are Monday–Thursday 7:30am–5pm and Friday 7:30am–3pm. Summer and seasonal hours may vary.

Events prepared and served outside of this service window will incur a Service Fee amounting to 25% of the total food and beverage purchased. Please contact your event coordinator for further details. The minimum charge for any catering offered outside of standard operating hours (prior to any additional charges, including labor) is \$1,000. For additional alternatives and further questions, please contact your Catering Coordinator.

Guest Counts

We require a guest count 7 business days prior to the event. For hors d'oeuvre orders, we kindly request your confirmed number of guests be specified no later than 14 business days prior to the event unless otherwise stated. This number is considered the guaranteed guest count. Guest counts submitted after these deadlines will be accommodated to the best of our ability; however, we may not be able to provide the exact orders requested after these deadlines.

Event Time

Events are billed in 4-hour increments. Events exceeding the 5-hour limit will be subject to additional service fees.

Cancellation

While we hope that cancellations won't be necessary, we understand that circumstances may arise. We kindly ask for at least 5 business days' notice for cancellations to avoid any charges. In the event of unforeseen cancellations, within 3 business days, billing will occur for 100% of the event unless the booking can be rescheduled within 48 hours.

Serveware and China

All disposable serveware will be furnished as accompaniment to all items purchased. Some exceptions apply to orders being picked up. We provide high quality disposable plasticware. China and glassware may be available for an additional charge for events held outside of the Jeannie Webb Student Union. For all hot buffets and plated meals served inside the Jeanie Webb Student Union Center will not incur additional charges for China.

Linen

Food display tables will be dressed in black fitted tablecloths, dining tables will be set with standard black spandex. Tablecloths for non-food tables are available in additional colors and styles for an additional fee. For additional colors and linen styles, please contact Event Services.

Tax Exempt

Tax-exempt forms must be submitted at final contract signing.

Billing & Payment

A form of payment (purchase order, cash, check or credit card) is kindly requested 5 business days prior to the event date.

Special Dietary Needs

Your guests' dietary preferences are important to us. Please inform us of any special dietary requirements as soon as possible, and no later than 3 business days prior to your event. Our culinary team will work diligently to accommodate these needs.

Calorie Counts

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

Meeting Room & Equipment

Please reserve all non-food related equipment by contacting Event Services through your guest portal. This will include room reservation, setup and room configuration, audio visual and other general information.

