UNIVERSITY CATERING
HOLIDAY MENU 2022
CONTACT UNIVERSITY CATERING: (435) 797-1707 CATERING@USU.EDU

Choose from the following:
1 Entree, 1 Vegetable, 1 Salad, 1 Starch, 1 Dessert for $18.00 per person
2 Entrees, 2 Vegetables, 2 Salads, 2 Starches, 2 Desserts for $24.95 per person

All meals come with bakery fresh rolls with butter and a beverage

APPETIZERS
$3.00 per appetizer

Pimento Cheese-Stuffed Pretzel Knots
Served with whole grain mustard

Breaded Cheese Curds
Served with house-made fry sauce

Sour Cream, Cheddar, and Chive Tots
Served with smokey bacon aioli

Mini Crab Cakes
Served with house-made tartar sauce

Spinach Cream Cheese Dip
Served with sliced Baguettes

ENTREES

Roasted Marinated Pork Loin
Roasted Beef Round
Served with burgundy sauce

Home Style Pot Roast
Served with carrots, celery, onions, and rich gravy

Grilled Flank Steak
Served with mushrooms and red onions

Baked Parmesan and Paprika Chicken Breast

Seared Salmon
Served with sweet chili herb glaze

Sliced Pit Ham

VEGETABLES

Roasted Corn, Poblano Pepper, Grape Tomato, and Pearl Onion

Roasted Winter Squash Medley

Steamed Broccoli, Carrot, and Cauliflower

Roasted Cauliflower

Garlic Roasted Cabbage and Root Vegetables

PRICES DO NOT INCLUDE TAX OR THE CATERING SERVICE FEE
Salads

**Harvest Green Salad**
Honey roasted almonds feta cheese, dried sweet cherries, thin sliced red onions, Balsamic vinaigrette dressing

**Winter Kale Salad**
Spiced roasted walnuts, sweet sun-dried cranberries, maple roasted diced carrots, red onion marmalade vinaigrette

**Spinach Salad**
Fresh blueberries, sunflower seeds, english cucumber, crumbled blue cheese, poppyseed vinaigrette

**Mediterranean Style Wheat Berry and White Bean Pasta Salad**
Gamelli pasta, wheat berry, white beans, spinach, tomatoes, red onions, herb vinaigrette

**Miso Tossed Kale Salad**
Celery, carrots, onion, red cabbage, diced mango, scallions, fried rice noodles, sweet garlic, ginger, miso, and sesame dressing

Desserts

**New York Cheesecake**

**Assorted Bar Treats**
Brownies, lemon bars, peanut butter bars

**Chocolate Mousse Cake**

**Large Chocolate/ Chocolate Chip Cookies**

**Guava Cake**

Starches

**Au Gratin Potatoes**
with fresh rosemary, shredded swiss cheese, onion, and cream.

**Oven-Baked Yukon Potatoes**
with garlic and sage

**Mashed Potatoes**
with white cheddar, butter, chives, and gravy

**Cavatappi Baked Pasta**

**Baked Sweet Potatoes**
with brown sugar butter

**Herb and Vegetable Stuffing**

Add-ons

**Beer Battered Fried Shrimp** - $3.50
with cocktail sauce

**Slow Roasted Prime Rib of Beef** - $4.00
with horseradish sauce and jus

**Roasted Turkey Breast** - $4.00
with cranberry compote (when/if available)

**Roasted Beef NY Strip Loin** - $4.00
with sea salt and black pepper crust

**Raspberry Swirl Cheesecake** - $4.00

**Apple Crisp with Whipped Cream** - $2.25

**Aggie Ice Cream Scoop** - $2.00

PRICES DO NOT INCLUDE TAX OR THE CATERING SERVICE FEE