

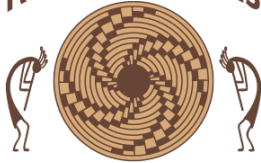


**FALL 2024 - SPRING 2025**

# ***ASU Catering***

Decidedly Green Menu

Ramona Farms



American Indian Foods



**HICKMAN'S**  
FAMILY FARMS



*Laura's*  
**GOURMET GRANOLA**  
●●● Crunch, Elevated® ●●●

 **RANGO Honey**

*Family Owned, Family Grown*  
**HAYDEN**  
FLOUR MILLS

**This is our Sustainable and Zero Waste catering menu. You will be provided with reusable items or compostable utensils, plates and bulk condiments.**

ASU Catering works with a variety of Arizona growers and producers in an effort to support our local economy and bring food fresh from the farm to your fork.

Hickman Farms: Buckeye, AZ

Ramona Farms: Sacaton, AZ

Duncan Family Farms: Goodyear, AZ

Queen Creek Olive Mill: Queen Creek, AZ

Laura's Granola: Tempe, AZ

Rango Honey: Tempe, AZ

Hayden Flour Mill

Campus Harvest

## ***CONTACT INFORMATION***

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# Breakfast

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All breakfast options are served with water, juice, and fair-trade Java City coffee and hot tea.

## **Sonoran Sunrise** - \$17.09 per person

### **Choice 1**

1. Fresh scramble with local cage free eggs
2. Huevo Ranchero (Egg, Bean, Cheese, Ranchero Sauce)
3. Plant-Powered Scramble

### **Choice 2**

1. Bacon/Sausage
2. Potatoes
3. Vegan Sausage

*Condiments included*

## **Ala Carte:**

### **Mesquite Pancakes with Date Syrup & Seasonal Fruit** - \$4.99 per person

### **Rise & Shine Continental** - \$16.29 per person

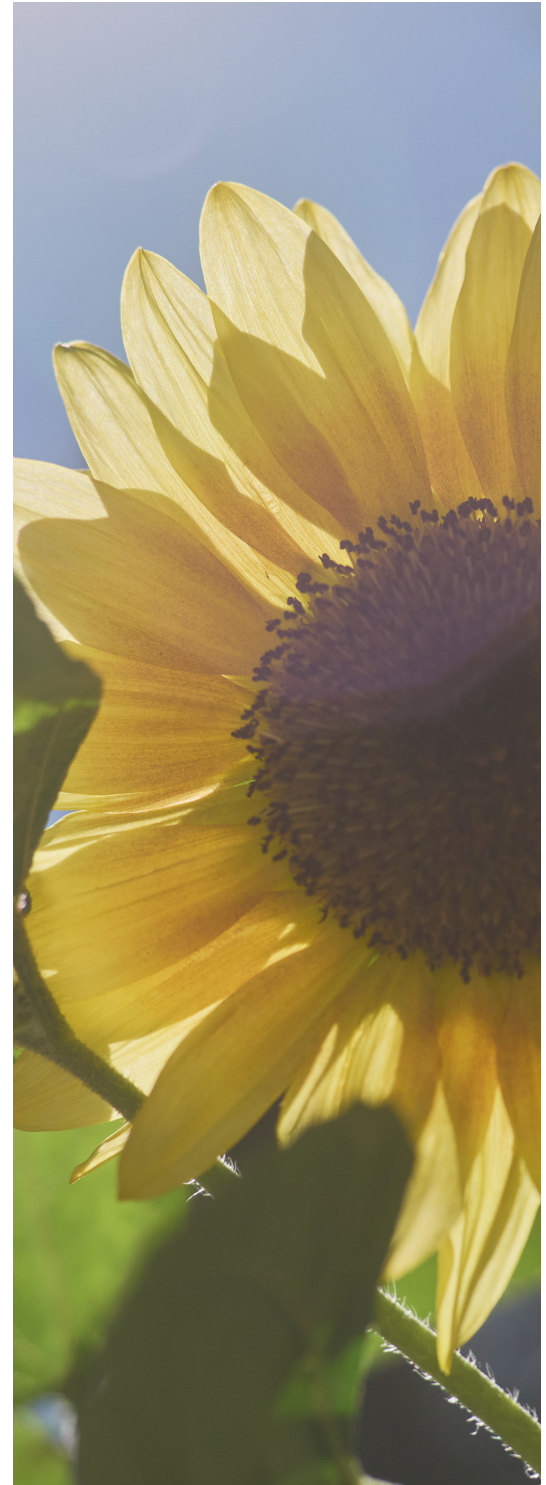
Pastries, Bagels, Fresh Fruit Tray, and house-made seasonal jam

### **Avocado Toast Bar** - \$5.99 per person

Toast points, fresh avocado, radish, onion, cilantro, tomato, sesame seed.

Choice of: feta cheese, scrambled egg or vegan egg or vegan cheese

*Condiments included*





# Lunch

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## **Sonoran Picadillo** 360 - 410 cal **\$18.99**

Ground beef or meat substitute (*Beyond Beef*), potato, onion, peppers, spices, served in tomato sauce, finished with a flour tortilla, Napoles, pico de gallo, cilantro lime rice and salsa roja

## **Chili Stuffed Poblano** 350 - 460 cal **\$17.99**

Local chili pepper roasted and stuffed with our house chorizo (*vegan upon request*), fresh cheese, finished with our house ranchero sauce served with cilantro lime rice and toasted cumin beans, corn chips

## **Ancho Chili Pasta** 633 - 682 cal **\$19.99**

Cavatappi pasta cooked al dente tossed with our house cilantro lime cream sauce (*choice of chicken, beef, vegan*) served with fresh roasted seasonal vegetables, grilled flat bread

# Platters

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*Calories vary per platter*

## **Indian Charcuterie Board** 35 people: ~~\$139.79~~ | 50 people: ~~\$199.59~~

Minto chutney, vegetable samosa, namak pava, jalebi, masala peanuts, banana chips, roasted cashews, grapes, cucumber, pomegranate garnish, finish with spicy roasted hummus and mint chutney.

## **Garden Fresh Snack Board** 35 people: ~~\$107.99~~ | 50 people: ~~\$179.99~~

Mixed olives, marinated mushroom, baby carrots, grape tomato, radish, snap peas, grapes, roasted nuts, pumpkin seeds. Finished with red pepper cashew dip, sundried tomato rustic tapenade, fresh berries garnish

## **Mediterranean Mezze Platter** 35 people: ~~\$139.25~~ | 50 people: ~~\$199.59~~

Mixed marinated olives, English cucumber, grape tomato, hand peeled carrot wedges, red/green grapes, feta cheese, goat cheese, finished with house made hummus, muhammara, and grilled flatbread

## **Sonoran Snack Platter** 35 people: ~~\$144.19~~ | 50 people: ~~\$205.99~~

Empanada (*choice vegetarian or beef*), Quesadilla (*three cheese or sonoran chicken*), Choice of: fresh tortilla chips, plantain chips, or yucca chips; finished with spicy bean dip, guacamole, pico de gallo, and array of fresh vegetables (*radish, sweet peppers, carrots*)

# Salads

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## **Grilled Nopales & Charred Corn Salad** 207 cal

**\$3.99 per person**

Tossed with a cilantro lime dressing, finished with crumbled queso fresco (or vegan cheese)

## **Jicama Mango Salad** 243 cal

**\$4.99 per person**

Honey lime dressing tossed with mango, red onion, red pepper and placed on a bed of fresh greens

## **Three Sister Salad** 359 cal

**\$3.99 per person**

Fresh local squash, tepary beans, onion, sweet peppers tossed in a white wine vinaigrette

# Reception

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## **Chips & Dip** 90 - 140 cal

**12 people: \$47.89**

(Choice of chips: Corn, plantain, yucca), with pico de gallo, nopales, salsa verde, salsa roja

## **Empanadas**

**\$32.49 by the dozen**

Black bean, beef, vegetable, chicken served with salsa roja/verde

## **Quesadilla**

**\$42.99 by the dozen**

Three cheese chili, sonoran chicken corn and edamame, served with salsa verde and salsa roja

## **Taquito**

**\$42.99 by the dozen**

Beef barbacoa, pulled chicken, sweet potato in blue corn served with salsa roja and salsa verde

## **Tamales** 261 - 376 cal

**\$107.89 by the dozen**

Pork green chili, cheese green chili blue corn, chicken green chili, served with salsa roja, salsa verde, sour cream





# Dessert

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- House made churros** 123 cal **\$47.89 a dozen**  
with caramel sauce (240 cal)
- Fruita Picante** 75 cal **\$4.99 per person**  
Seasonal fruit finished with lime wedges and chili salt
- Light & Crispy Sopapillas** 212 cal **\$2.99 per person**  
Lightly fried dough tossed with cinnamon and sugar
- Tres Leche** 439 cal **\$4.99 per person**  
Fresh baked yellow cake placed in a bread pudding
- Local Date Bar** 310 - 370 cal **\$3.99 per person**
- Prickly Pear Bar** **\$2.99 per person**  
From Rosie's Bakery
- Rosie's Bakery Seasonal Special** **\$2.99 per person**

# Drinks

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- Infused Water** **\$11.39 per gallon**  
lemon, orange, basil, melon, herbs from garden/etc
- Agua Fresca** **\$29.99 per gallon**  
horchata, jamaica, etc...
- Java City Fair Trade Coffee** **\$34.89 per gallon**  
(12 people)
- Hot Tea** **\$25.29 per gallon**
- Prickly Pear Limeade** **\$24.99 per gallon**
- Prickly Pear Iced Tea** **\$31.99 per gallon**
- Fair Trade Green Iced Tea** **\$33.99 per gallon**
- Fair Trade Black Iced Tea** **\$34.99 per gallon**



## Green Glossary



### Local:

Whenever possible, we source produce from within a 250-mile radius to support local communities and bring food from farms to your fork. Our seasonal menus reflect this commitment, meaning some items may vary based on local availability. If an ingredient is out of season, we will make every effort to substitute it with another sustainable option.



### Fair Trade:

Third Party certifications such as Fair Trade and Rainforest Alliance guarantee that economic, social and environmental criteria were met in the production and trade of the product.



### Rainforest Alliance:

An international organization dedicated to conserving biodiversity and promoting environmentally sustainable and socially just practices in the farming and forestry industries



### Organic:

A label that indicates a product has been produced according to the USDA organic standards of conserving biodiversity and preserving ecological balance



### Green Caterer Certified:

ASU Catering is certified as a 3-Star Green Caterer by the Green Restaurant Association.

## Sustainable Practices

We are committed to sustainable practices throughout our catering services

- Commingled Recycling
- Composting
- Zero Waste Catering available where any disposable items are compostable
- Reduce waste by requesting reusable ware/ china
- Fryer oil is recycled and turned into biodiesel
- Fair trade and Rainforest alliance coffee and tea options
- Menu features local farms and seasonal produce
- Dedicated Green Captain leads sustainable catering practices in our kitchens

