

SODEXO CATERING MENU

BUFFET OR PLATED MEALS



ALL MEAL OPTIONS INCLUDE YOUR CHOICE OF ENTRÉE, SALAD, ROLL, STARCH, VEGETABLE, AND DESSERT. ANY ADDITIONAL ADD-ONS WILL INCUR AN EXTRA CHARGE, AND APPETIZERS ARE AVAILABLE FOR AN ADDITIONAL FEE.

IF YOU WANT TO ADD A CULINARY EXPERIENCE TO YOUR EVENT, WE CAN ADD A CARVING STATION FOR AN ADDITIONAL FEE.

ENTREES

PRICE PER PERSON

BEEF

Beef Tenderloin	\$50.00
Ribeye	\$35.00
Striploin	\$30.00

PORK

Crispy Pork Belly	\$30.00
Bacon-Wrapped Pork Tenderloin	\$30.00
Pistachio-Crusted Porkloin	\$25.00
Smoked Porkchop	\$25.00

SEAFOOD

Lobster	\$45.00
Teriyaki Salmon	\$40.00
Shrimp	\$30.00
Cod	\$25.00

CHICKEN

Airline Chicken	\$30.00
6oz Chicken Breast	\$30.00
Chicken Thigh	\$25.00

CONTACT OUR CATERING CULINARY TEAM TO EXPLORE MENU SUGGESTIONS
AND CREATE THE PERFECT MENU FOR YOUR EVENT — THE POSSIBILITIES ARE
ENDLESS.

V E G G I E S

Asparagus Jumbo
Rainbow Carrots
Fresh Green Beans
Halved Brussels Sprouts
Root Vegetable Blend
Steamed Broccoli

S T A R C H E S

Yukon Gold Mashed Potatoes
Risotto
Truffle Roasted Potatoes
Wild Rice Pilaf

S A L A D

Grilled Peach Salad
Sunflower Salad
Sunset Berries & Nuts
Spring Mixed Greens

D E S S E R T S

Chocolate or White Cake
Traditional Cheesecake
Topped with fresh fruit



SAUCES & DRESSINGS

CREAMY & SAVORY

Wild Mushroom Parmesan
Roasted Red Pepper Cream
Cajun Cream
Peppercorn Cream

LIGHT & FRESH

Green Goddess
Garlic Yogurt
Honey Mustard

CITRUS & HERB

Lemon Herb
Tequila Lime
Lemon Caper
Cilantro Garlic Cream

BOLD & SPICY

Smoked Chipotle Garlic
Sesame Garlic

GOURMET & SAVORY

Red Wine Mushroom
Coffee Rub
Chimichurri

TOMATO-BASED

Fennel Marinara
Bolognese
Puttanesca
Vodka Sauce

SIGNATURE & SPECIALTY

White Wine Chive Sauce
Bourbon Glaze Sauce

SWEET & GLAZED

Honey Garlic Sauce
Teriyaki Sauce
Sweet Thai Chili

HERE ARE SOME ALTERNATIVES TO SAUCES/DRESSING YOU CAN
CHOOSE FROM FOR YOUR DELICACY

DESSERTS

THESE CAN BE ADDED FOR AN ADDITIONAL
CHARGE-- CONTACT OUR TEAM

TARTS & PASTRIES

Pâte Sablée Tart (Chocolate or Plain)

Éclair or Cream Puff

Napoleon Pastries

Opera Cakes

SIGNATURE CAKES

Vanilla or Chocolate Roulade

Tiramisu

Strawberry Shortcake

Molten Chocolate Cake

CUSTARDS & CREAMS

Crème Brûlée

Panna Cotta

Flan

Lemon Posset

LIGHT & REFINED

Pavlova

Chocolate or Seasonal Mousse

SWEET FINISHES

Chocolate Bon Bons or Truffles

Dessert Crêpes

Cake Pops



APPETIZERS

*THESE CAN BE ADDED FOR AN ADDITIONAL CHARGE--
CONTACT OUR TEAM*

MEAT

Chicken Skewers
Beef Satay
Asian-Style Meatballs
Pulled Pork Nachos
Chicken Nachos
Brisket Nachos
Burnt Ends (Pork or Beef)
Glazed Pineapple Kielbasa
Chorizo Queso

FRIED / BITE - SIZE

Arancini with Marinara
Fried Ravioli with Marinara
Fried Pickles
Fried Green Beans
Fried Green Tomato Slider
Potato Skins

SEAFOOD

Spicy Salmon on Crispy Rice
Gochujang Wonton Shrimp
Salmon & Cucumber Rounds
Shrimp Wontons

VEGGIES / CHEESE

Honey Goat Cheese Phyllo Cups
Stuffed Mushrooms
Pickled Vegetable Chips
Charcuterie Cups
Gourmet Charcuterie Board
Crispy Parmesan Medallions
Mini Caprese Bites
Bruschetta
Roasted Corn Cheese Dip
Elote-Style Grilled Corn
Grilled Broccolini

BARBECUE BUFFET

BUFFET IS \$20 PER PERSON AND INCLUDES TWO MEAT OPTIONS, TWO SIDE OPTIONS, BUNS, AND BARBECUE SAUCE.

ADDITIONAL MEATS ARE A \$5 UPCHARGE EACH, AND ADDITIONAL SIDES ARE A \$3 UPCHARGE EACH.

MEAT

BBQ Chicken

BBQ Pulled Pork

KC Barbecue Ribs

Sliced Brisket

SIDES

Mac & Cheese

Pinto Beans

Southern-Style Green Beans

Traditional Creamy Coleslaw

Corn Bread

Potato Salad

Cheesy Hashbrown Casserole

Corn on the Cob

Broccoli Slaw

ASIAN-STYLE BUFFET

*BUFFET IS \$18 PER PERSON AND INCLUDES TWO ENTREE'S OPTIONS AND
STEAMED OR FRIED RICE.*

*ADDITIONAL ENTREES ARE A \$4 PER PERSON UPCHARGE EACH, AND
ADDITIONAL SIDES HAVE PRICES PER PERSON LISTED BELOW.*

ENTREE'S

Beef & Broccoli

Sweet & Sour Chicken

Grilled Teriyaki Chicken

Jalapeno Orange Chicken

General Tso's Chicken

SIDES

Spring Rolls with Sweet & Sour Sauce \$4.00

Egg Rolls With Sweet & Sour Sauce \$4.00

Lo Mein \$3.00

Bok Choy \$2.00

Broccoli \$2.00

MEXICAN BUFFET

BUFFET IS \$20 PER PERSON AND INCLUDES THE FOLLOWING ITEMS.

MEAT: CHOOSE 2

Fajita Chicken

Taco Beef

Carnitas Pork/Chicken

Cheese Enchilada

Fajita Beef

Beef Enchilada

ADDITIONAL PER PERSON

\$3.00

\$4.00

TORTILLAS: INCLUDED

Corn

Flour

RICE: PICK 1

Cilantro Lime Rice

Spanish Rice

BEANS: PICK 1

Black Beans

Refried Beans

Charros Beans

INCLUDED SIDES

Pico de Gallo, Salsa, Sour

Cream, Black Olives,

Cheese, Onion, &

Jalapenos

ADDITIONAL SIDES

Fiesta Corn

\$1.00

Fajita Vegetables

\$2.00

Queso

\$2.00

Guacamole

\$2.00

ITALIAN

BUFFET IS \$22 PER PERSON AND INCLUDES ONE SOUP, SALAD, OR SIDE, GARLIC BREADSTICKS, AND CHOICE OF TWO ENTREE'S.

ENTRÉES- CHOOSE 2

Classic Lasagna

Chicken Parmesan

with Penne Noodles and Marinara

Italian meatballs

with Spaghetti Noodles and Marinara Sauce

Grilled Chicken

with Fettuccine Noodles and Alfredo Sauce

SOUPS & SIDES: CHOOSE 1

Zuppa Toscana

Minestrone

Caesar Salad

Roasted Squash

Roasted Zucchini

TAILGATE MENU

A large crowd of people is gathered at a football stadium. The field is visible in the center, with the words 'WEST STATE' written in large white letters on a dark background. The stands are filled with spectators, and the sky is overcast.

FROM THE GRILL

Burgers

Hot Dogs

Bartwursts

DESSERTS

Assorted Cookies

Brownies

SIDES

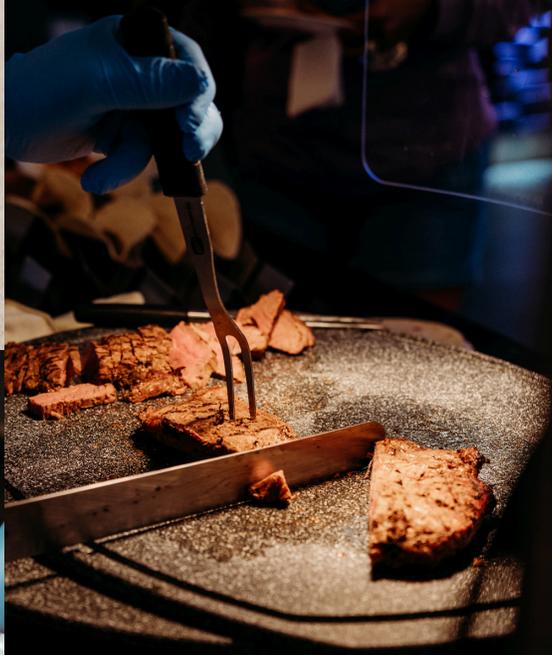
Potato Chips

Baked Beans

Pasta Salad

Coleslaw

Potato Salad



THANK YOU!



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***Prices may vary based on taxes, add-ons, delivery, special requests, or administrative fees.**