

Catering Menu

2025 - 2026



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Menu options are priced per serving | Serving sizes are approximate and may vary

All food items are prepared in a facility that uses gluten, milk, soy, eggs, nuts, and shellfish.

Food prepared in our facility is not kosher certified. Halal is available upon request.

Service Options

DISPOSABLE

Pick-Up	Included
Delivery	+10%

BUFFET

Paper	\$1.00
Upscale Plastic	\$2.00
China (within Sorensen Center)	\$3.50
China (outside Sorensen Center)	\$4.50
Add guest table linens (if not, order from Event Services)	+\$4.00

PLATED

China (within Sorensen Center).	\$4.50
China (outside Sorensen Center).	\$5.50
Additional Server/Per Server/Per Hour	\$25.00
Short Notice/Change Fee	\$25.00
<i>Notice within 5 business days</i>	
UCCU Center Fee	+10%

Food Court Catering

Events with a guest count of 100 and fewer do not need formal approval from Dining Services to use on-campus vendors.

Combined orders will always be through catering.
(Example: pizza from Papa Johns and salad from UVU Catering)

Off-campus food and beverages are not permitted.

Contact list for on-campus vendors and their catering policies found on website:
www.uvu.edu/dining/

Appetizers

Pinwheels

Multiples of 7 per flavor

Rainbow Grilled Veggie **\$1.00/2.5oz**

Spinach flour tortilla, herb cream cheese spread, carrots, spinach, roasted tomatoes, onions, and peppers. 

Southwest Chicken **\$1.00/2.5oz**

Spinach flour tortilla, chipotle cream cheese spread, grilled chicken, black beans, corn, peppers, cheese blend, and cilantro.

Greek **\$1.00/2.5oz**

Spinach flour tortilla, hummus spread, feta cheese, tomatoes, black olives, and spinach. 

Sliders

Served on ciabatta slider buns

Multiples of 12

Chicken Salad **\$2.25/4oz**

Slider bun, chicken salad mix (grilled chicken, celery, grapes, mayonnaise, mustard, and seasonings). 

Caprese **\$2.25/4oz**

Slider bun, mozzarella cheese, fresh basil, tomatoes, basil pesto, and balsamic glaze.  

Mediterranean **\$2.25/4oz**

Slider bun, squash, zucchini, eggplant, red onion, and hummus. 

Minimum order of 6 servings required.

Stuffed Potato Bites **\$1.50/4oz**

Roasted red potatoes piped with herb cream cheese and crumbled bacon filling. Topped with fresh scallions. 

2 potato bites each

Chips & Salsa **\$1.75/4oz**

House-made tortilla chips with house-made salsa fresca.     

8 chips & 2oz salsa

Fresh Fruit Skewers **\$1.75/2oz**

Freshly chopped cantaloupe, honeydew, pineapple, and grapes.    

Fresh Fruit Salad **\$1.75/2oz**

Freshly chopped cantaloupe, honeydew, pineapple, and grapes.    

Caprese Skewers **\$1.75/1.5oz**

Grape tomatoes, mozzarella balls, and basil leaf drizzled with balsamic glaze.   

Chicken Satay **\$2.00/3oz**

Grilled, marinated chicken thigh served with Thai sauce. 

Meatballs **\$2.75/4oz**

Oven-roasted meatballs smothered in a choice of barbecue sauce topped with onion strings or teriyaki sauce topped with green onion and sesame seeds. 

3 meatballs each



Plate & Serve
Unavailable



Gluten-Free



Vegetarian



Vegan



Dairy-Free



Contains
Nuts



Contains
Shellfish



Favorite



New Item

Potato Cakes **\$3.00/4oz**
Creamy mashed potatoes loaded with bacon, sour cream, and green onions. Breaded and fried and served with herb sour cream dip. ★

Garden Veggie Platter **\$3.00/4oz**
A fresh garden selection of baby tricolored carrots, sweet mini peppers, snap peas, sliced cucumbers, broccoli, cauliflower, grape tomatoes, and watermelon radish served with ranch dip (not vegan). 🌱 🌱
3oz veg/1oz ranch

Hummus & Pita Chips **\$3.00/4oz**
Fried pita wedges with house-made roasted red pepper hummus. 🌱 🌱 🌱 🌱
4 chips/2oz hummus

Sahale Snack Mix **\$3.00/1.5oz**
Assortment of Berry macaroon almond, mango almond, whole roasted sea salt almond, maple pecans glazed. 🍪 🌱 🌱 🌱

Bruschetta **\$3.50/4oz**
Garlic-rubbed crostini, Mediterranean salsa, mozzarella, ricotta, flaked salt, and balsamic glaze. 🌱
2 crostinis/2oz

Cubed Cheese Assortment **\$4.00/4oz**
A variety of cheeses (cheddar, Gouda, Swiss, Brie, pepper jack, and blue) served with crackers, jam, and garnished with grapes. 🌱
5 crackers/2oz cheese

Spinach Artichoke Dip & Chips **\$4.00/4oz**
House-made tortilla chips with a house-made spinach dip. 🌱 🌱
6 chips/2oz dip

Honey Brie Fig Crostinis **\$4.00/4oz**
Crostini with honey brie spread, fig, and a honey drizzle. 🌱
2 crostinis/2oz

Fresh Fruit Platter **\$4.50/4oz**
An assortment of pineapple, oranges, grapes, honeydew, jícama, berries, kiwis, dragon fruit, watermelon, and garnished with watermelon radishes. 🌱 🌱 🌱 🌱 🌱

Cocktail de Camarones **\$6.00/5oz**
Pico de gallo, tomato juice, cucumber, avocado, and shrimp served with house-made tortilla chips. 🌱 🌱 🌱

Three Amigos **\$6.00/8oz**
Three classic chip dips; Chile con queso, fresh homemade guacamole, and fresh pico de gallo. Served with house-made tortilla chips. 🌱 🌱 🌱

Charcuterie Board **\$6.00/6oz**
A selection of high-quality meats (salami, pepperoni, and picante sausage) paired with cheeses (cheddar, Gouda, Swiss, Brie, pepper jack, and blue). The board is filled out with complimentary accompaniments (berries, apricots, olives, nuts, jam, hummus, and artisan crackers). 🌱 🌱
Sold in multiples of 25 servings.



Breakfast

Yogurt Parfait & Oatmeal Bar \$9.00/14oz

Strawberry and vanilla yogurt, steel-cut oats with fresh berries, granola, and danish. Includes brown sugar packet.   

The Logger \$11.50/20oz

A pancake with strawberries, whipped cream, and maple syrup. Served with fresh fruit platter, country potatoes, bacon, and scrambled eggs. 

Gluten-free option available 

American \$12.50/16oz

Fresh fruit platter, country potatoes, two bacon strips or two sausage links, scrambled eggs, and doughnut.

The Wolverine Breakfast \$12.50/18oz

Avocado toast (baguette, avocado, chipotle aioli, arugula, and sweet peppers) served with a side of scrambled eggs, fresh fruit platter, and choice of grilled vegetables or country potatoes. 

Southern Charm \$12.50/20oz

Buttermilk biscuit and sausage gravy, fresh fruit platter, country potatoes, scrambled eggs, two bacon strips, and two sausage links.

Breakfast A La Carte

Hard-Boiled Egg    \$0.75

Sausage (2 Links)   \$1.25

Bacon (2 Strips)   \$1.50

Scrambled Eggs    \$2.00

Gluten-Free Pancake    \$1.50

Bagel & Cream Cheese  \$2.00

Assorted Doughnuts  \$2.25

Gluten-Free Muffin   \$3.00

Muffin \$1.50/3oz

Assortment of blueberry, chocolate, lemon poppy seed, or cinnamon streusel. 

Danish \$2.50/4oz

Assortment of blackberries and cream, lemon creme, cheese plait, and cinnamon roll. 

Country Potatoes \$2.00/4oz

Fried Yukon gold potatoes, tricolor peppers, red onions, and seasoning.    

Chocolate Croissant \$3.00/6oz

Buttery croissant topped with chocolate ganache. 

Pâte à Scones \$3.00/3.75oz

Assortment of apple cinnamon, blueberry, and white chunk raspberry.   

Yogurt Parfait Cup \$3.50/8oz

Strawberry or vanilla yogurt topped with berries and granola.  

Berries & Cream Crepe Bar \$3.50/5oz

Crepe, mixed berries, and whipped cream.  

Breakfast Sandwich \$3.75/6oz

English muffin, sausage patty, egg, and cheddar cheese.

Vegetarian option available 

Breakfast Burrito \$5.50/6oz

Flour tortilla, eggs, potatoes, cheddar cheese, and sausage.

Vegetarian option available 



Plate & Serve
Unavailable



Gluten-Free



Vegetarian



Vegan



Dairy-Free



Contains
Nuts



Contains
Shellfish



Favorite



New Item

Lunch

Minimum order of 12 servings per item required.

Pulled Pork Sandwich **\$8.00**/15oz

Slow-roasted barbecue pulled pork on a white hamburger bun. Served with pickles, BBQ sauce, coleslaw and chips. 

Gluten-free option available +\$2.00 

Chicken Tikka Masala **\$12.00**/19oz

Yogurt-marinated chicken thigh with masala sauce. Served with jasmine rice, roasted root vegetables, and naan bread.

Dairy-free option available +\$1.75 

Gluten-free without naan bread 

Veggie Bowl **\$10.00**/17oz

Jasmine rice, arugula, beets, carrots, cucumbers, tomatoes, onions, peppers, tofu, and honey yogurt aioli.   

Vegan and dairy-free without aioli  

Greek Bowl & Pita **\$12.00**/18oz

Grilled yogurt-marinated chicken served with cilantro rice, roasted corn, Greek salad mix, black olives, falafel, tzatziki sauce, feta cheese, and pita bread. 

Islander **\$10.50**/16oz

Slow-cooked pineapple pork or shoyu-marinated chicken with macaroni salad, jasmine rice, teriyaki sauce, and Tuscan baci roll and butter.

Gluten-free option available +\$2.00 

Build Your Own Fiesta Salad **\$12.75**/17oz

Pulled pork or shredded chicken with roasted bell peppers, onions, black beans, lettuce, pico de gallo, shredded cheddar cheese, Spanish rice, tortilla strips, tomatillo dressing, and a 6-inch flour tortilla.  

Add 2oz guacamole +\$1.75

Gluten-free option available 

Mexi Bowl **\$11.00**/17oz

Spanish rice, grilled chipotle chicken or shredded pork, roasted corn and black bean mix, tomatoes, cilantro, feta cheese, avocado, limes, and choice of cilantro dressing or chipotle ranch. 

Loaded Potato Bar **\$11.00**/19oz

Baked Idaho potato, scallions, butter, sour cream, shredded cheddar cheese, and crumbled bacon. Served with choice of beef chili or pulled pork, grilled vegetables, and Tuscan baci roll with butter. 

Gluten-free without Tuscan baci roll 



Plate & Serve
Unavailable



Gluten-Free



Vegetarian



Vegan



Dairy-Free



Contains
Nuts



Contains
Shellfish



Favorite



New Item

Wolverine Boxed Lunches

Minimum order of 6 servings per item | Gluten-free option available +\$2.00 

Includes a 4-inch ciabatta bread sandwich, chips, a cookie, and mustard and mayonnaise condiment packets.

Ham & Swiss

\$10.00/19oz

Ham, lettuce, caramelized onions, and Swiss cheese.

Club

\$10.00/20oz

Ham, thick-cut peppered bacon, turkey, lettuce, tomatoes, and provolone cheese. 

House Salad

\$10.00/12oz

Mixed greens, carrots, tomatoes, cucumbers, croutons, and ranch dressing. 

Dairy-free option available 

Gluten-free option available 

Turkey Sandwich

\$10.00/19oz

Turkey, lettuce, tomatoes, and provolone cheese.

Grilled Veggie

\$10.00/18oz

Cucumber, grilled bell pepper, grilled onion, lettuce, tomatoes, and provolone cheese. 

Pesto Grilled Chicken

\$10.00/17oz

Marinated grilled chicken breast with fresh mozzarella cheese, tomatoes, lettuce, and basil pesto.

Chicken Salad Sandwich

\$10.00/18oz

Chicken salad mix (chicken, celery, grapes, mustard, and mayonnaise) with lettuce and tomatoes.

Garden Veggie Wrap

\$10.00/13oz

Spring mix lettuce, cucumbers, onions, tomatoes, garlic black bean spread, and balsamic glaze on a spinach flour tortilla.



B.L.T.

\$10.00/16oz

Thick-cut peppered bacon, lettuce, and tomatoes.

Build Your Own Sandwich Bar | **\$12.00**/20oz

Minimum of 6 servings

Includes ham, turkey, lettuce, onions, pickles, tomatoes, cheddar cheese, provolone cheese, ciabatta bread, mustard and mayonnaise packets, and a side of potato salad.

Gluten-free option available +\$2.00 



Plate & Serve
Unavailable



Gluten-Free



Vegetarian



Vegan



Dairy-Free



Contains
Nuts



Contains
Shellfish



Favorite



New Item

Pasta

Minimum order of 10 servings per item | All options include a Tuscan baci roll and butter.
Gluten-free pasta option available +\$2.25/6oz | Gluten-free bread option available +\$2.00 🌾

Vegetable Lasagna **\$10.25/10oz**
Lasagna pasta, eggplant, bell peppers, mushrooms, onions, squash, zucchini, ricotta cheese, Parmesan cheese, five cheese blend, and marinara sauce. 🌱🌿

Classic Lasagna **\$12.00/10oz**
Lasagna pasta, meat sauce, ricotta cheese, Parmesan cheese, five cheese blend, and marinara sauce.

Cajun Chicken Pasta **\$12.00/20oz**
Bow tie pasta, Cajun grilled chicken, onions and peppers, with a creamy Cajun Parmesan sauce. ⭐

Baked Vegetable Ziti **\$15.00/10oz**
Gluten-free penne pasta, eggplant, bell peppers, mushrooms, onions, squash, zucchini, ricotta cheese, Parmesan cheese, five cheese blend, and marinara sauce. 🌾🌱⭐
Gluten-free bread included.

Mahi-Mahi Piccata **\$16.50/16oz**
Mahi-mahi served with linguine pasta and lemon piccata sauce with capers and tomatoes. Garnished with parsley. 🌿

Taste of Italy | \$16.00/23oz 🌿

Choice of two sauces, one pasta, and one protein and served with Italian salad.
Half and half option available for groups of 50 people or more.

Step 1: Choose 1 pasta – bow tie, penne, or linguine

Step 2: Choose 2 sauces – roasted red pepper, Alfredo, classic marinara, creamy marinara, or pesto sauce

Step 3: Choose 1 protein – grilled chicken, meatballs, or Parmesan chicken

Soup

Minimum order of 12 per flavor | No plated & served option ✖
Includes a Tuscan baci roll and butter. Gluten-free bread option available +\$2.00 🌾

Beef Chili **\$6.00/12oz**
Ground beef, kidney beans, tomatoes, red onion, and spices. 🌾🌱

Loaded Potato **\$6.00/12oz**
Potato cream base with onions, carrots, potatoes, bacon, and spices. 🌾

Roasted Butternut Squash **\$6.00/12oz**
Coconut base with butternut squash, onions, and spices. 🌾🌱🌿🌱

Tomato Basil **\$6.00/12oz**
Roasted tomato and vegetable base with onions, spices, and cream. 🌾🌱🌿


Plate & Serve
Unavailable


Gluten-Free


Vegetarian


Vegan


Dairy-Free


Contains
Nuts


Contains
Shellfish


Favorite


New Item

Salad

Minimum order of 6 servings per item

Add-Ons - Dressing \$0.50/1oz | Tuscan Baci Roll & Butter \$1.25 | Grilled Chicken \$3.75/4oz

House Salad

\$4.00/5oz

Mixed greens, grape tomatoes, cucumbers, carrots, croutons, and ranch dressing. 

Balsamic vinaigrette upon request

Gluten-free option available 

Vegan option available 

Spinach Salad

\$5.00/5oz

Spinach, seasonal berries, feta cheese, glazed walnuts, and raspberry vinaigrette.    

Caprese Salad

\$5.00/5oz

Tomatoes, mozzarella cheese, arugula, fresh basil, and a crostini served with lemon vinaigrette and balsamic glaze. 

Gluten-free option available 

Italian Salad

\$4.00/5oz

Iceberg lettuce, red onion, grape tomatoes, banana peppers, Kalamata olives, Parmesan cheese, and Italian dressing.   

Peach Salad

\$5.00/5oz

Arugula, fresh peaches, beets, gold beets, goat cheese, and apple cider vinaigrette.



Strawberry Salad

\$4.00/5oz

Butter leaf lettuce, strawberries, feta cheese, sunflower seeds, and strawberry vinaigrette.



Summer Farro Salad

\$4.00/5oz

Farro, arugula, red onion, grape tomatoes, cucumber, Kalamata olives, mozzarella cheese, and balsamic vinaigrette. 

Citrus Chicken Salad

\$9.00/10oz

Grilled chicken, arugula, crumbled bacon, red onion, avocado, roasted corn, Parmesan cheese, mandarin oranges, and orange vinaigrette. 

Caesar Salad

\$4.25/5oz

Romaine lettuce, shredded Parmesan cheese, croutons, lemon wedge, and Caesar dressing (contains anchovies).

Chicken Southwest Salad

\$10.00/10oz

Grilled chicken, mixed greens, blend of roasted corn, roasted bell pepper, black beans, cheese, and crispy onions served with chipotle ranch dressing.  

Blueberry Salad

\$4.50/5oz

Arugula, blueberries, mozzarella cheese balls, and apple cider vinaigrette.  



Plate & Serve
Unavailable



Gluten-Free



Vegetarian



Vegan



Dairy-Free



Contains
Nuts



Contains
Shellfish



Favorite



New Item

Dinner

Minimum order of 6 servings per item | All options include a Tuscan baci roll and butter

Gluten-free bread option available +\$2.00  | Substitute fried tofu +\$3.00/6oz   

Substitute side for dairy-free roasted red potatoes at no extra cost 

Beef

Cuban Shredded Beef **\$14.00/16oz**

8oz slow-braised beef with spices. Served with mixed rice and beans, fried plantains, and pico de gallo coleslaw.  

Gluten-free without Tuscan baci roll 

Smoked Tri Tip **\$16.00/19oz**

6oz smoked tri tip, roasted root vegetables, loaded mashed potatoes, and fresh chimichurri sauce.

Gluten-free without Tuscan baci roll 

Pot Roast **\$14.00/19oz**

6oz slow-cooked pot roast served with loaded mashed potatoes, roasted root vegetables, and beef gravy.

Gluten-free without Tuscan baci roll 

New York Strip **\$18.00/27oz**

10oz hand-cut New York strip served with loaded mashed potatoes and roasted root vegetables. Topped with crispy onions, garlic herb-butter, and brown gravy.  

BBQ Brisket **\$15.00/18oz**

6oz roasted brisket topped with tangy BBQ sauce. Served with loaded mashed potatoes and herb-buttered corn.

Gluten-free without Tuscan baci roll 

Beef Tenderloin **\$23.00/20oz**

6oz hand-cut filet mignon served with loaded mashed potatoes and roasted bacon Brussels sprouts. Topped with creamy peppercorn demi-glaze.

Gluten-free without Tuscan baci roll 

Pork

Bacon-Wrapped Pork Loin **\$12.00/19oz**

7oz roasted pork loin wrapped in bacon and served with loaded mashed potatoes and roasted root vegetables. Topped with apple cream sauce.

Gluten-free without Tuscan baci roll 

Tomahawk Pork Chop **\$16.00/19oz**

8oz bone-in pork chop, roasted red potatoes, tricolor carrots, and honey glaze sauce. 

Gluten-free without Tuscan baci roll 



Plate & Serve
Unavailable



Gluten-Free



Vegetarian



Vegan



Dairy-Free



Contains
Nuts



Contains
Shellfish



Favorite



New Item

Minimum order of 6 servings per item | All options include a Tuscan baci roll and butter
 Gluten-free bread option available +\$2.00  | Substitute fried tofu +\$3.00/6oz   
 Substitute side for dairy-free roasted red potatoes at no extra cost 

Poultry

Roasted Turkey Breast **\$12.50/20oz**
 6oz oven-roasted turkey breast served with garlic mashed potatoes, green beans, and savory turkey gravy.
 Gluten-free without Tuscan baci roll 

Chicken Cordon Bleu **\$14.50/21oz**
 8oz breaded chicken breast with Swiss cheese and ham. Served with garlic mashed potatoes and roasted root vegetables.
 Topped with bacon blue cheese sauce. 

Cajun Mango Barbecue Chicken **\$14.00/21oz**
 8oz airline chicken breast slow-cooked in barbecue sauce and served with herb-buttered corn and garlic mashed potatoes. Topped with mango salsa.
 Gluten-free without Tuscan baci roll 

Chicken Piccata **\$15.00/20oz**
 8oz airline chicken breast served with garlic mashed potatoes, roasted bacon Brussels sprouts, and lemon piccata sauce. 
 Gluten-free without Tuscan baci roll 

Chicken Caprese **\$14.50/20oz**
 8oz airline chicken breast served with mozzarella cheese, garlic mashed potatoes, green beans, fresh tomato salsa, and drizzled balsamic reduction. 
 Gluten-free without Tuscan baci roll 

Apple Chicken **\$15.00/19oz**
 8oz airline chicken breast served with parsnip puree, apple gastrique, and a side of roasted bacon Brussels sprouts. Garnished with an arugula shredded apple mix tossed with a vanilla bean vinaigrette. 
 Gluten-free without Tuscan baci roll 

Seafood

Mahi-Mahi Piccata **\$16.50/16oz**
 Mahi-mahi served with linguine pasta and lemon piccata sauce with capers and tomatoes. Garnished with parsley. 

Cucumber Dill Salmon **\$16.50/17oz**
 6oz seared salmon filet with lemon. Served with jasmine rice, roasted root vegetables. Topped with pickled onions and chilled cucumber dill sauce. 
 Gluten-free without Tuscan baci roll 

Teriyaki Baked Salmon **\$16.50/17oz**
 6oz seared salmon filet served with jasmine rice and roasted root vegetables. Topped with slivered scallions and teriyaki glaze.  
 Gluten-free without Tuscan baci roll 


 Plate & Serve
 Unavailable


 Gluten-Free


 Vegetarian


 Vegan


 Dairy-Free


 Contains
 Nuts


 Contains
 Shellfish


 Favorite


 New Item

Vegetarian

Minimum order of 12 servings per item | All options include a Tuscan baci roll and butter
Substitute gluten-free bread and butter +\$2.00 

Vegetable Masala \$9.00/16oz

Indian-style vegetable stew of bell peppers, cauliflower, chickpeas, carrots, onions, red potatoes, and tomatoes. Served with Basmati rice and naan bread.  

Gluten-free and vegan without naan bread  

Portobello Mushroom \$9.00/15oz

Grilled seasoned portobello mushroom stuffed with quinoa topped with mozzarella cheese and balsamic glaze. Served with roasted root vegetables and butternut squash.  

Vegetable Lasagna \$10.25/10oz

Lasagna noodles, eggplant, bell peppers, mushrooms, onions, squash, zucchini, ricotta cheese, Parmesan cheese, five cheese blend, and marinara sauce. 

Vegetarian Loaded Potato Bar \$10.25/15oz

Baked Idaho potato, scallions, butter, sour cream, and shredded cheddar cheese. Served with grilled vegetables. 

Gluten-free without Tuscan baci roll 

Ratatouille \$11.25/14oz

Eggplant, bell peppers, mushrooms, onions, squash, tomatoes, zucchini, and tomato sauce. Served with long-grain white rice.   

Gluten-free without Tuscan baci roll 

Veggie Bowl \$11.25/18oz

Jasmine rice, tofu, arugula, beets, carrots, cucumbers, tomatoes, onions, peppers, and honey yogurt aioli.  

Vegan and dairy-free without aioli  

Baked Vegetable Ziti \$15.00/14oz

Gluten-free penne pasta, eggplant, bell pepper, mushroom, onion, squash, zucchini, Parmesan cheese, five cheese blend, and marinara sauce.   

Gluten-free bread included.



Plate & Serve
Unavailable



Gluten-Free



Vegetarian



Vegan



Dairy-Free



Contains
Nuts



Contains
Shellfish



Favorite



New Item

Dessert

Minimum order of 6 servings per item required.

Sweet Treats

Cookies **\$1.00/1.5oz**
Assortment of chocolate chip, snickerdoodle, M&Ms, and sugar cookie. 🌱

Brownies **\$1.50/2.5oz**
Assortment of mint, caramel, and fudge. 🌱

Specialty Bars **\$1.50/2.5oz**
Assortment of brownie, caramel, raspberry, seven layer, and lime. 🌱

Coconut Macaroons **\$1.50/2.5oz**
Chewy roasted coconut and drizzled with chocolate. 🌱🌱🌱🌱

UVU Sugar Cookies **\$2.00/7oz**
Lime flavored sugar cookie with green coconut-lime buttercream frosting for UVU pride. 🌱🌟

Cupcakes **\$1.75/4oz**
Chocolate with chocolate frosting and vanilla with vanilla frosting. 🌱

Chocolate Covered Strawberries **\$1.75/3oz**
Strawberries coated in chocolate ganache and topped with pink sugar sprinkles. 🌱🌱🌟

Milano Cookies **\$2.00/2oz**
Assortment of boboline, margherite, granellati, torcetti, duetto, and frollini. 🌱
2 cookies / Sold in multiples of 25 servings

Tartlets **\$2.25/5oz**
Assortment of key lime, vanilla fruit, and chocolate sea salt caramel on a graham cracker crust. 🌱

French Macarons **\$2.25/2oz**
Assortment of lemon, raspberry, vanilla, chocolate, coffee, and pistachio. 🌱🌱🌱🌱
2 cookies each

Pâte à Scones **\$3.00/3.75oz**
Assortment of apple cinnamon, blueberry, and white chunk raspberry. 🌱🌟

Pretzel Croissant **\$3.50/5oz**
Pretzel croissant stuffed with pastry cream and drizzled with chocolate ganache. 🌱

Panna Cotta **\$3.50/6oz**
A silky Italian dessert made from cream, sugar, and vanilla, set to a smooth, firm consistency and topped with a berry. Choice of caramel, chocolate, vanilla, strawberry, or coconut. 🌱🌱

Coconut Panna Cotta **\$3.50/6oz**
A silky Italian dessert made with coconut milk. Topped with pineapple sauce, roasted coconut, and a berry. 🌱🌱🌱

Berries & Cream Crepe **\$3.75/6oz**
Single homemade crepe, mixed berries, and whipped cream. 🌱

Coconut Rice Pudding **\$4.00/6oz**
Rice cooked in coconut milk, vanilla extract, and cinnamon spice. Topped with roasted coconut. 🌱🌱🌱🌱

Chocolate Mousse Cup **\$5.00/6oz**
Rich and fluffy mousse topped with whipped cream and a berry. 🌱🌱

Crème Brûlée **\$5.00/6oz**
Creamy custard and a layer of caramelized sugar topped with berries. 🌱🌱🌱
Excludes pickup & delivery on disposables



Plate & Serve
Unavailable



Gluten-Free



Vegetarian



Vegan



Dairy-Free



Contains
Nuts



Contains
Shellfish



Favorite



New Item

Minimum order of 6 servings per item required.

Cheesecake

Cheesecake Bites \$1.25/2.5oz

Mini cheesecake in an assortment of vanilla, chocolate, and strawberry. Topped with whipped cream and sprinkles.  

New York Cheesecake \$4.00/6oz

Classic Cheesecake topped with whipped cream and sliced strawberries. 

Cheesecake \$4.25/6oz

Cheesecake with a choice of raspberry, lemon, strawberry, or blueberry sauce. 

Crème Brûlée Cheesecake \$4.50/6oz

Cheesecake with a layer of caramelized sugar and topped with berries. 

Pies 1 Slice

Assorted Cream Pie \$2.25/6oz

Strawberry and chocolate filling on a graham cracker crust. 

Pumpkin Pie \$3.00/6oz

Traditional pumpkin pie on a pastry crust, topped with whipped cream. 

Apple Crumble Pie \$3.50/6oz

Home-style apple pie on a pastry crust with a crumble topping. 

Galette \$5.00/6oz

Choice of rustic apple or berry filled tarts in a flaky galette crust.  

Cakes

Sheet Cake \$2.00/5oz

Chocolate cake with chocolate frosting or vanilla cake with vanilla frosting. 

Half 48 servings / Full 96 servings

Custard Caramel Cake \$3.50/6oz

Moist cake and rich custard. Topped with caramel, whipped cream, and a raspberry. 

Strawberry Shortcake \$3.75/6oz

Tender shortcake layered with ripe strawberries, strawberry sauce, and fluffy whipped cream. 

Crumble Cake \$4.00/6oz

Buttery cake layered with a cinnamon filling and crumbly streusel topping.  

Triple Chocolate Mousse Cake \$5.00/6oz

Three layers of rich and fluffy chocolate mousse in dark, chocolate, and white. Topped with whipped cream and a raspberry. 

Dulce de Leche Mousse Cake \$5.00/6oz

Dulce de leche mousse glazed and topped with caramel chocolate-coated drops. Served with orange sauce and topped with a candied orange and berries. 



Plate & Serve
Unavailable



Gluten-Free



Vegetarian



Vegan



Dairy-Free



Contains
Nuts



Contains
Shellfish



Favorite



New Item

Beverages

Dispenser Service

Not available for Pick-Up orders or Delivery-on-Disposables orders.

Iced Water	\$0.50/8oz
Classic Lemonade	\$1.00/8oz
Strawberry Lemonade	\$1.00/8oz
Apple Juice	\$2.00/8oz
Orange-Mango Juice	\$2.00/8oz
Self-Serve Soda Bar	\$2.50/person
Comes with soda, flavored syrups, and coconut cream.	

Add Fruit Slices **\$11.00/50 servings**
Choose one: strawberry, pineapple, cucumber mint, orange, lemon, or lime.

Individual Packet

Hot Water Service	\$0.50/10oz
Hot Chocolate To-Go	\$1.25/10oz
Hot water included	
Tea To-Go	\$1.25/10oz
Black and assorted herbal. Hot water included	

Carafe Service

Only available for China events.

Iced Water	\$1.00/8oz
Apple	\$2.00/8oz
Orange-Mango Juice	\$2.00/8oz
Classic Lemonade	\$2.00/8oz
Strawberry Lemonade	\$2.00/8oz

Ready-to-Serve

Minimum order of 5

Coffee	\$2.00/10oz
To-Go Coffee	\$3.00/10oz
Mexican Hot Chocolate	\$3.00/10oz

Bottled Drinks

Water	\$1.25/20oz
Soda	\$1.25/12oz
Juice	\$3.00/15oz
Milk 2% or Chocolate	\$3.25/10oz
Martinelli's Sparkling	\$3.50/10oz
Red Bull	\$3.75/12oz
Rockstar	\$3.75/16oz
Bag of Ice	\$3.00/10lb



Drink It In Beverages

Soda Bar Service Station	\$2.49/person
Mocktail Bar (1 Choice)	\$2.99/person
Mocktail Bar (2 Choices)	\$3.49/person
Mocktail Bar (3 Choices)	\$3.99/person

Add Ons

10oz Logo Cups w/ Lids	\$0.50/each
Tray Service	\$1.00/person+hour
Cab Tables	\$25.00/each
Additional Service	\$150.00/hour
Additional Bar Set Up	\$300.00/each

Service Fee of 18% | Minimum orders of \$350

Food Court Catering Options



chickfila@uvu.edu | (801) 863-8742

Waffle Chips	\$2.19
Original Chicken Sandwich	\$5.25
Spicy Chicken Sandwich	\$5.55



costavida@uvu.edu | (801) 863-4425

Jarritos \$2.49
Mandarin, strawberry, pineapple, lime, fruit punch, or sangria. 10 order minimum.

Desserts \$3.99
Tres leches or key lime pie. 10 order minimum.

Chips & Queso \$5.49/11oz

Chips & Guacamole \$5.99/9oz

Salad Bar \$11.99/18oz
6-inch tortillas, rice, beans, chicken or pork, lettuce, tortilla strips, pico de gallo, guacamole, Cotija cheese, and dressing.

Taco Bar \$12.99/23oz
6-inch tortillas, rice, beans, chicken or pork, lettuce, salsa, guacamole, sour cream, and shredded cheese.

Minimum order of **15 servings** required to go through Catering. Orders of 6-14 servings must be ordering directly from the store at least 24 hours in advance.



papajohnspickup@uvu.edu | (801) 863-4427

Gluten-Free Pizza 10" \$12.25
Cheese \$12.99

Pepperoni \$12.99

Cheese Sticks 24pc \$12.99

Garden Fresh \$15.99

Super Hawaiian \$15.99

The Works \$18.99

The Meats \$18.99

Minimum order of **25 pizzas** (100 servings or more) required to go through Catering. Orders less than 25 pizzas must order directly from the store.

Only available for Pick-up or Delivery Service Styles

Hours of operation may vary based on semester breaks.
Please check our website for further details: uvu.edu/dining/