

# *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/](http://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** 🌱 \$1.75  
**Assorted Doughnuts** 🌱 \$1.75  
**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 🌱



# 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 bun available +\$2.25 🍷

## **Veggie Bowl** **\$11.25**/17oz

Jasmine rice, arugula, beets, carrots, cucumbers, tomatoes, onions, peppers, tofu, and honey yogurt aioli. Includes assorted rolls and butter. 🌱 🍷 🌱

Vegan and dairy-free without aioli 🌱 🌱

## **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 🍷

## **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 🍷

## **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. 🍷

## **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. 🌱

## **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 🍷

## **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 🍷



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 assorted rolls 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 assorted rolls 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. 🍞🌱🌱



# Salad

Minimum order of 6 servings per item

**Add-Ons** - Dressing \$0.50/1oz | Assorted 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. 🌱

Plated & Serve style only

Gluten-free option available 🍷

## Italian Salad

**\$4.00/5oz**

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

## Strawberry Salad

**\$4.00/5oz**

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



## Peach Salad

**\$5.00/5oz**

Arugula, fresh peaches, beets, gold beets, goat cheese, and apple cider 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 assorted rolls 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 assorted rolls 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 

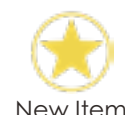
**Apple Chicken** **\$15.00/19oz**  
 8oz airline chicken breast served with parsnip puree, apple gastrique, and a side of roasted bacon Brussels sprouts. Garnished with an arugula shredded apple mix tossed with a vanilla bean vinaigrette.   
 Gluten-free without Tuscan baci roll 

## 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 





# Vegetarian

Minimum order of 12 servings per item | All options include assorted rolls 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.



# Dessert

Minimum order of 6 servings per item required.

## Sweet Treats

**Cookies** **\$1.00/1.5oz**  
Assortment of chocolate chip, snickerdoodle, chocolate 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 white coconut-lime buttercream frosting and green sprinkles 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. 🍮 🌿 🌿 🌿 🌿

**Peppermint Mousse Dome** **\$4.75/5oz**  
Mousse atop chocolate cake covered in ganache and topped with whipped cream and crushed peppermint candy. 🍮

**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




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.  


### **Oreo Cheesecake Cup** \$3.25/5oz

Classic cheesecake on an Oreo crust, topped with whipped cream, crushed peppermint candy, and Oreo pieces. 

### **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, topped with crumbly streusel, fresh sliced strawberries, and a lemon drizzle glaze.  

### **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.

## 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

## To-Go Drinks

Hot water included

Apple Cider	\$1.25/10oz
Hot Chocolate	\$1.25/10oz
Black & Assorted Herbal Tea	\$1.25/10oz
Coffee	\$3.00/10oz

## 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
Mexican Hot Chocolate	\$3.00/10oz



## 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

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

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

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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.

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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.

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**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/](http://uvu.edu/dining/)