Dining Above the Blue

Boise State University
Welcome to the Boise State University Dining Above The Blue Catering. Experience our outstanding hospitality with full service catering from breakfast through dinner. We work together with you to create superior events utilizing the highest quality ingredients and world-class service in the most elegant settings. Please enjoy the menu descriptions and selections that we feature. The following pages reflect our capabilities and breadth of our offerings to begin a dynamic conversation that creates an event with your vision in mind. We ensure that you leave having participated in an experience rather than just a meal.
ENJOY AND BUON APPETITO!
West Coast Continental Buffet $9.10
assortment of fresh baked cinnamon rolls, croissants and muffins with sliced fresh fruit

East Coast Continental Buffet $14.75
bagels, cream cheese, lox, capers, sliced tomatoes, sliced onion, jam, seasonal fruit salad, yogurt cups

Bronco Breakfast Buffet $11.75
scrambled eggs, choice of bacon, sausage or ham, country style potatoes, choice of biscuit, muffins, or fresh baked cinnamon rolls.

Tex Mex Breakfast Buffet $11.75
scrambled eggs with peppers and onions, fresh seasonal fruit, chorizo hash, tortillas, salsa, sour cream, shredded cheese, breakfast pastries

The Skyline Buffet $11.25
brioche french toast or buttermilk pancakes, with your choice of bacon, ham, or sausage and fresh fruit salad. Served with warm maple syrup & butter.

Add scrambled eggs to your buffet $2.50
**Breakfast**

**À la Carte Breakfast**

- **Fresh Sliced Fruit Platter** $3.75
- **Fresh Fruit Salad** $2.25
- **Fresh Yogurt Cups** $1.75
- **Assorted Bagels** $29.75 with butter, cream cheese and preserves - dozen
- **Assorted Jumbo Muffins** - dozen $28.50
- **Croissants with butter and jam** - dozen $29.75
- **Breakfast Breads** - 20 slices per loaf - $26.00 each loaf
- **Fresh Baked Jumbo Cinnamon Rolls** $28.50
- **Biscuits and Country Sausage Gravy** $3.25 per person

**Breakfast Additions**

- **Oatmeal Bar** $4.25
  Hot oatmeal, cinnamon sugar and apple maple pecan compote served with raisins, craisins, low-fat granola and butter
- **Bagels** $8.25
  With lox, cream cheese, capers, onions and sliced tomatoes
- **Greek Yogurt Bar** $4.25 per person
  Vanilla yogurt, craisins, raisins, walnuts, almonds, gourmet granola, seasonal fruit
- **Traditional Sandwiches** $4.25 per person
  Choose from: ham, egg and cheese on a croissant; egg and cheese on an English muffin; or bacon, egg and cheese on a bagel
- **Herb & Tomato Frittata** $4.25 per person
- **Quiche** $4.75 per person
  Vegetable or quiche lorraine
REFRESHMENT BREAKS

All breaks include ice water and choice of 2 beverages. 10 guest minimum

Halftime Break $11.00
Kobe slider bar, mac n cheese bites, chicken drumettes, meatballs, bronco chips and dip

Hyde Park Tea $9.10
Mini sandwiches, thumb print cookies

Mini Nacho Bar $9.10
Tortilla chips and salsa, guacamole, cheese sauce, mexican wedding cookies

Snack Attack $6.50
Assorted chips, honey peanuts, gourmet snack packages, and fresh baked cookies and brownies

Coffee Break $5.50
Starbucks regular and decaffeinated coffee service with hot tea, coconut macaroons, lemon bars, brownie bars and raspberry bars

Sugar Rush Variety of Baked Products and Sweets $9.10
Lemon bars, cookies, coconut macaroons, M&Ms, skittles, gummy bears
APPETIZER PACKAGES

Traditional Favorites $16.50
Classic cheese & crackers, vegetable tray with ranch dip, mini phyllo tarts filled with brie and topped with raspberry jam, prosciutto mozzarella skewers, curry chicken in sesame cones, roasted meatballs, mini spanakopita.

Northwest Appetizers $21.00
Roasted vegetable platter, artisan cheeses & breads, wild mushroom and goat cheese crostini, artichoke and smoked salmon flat breads, smoked trout served on crisp roasted potato and vodka crème fraiche, roasted meatballs, chicken skewers with huckleberry glaze, house made salmon cake with lemon dill remoulade.

Asian Appetizer Buffet $18.00
Seasonal vegetables with dip, phyllo tartlets with Asian beef salad, pork potstickers, vegetable mini egg rolls with plum sauce, ginger chicken bite with cilantro lime mayonnaise, shrimp skewers with a sweet Thai citrus chili sauce.

Carved Mini Sandwich Station $4.50
With choice of roast beef, chicken breast, or ham, served with mini rolls and dijonnaise, horseradish.
À LA CARTE APPETIZERS

Roasted vegetable platter $3.50
with garlic aioli

Seasonal vegetable platter $3.25
with ranch dressing

Fresh fruit display $3.75

Classic cheese and cracker $3.50

Artisan cheese and breads $5.25

Warm spinach and artichoke dip $3.50

Cajun or traditional crab dip $7.50
with fresh baguettes

Mediterranean breads and spreads $7.25
assorted rustic breads, crostini, pitas, hummus spreads,
cheeses, olive tapenade and roasted pepper spread

Antipasto Bar $7.50
marinated artichokes, bell peppers, provolone, salami,
pepperchinis, pesto cingilini, olives, capricola, focaccia,
crostini’s
COLD HORS D’OEUVRES

These selections are sold in increments of 50 pieces per order.

**Crostini Caprese Pomador** $60.00
with fresh basil, and reduced balsamic glaze

**Artichoke and smoked salmon flat breads** $79.00

**Prosciutto melon skewers (summer)** $62.25

**Prosciutto mozzarella skewers (winter)** $62.25

**Mini phyllo tarts** $62.00
filled with brie and topped with raspberry jam

**Wild mushroom and goat cheese crostini** $57.00

**Phyllo tartlets** $75.00
with Asian beef salad

**Curry Chicken** $95.00
in mini sesame waffle cones

**Dill scone** $96.00
with smoked trout and horseradish cream

**Pancetta** $95.00
Caramelized onion and boursin cheese tartlet

**Roasted lamb crostini** $125.00
with fennel arugula and blood orange glaze
HOT HORS D’OEUVRES

These selections are sold in increments of 50 pieces per order

Roasted Meatballs $53.00
with choice of sauce

Mini spanakopita $72.00

Smoked chicken and wild mushroom quesadillas $69.00
with mango salsa

Marinated chicken skewers $93.50
with choice of sauce

Beef satay skewers $96.50
with lemongrass

Shrimp Skewers $104.00
with a sweet Thai citrus chili sauce

Dungeness Crab Cakes $145.00

Wild mushroom risotto cakes $70.00
with tomato basil chutney

Pomegranate-currant glazed short rib $88.25
with wasabi spaetzle

Ginger chicken bite $70.00
with cilantro lime mayonnaise
BUFFETS

ITALIAN  $16.75
GRILLED CHICKEN BREAST PUTINESCA, MANICOTTI WITH FRESH MARINARA SAUCE, FRESH SEASONAL ROASTED VEGETABLES, SERVED WITH CAESAR SALAD, CAPRESE SALAD, AND FRESH BREADSTICKS.

TEXAS BBQ  $17.00
SLICED BBQ BRISKET, SMOKED ROPE SAUSAGE, FRESH SEASONAL GREENS SALAD, BLUE CHEESE AND BACON COLESLAW, RANCH BEANS, FOUR CHEESE BAKED MACARONI AND ROLLS WITH BUTTER.

SOUTH OF THE BORDER  $16.00
CHEESE ENCHILADAS, GRILLED CHICKEN BREAST SERVED WITH RED CHILI CREAM, SOUTHWEST CAESAR WITH BLACK BEAN AND ROASTED CORN, CHIPS WITH 3 SALSAS, WITH SPANISH RICE AND BARRACHO BEANS.

FALL HARVEST  $23.25
ROASTED PORK LOIN WITH RED ONION CONFIT, CHICKEN POT PIE, BUTTER LETTUCE WITH APPLES, HAZELNUTS AND GORGONZOLA, ROASTED FINGERLING POTATOES, HARD SQUASH MEDLEY, ROLLS WITH BUTTER.

NORTHWEST  $28.50
GRILLED CHICKEN WITH A CHORIZO AND WILD MUSHROOM RAGOUT, SEARED SOCKEYE SALMON FILLETS WITH A LEMON BUTTER SAUCE, ROASTED FINGERLING POTATOES, FRESH TOSSSED GREENS WITH NORTHWEST APPLE SALAD AND A HUCKLEBERRY VINAIGRETTE, ROASTED SEASONAL VEGETABLES, ROLLS WITH BUTTER.

LOUISIANA  $20.50
BOURBON CHICKEN BREAST, CAJUN PORK SAUSAGE, TOSSSED BABY KALE AND CRANBERRY SALAD, RED BEANS AND RICE, MASHED SWEET POTATOES, BLACK EYED PEAS AND CORN BREAD WITH HONEY BUTTER.

ALL BUFFETS MINIMUM 25 GUESTS, INCLUDE 2 BEVERAGE CHOICES
**Heavenly Hawaiian** $20.75
Kalua pork, teriyaki chicken with grilled pineapple, ginger carrots, island rice pilaf, macaroni salad, Hawaiian ambrosia, pineapple slaw, Hawaiian rolls.

**Stueckle Sandwich** $16.00
Selection of fresh breads, assorted sliced deli meats, sliced cheeses, lettuce, tomato, pickle and appropriate condiments with red rose potato salad, blue cheese and bacon coleslaw and sliced melon.

**Fiesta** $18.25
Seasoned chicken and beef fajitas, grilled pepper and onions, cheese enchiladas, Spanish rice, charro beans, tossed garden salad with lime vinaigrette, fresh tortillas, lettuce, tomato, sour cream, shredded cheese, pico de gallo and guacamole along with tortilla chips and salsa bar.

**Mediterranean** $41.50
Chilean sea bass with tomato fennel concassée, chef-carved beef tenderloin with a rosemary demi and ground mustard sauce, wild mushroom risotto, fresh spinach salad, leek mashed potato, grilled seasonal vegetables, artisan breads and a selection of compound butters.
Served Selections

All prices are per person. 25 Guest Minimum.
Includes starter, starch, fresh vegetables, fresh rolls, butter, water and coffee service.

Chicken Crimini Mushroom Madeira $18.75
Chicken Piccata $19.75
Chicken with red chili cream sauce $20.00
Teriyaki Chicken $18.75
with pineapple ginger salsa
Grilled chicken 18.75
with a light mustard and fresh thyme cream
Grilled chicken $18.75
with cumberland sauce
Jerk Spiced Chicken Breast $19.00
Roast Duck $22.75
with huckleberry glaze

Grilled wild-caught (seasonal) salmon market price
with ginger beurre blanc
Potato crusted halibut market price
with herb cream cheese sauce
Chilean sea bass market price
with lobster jus
Grilled Mahi-mahi $23.75
with cilantro pineapple glaze fruit salsa
Grilled Swordfish market price
with orange tarragon glaze
Seasonal fresh catch market price
Smoked pork tenderloin $20.25
with peach chutney
Snake River Farm Kurobuta pork rib roast market price
Served Selections

Pork Loin Chop $19.75
with Red Onion Confit

Rack of Lamb $30.00

Beef Tenderloin Filet $31.25
Choice of Sauces

Grilled Teriyaki Flank Steak $21.25

Grilled Tri-Tip $20.75

Gaucho Steak $20.75
with Chimichurri

New York Manhattan Cut Steak $26.00

Slow Braised Short Rib $30.00
with Fried Polenta

Petite Filet Mignon and Petite Grilled Salmon $35.75

Gaucho Steak and Chicken $26.00

New York Manhattan Cut Steak and Jumbo Prawns $36.25

Jerk Chicken Breast and Florida Style Lump Crab Cake $29.00

Vegetarian Entrees

Seasonal Garden Cakes with Sauce $20.00

Roasted Vegetable Napoleon $20.00

Stuffed Portobello $20.00

Ratatouille $20.00

3 Cheese Jumbo Ravioli $20.00
with Tomato Cream Sauce

Mushroom Risotto Cake $20.00
Salad or Family Style Starter

**House Salad** (fresh greens, blue cheese crumbles, toasted walnuts, diced tomatoes, with a french dijon vinaigrette dressing)

**Classic Caesar** (chopped romaine lettuce, parmesan and garlic croutons with homemade Caesar dressing)

**Spinach Salad** (baby spinach, cherry tomatoes, cubed feta and candied walnuts with balsamic vinaigrette)

**Chopped Greek Salad** (romaine lettuce, kalamata olives, feta cheese, cucumbers, grape tomatoes)

**BLT Salad** with buttermilk dressing

**Baby Greens** with roasted goat cheese, dried cranberries, candied pecans and green peppercorn dressing

**Butter Lettuce** with gorgonzola, tomatoes, hazelnuts with lemon crème fraîche dressing

**Caprese Salad** with fresh basil and balsamic glaze

**Starch**

Mashed red rose potatoes
Garlic roasted potatoes
Celeriac mashed potatoes
Spinach orzo
Rice pilaf
Wild rice with pine nuts and arugula

**Fresh Vegetables**

Russian fingerling potatoes
Potatoes au gratin with porcini mushrooms
Citrus cous cous

Medley of extra fine green beans
Parisian carrots
Roasted root vegetables
Hard squash medley
Grilled seasonal vegetables
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<tr>
<th>Beverages</th>
<th>Price</th>
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<tr>
<td>Coffee Service</td>
<td>$19.00 per gallon</td>
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<tr>
<td>Hot Tea Service</td>
<td>$19.00 per gallon</td>
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<tr>
<td>Lemonade</td>
<td>$19.00 per gallon</td>
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<tr>
<td>Fresh Brewed Iced Tea</td>
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<tr>
<td>Hot Chocolate</td>
<td>$21.00 per gallon</td>
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<tr>
<td>Cranberry Punch</td>
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<tr>
<td>Raspberry Lemonade</td>
<td>$31.00 per gallon</td>
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<tr>
<td>Lemonade</td>
<td>$19.00 per gallon</td>
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<tr>
<td>Canned Sodas</td>
<td>$1.60 each</td>
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<tr>
<td>Bottled Waters</td>
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<td>Bottled Juices</td>
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<td>Perrier Water</td>
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<tr>
<td>Executive Water Service</td>
<td>$1.30 per person</td>
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<thead>
<tr>
<th>Desserts</th>
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<tr>
<td>Vanilla bean crème brûlée</td>
<td>$5.45</td>
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<tr>
<td>Lemon pudding cake with citrus Anglaise</td>
<td>$4.40</td>
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<tr>
<td>Flourless chocolate torte with blood orange mousse and raspberry coulis</td>
<td>$4.40</td>
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<tr>
<td>Chocolate Decadence cake</td>
<td>$4.40</td>
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<tr>
<td>Tiramisu</td>
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<tr>
<td>Bread pudding with bourbon vanilla sauce</td>
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<tr>
<td>Mousse (dark chocolate, white chocolate, or lemon)</td>
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<tr>
<td>Panna Cotta with fresh berries</td>
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<tr>
<td>Lime Yuzu Cheesecake</td>
<td>$5.50</td>
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<tr>
<td>Salted Caramel Cheesecake</td>
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<td>Apple Cranberry Crisp</td>
<td>$3.75</td>
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<td>Fresh Seasonal Fruit Tart</td>
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<tr>
<td>Choice of four mini French pastries</td>
<td>$6.50</td>
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<td>Chocolate Truffles - dozen</td>
<td>$20.75</td>
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<tr>
<td>Gourmet Lemon or Raspberry Bar</td>
<td>$2.15</td>
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<tr>
<td>Cashew Shortbread Bar</td>
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<tr>
<td>Chocolate Brownie</td>
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<tr>
<td>Chocolate Dipped Strawberries</td>
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<tr>
<td>Fresh Baked Gourmet Cookies</td>
<td>$14.00 per dozen</td>
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Contact Us Today

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