breaks

TOP PICK
THE HEALTHY ALTERNATIVE
Get healthy with an assortment of Apples, Oranges, Bananas and Pears served with Yogurt Cups, Trail Mix and Granola Bars
$7.45 per person

CHOCAHOUIC
Become addicted with an Assortment of Mini Chocolate Bars, Double Chocolate Chip Cookies, Chilled Chocolate Milk, Chocolate Dipped Pretzels and Chocolate Dipped Strawberries
$9.10 per person

SNACK ATTACK
Enjoy Assorted Chips, Honey Peanuts, Trail Mix, Specialty Cookies and Brownies
$6.45 per person

COFFEE BREAK
Starbucks Coffee & Decaf Service with Hot Tea, Coconut Macaroons, Lemon Bars, Brownies & Raspberry Bars
$5.45 per person

ASSORTED COOKIES AND BROWNES
$3.20 per person

ASSORTED DESSERT BARS
$2.15 each

bottled juice (OJ, CRANBERRY, APPLE) $1.60
BOTTLED WATER $1.60
ASSORTED SODAS $1.60
COFFEE, DECAF OR HOT TEA (PER GALLON) $19.00
VITAMIN WATER OR POWERADE $2.55 per person

CONTACT US TODAY
208-426-3890
catering@boisestate.edu
boisestate.campusdish.com/Catering.aspx

Prices effective until 06/30/2017

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### Sunrise Starters

All starters include Starbucks Coffee, Decaf and Hot Tea.

<table>
<thead>
<tr>
<th>Sunrise Starters</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>A LA CARTE</td>
<td></td>
</tr>
<tr>
<td>Assorted Donuts</td>
<td>$17.00 per dozen</td>
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<tr>
<td>Croissants</td>
<td>$28.50 by the dozen</td>
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<tr>
<td>Assorted Breakfast Breads</td>
<td>$24.50 by the loaf</td>
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<tr>
<td>Assorted Bagels</td>
<td>$29.00 by the dozen</td>
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<tr>
<td>Assorted Muffins, Danish &amp; Scones</td>
<td>$26.00 per dozen</td>
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<tr>
<td>Fresh Fruit Salad</td>
<td>$2.50 per person</td>
</tr>
</tbody>
</table>

### Favorite Lunch Packages

All prices are per person and available for 10 guests or more.

<table>
<thead>
<tr>
<th>Favorite Lunch Packages</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>TOP PICK</td>
<td></td>
</tr>
<tr>
<td><strong>The Main Event</strong></td>
<td></td>
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<tr>
<td>Your choice of three (3) selections from our variety of Premium Sandwiches; served with a Tossed Green Salad and choice of two Side Salads, Chips and Assorted Desserts. Assorted Beverages for $1.60</td>
<td>$12.75</td>
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<tr>
<td><strong>A Salad Affair</strong></td>
<td></td>
</tr>
<tr>
<td>Your choice of three (3) selections from our assortment of Premium Entree Salads; served with Fresh Bread, Seasonal Fruit and Assorted Desserts. Assorted Beverages for $1.60</td>
<td>$12.75</td>
</tr>
<tr>
<td><strong>Signature Brown Bag Lunch</strong></td>
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</tr>
<tr>
<td>Your choice of any Premium Sandwich, served with Chips, and a Candy Bar</td>
<td>$9.75</td>
</tr>
</tbody>
</table>

### Premium Sandwiches

- California Turkey with Fresh Veggies and Ranch Dressing on Wheatberry Bread
- Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread
- Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion
- Black Forest Ham with Smoked Gouda on Marble Rye Bread
- Blackened Chicken with Cucumber Raita Salad on Ciabatta Bread
- Roast Beef with a Chive Cream Cheese Spread on Ciabatta Bread
- Roasted Vegetable on Foccacia

### Salads

- Traditional Garden Chicken Salad with Fresh Iceberg and Romaine Lettuce, Grilled Chicken, Hard Boiled Eggs and a Balsamic Vinaigrette Dressing
- Italian Panzanella Salad
- Mediterranean Salad with Grilled Chicken, Kalamata Olives & Feta
- Montreal Mesquite Chicken Cobb Salad with Italian Herb Dressing
- Italian Panzanella Salad

### Side Salads

- Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions
- Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in spicy Caribbean Jerk Seasoning
- Edamame Salad with Shitake Mushrooms, Bean Sprouts, Radishes, Scallions, Fresh Basil and Mint tossed in a Rice Wine Vinegar and Ginger Root Dressing
- Grilled Vegetable Rotini Pasta Salad with a Balsamic Dressing
- Red Skin Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing

### Meetings All Day

All prices are per person and available for 10 guests or more.

#### Full Day Classic

Start out with the Quick Start Breakfast served with an assortment of breakfast baked goods, seasonal sliced fruit, assorted juices and gourmet coffee service.

For Lunch, enjoy either the Main Event Sandwich Buffet or the Salad Affair.

#### Meeting All Day

For Lunch, enjoy either the Main Event Sandwich Buffet or the Salad Affair served with accompaniments and dessert.

Quick Start Breakfast Sandwiches $21.25
Salads $21.25

#### Side Salads

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