TRAWS – 12-GUEST MINIMUM
Seasonal Cubed Fresh Fruit & Dip (2 oz. + dip | 50 cal) $2.00 per guest
Crudité & Dip (4 oz. + dip | 140 cal) $2.00 per guest
Domestic Cheese & Crackers (2 oz. cheese + 6 crackers | 340 cal) $2.75 per guest
Hummus & Pita Chips (1 oz. dip + 2 oz. chips | 190 cal) $2.00 per guest
Pepperoni, Domestic Cheese & Crackers (1 serving | 380 cal) $2.75 per guest
Deli Meat, Cheeses, Assorted Breads & Condiments (1 serving | 930 cal) $7.00 per guest

NIBBLES
Baked Chips (1 bag | 130 cal) $1.50 per bag
Potato Chips / 1 lb. bag, 15 servings (1 oz. | 160 cal) $6.00 per bag
Pretzels / 1 lb. bag, 15 servings (1 oz. | 110 cal) $4.50 per bag

Menu items from this section are available for pick up or delivery. Eco-friendly serviceware is available upon request.
SWEETS
Assorted Donuts (1 donut | 280-310 cal) **$8.50 per dozen**
Assorted Mini Danish (1 danish | 120 cal) **$10.00 per dozen**
Assorted Bagels & Spreads (1 bagel | 210-310 cal) **$12.75 per dozen**
Assorted Cookies (1 cookie | 160-180 cal) **$7.15 per dozen**
Assorted Low-Fat Muffins (1 muffin | 160 - 210 cal) **$8.20 per dozen**
Brownies (1 brownie | 80 - 190 cal) **$6.00 per dozen**
Rice Krispies Treats (1 cut | 80 - 170 cal) **$8.00 per dozen**

HOT SNACKS
Wings (1 wing | 90 cal) with Celery & Carrots Sticks (3 each | 15 cal) with Ranch Dip (2 oz. | 190 cal)
**Choose Two:** Cajun (1 wing | 90 cal), Spicy (1 wing | 40 cal), BBQ (1 wing | 100 cal), Boneless (1 wing | 120 cal) or Buffalo (1 wing | 80 cal) **$5.75 per dozen**
Chicken Fingers & Sauce (3 tenders + 4 oz. sauce | 740 cal) **$4.00 per dozen**
Cocktail Meatballs (1 meatball | 45 cal) **$8.00 per dozen**
Choice of One Sauce: Marinara, BBQ or Thai Sauce
Egg Rolls & Sauce (1 roll | 120-150 cal) **$2.00 per dozen**
Buffalo Chicken Dip (2oz portion | 100 cal) - **$1.75/person**

HERO PARTY
2-Foot Sub (serves 10 guests) **$32.00 per sub**
5-Foot Sub (serves 30 guests) **$80.00 per sub**

AMERICAN SUB
Ham, Turkey, American Cheese, with Lettuce, Tomato and Mayonnaise or Mustard (1 cut | 500 cal)

ITALIAN SUB
Ham, Salami, Pepperoni, Provolone, with Lettuce, Onions, Tomato, Oil, Vinegar & Mayonnaise (1 cut | 740 cal)

VEGETABLE SUB
Hummus, Roasted Vegetables, Provolone, with Lettuce, Tomato and Onions (1 cut | 310 cal)

PICNICS – 12 GUEST MINIMUM

**BBQ $7.00 per guest**
All Beef Hot Dogs (1 sandwich | 370-400 cal), Hamburgers (1 sandwich | 290 cal), Veggie Burgers (1 sandwich | 260 cal), Cheese (1 slice | 50 cal), Assorted Rolls (1 roll | 100 cal), Condiment Tray (1 each | 0-200 cal) with Cole Slaw (3 oz. | 90 cal) and Macaroni Salad (4 oz. | 120 cal)

**DELUXE BBQ $12.00 per guest**
BBQ Chicken Quarters (2 eighths | 560 cal), BBQ Ribs (5 ribs + 3 oz. sauce | 670 cal), Grilled Portobello Mushrooms (1 cap | 30 cal) with Country Potato Salad (4 oz. | 160 cal) and Pasta Salad (4 oz. | 120 cal)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. We can also accommodate gluten-free requests. Prices are good through December 2018.
**BEVERAGES**

- Assorted Canned Pepsi Soda $1.15 each
- Assorted Bottled Pepsi Soda $1.60 each
- Assorted Liter Pepsi Soda $3.50 each
- Bottled Water $1.15 each
- Assorted Bottled Juice $1.95 each

**BULK BEVERAGES – GALLON SERVES 16 GUESTS**

- Coffee (8 oz. | 0 cal), Decaffeinated Coffee (8 oz. | 0 cal) or Hot Water for Tea (8 oz. | 0 cal) & Condiments $14.00 per gallon
- Orange (10 oz. | 150 cal), Cranberry (10 oz. | 170 cal) or Apple Juice (10 oz. | 140 cal) $12.00 per gallon
- Lemonade (8 oz. | 10 cal) $10.00 per gallon
- Freshly Brewed Iced Tea (8 oz. | 0 cal) $10.00 per gallon
- Freshly Brewed Sweet Iced Tea (128 oz. | 280 cal) $11.00 per gallon
- Hot Chocolate (128 oz. | 3130 cal) $14.00 per gallon

**BIRTHDAY PACKAGE** $28.00 package

- 1/2 Sheet Cake - serves 32 (1 cut | 140 - 150 cal), Plates, Napkins & Utensils

**SUPPLIES**

- 6" Plates $0.10 each
- 9" Plates $0.15 each
- Knife, Fork or Spoon $0.10 each
- 8 oz. Hot Cup $0.20 each
- 9 oz. Cold Cup $0.10 each
- Dinner Napkins $0.01 each
- Banquet Cloth $3.50 each

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**Prices are good through December 2018.**
LATIN BUFFET $8.00 per guest
Choose One Entrée:
- Brazilian-Style Chicken & Rice 🍚 (1 serving | 330 cal)
- Chipotle Chicken & Queso Fresco Tacos 🍚 (2 tacos | 330 cal)
- Potato Chorizo Quesadillas 🍚 (1 quesadilla | 730 cal)
- Black Beans & Corn Sauce over Brown Rice 🍚 (1 serving | 270 cal)
- Grilled Mexican Vegetable Burrito 🍚 (1 burrito | 800 cal)

Choose Two Sides:
- Dominican Black Bean Mango Salad 🍚 (1 salad | 370 cal), Cabbage, Cucumber and Mango Slaw 🍚 (4 oz. | 80 cal)
- Brazilian Carrot Salad 🍚 (4 oz. | 80 cal), Black Beans 🍚 (4 oz. | 80 cal), Latin Vegetable Blend 🍚 (4 oz. | 50 cal)
- Green Rice 🍚 (4 oz. | 170 cal), Brazilian Rice 🍚 (4 oz. | 130 cal)

All themed buffets include assorted canned Pepsi soft drinks (regular and diet) or bottled water. Choose One Entrée and Two Sides. Eco-friendly serviceware is included. Offered to groups of 25 or more guests.
**SOUTHEAST ASIAN BUFFET $9.00 per guest**

**Choose One Entrée:**
- Sesame Pork Cutlet and Fried Rice (1 serving | 260 cal)
- Five-Spice Chicken (4 oz. | 160 cal)
- Grilled Beef Lemon Grass (4 oz. | 200 cal)
- Marinated Lemon Grass Tofu (4 oz. | 140 cal)
- Korean Stir Fried Vegetables with Tofu (1 serving | 180 cal)

**Choose Two Sides:**
- Asian Steak Salad (1 salad | 190 cal), Vietnamese Table Salad (1 salad | 5 cal),
- Asian Cellophane Noodle Salad (1 salad | 260 cal), Asian Slaw (4 oz. | 130 cal),
- Mustard Greens and Garlic (4 oz. | 110 cal), Long Beans in Garlic (4 oz. | 110 cal),
- Thai Fried Rice (4 oz. | 130 cal)

**HEALTHY LIFESTYLE BUFFET $15.00 per guest**

**Choose One Entrée:**
- Thai Citrus Beef Stir Fry with Rice (1 serving | 370 cal)
- Turkey Snap Peas and Sweet Potatoes (1 serving | 310 cal)
- Pork Tenderloin Stir Fry with Soba Noodles (1 serving | 470 cal)
- Vegetarian Paella with Edamame (8 oz. | 250 cal)
- Ricotta, Leek and Olive Pizzetta (1 pizza | 250 cal)

**Choose Two Sides:**
- Strawberry Salad with Chocolate Vinaigrette (1 salad | 350 cal), Garden Salad with Tomatoes and Cucumbers (1 salad | 20 cal), Buffalo Shrimp Salad (1 salad | 170 cal),
- Broccoli and Carrot Medley (4 oz. | 35 cal), Eggplant, Tomatoes and Onions (4 oz. | 70 cal),
- Roasted Vegetables (4 oz. | 90 cal), Basmati Cilantro Rice (4 oz. | 150 cal)

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Eco-friendly serviceware is included. Offered to groups of 25 or more guests.

**BREAKFAST CLUB $8.00 per guest**
Seasonal Cubed Fresh Fruit (2 oz. | 25 cal), Individual Fruit Low-Fat Greek Yogurt Parfaits (6 oz. | 60-180 cal), Low-Fat Muffins (1 muffin | 160-210 cal) and Freshly Brewed Nescafé Coffee (8 oz. | 0 cal), Decaffeinated Coffee (8 oz. | 0 cal) and aspretto Numi Herbal and Non-Herbal aspretto Numi Teas (8 oz. | 0 cal) to Include Decaffeinated (8 oz. | 0 cal) with Hot Water, Carafes of Orange (10 oz. | 140 cal) and Apple Juice (10 oz. | 140 cal)
**PIZZA PARTY $6.50 per guest**
Fresh-Baked Pizza with Choice of One Topping (1 cut | 240-660 cal):
Pepperoni, Sausage, Mushrooms, Onions, Vegetarian or Broccoli. Served with Tossed Salad (1 salad + 2 oz. dressing | 15 cal + 190-260 cal) and One Dressing and Assorted Canned Pepsi Soft Drinks, Regular or Diet.

**Additional Toppings $0.50 per guest**

**ICE CREAM SUNDAE BAR $3.95 per guest**
**Choice of One Ice Cream Flavour (One per 45 guests):**
Chocolate (1 scoop | 90 cal), Vanilla (1 scoop | 90 cal) or Strawberry (1 scoop | 80 cal)

**Choice of One Sauce:** Chocolate (2 oz. | 200 cal), Strawberry (2 oz. | 140 cal) or Butterscotch (2 oz. | 140 cal)

**Choice of One Topping:** Sprinkles (1 oz. | 130 cal), Cookie Crumbs (1 oz. | 130 cal), Crushed Peanuts (1 oz. | 170 cal) or M&M’s® (1 oz. | 140 cal). Maraschino Cherries (4 halves | 30 cal) and Whipped Topping (2 oz. | 180 cal) are Included.

**Additional Ice Cream Flavour $39.00 per tub**

**TACO BAR PARTY $8.50 per guest**
Taco Shells (1 shell | 60 cal), Seasoned Ground Beef (1 oz. | 50 cal) or Ground Turkey (1 oz. | 35 cal), Sautéed Vegetables (1 oz. | 20 cal), Shredded Cheddar Cheese (1 tbsp. | 30 cal), Chopped Tomatoes (1 oz. | 5 cal), Shredded Lettuce (1 oz. | 0 cal), Onions (1 oz. | 10 cal), Guacamole (2 oz. | 80 cal), Salsa (1 oz. | 15 cal), Sour Cream (1 tbsp. | 30 cal), and Assorted Canned Pepsi Soft Drinks, Regular and Diet.

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HEALTH BREAK
$7.50 per guest
Granola Bars (1 bar | 100-110 cal), Whole Seasonal Fresh Fruit (1 serving | 50-110 cal), Carrot and Celery Sticks (3 each | 15 cal), 12 oz. Canned Sparkling Water, 12 oz. Bottled Water

SWEETS
$7.50 per guest
Brownies (1 cut | 190 cal), Blondies (1 cut | 220 cal), Assorted Mini Chocolate Bars (1 bar | 210 cal), Assorted Individual Bags of Chips & Baked Chips (1 bag | 130-320 cal) and Hot Chocolate

AFTERNOON WAKE-UP CALL
$7.50 per guest
Seasonal Cubed Fresh Fruit (2 oz. | 25 cal) and Assorted Cookies (1 cookie | 150-180 cal), Freshly Brewed Nescafé Coffee (8 oz. | 0 cal), Decaffeinated Coffee (8 oz. | 0 cal) and asprettò Numi Herbal and Non-herbal asprettò Numi Teas (8 oz. | 0 cal) to Include Decaffeinated with Hot Water (8 oz. | 0 cal) and Freshly Brewed Iced Tea (8 oz. | 0 cal)

MILWAUKEE HOME BREAK
$6.00 per guest
Wisconsin Cheese (2 oz. | 150 cal), Sausage & Crackers (2 oz. sausage + 4 crackers | 340 cal), Popcorn (1 oz. | 140 cal) & Pretzels (1 oz. | 110 cal)
Party Punch & Ice Water (9 oz. | 120 cal)

Eco-friendly serviceware is included. Offered to groups of 12 or more guests.

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CATERING POLICIES
The Craveable Creations Student Guide is designed for use by Marquette University Student Government and Registered Student Groups.

Our Event Management Office is open Monday through Friday from 8 a.m. to 4:30 p.m. to assist with your planning needs!

To view menus and additional options, please visit us on Facebook and our website: http://www.marquette.edu/amu/plananevent.shtml.
In order to best serve you and your guests, we ask that all orders must be placed 5 business days prior to service. Upon receiving your event confirmation, please review and respond to your coordinator, verifying all items are correct; we will then begin preparing for your event. A guaranteed guest count is required 3 business days in advance. In the event of cancellations, order adjustments should be received 72 business hours in advance. All tables, chairs, AV equipment and trash cans are set up through the event management team.

Included with breaktime, themed buffets and ez party packages: eco-friendly serviceware products, based on the amount of food ordered. Services include delivery, set up and clean up. All other items are drop off style service with the option to purchase utensils.

Buffet and guest table linen is available for rental at an additional charge. Attendants are an additional charge of $16.00 per hour (minimum 1 hour). Menus planned with this guide will not be combined with other guides.

Due to health regulations, it is our policy that excess hazardous food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the event host.

Thank you, and we look forward to working with you!

SIMPLE – SATISFYING – SMART
Marquette University Craveable Creations Student Guide offers great food at the best possible price. We understand the challenges you face every day, trying to fit catering costs into a limited budget for student meetings, gatherings and events.

IÊN = Mindful  V = Vegetarian  ☑ = Vegan
We can also accommodate gluten-free requests.