

D E L I V E R I E S





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PLANNING YOUR DELIVERY

All on-campus deliveries outside of the UMC will include a \$18.00 delivery charge.

SCHEDULING A DELIVERY

Delivery orders are accepted on a first-come, first-served basis, so you should place your order as early as possible. Orders must be received by 11:00AM the business day before the delivery; orders for Saturday - Monday must be received by 11:00AM on Thursday. Late orders, if accepted after the above deadline, will incur a 20% late charge. Requests for deliveries on recognized state and federal holidays will be evaluated on a case-by-case basis.

Please be aware that UMC Events Planning & Catering reserves the right to decline business outside the UMC based on daily volume. In controlling the number of deliveries/events catered in any one day it is our desire to give each client quality service. It is never too early to plan.

DELIVERY SERVICE

During the fall and spring semesters, delivery service is available from 7:00AM to 9:00PM, Monday through Friday, and 11:00AM to 8:00PM, Saturday and Sunday. During CU holidays, breaks, Maymester, and summer, please call for special delivery hours. If you require a delivery or pick-up outside of these hours, a \$15.00/hr service charge may be added to cover the additional labor. Please discuss details with your sales representative. Also inform your representative if you need special arrangements for cleanup, e.g, if a meeting will take place immediately following your event. We will make every attempt to remove our equipment as quickly as possible after your event.

Deliveries outside the UMC to an on-campus location will incur an \$18.00 delivery fee. Off-campus deliveries within the Boulder city limits will incur a \$25.00 delivery fee. Deliveries outside of Boulder city limits will incur a round trip mileage fee.

PREPARING THE DELIVERY LOCATION

Since we do not have automatic access to rooms outside of the UMC, we need your help to ensure that the facilities are ready when our staff arrives. If tables for food and beverages cannot be made available at the delivery location, UMC Events Planning & Catering is able to provide tables at \$9.00 per table, plus a \$25.00 set-up charge in addition to the delivery fee. Buildings that do not have elevators will require an extra fee.

Certain menus, venues, and/or number of guests require a UMC staff to be present throughout the event. Please consult a sales representative. Staff charges are \$18.00 per hour with a minimum three-hour charge.

SELECTING YOUR MENU

The selections and prices presented in this guide are for standard deliveries. A sales representative can help you create a special menu, at additional cost. Items in a standard delivery include tablecloths for food tables, paper and plastic service ware, and trash and recycling receptacles if requested.

LINEN POLICY

We charge for linens for non-food tables.
Ask your sales representative for current prices.

CHINA SERVICE

For deliveries, appropriate paper and plastic products are provided at no charge, or compostable products can be supplied for an additional charge.

Within the UMC, full china service is available on request at no charge for up to 50 guests, and \$3.00/person for additional guests. Full china service includes plates, glassware and silverware. Outside the UMC, china service is available for \$3.00/person, and may also incur a staff charge.

EQUIPMENT RENTAL

We do not rent or loan food service equipment. Sales staff will gladly help arrange for equipment or table rentals through a local rental company for our clients who place food/beverage orders. If any equipment is lost or damaged by client or guest at your event, you will be billed accordingly.

CANCELLATIONS

We understand and appreciate that situations occur that require cancellations. We will do our best to assist you should a situation develop. In general, cancellations will follow these guidelines:

72 business hours	25% cancellation fee
48 business hours	30% cancellation fee
24 business hours	100% cancellation fee

Above fees do not include room or equipment rental cancellations.

WEATHER

On days with extreme weather conditions that may result in campus closures, our office will contact you with a deadline cancellation time. Orders cancelled within the designated time frame will incur no charges. All other cancellations may be charged at full price.

PREPARING PAYMENTS

Payment is due in the UMC Events Planning & Catering office, UMC 140, 202 UCB, two business days prior to your event.

We accept the following forms of payment:

Cash	MasterCard, Visa, American Express
Interdepartmental Invoices (INs)	(all above with credit application)
A-Card	Checks with credit application

Interdepartmental invoices will require IN and account numbers at the time the order is placed. Student organizations must have payment approved by SOFO. See your sales representative for details.

UMC Events Planning & Catering offers a 13% discount to all UCSU-recognized student groups whose money is handled by SOFO.

RECYCLING POLICY

UMC Food Service is committed to minimizing negative impacts on the environment. Our production and purchasing departments have several programs in place. We regularly work with CU Environmental Center to improve our sustainability initiatives as an ongoing effort to be zero-waste. We recycle cans, bottles and compost from all events. Talk with your sales representative about hosting a zero-waste event or using eco-friendly disposables.

NON-COMPETE CLAUSE

The University Memorial Center is a closed venue to outside food sources and other caterers. All food served in the UMC must be arranged through UMC Events Planning & Catering.

OFFICE HOURS

Fall and Spring Semesters:

Monday - Friday 8:00AM - 5:30PM

Summer:

Monday - Friday 7:30AM - 4:30PM

office closed weekends



BEVERAGES

HOT

Coffee – available by the gallon or one-liter pot

Hot Teas – available by the gallon or one-liter pot

Hot Apple Cider – by the gallon

UMC House Chai – by the gallon

Hot Chocolate – by the gallon

COLD

Iced Tea – available by the gallon or 60-ounce pitcher

Regular, Cinnamon Spice, Raspberry

Juices – available by the gallon or 60-ounce pitcher

Apple, Cranberry, Grapefruit, Orange, Tomato

Fresh Squeezed Orange Juice - available by the quart or gallon

Odwalla – available in assorted flavors and sizes

Raspberry Lemonade – available by the gallon or 60-ounce pitcher

Regular Punch – by the gallon

Cranberry Sparkler, Orange Pineapple, Tropical Fruit, White Cranberry Sparkler

Soda Cans – Regular and Diet

Soda Bottles – two-liter, assorted

Crystal Geyser Mineral Waters

Alpine Spring Bottled Water – available by 16-ounce or 1-liter bottles

Milk – by the half-pint, pint or gallon

Chocolate, Skim, 2%, Whole, Soy

Ice Water

UMC House Iced Chai – by the gallon



BAKED GOODS

UMC HOUSE SPECIALTIES

MUFFINS – available in mini & regular sizes

*Banana Nut, Blueberry, Carrot Raisin (seasonal),
Cinnamon Streusel, Cranberry (seasonal), Poppyseed*

SOUR CREAM COFFEE CAKE

Apple, Blueberry, Peach, Raspberry Streusel

FRUIT & NUT BREADS

*Banana Nut, Poppyseed,
Seasonal: Carrot Raisin, Cranberry, Pumpkin, Zucchini*

VEGAN COCONUT BREAD

SCONES – available in mini & regular sizes

LOWFAT BUTTERMILK BUNDT CAKE

ZUCCHINI BREAKFAST CAKE

APPLE STRUDEL

HOUSE COOKIES

SPECIALTY COOKIES – available in wide assortment

*Buffalo Cookies, Chinese Almond Cookies,
Linzer Heart Jam Cookies (25 dozen maximum order, please),
Mexican Wedding Cookies, Tea Cookies*

UMC COOKIES - *Chocolate Chip, Double Chocolate Chip,*

*Oatmeal Raisin, Peanut Butter with M&Ms,
, Fudge Chocolate with White Chocolate Chunk, Ginger Almond, Milk Chocolate Pecan,
Macadamia Nut with White Chocolate Chunk*



MORE UMC HOUSE SPECIALITIES

BARS – *Amaretto Bars, Apricot Almond Squares, Blondie Bars, Brownies, Cherry Cheesecake Bars, Chocolate Chip Pecan Bars, German Chocolate Brownies, Gourmet Mocha Brownies, Lemon Bars, Linzer Bars, Magic Bars, White Chocolate Macadamia Brownies*
5 dozen minimum on Amaretto Bars & Apricot Almond Squares

PETITE BITES– *Brownies, Blondies, Magic Bars*

DEMI DELIGHTS – *Bavarian Chocolate Dipped Strawberries, Chocolate Dipped Coconut Macaroons, Chocolate Mousse Tartlets, Coconut Cream Tartlets, Dark Chocolate Truffles, Fruit Tartlets, Lemon Tartlets, Mini Cheesecakes, Mini Cream Puffs, Mini Pumpkin Pies, Nut Diamonds, Pecan Tartlets, White Mousse Tartlets*
Some varieties may be seasonal

6 dozen or less – Baker's choice

7 dozen - 9 dozen – Pick 3 types

10 dozen or more – Pick 6 types

SPECIALTY WHOLE TORTES & CHEESECAKES – available by request through your sales representative

FRENCH FRUIT TORTE – available in full or half sizes
Delicate White Cake layered with Whipped Cream Frosting and extravagantly decorated with Fresh Fruits

GÂTEAU AU CHOCOLATE – *our baker's special rich Dark Chocolate Cake*

ONE LAYER CAKES – available in various sizes; see price list for specifics
Black Forest, Carrot, Chocolate, German Chocolate, Lemon, Marble, Poppyseed, White

DOUBLE LAYER CAKES – *available in chocolate or white*

CUPCAKES – *Chocolate, Vanilla, Gateau Chocolate*

Ask your sales representative about our special UMC vegan desserts.



OTHER BAKED GOODS

BAGELS – *Includes Cream Cheese, Butter & Jelly*

BISCOTTI – *Italian Dipping Cookie*

DOUGHNUTS

DOUGHNUT HOLES

DANISH – available in regular sizes

ASSORTED FILLED CROISSANTS – Some varieties may be seasonal



BREAKFAST BREAKS

BASIC CONTINENTAL

Choice of two:

Regular Muffins

Fruit & Nut Breads

Doughnuts

Whole Fruit

Juices

*Choose one: apple, cranberry,
orange, tomato*

Regular & Decaf Coffee

Hot Water & Assorted Teas

DELUXE CONTINENTAL

To our basic menu add:

Fresh Sliced Fruit Tray

Choice of one:

Coffee Cake

Bagels with Cream Cheese & Jelly

Scones

Croissants

BAGEL BREAK

Assorted Bagels with Cream Cheese & Jelly

Regular & Decaf Coffees

Hot Water & Assorted Teas

FLATIRONS FAVORITE

Assorted Individual Cereals

Oatmeal (additional fee): Brown Sugar, Raisin

2% Milk

Bananas

Assorted Muffins

Individual Yogurts

Orange Juice



BOXED LUNCHES

BASIC BOXED LUNCHES

No substitutions, please

All basic boxed lunches include: choice of wheat bread, wheat or french roll, whole fruit, Frito Lay chips, lettuce & tomato, condiments, cookie or brownie, and plasticware.

BREAD SELECTION:

Wheat Roll

White Roll

MEATS:

Turkey/Provolone

Roast Beef/Cheddar

Ham/Swiss

Grilled Chicken Breast

ALSO:

Chicken Salad

Tuna Salad

Egg Salad

PEANUT BUTTER & JELLY – *an old-fashioned favorite*

VEGETARIAN SELECTIONS

Cream cheese & Avocado with vegetables on wheat bread

Cheddar Cheese, Apple and Raisins on wheat bread

All Vegetables on wheat bread

VEGAN WRAP – *Hummus with lettuce, tomato, and cucumbers*

(Substitutions for additional fee)



UPSCALE SANDWICHES, WRAPS & SEASONAL SALADS

*All upscale sandwiches & wraps include:
lettuce & tomato, sliced fruit, chef's choice side salad,
cookie or brownie, chocolate mints, and plasticware.
Add-ons by request: red onion, cheese*

THE FOLLOWING 3 PRODUCTS REQUIRE A MINIMUM OF 15 OF EACH TYPE

THE HENDERSON

Flaky Croissant filled with Chunky Tarragon Chicken Salad

THE KOENIG

Our tasty Hummus with Artichoke & Feta Cheese wrapped in a Tortilla

THE McKENNA

Mexican Tuna (no mayonnaise) with Avocado wrapped in a Tortilla

THE FOLLOWING 4 PRODUCTS REQUIRE NO MINIMUM

THE BENSON

Kaiser Roll with Turkey & Herb Cream Cheese

THE HELLEMS

*Grilled Chicken, Shredded Parmesan Cheese & Romaine Lettuce
wrapped in a Tortilla with a side of Caesar Dressing*

THE NORLIN

Croissant filled with Ham, Turkey, Bacon & Avocado

THE MACKY

*(Gluten-Free Box Lunch)
Fruit – Grapes or Strawberries (depends on season),
Cheese, Carrots and Celery, Rice Crackers, Chocolate Bar*

SEASONAL SALADS

BOXED UMC HOUSE SALAD

STUFFED TOMATO

With your choice of:

Hummus

Chicken Salad

Tuna Salad



BUFFET LUNCHES

Delivered buffet lunches do not require staff for groups of 75 or fewer. Larger groups can be accommodated as a staffed event. There must be a minimum order of 15 people for a lunch buffet. Regular beverages include: ice water, coffee, decaf coffee and iced tea. Special dietary needs are available upon request. No substitutions allowed without additional cost.

TEX MEX

"Make your own" Taco & Burrito Bar:
Tricolor Chips & Homemade Salsa
Corn Taco Shells
Soft Flour Tortillas

Choice of two:
Spicy Shredded Chicken
Sirloin Taco Meat
Seasoned Pork
Sautéed Vegetables

Lettuce, Shredded Cheese, Olives, Sour Cream
Guacamole
Cilantro Lime Rice
Pinto or Black Beans
Mexican Wedding Cookies or Lemon Bars
Regular Beverage

EL BUFÉ RICO

Chips with Salsa & Guacamole

Choice of two:
Cheese Enchiladas
Swiss Chicken Enchiladas
Shredded Beef Soft Tacos

Pinto or Black Beans
Cilantro Lime Rice

Shredded Lettuce
Shredded Cheese
Sour Cream

Assorted UMC Cookies
Regular Beverage



PASTA! PASTA!

Caesar or Garden Salad with Dressing
Antipasto Tray
Mini Baguette with Butter
Penne & Fusilli Pastas
Rice Noodles available upon request

Choice of one:
Marinara Sauce
Alfredo Primavera Sauce

Choice of one:
Chicken Cacciatore
Puttanesca
Bolognese
Eggplant Parmesan
Chicken Parmesan

Shredded Parmesan

Assorted UMC Dessert Bars
Regular Beverage

MANGIA! MANGIA!

Caesar or Mixed Greens Salad with Italian Vinaigrette
Stuffed Shells with Marinara Sauce
Grilled Sausage & Peppers over Fettuccine Pasta

French Bread & Butter

Assorted UMC Dessert Bars
Regular Beverage



ASIAN EXPRESS

Green Salad with Dressing

Choose two entrées:

Kung Pao Chicken
Teriyaki Chicken Breast
Cashew Chicken
Sweet & Sour Chicken
Szechwan Beef
Cantonese Beef
Beef with Broccoli
Vegetable Stir Fry

Steamed Rice
Lo Mein Noodles

Chinese Almond Cookies
Regular Beverage

Add egg rolls or pot stickers for additional price.

MEDITERRANEAN

Falafel Balls
Hummus Bi Tahini
Gyros
Pita Bread

Diced Tomatoes
Sliced Cucumbers
Shredded Lettuce
Feta Cheese

Tzatziki Sauce
Hot Sauce

Assorted UMC Dessert Bars
Regular Beverage



DOWN HOME

Mixed Garden Salad with Choice of Dressing

Choice of one:

Meatloaf

Fried Chicken

Choice of one:

Macaroni & Cheese

Mashed Potatoes & Gravy

Seasonal Vegetable

Dinner Rolls with Butter

Assorted UMC Dessert Bars

Regular Beverage

DELI BUFFET

Sliced Meats - Turkey Breast, Roast Beef, Ham

Sliced Cheeses - Swiss, Cheddar, Muenster

Assorted Vegetable Tray - sliced Cucumbers, Tomatoes,

Red Onion, Leaf Lettuce, Green Bell Peppers

Sandwich Breads & Rolls

Mayonnaise & Mustard

Choice of two:

Potato Chips

Country Potato Salad

Tricolor Pasta Salad

Seasonal Fruit Salad

UMC Brownies & UMC Cookies

Regular Beverage

Add Tuna or Chicken Salad for additional price.



CHEF'S SPECIAL

Let our chefs prepare a wonderful and affordable buffet for you!
The kicker is that you won't know what we're serving until we arrive.
Ready for a taste adventure?

CHILI BUFFET

Mixed Garden Salad with Choice of Dressing

Choice of Chili:

Meat

Green pork

Vegetarian

Choose of two:

Rice

Sour Cream

Cheddar Cheese

Tortilla (corn or flour)

Assorted UMC Dessert Bars

Regular Beverage

POTATO BAR

Fruit Salad

Soup of the Day

Baked Potatoes

Chili

(additional charge for meat chili)

Fresh Steamed Broccoli

Shredded Cheese

Chives

Bacon

Sour Cream

Butter

Dinner Roll & Butter

Assorted UMC Cookies

Regular Beverage



TASTE OF INDIA

Mixed Garden Salad with Choice of Dressing

Chicken Tikka Masala

Aloo Chat

East Indian Garbanzo & Potato Stew

Steamed Rice

Pita Bread

Assorted UMC Dessert Tidbits

Regular Beverage

MAC & CHEESE BAR

Green Salad with Choice of Dressing or Fruit Salad

Macaroni & Cheese

Peas

Fresh Steamed Broccoli

Diced Ham

Dinner Roll & Butter

Assorted UMC Cookies

Regular Beverage



THE BOULDER WAY

Fruit Salad

Mixed Garden Salad with Choice of Dressing

Coconut Curry Rice with Vegetables & Cashews

Mixed Vegetable Bhaji

Vegan Coconut Bread

Vegan Tofu Apple Nut Bread

Regular Beverage



FOR A CROWD

PARTY SUBS

THE PACKER SNACKER WITH CHIPS

*Our giant 5-foot Sandwich on a tasty French Roll
with layers of assorted Meats, Cheeses and Vegetables*

Serves ~ 30

THE VEGGIE SNACKER WITH CHIPS

*Our giant 5-foot Sandwich on a tasty French Roll
with a variety of vegetables*

Serves ~ 30

THE TURKEY SNACKER WITH CHIPS

*Our giant 5-foot Sandwich on a tasty French Roll
with layers of turkey and cheese*

Serves ~ 30

BABY SNACKER

*Our smaller version of the Packer Snacker filled
with the same delicious Meats, Cheeses and Vegetables*

Serves ~ 6-10

SNACK TRAYS

All snack trays are sold by the serving/person

MUNCHIE TRAY – *Mixed Nuts, Potato Chips with choice of Ranch or French Onion Dip
and Tortilla Chips with House Salsa*

SWEET TOOTH – *Hot Tamales, Mike & Ikes, Peanut M&M's*

HAPPY HOUR – *Roasted Peanuts, Goldfish,
Pretzel Sticks*

JAVA TIME – *Jordon Almonds, Chocolate Covered Espresso Beans,
Andes Mints*

CREATE YOUR OWN – *3 choices from any of the above*



PARTY TRAYS

BAKED BRIE – *creamy cheese baked in a flaky crust and served with Carr's Table Water Crackers*

COCKTAIL MEAT TRAY – *choice of three: Ham, Turkey Roast Beef or Genoa Salami served with Cocktail Rolls and Condiments*

COCKTAIL CHEESE TRAY – *choice of two: Cheddar, Swiss, Monterey Jack, Dill Havarti or Pepper Jack*

WHOLE POACHED SALMON TRAY – *with Dill Sauce and Cocktail Rye*

SMOKED TROUT PLATTER – *sliced Smoked Fish with Chopped Onions, Cream Cheese. Cocktail Rye and other garnishes*

ANTIPASTO TRAY – *colorful marinated Vegetables with Italian Meats and Cheeses*

INTERNATIONAL CHEESEBOARD – *served with Carr's Table Water Crackers and NY Flat bread, Chef's choice of Gourmet Cheeses from around the world*

CUBED CHEESE & FRUIT TRAY – *served with crackers, seasonal Fresh Fruit, Cheddar, Swiss and Dill Havarti*

FRESH CUBED FRUIT TRAY – *delicious selection of Seasonal Fruits*

DELUXE FRUIT TRAY – *slices of assorted Seasonal Fruits, garnished with Fresh Berries*

FRESH VEGETABLE TRAY – *Carrots, Cucumber, Broccoli, Cauliflower and Celery served with Ranch Dip*

GOURMET CRUDITE TRAY – *Roasted New Potatoes, Artichokes, Tomatoes, Pepper and other Seasonal Vegetables served with Ranch Dip (must have 2 days advance notice)*

CROSTINI TRAY – *Toasted Baguette Rounds served with Hummus, Sun-Dried Tomato Pesto and Basil Pesto on the side*



DIP & SPREADS

HOT DIPS

Hot dips serve ~ 30 guests

Artichoke Dip with sliced Baguettes

Spinach Dip with sliced Baguettes

Campfire Bean Dip with Tricolor Tortilla Chips

Chili con Queso with Tricolor Tortilla Chips

Seven Layer Bean Dip with Tricolor Tortilla Chips

Maryland Crab Dip with sliced Baguettes

COLD DIPS/SPREADS

Please order chips, bread or crackers with á la carte dips and spreads

Dips: Garlic Eggplant, French Onion, Creamy Dill, Homemade Guacamole, Spinach

Flavored Hummus: Sun Dried Tomato or Artichoke

Brie Spread, Caraway Cheese Spread

Our House Salsas: Cilantro Pineapple/Mild, Cilantro/Medium, de Arbol/Hot,

Borracha Chipotle/Hot, Pico de Gallo, Corn Salsa

*Hummus & Pita Triangles – Middle Eastern spread made with
Garlic and Chickpeas*

Serves ~ 15

*Pine Mountain Pesto – a layered spread of Cream Cheese, Basil, Pine
Nuts and Sun-Dried Tomatoes served with Baguettes*

Serves ~ 25





CHIPS, BREADS & CRACKERS

Boulder Chips

Ruffles Potato Chips

Tricolor Tortilla Chips

Yellow Tortilla Chips

UMC Handmade Tortilla Chips

Lays Snacks – assorted varieties
(1.75 oz bags)

Sliced Baguettes

NY Flatbread

Rice Crackers

Assorted Keebler Crackers (a sleeve serves 5)

Carr's Table Water Crackers (a sleeve serves 5)



OTHER TREATS

Whole Fresh Fruit

Yogurt – *Assorted varieties*

Individual Cereal with Milk

Nutri-Grain Bars

Granola Bars

Mini Pretzel Knots

Assorted Snack Mixes -
ask a sales representative for details

Mixed Nuts

Popcorn – Individual Bags
Butter, Caramel, White Cheddar



UMC Events Planning & Catering

303.492.8833

<http://umc.colorado.edu/eventsplanning>

University Memorial Center
University of Colorado at Boulder