

RECEPTIONS





TABLE OF CONTENTS

PLANNING YOUR RECEPTION

p. 2

BEVERAGES

p. 3

HORS D'OEUVRES

pp. 4 - 6

SPECIALTIES

p. 7

DIPS & SPREADS

p. 8

SNACKS & PARTY TRAYS

pp. 9 - 10

DESSERTS

pp. 10 - 11

ALCOHOL SERVICE

p. 12



PLANNING YOUR RECEPTION

SCHEDULING A DELIVERY

RECEPTIONS

One of our specialties is creating unique and beautiful receptions. Receptions often consist of a variety of hors d'oeuvre trays, displays and desserts. Items can be purchased à la carte, or our experienced sales staff would be happy to help you create a menu and theme tailored for your event. Depending on the needs and size of your group, your sales representative can recommend a menu for delivery or a staffed reception.

Cancellation and guarantee policies, linen, china, and staffing charges are all based on event type. Alcohol service is also available. Call a sales representative for details about your reception today.

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 efforts, as in our pilot composting project. We recycle cans and bottles from all events. Talk to your sales representative about hosting a zero-waste event or using eco-friendly disposables.

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.

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 Catering.

BUSINESS HOURS

Monday - Friday 8:00AM - 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

Chai – by the gallon

Hot Chocolate – by the gallon

Instant Hot Chocolate – packets

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

Lemonade – available by the gallon or 60-ounce pitcher

Punch – by the gallon

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

Soda Cans – Regular and Diet

Coca Cola, Diet Coke, Sprite, Diet Sprite, Fresca, Minute Maid Orange, Hansen's, Izze

Soda Bottles – two-liter, assorted

Pepsi, Diet Pepsi, 7Up, Diet 7Up, Ginger Ale, Root beer

Crystal Geysler 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



HORS D'OEUVRES

*All Hors d'Oeuvres are priced per dozen, with a three dozen minimum per item.
There are three price categories (A, B & C) of Hors d'Oeuvres. Please refer to the
price list for clarification.*

CATEGORY A

COLD

Cucumber Rondelles with Herb Cheese
Edaname with Kosher Salt
Petite Red Potatoes with Sour Cream & Caviar
Salami Coronets
Stuffed Cherry Tomatoes with Herb Cheese
Tortilla Roll-Ups
Chef's variety Tray
Dolmades – Stuffed Grape Leaves

HOT

Bacon & Cheese Polenta Squares
Battered Zucchini
Boulder Sausage Taster – with Mustard Sauces
Breaded Chicken Drummies with Sauce – Teriyaki, BBQ or Honey Mustard
Buffalo Wings – with Celery & Blue Cheese Dressing
Meatballs - Swedish, BBQ or Chutney Sausage & Cream
Mini Pizza Rolls with Marinara Sauce
Mini Quiche
Mushrooms – with Sausage or Vegetarian Stuffing
Pork Potstickers
Taco Baskets – Beef, Chicken, or Frijoles



CATEGORY B

COLD

Anjou Pears or Sliced Apples with Herbed Cream Cheese

Artichoke Puffs

Curried Chicken in Phyllo Basket

Deviled Eggs – Traditional, Salmon Dill, Lemon Tarragon

Mini Seared Tuna Taco

Prosciutto Wraps – Wrapped Asparagus (in season) or Wrapped Melon

Tomato Basil Bruschetta

Tiny Puff Pastry filled with Chicken, Ham, Egg, Herb Cheese or Tuna

Snow Peas stuffed with Herb Cheese

Stuffed Dates

HOT

Crunchy Chicken Tenders with Mustard Sauce

Indian Samosas with Chutney

Kielbasa En Croute

Lumpias – Beef or Vegetarian

Mini Shrimp & Pork Egg Rolls

Mushrooms with Crab Stuffing

Pecan Chicken Tenders with Cajun Sauce

Southwest Mix – Beef Burritos, Chicken Tacos
& Mini Cheese Rellenos served with Salsa

Spanakopita



CATEGORY C

COLD

Crab & Avocado Rolls with Soy Dipping Sauce
Mini Ryes with Smoked Salmon & Caviar
Mini Sandwiches – Roast Beef, Turkey, Vegetarian
Mini Turkey & Cranberry Scones
Mini Turkey & Orange Scones
Nori Stack
Salmon Pinwheels
Tenderloin of Beef on Baguette

HOT

Bacon-Wrapped Scallops
Bacon-Wrapped Jalapeños
Pork Saté
Coconut Beer Batter Shrimp
Crab-Stuffed Artichoke Caps
Duck & Apricot Wontons
Indonesian Chicken Skewers – with Peanut Dipping Sauce
Maryland Mini Crab Cakes
Mini Beef Wellingtons
Popcorn Shrimp with Cocktail Sauce
Ceviche Taco Baskets
Twice-Baked Mini Red Potatoes



SPECIALTIES

SPECIALTY DISPLAYS

Iced Jumbo Shrimp Display – tender Shrimp attractively presented with Lemons & Cocktail Sauce.

Bistro Fruit & Cheese Displays – a selection of Domestic & Imported Cheese in wedges and cubes displayed creatively & garnished with sliced Fresh Fruit.

Minimum of 50

TAPAS BUFFET

Create your own taste of Spain, from a delightful selection of appetizers & salads with Mediterranean flair. Custom designed by your sales associate. Please call today for a sample menu.



DIPS & 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

Cold dips serve ~ 6-10 guests/pint

Black Bean Dip with Tricolor Tortilla Chips – *a great fat-free dip*

Spinach Dip – *served with sliced Baguettes*





DIPS & SPREADS

A LA CARTE DIPS/SPREADS

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

Garlic Eggplant Dip, French Onion, Creamy Dill, Homemade Guacamole,
Brie & Caraway Cheese Spread

Our House Salsas: Cilantro Pineapple/Mild, Cilantro/Medium, de Arbol/Hot,
Borracha Chipotle/Hot, Pico de Gallo, Corn Salsa

SPREADS & ACCOMPANIMENTS COLD SPREADS

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

Lays Snacks – assorted varieties,
1.75 oz bags

Tricolor Tortilla Chips
Yellow Tortilla Chips
UMC Handmade Tortilla Chips
Jalapeño Chips

Sliced Baguettes
NY Flatbread

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



SNACK & PARTY TRAYS

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*



UMC HOUSE SPECIALTIES

DESSERTS

MINI PASTRIES – *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



DESSERTS

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*

SHEET CAKES – Available in various sizes; see price list for specifics
*Black Forest, Carrot, Chocolate, German Chocolate,
Lemon, Marble, Poppyseed, White*

ROUND LAYER CAKES – *Available in chocolate or white*

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*

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 for Amaretto bars and Apricot Almond Squares*

TIDBITS – *Brownies, Blondie Bars, Magic Bars*

Some varieties may be seasonal.

Ask your sales representative about our special UMC vegan desserts.

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



ALCOHOL SERVICE

All events held in the UMC require our bartenders to serve, and security to be present. For events outside of the UMC, please contact your sales representative for details. Our policy requires that you offer adequate food to your guests at events where alcohol is available. Your sales associate will help you determine what amount that is.

UMC adheres to the University of Colorado alcohol policy.

- Ice
- Orange Juice
- Cranberry Juice
- Tonic
- Soda Water (Club Soda)
- Bloody Mary Mix
- Margarita Mix
- Grenadine
- Sweet & Sour Mix
- Lime Juice
- Water
- Pepsi
- Diet Pepsi
- Ginger Ale

- Bar Fruit – Cherries, Olives, Limes, Lemons
- Stirrers
- Plastic Cocktail Glasses
- Cocktail Napkins
- Jigger
- Ice baths for cans or bottles
- Trash bags & recycling of glass & cans

Glass Wine Glasses for events in the UMC - outside UMC, add 50¢ per person
Glass Cocktail Glasses for events in the UMC - outside UMC, add 50¢ per person



University Memorial Center
UNIVERSITY OF COLORADO AT BOULDER
303.492.8833
www.colorado.edu/umc/catering