

A wooden charcuterie board is the central focus, filled with an assortment of cheeses including wedges of brie, cheddar, and a soft cheese, along with various crackers like round butter cookies and rectangular crackers. A small white bowl containing a dark dip, possibly hummus or a berry dip, sits on the board with a small spoon. Fresh green herbs are scattered around the board. In the background, a blue bowl with red items is partially visible.

Aquinas Catering Menu August 2025

WELCOME

With Aquinas Catering we provide creative options for all your catering needs. Kickstart your day with a continental breakfast or hot buffet. For lunch and dinner chose one of our diverse setups from convenient boxed meals to a variety of themed buffets and sit-down options. We offer a range of snack selections to meet your needs whether its a relaxed gathering or a formal appetizer party. Our goal is to make your event memorable and satisfying.

BOOKING A CATERING

Step 1: Book Event Space

Contact the conferencing department to see what spaces meet your needs and then book the space. Email at confer@aquinas.edu

Step 2: Event Planning

Aquinas Catering will contact you within 72 hours of receiving your event information from conferencing to begin planning.

Step 3: Securing Your Details- 30 Days Prior to Event

- a. Non-refundable deposit due for 50% of invoice. \$1,000 non-refundable deposit due for weddings. Checks made payable to Creative Dining Services. No fees for paying by credit card.
- b. Tax-exempt documentation. Customers requesting tax-exempt status must submit proper documentation.
- c. Food Waiver. Customers requesting items from outside Aquinas Dining must request, complete, and submit a food waiver. The waiver will be reviewed and approved if health codes and Aquinas policies will be followed.
- d. **Internal Customers. No deposit required. Budget number or method of payment required prior to the date of event.**

Step 4: Finalizing- 7 Days Prior to Event

- a. Final menu and linen choices must be made for successful item procurement.
- b. Final guest headcount. This number will be reflected on the final invoice.
- c. Special dietary restrictions. Guest name, specific food restrictions, and seating location must be provided to Aquinas Catering.

Step 5: Final Payments

Final invoice will be sent 1 day prior to your event. Additional charges incurred on the day of event will be billed after the event. Payments are due upon receipt.

BEVERAGES

Standard Coffee Service \$2.50 per person

Regular coffee, hot water, tea, condiments, French vanilla creamer, half & half, and ice water.

~Decaf coffee pot (serves 12) \$12.00

Cold Brew \$12.00 per gallon

Regular cold brew, condiments, French Vanilla creamer, and half & half.

Assorted Pepsi Products, cans \$1.50

Assorted Pepsi Products, 2-liter \$3.00

Gatorade 20oz Bottle \$2.00

Ice Water \$4.00 per gallon

Aromatic Water \$7.00 per gallon

Select from: Citrus Herb, Strawberry Mint, Cucumber Thyme & Lime

Mocktail Punch

\$10.00 per gallon

Fulton Fizz

(Pomegranate Ginger Ale)

Sparkling AQ Lemonade

(Pomegranate Lemonade, Soda)

Peach Green Tea Spritz

(Peach, Tea, Soda)

Blue Raspberry Sparkle Punch

(Blue Raspberry, Soda, Edible Glitter)

Keller Classic

(Ginger, Lemon Lime)

Orange Ginger

(Orange, Pineapple, Ginger)

Bulk Beverages \$9.00 per gallon

Iced Tea or AQ Lemonade (Pomegranate Lemonade)

Hot Cocoa \$10.00 per gallon

Hot Cocoa Bar \$13.50 per gallon

Hot cocoa, whipped cream, sprinkles, caramel sauce, mint chips, and mini marshmallows.

Apple Cider *Hot upon request* \$10.00 per gallon

BREAKFAST

Lox & Bagel Board \$14.00 per person

Smoked salmon, sliced tomatoes, diced egg, capers, sliced cucumber, pickled red onion, plain and dill cream cheeses, mini bagels.

Continental Breakfast \$7.00 per person

Assorted pastries, assorted yogurt cups, and fresh fruit. Standard coffee service.

Breakfast Frittata \$13.00 per person

Choose: Bacon, Chive & Parmesan or Vegetable Cheddar. Breakfast potatoes, assorted pastries, and fresh fruit. Standard coffee service.

Sugar Waffles \$11.00 per person

Pearl sugar waffles, bacon, and fresh fruit. Toppings include: syrup, fruit compote, and whipped cream. Standard coffee service.

The Early Bird Breakfast Bowl \$11.00 per person

Scrambled eggs, crumbled sausage, breakfast potatoes, shredded cheese, hot sauce, fresh fruit tray, breakfast breads, standard coffee service.

Breakfast Sammies \$10.00 per person

Egg, bacon and cheddar croissants, and egg and cheddar croissants, fresh fruit tray, standard coffee service.

Add Ons

Bacon \$4.00 per person

Sausage \$4.00 per person

Rise Bakery Wheat Free Pastries \$6.00 each

Rise Bakery Plant Based Options \$6.00 each

A LA CARTE BREAKFAST

Assorted Pastries \$1.50

Donut \$1.75

Fruit Cup \$2.50

Protein Bites \$2.00

Breakfast Pizza *8 slices per pie

Sausage Gravy, Cheese, Bacon, Breakfast Sausage \$14.00

Prepackaged Yogurt Cups \$1.25

Apple Cinnamon Overnight Oats \$2.00

CASUAL OPTIONS

\$11.00 per person

Compostables included.

Sandwich box comes with potato chips,
cookie, mustard, mayo, and beverage.

Salad box comes with cookie and
beverage.

**Choice of three options for groups up to 50.

Choice of four options for groups over 50**

Sandwiches

Alumni Club

Smoked Ham, Roast Turkey, Bacon, Swiss,
Lettuce, Tomato

Chicken Salad

Chicken, Celery, Dried Cranberry, Pecans,
Smoky Aioli

Classic Turkey

Roast Turkey, Cheddar, Lettuce, Tomato

The Italian

Smoked Ham, Salami, Pepperoni, Provolone,
Lettuce, Tomato, Italian Dressing

The Vegan

Hummus, Roast Zucchini, Summer Squash,
Red Onion, Herbs, on Sourdough

Caprese

Tomato, Mozzarella, Pesto, Balsamic,
Lettuce

Salads

AQ Favorite Salad

Spring Mix, Bleu Cheese,
Roast Brussels Sprouts, Sweet Potato,
Tomato, Bacon

Saint Salad

Mixed Greens, Dried Cherry, Apple,
Candied Pecans, Crouton

Caesar

Romaine, Parmesan, Crouton,
Caesar Dressing

Southwest Chicken Chopped Salad

Iceberg lettuce, Grilled Chicken, Corn,
Black Beans, Tomato, Red Onion,
Cilantro, Chipotle Ranch

Dressings

Ranch, Balsamic, Italian, Caesar,
Chipotle Ranch

Add Ons:

Chilled N' Grilled Chicken \$2.25 (4 oz)

Chilled N' Grilled Shrimp \$3.75 (5 pieces)

B U F F E T S

DIY Deli Buffet \$11.00 per person

Comes with:

Assorted Breads,
Sliced Turkey, Sliced Ham, Pastrami,
Sliced Swiss Cheese, Cheddar, Provolone,
Lettuce, Tomato, Mustard, Mayo,
Fruit Tray, Potato Chips, Assorted Cookies, Water

Add Soup du Jour with Crackers \$3.00 per person

Greens \$9.50 per person

Choose 2:

AQ Favorite, Saint Salad, Caesar, Southwest Chicken Chopped Salad

Choose 2 dressings:

Ranch, Balsamic, Italian, Caesar, Chipotle Ranch

Comes with:

Dinner Roll, Butter, Cookies, Water

On the side additions:

Chilled N' Grilled Chicken \$2.25 per person (4 oz.)

Chilled N' Grilled Shrimp \$3.75 per person (5 pieces)

Soup du Jour with Crackers \$3.00 per person

Trattoria \$14.00 per person

Choose 1 Pasta:

Spaghetti or Penne

Choose 1 Sauce:

Marinara or Alfredo

Choose 2:

Meatballs, Grilled Chicken, Crumbled Italian Sausage

Comes with:

Garden Salad, Ranch, Balsamic,

Garlic Bread, Cannoli, Water

Tots N' Toppings \$12.00 per person

Tator Tots, Grilled Chicken, Crumbled Bacon,

Shredded Cheddar, Green Onion, Hot Sauce,

Ketchup, Sour Cream, Cookies, Water

B U F F E T S

Taqueria \$13.00 per person

Choose 2:

Beef Fajita, Chicken Fajita, Taco Beef, Vegan Taco "Beef"

Comes with:

Black Bean Fiesta, Tortilla Chips, 6 Inch Flour Tortillas,
Lettuce, Tomato, Shredded Cheese, Salsa, Sour Cream,
Tres Leches Cake, Water

Add Guacamole \$1.00 per person

Nellie's Ninth Inning Buffet \$12.00

Comes with:

Hamburgers, Hot Dogs, Veggie Burger
Hamburger and Hot Dog Buns
Potato Chips, Fruit Salad
Brownies, Water

*Toppings: Lettuce, Tomato,
Cheese, Pickles, Mustard, Ketchup, Mayo

The Saucy Saint BBQ \$13.00 per person

Choose 2:

BBQ Chicken, Pulled Pork, BBQ Jackfruit

Choose 2 sides:

Fruit Salad, Potato Chips, Coleslaw,
Grilled Vegetables, Mac & Cheese

Comes with:

Rice Krispie Treats, Water

Pizza \$12.00 per person

***16 Inch Crust, 8 slices per pizza**

Choose:

Cheese, Pepperoni, Veggie, Deluxe

Comes with:

Garden Salad, Ranch, Balsamic, Cookies, Water

Ala Carte Pizza \$14.00 per pie

BUILD YOUR OWN BUFFET

Base Price \$18.00

Additional Costs are noted next to specific selection

All Buffets come with Dinner Rolls, Butter, and Water

Salads: Pick one

Garden Salad with Ranch
Caesar Salad with Caesar Dressing
Goat Cheese Salad with Raspberry Vinaigrette
All salads come with Balsamic Dressing

Vegetable: Pick one

Garlic Green Beans
Grilled Seasonal Vegetable
Glazed Carrots

Starch: Pick One

Caramelized Onion Mashed Potatoes
Mashed Cauliflower
Roasted Baby Potatoes
Farro

Entree: Select One

5 oz. Seared Chicken Piccata
5 oz. Grilled Chicken Au Poivre
6 oz. Beef Short Ribs in Red Wine Reduction +\$6.00
5 oz. Grilled Sirloin with Compound Butter +\$8.00
6 oz. Pork Loin Roulade with Maple Cream Sauce +\$5.00
5 oz. Braised Pork Belly in BBQ +\$6.00
6 oz. Grilled Salmon with Mango Salsa +\$6.00
6 oz. Orange Sesame Ginger Glazed Sea Bass MARKET PRICE

Vegan Options

Smoked Tofu with Chimichurri
Seared Plant-Based "Steak" with Vegan "Butter"
Sage & Leek White Bean Patty with Tomato Relish

Dessert: Select One

Tres Leches Cake
Assorted Cannoli
Chocolate Mousse
Lemon Creme Cake

Want more choices? Additional Selections:

Salad \$2.00 per person
Vegetable \$2.00 per person
Starch \$2.00 per person
Entrée \$5.50 per person
Dessert \$3.50 per person

APPETIZERS

Displays

Fresh Fruit Board

Assorted Seasonal Fresh Fruit and Whipped Ricotta Dip

Small (serves 12) \$36.00 Medium (serves 24) \$72.00 Large (serves 50) \$150.00

Berries and Cream Board

Assorted Berries, Pound Cake, Shortbread, Pretzels, Fruit Jam, Fruit Dip

Small (serves 12) \$54.00 Medium (serves 24) \$108.00 Large (serves 50) \$225.00

Say Cheese! & Crackers

Assortment of Cheese and Crackers

Small (serves 12) \$48.00 Medium (serves 24) \$96.00 Large (serves 50) \$200.00

Breads & Spreads

Assorted Nantucket Breads, Baker Rodd's Focaccia Bread, Hot Bread, Whipped Butter, Flavored Butter, Whipped Feta, Roasted Red Peppers, Assorted Pickled Items

Small (serves 12) \$6.75 Medium (serves 24) \$162.00 Large (serves 50) \$338.00

The Bar Board

Spinach Artichoke Dip, Pub Cheese, Buffalo Chicken Dip, Pretzels, Tortilla Chips, Mini Naan, Celery, Peppers

Small (serves 12) \$84.00 Medium (serves 24) \$168.00 Large (serves 50) \$350.00

Garden Grazer

Vegetable Assortment, Ranch Dip, Red Pepper Pesto Dip

Small (serves 12) \$36.00 Medium (serves 24) \$72.00 Large (serves 50) \$150.00

Cheese, Meats, & Pickled Things

Chef Choice Cheese, Assorted Meat, Fruit, Nut Medley, Assorted Pickled Items

Small (serves 12) \$90.00 Medium (serves 24) \$180.00 Large (serves 50) \$375.00

Chip Dip Trio

Pico de Gallo, Queso, Guacamole, Assorted Tortilla Chips, Tahin Dusted Cucumbers, Pineapple, Limes, Sweet Pepper Dippers

Small (serves 12) \$54.00 Medium (serves 24) \$108.00 Large (serves 50) \$225.00

COLD SMALL BITES

Beef

- Beef Tenderloin Crostini** *2 per person \$4.00
- Korean Beef on Cucumber** *2 per person \$4.00
- Beef Pickle Rolls** *2 per person \$4.00

Birds

- Ginger Chicken Salad on Wasa Cracker** *2 per person \$3.50
- Chicken Fiesta Cup** *2 per person \$3.50
- Duck Breast Chinese Pancake** *2 per person \$4.50
- Duck Confit with Blackberry Jam** *2 per person \$5.00
- Shredded Duck Sliders** *2 per person \$4.50

Pork

- Grilled Zucchini Bacon Round** *2 per person \$3.00
- Maple Glazed Pork Belly** *2 per person \$4.00
- BBQ Pork Biscuit** *2 per person 3.75
- BLT Slider** *2 per person 3.75

Surf

- Salmon Goat Cheese Cups** *2 per person \$4.00
- Mini Deviled Crab Cornbread** *2 per person \$4.00
- Shrimp Guacamole Bite** *2 per person \$4.00

Vegetarian

- Pepper Jelly Goat Cheese Cups** *2 per person \$3.50
- Seasonal Vegetable Galette** *2 per person \$3.50
- Mini Pimento Cheese Balls** *2 per person \$3.50
- Smashed Olive Bruschetta** *2 per person \$3.50
- Wild Mushroom Toast** *2 per person \$4.00
- Red Pepper Pesto Crisp** *2 per person \$4.00
- Smoked Tofu Cup** *2 per person \$4.00

Vegan

- Blistered Thyme Tomatoes on Toast** *2 per person \$3.50
- Stuffed Mini Peppers** *2 per person \$3.50
- Beet Root Hummus Cracker** *2 per person \$3.50
- Cashew Queso Fiesta Mini Pepper** *2 per person \$4.50

HOT SMALL BITES

Beef

- Mini Beef Wellington** *2 per person \$6.00
 - Ginger Soy Beef Satay** *2 per person \$4.50
 - Beef & Bleu Cheese Tartlet** *2 per person \$4.50
 - Mini Meatloaf Bite** *2 per person \$4.50
 - Meatballs** *3 per person \$3.50
- Choose: BBQ Sauce, Marinara, Sweet Thai Chili
*Vegan Meatballs \$4.50 per person

Birds

- Buffalo Chicken Tartlet** *2 per person \$4.00
 - Butter Chicken with Mini Naan** \$4.00
 - Duck Wonton** *2 per person \$4.50
 - Mini Chicken & Waffles** *2 per person \$4.00
 - Thai Springrolls** *2 per person \$3.50
 - Boneless Chicken Wings** *3 per person \$3.50
- Comes with BBQ, Ranch & Buffalo Sauce

Pork

- Pork Pot Sticker** *2 per person \$2.00
- Pulled Pork Slider** *2 per person \$4.00
- Chili Crisp Bacon Bites** *3 per person \$3.00

Surf

- Crab Rangoon** *2 per person \$3.50
- Mini Crab Cakes with Remoulade** *2 per person \$4.50
- Crab Pate Choux** *2 per person \$4.50
- Coconut Shrimp with Sweet Chili Sauce** *3 per person \$4.50

Vegetarian

- Wild Mushroom Arancini** *2 per person \$4.00
- Figs in a Blanket** *2 per person \$4.00
- Mac & Cheese Bites** *2 per person \$3.00
- Mozzarella Sticks** *2 per person \$3.50
- Cheese Curds** *3-5 per person \$3.50

Vegan

- Artichoke & Vegan Ricotta Tart** *2 per person \$4.00

SNACKS

House-Made

Fresh-Made Popcorn \$1.25 per person

Gourmet Trail Mix \$2.75 per person

Nut Medley, M&Ms, Dried Cherries, Chocolate Peanuts

Nelson's Puppy Chow \$1.50 per person

Packaged

Assorted Chex Mix \$1.25

White Cheddar Popcorn \$1.25

Popcorners \$1.75

Goldfish Crackers \$.75

5 oz. Peanut Butter Pretzels \$5.00

Ritz Bitz \$1.75

Great Lakes Potato Chips \$1.50

Trail Mix \$1.75

Granola Bar \$1.25

Teddy Grahams \$1.00

Lorna Doone Cookies \$1.75

Candy Bars \$3.00

SWEETS

Novelty Ice Cream \$3.00 each

Choose: Snickers Bar, Malt Cup, Drumsticks, Italian Ice,
Cookie Sandwich, Neapolitan Sandwich, Dairy Free Eclipse Cup

Gourmet Cookies \$1.25 each

Chocolate Chunk

Double Chocolate

Sugar

Peanut Butter Cup

AQ Cookie

Dessert Bars \$1.75 each

Brownie

Cream Cheese Brownie

Lemon Bar

Chocolate Pecan

Rice Krispie Bar

Scotcheroos

Matcha Fudge

Rodd's Peanut Butter Balls \$1.00 each

Macarons 2 per person \$3.50

Call to get the seasonal rotations of specialty desserts

QUICK PICK-UP MENU

This menu is available only to AQ RSO groups. Items are for pick-up only. Pick-up is located at the Wege kitchen back door no later than 6:30PM. (Access through parking lot #10) **Prices do not include compostables.**

Great Lakes Potato Chips 14 oz Bag \$5.00

Single Serve Snacks \$1.25

~White Cheddar Popcorn

~Granola Bar

~Chex Mix

~Assorted Chips

Gourmet Cookies (per dozen) \$11.50

~Chocolate Chunk

~Double Chocolate

~Sugar

~Peanut Butter Cup

Dessert Bar (per dozen) \$9.00

Brownie

Rice Krispie Bar

Vegetable Platter with Ranch & Hummus (Serves 10) \$12.00

Fresh Fruit Salad (Serves 10) \$15.00

Slider Tray (20 per tray) \$25.00

Turkey, Ham, or Veggie, Lettuce, Tomato, Mayonnaise, Mustard

16" Pizza (8 Slices) \$12.00

Cheese, Pepperoni, Deluxe, or Vegetable

~Allergen Friendly Crust add \$2.50

Pepsi 12 oz Can \$1.50

Pepsi 2 L \$3.00

AQ Lemonade (per gallon) \$9.00

Bulk Water (per gallon) \$2.00

Coffee, Regular (per gallon) \$12.00

Hot Tea (per gallon) \$8.00

Hot Cocoa (per gallon) \$10.00

EQUIPMENT

VIP Service

Includes: China, Silverware, Glassware, Cloth Napkin

\$3.00 per setting

Linen

52" x 114" (fits 6ft table, drapes halfway to floor)

White \$3.00

Black \$4.00

90" x 132" (fits 6ft table to the floor)

White \$6.50

Black \$8.50

90" x 156" (fits 8ft table to the floor)

White \$7.50

Black \$9.50

90" x 90" (fits round tables or cocktail tables)

White \$3.00

Black \$4.00

120" (fits 60" round tables to the floor)

White \$8.00

132" (fits 72" round tables to the floor)

White \$12.00

Napkins (priced per piece)

White \$1.00

Black \$1.50

*Other linen sizes and colors available. Contact catering@aquinas.edu for pricing, variety and availability. Two week lead time required.