

Catering Services



Campus Dining . . . We're Here For You!

Texas Southern University
www.tsudiningservices.com

Welcome

Sodexo Campus Services is committed to making your event a success. Our team of catering professionals are available to assist you with planning every aspect of your event. Our culinary team has designed a variety of menus to fit a wide range of tastes and budgets, including regional ingredients, university favorites and specialty items. Should you desire a customized menu for your event, we will be happy to meet with you to create a special menu for your specific needs. Our goal is to provide you with the freshest selections of food items, beautifully displayed, served professionally by our highly trained staff as we strive to exceed the expectations of every single guest.

This brochure will guide you through the planning process for a catered event. In the event that you require a customized menu for your event, we will be happy to meet with you to do so. Contact us at 713-313-1919, fax us at 713-313-7727.

Overview

Thank you for considering Sodexo Campus Services for your catering needs. Our catering staff will work closely with you to provide quality, professional service, and to ensure that your event is a success. This guide is intended to serve as a beginning to your planning process. We welcome the opportunity to work with you to develop a customized menu that is just right for your special occasion. We look forward to the opportunity to work with you.

Reservations

Please contact the catering department 713-313-1919 at least fourteen business days prior to your event. We will need the general details of the event, please include the date, time, location, number of people and type of service.

Confirmation

Once the details of your event have been finalized, you will receive a confirmation sheet to be signed and returned at least three business days prior to the event. This process helps to ensure the successful completion of the event according to your individual specifications.

Billing

All University functions need to be guaranteed through a purchase requisition. A purchase requisition must be received prior to the event. Off campus events will require a down payment of at least 50% at the time of confirmation, with the balance being due seven business days prior to the event. All payments should be made to Sodexo Campus Services by cash, cashier's check, money order or credit card.

Catering Regulations

State and Federal regulations prohibit the removal of any food not consumed at the event. Leftovers from events may not be removed from the event. “To go” containers cannot be provided.

Specialized Items

You may desire to enhance your event with items that are not normally part of the food preparation. This would include floral arrangements, centerpieces, ice sculptures, specialty theme decorations and modified service style. All of these are available with the costs negotiated on a per event basis.

Service Ware

Excellent quality and durability is assured with our standard service ware. China is available at an additional cost depending on the event.

Miscellaneous

- All published prices are for events held on the campus of Texas Southern University. There may be additional charges for other venues.
- Travel and mileage fees will be assessed to events that are located off campus.
- A minimum of \$30.00 charge will be assessed to all campus events that are delivered.
- All functions order less than seventy-two hours will be assessed a \$30.00 service charge.
- Tax exempt organizations are required to submit a copy of their tax exemption certificate prior to the event.
- The time limit on service is two hour serving time from designated start time. If the event scheduled requires service in an excess of thirty minutes past the scheduled end time, you may be subject to additional labor charges. This time includes cleanup time.

A Great Start

Sunrise Breakfast

A delightful selection of breakfast choices for morning meetings and brunches.
Minimum of 25 people. All are served buffet style only.

The Tiger

Freshly Brewed Coffee (regular or decaffeinated)
Breakfast Juice
Assorted Pastries or Muffins

The Tiger II

Freshly Brewed Coffee (regular or decaffeinated)
Assorted Breakfast Juice
Assorted Pastries or Muffins
Fresh Fruit Tray

The Deluxe Breakfast

Freshly Brewed Coffee (regular or decaffeinated)
Breakfast Juice
Scrambled Eggs
French Toast, Pancakes or Waffles
Hash Browns
Biscuit & Gravy

The Presidential Breakfast

Freshly Brewed Coffee (regular or decaffeinated)
Breakfast Juice
Scrambled Eggs
French Toast, Pancakes or Waffles
Bacon, Sausage or Ham
Hash Browns
Biscuit & Gravy

Additional Options

Assorted Pastries	Coffee
Donuts	Hot Tea
Croissants	Breakfast Juice
Crepes	Bottled Juice
Assorted Bagels with Cream Cheese	Bottled Water

Please see your Catering Director about our famous cooked to order omelet bar or create a breakfast buffet.

Sunrise Breakfast

The following items can be added on to any of the sunrise breakfast menus to create a custom menu for any occasion.

Entrees

Grits
Scrambled Eggs
Bacon
Ham Steak
Sausage Links
Turkey & Beef Sausage
French Toast
Waffles
Pancakes
Hash Browns
Crepes
Steaks
Pork Chops

Bakery a la carte - sold per dozen

Assorted Bagels with Condiments
Assorted Donuts
Mini Croissants
Mini Pastry
Low Carb Bakery Basket
Tea Breads/Pound Cake
Biscuit
Assorted Muffins

Beverages -16 servings per gallon

Bottled Iced Tea
Assorted Bottled Soft Drinks (20 oz or can)
Assorted Juice-by the gallon or bottle
Hot Chocolate
Bottled Water
Brewed Coffee
Brewed Decaffeinated Coffee
Hot Water For Tea (Includes Decaffeinated)

The Lighter Side

Express Lunches: 5 guest minimum

Our signature specialty sandwiches can be prepared to suit your event. We package these to go with you. Limited time for a lunch? They can be pre-set along with beverages and dessert to keep your program on time. They are packed with condiments, potato chips, cookies or brownies and a canned beverage or bottled water.

To Go Lunches

All box lunches included plastic ware, napkins, plastic cups, chips, gourmet cookies, pieces of fresh fruit and one canned soda or bottled water.

Roast Beef, Ham or Turkey

Premium-cured, sliced fresh deli meats served with garden fresh vegetables.

Veggie Sandwich

Grilled or raw seasonal vegetables made to perfection.

Chicken or Tuna Salad

Fresh home-style chicken or tuna salad served with garden fresh vegetables.

Salad Plates

All salad plates include plastic ware, napkins, plastic cups, bread and one canned soda.

Chef's Salad

Made with turkey or ham on top of a bed of fresh mixed greens, boiled eggs and tomatoes. Served with choice of dressing.

Trio Salad

Made with three of the following: tuna, chicken, pasta, potato and cole slaw. Served with pieces of fresh fruit.

Caesar Salad

Available with the grilled chicken strips or grilled shrimp.

Fruit Salad

Tropical seasonal fresh fruit salad mix.

Stuffed Tomato

A large tomato hollowed out and stuffed with our delicious chicken salad on a bed of leaf lettuce. Served with pieces of fresh fruit and five jumbo-size shrimp.
(Extra shrimp is available for \$.75 each.)

Also Enjoy Some of Our Other Salads by the Pound

Tossed Garden Salad with Dressing
Stir-Fry Vegetables
Potato Salad
Cole Slaw
Pasta Salad
Macaroni Salad
Chicken Salad
Tuna Salad

Soups

Enjoy delicious styles of hot soups prepared by our chef.

Chicken or Beef Noodle
Chicken Vegetable
Beef Vegetable
Cream of Broccoli
Chicken Tortilla...and a whole lot more!

Specialty Buffets

All buffets include the appropriate condiments for each theme.
(Minimum of 25 people)

Deli Delight

Enjoy a light and tasty selection of deli delights with choice of ham, turkey or roast beef. Served with lettuce, tomatoes, pickles, potato chips and potato or pasta salad. Assorted breads, desserts, iced tea and water.

Texas Barbecue

Enjoy the zesty flavor of a genuine bbq with any two selections of spareribs, beef brisket, chicken or smoked links. Served with ranch style beans, potato salad or cole slaw, one vegetable, bread a dessert, iced tea and water.

Oriental Stir- Fry

Enjoy a variety of beef, chicken and shrimp stir-fry prepared right before your eyes. Served with rice, mini egg rolls, dinner rolls, a dessert, iced tea and water. Oh... and don't forget the fortune cookies!

South of the Border

Let the fiesta begin with beef or chicken fajitas, enchiladas, nacho chips with chili & cheese, Spanish rice and refried beans. Served with diced tomatoes, diced onions, jalapenos, shredded lettuce, shredded cheddar cheese, picante sauce, a dessert, iced tea and water.

Italian Feast

Get a taste of Italy with your choice of pastas - ziti, bowtie, rotini, spaghetti, and penne pasta. Served with meat, marinara and alfredo sauces, a tossed salad, Italian green beans, bread sticks or garlic bread, a dessert, iced tea and water.

Back Door Grill

Come and get a mouth-full with hamburgers, hot dogs, marinated chicken breast, a tossed salad, and one vegetable. Served with a fresh relish tray with condiments, a dessert, iced tea and water.

Carved Meat Selections

A carver is available for your convenience at an additional cost.

Roast Beef

London Broil

Smoked Pit Ham

Roast Turkey Breast

Prime Rib

Lunch & Dinner Entrees

Waited service or buffet style is available with choice of entrée and accompaniments. All entrees include a fresh mixed green salad, vegetable, starch, bread, iced tea and water. Desserts have an additional charge.

Beef

Sliced Roast Beef
Chicken Fried Steak
Beef Kabob
London Broil with Burgundy Mushroom Sauce
Beef Wellington
Rib Eye Steak
Prime Rib
Beef Medallion Tenderloin
Beef Filet Mignon
Beef Ribs
New York Strip Steak

Poultry

Chicken Carbonara
Chicken Marsala
Chicken Picatta
Chicken Parmesan
Jamaican Chicken Breast
Blackened Chicken Breast with Cajun Cream Sauce
Rotisserie-Style Chicken Quarters
Half Cornish Game Hen
Chicken Chipotle

Chops

Center Cut Lamb Chops with Red Wine Mint Sauce
Center Cut Pork Chops with Chipotle Sauce
Lamb Ribs
Pork Ribs

Seafood

Red Snapper with Lemon Caper Sauce
Salmon with Wine Dill Sauce
Mahi Mahi with Ginger Mango Sauce
Fried, Blackened or Grilled Catfish Pontchartrain
Trout Pontchartrain

Combo Meal

Half Cornish Game Hen with 3 Jumbo Shrimp
Beef Tenderloin & Sliced Grilled Chicken Breast
with Cajun Cream Sauce
Grilled Lamb Chops with 3 Jumbo Shrimp

Stuffed Chicken

Chicken Cordon Bleu
Chicken Florentine
Stuffed Chicken with Broccoli and Wild Rice
Stuffed Chicken with Cornbread Dressing
Stuffed Chicken with Spinach Florentine

Entrée Accompaniments

Specialty Salad

Spinach
Caesar
Waldorf
Fresh Fruit Salad

Starch

Wild Rice
Rice Pilaf
White Rice
Brown Rice
Rosemary Red Roasted Potatoes
Baked Potatoes
Twice Baked Potatoes
Scalloped Potatoes
Red Parsley Potatoes
Au Gratin Potatoes
Candied Sweet Potatoes
Buttered Noodles
Cornbread Dressing
Honey Dijon Roasted Potatoes

Desserts

House Desserts
Apple Pie
Cherry Pie
Blueberry Pie
Pecan Pie
Sweet Potato Pie
Brownies
Gourmet Cookies
Pound Cake

Vegetables

Broccoli Florets
Broccoli Spears
Whole Baby Carrots
Glazed Sliced Carrots
Cauliflower
Corn on the Cob
Green Beans Almandine
Cut Green Beans
Whole Petite Green Beans
Grilled Squash
Zucchini & Carrot Medley

Bread

White Dinner Rolls
Wheat Dinner Rolls
Cloverleaf Rolls
Mini Croissants
Silver Dollar Rolls
Corn Muffins
Bread Sticks

Premium Desserts

Apple Cobbler
Peach Cobbler
Blueberry Cobbler
Cherry Cobbler
Plain Cheesecake
Lemon Cheesecake
Strawberry Cheesecake
Turtle Cheesecake
Italian Cheesecake
Assorted Mousse Cups

German Chocolate Cake
Devil's Food Cake
Sock-It-To Me Cake
Carrot Cake
Black Forest
Bunt Cake
Chocolate Cake
Red Velvet Cake
Bread Pudding with Rum Sauce
Chocolate/Cream Cheese

Creole Delight Dishes

Boudin Balls
Boudin Links
Seafood Gumbo
Chicken Gumbo with Sausage
Seafood Etoufee (A-2-Faye)
Shrimp Creole
Red Beans and Rice
Cajun Sausage

Cayenne Hot Wings
Cajun-Style Rack-Of-Ribs
Blackened Fish
Blackened Steak
Blackened Chicken
Black-Eyed Peas and Corn Salsa
Creole Styled Grouper on a Spinach Bed
Cajun Jambalaya

Wild Pizza

14-inch Large Pizzas

Cheese Pizza

Cheese, Cheese and More Cheese

One-Topping Pizza

Choose from the list below

Supreme Pizza

Pepperoni, sausage, black olives, onions, green peppers and mushrooms

Traditional Meat Lover's Pizza

A generous amount of pepperoni, sausage, ham and ground beef

Veggie Lover's Pizza

A generous amount of fresh vegetables including black olives, onions, peppers, and mushrooms

Specialty

Cajun Chicken Pizza

Additional Ingredients

Pepperoni, chicken, sausage, ham, ground beef, onions, green peppers, tomatoes, black olives, and mushrooms

Hors D'Oeuvres

Cold Selections

Assorted Finger Sandwiches
Chilled Shrimp Cocktail
Deviled Eggs
Executive To-Go Lunches

Snacks

Assorted Gourmet Cookies
Fudge Brownies
Lemon Bars
Mixed Nuts
Mini Pretzels
Potato Chips with Dip
Tortilla Chips with Salsa or Queso
Mini Pecan Pie
Mini Potato Pie

Trays to Go

Available in small, medium and large

Deli Tray

Cheese & Cracker Tray
Vegetable Tray
Fruit Tray

Hot Selections

Stuffed Mushrooms
Assorted Mini Quiche
Frank-In-A-Blanket
Hot Wings
Chicken Drumettes
Grilled or Fried Chicken Strips
Mini Egg Rolls
Fried Cheese Mozzarella
Crab Cakes
Chicken or Beef Kabob (Kabobs for 50 or less)
Shrimp Fettuccine
Meatballs (BBQ, Sweet & Sour, Italian or Swedish)
Coconut Shrimp
Fried Green Beans
Chicken or Beef Pastry

Special Occasion Cakes

Our catering department can provide special occasion cakes inscribed with your message. Please discuss cake flavors, fillings and emblems with our catering coordinator. Assorted pies are available upon request. Fondant specialty cakes are available.

Round Cake - 12 servings

Half-Sheet Cake - 30 servings

Full-Sheet Cake - 60 servings

Double-Sheet Cake - 100 servings

Coffee

Freshly Brewed Starbucks

Traditional Starbucks House Blend

Decaf House Blend

Special Flavor of the Day

A Great Start

Minimum of 25 people. All are served buffet style only.

Sunrise Breakfast	per person
The Tiger	\$6.95
The Tiger II	\$7.95
The Deluxe Breakfast	\$8.95
The Presidential Breakfast	\$9.95

Additional Options

Assorted Pastries	\$6.95/dozen
Donuts	\$6.95/dozen
Croissants	\$6.95/dozen
Crepes	\$7.95
Assorted Bagels with Cream Cheese	\$6.95/dozen
Coffee per gallon	\$9.00
Coffee Freshly Brewed by Starbucks	\$16.00
Hot Tea per gallon	\$9.00
Breakfast Juice per gallon	\$9.00
Bottled Juice (10 oz)	\$1.00
Bottled Water (16.9 oz)	\$1.00

Please contact your catering manager for special event requests.

The Lighter Side

5 Guest Minimum

To Go Lunches

Roast Beef, Ham or Turkey	\$8.95
Veggie Sandwich	\$7.95
Chicken or Tuna Salad	\$8.95

Salad Plates

Chef's Salad	\$10.95
Trio Salad	\$10.95
Caesar Salad	\$10.95
Fruit Salad	\$10.95
Stuffed Tomato (chicken or tuna)	\$10.95

Salads by the Pound

Tossed Garden Salad with Dressing	\$5.95
Stir Fry Vegetables	\$6.50
Potato Salad	\$5.00
Cole Slaw	\$4.00
Pasta Salad	\$4.25
Three-Bean Salad	\$6.00
Macaroni Salad	\$4.00
Chicken Salad	\$6.95
Tuna Salad	\$6.95

Soups 12 oz serving

Chicken or Beef Noodle	\$3.25
Chicken or Beef Vegetable	\$3.25
Vegetable	\$2.25
Cream of Broccoli	\$2.25
Chicken Tortilla	\$3.35

Specialty Buffets

Minimum of 25 people

per person

Deli Delight	\$11.95
Texas BBQ	\$17.95
Oriental Stir Fry	\$13.95
South Of The Border	\$14.95
Italian Feast	\$12.95
Back Yard Grill	\$12.95

Carved Meat Selections

	Buffet self-served	Buffet served
Roast Beef	\$4.95	\$6.45
London Broil	\$5.95	\$7.45
Smoked Pit Ham	\$4.95	\$6.45
Roast Turkey Breast	\$4.75	\$6.25
Prime Rib	\$7.95	\$9.45

Lunch and Dinner Entrees

Served meals are an additional \$1.50 per person

Beef

Sliced Roast Beef	\$11.95
Chicken Fried Steak	\$10.95
Beef Kabob	\$15.95
London Broil with Burgundy Mushroom Sauce	\$15.95
Beef Wellington	\$19.95
Rib Eye Steak (8oz)	\$19.95
Prime Rib (8oz)	\$19.95
Sliced Beef Tenderloin (8 oz)	\$22.95
Beef Filet Mignon (8 oz)	\$23.95
Beef Ribs	\$13.95
New York Strip Steak	\$19.95

Poultry

Chicken Carbonara	\$13.95
Chicken Marsala	\$13.95
Chicken Picatta	\$13.95
Chicken Parmesan	\$13.95
Jamaican Chicken Breast	\$13.95
Blackened Chicken Breast	\$13.95
Rotisserie-Style Chicken Quarters	\$13.95
Half Cornish Game Hen	\$14.95
Chicken Chipotle	\$13.95

Chops

Center Cut Lamb Chops (8 oz)	\$19.95
Center Cut Pork Chops (8 oz)	\$12.95
Stuffed Pork Chop (Shrimp or Crawfish)	\$15.95

Lunch and Dinner Entrees

Served meals are an additional \$1.50 per person

Seafood

Red Snapper	Market Price
Salmon	Market Price
Mahi Mahi	Market Price
Fried, Blackened or Grilled Catfish	\$14.95
Trout Ponchartrain	\$14.95

Combo

Half Cornish Game Hen with 3 Jumbo Shrimp	\$17.95
Slice Grilled Beef Tenderloin (4 oz)	\$17.95
Sliced Grilled Chicken Breast (4 oz) with Cajun Cream Sauce	\$17.95
Grilled Lamb Chops with 3 Jumbo Shrimp	\$19.95

Stuffed Chicken

Chicken Cordon Bleu	\$13.95
Chicken Florentine	\$13.95
Stuffed Chicken with Broccoli & Wild Rice	\$13.95
Stuffed Chicken with Cornbread Dressing	\$13.95
Stuffed Chicken with Spinach Florentine	\$13.95

Creole Delight Dishes

Boudin Balls (each)	\$1.00
Boudin Links (each)	\$2.00
Seafood Gumbo (per cup 16 oz)	\$5.25
Chicken Gumbo with Sausage (per cup)	\$4.00
Seafood Etoufee (A-2-faye) (16 oz)	\$5.00
Shrimp Creole	\$12.95
Red Beans and Rice (sausage) (8 oz)	\$2.95
Cajun Sausage (per link)	\$2.95
Cayenne Hot Wings (per dozen)	\$7.95
Cajun-Style Rack-of-Ribs	\$11.95
Black-Eyed Peas and Corn Salsa (per serving)	\$2.00
Creole Styled Grouper on a Spinach Bed	Market
Cajun Jambalaya (per person)	\$3.00

Wild Pizza

14-inch Large Pizzas

Cheese Pizza	\$9.00
One-Topping Pizza	\$10.00
Supreme Pizza	\$13.00
Traditional Meat Lover's Pizza	\$12.00
Veggie Lover's Pizza	\$12.00
Specialty Cajun Chicken Pizza	\$12.00
Additional Ingredients (each)	\$1.00

Hors D'Oeuvres & Things

By the dozen

Cold Selections:

Assorted Finger Sandwiches.....	\$8.95
Chilled Shrimp w/Cocktail sauce.....	\$13.95
Deviled Eggs	\$8.95

Hot Selections:

Stuffed Mushroom	\$8.95
Frank-in-a-Blanket	\$10.95
Hot Wings	\$10.95
Chicken Drumettes.....	\$10.95
Grilled or Fried Chicken Strips.....	\$10.95
Mini Egg Rolls.....	\$9.00
Fried Mozzarella Cheese Sticks	\$9.00
Meatballs (w/Choice of: Sweet & Sour, Barbecue, Italian or Swedish Sauce)	\$7.00
Boneless Buffalo Chicken Tenders	\$10.95

High End Selections:

Crab Cakes.....	\$11.95
Mini Chicken Wellington	\$12.95
Kabobs (Chicken).....	\$12.95
Kabobs (Beef)	\$12.95
Grilled Jumbo Shrimp.....	\$13.95
Coconut Shrimp.....	\$11.95
Assorted Mini Quiche.....	\$13.95

Snacks & Sweets

Assorted Gourmet Cookies.....	\$8.95
Fudge Brownies	\$8.95
Lemon Bars	\$8.95
Mixed Nuts, Mini Pretzels, Potato Chips w/Dip, Tortilla Chips w/Salsa, Popcorn85pp

Trays to Go

	25 ppl Small	40 ppl Medium	60 ppl Large	70 ppl X-Large
Deli Tray	\$65.00	\$125.00	\$150.00	\$160.00
Cheese & Cracker	\$30.00	\$55.00	\$70.00	\$160.00
Vegetable Tray	\$30.00	\$50.00	\$65.00	\$130.00
Fruit Tray	\$40.00	\$65.00	\$95.00	\$160.00

Specialty Buffets:

Deli Delight, Texas Barbecue, Oriental Stir-fry, South of the Border, Back Door Grill

Cakes

Round Cake	\$20.00
Half Sheet Cake	\$30.00
Half Sheet Cake with Picture	\$45.00
Full Sheet Cake	\$60.00
Full Sheet Cake with Picture	\$75.00
Double Sheet Cake	\$12.00

Desserts

House Desserts	\$3.95
Premium Desserts	\$4.95
Pies	\$10.00