



App Catering

APPALACHIAN STATE UNIVERSITY®

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About Us

We offer handcrafted dishes inspired by the latest trends and classic comforts brought to life by trained culinary professionals. We work with local partners to source local ingredients whenever possible. Our flexible services are customized for various events across the Appalachian community including executive leadership, university administration, academic departments, athletics, alumni, and student groups.

catering.appstate.edu

catering@appstate.edu

Allergen Information

Please notify App Catering of any allergies when you place your order. We are able to accommodate vegetarian, vegan, and gluten sensitive diets for most menu items upon request for an additional charge.

Please use the following symbols throughout the menu for information regarding dietary restrictions.

(V+) Vegan | (V) Vegetarian | (GF) Gluten Friendly*
(N) Contains Nuts* | (L) Locally Sourced

Please note that items made in App Bakery are at risk for contamination with nuts and gluten.



BREAKFAST

Minimum of 20 people

Beverages & Service

All breakfast packages include comprehensive service (*linens and attendants*), Hatchet's locally roasted coffee and accompaniments, orange juice, hot water, assorted tea bags, iced water, and compostable hot beverage to-go cups.

A service charge is required and will be added to all orders. See page 14 for details.

FRESH CUT SEASONAL FRUIT (V+) (GF) Pastries of the Day

Made fresh in App Bakery

Breakfast pastries are served as a **choice of two**: muffins, housemade doughnuts, assorted bagels and cream cheese, sliced housemade breakfast bread, scones with clotted cream and jam, or butter croissants with jam.

First Thing's First

\$5/ person

PASTRIES OF THE DAY (V)

Sunrise

\$7/ person

PASTRIES OF THE DAY (V)

YOGURT (V)

Assorted yogurt cups

FRESH CUT SEASONAL FRUIT (V+) (GF)

Mountaineer

\$11/ person

TWO PASTRIES OF THE DAY (V)

YOGURT (V)

Assorted yogurt cups

HOUSEMADE BUTTERMILK BISCUIT (V) (L)

Local jellies (V) (L)

HOUSEMADE HOME FRIES (V+) (GF)

Seasoned red potatoes, peppers, and onions

SCRAMBLED EGGS or VEGETABLE FRITTATA (V) (GF)

Frittata made with seasonal vegetables and cheese

BREAKFAST PROTEIN

Choose one: bacon (GF), country ham (GF) (L), sausage (L), turkey sausage (L), vegan sausage (V+)

It's a Wrap

\$9/ person

BURRITO OR SANDWICH

Choose one

Breakfast burrito (egg, cheddar cheese, hashbrown, bacon, and salsa in a tortilla)

Ham and egg flatbread sandwich (ham, egg, cheddar cheese, and spicy honey sauce)

Egg white flatbread sandwich (spinach and turkey sausage)

FRESH CUT SEASONAL FRUIT (V+) (GF)

Enhancements

For an additional charge, choose from the following additions
Additional protein \$2.50/ person

Pancakes (V) \$2/ person

French toast (V) \$2/ person

Omelette station (V) (GF) \$3.50/ person

Belgian waffle station with syrup & berries (V) \$2.25/ person

Housemade biscuit (V) (L) & gravy \$1.25/ person

Specialty eggs (boiled, scrambled, frittata) (V) (GF) \$2/ person

Biscuit sandwich (choice of breakfast protein) \$2/ person

Yogurt bar (strawberry and vanilla yogurt with fruit and granola) (V) \$3.50/ person

Fresh cut seasonal fruit (V+) (GF) \$2/ person

Vegetarian, vegan, and allergen friendly items are available upon request for most menu items.

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ALL DAY

These menus are priced packages with a minimum of 20 guests and include a buffet dessert and comprehensive service (linens and attendants). A service charge is required and will be added to all orders. See page 14 for details.

Sunrise Breakfast

Please see the breakfast menu for complete details

- Two pastries of the day (V)
- Fresh cut seasonal fruit (V+) (GF)
- Yogurt (V)
Assorted yogurt cups
- Breakfast beverages (V+) (GF) (L)

Morning Break

- Fresh seasonal whole fruit (V+) (GF)
- Housemade granola bars (V) (N)

Lunch Packages

Please refer to the complete lunch menu for a detailed list of options

- Plated or buffet entrée
or
- Choose one soup and salad
or
- Choose one salad and sandwich

Afternoon Break

- Fresh seasonal whole fruit (V+) (GF)
- Mixed nuts (V+) (GF) (N)
- Snack mix (V)

All Day Beverages

Assorted sodas, iced water, Hatchet's locally roasted coffee, sweet and unsweet tea

Pricing

- All day (breakfast, lunch, 2 breaks)
\$32/ person
- Breakfast, Morning Break, Lunch
\$27/ person
- Lunch & Afternoon Break
\$20/ person

Vegetarian, vegan, and allergen friendly items are available upon request for most menu items.



LUNCH

Lunches are served buffet style unless otherwise requested and arranged in advance. All prices listed are per person.

A service charge is required and will be added to all orders. See page 14 for details.

Entrée Salads

For 20 guests or less choose one. For more than 20 guests, choose two. Served with fresh-baked yeast rolls (V).

MARINATED VEGETABLE SALAD (V)

\$8 buffet/ \$10 plated

Marinated seasonal vegetables, herbed goat cheese crumbles, housemade croutons, mixed greens, and Italian dressing

GRILLED CHICKEN SALAD (GF) (N)

\$11.25 buffet/ \$13.25 plated

Locally sourced grilled chicken breast, goat cheese, candied walnuts, dried cranberries, fresh greens, and housemade balsamic dressing

SESAME SOY CHICKEN (L)

\$11.50 buffet/ \$13.50 plated

Locally sourced marinated chicken breast, carrots, red cabbage, crispy wontons, mixed greens, and sesame ginger dressing

BEEF & BLEU CHEESE

\$12 buffet/ \$14 plated

Thinly sliced London broil, crumbled bleu cheese, grape tomatoes, housemade croutons, mixed greens, and bleu cheese dressing

SPINACH PECAN SALAD (V) (N) (GF)

\$10.50 buffet/ \$12.50 plated

Bleu cheese crumbles, strawberries, spiced pecans, tomatoes, spinach, and housemade balsamic vinaigrette

Lunch packages include a standard beverage package (iced water, sweet and unsweet tea), a corresponding dessert, and comprehensive service (linens, china, and attendants).

Lunch Entrées

LASAGNA

\$12 buffet/ \$14 plated

Caesar salad with lasagna bolognese or lasagna mushroom florentine and garlic knots (increments of 9)

THE SOUTHWESTERN

\$11 buffet/ \$13 plated

Spicy southwestern beef, tempeh, locally sourced chicken, black beans, shredded lettuce, chopped tomatoes, onions, shredded cheddar cheese, jalapenos, sour cream, and salsa served with a choice of tortilla chips, hard taco shells or 6-inch flour tortillas

NOODLE BOWL

\$12.85 buffet/ \$14.85 plated

Rice noodles, lo mein, beef, locally sourced tofu, spiced lemongrass beef broth, Thai basil vegetable broth, shiitake mushrooms, snow peas, bean sprouts, and scallions

GRAIN BOWL

\$13.45 buffet/ \$15.45 plated

Roasted chicken, locally sourced tofu, farro, quinoa, roasted seasonal cauliflower and squash, mushrooms, bell peppers, roasted peanuts, toasted garlic herb aioli, and cilantro vinaigrette

SOUTHERN FRIED CHICKEN (L)

\$10.45 buffet/ \$12.45 plated

With potato salad, braised greens, and housemade cornbread

CHILLED GRILLED SALAD

\$12.25 buffet/ \$14.25 plated

Locally sourced grilled chicken, grilled shrimp, harvest greens, tomatoes, cucumber, onion, feta, tortellini mushroom salad, and assorted dressings

Soups

For 20 guests or less choose one. For more than 20 guests, choose two. Served as a buffet for \$7.50, plated for \$9.50, or as an addition for \$2.50, and includes a fresh baked yeast roll (V).

Broccoli cheese (V)
 Chicken & wild rice
 Chicken tortilla
 Chili (meat (GF) or vegetable (V+) (GF))
 Cuban style black bean
 Garden tomato (V) (GF)
 Old fashioned chicken noodle
 Tomato & garden vegetable (V)
 Tomato bisque (V) (GF)
 Tomato tortellini (V)
 Vegetable beef

Sandwiches

For 20 or less guests choose 2. For 20 or more guests choose 3. Buffet and plated sandwiches include housemade chips and a pickle spear. Please call for boxed lunch details.

BLT

\$11 buffet or boxed/ \$13 plated

Applewood smoked bacon, chipotle ranch, lettuce, sliced tomato, and sourdough

CUBAN STYLE

\$11 buffet or boxed/ \$13 plated

Sliced ham, Swiss cheese, pulled pork, pickles, mustard, and ciabatta

GRILLED VEGETABLE WRAP (V)

\$12 buffet or boxed/ \$14 plated

Roasted yellow squash, zucchini, mushrooms, grilled peppers, tomato, red pepper aioli, and white or wheat wrap

HAM & CHEESE

\$12 buffet or boxed/ \$14 plated

Black forest ham, brie, sweet and spicy mustard, and toasted sourdough

ROAST BEEF

\$14 buffet or boxed/ \$16 plated

Hot roasted beef, cheddar cheese, caramelized onion, horseradish, mayonnaise, and onion kaiser roll

SMOKED TURKEY MELT

\$13 buffet or boxed/ \$15 plated

Smoked turkey, provolone, avocado, bacon, basil & mayonnaise, and sourdough bread

Vegetarian, vegan, and allergen friendly items are available upon request for most items

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COOKOUTS

Cookout entrées come with a choice of two sides, a standard beverage package (iced water, sweet and unsweet tea), a dessert, and comprehensive service (linens and attendants). A service charge is required and will be added to all orders. See page 14 for details.

SMOKEHOUSE PICNIC (L)

\$13/ person

Choice of locally sourced chopped pork, whole chicken, or brisket served with a yeast roll, cole slaw, and vinegar and tomato based BBQ sauces

SOUTHERN FRIED CHICKEN (L)

\$12/ person

With housemade cornbread

HAMBURGER & HOT DOG (L)

\$9/ person

A quarter pound of locally sourced hamburger or Gardein burger (V+) (GF), with cheese, lettuce, tomato, onions, mayonnaise, ketchup, mustard and buns

Nathan's all beef hot dogs or veggie dogs served with cole slaw, meat chili, and buns

SIDES

Additional sides are \$1.80/ person

Housemade potato salad (V) (GF)

Housemade pasta salad (V)

Housemade potato chips (V)

Housemade cole slaw (V) (GF)

Mac and cheese (V)

Braised country green beans with ham hock (GF)

Baked beans (V+) (GF) (L)

POLICIES

To ensure employee safety and food quality, the customer must secure a rain location for outdoor cookout events. In consultation with event hosts, Food Services will make a decision to move the event to the rain location four hours before the start of the event.

A \$75 on-site cooking charge will apply for the use of a grill or smoker (available from May 1 to September 30, weather permitting).

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DINNER

Dinner entrées are served with compostables and include the choice of one starter, one starch side, one vegetable side, fresh bread, a corresponding tier one dessert, a standard beverage package (iced water, sweet and unsweet tea), and comprehensive service (linens and attendants).

Entrée Selection:

For 20 guests or less choose one. For more than 20 guests, choose two.

Dinner is served buffet style unless otherwise requested and arranged in advance. All prices listed are per person.

A service charge is required and will be added to all orders. See page 14 for details.

STARTERS

MIXED GREEN SALAD (V+) (GF)

Tomato, cucumber, carrots, red onion, mixed greens, and choice of dressing

CAESAR SALAD (V)

Romaine lettuce, parmesan cheese, croutons, and creamy Caesar dressing

SPINACH SALAD (V) (N) (GF)

Strawberries, red onion, spiced pecans, bleu cheese, spinach, and housemade balsamic vinaigrette

SALAD CAPRESE (V) (GF)

Fresh tomatoes, mozzarella, mixed greens, and a balsamic reduction

SOUP DU JOUR

Chef's choice of soup

Entrées

CHICKEN

\$23 buffet/ \$25 plated

CHICKEN MONTICELLO (L)

Locally sourced frenched chicken breast with herbed cream sauce

SOUTHERN FRIED CHICKEN (L)

Locally sourced frenched chicken breast marinated in buttermilk and spices, house-made cornbread

PESTO GRILLED CHICKEN (L) (GF) (N)

Locally sourced frenched chicken breast marinated in housemade pesto

STEAK

\$26 buffet/ \$28 plated

STEAK GORGONZOLA (GF)

10 oz. New York strip with bleu cheese cream sauce

STEAK APPALACHIAN (GF)

10 oz. New York strip with caramelized mushrooms and onions

STEAK PROVENÇAL (GF)

10 oz. New York strip topped with stewed tomatoes, onion, garlic, and fresh basil

Please note: other cuts of steak are available upon request with separate pricing

STARCH SIDES

\$1.80 per additional side

Mashed potatoes (V) (GF)

Roasted potatoes (V) (GF)

Maple roasted sweet potatoes (V) (GF)

Wild rice (V) (GF)

Quinoa pilaf (V) (GF)

Spiced farro (V)

SEA

GRILLED MARINATED SHRIMP (GF)

\$23 buffet/ \$25 plated

Herb marinated and grilled to perfection

BLACKENED SALMON (GF)

\$27 buffet/ \$29 plated

Sautéed with lemon beurre blanc

CRAB CAKE (GF)

\$30 buffet/ \$32 plated

4 oz. Maryland-style lump crab with hollandaise sauce

PLANT BASED

EGGPLANT LASAGNA (V+) (GF)

\$22 buffet/ \$24 plated

Layered grilled eggplant and spinach with garlic-cauliflower purée, herbs, and sundried tomato sauce

CURRY SQUASH (V+) (GF)

\$23 buffet/ \$25 plated

Seasonal squash and coconut curry cream sauce

ROASTED TOMATOES (V+) (GF)

\$22 buffet/ \$24 plated

Filled with quinoa, onions, and herbs

VEGETABLE SIDES

\$1.80 per additional side

Broccoli (V) (GF)

Seasonal vegetable medley (V) (GF)

Braised country green beans with ham hock (GF)

Garlic sautéed French beans (V) (GF)

Roasted cauliflower (V) (GF)

Fresh buttered asparagus (V) (GF)

Caramelized seasonal squash (V) (GF)

Vegetarian, vegan, and allergen friendly items are available upon request for most menu items.

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HORS D'OEUVRES

Minimum of 20 people. A service charge is required and will be added to all orders. See page 14 for details.

SERVED HOT

COCONUT SHRIMP

\$3/ person
Spicy peach dipping sauce

BEEF TACO (GF)

\$3/ person
Charred pineapple salsa and cilantro slaw

CHICKEN WINGS (L)

\$3/person
Buffalo, garlic parmesan, sweet and sour, or BBQ sauce

MEATBALLS

\$2/ person
BBQ, Swedish, sweet and spicy

HAM & TURKEY DELIGHTS

\$2/ person
Soft rolls, ham or turkey, swiss cheese and a poppy seed spread

PIGS IN A BLANKET

\$2.99/ person
Mustard and ketchup

BUFFALO CHICKEN DIP (GF)

\$3/person
Shredded chicken, creamy Buffalo sauce, and tortilla chips

DIM SUM SHRIMP

\$3/ person
Crispy fried dumpling stuffed with shrimp and soy ginger sauce

CRAB CAKES

\$6/ person
Maryland-style crab and remoulade

MUSHROOM TARTLETS (V+)

\$3/ person
Caramelized wild mushroom, garlic, herbs, and a crispy shell

SPANAKOPITA (V)

\$3/ person
Spinach and feta cheese wrapped in crispy phyllo dough

STUFFED MUSHROOM (V) (GF)

\$3/ person
Goat cheese and chive

ASIAGO POTATO SOUFFLE (V) (GF)

\$3/ person
Roasted red bliss potato stuffed with creamy chive and asiago filling

SOUTHWEST BLACK BEAN DIP (V) (GF)

\$3/ person
Stewed black beans, spices, and cilantro served with tortilla chips (can be served cold)

SPINACH DIP (V)

\$3/ person
Creamy spinach and asiago cream cheese served with pita points (can also be served cold)

SWEET POTATO CAKES (V+) (GF) (L)

\$2/ person
Sweet potato, black beans, and avocado coulis

CHICKEN NUGGETS

\$3/ person
Breaded, white meat chicken nuggets and assorted sauces

VALUE PACKAGES

\$6/ person

Spanakopita, ham or turkey delights (choose one), hummus & pita

\$7/ person

Southwest black bean dip, crudite, shaved roast beef, dim sum shrimp

\$8/ person

Goat cheese stuffed mushroom, coconut shrimp, chicken nuggets, asiago potatoes

SERVED COLD

CHEESE STRAWS (V)

\$2/ person
Cheddar cheese and cayenne spiced crisp

HOUSEMADE HUMMUS (V+)

\$2/ person
Pita points

SHAVED ROAST BEEF

\$3/ person
Served on a bleu cheese rye crisp

SMOKED SALMON BLINI (GF)

\$4/ person
Mini buckwheat pancake and chive crème fraîche

SHAVED PROSCUITTO (GF)

\$4/ person
Prosciutto wrapped mascerated melon with balsamic glaze

SHRIMP COCKTAIL (GF)

\$4/ person
Poached shrimp and housemade cocktail sauce

ASSORTED FINGER SANDWICHES

\$3/ person
Chicken salad (L), pimento cheese (V), and cucumber and cream cheese (V) on white bread

RATATOUILLE CROSTINI (V)

\$3/ person
Squash, zucchini, garlic, tomato, and basil on toasted bread

SIX LAYER DIP (V) (GF)

\$3/ person
Tomatoes, avocados, refried beans, sour cream, salsa, cheddar cheese, and tortilla chips

Vegetarian, vegan, and allergen friendly items are available upon request for most menu items.



STATIONS & DISPLAYS

Minimum of 20 people. A service charge is required and will be added to all orders. See page 14 for details.

Platters & Displays

CRUDITÉS PLATTER (V) (GF)

\$3.50/ person

Assorted seasonal vegetables and housemade ranch dip

ROASTED VEGETABLE PLATTER (V+) (GF)

\$4/ person

Assorted seasonal vegetables

FRESH CUT SEASONAL FRUIT (V+) (GF)

\$2.50/ person

Fresh, sweet seasonal fruit

BRUSCHETTA DISPLAY (V)

\$3/ person

Sliced bread, tomato basil relish, artichoke relish, and housemade hummus

HOT SMOKED SALMON DISPLAY

\$9/ person

Whole salmon side, housemade horseradish cream sauce, and sliced bread



ASSORTED, FRESH-MADE SUSHI ROLLS

\$63.99/ tray

Tray of shrimp, California, and vegetable rolls, serves 35

DOMESTIC CHEESE & FRUIT (V)

\$3/ person

Chef's selection, seasonal fruit, and assorted crackers

IMPORTED CHEESE & FRUIT (V)

\$6/ person

Chef's selection, dried fruit, nuts, and sliced bread

BAKED BRIE (V)

\$60/ wheel

Wrapped in crispy puff pastry with raspberry coulis, serves 20

CARAMELIZED BRIE (V) (GF) (N)

\$60/ wheel

Caramel sauce, spiced pecans, and sliced apples, serves 20

Action Stations / Buffet

(additional fees apply for action station)

PASTA STATION (V)

\$6/ person

Pasta with a choice of two sauces (marinara, alfredo, pesto, creamy pesto) and served with garlic knots

Add chicken (L) \$2/ person

Add beef \$3/ person

Add shrimp \$4/ person

STIR FRY STATION

\$5/ person

Includes seasonal vegetables and Jasmine rice

Add chicken (L) \$2/ person

Add beef \$3/ person

Add shrimp \$4/ person

Carving Station/ Platter

(Additional fees apply for carving station)
Served with housemade yeast knot rolls (V)

SHALLOT HERB ROASTED BEEF TENDERLOIN (GF)

\$20/ person

Mustard and horseradish cream sauce

SHALLOT HERB BASTED BEEF STRIPLOIN (GF)

\$14/ person

Mustard and horseradish cream sauce

CIDER BRINED PORK LOIN (GF)

\$4/ person

Pear mint chutney and spicy brown mustard

BROWN SUGAR AND BLACK PEPPER GLAZED HAM (GF)

\$4/ person

HERB ROASTED TURKEY (GF)

\$4/ person

Cranberry mustard and aioli

Vegetarian, vegan, and allergen friendly items are available upon request for most menu items.

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DESSERTS

Buffet

BUFFET (V)

Please note: a choice of one buffet dessert is included with a lunch or dinner buffet package.

Assorted cookies (chocolate chip, white chocolate macadamia (N), oatmeal raisin, sugar, peanut butter (N))

Brownies (cut in triangles - plain, chocolate, iced, iced with pecans(N))

Rice krispie treats

Lemon bars (cut in triangles)

Pies (chocolate pecan pie (N), pecan pie (N), pumpkin pie, lemon chess pie, lemon cream pie, chocolate cream pie, german chocolate pie (N), coconut cream pie)

Reception

Custom dessert receptions can be built upon request.

Please call for pricing and details.

There is a minimum of 20 people.

Cakes (V)

Vanilla, chocolate, or marble cake with vanilla or chocolate butter cream frosting

Half Sheet

\$37.25 each
serves 30-50

Full Sheet

\$54.75 each
serves 50-100

Plated

TIER ONE (V)

Please note: a choice of one tier one dessert is included with a plated lunch or dinner package.

Chocolate pecan pie (N)

Pecan pie (N)

Pumpkin pie

Lemon chess pie

Lemon cream pie

Chocolate cream pie

German chocolate pie (N)

Coconut cream pie

TIER TWO (V)

\$2.20/ person upgrade

Chocolate mousse cake

Vanilla creme cake

Strawberry cake with cream cheese icing

Peanut butter mousse cake (N)

TIER THREE (V)

\$3.40/ person upgrade

Carrot cake with cream cheese icing and caramel sauce (N)

Red velvet cake with cream cheese icing and chocolate sauce

Cheesecake (New York, chocolate, strawberry) with choice of chocolate, caramel or raspberry coulis on top

Pumpkin cheesecake with caramel sauce

**See the complete App Bakery menu on our website
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BEVERAGES

ADD ON BEVERAGES

\$1/ person
Assorted canned sodas

\$1.50/ person
Sweet tea
Unsweet tea
Iced water (charged only
when single offering)

Punch
Lemonade
Locally Roast Coffee/ Decaf
(Hatchet Coffee Roasters)



\$2/person
choose two beverages from
the list above

\$2/ person
Bottled water

LOCAL & DOMESTIC BEERS

\$5/ can
Appalachian Mountain
Brewery
Blowing Rock Brewery
Booneshine
Bud Light

WHITE WINES

Chardonnay
BV Coastal, \$15/ bottle
Trefethen, \$25/ bottle

Sauvignon Blanc
BV Coastal, \$15/ bottle
Cloudy Bay, \$25/ bottle

RED WINES

Pinot Noir
BV Coastal, \$15/ bottle
Maysara 3 Degrees, \$25/bottle

Cabernet Sauvignon
BV Coastal, \$15/ bottle
Austin Hope, \$25/ bottle

SNACKS

\$1.25/ person
Mini pretzel gems (V)
Snack mix (V)
Mixed nuts (V+) (GF) (N)
Goldfish crackers (V)
Popcorn (V) (GF)
*Popcorn can be popped on-site
with an additional \$40 fee in addi-
tion to the charge per serving



COMMENCEMENT

*This menu is available for order for fall commencement starting in November, and spring commencement starting in April.
Minimum of 20 guests.*

Breakfast

SENIOR BREAKFAST

\$12/ person
Pastry of the day (V)
Ham biscuits (L)
Sausage biscuits (L)
Yogurt and fruit (V) (GF)
Hatchet's locally roasted coffee, hot tea, iced water, juice

Hors D'oeuvres

Includes iced water, sweet and unsweet tea

GRADUATE

\$8/ person
Cheese and crackers (V)
Housemade hummus and vegetables (V+) (GF)

SUMA CUM LAUDE

\$12/ person
Cheese and crackers (V)
Housemade hummus and vegetables (V+) (GF)
Cookies and brownies (V) (N)

MAGNA CUM LAUDE

\$18/ person
Assorted housemade finger sandwiches
Assorted quiche
Cheese and crackers (V)
Fresh fruit (V+) (GF)
Vegetables and housemade hummus (V+) (GF)
Mini cupcakes (V)
Pecan tassies (V) (N)

SWEET CELEBRATION PACKAGE

\$10.30/ person
Mini cupcakes (V)
Pecan tassies (V) (N)
Brownies (V)

Lunch

Includes iced water, sweet and unsweet tea

NOODLE BOWL

\$12.85/ person
Rice noodles, lo mein, beef, locally sourced tofu, spiced lemongrass beef broth, Thai basil vegetable broth, shiitake mushrooms, snow peas, bean sprouts, and scallions

CHILLED GRILLED SALAD

\$12.15/ person
Locally sourced grilled chicken, grilled shrimp, harvest greens, tomatoes, cucumber, onion, feta, tortellini mushroom salad, and assorted dressings

Beverage Enhancements

*Locally roasted coffee
Punch
Lemonade*

Graduation Cakes (V)

Fresh baked vanilla, chocolate or marble cake iced with buttercream and decorated with the Appalachian block A

HALF SHEET

\$37.25

Serves 30-50 guests

FULL SHEET

\$54.75

Please note that items made in App Bakery are at risk for contamination with nuts and gluten.
Vegetarian, vegan, and allergen friendly items are available upon request for most menu items.

POLICIES

Catering Order Requests

All requests for orders must be placed with the catering coordinator via email, phone call, or in person. Requests are not guaranteed until a catering coordinator confirms the order and a budget code is received (internal events) or a deposit is received (external events). Once confirmed, a catering coordinator will make contact to go over details including scheduling, planning and will gladly offer recommendations, and discuss payment options as necessary. An updated catering price quote will be provided to you 7 days in advance of your catered event, and charges will be applied to your budget code within 7 business days after the event. To ensure a successful event, please reserve your event date as soon as possible.

All catering orders must be placed at least one week in advance. For events exceeding 300 guests or events with menus designed by the chef, and not selected from our online catalogue, the order must be placed at least three weeks in advance.

Guaranteed Minimum Guest Count

A guaranteed minimum number of guests must be provided to the catering coordinator by noon (12 p.m.), three business days prior to the event.

If your order is placed with insufficient notice, App Catering may be unable to accommodate your needs and you may be subject to additional charges.

Alcohol Policy

Service that includes alcoholic beverages will have additional requirements. The catering coordinator will provide you with the necessary forms and a copy of the University Alcohol Policy.

All alcohol service will be provided by Appalachian Food Services bartenders.

Bar service will be provided for \$150 for up to 3 hours of service for one bartender and glassware, additional operational hours and bartenders will be charged an hourly rate.

Alcohol pricing will be based upon consumption.

Alcohol provided by an outside vendor will be charged a corkage and, or service fee depending on the event size.

Special Dietary Needs

It is essential that clients alert the catering coordinator of specific dietary needs during menu planning. App Catering is proud of its ability to accommodate guests, but in the event a dietary need cannot be met, App Catering will make every attempt to find an alternative solution.

A catering coordinator can reasonably guide clients in booking events and making menu selections which can accommodate their guests. In most instances, food

allergies and intolerances can be managed, such as vegan, vegetarian diets, food allergies, or intolerances.

Disclaimer: App Catering makes every effort to mark food allergens and train staff appropriately; however, ingredients and nutritional content may vary. Manufacturers may change their product formulation or consistency of ingredients without App Catering's knowledge, and product availability may fluctuate. Customers should also note that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

It is, therefore, ultimately the responsibility of the customer to judge whether or not to question ingredients or choose to eat selected foods.

If you have any questions regarding ingredients, please consult the catering office at 828-262-8011.

Linens/Decorations

China service may be requested or recommended for certain menus with an associated fee.

All a la carte and reception orders include the linens for buffet table(s) only. Any additional linens are not included in the reception and a la carte pricing, but can be added when placing your order with the catering coordinator for an additional fee.

Our Commitment To Sustainability

Food deliveries will be made in 100% compostable or recyclable containers with 100% compostable or recyclable service items. Additionally, beverages will be in recyclable cans or bottles.

Liability

In accordance with the Watauga County Health Department recommendations regarding food health and safety, all leftover food remains the property of the caterer and cannot be removed from the catered event space by the client. This policy is to limit the risk of food-borne illness due to improper handling or storage of leftover food items. All leftover food and drink will be disposed of by the caterer at the conclusion of the meal function.

Service Charge

An 18% service charge is automatically applied to every internal (App State) client bill. A 22% charge is applied to all external client bills. These fees cover on-campus delivery, set up, service, service ware, china for plated meals and reusables for buffet, and standard labor. Additional fees may be incurred for items such as extra linens, beverage service, off-campus delivery, or staff-intensive events. Please inquire with the catering coordinator about additional fees.

A \$3.50 china rental fee applies to buffets that choose china over compostables.

Staffing

In order to achieve App Catering's high standards for cuisine and service, staffing needs will be determined by the catering coordinator according to the type of event and guest count. 14

Included with Orders

The following items are included with your order:

- Linens for serving tables
- Buffets: Compostable paper products, including plates, bowls, cups, napkins and utensils (products and quantities determined by menu and number of people attending event)
- Plated: China, utensils

Deliveries

In order to provide quality service to the entire university community, deliveries must occur as scheduled. We do not have key access to non-food service facilities; therefore, all facilities should be unlocked for catering access prior to the start time for each event.

Pick Ups

Please inquire on where pick up orders will be available.

Please view the entire policy guide at catering.appstate.edu/policies before placing your order.



“A note of thanks for everything App Catering did to make our dining etiquette seminar event a success. The team did an absolutely fantastic job and we were so impressed with them. We had such a great experience and I know our guests, as well as the students, really enjoyed the event.”

- College of Business

“I have so much appreciation for the whole catering team. Twelve events in one week was a lot for me, but App Catering made App State look good! And, I received lots of appreciative comments.”

- Conference and Camp Services

“A big thank you for working with us on our reception. The food was great and displayed beautifully! Staff coming in to be our bartender at the very last moment was all thanks to you. The event was well-attended and everyone enjoyed it.”

- General Education