

App Catering

APPALACHIAN STATE UNIVERSITY®



Due to supply chain issues, certain menu items may not be accessible at any given time, and last-minute changes may need to be made to some menus. Specific menu items may warrant a temporary increase in pricing.

TABLE OF CONTENTS

ABOUT US	3
BREAKFAST	4-5
ALL DAY MEETINGS	6-7
LUNCH	8-10
COOKOUTS	11-12
HORS D'OEUVRES	13-15
DINNER	16-19
DESSERTS	20
BEVERAGES	21-23
POLICIES	24-25



ABOUT US

App Catering offers handcrafted dishes inspired by the latest trends and classic comforts brought to life by trained culinary professionals. Our flexible services are available for any event, whether on campus or across the High Country community.

Order Request Process

1. Schedule the date and time of your event. Book your event space through the specific venue to ensure that the space has been reserved properly.
2. Once you have your event details contact App Catering by completing the [request a quote form](#) (no later than 7 business days before the event). An email response will be sent requesting more information about your event and/or a completed proposal.
3. Review the proposal and reply to confirm the details, or send the proposal back with edits. *
4. App Catering will contact you at least 10 days before the event to confirm the details. Any changes will need to be communicated with the catering coordinator 7 days prior to the event.
5. Once the event has passed for internal events, your account will be billed to the budget code provided. For external events you will be billed based upon your contract. **

*App Catering is the exclusive caterer for campus events. To request an outside caterer, you must complete the First Right of Refusal form found on catering.appstate.edu.

**If part or all of the event is being billed to an external person, organization or entity, the catering team needs their information from the beginning of the planning process.

For more details, ordering information and policies on alcohol, deliveries, surcharges and more: catering.appstate.edu/procedures



B R E A K F A S T

Breakfast packages include beverage service with coffee and accompaniments, iced water and compostable hot and cold beverage to-go cups.

- All breakfast events requires a minimum of 20 guests. If there are less than 20 guests, the event will still be charged for 20 guests.
- China service may be requested for an additional charge of \$3.50 per person in place of disposable items.
- Catering attendants will set up, tend to and clean up food and beverage items for the event unless the order is requested as a pick up or drop off.
- Prices listed are all per person
- A service charge is required and will be added to all orders with the exception of pick up or drop off orders (see page 24 for details).



BREAKFAST

FIRST THING'S FIRST \$7

Chef's Choice

Two pastries of the day (V) (V+) (GF)
(1 pastry per person)

SUNRISE \$9

Chef's Choice

Pastry of the day (V) (V+) (GF)
Fresh Cut Seasonal Fruits (V+) (GF)

IT'S A WRAP \$11

For 20 or less guests, pre-select two sandwich options. For 21+ guests, pre-select three sandwich options.

Breakfast Burrito: Egg, cheddar cheese, hashbrown, bacon and salsa in a tortilla

Ham and Cheese Sandwich: Ham, egg, cheddar cheese and spicy honey sauce

Egg White Sandwich: Spinach and turkey sausage

MOUNTAINEER \$13

Chef's Choice

Two pastries of the day (V) (V+) (GF)

Homemade Buttermilk Biscuits (V):

Served with local jellies

Homemade 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 (V) (GF):

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

ENHANCEMENTS

*These items can be added to your existing order.
For A la carte items, please consult with your catering coordinator for pricing*

Belgian Waffle Station (V) \$5

Biscuit Sandwich \$4
(choice of one protein)

Eggs \$4
(choice of scrambled, boiled or as a frittata)

French Toast (V) \$4

Fresh Cut Fruit (V) (GF) \$4

Omelette Station (V) (GF) \$6

Pancakes (V) \$4

Yogurt Bar (V) with Fruit and Granola \$6

Assorted Yogurt Cups \$3

Assorted Tea Bags and Hot Water \$2

COFFEE SERVICE \$3

Regular Coffee

Decaf Coffee

Sweeteners

Milk and Creamer

Vegetarian, vegan, and allergen-friendly items are available at an additional cost upon request for most menu items.
(V+) Vegan, (V) Vegetarian, (GF) Gluten Friendly, (N) Contains Nuts



ALL DAY MEETINGS

These packages are perfect for all day events, meetings and conferences. Beverages are refreshed throughout the day.

- The all day packages requires a minimum of 20 guests. If there are less than 20 guests, the event will still be charged for 20 guests.
- China service may be requested for an additional charge of \$3.50 per person in place of disposable items.
- Catering attendants will set up, tend to and clean up food and beverage items for the event unless the order is requested as a pick up or drop off.
- Prices listed are all per person
- A service charge is required and will be added to all orders with the exception of pick up or drop off orders (see page 24 for details).



ALL DAY MEETINGS

PACKAGE OPTIONS

Breakfast, AM Break, Lunch, PM Break \$39

Breakfast, AM Break, Lunch \$31

Lunch, PM Break \$25

Breakfast

Chef's pastries of the day (V), fresh cut seasonal fruit (V+) (GF) served with coffee and accompaniments and iced water

AM Break

Fresh seasonal whole fruit (V+) (GF) and house made granola bars (V) (N)

Lunch

Choice of: soup and salad, salad and sandwich, OR buffet entree served with sweet and unsweet tea and iced water

Refer to pages 9-10 for a complete list of your options.

PM Break

Fresh seasonal whole fruit (V+) (GF), mixed nuts (V+) (GF) (N), and assorted cookies (V) (N)

ENHANCEMENTS

These items can be added to your existing order. For A la carte items, please consult with your catering coordinator for pricing.

Belgian Waffle Station (V) \$5

Biscuit Sandwich \$4
(choice of one protein)

Eggs \$4
(choice of scrambled, boiled or as a frittata)

French Toast (V) \$4

Fresh Cut Fruit (V) (GF) \$4

Omelette Station (V) (GF) \$6

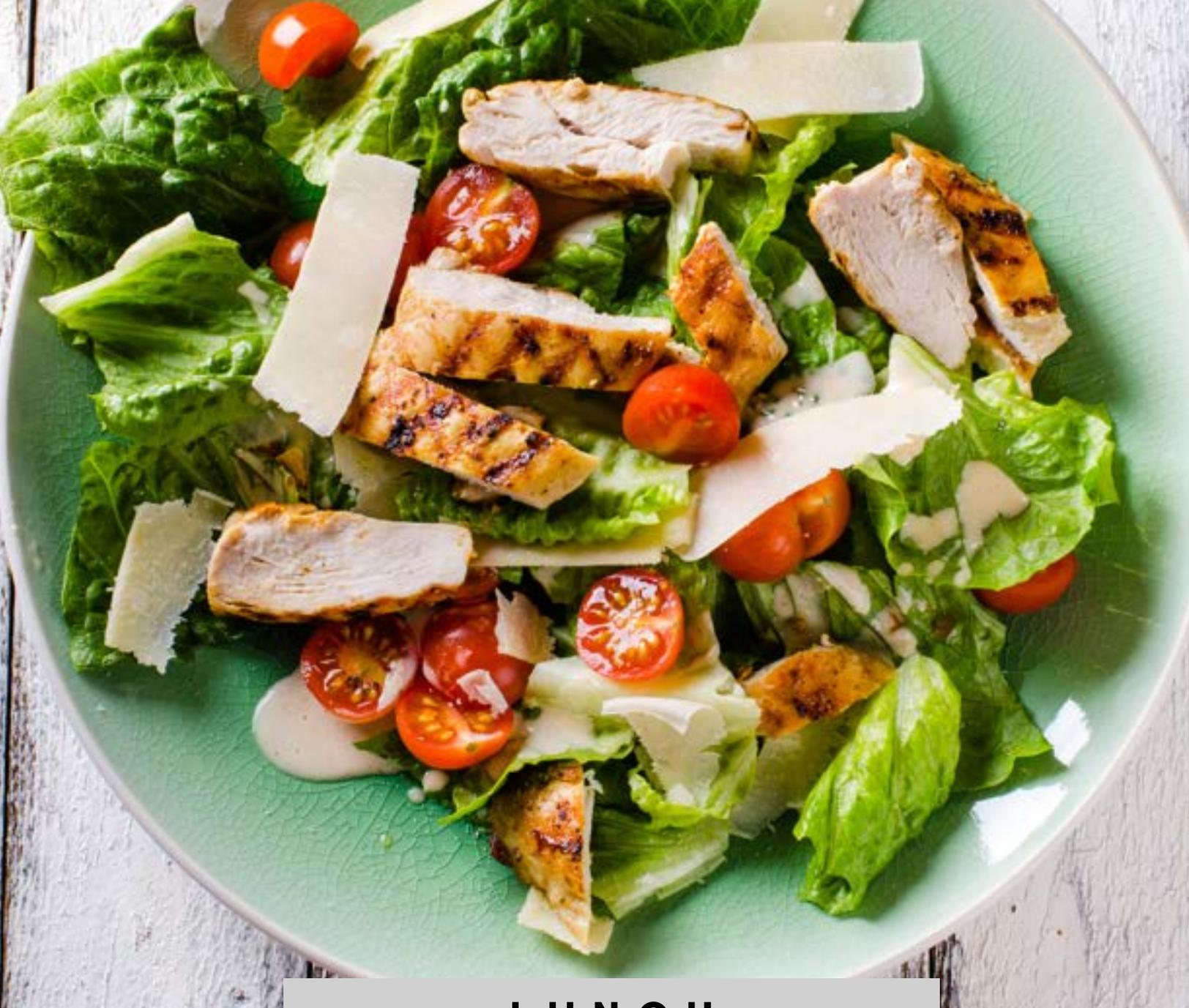
Pancakes (V) \$4

Yogurt Bar (V) with Fruit and Granola \$6

Assorted Yogurt Cups \$3

Assorted Tea Bags and Hot Water \$2

Vegetarian, vegan, and allergen-friendly items are available at an additional cost upon request for most menu items.
(V+) Vegan, (V) Vegetarian, (GF) Gluten Friendly, (N) Contains Nuts



LUNCH

Lunch packages include beverage service with sweet and unsweet tea, iced water and choice of one dessert.

- For 20 guests or less, pre-select one entree and one dessert to be served to all your guests.
- For 21+ guests, pre-select up to two entrees and one desserts.
- China service may be requested for an additional charge of \$3.50 per person in place of disposable items.
- Catering attendants will set up, tend to and clean up food and beverage items for the event unless the order is requested as a pick up or drop off.
- A service charge is required and will be added to all orders with the exception of pick up or drop off orders (see page 24 for details).

Prices below reflect cost per person for buffet style service. If you prefer the meal be plated or individually boxed, there will be an additional \$2 charge per person.

If you opt for a boxed lunch, bottled waters or canned sodas will be provided in place of beverage service and the items will be scheduled for pick up or drop off only, rather than full service.



LUNCH

ENTREE SALADS

Marinated Vegetable Salad (V) \$8

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

Grilled Chicken Salad (GF) (N) \$11

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

Spinach Pecan Salad (V) (GF) (N) \$11

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

Sesame Soy Chicken \$12

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

Beef and Bleu Cheese \$12

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

The Southwestern \$11

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

Southern Fried Chicken \$11

Served with potato salad, braised greens, and house made cornbread

Grilled and Chilled Salad Buffet \$13

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

SOUPS

Add a soup to any lunch package for \$3 per person. Or, choose a soup as your Entree for \$8 per person. Soups are served with fresh baked yeast rolls (V).

Broccoli and Cheese (V)

Chicken and Wild Rice

Chicken Tortilla

Chili (meat (GF) or vegetable (V+) (GF))

Cuban Style Black Bean

Garden Tomato (V) (GF)

Old Fashioned Chicken Noodle

Tomato and Garden Vegetable (V)

Tomato Bisque (V) (GF)

Tomato Tortellini (V)

Vegetable and Beef

ENTREE MAINS

Lasagna (V) \$12

Lasagna bolognese or lasagna mushroom florentine served with a Caesar Salad and garlic bread (must be ordered in increments of 9)

Noodle Bowl \$13

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 \$14

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

Vegetarian, vegan, and allergen-friendly items are available at an additional cost upon request for most menu items.
(V+) Vegan, (V) Vegetarian, (GF) Gluten Friendly, (N) Contains Nuts



LUNCH

ENTREE SANDWICHES

If sandwiches are the only entrees being served (no salads or mains), you may select two sandwich options. For 21+ guests, choose three sandwich options. Sandwiches are served with chips.

BLT \$11

Applewood smoked bacon, chipotle ranch, lettuce and tomato on sourdough bread

Cuban \$11

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

Grilled Veggie Wrap (V) \$12

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

Ham and Cheese \$12

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

Smoked Turkey Melt \$13

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

Roast Beef \$14

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

DESSERTS

Choose one of the dessert options below to be included in your package. Add-on desserts are priced accordingly below. For more options and enhancements, see page 20.

Assorted Medium Cookies \$12 per dozen

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

Dave's Jumbo Cookies \$25 per dozen

Chocolate chip, white chocolate macadamia (N), oatmeal raisin, sugar and peanut butter (N)

Brownies \$12 per dozen

Choice of plain, chocolate, iced or iced with pecans(N)

Rice Krispie Treats \$12 per dozen

Lemon Bars \$15 per dozen

Vegetarian, vegan, and allergen-friendly items are available at an additional cost upon request for most menu items.
(V+) Vegan, (V) Vegetarian, (GF) Gluten Friendly, (N) Contains Nuts



COOKOUTS

Cookout packages include beverage service with sweet and unsweet tea, iced water, choice of two sides and choice of one dessert.

- China service may be requested for an additional charge of \$3.50 per person in place of disposable items.
- Catering attendants will set up, tend to and clean up food and beverage items for the event unless the order is requested as a pick up or drop off.
- A \$75 on-site cooking fee will apply for the use of a grill or smoker (available from May 15 - September 15, weather permitting).
- To ensure employee safety and food quality, the customer must secure a rain location for outdoor cookout events. In consultation with event hosts, App Catering will make a decision to move the event to the rain location four hours before the start of the event.
- A service charge is required and will be added to all orders with the exception of pick up or drop off orders (see page 24 for details).

Prices below reflect cost per person for buffet style service. If you prefer the meal be plated or individually boxed, there will be an additional \$2 charge per person.



C O O K O U T S

PROTEINS

Hamburgers & Hot Dogs \$12

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

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

Fried Chicken Cookout \$12

Served with housemade cornbread

Smokehouse Picnic \$13

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

DESSERTS

Choose one of the dessert options below to be included in your package. Add-on desserts are priced accordingly below. For more options and enhancements, see page 20.

Assorted Medium Cookies \$12 per dozen

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

Dave's Jumbo Cookies \$25 per dozen

Chocolate chip, white chocolate macadamia (N), oatmeal raisin, sugar and peanut butter (N)

Brownies \$12 per dozen

Choice of plain, chocolate, iced or iced with pecans(N)

Rice Krispie Treats \$12 per dozen

Lemon Bars \$15 per dozen

SIDES

\$2 per additional side

Baked Beans (V+, GF)

Braised Country Green Beans with Ham (GF)

Classic Mac and Cheese (V)

Housemade Coleslaw (V) (GF)

Housemade Pasta Salad (V)

Housemade Potato Chips (V)

Housemade Potato Salad (V) (GF)

Vegetarian, vegan, and allergen-friendly items are available at an additional cost upon request for most menu items.
(V+) Vegan, (V) Vegetarian, (GF) Gluten Friendly, (N) Contains Nuts



H O R S D ' O E U V R E S

- All hors d'oeuvres, stations and display options require a minimum of 20 guests. If there are less than 20 guests, the event will still be charged for 20 guests.
- For 20 guests please select up to 3 options. For 21+ guests please select up to 5 options.
- China service may be requested for an additional charge \$3.50 per person in place of disposable items
- Catering attendants will set up, tend to and clean up food and beverage items for the event unless the order is requested as a pick up or drop off.
- Prices listed are all per person
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H O R S D ' O E U V R E S

VALUE PACKAGES

Package A \$6

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

Package B \$7

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

Package C \$8

Goat cheese stuffed mushrooms, coconut shrimp, chicken nuggets and asiago potatoes

COLD HORS D'OEUVRES

Charcuterie Board \$7

Chefs choice of two locally cured meats, one domestic and one imported cheese crackers, spicy mustard, and dried fruits. Add house smoked salmon for \$2.

Cheese Straws (V) \$2

Cheddar cheese and cayenne spiced crisp

Housemade Hummus (V+) \$2

Severed with fresh pita points

Ratatouille Crostini (V) \$3

Squash, zucchini, garlic, tomato, and basil on toasted bread

Shaved Roast Beef \$3

Served on a bleu cheese rye crisp

Six Layer Dip (V) (GF) \$3

Tomatoes, avocados, refried beans, sour cream, salsa and cheddar cheese served with tortilla chips

Assorted Finger Sandwiches \$4

Chicken salad, pimento cheese (V), and cucumber and cream cheese (V) on white bread

Shaved Prosciutto (GF) \$4

Prosciutto wrapped macerated melon with balsamic glaze

Shrimp Cocktail (GF) \$4

Poached shrimp and housemade cocktail sauce

Smoked Salmon Blini (GF) \$4

Mini buckwheat pancake and chive crème fraîche

HOT HORS D'OEUVRES

Ham or Turkey Delights \$2

Soft rolls, ham or turkey, swiss cheese and a poppy seed spread

Meatballs \$2

Choice of BBQ, Swedish, sweet and spicy

Sweet Potato Cakes (V+) (GF) \$2

Sweet potato, black beans, and avocado coulis

Asiago Potato Souffle (V) (GF) \$3

Roasted red bliss potato stuffed with creamy chive and asiago filling

Beef Tacos (GF) \$3

Served with charred pineapple salsa and cilantro slaw

Buffalo Chicken Dip (GF) \$3

Shredded chicken and creamy buffalo sauce served with tortilla chips

Chicken Nuggets \$3

Breaded, white meat chicken nuggets and assorted sauces

Chicken Wings \$3

Choice of buffalo, garlic parmesan, sweet and sour, or bbq

Coconut Shrimp \$3

Served with spicy peach dipping sauce

Mushroom Tartlets (V+) \$3

Caramelized wild mushroom, garlic, herbs in a crispy shell

Pigs in a Blanket \$3

Spanakopita (V) \$3

Spinach and feta cheese wrapped in crispy phyllo dough

Spinach Dip (V) \$3

Creamy spinach and asiago cream cheese served with pita points (can also be served cold)

Southwest Black Bean Dip (V) (GF) \$3

Stewed black beans, spices, and cilantro served with tortilla chips (can also be served cold)

Stuffed Mushrooms (V) (GF) \$3

Stuffed with goat cheese and chives

Dim Sum Shrimp \$4

Crispy fried dumpling stuffed with shrimp and soy ginger sauce

Crab Cakes \$6

Maryland-style crab and remoulade

Vegetarian, vegan, and allergen-friendly items are available at an additional cost upon request for most menu items.
(V+) Vegan, (V) Vegetarian, (GF) Gluten Friendly, (N) Contains Nuts



HORS D'OEUVRES

STATIONARY DISPLAY PLATTERS

Bruschetta (V) \$3

Sliced bread, tomato basil relish, artichoke relish and house made hummus

Domestic Cheese and Fruit (V) \$3

Chef's selection of fresh cheeses, seasonal fruit and assorted crackers

Fresh Cut Seasonal Fruit (V+) (GF) \$3

Fresh, sweet seasonal fruit

Vegetable Crudites (V) (GF) \$3

Assortment of raw seasonal vegetables and house made ranch dip

Roasted Vegetable (V+) (GF) \$4

Assorted seasonal vegetables

Imported Cheese and Fruit (V) \$6

Chef's selection of fresh cheeses, dried fruit, nuts and sliced bread

Hot Smoked Salmon \$9

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

Baked Brie (V) \$60 per wheel (serves 20)

Brie wrapped in crispy puff pastry with raspberry coulis

Caramelized Brie (V) (GF) \$60 per wheel (serves 20)

Brie with caramel sauce, spiced pecans and sliced apples

Fresh-Made Sushi Rolls \$65 per platter (serves 35 guests)

Shrimp, California, and vegetable rolls

LIVE ACTION STATIONS

Live action stations require a Chef attendant with a \$75 per station fee.

Brown Sugar and Black Pepper Glazed Ham (GF) \$4**Cider Brined Pork Loin (GF) \$4**

Pear mint chutney and spicy brown mustard

Herb Roasted Turkey (GF) \$4

Served with cranberry mustard and aioli

Pasta (V) \$6

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

Add Chicken \$4

Add Beef \$6

Add Shrimp \$6

Add Vegetables \$2

Stir Fry \$5

Includes seasonal vegetables and Jasmine rice

Add Chicken \$4

Add Beef \$6

Add Shrimp \$6

Shallot Herb Roasted Beef Strip Loin (GF) \$14

Served with mustard and horseradish cream sauce and a roll

Shallot Herb Roasted Beef Tenderloin (GF) \$20

Served with mustard and horseradish cream sauce and a roll

Vegetarian, vegan, and allergen-friendly items are available at an additional cost upon request for most menu items.
(V+) Vegan, (V) Vegetarian, (GF) Gluten Friendly, (N) Contains Nuts



DINNER

Dinner packages include beverage service with sweet and unsweet tea, iced water as well as fresh bread, a salad and dessert.

- For 20 guests or less, pre-select one entree, two sides and one dessert to be served to all your guests.
- For buffets dinners consisting of 21+ guests, pre-select one entree, two sides, and one dessert to be served to all your guests.
- For plated dinners consisting of 21+ guests, pre-select up to two entrees, two sides and one dessert.
- China service may be requested for an additional charge of \$3.50 per person in place of disposable items.
- Catering attendants will set up, tend to and clean up food and beverage items for the event unless the order is requested as a pick up or drop off.
- A service charge is required and will be added to all orders with the exception of pick up or drop off orders (see page 24 for details).

Prices below reflect cost per person for buffet style service. If you prefer the meal be plated or individually boxed, there will be an additional \$2 charge per person. Add a second entree at an additional cost.



D I N N E R

SALADS

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 house made balsamic vinaigrette

Caprese Salad (V) (GF)

Fresh tomatoes, mozzarella, mixed greens and a balsamic reduction

SOUPS

*Add a soup to any dinner package for \$3 per person.
Or, choose a soup as your Entree for \$8 per person.
Soups are served with fresh baked yeast rolls (V)
unless accompanying a sandwich.*

Broccoli and Cheese (V)

Chicken and Wild Rice

Chicken Tortilla

Chili (meat (GF) or vegetable (V+) (GF))

Cuban Style Black Bean

Garden Tomato (V) (GF)

Old Fashioned Chicken Noodle

Tomato and Garden Vegetable (V)

Tomato Bisque (V) (GF)

Tomato Tortellini (V)

Vegetable and Beef

Vegetarian, vegan, and allergen-friendly items are available at an additional cost upon request for most menu items.
(V+) Vegan, (V) Vegetarian, (GF) Gluten Friendly, (N) Contains Nuts



D I N N E R

CHICKEN ENTREES

Chicken Monticello \$23

Locally sourced frenched chicken breast with herbed cream sauce

Pesto Grilled Chicken (N) (GF) \$23

Locally sourced chicken breast marinated in homemade pesto

Southern Fried Chicken \$23

Locally sourced fried chicken breast marinated in buttermilk and spices

PLANT BASED ENTREES

Eggplant Lasagna (V+) (GF) \$22

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

Roasted Tomatoes (V+) (GF) \$22

Filled with quinoa, onions and herbs

Curry Squash (V+) (GF) \$23

Seasonal squash and coconut curry cream sauce

STEAK ENTREES

Please note: ribeye and filet cuts of steak are available upon request at an additional cost.

Gorgonzola Steak (GF) \$26

10 oz. New York strip with bleu cheese cream sauce

Appalachian Steak (GF) \$26

10 oz. New York strip with caramelized mushrooms and onions

Steak Provencal (GF) \$26

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

SEAFOOD ENTREES

Grilled Marinated Shrimp (GF) \$23

Herb marinated and grilled to perfection

Blackened Salmon (GF) \$27

Sautéed with lemon beurre blanc

Crab Cakes \$30

4 oz. Maryland-style lump crab with hollandaise sauce

Vegetarian, vegan, and allergen-friendly items are available at an additional cost upon request for most menu items.
(V+) Vegan, (V) Vegetarian, (GF) Gluten Friendly, (N) Contains Nuts



DINNER

STARCH SIDES

\$2 per additional side

Maple Roasted Sweet Potatoes (V) (GF)

Mashed Potatoes (V) (GF)

Quinoa Pilaf (V) (GF)

Spiced Farro (V)

Roasted Potatoes (V) (GF)

Wild Rice (V) (GF)

VEGETABLE SIDES

\$2 per additional side

Braised Country Green Beans with Ham (GF)

Buttered Asparagus (V) (GF)

Caramelized Seasonal Squash (V) (GF)

Garlic Sautéed French Beans (V) (GF)

Roasted Cauliflower (V) (GF)

Seasonal Vegetable Medley (V) (GF)

DESSERTS

Choose one of the dessert options below to be included in your package. Add-on desserts are priced accordingly below. For more options and enhancements, see page 20.

Assorted Medium Cookies \$12 per dozen

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

Dave's Jumbo Cookies \$25 per dozen

Chocolate chip, white chocolate macadamia (N),
oatmeal raisin, sugar and peanut butter (N)

Brownies \$12 per dozen

Choice of plain, chocolate, iced or iced with
pecans(N)

Rice Krispie Treats \$12 per dozen

Lemon Bars \$15 per dozen

Chocolate Pecan Pie \$18

Pecan Pie \$18

Pumpkin Pie \$18

Lemon Chess Pie \$18

Lemon Cream Pie \$18

Chocolate Cream Pie \$18

German Chocolate Pie (N) \$18

Coconut Cream Pie \$18

Vegetarian, vegan, and allergen-friendly items are available at an additional cost upon request for most menu items.
(V+) Vegan, (V) Vegetarian, (GF) Gluten Friendly, (N) Contains Nuts



D E S S E R T S

RECEPTION

Assorted Medium Cookies \$12 per dozen
 Chocolate chip, white chocolate macadamia (N),
 oatmeal raisin, sugar, peanut butter (N)

Dave's Jumbo Cookies \$25 per dozen
 Chocolate chip, white chocolate macadamia (N),
 oatmeal raisin, sugar, peanut butter (N)

Brownies \$12 per dozen
 Choice of plain, chocolate, iced or iced
 with pecans (N)

Rice Krispie Treats \$12 per dozen

Lemon Bars \$15 per dozen

Truffles \$18 per dozen

Cupcakes \$18 per dozen
 Cupcake and Icing Flavors: Vanilla, chocolate
 and strawberry
Additional cake and frosting flavors available upon request.

Mini Cupcakes \$12 per dozen
 Cupcake and Icing Flavors: Vanilla, chocolate
 and strawberry
Additional cake and frosting flavors available upon request.

SHEET CAKES

*Vanilla, chocolate or marble cakes with vanilla or
 chocolate buttercream icing.*

1/2 Sheet (up to 30 guests) \$26

Full Sheet (up to 60 guests) \$75

S'MORES

**Graham crackers, Hershey chocolate bars,
 marshmallows and skewers**

\$3 per person

PLATED DESSERTS TIER ONE

*Each pie is cut into 8 slices. \$1.50 per person
 enhancement to a lunch package.*

Chocolate Pecan Pie (N) \$18

Pecan Pie \$18

Pumpkin Pie \$18

Lemon Chess Pie \$18

Lemon Creme Pie \$18

Chocolate Creme Pie \$18

German Chocolate Pie (N) \$18

Coconut Cream Pie \$18

PLATED DESSERTS TIER TWO

*\$2.50 per person enhancement to a lunch or
 dinner package.*

Chocolate Mousse Cake \$22

Vanilla Creme Cake \$22

Strawberry Cake with Cream Cheese Icing \$22

Peanut Butter Mousse Cake (N) \$22

PLATED DESSERTS TIER THREE

*\$3.50 per person enhancement to a lunch or
 dinner package.*

Carrot Cake \$29

Served with cream cheese icing and caramel
 sauce (N)

Red Velvet Cake \$29

Served with cream cheese icing and
 chocolate sauce

Cheesecake \$31

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

Pumpkin Cheesecake \$31

Served with caramel sauce



B E V E R A G E S

Pre-set Breakfast, Lunch and Dinner packages all include beverage service. Please see information on each of those menu pages for details. Beverage stations include ice (if applicable), compostable cups and paper napkins.

- All beverage-only events require a minimum of 20 guests. If there are less than 20 guests, the event will still be charged for 20 guests.
- China service may be requested for an additional charge of \$3.50 per person in place of disposable items.
- Catering attendants will set up, tend to and clean up food and beverage items for the event unless the order is requested as a pick up or drop off.
- Prices listed are all per person.
- A service charge is required and will be added to all orders with the exception of pick up or drop off orders (see page 24 for details).



B E V E R A G E S

COLD BEVERAGE STATION

Sweet Tea \$1.50

Unsweet Tea \$1.50

Yellow Punch \$1.50

COFFEE SERVICE \$3

Regular Coffee

Decaf Coffee

Sweeteners

Milk and Creamer

HOT BEVERAGE STATION

Apple Cider \$1.50

Regular Coffee \$1.50

Decaffeinated Coffee \$1.50

Hot Chocolate \$1.50

Hot Water with Tea Bags \$2

BOTTLES AND CANS

Sweet Tea \$2

Unsweet Tea \$2

Lemonade \$ 2

Water \$2

Assorted Canned Sodas \$2

Vegetarian, vegan, and allergen-friendly items are available at an additional cost upon request for most menu items.
(V+) Vegan, (V) Vegetarian, (GF) Gluten Friendly, (N) Contains Nuts



ALCOHOLIC BEVERAGES

LOCAL & DOMESTIC BEERS

\$6/12oz, \$8/16oz

- Appalachian Mountain Brewery
- Blowing Rock Brewery
- Boonshine Brewing Company
- Bud Light
- Coors Light
- Yuengling

BAR SNACKS \$3

- Mini Pretzel Gems
- Mixed Nuts
- Goldfish Crackers
- Popcorn

RED WINES

Pinot Noir:

- Chateau Sovereain \$25/bottle
- Maysara 3 Degrees \$45/bottle

Cabernet Sauvignon:

- Chateau Sovereain \$25/bottle
- Edge \$45/bottle

WHITE WINES

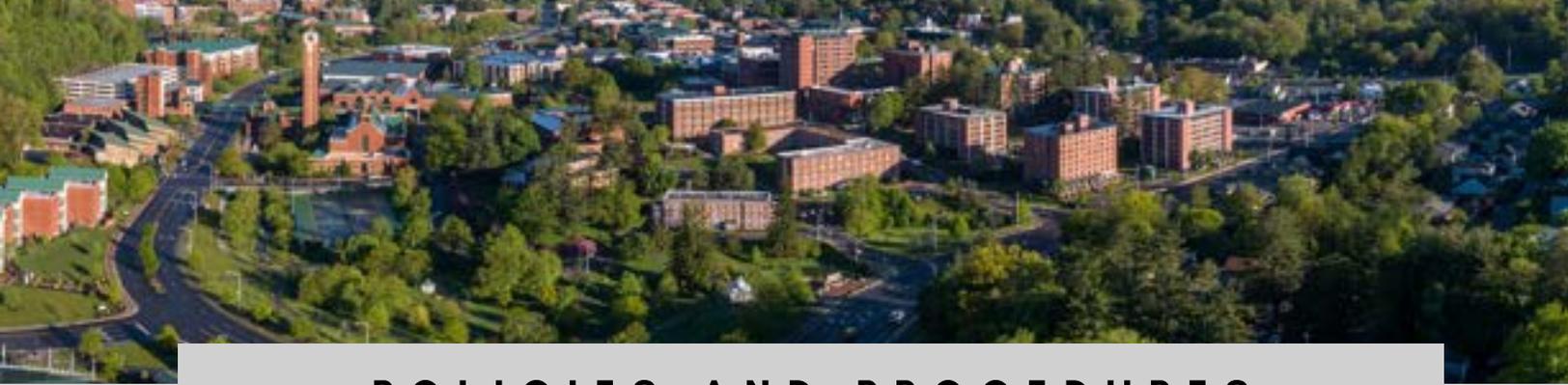
Chardonnay:

- Chateau Sovereain \$25/bottle
- Trefethen \$45/bottle

Sauvignon Blanc:

- Chateau Sovereain \$25/bottle
- White Haven \$45/bottle

Vegetarian, vegan, and allergen-friendly items are available at an additional cost upon request for most menu items.
(V+) Vegan, (V) Vegetarian, (GF) Gluten Friendly, (N) Contains Nuts



POLICIES AND PROCEDURES

Order Request Process

1. Schedule the date and time of your event. Book your event space through the specific venue to ensure that the space has been reserved properly.
2. Once you have your event details contact App Catering by completing the request a quote form (no later than 7 business days before the event). An email response will be sent requesting more information about your event and/or a completed proposal.
3. Review the proposal and reply to confirm the details, or send the proposal back with edits. *
4. App Catering will contact you at least 10 days before the event to confirm the details. Any changes will need to be communicated with the catering coordinator 7 days prior to the event.
5. Once the event has passed for internal events, your account will be billed to the budget code provided. For external events you will be billed based upon your contract. **

*App Catering is the exclusive caterer for campus events. To request an outside caterer, please complete the First Right of Refusal form found on catering.appstate.edu.

**If part or all of the event is being billed to an external person, organization or entity, the catering team needs their information from the beginning of the planning process.

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, compostable dinner ware, cutlery and standard labor. Additional fees may be incurred for items such as extra linens, bartender service, off-campus delivery, or holidays. Please inquire with the catering coordinator about additional fees.

Guaranteed Guest Count

A final number of guests must be provided to the catering coordinator seven (7) business days prior to the event. If your guest count reduces within the seven days, you will be charged for the amount contracted at the seven day mark to account for food that has been ordered and prepared. If your guest count increases, we will do our best to accommodate the increased amount of food but it cannot be guaranteed.

Linens/Decorations

China service may be requested or recommended for certain menus for \$3.50 per person. All catering orders that require staffing include the linens for buffet table(s) only. Any additional linens for dining tables are not included, but can be added when placing your order with the catering coordinator for an additional fee.

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.



P O L I C I E S A N D P R O C E D U R E S

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.

Pickups

Orders will be picked up at the Grandview Kitchen located in the North End Zone at the time indicated when booking. All pickup orders will include compostable paper goods and cutlery, and recyclable utensils.

Drop Offs

If it is planned as a drop off, staff will leave and return at the end time. In the event of a drop off, staff in the department or unit hosting the event are responsible for keeping food warm/cold as needed to comply with all health and safety requirements. This information will be provided to the department or unit at the time of drop off.

Alcohol Policy

The University supports and complies with all state and federal laws and regulations that pertain to the use and possession of alcohol. [Alcohol at University Events Policy 106.1](#) An [Alcohol Approval Form](#) will need to be submitted no later than two weeks prior to the event.

Cancellation Policy

If you need to cancel your catering order, you must do so in writing (via email) at least 7 days prior to the event. Events canceled without at least seven (7) days notice will be charged 50% of the total quoted price to cover costs of food and beverage that have been ordered specifically for your event. For any cancellations due to official university imposed closures, the cancellation fee will be waived.

Liability

In accordance with the Watauga County Health Department

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 foodborne 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.

Right of First Refusal

Any recognized student, faculty or staff organization must submit a [Right of First Refusal form](#) for approval by the Director of App Catering prior to scheduling or contracting any activity that includes the serving of food not prepared by Appalachian Campus Dining or App Catering. Unauthorized private vendors in violation of this policy will be required to comply or vacate the campus.