APPETIZERS, SNACKS & PLATTERS



FALL 2025

FACULTY/STAFF MENU

APPETIZER

SELECTIONS

PRICED BY THE DOZEN.

2 DOZEN MINIMUM PER ITEM.

MAC & CHEESE BITES	8.75	PIGS IN A BLANKET SERVED WITH KETCHUP & MUSTARD	20.75
CORN DOG MUFFIN BITES	17.25	SANTA FE EGG ROLLS (BY DOZEN)	22.25
CRUNCHY CHICKEN BITES WITH AVOCADO RANCH	21.75	SERVED WITH SALSA ROJAS	
JALAPENO POPPERS WITH CHIPOTLE DIPPING SAUCE	16	CHICKEN SATAY SKEWERS (BY DOZEN) SERVED WITH PEANUT DIPPING SAUCES	22.25
CHICKEN EMPANADAS WITH SALSA ROJAS	22.50	CAPRESE SKEWERS (BY DOZEN) TOMATO, BASIL & MOZZARELLA SERVED WITH BALSAMIN	20.95 C DRIZZLE



BEEF OR CHICKEN TAQUITOS	22.50	BBQ MEATBALLS	17.25
ANTIPASTO SKEWERS	23.95	SWEET & SOUR MEATBALLS	17.25
FRIED MOZZARELLA WITH MARINARA SAUCE	14.50	TUSCAN MEATBALLS WITH MARINARA SAUCE	17.25
FLORENTINE QUICHE TARTLETS (GROUPS OF 50 OR LESS)	17.25	GREEK MEATBALLS WITH CUCUMBER YOGURT DIPPING SAUCE	17.25
SAUSAGE STUFFED MUSHROOMS	21.95		
MUSHROOM TARTS	17.25		
PRETZEL BITES SERVED WITH MUSTARD OR ADD CHEESE (+1 00)	8.50		

PROVIDER CATERING

APPETIZERS, SNACKS & PLATTERS



FALL 2025

FACULTY/STAFF MENU

SNACKS SELECTIONS

NACHOS	4.00pp
CHIPS, NACHO CHEESE SAUCE & JALAPENOS	4.25-
HOT DOGS INDIVIDUALLY WRAPPED AND SERVED WITH KETCHUP, MUSTARD AND RELISH PACKETS	4.35 _{EA}
HAMBURGERS	4.80 _{PP}
BACON HOT DOGS	5.60 _{EA}
INDIVIDUALLY WRAPPED AND SERVED WITH KETCHUP, MUSTARD AND RELISH PACKETS	
WINGS (BY DOZEN)	16.50
BUFFALO, BBQ, TERIYAKI, GARLIC PARMESAN, SWEEET CHILI OR PLAIN. SERVED WITH DRESSING	



PULLED PORK SLIDERS BRIOCHE SLIDER BUN & SERVED WITH CREAM COLESLAW	3.85 _{EA}
BRIOCHE SLIDER BUN & SERVED WITH CREAM COLESLAW	
BAKED CUBANO SLIDERS	3.85 _{EA}
BAKED TACO SLIDERS	3.85 _{EA}
MEATBALL SLIDERS	3.85EA
ITALIAN SAUSAGE SLIDERS SERVED WITH SAUTEED ONIONS & PEPPERS	3.85 _{EA}
BBQ CHICKEN SLIDERS BRIOCHE SLIDER BUN & SERVED WITH CREAMY COLESLAW	3.85EA
HOMEMADE PARMESAN CHIPS	2.75 _{PP}
INDIVIDUAL TRAIL MIX	3.50pp
MIXED NUTS	3.50pp
BAGS OF POTATO CHIPS	1.85EA
BAGGED POPCORN PACKED INDIVIDUALLY	3.35 _{EA}
APPLE SLICES WITH CARAMEL DIP	3.50рр
PROTEIN CLUSTERS CHOCOLATE, ORIGINAL OR WHITE CHOCOLATE WITH CRAISINS	1.25 _{EA}

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FACULTY/STAFF MENU

PLATTER

SELECTIONS

MEXICAN STREET CORN DIP SERVES 10 WITH TORTILLA CHIPS	46
HOT CHICKEN ALFREDO DIP SERVES 10 WITH BROCCOLI & MINI BREAD TWISTS	46
TOMATO BRUSCHETTA SERVES 10	37.95
HOT ARTICHOKE & SPINACH DIP SERVES 10	46
MARINATED & GRILLED VEGETABLES SERVES 10	49.95
FRESH FRUIT SKEWERS BY THE DOZEN WITH YOGURT DIPPING SAUCE	39.75
TRIO OF DIPS SERVES 10 FOCACCIA BREAD & FRESH VEGETABLES WITH EDAMAME HUMMUS, SUNDRIED TOMATO SPREAD & WHIPPED HONEY RICOTTA FOR DIPPING	64.95
PINWHEELS (20 PIECES)	
TURKEY, PHILLY CHEESESTEAKS or ROASTED VEGETABLE	25.50
ITALIAN, LATIN CHICKEN or BUFFALO CHICKEN	25.50
PALM SANDWICHES (25 PIECES) TURKEY, ROAST BEEF & HAM SERVED WITH MAYO & MUSTARD	66
FRESH SLICED FRUIT PLATTER SERVES 10	59.50
GARDEN VEGGIES WITH RANCH SERVES 10	46.50
CHEESE & CRACKERS PLATTER SERVES 10	59.25
TORTILLA CHIPS SERVES 10	
SALSA ROJAS	33.25
7-LAYER DIP OR GREEN GODDESS SALSA	45.95
CRAB RANGOON DIP WITH WONTON CHIPS SERVES 10	45
HUMMUS AND PITA CHIPS SERVES 10	35.95
CAESAR SALADSERVES 10 WITH GARLIC CROUTONS	65
GARDEN SALAD SERVES 10 WITH BALSAMIC VINAIGRETTE	65
CALIFORNIA ROLLS (BY DOZEN) SERVED WITH PICKLED GINGER, SOY SAUCE & WASABI	22
ASSORTED SUSHI PLATTER (BY DOZEN) SERVED WITH PICKLED GINGER, SOY SAUCE & WASABI	25
GARLIC BREADSTICKS (BY DOZEN) SERVED WITH MARINARA SAUCE	13.50

PROVIDER CATERING

APPETIZERS, SNACKS & PLATTERS



FACULTY/STAFF MENU

— BEVERAGES

PRICED PER GALLON

WATER	6.25
SPA WATER	13.75
HOT OR ICED COFFEE	21.25
DECAF COFFEE	21.25
HOT OR ICED CHAI	21.25
HOT CHOCOLATE	21.25
EGGNOG	21.25
HOT APPLE CIDER	21.25
ICED TEA	22.25
LEMONADE	22.25
BERRY LEMONADE	23.50
BASIL LEMONADE	23.50
WATERMELON LIMEADE	23.50
JALAPENO LIMEADE	23.50
ARNOLD PALMER	23.50
TROPICAL CITRUS PUNCH	23.50
ORANGE JUICE	22.50
HORCHATA	21.25

PRICED PER ITEM

BOTTLED WATER	1.75
ASSORTED SODAS	2.75
LA CROIX	2.75
HOT WATER WITH TEA BAGS	2.25
SPA WATER INGREDIENTS	7.95

SOUPS

34.50 PRICED PER GALLON

CHILI
BROCCOLI CHEDDAR
ROASTED TOMATO BASIL BISQUE
LOADED POTATO
CHICKEN TORTILLA
BUTTERNUT SQUASH
CLAM CHOWDER
ROASTED RED PEPPER

ALL ITEMS ARE AVAILABLE FOR DELIVERY/SET-UP OR TO BE PICKED AT THE **ADC** DURING NORMAL BUSINESS HOURS.

DELIVERY CHARGES AND LOCATION FEES MAY APPLY.

DISPOSABLE PLATES, NAPKINS, AND SERVING UTENSILS ARE INCLUDED IN PRICE.

CATERING ATTENDANTS ARE AVAILABLE FOR AN ADDITIONAL \$22.50/HOUR PER ATTENDANT TO ASSIST WITH SERVING FOOD.

