



school of mines catering guide

table of contents

BREAKFAST AND BREAKS	5
LUNCH AND BUFFETS	9
LUNCH AND DINNER BUFFETS	13
RECEPTIONS	17
DINNERS	21
REFRESHMENTS	27

Classic Fare Catering at Colorado School of Mines is pleased to present our catering guide. If you are having difficulty finding just the right menu items in this catering guide, our experienced catering department and culinary team can design a menu that fits your budget and needs. We look forward to serving you!

CATERING SERVICES

Catering Department: 303.273.3349

Campus Dining Office: 303.273.3358

Fax: 303.384.2197

Email: catering@is.mines.edu

CAMPUS DINING MANAGEMENT TEAM

Chuck Thienpont, *Director of Campus Dining*

Elizabeth Kilnes, *Assistant Director of Campus Dining/Catering Director*

Katy Young, *Catering Coordinator*

Carol Beach, *Office Manager*



breakfast & breaks



breakfast

banquet breakfast options

All breakfasts include orange juice, water and coffee
Ends at 11:00am
Priced per person

MINI CONTINENTAL

\$6.75

Sliced fresh fruit with your choice of petite danish, petite muffins, petite croissants, petite bagels or petite cinnamon rolls. (Select two)

QUICHE

\$9.25

Baked egg custard with your choice of one filling (spinach, mushrooms or ham) and cheese, served with chef's potatoes

CLASSIC FARE

\$11.75

Seasonal fresh fruit, scrambled eggs with scallions, apple wood smoked bacon, chef's potatoes and biscuits with gravy

BREAKFAST STRATA

\$9.75

Ham and cheese, served with fresh fruit

CLEAR CREEK

\$10.75

Sliced seasonal fresh fruit, scrambled eggs with cheddar, cinnamon and almond French toast, bacon or sausage and chef's potatoes



breakfast breaks

CINNAMON ROLLS*	\$15.50/10.50
MUFFINS* Assorted	\$11.00/6.50
CROISSANTS*	\$17.75/9.25
DANISH* Assorted	\$12.00/7.75
FRUIT BREADS Sliced	\$9.50
COFFEE CAKE Sliced	\$19.50
TURNOVER Apple or Cherry	\$11.50
SCONES	\$13.00
WATERMELON BOAT (serves 35)	\$60.00
GRANOLA BARS	\$1.50 each
WHOLE FRUIT	\$1.50 each
INDIVIDUAL CEREALS With 2% Milk- Assorted	\$1.75 each
INDIVIDUAL YOGURT Assorted	\$2.00 each
BAGELS* Served with Cream Cheese	\$15.00/9.00
EINSTEIN BAGELS Served with Cream Cheese	\$17.00

afternoon breaks

OTIS SPUNKMEYER GOURMET COOKIES 2 ounce-Assorted	\$7.25
LEMON BARS*	\$8.00/6.00
BROWNIES*	\$10.00/6.50
BLONDIES*	\$21.00/18.00
DOUBLE CHOCOLATE BROWNIE Made with Snickers	\$18.00
GOURMET MINIATURE DESSERTS	\$20.00
CUP CAKES	\$10.00
GOURMET BROWNIES Assorted varieties of Carmel Toffee Bar, Roasted Hazel Nut Bar and Cookies & Cream Bar	\$18.00
RICE KRISPIE TREATS	\$10.00
CHIPS/GOLD FISH Assorted/Bag	\$1.50 each
ICE CREAM SOCIAL	\$5.50 per person

*These items are available in large or petite sizes.
All quantities are priced per dozen unless otherwise noted.



lunch & buffets





lunch & buffet

salad options

Served with water, iced tea and coffee
Also available as a box lunch served with a canned soda
Priced per person

BISTRO \$11.25
Grilled flank steak infused with southwest flavors, croutons, tomatoes, crumbled bleu cheese and balsamic dressing, all placed on a bed of mixed greens

CAESAR RAVIOLI \$11.25
Fresh romaine lettuce tossed with croutons, grated parmigiano, cheese ravioli, Caesar dressing topped with grilled chicken. Also available, our southwestern Caesar dressing with roasted red peppers

TACO SALAD \$11.25
Homemade salad shells filled with mixed garden greens, shredded cheese, sliced black olives, jalapeno peppers, diced tomatoes, and served with salsa, hot sauce and sour cream. Refried beans available upon request. Add spicy seasoned beef or southwestern chicken strips for \$2.00.

GREEK SALAD \$11.25
Chopped romaine, kalamata olives, red onion, and crumbled feta, served with traditional Greek dressing.

specialty salad options

Served by the quart, serves approx 8

Potato Salad \$11.50
Macaroni Salad \$11.50
Fresh Fruit Salad \$11.50
Coleslaw \$11.50
Italian Pasta Salad \$11.50

Mandarin Orange and Fresh Strawberry Salad \$12.00
Pasta Florentine Salad \$12.00
Greek Orzo Salad \$12.00
Basil Mozzarella Penne Salad \$13.00



meeting options All quantities are priced per person unless otherwise noted.

FULL DAY CLASSIC \$20.99
 Enjoy the morning agenda featuring premium baked goods, fresh fruit, juices and coffee. Round out the day with our classic sandwich collection including our classic sandwiches, chips, a side salad, freshly-baked cookies and soda.

A FULL DAY COUNTRY BISTRO \$15.99
 Our signature sunrise with fresh baked goods and coffee will begin your day. For lunch, the Country Bistro Sandwich Sampler will arrive and include a variety of Country Bistro Sandwiches, a side salad, chips, freshly-baked cookies and soda.

THAT'S A WRAP \$15.50
 Fruit salad or potato salad, kettle potato chips served with your choice of three varieties of our signature Bistro Wraps: Grilled Chicken Caesar, Roasted Vegetable, BLT, Santa Fe, Steak Caesar, Italian and the Club. Fudge brownies for dessert and soda.

CLASSIC FARE DELI \$12.50
 Coleslaw or potato salad, roast beef, ham, smoked turkey, cheddar & swiss cheese, assorted breads & rolls, kettle chips, condiment tray, Otis SpunkMeyer gourmet cookies and soda
 Add soup du jour for \$1.00 per person

PICNIC \$12.00
 Cole slaw, vegetarian baked beans, potato chips, grilled burgers and bratwurst, Otis SpunkMeyer gourmet cookies, sliced watermelon and soda.
 Add grilled chicken or veggie burgers for \$2.50 per person

FRESH HOMEMADE PIZZAS \$14.25
 Vegetable, cheese, pepperoni, sausage, supreme or you tell us the toppings. 8 slices per pie



sandwich options

Served with pasta salad, kettle chips and Otis SpunkMeyer gourmet cookies.
(water, iced tea and coffee service—add \$2.00 per person)
Also available as a box lunch accompanied with chips, fruit, cookie & a canned soda.
Priced per person

SANTA FE \$10.00
Marinated breast of chicken, swiss cheese, bacon, tomatoes and guacamole

CROISSANT \$10.00
Choice of shaved ham, smoked turkey or roast beef served with cheese on a croissant

CLASSIC \$9.00
Choice of shaved ham, smoked turkey or roast beef served with cheese and condiments

CHICKEN OR TUNA SALAD \$10.00
Homemade chicken or tuna salad served on a croissant

ITALIAN \$10.00
Traditional ham, cotto salami, provolone, lettuce, tomato, red onions and peppers served on an Italian loaf

VEGETARIAN \$10.00
Fresh baguette with grilled portobello mushrooms, leaf lettuce, cucumber, roasted red peppers and provolone

ASSORTED SANDWICH TRAY (Choose 3) \$10.50
Santa Fe Assorted Cold Salad
Croissant with Ham or Tuna Kettle Chips
Classic Turkey Choice of Cookies,
Grilled Chicken Brownies, Lemon Bars
Vegetarian

MEATBALL SANDWICH \$10.50
Marinara meatballs with melted mozzarella cheese on a hoagie bun



lunch & dinner buffets





lunch & dinner buffets

double entree buffets

Double entrée buffets are served with house tossed salad, your choice of one starch, one vegetable, rolls, butter and one dessert
Beverages include iced tea or lemonade, water, coffee and hot tea
24 guest minimum

entrees - choose two

Beef & Broccoli Stir Fry
Barbecue Beef Brisket
Beef Stroganoff
Seasoned Beef with soft and hard taco shells
Chicken Marsala
Parmesan Chicken
Chicken Cordon Bleu
Chicken with Broccoli and Chesse
Seasoned Chicken with soft and hard taco shells
Roasted Turkey Breast
Sweet and Sour Pineapple Pork
Baked White Fish
Vegetable Lasagna
Baked Ziti with Three Cheeses
Cheese Enchiladas

starch - choose one

Garlic Mashed Potatoes
Parsley New Potatoes
Caramelized Onion Mashed Potatoes
Brown Rice
Seasoned Rice
Herbed Wild Rice
Vegetable Refried Beans
Buttered and Parsley Pasta
Cheese Ravioli
Herbed Orzo

vegetable - choose one

Fiesta Corn
Green Beans Amandine
Peas and Mushrooms
Broccoli, Cauliflower and Carrots
Baby Carrots
Sugar Snap Peas
Fried Okra
Curried Vegetables
Peas and Onions

dessert - choose one

Cheesecake with Topping
Apple Cobbler
Key Lime Pie
Chocolate Cake
Tiramisu
Boston Cream Pie
Pecan Pie
German Chocolate Cake

\$17.25 per person



cold buffet service

For group of 10-24
Priced per person

HEARTLAND PLATTER

Slow roasted beef tenderloin with horseradish sour cream, spinach salad, lemon orzo campanata, gourmet dessert bars, and assorted canned sodas

\$21.00

SOUTHWESTERN

Spicy grilled chicken breast, pasta salad, mixed green salad, lemon bar, and assorted canned sodas

\$16.50

TASTE OF NAPA

Poached salmon fillet with cucumber dill sauce, citrus chicken salad, apple walnut salad, seasonal fruit tray, gourmet dessert bars, and assorted canned sodas

\$18.00

PACIFIC RIM

Julienne beef with Szechuan sauce, marinated Asian salad, oriental Caesar salad, chocolate dipped fortune cookies and assorted canned sodas

\$17.50



receptions



receptions

reception options - hors d'oeuvres

HOT (50 per order)

Baked Brie with Crackers	\$35.00
Meatballs (Barbecue or Swedish)	\$42.50
Mini Vegetable Spring Rolls	\$42.50
Buffalo Wings	\$50.50
Smoked Chicken Quesadillas	\$60.50
Petite Quiche	\$60.50
Chicken Cordon Bleu	\$60.50
Stuffed Jalapeno Poppers	\$60.50
Cheese Sticks with Marinara	\$60.50
Potato Skins	\$60.50
Chicken Empanadas	\$65.50
Chicken Tenders	\$70.50
Chicken Satay	\$70.50
Pot Stickers	\$70.50
Crab Cakes	\$85.50
Filo with Raspberry and Brie	\$90.00
Crab Stuffed Mushrooms	\$90.00
Bacon Wrapped Scallops	\$90.00
Crab Rangoon	\$90.00
Spicy Grilled Shrimp	\$90.00
Breaded Chicken filled with Artichokes	\$90.00

COLD (50 per order)

Deviled Eggs	\$38.50
Tortilla Pinwheels	\$38.50
Tomato Bruschetta	\$50.50
Fresh Fruit Kabobs	\$60.50
Tea Sandwiches	\$60.50
Assorted Stuffed Vegetables	\$60.50
Chocolate Dipped Strawberries	\$60.50
Cocktail Sandwiches	\$75.00
Smoked Beef Tenderloin on Grilled Flatbread	\$90.00
Cocktail Shrimp	\$90.00
Smoked Salmon Canapes	\$90.00

PARTY PLATTERS (Per person)

Antipasto	\$4.50
Fresh Fruit	\$3.00
Fresh Vegetables with Ranch Dip	\$3.00
Domestic Cheese and Fruit	\$3.00
Domestic Cheese and Crackers	\$3.00
Specialty Cheese and Fruit	\$5.00
Specialty Cheese and Crackers	\$5.00

DIPS (By the quart; serves 25 people)

Hot Artichoke Dip with French Loaf	\$31.00
7-Layer Mexican	\$31.00
Garden Fresh Salsa	\$16.00
French Onion	\$14.00
Spicy Salsa con Queso	\$26.00
Spinach Dip Bread Bowl	\$31.00
Hummus with Pita Chips	\$31.00
Hot Crab Dip with Crackers	\$35.00

SNACKS (2 pounds; serves 20 people)

Sweet Cajun Fire Mix	\$16.00
Mixed Nuts	\$20.00
Party Mix	\$14.00
Pretzels	\$10.00
Ruffles Potato Chips	\$8.00
Tri-Color Tortilla Chips	\$9.00
House-Made Kettle Chips	\$11.00



carving stations

All carved items are accompanied by silver dollar rolls,
dijon mustard, mayonnaise and horseradish sauce

TOP ROUND OF BEEF Serves approximately 70 guests	\$180.00	SMOKED PIT HAM Serves approximately 50 guests	\$100.00
SMOKED TENDERLOIN OF BEEF Serves approximately 25 guests	\$300.00	ROASTED BREAST OF TURKEY Serves approximately 30 guests	\$110.00
SMOKED BEEF BRISKET Serves approximately 40 guests	\$100.00		



dinner



dinner

served entrees

Available for buffet service / 24 guest minimum
The following selections include your choice of salad, two sides and dessert
Served with rolls, iced tea, water, hot tea and coffee

beef

PRIME NEW YORK STRIP Grilled 10-oz. Angus	\$22.50
* RIB EYE Grilled 10-oz. prime cut	\$22.50
* STUFFED TENDERLOIN Tenderloin stuffed with a medley of sautéed wild mushrooms, and topped with beef reduction	\$32.00
BROCHETTE OF BEEF AND PRAWNS 4 oz of tenderloin and 2 gulf shrimp	\$28.00
LONDON BROIL Seared and served with a sauvignon reduction	\$20.00

pork

GRILLED CHOP Center cut served with a lyonnaise sauce over wild rice	\$18.25
ROASTED PORK LOIN Topped with mango salsa	\$16.25
STUFFED LOIN Medallions stuffed with dressing served with au jus	\$17.50
GLAZED MEDALLIONS Served with a cognac cream sauce	\$17.50

Veal and lamb selections available upon request.
Other cuts of beef and wild game meats available upon request

* Not available for buffets

Add one additional entrée to your buffet for \$4.00 per person or two entrée for \$6.00 per person



served entrees

The following selections include your choice of salad, two sides and dessert
Served with rolls, iced tea, water, hot tea and coffee

poultry

OSCAR Topped with crabmeat, asparagus spears and béarnaise sauce	\$17.50
MARSALA Served with a mushroom wine sauce	\$15.50
JARDYNE Stuffed with fresh vegetables	\$15.50
PICATTA Served with white wine sauce	\$15.50
GRILLED CHICKEN BREAST With Prosciutto, Olive and Sage	\$15.50
CORDON BLEU Stuffed with ham and Swiss and served with a cream sauce	\$15.50
CHICKEN BALLANTINE Stuffed with spinach, asiago cheese, and sundried tomato	\$17.50
CHICKEN FLORENTINE Served with spinach, parmesan cheese topped with a cream sauce	\$16.50

turkey

OVEN ROASTED Served with homemade dressing with a cream sauce	\$15.50
--	---------

seafood

STUFFED DOVER SOLE Stuffed with fresh vegetables and topped off with our white wine sauce	Market Price
GRILLED TUNA Fresh cut and grilled to perfection served with caper vinaigrette	Market Price
LEMON BUTTER COLORADO RAINBOW TROUT 6 oz filet coated with cracked peppercorns and pan fried	Market Price
SALMON Filet of salmon baked with a lemon dill sauce	Market Price
SHRIMP SCAMPI Gulf shrimp infused in a garlic and shallot sauce over fettuccini	Market Price
GRILLED TERIYAKI SALMON 6 oz filet seared in a sweet teriyaki glaze	Market Price

Add one additional entrée to your buffet for \$4.00 per person or two entrée for \$6.00 per person



dinner

served entrees

The following selections include your choice of salad, two sides and dessert
Served with rolls, iced tea, water, hot tea and coffee

vegetarian

EGGPLANT PARMESAN \$13.50
Fresh eggplant lightly breaded and sautéed then topped with marinara and three Italian cheeses

VEGETABLE LASAGNA PINWHEELS \$13.50
Spinach and cheese filling rolled up in a lasagna noodle

BAKED ZITI \$12.50
Classic Italian dish made with fresh herbs and four cheeses

GRILLED PORTOBELLO \$13.50
Marinated Portobello mushrooms grilled and placed over angel hair pasta, with your choice of marinara, Alfredo or pesto sauces

CHEESE TORTELLINI \$12.50
Cheese Tortellini with your choice of marinara, Alfredo or pistachio pesto sauces

LINGUINI WITH ROASTED RED PEPPER SAUCE \$12.25
Creamy roasted red pepper sauce on a nest of al dente linguini

MARINATED GRILLED VEGETABLES WITH COUS COUS \$13.25
Mediterranean herbed grilled vegetables coupled with fluffy buttered cous cous

ORZO WITH ROASTED VEGETABLES AND OLIVE OIL \$12.50

VEGETABLE BURGERS \$9.00

Add one additional entrée to your buffet for \$4.00 per person or two entrée for \$6.00 per person



accompaniments

SALADS

- Mixed Greens
- Caesar
- Fresh Spinach and Mushroom
- Beefsteak Tomato and Red Onion
- Fresh Spinach with Strawberries
- Roma Tomatoes with Mozzarella and Basil

SIDE SELECTIONS - CHOOSE TWO

- Broccoli Spears
- Asparagus Spears
- Honey Glazed Baby Carrots
- Seasoned Green Beans
- Seasoned Corn
- Squash Trio
- Seasoned Vegetable Medley
- Grilled Fresh Vegetable Medley
- Broccoli and Cauliflower with Herbed Butter
- Peas & Onions
- Steamed Rice
- Rice Pilaf
- Wild Rice
- Cajun New Potatoes
- Baked Potato with Topping
- Au Gratin Potatoes
- Twice Baked Potatoes
- Horseradish Smashed Potatoes
- Garlic Smashed Potatoes
- Buttered New Potatoes
- Smashed Red Potatoes
- Rosemary Red Potatoes
- Baked Beans
- Brown Rice
- Herbed Orzo
- Herbed Cous Cous

DESSERTS

- Apple, Peach, or Cherry Cobbler
- Apple or Cherry Pie
- Pumpkin Pie
- Boston Cream Pie
- Pecan Pie
- Chocolate Mousse Pie
- Lemon Meringue Pie
- Pound Cake with Strawberry Topping
- Cheesecake with Topping
- Chocolate Layer Cake
- Carrot Cake
- German Chocolate Cake
- Angel Food Cake w/Strawberry Topping
- Assorted Cookies
- Tiramisu

SPECIALTY CHEESECAKES

- Chocolate Cherry
- Chocolate Tuxedo Mousse
- Key Lime
- Vanilla
- White Chocolate Raspberry
- Carrot Swirl

\$3.75 per person



refreshments



refreshments

refreshment options

FRESH BREWED COFFEE Regular or Decaffeinated	\$10.75 gal	BOTTLED SPRING WATER	\$2.50 each
JAVA CITY COFFEE Premium Regular or Decaffeinated	\$18.75 gal	BOTTLED MINERAL WATER	\$2.50 each
HOT TEAS Assorted	\$1.50 each	BOTTLED JUICES	\$2.25 each
DECAFFEINATED COFFEE Individuals	\$1.50 each	ORANGE OR APPLE JUICE	\$14.25 gal
HOT CHOCOLATE	\$10.75 gal	FRUIT PUNCH OR LEMONADE	\$10.75 gal
HOT SPICED CIDER	\$13.75 gal	EGG NOG (SEASONAL)	Market Price
FRESH BREWED ICED TEA	\$10.75 gal	BOTTLED ICED TEA	\$3.00 each
CANNED SODA	\$1.75 each	WATER	\$3.50 gal
		HOT WATER	\$3.50 gal

One gallon is approximately 15 8oz servings
We serve PEPSI products



refreshments

refreshment options

EVENTS IN THE BEN PARKER STUDENT CENTER AND REC CENTER

ARAMARK is the only licensed catering service permitted to sell and serve alcohol in the Student Center. In accordance with the State license requirements, no alcoholic beverages may be brought into the Student Center. When alcohol is served, non-alcoholic beverages and food must be made available to all guests for the duration of the event.

ARAMARK and the Student Center reserve the right to control the time and length of an event in which alcohol is served. Service will end 30 minutes prior to the scheduled ending time.

ARAMARK further reserves the right to deny service to individuals and discontinue the service of alcoholic beverages prior to the ending time when the conduct and decorum of the guest or violations of these guidelines or state laws make it necessary to do so. If ARAMARK or the Student Center deems it necessary to have additional security at the event, we will arrange such, at the expense of the sponsor.

EVENTS OUTSIDE IN THE BEN PARKER STUDENT CENTER AND REC CENTER

We are able to provide bar set-up, alcohol accompaniments (cups, mixers, fruits, juice, sodas, napkins, and ice), bartenders and additional wait staff for your event. Please call for the pricing of these services. The alcohol, license and permit to serve are the responsibility of the individual or organization sponsoring the event.

- No alcoholic beverages may be sold without a license. A special event license is required for events held outside the Ben Parker Student Center offering "cash" bar(s) or events requiring the pre-purchase of a ticket (or the purchase of a ticket at the door), which once entry is made alcoholic beverages are available.

-The individual or agency sponsoring the event (those events outside the Ben Parker Student Center) assumes responsibility for compliance with the Colorado laws and University policies governing the dispensing and serving of alcoholic beverages.

- Only persons of legal drinking age may possess, be served, or be permitted to consume alcoholic beverages.

- Events where alcoholic beverages are served or sold may not be open to the public.

- No alcoholic beverages are allowed outside the designated area of the event.

THE FOLLOWING POLICY AND CHARGES APPLY FOR BAR SERVICE:

- Bartender: \$125.00 for four hours, each additional hour \$31.50
- Complete setup will be provided for bars.
- Soft drinks and other non-alcoholic beverages will be provided at prevailing catering prices found on page 28.
- All bars will include disposable service ware. Glasses are available for \$1.00 per guest
- Bars are available as either cash or hosted

BEER

Domestic	\$3.50
Specialty/Micro	\$4.25
Domestic Keg	\$210.00
Specialty/Micro Keg	\$240.00

WINE - MERLOT, CHARDONNAY AND BLUSH

House (glass)	\$4.75
House (with meals-750ml)	\$19.75

*Other wine selections are available.

SPIRITS

House Select (single)	\$5.50
Premium Select (single)	\$6.25

CHAMPAGNE

House (750ml)	\$19.75
---------------	---------

*Other champagne selections are available.

CHAMPAGNE PUNCH

Per Gallon	\$25.75
------------	---------



general information

To properly plan and prepare for your catering event we need your assistance.

BOOKING PROCEDURES

- Please reserve your room or location and make arrangements for the setup before contacting the Catering Department at (303)-273-3349. For the best service, please contact our Catering Department at least 10 business days prior to your event.
- Events booked with less than 72 hours notice can usually be accommodated but will be subject to a late booking fee of \$25.00.
- All food or beverage service in the Ben Parker Student Center and Rec Center is provided by ARAMARK.
- Please provide the estimated number of guests. A final guarantee is due by noon 3 business days prior to the event. If a final guarantee is not given by this time, your estimated number will become your guarantee. You will be billed based on the guarantee number or the number of guests served, whichever is greater.

- All meals are estimated to last two hours, start to finish. Events exceeding this time frame are subject to an additional labor charge.

- All deliveries on-campus outside of the Ben Parker Student Center will be charged \$12.00 cost of delivery for each event. Delivery charges for off-campus events will be evaluated on an individual basis.

CANCELLATION POLICY

Notification is required a minimum of 72 hours prior to the event. For cancellations made after this time period, any expenses incurred will be billed.



general information

BILLING

- University departments and organizations: please provide information at the time your reservation is made: CSM account name, account number and contact person. Charges will be assessed to your account in accordance with the policies set by the Director of Student Life.
- Groups and individuals without a university account: a Visa, MasterCard or American Express card number will be used as a deposit for your event and is also accepted as payment. Tax-exempt groups need to provide a copy of your State tax exempt certificate.
- Our terms are due upon receipt by cash, credit card or check. Invoices 30 days past due will be charged to the credit card number provided.
- Serviceware - At no time should serviceware be removed from the original location of the event without permission of the Catering Department. Items removed must be returned to Campus Dining within three business days. A charge of \$15 will be assessed if the Catering Department has to retrieve items removed from the event site after the three day limit.

PRICING

Catering Guide prices are based on groups of 24 people or more. Since service of smaller groups does not offer certain economics of scale, the pricing may be adjusted to compensate for this consideration. Small groups are encouraged to contact the catering office when planning their menus for other options. The catering staff can help suggest menus which offer the greatest economy and excellent quality.

SPECIAL ENHANCEMENTS

Please ask when making your arrangements for suggestions and pricing on:

- Buffet and served meal prices include standard linen service (white tablecloths, skirting for food and beverage tables and linen napkins). Reception style events include linen service for food and beverage tables only.
Ice Carvings, Specialty Glassware, Specialty Linen, Centerpieces, China Service, Disposable Serviceware \$1.50 each
- Linen Rental is available for the following:
Skirting-- \$10.00 / table
Table Cloths-- \$5.50 / each
Napkins-- \$.50 / each

IN ADHERENCE TO LOCAL HEALTH DEPARTMENT REGULATIONS AND CATERING POLICY, GUESTS OR HOSTS ARE NOT ALLOWED TO REMOVE PERISHABLE FOOD ITEMS FROM THE CATERING SITE.



Colorado School of Mines
Campus Dining
1600 Maple Street
Golden, CO 80401