





# Engrained Catering Menu

Engrained is a learning-living restaurant committed to locally grown food and environmentally responsible practices. The catering menu will change seasonally to give you a taste of our local flavors. This is a sample menu that may be customized to meet your needs. Vegetarian and Vegan substitutes are available for all meat options. Please let us know your preferences when making your order and our Chef would be glad to accommodate.



## Engrained Breakfast • \$15 per person

 Vegetarian  
 Vegan



-  Fresh ASU Date Nut Bread, Assorted Mini Scones and Muffins with Campus Seville Orange & Date Marmalade
-  Farm Fresh Basil and Ricotta Frittata
-  Seasonal and Local Fruit Tray
- Organic Fair Trade Coffee and Tea Service
-  Oven Roasted Fingerling Potatoes
- Fresh Squeezed “Devilade” made from Campus Seville Orange Juice

## Farmer’s Luncheon • \$17 per person

*Served with Prickly Pear or Seville Orange Brewed Iced Tea, Water and Organic Fair Trade Coffee*

-  Organic Greens Tossed with Vine-Ripened Tomatoes and local *Rainbow Valley* Farmer’s Cheese
-  Panzanella Salad

### Choose one meat and one vegetarian/vegan option from the following entrees:

- Grass Fed Beef Tri Tip with Organic Onion Marmalade and Potato Galette
- Free Range Chicken Breast with Spring Tomato & Mushroom Ragout with Quinoa Pilaf
-  Pesto Tofu and Roasted Tomato Casserole with Saffron Pinenut Risotto
-  Quinoa Pilaf with Curried Vegetables and Cucumber Yogurt Sauce


### Choose one of the following desserts:

-  Blueberry & Pomegranate Flan
-  Chocolate Hazelnut Mousse



## Soup & Panini Lunch • \$17 per person

*Served with Prickly Pear or Seville Orange Brewed Iced Tea, Water and Organic Fair Trade Coffee*



### Choose one the following soup options:

-  Pumpkin Kabochet Tumeric Soup
- Shortrib Portabellini Mushroom Potato Soup

### Choose one meat and one vegetarian/vegan option from the following entrees:



- All Paninis served with a Side of Hand Cut Fries*
- Prosciutto, Tomato, Basil & Mozzarella Panini
- Lemon, Thyme and Chicken Panini
-  Portabellini, Tomato and Spinach Panini
-  Caprese Panini - Tomato, Basil, Fresh Mozzarella and Olive Oil

### Choose one of the following dessert options:

-  Dark Chocolate Date Brownie
-  Strawberry Charlotte





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## Engrained Dinner • \$20 per person

*Served Buffet Style with Prickly Pear or Seville Orange Brewed Iced Tea, Water and Organic Fair Trade Coffee*



### Choose soup or salad:

-  Roasted Red Leek & Potato Soup
-  Arugula Salad with Mission Figs, Candied Pecans & Blue Goat Cheese

### Choose one meat and one vegetarian/vegan option from the following entrees:




- Merlot Beef Shortribs with Fork Mashed Potatoes and Purple Haze Carrots
- Roasted Chicken with Chorizo Corn served with Blue Lake Beans and Roasted Yukon Gold Potatoes
- Ling Cod with Tomato Tapenade and Roasted Butternut Squash over Lemon Barley Risotto
-  Roasted Romensco Cauliflower and Chive Parsley Mashed Potatoes with a Chard Tomato Sauce
-  Grilled Portobello with Cous Cous, Wilted Spinach, Roasted Red Peppers, Fresh Farmer's Cheese and Balsamic Syrup

### Choose one of the following dessert options:

-  Prickly Pear & Fig Quinoa Pudding
-  Cinnamon Spiced Baked Apple a la Mode

## Hors D'Oeuvres • Choice of 3 for \$10 per person

Local *Desert Sweet Shrimp* Cocktail Spoons  
Crab Cake with Kiwi Remoulade  
Duck and Pistachio Rilette on Walnut Toast

-  Figs stuffed with *Rainbow Valley* Farmer's Cheese
-  Corn Fritters with Wild Arugula Yogurt
-  Heirloom Tomato Gazpacho Shooter

We hope you enjoy this seasonal selection of locally grown and harvested food, organic produce, Fair Trade coffee, cage-free eggs and chicken, grass-fed beef and sustainable seafood.

The Engrained Catering Menu is available at anytime. To place an order or reserve the restaurant for special events please see the 'Engrained Catering Guidelines & Policies.'

To order an Engrained Catering Order: [ASUCatering@gmail.com](mailto:ASUCatering@gmail.com) or 480-965-6508

For comments regarding the restaurant: [EngrainedCafe@gmail.com](mailto:EngrainedCafe@gmail.com)

Website: [www.ASU.CampusDish.com](http://www.ASU.CampusDish.com)

Visit us at ASU Tempe Campus, Memorial Union, 2nd Floor for lunch, Monday through Friday.



# Engrained Catering Guidelines & Policies

## To place an Engrained Catering Order:

Phone: 480-965-6508 Fax: 480-965-7137

Email: [ASUCatering@gmail.com](mailto:ASUCatering@gmail.com)

Engrained Cafe is a modern venue that can be reserved for catering events. The cafe seats 100 patrons (150 including the Starlight Terrace), a cooking demonstration island, and audio/visual capabilities with 6 LCD screens. The restaurant is available weekdays (after normal business hours) and weekends. Engrained can also be rented during normal business hours for an additional fee.

## Restaurant Reservations

Engrained will require a minimum \$500 Engrained food purchase to reserve the space.

## Patio Reservations

ASU Catering Services will make reservations for the Starlight Terrace during Engrained's regular business hours. There is a minimum \$250 food order required to reserve the Starlight Terrace. The catering order must be made before reserving the Starlight Terrace to hold your reservation. There will be a trash removal fee of \$100, in the event that the patio needs to be cleaned after your event.

Please contact ASU Event Services if you would like to reserve the Starlight Terrace for events after Engrained's business hours and there is no food involved for your reservation.

## Special Events

Special events requiring closing of the restaurant during normal business hours will require client to have a minimum food order of \$3,000. The special event will also require written permission from the Memorial Union Director and Sun Devil Dining. Only Engrained or ASU Catering Services are to cater on the Starlight Terrace and/or Engrained Café.

## Deliveries

All Engrained orders can be delivered. Engrained Café provides high quality disposable utensils and plates or china as well as table linens. Events not held in the Engrained Café or the Memorial Union Building are subject to delivery charges. The event location must be unlocked and available at least 30 minutes prior to the event for set up time as shown on your confirmation.

## Ordering Procedures

To place an Engrained Catering order please email [ASUCatering@gmail.com](mailto:ASUCatering@gmail.com) or call 480-965-6508.

All orders must be placed at least 5 business days before the date of the event. Events scheduled with less than the requested lead time are subject to a limited menu and service availability. Orders are processed Monday-Friday 8 am – 5 pm. Orders received after 5:00 pm are considered to be placed on the next business day.

## Guarantee Counts

A guarantee of attendance is required 3 business days prior to your event. If no guarantee is given in the time frame, the estimated attendance count on your confirmation will be considered the final guarantee. Final guarantees can be increased up to 72 hours prior to the event. You will be billed for the final guarantee or the number served, whichever is greater. Guaranteed count increased less than 72 hours may result in additional charges or may not be accommodated. Your signature is required to confirm these details and the authorization to proceed. You may email, fax, or campus mail the signed form to ASU Catering.



# Engrained Catering Guidelines & Policies

## **Cancellation Policy**

Services must be cancelled no later than 3 business days prior to the event. Cancellations after this deadline will result in a charge of 50% of the estimated/guarantee service number in order to cover our costs of food and labor. Events cancelled less than one business day before the event will be charged 100% of the event.

All reservations requiring policies about amplification sound levels and hours of operation are in conjuncture with MU Event Services guidelines and policies

## **Service Ware**

Service wares and table decorations may not be removed from the original location of the event without written permission of Engrained Management.

## **Perishable Food Policy**

It is our policy that there be no credit given or carry out of perishable food not consumed at your event. Any food removed from the location of the event without the permission from Engrained becomes the responsibility of the event holder. Engrained Café is not responsible or liable for the quality or safety of items removed from the event.

## **Dietary Considerations/Special Menu Requests**

Should adjustments be needed to accommodate special dietary needs or if you require a customized menu, our restaurant staff will work with you to accommodate your needs. For special menu requests, please allow a minimum of 2 weeks to ensure availability.

## **Payment**

Payment arrangements for your event must be received 48 business hours prior to your event. Cash, Visa, Master Card and checks are acceptable forms of payment. Invoices will be issued each week and are payable upon receipt. Non-University clients require a 50% deposit with the signed confirmation, 5 business days prior to the event. Final payment is required the day of your event, unless prior arrangements have been made and approved by the Director of Engrained.

## **Sales Tax**

Unless otherwise noted all food and services are subject to applicable sales tax. If your event meets the requirements to be tax exempt, please supply our office with Tax Exempt Certificate when placing your order.

## **Special Labor Charges**

Staff labor is based on a 3-hour service period beginning at the scheduled arrival time of your guests. Occasions extending beyond this time frame will be charged an additional service fee. Engrained Café labor fees are as follows:

Servers - \$15 per server per hour      Sous Chefs - \$30 per Sous Chef per hour

## **Alcohol**

To have alcoholic beverages at your event, an Alcohol Permit Form must be filled out 21 days prior to your event and given to the Catering Department or the Director of Engrained.