

**As you begin to plan your event with Cochise , we have outlined a few details to assist you...**

**Quality, Convenience & Service:** Whether planning a simple breakfast or an upscale executive luncheon, you will find all of our most popular menu selections on-line. We pride ourselves in our ability to meet any need with style and creativity, assuring the success of your event.

**Food & Beverage:** Arrangements for food and beverage service can be made by contacting the Food Service Director at 520.368.7597. Menus can be planned in person, over the phone or via email.

**Special Menu Requests:** Cochise is a full service caterer. If a customized menu is required please call the Food Service Director at 520.368.7597. Our food service director and chef will work with you to handle arrangements. Please allow a minimum of two weeks prior to the event to ensure the availability of any special menu requests. All special requests will be charged accordingly.

**Guarantee:** An **estimated** guest count is required seven (7) business days prior to the date services are scheduled. A final **guaranteed** count must be provided to the catering office at least three (3) days prior to the event. Final billing will be for the guaranteed number of guests or the actual guest count, whichever is higher. There will be an additional charge for guests added after the confirmed guarantee has been given.

**Deliveries:** All catering orders can be delivered. Orders may also be picked up in the Student Center Kitchen. Events not held in the Student Center are subject to delivery charges. Cochise will provide high-quality disposable utensils and plates. China service and linen are available, at an additional charge. For catering orders requiring delivery, the event location must be unlocked and available at least 30 minutes prior to the event. The host is responsible for all catering equipment delivered to the event. Lost or damaged equipment will be charged-at replacement value- on the final billing.

**Disposable Service:** Cochise will supply disposable service items for the guaranteed number of guests. Any extra requested disposables will be charged accordingly.

**Linens:** Cochise can provide linens for all buffet and dining tables, as well as for non-food related tables.

Linen Table Cloths (white) - \$2.50/ each

Skirting - \$7.00/each

Linen Napkins - \$0.35/ each

**Minimum Orders:** The minimum order for service outside the Student Center is \$25.00 per order. Orders that do not meet this requirement will be billed the minimum \$25.00 charge as well as the standard delivery fee. The minimum order for a buffet meal is 20 guests. Orders that do not meet this requirement will be billed at the minimum of 20 guests.



**Late Order Availability:** In order to ensure the quality of each event, the Food Service Directors office must have sufficient notice in order to schedule all events. Sufficient notice is defined as at least seven (7) business days for meals and at least two (2) business days for refreshment set-ups. Events booked without sufficient notification will be subjected to limited menu and service availability.

**Cancellations:** In the event of service cancellation, the Food Service Directors office will charge for food and labor costs already incurred at the time of cancellation.

**Service Ware:** At no time should service ware be removed from the original location of the event without permission of Cochise. Items removed must be returned to the catering office within three business days or a \$15.00 charge will be assessed. Event holders who fail to return service ware for an extended period of time may be liable for full replacement cost of these items. Catering will pick up service ware from a secondary location for a charge of \$15.00

**Payment:** An invoice will be issued immediately following the event and is payable upon receipt. A sales tax of 7% will be added to the invoice unless proof of tax exemption is given, prior to the event. All internal orders must have a departmental account number at the time that the order is placed. Non-university sponsored events require a 50% deposit or credit card two weeks prior to the event to guarantee services. The remaining balance of the deposit is due at the time services are rendered.

**Please Remit Payment to:** Aviards, LLC  
NW5704  
PO Box 1450  
Minneapolis, MN 55485-5704

Payment of the final invoice is due within twenty five (25) days of billing date. Any Invoice not paid past 25 business days will be subjected to a \$7.00 late fee and an interest charge of 1.5% of the total bill.

**Additional Information:**

Prices and menu options are subject to change without notice. In accordance with the Health Department service code, leftover food is not to be removed from the event location.



## Breakfast

**Continental** - \$7.95 per person

Assorted muffins and bagels served with seasonal sliced fresh fruit or fresh whole fruit (choose one), your choice chilled orange juice, apple, cranberry or grape Juice and fresh coffee and tea.

**Breakfast Buffet** - \$9.50 per person

Scrambled Eggs with Cheddar Cheese and two ingredients: ham, bacon, sausage, peppers, onions or mushrooms; served with your choice of county potatoes, hash browns or tri-patties (choose one), sliced bacon or sausage links, warm croissants, seasonal fresh fruit tray or fruit salad, your choice of chilled orange, apple, cranberry or grape juice and coffee.

**The Baker's Dozen**

Choose from a selection of fresh baked pastries, priced per dozen unless indicated

**Assorted Bagels with Cream Cheese** - \$11.00/dozen  
Plain, Wheat, Cinnamon Raisin, Blueberry and Everything

**Assorted Muffins with Honey Butter** - \$10.00/ dozen  
Blueberry, Bran, Cream Cheese

**Assorted Mini Muffins with Honey Butter** - \$7.00 / dozen  
Banana Nut, Lemon Poppy Seed, Blueberry

**Assorted Breakfast Danishes** - \$11.95 /dozen  
Apple, Cinnamon Raisin, Cream Cheese, Raspberry

**Assorted Breakfast Scones** - \$9.95 /dozen  
Brown Sugar, Blueberry, Chocolate Chip

**Assorted Homestyle Cake Donuts** - \$8.00/dozen  
Plain, Powdered Sugar, Cinnamon & Sugar

**Assorted Jelly-Filled or Bavarian Donuts** - \$12.00/dozen

**Assorted Breakfast Quick Breads** - \$14.95/ dozen  
Banana, Apple-Cinnamon, & Cranberry Walnut

**Assorted Mini Turnovers** - \$.4.75/dozen  
Apple, Blueberry, Raspberry

**Chocolate Croissants** - \$14.00/dozen

**Petite Cinnamon Rolls with Vanilla Glaze** - \$4.00/dozen

**House Made Cranberry-Almond Granola with Yogurt** - \$3.00 / person  
With Fresh Berry Medley add \$1.50/ person



## Lunch

**Deli "Board" Luncheon** - \$7.95/person

Thinly sliced Roast Beef, Roasted Turkey and Ham, with Swiss, Cheddar and Pepper Jack, Fresh Kaiser Rolls and Croissants, Sliced Tomatoes and Leaf Lettuce. Served with mayonnaise and mustard, pickle spears, your choice cucumber-tomato or macaroni salad, potato chips, assorted cookies, bottled water, iced tea or soda.

**The Picnic** - \$8.50 / person

Your choice of two entrees: Hamburgers, Hot Dogs, Bratwursts, or Marinated Chicken Breast; served with your choice of two sides: Coleslaw, Baked Beans, Potato Salad, Pasta Salad or Potato Chips; Buns, Condiments (Tomatoes, Pickles, Mayo, Mustard, Ketchup), your choice of Brownies or Cookies for dessert and iced tea or lemonade.

On-site grilling available for an additional \$50.00 charge.

**The Deli Wrap** - \$7.95 / person

Your Choice of Two Wraps: Turkey, Ham, Roast Beef, Chicken Salad, Tuna Salad or Veggie; served with Macaroni Salad or Potato Salad, Bottled Water or Soda, and Assorted Cookies.

**The Box** - \$6.25 / person

Your Choice of Turkey, Roast Beef OR Ham Sandwich, served with Your Choice of Pasta Salad OR Coleslaw, individual bag of Chips, Whole Fruit, Assorted Cookies, and Bottled Water or Soda.

**Soup/Salad/Potato** - \$8.95

A great combination. This delicious offering also includes Iced Tea & Coffee.

Your Choice of Classic Caesar or Garden Salad, served with your choice of soup: Home-style Chicken Noodle, Baked Potato Cheddar Cheese, California Medley or Vegetable Beef and Barley; and a baked potato bar including steamed broccoli, shredded cheese, bacon bits, green onions, sour cream and butter.

**Pizza** - priced per pizza

All pizzas are 10 slices and made on 16" crust.

**Single Topping:** - \$10.00 / pizza

Cheese, Pepperoni, Sausage, Beef, or Canadian Bacon

**Specialty Pizzas:** - \$12.00/ pizza

Hawaiian, Meat Lovers, Mediterranean Chicken, Buffalo Chicken, Vegetarian, Supreme

**Dessert Pizzas:** - \$8.00/ person Cherry or Apple**Nachos & Tacos** - \$7.50/person

Tortilla Chips, with Hard and Soft Shells Tacos served with Seasoned Ground Beef, Refried Beans, Shredded Lettuce, Cheddar Cheese, Nacho Cheese Sauce, Jalapeños, Salsa, Black Olives and Sour Cream.



## **Casual Luncheon Buffets**

\$8.95 per person.

Buffets include choice of soup or salad, water, iced tea or lemonade, and chocolate cake for dessert.

**BBQ Pulled Pork Sandwich**

**Sloppy Joes**

**Classic French Dip on Freshly Baked Hoagie with piping hot Au Jus**

**Turkey Burgers topped with Creamy Coleslaw on Toasted Bun**

**Chicken Salad or Tuna Salad on Buttery Croissant**

**Mandarin Chicken Salad**

**Classic Caesar Salad with Grilled Chicken**

**Stuffed Tomato with Creamy Macaroni Salad**

**Classic Meat or Vegetable Lasagna with Breadsticks**



## Plated Lunch & Dinner

All plated meals are priced per person and include Fresh Dinner Rolls, Choice of Salad or Cup of Soup, Choice of Starch and Vegetable. All entrées include iced tea, water, and coffee.  
Dessert selections available for an additional cost.

### - Poultry -

Grilled Chicken Breast with Tomato-Avocado-Cucumber Salsa - \$10.99

Pecan Crusted Chicken Breast with Parmesan-Butter Sauce - \$11.99

Chicken Cordon Bleu - \$11.99

Chicken Breast Stuffed with Ham and Swiss, lightly breaded and baked to a golden brown

Oven Roasted Chicken Leg Stuffed with Apples and Raisins - \$9.99

Southwest Chicken Breast - \$10.99

Chicken breast rubbed with Southwest Seasoning and served with Pico de Gallo, Poblano Rice, and Black Bean Salsa

Sautéed Turkey Cutlets with Dried Cherry Sauce - \$9.99

### - Pork -

Maple Mustard Barbeque Pork Loin over Creamy Polenta - \$12.99

Oven Roasted Pork Loin with Blackberry Mustard Sauce - \$11.99

Oven Roasted Pit Ham - \$9.99

Chipotle Glazed Pork Loin with Pineapple Salsa - \$10.99

### - Beef -

Seared Sirloin Tips with Hoisin Demi-Glace - \$11.99

Petite Filet wrapped in thick-cut Bacon - Market Price

Traditional Meatloaf with Onion Gravy - \$9.99

Traditional Pot Roast with Stewed Root Vegetables - \$10.99

Slow Roasted Prime Rib with Horseradish Cream - \$16.99



## Plated Lunch & Dinner

### - Pasta -

Classic Italian Lasagna with Garlic Breadstick - \$10.99

Chicken Parmesan - \$10.99

Breaded, seasoned chicken breast topped with Marinara and Mozzarella Cheese, served over Linguine.

### - Seafood -

Seared Teriyaki Salmon with Pineapple Plum Sauce - \$14.99

Baked or Sautéed Orange Roughy Filets with Scampi Sauce - \$13.99

Southern Style Catfish with Hushpuppies and Spicy Rémolade - \$10.99

## Accompaniments

### - Salad -

Tossed Garden Salad

Caesar Salad

Spinach Salad

Cucumber and Tomato Salad

with Red Wine Vinaigrette

Seasonal Mixed Greens with Balsamic

Vinaigrette and Bleu Cheese

Wedge Iceberg Salad with Choice of Dressing

### - Soups -

Wisconsin Cheese

Chicken and Wild Rice

Southwest Corn Chowder

Baja Chicken Enchilada

Creamy Tomato Bisque

Potato with Bacon

Broccoli and Cheese

### - Starches -

Wild Rice Blend

Roasted Baby Red Potatoes

Au Gratin Potatoes

Baked or Mashed Potatoes

### - Vegetables -

Asparagus

Green Beans

Button Mushrooms and Sugar Snap Peas

Fresh Vegetable Medley

Broccoli



## Plated Lunch & Dinner: Desserts

Desserts priced per person.

- Black Forest Cake** - \$2.99 / person
- Gourmet Cheesecakes** - \$2.99 / person
- Ultimate Chocolate Cake** - \$2.99 / person
- Angel Food Cake with Strawberries** - \$2.49 / person
- Ultimate Carrot Cake** - \$2.49 / person
- Key Lime Pie** - \$2.49 / person
- Vanilla Bean Ice Cream with Chocolate Sauce** - \$0.99 / person
- Trio of Sorbet** - \$1.99 / person
- Assortment of Gourmet Dessert Bars** - \$0.99 / person





## Buffet Style Appetizers

A variety of appetizers, priced per dozen.

### - Cold Appetizers -

- Classic Deviled Eggs - \$7.99
- Tomato Bruschetta with Roasted Garlic and Fresh Basil - \$10.99
- Smoked Salmon with Herbed Sour Cream on Cucumber Slices - \$12.99
- Chicken Salad on Belgian Endive with Roasted Pine Nuts - \$9.99
- Crab Rangoon with Sweet and Sour Sauce - \$9.99
- Shrimp Cocktail - Market Price
- Cherry Tomatoes stuffed with Herbed Goat Cheese - \$9.99
- Asian Chicken Lettuce Wraps - \$12.99

### - Hot Appetizers -

- Gourgères, Savory cheese puffs - \$12.99
- Pork and Vegetable Egg Rolls with Sweet and Sour Sauce - \$12.99
- Pizza by the Slice, assortment of stone-hearth fired pizzas - \$7.99
- Vegetable Spring Rolls - \$10.99
- Asian Style Pot stickers with Soy Sauce - \$10.99
- Twice Baked New Potatoes - \$9.99
- Served with Sour Cream, Bacon and Chives
- Stuffed Mushrooms, Fresh mushrooms stuffed with Cream Cheese and Bacon - \$9.99
- Popcorn Shrimp and Clam Strips - \$10.99
- Served with Cocktail Sauce and Orange-Horseradish Marmalade
- Prime Beef Tenderloin with Horseradish Cream in Potato Crisp - \$15.99
- Chicken Artichoke Parmesan Balls with Berries Inferno Dipping Sauce - \$11.99
- Boneless Buffalo Hot Wings - \$10.99
- Served with Ranch and Bleu Cheese Dressings, Carrot and Celery Sticks
- Mini Meatballs - \$9.99
- Your choice of BBQ, Teriyaki or Swedish
- Spanakopita, Flaky pastry stuffed with feta cheese and spinach - \$18.99
- Spinach Artichoke Dip with Crostini \$18.99



## Appetizer Platters

A variety of appetizers, priced per platter. Small serves 25, large serves 50.

### Seasonal Fresh Fruit

Small - \$45.99  
Large - \$79.99

### Domestic Cheese with Crackers

Cheddar, Swiss, Pepper Jack  
Small - \$39.99  
Large - \$63.99

### Domestic Cheese with Crackers and Deli Meat

Small - \$45.99  
Large - \$79.99

### Antipasto Tray

Assorted Deli Style Meats, Marinated Olives, Artichoke  
Hearts, Roasted Red Peppers and Fresh Mozzarella  
Small - \$39.99  
Large - \$69.99

### Vegetable Crudités with Dip

Small - \$34.99  
Large - \$62.99

### Jumbo Shrimp with Classic Cocktail Sauce Market Price

### Mediterranean Hummus with Roasted Red Peppers on Pita Points

Small - \$29.95  
Large - \$59.90

### Tortilla Chips with Salsa

Small - \$19.99  
Large - \$39.99

### Tortilla Chips with Salsa and Guacamole

Small - \$23.99  
Large - \$45.99

### Pretzels with Ranch

Small - \$15.99  
Large - \$31.99

### Potato Chips with Sour Cream and Onion Dip

Small - \$15.99  
Large - \$31.99



## Sweet Treats

**Yogurt Covered Pretzels** - \$1.00/ person  
**Hand-Dipped Pretzels with Chocolate, Caramel and Peanuts** - \$20.50/ dozen  
Without Caramel - \$15.00/dozen

**Puppy Chow** - \$0.75 / person

**House Made Trail Mix** - \$1.50 / person

**Fruit Salsa with Cinnamon Chips** - \$1.50 / person

**Fruit Kabobs with Honey Yogurt Dipping Sauce** - \$15.25 / dozen

**Chocolate Dipped or Cream Cheese Stuffed Strawberries** - \$1.50 / each

**Assorted Tea Cookies** - \$2.50 / dozen  
Chocolate Chip, Chocolate Fudge, Sugar, Oatmeal Raisin, M&M

**Otis Spunkmeyer Cookies** - \$3.00 / dozen  
Chocolate Chip, Peanut Butter, Oatmeal Raisin

**Monster Cookies** - \$7.25/ dozen

**Assorted Homemade Bars** - \$6.00 / dozen  
Brownies, Lemon, No Bake, Chocolate Chip, Rice Krispie

**Assorted Gourmet Bars** - \$7.50 / dozen  
Seven Layer, Mounds, Brown Sugar Oatmeal Date,  
Chocolate Fudge, Macaroons, Nut Bars



## Snack Attack

A variety of snacks priced per person.

**Popcorn** - \$0.25 / person

**Bulk Chex Mix** - \$0.30/ person

Individual Bags - \$0.50 / person

**Bulk Gardettos** - \$0.50 / person

Individual Bags - \$0.45 / person

**Individual Bags of Chips** - \$0.65 / person

Doritos, Baked Lays, Sour Cream and Onion Baked Lays,  
Poore Brothers Salt & Vinegar, Poore Brothers Jalapeño

**Individual Bags Goldfish** - \$0.25 / person

**Individual Bags Bug Bite Graham Crackers** - \$0.25 / person

**Bulk Pretzels** - \$0.20 / person



## Refreshments

### - Beverages by the Gallon -

Hot and Cold Beverages, priced per gallon.  
One gallon serves approximately 10-15 people.

**House Blend Coffee** - \$9.99

**House Blend Decaf Coffee** - \$9.99

**Assorted Hot Tea Bags** - \$1.99 / dozen

**Iced Tea** - \$7.99

**Lemonade** - \$7.99

**Hot Apple Cider (Seasonal)** - \$9.99

**Hot Chocolate (Seasonal)** - \$9.99

With Marshmallows - \$12.99

**Juice** - \$9.99

Cranberry, Orange, Apple, Grape

**Fruit Punch** - \$7.99

**Reception Punch** - \$9.99

### - Bottle and Can Beverages -

**Bottled Soda and Water** - \$1.49 per bottle

Coke, Diet Coke, Cherry Coke, Sprite, Dr. Pepper, Mello Yello, Barq's Root Beer

**Bottled Juices** - \$1.49 per bottle

Orange, Cranberry, Apple and Grape

**Canned Soda** - \$0.99

Coke, Diet Coke, Cherry Coke, Sprite, Dr. Pepper, Mello Yello, Barq's Root Beer

