

caterings

food services

CONTINENTAL 15

Assorted Muffins, Bagels and Pastries
 Cream Cheese, Assorted Jams, Butter
 Fresh Fruit Display
 Selection of Juices, Teas and Coffee

CONTINENTAL PLUS *additional 3 per person per item*

Applewood Smoked Bacon, Pork Sausage, Chicken Apple Sausage
 Buttermilk Pancakes, French Toast, Oatmeal

RED ROCK BUFFET 18

Basket of Baked Goods
 Cream Cheese, Assorted Jams, Butter
 Applewood Smoked Bacon or Pork Sausage
 Scrambled Eggs with Cheddar and Chives
 Selection of Fruit Juices, Teas and Coffee

KARSTEN BUFFET 26

Fruit Display
 Basket of Baked Goods
 Cream Cheese, Assorted Jams, Butter
 Skillet Roasted Potatoes
 Applewood Smoked Bacon
 Chicken Apple Sausage
 Scrambled Eggs with Caramelized Shallots, Parsley and Jack Cheese
 Selection of Fruit Juices, Teas and Coffees

SOUTHWESTERN BUFFET 23

Basket of Baked Goods
 Cream Cheese, Assorted Jam, Desert Honey Butter
 Achiote Roasted Potatoes
 Applewood Smoked Bacon
 Chorizo Patties
 Scrambled Eggs with Cilantro, Peppers and Pepperjack Cheese
 Tortillas
 Fruit Display
 Selection of Fruit Juices, Teas and Coffees

21% gratuity will be added to each event.

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lunch & dinner

THE DELI BUFFET 20

- Hand Sliced Meats to include
Oven Roasted Turkey, Black Forest Ham
and Roast Beef
- Hand Sliced Swiss, Provolone and Cheddar
- Basket of Assorted Breads and Artisan Rolls
- Appropriate Condiments
- Seasonal Greens Salad with Tomato,
Cucumber, Roasted Garlic Vinaigrette and Ranch
- Kettle Chips
- Red Potato Salad
- Cole Slaw Vinaigrette
- Chocolate Chip Cookies
- Freshly Brewed Iced Tea and Lemonade

PROVENCAL BUFFET 33

- Penne Pasta**
Braised Short Rib, Red Wine, Horseradish, Roasted Tomato
- Chicken Breast** ✂
Herbs de Provence, Basil, Prosciutto Parmesan Cream
- Roasted Vegetables** ✂
Arugula Pesto
- Roasted Potatoes** ✂
Thyme, Sea Salt
- Caesar Salad**
Focaccia Croutons, Black Pepper Crisp, Parmesan
- Cannelloni Bean Salad**
Fresh Herbs, Roasted Peppers
- Assorted Breads and Grissini**
- Infused Olive Oil and Arancia Rosemary Butter**
- Mini Desserts**
- Freshly Brewed Iced Tea and Lemonade

THE PRIME RIB BUFFET 58

- Prime Rib** ✂
Garlic, Herbs, Natural Jus
- Horseradish Mashed Potatoes** ✂
- Sautéed Seasonal Vegetables** ✂
- Pan Seared Salmon** ✂
Chipotle Beurre Blanc
- Seasonal Greens Salad** ✂
Baby Tomato, Blue Cheese, Toasted Pumpkin Seeds, Roasted Garlic Vinaigrette
- Boston Creme Pie**
- Freshly Brewed Iced Tea and Lemonade

ASIAN BUFFET 31

- Tempura Chicken** ✂
Szechwan Dipping Sauce
- Korean Marinated Flank Steak** ✂
Caramelized Onion, Black Garlic Cream
- Vegetable Fried Rice** ✂
- Asian Salad** ✂
Sugar Snap Peas, Mandarin Oranges, Bell Pepper, Crispy Wontons, Ginger Wasabi Vinaigrette
- Coconut Magic Bars**
- Freshly Brewed Iced Tea and Lemonade

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✂ Gluten-free dish

🌱 Vegetarian dish

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MEXICAN BUFFET 26

Chicken Tacos (*Substitute with Carne Asada for \$5*)
Onions, Tomatillos, Cilantro

Cheese Enchiladas
Salsa Verde, Cotija Cheese

Sonoran Rice
Cilantro Pesto

Flour Tortillas

Salsa Fresca, Sour Cream and Cheese

Field Greens Salad
Sweet Corn, Peppers, Carrot, Cucumber, Chipotle Vinaigrette

Warm Dulce de Leche Chimis

Freshly Brewed Iced Tea and Lemonade

CLASSIC BARBECUE 21

Grilled Smoked Chicken

Pulled Pork
Pitchfork Ale BBQ, Potato Rolls

Tomato Cucumber Salad
Tomato, Cucumber, Red Onion, Apple Cider Vinaigrette

White Cheddar Cornbread

Mac & Cheese

Fresh Corn on the Cob

Ice Cold Watermelon Wedges

Freshly Brewed Iced Tea and Lemonade

ITALIAN BUFFET 15

Antipasto Salad
Romaine, Salami, Pepperoni, Provolone, Artichoke, Peppers,
Red Wine Vinaigrette

Penne & Fettuccini Pastas

Garlic Alfredo

Red Meat Sauce

Grated Parmesan & Crushed Red Chilis

Pesto Bread Sticks

Raspberry Linzer Bars

Freshly Brewed Iced Tea and Lemonade

VERA CRUZ BUFFET 32

Garlic and Herb Marinated Flank Steak
Charred Pepper Chimichurri

Seared Chicken Breast 🌿
Poblano Corn Relish, Tequila Butter

Coconut Rice

Southwest Caesar Salad
Crisp Romaine, Tri-Colored Tortilla Strips, Pepitas, Cojita Cheese,
Chipotle Infused Caesar Dressing

Seasonal Fruit Salad
Cantaloupe, Honeydew, Watermelon, Pineapple

Churros and Mexican Wedding Cookies

Freshly Brewed Iced Tea and Lemonade

SALAD BUFFET 25

Seasonal Greens Salad 🌿
Baby Tomatoes, Sweet Corn, Blue Cheese, Roasted Shallot Vinaigrette

Traditional Caesar Salad
Black Pepper Parmesan Tuile

Italian Pasta Salad 🌿
Marinated Artichoke, Roasted Red Bell Pepper, Red Onion, Parsley, Lemon,
Sundried Tomatoes, Castelventrano Olive, Meyer Lemon Vinaigrette

Spinach Salad 🌿
Strawberry, Toasted Walnut, Crumbled Feta, Dark Cherry Balsamic Vinaigrette

Cous Cous Salad 🌿
Macerated Raisin, Pine Nut, Oven Roasted Tomato, Basil, Parmesan

Mini Fruit Tarts

Freshly Brewed Iced Tea and Lemonade

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TIER ONE 28

SALADS (choice of one)

Spinach Salad ✂
Orange, Snap Pea, Bell Pepper,
Honey Lemongrass Vinaigrette

Seasonal Greens ✂
Baby Tomato, Blue Cheese,
Toasted Pumpkin Seeds, Roasted Garlic

Mesclun ✂
Baby Tomato, Sweet Corn, Blue Cheese,
Roasted Shallot Vinaigrette

ENTREES (choice of two)

Pork Tenderloin ✂
Roasted Sweet Potato Puree, Coriander,
Apple Jam, Macerated Fig, Fried Sweet Potato

Carbonara
Parmesan, Prosciutto Cracker

Penne 🌱
Tomato Confit, Roasted Chicken, Oregano,
Basil, Parmesan

Eggplant 🌱
Fresh Mozzarella, House Marinara,
Basil and its Oil, Roasted Leek and
Artichoke Relish

Grilled Chicken Breast ✂
Natural Jus

DESSERT (choice of one)
Chocolate Fudge Torte

Seasonal Berries

Caramel Apple Blossom
Served Warm, Caramel Sauce

TIER TWO 34

SALADS (choice of one)

Traditional Caesar ✂
Black Pepper Parmesan Tuile

Organic Spinach ✂
Roasted Fennel, Roasted Fingerling Potato,
Tomato, Bacon Balsamic

Wedge ✂
Iceberg, Blue Cheese, Applewood Smoked Bacon,
Candied Walnut, Chive, Green Goddess Dressing

ENTREES (choice of two)

Served with Seasonal Accompaniments

Seared Salmon ✂
Sundried Tomato Beurre Blanc

Prime Flat Iron ✂
Bacon Roasted Fingerling Potatoes,
Caramelized Cippolini Onion, Spinach,
Truffled Bearnaise

Penne
Braised Short Rib Ragout,
Horseradish, Shaved Parmesan

Seared Chicken Breast
Roasted Mushrooms, Pan Juices

DESSERT (choice of one)
Triple Mousse Tower
Seasonal Berries

Red Velvet
Cream Cheese Frosting

Caramel Apple Blossom
Served Warm, Caramel Sauce

TIER THREE 40

SALADS (choice of one)

Heirloom Tomato ✂
Burrata, Cherry Balsamic Reduction,
Watermelon, Arugula

Lump Dungeness Crab ✂
Field Greens, Cucumber, Watermelon Radish,
Chive, Blood Orange Vinaigrette

Cuban Pork Belly ✂
Watermelon, Baby Spinach, Candied Marcona
Almond, Goat Cheese, Sour Apple Vinaigrette

ENTREES (choice of two)

Served with Seasonal Accompaniments

NY Strip ✂
Roasted Garlic Compound Butter

Halibut ✂
Sundried Tomato, Parmesan Broth

Bluenose Sea Bass
Lemon Butter

Ribeye
Roasted Cherry Merlot Reduction

DESSERT (choice of one)

Triple Mousse Tower
Seasonal Berries

Red Velvet
Cream Cheese Frosting

Caramel Apple Blossom
Served Warm, Caramel Sauce

Chocolate Lava Cake
Vanilla Ice Cream, Raspberry Compote

✂ Gluten-free dish
🌱 Vegetarian dish

PLATED DINNERS ARE LIMITED TO PARTIES OF 60 OR LESS

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3 HORS D'OEUVRES

TIER ONE 12 (per person)
(choice of three)

Crispy Four Cheese Ravioli
Roasted Garlic Tomato Oil

Chicken Satay ✂
Coconut, Peanut Sauce

Grilled Vegetable Flatbread 🌱
Balsamic Reduction

Beef Satay
Fire Sauce

Bruschetta 🌱
Beef Steak Tomato, Balsamic, Pesto Marscapone

Vegetarian Spring Roll
Crisp Spring Roll, Sweet Chili Dipping Sauce

HORS D'OEUVRES

TIER TWO 14 (per person)
(choice of three)

Beef Tenderloin
Crostini, Blue Cheese, Roasted Garlic

Pulled Pork
Crostini, Guajillo Aioli, Pickled Vegetable

Rock Shrimp Potstickers
Citrus Mojo

Vegetarian Empanada
Ancho Chili Sour Cream

Housemade Chicken Tenders
Herbed Ranch, Barbecue Sauce

Lump Crab on Brioche
Brioche Crostini, Tomato, Avocado Salsa

Truffled Mac & Cheese Bites
Bacon, Aged Cheddar, Parmesan

HORS D'OEUVRES

TIER THREE 18 (per person)
(choice of three)

Bacon Wrapped Scallops ✂
Cilantro Pesto, Habanero

Raw Oysters on the Half Shell ✂
Apple Cider Mignonette

Dungeness Crab Cakes
Cajun Aioli

Miniature Beef Wellingtons
Bearnaise Sauce

Pork Sliders
Pulled Pork, House Pickles, Chipotle Mayo, Crispy Onion

Shrimp Shooters
Cucumber, Pico de Gallo, Lime

✂ Gluten-free dish
🌱 Vegetarian dish

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MEETING ENHANCEMENTS

Priced per person unless otherwise stated

Mini Pretzels 3

Housemade Potato Chips 3

Honey Roasted Peanuts 3

Miniature Candy Bars 5

Tortilla Chips 9

Salsa, Guacamole, Jalapenos, Black Olives, Sour Cream, Nacho Cheese Sauce

Add (Per Person) Ground Beef 2 Roasted Chicken 2 Pulled Pork 3

Chips and Salsa 5

Popcorn 3

Chipotle Lime, Habanero, Cheddar, Togarashi, Butter, Tomato

Granola Bars 3

Lollipops and Assorted Hard Candies 5

Cookies (Minimum 1 Dozen Per Order) 25 Per Dozen

Chocolate Brownies (Minimum 1 Dozen Per Order) 25 Per Dozen

Imported and Domestic Cheese Display 225 Per 25 Guests

Crackers, Local Fruit

Crudite Platter 125 Per 25 Guests

Ranch, Blue Cheese Fondue

Fruit Display 120 Per 25 Guests

Charcuterie Board 250 Per 25 Guests

Gourmet Mustards, French Bread Crostini

SIDES

Grilled Asparagus 6

Mashed Potatoes 6

Blue Cheese, Roasted Garlic, Roasted Shallot, Wasabi, Horseradish, Mascarpone and White Truffle, Black Truffle, Sweet Corn, Bacon and Cheddar

Salt Roasted Beets 6

Grilled Vegetables 6

Jasmine Rice 6

Garlicky Spinach 6

Sweet Potato Fondue 6

Truffled Mac 'N Cheese 6

Butter Smashed Peruvian Potatoes 6

MASHED POTATO BAR 11 Per Person

Includes Yukon Gold, Red Bliss and Peruvian Purple Potatoes

Condiments Include:

Bacon • Chive • Sour Cream • Sweet Corn • Caramelized Onions

Cheddar • Blue Cheese • Goat Cheese • Horseradish

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SIMPLE

INQUIRE WITH CATERING MANAGER FOR PRICING

SPIRITS

Svedka Vodka | Boodles Gin | El Zarco Tequila | Cruzan Rum
Cuttie Sark Scotch | Buffalo Trace Bourbon

BEER

Budweiser | Bud Light | Miller Lite | Coors Light | Odoul's

DRAFT BEER

Miller Lite | Full Sail Amber

WINE

Woodbridge Chardonnay | Woodbridge Cabernet | Cupcake Sparkling

POSH

INQUIRE WITH CATERING MANAGER FOR PRICING

SPIRITS

Ketel One Vodka | Ketel One Citroen Vodka | Bombay Sapphire Gin | Bacardi Rum
Makers Mark Bourbon | Patron Silver Tequila | Glenlivet 12YR

BEER

Fat Tire | Heineken | Amstel Light | Corona | Odoul's

DRAFT BEER

Miller Lite | Full Sail Amber | Full Sail IPA | Four Peaks Pitchfork Ale

WINE

Franciscan Chardonnay | Franciscan Cabernet | Mumm Napa Sparkling

PUB

INQUIRE WITH CATERING MANAGER FOR PRICING

BEER

Fat Tire | Heineken | Amstel Light | Corona | Budweiser | Bud Light
Coors Light | Miller Lite | Stella Artois | Odoul's

DRAFT BEER

Miller Lite | Full Sail Amber | Full Sail IPA | Four Peaks Pitchfork Ale

WINE

Woodbridge Chardonnay | Woodbridge Cabernet | Cupcake Sparkling

SOFT DRINKS 3

Coke
Diet Coke
Sprite
Ginger Ale
Dr Pepper
Tonic and Club Soda

BOTTLED WATER 4

Dasani

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TROPHY ROOM EQUIPMENT RENTAL

Podium	25
Screen	50
Power Cart	20
Easel	5
Wireless Microphone	25
Projector	70
Flip Chart with Markers	35
Dry Erase Board with Markers	25

ROOM SETUP

Boardroom	small 50	large 100
U-Shape	small 50	large 100
Hollow Square	small 50	large 100
Theatre Style	small 50	large 100
Removal of Trophy Room Tables	500	
Removal of Fred Homes Tables	small 150	large 250
Removal of Sun Devil Patio Tables	500	
Dance Floor	350	
Pipe & Drape	50	

FRED HOMES ROOM RENTAL

Fred Homes East or West	25 per hour
Fred Homes East & West	50 per hour

FRED HOMES ROOM F&B MINIMUM

Fred Homes East	250
Fred Homes East	250
Fred Homes East & West	500

(If minimum is not reached the difference will be charged to room rental)

EVENING EVENTS

Food & Beverage minimums vary depending on date. Please inquire with catering manager.

ASU KARSTEN GOLF CLUB CATERING POLICIES

FUNCTION REQUIREMENTS: A signed contract is required to reserve space for all meeting and or Food & Beverage functions in the Trophy Room Restaurant, Thunderbird Patio, and Fred Homes Meeting Rooms. All function requirements including set-up, menu selections, rental equipment and final guest count must be confirmed seven (7) work days prior to function date. Client to be responsible for payment of guaranteed guest count and any additional arrivals on conclusion of the function. Delay Bill accounts may be set up in advance for guest's convenience.

DEPOSITS/CANCELLATION/CREDIT: All food and beverage functions require a 20% deposit to secure event space and date. Unless credit or approval of direct billing, final balance is due at conclusion of all events. All cancellations require a thirty (30) day notice in writing to ensure refund of deposit.

FOOD & BEVERAGE: ALL food and beverage must be supplied by ASU Karsten Golf Club. Please note that all food and beverage sales and services are regulated by the State of Arizona. No food, liquor, beer, wine or non-alcoholic beverage may be brought into the facility from an outside source. Note the single exception of wedding/special occasion cakes.

RENTALS: Any and all rental equipment needed for an event will be an additional charge. Liability for damage to any equipment will be charged to the representative making arrangements at actual repair or replacement cost.

TAXES AND SERVICE CHARGES: Applicable taxes and 21% service charge will be added to the total of all food and beverage charges.