

# Catering Menu

## APPETIZERS and SKEWERS

Our appetizer selections serve 20 to 25 individuals, on average.



**Tortilla Chips and Fire Roasted Salsa** \$18  
*Add queso for \$8*

**Garlic Herb Hummus & Pita Chips** \$30

**Mac & Cheese Bites** \$80  
*Served with ranch on the side.*

**Beef or Chicken Empanadas** \$125  
*Served with fire roasted salsa*

**Spinach Artichoke Dip & Pita Chips** \$40  
*Served with pita chips*

**Soft Pretzel Bites & Queso** \$40

**Sea Salt Popcorn** \$10

**Chex Mix** \$15

**Trail Mix** \$18  
*Raisins, chocolate candies, Goldfish crackers, and mini pretzels*

**Caprese Skewers** \$60  
*Tomato, mozzarella cheese, and basil, drizzled with a sweet balsamic glaze.*

**Fruit Skewer** \$45  
*Skewers of seasonal fresh fruit, served chilled.*

**Garlic Shrimp Skewer** \$60

**Marinated Vegetable Skewer** \$45  
*Bell pepper, mushroom, zucchini, and onion (selection may vary based on season)*

**Butter Chicken Curry Skewer** \$58

**Hawaiian Kielbasa Skewers** \$60  
*Kielbasa, pineapple, red onion, and bell pepper and brushed with a sweet and savory barbeque sauce glaze.*

**Antipasto Skewers** \$65  
*Tomatoes, cheese tortellini, cured meats, and mozzarella cheese, topped with a drizzle of Italian dressing*



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## APPETIZER PLATTERS



### Fruit Platter

Three seasonal fruits, may include strawberries, blueberries, cantaloupe, watermelon, pineapple, grapes or honeydew.

**Small (serves approximately 25) \$65**  
**Large (serves approximately 50) \$120**

### Cheese Platter

Cheddar, Swiss, and pepper jack cheeses, served with assorted crackers.

**Small (serves approximately 25) \$45**  
**Large (serves approximately 50) \$95**

### Fruit & Cheese Platter

Three seasonal fruits, may include strawberries, blueberries, cantaloupe, watermelon, pineapple, grapes or honeydew. Cheddar, Swiss, and pepper jack cheeses and served with assorted crackers.

**Small (serves approximately 25) \$65**  
**Large (serves approximately 50) \$120**

### Strawberry Platter

Delicious strawberries served with chocolate cream cheese dip.

**Small (serves approximately 25) \$65**  
**Large (serves approximately 50) \$120**

### Crudit  Platter

Fresh carrots, celery, tomatoes, and broccoli. Served with a side of our house-made Ranch dressing.

**Small (serves approximately 25) \$55**  
**Large (serves approximately 50) \$100**

### Charcuterie Grazing Platter

**\$5**

Cured meats, cheeses, olives, nuts, and dried fruits. Served with assorted crackers. Priced per person. A minimum order of 25 people is required.

### Mediterranean Mezze Platter

A Mediterranean medley of our house-made hummus and tzatziki, served alongside fresh cucumbers, cherry tomatoes, marinated artichoke hearts, assorted olives, and mozzarella bites. Accompanied by crispy pita chips.

**Small (serves approximately 25) \$65**  
**Large (serves approximately 50) \$120**

### Assorted Cracker Platter

**\$20**



# Catering Menu

## BREAKFAST SELECTIONS



### MORNING FAVORITES

Priced per serving. A minimum order of 25 is requested.

**Yogurt Bar** \$5.50

Assorted yogurt, fresh berries, nut-free granola, honey, and cinnamon.

**Breakfast Wraps** \$4.25

Sausage, hashbrown cut potatoes, eggs, and cheese wrapped in a spinach burrito.

**Classic B&G** \$4

Fresh biscuits and hearty sausage-filled country gravy.

**Konza Sunrise** \$11.75

A full breakfast with scrambled eggs, sausage, bacon, roasted red-skinned potatoes O'Brien, and assorted pastries.

### PASTRIES

Priced per dozen

**Assorted Muffins** \$18

Selection varies, but typical varieties include chocolate chip, blueberry, or banana.

**Cinnamon Rolls** \$18

**Assorted Scones** \$20

Sweet or savory available. Selection varies, but typical varieties include lemon blueberry; chocolate chip; or cheddar, bacon, and green onion.

**Assorted Pastries** \$20

### HEARTY BAKES

Serves 20 to 25 individuals, on average

**Tater Tot Egg Bake** \$85

Golden tater tots, melted cheese, and your choice of savory sausage or hearty vegetables. A classic delivering favorite in every bite.

**Southern Powercat Hot Dish** \$90

Creamy grits blended with butter, sharp cheddar and Parmesan cheeses, then folded with sausage, basil, parsley, sautéed onions, and eggs. Baked until golden and bubbly.

**Spinach and Sausage Egg Bake** \$85

A strata-inspired oven-baked egg dish packed with savory sausage, fresh cream, spinach, bread, and cheese.

### A LA CARTE

Priced per serving. A minimum order of 25 is requested.

**Bacon** 3 per person \$2.50

**Sausage Links** 2 per person \$2

**Bagel with Cream Cheese & Butter** \$3

**Fresh Fruit** \$1.75

**Roasted Red-Skinned Potatoes O'Brien** \$2.50

**Fruit & Yogurt, and Granola Parfaits** \$3.75

# Catering Menu

## MID-DAY SELECTIONS

### DELI BOXES

#### The Varsity Box

\$13

Choice of sandwich, wrap, or salad, served with potato chips, and a freshly-baked cookie. Served with mayo and mustard on the side.

#### Sandwich, wrap, and salad options available:

Turkey and Cheese • Ham and Cheese • Vegetable Wrap • Grilled Chicken Caesar Wrap • Club Wrap • Chef Salad • Grilled Chicken Caesar Salad

### DELI PLATTERS

#### Powercat Sandwich Tray

\$12

Priced per person with a 6-person minimum. Your choice of up to three different sandwich options, served with assorted chips and freshly-baked cookies. Served with mayo and mustard on the side. Each guest receives one full sandwich, served halved for easy sharing.

#### Sandwich and wrap options available:

Turkey and Cheese • Ham and Cheese • Vegetable Wrap • Grilled Chicken Caesar Wrap • Club Wrap

Substitute a premium side for potato chips in any deli box or platter!

...substitute pea salad +\$2  
...substitute pasta salad +\$2.50  
...substitute mixed fresh fruit +\$2.75

### SALADS

Serves 20 to 25 individuals, on average

#### House Salad

\$40

Romaine lettuce and assorted greens, tomato, cucumber, red onion, shredded cheese, and croutons. Served with your choice of dressing.

#### Caesar Salad

\$55

Romaine lettuce, Parmesan cheese, and croutons. Served with Caesar dressing.

Add grilled chicken +\$20

#### Cobb Salad

\$110

Mixed greens, grilled chicken, bacon, hard-boiled eggs, avocado, tomatoes, and bleu cheese crumbles. Served with your choice of dressing.

#### Chef Salad

\$95

Mixed greens, turkey, ham, grape tomatoes, red onion, shredded cheese, and croutons. Served with your choice of dressing.

**Dressing options:** House-made ranch, Thousand Island, or Honey Mustard; Caesar, Italian, or Red Wine Vinaigrette.



# Catering Menu

## DINNER SELECTIONS



### SELF SERVE STATIONS

All of our self-serve stations are priced per person, and a minimum order of 25 people is requested.

#### Taco

Includes seasoned ground beef and chicken, cilantro lime rice, roasted corn, sautéed peppers and onions, shredded lettuce, tomatoes, green onion, sour cream, salsa, medium spiced queso, jalpenos, soft flour tortillas, and hard corn shells.

**\$13.50**

#### Mac and Cheese

Our creamy mac and cheese, served with bacon, ham, grilled chicken, green onion, jalapenos, tomato, and broccoli.

**\$11.50**

#### Baked or Mashed Potato

Your choice of either baked or our creamy mashed potatoes, served with shredded cheese, green onion, tomato, sour cream, sweet cream butter, and bacon.

**\$11.50**

#### Italian

Linguini and bow tie pasta served with tomato sauce, alfredo sauce, steamed broccoli, seared chicken breast, meatballs, and sweet Italian sausage.

**\$12.50**

#### Kansas City Barbeque

Barbequed beef brisket, pulled pork, classic sweet and tangy BBQ sauce, hamburger buns, our special recipe baked beans, and creamy coleslaw. Served with pickle chips and pickled jalapeno on the side.

**\$16.25**

### ADD-ON SIDES

Add as many sides as you'd like. All priced per person.

#### Baked Beans

**\$2**

#### Garlic Butter Green Beans

**\$1.50**

#### Roasted Lemon Butter Carrots

**\$1.50**

#### Dinner Roll & Butter

**\$1.00**

#### Corn on the Cob

**\$1.50**

#### Menu Hack:

Add a salad from page 4 to any meal to customize it and make it your own!

# Catering Menu

## SWEET TREATS *and* BEVERAGES



### SWEET TREATS

#### Banana Pudding \$30

Banana pudding with fresh bananas and vanilla wafers. Serves 25.

#### Kansas Dirt \$1.50

Chocolate pudding, Oreo cookies, and gummy worms. Topped with whipped topping. Priced individually, but a minimum order of 15 is requested.

#### Assorted Cookies

Chocolate Chip, Oatmeal Raisin, Sugar, Snickerdoodle, or Monster Cookies available.

**Small** \$11/dozen

**Jumbo** \$16/dozen

#### Fudge Brownies

**Small Bite** \$11/dozen

**Jumbo** \$16/dozen

#### Cupcakes \$3.50 each

One dozen minimum order

#### House-made Lemon Bars \$15/dozen

#### Assorted Cheesecake Bites \$24/dozen

Vanilla, chocolate, strawberry, lemon cream, and salted caramel with salted hazelnuts.

#### K-State Themed Sugar Cookies \$25/dozen

### BEVERAGES

**Canned Soda** (Pepsi products) \$1/can

**Water** (gallon to-go jug) \$10/gallon

**Bottled Water** (20 oz) \$2/bottle

**Iced Tea** \$12/gallon

**Lemonade** \$12/gallon

**Orange Juice** \$16/gallon

**Hot Chocolate** \$16/gallon

**Harvest Ridge Coffee** \$16/gallon

**Infused Water** \$13/gallon

**Hot Tea** \$12/gallon

**Bulk Water Station\*** \$25

\*Charged per day. Available in Justin Hall only, service offered during regular business hours.



# CATERING POLICIES

## Confirmation

A final guest count is required no later than 72 business hours (Monday–Friday) prior to the scheduled event. If an updated count is not provided by that deadline, the originally requested number will be considered the guaranteed guest count.

The client will be billed for 100% of the guaranteed number, regardless of actual attendance. Any increase to the guest count made within 72 business hours of the event will incur an additional 25% surcharge on the added amount, based on the contracted per-person rate, plus applicable tax and gratuity.

## Contract

To confirm your event, a signed copy of the event proposal must be returned to Lacy's. The signed proposal, along with any required deposit, constitutes the full agreement between the client and Lacy's and locks in pricing as stated. Any modifications to this agreement must be made in writing. Signed contracts may be submitted electronically.

## Charges and Cancellations

We understand plans may change. Menu and guest count changes must be made during regular business hours and received at least 72 business hours (Monday–Friday) before the event. Changes submitted over the weekend or on holidays will be considered received the next business day.

Cancellations must also be received at least 72 business hours in advance. Cancellations made between 24 and 72 business hours prior to the event will result in a charge of 50% of the total estimated cost based on the guaranteed guest count and menu. Cancellations made less than 24 hours before the event will be charged at 100%.

Exceptions may be made in cases of extenuating circumstances, such as university closures due to inclement weather.

## Pick-up Orders

Clients may pick up catering orders at no additional charge from Lacy's (Justin Hall, Room 110). Pick-up times will be arranged at the time the order is placed. All items will be packaged in disposable containers.

A \$20 fee will apply to pick-up orders scheduled or otherwise picked up outside of regular hours (8:00 AM–5:00 PM, Monday–Friday).

## Service Ware

All menu prices include standard disposable service ware (paper/plastic). China and glassware are available for an additional fee upon request.

## Tablecloths and Napkins

Rectangular tablecloths will be charged at \$8.00 per tablecloth and cloth napkins will be charged at \$1.00 per napkin. Skirting for tables is not a service that we currently provide. Lacy's does not provide round tablecloths or skirting for individual tables for guest seating. Should you require round tablecloths, prior arrangements will be necessary and may incur additional charges.

## Drop off and Delivery

To ensure timely and professional service, deliveries will occur as scheduled. Please ensure venue access is available and that an event representative is on-site to meet the Lacy's team. We do not have access to locked university facilities. Delivery fees outside of Justin Hall will incur a delivery fee. Current fees are assessed at the following rates:

- On-campus: \$50
- Off-campus: \$100

A minimum order of \$200 (excluding delivery and service fees) is required for delivery. Weekend events (Saturday/Sunday) require advance notice and a minimum order of \$1,000.

## Service & Staffing Fees

Events requiring buffet or break set-up and clean-up will incur a 20% service fee.

Additional fees are assessed by the Kansas State University Alumni Center and the Kansas State Student Union when Lacy's caters an event at either location. Thus, any event held at these locations will be assessed additional venue-specific service fees:

- Kansas State University Alumni Center: +16%
- Kansas State Student Union: +14%

If additional staff attendants are requested beyond standard staffing levels, a labor fee of \$25.00 per hour, per attendant will apply.

## Guarantee & Payment

Events hosted by official Kansas State University entities do not require a deposit or prepayment, only the signed agreement.

Non-university groups or external clients must provide a 50% deposit no later than 45 days prior to the event, or at the time of booking for events scheduled within 45 days.

## Menu Pricing & Substitutions

Menu pricing and availability are subject to change based on supply and demand. When possible, notice will be given to clients in advance to allow time for review and approval of any necessary substitutions or price adjustments.

## Leftovers and To-Go Food

For events staffed by Lacy's, leftover food and to-go containers will not be provided. This policy does not apply to pick-up or delivery-only orders where no on-site service is provided.