



Department of Hospitality Management
College of Health and Human Sciences
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Lacy's is a student led full service restaurant and catering service in the Department of Hospitality Management located in Justin Hall at Kansas State University. If you have an idea for catering event that is not listed on this menu, please feel free to contact the manager to discuss the needs for your event.

Pick-up Orders

Customers are welcome to pick-up catering orders as no additional cost at Lacy's located in Justin Hall, room 110 in Justin Hall. The pick-up time will be arranged when an order is placed. All items will be served in a disposable container for pick-up orders. An additional fee of \$20 will be added to your pick-up order when the requested time for pick-up is outside normal operating hours of, 0800AM to 0500PM Monday through Friday, during the academic year.

Drop off and Delivery

In order to provide quality service to the entire University community, deliveries must occur as scheduled. We do not have key access to university facilities; therefore, all facilities should be unlocked for access prior to the start time of each event and an event sponsor should plan to meet the staff from Lacy's.

Delivery fee will be assessed for which Lacy's delivers food and/or beverages on site to the event; On-Campus \$50 off-campus \$70.00. We request that your delivery order is a minimum of \$200 excluding delivery and service fees.

Any event on Saturday and Sunday outside the academic year will require adequate notice and a minimum order of \$1,000.00.

Service and Staff Fee Charges

Service fees of 20% will be assessed for an event for which Lacy's provides set-up, buffet set-up, service to guests, and/or cleaning of the event. Service fees will also be assessed for any event in which Lacy's opens specifically for a private event where beverages or refreshments will be served.

Labor charges will be assessed if an attendant(s) is requested at a rate of \$20.00 per hour, per attendant

Guarantee and Payments

Additional fees are assessed by the Kansas State University Alumni Center and the Kansas State Student Union, thus **any event held at the alumni center will be assessed an additional 16% service charge, while an event in the student union will be assessed an additional 14% service charge.**

Events hosted by official Kansas State University entities do not require a deposit or prepayment. However, any non-university supported group or off-campus entity wishing to utilize the services of Lacy's will require a 50% deposit 45 days in advance of the event, or at the time of booking if booking occurs less than 45 days in advance of the event.

Outside Food and Beverage

All food and beverage priced per person for which Lacy's Fresh Fare and Catering provides staff and service must be provided, prepared, and served by Lacy's Fresh Fare & Catering and must be consumed at the event. For food safety regulations, no to-go boxes or leftover food will be provided to the client.

**Contract**

In order to book your event, a signed copy of the catering/sales contract must be returned to Lacy's. The signed contract with its stated terms constitutes the entire agreement between the client and Lacy's. A signed contract with deposit, if applicable, will lock in prices. Any changes to the terms stated must be in writing.

Confirmation

A confirmation of number of guests attending is required 72 business hours prior to the scheduled event. If updated numbers are not provided, the amount requested will become the guaranteed number. Clients will be billed at 100% of guarantee number or the number of guests actually served, whichever is higher. If less than the number of guaranteed guests, attend an event the client will be billed 100% of the guaranteed number. Any increase to final guest count given less than 72 hours prior to the event will result in an additional charge of 25% on the increased amount at the amount contracted per person, plus tax and 18% gratuity.

Charges and Cancellations

We understand that sometimes events have to be cancelled or changed. The minimum notice to change items is 72 business hours. Changes must be submitted during normal business hours, excluding holidays. Changes sent or received over the weekend or outside business hours will be considered received the next business day.

To cancel an event, the minimum notice required is 72 business hours. Cancellations with less than 72 business hours will result in a 50% charge of the total bill based on menu selected and the guaranteed number of guests, if the cancellation occurs more than 24 hours in advance. If the cancellation occurs within 24 hours of the event, 100% of the estimated charges will be assessed. This policy will not apply to cancellations due to extenuating circumstances, such as the university being closed due to inclement weather.

Service Ware

All menu prices include paper and plastic-ware for service. China and glassware are available for no additional fee if the event takes place within Justin Hall. An additional fee will apply for events which require the use of china and glassware outside of Justin Hall, the K-State Alumni Center, or the K-State Student Union. A \$0.40 per plate fee will be assessed for events taking place at the K-State Alumni Center.

Tablecloths and Napkins

Lacy's Fresh Fare & Catering does not provide round tablecloths or skirting for individual tables. Should you require round tablecloths prior arrangements will be necessary and will incur additional charges. 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.



Appetizers

Bierocks

French bread dough wrapped around beef and cabbage, baked.

\$3.00/piece

Homemade Tortilla Chips and Fire Roasted Salsa or Queso

1 gallon of chips/ 11.00

1 quart of salsa/ 12.00

1 quart of queso/ 14.00

Traditional Hummus and Pita Chips

1 quart of Hummus

\$10.00

1 gallon of homemade pita chips

\$8.00

Black Bean Hummus

1 quart of Hummus

\$12.00

1 gallon of homemade pita chips

\$8.00

Italian Salsa Cruda

Diced tomatoes, bell pepper, onion, garlic, and fresh herbs served with toasted baguette slices

\$20.00/ gallon

Stuffed Mushrooms

Roasted mushrooms filled with a spinach & artichoke cream sauce

\$45.00/ 25 servings

With Crab

\$70.00/ 25 servings

Loaded Potato Wedges

Topped with cheddar cheese, bacon and scallions

Served with sour cream ranch

\$35.00/ 25 servings

Soup

Minestrone

\$2.00 / person

Chicken Noodle

\$2.00 / person

Beef Chili

\$2.25 / person

French Onion

\$3.00 / person

Tomato Vegetable

\$2.00 / person

Salads

Fatoush

Cucumber, tomato, onion, and bell pepper with lemon and herbs

\$20.00/ gallon

Garbanzo bean salad

Tossed in fresh lemon, herbs and Mediterranean spices

\$15.00/ gallon

Mixed Greens Salad

Mixed greens with tomato, cucumber, red onion, and shaved carrots

\$30.00/ 25 servings

Caesar Salad

Romaine lettuce, parmesan cheese, diced tomatoes, croutons, and a side of Caesar dressing

\$35.00/ 25 servings

\$45.00/25 Servings with Chicken

Cobb Salad

Mixed greens with grilled chicken, ham, hard-boiled egg, bacon, cheddar, pepper jack, cucumber, tomato, shredded carrot, and onion served with a side of either Italian or Ranch dressing

\$45.00/ 25 servings

Kale and Quinoa Salad

Shredded kale, quinoa, golden raisins, almonds, served with raspberry vinaigrette

\$35.00/ 25 servings

Boxed Lunches

Executive Boxed lunch

Turkey, ham, roast beef or vegetable sandwich with lettuce, tomato, and cheese. Served with mayonnaise, mustard, hot sauce, and Fresh Fruit

\$8.50

Executive "Salad" Boxed Lunch

Cobb salad- mixed greens, grilled chicken, ham, cheddar, pepper jack, cucumber, tomato, and onion served with Italian or Ranch dressing. Served with fresh fruit.

\$10.00

K-Stater Boxed Lunch

Turkey, ham, roast beef or vegetable sandwich with lettuce, tomato, and cheese. Served with mayonnaise, mustard, hot sauce, fresh fruit, potato chips, and a cookie.

\$13.50



K-Stater "Salad" Boxed Lunch

Cobb salad- mixed greens, grilled chicken, ham, cheddar, pepper jack, cucumber, tomato, and onion served with Italian or Ranch Dressing. Served with potato chips, and a cookie.
\$15.00

Deli Sandwich Platters

Deli platters include a choice of turkey, ham, or roast beef.
\$3.00 /person (3oz portion)

Lettuce, tomato, onion, and pickles
\$1.00/ person

Cheddar, Swiss, and American cheese
\$0.75/ person

Bread
Whole wheat, White, or Sub roll
\$0.75/ person

Deli platters will include: sides of Mayonnaise, mustard, and hot sauce

Vegetarian option available please inquire to discuss options.

Chicken Salad, Ham Salad, or Egg Salad wraps served with lettuce and tomato
\$5.00/ person

Sides/Snacks

Bag of Chips
(Regular, jalapeno, Maui onion, or barbecue)
\$1.50

Bag of Pita Chips
\$1.75

Popcorn
\$6.00 per gallon

Pretzels
\$12.00 per gallon

Chex Mix
\$15.00 per gallon

Fruit, Cheese &Vegetable Platters

Fruit Platter

Three seasonal fruits may include: Strawberries, blueberries, cantaloupe, watermelon, pineapple, grapes or honey dew
Small Platter (25) \$45.00
Large Platter (50) \$90.00

Cubed Cheese Platter

Cheddar, Swiss, and Pepper Jack cheese
Small (25) \$40.00
Large (50) \$75.00

Fruit and Cheese Platter

Small (25) \$45.00
Large (50) \$90.00

Assorted Crackers

Small (25) \$20.00
Large (50) \$35.00

Vegetable Platter

Carrots, celery, grape tomatoes, broccoli, and cauliflower served with a sour cream ranch dressing
Small (25) \$45.00
Large (50) \$85.00

Antipasto Platter

Imported meats, cheese, and vegetables served with balsamic glaze and infused garlic oil
\$3.50 / person

Buffets (Breakfast)

Yogurt Bar

Vanilla or strawberry yogurt, fresh strawberries and blueberries, granola, honey, and cinnamon
\$2.50 /serving

Vegetable and Cheese Tater-tot Casserole
\$60.00/ 25 servings

Sausage and Cheese Tater-tot Casserole
\$70.00/ 25 servings

Vegetable and Grits Frittata
\$40.00/ 25 servings

Cinnamon Roll Bread Pudding
\$35.00/ 25 servings

Roasted Potatoes
\$35.00/ 25 servings

Roasted Sweet Potatoes
\$40.00/ 25 servings

Regular Grits
\$20.00/ 25 servings

Cheese Grits



\$25.00/ 25 servings

Bacon

\$2.50 / serving

Pork Sausage Patties

\$2.00 / serving

Bagel with Cream Cheese and/or Butter

\$2.50 / serving

Assorted Muffins

Chocolate

Blueberry

Banana Nut

\$15.00/ Dozen

Cinnamon Rolls

\$12.00/ Dozen

Cheddar, Bacon, and Onion Biscuits

\$14.00/ Dozen

Fresh Fruit

Bananas, apples, or oranges

Market Price

Buffets (Lunch/Dinner)

Taco Bar

Includes grilled chicken, seasoned ground beef, sautéed peppers and onions, cilantro lime rice, black beans, roasted corn, shredded lettuce, diced tomatoes, diced red onion, cilantro, sour cream, salsa, hot sauce, medium spiced queso, soft flour tortillas, and hard corn shells

\$12.50/ serving

Italian Buffet

Linguini or bowtie pasta served with Alfredo or tomato sauce

\$3.50 / serving

Whole wheat pasta with Alfredo or tomato sauce

\$6.00 / serving

Seared chicken breast \$3.00 /serving

Chicken parmesan \$5.00 / serving

Meatballs \$3.00 / serving

Sweet Italian sausage \$5.00 / serving

Baby shrimp \$ 7.00 / serving

Lemon Herb Salmon

Served with fresh herbs and citrus beurre blanc

\$15.00 / person

Beef Stroganoff

Sliced beef in a brown mushroom and onion gravy served with egg noodles

\$13.50 / person

Chicken Marsala

Seared chicken served in a Marsala sauce served with Linguini

\$12.00 / person

Kansas City or Carolina Pork Barbecue

Served with rolls, pickles, banana peppers, and barbecue sauce

\$11.00 / person

Kansas City or Carolina Chicken Barbecue

Served with rolls, banana peppers, and barbecue sauce

\$11.00 / person

Ratatouille

Roasted zucchini, yellow squash, mushrooms, eggplant, tomatoes, onion, and herbs served with quinoa

\$10.00 / person

Entrée Sides

All sides \$2.00/ serving

Green Bean Jardinière

French green beans, bell pepper, and onion

Roasted Broccoli

Roasted Baby Carrots

Roasted Corn

Mashed Potatoes

Baked Potatoes

Rice Pilaf

Mac and Cheese

Cilantro Lime Rice

Bread and Butter

Sweet Treats

Banana Pudding

Banana pudding with fresh bananas and vanilla wafers

\$25.00/ 25 servings

Kansas Dirt

Chocolate pudding with Oreo cookies and gummy worms

\$25.00/ 25 servings

Fudge Brownies

\$12.00 / dozen



M&M Brownies
\$13.00 / dozen

Chocolate Chip Cookies
\$11.00 / dozen

Oatmeal Raisin Cookies
\$11.00 / dozen

Sugar Cookies
\$11.00 / dozen

Gourmet Monster Cookies
\$13.50 / dozen

Gourmet Chocolate Chunk Cookies
\$13.50 / dozen

Gourmet Decorated Sugar Cookies
\$15.00 / dozen

Decorated Cupcakes
\$2.00 each

Beverages

Soda (Can)
\$1.00 / can

Soda (Bottle)
\$2.00 / bottle

Water
\$3.00 / gallon

Infused Water
Cucumber, strawberry, or orange
\$12.00/gallon

Bottled Water (20oz)
\$1.50 / bottle

Iced Tea (3 Gallon Minimum)
\$3.50 / gallon

Lemonade
\$3.25 / gallon

Coffee
\$12.50 / gallon

Decaf Coffee
\$12.50 / gallon

Hot Tea
\$12.50 / gallon

Hot Chocolate
\$12.00 / gallon

Orange Juice
\$16.00 / gallon

Apple Juice
\$16.00 / gallon