CATERING MENU 2013 – 2014

MURRAY
STATE UNIVERSITY

about us

RACER HOSPITALITY CATERING

Located on the first floor of the Curris Center on the beautiful campus of Murray State University, Racer Hospitality Catering is dedicated to serving the entire community of Calloway County with the highest quality food, service and presentation. We are always striving to improve our services and are willing to work with you to plan your event, be it a small gathering of five or 10 to a banquet for 500.

Racer Hospitality Catering offers services for every kind of event you can imagine. From picking up a few dozen cookies to take to your child's school party, to a set up of coffee and pastries for a reception, to a sit down dinner for 50 people or a buffet banquet for 500, we will work with you to meet your particular needs.

Contact us today to plan your event.

Racer Hospitality Catering Office
101 Curris Center
Murray, KY 42071
270.809.2746

HOURS
Monday – Friday
8 a.m. – 4:30 p.m.

livemurray
eat·stay·shop
oncampus

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breakfast

CONTINENTAL BREAKFASTS – MINIMUM 25 GUESTS

All Continental Breakfasts include our environmentally friendly line of plates, cups, cutlery and paper napkins. Continental Breakfasts held outside of the Curris Center will be served with disposable trays, beverage containers, utensils and paper tablecloths. Service staff is available for an additional charge. For groups less than 25, please refer to the A la Carte Breakfast Selections. Groups less than 50 may choose two types of pastry, and groups more than 50 may choose three types of pastry.

BOARD ROOM BREAKFAST $6.95

Your choice of:
- Cinnamon Raisin Biscuits • Cinnamon Rolls
- Croissants with butter and preserves
- Muffins • Scones

Served with orange juice, ice water and coffee.
Decaffeinated coffee available upon request.

EXECUTIVE BREAKFAST $8.95

Your choice of:
- Assorted Sliced Breakfast Breads
- Assorted Sliced Coffee Cake
- Cinnamon Raisin Biscuits • Cinnamon Rolls
- Mini Filled Croissants

Served with orange juice, ice water and coffee.
Decaffeinated coffee available upon request.

LIGHT BREAKFAST $10.95

Your choice of:
- Cinnamon Rolls • Cinnamon Raisin Biscuits
- Croissants with Butter and Preserves
- Muffins • Scones

Served with fresh fruit salad, assorted yogurts, orange juice, ice water and coffee.
Decaffeinated coffee available upon request.

BREAKFAST BUFFETS – MINIMUM 30 GUESTS

Breakfast Buffets will include our environmentally friendly line of plates, cups, cutlery and paper napkins. You may upgrade to china, silverware, glassware, and linen napkins for $3 per guest.

HOT BREAKFAST $8.95

- Egg and Sausage Bake or Ham and Cheese Strata
- Bacon or sausage
- Hashbrown casserole or diced potatoes with peppers and onions

Served with hot biscuits with butter and jelly, fresh fruit salad, orange juice, ice water, and coffee.
Decaffeinated coffee available upon request.

COUNTRY BREAKFAST..... $8.95

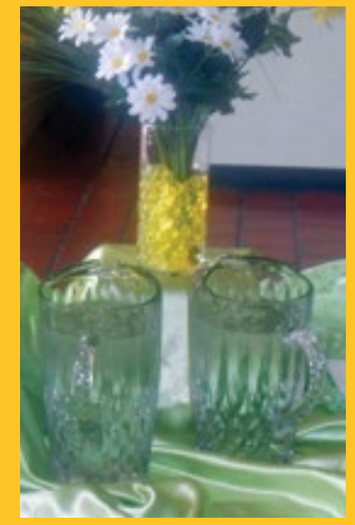
- Bacon, country ham, or sausage
- Hashbrown casserole or diced potatoes with peppers and onions

Served with scrambled eggs, biscuits and gravy, fried apples, orange juice, ice water and coffee.
Decaffeinated coffee available upon request.

MADE TO ORDER OMELET BREAKFAST $12.95

Omelet station with ham, mushrooms, onions, green peppers, spinach, tomatoes and cheddar cheese.

Served with your choice of toast or hot biscuits with butter and jelly, hashbrown casserole or diced potatoes with peppers and onions, orange juice, ice water and coffee. Decaffeinated coffee available upon request. Two attendants required per 30 guests.



A LA CARTE BREAKFAST SELECTIONS

Create your own custom breakfast service or supplement our Continental Breakfast or Breakfast Buffet packages.

Cinnamon Roll $1.95

Croissants with Butter and Preserves $2.45

Mini Filled Croissants ..... $ .95

Fruit Bread (10-12 slices per loaf) $8.95
Banana Nut, Blueberry, Lemon Poppy Seed, Pumpkin or Strawberry

Coffee Cake (20 servings per cake) $17.95
Blueberry, Cinnamon, Chocolate Sour Cream or Pineapple

Scone $2.25
Raspberry White Chocolate, Blueberry and Apple Cinnamon

Yogurt $1.95

Bacon, three slices $1.45

Sausage, two patties $1.45

Scrambled Eggs $1.85

lunch

BOX LUNCHES – MINIMUM 12 GUESTS

Groups of 25 or less choose one sandwich, groups more than 25 but less than 50 choose two sandwiches, groups of 50 or more choose three sandwiches. Please choose one type of salad. Box Lunches include potato chips, two gourmet cookies and a canned drink.

BROWN BAG $6.95

Ham and American or turkey and American on white or wheat bread, mustard, mayonnaise, potato chips and fresh whole fruit.

GOURMET BOX LUNCH..... $8.95

Your Choice of Sandwich:

Campagnard - thinly sliced deli ham, creamy Brie cheese, crisp romaine lettuce, sweet pickle and Dijon mustard on French bread.

Caprese - fresh mozzarella cheese, roasted Roma tomatoes, fresh basil and garlic mayonnaise on focaccia bread.

Chicken Salad - creamy chicken salad mixed with plump red grapes served with crisp leaf lettuce on a flaky buttery croissant.

Turkey Cranberry - oven roasted turkey breast, provolone cheese, baby spinach and cranberry relish on a ciabatta roll.

WRAP BOX LUNCH $9.95

Your Choice of Wrap:

Chicken BLT Wrap – breaded chicken strips, bacon, shredded lettuce, diced tomato and Ranch dressing in a flour tortilla.

Chicken Caesar – crisp romaine lettuce, all white meat chicken, shredded Parmesan cheese, and creamy Caesar dressing in a flour tortilla.

Club – thinly sliced deli ham, turkey and roast beef with shredded lettuce, diced tomato and honey mustard in a flour tortilla.

Mediterranean Wrap – roasted eggplant, roasted red peppers, kalamata olives, feta cheese and hummus in a honey wheat wrap.

Roast Beef – thinly sliced roast beef, provolone cheese, shredded lettuce, diced tomato and a zesty horseradish mayonnaise wrapped in a honey wheat tortilla.

Turkey Cranberry – oven roasted turkey breast, provolone cheese, baby spinach and cranberry relish in a honey wheat tortilla.

YOUR CHOICE OF SALAD:

Broccoli Salad – shredded broccoli, cauliflower florets, diced pears, diced apples, golden raisins and dried sweetened cranberries in a tangy cole slaw dressing.

Fresh Fruit Salad - grapes, honeydew and cantaloupe melon pieces, orange sections and pineapple chunks.

Homemade Potato Salad – diced potatoes, hard boiled eggs, celery and onion in a creamy dressing.

Zesty Bowtie Pasta - large bowtie pasta mixed with an assortment of fresh vegetables in a colorful savory seasoned dressing.

LIGHT LUNCHEONS – MINIMUM 12 GUESTS

All Light Luncheons include our environmentally friendly line of plates, cups and cutlery, paper napkins and linen tablecloths. Upgrade to china, silverware, glassware and linen napkins for $3 per guest. Price includes iced tea, water, sweeteners and lemons. Substitute canned drinks and bottled waters for $1 per guest.

Groups of 25 or less choose one sandwich, groups more than 25 but less than 50 choose two sandwiches, groups of 50 or more choose three sandwiches. Please choose one type of salad.

HOT SANDWICH BUFFET..... $11.45

Your Choice of Sandwich:

Pesto Chicken – marinated chicken breast, Monterey Jack cheese and pesto on ciabatta bread.

Portabella Mushroom – roasted portabella mushroom, Monterey Jack cheese and pesto mayonnaise on garlic-rosemary focaccia.

Reuben – thinly sliced corned beef, sauerkraut, Swiss cheese, and Thousand Island dressing on rye bread.

Roasted Vegetable – zucchini, yellow squash, red pepper, green pepper, red onion, Monterey Jack cheese and chipotle mayonnaise on garlic-rosemary focaccia.

Turkey and Swiss – oven roasted turkey breast, Swiss cheese, and a creamy Dijon mayonnaise on a pretzel roll.

Includes potato chips, your choice of salad and Sweet Treat dessert.

SOUP, SALAD AND SANDWICH BUFFET $11.95

Your Choice of Sandwich:

Campagnard - thinly sliced deli ham, creamy Brie cheese, crisp romaine lettuce, sweet pickle and Dijon mustard on French bread.

Caprese - fresh mozzarella cheese, roasted Roma tomatoes, fresh basil and garlic mayonnaise on focaccia bread.

Chicken Salad - creamy chicken salad mixed with plump red grapes served with crisp leaf lettuce on a flaky buttery croissant.

Turkey Cranberry - oven roasted turkey breast, provolone cheese, baby spinach and cranberry relish on a ciabatta roll.

Served with our Chef's soup of the day, tossed salad with dressings (Ranch, French and Italian), crackers and your choice of Sweet Treat dessert.

WRAP AND SALAD BUFFET $10.95

Your Choice of Wrap:

Chicken BLT Wrap – breaded chicken strips, bacon, shredded lettuce, diced tomato and Ranch dressing in a flour tortilla.

Chicken Caesar – crisp romaine lettuce, all white meat chicken, shredded Parmesan cheese and creamy Caesar dressing in a flour tortilla.

Club – thinly sliced deli ham, turkey and roast beef with shredded lettuce, diced tomato and honey mustard in a flour tortilla.

Mediterranean Wrap – roasted eggplant, roasted red peppers, kalamata olives, feta cheese and hummus in a honey wheat wrap.

Roast Beef – thinly sliced roast beef, provolone cheese, shredded lettuce, diced tomato and a zesty horseradish mayonnaise wrapped in a honey wheat tortilla.

Turkey Cranberry – oven roasted turkey breast, provolone cheese, baby spinach and cranberry relish in a honey wheat tortilla.

Includes potato chips, your choice of salad and Sweet Treat dessert.

BUILD YOUR OWN SANDWICH BAR $10.95

Deli Tray – Ham, turkey and roast beef.

Cheese Tray – Swiss, American and provolone.

Bread Tray – may include: country white, hearty wheat, 12-grain wheat, multi-fiber, soft rye, 100% multigrain and sour dough.

Lettuce, tomato and onion, Heinz mayonnaise and Grey Poupon mustard.

Includes potato chips, your choice of salad and Sweet Treat dessert.

BAKED POTATO BAR $11.95

Hot fresh baked potatoes served with butter, sour cream, chili, broccoli florets with cheese sauce, salsa, Ranch dressing, bacon crumbles and chopped scallions, tossed salad with dressings (Ranch, French and Italian), and your choice of Sweet Treat dessert.

SWEET TREAT DESSERTS

Assorted Gourmet Cookies

Dessert Bar Quartet
Oreo Dream Bars, Caramel Apple Grannies, Lemonberry Jazz Bars, Marble Cheese Truffle Bars

Easy Eight Assorted Dessert Bars
Carrot Cake Bars, Raspberry Sammies, Chewy Marshmallow Bars, Rockslide Brownies, Frangipane Apple Bars, Apricot Granola Bars, Chocolate Peanut Butter Stacks, Oatmeal Cranberry Mountain Bars

PLATED LUNCHEONS – MINIMUM 10 GUESTS

All Plated Luncheons will be served on china plates with silverware, glassware, linen tablecloths and napkins, and include iced tea, water and your choice of dessert from our Classic Confections Desserts. Please see page 12 for dessert selections. There will be a $3 per guest charge for Plated Luncheons not held in the Curris Center or the CFSB Center.

Add the optional coffee service to complete your meal for just $1.45 per guest.

Turkey Cranberry Sandwich or Wrap $10.95
Oven roasted turkey breast, provolone cheese, baby spinach and cranberry relish on your choice of ciabatta or honey wheat tortilla with lemon honey bowtie pasta, homemade potato chips and a pickle.

Campagnard Sandwich $12.25
Thinly sliced deli ham, creamy Brie cheese, crisp Romaine lettuce, sweet pickle and Dijon mustard on French bread with broccoli salad, homemade potato chips and a pickle.

Caprese Sandwich $12.95
Fresh mozzarella cheese, sliced Roma tomatoes, fresh basil and a garlic mayonnaise on garlic-rosemary focaccia with white bean salad, homemade potato chips and a pickle.

Mediterreanean Wrap..... $11.95
Roasted eggplant, roasted red peppers, kalamata olives, feta cheese and hummus in a honey wheat tortilla with marinated cucumber salad, pita chips and a pickle.

South of the Border Wrap..... $10.25
Black beans, diced tomato, fresh cilantro and Monterey Jack cheese in a warm cheese and jalapeno tortilla with mojito bean salad and homemade tortilla chips with salsa.

Chicken Salad Croissant $11.95
Creamy chicken salad mixed with plump red grapes served with crisp leaf lettuce on a flaky buttery croissant with our Chef's soup of the day, homemade potato chips and a pickle.

California Chicken Salad $13.45
All white meat chicken bathed in a creamy curry dressing on a bed of lettuce and garnished with fresh cantaloupe, honeydew, red and white grapes, pineapple and strawberries. Served with warm buttery croissants.

Cobb Salad $12.95
Fresh spring greens topped with oven roasted turkey breast, bacon, avocado, cherry tomatoes, red onion rings, hard boiled eggs, blue cheese crumbles, kalamata olives and balsamic vinaigrette on the side. Served with warm buttery croissants.

Flank Steak Salad..... $12.25
Refreshing iceberg and romaine lettuces topped with our homemade marinated flank steak, crumbled feta cheese, cucumbers, tomatoes, carrots, croutons and balsamic vinaigrette. Served with warm buttery croissants.

Chef Salad $10.45
A classic blend of lettuces topped with strips of turkey and ham, Swiss cheese, green peppers, cherry tomatoes, hard boiled eggs and Ranch dressing on the side. Served with warm buttery croissants.

THEME BUFFETS – MINIMUM 30 GUESTS

Theme buffets include iced tea and water. Substitute canned drinks and bottled waters for $1 per guest. Add coffee setup for $1.45 per guest.

Theme Buffets will include linen tablecloths and our collection of environmentally friendly plates, cups, forks and paper napkins. Upgrade to china, silverware, glassware and linen napkins for $3 per guest.

Mexican Fiesta $8.95
Crunchy and soft shell tacos, spicy taco beef and chicken, shredded lettuce, diced tomato, shredded cheese, salsa, sour cream, Spanish rice, Mexicali corn, homemade tortilla chips and churros.

Italian Villa $8.95
Antipasto tray, Italian salad, classic meat or vegetable lasagna, cheese stuffed breadsticks and tiramisu.

BBQ $8.95
Pulled pork or chicken, fresh buns, BBQ sauce, cole slaw, baked beans, potato chips and assorted gourmet cookies.

Grillout $9.45
Quarter pound hamburgers and hot dogs, buns, American cheese, lettuce, tomato, onion, pickle relish, ketchup, mustard, baked beans, homemade potato salad and assorted gourmet cookies.

Italian Action $14.95
Italian salad, penne pasta, cheese tortellini, marinara sauce, alfredo sauce, Italian chicken, Italian sausage, meatballs, sliced mushrooms, red pepper flakes, shredded Parmesan cheese, cheese stuffed breadsticks and tiramisu. Two attendants per 30 guests.

STUDENT/NON-PROFIT GROUPS MINIMUM 30 GUESTS

Student non-profit menus are available for pick up only and include our environmentally friendly line of plates, cups, utensils and paper napkins. Chafers, serving utensils, linens and service staff are available for an additional charge.

BBQ or Herb Roasted Chicken $6.95
Your choice of BBQ or herb roasted bone-in chicken breast with mashed potatoes, green beans, rolls, butter, New York cheesecake, iced tea, water, lemons and sweeteners.

Grillout $7.25
Hamburgers, hot dogs, buns, cheese slices, lettuce, tomato, onion, ketchup, mustard, mayonnaise, relish, potato chips, cookies and canned drinks.

Pasta $6.95
Penne pasta, alfredo sauce, marinara sauce, tossed salad with dressings, breadsticks, cookies, iced tea, water, lemons and sweeteners. Substitute zesty meat sauce for an additional $0.95 per person.

dinner

BUFFETS – MINIMUM 30 GUESTS

ONE ENTRÉE – $11.95 • TWO ENTRÉES – $14.95

All Buffets include a tossed salad with dressings, rolls with butter, iced tea, water and your choice from our Classic Confections dessert selection. You may choose a dessert from our Happy Endings collection for an additional $1.50 charge. Please see page 12 for dessert selections.

All buffets will include linen tablecloths and our environmentally friendly line of plates, cups and cutlery as well as paper napkins. You may upgrade to china, silverware, glassware and linen napkins for $3 per guest.

ENTRÉES – choose one or two

BBQ Bone-in Chicken Breast

Herb Roasted Bone-in Chicken Breast

Mushroom Stuffed Chicken
add $1.25

Smokey BBQ Pork Loin

Roast Pork Medallions with Creamy Dijon Sauce
add $1.25

Pot Roast with Potatoes and Carrots

BBQ Beef Brisket

Marinated Flank Steak

Beef Tips with Mushrooms and Onions

Lemon Dill Salmon

Citrus Peppercorn Tilapia

SIDE DISHES – choose two

Cheesy Scalloped Potatoes
Creamy Potato Bake
Hashbrown Casserole
Macaroni and Cheese
Roasted Baby Bakers
Roasted Red Skin Potatoes
Smashed Potatoes with Bacon and Cheddar
Rice Pilaf
Green Bean Casserole
Cheesy Broccoli Bake
Sweet Potato Casserole
Buttered Broccoli Spears
California Blend
Country Style Green Beans
Creamy Corn
Herb Glazed Baby Carrots
Seasonal Vegetable Medley

PLATED DINNERS – MINIMUM 10 GUESTS

Entrées are served with a tossed salad with dressings (Ranch, French and Italian) dinner rolls with butter, iced tea and water. You may substitute a Signature Salad for an additional charge.
Dessert and coffee service are available for an additional charge.

All Plated Dinners will be served on china plates with silverware, glassware, linen tablecloths and napkins. There will be a $3 per guest charge for Plated Dinners not held in the Curris Center or the CFSB Center.

ENTRÉES

Oven Roasted Rosemary Chicken $14.45
Airline breast of chicken roasted with herbs and olive oil served with roasted garlic and caramelized onion mashed potatoes, crisp tender whole green beans and rosemary scented pan sauce.

Creme Brie Chicken $14.45
A delectable combination of creamy Brie cheese, sweet apples, cranberries, onions and a hint of chive wrapped in a tender and juicy chicken breast served with roasted baby bakers and sautéed green beans.

Apple Herb Pork Chop $15.45
Flavorful and tender boneless pork chop stuffed with an apple and herbed cheese filling alongside a wild rice pilaf and herb glazed carrots.

Tilapia Almondine $12.95
Mild and sweet tilapia filets are coated in a butter crumb almond crust and baked until golden brown and served next to fresh steamed green beans.

Garlic Seared Tilapia $14.95
Savory seared tilapia is served with rice pilaf and Normandy blend vegetables.

Tenderloin of Beef with Gorgonzola Sauce..... $22.95
Oven roasted beef tenderloin topped with a creamy Gorgonzola sauce and served with horseradish-laced mashed potatoes and fresh steamed asparagus.

Braised Beef Short Ribs $17.95
Fall off the bone tender, our Merlot braised beef short ribs are served with mushroom cheese grits and sautéed southern greens.

SIGNATURE SALADS

Mediterranean Salad $1.75
A crisp mix of iceberg and romaine lettuces tossed with tomato, cucumber, kalamata olives, feta cheese and a house-made vinaigrette.

Southern Wedge Salad $1.75
Crisp iceberg lettuce topped with a creamy house-made buttermilk blue cheese dressing, diced tomatoes, bacon crumbles and diced green onions.

Poached Pear Salad $2.45
Tender spring lettuces with creamy poached pears, crunchy candied walnuts and tangy herbed goat cheese topped with a house-made champagne vinaigrette.

á la carte dessert

DESSERT COLLECTIONS

Add coffee with dessert for $1.45 per guest.

SWEET TREAT DESSERTS $1.85

Assorted Gourmet Cookies

Dessert Bar Quartet
Oreo Dream Bars, Caramel Apple Grannies, Lemonberry Jazz Bars, Marble Cheese Truffle Bars.

Easy Eight Assorted Dessert Bars
Carrot Cake Bars, Raspberry Sammies, Chewy Marshmallow Bars, Rockslide Brownies, Frangipane Apple Bars, Apricot Granola Bars, Chocolate Peanut Butter Stacks, Oatmeal Cranberry Mountain Bars.

CLASSIC CONFECTIONS DESSERTS..... $2.85

Assorted Banquet Cheesecakes
Classic Cheesecake, Chocolate Truffle Cheesecake, Caramel Apple Cheesecake, Chocolate Peanut Butter Cheesecake.

Assorted Cupcakes
Red Velvet, Chocolate on Chocolate, Vanilla Bean, Lemon Meringue, Peanut Butter, Jelly Roll.

Assorted Fruit Swirl Cheesecakes
Strawberry Swirl, Mixed Berry Swirl, Key Lime Swirl, Peach Swirl.

Blueberry White Chocolate Cheesecake
White chocolate cheesecake artistically swirled with wild Maine blueberries.

Chocolate Mousse Cake
Thick, rich and creamy chocolate mousse pudding nestled in a cookie crust bed.

Flourless Chocolate Torte
Gluten-free; this dessert is simple, elegant and timeless.

Lemon Chiffon Cream Layer Cake
A yellow cake layered with tangy lemon custard and topped with a lemony whipped cream frosting.

Tiramisu
The classic Italian dessert is made fresh in our kitchen.

INDIVIDUAL DELIGHTS $3.25

Mini Key Lime Pie
Mini Lemon Layer Cake
Mini Peanut Butter Cream Pie
Mini Red Velvet Cake

HAPPY ENDINGS $4.25

Assorted Layer Cakes
Carrot Cake, Chocolate Raspberry Crisp Cake, Banana Chocolate Chip Cake and Mr. German's Chocolate Cake.

Assorted Chocolate Cheesecakes
Caramel Turtle Cheesecake, Peanut Butter Cup Cheesecake, Triple Chocolate Cheesecake and Mississippi Mud Cheesecake.

Cherry Cheesecake
Fresh cherry flavor ribboned throughout a tart and silky white chocolate cheesecake nestled in a buttery graham cracker crust.

Forest Berry Tart
A medley of European wild berries floating on a cream filling in an all-butter shortbread crust.

EXTREME DECADENCE $7.25

Vanilla Salted Caramel Crunch Cake
Light, buttery vanilla flecked pudding surrounds waves of caramel cake topped with a layer of salted caramel crunch, creamy custard and rich caramel.

Crème Brulee Cheesecake
Madagascar vanilla bean flecked cheesecake with a layer of hand-fired burnt caramel.

Individual Chocolate Mousse Cake
Bittersweet chocolate mousse with orange flavored liqueur wrapped in chocolate bark and topped with a gold dusted chocolate leaf.

GOURMET DESSERT BARS
$27 PER DOZEN, MINIMUM TWO DOZEN

Blondie Toffee Crunch Bars
Everything you want in a bar. A blondie base studded with white chocolate chunks, semi-sweet chocolate chunks and chewy pieces of Heath toffee.

Caramel Apple Granny Bars
Tart Granny Smith apple chunks and custard in granola shortbread crust and drizzled with caramel.

Luscious Lemon Bars
Light, refreshing lemon curd in buttery shortbread crust dusted with confectioners' sugar for added appeal.

Meltaway Dessert Bars
Melt in your mouth dark chocolate, walnuts, butterscotch and coconut all layered on a buttery graham cracker crust. Just like Grandma used to make.

Oreo Dessert Bars
This delightful dessert begins with a chocolate-almond cookie crust under a blend of chocolate cheesecake and white chocolate mousse layered with whole Oreo cookies, topped with whipped cream and drizzled with chocolate and Oreo pieces.

Pecan Chocolate Chunk Bars
Buttery toasted pecan bars chunked with chocolate and topped with pecan halves.

Snickers Dessert Bars
Butter luscious caramel, salted peanuts and chewy chunks of Snickers teamed with dense fudge, waves of cream cheese — all covered with milk chocolate. Tastes like a Snickers candy bar!

Dessert Bar Trio
Luscious Lemon Bars, Pecan Chocolate Chunk Bars, Fabulous Chocolate Chunk Brownies.

ASSORTED GOURMET COOKIES
$9.95 PER DOZEN, MINIMUM TWO DOZEN

Chocolate Chunk, Butter Pecan, Chocolate Pecan Chunk, White Chocolate Macadamia, Honey Raisin

hors d'ouerves

HORS D'OUERVES – MINIMUM 2 DOZEN PER TYPE

Hors d'ouerves are sold á la carte. Plates, tablecloths, forks, napkins, cups and service staff are available for an additional charge. Prices are per dozen.

Artichoke and Crabmeat Triangles $10.50

Beef Teriyaki Skewers $22

Brie and Fig Tarts $12.50

Chicken Wings, BBQ or Hot $12

Cocktail Meatballs $10
BBQ, Sweet and Sour or Swedish

Cranberry Brie Crostini $10

Cranberry Chicken Salad Puffs $15

Dessert Shooters $24
Cappuccino Chocolate, Double Chocolate, Lemon Raspberry and Crème Caramel

Ginger Chicken Bacon Bites $15

Goat Cheese and Pine Nut Cigars $15

Ham and Rolls $10

Mini Assorted Cheesecakes $22
Chocolate Curl, Cherry, Blueberry, Pineapple, Lemon Coconut and Peanut Butter Nut

Mini Cheeseballs with Crackers $16
Cheddar or Pineapple

Mini Chocolate Eclairs $5

Mini Croissant Sandwiches $20
Ham, Turkey, Chicken Salad

Mini Crab Cakes with Remoulade $36

Miniature Quiche $12

Petit Fours $25

Pretzel Wrapped Franks with Mustard $18

Sausage Bacon Rollups $10

Sausage Stuffed Mushrooms $15

Shrimp Cocktail Shooters $24

Southwest Pinwheels..... $10

Vegetable Pizza $10

DIPS – serves 20 - 25

Artichoke Dip with Pita Chips $44

Black Bean Dip with Tortilla Chips $25

Buffalo Chicken Dip with Crackers..... $35.50

Cheeseball with Crackers $18
Cheddar or Pineapple

Layered Nacho Dip with Tortilla Chips $26

Ranch Dip $13.50

Spinach Dip with Pita Chips $24

TRAYS
small serves 30, medium serves 60, large serves 90

Antipasto Tray $32, $64, $96

Cheesecube Tray with Crackers $50, $95, $145

Fruit Tray with Dip $40, $80, $120

Gourmet Cookie Tray $40, $80, $120

Vegetable Tray with Dip $40, $80, $120

RECEPTION STATIONS
MINIMUM 75 GUESTS

CARVING STATION – served with rolls and sauce

Beef Tenderloin with Creamy Horseradish $6.25

Pork Tenderloin with Creamy Dijon Sauce..... $4.45

Chicken Roulade with Cranberry Relish $3.45

FRUIT, VEGETABLE AND CHEESE DISPLAY..... $6.95
A beautiful arrangement of fresh seasonal fruits, vegetables, and domestic and imported cheeses with fruit dip, Ranch dip and assorted crackers.

ICE CREAM SUNDAE BAR $6.45
Vanilla and chocolate ice creams, chocolate syrup, strawberry topping, caramel syrup, sprinkles, nut topping, maraschino cherries and whipped cream.

CHOCOLATE FOUNTAIN (serves 100) $500
Dark, milk or white chocolate, your choice of four dippers, bamboo fondue forks and an attendant for two hours.
Dippers: angel food cake bites, brownie bites, graham crackers, marshmallows, pineapple chunks, strawberries, pretzel rods

MINI CHOCOLATE FOUNTAIN (serves 50) $250
Dark, milk or white chocolate, your choice of four dippers, bamboo fondue forks and an attendant for two hours.
Dippers: angel food cake bites, brownie bites, graham crackers, marshmallows, pineapple chunks, strawberries, pretzel rods

GOURMET COFFEE BAR $3.95
Premium roast coffee, flavored creamers, cocoa powder, ground cinnamon, whipped cream, sweeteners

HOT CHOCOLATE BAR $3.95
Hot chocolate, ground cinnamon, cocoa powder, whipped cream, peppermint sticks

BEVERAGE SERVICE

TABLETOP (serves 6-8) $2
Pitcher of ice water, cups and beverage napkins.

COLD BEVERAGE BREAK (serves 20-24).....$30
12 canned Pepsi products and twelve 12-oz. bottled waters, ice, beverage napkins and a linen tablecloth.

COFFEE BREAK TO GO (serves 12) $30
96 oz. premium roast coffee in a recyclable container, creamers, sweeteners, stirrers, compostable cups and lids, beverage napkins and a paper tablecloth. Decaf available upon request.

COFFEE BREAK FOR 12.....$25
96 oz. premium roast coffee in an airpot, creamers, sweeteners, stirrers, compostable cups and lids, beverage napkins and linen tablecloth. Decaf available upon request.

COFFEE BREAK FOR 50.....$75
Three gallons of premium roast coffee in a chafer urn, creamers, sweeteners, stirrers, compostable cups and lids, beverage napkins and a linen tablecloth. Decaf available for an additional charge.

Á LA CARTE BEVERAGES AND SUPPLIES
1 gallon serves 12-16

12 oz. Bottled Water $1.50
12 oz. Pepsi Products $1
Fruit Punch, gallon..... $15
Fruit Tea Punch, gallon $15
White Grape Juice Punch, gallon..... $15
Lemonade, gallon $8
Iced Tea, gallon..... $6
Includes sweeteners and lemons
Coffee, gallon..... $9.50
Includes creamers and sweeteners
Decaffeinated Coffee, gallon..... $9.50
Includes creamers and sweeteners
Punch Bowl with Ladle
Silver..... $8
Glass $5
Ice, 8 lb. bag..... $3
Recyclable Cooler with Ice $6
Holds 24 cans
16 oz. Greenware Cup..... $0.25
9 oz. Greenware Cup $0.15
8 oz. Earthchoice Coffee Cup and Lid $0.35
Champagne Fountain..... $35
Teardrop Dispenser..... $5

BOOKING INFORMATION

- A two-week advance notice is appreciated to insure appropriate levels of staffing and availability of your chosen menu. We may not be able to accommodate orders with less than three business days notice.
- Events may be booked by calling the catering office Monday – Friday from 8 a.m – 4:30 p.m. at 270.809.2746.
- The client is responsible for securing the location of the event, as well as any tables, chairs, tents, stages and trash removal that may be required.
- Racer Hospitality Catering has first right of refusal for all events held in the Curris Center and the CFSB Center. No food or beverage can be served or sold in these buildings without express permission from Racer Hospitality Catering in the form of an approved Food Waiver, which can be obtained on our website: www.murraystate.edu/catering and must be submitted two weeks prior to the event date.

DEPOSITS AND PAYMENT

- A deposit may be required at the time of booking. Deposit amounts vary based on event and client type.
- All deposits are non-refundable.
- University accounts will require a signed contract including a valid FOAPAL that must be received by the catering office no less than three business days before an event.
- University Foundation accounts will be billed via an inter-account form that will be sent to you following your event and must be completed and returned to the catering office no more than 10 business days after receipt.
- Direct billing accounts will require payment in full when the final guarantee count is provided, unless credit arrangements have been approved.
- Terms for customers with approved credit are Net 30 days. A 2 percent finance charge will be assessed for each 30 days that the bill remains unpaid. The client is responsible for all collection and legal fees associated with non-payment.
- Any expense incurred at the time of the event such as exceeding the guaranteed count, overtime charges, etc., will be invoiced after the event and are subject to Net 30 day terms.
- All events not paid with a university account or a university Foundation account will be charged 6 percent Kentucky sales tax unless a valid tax exempt number is provided with the signed contract.

MENU SELECTION

- Final menu selection is due five business days prior to the event.
- Racer Hospitality Catering will provide alternate menu choices for guests that have special dietary needs. However, we must receive those requests at the time of the guaranteed final count. It is imperative that the event organizer solicit those requests well in advance to insure guest satisfaction and to avoid a potential medical emergency.
- Published menu prices are subject to change without notice, based on fluctuating prices of food and supplies. Prices quoted are good for 90 days.

GUARANTEED FINAL COUNT

- Final guest count is due by noon three business days prior to the event.
- Guest counts cannot be lowered on the day of the event.
- Substantial increases in the guest count within three business days of the event may necessitate Racer Hospitality Catering to change the menu based on product availability.
- All food orders placed, finalized or changed within three business days of the event may be subject to a billing rate of 1.5 times the contract price.
- Final billing on "per guest" events will be based on the actual number of guests or the guaranteed final count, whichever is greater.

CANCELLATION FEES

- All deposits are non-refundable.
- Events may be cancelled with seven days' notice (excluding university observed holidays) without penalty.
- Events cancelled with less than seven days but more than 48 hours' notice will be charged 50 percent of the contract price, minus any deposit.
- Events cancelled less than 48 hours' notice will be charged the full contract price, minus any deposit.
- Events cancelled because of extreme weather conditions or acts of God may be rescheduled without penalty at the discretion of Racer Hospitality Catering.

HEALTH AND SAFETY REGULATIONS

- In compliance with state and local health regulations, all leftover food and beverage at the end of an event is the property of Racer Hospitality Catering and cannot be removed from the premises by the client or guests.
- Racer Hospitality Catering will not be held liable for food or beverage that is removed without our knowledge.
- Additionally, food or beverage that is not prepared by Racer Hospitality Catering is prohibited unless a Food Waiver is obtained by the client at the time of booking.

LINENS AND TABLE DECORATIONS

It is standard policy to cloth all guest tables and to cloth and skirt all food and beverage tables for meals held in the Curris Center and The Murray Room in the CFSB Center. Tablecloths and skirts for non-food or beverage tables (registration, awards, gifts, favors, etc.) must be requested at the time of booking and will be billed at the rate of $12 each.

Linen napkins are available in the following colors: white, ivory, black, navy, gold, purple, royal blue, burgundy, red, forest green, sandalwood, dusty rose and seafoam. If no napkin color is specified at the time of booking, white napkins will be used.

Centerpieces, table and buffet decorations are available for an additional charge.

To book a room in the Curris Center,
contact Shari Wilkins at 270.809.6985

To book The Murray Room at the CFSB Center,
contact Amy Maness at 270.809.5577

To arrange for tables or chairs to be set up anywhere else on campus, contact
Facilities Management at 270.809.4291

Dining Services and
Racer Hospitality

MURRAY STATE UNIVERSITY

Racer Hospitality
Catering Office
101 Curris Center
Murray, KY 42071
270.809.2746

HOURS
Monday – Friday
8 a.m. – 4:30 p.m.