GSU Dining Services offers a wide range of catering options to fit most budgets. As an added benefit to enrolled students and recognized student organizations, your event needs may be met by utilizing our Budget Services offerings. Events utilizing budget services will receive a 5% discount off the total food and beverage portion of the invoice. Hosts utilizing Budget Services will pick up the product and supplies from the café during normal business hours, will set up the event, clean up after the event and return all equipment to the café upon completion.

Within this section dedicated to Budget Services, we have identified popular menu suggestions which may be suitable for your event. The pricing listed in this section is already modified to reflect the Budget Services Discount. With the exception of boxed lunches, pricing is based on a minimum 20 guests. Additionally, many menu suggestions within our standard catering guide can be modified to allow for budget service.

Please speak with our Catering manager for options and restrictions.
Budget Services

Breakfast Buffet

**Continental**
Assorted Breakfast Pastries and Rolls with Preserves and Butter
Carafes of Juice and Fresh Brewed Coffee
$5.80 PER PERSON
Add Sliced Seasonal Fruit Display To Continental Breakfast
$7.36 PER PERSON

**Healthy Breakfast**
Individual Low Fat Yogurts
House Made Granola with Dried Fruit and Nuts with Milk
Bagels with Plain and Flavored Cream Cheeses
Sliced Fresh Seasonal Fruit Platter
Carafes of Juice and Fresh Brewed Coffee
$8.08 PER PERSON

**Diner Breakfast**
Scrambled Eggs with Cheddar and Chives
Choice of Pit Ham, Smoked Bacon or Sausage Links
American Fries with Peppers and Onions
Buttermilk Biscuits with Honey, Preserves and Butter
Seasonal Fruit Salad
Carafes of Juice and Fresh Brewed Coffee
$9.17 PER PERSON
Ala Carte Breakfast and Beverage Suggestions

Sliced Seasonal Fruit Display
serves 10-12 guests
$26 per platter

Fresh Baked Muffins with Butter
$15.68 per dozen (serves 10-12)

Fresh Baked Cinnamon Rolls
Petite $12.54 per dozen (serves 6-8)
Large $18.00 per dozen (serves 10-12)

Assorted Fresh Baked Scones
White Chocolate Raspberry, Cinnamon and Blueberry
Petite $12.54 per dozen (serves 6-8)
Large $19.95 per dozen (serves 10-12)

All Butter Petite Croissants
Whipped Honey Butter and Jam
$20.43 per dozen (serves 6-8)

Smoked Salmon Lox and Bagel Display
Petite Bagels, Chive Cream Cheese, Shaved Red Onion and Thinly Sliced Smoked Salmon
serves 25 guests
$83.25 per platter

Chilled Bottled Water or Assorted Canned Pepsi Products
$1.25 each

Warm Buttermilk Biscuits
With Butter, Honey and Preserves
$16 per dozen (serves 10-12)
With Sausage, Bacon or Ham, Egg and Cheese served as Sandwich
$43 per dozen (serves 10-12)
With Sausage Gravy
$28.50 per dozen (serves 10-12)

Assorted Individual Yogurts
$1.19 each

Fresh Brewed Regular or Decaf Coffee
$15.15 per gallon (serves 14-16)

Individual Specialty Hot Teas
Honey, Lemon and Assorted Sugars
$1.19 each

Carafes of Chilled Fruit Juice
Apple, Cranberry, Grapefruit, V8
$7.55 per carafe (serves 4-5)

Individual Bottle of Juice
$2.15 each
### A la Carte Snack and Beverage Suggestions

<table>
<thead>
<tr>
<th>Item</th>
<th>Price and Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole Fresh Fruit</td>
<td>$1.28 each</td>
</tr>
<tr>
<td>Sliced Seasonal Fruit Display</td>
<td>serves 10-12 guests</td>
</tr>
<tr>
<td>Nature Valley Granola Bars</td>
<td>$1.19 each</td>
</tr>
<tr>
<td>Individual Candy Bars</td>
<td>$1.19 each</td>
</tr>
<tr>
<td>Individual Bag of Chips</td>
<td>$1.19 each</td>
</tr>
<tr>
<td>Assorted Fresh Baked Cookies</td>
<td>$9.45 per dozen</td>
</tr>
<tr>
<td>Assorted Fresh Baked Brownies</td>
<td>$9.50 per dozen</td>
</tr>
<tr>
<td>Gardettos, Chex Mix, Pretzels, Pub Mix</td>
<td>$6.27 per pound (serves 12-15)</td>
</tr>
<tr>
<td>Deluxe Mixed Nuts</td>
<td>$13.06 per pound (serves 10-12)</td>
</tr>
<tr>
<td>Fresh Vegetable Crudite with Dip</td>
<td>serves 10-12 guest</td>
</tr>
<tr>
<td>Housemade Flour Tortilla Chips</td>
<td>serves 20 guests</td>
</tr>
<tr>
<td>Assorted Truffle Bar Bites</td>
<td>serves 10 guests (25 pieces)</td>
</tr>
<tr>
<td>Premium Assorted Petite Pastries</td>
<td>serves 10 guests (25 pieces)</td>
</tr>
<tr>
<td>Fresh Brewed Regular or Decaf Coffee</td>
<td>$15.15 Per Gallon (serves 14-16)</td>
</tr>
<tr>
<td>Individual Specialty Teas</td>
<td>Honey, Lemon and Assorted Sugars</td>
</tr>
<tr>
<td>Assorted Chocolate Truffle Lollipops</td>
<td>$1.85 each</td>
</tr>
<tr>
<td>Carafes of Chilled Fruit Juice</td>
<td>$7.55 Per Carafe (serves 4-5)</td>
</tr>
<tr>
<td>Individual Bottle of Juice</td>
<td>$2.15 Each</td>
</tr>
<tr>
<td>Chilled Bottled Water or Assorted Canned Pepsi Products</td>
<td>$1.25 Each</td>
</tr>
<tr>
<td>Country Style Lemonade or Limeade</td>
<td>$18.53 Per Gallon (serves 14-16)</td>
</tr>
<tr>
<td>Sparkling Tropical Punch</td>
<td>$18.53 Per Gallon (serves 14-16)</td>
</tr>
<tr>
<td>Individual Bottled Lipton Teas</td>
<td>$2.15 Each</td>
</tr>
</tbody>
</table>
Quick Buffet

Deli Meat Platter
Shaved Roast Beef, Deli Ham, Smoked Turkey and Tuna Salad
Bakery Basket of Breads, Rolls and Croissants
Lettuce, Tomato, Cheeses and Condiments
Red Potato Salad with Cracked Black Pepper
Hand Cut Cole Slaw
Fresh Fruit Salad
Chef’s Dessert Selection
Fresh Brewed Iced Tea and Water
$9.45 PER PERSON

Mexican Taco Station
Soft Corn and Flour Tortillas
Ground Beef and Spicy Chicken Fillings
Slow Cooked Ranch Beans
Traditional Toppings to include Lettuce, Tomato, Cheese, Salsa and Sour Cream
Crispy Tortilla Chips
Fresh Brewed Iced Tea and Water
$9.45 PER PERSON

Basic Boxed Lunch
Choice of Freshly Prepared Deli Sandwich with Condiments
Crisp Whole Apple
Individual Bag of Chips
Fresh Baked Cookie
Bottled Water
$7.55 PER PERSON
Budget Services

Quick Buffet

**Fresh Baked 16” Pizza**
Choice of 2 Toppings (Double Cheese, Sausage, Pepperoni, Mushrooms, Peppers, Tomato, Chicken)

- serves 4-5 guests
- $14.50 per pizza

**Fresh Tossed Italian Salad**
Hearts of Romaine, Shaved Red Onion, Parmesan Cheese, Pepperoncini, Croutons, House Italian Dressing

- serves 8-10 guests
- $25 per platter

**Warm Garlic Breadsticks with Marinara Dipping Sauce**

- $12 per dozen

**Fresh Baked Pasta**
- Mostaccioli with Rustic Meat Sauce
- Penne Pasta with Traditional Marinara
- Fettuccini with Alfredo Sauce
- Penne Tossed with Fresh Basil Pesto

Served with Shredded Parmesan

- Half Pan (serves 10-12), $42
- Full Pan (serves 20-24), $70

**Buffalo Chicken Wings with Celery Sticks and Creamy Ranch Dipping Sauce**

- 25 wings and celery sticks per order (approximately 10-12 portions)
- $30

Menu and event suggestions for Budget Services are available to meet most event needs and budgets. Please feel free to contact our catering department for additional options.