



M E N U

Winter 2017 & Spring 2018

ASSOCIATED STUDENTS, CATERING

California State University, Chico
P.O.Box 7570 · Chico, CA 95927-7570



APPETIZERS

SIMPLY SPINACH DIP

with fresh, oven-baked sourdough bread toastettes

TARTY CROSTINI

crispy, warm crostinis evenly spread with savory goat cheese, topped with dried cranberries and lightly seasoned pistachios

CRAB CAKES

bite-sized, California Dungeness crab cake, served with a Cajun-style remoulade and micro greens

VOL AU VENT

a small round case of puff pastry filled with a savory mixture

SWEET & SALTY

brie, cinnamon-infused persimmon and bacon

SEASCAPE

crab salad

SEASONAL PAIRING

winter mushroom and house-cured guanciale



DESSERTS

SHORTBREAD COOKIES

with a crisp gingerbread spread

PEPPERMINT CHEESECAKE

a rich graham cracker crust, peppermint cheesecake, topped with crushed mint candy

PEPPERMINT STACK

a rich brownie layered between cool and creamy mint cheesecake, finished with a refreshing mint mousse and peppermint chips

PECAN TART

a handheld southern classic made with crunchy pecans placed on a decadent shortbread crust



TAMALES

PROTEIN

Beef
Pork
Chicken
Green Chili & Corn

FIXINGS

Fuyu persimmon
Pico de gallo
Guacamole



*To place an order, please call our catering
department at (530) 898-6414.*

*You may also submit your order via email
at ekramer@csuchico.edu.*

*Please visit www.as.csuchico.edu/catering
for more information.*



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