



2024 CATERING MENU



Welcome

Dear Catering Guests,

Congratulations! Our team is excited to help make your next event at San Diego State University an exceptional one, with a premium dining experience brought to you by SDSU Catering.

At SDSU Catering, we set a standard of best-in-class excellence that we expect to meet every day, with every guest. We value your feedback and encourage you to keep in touch following your time with us in-and-around the SDSU campus. See you soon!

Ben Castaneda

Ben Castaneda
Catering Chef, SDSU Dining

Isaac Duarte

Isaac Duarte
General Manager, SDSU Catering



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Breakfast

Please submit orders three weeks in advance with final guest counts due two weeks in advance of your event. All menu items are available at all times of day. All menu items are "per guest" unless otherwise noted. Please let us know of any guest dietary restrictions so we may offer suggestions and accommodate. Many items can be made gluten-friendly, dairy-free, vegan, or vegetarian (added costs may apply).

BREAKFAST BUFFETS

All Breakfast Buffets include Iced Water and your choice of two additional beverages: Orange Juice, Cranberry Juice, Freshly Brewed Regular, Decaf Coffee, or Hot Tea Service.

Continental Buffets

ONE EYE OPEN (VG)

\$15 (minimum of 10)

- Assortment of Muffins, Danish, or Croissants with Butter & Jelly (Pastry assortment based on guest count)

THE CLASSIC START

\$18 (minimum of 10)

- Assortment of Muffins, Danish, or Croissants with Butter & Jelly (Pastry assortment based on guest count) (VG)
- Sliced Fruit Display (DF,GF,V)



Hot Breakfast Buffets

HOUSE BREAKFAST

\$26 (minimum of 20)

- Scrambled Eggs with Cheddar Cheese
 - Egg Whites +\$2 (GF)
- Seasoned Breakfast Potatoes (GF,V)
- Bacon or Sausage
- Seasonal Sliced Fruit Display (GF,V)
- Assorted Sliced Tea Breads (VEG)

MORNING FIESTA

\$35 (minimum of 20)

- Scrambled Eggs with Sliced Green Chiles & Chives (GF)
- Chorizo Scrambled Eggs with Peppers & Onions (Soyrizo Available)
- Seasoned Breakfast Potatoes (GF,V)
- Seasonal Sliced Melons (V,GF)
- Sour Cream & Salsa (VEG)
- Choice of Freshly Baked Conchas or Croissants (VEG)
- Served with Warm Flour Tortillas (VEG)

BREAKFAST AMERICAN

\$40 (minimum of 20)

- Egg Whites with Tomatoes, Spinach, and Mushrooms (VEG)
- Chicken Apple, Turkey, or Veggie Sausage
 - Choose One or Add Another +\$3
- Seasoned Breakfast Potatoes (GF,V)
- Seasonal Sliced Fruit Display (V,GF)
- Assorted Danish Display (VEG)

AZTEC EGGS BENEDICT

\$20 (minimum of 20)

- Gently Poached Cage Free Eggs, Crushed Avocado on Grilled Blue Corn Masa with Roasted Poblano Hollandaise (VEG)
- Seasoned Breakfast Potatoes (GF,V)
- Seasonal Fresh Fruit (GF,V)

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SERVICE	AMOUNT
Linens	\$16 per table
Action Station Chef	\$215 each
Bartender	\$215 each
Security Guard	\$215 each

SERVICE	AMOUNT
Alcohol Permit	\$100 each
China & Glassware	\$7.50 per guest
Glassware Only	\$4.00 per guest
Equipment Rental	Varies

Prices are subject to change.

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Hot Breakfast Buffets

SOUTHERN STYLE BREAKFAST

\$39 (minimum of 20)

- Buttermilk Fried Chicken with Maple Drizzle
- Scrambled Eggs with Cheddar Cheese (GF)
- Country Fried Steak
- Home Style Biscuits with Country Gravy
- Seasoned Breakfast Potatoes (GF,V)
- Pork & Sage Sausage
- Seasonal Sliced Fruit Display (GF,V)
- Sliced House Made Quick Breads:
Zucchini or Banana Nut (VEG)

PREMIUM ADDITIONAL GOURMET SIDES

\$9 per guest

- Buttermilk Pancakes with Fresh Seasonal Berries & Maple Syrup (VEG)

\$9 per guest

- Brioche French Toast with Whipped Cinnamon Butter & Seasonal Berries Compote (VEG)



Interactive Breakfast Stations

"Made to Order" Station. One chef for under 25 Guests. Additional Chefs vary based on final count.

\$215 Chef Fee

OMELETTE STATION (GF)

\$22 (minimum of 20)

- Whole Eggs & Egg Whites
- Mushrooms
- Peppers
- Tomatoes
- Onions
- Ham
- Bacon
- Sausage
- Jalapenos
- Cheddar Cheese
- Spinach

BREAKFAST TOASTS (GF upon request)

(minimum of 20)

- Smashed Avocado / Pickled Onion / Sliced Radish / Micro Cilantro **\$7 (V)**
- Smoked Salmon / Boursin Cheese Spread / Sprouts / Red Onion / Crispy Capers **\$15**
- Fresh Burrata / Heirloom Cherry Tomato / Balsamic Glaze / Micro Basil **\$11 (VEG)**
- English Cucumber / Dill Cream Cheese / Roasted Tomato / Micro Chervil **\$13 (VEG)**
- Almond Butter / Sliced Crisp Apple / Golden Raisins / Blue Agave Drizzle **\$11 (V)**

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BREAKFAST A LA CARTE

Fresh Bakeshop Items

GF upon request

ASSORTED MUFFINS (VEG)

\$25 per dozen (regular)

\$19 per dozen (mini)

- Blueberry, Banana Nut (or no nuts), Lemon Poppy, and Double Chocolate

CINNAMON ROLLS (VEG)

\$23 per dozen (mini)

BAGELS & CREAM CHEESE (VEG)

*48 hrs. prior notice is required

\$49 per dozen

- Plain, Everything, & Cinnamon Raisin

COFFEE CAKE (VEG)

\$101 (60 servings)

\$51 (30 servings)

- Cinnamon Swirl, Raspberry Cream Cheese

BREAKFAST BREADS (VEG)

\$17 per loaf (10 slices per loaf/Cut in Half)

- Fall Pumpkin, Almond Poppy Seed & Lemon Poppy Seed
- Banana Nut & Garden Zucchini

DANISH (VEG)

\$19 per dozen (mini)

- Fruit or Cheese

ASSORTED SCONES (VEG)

\$28 per dozen (regular)

\$19 per dozen (mini)

- Blueberry, Cranberry, Lemon Poppy Seed, Chocolate Chip

QUICK BREADS (VEG)

\$29 per dozen

- Zucchini, Banana Walnut, Cranberry Orange, Almond Poppy, Pumpkin (seasonal)

Cold Breakfast Items

Minimum of 8 per order

YOGURT PARFAITS W/

HOUSE MADE GRANOLA (VEG)

\$7 for 10oz (regular)

\$5 for 5oz (mini)

- Vanilla, Strawberry, Blueberry or Plain

WHOLE FRUIT (V)

\$4

\$6 (organic)

- Apples, Bananas or Oranges

OVERNIGHT OATS (V)

\$7

- Almond Milk Overnight Oats with Mixed Seasonal Berries and House Made Granola

INDIVIDUAL YOGURTS (VEG)

\$5

- Assorted Flavors



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BREAKFAST A LA CARTE

Hot Breakfast Items

Additional Bacon or Sausage **+\$2**

BREAKFAST SANDWICHES

Minimum 8 per order

\$10.00

- English Muffin with Ham, Cheddar Cheese, and a Fried Egg

\$12.00

- Homemade Croissant with Turkey, Swiss Cheese, Tomato, and a Fried Egg

\$8.00

- Biscuit with Sausage Patty, American Cheese, and a Fried Egg

EGG WHITE BOWL (GF,VEG)

Minimum 8 per order

\$15.00

- Scrambled Egg Whites, Roasted Tomatoes and Mushrooms
- Veggie Sausage
- Seasoned Breakfast Potatoes (GF,V)

BREAKFAST BURRITOS

Minimum 8 per order

Wrapped in a Warm Flour Tortilla. Includes Sour Cream, Pico De Gallo, Ketchup & Salsa on the side.

\$14.00

- Bacon, Eggs, Cheese and Potatoes

\$14.00

- Sausage, Eggs, Cheese and Potatoes

\$15.00

- Chorizo, Eggs, Cheese and Potatoes

\$13.00

- Egg, Cheese and Potato (VEG)



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Starters

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Soups

TOMATO BASIL BISQUE \$9 (VEG)

- Served with Garlic Croutons

CAULIFLOWER \$9 (VEG)

- Served with Toasted Pepitas

WHITE CORN CHOWDER \$9

- Served with Bacon Lardon & Chives

CLASSIC FRENCH ONION (VEG) \$9

- Served with Garlic Croutons

LOBSTER BISQUE EN CROÛTE \$12

Salads

APPLE SPINACH SALAD \$11 (GF,VEG)

- Baby Spinach, Sliced Apples, Red Onions, Dried Cranberries, Toasted Walnuts, and Balsamic Vinaigrette

WEDGE SALAD \$7

- Classic Iceberg Lettuce, Oven Roasted Tomatoes, Pickled Onions, Bacon Bits, Crumbled Point Reyes Bleu Cheese, with Buttermilk Ranch Dressing

NAPA CABBAGE SALAD \$15 (VEG)

- Shaved Carrot, Cilantro, Mint, Fresh Orange, and Crispy Wontons in a Sesame Dressing

HOUSE SALAD \$9 (VEG)

- Fresh Mixed Greens, Cherry Tomatoes, Hot House Cucumbers, Shredded Carrots, and Croutons with Seasonal Vinaigrette

FRISÉE & ARUGULA SALAD \$11 (GF,VEG)

- Roasted Spiced Pears, Toasted Pecans, Pomegranate Seeds, Crumbled Goat Cheese, and Balsamic Vinaigrette

Deluxe Salads

Individual salads include Artisan Roll & Butter, Chocolate Chip Cookie, and your choice of Canned Water or Canned Soda.

Bowls of salad include 10 Artisan Rolls & Butter.

CLASSIC CAESAR SALAD \$16 (Individual)

\$72 Bowl (15 servings)

- Romaine Lettuce, Shredded Parmesan Cheese, Creamy Caesar Dressing (VEG), with Croutons

COBB SALAD \$19 (Individual)

\$90 Bowl (15 servings)

- With Chicken or Turkey, Hardboiled Eggs, Bacon, Tomato, Blue Cheese, and Avocado Ranch Dressing (GF)

CHEF'S SALAD \$19 (Individual)

\$90 Bowl (15 servings)

- With Corn, Hardboiled Eggs, Olives, Cucumbers, Bell Pepper, Black Forest Ham, and White Balsamic Vinaigrette (GF)

Enhance Your Salad

15 servings

BAKED TOFU OR

BALSAMIC ROASTED MUSHROOM (GF,V)

\$7 (Individual)

\$57 Bowl

HERB MARINATED CHICKEN BREAST (GF)

\$10 (Individual)

\$90 Bowl

PAN SEARED SALMON (GF)

\$13 (Individual)

\$101 Bowl

POACHED JUMBO SHRIMP (GF)

\$11 (Individual)

\$101 Bowl

SEARED RARE AHI TUNA (GF)

\$12 (Individual)

\$101 Bowl

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Hors D'Oeuvres

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Minimum of 24 pieces per order, priced by the dozen. There is a tray passing fee of \$215 per tray passer.

Vegetarian & Vegan

HOT

- **\$36** - Crispy Buffalo Cauliflower Fritter with Cucumber Ranch (V)
- **\$74** - Veggie & Ricotta Stuffed Tortellini with Pesto Cream & Roasted Tomatoes (VEG)
- **\$103** - Wild Mushroom Arancini with Garlic Aioli (VEG)
- **\$61** - Vegetable Pot stickers with Sweet Soy Sauce (VEG)
- **\$81** - Meatless "Chicken" Fritters with your choice of: Honey Dijon Mustard Sauce or Buffalo Sauce (V)

COLD

- **\$57** - House Made Tomato Bruschetta (VEG)
- **\$50** - Deviled Egg with Paprika & Chives (VEG)
- **\$55** - Cucumber Bruschetta (VEG)

Seafood

COLD

- **\$68** - Argentinian Shrimp Cocktail (DF,GF)
- **\$83** - Achiote Shrimp in a Cucumber Cup with Avocado Mousse (GF)
- **\$57** - Salmon Mousse w/ Capers & Fresh Baby Dill (GF)
- **\$85** - Bacon Wrapped Scallops (DF,GF)
- **\$72** - Coconut Shrimp with Sweet Chili Sauce (DF)
- **\$65** - Mini Ahi Poke with a Rice and Seaweed Salad (DF,GF)



Beef & Pork

HOT

- **\$103** - Mini Beef Wellington
- **\$96** - Skirt Steak Skewer with Cilantro Chimichurri (DF,GF)
- **\$84** - Pork Shu Mei with Sambal Aioli
- **\$48** - Beef Empanadas with House Salsa
- **\$48** - Beef Quesadillas with House Salsa
- **\$47** - Pork Lumpia with Sweet Chili Sauce
- **\$38** - Pork Potstickers with Sambal
- **\$47** - Pork Carnitas Empanadas with House Salsa
- **\$48** - Mini Grilled Sweet Spam Musubi with Dynamite Sauce (GF)

Chicken

HOT

- **\$94** - Mini Chicken Quesadilla with Salsa Roja
- **\$63** - Coconut Chicken with Sweet Chili Sauce (DF)
- **\$38** - Chicken and Vegetable Potsticker with Sambal
- **\$47** - Chicken Flautas with House Salsa

COLD

- **\$48** - Grape and Cracked Walnut Chicken Salad

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Sandwiches & Wraps

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Classic Sandwiches

Minimum of 10 per Choice - LIMITED CUSTOMIZATION

Served on Platters or Individually Boxed.

Served on a Brioche Bun, Mayo & Mustard Packets. Includes a Freshly Baked Gourmet Chocolate Chip Cookie, Bag of Chips, Canned Soda or Canned Water.

TURKEY, BRIE, & FIG JAM \$22.00

ROAST BEEF, LETTUCE, TOMATO, ONIONS, & WHITE CHEDDAR \$22.00

HAM, LETTUCE, TOMATO, ONIONS, & SWISS \$22.00

ACHIOTE CHICKEN, LETTUCE, TOMATO, ONIONS, & PEPPERJACK CHEESE \$22.00

VEGETABLE & HUMMUS ON A CIABATTA ROLL \$22.00 (V)

GRILLED PORTOBELLO WITH FRESH TOMATO, SPROUTS, AND VEGAN GARLIC OR CHIVE AIOLI ON A CIABATTA \$22.00 (V)

Wraps

Minimum of 10 per Choice - LIMITED CUSTOMIZATION

Served on Platters or Individually Boxed.

Includes a Freshly Baked Gourmet Chocolate Chip Cookie, Bag of Chips, Canned Soda or Canned Water.

CALI WRAP \$22

- With Lettuce, Tomato, Onions, Bacon, Turkey, & Chipotle Mayo

ROASTED VEGETABLE & HUMMUS \$22 (V)

- Wrapped in a Tomato Tortilla Wrap

BBQ CHICKEN \$22

- With Roasted Corn, Mixed Greens, Jack Cheese, wrapped in a Whole Wheat Wrap



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Pizza & Protein Bowls

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Pizza

10 slices per Pizza

Gluten Free Crust **+\$6** (serves 10). Vegan Cheese **+\$6**.

FOUR CHEESE DELUXE \$21

- Creamy Bechamel Sauce, Parmesan, Provolone, Mozzarella, Goat Cheese, Italian Herbs, & Garlic Aioli

MEAT LOVERS \$24

- Pepperoni, Sausage, Canadian Bacon, San Marzano Tomato Sauce, Four Cheese Blend, Italian Herbs, & Garlic Aioli

PEPPERONI \$22

- Pepperoni, San Marzano Tomato Sauce, Four Cheese Blend, Italian Herbs, & Garlic Aioli

MARGHERITA \$18 (VEG)

- San Marzano Tomato Sauce, Oven Roasted Tomatoes, Fresh Mozzarella, Basil Pesto Drizzle, & Garlic Aioli

VEGGIE (VEG) \$19

- Roasted Peppers, Onions, Mushrooms, Olives, San Marzano Tomato Sauce, Four Cheese Blend, Italian Herbs, & Garlic Aioli



Protein Bowls

Individually served with a Cutlery Kit.

Add an Artisan Roll with Butter **+\$3**. Minimum of 8 per order.

TERIYAKI CHICKEN \$21 (DF)

- Teriyaki Chicken & Charred Broccoli with Your Choice of Steamed White Rice or Fried Rice

BLACKENED CHICKEN \$21 (GF)

- Blackened Chicken with Red Beans & Rice & Buttered Wilted Black Kale

CITRUS BAKED SALMON \$24 (GF)

- Citrus Baked Salmon with Mango Salsa, Sweet Potato Mash, & Roasted Brussel Sprouts

CHICKEN ENCHILADA \$21

- Chicken Enchilada with Pico De Gallo, Spanish Rice, Refried Beans, & Roasted Corn

FIRE ROASTED SHRIMP FAJITAS \$24 (DF,GF)

- Fire Roasted Shrimp Fajitas with Avocado Pico De Gallo, Quinoa Pilaf, & Roasted Cauliflower

SOUTHWEST QUINOA POWER BOWL \$21 (GF,V)

- Herbed Quinoa Pilaf with Black Bean Fajitas, Sauteed Spinach, and Fresh Avocado

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Plated Service

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Price of Plated Dessert is included with price of Plated Entree. Soup or Salad selections from the "Starters" menu on page 8 may be added at additional charge. Served with China & Glassware. Rolls, Butter, Iced Water, Iced Tea, and Coffee service included.

Plated Entrée

SEASONAL WHITE FISH OR SALMON \$56 (GF)

- Pan Seared Fish served with Lemon Beurre Blanc, paired with Saffron Rice Pilaf & Seasonal Vegetables

HERB CRUSTED PAN SEARED CHICKEN BREAST \$41

- Served with Lemon Thyme Jus & paired with Roasted Marble Potatoes & Seasonal Vegetables

SURF & TURF: JUMBO PRAWNS & NEW YORK STEAK \$69 (GF)

- Served with Dauphinoise Potatoes & Seasonal Roasted Vegetables

FILET MIGNON \$56

- Pan Roasted Choice Filet Mignon served with Red Wine Demi Glace. Paired with Roasted Garlic Confit Mashed Potatoes & Seasonal Vegetables

RED WINE BRAISED SHORT RIBS \$53

- Paired with Parsnip Puree & Seasonal Vegetables, finished with a Port Wine Reduction

VEGAN: BUTTERNUT SQUASH STEAK \$27 (GF,V)

- Served with Quinoa Pilaf, Blistered Tomatoes, Cracked Pistachios, & Balsamic Glaze

Plated Dessert (VEG)

CAKE TOWERS

Tender Cake Layered with Luxurious Fillings

- Tuxedo Chocolate Cake with Chocolate Mousse
- Strawberry Cream Torte
- Earl Gray Cake with Orange Blossom Buttercream
- Flourless Chocolate Cake
- Inquire about the Chef's Seasonal Choice

CHEESECAKE BARS

- New York Cheesecake with Whipped Cream
- New York Cheesecake with Fresh Fruit, Strawberry Compote, Strawberry Basil Compote
- Chocolate Cheesecake
- Turtle Cheesecake

NEW ADDITIONS

Delicious Desserts Served in A Glass

- Tiramisu - Infused with Coffee and Served as Lady Fingers
- Panna Cotta - Topped with Gelee: Choice of Raspberry Blackberry, Yuzu Citrus, Rich Chocolate Ganach, or Salted Caramel
- Coconut Panna Cotta - Served with Mango Gelee and Fresh Mango Garnish

TARTS

Homemade Butter Crust

- Fresh Fruit with Custard Filling
- Apple Frangipane or Seasonal Pear Frangipane
- Chocolate Pecan
- Lemon Meringue
- Chocolate Raspberry
- Banana Cream with Custard Filling

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LOCAL BUFFETS

Pick 2 entrées

Includes assorted Cookies & Bars, Iced Water plus your choice of two Beverages:
Iced Tea, Hot Tea, Lemonade, Regular or Decaf Coffee.

OLD TOWN FIESTA \$32

- Steak Fajitas & Chile Rellenos (VEG)
- Taco Salad with Black Beans, Tortilla Strips, & Corn Relish served with Avocado Ranch Dressing
- Spanish Red Rice (GF,V)
- Refried Beans (GF,V)
- Corn & Flour Tortillas
- Sour Cream, Salsa & Cheddar Cheese

Enhancements:

- Shrimp Fajitas +\$5
- Cheese Enchiladas +\$4

BALBOA PARK MEDITERRANEAN \$36

- Butter Chicken
- Falafel
- Curry Rice (GF,V)
- Spiced Chickpea Salad (GF,V)
- Grilled Naan Bread (VEG)
- Lemon Dill Yogurt (GF, VEG)
- Roasted Tomato Hummus (GF, V)
- Grilled Vegetable Medley (GF, V)
- Halal Chicken available for an additional +\$4

SOUTHERN COMFORT \$36

- BBQ Chicken (GF)
- Pulled Pork (GF)
- Super Cheesy Baked Mac & Cheese (VEG)
- Honey Glazed Roasted Carrots (DF,GF,VEG)
- Iceberg Wedge Salad with Bacon, Tomato, Blue Cheese, Pickled Onions & Ranch Dressing (GF)
- Potato Salad (GF,VEG)

Enhancements:

- Pork +\$4
- Chicken Fried Steak +\$4

LITTLE ITALY \$32

- Choice of Two Entrees:
 - Chicken Parmesan
 - Chicken Cacciatore
 - Chicken Saltimbocca (GF)
 - Herbed White Fish (GF)
 - Eggplant Rollatini (GF,VEG)
 - Lasagna
- Seasoned Roasted Potato (GF,VEG)
- Charred Brocolini (GF,V)
- Spinach Salad (GF,V)
- Tomatoes, Olives, Red Onions, Croutons, and White Balsamic Vinegar (VEG)

Enhancements:

- Caprese Salad (Fresh Mozzarella and Tomato) +\$5 (GF,VEG)



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Buffets

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LOCAL BUFFETS

Pick 2 entrées

Includes assorted Cookies & Bars, Iced Water plus your choice of two Beverages:
Iced Tea, Hot Tea, Lemonade, Regular or Decaf Coffee.

SUNSET MANDARIN (DF) \$30

- Orange Chicken (DF)
- Crispy Tofu & Cabbage (V)
- Napa Cabbage Salad with Carrots, Mint, Cilantro, Snap Peas, Wontons, served with a Sesame Dressing (VEG)
- Lo-Mein Noodle Salad (VEG)
- Steamed Sticky Rice (GF,V)

Enhancements: +\$6 (DF)

- Beef & Broccoli
- Chicken Teriyaki
- General Tso Chicken
- Sweet and Sour Pork
- Kung Pao Chicken

NORTHPARK BARBEQUE \$30

Optional Grilled On Site Chef fee:
\$215 per hour

- All American Beef Burgers
- Grilled Assorted Sausage
- Potato Salad (GF,V)
- Iceberg Wedge with Blue Cheese, Bacon, Roasted Tomato, & Ranch Dressing (GF)
- Sliced Watermelon (GF,V)
- Hawaiian Rolls
- Assorted Bagged Chips (VEG)
- Ketchup, Mustard, & Mayo (VEG)

Enhancements:

- Add Cheddar Cheese +\$1
- Upgrade to Swiss or Provolone Cheese +\$2

EAST VILLAGE BARBEQUE \$32

Optional: Action Chef
\$215 per hour

- All Beef Hebrew National Hot Dogs (GF)
- BBQ Chicken (DF,GF)
- Macaroni Salad
- Cole Slaw (GF,VEG)
- Baked Beans (DF,GF,VEG)
- Loaded Potato Wedges with Queso, Green Onions, & Bacon Bits
- Hawaiian Rolls (VEG)
- Assorted Bagged Chips (VEG)
- Ketchup, Mustard, & Mayo (VEG)

Enhancement:

- Shaved Smoked Brisket +\$6



If applicable, additional fees, including but not limited to the following, may be included in your event proposal and agreement:

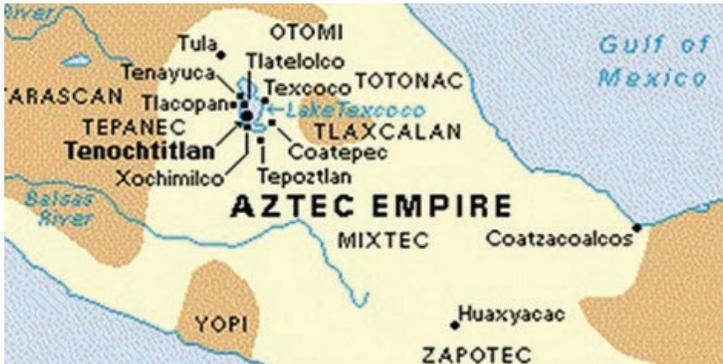
SERVICE	AMOUNT
Linens	\$16 per table
Action Station Chef	\$215 each
Bartender	\$215 each
Security Guard	\$215 each

SERVICE	AMOUNT
Alcohol Permit	\$100 each
China & Glassware	\$7.50 per guest
Glassware Only	\$4.00 per guest
Equipment Rental	Varies

Prices are subject to change.

MENÚ AZTECA
(SEE NEXT PAGE)

MENÚ AZTECA



Menú Azteca is a culinary celebration intended to honor the Aztec culture. In collaboration with SDSU's Aztec Identity Initiative, Menú Azteca provides choices that are authentic to or inspired by the indigenous Mexica people (known as Aztecs) and the ancestral homes of the greater Aztec Empire (including Oaxaca, Mexico).

Four chefs from SDSU Dining, SDSU Catering, & 386 Hospitality at Snapdragon Stadium were part of an SDSU culinary delegation to Oaxaca in 2023.

They trained with some of the most renowned chefs in the region, with the plan to bring new, Oaxacan-inspired recipes and techniques back to SDSU and Snapdragon Stadium.



L-R; Catering Chef Ben Castaneda; Executive Chef Enrique Hernandez; Executive Chef Tiago Battastini; Senior Gen. Manager Carlos Vargas



Chef Celia Florian Cocinera Vicky Hernandez Chef Rodolfo Castellanos

The trip was designed to significantly diversify SDSU's culinary offerings & contribute to the university's mission to "Transcend Borders."

Menú Azteca is now available for ordering through SDSU Catering as well as Catering and Suites at Snapdragon Stadium. The ultimate intention to also offer some items from the menu at everyday locations available to the public both on campus and at the stadium.

Chef's Note:

Aztec Authentic menu items only use ingredients that would have been available to indigenous Mexica people prior to European contact. These are identified on our menus with the icon for corn  from the Aztec sun-center (calendar).

Aztec-Inspired menu items feature historic & contemporary culinary influences from the Oaxaca region of Mexico, the ancestral home of the Zapotec and Mixtec people who were tributary states in the Aztec Empire. These are identified with the modern icon for a nopal  (cactus).



Watch the SDSU Chef's Oaxaca Culinary Immersion!



MENÚ AZTECA



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Appetizers

Ceviche Chamoy \$8 GF
Mahi Mahi, Papaya, Jicama, Red Onion, Cucumber, Cilantro, Citrus Chamoy, Tortilla Chips

Empanadas Fritas con Epazote \$9 GF
Chipotle Crema, Micro Cilantro

Platanos Fritos \$5 GF, VG
Black Bean Corn Relish, Cotija Cheese, Guajillo Crema

Starters

Street Corn \$6 GF, VG
Roasted Kernels, Cotija Cheese, Lime Mayo, Chili Lime Salt

Oaxacan Fruit Platter \$6 GF, V
Papaya, Mango, Jicama, Cucumber, Mamey, Pineapple

Soup

Caldo De Camaron \$7 GF
Carrots, Celery, Dried Shrimp, Peppers, Potatoes, Spices, Served with Fried Corn Tortillas

Salads

Ensalada De Tomates Criollos \$7 GF, VG
Native Tomatoes, Verdolaga Greens, Radishes, Fried Garbanzos, Quesillo Oaxaca, Lime Vinaigrette

Cactus Salad \$6 GF, VG
Pickled Red Onions, Roasted Poblano Peppers, Carrots, Cilantro

Sides

Mole Negro \$4 GF, V
Savory Chili Chocolate Sauce

Black Beans \$4 GF, V
Refried in Garlic & Herbs topped with Queso Fresco

Verduras Oaxaqueñas \$5 GF, V
Calabesita, Chayote, Cactus, Poblano Peppers & Herbs

Chile De Agua Salsa \$4 GF, V
Green Peppers, Onions, Garlic & Spices

Molcajete Salsa \$4 GF, V
Roasted Tomatoes, Onions, Garlic & Peppers

Entrées

Chicken Enmoladas \$13 GF
Chicken Enchiladas, Mole Rojo, Escabeche Pickles, Cotija

Tamal Azteca \$11 GF, V
Served with Mole Colorado & Cactus Salad

Tlayudas "Oaxacan Pizza" \$11 GF, V
Thin Crust Tortilla, Refried Black Beans, Avocado, Lettuce, Tomato, Crema, Quesillo

Hoja Santa Quesadillas \$13 GF
Oaxacan Cheese, Squash Flower, Salsa

Guajillo Shrimp \$13 GF
Roasted Pepper & Onions, Blister Tomatoes, Served with Corn Tortillas

Conejo Al Oregano \$15
Oregano Braised Rabbit, Citrus Garlic Sauce, Charred Lemon

Action Stations

Memelas \$7 GF, VG
Blue Corn Tortillas, Black Beans, Salsa Macha, Queso Fresco

Tacos \$16
(Choice of single or multiple protein)
Chicken Tinga GF Lengua GF
Arrachera GF Achiote Potatoes GF, V

Desserts

Chocolatl Azteca \$8 GF, V
Spicy Truffle Chocolate

Tamale de Pina y Pasa \$7 GF, V
Pineapple, Raisin, Coconut Cream Sauce, Toasted Coconut Flakes

Nicuatole \$5 GF, V
Strawberry Mango Salsa

Churros \$5 VG
Cinnamon Sugar, Cajeta, Chocolate Sauce

Beverages

Café De Olla \$8

Chocolate de Agua \$8

Spiked Dragon (Cactus) \$18

If applicable, additional fees, including but not limited to the following, may be included in your event proposal and agreement:

SERVICE	AMOUNT
Linens	\$16 per table
Action Station Chef	\$215 each
Bartender	\$215 each
Security Guard	\$215 each

SERVICE	AMOUNT
Alcohol Permit	\$100 each
China & Glassware	\$7.50 per guest
Glassware Only	\$4.00 per guest
Equipment Rental	Varies

Prices are subject to change.

GF | Gluten-Friendly ND | Non-Dairy V | Vegan VG | Vegetarian

Displays & Platters

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Snacks

CLIF BARS \$4.25 (VEG)

- Chocolate Chip, White Chocolate Macadamia, or Chocolate Brownie

NATURE VALLEY BARS \$3.25 (VEG)

- Oat & Honey, Peanut Butter or Oats 'N Dark Chocolate

NUTS \$5.50 (VEG)

- Mixed Nuts, Pistachios (in shell), Almonds or Cashews



Platters

Each Platter is 25 Servings unless otherwise noted.

CHEESE & CRACKER PLATTER \$96 (VEG)

Small Platter \$74 (serves 12)

- Cubes of Domestic Cheese with Assorted Crackers
- Seasonal Fresh Sliced Fruit (V)

FRESH FRUIT PLATTER \$96 (V)

Small Platter \$74 (serves 12)

Add Honey Vanilla Yogurt Dip \$17

- Watermelon, Cantaloupe, Honeydew, Pineapple, Grapes, Strawberries *Based upon seasonal availability

GRILLED VEGETABLE PLATTER \$96 (GF,VEG)

Small Platter \$48 (serves 12)

- Grilled Seasonal Vegetables with Sun-dried Tomato Aioli (VEG)

FRESH CRUDITE PLATTER \$85 (GF,VEG)

Small Platter \$63 (serves 12)

- Served with Ranch Dip



BAKED BRIE \$96

- Wrapped in Flakey Puff Pastry, served with Buttered Crostini & Seasonal Berry Compote (VEG)

DELI MINI SANDWICH PLATTER

(24 per platter) Choose One

Add \$16 for two choices:

\$85 - Turkey \$85 - Roast Beef

\$76 - Ham \$90 - Veggie

- Lettuce, Sliced Tomato, Mayo & Mustard

CHARCUTERIE BOARD \$281

- Domestic & Imported Cheese
- Sonoma Dry Jack, Point Reyes, Brie
- Assorted Dry Meats
- Dried Fruits & Nuts
- Grapes & Berries
- Gourmet Crackers

HUMMUS TRIO \$77 (V)

- Creamy House Made Hummus
 - Regular
 - Red Pepper
 - Olive
- Served with Fresh Soft Pita Triangles

CHIPS & SALSA \$40 (V)

- Crisp House Made Tortilla Chips with Roasted Salsa Roja & Salsa Verde

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Equipment Rental	Varies

Prices are subject to change.

Stations

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INTERACTIVE CHEF STATIONS

"Made to Order" Station. One chef for under 25 Guests. Additional Chefs vary based on final count.

\$215 Chef fee

SLIDER STATION \$20

Mini Chef crafted Sandwiches with Assorted Accoutrements

Pick 2 Proteins:

- BBQ Brisket & Creamy Slaw
- Mini All Beef with White Cheddar
- Buffalo Fried Chicken with Crumbled Blue Cheese
- Portobello Mushroom Slider (VEG)
- House Made Pickles
- Served with Sweet Baby Ray, Ketchup, Dijon Mustard, Garlic Aioli, Lettuce, Tomato, Onions, Peppercinis

Enhancement:

- Add Loaded Potato Wedges with Whiz, Green Onions, & Bacon Bits **+\$8**

FRIED RICE STATION \$19 (GF, V)

Traditional Fried Rice tossed with Fresh Toppings

- Egg Fried Rice
- Gluten Free Soy Sauce
- **Toppings:**
 - Peas & Carrots, Pea Tendrils, Fresh Cilantro, Garlicky Bok Choy, Green Onions, Marinated Grilled Chicken, Butter Poached Shrimp, & Herbed Tofu

Enhancement:

- Add Garlic Chicken, Ginger Beef, or Sautéed Shrimp **+\$5**



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Equipment Rental	Varies

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Stations

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INTERACTIVE CHEF STATIONS

"Made to Order" Station. One chef for under 25 Guests. Additional Chefs vary based on final count.

\$215 Chef fee

STREET TACO STATION \$22

Pick Two Proteins:

- Marinated Carne Asada, Pollo Asado, Achiote Pork Adobada, Seasonal Herbed White Fish, Grilled Nopales (V)
- Mini Corn Tortillas
- Tortilla Chips with Salsa Roja & Verde
- Guacamole
- Pico De Gallo
- Onions, Cilantro, Jalapeños
- Limes, Radishes, Lime Crema, Charred Scallions

BAO BUN BAR STATION \$16

Pillowy Rice Buns filled with assorted toppings

- **Choice Of Two:** Hoisin Braised Pork Shoulder, Gochujang Chicken or Bulgogi "Beyond Beef" (V)
- With Spicy Napa Cabbage Kimchi, House-Pickled Persian Cucumber, Shaved Rainbow Carrots, Thinly Sliced Jalapeno, Fresh Cilantro, Crispy Radish, Mirin-Soy Mayo, & Furikake Seasoning

PASTA STATION \$27

Pastas made to order with your choice of ingredients

- **Pasta:** Linguini, Bowtie, Whole Wheat Penne
- **Sauce:** Parma Rosa, Meat Ragu, Funghi and Piselli (Mushroom & Peas) Cream
- **Cream Toppings Include:** Pancetta, Roasted Mushrooms, Roasted Tomatoes, Garlic Confit, Charred Brocolini, Charred Bell Peppers, Caramelized Onions, Diced Chicken, Grilled Zucchini, Parmesan Cheese, Red Pepper Flakes

Enhancement:

- Add Garlic Sauteed Shrimp +\$6

ENTRÉE CARVING STATION

Served with Fresh Baked Rolls & Butter

\$24

Prime Rib (GF)

- Lemon Garlic Aioli
- Horseradish Cream
- Atomic Horseradish
- Au Jus

\$18

Roast Beef (GF)

- Lemon Garlic Aioli
- Horseradish Cream
- Atomic Horseradish
- Au Jus

\$16

Sage & Mustard Pork Loin (GF)

- Pesto Aioli
- Mayo
- Whole Grained Mustard
- Fig Jam
- Maple Jus

\$16

Turkey Breast (GF)

- Cranberry Sauce
- Dijon Mustard
- Mayo
- Whole Grained Mustard



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Cakes & Desserts

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Inquire about Gluten Friendly or Vegan Options

* = Contains Nuts

CLASSIC CAKES (VEG)

- Carrot Cake with Cream Cheese Frosting
- German Chocolate Cake with Coconut Topping
- Strawberry Shortcake with Whipped Cream & Fresh Strawberries
- Boston Cream Cake with Vanilla Cake, Bavarian Cream & Chocolate Ganache
- Flourless Chocolate Cake (available in 10" round only) (GF)

\$51

10" round (serves up to 16)

\$80

Half Sheet (serves up to 40)

\$106

Full Sheet (serves up to 80)

CAKE POPS (VEG)

\$30 per dozen

- Chocolate Cake with Chocolate
- Vanilla Cake with White Chocolate
- Red Velvet Cake with White Chocolate

TARTS (VEG)

\$45 per dozen

3" individual

- Chocolate Pecan
- Lemon Curd
- Seasonal Fresh Fruit

PIES (VEG)

- Apple, Pecan, Pumpkin, Cherry, Peach, Key Lime, Lemon Meringue, Peanut Butter, Blueberry, Banana Cream, Coconut Cream or Chocolate Pie

\$34 per dozen

3" individual

\$26 each

9" round (serves up to 12)

CHEESECAKE TOPPED WITH FRESH STRAWBERRIES (VEG)

\$59

10" round (serves up to 16)

\$106

Half Sheet (serves up to 40)

\$196

Full Sheet (serves up to 80)

Create Your Own Cakes & Cupcakes

CAKE (VEG)

Vanilla, Chocolate, Carrot, Red Velvet, Coconut Cream

\$51

10" round (serves up to 16)

FILLING (VEG)

Chocolate, Bavarian Cream, Strawberry Mousse, Lemon or Raspberry Mousse or Fresh Fruit **+\$9**

\$80

Half Sheet (serves up to 40)

\$106

Full Sheet (serves up to 80)

ICING/FROSTING (VEG)

Chocolate or Vanilla Buttercream, Whipped Cream, Cream Cheese Frosting, Chocolate Ganache Icing

\$30 per dozen
Cupcakes

\$21 per dozen
Mini Cupcakes



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Equipment Rental	Varies

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Cakes & Desserts

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Inquire about Gluten Friendly or Vegan Options

* = Contains Nuts

COOKIES CLASSIC (VEG)

\$25 per dozen

- Chocolate Chip
- Oatmeal Raisin with Walnuts*
- Peanut Butter*
- Sugar

COOKIES GOURMET (VEG)

\$29 per dozen

- Chocolate Chip
- Oatmeal Raisin with Walnuts*
- M&Ms
- White Chocolate with Macadamia Nuts*

PETIT FOURS (MINI DESSERTS) (VEG)

\$36 per dozen

- Assorted Truffles
- Fruit Tarts- Seasonal Fruit with Custard Filling
- Mini Chocolate Dipped Strawberries
- Assorted Cakes
- Eclairs
- Cream Puffs

RICE CRISPIE TREATS (GF, VEG)

\$23 per dozen

- Traditional
- Chocolate-dipped
- M&Ms
- Fruity Pebbles

ASSORTED FRENCH MACAROONS (GF, VEG)

\$29 per dozen

BARs

\$29 per dozen

- Coconut
- Lemon
- Toffee
- S'Mores
- Oreo
- Apple
- Peanut Butter*

CHOCOLATE COVERED STRAWBERRIES

WITH STEM (VEG)

\$36 per dozen

- Chocolate
- Tuxedo

SCONES (VEG)

\$29 per dozen

- Raisin
- Lavender

SPECIALITY COOKIES (VEG)

\$23 per dozen

- Brown Butter Coyotas
- Snickerdoodles
- Brownie Cookies
- Coconut Macaroons
- Mexican Wedding Cookies

BROWNIES OR BLONDIES (VEG)

\$25 per dozen

Choose one of the following frostings:

- Chocolate
- Cream Cheese
- Peanut Butter*
- Vanilla

CHOCOLATE DIPPED COCONUT MACAROONS

(VEG)

\$27 per dozen

MINI SHOTZ (VEG)

\$58 per dozen

- New York Cheesecake with Strawberry Sauce & Graham Cracker Crumbs
- Rich Chocolate Fudge & Moist Chocolate Cake Crumbs Topped with Raspberry Sauce
- Lemon Curd Filling & Whipped Cream with Moist Vanilla Cake Crumbs

GLUTEN-FRIENDLY + VEGAN COOKIES (GF,V)

\$29 per dozen

- Chocolate Chip
- Snickerdoodle

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SERVICE	AMOUNT
Alcohol Permit	\$100 each
China & Glassware	\$7.50 per guest
Glassware Only	\$4.00 per guest
Equipment Rental	Varies

Prices are subject to change.

Beverages

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Hot Beverages

Each gallon serves approximately 15 guests with an 8 oz. serving.

REGULAR OR DECAFFEINATED COFFEE

\$51 per gallon

- Includes Creamers & Sweeteners

HOT WATER WITH HOT CHOCOLATE PACKETS

\$30 per gallon

HOT TEA SERVICE WITH TAZO HERBAL TEAS

\$40 per gallon

HOT CHOCOLATE

\$43 per gallon

- With Mini Marshmallows, Mini Chocolate Chips, and Whipped Cream

Cold Beverages & Juices

Each gallon serves approximately 15 guests with an 8 oz. serving.

ORANGE JUICE \$45 per gallon

APPLE, CRANBERRY \$37 per gallon

LEMONADE / FRUIT PUNCH \$34 per gallon

ICED TEA WITH SWEETENERS \$34 per gallon

- Add fresh sliced lemons +\$5/gallon

ICED WATER \$14 per gallon

- Add fresh sliced lemons +\$6/gallon

AGUAS FRESCAS \$47 per gallon

- Horchata (Fresa or Banana Cinnamon)
- Jamaica Horchata

INFUSED WATER \$22 per gallon

- Berry
- Cucumber Lemon



Individual Beverages

CANNED PEPSI PRODUCTS \$3

- Pepsi, Diet Pepsi, Lipton Brisk Iced Tea

ASSORTED INDIVIDUAL FRUIT JUICES \$5

- Orange, Apple, and Cranberry

BOTTLED ICED TEA \$5

- Pure Leaf ~ Sweet Tea, Unsweetened, Lemon, Raspberry

CANNED WATERS \$4

INDIVIDUAL MILK \$6

- Orange, Apple, and Cranberry

BOTTLED CHILLED COFFEE \$9

- Starbucks Frappuccino ~ Vanilla, Mocha, Caramel, Coffee

BAR PACKAGES

Important information needed for a quote
(Prices are stated as a guideline):

- Location of event
- Number of guests
- Number of guests under 21

Additional fees may be added based on event details:

- Alcohol Permit +\$115
- Non-refundable/three weeks in advance
- Bartender +\$215
- 1 per every 100 guests/up to two hours
- Security +\$215
- Up to two hours
Cost may vary depending on number of guests

STANDARD HOSTED BAR

\$18/ two hours of service

\$8 each additional hour

- House Red & White Wine
- Domestic & Import Beers
- Assorted Sodas & Canned Water
- Craft Beer may be included ~ +\$6

PREMIUM HOSTED BAR

\$21/ two hours of service

\$8 each additional hour

- Upgraded Red & White Wine
- Domestic, Import & Craft Beers
- Assorted Sodas & Canned Water

If applicable, additional fees, including but not limited to the following, may be included in your event proposal and agreement:

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Linens	\$16 per table
Action Station Chef	\$215 each
Bartender	\$215 each
Security Guard	\$215 each

SERVICE	AMOUNT
Alcohol Permit	\$100 each
China & Glassware	\$7.50 per guest
Glassware Only	\$4.00 per guest
Equipment Rental	Varies

Prices are subject to change.

Policies & Procedures

ALCOHOL:

If you are planning on having alcohol at your event or function, please allow a minimum of three weeks advance notice.

WAIVER: If you are interested in bringing an outside caterer, donated, or purchased items onto campus, please fill out the waiver below. Please allow a minimum of four weeks advance notice. For SDSU Catering, when a permit is needed, it is referring to an Alcohol Permit for catered events.

Fill out the online form which will be forwarded to both: cateringwaivers@sdsu.edu and ehsfoodsafety@sdsu.edu.

DOCUMENTS:

- [SDSU Alcohol Policy](#)
- [SDSU Alcohol Request Approval Form](#)
- [Catering Waiver](#)

