

Blue Devil Express To Go

Catering Guide

*Corporate, Executive Large Function
Professional Catering & Special Events*



Blue Devil Express Catering To Go
Lawrence Technological University
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Blue Devil Express To Go



Catering Information, Policies and Procedures

Exclusive Catering Contract

*All campus catering is to be provided exclusively by Taher Campus Dining.
All prices and menu items are subject to change based on market conditions.*

University and Health Code Restrictions

*Oakland County Health Department codes pertaining to food borne illness and University liability concerns prohibit food from being brought onto campus for consumption. Uneaten food and beverages may not be taken from your event location.
There will be no exceptions to this policy.*

Ordering Deadlines and Final Meal Counts

In order to give you the best dining service possible, we require all final food and beverage selections to be submitted 10 days before your event. We require a final guaranteed guest count one week prior to your event. Reductions cannot be made after this date.

*You will be charged for the guaranteed number of guests
or the actual number of guests served, whichever is greater.*

*We plan on feeding 5% over the final guest count as a courtesy to our guest on buffet service.
Last minute orders will always be cheerfully accepted; however additional charges or fees
may be added to your order.*

Going Green

*Included in your cost is all disposable serviceware needed to feed your guests.
All food is served on recyclable plastic.*

Delivery and Clean Up

*You are responsible for delivery and clean up of all Express Catering orders.
Delivery can be arranged for a modest fee of \$25.*

Service Charges, Payments, Deposits and Fees

*All food and beverage services, including internal LTU events are subject to a \$25 delivery fee and
6% Michigan sales tax, if applicable. Meals may be picked up to avoid our delivery fee.
All outside organizations will require a 10% non-refundable deposit at time of booking.
Final payment is required the day of the event.*

**To schedule your event or to receive more information,
please call (248) 204-3203**



A Breakfast Gathering

Continental Breakfast

Eye Opener

(Available to groups of 8 or more)

*Assorted mini pastries, mini muffins,
and bagels with cream cheese and butter.
Beverages include coffee, juice and water.*

\$5.00 per person

A la Carte Items

<i>Fresh Fruit Platter – serves 20.....</i>	<i>\$55 per platter</i>
<i>Bagels with Cream Cheese.....</i>	<i>\$18 a dozen</i>
<i>Muffins.....</i>	<i>\$18 a dozen</i>
<i>Cinnamon Rolls.....</i>	<i>\$18 a dozen</i>
<i>Apple Turnovers.....</i>	<i>\$18 a dozen</i>
<i>Coffee by the gallon.....</i>	<i>\$14.95 per gallon</i>
<i>Juice by the can – 8 oz.....</i>	<i>\$1 each</i>

Blue Express Lunch



Express NY Deli Lunches

Express New York deli lunches include, four (4) ounces of meat per person and an assortment of breads, cheeses, relish tray, kettle chips and Famous Amos cookies, soda & bottled water

\$8.95 per person

Add Chicken salad, turkey salad, or tuna salad for an additional
\$1.00 per person

Choose 3 meats:
Smoked Carolina turkey, ham,
roast beef, hot ham, corned beef
and Genoa salami

Cheese Platter (choose three):
Cheddar, Swiss, Provolone,
Jalapeño and Colby Jack Cheeses

Luncheon Salads

- Michigan Salad with Chicken**\$8.95
Fresh mixed field greens, Gorgonzola cheese, dried cranberries, seasonal fruits, red onion, toasted walnuts and tossed in raspberry vinaigrette
- Classic Caesar**\$6.95
Crisp romaine lettuce, herbed croutons, parmesan cheese, cracked black pepper
- Classic Caesar with chicken\$7.95
- Classic Caesar with shrimp.....\$9.95
- Cobb Salad**\$7.95
A combination of Virginia-smoked ham, avocado, Gorgonzola cheese, with a honey Dijon dressing tossed with fresh greens
- Chicken Satay Salad**.....\$7.95
Marinated strips of chicken stacked atop mixed greens, tomatoes, cucumbers, red onion & peanuts; served with a Thai peanut sauce on the side



Boxed Lunches

All boxed lunches include whole fruit, potato chips, cookies and a soft drink.
You may select up to three boxed lunch options for your event.

\$7.95 per person • \$8.25 with a croissant

The Far East Asian Wrap - Julienne strips of chicken breast, shredded cabbage, carrot strips, red & green onion and drizzled with a teriyaki vinaigrette, then folded in our honey wheat lavash

The Executive - Honey ham, smoked turkey breast, bacon, beefsteak tomatoes, Colby jack cheese & cello spinach folded in a honey-wheat wrap and served with sweet basil mayonnaise

Tuna or Chicken Salad - With lettuce and tomato

Italian Sub - Genoa salami, ham, mozzarella cheese, lettuce, tomato, hot pepper ring and dressing on a 6" bun

Garden Sandwich - Fresh, seasonal vegetables folded together with a dill ranch dressing with havarti cheese rolled up in a lavash wrap

Turkey & Muenster - Smoked turkey, lettuce, tomato, stacked on fresh multi-grain bread

Ham & Swiss - Stacked ham, Swiss cheese, tomato, lettuce, stacked on an onion roll

Express Buffet

Express buffets include garden salad with individual packets of dressing, rolls or breadsticks, butter, cans of soda & bottled water

Home-style Baked Herb Chicken	\$9.95
<i>Hand rubbed and slow roasted to perfection, served with chef's choice of potato and vegetable</i>	
Old World Lasagna	\$8.95
<i>You choice of beef or roasted vegetable</i>	
Tortellini Pasta	\$8.95
<i>Stuffed with parmesan, mozzarella and ricotta cheeses, and tossed in your choice of Alfredo or tomato basil sauce</i>	
Beef Tips	\$10.95
<i>Choice sirloin simmered in rosemary-infused au jus, sautéed with mushrooms, sweet bell peppers and fresh tomato and served atop egg noodles</i>	
Portabella mushroom Ravioli	\$9.95
<i>Served with a tomato basil or pesto sauce and garlic bread</i>	
Tech Mex	\$8.95
<i>Chicken chimichangas, cheese enchiladas, taco salad, refried beans, Spanish rice, tortilla chips, and assorted toppings</i>	
Baked Mostaccioli with Marinara	\$8.95
<i>Mostaccioli noodles bathed in our special marinara sauce and topped with mozzarella cheese then baked until bubbly</i>	