



AT YOUR SERVICE

KU CATERING: POWERED BY



BREAKFAST 7A-9A

COLD

CEREAL & MILK \$5.50

Your choice of Frosted Flakes, Lucky Charms, (GF), Golden Grahams, Fruit Loops, Coco Puffs, and Raisin Bran served with carton of Skim, 2%, Whole Milk, Soy Milk or Almond and your choice of Fruit

BAGEL & CREAM CHEESE \$3.50

Plain New York style bagel served with Cream Cheese and your choice of Fruit

YOGURT & MUFFIN \$5.50

Your choice of Select CHOBANI (strawberry or blueberry) yogurts served with Blueberry Muffin and your choice of Fruit

CHOICE OF FRUIT

Whole Fruit (Apple, Orange, or Banana)

Fruit Cup – Mix of Cantaloupe, Honeydew, and Pineapple

Berry Cup- Fresh mix of Strawberries, Blueberries, and Grapes

HOT

BISCUITS & GRAVY \$5.50

A Breakfast Classic! Southern style Buttermilk Biscuit topped with Sausage Gravy comes with your choice of Fruit

FRENCH TOAST DIPPERS \$5.00

4 French Toast Sticks served with syrup and your choice of Fruit

APPLE CINNAMON OATMEAL

\$4.50

Hot Oatmeal topped with Cinnamon Apples and Served with carton of 2% milk and your choice of Fruit

BREAKFAST BURRITO \$6.00

Sausage, Eggs, Potatoes, and Cheese all wrapped together in a warm tortilla

CHICKEN TENDER BREAKFAST

TACOS \$6.00

4 tacos with eggs, crispy potato coins, chicken tenders, cheese, and salsa Comes with choice of fruit

TRADITIONAL BREAKFAST \$6.00

Scrambled Eggs, Sausage Patty, and Breakfast Potatoes

LUNCH 11A-2P

TURKEY SANDWICH \$6.50

Sliced Deli Turkey & Cheddar Cheese Sandwich
Lettuce, and Tomato on Whole Wheat Bread

HAM SANDWICH \$6.50

Sliced Deli Ham & Swiss Cheese Sandwich
Lettuce, and Tomato on Whole Wheat Bread

FRESH VEGGIES SANDWICH \$6.00

Whole Wheat Bread, Goat Cheese Spread,
mixed greens, cucumber slices, pickled red
onion, pickled Carrot, Roasted red pepper,
lightly grilled zucchini and squash

TRADITIONAL HOUSE SALAD \$9.50

(Vegan Upon Request)

A blend of Fresh Lettuce, Julienne Vegetables,
Sliced Onion, and Sliced Tomato

Comes with your choice of Grilled Chicken or
Grilled Vegetables (\$7.50)

*Choice of Dressings: Ranch, Italian, Caesar,
Sweet and Sour Vin.*

FALAFEL \$5.50

Pita bread, pea Falafel, mixed greens, sliced
tomatoes, vegan tzatziki, Vegan Tahini sauce

CRUNCHY CHICKEN CHEDDAR WRAP \$6.50

A KU Tradition! Crispy Chicken Tenders, blend of
Cheddar Cheeses, Ranch, Lettuce and Tomato,
all wrapped in a Jalapeno Cheddar Tortilla

ANGUS BEEF BURGER \$7.50

1/3lb 100% Angus Beef Patty served on a
Gourmet Hamburger bun comes with Lettuce
Tomato Onion and Pickle

Add Cheese \$.50 (American, Cheddar, Swiss,
Pepper jack)

Add Bacon \$1

TURKEY BURGER \$6.00

Turkey Burger served on a Gourmet Hamburger
bun comes with Lettuce Tomato, Onion and
Pickle

Add Cheese \$.50 (American, Cheddar, Swiss,
Pepper jack)

Add Bacon \$1

BLACK BEAN BURGER \$7.50

Chipotle Black Bean Burger served on a
Gourmet Hamburger bun comes with Lettuce
Tomato Onion and Pickle

SALMON BURGER \$9.00

Salmon Patty, Wasabi Aioli, topped with Lettuce,
Tomato and Onion and Pickle

ROASTED VEGETABLE WRAP

\$6.50

(Vegan)

A Hearty mixture of Roasted Cauliflower, Sweet
Potatoes, sliced mushrooms, and Summer
Squash

DINNER 4:30P-7:30P

DINNER OPTIONS ROTATE, ALL CHOICES ARE SUBJECT TO CHANGE. PLEASE REFER TO THE DAILY MENU FORM FOR SPECIFIC OFFERINGS

GENERAL'S CHICKEN \$7.50

Tender Tempura Chicken tossed in our signature General Tso's Sauce comes with White Rice and Steamed Broccoli

Vegetarian? Try it with Tofu! \$6.50

FIESTA RICE BOWL \$8.00

Zesty Cilantro Lime Rice, Chipotle Black Beans, Lettuce, Pico and your Choice of Taco Chicken or Fajita Vegetables topped with Cheddar Cheese blend

SPRING SALAD \$11.50

(Vegan Upon Request)

Sliced strawberries, orange Supremes, goat cheese, sunflower seeds, sliced red onion, Shredded Carrots, Grape tomatoes and Mixed Greens served with a Meyer lemon vinaigrette

Comes with your choice of Grilled Chicken or Grilled Vegetables (\$7.50)

Choice of Dressings: Ranch, Italian, Caesar, Sweet and Sour Vin.

BBQ MAC & CHZ \$10.00

Smoked Pulled Pork Piled high on a bed of extra Cheesy Mac & Cheese

Vegetarian? Ask for Broccoli instead of BBQ

CHICKEN PARMESAN \$8.00

Golden Fried Parmesan Crusted Chicken Breast topped with Cheese and Traditional Marinara Sauce served on a bed of Pasta

SPINACH LASAGNA \$6.50

Our Spinach Lasagna is made in house and has been a fan favorite for many years! Layered baked Pasta filled with Spinach and Creamy Cheeses Topped with Traditional Marinara Sauce

VEGETABLE PRIMAVERA \$6.00

Tortolle pasta and garden vegetables tossed in a kale pesto cream sauce and topped with parmesan cheese

Can be made VEGAN

JAYHAWK DINNER \$11.50

Your choice of chicken, Salmon, or zucchini Boat – served with mashed potatoes and green beans

DINNER 4:30P-7:30P

DINNER OPTIONS ROTATE, ALL CHOICES ARE SUBJECT TO CHANGE. PLEASE REFER TO THE DAILY MENU FORM FOR SPECIFIC OFFERINGS

SESAME CHICKEN \$7.50

Tender Tempura Chicken tossed in our signature Sesame Sauce comes with White Rice and Steamed Broccoli

Vegetarian? Try it with Tofu! \$6.50

VEGGIE ENCHILADA 6.50

A Delicious combination of Potato, Peas & Carrots, Green Chilies, and Onion Tossed together with a blend of Cheddar Cheeses and Smothered in our House made Enchilada Sauce Served with Zesty Cilantro Lime Rice & Chipotle Black beans

GREEK SALAD \$10.00

(Vegan Upon Request)

Kalamata olive, falafel (2), goat cheese, Vegan tzatziki, sliced red onion, grape tomatoes, Cucumber slices, and Mixed Greens- Served with your choice of Chicken or Vegetables

Comes with your choice of Grilled Chicken or Grilled Vegetables (\$7.50)

Choice of Dressings: Ranch, Italian, Caesar, Sweet and Sour Vin

GRILLED CHICKEN ALFREDO \$7.50

Grilled Tender Chicken Breast topped with Alfredo Cheese Sauce and served on a bed of Pasta

BEEF STROGANOFF \$8.50

A Midwestern Staple our House Made Stroganoff is sure to fill you up! Tender cuts of Beef, Garlic Mushrooms & Brown Gravy, and accompanied with our Mashed Potatoes

BLACKED TILAPIA \$9.50

Tilapia seared with our house made blackening spice served with cucumber relish, Cilantro lime rice and chipotle Black beans

CURRIED VEGETABLES \$6.00

(Vegan)

A Medley of Potatoes, Peas, & Carrots Tossed in a Masaman Curry Sauce poured over White Rice

JAYHAWK DINNER \$11.50

Your choice of chicken, Salmon, or zucchini Boat – served with mashed potatoes and green beans

Desserts, Sides and Beverages

BOTTLED BEVERAGES

Pepsi Products

Pepsi, Dt. Pepsi, Sierra Mist, Dr. Pepper, Dt. Dr. Pepper, Lemonade, Life Water \$2.50

Tropicanna Juices

OJ, Apple Juice, Cranberry, Grape \$2.50

Sports Drinks

Gatorade (Cool Blue, Fruit Punch, White Cherry) \$2.50

SIDES

Chips \$2.00

Classic Lays Baked, Cheetos's, and Doritos
Miss Vickie's - Jalapeño or BBQ
Sun Chips - Multi Grain

Fries \$3.00

French fry
Sweet Potato Fries

DESSERTS

Small Bites \$2.50

Chocolate Chip Cookie
Rice Krispies Treat
Brownie
Cupcake

Vanilla or chocolate cupcake with butter cream frosting

Cakes \$4.00

Slice of Cheesecake topped with Strawberry Sauce
Slice of Tiramisu Cream Cake
Slice of Carrot Cake

