



### Serving Your Next Catered Event!







### · BREAKFAST ·





#### **Breakfast Burritos**

\$7 per guest

Bacon or Sausage

#### **Continental Breakfast**

\$8 per guest

Assorted Muffins and Pastries Coffee / Orange Juice

#### **Brunch**

\$15 per guest

Scrambles Eggs / Bacon or Sausage / Pancakes / Homestyle Potatoes / Assorted Fruit Coffee / Orange Juice



### · LUNCH ·

#### **Boxed Lunch**

\$12 per guest

Choose One: Chicken Caesar Wrap / Turkey or Ham Sandwich

Served with chips and a cookie

#### Salad Buffet

\$10 per guest

**Choose Two:** Chopped Romaine / Mixed Greens / Spinach

Served with diced tomatoes, croutons, onions, crumbled bacon, olives, cucumber

Choose Two: Ranch / White Wine Vinaigrette / Caesar

#### **Deli Buffet**

\$15 per guest

Turkey, Ham / Provolone, Pepper Jack and Cheddar / Assorted sliced bread

Served with lettuce, tomato, pickles, mustard, mayo

Served with chips and cookies

#### **Backyard Cookout**

\$15 per guest

Grilled Hamburger / Grilled Hot Dog / Garden Salad / Baked Beans

Served with lettuce, tomato, pickles, mustard, mayo

Served with chips and cookies

#### Italian

\$18 per guest

Roasted Chicken and Meatballs / Pasta with Alfredo and Marinara / Mixed Green Salad or Caesar Salad / Rolls

Served with cookies

#### **Southwest Taco Bar**

\$17 per guest

Beef

Mixed Green Salad / Refried Beans / Mexican Rice / Tortilla Chips / Salsa

Served with tortillas, tomato, jalapeño, sour cream, lettuce,

shredded cheese, olives, shredded lettuce

Served with cookies



### · DINNER ·



#### **Dinner Buffet**

\$27 per guest

**SALAD** 

Choose One: Caesar Salad / House Salad

**SIDE DISH** 

Choose Two: Vegetable Medley / Risotto / Baked Beans / Garlic Mashed Potatoes

**PROTEIN** 

Choose Two: Steak / Baked Chicken / Grilled Salmon

Additional Protein ......\$3 per guest

Served with rolls, water, iced tea, chocolate chip cookies





# · BEVERAGE SERVICE ·



#### Beverages

\$2 per guest

Coffee

Tea

Lemonade

Orange Juice

#### Well Package

\$5 per guest

Cocktails made with our house liquors

All beverage packages based on consumption

#### **Premium Package**

\$7 per guest

Cocktails made with our top shelf liquors

All beverage packages based on consumption

#### **Beer Package**

Coors Light, Bud Light or Miller Light	\$450/keg
Grand Canyon Amber, Kiltlifter, Dos XX, Michelob Ultra	
or MoonJuice IPA	\$550/keg

<sup>\*</sup>Drink tickets are available upon request

# · A LA CARTE ·



Br	rownies or Cookies	\$15 per dozen
Pa	astries	\$16 per dozen
M	ini Muffins	\$16 per dozen
Ve	eggie Tray	\$3 per guest
Fr	ruit Tray	\$4 per guest
As	ssorted Cheese and Crackers	\$4 per guest
Co	offee	\$18 per gallon
10	range Juice	\$20 per gallon



# · EVENT SPACES ·



#### **Conference Room**

\$125 Rental Fee for 3 Hours

Room Rental / Microphone / Projector / Water

### **Dining Room**

\$125 Rental Fee for 3 Hours

Rooms must be paid at time of booking if catering is not used

#### The Lope House Catering Contact:

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