CATERING MENU

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EAT TO LIVE

ORDER HERE
The Café @ Rio, part of Rio Salado College’s Sustainable Food Systems Program, provides on-site catering services at the Rio Tempe Main Campus, MCCCD District Office and Emerald Point Building. The Café does not offer off-site catering services, however, catering menu items can be prepared for guest pick-up during normal business hours. Pick-up menu items are served on disposable platters.

Serving sustainably sourced ingredients at their peak of freshness is our mission. When available, ingredients are sourced from the Garden @ Rio, local farms, ranchers and artisans. With our staff of inspired professionals, we have the expertise and passion to make your event remarkable.

The Café @ Rio also serves as a teaching kitchen for students of our Sustainable Foods Systems classes. Together we can bridge the gap towards a more sustainable food system.
Café@Rio Catering Terms and Conditions

1. **Sales Tax and Service Fee:** Sales tax is included in all menu prices. A service fee of 18% will be added to all catering orders.

2. **Pricing:** Catering prices are listed on the on-line Café @ Rio catering menu and will be charged as such. Special orders will be charged at market price.

3. **Saturday and Evening Catering Services:** Are available for an additional fee. Saturday events require a minimum food and beverage purchase of $750.00.

4. **Food and Beverage Orders:** All food and or beverage orders must be submitted a minimum of five (5) business days before event. Orders placed with less than the five day are subject to a limited menu and service availability. Orders should be placed by clicking on the order here box on the first page of this menu. Please note that Rio Salado College and MCCCD customers will need to process an official function form and have it approved by an authorized approver on your campus.

   **Special Orders:** Café@Rio will work to customize orders at the client’s request.

5. Customized Menus will be charged at market price.

6. **Guarantee:** A Guarantee of attendance is required a minimum of 3 business days prior to your event. If no guarantee is given in this time frame, the estimated attendance count on your event order will be considered the final guarantee. You will be billed for the final guarantee or the number served, whichever is greater. Guaranteed count increased less than 3 business days may result in additional charges or may not be accommodated.

   **Cancellation Policy:** Cancellations must be submitted in writing no less than four (4) business days prior to the event date. Cancellations after this deadline will result in a charge of 50% of the estimated/guarantee service number in order to cover food and labor cost. Events cancelled less than one (1) business day before the event will be charged 100% of event.

7. **Payment:** For customers outside of the MCCCD, payment is required on the day of event by check or credit card. For MCCCD customers, payment transfers are required within 30 days of the event.

8. **Equipment:** Should additional equipment need to be rented such as tables, chairs, linen and/or catering equipment to support size of catered event, the client will go through the Auxiliary Services Department at Rio Salado College.

9. **Damage:** Customer assumes full responsibility for any loss or damage of goods or equipment.
BREAKFAST PACKAGES: 15 guest minimum

*All Breakfast packages include fresh brewed coffee, orange juice, assorted hot teas and iced water.*

**EYE OPENER:** Fresh seasonal fruit tray assorted muffins, pastries, and bagels served with butter and cream cheese. $7.29/p.p.

**EUROPEAN MORNING:** Vegetarian frittata, sausage links, and fresh seasonal fruit tray.
*Add assorted muffins, breads, or bagels $1.89/each
*Add breakfast potatoes $1.29/p.p.
$8.69/p.p.

**CAFE @ RIO SUNRISE BURRITO:** Includes egg and your choice of bacon or sausage. Vegetarian option (green chili, egg, and cheese) available upon request. Served with fresh seasonal fruit tray, breakfast potatoes and salsa.

**TRADITIONAL HOT BREAKFAST:** *Choice of two entrée selections, fresh seasonal fruit tray, southwestern breakfast potatoes and choice of bacon or sausage.* $10.99/p.p.

**ENTREE SELECTIONS:** Choice of 2
*Classic scrambled eggs
*Scrambled eggs with garden vegetables and cheese
*French toast with powdered sugar and syrup
*Buttermilk pancakes with syrup
BREAKFAST

BREAKFAST ENHANCEMENTS:
(Prices reflect the cost of adding an enhancement to a breakfast package)

*Mini yogurt parfaits $2.49/ea.
*French toast $1.69/p.p.
*Breakfast potatoes $1.69/p.p.
*Assorted muffins $1.99/ea.
*Assorted bagels & cream cheese $2.19/ea.
*Bacon (per piece) $.89/ea.
*Sausage (per piece) $1.49/ea.
*Hard boiled eggs $1.09/ea.
*Oatmeal with toppings $2.49/p.p.
LUNCH AND DINNER PACKAGES: 15 guest minimum. All packages include iced tea, lemonade, water and assorted fresh baked cookies.

CAFE @ RIO ENCHILADAS: Chicken and cheese enchiladas, Mexican salad, Spanish rice, sour cream, jalapenos, w/chips & salsa. *Add homemade guacamole $1.49/p.p. $11.99/p.p.


BBQ: Pulled BBQ pork, assorted slider rolls, potato salad, coleslaw, kettle chips, and pickle chips. $12.49/p.p

PERSIAN SPECIAL: Persian chicken with herb roasted vegetables, rice, tomato and cucumber salad, and grilled flatbreads. $12.49/p.p

ASIAN CELEBRATION: Korean BBQ chicken, steamed rice, stir-fried Asian vegetables, garden salad with crispy wonton strips and Chinois dressing. $12.49/p.p

COCHISE COUNTY MEATLOAF: Classically baked and served with garlic mashed potatoes, seasonal vegetables, garden salad, and fresh baked bread. $11.99/p.p

MEDITERRANEAN: Lemon-herb chicken, Greek orzo salad, herb roasted vegetables, hummus and pita bread. $12.49/p.p

BAKED ZITI: Ziti, herbs, and spices tossed in a zesty marinara sauce; baked with mozzarella and parmesan cheese. Accompanied by garden salad and fresh baked bread. $9.99/p.p

Upgrade your meal to Rio Bytes (in place of assorted cookies); .89/p.p.
*Individual Gluten Free or Vegan plates available. Any special menu requests require a 48 hour notice and must be pre-ordered. Please see below.

**GLUTEN FREE SUBSTITUTE: +$2.99/p.p.**
*Gluten free pasta with vine ripened tomato sauce, grilled chicken and farm fresh vegetables. (Also available without chicken as a vegan plate)*

*Café @ Rio Chopped Salad; chicken, blue cheese, tomato, bacon, and egg with Balsamic Vinaigrette.*

*AZ Farm Salad; Quinoa with mixed greens and seasonal fresh produce. Served with Balsamic Vinaigrette.*

**VEGAN:**
*AZ Farm Salad; Quinoa with mixed greens and seasonal fresh produce. Served with Balsamic Vinaigrette.*

*Tortilla wrap with grilled seasonal vegetables, lettuce and tomato.*

*Farm fresh vegetables sautéed with olive oil and garlic, tossed with vine ripened tomato sauce and al dente pasta.*
LUNCH & DINNER

DELI PACKAGES: 15 guest minimum. All packages include iced tea, lemonade, water and assorted fresh baked cookies. For groups of less than 15 guests, we are happy to provide boxed deli lunches. Please see the Boxed Entrée section of the menu.

THE UPTOWN DELI: Assorted specialty deli sandwiches, garden salad with assorted dressings, and kettle chips.


THAT’S A WRAP: Assorted specialty deli wraps, garden salad with assorted dressings, and kettle chips.

*Substitute croissants $1.49/p.p.
*Build your own sandwich bar for an additional $1.89/p.p.
*Add a vegetarian soup $2.19/p.p.


SALAD PACKAGES: 15 guest minimum. All packages includes iced tea, lemonade, water and assorted fresh baked cookies. For groups of less than 15 guests, we are happy to provide boxed salads. Please see the Boxed Entrée section of the menu.

CAFE @ RIO SOUP & SALAD BAR: *Please note, 30 guest minimum.

Mixed greens, fresh baked bread and butter, and vegetarian soup. Salad toppings include: tomatoes, onions, cucumbers, bell peppers, cheese, olives, beans, croutons, dried cranberries, roasted chicken, hard-boiled egg, and carrots.

*Add a non-vegetarian soup $.79/p.p.
*Add separate bowls of tuna salad $7.99/pint
*Add chicken salad $5.99/pint


SOUTHWEST SALAD BAR: Mixed greens, house made tortilla strips, seasoned and shredded chicken or seasoned ground beef and whole beans.

Additional toppings include lettuce, tomato, black olives, cheddar cheese, jalapeños salsa and sour cream.

*Add homemade guacamole $1.49/p.p.

PIZZA: Sixteen inch pies cut into 8 pieces each, serving 3 to 5 guests. All pizzas include plates and napkins. (red pepper flakes and parmesan cheese upon request) *Cheese Pizza $11.99/ea. Additional toppings $1.99/ea. Toppings include: pepperoni, sausage, bacon, chicken, bell peppers, onions, tomatoes, ham, pineapple, mushrooms, spinach, jalapeno peppers. *Add Ranch dressing $.45/ea. *Add garden salad and assorted dressings $2.99/p.p. *Add can soda $1.29 each

BOXED ENTREES:
(Beverage choices include iced tea, lemonade, canned soda or bottled water). 10 guest minimum

THE CLASSIC BROWN BAG: Assorted deli sandwiches (or wraps upon request), bag of chips, and choice of beverage. $8.19/p.p.

BOXED DELI LUNCH: Assorted specialty deli sandwich (or wraps upon request), bag of chips, piece of whole fruit, a cookie and choice of beverage soda $9.99/p.p.

BOXED SALAD: Personal sized salad, fresh baked bread with butter, a cookie and a bottle of water or canned soda. Salad options include: 1) AZ Farm Seasonal Salad, (mixed greens tossed with quinoa and seasonal vegetables, balsamic vinaigrette on the side). 2) Chicken Caesar Salad (with Romaine lettuce, parmesan cheese, fresh tomatoes, house-made croutons, and Caesar dressing). 3) Café @ Rio Chopped Salad (chicken, blue cheese, tomato, bacon, and egg with ranch and balsamic vinaigrette). $9.99/p.p.
**HORS D’OEUVRES:**
- Sweet Thai Chili Meatballs $9.99/dozen
- Mini Eggrolls $11.99/dozen
- Southwestern Mini Chimichangas $10.99/dozen

**SNACKS:**
- Specialty Caramel Popcorn $15.99/gallon
- Specialty Buttered Popcorn $11.99/gallon

### SNACKS

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<th>MEDIUM (up to 20 people)</th>
<th>LARGE (up to 30 people)</th>
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<tr>
<td>CHIPS AND SALSA</td>
<td>$14.99</td>
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<td>HUMMUS AND PITA</td>
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<tr>
<td>TOMATO BASIL AND BRUSCHETTA</td>
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### CHILLED PLATTERS

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<td>ANTIPASTO</td>
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<td>ASSORTED CHEESES &amp; CRACKERS</td>
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<td>FRESH SEASONAL FRUIT</td>
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<td>CAPRESE SALAD</td>
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DESSERTS & BEVERAGES

DESSERTS:
Rio Bytes: 1.5” x 1.5” dessert squares designed to add a hint of sweetness to your event! $9.49/dozen
Choose from any of the following: brownie, lemon, cheesecake and carrot cake.
Assorted fresh baked cookies: $9.99/dozen

BEVERAGES:
Coffee service (per person for 4 hours) $3.25/p.p.
Airpot (up to 10 servings) $15.99
30 servings $44.99
50 servings $69.99
75 servings $99.99
100 servings $124.99
Assorted hot teas with honey
(up to 10 servings) $15.99
Fresh brewed iced tea OR lemonade (by the gallon, serves 14) $14.99
Citrus Punch (by the gallon) $16.00
Orange juice (by the gallon) $14.99
Canned soft drink (each) $1.29
Bottled water (each) $1.79
Water Service: Complimentary with food and/or beverage order.
*Substitute Garden @ Rio flavored water: $.39/p.p.