



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

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



· APPETIZERS ·





Starter Buffet

\$13 per guest

Choose Three: Chips and Salsa / Wings (Buffalo, BBQ or Golden BBQ) Quesadillas / Cucumber Sandwiches / Nachos / Fruit Platter / Veggie Platter (Served with Ranch, Hummus available for extra charge) / Chips and Onion Dip Additional appetizer item\$4 per guest



· LUNCH & DINNER ·

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

\$17 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

^{*}Drink tickets are available upon request

· A LA CARTE ·



Brownies or Cookies	\$15 per dozen
Pastries	\$16 per dozen
Mini Muffins	\$16 per dozen
Veggie Tray	\$3 per guest
Fruit Tray	\$4 per guest
Assorted Cheese and Crackers	\$4 per guest
Coffee	\$18 per gallon
Orange Juice	\$20 per gallon



· EVENT SPACES ·





- CONFERENCE ROOM - DINING ROOM -

The Lope House Catering Contact:

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