



C A T E R I N G



**SODEXO @
PITTSBURG STATE
UNIVERSITY**



Our Menu



WELCOME LETTER

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PLANNING YOUR EVENT

This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.



Welcome

From basic coffee services to outdoor events of unlimited numbers, our goal is to provide you with a full range of quality and innovative catering services backed by a diverse, service-oriented staff and a wide range of resources available from our international network.



As a catering service, our main function is Food! Our trained, professional staff is dedicated to providing the highest level of catering services. The quality of your food, however, does not rest upon the chefs alone. Every member of the Catering Department receives monthly training on food and beverage services, as well as day-to-day experience on the job.



This brochure provides you with fresh, contemporary menus. However, this represents only a starting point. Our commitment is to customize and create whatever is required to provide your guests with an unforgettable experience.

We look forward to the opportunity to work with you!

Sincerely,



Whitney Burkhardt
Catering Manager

Johny Patwary
Executive Chef

Carolyn Eichhorn
Catering Coordinator

Todd Wixson
General Manager



A GREAT START

SUNRISE BREAKFAST

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include freshly brewed coffee, decaf and hot tea.

CONTINENTAL BREAKFAST

An assorted pastry basket of mini danish, fresh baked mini muffins, and an assortment of fresh seasonal cut fruit.

GORILLA BREAKFAST

An assortment of fresh seasonal cut fruit or fruit salad, fresh baked mini muffins, scrambled eggs, bacon and sausage, hashbrown potatoes or hashbrown casserole, biscuits and gravy.

Please see your Catering Manager about our Famous Cooked to Order Omelet Bar or Create a Breakfast Buffet



Gluten Free Menu Item

B R E A K F A S T



A GREAT START

SUNRISE BREAKFAST

The following items can be added on to any of the sunrise breakfast menus to create a custom menu for any occasion.

ENTRÉES

- Lo-carb breakfast, assorted cheeses, hard-boiled eggs, and assorted meats platter
- French toast (2)
- Pancakes (2)
- Cheese blintzes with fruit topping (2)

BAKERY A LA CARTE, SOLD BY THE DOZEN

- Miniature bagels with cream cheese & jellies (Extra charge for flavored cream cheese)
- Assorted glazed and cake donuts
- Donut holes
- Mini danish
- Mini croissants
- Assorted mini scones
- Assorted breakfast breads
- Streusel coffee cake
- Mini muffins
- Assorted muffins

BEVERAGES, 16 SERVINGS PER GALLON

- Lemonade/Iced tea
- Assorted canned soda (Pepsi Products)
- Assorted juice - by the bottle
- Iced water
- Bottled water
- Hot chocolate
- Hot apple cider
- Hot water for tea (Includes decaffeinated)



Gluten Free Menu Item

B R E A K F A S T



LUNCH TIME

EXPRESS LUNCHES: (3, 5 GUEST MINIMUM)

Our signature specialty sandwiches can be prepared to suit your event. Limited time for a lunch? All sandwiches are preset along with beverages and dessert to keep your program on time. Sandwiches are served with a side salad and cookies or brownies. Beverage choices are iced tea and iced water.

OVERMAN CLUB CROISSANT

A flaky croissant stuffed with turkey, ham and bacon, American cheese, lettuce and tomato.

FRENCH DIP

Shaved roast beef piled high on a toasted french roll with swiss cheese served with au jus.

SMOKY MOUNTAIN CHICKEN

Grilled chicken breast with bacon and cheddar cheese and BBQ sauce on kaiser roll.

ITALIAN PANINI

Ham, salami, pepperoni, provolone cheese, onion and pepper with a touch of Italian dressing.

SOUTHERN PULLED PORK

Pulled pork with BBQ sauce served on a kaiser roll.

TRADITIONAL BOX LUNCH

Ham or turkey sandwiches on croissant or onion roll with a bag of chips and two fresh baked cookies. Includes a can of soda or a 16.9oz bottle of water.

WRAPS

Your choice of turkey club, chicken fajita or Fresh sautéed vegetable in a flavored wrap.

EXECUTIVE BOX LUNCH

Ham, roast beef or turkey sandwiches on croissant, marble rye or onion roll with a side of pasta salad and gourmet dessert. Includes a can of soda or a 16.9oz bottle of water.



Gluten Free Menu Item

EXPRESS LUNCHES




LUNCHEON SALADS

LUNCHEON SALADS: (3, 5, 10 GUEST MINIMUM)

Our signature specialty salads can be prepared to suit your event. We can package these to go with you. Limited time for a luncheon? They can be pre-set along with beverages and dessert to keep your program on time. If you're planning a more formal luncheon, let us serve you in style. All luncheon salads include a dinner roll and butter, cookies or a brownie, a choice of a 20oz. bottled Soda or water.

PSU CHEF SALAD

A bed of mixed greens with julienned ham and turkey, cheddar cheese, hard boiled egg and honey mustard dressing with a dinner roll and butter. 

CAESAR SALAD

Fresh cut romaine lettuce with shredded parmesan cheese, croutons, parmesan crisp and Caesar dressing.

- Add herb grilled chicken breast (extra charge)
- Add grilled beef strips (extra charge)

FRUIT AND COTTAGE CHEESE

Red seedless grapes, wedge of apples and oranges, sliced cantaloupe served with cottage cheese. 

SOUP AND SALAD

A deliciously hearty soup served in a bread bowl. Served with a side salad.


DELUXE CHICKEN SALAD

Chunks of chicken with grapes and almonds in a creamy dressing on a bed of mixed greens with a side of fruit. 

TACO SALAD

A crisp tortilla shell filled with spicy chicken, beef or refried beans. All are topped with shredded lettuce, diced tomatoes, sliced olives, shredded cheddar cheese, guacamole, sour cream and salsa.

COUSCOUS WITH ROASTED VEGATABLE SALAD

Spring mix topped with couscous and balsamic roasted vegetables with an herbed vinaigrette dressing with dried cranberries and almond slices sprinkled on top. 



Gluten Free Menu Item

LUNCHEON SALADS



B O U N T I F U L B U F F E T S

SPECIALTY BUFFETS: 30 GUEST MINIMUM

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

DELI EXPRESS BUFFET

Sliced ham, turkey, salami, assorted cheese accompanied by assorted breads and rolls, relish tray with lettuce, tomato, pickles, onion, condiments, fresh baked cookies. Beverages include iced tea and ice water.

TOUCH OF ITALY

Two pastas, meat sauce, marinara or alfredo sauce and lasagna served with Italian salad and garlic breadsticks. Served with Champagne Cake. Beverages include iced tea and iced water.

ACCOMPANIMENTS (CHOOSE 2)

* Pasta salad, potato salad, marinated vegetable salad, fresh fruit or potato chips

CHUCK WAGON BBQ

Tangy BBQ beef with soft buns, baked beans, corn on the cob, potato salad, coleslaw, soup and assorted cobblers. Beverages include iced tea and iced water.

OPTIONS:

- Add pulled pork  (extra charge)



Gluten Free Menu Item

B U F F E T S



MOVABLE FEASTS

MOVABLE FEASTS: 30 GUEST MINIMUM

The following feasts have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

TRADITIONAL BUFFET

(CHOICES LISTED UNDER MENU ACCOMPANIMENTS)


- Choice of one salad
- Choice of one vegetable
- Choice of one starch
- Choice of one entree
- Choice of one carved meat
- Choice of two desserts
- Rolls and butter, iced tea, ice water and coffee

SUPREME BUFFET

(CHOICES LISTED UNDER MENU ACCOMPANIMENTS)

- Choice of two salads
- Choice of two vegetables
- Choice of one starch
- Choice of two entrees
- Choice of one carved meat
- Choice of three desserts
- Rolls and butter
- Iced tea, ice water and coffee

CARVING STATION CHOICES

- Roast beef 
- Pineapple glazed ham 
- Breast of turkey 


BLACK TIE

Grilled hamburgers, seasoned chicken breast and bratwurst with buns and a relish tray with lettuce, tomato, pickles, onions and condiments. Served with pasta salad, marinated cucumber salad, baked beans and chocolate brownies. Served with iced tea and ice water.

FAJITA FIESTA BAR

Seasoned chicken or beef sautéed with peppers, onions, refried beans, soft flour tortillas, lettuce, tomatoes, jalapenos, cheese, sour cream and salsa. Served with chocolate brownies and cinnamon ice cream.

BUFFET ENTREE CHOICES

- Italian herb grill chicken
- Chicken Copenhagen
- Chicken Parmesan
- Lasagna
- Vegetarian lasagna
- Baked cheese manicotti
- Smoked brisket 



Gluten Free Menu Item



CULINARY CLASSICS

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of salad with dressing, choice of two accompaniments, fresh baked rolls and butter, fresh brewed coffee, decaffeinated coffee, hot tea, iced tea and choice of dessert.

BEEF

HERB CRUSTED BEEF TENDERLOIN

Rolled in fresh herbs and oven roasted to perfect medium

BEEF WELLINGTON

Tenderloin of beef wrapped in puff pastry and cooked until golden brown

ITALIAN LASAGNA

Traditional lasagna with beef and ricotta cheese layered to perfection

PORK

SOUTHWESTERN GLAZED PORK LOIN

Carved and served with a zesty chipotle pepper sauce

HONEY ROASTED PORK TENDERLOIN

Tender pork medallions basted with honey and slow roasted

POULTRY CHICKEN CORDON BLEU

Breast of chicken rolled with imported ham & Swiss cheese

ITALIAN HERBED GRILLED CHICKEN

Grilled chicken breast marinated in Italian seasoning

CHICKEN COPENHAGEN

Grilled chicken breast with a sour cream & chive sauce

CHICKEN PARMESAN

Breaded chicken topped with marinara sauce

POLLO ROSA MARIA

Chicken stuffed with fontina cheese & prosciutto, topped with mushrooms & a basil lemon butter sauce

CHICKEN MILANO

Pan-seared chicken seasoned with basil, wrapped in prosciutto atop a roasted roma tomato sauce



Gluten Free Menu Item

C L A S S I C S



CULINARY CLASSICS

SEAFOOD

SHRIMP SCAMPI

Shrimp sautéed with fresh herbs and garlic served over basil orzo

GRILLED SWORDFISH WITH A HERBED BUTTER

Delectable, firm swordfish steak grilled and finished with a light butter sauce

BROILED SALMON WITH DILL BUTTER

Salmon fillet broiled to perfection served with dill butter

CRAB CAKES

Mouthwatering lump crab cakes

FISH AND CHIPS

Cod Fish dipped in a well seasoned batter and deep-fried. Served with fried potatoes and vinegar

VEGETARIAN

VEGETABLE NAPOLEON

Vegan Napoleon with Portobello mushroom, eggplant, peppers, zucchini and yellow squash

VEGETARIAN LASAGNA

Lasagna pasta layered with fresh ricotta, mozzarella, and parmigiana cheese topped with a marinara sauce

EGGPLANT PARMESAN

A classic Italian baked eggplant Parmesan casserole with fried eggplant slices layered with Mozzarella, Parmesan, basil and tomato sauce.



Gluten Free Menu Item

C L A S S I C S



THEME BUFFET


SPECIALTY BUFFETS: 30 GUEST MINIMUM

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

ASIAN BUFFET

Comes with steamed rice OR fried rice

Entrée (Choose one)

- General Chicken
- Thai Beef
- Beef and Broccoli 
- Sweet and Sour Chicken

Sides (Choose two)

- Asian Vegetables 
- Egg Rolls
- Vegetable Lo Mein
- Broccoli with Ginger Sauce

Dessert: Fortune Cookies


MEXICAN BUFFET

Comes with Chips, salsa and guacamole

Entrée (Choose one)

- Tacos
- Beef Enchiladas
- Chicken Fajita
- Beef Fajita
- Chicken Tamales

Sides (Choose two)

- Fiesta Rice
- Refried Beans
- Cilantro Lime Rice 

Dessert:

- Sopapillas
- Churros



Gluten Free Menu Item

BUFFETS



THEME BUFFET

SPECIALTY BUFFETS: 30 GUEST MINIMUM

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.




SOUTHERN BUFFET

Comes with potato salad and cole slaw

Entrée (Choose one)

- Fried Chicken
- BBQ Beef 
- Beef Stew 
- Baked Ham 

Sides (Choose two)

- Macaroni and Cheese
- Rice and red beans 
- Green beans almandine 
- Green Bean Casserole 


Dessert:

Choice of Fruit pie or Fruit salad 



ITALIAN BUFFET

Comes with Pasta, Meat sauce or Marinara Sauce and Alfredo sauce

Entrée (Choose one)

- Eggplant Parmesan
- Vegetable Lasagna
- Beef Lasagna
- Italian Sausage and Peppers 
- Spaghetti and Meatballs

Sides (Choose two)

- Breadsticks/Garlic Bread
- Baked Pasta
- Risotto 
- Italian Salad 

Dessert:

- Champagne cake or choice of pie



Gluten Free Menu Item

BUFFETS



M E N U A C C O M P A N I M E N T S

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert.

SALADS

TOSSED GARDEN SALAD

A fresh mix of lettuce with tomatoes, red onion, parmesan crisp and your choice of dressing

CAESAR SALAD

Romaine lettuce with parmesan cheese, parmesan crisp and creamy Caesar dressing

ITALIAN SALAD


Lettuce with onion, olives, parmesan cheese, parmesan crisp and Italian dressing

SPINACH SALAD WITH WARM BACON DRESSING


Spinach with red onions, fresh mushroom and warm bacon dressing

MARINATED VEGETABLE SALAD

MARINATED PASTA SALAD

ICEBERG WEDGE WITH
BLEU CHEESE (ADD \$.30) 
(AVAILABLE FOR SERVED FUNCTIONS
ONLY)

SPRING SALAD BLEND WITH DRIED
CRANBERRIES AND PECANS
(ADD \$.30) 

SPRING MIX SALAD WITH MANDARIAN
ORANGES, STRAWBERRY, CANDIED
ALMONDS (ADD \$.30) 







Gluten Free Menu Item









MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert.

STARCH

- Baked potato with sour cream & whipped butter 
- Garlic mashed potatoes 
- Flash fried baby white potatoes
- Potatoes au gratin
- Italian herbed roasted potatoes
- Twice baked potato (add \$1.00) 
- Long grain and wild rice 

VEGETABLE

- Prince William blend vegetables 
- Capri blend vegetables 
- Fresh zucchini with garlic & basil 
- Green beans almondine 
- Honey glazed carrots
- Lemon glazed carrots 
- Green peas and mushrooms 

PIES AND COBBLERS

- Dutch apple, cherry and peach pie
- Apple crisp
- Peach, Blackberry, Cherry cobbler
- Boston, Chocolate and Coconut cream pies
- Pumpkin and pecan pie

CAKES

- Double chocolate cake
- Carrot cake
- Black forest cake
- German chocolate cake
- Champagne cake
- Cheesecake with strawberries (add \$2.75pp)
- Gourmet cheesecake (add \$3.75pp)
- Gourmet cakes (add \$2.50pp)

SPECIALTY

- Sorbet 
- Parfaits 
- Tiramisu



Gluten Free Menu Item



FINISHING TOUCHES

SWEET STUFF, PER DOZEN (MINIMUM 2 DOZEN)

** Additional charges may apply to extra artwork on the decorated sheet cakes.

- Chocolate brownies
- Lemon bars
- Assorted miniature cheesecakes
- Assorted bar cookies
- Petit fours
- Vanilla cream puffs
- Miniature fruit pastry cups
- Chocolate mousse tartlets
- Full sheet cake (96 slices)**
- Half sheet cake (45 slices)**
- Quarter sheet cake (20 slices)**

COOKIES, PER DOZEN

- Chocolate chip
- Oatmeal raisin
- Peanut butter
- White chocolate & macadamia nut
- Sugar cookies
- English toffee

CHEESE CAKE BAR, 25 GUEST MINIMUM

A slice of New York style cheese cake with your choice from below

Select two sauces from the following:

- Chocolate
- Caramel
- Strawberry

Select 1 from the following toppings:

- Cashews
- Pecans
- Whipped Cream

SNACKS, BY THE POUND

- Potato chips individual bag (each)
- Potato chips and dip
- Chips and salsa
- Pita chips with hummus
- Mixed nuts
- Granola bars (each)
- Chocolate covered pretzels
- Whole fruit (bananas, oranges, apples)
- Snack mix
- Puppychow
- Goldfish
- Chexmix



Gluten Free Menu Item


FINISHING TOUCHES



GOURMET DIPS/TRAYS AND DISPLAYS

ASSORTED DIPS,

DIPS SERVE APPROXIMATELY 30 PEOPLE

- Spinach and artichoke dip
- White queso dip
- Seafood dip 
- Mexican layer dip

TRAYS AND DISPLAYS,

- Crudités  and dip
- Cheese and crackers
- Imported/specialty cheese and gourmet crackers 
- Fresh seasonal fruit and cheese 
- Antipasto tray with crackers 
- Fresh seasonal fruit tray 



Gluten Free Menu Item

G O U R M E T D I P S
T R A Y S A N D D I P S L A Y S



HORS D'OEUVRES

HOT

- Spanakopita
- Fried chicken tenders
- Meatballs (BBQ 🌱 or Polynesian)
- Mini chicken cordon bleu
- Assorted Mexican appetizers (Tacos, burritos, quesadillas)
- Miniature eggrolls with sweet and sour sauce
- Stuffed mushroom
- Scallops wrapped in bacon
- Potstickers
- Asiago stuffed olive bites**
- Dill cheese puffs**
- Assorted Quiche 🌱
- Boneless buffalo wings (mild or hot)
- Crab Rangoon
- Prosciutto wrapped asparagus 🌱
- Bacon wrapped shrimp
- Raspberry chimichangas
- PSU Egg Muffins (our signature dish)

COLD

- Assorted finger sandwiches
- Mini croissant sandwiches
- Assorted pinwheels
- Open faced cucumber sandwiches with dill**
- Skewered fruit with yogurt dressing** 🌱
- Tomato, mozzarella and basil crostini**
- Shrimp cocktail 🌱
- Ham wrapped asparagus 🌱
- Tuscan bruschetta**

* = Vegetarian item



Gluten Free Menu Item

HORS D'OEUVRES

A photograph of a white teapot and a yellow teabag on a saucer, set against a blue background.

BEVERAGES

HOT, SOLD BY THE GALLON:

16 SERVINGS PER GALLON

- Brewed regular and decaf coffee
- Hot Lipton tea
- Hot apple cider
- Hot cocoa (seasonal)

COLD

- Canned soda 12oz.
- Iced Tea (gallon)
- Bottled juices
- Milk (pint)
- Bottled water
- Ice water (gallon)

PUNCHES

- Lemonade
- Fruit Punch (not available in the O.S.C)
- PSU Punch
- Specialty Punch
- Fruit Juice (apple or orange)



Gluten Free Menu Item

BEVERAGES



Planning Your Special Event

We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.



Arranging and Reserving a Date

Even if the date of the event is only tentative, please make arrangements with the catering department so that we can at least get you on our records. All other information such as location, number of guests, time of the function, and menu selection, need to be decided at least ten business days before the function. You may contact the catering department via phone or contact us on our website.



Reserving a Location

If you are booking a room in the Overman Student Center, please contact the Reservation Office at 620-235-4858. Tables, chairs, and other equipment will need to be arranged by you. When making the reservation, please include tables and trash cans needed that Sodexo Catering will be using. Please allow time for setup and cleanup when reserving the time for your event.





Planning Your Special Event

Contact the Catering Office

At least ten days before the event, contact the Catering Office at 620-235-4995 or email us at catering@pittstate.edu or contact us through our website at www.gorilladining.com or stop by our office located at the Overman Student Center Office #211. Some arrangements can be made by phone or email; others require an appointment with the Catering Manager. This is the time for a thorough discussion of all specifics and details. We can help you make all the necessary decisions to determine which of the services that we offer would best fit your needs. The office hours are Monday through Friday, 9:00AM to 4:30PM, closed on some holidays. After we have finalized all the details of your special event, you will receive a catering planning sheet to be signed and sent back to us. All cancellations and final changes, including the customer guarantee count and payment, MUST take place at least three business days prior to your function. Charges will be incurred if you make any cancellations or changes after this time frame. If you do not contact us with a final count within the three business days allowed, we will prepare for the estimated number and charge accordingly.



Event Confirmation and Guarantees

A guarantee is required three business days before your catered event. This confirmation and guarantee will include the exact times, location, attendance, menu choices and room setup. If your event is cancelled, you are responsible for contacting the Catering Department and canceling the event. You will be liable for 75% of your food bill for any event that is not cancelled within three business days, and confirmed in writing by the customer. Sodexo Catering provides a 5% base overage for served meals, luncheon and dinner buffets only. You will be charged for the guarantee guest count or the actual attendance, whichever is greater, there is a 10% surcharge for groups under 20 people. If Pittsburg State University is closed due to inclement weather, all catering events will be automatically cancelled.





Planning Your Special Event

Payment

All catered functions must have a secured payment before they occur. Visa, MasterCard, American Express, Discover, Check, Purchase Orders, Departmental Accounts, and Foundation Account Numbers are all valid payment methods. Non-University related groups are required to make a deposit of 50% one week prior with the balance due at the conclusion of the event. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their date.



Delivery Fees

There is no delivery fee for catering services held within Pittsburg State's Overman Student Center. Delivery fees for events located on campus are based upon events. Deliveries outside the campus will be subject to a \$20.00 or 5% delivery fee, whichever is greater.



Alcohol Policy

All alcoholic beverages must be served by our personnel, and consumed in designated areas. Proof of age will be required. Sodexo at Pittsburg State University reserves the right to refuse service of alcoholic beverages to any person. All personnel have completed the TIPS Training Program for Service.

Alcohol Service/Policy

Contact the Catering Office for information on the alcohol policy and contract. The contract must be signed in order for us to provide alcohol service for your event. We recommend at least one bartender for every 75 -100 guests for beer and wine service. The charge for a bartender is \$30.00 per hour, three hour minimum.





Planning Your Special Event

Attendants

To ensure that your event is a success, catering staff will be provided for all served meals and buffets during the first two hours of service. If additional time is needed, a fee of \$20.00 per attendant, per hour will be applied. We recommend that you have an attendant for all receptions and breaks for every 75 guests. There will be a \$40.00 service charge for a cake cutter and a \$20.00 service charge for a punch server.



Catering Equipment

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account, at replacement costs. In the occurrence of a very large event, specialty equipment may need to be rented. Chafing dishes can be rented for \$10.00 per day. A punch fountain is available for \$50.00 per day.



China Charges

Our catering department provides high-quality plastic products as our standard, unless otherwise requested. We also offer china service for any event at an additional charge.

Full Meal Service and Silverware	\$2.25 pp
Coffee or Beverage China Service	\$1.00 pp
Full Bar Glass Service	\$1.00 pp
Reception China and Silverware	\$1.25 pp

All of the above are charged per person.



Floral Charges

We will be happy to order, receive and handle specific floral arrangements for you. For decorative requests an additional fee will be determined in accordance with your specific needs.



Planning Your Special Event

Linens and Skirting

We will provide linens and skirting for food and beverage tables at no charge. If you would like linen to be placed on guest's tables for receptions, breaks, meeting tables and boxed lunches there will be a \$3.50 fee for each tablecloth. Other tables may be skirted and covered at \$3.50 per tablecloth and \$10.00 per skirt. The same applies to registration tables, name tag, head tables, and any additional table that will not be directly used for setup. Skirting can be done on any table not exceeding one inch in thickness. Specialty linens are available upon request for an additional charge.



Late and Minimum Charges

A late charge of 10% will be assessed for any event booked with less than 48 hours notice. Any changes made once the event has been confirmed, under 48 hours will be charged 10%.



A late fee of \$15.00 for every 15 minutes over the scheduled start time will be charged on served meals that begin later than the requested service time.

Food Removal Policy

Due to Kansas Health regulations, it is the policy of Sodexo Catering Services that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.



