We are committed to conserving our natural resources within our operations and making environmentally and socially responsible decisions in all aspects of our event catering planning and services.

We are committed to offering healthy and well-balanced menus that not only nurture your body but consider the impact on the environment as well. We offer a variety of options to enhance your menu with whole foods and nutrient rich dishes.

We are committed to sourcing Arizona-grown produce seasonally and supporting local vendors to help contribute to a stronger local economy. Additionally, we support the fight against hunger in northern Arizona through food donations.

In order to reduce waste at your event, we encourage you to work with the our Sustainability Specialist to coordinate recycling and composting.

Contact Cat Sullivan:
Catherine.Sullivan@nau.edu
928-523-5620

Our Catering Manager, Executive Chef and Sustainability Specialist are happy to meet with you to customize your sustainable catering event to meet your needs and budget. Please keep in mind your event menu is based on seasonal availability. Place your order two weeks prior to your event to ensure we have enough lead time to work with our suppliers.

Contact Northern Arizona Catering for your order:
catering@nau.edu
928-523-4981
SUSTAINABLE CATERING GUIDE

Sustainability is an important aspect of Northern Arizona University’s mission and goals. At Northern Arizona Catering, sustainability is truly a team effort between our Executive Chef, student groups, staff, local vendors and growers. We are pleased to help you support a more sustainable food system while delivering the best in quality and taste.

SUSTAINABLE PRACTICES

Some of the sustainable practices we have implemented in our catering operations include:

- We reduce waste through service with reusable containers (china options).

- Also, we offer environmentally friendly service-ware including utensils, plates, and cups made from recycled and plant-based materials as well as napkins which are made from 100% recycled-content.

- Your food is prepared in-house, on-campus, providing hand-crafted presentations of all our dishes from party platters to buffets.

- We use bulk dispensers to reduce packaging waste.

- We support local vendors and growers to provide seasonal, ethically-sourced products, with an emphasis on fair-trade and organic when available.

- We provide knowledgeable staff to help you prepare and plan the most efficient and sustainable event on campus.

- We display signage to communicate and increase food transparency and awareness of the sustainable aspects around the catering of your event.

- We provide compostable serviceware to facilitate reduction in post-event waste.

Northern Arizona Catering works with a number of Arizona growers and producers to offer the freshest quality ingredients, from farm to fork for your event. In addition to the NAU Bilby Research Greenhouses, we are proud to support the following Arizona farms:

- **Taylor Farms** Yuma, AZ
- **D’Arrigo Farms** Yuma, AZ
- **Duncan Family Farm** Goodyear, AZ
- **Rousseau Farm** Tolleson, AZ
- **EuroFresh** Wilcox, AZ
- **Everkrisp** Tolleson, AZ
- **Church Brothers** Yuma, AZ
- **Miedema** Surprise, AZ
- **Potandon** Eloy, AZ
- **Santa Rosa** Maricopa, AZ
- **Crooked Sky Farm** Phoenix, AZ
**APPETIZERS AND PARTY TRAYS**

**Tuscan Bruschetta**
Sliced Village Baker baguette toasted, topped with NAU Greenhouse heirloom tomatoes, red onions and NAU Greenhouse basil.
$18/dozen

**Mozzarella Stack**
NAU Greenhouse heirloom tomatoes stacked with fresh mozzarella, drizzled with Verde Valley Olive Oil Traders cherry balsamic dressing and olive oil.
$18.50/dozen

**Endive with Goat Cheese**
Endive lettuce leaves topped goat cheese.
$22.50/dozen

**Mini Greek Pizza**
Taylor Farm spinach pesto, NAU Greenhouse basil, feta, and NAU Greenhouse sunshine cherry tomatoes on grilled pita pizza.
$14.50/dozen slices

**Seasonal Fresh Fruit**
Seasonal sliced fruit from Crooked Sky Farms, Santa Rosa and Patagonia Orchids.
$3.75/person

**Seasonal Vegetable Crudités**
Fresh seasonal raw vegetables from Rousseau, Taylor, Mann, Crooked Sky Farm and Duncan Family Farm sliced for dipping in your choice of dressing.
$3.50/person

**Hummus and Bread Points**
Your choice of original or roasted red pepper hummus, with Village Baker bread points for dipping or fresh vegetables from Rousseau, Taylor, Mann, Crooked Sky Farm and Duncan Family Farm.
$3.00/person

**Black Bean & Corn Salsa with Chips**
Chips, black beans, fresh corn and salsa dip.
$6.00 Organic, $3.50 Non-organic

**Artisan Cheese Platter**
Crackers served with your choice of a variety of cheeses such as brie, pepper jack, cheddar, and/or Black Mesa Ranch goat cheese for your cheese platter.
$4.00/per person

**SALADS**

**Sweet B Salad**
Duncan Family Farm red and gold beets, Black Mesa Ranch goat cheese, Duncan Family Farm spring mix, candied pecans with Verde Valley Olive Oil Traders cherry balsamic dressing and olive oil salad.
$4.65/person

**Fresh 100% NAU Mozzarella Salad**
NAU Greenhouse basil and heirloom tomatoes, house-made mozzarella with Village Baker bread crustini.
$4.75/person

**Rustic Pasta Salad**
Pasta with a medley of seasonal vegetables from Rousseau, Taylor, Mann, Crooked Sky Farm and Duncan Family Farm roasted with a herb olive oil dressing. (Quinoa substitute available for an additional $2.00/per person)
$2.25/person

*Availability of Arizona products is seasonal. Please contact our Catering Department two weeks prior to the event for menu planning.*
SALADS continued

Avocado and Thai Noodle Salad
Tossed with Lo Mein, Taylor Farm Cabbage and Taylor Farm spinach served over a bed of Church Brother baby greens with a Thai dressing, with peanuts served on the side. $3.75/person

Garden Harvest Salad
Church Brother romaine lettuce, EuroFresh grape tomatoes, Rousseau Farm baby carrots, in-house made croutons from Village Baker bread. $3.25/person

Caesar Salad
Church Brother romaine lettuces topped with grated parmesan cheese, in-house made croutons from Village Baker bread and served with caesar dressing. $3.50/person

Add chicken to any salad for $2.00/person additional.

PIZZA

Broccoli Alfredo Pizza
Church Brothers broccoli, house-made alfredo sauce with Shamrock Farms cream. $10.00/14” inch pizza

Spicy Roasted Vegetable Flatbread
Mozzarella, black olives, and roasted vegetables from Rousseau, Taylor, Mann, Crooked Sky Farm and Duncan Family Farm. $10.75/14” inch pizza

Margarita Pizza
Fresh NAU Greenhouse tomatoes, Greenhouse basil and mozzarella. $9.00/14” inch pizza

SANDWICHES

Roasted Organic Eggplant Goat Cheese on foccacia
Organic eggplant roasted and topped with goat cheese on artisan foccacia bread with Duncan Family Farm spring mix and Verde Valley Olive Oil Traders balsamic dressing. $5.35/serving

Seasonal Vegetable Wrap
Fresh seasonal vegetables from Rousseau, Taylor, Mann, Crooked Sky Farm and Duncan Family Farm roasted to perfection with hummus wrapped in your choice of wrap: spinach, tomato, garlic, wheat or white. $5.50/serving

Vegetable Silver Dollar
12 dozen fresh seasonal vegetables from Rousseau, Taylor, Mann, Crooked Sky Farm and Duncan Family Farm, roasted and shredded prepared on silver dollar buns. Perfect for appetizers or vegetarian buffet option. $12.00/dozen

Roasted Vegetable Petite Wrap
Fresh seasonal vegetables from Rousseau, Taylor, Mann, Crooked Sky Farm and Duncan Family Farm roasted to perfection with hummus wrapped in your choice of wrap: spinach, tomato, garlic, wheat or white sliced in pinwheels for easy handling. $3.50/dozen

Mediterranean Vegetable Pita
Roasted Mediterranean vegetable blend oven-roasted eggplant, red and yellow peppers and red onion marinated in light olive oil balsamic vinaigrette. $3.25/serving

Lemon Tarragon Tuna Salad
Tuna salad with tarragon and lemon on whole wheat Village Baker Bread. $6.00/serving
DINNERS

Roasted Vegetable Lasagna
Roasted NAU Greenhouse Sunshine cherry tomatoes, Duncan Family Farm swiss chard, and Taylor Farms spinach.
$6.25/serving - minimum of 12 servings

Polenta Stuffed Peppers
Baked peppers stuffed with beans, vegetables from Rousseau, Taylor, Mann, Crooked Sky Farm and Duncan Family Farm, pecans and polenta and topped with cheddar cheese.
$8.85/serving

Vegetarian Tacos
Flour tortillas filled with black beans, vegetable burger crumbles, peppers, EuroFresh tomatoes and salsa.
$5.40/serving

Vegetarian Fajita
Grilled onions and peppers, mexican rice and house-made pico de gallo with EuroFresh tomatoes wrapped in warm flour tortillas.
$4.50/serving

Spinach Pasta with Red Bird Ground Chicken in a Fresh Tomato Cream Sauce
Spinach pasta with All Natural Red Bird ground chicken in a house-made NAU Greenhouse heirloom tomato cream sauce with Shamrock Farms heavy cream.
$5.75/serving

Honey and Blood Orange Glazed Chicken with Colorful Carrot Medley and Roasted Potatoes and Turnips
All Natural Red Bird chicken breast, with Crockett desert honey and Santa Rosa blood orange glaze, Duncan Family Farm purple haze and rainbow glazed carrots with roasted potatoes and roasted Crooked Sky purple top turnips.
$9.75/serving

Organic Top Sirloin London Broil
Organic top sirloin marinated in our 1899 steak sauce, baked and sliced thin.
$12.75/serving

DESSERTS

Vegan Date Bars
Delicious vegan date bars are a chewy treat sweetened naturally with agave and dates.
$20.00/dozen

Cheesecake drizzled with Honey and Blood Orange Sauce
In-house made cheesecake with Crockett desert honey and Santa Rosa blood orange sauce.
$6.00/slice

Crazy Confetti Compost Cookie
Cookies created and baked in-house with a wide variety of ingredients including coffee grounds, peanut butter, graham crackers, chocolate chips and pretzels.
$12.75/dozen

Organic Yogurt Parfait
Organic Stonehill Farms French vanilla yogurt parfait topped with organic pumpkin seed granola and organic strawberries and blueberries.
$5.75 each

BEVERAGES

Assorted Organic Numi Teas  $10.00/gallon
Aspreetto Fair-Trade Coffee  $13.00/gallon
Unsweetened Iced Tea (Lipton - Rainforest Alliance)  $10.25/gallon
Soy Milk (Silk)  $2.00/pint
Milk (Shamrock Farms)  $1.00/pint
Fruit Infused Water  $4.00/gallon
Iced Water  $3.00/gallon

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