

Contactless Catering

powered by
CARVED+CRAFTED

Creative take-out or delivery.

Contactless.

To keep you safe and healthy.

STEP 1:

Order by calling the Catering Department at 417-836-4630 or 417-836-4629 or by email at adriannaportillo@missouristate.edu or teritrickey@missouristate.edu.

STEP 2:

Select menu items and set pickup/delivery time.

STEP 3:

Serve + Enjoy.

Each meal comes packaged individually.



CARVED+CRAFTED
catering





Your Health + Safety



When you dine with us, your health and safety is of paramount importance. We want you to know that we have a comprehensive plan in place to ensure we effectively manage the spread of illnesses such as COVID-19. Our team continues to monitor guidance provided by the Centers for Disease Control and Prevention (CDC), World Health Organization (WHO) and other health authorities.

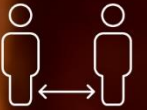
You can rest assured we are taking many steps to ensure a safe foodservice environment and to reinforce our stringent health and hygiene standards.

This includes:

- Maintaining strict cleaning, sanitizing and disinfecting protocols
- Ensuring CDC guidelines for handwashing and hygiene etiquette
- Reinforcing Food Safety Management System/HACCP standards for food preparation and service
- Temperature checks for anyone entering the workplace
- Contactless clock-in procedures for associates
- Social Distancing



Look for this icon throughout for details on our contactless approach.



All Morning
Meal items
are packaged
together.
Sandwiches
individually
wrapped.

BREAKFAST

MORNING MEALS

Minimum of 12 person per order

MAROON STARTER

\$11.79 per person

Large Muffin (cals: 240-340)
Cream Cheese (cals: 50)
Seasonal Fresh Fruit (cals: 60)
Bottled Water (cals: 0)
Bottled Orange Juice (cals: 120)
Regular Starbucks Coffee w/ individual cream, sugar, sweetner

TRADITIONAL BREAKFAST

\$13.79 per person

Scrambled Eggs (cals: 190)
Bacon or Sausage (cals: 45-70)
Seasoned Breakfast Potatoes (cals: 120)
Bottled Water (cals: 0)
Bottled Orange Juice (cals: 120)
Regular Starbucks Coffee w/ individual cream, sugar, sweetner

VEGAN BREAKFAST BOWL

\$9.79 per person

Spicy tofu breakfast bowl with kale, mushrooms, tofu scramble, lemon couscous, grape tomato, scallion and avocado (cals: 451)
Bottled Water
Bottled Orange Juice
Reglar Starbucks Coffee with individual cream, sugar, sweetner

HAND-CRAFTED SANDWICHES

Minimum of 12 person per order

CHOOSE YOUR BREAD

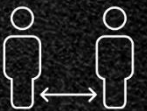
Croissant (cals: 350)
Biscuit (cals: 200)
Wrap (cals: 290)
English muffin (cals: 130)

CHOOSE YOUR FILLING

Bacon, Egg and Cheese	\$4.29	per person
Egg and Cheese	\$3.59	per person
Fried Chicken with Cheese	\$4.59	per person
Tomato and cage-free Egg	\$3.99	per person
Sausage, Egg and Cheese	\$4.29	per person
Hot Ham and Cheese	\$4.59	per person



SNACKS + SWEETS



Personal Snack Pack
items packaged
individually and
bundled together.
Sweet Treats
individually wrapped.

BREAKFAST A LA CARTE

Yogurt Parfait

\$4.25 each

Seasonal Fresh Fruit

\$3.89 each

PERSONAL SNACK PACKS

Minimum of 12 person per order

MEZZE SPREADS

\$3.89 per person

Served with crisp vegetables and pita chips (cals: 50-80)

Classic Chickpea Hummus (cals: 30)

Cucumber Feta Dip (cals: 75)

CHARCUTERIE BOARD

\$7.50 per person

A selection of cured meats, cheeses, assorted nuts, dried fruits, and crackers (cals: 70-1200)

CHEESE BOARD

\$5.25 per person

A selection of hard and soft cheeses with assorted nuts, dried fruits, and crackers (cals: 70-682)

SWEET TREATS

Assorted freshly-baked cookies (cals: 170-210)

\$1.49 each

Fabulous Chocolate Chunk Brownies (cals: 200)

\$1.59 each

Cereal Treats

\$1.39 each

Choice of Trix, Cinnamon Toast Crunch, Cocoa Puffs, or Rice Krispy Treat (cals: 37-690)

Individually wrapped granola bars (cals: 190)

\$1.39 each

Individually bagged chips (cals: 130-320)

\$2.25 each

Fresh whole fruit (cals: 30-110)

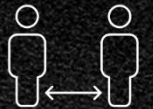
\$1.65 each

Fruit & nut energy bars (cals: 110)

\$1.59 each



BOXED LUNCHES



Complete meals
boxed individually.

BOXED LUNCHES

Minimum of 12 person per order

EXPRESS BOX LUNCH

\$9.65 per person

All sandwiches served on chef's selection of freshly-baked bread with seasonal hand fruit, potato chips, and freshly-baked cookie.

Sandwich Selections

Turkey breast and provolone cheese (cals: 490)

Ham and swiss (cals: 590)

Roast beef and cheddar (cals: 540)

Grilled veggie wrap (cals: 580)

Tuna salad (cals: 580)

Grilled Mediterranean chicken (cals: 730)

ARTISAN BOX LUNCH

\$14.59 per person

Mediterranean Grilled Chicken Sandwich, Neighbors Mill Spinach and Feta Bread.

Served Fruit Salad, Side Salad, and Dessert Bar.

Sandwich Selections:

Muffuletta vegetarian sandwich (cals: 600)

Mediterranean grilled chicken with sun-dried tomato hummus on ciabatta (cals: 730)

Cajun roast turkey with pepper jack, bermuda onion, cajun mayo (cals: 480)

Classic Italian, pepperoni, capicola, salami and provolone with balsamic on hero (cals: 730)

Avocado, lettuce and tomato on wheat (cals: 450)

Roast beef sub with American cheese, lettuce, tomato and onion (cals: 540)

Turkey, bacon and ranch on Neighbors Mill Tomato and Cheddar Bread with pepper jack cheese (cals: 640)

Side Salads:

House-made chips (cals: 400)

Potato Salad (cals: 100)

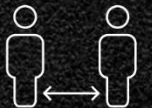
Quinoa and tabbouleh salad (cals: 260)

Small garden salad (cals: 40)

Served with your choice of Ranch, Thousand Island or Italian Dressing



BOXED SALADS + BOWLS



Complete meals
boxed individually.

BOXED SALADS

Minimum of 12 person per order

All Salads include, your choice of Bottled Water or Bottled Soda

Turkey avocado cobb (cals: 450) Mixed Greens, with turkey, applewood-smoked bacon, cage-free hardboiled egg, black olives, onion, fresh avocado, and house-made croutons. Served with Avocado Ranch Dressing	\$13.25 per person
Blackened chicken caesar salad (cals: 430) Chopped romaine lettuce, blackened chicken, grated Parmesan cheese, and house-made croutons with our traditional Caesar dressing	\$12.25 per person
Traditional chef's salad (cals: 520) Turkey, ham, cheddar, cage-free hardboiled egg, tomatoes, cucumbers, and crisp greens with creamy buttermilk dressing	\$13.25 per person
Greek salad with grilled chicken (cals: 730) Grilled chicken, tomatoes, cucumbers, kalamata olives, feta cheese, red onion, and mixed greens with a red wine vinaigrette	\$13.25 per person
California salmon salad (cals: 420) Mesclun greens with grilled salmon, red cabbage, celery, black olives, tomatoes, cucumbers, and avocado with balsamic vinaigrette	\$15.25 per person
Mediterranean grain salad (cals: 330) Orzo, barley, & farro with Kalamata olive, tomato & Bermuda onion	\$9.25 per person

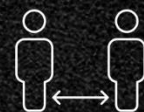
BOXED BOWLS

Minimum of 12 person per order Includes your choice of Bottled Water or Bottled Soda

Southwest Chicken Bowl Cilantro lime rice, salsa, corn and black beans, cheddar cheese, shredded romaine, and sour cream with chili lime chicken. Served with Avocado Ranch Sauce (cals: 1216)	\$8.49 per person
Carnitas Bowl Cilantro lime rice, salsa, corn and black beans, cheddar cheese, lime wedges, shredded romaine, and guacamole, with slow roasted pork carnitas (cals: 1219)	\$7.96 per person
Mongolian Beef Bowl Basmati rice, marinated beef, red and yellow peppers, onions, napa slaw (cals: 1136)	\$8.95 per person
Vegetarian Bowl Cilantro lime rice, salsa, corn and black beans, cheddar cheese shredded romaine, and guacamole with roasted vegetables (cals: 1136)	\$7.79 per person



BOXED THEME MEALS



All meals are packaged individually and served hot in disposable packaging.

Minimum of 12 people for all boxed theme meals per option.

Little Italy

Option 1 **\$9.55 each**

Rustic lasagna (cals: 480), caesar salad (cals: 140) freshly-baked artisan garlic bread (cals: 210), fresh baked cookie (cals 170-200)

Option 2 **\$8.59 each**

Tortellini primavera (cals: 280), caesar salad (cals: 140), freshly-baked artisan garlic bread (cals: 210), fresh baked cookie (cals 170-200)

Option 3 **\$9.97 each**

Chicken marsala over a bed of penne (cals: 380), ceasar salad (cals: 140), freshly-baked artisan garlic bread (cals: 210), fresh baked cookie (cals: 170-200)

Option 4 **\$9.97 each**

Chicken parmesan over a bed of penne (cals: 470), caesar salad (cals: 140), freshly-baked artisan garlic bread (cals: 210), fresh baked cookie (cals: 170-200)

Home-Style

Option 1 **\$14.45 each**

Herb-brined turkey breast with sage gravy (cals: 260), garlic roasted red bliss potatoes (cals: 130), roast brussels sprouts (cals: 45), and apple or cherry pie (cals: 275)

Option 2 **\$15.45 each**

Herb and panko crusted salmon (cals: 170), garlic roasted red bliss potatoes (cals: 130), roast brussels sprouts (cals: 45), and chocolate or carrot cake (cals: 325)

Option 3 **\$11.25 each**

Beyond (Beyond Meat) Meatloaf) (cals: 259), garlic roasted bliss potatoes (cals: 125), roasted brussels sprouts (cals: 44), and fudge brownie (cals: 200)

Taste of the South

Option 1 **\$12.15 each**

Carolina pulled pork with slider rolls (cals: 400), macaroni and cheese (cals: 330), BBQ baked beans (cals: 270), cheddar jalapeno cornbread (cals: 330) and brownie (cals: 200)

Option 2 **\$11.45 each**

Buttermilk fried chicken (cals: 500), macaroni and cheese (cals: 330), BBQ baked beans (cals: 270), cheddar jalapeno cornbread (cals: 330) and brownie (cals: 200)

Option 3 **\$8.95 each**

BBQ portabella mushroom with slider rolls (cals: 282), macaroni and cheese (cals: 330), BBQ baked beans (cals: 270), cheddar jalapeno cornbread (cals: 330) and brownie (cals: 200)

Cookout

Minimum of 12 person order

Pick 1

Hamburgers (cals: 340) **\$8.25 per person**

Veggie burgers (cals: 280) **\$5.25 per person**

Hot dogs (cals: 480) **\$5.25 per person**

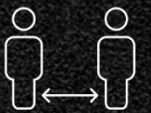
BBQ chicken sandwich (cals: 630) **\$8.75 per person**

Includes

Bag of Chips, Pasta Salad (cals: 270), Cheese Slice (cals: 85) lettuce (cals: 0), tomatoes (cals: 0), pickles (cals: 0), onions (cals: 5), condiments (cals: 10-90), and fresh-baked cookies (cals: 170-200)



PREMIUM DINNER BOXES



All meals are
packaged
individually
and served hot
in disposable
packaging.

PREMIUM DINNER BOXES

Minimum of 12 person order

Mixed greens salad with romaine, tomatoes, red onions, croutons and creamy ranch dressing (cals: 390)	\$1.89 each
Classic caesar salad with romaine, parmesan, croutons and caesar dressing (cals: 310)	\$1.69 each
Spinach and strawberry salad with toasted almonds, aged gorgonzola and raspberry vinaigrette (cals: 340)	\$2.59 each
Wedge salad with bleu cheese crumbles, praline bacon, roasted tomatoes, scallions, parmesan croutons and bleu cheese vinaigrette (cals: 500)	\$2.59 each
Fire roasted beet salad with feta cheese, chopped romaine, spring mix, shredded cabbage, mandarin oranges, candied walnuts and citrus vinaigrette (cals: 460)	\$2.59 each

Entrées

Airline chicken parmesan with wild rice and fresh green beans with garlic, tomato and basil (cals: 2910)	\$17.05 per person
Herb custed chicken breast with cheddar polenta cake, sauteed broccoli rabe with roasted garlic, and a red pepper sauce (cals: 450)	\$14.28 per person
Korean bulgogi beef short rib with wasabi mashed potatoes, bok choy, and fried wonton strips (cals: 1080)	\$18.25 per person
Salmon with cherry tomato vinaigrette, basmati rice with saffron and basil, and candied butternut squash (cals: 590)	\$25.59 per person
Filet of beef with sherry demi glaze, honey whipped mashed sweet potatoes, grilled asparagus and wild mushrooms (cals: 620)	\$26.59 per person
Greek lemon polenta with portabella mushroom ragout (cals: 260)	\$4.59 per person

Desserts

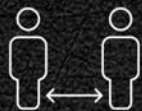
Cheesecake: Strawberry, Lemon, or Chocolate Raspberry (cals: 350)	\$4.00 each
Chocolate or Carrot Layer Cake (cals: 230)	\$3.97 each
Fruit Tart (cals: 484)	\$3.97 each

BEVERAGES

Bottled Water, Dasani	\$1.79 each
Bottled Soda, COKE Products	\$1.89 each
Bottled Iced Tea	\$1.89 each
Bottled Juice Apple, Orange, or Cranberry	\$1.25 each
Bottled Ice Coffee Dunkin Donuts Mocha or French Vanilla	\$1.25 each
Joe-to-Go	\$22.02 each

**96 oz (12 cups). This is not an individual portion.*

Served with cream, sugar, sweetner



All beverages in individual bottles for your safety.

POLICIES

To ensure proper delivery/pick up time, place your orders with a 24 hour notice or sooner.

Napkins and disposable cutlery will be provided as needed depending on menu choice and guest count.

Menus are priced for pick up from the back side of Garst Dining Center, Park in Lot 21, off Cherry Street. Delivery has a \$20 fee.

All items are packaged in disposable containers and for the individual. When possible recyclable and compostable packaging and flatware will be made available. Groups/Host will be responsible for clean-up and trash removal.

Please let us know if any of your guests have food allergies and/or dietary restrictions; we are happy to accommodate.

Sanitation and safety is of our utmost importance. Please see all labels for quality assurance and temperature on all menu selections that need refrigeration and heating.

STEP 1: Order by calling the Catering Department at 417-836-4630 or 417-836-4629 or by email at adriannaportillo@missouristate.edu or teritrickey@missouristate.edu.

STEP 2: Select menu items and set pickup/delivery time

STEP 3: Serve + Enjoy. Everything comes packaged for the individual

THANK YOU



Served Safely.

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catering

