



WARD FAMILY
SCHOLARSHIP
SUITES

The University of Kansas



Ward Family Scholarship Suites

Catering Menu

KU Catering is proud to be the exclusive caterer for the Ward Family Scholarship Suites. We are committed to serving a wide variety of exceptional cuisine to enhance your game day experience. Our professionally trained culinary staff uses only fresh ingredients in the preparation of your selections.

If you have any questions or need assistance in placing your order, please contact Catering Coordinator Whitney Fox.

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Ordering Process

Placing your order

It is important that each suite designate an official contact for their suite. This person should be responsible for all communications to suite guests and co-owners and will be responsible for placement of food and beverage orders.

Suite orders may be placed at anytime by emailing your order sheet to wlfox@ku.edu or by faxing to (785) 864-5030. Order forms are available online at kucatering.com.

All orders, for Saturday games, must be placed by noon the Tuesday prior to game day.

Late orders will be assessed a 20% penalty.

All of our menu items are available as a Standing Order. Special orders such as celebratory cakes or other special arrangements require five business days, and are subject to additional charges. Substitutions are discouraged and may incur additional charges. Half-orders on à la carte items and packages will incur a 20% fee.

Delivery & Service

In order to please you and your guests, we offer three delivery options for your convenience. Your food selections can be delivered two hours prior to game time, one hour prior or at kick-off. All non-alcoholic beverages will be available upon arrival to your suite.

We will provide high-quality disposable ware for you and your guests. In KU Dining's continuing efforts to protect the environment, we use biodegradable serviceware when possible. All of your menu selections will be presented on reusable service ware.

If you would like us to arrange for china, glass, and silverware to be available in your suite, please contact our office at (785) 864-2444 to make arrangements. The cost for china service will be \$5.00 per guest.

Payment and Cancellations

Payment Procedures

Suite charges will be invoiced within 5–10 business days after the event. Suite holders are responsible for all food and beverage charges incurred in their suites.

We are pleased to accept Visa, MasterCard, American Express, and Discover.

Kansas sales tax of 9.05%, when applicable, will be added to all food and beverage orders.

Cancellations

In the event that you must cancel your order, please notify our Catering Coordinator as soon as possible at (785) 864-2444.

No charges will be assessed if your order is cancelled by noon on the Wednesday prior to the game.

Alcohol Policy

There are two options for stocking alcohol in your suite:

1. You can purchase alcohol from the retailer of your choice and deliver it yourself to your suite pursuant to the University's alcohol policy.
2. You can order alcohol through the Cork & Barrel at 23rd and Iowa, (785) 331-4242 from 9am - 5pm; please ask for John Smiley. KU Catering will pick up the order and deliver it to your suite at no charge. KU Catering will not handle kegs nor keg supplies in any manner. Cork & Barrel has a wide selection of wine, beer and liquor, and your order will be charged at regular retail prices. All orders placed through Cork & Barrel must be charged to a credit card at the time of order and must be ordered by noon on the Wednesday prior to game day.

Additional bags of ice used to chill alcoholic beverages will be charged accordingly.



A la Carte Breakfast

Breakfast

Serves 12

Breakfast Biscuit	\$44	Bagels and Cream Cheese	\$32
Buttermilk biscuit sandwich with sausage, egg and cheese		A baker's dozen with whipped Philadelphia® cream cheese	
Biscuits and Gravy	\$32	Fruit Bowl	\$52.50
Buttermilk biscuits and house-made sausage gravy		Cubed pineapple, honeydew and cantaloupe finished with fresh strawberries and blueberries	
Scrambled Eggs	\$25	Yogurt	\$28.50
More than three dozen scrambled eggs		Individual assorted Yoplait® yogurt	
Hash Brown Potato Casserole	\$25	Muffins	\$31.50
Hash browns dressed with sour cream, cheddar cheese and green onion		Assortment of jumbo house-baked favorites, a baker's dozen	
Monte Cristo Casserole	\$25	Cinnamon Rolls	\$43
Layers of Swiss cheese and honey ham in a French toast style casserole, finished with maple syrup		Goosey, house-baked cinnamon bun topped with praline sauce and cream cheese icing	
Breakfast Burritos	\$53	Sweet Breads	\$26
Flour tortilla stuffed with scrambled eggs, sausage, potatoes and cheese served with sour cream and salsa on the side		Lemon poppy seed, blueberry, and cinnamon walnut sweet breads with honey butter	
Bacon and Sausage	\$36.75		
Three pounds of applewood smoked bacon and sausage links			

A la Carte Appetizers

Assorted Nuts

Premium selection of mixed nuts,
per pound

Trail Mix

per pound

Gardetto's® Snack Mix

per pound

Popcorn

per gallon

Hot Appetizers

Serves 12

BBQ Meatballs

Four dozen meatballs glazed in
Curley's of Kansas City BBQ sauce

Andouille in Puff Pastry

Two dozen spicy sausages in delicate
pastry served with sweet BBQ sauce

Cocktail Smokies

10 dozen of the game day favorite
in a sweet and tangy chili sauce

Chicken Tenders

Three pounds of crispy tenders served
with honey mustard and ranch dressings

\$30 **Bacon Wrapped Shrimp** **\$50.50**

Two dozen large shrimp wrapped in
bacon and finished with BBQ sauce

\$24 **Hot Wings** **\$32**

24 jumbo wings tossed in Buffalo-style
sauce served with Danish blue
cheese dressing and celery sticks

\$24 **BBQ Wings** **\$32**

24 jumbo wings tossed in BBQ sauce
and served with ranch dressing and
celery sticks

\$28 **St. Louis Style Ribs** **\$42**

Fall-off-the-bone tender and slathered
with caramelized BBQ sauce; a slab and
a half cut down into individual portions

\$32 **Crispy Shrimp** **\$45**

Two dozen jumbo shrimp wrapped
in rice noodles, fried and served
with sweet chili sauce

\$30

Nacho Bar

\$61

Start with seasoned ground beef, black beans, and con queso dip; finish with our house-made salsa, guacamole, sour cream, shredded lettuce, diced tomatoes, shredded cheese and jalapeños

Taco Bar

\$61

A dozen each hard and soft taco shells, seasoned ground beef, fajita-style chicken, house-made salsa, guacamole, shredded lettuce, diced tomatoes, shredded cheese, sour cream and jalapeños

Fajita Bar Duo

\$63

Seared chicken and steak fajitas with peppers and onions served with warm tortillas, house-made salsa, guacamole, diced tomatoes, shredded lettuce, cheese, sour cream and jalapeños





Dips

Serves 12

Artichoke Dip

Served warm with crispy flat breads

\$32

Classic Hummus

Traditional hummus made from organic garbanzo beans garnished with Kalamata olives and extra virgin olive oil, served with crispy flat breads

\$27

Con Queso

Queso with chiles, fresh tomatoes and green onions served with tortilla chips

\$28

Salsa

House-made fresh salsa, served mild, with tortilla chips

\$23

Queso Fundido

Traditional queso dip and chorizo topped with melted cheddar and Monterey Jack cheeses garnished with sour cream and green onions, served with tortilla chips

\$40

Salsa Sampler

A trio of salsas: house-made mild traditional, spicy tomatillo and corn and black bean, served with tortilla chips

\$32

Pepperoni Pizza Dip

Melted mozzarella cheese, cream cheese, tomatoes, diced pepperoni and roasted garlic baked with sliced pepperoni and parmesan cheese served with water crackers

\$40

Chili Pumpkin Yogurt Dip

Perfect for fall, served with Indian naan bread and crudites

\$26

Guinness® Cheese Dip

Sharp cheddar cheese dip finished with Guinness® Stout beer, served with pretzel chips

\$40

Big 12 Layer Dip

Traditional 7-layer dip with the addition of cilantro cream cheese, smoked chicken, two types of salsa and topped with jalapeño bacon, served with tortilla chips

\$40

French Onion Dip

Traditional dip, served with kettle chips

\$23

Cold Appetizers

Serves 12

Garden Vegetables

Assorted crisp veggies and ranch dip

\$32 **Salami and Cheese Assortment** **\$60**

Salami and pepperoni served with cheddar, Swiss and smoked Gouda cheeses garnished with sweet pickles, pickle chips and olives, served with crackers

Assorted Cheese Tray

(Local and Imported)

Garnished with berries and grapes, served with assorted crackers

\$50

Shrimp Cocktail

Four dozen jumbo shrimp poached in Old Bay® seasoning and beer, served chilled with house-made cocktail sauce and lemon wedges

\$76 **Fruit Bowl** **\$52.50**

Cubed pineapple, honeydew and cantaloupe finished with fresh strawberries and blueberries

Tortilla Pinwheels

Cilantro tortilla with a Southwest cream cheese filling

\$32 **Cocktail Deli Tray** **\$60**

Sliced roast beef, ham and roasted turkey served with Hawaiian sweet rolls, cheddar and Swiss cheeses, and traditional condiments

Cocktail Sandwiches (sold by the dozen) **\$31.50**

- Roasted turkey on potato roll
- Ham and cheddar cheese with house sandwich sauce on a Hawaiian sweet roll
- Chicken salad on mini croissant
- Roast beef and jalapeño cream cheese on pretzel bread

Kid's Corner

Serves 12

Sloppy Joe Sliders	\$44	Ghirardelli® Brownies	\$32
Old-school favorite made with lean ground Angus beef served with slider buns		Ghirardelli® chocolate in a soft, chewy house-baked brownie, a baker's dozen	
Peanut Butter and Jelly	\$30	Rice Crispy Treats	\$27
Smucker's Uncrustables PB&J® sandwiches with grape jelly, individually packaged to protect against peanut allergies		Crimson and blue sugar-sprinkled treats, a baker's dozen	
Chicken Tenders	\$42	Cupcakes	\$25
Three pounds of crispy tenders served with honey mustard and ranch dressings		Festive chocolate and vanilla cupcakes with football decorations	
Nathan's® Famous All-Beef Hot Dogs	\$50	Monster Cookies	\$25
Steamed dogs served with hot dog buns, relish, shredded cheese, chopped onions, ketchup and mustard		One and a half dozen house-baked cookies loaded with peanuts, chocolate chips, rolled oats and M&M's	
Macaroni & Cheese	\$32		
Jumbo pasta spirals in a creamy cheese sauce featuring American, Swiss, cheddar, Monterey Jack and provolone cheeses			

A la Carte Entrées and Sandwiches

Entrées

Serves 12

Beef Lasagna \$55

House-made all beef lasagna layered with ricotta and mozzarella cheeses

Spinach Lasagna \$55

A KU Catering specialty, made in house

Chili \$44

Beef chili with kidney beans served with shredded cheese, chopped onions and crackers

St. Louis Style Ribs \$42

Fall-off-the-bone tender and slathered with caramelized BBQ sauce, a slab and a half cut down into individual portions

Chicken Enchilada Casserole \$55

Seasoned chicken, onions and roasted peppers layered between jalapeño cilantro tortillas, smothered in a white cheese sauce and finished with pepper jack cheese and green onions

Hot Sandwiches

Serves 12

KC-Style BBQ Beef \$90

Smoked burnt ends glazed with BBQ sauce, served with hamburger buns

Smoked Chicken \$84

Locally smoked pulled chicken with honey mustard and BBQ sauces on the side, served with hamburger buns

Angus Beef Hamburger \$90

One-third pound grilled Angus beef burger served with sliced American and Swiss cheeses, hamburger buns and all the traditional toppings

Johnsonville® Bratwurst \$85

Classic brats on a bed of bacon-laced Bavarian sauerkraut, served with hot dog buns, onions, pickles and a variety of mustards

Pulled Pork with Peach BBQ \$81

Slow roasted pork roast topped with our house-made peach BBQ sauce, served with hamburger buns

Nathan's® Famous All-Beef Hot Dogs \$50

Steamed dogs served with hot dog buns, relish, shredded cheese, chopped onions, ketchup and mustard

Cold Sandwiches and Wraps

Serves 12

Grilled Buffalo Chicken Wrap \$80

Sliced chicken marinated in buffalo sauce, diced celery and shredded romaine lettuce with blue cheese dressing folded in a whole wheat tortilla

Ranch Chicken Wrap \$80

Thinly sliced roasted chicken breast, Swiss and cheddar cheeses on a bed of sliced tomatoes and shredded romaine lettuce drizzled with ranch dressing folded in a whole wheat tortilla

Blackened Chicken Wrap \$80

Cajun spiced chicken and smoked Gouda cheese with mixed greens, tomatoes and ranch dressing folded in a whole wheat tortilla

Roasted Vegetable Wrap \$80

Cauliflower, squash, red bell peppers and mushrooms tossed with coriander chutney on a bed of shredded lettuce in a cilantro wrap

Club Sandwich Croissant \$80

Turkey, ham, bacon with cheddar and Swiss cheeses

Dagwood Sandwich \$90

Wheat berry bread piled high with pastrami, roast beef, turkey, cheddar and provolone cheeses

Italian Grinder \$80

Ciabatta bun stuffed with thinly sliced mortadella, capicola, ham and provolone cheese

A la Carte Sides

Hot Sides

Serves 12

Scalloped Potatoes \$25

Thinly sliced potatoes smothered with cream and cheese

Vegetable Medley \$25

A seasonal selection tossed in herb butter

Wild Rice \$25

Traditional style wild rice pilaf

Macaroni & Cheese \$32

Jumbo pasta spirals in a creamy cheese sauce featuring American, Swiss, cheddar, Monterey Jack and provolone cheeses

Country Corn with Bacon \$25

Tender corn kernels tossed with sweet onions and bacon in a white cheese sauce

Cold Sides

Serves 12

Traditional Potato Salad \$24

Steamed Idaho potatoes tossed with celery, red onion, hard boiled egg, and sweet red bell peppers in a light mayonnaise dressing

Stone Ground Mustard Slaw \$24

A sharp twist on an old classic

Gemelli Pasta Salad \$24

Corkscrew noodles with peas, red peppers, green onions and baby corn in an Italian vinaigrette

Fresh Tossed Salad \$35

Romaine, iceberg and baby greens garnished with sliced tomatoes, cucumbers and shredded carrots served with fresh ranch dressing and house-made balsamic vinaigrette





A la Carte Desserts

Serves 12

Ghirardelli® Brownies	\$32	Cheesecake Combo	\$84
Ghirardelli® chocolate in a soft, chewy house-baked brownie, a baker's dozen		A trio of cheesecakes with something to please everyone: Raspberry Swirl, Traditional and Turtle	
Gourmet Cookies	\$26	Zebra Cake	\$63
One and a half dozen of our house favorites: chocolate chunk, white chocolate macadamia nut, peanut butter and red and blueberry white chocolate chip		Alternating layers of white and dark chocolate cake, separated with pinstripes of white and dark chocolate butter cream	
Cookie and Brownie Combo Tray	\$34	Cupcakes	\$25
A combination with half of a dozen of our chewy brownies and a dozen of our best cookies		Festive chocolate and vanilla cupcakes with football decorations	
Bar Cookies	\$32	Decorated Cakes:	
Assortment of house-made cookies: fudge nut, lemon, raspberry almond and a seasonal selection, a baker's dozen		Topped with a Jayhawk, available in your choice of cake and icing combination. Customized cakes are available with five business days' notice.	
Monster Cookies	\$25	Full cake	(Serves 60–100) \$63
One and a half dozen house-baked cookies loaded with peanuts, chocolate chips, rolled oats and M&Ms		½ sheet cake	(Serves 30–50) \$42
Rice Crispy Treats	\$27	Cake flavors: White, Chocolate, Marble	
Crimson and blue-sprinkled treats, a baker's dozen		Icing flavors: Vanilla, Chocolate	
Cheesecake	\$80		
Philadelphia® cheesecake with strawberries, blueberries and chocolate sauce			



Breakfast Packages

Field Goal

Serves 12

\$252

Fresh Baked Muffins

Jumbo house-baked favorites: blueberry, banana nut, bran and chocolate-chocolate chip

Bagels and Cream Cheese

Assorted flavors of bagels with whipped Philadelphia® cream cheese

Biscuits and Gravy

Buttermilk biscuits and house-made sausage gravy

Scrambled Eggs

Monte Cristo Casserole

Layers of Swiss cheese and honey ham in a French toast-style casserole

Bacon and Sausage Links

Seasonal Fresh Fruit Bowl

with berries

Safety

Serves 12

\$252

Cinnamon Rolls

Gooey, house-baked cinnamon bun topped with praline sauce and cream cheese icing

Fresh Baked Muffins

Jumbo house baked favorites: blueberry, banana nut, bran and chocolate-chocolate chip

Seasonal Fresh Fruit Bowl

with berries

Breakfast Burritos

Flour tortilla stuffed with scrambled eggs, sausage, potatoes and cheese served with sour cream and salsa on the side

Hash Brown Potato Casserole



Appetizer Packages

Coin Toss

Serves 12

\$280

Gardetto's® Snack Mix

Salami & Cheese Assortment

Salami & pepperoni served with cheddar, Swiss, and smoked Gouda cheeses garnished with sweet pickles, pickle chips and olives, served with crackers

BBQ Wings

24 jumbo wings tossed in BBQ sauce and served with ranch dressing and celery sticks

Sloppy Joe Sliders

Old-school favorite made with lean ground Angus beef, served with slider buns

Pepperoni Pizza Dip

Melted mozzarella cheese, cream cheese, tomatoes, diced pepperoni and roasted garlic baked with sliced pepperoni and parmesan cheese served with water crackers

Garden Vegetables

Assorted crisp veggies and ranch dip

Cupcakes

Festive chocolate and vanilla cupcakes with football decorations

Kick Off

Serves 12

\$225

Assorted Mixed Nuts

Trail Mix

BBQ Meatballs

Andouille Sausage in Puff Pastry

Spicy sausage in delicate pastry served with sweet BBQ sauce

Nacho Bar

Start with seasoned ground beef, black beans and con queso dip, finish with our house-made salsa, guacamole, sour cream and jalapeños

Tortilla Pinwheels

Cilantro tortillas with a Southwest cream cheese filling

Chips and Dip

Kettle potato chips and French onion dip

Garden Vegetables

Assorted crisp veggies and ranch dip

Gourmet Cookie Tray

Entrée Packages

Red Zone

Serves 12

\$300

Salsa Sampler

A trio of salsas: house-made mild traditional, spicy tomatillo and corn and black bean, served with tortilla chips

Tortilla Pinwheels

Cilantro tortilla with a Southwest cream cheese filling

Queso Fundido

Traditional queso dip and chorizo topped with melted cheddar and Monterey Jack cheeses garnished with sour cream and green onions, served with tortilla chips

Chicken Enchilada Casserole

Seasoned chicken, onions and roasted peppers layered between jalapeño cilantro tortillas, smothered in a white cheese sauce and finished with mushrooms and pepper jack cheese

Fajita Bar

Seared beef fajitas with peppers and onions served with warm tortillas, house-made salsa, guacamole, diced tomatoes, shredded lettuce, cheese, sour cream and jalapeños

Spanish Rice

Long grain basmati rice pilaf with tomato sauce, onion and spices

Monster Cookies

The Flea Flicker

Serves 12

\$255

Trail Mix

BBQ Meatballs

Glazed in Curley's of Kansas City sauce

Wings

Jumbo wings tossed in Buffalo-style sauce, served with Danish blue cheese dressing and celery sticks

Kettle Chips and French Onion Dip

Artichoke Dip

Served warm with crispy flat breads

Relish Tray

Assortment of olives, pickles, peppers and sweet gherkins

Traditional Potato Salad

Steamed Idaho potatoes tossed with celery, red onion, hard boiled egg, and sweet red bell peppers in a light mayonnaise dressing

Assorted Gourmet Sandwiches

The Dagwood: wheat berry bread piled high with pastrami, roast beef, turkey, cheddar and provolone cheeses

Italian Grinder: Italian loaf stuffed with mortadella, capicola, ham and provolone cheese

Club Croissant: turkey, ham and bacon with cheddar and Swiss cheeses

Ghirardelli® Brownies

The Bump and Run

Serves 12

\$220

Gardetto's® Snack Mix

Nathan's® Famous All-Beef Hot Dogs

with relish, shredded cheese, chopped onions, ketchup and mustard

Chili

Beef chili with kidney beans, served with traditional garnishes

Macaroni & Cheese

Jumbo pasta spirals in a creamy five-cheese sauce

Relish Tray

Assortment of olives, pickles, peppers and sweet gherkins

Assorted Cheese Tray

(Local and Imported)

Garnished with berries and grapes, served with assorted crackers

Big 12 Layer Dip

Traditional 7-layer dip with the addition of cilantro cream cheese, smoked chicken and two types of salsa, topped with jalapeño bacon and served with tortilla chips

Gourmet Cookies

The Hitch and Go

Serves 12

\$330

Mixed Nuts

Con Queso

Queso with chiles, fresh tomatoes and green onions, served with tortilla chips

Garden Vegetables

Assorted crisp veggies and ranch dip

Pinwheels

Cilantro tortilla with a Southwest cream cheese filling

BBQ Brisket

Sliced smoked beef brisket glazed with BBQ sauce

Smoked Chicken

Locally smoked pulled chicken with honey mustard and BBQ sauces on the side, served with hamburger buns

Pulled Pork

Slow roasted pork roast topped with our house-made peach BBQ sauce, served with hamburger buns

Relish Tray

Assortment of olives, pickles, peppers and sweet gherkins

Stone Ground Mustard Slaw

A sharp twist on an old classic

Gourmet Cookies



Entrée Packages

The Hail Mary

Serves 12

\$273

Gardetto's® Snack Mix

Shrimp Cocktail

Poached in Old Bay seasoning and beer; served chilled with house-made cocktail sauce and lemon wedges

Salami & Cheese Assortment

Salami and pepperoni served with cheddar, Swiss and smoked Gouda cheeses garnished with sweet pickles, pickle chips and olives, served with crackers

Hummus

Traditional hummus made from garbanzo beans garnished with Kalamata olives, Peppadew peppers and extra virgin olive oil, served with crispy flat breads

Relish Tray

Assortment of olives, pickles, peppers and sweet gherkins

Assorted Wraps

Ranch Chicken Wrap: Thinly sliced roasted chicken breast, Swiss & cheddar cheeses on a bed of sliced tomato and shredded romaine lettuce drizzled with ranch dressing

Blackened Chicken Wrap: Cajun spiced chicken and smoked Gouda cheese with mixed greens, tomatoes and ranch dressing

Roasted Vegetable Wrap: Cauliflower, squash, red bell peppers and mushrooms tossed with coriander chutney on a bed of shredded lettuce in a cilantro wrap

Gemelli Pasta Salad

Corkscrew noodles with peas, red peppers, green onions and baby corn in an Italian vinaigrette

Ghirardelli® Brownies

Tailgate Grill

Serves 12

\$300

Popcorn

BBQ Wings

Jumbo wings tossed in KC-style BBQ sauce served with ranch dressing and celery sticks

Guinness Cheese Dip

Sharp cheddar cheese dip finished with Guinness Stout beer, served with pretzel chips

Chili Pumpkin Yogurt Dip

Served with Indian naan bread and crudités

Angus Beef Hamburgers

One-third pound grilled Angus beef burgers served with sliced American and Swiss cheeses, hamburger buns and all the traditional toppings

Johnsonville Bratwurst

Classic brats on a bed of bacon-laced Bavarian sauerkraut, served with hot dog buns, onions, pickles and a variety of mustards

Cookie and Brownie Combo Tray



Beverages

Juice and Soda

Soft Drinks

12 oz. cans (six pack) **\$7.35**

Coke, Diet Coke, Sprite, Dasani water
(other Coke products available with
three days' notice)

Juices **\$3.40**

Sold in single 16oz. bottles
Orange, Cranberry, Tomato, V8, Apple,
Grapefruit

Mixers

Per Liter

Tonic **\$6.30**

Club Soda **\$6.30**

Margarita Mix **\$6.30**

Bloody Mary Mix **\$6.30**

Sweet and Sour Mix **\$6.30**

Bar Condiment Setup **\$12.60**

Lime and lemon wedges, maraschino
cherries, queen-sized green olives and
celery stalks

Hot Beverages

sold by the half gallon, approximately
8-10 servings

Coffee, Decaf, Hot Tea, **\$13.65**
Hot Chocolate

Cold Beverages

sold by the half gallon, 8-10 servings

Iced Tea, Fruit Punch, Lemonade **\$10.50**

Supplies

Additional Bags of Ice **\$7.35**

Twenty pound bags
(each suite will be stocked with one complimentary bag of ice
prior to game time.)

Cups

25 large, 16 oz. — soda and beer **\$7.35**

25 small, 10 oz. — juice and wine **\$5.75**





Dining
Services

KUDining.com

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