



The DIY Catering Menu at Bryant University

Do-It-Yourself • Back-To-Basics



BREAKFAST

Served by the Dozen

Assorted Large Bagels

Served with Cream Cheese

Assorted Muffins

Assorted Large Danish

Assorted Donuts

Yogurt and Fruit Parfaits

SALAD BOWLS

Salad Bowls serve 12

Garden Salad

Caesar Salad

Greek Salad

Pasta Salad

Potato Salad

Macaroni Salad



SNACKS AND TRAYS

Snacks and Trays serve 12

Housemade Potato Chips

Tortilla Chips and Salsa

Cheese and Cracker Tray

Vegetable Tray

Fruit and Yogurt Dip Tray

Pita Wedges and Hummus

Greek Platter



WINGS N' THINGS

Traditional Wings

10, 20, 30, 50 or 100 pieces

Medium, Mild, Hot, Barbecue, Garlic Parmesan or Jerk Ranch, Bleu Cheese, Celery and Carrots are served for an additional charge

Boneless Wings serve 12

Medium, Mild, Hot, Barbecue, Garlic Parmesan or Jerk

Chicken Fingers and French Fries serve 12

Medium, Mild, Hot, Barbecue, Garlic Parmesan or Plain

BEVERAGES

Coffee Carafe

Hot Chocolate serves 12

Soda 12-pack

Iced Tea 2 gallons

Sweetened or Unsweetened

Fruit Punch 2 gallons

Lemonade 2 gallons





PIZZA

Round Cheese Pizza 8 Slices

Toppings: Pepperoni, Bacon, Chicken, Sausage or Ham

Sheet Pan Cheese Pizza 24 Slices

Toppings: Pepperoni, Bacon, Chicken, Sausage or Ham

SIGNATURE PIZZA

16" Pizza (8 Slices)

Banana Pepper and Chicken

Cheese, Diced Red Onion, Banana Peppers and Grilled Chicken

Buffalo Chicken

Mozzarella and Bleu Cheese with Crispy Buffalo Chicken

Cordon Bleu

Mozzarella and Bleu Cheese with Crispy Chicken and Ham

Barbecue Chicken and Cheddar

Cheddar Cheese with Barbecue Marinated Grilled Chicken

Philly Steak or Chicken

American Cheese, Garlic Butter with Chopped Steak or Chicken, Peppers, Onion and Mushroom

Veggie Delight

Mozzarella and Cheddar Cheese Blend with Roasted Red Peppers, Mushrooms, Zucchini, Carrots and Red Onion

COMBO DEALS

One Large One Topping Pizza

10 Traditional Wings

One Large One Topping Pizza

20 Traditional Wings

Two Large One Topping Pizzas

30 Traditional Wings

One Large One Topping Pizza

50 Traditional Wings

Sheet Pan One Topping Pizza

50 Traditional Wings

Two Sheet Pan One Topping Pizzas

100 Traditional Wings

Additional Toppings

Black Olives	Mushroom
Red Pepper	Zucchini
Green Pepper	Yellow Squash
Red Onion	Roasted Red Pepper
Yellow Onion	Banana Pepper
Broccoli	Jalapeños





DESSERTS

- Cupcakes** per dozen
- Cookies Jumbo** per dozen
- Cookies Small** per 2 dozen

PLATTERS

Platters serve 12

Ultimate Sub Lunch

Served with Salad, Potato Chips and Condiments

Select Three Meats:

Ham, Turkey, Salami or Roast Beef

Select Two Cheeses:

Provolone, Swiss, Pepperjack or American Cheese
Choice of Classic Garden or Caesar Salad

Wrap Platter

Served with Assorted Wraps, Potato Chips and Condiments

Select Three Wraps:

Roasted Vegetable, Egg Salad, Tuna Salad, Grilled Chicken Caesar,
Turkey BLT or Italian

Classic Sandwich Platter

Served on Assorted Breads with Potato Chips and Condiments

Select Three Meats

Ham, Turkey, Salami or Roast Beef

Select Two Cheeses

Provolone, Swiss, Pepperjack, Cheddar or American

ORDERING

DIY Catering is a brand new program offering pick up catering for those on a tight budget. It is an inexpensive way to enjoy a snack at a meeting or raise funds for your group. All items are packaged in bulk.

A 48-hour advanced notice helps us to prepare and package your selections. If you need a rush order, please consult with our catering staff for choices that may better accommodate your urgency.

The prices included in this booklet are for pick-up only. Orders can be placed by contacting our Catering Department via phone or email.

Email: AVICatering@bryant.edu

Phone: 401.232.6493

Customers are responsible for transporting their orders, as well as any equipment needed.

This menu may not be used in conjunction with other catering services.

FOOD SAFETY GUIDELINES

Facts for Food

Bacteria grows most rapidly in the Danger Zone. The Danger Zone is temperatures between 40°F and 140°F. It's key to keep foods out of this temperature range. Always be sure to refrigerate foods quickly! Refrigerate or freeze perishables, prepared foods and leftovers within two hours of purchase.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



AVIFoodsystems.com

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