



engrained

Engrained Catering Information

Engrained is a learning-living restaurant committed to locally grown food and environmentally responsible practices.

We specialize in unique dishes for your vegan and vegetarian guests and will gladly create your menu to encompass all your needs. We offer a wide variety of dishes from hors d'oeuvres and salads to entrees and fine desserts.

Our concept at Engrained is to utilize locally grown foods which are only available during certain times during the year. This allows you, our guest, to enjoy the freshest food and to share in our commitment to sustainability.

Engrained is a great venue for events with a modern ambiance, restaurant and terrace space, demonstration island and audio/visual capabilities including 6 LCD screens.

The menus listed below are not available at all times. Our chef, Jerome Fressinier, is always available to customize your menu with seasonal items or special requests.

Engrained Dinner / Plated Service / \$24.99 per person

Choose Soup or Salad:

Roasted Red Leek & Potato Soup

Watermelon Cucumber Gazpacho

Arugula Salad with Mission Figs, Candied Pecans and Feta Cheese

Choose one non vegetarian and one vegetarian or vegan entrée:

Roasted Cage Free Chicken with Chorizo Corn served with Blue Lake Green Beans and Yukon Gold Potatoes

Ling Cod with Tomato Tapenade and Roasted Butternut Squash over Lemon Barley Risotto

Roasted Romanesco Cauliflower and Chive Parsley Mashed Potatoes with Chard Tomato Sauce (vegan)

Grilled Portobello with Cous Cous, Wilted Spinach, Roasted Red Peppers, Fresh Farmers Cheese and Balsamic Syrup (vegetarian)

Choose one dessert:

Prickly Pear and Quinoa Pudding

Cinnamon Spiced Baked Apple a la Mode

Served with peach iced tea and cucumber water.

Organic Fair Trade Coffee available for an additional \$2.25 per person.

China and linen service included.

Soup and Panini Lunch / Plated Service / \$20.99 per person

Choose one soup option:

Pumpkin Kabochet Tumeric Soup

Portabellini Mushroom Potato Soup

Choose one non vegetarian and one vegetarian Panini:

All paninis are served with seasonal fresh fruit salad

Prosciutto, Tomato, Basil and Mozzarella Panini

Lemon, Thyme and Chicken Panini

Portabellini, Tomato and Spinach Panini (vegan)

Caprese Panini- Tomato, Basil, Fresh Mozzarella and Olive Oil Panini (vegetarian)

Choose one dessert:

Dark Chocolate Date Brownie

Strawberry Charlotte

Served with peach iced tea and cucumber water.

Organic Fair Trade Coffee available for an additional \$2.25 per person

China and linen service included.

Farmer's Luncheon / Plated Service / \$18.99 per person

Organic Greens Tossed with Vine-Ripened Tomatoes and Rainbow Valley Goat Cheese (vegetarian)

Panzanella Salad (vegetarian)

Choose one non vegetarian and one vegetarian entrée:

Grass Fed Beef Tri Tip w/ Organic Onion Marmalade and Potato Galette

Cage Free Chicken Breast with Spring Tomato and Mushroom Ragout with Quinoa Pilaf

Pesto Tofu and Roasted Tomato Casserole with Saffron Pinenut Risotto (vegan)

Quinoa Pilaf with Curried Vegetables and Cucumber Yogurt Sauce (vegetarian)

Choose one dessert:

Blueberry & Pomegranate Flan or Chocolate Hazelnut Mousse

Served with Peach Iced Tea and Cucumber Water.

Engrained Catering Guidelines and Policies

Engrained Café is a modern venue that can be reserved for catered events after 5:00 PM, Monday through Friday or at any time during Saturday or Sunday. The café seats 150 guests.

Restaurant Reservations

Special events that require closing the restaurant during normal business hours will require a minimum food order of \$3200. Written permission from the Memorial Union Director and Sun Devil Dining must be secured prior to placing your food order. During evening and weekend hours a minimum food order of \$600 is required to reserve the restaurant.

Starlight Terrace Reservations

ASU Catering Services will take terrace reservations for service during regular business hours. There is a minimum \$300 food order required and your menu must be set prior to requesting the terrace to guarantee your reservation. There will be a \$125 trash removal and cleaning fee in the event that the terrace needs to be cleaned after your event. The maximum seating capacity is 150 guests.

Please contact ASU Event Services if you would like to reserve the Starlight Terrace for events after Engrained business hours and that require no food service. Engrained and ASU Catering Services are the exclusive caterers for the Starlight Terrace and the Engrained Café.

Deliveries

All Engrained orders are available for delivery. We will provide high quality, recyclable disposable service, plates and napkins. China service and linen is available upon request for a nominal fee. Events not held in the Memorial Union or the Engrained Café are subject to delivery charges. The event location must be unlocked and available at least 30 minutes prior to the event for set up time as shown on your confirmation.

Ordering

Orders must be placed a minimum of 5 business days prior to the event.

Guarantee Counts

A guarantee of attendance is required 3 business days before the date of the event. If no attendance guarantee is given within this time frame, the guest count of your confirmation will be considered the final number. Final guarantee numbers may be increased up to 3 business days prior to the event. Increases requested less than 3 business days may result in additional charges or may not be accommodated. Your signature is required to confirm these details.

Cancellation Policy

In the event has to be cancelled, we require a minimum of 3 business days prior to the event. Cancellations received after this deadline will be charged 50% of the confirmation total. Events cancelled with less than one business day prior to the event will be charged 100% of the event.

Perishable Food Policy

It is our policy that there will be no credit given for any perishable food not consumed at your event. Any food removed from the location of the event without the permission from Engrained becomes the responsibility of the event holder. Engrained Café is not responsible or liable for the quality or safety of items removed from the event. Engrained will not supply any type of carry out containers for food removed from an event.

Payment

Payment arrangements for your event must be received 48 business hours prior to your event. Cash, Visa, Master Card and checks are acceptable forms of payment. University department purchase orders and departmental purchase cards are also accepted. Invoices will be issued each week and are payable upon receipt. Non-University clients require a 50% deposit with the signed confirmation, 5 business days prior to the event. Final payment is required the day of the event.

Sales Tax

Unless otherwise noted, all food and services are subject to applicable sales tax. If your event meets the requirements to be tax exempt, please supply our office with Tax Exempt Certification when placing your order.

Alcohol

To have alcoholic beverages at your event, an Alcohol Permit Form must be filled out a minimum of 25 days prior to the event and given to the Catering Department. ASU reserves the right to deny your request.