



## On-Campus / Off-Premise Catering FAQ's and Menu

**Menu and Ordering:** All prices listed are per guest unless otherwise indicated on our menu. Please place orders at least 72 hours in advance to ensure delivery and staffing availability. We have a \$125 food minimum for delivery Monday through Friday. Saturday and Sunday we require a food minimum of \$500. Green friendly disposables included with all menu packages.

**Can we provide custom menus and accommodate special dietary requests?** Our menu is just a sampling of what we can offer. We are a full service caterer and can provide custom menu options for any type of event. We are also happy to accommodate special dietary needs including Gluten-free, vegan, lactose-free, allergens - just let us know so that your event planner can work with our chef to provide options when planning your menu.

### When will my final guarantee be due?

Menus and the final number of expected attendees will be due five (5) business days prior to your event. If no guarantee is received, University Catering will consider the planned number on your event confirmation to be the correct guarantee number. All charges will be based on the guarantee or upon the actual number of persons served, whichever is greater. For the client's convenience, below is a schedule for your guarantee due dates:

Day of Event	Deadline for Final Guarantee
Sunday	Previous Monday by 10:00 AM
Monday	Previous Monday by 10:00 AM
Tuesday	Previous Tuesday by 10:00 AM
Wednesday	Previous Wednesday by 10:00 AM
Thursday	Previous Thursday by 10:00 AM
Friday	Previous Friday by 10:00 AM
Saturday	Previous Monday by 10:00 AM

### Do we charge for deliver or service?

A 20% service charge, labor, or delivery fees may apply to your event and will be included on your event confirmation. This is an estimate and may increase at final billing depending upon changes or requests that occur during your event.

### Do I need to make a deposit?

Deposit terms will be included in your event confirmation. This will outline varying schedules and requirements for University Clients, Non-University Clients, Registered Student Organizations, and Social Event Clients. The client's sales manager will be able to assist them with any questions regarding this information.

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**Can we provide bar service?** University Catering can provide cash and hosted bar service at the following licensed venues: Curl Hall, McCorkle Lobby, Rec Sports Physical Activities Center, Sullivant Hall, Thompson Library, and the Women's Field House.

With our carry out license, University Catering can provide beer and wine in original sealed containers at approved campus venues. Contact one of our sales managers or visit us at [universitycatering.osu.edu/policies/](http://universitycatering.osu.edu/policies/) for more details.

**Are we a "green" caterer?** Our catering facility is a LEED Silver Certified Green Building and is designated as an official GreenSpot by the City of Columbus - [www.columbus.gov/greenspot/](http://www.columbus.gov/greenspot/). The majority of our business and post-consumer waste is recycled or pulped and diverted from landfills. Green disposables are provided for all events at no charge.

**Where do we cater?** We can cater at most any campus location or venue on OSU Columbus Campus and can cater away from campus for University events. We have exclusive or preferred caterer at these campus venues - [universitycatering.osu.edu/venues/](http://universitycatering.osu.edu/venues/)

# University CATERING

## Breakfast Buffets

Includes orange juice, freshly brewed Hubbard & Cravens regular and decaffeinated coffee and assorted hot teas  
(Prices are per guest - 15 guest minimum)

### Traditional Continental \$9.50

(10 guest minimum)

Assorted Danish, Breakfast Breads, Muffins, Fresh Fruits and Seasonal Berries, Assorted Yogurts, Butter and Preserves

### Cowtown Breakfast Buffet \$12.25

Sliced Fresh Fruit with Seasonal Berries, Fresh Baked Muffins, Breakfast Breads, Danish with Butter and Preserves, Scrambled Eggs, \*Breakfast Meat Selection, and Breakfast Potatoes

### Create Your Own Breakfast Brunch Buffet \$20.50

(Prices are per guest - 25 guest minimum)

#### Select 1 to 2 main items:

- Roast Breast of Turkey with Cranberry Apple Chutney
- Roast Loin of Beef with Horseradish Sauce and Natural Juices
- Broiled Salmon with Grained Mustard, Herb Crust and Maple Cream
- Honey Lime Grilled Chicken with Pineapple Salsa
- Peach Brioche Crisp

#### Select 2 to 3 of the following:

- Assorted Yogurts
- Fresh Sliced Fruit with Seasonal Berries
- Yogurt Parfaits, Chef's Selection
- Assorted Danish, Breakfast Breads, and Muffins with Butter and Preserves
- Assorted Cereals with Whole and Low-Fat Milk

### Healthy Start Buffet \$12.50

Sliced Fresh Fruit, Seasonal Berries, Whole Ripe Bananas, Yogurt and Berry Parfaits, Scrambled Egg Beaters®, \*Vegetarian Sausage, Hot Steel-Cut Oatmeal with Dried Fruits, Nuts, and Brown Sugar, and Low-fat Milk, Roasted Yukon Gold Potatoes, Raisin-Bran Muffins with Butter, Margarine, Honey, and Preserves

- Yukon Gold and Kale Salad with Asparagus and Blue Cheese
- Caramel Apple and Pecan Salad
- Garlic Roasted Vegetable Salad
- Organic Mixed Greens Salad with a Variety of Dressings
- Imported and Domestic Cheese Tray

#### Select 2 to 3 of the following:

- Scrambled Eggs or Scrambled Egg Beaters®
- Sautéed Mushroom, Caramelized Onion, Roasted Tomato, Parmesan Cheese, and Herb Strata
- Roasted Yukon Gold Potatoes
- \*Breakfast Meat Selection

\*Sausage Links, Applewood Smoked Bacon, or Vegetarian Sausage

## Breakfast Enhancer Stations

(Prices are per guest - 20 guest minimum)

### Breakfast Burrito Bar \$6.50

Scrambled Eggs with Chorizo, Monterey Jack and Cheddar Cheese, Scallions, Tomatoes, Black Beans, Salsa, Cilantro, Guacamole, Sour Cream and Soft Flour Tortillas

**Chef's Assortment of Yogurt and Berry Parfaits** with House Made Granola \$4.00

### Oats Bar \$5.50

Hot Steel-Cut Oatmeal with Dried Fruits, Almonds, Brown Sugar, and Low-fat Milk

### Breakfast Sandwiches \$6.50

Select up to 2 types

- Bacon, Scrambled Eggs, and Monterey Jack Cheese on an Everything Bagel
- Ham, Scrambled Eggs, and Colby Cheese on a Bakery Fresh Biscuit
- Breakfast Wrap stuffed with Scrambled Eggs, House Made Salsa and Fresh Cilantro

# University CATERING

## Break Packages

(Prices are per guest - 20 guest minimum)

### All Day Breaks

#### Collegiate Break \$13.25

- **Morning**  
Freshly Baked Assorted Muffins, Pastries, Freshly Brewed Hubbard & Cravens Regular and Decaffeinated Coffee and Assorted Hot Teas, Chilled Fruit Juices
- **Refresh**  
Coffee and Tea Refresh
- **Mid – Afternoon**  
Freshly Baked Cookies, Brownies, Assorted Canned Coca-Cola® Beverages and Dasani® Bottled Water

#### Alumni Break \$14.75

- **Morning**  
Freshly Baked Assorted Breakfast Breads, Pastries, Bagels with Cream Cheese, Sweet Rolls, Assorted Yogurts, Freshly Brewed Hubbard & Cravens Regular and Decaffeinated Coffee and Assorted Hot Teas, Chilled Fruit Juices
- **Refresh**  
Coffee and Tea Refresh
- **Mid – Afternoon**  
Freshly Baked Cookies, Brownies, Assorted Canned Coca-Cola® Beverages and Dasani® Bottled Water

#### CEO Break \$16.50

- **Morning**  
Gourmet Coffee Cakes, Yogurt Berry Parfaits, Sliced Fresh Fruits, Fresh Baked Granola Bars, Freshly Brewed Hubbard & Cravens Regular and Decaffeinated Coffee, Assorted Hot Teas, Chilled Fruit Juices
- **Refresh**  
Coffee and Tea Refresh
- **Mid – Afternoon**  
Build Your Own Trail Mix includes: Assorted Nuts, Dried Fruits, M&M® Candies, Pretzel Sticks, Candy Bars, Whole Fresh Fruits, Assorted Canned Coca-Cola® Beverages, Assorted Powerade® Sports Drinks, Dasani® Bottled Water)

## Mid-day Breaks

(Prices are per guest - 12 guest minimum)

#### Re-Energizer \$7.75

Build Your Own Trail Mix includes Assorted Nuts, Dried Fruits, Chocolate Chips, M&M® Candies, Pretzel Sticks, Sunflower Seeds, Candy Bars, and Whole Fresh Fruits

#### Break For Health \$8.25

Freshly Sliced Fruit, Crudité with Hummus and Low-Fat Ranch Dip, Freshly Baked Granola Bars, and Fruit Smoothies

#### Fond Memories Break \$6.25

Petite Peanut Butter and Jelly Sandwiches  
Petite Grilled Cheese Sandwiches  
Bags of Animal Crackers  
Chocolate and Vanilla Milk

#### Chips Galore \$5.25

Kettle Potato Chips  
Pretzels  
Tortilla Chips  
Vegetable Chips  
Onion Dip, Salsa, & Vegetable Dip

#### Game Time \$5.75

Mini Hot Dogs  
Warm Salted Mini Pretzel Bites, Stadium Mustard  
Cracker Jacks

#### Slider Bar

Choose 2 Sliders - \$5.50

Choose 3 Sliders - \$7.50

- Buffalo Chicken with Blue Cheese and Red Onion on a White Slider Bun
- Pulled BBQ Pork with Pickle Chip and Pickled Red Onion on a White Slider Bun
- Brutus Burger with Pepper Jack Cheese, Ketchup, Mustard, and Roma Tomato on a White Slider Bun
- Lump Crab Cake with Cajun Remoulade and Spring Greens on a Brioche Bun
- Petite Filet with Blue Cheese and Roasted Red Onion on a Brioche Bun

## Bakery Selections

(Prices are per dozen – 1 dozen minimum per item)

Freshly Baked Muffins, Danish, and Scones \$32.00 per Dozen

Bagels and Cream Cheese \$24.00 per Dozen

Doughnuts \$20.00 per Dozen

Assorted Breakfast Bars \$24.00 per Dozen

Large Fresh Baked Assorted Cookies \$22.00 per Dozen

Fudge Brownies \$25.00 per Dozen

Dessert Bars \$27.00 per Dozen

Marsha's Buckeyes \$16.00 per Dozen

# University CATERING



## Break and Snack Selections

(Prices per guest - 20 guest minimum, prices per the each – 10 item minimum)

Assorted Yogurts \$1.50 Each	Seasonal Fruit Display
Yogurt Parfaits, Chef Selection \$42.00 per Dozen	Medium (Serves 20-25) \$75.00
Hard Boiled Eggs \$15.00 per Dozen	Large (Serves 35-45) \$135.00
Fresh Whole Fruits \$1.50 Each	Vegetable Display with Ranch Dip and Garlic Hummus
Popcorn 1.00 per Guest	Medium (Serves 20-25) \$85.00
Pretzels \$1.25 per Guest	Large (Serves 35-45) \$155.00
Kettle Chips \$1.50 per Guest	Artisan Cheese Display <i>Served with Bread and Assorted Crackers</i>
Tortilla Chips \$1.50 per Guest	Medium (Serves 20-25) \$95.00
Tomato Salsa \$7.50 per Quart	Large (Serves 35-45) \$175.00
Onion Dip, Ranch Dip, or Guacamole \$7.75 per Quart	
Mixed Nuts \$16.00 per Pound	
Individual Candy Bars \$2.00 Each	
Reese's®, KitKat®, Milky Way®, Snickers®, or PayDay®	

## Beverages by Quantity

*Each Gallon Serves 10-12 Guests*

Freshly Brewed Hubbard & Cravens Regular Coffee
Includes Half and Half, Flavored Creamers, and Sweeteners \$27.00
Freshly Brewed Hubbard & Cravens Decaffeinated Coffee
Includes Half and Half, Flavored Creamers, and Sweeteners \$27.00
Freshly Brewed China Black Iced Tea with Fresh Lemon Wedges \$27.00
Hot Regular and Herbal Tea Assortment \$27.00
Drop-off carrier available for hot beverages (96 oz. box serves 8-10 cups) \$15.95
Hot Cider (Seasonal) \$25.00
Hot Chocolate with Marshmallows and Whipped Cream \$30.00
Lemonade \$25.00
White Citrus Punch \$27.00
Minute Maid® Juice
Assortment of Orange or Apple (10 oz.) \$2.00
Assorted Coca-Cola® Products
(12 oz. Can) \$1.25
Dasani® Bottled Water
(12 oz. Bottle) \$1.25
Assorted PowerAde® Sports Drinks (12 oz.) \$2.75
Monster Energy Drinks \$3.25
Honest Tea® \$2.75

# University CATERING

## Lunch Favorites

These popular sandwiches and sides are displayed buffet style for your guests to choose their favorites  
(Prices are per guest - 15 guest minimum)

### The Provost \$11.95

Fresh Fruit Salad, Choice of 2 of the following Sandwich Selections and our University Catering Sweet Tray

### The President \$13.95

Choice of 3 of the following Sandwich Selections, and 2 Sides, and our University Catering Sweet Tray

## Sandwich Selections Available For Trays

**Roast Turkey** – Roasted Natural Turkey with Cranberry Chutney, Sliced Gouda, Arugula on Ciabatta Roll

**Smoked Pork Loin** – Thinly Sliced Applewood Smoked Pork Loin, Sliced Muenster Cheese, Avocado Spread, Sliced Tomatoes, Leaf Lettuce on a Pretzel Roll

**Old Style Italian** – Thinly Sliced Capicola, Salami, Ham, Sliced Provolone, Tomato, Shredded Iceberg Lettuce, and Herb Vinaigrette on an Italian Sub

**Steak Sandwich** – Sliced Seared Striploin, Sharp Cheddar Cheese, Caramelized Onion and Balsamic Jam, Horseradish Cream on Baguette

**Mediterranean Vegetable** - Grilled Seasonal Vegetables with Lemon, Caper Mayonnaise, Brie Cheese on Tomato Focaccia Roll

**Chicken Caesar Wrap** – Herb Marinated Chicken Breast with Crisp Romaine Lettuce, Caesar Dressing, Shredded Parmesan Cheese in a Wheat Wrap

**Chicken Salad** – Lightly Curried Chicken Salad with Fresh Grapes, Tomatoes, and Leaf Lettuce in a Garlic Herb Wrap

**Salmon Salad** – Seasoned Grilled Salmon with Barbeque Mayonnaise, Mixed Greens, Pickled Red Onion on a Sweet Hawaiian Roll

**Green Goddess Wrap** – Roast Turkey with Crisp Romaine Lettuce, Green Goddess Dressing, Bacon, Tomatoes, Red Onion, Feta Cheese in a Spinach Wrap

**Tomato Caprese Wrap** – Black Olive Tapenade, Fresh Mozzarella, Tomatoes, Fresh Basil, Zucchini in a Tomato Wrap

## Lunch Favorites Side Selections

**Kale Salad** – Chopped Kale w/ Cranberries, Pecans, Apples, Creamy Cider Vinaigrette

**Spicy Mustard Coleslaw**

**Dill Potato Salad** – Redskins with Feta, Cucumber, Scallions with Dijon Dressing

**Fresh Fruit Salad**

**Quinoa and Black Bean** – Corn, Green Peppers, Jalapeño, and Lime-Cumin Vinaigrette with a Hint of Cilantro

**Fresh Whole Fruit Assortment**

**Roasted Tomato and Pasta Salad** – Rotini Pasta with Mozzarella, Basil, Roasted Tear Drop Tomato, in Olive Oil and White Balsamic Dressing

## Lunch Packages

### Buckeye Salad Bar \$11.95

Seasonal Greens, Hard Boiled Eggs, Grape Tomatoes, Red Onion, Shredded Carrots, Cheddar Cheese, Turkey Breast, Croutons, Broccoli Florets, Rolls, Butter and Dressings (Italian, Ranch, and Balsamic Vinaigrette)

### Salad and Potato Bar \$15.50

Fresh Sliced Fruits, Seasonal Greens with Assorted Toppings and Dressings (Italian, Ranch, and Balsamic Vinaigrette), Jumbo Baked Potatoes – Toppings Include Grilled Flank Steak, Grilled Chicken, Vegetarian Chili with Beans, Steamed Broccoli Florets, Cheddar Cheese, Smoked Provolone, Green Onions, Bacon, Sour Cream, Rolls, Whipped Butter, and Apple Toffee Pie

### Add Soup for \$3.95

Roasted Red Pepper and Gouda  
Chicken Enchilada  
Moroccan Lentil

Tomato Bisque with Basil Oil Drizzle  
Chipotle Butternut Squash  
Roast Corn Chowder

# University CATERING

## Box Lunches

All box lunches include disposable flatware, napkin, and condiments. All lunches must include the same side and dessert selections. (Prices are per guest - 8 guest minimum)

### Gourmet Boxed Lunch \$9.75

Please choose up to 3 Sandwich Selections, includes 1 Side and a House-Baked Cookie

### Executive Boxed Lunch \$13.25

Please choose up to 4 Sandwich Selections and 2 Lunch Sides, plus 1 Lunch Desserts selection.

### Sandwich Selections Available For Boxed Lunches

**Smoked Roast Turkey** – Roasted Tomatoes, Sliced Mozzarella Cheese, and Pesto Mayonnaise on a Ciabatta Bun with Arugula

**Sliced Ham** – Sliced Swiss Cheese, Dijon Mustard, Sliced Tomatoes, Leaf Lettuce, and Pickle on a Pretzel Roll

**Old Style Italian** – Thinly Sliced Capicola, Salami, Ham, Sliced Provolone, Tomato, Shredded Iceberg Lettuce, and Herb Vinaigrette on an Italian Sub

**Roasted Vegetable Pita** – Roasted Seasonal Vegetables and Red Pepper Hummus on Pita Bread with House-Made Dijon Vinaigrette

**Tomato Caprese** – Focaccia, Pesto Sauce, Fresh Mozzarella, Tomatoes, and Roasted Red Peppers

**Chicken Caesar Wrap** – Herb Marinated Chicken Breast with Crisp Romaine Lettuce, Caesar Dressing, House-Made Croutons, Kalamata Olives, Shredded Parmesan Cheese in a Wheat Wrap

**Chicken Salad** – Lightly Curried Chicken Salad with Fresh Grapes, Tomatoes, and Leaf Lettuce on a Sliced Croissant

### Boxed Lunch Side Selections

Fresh Whole Fruit – Chef’s Choice

Kale Salad – with Cranberries, Feta, Sunflower Seeds and Red Wine Vinaigrette

Quinoa and Black Bean – Corn, Green Peppers, Jalapeño, and Lime-Cumin Vinaigrette with a Hint of Cilantro

Fresh Fruit Salad

Oxley’s Pasta Salad – with Feta Cheese, Tomatoes, Kalamata Olives, and Italian Vinaigrette

Individual Snacks - Assorted Chips (Regular, Baked, or Sunchips®), White Cheddar Popcorn or Pretzels

### Lunch Desserts

Large Cookie

Fudge Brownie

Dessert Bars

Marsha’s Buckeyes

House Made Granola Bar

## Entrée Salads

Selections Served with Roll and Butter and a House-Baked Cookie (Prices are per guest - 8 guest minimum)

### House Entrée Salad

\$11.25

Romaine Lettuce, Tomato, Cucumber, Red Onion, Alfalfa Sprouts, Black Olives, Carrots, Chick Peas, and Sunflower Seeds topped with Monterey Jack and Cheddar Cheeses with Balsamic Vinaigrette

### Southwestern Chicken Salad

\$12.95

Mixed Greens with Grilled Chicken Breast, Roasted Corn, Black Beans, Cheddar Cheese, Tomatoes, Scallions, and Chipotle Ranch Dressing

### Strawberry Almond Chicken Salad

\$12.95

Crisp Tossed Salad Greens with Grilled Chicken Breast, Fresh Strawberries, Mandarin Oranges, Red Onion, Toasted Almonds, and Raspberry Vinaigrette

# University CATERING

## Hors d'oeuvres

(Prices are per each – minimum 25 per selection)

### Cold and Ambient Selections

Petite Crudit  with Hummus \$2.50  
Grilled Artichoke Bruschetta with Charred Onion Aioli \$2.50  
Boursin and Asparagus Phyllo Cup \$2.50  
Baked Goat Cheese, Honey, and Fig Tartlet \$3.00  
Charred Shrimp Sweet Chile Sriracha Skewer \$3.50  
Seared Scallop on English Cucumber Round with Saffron Aioli \$3.50  
Smoked Salmon on Rye with Dill Mustard \$3.00  
Seared Beef Tenderloin on Stilton Crostini \$3.75

### Hot Selections

Asparagus and Asiago Phyllo \$2.75  
Spanakopita \$2.50  
Steamed Vegetable Dumpling with Orange Ginger Sauce \$2.75  
Jalape o and Aged Cheddar Stuffed Mushrooms \$2.75  
Mini Pizzas \$2.25  
Chicken Quesadilla \$3.25  
Seasoned Crisp Chicken Filets with Dipping Sauces \$3.00  
Tandoori Chicken Skewer \$3.25  
Classic Petite Crab Cake with Red Pepper Aioli \$3.75  
Spicy Pork Belly Bite \$3.25  
Pulled Short Rib on Flatbread with Chive Truffle Hollandaise \$3.75

## Reception Cold Stations

(Prices are per guest - 20 guest minimum)

Mediterranean Tomato Bruschetta Station \$3.00  
  
Crudit  with Lemon Dill Yogurt and Chick Pea Garlic Dips \$3.95  
  
Antipasto Display with Salami, Prosciutto, Mortadello, Smoked Provolone, Fresh Mozzarella, Roasted Peppers, Olives, Artichokes, Grilled Asparagus, Marinated Vegetables, and Petite Onions with Focaccia and Flat Breads \$4.75  
  
Marinated Grilled Vegetables with Balsamic Syrup and Aioli for Dipping \$4.50

Artisanal Cheeses, Imported and Domestic Cheeses, Garnished with Dried Fruits and Nuts, Served with Breads and Assorted Crackers \$5.95

Seasonal Fruit Display with Honey Yogurt Dip \$4.00

Build Your Own Nachos - Tortilla Chips with Salsa, Sour Cream, Guacamole, Chili Con Queso, Cheddar Cheese, Tomatoes, Onions, Sliced Black Olives, and Jalape o Peppers \$4.50

Side of Smoked Salmon with Traditional Accompaniments and Petite Rye Bread (Minimum 20 guests) \$8.00

## Carving Stations

Carving stations may be set buffet style of as interactive chef attended stations to complement your other menu selections  
*Chef Attendants are an additional fee. (1-hour service maximum - prices are per guest - 50 guest minimum)*

**Peppered Beef Tenderloin \$9.75**  
Beef Tenderloin Rolled in Cracked Black Peppercorn and Herbs, then Roasted and Served with Hard Rolls, Whole Grain Mustard, Caramelized Onion, and Garlic Herb Mayonnaise

**Prime Rib of Beef \$7.00**  
Served with Silver Dollar Rolls, Bordelaise Sauce, Mayonnaise, Mustards, and Horseradish Cream

**Whole-Roasted Turkey Breast \$3.50**  
Stone Ground and Dijon Mustards, Mayonnaise, and Cranberry Relish with Hard Rolls

**Smoked Beef Brisket \$6.00**  
Served with Chef's House Made Barbeque Sauce and Fresh Baked Rolls

**Roasted Pork Loin \$5.00**  
Brown Sugar and Bourbon Glazed with Whole Grain Mustard and Apricot Chutney with Pretzel Rolls

# University CATERING

## Buffets

All buffets include freshly baked rolls with whipped butter where appropriate, green friendly disposables  
(Prices are per guest - 15 guest minimum)

### **Deli Buffet \$13.50**

Pesto Penne Pasta Salad – Feta Cheese, Grape Tomatoes, Artichoke, Kalamata Olives, Basil Pesto Dressing  
Red Skin Potato Salad  
Honey Roast Turkey, Roast Beef, Ham, Swiss, Cheddar, and Pepper Jack Cheeses  
Crisp Lettuce, Sliced Tomatoes, Red Onion, and Pickles  
Variety of Deli Breads and Condiments  
Fresh Kettle Chips  
Fresh Fruit Salad and Seasonal Berries  
Assorted Cookies and Brownies

### **Southwestern Buffet \$16.00**

Tortilla Soup  
Chipotle Potato Salad  
Mixed Greens Salad with Assorted Toppings, Cilantro Vinaigrette, and Creamy Ranchero Dressing  
Tortilla Chips with Assorted Salsas, Sour Cream, and Guacamole  
Beef and Chicken Fajitas, Sautéed Peppers and Onions  
Cheese Enchiladas  
Refried Beans with Melted Cheese  
Mexican Rice  
Flour Tortillas  
Banana Cake  
Cinnamon Sugared Churros

### **Italian Buffet \$18.50**

Minestrone Soup  
Caesar Salad with Creamy Dressing, Parmesan Cheese, and Garlic Herb Croutons  
Tomato, Onion and Cucumber Salad with Roasted Garlic and Olive Oil Dressing  
Chicken Florentine with Sautéed Spinach and Tomatoes in a Light Cream Sauce  
Eggplant Parmesan Topped with Marinara, Mozzarella Cheese, and Fresh Basil  
Strip Loin Steak with Stewed Tomatoes  
Penne Pasta with Pesto Cream  
Tiramisu

### **American Classics Buffet \$17.50**

Classic Creamy Coleslaw  
Macaroni and Cheddar Salad  
Chopped Iceberg with Assorted Toppings and Dressings  
Grilled Hamburgers, Grilled Chicken Breasts and Hot Dogs  
Veggie Burgers  
Buns, Assorted Condiments, Relish Tray and Sliced Cheeses  
Corn on the Cob  
Baked Beans  
Assorted Cookies, Brownies, and Buckeyes

### **Ohio Wine Country Buffet \$23.50**

Ohio Greens Salad with Roasted Fennel, Artichokes, and Peppers in a Citrus Herb Dressing  
Apple and Caramel Salad with Toasted Walnuts  
Tomato, Cucumber, and Onion Salad with Fresh Mozzarella and Dijon Basil Dressing  
Herb Marinated Roasted Bone-In Chicken with Shallots, Garlic, and White Wine  
Baked Walleye with Lemon Oregano and Thyme with Caper Remoulade  
Penne Pasta with Caramelized Onions and Mushrooms in a Red Pepper Cream Sauce  
Seasonal Ohio Vegetable Medley  
Fresh Made Rolls with Whipped Butter  
Angel Food Cake with Fresh Berry Mélange  
Chocolate Hazelnut Mousse in Chocolate Cup



# University CATERING

## Build Your Own Buffet

\$26.75 per person – 25 guest minimum

All buffets include freshly baked rolls with whipped butter where appropriate, green friendly disposables

### Soup and Salads Selections (Select up to 2-3 items)

- Roasted Red Pepper and Gouda Soup
- Chicken Enchilada Soup
- Moroccan Lentil Soup
- Tomato Bisque with Basil Oil Drizzle
- Chipotle Butternut Squash
- Roast Corn Chowder
  
- Caesar Salad - Crisp Romaine with Shaved Parmesan, House-Made Croutons, and Roast Garlic Red Pepper or Traditional Caesar Dressing
- Mixed Ohio Greens – Topped with Grape Tomatoes, Sliced Cucumbers, Carrots, and Pine Nuts with Balsamic Vinaigrette
- Spinach-Arugula Salad – Grilled Bermuda Onions, Roma Tomatoes, Marinated Shitake, and Balsamic and Bacon Vinaigrette
- Quinoa and Black Bean – Corn, Green Peppers, Jalapeño, and Lime-Cumin Vinaigrette with a Hint of Cilantro
- Pesto Gemelli Pasta Salad – Feta Cheese, Grape Tomatoes, Artichoke, Kalamata Olives, and Basil Pesto Dressing
- Grilled Vegetable Salad

### Entrée Selections (Select up to 2 entrees)

#### Poultry

- Herb Marinated Roasted Bone-In Chicken
- Chicken Marsala
- Seared Breast of Chicken with Herb Butter Sauce

#### Seafood

- Baked Walleye with Lemon, Oregano and Thyme Caper Remoulade
- Barbeque Grilled Salmon
- Seared Halibut with Tomato Chutney (\$3.00 Additional per Guest)

#### Pork or Beef

- Grilled N.Y. Strip Steak with Roasted Shallot Demi-Glace
- Carved Prime Rib with Natural Jus and Horseradish Cream
- Dijon Rubbed Roast Pork Loin with Tomato and Fennel Ragout
- Beef Tips with Mushroom Gravy

#### Vegetarian

- Pesto Marinated Grilled Tofu
- Eggplant Parmesan
- Gemelli Pasta with Caramelized Onions and Mushrooms in Red Pepper Sauce

### Side Selections (Select up to 2 sides)

#### Vegetables

- Fresh Vegetable Medley
- Harvest Ratatouille
- French Green Beans
- Baby Carrots with Ginger Orange Glaze
- Roasted Seasonal Vegetables

#### Starches

- Roasted Fingerling Potatoes with Herb Butter
- Garlic Herb Mashed Potatoes
- Baked Gnocchi with Mushrooms and Smoked Cheddar Cheese Sauce with a Panko Crust
- Saffron Basmati Rice
- Wild Rice Pilaf

### Buffet Desserts Selections (Select up to 1 to 2 desserts)

- New York Cheesecake with Fresh Berries
- Peanut Butter Pie
- Chocolate Meringue Torte
- Salted Caramel Brownie
- Triple Chocolate Cake
- Apple Toffee Pie

# University CATERING

## Served Meals

All plated entrées include starch and vegetables where appropriate, choice of soup or salad, and freshly baked rolls with whipped butter, iced tea, freshly brewed Hubbard & Cravens regular and decaffeinated coffee and assorted hot teas.  
(Prices are per guest - 20 guest minimum)

### Soups

Roasted Red Pepper and Gouda  
Chicken Enchilada  
Moroccan Lentil

Tomato Bisque with Basil Oil Drizzle  
Chipotle Butternut Squash  
Roast Corn Chowder

### Salads

**Classic Caesar** – Crisp Romaine with House-Made Croutons, Parmesan Cheese, Grape Tomatoes, and a Zesty Caesar Dressing

**Traditional Blend** – Mixed Greens with Roma Tomatoes, Cucumbers, Carrots, and House-Made Croutons with Choice of Dressing

**Union Greens** – Mixed Greens with Blue Cheese, Toasted Pine Nuts, and Dried Fruits with White Balsamic Caramelized Ohio Apple Vinaigrette  
(Add \$3.00 per guest)

### Entrées

**Chicken Provençal** – Seared Chicken Breast with Tomatoes, Garlic, Olives, Onions, and Herb Roasted Potatoes \$16.75

**Roasted Chicken Breast** – With Sage Cream, White Bean Puree and Roasted Root Vegetables \$17.75

**Citrus Chicken** – Citrus Marinated Grilled Chicken Breast with Caramelized Apple Chutney, Roast Asparagus and wild Rice \$17.50

**Classic Meat Lasagna** – Layers of Ricotta, Mozzarella, and Seasoned Ground Beef with Noodles in a Rich Tomato Sauce \$15.75

**Pesto Tofu** – Pesto Marinated Grilled Tofu with Goat Cheese Polenta and Seasonal Vegetables with a Balsamic Reduction \$15.75

**Stuffed Portobello** – Ratatouille Vegetable in a Roasted Mushroom with Smoked Gouda on a Bed of Butternut Squash Puree \$16.50

**Chilean Sea Bass** – Creole Spiced with Shrimp Étouffée Sauce, Tarragon Rice Pilaf, Roasted Vegetable \$26.75

**Eggplant and Tomato Risotto Roulade** – Served with Haricot Vert and Marinara Sauce \$15.75

**Pan-Seared Beef Tenderloin Tips** – Wild Mushroom Ragout, Haricot Vert, and Garlic Mashed Potatoes with Ohio Cabernet Sauvignon Reduction \$18.50

**Boneless Braised BBQ Beef Short Rib** – Rich BBQ Sauce with Caramelized Onions, Bacon Mashed Sweet Potato and Roasted Asparagus \$20.75

**Coffee Rubbed Beef Filet** – With Thyme Polenta, Kahlua Demi and Steamed Broccoli Rabe \$30.00

**Seared Halibut** – Tamarind Chipotle Glazed Halibut, Coconut and Peach Grits, Sautéed Kale \$28.00

**Tapenade Crusted Salmon** – Seared Salmon with Herb and Kalamata Olive Crust on Vegetable Ratatouille and Linguini \$20.00

**Balsamic Rosemary Grilled Ribeye** – with Candied Shallots, Whiskey Demi, Corn Cheddar Bread Pudding, Haricot Vert \$25.00

### Served Dessert Selections

\$5.95 (20 guest minimum)

Triple Chocolate Mousse Cake  
Black Cherry Ricotta Cheesecake  
Rustic Apple Tart  
Angel Food Cake with Berry Compote and Chantilly Cream  
Flourless Chocolate Cake with Caramel Drizzle

# University CATERING



## Dessert Stations

### Ice Cream Sundae Bar \$7.75

Premium Vanilla Bean Ice Cream with Hot Fudge, Strawberry Topping, Caramel Topping, Candy Sprinkles, Crushed Oreos®, Chopped Nuts, M&Ms®, Maraschino Cherries, and Whipped Cream

(Prices are per guest - 25 guest minimum) one hour service maximum.

### Sweet Bites \$7.50

Assortment of Dessert Bars, Mini Cheesecakes, Mini Cupcakes, Chocolate Truffles, Chocolate Dipped Strawberries, and Petit Fours

(12 guest minimum)

### Sheet Cakes

¼ Sheet Starting at \$50.00 (Serves 15-20)    ½ Sheet Starting at \$70.00 (Serves 30-35)    Full Sheet Starting at \$120.00 (Serves 60-70)

Flavors include Yellow, Chocolate or Marble with White or Chocolate Buttercream Frosting. Additional flavors available seasonally. Your event coordinator can assist you with cake flavor and frosting options and provide quotes for custom cakes, inscriptions, screened edible images, and theme cakes.