Create Your Own Gameday Buffet

**Collegiate Tailgate $27.50**
Select up to 2 entrees. Includes soup and salad, 2 sides and 2 desserts.

**Alumni Tailgate $35.50**
Select up to 3 entrees. Includes soup, 2 salads, 3 sides and 2 desserts.

**Soups**
Served with Crackers
- 'Beef and Bean' or Vegetarian Chili with Shredded Cheddar, Sour Cream, Scallions and Jalapeños
- Chicken Tortilla Soup
- Broccoli Cheddar Soup
- Corn Chowder

**Salads**
- Chopped Salad and Assorted Toppings, Balsamic Vinaigrette and Ranch Dressings
- Caesar Salad with Parmesan Cheese, Caesar Dressing, Tear Drop Tomatoes and Croutons
- Mixed Greens, Tomatoes, Cheese, Cucumbers served with assorted dressings and Croutons
- Fresh Cut Fruit

**Main Dishes**
- Baked Egg Casserole with Spinach, Onion, Cheddar and Tomato
- Italian Sausage Egg Bake with Fresh Mozzarella, Charred Red Pepper and Basil Pesto
- Grilled Hamburgers served with Lettuce, Tomato, Onion, Pickles, Assorted Sliced Cheeses, Condiments and Buns
- Hot Dogs served with Chopped Onions, Pickle Relish, Shredded Cheddar, Condiments and Buns
- 3-Grain Burgers served with Lettuce, Tomato, Onion, Pickles, Assorted Sliced Cheeses, Condiments and Buns
- Sloppy Joes with Cheddar Cheese, Fried Onions and Slider Buns
- Build Your Own Brat Station with Sautéed Peppers and Onions, Shredded Cheddar Cheese, Mustards and Buns
- Grilled Barbequed Chicken Breast served with Lettuce, Tomato, Onion, Pickles, Assorted Sliced Cheeses, Condiments and Buns
- Slow Cooked Pulled Pork or Chicken, served with Carolina and Sweet BBQ Sauces, Pickles and Sandwich Rolls
- Fajitas - Sirloin Steak or Gerber Farms Chicken, Marinated and Grilled, served with Ohio Grown Corn Tortilla Chips, Housemade Pico de Gallo, Guacamole, Sour Cream with Warm Flour Tortillas
- Beef Lasagna with Layers of Noodles, Ground Beef, Ricotta, Mozzarella and Herbed Tomato Sauce
- Tender Pot Roast with Pan Gravy
- Barbecue Pork Ribs
- Beef or Chicken Meatballs with BBQ or Swedish
- All Beef Meatballs or Vegan Meatball in Pesto Marinara Sauce
- Italian Beef with Sautéed Green Pepper and Onions with Giardiniera on Side with Rolls

All items are subject to a 20% service charge and 7.5% sales tax. For groups guaranteed less than menu minimums, a small per person fee may apply.
All menu items, charges and tax are subject to change without notice. 3FY22
Main Additions
0 Sliced Prime Rib with House Made Steak Sauce and Horseradish Cream – $550 ea.
   Purchase by Whole Prime Rib and Serve Sliced in Pan – Serves about 70
0 Grilled Salmon in Brown Butter and Honey Soy Sauce – additional $8 per person (minimum 25 people)
0 Sliced Beef Brisket with Balsamic Onion Jam, Grained Mustard and Corn Dusted Kaiser – additional $8 per person (minimum 50 people)

Sides
0 Roasted Vegetables with Herbs and Olive Oil
0 Grilled Seasonal Vegetables
0 Roasted Yellow Squash and Zucchini
0 Vegetarian Baked Beans
0 Southern Style Green Beans with Bacon and Onions
0 Mexican Street Corn Casserole
0 Hash Brown Casserole with Sour Cream, Three Cheeses and Crispy Potato Chip Topping
0 Potato Hash - Diced Sweet Potatoes, Sautéed with Bacon, Onions and Peppers
0 Cheesy Scalloped Breakfast Potatoes
0 Country Fried Potatoes with Mixed Mushrooms, Scallions, Roasted Garlic and Grated Sharp Cheddar
0 Buttered Egg Noodles with Fresh Herbs
0 Gourmet Mac N Cheese - Ohio made Pasta and Cheeses topped with Panko Breadcrumbs, Sliced Roma Tomatoes and Fresh Herbs
0 Garlic Herb Mashed Potatoes
0 Creamy Roasted Potatoes - Red Potatoes, Roasted with Rosemary and Garlic
0 Biscuits with Gravy
0 Danish and Muffins

Desserts
0 Apple and Berry Cobbler with Vanilla Ice Cream
0 Caramelized Apple and Chocolate Bread Pudding
0 Warm Cinnamon Rolls
0 Traditional Cheesecake with Berries
0 Cookies and Buckeyes
0 Brownies
0 Apple Streusel Pie
0 Individual Cherry Streusel Pies
0 Assorted Flavors of Churros

Beverages by Quantity
Gallon Serves 16-20 Guests

Freshly Brewed Hubbard & Cravens Regular Coffee
Includes Half and Half, French Vanilla Flavored Creamer, and Sweeteners $35.00

Freshly Brewed Hubbard & Cravens Decaffeinated Coffee
Includes Half and Half, French Vanilla Flavored Creamer, and Sweeteners $35.00

Freshly Brewed China Black Iced Tea with Fresh Lemon Wedges $30.00

Hot Regular and Herbal Tea Assortment $28.00 per dozen

Lemonade $32.00
White Citrus Punch $32.00
Minute Maid® Orange or Apple Juice (12 oz.) $3.75
Assorted Coca-Cola® Products (12 oz. Can) $1.50
Dasani® Bottled Water (12 oz. Bottle) $1.75 (20 oz. Bottle $2.25)
Dasani® Assorted Sparkling Flavored Waters $2.75
### Bar Beverages

#### Beer Selections & Spirits

<table>
<thead>
<tr>
<th>House Beers</th>
<th>Premium Beers</th>
<th>Ohio Beers*</th>
<th>Collegiate Level – Call liquors</th>
<th>Alumni Level – Premium liquors</th>
</tr>
</thead>
<tbody>
<tr>
<td>Budweiser®</td>
<td>New Belgium Fat</td>
<td>Columbus IPA</td>
<td>Smirnoff® Vodka</td>
<td>Grey Goose® Vodka</td>
</tr>
<tr>
<td>Bud Light®</td>
<td>Tire</td>
<td>Rhinegeist</td>
<td>Beefeater® Gin</td>
<td>Watershed Gin</td>
</tr>
<tr>
<td>Corona®</td>
<td>White Claw®</td>
<td>North High Brewing</td>
<td>Bacardi® Light Rum</td>
<td>Appleton® Rum</td>
</tr>
<tr>
<td>Yuengling®</td>
<td>Bell’s®</td>
<td></td>
<td>Seagram’s 7 Whiskey</td>
<td>Crown Royal® Whiskey</td>
</tr>
<tr>
<td></td>
<td>Stella Artois®</td>
<td></td>
<td>Jim Beam® Bourbon</td>
<td>Maker’s Mark® Bourbon</td>
</tr>
</tbody>
</table>

#### Wine Selections

**House wines – by the bottle**
- Silver Gate Pinot Grigio, California $26.00
- Silver Gate Chardonnay, California $26.00
- Silver Gate Cabernet Sauvignon, California $26.00
- Silver Gate Pinot Noir, California $26.00

**Sparkling Wines and Champagnes – per bottle**
- Riondo Prosecco, Italy $34.00
- Saint Hilaire Brut, Blanquette de Limoux, France $34.00
- Domaine Carneros Brut, Napa Valley $74.00

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### Bar Service Packages

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<th>Open Host Bar – Alumni Level</th>
<th>Cash Bar</th>
</tr>
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<tbody>
<tr>
<td>Collegiate Call beverage $5.50</td>
<td>Alumni Premium beverage $6.50</td>
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<tr>
<td>House Beer $4.50</td>
<td>Premium Beer $5.50</td>
<td>Alumni Premium beverage $7.00</td>
</tr>
<tr>
<td>House Wine $5.50</td>
<td>House Beer $4.50</td>
<td>Premium Beer $6.00</td>
</tr>
<tr>
<td>Sodas 12oz $1.50</td>
<td>Ohio Beers* $6.50</td>
<td>House Beer $5.00</td>
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<td>Bottled Water 12/20oz $1.75/$2.25</td>
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#### Premium Bloody Mary Bar $12.00 (Host/Cash)
- Includes: Grey Goose® Vodka, Celery, Pickle Spears, Pepperoncini, Mixed Olives, Marinated Beets, Grilled Asparagus, Lime Wedges, Pickled Onions, Crisp Bacon, Hot Sauce, Worcestershire Sauce, Sea Salt, Ground Pepper

#### Riondo Prosecco Mimosa $8.00 (Host/Cash)
- Prosecco with Fresh Orange Juice

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*Ohio Beer* selections are not included automatically but can be added or requested in lieu of other Premium selections.

**Cash Bars** - Guests will purchase their own drinks. The Host will be responsible for all applicable fees and bar minimums. Service charges are not applicable. Bartender, Service Bartender and Cashier fees required.

**Hosted Bars** - The Host is responsible for all costs including the cost of beverages served, all applicable fees and bar minimums.

**Cash or Hosted Bars in Licensed Venues**

There is a $150.00 fee for each bar requested. This fee covers bar setup, tear down. One bar will be provided for every 75 guests unless event dynamics dictate otherwise. The setup fee will be waived if $375.00 in sales is reached (per bar). This is not cumulative for multiple bars.

A per hour bartender and service bartender fee will be added to your final billing. Your Event Coordinator or Sales Manager will help make recommendations regarding the number of staff necessary to meet and exceed your service expectations.

For additional information regarding alcohol and bar service on campus, our licensed venues, and the request process please visit us on the web at universitycatering.osu.edu/policies.

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