



Catering Information and Menus for events at the Ohio Union

Our Venues – We are the exclusive caterer at the Ohio Union and Rec Sports Physical Activities Center and the preferred caterer at the Billy Ireland Library and Sullivant Hall, Curl Hall, Drake Performance and Event Center, Longaberger Alumni House, Mershon Auditorium and the Wexner Center for the Arts, Ohio State Wexner Medical Center, Nationwide & Ohio Farm Bureau 4-H Center, Pomerene Hall, Thompson Library, Veterinary Hospital, Veterinary Medicine Academic Building, and Women’s Field House. For additional venue options or menu assistance for events taking place outside the Ohio Union, please contact us or visit us online at universitycatering.osu.edu.

COVID – 19 Information and Service Options - The health and safety of our community, our staff, and guests is our priority. We provide ServSafe® and COVID-19 procedures training for all team members and adhere to all requirements and best practices outlined by state and local health officials to include but not limited to wearing facial coverings and PPE, practicing and requiring physical distancing, and frequent cleaning and sanitization of equipment and contact surfaces.

Our menus and services have been updated to reflect best practices and requirements to ensure a safe and healthy experience for our guests. Your Event Coordinator or Sales Manager will be happy to discuss service options with you.

Ordering, Menus and Guarantees – All food and beverage items must be purchased through University Catering in order to comply with state and local regulations. Menus for most events must be finalized with University Catering no later than three (3) weeks prior to the scheduled event. For groups of 150 or more guests, the planned menu(s) based on the expected guest count will represent the client’s minimum commitment for billing and cannot be reduced further. For groups less than 150 guests, no greater than 10% attrition can be given with the final guarantee.

The final guarantee is due fourteen (14) calendar days prior to the scheduled event. University Catering cannot be responsible for service to more than 5% over the guaranteed number of attendees. The guarantee is not subject to reduction. If no guarantee is received, University Catering will consider the expected number of guests on the client 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. Below is our guarantee due date schedule.

Day of Event	Deadline for Final Guarantee
Monday	Due Monday, 14 days prior by 10:00 AM
Tuesday	Due Tuesday, 14 days prior by 10:00 AM
Wednesday	Due Wednesday, 14 days prior by 10:00 AM
Thursday	Due Thursday, 14 days prior by 10:00 AM
Friday	Due Friday, 14 days prior by 10:00 AM
Saturday	Due Friday, 15 days prior by 10:00 AM
Sunday	Due Monday, 13 days prior by 10:00 AM

Please know that prices are subject to change and substitutions may be necessary based on uncertain market circumstances. University Catering will provide the client with advanced notice of an increase and the right to decide between the price and reasonable substitutions.

Bar Service - University Catering can provide Cash Bar and Hosted Bar service at the following licensed venues: The Ohio Union and Potter Plaza, Curl Hall and Patio, McCorkle Lobby, Pomerene Hall and three (3) Patios, Rec Sports Physical Activities Center, Billy Ireland Library and Sullivant Hall, Thompson Library, Veterinary Medicine Academic Building, Veterinary Hospital, and the Women’s Field House. As the alcohol permit holder, University Catering is subject to all rules and regulations of the State of Ohio’s Division of Liquor Control. No alcohol, other than that provided by University Catering, may be served, or consumed at these venues. With our carryout license, University Catering can also provide beer and wine in original sealed containers at additional approved campus venues.

University Catering requires 21 calendar days’ advance notice for all events requesting alcoholic beverage service. University Catering staff has the sole right to make decisions regarding appropriate service of alcoholic beverage without client recourse. No alcohol may be removed from an event except by University Catering staff. Additional information regarding the service of alcohol at the Ohio Union is available at go.osu.edu/OhioUnionPolicy. Information regarding alcohol service at other campus locations is available at universitycatering.osu.edu/policies. Please familiarize yourself with this information as applicable to the scope of your event.

Individual behavior concerning service of alcohol is governed by the Division of Liquor Control rules, state and local laws and the Ohio State University Policy on Alcohol. All events must also abide by Ohio State University’s policies on alcohol: studentlife.osu.edu/pdfs/osu-policy-on-alcohol.pdf.

Service Charges - Service Charge is an industry standard that addresses overhead and operating costs for things such as insurance, advertising, administration, repair and/or replacement of catering service ware, vehicle maintenance and transportation, etc. The service charge is applied to all Catering Event Orders and is taxable as defined by federal law.

Additional Guidelines and Policies – For events taking place at the Ohio Union, additional information including but not limited to alcohol, confirmation types, deposits, estimates and minimums, payment, cancellations, carry-in/carry-out is available at go.osu.edu/OhioUnionPolicy. For all other events please visit us at universitycatering.osu.edu/policies. Please become familiar with this information. The client’s Event Coordinator or Sales Manager will be able to assist with any questions regarding this information.

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Breakfast

Includes bottled orange and apple juice, freshly brewed Hubbard & Cravens regular and decaffeinated coffee and assorted hot teas. Selections should be the same for all attendees. (Prices are per guest - 20 guest minimum) *Attendant may be required.*

Buckeye Continental \$12.50

Chef's Selection of Danish, Muffins, Fresh Cubed Fruit and Seasonal Berries, Assorted Yogurt Cups, Butter

Great Start \$16.50

Fresh Cubed Fruits and Seasonal Berries, Whole Bananas, Apple and Cinnamon Overnight Oats, Assorted Greek Yogurt Cups, Goat Cheese Frittata with Spinach and Roasted Red Bell Peppers with Onion Jam, Pork Blueberry Sausage Links, Sweet Potato Hash with Fresh Thyme, Apple Streusel Coffee Cake

Morning Comforts Buffet \$15.75

Fresh Cubed Fruit and Seasonal Berries, Fresh Berry and Granola Parfaits, Scrambled Eggs, Choice of Crisp Bacon, Pork Sausage or Vegetarian Sausage, Crisp Seasoned Breakfast Potatoes, Buttermilk Biscuits with Sausage Gravy, Butter and Preserves

Country Smokehouse Buffet \$16.75

Fresh Cubed Fruit and Seasonal Berries, Grilled Ham Steak with Pineapple Chutney, Beef Brisket Hash with BBQ Hollandaise, Scrambled Eggs with Sautéed Greens, Tomatoes and Cheddar, Cheesy Biscuits, Assorted Muffins, Butter

House Made Breakfast Sandwiches \$5.25

(Prices are per each – minimum 12 of each selection)

- Bacon, Scrambled Eggs and Monterey Jack Cheese on an English Muffin
- Ham, Scrambled Eggs and Sharp Cheddar Cheese on a Bakery Fresh Biscuit
- Breakfast Wrap stuffed with Scrambled Eggs and Tomato Salsa

Breakfast Enhancers

(1-hour service maximum - prices are per guest - 20 guest minimum) *Attendant may be required.*

Steel Cut Oats Bar \$5.75

Hot Steel Cut Oatmeal with Dried Fruits, Toasted Almonds, Brown Sugar, Honey, Low Fat Milk

Soy milk available for additional \$1.00 per person

Smoothie Break \$5.75

Pick up to two selections

- Strawberry Banana
- Triple Berry Blend
- Peach Ginger
- Apple Peanut Butter

Belgian Waffles \$6.75

Waffles with Fresh Blueberries, Apple Compote, Mini Chocolate Chips, Fresh Whipped Cream, Warm Maple Syrup, Butter

Cereal Station \$4.25

Assorted Individual Cereal selections may include Rice Chex, Cheerios, Honey Nut Cheerios, Cinnamon Chex, Nature Valley Granola Fruit Medley, Fiber One or similar varieties, with Low-Fat Milk, Soy Milk, Almond Milk

All Day Break Packages

(1-hour service maximum - prices are per guest - 20 guest minimum) *Attendant may be required.*

Scholastic Break \$13.25

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

Postgraduate Break \$16.75

- **Morning**
Chef's Selection of Danish, Muffins, Bagels with Cream Cheese, Butter and Preserves, Fresh Cubed Fruit and Seasonal Berries, Yogurt Cups, Freshly Brewed Hubbard & Cravens Regular and Decaffeinated Coffee, Assorted Hot Teas, Bottled Orange Juice and Apple Juice
- **Refresh**
Coffee and Tea Refresh
- **Mid – Afternoon**
Freshly Baked Cookies, Brownies, Lemon Bars, Pretzels, Fresh Whole Fruits, Assorted Canned Coca-Cola® Beverages, Dasani® Bottled Water

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Bakery Selections

(Prices per dozen – 1 dozen minimum per item) *Attendant may be required.*

Choice of Muffins, Danish, or Scones \$32.00 per Dozen
Bagels and Cream Cheese \$29.00 per Dozen
Coffee Cake \$28.00 per Dozen
Assorted Breakfast Bars \$24.00 per Dozen
Chocolate or White Cupcakes \$33.00 per Dozen
White or Chocolate Buttercream Frosting

Large Fresh Baked Cookies \$22.00 per Dozen
Choice of Chocolate Chip, Sugar, or Oatmeal
Fudge Brownies \$25.00 per Dozen
Assorted Dessert Bars \$27.00 per Dozen
Marsha's Buckeyes \$16.00 per Dozen

Break and Snack Selections

(Prices per each – 10 item minimum) *Attendant may be required.*

Assorted Yogurts \$1.75 Each
Yogurt Berry Parfaits with Granola \$4.00 Each
Hard Boiled Eggs \$1.25 Each
Fresh Whole Fruits \$2.00 Each
Bavarian Pretzels: \$3.75 Each
• Plain Pretzels with Nacho Cheese Cup
• Cream Cheese Stuffed Pretzels with Marinara Cup
• Jalapeno Pretzels with Honey Mustard Cup

Bagged Snacks -
• Cheddar Popcorn \$1.50 Bag
• Pretzels \$1.50 Bag
• Kettle Chips \$1.50 Bag
• Tortilla Chips \$1.50 Bag
Tomato Salsa \$1.75 2oz. Cup
Ranch Dip \$0.50 1oz. Cup
Guacamole \$1.95 2oz. Cup
Assorted Bars \$2.00
Varieties such as Nutri-Grain®, Nature Valley™, Special K®, Quaker Chewy®
Roasted Peanuts \$1.75 1.75oz
Individual Candy Bars \$2.00 Each
M&M Plain, M&M Peanut, Reese's®, KitKat®, Snickers®, or Hershey Bars
Individual Planters Trail Mix \$1.95 Each
Tropical or Chocolate Blend

Beverages by the Guest

Freshly Brewed Hubbard & Cravens Regular and Decaffeinated Coffee and Assorted Hot Teas
Includes Half and Half, French Vanilla Flavored Creamer, and Sweeteners (Splenda®, Sugar in the Raw®, Sugar)
(Prices are per guest - 20 guest minimum) *Attendant may be required.*

(1 Hour Break) \$3.00 (All Day Refresh) \$6.75

Beverages by Quantity

Gallon Serves 16-20 Guests. Attendant May Be Required.

Freshly Brewed Hubbard & Cravens Regular Coffee
Includes Half and Half, French Vanilla Flavored Creamer, and Sweeteners \$32.00
Freshly Brewed Hubbard & Cravens Decaffeinated Coffee
Includes Half and Half, French Vanilla Flavored Creamer, and Sweeteners \$32.00
Freshly Brewed China Black Iced Tea with Fresh Lemon Wedges \$30.00
Hot Regular and Herbal Tea Assortment \$32.00
Lemonade \$32.00
White Citrus Punch \$32.00
Minute Maid® Orange Juice (12 oz.) \$2.75

Assorted Coca-Cola® Products
(12 oz. Can) \$1.25
Dasani® Bottled Water
(12 oz. Bottle) \$1.25
Dasani® Assorted Sparkling Flavored Waters
(12 oz. Can) \$2.75

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Lunch Packages

(Prices are per guest - 20 guest minimum)

Plated Entrée Salads \$19.75

Includes choice of one soup, one salad and one lunch dessert selection, rolls and butter, iced tea, freshly brewed Hubbard & Cravens regular and decaffeinated coffee and assorted hot teas. Please select one protein for all guests if choice is offered.

Soups

- Tomato Basil Bisque
- Chicken Tortilla
- Cactus Chili
- Italian Wedding
- Split Pea and Ham

Entrée Salads

Barbecue Salad – Chopped Romaine, Choice of Grilled Chicken Breast or Grilled Salmon, Cucumber, Roasted Corn, Black Beans, Charred Red Peppers, Crisp Onions and Creamy Barbecue Ranch Dressing

Vegan Vegetable and Grain Salad

Mixed Greens, Brown Rice and Quinoa Blend, Marinated Green Beans, Grape Tomatoes, Cucumbers, Poached Beets, Garbanzo Beans, Pepitas and Dijon Vinaigrette

Thai Chicken Salad

Bibb and Romaine Lettuce, Choice of Thai Marinated Grilled Chicken Breast or Flank Steak with Shredded Carrots, Cucumbers, Bean Sprouts, Shaved Radish, Sesame Seeds and Papaya Dressing

Caesar Twist

Chopped Romaine, Choice of Herb Marinated Chicken Breast, Flank Steak or Salmon with Shaved Three Cheese Blend, Orange Segments, Dried Cranberries, Focaccia Garlic Croutons and Creamy Pesto Caesar Dressing

Lunch Dessert Selections

- New York Cheesecake with Fresh Berries
- Salted Caramel Brownie with Chocolate Drizzle
- Carrot Cake with Pineapple Preserves
- Key Lime Pie with Fresh Whipped Cream and Toasted Coconut
- Strawberry Churros with Meringue Cream

Plated Sandwiches and Wraps \$19.00

Choice of up to two sandwiches, choice of Fresh Fruit Salad, Garden Vegetable Pasta Salad or Creamy Dill and Egg Potato Salad, choice of one soup and one lunch dessert selection from above. Served with iced tea, freshly brewed Hubbard & Cravens regular and decaffeinated coffee and assorted hot teas. All sandwiches include dill pickle spear with appropriate condiments on the side. (Prices are per guest - 20 guest minimum)

Smoked Turkey – Natural Applewood Smoked Turkey Breast, Crisp Bacon, Creamy Brie Fig Jam, Arugula on Multigrain Sandwich Roll

Roasted Veggie – Fire Roasted Eggplant, Roasted Red Peppers, Fresh Mozzarella, Sun Dried Tomato Aioli, Balsamic Glaze, Greens on Ciabatta Sub

Italian Sub – Salami, Ham, Capicola, Provolone, Shredded Romaine, Onions, Tomato, Banana Peppers, Marzetti Italian Dressing on Ciabatta Sub

Albacore Tuna Salad – Albacore Tuna, Herbed Olive Marinated Cucumbers, Black Olives, Lettuce, Tomatoes in a Garlic Tortilla Wrap

Hummus Wrap – Roasted Red Pepper Hummus, Grilled Asparagus and Summer Squash, Feta, Chopped Cucumbers, Fresh Spinach, Dill Cream in a Spinach Tortilla

Roast Beef – Thinly Sliced Roast Beef, Pimento Cheese Spread, Lettuce, Tomato, Charred Onions, Leaf Lettuce on Ciabatta Sub

Smoked Ham – Smoked Ham, Swiss Cheese, Caramelized Red Onion, Dried Cranberry Mayonnaise, Mixed Greens, Tomato on a Corn Dusted Kaiser

Salad and Potato Bar \$18.00

Served with iced tea, freshly brewed Hubbard & Cravens regular and decaffeinated coffee and assorted hot teas. *Attendant May Be Required.* (Prices are per guest - 20 guest minimum)

Fresh Sliced Fruits, Seasonal Greens with Assorted Toppings and Dressings, Jumbo Baked Potatoes – Toppings Include Grilled Kielbasa, Grilled Chicken, Vegetarian Chili with Beans, Steamed Broccoli Florets, Cheddar Cheese, Smoked Provolone, Green Onions, Bacon, Sour Cream, Whipped Butter, and Caramel Pretzel Brownies and Blondies

University CATERING

Boxed Lunches

(Minimum 10 guests)

Alumni Lunch— Choice of full sandwich or wrap, 2 sides, and choice of dessert \$15.50

Collegiate Lunch – Choice of full sandwich or wrap, 1 side, and choice of dessert \$13.75

Scholar Lunch – Choice of entrée salad and dessert, includes roll and butter \$14.00

All lunches include assorted 12oz Coca-Cola® Beverage or Dasani® Water. All lunches must include the same sides and dessert selections.
Disposable flatware and napkin included.

(Groups of 20 or more, please limit sandwich selection to 3 including vegetarian or special dietary requests)

(Groups of 20 or less, please limit sandwich selection to 2 including vegetarian or special dietary requests)

(Available until 5:00 PM - prices are per guest)

Sandwich Selections

Smoked Turkey – Natural Applewood Smoked Turkey Breast, Crisp Bacon, Creamy Brie Fig Jam, Arugula on Multigrain Sandwich Roll

Roasted Veggie – Fire Roasted Eggplant, Roasted Red Peppers, Fresh Mozzarella, Sun Dried Tomato Aioli, Balsamic Glaze, Greens on Ciabatta Sub

Italian Sub – Salami, Ham, Capicola, Provolone, Shredded Romaine, Onions, Tomato, Banana Peppers, Marzetti Italian Dressing on Ciabatta Sub

Albacore Tuna Salad – Albacore Tuna, Herbed Olive Marinated Cucumbers, Black Olives, Lettuce, Tomatoes in a Garlic Tortilla Wrap

Entrée Salad Selections

Southwest Chicken – Marinated Grilled Chicken, Crisp Romaine, Shredded Monterey Jack, Black Bean and Corn Salsa, Grape Tomatoes, Scallions, Chipotle Dressing

Bistro Salad – Diced Smoked Ham, Roast Turkey, Grape Tomatoes, Aged Swiss, Grilled Asparagus, Hard Boiled Egg, French Honey Dressing

Sides Selections

Whole Fruit

Kettle Chips

Fresh Fruit Salad

Garden Vegetable Pasta Salad

Creamy Dill and Egg Potato Salad

House Salad with Carrots, Tomato, Cucumber and Croutons

Hummus Wrap – Roasted Red Pepper Hummus, Grilled Asparagus and Summer Squash, Feta, Chopped Cucumbers, Fresh Spinach, Dill Cream in a Spinach Tortilla

Roast Beef – Thinly Sliced Roast Beef, Pimento Cheese Spread, Lettuce, Tomato, Charred Onions, Leaf Lettuce on Ciabatta Sub

Smoked Ham – Smoked Ham, Swiss Cheese, Caramelized Red Onion, Dried Cranberry Mayonnaise, Mixed Greens, Tomato on a Corn Dusted Kaiser

Asian Chicken – Marinated Grilled Chicken or Tofu, Mixed Greens, Roasted Red Peppers, Shredded Carrots, Edamame, Mandarin Oranges, Toasted Almonds, Sesame Soy Dressing

Cous Cous Salad – Mixed Greens and Kale, Seasoned Cous Cous, Blueberries, Feta Cheese, Cucumbers, Shaved Radish, Mint and Raspberry Vinaigrette

Dessert Selections

Cookie – Choice of Chocolate Chip, Sugar, Oatmeal

Fudge Brownie

Blondie with Chocolate Chips and Walnuts

Mini Cheesecake

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Themed Breaks

(Prices are per guest - 20 guest minimum) *Attendant may be required.*

Mediterranean Nacho Bar \$9.25

Pita Crisps, Ground Spiced Lamb, Roasted Garlic Hummus, Tzatziki, Feta, Diced Red Onion, Chopped Olive Salad, Diced Oregano, Tomatoes

The State Fair \$10.75

Mini Corn Dogs with Yellow Mustard, Pretzel Bites with Spicy Cheddar Aioli, BBQ Spiced Grilled Chicken Skewers, Fried Mushrooms

Chips and Dips \$9.50

Tortilla Chips, House-Made Potato Chips, Specialty Crackers, Baguette Crisps, Roasted Tomato Salsa, Warm Artichoke Dip, Roasted Garlic Hummus, Onion Dip

Chocolate Lovers \$9.50

Mini Chocolate Chip Cookies, Oreo Churros, Chocolate Dipped Strawberries, Chocolate Dipped Rice Krispies

Lettuce Wrap Station \$11.25

Thai Ground Chicken, Hoisin Pork Belly, Korean Beef, Crisp Vegetables, Butter Leaf Lettuce, Bean Sprouts, Scallions, Avocado, Almonds, Jasmine Rice, Crisp Won Tons, Dipping Sauces

Mini Slider Bar – Minimum 25 each

- Brutus Burger with Pepper Jack Cheese, Ketchup, Mustard, and Roma Tomato on White Slider Roll \$3.25
- Korean Style Pulled Pork with Vegetable Slaw on Hawaiian Roll \$3.50
- Nashville Hot Chicken with Pickles, Buttermilk Herb Mayo on White Slider Roll \$3.50
- Smoked Salmon with Roast Garlic Aioli, Pickled Red Onion and Arugula on Hawaiian Roll \$4.25
- Three Grain and Black Bean Vegan Burger with Caramelized Onion, Broccoli Salad, Horseradish Mustard on White Slider Roll \$3.75

Hors d'oeuvres

(Prices are per each – minimum 25 per selection, choose up to 3 items) *Attendant May Be Required.*

Hot

Baked Goat Cheese, Honey, and Fig Tartlets \$3.25

Spinach, Gruyere and Onion Tartlets \$3.25

Spanakopita \$2.75

Nashville Hot Chicken Skewer with Pickle \$3.50

Classic Crab Cake with Lemon Caper Aioli \$6.25

Italian Sausage and Asiago Stuffed Mushroom Cap \$3.25

Vegan Samosa with Cilantro Mint Sauce \$3.75

Beef Satay with Peanut Sauce \$3.75

Steak & Mushroom Skewer with Cognac Green Peppercorn Sauce
\$4.00

Candied Pork Belly and Pickled Veggie in Crisp Shell \$3.75

Cold and Ambient

Pear, Brie and Almond on Toast Crisps \$3.25

Charred Shrimp Sweet Chile Sriracha Skewers \$3.75

Baked Goat Cheese, Honey, and Fig Tartlets \$3.25

Smoked Salmon Mousse on Rye Crisps \$3.50

Artichoke Hummus, Kalamata Olive Tapenade on Pita Crisps \$3.00

Goat Cheese and Charred Tomato Bruschetta \$3.00

Avocado Deviled Eggs with Crisp Bacon \$3.25

Beef Tenderloin, Asparagus with Boursin and Roasted Red Pepper on
Crostini \$4.75

Heirloom Tomato, Fresh Mozzarella and Dry Salami Skewer with
Walnut Pesto \$3.75

Receptions Cold Stations

(Prices are per guest - 20 guest minimum) *Attendant May Be Required*

Antipasto Display with Salami, Prosciutto, Mortadella, Smoked Provolone, Fresh Mozzarella, Roasted Peppers, Olives, Artichokes, Grilled Asparagus, Marinated Vegetables, and Petite Onions with Gourmet Crackers \$7.25

Crudit  with Ranch Dip or Chickpea Garlic Dip \$4.00

Artisanal Cheeses, Imported and Domestic, Garnished with Dried Fruits, Served with Gourmet Crackers \$7.00

Marinated Grilled Vegetables with Balsamic Syrup and Aioli for Dipping \$5.25

Seasonal Sliced and Cubed Fruit Display \$4.00

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Buffets

Meals include iced tea, freshly brewed Hubbard & Cravens regular and decaffeinated coffee and assorted hot teas, freshly baked rolls with whipped butter where appropriate.

(Prices are per guest - 20 guest minimum) *Attendant May Be Required.*

Deli – icious \$17.00

- o Fresh Greens Salad with Assorted Toppings and Dressings
- o Creamy Mustard Dill Potato Salad
- o Kettle Chips
- o Smoked Honey Ham, Applewood Smoked Turkey Breast, Roast Beef, Salami and Grilled Portabellas
- o Sliced Cheddar, Swiss, Pepper Jack, Dill Havarti
- o Lettuce, Tomato, Onion, Pickles, Pepperoncini
- o Herb Garlic Aioli, Horseradish Cream, Mayonnaise, Mustards
- o Ciabatta Sub, Multi-Grain Roll, Rye Bread
- o Assorted Fresh Baked Cookies

Picnic Favorites \$18.00

- o Vinegar Cole Slaw
- o Mustard and Egg Potato Salad
- o Choice of 2 Proteins:
 - o Hamburgers, Barbecue Chicken Breast, Salmon Patty, Pork Bratwurst
 - o Add Vegan Burgers for an additional \$4.00
- o Cheddar, Swiss, Pepper Jack, American Cheese
- o Lettuce, Tomato, Onion, Pickles, Classic Condiments
- o White Mac and Cheese with Monterey Jack and Tortilla Chip Crust
- o Vegetarian Barbecue Baked Beans
- o House Baked Cupcakes
- o Chocolate Chip Cookies

Sunday Comfort \$25.50

- o Shaved Brussel Sprouts and Wild Rice Salad with Dried Cranberries, Golden Raisins, Toasted Pecans, Parmesan Cheese and Lemon Chive Dressing
- o Artisan Greens, Shaved Watermelon Radish, Orange Segments, Crumbled Goat Cheese, Pepitas and Raspberry Vinaigrette
- o Chuck Pot Roast with Stout Gravy
- o Roast Salmon with Horseradish Crust on Sauteed Kale
- o Country Mashed Potatoes with Sour Cream, Chives and Roasted Shallots
- o Roasted Root Vegetables
- o Carrot Cake

Savor the Southwest \$24.25

- o Chicken Tortilla Soup with Cilantro Cream
- o Southwest Caesar Salad with Romaine, Black Beans, Pepper Jack, Roasted Corn, Pickled Onion, Seasoned Marinated Diced Tomatoes with Chipotle Ranch Dressing
- o Melon, Jicama, Mango and Orange Salad with Honey Lime Dressing
- o Chicken Fajitas with Guacamole, Sour Cream and Salsa with Warm Tortillas
- o Pulled Beef Enchiladas with Monterey and Cheddar
- o Pinto Beans and Rice with Roasted Chilis
- o Mexican Street Corn Casserole
- o Key Lime Pie
- o Cinnamon Sugar Churros

The Pacific Rim \$19.50

- o Pacific Tropical Fruit, Coconut and Mint Salad
- o Hawaiian Macaroni Salad
- o Grilled Chicken with a Garlic Soy Ginger Sauce
- o 5-Spice Roasted Pork on Sauteed Bok Choy with Plum Sauce
- o Kimchi Jasmine Rice
- o Sesame Green Beans
- o Crumb Cake with Pineapple Caramel Sauce

Tastes of Italy \$22.00

- o Italian Wedding Soup
- o Spinach and Romaine Salad with Garbanzo Beans, Sun Dried Tomatoes, Cucumbers, Olives and Herbal Vinaigrette
- o Parmesan Crusted Chicken with Sauteed Kale, Portabella and Roasted Garlic Sauce
- o All Beef Meatballs in Spicy Marinara
- o Penne Pasta with Roasted Peppers, Asparagus, Fresh Herbs in Spinach Cream Sauce
- o Roasted Vegetable Blend of Carrots, Zucchini, Yellow Squash, Button Mushrooms with Olive Oil and Herbs
- o Amaretto Mousse with Toasted Almonds in Chocolate Cup
- o Chocolate Chip Cannoli

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Served Meal Selections

All plated entrées include choice of one soup or salad, and freshly baked rolls with whipped butter, iced tea, freshly brewed Hubbard & Cravens regular and decaffeinated coffee and assorted hot teas.

(Groups of less than 25, maximum of 1 entrée selection) (Groups of 25 or more, maximum of 2 entrée selections)
(Prices are per guest - 20 guest minimum)

Soup and Salads Selections (Choose one item)

Soups

Tomato Basil Bisque with Basil Olive Oil Drizzle

Italian Wedding

Split Pea and Ham with Goat Cheese Crouton

Chicken and Wild Rice

Butternut Squash with Bourbon Crème Fraiche and Pepitas

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

Farmhouse Salad – Spinach and Frisee with Strawberries, Bourbon Pecans, Goat Cheese, Pickled Onion and Blackberry Vinaigrette

Baby Arugula with Roasted Beets, Shaved Fennel, Oranges, Crumbled Ohio Blue Cheese and Champagne Vinaigrette

Union Greens – Mixed Greens with Blue Cheese, Toasted Pine Nuts, and Dried Fruits with White Balsamic and Caramelized Ohio Apple Vinaigrette

Entrées

Slow Roasted Gerber Chicken Breast with Rice Pilaf, Spiced Broccoli, Sundried Tomato and Caper Relish, and Natural Pan Sauce \$19.75

Caribbean Jerk Chicken – Island Spiced Grilled Chicken Breast with Mango Salsa, Coconut Roast Sweet Potatoes and Maque Choux \$22.50

Braised Short Rib – Slow Cooked Short Ribs, Cabernet Demi-Glace, Yukon Gold Mashed Potatoes, Roasted Cipollini Onions and Roasted Brussels Sprouts \$27.75

Mustard and Herb Crust Salmon with Bell Pepper and White Bean Ragu, Roasted Baby Vegetables \$24.25

Espresso Rubbed Beef Tenderloin with Parmesan Risotto Cakes, Gorgonzola Cream, Roasted Baby Vegetables \$39.00

Grilled Bone in Pork Chop – Oregano Marinated and Seared Chop with Corn, Edamame, Red Onion and Herb Succotash and Trio of Roasted Fingerling Potatoes \$21.00

Grilled Flat Iron with Creamed Potatoes, Roasted Baby Carrots, Pearl Onions and Demi-Glace \$25.50

Oven Roasted Cod with Herb and Smoked Paprika Crust on Mushroom, Olive and Pepper Ragout with Roasted Fingerling Potatoes, Haricot Vert and Lemon Chive Sauce \$26.00

Stuffed Portobello – Ratatouille Vegetable in a Roasted Mushroom with Smoked Gouda on a Bed of Butternut Squash Puree \$18.50

Grilled Eggplant Parmesan – Grilled Eggplant with layers of Ricotta Parmesan Cheese Blend, Basil Pesto, Wilted Spinach, Fresh Mozzarella, and Kalamata Olive and Tomato Sauce with Roasted Asparagus \$18.75

Vegan Grilled Tofu and Vegetable Kebabs with Mustard Seed Jasmine Rice, Curried Coconut and Cilantro Sauce. \$17.75

Dual Entrée Selections (20 guest minimum)

Braised Short Rib and Pan Seared Cod – Slow Cooked Short Rib with Cabernet Demi-Glace, Herb Crusted Cod Filet, Yukon Gold Mashed Potatoes and Roasted Brussels Sprouts – *Market Price*

Espresso Rubbed Filet of Beef and Mustard Herb Crust Salmon with Bell Pepper and White Bean Ragu, Roasted Baby Vegetables – *Market Price*

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Plated Dessert Selections

(Prices are per guest - 20 guest minimum)

Torta della Nonna - Pastry Cream with a Hint of Lemon on a Shortbread Crust Pastry, Covered with Pine Nuts, Almonds and Powdered Sugar \$7.75

Turtle Cheesecake with a Layer of Fudge, Covered with Caramel Sauce, Garnished with Chopped Pecans, Wrapped in a Graham Cracker Crust \$7.75

Flourless Chocolate Cake with Dark Cherry Balsamic Sauce and Orange Scented Whipped Cream \$6.75

Lemon Tart – Lemon Curd in Delicate Crust with Creamy Meringue, Toasted Pistachios and Fresh Berries \$7.75

Specialty 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.

University CATERING



Beverages

Beer Selections & Spirits

House Beers

Budweiser®
Bud Light®
Corona®
Yuengling®

Premium Beers

New Belgium Fat Tire
White Claw®
Bell's®
Stella Artois®

Ohio Beers*

Columbus IPA
Rhinegeist
North High Brewing

Collegiate Level – Call liquors

Smirnoff® Vodka
Beefeater® Gin
Bacardi® Light Rum
Seagram's 7 Whiskey
Jim Beam® Bourbon

Alumni Level – Premium liquors

Grey Goose® Vodka
Watershed Gin
Appleton® Rum
Crown Royal® Whiskey
Maker's Mark® Bourbon

Wine Selections

House wines – per 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

Additional selections including Ohio wines and non-alcoholic varieties available, please ask your event coordinator for details. In addition to our house wines above, we recommend the following selections to enhance your event. Lead times may vary.

Sparkling Wines and Champagnes – per bottle

Riondo Prosecco, Italy \$29.00
Saint Hilaire Brut, Blanquette de Limoux, France \$34.00
Domaine Carneros Brut, Napa Valley \$55.00

White Wines – per bottle

Benziger Chardonnay, Sonoma \$29.00
Chalk Hill Chardonnay, Sonoma Coast \$36.00
St. Francis Winery Chardonnay, Sonoma Valley \$44.00
Joel Gott Sauvignon Blanc, California 35.00
Kim Crawford Sauvignon Blanc, New Zealand \$37.00

Red Wines – per bottle

Benziger Cabernet Sauvignon, Sonoma \$29.00
St. Francis Cabernet Sauvignon, Sonoma \$44.00
Luke Cabernet Sauvignon, Columbia Valley \$40.00
Meiomi Pinot Noir, California \$40.00
Rebellious Red Wine, California \$40.00
Crios Malbec, Mendoza \$29.00

Bar Service Packages

Open Host Bar – Collegiate Level

Collegiate Call beverage	\$5.50
House Beer	\$4.50
House Wine	\$5.50
Sodas 12oz	\$1.25
Bottled Water 12oz	\$1.25
Fruit Juices	\$2.75

Open Host Bar – Alumni Level

Alumni Premium beverage	\$6.50
Premium Beer	\$5.50
House Beer	\$4.50
Ohio Beers*	\$6.50
House Wine	\$5.50
Sodas 12oz	\$1.25
Bottled Water 12oz	\$1.25
Fruit Juices	\$2.75

Cash Bar

Collegiate Call beverage	\$6.00
Alumni Premium beverage	\$7.00
Premium Beer	\$6.00
House Beer	\$5.00
Ohio Beers*	\$7.00
House Wine	\$6.00
Sodas 12oz	\$2.00
Bottled Water 12oz	\$2.00
Fruit Juices	\$3.00

*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.