



Thank you for your interest in Ashland University Catering for your event. Decades of experience catering events ranging from small, intimate, large, elaborate and everything in between. Our delicious food and outstanding service will make for a memorable meal.

WE LOOK FORWARD TO SERVING YOU.

APPETIZERS

Candied Bacon on a Grilled Crostini \$4.95

Pimento Mac and Cheese Balls \$4.95

International Cheese and Crackers \$3.95

Domestic Cheese and Crackers \$2.95

Bruschetta with Assorted Toppings \$2.95

Vegetables with Ranch Dip \$2.95

Vegetable Spring Rolls with Dipping Sauce \$3.95

Grilled Flatbread & Hummus \$2.95

ASHLAND UNIVERSITY

CATERING & CONFERENCE SERVICES

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ASHLAND UNIVERSITY

CATERING & CONFERENCE SERVICES

DINNER BUFFET

Served with house salad, choice of two sides, assorted dinner rolls and upscale white paper plates, and plastic cutlery

PICK 2 \$22.50

PICK 3 \$25.50

CHICKEN

Honey Dijon Garlic
Honey Sriracha
Chicken Parmesan
Honey Bourbon

BEEF

Home Style Swiss Steak
Braised Pot Roast
Sirloin Steak with Chimichurri

PASTA

Sun Dried Tomato Penne
Cheese Lasagna
Rigatoni with Vodka Sauce and Rosemary Chicken
Stuffed Shells

PORK

Honey Bourbon Pork
Herbed Pork Chop in a Marsala Wine Sauce
Shallot and Dijon Pork



CHEF'S PRIME BUFFET

Served with house salad, choice of two sides, assorted dinner rolls and upscale white paper plates, and plastic cutlery

PICK 2 \$26.50

PICK 3 \$30.50

CHICKEN

Pecan Crusted Chicken
Bruschetta Chicken
Chicken Florentine
Prosciutto & Gouda Stuffed Chicken

BEEF

Beef Burgundy
Beef Short Ribs
Beef Sirloin with Caramelized Onions

PASTA

Cajun Chicken Pasta
Gourmet Lobster Mac and Cheese
Vegetable Alfredo Lasagna

PORK

Bone in Pork with Blackberry, Peach and Balsamic Glaze
Pork Medallions in Mushroom Cream Sauce
Stuffed Pork Chop

SEAFOOD

Honey Sriracha Salmon
Seafood Risotto
Sweet Teriyaki Mahi Mahi



ACCOMPANIMENTS

VEGETABLES

Green Beans
Buttered Corn
Fresh Buttered Broccoli
Julienne Vegetable Medley
California Medley
Garden Vegetable Medley
Parmesan Crusted Green Beans
Parisian Carrots

STARCHES

Garlic and Chive Mashed Potatoes
Roasted Red Skin Potatoes
Baked Potatoes
Fingerling Potato Medley
Potato Dauphinoise
Parmesan Risotto
Ruby Wild Rice Pilaf