APPETIZERS

(Prices are per each – minimum 25 per selection)

Lemongrass and Artichoke Shrimp Brochette  ____________________________ $3.75
Spring Vegetable Tartlet and Fennel Puree  ____________________________ $2.75
Roasted Beef Tenderloin on Crostini with Rhubarb Chutney and Truffle Asparagus  ____________________________ $4.00
Grilled Scallop with Raspberry and Horseradish Cocktail Sauce  ________ $4.00
Roasted Garlic Chicken Meatball with Spring Onion Pesto  ______________ $3.00
Sweet Pea Puree and Crisp Prosciutto Crostini  _______________________ $3.50
Cucumber Melon and Mint Salad on Spoon  _____________________________ $2.75
Spicy Sesame Ahi Tuna Tartare  ______________________________________ $4.00

ADDITIONS

(Prices are per each – minimum 20 per selection)

Smoked Brisket Slider with Grained Cherry Mustard and Arugula ________ $4.00
Smoked Salmon on Brioche with Fennel Slaw and Parsley Crème Friache _ $4.00
Chilled Spring Vegetable Crudité - Grilled Asparagus, Cucumber, Haricot Vert and Radishes with Green Pea Hummus  _________________________ $4.75
Flat bread Pizza with Artichoke, Leeks and Red Pepper Hummus  ___________ $9.50
PLATED SERVED MEALS
(Prices are per guest – 20 guest minimum)
All plated entrées include freshly baked rolls with whipped butter, iced tea, freshly brewed Hubbard & Cravens regular and decaffeinated coffee and assorted hot teas.

SALAD SELECTION
Spinach, Strawberries, Feta with Olive Oil Brushed Baguette Crouton and Citrus Vinaigrette $6.75
Spring Greens with Asparagus, Strawberry, Spice Almonds, Candied Ginger and Avocado Dressing $6.75
Arugula, Frisée, Prosciutto and Melon Salad with Lemon Vinaigrette $6.75
Chilled Cucumber and Mint Soup $3.75

ENTRÉE
Blackberry Crusted Chicken, Lemon Butter Sauce with Herb Polenta Cake and Sautéed Spring Vegetable Medley $19.75
Olive Oil Poached Salmon with Braised Leeks, Fingerling Potatoes and White Wine Tarragon and Grained Dijon Sauce $23.00
Grilled Flank Steak with Chimichurri Sauce, Crisp Yukon Gold Potatoes with Artichokes and Truffle Oil, Snap Peas with Charred Early Tomatoes $27.50
Grilled Halibut with Edamame, Fresh Tomato Sauce and Parmesan Orzo $30.00
Natural Raised Chicken with Fingerling Potatoes and Asparagus Hash, Honey Glazed Petite Carrot Mosaic with Fennel Grained Dijon Sauce $21.00
Blackening Seasoned Strip Steak with Spring Mushroom Blend, Sautéed Spinach and Roasted New Potatoes $28.00
DESSERTS $6.75
Grilled Mango with Pound Cake, Rum Sabayon and Cashew Brittle
Individual Strawberry Rhubarb Pie
Lemon Curd in Chocolate Cup with Creamy Minted Meringue
Almond and Cornmeal Strawberry Shortcake
Carrot Cake

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

$22.00
- Black Bean and Lime Soup
- Pineapple and Coconut Salad
- Caribbean Coleslaw
- Baked Snapper with a Tropical Fruit Salsa
- Caribbean Curried Chicken
- Steamed Rice
- Season Fresh Vegetables
- Key Lime Pie

$18.50
- Turmeric Spiced Carrot Soup
- Spring Greens Salad with Bacon, Sautéed Mushroom, Radish and Egg served with a Grained Mustard Vinaigrette
- Fusilli Pasta and Pesto Salad
- Pan-Roasted Chicken
- Rosemary Potato
- Chefs Selection of Fresh Vegetables
- Strawberry Cream Cake

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