Catering Menus and Policies at the Ohio Union

Menus and Guarantees
Menus for all events must be finalized with the Ohio Union Event Coordinator no later than three (3) weeks prior to the scheduled event. All food and beverage items must be purchased through University Catering in order to comply with state and local regulations. For groups over 300 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, less no greater than 10% attrition. The final guarantee is due five (5) business days prior to the scheduled event. University Catering cannot be responsible for service to more than 5% over the guaranteed number of attendees. Your guarantee is not subject to reduction. If no guarantee is received, University Catering will consider the expected number of guests on the 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:

<table>
<thead>
<tr>
<th>Day of Event</th>
<th>Deadline for Final Guarantee</th>
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<tr>
<td>Sunday</td>
<td>Previous Monday by 10:00 AM</td>
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Due to uncertain market circumstances, prices are subject to change and substitutions may be necessary. Ohio Union Events will provide the client with advanced notice of an increase and the right to decide between the price and reasonable substitutions.

Service Charges
A 20% service charge is applied to all Catering Event Orders. Registered student organizations are exempt from this charge. The Catering Event Order is only an estimate and may increase at final billing depending upon changes or requests that occur during your event. The service charge covers behind the scenes operational costs that may include, but are not limited to menu tastings, meetings, diagram creation, insurance, repair and/or replacement of catering serviceware, skirt, china, glassware, flatware, etc. A portion of the service charge is distributed to the catering staff, therefore no tipping is necessary. The service charge is taxable as defined by federal law.

Deposit and Payment Policies
Our deposit schedules and requirements are available on our website policies at http://ohiounion.osu.edu/plan_an_event/rates_and_policies. Please familiarize yourself with this information. There are varying schedules and requirements for University Clients, Non-University Clients, Registered Student Organizations, and Social Event Clients. The client’s event coordinator will be able to assist them with any questions regarding this information.

Alcohol
As a licensed facility, the Ohio Union is subject to all rules and regulations of the State of Ohio’s Division of Liquor Control. No alcohol, other than that provided by the Union, may be served or consumed at the Ohio Union. Additionally, no alcohol may be removed from the Union. Ohio Union staff has the sole right to make decisions regarding appropriate service of alcoholic beverage without client recourse. 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:
http://dps.osu.edu/police/campus_safety/osu_policy_on_alcohol.php

The Ohio Union requires 21 business days’ notice for all events requiring alcoholic beverage service. Additional information regarding the service of alcohol at the Ohio Union is available on our website policies at http://ohiounion.osu.edu/plan_an_event/rates_and_policies. Please familiarize yourself with this information if applicable to the scope of your event.

Carry-In and Carry-Out Policy
No food or beverages will be permitted to be brought into the Ohio Union by any client for an event without prior written approval from Ohio Union administration. In addition, no food or beverage served by University Catering may be removed from the Ohio Union premises with the exception of non-perishable items and pre-packaged items. Perishable items that require refrigeration should not be taken from functions or events.
Breakfast Buffets

Includes selection of chilled fruit juices, freshly brewed CrimsonCup® regular and decaffeinated coffee and assorted hot teas. (Prices are per guest - 20 guest minimum)

**Traditional Continental** $11.75
Assorted Danish, Breakfast Breads, Muffins, Fresh Fruits and Seasonal Berries, Assorted Yogurts, Butter and Preserves

**The Buckeye Breakfast** $12.25
Scrambled Eggs, *Breakfast Meat Selection, Breakfast Potatoes, Buttermilk Biscuits with Honey and Butter

**Early Riser Buffet** $14.75
Fresh Baked Cinnamon Rolls, Sliced Fresh Fruits with Seasonal Berries, Buttermilk Biscuits with Sweet Italian Gravy, Vegetable Egg Casserole and Breakfast Potatoes

**Healthy Start Buffet** $15.25
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

**Cowtown Breakfast Buffet** $14.50
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:**
0 Roast Breast of Turkey with Cranberry Apple Chutney
0 Roast Loin of Beef with Horseradish Sauce and Natural Juices
0 Broiled Salmon with Grained Mustard, Herb Crust and Maple Cream
0 Honey Lime Grilled Chicken with Pineapple Salsa
0 Peach Brioche Crisp

**Select 2 to 3 of the following:**
0 Assorted Yogurts
0 Fresh Sliced Fruit with Seasonal Berries
0 Assorted Fruit Smoothies, Chef’s Selection
0 Yogurt Parfaits, Chef’s Selection
0 Assorted Danish, Breakfast Breads, and Muffins with Butter and Preserves
0 Assorted Cereals with Whole and Low-Fat Milk

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

**Select 2 to 3 of the following:**
0 Scrambled Eggs or Scrambled Egg Beaters®
0 Sautéed Mushroom, Caramelized Onion, Roasted Tomato, Parmesan Cheese, and Herb Strata
0 Roasted Yukon Gold Potatoes
0 *Breakfast Meat Selection

*Sausage Links, Applewood Smoked Bacon, or Vegetarian Sausage

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**Union Brunch** $24.00
(Prices are per guest – 25 guest minimum)
Fresh Sliced Fruits and Berries
Freshly Baked Pastries, Muffins and Breakfast Breads
Potato Salad with Charred Pepper, Caramelized Onion, Feta, Fresh Basil and Dijon Vinaigrette
Mediterranean Vegetable Salad
Country Fried Potatoes with Mixed Mushrooms, Scallions, Roasted Garlic and Grated Sharp Cheddar Sausage Links and Applewood Smoked Bacon
Scramble Eggs Benedict with Crisp Ham, Broiled Tomato, Sautéed Spinach and Roast Pepper Hollandaise
Grilled Salmon with Tomato Relish
Pan Seared Chicken Breast Cranberry and Apple Chutney
Sliced Prime Rib Beef with Au Jus and Horseradish Cream
Yogurt Berry Parfaits
Warm Cinnamon Rolls with Cream Cheese Icing
Variety of Dessert Bars

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.
Breakfast Enhancers
The following are available to add on to any of our breakfast buffets to enhance your guests’ experience. Chef attendants are an additional fee. (1-hour service maximum - prices are per guest - 25 guest minimum)

Chef Attended Omelet Station $7.50
Includes Fresh Eggs, Egg Beaters®, Diced Ham, Bell Peppers, Scallions, Tomatoes, Mushrooms, Black Olives, Spinach, Bacon, Cheddar, Provolone, Pepper Jack Cheese, with Pico De Gallo Chef Attendant Required

French Toast Station $7.75
Brioche French Toast with a Rich Vanilla Scented Batter, Served with Assorted Toppings to Include Warm Maple Syrup, Caramelized Apples, Toasted Pecans, and Cinnamon Whipped Cream Chef Attendant Optional

Belgium Waffle Station $6.50
Made to Order with Fresh Fruits, Compotes, Warm Maple Syrup, Fresh Whipped Cream, Whipped Cream, Powered Sugar and Chocolate Shavings Chef Attendant Optional

Breakfast Burrito Bar $7.50
Scrambled Eggs with Chorizo, Monterey Jack and Cheddar Cheese, Scallions, Tomatoes, Black Beans, Salsa, Cilantro, Guacamole, Sour Cream, and Soft Flour Tortillas

Break Packages
(1-hour service maximum - prices are per guest - 20 guest minimum)

All Day Breaks

Collegiate Break $13.00
- Morning
  Freshly Baked Assorted Muffins, Pastries, Freshly Brewed CrimsonCup® Regular and Decaffeinated Coffee and Assorted Hot Teas, Chilled Fruit Jui ces
- Refresh
  Coffee and Tea Refresh
- Mid – Afternoon
  Freshly Baked Cookies, Brownies, Assorted Canned Coca-Cola® Beverages and Dasani® Bottled Water

Alumni Break $15.00
- Morning
  Freshly Baked Assorted Breakfast Breads, Pastries, Bagels with Cream Cheese, Sweet Rolls, Assorted Yogurts, Freshly Brewed CrimsonCup® 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 CrimsonCup® 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

Breakfast Sandwiches $6.50
0 Bacon, Scrambled Eggs, and Monterey Jack Cheese on an Everything Bagel
0 Ham, Scrambled Eggs, and Colby Cheese on a Bakery Fresh Biscuit
0 Breakfast Wrap stuffed with Scrambled Eggs, House Made Salsa and Fresh Cilantro

Oats Bar $5.50
Hot Steel-Cut Oatmeal with Dried Fruits, Almonds, Brown Sugar, and Low-fat Milk

Chef’s Assortment of Yogurt and Berry Parfaits with House Made Granola $4.00

Smoothie Station $5.75
Made with Assorted Fresh Fruits, Seasonal Berries, Bananas, and Yogurt

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Themed Breaks
(Prices are per guest - 20 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, 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 $5.75
Petite Peanut Butter and Jelly Sandwiches
Petite Grilled Cheese Sandwiches
Bags of Animal Crackers
Chocolate and Vanilla Milk

Chips Galore $4.75
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

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 $29.00 per Dozen
Doughnuts $20.00 per Dozen
Sweet Rolls $24.00 per Dozen
Coffee Cake $28.00 per Dozen

Break and Snack Selections
(Prices per guest - 20 guest minimum, prices per the each – 10 item minimum)

Assorted Yogurts $1.75 Each
Yogurt Parfaits, Chef Selection $42.00 per Dozen
Hard Boiled Eggs $15.00 per Dozen
Fresh Whole Fruits $2.00 Each
Popcorn 1.00 per Guest
Pretzels $1.25 per Guest
Kettle Chips $1.50 per Guest
Tortilla Chips $1.50 per Guest
Tomato Salsa $8.75 per Quart
Onion Dip, Ranch Dip, or Guacamole $9.25 per Quart
Mixed Nuts $18.00 per Pound
Roasted Peanuts $7.50 per Pound
Individual Candy Bars $2.00 Each
Reese’s®, KitKat®, Milky Way®, Snickers®, or PayDay®

Beverage Break $7.50
Freshly Brewed CrimsonCup® Regular and Decaffeinated Coffee, Assorted Hot Teas, Bottled Minute Maid® Juices, Bottled PowerAde® Sports Drinks, Assorted Coca-Cola® Beverages, and Bottled Dasani® Water

Apple A Day $8.75
Bowls of Red and Green Apples
Apple Turnover
Apple Salsa with Cinnamon Tortilla Chips
Apple Wedges with Caramel Sauce
Bottled Apple Juice and Water

Slider Bar
Choose 2 Sliders - $6.25
Choose 3 Sliders - $8.75
0 Buffalo Chicken with Blue Cheese and Red Onion on a White Slider Bun
0 Pulled BBQ Pork with Pickle Chip and Pickled Red Onion on a White Slider Bun
0 Brutus Burger with Pepper Jack Cheese, Ketchup, Mustard, and Roma Tomato on a White Slider Bun
0 Lump Crab Cake with Cajun Remoulade and Spring Greens on a Brioche Bun
0 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 $29.00 per Dozen
Doughnuts $20.00 per Dozen
Sweet Rolls $24.00 per Dozen
Coffee Cake $28.00 per Dozen

House-Baked Granola Bars $26.00 per Dozen
Assorted Breakfast Bars $24.00 per Dozen
Large Fresh Baked Assorted Cookies $22.00 per Dozen
Fudge Brownies $25.00 per Dozen
Marsha’s Buckeyes $16.00 per Dozen

Seasonal Fruit Display
Medium (Serves 20-25) $85.00
Large (Serves 35-45) $150.00

Vegetable Display with Ranch Dip and Garlic Hummus
Medium (Serves 20-25) $100.00
Large (Serves 35-45) $180.00

Artisan Cheese Display Served with Bread and Assorted Crackers
Medium (Serves 20-25) $115.00
Large (Serves 35-45) $210.00

Large Sheet Pan Pizza $42.50
Includes up to 2 ingredients – Serves 12-14
+ Mushrooms + Red Onions + Green Pepper + Black Olive + Banana Pepper + Jalapeno + Pineapple + Tomato + Feta Cheese + Pepperoni + Ham + Bacon + Sausage + Hamburger

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.
Beverages by the Guest
Freshly Brewed CrimsonCup® Regular and Decaffeinated Coffee and Assorted Hot Teas
Includes Half and Half, Flavored Creamers, and Sweeteners (Prices are per guest - 20 guest minimum)
(1 Hour Break) $3.00  (All Day Refresh) $6.75
Carafes of Apple, Orange, or Cranberry Juice $3.00

Beverages by Quantity
Each Gallon Serves 16-20 Guests

Freshly Brewed CrimsonCup® Regular Coffee
Includes Half and Half, Flavored Creamers, and Sweeteners
$32.00
Freshly Brewed CrimsonCup® Decaffeinated Coffee
Includes Half and Half, Flavored Creamers, and Sweeteners
$32.00
Freshly Brewed China Black Iced Tea with Fresh Lemon Wedges
$30.00
Hot Regular and Herbal Tea Assortment $32.00
Hot Cider (Seasonal) $30.00
Hot Chocolate with Marshmallows and Whipped Cream $35.00
Lemonade $32.00
White Citrus Punch $32.00

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
Glaceau Sparkling fruitwater® $2.50
Monster Energy Drinks $3.25
Honest Tea® $2.75
Assorted PowerAde™ Sports Drinks
(12 oz.) $2.75

Lunch Packages
(Prices are per guest - 20 guest minimum)

Plated Entrée Salads $17.50
Selections include freshly baked rolls and whipped butter, choice of one soup, one salad, and one lunch dessert selection, iced tea, freshly brewed CrimsonCup® regular and decaffeinated coffee and assorted hot teas.

Soups
Roasted Red Pepper and Gouda
Chicken Enchilada
Moroccan Lentil
Tomato Bisque with Basil Oil Drizzle
Chipotle Butternut Squash
Roast Corn Chowder

Entrée Salads
Caesar Salad – Crisp Romaine with House-Made Croutons, Parmesan Cheese, Roma Tomatoes, with Choice of Grilled Chicken, Salmon, or Portobello Mushrooms, and a Zesty Caesar Dressing
Chopped Salad – with Crisp Iceberg and Romaine Lettuces, Julienne Turkey, Ham, Salami, Diced Tomatoes, Red Onions, Garbanzo Beans, Cucumbers, Cheddar Cheese, and Buttermilk Ranch Dressing or Red Wine Vinaigrette
Sliced Flank Steak – Grilled Flank Steak on Organic Mixed Greens, Roasted Corn, Grape Tomatoes, Grilled Asparagus, Grated Smoked Cheddar, and Red Wine Vinaigrette
Grilled Portobello Salad – Grilled Portobello Marinated in Garlic Basil Infused Olive Oil, served on Seasonal Greens with Carrots, Cucumber, Tomato, Bell Peppers, Feta Cheese, Sunflower Seeds, and Balsamic Vinaigrette
Southwestern Chicken Salad – Mixed Greens with Grilled Chicken Breast, Roasted Corn, Black Beans, Cheddar Cheese, Tomatoes, Scallions, and Chipotle Ranch Dressing
Strawberry-Almond Chicken Salad – Crisp Tossed Salad Greens with Grilled Chicken Breast, Fresh Strawberries, Mandarin Oranges, Red Onion, Toasted Almonds, and Raspberry Vinaigrette

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

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.
Plated Sandwiches and Wraps $16.75
Please choose one soup from page 5, up to two sandwich selections, one side selection, and one lunch dessert selection from page 5. Served with iced tea, freshly brewed CrimsonCup® regular and decaffeinated coffee and assorted hot teas. All sandwiches include red onion, tomato, lettuce, and dill pickle spear, with appropriate condiments on the side. (Prices are per guest - 20 guest minimum)

Sandwich Selections

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 Strip loin, 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

Sides Selections

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

Fresh Fruit Salad

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

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

Spicy Mustard Coleslaw

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

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

Fresh Whole Fruit - Chef’s Choice

Individual Candy Bars (Select One) - Reese’s®, KitKat®, Milky Way®, Snickers®, or PayDay®

Box Lunches $14.50
Include 3 sandwich selections including vegetarian and special dietary requests, 2 side selections and 1 box lunch dessert. For groups of 10 or fewer guests, please limit total sandwich selections to 2. All box lunches include disposable flatware, napkin, and condiments. All lunches must include the same side and dessert selections. (Available until 5:00 PM - prices are per guest)

Box Lunch Dessert

Large Cookie - Marsha’s Buckeyes

Fudge Brownie - Granola bar – Individually Wrapped

Box lunches include assorted 12oz Coca-Cola® Bev erages or Dasani® Waters

Rice Krispies® Treat - Individual Candy Bars (Select One)

Dessert Bars - Reese’s®, KitKat®, Milky Way®, Snickers®, or PayDay®

Salad and Potato Bar $16.50
Fresh Sliced Fruits, Seasonal Greens with Assorted Toppings and Dressings, 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, Whipped Butter, and Apple Toffee Pie

Caesar Salad Buffet $16.75
Fresh Sliced Fruits, Chopped Romaine Hearts with Grated Parmesan, Garlic and Herb Croutons, Anchovies and a Zesty Caesar Dressing, Herb Crusted Chicken Breast, Marinated Grilled Flank Steak, Roasted Portobello, and Assorted Petite Desserts

Both above selections include freshly baked rolls with whipped butter, iced tea, freshly brewed CrimsonCup® regular and decaffeinated coffee and assorted hot teas.

Both above selections include freshly baked rolls with whipped butter, iced tea, freshly brewed CrimsonCup® regular and decaffeinated coffee and assorted hot teas.
**Hors d’oeuvres**
(Prices are per each – minimum 25 per selection)

**Cold and Ambient Selections**
- Mediterranean Tomato Bruschetta $2.75
- Petite Crudité with Hummus $3.00
- Grilled Artichoke Bruschetta with Charred Onion Aioli $3.00
- Boursin and Asparagus Phyllo Cup $3.00
- Baked Goat Cheese, Honey, and Fig Tartlet $3.25
- Truffle Deviled Egg with Smoked Paprika & Applewood Bacon $3.75
- Curried Chicken Salad Naan Crisp $3.00
- Shrimp Gazpacho Shooter $3.75
- Charred Shrimp Sweet Chile Sriracha Skewer $3.75
- Seared Scallop on English Cucumber Round with Saffron Aioli $4.00
- Assorted Sushi and Sashimi with Wasabi, Pickled Ginger, Soy Sauce - Market Price
- Smoked Salmon on Rye with Dill Mustard $3.25
- Chipotle Crab Salad and Avocado in Cucumber $3.75
- Seared Beef Tenderloin on Stilton Crostini $4.00
- Spicy Pork Belly Bite $3.50

**Hot Selections**
- Roasted Corn and Edamame Quesadillas $3.00
- Asparagus and Asiso Phyllo $3.00
- Spanakopita $2.75
- Steamed Vegetable Dumpling with Orange Ginger Sauce $3.00
- Jalapeño and Aged Cheddar Stuffed Mushrooms $3.00
- Bacon Boursin Cheese Stuffed Jalapeño $3.75
- Mini Pizzas $2.50
- Chicken Quesadilla $3.50
- Seasoned Crisp Chicken Filets with Dipping Sauces $3.25
- Tandoori Chicken Skewer $3.50
- Classic Petite Crab Cake with Red Pepper Aioli $4.00
- Jumbo Lump Crab and Bacon Stuffed Mushroom $4.00
- Pulled Short Rib on Flatbread with Chive Truffle Hollandaise $4.00

**Themed Hors d’oeuvres**
(Prices are per guest - 20 guest minimum)

**Flavors from the Middle East** $11.75
- Tandoori Chicken Skewer
- Crispy Falafel Balls
- Spiced Grilled Vegetable Skewer with Hummus Dip
- Marinated Olive Salad on Pita Crisp

**Caribbean** $13.25
- Coconut Shrimp with Mango Chutney
- Roasted Jerk Chicken Breast Skewers
- Grilled Pineapple and Pork Skewer
- Sweet Cinnamon Plantains

**Southwestern** $10.50
- Chicken and Veggie Quesadillas with Guacamole
- Southwestern Corn Cakes with Cilantro Cream
- Black Bean and Corn Salsa with Tortilla Chips

**Receptions Cold Stations**
(Prices are per guest - 20 guest minimum)

- Crudité with Lemon Dill Yogurt and Chick Pea Garlic Dips $4.50
- Antipasto Display with Salami, Prosciutto, Mortadella, Smoked Provolone, Fresh Mozzarella, Roasted Peppers, Olives, Artichokes, Grilled Asparagus, Marinated Vegetables, and Petite Onions with Focaccia and Flat Breads $5.75
- Artisanal Cheeses, Imported and Domestic Cheeses, Garnished with Dried Fruits and Nuts, Served with Breads and Assorted Crackers $6.75
- Marinated Grilled Vegetables with Balsamic Syrup and Aioli for Dipping $5.25
- Seasonal Fruit Display with Honey Yogurt Dip $4.75
- Build Your Own Nachos - Tortilla Chips with Salsa, Sour Cream, Guacamole, Chili Con Queso, Cheddar Cheese, Tomatoes, Onions, Sliced Black Olives, and Jalapeño Peppers $5.25

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.
Seafood Selections

Jumbo Shrimp with Horseradish and Cocktail Sauce with Lemon Wedges $115.00 per 25 pieces
Crab Claws with Horseradish and Cocktail Sauces and Lemon Wedges $125.00 per 25 pieces
Side of Smoked Salmon with Traditional Accompaniments and Petite Rye Bread $100.00 (Serves approximately 12 guests)

Specialty Add-On Enhancer Stations

These lighter portion reception favorites may be set up as interactive attended stations Chef Attendants are an additional fee.
(1-hour service maximum - prices are per guest - 25 guest minimum)

Pasta Stations $9.75
All Pastas Served with Seasonal Vegetables, Breadsticks, and Parmesan Cheese

(Select 2 from each category)
Sauces – Marinara, Alfredo, and Pesto Cream
Pastas – Penne, Tortellini, and Gemelli Pasta
Proteins – Chicken, Sausage, and Beef Meatballs

Lettuce Wrap Station $8.50
Choice of 2 Seared Proteins to Include Chicken, Beef, Shrimp, Tofu with Mushrooms, Green Onions, Carrot Threads, Sprouts, Peanuts, Rice Sticks, Cucumber, and Thin Red Cabbage with Teriyaki and Orange Dipping Sauces

Short Rib Taco Station $10.00
Boneless Beef Short Rib with Sautéed Fajita Vegetables, Accompanied by Mexican Crème and Cilantro, Salsa Verde, Pico de Gallo, Chipotle Salsa, Pickled Onions and Monterey Jack Cheese – Includes Warm Flour Tortillas and Hard Taco Shells

Salsa Bar $8.25
Crisp Tortilla Chips and Salsa Display to Include Traditional Tomato, Mango Chili, Black Bean, Corn, and Guacamole

Chopped Salad Station $9.50
Dressing Selections Include: Balsamic Vinaigrette, Spicy Dijon Vinaigrette, Maple Apple Vinaigrette, or Roasted Shallot Vinaigrette
Lettuce and Toppings: Romaine, Mixed Greens, Spinach, Radicchio, Tomatoes, Red and Green Sweet Peppers, Red Onions, Carrots, Candied Pecans, Cucumbers, Grated Cheddar and Provolone, Crumbled Blue Cheese, Diced Bacon, Diced Turkey, and Mixed Dried Fruits

Make Your Own Grits Bar $14.95
Stone Ground Grits Served with Creole Boiled Shrimp, Andouille Sausage, Chopped Country Ham, Cheddar Cheese, Swiss Cheese, Carmelized Onions, Scallions, Braised Greens, and a Carolina White Wine Tomato Sauce

Carving Stations

Carving stations may be set buffet style or 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

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.
**Buffets**

All buffets include iced tea, freshly brewed CrimsonCup® regular and decaffeinated coffee and assorted hot teas, freshly baked rolls with whipped butter where appropriate.

(Prices are per guest - 20 guest minimum)

**Deli Buffet $16.25**
- Pesto Penne Pasta Salad – Feta Cheese, Grape Tomatoes, Artichoke, Kalamata Olives, Basil Pesto Dressing
- Red Skin Potato Salad
- Honey Roast Turkey, Roast Beef, and Ham
- Swiss, Cheddar, and Pepper Jack Cheeses
- Crisp Lettuce, Sliced Tomatoes, Red Onion, and Pickles
- A Variety of Deli Breads and Condiments
- Fresh Kettle Chips
- Fresh Fruit Salad and Seasonal Berries
- Assorted Cookies and Brownies

**American Classics Buffet $19.75**
- 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

**Business Luncheon $16.25**
- Chefs Fresh Made Soup Selection
- Vegetable Slaw with Dried Cranberries
- Pineapple and Citrus Salad with Basil and Honey Dijon Dressing
- Kettle Chips
- Deli Subs to Include Tuna Salad, Chicken Salad and Italian Lemon Bars

**Italian Buffet $22.50**
- 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

**Southwestern Buffet $19.00**
- 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

**Backyard Barbeque $16.00**
- Roasted Pepper and Grained Mustard Potato Salad
- Romaine Salad with Corn and Black Bean Vinaigrette
- Baked Macaroni and Cheese
- Barbeque Grilled Chicken Breast
- Southern Style Green Beans with Bacon
- Peach Pie

**The College Road $18.50**
- Spinach and Frisee, Mandarin Oranges, Sautéed Mushrooms, Julienne Vegetable and Balsamic Basil Vinaigrette
- Beef Tips in Rich Brown Gravy
- Seared Salmon in Brown Sugar, Bourbon Marinate
- Chef’s Vegetable Selection
- Rice Pilaf
- Chocolate Cake

**Ohio Wine Country Buffet $28.50**
- 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 Thyme with Caper 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

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Build Your Own Buffet
$28.75 per person – 25 guest minimum
All buffets include freshly baked rolls with whipped butter, iced tea, freshly brewed CrimsonCup® regular and decaffeinated coffee and assorted hot teas.

Soup and Salads Selections (Choose three 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

Entrée Selections (Choose two items)

**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 (Choose two items)

**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 (Choose two items)

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

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Served Meal Selections
All plated entrées include choice of soup or salad, and freshly baked rolls with whipped butter, iced tea, freshly brewed CrimsonCup® regular and decaffeinated coffee and assorted hot teas.
(Prices are per guest - 20 guest minimum)

Soup and Salads Selections (Choose one item)
- Roasted Red Pepper and Gouda
- Chicken Enchilada
- Moroccan Lentil
- Tomato Bisque with Basil Oil Drizzle
- Chipotle Butternut Squash
- Roast Corn Chowder
- 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
- Mediterranean Bibb Salad – Tender Bibb Wedge, Olive Oiled Sun Dried Tomatoes, Kalamata Olives, Roasted Artichokes, Feta Cheese and Lemon Vinaigrette +$3.00
- Union Greens – Mixed Greens with Blue Cheese, Toasted Pine Nuts, and Fried Fruits with White Balsamic Caramelized Ohio Apple Vinaigrette +$3.00
- Roasted Beet and Organic Greens – Organic Greens with Poached Red Beets, Fresh Blueberries, Toasted Walnuts and a Sherry and Tarragon Vinaigrette +$3.00

Entrées Selections
- Chicken Provençal – Seared Chicken Breast with Tomatoes, Garlic, Olives, Onions, and Herb Roasted Potatoes $18.75
- Roasted Chicken Breast – With Sage Cream, White Bean Puree and Roasted Root Vegetables $19.75
- Citrus Chicken – Citrus Marinated Grilled Chicken Breast with Caramelized Apple Chutney, Roast Asparagus and Wild Rice $19.50
- Classic Meat Lasagna – Layers of Ricotta, Mozzarella, and Seasoned Ground Beef with Noodles in a Rich Tomato Sauce $17.75
- Pesto Tofu – Pesto Marinated Grilled Tofu with Goat Cheese Polenta and Seasonal Vegetables with a Balsamic Reduction $17.75
- Stuffed Portobello – Ratatouille Vegetable in a Roasted Mushroom with Smoked Gouda on a Bed of Butternut Squash Puree $18.50
- Chilean Sea Bass – Creole Spiced with Shrimp Étouffée Sauce, Tarragon Rice Pilaf, Roasted Vegetable $28.75
- Eggplant and Tomato Risotto Roulade – Served with Haricot Vert and Marinara Sauce $17.75
- Pan-Seared Beef Tenderloin Tips – Wild Mushroom Ragout, Haricot Vert, and Garlic Mashed Potatoes with Ohio Cabernet Sauvignon Reduction $20.50
- Boneless Braised BBQ Beef Short Rib – Rich BBQ Sauce with Caramelized Onions, Bacon Mashed Sweet Potato and Roasted Asparagus $22.75
- Coffee Rubbed Beef Filet – With Thyme Polenta, Kahlua Demi and Steamed Broccoli Rabe $32.00
- Seared Halibut – Tamarind Chipotle Glazed Halibut, Coconut and Peach Grits, Sautéed Kale $30.00
- Tapenade Crusted Salmon – Seared Salmon with Herb and Kalamata Olive Crust on Vegetable Ratatouille and Linguini $22.00
- Balsamic Rosemary Grilled Ribeye – with Candied Shallots, Whiskey Demi, Corn Cheddar Bread Pudding, Haricot Vert $27.50

Dual Entrée Selections
- Chicken Provençale with Dijon Herb Crusted Petite Beef Filet on Wild Rice Pilaf and Roasted Asparagus $32.00
- Boneless Braised Short Rib with Jumbo Lump Crab Cake on Garlic Mashed Potatoes with Chive Hollandaise $37.00
- Tapenade Crusted Seared Salmon with Citrus Marinated Chicken Breast on Vegetable Ratatouille with Herbed Linguini $28.00

Plated Dessert Selections
$6.75 per guest (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
Dessert Stations

(1-hour service maximum - prices are per guest - 25 guest minimum)
Chef Attendants are an additional fee.

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. Attendant Required.

Optional fresh-made warm miniature waffles can be added for an additional $2.50 per guest.

After School Treats $7.50
Chocolate Chip Cookies, Fudge Brownie, Rice Krispies® Treat, Blondies, Donuts, Cupcakes

Sweet Bites $8.75
Assortment of Dessert Bars, Mini Cheesecakes, Mini Cupcakes, Chocolate Truffles, Chocolate Dipped Strawberries, and Petit Fours

Coffee and Teas $7.00
Freshly Brewed CrimsonCup® Regular and Decaffeinated Coffee with Assorted Teas, Vanilla Flavored Whipped Cream, Cinnamon Sticks, Orange Peel, White and Dark Shaved Chocolate, Honey and Lemon

Sweet Bites

Chocolate Fondue $9.75
Dark and White Chocolate with a Variety of Dipping Fruits to Include Strawberries, Melons, Pineapple, Cubed Pound Cake, Marshmallows, Kellogg’s® Rice Krispies®, Miniature Cookies, and Pretzel Rods

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.
Beverages

Beer Selections & Spirits

Domestic Beers
Budweiser®
Bud Light®
Coors® Light
Yuengling®
O’Douls® (non-alcoholic)

Premium Beers
Samuel Adams® Seasonal
Columbus Pale Ale
Heineken®
Stella Artois Light®
Amstel® Light
Great Lakes Dortmunder Gold
Blue Moon®
O’Douls® (non-alcoholic)

Collegiate Level –
Call liquors
Smirnoff® Vodka
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
Chivas Regal Scotch

Wine Selections

House wines – by the glass
Danzante Pinot Grigio, Italy
10 Span Chardonnay, Central Coast
10 Span Cabernet Sauvignon, Central Coast
10 Span Pinot Noir, Central Coast

Additional selections including Ohio wines and non-alcoholic varietals 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
Bolla Prosecco, Italy $29.00
Saint Hilaire Brut, Blanquette de Limoux, France $38.00
Domaine Carneros Brut, Napa Valley $49.50

White Wines – per bottle
Caposaldo Pinot Grigio, Veneto Region $25.00
St. Francis Winery Chardonnay, Sonoma Valley $35.00
Tom Gore Chardonnay, Sonoma Valley $28.00
Picket Fence® Chardonnay, Russian River Valley $28.00
Joel Gott Unoaked Chardonnay, California $35.00
Simi Sauvignon Blanc, Sonoma Valley $26.00
Joel Gott Sauvignon Blanc, California $29.00
Kim Crawford Sauvignon Blanc, New Zealand $37.00

Red Wines – per bottle
StoneCap Cabernet Sauvignon, Columbia Valley $24.00
Tom Gore Cabernet, Sonoma Valley $28.00
Oberon Cabernet Sauvignon, Napa Valley $48.00
Irony® Small Lot Reserve Pinot Noir, Monterey County $28.00
Picket Fence® Pinot Noir, Russian River Valley $32.00
StoneCap Merlot, Columbia Valley $24.00
Darcie Kent Merlot, Livermore Valley $29.00
Graffigna Malbec Centenario, Pedernal Valley $24.00

Bar Service Packages

Host Bar – Collegiate Level
Collegiate Call beverage $5.50
Domestic Beer $4.00
House Wine $5.50
Sodas 12oz $1.25
Bottled Water 12oz $1.25
Fruit Juices $2.00

Host Bar – Alumni Level
Alumni Premium beverage $6.00
Premium Beer $4.50
Domestic Beer $4.00
House Wine $5.50
Sodas 12oz $1.25
Bottled Water 12oz $1.25
Fruit Juices $2.00

Cash Bar
Collegiate Call beverage $6.00
Alumni Premium beverage $6.50
Premium Beer $4.75
Domestic Beer $4.25
House Wine $5.75
Sodas 12oz $1.25
Bottled Water 12oz $1.25
Fruit Juices $2.50

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. Cashier and bartender fee 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 at the Ohio Union

There is a $75.00 fee for each bar requested. This fee covers bar setup, tear down, and all glassware. One bar will be provided for every 75 guests unless event dynamics dictate otherwise. The setup fee will be waived if $500.00 in sales is reached (per bar). This is not cumulative for multiple bars.

A per hour bartender fee will be added to your final billing. Your Event Coordinator will help make recommendations regarding the

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number of staff necessary to meet and exceed your service expectations.