



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 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. For the client's convenience, below is a schedule for your guarantee due dates:

Day of Event	Deadline for Final Guarantee
Sunday	Previous Monday by 10:00 AM
Monday	Previous Monday by 10:00 AM
Tuesday	Previous Tuesday by 10:00 AM
Wednesday	Previous Wednesday by 10:00 AM
Thursday	Previous Thursday by 10:00 AM
Friday	Previous Friday by 10:00 AM
Saturday	Previous Monday by 10:00 AM

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 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 serviceware, vehicle maintenance and transportation, etc. The service charge is applied to all Catering Event Orders and 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.

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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:

- Roast Breast of Turkey with Cranberry Apple Chutney
- Roast Loin of Beef with Horseradish Sauce and Natural Juices
- Broiled Salmon with Grained Mustard, Herb Crust and Maple Cream
- Honey Lime Grilled Chicken with Pineapple Salsa
- Peach Brioche Crisp

Select 2 to 3 of the following:

- Assorted Yogurts
- Fresh Sliced Fruit with Seasonal Berries
- Assorted Fruit Smoothies, Chef's Selection
- Yogurt Parfaits, Chef's Selection
- Assorted Danish, Breakfast Breads, and Muffins with Butter and Preserves
- Assorted Cereals with Whole and Low-Fat Milk

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

Select 2 to 3 of the following:

- Scrambled Eggs or Scrambled Egg Beaters®
- Sautéed Mushroom, Caramelized Onion, Roasted Tomato, Parmesan Cheese, and Herb Strata
- Roasted Yukon Gold Potatoes
- *Breakfast Meat Selection

***Sausage Links, Applewood Smoked Bacon, or Vegetarian Sausage**

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

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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

Breakfast Sandwiches \$6.50

- Bacon, Scrambled Eggs, and Monterey Jack Cheese on an Everything Bagel
- Ham, Scrambled Eggs, and Colby Cheese on a Bakery Fresh Biscuit
- 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

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 Juices
- **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

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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 White 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

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

- Buffalo Chicken with Blue Cheese and Red Onion on a White Slider Bun
- Pulled BBQ Pork with Pickle Chip and Pickled Red Onion on a White Slider Bun
- Brutus Burger with Pepper Jack Cheese, Ketchup, Mustard, and Roma Tomato on a White Slider Bun
- Lump Crab Cake with Cajun Remoulade and Spring Greens on a Brioche Bun
- 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

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®

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

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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

Herb Roast Salmon – Roasted Salmon Fillet with Organic Mixed Greens, Spinach, Goat Cheese, Charred Tomatoes, Tarragon and Grapefruit Vinaigrette

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

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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 Striploin, 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

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

Fresh Whole Fruit - Chef's Choice

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

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
Fudge Brownie
Rice Krispies® Treat
Dessert Bars

Marsha's Buckeyes
Granola bar – Individually Wrapped
Individual Candy Bars (Select One)
Reese's®, KitKat®, Milky Way®, Snickers®, or PayDay®

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

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.

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Hors d'oeuvres

(Prices are per each – minimum 25 per selection)

Cold and Ambient Selections

Mediterranean Tomato Bruschetta \$2.75
Petite Crudit  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 Asiago Phyllo \$3.00
Spanakopita \$2.75
Steamed Vegetable Dumpling with Orange Ginger Sauce \$3.00
Jalape o and Aged Cheddar Stuffed Mushrooms \$3.00
Bacon Boursin Cheese Stuffed Jalape o \$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
Marinated Grilled Lamb Lollipop with Rosemary Aioli \$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

Mediterranean \$11.75

Grilled Chicken Brochette
Eggplant, Zucchini, Sweet Peppers
Sundried Tomato Hummus
Kalamata Olives, Feta Cheese and Flatbreads

Asian \$13.00

Vegetable Spring Roll
Crab Rangoon
Beef Satay
Asian Noodle Salad

Receptions Cold Stations

(Prices are per guest - 20 guest minimum)

Crudit  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 Jalape o Peppers \$5.25

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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, Caramelized 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

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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 Marinade
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 Mushrooms in a Red Pepper 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

University CATERING

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 1-3 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
- Mixed Ohio Greens – Topped with Grape Tomatoes, Sliced Cucumbers, Carrots, and Pine Nuts with Balsamic Vinaigrette
- Spinach-Arugula Salad – Grilled Bermuda Onions, Roma Tomatoes, Marinated Shitake, and Balsamic and Bacon Vinaigrette
- Quinoa and Black Bean – Corn, Green Peppers, Jalapeño, and Lime-Cumin Vinaigrette with a Hint of Cilantro
- Pesto Gemelli Pasta Salad – Feta Cheese, Grape Tomatoes, Artichoke, Kalamata Olives, and Basil Pesto Dressing
- Grilled Vegetable Salad

Entrée Selections (Choose 1-2 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 1-2 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 1-2 items)

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

University CATERING

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	Classic Caesar – Crisp Romaine with House-Made Croutons, Parmesan Cheese, Grape Tomatoes, and a Zesty Caesar Dressing
Chicken Enchilada	Traditional Blend – Mixed Greens with Roma Tomatoes, Cucumbers, Carrots, and House-Made Croutons with Choice of Dressing
Moroccan Lentil	Mediterranean Bibb Salad – Tender Bibb Wedge, Olive Oiled Sun Dried Tomatoes, Kalamata Olives, Roasted Artichokes, Feta Cheese and Lemon Vinaigrette +\$3.00
Tomato Bisque with Basil Oil Drizzle	Union Greens – Mixed Greens with Blue Cheese, Toasted Pine Nuts, and Dried Fruits with White Balsamic Caramelized Ohio Apple Vinaigrette +\$3.00
Chipotle Butternut Squash	Roasted Beet and Organic Greens – Organic Greens with Poached Red Beets, Fresh Blueberries, Toasted Walnuts and a Sherry and Tarragon Vinaigrette +\$3.00
Roast Corn Chowder	

Entrées Selections

Chicken Provençal – Seared Chicken Breast with Tomatoes, Garlic, Olives, Onions, and Herb Roasted Potatoes \$18.75	Eggplant and Tomato Risotto Roulade – Served with Haricot Vert and Marinara Sauce \$17.75
Roasted Chicken Breast – With Sage Cream, White Bean Puree and Roasted Root Vegetables \$19.75	Pan-Seared Beef Tenderloin Tips – Wild Mushroom Ragout, Haricot Vert, and Garlic Mashed Potatoes with Ohio Cabernet Sauvignon Reduction \$20.50
Citrus Chicken – Citrus Marinated Grilled Chicken Breast with Caramelized Apple Chutney, Roast Asparagus and wild Rice \$19.50	Boneless Braised BBQ Beef Short Rib – Rich BBQ Sauce with Caramelized Onions, Bacon Mashed Sweet Potato and Roasted Asparagus \$22.75
Classic Meat Lasagna – Layers of Ricotta, Mozzarella, and Seasoned Ground Beef with Noodles in a Rich Tomato Sauce \$17.75	Coffee Rubbed Beef Filet – With Thyme Polenta, Kahlua Demi and Steamed Broccoli Rabe \$32.00
Pesto Tofu – Pesto Marinated Grilled Tofu with Goat Cheese Polenta and Seasonal Vegetables with a Balsamic Reduction \$17.75	Seared Halibut – Tamarind Chipotle Glazed Halibut, Coconut and Peach Grits, Sautéed Kale \$30.00
Stuffed Portobello – Ratatouille Vegetable in a Roasted Mushroom with Smoked Gouda on a Bed of Butternut Squash Puree \$18.50	Tapenade Crusted Salmon – Seared Salmon with Herb and Kalamata Olive Crust on Vegetable Ratatouille and Linguini \$22.00
Chilean Sea Bass – Creole Spiced with Shrimp Étouffée Sauce, Tarragon Rice Pilaf, Roasted Vegetable \$28.75	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	Tapenade Crusted Seared Salmon with Citrus Marinated Chicken Breast on Vegetable Ratatouille with Herbed Linguini \$28.00
Boneless Braised Short Rib with Jumbo Lump Crab Cake on Garlic Mashed Potatoes with Chive Hollandaise \$37.00	

Plated Dessert Selections

\$6.75 per guest (20 guest minimum)

Triple Chocolate Mousse Cake	Angel Food Cake with Berry Compote and Chantilly Cream
Black Cherry Ricotta Cheesecake	Flourless Chocolate Cake with Caramel Drizzle
Rustic Apple Tart	

University CATERING



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

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'Doul's® (non-alcoholic)

Premium Beers

Samuel Adams® *Seasonal*
 Columbus Pale Ale
 Heineken®
 Stella Artois Light®
 Amstel® Light
 Great Lakes Dortmund Gold
 Blue Moon®
 O'Doul's® (non-alcoholic)

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