



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 go.osu.edu/OhioUnionPolicy. 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: studentlife.osu.edu/pdfs/osu-policy-on-alcohol.pdf. 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 go.osu.edu/OhioUnionPolicy. 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 Hubbard & Cravens regular and decaffeinated coffee and assorted hot teas.
(Prices are per guest - 20 guest minimum)

Traditional Continental \$12.25

Assorted Danish, Breakfast Breads, Muffins, Fresh Fruits and Seasonal Berries, Assorted Yogurts, Butter and Preserves

The Buckeye Breakfast \$13.25

Scrambled Eggs, Applewood Smoked Bacon, Sausage Links or Vegetarian Sausage, 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 Sausage Gravy, Vegetable Egg Casserole and Breakfast Potatoes

Morning Start Buffet \$15.75

Sliced Fresh Fruit, Seasonal Berries, Whole Ripe Bananas, Yogurt and Berry Parfaits, Scrambled Eggs or Egg Substitute, *Breakfast Meat Selection, Hot Steel-Cut Oatmeal with Dried Fruits, Nuts, Brown Sugar, and Low-fat Milk, Roasted Yukon Gold Potatoes, Assorted Muffins with Butter, Honey, and Preserves

Cowtown Breakfast Buffet \$15.25

Sliced Fresh Fruit with Seasonal Berries, Fresh Baked Muffins, Breakfast Breads, Danish with Butter and Preserves, Scrambled Eggs, *Breakfast Meat Selection, and Breakfast Potatoes

*Sausage Links, Applewood Smoked Bacon, or Vegetarian Sausage

The Bricker \$25.00

(Prices are per guest – 25 guest minimum)

Fruit Salad with Fresh Honey and Mint
Assorted Greek and Regular Yogurts
Daily Assortment of Muffins with Sweet Butter
House made Granola Cereal with Almonds, Dried Cherries,
Served with Almond Milk

Orange Caramel Brioche Bread Pudding with Ohio Maple Syrup
Egg Frittata with Spinach, Crimini Mushroom and Feta Cheese
Blueberry Pork Sausage Links
Yukon Gold and Caramelized Onion Hash

Buckeye Brunch \$32.00

(Prices are per guest – 25 guest minimum)

Yogurt Berry Parfaits with Granola
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 – add \$6.00

University Catering at The Ohio Union  The Ohio State University Office of Student Life

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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.

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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 Substitute, Diced Ham, Bell Peppers, Scallions, Tomatoes, Mushrooms, Black Olives, Spinach, Bacon, Cheddar, Provolone, Pepper Jack Cheese, with Pico De Gallo
Chef Attendant Required

Belgian Waffle Station \$6.50

Made to Order with Fresh Fruits, Compotes, Warm Maple Syrup, Fresh Whipped Cream, Powdered 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

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 \$13.25

- **Morning**
Freshly Baked Assorted Muffins, Pastries, Freshly Brewed Hubbard & Cravens 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 \$15.75

- **Morning**
Freshly Baked Assorted Breakfast Breads, Pastries, Bagels with Cream Cheese, Sweet Rolls, Assorted Yogurts, Freshly Brewed Hubbard & Cravens 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 \$17.75

- **Morning**
Gourmet Coffee Cakes, Yogurt Berry Parfaits, Sliced Fresh Fruits, Fresh Baked Granola Bars, Freshly Brewed Hubbard & Cravens 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, Dasani® Assorted Sparkling and Bottled Waters

Themed Breaks (Prices are per guest - 20 guest minimum)

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 \$6.25

Petite Peanut Butter and Jelly Sandwiches
Petite Grilled Cheese Sandwiches
Bags of Animal Crackers
Ice Cold White Milk

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Themed Breaks Continued...

Chips Galore \$5.00 Kettle Potato Chips
Pretzels
Tortilla Chips
Onion Dip, Salsa, & Vegetable Dip

Game Time \$6.00
Mini Hot Dogs
Warm Salted Mini Pretzel Bites, Stadium Mustard
Cracker Jacks

Beverage Break \$7.50
Freshly Brewed Hubbard & Cravens Regular and Decaffeinated
Coffee, Assorted Hot Teas, Bottled Minute Maid® Juices,
Assorted Coca
Cola® Beverages, Dasani® Assorted Sparkling and Bottled Water

Build Your Own Snack Mix – Great for afternoon break

(Prices are per pound)

Served separately, please plan 3-4 ounces total per person (varies by group, items selected, and availability of other menu items)

Mixed Nuts, no peanuts - \$28 pound
Most popular, serves 8-12

Dried Fruit Mix (dried apricots, dried cranberry, raisins, Golden
Raisins) - \$7.25 pound / Serves 12-16

Mini Chocolate Chips - \$7.50 pound / Serves 12-16

Slider Bar

(Minimum 25 per selection, priced per each)

- Buffalo Chicken with Blue Cheese and Red Onion on a White Slider Bun \$3.25
- Pulled BBQ Pork with Pickle Chip and Pickled Red Onion on a White Slider Bun \$3.25
- Brutus Burger with Pepper Jack Cheese, Ketchup, Mustard, and Roma Tomato on a White Slider Bun \$3.00
- Lump Crab Cake with Cajun Remoulade and Spring Greens on a Brioche Bun \$4.50
- Petite Filet with Blue Cheese and Roasted Red Onion on a Brioche Bun \$4.75

Bulk M&M's® - \$9.75 pound / Serves 10-12

Pretzel Twists - \$4.75 pound / Serves 10-12

Toasted Sunflower Seeds - \$9.25 pound / Serves 12-16

Bakery Selections

(Prices per dozen – 1 dozen minimum per item) (Prices per guest - 20 guest minimum please)

Freshly Baked Muffins, Danish, and Scones \$32.00 per Dozen

Bagels and Cream Cheese \$29.00 per Dozen

Donuts \$35.00 per Dozen

Warm 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

○ Sesquicentennial Cookies \$18.00, wrapped \$24.00

Large Fresh Baked Assorted Cookies \$22.00 per Dozen
Chocolate Chip, Sugar, Peanut Butter, Oatmeal

Fudge Brownies \$25.00 per Dozen

Chocolate or White Cupcakes \$33.00 per Dozen

Assorted Dessert Bars \$27.00 per Dozen

Sweet Tray – Fresh Baked Cookies, Fruit Nut Bars, Brownies and

Buckeyes \$2.75 per Guest

Marsha's Buckeyes \$16.00 per Dozen

Break and Snack Selections

(Prices per each – 10 item minimum) (Prices per guest - 20 guest minimum please)

Assorted Yogurts \$1.75 Each

Yogurt Berry Parfait with Granola \$48.00 per Dozen

Hard Boiled Eggs \$15.00 per Dozen

Fresh Whole Fruits \$2.00 Each

Popcorn \$2.00 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
10-12 portions per quart

Other Bars – KIND® \$2.50, LARA™ \$3.00, Nugo® Protein \$2.25

Assorted Bars \$2.00

Varieties such as Nutri-Grain®, Nature Valley™, Special K®, Quaker
Chewy®

Mixed Nuts \$28.00 per Pound

Roasted Peanuts \$15.00 per Pound

Individual Candy Bars \$2.00 Each

Reese's®, KitKat®, Snickers®, or Hershey Bars

Per Guest

Seasonal Fruit Display \$4.00

Vegetable Display with Ranch Dip and Garlic Hummus \$4.00

Artisan Cheese Display Served with Bread and Crackers \$5.50

Large Sheet Pan Pizza \$42.50

Includes up to 2 toppings – 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 Hubbard & Cravens 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 Hubbard & Cravens Regular Coffee
Includes Half and Half, Flavored Creamers, and Sweeteners
\$32.00

Freshly Brewed Hubbard & Cravens Decaffeinated Coffee
Includes Half and Half, Flavored Creamers, and Sweeteners
\$32.00

Montalto Cold Brew Coffee
Includes Half and Half, Flavored Creamers, and Sweeteners
\$38.00

Minimum 3 gallon please, advance ordering required

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.) \$2.25

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

Dasani® Assorted Sparkling Flavored Waters \$2.75

Lunch Packages

(Prices are per guest - 20 guest minimum)

Plated Entrée Salads \$19.00

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.

Soups

- Tomato Basil Bisque
- Mediterranean Vegetable with Chickpeas [Vegan]
- White Bean and Chicken Chili
- Mushroom and Brie Cheese Bisque

Entrée Salads

Southwestern Salad – Mixed Greens with Choice of Grilled Chicken Breast or Grilled Flank Steak, Roasted Corn, Black Beans, Cheddar Cheese, Tomatoes, Scallions, and Chipotle Ranch Dressing

Greek Salad – Romaine, Poached Shrimp, Tomatoes, Sweet Peppers, Cucumber, Black Olives, Red Onions, Feta, with a Lemon Oregano Dressing

Strawberry-Almond Salad – Crisp Tossed Salad Greens Choice of Grilled Chicken Breast or Grilled Salmon, Fresh Strawberries, Mandarin Oranges, Red Onion, Toasted Almonds, and Raspberry Vinaigrette

Mixed Greens Entrée Salad – Mesclun Greens, Cous Cous, Watermelon Radish, Blueberries, Toasted Almonds, Queso Cotija Cheese, Grilled Eggplant Steak or Portobello Mushroom with Grained Dijon Vinaigrette

Lunch Dessert Selections

- New York Cheesecake with Fresh Berries
- Salted Caramel Brownie with Chocolate Drizzle
- Angel Food Cake with Berry Compote and Chantilly Cream
- Trio of Chocolate Beignets – White Chocolate, Dark Chocolate, Milk Chocolate and Hazelnut
- Caramel Apple Bars

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Plated Sandwiches and Wraps \$18.25

Please choose up to two sandwiches and one side from the following selections plus one soup and one lunch dessert from page 5. 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)

Sandwich Selections

Roast Turkey – on Soft Seeded Wheat, Leaf Lettuce, Muenster Cheese and Tomato – Includes Mayonnaise and Grey Poupon

Ham and Swiss – on Red Pepper Bread, Shaved Ham, Swiss Cheese – Includes Mayonnaise and Grey Poupon

Roast Beef – on Baguette, Sliced Medium Roast Beef, Bleu Cheese Spread, Arugula, and Pickled Red Onion

Chicken Salad – on Gluten Free Bread, Classic House Made Chicken Salad, Lettuce and Tomato

Italian Sub – on Focaccia, Salami, Ham, Capicola, Provolone, Shredded Romaine, Onions, Tomato, and Banana Peppers - Served with Marzetti Italian Dressing

Buffalo Chicken Wrap – Whole Wheat Wrap, Spicy Crispy Chicken (Brushed in Red Hot), Bleu Cheese and Cream Cheese Spread, Diced Celery, Shredded Romaine, and Shredded Carrots – Includes Marzetti Ranch Dressing

Turkey Wrap – Whole Wheat Wrap, Deli Turkey, Pepper Bacon, Field Greens, Shredded Carrot, and Diced Tomatoes – Includes Mayonnaise and Grey Poupon

Curried Chickpea Wrap – Whole Wheat Wrap, Chick Pea Salad, Leaf Lettuce, Shredded Purple Cabbage, and Shredded Carrots

Tomato Caprese – on Focaccia, Fresh Mozzarella, Fresh Tomatoes, Pesto Aioli and Field Greens

Sides Selections

Fresh Fruit Salad

Kale Salad – Chopped Kale with Cranberries, Pecans, Apples, Creamy Cider Vinaigrette

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 an Olive Oil and White Balsamic Dressing

Kettle Chips

Box Lunches (Minimum 10 guests)

Alumni Sandwich Box – Choice of a full sandwich or ½ wrap, 2 side selections, a house baked dessert, and a buckeye candy \$15.50

Collegiate Sandwich Box – Choice of full sandwich, 1 side selection and a house baked dessert \$13.50

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

♻️ *Green friendly packaging, 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)

House Baked Desserts

Cookies

Fudge Brownies

Assorted Chocolate and White Cupcakes

Fruit Nut Bars

Salad and Potato Bar \$18.00

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 Caramel Pretzel Brownies and Blondies

Caesar Salad Buffet \$17.25

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

Both of the above selections include freshly baked rolls with whipped butter, iced tea, freshly brewed Hubbard & Cravens regular and decaffeinated coffee and assorted hot teas. (Prices are per guest - 20 guest minimum)

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Hors d'oeuvres

(Prices are per each – minimum 25 per selection)

Cold and Ambient Selections

Mediterranean Tomato Bruschetta \$2.75
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
Curried Chicken Salad Naan Crisp \$3.00
Charred Shrimp Sweet Chile Sriracha Skewer \$3.75
Seared Scallop on English Cucumber Round with Saffron Aioli \$4.00
Smoked Salmon on Rye with Dill Mustard \$3.25
Seared Beef Tenderloin on Stilton Crostini \$4.00
Stuffed Peppadew with Honey Chive Goat Cheese \$3.00
Salsa Deviled Egg \$3.25
Short Rib with Pimento Cheese on Crostini \$4.00
Lobster Salad in Cheese Puff \$4.00
Candied Bacon \$3.00
Assorted Sushi and Sashimi with Wasabi, Pickled Ginger, Soy Sauce
- Market Price

Hot Selections

Roasted Corn and Edamame Quesadillas \$3.00
Spanakopita \$2.75
Spicy Pork Belly Bite \$3.50
Steamed Vegetable Dumpling with Orange Ginger Sauce \$3.00
Jalapeño and Aged Cheddar Stuffed Mushrooms \$3.00
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
Marinated Grilled Lamb Lollipop with Rosemary Aioli \$4.00
Bacon Wrapped Water Chestnut with a Soy Glaze \$3.50
Nashville Hot Chicken Skewer with Pickle \$3.25
Spinach Gruyere and Onion Tartlets \$3.25
Spinach and Artichoke Stuffed Mushroom \$3.00

Reception Packages

(Prices are per guest - 20 guest minimum)

Flavors from the Middle East \$12.25

Tandoori Chicken Skewer
Crispy Falafel Balls
Spiced Grilled Vegetable Skewer with Hummus Dip
Marinated Olive Salad on Pita Crisp

Caribbean \$13.75

Coconut Shrimp with Mango Chutney
Roasted Jerk Chicken Breast Skewers
Grilled Pineapple and Pork Skewer
Sweet Cinnamon Plantains

Southwestern \$10.50

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

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

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

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

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Receptions Cold Stations

(Prices are per guest - 20 guest minimum)

Crudit  with Ranch Dip and Chickpea Garlic Dips \$4.00

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 \$6.25

Artisanal Cheeses, Imported and Domestic Cheeses, Garnished with Dried Fruits and Nuts, Served with Breads and Assorted Crackers \$7.00

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

Seasonal Fruit Display \$4.00

Build Your Own Nachos - Tortilla Chips with Salsa, Sour Cream, Guacamole, Chili Con Queso, Cheddar Cheese, Tomatoes, Onions, Sliced Black Olives, and Jalape  Peppers \$5.25

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)

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 \$10.00

Beef Tenderloin Rolled in Cracked Black Peppercorn and Herbs, Roasted and Served with Hard Rolls, Whole Grain Mustard, Caramelized Onion, and Garlic Herb Mayonnaise

Smoked Beef Brisket \$6.50

Served with Chef's House Made Barbeque Sauce and Fresh Baked Rolls

Prime Rib of Beef \$7.50

Served with Silver Dollar Rolls, Bordelaise Sauce, Mayonnaise, Mustards, and Horseradish Cream

Roasted Pork Loin \$5.50

Brown Sugar and Bourbon Glaze with Whole Grain Mustard and Apricot Chutney with Pretzel Rolls

Whole-Roasted Turkey Breast \$3.75

Stone Ground and Dijon Mustards, Mayonnaise, and Cranberry Relish with Hard Rolls

University CATERING

Build Your Own Buffet

2 Entrée Buffet: Choose 2 Soup/Salad Selections, 2 Entrées, 2 Sides and 2 Desserts \$28.75

3 Entrée Buffet: Choose 2 Soup/Salad Selections, 3 Entrées, 2 Sides and 2 Desserts \$36.00

All buffets include freshly baked rolls with whipped butter, iced tea, freshly brewed regular and decaffeinated coffee and assorted hot teas. (Prices are per guest - 25 guest minimum)

Soup Selections

- Tomato Basil Bisque
- Mediterranean Vegetable with Chickpeas [Vegan]
- White Bean and Chicken Chili
- Mushroom and Brie Cheese Bisque

Salads Selections

- 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

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

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 Dessert Selections

- New York Cheesecake with Fresh Berries
- Salted Caramel Brownie with Chocolate Drizzle
- Angel Food Cake with Berry Compote and Chantilly Cream
- Trio of Chocolate Beignets – White Chocolate, Dark Chocolate, Milk Chocolate and Hazelnut
- Caramel Apple Bars

University CATERING

Buffets

All buffets 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)

The Deli \$17.00

- 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
- Kettle Chips
- Fruit Salad and Seasonal Berries
- Fresh House Baked Cookies and Brownies

Classic Backyard Barbeque \$18.00

- Classic Creamy Coleslaw
- Chopped Iceberg with Assorted Toppings and Dressings
- Grilled Hamburgers
- Barbeque Grilled Chicken Breast
- Veggie Burgers - *add for additional \$2.00 per each*
- Buns, Lettuce, Sliced Tomatoes, Pickles, Assorted Condiments, and Sliced Cheeses
- Baked Macaroni and Cheese
- Southern Style Green Beans
- Fresh House Baked Cookies, Brownies and Buckeyes

College Road \$19.00

- 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

Asian \$22.00

- Asian Cabbage Slaw with Miso Vinaigrette
- Asian Noodle Salad
- Korean Barbeque Chicken
- Thai Marinated Grilled Steak
- Stir Fried White Rice
- Ginger and Garlic Spiced Green Beans
- Matcha Cheesecake Cream in Chocolate Cup with Fresh Berries

Southwest \$23.00

- Greens Salad with Corn, Pinto Beans, Red Onion, Avocado and Creamy Cilantro Dressing
- Tomato, Avocado, Cucumber and Onion Salad with Tomatillo Cilantro Dressing
- Chili Rubbed Seared Salmon with Pineapple Salsa
- Achiote Rubbed Flank Steak
- Southern Style Mac and Cheese
- Chocolate Fudge Brownie with Chili Ganache Drizzle

12th Avenue \$20.00

- Wedge Salad with Crumbled Bleu Cheese, Tomatoes, Red Onion
- Creamy Macaroni Salad with Eggs
- Smothered Grilled Chicken with Barbecue Sauce, Cheddar, Monterey Jack, Diced Bacon, Diced Tomato and Diced Green Onions
- Smoke Sausage Links
- Collard Green with Bacon and Onions
- Banana Pudding with Vanilla Wafers and Whipped Cream

Italian \$24.00

- 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
- Penne alla Vodka
- Chicken Florentine with Sautéed Spinach and Tomatoes in a Light Cream Sauce
- Eggplant Parmesan Topped with Marinara, Mozzarella Cheese, and Fresh Basil
- Sirloin Steak with Stewed Tomatoes
- Tiramisu

Caribbean \$24.00

- Black Bean and Mango Salad with Lime Dressing
- Watercress, Butter Lettuce, Pineapple, Orange Segments, Red Beans, Scallions in a Honey Lime Vinaigrette
- Jamaican Jerked Chicken
- Grilled Mahi Mahi with Tomatillo Sauce
- Rice with Cilantro Pesto
- Charred Vegetables with Adobo
- Key Lime Pie with Toasted Coconut

University CATERING

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

Mediterranean Vegetable with Chickpeas [Vegan]

White Bean and Chicken Chili

Mushroom and Brie Cheese Bisque

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

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 Dried 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

Seared Chicken with Artichoke Picatta Sauce, Roasted Fingerling Potatoes, Haricots Verts - \$22.00

Chicken ala Monaco – with Parmesan Polenta and Baby Zucchini - \$21.00

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

Pan-Seared Beef Tenderloin Tips – Wild Mushroom Ragout, Haricot Vert, and Garlic Mashed Potatoes with Ohio Cabernet Sauvignon Reduction \$24.50

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

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

Baked Halibut – with Seasoned Bread Crumbs, Roasted Tomato Sauce, Cauliflower Risotto and Caramelized Brussel Sprouts \$30.00

Seared Snapper – with Lump Crab Salsa Verde, Black Beans and Rice, and Garlic Roasted Carrots \$24.00

****Eggplant and Tomato Risotto Roulade [Vegan]** Served with Haricot Vert and Marinara Sauce \$17.75

****Portobello Mushroom Stack [Vegan]** with Grilled Zucchini, Yellow Squash, Onion, Red Pepper Charred Tomato Sauce and Basil Oil Drizzle \$17.75

****Tofu Napoleon [Vegan]** with Layers of Sautéed Spinach, Cumin Chickpeas, Sundried Tomatoes with a Sweet Potato Puree \$17.75

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

****Pesto Tofu** – Pesto Marinated Grilled Tofu with Goat Cheese Polenta and Seasonal Vegetables with a Balsamic Reduction \$17.75

****Prepared without gluten ingredients**

Dual Entrée Selections (20 guest minimum)

Seared Chicken with Artichoke Picatta Sauce 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

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Plated Dessert Selections (20 guest minimum)

\$6.75

New York Cheesecake with Fresh Berries
Key Lime Pie with Charred Meringue
Red Velvet Cake
Milk Chocolate Mousse Tart with Raspberry Cream and Berries

\$7.75

Cookie Butter Tart with White Chocolate Espresso Cream
Cabernet and Berry Cheesecake
Individual Rustic Italian Cream Cake

Late Night Snacks

(Prices are per guest - 25 guest minimum, available after 8:00 P.M.)

Taco and Nacho Bar – White Corn Tortillas with Melted Cheddar Cheese, Seasoned Ground Beef, Lettuce, Tomato, Sour Cream, Scallions, Salsa, Guacamole, Jalapenos \$8.50

Mini Beef Hot Dogs and Fries – Mini All Beef Hot Dogs with all the classic toppings that include Chili, Ketchup, Mustard, Jalapenos, Chopped Onions, Pickle Relish, Lettuce, and Tomato \$4.25

Grilled Cheese and Tomato Basil Soup – Three Cheese Grilled Cheese with Rich Tomato Basil Soup and Assorted Crackers \$7.50

Assorted Donuts, Cookies and Milk – Cake Donuts, Fresh Baked Cookies with Ice Cold Milk \$6.50

Fresh Popped Popcorn – with Melted Butter to Include Savory and Sweet Toppings: Cinnamon and Sugar, Parmesan Cheese, Ranch Seasoning, BBQ Seasoning, Herb Blend, M&Ms, Raisins, and Mini Chocolate Chips \$4.50

Make Your Own Breakfast Burrito or Biscuit – Fresh Baked Biscuit, Soft Tortilla, Scrambled Eggs, Chorizo Sausage, American Cheese, Shredded Cheddar, Salsa, Sour Cream, Ketchup, Lettuce, Diced Tomato \$7.50

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.

After School Treats \$7.50

Fresh Baked 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

Specialty Coffee and Teas \$7.00

Freshly Brewed Hubbard & Cravens 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.

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Beverages

Beer Selections & Spirits

House Beers

Budweiser®
Bud Light®
Yuengling®
Heineken®

Premium Beers

Blue Moon®
New Belgium Fat Tire
Stella Artois® & Cidre
Bell's® Seasonal

Ohio Beers*

Columbus IPA
Rhinegeist
Elevator Brewing
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 – by the glass

Caposaldo, Pinot Grigio, Italy \$27.00
10 Span Chardonnay, Central Coast \$24.00
10 Span Cabernet Sauvignon, Central Coast \$24.00
10 Span Pinot Noir, Central Coast \$24.00

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

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

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

Open Host Bar – Collegiate Level

Collegiate Call beverage	\$5.50
House Beer	\$4.25
House Wine	\$5.50
Sodas 12oz	\$1.25
Bottled Water 12oz	\$1.25
Fruit Juices	\$2.00

Open Host Bar – Alumni Level

Alumni Premium beverage	\$6.25
Premium Beer	\$5.00
House Beer	\$4.25
Ohio Beers*	\$5.25
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	\$6.75
Premium Beer	\$5.50
House Beer	\$4.75
Ohio Beers*	\$5.75
House Wine	\$6.00
Sodas 12oz	\$1.50
Bottled Water 12oz	\$1.50
Fruit Juices	\$2.50

*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. 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.