



## Catering Information and Menus for events at the Ohio Union

**Our Venues** – We are the exclusive caterer at the Ohio Union and Rec Sports Physical Activities Center and the preferred caterer at the Billy Ireland Library and Sullivant Hall, Curl Hall, Drake Performance and Event Center, Longaberger Alumni House, Mershon Auditorium and the Wexner Center for the Arts, Ohio State Wexner Medical Center, Nationwide & Ohio Farm Bureau 4-H Center, Pomerene Hall, Thompson Library, Veterinary Hospital, Veterinary Medicine Academic Building, and Women’s Field House. For additional venue options or menu assistance for events taking place outside the Ohio Union, please contact us or visit us online at [universitycatering.osu.edu](http://universitycatering.osu.edu).

**COVID – 19 Information and Service Options** - The health and safety of our community, our staff, and guests is our priority. We provide ServSafe® and COVID-19 procedures training for all team members and adhere to all requirements and best practices outlined by state and local health officials to include but not limited to wearing facial coverings and PPE, practicing and requiring physical distancing, and frequent cleaning and sanitization of equipment and contact surfaces.

Our menus and services have been updated to reflect best practices and requirements to ensure a safe and healthy experience for our guests. Your Event Coordinator or Sales Manager will be happy to discuss service options with you.

**Ordering, Menus and Guarantees** – All food and beverage items must be purchased through University Catering in order to comply with state and local regulations. Menus for most events must be finalized with University Catering no later than three (3) weeks prior to the scheduled event. For groups of 150 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. For groups less than 150 guests, no greater than 10% attrition can be given with the final guarantee.

The final guarantee is due fourteen (14) calendar days prior to the scheduled event. University Catering cannot be responsible for service to more than 5% over the guaranteed number of attendees. The 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. Below is our guarantee due date schedule.

Day of Event	Deadline for Final Guarantee		
Monday	Due Monday, 14 days prior by 10:00 AM	Friday	Due Friday, 14 days prior by 10:00 AM
Tuesday	Due Tuesday, 14 days prior by 10:00 AM	Saturday	Due Friday, 15 days prior by 10:00 AM
Wednesday	Due Wednesday, 14 days prior by 10:00 AM	Sunday	Due Monday, 13 days prior by 10:00 AM
Thursday	Due Thursday, 14 days prior by 10:00 AM		

Please know that prices are subject to change and substitutions may be necessary based on uncertain market circumstances. University Catering will provide the client with advanced notice of an increase or change and the right to decide between the price and reasonable substitutions.

**Bar Service** - University Catering can provide Cash Bar and Hosted Bar service at the following licensed venues: The Ohio Union and Potter Plaza, Curl Hall and Patio, McCorkle Lobby, Pomerene Hall and three (3) Patios, Rec Sports Physical Activities Center, Billy Ireland Library and Sullivant Hall, Thompson Library, Veterinary Medicine Academic Building, Veterinary Hospital, and the Women’s Field House. As the alcohol permit holder, University Catering is subject to all rules and regulations of the State of Ohio’s Division of Liquor Control. No alcohol, other than that provided by University Catering, may be served, or consumed at these venues. With our carryout license, University Catering can also provide beer and wine in original sealed containers at additional approved campus venues.

University Catering requires 21 calendar days’ advance notice for all events requesting alcoholic beverage service. University Catering staff has the sole right to make decisions regarding appropriate service of alcoholic beverage without client recourse. No alcohol may be removed from an event except by University Catering staff. Additional information regarding the service of alcohol at the Ohio Union is available at [go.osu.edu/OhioUnionPolicy](http://go.osu.edu/OhioUnionPolicy). Information regarding alcohol service at other campus locations is available at [universitycatering.osu.edu/policies](http://universitycatering.osu.edu/policies). Please familiarize yourself with this information as applicable to the scope of your event.

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](http://studentlife.osu.edu/pdfs/osu-policy-on-alcohol.pdf).

**Service Charges** - 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 service ware, vehicle maintenance and transportation, etc. The service charge is applied to all Catering Event Orders and is taxable as defined by federal law.

**Additional Guidelines and Policies** – For events taking place at the Ohio Union, additional information including but not limited to alcohol, confirmation types, deposits, estimates and minimums, payment, cancellations, carry-in/carry-out is available at [go.osu.edu/OhioUnionPolicy](http://go.osu.edu/OhioUnionPolicy). For all other events please visit us at [universitycatering.osu.edu/policies](http://universitycatering.osu.edu/policies). Please become familiar with this information. The client’s Event Coordinator or Sales Manager will be able to assist with any questions regarding this information.

# University CATERING

## Breakfast

Includes bottled orange and apple juice, freshly brewed Hubbard & Cravens regular and decaffeinated coffee and assorted hot teas. Selections should be the same for all attendees. (Prices are per guest - 20 guest minimum) *Attendant may be required.*

### Buckeye Continental \$12.50

Chef's Selection of Danish, Muffins, Fresh Cubed Fruit and Seasonal Berries, Assorted Yogurt Cups, Butter

### Great Start \$16.50

Fresh Cubed Fruits and Seasonal Berries, Whole Bananas, Apple and Cinnamon Overnight Oats, Assorted Greek Yogurt Cups, Goat Cheese Frittata with Spinach and Roasted Red Bell Peppers with Onion Jam, Pork Blueberry Sausage Links, Sweet Potato Hash with Fresh Thyme, Apple Streusel Coffee Cake

### Morning Comforts Buffet \$15.75

Fresh Cubed Fruit and Seasonal Berries, Fresh Berry and Granola Parfaits, Scrambled Eggs, Choice of Crisp Bacon, Pork Sausage or Vegetarian Sausage, Crisp Seasoned Breakfast Potatoes, Buttermilk Biscuits with Sausage Gravy, Butter and Preserves

### Country Smokehouse Buffet \$16.75

Fresh Cubed Fruit and Seasonal Berries, Grilled Ham Steak with Pineapple Chutney, Beef Brisket Hash with BBQ Hollandaise, Scrambled Eggs with Sauteed Greens, Tomatoes and Cheddar, Cheesy Biscuits, Assorted Muffins, Butter

### House Made Breakfast Sandwiches \$5.25

(Prices are per each – minimum 12 of each selection)

- Bacon, Scrambled Eggs and Monterey Jack Cheese on an English Muffin
- Ham, Scrambled Eggs and Sharp Cheddar Cheese on a Bakery Fresh Biscuit
- Breakfast Wrap stuffed with Scrambled Eggs and Tomato Salsa

## Breakfast Enhancers

(1-hour service maximum - prices are per guest - 20 guest minimum) *Attendant may be required.*

### Steel Cut Oats Bar \$5.75

Hot Steel Cut Oatmeal with Dried Fruits, Toasted Almonds, Brown Sugar, Honey, Low Fat Milk

*Soy milk available for additional \$1.00 per person*

### Smoothie Break \$5.75

*Pick up to two selections*

- Strawberry Banana
- Triple Berry Blend
- Peach Ginger
- Apple Peanut Butter

### Belgian Waffles \$6.75

Waffles with Fresh Blueberries, Apple Compote, Mini Chocolate Chips, Fresh Whipped Cream, Warm Maple Syrup, Butter

### Cereal Station \$4.25

Assorted Individual Cereal selections may include Rice Chex, Cheerios, Honey Nut Cheerios, Cinnamon Chex, Nature Valley Granola Fruit Medley, Fiber One or similar varieties, with Low-Fat Milk, Soy Milk, Almond Milk

## All Day Break Packages

(1-hour service maximum - prices are per guest - 20 guest minimum) *Attendant may be required.*

### Scholastic Break \$13.25

- **Morning**  
Freshly Baked Assorted Muffins, Pastries, Freshly Brewed Hubbard & Cravens Regular and Decaffeinated Coffee, Assorted Hot Teas
- **Refresh**  
Coffee and Tea Refresh
- **Mid – Afternoon**  
Freshly Baked Cookies, Brownies, Assorted Canned Coca-Cola® Beverages, Dasani® Bottled Water

### Postgraduate Break \$16.75

- **Morning**  
Chef's Selection of Danish, Muffins, Bagels with Cream Cheese, Butter and Preserves, Fresh Cubed Fruit and Seasonal Berries, Yogurt Cups, Freshly Brewed Hubbard & Cravens Regular and Decaffeinated Coffee, Assorted Hot Teas, Bottled Orange Juice and Apple Juice
- **Refresh**  
Coffee and Tea Refresh
- **Mid – Afternoon**  
Freshly Baked Cookies, Brownies, Lemon Bars, Pretzels, Fresh Whole Fruits, Assorted Canned Coca-Cola® Beverages, Dasani® Bottled Water

# University CATERING

## Bakery Selections

(Prices per dozen – 1 dozen minimum per item) *Attendant may be required.*

Choice of Muffins, Danish, or Scones \$32.00 per Dozen

Bagels and Cream Cheese \$29.00 per Dozen

Coffee Cake \$28.00 per Dozen

Chocolate or White Cupcakes \$33.00 per Dozen  
White or Chocolate Buttercream Frosting

Large Fresh Baked Cookies \$22.00 per Dozen  
Choice of Chocolate Chip, Sugar, or Oatmeal

Fudge Brownies \$25.00 per Dozen

Assorted Dessert Bars \$27.00 per Dozen

Marsha's Buckeyes \$16.00 per Dozen  
Displayed on trays, unwrapped

## Break and Snack Selections

(Prices per each – 10 item minimum) *Attendant may be required.*

Assorted Yogurts \$1.75 Each

Yogurt Berry Parfaits with Granola \$4.00 Each

Hard Boiled Eggs \$1.25 Each

Fresh Whole Fruits \$2.00 Each

Bavarian Pretzels: \$3.75 Each

- Plain Pretzels with Nacho Cheese Cup
- Jalapeno Pretzels with Honey Mustard Cup

Bagged Snacks -

○ Cheddar Popcorn \$1.50 Bag

○ Pretzels \$1.50 Bag

○ Kettle Chips \$1.50 Bag

○ Tortilla Chips \$1.50 Bag

Tomato Salsa \$1.75 2oz. Cup

Ranch Dip \$0.50 1oz. Cup

Guacamole \$1.95 2oz. Cup

Assorted Bars \$2.00

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

Roasted Peanuts \$1.75 1.75oz

Individual Candy Bars \$2.00 Each

M&M Plain, M&M Peanut, Reese's®, KitKat®, Snickers®, or Hershey Bars

Individual Planters Trail Mix \$1.95 Each

Tropical or Chocolate Blend

## Beverages by the Guest

Freshly Brewed Hubbard & Cravens Regular and Decaffeinated Coffee and Assorted Hot Teas

Includes Half and Half, French Vanilla Flavored Creamer, and Sweeteners (Splenda®, Sugar in the Raw®, Sugar)

(Prices are per guest - 20 guest minimum) *Attendant may be required.*

(1 Hour Break) \$3.00

(All Day Refresh) \$6.75

## Beverages by Quantity

*Gallon Serves 16-20 Guests. Attendant May Be Required.*

Freshly Brewed Hubbard & Cravens Regular Coffee

Includes Half and Half, French Vanilla Flavored Creamer, and Sweeteners \$32.00

Freshly Brewed Hubbard & Cravens Decaffeinated Coffee

Includes Half and Half, French Vanilla Flavored Creamer, and Sweeteners \$32.00

Freshly Brewed China Black Iced Tea with Fresh Lemon Wedges \$30.00

Hot Regular and Herbal Tea Assortment \$32.00

Lemonade \$32.00

White Citrus Punch \$32.00

Minute Maid® Orange Juice (12 oz.) \$2.75

Assorted Coca-Cola® Products  
(12 oz. Can) \$1.25

Dasani® Bottled Water  
(12 oz. Bottle) \$1.25

Dasani® Assorted Sparkling Flavored Waters  
(12 oz. Can) \$2.75

# University CATERING

## Lunch Packages

(Prices are per guest - 20 guest minimum)

### Plated Entrée Salads \$19.75

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. Please select one protein for all guests if choice is offered.

#### Soups

- Tomato Basil Bisque
- Chicken Tortilla
- Cactus Chili
- Italian Wedding
- Split Pea and Ham

#### Entrée Salads

**Barbecue Salad** – Chopped Romaine, Choice of Grilled Chicken Breast or Grilled Salmon, Cucumber, Roasted Corn, Black Beans, Charred Red Peppers, Crisp Onions and Creamy Barbecue Ranch Dressing

#### Vegan Vegetable and Grain Salad

Mixed Greens, Brown Rice and Quinoa Blend, Marinated Green Beans, Grape Tomatoes, Cucumbers, Poached Beets, Garbanzo Beans, Pepitas and Dijon Vinaigrette

#### Thai Chicken Salad

Bibb and Romaine Lettuce, Choice of Thai Marinated Grilled Chicken Breast or Flank Steak with Shredded Carrots, Cucumbers, Bean Sprouts, Shaved Radish, Sesame Seeds and Papaya Dressing

#### Caesar Twist

Chopped Romaine, Choice of Herb Marinated Chicken Breast, Flank Steak or Salmon with Shaved Three Cheese Blend, Orange Segments, Dried Cranberries, Focaccia Garlic Croutons and Creamy Pesto Caesar Dressing

#### Lunch Dessert Selections

- New York Cheesecake with Fresh Berries
- Salted Caramel Brownie with Chocolate Drizzle
- Carrot Cake with Pineapple Preserves
- Key Lime Pie with Fresh Whipped Cream and Toasted Coconut
- Strawberry Churros with Meringue Cream

### Plated Sandwiches and Wraps \$19.00

Choice of up to two sandwiches, choice of Fresh Fruit Salad, Garden Vegetable Pasta Salad or Creamy Dill and Egg Potato Salad, choice of one soup and one lunch dessert selection from above. 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)

**Smoked Turkey** – Natural Applewood Smoked Turkey Breast, Crisp Bacon, Creamy Brie Fig Jam, Arugula on Multigrain Sandwich Roll

**Roasted Veggie** – Fire Roasted Eggplant, Roasted Red Peppers, Fresh Mozzarella, Sun Dried Tomato Aioli, Balsamic Glaze, Greens on Ciabatta Sub

**Italian Sub** – Salami, Ham, Capicola, Provolone, Shredded Romaine, Onions, Tomato, Banana Peppers, Marzetti Italian Dressing on Ciabatta Sub

**Albacore Tuna Salad** – Albacore Tuna, Herbed Olive Oil Marinated Cucumbers, Black Olives, Lettuce, Tomatoes in a Garlic Tortilla Wrap

**Hummus Wrap** – Roasted Red Pepper Hummus, Grilled Asparagus and Summer Squash, Feta, Chopped Cucumbers, Fresh Spinach, Dill Cream in a Spinach Tortilla

**Roast Beef** – Thinly Sliced Roast Beef, Pimento Cheese Spread, Lettuce, Tomato, Charred Onions, Leaf Lettuce on Ciabatta Sub

**Smoked Ham** – Smoked Ham, Swiss Cheese, Caramelized Red Onion, Dried Cranberry Mayonnaise, Mixed Greens, Tomato on a Corn Dusted Kaiser



### Salad and Potato Bar \$18.00

Served with iced tea, freshly brewed Hubbard & Cravens regular and decaffeinated coffee and assorted hot teas. *Attendant May Be Required.* (Prices are per guest - 20 guest minimum)

Fresh Sliced Fruits, Seasonal Greens with Assorted Toppings and Dressings, Jumbo Baked Potatoes – Toppings Include Grilled Kielbasa, 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

# University CATERING

## Boxed Lunches

(Minimum 10 guests)

**Alumni Lunch** – Choice of full sandwich or wrap, 2 sides, and choice of dessert \$15.50

**Collegiate Lunch** – Choice of full sandwich or wrap, 1 side, and choice of dessert \$13.75

**Scholar Lunch** – Choice of entrée salad and dessert, includes roll and butter \$14.00

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

## Sandwich Selections

**Smoked Turkey** – Natural Applewood Smoked Turkey Breast, Crisp Bacon, Creamy Brie Fig Jam, Arugula on Multigrain Sandwich Roll

**Roasted Veggie** – Fire Roasted Eggplant, Roasted Red Peppers, Fresh Mozzarella, Sun Dried Tomato Aioli, Balsamic Glaze, Greens on Ciabatta Sub

**Italian Sub** – Salami, Ham, Capicola, Provolone, Shredded Romaine, Onions, Tomato, Banana Peppers, Marzetti Italian Dressing on Ciabatta Sub

**Albacore Tuna Salad** – Albacore Tuna, Herbed Olive Oil Marinated Cucumbers, Black Olives, Lettuce, Tomatoes in a Garlic Tortilla Wrap

## Entrée Salad Selections

**Southwest Chicken** – Marinated Grilled Chicken, Crisp Romaine, Shredded Monterey Jack, Black Bean and Corn Salsa, Grape Tomatoes, Scallions, Chipotle Dressing

**Bistro Salad** – Diced Smoked Ham, Roast Turkey, Grape Tomatoes, Aged Swiss, Grilled Asparagus, Hard Boiled Egg, French Honey Dressing

## Sides Selections

**Whole Fruit**

**Kettle Chips**

**Fresh Fruit Salad**

**Garden Vegetable Pasta Salad**

**Creamy Dill and Egg Potato Salad**

**House Salad with Carrots, Tomato, Cucumber and Croutons**

**Hummus Wrap** – Roasted Red Pepper Hummus, Grilled Asparagus and Summer Squash, Feta, Chopped Cucumbers, Fresh Spinach, Dill Cream in a Spinach Tortilla

**Roast Beef** – Thinly Sliced Roast Beef, Pimento Cheese Spread, Lettuce, Tomato, Charred Onions, Leaf Lettuce on Ciabatta Sub

**Smoked Ham** – Smoked Ham, Swiss Cheese, Caramelized Red Onion, Dried Cranberry Mayonnaise, Mixed Greens, Tomato on a Corn Dusted Kaiser

**Asian Chicken** – Marinated Grilled Chicken or Tofu, Mixed Greens, Roasted Red Peppers, Shredded Carrots, Edamame, Mandarin Oranges, Toasted Almonds, Sesame Soy Dressing

**Couscous Salad** – Mixed Greens and Kale, Seasoned Cous Cous, Blueberries, Feta Cheese, Cucumbers, Shaved Radish, Mint and Raspberry Vinaigrette

## Dessert Selections

**Cookie** – Choice of Chocolate Chip, Sugar, Oatmeal

**Fudge Brownie**

**Blondie with Chocolate Chips and Walnuts**

**Mini Cheesecake**

# University CATERING

## Themed Breaks

(Prices are per guest - 20 guest minimum) *Attendant may be required.*

### Mediterranean Nacho Bar \$9.25

Pita Crisps, Ground Spiced Lamb, Roasted Garlic Hummus, Tzatziki, Feta, Diced Red Onion, Chopped Olive Salad, Diced Tomatoes with Oregano

### The State Fair \$10.75

Mini Corn Dogs with Yellow Mustard, Pretzel Bites with Spicy Cheddar Aioli, BBQ Spiced Grilled Chicken Skewers, Fried Mushrooms

### Chips and Dips \$9.50

Tortilla Chips, House-Made Potato Chips, Specialty Crackers, Baguette Crisps, Roasted Tomato Salsa, Warm Artichoke Dip, Roasted Garlic Hummus, Onion Dip

### Chocolate Lovers \$9.50

Mini Chocolate Chip Cookies, Oreo Churros, Chocolate Dipped Strawberries, Chocolate Dipped Rice Krispies

### Lettuce Wrap Station \$11.25

Thai Ground Chicken, Hoisin Pork Belly, Korean Beef, Crisp Vegetables, Butter Leaf Lettuce, Bean Sprouts, Scallions, Avocado, Almonds, Jasmine Rice, Crisp Won Tons, Dipping Sauces

### Mini Slider Bar – Minimum 25 each

- Brutus Burger with Pepper Jack Cheese, Ketchup, Mustard, and Roma Tomato on White Slider Roll \$3.25
- Korean Style Pulled Pork with Vegetable Slaw on Hawaiian Roll \$3.50
- Nashville Hot Chicken with Pickles, Buttermilk Herb Mayo on White Slider Roll \$3.50
- Smoked Salmon with Roast Garlic Aioli, Pickled Red Onion and Arugula on Hawaiian Roll \$4.25
- Three Grain and Black Bean Vegan Burger with Caramelized Onion, Broccoli Salad, Horseradish Mustard on White Slider Roll \$3.75

## Hors d'oeuvres

(Prices are per each – minimum 25 per selection, choose up to 3 items) *Attendant May Be Required.*

### Hot

Baked Goat Cheese, Honey, and Fig Tartlets \$3.25

Spinach, Gruyere and Onion Tartlets \$3.25

Spanakopita \$2.75

Nashville Hot Chicken Skewer with Pickle \$3.50

Classic Crab Cake with Lemon Caper Aioli \$6.25

Italian Sausage and Asiago Stuffed Mushroom Cap \$3.25

Vegan Samosa with Cilantro Mint Sauce \$3.75

Beef Satay with Peanut Sauce \$3.75

Steak & Mushroom Skewer with Cognac Green Peppercorn Sauce \$4.00

Candied Pork Belly and Pickled Veggie in Crisp Shell \$3.75

### Cold and Ambient

Pear, Brie and Almond on Toast Crisps \$3.25

Charred Shrimp Sweet Chile Sriracha Skewers \$3.75

Smoked Salmon Mousse on Rye Crisps \$3.50

Artichoke Hummus, Kalamata Olive Tapenade on Pita Crisps \$3.00

Goat Cheese and Charred Tomato Bruschetta \$3.00

Avocado Deviled Eggs with Crisp Bacon \$3.25

Beef Tenderloin, Asparagus with Boursin and Roasted Red Pepper on Crostini \$4.75

Heirloom Tomato, Fresh Mozzarella and Dry Salami Skewer with Walnut Pesto \$3.75

## Receptions Cold Stations

(Prices are per guest - 20 guest minimum) *Attendant May Be Required*

Antipasto Display with Salami, Prosciutto, Mortadella, Smoked Provolone, Fresh Mozzarella, Roasted Peppers, Olives, Artichokes, Grilled Asparagus, Marinated Vegetables, and Petite Onions with Gourmet Crackers \$7.25

Crudit  with Ranch Dip or Chickpea Garlic Dip \$4.00

Artisanal Cheeses, Imported and Domestic, Garnished with Dried Fruits, Served with Gourmet Crackers \$7.00

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

Seasonal Sliced and Cubed Fruit Display \$4.00

# University CATERING

## Buffets

Meals 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) *Attendant May Be Required.*

### Deli – icious \$17.00

- o Fresh Greens Salad with Assorted Toppings and Dressings
- o Creamy Mustard Dill Potato Salad
- o Kettle Chips
- o Smoked Honey Ham, Applewood Smoked Turkey Breast, Roast Beef, Salami and Grilled Portabellas
- o Sliced Cheddar, Swiss, Pepper Jack, Dill Havarti
- o Lettuce, Tomato, Onion, Pickles, Pepperoncini
- o Herb Garlic Aioli, Horseradish Cream, Mayonnaise, Mustards
- o Ciabatta Sub, Multi-Grain Roll, Rye Bread
- o Assorted Fresh Baked Cookies

### Picnic Favorites \$18.00

- o Vinegar Cole Slaw
- o Mustard and Egg Potato Salad
- o Choice of 2 Proteins:
  - o Hamburgers, Barbecue Chicken Breast, Salmon Patty, Pork Bratwurst
  - o Add Vegan Burgers for an additional \$4.00
- o Cheddar, Swiss, Pepper Jack, American Cheese
- o Lettuce, Tomato, Onion, Pickles, Classic Condiments
- o White Mac and Cheese with Monterey Jack and Tortilla Chip Crust
- o Vegetarian Barbecue Baked Beans
- o House Baked Cupcakes
- o Chocolate Chip Cookies

### Sunday Comfort \$25.50

- o Shaved Brussel Sprouts and Wild Rice Blend Salad with Dried Cranberries, Golden Raisins, Toasted Pecans, Parmesan Cheese and Lemon Chive Dressing
- o Artisan Greens, Shaved Watermelon Radish, Orange Segments, Crumbled Goat Cheese, Pepitas and Raspberry Vinaigrette
- o Chuck Pot Roast with Stout Gravy
- o Roast Salmon with Horseradish Crust on Sauteed Kale
- o Country Mashed Potatoes with Sour Cream, Chives and Roasted Shallots
- o Roasted Root Vegetables
- o Carrot Cake

### Savor the Southwest \$24.25

- o Chicken Tortilla Soup with Cilantro Cream
- o Southwest Caesar Salad with Romaine, Black Beans, Pepper Jack, Roasted Corn, Pickled Onion, Seasoned Marinated Diced Tomatoes with Chipotle Ranch Dressing
- o Melon, Jicama, Mango and Orange Salad with Honey Lime Dressing
- o Chicken Fajitas with Guacamole, Sour Cream and Salsa with Warm Tortillas
- o Pulled Beef Enchiladas with Monterey and Cheddar
- o Pinto Beans and Rice with Roasted Chilis
- o Mexican Street Corn Casserole
- o Key Lime Pie
- o Cinnamon Sugar Churros

### The Pacific Rim \$19.50

- o Pacific Tropical Fruit, Coconut and Mint Salad
- o Hawaiian Macaroni Salad
- o Grilled Chicken with a Garlic Soy Ginger Sauce
- o 5-Spice Roasted Pork on Sauteed Bok Choy with Plum Sauce
- o Kimchi Jasmine Rice
- o Sesame Green Beans
- o Crumb Cake with Pineapple Caramel Sauce

### Tastes of Italy \$22.00

- o Italian Wedding Soup
- o Spinach and Romaine Salad with Garbanzo Beans, Sun Dried Tomatoes, Cucumbers, Olives and Herbal Vinaigrette
- o Parmesan Crusted Chicken with Sauteed Kale, Portabella and Roasted Garlic Sauce
- o All Beef Meatballs in Spicy Marinara
- o Penne Pasta with Roasted Peppers, Asparagus, Fresh Herbs in Spinach Cream Sauce
- o Roasted Vegetable Blend of Carrots, Zucchini, Yellow Squash, Button Mushrooms with Olive Oil and Herbs
- o Amaretto Mousse with Toasted Almonds in Chocolate Cup
- o Chocolate Chip Cannoli

# 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 with Basil Olive Oil Drizzle**

**Italian Wedding**

**Split Pea and Ham with Goat Cheese Crouton**

**Chicken and Wild Rice**

**Butternut Squash with Bourbon Crème Fraiche and Pepitas**

### 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

**Farmhouse Salad** – Spinach and Frisee with Strawberries, Bourbon Pecans, Goat Cheese, Pickled Onion and Blackberry Vinaigrette

**Baby Arugula** with Roasted Beets, Shaved Fennel, Oranges, Crumbled Ohio Blue Cheese and Champagne Vinaigrette

**Union Greens** – Mixed Greens with Blue Cheese, Toasted Pine Nuts, and Dried Fruits with White Balsamic and Caramelized Ohio Apple Vinaigrette

## Entrées

**Slow Roasted Gerber Chicken Breast** with Rice Pilaf, Spiced Broccolini, Sundried Tomato and Caper Relish, and Natural Pan Sauce \$19.75

**Caribbean Jerk Chicken** – Island Spiced Grilled Chicken Breast with Mango Salsa, Coconut Roast Sweet Potatoes and Maque Choux \$22.50

**Braised Short Rib** – Slow Cooked Short Ribs, Cabernet Demi-Glace, Yukon Gold Mashed Potatoes, Roasted Cipollini Onions and Roasted Brussels Sprouts \$27.75

**Mustard and Herb Crust Salmon** with Bell Pepper and White Bean Ragu, Roasted Baby Vegetables \$24.25

**Espresso Rubbed Beef Tenderloin** with Parmesan Risotto Cakes, Gorgonzola Cream, Roasted Baby Vegetables \$39.00

**Grilled Bone in Pork Chop** – Oregano Marinated and Seared Chop with Corn, Edamame, Red Onion and Herb Succotash and Trio of Roasted Fingerling Potatoes \$21.00

**Grilled Flat Iron** with Creamed Potatoes, Roasted Baby Carrots, Pearl Onions and Demi-Glace \$25.50

**Oven Roasted Cod** with Herb and Smoked Paprika Crust on Mushroom, Olive and Pepper Ragout with Roasted Fingerling Potatoes, Haricot Vert and Lemon Chive Sauce \$26.00

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

**Grilled Eggplant Parmesan** – Grilled Eggplant with layers of Ricotta Parmesan Cheese Blend, Basil Pesto, Wilted Spinach, Fresh Mozzarella, and Kalamata Olive and Tomato Sauce with Roasted Asparagus \$18.75

**Vegan Grilled Tofu and Vegetable Kebabs** with Mustard Seed Jasmine Rice, Curried Coconut and Cilantro Sauce \$17.75

## Dual Entrée Selections (20 guest minimum)

**Braised Short Rib and Pan Seared Cod** – Slow Cooked Short Rib with Cabernet Demi-Glace, Herb Crusted Cod Filet, Yukon Gold Mashed Potatoes and Roasted Brussels Sprouts – *Market Price*

**Espresso Rubbed Filet of Beef and Mustard Herb Crust Salmon** with Bell Pepper and White Bean Ragu, Roasted Baby Vegetables – *Market Price*

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

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. -1FY22



# University CATERING



## Plated Dessert Selections

(Prices are per guest - 20 guest minimum)

**Torta della Nonna** - Pastry Cream with a Hint of Lemon on a Shortbread Crust Pastry, Covered with Pine Nuts, Almonds and Powdered Sugar \$7.75

**Flourless Chocolate Cake** with Dark Cherry Balsamic Sauce and Orange Scented Whipped Cream \$6.75

**Turtle Cheesecake** with a Layer of Fudge, Covered with Caramel Sauce, Garnished with Chopped Pecans, Wrapped in a Graham Cracker Crust \$7.75

**Lemon Tart** – Lemon Curd in Delicate Crust with Creamy Meringue, Toasted Pistachios and Fresh Berries \$7.75

## 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.

# University CATERING



## Beverages

### Beer Selections & Spirits

#### House Beers

Budweiser®  
Bud Light®  
Corona®  
Yuengling®

#### Premium Beers

New Belgium Fat Tire  
White Claw®  
Bell's®  
Stella Artois®

#### Ohio Beers\*

Columbus IPA  
Rhinegeist  
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 – per bottle

Silver Gate Pinot Grigio, California \$26.00  
Silver Gate Chardonnay, California \$26.00  
Silver Gate Cabernet Sauvignon, California \$26.00  
Silver Gate Pinot Noir, California \$26.00

*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

Riondo Prosecco, Italy \$29.00  
Saint Hilaire Brut, Blanquette de Limoux, France \$34.00  
Domaine Carneros Brut, Napa Valley \$55.00

#### White Wines – per bottle

Benziger Chardonnay, Sonoma \$29.00  
Chalk Hill Chardonnay, Sonoma Coast \$36.00  
St. Francis Winery Chardonnay, Sonoma Valley \$44.00  
Joel Gott Sauvignon Blanc, California 35.00  
Kim Crawford Sauvignon Blanc, New Zealand \$37.00

#### Red Wines – per bottle

Benziger Cabernet Sauvignon, Sonoma \$29.00  
St. Francis Cabernet Sauvignon, Sonoma \$44.00  
Luke Cabernet Sauvignon, Columbia Valley \$40.00  
Meiomi Pinot Noir, California \$40.00  
Rebellious Red Wine, California \$40.00  
Crios Malbec, Mendoza \$29.00

### Bar Service Packages

#### Open Host Bar – Collegiate Level

Collegiate Call beverage	\$5.50
House Beer	\$4.50
House Wine	\$5.50
Sodas 12oz	\$1.25
Bottled Water 12oz	\$1.25
Fruit Juices	\$2.75

#### Open Host Bar – Alumni Level

Alumni Premium beverage	\$6.50
Premium Beer	\$5.50
House Beer	\$4.50
Ohio Beers*	\$6.50
House Wine	\$5.50
Sodas 12oz	\$1.25
Bottled Water 12oz	\$1.25
Fruit Juices	\$2.75

#### Cash Bar

Collegiate Call beverage	\$6.00
Alumni Premium beverage	\$7.00
Premium Beer	\$6.00
House Beer	\$5.00
Ohio Beers*	\$7.00
House Wine	\$6.00
Sodas 12oz	\$2.00
Bottled Water 12oz	\$2.00
Fruit Juices	\$3.00

\*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. Bartender, Service Bartender and Cashier fees 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 in Licensed Venues

There is a \$150.00 fee for each bar requested. This fee covers bar setup, tear down. One bar will be provided for every 75 guests unless event dynamics dictate otherwise. The setup fee will be waived if \$375.00 in sales is reached (per bar). This is not cumulative for multiple bars. A per hour bartender and service bartender fee will be added to your final billing. Your Event Coordinator or Sales Manager will help make recommendations regarding the number of staff necessary to meet and exceed your service expectations.