



University Catering Information and Menus

Our Venues - We can cater at most any location or venue on OSU Columbus campus and are the exclusive or preferred caterer at these campus venues: The Ohio Union, 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, Rec Sports Physical Activities Center, Thompson Library, Veterinary Hospital, Veterinary Medicine Academic Building, and Women’s Field House. We can also cater away from campus for University events. For additional venue options, please contact us.

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 face masks, practicing and requiring physical distancing, and frequent cleaning and sanitization of equipment and contact surfaces.

Our menus have been updated to reflect best practices and requirements to ensure a safe and healthy experience for our guests. Changes to services are denoted in each menu section. Items are available for in-house, on campus, or off premise catered events. Your event coordinator or sales manager will be happy to discuss these options with you. Additional information can be found online at [Safe and Healthy Buckeyes](#).

Ordering, Menus and Guarantees - We have a \$100 food minimum for off-premise or on-campus delivery Monday through Friday; \$250 for Saturday and Sunday. Menus for most events must be finalized with University Catering 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 of 300+ 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. Below is our guarantee due date schedule for your convenience.

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

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 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 business 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. Information regarding alcohol service at other campus locations is available at 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.

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. For all other events please visit us at universitycatering.osu.edu/policies/. Please familiarize yourself with this information. The client’s event coordinator or sales manager will be able to assist with any questions regarding this information.

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Breakfast

Includes bottled orange juice, freshly brewed Hubbard & Cravens regular and decaffeinated coffee and assorted hot teas. Available packaged for station pick up or guest table delivery. Selections should be the same for all attendees. Also available for on campus or off premise delivery. *Attendant may be required.* (Prices are per guest - 20 guest minimum)

Traditional Continental \$12.25

Choice of Danish or Muffin, Butter, Fresh Cubed Fruit and Seasonal Berries, Yogurt Cup

Cowtown Breakfast \$15.25

Fresh Cubed Fruit and Seasonal Berries, Choice of Danish or Muffin, Butter, Vegetarian Frittata or *Breakfast Sandwich, **Breakfast Meat Selection, and Breakfast Potatoes

* Breakfast Sandwiches *Select one.*

- 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 and Tomato Salsa

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

Break Packages

Available packaged for station pick up. *Attendant may be required.* (1-hour service maximum - prices are per guest - 20 guest minimum)

All Day Break \$15.75

- Morning

Choice of Danish, Muffin, or Bagel and Cream Cheese, Butter and Preserves, Fresh Cubed Fruit and Seasonal Berries, Yogurt Cup, Freshly Brewed Hubbard & Cravens Regular and Decaffeinated Coffee and Assorted Hot Teas, Chilled Bottled Orange Juice

- Refresh

Coffee and Tea Refresh

- Mid – Afternoon

Freshly Baked Cookies, Brownies, Assorted Canned Coca-Cola® Beverages and Dasani® Bottled Water

Break for Health \$8.25

Fresh Cubed Fruit and Seasonal Berries, Crudité with Hummus or Low-Fat Ranch Dip, Freshly Baked Granola Bars, and Chef's Selection of Fruit Smoothies

Bakery Selections

Available individually packaged for station pick up or guest table delivery. (Prices per dozen – 1 dozen minimum per item)

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

Bagels and Cream Cheese \$29.00 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 Cookies \$22.00 per Dozen

Choice of Chocolate Chip, Sugar, Peanut Butter, or Oatmeal

Fudge Brownies \$25.00 per Dozen

Assorted Dessert Bars \$27.00 per Dozen

Individually Wrapped Marsha's Buckeyes \$16.00 per Dozen

Break and Snack Selections

Available individually packaged for station pick up or guest table delivery. (Prices per each – 10 item minimum)

Assorted Yogurts \$1.75 Each

Yogurt Berry Parfait with Granola \$4.00 Each

Hard Boiled Eggs \$1.25 Each

Fresh Whole Fruits \$2.00 Each

Chef Made Smoothie Assortment \$4.50 Each

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

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®

Roasted Peanuts 1.75oz \$1.75

Individual Candy Bars \$2.00 Each

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

Individual Planters Trail Mix \$1.95 Each

Tropical or Chocolate Blend

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Beverages by the Guest

Available for station pick up. *Attendant May Be Required.* (Prices are per guest - 20 guest minimum)
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)

(1 Hour Break) \$3.00 (All Day Refresh) \$6.75

Beverages by Quantity

Available for station pick up. *Attendant May Be Required.*
Gallon Serves 16-20 Guests.

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 (10 oz.) \$2.25

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

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

Dasani® Assorted Sparkling Flavored Waters \$2.75

Lunch Packages

Available as china service at seated guest tables. (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, Couscous, 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

Salad and Potato Box \$18.00

Available for station pick up. *Attendant May Be Required.* Limited guest table service options available.
Served with iced tea, freshly brewed Hubbard & Cravens regular and decaffeinated coffee and assorted hot teas. (Prices are per guest - 20 guest minimum)

- Choice of Fresh Cubed Fruits and Berries or Garden Salad with Seasonal Toppings with Balsamic and Ranch Dressings
- Jumbo Baked Potatoes – Choice of Proteins: Grilled Flank Steak, Grilled Chicken, or Vegetarian Chili with Beans
- Includes Steamed Broccoli Florets, Cheddar Cheese, Green Onions, Sour Cream PC and Whipped Butter PC
- Choice of Caramel Pretzel Brownie or Blondie Brownie

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Bagged Lunches

Available boxed for station pick up or guest table delivery.
(Minimum 10 guests)

Alumni Lunch – Choice of a full sandwich or wrap, 2 sides, choice of a house baked dessert, plus a buckeye candy \$15.50

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

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

All bagged 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

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

Ham and Cheddar – on Gluten Free Sub Bun, Shaved Ham, Lettuce and Sliced Tomato, Cheddar Cheese – Includes Mayonnaise and Grey Poupon

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

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

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

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

Entrée Salad Selections

Power Green Salad Romaine Lettuce, Fresh Kale and Salad Greens, Quinoa, Blueberries, Strawberries, Sliced Almonds, Edamame, and Grapes, with Balsamic Vinaigrette

Chicken Caesar Salad Romaine, Marinated Grilled Chicken, Parmesan, Grape Tomatoes and Classic Caesar Dressing

Mediterranean Chicken Salad Marinated Grilled Chicken, Feta Cheese Crumbles, and Chickpea Salad on top of Fresh Romaine Lettuce, with Balsamic Vinaigrette

Modern Cobb Salad Spring Mix, Hickory Smoked Turkey Breast, Peppered Bacon, Hard Boiled Egg, Shredded Cheddar, Shredded Carrots, English Cucumber, White Corn, and Grape Tomatoes, with Ranch Dressing

Sides Selections

Fresh Fruit Salad

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

Kettle Chips

House Baked Desserts

Cookies

Fudge Brownies

Fruit Nut Bars

Hors d'oeuvres

Ambient Selections. Available for station pick up or guest table delivery. *Attendant May Be Required.* (Prices are per each – minimum 25 per selection, choose up to 3 items)

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

Stuffed Peppadew with Honey Chive Goat Cheese \$3.00

Spinach Gruyere and Onion Tartlets \$3.25

Spanakopita \$2.75

Salsa Deviled Egg \$3.25

Curried Chicken Salad Naan Crisp \$3.00

Tandoori Chicken Skewer \$3.50

Seared Beef Tenderloin on Stilton Crostini \$4.00

Spicy Pork Belly Bite \$3.50

Crab Salad with Lime Dressing in Tartlet \$4.00

Charred Shrimp Sweet Chile Sriracha Skewer \$3.75

Seared Yellowfin Tuna on Won Ton Crisp with Pickled Ginger and

Cabbage Slaw \$4.00

Smoked Salmon on Rye with Dill Mustard \$3.25

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Receptions Cold Stations

Available packaged for station pick up or guest table delivery. *Attendant May Be Required.* (Prices are per guest - 20 guest minimum)

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

Antipasto Display with Salami, Prosciutto, Mortadella, Smoked Provolone, Fresh Mozzarella, Roasted Peppers, Olives, Artichokes, Grilled Asparagus, Marinated Vegetables, and Petite Onions with Gourmet Crackers \$6.25

Domestic Cheese Display Served with Gourmet Crackers \$5.50

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

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

Seasonal Fruit Display \$4.00

Boxed Meals

Available packaged for station pick up or guest table delivery. Meals include iced tea, freshly brewed Hubbard & Cravens regular and decaffeinated coffee and assorted hot teas, freshly baked rolls with whipped butter where appropriate. *Attendant May Be Required.* (Prices are per guest - 20 guest minimum)

Classic Backyard Barbeque \$18.00

- Classic Creamy Coleslaw
- Choice of One (1) Protein:
 - Grilled Hamburgers
 - Swiss or Cheddar Cheese
 - Barbeque Grilled Chicken Breast
 - Veggie Burgers
- Buns, Lettuce, Sliced Tomatoes, Pickles, Assorted Condiments
- Choice of One (1) Side:
 - Baked Macaroni and Cheese
 - Southern Style Green Beans
- Choice of Fresh House Baked Cookie, Brownie or Buckeyes

College Road \$19.00

- Spinach and Frisee, Mandarin Oranges, Saut ed Mushrooms, Julienne Vegetable and Balsamic Vinaigrette
- Beef Tips in Rich Brown Gravy
- Seared Salmon in Brown Sugar, Bourbon Marinade
- Chef's Vegetable Selection
- Rice Pilaf
- Chocolate Cake

Southwest \$23.00

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

Asian \$22.00

- Choice of One (1) Salad
 - 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

Italian \$24.00

- Choice of One (1) Salad
 - Caesar Salad with Creamy Dressing, Parmesan Cheese, and Garlic Herb Croutons
 - Tomato, Onion and Cucumber Salad with Roasted Garlic and Olive Oil Dressing
- Choice of One (1) Entr e:
 - Chicken Florentine with Saut ed Spinach and Tomatoes in a Light Cream Sauce
 - Sirloin Steak with Stewed Tomatoes
 - Eggplant Parmesan Topped with Marinara, Mozzarella Cheese, and Fresh Basil
- Penne alla Vodka
- Haricot Verts
- Tiramisu

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Served Meal Selections

Available as china service at seated guest tables. 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

Citrus Chicken – Citrus Marinated Grilled Chicken Breast with Caramelized Apple Chutney, Roast Asparagus and wild Rice \$19.50

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

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

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

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

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

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

Cabernet and Berry Cheesecake

Individual Rustic Italian Cream Cake

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Specialty Cakes

Available as show cakes behind stanchions, can be cut and served to guests later in program or meeting at seated guest tables. China or disposable, and delivery options available.

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 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

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	\$2.25

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	\$2.25

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 in Licensed Venues

There is a \$75.00 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 \$250.00 in sales is reached (per bar). This is not cumulative for multiple bars. The setup fee is waived for off-premise events if University Catering is the sole source caterer for the event.

A per hour 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.