



On-Campus / Off-Premise Catering FAQ's and Menu

Menu and Ordering: All prices listed are per guest unless otherwise indicated on our menu. Please place orders at least 72 hours in advance to ensure delivery and staffing availability. We have a \$125 food minimum for delivery Monday through Friday. Saturday and Sunday we require a food minimum of \$500. Green friendly disposables included with all menu packages.

Can we provide custom menus and accommodate special dietary requests? Our menu is just a sampling of what we can offer. We are a full service caterer and can provide custom menu options for any type of event. We are also happy to accommodate special dietary needs including Gluten-free, vegan, lactose-free, allergens - just let us know so that your event planner can work with our chef to provide options when planning your menu.

When will my final guarantee be due?

Menus and the final number of expected attendees will be due five (5) business days prior to your event. If no guarantee is received, University Catering will consider the planned number on your event 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

Do we charge for deliver or service?

A 20% service charge, labor, or delivery fees may apply to your event and will be included on your event confirmation. This is an estimate and may increase at final billing depending upon changes or requests that occur during your event.

Do I need to make a deposit?

Deposit terms will be included in your event confirmation. This will outline varying schedules and requirements for University Clients, Non-University Clients, Registered Student Organizations, and Social Event Clients. The client's sales manager will be able to assist them with any questions regarding this information.

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Can we provide bar service? There are a few options for ordering bar service on campus which will vary by venue as well as the specifics of the event. Your sales manager will assist you in planning your bar service and will provide an estimate and summary of your details. University Catering requires a 3-week minimum notice for all events requiring alcoholic beverage service. Please review our policies and options for bar service on our website at for more details at the following link <http://universitycatering.osu.edu/policies/>

University Catering can provide Pay Bar (Credit Card Only) and Open Hosted Bar service at the following licensed venues: Curl Hall, McCorkle Lobby, Rec Sports Physical Activities Center, Sullivant Hall, Thompson Library, and the Women's Field House. With our carry out license, University Catering can provide beer and wine in original sealed containers at additional approved campus venues. Contact one of our sales managers or visit us at universitycatering.osu.edu/policies/ for more details.

Are we a "green" caterer? Our catering facility is a LEED Silver Certified Green Building and is designated as an official GreenSpot by the City of Columbus - www.columbus.gov/greenspot/. The majority of our business and post-consumer waste is recycled or pulped and diverted from landfills. Green disposables are provided for all events at no charge.

Where do we cater? We can cater at most any campus location or venue on OSU Columbus Campus and can cater away from campus for University events. We have exclusive or preferred caterer at these campus venues - universitycatering.osu.edu/venues/

University Catering On-Campus Catering and Events Menu

The Ohio State University • Office of Student Life

University CATERING

Breakfast Buffets

Includes orange juice, freshly brewed Hubbard & Cravens regular and decaffeinated coffee and assorted hot teas
(Prices are per guest - 15 guest minimum)

Traditional Continental \$9.50

(10 guest minimum)

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

Cowtown Breakfast Buffet \$12.25

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

Create Your Own Breakfast Brunch Buffet \$20.50

(Prices are per guest - 25 guest minimum)

Select 1 to 2 main items:

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

Select 2 to 3 of the following:

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

Healthy Start Buffet \$12.50

Sliced Fresh Fruit, Seasonal Berries, Whole Ripe Bananas, Yogurt and Berry Parfaits, Scrambled Egg Beaters®, *Vegetarian Sausage, Hot Steel-Cut Oatmeal with Dried Fruits, Nuts, and Brown Sugar, and Low-fat Milk, Roasted Yukon Gold Potatoes, Assorted Muffins with Butter, Margarine, Honey, and Preserves

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

Select 2 to 3 of the following:

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

*Sausage Links, Applewood Smoked Bacon, or Vegetarian Sausage

Breakfast Enhancer Stations

(Prices are per guest - 20 guest minimum)

Breakfast Burrito Bar \$6.50

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

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

Oats Bar \$5.50

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

Breakfast Sandwiches \$6.50

Select up to 2 types

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

University CATERING

Break Packages

(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 \$14.75

- **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 \$16.50

- **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, Assorted Powerade® Sports Drinks, Dasani® Bottled Water)

Mid-day Breaks

(Prices are per guest - 12 guest minimum)

Re-Energizer \$7.75

Build Your Own Trail Mix includes Assorted Nuts, Dried Fruits, Chocolate Chips, M&M® Candies, Pretzel Sticks, Sunflower Seeds, Candy Bars, and Whole Fresh Fruits

Break For Health \$8.25

Freshly Sliced Fruit, Crudité with Hummus and Low-Fat Ranch Dip, Freshly Baked Granola Bars, and Fruit Smoothies

Fond Memories Break \$6.25

Petite Peanut Butter and Jelly Sandwiches
Petite Grilled Cheese Sandwiches
Bags of Animal Crackers
Chocolate and Vanilla Milk

Chips Galore \$5.25

Kettle Potato Chips
Pretzels
Tortilla Chips
Vegetable Chips
Onion Dip, Salsa, & Vegetable Dip

Game Time \$5.75

Mini Hot Dogs
Warm Salted Mini Pretzel Bites, Stadium Mustard
Cracker Jacks

Slider Bar

Choose 2 Sliders - \$5.50

Choose 3 Sliders - \$7.50

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

Bakery Selections

(Prices are per dozen – 1 dozen minimum per item)

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

Bagels and Cream Cheese \$24.00 per Dozen

Doughnuts \$20.00 per Dozen

Assorted Breakfast Bars \$24.00 per Dozen

Large Fresh Baked Assorted Cookies \$22.00 per Dozen

Fudge Brownies \$25.00 per Dozen

Dessert Bars \$27.00 per Dozen

Marsha's Buckeyes \$16.00 per Dozen

University CATERING

Break and Snack Selections

(Prices per guest - 20 guest minimum, prices per the each – 10 item minimum)

Assorted Yogurts \$1.50 Each	Seasonal Fruit Display
Yogurt Parfaits, Chef Selection \$42.00 per Dozen	Medium (Serves 20-25) \$75.00
Hard Boiled Eggs \$15.00 per Dozen	Large (Serves 35-45) \$135.00
Fresh Whole Fruits \$1.50 Each	Vegetable Display with Ranch Dip and Garlic Hummus
Popcorn \$1.00 per Guest	Medium (Serves 20-25) \$85.00
Pretzels \$1.25 per Guest	Large (Serves 35-45) \$155.00
Kettle Chips \$1.50 per Guest	Artisan Cheese Display <i>Served with Bread and Assorted Crackers</i>
Tortilla Chips \$1.50 per Guest	Medium (Serves 20-25) \$95.00
Tomato Salsa \$7.50 per Quart	Large (Serves 35-45) \$175.00
Onion Dip, Ranch Dip, or Guacamole \$7.75 per Quart	
Mixed Nuts \$16.00 per Pound	
Individual Candy Bars \$2.00 Each	
Reese's®, KitKat®, Milky Way®, Snickers®, or PayDay®	

Bento Snack Boxes

Great for an afternoon drop off treat. Boxes sold per guest.

Humus Bento \$5.50

Traditional Hummus, Cucumber, Baby Carrots, Grape Tomatoes, Multigrain Square Sea Salt Crackers

Protein Bento \$7.75

Sliced Pepperoni and Hard Salami, Sliced Fresh Mozzarella Cheese on Spring Mix, Multigrain Sea Salt Crackers, Grapes and Strawberries

Beverages by Quantity

Each Gallon Serves 10-12 Guests

Freshly Brewed Hubbard & Cravens Regular Coffee Includes Half and Half, Flavored Creamers, and Sweeteners \$27.00

Freshly Brewed Hubbard & Cravens Decaffeinated Coffee Includes Half and Half, Flavored Creamers, and Sweeteners \$27.00

Freshly Brewed China Black Iced Tea with Fresh Lemon Wedges \$27.00

Hot Regular and Herbal Tea Assortment \$27.00

Drop-off carrier available for hot beverages (96 oz. box serves 8-10 cups) \$15.95

Hot Cider (Seasonal) \$25.00

Hot Chocolate with Marshmallows and Whipped Cream \$30.00

Lemonade \$25.00

White Citrus Punch \$27.00

Minute Maid® Orange or Apple (10 oz.) \$2.00

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

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

Assorted PowerAde® Sports Drinks (12 oz.) \$2.75

Monster Energy Drinks \$3.25

Honest Tea® \$2.75

University CATERING

Lunch Favorites

These popular sandwiches and sides are displayed buffet style for your guests to choose their favorites
(Prices are per guest - 15 guest minimum)

The Provost \$11.95

Fresh Fruit Salad, Choice of 2 of the following Sandwich Selections and our University Catering Sweet Tray

The President \$13.95

Choice of 3 of the following Sandwich Selections, and 2 Sides, and our University Catering Sweet Tray

Sandwich Selections Available For Trays

Roast Turkey – Roasted Natural Turkey with Cranberry Chutney, Sliced Gouda, Arugula on Ciabatta Roll

Smoked Pork Loin – Thinly Sliced Applewood Smoked Pork Loin, Sliced Muenster Cheese, Avocado Spread, Sliced Tomatoes, Leaf Lettuce on a Pretzel Roll

Old Style Italian – Thinly Sliced Capicola, Salami, Ham, Sliced Provolone, Tomato, Shredded Iceberg Lettuce, and Herb Vinaigrette on an Italian Sub

Steak Sandwich – Sliced Seared Striploin, Sharp Cheddar Cheese, Caramelized Onion and Balsamic Jam, Horseradish Cream on Baguette

Mediterranean Vegetable - Grilled Seasonal Vegetables with Lemon, Caper Mayonnaise, Brie Cheese on Tomato Focaccia Roll

Chicken Caesar Wrap – Herb Marinated Chicken Breast with Crisp Romaine Lettuce, Caesar Dressing, Shredded Parmesan Cheese in a Wheat Wrap

Chicken Salad – Lightly Curried Chicken Salad with Fresh Grapes, Tomatoes, and Leaf Lettuce in a Garlic Herb Wrap

Salmon Salad – Seasoned Grilled Salmon with Barbeque Mayonnaise, Mixed Greens, Pickled Red Onion on a Sweet Hawaiian Roll

Green Goddess Wrap – Roast Turkey with Crisp Romaine Lettuce, Green Goddess Dressing, Bacon, Tomatoes, Red Onion, Feta Cheese in a Spinach Wrap

Tomato Caprese Wrap – Black Olive Tapenade, Fresh Mozzarella, Tomatoes, Fresh Basil, Zucchini in a Tomato Wrap

Lunch Favorites Side Selections

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

Spicy Mustard Coleslaw

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

Fresh Fruit Salad

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

Fresh Whole Fruit Assortment

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

Lunch Packages

Buckeye Salad Bar \$11.95

Seasonal Greens, Hard Boiled Eggs, Grape Tomatoes, Red Onion, Shredded Carrots, Cheddar Cheese, Turkey Breast, Croutons, Broccoli Florets, Rolls, Butter and Dressings (Italian, Ranch, and Balsamic Vinaigrette)

Salad and Potato Bar \$15.50

Fresh Sliced Fruits, Seasonal Greens with Assorted Toppings and Dressings (Italian, Ranch, and Balsamic Vinaigrette), 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, Rolls, Whipped Butter, and Apple Toffee Pie

Add Soup for \$3.95

Roasted Red Pepper and Gouda
Chicken Enchilada
Moroccan Lentil

Tomato Bisque with Basil Oil Drizzle
Chipotle Butternut Squash
Roast Corn Chowder

University CATERING

Box Lunches

All box lunches include disposable flatware, napkin, and condiments. All lunches must include the same side and dessert selections. (Prices are per guest - 8 guest minimum)

Gourmet Boxed Lunch \$9.75

Please choose up to 3 Sandwich Selections, includes 1 Side and a House-Baked Cookie

Executive Boxed Lunch \$13.25

Please choose up to 4 Sandwich Selections and 2 Lunch Sides, plus 1 Lunch Desserts selection.

Sandwich Selections Available For Boxed Lunches

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

Shredded Romaine, and Shredded Carrots – Includes Ranch Dressing

Roast Turkey on Gluten Free Bread – Roasted Turkey on GF Bread, Leaf Lettuce, Smoked Gouda and Tomato - Includes Mayonnaise and Grey Poupon

Turkey Wrap – Deli Turkey, Pepper Bacon, Field Greens, Shredded Carrot, Diced Tomatoes on Wheat Wrap with Avocado Cup

Ham and Cheddar – Shaved Ham, Pretzel Bun, Sharp Cheddar Cheese, and Pub Mustard - Includes Mayonnaise

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

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

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

Buffalo Chicken Wrap – Spicy Crispy Chicken (Brushed in Red Hot), Bleu Cheese and Cream Cheese Spread, Diced Celery,

Boxed Lunch Side Selections

Fresh Whole Fruit – Chef’s Choice

Fresh Fruit Salad

Kale Salad – with Cranberries, Feta, Sunflower Seeds and Red Wine Vinaigrette

Oxley’s Pasta Salad – with Feta Cheese, Tomatoes, Kalamata Olives, and Italian Vinaigrette

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

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

Lunch Desserts

Large Cookie

Dessert Bars

Marsha’s Buckeyes

Entrée Salads

\$12.95 - Selections Served with Roll and Butter and a House-Baked Cookie (Prices are per guest - 8-guest minimum)

Asian Chicken Salad Spring Mix with Soba Noodles, Carrots, Purple Cabbage, Salted Peanuts, Chicken, Cilantro, and Thai Peanut Vinaigrette

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

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 Dressing

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

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

Buffalo Chicken Salad Romaine, Spicy Crispy Chicken Breast, Grape Tomatoes, Bleu Cheese, Celery and Ranch Dressing

University CATERING

Hors d'oeuvres

(Prices are per each – minimum 25 per selection)

Cold and Ambient Selections

Petite Crudit  with Hummus \$2.50
Grilled Artichoke Bruschetta with Charred Onion Aioli \$2.50
Boursin and Asparagus Phyllo Cup \$2.50
Baked Goat Cheese, Honey, and Fig Tartlet \$3.00
Charred Shrimp Sweet Chile Sriracha Skewer \$3.50
Seared Scallop on English Cucumber Round with Saffron Aioli \$3.50
Smoked Salmon on Rye with Dill Mustard \$3.00
Seared Beef Tenderloin on Stilton Crostini \$3.75

Hot Selections

Asparagus and Asiago Phyllo \$2.75
Spanakopita \$2.50
Steamed Vegetable Dumpling with Orange Ginger Sauce \$2.75
Jalape o and Aged Cheddar Stuffed Mushrooms \$2.75
Mini Pizzas \$2.25
Chicken Quesadilla \$3.25
Seasoned Crisp Chicken Filets with Dipping Sauces \$3.00
Tandoori Chicken Skewer \$3.25
Classic Petite Crab Cake with Red Pepper Aioli \$3.75
Spicy Pork Belly Bite \$3.25
Pulled Short Rib on Flatbread with Chive Truffle Hollandaise \$3.75

Reception Cold Stations

(Prices are per guest - 20 guest minimum)

Mediterranean Tomato Bruschetta Station \$3.00

Crudit  with Lemon Dill Yogurt and Chick Pea Garlic Dips \$3.95

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 \$4.75

Marinated Grilled Vegetables with Balsamic Syrup and Aioli for Dipping \$4.50

Artisanal Cheeses, Imported and Domestic Cheeses, Garnished with Dried Fruits and Nuts, Served with Breads and Assorted Crackers \$5.95

Seasonal Fruit Display with Honey Yogurt Dip \$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 o Peppers \$4.50

Side of Smoked Salmon with Traditional Accompaniments and Petite Rye Bread (Minimum 20 guests) \$8.00

Carving Stations

Carving stations may be set buffet style of as interactive chef attended stations to complement your other menu selections
Chef Attendants are an additional fee. (1-hour service maximum - prices are per guest - 50 guest minimum)

Peppered Beef Tenderloin \$9.75

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

Prime Rib of Beef \$7.00

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

Whole-Roasted Turkey Breast \$3.50

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

Smoked Beef Brisket \$6.00

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

Roasted Pork Loin \$5.00

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

University CATERING

Buffets

All buffets include freshly baked rolls with whipped butter where appropriate, green friendly disposables
(Prices are per guest - 15 guest minimum)

Deli Buffet \$13.50

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

Southwestern Buffet \$16.00

Tortilla Soup
Chipotle Potato Salad
Mixed Greens Salad with Assorted Toppings, Cilantro Vinaigrette, and Creamy Ranchero Dressing
Tortilla Chips with Assorted Salsas, Sour Cream, and Guacamole
Beef and Chicken Fajitas, Sautéed Peppers and Onions
Cheese Enchiladas
Refried Beans with Melted Cheese
Mexican Rice
Flour Tortillas
Banana Cake
Cinnamon Sugared Churros

Italian Buffet \$18.50

Minestrone Soup
Caesar Salad with Creamy Dressing, Parmesan Cheese, and Garlic Herb Croutons
Tomato, Onion and Cucumber Salad with Roasted Garlic and Olive Oil Dressing
Chicken Florentine with Sautéed Spinach and Tomatoes in a Light Cream Sauce
Eggplant Parmesan Topped with Marinara, Mozzarella Cheese, and Fresh Basil
Strip Loin Steak with Stewed Tomatoes
Penne Pasta with Pesto Cream
Tiramisu

American Classics Buffet \$17.50

Classic Creamy Coleslaw
Macaroni and Cheddar Salad
Chopped Iceberg with Assorted Toppings and Dressings
Grilled Hamburgers, Grilled Chicken Breasts and Hot Dogs
Veggie Burgers
Buns, Assorted Condiments, Relish Tray and Sliced Cheeses
Corn on the Cob
Baked Beans
Assorted Cookies, Brownies, and Buckeyes

Ohio Wine Country Buffet \$23.50

Ohio Greens Salad with Roasted Fennel, Artichokes, and Peppers in a Citrus Herb Dressing
Apple and Caramel Salad with Toasted Walnuts
Tomato, Cucumber, and Onion Salad with Fresh Mozzarella and Dijon Basil Dressing
Herb Marinated Roasted Bone-In Chicken with Shallots, Garlic, and White Wine
Baked Walleye with Lemon Oregano and Thyme with Caper Remoulade
Penne Pasta with Caramelized Onions and Mushrooms in a Red Pepper Cream Sauce
Seasonal Ohio Vegetable Medley
Fresh Made Rolls with Whipped Butter
Angel Food Cake with Fresh Berry Mélange
Chocolate Hazelnut Mousse in Chocolate Cup

University CATERING

Build Your Own Buffet

\$26.75 per person – 25 guest minimum

All buffets include freshly baked rolls with whipped butter where appropriate, green friendly disposables

Soup and Salads Selections (Select up to 2-3 items)

- Roasted Red Pepper and Gouda Soup
- Chicken Enchilada Soup
- Moroccan Lentil Soup
- Tomato Bisque with Basil Oil Drizzle
- Chipotle Butternut Squash
- Roast Corn Chowder
- Caesar Salad - Crisp Romaine with Shaved Parmesan, House-Made Croutons, and Roast Garlic Red Pepper or Traditional Caesar Dressing
- Mixed Ohio Greens – Topped with Grape Tomatoes, Sliced Cucumbers, Carrots, and Pine Nuts with Balsamic Vinaigrette
- Spinach-Arugula Salad – Grilled Bermuda Onions, Roma Tomatoes, Marinated Shitake, and Balsamic and Bacon Vinaigrette
- Quinoa and Black Bean – Corn, Green Peppers, Jalapeño, and Lime-Cumin Vinaigrette with a Hint of Cilantro
- Pesto Gemelli Pasta Salad – Feta Cheese, Grape Tomatoes, Artichoke, Kalamata Olives, and Basil Pesto Dressing
- Grilled Vegetable Salad

Entrée Selections (Select up to 2 entrees)

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 (Select up to 2 sides)

Vegetables

- Fresh Vegetable Medley
- Harvest Ratatouille
- French Green Beans
- Baby Carrots with Ginger Orange Glaze
- Roasted Seasonal Vegetables

Starches

- Roasted Fingerling Potatoes with Herb Butter
- Garlic Herb Mashed Potatoes
- Baked Gnocchi with Mushrooms and Smoked Cheddar Cheese Sauce with a Panko Crust
- Saffron Basmati Rice
- Wild Rice Pilaf

Buffet Desserts Selections (Select up to 1 to 2 desserts)

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

University CATERING

Served Meals

All plated entrées include starch and vegetables where appropriate, choice of soup or salad, and 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)

Soups

Roasted Red Pepper and Gouda
Chicken Enchilada
Moroccan Lentil

Tomato Bisque with Basil Oil Drizzle
Chipotle Butternut Squash
Roast Corn Chowder

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

Union Greens – Mixed Greens with Blue Cheese, Toasted Pine Nuts, and Dried Fruits with White Balsamic Caramelized Ohio Apple Vinaigrette
(Add \$3.00 per guest)

Entrées

Chicken Provençal – Seared Chicken Breast with Tomatoes, Garlic, Olives, Onions, and Herb Roasted Potatoes \$16.75

Eggplant and Tomato Risotto Roulade – Served with Haricot Vert and Marinara Sauce \$15.75

Roasted Chicken Breast – With Sage Cream, White Bean Puree and Roasted Root Vegetables \$17.75

Pan-Seared Beef Tenderloin Tips – Wild Mushroom Ragout, Haricot Vert, and Garlic Mashed Potatoes with Ohio Cabernet Sauvignon Reduction \$18.50

Citrus Chicken – Citrus Marinated Grilled Chicken Breast with Caramelized Apple Chutney, Roast Asparagus and wild Rice \$17.50

Boneless Braised BBQ Beef Short Rib – Rich BBQ Sauce with Caramelized Onions, Bacon Mashed Sweet Potato and Roasted Asparagus \$20.75

Classic Meat Lasagna – Layers of Ricotta, Mozzarella, and Seasoned Ground Beef with Noodles in a Rich Tomato Sauce \$15.75

Coffee Rubbed Beef Filet – With Thyme Polenta, Kahlua Demi and Steamed Broccoli Rabe \$30.00

Pesto Tofu – Pesto Marinated Grilled Tofu with Goat Cheese Polenta and Seasonal Vegetables with a Balsamic Reduction \$15.75

Seared Halibut – Tamarind Chipotle Glazed Halibut, Coconut and Peach Grits, Sautéed Kale \$28.00

Stuffed Portobello – Ratatouille Vegetable in a Roasted Mushroom with Smoked Gouda on a Bed of Butternut Squash Puree \$16.50

Tapenade Crusted Salmon – Seared Salmon with Herb and Kalamata Olive Crust on Vegetable Ratatouille and Linguini \$20.00

Chilean Sea Bass – Creole Spiced with Shrimp Étouffée Sauce, Tarragon Rice Pilaf, Roasted Vegetable \$26.75

Balsamic Rosemary Grilled Ribeye – with Candied Shallots, Whiskey Demi, Corn Cheddar Bread Pudding, Haricot Vert \$25.00

Served Dessert Selections

\$5.95 (20 guest minimum)

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

University CATERING



Dessert Stations

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

(Prices are per guest - 25 guest minimum) one hour service maximum.

Sweet Bites \$7.50

Assortment of Dessert Bars, Mini Cheesecakes, Mini Cupcakes, Chocolate Truffles, Chocolate Dipped Strawberries, and Petit Fours

(12 guest minimum)

Sheet 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 catering sales manager can assist you with cake flavor and frosting options and provide quotes for custom cakes, inscriptions, screened edible images, and theme cakes.



Full Service Bar Menu

Available at Curl Hall, 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. We can provide service options at other locations, ask your sales manager for additional options.

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 bottle

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 sales manager 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 Hosted 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 Hosted 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 and Open Hosted Bars Options

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. Events with over 75 guests require a minimum \$200 beverage sale; less than 75 guests require a minimum \$100 beverage sale. This is not cumulative for multiple bars. A per hour bartender fee will be added to your final billing. Your sales manager will help make recommendations regarding the number of staff necessary to meet and exceed your service expectations. Please review our policies and options for bar service on our website at for more details at the following link <http://universitycatering.osu.edu/policies/>