

University Catering

THE OHIO STATE UNIVERSITY

OFFICE OF STUDENT LIFE

University
Catering

Exceptional Flavors
With Outstanding Service

Ohio Union, Room 2008
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For policies and additional information
go.osu.edu/universitycatering



CATERING INFORMATION AND MENUS FOR

Campus Events

University Catering is the full-service catering department for The Ohio State University, providing service to students, university departments and corporate clients alike.

From intimate gatherings of 15 to grand events for 1,500+, our seasoned event planning team is committed to providing an outstanding experience for your guests.

Our culinary team has a passion for food influenced by more than 175 years of combined experience in the catering and events industry.

Serviceware

All menu items include:
Compostable plates
Black disposable napkins
Black disposable utensils

Disposable Upgrade $1.50 per person
Black disposable plates
Black disposable napkins
Black disposable utensils

Full Service Catered Events

We are committed to providing you with the finest, most professional service available, personalized to meet your needs. Our experienced team goes above and beyond to ensure an outstanding experience for your guests.

Our offerings include full-service catering, full-service event planning, beverage and bar service, staffing for your catered event, table settings and decor and provision of concessions equipment.

The event planners with Events and Conferences will work to provide your meeting, event or party with extraordinary service, culinary cuisine and event design. We will guide you through the process of selecting china, linen, entertainment and elements that will ensure a perfect event for your guests. University Catering can cater in nearly any facility on Ohio State's campus and beyond.

All items are subject to a 22% service charge and 8% 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. Additional service staff may be needed for some events. Fees up to $40 per hour may apply.



Breakfast

Includes bottled orange and apple juice, freshly brewed Crimson Cup regular and decaffeinated coffee and assorted hot teas. Selections should be the same for all attendees. Prices are per guest. 20 guest minimum.

Consider adding Assorted Yogurts for $2.50 each or Yogurt Berry Parfait with Granola for $4.95 each.
(A la carte additions recommended for ½ the guest count or more).

Buckeye Continental $12.95
Chef's Selection of Danish, Muffins, Fresh Cubed Fruit and Seasonal Berries and Butter

Classic Breakfast Buffet $16.75
Fresh Sliced Fruit and Berries, Fresh Baked Assorted Scones, Scrambled Eggs, Crisp Bacon, Sausage Links or Vegetarian Sausage and Home Fried Potatoes with Peppers and Onion

Great Start $17.95
Fresh Cubed Fruits and Seasonal Berries, Whole Bananas, Apple and Cinnamon Overnight Oats,
Goat Cheese Frittata with Spinach, Roasted Red Bell Peppers with Onion Jam, Turkey Sausage,
Sweet Potato Hash with Fresh Thyme, Assorted Sliced Breakfast Breads and Butter

Morning Comforts Buffet $18.25
Fresh Cubed Fruit and Seasonal Berries, Scrambled Eggs, Choice of Crisp Bacon, Pork Sausage or Vegetarian Sausage, Crisp Seasoned Breakfast Potatoes, Buttermilk Biscuits with Sausage Gravy, Butter and Jelly

Premier Continental $17.95
Assorted Pastries, Muffins and Cinnamon Rolls, Fresh Fruit Display, Hard Boiled Eggs and a Greek Yogurt Bar with Mini Chocolate Chips, Strawberries, Toasted Coconut, Toasted Slivered Almonds, Granola and Dried Mixed Fruits.

Vegan Breakfast $16.95
Tofu Scramble with Bell Peppers, Crimini Mushrooms and Spinach, Served with Vegan Sausage Patties,
Coconut Yogurt Parfaits, Sliced Fruits and Berries and Vegan Blueberry Muffins.



Breakfast Enhancers

One-hour service maximum. Prices are per guest. 20 guest minimum.
Choose two or more to create your own breakfast or choose one or more to add to the Breakfasts above.

Belgian Waffles $6.75
Waffles with Fresh Blueberries, Apple Compote, Mini Chocolate Chips, Fresh Whipped Cream, Warm Maple Syrup and Butter

Chicken and Waffles $6.00
Served with butter and syrup

Greek Yogurt Bar $7.25
Vanilla Greek Yogurt, Granola, Mixed Nuts, Mini Chocolate Chips and Shredded Coconut

House Made Breakfast Sandwiches
(Prices are per each – minimum 12 of each selection)
Bacon, Scrambled Eggs and Monterey Jack Cheese on an English Muffin $5.50
Ham, Scrambled Eggs and Sharp Cheddar Cheese on a Bakery Fresh Biscuit $5.50
Breakfast Wrap with Scrambled Eggs, Charred Chipotle Salsa, Black Bean and Cheddar (Avocado) $6.50

Smoothie Break $5.75
Pick up to two selections
Strawberry Banana, Triple Berry Blend, Peach Ginger, Apple Peanut Butter

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

Vegan Sausage Patties $2.50/each

All Day Break Package

One-hour service maximum. Prices are per guest. 20 guest minimum.

Scholastic Break $15.75

Morning
Freshly Baked Assorted Muffins, Pastries and Butter, Freshly Brewed Crimson Cup 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 $17.95

Morning
Chef's Selection of Danish, Muffins, Assorted Breakfast Breads and Butter, Fresh Cubed Fruit and Seasonal Berries, Freshly Brewed Crimson Cup 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

Bakery Selections

Prices per dozen. One dozen minimum per item.

Assorted Breakfast Breads $27.00

Assorted Dessert Bars $27.00

Buttermilk Biscuits $29.00
with Whipped Butter, Jelly and Honey

Chocolate or White Cupcakes $33.00
White or Chocolate Buttercream Frosting

Choice of Muffins, Danish or Scones $32.00

Fudge Brownies $25.00

Gluten Free Blueberry Muffins $32.00

Large Fresh Baked Cookies $24.00
Choice of Chocolate Chip, Sugar or Oatmeal

Marsha's Buckeyes $19.00
Displayed on trays, unwrapped

Vegan Coconut Bread $32.00

Warm Cinnamon Rolls $28.00
with Cream Cheese Icing



Break and Snack Selections

Prices per each. 12 item minimum.

Assorted Yogurts $2.50

BOBO Bar Gluten Free Lemon Poppyseed $4.75

Chocolate Covered Strawberries $36/dozen

Fresh Whole Fruits $2.00

Gluten Free/Vegan Chocolate Chip Cookies $4.75

Gluten Free Brownies $4.75

Hard Boiled Eggs $1.25

Ice Cream Novelty Variety $3.75

Philadelphia Brand® Multigrain Bagel Chips with Garden Vegetable Cream Cheese Dip $4.00

Pretzel Bites with Honey Mustard Cup *6 piece* $4.75

Rice Krispie Treats $1.75

Sabre® Hummus Cups with Pretzel Crisps $4.25/each

Yogurt Berry Parfaits $4.95
Blueberries, Strawberries and Granola

Bagged Snacks

Assorted Bars $2.00
Varieties such as Nutri-Grain®, Nature Valley™, Quaker Chewy®

Cheddar Popcorn $2.00

Individual Candy Bars $2.00
M&M Plain, M&M Peanut, Reese's®, KitKat®, Snickers® or Hershey Bars

Individual Planters Trail Mix $1.95
Tropical or Chocolate Blend

Kettle Chips $2.00

Pretzels $2.00

Tortilla Chips $1.75



Lunch Package

The Provost

Offered buffet style with choice of up to three sandwiches, choice of fresh fruit salad, broccoli slaw or creamy dill and egg potato salad, choice of one soup and includes assorted fresh baked cookies. Served with fresh brewed iced tea. All sandwiches are served with pickle slices with appropriate condiments on the side. Prices are per guest - 20 guest minimum. Sandwiches are cut in half and served on platters. Make any sandwich gluten-free by adding a gluten-free bun. An additional $1.00 charge will apply.

Soups

Tomato Basil Bisque, Chicken Tortilla or Moroccan Lentil

Sandwiches and Wraps $20.95

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

Ham and Sharp Cheddar
Tart Cherry Preserves, Thin Sliced Red Onion, Mix Greens on Brioche Roll

Hummus Wrap
Roasted Red Pepper Hummus, Grilled Asparagus, Summer Squash, Chopped Cucumbers, Fresh Spinach in a Tomato Tortilla

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

Mediterranean Sub
Carrot, Red Onion, Cucumber and Pepperoncini Salad with Sliced Tomato, Feta Spread and Arugula on Ciabatta Sub

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

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



Groups of 20 or more - please limit sandwich selection to three including vegetarian or special dietary requests.

Groups of 20 or less - please limit sandwich selection to two including vegetarian or special dietary requests.

Available until 5 p.m.

Prices are per guest.

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

Disposable flatware and napkin included.

To view University Catering Policies visit **go.osu.edu/cateringpolices**.

Make any sandwich gluten-free by adding a gluten-free bun. An additional $1.00 charge will apply.

Campus Events Boxed Lunches

Available anywhere on or off campus except the Ohio Union. Minimum 10 guests.

Alumni Lunch $16.00
Choice of full sandwich or wrap, two sides and choice of dessert

Collegiate Lunch $14.25
Choice of full sandwich or wrap, one side and choice of dessert

Scholar Lunch $14.50
Choice of entrée salad and dessert

Sandwich Selections

Asparagus Wrap
Garlic Hummus, Steamed Asparagus, Shredded Carrots, Roasted Red Peppers, Red Cabbage, Spring Mix in a Whole Wheat Tortilla. *Served with Balsamic Vinaigrette.*

Caprese
Fresh Mozzarella Cheese, Tomato, Pesto Sauce and Mixed Greens on Asiago Ciabatta Bread. *Includes Balsamic Vinaigrette.*

Ham and Sharp Cheddar
Tart Cherry Preserves, Thin Sliced Red Onion, Mix Greens on Brioche Roll.

Italian Sub
Salami, Ham, Capicola, Pepperoni, Provolone, Shredded Romaine, Tomato, Onions, and Banana Peppers on Sliced Baguette. Includes Creamy Italian Dressing.

Pan Roasted Turkey
Pan Roasted Turkey Breast, NY Sharp White Cheddar Cheese, Spring Mix on Multigrain Sub Bun. *Includes Mayonnaise and Grey Poupon.*

Roast Beef *Additional $1.50*
Thinly Roast Beef, Bleu Cheese Spread, Balsamic Reduction, Mixed Greens on Sliced Baguette.

Entrée Salad Selections

Chicken & Kale Salad
Baby Kale, Marinated Grill Chicken Breast, Sunflower Seeds, Feta Cheese, Dried Sweet Cranberries and Herb Vinaigrette.

Grilled Chicken Caesar
Romaine Lettuce, Marinated Grilled Chicken Breast, Grape Tomatoes, Parmesan Cheese, Caesar Dressing.

Halal Tandoori Chicken Salad
Mixed Greens, Pickled Red Onion, Shredded Carrot, Sliced Cucumber, Chicken Thighs Marinated in Yogurt and Spices, Served with House-made Cilantro Lime Dressing

Power Greens Salad
Romaine and Kale Greens, Grapes, Strawberries, Edamame, Almonds, Blueberries, Quinoa, Balsamic Vinaigrette. *Includes Feta on Side.*

Sides Selections

Whole Fruit
Kettle Chips
Pretzels

Dessert Selections

Chocolate Chip Cookie
Oatmeal Cookie
Chocolate Brownie
Vegan Coconut Bread



Themed Breaks

Prices are per guest. Minimum 20 guests
Please note: these are small bites and perfect for snack breaks.

Build your Own Trail Mix $9.25
Rice Chex, Milk Chocolate Chips, M&M'S, Golden Raisins, Cranberries, Toasted Slivered Almonds, Pretzels

Chips and Dips $9.50
Tortilla Chips, House-Made Potato Chips, Baguette Crisps, Roasted Tomato Salsa, Onion Dip

Chocolate Lovers $11.00
Mini Chocolate Chip Cookies, Fudge Brownie, Chocolate Dipped Strawberries, Chocolate Dipped Rice Krispies

Fiesta Nacho Bar $12.75
Crisp Corn Tortilla, Seasoned Ground Beef, Cheese Sauce, Salsa, Sour Cream, Diced Tomato, Pickled Jalapeno, Sliced Black Olive, Cut Scallions
Add Guacamole $1.50 additional per person

Greek Yogurt Bar $7.25
Vanilla Greek Yogurt, Granola, Mixed Nuts, Mini Chocolate Chips and Shredded Coconut

Ice Cream Sundae Bar $10.75
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

Mac and Cheese Bar $13.00
Toppings include Blue Cheese Crumbles, Bacon, Cheddar Cheese, Crisp Onions and Scallions

The State Fair $12.75
Mini Corn Dogs with Yellow Mustard, Pretzel Bites with Spicy Cheddar Aioli, BBQ Spiced Grilled Chicken Skewers, Fried Mushrooms

Mini Slider Bar

Minimum 25 each

Brutus Burger with Pepper Jack Cheese, Ketchup, Mustard and Roma Tomato on White Slider Roll $3.50

Korean Style Pulled Pork with Vegetable Slaw on Hawaiian Roll $3.75

Nashville Hot Chicken with Pickles and Buttermilk Herb Mayo on White Slider Roll $3.75

Three Grain Vegan Slider with Pepperoncini Hummus and Roma Tomato $4.00

Tuna Melt with Seasoned Tuna, Gooey American Cheese on Traditional Roll $4.00



Hors d'oeuvres

Hot

Prices are per piece. Minimum 20 guests.

BBQ Brisket Skewer with Charred Brussel Sprouts $5.50

BBQ Chicken Skewer $3.50

Beef Frankfurter in a Blanket with Spicy Mustard $3.00

Beef Satay with Peanut Sauce $3.95

Chicken Souvlaki with Tzatziki Sauce $3.75

Classic Crab Cake with Lemon Caper Aioli $6.25

Italian Meatball Skewer with Tomato, Pepper, Onion $3.25

Italian Sausage and Asiago Stuffed Mushroom Cap $3.25

Nashville Hot Chicken Skewer with Pickle $3.75

Petite Beef Wellington $5.25

Petite Chicken Wellington $4.75

Roasted Vegetable Skewer with Zucchini, Yellow Squash, Mushroom, Onion with Basil Pesto $3.75
hot or ambient

Spanakopita $2.95

Teriyaki Glazed Kielbasa Bites with Red Pepper and Pineapple $2.95

Vegan Samosa with Cilantro Mint Sauce $3.95

Cold and Ambient

Prices are per piece. Minimum 20 guests.

Artichoke Hummus, Kalamata Olive Tapenade on Pita Crisps $3.00

Baked Goat Cheese, Honey and Fig Tartlets $3.25

Candied Pork Belly and Pickled Veggie in Crisp Shell $3.75

Charred Shrimp Sweet Chile Sriracha Skewers $3.75

Cucumber Cup with Whipped Herbed Cream Cheese and Pickled Red Onion $2.75

Goat Cheese and Charred Tomato Bruschetta $3.00

Jumbo Poached Shrimp with Lemons and Old Bay Cocktail Sauce $3.75

Pimento Cheese Deviled Egg with Fresh Chives $3.25

Smoked Blue Cheese, Caramelized Onion and Short Rib Phyllo Cup $3.25

Spinach, Gruyere and Onion Tartlets $3.25

Receptions Cold Stations

Prices are per guest. Minimum 20 guests.

Antipasto with Salami, Prosciutto, Mortadella, Smoked Provolone, Fresh Mozzarella, Roasted Peppers, Olives, Artichokes, Grilled Asparagus, Marinated Vegetables and Petite Onions with Gourmet Crackers $15.75

Artisanal Cheese with Dried Fruits, Fig Jam, Raspberry Preserves and Gourmet Crackers and Flatbreads $14.50

Crudité with Ranch Dip or Chickpea Garlic Dip $5.25

Domestic Cubed Cheese Served with Crackers $7.00

Marinated Grilled Vegetables with Balsamic Syrup and Aioli for Dipping $7.50

Seasonal Sliced and Cubed Fruit $5.75



Buffets

Meals include iced tea. Prices are per guest - 20 guest minimum.
Consider adding a beverage station from our Beverages by the Guest.

American Southwest $26.95
Chips and Salsa
Southwest Chopped Salad with Queso Fresco, Cilantro Marinated Diced Tomato, Seasoned Pinto Beans, Charred Corn and Creamy Green Chili Dressing
Stewed Black Beans with Carrots, Onions and Red Pepper
Fire Roasted Tomato Rice
Dry Rub Grilled BBQ Chicken Breast with Tomatillo Sauce and Pepperjack Cheese
Burnt Ends with Chipotle BBQ Glaze or Vegan Meatball with BBQ Glaze
Cream Filled Churro with Caramel Sauce

Deli–icious $23.95
Fresh Greens Salad with Assorted Topping and Dressings
Creamy Mustard Dill Potato Salad
Kettle Chips
Smoked Honey Ham, Applewood Smoked Turkey Breast, Roast Beef, Salami and Grilled Portabellas
Sliced Cheddar, Swiss, Pepper Jack, Dill Havarti
Lettuce, Tomato, Onion, Pickles, Pepperoncini
Herb Garlic Aioli, Horseradish Cream, Mayonnaise, Mustard
Ciabatta Sub Multi-Grain Roll, Rye Bread
Assorted Fresh Baked Cookies

Mediterranean Buffet $32.95
Greek Salad with Cucumber, Bell Pepper, Kalamata, Red Onion, Feta Cheese in Red Vinegar Oregano Dressing
Moroccan Lentil Soup
Baked Salmon with Lemon and Garlic, Shawarma Spiced Chicken Breast with Tahini Sauce
Charred Grape Tomato, Charred Artichoke Hearts, Kalamata and Shaved Fennel
Mujadara (Rice and Lentils)
Greek Stewed Green Beans
Rice Pudding with Cinnamon and Orange
Baklava and Pizzelles

Picnic Favorites $24.95
Broccoli Slaw
Mustard and Egg Potato Salad
Choice of two Proteins: Hamburgers, Barbecue Chicken Breast, Salmon Patty, Pork Bratwurst *Add Vegan Burgers for an additional $4.00*
Swiss, Pepper Jack, and American Cheeses, Traditional Buns
Lettuce, Tomato, Onion and Pickles with Classic Condiments
White Mac and Cheese with Monterey Jack
Vegetarian Barbecue Baked Beans
House Baked Cupcakes
Chocolate Chip Cookies



Buffets

Meals include iced tea. Prices are per guest - 20 guest minimum.
Consider adding a beverage station from our Beverages by the Guest.

Salad and Potato Bar $24.95
Cubed Fresh Fruit Salad
Seasonal Greens with Assorted Toppings and Ranch and Balsamic Dressings
Jumbo Baked Potatoes
Grilled Kielbasa, Grilled Chicken, Vegetarian Chili with Beans
Steamed Broccoli Florets
Cheddar Cheese, Smoked Provolone
Green Onions, Bacon, Sour Cream and Whipped Butter
Caramel Pretzel Brownies and Lemon Bars

Savor The Harvest $25.50
Veggie Chopped Salad with Romaine, Purple Cabbage, Sliced Bell Peppers, Broccoli, Tomatoes, Watermelon Radish and Green Goddess Dressing
Rosemary Lemon Grilled Chicken
Roast Pork Loin with Orange Marmalade BBQ Sauce
Wild Rice Pilaf
Sautéed Green Beans with Toasted Almonds
Chocolate Layer Cake

Sunday Comfort $33.50
Shaved Brussel Sprouts and Wild Rice Salad with Dried Cranberries, Golden Raisins, Toasted Pecans, Parmesan Cheese and Lemon Chive Dressing
Artisan Greens, Shaved Watermelon Radish, Orange Segments, Crumbled Goat Cheese, Pepitas and Raspberry Vinaigrette
Chuck Pot Roast, Stout Gravy
Country Mashed Potatoes with Sour Cream, Chives and Roasted Shallots
Roasted Root Vegetables
Carrot Cake

Tastes of Italy $29.95
Spinach and Romaine Salad
Garbanzo Beans , Sun Dried Tomatoes, Cucumbers, Olives, Herbal Vinaigrette
Parmesan Crusted Chicken with Sauteed Kale
Portabella and Roasted Garlic Sauce
All Beef Meatballs in Spicy Marinara
Penne Pasta with Roasted Peppers, Asparagus, Fresh Herbs in Spinach Cream Sauce
Roasted Vegetable Blend of Carrots, Zucchini, Yellow Squash, Button Mushrooms with Olive Oil and Herbs
Amaretto Mousse in Chocolate Cup with Toasted Almonds
Chocolate Chip Cannoli



Dessert Selections

Prices are per guest - 20 guest minimum

Carrot Cake $7.75
with Pineapple Preserves

Chocolate Peanut Butter Cake $7.00

Flourless Chocolate Cake $6.75
with Raspberry Compote and Vanilla Cream

Italian Lemon Cake $6.75
with Frangelico Cream and Fresh Raspberries

Key Lime Pie $6.75
with Fresh Whipped Cream and Toasted Coconut

Lemon and Raspberry Layer Cake $7.00

New York Cheesecake $6.75
with Fresh Berries

Strawberry Mousse $6.75
in Chocolate Cup with Whipped Cream

Specialty Cakes

Sheet Cakes

Quarter Sheet *starting at* $50.00
Serves 15-20

Half Sheet *starting at* $70.00
Serves 30-35

Full Sheet *starting at* $125.00
Serves 60-70

Flavors include Yellow, Chocolate with White or Chocolate Buttercream Frosting. Additional flavors available seasonally.

Specialty Sheet Cakes

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. Available as show cakes behind stanchions. Can be cut and served to guests later in program or meeting at seated guest tables.

Full Size Specialty Sheet Cake *starting at* $155

Beverages

Beverages by Quantity

One gallon serves 14-16 guests. An attendant may be required.

Freshly Brewed Crimson Cup Regular and Decaf Coffee $37.00/gal
Includes Half and Half, French Vanilla and Hazelnut Flavored Creamer and Alternative Milk Options Available: Almond, Soy or Oat Milks
Additional charge $1.00 per person

Hot Regular and Herbal Tea Assortment $30.00

Freshly Brewed China Black Iced Tea $32.00/gal

Lemonade $32.00/gal

White Citrus Punch $32.00/gal

Minute Maid® Orange or Apple Juice (12 oz.) $3.75/ea

Assorted Coca-Cola® Products (12 oz. Can) $1.75/ea

Dasani® Bottled Water (12 oz. Bottle) $1.75/ea

Beverages by Guest

One gallon serves 14-16 guests. An attendant may be required. Prices are per guest. 20 guest minimum.

Freshly Brewed Crimson Cup Regular and Decaffeinated Coffee and Assorted Hot Teas
Includes Half and Half, French Vanilla and Hazelnut Flavored Creamer and Sweeteners (Splenda®, Sugar in the Raw®, Sugar)

One Hour Break $3.75 **All Day Refresh** $7.75

Cold Brew Coffee Station

Cold Brew Coffee (caffeinated only) $50.00/gallon
Served per gallon, which yields approximately 10-12 servings

Includes the following:
Half and Half, Almond Milk, Oat Milk

Flavored Syrups:
Pure Cane, Vanilla, Caramel



Dirty Soda Bar

All packages come with two cans of soda per person. Example: if you choose package #1, and you choose Coke, Root Beer and Orange sodas for 50 people, there will be an assortment of 100 sodas total.

Package #1 Choose: Three Soda Flavors and Three Syrup Flavors $8.00/person

Package #2 Choose: Four Soda Flavors and Four Syrup Flavors $10.00/person

Package #3 Choose: Five Soda Flavors and Five Syrup Flavors $12.00/person

Coke, Diet Coke, Sprite, Fanta Orange, Barq's Root Beer, Mr. Pibb

Cherry Syrup, Tropical Fruit Syrup, Mango Syrup, Wild Berry Syrup, Vanilla Syrup

Included in every package:

Half and Half, 2% Milk, Coconut Milk Oat Milk, Lemon, Lime, Orange Slices and Maraschino Cherries



Bar Service: Beverages

Beer Selections

House Beers
Michelob® Ultra
Modelo® Especial
Yuengling®

Premium Beers
Topo Chico® Hard Seltzers
Bell's Two Hearted®
Stella Artois®

Ohio Beers*
Columbus IPA
BrewDog Seasonal

Liquor Selections

Collegiate Level – Call liquors
Smirnoff® Vodka
Beefeater® Gin
Bacardi® Light Rum
Seagram's 7 Whiskey
Jim Beam® Bourbon
Jose Cuervo Gold

Alumni Level – Premium liquors
Grey Goose® Vodka
Watershed Gin
Appleton® Rum
Crown Royal® Whiskey
Maker's Mark® Bourbon
Patron Silver Tequila

Wine Selections

House wines *per bottle*
Robert Mondovi Pinot Grigio, California $26.00
Robert Mondovi Chardonnay, California $26.00
Robert Mondovi Cabernet Sauvignon, California $26.00
Robert Mondovi Pinot Noir, California $26.00

Additional selections including Ohio wines and non-alcoholic varieties available, please ask your event coordinator for details.

Sparkling Wines and Champagnes *per bottle*
Saint Hilaire Prosecco, Italy $34.00
Saint Hilaire Brut, Blanquette de Limoux, France $34.00
Domaine Carneros Brut, Napa Valley $74.00

White Wines *per bottle*
Chalk Hill Chardonnay, Sonoma Coast $32.00
Joel Gott Sauvignon Blanc, California 35.00
Kim Crawford Sauvignon Blanc, New Zealand $37.00

Red Wines *per bottle*
Luke Cabernet Sauvignon, Columbia Valley $40.00
Meiomi Pinot Noir, California $36.00
Rebellious Red Wine, California $40.00



Bar Service Packages

Host Bar – Collegiate Level

Collegiate Call beverage $7.00
House Beer $5.00
House Wine $7.00
Sodas 12oz $1.75
Bottled Water 12oz $1.75
Fruit Juice $3.75

Host Bar – Alumni Level

Alumni Premium beverage $8.00
Premium Beer $6.00
House Beer $5.00
Ohio Beers* $7.00
House Wine $7.00
Sodas 12oz $1.75
Bottled Water 12oz $1.75
Fruit Juices $3.75

Credit/Debit Bar

Collegiate Call beverage $7.25
Alumni Premium beverage $8.25
Premium Beer $6.00
House Beer $5.50
Ohio Beers* $7.50
House Wine $7.50
Sodas 12oz $1.75
Bottled Water 12oz $1.75
Fruit Juices $3.75

Credit/Debit Bars
Only Credit and Debit Cards accepted for payment. Guests will purchase their own drinks. The Host will be responsible for all applicable fees and bar minimums. Service charges are not applicable. 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.

Credit/Debit or Hosted Bars in Licensed Venues
There is a $160.00 fee for each bar requested. This fee covers bar setup and tear down. One bar will be provided for every 75 guests unless event dynamics dictate otherwise.

Your Event Coordinator or Sales Manager will help make recommendations regarding the number of staff necessary to meet and exceed your service expectations.

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