



# University Catering

*Exceptional Flavors  
With Outstanding Service*

Ohio Union, Room 2187  
1739 N High St.  
Columbus, OH 43210

**Phone** 614-688-3562  
**Email** [catering@osu.edu](mailto:catering@osu.edu)

*For policies and additional information*  
[go.osu.edu/universitycatering](http://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.

## **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.



**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. 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 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.

*Consider adding Assorted Yogurts for \$2.25 each or Yogurt Berry Parfait with Granola for \$4.00 each.  
(A la carte additions recommended for ½ the guest count or more).*

### **Buckeye Continental** \$12.50

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

### **Premier Continental** \$17.75

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.

### **Morning Comforts Buffet** \$16.25

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

### **Great Start** \$17.25

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

### **Southern Hospitality** \$20.75

Fried Chicken Tenders and Waffles with Maple Syrup and Peach Compote, Build Your Own Breakfast Tacos – brisket, scrambled eggs, salsa, cheese, scallion, Creole-seasoned potatoes, Cheesy biscuits with honey and butter, Cubed Fruit

### **Vegan Breakfast** \$16.75

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.*

### House Made Breakfast Sandwiches

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

Bacon, Scrambled Eggs and Monterey Jack Cheese on an English Muffin \$5.25

Ham, Scrambled Eggs and Sharp Cheddar Cheese on a Bakery Fresh Biscuit \$5.25

Breakfast Wrap with Scrambled Eggs, Charred Chipotle Salsa, Black Bean and Cheddar (Avocado) \$6.25

### Smoothie Break \$5.75

*Pick up to two selections*

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

## All Day Break Package

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

### Scholastic Break \$13.75

#### Morning

Freshly Baked Assorted Muffins, Pastries and Butter,  
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, Assorted Breakfast  
Breads and Butter, Fresh Cubed Fruit and Seasonal  
Berries, 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

## Bakery Selections

*Prices per dozen. One dozen minimum per item.*

**Choice of Muffins, Danish or Scones** \$32.00

**Buttermilk Biscuits** \$29.00

with Whipped Butter, Jelly and Honey

**Assorted Breakfast Breads** \$27.00

**Chocolate or White Cupcakes** \$33.00

White or Chocolate Buttercream Frosting

**Large Fresh Baked Cookies** \$22.00

Choice of Chocolate Chip, Sugar or Oatmeal

**Fudge Brownies** \$25.00

**Assorted Dessert Bars** \$27.00

**Marsha's Buckeyes** \$16.00

Displayed on trays, unwrapped



## Break and Snack Selections

*Prices per each. 10 item minimum.*

**Assorted Yogurts** \$2.25

**Yogurt Berry Parfaits with Granola** \$4.00

**Hard Boiled Eggs** \$1.25

**Fresh Whole Fruits** \$2.00

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

**Sabre® Hummus Cups with Pretzel Crisps** \$4.25

*sold by the dozen*

**Philadelphia Brand® Multigrain Bagel Chips**

**with Garden Vegetable Cream Cheese Dip** \$4.00

### Bagged Snacks

**Cheddar Popcorn** \$1.75

**Pretzels** \$1.75

**Kettle Chips** \$1.75

**Tortilla Chips** \$1.75

**Assorted Bars** \$2.00

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

**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*



## Lunch Package

### **The Provost**

*Offered buffet style with choice of up to three half 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 include dill pickle spear with appropriate condiments on the side. Prices are per guest - 20 guest minimum.*

### Soups

**Tomato Basil Bisque, Chicken Tortilla, Moroccan Lentil, Roasted Red Pepper and Gouda Bisque**

### Sandwiches and Wraps \$20.00

#### **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, Tomato in a Garlic Tortilla Wrap

#### **Hummus Wrap**

Roasted Red Pepper Hummus, Grilled Asparagus, Summer Squash, Feta, Chopped Cucumbers, Fresh Spinach with 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



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/cateringpolicies](http://go.osu.edu/cateringpolicies).

## Boxed Lunches

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

### **Alumni Lunch** \$15.75

Choice of full sandwich or wrap, two sides and choice of dessert

### **Scholar Lunch** \$14.25

Choice of entrée salad and dessert, includes roll and butter

### **Collegiate Lunch** \$14.00

Choice of full sandwich or wrap, one side and choice of dessert

## Sandwich Selections

### **Pan Roasted Turkey**

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

### **Asparagus Wrap**

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

### **Italian Sub**

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

### **Roast Beef Sandwich**

Thinly Roast Beef, Bleu Cheese Spread, Balsamic Reduction, Mixed Greens on Sliced Baguette.

### **Smoked Ham**

Smoked Ham, Swiss Cheese, Caramelized Onion, Spring Mix on Sliced Croissant. *Includes Mayonnaise and Grey Poupon.*

### **Caprese Sandwich**

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

## Entrée Salad Selections

### **Mediterranean Salmon Salad**

Mixed Greens, chickpea salad, Marinated Salmon with a Herb Vinaigrette.

### **Power Greens Salad**

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

### **Grilled Chicken Caesar**

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

### **Chicken & Kale Salad**

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

## Sides Selections

Whole Fruit  
Kettle Chips  
Pretzels

## Dessert Selections

Chocolate Chip Cookies (x2)  
Oatmeal Cookies (x2)  
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.*

### **Mediterranean Nacho Bar** \$14.75

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

### **The State Fair** \$11.50

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, Baguette Crisps, Roasted Tomato Salsa, Roasted Garlic Hummus, Onion Dip

### **Chocolate Lovers** \$9.50

Mini Chocolate Chip Cookies, Fudge Brownie, Chocolate Dipped Strawberries, Chocolate Dipped Rice Krispies

### **Lettuce Wrap Station** \$13.50

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

### **Build your Own Trail Mix** \$8.50

Rice Chex, Milk Chocolate Chips, M&M'S, Golden Raisins, Cranberries, Toasted Slivered Almonds, Pretzels

## 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 and Buttermilk Herb Mayo on White Slider Roll** \$3.50

**Salmon Patty with Tartar Sauce and Cabbage Slaw on White Slider Roll** \$4.00

**Three Grain Vegan Slider with Pepperoncini Hummus and Roma Tomato** \$3.75



## Hors d'oeuvres

*Prices are per guest. Minimum 20 guests.*

### Hot

- 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
- Teriyaki Glazed Kielbasa Bites with Red Pepper and Pineapple** \$2.75
- BBQ Chicken Skewer** \$3.50
- Chicken Souvlaki with Tzatziki Sauce** \$3.50
- Italian Meatball Skewer with Tomato, Pepper, Onion** \$3.25
- Roasted Vegetable Skewer with Zucchini, Yellow Squash, Mushroom, Onion with Basil Pesto** \$3.75

*hot or ambient*

### Cold and Ambient

- Baked Goat Cheese, Honey and Fig Tartlets** \$3.25
- Spinach, Gruyere and Onion Tartlets** \$3.25
- Canape Spread with Ricotta, Fresh Sliced Strawberries, Mint and Crushed Pistachios** \$3.75
- 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
- Old Bay and Crab Deviled Egg** \$3.75
- Beef Tenderloin, Asparagus with Boursin and Roasted Red Pepper on Crostini** \$5.00
- Candied Pork Belly and Pickled Veggie in Crisp Shell** \$3.75
- Quinoa Salad Cup with Cucumber, Bell Pepper, Red Onion, Kalamata, Fresh Herbs and Lemon Roast Garlic Vinaigrette** \$4.00

### Receptions Cold Stations

*Prices are per guest. 20 guest minimum.*

- Seasonal Sliced and Cubed Fruit** \$5.00
- 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
- Marinated Grilled Vegetables with Balsamic Syrup and Aioli for Dipping** \$6.75
- Crudit  with Ranch Dip or Chickpea Garlic Dip** \$4.75
- Artisanal Cheese with Dried Fruits, Fig Jam, Raspberry Preserves and Gourmet Crackers and Flatbreads** \$14.50
- Imported and Domestic Cheese with Dried Fruits served with Gourmet Crackers** \$10.75
- Domestic Cubed Cheese Served with Crackers** \$7.00



## Buffets

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

### **Deli-icious** \$22.75

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

### **Picnic Favorites** \$24.75

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*  
Cheddar, Swiss, Pepper Jack and American Cheeses  
Lettuce, Tomato, Onion and Pickles with Classic Condiments  
White Mac and Cheese with Monterey Jack and Tortilla Chip Crust  
Vegetarian Barbecue Baked Beans  
House Baked Cupcakes  
Chocolate Chip Cookies

### **Salad and Potato Bar** \$24.75

Fresh Sliced Fruits  
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

### **Mediterranean Buffet** \$31.25

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  
Mediterranean Pastries



## Buffets

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

### **Tastes of Italy** \$29.75

Spinach and Romaine Salad with 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

### **Savor the Southwest** \$28.50

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

### **The Pacific Rim** \$24.75

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

### **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



## Dessert Selections on Platters

*Prices are per guest - 20 guest minimum*

**Flourless Chocolate Cake** \$6.75

with Raspberry Compote and Vanilla Cream

**Italian Lemon Cake** \$6.75

with Frangelico Cream and Fresh Raspberries

**Turtle Cheesecake** \$7.75

with a Layer of Fudge, Covered with Caramel Sauce, Garnished with Chopped Pecans, Wrapped in a Graham Cracker Crust

**New York Cheesecake** \$6.75

with Fresh Berries

**Carrot Cake** \$7.75

with Pineapple Preserves

**Key Lime Pie** \$6.75

with Fresh Whipped Cream and Toasted Coconut

**Chocolate Silk Pie** \$6.75

with Orange Cream and Berries

**Strawberry Mousse** \$6.75

in Chocolate Cup with Whipped Cream

## Specialty Cakes

*Flavors include Yellow, Chocolate 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. Available as show cakes behind stanchions. Can be cut and served to guests later in program or meeting at seated guest tables.*

*China or disposables available.*

**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*



## Beverages

### Beverages by Quantity

*One gallon serves 15-18 guests. An attendant may be required.*

**Freshly Brewed Hubbard & Cravens Regular and Decaf Coffee** \$35.00/gal

*Includes Half and Half, French Vanilla Flavored Creamer and Sweeteners*

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

**Hot Regular and Herbal Tea Assortment** \$30.00/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 15-18 guests. An 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)*

**One Hour Break** \$3.50

**All Day Refresh** \$7.25



## Bar Service: Beverages

### Beer Selections

#### House Beers

Budweiser®  
Bud Light®  
Corona Light®  
Corona Extra®  
Yuengling®

#### Premium Beers

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

#### Ohio Beers\*

Columbus IPA  
Rhinegeist (Cider, Pip, Truth and Juicy Truth)  
Trek Brewing (Scarlet Ale)

### Liquor Selections

#### Collegiate Level – Call liquors

Smirnoff® Vodka  
Beefeater® Gin  
Bacardi® Light Rum  
Seagram's 7 Whiskey  
Jim Beam® Bourbon  
Patron Silver Tequila

#### 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 Mondavi Pinot Grigio, California \$26.00  
Robert Mondavi Chardonnay, California \$26.00  
Robert Mondavi Cabernet Sauvignon, California \$26.00  
Robert Mondavi 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

### **Open 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

### **Open 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 \$7.00  
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

*\*Ohio Beer selections are not included automatically but can be added or requested in lieu of other Premium selections.*

### **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, 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.*

### **Credit/Debit or Hosted Bars in Licensed Venues**

*There is a \$150.00 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. 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.*



[go.osu.edu/universitycatering](https://go.osu.edu/universitycatering)