



*Exceptional Flavors
With Outstanding Service*

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

Phone 614-688-3562
Email catering@osu.edu

For policies and additional information
go.osu.edu/universitycatering



CATERING INFORMATION AND MENUS FOR The Ohio Union

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.



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.

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

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

Belgian Waffles \$6.75

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

Toast Bar \$8.25

Toasted Baguette, Nutella, Honey Whipped Cream Cheese, Strawberries, Peanut Butter, Raspberry Preserves, Avocado, Whipped Butter

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 Packages

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



Boxed Lunches

Available until 5 p.m. Prices are per guest. Minimum 20 guests. Disposable flatware and napkin included.

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

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.

Alumni Lunch Choice of full sandwich or wrap, two sides, and choice of dessert \$17.25

Collegiate Lunch Choice of full sandwich or wrap, one side, and choice of dessert \$15.50

Scholar Lunch Choice of entrée salad and dessert, includes roll and butter \$16.00

Sandwich Selections

Smoked Turkey

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

Roasted Veggie

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

Italian Sub

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

Albacore Tuna Salad

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

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 on Ciabatta Sub

Smoked Ham

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

Entrée Salad Selections

Southwest Chicken

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

Bistro Salad

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

Asian Chicken

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

Couscous Salad

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

Sides Selections

Whole Fruit, Kettle Chips or Pretzels

Fresh Fruit Salad or Broccoli Slaw *Additional \$1.50*

Dessert Selections

Chocolate Chip Cookie or Fudge Brownie



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 Blondies

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



Served Meal Selections

All plated entrées include choice of one soup or salad and freshly baked rolls with whipped butter, iced tea, freshly brewed Hubbard & Cravens regular and decaffeinated coffee and assorted hot teas. Consider adding a beverage station from our Beverages by the Guest.

Prices are per guest. 20 guest minimum. Groups of less than 25, maximum of one entrée selection. Groups of 25 or more, maximum of two entrée selections.

Entrées

Choose one to two items.

Special requests or added items may incur additional fees.

Slow Roasted Gerber Chicken Breast \$21.25
with Rice Pilaf, Spiced Broccolini, Sundried Tomato and Caper Relish and Natural Pan Sauce

Seared Chicken Breast \$25.00
Balsamic Demi Glaze, Roasted Wild Mushrooms, Brown Rice Pilaf, Grilled Vegetables

Braised Short Rib \$44.00
Slow Cooked Short Ribs, Cabernet Demi -Glaze, Yukon Gold Mashed Potatoes, Roasted Cipollini Onions and Roasted Brussels Sprouts

Mediterranean Salmon \$36.25
with Roasted Tomatoes, Capers, Olives, Fresh Herbs, Cauliflower Mash, Roast Asparagus, Citrus Beurre Blanc

Porcini and Rosemary Dusted
Seared Tenderloin with Roasted Fingerlings, Brown Butter Broccolini and Cabernet Reduction

Grilled Bone in Pork Chop \$28.50
Oregano Marinated and Seared Chop with Corn, Edamame, Red Onion and Herb Succotash and Trio of Roasted Fingerling Potatoes

All Beef Meatloaf \$25.50
with Buttermilk Mashed Potatoes, Sauteed Mushrooms, Broccolini, Caramelized Onions and Mustard Barbeque Gravy

Herb Rubbed Grilled Bavette Steak \$36.50
with Blue Cheese Mashed Potato, Sauteed Cremini Mushrooms, Caramelized Shallot, Haricot Vert, Roasted Garlic Demi

Seared Halibut \$39.75
with Sesame Seed Crust and Honey Soy Glaze on Steamed Chive Ginger Rice and Steamed Baby Bok Choy

Stuffed Portobello \$19.25

Ratatouille Vegetables in a Roasted Mushroom with Smoked Gouda on a Bed of Butternut Squash Puree

Grilled Eggplant Parmesan \$20.75

Grilled Eggplant with layers of Ricotta Parmesan Cheese Blend, Basil Pesto, Wilted Spinach, Fresh Mozzarella and Kalamata Olive and Tomato sauce with Roasted Asparagus

Marinated Cauliflower \$20.50

Steaks over Spiced Lentils with Braised Kale and Sweet Potato Puree

Soups

Choose one item

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

Salads

Choose one item

Classic Caesar

Crisp Romaine with House-Made Croutons, Parmesan Cheese, Grape Tomatoes and a Zesty Caesar Dressing

Traditional Blend

Mixed Greens with Roma Tomatoes, Cucumbers, Carrots and House-Made Croutons with Choice of Dressing

Farmhouse Salad

Spinach and Frisee with Strawberries, Bourbon Pecans, Goat Cheese, Pickled Onion and Blackberry Vinaigrette

Baby Arugula

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

Union Greens

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



Plated Dessert Selections

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.



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