

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 \$16.00

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 \$16.50

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

(1-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 (Ohio Union only)

Toasted Baguette, Nutella, Honey Whipped Cream Cheese, Strawberries, Peanut Butter, Raspberry Preserves, Avocado, Whipped Butter This replaced the Cereal station

Smoothie Break \$5.75

Pick up to two selections

- o Strawberry Banana
- o Triple Berry Blend
- o Peach Ginger
- o Apple Peanut Butter

All Day Break Packages

(1-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 – 1 dozen minimum per item)

- o Choice of Muffins, Danish, or Scones \$32.00 per Dozen
- o Buttermilk Biscuits \$29.00 per Dozen with Whipped Butter, Jelly and Honey
- o Assorted Breakfast Breads \$27 per Dozen
- o Chocolate or White Cupcakes \$33.00 per Dozen; White or Chocolate Buttercream Frosting
- o Large Fresh Baked Cookies \$22.00 per Dozen; Choice of Chocolate Chip, Sugar, or Oatmeal
- o Fudge Brownies \$25.00 per Dozen
- o Assorted Dessert Bars \$27.00 per Dozen
- o Marsha's Buckeyes \$16.00 per Dozen; Displayed on trays, unwrapped

Break and Snack Selections

(Prices per each – 10 item minimum)

- o Assorted Yogurts \$2.25
- o Yogurt Berry Parfaits with Granola \$4.00
- o Hard Boiled Eggs \$1.25
- o Fresh Whole Fruits \$2.00
- o Pretzel Bites with Honey Mustard Cup (6 PC) \$4.75 Replaced Bavarian Pretzels
- o Sabre® Hummus Cups with Pretzel Crisps - \$4.25 (sold by the dozen)
- o Philadelphia Brand® Multigrain Bagel Chips with Garden Vegetable Cream Cheese Dip - \$4.00 (sold by 10)

- o Bagged Snacks -
- o Cheddar Popcorn \$1.75 Bag No longer have individual dips
- o Pretzels \$1.75 Bag
- o Kettle Chips \$1.75 Bag
- o Tortilla Chips \$1.75 Bag
- o Assorted Bars \$2.00
 - o Varieties such as Nutri-Grain®, Nature Valley™, Quaker Chewy®
- o Individual Candy Bars \$2.00
 - o M&M Plain, M&M Peanut, Reese's®, KitKat®, Snickers®, or Hershey Bars
- o Individual Planters Trail Mix \$1.95
 - o Tropical or Chocolate Blend

Beverages by Quantity

One Gallon Serves 16-20 Guests. Attendant May Be Required.

- o Freshly Brewed Hubbard & Cravens Regular and Decaf Coffee. Includes Half and Half, French Vanilla Flavored Creamer, and Sweeteners \$35.00/gal
- o Freshly Brewed China Black Iced Tea with Fresh Lemon Wedges \$30.00/gal
- o Hot Regular and Herbal Tea Assortment \$28.00 per dozen
- o Lemonade \$32.00/gal
- o White Citrus Punch \$32.00/gal
- o Minute Maid® Orange or Apple Juice (12 oz.) \$3.75/ea
- o Assorted Coca-Cola® Products (12 oz. Can) \$1.75/ea
- o Dasani® Bottled Water (12 oz. Bottle) \$1.75/ea

Beverages by Guest

Gallon Serves 16-20 Guests. Attendant May Be Required.

- o Freshly Brewed Hubbard & Cravens Regular and Decaffeinated Coffee and Assorted Hot Teas
- o Includes Half and Half, French Vanilla Flavored Creamer, and Sweeteners (Splenda®, Sugar in the Raw®, Sugar)
- o (Prices are per guest - 20 guest minimum)
- o (1 Hour Break) \$3.50 (All Day Refresh) \$7.25

Lunch Packages

(Prices are per guest - 20 guest minimum)

Recommended Additions – Consider adding desserts from our **Plated Dessert Selections** and a beverage station from our **Beverages by the Guest**.

Includes choice of one soup, one salad, rolls and butter, iced tea. *Substitute Fresh Grilled Salmon for \$4.00 or Marinated Grilled Flank Steak for \$6.00 per person.*

Soups

(One Selection Included)

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

Entrée Salads \$19.75

- 0 **Barbecue Salad** – Chopped Romaine with Grilled Chicken Breast, Cucumber, Roasted Corn, Black Beans, Charred Red Peppers, Crisp Onions and Creamy Barbecue Ranch Dressing
- 0 **Vegan Vegetable and Grain Salad** – Mixed Greens, Brown Rice and Quinoa Blend, Marinated Green Beans, Grape Tomatoes, Cucumbers, Poached Beets, Garbanzo Beans, Pepitas and Dijon Vinaigrette
- 0 **Thai Chicken Salad** – Bibb and Romaine Lettuce with Thai Marinated Grilled Chicken Breast with Shredded Carrots, Cucumbers, Bean Sprouts, Shaved Radish, Sesame Seeds and Papaya Dressing
- 0 **Caesar Twist** – Chopped Romaine, Marinated Chicken Breast, Shaved Three Cheese Blend, Orange Segments, Dried Cranberries, Focaccia Garlic Croutons and Creamy Pesto Caesar Dressing

Plated Sandwiches and Wraps \$20.00

Choice of up to two sandwiches, choice of Fresh Fruit Salad, Garden Vegetable Pasta Salad or Creamy Dill and Egg Potato Salad, choice of one soup, and iced tea, All sandwiches include dill pickle spear with appropriate condiments on the side. (Prices are per guest - 20 guest minimum)

- 0 **Smoked Turkey** – Natural Applewood Smoked Turkey Breast, Crisp Bacon, Creamy Brie Fig Jam, Arugula on Multigrain Sandwich Roll
- 0 **Roasted Veggie** – Fire Roasted Eggplant, Roasted Red Peppers, Fresh Mozzarella, Sun Dried Tomato Aioli, Balsamic Glaze, Greens on Ciabatta Sub
- 0 **Italian Sub** – Salami, Ham, Capicola, Provolone, Shredded Romaine, Onions, Tomato, Banana Peppers, Marzetti Italian Dressing on Ciabatta Sub
- 0 **Albacore Tuna Salad** – Albacore Tuna, Herbed Olive Oil Marinated Cucumbers, Black Olives, Lettuce, Tomato in a Garlic Tortilla Wrap
- 0 **Hummus Wrap** – Roasted Red Pepper Hummus, Grilled Asparagus, Summer Squash, Feta, Chopped Cucumbers, Fresh Spinach, with Dill Cream in a Spinach Tortilla
- 0 **Roast Beef** – Thinly Sliced Roast Beef, Pimento Cheese Spread, Lettuce, Tomato, Charred Onions, Leaf Lettuce on Ciabatta Sub
- 0 **Smoked Ham** – Smoked Ham, Swiss Cheese, Caramelized Red Onion, Dried Cranberry Mayonnaise, Mixed Greens, Tomato on a Corn Dusted Kaiser

Boxed Lunches

(Minimum 10 guests)

Alumni Lunch– Choice of full sandwich or wrap, 2 sides, and choice of dessert \$17.25

Collegiate Lunch – Choice of full sandwich or wrap, 1 side, and choice of dessert \$15.50

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

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

(Groups of 20 or more, please limit sandwich selection to 3 including vegetarian or special dietary requests)

(Groups of 20 or less, please limit sandwich selection to 2 including vegetarian or special dietary requests)

(Available until 5:00 PM - prices are per guest)

Sandwich Selections

- 0 **Smoked Turkey** – Natural Applewood Smoked Turkey Breast, Crisp Bacon, Creamy Brie Fig Jam, Arugula on Multigrain Sandwich Roll
- 0 **Roasted Veggie** – Fire Roasted Eggplant, Roasted Red Peppers, Fresh Mozzarella, Sun Dried Tomato Aioli, Balsamic Glaze, Greens on Ciabatta Sub
- 0 **Italian Sub** – Salami, Ham, Capicola, Provolone, Shredded Romaine, Onions, Tomato, Banana Peppers, Marzetti Italian Dressing on Ciabatta Sub

- 0 **Albacore Tuna Salad** – Albacore Tuna, Herbed Olive Oil Marinated Cucumbers, Black Olives, Lettuce, Tomatoes in a Garlic Tortilla Wrap
- 0 **Hummus Wrap** – Roasted Red Pepper Hummus, Grilled Asparagus, Summer Squash, Feta, Chopped Cucumbers, Fresh Spinach, with Dill Cream in a Spinach Tortilla
- 0 **Roast Beef** – Thinly Sliced Roast Beef, Pimento Cheese Spread, Lettuce, Tomato, Charred Onions, Leaf Lettuce on Ciabatta Sub
- 0 **Smoked Ham** – Smoked Ham, Swiss Cheese, Caramelized Red Onion, Dried Cranberry Mayonnaise, Mixed Greens, Tomato on a Corn Dusted Kaiser

Entrée Salad Selections

- 0 **Southwest Chicken** – Marinated Grilled Chicken, Crisp Romaine, Shredded Monterey Jack, Black Bean and Corn Salsa, Grape Tomatoes, Scallions, Chipotle Dressing
- 0 **Bistro Salad** – Diced Smoked Ham, Roast Turkey, Grape Tomatoes, Aged Swiss, Grilled Asparagus, Hard Boiled Egg, French Honey Dressing
- 0 **Asian Chicken** – Marinated Grilled Chicken or Tofu, Mixed Greens, Roasted Red Peppers, Shredded Carrots, Edamame, Mandarin Oranges, Toasted Almonds, Sesame Soy Dressing
- 0 **Couscous Salad** – Mixed Greens and Kale, Seasoned Couscous, Blueberries, Feta Cheese, Cucumbers, Shaved Radish, Mint and Raspberry Vinaigrette

Sides Selections

- 0 **Whole Fruit**
- 0 **Kettle Chips**
- 0 **Pretzels**
- 0 **Fresh Fruit Salad (Additional \$1.50)**
- 0 **Broccoli Slaw (Additional \$1.50)**

Dessert Selections

Chocolate Chip Cookie

Fudge Brownie

Themed Breaks

(Prices are per guest - 20 guest minimum) 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 \$10.75

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

- o Brutus Burger with Pepper Jack Cheese, Ketchup, Mustard, and Roma Tomato on White Slider Roll \$3.25
- o Korean Style Pulled Pork with Vegetable Slaw on Hawaiian Roll \$3.50
- o Nashville Hot Chicken with Pickles, and Buttermilk Herb Mayo on White Slider Roll \$3.50
- o Salmon Patty with Tartar Sauce and Cabbage Slaw on White Slider Roll - \$4.00
- o 3 Grain Vegan Slider with Pepperoncini Hummus and Roma Tomato - \$3.75

Hors d'oeuvres

(Prices are per each – minimum 25 per selection)

Hot

- o Spanakopita \$2.75
- o Nashville Hot Chicken Skewer with Pickle \$3.50
- o Classic Crab Cake with Lemon Caper Aioli \$6.25
- o Italian Sausage and Asiago Stuffed Mushroom Cap \$3.25
- o Vegan Samosa with Cilantro Mint Sauce \$3.75
- o Beef Satay with Peanut Sauce \$3.75
- o Teriyaki Glazed Kielbasa Bites with Red Pepper and Pineapple \$2.75
- o BBQ Chicken Skewer \$3.50
- o Chicken Souvlaki with Tzatziki Sauce - \$3.50
- o Italian Meatball Skewer with Tomato, Pepper, Onion - \$3.25
- o Roasted Vegetable Skewer with Zucchini, Yellow Squash, Mushroom, Onion with Basil Pesto - \$3.75 (hot or ambient)

Cold and Ambient

- o Baked Goat Cheese, Honey, and Fig Tartlets \$3.25
- o Spinach, Gruyere and Onion Tartlets \$3.25
- o Canape spread with ricotta, fresh sliced strawberries, mint and crushed Pistachios \$3.75
- o Charred Shrimp Sweet Chile Sriracha Skewers \$3.75
- o Smoked Salmon Mousse on Rye Crisps \$3.50
- o Artichoke Hummus, Kalamata Olive Tapenade on Pita Crisps \$3.00
- o Goat Cheese and Charred Tomato Bruschetta \$3.00
- o Old Bay and Crab Deviled Egg - \$3.75
- o Beef Tenderloin, Asparagus with Boursin, and Roasted Red Pepper on Crostini \$5.00
- o Candied Pork Belly and Pickled Veggie in Crisp Shell \$3.75
- o 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)

- o Seasonal Sliced and Cubed Fruit \$5.00
- o Antipasto with Salami, Prosciutto, Mortadella, Smoked Provolone, Fresh Mozzarella, Roasted Peppers, Olives, Artichokes, Grilled Asparagus, Marinated Vegetables, and Petite Onions with Gourmet Crackers \$12.50

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

Buffets

Meals include iced tea. (Prices are per guest - 20 guest minimum) **Recommended Additions** – You may want to consider adding a beverage station from our **Beverages by the Guest**.

Deli – icious \$22.75

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

Picnic Favorites \$24.75

- 0 Broccoli Slaw
- 0 Mustard and Egg Potato Salad
- 0 Choice of 2 Proteins:
 - o Hamburgers, Barbecue Chicken Breast, Salmon Patty, Pork Bratwurst
 - o Add Vegan Burgers for an additional \$4.00
- 0 Cheddar, Swiss, Pepper Jack and American Cheeses
- 0 Lettuce, Tomato, Onion and Pickles with Classic Condiments
- 0 White Mac and Cheese with Monterey Jack And Tortilla Chip Crust
- 0 Vegetarian Barbecue Baked Beans
- 0 House Baked Cupcakes
- 0 Chocolate Chip Cookies

Salad and Potato Bar \$24.75

- 0 Fresh Sliced Fruits
- 0 Seasonal Greens with Assorted Toppings and Ranch and Balsamic Dressings
- 0 Jumbo Baked Potatoes
- 0 Grilled Kielbasa
- 0 Grilled Chicken
- 0 Vegetarian Chili with Beans
- 0 Steamed Broccoli Florets, Cheddar Cheese, Smoked Provolone, Green Onions, Bacon, Sour Cream, and Whipped Butter. Includes Caramel Pretzel Brownies and Blondies

Mediterranean Buffet \$31.25

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

Tastes of Italy \$29.75

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

Savor the Southwest \$28.50

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

The Pacific Rim \$24.75

- 0 Pacific Tropical Fruit, Coconut and Mint Salad
- 0 Hawaiian Macaroni Salad
- 0 Grilled Chicken with a Garlic Soy Ginger Sauce
- 0 5-Spice Roasted Pork on Sauteed Bok Choy with Plum Sauce
- 0 Kimchi Jasmine Rice
- 0 Sesame Green Beans
- 0 Crumb Cake with Pineapple Caramel Sauce

Sunday Comfort \$33.50

- 0 Shaved Brussel Sprouts and Wild Rice Salad with Dried Cranberries, Golden Raisins, Toasted Pecans, Parmesan Cheese and Lemon Chive Dressing
- 0 Artisan Greens, Shaved Watermelon Radish, Orange Segments, Crumbled Goat Cheese, Pepitas and Raspberry Vinaigrette
- 0 Chuck Pot Roast, Stout Gravy
- 0 Country Mashed Potatoes with Sour Cream, Chives and Roasted Shallots
- 0 Roasted Root Vegetables
- 0 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. (Prices are per guest - 20 guest minimum) Groups of less than 25, maximum of 1 entrée selection (Groups of 25 or more, maximum of 2 entrée selections)

Soup and Salads Selections (Choose one item)

Soups

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

Salads

- 0 **Classic Caesar** – Crisp Romaine with House-Made Croutons, Parmesan Cheese, Grape Tomatoes, and a Zesty Caesar Dressing
- 0 **Traditional Blend** – Mixed Greens with Roma Tomatoes, Cucumbers, Carrots, and House-Made Croutons with Choice of Dressing
- 0 **Farmhouse Salad** – Spinach and Frisee with Strawberries, Bourbon Pecans, Goat Cheese, Pickled Onion and Blackberry Vinaigrette
- 0 **Baby Arugula** with Roasted Beets, Shaved Fennel, Oranges, Crumbled Ohio Blue Cheese and Champagne Vinaigrette
- 0 **Union Greens** – Mixed Greens with Blue Cheese, Toasted Pine Nuts, and Dried Fruits with White Balsamic and Caramelized Ohio Apple Vinaigrette

Entrées (Choose one to two items) special requests or added items may incur additional fees.

- 0 **Slow Roasted Gerber Chicken Breast** with Rice Pilaf, Spiced Broccolini, Sundried Tomato and Caper Relish, and Natural Pan Sauce \$21.25
- 0 **Seared Chicken Breast**, Balsamic Demi Glaze, Roasted Wild Mushrooms, Brown Rice Pilaf, Grilled Vegetables \$25.00
- 0 **Braised Short Rib** – Slow Cooked Short Ribs, Cabernet Demi -Glaze, Yukon Gold Mashed Potatoes, Roasted Cipollini Onions and Roasted Brussels Sprouts \$44.00
- 0 **Mediterranean Salmon** with Roasted Tomatoes, Capers, Olives, Fresh Herbs, Cauliflower Mash, Roast Asparagus, Citrus Beurre Blanc \$36.25
- 0 **Porcini and Rosemary Dusted** Seared Tenderloin with Roasted Fingerlings, Brown Butter Broccolini, and Cabernet Reduction
- 0 **Grilled Bone in Pork Chop** – Oregano Marinated and Seared Chop with Corn, Edamame, Red Onion and Herb Succotash and Trio of Roasted Fingerling Potatoes \$28.50
- 0 **All Beef Meatloaf** with *Buttermilk Mashed Potatoes, Sauteed Mushrooms, broccolini, Caramelized Onions and Mustard Barbeque Gravy* \$25.50
- 0 **Herb Rubbed Grilled Bavette Steak** with Blue Cheese Mashed Potato, Sauteed Cremini Mushrooms, Caramelized Shallot, Haricot Vert, Roasted Garlic Demi \$36.50
- 0 **Seared Halibut** with Sesame Seed Crust and Honey Soy Glaze on Steamed Chive Ginger Rice and Steamed Baby Bok Choy \$39.75
- 0 **Stuffed Portobello** – Ratatouille Vegetables in a Roasted Mushroom with Smoked Gouda on a Bed of Butternut Squash Puree \$19.25
- 0 **Grilled Eggplant Parmesan** – Grilled Eggplant with layers of Ricotta Parmesan Cheese Blend, Basil Pesto, Wilted Spinach, Fresh Mozzarella, and Kalamata Olive and Tomato sauce with Roasted Asparagus \$20.75
- 0 **Marinated Cauliflower Steaks** over Spiced Lentils with Braised Kale and Sweet Potato Puree -\$20.50

Plated Dessert Selections

(Prices are per guest - 20 guest minimum)

- o **Flourless Chocolate Cake** with Raspberry Compote and Vanilla Cream - \$6.75
- o **Italian Lemon Cake** with Frangelico Cream and Fresh Raspberries \$6.75
- o **Turtle Cheesecake** with a Layer of Fudge, Covered with Caramel Sauce, Garnished with Chopped Pecans, Wrapped in a Graham Cracker Crust \$7.75
- o **New York Cheesecake** with Fresh Berries \$6.75
- o **Carrot Cake** with Pineapple Preserves \$7.75
- o **Key Lime Pie** with Fresh Whipped Cream and Toasted Coconut \$6.75
- o **Chocolate Silk Pie** with Orange Cream and Berries \$6.75
- o **Strawberry Mousse** in Chocolate Cup with Whipped Cream \$6.75

Specialty Cakes

- o ¼ Sheet Starting at \$50.00 (Serves 15-20)
- o ½ Sheet Starting at \$70.00 (Serves 30-35) Full Sheet Starting at \$125.00 (Serves 60-70)
- o 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.
- o Available as show cakes behind stanchions.
- o Can be cut and served to guests later in program or meeting at seated guest tables.
- o China or disposables available.

Bar Service: Beverages

Beer Selections

House Beers

- 0 Budweiser®
- 0 Bud Light®
- 0 Corona Light®
- 0 Corona Extra®
- 0 Yuengling®

Premium Beers

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

Ohio Beers*

- 0 Columbus IPA
- 0 Rhinegeist (Cider, Pip, Truth & Juicy Truth)
- 0 North High Brewing
- 0 (Stick & Cover Crop)
- 0 Trek Brewing (Scarlet Ale)

Liquor Selections

Collegiate Level – Call liquors

- 0 Smirnoff® Vodka
- 0 Beefeater® Gin
- 0 Bacardi® Light Rum
- 0 Seagram's 7 Whiskey
- 0 Jim Beam® Bourbon

Alumni Level – Premium liquors

- 0 Grey Goose® Vodka
- 0 Watershed Gin
- 0 Appleton® Rum
- 0 Crown Royal® Whiskey
- 0 Maker's Mark® Bourbon

Wine Selections

House wines – *per bottle*

- o Silver Gate Pinot Grigio, California \$26.00
- o Silver Gate Chardonnay, California \$26.00
- o Silver Gate Cabernet Sauvignon, California \$26.00
- o Silver Gate Pinot Noir, California \$26.00
- o *Additional selections including Ohio wines and non-alcoholic varieties available, please ask your event coordinator for details.*

Sparkling Wines and Champagnes– *per bottle*

- o Saint Hilaire Prosecco, Italy \$34.00
- o Saint Hilaire Brut, Blanquette de Limoux, France \$34.00
- o Domaine Carneros Brut, Napa Valley \$74.00

White Wines – *per bottle*

- o Chalk Hill Chardonnay, Sonoma Coast \$32.00
- o Joel Gott Sauvignon Blanc, California 35.00
- o Kim Crawford Sauvignon Blanc, New Zealand \$37.00

Red Wines – *per bottle*

- o Luke Cabernet Sauvignon, Columbia Valley \$40.00
- o Meiomi Pinot Noir, California \$36.00
- o 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 Juices	\$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, 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.