



KSU CATERING

CONTACT

<https://www.kent.edu/dining/catering>

Email: catering@kent.edu

Phone: 330-672-3305



University Catering

2023/2024

Policy Information

Thank you for considering Kent State Catering for your upcoming event. We offer full-service catering and are dedicated to meeting the various needs of our customers by creating memorable, signature events. Whether it is a meeting break, tailgate party, or evening reception, Kent State Catering caters to you!

Services include:

- Pick-up
- Delivery on-campus
- Delivery off-campus
- Staffed events on-campus
- Staffed events off-campus
- Concession & Food Truck events

Menus can be viewed at <https://www.kent.edu/dining/catering> or you can request copies to be sent via email. If there is something special for which you are looking and you can't find it on our menus, please give us a call. We'd love to help you create a custom menu featuring exactly what you want for your event. We have experts on hand to help create the perfect cuisine for you.

Consider the following:

- Theme or purpose for event
- Special layout needs (e.g. reserved seating, head tables, linen needs)
- China or disposable table service
- Special diet considerations
- Seasonal food availability
- Program details, award ceremonies, speakers, etc.
- Floral, centerpiece and bar service needs
- Weather (is an alternative rain site required?)
- VIP guests

Order Minimums

To better serve all of our customers and operate in an efficient manner, we have set order minimums on all of our catering packages. The majority of the items found on the service packages menus have quantity minimums listed after each package option. If the menu for your event should fall below our stated order minimums, we will be glad to provide you with a quote to fit your special needs or an alternative option. *Orders that come in below the minimum order requirements may incur an additional fee.*

Dietary Restrictions

Please let us know as soon as possible if any of your guests require any special dietary accommodations. Popular specialty diet items include:

- Vegetarian
- Vegan
- Gluten Friendly
- Dairy Free
- Low carb
- Low sodium
- Low-fat
- Nut-free
- Other alternate meals

Note: For severe allergies with potentially anaphylactic reactions, we cannot guarantee full omission of the offending ingredient. This is due to the physical constraints of our own kitchen and those of our specialist suppliers where the ingredients may be present within the production environment. Dietary restrictions will be subject to additional costs.

Additional Fee Information

We do not accept gratuity and tips for our service. If additional license and permitting is required, you may be subject to additional fees. All additional fees will be listed on final quotes.

Service Charge

There is a service charge for all catering events. The applicable service charge will be applied after the subtotal.

- 20% service charge will be applied to all non-university events.
- 15% service charge will be applied to university departments.
- 5% service charge will be applied to Student Organizations that pay with a university account.

Staff Information

We will provide the appropriate number of uniformed bartenders, chefs, and/or service attendants for you based on the style, service level, location, and timing of your event. If you would like additional staff to serve at your event (i.e., passing hors d'oeuvres, carving food items, passing drinks, etc.), we will provide them at additional fees.

Staffing rates are as followed, based on four-hour shift scheduling guidelines for our union staff: Bartender \$75; Chef/Carver \$200; Service Attendant \$85.

Our Service-Level Fees

We offer a range of service levels, styles, and options. The prices shown in our menus include linens for buffet tables, disposable service ware, and China & glassware for plated meals.

Additional service fees include:

- Upscale Disposable Plates \$1 per person
- China/Glassware \$3 per person
- Linen \$5 per linen

- Linen Napkin \$1 per napkin
- Table Skirts \$13 per skirt

Delivery and Pickup Policies (Monday through Friday)

- Standard Delivery and Pick up policy rates apply M-F 7 a.m.-7 p.m.
- On campus \$30, Off Campus within 15 miles \$65, 15 Miles up to 30 miles \$90.
- Outside of Standard Hours: On campus \$50, Off Campus Within 15 miles \$95, 15 Miles up to 30 Miles \$110.
- Catering pick-ups must have appropriate temperature-controlled units if transporting.

For all delivery locations, we will need to know:

- Contact name and phone number
- Event start and end time
- Where to enter the building
- Are there stairs? Elevators?
- Is a keycard or additional security clearance needed?

Bar Service Agreement

Bar service minimums include \$150 per bar with food ordered or \$250 per bar without food.

\$75 Bartender fee applied to all bars. Bars are subject to licensing and permits. If a temporary permit is needed in the chosen location the cost will transfer to the invoice for your event.

Bar service is based on cash bar pricing or cost of consumption/charged bar pricing.

Food Truck and Concessions Options

The Fork in the Road Food Truck can be rented as part of your event. Service area is limited. \$250 operations fee will be applied for the first 3 hours. Each additional hour will be \$50. Can be used as a la carte options with current menu. \$850 sales minimum is required; if a minimum is not met the difference will be invoiced.

A concession stands at one of the athletic facilities can also be rented. \$250 operations fee will be applied for the first 3 hours. Each additional hour will be \$50. \$1500 sales minimum is required. If the minimum is not met, the difference will be invoiced.

Paying for Your Event

Payment is based on standard portion sizes and guest count. This includes buffets. When placing your order, please give us the appropriate university account code and any required authorizations to use for billing. Payment may also be made via credit card (Visa, Mastercard) or check. If your group is not affiliated with the university, a 50% deposit may be required 2 weeks prior to your event.

Food Removal Policy

Due to health regulations, it is the policy of Kent State University Catering Services that unused food portions from your event cannot be removed from the event site. Items purchased for pick up should be safely stored prior to the event. They should be removed and disposed of by the host of the event or donated if viable.

How to Place an Event Order

Seven (7) or more business days before the event, contact one of our event professionals at **330-672-3305**.

- Please let us know your intent to utilize any of our services as soon as possible so that we can add to our calendars and assist with the overall planning.
- Our offices are open Monday through Friday from 8:00 am to 5:00 pm. We are also available to meet with you at your event location, in your office or wherever you find the most convenient. If you feel comfortable placing your own order on-line, please feel free to do so by visiting <https://www.kent.edu/dining/catering> and using our on-line system. This option is especially useful for placing orders after hours or when your event may not require customization.
- After we have finalized details, you will receive a confirmation sheet. This will include times, location, estimated attendance and menu choices for your event.
- If an order is placed less than three (3) business days of notice before your drop-off event and five (5) business days of notice before your staffed event, we will try our best to accommodate your needs but please note that we cannot guarantee menu selection or any special requests. A 10% charge for late orders will also be applied.

Changes to Your Event Order

All final changes must be approved by our office at least three (3) business days of notice before your drop-off event and five (5) business days of notice before your staffed event. If you do not contact us with a final guest count within the three (3) days of notice before your drop-off event and five (5) days of notice before your staffed event, we will prepare for the estimated attendance originally and charge accordingly. If you change an event after this deadline, some of the expenses already incurred cannot be absorbed and will have to be billed.

Cancellations

All cancellations must take place at least five (5) business days before your function. Less than five (5) business days, a 50% charge will be applied; and the day of will be 100% due. We will notify you of these charges prior to billing.

No Liability

The University shall not be liable for damage to, or loss of any merchandise samples, literature, equipment or any goods or personal property exhibited, displayed or left anywhere in the premises during the function, and shall not be liable to customer or any other personas or entity for any incidental, special, exceptional, consequential or other damages of any kind, including without limitation loss of profits, injuries to persons, or death, whether such damage or loss is the result of, or caused by, theft, fire, water or any other cause whatsoever.

How Else May We Assist You?

While we have included a lot of information about our business practices above, there are several other enhancements available to personalize your event. Please do not hesitate to ask us about other linens, florals, décor, equipment or services that might be of interest to you and your guests.

For disability accommodations, contact Laura at lrodrig5@kent.edu or **330-672-9140**.

VG Vegan **W** Contains Wheat **V** Vegetarian **E** Contains Eggs **P** Contains Peanuts **S** Contains Soy
M Contains Milk **T** Contains Tree Nuts **F** Contains Fish **SS** Contains Sesame **GF** Gluten Free



MENU

A La Carte Breakfast

\$30.00 per gallon	<i>Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea</i>
\$30.00 per gallon	<i>Orange, Apple or Cranberry Juice</i>
\$25.00 per gallon	<i>Iced Tea or Lemonade</i>
\$3.00 per gallon	<i>Ice Water</i>
\$1.75 each	<i>Assorted 12oz Soft Drinks</i>
\$1.75 each	<i>Bottled Water</i>
\$16.00 per dozen	<i>Assorted Donuts</i>
\$16.00 per dozen	<i>Breakfast Breads</i> contains: M W S V
\$25.00 per dozen	<i>Assorted Breakfast Pastries</i> contains: M W S V
\$16.00 per dozen	<i>Assorted Bagels</i> with Cream Cheese, Jellies, Butter and Peanut Butter contains: M W S V P
\$1.75 each	<i>Assorted Granola & Breakfast Bars</i> contains: M W S V P T (almond, pecan)
\$3.25 each	<i>Fresh Fruit Cup</i> VG
\$2.25 each	<i>Assorted Yogurt</i> contains: M V
\$3.50 each	<i>Yogurt Parfaits</i> contains: M W S V T (almond)
\$3.00 per person	<i>Seasonal Fruit Platter</i> V
\$2.75 per person	<i>KSU Granola Bars</i> V GF
Hot Breakfast Items	
\$2.50 per person	<i>Eggs</i> contains: S V
\$2.50 per person	<i>Potatoes</i> VG
\$3.00 per person	<i>Bacon (3 Slices)</i>
\$3.00 per person	<i>Sausage (2 patties)</i>
\$3.50 per person	<i>Turkey Sausage (2 patties)</i>
\$10.00	<i>Breakfast Box</i> contains: M W E V T Hard Boiled Egg (2), Yogurt, Whole Fruit, Muffin Granola Bar and Bottle of Orange Juice

Continental Breakfasts

PRICE PER PERSON

Until 11 a.m.

(Minimum 20 people)

Add Choice Juices (Orange, Apple, Cranberry) by the gallon

Each choice is served with freshly brewed coffee, decaffeinated coffee, ice water & hot tea

\$9.00

Quick Start

contains:      (pecan)

Assorted Yogurt, Granola Bars and Bagels with Cream Cheese

\$10.00

Morning Flash

contains:      (pecan)

Assorted Muffins, Danish and Seasonal Fruit Display

\$10.00

Mini Made

contains:      (pecan)

Assorted Mini Muffins, Mini Danish and Donuts Holes
Seasonal Fruit Display

\$12.00

Healthy Start

contains:      (pecan)

Assorted Yogurts with Granola and Berries
Muffins, Danish and Assorted Whole Fruit

\$12.00

Donut Delicious

contains:      (pecan)

Assorted Donuts, Muffins, Danish and
Assorted Whole Fruit

Breakfast Buffets

PRICE PER PERSON

Until 11 a.m.

(Minimum 20 people)

Add Choice Juices (Orange, Apple, Cranberry) by the gallon

Each choice is served with freshly brewed coffee, decaffeinated coffee, ice water & hot tea

\$13.00 Under Grad

Scrambled Eggs, Choice of Bacon or Pork Sausage Patty and Home Fries and Seasonal Fruit Platter

\$15.00 Masterful

Scrambled Eggs, Choice of Bacon or Pork Sausage Patty and Home Fries, Assorted Pastries and Muffins and Seasonal Fruit Platter

\$15.00 Quick Quiche

Bacon & Cheddar Cheese Quiche, Vegetable Quiche, Choice of Bacon or Pork Sausage Patty and Home Fries, Assorted Pastries and Muffins and Seasonal Fruit Platter

\$17.00 Doctoral Breakfast

Onion and Cheddar Frittata, Choice of Bacon or Pork Sausage Patty and Home Fries Cinnamon Orange French Toast and Maple Syrup, Assorted Muffins and Danish and Seasonal Fruit Platter

Alternative meats available upon request

Snack Attack

PRICE PER PERSON

(Minimum of 20 people)

Add coffee service for \$2 per person.

\$7.00

Delightfully Decadent

contains: **M** **W** **S** **V** **P** **T** (almond)

Choice of Large Gourmet Cookies or Brownies

Assorted Chips, Served with Ice Water & Ice Tea

\$8.00

The Chocoholic

contains: **M** **W** **S** **V** **P** **T** (walnut)

Choice of Large Gourmet Cookies or Brownies

Chocolate Covered Pretzels, Served with Ice Water & Ice Tea

\$9.00

Flash Attack

contains: **M** **W** **S** **V** **P** **T** (almond)

House Potato Chips and House-made Green Onion Dip,

Trail Mix, Assorted Cupcakes, Served with Ice Water & Ice Tea

\$10.00

Healthy Stretch

contains: **M** **W** **S** **V** **P** **T** (almond)

Seasonal Whole Fruit, Yogurt Parfait, KSU Granola Bars

Vegetable Crudité with Hummus, Served with Ice Water &

Ice Tea

VG Vegan

W Contains Wheat

V Vegetarian

E Contains Eggs

P Contains Peanuts

S Contains Soy

M Contains Milk

T Contains Tree Nuts

F Contains Fish

SS Contains Sesame

GF Gluten Free

SF Contains Shellfish

Flash In a Box Salad

PRICE PER PERSON

Select 3 Box Varieties for all events over 20 people

Select 2 Box Varieties for all events under 20 people

\$12.00

Traditional Salad served with Assorted Dressings

contains: **M** **W** **S** **E** **VG**

A Mix of Romaine Lettuce with Red Cabbage and Carrots

Cucumber, Tomato, Red Onion, and Black Olives, Dinner Roll and Butter, Cookie and Bottle of Water

\$12.00

Chef Salad served with Assorted Dressing

contains: **M** **W** **S** **E**

Sliced Ham and Turkey over Field Greens, Accompanied with Hard Boiled Egg, Cucumber, Carrots, Tomato, and Black Olives

Topped with Shredded Cheese, Dinner Roll and Butter, Cookie and Bottle of Water

\$13.00

Grilled Chicken Salad served with Choice of Dressing

contains: **M** **W** **S** **E**

Seasoned and Grilled Boneless Skinless Chicken Breast

On Top of Mixed Field Greens and Romaine Lettuce

Accompanied with Cucumber, Carrots, Tomato

Topped with Shredded Cheese, Dinner Roll, and Butter, Cookie and Bottle of Water

\$14.00

Spinach Salad served with Balsamic Dressing

contains: **M** **W** **S** **E** **V**

Baby Spinach mixed with Hard Boiled Egg, Cucumber,

Carrot, Tomato and Sliced Red Onions, Topped with Feta Cheese, Dinner Roll and Butter, Cookie and Bottle of Water

VG Vegan

W Contains Wheat

V Vegetarian

E Contains Eggs

P Contains Peanuts

S Contains Soy

M Contains Milk

T Contains Tree Nuts

F Contains Fish

SS Contains Sesame

GF Gluten Free

SF Contains Shellfish

Collegiate Box Lunch

PRICE PER PERSON

Select 3 Box Varieties for all events over 20 people

Select 2 Box Varieties for all events under 20 people

\$13.00

Roasted Vegetable Wrap in a flour tortilla

contains: **M** **W** **S** **E** **VG**

Eggplant, Squash, Roasted Red Pepper, Red Onion, Mixed Greens with Hummus in a Flour Tortilla, Bag of Chips, Cookie and Bottle of Water

\$14.00

Turkey Swiss on wheatberry bread

contains: **M** **W** **S** **E**

Hardwood Smoked Turkey Breast and Swiss Cheese, Lettuce, Tomato, on Wheatberry Bread, Mayonnaise and Mustard on the Side, Bag of Chips, Cookie and Bottle of Water

\$14.00

Smoked Ham on wheatberry bread

contains: **M** **W** **S** **E**

Smoked Ham and Swiss Cheese, Lettuce, Tomato, Onion and Dijonnaise on Wheatberry Bread, Mayonnaise and Mustard on the Bag of Chips, Cookie and Bottle of Water

\$15.00

Italian Sub on a hoagie roll

contains: **M** **W** **S** **E**

Salami, Ham, Capicola with Provolone Cheese, Lettuce, Tomato, Banana Pepper and Red Onion with Italian Dressing on the Side, Bag of Chips, Cookie and Bottle of Water

\$15.00

Roast Beef on a Kaiser Bun

contains: **M** **W** **S** **E**

Thinly Sliced Roast Beef with Cheddar Cheese, Lettuce, Tomato and Onion on a Kaiser Bun, Mayonnaise and Mustard on the Side, Bag of Chips, Cookie and Bottle of Water

VG Vegan

W Contains Wheat

V Vegetarian

E Contains Eggs

P Contains Peanuts

S Contains Soy

M Contains Milk

T Contains Tree Nuts

F Contains Fish

SS Contains Sesame

GF Gluten Free

SF Contains Shellfish

Executive Box Lunch

\$17 PER PERSON (Minimum of 20 People)

Select up to 2 Varieties for all events under 20 Guests,

Select up to 3 Varieties for all events over 20 Guests

All box lunches must contain the same side and dessert

All Boxed Lunches include bottle of water, House chips with House-made Green Onion Dip, One Side, and One Dessert

Sandwich Selection

Turkey Bacon Ranch Hardwood contains: M W S E

Smoked turkey breast topped with crisp bacon, provolone cheese, lettuce, tomato on wheatberry bread. Buttermilk ranch dressing Dressing on the Side

Smoked Ham contains: M W S E

Smoked Ham and Swiss Cheese with Caramelized Onion, Tomato, and Lettuce on a Pretzel Bun. Dijonnaise on the Side

Flank Steak contains: W S E

Thinly Sliced Flank Steak with Cheddar Cheese, Caramelized Onion, Roasted Grape Tomatoes and Lettuce on a Hoagie Roll. Horseradish Cream Sauce on the Side

Kent Club contains: M W S E

Smoked Turkey and Smoked Ham and Swiss Cheese topped with Bacon Lettuce and Tomato on Wheatberry Bread. Mayo on the Side

Rainbow Veggie Wrap contains: W VG

Red Pepper, Carrot, Yellow Pepper, Baby Spinach, Purple Cabbage, Caramelized Red Onion with Hummus in a Flour Tortilla

Side Selection

Pasta Salad contains: M W V

Potato Salad

Dessert Selection

Assorted Cookies contains: M W S E V

Brownies contains: M W S E V

Mini Cheesecake contains: M W S V

Biscoff Cheesecake Parfait contains: M W S V

Lunch Buffets

PRICE PER PERSON

Available until 4 p.m.

(Minimum 20 people)

Add Assorted Soft Drinks and Bottled Water for an Additional \$1.75 per person.

Add Coffee Service for \$2 per person

All buffets are served with ice water and iced tea.

Pasta Buffet - \$14.00

contains: E M W S

House Salad served with Italian and Ranch Dressing

Fettuccini, Cheese Tortellini and Penne Pasta

Served with Alfredo Marinara and Meat Sauce

Garlic Bread Sticks

Cookies or Brownies

Deli Express - \$15.00

contains: E M W S

House Salad with Assorted Dressings

Choice of Two Meats:

Ham, Turkey, Roast Beef

Swiss, Cheddar Cheeses

Tomato, Lettuce, Onions, Pickles

Mayonnaise and Mustard on the Side

Fresh Deli Bread, Potato Chips, Cookies or Brownies

Add Soup du Jour for \$2 per person

Soup, Salad and Sandwich Buffet - \$18.00

contains: E M W S

Choice of Two Soups:

Tomato Bisque, Chicken Noodle, Vegetable

Minestrone, Italian Wedding

Crackers

House Salad with Assorted Dressings

Ham and Turkey Sandwiches

with Condiments

Cookies or Brownies

Picnic in the Park - \$18.00

contains: E M W S

Cole Slaw & Potato Salad

Hamburgers and Hot Dogs

Assorted Condiments and Toppings

Assorted Potato Chips

Cookies & Brownies

Taste of Italy - \$20.00

contains: E M W S P (anchovy)

Caesar Salad

Baked Ziti, Chicken Parmesan, Rosemary Roasted Red Skin Potatoes, Italian Green Beans

Garlic Bread Sticks

Cannoli

Savor the Southwest - \$20.00

contains: E M W S

Mexican Chopped Salad with Cilantro Lime Vinaigrette and Chipotle Ranch

Seasoned Ground Beef & Pulled Chicken

Hard & Soft Shells with Assorted Toppings

Cilantro Lime Rice & Cumin Black Beans

Churros with Assorted Dipping Sauces

KSU BBQ - \$22.00

contains: E M W S

Mixed Garden Green Salad with Assorted Dressings

Potato Salad

BBQ Grilled Chicken & Pulled Pork

Baked Beans

Season Green Beans

Assorted Rolls

Apple Pie

Build Your Own Lunch Buffet

PRICE PER PERSON

Available until 4 p.m.

(Minimum 20 people)

All Served with an Artisan Green Salad with Assorted Dressings, Rolls 7 Butter, Chef's Selection of Desserts and Ice Water and iced tea.

Add Assorted Soft Drinks and Bottled Water for an Additional \$1.75 per person.

Add coffee service for \$2 per person

One Entree Selection - \$19.00

Two Entree Selections - \$24.00

Entrees

Chicken Marsala

contains:    

Chicken Francaise

contains:    

Balsamic Grilled Chicken

Honey Rosemary Grilled Chicken Breast

Asiago Chicken with Roasted Red Pepper Sauce

contains:    

Grilled Lemon Chicken

Sliced Roast Beef with Gravy

contains:    

Grilled Flank Steak

Cod with a Lemon Beurre Blanc

contains:  

Vegetarian/Vegan

Vegetable Alfredo Lasagna

contains:    

Butternut Squash Ravioli with Sage Cream

contains:    

Tortellini in a Sundried Tomato Cream Sauce

contains:    

Penne Pasta alla Vodka

contains:    

Bruschetta Stuffed Portobello Mushroom

Starch

(Choice of One)

Garlic Whipped Potatoes

contains: 

Roasted Redskin Potatoes

Wild Rice Pilaf

contains:  

Penne Marinara

contains:  

Vegetable (Choice of One)

Seasoned Green Beans

Squash and Pepper Medley 

Glazed Baby Carrots 

Roasted Broccoli and Culiflower 

 Vegan

 Contains Wheat

 Vegetarian

 Contains Eggs

 Contains Peanuts

 Contains Soy

 Contains Milk

 Contains Tree Nuts

 Contains Fish

 Contains Sesame

 Gluten Free

 Contains Shellfish

Hors D'oeuvres

PRICE PER PIECES UNLESS SPECIFIED

Cold Hors D'oeuvres

\$4.50	Beef Tenderloin Crostini with Horseradish Cream contains: M E S
\$4.00	Seared Ahi Tuna Wonton contains: E W S F (tuna)
\$2.00	Tomato Bruschetta Crostini contains: E W S V
Market	Shrimp Cocktail Shooters contains: SF (shrimp)
\$2.25	Antipasto Skewers contains: M
\$3.00	Parmesan Asparagus Flatbread contains: M W V
\$3.00	Caprese Phyllo Cup V
\$3.00	Chicken Salad Phyllo Cup contains: M W E S
\$3.00	Smoked Salmon Crostini contains: M W E S

Hot Hors D'oeuvres

\$3.00	Spanakopita contains: M W V
\$2.50	Mini Vegetable Quiche contains: M E W S V
\$4.00	Maryland Crab Cakes with Remoulade Sauce contains: M E W S SF (crab)
\$3.50	Bacon Wrapped Water Chestnuts contains: S F (anchovy)
\$2.50	Mini Vegetable Egg Rolls contains: W S VG
\$2.50	Spring Rolls with Sweet & Sour Sauce contains: W S VG
\$2.50	Vegetable Stuffed Mushrooms contains: M E W S V
\$3.50	Arancini contains: E W S
\$3.50	Chicken or Beef Satay contains: W S SS
\$2.50	Pork, Chicken, or Vegetable Potstickers with Soy Sauce contains: W S SS
\$3.50	Phyllo Wrapped Asiaago & Asparagus Spears contains: W S SS

Hors D'oeuvres

PRICE PER PIECES UNLESS SPECIFIED

Hors D'oeuvres Displays

Charcuterie Display - \$9.00 per guest

contains: **M** **E** **W** **S**

Assorted Cured Meats & Cheeses paired with a Variety of Nuts, Berries, Crackers & Spreads

Fresh Vegetable Crudité - \$5.00 per guest

VG

An Assortment of Crisp Vegetables served with Ranch & Hummus

Sliced Fruit Platter - \$3.00 per guest

contains: **GF** **VG**

An Assortment of Fresh, Sliced Fruit

Assorted Cheese - \$4.00 per guest

contains: **M** **W**

An Assortment of Cubed Cheese and Crackers

Bruschetta Display - \$6.00 per guest

contains: **M** **W** **V**

Fresh Baked Sourdough Slices served with an Assortment Toppings

Themed Buffets

PRICE PER PERSON

(Available after 4 p.m. Minimum of 20 people)

All served with Ice water and ice tea. Add coffee service for \$2 per person

\$30.00

Sicilian contains: **M** **E** **W** **S** **F** (anchovy)

Traditional Caesar Salad, Chicken Marsala, Stuffed Shells, Sausage and Peppers, Seasoned Green Beans, Roasted Redskin Potatoes, Garlic Breadsticks, Tiramisu

\$32.00

Portage Park contains: **M** **E** **W** **S**

Mixed Greens Salad with Assorted Dressings, BBQ Pulled Pork, BBQ Grilled Chicken, Seasoned Green Beans, Mac and Cheese, Cornbread and Assorted Cakes

\$32.00

Savor the Southwest contains: **M** **E** **W** **S**

Mexican Chopped Salad with Cilantro Lime Vinaigrette and Chipotle Ranch, Seasoned Ground Beef & Pulled Chicken, Hard & Soft Shells with Assorted Toppings, Cilantro Lime Rice & Cumin Black Beans, Tortilla Chips, Churros with Assorted Dipping Sauces

\$34.00

The All American contains: **M** **E** **W** **S**

Mixed Green Salad with Assorted Dressings, Fried Chicken, Mac and Cheese, Seasoned Green Beans, Buttermilk Biscuit, Apple Pie with Caramel Sauce

VG Vegan

W Contains Wheat

V Vegetarian

E Contains Eggs

P Contains Peanuts

S Contains Soy

M Contains Milk

T Contains Tree Nuts

F Contains Fish

SS Contains Sesame

GF Gluten Free

SF Contains Shellfish

Build Your Own Dinner Buffet

PRICE PER PERSON

(Available after 4 p.m. Minimum 20 people)

All served with Rolls & Butter, Artisan Green Salad with Assorted Dressings, Chef's Selection of Dessert and Ice Water and Iced Tea. n

Assorted Soft Drinks and Bottled Water for an Additional \$1.75 per person. Add Coffee Service for \$2 per person

One Entree Selection - \$30.00
Two Entree Selections - \$38.00
Market Price May Cause Increase

Poultry

Brown Sugar Balsamic Marinated Grilled Chicken

Asiago Chicken with Red Pepper Sauce

contains: M W

Honey Rosemary Chicken

Chicken Francaise

contains: M W

Chicken Marsala

contains: M W

Beef

Beef Tenderloin Medallions with Green Peppercorn
Sauce

Braised Beef Short Rib with Jus

Three Meat Lasagna

contains: M W

Vegetable Choice of One

Fresh Seasonal Vegetables

Seasoned Italian Greens

Fresh Steamed Broccoli

Baby Glazed Carrots

Asparagus Spears

Seafood

Seared Salmon with Orange Glaze

Sugar in the Raw Crusted Sea Bass

contains: F (sea bass)

Scallop and Shrimp Scampi

contains: M W

Beer Battered Cod with Remoulade

contains: M W

Vegetarian

Penne Primavera

contains: M W

Pesto Tortellini

contains: M W

Bruschetta Stuffed Portobello Mushroom

contains: M W

Cajun Grilled Tofu

Starch Choice of One

Cheddar Au Gratin Potatoes

contains: M W V

Roasted Red Skin Potatoes

Garlic Whipped Potatoes

contains: M V

Rice Pilaf

Pasta Marinara

contains: W

House-Made Mac and Cheese

contains: M W V

Plated Dinners

PRICE PER PERSON

(Available after 4 p.m. Limit of 2 itmes)

All Entrees are Served with Rolls & Butter, Artisan Green Salad with Assorted Dressings, Chef's Selection of Dessert, Ice Water and Iced Tea.

Add Coffee Service for \$2.00 per person

Additional Upgraded Options: Soup \$2.00 per person

\$34.00

Chicken Francaise contains:  

Lightly Battered Chicken Breast with Fresh Herbs and a Lemon Butter Sauce.
Served with Roasted Redskin Potatoes and Sautéed Green Beans

\$36.00

Pan Seared Salmon contains:  

Fresh Atlantic Salmon Fillet Topped with a Champagne Dill Cream Sauce
Served with Roasted Red Pepper Risotto and Grilled Vegetables

\$36.00

Honey Rosemary Grilled Chicken

Chicken Breast Marinated Overnight in Lemon Juice, Honey, Garlic, and Rosemary
Served with Roasted Redskin Potatoes and Fresh Seasonal Vegetables

\$41.00

Braised Beef Short Ribs contains:  

Slow Braised Short Ribs and Crispy Onions with a Beef Jus
Served with Garlic Whipped Potatoes and Fresh Seasonal Vegetables

Market Price

Filet Mignon contains:  

7oz. Aged Filet of Beef with a Cabernet Sauvignon Demi-Glace
Topped with Herbed Gorgonzola Cheese Crust
Served with Garlic Whipped Potatoes and Asparagus Spears

Reception Station

PRICE PER PERSON

(Minimum 30 people)

Add onto your Buffet or Hors D'oeuvres Party.

\$12.00

Salad Bar

contains:  

Mixed Greens, Grape Tomatoes, Red Onions, Cucumbers, Broccoli
Shredded Cheddar Cheese, Feta Cheese
Dried Cranberries, Roasted Chickpeas, and Candied Walnuts
Served with Ranch and Italian Dressing

\$12.00

Mac and Cheese Bar

contains:  

House-Made Mac and Cheese
Broccoli, Diced Tomatoes, Scallions, Jalapenos
Bacon, and Sauteed Mushrooms

\$10.00

Mashed Potato Bar

contains:  

Redskin Mashed Potatoes and Mashed Sweet Potatoes
Bacon, Scallions, Shredded Cheddar Cheese
Whipped Butter, Sour Cream, and House-Made Gravy

 Vegan

 Contains Wheat

 Vegetarian

 Contains Eggs

 Contains Peanuts

 Contains Soy

 Contains Milk

 Contains Tree Nuts

 Contains Fish

 Contains Sesame

 Gluten Free

 Contains Shellfish

Dessert

\$15.00 each	1/2 Sheet Cake- Single Layer (Chocolate, Marble or White) M W S E
\$30.00 each	Full Sheet Cake- Single Layer (Chocolate, Marble or White) M W S E
\$30.00 each	1/2 Sheet Cake- Double Layer (Chocolate, Marble or White) M W S E
\$60.00 each	Full Sheet Cake- Double Layer (Chocolate, Marble or White) M W S E
\$3.50 each	Vegan Aquafaba (5.5 oz) VG
\$17.00/dozen	Assorted Sweet Bites (Cannoli, Baklava, Petit Fours, Cream Puffs, Mini Cheesecakes) T M S E W
\$13.00/dozen	Assorted Tea Cookies (Macaroon, Strawberry Tart, Snowballs, Black Forest, Raspberry/Apricot Pockets, Lemon Fan, Chocolate Lace) T M W S E
\$17.00/dozen	Upscale Brownies Assortment (Chocolate Chip Cookie, Dulce de Leche, Plain, Raspberry, Turtle, Vegan or Gluten Free By Request Only) T M W S E
\$35.00/half pan	Baked Fruit Crisps (Apple, Cherry, Peach - serves 12) M W S E
\$17.00/dozen	Blondie Assortment (M&M's, Oreo, Salted Caramel) M W S E
\$14.00/dozen	Brownies (Plain, Vegan or Gluten Free By Request Only) M W S E
\$3.00 each	Cannoli (Cannoli shell filled with vanilla cream and chocolate chips) M W S E <small>manufactured on equipment that processes tree nuts and peanuts</small>
\$14.00/dozen	Cookies Assortment (Carnival, Chocolate Chip, Double Chocolate Chip, Oatmeal Raisin, Peanut Butter, Snickerdoodle, Sugar, White Chocolate Macadamia Nut) S M E W T
\$18.00/dozen	Cupcake Assortment (Carrot, Chocolate, Lemon, Red Velvet, White, Yellow) M W S E
\$27.00/dozen	"K" Cookies (Orders over 10 dozen will be both "K" and Sprinkles) M W E S <small>Facility that processes tree nut/soy</small>
\$8.00/dozen	Mini Cupcake Assortment (Carrot, Chocolate, Lemon, Red Velvet, White, Yellow) M W S E
\$25.00/dozen	Petit Fours Assortment T M W S E
\$3.00/each	Sliced Cheesecake Assortment (New York, Raspberry Swirl, Chocolate Chip, Vanilla/Chocolate Layer, Chocolate Swirl, Strawberry Swirl, Lemon Swirl) <small>flavors not available individually-comes assorted in cases; only exception would be New York Style</small> M W S E

Bar Service

Bar Service Minimums

\$150 per bar with food ordered

\$250 per bar without food

\$75 Bartender fee applied to all bars

Bars are subject to licensing and permits. If a temporary permit is needed in the chosen location the cost will transfer to the invoice for your event. Bar service is based on cash bar pricing or cost of consumption charged bar pricing.

12 oz Domestic Cans - \$5.00

12 oz Import Cans - \$6.00

Wine by the Glass - \$7.00

Mixed Drinks - \$8.00