



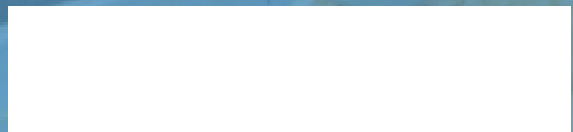
# KSU CATERING

## CONTACT

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

Email: [catering@kent.edu](mailto:catering@kent.edu)

Phone: 330-672-3305



# Policy Information

Thank you for considering Kent State Catering for your upcoming event. We offer full-service catering, and we are dedicated to meeting the varied needs of our customers by creating memorable, signature events. Whether it's 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. A few accommodations that we can meet include: gluten-friendly, vegetarian/vegan, and allergen-specific needs and other alternate meals.

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

**Note:** Kent State University does not guarantee the accuracy of nutrition information provided on this site and nutrition labels in the dining halls; ingredients and nutrition content of foods may vary due to changes in product formulation, portion size and other factors as needed. The nutrition analyses here provide some degree of variability. Guests with food allergies, food intolerances, or other special diets that require abstaining from certain food items should contact a chef or dining manager for specific ingredient questions when in the dining facility. For questions you may also contact our campus dietitian by emailing [dietitians@kent.edu](mailto:dietitians@kent.edu)

## 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), We will provide them at additional fees.

**Staffing rates are as followed, based on four-hour shift scheduling guidelines for our union staff: Bartender \$100; 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, general stock 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 table.

## ***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 supply us with the appropriate university account code, as well as any required authorizations, to use for billing. Payment may also be made via credit card (Visa, Mastercard), check and cash. If your group is not affiliated with the university a 50% deposit may be required 2 weeks prior to your event with the remaining balance due within 2 weeks after the event. ***Final invoices will be generated within 2 business days; payment must be remitted within 5 business days.***

## ***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 properly stored prior to the event and removed and disposed of by the host of the event and 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](mailto:lrodrig5@kent.edu) or **330-672-9140**.



# 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>Unsweetened Iced Tea &amp; Lemonade</i>   |
| \$1.75 each                | <i>Assorted 12oz Soft Drinks</i>   |
| \$1.50 each                | <i>12oz Bottled Water</i>  |
| \$16.00 per dozen          | <i>Assorted Donuts</i><br>V M W S  |
| \$16.00 per dozen          | <i>Breakfast Breads</i><br>V M W S   |
| \$25.00 per dozen          | <i>Assorted Breakfast Pastries</i><br>V M W S  |
| \$16.00 per dozen          | <i>Assorted Mini Bagels with Cream Cheese, Jellies, Butter and Peanut Butter</i><br>V P M W S  |
| \$1.75 each                | <i>Assorted Granola &amp; Breakfast Bars</i><br>V P T (almond, pecan) M W S  |
| \$3.25 each                | <i>Fresh Fruit Cup</i><br>VG   |
| \$2.25 each                | <i>Assorted Yogurt</i><br>V M  |
| \$3.50 each                | <i>Yogurt Parfaits</i><br>V T (almond) M W S   |
| \$3.00 per person          | <i>Seasonal Fruit Platter</i><br>V   |
| <b>Hot Breakfast Items</b> |  |
| \$2.50 per person          | <i>Eggs</i><br>V E   |
| \$2.50 per person          | <i>Potatoes</i><br>VG  |
| \$3.00 per person          | <i>Bacon (3)</i>   |
| \$3.00 per person          | <i>Sausage (2)</i>   |
| \$3.50 per person          | <i>Turkey Sausage (2)</i>  |
| <b>\$10.00</b>             | <b><i>Breakfast Box</i></b><br>P T M W S<br>Hard Boiled Egg (2), Yogurt, Whole Fruit, Muffin<br>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 & hot tea

\$9

## Quick Start

V T (pecan) M W S

Assorted Yogurt, Granola Bars and Bagels with cream cheese

\$10

## Morning Flash

V T (pecan) E M W

Assorted Muffins, Danish and Seasonal Fruit Display

\$10

## Mini Made

V T (pecan) E M W

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

\$12

## Healthy Start

V T (pecan) M W S

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

\$12

## Donut Delicious

V T (pecan) E M W

Assorted Donuts  
Muffins, Danish and Assorted Whole Fruit



# Breakfast Buffets

PRICE PER PERSON

Until 11am

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

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

\$12 **Under Grad** E M W

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

\$14 **Masterful** E M W

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

\$14 **Quick Quiche** V T (pecans) E M W

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

\$16 **Doctoral Breakfast** V T (pecans) E M W

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

(Minimum of 20 people)

Each choice is served with ice water and iced tea. Add coffee service for \$2 per person.

\$7 **Delightfully Decadent**

V P T (almond) M W S

Choice of Large Gourmet Cookies or Brownies  
Assorted Chips

\$8 **The Chocoholic**

V P T (walnut) M W S

Choice of Large Gourmet Cookies or Brownies  
Chocolate Covered Pretzels

\$9 **Flash Attack**

V P T (almond) M W S

House Potato Chips and House-made Green Onion Dip  
Trail Mix  
Assorted Cupcakes

\$10 **Healthy Stretch**

V P T (almond) M W S

Seasonal Whole Fruit  
Yogurt Parfait  
KSU Granola Bars  
Crudit  with Hummus

# Flash In a Box Salad

## PRICE PER PERSON

Select 2 Box Varieties for all events over 20 people

Each box comes with a dinner rolls and butter, one large gourmet cookie, and a 12oz bottle of water

\$12 **Traditional Salad** served with Assorted Dressings  
(V/VG option) E M W S

A Mix of Romaine Lettuce with Red Cabbage mixed with Carrots, Cucumber, Tomato, Red Onion, and Black Olives

\$12 **Chef Salad** served with Assorted Dressing  
E M W S

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

\$13 **Grilled Chicken Salad** served with Choice of Dressing  
E M W S

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

\$14 **Spinach Salad** served with Balsamic Dressing  
V E M W S

Baby Spinach mixed with Hard Boiled Egg, Cucumber, Carrot, Tomato and Sliced Red Onions  
Topped with Feta Cheese

# Collegiate Box Lunch

**PRICE PER PERSON** (Minimum of 20 People)

Select up to 2 Varieties for all events over 20 Guests, up to 3 Varieties for all events over 20 Guests

Each box comes with a bag of chips, one large gourmet cookie, and a 12 oz. bottle of water

\$13 **Roasted Vegetable Wrap** in a flour tortilla

(V/VG option) E M W S

Eggplant, squash, roasted red pepper  
Red onion, mixed greens with hummus

\$14 **Turkey Swiss** on wheatberry bread

E M W S

Hardwood smoked turkey breast and Swiss cheese  
Lettuce, tomato, mayonnaise and mustard

\$14 **Smoked Ham** on wheatberry bread

E M W S

Smoked Ham and Swiss Cheese  
lettuce, tomato, onion and Dijonnaise  
Mayonnaise and Mustard

\$15 **Italian Sub** on a hoagie roll

E M W S

Salami, Ham, Capicola with Provolone cheese  
Lettuce, tomato, banana pepper and red onion  
with Italian dressing

\$15 **Roast Beef** on a Kaiser Bun

E M W S

Thinly Sliced Roast Beef with Cheddar Cheese  
Lettuce, tomato and onion  
Mayonnaise and Mustard

# Executive Box Lunch

**\$17 PER PERSON** (Minimum of 20 People)

Select up to 2 Varieties for all events under 20 Guests, up to 3 Varieties for all events over 20 Guests

All box lunches must contain the same side and dessert

All Boxed Lunches include 12 o.z beverage or bottle of water, House-made chips with House-made Green Onion Dip, 1 Side, and 1 Dessert

## Sandwich Selection

**Turkey Bacon Ranch Hardwood** E M W S

Smoked turkey breast topped with crisp bacon, provolone cheese, lettuce, tomato on wheatberry bread spread with Buttermilk ranch dressing

**Smoked Ham** E M W S

Smoked Ham and Swiss Cheese with caramelized Onion, lettuce and Dijonnaise on a Pretzel bun

**Flank Steak** E M W S

Thinly sliced Flank Steak with Cheddar Cheese, caramelized onion, roasted grape tomatoes and lettuce with a horseradish cream sauce on a Hoagie roll

**Kent Club** E M W S

Smoked Turkey and Smoked Ham layered with Swiss Cheese topped with Bacon Lettuce and Tomato served on Wheatberry Bread with Mayo

**Rainbow Veggie Wrap** VG W

Red pepper, carrot, yellow pepper, baby spinach, purple cabbage, caramelized red onion with hummus in a flour tortilla

## Side Selection

**Pasta Salad** V M W

Macaroni pasta tossed with tomato, cucumber, carrot, black olive, red onion and shredded cheese with a red wine vinegar aioli

**Potato Salad**

Diced potato, onion, garlic and chopped dill pickle with vegan mayonnaise

**Assorted Chips**

An assortment of bagged favorites

## Dessert Selection

**Assorted Cookies** V E M W S

Fresh-baked chocolate chip, oatmeal raisin, or carnival cookies

**Brownies** V E M W S

Homemade brownie

**Mini Cheesecake** V E M W S

House made individual cheesecake

**Biscoff Cheesecake** V E M W S

# Lunch Buffets

## PRICE PER PERSON

Available until 3 p.m.

(Minimum 20 people)

Add Assorted Soft Drinks and Bottled Water for an Additional \$1.50 per person

Each choice is served with ice water and iced tea. Add coffee service for \$2 per person

### Pasta Buffet - \$14

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

E M W S

House Salad with Assorted Dressings

Choice of Two Meats:

Ham, Turkey, Roast Beef

Swiss, Cheddar cheeses

Tomato, Lettuce, Onions,

Mayonnaise, Mustard & Pickles

Fresh Deli Bread, Potato Chips, Cookies or Brownies

Add Soup du Jour for \$2 per person

### Soup, Salad and Sandwich Buffet - \$18

E M W S

Choice of Two Soups:

Tomato Bisque, Chicken Noodle, Vegetable

Minestrone, Italian Wedding

Choice of One Salad

House Salad with Assorted Dressings

Ham sandwich and Turkey sandwiches

with Condiments

Cookies or Brownies

### Picnic in the Park - \$18

E M W S

Cole Slaw & Potato Salad

Hamburgers, Hot Dogs

Assorted Condiments and Toppings

Assorted Potato Chips

Cookies & Brownies

### Taste of Italy - \$20

E M W S F (anchovy)

Caesar Salad

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

Garlic Bread Sticks

Cannoli

### Savor the Southwest - \$20

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

E M W S

Mixed Garden Green Salad with Assorted Dressings

Potato Salad

BBQ Grilled Chicken & Pulled Pork

Baked Beans

Fresh Green Beans with Bacon

Assorted Rolls

Apple Pie

# Build Your Own Lunch Buffet

## PRICE PER PERSON

Available until 3 p.m.

(Minimum 20 people)

Each choice is served with: Warm Rolls & Butter, Artisan Green Salad with Assorted Dressings, Chef's Selection of desserts and ice water and iced tea. Add coffee service for \$2 per person

Add Assorted Soft Drinks and Bottled Water for an Additional \$1.50 per person

One Entree Selection - \$19

Two Entree Selections - \$24

### Poultry

Chicken Marsala

E M W S

Chicken Francaise

E M W S

Balsamic Grilled Chicken

Honey Rosemary Grilled Chicken Breast

Asiago Chicken with Roasted Red Pepper Sauce

E M W S

Grilled Lemon Chicken

### Beef & Pork

Sliced Roast Beef with Gravy

E M W S

Chimichurri Flank Steak

Sliced Mojo Pork Loin

Chipotle Pork Loin

E M W S

### Vegetarian/Vegan

Vegetable Alfredo Lasagna

E M W S

Butternut Squash Ravioli with Sage Cream

E M W S

Tortellini in a Sundried Tomato Cream Sauce

E M W S

Penne Pasta Primavera

E M W S

Quinoa Stuffed Portobello Mushroom

### Vegetable & Starch (Choice of Two)

Garlic Whipped Potatoes

M

Roasted Redskin Potatoes

Wild Rice Pilaf

M S

Green Beans with Bacon

Summer Squash and Pepper Medley <sup>VG</sup>

Sautéed Italian Greens <sup>VG</sup>

Glazed Baby Carrots <sup>V</sup>

Wild Mushroom Risotto <sup>V</sup>

M S

# Hors D'oeuvres

PRICE PER PIECES UNLESS SPECIFIED

## Cold Hors D'oeuvres

|        |  |
|--------|--|
| \$4.50 | <b>Black and Blue Tenderloin Crostini</b><br>E M S       |
| \$4.00 | <b>Seared Ahi Tuna Wonton</b><br>E W S F (tuna)          |
| \$2.00 | <b>Tomato Bruschetta Crostini</b><br>V E W S             |
| Market | <b>Shrimp Cocktail Shooters</b><br>SF (shrimp)           |
| \$2.25 | <b>Antipasto Skewers</b><br>M                            |
| \$3.00 | <b>Avocado Toast</b><br>VG W S                           |
| \$2.25 | <b>Vegetable Crudit  Shooter</b><br>VG                   |
| \$4.00 | <b>Mini Lobster Roll</b><br>SF (lobster) E M W S         |
| \$3.00 | <b>Pimento Cheese and Bacon Toast Points</b><br>E M W S  |
| \$3.00 | <b>Smoked Salmon Mousse/Cucumber Cup</b><br>M F (salmon) |

## Hot Hors D'oeuvres

|        |   |
|--------|---|
| \$3.00 | <b>Spanakopita</b><br>V M W                                   |
| \$3.00 | <b>Mini Vegetable Quiche</b><br>V E M W S                     |
| \$4.00 | <b>Maryland Crab Cakes</b><br>SF (crab) E M W S               |
| \$3.50 | <b>Bacon Wrapped Water Chestnuts</b><br>S F (anchovy)         |
| \$2.50 | <b>Mini vegetable Egg Rolls</b><br>VG W S                     |
| \$2.50 | <b>Spring Rolls</b><br>VG W S                                 |
| \$2.50 | <b>Stuffed Mushrooms</b><br>V E M W S                         |
| \$3.50 | <b>Arancini</b><br>M W S                                      |
| \$3.50 | <b>Chicken or Beef Satay</b><br>W S SS                        |
| \$4.00 | <b>Coconut Shrimp</b><br>T (coconut) SF (shrimp) W            |
| \$3.50 | <b>Caramelized Onion &amp; Pancetta Profiteroles</b><br>E W S |



# Hors D'oeuvres

PRICE PER PIECES UNLESS SPECIFIED

## Hors D'oeuvres Displays

**Charcuterie Display** - \$9.00 per guest

E M W S

*Assorted Cured Meats & Cheese paired with a Variety of Nuts, Berries, & Spreads*

**Fresh Vegetable Crudité** - \$7.00 per guest

VG

*An Assortment of Crisp Vegetables served with Hummus*

**Smoked Salmon Display** – Market Price

E M W F (salmon)

*Served with Capers, Hard Boiled Eggs, Diced Tomatoes, Cream Cheese & Mini Bagels*

**Shrimp Cocktail Display** – Market Price

SF (shrimp) E S

*Jumbo Shrimp with Remoulade Sauce, Lemon Wedges, Horseradish & Cocktail Sauce*

**Bruschetta Display** - \$6.00 per guest

V M W

*Fresh Baked Sourdough Slices served with an Assortment Toppings*

# Themed Buffets

PRICE PER PERSON

(Minimum of 25 people)

*Each choice is served with: Warm Rolls & Butter, Artisan Green Salad with Assorted Dressings, Chef's Selection of desserts and ice water and iced tea. Add coffee service for \$2 per person*

\$30 **Sicilian** E M W S F (anchovy)

Traditional Caesar Salad, Chicken Marsala, Stuffed Shells, Sausage and Peppers, Italian Greens and Roasted Redskin Potatoes

\$32 **Portage Park** E M W S

Mixed Greens Salad with Assorted Dressings & Toppings, BBQ Pulled Pork, BBQ Grilled Chicken, Green Beans with Bacon, Mac and Cheese and Cornbread

\$32 **Savor the Southwest** 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

\$34 **The Pacific Rim** E M W S

Tropical salad with crisp romaine, fresh pineapple, toasted coconut and bacon bits tossed with a citrus vinaigrette, Hawaiian Grilled Chicken with a soy ginger garlic sauce, 5-spice Roasted Pork Loin over sautéed Bok Choy with a Plum Sauce, Cilantro Lime Jasmine Rice and Sesame Green Beans

# Build Your Own Dinner Buffet

## PRICE PER PERSON

(Minimum 25 people)

Each choice is served with: Warm Rolls & Butter, Artisan Green Salad with Assorted Dressings, Chef's Selection of Desserts and ice water and iced tea. Add coffee service for \$2 per person

Add Assorted Soft Drinks and Bottled Water for an Additional \$1.50 per person

One Entree Selection - \$30

Two Entree Selections - \$38

Market Price May Cause Increase

### Poultry

Chicken Montrachet

M W

Asiago Chicken with Red Pepper Sauce

M W

Sliced Roasted Turkey and Gravy

M W

Chicken Francaise

M W

Chicken Marsala

M W

### Beef & Pork

Beef Tenderloin Medallions with Green Peppercorn Sauce (Market Price)

Braised Beef Short Rib with Jus (Market Price)

Veal Saltimbocca

Skirt Steak Chimichurri

Pork Tenderloin with Fruit Chutney

Three Meat Lasagna

M W

### Vegetable Choice of One

Fresh Seasonal Vegetables

Sautéed Italian Greens

Green Beans with Bacon

Fresh Steamed Broccoli

Baby Glazed Carrots

Asparagus Spears

### Vegetarian

Penne alla Vodka

M W

Pesto Tortellini

M W

Portobello Mushroom Ravioli

M W

Roasted Cauliflower with Chickpea Coconut Curry (coconut) VG

### Seafood

Seared Salmon with Orange Glaze and Shaved Fennel

Sugar in the Raw crusted Sea Bass

F (sea bass)

Scallop and Shrimp Scampi

M W

Beer Battered Cod with Remoulade

M W

Parmesan Potato Crusted Walleye

M W

### Starch Choice of One

Cheddar Au Gratin Potatoes V

M W

Roasted Red Skin Potatoes

Garlic Whipped Potatoes V

M

Rice Pilaf

Herb Orzo Pasta VG

W

Mac and Cheese V

M W

# Plated Dinners

PRICE PER PERSON

(Minimum of 30 people limit 2 items: 50+ people limit 3 items)

Each choice is served with: Warm Rolls & Butter, Artisan Green Salad with Assorted Dressings, Chef's Selection of Desserts and ice water and iced tea. Add coffee service for \$2 per person

Additional Upgraded Options: Soup \$2.00 per person

\$34

## Chicken Francaise

Golden Egg Battered Chicken breast with Fresh Herbs and a Lemon Butter Sauce. Served with Roasted Redskin Potatoes and Sautéed Italian Greens

\$34

## Pork Medallions

Sliced Pork Tenderloin with a Mustard Cream Sauce. Served with Garlic Whipped Potatoes and Fresh Seasonal Vegetables

\$36

## Chicken Montrachet

Chicken Breast stuffed with Artichoke, Spinach and Prosciutto with Herbed Goat Cheese in a White Wine Veloute. Served with Garlic Whipped Potatoes and Fresh Seasonal Vegetables

\$36

## Pan Seared Salmon

Fresh Atlantic Salmon Fillet topped with a Champaign Dill Cream Sauce with Roasted Red Pepper Risotto and Grilled Vegetables

\$41

## Braised Beef Short Ribs

Slow Braised and served with Crispy Onions and Beef Jus, Garlic Whipped Potatoes and Fresh Seasonal Vegetables

Market Price

## Black and Blue Filet Mignon

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

Market Price

## Grilled Ribeye

Dry Aged 12 oz. Grilled Rib Eye served with Demi-Glace, topped with Herb Butter. Served with Garlic Whipped Potatoes and Asparagus Spears

Market Price

## Seared Scallops

Four Jumbo Seared Sea Scallops served with Pineapple Cilantro Relish, Lemon Beurre Blanc on a Bed of Confetti Rice Pilaf and Fresh Seasonal Vegetables

# Reception Station

PRICE PER PERSON

(Minimum 30 people)

Add onto your Buffet or Hors D'oeuvres Party. \$50 fee per 1 1/2 hours for a Chef Attendant will be applied per station

\$13 **Pork Loin**



Dry Rubbed with Spices and Marinated . Served with Silver Dollar Rolls, Spicy Mayo, Whole Grain Mustard & Dijon Mustard

\$13 **Honey Ham**



Served with Honey-Dijon Mustard Sauce and Silver Dollar Rolls

\$13 **Roasted Turkey**



Served with Cranberry Chutney and Silver Dollar Rolls

\$15 **Pasta Station**



Chicken Tortellini Alfredo and Penne with Meatball Marinara

\$15 **Fajita Station**



Southwest Chicken and Grilled Beef Strips, Soft Flour Tortillas, Sautéed Peppers and Onions, Lettuce, Mexican Cheese, Salsa, Sour Cream and Guacamole

\$21 **Carved Prime Rib**



Served with Au Jus, Creamy Horseradish Sauce and Silver Dollar Rolls

# 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*

*12 oz Import Cans - \$6*

*Wine by the glass - \$7*

*Mixed Drinks - \$8*