



Ohio University

CATERING

Menu

Ohio University Catering offers an array of services to meet your needs. Whether planning and executing a full scale, high profile event, or helping create a memorable experience on a student budget, Catering Services will work with you to make a memorable moment!



BEVERAGES

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Beverage Service

Enjoy any of the following beverages \$15 per gallon

(*Starbucks & Caribou coffee is \$18 per gallon)

House Coffee

Regular or decaffeinated.

Served with Half & Half, Creamer & Sweetener

Starbucks or Caribou Fresh-brewed Coffee*

Regular or decaffeinated.

Served with Half & Half, Creamer & Sweetener

Tazo Tea Service and Harney & Sons

Assorted individual Coffee. Regular & Decaf.

Served with fresh lemon wedges & Sweetener

Lemonade

Hot Chocolate

Great for early morning or late night events.

Served with mini marshmallows.

Fruit Juice

Apple, Cranberry, Grape, Grapefruit, Pineapple or Orange

Fresh Punch

We offer an array of special punch recipes.

We are best known for our Green Tea Punch and Strawberry Spritzer

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Individual Beverages

Soft Drinks

(12 oz. cans)

Pepsi • Diet Pepsi • Caffeine Free Pepsi • Mountain Dew • Diet Mountain Dew
Mug Root Beer • Sierra Mist • Diet Sierra Mist • Orange Crush • Dr. Pepper • Diet Dr. Pepper
Coke products available upon request

Bottled Water

Ohio University Label Aquafina 20 oz.
\$1.25 ea.

Boughton's Locally-Owned Milk Products

2% • Vitamin D • Chocolate • Strawberry 11 oz.
\$1.00 ea.

Tropicana & Simply Juice

Apple • Orange • Cranberry • Lemonade • Raspberry Lemonade • Limeade 13.5 oz.
\$2.00 ea.

Naked Juice

All natural flavor choices 16 oz.
\$3.65 ea.

Starbuck's Frappuccino

Mocha or vanilla. 9 oz. glass bottle
\$2.25 ea.

Pure Leaf Iced Tea

Served with fresh lemon wedges
sweetened, unsweetened, extra sweet 16 oz.
\$2.00 ea.

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Breakfast Buffets

Available between 7:00 and 10:00 a.m.

All selections are accompanied by coffee, decaf and hot tea service

The Haning Continental

\$5.50/person

Ohio University Sour Cream Coffee Cake
Fresh Mixed Fruit
Assorted juices

Maggie Davis Continental

\$7.50/person

Assorted pastries, muffins, or doughnuts
Juice
Seasonal fresh fruit
Breakfast Sandwich

Health Nut Continental

\$7.50/person

Oatmeal Bar: Sliced apples, dried cranberries, raisins, brown sugar, skim & 2% milk
Granola bars
Fresh seasonal fruit with yogurt dip
Assorted bagels with cream cheese/jelly

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Breakfast Buffets

Available between 7:00 and 10:00 a.m.

The Konneker Breakfast Buffet

\$12.50/person

Includes: Fresh mixed fruit

Choice of: Sour Cream Coffee Cake, Pecan Delight or Apple Kruchen
Regular & Decaffeinated Coffee, Assorted Tea Bags with Hot Water and a Choice of Juice

Select from the following categories or a combination of four:

Selection 1:

Baker Center Breakfast Casserole
Scrambled Eggs with Cream Cheese
Spinach Quiche

Selection 2:

Crispy Bacon Strips
Fresh Sausage Patties
Orange Glazed Ham – Carved

Selection 3:

Buttermilk Pancakes or French Toast served with Whipped Butter & Hot Syrup
Blueberry French Toast Casserole with Blueberry Syrup
Cinnamon Bun French Toast

Selection 4:

Hash Brown Casserole
Oven Fried Potatoes
Hash Browns

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Served Breakfast

Breakfast starts with juice, hot beverages and ice water

The Copeland Breakfast

\$11.50/person

Fresh Mixed Fruit

Scrambled Eggs

Cinnamon Bun French Toast

Freshly-Ground Sausage Patties

Ping Center Breakfast

\$11.00/person

Fresh Fruit Cup

Eggs Benedict

Oven-Fried Potatoes

Sour Cream Coffee Cake

The Baker Center Breakfast

\$12.50/person

Citrus Cup

Quiche Loraine

Grilled Balsamic-Molasses Bacon

Gratinéed Tomatoes with Asiago and Fresh Herbs

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Breakfast Pastries

Ohio University's Famous Sour Cream Coffee Cake

\$1.00 per slice / \$16.00 whole

Blueberry Sour Cream Coffee Cake

\$1.00 per slice / \$16.00 whole

Pecan Delight

\$1.25 per slice / \$20.00 whole

Assorted Fresh Baked Scones

\$1.00 each

Classic Cream • Cherry
Double Ginger • Chocolate Chunk

Assorted Muffins

\$.90 each / \$10.80 per dozen

Blueberry • Poppy Seed
Chocolate Chip • Banana Nut

Donuts

\$.90 each / \$10.80 per dozen

Banana Bread

\$.90 piece / \$9.00 per loaf

Pumpkin Bread

\$.90 piece / \$9.00 per loaf

Assorted Bagels

\$.90 each / \$10.80 per dozen

Danishes and Croissants

\$2.00 each / \$24.00 per dozen

Assorted Mini Muffins

\$6.75 per dozen

**All pastries are
baked fresh daily on campus**

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Luncheon Buffets

All luncheons include linens, wait staff, and beverage service

Salad Greens

\$12.50/person

Seasonal salad greens with salad toppers
Grilled chicken strips, bacon bits, tomato wedges, shredded cheese,
broccoli buds, shredded carrots, sliced radish, croutons.

Dressings: Ranch, French and Italian

Assorted Cloverleaf Rolls & Butter

Choice of soup

(Additional toppings available for \$.75 each)

The Italian

\$15.00/person

Italian Garden Salad

Pasta: Penne, Spaghetti & Spinach Fettuccine

Sauce: Meat Sauce, Marinara Sauce & Alfredo

Sesame Steamed Zucchini Circles

Italian Bread

Italian Cream Cake

Lasagna

\$16.50/person

Tossed garden salad with three dressings

Meat Lasagna

Vegetable Lasagna

Italian green beans with red pepper strips

Italian bread

Tiramisu

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Create Your Own Buffet

Build your own sandwich with sliced meats and cheeses, lettuce, sliced tomatoes, pickles and condiments. Pick items from our meats & cheeses to build your buffet. Then, make the following choices to complete your lunch. \$11.00/person
*Add soup or extra salad choices for an additional \$2.00/person

Meats

Turkey Breast • Ham • Roast Beef

Cheese

(Choose 2)

Swiss • American • Provolone • Cheddar

Salad & Fruit

(Choose 1)

Fresh tossed garden with three dressings • Italian Pasta Salad • Zesty Cole Slaw
Calypso Broccoli Salad • Classic Potato Salad • Classic Macaroni Salad • Fresh Mixed Fruit

Soup Choices

Cream of Broccoli
Timothy's White Chili with fixings
Hard Rock Potato
French Onion w/Shredded Mozzarella & Croutons
Hearty Chili with Sour Cream
Italian Wedding
Chicken Gumbo
Chicken Noodle Soup
Marvelous Mushroom

Vegetarian Soup Choices

Vegetarian Vegetable
Spicy Tortilla with Tortilla Strips
Tomato Basil
Essential Mushroom

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Boxed Lunches

All boxed lunches include your choice of 3 kinds of sandwiches and 1 salad. Also included: one piece of whole fresh fruit, chips and cookies (or a brownie) and plastic silverware with napkin packet. Boxed lunches are \$10.50 per box and can be picked up at the Ohio University catering office or delivered for an additional fee.

Signature Croissant Sandwiches

- Turkey & Provolone
- Roast Beef & Cheddar
- Vegetarian – (Cucumber, Hummus, Carrot, Lettuce and Tomato)
- Ham & Swiss
- Chicken Salad

Baker University Center Wraps

- Grilled Chicken
- California Chicken
- Greek – Vegetarian
- Ham & Swiss
- Roast Beef & Provolone

The 6-Inch Sub

- Turkey
- Ham
- Roast Beef
- Italian

Signature Side Salads

- Italian Pasta Salad
- Classic Potato Salad
- Classic Macaroni Salad
- Zesty Cole Slaw
- Broccoli Slaw

*Smaller appetite?
We have the mini croissant
sandwich box lunches available.*

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Served Luncheons

All luncheons include linens, wait staff, and beverage service

Smokehouse BBQ Beef Brisket

\$17.00/person

Texas slaw and Corn Bread Muffins are starters to this classic lunch. Our BBQ Beef Brisket is prepared on campus in our wood-fired smoker and accompanied by Macaroni & Cheese and Broccoli Salad with Cranberries. Served with refreshing Key Lime Pie with Chocolate Crust.

Pretzel Chicken

\$17.00/person

This luncheon starts with a Tossed Salad and three dressings and warm Cloverleaf dinner rolls. It features our Pretzel Chicken and is accompanied by City Potatoes and Homestyle Green Beans. We have paired this entrée with our famous Ho-Ho Cake for dessert.

Flag Ship Steak Salad

\$18.00/person

This luncheon features our signature Flag Ship steak salad with a red pepper vinaigrette. Served with Cloverleaf dinner rolls. We then top off this meal with our Salty Caramel Brownie dessert with sauce.

Vegetarian Options are available.

Please contact the Catering Office for further information at (740) 593-4035

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Appetizers & Party Trays

All appetizers & party trays are **\$2.75/per person/per item**
(Except for seafood selections at market price)

Cheese

Cheese Cubes with Assorted Crackers
Mascarpone Torte
Pineapple Cheese Ball with Assorted Crackers

Fruits and Veggies

Fresh Fruit Tray with Heavenly Dip
Fresh Veggie Tray with Dill or Ranch Dip
Assorted Stuffed Mushrooms: Crab, Spinach & Parmesan, Caramelized Onion
Fruit Cascades are available for \$3.50 per person

Dips

Artichoke Heart Dip with Pita Triangles and Pumpernickel Breadsticks
Creamy Crab & Havarti Dip
Cold Spinach Dip
Hummus with Assorted Crackers
Buffalo Chicken Dip

Meatballs

Spicy, Sweet & Sour, or Glazed Ham Balls

Chicken

Walnut Chicken Morsels with BBQ Sauce, Honey Mustard, and Creamy Ranch
Smoked Chicken Wings with Buffalo or Barbeque Sauce, Blue Cheese Dip & Celery Sticks
Chicken Dijon Tidbits

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Appetizers & Party Trays

All appetizers & party trays are **\$2.75/per person/per item**
(Except for seafood selections at market price)

Pork

Prosciutto Wrapped Melon
Bacon Wrapped Water Chestnuts
Ham Rollups

Seafood

(Market Price)

Kate's Mountain Shrimp
Shrimp Salsa Cups
Crab Ragoon with Pineapple Dipping Sauce
Baguettes with Smoked Salmon and Dill Butter
Bourbon Scallops wrapped with Bacon

Assorted Specialties

Antipasto Trays with Crackers
Tiny Filled Rolls
Assorted Bruschetta/Crostini: Olive, Tomato & Mozzarella, Pear & Chutney, Strawberry
Fresh Tortilla Chips with House Salsa

Sliders

\$3.50/person

BBQ Pulled Chicken
BBQ Pulled Pork
Beef Tenderloin (\$4.50/person)
Pork Tenderloin

**All sliders served with Fresh
Slider Buns and Condiments**

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Bar Services

Our beverage service includes anything from our famous punches to standard and specialty beers, wine and liquor. Bar prices include call brands, a bartender, glassware, non-alcoholic beverages, and mixers & bar fruit. Please confirm your event location with the catering staff due to alcohol licensing restrictions. The process of mixed drinks is customized to each location on campus. Please discuss with your catering representative at your next meeting. There is a 5-hour time limit.

Assorted House Beer \$1.75 /can

Budweiser • Bud Light • Coors Original • Coors Light • Michelob • Michelob Ultra

Domestic Import Beer \$2.25 / can

Assorted House Wine \$13.50 / bottle

Canyon Road: Merlot • Cabernet Sauvignon • Chardonnay • White Zinfandel
Pinot Grigio • Moscato • Pinot Noir • Sauvignon Blanc

House Champagne

\$13.50

Kegs

A typical keg contains approximately 165 – 175 servings.
Let us know what types you are interested in and we will check on availability.

Mixers for mixed drinks are \$2.00 per person • Bartender labor hours are \$15.00 per hour

There is NO Tipping permitted. Kegs and liquor prices will fluctuate and are dependent upon the market price at the time of delivery. Please read University Alcohol Policy:

<http://www.ohio.edu/catering/beverages.cfm>

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Dinner Buffets

All dinners include linens, wait staff, and beverage service

The Cutler Buffet

\$26.00 / person

Tossed Salad with three dressings
Broccoli Grape Pasta Salad
Pepper Jelly Honey Baked Ham – Carved to Order
Sage Cream Chicken Breast
Gingersnap Sweet Potato Casserole
Honey Glazed Carrots & Parsnips
Scalloped Pineapple
Assorted Cloverleaf Rolls / Butter
Ginger Apple Pie

The Alden Buffet

\$32.00 / person

Blueberry Spinach Salad with Chopped Pecans
Zesty Coleslaw
Tropical Apple Salad
Herb Crusted Rib Eye Roast – Carved to Order w/ Au Jus & Zesty Horseradish
Chicken Picatta
Rosemary Roasted Potato Wedges with Caramelized Onions
Gingered Green Beans
Dinner Rolls / Butter
Turtle Cheesecake

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Served Dinners

All dinners include linens, wait staff, and beverage service

Fontina and Spinach Chicken

\$25.00/person

This dinner starts with a vibrant dreaming of spring salad which uses an assortment of mixed greens and features red, yellow and green pepper strips, leeks, sliced egg and tomato with its own special dressing and is served with warm Cloverleaf rolls. The entrée is a moist chicken breast stuffed with fontina cheese and spinach wrapped in puff pastry, served on béarnaise sauce. Accompanied by orzo pilaf and whole green beans with carrot matchsticks. Finish dinner with a luscious black forest torte with melba sauce.

Salmon with Caribbean Salsa

\$28.00/person

Enjoy our Spinach Salad with Oranges & Red Onion and a Country Dressing served with warm Cloverleaf Rolls. Salmon filets served with our own Caribbean Fruit Salsa. Accompanying this award winning entrée: Cilantro Rice and Zesty Broccolini. We have chosen a refreshing Lemon Mousse Torte for dessert.

The President's Choice

\$36.00/person

Slow Roasted Beef Tenderloin with Red Wine Sauce

This dinner starts off with a Baby Blue Salad which features blue cheese crumbles, strawberries, sweet & spicy pecans drizzled with balsamic vinaigrette, accompanied by freshly-baked assorted round rolls. Enjoy slices of Slow-Roasted Beef Tenderloin with a Red Wine Sauce. The entrée is accompanied by Rosemary Roasted Potatoes & Caramelized Onions and Steamed Aparagus with Lemon. Finish this exceptional meal with our Classic Vanilla Bean Cake with Mascarpone frosting.

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Desserts

All of our desserts are baked fresh using special recipes by our skilled bakers. We have an assortment of freshly-prepared cookies, cakes and pies. Please contact the catering office for ideas and seasonal options.

Specialty Cakes

Available Flavors:

Chocolate, White and Yellow

Available Icing:

Chocolate, White or Butter Cream

Available Sizes:

9-inch layer cake (10-12 servings) \$20.00

Quarter Sheet \$16.25

Half sheet cake (40 servings) \$35.00

Full sheet cake (70 servings) \$45.00

Two Layer Full Sheet (120 servings) \$75.00

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Policies & Procedures

Please follow this link that will explain the rules, regulations and provide any forms that may be needed: <http://www.ohio.edu/policy/47-015.html>

As a quick reference:

Catering orders need to be placed at least 1 week prior to the date of the event. If you experience time constraints, or an unexpected event arises, please call the catering office for assistance. We will be happy to help you! Final counts need to be called or emailed to the catering office at least 3 working days prior to the date of the event. We automatically prepare for 5% over your count. If your actual count is above your guaranteed count, you will be charged for the actual number of guests. If your actual count is lower than the guaranteed count, you will be charged for the guaranteed count given. Late guarantees will be subject to an additional surcharge.

Let us help make your event special! From small gatherings to a wedding for three hundred, we have years of experience and service that will make your event a memorable experience.

Please call and make an appointment.

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