KSU CATERING

CONTACT
https://www.kent.edu/dining/catering
Email: catering@kent.edu
Phone: 330-672-3305
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](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 $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, 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 accomodations, contact Laura at lrodrig5@kent.edu or 330-672-9140.
**A La Carte Breakfast**

<table>
<thead>
<tr>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>$30.00 per gallon</td>
<td><em>Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea</em></td>
</tr>
<tr>
<td>$30.00 per gallon</td>
<td><em>Orange, Apple or Cranberry Juice</em></td>
</tr>
<tr>
<td>$25.00 per gallon</td>
<td><em>Iced Tea or Lemonade</em></td>
</tr>
<tr>
<td>$3.00 per gallon</td>
<td><em>Ice Water</em></td>
</tr>
<tr>
<td>$1.75 each</td>
<td><em>Assorted 12oz Soft Drinks</em></td>
</tr>
<tr>
<td>$1.75 each</td>
<td><em>12oz Bottled Water</em></td>
</tr>
<tr>
<td>$16.00 per dozen</td>
<td><em>Breakfast Breads</em> contains: ☑️ ☑️ ☑️</td>
</tr>
<tr>
<td>$25.00 per dozen</td>
<td><em>Assorted Breakfast Pastries</em> contains: ☑️ ☑️ ☑️</td>
</tr>
<tr>
<td>$16.00 per dozen</td>
<td>*Assorted Bagels with Cream Cheese, Jellies, Butter and Peanut Butter contains: ☑️ ☑️ ☑️ ☑️</td>
</tr>
<tr>
<td>$1.75 each</td>
<td><em>Assorted Granola &amp; Breakfast Bars</em> contains: ☑️ ☑️ ☑️ (almond, pecan)</td>
</tr>
<tr>
<td>$3.25 each</td>
<td><em>Fresh Fruit Cup</em> contains: ☑️</td>
</tr>
<tr>
<td>$2.25 each</td>
<td><em>Assorted Yogurt</em> contains: ☑️ ☑️</td>
</tr>
<tr>
<td>$3.50 each</td>
<td><em>Yogurt Parfaits</em> contains: milk, wheat, and soy ☑️ ☑️ ☑️ (almond)</td>
</tr>
<tr>
<td>$3.00 per person</td>
<td><em>Seasonal Fruit Platter</em> contains: ☑️</td>
</tr>
<tr>
<td>$2.75 per person</td>
<td><em>KSU Granola Bars</em> contains: ☑️ ☑️</td>
</tr>
</tbody>
</table>

**Hot Breakfast Items**

<table>
<thead>
<tr>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>$2.50 per person</td>
<td><em>Eggs</em> contains: ☑️ ☑️</td>
</tr>
<tr>
<td>$2.50 per person</td>
<td><em>Potatoes</em> contains: ☑️</td>
</tr>
<tr>
<td>$3.00 per person</td>
<td><em>Bacon (3)</em></td>
</tr>
<tr>
<td>$3.00 per person</td>
<td><em>Sausage (2)</em></td>
</tr>
<tr>
<td>$3.50 per person</td>
<td><em>Turkey Sausage (2)</em></td>
</tr>
<tr>
<td>$10.00</td>
<td><em>Breakfast Box</em> contains: ☑️ ☑️ ☑️ ☑️</td>
</tr>
</tbody>
</table>

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  \quad \text{Quick Start} \\
\text{contains: } ♠♠♠♠ (pecan) \\
\text{Assorted Yogurt, Granola Bars and Bagels with cream cheese} $

-$10  \quad \text{Morning Flash} \\
\text{contains: } ♠♠♠♠ (pecan) \\
\text{Assorted Muffins, Danish and Seasonal Fruit Display} $

-$10  \quad \text{Mini Made} \\
\text{contains: } ♠♠♠♠ (pecan) \\
\text{Assorted Mini Muffins, Mini Danish and Donuts Holes} \\
\text{Seasonal Fruit Display} $

-$12  \quad \text{Healthy Start} \\
\text{contains: } ♠♠♠♠ (pecan) \\
\text{Assorted Yogurts with Granola and Berries} \\
\text{Muffins, Danish and Assorted Whole Fruit} $

-$12  \quad \text{Donut Delicious} \\
\text{contains: } ♠♠♠♠ (pecan) \\
\text{Assorted Donuts} \\
\text{Muffins, Danish and Assorted Whole Fruit} $

V  \quad \text{Vegan}  \\
W  \quad \text{Contains Wheat}  \\
V  \quad \text{Vegetarian}  \\
E  \quad \text{Contains Eggs}  \\
P  \quad \text{Contains Peanuts}  \\
S  \quad \text{Contains Soy}  \\
M  \quad \text{Contains Milk}  \\
T  \quad \text{Contains Tree Nuts}  \\
F  \quad \text{Contains Fish}  \\
P  \quad \text{Contains Sesame}  \\
GF  \quad \text{Gluten Free}  \\
SF  \quad \text{Contains Shellfish}
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

$12 Under Grad
Scrambled Eggs, Choice of Bacon or Pork Sausage Patty and Home Fries and Seasonal Fruit Platter

$14 Masterful
Scrambled Eggs, Choice of Bacon or Pork Sausage Patty and Home Fries, Assorted Pastries and Muffins and Seasonal Fruit Platter

$14 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

$16 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)

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

$7.00  Delightfully Decadent
contains: (almond)
Choice of Large Gourmet Cookies or Brownies
Assorted Chips

$8.00  The Chocoholic
contains: (walnut)
Choice of Large Gourmet Cookies or Brownies
Chocolate Covered Pretzels

$9.00  Flash Attack
contains: (almond)
House Potato Chips and House-made Green Onion Dip
Trail Mix
Assorted Cupcakes

$10.00  Healthy Stretch
contains: (almond)
Seasonal Whole Fruit
Yogurt Parfait
KSU Granola Bars
Crudité with Hummus
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

*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  
contains: 🍳,+,-,≠

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  
contains: 🍳,+,-,≠

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  
contains: 🍳,+,-,≠

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  
contains: 🍳,+,-,≠

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

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

$13  **Roasted Vegetable Wrap** in a flour tortilla
contains:  

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

$14  **Turkey Swiss** on wheatberry bread
contains:  

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

$14  **Smoked Ham** on wheatberry bread
contains:  

- Smoked Ham and Swiss Cheese
- Lettuce, tomato, onion and Dijonnaise
- Mayonnaise and Mustard

$15  **Italian Sub** on a hoagie roll
contains:  

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

$15  **Roast Beef** on a Kaiser Bun
contains:  

- 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 oz 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 contains: 🍗🔥
Smoked turkey breast topped with crisp bacon, provolone cheese, lettuce, tomato on wheatberry bread spread with Buttermilk ranch dressing

Smoked Ham contains: 🍗🔥
Smoked Ham and Swiss Cheese with caramelized Onion, lettuce and Dijonnaise on a Pretzel bun

Flank Steak contains: 🍗🔥
Thinally sliced Flank Steak with Cheddar Cheese, caramelized onion, roasted grape tomatoes and lettuce with a horseradish cream sauce on a Hoagie roll

Kent Club contains: 🍗🔥
Smoked Turkey and Smoked Ham layered with Swiss Cheese topped with Bacon Lettuce and Tomato served on Wheatberry Bread with Mayo

Rainbow Veggie Wrap contains: 🍃
Red pepper, carrot, yellow pepper, baby spinach, purple cabbage, caramelized red onion with hummus in a flour tortilla

Side Selection

Pasta Salad contains: 🍗
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

Dessert Selection

Assorted Cookies contains: 🍪
Fresh-baked chocolate chip, oatmeal raisin, or carnival cookies

Brownies contains: 🍪
Homemade brownie

Mini Cheesecake contains: 🍪
House made individual cheesecake

Biscoff Cheesecake contains: 🍪

Key:
- 🍗: Contains Meat
- 🍗🔥: Contains Hot Meat
- 🍗_veg: Vegetarian
- 🍗_wheat: Contains Wheat
- 🍗_soy: Contains Soy
- 🍗_eggs: Contains Eggs
- 🍗_peanuts: Contains Peanuts
- 🍗_tree nuts: Contains Tree Nuts
- 🍗_fish: Contains Fish
- 🍗_sesame: Contains Sesame
- 🍗_gluten-free: Gluten Free
- 🍗_shellfish: Contains Shellfish
- 🍗_vegan: Vegan
- 🍗_contains milk: Contains Milk
- 🍗_contains wheat: Contains Wheat
- 🍗_contains veggies: Contains Vegetables
- 🍗_contains fish: Contains Fish
- 🍗_contains eggs: Contains Eggs
- 🍗_contains peanuts: Contains Peanuts
- 🍗_contains tree nuts: Contains Tree Nuts
- 🍗_contains sesame: Contains Sesame
- 🍗_contains gluten: Contains Gluten
- 🍗_contains shellfish: Contains Shellfish
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
All buffets are served with ice water and iced tea. Add coffee service for $2 per person

Pasta Buffet - $14.00
contains: 
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: 
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 - $18.00
contains: 
Choice of Two Soups:
Tomato Bisque, Chicken Noodle, Vegetable
Minestrone, Italian Wedding
Crackers
House Salad with Assorted Dressings
Ham sandwich and Turkey sandwiches
with Condiments
Cookies or Brownies

Picnic in the Park - $18.00
contains: 
Cole Slaw & Potato Salad
Hamburgers, Hot Dogs
Assorted Condiments and Toppings
Assorted Potato Chips
Cookies & Brownies

Taste of Italy - $20.00
contains: 
Caesar Salad
Baked Ziti, Chicken Parmesan, Rosemary Roasted Red Skin Potatoes, Italian Green Beans
Garlic Bread Sticks
Cannoli

Savor the Southwest - $20.00
contains: 
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: 
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 4 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 $1.75 per person

One Entree Selection - $19.00
Two Entree Selections - $24.00

Entrees
Chicken Marsala
contains: "W"

Chicken Francaise
contains: "W"

Balsamic Grilled Chicken

Honey Rosemary Grilled Chicken Breast

Asiago Chicken with Roasted Red Pepper Sauce
contains: "W"

Grilled Lemon Chicken

Sliced Roast Beef with Gravy
contains: "W"

Grilled Flank Steak

Cod with a Lemon Beurre Blanc
contains: "W"

Vegetarian/Vegan
Vegetable Alfredo Lasagna
contains: "W"

Butternut Squash Ravioli with Sage Cream
contains: "W"

Tortellini in a Sundried Tomato Cream Sauce
contains: "W"

Penne Pasta Primavera
contains: "W"

Bruschetta Stuffed Portobello Mushroom

Starch
(Choice of One)
Garlic Whipped Potatoes
contains: "W"

Roasted Redskin Potatoes

Wild Rice Pilaf
contains: "W"

Penne Marinara
contains: "W"

Vegetable
(Choice of One)
Seasoned Green Beans

Squash and Pepper Medley

Glazed Baby Carrots

Roasted Broccoli and Cauliflower

Contains Wheat: "W"
Contains Eggs: "E"
Contains Peanuts: "P"
Contains Soy: "S"
Contains Milk: "M"
Contains Tree Nuts: "T"
Contains Fish: "F"
Contains Sesame: "G"
Gluten Free: "GF"
Contains Shellfish: "SF"
<table>
<thead>
<tr>
<th>Cold Hors D’oeuvres</th>
<th>Hot Hors D’oeuvres</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>$4.50</strong></td>
<td><strong>$3.00</strong></td>
</tr>
<tr>
<td><em>Beef Tenderloin Crostini with Horseradish Cream</em></td>
<td><em>Spanakopita</em></td>
</tr>
<tr>
<td>contains: MwWv</td>
<td>contains: G</td>
</tr>
<tr>
<td><strong>$4.00</strong></td>
<td><strong>$3.00</strong></td>
</tr>
<tr>
<td><em>Seared Ahi Tuna Wonton</em></td>
<td><em>Mini Vegetable Quiche</em></td>
</tr>
<tr>
<td>contains: WvWv (tuna)</td>
<td>contains: G</td>
</tr>
<tr>
<td><strong>$2.00</strong></td>
<td><strong>$4.00</strong></td>
</tr>
<tr>
<td><em>Tomato Bruschetta Crostini</em></td>
<td><em>Maryland Crab Cakes with Remoulade Sauce</em></td>
</tr>
<tr>
<td>contains: WvWv</td>
<td>contains: G (crab)</td>
</tr>
<tr>
<td>Market</td>
<td><strong>$3.50</strong></td>
</tr>
<tr>
<td><em>Shrimp Cocktail Shooters</em></td>
<td><em>Bacon Wrapped Water Chestnuts</em></td>
</tr>
<tr>
<td>contains: v (shrimp)</td>
<td>contains: G (anchovy)</td>
</tr>
<tr>
<td><strong>$2.25</strong></td>
<td><strong>$2.50</strong></td>
</tr>
<tr>
<td><em>Antipasto Skewers</em></td>
<td><em>Mini vegetable Egg Rolls</em></td>
</tr>
<tr>
<td>contains: v</td>
<td>contains: G</td>
</tr>
<tr>
<td><strong>$3.00</strong></td>
<td><strong>$2.50</strong></td>
</tr>
<tr>
<td><em>Parmesan Asparagus Flatbread</em></td>
<td><em>Spring Rolls with Sweet &amp; Sour Sauce</em></td>
</tr>
<tr>
<td>contains: MwWv</td>
<td>contains: G</td>
</tr>
<tr>
<td><strong>$3.00</strong></td>
<td><strong>$2.50</strong></td>
</tr>
<tr>
<td><em>Caprese Phyllo Cup</em></td>
<td><em>Vegetable Stuffed Mushrooms</em></td>
</tr>
<tr>
<td>contains: W</td>
<td>contains: G</td>
</tr>
<tr>
<td><strong>$3.00</strong></td>
<td><strong>$3.50</strong></td>
</tr>
<tr>
<td><em>Chicken Salad Phyllo Cup</em></td>
<td><em>Arancini</em></td>
</tr>
<tr>
<td>contains: WvWv</td>
<td>contains: G</td>
</tr>
<tr>
<td><strong>$3.00</strong></td>
<td><strong>$3.50</strong></td>
</tr>
<tr>
<td><em>Smoked Salmon Crostini</em></td>
<td><em>Chicken or Beef Satay</em></td>
</tr>
<tr>
<td>contains: WvWv</td>
<td>contains: G</td>
</tr>
<tr>
<td><strong>$2.50</strong></td>
<td><strong>$2.50</strong></td>
</tr>
<tr>
<td><em>Pork, Chicken, or Vegetable Potstickers with Soy Sauce</em></td>
<td><em>Phyllo Wrapped Asiaago &amp; Asparagus Spears</em></td>
</tr>
<tr>
<td>contains: WvWv</td>
<td>contains: G</td>
</tr>
</tbody>
</table>
Hors D’oeuvres Displays

Charcuterie Display - $9.00 per guest
contains: ⚫️⚫️⚫️⚫️

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

Fresh Vegetable Crudité - $5.00 per guest

An Assortment of Crisp Vegetables served with Ranch & Hummus

Sliced Fruit Platter – $3.00 per guest
contains: ⚫️⚫️

An Assortment of Fresh, Sliced Fruit

Assorted Cheese & Crackers – $4.00 per guest
contains: ⚫️⚫️

An Assortment of Cubed Cheese and Crackers

Bruschetta Display - $6.00 per guest
contains: ⚫️⚫️⚫️

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  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
Build Your Own Dinner Buffet

PRICE PER PERSON
(Available after 4 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 $1.75 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: 🍗
Honey Rosemary Chicken
Chicken Francaise
contains: 🍗
Chicken Marsala
contains: 🍗

Vegetarian
Penne Primavera
contains: 🍗
Pesto Tortellini
contains: 🍗
Portobello Mushroom Ravioli
contains: 🍗
Cajun Grilled Tofu

Seafood
Seared Salmon with Orange Glaze
Sugar in the Raw crusted Sea Bass
contains: 🍗(sea bass)
Scallop and Shrimp Scampi
contains: 🍗
Beer battered Cod with Remoulade
contains: 🍗

Beef
Beef Tenderloin Medallions with Green peppercorn Sauce (Market Price)
Braised Beef Short Rib with Jus (Market Price)
Three Meat Lasagna
contains: 🍗

Vegetable
Choice of One
Fresh Seasonal Vegetables
Seasoned Italian Greens
Fresh Steamed Broccoli
Baby Glazed Carrots
Asparagus Spears

Starch
Choice of One
Cheddar Au Gratin Potatoes
contains: 🍗
Roasted Red Skin Potatoes
Garlic Whipped Potatoes
contains: 🍗
Rice Pilaf
contains: 🍗
Pasta Marinara
contains: 🍗
House-Made Mac and Cheese
contains: 🍗
Plated Dinners

PRICE PER PERSON

(Available after 4 p.m. Limit of 2 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

$34.00  
**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

$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**  
**Black and Blue 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

$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
Reception Station

PRICE PER PERSON

(Minimum 30 people)

Add onto your Buffet or Hors D’oeuvres Party.

$13.00  Pork Loin
contains: 🍗

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

$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
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