



UD Catering Services

Traditional Menu

Inspiration for everyday events

Beverages

Included: ice, condiments, napkins, setup & cleanup
Disposable service will be used for all delivered events

Hot Beverages (16) 8-ounce servings

Cold Beverages (10) 12-ounce servings

Cider & Punch (15) 9-ounce servings

Coffee (gal.)	\$16.25
(Regular/ Decaf)	
Hot Water (gal.)	\$13.25
(Tea and Hot Chocolate packets)	
Hot Chocolate (gal.)	\$13.25
Juice (gal.)	\$13.25
(Apple, Orange, Cranberry)	
Juice Bottles (ea.)	\$2.00
Iced Tea (gal.)	\$13.50
(with lemon wedges)	
Country Time Lemonade (2 gal.)	\$16.95
Sparkling Punch (gal.)	\$12.50
Bottled Water (ea.)	\$1.75
Bottled Lemonade (ea.)	\$2.00
Bottled Tea (ea.)	\$2.75
Canned Soda (ea.)	\$1.50
Mulled Apple Cider <i>*seasonal</i> (gal.)	\$17.75
Chilled Apple Cider <i>*seasonal</i> (gal.)	\$14.25

Buffet Breakfast

coffee, tea, water, assorted juice & condiments included with service

Yogurt Parfait Bar *minimum of 10 guests (pp)..... \$7.30
(vanilla yogurt with fresh berries and granola, sweet breads and muffins)

Continental Buffet Breakfast *minimum of 10 guests (pp)..... \$5.25
(choice of three pastries)

Deluxe Continental Buffet Breakfast *minimum of 10 guests (pp)..... \$7.50
(choice of three pastries, choice of yogurt cups or cold cereals & fresh fruit salad)

Classic Buffet Breakfast *minimum of 10 guests (pp)..... \$10.45
(choice of two pastries, choice of bacon or sausage, choice of one entrée, hash brown potatoes & fresh fruit salad)

Deluxe Buffet Breakfast *minimum of 25 guests (pp)..... \$14.25
(choice of three pastries, choice of bacon or sausage, choice of two entrees, hash brown potatoes & fresh fruit salad)

Entrée Selections

Two-ingredient Omelet
Belgian Waffles w/ syrup & fruit topping
Croissant w/ scrambled egg & cheddar cheese
Cheddar & Prosciutto Casserole
Fresh Scrambled Eggs
Quiche Lorraine or Vegetable Quiche
Pancakes or French Toast

Pastry Selections

Bagels
Muffins
Sweet Breads
Danish
Cherry Strudel Bites
Cinnamon Rolls
Pecan Rolls

Served Breakfast

coffee, tea, water & condiments included with service

Country Breakfast (pp)..... \$7.25
(Served with scrambled eggs, hash brown potatoes, sausage links or bacon strips & a choice of pastry)

French Toast Breakfast (pp)..... \$7.25
(Two slices of French toast, served with scrambled eggs and a choice of sausage links or bacon strips)

Pancake Breakfast (pp) \$7.25
(Three buttermilk pancakes, served with fresh scrambled eggs and a choice of sausage links or bacon strips)

Lorraine or Vegetable Quiche (pp)..... \$7.50
(A flaky pastry crust, filled with savory egg custard, cream, bacon & Swiss cheese; A mix of fresh vegetables, both with a choice of pastry)

Pastry Selections

Bagels

Muffins

Sweet Breads

Danish

Cherry Strudel Bites

Cinnamon Rolls

Pecan Rolls

A' La Carte Breakfast

condiments included with service

Fresh Fruit Salad (pp)	\$2.25
Whole Fresh Fruit (ea.)	\$1.25
Yogurt Cups (ea.)	\$2.50
Assorted Cold Cereals w/ Milk (pp)	\$1.60
Assorted Oatmeal Packets (ea.)	\$.75
Assorted Bagels w/ Cream Cheese (dz.)	\$27.00
Assorted Muffins (dz.)	\$10.95
Assorted Mini Danish (dz.)	\$13.95
Assorted Sweet Breads (dz.)	\$9.25
Cherry Strudel Bites (dz.)	\$6.25
Pecan Rolls (dz.)	\$13.50
Buttermilk Biscuits (dz.)	\$9.40
Biscuits & Sausage Gravy (pp)	\$3.25
Fresh Scrambled Eggs (pp)	\$1.95
Mini Quiche (dz.) * 3 dz. Minimum	\$13.50
Hash Brown Potatoes (pp)	\$1.55
Pork or Turkey Bacon Strips (3 pp)	\$2.10
Sausage Links (3 pp)	\$3.50
Chilled Orange Juice (pp)	\$1.95

Boxed Meals

Groups of 10 or less = one choice in addition to vegetarian option

Groups of 10 or more = two choices in addition to vegetarian option

**all accompaniments must be the same; beverages are not included*

Classic Boxed Meal

(includes condiments, sun chips, fruit, cookie/brownie/rice krispie treat (pp) \$8.50

Turkey Avocado Croissant

(turkey, swiss cheese, lettuce, tomato & avocado spread, atop a fresh croissant)

Veggie Bagel

(sun-dried tomato cream cheese, lettuce, tomato, cucumber, mushroom & carrot slices, atop a fresh bagel)

Veggie Wrap

(tomato, cucumber, shredded carrots & shredded cheddar cheese with hummus in a whole wheat tortilla)

Chicken Caesar Wrap

(chicken strips, romaine lettuce, tomato, red onion & parmesan cheese, drizzled with Caesar dressing, inside a whole wheat or plain flour tortilla)

Create Your Own Deli Sandwich

(choose a bread, meat & cheese; lettuce & tomato)

Bread

Tortilla Wrap

Croissant

Sub Bun

Multi- Grain Bun

Meat

Italian

Roast Beef

Ham

Turkey

Chicken or Tuna Salad

Fresh Veggie Mix

Cheese

American

Swiss

Provolone

Boxed Salads

Groups of 10 or less = one choice in addition to vegetarian option

Groups of 10 or more = two choices in addition to vegetarian option

**all accompaniments must be the same; beverages are not included*

Deluxe Boxed Salad

(includes dressing, crackers, fruit, cookie/brownie/rice krispie treat (pp) \$9.25

Traditional Chef Salad

(turkey & ham strips, American & swiss cheeses, sliced egg, tomato wedges, cucumber slices and black olives, atop a bed of fresh mixed greens)

Grilled Chicken Salad

(grilled chicken strips, sliced egg, cheddar & swiss cheeses, carrot slices, artichoke hearts, sliced mushroom & tomato wedges, atop a bed of fresh mixed greens)

Vegetarian Chef Salad

(American & swiss cheeses, sliced egg, tomato wedges, cucumber slices, broccoli florets and black olives, atop a bed of fresh mixed greens)

Buffet Services

(* Includes a choice of one side, one dessert, all served w/ self-serve beverages:

House Salad, Soup Du Jour, Potato Salad, Pasta Salad, Fresh Fruit Salad

Cookies, Brownies, Rice Krispie Treats

Iced Tea, Ice Water, Lemonade (*Coffee may be added at an additional cost*)

- *Chicken Parmesan (minimum 10) (pp) \$11.75**
(boneless chicken breast baked in marinara and topped with a mozzarella cheese blend, served w/ pasta, marinara and bread sticks)
- *Beef Barbacoa, Pork or Shredded Chicken w/ Multigrain Bun (minimum 10) (pp)..... \$10.50**
(slow-roasted shredded beef, pork or chicken with a choice of bbq, teriyaki or guacamole aioli sauce, served with potato chips)
- *Pasta Buffet (minimum 10) (pp)..... \$9.50**
(choice of (2) sauces meat, vegetarian marinara or alfredo, served w/ penne pasta & garlic toast)
- *Deluxe Pasta Buffet (minimum 25) (pp)..... \$12.50**
(choice of meat or vegetable lasagna, manicotti, cheese tortellini, meat, vegetarian marinara, alfredo sauce, served with penne pasta & garlic toast)
- *Baked Potato Bar (minimum 10) (pp) \$10.95**
(baked potatoes, chili, cheese sauce, sour cream, mushrooms, broccoli, onions, bacon bits, shredded cheese)
- *Pizza Buffet (minimum 10) (pp) \$10.25**
(choice of 3 pizzas; cheese, mushroom, pepperoni, sausage, deluxe or veggie deluxe, served with garlic bread sticks)
- Taco Bar (minimum 10) (pp) \$8.25**
(shredded beef brisket or fajita-style chicken, taco shells, refried beans, assorted toppings, served with crispitos)
- South of the Border (minimum 25) (pp)..... \$10.75**
(nacho chips and taco shells, refried beans, shredded beef brisket, fajita-style chicken, Spanish rice, mexi- corn, served with assorted toppings, served with crispitos)

Buffet Services

(* Includes a choice of one side, one dessert, all served w/ self-serve beverages:

House Salad, Soup Du Jour, Potato Salad, Pasta Salad, Fresh Fruit Salad

Cookies, Brownies, Rice Krispie Treats

Iced Tea, Ice Water, Lemonade (Coffee may be added at an additional cost)

Flyer Picnic Buffet (minimum 25) (pp)..... \$10.50

(hot dogs, hamburgers, veggie burgers, potato chips, baked beans, potato salad, coleslaw and assorted cookies)

Ultimate Flyer Picnic Buffet (minimum 25) (pp)..... \$12.50

(grilled chicken, hamburgers, veggie burgers, choose, brats or metts, pasta or potato salad, baked beans or coleslaw, fresh fruit salad or fresh vegetable tray, brownies, cookies or rise krispie treats)

***Salad Bar (minimum 10) (pp)..... \$9.95**

(fresh mixed greens, croutons, assorted dressings, crumbled bacon, mushrooms, broccoli flowerettes, hard boiled egg, diced tomato, shredded cheese, shredded carrot, assorted crackers
(add grilled chicken or salmon/ \$4.00 per)

***Deli Buffet (minimum 10) (pp)..... \$10.95**

Choice of (3) meats

roast beef, ham, turkey, chicken, tuna, egg salad or roasted red pepper hummus (\$6.25 per lbs.)

(includes assorted breads, cheese slices, lettuce, tomato, pickles, condiments & potato chips)

***Deli Wrap Buffet (minimum 10) (pp)..... \$12.00**

- Deluxe club with turkey, bacon, Swiss cheese, lettuce, tomato and mayonnaise
- Grilled chicken Caesar with romaine lettuce, tomato, parmesan cheese, red onion and Caesar dressing
- Hummus, fresh spinach, cucumber, tomato and shredded cheddar cheese

Served w/ potato chips

Buffet Services

Choice of (2 ea.) entrées, starches, vegetables, salads and desserts, self-serve beverages
iced tea, ice water, lemonade (*Coffee may be added for an additional cost*)

Home- style Buffet (minimum 25) (pp)..... \$18.95

Salad Selections

House Salad, Caesar Salad

(includes dinner rolls, croutons and assorted dressing)

Entrée Selections

Lemon Pepper Tilapia, Baked Whitefish with Fresh Herbs, BBQ or Oven-Baked Chicken, Fried Chicken, Chicken Breast Alfredo with Broccoli, Sliced Turkey or Roast Beef with Gravy, Meat or Vegetable Lasagna, Penne or Bowtie Pasta with choice of (2) sauces:

Meat, Alfredo, Pesto or Marinara

Starch Selections

Buttered Linguini, Mashed Potatoes, Roasted Red Potatoes, Baked Potatoes,

Lemon-scented White Rice

Vegetable Selections

Buttered Broccoli, Sweet Corn with Red Peppers, Green Beans, Steamed Baby Carrots,

Mixed Vegetables

Dessert Selections

Carrot Cake, Cream Pie, Layered Double Chocolate Torte

Buffet Services

Choice of (2) entrées, starches, vegetables, salads and desserts, self-serve beverages
iced tea, ice water, lemonade (*Coffee may be added for an additional cost*)

Chef's Buffet (minimum 25) (pp)..... \$24.95

Any selections from the Home-style Buffet may also be chosen!

Salad Selections

Cranberry Walnut Salad, Layered Romaine & Fresh Spinach Salad, Citrus Spinach Salad
(*includes dinner rolls, croutons and assorted dressing*)

Entrée Selections

Roast Beef or Roast Turkey Breast carved to order , Beef Tips in Robust Red Wine Sauce, Chicken Breast Parmesan, Caesar Chicken, Almond-crusted Cod Filet, Salmon Filet with Dill Sauce, New England Style Crab Cakes, Rosemary Pork Loin in Chardonnay Sauce,
Penne Pasta with Mushroom Pesto

Starch Selections

Creamy Smashed Yukon Gold Potatoes, Garlic Roasted Red and Gold Potatoes,
Caramelized Onion and Parmesan Mashed Potatoes, Herbed Wild Rice Pilaf
Pearled Couscous and Red Grains

Vegetable Selections

Oven-roasted Vegetables with Fresh Herbs, Sautéed Yellow Squash and Zucchini, Green Beans

Dessert Selections

New York Cheese Cake, Lemons or Strawberry and Cream Shortcake

Served Meals

Included soup du jour w/ crackers & beverage service

iced tea, ice water & lemonade (coffee may be added at an additional cost)

Plated Salads

Vegetarian Chef's Salad (pp) \$9.50

(American and Swiss cheese strips, sliced eggs, tomato wedges, cucumber slices, broccoli florets and black olives on a bed of fresh mixed greens)

Grilled Chicken & Penne Caprice Salad (pp)..... \$10.75

(Pasta salad with tomatoes, fresh basil, provolone cheese, black olives, artichoke hearts and grilled chicken)

Grilled Chicken Salad (pp)..... \$10.95

(Grilled chicken, sliced eggs, grated cheddar and Swiss cheeses, shredded carrots, artichoke hearts, mushrooms and tomato wedges on a bed of fresh mixed greens)

Traditional Chef's Salad (pp)..... \$10.95

(Turkey and ham strips, American and Swiss cheeses, sliced eggs, tomato wedges, cucumber slices and black olives on a bed of fresh mixed greens)

Chicken Tender Salad (pp)..... \$10.95

(Lightly breaded grilled chicken tenders served on a bed of fresh mixed greens with grated cheddar and Swiss cheeses, tomato wedges, sliced eggs, cucumber slices and black olives)



Served Meals

Entrées Include

Salad & Rolls w/ butter, Vegetable & Starch

Beverage Service (Coffee, Hot or Iced Tea, Ice Water)

Soup du Jour may be added for \$3.50 per person

Chicken Selections

Chicken Chardonnay (pp)..... \$15.95

(Sautéed chicken breast with a creamy white wine sauce, with fresh mushrooms and shallots)

Mediterranean Chicken (pp)..... \$16.95

(Baked chicken breast with mushrooms, artichoke hearts, sun-dried tomatoes and feta cheese)

Caesar Chicken (pp)..... \$16.50

(Baked chicken breast coated in crushed croutons and parmesan cheese with herbs, spices with a drizzle of Caesar dressing)

Beef Selections

Sliced Roast Beef (pp)..... \$16.25

(Sliced beef, with brown gravy)

Roast Prime Rib Au Jus (min. 15 guests) (pp)..... \$24.25

(Carved roast beef, served with a savory au jus)

Gorgonzola Beef Tenderloin (min. 10 guests) (pp)..... \$29.95

(Filet mignon with a herb gorgonzola crust and roasted garlic demi-glace au jus)

Beef Tenderloin Bordeaux (min. 10 guests) (pp)..... \$29.95

(Medallions of cut of beef, with red wine sauce, fresh herbs and shallots)

Served Meals

Entrées Include

Salad & Rolls w/ butter, Vegetable & Starch

Beverage Service (Coffee, Hot or Iced Tea, Ice Water)

Soup du Jour may be added for \$3.50 per person

Pork Selections

Roasted Pork Loin with Fuji Apples (pp)..... \$17.95
(Seasoned pork loin with a side of roasted apple slices)

Fish Selections

Parmesan Baked Cod Filet (pp)..... \$16.50
(Potato chip breaded cod filet with parmesan cheese and thyme)

Salmon Filet with Lemon Thyme Sauce (pp) \$17.50
(Baked salmon filet with creamy lemon thyme sauce)

Vegetarian Selections

Spinach Feta Pasta (pp)..... \$11.95
(Tomato, spinach, garlic and feta cheese, tossed with penne pasta)

Penne Pasta with Mushroom Pesto (pp)..... \$11.95
(Portobello and button mushrooms with olive oil, toasted chopped walnuts and fresh herbs served with chef's vegetable)

Garden Vegetable Lasagna (pp) \$12.50
(Fresh zucchini, yellow squash, mushrooms and spinach with a variety of cheeses and vegetarian alfredo sauce)

Parmesan-breaded Portobello (pp)..... \$13.25
(A Portobello mushroom cap with a parmesan cheese herb mixture, served over a bed of rice)

Black Bean Cakes with Cilantro Lime Sauce (pp)..... \$14.50
(Black beans, shredded sweet potato, onions and seasoning, topped with a cilantro lime sauce)

Served Meals

Salad Selections

House Salad

(Fresh mixed greens with sliced mushrooms, cucumbers, shredded carrot, croutons and Balsamic Vinaigrette dressing)

Caesar Salad

(Crisp romaine lettuce with parmesan cheese, red onion, croutons and Caesar dressing)

Layered Romaine and Fresh Spinach Salad

(Layered romaine and fresh spinach with fresh mushroom slices, sliced eggs, croutons and Raspberry Vinaigrette dressing)

Cranberry Walnut Salad

(Fresh spring mix with toasted walnuts, blue cheese crumbles, dried cranberries and a light Dijon Vinaigrette dressing)

Citrus Spinach Salad

(Fresh spinach leaves, iceberg and romaine leaf lettuces with seasonal fresh fruit, chopped celery, green onion and a Homemade Citrus dressing)

(* These items are available at an additional charge of \$.65 per person

Vegetable Selections

*Asparagus Spears ▪ Green Beans ▪ Sautéed Yellow Squash and Zucchini ▪ Broccoli Florets and Baby Carrots ▪ Oven-roasted Vegetables with Fresh Herbs ▪ Stir-fried Fresh Vegetables

Starch Selections

Yukon Gold Garlic Mashed Potatoes ▪ Oven Roasted New Potatoes ▪ *Caramelized Onion & Smoked Bacon Whipped Potatoes ▪ Exotic Grains and Fire-roasted Vegetables ▪ Wild Rice Pilaf w/ Toasted Almonds ▪ Baked Potato w/ Sour Cream ▪ Pearled Couscous and Red Grains

Served Desserts

Seasonal Fresh Fruit with Grand Marnier (pp)..... \$4.25
(With shortbread cookie)

White Chocolate Mousse in Chocolate Cup (pp)..... \$4.25

Seasonal Sorbet (pp)..... \$4.25
(Homemade fruit sorbet) **Available in Kennedy Union or Curran Place, only*

Hot Apple Dumpling (pp)..... \$3.75
(With cinnamon sauce)

Lemons and Cream Shortcake (pp)..... \$3.75
(Layers of shortcake with whipped cream and lemon preserve)
**also available in strawberry*

New York Cheesecake (pp)..... \$3.75
(With strawberry sauce)

Layered Torte (pp) \$3.25
(double chocolate)

Carrot Cake (pp)..... \$3.25
(Cinnamon cake with walnuts, raisins and carrots, topped with cream cheese icing)

Vanilla Ice Cream (pp)..... \$3.25
(Served with shortbread cookie)

**Available in Kennedy Union or Curran Place, only*

Served Meals

Entrées Include

Salad & Rolls w/ butter, Vegetable & Starch

Beverage Service (Coffee, Hot or Iced Tea, Ice Water)

Soup du Jour may be added for \$3.50 per person

Entrée Selections (min. 25 guests)

Entrée menu prices are based on two entrée selections (regular & vegetarian), with all side dishes being the same. Event hosts will need to provide a final guest count as well as a breakdown of each meal at least five business days prior to the event. Event hosts must have some way to differentiate to the service staff which entrée guests have ordered.

Event hosts may also choose to add an additional entrée other than the regular & vegetarian with an added charge of \$3.00/ per person (*multiple entrée charge*).

UD Catering Service's team of culinary experts are able to accommodate most dietary restrictions and/or dietary lifestyle choices. Please make sure to let the event coordinator know of any dietary needs when planning your meal selections.

(gluten-free, dairy-free, vegetarian, vegan, pescatarian, ovo-lacto, halal)

Sweets and Snacks

UD Flyer Cookies (small/dz.)	\$13.75
UD Flyer Cookies (large/dz.)	\$17.75
Seasonal Cookies (dz.)	\$14.50
(iced & decorated)	
Seasonal Cookies (dz.)	\$9.50
(sugared)	
Assorted Cookies (small/dz.)	\$9.25
Assorted Cookies (large/dz.)	\$15.75
Lemon Tea Cookies (dz.)	\$9.50
Coconut Macaroons (dz.)	\$18.00
Brownie Bites (dz.)	\$5.25
Assorted Bistro Bars (dz.)	\$15.95
(salted caramel brownie, blondie bar, lemon lover's bar)	
Cake Truffles (dz.)	\$11.50
(*3 dz. minimum, lemon, chocolate, birthday cake)	
Ohio Buckeyes (dz.)	\$13.50
Rice Krispie Treats (dz.)	\$9.25
Caramel Stuffed Churros (dz.)	\$12.95
Mini Vanilla Cream Puffs (dz.)	\$7.95

Sweets and Snacks

Assorted Bagged Snacks ea.	\$1.50
(Lays, Baked Lay's, pretzels, Doritos, Fritos, Smart Corn Popcorn)	
Assorted Cookie Packs ea.	\$1.25
(chips ahoy, oreos, lorna doone)	
Assorted Nut Packs ea.	\$1.50
Nature Valley Granola Bars ea.	\$1.50
(Oats & Honey, Sweet & Salty)	
Kind Bars ea.	\$2.80
(Gluten- free and contains soy and nuts)	
Potato Chips	\$5.75
(20 ounce bag)	
Pretzels	\$7.75
(2 pound bag)	
Tortilla Chips per lbs.	\$9.50
(with salsa *add guacamole \$15.50/lb)	
Popcorn Bags (10 servings)	\$8.95
(Case serves 125; \$59.75)	
Chex Mix	\$11.75
(2 pound bag)	
Country Trail Mix	\$18.75
(2.5 pound container; contains m & m's, peanuts, raisins)	
Deluxe Mixed Nuts	\$31.50
(2.5 pound bag)	

Sweets and Snacks

Sheet Cakes

1/2 Sheet Cake (serves 30 - 40) \$29.95

Full Sheet Cake (serves 60- 80) \$59.95

(white, chocolate, yellow, marble; white or chocolate icing)

**due to supplier issues, we may not be able to provide sheet cakes and/or particular flavors*

Ice Cream Social

Ice Cream Social (minimum 25)(pp) \$7.00

chocolate & vanilla ice cream (pre-dished); chocolate, strawberry, caramel sauces, crushed oreos, whipped cream, cherries & sprinkles; Ice Water

Hors d'oeuvres

All items sold at a dozen require a (3) dozen minimum

Chef-carved Tenderloin (serves approx. 20-25)	\$229.95
(Served with a creamy horseradish sauce & brioche rolls)	
Chef-carved Turkey Breast (serves approx. 35-40)	\$184.95
(Served with mayonnaise, bistro sauce & brioche rolls)	
Open Faced Mini Turkey Reuben Sandwiches dz.	\$14.75
(Mini cocktail rye bread with sliced turkey breast, sauerkraut, Swiss cheese and Thousand Island)	
Chesapeake Mini Crab Cakes dz.	\$27.95
(A blend of blue crabmeat, peppers, spices; lightly breaded, served with a remoulade dipping sauce)	
Crab or Vegetable-Stuffed Mushrooms dz.	\$11.50
(Mushroom caps filled with crabmeat and onion or vegetables)	
Wild Mushroom Tartlets dz.	\$27.25
(Shiitake, oyster, portobello, cremini and button mushrooms, fresh herbs and Swiss cheese)	
Spinach Artichoke Dip with Tortilla Chips	\$62.95
(Serves approx. 50-60)	
Bacon-wrapped Artichoke Hearts dz.	\$14.95
(Bacon wrapped around artichoke hearts)	
Bacon-wrapped Dates dz.	\$14.95
(Sweet dates enclosed by tender bacon)	
Mini Stuffed Potato Skins dz.	\$12.95
(With chives, cheese, bacon and sour cream)	
Boneless Buffalo Bites with Celery Sticks and Blue Cheese Dip dz.	\$15.25
Spanakopita dz.	\$23.00
(Mediterranean filo-pastry filled with spinach, feta cheese and herbs)	

Hors d'oeuvres

All items sold at a dozen require a (3) dozen minimum

- Maple-glazed or Sweet-and-Sour Meatballs dz.** \$8.25
(*Minimum order of 5 dozen maple syrup added to barbecue sauce for a zesty flavor, or a tangy sauce with pineapple, diced tomato, soy sauce, bell peppers and spices)
- Garlic Cheese Puffs dz.** \$22.95
- Vegetarian Spring Rolls dz.** \$19.95
(Served with a sweet and sour sauce)
- Mini Black Bean Cakes with a Cilantro Lime Sauce dz.** \$10.50
(Black beans, shredded sweet potatoes, roasted garlic and mirepoix formed and lightly sautéed)
- Deli Cocktail Sandwiches dz.** \$19.95
(Ham, Turkey, Roast Beef *vegetarian also available)
- Mini Pinwheels dz.** \$8.75
(Ham, Turkey, Roast Beef *vegetarian also available)
- Crab Rollups dz.** \$10.50
(Crabmeat pâté with bell peppers, green and black olives, on a flour tortilla rolled into spirals)
- Jumbo Shrimp with Cocktail Sauce dz.** \$23.75
- Bruschetta dz.** \$8.25
(Toasted baguette slices topped with a mixture of garlic, tomatoes and basil)
- Mediterranean Platter with Dip and Pita Wedges** \$22.95
(*Tray serves approx. 20-25 guests Hummus, Kalamata olives, feta cheese, artichoke hearts and sour cream)
- Hummus with Pita Wedges** \$12.50
(per pound)
- Assorted Cheese Slices dz.** \$8.50
(*5dz. Minimum Swiss, cheddar, smoked Gouda and provolone cheeses, served with our traditional assortment of crackers)

Hors d'oeuvres

All items sold at a dozen require a (3) dozen minimum

Pretzel Bites with cheese sauce dz. \$7.00
(*7dz. Minimum Bite-sized pretzels served with warm cheese sauce)

Herbed Garlic Cheese Ball (pound) \$11.95

(Cream cheese blended with thyme, oregano, tarragon, chopped green onions and seasonings, rolled in parsley for a unique presentation. Served with an assortment of crackers)

Fresh Fruit Kebobs dz. \$7.25
(Seasonal fresh fruit pieces skewered onto a bamboo skewer)

Fresh Fruit and Cheese Platter

Small Tray (serves 20-25) \$75.00

Large Tray (serves 45-50) \$145.00

Fresh Fruit Platter with Honey Cream Cheese Dip

Small Tray (serves 20-25) \$49.95

Large Tray (serves 45-50) \$98.95

Fresh Vegetables with Ranch Dip

Small Tray (serves 20-25) \$25.95

Large Tray (serves 45-50) \$49.95

Hors d'oeuvres

All items sold at a dozen require a (3) dozen minimum

Newly Added (Spring 2023)

Mini Brie and Onion Tart dz.	\$25.00
White Truffle Potato Croquette dz.	\$25.00
(with Chive Sour Cream)	
Manchego Quince and Prosciutto Phyllo Triangle dz.	\$25.00
Crispy Fig and Fontina dz.	\$25.00
(with Lavender)	
Creamy House Smoked Salmon Mousse dz.	\$25.00
(piped in phyllo cup)	

A' La Carte

A' la carte meat prices include cheese slices, lettuce, tomato, pickles and onion

Meats

Hamburger with bun	\$3.25
Hot Dog with bun	\$2.25
Veggie Burger with bun	\$4.25
Chicken Breast with bun	\$4.25
Pulled BBQ Pork or Chicken with bun	\$3.75
Brat with bun	\$2.95

Sides

Broccoli Craisin Salad (pp).....	\$1.75
Vegetable Ranch Salad (pp)	\$1.75
Potato Salad (pp)	\$1.50
Pasta Salad (pp)	\$1.50
Coleslaw (pp)	\$1.50
House Salad (pp)	\$1.50
Fresh Fruit Salad (pp)	\$2.25
Chicken Salad (lbs.)	\$6.25
Tuna Salad (lbs.)	\$6.25
Egg Salad (lbs.)	\$5.25
Baked Beans (pp)	\$1.50
Whole Fresh Fruit (ea.)	\$1.25

Bar Services

Hosted Bar Setup

(Minimum 25 guests)

(includes glass service bartender service, setup and cleanup)

Beer, Wine and Soft Drinks (pp.) \$1.75

*The following selections items will be charged by consumption *prices will vary at the Arena*

Wine (per bottle) See List

Domestic Beer (canned) \$5.00

Premium Beer \$6.00

Craft Beer \$7.00

O'Douls Non- alcoholic Beer \$5.00

Canned Sodas \$1.50

Cash Bar Setup

(Minimum 50 guests)

(includes glass service bartender service, setup and cleanup)

Beer, Wine and Soft Drinks (pp.) \$1.75

Selling Prices **prices will vary at the Arena*

Premium Wine (per glass) \$7.00

House Wine (per glass) \$6.00

Domestic Beer (canned) \$5.00

Premium Beer \$6.00

Craft Beer \$7.00

O'Douls Non- alcoholic Beer \$5.00

Canned Sodas \$1.50

Bar Services

(pricing located on prior page)

Domestic Beer

Bud Light

Budweiser

Miller Lite

Bud Zero

Premium Beer

Mich Ultra

Yuengling

Sam Adams

White Claw

Angry Orchard

Craft Beer

Haze Jade

Trotwood

Gamma Bomb

Truth

Wine

Story Point: Chardonnay, Cabernet, Pinot Noir

Cupcake: Moscato, Pinot Grigio

Prophecy: Sauvignon Blanc

Champagne

Wy Cliff: Brut

Bar Services

Bar service is available from 11 a.m. to 12 a.m. Monday-Saturday. **Sunday bar service is restricted to beer and soft drinks at Kennedy Union, beer and wine at the Arena and no alcohol sales at Curran Place.** Due to state of Ohio regulations, no carry-in of alcoholic beverages, nor any “self-serve bars” shall be allowed on permit premises. Patrons must be 21 years of age or older to purchase any alcoholic beverages. Patrons may choose to have wine served with dinner for \$3 per person. Please let the event coordinator know when planning the event.

Catering Services will not card guests. It is the responsibility of the event facilitator to provide identification for underage guests.

All recognized student organizations that wish to have alcohol available are required to be approved by The Center For Student Involvement. No alcohol will be served without the presence of an advisor or UD police officer. Individuals must be 21 to purchase alcohol and will be required to show a valid photo ID. Students who are of legal age will be allowed to purchase one drink at a time; no pitchers of beer will be available. The host group or individuals sponsoring the event must follow all state, local, and University laws, rules and regulations regarding the distribution of alcohol and may be liable for damages resulting from improper or irresponsible behavior.

University of Dayton Catering Services will supply Bar Services at the following locations:

Kennedy Union - Virginia Kettering Hall (meeting rooms, dining hall and terraces) - Keller Hall (patios and adjacent green space) - Roesch Library (first and ground floors) - Frericks Center - Rike Center (first floor) - Anderson Center (first floor) - Miriam Hall (first floor and patio) - Humanities Center (first floor and patio) - Humanities Plaza (lawn area) - Kettering Labs (first and fifth floors, patio, and adjoining plaza) - Sherman Hall and adjoining KU plaza - Science Center (first floor and patio, including walkway) - Wohleben Hall (first floor) - Marianist Hall (first and second floors- non-residential) - RecPlex including patio - Arena Flight Deck - Arena Boesch