THE ART OF CATERING

Catering by DESIGN
### BREAKFAST SELECTIONS

<table>
<thead>
<tr>
<th>Breakfast Selection</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Continental Breakfast</td>
<td>$5.00</td>
</tr>
<tr>
<td>Muffins, Assorted Bagels, Breakfast Pastries, Breads, Butter, Cream Cheese, Preserves, Juice, Coffee, Decaf and Tea.</td>
<td>$5.00</td>
</tr>
<tr>
<td>Add Sliced Fruit</td>
<td>$1.50</td>
</tr>
<tr>
<td>All American Breakfast</td>
<td>$8.50</td>
</tr>
<tr>
<td>Scrambled Eggs, Breakfast Potatoes, and your choice of Bacon or Sausage. Served with Fruit Salad, Muffins, assorted Bagels, Breakfast Pastries, Breads, Butter, Cream Cheese and Preserves.</td>
<td>$8.50</td>
</tr>
<tr>
<td>Add Pancakes</td>
<td>$1.25</td>
</tr>
<tr>
<td>Add Waffles</td>
<td>$2.25</td>
</tr>
<tr>
<td>Breakfast Sandwiches</td>
<td>$5.75</td>
</tr>
<tr>
<td>Scrambled Eggs, choice of American or Cheddar Cheese, and choice of Sausage, Canadian Bacon, Bacon or Roasted Vegetables. Served on Croissant, Bagel, or Whole Wheat English Muffin. Served with Fruit Salad.</td>
<td>$5.75</td>
</tr>
<tr>
<td>Southwestern Breakfast Burritos</td>
<td>$5.75</td>
</tr>
<tr>
<td>Chicken Chorizo, Scrambled Eggs, Breakfast Potatoes, Onions, Peppers and Salsa. Served with Fruit Salad.</td>
<td>$5.75</td>
</tr>
<tr>
<td>Oatmeal Bar (nutriGOOD)</td>
<td>$3.50</td>
</tr>
<tr>
<td>Dried Cranberries, Raisins, Sliced Almonds, Brown Sugar and low-fat Milk.</td>
<td>$3.50</td>
</tr>
<tr>
<td>Yogurt Parfait Bar (nutriGOOD)</td>
<td>$8.00</td>
</tr>
<tr>
<td>Vanilla Yogurt, Strawberry Yogurt, Blueberry Yogurt, housemade Granola, Fresh Fruit and Berries.</td>
<td>$8.00</td>
</tr>
<tr>
<td>Add Greek Yogurt (nutriGOOD)</td>
<td>$1.00</td>
</tr>
<tr>
<td>Breakfast On The Go!</td>
<td>$4.25</td>
</tr>
<tr>
<td>A box including Whole Fruit, Granola Bars, Dannon Yogurt and bottled Juice.</td>
<td>$4.25</td>
</tr>
</tbody>
</table>

### A LA CARTE MENU ITEMS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price each</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bagels with Cream Cheese</td>
<td>$1.25</td>
</tr>
<tr>
<td>Breakfast Breads</td>
<td>$1.25</td>
</tr>
<tr>
<td>Breakfast Pastries</td>
<td>$1.25</td>
</tr>
<tr>
<td>Croissants</td>
<td>$1.25</td>
</tr>
<tr>
<td>Dannon Yogurts (NutriGOOD)</td>
<td>$1.00</td>
</tr>
<tr>
<td>Granola Bars</td>
<td>$1.05</td>
</tr>
<tr>
<td>Instant Oatmeal (NutriGOOD)</td>
<td>$1.25</td>
</tr>
<tr>
<td>Muffins</td>
<td>$1.25</td>
</tr>
<tr>
<td>Whole Fruit (NutriGOOD)</td>
<td>$0.80</td>
</tr>
<tr>
<td>Whole Wheat English Muffins (NutriGOOD)</td>
<td>$1.25</td>
</tr>
<tr>
<td>Yogurt Parfaits (NutriGOOD)</td>
<td>$2.50</td>
</tr>
</tbody>
</table>
**SANDWICHES AND WRAPS**

**Boxed Lunch**
Sandwich or Wrap, Baked Chips, Cookies, Whole Fruit, condiments and utensils. $8.50 per person

**Sandwich & Wrap Platter**
Sandwiches and Wraps, Side Salad, Fruit Salad, Baked Chips, with a Cookie and Brownie Tray. $9.50 per person

**Deli Platter**
Sliced Meats, sliced Cheeses, freshly baked Breads and Rolls, Leaf Lettuce, Tomatoes, Deli Pickles and condiments. Served with a Side Salad, Fruit Salad, Baked Chips, and a Cookie and Brownie Tray. $10.00 per person

**Sandwich & Soup Combo**
Sandwich or Wrap, Soup du Jour, Side Salad, Fruit Salad and a Cookie and Brownie Tray. $9.75 per person

**SANDWICH SELECTIONS**

**Chipotle Chicken**
Cajun Roasted Chicken Breast, Green Leaf Lettuce, Red Onion, Chipotle Mayo on a Jalapeño Wrap.

**California Chicken Club**
Shaved Roasted Chicken, Bacon, Guacamole, Tomato, Provolone Cheese on a Whole Grain Roll.

**Grilled Chicken (nutriGOOD)**
Marinated Grilled Chicken, Tomato, Field Greens and Mustard on a Whole Grain Roll.

**Classic Chicken Salad (nutriGOOD)**
Traditional Chicken Salad, Tomato and Lettuce on a Whole Grain Wrap.

**Turkey Monterey**
Roasted Turkey, Bacon, Monterey-Jack Cheese, Tomato, Lettuce, Sprouts, Onion Jam and Garlic Aioli on a Multi Grain Bagel.

**Euro Turkey (nutriGOOD)**
Roasted Turkey, Provolone Cheese, Tomato, Leaf Lettuce with Honey Mustard on 9 Grain Bread.

**Cranberry Turkey Pita (nutriGOOD)**
Roasted Turkey, Tomato, Leaf Lettuce, Celery, Carrots and Cranberry Sauce on a Whole Wheat Pita.

**Turkey Rachel**
Smoked Turkey, Cabbage Slaw, Thousand Island Spread and Swiss Cheese on Rye Bread.

**Classic Bavarian**
Bavarian Ham, Pepper Jack Cheese, Caramelized Onion and Tangy Horseradish Sauce on a Pretzel Roll.
SANDWICHES
AND WRAPS

SANDWICH SELECTIONS CONTINUED

Ham & Swiss
Black Forest Ham, Swiss Cheese, Tomato, Lettuce and Dijon Mustard on 9 Grain Bread.

The Italian
Bologna, Capicola Ham, Salami, Provolone Cheese, Tomato, Lettuce and Basil-Pesto Aioli on a Ciabatta Roll.

Mediterranean Roast Beef Pita
Angus Roast Beef, Shredded Lettuce, Red Onion, Cucumber, Feta Cheese and Carrots on a Whole Wheat Pita.

Caprese Wrap (nutriGOOD)
Marinated Tomato, Shredded Mozzarella Cheese, Spinach and Basil Pesto Mayo on a Tomato Wrap.

Roasted Vegetable (nutriGOOD)
Roasted Zucchini, Yellow Squash, Red Pepper, Eggplant and Cucumber-Yogurt Sauce on a Whole Grain Wrap.

Deviled Egg Salad
Classic Egg Salad, Paprika and Green Leaf Lettuce on Whole Wheat Bread.

Classic Tuna Salad (nutriGOOD)
Tuna Salad, Tomato and Lettuce on a Whole Grain Roll.
~ SALADS AND SOUPS ~

Salad Boxed Lunch  $8.75 per person
Entrée Salad, Whole Grain Dinner Roll, Cookies, Whole Fruit, Salad Dressing and utensils.

Family Style Salad Bowls
   Entrée Salads  $4.50 per person
   Garden Vegetable Salad  $2.75 per person

Soup & Salad Combo  $9.75 per person
Entrée Salad, Soup du Jour, Side Salad and Fruit Salad with a Cookie and Brownie Tray.

Soup (12 Ounce)  $2.25 per person
Choice of Chicken Noodle, Tomato or Soup Du Jour.

ENTRÉE SALADS

Chicken Caesar Salad
Grilled Chicken, Romaine Lettuce, Parmesan Cheese, Croutons and Caesar Dressing.

Harvest Chicken Salad (nutriGOOD)
Grilled Chicken, Field Greens, Apples, Walnuts and Light Italian Dressing.

Southwest Chicken Salad (nutriGOOD)
Roasted Chicken, Corn, Black Beans, Red Peppers, Red Onion, Cheddar Cheese, crisp Tortilla Strips, Salsa, Iceberg Lettuce and Ranch Dressing.

Asian Chicken Chopped Salad
Thai Roasted Chicken, Carrot, Peppers, Red Onion, Cabbage, Chow Mein Noodles, Mandarin Oranges, Almonds, Iceberg Lettuce with Peanut Dressing.

Turkey Cobb Salad
Turkey, Bacon, Blue Cheese, Avocado, Hard Boiled Egg, Tomato, Iceberg Lettuce and Blue Cheese Dressing.

Antipasto Salad
Pepperoni, Salami, Olives, Banana Peppers, Tomato, Mozzarella Cheese, Red Onion, Iceberg Lettuce and light Italian Dressing.

Spinach & Bacon Salad
Fresh Spinach, Crisp Bacon, Hard Boiled Egg, Red Onion, Feta, Tomato, Candied Walnuts and Raspberry Vinaigrette.

Caprese Salad (nutriGOOD)
Fresh Mozzarella Cheese, Tomato, Cucumber, Basil, Lettuce, Parmesan Crisps, Parmesan and Roasted Garlic Vinaigrette.
ENTRÉE SALADS CONTINUED

Strawberry, Spinach & Goat Cheese Salad (nutriGOOD)
Strawberries, Pistachio-Crusted Goat Cheese, Spinach and Balsamic Vinaigrette.

Pear & Romaine Salad
Roasted Pear, Romaine Lettuce, Parmesan Cheese, Dried Cranberries with Honey Mustard Dressing.

Greek Salad
Artichoke Hearts, Tomatoes, Cucumbers, Red Onions, Olives, Red Peppers, Mixed Greens and Balsamic Vinaigrette.

Garden Vegetable Salad (nutriGOOD)
Radishes, Tomatoes, Cucumbers, Green Leaf Lettuce and light Ranch Dressing.
Build Your Own Lunch Buffet! $12.95 per person
Includes disposable utensils and 20 oz. bottled beverages.

Choose One Bread
Rolls with Butter
Bread Sticks (nutriGOOD)
Bruschetta and Crostinis

Choose One Salad
Garden Vegetable Salad (nutriGOOD)
Harvest Salad (nutriGOOD)
Caesar Salad
Greek Salad
Add Grilled Chicken $1.00 per person

Choose One Side Dish
Cavatelli Marinara
Cavatelli Olio with Sundried Tomato and Lemon Zest
White Cheddar Mac and Cheese
Rosemary Roasted Potatoes (nutriGOOD)
Mashed Potatoes (nutriGOOD)
Brown Rice Pilaf (nutriGOOD)
Roasted Vegetables (nutriGOOD)
Sautéed Green Beans (nutriGOOD)
Add a second Side $1.25 per person

Choose One Entrée
Chicken Parmesan
Chicken Marsala (nutriGOOD)
Lemon Chicken (nutriGOOD)
Italian Meatballs
Sausage, Peppers & Onions
Herb Crusted Pork Loin
Cajun Roasted Salmon
Pesto Whitefish(nutriGOOD)
Vegetable Couscous Stuffed Pepper
Eggplant Parmesan
Add a second Entrée $3.50 per person

Choose One Dessert
Fresh Fruit Tray
Cookies and Brownies
Apple Pie
Add Cannolis $1.00 per person
HOT BUFFETS

Tacos
Grilled Chicken and seasoned Beef, Grilled Vegetable Tray, Spanish Rice, served with Soft Tortillas. Toppings include Lettuce, Tomato, Shredded Cheese, Salsa and Sour Cream. Served with a Cookie and Brownie Tray.

Italy
Pesto Chicken, Baked Penne, Garlic Bread, Caesar Salad and Cannolis.

Asia
Chicken Teriyaki, Vegetable Stir-Fry, Steamed Rice, Cold Soba Noodle Salad and Almond Cookies

Morocco
Tandoori Chicken, Potato and Pea Couscous, Fattoush, Roasted Vegetable Platter, Zucchini Nut Bread with Cardamom Icing.

Thailand
Tamarind Chicken Breast, Green Vegetable Curry, Basmati Rice, Chopped Salad and assorted Dessert Bars

Caribbean
Mojo Pork Loin and Caramelized Pineapple, Rice Pilaf, Sweet Potatoes and Coconut, and Roasted Vegetable Salad with Cuban Vinaigrette. Served with a Key Lime Tart.

Fresh Catch

Southwest
Southwest-marinated Flank Steak with Salsa Verde, Cilantro-lime Chicken with Tomato Relish, Spanish Rice, Roasted Corn and Black Bean Salad. Served with Mexican Chocolate Brownie.

Southern BBQ
BBQ Chicken and Ribs, Baked Sweet Potatoes, Five Bean Salad, Corn Bread and Peach Cobbler.

Backyard BBQ
Hamburgers, Hot Dogs, Sesame Buns, Potato Salad, Cole Slaw, Watermelon and Apple Pie.

*Garden Burgers Available Upon Request

Includes disposable utensils and 20 oz. bottled beverages.
FOCACIA PIZZA

Build Your Own Pizza
  Full Sheet (48 pieces)  $24.00
  Half Sheet (24 pieces)  $12.00

Toppings  $2.25 each
  Bacon, Sausage, Chicken, Pepperoni, Ham, Meatballs, Green Peppers, Artichokes, Mushrooms,
  Spinach, Red Onion, Zucchini, Yellow Squash, Roasted Red Peppers, Black Olives, Banana Peppers,
  Fresh Tomatoes, Fresh Herbs, Tomato Sauce, Pesto, or Roasted Garlic White Sauce.

Specialty Pizzas
  Full Sheet (48 pieces)  $30.00
  Half Sheet (24 pieces)  $15.00

Chicken Florentine Pizza
  Grilled Chicken, Spinach, Roasted Red Peppers, Fresh Herbs, Roasted Garlic White Sauce and Mozzarella Cheese.

Heart Healthy Pizza (nutriGood)
  Zucchini, Yellow Squash, Peppers, Artichokes, Fresh Tomatoes, Tomato Sauce and Mozzarella Cheese.

Margherita Pizza (nutriGood)
  Fresh Tomatoes, Basil, Tomato Sauce and Mozzarella Cheese.

Meat Lovers Pizza
  Bacon, Pepperoni, Sausage, Tomato Sauce and Mozzarella Cheese.
## PLATTERS AND SNACKS

### PLATTERS

<table>
<thead>
<tr>
<th></th>
<th>Small</th>
<th>Medium</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced Fruit Tray (nutriGOOD)</td>
<td>$18.00</td>
<td>$49.00</td>
<td>$ 69.00</td>
</tr>
<tr>
<td>Fresh Vegetable Tray (nutriGOOD)</td>
<td>$18.00</td>
<td>$49.00</td>
<td>$ 69.00</td>
</tr>
<tr>
<td>Domestic Cheese Platter</td>
<td>$35.00</td>
<td>$69.00</td>
<td>$110.00</td>
</tr>
<tr>
<td>Importd Cheese Platter</td>
<td>$45.00</td>
<td>$99.00</td>
<td>$139.00</td>
</tr>
<tr>
<td>Hummus &amp; Pita Chips (nutriGOOD)</td>
<td></td>
<td>$45.00</td>
<td></td>
</tr>
<tr>
<td>Mini Sandwich Platter (25 pieces)</td>
<td>$35.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Baked Brie with Chutney</td>
<td>$60.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Antipasti Platter</td>
<td>$75.00</td>
<td></td>
<td>$100.00</td>
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### SNACKS

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Individual bags of Baked Chips (nutriGOOD)</td>
<td>$0.80 each</td>
</tr>
<tr>
<td>Individual bags of Pretzels</td>
<td>$0.80 each</td>
</tr>
<tr>
<td>Granola Bars</td>
<td>$1.50 each</td>
</tr>
<tr>
<td>100 Calorie Snack Packs (nutriGOOD)</td>
<td>$0.55 each</td>
</tr>
</tbody>
</table>
DESSERTS AND BEVERAGES

**DESSERTS**

- Freshly Baked Cookies (2 per person)  $1.50 per person
- Freshly Baked Brownie  $2.00 each
- Mini Pastries (3 per person)  $2.50 per person
- Cannolis  $2.50 each
- Cheesecake  $3.75 each
- Yogurt Parfait (NutriGOOD)  $1.10 each
- Strawberry Banana Parfait (NutriGOOD)  $1.25 each
- Fruit Kabob (NutriGOOD)  $2.25 each
- Assorted Novelty Ice Cream  $1.00 each
- Ice Cream Social  $5.75 per person

  Includes Strawberry, Caramel and Chocolate Syrup, Whipped Cream, Chopped Nuts, Cherries and Sprinkles with your choice of Vanilla, Chocolate or Strawberry Ice Cream.

**24 Hours Notice Required for Desserts and Ice Cream.**

**BEVERAGES**

- Coffee & Decaf (NutriGood)  $1.75 per person
- Hot Tea (NutriGood)  $0.95 per person
- Hot Chocolate  $0.80 per person
- Soft Drinks 20 oz.  $1.50 each
- Soft Drinks 12 oz.  $1.30 each
- Bottled Water 20 oz. (NutriGood)  $1.50 each
- Bottled Water 12 oz. (NutriGood)  $1.30 each
- Bottled Juice (NutriGood)  $1.95 each
- Bottled Iced Tea  $1.95 each
- Bottled Lemonade  $1.50 each
- Milk, whole, 2%, skim, chocolate  $0.95 each
- Fruit Punch  $0.75 per person
- Apple Cider (seasonal)  $0.95 per person

Specialty Wines and Full Bar Service available upon request.
Bartenders and Servers available for $25.00 per hour; 4 hour minimum.
ORDERING GUIDELINES

Office Hours
Monday through Friday, 6:00 am to 5:00 pm. After hours service will be available until midnight, 7 days a week including holidays.

Ordering
Catering orders are accepted via CaterTrax, the online ordering system, catertrax.com. Our catering team will confirm orders within 24 hours. Disposable plates, utensils and serviceware are included with all orders.

Deliveries
Delivery times are accommodated on a first come, first serve basis.

Ordering Requirements
We ask for a minimum of 48 hours notice for all catering orders. Last minute orders are welcome upon availability.

Payment Options
Catering by Design accepts all major credit cards and company checks. Approved clients may bill their cost centers or charge accounts.

Cancellation Policy
We require 24 hours notice to cancel an order. Orders cancelled within 24 hours are subject to charges.

Special Events & Parties
Planning a special event or party? Our team is here to assist with all your event details, from custom menus to event design. Contact Catering by Design for information.

Acceptance of Order
Catering orders are accepted on a first come, first serve basis.

This menu will offer a variety of executive level menus, and can be customized to suit any event. We ask that our clients who are planning an executive catering or special event contact our Catering Manager to personally discuss the event details and menu planning. Our Chef is also available to be a part of this process to make suggestions or to write a custom menu.

A final guaranteed number of guests is required 3 business days prior to the event date. Once a guarantee is given, the number of guests may not decrease, but may increase slightly with Catering by Design management approval.

Premier Catering and Special Event functions are given the highest level of service and preparation. All food will be served in the appropriate warming equipment or on china platters with silver serving utensils. Guests will be dining on tables draped with house linens using house china, silverware and glassware for no additional fee. Should quantities above the house inventory be needed or specialty linen, china, silverware and glassware be required, the Catering Manager can assist with selecting the appropriate rentals. Rental fees for the additional items would be added to the cost of the event.

Servers and bartenders will also be a necessity at Premier Catering and Special Event functions. The number of servers and bartenders will be determined on a case by case basis. Servers are charged at $25.00 per hour and bartenders are charged at $20.00 per hour with a four hour minimum. Bussers are charged at $14.00 per hour with a two hour minimum. Party Chefs are available for a $75.00 fee for food action stations.

Décor may be requested for events for an additional cost.
PREMIER CATERING MENU
We have prepared this collection of culinary excellence to demonstrate the extraordinary capabilities of our Executive Chefs and Catering Experts. In the next several pages you will find a sampling of various styles of displays and dinners. We will work closely with you to create an initial catering collection as well as continue to work with you to create a custom menu for each Ohio State University Event.

**Receptions**
- Passed Hors D’Oeuvres
- Hors D’Oeuvres Station
- Chef’s Reception Stations
- Chef’s Dessert Reception Stations

**Lunch and Dinner**
- Dinner Buffets
- Plated Dinners

**Gluten Free**
- Breakfast, Lunch, Reception and Dinner Menus

**Beverages**
- Non-Alcoholic Beverages
- Bar Packages
PASSED HORS D’OEUVRES

Chicken Wellington $1.50 per piece
Spanikopita $1.50 per piece
Autumn Squash Tartlet $2.00 per piece
Raspberry and Brie Tartlet $2.00 per piece
Tomato Basil and Olive Bruschetta $2.00 per piece
Duck and Apricot Salad on an Endive Petal $2.00 per piece
Sesame Chicken Wonton $2.00 per piece
Curried Chicken Crostini $2.00 per piece
Chicken and Apple Tartlet $2.00 per piece
Smoked Salmon Pinwheel $2.50 per piece
Sesame Seared Tuna on a Cucumber Chip $2.50 per piece
Baby Vegetable Maki Roll $3.00 per piece
Peppered Beef Tenderloin Crostini $3.00 per piece
Lamb Kefte on Pita Chip $3.00 per piece
Mini Crab Cakes with Classic Remoulade $3.50 per piece
Scallop Lollipop $3.50 per piece
Zucchini Wrapped Filet $3.50 per piece
Mini Bison Burger $3.50 per piece
Bloody Mary Shrimp Cocktail Shooter $4.00 per piece

HORS D’OEUVRE STATIONS

Hummus and Whole Wheat Pita $3.00 per person | 1 hour $4.50 per person | 2 hours
Chicken Pot Stickers with Plum Sauce $3.00 per person | 1 hour $4.50 per person | 2 hours
Turkey Meatballs in Tomato Sauce $3.00 per person | 1 hour $4.50 per person | 2 hours
Domestic Cheese and Crackers $3.00 per person | 1 hour $4.50 per person | 2 hours
Turkey Meatloaf Sliders $3.50 per person | 1 hour $5.00 per person | 2 hours
Salmon Cakes $3.50 per person | 1 hour $5.00 per person | 2 hours
Baked Brie with Fruit Chutney $3.50 per person | 1 hour $5.00 per person | 2 hours
Eggplant Cannelloni $3.50 per person | 1 hour $5.00 per person | 2 hours
Imported Cheese and Crackers $3.50 per person | 1 hour $5.00 per person | 2 hours
Baby Vegetable Crudité $4.00 per person | 1 hour $6.50 per person | 2 hours
Ginger Chicken Satay $4.00 per person | 1 hour $6.00 per person | 2 hours
Chipotle Chicken Quesadilla $4.00 per person | 1 hour $6.00 per person | 2 hours
Turkey Breast and Gouda Panini $4.50 per person | 1 hour $6.50 per person | 2 hours
Antipasti Platter $4.50 per person | 1 hour $6.50 per person | 2 hours
Beef and Blue Cheese Panini $4.50 per person | 1 hour $6.50 per person | 2 hours
Lamb Chop Lollipops $4.50 per person | 1 hour $6.50 per person | 2 hours
Caprese and Pesto Panini $4.50 per person | 1 hour $6.50 per person | 2 hours
Diver Scallops with Corn Salsa $5.00 per person | 1 hour $7.00 per person | 2 hours
Assorted Maki Rolls $5.50 per person | 1 hour $7.50 per person | 2 hours
Shrimp Cocktail $5.50 per person | 1 hour $7.50 per person | 2 hours
RECEPTIONS
CHEF’S RECEPTION STATIONS

CARVING STATIONS
Mesquite Marinated Boneless Turkey Breast
   $16.00 per person | 2 hours
   Served with Dried Cranberry Relish and Sage Gravy.

Sun Dried Tomato and Spinach Stuffed Chicken Breast
   $16.00 per person | 2 hours
   Served with Sherry Mushroom Sauce and Pesto Aioli.

Apple Cider Brined Pork Loin
   $17.00 per person | 2 hours
   Served with Apricot Mustard and Thai Chili Barbeque.

Herb Crusted Beef Tenderloin
   $24.00 per person | 2 hours
   Served with Peppercorn Jus and Rosemary Horseradish Sauce.

PASTA STATION
Select Two Pastas
   $22.00 per person | 2 hours

Whole Wheat Pasta
   Served with Broccoli Pesto, Roasted Red Peppers, Kale and Garlic Oil.

Three Cheese Tortellini
   Served with Classic Bolognese, Fresh Basil and Parmesan.

Gemelli
   Served with Roasted Tomato Veloute, Grilled Chicken, Portabella Mushrooms and Spinach.

Gnocchi
   Served with Shrimp, Confetti Vegetables, Marinated Tomatoes, Lemon Caper Butter Sauce.
   Garlic Bread and a Classic Caesar Salad.

ASIAN DUMPLING STATION
Steamed Wontons with Shrimp and Pork in Shiitake Mushroom Broth
Spicy Chicken Potstickers with Apple Ginger Slaw
Steamed Vegetable Buns with Plum and Soy Dipping Sauces

WOK STATION
Chicken, Beef or Shrimp stir-fried to order with Baby Vegetables
   Served with Teriyaki or Sesame Ginger Sauce, Brown Rice or Noodles.

RISOTTO STATION
Baby Vegetable Risotto
   Cooked to order with Chicken, Scallops or Shrimp and Shaved Parmesan Cheese.

All Chef’s Reception Stations will include a $75.00 Chef Fee.
Special equipment may be required at an additional cost.
# DESSERT STATIONS

- **Dark Chocolate Fondue**  
  *Warm Dark Chocolate served with Pretzels, Strawberries, Marshmallow and Dried Fruits.*  
  $12.95 per person

- **Crepe Station**  
  Bananas Foster with Dark Rum Sauce and Fresh Whipped Cream.  
  Garnished with Fresh Macerated Berries and Chantilly Cream.  
  $14.95 per person

- **Carved Roasted Pineapple Station**  
  Marinated and Roasted Pineapple carved to order.  
  Served with Vanilla Bean Ice Cream and Dark Rum Sauce.  
  $14.95 per person

- **Peach Melba Station**  
  Summer Peaches served over Vanilla Bean Ice Cream with Fresh Raspberry Coulis.  
  $14.95 per person

- **HOT COCOA BAR**  
  Milk Chocolate Cocoa and White Chocolate Cocoa, served with Dark Chocolate Shavings, Cinnamon Sticks, Whipped Cream and Marshmallows.  
  $7.95 per person

- **POACHED PEARS AND CHANTILLY CREAM**  
  Seasonal Pears poached in White Wine, Cinnamon and Vanilla.  
  Served with Fresh Whipped Cream.  
  $8.95 per person

- **STRAWBERRY SHORTCAKE STATION**  
  Fresh Baked Sugar Free Shortcakes and Marinated Strawberries served with Chantilly Cream.  
  $8.95 per person

## A LA CARTE DESSERTS

- Freshly Baked Cookies (2 pieces)  
  $1.75 per person

- Freshly Baked Brownies  
  $1.75 each

- Gourmet Dessert Bars  
  $1.75 each

- Dark Chocolate Bark  
  $2.50 per person

- Dark Chocolate Dipped Dried Fruits  
  $2.50 per person

- Cupcakes  
  $2.75 each

- Fruit Kabobs  
  $2.75 each

- Mini Pastries (3 pieces)  
  $3.75 per person

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*All Chef’s Dessert Reception Stations will include a $75.00 Chef Fee. Special equipment may be required at an additional cost.*
LUNCH
One Salad, One Entrée, One Pasta, One Side and One Dessert. $24.95 per person

DINNER
Two Salads, Two Entrées, One Pasta, One Side and One Dessert. $32.95 per person

SALADS
Harvest Salad | Spring Greens, Dried Cranberries, Apples, Walnuts and Bleu Cheese with Balsamic Vinaigrette.
Classic Caesar Salad | Romaine Lettuce, Parmesan Cheese and Whole Wheat Croutons with Caesar Dressing.
Butter Lettuce Salad | Granny Smith Apples and Chopped Walnuts with Honey Lavender Vinaigrette.
Insalata Mista | Bibb Lettuce, Carrots, Radicchio and Fennel with Red Wine Vinaigrette.
Asian Mushroom and Broccoli Salad
Persian Salad | Chickpeas, Celery, Onions and Red Peppers with Lemon Vinaigrette.
Mango and Quinoa Salad | Slivered Almonds, Tomatoes, Chives and Spices with Extra Virgin Olive Oil.
Roasted Italian Pasta Salad | Whole Wheat Penne, Cherry Tomatoes, Zucchini, Yellow Squash, Fennel, Red Peppers, Basil and Parmesan Cheese with Extra Virgin Olive Oil and Balsamic Vinegar.
Red Skin Potato Salad | Red and Yellow Peppers, Tomatoes, Oregano and Parsley with Dijon Mustard and Olive Oil.

ENTRÉES
Belle and Evans Air-Chilled Chicken Breast Marsala | Served with Forest Mushrooms and Leeks.
Sake-Soy Glazed Bay of Fundy Salmon | Served with Shiitake Mushrooms and Grilled Asparagus.
Mojo Marinated Flank Steak | Served with Caramelized Plantains.
Chicken Paprikash | Served with Whole Wheat Mushroom Spaetzel.
Herb Roasted Berkshire Farms Pork Loin | Served with Sauerkraut.
Grilled Salmon Filets | Served with Citrus Salsa.
Broiled Black Grouper | Served with Lemon Garlic Herb Sauce.

PASTA
Penne al Forno | Served with Fresh Marinara Sauce.
Three Cheese Ravioli | Tossed with Herbs, Parmesan and Pine Nuts.
Wild Mushroom Risotto
Sweet Potato Gnocchi

SIDES
Herb Roasted Red Skin Potatoes | Wilted Spinach and Olive Oil
Brown Rice Pilaf | Baby Vegetable Sauté
Baked Sweet Potatoes | Coconut Yam and Plantain Hash
Cauliflower Gratin | Artichoke, Oven Roasted Tomato and Kale Couscous

DESSERTS
Warm Dark Chocolate Cake | Served with Vanilla Bean Ice Cream, Caramel Sauce and Fresh Berries.
Vanilla Bean Cheesecake | Served with Strawberry Confit and Chantilly Cream.
Mango Crème Brulee | Served with Fresh Berries and Honey Madeleines.
Organic Carrot Cake | Served with Vanilla Caramel and Candied Walnuts.
Roasted Apple Cobbler | Served with Cinnamon Crème Anglaise and Puff Twists.
**SALADS**

Red and Yellow Salad | *Herbed Goat Cheese, Pear and Micro Herb Bundle with Lemon Shallot Vinaigrette.*

Butter Lettuce Salad | *Granny Smith Apples and Chopped Walnuts with Honey Lavender Vinaigrette.*

Endive and Mache Salad | *Fresh Berries, Maytag Bleu Cheese and Triple Berry Vinaigrette.*

Red and Green Romaine Lettuce Salad | *Grilled Focaccia Bread, Parmesan Cheese and Herb Vinaigrette.*

Panzenella Salad | *Grilled Bread, Cucumbers, Tomatoes, Red Onions and Roasted Garlic Vinaigrette.*

**ENTRÉES**

Lemon Thyme Roasted Chicken Breast   $16.00 per person
   *Served with Sautéed Leeks, Mushrooms and Crispy Spaetzel.*

Oven Roasted Chicken Breast   $16.00 per person
   *Served with Lemon Grilled Broccolini and Herbed Couscous.*

Roasted Turkey Breast and Braised Turkey Thigh   $18.00 per person
   *Served with Garlic Mashed Redskins, Cider Glazed Carrots and Fennel, Cranberry Relish and Natural Turkey Gravy.*

Grilled Mahi Mahi   $20.00 per person
   *Served with Coconut Sweet Potato and Plantain Hash, Zucchini and Squash and Vanilla Rum Glaze.*

Honey Walnut Crusted Belle and Evans Air-Chilled Chicken Breast Marsala   $23.00 per person
   *Served with Middle Eastern Quinoa, Baby Vegetables and Chicken Jus.*

Seared Sea Scallops   $24.00 per person
   *Served with Mushroom and Leek Sauté, Truffled Cauliflower Purée and Pea Tendrils.*

Opal Basil Smeared Halibut   $26.00 per person
   *Served with Gravel Pasta, Artichokes, Roasted Tomato and Spinach Ragout, Tapenade and a Pernod Reduction.*

Truffle Crusted New York Strip   $30.00 per person
   *Served with Brussels Sprout and Cauliflower Sauté and Triple Carrot Purée.*

Pistachio Crusted Elysian Fields Lamb Chops   $32.00 per person
   *Served with Multi Colored Fingerling Potatoes, Grilled Asparagus and Pinot Noir Demi.*

Grain Fed Beef Filet   $32.00 per person
   *Served with Almond Gnocchi, Golden Chanterelles, Braised Chef’s Garden Greens and Sweet Vermouth Demi.*

Belle and Evans Air Chilled Chicken Breast and Halibut Filet Duet   $40.00 per person
   *Served with Heirloom Tomato and Cucumber Salad and Yellow Tomato Coulis.*

Sautéed Prawns and Main Lobster Duet   $42.00 per person
   *Served with Scallion Andouille Risotto, Baby Carrots and Squash.*

Beef Filet and Scampi Duet   $48.00 per person
   *Served with Dauphinoise Potatoes, Port Glazed Pearl Onions and Garlic Grilled Asparagus.*

**DESSERTS**

Warm Dark Chocolate Cake | *Served with Vanilla Bean Ice Cream, Caramel Sauce and Fresh Berries.*

Vanilla Bean Cheesecake | *Served with Strawberry Confit and Chantilly Cream.*

Mango Crème Brulee | *Served with Fresh Berries and Honey Madeleines.*

Organic Carrot Cake | *Served with Vanilla Caramel and Candied Walnuts.*

Roasted Apple Cobbler | *Served with Cinnamon Crème Anglaise and Puff Twists.*
BREAKFAST BOX

Large Pearl Tapioca and Seasonal Fruit Garnish, Cottage Cheese, Gluten Free Pastry and Bottled Juice.

$7.95 per person

LUNCH BOX

Sandwich or Salad, Gluten Free Chips, Whole Fruit and Gluten Free Dessert.

Petite Mache and Field Greens Salad | Fresh Berries and Maytag Bleu Cheese with Triple Berry Vinaigrette.

Chef’s Mixed Garden Greens Salad | Herbed Grilled Belle and Evans Air-Chilled Chicken Breast, Baby Carrots, Tomatoes, Organic Cucumbers and Feta with Lemon Vinaigrette.

Classic Caesar Salad | Grilled Belle and Evans Air-Chilled Chicken Breast, Romaine Lettuce, Parmesan Cheese and Parmesan Crisps with Caesar Vinaigrette.

All Natural Turkey Breast Sandwich | All Natural Sliced Turkey Breast, Pea Tendrils, Tomatoes, Avocado and Rosemary Garlic Spread on Gluten Free Rice Bread.

Grilled Portabella Mushroom Sandwich | Grilled Portabella Mushrooms, Eggplant, Halumi Cheese, Oven Roasted Tomatoes and Red Pepper Aioli on Gluten Free Almond Bread.

EXECUTIVE LUNCH BOX

Sandwich or Salad, Baby Vegetable Quinoa Salad, Minted Fruit Salad and Gourmet Gluten Free Dessert.

Grilled Flank Steak Salad | Pickled Red Onion, Organic Cucumbers, St. Andre Cheese and Oven Roasted Tomatoes with Truffle Vinaigrette.

Bay of Fundy Salmon Caesar | Local Red and Green Romaine Lettuces, Parmesan Cheese and Rice Bread Croutons with Caesar Vinaigrette.

Roast Beef and Cheddar Sandwich | Shaved Roast Beef, 8 year old Cheddar Cheese, Local Greens, Organic Tomatoes and Pickled Red Onion on Gluten Free Almond Bread.

Crab Salad Sandwich | Lump Crab Salad and Red Romaine Lettuce on Gluten Free Rice Bread.

$12.00 per person
### PASSED HORS D’OEUVRES
- Butternut Squash Bisque Shooter
- Tomato and Mozzarella Balsamic Pipettes | *Served with Micro Basil.*
- Traditional Gazpacho with Rock Shrimp | *Served with Cilantro and Cucumber Jus.*
- Assorted Baby and Micro Vegetable Cup
- Roasted Red and Golden Beet Spoon | *Served with Chevre, Balsamic Reduction and Micro Arugula.*

**$4.00 per piece**

### CHEF’S RECEPTION STATION
- Eggplant and Ricotta Cannelloni with Baby Vegetable Risotto
- Strawberry Shortcake | *Served with Chantilly Cream and Fresh Berries.*

All Chef’s Reception Stations will include a $100.00 Chef Fee.

**$13.95 per person**

### PLATED DINNER
- Garden Greens Salad | *Served with Spring Greens, Caramelized Pears, Cambazola Bleu, Toasted Pistachios and Roasted Pear Vinaigrette.*
- Broiled Black Cod | *Served with Braised Greens and White Beans and Sweet Potato Purée.*
- Flourless Chocolate Cake | *Served with Raspberry Coulis and Fresh Berries.*

**$36.00 per person**
BEVERAGES

Assorted Hot Teas $0.50 per person
Milk - Whole, 2%, Skim, Chocolate $0.75 each
Sparkling Fruit Punch $0.75 per person
Apple Cider (Seasonal) $0.95 per person
Bottled Soft Drinks $1.25 each
Bottled Water $1.25 each
Bottled Juice $1.50 each
Bottled Iced Tea $1.50 each
Freshly Brewed Coffee and Decaffeinated Coffee $2.25 per person
Pellegrino Sparkling Water $2.50 each

BEER AND WINE BAR PACKAGE
Two Hours $12.00 per person
Three Hours $18.00 per person
Four Hours $22.00 per person

PREMIUM BAR PACKAGE
Premium Liquors, Martinis, House Wines, Imported Beers, Domestic Beers, Microbrews,
Soft Drinks and Bottled Water.
Two Hours $16.00 per person
Three Hours $24.00 per person
Four Hours $28.00 per person

HOST BAR PACKAGE - CHARGES BASED ON CONSUMPTION
Soft Drinks and Water $1.00 each
Domestic Beers $3.50 each
Imported Beers $4.00 each
Microbrews $5.00 each
Single Mixed Drinks $7.00 each
Double Mixed Drinks $9.00 each
Martinis $10.00 each
House Wines $20.00 per bottle

CASH BAR PACKAGE - INCLUDES SALES TAX AND $100.00 CASHIER FEE
Soft Drinks and Water $1.25 each
Domestic Beers $4.00 each
Imported Beers $4.50 each
Microbrews $5.50 each
Single Mixed Drinks $7.50 each
Double Mixed Drinks $9.50 each
Martinis $10.50 each
House Wines $22.00 per bottle

Bartenders are required for bar services, $20.00 per hour, 4 hour minimum.
Office Hours
Monday through Friday, 6:00 am to 5:00 pm. After hours service will be available until midnight, 7 days a week including holidays.

Ordering
Catering orders are accepted via CaterTrax, the online ordering system, catertrax.com. Our catering team will confirm orders within 24 hours. Disposable plates, utensils and serviceware are included with all orders.

Deliveries
Delivery times are accommodated on a first come, first serve basis.

Ordering Requirements
We ask for a minimum of 48 hours notice for all catering orders. Last minute orders are welcome upon availability.

Payment Options
Catering by Design accepts all major credit cards and company checks. Approved clients may bill their cost centers or charge accounts.

Cancellation Policy
We require 24 hours notice to cancel an order. Orders cancelled within 24 hours are subject to charges.

Special Events & Parties
Planning a special event or party? Our team is here to assist with all your event details, from custom menus to event design. Contact Catering by Design for information.

Acceptance of Order
Catering orders are accepted on a first come, first serve basis.

This menu will offer a variety of executive level menus, and can be customized to suit any event’s need. We ask that our clients who are planning an executive catering or special event contact our Catering Manager to personally discuss the event details and menu planning. Our Chef is also available to be a part of this process to make suggestions or to write a custom menu.

A final guaranteed number of guests is required 3 business days prior to the event date. Once a guarantee is given, the number of guests may not decrease, but may increase slightly with Catering by Design management approval.

Premier Catering and Special Event functions are given the highest level of service and preparation. All food will be served in the appropriate warming equipment or on china platters with silver serving utensils. Guests will be dining on tables draped with house linens using house china, silverware and glassware for no additional fee. Should quantities above the house inventory be needed or specialty linen, china, silverware and glassware be required, the Catering Manager can assist with selecting the appropriate rentals. Rental fees for the additional items would be added to the cost of the event.

Servers and bartenders will also be a necessity at Premier Catering and Special Event functions. The number of servers and bartenders will be determined on a case by case basis. Servers are charged at $25.00 per hour and bartenders are charged at $20.00 per hour with a four hour minimum. Bussers are charged at $14.00 per hour with a two hour minimum. Party Chefs are available for a $75.00 fee for food action stations.

Décor may be requested for events for an additional cost.
THE OHIO STATE UNIVERSITY

LUXURY SUITE MENU
## Hot Beverage Service (Serves 6 Guests)
- Regular or Decaf Coffee: $15.00
- Hot Chocolate: $15.00

## Sodas and Bottled Water
- Dasani Bottled Water:
  - 6 Pack (20 oz. Bottles): $18.00
  - 6 Pack (12 oz. Cans): $16.00
- Coca Cola, Diet Coke, Coke Zero, Sprite, Sprite Zero, Mello Yellow, Minute Maid Fruit Punch, Schweppes Ginger Ale

## Domestic Beer
- 6 Pack:
  - Bud, Bud Light, Miller Lite, Michelob Ultra, Coors Light, Yuengling, O’Doul’s: $20.00

## Imported Beer
- 6 Pack: $22.00
  - Heineken, Corona, Corona Light, Amstel Light, Molson Canadian, Labatt

## Juice
- 6 Pack: $20.00
  - Cranberry, Grapefruit, Clamato, Orange or Tomato

## Mixers
- 6 Pack:
  - Rose's Lime Juice: $10.00
  - Club Soda: $10.00
  - 1 Litre Bottle Tonic Water: $9.00
  - 1 Litre Bottle Margarita Mix: $10.00
  - Sweet & Sour Mix: $10.00
  - Bloody Mary Mix: $10.00
  - Rose's Grenadine: $10.00

## Wine, Liquor, and Spirits*

### Chardonnay
- Characteristic flavors of classic Chardonnay include rich, buttery body with flavors of subtle fruit and aromas of roasted nuts.
- Kendall Jackson: $34.00
- Estancia: $34.00
- Lapostolle, Organic: $34.00

### Pinot Grigio
- Dry, light and crisp taste with delicate floral and fruit scents.
- Riondo: $32.00
- Barefoot: $22.00

### Sweet White/Blush
- Refreshing wines with balanced sweet flavor.
- Beringer White Zinfandel: $20.00
- Seven Daughters Moscato: $29.00
- Fizz 56 Brachetto, Sweet Red: $40.00

### Cabernet
- Medium to full-bodied with rich, complex flavors and intense bouquet.
- Kendall Jackson: $34.00
- Rosemount: $34.00
- Lapostolle, Organic: $34.00

### Merlot
- This distinguished red wine offers flavors of black cherry, raspberry and cocoa.
- Redwood Creek: $20.00
- Chateau St. Jean: $30.00
- Frei Brothers: $35.00

### Pinot Noir
- Rich berry flavors accented by aromas of oak, ripe cherry and spice.
- Estancia: $39.00
- Seven Daughters: $25.00

## Bourbon
- Jim Beam: $45.00

## Cordials
- Hennessy V.S.: $80.00
- Di Saronno Amaretto: $62.00
- Kahlua: $60.00
- Bailey's Irish Cream: $60.00
- Triple Sec: $10.00

## Vermouth
- Martini & Rossi Dry: $10.00
- Martini & Rossi Sweet: $10.00

## Gin
- Tanqueray: $65.00
- Bombay Sapphire: $75.00

## Rum
- Bacardi: $45.00
- Captain Morgan's Spiced Rum: $50.00

## Scotch
- Dewar’s White Label: $60.50
- Johnnie Walker Red: $59.00

## Tequila
- Jose Cuervo Gold: $47.00

## Vodka
- Grey Goose: $85.00
- Absolut: $65.00
- Ketel One: $72.00
- Smirnoff: $45.00

## Whiskey
- Crown Royal: $75.00
- Maker’s Mark: $75.00
- Jack Daniels: $65.00
- Canadian Club: $46.00

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*Only served at Schottenstein Center*
SNACKS
All items are designed to serve 12 people.

- Gourmet House Made Potato Chips $20.00
  Fresh potatoes sliced daily and fried to a golden brown. Choose from Traditional, Garlic, or Cajun flavored.

- Tortilla Chips with Guacamole, Bean Dip & Salsa $30.00
- Tortilla Chips with Chili Con Queso Dip $30.00
- Tortilla Chips with Black Bean & Corn Salsa $30.00
- Tortilla Chips with Nacho Cheese $24.00
- Honey Roasted Peanuts $15.00
- Potato Chips with Ranch & Onion Dip $24.00
- Sweet Potato Chips $20.00
  Fresh sweet potatoes sliced daily and seasoned with brown sugar.

STARTERS
All items are designed to serve 12 people.

- Crispy Chicken Tenders $55.00
  All white meat Chicken Strips served with Honey Mustard and BBQ sauce.

- Chicken Chunks $70.00
  Lightly breaded boneless chunks of chicken cooked to perfection and glazed with your choice of Buffalo, Sweet & Sour, BBQ or Teriyaki sauce.

- Buffalo Wings $70.00
  Spicy wings accompanied by celery sticks and bleu cheese dressing.

- Coconut Chicken $70.00
  Lightly battered boneless chicken rolled in sweet coconut. Served with plum sauce for dipping.

- Italian Stuffed Mushrooms $65.00
  Italian Sausage, chives, Italian cheeses and topped with bread crumbs.

- Bruschetta Roma $75.00
  Grilled French bread slices topped with marinated tomatoes, fresh basil, roasted garlic and fresh mozzarella cheese.

- Regular or Boursin Cheese Potato Skins $55.00
  Potato halves baked with cheese, bacon and chives and served with sour cream.

- Mozzarella Sticks $65.00
  Deep fried and encrusted with golden batter. Served with marinara sauce.

- Chicken Quesadillas $70.00
  Flour tortillas generously filled with grilled chicken, roasted red peppers and shredded cheeses. Served with salsa and sour cream.

- Meatballs $55.00
  Served your choice of Swedish style or in marinara sauce with parmesan cheese.

- Stuffed Hungarian Peppers $70.00
  Fresh Hungarian Peppers stuffed with Italian sausage and topped with marinara sauce and melted mozzarella cheese.

- "Make Your Own" Nachos $65.00
  A generous supply of crisp tortilla chips served with chili, cheese sauce, salsa, sour cream, black olives, shredded lettuce, diced tomatoes, onions and jalapeno peppers.

PLATTERS AND DISPLAYS
All items are designed to serve 12 people.

- Vegetable Crudité $65.00
  A display of fresh cut vegetables served with ranch dip.

- Fresh Fruit Display $70.00
  A colorful array of fresh cut fruit displayed with fruit yogurt dip.

- Gourmet Cheese Tray with Fresh Vegetables $75.00
  A popular variety of domestic and imported cheeses served with assorted crackers and accompanied by a colorful array of fresh seasonal vegetables and ranch dressing.

- Gourmet Cheese Tray with Fresh Fruit $75.00
  A popular variety of domestic and imported cheeses served with assorted crackers and accompanied by a colorful array of fresh seasonal fruit served with yogurt dip.

- Imported & Domestic Cheese Display $75.00
  Served with a basket of assorted crackers and sliced baguettes.

- Antipasto Platter $80.00
  A delicious combination of mortadella, capicola, Genoa salami coronets, provolone & mozzarella cheeses, marinated artichoke quarters & mushrooms, black and green olives & pepperoncinis served with a creamy dijonaise sauce & french rolls.

- Mediterranean Mezze Display $80.00
  A sampling of Mediterranean favorites! Classic Hummus, Tabbouleh & feta cheese dip complimented by cucumbers, marinated olives, tomatoes, radishes & crispy pita triangles.

- Seven Layer Dip $55.00
  A Southwest favorite consisting of spicy refried beans, diced tomatoes, shredded cheese, guacamole, sour cream, ripe olives, salsa and scallions. Served with a large bowl of tortilla chips for dipping.

- Chilled Shrimp $145.00
  Jumbo shrimp served on a bed of crushed ice, garnished with lemon slices and accompanied by tangy cocktail sauce.
ALL ITEMS ARE DESIGNED TO SERVE 12 PEOPLE.

SANDWICHES

All American Hot Dogs $60.00
Plump and juicy Angus jumbo hot dogs grilled and served with sauerkraut, chili sauce, diced onions, relish, spicy mustard and fresh buns.

Angus Beef Burgers $70.00
1/3 lb. grilled Angus beef burgers served with fresh buns, sliced cheeses, leaf lettuce, fresh sliced tomatoes, sliced red onions, sliced pickles and condiments.

Sausage Fest $60.00
Sausages including: Italian sausage with grilled onions and peppers, Polish sausage with deli mustard and Bratwurst with sauerkraut. Served with fresh buns and all the fixings. Available as a combination or a single selection.

Grilled Chicken Breast Sandwich $75.00
Grilled and marinated boneless, skinless chicken breasts served with fresh buns, sliced cheeses, leaf lettuce, fresh sliced tomatoes, red onions and condiments.

Slider Platter $85.00
Mix and match your choice of Mini Angus Burgers, Pulled Pork or Buffalo Chicken Sliders. Presented with mini Brioche rolls, bacon, cheddar cheese, sautéed peppers and onions, boursin spread, bleu cheese, BBQ sauce, lettuce, tomatoes and pickles.

Buffalo Chicken Sandwich $75.00
Crispy chicken breasts lightly coated with a hot and spicy breading. Served with lettuce, tomatoes, red onions, pickles, fresh buns, ranch and bleu cheese dressing.

Sandwich Wraps $80.00
Wraps with your choice of Chicken Caesar, Smoked Turkey Club or Vegetarian served on white or tomato flat bread.

Add cole slaw, potato salad or pasta vegetable salad, chips and pickle spears for only 30.00 more

“Touchdown” Torpedo Sandwich $70.00
3 Feet of gourmet bread stuffed with salami, ham, mortadella, provolone cheese, sliced red onions, shredded lettuce, tomatoes, black olives, and olive oil dressing. Also available as turkey only

Gourmet Condiment Station $35.00
Add our selection of bleu cheese, jalapenos, bacon, banana peppers, chipotle mayonnaise, roasted red peppers, A1 steak sauce and sautéed mushrooms and onions to your order of hot dogs, burgers or grilled chicken for only $35.00 more.

SALADS, SOUPS AND SIDES

All items are designed to serve 12 people.

Country Style Red Skin Potato Salad $43.00
New red potatoes, celery and chives in a creamy sauce with chopped egg.

Vinaigrette Cole Slaw $40.00
Made fresh daily with our special blend of cabbage and carrots, coated in our house vinaigrette.

Caesar Salad $52.00
Served with grilled chicken breast strips. Torn baby romaine lettuce tossed in our signature Caesar dressing served with parmesan cheese and garlic croutons.

Gourmet Spinach Salad $55.00
Fresh baby spinach leaves tossed with crispy bacon, mandarin oranges, Bermuda onions, candied walnuts and honey mustard vinaigrette. Topped with goat cheese croutons.

Home-Style Chili W/ Beans $65.00
Served with shredded cheese, diced onions and Oyster crackers.

White Cheddar Macaroni and Cheese $60.00
House made macaroni and cheese with sharp white cheddar cheese. Accompanied by blue cheese crumbles, crispy bacon, caramelized onions, sun dried cranberries, tomatoes, shredded cheese and fresh chives.

Baked Potato and Corn Chowder $60.00
Served with shredded cheese, diced chives and Oyster crackers.

Boston Bibb Salad $60.00
Served with smoked chicken, gorgonzola cheese and poached Asian pears. Served with cilantro-lime vinaigrette.
**ENTREES**

All items are designed to serve 12 people.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>Grilled Beef Shish Ka Bobs</td>
<td>$145.00</td>
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<tr>
<td>Marinated Angus beef tenderloin with bell peppers, cherry tomatoes and onions served on skewers over a bed of rice.</td>
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<tr>
<td>Grilled Chicken Shish Ka Bobs</td>
<td>$130.00</td>
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<tr>
<td>Marinated tender pieces of chicken with bell peppers, cherry tomatoes and onions served on skewers over a bed of rice.</td>
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<tr>
<td>Taste of Italy</td>
<td>$140.00</td>
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<tr>
<td>Cheese filled tortellini and fettuccini pastas with marinara and pesto sauces, Italian sausage with peppers and onions and Caesar salad with grilled chicken. Accompanied by an assortment of gourmet cookies and brownies.</td>
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<tr>
<td>Lamb Lollipops Moutarde</td>
<td>$185.00</td>
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<tr>
<td>Served with fava bean salad, roasted red pepper hummus and warm pita bread.</td>
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</tbody>
</table>
DESSERTS

All items are designed to serve 12 people.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fudge Walnut Brownies</td>
<td>$50.00</td>
</tr>
<tr>
<td>Chocolate Chip Cookies</td>
<td>$42.00</td>
</tr>
<tr>
<td>White Chocolate Cookies</td>
<td>$42.00</td>
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<tr>
<td>Oatmeal Cinnamon Raisin Walnut Cookies</td>
<td>$42.00</td>
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<tr>
<td>Assortment of the Above Gourmet Cookies</td>
<td>$42.00</td>
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<tr>
<td>Carrot Cake</td>
<td>$45.00</td>
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<tr>
<td>New York Style Cheesecake</td>
<td>$55.00</td>
</tr>
<tr>
<td>Ice Cream Station</td>
<td>$55.00</td>
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</tbody>
</table>

Ice Cream Station $55.00

Make your own sundae without leaving the comfort of your suite. Vanilla ice cream with chocolate, strawberry and caramel sauces, whipped cream, Oreo™, Snickers™, sprinkles, nuts, and cherries served with waffle bowls.

Strolling Dessert Cart

Our dessert cart is one of the delectable wonders of the modern world. We fill it to the top with the freshest cakes, cookies, tortes, candy and other delicacies and then roll it straight to the suite door to tempt you. The desserts are not always the same, so don’t pass it up!
BRUTUS BUNDLES - EXCLUSIVE PACKAGES

ALL AMERICAN - $250.00
Chex Snack Mix
Fresh Popped Popcorn
Angus Beef Burgers
Angus Hot Dogs
Vegetable Platter
Vinaigrette Cole Slaw
Assorted Cookies and Brownies

THE COACH’S CHOICE - $275.00
Tortilla Chips with Guacamole, Bean Dip and Salsa
Country Red Potato Salad
White Cheddar Macaroni and Cheese
Grilled Chicken Breast Sandwiches
Pulled Pork Sliders
Brownies

THE BRUTUS - $300.00
Gourmet House Made Potato Chips
Honey Roasted Peanuts
Antipasto Platter with Baguettes and French Rolls
Bruschetta Roma
Meatballs and Marinara with Parmesan Cheese
Italian Stuffed Mushrooms
Mini Desserts and Petit Fors

THE BUCKEYE PLUS - $325.00
Your choice of one carved meat entrée. Prepared and carved exclusively by your own personal chef.
Mustard Rubbed Tenderloin of Beef
Herb Crusted Tenderloin of Beef
Honey Roasted Turkey Breast
Whiskey – Peppercorn rubbed Pork Loin
Served with Mini Rolls and appropriate condiments

Accompanied by your choice of 2 sides:
Macaroni and Cheese, Molasses Baked Beans, Vinaigrette Cole Slaw,
Redskin Potato Salad, Garden Salad with Assorted Dressings