



C A T E

R I N G



AT
WALSH UNIVERSITY



Welcome



At Walsh University we specialize in creative and unique individualized presentations. Whether you are looking for an elegant banquet, business luncheon, or a simple coffee break, Catering Services offers customized service and professional assistance for all your meal arrangements. Our experienced staff is dedicated to making your function a success.



This brochure will guide you through the planning process. In the event you require a customized menu for your event, we will be happy to meet with you. Contact us at 330.490.7384.





ALL DAY PACKAGES

The following packages have been created for your event planning convenience.

SILVER PACKAGE _____ \$35.95

Begin your day

Muffins, Danish, and fresh whole fruit
Freshly brewed regular and decaffeinated coffee,
hot tea, and assorted juices

Mid morning break

Coffee refresh

Luncheon buffet choices

Included is freshly brewed coffee, assorted
soft drinks, and refreshing iced tea and lemonade

SLICERS DELI BUFFET

Tray of sliced ham, turkey, roast beef,
Swiss and American cheese, lettuce, and
tomato served with assorted breads and
rolls, specialty salad of the day, fresh fruit
bowl, various bags of chips, and
condiments

-OR-

SOUP AND SANDWICH

Your choice of chicken, tuna, egg, or ham
salad topped with fresh tomato and lettuce
on flaky croissant served with your choice
of two soups and fresh fruit bowl

Afternoon break

Assorted soft drinks and bottled waters,
various bags of chips, and assorted cookies

SOUP OPTIONS

- Cream of Broccoli
- Chicken Noodle
- Cream of Mushroom
- Vegetable
- Beef Vegetable
- French Onion
- Baked Potato
- Broccoli and Cheese
- Chicken Tortilla
- Southwest Chili
- Minestrone

A L L D A Y



ALL DAY PACKAGES

The following packages have been created for your event planning convenience.

GOLD PACKAGE _____ \$39.95

Begin your day

Muffins, Danish, assorted bagels, and fresh fruit bowl
Freshly brewed regular, decaffeinated, and flavored
coffee; hot tea; and assorted juices

Mid morning break

Fresh whole fruit basket
Coffee refresh

Luncheon buffet

Included is freshly brewed coffee, assorted
soft drinks, and refreshing iced tea and lemonade

Your choice of: two entrées, two accompaniments,
one salad, and oven baked rolls

See page 5 for menu selections

Afternoon break

Assorted soft drinks and bottled waters,
various bags of chips, assorted cookies and
brownies, and dessert bars

A L L D A Y



ALL DAY PACKAGES

The following packages have been created for your event planning convenience.

PLATINUM PACKAGE _____ \$44.95

Begin your day

Muffins, Danish, Mary's coffee cake, assorted bagels, cinnamon rolls, and fresh fruit bowl

Freshly brewed regular, decaffeinated, and flavored coffee; hot tea; and assorted juices

Mid morning break

Assorted granola bars, yogurt cups, and fresh whole fruit basket

Coffee refresh

Luncheon buffet

Included is freshly brewed coffee, assorted soft drinks, and refreshing iced tea and lemonade

Your choice of: two entrées, three accompaniments, two salads, and oven baked rolls

See page 5 for menu selections

Afternoon break

Assorted soft drinks and bottled waters, various bags of chips, antipasto platter, assorted cookies and brownies, and dessert bars

A L L D A Y



BUFFET SELECTIONS

Menu selections for gold and platinum packages.

ENTRÉE OPTIONS

- Basil chive chicken
- Chicken marsala
- Chicken parmesan
- Champagne chicken
- Chicken cordon bleu
- Sliced roast turkey
- Honey glazed ham
- Sausage pepper penne
- Roast beef
- Beef stroganoff
- Key West tilapia
- Parmesan almond scrod
- Vegetable lasagna
- Stuffed manicotti
- Pasta del sol
- Pasta primavera

Platinum Selections

- Pecan crust chicken
- Chicken fontina
- Petite filet mignon
- Sweet bourbon salmon
- Shrimp fettuccini
- Roasted vegetable ravioli

SALADS

Mixed Greens

- Garden salad
- Caesar salad
- Spinach salad
- Apple harvest salad
- Pear walnut salad
- Almond berry salad
- Dried cranberry salad

ON THE SIDE

- Red skin parsley potatoes
- Garlic whipped potatoes
- Cheddar whipped potatoes
- Chipotle sweet potatoes
- Whipped sweet potatoes
- Wild rice blend
- Citrus rice
- Rice pilaf
- Basil orzo
- Penne marinara
- Maple brown sugar carrots
- Corn O'brien
- Green beans almandine
- Snow peas
- Grilled squash medley
- Roasted button mushrooms
- Broccoli spears

Specialty Salads

- Waldorf salad
- Fresh fruit salad
- Broccoli salad
- Macaroni salad
- Italian pasta salad
- Tortellini salad
- Cucumber tomato salad
- Potato salad

ALL DAY

PLANNING YOUR SPECIAL EVENT

ALL INCLUSIVE PRICING

At Walsh University, we offer an all inclusive per person price. This includes, but is not limited to, rental of facility, food and beverages served, set up and tear down of conference hall, av needs, and staffing available throughout your event.

ORDERING TIMELINE

In order for us to properly prepare for your function, events for 30 guests or more should be completely arranged two weeks prior to the day of the event. In case your event is made on short notice, we will be more than glad to assist you; however, menu selections may be limited.

LINEN SERVICE

We will provide linen for all food and beverage tables. Also included is one registration or display table. In the event you request linen for additional non-food service tables, a nominal charge will be assessed.

GUARANTEE COUNTS

A final guest guarantee is required five days prior to your event. We will prepare for this number plus 5%. Event billing is based on the guarantee or the number served, whichever is greater.

PRICING

Pricing is guaranteed 1 year prior to your event. Thereafter, any increase will not exceed 5%. Parties less than 50 will be subject to an additional room surcharge.

SERVICE CHARGE

A 15% service charge will be added to all food and beverage charges.

CANCELLATIONS

Please notify the Catering Office of all cancellations as soon as possible. Events or menu items cancelled less than 3 business days prior to the event dated will be billed 100% of the invoice.

REMOVAL OF FOOD

We regret that any unconsumed food during the event may not be removed from the serving location, due to Board of Health regulations.

PLACING YOUR ORDER

Please call the Catering Office at 330.490.7384 to discuss your special event.

