



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.





A GREAT START

SUNRISE BREAKFAST

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include freshly brewed coffee, hot tea, and assorted juices.

EARLY RISER

Assorted muffins and Danish served with whole fruit
\$4.50

EYE OPENER

Assorted muffins and bagels served with Mary's blueberry coffee cake and fresh fruit bowl
\$5.95

SUNRISE START

Assorted muffins and Danish, fresh fruit bowl, and scrambled eggs served with home fries and choice of bacon or sausage
\$6.95

OTHER THAN EGGS

Assorted muffins and Danish, fresh fruit bowl, Quiche Loraine, and Belgium waffles with assorted toppings served with home fries and choice of bacon or sausage
\$8.50

B R E A K F A S T



A GREAT START

SUNRISE BREAKFAST

The following items can be added to any of the sunrise breakfast menus to create a custom menu for any occasion.

ENTREES

- Cereal with milk
- Yogurt with granola
- Breakfast bars
- Mushroom and cheese strata
- Western strata
- Quiche Loraine
- French toast
- Pancakes
- Biscuits and gravy
- Grits
- Honey glazed ham

BAKERY A LA CARTE

- Assorted bagels with condiments
- Assorted donuts
- Sticky rolls
- Assorted scones
- Freshly baked banana bread
- Assorted crumb cake

B R E A K F A S T



LUNCH TIME

EXPRESS LUNCHES: (5 GUEST MINIMUM)

Our signature specialty sandwiches can be prepared to suit your event. We can package these to go with you. Limited time for lunch? They can be preset along with beverages to keep your program on time. All sandwiches include specialty salad of the day, chips, cookies, and 12 oz beverage.

CLASSIC CLUB SANDWICH

Triple-decker sandwich piled high with turkey slices, crisp bacon, fresh lettuce and tomato served on Italian bread
\$7.95

CROISSANT SANDWICH

Your choice of chicken, tuna, egg, or ham salad topped with fresh lettuce and tomato
\$7.95

BISTRO GRILL

Grilled herb chicken breast with melted mozzarella and pesto mayonnaise on focaccia
\$8.95

GRILLED PORTOBELLO ON FOCACCIA

Grilled Portobello mushroom sandwich with provolone cheese
\$7.95

SWEET BEEF

Roast beef with caramelized onion and Dijon mayonnaise on a baguette
\$8.95

ITALIAN PANINI

Salami, ham, provolone, and roasted red peppers on a French roll with garlic mayonnaise
\$8.95

TURKEY CHEDDAR WRAP

Turkey and cheddar on a tomato tortilla
\$7.95

SANTA FE WRAP

Grilled chicken breast, black beans, and corn topped with mild chili lime sauce and rolled in tomato tortilla wrap
\$8.95

OPTIONS

Add veggie sticks and ranch dipping sauce

EXPRESS LUNCHES



LUNCHEON SALADS

LUNCHEON SALADS: (5 GUEST MINIMUM)

Our signature specialty salads can be prepared to suit your event. We can package these to go with you. Limited time for lunch? They can be preset along with beverages to keep your program on time. If you are planning a more formal luncheon, let us serve you in style. All luncheon salads include choice of dressing, oven baked rolls, cookies, and a 12 oz beverage.

CHEF SALAD

Mixed greens topped with julienne ham and turkey, cheddar and Swiss cheese, egg, and tomato

\$7.95

CHICKEN FAJITA SALAD

Fresh mixed greens topped with marinated sliced chicken breast, vegetables, tomatoes, shredded cheddar cheese, and tortilla chips

\$7.95

CAESAR SALAD

Romaine lettuce topped with egg, tomato, parmesan cheese, and croutons

\$6.25

GREEK SALAD

Crisp mixed greens topped with Tabbouleh, roasted red pepper, and feta cheese

\$6.25

ANTIPASTO SALAD

Mixed greens topped with cubed salami, ham, sliced olives, diced tomatoes, and cubed provolone cheese

\$7.95

COBB SALAD

Mixed greens topped with smoked turkey, avocado, egg, bacon, and crumbled blue cheese

\$7.50

TACO SALAD

A crisp tortilla shell filled with spicy beef and refried beans topped with shredded lettuce, diced tomatoes, olives, shredded cheddar cheese, guacamole, sour cream, and salsa

\$7.95

VEGETARIAN HUMMUS PLATE

Traditional hummus served with black olives, carrot and celery sticks, and pita wedges

\$5.95

LUNCHEON SALADS



BOUNTIFUL BUFFETS

BOUNTIFUL BUFFETS: (10 GUEST MINIMUM)

The following buffets have been created for your event planning convenience. All are available at lunch or in the evening. All buffets include a beverage station featuring freshly brewed coffee, hot tea, 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, various bags of chips, condiments, and an assorted cookie tray

Lunch \$8.95 Dinner \$10.95

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 an assorted cookie tray

Lunch \$8.95 Dinner \$10.95

LIGHT SIDE BUFFET

Quiche Loraine and mixed green salad topped with tomatoes, cucumbers, and croutons with a choice of two dressings all accompanied by oven baked rolls and an assorted cookie tray

Lunch \$8.95 Dinner \$10.95

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

B U F F E T S



MOVABLE FEASTS

MOVABLE FEASTS: (20 GUEST MINIMUM)

The following buffets have been created for your event planning convenience. All are available at lunch or in the evening. All buffets include a beverage station featuring freshly brewed coffee, hot tea, and refreshing iced tea and lemonade.

CAVALIER BUFFET

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

Lunch \$8.95 Dinner \$10.95

HOME RUN BUFFET

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

Lunch \$10.95 Dinner \$12.95

GRAND SLAM BUFFET

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

Lunch \$14.95 Dinner \$17.95

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
- Meat lasagna
- Vegetarian lasagna
- Spinach and four cheese lasagna
- Stuffed manicotti
- Pasta del sol
- Pasta primavera

Grand Slam Options

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

B U F F E T S



CULINARY CLASSICS

For an event that requires a more formal atmosphere, we suggest a served meal. All are available at lunch or in the evening. For parties of 30 or more, provide your guests with a choice of beef/pork, seafood/vegetarian, or poultry. Each menu item includes a choice of salad, choice of two accompaniments, oven baked rolls, fresh brewed coffee, hot tea, and refreshing iced tea and lemonade.

BEEF	Filet Mignon A juicy filet wrapped in bacon broiled to perfection Lunch \$11.95 Dinner \$16.95	SEAFOOD	Sweet Bourbon Salmon Grilled salmon marinated in sweet bourbon sauce Lunch \$10.95 Dinner \$15.95
	New York Strip Steak A juicy center cut sirloin broiled to perfection Lunch \$10.95 Dinner \$15.95		Chilean Sea Bass with Salsa Tender and sweet sea bass grilled and topped with tomato salsa Lunch \$9.95 Dinner \$14.95
	Prime Rib Tender Prime cooked to perfection topped with rosemary and aujus Lunch \$12.95 Dinner \$17.95		Ahi Tuna Black peppercorn and rosemary crusted grilled Ahi tuna with fruit salsa Lunch \$10.95 Dinner \$15.95
PORK	Southwestern Glazed Pork Carved and served with a zesty chipotle pepper sauce Lunch \$8.95 Dinner \$13.95		Key West Tilapia A mild white fish broiled to perfection topped with mango sauce Lunch \$8.95 Dinner \$13.95
	Stuffed Pork Chop Center cut pork chop stuffed with cornbread and apple stuffing Lunch \$10.95 Dinner \$15.95		Parmesan Almond Scrod A mild white fish rolled in Parmesan and almonds and baked to perfection Lunch \$8.95 Dinner \$13.95
	Pork Tenderloin Pork loin filleted and rolled with spinach, aged cheese, and cream of celery sauce Lunch \$11.95 Dinner \$16.95		Maryland Crab Cakes Mouthwatering Maryland lump crab cakes Lunch \$10.95 Dinner \$15.95

CLASSICS



CULINARY CLASSICS

POULTRY

Chicken Piccata

Sautéed with capers and finished with lemon butter and white wine

Lunch \$8.95 Dinner \$13.95

Chicken Oscar

Stuffed with asparagus, crab meat, and cream cheese filling

Lunch \$10.95 Dinner \$15.95

Chicken Marsala

Sautéed with mushrooms and finished with Marsala wine

Lunch \$8.95 Dinner \$13.95

Champagne Chicken

Breaded and sautéed topped with cream champagne sauce

Lunch \$8.95 Dinner \$13.95

Pecan Crust Chicken

Rolled and baked in pecans and orange honey marmalade

Lunch \$8.95 Dinner \$13.95

Chicken Siena

Fire-roasted and topped with provolone cheese and sun-dried tomatoes

Lunch \$8.95 Dinner \$13.95

Chicken Fontina

Stuffed with spinach, Fontina cheese, and roasted peppers

Lunch \$9.95 Dinner \$14.95

Chicken Roma

Stuffed with artichoke hearts, sun-dried tomatoes, and Ricotta cheese

Lunch \$9.95 Dinner \$14.95

LAMB

Lamb Chops

Broiled lamb chops served with mint jelly

Lunch \$11.95 Dinner \$16.95

Roast Leg of Lamb

Boneless roast leg of lamb served with lavender, rosemary, and garlic

Lunch \$11.95 Dinner \$16.95

VEGETARIAN

Roasted Vegetable Ravioli

Stuffed with roasted red peppers, ricotta cheese and spinach topped with burgundy blush sauce

Lunch \$7.95 Dinner \$12.95

Diablo Pasta

Penne pasta in spicy tomato cream sauce

Lunch \$7.95 Dinner \$12.95

Pasta Del Sol

Bow tie pasta mixed with grilled vegetables served in sauce of crushed tomatoes and garlic

Lunch \$7.95 Dinner \$12.95

Spinach and Four Cheese Lasagna

Layers of lasagna, creamy alfredo sauce, sautéed spinach, and four cheeses

Lunch \$8.95 Dinner \$13.95

CLASSICS



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner.

SALADS

GARDEN SALAD

Mixed greens topped with cucumber, tomato, and croutons tossed in balsamic vinaigrette

CAESAR SALAD

Romaine lettuce topped with tomato, egg, croutons, and Parmesan cheese tossed in Caesar dressing

SPINACH SALAD

Spinach greens topped with tomato, egg, and bacon tossed in hot bacon dressing

BERRY SALAD

Mixed greens topped with strawberries, mandarin oranges, and toasted almonds tossed in poppy seed dressing

DRIED CRANBERRY SALAD

Mixed greens topped with dried cranberries, red onion, feta cheese, and pine nuts tossed in raspberry vinaigrette

PEAR WALNUT SALAD

Mixed greens topped with pear chunks, smoked Gouda cheese, and walnuts tossed in red wine vinaigrette

HARVEST SALAD

Mixed greens topped with tart apple chunks, Gorgonzola cheese, and sugar-glazed pecans tossed in raspberry vinaigrette

ON THE SIDE

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

A C C O M P A N I M E N T S



FINISHING TOUCHES

BY THE DOZEN

TRADITIONAL DESSERTS \$1.95

- Chocolate cake
- White cake
- Angel food cake
- Strawberry layer cake
- Banana cake
- German chocolate cake
- Carrot cake
- New York style cheesecake
- Apple, peach, or cherry cobbler
- Apple, cherry, or blueberry pie
- Lemon meringue pie
- Pumpkin pie
- Boston crème pie
- Mousse

GOURMET DESSERTS \$3.50

- Oreo cookie bash
- Caramel apple pie
- Banana split pie
- Reese's peanut butter pie
- Pecan pie
- Snickers pie
- Turtle torte
- White chocolate éclair
- Italian almond crème torte
- Chocolate raspberry torte
- Chocolate loving spoon cake
- Caramel apple cheesecake
- Bailey's cheesecake
- White chocolate raspberry cheesecake
- Pumpkin pie cheesecake
- Chocolate chip cheesecake

DESSERT BARS

- Chocolate brownies
- Peanut butter brownies
- Marble brownies
- Lemon bars
- Raspberry lemon bars
- Rice krispie treats
- Oreo dream bars
- Caramel apple bars
- Carrot cake bars
- Petit fours
- Mini cheesecake
- Belgium puff pastries

PER PERSON

SNACKS

- Popcorn
- Potato chips
- Pretzels
- Chips and salsa
- Pita chips with hummus
- Mixed nuts
- Soft pretzels
- Granola bars
- Power bars
- Mini candy bars
- Assorted cracker packs

D E S S E R T



HORS D'OEUVRES

The following hors d'oeuvres can be served passed on trays or set up as stationary buffets depending on the style of your event. They may be added to any menu item.

HOT

- Chicken wings in choice of sauce
BBQ, teriyaki, buffalo, spicy garlic
\$8.95/dz
- Chicken tenders with dipping sauce
\$8.95/dz
- Chicken satay
\$8.95/dz
- Bacon wrapped water chestnuts
\$8.95/dz
- Bacon wrapped sea scallops
\$14.95
- Sausage stuffed mushrooms
\$10.95/dz
- Miniature egg rolls
\$8.95/dz
- Meatballs in choice of sauce
BBQ, Swedish, sweet n' sour
\$8.25/dz
- Spicy beef satay with dipping sauce
\$14.95/dz
- Coconut shrimp
\$18.95/dz
- Crab stuffed mushrooms
\$14.95/dz
- Crab rangoon
\$13.95/dz
- Mozzarella sticks
\$8.95/dz
- Spinach puffs
\$8.95/dz
- Miniature quiche
\$8.95/dz

COLD

- Tea sandwiches
chicken, tuna, egg, or ham salad
\$10.95/dz
- Crispy vegetables with dip
\$45.00/tray
- Fresh fruit tray
\$55.00/tray
- Antipasto tray
\$55.00/tray
- Cheese and crackers
domestic and imported
\$50.00/tray \$70.00/tray
- Poached salmon and capers
\$55.00/tray

DIPS AND SPREADS

- Mediterranean hummus with pita
\$40.00/tray
- Pumpnickel bread with spinach dip
\$60.00/tray
- Crab spread with crackers
\$55.00/tray
- Pecan salmon spread with crackers
\$55.00/tray
- Seven layer dip with tortillas
\$50.00/tray
- Artichoke dip with tortillas
\$55.00/tray

** Trays feed 20 people

S T A R T E R S



BAR PACKAGES

All alcoholic beverages must be served by our personnel, and consumed in designated areas. Proof of age will be required. Sodexo reserves the right to refuse service of alcoholic beverages to any person.

HOST BAR PACKAGES

- Soft beverages \$1.00
 - Domestic brands light and regular bottled beer \$2.00 per bottle
 - Imported brands bottled beer \$3.00 per bottle
 - House brands white zinfandel, chardonnay, and merlot wines \$12.00 per bottle
 - Premium brands white zinfandel, chardonnay, and merlot wines \$18.00 per bottle
- House brands vodka, gin, rum, scotch, whiskey, bourbon, peach schnapps, and amaretto All mixes; orange, cranberry, and grapefruit juice; soft beverages; and garnishes included \$10.00 per quarter bottle
- Premium brands vodka, gin, rum, scotch, whiskey, bourbon, peach schnapps, amaretto, and tequila All mixes; orange, cranberry, and grapefruit juice; soft beverages; and garnishes included 15.00 per quarter bottle

A \$60.00 bartending fee will be applied to all groups of 50 or less.

CASH BAR PACKAGES

- Beer domestic \$2.00
- Beer imported \$3.00
- Wine \$3.00
- House brands \$3.00
- Premium brands \$4.00
- Soft beverages \$1.00

A \$60.00 bartending fee will be applied per bartender.

B A R



PLANNING YOUR SPECIAL 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. 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.



DELIVERY CHARGE

Any events consisting of less than \$100 executed outside of the David Campus Center or Barrette Business Community Center, will be charged a \$25 delivery fee.

PRICING

Any meal served after 4pm will be referred to as dinner.

If your event is not being billed to a Walsh account index, it will be subject to a 15% service charge on the total invoice.



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.