



C A T E

R I N G



AT **YOUNGSTOWN**
STATE UNIVERSITY



Our Menu



WELCOME

MENU CHAPTERS:

BREAKFAST

LUNCH

DINNER

HORS D'OEUVRES

SNACKS

DESSERTS AND BAKERY

BEVERAGES

PLANNING YOUR EVENT

This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.

Welcome

Dear Client,

Welcome to Catering Services at Youngstown State University. Our combined team of catering and event planning professionals will work in close partnership with you to customize your program, providing the highest level of food quality and service to assure the success of your event.

Our company's philosophy is based on providing a dining environment that is specialized not only to meet, but also to exceed your expectations. Our team is committed to providing service and menu flexibility so your event will be uniquely your own.

Please keep in mind that the menu items and services included in this brochure are a sampling of what we can do for you. Should your event require unique services or special dietary considerations, we will tailor our offerings to meet your needs.

We appreciate your business and will do whatever we can to make your event memorable, from start to finish. If you have any questions regarding our services, please call Debbie Picchiottino at 330.941.1979.

We look forward to serving you,

Debbie Picchiottino
Catering Director
YoungstownStateUnivCatering@sodexhoUSA.com

Tod Shoenberger
Executive Chef
YoungstownStateUnivCulinary@sodexhoUSA.com

Tom Totterdale
General Manager
YoungstownStateUniv@sodexhoUSA.com





BREAKFAST

BAKER'S DOZEN

Includes Appropriate Scrollware

SPECIALTY PASTRIES

Danish, Cheese Pockets, Turnovers, Scones, Mega-Muffins
\$19.50/dozen

FRESH BAKED BAGELS WITH CREAM CHEESE

Plain, Onion, Cinnamon Raisin, Whole Wheat, Blueberry, Sesame
\$14.95/dozen

GIANT CINNAMON ROLLS

\$16.50/dozen

DOUGHNUTS

Assorted
\$9.95/dozen

MUFFINS

Blueberry, Lemon Poppyseed, Banana Nut, Orange
Cranberry, Double Chocolate Chip
\$8.50/dozen

BREAKFAST BEVERAGES

Includes Appropriate Scrollware

CHILLED JUICES

Apple, Cranberry, Grapefruit, Orange, or Tomato
\$1.50/person

COFFEE, TEA, AND BREWED DECAFFEINATED COFFEE, OR HOT CHOCOLATE

\$1.25/person

A LA CARTÉ SELECTIONS

Priced Per person

Cereal with Milk	\$2.95
Yogurt with Granola	\$2.25
Assorted Seasonal Sliced Fruit	\$2.25
Scrambled Eggs	\$1.25
Bacon.....	\$1.95
Ham Steak	\$1.95
Sausage Links	\$1.95
Waffles.....	\$1.95
Pancakes	\$1.95
Home Fried Potatoes	\$1.25
Hash Browns	\$1.25
Turkey Sausage and/or Turkey Bacon	\$1.25

(3-Day Advance Notice Required)



BREAKFAST

BREAKFAST ENTRÉES

All Entrées include Breakfast Bakeries (Biscuits, Scones, Muffins and Danish), Butter and Jams, Coffee, Tea, and Brewed Decaffeinated Coffee.

STEAK EXTRAVAGANZA

Fresh Seasonal Fruit Cup, Farm Fresh Scrambled Eggs, Charbroiled Steak, Redskin Homefries with Butter and Scallions

\$8.95/person

PRESIDENT'S CHOICE

Fresh Seasonal Fruit Cup, Chef-Prepared Omelette, Hickory Smoked Bacon or Country Sausage Links, Homefries with Butter and Onions

\$6.50/person

HOMEMADE CINNAMON FRENCH TOAST

Warm Berry Topping, or Glazed Pecan Topping and Whipped Cream, Hickory Smoked Bacon or Country Sausage Links

\$6.95/person

CHAMPIONSHIP SCRAMBLE

Three-Cheese Scrambled Eggs, Hickory Smoked Bacon or Honey Glazed Ham, French Toast Triangles with Warm Syrup, Homefries with Butter and Onions and Juice

\$6.45/person

QUICHE

Choice of One:
Broccoli and Cheddar or Bacon and Tomato,
Served with Seasonal Fresh Fruit Cup

\$5.95/person

AMERICAN TRADITION

Scrambled Eggs, Hickory Smoked Bacon or Country Sausage Links. Homefries with Butter and Onions.

\$5.25/person

LO-CARB SPECIAL BREAKFAST PLATTER

Hard-Boiled Eggs, Assorted Cheeses,
Seasonal Fresh Fruit, and Breakfast Meats
(3 Sausage and 3 Bacon)

\$5.95/person

BREAKFAST



BREAKFAST

HOT BREAKFAST BUFFETS

Includes Coffee, Tea, and Brewed Decaffeinated Coffee

FRENCH MARKET (25 person minimum)

Seasonal Fresh Fruit Tray, Three Cheese Scrambled Eggs, Hickory Smoked Bacon, Country Sausage Links, Redskin Homefries with Butter and Scallions, French Toast Triangles with Warm Maple Syrup, Variety of Breakfast Bakeries w/ Fruit Preserves & Butter, Assorted Chilled Fruit Juices

\$7.95/person

YSU WAKE UP CALL (25 person minimum)

Seasonal Fresh Fruit Tray, Three-Cheese Scrambled Eggs, Potatoes O'Brien, Hickory Smoked Bacon, Honey Glazed Grilled Ham or Sausage Links, Variety of Breakfast Bakeries w/ Fruit Preserves & Butter, Assorted Chilled Fruit Juices

\$7.50/person

SIMPLY BREAKFAST (25 person minimum)

Farm Fresh Scrambled Eggs, Hickory Smoked Bacon or Country Sausage Links, Homefries w/ Butter & Onions, Variety of Breakfast Bakeries w/ Fruit Preserves & Butter, Assorted Chilled Fruit Juices

\$5.95/person

Contact the Catering Director for additional information about our other Famous Hot Breakfast Bars, including:

"Cooked-To-Order" Omelet Bar

"Create-A-Breakfast" Bar

BREAKFAST



BREAKFAST

"TAKE-IT-ON-THE-MOVE" COLD BREAKFAST PRESENTATIONS

Includes Coffee, Tea, and Brewed Decaffeinated Coffee

CONTINENTAL

Muffins and Pastries with Butter and Jam,
Seasonal Fresh Fruit Bowl, Assorted Breakfast Juices

\$4.50/person

BAGEL STOP

Fresh Baked Bagels w/ Flavored Cream Cheese and
Butter

\$2.95/person

JUST SOMETHING

Mini-Muffins and Bagels with Butter and Flavored Cream
Cheese Bowls

\$2.75/person

EARLY RISER

Assorted Pastry Basket of Mini-Danish, Donut Holes, or
Mini-Muffins and a Bottled Juice Assortment of Orange,
Apple and Cranberry

\$3.55/person

EYE OPENER

Assorted Pastry Basket of Mini-Danish, Donut Holes, or
Mini-Muffins, a Bottled Juice Assortment of Orange,
Apple and Cranberry, and an Assortment of Fresh
Seasonal Sliced Fruit.

\$4.95/person

SUNRISE START

Assortment of Bagels and Scones with Accompaniments
of Fruit Yogurt with Granola, a Bottled Juice Assortment
of Orange, Apple and Cranberry, and an Assortment of
Seasonal Sliced Fruit

\$4.95/person

BREAKFAST



LUNCH

DELI BOARD

Includes choice of Coffee, Tea, or Iced Tea
Tuna and Chicken Salad add \$1.00 per person

THE SUPER

Oven Roasted Turkey Breast, Roast Top Sirloin of Beef, Honey Baked Ham, Corned Beef, Swiss, Cheddar, Monterey Jack and Provolone Cheeses, Assorted Breads and Rolls, Lettuce, Tomato, Pickles, and Condiments, Choice of Potato or Pasta Salad, and Caesar or Field of Greens Salad, Served with Assorted Classic Cookies and Brownies

\$9.95/person

THE ORIGINAL DELI

Oven Roasted Turkey Breast, Roast Top Sirloin of Beef, Honey Glazed Ham, Italian Hard Salami, Assorted Sliced Cheeses, Breads and Rolls, Lettuce, Tomato, and Condiments, Choice of Potato or Pasta Salad, Served with Assorted Classic Cookies and Brownies.

\$7.95/person

THE EXPRESS

Oven Roasted Turkey Breast, Roast Top Sirloin of Beef, Honey Glazed Ham, and Assorted Sliced Cheeses, Breads and Rolls, Lettuce, Tomato, and Condiments, Pasta Salad, and Assorted Classic Cookies and Brownies

\$6.25/person

THE PICNIC LUNCH

Assorted Deli Sandwiches on a Roll, Featuring Roast Turkey Breast, Ham & Swiss, and Vegetable Selections, Along with Assorted Condiments, Potato Chips, Classic Cookie and Brownie Assortment

\$6.25/person

THE SANDWICH RING

(Service For 16)

Ham, Turkey, Salami and Cheese, Layered with Lettuce, Tomato and Onion on a Sour Dough Loaf, Cut Into Pieces and Served with Your Choice of Two (2) Salads, Potato Chips, and Cookies or Brownies

\$6.75/person

LUNCH



LUNCH

LUNCH ON THE GO

EXECUTIVE BAG LUNCH

Your Choice of: Smoked Turkey Breast, Roast Top Sirloin of Beef, Honey Glazed Ham, Marinated Grilled Chicken Breast, Dilled Tuna Salad or Tarragon Chicken Salad on a Giant Kaiser Roll or Flaky Butter Croissant

All Sandwiches include:
Leaf Lettuce, Sliced Tomato & Dill Pickle Spear

Seasonal Fresh Fruit Salad,
Choice of Pasta, Potato or Marinated Vegetable Salad,
Double Chocolate Baker's Brownie or Giant Classic Cookie. Includes Flavored Tea or Soda

\$10.75/person

GRAB & GO BOXED LUNCH

Shaved and Stacked Turkey Breast,
Roast Beef, or Honey Glazed Ham on Kaiser Roll

All Sandwiches include:
Cheese, Leaf Lettuce, Sliced Tomato, and Dill Pickle Spear

Includes Condiments, Chips, Whole Fresh Fruit,
Double Chocolate Baker's Brownie and Canned Soda

\$7.00/person

SOMETHING SIMPLE

Buffet-Only Service

Your Choice of:

- Turkey Kaiser Roll Sandwich
- Turkey Wrap
- Pepperoni Roll

Each lunch includes
Tossed Salad with Dressing,
Cookie, and Canned Soda

\$4.95/person

LUNCH



LUNCH

ARTISAN SANDWICHES

Panini-style sandwiches on French Baguette
All Sandwiches served with choice of Garden Salad or
Fresh Fruit Salad, Classic Dessert, and a Beverage
\$9.75/person

ROAST TURKEY

with Bacon, Monterey Jack Cheese, Greens,
Tomato and Red Onion, and Cajun Mayonnaise

GRILLED CHICKEN BREAST

with Roasted Peppers, Mozzarella Cheese,
Tomato and Greens, and Pesto Mayonnaise

BAKED HAM

with Sharp Cheddar Cheese, Tomato and Greens,
and Honey Dijon Mayonnaise

GRILLED VEGETABLE

with Roasted Peppers, Havarti Cheese, and Honey
Dijon Mayonnaise

SPECIALTY SANDWICH COMBOS

BISTRO GRILL

Grilled Herb Chicken Breast with Melted Mozzarella and
Pesto Mayonnaise on Focaccia Bread, with Side Salad of
the Day, Condiments, Potato Chips, Cookies or Brownies,
and a 20oz. Bottled Beverage or Bottled Water
\$10.25

GRILLED PORTOBELLO ON FOCACCIA

Grilled Portobello Mushroom Sandwich with Provolone
Cheese, Served with Side Salad of the Day, Condiments,
Potato Chips, Cookies or Brownies, and a 20oz. Bottled
Beverage or Bottled Water
\$10.50

SWEET BEEF

Roast Beef with Caramelized Onion and Dijon
Mayonnaise on a Baguette, Served with Side Salad of
the Day, Condiments, Potato Chips, Cookies or Brownies,
and a 20oz. Bottled Beverage or Bottled Water
\$10.25

ITALIAN PANINI

Salami, Ham, Provolone, Roasted Red Peppers on a
French Roll, with Garlic Mayonnaise, Condiments, Potato
Chips, Cookies or Brownies, and a 20oz. Bottled
Beverage or Bottled Water
\$10.25

TURKEY CHEDDAR WRAP

Turkey and Cheddar with Horseradish Cream Cheese on
a Flour Tortilla, Condiments, Potato Chips, Cookies or
Brownies, and a 20oz. Bottled Beverage or Bottled Water
\$10.25

LUNCH



LUNCH

LUNCHEON SALADS

All Luncheon Salads Include Assorted Bread Basket, Butter, Classic Dessert, and Beverage

CRAB CAKE

Twin Crab Cakes with Mixed Baby Greens, and Fresh Garden Vegetables, Topped with Citrus Vinaigrette.

\$11.50/person

OUR SIGNATURE GRANNY APPLE WITH CHICKEN

Romaine Lettuce, Diced Granny Smith Apples, Blue Cheese Crumbles, Bagel Chips and Grilled Chicken Breast, Tossed with Our Special Poppyseed Dressing.

\$9.50/person

GRILLED CHICKEN CAESAR

Balsamic Marinated Chargrilled Chicken Breast on a Bed of Crisp Romaine Lettuce, Garlic Croutons, Grated Parmesan Cheese, and Fresh Cracked Black Pepper. Tossed in Our Secret Caesar Dressing.

\$9.50/person

THE ORIGINAL COBB

Diced Turkey, Crumbled Bacon, Avocados, Tomatoes, and Hard Cooked Eggs on a Bed of Crisp Romaine Lettuce. Topped with Crumbled Bleu Cheese and Chardonnay Vinaigrette.

\$11.50/person

GRILLED CHICKEN OR STEAK

Your Choice of Marinated, Char-grilled Chicken or Steak on a Bed of Crisp Mixed Green Lettuce, Topped with Cucumber, Tomato, Olives, Pepper Rings, Eggs, Croutons, and Monterey Jack Cheese. Served with Ranch Dressing.

\$11.50/person

FRUIT AND COTTAGE CHEESE

Red Seedless Grapes, Wedges of Orange and Other Seasonal Fruits (As Available), Served with Cottage Cheese.

\$10.50/person

PETE'S SPECIAL SALAD

Candied Pecans, Red Grapes, Blue Cheese Crumbles, Sliced Pears and Craisins on a Bed of Mesculin Greens Topped with Our Special Sherry Vinaigrette.

\$11.50/person

CHEF SALAD

A Bed of Mixed Greens with Julienne Ham and Turkey, Cheddar Cheese, Hard-Boiled Egg and Honey Mustard Dressing.

\$10.50/person

TRI-SALAD COMBO

A Special Mixture of Fresh Greens Topped with a Choice of any Three of the Following Salads: Chicken, Egg, Tuna or Seafood.

\$10.50/person

CHICKEN FAJITA SALAD

A Crisp Tortilla Shell Filled with Marinated Sliced Chicken Breast, Fresh Mixed Greens, Tomatoes, Shredded Cheddar Cheese, Olives, Sour Cream and Salsa.

\$11.50/person

ANTIPASTO SALAD

Cubed Salami, Ham, Sliced Olives, Diced Tomatoes, and Cubed Provolone Cheese, Tossed with Fresh Greens, Spices and a Red Wine Vinaigrette.

\$11.50/person

THAI BEEF AND NOODLE SALAD

Lime Marinated Beef Tossed with Lo Mein Noodles, Chinese Cabbage, Fresh Spinach, Basil, Mint and Peanuts, Served Over a Bed of Baby Greens with a Thai Dressing.

\$10.50/person

LUNCH



LUNCH

LUNCHEON BUFFET (Minimum 25 people)
All Luncheon Buffets include Fresh Baked Rolls and
Butter, Coffee, Decaffeinated Coffee, Tea and Iced Tea.
\$11.75/person

SALAD (Choose one)
Mixed Garden Greens, Tri-Color Pasta, Potato,
Tomato & Cucumber, Cole Slaw or Fresh Spinach
Salad.

STARCH (Choose one)
Herb Roasted Redskins, Garlic Shallot Mashed
Potatoes, Wild Rice Pilaf, or Penne Marinara.

VEGETABLE (Choose one)
Sautéed Green Beans, Italian Medley, Lemon Garlic
Broccoli, Baby Carrots with Ginger Honey Butter,
Sugar Snap Peas, or a Melange of Fresh Seasonal
Vegetables.

ENTRÉES (Choose two)

- Chicken Marsala
- Crumb Dusted Whitefish
- Stuffed Shells
- Chicken Francaise
- Stuffed Manicotti
- Chicken Asiago
- Chicken Saltimbucco
- Vegetable Lasagna
- Meat and Cheese Lasagna
- Beef Chausser
- Swiss Steak
- Braised Beef with Sauce Robert

CHOICE OF CLASSIC DESSERT
Specialty Dessert may be substituted for an additional
\$2.00/person.

LUNCH



LUNCH

SPECIALTY LUNCHEON BUFFETS & BARS

(Minimum 25 people)

All Luncheon Buffet Bars include Fresh Baked Rolls and Butter, Coffee, Tea and Ice Tea, and Your Choice of a Classic Dessert.

SUPER SALAD

Chicken Salad, Tuna Salad, or Egg Salad, and Tossed Garden Salad with Lettuce Mix, Tomatoes, Cucumbers, Red Onion, Croutons and a Choice of Two Salad Dressings. Accompanied by a Relish Tray with Lettuce, Tomato, Pickles and Onion, Condiments, and Potato Chips.

\$11.50

CAESAR BAR

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

\$10.50

ROMA ITALIAN BAR

Mixed Green Salad with Italian Dressing, Grilled Chicken Breast, Marinated Sliced Beef, Roasted Vegetables, and Tri-Color Rotini Antipasto Pasta Salad.

\$11.50

DO-IT-YOURSELF FAJITA BAR

Warm Flour Tortillas and Grilled Vegetables Accompany Your Choice of Seasoned Chicken, or Beef. Served with Spanish Rice and Traditional Toppings.

\$9.95

Grilled Seasoned Shrimp Add \$1.00 Additional

BASIC BBQ

Hamburgers, Hot Dogs, Veggie Burgers, Sliced Cheese, Choice of Potato or Macaroni Salad, or Coleslaw. Includes a Relish Tray with Lettuce, Tomatoes, Pickles, Onions and Condiments.

\$9.95

TEXAS STYLE BBQ

Pulled BBQ Pork, BBQ Chicken Breasts with Bacon, Corn-on-the-Cob, Baked Beans, Cheeseburgers, Beef Hot Dogs, Veggie Burgers, Potato or Macaroni Salad, or Coleslaw. Includes a Relish Tray with Lettuce, Tomatoes, Pickles, Onions and Condiments.

\$10.50

LUNCH



LUNCH

LUNCHEON ENTRÉES

All Luncheon Entrées Include Salad or Cup of Soup,
Vegetable, Starch, Rolls, Classic Dessert and Beverage.

\$11.25

- Chargrilled Citrus Chicken with Pineapple-Orange Glaze
- Caribbean Barbecued Chicken with Black Bean Mango Salsa
- Chicken Parmesan
- Chicken Romano
- Stuffed Chicken Breast Asiago with Romano Cream Sauce
- Crumb-Dusted Tilapia
- Grilled Salmon with Lemon Dill Sauce
- Caramelized Onion and Balsamic Glazed Pork Loin
- Braised Chausser
- Beef & Broccoli Stir Fry with Steamed White Rice
- Braised Swiss Steak Jardinier
- Char-Grilled Vegetable Sampler
- Roasted Vegetable Napoleon with Balsamic Glaze

LUNCH



LUNCH

LUNCHEON DESSERTS

CLASSIC DESSERTS

- Key Lime Pie
- Apple Pie
- Lemon Meringue Pie
- French Cheesecake
- Carrot Cake
- Angel Food Cake with Berries
- Cherry Pie
- Double Chocolate Layer Cake
- Lemon Chiffon Layer Cake
- Coconut Cream Pie
- Assorted Cookies and Brownies
- Bread Pudding with Vanilla Anglaise

SPECIALTY DESSERTS

Additional \$2.00 Charge Per Person Will Apply

- Tiramisu
- Creme Brule'
- Raspberry Mascapone Torte
- Almond Amaretto Torte
- 3D Chocolate Layer Cake
- New York Style Cheesecake
- Caramel Apple Granny Pie
- Kentucky Bourbon Pecan Pie
- Peach Cobbler

Ask your Catering Director About our Seasonal Favorites

LUNCH



DINNER

SIGNATURE DINNER ENTRÉES

All Dinner Entrées Include Salad or Cup of Soup, Choice of Two Accompaniments, Fresh Baked Rolls and Butter, Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea and Choice of Dessert.

FILET MIGNON

Beef Tenderloin Filet with Choice of Sauce.

\$24.95/Person

(Subject To Market Pricing)

12OZ. ROAST PRIME RIB OF BEEF

Served Au Jus with Horseradish Cream.

\$19.75/person

ROAST TOP ROUND OF BEEF

Sliced Roast Top Sirloin of Beef Carved and Served with a Tarragon Reduction.

\$16.95/person

BEEF WELLINGTON

Tenderloin of Beef Wrapped in Puff Pastry with Mushroom Duxelle and Cooked Until Golden Brown.

\$24.95/person

STEAK AU POIVRE

Delicious Strip Steak Served with a Classic Brandy Sauce with Green Peppercorns.

\$17.95/person

CHICKEN OSCAR

Lightly Breaded Boneless Breast of Chicken Sautéed with Crabmeat and Asparagus. Topped with Hollandaise Sauce.

\$14.75/person

CHAR-GRILLED CHICKEN AU NATURAL

Fresh Boneless Breast of Chicken Marinated in an Array of Fresh Herbs, Garlic, Chardonnay and Cracked Peppers. Char-Grilled to Perfection and Served with Natural Au Jus.

\$13.75/person

MOUNTAINEER CHICKEN

Boneless Breast of Chicken Stuffed with Prosciutto Ham and Minnesota Wild Rice. Served with a Fresh Mushroom Au Jus.

\$13.75/person

CHICKEN PICCATA

Boneless Breast of Chicken Lightly Sautéed and Served in a Light Lemon Sauce with Capers.

\$14.95/person

CHICKEN CORDON BLEU

Boneless Breast of Chicken Rolled with Imported Ham and Swiss Cheese and Topped with a Light Cream Sauce.

\$16.95/person

CHICKEN SORRENTO

Boneless Breast of Chicken Lightly Breaded with Prosciutto and Eggplant and Topped with a Light Tomato Sauce.

\$16.95/person

DINNER



DINNER

SIGNATURE DINNER ENTRÉES (continued)

All Dinner Entrées Include Salad or Cup of Soup, Choice of Two Accompaniments, Fresh Baked Rolls and Butter, Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea and Choice of Dessert.

ROSEMARY CHICKEN

Baked Chicken Breast with Rosemary and Garlic.

\$12.95/person

ITALIAN CHICKEN

Boneless Breast of Chicken Seasoned with Italian Marinade and Grilled.

\$12.95/person

SOUTHWESTERN GLAZED PORK LOIN

Carved and Served with a Zesty Chipolte Pepper Sauce.

\$14.95/person

ANISE ROAST PORK

Oven Roasted Pork Stuffed with Savory Figs and Apples, and a Hint of Anise.

\$14.95/person

STUFFED PORK CHOP

Center Cut Pork Chop Stuffed with Cornbread and Apple Stuffing.

\$14.95/person

PORK TENDERLOIN

Sliced Tenderloin of Pork Dressed with a Savory Dijon Sauce.

\$16.95/person

STUFFED FLOUNDER

Flounder Stuffed with Crab Filling and baked with Light Seasonings. Draped with a Soft Butter Sauce.

\$17.75/person

MARYLAND STYLE CRAB CAKES

Crabmeat Cakes Pan Fried then Baked to Perfection and served with Red Pepper Remoulade and Lemon Wedge.

\$17.75/person

FILLET OF SALMON

Pecan Crusted with Lemon-Butter Dill Sauce.

\$17.75/person

SHRIMP SCAMPI

Shrimp Sautéed with Fresh Herbs and Garlic and Served Over Basil Orzo.

\$17.95/person

CHILEAN SEA BASS WITH SALSA

Tender and Sweet Sea Bass Grilled and Topped with Fresh Tomato Salsa.

Market Price

ALMOND COCONUT TILAPIA

Baked Tilapia Filets Crusted with Coconut, Almonds and Seasonings.

\$15.95/person

GARLIC ORANGE CHILI SHRIMP

Shrimp Stir-Fried with Asian Vegetables, Ginger, Garlic and Green Onions in a Garlic and Orange Sauce.

\$17.95/person

APRICOT BLACKENED SCALLOPS

with Roasted Peppers and Orzo

\$17.95/person

DINNER



DINNER

SIGNATURE DINNER ENTRÉES (continued)

All Dinner Entrées Include Salad or Cup of Soup, Choice of Two Accompaniments, Fresh Baked Rolls and Butter, Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea and Choice of Dessert.

GRILLED LAMB CHOPS

Seasoned with Raspberry Mustard and Roasted Garlic.
\$19.75/person

RACK OF LAMB

Oven Roasted 4-Bone Rack with Garlic, Parsley and Lemon Zest. Served with Raspberry Preserves.
\$22.95/person

ROAST LEG OF LAMB

Boneless Roast Leg of Lamb Served with Lavender, Rosemary and Garlic.
\$22.95/person

VEAL PICCATA

A True Classic! Scaloppini of Veal Sauteed and Flavored with Lemons and Capers.
\$14.95/person

VEAL OSCAR

Veal Cutlets Topped with Asparagus and Lump Crab, and Drizzled with Hollandaise Sauce.
\$16.95/person

CLASSIC VEAL CHOP

Char-Broiled Veal Chop Served on a Bed of Spinach, with Garlic and Caramelized Onions.
\$16.95/person

ITALIAN-STYLE STUFFED VEAL CHOP

Veal Chop Stuffed with Prosciutto, Fresh Mozzarella, Roasted Red Peppers and Basil.
\$16.95/person

VEAL MARSALA

Pounded and Lightly Floured Veal Roast Sauteed with Mushrooms in a Rich Marsala Wine Sauce.
\$14.95/person

GRILLED VEGETABLE KABOBS

Assortment of Marinated Grilled Vegetables on a Skewer Served on a bed of Pesto Mushroom Orzo.
\$13.75/person

WILD MUSHROOM STUFFED RAVIOLI

On a Bed of Sautéed Spinach with Red Pepper Coulis.
\$13.75/person

VEGETABLE NAPOLEON

Vegan Napoleon with Portobello Mushroom, Eggplant, Peppers, Zucchini and Yellow Squash.
\$13.75/person

EGGPLANT ROULADE

Eggplant Stuffed with Wild Mushrooms and Tofu, with Roasted Plum Tomato Sauce and Polenta.
\$13.75/person

FETA, ORZO AND BASIL STUFFED PORTOBELLO

Portobello Mushroom Caps Stuffed with Chevre Cheese, Tri-Colored Orzo and Fresh Basil.
\$16.95/person

SPAGHETTI SQUASH

Spaghetti Squash with Sofrito and Vegan Pinto Beans.
\$16.95/person

VEGETARIAN LASAGNA

Lasagna Noodles Layered with Fresh Ricotta, Mozzarella and Parmigiana Cheese, Topped with a Marinara Sauce.
\$13.75/person

DINNER



DINNER

MENU ACCOMPANIMENTS

Applicable for dinner, and/or lunch.

All meals include One (1) Salad, One (1) Vegetable, One (1) Starch, and One (1) Dessert

SALADS

- Tossed Garden Salad
- Caesar Salad
- Fresh Mesculin
- Buffalo Mozzarella & Fresh Tomato
- Spinach Salad with Warm Bacon Dressing
- Arugula with Roasted Pepper Vinaigrette
- Thai Cucumber Salad
- Signature Granny Apple Salad
- Iceberg Wedge with Creamy Blue Cheese Dressing
- Pear and Toasted Walnut Spring Salad

ON THE SIDE

(Select 2 - One (1) Starch) and One (1) Vegetable

- Baked Potato Served with Butter, Sour Cream and Chives
 - Country Mashed Potatoes
 - Baked Sweet Potatoes
 - Garlic & Chive Smashed Redskins
 - Potatoes Anna
 - Oven Roasted Italian Potatoes
 - Dutchess Potatoes
 - Rice Pilaf
 - Tri-Pepper Basmati Rice
 - Long Grain and Wild Rice
 - Whipped Sweet Potatoes
 - Grilled Polenta
 - Basil Orzo
 - Risoto with Mushrooms
-
- Fresh Broccoli Spears
 - Asparagus Spears
 - Fresh Zucchini with Garlic and Basil
 - Green Beans with Almonds
 - Baby Carrots with Butter and Dill
 - Julienne Mixed Vegetables
 - Petite Veggie Napoleon
 - Spaghetti Squash

DINNER



DINNER

DINNER DESSERTS

CLASSIC DESSERTS

- Key Lime Pie
- Apple Pie
- Lemon Meringue Pie
- French Cheesecake
- Carrot Cake
- Angel Food Cake with Berries
- Cherry Pie
- Double Chocolate Layer Cake
- Lemon Chiffon Layer Cake
- Coconut Cream Pie
- Assorted Cookies and Brownies
- Bread Pudding with Vanilla Anglaise

SPECIALTY DESSERTS

Additional \$2.00 Charge Per Person Will Apply

- Tiramisu
- Creme Brule'
- Raspberry Marscapone Torte
- Almond Amaretto Torte
- 3D Chocolate Layer Cake
- New York Style Cheesecake
- Caramel Apple Granny Pie
- Kentucky Bourbon Pecan Pie
- Peach Cobbler

Ask your Catering Director About our Seasonal Favorites

DINNER



D I N N E R

DINNER BUFFET (Minimum 25 people)

All Dinner Buffets include Fresh Baked Rolls and Butter, Coffee, Decaffeinated Coffee, Tea and Iced Tea, and Classic Dessert Selection.

\$15.75/person

SALAD (Choose two)

Spinach and Walnut with Raspberry Vinaigrette, Mixed Garden Greens, Herbed Pasta, Tomatoes & Cucumbers, Fresh Fruit, or Classic Caesar.

VEGETABLE (Choose one)

Sautéed Green Beans, Italian Medley, Lemon Garlic Broccoli, Dilled Baby Carrots, or Melange of Fresh Seasonal Vegetables.

STARCH (Choose two)

Herb Roasted Redskins, Garlic Shallot Mashed Potatoes, Steamed Buttered Parsley Potatoes, Wild Rice Pilaf, Classic Rice Pilaf, Penne Marinara, Penne Alfredo, or Dauphinoise Potatoes.

ENTRÉES (Choose two)

- Chicken Francaise
- Chicken Asiago
- Boneless Breast of Chicken with Wild Mushrooms and Honey Dijon Sauce
- Chicken Portobello with Pinot Noir Demi Glace
- Roast Sirloin of Beef Au Jus
- Roasted Honey Dijon Pork Loin
- Broiled Fillet of Whitefish with Lemon Butter
- Crispy Fried Chicken
- Baked Italian Lasagna
- Oven Roasted Italian Chicken

Replace or add the following entrées to the above entrées at an additional charge of \$4.95/person, per item.

- Roast Prime Rib of Beef Au Jus,
- Beef Tournedos with Wild Mushroom and Madeira Demi Glace
- Grilled Fillet of Fresh Salmon.

D I N N E R



H O R S D ' O E U V R E S

HORS D'OEUVRES

JUMBO SHRIMP COCKTAIL OR JUMBO COCONUT SHRIMP

(3 Per Person)

\$5.95/person

The Selections Listed Below Are Priced at \$2.25/Person

- Thai Chicken Skewers
- Beef Roulades
- Greek Chicken Streudel
- Crab Cakes
- Coconut Chicken
- Stuffed Potato Skins
- Honey Drizzled Chicken Drumettes
- Fried Chicken Tenders
- Ham & Cheese Pinwheels
- Stuffed Baguettes
- Crostini w/Crab Dip, Hummus,
or Sun dried Tomato & Basil
- Pork & Veggie Eggrolls with Dipping Sauces
- Potstickers with dipping Sauces
- Parmesan Artichoke Hearts
- Tuscan Bruschetta

The Selections Listed Below Are Priced at \$2.50/Person

- Skewered Fruit with Yogurt Dressing
- Sausage Bites with Champagne Mustard
and White Wine
- Tomato, Basil and Mozzarella Crostini

The Selections Listed Below Are Priced at \$2.95/Person

- Stuffed Mushrooms
- Scallops Wrapped in Bacon
- Mini Chicken Wellington

H O R S D ' O E U V R E S



HORS D'OEUVRES

HORS D'OEUVRES STATIONS

GOURMET ASSORTED DIPS

Served with Crackers, Breads and Assorted Vegetables.

\$4.95/person

- Spinach and Artichoke
 - French Onion
 - Garden Vegetable
 - Ranch
 - Crab
 - Seven Layer Dip with Tortilla Chips
-

CARVED SANDWICH STATION

Served with an Assortment of Miniature Rolls, condiments and Sauces.

\$10.95/person

Station Comes with Your Choice of Two (2):

- Roast Turkey with Gravy
 - Mustard and Apricot Glazed Ham
 - Roast Pork Loin
 - Roast Top Round of Beef with Au Jus
 - Roast Tenderloin of Beef - (\$2.95 Additional Per Person Charge)
-

SAVORY CHEESECAKES

Served with Crackers, and Breads.

\$4.95/person

- Bacon and Vaddalia Onion
 - Herb Seasoned
 - Roast Pepper and Leek
 - Ratatouille Mushroom and Crab
-

HORS D'OEUVRES



HORS D'OEUVRES

RECEPTION PLATTERS

BUFFALO WING PLATTER (50 pcs)
\$32.50

ANTIPASTO PLATTER
Italian meats & Cheeses with Roasted Red Peppers,
Olives and Marinated Vegetables. Served with Fresh
Baked Focaccia Bread.
\$4.00/Person

GRILLED VEGETABLE PLATTER
Variety of Grilled Garden Vegetables with Balsamic
Vinegar and Olive Oil.
\$3.00/Person

RAINBOW OF FRESH FRUIT
Seasonal Cut Fresh Fruit with Dip.
\$3.25/Person

MINI SANDWICH PLATTER
An Assortment of Turkey, Roast Beef, Ham,
and Tuna Salad Served on Mini Croissants or
Dinner Rolls
\$3.25/Person

INTERNATIONAL CHEESE BOARD
Chef's Choice of Domestic and Imported Cheeses
Served with Gourmet Crackers and Dip.
\$2.50/Person

CRUDITE PLATTER
Assorted Seasonal Vegetables Served with Dip.
\$2.00/Person

SPINACH DIP AND PUMPERNICKEL
Fresh Spinach, Creamy Ranch and Red Pepper
Loaded into a Pumpernickel Bread Round and Served
with Assorted Bread Wedges and Crackers.
\$2.95/Person

SMOKED SALMON DISPLAY
Market Price

TEA SANDWICH SELECTION
Assortment of Miniature Sandwiches on a variety of
breads, Including Watercress, Egg Salad, Tuna Salad
and Vegetable.
\$3.25/Person

HORS D'OEUVRES



SNACKS

SNACKS (Serves 12)

MIXED NUTS
\$17.00/pound

PITA WEDGES WITH HUMMUS
\$2.50/person

SPECIALTY SNACK MIX
\$15.00/pound

GOLDFISH CRACKERS
\$15.00/pound

POTATO CHIPS
Served with Ranch and French Onion Dip.
\$12.00/pound

TORTILLA CHIPS
Served with Salsas, Cheese Sauce, Sour Cream,
and Guacamole.
\$12.00/pound

GOURMET TRAIL MIX
\$16.00/pound

S N A C K S



DESSERTS AND BAKERY

SPECIALTY DESSERTS

Some specialty desserts may require a two week special order.
\$4.95/person

- Big Blitz Snicker Pie
- Caramel Apple Granny Pie
- Chocolate Kentucky Pie
- Chocolate Fudge Fantasy Torte
- Malted Chocolate Caramel Pie
- Raspberry Marscapone Torte
- 3-D Chocolate Cake
- Almond Amaretto Torte

BAKERY

SPECIAL OCCASION CAKES

Double Layer Sheet Cake (Serves Approx. 110)	\$52.00
Single Layer Full Sheet Cake (Serves Approx. 70)	\$42.00
Double Layer Sheet Cake (Serves Approx. 60)	\$28.00
Single Layer Sheet Cake (Serves Approx. 35)	\$22.00
9" Round Cake (Serves 12)	\$15.25

THE CHOCOLATE FONDUE FOUNTAIN

This Cascade of Milk Chocolate Requires a 1-week
Advance Reservation

\$4.95/person

Select From Any (5) of the Following Items:

- Pretzel Rods
- Fresh Fruit Kabobs
- Oreo Cookies
- Sugar Cookies
- Pound Cake Squares
- Angel Food Cake Squares
- Jumbo Marshmallows
- Strawberries (Based Upon Seasonal Availability)

DESSERTS AND BAKERY



DESSERTS AND BAKERY

ICE CREAM SUNDAE BAR

Includes 3 Gallons of Ice Cream -
Vanilla, Chocolate or Strawberry
(Select Any Two Flavors)

\$5.75/person

Select (2) two sauces from the following:

- Chocolate
- Hot Fudge
- Caramel
- Strawberry
- Assorted Berry
- Pineapple

Select (3) three from the following toppings:

- Peanuts
 - Sprinkles
 - Crushed Oreos
 - Cherries
 - Granola
 - Whipped Topping
 - M & M
 - Toffee Crunch
-

DESSERT BARS

Have your Dessert Bars Cut into Triangles, Logs and
Squares to Create an Attractive Platter.

\$8.95/Dozen

Selections Include:

- Chocolate Brownies
 - Marble Brownies
 - Lemon Bars
 - Seven Layer Bars
 - Marshmallow Krispies
 - Raspberry Ribbon Brownies
 - Oreo Dream Bars
 - Turtle Brownie Bars
 - Caramel Apple Bars
-

COOKIES

\$6.95/Dozen

Selections Include:

- Chocolate Chip
- Oatmeal Raisin
- Peanut Butter
- Chocolate Chocolate Chip
- Macaroons
- Assorted Biscotti

Assorted Jumbo Cookies Priced At \$14.95/Dozen

DESSERTS AND BAKERY



BEVERAGES

BEVERAGES

Bottled Teas	\$1.75/person
Bottled Water	\$1.50/person
Bottled Soda	\$1.75/person
Canned Soda	\$1.25/person
Red Fruit Punch	\$1.25/person
Sparkling Citrus Punch.....	\$1.25/person
Non-Alcoholic Champagne Punch	\$1.25/person
Fresh Brewed Iced Tea	\$1.25/person
Lemonade	\$1.25/person
Cranberry Lemonade Punch.....	\$1.25/person
Coffee and Hot Chocolate	\$1.25/person



Planning Your Special Event

Guest Count, Cancellations, and Substitutions

Please call with the guaranteed number of guests two working days (48 hours) prior to the event. You will be billed for this number unless the actual number exceeds that guarantee. We plan, bill, and purchase food based on that number. Adjusting that number may incur an additional charge if changes are made after the deadline.



Events that are cancelled 48 hours prior to the event will not be billed any new charges. Those not cancelled in that time frame will be charged for any expenses incurred in preparing for the event. Cancellations on the day of the event, or failure to cancel, will be billed the entire amount.



Catering Services reserves the right to substitute items in the event of product unavailability. We will make every attempt to inform you of this change as far in advance as possible. Please discuss with Catering Services any special dietary requirements. In case of inclement weather, please discuss with Room Reservations a secondary plan to insure the success of your event.





Planning Your Special Event

Additional Services and Equipment

Additional linens and colors are available for rent. Please reserve one week in advance. Floral arrangements can also be provided by request.



Other options available:

- cake and cake cutting
- attendants (cake table, bartenders, etc.)
- floral arrangements
- centerpieces



Non-disposable equipment, such as chafing dishes, cambros, serving utensils, etc., are the property of YSU Catering Services, and must be kept secure by the client until they are picked up by Catering Services.





Planning Your Special Event

Pricing and Payment Options

All pricing is based on our standard, professional service on location. We reserve the right to adjust or change pricing based on location, seasonal availability, or current market price of products.



If payment for the event is to be covered by a University purchase order, YSU Catering Services and the University require that it is generated prior to your service. Please provide our office with that number two (2) days prior to your event.

All other forms of payment must be made in full 48 hours prior to the event.



Service at events within Kilcawley Center are provided with linen and china unless otherwise designated. Events scheduled outside Kilcawley Center are provided with linen cloths, skirting on food tables, and scrollware. All events scheduled outside of Kilcawley Center will be charged a minimum delivery fee of \$10. These events will also be charged \$1.50 per person for china service.

If an attendant (i.e. bartenders, cake table attendant) is requested for an event not requiring normal waitstaff service, a fee will be charged.





Planning Your Special Event

Alcohol Policy

All alcoholic beverages must be served by our personnel, and consumed in designated areas. Proof of age will be required.

YSU Catering Services reserves the right to refuse service of alcoholic beverages to any person. All personnel have completed the TIPS Training Program for Service. A variety of bar/service options are available. Contact the Catering Director for additional information.



Food Removal Policy

Due to health regulations, it is the policy of YSU Catering Services that excess food items from events CANNOT be removed from the event site. Items purchased for pick-up should be properly stored prior to the event and removed and disposed of by the host of the event.






Planning Your Special Event


Scheduling Your Event

Room reservations and audio visual equipment needs are handled through the Room Reservations Office. Contact the staff at 330.941.3577. Please do this before you contact Dining Services.



In order to plan and schedule properly, we must have a minimum of one week notice of your event. This can be a verbal contract. The arrangements agreed upon will be finalized with a Catering Contract. Please consult the Catering Director about any special needs in a timely manner so preparation and planning can be made.


If contact is less than a week, we will make every attempt to completely satisfy your needs but cannot guarantee your menu selection or any special requests you might have.



If catering is requested one day prior to an event, every consideration will be given to serving you, but the menu selection will be limited. A late fee may be charged for any function booked after 10:00a.m. the day prior to the event.

When scheduling your event, we will need to know:

- the name of your group or organization
- the day, date, and time (start to end) of the event
- location
- number of guests
- your phone number
- form of payment
- style of service



Other information that will be helpful for us to know:

- theme of (or reason for) event
- special layout needs (reserved seating, head tables, etc.)
- linen color requests and special stations
- china or scrollware service
- special diet considerations
- floral, centerpiece, and bar service needs

