



C A T E R I N G



AT
WALSH UNIVERSITY



Welcome



Congratulations on your engagement. At Walsh University we specialize in creative and unique individualized presentations. Walsh Catering Services offers customized service and professional assistance for all your meal arrangements. Our experienced staff is dedicated to making your wedding day 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.





SERVED WEDDINGS

The following packages have been created for your event planning convenience. All include choice of salad, choice of two accompaniments, oven baked rolls, freshly brewed coffee, hot tea, and refreshing iced tea and lemonade.

SILVER PACKAGE

Hors d'oeuvres

Cheese and Seasonal Fruit Display

Dinner Entrée Selections

Choice of 2 listed

VEGETARIAN ENTRÉE

Pasta Del Sol
Bow tie pasta mixed with grilled vegetables served in sauce of crushed tomatoes and olive oil

Diablo Pasta
Penne pasta in spicy tomato cream sauce

BEEF OR PORK ENTRÉE

New York Strip Steak
A juicy 10 oz center cut sirloin broiled to perfection

Roast Beef
Tender inside round cooked to perfection topped with rosemary and aujus

Stuffed Pork Chops
Center cut stuffed with cornbread and apple stuffing

CHICKEN ENTRÉE

Chicken Marsala
Sautéed with mushrooms and finished with marsala wine

Champagne Chicken
Breaded and topped with delicious cream champagne sauce

Pecan Crust Chicken
Rolled and baked in pecans and orange honey marmalade

Chicken Siena
Fire-roasted and topped with provolone cheese, sun dried tomatoes, and basil lemon sauce

\$32.95

S I L V E R



SERVED WEDDINGS

GOLD PACKAGE

Hors d'oeuvres

Cheese and Seasonal Fruit Display

Choice of 2 listed

Chicken satays with dipping sauce

Bacon wrapped water chestnuts

Sausage stuffed mushrooms

Meatballs in choice of sauce

Miniature quiche

Miniature egg rolls

Spinach puffs

Dinner Entrée Selections

Choice of 2 listed previous and below

VEGETARIAN ENTRÉE

Roasted Vegetable Ravioli

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

Pasta Primavera

Penne pasta mixed with grilled vegetables and tossed in creamy alfredo sauce

BEEF OR PORK ENTRÉE

Filet Mignon

A juicy 8 oz filet wrapped in bacon broiled to perfection

Pork Tenderloin

Fire grilled pork tenderloin served with roasted red pepper puree

CHICKEN ENTRÉE

Chicken Cordon Bleu

Stuffed with ham and Swiss cheese, topped with mild cheese sauce

Chicken Fontina

Stuffed with spinach, roasted peppers, and fontina cheese

Chicken Picatta

Sautéed with capers and finished with lemon butter and white wine

SEAFOOD ENTRÉE

Key West Tilapia

Broiled and topped with mango sauce

Parmesan Almond Scrod

Rolled and baked in almonds and topped with parmesan cheese

Sweet Bourbon Salmon

Marinated and grilled in sweet Bourbon sauce

Grilled Tuna Steak

Black peppercorn and rosemary crusted grilled Ahi tuna with fruit salsa

_____ \$36.95

G O L D



SERVED WEDDINGS

PLATINUM PACKAGE

Hors d'oeuvres

Cheese and Seasonal Fruit Display

Choice of 2 listed previous and below

Melon wrapped prosciutto

Bacon wrapped sea scallops

Crab stuffed mushrooms

Shrimp cocktail

Coconut shrimp

Springtime asparagus cheese snacks

Dinner Entrée Selections

Choice of 2 listed previous and below

VEGETARIAN ENTRÉE

Spinach and Four Cheese Lasagna
Layers of lasagna, creamy alfredo sauce, sautéed spinach, and four cheeses

Orzo Stuffed Portobello
Portobello stuffed with chevre cheese, orzo, and fresh basil

BEEF OR PORK ENTRÉE

Prime Rib
Tender prime cooked to perfection topped with rosemary and aujus

Stuffed Pork Tenderloin
Pork loin filleted and rolled with spinach, aged cheese, and cream of celery sauce

CHICKEN ENTRÉE

Chicken Oscar
Stuffed with asparagus, crab, and cream cheese filling

Chicken Roma
Stuffed with artichoke hearts, sun-dried tomatoes, and ricotta cheese

Wisconsin Chicken
Stuffed with aged Wisconsin cheddar cheese and broccoli

SEAFOOD ENTRÉE

Scampi
Tail on shrimp sautéed in garlic butter sauce

Shrimp and Scallop Fettuccini
Fresh shrimp and sea scallops sautéed in white wine and chives, tossed in fettuccini and topped with creamy alfredo sauce

Maryland Crab Cakes
Mouthwatering Maryland lump crab cakes

_____ \$42.95

PLATINUM



BUFFET WEDDINGS

The following buffets have been created for your event planning convenience. All include oven baked rolls, freshly brewed coffee, hot tea, and refreshing iced tea and lemonade.

SILVER BUFFET _____ \$29 .95

Hors d'oeuvres

Cheese and seasonal fruit display

Your choice of: two entrées, two accompaniments, and one salad

GOLD BUFFET _____ \$33.95

Hors d'oeuvres

Cheese and Seasonal fruit display

Choice of 2 listed

Chicken satays with dipping sauce

Bacon wrapped water chestnuts

Sausage stuffed mushrooms

Meatballs in choice of sauce

Miniature quiche

Spinach puffs

Your choice of: two entrées, two accompaniments, and one salad

PLATINUM BUFFET _____ \$39.95

Hors d'oeuvres

Cheese and Seasonal fruit display

Choice of 2 listed previous and below

Melon wrapped prosciutto

Bacon wrapped sea scallops

Crab stuffed mushrooms

Shrimp cocktail

Coconut shrimp

Springtime asparagus cheese snacks

Your choice of: three entrées, three accompaniments, and one salad

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

Platinum Options

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

BUFFETS



MENU ACCOMPANIMENTS

Menu accompaniments for all packages.

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
- Whipped sweet potatoes
- Chipotle 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
- Parmesan artichoke hearts
- Asparagus spears

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



BAR PACKAGES

The following bar packages can be added to any menu selections. All alcoholic beverages must be served by our personnel. Proof of age will be required. Sodexho reserves the right to refuse service of alcoholic beverages to any person.

SILVER PACKAGE

Domestic brands light and regular bottled beer
White zinfandel, chardonnay, and merlot wines
Soft beverages

\$3.95/per person 1st hour, \$3.95/per person 2nd hour, \$1.50/per person each additional hr.

GOLD PACKAGE

Domestic brands light and regular bottled beer
White zinfandel, chardonnay, and merlot wines
House brands vodka, gin, rum, scotch, whiskey, bourbon, peach schnapps, and amaretto
All mixes; orange, cranberry, and grapefruit juice; soft beverages; and garnishes

\$5.95/per person 1st hour, \$5.95/per person 2nd hour, \$2.00/per person each additional hr.

PLATINUM PACKAGE

Domestic and imported brands light and regular bottled beer
White zinfandel, chardonnay, merlot, and cabernet sauvignon
Premium brands vodka, gin, rum, scotch, whiskey, bourbon, peach schnapps, amaretto, and tequila
All mixes; orange, cranberry, and grapefruit juice; soft beverages; and garnishes
Glassware provided

\$7.95/per person 1st hour, \$7.95/per person 2nd hour, \$2.00/per person each additional hr.

A \$75.00 bartending fee will be applied to all groups of 100 or less.

NON ALCOHOL PACKAGE

Soft beverages
\$1.50/per person 1st 2 hours, \$.75/per person each additional hour
2 hour minimum

B A R



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 banquet hall, 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 free of charge. Also included are skirted cake, gift, and head tables.



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 150 will be subject to an additional room surcharge.

SERVICE CHARGE

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



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.