



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
\$8.95

EYE OPENER

Assorted muffins and bagels served with Mary's blueberry coffee cake and fresh fruit bowl
\$10.95

SUNRISE START

Assorted muffins and Danish, fresh fruit bowl, and scrambled eggs served with home fries and choice of bacon or sausage
\$12.95

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
\$15.95

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



EXPRESS LUNCHEES

DELI LUNCHEONS

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, 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
\$16.95

CROISSANT SANDWICH

Your choice of chicken, tuna, egg, or ham salad topped with fresh lettuce and tomato
\$16.95

BISTRO GRILL

Grilled herb chicken breast with melted mozzarella and pesto mayonnaise on focaccia
\$17.95

GRILLED PORTOBELLO ON FOCACCIA

Grilled Portobello mushroom sandwich with provolone cheese
\$16.95

SWEET BEEF

Roast beef with caramelized onion and Dijon mayonnaise on a baguette
\$17.95

ITALIAN PANINI

Salami, ham, provolone, and roasted red peppers on a French roll with garlic mayonnaise
\$17.95

TURKEY CHEDDAR WRAP

Turkey and cheddar on a tomato tortilla
\$16.95

SANTA FE WRAP

Grilled chicken breast, black beans, and corn topped with mild chili lime sauce and rolled in tomato tortilla wrap
\$16.95

OPTIONS

Add veggie sticks and ranch dipping sauce

DELI LUNCHEONS



EXPRESS LUNCHES

LUNCHEON SALADS

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 your 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
\$16.95

ANTIPASTO SALAD

Mixed greens topped with cubed salami, ham, sliced olives, diced tomatoes, and cubed provolone cheese
\$17.95

CHICKEN FAJITA SALAD

Fresh mixed greens topped with marinated sliced chicken breast, vegetables, tomatoes, shredded cheddar cheese, and tortilla chips
\$17.95

COBB SALAD

Mixed greens topped with smoked turkey, avocado, egg, bacon, and crumbled blue cheese
\$16.95

CAESAR SALAD

Romaine lettuce topped with egg, tomato, parmesan cheese, and croutons
\$15.95

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
\$16.95

GREEK SALAD

Crisp mixed greens topped with Tabbouleh, roasted red pepper, and feta cheese
\$15.95

VEGETARIAN HUMMUS PLATE

Traditional hummus served with black olives, carrot and celery sticks, and pita wedges
\$15.50

LUNCH EON SALADS



BOUNTIFUL BUFFETS

MOVABLE FEASTS

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, fresh fruit bowl, various bags of chips, condiments, and an assorted cookie tray

Lunch \$17.95 Dinner \$22.95

SILVER BUFFET

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

Lunch \$19.95 Dinner \$24.95

GOLD BUFFET

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

Lunch \$25.95 Dinner \$29.95

PLATINUM BUFFET

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

Lunch \$27.95 Dinner \$34.95

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

Platinum 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. 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.

SILVER PACKAGE

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

Lunch \$19.95

Dinner \$26.95

SILVER



CULINARY CLASSICS

GOLD PACKAGE

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

Lunch \$23.95

Dinner \$28.95

Dinner \$30.95

G O L D



CULINARY CLASSICS

PLATINUM PACKAGE

Dinner Entrée Selections

Choice of 3 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

_____	Lunch \$27.95
	Dinner \$31.95
	Dinner \$34.95

PLATINUM



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 \$2.95

- 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 \$3.95

- 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. We will be sure there is enough for everyone. They may be added to any menu item.

HOT

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

COLD

- Tea sandwiches
chicken, tuna, egg, or ham salad
 - Crispy vegetables with dip
 - Fresh fruit tray
 - Antipasto tray
 - Cheese and crackers
domestic and imported
 - Poached salmon and capers
-

DIPS AND SPREADS

- Mediterranean hummus with pita
- Pumpnickel bread with spinach dip
- Crab spread with crackers
- Pecan salmon spread with crackers
- Seven layer dip with tortillas
- Artichoke dip with tortillas

** Trays feed 20 people

S T A R T E R S



BAR PACKAGES

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

HOST BAR PACKAGES

SILVER PACKAGE

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

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

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

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

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

CASH BAR PACKAGE

- 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

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

