



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

The following hors d'oeuvres 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
\$60.00/tray
 - Cheese and crackers
domestic and imported
 - Poached salmon and capers

DIPS AND SPREADS

- Mediterranean hummus with pita
- Pumpernickel 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

STARTERS



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: two entrées, two accompaniments, one salad, and oven baked rolls

HOME RUN BUFFET

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

GRAND SLAM BUFFET

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

ENTRÉE OPTIONS

- Hamburgers
- Hot dogs and coney sauce
- Bratwurst
- Rigatoni
- Meat lasagna
- Vegetarian Lasagna
- Spinach and four cheese lasagna
- Sausage and peppers
- Barbeque pork
- Barbeque beef
- Sloppy Joes
- Grilled marinated chicken breast
- Barbeque chicken
- Fried chicken
- Shredded chicken

Grand Slam Options

- Grilled tuna steaks
- Grilled bourbon salmon
- Strip steak
- Barbeque ribs

B U F F E T S



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner.

SALADS

- Garden salad
- Caesar salad
- Spinach salad
- Greek salad
- Waldorf salad
- Cole slaw
- Fresh fruit salad
- Broccoli salad
- Macaroni salad
- Italian pasta salad
- Tortellini salad
- Green bean and bacon salad
- Corn salad
- Cucumber tomato salad
- Three bean salad
- Potato salad
- Cranberry salad

ON THE SIDE

- Red skin parsley potatoes
- Garlic whipped potatoes
- Cheddar whipped potatoes
- Baked potato
- Chipotle sweet potatoes
- Whipped sweet potatoes
- French fried potatoes
- Wild rice blend
- Baked beans
- Vegetarian baked beans
- Rice pilaf
- Maple brown sugar carrots
- Corn on the cob
- Corn O'brien
- Green bean casserole
- Grilled squash medley
- Snow peas
- 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 \$2.50

- 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
- Strawberry shortcake bar
- Pumpkin pie
- Boston crème pie
- Lemon meringue pie

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
- Chocolate chip cheesecake
- Pumpkin pie cheesecake
- Ice cream social

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



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.

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 may be subject to an additional staffing charges.

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.