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.

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 _____

Hors d'oeuvres
Cheese and seasonal fruit display

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

GOLD BUFFET _____

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: three entrées, three accompaniments, and one salad

PLATINUM BUFFET_____

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

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

BAR PACKAGES

You can take care of your bar needs yourself or you can let us be sure we have plenty for all. The following packages can be added to any menu selections.

SILVER PACKAGE

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

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

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

NON ALCOHOL PACKAGE

Soft beverages

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 free of charge. Also included are skirted cake 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 may be subject to additional staffing charges.

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.