Welcome

WELCOME TO WALSH UNIVERSITY CATERING SERVICES

At Walsh University we specialize in creative and distinctively original wedding presentations.

Our combined team of catering and event planning professionals will work in close partnership to create a unique presentation, as individual as the two of you!

Menu items and services included in this brochure are a sampling of what we recommend. We will gladly tailor our offerings to meet personal taste and special dietary requirements.

We appreciate your business and will do whatever we can to make your wedding day memorable and uniquely your own, from start to finish.

If you have any questions regarding our services, please call our Catering Department at 330/490-7384.

We look forward to serving you.

LORI LEWIS
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LAURA ROACH
Retail Manager
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TOM HARDIE
General Manager
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**Silver Level**

**FORMAL INDIVIDUAL SERVICE PACKAGE**

*INCLUDES:*

**HORS D’OEUVRES**
Complimentary Cheese And Seasonal Fruit Display

**SALAD SELECTION**
Your choice of ONE Salad Selection from Menu Accompaniments List

**DINNER ENTRÉE SELECTION**
Your Choice of TWO of the following:

**Vegetarian**
Pasta Del Sol – Bow Tie Pasta Mixed With Grilled Vegetables, Served In A Sauce Of Crushed Tomatoes And Olive Oil

Diablo Pasta – Penne Pasta In Spicy Tomato Cream Sauce

**Beef or Pork**
New York Strip Steak – 10oz. Center Cut Broiled Sirloin

Roast Beef – Tender Inside Round Of Beef, Rosemary Seasoned, Served Au Jus

Stuffed Pork Chops – Center Cut Chops Stuffed With Apple And Cornbread

**Chicken**
Chicken Marsala – Sauteed With Mushrooms And Finished With Marsala Wine

Champagne Chicken – Breaded And Topped With Delicious Cream Champagne Sauce

Pecan Crusted 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

**OVEN BAKED ROLLS & BUTTER**

**FRESHLY BREWED COFFEE, HOT TEA, CHILLED TEA AND LEMONADE**
Gold Level

FORMAL INDIVIDUAL SERVICE PACKAGE

INCLUDES:

HORS D’OEUVRES
Complimentary Cheese And Seasonal Fruit Display

or

You May Add Any of the Following Hors’Oeuvres Selections, (Priced Per Dozen):
- Chicken Satays With Dipping Sauce
- Bacon Wrapped Water Chestnuts
- Sausage Stuffed Mushrooms
- Meatballs In Choice Of Sauce
- Miniature Quiche
- Miniature Egg Rolls
- Spinach Puffs

SALAD SELECTION
Your choice of ONE Salad Selection from Menu Accompaniments List

DINNER ENTREE SELECTION -
Your Choice of TWO of the following:

Vegetarian
- 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
- Filet Mignon – Juicy, Broiled 8oz. Filet, Wrapped In Bacon
- Pork Tenderloin – Fire-Grilled And Served With Roasted Red Pepper Puree
Gold Level

FORMAL INDIVIDUAL SERVICE PACKAGE

INCLUDES:

DINNER ENTRÉE SELECTION

*Chicken*
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 – Sauteed With Capers And Finished With Lemon Butter And White Wine

*Seafood*
Key West Tilapia – Broiled And Topped With Mango Sauce

Parmesan Almond Scrod – Rolled And Baked In Almonds, 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

OVEN BAKED ROLLS & BUTTER

FRESHLY BREWED COFFEE, HOT TEA, CHILLED TEA AND LEMONADE
Platinum Level

FORMAL INDIVIDUAL SERVICE PACKAGE

INCLUDES:

HORS D’OEUVRES
Complimentary Cheese and Seasonal Fruit Display

or

You May Add Any of the Following
Hors d’Oeuvre Selections, (Priced Per Dozen):

- Melon Wrapped Proscuitto
- Bacon Wrapped Sea Scallops
- Crab Stuffed Mushrooms
- Shrimp Cocktail
- Coconut Shrimp

SALAD SELECTION
Your choice of ONE Salad Selection from Menu Accompaniments List

DINNER ENTREE SELECTION -
Your Choice of TWO of the following:

Vegetarian
Spinach And Four Cheese Lasagna – Layers Of Lasagna Noodles, Creamy Alfredo Sauce, Sautéed Spinach And Four Delicious Cheeses

Orzo Stuffed Portobello – Portobello Mushrooms Stuffed With Chevre Cheese, Orzo And Fresh Basil

Beef or Pork
Prime Rib – Rosemary Seasoned, Tender Prime Rib, Served Au Jus

Stuffed Pork Tenderloin – Pounded Thin And Rolled With Spinach And Aged Cheese, Served With Cream Of Celery Sauce
Platinum Level

FORMAL INDIVIDUAL SERVICE PACKAGE

INCLUDES:

DINNER ENTRÉE SELECTION continued

Chicken
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
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 With Fettuccini Pasta And Topped With Creamy Alfredo Sauce
Maryland Crab Cakes – Mouth Watering Maryland Lump Crab Cakes

OVEN BAKED ROLLS & BUTTER

FRESHLY BREWED COFFEE, HOT TEA, CHILLED TEA AND LEMONADE
Buffet Service Package

All buffets include an assorted cookie tray, along with a beverage station featuring freshly brewed coffee, iced tea and lemonade and are available for either luncheon or dinner service.

SILVER WEDDING BUFFET
Includes: Complimentary Cheese and Seasonal Fruit Display

Your choice of:
Two Entrées
Two Accompaniments
One Salad
Oven Baked Rolls

GOLD WEDDING BUFFET
Includes: Complimentary Cheese and Seasonal Fruit Display

Your choice of:
Two Entrées
Three Accompaniments
One Salad
Oven Baked Rolls

PLATINUM WEDDING BUFFET
Includes: Complimentary Cheese and Seasonal Fruit Display

Your choice of:
Three Entrées
Three Accompaniments
One Salad
Oven Baked Rolls
Buffet Service Package

ENTRÉE OPTIONS
Basil Chive Chicken
Chicken Marsala
Champagne Chicken
Chicken Parmesan
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

Additional Options Available for PLATINUM WEDDING BUFFET
Pecan Crust Chicken
Chicken Fontina
Petite Filet Mignon
Sweet Bourbon Salmon
Shrimp Fettuccini
Roasted Vegetable Ravioli
Menu
Accompaniments

Suitable for either lunch or dinner wedding service

**SALAD SUGGESTIONS**

Berry Salad – Mixed Greens Topped With Strawberries, Mandarin Oranges And Toasted Almonds 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

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
ON THE SIDE
Redskin Parsley Potatoes
Garlic Whipped Potatoes
Cheddar Whipped Potatoes
Baked Potatoes
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
Parmesan Artichoke Hearts
Asparagus Spears
All alcoholic beverages must be served by Sodexo personnel and consumed in designated areas. Proof of age will be required. Sodexo reserves the right to refuse service of alcoholic beverages to any person.

HOST BAR PACKAGES

**Silver Package, Includes:**
Domestic Brands Light And Regular Bottled Beer
White Zinfandel, Chardonnay And Merlot Wine
Soft Drinks

**Gold Package, Includes:**
Domestic Brands Light And Regular Bottled Beer
White Zinfandel, Chardonnay And Merlot Wine
House Brands: Vodka, Gin, Rum, Scotch, Whiskey, Bourbon, Peach Schnapps And Amaretto
All Mixes; Orange, Cranberry And Grapefruit Juice; Soft Drinks And Garnishes

**Platinum Package, Includes:**
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 Drinks And Garnishes

**Non-Alcoholic Beverage Package, Includes:**
Soft Drinks, Fruit Juice, Bottled Water
Planning Your Event

SCHEDULING YOUR WEDDING

In order to plan and schedule properly, we suggest a 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 with our Catering Director about any special needs in a timely manner so that preparation and planning can be coordinated.

If contact is less than one week, we will make every attempt to completely satisfy your needs, but cannot guarantee your menu selections or any other 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 10:00am the day prior to the event.

When scheduling your wedding, we will need to know:

• The name(s) under which the wedding will be booked
• The day, date and time (start to finish) of the wedding
  • Location of both the wedding ceremony and the reception
    • Number of guests
  • Phone number of person responsible for booking the event
    • Form of payment
    • Style of service

Other information that will be helpful for us to know: special layout needs (reserved seating, head tables, etc.)

• Linen color requests and special stations
  • China or scrollware service
• Special dietary considerations floral, centerpiece and bar service needs
GUEST COUNT, CANCELLATIONS AND SUBSTITUTIONS

Please call with the guaranteed number of guests two working days 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 that deadline.

Weddings that are cancelled 72 hours prior to their scheduled time will not be billed any new charges. Those not cancelled in that time frame will be charged for any expenses incurred in preparation. Cancellations on the day of the event, or failure to cancel, will be billed the entire amount.

Walsh University 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 Walsh University Catering Services any special dietary requirements. Outdoor events: In cases where inclement weather is possible, please discuss with Hoover Park Event Management/Walsh University Event Management a secondary plan.

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, bartender, etc.)

Non-disposable equipment, such as chaffing dishes, insulated containers, serving utensils, etc., are the property of Walsh University Catering Services and must be kept secure by the client until they are picked-up by the Catering Department.
PRICING AND PAYMENT OPTIONS
All pricing is based on our standard, professional on-location service and is guaranteed in writing for one year prior to your event. We reserve the right to adjust or change pricing based on your location, seasonal availability or current market price of products for events booked beyond that time frame.

A 15% Service Charge will be added to all food & beverage charges.

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

Walsh University Catering Service reserves the right to refuse service of alcoholic beverages to any person. All personnel have completed TIPS training program for beverage service. A variety of bar service options are available. Contact our Catering Director for additional information.

FOOD REMOVAL POLICY
In keeping with Ohio Department of Health regulations, it is the policy of Walsh University 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.