CATERING
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.
ALL DAY PACKAGES

The following packages have been created for your event planning convenience.

SILVER PACKAGE ________________ $35.95

Begin your day
Muffins, Danish, and fresh whole fruit
Freshly brewed regular and decaffeinated coffee, hot tea, and assorted juices

Mid morning break
Coffee refresh

Luncheon buffet choices
Included is freshly brewed coffee, assorted soft drinks, 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, and condiments

-OR-

SOUP AND SANDWICH
Your choice of chicken, tuna, egg, or ham salad topped with fresh tomato and lettuce on flaky croissant served with your choice of two soups and fresh fruit bowl

Afternoon break
Assorted soft drinks and bottled waters, various bags of chips, and assorted cookies

SOUP OPTIONS
- Cream of Broccoli
- Chicken Noodle
- Cream of Mushroom
- Vegetable
- Beef Vegetable
- French Onion
- Baked Potato
- Broccoli and Cheese
- Chicken Tortilla
- Southwest Chili
- Minestrone
The following packages have been created for your event planning convenience.

**GOLD PACKAGE ____________________$41.95**

**Begin your day**
Muffins, Danish, assorted bagels, and fresh fruit bowl
Freshly brewed regular, decaffeinated, and flavored coffee; hot tea; and assorted juices

**Mid morning break**
Fresh whole fruit basket
Coffee refresh

**Luncheon buffet**
Included is freshly brewed coffee, assorted soft drinks, and refreshing iced tea and lemonade

Your choice of: two entrées, two accompaniments, one salad, and oven baked rolls
See page 5 for menu selections

**Afternoon break**
Assorted soft drinks and bottled waters, various bags of chips, assorted cookies and brownies, and dessert bars
The following packages have been created for your event planning convenience.

PLATINUM PACKAGE _______________ $47.95

**Begin your day**
Muffins, Danish, Mary’s coffee cake, assorted bagels, cinnamon rolls, and fresh fruit bowl
Freshly brewed regular, decaffeinated, and flavored coffee; hot tea; and assorted juices

**Mid morning break**
Assorted granola bars, yogurt cups, and fresh whole fruit basket
Coffee refresh

**Luncheon buffet**
Included is freshly brewed coffee, assorted soft drinks, and refreshing iced tea and lemonade
   Your choice of: two entrées, three accompaniments, two salads, and oven baked rolls
   See page 5 for menu selection

**Afternoon break**
Assorted soft drinks and bottled waters, various bags of chips, antipasto platter, assorted cookies and brownies, and dessert bars
Menu selections for gold and platinum packages.

**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
- Vegetable lasagna
- Stuffed manicotti
- Pasta del sol
- Pasta primavera

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

**ON THE SIDE**
- Red skin parsley potatoes
- Garlic whipped potatoes
- Cheddar whipped potatoes
- Chipotle sweet potatoes
- Whipped sweet potatoes
- Wild rice blend
- Citrus rice
- Rice pilaf
- Basil orzo
- Penne marinara
- Maple brown sugar carrots
- Corn O'brien
- Green beans almandine
- Snow peas
- Grilled squash medley
- Roasted button mushrooms
- Broccoli spears

**SALADS**

**Mixed Greens**
- Garden salad
- Caesar salad
- Spinach salad
- Apple harvest salad
- Pear walnut salad
- Almond berry salad
- Dried cranberry salad

**Specialty Salads**
- Waldorf salad
- Fresh fruit salad
- Broccoli salad
- Macaroni salad
- Italian pasta salad
- Tortellini salad
- Cucumber tomato salad
- Potato salad

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**ALL DAY**
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 conference hall, av needs, 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%. 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.