



V/Gladioux Special Events
Catering Menu

Breakfast Buffets	1
Break Service.....	2
Light Side Buffet Luncheons.....	3
Light Side Served Luncheons.....	4
Buffet Options, Lunch or Dinner.....	5-6
Salad & Pairing Options for Buffets.....	7
Dessert Options for Buffets	8
Served Selections ~ Lunch or Dinner	9-10
Salad & Pairing Options for Served Meals.	11
Dessert Selections for Served Meals	8
Sports Fare Lunch or Dinner Buffets.....	12
Hot & Cold Hors d'oeuvres.....	13
Reception Sweets.....	14
Reception Stations	14
General Catering Policies	15

Ross-Ade Pavilion
Purdue University
(765) 746-5199 Fax (765) 743-3430
<http://www.purdue.edu/athletics/gladioux/>

Breakfast

Minimum 25 guests.



Continental

Starbucks Coffee & Decaf

Select One

Apple, Cranberry, Grapefruit, Orange
or Tomato Juice

Select One

Bagels with Cream Cheese, Assorted Muffins or
Assorted Fruit & Cheese Danish

\$6.50 per person

Traditional

Starbucks Coffee & Decaf

Scrambled Eggs or Egg Strata

Hash Browns

Warm Biscuits with Butter

Assorted Jams & Jellies

Select one

Bacon, Sausage Links, Sausage Patties, or Ham

Select two

Orange Juice, Apple Juice, Grapefruit Juice,
Cranberry,
or Tomato Juice

\$11.50 per person

Boilermaker Buffet

Starbucks Coffee & Decaf

Scrambled Eggs or Egg Strata

Hash Browns

Sausage Gravy

Warm Biscuits with Butter

Assorted Jams & Jellies

Select one

Pancakes or Purdue Belgium Waffles
served with butter and warm syrup

Select one

Bacon, Sausage Links, Sausage Patties, or Ham

Select two

Orange Juice, Apple Juice, Grapefruit Juice, Cranberry, or Tomato Juice

\$14.25 per person



Buffet Add-Ons

Tended Omelet Station

Includes Diced Ham, Shredded Cheese, Onions, Tomatoes, Peppers, and Mushrooms

\$4.25 per person ~ \$25.00 per hour, per tender

Assorted Cereals & Milk	\$2.25 pp	Sausage Gravy with Biscuits	\$2.25 pp
Bagels with Cream Cheese	\$2.00 pp	Fresh Fruit Bowl	\$2.50 pp
Baked Cinnamon Apples	\$1.75 pp	Fruit Yogurt Cups	\$2.00 pp
Citrus Fruit Salad	\$2.25 pp	Muffins, assorted	\$1.75 pp
Danish, assorted	\$1.75 pp	Eggs Benedict	\$4.25 pp

For additional options refer to Break Service, page 2

Break Service



Beverages

Starbucks Lightnote Blend Coffee or Decaf Coffee	\$28.50 per gallon
Bottled Juices ~ Apple, Cranberry, Tomato, Orange, or Grapefruit.....	\$2.25 each
Orange Juice, served by the gallon	\$20.25 per gallon
Iced Tea.....	\$14.00 per gallon
Lemonade.....	\$16.00 per gallon
Citrus Punch ~ <i>a sunny blend of white grape juice, orange juice & lemonade</i>	\$18.00 per gallon
Canned Coca-Cola ®Products	\$1.50 each
Dasani ® Bottled Water.....	\$2.50 each

Sunrise Selections

Assorted Danish ~ fruit & cheese	\$18.00 per dozen
Bagels with Cream Cheese	\$24.00 per dozen
Fruit Yogurt Cups	\$2.00 each
Assorted Muffins	\$21.00 per dozen

Something Sweet

Fresh Fruit Salad.....	\$2.50 per person
Fresh Seasonal Fruit Display	\$3.25 per person
Fresh Fruit Basket (whole fruit, apples, oranges, bananas)	\$1.50 per piece
Fresh Baked Cookies Dipped in Chocolate	\$26.00 per dozen
Fresh Baked Assorted Otis Spunkmeyer ® Cookies	\$16.00 per dozen
Double Fudge Brownies with Nuts.....	\$26.00 per dozen
Premium Assorted Icecream Bars.....	\$4.00 each

Something Salty

Chex Mix	\$2.00 per person
Goldfish Crackers	\$2.00 per person
Potato Chips with Ranch or Onion Dip	\$1.75 per person
Gourmet Mixed Nuts	\$2.00 per person
Honey Roasted Peanuts.....	\$2.00 per person
Gardetto.....	\$2.00 per person
Pretzels.....	\$1.75 per person

For additional options refer to page 13 & 14

Light Side Luncheon Buffets

Served until 2:00 p.m. ~ Minimum 25 guests.



All Light Side Lunch Buffets include your choice of fudge nut brownies or fresh baked cookies.
Select two beverages: Iced Tea with lemons, Lemonade, or Coffee & Decaf.

Select additional dessert options from page 8

Boilermaker Salad Bar

Chicken salad or tuna salad is accompanied by an array of fresh greens, tomatoes, diced eggs, carrots, celery, beets, shredded cheese, cucumbers, olives, green onions, bacon bits, & croutons. Fresh baked rolls & butter, assorted crackers and two dressings of your choice. Served with potato chips and your choice of redskin potato salad, macaroni salad, creamy coleslaw or pasta salad.
\$11.50

All Wrapped Up!

An assortment of wraps including chicken Caesar, roast beef with horseradish, smoked turkey club, and ham & Swiss cheese. A vegetarian option is available. Served with potato chips and your choice of redskin potato salad, macaroni salad, creamy coleslaw or pasta salad.
\$12.50

Pasta Bar

Select two pastas (spaghetti, fettuccini, ziti, shells, rotini, or bowties) and two sauces (marinara, meat sauce, pesto, or creamy Alfredo). Served with a tossed green salad and your choice of two dressings, grated parmesan cheese, and warmed garlic rolls or breadsticks.
\$12.50

Sports Express Deli Platter

Sliced turkey breast, baked ham, and roast beef. Served with Swiss, Cheddar, Pepper Jack, and American Cheeses, sliced tomatoes, red onion, lettuce, and pickle wedges. An assortment of deli breads, rolls and condiments. Served with potato chips and your choice of redskin potato salad, macaroni salad, creamy coleslaw or pasta salad.
\$13.50

Executive Lunch

Grilled chicken breasts are accompanied by wheat and Kaiser rolls with Cheddar, Swiss and American cheeses. Also includes sliced tomatoes, red onion slices, lettuce, pickle wedges, mustards & flavored mayonnaises. Served with potato chips and your choice of redskin potato salad, macaroni salad, creamy coleslaw or pasta salad.
\$15.25

Add a fruit tray to your buffet! \$150 ~ serves 50

Want a Tailgate Theme? See our Sports Fare Buffets ~ page 12

Light Side Served Luncheons

Served until 2:00 p.m. ~ Minimum 25 guests.



All Light Side Lunch Buffets include your choice of fudge nut brownies or fresh baked cookies.
Select two beverages: Iced Tea with lemons, Lemonade, or Coffee & Decaf.

Select additional dessert options from page 8

Wrap it Up!

Select up to two of our wraps including chicken Caesar, roast beef with horseradish, smoked turkey club, ham & Swiss cheese, tuna salad, or chicken salad. A vegetarian option is available. Served with your choice of redskin potato salad or pasta salad, potato chips and a crisp dill pickle.

\$15.50

Purdue Pita

A whole wheat pita stuffed with seasoned grilled chicken breast strips, diced tomatoes, lettuce, shredded Cheddar cheese, and smothered in honey Dijon sauce.

Served with potato chips and you're your choice of redskin potato salad, macaroni salad, creamy coleslaw or pasta salad

\$15.50

Grilled Chicken Pasta Salad

Grilled chicken breast sliced and served atop fresh greens tossed with rotini pasta, tomatoes and olives. Crowned with grated parmesan cheese and served with fresh baked garlic rolls and butter.

\$15.50

Executive Lunch

A grilled chicken breast on a wheat bun with Swiss Cheese, sliced tomato, sliced red onion, and lettuce. Served with a pickle spear, potato chips and your choice of redskin potato salad, macaroni salad, creamy coleslaw or pasta salad.

\$15.50

Pavilion Soup ~ n ~ Salad

A generous Tossed Salad or a Caesar's Salad is served alongside our Chef's homemade Soup du Jour. Consider Beef Pepper Pot, Clam Chowder, Loaded Potato Soup, Ham & Bean Soup, Chili...or your favorite soup! Served with crackers and assorted & butter.

\$14.50

*Additional served luncheon options may be selected from our
Main Menu, page 9 - 10*

Buffet Selections

Served as lunch or dinner options ~ Minimum 25 guests.



All Buffet Main Entrees are served with your choice of Salad, Two Pairings, Dessert, Fresh Baked Rolls & Butter, Iced Tea and Starbucks Coffee.

Select two Entrees ~ the price of your meal is based on the higher of the two entree choices. Specialty selections of Salad & Pairings may be added for an additional cost.

****Carved Entrée Options** ~ A uniformed attendant will carve; \$25.00, per hour; per attendant. Minimum one hour. One carver per 100 guests suggested.

Chicken

Boneless Breast of Chicken\$20.50

Served with your choice of the following sauces or styles ~ Marsala Wine Sauce, Mushroom Dijonnaise, Teriyaki Marinated, BBQ Smothered, Alfredo Sauce, or Lemon Herb Sauce.

Gourmet Chicken Breast.....\$23.50

A boneless breast of chicken stuffed with a wild rice and cream cheese stuffing and served with a light cream sauce

Orange Almond Chicken Breast.....\$23.25

A boneless breast of chicken is pan-fried with an almond crust and served with a light orange sauce.

Chicken Cordon Bleu.....\$23.25

A boneless breast of chicken is hand-breaded and stuffed with shaved ham and Swiss cheese.

Chicken Kiev\$23.25

Simple but elegant, this boneless breast of chicken is hand-breaded and stuffed with a flavorful compound lemon butter.

Beef

Sliced Top Round of Beef.....\$21.50

U.S.D.A. Choice beef is roasted and served with your choice of Au Jus, Bordelaise sauce, Marsala Wine Sauce, Peppercorn Sauce, Sauce Diane, Shallot Demi Glace, or Natural Beef Gravy

Beef Tips Teriyaki\$21.50

Beef Tips are slow-simmered with herbs and teriyaki sauce. Water chestnuts, snow peas, green peppers, mushrooms and onions are added and are served over your choice of rice or egg noodles.

Prime Rib of Beef ~ minimum 18 guests for buffet; **Carving Option****\$24.50

U.S.D.A. Choice Prime Rib is seasoned with fresh crushed garlic and herbs and slow roasted. Served with au jus and horseradish sauce.

Filet of Beef Tenderloin ~ minimum 18 guests for buffet; **Carving Option****\$26.50

U.S.D.A. Choice tenderloins of beef are seasoned with fresh herbs and slow roasted. Served with your choice of Au Jus, Bordelaise sauce, Marsala Wine Sauce, Peppercorn Sauce, Sauce Diane, Shallot Demi Glace, or Natural Beef Gravy

In order to ensure best possible flavor & quality of your Entrée, please be sure the serving time on your contract is accurate and guests are seated at the time noted. All Entrees are cooked to "medium" (slightly pink) unless otherwise specified.

continued

Pork

- Roasted Pork Loin ~ minimum 18 guests for buffet; *Carving Option***\$22.25
All pork selections can be served with Natural Pork Gravy, Marsala Wine Sauce, BBQ Sauce, Cajun Creole, Peppercorn Encrusted or Dijon Encrusted
- Pork Remoulade *Carving Option***\$24.50
A roasted pork loin stuffed with spinach, sun-dried tomatoes, and feta cheese. Served with a natural sauce.
- Baked Pork Chops.....\$20.25
Add apple brandy butter sauce\$22.25

Seafood

- Farm Raised Catfish Filets.....\$20.50
Served oven roasted or golden fried. Select your choice topping ~ herbed butter, herb encrusted, almondine, lemon butter, lemon pepper, or scampi.
- Roasted Tilapia\$22.25
Oven roasted filets of tilapia are served topped with your choice of lemon herb crumb topping or crunchy lime chipotle.
- Roasted Salmon\$24.25
Oven roasted boneless filet of salmon, lightly seasoned with lemon pepper or lemon pepper coulis.
- Jumbo Shrimp\$24.25
Select shrimp scampi or golden fried shrimp.

Pasta & Vegetarian ☼

- Meat Lasagna\$21.50
Layers of lasagna noodles with ricotta cheese, meat sauce, mozzarella and mixed Italian spices
- Vegetarian Lasagna☼\$21.50
Lasagna noodles are layered with ricotta cheese, vegetables, mozzarella and parmesan cheeses and baked in a creamy Alfredo sauce.
- Baked Pasta Primavera☼\$21.50
Penne is tossed with sautéed zucchini, yellow squash, and carrots and baked in a creamy Alfredo sauce with mozzarella and parmesan cheeses.
Add Grilled Chicken..... \$23.00
- Fettuccini Alfredo\$21.50
Fettuccine pasta with a cream sauce, grated parmesan cheese and spices
Add Grilled Chicken, Shrimp, or Scallops..... \$23.00
- Egg Plant Parmesan☼\$21.50
Eggplant smothered in our delicious red sauce, layered with mozzarella cheese and provolone cheese and served over angel hair pasta or spaghetti
- Stuffed Green Peppers☼\$20.50
Colorful peppers are stuffed with healthy wild rice, diced tomatoes, spices, and a Boursin & Swiss cheese blend.

Continue to page 7 & 8 for the Buffet Salads, Pairings, and Dessert Selections

Want a Tailgate Theme? See our Sports Fare Buffets ~ page 12



Salads

Choose One

Tossed Green Salad with Choice of Two Dressings

Seasonal Fruit Salad

Soup du Jour

Or, select from our specialty salads by adding the following to your Entrée Price

Caesar Salad ~	\$1.50
<i>Crisp romaine lettuce, parmesan cheese, and black olives tossed in Caesar dressing</i>	
Spring Greens Salad ~	\$1.50
<i>A variety of young mixed greens such as mesclun, mache, watercress, baby arugula & radicchio are served with sliced red onion and your choice of dressing.</i>	
Strawberry Salad ~	\$1.50
<i>Romaine lettuce, sliced strawberries, candied walnuts and green onion are tossed in a sweet vinaigrette dressing</i>	
Michigan Salad ~	\$1.50
<i>Field greens with bleu cheese, walnuts, Michigan dried cherries, and Granny Smith apples are served with chardonnay dressing.</i>	
Spinach Salad with Hot Bacon Dressing ~	\$1.50
<i>Fresh baby spinach is layered with sliced mushrooms & red onions and topped with house made hot bacon dressing.</i>	
Roasted Caesar Salad ~	\$2.00
<i>Crisp romaine lettuce is mixed with roasted red peppers and Caesar dressing; topped with hard-boiled eggs.</i>	
Tomato, Basil & Mozzarella Salad ~	\$2.25
<i>Fresh sliced tomatoes are marinated in house Italian vinaigrette and layered with baby mozzarella and basil.</i>	

Pairings

(Choose 2)

Baby Carrots, dill or glazed	Cous Cous with Vegetables	Scalloped Potatoes
Buttered Corn	Green Beans Almondine	Steamed Broccoli
California Blend Medley	Green Beans with Red Peppers	Whipped Potatoes with Gravy
Chef's Blend Vegetables	Roasted Redskin Quarters	Whipped Potatoes with Garlic
Cornbread Stuffing	Sautéed Squash & Zucchini	Wild Rice Blend

Or, select from our specialty pairings adding the following to your Entrée Price

Roasted Trio Potato Quarters ~	\$1.50
<i>Sweet potatoes, Yukon golds and redskins are seasoned & roasted together.</i>	
Loaded Whipped Potatoes ~	\$1.50
<i>Our whipped potatoes are blended with cheddar cheese, bacon and chives.</i>	
Roasted Root Vegetables ~	\$1.50
<i>Parsnips, beets, rutabaga, and turnips are seasoned and roasted.</i>	
Truffled Mashed Potatoes ~	\$1.50
<i>Our whipped potatoes are blended with cream and wild black truffle oil.</i>	
Wild Mushroom Risotto ~	\$1.50
<i>Creamy risotto is blended with wild mushrooms</i>	

Continue to Dessert Selections on page 8



Dessert Selections for Buffets or Served Meals

Desserts

Choose 1

Tall Layer Cakes

- Carrot Cake
- Lemon Cake
- Red Velvet Cake
- Coconut Cake
- Boston Cream Cake

Cream Pies

- Chocolate
- Coconut
- Lemon Meringue
- Banana

Fruit Pies

- Apple or Dutch Apple
- Cherry
- Peach
- Blueberry
- Pecan

Or, select from our specialty Desserts for an additional \$1.75 added to your Entrée price:

- Turtle Elegance Torte Cake
- Bananas Foster Pie
- Tiramisu
- Chocolate Lava Cake
- Chocolate Torte Cake

- New York Style Cheesecake
- Cheesecake with Fruit Topping
- Snickers Cheesecake
- Turtle Cheesecake

- Key Lime Pie
- Bourbon Pecan Pie
- Apple Dumplings
with Cinnamon Sauce
- Strawberry Shortcake

Homemade Fruit Tart
*Creamy custard in an individual
pie shell is topped with
fresh berries*



Served Selections

Served as lunch or dinner options ~ Minimum 25 guests.



All Entrees are served with your choice of Salad, Two Pairings, a Dessert, Fresh Baked Rolls & Butter, Iced Tea and Starbucks Coffee. Specialty salads, pairings, and desserts may be added for an additional cost. Duet plates may be developed by working with our catering department.

Chicken

- Boneless Breast of Chicken\$21.50
Served with your choice of the following sauces or styles ~ Marsala Wine Sauce, Mushroom Dijonnaise, Teriyaki Marinated, BBQ Smothered, Alfredo Sauce, or Lemon Herb Sauce.
- Gourmet Chicken Breast.....\$23.50
A boneless breast of chicken stuffed with a wild rice and cream cheese stuffing and served with a light cream sauce
- Orange Almond Chicken Breast\$23.50
A boneless breast of chicken is pan-fried with an almond crust and served with a light orange sauce.
- Chicken Cordon Bleu.....\$23.50
A boneless breast of chicken is hand-breaded and stuffed with shaved ham and Swiss cheese.
- Chicken Kiev\$23.50
Simple but elegant, this boneless breast of chicken is hand-breaded and stuffed with a flavorful compound lemon butter.
- Chicken Oscar.....\$25.50
A boneless breast of chicken smothered with crabmeat and topped with asparagus spears. Served with a light cream sauce.

Beef

- Sliced Top Round of Beef.....\$23.50
U.S.D.A. Choice beef is roasted and served with your choice of Au Jus, Bordelaise sauce, Marsala Wine Sauce, Peppercorn Sauce, Sauce Diane, Shallot Demi Glace, or Natural Beef Gravy
- Beef Tips Teriyaki\$23.50
Beef Tips are slow-simmered with herbs and teriyaki sauce. Water chestnuts, snow peas, green peppers, mushrooms and onions are added and are served over your choice of rice or egg noodles.
- Prime Rib of Beef ~ minimum 18 guests.....\$26.50
U.S.D.A. Choice Prime Rib is seasoned with fresh crushed garlic and herbs and slow roasted. Served with au jus and horseradish sauce.
- New York Strip\$27.50
12 ounces of center cut, charbroiled U.S.D.A. Choice strip loin.
- Filet of Beef Tenderloin ~ 28.50
U.S.D.A. Choice tenderloins of beef are seasoned with fresh herbs and slow roasted. Served with your choice of Au Jus, Bordelaise sauce, Marsala Wine Sauce, Peppercorn Sauce, Sauce Diane, Shallot Demi Glace, or Natural Beef Gravy.

In order to ensure best possible flavor & quality of your Entrée, please be sure the serving time on your contract is accurate and guests are seated at the time noted. All Entrees are cooked to "medium" (slightly pink) unless otherwise specified.

continued

Pork

- Roasted Pork Loin ~\$24.50
All pork selections can be served with Natural Pork Gravy, Marsala Wine Sauce, BBQ Sauce, Cajun Creole, Peppercorn Encrusted or Dijon Encrusted
- Pork Remoulade\$25.50
A roasted pork loin stuffed with spinach, sun-dried tomatoes, and feta cheese. Served with a natural sauce.

Seafood

- Farm Raised Catfish Filets.....\$21.50
Served oven roasted or golden fried. Select your choice topping ~ herbed butter, herb encrusted, almondine, lemon butter, lemon pepper, or scampi.
- Roasted Tilapia\$22.50
Oven roasted filets of tilapia are served topped with your choice of lemon herb crumb topping or crunchy lime chipotle.
- Roasted Salmon\$24.50
Oven roasted boneless filet of salmon, lightly seasoned with lemon pepper or lemon pepper coulee.

<p><i>Pavilion Surf~N~Turf</i> \$35.40 <i>A 10 ounce center cut U.S.D.A. Choice New York Strip is paired with three jumbo crab-stuffed tiger shrimp.</i></p>

Pasta & Vegetarian

- Meat Lasagna\$22.50
Layers of lasagna noodles with ricotta cheese, meat sauce, mozzarella and mixed Italian spices
- Vegetarian Lasagna.....\$22.50
Lasagna noodles are layered with ricotta cheese, vegetables, mozzarella and parmesan cheeses and baked in a creamy Alfredo sauce.
- Baked Pasta Primavera.....\$22.50
Penne is tossed with sautéed zucchini, yellow squash, and carrots and baked in a creamy Alfredo sauce with mozzarella and parmesan cheeses.
- Add Grilled Chicken..... \$24.00
- Fettuccini Alfredo\$22.50
Fettuccine pasta with a cream sauce, grated parmesan cheese and spices
- Add Grilled Chicken, Shrimp, or Scallops..... \$24.00
- Eggplant Parmesan.....\$22.50
Eggplant smothered in our delicious red sauce, layered with mozzarella cheese and provolone cheese and served over pasta.
- Stuffed Green Peppers.....\$21.50
Colorful peppers are stuffed with healthy wild rice, diced tomatoes, spices, and a Boursin & Swiss cheese blend.



Continue to Page 11 for Salads, Pairings, and Dessert Selections

Salads & Pairings Selections for Served Meals



Salads

Choose 1

- Tossed Mixed Greens Salad with Choice of Two Dressings
- Iceberg Lettuce Wedge with Diced Tomatoes & Bleu Cheese Dressing
- Seasonal Fruit Salad
- Soup du Jour

Or, select from our specialty salads by adding the following to your Entrée Price

Caesar Salad ~.....	\$1.50
<i>Crisp romaine lettuce, parmesan cheese, and black olives tossed in Caesar dressing</i>	
Cucumber Towers ~	\$1.50
<i>A thin cucumber slice stands to wrap around a generous amount of spring greens, diced red onion, tomato, and crumbled bleu cheese. Served with raspberry vinaigrette dressing.</i>	
Strawberry Salad ~	\$1.50
<i>Romaine lettuce, sliced strawberries, candied walnuts and green onion tossed in a sweet vinaigrette dressing</i>	
Michigan Salad ~	\$1.50
<i>Field greens with bleu cheese, walnuts, Michigan dried cherries, and Granny Smith apples are served with chardonnay dressing.</i>	
Spinach Salad with Hot Bacon Dressing ~	\$1.50
<i>Fresh baby spinach layered with sliced mushrooms & red onions and topped with hot bacon dressing.</i>	
Roasted Caesar Salad ~	\$2.00
<i>Crisp romaine lettuce is mixed with roasted red peppers and Caesar dressing; topped with hard-boiled eggs.</i>	
Tomato, Basil & Mozzarella Salad ~	\$2.25
<i>Fresh sliced tomatoes are marinated in house Italian vinaigrette and layered with baby mozzarella and basil.</i>	

Pairings

Choose 2

Baby Carrots, <i>dill or glazed</i>	Cous Cous with Vegetables	Scalloped Potatoes
Buttered Corn	Green Beans Almondine	Steamed Broccoli
Chef's Blend Vegetables	Green Beans with Red Peppers	Wild Rice Blend
Cornbread Stuffing	Roasted Redskin Quarters	Whipped Potatoes with Gravy
	Sautéed Squash & Zucchini	<i>With Garlic or Chives</i>

Or, select from our specialty pairings adding the following to your Entrée Price

Roasted Trio Potato Quarters ~.....	\$1.50
<i>Sweet potatoes, Yukon golds and redskins are seasoned & roasted together.</i>	
Loaded Whipped Potatoes ~	\$1.50
<i>Our whipped potatoes are blended with cheddar cheese, bacon and chives.</i>	
Roasted Root Vegetables ~	\$1.50
<i>Parsnips, beets, rutabaga, and turnips are seasoned and roasted.</i>	
Truffled Mashed Potatoes ~	\$1.50
<i>Our whipped potatoes are blended with cream and wild white truffle oil.</i>	
Wild Mushroom Risotto ~	\$1.50
<i>Creamy risotto is blended with wild mushrooms.</i>	

Dessert selections are on page 8

Sports Fare Buffets

Minimum 25 guests



The All American

\$17.25 per person

Grilled Hotdogs and Angus Burgers, baked beans and potato chips. Your choice of two side salads ~ potato salad, macaroni salad, coleslaw or pasta salad. Served with lettuce, tomato, onions, pickles, olives, and cheese. Dessert includes your choice of fudge nut brownies or fresh baked cookies. Select two beverages: iced tea with lemons, lemonade, or coffee & decaf. *Additional hot entrees and side items may be added for an additional cost; see the list below.*

Deluxe Grille

\$18.50 per person

Select two grilled entrees ~ Bratwurst with sauerkraut, Chicken Breast, Jumbo Hotdogs, or Black Angus Burgers. Accompanied by baked beans, corn on the cob, and potato chips. Your choice of two side salads ~ potato salad, macaroni salad, coleslaw or pasta salad. Served with lettuce, tomato, onions, pickles, olives, and cheese. Dessert includes your choice of fudge nut brownies or fresh baked cookies. Select two beverages: iced tea with lemons, lemonade, or coffee & decaf. *Additional hot entrees and side items may be added for an additional cost; see the list below.*

Country Bar B Que

\$21.50 per person

Barbecued chicken breasts and pulled pork barbeque, baked beans, corn bread and potato chips. Your choice of two side salads ~ potato salad, macaroni salad, coleslaw or pasta salad. Served with lettuce, tomato, onions, pickles, olives, and cheese. Dessert includes your choice of fudge nut brownies or fresh baked cookies. Select two beverages: iced tea with lemons, lemonade, or coffee & decaf. *Additional hot entrees and side items may be added for an additional cost; see the list below.*

Additional Entrées & Sides

<i>Entrees</i>	<i>Hot Side Items</i>	<i>Cold Side Options</i>
Add \$2.00 per person	Add \$1.50 per person	Add \$1.25 per person
Chicken Breast Pulled Pork Barbeque Bratwurst with Sauerkraut Jumbo Grilled Hotdogs Breaded Pork Tenderloin	Corn on the Cob Baked Beans Steak Fries Tater Tots	Potato Salad Macaroni Salad Coleslaw Italian Pasta Salad

Hot & Cold Hors d'oeuvres



Cold ~ priced per piece

Assorted Cherry Tomatoes☼.....	\$1.50
<i>Herbed Cream Cheese, Tuna Salad, Chicken Salad, Ham Salad or Pimento Cheese</i>	
Assorted Finger Sandwiches.....	\$1.75
<i>Choice of Ham Salad, Tuna Salad, Chicken Salad, Pimento Cheese, or Herbed Cream Cheese & Cucumber</i>	
Deviled Eggs.....	\$1.50
Shrimp Cocktail.....	\$2.50
Shrimp Jammers ~ <i>A jumbo shrimp served individually in a shot glass with cocktail sauce and lemon</i>	\$2.50
Flatbread Pinwheels with Assorted Cream Cheese Fillings☼.....	\$1.50
Caesar Salad Pinwheel Wraps☼.....	\$1.50
Caesar Salad Pinwheel Wraps with Chicken.....	\$2.00

Hot ~ priced per piece

Bacon Wrapped Shrimp <u>or</u> Bacon Wrapped Sea Scallops.....	\$2.25
Fried Fantail Shrimp & Cocktail Sauce.....	\$2.50
Miniature Crab Cakes with a rich Remoulade Sauce.....	\$2.50
Shrimp Ravioli ~ <i>handmade ravioli stuffed with crabmeat & mozzarella cheese. Topped with a lobster sauce</i>	\$2.50
Silver Dollar Mushrooms ~ <i>Silver dollar mushrooms stuffed with cheese☼, seasoned meat or spinach</i>	\$1.50
Chicken Scampi Skewers ~ <i>Chicken tenderloins sautéed in butter, garlic & wine</i>	\$2.25
Chicken Fingers ~ <i>Choice of 2 ~ Ranch, Honey Mustard, Sweet & Sour, or BBQ Sauce</i>	\$1.75
Chicken Teriyaki Skewers.....	\$1.50
Buffalo Chicken Wings served with Bleu Cheese & Celery.....	\$1.75
Rumaki ~ <i>chicken livers and water chestnuts wrapped in bacon</i>	\$1.75
Meatballs ~ <i>choose Swedish, Barbeque, or Marsala sauce</i>	\$1.75
Sirloin Steak Bites ~ <i>served with zesty horseradish sauce</i>	\$1.75
Mini Potato Skins ~ <i>topped with Bacon☼, Chopped Green Onion, and Sour Cream</i>	\$2.00
Petite Egg Rolls with Sweet & Sour Sauce (<i>vegetarian option☼ available</i>).....	\$1.50
Bruchetta☼.....	\$1.50
Mushroom Ravioli ☼ ~ <i>handmade ravioli stuffed with wild mushrooms & mozzarella cheese. Topped with a Mornay sauce</i> ..	\$2.25
Assorted Mini Quiche☼.....	\$1.50
Mini Brie Tartlets with Raspberry☼.....	\$1.75

Don't forget the sweets!

Cold ~ priced per person

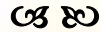
Beef & Onion Cheese Ball with Assorted Crackers.....	\$2.25
Cheddar Cheese & Bacon Cheese Ball with Assorted Crackers.....	\$2.25
Chilled Crab Claw Dip with Assorted Crackers.....	\$3.25
Cubed Domestic Cheese Tray with Assorted Crackers☼.....	\$2.50
Imported & Domestic Cheese Tray with Assorted Crackers & French Bread☼.....	\$3.00
Fresh Vegetable Crudités with Buttermilk Herb Dressing☼.....	\$2.75
Tuscan Antipasti Platter with Assorted Rolls & Crackers.....	\$3.25
Seven Layer Mexican Dip with Tri-Colored Tortilla Chips☼.....	\$3.25
Poached Salmon Platter with <i>Diced Egg, Boursin Cheese, Capers, Cucumbers and Red Onion and served with Melba Toast</i>	\$5.25

Hot ~ priced per person

Baked Seafood Dip with French Baguettes.....	\$3.50
Baked Brie En Crouete with Assorted Crackers & Raspberry Preserves☼.....	\$3.50
Baked Spinach & Artichoke Dip with Pita Triangles.....	\$3.00

☼ Vegetarian item or vegetarian option available

Hot & Cold Hors d'oeuvres



Chef Attended Stations

Chef Carved Herb Roasted Pork Loin	\$7.25 per person
<i>Served with silver dollar rolls and dijonnaise.</i>	
Chef Carved Tenderloin of Beef	\$9.50 per person
<i>Served with silver dollar rolls and zesty horseradish sauce.</i>	
Chef Carved Roast Prime Rib of Beef	\$7.25 per person
<i>Served with silver dollar rolls, au jus, and zesty horseradish sauce.</i>	
Chef Carved Honey Roasted or Herb Basted Turkey Breast	\$5.75 per person
<i>Served with silver dollar rolls and cranberry relish.</i>	
Chef Carved Honey Glazed Baked Ham	\$5.75 per person
Pasta Station.....	\$6.25 per person
<i>Your choice of two pastas (bowtie, ziti, shells, or spaghetti) and two sauces (marinara, Alfredo, pesto, or meat sauce). Assorted vegetables are displayed for guests to select and have our chef sauté and toss to order for them! Served with fresh baked Garlic Bread Sticks.</i>	
Shrimp Kabob Station.....	\$6.25 per person
<i>Jumbo shrimp are skewered with red, green, and yellow bell peppers, mushroom caps, and red onion.</i>	

Chef Carving Fee is \$25.00 per carver, per hour



Sweets

Assorted Supreme Miniature Desserts	\$21.00 per dozen
<i>Cheesecake, petit fours, cream puffs, éclairs and dipped cookies</i>	
Assorted Miniature Desserts	\$15.00 per dozen
<i>Bar cookies, fresh baked cookies, and fudge nut brownies</i>	
Fresh Baked Assorted Otis Spunkmeyer® Cookies	\$16.00 per dozen
Fresh Baked Cookies dipped in Semi-Sweet or White Chocolate	\$26.00 per dozen
Fudge Nut Brownies	\$26.00 per dozen
Chocolate Chip Cream Cheese Ball with Vanilla Wafers	\$2.50 per person
Seasonal Fresh Fruit Display with Creamy Yogurt Dip	\$3.25 per person
Chocolate Fountain	\$6.25 per person
<i>Includes Dark chocolate or Milk Chocolate. Choose four dipping selections: marshmallows, graham crackers or sticks, Oreos, Otis Spunkmeyer® Cookies, strawberries, vanilla wafers, angel food cake squares, or pretzel rods. Fountain requires an attendant. Attendant Fee is \$25.00 per hour</i>	

For additional options, refer to page 2

General Catering Policies and Guidelines

- ◆ All prices are quoted based on high-grade black plastic ware & black/gold paper products.
- ◆ China, silverware & glassware is available upon request. The fee for Pavilion china, silver & glassware is \$3.00 per person for full meal. The china & glass fee for a cocktail reception (only) is \$2.00 per person.
- ◆ Linens will be provided for all service lines and seating tables where china, silverware & glassware are used, at no additional charge. Black, gold & white linens are always available. All skirting is black. Specialty colors may be ordered fourteen (14) days in advance.
- ◆ Any rental equipment required or used will be charged full cost plus 18% service charge and 6% Indiana State Sales Tax.
- ◆ Additional charges may apply for events requiring special, out of the ordinary, set-up.
- ◆ Our menu options are suggestions. Our Catering Department will gladly custom design menus, themes, décor, etc. to fulfill all your catering needs.
- ◆ All orders must be confirmed through the Catering office at (765) 746-5199 or (765) 494-8583. We prefer menu selections be provided 3 weeks prior to your event.
- ◆ At the time of booking your event, a working number of attendees will be established. The working number may be raised or lowered two weeks prior to your event.
- ◆ A guaranteed attendance count must be included in the final confirmation at least 3 business days prior to the event. Final billing will be based on the guaranteed guest count or the number of meals served, whichever is greater.
- ◆ Pricing does not include 18% Service Charge or 6% Sales Tax
- ◆ The balance is due no later than 48 business hours prior to the event start time.
- ◆ All services are based on a 2 hour (meal) function time. Additional time may be arranged through our catering department

V/Gladioux Catering will do everything necessary to ensure your event is successful. Your cooperation with the above procedures will be greatly appreciated.

Standard Event Set Up

- ◆ Tables of 8 seats each are standard.
- ◆ Registration table, clothed & skirted.
- ◆ 1 ~ 6 ft. table near the podium or front of the room, clothed & skirted.
- ◆ Linens will be provided for all service lines and seating tables. Black, gold & white linens are always available.
- ◆ Podium, wireless hand-held microphone, A/V screen, and extension cords are complimentary.
- ◆ DVDs may be shown on the Pavilion televisions at no additional charge. We suggest you arrange a preview meeting of your DVD to ensure it is proper working order.
- ◆ Additional Prices:
 - ◆ Display tables or additional tables\$15.00 each; clothed & skirted
 - ◆ White Skirting \$2.50 per foot; comes in 7 ft. panels, plus delivery charge
 - ◆ Dance Floors Per Midwest Rentals, plus delivery charge

Wedding Menu & Set Ups

Ross-Ade Pavilion is a wonderful facility for your ceremony or reception. It is a unique setting, spacious enough to accommodate up to 350 people for dinner and dancing. Please refer to our Wedding Menu for menu options, wedding set-up, and the wonderful services we provide to make your special day memorable.