

# BREAKFASTS

All Breakfasts include Fresh-Brewed Coffee, Decaffeinated Coffee, Hot Tea and Chilled Orange and Apple Juices. Starbucks™ Coffee or Fresh-Squeezed Orange Juice may be substituted for an additional fifty cents per person.

## THE UNION DELUXE BUFFET

### SELECT TWO (2):

Scrambled Eggs  
Scrambled Egg Breakfast Casserole Lorraine  
Garden Vegetable Scrambled Egg Casserole  
Apple Crêpes with Vanilla Bean Sauce  
Buttermilk Pancakes with Maple Syrup  
Southern Pecan French Toast with Warm Praline Syrup  
Biscuits and Gravy

### SELECT TWO (2):

Our Famous Pastrami Hash  
Black Oak Ham  
Apple Smoked Bacon  
Country Sausage Links  
Potatoes O'Brien  
Hash Browns  
Potato Pancakes

Seasonal Fresh Fruit Salad, Low-Fat Yogurt,  
Selection of Dry Cereals with Milk  
Freshly-Baked Assorted Breakfast Pastries and Bagels  
Butter, Fruit Preserves, and Low-Fat and Regular Cream Cheeses

**12.00**



## MONTE CRISTO

Crispy French Toast stuffed with Bacon, Grilled Ham,  
Scrambled Eggs and Melted Swiss Cheese dusted with  
Powdered Sugar and served with Strawberry Preserves  
Home-Fried Potatoes

**9.00**

## ORANGE-CINNAMON QUINOA

(Vegan)

Assorted Breakfast Pastries  
Fresh Fruit Cup

**8.00**

## DENVER BURRITO

Scrambled Eggs, Diced Ham, Peppers, Onions, and  
Cheddar Cheese wrapped in a Flour Tortilla  
Grilled Polenta and Pomodoro Sauce  
Assorted Breakfast Pastries

**9.00**

## JUST LIKE HOME

### FAMILY-STYLE BREAKFAST

*Selections served and passed  
in bowls and on platters at each guest table*

### SELECT ONE (1):

Scrambled Eggs, Egg Beaters™,  
or Scrambled Egg Whites with Herbs

### SELECT ONE (1):

Potatoes O'Brien, Home-Fried Potatoes,  
Potato Pancakes, or Hash Browns

### SELECT ONE (1):

Grilled Ham, Bacon, or Sausage

Assorted Breakfast Pastries

**8.00**

**Add French Toast, Pancakes, or Biscuits and Gravy for an  
additional 2.00 per guest**



PURDUE MEMORIAL UNION  
CATERING & EVENTS

Prices are subject to change. An 18% Service Charge and Indiana Sales Tax apply.

101 North Grant Street, Room 160 - West Lafayette, IN 47906 - Phone: (765) 494-8908 - Fax: (765) 494-8851 - [union.purdue.edu/Catering](http://union.purdue.edu/Catering)

# CONTINENTAL BREAKFASTS

All Continental Breakfasts include Fresh-Brewed Coffee, Decaffeinated Coffee and Hot Tea. Starbucks™ Coffee or Fresh-Squeezed Orange Juice may be substituted for an additional fifty cents per person. Continental Breakfasts are designed to be unattended, however, these breakfasts can be upgraded to include waiter attended service for an additional charge.

## THE PRESIDENTIAL

Chilled Orange and Apple Juices  
Assorted Muffins, Croissants, Bagels, Pastries and Scones  
Low-Fat and Regular Cream Cheese,  
Butter and Fruit Preserves

**7.00**

## THE HEALTHY START

Chilled Orange and Apple Juices  
Sliced Seasonal Fruit, Assorted Muffins and Bagels,  
Low-Fat Yogurt with Granola and Fresh Berries,  
Low-Fat and Regular Cream Cheese,  
Butter and Fruit Preserves

**8.50**

## THE EUROPEAN

Fresh-Squeezed Orange Juice  
Assorted Deli Meats and Soft Cheeses  
Whole Grain Breads, Whipped Butter and Preserves  
Fruit Compote, Low-Fat Yogurt with Granola  
Chocolate, Blueberry, and Strawberry Stuffed Croissants  
Starbucks™ Coffee

**10.50**

## SUNRISE REFRESHERS

### YOGURT SMOOTHIES

Strawberry-Banana, Blueberry or Mango

**22.00 per gallon**

### FRESH-SQUEEZED ORANGE JUICE

**22.00 PER GALLON**



# WAKE UP STATIONS

All Wake Up Stations are one hour chef-attended action stations and can be selected to compliment your on premise Buffet or Continental Breakfast and are not intended as a stand-alone menu option.

\*Champagne service requires University approval of a completed Alcohol Request Form.

## EGGS BENEDICT

Select two (2):

**The Classic** — Poached Egg and Canadian Bacon  
on an English Muffin with Classical Hollandaise

**The Hoosier** — Poached Egg on a Home-Style Biscuit  
topped with Sausage Gravy

**The New Yorker** — Poached Egg and Smoked Salmon  
on a Potato Pancake with Tomato-Basil Chorion

**The Venetian** — Poached Egg and Grilled Marinated  
Vegetables on Focaccia with Pesto Cream

**9.00**

## MIMOSA

Made with Freshly-Squeezed Orange Juice

**2.00 non-alcohol / 4.00 with Champagne\***

## CRÊPE

Assorted made-to-order Classic and Whole Wheat Crêpe

**Savory:** Vegetable Pesto and Seafood Newburg

**Sweet:** Apple Cinnamon and Peach Melba  
with Vanilla Crème Fraiche

**3.50**

## WAFFLES FLAMBÉ

Flambé of Beurre Suzette (orange) or Bananas Foster over  
Belgian Waffles topped with Toasted Meringue

**7.00**

## OMELET

Cooked-to-order Egg, Egg White and Egg Beater's™  
with assorted Cheeses, Meats, and Vegetables

**4.00**



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# BUFFET LUNCHEONS

All Luncheon Buffets include Fresh-Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea or Lemonade. Starbucks™ Coffee may be substituted for an additional fifty cents per person. If not already included, Soup du Jour, House Salad, Caesar Salad or Greek Salad may be added for an additional 1.50 per person.

## EXECUTIVE EXPRESS DELI

Soup du Jour  
Penne Pasta Salad with Basil and Toasted Pine Nuts  
Red-Skin Potato Salad  
Vegetable Crudités with Dip

*Sliced Deli selection includes:*

Roast Beef, Turkey Breast, Smoked Ham and Turkey Pastrami  
Sliced American and Swiss Cheese  
Lettuce, Tomato and Onion Platter  
Assorted Breads and Rolls  
Mustards and Mayonnaise

Deli-Style Potato Chips  
Assorted Dessert Bars and Brownies  
Sliced Seasonal Fruit with Passion Fruit Mousse

**12.50**

## “THAT’S A WRAP”

Soup du Jour  
Vegetable Crudités with Ranch Dip  
Pasta Salad and Cole Slaw

*Assorted California-Style Gourmet Wraps to include:*

BBQ Chicken with Cheddar Cheese and Bacon  
Roast Beef with Swiss Cheese and Horseradish-Brown Mustard  
Southwest Turkey with Guacamole and Salsa  
Greek Salad with Sliced Black Bean Burger

Deli-Style Potato Chips  
Chef's selection of Cakes and Pies

**12.00**

## SOUP & SALAD

Soup du Jour or Chili and Vegetarian Soup du Jour  
Assorted Rolls with Butter

Mixed Field Greens with choice of Two Dressings  
Fresh Tomatoes, Cucumbers, Broccoli Florets, Onions, Sliced Mushrooms,  
Chick Peas, Hard Boiled Eggs, Julienne Carrots, Peppers, Celery,  
Crumbled Bacon, Grated Cheese, and Seasoned Croutons

*SELECT ONE (1) ENTRÉE SALAD:*

Honey-Mustard Grilled Turkey Salad, Waldorf Chicken Salad,  
Traditional Tuna Salad, or Egg Salad

*SELECT ONE (1) SIDE SALAD:*

Potato Salad, Italian Pasta Salad, or Creamy Cole Slaw

Seasonal Fruit Salad  
Angel Food Cake with Berries

**12.00**



# BUFFET LUNCHEONS

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## OLD GOLD AND BLACK

House, Caesar, or Greek Salad  
Home-style Buttermilk Biscuits and Rolls with Whipped Butter

SELECT TWO (2) OF THE FOLLOWING:

Oven-Roasted, Herb-Seasoned Breast of Chicken, Sliced Roast Sirloin of Beef with Mushroom Demi-Glace, Country-Style Ribs, Fried Chicken

Ranch-Smashed Potatoes  
Chef's Seasonal Vegetable

Warm Apple Crumb Cobbler

**14.00**

## PASTA BELLA

Caesar Salad  
Garlic Bread, Assorted Focaccia  
Tri-Color Rotini and Cheese Tortellini  
Marinara and Alfredo Sauces

SELECT TWO (2) OF THE FOLLOWING:

Eggplant Parmigiana, Italian Sausage with Peppers,  
Marinated Grilled Vegetables or Italian-Style Meatballs

Cannoli and Assorted Tea Cookies

**12.50**

## THE INDY "500"

House Salad or Chili

SELECT TWO (2) OF THE FOLLOWING:

Hot Dogs, Cheeseburgers, Bratwurst, Country-Fried Steak,  
BBQ Pulled Pork, or Breaded Pork Tenderloin

Appropriate Buns and all the "Fixin's"  
Pasta Salad, Creamy Cole Slaw and Deli-Style Potato Chips

Chef's Selection of Brownies, Cookies and Dessert Bars

**12.00**

## RIO GRANDE PARTY

Black Bean Soup or Gazpacho

Soft Flour Tortillas and Traditional Corn Taco Shells  
Chicken Fajita Strips, Seasoned Ground Beef,  
Refried Beans, Spanish Rice, Nacho Cheese Sauce  
Shredded Lettuce, Chopped Tomato, Grated Cheese, Black Olives,  
Green Onions, Sour Cream, Salsa and Guacamole

Grilled Pineapple  
Tres Leche Cake

**12.00**





# LIGHT LUNCHEONS

Light Luncheons are served with One Dozen Freshly Baked Assorted Gourmet Cookies per table, Fresh-Brewed Coffee, Decaffeinated Coffee, Hot Tea and a choice of Iced Tea or Lemonade. Starbucks™ Coffee may be substituted for an additional fifty cents per person.

## HOT SANDWICHES

*Hot Sandwiches are served with House, Caesar or Greek Salad, Steak Fries, Platter of Lettuce, Tomato and Onion, and a Dill Pickle Spear*

### SMOKEHOUSE PULLED PORK

House-Smoked and piled high on a Kaiser Bun

### MONTEREY CHICKEN

Grilled Marinated Breast of Chicken topped with Monterey Jack Cheese on a Multi-Grain Roll with Dijon Mustard and Mayonnaise

### PORTOBELLO AND MOZZARELLA

*(Vegetarian)*

Grilled Garlic-Roasted Portobello Mushroom with Fresh Mozzarella on Herb Focaccia

**All Hot Sandwiches—10.50**

## COLD SANDWICHES

*Cold Sandwiches are served with House, Caesar or Greek Salad and your choice of Pasta Salad, Dill Potato Salad, Creamy Cole Slaw or Crudit *

### THE PURDUE CLUB

Thinly sliced Roast Turkey and Ham, Lettuce, Tomato and Ranch-Mayonnaise on Marble Rye Bread

### ROAST BEEF

Shaved Beef with Swiss Cheese, Lettuce, Tomato, and Horseradish-Mustard served on a Focaccia Roll

### GREEK BLACK BEAN

*(Vegetarian)*

Black Bean Patty Strips, Leaf Lettuce, Feta Cheese, Kalamata Olives, Tomato, Red Onion, and Greek Dressing served in a Garlic Tortilla

### BARBECUED CHICKEN

Grilled Chicken, Shredded Leaf and Iceberg Lettuce, Cheddar Cheese, Bacon, Red Onion, and Sweet Barbecue Sauce served in a Tomato Tortilla

### SOUTHWESTERN TURKEY

Roast Turkey Breast, Shredded Leaf and Iceberg Lettuce, Guacamole, and Salsa Fresca served in a Spinach Tortilla

**ALL COLD SANDWICHES—10.00**

## ENTR E SALADS

*Entr e Salads include your selection of Grilled Chicken, Beef, Shrimp, or Tofu and are served with Soup du Jour and Assorted Rolls*

### MANDARIN

Mixed Field Greens, Sesame Noodles, Bean Sprouts, Green Onions, Diced Tomatoes, Shredded Carrots, Almonds and Mandarin Oranges  
Sesame Vinaigrette

### LIME-CHILI

Iceberg and Romaine Lettuce, Peppers, Vidalia Onion, Cilantro, Toasted Pine Nuts, and Fried Tortilla Strips  
Smoked Tomato Dressing

**Chicken - \$10.50, Beef - \$11.50, Shrimp - \$12.50, Tofu - \$10.50**



# SERVED LUNCHEONS

Plated Luncheons include Fresh-Baked Rolls with Butter, House, Caesar or Greek Salad, Seasonal Vegetable, Dessert, Fresh-Brewed Coffee, Decaffeinated Coffee, Hot Tea and choice of Iced Tea or Lemonade. Starbucks™ Coffee may be substituted for an additional fifty cents per person.

## CHICKEN

### PECAN-CRUSTED BREAST OF CHICKEN DIJONNAISE

Stone-Ground Mustard Cream Sauce  
Jasmine Rice Blend

11.75

### MEXICALI GRILLED BREAST OF CHICKEN

Ancho Chili Sauce and Sour Cream  
Spanish Rice with Black Bean and Corn Cilantro Relish

11.75

### CLASSICAL CHICKEN PROVENCAL

White Wine Sauté of Tomatoes, Olives, and Herbs  
Spinach Fettuccine

11.75

## PORK

### RASPBERRY-BARBECUE ROAST LOIN OF PORK

Buttered Parsley-Red Potatoes

11.75

### MANDARIN ORANGE PORK LOIN

Caribbean Couscous with Coconut and Mango

11.75

## SEAFOOD

### BAKED COD

Sweet Chili Sauce  
Confetti Rice

13.50

### PARMESAN-CRUSTED PAN-FRIED TILAPIA

Red Pepper Cream  
Saffron Rice

11.75

## COMFORT LUNCHEONS

### LULA BELLE'S BEEF POT ROAST

Roasted Garlic Smashed Potatoes

11.50

### BLUE PLATE SPECIAL MEATLOAF

Mushroom Gravy  
Buttermilk-Ranch Whipped Potatoes

11.00

### CHICKEN POT PIE

Sweet Potato Slaw

11.00

## VEGETARIAN / VEGAN

### VEGETABLE LASAGNA

Roasted Red Pepper Coulis  
Grilled Polenta

11.00

### FARFALLE RIVIERA

(Vegan)

With Spinach, Chickpeas, Capers, Grape Tomatoes,  
Kalamata Olives and Garlic-Infused Olive Oil

11.00

### VEGETABLE POT PIE

Sweet Potato Slaw

11.00



# SERVED ENTREE ACCOMPANIMENTS

## HOUSE SALADS

*Included with served meals or 2.00 per person a la carte*

### HOUSE

Mixed Field Greens, English Cucumber, Vine-Ripened Tomato and choice of two Dressings:

*Signature House-Made Ranch*

*Herb Vinaigrette*

*Classic French*

*Balsamic Vinaigrette*

*Raspberry Vinaigrette*

### CAESAR

Hearts of Romaine, Freshly-Grated Parmesan, Toasted Croutons and Caesar Dressing

### GREEK

Romaine and Iceberg Greens, Black Olives, Red Onion, Feta Cheese, Toasted Croutons and Greek Vinaigrette

## SUMPTUOUS STARTERS

*Dress up your meal for a small additional charge*

### PIRA

Arugula with Roasted Pear, Crumbled Bleu Cheese, Candied Almonds and Raspberry Vinaigrette

**2.50 with meal / 4.00 a la carte**

### SPICY MANGO

Mango, Red Onion, Jalapeños, and Fresh Cilantro on a bed of Mixed Greens topped with Passion Fruit Mousse

**2.00 with meal / 3.50 a la carte**

### MEDITERRANEAN

Baby Spinach with Sliced Mushrooms, Grape Tomatoes, Artichoke Hearts, and Feta Cheese tossed in an Herb Vinaigrette and presented in a crisped Parmesan Cup

**2.00 with meal / 3.50 a la carte**



## HOUSE DESSERTS

*Included with served meals or 2.50 per person a la carte*

### DUO-CHOCOLATE LAYER CAKE

with Ganache and Chocolate Nuggets

### FRESHLY BAKED FRUIT PIE

Choice of Apple, Cherry, Blueberry or Peach

### LEMON LAYER CAKE

with Raspberry Sauce

### CLASSIC CARROT CAKE

with Cream Cheese Frosting

### PECAN-COATED VANILLA ICE CREAM BALL

with Chocolate Sauce

## ENCHANTED ENDINGS

### VIENNESE FRUIT TART

Bavarian Cream and Fresh Berries in a Sugar Cookie Shell, brushed with Apricot Glaze

**1.50 with meal / 3.50 a la carte**

### TIRAMISU

**1.50 with meal / 3.50 a la carte**

### NEW YORK-STYLE OR TURTLE CHEESECAKE

**2.00 with meal / 4.00 a la carte**

### HUMMINGBIRD CAKE

*A Purdue Memorial Union Classic*  
House-Made Banana Walnut Cake with Cream Cheese Icing

**1.50 with meal / 3.50 a la carte**

### AMARETTO ROULADE

Amaretto Sponge Cake rolled around a light Buttercream with Caramel Sauce

**1.75 with meal / 3.50 a la cart**



# BUFFET DINNERS

All Dinner Buffets include an assortment of Breads and Rolls with Butter (unless an alternative themed selection is indicated), Fresh-Brewed Coffee, Decaffeinated Coffee, Hot Tea and choice of Iced Tea or Lemonade. Starbucks™ Coffee may be substituted for an additional fifty cents per person.

## OLD GOLD AND BLACK

*Traditional Boilermaker Favorites*

House, Caesar, or Greek Salad  
Broccoli Raisin Salad  
Herb-Seasoned Oven-Roasted Breast of Chicken or Fried Chicken  
Sliced Roast Sirloin of Beef with Mushroom Demi-Glace  
Honey-Glazed Baby Carrots  
Hoosier Green Beans with Bacon and Onion  
Ranch-Smashed Potatoes  
Home-Style Buttermilk Biscuits with Whipped Butter  
Hummingbird Cake

**23.00**

## THE GREAT HALL

*Includes our Chef's special selection of Vegetable and Starch*

House Salad with choice of two Dressings  
Penne Pasta Salad with Basil Pesto, Toasted Pine Nuts and Tomatoes  
Vegetable Crudités with Ranch Dip

**SELECT TWO (2) OF THE FOLLOWING:**

Roasted Top Sirloin of Beef with Cabernet Sauce and Mushrooms  
Sautéed Breast of Chicken with Champagne Sauce  
Mahi Mahi with Mediterranean Salsa  
Pan-Roasted Salmon Filet with Dill Cream Sauce  
Roasted Pork Loin with Dijonnaise Sauce  
Seafood Newburg

Sliced Seasonal Fresh Fruit with Passion Fruit Mousse  
Assorted Miniature French Pastries and Confections

**25.00**

(Additional entrées may be selected for \$2.00 per person/per each menu addition)

## THE CARVERY

Chef's Soup du Jour  
House Salad with choice of two Dressings or Caesar Salad  
Marinated 5-Bean Salad  
Bowtie Pasta Salad

**OUR CHEF WILL CARVE YOUR SELECTION OF TWO (2) OF THE FOLLOWING:**

Grilled Breast of Turkey with Cranberry Orange Relish  
Oven-Roasted Sirloin of Beef with Thyme Demi-Glace  
Honey-Mustard Glazed Pullman Ham  
Carved Prime Rib of Beef au Jus with Creamy Horseradish\*  
Carved Salmon en Croûte Florentine with Dill Mayonnaise\*

Herb-Roasted Potatoes  
Roasted Marinated Vegetables  
Sliced Seasonal Fresh Fruit with Passion Fruit Mousse  
Assorted Cakes and Pies

**25.50**

\* Add 3.50 per guest for select entrées





# BUFFET DINNERS

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## SMOKEHOUSE BBQ

House Salad with choice of two Dressings  
Home-Style Cole Slaw  
Fresh-Baked Cornbread with Cinnamon-Honey Butter  
BBQ Pulled Pork with Buns  
Smoked Short Ribs of Beef  
Oak-Grilled Chicken  
Smokehouse Baked Beans  
Baked Idaho Potatoes with Sour Cream, Whipped Butter, Crumbled Bacon  
Corn on the Cob  
Apple Pie  
**\$21.50**

## PASTA BELLA NOCE

Caesar Salad  
Antipasti Display with Assorted Bruschetta  
Garlic Bread and Assorted Focaccia  
Cheese Tortellini and Tri-Colored Rotini  
Marinara, Pesto Cream, and Alfredo Sauces  
Chicken Parmigiana or Tilapia Provencal  
Spinach-Stuffed Portobello or Eggplant Parmigiana  
Italian Meatballs or Grilled Sausage and Peppers  
Roasted Seasonal Vegetables  
Tiramisu  
Fresh Fruit Salad with Sabayon  
**\$21.00**

## THE UNION "STATION"

This very special chef-attended, two-hour "grazing" buffet requires a minimum guarantee of 100 guests or a \$100 surcharge will be assessed.

### SELECT FOUR (4) OF THE FOLLOWING SELECTIONS FROM OUR RECEPTION STATIONS MENU:

BRUSCHETTA STATION  
ASIAN STIR-FRY STATION  
PASTA STATION  
WHOOPIE PIE STATION  
ICE CREAM SUNDAE STATION

FARMER'S MARKET SALAD BAR  
TACO STATION  
SMASHED POTATO MARTINI BAR  
DELUXE DESSERT TABLE  
STARBUCKS™ COFFEE STATION

### CARVING STATION

(each carved item will be counted as a station selection)

Whole Smoked Black Oak Ham  
Roasted Tenderloin of Beef

Golden Salmon en Croûte  
Rosemary Roasted Pork Loin

Grilled Whole Marinated Turkey Breast

Assorted Dinner Rolls and Butter  
House-Made Tea Cookies  
Choice of Iced Tea or Lemonade  
**36.00**



# SERVED DINNERS

Plated Dinners include Fresh-Baked Rolls with Butter, House, Caesar or Greek Salad, Seasonal Vegetable, Dessert, Fresh-Brewed Coffee, Decaffeinated Coffee, Hot Tea and choice of Iced Tea or Lemonade. Starbucks™ Coffee may be substituted for an additional fifty cents per person.

## DELECTABLE DUET

### SELECT TWO (2) ITEMS FOR PAIRING:

Herbed Chicken Breast	Grilled Salmon
Pork Medallion	Mahi Mahi
Stuffed Portobello Mushroom	Prosciutto-Wrapped Prawns
Grilled Petit Filet Mignon*	Roasted Tenderloin of Beef*
Crab Cake*	Seared Breast of Duck*

### SELECT ONE (1) ACCOMPANIMENT:

Jasmine Rice Medley	Herbed Couscous
Wild Rice Pilaf	Mushroom Risotto
Smashed Potatoes	Roasted Fingerling Potatoes

### SELECT A SAUCE:

Roasted Red Pepper Coulis	Citrus Beurre Blanc
Boursin Demi-Glace	Mediterranean Salsa
Wild Mushroom Bordelaise	Soy-Ginger Glaze
Cabernet Butter	Apricot-Sage Sauce
Mango Chutney	Pomegranate Reduction

**27.50**

\*please add 3.00 per guest for each select entrée

## BEEF

### GRILLED FILET MIGNON

Béarnaise and Cabernet Wine Sauces  
Roasted Garlic-Smashed Potatoes

**29.00**

### ROASTED PRIME RIB OF BEEF, AU JUS

Horseradish Sauce  
Roasted Red and Yellow Potatoes

**26.50**

### GRILLED TOP SIRLOIN

Straw Mushroom Demi  
Parsley-Buttered Red Potatoes

**24.50**

## PORK

### PORK PICCATA

Lemon-Caper Sauce  
Wild Rice Blend

**21.00**

### RASPBERRY-BARBECUE ROAST LOIN OF PORK

Raspberry- Laced Barbecue Sauce  
Buttered Parsley-Red Potatoes

**21.00**



# SERVED DINNERS

Plated Dinners include Fresh-Baked Rolls with Butter, House, Caesar or Greek Salad, Seasonal Vegetable, Dessert, Fresh-Brewed Coffee, Decaffeinated Coffee, Hot Tea and choice of Iced Tea or Lemonade. Starbucks™ Coffee may be substituted for an additional fifty cents per person.

## CHICKEN

### PECAN-CRUSTED BREAST OF CHICKEN DIJONNAISE

Stone-Ground Dijon Mustard Cream Sauce  
Jasmine Rice Blend  
**22.00**

### POMEGRANATE-GLAZED CHICKEN

Parsnip Purée  
**22.00**

### ARTICHOKE AND SUN-DRIED TOMATO STUFFED CHICKEN BREAST

Orzo and Rice Blend  
**22.50**

### GRILLED CHICKEN OSCAR

Topped with Fresh Asparagus, Crab, and Hollandaise Sauce  
Pan-Fried Mashed Potato  
**23.00**

## SEAFOOD

### GRILLED TERIYAKI-MARINATED MAHI MAHI

Mango Chutney  
Jasmine Rice Blend  
**24.00**

### MAPLE-MUSTARD GLAZED SALMON FILET

Israeli Couscous  
**21.00**

## VEGETARIAN / VEGAN

### VEGETABLE LASAGNA

Marinara Sauce  
Grilled Polenta  
**19.50**

### VEGETABLE WELLINGTON

*(Vegan)*  
Roasted Mélange of Vegetables wrapped in Puff Pastry  
Red Pepper Coulis  
**21.00**

### MOROCCAN VEGETABLE RATATOUILLE

*(Vegan)*  
Grilled Cornmeal Polenta  
**19.00**

### SPINACH AND MOZZARELLA STUFFED PORTOBELLO

Marinara Sauce  
**19.00**



# SERVED ENTREE ACCOMPANIMENTS

## HOUSE SALADS

*Included with served meals or 2.00 per person a la carte*

### HOUSE

Mixed Field Greens, English Cucumber, Vine-Ripened Tomato and choice of two Dressings:

*Signature House-Made Ranch*

*Herb Vinaigrette*

*Classic French*

*Balsamic Vinaigrette*

*Raspberry Vinaigrette*

### CAESAR

Hearts of Romaine, Freshly-Grated Parmesan, Toasted Croutons and Caesar Dressing

### GREEK

Romaine and Iceberg Greens, Black Olives, Red Onion, Feta Cheese, Toasted Croutons and Greek Vinaigrette

## SUMPTUOUS STARTERS

*Dress up your meal for a small additional charge*

### PIRA

Arugula with Roasted Pear, Crumbled Bleu Cheese, Candied Almonds and Raspberry Vinaigrette

**2.50 with meal / 4.00 a la carte**

### SPICY MANGO

Mango, Red Onion, Jalapeños, and Fresh Cilantro on a bed of Mixed Greens topped with Passion Fruit Mousse

**2.00 with meal / 3.50 a la carte**

### MEDITERRANEAN

Baby Spinach with Sliced Mushrooms, Grape Tomatoes, Artichoke Hearts, and Feta Cheese tossed in an Herb Vinaigrette and presented in a crisped Parmesan Cup

**2.00 with meal / 3.50 a la carte**



## HOUSE DESSERTS

*Included with served meals or 2.50 per person a la carte*

### DUO-CHOCOLATE LAYER CAKE

with Ganache and Chocolate Nuggets

### FRESHLY BAKED FRUIT PIE

Choice of Apple, Cherry, Blueberry or Peach

### LEMON LAYER CAKE

with Raspberry Sauce

### CLASSIC CARROT CAKE

with Cream Cheese Frosting

### PECAN-COATED VANILLA ICE CREAM BALL

with Chocolate Sauce

## ENCHANTED ENDINGS

### VIENNESE FRUIT TART

Bavarian Cream and Fresh Berries in a Sugar Cookie Shell, brushed with Apricot Glaze

**1.50 with meal / 3.50 a la carte**

### TIRAMISU

**1.50 with meal / 3.50 a la carte**

### NEW YORK-STYLE OR TURTLE CHEESECAKE

**2.00 with meal / 4.00 a la carte**

### HUMMINGBIRD CAKE

*A Purdue Memorial Union Classic*  
House-Made Banana Walnut Cake with Cream Cheese Icing

**1.50 with meal / 3.50 a la carte**

### AMARETTO ROULADE

Amaretto Sponge Cake rolled around a light Buttercream with Caramel Sauce

**1.75 with meal / 3.50 a la cart**





# HORS D'OEUVRE

## TIER #1

### HOT

Spinach Soufflé Stuffed Mushroom Caps  
Parmesan-Breaded Artichokes with Ranch Dip  
Vegetable Spring Rolls with Sweet Chili Sauce  
Miniature Quiche  
BBQ or Swedish Meatballs  
Chicken Pot Stickers with Ginger Soy Sauce

### COLD

Fresh Mozzarella and Tomato Bruschetta  
Smoked Chicken with Mango Chutney  
on Herb Crouton  
Tapenade and Goat Cheese on Endive  
Sun-Dried Tomato & Boursin Cheese on Pita Points  
Whitefish Ceviche Cordial

**70.00 per 50 pieces**

## TIER #2

### HOT

Mini Beef Wellington with Tarragon Mayonnaise  
Fig and Lamb on Garlic-Toasted Flatbread  
Falafel with Tahini Sauce  
Teriyaki Salmon en Croûte with Ginger Mayonnaise  
Petite Nantucket Crab Cakes with Spicy Rémoûlade

### COLD

Smoked Salmon Mousse on Potato Pancake  
Ahi Tuna on Fried Wonton with Wasabi Mayonnaise  
Medium-Rare Tenderloin  
with Tarragon Mayonnaise on Crostini  
Crab & Ginger Salad in a Cucumber Cup  
Spicy Mango Compote with Passion Fruit Mousse

**100.00 per 50 pieces**

## CHEF'S COCKTAIL HOUR

*Minimum 20 guests*

Our Chef will select an assortment of seasonal,  
butler-style hors d'oeuvre to be passed for one hour.  
A vegetarian selection will be included.

**3.50 per person**

## CROISSANT PUFF STUFFS

Marinated Artichokes and Pesto  
Chorizo and Smoked Gouda  
Cream Cheese and Olive Tapenade  
Asian Vegetable  
Shrimp, Spinach and Sun-Dried Tomato  
Refried Beans, Salsa and Monterey Jack  
Pepperoni, Pizza Sauce and Mozzarella  
Buffalo Chicken with Diced Celery and Bleu Cheese  
Scrambled Egg, Bacon and Cheddar  
Scrambled Egg, Ham and Swiss  
Scrambled Egg, Sausage and Cheddar  
Caramelized Onion, Apple and Cheddar  
Peanut Butter and Jelly with Powdered Sugar  
Brie with Raspberry Preserves and Slivered Almonds  
Pineapple and Cinnamon Sugar with Toasted Coconut  
Cinnamon Apple with Chocolate and Caramel

**Miniature—24.00 per dozen**

**Regular—36.00 per dozen**

## ICE CARVINGS

Hand-Carved by our Executive Chef  
for that elegant touch

**350.00 and up**

## SIGNATURE SLIDERS

Deli Sandwich Sliders  
with Cheese and Mustard on a Mini Roll  
Mini Hot Dogs  
on a Bun with Pickle Relish and Mustard  
Mini Brats  
on a Bun with Sauerkraut and Mustard  
Mini Cheeseburgers  
with Chopped Onion, Pickle Slice, American Cheese  
and Ketchup on a Mini Pretzel Roll  
Mini Pastrami Reuben  
with House-Made Pastrami, Swiss Cheese, Sauerkraut and  
Thousand Island Dressing on a Mini Pretzel Roll  
Mini Crabcake  
with Cucumber and Dill Rémoûlade on a Mini Pretzel Roll  
Mini Falafel  
With Tomato and Tzatziki Sauce on a Mini Pretzel Roll

**100.00 per 50 pieces**

# PLATTERS AND DISPLAYS

## JUMBO SHRIMP COCKTAIL ON ICE

Cocktail Sauce and Lemons  
**150.00 per 50 pieces**

## JUMBO SHRIMP SHOOTERS

*SELECT ONE (1) TYPE PER ORDER:*  
Traditional with Cocktail Sauce and Lemon  
Key Lime-Grilled Shrimp with Picante  
Teriyaki Marinated with Wasabi Guacamole  
**150.00 per 50 pieces**

## FOCACCIA FINGER SANDWICHES

Salami, Pepperoni, and Provolone with Pesto  
Turkey, Swiss, and American Cheese with Guacamole  
**100.00 per 50 pieces**

## HIGH TEA SANDWICHES

Curried Chicken with Red Pepper on Pumpkinseed  
Deviled Ham with Pecans on Cucumber Round  
Goat Cheese and Watercress on Date-Nut Bread  
Minted Artichoke and Lemon Mayonnaise Pinwheels  
Smoked Turkey with Arugula Mayonnaise on Whole Wheat  
**100.00 per 50 pieces**

## SMOKED SALMON

*Minimum order of 10 servings*  
Thinly-Sliced Smoked Salmon and Gravlox  
with Capers, Chopped Egg, Cornichons, Cream Cheese,  
Bagel Chips and Cocktail Breads  
**4.50 per serving**

## TRIO DIPS

*Minimum order of 10 servings*  
Hummus, Roasted Tomato, and Garden Vegetable Dips  
with Fresh Vegetable Crudités, Assorted Crackers,  
and House-Made Pita Chips  
**3.50 per serving**

## CHEESE BALL

*Minimum order of 10 servings*  
Bacon/Cheddar, Cream Cheese/Green Onion or Herb  
served with Assorted Crackers  
**1.25 per serving**

## ROASTED RED PEPPER HUMMUS

*Minimum order of 10 servings*  
With House-Made Pita Chips  
**1.50 per serving**

## BABA GHANOUJ

*Minimum order of 10 servings*  
With House-Made Pita Chips  
**1.50 per serving**

## ITALIAN ANTIPASTI

Assorted Marinated Vegetables  
Italian Deli Meats and Cheeses  
**175.00 per platter**

## GRILLED VEGETABLES

Grilled Zucchini, Summer Squash,  
Eggplant, Portobello Mushrooms, Peppers, Marinated  
Artichokes and Olives with Smoked Tomato Dip  
**150.00 per platter**

## "THAT'S A WRAP"

*(25-10" Gourmet Wraps cut in half – 50 total pieces)*  
BBQ Chicken with Cheddar Cheese and Bacon  
Roast Beef with Swiss Cheese and Horseradish-Mustard  
Southwest Turkey with Guacamole and Salsa Fresca  
Greek Salad with Sliced Black Bean Burger  
**195.00 per platter**

## FRESH SEASONAL FRUIT WITH PASSION FRUIT MOUSSE

<b>50.00</b>	<b>100.00</b>	<b>175.00</b>
<b>Small</b>	<b>Medium</b>	<b>Large</b>
(Serves 20)	(Serves 50)	(Serves 100)

## GARDEN VEGETABLE CRUDITÉS WITH RANCH DIP

<b>50.00</b>	<b>100.00</b>	<b>175.00</b>
<b>Small</b>	<b>Medium</b>	<b>Large</b>
(Serves 20)	(Serves 50)	(Serves 100)

## INTERNATIONAL CHEESE WITH CRACKERS

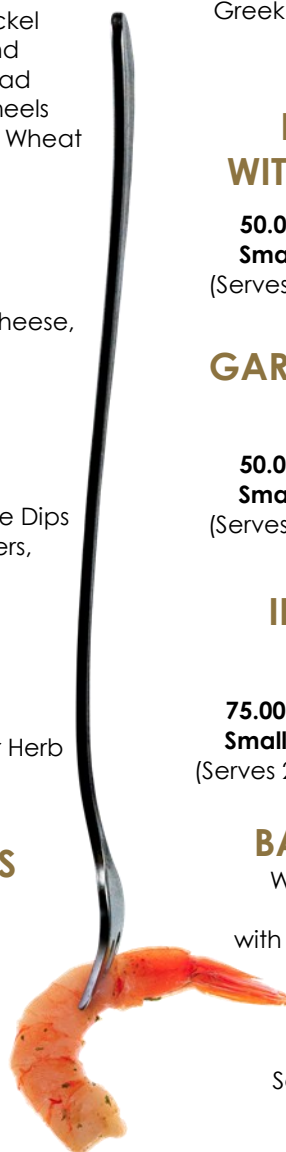
<b>75.00</b>	<b>150.00</b>	<b>250.00</b>
<b>Small</b>	<b>Medium</b>	<b>Large</b>
(Serves 20)	(Serves 50)	(Serves 100)

## BAKED BRIE EN CROÛTE

Wheel of French Brie wrapped in  
Golden Pastry Crust and filled  
with Raspberry Conserve and Almonds  
**125.00**

## ASSORTED SUSHI

Soy Dipping Sauce, Wasabi and  
Pickled Ginger  
**100.00 per 50 pieces**



# RECEPTION STATIONS

Waiter-Attended Fees will be waived if your reception is accompanied by dinner service. All items are priced for one hour of reception service. All stations require a 50-person minimum attendance. All items must be ordered for the guaranteed attendance.



## CARVING BOARDS

*All carving stations include Silver Dollar Rolls, Condiments and one (1) Chef Attendant for every 100 people*

### WHOLE SMOKED BLACK OAK HAM

Honey-Mustard Bourbon Glaze

**4.50 per person**

### GRILLED WHOLE MARINATED TURKEY BREAST

Cranberry-Orange Relish

**4.50 per person**

### ROASTED TENDERLOIN OF BEEF

Thyme Demi-Glace and Béarnaise Sauce

**7.50 per person**

### GOLDEN SALMON EN CROÛTE

Fresh Dill Cream and Lemon

**5.50 per person**

### ROSEMARY-ROASTED PORK LOIN

Whole-Grain Mustard

**4.50 per person**

### ROASTED VEGETABLE STRUDEL

Pesto Cream

**4.00 per person**

## ASIAN STIR-FRY

*Chef attended*

### SELECT ONE (1) APPETIZER:

Vegetable Spring Roll, Crab Rangoon or Chicken Pot Sticker

### SELECT TWO (2) STIR-FRIES:

Scallion Chicken with Bok Choy

Mongolian Beef

Orange Chicken

Sweet Chili Shrimp with Pineapple

Chicken in Spicy Peanut Sauce

Tofu with Snow Peas, Broccoli Florets,

Ginger-Lime Pork

Carrots, Red Peppers, Bean Sprouts,  
Mushrooms and Green Onions

Steamed White Rice

**7.00 per person**

## BUILD YOUR OWN BRUSCHETTA

### THE BREADS:

Parmesan Pita Triangles

Lavash

Crostini

### THE SPREADS:

Roasted Red Pepper

Hummus

Baba Ghanouj

Greek Skordalia

Curry Roasted Cauliflower

Caponata

### THE TOPPINGS:

Diced Onions

Scallions

Egg Whites

Egg Yolks

Capers

Sliced Pepperoncini

Diced Tomatoes

**4.00 per person**



# RECEPTION STATIONS

Waiter-Attended Fees will be waived if your reception is accompanied by dinner service. All items are priced for one hour of reception service. All stations require a 50-person minimum attendance. All items must be ordered for the guaranteed attendance.

## MINI TACOS

Mini Corn Tostadas

*SELECT TWO (2):*

Taco Beef, Chicken Fajita, Vegetable Fajita, Beef Fajita, Ceviche Pescado (cold)

Vegetarian Refried Beans, Jalapeños, Guacamole, Salsa, Sour Cream,  
Shredded Cheddar and Monterey Jack,  
Sliced Olives, Shredded Lettuce, Hot Sauce

**6.00 per person**

## SMASHED POTATO MARTINI BAR

*Chef attended.*

Smashed Yukon Gold Potatoes with Truffle Butter, Sweet Basil Smashed Red Bliss Potatoes, Smashed Honey Yams

*TOPPINGS:*

Shredded Cheddar Cheese, Caramelized Pearl Onions, Sour Cream,  
Chopped Applewood-Roasted Bacon, Crumbled Bleu Cheese, Honey,  
Brown Sugar, Diced Tomatoes and Bourbon-Mushroom Ragout

**7.00 per person**

## PASTA

*Chef attended*

*SELECT THREE (3):*

Cheese Tortellini Alfredo with Julienne Vegetables

Farfalle Puttanesca with Shrimp

Penne Pasta with Grilled Chicken and Spinach-Basil Pesto

Pan-Fried Potato-Cheddar Pierogi with Caramelized Onions and Sour Cream

Saffron Orzo with Chorizo, Sun-Dried Tomatoes, Braised Fennel, Olive Oil & Garlic

Hand-grated Parmesan Cheese

**7.00 per person**

## FARMER'S MARKET SALAD BAR

Italian Breadsticks

Crisp Romaine, Spinach Leaves, Vine-Ripened Tomatoes, Cucumbers, Red Onions, Broccoli Florets, Sliced Mushrooms, Julienne Carrots, Peppers, Celery, Chickpeas, Crumbled Bacon, Chopped Eggs, Grated Cheese, Olives and

Seasoned Croutons

Your selection of two (2) Salad Dressings

**4.00 per person**

## SIGNATURE HIGH TEA

*SELECT TWO (2) HOT OR ICED:*

Irani Black, Green, Raspberry, Mint, or Chai Teas

*ASSORTED TEA SANDWICHES AND CANAPÉS:*

Curried Chicken with Red Pepper on Pumpernickel, Deviled Ham with Pecans on Cucumber Round, Goat Cheese and Watercress on Date-Nut Bread,

Minted Artichoke and Lemon Mayonnaise Pinwheels,  
and Smoked Turkey with Arugula Mayonnaise on Whole Wheat

Assorted Tea Cookies

**6.00 per person**

Prices are subject to change. An 18% Service Charge and Indiana Sales Tax apply.





# DESSERT STATIONS

Waiter-Attended Fees will be waived if your reception is accompanied by dinner service. All items are priced for one hour of reception service. All stations require a 25-person minimum attendance and must be ordered for the guaranteed attendance.

## DESSERT TABLE

Seasonal Fresh Fruit with Passion Fruit Mousse  
Chef's Selection of Cookies and Brownies  
Assorted Miniature French Pastries  
Tuxedo Strawberries  
Celebration Punch (cranberry), Golden Punch (orange),  
Mock Champagne Punch, or Lemonade Fizz  
**6.50 per person**

## COFFEE STATION

Freshly-Brewed Starbucks™ Coffee and Selection of Teas  
Whipped Cream, Chocolate Shavings,  
Cinnamon Sticks, and Assorted Flavored Syrups  
**3.50 per person**  
with Assorted Tea Cookies  
**4.50 per person**

## DESSERT FONDUE STATION

Seasonal Fruit, Mini Pretzel Rods, and Pound Cake Bites

### SELECT THREE (3) FONDUE FLAVORS:

Milk Chocolate, Dark Chocolate, White Chocolate,  
Butterscotch, Peanut Butter

### SELECT (3) DELIGHTFUL DIPPERS:

Brownie Bites, Frozen Cheesecake Bites,  
Chocolate Sandwich Cookies, Assorted Dried Fruits,  
Graham Crackers, Marshmallows, Strawberries,  
Assorted Tea Cookies  
**5.00 per person**

## DELUXE DESSERT TABLE

Dessert Fondue Station  
Seasonal Fresh Fruit with Passion Fruit Mousse  
Assorted Cakes and Pies  
Assorted Miniature French Pastries  
Tuxedo Strawberries  
Mock Champagne or Sherbet Punch  
**10.00 per person**

## ICE CREAM SUNDAES

Chocolate and Vanilla Ice Cream  
Chocolate, Caramel and Strawberry Sauces  
Cherries, Bananas, Pecans and Whipped Topping  
Assorted Gourmet Cookies and Brownies  
**6.00 per person**

## WHOOPIE PIES

*A create-your-own dessert station with plenty of creative possibilities for the child in all of us!*

### THE CAKES:

Devil's Food and Yellow

### THE FILLINGS:

Chocolate Mousse, Hazelnut Mousse,  
Bavarian Cream, Whipped Cream

### THE TOPPINGS:

Chocolate Sauce, Caramel Sauce,  
Strawberry Compote, Cherry Compote,  
Chocolate Shavings, Oreo Crumbs, Chopped Nuts  
**5.00 per person**



# A LA CARTE AND BREAKS

FROM THE BAKERY	
PASTRY CHEF'S SELECTION OF BREAKFAST PASTRIES	17.50/dozen regular 12.00/dozen mini
DANISH, MUFFINS, OR SCONES	20.00/dozen regular 15.00/dozen mini
FRESH-BAKED NEW YORK-STYLE BAGELS WITH CREAM CHEESE	20.00/dozen
PLAIN CROISSANT WITH BUTTER AND FRUIT PRESERVES	20.00/dozen
CINNAMON, CINNAMON-NUT, OR ORANGE ROLLS	20.00/dozen
HOMEMADE STUFFED CROISSANT—CHOCOLATE, CREAM CHEESE, STRAWBERRY, BLUEBERRY	20.00/dozen
ASSORTED DONUTS	20.00/dozen
LEMON, RASPBERRY, OREO™, HELLO DOLLY, MARBLE OR PUMPKIN BARS (2" X 2" SQUARES)	20.00/dozen
PASTRY CHEF'S SELECTION OF FRESH-BAKED COOKIES	15.00/dozen
YOUR SELECTION OF FRESH-BAKED COOKIES—WHITE CHOCOLATE MACADAMIA, SUGAR OATMEAL RAISIN, PEANUT BUTTER, CHOCOLATE CHIP, DOUBLE CHOCOLATE, M&M™	17.50/dozen
ASSORTED TEA COOKIES	8.00/dozen
BROWNIES OR BLONDIES	20.00/dozen
JUMBO CHOCOLATE-DIPPED MACAROONS	20.00/dozen
GOLD AND BLACK PENNANTS—LAYERS OF RICH BROWNIE AND DELICATE SUGAR COOKIE CUT INTO TRIANGLES AND DECORATED WITH GOLD AND BLACK CHOCOLATE DRIZZLE	15.00/dozen
GOLD AND BLACK COOKIES—THE BOILERMAKER VERSION OF THE CLASSIC BLACK AND WHITE COOKIE	20.00/dozen
MINIATURE CHEESECAKES, TRUFFLES, OR PETIT FOURS	17.50/dozen
ASSORTED MINIATURE FRENCH PASTRIES	17.50/dozen
PURDUE MEMORIAL UNION'S "SIGNATURE" TUXEDO STRAWBERRIES	26.00/dozen
ASSORTED CHOCOLATE-DIPPED STRAWBERRIES	22.00/dozen
DECORATED AND INSCRIBED 1/2 SHEET CAKE (SERVES APPROXIMATELY 30)	35.00/each
DECORATED AND INSCRIBED FULL SHEET CAKE (SERVES APPROXIMATELY 60)	60.00/each
1/2 SHEET CAKE WITH CUSTOM PRINTED IMAGE	45.00/each
FULL SHEET CAKE WITH CUSTOM PRINTED IMAGE	70.00/each



# A LA CARTE AND BREAKS

<b>PIZZA, SANDWICHES, AND TRAYS</b>	
<b>SICILIAN-STYLE CHEESE PIZZA</b> (12" X 16" PARTY CUT TO SERVE 4) Additional toppings—Pepperoni, Sausage, Mushroom, Bacon, Peppers, Onion	10.00/each 1.00/additional topping
<b>SPECIALTY "MEGA" PIZZA</b> (12" X 16" PARTY CUT TO SERVE 4) MEGA MEAT—Pepperoni, Sausage, Bacon, and Italian Meatballs MEGA VEGGIE—Red and Green Peppers, Mushrooms, Onions, Olives, and extra Cheese MEGA BBQ – BBQ Chicken, Pepper Jack, and Red Onions MEGA GYRO – Gyro Meat, Feta Cheese, Red Peppers, Onions, Cucumbers, Tomatoes, White Sauce, Tzatziki Sauce MEGA AEGEAN – Spinach, Artichokes, Feta Cheese, Red Peppers, Kalamata Olives, White Sauce MEGA BUFFALO – Boneless Buffalo Chicken, Bleu Cheese Dressing, Celery, Havarti, Hot Sauce MEGA PHILLY – Italian Beef, Peppers, Caramelized Onions, Provolone Cheese	14.50/each
<b>ITALIAN BREADSTICKS WITH CHEDDAR AND MARINARA SAUCES</b>	8.50/dozen
<b>DELI SANDWICH TRAY</b> (10 SANDWICHES CUT IN HALF, 20 PIECES) Turkey and Provolone, Ham and Swiss, Roast Beef and Cheddar on Assorted Breads	50.00/tray
<b>"THAT'S A WRAP" TRAY</b> (25-10" GOURMET WRAPS CUT IN HALF, 50 PIECES) BBQ Chicken with Cheddar Cheese and Bacon, Roast Beef with Swiss Cheese and Horse-radish Brown Mustard, Southwest Turkey with Guacamole and Salsa, Greek Salad with Sliced Black Bean Burger	195.00/tray
<b>FRESH SEASONAL FRUIT TRAY WITH PASSION FRUIT MOUSSE</b>	50.00 Small (Serves 20) 100.00 Medium (Serves 50) 175.00 Large (Serves 100)
<b>GARDEN VEGETABLE CRUDITÉS TRAY WITH RANCH DIP</b>	50.00 Small (Serves 20) 100.00 Medium (Serves 50) 175.00 Large (Serves 100)
<b>INTERNATIONAL CHEESE TRAY WITH CRACKERS</b>	75.00 Small (Serves 20) 150.00 Medium (Serves 50) 250.00 Large (Serves 100)

<b>SNACKS</b>	
<b>PARTY SNACK MIX OR BLACK AND GOLD PARTY MIX</b>	1.50/serving
<b>POTATO CHIPS, TORTILLA CHIPS OR PRETZELS WITH CHOICE OF ONION DIP OR SALSA</b>	1.50/serving
<b>INDIVIDUAL YOGURT</b>	2.00/each
<b>CANDY BARS OR GRANOLA BARS</b>	2.00/each
<b>FRESH WHOLE FRUIT—APPLES, BANANAS, ORANGES, OR PEARS</b>	1.50/each
<b>CHEESEBALL WITH CRACKERS</b> (MINIMUM OF 10 SERVINGS) Herb, Bacon-Cheddar, or Cream Cheese-Green Onion	1.25/serving
<b>ASSORTED ICE CREAM NOVELTIES</b>	2.00/each
<b>MIXED NUTS</b>	12.50/pound
<b>PILLOW MINTS</b>	5.00/pound

# A LA CARTE AND BREAKS

<b>HOT BEVERAGES</b> PRICED PER GALLON (SERVES APPROXIMATELY 12 PEOPLE)	
<b>COFFEE</b> (REGULAR OR DECAFFEINATED)	18.00 gallon/10.00 half-gallon
<b>HOT BEVERAGE SAMPLER</b> (TEA PACKETS, HOT CHOCOLATE)	20.00 gallon/11.00 half-gallon
<b>HOT SPICED CIDER OR HOT CHOCOLATE</b>	20.00 gallon/11.00 half-gallon
<b>STARBUCKS™ COFFEE</b> (REGULAR OR DECAFFEINATED)	25.00 gallon/13.50 half-gallon

<b>COLD BEVERAGES</b> PRICED PER GALLON (SERVES APPROXIMATELY 12 PEOPLE)	
<b>ICED TEA OR LEMONADE</b>	16.00 gallon/9.00 half-gallon
<b>FLAVORED ICED TEA OR LEMONADE</b> (RASPBERRY, PEACH, OR BLACKBERRY)	20.00 gallon/11.00 half-gallon
<b>CHILLED CIDER</b>	20.00 gallon/11.00 half-gallon
<b>ORANGE, CRANBERRY, APPLE OR TOMATO JUICE</b>	20.00 gallon/11.00 half-gallon
<b>CELEBRATION PUNCH (CRANBERRY), GOLDEN PUNCH (ORANGE), MOCK CHAMPAGNE PUNCH, OR LEMONADE FIZZ</b>	16.00 gallon/9.00 half-gallon
<b>ORANGE CREAMSICLE, RASPBERRY SHERBET, OR MOCK MARGARITA PUNCH</b>	20.00 gallon/11.00 half-gallon

<b>COLD BEVERAGES</b> PRICED INDIVIDUALLY	
<b>BOTTLED ORANGE, CRANBERRY, OR APPLE JUICE</b>	2.00/each
<b>2%, SKIM OR CHOCOLATE MILK (1/2 PINT CONTAINER)</b>	2.00/each
<b>CANNED COKE™ SOFT DRINKS</b>	1.50/each
<b>DASANI™</b>	1.50/each

<b>"TAKE A BREAK" MEETING PACKAGE</b>		
<b>TAKE #1 – EARLY MORNING</b> Orange and Apple Juices SELECT ONE (1): Assorted Breakfast Pastries or Muffins Starbucks™ Coffees Select Teas	<b>TAKE #2 – MID-MORNING</b> Seasonal Fresh Fruit Tray with Passion Fruit Mousse Low-Fat Yogurt with Granola Starbucks™ Coffees Select Teas	<b>TAKE #3 – MID-AFTERNOON</b> Vegetable Crudités with Ranch Dip Chef's Assortment of Gourmet Cookies Assorted Sodas or Bottled Water (Based on one (1) per person)
<b>16.00 per person</b>		
Except where indicated, Soft Drinks and/or Bottled Water are additional and may not be substituted for any other beverage.		



# A LA CARTE AND BREAKS

## "ON-THE-RUN" MEETING PACKAGE

### FIRST LAP

Orange and Apple Juices  
**SELECT ONE (1):**  
 Assorted Breakfast Pastries or Muffins  
 Starbucks™ Coffees  
 Select Teas

### MID-MORNING TIRE CHANGE

Seasonal Fresh Fruit Tray  
 with Passion Fruit Mousse  
 Assorted Granola and Cereal Bars  
 Starbucks™ Coffees  
 Select Teas

### MID-AFTERNOON REFUELING

Artichoke and Spinach Dip  
 with Baked Pita Wedges  
 Nacho Chips with Salsa  
 Assorted Brownie and Blondie Triangles  
 Lemonade and Iced Tea

### LUNCHTIME PIT STOP

Our Traditional Boxed Lunch with your selection of no more than three (3) different sandwich combinations, all with the same three (3) accompaniments.\*  
 Assorted Sodas or Bottled Water

**25.00 per person**

*Except where indicated, Soft Drinks and/or Bottled Water are additional and may not be substituted for any other beverage.*

## "MOVERS AND SHAKERS" MEETING PACKAGE

All "Movers and Shakers" luncheons are automatically upgraded with Starbucks™ Regular and Decaffeinated Coffees, Select Teas. A \$50.00 labor charge will be assessed for groups of fewer than 25 people.

### THE CEO CONTINENTAL

Orange and Apple Juices  
 Assorted Breakfast Pastries, Muffins,  
 Scones, and Bagels  
 Low-Fat Yogurt with Granola  
 Starbucks™ Coffees  
 Select Teas

### THE CFO REFRESHER

Seasonal Fresh Fruit Tray  
 with Passion Fruit Mousse  
 Gourmet Brownie Triangles  
 and Dessert Bars  
 Starbucks™ Coffees  
 Select Teas

### THE SHAREHOLDERS' RECEPTION

Assorted Whole Fruit  
 Vegetable Crudités with Ranch Dip  
 Imported and Domestic Cheese Tray  
 with Assorted Crackers  
 Signature "Tuxedo" Strawberries  
 Assorted Sodas or Bottled Water  
 (Based on one (1) per person)

### THE BOARDROOM LUNCHEON

Executive Express Deli, That's a Wrap, or Soup and Salad Luncheon Buffet  
 or  
 Your choice of any Cold Sandwich or Entrée Salad Plated Luncheon from our regular menu

**36.00 per person**

*Except where indicated, Soft Drinks and/or Bottled Water are additional and may not be substituted for any other beverage.*



# BOILERMAKER EXPRESS

Express menus are designed and priced for drop-off delivery service with disposable products for your convenience.

## THE EYE-OPENER BREAKFAST

SELECT (1) FOR ALL BOXES:

Croissant  
Bagel  
Bran Muffin

Cereal Bar, Individual Yogurt and Whole Fruit  
Butter, Cream Cheese and Preserves  
Assorted Bottled Juices, Dasani, or Canned Soda  
**7.50**

## THE TRADITIONAL BOXED LUNCH

SELECT UP TO THREE (3):

### Sandwiches

Smoked Turkey with Dill Havarti on Marble Rye Bread  
Honey Ham and Swiss on Whole Wheat Bread  
Grilled Vegetables with Hummus on Multi-Grain Bread

### Wraps

BBQ Chicken with Cheddar and Bacon Wrap  
Roast Beef with Swiss and Horseradish-Mustard Wrap  
Southwest Turkey with Guacamole and Salsa Fresca Wrap  
Greek Salad with Sliced Black Bean Burger Wrap

CHOOSE TWO (2) FOR ALL BOXES:

Potato Salad, Pasta Salad, Cole Slaw, Whole Fruit,  
Deli-Style Potato Chips, or Seasonal Fruit Cup

Fresh-Baked Cookie  
Assorted Sodas and Bottled Water

**9.50**

Gluten-Free Wrap or Bread available upon request

## THE SALAD BOX

### CLASSIC PARMESAN CAESAR

or

### GREEK FETA SALAD

or

### CHOPPED SALAD

Mixed Field Greens with Tomato, Cucumber, Carrots,  
Peppers, Black Olives, and Diced Onions

Choice of Dressing

Fresh-Baked Roll with Butter

Fresh-Baked Cookie

Assorted Sodas and Bottled Water

**9.00**

Grilled Chicken add 1.00

Poached Salmon add 2.00



## LUNCH BOX

Select up to three (3) of your favorite Flatbreads sandwiches on your choice of Herb or Multi-Grain Bread. To ensure the same quality as you would receive in-store, please order a minimum of five days prior to your event. All of the following are served cold.

### FLATBREADS CLUB

Ham, Turkey, Bacon, Lettuce, Sliced Tomato  
and Cranberry Mayo

### SMOK'N CHICKEN

House-Smoked Chicken, Guacamole, Spinach,  
Sliced Tomatoes and Ranch Mayo

### TUNA SALAD

Albacore Tuna Salad, Lettuce, Tomatoes  
Chipotle Mayo and Walnuts

### TURKEY

Sliced Turkey Breast, Fresh Spinach, Sliced  
Tomatoes, Garlic Mayo and Olive Pesto

### MUFFALETTA

Deli Ham, Salami, Pepperoni, Mozzarella, Olive  
Pesto, Roasted Red Peppers, Lettuce and Garlic Mayo

### FALAFEL

Falafel Patty, Spinach, Tomato, Hummus and  
Tzatziki Sauce

SELECT ONE (1) SIDE ITEM:

Miss Vickie's Potato Chips, Fresh Fruit Cup, Yogurt Parfait

Lemon Bar or Brownie  
Assorted Sodas and Bottled Water  
**11.50**



# BOILERMAKER EXPRESS

Express menus are designed and priced for drop-off delivery service with disposable products for your convenience.

## SANDWICH & SALAD EXPRESS

*Salad Bar includes:*

Mixed Field Greens with two Dressings, Tomatoes, Cucumbers, Broccoli Florets, Onions, Sliced Mushrooms, Chick Peas, Hard Boiled Eggs, Julienne Carrots & Celery, Crumbled Bacon, Grated Cheese and Seasoned Croutons

Selection of Assorted Deli Sandwiches  
Mustard and Mayonnaise

*SELECT ONE (1):*

Fresh Fruit Salad, Red Bliss Potato Salad, Creamy Pasta Salad, Classic Italian Pasta Salad, or Country Cole Slaw

Assorted Dessert Bars  
Assorted Sodas and Bottled Water  
**10.50**

## WRAPS EXPRESS

Vegetable Crudités with Ranch Dip

*Assorted California-Style Gourmet Wraps to include:*

BBQ Chicken with Cheddar Cheese and Bacon  
Roast Beef with Swiss Cheese and Horseradish-Mustard  
Southwest Turkey with Guacamole and Salsa Fresca  
Greek Salad with Sliced Black Bean Burger

Deli-Style Potato Chips  
Assorted Gourmet Cookies

Assorted Sodas and Bottled Water  
**10.50**

## PIZZA EXPRESS

Caesar Salad with Freshly-Grated Parmesan Cheese

*Selection of Assorted Sicilian-Style Pizzas:*  
Pepperoni, Sausage, Mushroom, or Veggie

Fresh-Baked Garlic Breadsticks  
Marinara and Cheddar Cheese Sauces  
Assorted Gourmet Cookies

Assorted Sodas and Bottled Water  
**10.50**

**Upgrade to MEGA Pizzas for 2.00 per person**

## A LA CARTE

<b>COFFEE TO-GO</b> REGULAR OR DECAF (96 OZ)	15.00/container
<b>LEMONADE OR ICED TEA TO-GO</b> (96 OZ)	15.00/container
<b>DELI TRAY</b> Roast Beef, Turkey, and Ham Swiss and American Cheeses Breads and Rolls, Condiments	7.00/serving
<b>SICILIAN-STYLE CHEESE PIZZA</b> (12" X 16" PARTY CUT TO SERVE 12) Additional toppings—Pepperoni, Sausage, Mushroom, Bacon, Peppers, Onion	10.00/each 1.00/additional topping
<b>COLE SLAW, PASTA OR POTATO SALAD</b>	2.00/serving
<b>POTATO CHIPS, TORTILLA CHIPS OR PRETZELS</b> WITH CHOICE OF ONION DIP OR SALSA	1.50/serving
<b>FRESH WHOLE FRUIT</b> —APPLES, BANANAS, ORANGES, OR PEARS	1.50/each
<b>CANDY BARS OR GRANOLA BARS</b>	2.00/each
<b>CHEESEBALL WITH CRACKERS</b> Herb, Bacon-Cheddar, or Cream Cheese-Green Onion	1.25/serving
<b>PASTRY CHEF'S SELECTION OF FRESH-BAKED COOKIES</b>	15.00/dozen
<b>DECORATED &amp; INSCRIBED 1/2 SHEET CAKE</b>	35.00/each
<b>DECORATED &amp; INSCRIBED FULL SHEET CAKE</b>	60.00/each

*Please refer to the Refreshments menu or ask your event planner for additional options.*





PURDUE MEMORIAL UNION CATERING & EVENTS

# CHOW DOWNS





# BREAKFAST BUFFET

(24 PERSON MINIMUM ON ALL BUFFETS)

View more menu choices at [union.purdue.edu/Catering](http://union.purdue.edu/Catering)

## MORNING WARM-UP ————— \$9.50/PERSON

Egg, Ham & Cheese Croissant Puffs	Low-Fat Yogurt with Granola
Assorted Mini Breakfast Pastries	Orange Juice
Sliced Seasonal Fruit	Regular and Decaf Coffee

(Substitute Scrambled Eggs, Bacon, and Potatoes for Croissant Puffs for +\$2.00/person)

# CHOW DOWNS BUFFETS

(24 PERSON MINIMUM ON ALL BUFFETS)

## THE BLITZ ————— \$10.95/PERSON

**Choice of two (2) Boilermaker favorites:**

BBQ Pulled Pork	All-Beef Hot Dogs
Bratwurst and Sauerkraut	Flame Broiled Burgers
Breaded Pork Tenderloin	

## THE QUARTERBACK SNEAK BBQ ————— \$14.50/PERSON

Country-Style BBQ Pork Ribs	BBQ Chicken Breast
Baked Idaho Potatoes	Corn-on-the-Cob
Sour Cream, Whipped Butter	Fresh-Baked Jalapeño Cornbread
Crumbled Bacon, Chives	with Cinnamon Honey Butter

## PRE-GAME WRAP-UP ————— \$11.50/PERSON

**Choice of three (3) wraps:**

Boneless Buffalo Chicken with Blue Cheese  
Low-Carb Grilled Veggie with Basil Oil  
Roast Beef and Swiss with Horseradish Sauce  
Smoked Turkey and Dill Havarti with Honey Mustard  
Sliced Veggie Burger and Greek Salad

## INTENTIONAL GROUNDING SUBS ————— \$12.50/PERSON

**Choice of three (3) make-your own subs:**

Meatballs Marinara	Philly Cheese Steak
Chicken or Eggplant Parmigiana	Spicy Sausage with Sweet Peppers
Marinated Grilled Vegetables	

Extra Grated Parmesan Cheese & Marinara Sauce



## ALL CHOW DOWNS BUFFETS INCLUDE:

**Kick-offs —** choice of one (1):  
House Salad, Caesar Salad,  
Dual-Exhaust Chili, Black Bean  
Soup, Tomato-Basil Soup

**Sidelines —** choice of two (2):  
Baked Beans, Pineapple Cole  
Slaw, Potato Salad, Fruit Salad,  
Pasta Salad, Black Bean and  
Corn Relish, Macaroni and  
Cheese, Penne Pasta Alfredo

**Downs —** choice of one (1):  
Iced Tea, Lemonade, Fruit  
Punch, Regular and Decaf  
Coffee, Hot Chocolate, Hot  
Spiced Cider





**Endzones** — choice of one (1):  
Fresh Baked Cookies, Dessert  
Bars, Warm Apple, Cherry or  
Peach Cobbler, Brownies and  
Blondies, Marshmallow Crispy  
Treats

## EXTRA POINTS

Loaded Potato Soup	\$2.00 per person
Apple, Cherry or Peach Cobbler	\$1.50 per person
Tortilla Chips with Salsa	\$1.50 per person
Assorted Coke™ Products and Dasani®	\$1.50 each
Bottled Juice	\$2.00 each
Coffee, Tea, Lemonade, Punch	\$18.00 per gallon
Hot Spiced Cider	\$20.00 per gallon
Starbucks™ Coffee	\$25.00 per gallon
“Signature” Tuxedo Strawberries	\$26.00 per dozen
Fresh Seasonal Fruit Tray & Brown Sugar Dip	\$50/serves 20 \$100/serves 50   \$175/serves 100
Garden Vegetable Tray & Ranch Dip	\$50/serves 20 \$100/serves 50   \$175/serves 100
Imported and Domestic Cheese Tray & Crackers	\$75/serves 20 \$150/serves 50   \$250/serves 100

## ALCOHOL BEVERAGE SERVICE

View extended bar choices at [union.purdue.edu/Catering](http://union.purdue.edu/Catering)

### BEER

Domestic (choice of two)  
Coors Light, Miller Lite, Bud Light  
Import (choice of two)  
Heineken, Sam Adams, Sierra Nevada, Corona,  
People’s Moundbuilder IPA, People’s Mr. Brown

### WINE

House (\$20/bottle)  
Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon  
Deluxe (\$25/bottle)  
Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigio,  
White Zinfandel  
Elite (\$30/bottle)  
Cabernet Sauvignon, Pinot Noir, Merlot, Zinfandel, Shiraz,  
Malbec, Pinot Gris, Sauvignon Blanc, Chardonnay,  
White Zinfandel, Riesling, Pinot Grigio

### LIQUOR\*

House  
Vodka, Rum, Gin, Scotch, Whiskey  
Deluxe  
Smirnoff Vodka, Ron Rico Rum, Seagram’s 7, & more  
Elite  
Kettle One Vodka, Bacardi Rum, Crown Royal Whiskey, & more

CASH	HOSTED
\$3.25	\$3.00
\$4.00	\$3.75
\$5.00	\$4.75
\$6.00	\$5.75
\$6.75	\$6.50
\$4.50	\$4.25
\$5.50	\$5.25
\$6.00	\$5.75

SPARKLING WINES, MIMOSAS, BLOODY MARY BARS & SPECIALTY DRINKS AVAILABLE ON REQUEST.  
Cash bar drink prices include all applicable Indiana taxes.

Phone: (765) 494-8908 - Fax: (765) 494-8851 - [union.purdue.edu/Catering](http://union.purdue.edu/Catering)

All prices subject to change. An 18% service charge and applicable Indiana sales tax are standard on every order.

## GENERAL REMINDERS

All of us at Purdue Memorial Union Catering and Events hope you enjoy your upcoming tailgate. Listed below are some general reminders as you plan your event.

Menus and food/beverage arrangements are due no later than two (2) weeks prior to game day. Attendance guarantees are due no later than 12:00 Noon, 3 business days prior to your tailgate. If we do not receive your guarantee by the due date, your guarantee will be the last attendance estimate indicated by our records or actual number served, whichever is greater. Should your actual attendance exceed your guarantee, and if we have not received sufficient advance notice of the increase, we will not be able to ensure adequate servings for all of your guests. All prices are subject to applicable Indiana Sales Tax and 18% Service Charge.

## ALCOHOL BEVERAGE SERVICE

Cash bar drink prices include all applicable Indiana taxes. Beverage Service must begin after 9:00 am and will close 30 minutes prior to kick-off. Total service time may not exceed four hours.

### OFF PREMISE CASH OR HOST BARS

There is a \$100.00 fee for each host bar setup and \$125.00 for each cash bar. This fee covers one bartender, setup / tear down service, all transportation / delivery fees (Catering fees are separate) and plastic ware.

### BAR MINIMUMS

All bar minimums must be met or the event sponsor will pay the difference between the minimum expected revenue and the actual beverage sales, exclusive of fees, service charges and taxes.

Up to 35 Guests	\$125.00	51 – 75 Guests	\$225.00
36 – 50 Guests	\$175.00	76 – 100 Guests	\$325.00

### ALCOHOL SERVICE POLICIES

Purdue Memorial Union is the only authorized provider of alcohol for campus events and alcoholic beverages may only be dispensed by our licensed professionals. Service is limited to closed catered events and is available with proper approvals. Please contact the Catering and Events Office for more information or visit our website at [union.purdue.edu/Catering](http://union.purdue.edu/Catering) for the "Alcohol Request Form" and additional menu options.



PLEASE REMEMBER TO SUBMIT  
YOUR ALCOHOL REQUEST FORM,  
FOR APPROVAL, NO LATER THAN  
THIRTY (30) DAYS PRIOR TO YOUR  
TAILGATE.

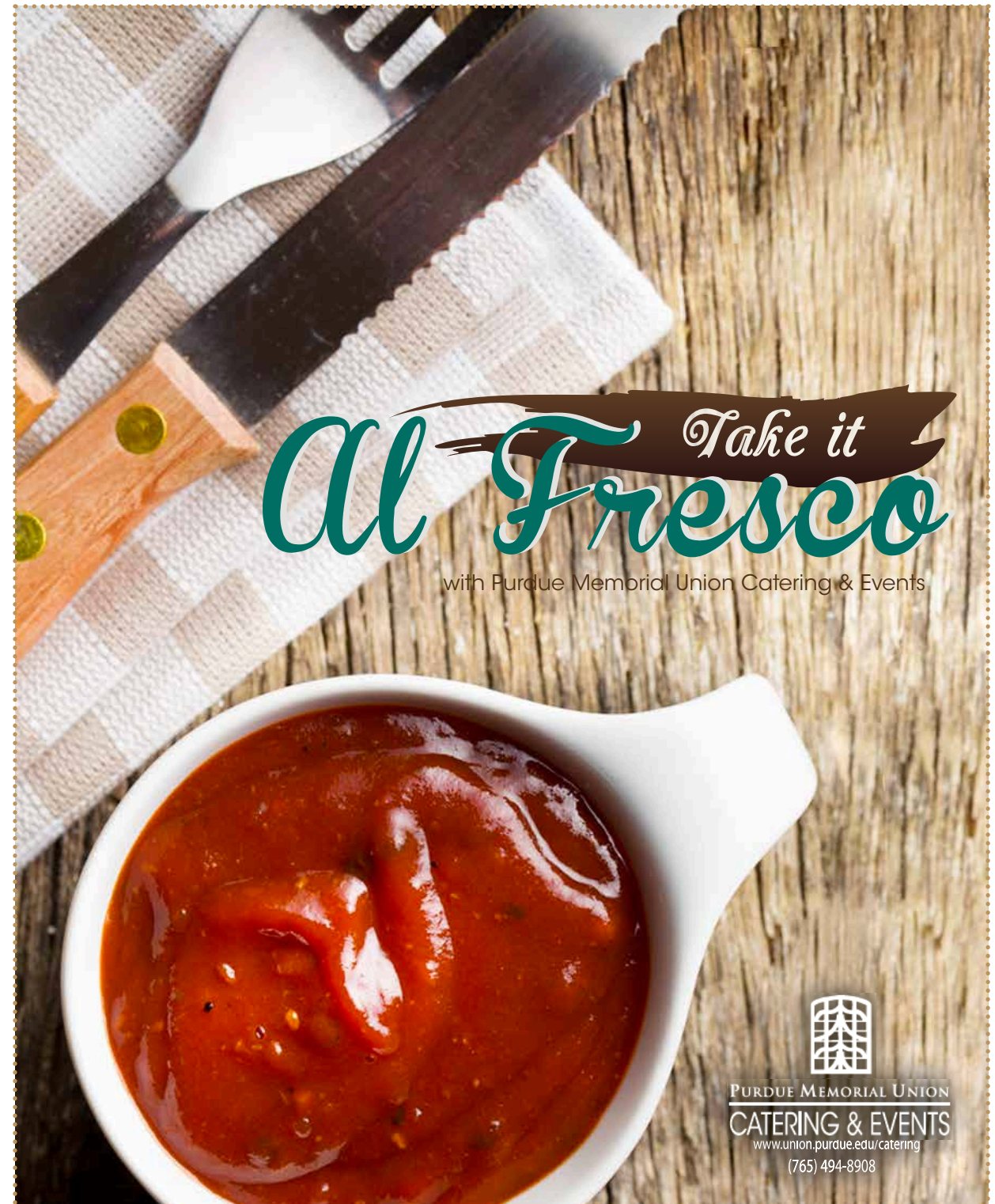


# General Reminders

All of us at Purdue Memorial Union Catering and Events hope you enjoy your upcoming outdoor event. Listed below are some general reminders as you plan your event.

Your food and beverage arrangements are due no later than two (2) weeks prior. Attendance guarantees are due no later than 12:00 Noon, 3 business days prior. If we do not receive your guarantee by the due date, your guarantee will be the last attendance estimate indicated by our records or actual number served, whichever is greater. Should your actual attendance exceed your guarantee, and if we have not received sufficient advance notice of the increase, we will not be able to ensure adequate servings for all of your guests. All prices are subject to applicable Indiana Sales Tax and 18% Service Charge. Alcohol Service requires approval of a completed and signed "Alcohol Approval Form" submitted 30-days prior to your event. Please consult our website or contact the Catering and Events Office for details.

*Let us help you plan the perfect outdoor event, everytime!*





Breakfast Buffet

24 person minimum on all buffets

MORNING WARM-UP ————— \$9.50/PERSON

- Egg, Ham & Cheese Croissant Puffs

Assorted Mini Breakfast Pastries

Sliced Seasonal Fruit
- Low-Fat Yogurt with Granola

Orange Juice

Regular and Decaf Coffee
- (Substitute Scrambled Eggs, Bacon, and Potatoes for Croissant Puffs for +\$2.00/person)

Savory Buffets

24 person minimum on all buffets

OFF THE GRILL ————— \$10.95/PERSON

Choice of two (2) Boilermaker favorites:

- BBQ Pulled Pork

Bratwurst and Sauerkraut

Breaded Pork Tenderloin
- All-Beef Hot Dogs

Flame-Broiled Burgers

THE BEST BBQ ————— \$14.50/PERSON

- Country-Style BBQ Pork Ribs

Baked Idaho Potatoes with Sour Cream, Whipped Butter Crumbled Bacon, and Chives
- BBQ Chicken Breast

Corn-on-the-Cob

Fresh-Baked Jalapeño Cornbread with Cinnamon Honey Butter

WRAPS ————— \$11.50/PERSON

Choice of three (3) wraps:

- Boneless Buffalo Chicken with Blue Cheese

Low-Carb Grilled Veggie with Basil Oil

Roast Beef and Swiss with Horseradish Sauce

Smoked Turkey and Dill Havarti with Honey Mustard

Sliced Black Bean Burger and Greek Salad

SUBS & GRINDERS ————— \$12.50/PERSON

Choice of three (3) make-your own subs:

- Meatballs Marinara

Chicken or Eggplant Parmigiana

All items come with extra Grated Parmesan Cheese & Marinara Sauce
- Philly Cheese Steak

Spicy Sausage with Sweet Peppers
- Marinated Grilled Vegetables

Remember:

Alcohol Service can be added to your outdoor event. Please review our Alcohol Policy & Request forms online at: [union.purdue.edu/catering](http://union.purdue.edu/catering)

All buffets include:

- Salads & Soups** — choice of one (1):

House Salad, Caesar Salad, Dual-Exhaust Chili, Black Bean Soup, Tomato-Basil Soup
- Sides** — choice of two (2):

Baked Beans, Country Cole Slaw, Potato Salad, Fruit Salad, Pasta Salad, Black Bean and Corn Relish, Macaroni and Cheese, Penne Pasta Alfredo
- Drinks** — choice of one (1):

Iced Tea, Lemonade, Fruit Punch, Regular and Decaf Coffee, Hot Chocolate, Hot Spiced Cider
- Desserts** — choice of one (1):

Fresh Baked Cookies, Dessert Bars, Warm Apple, Cherry or Peach Cobbler, Brownies and Blondies, Marshmallow Crispy Treats

Extras

Loaded Potato Soup	\$2.00 per person
Apple, Cherry or Peach Cobbler	\$1.50 per person
Tortilla Chips with Salsa	\$1.50 per person
Assorted Coke™ Products and Dasani®	\$1.50 each
Bottled Juice	\$2.00 each
Coffee, Tea, Lemonade, Punch	\$18.00 per gallon
Hot Spiced Cider	\$20.00 per gallon
Starbucks™ Coffee	\$25.00 per gallon
“Signature” Tuxedo Strawberries	\$26.00 per dozen
Fresh Seasonal Fruit Tray	\$50/serves 20
& Passion Fruit Mousse	\$100/serves 50   \$175/serves 100
Garden Vegetable Tray	\$50/serves 20
& Ranch Dip	\$100/serves 50   \$175/serves 100
Imported and Domestic Cheese Tray & Crackers	\$75/serves 20
	\$150/serves 50   \$250/serves 100

View more menu choices at [union.purdue.edu/Catering](http://union.purdue.edu/Catering)



# HOLIDAY SEASONS MENU

Available for events held between November 1 and January 30

## HOLIDAYS AT THE UNION BUFFET

Your meal includes festive seasonal décor and centerpieces, regular and decaffeinated coffee, iced tea or lemonade, and assorted rolls with butter.

A 25-person minimum guarantee is required. If this minimum cannot be met, a \$25 surcharge will be assessed.

### ENTRÉES

*select 2 for lunch or 3 for dinner*

Scalloped Chicken with Buttermilk Biscuits  
Sliced Turkey and Dressing  
Pecan-Crusted Breast of Chicken Dijonnaise  
Hickory Marinated Pork Loin  
with Gala Apple Compote  
Stuffed Portobello Mushrooms Florentine  
Pineapple and Brown Sugar Glazed Ham  
Baked Tilapia with a Creamy Parmesan Sauce  
Vegetarian Pot Pie

### SIDES

*select 3*

Garlic Smashed Potatoes  
Sugar Snap Peas, Red Pepper, and  
Caramelized Pearl Onions  
Indiana Corn Pudding  
Steamed Broccoli  
Mashed Yams with Brown Sugar and Spices  
Dilled Baby Carrots  
Confetti Rice  
Oven-Roasted Red Potatoes  
Hoosier Green Bean Casserole  
Roasted Butternut Squash

### SALAD

*select 1*

House Salad  
choice of two dressings  
Caesar Salad  
Spiced Apple, Cranberry, and Pecan Salad

### DESSERTS

*select 3*

Apple-Cranberry Cobbler  
Pumpkin Pie  
Southern Pecan Pie  
Tray of Petit Fours and Tea Cookies  
Fresh Fruit Platter  
Baked Apples with Warm Vanilla Sauce  
Tray of Assorted Cookie Bars  
Traditional Yule Log

**Lunch - \$13.50 per person**

**Dinner - \$20.00 per person**

*Prices subject to change.*



### DON'T FORGET THE NOG!

Add Festive Egg Nog to your event  
for \$20.00 per gallon.

For additional menu selections, please visit our website [union.purdue.edu/catering](http://union.purdue.edu/catering) or ask your event planner. Prices are subject to an 18% service charge and applicable Indiana Sales Tax.



PURDUE MEMORIAL UNION  
**CATERING & EVENTS**

101 North Grant Street, Room 160 – West Lafayette, IN 47906

Phone: (765) 494-8908 – Fax: (765) 494-8851 – [union.purdue.edu/Catering](http://union.purdue.edu/Catering)

## THE FIRESIDE CHAT

Seasonal Fresh Fruit Kabobs with  
Minted Chocolate Fondue

Chef's Selection of Holiday Cookies

Assorted Miniature French Pastries and Petit Fours

Signature Tuxedo Strawberries

Mock Champagne or Sherbet Punch

**\$5.95 per person**

## HOLIDAY BUNDLES

*A few of our favorite party ideas gift-wrapped to go for the holidays! Pick these up from our office and Santa will pay the 18% service charge.*

### DECK THE OFFICE

Vegetable Crudités

Fruit Kabobs

Festive Cheese Ball Display with Crackers

Roasted Red Pepper Hummus with Pita Chips

Assorted Cookie Bars

Celebration Punch

**\$75.00 (serves 10 people)**

### RUDOLPH'S RECEPTION

Sliders (*three per person*) - *select three varieties*  
*Mini Brats, Mini Hot Dogs, Reubens, Crab Cakes,*  
*Cheeseburgers, Mini Deli Sandwiches*

Potato Chips

Baked Beans

Cole Slaw

Chocolate Chip Cookies

Assorted Sodas (*1 per person*)

**\$95.00 (serves 10 people)**

### DON'T FORGET THE NOG!

Add Festive Egg Nog to your event  
for \$20.00 per gallon.

## STARBUCKS™ CANDY CANE COFFEES\*

Starbucks™ Regular and Decaffeinated Coffee,  
Hot Cocoa, and a selection of fine Herbal Teas  
served with Assorted Flavored Syrups,  
Candy Canes, Whipped Cream,  
Chocolate Shavings, & Cinnamon Sticks.

**\$2.95 per person**

OR

**\$3.95 per person**

*with a display of Holiday Cookies*

\*Spirits and a bartender can be added to this station to create a Hot Beverage Bar. Ask your event planner for details. An Alcohol Request Form must be submitted and approved for the service of alcoholic beverages.

## NUTCRACKER SWEETS

Traditional Yule Log - \$22.00 each

Fresh Baked 10" Pies - \$16.00 each  
*Pumpkin, Southern Pecan, Apple, or Cherry*

Assorted Petit Fours and Holiday Cookies  
\$12.00 per dozen

Baked Apples with Warm Vanilla Sauce  
\$2.50 each

Apple-Cranberry Cobbler  
(*approximately 20 servings*) - \$17.50 each

Decorated 10" Layer Cake  
(*serves approximately 16*) - \$22.00 each

Decorated and Inscribed ½ Sheet Cake  
(*serves approximately 30*) - \$35.00 each



For additional menu selections, please visit our website [union.purdue.edu/catering](http://union.purdue.edu/catering) or ask your event planner. Prices are subject to an 18% service charge and applicable Indiana Sales Tax.