# University Catering



#### **Ball State University**

L.A. Pittenger Student Center Muncie, Indiana 47306 765.285.3500

www.bsu.edu/catering

## Breakfast

Below Refreshment Packages are priced per person and include Starbucks Coffees, Orange Juice, and Ice Water.

#### Continental 5.50

Your choice breakfast breads accompanied by diced fresh fruit.

#### Lite and Quick 5.50 b

Yogurt and granola served with diced fresh fruit.

Meals below are listed for waiter service or buffet, and priced per person. Packages include Starbucks Coffees, Orange Juice, and Ice Water.

#### Rise and Shine 9.95 •

Scrambled eggs, breakfast potatoes, bacon or sausage, biscuits with butter & preserves.

#### Hot Cereal Bar 6.40 b

Steamy oatmeal and buttery grits served alongside fruit, nut, and sweet toppings.

#### Sweet and Savory 10.90 •

Stuffed French Toast with your choice of Bacon or Sausage.

#### Eggs Nest 7.10 •

Scrambled eggs topped with a creamy Mornay sauce served in baguette boat.

Also includes diced fresh fruit.

Minimum 20 guests for buffet
 b Healthier options

# Breakfast Ala Carte

Homemade Muffins 11.40/dozen

Mini Muffins 7.50/dozen

Cinnamon Rolls 12.95/dozen

Petite Rolls 7.50/dozen

UC Orange Rolls 11.60/dozen

Petite Rolls 7.50/dozen

Miniature Croissants 10.30/dozen

Homemade Fruit Breads 7.45/loaf

Sour Cream Coffee Cake 15.80/24 srv

Donuts 8.25/dozen

Donut Holes 3.95/dozen

Mini Danish 10.50/dozen Minimum 4 dozen

**Bagels 15.50/dozen** includes cream cheese, butter, & preserves

Yogurt Cup 1.30/each b

Granola Bars 1.05/each b

Cereal & Milk 2.50/srv b

Fruit b Whole .85/each Diced 1.70/person

**Grape Clusters 1.40**/each

# Lunch

Meals below are listed for waiter service, and priced per person.

Packages include Starbucks coffees, iced tea, and ice water.

Sandwich meals include chips and choice of side found on following page.

#### Deli Sandwich 9.95 •

Your choice of turkey, ham, or roast beef. Made with cheese, lettuce, and tomato.

#### Chicken Salad Sandwich 9.95 •

Veggie Wrap 9.45 • b

#### Bistro Sandwiches Steak & Cheese 11.95 •

Shaved beef topped with grilled peppers and onions; served on a sliced baguette with/ ground mustard tomato spread.

#### Caprese 10.50 • b

Baguette bread filled with tomato and Mozzarella, along with greens, and pesto mayo.

#### Chicken Raspberry Wrap 11.95 •

Grilled chicken with bell peppers, lettuce, white cheddar, and raspberry mayo wrapped in a flour tortilla.

#### Salads

(accompanied by yeast roll)

#### Beef & Bleu 12.10

Artisan greens topped with slices of beef filet, red onion, cherry tomatoes, candied pecans, and Bleu cheese. Dressed with Balsamic vinaigrette.

#### Asian 10.75 b

Asian slaw and grilled chicken on a bed of greens. Garnished with oranges, wonton crisps, and soy vinaigrette.

#### Sweet Chicken Tortellini 11.35

Grilled chicken atop tortellini tossed with fresh fruit and poppy seed dressing.

#### Mediterranean 10.75 b

Garden greens topped with Kalamata olives, cucumbers, Feta cheese, Greek vinaigrette, and grilled chicken.

#### White Bean & Marinated Veggies 10.35 b

Add grilled chicken for \$1.95/person. •

# Bagged Lunches

8.45 sandwich 10.45 salad

Sandwich and salad selections can be found on previous page.
Unless otherwise indicated, Box Lunches include

- · Choice of two side dishes
- Individual bagged chips
- Condiments, mints, utensils, & napkin.

Delivery extra. Beverages not included.

Box lunch choices are limited to two varying sandwiches/salads with duplicate sides.

Additional choices are available for \$1.50/person.

# Side Dish Options

**Homemade Pasta Salad** 

**Broccoli & Raisin Salad** 

Side Garden Salad

**Diced Fresh Fruit Cup** 

**Carrots and Celery with Dip** 

**Assorted Cookies** 

# Reception Snacks

The Sweet Stuff
Priced per dozen.

Assorted Cookies 6.25
Chocolate Brownies 10.45
Miniature Brownies 7.70
Bite-Size Cookies or Bars 8.10
Quarter Sheet Cake 19.45/24 srv
Half Sheet Cake 27.85/48 srv

#### **Platters**

Vegetable Tray w/ Dip 29.40/30 srv b
Diced Fresh Fruit Tray 41.00/30 srv b
Cheese Tray w/ Crackers 41.00/30 srv
Mini Bun Sandwiches 11.95/dozen
Mini Bun-Chicken Salad 13.70/dozen

#### Chips & Dip

Layered Taco Dip & Tortilla Chips 10.95/pound
Crabmeat Spread w/ Crackers 11.45/pound
Artichoke & Spinach Dip w/ Crackers 10.95/pound
Individual Chips/Pretzels .75/ea
Deluxe Snack Mix 9.00/pound

#### Healthy Bites b

Granola Bars 1.05/ea
Whole Fruit .85/ea
Yogurt Cup 1.30/ea
Celery & Carrots w/ Dip 1.50/ea
Packaged Mixed Nuts 1.50/ea

# Displays & Hors d'oeuvres

#### **Globe Trotting Displays**

Priced per person. Minimum 20 guests.

#### Mediterranean 5.49

Hummus, tzatziki, and olive Feta tapenade served with flatbread, pitas, cucumbers, tomatoes, celery, and olives.

#### Latin-American 3.95

Tortilla chips alongside salsa, homemade guacamole, and roasted corn and black bean dip.

#### European Cheese & Fruit 5.86

Baked brie topped with caramelized onions, goat cheese in tomato sauce, and Havarti slices served with apples, grapes, pears, crackers, and flatbreads.

#### Hot/Warm

Minimum 2 dozen per variety

Toasted Ravioli w/ Marinara 13.95/dozen Chicken Quesadillas w/ Dip 12.10/dozen Twice-Baked Potato Bites 13.70/dozen Pork Tomatillo Canapé 13.95/dozen

'Shrooms 13.25/dozen
- Crab Stuffed
- Cashew Stuffed
- Cream Cheese Stuffed

#### Chilled/Room Temp

Minimum 2 dozen per variety

Jumbo Shrimp Cocktail 27.50/dozen Cucumber Tea Rounds 10.95/dozen

Polenta Bites w/ Veggie Relish 12.95/dozen
Bleu Cheese Biscuit w/beef and chutney 13.25/dozen
Goat Cheese Crostini w/kalamata olive &walnut 12.75/dozen

# Beverages

#### By the gallon

Starbucks Coffee 12.00
Starbucks Decaf 12.00
Orange Juice 12.00
Iced Tea 8.50
Lemonade 8.50
Ice Water 1.00
Cardinal Punch 10.25
Raspberry Frost Punch 12.00
Citrus Breeze Punch 12.00
UC Slush Punch 12.00

#### By the serving

Starbucks Tazo Hot Tea .75
Hot Cocoa Packet .75
Individual Fruit Juice 1.25
Assorted Soda 1.10
Bottled Water 1.25
Mini Water Chugs .75
Perrier 2.50
Flavored San Pellegrino 2.50

#### **Alcohol Service**

Wine service and/or full alcoholic bar services are solely available through University Catering for your catered event on the Ball State University Campus. It is the policy of Ball State University that alcoholic beverages may not be provided by clients, nor may university employees be engaged to pour client-provided alcohol. Please contact your University Catering Representative to confirm service needs and approved locations.

# **Buffets**

20 person minimum, and priced per person. Packages include Starbucks coffees, iced tea, and ice water.

#### Bon Appetit 19.75

Your choice of two: roast beef tenderloin, pork loin, or chicken marsala.

Accompanied by green salad, herb smashed potatoes,
sautéed vegetable medley, and yeast rolls with butter.

#### Grill & Chill 13.95

Chicken with sundried tomato mustard, pork with raspberry chipotle barbecue, roasted corn and tortellini salad, potato & green bean salad, broccoli raisin salad, and assorted bread basket.

#### Pasta Pasta! 13.50

Your choice of meat or vegetarian lasagna, pasta with alfredo, marinara, and Italian meat sauces; panzanella salad, Caesar salad, and Italian bread basket.

Add grilled pesto chicken or baked meatballs for \$1.95/person

#### **TexMex 11.50**

Seasoned ground beef and fajita chicken alongside an array of nacho and taco toppers including lettuce, tomato, onions, shredded cheese, sour cream, guacamole, and salsa. Also includes refried beans, Spanish rice, and churros.

#### **Backyard Picnic 11.50**

Grilled quarter-pound hamburgers and hot dogs, served with buns, toppers, condiments, potato chips, and your choice of two sides. (Baked beans, macaroni and cheese, cream slaw, or pasta salad). Add fried chicken or barbecue ribs at an additional charge.

#### UC Deli 11.30

Deli meats and cheeses, with sliced breads, toppers, and condiments; home-style soup with crackers; garden salad with toppers and dressing; and assorted cookies.

# Dinner

Meals below are listed for waiter service, and priced per person. Packages include garden salad, yeast roll, Starbucks coffees, iced tea, and ice water.

#### Beef

#### **Braised Boneless Short Ribs 16.10**

Topped with mirepoix in a red wine BBQ and mushrooms. Served with creamy polenta and seasonal vegetables.

#### Grilled Beef Tenderloin Market Price

Plated atop horseradish smashed potato and haricot verts.

#### Pork

#### Seared Pork Loin 14.95

Served with buttered spaetzle, vegetable medley, and topped with apple chutney.

#### **Grilled Pork Filet 16.25**

Dressed with a lite ginger vinaigrette, alongside summer cabbage slaw, and miniature carrots.

#### Seafood

#### Salmon Filet 15.85

Sauced with cucumber cream and plated atop sautéed spinach with seasonal vegetables.

#### Tilapia with Lemon Sauce 15.95

Alongside lentil pilaf and asparagus.

#### **Poultry**

#### Chicken Florentine 14.95

Baked Chicken on a bed of spinach and mushroom gnocchi with mornay sauce.

#### Coq Au Vin 14.95

A French braise of whole chicken legs with thigh, red wine, bacon, mushrooms, and pearl onion. Served with smashed potatoes and miniature carrots.

#### Classic Chicken 14.50

Grilled boneless chicken breast with customized accompaniments.

#### Meat-Free

#### Mushroom Risotto 13.10

A rich, creamy risotto with Arborio rice, cream, parmesan, and wild mushrooms.

#### **Vegetable Stir-Fry 13.10**

Seasoned with Asian spices and served atop noodles.

#### Paella Vegetariana 13.10

A slow-cooked rice dish both full of flavor and vibrant vegetables.

### Desserts

Selections below are listed for waiter service, and priced per person.

Homemade Pound cake 3.95

With whipped topping and berries.

Fresh Fruit with Crème Anglaise 3.95

**Chocolate Brownie 1.65** 

Complete with chocolate drizzle and whipped topping.

**Decadent Bread Pudding 3.70** 

Lemon Whip with Blueberry Sauce 3.15

Chocolate Pot de Crème 3.95

**Old Fashion Puddings 3.15** 

Choose between banana, rice, or tapioca.

Fresh-baked pies, cobblers, and parfaits are also available.

# Policies

#### Prices, Fees, and Payment

Meal prices are inclusive of food items only. Local sales tax, floral, or rental decorations are additional.

When catered events are served and/or setup by University Catering, a labor charge will apply...

- 5% for all University sponsored meals serviced in the LA Pittenger Student Center, Alumni Center or EB and Bertha Ball Center
- 20% for reception services
- 20% for University sponsored meals serviced outside the above three listed venues
- 20% on all non-university sponsored events

Any price quotation given more than three months in advance is subject to price increase. Once contracted, prices will not change.

University Catering reserves the right to charge for damaged or missing equipment.

Student organizations without a valid BSU account and off-campus groups will be required to provide signed contract and full payment three business days prior to their event.

For weddings, 50% of the total estimated charges are due and payable four weeks in advance with the balance due three business days prior.

If additional action is necessary to collect the total amount due, the university, court costs, attorney fees, and collection costs will be added to the outstanding balance of the account.

#### **Guaranteed Number**

To ensure appropriate service preparation, University Catering requires the guaranteed number of guests by 12pm(noon) three business days prior to your event. If no guarantee is given in this time frame, the estimated attendance count, at time of booking, will be considered your guaranteed number. You will be billed for your guaranteed number or the number served—whichever is greater. Increases in the number of guests within 48 hours of the event will be subject to an additional 25% of the meal price per added person.

#### Bookings

University Catering understands that last-minute requests may sometimes be impossible to avoid. Because we take pride in the quality of our food and service, please remember that it is possible a request made less than five full business days in advance, not including the day of the event, may not be able to be fulfilled. Orders placed less than five full days in advance are subject to an additional labor charge, a limited menu, and/or service based on availability.

#### **Delay or Extension in Service**

An additional labor fee will be assessed if the serving time is delayed more than thirty minutes through no fault of the food service. This will be figured on a per-hour fee for the total number of servers covering the event. Extra labor fees will also be assessed if service is extended due to no fault of University Catering. Service extensions are defined as those exceeding the following time limits for service:

- Breakfast—1.5 Hours
- Luncheon—2 Hours
- Dinner—2 Hours
- Receptions—2 Hours

#### **Cancellation and Changes**

Events or menu items cancelled or changed after order confirmation will be subject to the following charges:

- Cancellations five business days or more prior to the event incurs no additional charge.
- Cancellation/change fewer than five business days from the event may result in additional charges or may not be accommodated.
- Changes within 48 hours of the event *will* incur an additional charge or *may not* be accommodated.
- Cancellation within 24 hours of the event will result in a charge of full cost of the event.

#### China and Disposable Charges

Served or buffet meals off-premise will incur a \$3/person china fee. Receptions have the options of utilizing china and glassware at \$1/person or disposable-ware at \$.08/piece. On premise buffet meals have the option of utilizing china and glassware at an additional \$1.50/person.

#### Special Equipment

The client is responsible for arranging, with the facility manager, all tables, chairs and special equipment needed for the event. Additional charges will be applied to your invoice for setup of equipment. University Catering provides linens for all buffet and dining tables when a full meal is ordered. These prices are based on 8-person tables. Additional linens will be charged accordingly. Linens can be provided, at charge, for non-meal needs. Please notify your Catering Representative for linen requests.

#### **Loss or Damages**

The university does not assume responsibility for damage or loss of any merchandise or articles left on the premises. Loss or Damage to University Catering property during an event will be added to the final cost at time of billing.

#### Policy Regarding Carry-In Food or Beverages

No food or beverages may be brought into the Alumni Center, L.A. Pittenger Student Center, Kitselman Conference Center, EB Ball Center, Worthern Arena Lounge, Scheumann Stadium Suites, Emens Auditorium, Pruis Hall Lobby, Mueller Lobby in Sursa Hall, and AR 217 (Recital Hall) without the permission of University Catering. UC reserves the right to charge such groups for any cost incurred to University Catering as a result of this activity.

#### **Leftover Food**

Due to health and liability issues, perishable food remains the property of University Catering in all venues where University Catering provides food and services. Bakery Items will be packaged if requested.