

University Catering



Ball State University
L.A. Pittenger Student Center
Muncie, Indiana 47306
765.285.3500
www.bsu.edu/catering

Breakfast

*Served or
Buffet*

Continental

Your choice of Breakfast Breads accompanied by Diced Fresh Fruit, Starbucks Coffee, Orange Juice, and Ice Water.

Lite and Quick

Yogurt and Granola served with Diced Fresh Fruit, Starbucks Coffee, Orange Juice, and Ice Water.

Rise and Shine

Scrambled Eggs, Breakfast Potatoes, choice of Bacon or Sausage, Biscuits with Butter and Preserves, Starbucks Coffee, Orange Juice, and Ice Water

Hot Cereal Bar

Hot Oatmeal and Buttery Grits served alongside fruit, nut, and sweet toppings, Starbucks Coffee, Orange Juice, and Ice Water.

Sweet and Savory

Stuffed French Toast with your choice of Bacon or Sausage, and served with Starbucks Coffee, Orange Juice, and Ice Water.

Eggs Nest

Scrambled Eggs topped with a creamy Mornay Sauce served in Baguette boat. Starbucks Coffee, Orange Juice, and Ice Water included.

Breakfast
A la Carte

Homemade Muffins sold by dozen

Breakfast Rolls

Cinnamon or Orange. Minimum 2 dozen per variety.

Petite Rolls or Muffins sold by dozen

Petite Croissants sold by dozen

Homemade Fruit Breads sold by dozen

Sour Cream Coffeecake sold by dozen

Donuts sold by dozen

Donut Holes sold by dozen

Assorted Pastries sold by dozen

Bagels sold by dozen

includes cream cheese, butter, and preserves

Yogurt Cups sold by dozen

Granola Bars

Cereal & Milk

Fruit

Diced

Whole

Grape Clusters

*Sandwiches **

Deli

Your choice of Turkey, Ham or Roast Beef made with cheese, lettuce, and tomato.

Chicken Salad

Vegetarian Wrap

*Bistro Sandwiches **

Steak & Cheese

Shaved Beef topped with Grilled Peppers and Onions; served on a sliced Baguette with Ground Mustard Tomato Spread.

Caprese

A Baguette filled with Ripe Tomato and Mozzarella Slices along with Greens and Pesto Mayo.

Chicken Raspberry Wrap

Grilled Chicken with Bell Peppers, Lettuce, White Cheddar, and Raspberry Mayo wrapped in a Flour Tortilla.

*Includes Standard Beverage Package, Condiments, Chips, and Choice of two sides found on following page.

Lunch

Salads

Include Standard Beverage Package and Yeast Roll.

Black & Bleu

Greens topped with slices of Beef Filet, Red Onion, Cherry Tomatoes, Candied Pecans, and Bleu Cheese then dressed with a Balsamic Vinaigrette.

Asian

Asian Slaw and Grilled Chicken on a bed a Greens garnished with Oranges, Wonton Crisps, and Soy Vinaigrette

Sweet Chicken Tortellini

Grilled Chicken atop Tortellini tossed with Diced Fresh Fruit and Poppy Seed Dressing

Mediterranean

Garden Greens topped with Kalamata Olives, Cucumbers, Feta Cheese, Greek Vinaigrette, and Grilled Chicken.

White Bean Salad with Marinated Vegetables

Lunches

Brown Bag Lunches

Selected from sandwich options listed on the previous page.

Box Lunches include

- ° Choice of Two Side Dishes
- ° Individual Bagged Chips
- ° Condiments, Mint, and Disposable Utensils and Napkins

Please limit choices to only two varying sandwiches with duplicate sides.

Delivery extra. Beverages not Included.

Sides

Homemade Pasta Salad
Broccoli & Raisin Salad
Side Garden Salad
Diced Fresh Fruit Cup
Carrots and Celery w/ Dip

Receptions
snacks, appetizers,
treats, & beverages

Sweets

Minimum 2 dozen per variety.

Chocolate Brownies

Miniature Brownies

Assorted Cookies

Petite Cookies or Bars

Celebration Cakes

Decorated Quarter Sheet Cake serves 24

White, Chocolate, or Marble with Buttercream Frosting

Decorated Half Sheet Cake serves 48

White, Chocolate, Marble, or Half and Half with Buttercream Frosting

Cupcakes sold by dozen

White or Chocolate with Buttercream Frosting

Platters

Vegetable Tray with Dip serves 30

Diced Fresh Fruit Tray serves 30

Cheese Tray with Crackers serves 30

Assorted Deli Mini Bun Sandwiches sold by dozen

Chicken Salad Mini Bun Sandwiches sold by dozen

Chips & Dip

Layered Taco Dip with Tortilla Chips sold by pound

Crabmeat Spread with Crackers sold by pound

Artichoke & Spinach Dip with Crackers sold by pound

Individual Bags of Chips or Pretzels

Deluxe Snack Mix sold by pound

Healthy Bites

Granola Bars

Whole Fresh Fruit

Yogurt Cups

Celery & Carrots with Dip

Mixed Nuts sold by pound

Goat Trotting Displays

Minimum 20 guests.

Mediterranean

Hummus, Tzatziki, and Olive Feta Tapenade served with Flatbread, Pitas, Cucumbers, Tomatoes, Celery, and Olives.

Latin-American

Tortilla Chips alongside Salsa, homemade Guacamole, and Roasted Corn & Black Bean Dip.

European Cheese & Fruit

Baked Brie topped with Caramelized Onions, Goat Cheese in Tomato Sauce, and Havarti slices served with Apples, Grapes, Pears, Crackers, and Flatbreads.

Receptions

Hors d'oeuvres

Priced per dozen. Minimum 2 dozen per variety.

Hot or Warm

Jumbo Shrimp Cocktail

Cucumber Tea Rounds

Chilled Soup Shot sweet or savory

Polenta Bites with Veggie Relish

Beef & Fruit Chutney topped Blue Cheese Biscuits

Goat Cheese Crostini with Kalamata Olives & Walnuts

Chilled or Room Temperature

Toasted Ravioli with Marinara

Chicken Quesadillas with Salsa Ranch

Beef or Chicken Satays with Honey Mustard & BBQ

Crab Stuffed Mushrooms

Cream Cheese & Crab Stuffed Mushrooms

Twice Baked Potato Bites with Blue Cheese & Pancetta

Andouille Sausage with Remoulade

Beverages

By the Gallon

Starbucks Coffee
Starbucks Decaf Coffee
Fruit Juice
Iced Tea
Lemonade
Ice Water
Cardinal Punch
Raspberry Frost Punch
Citrus Breeze Punch
Slush Punch

Individual Servings

Starbucks Tazo Hot Tea
Hot Cocoa Packets
Individual Fruit Juices
Assorted Sodas
Bottled Water
Miniature Water Chugs
Sparkling Water
Citrus Flavored Sparkling Water

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

Bon appetit

Your choice of two: Roasted Beef Tenderloin, Pork Tenderloin, or Chicken Marsala. Accompanied by Green Salad, Herb Smashed Potatoes, Sautéed Vegetable Medley, and Yeast Rolls with Butter.

Grill & Chill

A select buffet made up of Chicken with Sundried Tomato Mustard, Pork with Raspberry Chipotle Barbeque, Roasted Corn and Tortellini Salad, Potato & Green Bean Salad, Broccoli Raisin Salad, and assorted bread basket.

Memphis in Muncie

Pulled Pork with Smokey BBQ, Dry Rub Barbeque Chicken, MBA Potato Salad, Cream Slaw, Baked Beans, Garlic Bread, and Cornbread.

Pasta Pasta!

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 \$1.50/person.

TexMex Buffet

Seasoned Ground Beef & 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

Grilled ¼ pound Hamburgers and Hot Dogs, served with buns, toppers, condiments, potato chips, and your choice of two sides (Baked Beans, Macaroni & Cheese, Cream Slaw, or Pasta Salad). Add Fried Chicken or Barbeque Ribs at an additional charge.

UC Deli

Deli Meats and Cheeses with sliced breads, toppers, and condiments; Homestyle Soup with crackers; Field Greens with toppers and dressings; and Assorted Cookies.

A minimum of 20 guests is required for all buffets. Meals include standard beverage package.

Entrées

Beef

Braised Boneless Short Ribs

Topped with Mirepoix in a Red Wine BBQ and Mushrooms.
Served with Creamy Polenta and Seasonal Vegetables.

Grilled Beef Tenderloin

Plated atop Horseradish Smashed Potato and Haircot Verts.

Pork

Seared Pork Loin

Served with Buttered Spaetzle, Vegetables Medley, and topped with Apple Chutney.

Grilled Pork Filet

Dressed with a lite Ginger Vinaigrette, alongside a Summer Cabbage Slaw and Miniature Carrots.

Poultry

Turkey Florentine

Baked Turkey on a bed of Spinach and Mushroom Gnocchi with Mornay Sauce.

Coq Au Vin

A French braise of whole Chicken legs with thigh, Red Wine, Bacon, Mushrooms, and Pearl Onion. This classic dish is then served with Pappardelle Pasta and Miniature Carrots.

Seafood

Salmon Filet

Sauced with Cucumber Cream and plated atop Sautéed Spinach with Seasonal Vegetables.

Tilapia with Lemon Sauce

Alongside Lentil Pilaf and Asparagus.

Meat-free Options

Mushroom Risotto

A rich, creamy Risotto with Arborio Rice, Cream, Parmesan and Mushrooms.

Vegetable Stir Fry

Seasoned with Thai Spices and served atop Asian Noodles.

Paella Vegetariana

A vibrant rice dish full of flavorful vegetables.

Dessert Course

Homemade Poundcake

Topped with Whipped Topping and Berries.

Fresh Fruit with Creme Anglaise & Petite Cookie

Chocolate Brownie

Garnished with Whipped Topping and Strawberries.

Homemade Bread Pudding

Lemon Whip with Blueberry Sauce.

Chocolate Pot de Creme

Puddin'

Choose between Banana, Rice, or Tapioca

Policies

Prices, Fees and Payment

Meal prices include food, labor (service) and linens. Local sales tax, floral or rental decorations are extra. Parties, receptions and refreshments are priced for client pick-up; therefore, when served and/or setup by University Catering, a labor fee of 20% may be added. Any price quotation given more than three months in advance is subject to price increase. Once contracted, prices will not change. Payment of charges for the event must be made within thirty days of invoice presentation. 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. We reserve the right to charge for damaged or missing equipment and furnishings. Student organizations and off-campus groups will be required to provide signed contract and full payment three business days prior to event. For weddings: 50% of the total estimated charges are due and payable four weeks in advance and the balance is due seven business days in advance.

Guarantee

A final guarantee of attendance and confirmation of the menu is required three business days prior to the event. If no guarantee is given in this time frame, the estimated attendance count on your confirmation will be considered your final guarantee. You will be billed for your final guarantee or the number served; whichever is greater.

Late Bookings

University Catering understands that last-minute orders 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 business days in advance, not including the day of the event, may not be able to be fulfilled. Orders placed less than five days in advance are subject to an additional charge, a limited menu, and 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 UC.

Policies

Cancellation and Changes

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

- ° Cancellation/change seven 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 24 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 event.

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 added to your invoice for setup of equipment. University Catering provides linens for all buffet and dining tables when a full meal is ordered. 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.

Policy Regarding Carry-In Food or Beverages

No food or beverages may be brought into the Alumni Center, LA Pittenger Student Center, Kitselman Conference Center or EB and Bertha C. Ball Center without the permission of University Catering. UC reserves the right to make a charge for such service.

Leftover Food

Perishables remain the property of University Catering. Cookies, Muffins or Donuts will be packaged if requested.