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

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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
Grilled Whole Marinated Turkey Breast
Assorted Dinner Rolls and Butter
House-Made Tea Cookies
Choice of Iced Tea or Lemonade
**36.00**

Prices are subject to change. An 18% Service Charge and Indiana Sales Tax apply.
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
- Pork Medallion
- Stuffed Portobello Mushroom
- Grilled Petit Fillet Mignon
- Crab Cake
- Grilled Salmon
- Mahi Mahi
- Prosciutto-Wrapped Prawns
- Roasted Tenderloin of Beef
- Seared Breast of Duck

SELECT ONE (1) ACCOMPANIMENT:

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

SELECT A SAUCE:

- Roasted Red Pepper Coulis
- Boursin Demi-Glace
- Wild Mushroom Bordelaise
- Cabernet Butter
- Mango Chutney
- Citrus Beurre Blanc
- Mediterranean Salsa
- Soy-Ginger Glaze
- Apricot-Sage Sauce
- 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-BBQUE ROAST Loin OF PORK

Raspberry- Laced Barbecue Sauce
Buttered Parsley-Red Potatoes
**21.00**

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SERVED DINNERS

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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

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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 carte

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