

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 Crudité's 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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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	FARMER'S MARKET SALAD BAR
ASIAN STIR-FRY STATION	TACO STATION
PASTA STATION	SMASHED POTATO MARTINI BAR
WHOOPIE PIE STATION	DELUXE DESSERT TABLE
ICE CREAM SUNDAE STATION	STARBUCKS™ COFFEE STATION

CARVING STATION

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

Whole Smoked Black Oak Ham	Golden Salmon en Croûte
Roasted Tenderloin of Beef	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



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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



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

