

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



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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 Crudité

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

ENTRÉE SALADS

Entrée 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

