HORS D’OEUVRE

TIER #1
HOT
Spinach Soufflé Stuffed Mushroom Caps
Parmesan-Breaded Artichokes with Ranch Dip
Vegetable Spring Rolls with Sweet Chili Sauce
Miniature Quiche
BBQ or Swedish Meatballs
Chicken Pot Stickers with Ginger Soy Sauce

COLD
Fresh Mozzarella and Tomato Bruschetta
Smoked Chicken with Mango Chutney on Herb Crouton
Tapenade and Goat Cheese on Endive
Sun-Dried Tomato & Boursin Cheese on Pita Points
Whitefish Ceviche Cordial

70.00 per 50 pieces

TIER #2
HOT
Mini Beef Wellington with Tarragon Mayonnaise
Fig and Lamb on Garlic-Toasted Flatbread
Falafel with Tahini Sauce
Teriyaki Salmon en Croûte with Ginger Mayonnaise
Petite Nantucket Crab Cakes with Spicy Rémoulade

COLD
Smoked Salmon Mousse on Potato Pancake
Ahi Tuna on Fried Wonton with Wasabi Mayonnaise
Medium-Rare Tenderloin with Tarragon Mayonnaise on Crostini
Crab & Ginger Salad in a Cucumber Cup
Spicy Mango Compote with Passion Fruit Mousse

100.00 per 50 pieces

CROISSANT PUFF STUFFS
Marinated Artichokes and Pesto
Chorizo and Smoked Gouda
Cream Cheese and Olive Tapenade
Asian Vegetable
Shrimp, Spinach and Sun-Dried Tomato
Refried Beans, Salsa and Monterey Jack Pepperoni, Pizza Sauce and Mozzarella
Buffalo Chicken with Diced Celery and Bleu Cheese
Scrambled Egg, Bacon and Cheddar
Scrambled Egg, Ham and Swiss
Scrambled Egg, Sausage and Cheddar
Caramelized Onion, Apple and Cheddar

Peanut Butter and Jelly with Powdered Sugar
Brie with Raspberry Preserves and Slivered Almonds
Pineapple and Cinnamon Sugar with Toasted Coconut
Cinnamon Apple with Chocolate and Caramel

Miniature—24.00 per dozen
Regular—36.00 per dozen

ICE CARVINGS
Hand-Carved by our Executive Chef for that elegant touch
350.00 and up

SIGNATURE SLIDERS
Deli Sandwich Sliders with Cheese and Mustard on a Mini Roll
Mini Hot Dogs on a Bun with Pickle Relish and Mustard
Mini Brats on a Bun with Sauerkraut and Mustard
Mini Cheeseburgers with Chopped Onion, Pickle Slice, American Cheese and Ketchup on a Mini Pretzel Roll
Mini Pastrami Reuben with House-Made Pastrami, Swiss Cheese, Sauerkraut and Thousand Island Dressing on a Mini Pretzel Roll
Mini Crabcake with Cucumber and Dill Rémoulade on a Mini Pretzel Roll
Mini Falafel

With Tomato and Tzatziki Sauce on a Mini Pretzel Roll

100.00 per 50 pieces

Chef’s Cocktail Hour
Minimum 20 guests
Our Chef will select an assortment of seasonal, butler-style hors d’oeuvre to be passed for one hour.
A vegetarian selection will be included.
3.50 per person

Prices are subject to change. An 18% Service Charge and Indiana Sales Tax apply.
PLATTERS AND DISPLAYS

JUMBO SHRIMP COCKTAIL ON ICE
Cocktail Sauce and Lemons
150.00 per 50 pieces

JUMBO SHRIMP SHOOTERS
SELECT ONE (1) TYPE PER ORDER:
Traditional with Cocktail Sauce and Lemon
Key Lime-Grilled Shrimp with Picante
Teriyaki Marinated with Wasabi Guacamole
150.00 per 50 pieces

FOCACCIA FINGER SANDWICHES
Salami, Pepperoni, and Provolone with Pesto
Turkey, Swiss, and American Cheese with Guacamole
100.00 per 50 pieces

HIGH TEA SANDWICHES
Curried Chicken with Red Pepper on Pumpernickel
Deviled Ham with Pecans on Cucumber Round
Goat Cheese and Watercress on Date-Nut Bread
Minted Artichoke and Lemon Mayonnaise Pinwheels
Smoked Turkey with Arugula Mayonnaise on Whole Wheat
100.00 per 50 pieces

SMOKED SALMON
Minimum order of 10 servings
Thinly-Sliced Smoked Salmon and Gravlax with Capers, Chopped Egg, Cornichons, Cream Cheese, Bagel Chips and Cocktail Breads
4.50 per serving

TRIO DIPS
Minimum order of 10 servings
Hummus, Roasted Tomato, and Garden Vegetable Dips with Fresh Vegetable Crudités, Assorted Crackers, and House-Made Pita Chips
3.50 per serving

CHEESE BALL
Minimum order of 10 servings
Bacon/Cheddar, Cream Cheese/Green Onion or Herb served with Assorted Crackers
1.25 per serving

ROASTED RED PEPPER HUMMUS
Minimum order of 10 servings
With House-Made Pita Chips
1.50 per serving

BABA GHANOUJ
Minimum order of 10 servings
With House-Made Pita Chips
1.50 per serving

ITALIAN ANTIPASTI
Assorted Marinated Vegetables
Italian Deli Meats and Cheeses
175.00 per 50 pieces

GRILLED VEGETABLES
Grilled Zucchini, Summer Squash, Eggplant, Portobello Mushrooms, Peppers, Marinated Artichokes and Olives with Smoked Tomato Dip
150.00 per platter

“THAT’S A WRAP”
(25-10” Gourmet Wraps cut in half – 50 total pieces)
BBQ Chicken with Cheddar Cheese and Bacon
Roast Beef with Swiss Cheese and Horseradish-Mustard
Southwest Turkey with Guacamole and Salsa Fresca
Greek Salad with Sliced Black Bean Burger
195.00 per platter

FRESH SEASONAL FRUIT WITH PASSION FRUIT MOUSSE
50.00 100.00 175.00
Small Medium Large
(Serves 20) (Serves 50) (Serves 100)

GARDEN VEGETABLE CRUDITÉS WITH RANCH DIP
50.00 100.00 175.00
Small Medium Large
(Serves 20) (Serves 50) (Serves 100)

INTERNATIONAL CHEESE WITH CRACKERS
75.00 150.00 250.00
Small Medium Large
(Serves 20) (Serves 50) (Serves 100)

BAKED BRIE EN CROÛTE
Wheel of French Brie wrapped in Golden Pastry Crust and filled with Raspberry Conserve and Almonds
125.00

ASSORTED SUSHI
Soy Dipping Sauce, Wasabi and Pickled Ginger
100.00 per 50 pieces

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101 North Grant Street, Room 160 - West Lafayette, IN 47906 - Phone: (765) 494-8908 - Fax: (765) 494-8851 - union.purdue.edu/Catering
RECEPTION STATIONS

Waiter-Attended Fees will be waived if your reception is accompanied by dinner service. All items are priced for one hour of reception service. All stations require a 50-person minimum attendance. All items must be ordered for the guaranteed attendance.

CARVING BOARDS

All carving stations include Silver Dollar Rolls, Condiments and one (1) Chef Attendant for every 100 people

<table>
<thead>
<tr>
<th>Whole Smoked Black Oak Ham</th>
<th>Golden Salmon en Croûte</th>
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</thead>
<tbody>
<tr>
<td>Honey-Mustard Bourbon Glaze</td>
<td>Fresh Dill Cream and Lemon</td>
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<tr>
<td>4.50 per person</td>
<td>5.50 per person</td>
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<table>
<thead>
<tr>
<th>Grilled Whole Marinated Turkey Breast</th>
<th>Rosemary-Roasted Pork Loin</th>
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<tbody>
<tr>
<td>Cranberry-Orange Relish</td>
<td>Whole-Grain Mustard</td>
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<tr>
<td>4.50 per person</td>
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<thead>
<tr>
<th>Roasted Tenderloin of Beef</th>
<th>Roasted Vegetable Strudel</th>
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<tbody>
<tr>
<td>Thyme Demi-Glace and Béarnaise Sauce</td>
<td>Pesto Cream</td>
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<tr>
<td>7.50 per person</td>
<td>4.00 per person</td>
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</tbody>
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ASIAN STIR-FRY

Chef attended

SELECT ONE (1) APPETIZER:

- Vegetable Spring Roll
- Crab Rangoon
- Chicken Pot Sticker

SELECT TWO (2) STIR-FRYS:

- Scallion Chicken with Bok Choy
- Orange Chicken
- Chicken in Spicy Peanut Sauce
- Ginger-Lime Pork
- Mongolian Beef
- Sweet Chili Shrimp with Pineapple
- Tofu with Snow Peas, Broccoli Florets, Carrots, Red Peppers, Bean Sprouts, Mushrooms and Green Onions

Steamed White Rice

7.00 per person

BUILD YOUR OWN BRUSCHETTA

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<thead>
<tr>
<th>The Breads:</th>
<th>The Spreads:</th>
<th>The Toppings:</th>
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<tbody>
<tr>
<td>Parmesan Pita Triangles, Lavash, Crostini</td>
<td>Roasted Red Pepper, Hummus, Baba Ghanouj, Greek Skordalia, Curry Roasted Cauliflower, Caponata</td>
<td>Diced Onions, Scallions, Egg Whites, Egg Yolks, Capers, Sliced Pepperoncini, Diced Tomatoes</td>
</tr>
</tbody>
</table>

4.00 per person

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MINI TACOS
Mini Corn Tostadas
SELECT TWO (2):
- Taco Beef, Chicken Fajita, Vegetable Fajita, Beef Fajita, Ceviche Pescado (cold)
- Vegetarian Refried Beans, Jalapeños, Guacamole, Salsa, Sour Cream, Shredded Cheddar and Monterey Jack, Sliced Olives, Shredded Lettuce, Hot Sauce
6.00 per person

SMASHED POTATO MARTINI BAR
Chef attended.
Smashed Yukon Gold Potatoes with Truffle Butter, Sweet Basil Smashed Red Bliss Potatoes, Smashed Honey Yams
Toppings:
- Shredded Cheddar Cheese, Caramelized Pearl Onions, Sour Cream, Chopped Applewood-Roasted Bacon, Crumbled Bleu Cheese, Honey, Brown Sugar, Diced Tomatoes and Bourbon-Mushroom Ragout
7.00 per person

PASTA
Chef attended
SELECT THREE (3):
- Cheese Tortellini Alfredo with Julienne Vegetables
- Farfalle Puttanesca with Shrimp
- Penne Pasta with Grilled Chicken and Spinach-Basil Pesto
- Pan-Fried Potato-Cheddar Pierogi with Caramelized Onions and Sour Cream
- Saffron Orzo with Chorizo, Sun-Dried Tomatoes, Braised Fennel, Olive Oil & Garlic
- Hand-grated Parmesan Cheese
7.00 per person

FARMER’S MARKET SALAD BAR
Italian Breadsticks
Crisp Romaine, Spinach Leaves, Vine-Ripened Tomatoes, Cucumbers, Red Onions, Broccoli Florets, Sliced Mushrooms, Julienne Carrots, Peppers, Celery, Chickpeas, Crumbled Bacon, Chopped Eggs, Grated Cheese, Olives and Seasoned Croutons
Your selection of two (2) Salad Dressings
4.00 per person

SIGNATURE HIGH TEA
SELECT TWO (2) HOT OR ICED:
- Irani Black, Green, Raspberry, Mint, or Chai Teas

ASSORTED TEA SANDWICHES AND CANAPÉS:
- Curried Chicken with Red Pepper on Pumpernickel, Deviled Ham with Pecans on Cucumber Round, Goat Cheese and Watercress on Date-Nut Bread, Minted Artichoke and Lemon Mayonnaise Pinwheels, and Smoked Turkey with Arugula Mayonnaise on Whole Wheat
Assorted Tea Cookies
6.00 per person

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DESSERT STATIONS

Waiter-Attended Fees will be waived if your reception is accompanied by dinner service. All items are priced for one hour of reception service. All stations require a 25-person minimum attendance and must be ordered for the guaranteed attendance.

DESSERT TABLE
Seasonal Fresh Fruit with Passion Fruit Mousse
Chef’s Selection of Cookies and Brownies
Assorted Miniature French Pastries
Tuxedo Strawberries
Celebration Punch (cranberry), Golden Punch (orange), Mock Champagne Punch, or Lemonade Fizz
6.50 per person

COFFEE STATION
Freshly-Brewed StarbucksTM Coffee and Selection of Teas
Whipped Cream, Chocolate Shavings, Cinnamon Sticks, and Assorted Flavored Syrups
3.50 per person
with Assorted Tea Cookies
4.50 per person

DESSERT FONDUE STATION
Seasonal Fruit, Mini Pretzel Rods, and Pound Cake Bites
SELECT THREE (3) FONDUE FLAVORS:
Milk Chocolate, Dark Chocolate, White Chocolate, Butterscotch, Peanut Butter
SELECT (3) DELIGHTFUL DIPPERS:
Brownie Bites, Frozen Cheesecake Bites, Chocolate Sandwich Cookies, Assorted Dried Fruits, Graham Crackers, Marshmallows, Strawberries, Assorted Tea Cookies
5.00 per person

ICE CREAM SUNDAES
Chocolate and Vanilla Ice Cream
Chocolate, Caramel and Strawberry Sauces
Cherries, Bananas, Pecans and Whipped Topping
Assorted Gourmet Cookies and Brownies
6.00 per person

DELUXE DESSERT TABLE
Dessert Fondue Station
Seasonal Fresh Fruit with Passion Fruit Mousse
Assorted Cakes and Pies
Assorted Miniature French Pastries
Tuxedo Strawberries
Mock Champagne or Sherbet Punch
10.00 per person

WHOOPIE PIES
A create-your-own dessert station with plenty of creative possibilities for the child in all of us!

THE CAKES:
Devil’s Food and Yellow

THE FILLINGS:
Chocolate Mousse, Hazelnut Mousse, Bavarian Cream, Whipped Cream

THE TOPPINGS:
Chocolate Sauce, Caramel Sauce, Strawberry Compote, Cherry Compote, Chocolate Shavings, Oreo Crumbs, Chopped Nuts
5.00 per person

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