



Classic Fare Catering

*fresh and
delicious
every day*

UNIVERSITY OF 
Cincinnati

All prices are per person and available for 18 guests or more

basic beginnings \$7.29

Assorted Danish	200-430 cal each
Coffee, Decaf	0 cal/8 oz. serving

Includes appropriate condiments

mini continental \$9.79

Miniature Muffins	80-120 cal each
Miniature Danish	140-170 cal each
Miniature Croissants	180 cal each
Miniature Bagels	110-160 cal each
Fresh Seasonal Sliced Fruit	35 cal/2.5 oz. serving
Assorted Juice	110-170 cal each
Coffee, Decaf	0 cal/8 oz. serving

Includes appropriate condiments

healthy choice breakfast \$8.29

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day.

Individual Cereal Cups	140-260 cal each
2% Milk	140 cal/8 oz. serving
Bananas	110 cal each
Assorted Individual Yogurt Cups	50-150 cal each
Coffee, Decaf	0 cal/8 oz. serving

Includes appropriate condiments



à la carte breakfast

Assorted Bagels with Butter, Cream Cheese and Preserves
\$15.99 per dozen

Assorted Bagels 170-360 cal each
Includes appropriate condiments

Basket of Miniature Muffins, Danish and Scones
\$15.99 per dozen

Miniature Muffins	80-120 cal each
Miniature Danish	140-170 cal each
Miniature Scones	120-240 cal each

Includes appropriate condiments

Fresh Seasonal Sliced Fruit (35 cal/2.5 oz. serving)
\$2.99 per person

Granola Bars (190 cal each) \$1.79 per person

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In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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ultimate breakfast \$14.99

Muffins, Bagels and Croissants served with appropriate condiments, Scrambled Eggs, Cheddar Vegetable Strata, Hash Browns, Crisp Bacon, Sausage Links, Pancakes and Syrup, Fresh Seasonal Sliced Fruit, Assorted Juices, Coffee, Decaf

Muffins	190-520 cal each
Bagels	170-360 cal each
Croissants	180 cal each
Scrambled Eggs	180 cal/4 oz. serving
Cheddar Vegetable Strata	190 cal/4.75 oz. serving
Hash Browns	130-150 cal/3 oz. serving
Bacon	40 cal each
Sausage Links	130 cal each
Pancakes	50 cal each
Syrup	110 cal/1 oz. serving
Fresh Seasonal Sliced Fruit	35 cal/2.5 oz. serving
Assorted Juice	110-170 cal each
Coffee, Decaf	0 cal/8 oz. serving

Includes appropriate condiments



american breakfast \$10.99

Assorted Danish, Scrambled Eggs, choice of Breakfast Potatoes, Crisp Bacon, choice of Breakfast Sausage, Coffee, Decaf

Danish	200-430 cal each
Scrambled Eggs	180 cal/4 oz. serving
Sliced Hash Browns	140 cal/2 oz. serving
Diced Hash Browns	130 cal/3 oz. serving
Shredded Hash Browns	150 cal/3 oz. serving
Hash Brown Patties	150 cal/2.25 oz. serving
Bacon	40 cal each
Sausage Links	130 cal each
Sausage Patties	200 cal each
Coffee, Decaf	0 cal/8 oz. serving

Includes appropriate condiments

sunrise sandwich buffet \$10.99

Select two (2) Breakfast Sandwiches accompanied by Fresh Seasonal Sliced Fruit, choice of Breakfast Potatoes, Assorted Pastries, Coffee, Decaf

Egg & Cheese English Muffin	270 cal each
Sausage, Egg & Cheese on Biscuit	520 cal each
Bacon, Egg & Cheese on Bagel	370 cal each
Fresh Seasonal Sliced Fruit	35 cal/2.5 oz. serving
Sliced Hash Browns	140 cal/2 oz. serving
Diced Hash Browns	130 cal/3 oz. serving
Shredded Hash Browns	150 cal/3 oz. serving
Hash Brown Patties	150 cal/2.25 oz. serving
Muffins	190-520 cal each
Danish	200-430 cal each
Coffee, Decaf	0 cal/8 oz. serving

Includes appropriate condiments

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yogurt parfaits \$6.99

Choice of two yogurt parfait flavors

Roasted Banana Yogurt Parfait	440 cal each
Apple Pie Yogurt Parfait	410 cal each
Honey Giner Pear Parfait	440 cal each
Strawberry Yogurt Parfait	370 cal each

cereal bar \$6.99

Individual Cereal Cups	140-260 cal each
2% Milk	140 cal/8 oz. serving
Bananas	110 cal each

just french toast \$3.99

Orange Cinnamon French Toast	90 cal each
Maple Syrup	110 cal/1 oz. serving

Includes appropriate condiments



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deli express \$10.99

Create your own Deli Sandwich creation accompanied by your choice of two (2) Side Salads and Cookies

Deli Platter

Sliced Oven Roasted Turkey	60 cal/1 oz. serving
Sliced Roast Beef	30 cal/1 oz. serving
Deli Ham	40 cal/1 oz. serving
Tuna	80 cal/1 oz. serving
Cheese Tray	60 cal/1 oz. serving

Relish Tray (Lettuce, Tomato, Onion, Pickles, Peppercini) 30 cal/2 oz. serving

Assorted Baked Breads & Rolls	110-160 cal each
Side Salads	25-240 cal each
Assorted Cookies	170-200 cal each

Includes appropriate condiments

classic selections \$14.99

Your choice of three (3) Classic Sandwiches and two (2) Side Salads accompanied by Potato Chips, Pickles, Cookies, Iced Tea and Iced Water

Classic Selection Sandwiches	350-750 cal each
Side Salads	25-240 cal each
Pickles	0 cal each
Individual Bags of Chips	150-160 cal each
Assorted Cookies	170-200 cal each
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

Deli Sliced Turkey and Swiss on Hearty Wheat Bread (490 cal each)

Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion (430 cal each)

Tuna and Apple Salad with Fresh Tomatoes and Arugula on Ciabatta Bread (370 cal each)

Roast Beef with Chive Cream Cheese Spread on Ciabatta (450 cal each)

Buffalo Chicken Lavash (610 cal each)

classic

classic box lunch \$8.99

Your choice of Smoked Turkey with Swiss, Ham and Swiss or Roasted Vegetables & Cheese - served with Potato Chips, Whole Fruit, and a Cookie

Turkey and Swiss	490 cal each
Ham and Swiss	430 cal each
Garden Vegetable and Cheese	570 cal each
Individual Bag of Chips	150-160 cal each
Whole Fruit	80-110 cal each
Cookie	170-200 cal each

Additional Premium Box Lunch options available upon request!

Please contact your catering professional!

premium box lunch

Asian Chicken Wrap with Peanut-Lime Noodles \$12.79

Teriyaki Chicken Wrap	690 cal each
Chilled Peanut-Lime Noodles	210 cal/3 oz. serving
Fresh Pineapple	30 cal/2 oz. serving
Raspberry Almond Bar	370 cal/3.25 oz. serving
Fortune Cookie	25 cal each

Grilled Chicken Salad with a Fresh Roll \$13.99

Seasoned Chicken and Fresh Garden Vegetables over Mixed Greens in a Balsamic Vinaigrette	420 cal each
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Bakery Fresh Roll	90 cal each
Gourmet Cookie	170-200 cal each

Includes appropriate condiments

Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert

lunch & buffet

the executive luncheon \$17.29

Your choice of three (3) Sandwiches and two (2) Side Salads accompanied by Potato Chips, Pickles, Cookies, Iced Tea and Iced Water

Executive Luncheon Sandwiches	380-760 cal each
Side Salads	25-240 cal each
Pickles	0 cal each
Individual Bags of Chips	150-160 cal each
Assorted Cookies	170-200 cal each
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

Sliced Portobello Mushrooms with Arugula and Olive Pesto Spread on a French Baguette (560 cal each)

Cashew Chicken Ciabatta with Fresh Romaine and Red Grapes (560 cal each)

Grilled Vegetable Wrap (570 cal each)

Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce (560 cal each)

Spicy Southwest Chicken Baguette with Monterey Jack Cheese and Pico De Gallo (600 cal each)

Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato (540 cal each)

Turkey & Ham Club Sub with Bacon, Swiss Cheese and Honey Dijon Dressing (390 cal each)



salad selections

(Included with Deli Express, Classic Selections, and Executive Luncheon Sandwich Buffets)

Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives (90 cal/3 oz. serving)

Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning (130 cal/3.5 oz. serving)

Chilled Dill Cucumber Salad with Onions tossed in Italian Dressing (60 cal/3.75 oz. serving)

Sweet Chile Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet and Spicy Chili Sauce (25 cal/3 oz. serving)

Grilled Vegetable Rotini Pasta Salad with a Balsamic Dressing (130 cal/3 oz. serving)

Red Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing (240 cal/4 oz. serving)

Traditional Coleslaw finely shredded with Carrots in a Mayonnaise and Celery Seed Dressing (170 cal/3.5 oz. serving)

Traditional Garden Salad (50 cal/3.5 oz. serving)

Spinach Salad with Bacon, Egg, Mushroom and Tomato (60 cal/2.15 oz. serving)

Ranch Cellentani Pasta Salad (130 cal/3 oz. serving)

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*Served with Assorted Rolls and Butter, Ice Water and Iced Tea
(18 Person Minimum)*

harvest bounty \$18.99

Traditional Mixed Green Salad	50 cal/3.5 oz. serving
Southern Biscuits	190 cal each
Buttermilk Mashed Potatoes	120 cal/3.75 oz. serving
Sauteed Dill Green Beans	30 cal/3 oz. serving
Herb Roasted Turkey	120 cal/3 oz. serving
Baked Ham	110 cal/3 oz. serving
Apple Pie	410 cal/5.5 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

traditional american \$14.99

Baby Spinach Salad	60 cal/2.15 oz. serving
Bakery Fresh Rolls	90 cal each
Roasted New Potatoes	110 cal/2.75 oz. serving
Fresh Herbed Vegetables	100 cal/3.5 oz. serving
Grilled Lemon Rosemary Chicken	130 cal/3 oz. serving
Peach Cobbler	120 cal/3.75 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments



basic italian buffet \$15.99

Italian House Salad	50 cal/3.5 oz. serving
Garlic Breadsticks	110 cal each
Baked Pasta	440 cal/12.75 oz. serving
Home-style Lasagna with Parmesan Cheese	320 cal/7.25 oz. serving
Assorted Cookies	170-200 cal each
Bakery-fresh Brownies	250 cal/2.25 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

pasta trio buffet \$16.99

Cheese Manicotti with a Marinara Sauce, Cheese Ravioli with a Spinach Alfredo Sauce, Rigatoni Pasta with a Rosa Sauce and sides...add on Grilled Chicken Breast for an additional fee

Caesar Salad	160 cal/2.66 oz. serving
Garlic Breadsticks	110 cal each
Manicotti Marinara	130 cal/3.25 oz. serving
Cheese Ravioli	110 cal/2.5 oz. serving
Spinach Alfredo Sauce	50 cal/1 oz. serving
Rigatoni	80 cal/2 oz. serving
Rosa Sauce	30 cal/1 oz. serving
Assorted Cookies	170-200 cal each
Bakery-fresh Brownies	250 cal/2.25 oz. serving
Iced Tea	0 cal/8 oz. serving
Iced Water	0 cal/8 oz. serving

Includes appropriate condiments

Add on Grilled Chicken Breast \$2.29
(160 cal/3 oz. serving)

BUFFETS

*Served with Assorted Rolls and Butter, Ice Water and Iced Tea
(18 Person Minimum)*

baked potato bar \$15.49

Top your own Baked Potatoes with a Garden Salad and choice of Apple Cobbler or Apple Pie for dessert

Classic Garden Salad 50 cal/3.5 oz. serving

Top your own Baked Potato with Chicken Mushroom Alfredo, Chili Con Carne, Steamed Broccoli, Crumbled Bacon, Shredded Cheddar Cheese, Scallions and Sour Cream

660 cal/12 oz. serving

Apple Cobbler 350 cal/4.75 oz. serving

Apple Pie 410 cal/5.5 oz. serving

Iced Tea 0 cal/8 oz. serving

Iced Water 0 cal/8 oz. serving

Includes appropriate condiments

build your own southern bbq \$16.99

Potato Salad 240 cal/4 oz. serving

Baked Sweet Potatoes 120 cal/4.166 oz. serving

Chives 0 cal/1 oz. serving

Sour Cream 60 cal/1 oz. serving

Sauteed Green Beans and Peppers 90 cal/3.5 oz. serving

BBQ Beef Brisket 340 cal/3 oz. serving

Slider Buns 80 cal each

Assorted Cookies 170-200 cal each

Bakery-fresh Brownies 250 cal/2.25 oz. serving

Iced Tea 0 cal/8 oz. serving

Iced Water 0 cal/8 oz. serving

Includes appropriate condiments



lunch & buffet

Build Your Own Buffet: Select two salads, one entrée, two sides, and one dessert

buffet starters

Seasonal Garden Salad with Balsamic Vinaigrette
(50 cal/3.5 oz. serving)

Classic Caesar Salad (160 cal/2.66 oz. serving)

Antipasto Salad (130 cal/3 oz. serving)

Italian Green Salad with Penne and Prosciutto
(110 cal/3.25 oz. serving)

Autumn Vegetable Salad with Red Wine Vinaigrette
(80 cal/3 oz. serving)

Seasonal Fresh Fruit Salad (35 cal/2.25 oz. serving)

buffet entrees

Fried Chicken with Buttermilk Hot Sauce
(540 cal/9 oz. serving) \$14.49

Stuffed Chicken Breast with Goat Cheese and Sun-dried
Tomatoes (280 cal/4.5 oz. serving) \$16.99

Roasted Turkey with Cranberry Relish
(150 cal/3.5 oz. serving) \$16.99

Cajun Roasted Pork Loin (240 cal/5 oz. serving) \$17.79

Grilled Salmon with Sundried Tomato Pesto Sauce
(240 cal/6.75 oz. serving) \$18.29

Beef Pot Roast with Dijon Shallot Sauce
(300 cal/5 oz. serving) \$17.29

Farfalle with Sun-dried Tomatoes and Sautéed Broccoli
(260 cal/8.75 oz. serving) \$14.99

buffet sides

Sweet Herbed Corn Pudding (250 cal/4 oz. serving)

Italian Seasoned Green Beans (40 cal/3.25 oz. serving)

Goat Cheese and Roasted Garlic Mashed Potatoes
(170 cal/4.25 oz. serving)

Pan Roasted Vegetables (45 cal/3 oz. serving)

Penne with Marinara Sauce (100 cal/3 oz. serving)

Marinated Roasted Red Potatoes
(120 cal/2.75 oz. serving)

Toasted Orzo with Spinach and Cranberries
(170 cal/4 oz. serving)

buffet finishes

Apple Pie (410 cal/5.5 oz. serving)

Cherry Cheesecake Tarts (180 cal/1.75 oz. serving)

New-York Style Cheesecake (460 cal each)

Cinnamon Cherry Pear Crisp (210 cal/4.25 oz. serving)

Mini Brownie and Cappuccino Mousse Parfaits
(230 cal/3 oz. serving)

Spiced Carrot Cake (370 cal/3 oz. serving)

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classic cheese tray \$3.29 per person

Classic Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Pita Chips and Crostini (290 cal/2.75 oz. serving)

fresh garden crudité's \$2.99 per person

Fresh Garden Crudité's with Ranch Dill Dip and Pita Chips

Fresh Garden Crudité's
with Ranch Dill Dip 120 cal/5 oz. serving

Pita Chips 270 cal/4 oz. serving

fresh seasonal fruit \$2.99 per person

Fresh Seasonal Fruit Tray (40 cal/2.5 oz. serving)

assorted mini sandwiches \$5.99 per person

An assortment of our most popular Mini Sandwiches

Ham and American Cheese
Mini Sandwiches 260 cal each

Roast Beef and Cheddar
Mini Sandwiches 280 cal each

Turkey and Swiss
Mini Sandwiches 320 cal each

Mini Caprese Sandwiches 250 cal each

housemade spinach dip \$2.99 per person

Housemade Spinach Dip served with Fresh Pita Chips (230 cal/2.25 oz. serving)

*May we suggest a Served Meal or Reception?*

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at (513) 556-3135 to arrange a personal consultation.

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Reception stations may require additional fees for a chef attendant.
Please contact your catering professional for details. All prices are per person and available for 18 guests or more.

happy hour \$14.99

Have a "pub" break with your favorite Happy Hour finger foods

Chilled Spinach Dip
with Pita Chips 230 cal/2.25 oz. serving

Mini Cheesesteaks 170 cal each

Buffalo Chicken Tenders
served with Celery Sticks
and Blue Cheese Dip 680 cal/6.75 oz. serving

Assorted Cookies and Dessert Bars 170-370 cal each

chef's pasta \$14.99

Pasta bar cooked to order by our Chef!

CellentaniPasta 90cal/2oz.serving

PennePasta 90cal/2.5oz.serving

Marinara Sauce 25cal/1oz.serving

Alfredo Sauce 60cal/1oz.serving

Primavera Pesto Sauce 40 cal/1 oz. serving

Roasted Mushrooms 100 cal/2.25 oz. serving

Broccoli 10 cal/1 oz. serving

Spinach 0 cal/0.5 oz. serving

Onions 10 cal/0.5 oz. serving

Tomatoes 5 cal/1 oz. serving

Zucchini 5 cal/1 oz. serving

Peas 10 cal/0.25 oz. serving

Green Peppers 10 cal/1 oz. serving

traditional carving \$14.99

Choice of Roasted Turkey, Honey Ham or Slow-cooked Beef Carved by our Chef, served with Rolls and spreads

Bakery Fresh Rolls 90 cal each

Carved Roasted Turkey 120 cal/3 oz. serving

Carved Honey Ham 170 cal/3.5 oz. serving

Carved Slow-cooked Beef 240 cal/3 oz. serving

Includes appropriate condiments

All prices are per person and available for 18 guests or more

chocaholic \$7.49

Become addicted with an assortment of Chocolate-themed treats

Miniature Chocolate Bars 45 -70 cal each

Chocolate Chip Cookies 170-200 cal each

Chilled Chocolate Milk 200 cal/8 oz. serving

Chocolate Dipped Pretzels 110 cal each

Chocolate Dipped Strawberries 40 cal each

energy break \$3.49

Raise the bar!

Granola Bars 90 cal each

Fruit Filled Bars 160 cal each

Breakfast Bars 250 cal each

the healthy alternative \$7.99

Get healthy with our heart-happy break

Apples 80 cal each

Oranges 80 cal each

Bananas 110 cal each

Pears 100 cal each

Individual Yogurt Cups 50-150 cal each

Trail Mix 290 cal each

Granola Bars 190 cal each

snack attack \$5.99

The perfect blend of sweet and salty to get you through your day!

Individual Bags of Chips 150-160 cal each

Honey Peanuts 160 cal/1 oz. serving

Bakery-fresh Brownies 250 cal/2.25 oz. serving

Trail Mix 290 cal each

Assorted Cookies 170-200 cal each



ORDERING INFORMATION

Lead Time

Notice of 72 hours is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

Extras

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges.

CONTACT US TODAY

513.556.3135

classicfareuc@aramark.com

www.uc.edu/food

Prices effective until 08/01/2017

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

BEVERAGES

Regular and Decaffeinated Coffee, Tea (0 cal/8 oz. serving)
\$17.99 per gallon

Includes appropriate condiments

Hot Chocolate (160 cal/8 oz. serving) \$17.99 per gallon

Iced Tea (0 cal/8 oz. serving) \$17.99 per gallon

Includes appropriate condiments

Lemonade (90 cal/8 oz. serving) \$17.99 per gallon

Fruit Punch (50 cal/8 oz. serving) \$17.99 per gallon

Iced Water (0 cal/8 oz. serving) \$1.29 per gallon

Infused Water \$8.99 per gallon

Lemon Infused Water 0 cal/8 oz. serving

Orange Infused Water 10 cal/8 oz. serving

Apple Infused Water 20 cal/8 oz. serving

Cucumber Infused Water 10 cal/8 oz. serving

Grapefruit Infused Water 10 cal/8 oz. serving

16.9 oz Bottled Water (0 cal each) \$1.69 per person

Assorted Sodas (Can) (0-150 cal each) \$1.49

Assorted Individual Fruit Juices (110-170 cal each) \$2.29

DESSERTS

All prices are per person and available for 18 guests or more

Assorted Gourmet Cookies (170-200 cal each)

\$11.49 per dozen

Bakery-fresh Brownies (250 cal/2.25 oz. serving)

\$13.99 per dozen

Gourmet Dessert Bars \$15.99 per dozen

Lemon Cheesecake Bars 310 cal/2.75 oz. each

Raspberry Coconut Bar 370 cal/3.25 oz. serving

New York Cheesecake Slice (460 cal each) \$2.79 per person

Chocolate Covered Strawberries (40 cal each)

\$19.99 per dozen