Continental Breakfasts

The Traditional
Assorted Chilled Juices
Assorted Danish, Petite Croissants and Muffins
Assorted Preserves and Butter
Coffee, Tea and Decaffeinated Coffee

| $ 7.25 |

Morning Health Break
Assorted Chilled Juices
Sliced Fresh Seasonal Fruit and Berries
Individual Assorted Fruit Yogurts
Assorted Breakfast Breads and Danish
Assorted Preserves and Butter
Coffee, Tea and Decaffeinated Coffee

| $ 9.00 |

Morning Glory
Assorted Chilled Juices
Coffee, Tea, and Decaffeinated Coffee
Assorted Danish
Individual Cereal Cups with Milk
Ripe Bananas, Granola
Assorted Individual Yogurt Cups
Fresh Seasonal Sliced Fruit

| $ 12.00 |

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Plated Breakfast Entrées
All Breakfasts include Fresh Orange Juice, Bakery Basket of Assorted Muffins, Danish and Breakfast Breads, Coffee, Tea and Decaffeinated Coffee

Country Style Scrambled Eggs $ 9.95
With your Choice of Bacon, Ham or Sausage and Breakfast Potatoes

Texas Style French Toast $ 9.95
Prepared with Cinnamon & Sugar
Served with Warm Maple Syrup and Sausage Links

Cheese Omelet $ 10.50
With Hash Brown Potatoes
Biscuits with Honey Butter
Your Choice of Bacon, Ham or Sausage

Breakfast Quiche $ 10.50
With Spinach and Fontina Cheese
Your Choice of Bacon, Sausage or Ham
Hash Brown Potatoes

Breakfast Omelets $ 11.95
With Diced Breast of Chicken, Spinach, Tomatoes, Onion and Cream Cheese
Served with Hollandaise Sauce and Green Scallions
Breakfast Potatoes and Bacon

Seasonal Fresh Fruit and Berries Plate $ 9.95
Served with Yogurt Dip and Blueberry Muffin

For a minimum of 25 guests.

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
### Breakfast Sandwich Platters

For a minimum of 15 guests.

All Breakfasts include Fresh Orange Juice, Tater Tots, Fruit Salad, Coffee, Tea, and Decaffeinated Coffee.

<table>
<thead>
<tr>
<th>Breakfast Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Classic Fare Sandwich</strong></td>
<td></td>
</tr>
<tr>
<td>Served on your choice of Biscuit, Croissant, Bagel, Sandwich Flat or English Muffin</td>
<td></td>
</tr>
<tr>
<td>Steak, Egg Patty and Swiss</td>
<td>$10.95</td>
</tr>
<tr>
<td>Bacon, Sausage, or Ham with Egg Patty and Cheese</td>
<td>$9.95</td>
</tr>
<tr>
<td>Veggie Sausage, Egg and Cheese</td>
<td>$9.95</td>
</tr>
<tr>
<td>Egg and Cheese</td>
<td>$8.95</td>
</tr>
<tr>
<td><strong>Western Wrap</strong></td>
<td>$10.95</td>
</tr>
<tr>
<td>Flour Tortilla with Fresh Sausage Crumble, Scrambled Egg, Sliced Mushrooms, and Sautéed Bell Peppers and Onions</td>
<td></td>
</tr>
<tr>
<td><strong>Mediterranean Ciabatta</strong></td>
<td>$9.95</td>
</tr>
<tr>
<td>Scrambled Egg Whites, Sautéed Spinach, Sundried Tomato Pesto, Fresh Basil and Herbed Cream Cheese</td>
<td></td>
</tr>
<tr>
<td><strong>California Sunrise</strong></td>
<td>$10.95</td>
</tr>
<tr>
<td>Hard Cooked Fried Egg, Bacon, Tomato, Alfalfa Sprouts and Guacamole on a Whole Grain Sandwich Flat</td>
<td></td>
</tr>
</tbody>
</table>

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Breakfast Buffets

The Executive Continental | $ 8.50
Assorted Chilled Juices  
Sliced Fresh Seasonal Fruit Display with Raspberry Yogurt Dip  
Ham and Cheese Croissants  
Sausage and Cheese Biscuits with Pommery Mustard  
Coffee, Tea, and Decaffeinated Coffee

The Basic Buffet Breakfast | $ 10.50
Assorted Chilled Juices  
Fluffy Scrambled Eggs  
Crisp Bacon Strips  
Grilled Sausage Links  
Breakfast Potatoes  
Assorted Muffins, Pastries and Breakfast Breads  
Assorted Preserves and Butter  
Coffee, Tea and Decaffeinated Coffee

The All American Breakfast Buffet | $ 13.00
Assorted Chilled Juices  
Sliced Fresh Seasonal Fruit with Berries  
Assorted Cold Cereals and Milk  
Cheese Omelets  
Pancakes with Warm Maple Syrup  
Bacon and Sausage  
Hash Brown Potatoes  
Assorted Danish Pastries, Buttermilk Biscuits, Muffins, and Croissants  
Assorted Preserves and Butter  
Coffee, Tea and Decaffeinated Coffee

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Breakfast Buffets, continued

For a minimum of 25 guests.

**The Hearty Breakfast Buffet**
Assorted Chilled Juices  
Sliced Seasonal Fresh Fruit with Individual Containers of Yogurts  
Waffles with Whipped Cream and Strawberries  
Scrambled Eggs with Chives & Cheddar Cheese  
Cheddar Vegetable Strata  
Biscuits and Gravy  
Bacon and Sliced Ham  
Assorted Bagels with Cream Cheese  
Breakfast Breads, Muffins and Croissants  
Assorted Preserves and Butter  
Coffee, Tea and Decaffeinated Coffee

|$ 14.00

**The Grand Buffet**
Assorted Chilled Juices  
Sliced Fresh Seasonal Fruit and Berries with Granola and Honey Yogurt Dips  
Waffles with Fresh Strawberries and Whipped Cream  
Pancakes with Maple Syrup  
Scrambled Eggs with Fresh Herbs  
Omelet Station  
Bacon and Sausage  
Breakfast Potatoes  
Bagels with Assorted Cream Cheeses  
Assorted Danish Pastries and Buttermilk Biscuits  
Assorted Muffins and Croissants  
Assorted Preserves and Butter  
Coffee, Tea and Decaffeinated Coffee

|$ 15.00
Breakfast Additions

Yogurt Parfait Bar
Choose from two Low-fat Yogurts, Granola, three Seasonal Fruits, and two Toppings served with Banana Bread Croutons to build your ideal Parfait

Cereal Bar
Choose your Cold Cereal, type of Milk and topping for the perfect bowl

Traditional Sandwiches
Choose from Ham, Egg, & Cheese on Croissant; Sausage, Egg, & Cheese on Biscuit; Egg & Cheese on an English Muffin; Bacon, Egg & Cheese on a Bagel

Hand Wrapped Breakfast Burritos
Choose from Meat Lovers, Pico, or Florentine

Just a Bit More
Choose from Three Pancakes, Two Slices of Orange Cinnamon French Toast, or a Belgian Waffle
All box lunches come with appropriate condiments and utensils.

*First choose a light luncheon sandwich/salad or a half sandwich and small garden salad*

**Select One Side:**
- Potato Salad
- Cole Slaw
- Pasta Salad
- Potato Chips
- Seasonal Fresh Fruit Cup

**Select One Dessert:**
- Freshly Baked Cookie
- Chocolate Brownie
- Granola Bar

**Select One, 12 oz. drink:**
- Bottled water
- Pepsi product

---

**Basic Box Lunch**
All box lunches come with appropriate condiments and utensils.

**Turkey Breast and Swiss**
on Kaiser Roll with Potato Chips and Cookie | $ 9.00

**Ham and Cheddar**
on Kaiser Roll with Potato Chips and Cookie | $ 9.00

**Roast Beef and Provolone**
on Kaiser Roll with Potato Chips and Cookie | $ 9.00

---

**Light Box Luncheons**

**Classic Club**
Sliced Turkey, Ham, Bacon, Swiss and Cheddar Cheese
on Sourdough Bread accompanied with Fresh Crisp Lettuce and Tomato | $ 10.50

**Garden Vegetable**
Fresh Garden Vegetables with Boursin Cheese, Aged Provolone and
Roasted Garlic Aioli on Ciabatta | $ 9.50

**Asian Chicken Wrap**
Sliced Chicken Breast, Sesame Teriyaki Slaw, Ramen Noodles,
Chive Cream Cheese, Flour Tortilla | $ 10.00

**Curried Chicken Salad**
Diced Chicken Breast, Low-fat Yogurt, Raisins, Fresh Vegetables, Tomato
and Leaf Lettuce on Croissant | $ 10.00

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*
Lunch

Tuna Salad with Apple | $10.00
Flakey White Tuna, Granny Smith Apple, Light Sour Cream, Baby Arugula and Tomato on Croissant

Chef Salad | $11.00
Grilled Chicken, Ham, Cheddar, Swiss, Hard Boiled Egg, Fresh Vegetables, over Crisp Lettuce with Ranch Dressing

Thai Island Beef Salad | $11.00
Grilled Steak, Rice Noodles, Bean Sprouts, Snow Peas, and Fresh Vegetables over Crisp Lettuce with a Thai Vinaigrette

Caprese Salad | $10.00
Fresh Mozzarella, Tomatoes, Basil, and Garlic over Crisp Salad Greens With a Balsamic Vinaigrette

Make it a Plated Lunch (add $3.00)
All entrées are accompanied with Rolls, Butter, one Premium Side, Your Selection of Dessert, Brewed Coffee, Tea, Decaffeinated Coffee and Iced Tea

Select One Premium Side:
- Roasted Corn & Black Bean Salsa
- Greek Penne Salad
- Roasted Sweet Potato Salad
- Cranberry-Apple Couscous Salad
- Grilled Vegetable Pasta Salad

Select One Luncheon Dessert:
- New York Cheesecake, Raspberry Sauce
- Carrot Cake
- Chocolate Cake
- Reese's® Peanut Butter Cake
- Red Velvet Cake
- Lemon Cream Cake
- Fruit Pie
- Mousse Pie

Dessert selection subject to change.

Assorted Sandwich Display | $49.00
Select five assorted sandwiches individually wrapped in halves. Served with Potato Chips and Pickle Spears

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Luncheon Buffets
Vegetarian options can be substituted according to the needs of your group.

Deli Buffet Luncheon
(served as a buffet or composed sandwiches) $12.50
Crisp Mixed Garden Greens with Selection of Dressings
Potato Salad
Tri-Colored Penne Pasta Salad
Display of Sliced Turkey, Sugar Cured Ham, Genoa Salami and Roast Beef
Swiss and Cheddar Cheeses
Relish Tray with Sliced Tomatoes, Lettuce and Dill Pickle Spears
Assortment of Breads and Rolls
Appropriate Condiments
Chef’s Selection of Assorted Desserts
Coffee, Tea, Decaffeinated Coffee and Iced Tea

BBQ Picnic Buffet $13.00
Grilled Hamburgers and Hot Dogs
Lettuce, Tomato, Onion, Cheese, Pickles, Ketchup, Mustard and Relish
Home-Style Potato Salad
Fresh Country Cole Slaw
House-made Kettle Chips
Cookies and Brownies
Coffee, Tea, Decaffeinated Coffee and Iced Tea

Baked Potato Bar $15.00
Tossed Garden Salad with a Selection of Dressings
Freshly Baked Potatoes
Broccoli, Bacon, Sour Cream, Cheddar Cheese, Scallions
Chicken Mushroom Alfredo
Chili con Carne
Choice of Cobbler or Pie
Coffee, Tea, Decaffeinated Coffee and Iced Tea

For a minimum of 25 Guests.

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
**Kentucky Barbecue Buffet**

*Select Two Meats:*
- Barbecue Brisket of Beef
- Grilled Breast of Chicken with a Raspberry Barbecue Sauce
- Barbecue Shredded Pork
- Honey Baked Fried Chicken

Traditional Potato Salad

- Cole Slaw
- Tossed Crisp Garden Greens with a Selection of Dressings
- Southwestern Corn Medley
- Black Kettle Bourbon Baked Beans
- Hot and Mild Barbecue Sauces
- Assorted Dinner Rolls and Corn Bread with Butter
- Warm Peach and Cherry Cobblers
- Coffee, Tea, Decaffeinated Coffee and Iced Tea

**Italian Buffet Luncheon**

*Two Entrées: $ 15.50 | Three Entrées: $ 16.50*

- Caesar Salad with Parmesan Cheese and Garlic Croutons
- Italian Green Salad with Tomatoes, Cucumbers and Red Onions with Italian Dressing

*Select Two or Three Entrées:*
- Three Cheese Ravioli with a Pesto Cream Sauce
- Cheese-filled Manicotti with a Classic Marinara Sauce
- Your choice of Pasta with Marinara, Bolognese or Alfredo Sauce
- Vegetarian Lasagna
- Chicken Parmesan over Rotini Pasta
- Grilled Chicken on Creamy Peppercorn Sauce over Penne Pasta
- Rigatoni and Meatballs
- Lasagna Milanese

- Green Beans Gremolata
- Garlic Bread and Italian Rolls with Butter
- Chef’s Selection of Assorted Desserts
- Coffee, Tea, Decaffeinated Coffee and Iced Tea

---

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Lunch

River’s Edge Luncheon Buffet | $ 17.00
Seasonal Soup
Tossed Garden Green Salad with Creamy Peppercorn and Raspberry Vinaigrette Dressings
Fresh Fruit Salad with Shredded Coconut
Marinated Vegetable Salad
Fettuccine with Pesto Sauce
Baked Halibut with a Lemon Pepper Cream Sauce
Grilled Breast of Chicken with a Tomato, Bacon and Caper Cream Sauce
Roasted Rosemary Potatoes
Wild Rice Blend with Red Peppers and Scallions
Chef’s Selection of Seasonal Vegetables
Assorted Rolls and Butter
Chef’s Selection of Assorted Desserts
Coffee, Tea, Decaffeinated Coffee and Iced Tea

Create Your Own Buffet | Two Entrées: $ 16.95 | Three Entrées: $ 17.95

Customize your own buffet from the options below

Select One Salad:
- Seasonal Garden Salad with Balsamic Vinaigrette
- Baby Spinach Salad with Bacon and Egg and Gorgonzola Vinaigrette
- Seasonal Fresh Fruit Salad

Select One Entree:
- Stuffed Chicken Breast with Goat Cheese and Sundried Tomatoes
- Chipotle Roasted Pork Loin
- Pan-Seared Tilapia with Mango Salsa and Sofrito Vinaigrette
- Beef Pot Roast with Dijon Shallot Sauce
- Farfalle Pasta with Sundried Tomatoes and Sautéed Broccoli

Select One Dessert:
- New York Cheesecake, Raspberry Sauce
- Carrot Cake
- Chocolate Cake
- Reese’s® Peanut Butter Cake
- Red Velvet Cake
- Lemon Cream Cake
- Fruit Pie
- Mousse Pie

Chef’s Selection of Seasonal Vegetables
Dinner Rolls with Butter
Coffee, Tea, Decaffeinated Coffee and Iced Tea

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Classic Fare Catering | 513-556-3135 | University of Cincinnati
classicfareuc@aramark.com | www.uc.edu/food/catering | 513-556-5255 fax
## Plated Luncheons

All entrées are accompanied by a Caesar Salad or House Salad with your Choice of Dressing, Chef’s Selection of Seasonal Vegetables, and a Starch served with Rolls, Butter, and your Choice of Dessert, Freshly Brewed Coffee, Tea, Decaffeinated Coffee and Iced Tea.

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breast of Chicken</td>
<td>$14.25</td>
</tr>
<tr>
<td>Sautééed with Artichokes, Diced Tomatoes, Onions and Garlic in a Lemon Wine Sauce</td>
<td></td>
</tr>
<tr>
<td>Grilled Breast of Chicken</td>
<td>$14.25</td>
</tr>
<tr>
<td>With Mushrooms and Fines Herbes with a White Zinfandel Cream Sauce</td>
<td></td>
</tr>
<tr>
<td>Grilled Breast of Chicken</td>
<td>$14.95</td>
</tr>
<tr>
<td>Lemon-Rosemary Chicken with a Roasted Red Pepper and Olive Tapenade</td>
<td></td>
</tr>
<tr>
<td>Chicken Parmigiana</td>
<td>$14.50</td>
</tr>
<tr>
<td>Lightly Breaded Chicken Topped with Ricotta and Spinach, Finished with Tomato Sauce and Mozzarella Cheese</td>
<td></td>
</tr>
<tr>
<td>Grilled Breast of Chicken</td>
<td>$14.95</td>
</tr>
<tr>
<td>With a Sundried Tomato and Basil Cream Sauce</td>
<td></td>
</tr>
<tr>
<td>Jerk Rubbed Pork Tenderloin</td>
<td>$14.50</td>
</tr>
<tr>
<td>With a Papaya Glaze</td>
<td></td>
</tr>
<tr>
<td>Petite Filet Mignon</td>
<td>Market Price</td>
</tr>
<tr>
<td>With a Green Peppercorn Sauce</td>
<td></td>
</tr>
<tr>
<td>Grilled Flank Steak</td>
<td>$16.25</td>
</tr>
<tr>
<td>With a Red Wine-laced Mushroom Sauce</td>
<td></td>
</tr>
<tr>
<td>Roasted Vegetable and Parmesan Quiche</td>
<td>$14.00</td>
</tr>
<tr>
<td>Roasted Vegetables, Egg, and Cheese in a Tortilla Crust</td>
<td></td>
</tr>
<tr>
<td>Vegetarian Lasagna</td>
<td>$14.00</td>
</tr>
<tr>
<td>Fresh Roasted Vegetables and Ricotta Cheese layered with Pasta Sheets and your choice of Marinara or Roasted Garlic Sauce</td>
<td></td>
</tr>
<tr>
<td>Filet of Salmon</td>
<td>$15.95</td>
</tr>
<tr>
<td>With Diced Tomatoes in a Lemon Caper Butter Sauce</td>
<td></td>
</tr>
<tr>
<td>Lemon and Herb Basted Halibut</td>
<td>$15.95</td>
</tr>
<tr>
<td>With a Tomato-Basil Sauce</td>
<td></td>
</tr>
<tr>
<td>Orange Roughy</td>
<td>$15.95</td>
</tr>
<tr>
<td>Marinated in Orange Zest and Crushed Red Peppers with a Lemon Cream Sauce</td>
<td></td>
</tr>
</tbody>
</table>

---

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Break Service

Refreshment Theme Breaks
Maximum Service Time: 30 Minutes

A Chocolate Moment | $ 9.95
Double Fudge Brownies, Chocolate Chip and White Chocolate Cookies,
White Chocolate Macadamia Nut Cookies, Snickers® Candy Bars, Reese's® Cups
Hot Chocolate with Whipped Cream and Chocolate Shavings
Assorted Soft Drinks
Coffee, Decaffeinated Coffee and Specialty Teas

La Fiesta | $ 7.95
Tri-Colored Tortilla Chips Accompanied by Chili Con Queso, Scallions,
Diced Tomatoes, Jalapeños, Sour Cream, Salsa and Guacamole
Assorted Soft Drinks
Bottled Water

The Strawberry Smoothie Break | $ 8.25
Sliced Fresh Seasonal Fruit Display with Honey Yogurt Dip,
Strawberry Smoothies Topped with a Fresh Strawberry
All Natural Bottled Fruit Juices
Chilled Bottled Water

The Energizer | $ 7.95
Assorted Fruit Juices, Fresh Sliced Fruit Display, Assorted Granola Bars and Banana Nut Bread
Bottled Water
Assorted Soft Drinks

The Sports Fan | $ 9.95
Assorted Deep Dish Mini Pizzas, Soft Pretzel Bites with Mustard and Cheese Sauce,
Individual Bags of Popcorn and Cracker Jack®, All Beef Hot Dogs with Condiments
Assorted Soft Drinks
Bottled Water

Snack Attack | $ 7.95
Assorted Chip Packs, Honey Roasted Peanuts, Trail Mix
Peanut Butter and Jelly, Chocolate Krinkle and Snicker Doodle Cookies
Assorted Soft Drinks
Bottled Water

The Health Club | $ 9.95
Trail Mix, Sliced Fresh Seasonal Fruit with Raspberry Yogurt Dip,
Crisp Garden Vegetables with Assorted Dips
Assorted Diet Soft Drinks
Herbal Teas
Bottled Water

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Classic Fare Catering | 513-556-3135 | University of Cincinnati
classicfareuc@aramark.com | www.uc.edu/food/catering | 513-556-5255 fax
À La Carte Refreshment Selections

Beverages
A gallon represents 16, 8 oz. cups

- Freshly Brewed Regular and Decaffeinated Coffee | $16.00 gallon
- Starbucks™ Regular and Decaffeinated Coffee | $27.00 gallon
- Assortment of Specialty Teas | $14.50 gallon
- Chilled Orange, Grapefruit and Cranberry Juices | $16.00 gallon
- Apple or Tomato Juice | $16.00 gallon
- Home-style Lemonade | $15.50 gallon
- Hot Chocolate | $16.00 gallon
- Freshly Brewed Iced Tea | $15.00 gallon
- Water cooler with 5-gallon Jug | $50.00 each
- 5-gallon Jug refills | $35.00 each
- Assorted Bottled Fruit Juices | $2.20 each
- Milk ½ Pint | $1.75 each
- Regular and Diet Soft Drinks, 12 oz. | $2.20 each
- Bottled Water, 12 oz. | $1.20 each

Bakery Selections

- Southern Style Sausage & Cheese Biscuits | $30.00 per dozen
- Grilled Kentucky Ham and Cheese Biscuits | $30.00 per dozen
- Brownies, Peanut Butter Blondies or Lemon Bars | $24.00 per dozen
- Cinnamon Rolls with Icing | $17.50 per dozen
- Apple, Cherry or Cheese Strudel | $15.00 per dozen
- Assorted Breakfast Breads | $14.95 per dozen
- Assorted Sliced Coffee Cakes | $14.95 per dozen
- Assorted Breakfast Pastries | $13.95 per dozen
- Donuts | $13.95 per dozen
- Assorted Bagels with Cream Cheese | $13.95 per dozen
- Assorted Muffins | $13.95 per dozen
- Petite Croissants with Preserves and Butter | $13.95 per dozen
- Assorted Homemade Cookies | $11.25 per dozen

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
### Other Good Things

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced Fresh Seasonal Fruit Tray</td>
<td>$ 4.00 per person</td>
</tr>
<tr>
<td>Crudités with Assorted Dips</td>
<td>$ 4.00 per person</td>
</tr>
<tr>
<td>Chocolate Dipped Strawberries</td>
<td>$ 25.00 per dozen</td>
</tr>
<tr>
<td>Whole Fresh Fruit</td>
<td>$ 1.25 each</td>
</tr>
<tr>
<td>Assorted Fruit Yogurts</td>
<td>$ 2.00 each</td>
</tr>
<tr>
<td>Imported and Domestic Cheese Tray</td>
<td>$ 4.50 per person</td>
</tr>
</tbody>
</table>

### Snacks and Munchies

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potato Chips and Pretzels</td>
<td>$ 9.00 per pound</td>
</tr>
<tr>
<td>Salted Peanuts</td>
<td>$ 12.00 per pound</td>
</tr>
<tr>
<td>Mixed Nuts</td>
<td>$ 14.00 per pound</td>
</tr>
<tr>
<td>Trail Mix</td>
<td>$ 14.00 per pound</td>
</tr>
<tr>
<td>Assorted Candy Bars</td>
<td>$ 2.00 each</td>
</tr>
<tr>
<td>Chip Variety Packs</td>
<td>$ 14.00 per pound</td>
</tr>
<tr>
<td>Granola Bars</td>
<td>$ 2.00 each</td>
</tr>
<tr>
<td>Soft Pretzels with Mustard and Cheese Sauce</td>
<td>$ 24.00 per dozen</td>
</tr>
<tr>
<td>Corn Tortilla Chips with Fresh Salsa</td>
<td>$ 13.00 per pound</td>
</tr>
<tr>
<td>M&amp;M’s® (Regular &amp; Peanut)</td>
<td>$ 21.00 per pound</td>
</tr>
</tbody>
</table>

### Dips & Sauces

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Onion Dip</td>
<td>$ 10.00 qt.</td>
</tr>
<tr>
<td>Ranch Dip</td>
<td>$ 10.00 qt.</td>
</tr>
<tr>
<td>Guacamole</td>
<td>$ 12.00 qt.</td>
</tr>
<tr>
<td>Salsa</td>
<td>$ 10.00 qt.</td>
</tr>
<tr>
<td>Nacho Cheese Sauce</td>
<td>$ 12.00 qt.</td>
</tr>
</tbody>
</table>
Plated Dinners

Salads and Soups – Select One

- Caesar Salad with Grated Parmesan Cheese and Garlic Croutons
- Fresh Seasonal House Salad
- Spinach Salad with Crisp Bacon and Hard Boiled Egg
- Chef’s Seasonal Soup du Jour

Dressing Selections:
- Balsamic Vinaigrette
- Citrus Vinaigrette
- Honey Mustard
- Italian
- Peppercorn Ranch
- Raspberry Vinaigrette
### Dinner Entrées

All Entrées are accompanied by Fresh Seasonal Vegetables and a freshly prepared Starch selected by our Executive Chef, Rolls, Butter, Your Selection of Dessert, Freshly Brewed Coffee, Tea, Decaffeinated Coffee and Iced Tea upon request.

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Breast of Chicken</td>
<td>$17.50</td>
</tr>
<tr>
<td>With a Brie and Caramelize Shallot Cream Sauce</td>
<td></td>
</tr>
<tr>
<td>Boneless Breast of Chicken</td>
<td>$17.50</td>
</tr>
<tr>
<td>With Fresh Mushrooms and a Marsala Sauce</td>
<td></td>
</tr>
<tr>
<td>Grilled Breast of Chicken</td>
<td>$17.25</td>
</tr>
<tr>
<td>With Spinach and Goat Cheese Cream Sauce</td>
<td></td>
</tr>
<tr>
<td>Wild Mushroom Risotto</td>
<td>$17.50</td>
</tr>
<tr>
<td>Creamy Arborio Rice with Mushrooms, Vegetarian Sausage and Grilled Eggplant</td>
<td></td>
</tr>
<tr>
<td>Boneless Stuffed Pork Chop</td>
<td>$17.50</td>
</tr>
<tr>
<td>Boneless Pork Chop stuffed with Dressing</td>
<td></td>
</tr>
<tr>
<td>Braised Beef Short Ribs</td>
<td>$23.00</td>
</tr>
<tr>
<td>With a Horseradish and Whole Grain Mustard Sauce</td>
<td></td>
</tr>
<tr>
<td>Grilled Filet of Beef</td>
<td>Market Price</td>
</tr>
<tr>
<td>With a Cabernet Sauvignon Sauce</td>
<td></td>
</tr>
<tr>
<td>Orange Roughy</td>
<td>$18.00</td>
</tr>
<tr>
<td>With a Lemon Butter Sauce</td>
<td></td>
</tr>
<tr>
<td>Spicy Glazed Salmon</td>
<td>$18.00</td>
</tr>
<tr>
<td>With a Citrus Beurre Blanc</td>
<td></td>
</tr>
<tr>
<td>Blackened Flat Iron Steak</td>
<td>$22.00</td>
</tr>
<tr>
<td>With a Blue Cheese Sauce</td>
<td></td>
</tr>
</tbody>
</table>

---

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

---

Classic Fare Catering  | 513-556-3135  | University of Cincinnati
classicfareuc@aramark.com  | www.uc.edu/food/catering  | 513-556-5255 fax
Entrée Duos
All Entrées are accompanied by Fresh Seasonal Vegetables and a freshly prepared Starch selected by our Executive Chef, Rolls, Butter, Your Selection of Dessert, Freshly Brewed Coffee, Tea, Decaffeinated Coffee and Iced Tea upon request.

- **Herb & Spiced Beef Tenderloin** with a Red Wine Shallot Sauce | Market Price
- **Breast of Chicken** with a Rosemary Orange Butter Sauce
- **Flat Iron Steak** with a Pinot Noir Sauce | Market Price
- **Halibut** with a Roasted Bell Pepper Sauce
- **Medallions of Beef** with a Merlot Demi Glace | Market Price
- **Filet of Norwegian Salmon** with a Lemon Dill Sauce
- **Petite Filet** with a Roasted Garlic and Onion Bordelaise | Market Price
- **Jumbo Shrimp** Cooked in Scampi Butter

Entrée Trio
Tender Medallions of Beef, Pork and Breast of Chicken | $ 30.00
Presented with Sauce Chanterelle

Select One Dessert:
- New York Cheesecake, Raspberry Sauce
- Carrot Cake
- Chocolate Cake
- Reese’s® Peanut Butter Cake
- Red Velvet Cake
- Lemon Cream Cake
- Fruit Pie
- Mousse Pie

Dessert selection is subject to change.
Dinner Buffets

The Ultimate Experience | $ 34.00

Fresh Fruit Salad with a Lemon Yogurt Dressing
Greek Penne Pasta Salad
California Mixed Greens with Sliced Cucumbers, Grape Tomatos, Shredded Carrots and Julienne Purple Cabbage
Tri-Peppercorn and Raspberry Vinaigrette Dressings
Grilled Vegetables to include: Red and Yellow Peppers, Zucchini, Squash, and Asparagus
Domestic and Imported Cheeses with Assorted Crackers and Fresh Fruit Garnish
Fettuccine with Baby Shrimp in a Garlic Cream Sauce
Grilled Breast of Chicken with a Rosemary Orange Sauce
Roast Loin of Pork with Spiced Apples
Roasted Steamship Round of Beef at a carving station with Horseradish and Green Peppercorn Sauces, accompanied by Silver Dollar Rolls
Roasted Rosemary Redskin Potatoes
Chef’s Selection of Seasonal Vegetables
Chef’s Selection of Assorted Desserts
Wild Rice
Rolls and Butter
Freshly Brewed Coffee and Decaffeinated Coffee

The Lasting Impression Buffet | Two entrees: $ 29.00 | Three entrees: $32.00

Chilled Dill and Cucumber Salad
Spinach Salad with Parmesan Peppercorn Dressing topped with Chopped Eggs and Mushrooms
Caesar Salad with Garlic Croutons and Caesar Dressing
Sliced Fruit Display with Fresh Berries
Traditional Antipasto
Crudité with Assorted Dips
Select two or three Entrées:
- Grilled Chicken Breasts in White Zinfandel Cream Sauce, topped with Tomato, Mushrooms and Scallions
- Filet of Sole with Shrimp Butter
- Filet of Salmon with Mustard Dill Sauce
- Roast Loin of Pork with an Herbed Cream Sauce
- Roast Top Sirloin of Beef with Green Peppercorn Sauce
- Cheese Tortellini with a Crabmeat Cream Sauce
- Grilled Breast of Chicken with Spinach & Feta Cheese
Chef’s Selection of Seasonal Vegetables
Garlic Mashed Potatoes
Rice Pilaf
Rice Pilaf
Chef’s Selection of Assorted Desserts
Freshly Brewed Coffee, Decaf and Tea

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Classic Fare Catering | 513-556-3135 | University of Cincinnati
classicfareuc@aramark.com | www.uc.edu/food/catering | 513-556-5255 fax
### Hot Hors d’oeuvres

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Almond Chicken Chunks with an Asian Dipping Sauce</td>
<td>$2.40</td>
</tr>
<tr>
<td>Fried Cheese Ravioli with a Red Wine Marinara Sauce</td>
<td>$2.25</td>
</tr>
<tr>
<td>Mushroom Pinwheels with a Marsala Glaze</td>
<td>$2.25</td>
</tr>
<tr>
<td>Miniature Egg Rolls with Sweet &amp; Sour Sauce</td>
<td>$2.00</td>
</tr>
<tr>
<td>Chicken and Brie en Croûte</td>
<td>$2.50</td>
</tr>
<tr>
<td>Chicken Tenders</td>
<td>$2.00</td>
</tr>
<tr>
<td>Grilled Chorizo Stuffed Jalapeños</td>
<td>$2.25</td>
</tr>
<tr>
<td>Buffalo Chicken Wings (2)</td>
<td>$2.00</td>
</tr>
<tr>
<td>Crabmeat Stuffed Mushrooms</td>
<td>$2.15</td>
</tr>
<tr>
<td>Garlic Cheese Puff</td>
<td>$2.00</td>
</tr>
<tr>
<td>Hot Brown Egg Roll</td>
<td>$2.75</td>
</tr>
<tr>
<td>Tenderloin of Beef Wellington</td>
<td>$2.50</td>
</tr>
<tr>
<td>Chicken Quesadilla Cornucopia</td>
<td>$2.90</td>
</tr>
<tr>
<td>Mini Cuban Sandwiches</td>
<td>$3.00</td>
</tr>
<tr>
<td>Barbecued Meatballs</td>
<td>$2.00</td>
</tr>
<tr>
<td>Coconut Chicken with an Orange Marmalade Sauce</td>
<td>$2.40</td>
</tr>
<tr>
<td>Beef Satay with a Plum Dipping Sauce</td>
<td>$2.50</td>
</tr>
<tr>
<td>Spanakopita</td>
<td>$2.00</td>
</tr>
<tr>
<td>Franks in Puff Pastry</td>
<td>$2.00</td>
</tr>
<tr>
<td>Assorted Mini Quiches</td>
<td>$2.50</td>
</tr>
</tbody>
</table>

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
### Chilled Hors d’oeuvres

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Melon Wrapped in Prosciutto</td>
<td>$2.50</td>
</tr>
<tr>
<td>Chef’s Assorted Canapés</td>
<td>$2.50</td>
</tr>
<tr>
<td>Deviled Egg with Caper Tapenade</td>
<td>$2.50</td>
</tr>
<tr>
<td>Chocolate Dipped Strawberries</td>
<td>$2.50</td>
</tr>
<tr>
<td>Curried Shrimp and Cucumber Canapé</td>
<td>$2.50</td>
</tr>
<tr>
<td>Crostini with Goat Cheese, Asparagus and Tomato</td>
<td>$2.50</td>
</tr>
<tr>
<td>Salami Cornets</td>
<td>$2.00</td>
</tr>
<tr>
<td>Smoked Salmon with Cream Cheese on Pumpernickel</td>
<td>$2.50</td>
</tr>
<tr>
<td>Chimichurri Steak Bites</td>
<td>$2.75</td>
</tr>
<tr>
<td>Southwest Chicken Salad in Phyllo Cup</td>
<td>$2.25</td>
</tr>
<tr>
<td>Tomato &amp; Basil Bruschetta on Crostini</td>
<td>$2.00</td>
</tr>
</tbody>
</table>

Prices Reflect a Minimum of 50 Pieces

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*
Reception Displays

**Spinach & Artichoke Dip with Pita Chips** | $3.20

**Dips and Dippers**
 Variety of Pita Bread, Bread Sticks, Focaccia Bread and Cheese Sticks with Hummus and Cilantro Salsa | $3.15

**Miniature Dessert Displays**
 Chocolate Peanut Butter Haystack, Seven Layer Bar, Lemon Crumb, Strawberry Stack, Apple Crumb, Oreo® Brownie, Chocolate Chunk, Toffee Crunch Blondie | $3.50

**Domestic and Imported Cheese Selection**
 With Fresh Fruit Garnish and Assorted Crackers | $3.75

**Grilled Vegetable Display with Assorted Dips** | $3.75

**Crudités**
 Fresh Market Vegetables with Peppercorn Ranch and Herb Vinaigrette | $4.00

**Sliced Seasonal Fruit**
 Served with a Vanilla-Mint Yogurt Dip | $4.00

**Wheel of Brie Baked en Croûte**
 Petite Wheel with a Raspberry Coulis | $15.00 (Serves 8)

**Antipasto Platter**
 Assorted Italian Meats, Cheeses, Marinated Vegetables, Artichoke Hearts, Olives and Crostini | $50.00 (Serves 12)

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Receptions

Reception Enhancements – Carving Stations
Items Reflect Per-person Pricing for a Minimum of 25 guests

New York Strip | $ 8.75
With Assorted Silver Dollar Rolls, Pommery Mustard, Horseradish, and Mayonnaise

Cajun Breast of Turkey | $ 6.75
With Petite Multi Grain Rolls, and Red Pepper Mayonnaise

Five Spiced Tenderloin of Beef | Market Price
With Herbed Mayonnaise and Green Peppercorn Sauce

Baked Virginia Ham | $ 6.75
With Curried Fruit Relish and Buttermilk Biscuits

Roasted Loin of Tuna | $ 8.50
With Petite Croissants, Tarragon Mayonnaise and Dill Mustard

Roast Prime Rib of Beef | $ 7.50
With Silver Dollar Rolls, Creamy Horseradish and Chipotle Mayonnaise

Marinated Roast Pork Tenderloin | $ 7.00
With Assorted Rolls, Curry Rosemary and Creamy Tarragon Sauces

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Classic Fare Catering | 513-556-3135 | University of Cincinnati
classicfareuc@aramark.com | www.uc.edu/food/catering | 513-556-5255 fax
### Specialty Stations

**Caesar Salad Station**
Freshly Chopped Romaine Lettuce, Grilled Chicken with Garlic Croutons and Parmesan Cheese | $ 4.75

**Pasta Station**
Tri-Colored Cheese Tortellini with a Crabmeat Cream Sauce
Penne Pasta with Sundried Tomatoes, Parmesan, Garlic and Olive Oil | $ 5.50

**Dim Sum**
Egg Rolls, Pot Stickers and Sweet and Spicy Boneless Chicken Wings served with Assorted Dipping sauces, including Sweet Chili & Cucumber Vinaigrette | $ 7.95

**Fiesta Nacho Bar**
Tri-Colored Corn Chips Served with Refried Bean and Cheese Dip,
Jalapeño Peppers, Salsa, Sour Cream, Guacamole, Olives and Scallions | $ 3.50

**Mashed Potato Bar**
Mashed Potatoes accompanied with Garlic, Horseradish, Sour Cream and Chives,
Grilled Mushrooms, Cheddar Cheese and Gravy | $ 4.75

**Little Italy**
Mixed Greens Accompanied with Prosciutto, Provolone, Salami, Pepperoncini,
Tomatoes, Roasted Bell Peppers, Olives, Mushrooms, Croutons, Parmesan,
Oil & Vinegar and Italian Breads | $ 4.20

**Happy Hour**
Chilled Spinach Dip with Pita Chips, Mini Cheesesteaks, Buffalo Chicken Tenders served with Celery and Blue Cheese Dip, and Cookies and Dessert Bars | $ 9.00
Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**Name Brand Liquor Selections**
Varieties include selections comparable to:
- Jim Beam Bourbon
- Smirnoff Vodka
- José Cuervo Gold Tequila
- Cutty Sark Scotch
- Gordon's Gin
- House Selected Wine
- Seagram's 7 Blended Whiskey
- Ron Rico Rum
- Imported and Domestic Beer

**Premium Brand Liquor Selections**
- Maker’s Mark Bourbon
- Crown Royal Whiskey
- Bacardi Rum
- Chivas Regal Scotch
- Absolut Vodka
- Cuervo Tequila
- Jack Daniel's Whiskey
- Tanqueray Gin
- House Selected Wine

**Soft Drinks**

<table>
<thead>
<tr>
<th>Name Brands</th>
<th>$ 5.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium Brands</td>
<td>$ 6.50</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>$ 5.50</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$ 4.50</td>
</tr>
<tr>
<td>House Wine</td>
<td>$ 5.00</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$ 2.00</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$ 2.25</td>
</tr>
<tr>
<td>Bottled Juices</td>
<td>$ 2.00</td>
</tr>
</tbody>
</table>

**Bottled Water**

<table>
<thead>
<tr>
<th>Name Brands</th>
<th>$ 6.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium Brands</td>
<td>$ 7.00</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$ 5.00</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>$ 6.00</td>
</tr>
<tr>
<td>House Wine</td>
<td>$ 6.00</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$ 2.00</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$ 2.25</td>
</tr>
<tr>
<td>Bottled Juices</td>
<td>$ 2.00</td>
</tr>
</tbody>
</table>

**Hosted Bar Pricing**

<table>
<thead>
<tr>
<th>Name Brands</th>
<th>1 Hour</th>
<th>$ 8.25</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 Hours</td>
<td>$ 12.25</td>
<td></td>
</tr>
<tr>
<td>3 Hours</td>
<td>$ 15.25</td>
<td></td>
</tr>
<tr>
<td>4 Hours</td>
<td>$ 18.25</td>
<td></td>
</tr>
<tr>
<td>5 Hours</td>
<td>$ 21.25</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Premium Brands</th>
<th>1 Hour</th>
<th>$ 9.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 Hours</td>
<td>$ 13.00</td>
<td></td>
</tr>
<tr>
<td>3 Hours</td>
<td>$ 18.25</td>
<td></td>
</tr>
<tr>
<td>4 Hours</td>
<td>$ 21.25</td>
<td></td>
</tr>
<tr>
<td>5 Hours</td>
<td>$ 24.25</td>
<td></td>
</tr>
</tbody>
</table>

**Wine and Beer Service by the Hour, Per Person Plan**

<table>
<thead>
<tr>
<th>Name Brands</th>
<th>1 Hour</th>
<th>$ 7.75</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 Hours</td>
<td>$ 11.25</td>
<td></td>
</tr>
<tr>
<td>3 Hours</td>
<td>$ 14.75</td>
<td></td>
</tr>
<tr>
<td>4 Hours</td>
<td>$ 18.25</td>
<td></td>
</tr>
<tr>
<td>5 Hours</td>
<td>$ 21.75</td>
<td></td>
</tr>
</tbody>
</table>

**Cash Bar Pricing**

<table>
<thead>
<tr>
<th>Name Brands</th>
<th>$ 6.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium Brands</td>
<td>$ 7.00</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$ 5.00</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>$ 6.00</td>
</tr>
<tr>
<td>House Wine</td>
<td>$ 6.00</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$ 2.00</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$ 2.25</td>
</tr>
<tr>
<td>Bottled Juices</td>
<td>$ 2.00</td>
</tr>
</tbody>
</table>

**Special requests are always welcome! Please ask for details.**

**Bar Service Labor Charges**
Bartender rate is $150.00 for a four-hour minimum.
One bartender is required for every 50 guests, with an additional charge of $37.50 per hour for each additional hour over the four-hour minimum.
Whether you’re planning...

a conference, a meeting, or other special event, great food makes a great event!

Classic Fare Catering can provide a complete full-service experience with catering and banquet services for all occasions including weddings, served dinners, luncheons, seminars, meetings, picnics or any celebration.

Classic Fare Catering is committed to making your event very special for you and your guests. If you do not see something specific on our menus, please just ask and we will make every effort to provide the service or food that you request. Vegetarian, vegan, and other specific dietary options are always available upon request, and we encourage conversation pertaining to the needs of your guests.

Room and Space Reservations

In order to book your event, you will need to contact UC Conference & Event Services (CES). We recommend that you reserve a room or space for your function as early as possible, at least one month in advance and no later than two weeks prior to the event. This will increase availability of the space and confirmation of your reservation. Once you have reserved your space with CES, they will put you in contact with Classic Fare Catering to discuss food arrangements and menus.

To book a room or space, please contact CES at 513-558-1810 or online at www.uc.edu/eventservices and click Reserve Event Space.

Once you have contacted CES, our dedicated, and professional catering staff will work with you to provide a specialized menu for any occasion. Our goal is always to apply our culinary expertise and hospitality toward making your event memorable. The menus in this guide are a great starting point for planning your next event, but we are happy to work with you on creating specialty menus. Your ideas and suggestions are encouraged.

Theme parties can be developed for any occasion and decorations are available for a nominal charge.

Booking Procedures

Set up an online account for ordering by contacting Classic Fare Catering at 513-556-3135 or email us at classicfareuc@aramark.com. Please have the following information available:

- Contact name, email address, and phone number;
- Department and fax number (if applicable); and
- Building location, address or campus mail location.

Placing Your Catering Order

Once your account has been set up, you will be able to place an order online using our CATERTrax online ordering system at cfc.catertrax.com. With CATERTrax, you will be able to:

- Place your order with ease and efficiency;
- Make changes to your order;
- Receive email confirmations; and
- Save and receive billing information and final receipts.

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
General Information and Booking Procedures

For ease of use, please have the following information ready when making your selections and event requests:

- Organization or department name;
- Contact information;
- Payment method information (Accepted methods are purchase orders, A114s, university purchasing cards, Visa, MasterCard, American Express, Bearcat Card or checks;
- Event date, times and location;
- Brief description of your function;
- Menu requested; and
- Anticipated attendance.

For your room reservation, please contact Campus Scheduling at 513-558-1810.

Order Lead Times
For catered meals, we require finalized menus and foods selections five business days prior to your event so we can properly prepare.

For beverage services, we require finalized selections and attendance three business days prior to your event.

Orders placed outside of these deadlines may be subject to additional fees (see Late Fees on pg. 28). However, we will make every effort to accommodate your requests.

Pricing
Prices are based on a minimum of 25 guests or minimum order of $100 for all buffet and plated meals. Off-campus delivery is available with a minimum order of $500. All prices and items in the catering menu are based on a two-hour service period, with the exception of Break Service, and are subject to change due to seasonality and availability of items.

Fresh On-the-Go Option
The most economical way to host your event is to pick up the food and set it up yourself. Most items from our catering guide are available for pick up from the TUC catering kitchen. Pick up orders receive a 10% discount. All food and beverage orders will be packaged in disposable containers and utensils are included with your order.

China and Linen Service
Linen service is included for events held in Tangeman University Center, upon request, for no additional charge. This service includes table linens for round tables based on eight guests per table and table linens and skirting for standard size buffet tables. Basic white china service is also included for all receptions, hot buffets, and plated meals that are held in Tangeman University Center.

Standard color choices for linen are: Black or Red for napkins, and White, Red or Black for tablecloths. Everything else is special order.

Pricing for China and Linen Services outside of the Tangeman University Center:

- China service: $3 per person
- Napkins: $1 each
- Table Skirting: $35 per table
- Tablecloths: $6 each

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Service Staff

Classic Fare Catering provides servers and bartenders for events at the rates and requirements below:

**Event Servers:** As a requirement to your event, each server will be charged at $20 per hour with a four-hour minimum. Service requirements:
- Receptions – 1 server for every 50 guests
- Buffets – 1 server for every 25 guests
- Plated Meals – 1 server for every 16 guests

**Bar Service:** One bartender is required, and is charged at a four-hour minimum. with an additional charge of $37.50 per hour for each hour over the four-hour minimum.
- Bar Service – 1 bartender at $150 for every 50 guests

**Please note:** Other charges for additional wait staff, late night events and late bookings may be added and will be explained in your contract.

Billing

For correct billing, your method of payment must be confirmed when booking your event. Full payments of catered orders are due 48 hours prior to the event or order received. Orders are subject to applicable sales tax.

**Important Note:** Organizations with tax exempt status must submit a copy of tax exempt certificate to the Classic Fare Catering Office.

Cancellation Policy

Cancellations must be made at least **three** business days prior to an event. Events cancelled on the third day prior to the event will be assessed a surcharge equal to 25% of the total billing amount; cancellations on the second day or day prior to the event will be assessed a surcharge equal to 50% of the total billing amount. Events cancelled the day of the event will be charged for the full billing amount.

Late Fees

All food orders must be made with Classic Fare Catering **five** business days prior to the first day of your event, or your food and beverage charges are subject to a 10% late fee.

All beverage orders must be made with Classic Fare Catering **three** business days prior to the first day of your event or your food and beverage charges are subject to a 10% late fee.

*Thank you for letting us serve you!*