EVERYDAY MENU

CLASSIC FARE CATERING

BEVERAGES
Includes appropriate accompaniments

Bottled Water (0 Cal each)  $1.99 Each
Assorted Sodas (Can) (0-150 Cal each)  $1.79 Each
Assorted Individual Fruit Juices (110-170 Cal each)  $2.29 Each
Regular Coffee (0 Cal/8 oz. serving)  $19.99 Per Gallon
Decaf Coffee (0 Cal/8 oz. serving)  $19.99 Per Gallon
Hot Water with Assorted Tea Bags (0 Cal/8 oz. serving)  $19.99 Per Gallon
Iced Tea (5 Cal/8 oz. serving)  $17.99 Per Gallon
Lemonade (90 Cal/8 oz. serving)  $17.99 Per Gallon
Fruit Punch (5 Cal/8 oz. serving)  $17.99 Per Gallon
Iced Water (0 Cal/8 oz. serving)  $1.29 Per Gallon

DESSERTS
Available for 12 guests or more

Assorted Blondies (240-300/1.875-2.38 oz. serving)  $14.49 Per Dozen
Assorted Craveworthy Cookies (250-310 Cal each)  $13.49 Per Dozen
Bakery-fresh Brownies (250 Cal/2.25 oz. serving)  $14.49 Per Dozen
Gourmet Dessert Bars (300-370 Cal/2.75-3.25 oz. serving)  $16.49 Per Dozen
Chocolate Covered Strawberries (40 Cal each)  $20.49 Per Dozen

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.

ORDERING INFORMATION

LEAD TIME
Notice of 5 business days 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. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. Additional fees may apply.

CONTACT US TODAY
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Prices effective until 07/01/2020
Prices may be subject to change

CLASSIC FARE CATERING
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ALL-DAY PACKAGES

Choose one of these 3 packages to sustain you throughout the day.

ALL DAY DELICIOUS $37.99
Relax. We’ll keep the food coming! These 4 selections will keep your energy up throughout the day. Available for 15 guests or more. Includes appropriate condiments.

DELICIOUS DAWN
- Assorted Muffins 400-510 Cal each
- Assorted Scones 430-470 Cal each
- Fresh Seasonal Sliced Fruit 40 Cal/2.5 oz. serving
- Assorted Juice 110-170 Cal each
- Bottled Water 0 Cal each
- Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

AM PERK UP
- Granola Bars 190 Cal each
- Assorted Individual Yogurt Cups 50-150 Cal each
- Iced Tea 5 Cal/8 oz. serving
- Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

POWER UP LUNCH
- Tomato and Cucumber Couscous Salad 120 Cal/3.75 oz. serving
- Orange Fennel Spinach Salad 210 Cal/3.2 oz. serving
- Bakery Fresh Rolls 160 Cal each
- Green Beans Gremolata 70 Cal/3 oz. serving
- Three Pepper Cavatappi with Pesto 310 Cal/7.5 oz. serving
- Grilled Chicken with a Lemon Tarragon White Wine Sauce 200 Cal/5.75 oz. serving
- New York Cheesecake 440 Cal/slice
- Iced Tea 5 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving

PM PICK ME UP
- Chilled Spinach Dip with Tortilla Chips 230 Cal/2.25 oz. serving
- Grilled Vegetable Tray 70 Cal/3 oz. serving
- Freshly Baked Brownies 250 Cal/2.25 oz. serving
- Bottled Water 0 Cal each
- Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving
ALL-DAY PACKAGES

MEETING WRAP UP $32.99
Serve these favorites and success is a wrap! This All-Day package includes the following 4 delights. Available for 15 guests or more. Includes appropriate condiments.

MORNING MINI
- Miniature Muffins 80-120 Cal each
- Miniature Danish 140-170 Cal each
- Miniature Scones 110-120 Cal each
- Yogurt Parfait Cups 370-400 Cal each
Bottled Water 0 Cal each
Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

THE ENERGIZER
- Donut Holes 45-90 Cal each
- Ripe Bananas 110 Cal each
- Iced Tea 5 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

IT’S A WRAP
Includes choice of salad.
- Chicken Caesar Wrap 540 Cal each
- Pepper Jack Tuna Wrap 590 Cal each
- Cran-Apple Turkey Wrap 650 Cal each
- Grilled Vegetable Wrap 620 Cal each
- Fresh Seasonal Sliced Fruit 40 Cal/2.5 oz. serving
- Traditional Garden Salad 50 Cal/3.5 oz. serving
- Grilled Vegetable Pasta Salad 130 Cal/3 oz. serving
- Individual Bag of Chips 100-160 Cal each
- Assorted Craveworthy Cookies 250-310 Cal each
- Freshly Baked Brownies 250 Cal/2.25 oz. serving
- Iced Tea 5 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving

MID-DAY MUNCHIES
Fresh Tortilla Chips served with two (2) Salsas: Salsa Roja, Salsa Verde or Pico De Gallo accompanied by a Fruit Bowl, Assorted Craveworthy Cookies and Beverages
- Tortilla Chips 90 Cal/1 oz. serving
- Salsa Roja 20 Cal/1 oz. serving
- Salsa Verde 20 Cal/1 oz. serving
- Pico De Gallo 10 Cal/1 oz. serving
- Assorted Fruit 50-110 Cal each
- Assorted Craveworthy Cookies 250-310 Cal each
Bottled Water 0 Cal each
Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

SIMPLE PLEASURES $24.89
Easy does it-Casually tasteful fare. This All-Day package includes 3 of our favorites. Available for 15 guests or more. Includes appropriate condiments.

SIMPLE CONTINENTAL
- Assorted Donuts 190-490 Cal each
- Assorted Bagels 170-360 Cal each
- Orange Juice 120 Cal/8 oz. serving
- Bottled Water 0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

BOX LUNCH
Choice of Sandwich accompanied by Chips, Assorted Craveworthy Cookies and Bottled Water
- Tuna Salad Ciabatta 540 Cal each
- Ham and Swiss Sub 380 Cal each
- Turkey and Swiss Sandwich 490 Cal each
- Roasted Pepper and Mozzarella Ciabatta 530 Cal each
- Individual Bag of Chips 100-160 Cal each
- Assorted Craveworthy Cookies 250-310 Cal each
- Bottled Water 0 Cal each

MID-DAY MUNCHIES
Fresh Tortilla Chips served with two (2) Salsas: Salsa Roja, Salsa Verde or Pico De Gallo accompanied by a Fruit Bowl, Assorted Craveworthy Cookies and Beverages
- Tortilla Chips 90 Cal/1 oz. serving
- Salsa Roja 20 Cal/1 oz. serving
- Salsa Verde 20 Cal/1 oz. serving
- Pico De Gallo 10 Cal/1 oz. serving
- Assorted Fruit 50-110 Cal each
- Assorted Craveworthy Cookies 250-310 Cal each
Bottled Water 0 Cal each
Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

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BREAKFAST

BREAKFAST COLLECTIONS
All prices are per person and available for 12 guests or more. Includes appropriate condiments.

BASIC BEGINNINGS $7.69
Choice of one (1) Breakfast Pastry served with Bottled Water, Gourmet Coffee, Decaf and Hot Tea
- Assorted Danish 200-430 Cal each
- Assorted Muffins 400-510 Cal each
- Assorted Scones 430-470 Cal each
- Assorted Bagels 170-360 Cal each
Bottled Water 0 Cal each
Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

QUICK START $9.69
Choice of three (3) Breakfast Pastries served with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Bottled Water, Gourmet Coffee, Decaf and Hot Tea
- Assorted Muffins 400-510 Cal each
- Assorted Danish 200-430 Cal each
- Assorted Scones 430-470 Cal each
- Assorted Bagels 170-360 Cal each
- Fresh Seasonal Sliced Fruit 40 Cal/2.5 oz. serving
- Assorted Juice 110-170 Cal each
Bottled Water 0 Cal each
Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST $8.69
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
- Milk 120 Cal each
- Bananas 110 Cal each
- Assorted Individual Yogurt Cups 50-150 Cal each
Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

À LA CARTE BREAKFAST
Includes appropriate condiments
- Assorted Bagels (170-360 Cal each) $19.99 Per Dozen
- Assorted Muffins (400-510 Cal each) $19.99 Per Dozen
- Assorted Danish (200-430 Cal each) $19.99 Per Dozen
- Assorted Donuts (190-490 Cal each) $16.99 Per Dozen
- Assorted Pastries (200-510 Cal each) $19.99 Per Dozen
- Vegan Blueberry Banana Breakfast Bread (260 Cal/3 oz. serving) $13.49 Serves 12

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BREAKFAST

HOT BREAKFAST
All prices are per person and available for 12 guests or more. Includes appropriate condiments.

ULTIMATE BREAKFAST  $14.89
Cheddar and Onion Frittata and Pancakes with Butter and Syrup accompanied by Scrambled Eggs, Crisp Bacon, Breakfast Sausage, Breakfast Potatoes, choice of three (3) Breakfast Pastries with Butter, Jam and Cream Cheese, Fresh Seasonal Sliced Fruit, Assorted Juices and Bottled Water, Gourmet Coffee, Decaf and Hot Tea

- Assorted Muffins 400-510 Cal each
- Assorted Danish 200-430 Cal each
- Assorted Scones 430-470 Cal each
- Assorted Bagels 170-360 Cal each
- Fresh Seasonal Sliced Fruit 40 Cal/2.5 oz. serving
- Scrambled Eggs 180 Cal/4 oz. serving
- Breakfast Potatoes 130-150 Cal/3 oz. serving
- Bacon 45 Cal each
- Breakfast Sausage 130-220 Cal each
- Cheddar and Onion Frittata 270 Cal each
- Pancakes 50 Cal each
- Maple Syrup 70 Cal/1 oz. serving
- Assorted Juices 110-170 Cal each
- Bottled Water 0 Cal each
- Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

AMERICAN BREAKFAST  $11.39
Scrambled Eggs, Breakfast Potatoes, Crisp Bacon, Breakfast Sausage, choice of one (1) Breakfast Pastry, Bottled Water, Gourmet Coffee, Decaf and Hot Tea

- Assorted Muffins 400-510 Cal each
- Assorted Danish 200-430 Cal each
- Assorted Scones 430-470 Cal each
- Assorted Bagels 170-360 Cal each
- Scrambled Eggs 180 Cal/4 oz. serving
- Breakfast Potatoes 130-150 Cal/3 oz. serving
- Bacon 45 Cal each
- Breakfast Sausage 130-220 Cal each
- Bottled Water 0 Cal each
- Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

SMART SUNRISE SANDWICH BUFFET  $11.89
Choice of two (2) healthy Breakfast Sandwiches served with two (2) flavors of our Granola Fruit Parfaits served with Fresh Seasonal Sliced Fruit, Bottled Water, Gourmet Coffee, Decaf and Hot Tea

- Garden Vegetables and Egg on Wheat English Muffin 220 Cal each
- Southwest Garden Vegetable, Ham and Egg on Wheat English Muffin 220 Cal each
- Turkey Sausage, Swiss and Egg on Wheat English Muffin 250 Cal each
- Spinach and Feta Flatbread Sandwich 230 Cal each
- Turkey Sausage and Egg White Flatbread 280 Cal each
- Mexican Turkey Bacon Flatbread 280 Cal each
- Chicken and Spinach English Muffin 380 Cal each
- Blueberry Orange Yogurt Parfait 410 Cal each
- Apple, Raisin and Cranberry Yogurt Parfait 400 Cal each
- Honey Ginger Pear Yogurt Parfait 440 Cal each
- Strawberry Yogurt Parfait 370 Cal each
- Fresh Seasonal Sliced Fruit 40 Cal/2.5 oz. serving
- Bottled Water 0 Cal each
- Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are available upon request - nominal fee may apply.
BREAKFAST

BREAKFAST ENHANCEMENTS
All prices are per person and available for 12 guests or more. Includes appropriate condiments.

YOGURT PARFAIT BAR $8.49
Choose two (2) Yogurt flavors served with a variety of toppings
- Greek Yogurt 70 Cal/4 oz. serving
- Strawberry Yogurt 100 Cal/4 oz. serving
- Vanilla Yogurt 110 Cal/4 oz. serving
- Diced Pineapple 30 Cal/2 oz. serving
- Fresh Strawberries 20 Cal/2 oz. serving
- Walnuts 90 Cal/0.5 oz. serving
- Granola 110 Cal/1 oz. serving

SENSIBLE SANDWICH $5.29
Choice of two (2) Healthy Breakfast Sandwiches
- Garden Vegetables and Egg on Wheat English Muffin 220 Cal each
- Southwest Garden Vegetable, Ham and Egg on a Wheat English Muffin 220 Cal each
- Turkey Sausage, Swiss and Egg on Wheat English Muffin 250 Cal each
- Spinach and Feta Flatbread Sandwich 230 Cal each
- Turkey Sausage and Egg White Flatbread 280 Cal each
- Mexican Turkey Bacon Flatbread 280 Cal each
- Chicken and Spinach English Muffin 380 Cal each

TRADITIONAL SANDWICHES $4.99
Choice of two (2) Breakfast Sandwiches
- Egg and Cheese English Muffin 260 Cal each
- Egg and Cheese Croissant 370 Cal each
- Sausage, Egg and Cheese Biscuit 520 Cal each
- Ham, Egg and Cheese Biscuit 450 Cal each
- Bacon, Egg and Cheese Bagel 370 Cal each
- Spicy Bacon, Egg, Potato and Cheese Burrito 590 Cal each
- Spicy Veggie Sausage Biscuit 370 Cal each
- Spicy Southern Chicken Biscuit 640 Cal each

Egg Whites, Turkey Bacon and Turkey Sausage are available upon request - nominal fee may apply

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SANDWICHES & SALADS

CLASSIC COLLECTIONS
All prices are per person and available for 12 guests or more. Includes appropriate condiments.

DELI EXPRESS $11.89
Create your own Deli Sandwich creation accompanied by your choice of two (2) Side Salads, Chips, Assorted Craveworthy Cookies and Beverages

Side Salads
- Individual Bags of Chips
- Assorted Baked Breads and Rolls
- Deli Platter (Turkey, Roast Beef, Ham, Tuna)
- Cheese Tray (Cheddar and Swiss)
- Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini)
- Assorted Craveworthy Cookies
- Lemonade
- Iced Tea
- Iced Water

PREMIUM BOX LUNCHES
Blackened Chicken Ciabatta $13.99
Grilled Blackened Chicken Breast, Spring Salad Mix and Cucumber Raita on Ciabatta
- Spiced Sweet Potato Salad
- Individual Bag of Chips
- Freshly Baked Brownie
- Bottled Water
Salmon Caesar Salad $13.99
Caesar Salad with Grilled Salmon, Shredded Parmesan Cheese and Seasoned Croutons
- Bakery Fresh Roll
- Fresh Fruit Cup
- Lemon Cheesecake Bar
- Bottled Water
Harvest Chicken Salad $13.99
Grilled Chicken, Fresh Baby Arugula, Roasted Red Potato, Cauliflower and Pumpkin Seeds tossed in a Kale Pesto Vinaigrette
- Bakery Fresh Roll
- Fresh Fruit Cup
- Lemon Cheesecake Bar
- Bottled Water

CLASSIC BOX LUNCH $10.49
Your choice of Classic Sandwich - served with Potato Chips, Craveworthy Cookies and Bottled Water

- Classic Selection Sandwich
- Individual Bag of Chips
- Assorted Craveworthy Cookies
- Bottled Water

CLASSIC SELECTIONS BUFFET $15.99
Your Choice of three (3) Sandwiches and two (2) Side Salads accompanied by Potato Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and Beverages

CLASSIC SANDWICH OPTIONS
(Available Sandwich Choices for the Classic Boxed Lunch and Classic Selections Buffet)

- 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)
- Deli Sliced Ham with Honey Mustard Dressing on Ciabatta Bread (370 Cal each)
- Roast Beef and Cheddar Sandwich (420 Cal each)
- Grilled Vegetable Wrap (610 Cal each)

ADDITIONAL PREMIUM BOX LUNCH OPTIONS AVAILABLE UPON REQUEST!
Please contact your catering professional!
SANDWICHES & SALADS

CLASSIC COLLECTIONS
All prices are per person and available for 12 guests or more. Includes appropriate condiments.

THE EXECUTIVE LUNCHEON $18.29
Choice of three (3) Sandwiches and two (2) Side Salads accompanied by Potato Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and Beverages

<table>
<thead>
<tr>
<th>Side Salads</th>
<th>Cal</th>
<th>1 oz. serving</th>
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<tbody>
<tr>
<td>Dill Pickle Slices</td>
<td>0</td>
<td>0 Cal</td>
</tr>
<tr>
<td>Individual Bags of Chips</td>
<td>100-160</td>
<td>1 Cal each</td>
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<tr>
<td>Executive Luncheon Sandwiches</td>
<td>25-330</td>
<td>1 Cal each</td>
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<tr>
<td>Assorted Craveworthy Cookies</td>
<td>90</td>
<td>8 oz. serving</td>
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<tr>
<td>Lemonade</td>
<td>5</td>
<td>8 oz. serving</td>
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<tr>
<td>Iced Tea</td>
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<td>8 oz. serving</td>
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EXECUTIVE LUNCHEON SANDWICHES
(Available Sandwich Choices for the Executive Luncheon Buffet)

- Portobello Ciabatta (410 Cal each)
- Tuna and Apple Salad with Fresh Tomatoes and Arugula on Ciabatta Bread (370 Cal each)
- Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce (560 Cal each)
- Turkey, Ham and Ranch Club with Bacon, Lettuce and Tomato (580 Cal each)
- Deli style Turkey, Ham and Mozzarella with Pesto Mayo on a Baguette (640 Cal each)
- Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub (490 Cal each)
- Roasted Beet and Ricotta Sandwich (590 Cal each)

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

- Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives (90 Cal/3 oz. serving)
- Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in spicy Caribbean Jerk Seasoning (120 Cal/4 oz. serving)
- Sweet Chili Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet and Spicy Chili Sauce (25 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 with a Balsamic Vinaigrette Dressing (50 Cal/3.5 oz. serving)
- Spinach Salad with Bacon, Egg, Mushroom and Tomato (60 Cal/2.15 oz. serving)
- Ranch Pasta Salad (120 Cal/3 oz. serving)
- Apple Walnut Salad tossed in a Cinnamon-Spiced Honey Yogurt Dressing (80 Cal/3.5 oz. serving)
- Creamy Vegan Coleslaw (140 Cal/3 oz. serving)

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THEMED BUFFETS
12 Person Minimum. Includes appropriate condiments and choice of beverages.

CAJUN COLLECTION $16.49
Choice of two (2): Vegan Jambalaya, Shrimp Etouffee or Creole BBQ Chicken served with Sides and Desserts
- Cajun Coleslaw 50 Cal/1.75 oz. serving
- Fiesta Cornbread 120 Cal each
- Red Beans and Rice 140 Cal/4.5 oz. serving
- Okra with Corn and Bacon 90 Cal/4.23 oz. serving
- Vegan Jambalaya 200 Cal/9.625 oz. serving
- Shrimp Etouffee 190 Cal/8.25 oz. serving
- Creole BBQ Chicken 430 Cal/6 oz. serving
- Bananas Foster Cupcakes 180 Cal each
- Lemonade 90 Cal/8 oz. serving
- Iced Tea 5 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving

EASTERN INFLUENCES $18.79
- Coriander Peanut Ramen Noodles 200 Cal/3 oz. serving
- Szechuan Green Beans 110 Cal/4 oz. serving
- Teriyaki Salmon on Sweet Chile Cucumber 80 Cal/2.25 oz. serving
- Orange Glazed Chicken with Sesame Spinach 230 Cal/5.5 oz. serving
- Gourmet Dessert Bars 300-370 Cal/2.75-3.25 oz. serving
- Lemonade 90 Cal/8 oz. serving
- Iced Tea 5 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving

PASTA TRIO BUFFET $17.79
A Trio of Pasta Dishes and Sides...add on Grilled Chicken Breast for an additional fee
- Caesar Salad 160 Cal/2.7 oz. serving
- Garlic Breadsticks 110 Cal each
- Manicotti Marinara 140 Cal/3.25 oz. serving
- Chicken and Broccoli Ravioli 320 Cal/8.75 oz. serving
- Rigatoni and Meat Balls 310 Cal/7.5 oz. serving
- Lemon Cheesecake Bars 300 Cal/2.75 oz. serving
- Lemonade 90 Cal/8 oz. serving
- Iced Tea 5 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving
- Grilled Chicken Breast 160 Cal/3 oz. serving
### THEMED BUFFETS

12 Person Minimum. Includes appropriate condiments and choice of beverages.

**LATIN FLAVORS** $16.79
- Mexican Chopped Salad 40 Cal / 2.4 oz. serving
- Grilled Flatbread 110 Cal / 2 oz. each
- Cilantro Lime Rice 120 Cal / 3 oz. serving
- Cumin Black Beans 110 Cal / 3 oz. serving
- Chipotle Orange Roasted Chicken 440 Cal / 6 oz. serving
- Carne Asada con Papas Ranchero 180 Cal / 6 oz. serving
- Sopaipillas 70 Cal each
- Lemonade 90 Cal / 8 oz. serving
- Iced Tea 5 Cal / 8 oz. serving
- Iced Water 0 Cal / 8 oz. serving

**HEARTLAND BUFFET** $15.99
- Baby Spinach Salad 60 Cal / 2.15 oz. serving
- Bakery Fresh Rolls 160 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
- Oreo Blondies 270 Cal / 1.75 oz. serving
- Lemonade 90 Cal / 8 oz. serving
- Iced Tea 5 Cal / 8 oz. serving
- Iced Water 0 Cal / 8 oz. serving

**HARVEST BOUNTY** $19.89
Choice of Herb Roasted Turkey or Baked Ham served with Sides and Beverages
- Traditional Mixed Green Salad 50 Cal / 3.5 oz. serving
- Southern Biscuits 190 Cal each
- Buttermilk Mashed Potatoes 120 Cal / 3.75 oz. serving
- Sautéed Dill Green Beans 30 Cal / 3 oz. serving
- Herb Roasted Turkey 130 Cal / 3 oz. serving
- Baked Ham 110 Cal / 3 oz. serving
- Apple Pie 410 Cal / slice
- Lemonade 90 Cal / 8 oz. serving
- Iced Tea 5 Cal / 8 oz. serving
- Iced Water 0 Cal / 8 oz. serving

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### SOUP AND SALAD BUFFET $15.89
Create your own Salad Sensation served with Dinner Rolls, Soup du Jour and Assorted Craveworthy Cookies

- Garden Fresh Mixed Greens 15 Cal / 3 oz. serving
- Ranch Dressing 200 Cal / 2 oz. serving
- Italian Dressing 80 Cal / 2 oz. serving
- Sliced Grilled Chicken 160 Cal / 3 oz. serving
- Diced Ham 60 Cal / 2 oz. serving
- Roasted Chickpeas 210 Cal / 2 oz. serving
- Sliced Red Onions 10 Cal / 1 oz. serving
- Shredded Cheese 60 Cal / 0.5 oz. serving
- Tomatoes 5 Cal / 1 oz. serving
- Cucumbers 5 Cal / 1 oz. serving
- Shredded Carrots 10 Cal / 0.5 oz. serving
- Croutons 60 Cal / 0.5 oz. serving
- Dinner Rolls 160 Cal each
- Soup du Jour 80-420 Cal / 8 oz. serving
- Assorted Craveworthy Cookies 250-310 Cal each
- Lemonade 90 Cal / 8 oz. serving
- Iced Tea 5 Cal / 8 oz. serving
- Iced Water 0 Cal / 8 oz. serving

### BASIC ITALIAN BUFFET $16.79
Home-style Lasagna and choice of Veggie Lasagna served with traditional Italian Sides
- Italian House Salad 50 Cal / 3.5 oz. serving
- Garlic Breadsticks 110 Cal each
- Home-style Lasagna 330 Cal / 7.25 oz. serving
- with Parmesan Cheese 430 Cal / 8.375 oz. serving
- Cauliflower Lasagna 460 Cal / 11 oz. serving
- Vegetable Alfredo Lasagna 190 Cal each
- Chocolate Dipped Biscotti 90 Cal / 8 oz. serving
- Lemonade 5 Cal / 8 oz. serving
- Iced Tea 0 Cal / 8 oz. serving
- Iced Water 0 Cal / 8 oz. serving

Looking to create your own themed buffet or unique custom buffet?
Contact us at waaland-kasey@aramark.com / 513.556.3135 or coil-marybeth@aramark.com to explore more options and personalize your buffet to fit your event.
BUFFETS

CREATE YOUR OWN BUFFET
Customize Your Own Buffet: Select (1) starter, (1) entrée, (2) sides, and (1) dessert. Served with Assorted Rolls and Butter, and Choice of Two Beverages. Includes appropriate condiments.

BUFFET STARTERS
- Seasonal Garden Salad with Balsamic Vinaigrette (50 Cal/3.5 oz. serving)
- Classic Caesar Salad (160 Cal/2.7 oz. serving)
- Baby Spinach Salad with Bacon, Hard Boiled Eggs and Balsamic Vinaigrette (60 Cal/2.15 oz. serving)
- Greek Salad with Crumbled Feta (120 Cal/3.25 oz. serving)
- Traditional Hummus with Toasted Pita (130 Cal/1.75 oz. serving)
- Seasonal Fresh Fruit Salad (40 Cal/2.25 oz. serving)

BUFFET ENTREES
- Fried Chicken with Buttermilk Hot Sauce (530 Cal/5.6 oz. serving) $17.79
- Roasted Turkey with Cranberry Relish (160 Cal/3.5 oz. serving) $17.79
- Honey and Brown Sugar Ham (170 Cal/3.5 oz. serving) $17.79
- Bruschetta Tilapia (200 Cal/5.5 oz. serving) $18.49
- Quinoa Cake topped with Tomato Chutney (270 Cal/4.25 oz. serving) $16.39
- Grilled Lemon Rosemary Chicken (130 Cal/3 oz. serving) $17.79
- Beef Tenderloin and Mushroom Ragout (290 Cal/7.65 oz. serving) $22.99

BUFFET SIDES
- 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)
- Brussels Sprouts with Almond Butter (70 Cal/3 oz. serving)
- Roasted Red Potatoes (100 Cal/2.75 oz. serving)
- Mashed Sweet Potatoes (110 Cal/4.25 oz. serving)

BUFFET FINISHES
- Apple Pie (410 Cal/slice)
- New York-Style Cheesecake (440 Cal/slice)
- Assorted Miniature Chocolate and Caramel Cheesecakes (80 Cal/3.75 oz. serving)
- Chocolate Cake (270 Cal/slice)
- Vegan Zucchini Cake with Raisins and Walnuts (270 Cal/3 oz. serving)
- Mini Sriracha Chocolate and Peanut Butter Cupcakes (140 Cal each)

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. 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.
HORS D’OEUVRES
Hors d’oeuvres are priced per dozen. Includes appropriate condiments.

RECEPTION HORS D’OEUVRES (HOT)
Beef Satay (35 Cal each) $25.99
Buffalo Style Chicken Spring Rolls (25 Cal each) $23.99
Coconut Chicken (40 Cal each) $23.99
Mac n’ Cheese Melts (80 Cal each) $22.99
Assorted Mini Quiche (70-90 Cal each) $21.99
Sesame Chicken (40 Cal each) $22.99
Spanakopita (70 Cal each) $22.99
Vegetable Samosas (15 Cal each) $23.99
Vegetable Spring Rolls (15 Cal each) $33.99

RECEPTION HORS D’OEUVRES (COLD)
Assorted Petit Fours (60-140 Cal each) $25.99
Chocolate-Caramel Mini Cheesecakes (80 Cal each) $23.99
Mediterranean Antipasto Skewers (70 Cal each) $31.99
Mushroom Profiterole (45 Cal each) $33.99
Bruschetta Crostini (50 Cal each) $16.49
Chicken Cobb Tartine (150 Cal each) $17.49

RECEPTION STATIONS
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 12 guests or more. Includes appropriate condiments.

DIM SUM $10.99
A little afternoon Dim Sum to spice up your afternoon meeting or evening reception served with two (2) dipping sauces
Egg Rolls 190 Cal each
Pot Stickers 45 Cal each
Sweet Soy Sauce 50 Cal/1 oz. serving
Sweet and Sour Sauce 40 Cal/1 oz. serving
Chili Garlic Sauce 45 Cal/1 oz. serving
Sweet and Spicy Boneless Chicken Wings with Celery Sticks 600 Cal/7.5 oz. serving
Gourmet Dessert Bars 300-370 Cal/2.75-3.25 oz. serving

HAPPY HOUR $16.09
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 Blue Cheese Dip 680 Cal/6.75 oz. serving
Assorted Craveworthy Cookies 250-310 Cal each
Gourmet Dessert Bars 300-370 Cal/2.75-3.25 oz. serving

GROWN UP MAC AND CHEESE $15.49
Our gourmet Mac and Cheese topped your way
Chipotle Macaroni and Cheese 460 Cal/8 oz. serving
Grilled Chicken Breast 160 Cal/3 oz. serving
Roasted Mushrooms 90 Cal/3 oz. serving
Sautéed Shrimp 130 Cal/4 oz. serving

UNSURED OF HOW MANY ITEMS AND HOW MUCH TO ORDER FOR YOUR RECEPTION?
Contact your catering events specialist to discuss the proper amounts needed for a reception.

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RECEPTIONS

RECEPTION PLATTERS AND DIPS

CLASSIC SLICED CHEESE TRAY  $41.99 Serves 12
- Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Pita Chips and Crostini (290 Cal/2.75 oz. serving)

FRESH GARDEN CRUDITÉS  $35.99 Serves 12
- Fresh Garden Crudités with Ranch Dill Dip (120 Cal/5 oz. serving)

FRESH SEASONAL FRUIT  $35.99 Serves 12
- Fresh Seasonal Fruit Tray (40 Cal/2.5 oz. serving)

ASSORTED MINI SANDWICHES  $64.99 Serves 12
- 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  310 Cal each
  - Mini Caprese Sandwiches  250 Cal each

HOUSEMADE SPINACH DIP  $29.99 Serves 12
- 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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RECEPTIONS

BREAKS
All prices are per person and available for 12 guests or more

CHOCOHOLIC  $7.69
Become addicted with an assortment of Chocolate-themed treats
- Miniature Chocolate Bars  45-70 Cal each
- Chunky Chocolate Craveworthy Cookies  280 Cal each
- Chilled Chocolate Milk  160 Cal each
- Chocolate Dipped Pretzels  110 Cal each
- Chocolate Dipped Strawberries  40 Cal each

THE HEALTHY ALTERNATIVE  $8.29
Get healthy with our heart-happy break
- Apples  60 Cal each
- Oranges  50 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  $6.19
The perfect blend of sweet and salty to get you through your day!
- Individual Bags of Chips  100-160 Cal each
- Roasted Peanuts  190 Cal/1 oz. serving
- Trail Mix  290 Cal each
- Assorted Craveworthy Cookies  250-310 Cal each
- Bakery-fresh Brownies  250 Cal/2.25 oz. serving

BREADS AND SPREADS  $5.69
Looking for a variety of flavors to spice up your meeting? Try dipping our Tortilla Chips, Pita Chips and Crostini into your choice of four (4) spreads, accompanied by a Fresh Fruit Tray
- Tortilla Chips  190 Cal/2 oz. serving
- Pita Chips  140 Cal/2 oz. serving
- Crostini  40 Cal each
- Korean Roja Guacamole  90 Cal/2 oz. serving
- Ginger Verde Guacamole  90 Cal/2 oz. serving
- Chilled Spinach Dip  200 Cal/2 oz. serving
- Feta and Roasted Garlic Dip  260 Cal/2 oz. serving
- Traditional Hummus  80 Cal/2 oz. serving
- Artichoke and Olive Dip  140 Cal/2 oz. serving
- Fresh Fruit Tray  40 Cal/2.5 oz. serving

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HOSTED BARS
We offer host bars by the hour, which includes one bartender per 50 guests. Additional bartenders are available at an additional charge of $37.50 per bartender per hour with a 4 hour minimum.

BEER AND WINE BARS
Includes: Beverage Napkins, Cups and Ice
One Hour: $9 per person
Two Hours: $13 per person
Three Hours: $17 per person
Four Hours: $21 per person
Five Hours: $25 per person

COCKTAIL BAR
Premium
One Hour: $10.25 per person
Two Hours: $14.25 per person
Three Hours: $19.50 per person
Four Hours: $22.50 per person
Five Hours: $25.50 per person

Name Brand
One Hour: $9.50 per person
Two Hours: $14.00 per person
Three Hours: $17.50 per person
Four Hours: $21.00 per person
Five Hours: $24.50 per person

House Wines Selections: Woodbridge - Cabernet, Merlot, Pinot Grigio, and Chardonnay (100-130 Cal per 5 oz serving)

Beer Selections: Budweiser, Bud Light, Miller Lite, Coors Light, Corona, Heineken, Rhinegeist, Madtree (110-150 Cal Per bottle)

Premium Brand Liquor Selection: Maker’s Mark Bourbon, Chivas Regal Scotch, Jack Daniel’s Whiskey, Crown Royal Whiskey, Absolut Vodka, Tanqueray Gin, Bacardi Rum, Cuervo Tequila 100-110 Cal 1.5 oz. serving

Name Brand Liquor Selections: Varieties include selections comparable to: Jim Beam Bourbon, Cutty Sark Scotch, Seagram’s 7 Blended Whiskey, Smirnoff Vodka, Gordon’s Gin, Ron Rico Rum, José Cuervo Gold Tequila 100-110 Cal 1.5 oz. serving

Mixers: Soda, Tonic, Club Soda, Orange Juice, Cranberry juice, ginger ale 0-150 Cal/ 8 oz. serving

CASH BARS
We offer host bars by the hour, which includes one bartender per 50 guests. Additional bartenders are available at an additional charge of $37.50 per bartender per hour with a 4 hour minimum.

PREMIUM COCKTAIL BAR

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

Name Brands

| Name Brands        | $6.00            |
| Premium Brands     | $7.00            |
| Imported Beer      | $6.00            |
| Domestic Beer      | $5.00            |
| House Wine         | $6.00            |
| Soft Drinks        | $1.40            |
| Bottled Water      | $1.40            |
| Bottled Juices     | $2.50            |
BEVERAGES & DESSERTS

BEVERAGES
Includes appropriate accompaniments

- Bottled Water (0 Cal each) $1.99 Each
- Assorted Sodas (Can) (0-150 Cal each) $1.79 Each
- Assorted Individual Fruit Juices (110-170 Cal each) $2.29 Each
- Regular Coffee (0 Cal/8 oz. serving) $19.99 Per Gallon
- Decaf Coffee (0 Cal/8 oz. serving) $19.99 Per Gallon
- Hot Water with Assorted Tea Bags (0 Cal/8 oz. serving) $19.99 Per Gallon
- Iced Tea (5 Cal/8 oz. serving) $17.99 Per Gallon
- Lemonade (90 Cal/8 oz. serving) $17.99 Per Gallon
- Fruit Punch (5 Cal/8 oz. serving) $17.99 Per Gallon
- Iced Water (0 Cal/8 oz. serving) $1.29 Per Gallon

DESSERTS
Available for 12 guests or more

- Assorted Blondies (240-300/1.875-2.38 oz. serving) $14.49 Per Dozen
- Assorted Craveworthy Cookies (250-310 Cal each) $13.49 Per Dozen
- Bakery-fresh Brownies (250 Cal/2.25 oz. serving) $14.49 Per Dozen
- Gourmet Dessert Bars (300-370 Cal/2.75-3.25 oz. serving) $16.49 Per Dozen
- Chocolate Covered Strawberries (40 Cal each) $20.49 Per Dozen

ORDERING INFORMATION

LEAD TIME
Notice of 5 business days 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. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. Additional fees may apply.

CONTACT US TODAY
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www.uc.edu/food

Prices effective until 07/01/2020
Prices may be subject to change