CATERING & EVENT MENU
Policies

- Please provide 2 weeks notice for catering and special events.

- All catering and special events must be booked through University Events (event_services@wright.edu or 937-775-5512) prior to placing catering orders.

- Service fee may accrue for orders placed less than 48 hours.

- Standard Black and White Service linen $6 per linen / $0.75 per napkin.

- All pricing based on eco-friendly disposables / china service will accrue additional labor cost.

- Any menu may be customized based on the client’s request, and menu will be priced according to that event.

- All food service requests must be submitted via online ordering system unless specialty menus are required.

- Please have forms filled out 100% before submittal.

- Prices have been determined based on menu items and choices listed. Any changes or additions to the listed menu items will result in additional charges. Any additional food or beverage requested during an event will also result in extra charges.

- In adherence to food safety regulations, it is our strict policy that there will be no credit given for any leftover food items. Carry out containers of perishable food will not be provided for any event.
**Continental**

Your Choice of 2 In-House Baked Items: Breakfast Breads, Muffins, or Assorted Chef’s Choice Artisan Breakfast Pastries

*Always Included: Coffee, Bottled Juice, Water, Yogurt, Granola, Sliced Fresh Fruit, and Fresh Whipped Butter*

$13.50 Per Person | Minimum of 10 Guests

**Breakfast Box**

Your Choice: Freshly Baked Breakfast Bar, Overnight Oats, or Yogurt Parfait

*All Boxes Include: Bottled Juice, Water, Cubed Cheese, Almonds, and Fresh-Cut Fruit*

$12 Per Box | Minimum of 10 Guests

**Farm-to-Table Breakfast Buffet**

Scrambled Eggs with Smoked Cheddar or Cheese Frittata, Crispy Bacon, Chicken Sausage, Vegan Breakfast Patty (Choose 1 of 3), Hashbrown Casserole, Cinnamon Swirl French Toast, and Yogurt or Fresh Fruit

*Always Included: Coffee, Hot Tea, Juice, Water, House-Made Breakfast Bakeries, and Fresh Whipped Butter*

$20 Per Person | Minimum of 10 Guests

**Pancake Breakfast Board**

Pancakes with an Assortment of Toppings, Crispy Bacon, Whipped Butter and Syrup, Coffee, Juice, and Water

$15 Per Person | Minimum of 10 Guests
<table>
<thead>
<tr>
<th>Fruit</th>
<th>Assorted Whole Fruit</th>
<th>$1.50 / Each</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Fresh Sliced Fruit</td>
<td>$3 / Person</td>
</tr>
<tr>
<td>Bakeries</td>
<td>Muffins</td>
<td>$14 / Dozen</td>
</tr>
<tr>
<td></td>
<td>Petite Danish</td>
<td>$14 / Dozen</td>
</tr>
<tr>
<td></td>
<td>Breakfast Breads (Serves 10)</td>
<td>$12 / Loaf</td>
</tr>
<tr>
<td></td>
<td>House-Made Protein Balls</td>
<td>$14 / Dozen</td>
</tr>
<tr>
<td>Beverages</td>
<td>Coffee</td>
<td>$28 / Gallon</td>
</tr>
<tr>
<td></td>
<td>Hot Tea</td>
<td>$15 / Gallon</td>
</tr>
<tr>
<td></td>
<td>Bottled Juice</td>
<td>$2.50 / Each</td>
</tr>
<tr>
<td></td>
<td>Bottled Water</td>
<td>$1.50 / Each</td>
</tr>
<tr>
<td>Oats &amp; Yogurt</td>
<td>Overnight Oats</td>
<td>$3 / Each</td>
</tr>
<tr>
<td></td>
<td>Yogurt Parfait</td>
<td>$3 / Each</td>
</tr>
</tbody>
</table>
Charcuterie Board
Chef’s Selection of Smoking Goose Meats, Sausage, Cheese, Pickled and Marinated Vegetables, Assorted Nuts, Jams, and Crackers
$36 | Serves 12

Crudite
Fresh Vegetable Assortment, Homemade Hummus and Ranch
$24 | Serves 12

Sweet & Salty Delights
House-Made Party Mix, Fresh Baked Petite Cookies and Brownies
$22 | Serves 12

Decadent Duo Board
Chocolate Covered Pretzels and Strawberries, Cookies, Nuts, and Assorted Cheese
$28 | Serves 12

Domestic Cheese Board
Chef’s Selection of Domestic Cheese and Crackers
$22 | Serves 12

Fresh Fruit Platter
Chef’s Selection of Sliced Fresh Fruit
$24 | Serves 12
Mushroom Eggplant Ragout
Served with Crostini
$33 / Dozen

Smoked Salmon Canape
Served with Dill and Cream Cheese on Crostini
$32 / Dozen

Caprese Skewers
Tomato, Basil, and Mozzarella with Drizzle of Balsamic
$24 / Dozen

Baked Brie en Croute
Served with Seasonal Jam and Crackers
$32 | Serves 12

Traditional Hummus Dip
Served with Pita Bread
$23 | Serves 12

Tomato Bruschetta
Served with Crostini
$24 | Serves 12
Spinach & Artichoke Dip
Served with Crostini & Tortilla Chips

$26 | Serves 12

Queso Dip
Served with Tortilla Chips

$22 | Serves 12

Baked Goat Cheese & Tomato Dip
Served with Crostini

$24 | Serves 12

Bacon Wrapped Dates
Stuffed with Romesco & Bleu Cheese Crumbles

$24 | Serves 12

Crab Cakes
Served with Remoulade

$30 | Serves 12

Chicken Satay
Served with Peanut Dipping Sauce

$30 | Serves 12
Boxed Salads

Classic Italian: Mixed Greens, Ham, Pepperoni, Red Onion, Grape Tomatoes, Kalamata Olives, Croutons, and Italian Dressing

Traditional Caesar: Romaine Lettuce, Grilled Chicken, Shaved Parmesan, Croutons, and Caesar Dressing

Strawberry Balsamic: Spinach, Grilled Chicken, Strawberries, Blueberries, Cucumbers, Feta, and Berry Vinaigrette

Mediterranean Mezze: Romaine, Hummus, Cucumber, Kalamata Olives, Red Onion & Feta

Always Included: House Made Dressings, In-House Baked Cookies, Chips, Assorted Soda, and Water. Please Indicate requests for Portabella Mushroom In Place of Protein

$11 Per Person | Minimum of 10 Guests

Boxed Lunches

Ham & Swiss: On Italian Sub Roll

Turkey & Provolone: On Italian Sub Roll

Italian: Ham, Pepperoni, Salami, Provolone, Pepperoncini, Red Onion, and Vinegar Infused Olive Oil on Hoagie Roll

Hummus & Roasted Vegetables: In Tortilla Wrap

Chicken Salad: Grilled Chicken, Grapes, Onions, Celery, Dill, and Chives on Croissant

Always Included: House Made Chips, Fresh Whole Fruit, In-House Baked Cookie, Assorted Soda, and Water. Gluten Friendly Bread Available Upon Request

$11 Per Person | Minimum of 10 Guests
Cheese Pizza
A golden, crispy crust serves as the canvas for a blanket of melted Mozzarella, perfectly gooey and stretchy.

$13

Meat Pizza
A golden, crispy crust with Mozzarella and your choice of Pepperoni, Sausage, or Meatballs.

$14

Vegetarian Pizza
A golden, crispy crust with Mozzarella, Green Peppers, Mushrooms, Onions, Black Olives, and Roasted Broccoli.

$14

Rowdy Pizza
A golden, crispy crust with Mozzarella, Pepperoni, Sausage, Green Peppers, Mushrooms, Onions, and Black Olives.

$16
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Granola &amp; Protein Bar</td>
<td>$2.50 / Each</td>
</tr>
<tr>
<td>Whole Fruit</td>
<td>$1.50 / Each</td>
</tr>
<tr>
<td>House Baked Muffins</td>
<td>$14.00 / Dozen</td>
</tr>
<tr>
<td>Fruit &amp; Yogurt Parfait (with Granola)</td>
<td>$3.00 / Each</td>
</tr>
<tr>
<td>Trail Mix</td>
<td>$2.00 / Each</td>
</tr>
<tr>
<td>Fresh Fruit Cup</td>
<td>$3.00 / Each</td>
</tr>
<tr>
<td>Beef Jerky</td>
<td>$3.00 / Each</td>
</tr>
<tr>
<td>House-Made Protein Balls</td>
<td>$14.00 / Dozen</td>
</tr>
<tr>
<td>Assorted Candy Bars</td>
<td>$2.00 / Each</td>
</tr>
<tr>
<td>Bagged Chips</td>
<td>$1.50 / Each</td>
</tr>
</tbody>
</table>
ALL BUFFETS MAY BE SERVED FOR LUNCH OR DINNER. PLATED MEALS MAY BE SUBSTITUTED FOR BUFFETS FOR AN ADDITIONAL $1.50 PER PERSON.

Taqueria
Garlic Lime Chicken & Southwestern Ground Beef with Cilantro Lime Rice, Black Beans, Fajita Vegetables, Pico De Gallo, Flour Tortillas, Corn Chips, Sour Cream, Tomatoes, and Shredded Cheese. Served With Lemonade, Iced Tea, and Water. Add Queso Fundido (With Chorizo) or Guacamole for $2 per person. Add Queso or Elote Salad for $1.50 per person. Upgrade to Carne Asada or Pork Carnitas for $2.50.

Dessert: Cinnamon Sugar Dusted Churros

$15 Per Person | Minimum of 10 Guests

BBQ Pitstop
Choose 2 Proteins: Pulled Pork, Brisket, or Chicken with Slider Buns, Mac and Cheese, Southern Greens, Cornbread, Vinegar Slaw, Pickle Wedges, and an Assortment of BBQ Sauce. Served With Water and Lemonade or Iced Tea.

Dessert: Banana Pudding or Bread Pudding

$18 Per Person | Minimum of 10 Guests

Raiders Picnic

Dessert: Banana Pudding or Strawberry Shortcake

$18 Per Person | Minimum of 10 Guests
ALL BUFFETS MAY BE SERVED FOR LUNCH OR DINNER. PLATED MEALS MAY BE SUBSTITUTED FOR BUFFETS FOR AN ADDITIONAL $1.50 PER PERSON.

**Middle Eastern**

Chicken Shawarma with Falafel, Basmati Rice Pilaf, Oven Charred Curried Cauliflower, Naan, House Made Hummus, Tzatziki, and Lime Wedges. Served With Lemonade, Iced Tea, and Water.

Dessert: Baklava or Persian Love Cake

* $17 Per Person

**Asian Fusion**


Dessert: Chocolate Chinese 5 Spice Cake

* $14 Per Person
ALL BUFFETS MAY BE SERVED FOR LUNCH OR DINNER. PLATED MEALS MAY BE SUBSTITUTED FOR BUFFETS FOR AN ADDITIONAL $1.50 PER PERSON.

Classic Buffet
Choice of Fresh Salad, Bread, 1 Custom Entree, 1 Vegetable, 1 Starch, and 1 House-Baked Dessert

$18 Per Person

Raider Buffet
Choice of Fresh Salad, Bread, 2 Custom Entrees, 1 Vegetable, 1 Starch, and 2 House-Baked Desserts

$22 Per Person

Deluxe Buffet
Choice of Fresh Salad, Bread, 3 Custom Entrees, 2 Vegetables, 1 Starch, and 2 House-Baked Desserts

$26 Per Person
ALL BUFFETS MAY BE SERVED FOR LUNCH OR DINNER. PLATED MEALS MAY BE SUBSTITUTED FOR BUFFETS FOR AN ADDITIONAL $1.50 PER PERSON.

Custom Buffet Selections

CHEF’S CUSTOM ENTREES


VEGETABLES


STARCHES


DESSERTS


BEVERAGES, SALAD & BREAD

Water, Iced Tea, or Lemonade Included with Buffets. Coffee and Soda Available For Additional Price.

Choice of Garden or Caesar Salad.

Choice of Breadsticks or Warm Dinner Rolls.
## Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canned Soda</td>
<td>$1.50 / Each</td>
</tr>
<tr>
<td>Canned Craft Soda</td>
<td>$1.75 / Each</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$1.50 / Each</td>
</tr>
<tr>
<td>Bottled Juice</td>
<td>$2.50 / Each</td>
</tr>
<tr>
<td>Bottled Iced Tea</td>
<td>$2 / Each</td>
</tr>
<tr>
<td>Coffee (Serves 15)</td>
<td>$28 / Gallon</td>
</tr>
<tr>
<td>Iced Tea, Fruit Punch, or Lemonade (Serves 30)</td>
<td>$30 / Station</td>
</tr>
<tr>
<td>Hydration Station with Fruit/Herbs (Serves 30)</td>
<td>$10 / Station</td>
</tr>
<tr>
<td>Hot Chocolate (Serves 15)</td>
<td>$20 / Gallon</td>
</tr>
<tr>
<td>Hot Water with Assorted Tea Bags (Serves 15)</td>
<td>$15 / Gallon</td>
</tr>
</tbody>
</table>
ALL BAR PACKAGES INCLUDE DISPOSABLE CUPS, STIR STICKS, BEVERAGE NAPKINS, AND ICE.

**Cash Bar - PRICE PER DRINK**
- Canned Beer Domestics $4.50
- Canned Beer Imports $5
- Wine $4

**Host/Open Bar - PRICE PER PERSON & DURATION**
- Canned Beer and In House Wine
  - 1 hour $10; 2 hours $12; 3 hours $14; 4 hours $15
- Bottled Beer and Premium Wine
  - 1 hour $13; 2 hours $15; 3 hours $16; 4 hours $17

**Bar Product List**
**BEER - CHOOSE (3):** Coors Light, Bud Light, Budweiser, Miller Light, Corona
**WINE - CHOOSE (3):** Cabernet, Merlot, Chardonnay, Pinot Noir, Zinfandel

**Additional Fees - APPLICABLE TO BOTH OPTIONS**
- Bartender (Per Person) $20/Per Hour (4 hr minimum)
- Set up Fee $300
- Glassware Rentals At Cost
## House-Made Desserts

### By the Dozen
- Assorted Cookies: $12
- Brownies: $12
- Lemon Bars: $15
- Assorted Cake Bites: $14
- Assorted Cupcakes: $32

### Classics
- Half Sheet Cake (Serves 45): $45
- Full Sheet Cake (Serves 90): $80
- Fresh Baked Seasonal Fruit Cobbler, Served Warm (Serves 12): $18

### Shortcake Station
- Fresh Baked Shortcake Biscuits: $30
- Assorted Berries & Whipped Cream
Per dozen