



**DINING  
SERVICES**

## **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.

# Breakfast

## 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**

# A La Carte Breakfast

## Fruit

Assorted Whole Fruit	<b>\$1.50 / Each</b>
Fresh Sliced Fruit	<b>\$3 / Person</b>

## Bakeries

Muffins	<b>\$14 / Dozen</b>
Petite Danish	<b>\$14 / Dozen</b>
Breakfast Breads (Serves 10)	<b>\$12 / Loaf</b>
House-Made Protein Balls	<b>\$14 / Dozen</b>

## Beverages

Coffee	<b>\$28 / Gallon</b>
Hot Tea	<b>\$15 / Gallon</b>
Bottled Juice	<b>\$2.50 / Each</b>
Bottled Water	<b>\$1.50 / Each</b>

## Oats & Yogurt

Overnight Oats	<b>\$3 / Each</b>
Yogurt Parfait	<b>\$3 / Each</b>

# Cold Appetizers

## 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**

# Cold Appetizers

## 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**

# Hot Appetizers

## 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 Meals

## 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**



# Pizza

## 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**

# Breaks

Granola & Protein Bar	<b>\$2.50 / Each</b>
Whole Fruit	<b>\$1.50 / Each</b>
House Baked Muffins	<b>\$14.00 / Dozen</b>
Fruit & Yogurt Parfait (with Granola)	<b>\$3.00 / Each</b>
Trail Mix	<b>\$2.00 / Each</b>
Fresh Fruit Cup	<b>\$3.00 / Each</b>
Beef Jerky	<b>\$3.00 / Each</b>
House-Made Protein Balls	<b>\$14.00 / Dozen</b>
Assorted Candy Bars	<b>\$2.00 / Each</b>
Bagged Chips	<b>\$1.50 / Each</b>

# Buffets

**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

Choose 2 Proteins: Grilled Chicken Breast, Beef Hot Dogs, Veggie Burgers, or Beef Burgers with Buns, Homemade Mac & Cheese, Baked Beans, Choice of Salad, House Made Chips, Condiments, Lettuce, Tomato, and Cheese. Served With Water and Lemonade or Iced Tea.

Dessert: Banana Pudding or Strawberry Shortcake

**\$18 Per Person | Minimum of 10 Guests**

# Buffets

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

Pork Bulgogi, General Tso's Chicken, Vegetable Fried Rice, Lo Mein, and Stir Fried Vegetables. Served With Lemonade, Iced Tea, and Water.

Dessert: Chocolate Chinese 5 Spice Cake

**\$14 Per Person**

# Custom Buffets

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**

# Custom Buffets

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

Chicken Piccata With Lemon & Butter Sauce. Chicken Caprese With Fresh Mozzarella, Fresh Basil, and Tomato Sauce. Lemon White Wine Cod. Herb Crusted Pork Loin With Horseradish Cream. Fire Roasted Cauliflower Steaks (Vegan). Herb Crusted Salmon With Honey Dijon Butter. Chimichurri Flank Steak With Cherry Tomatoes and Pickled Red Onions in Jus.

### VEGETABLES

Garlic Roasted Broccoli and Carrots. Honey Glazed Carrots. Southern Style Green Beans. Roasted Vegetable Blend. Asparagus. Garlic Roasted Brussels Sprouts.

### STARCHES

Roasted Garlic Mashed Potatoes. Cilantro Lime Rice. Herb Roasted Potatoes. Rice Pilaf or Orzo (Seasoned to Reflect Menu Selections).

### DESSERTS

Italian Lemon Cake. Bete Noir (Flourless Chocolate Cake. Gluten Friendly). Cheesecake Bars. Brownie Parfait. Strawberry Shortcake. Fruit Cobbler.

### 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

## Beverages

Canned Soda	<b>\$1.50 / Each</b>
Canned Craft Soda	<b>\$1.75 / Each</b>
Bottled Water	<b>\$1.50 / Each</b>
Bottled Juice	<b>\$2.50 / Each</b>
Bottled Iced Tea	<b>\$2 / Each</b>
Coffee (Serves 15)	<b>\$28 / Gallon</b>
Iced Tea, Fruit Punch, or Lemonade (Serves 30)	<b>\$30 / Station</b>
Hydration Station with Fruit/Herbs (Serves 30)	<b>\$10 / Station</b>
Hot Chocolate (Serves 15)	<b>\$20 / Gallon</b>
Hot Water with Assorted Tea Bags (Serves 15)	<b>\$15 / Gallon</b>



# Bar Services

**ALL BAR PACKAGES INCLUDE DISPOSABLE CUPS, STIR STICKS, BEVERAGE NAPKINS, AND ICE.**

## Cash Bar - PRICE PER DRINK

Canned Beer Domestics	<b>\$4.50</b>
Canned Beer Imports	<b>\$5</b>
Wine	<b>\$4</b>

## Host/Open Bar - PRICE PER PERSON & DURATION

Canned Beer and In House Wine	<b>1 hour \$10; 2 hours \$12; 3 hours \$14; 4 hours \$15</b>
Bottled Beer and Premium Wine	<b>1 hour \$13; 2 hours \$15; 3 hours \$16; 4 hours \$17</b>

## 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)	<b>\$20/Per Hour (4 hr minimum)</b>
Set up Fee	<b>\$300</b>
Glassware Rentals	<b>At Cost</b>

# House-Made Desserts

## By the Dozen

Assorted Cookies	<b>\$12</b>
Brownies	<b>\$12</b>
Lemon Bars	<b>\$15</b>
Assorted Cake Bites	<b>\$14</b>
Assorted Cupcakes	<b>\$32</b>

## Classics

Half Sheet Cake (Serves 45)	<b>\$45</b>
Full Sheet Cake (Serves 90)	<b>\$80</b>
Fresh Baked Seasonal Fruit Cobbler, Served Warm (Serves 12)	<b>\$18</b>

## Shortcake Station

Fresh Baked Shortcake Biscuits, Assorted Berries & Whipped Cream Per dozen	<b>\$30</b>
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