

# dining services menu

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# policies and procedures

## **Welcome to VU Catering**

Our mission is to provide you with a creative, cutting edge culinary experience, exceptional quality and service while working within your budgetary guidelines. Catertrax is our online ordering program at [www.valpo.edu/dining/catering](http://www.valpo.edu/dining/catering) and is accessible from any computer. Our team of professional staff is available to assist you in planning your special event. Please contact our offices for customized service at 219-464-5016, Monday-Friday, 8:00 AM to 5:00 PM or email us at [catering@valpo.edu](mailto:catering@valpo.edu)

## **Reserving the Room**

It is the customer's responsibility to reserve room/venue, tables, chairs, audio-visual equipment, garbage cans and any additional needs through the appropriate University Building. Please call 219-464-5007 to reserve a room. Dining Services is not responsible for setting up or providing tables or chairs. Please make arrangements prior to contacting Dining Services Catering Department. Dining Services will require a reservation number for all functions held at the University.

## **Ordering**

We ask that final menu selections be made **two weeks prior** to your event to ensure ample time for staffing, linen and china, etc. Please call 219-464-5016 for Dining questions. We do realize that special events may arise unexpectedly and we will do our best to provide you service on short notice. **Events made less than three business days before the event will have a 15% surcharge added to the final bill or a \$30.00 minimum charge.**

## **Final Counts**

For all events Dining Services requires a guaranteed guest count **three business days prior** to your event. If the final number is not received, the original number given at time of booking will be used. Billing is based on the final count. If the number of guests is higher than the final guaranteed count, you will be charged accordingly.

## **Cancellations**

All cancellations are required to be made **four business days prior** to the event. Cancellations made less than four business days prior to the event are subject to 50% of the estimated total bill. Events that are canceled less than one day prior to the event will be subject to 100% of the estimated total bill. For events canceled due to natural causes, client will be subject to a 50% charge of the total bill.

## **Billing and Payment Policy**

Payment is required **three business days prior** to the contracted event date. Contracts must be paid in full within 3 business weeks following the event.

## **Tax Exempt Policy**

Clients are required to fax tax-exempt forms to our office at 219-464-6280, **seven business days prior** to the contracted event date. We cannot remove tax after the fact.



# policies and procedures

## **Outside Services**

Food service events scheduled within a University Building must be catered by Dining Services unless prior approval is made with a Director of Dining Services. This includes completing a food release form, relieving the University of any liability. This also applies to groups hosting non-commercial functions. Please see Dining Services Release Agreement for all rules and regulations. The release agreement must be turned in two weeks prior to event date. The release form is only for internal departments and organizations affiliated with Valparaiso University.

## **Special diets accommodated upon request.**

## **Catering Service Options**

China Service: Includes all flatware, glasses and plates for formal events.

Plastic Service: We offer plastic plates with paper napkins, plastic cups and flatware for more casual events.

To-Go'-Pick-Up's: Plastic service ware will not be provided. If requested, an additional cost will apply.

Cake Pick-Up's: Plastic plate, napkin and fork provided per serving count. An additional cost will apply if extra serving items are requested.

## **Labor Fees**

To ensure that your event is a success, catering staff will be provided for all events as per the following:

- Served meals: one service worker will be provided for every two or three tables.
- Buffets: one service worker will be provided for every four tables.
- Receptions: one service worker will be provided for every four tables.
- A la carte: menus ordered that include hot food items require a service worker to attend at an additional cost.

It is recommended (for your best interest and your guest experience) that for any reception over 50 guests, a service worker be added to your event at an additional cost.

## **Additional Labor**

- Service workers are \$20.00 an hour.
- Functions over four hours and/or 500 guests can be subject to an additional service worker fee.
- When requesting additional labor, you must follow the procedures for ordering. We request that you inform us of your labor needs two weeks prior to your event to ensure ample time for staffing.
- Carver requests are \$40.00 per hour.



# policies and procedures

## **Dessert Cutting Service**

We are happy to provide a cutting utensil for any cakes, tortes and pies purchased a la carte for your event. A service worker can also be provided to cut and plate your dessert for your guest at a minimum cost of \$20 per hour.

## **Leftover Food**

In accordance with federal and state food safety guidelines, individuals may not leave the premises with food products of any kind. This policy is standard for the catering industry. This policy is in effect for the following reasons with the only exception being for bakery products:

- 1.) Liability: Dining Services is responsible for the safety of all the food it prepares and serves. Food that is mishandled is very susceptible to food borne illness. Food items must be properly handled, chilled, stored, heated and served.
- 2.) Cost: Additional labor and equipment would require to package, label, store and issue the products to customers.

## **Linen and Skirting**

Standard white linen and skirting are provided for food and beverage tables for functions that are buffet, plated or served meals. Linen and skirting for any additional tables will be the responsibility of the customer. Please refer to page 49 for available options.

Specialty skirting and linens are available upon request. If you prefer colored linen other than our standard, please contact the Catering Department at 219-464-5016 to discuss the available options and pricing. Black linens are subject to availability.

## **China Charges**

\$2.00 per person for china in all locations on campus except the Harre Union and the Christopher Center.

Additional glassware (example barware) is available at \$.75 per glass.

Rental costs for additional equipment may incur and will be billed to the client for events with 500 people or more.

## **Decorations**

Dining Services will supply single bud vases with one stem for buffet and served meals. Arrangements can be made for other optional centerpieces and additional fresh flower arrangements at an additional cost. You may also provide your own table arrangements. Please inform Dining Services of your decoration needs.

Candles: Please note that in accordance with Indiana State Safety Regulations, candles used for decoration (if they will be lit) must be contained with glass or fireproof enclosures.



# policies and procedures

## **Delivery Fees**

There is no delivery fee for catering services held on campus unless the total bill is under \$50.00. In this situation, a \$30.00 delivery fee will be applied. All off-campus events will be subject to minimum \$65.00 delivery fee, depending on the circumstances of the event. All services held in the Harre Union will not be subject to a delivery charge. Events in Harre Union under \$50.00 are subject to a labor charge.

## **Donations**

Please make arrangements with Dining Services prior to your event if you need accommodations for accepting or collecting donations. Dining Services will set-up and take-down, and will handle your donations subject to a charge to be determined.

## **Outside Groups**

Groups not affiliated with Valparaiso University will be subject to a 15% fee on final bill before tax. A 50% deposit is required at the time of booking. Full payment is due with final guarantee, 10 business days prior to the contracted event date.

## **Additional Services**

For the purpose of deciding your group's menu for a Valparaiso University catered event, Dining Services can provide a taste test for the group's planning committee. For this service, there will be an additional charge of \$8.00 per person added to your event contract. Contact the Dining Office at 219-464-5016 to schedule a date and time for the tasting. Final menu decisions should be made two weeks prior to event date, so please plan your tasting accordingly.



beverages



# beverages

<b>Beverages</b>	<b>Gallon</b>	<b>Half Gallon</b>	<b>Beverage packets</b>	
Ice water	4.00	2.00	Assorted tea	.95
Fresh brewed iced tea	8.95	4.95	Hot spiced cider	.95
Country Time Lemonade	7.95	4.95	Hot chocolate	.95
Fruit punch	7.95	4.95	<b>Beverages Individual</b>	
Gatorade	8.95	5.50	Valpo water 8 oz.	.95
<b>Specialty punch</b>	10.95	5.95	Canned Pepsi product	1.15
Cranberry Citrus			20 oz. Aquafina water	1.45
Cranberry Colada			Flavored water	1.85
Golden Glow			Ocean Spray bottled juices	1.85
Luau			<b>Beverages by the pack</b>	
Sangria			Assorted canned Pepsi 12 pack	8.50
Tropical			Aquafina 20 oz. 24 pack	29.95
Apple cider (in season)	Seasonal Price		Valpo water 8 oz. 24 pack	20.95
Orange juice	11.95	6.95	Sparkling Grape Juice 25 oz.	6.00
Hot chocolate	12.95	7.50		
Coffee (regular and decaf)	16.95	9.50		
Fresh brewed iced coffee	17.95	10.50	Ice per 10 pound bag	5.95

**Beverage menu items are provided with all the necessary glassware, utensils, and condiments.**



breakfast



# breakfast breaks

Breakfast breaks include ice water, coffee, hot water with assorted tea bags, orange juice, butter, cream cheese and linen for food & beverage tables.

**The Dunes Hiker** **9.95**

- Whole fresh fruit
- Fresh cut fruit
- Yogurt parfaits
- Coffee cake
- Mini bagels, mini croissants, mini scones

**Designer Continental Breakfast (Choose three)** **8.95**

\*Served with fresh cut fruit and yogurt.

- |             |             |
|-------------|-------------|
| Mini muffin | Mini scones |
| Mini danish | Coffee cake |
| Mini bagels | Fruit bread |

**Savory Breakfast (Choose three)** **7.95**

\*Served with fresh cut fruit

- |                 |                   |
|-----------------|-------------------|
| Fresh cut fruit | Scones            |
| Croissant       | Assorted biscotti |
| Mini bagels     |                   |

**Light Breakfast (Choose two)** **5.95**

\*Served with a piece of whole fresh fruit

- |             |             |
|-------------|-------------|
| Fruit bread | Mini muffin |
| Mini scone  | Mini danish |

**Chapel Break** **4.95**

- Bagels with butter, assorted cream cheese, peanut butter and jelly selection



# breakfast buffet

Hot breakfast buffets include ice water, coffee, hot water with assorted tea bags, orange juice, and linen for food & beverage tables.

## **The Crusader Breakfast Buffet** (Minimum 10 guests)

**11.95**

**Choice of 1** option from each of the following areas

### **Starter**

Fresh cut fruit or Yogurt

### **Scrambles - all items served on the side**

Valpo - cheese, mushrooms, peppers, and onions

Castroville - artichokes, garlic mushrooms, and mozzarella

Greek - diced red onions, feta cheese and black olives

Monterey - sautéed mushrooms and monterey cheese

Tombstone - chorizo sausage, diced peppers, pepper jack cheese

Western - diced red and green peppers, onions and ham

\*All scrambles served with ketchup and salsa

### **Potatoes**

Crusader potatoes - diced potatoes seasoned and buttered

Hash browns - shredded potatoes seasoned and buttered

Potatoes O'Brien - diced potatoes with diced red and green peppers

### **Meats**

Pork sausage links (3)

Turkey sausage patties (2)

Bacon (3)

Canadian bacon (2)

### **Breakfast pastries**

Mini muffin

Mini danish

Mini bagels

Mini scones

Fruit breads

Coffee cake

Add French toast or pancakes for \$1.95 per person

Served with butter and syrup



# plated breakfast

Breakfast is served with ice water, coffee, assorted hot teas, orange juice and linen for food & beverage tables.

Choose mini muffins or mini scones (Choice of: Blueberry, Chocolate Chip, or Cranberry) to accompany the following meals:

**Quiche du Jour** **10.95**

Served with fresh cut fruit and seasoned diced potatoes

**Strata du Jour** **10.95**

Served with fresh cut fruit and seasoned diced potatoes

**French Toast Plate** **9.95**

Served with sausage links and diced fruit

**Breakfast Couscous** **8.95**

Served with honey, dates and diced fruit

**Biscuits and Gravy** **7.95**

Served with fresh cut fruit and seasoned diced potatoes

## Additional Breakfast Items

Price per person

### Meats

Turkey sausage (2)	1.95
Ham steak (1)	1.95
Sausage links (3)	1.95
Canadian bacon(2)	1.95

### Sides

French toast (1)	1.95
Pancakes (2)	1.95
Biscuits and gravy (2)	2.25

### Beverages

Bottled Ocean Spray juice	1.85
Milk	1.05



# breakfast pastries

All pastries by the dozen

Mini bagels	6.95
Mini croissants	6.95
Mini scones	6.95
Mini muffins	4.95
Donut holes	4.95

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Coffee cake	10.95
Muffins	9.95
Danish	9.95
Scones	8.95
Bagels	8.95
Donuts	8.95

## **Breakfast Breads** - (Loaf serves 10)

6.95 per loaf

Banana nut  
Blueberry  
Cherry  
Lemon  
Pumpkin Nut  
Zucchini



snack breaks



# snack breaks

Snack breaks include bottled Valpo water or canned Pepsi product.

	<b>Per person</b>
<b>Wellness</b> Fresh cut fruit Cheese cubes Crackers Granola bars	<b>8.95</b>
<b>Sweet Tooth</b> Iced brownies Fresh cut fruit Assorted freshmen cookies	<b>7.95</b>
<b>South of the Border</b> Tortilla chips Salsa Guacamole Churros Mexican layered bean dip	<b>6.95</b>
<b>Snack Attack</b> Gardettos M&M's Goldfish	<b>5.95</b>



# snack breaks

<p><b>Mediterranean</b> (Serves 12)</p> <p>Red pepper hummus Traditional hummus Includes pita wedges, cucumber, and grape tomatoes</p>	<p><b>18.95</b></p>	<p><b>Whole Fresh Fruit</b></p>	<p><b>9.95/dozen .85 each</b></p>
<p><b>Chips and Salsa</b> (Serves 12)</p> <p>Add guacamole</p>	<p><b>12.95</b> 4.95</p>	<p><b>Assorted individual snacks (each) .95</b></p> <p>Plain Lays BBQ Lays Fritos Doritos Baked Lays Pretzels Popcorn</p>	
<p><b>Trail Mix</b> (1 pound - Serves 20)</p>	<p><b>11.50</b></p>		
<p><b>Gardetto's</b> (2 pounds - Serves 28)</p>	<p><b>10.95</b></p>		
<p><b>M&amp;M's</b> (1 pound - Serves 8)</p>	<p><b>5.95</b></p>		
<p><b>Mini pretzels</b> (2 pound- Serves 32)</p>	<p><b>9.95</b></p>		
<p><b>Barbeque or Ruffle Potato Chips</b> (1 pound - Serves 20)</p> <p>Add ranch or French onion dip</p>	<p><b>4.95</b> 3.95</p>		



boxed lunches



# boxed sandwiches

All sandwiches are served on whole wheat bread unless otherwise specified.

## The Masters

**12.95**

Sandwich choice, pasta salad, fresh fruit cup, specialty mousse cup, and bottled 8 oz. Valpo water or canned Pepsi product.

Roast Beef with caramelized onions and gorgonzola cheese on a brioche

Turkey with avocado and cherry smoked bacon on a ciabatta roll

Curried Chicken with grapes and almonds on a croissant

Mediterranean with hummus, roasted red peppers, artichokes, feta, red onion, and basil oil on a whole grain batard

Tuna salad with guacamole aioli and sundried tomato on a croissant

## Undergraduate Boxed Lunch

**9.95**

Sandwich choice with lettuce and tomato, whole fresh fruit, assorted chips, two fresh baked freshmen cookies, and bottled 8 oz. Valpo water or canned Pepsi product

Roast beef and Cheddar

Ham and Swiss

Turkey and Cheddar

Veggie and hummus

## Upgrades

Croissant, bagel or pretzel roll .95

Add a side salad: Potato, pasta, or cole slaw 1.25

## Express Boxed Lunch

**7.95**

Sandwich choices: Roast Beef and Cheddar, Ham and Swiss, or Turkey and Cheddar.

Sandwiches are served with whole fresh fruit or individual bag of chips, a fresh baked freshmen cookie, and a bottled 8 oz. Valpo water.



# boxed wraps

Our wraps are served with fresh cut fruit, pasta salad, two fresh baked freshmen cookies and bottled Valpo water or canned Pepsi product.

<b>Cajun Shrimp Wrap</b> Cajun shrimp salad wrapped in sour cream and Cajun spices on shredded lettuce	<b>11.95</b>
<b>Grilled Salmon Wrap</b> Grilled salmon with Romaine lettuce, tomatoes, and sesame ginger sauce	<b>11.95</b>
<b>Vegetarian Wrap</b> Fresh vegetables, roasted red peppers and garlic hummus	<b>10.95</b>
<b>Buffalo Chicken Wrap</b> Spicy grilled chicken, with Romaine lettuce, tomatoes, and ranch dressing	<b>10.95</b>
<b>Chicken Caesar Wrap</b> Grilled chicken on a bed of Romaine with parmesan cheese and Caesar dressing	<b>10.95</b>
<b>Turkey Club Wrap</b> Turkey, bacon, cheese, Romaine lettuce, tomatoes and mayonaise	<b>10.95</b>
<b>BLT Wrap</b> A classic with bacon, Romaine lettuce, tomato and mayonaise	<b>10.95</b>
<b>Philly Wrap</b> Sliced beef, provolone cheese, sauteed peppers and onions along with red pepper mayonaise	<b>10.95</b>
<b>Express Boxed Wrap</b> Wrap choices: roast beef, ham or turkey Wraps are served with whole fresh fruit or bag of chips, a fresh baked freshmen cookie, and a bottled 8 oz. Valpo water	<b>8.95</b>



# boxed salads

Served with roll, butter and fresh fruit or two fresh baked freshmen cookies, assortment of canned Pepsi products or bottled 8 oz. Valpo water.

## **Cobb Salad**

Fresh romaine, turkey, bacon, hard boiled egg, guacamole, black olives, tomatoes, blue cheese, and choice of dressing

**10.95**

## **Taco Salad**

Shredded lettuce, julienne chicken breast, salsa, guacamole, sour cream, cheese, black olives, green onions, tortillas, and choice of dressing

**10.95**

## **Spring Salad**

Artisan greens, sliced strawberries, mandarin oranges, green onions, pecans, and choice of dressing

**9.95**

## **Spinach Mushroom**

Fresh spinach, mushrooms, hard boiled eggs, crumble bacon, red onion ring, and choice of dressing

**9.95**

## **Caesar Salad**

Fresh romaine, parmesan cheese, croutons, and Caesar dressing

**9.95**

### **Dressings:**

Ranch

Italian

Bleu cheese

French

Balsamic vinaigrette\*

Raspberry vinaigrette\*

\*Indicates low fat

### **Additions to your salad:**

Seasoned Chicken 2.95

Seasoned Shrimp 3.50



lunch



# lunch buffets

Includes iced tea, water, coffee, dessert and linen for food & beverage tables. Minimum buffet size -12 guests

**Per Person**

## **Build Your Own Sandwich**

**13.95**

Smoked ham, turkey, roast beef, salami Swiss, provolone, cheddar  
Lettuce, tomato, red onion, and pickle chips, mayo and mustard  
Variety of breads  
Tossed salad with Italian and ranch dressings  
Pasta salad  
Red pepper hummus with pita  
Freshman cookie

## **Savory Cold Buffet**

**13.95**

Pecan chicken breast  
Artisan greens, carrot, cucumber, tomato, with ranch and raspberry vinaigrette dressings  
Pasta salad  
Fresh fruit salad  
Rolls and butter  
Freshman cookie

## **Italian**

**13.95**

Tossed salad with Italian and raspberry vinaigrette dressings  
Chef's pasta  
Beef Meatballs and Italian sausage links  
Marinara and alfredo sauce  
Italian bread  
Steamed broccoli  
Mini cannoli

**A variety of homemade dessert selections are available from our bakery at an additional charge.**



# lunch buffets

## **Fajita Bar**

**13.95**

Seasoned steak and chicken  
Sauteed peppers and onions  
Flour tortillas  
Seasoned black beans  
Spanish rice  
Salsa  
Tortilla chips  
Lettuce, tomatoes, shredded cheese, and sour cream  
Mini churros

## **Asian Stir Fry**

**13.95**

Cold salad  
Beef n' broccoli stir fry  
General Tso chicken stir fry  
Vegetarian spring rolls  
Vegetable fried rice Asian  
veggies  
Fortune cookie

## **Wraps Bar**

**11.95**

Ham, Turkey, and Vegetarian wraps  
Pasta salad  
Chips  
Fruit salad  
Freshman cookie

**A variety of homemade dessert selections are available from our bakery at an additional charge.**



# lunch buffets

**Per person**

## **Soup and Salad Bar**

**13.95**

Served with rolls and butter and a freshman cookie

Mixed green salad with choice of two meats, one cheese, five veggies, two dressings and one soup

### **Meats**

Cubed ham  
Cubed turkey  
Cubed tofu  
Tuna salad  
Chicken salad

### **Cheeses**

Cheddar  
Colby jack  
Parmesan  
Mozzarella

### **Veggies**

Cucumbers  
Tomatoes  
Black olives  
Carrots  
Peas  
Mushrooms  
Broccoli  
Cauliflower  
Sliced peppers  
Onions  
Garbanzo beans

### **Dressings**

Ranch  
Italian  
Bleu cheese  
French  
\*Balsamic vinaigrette  
\*Raspberry vinaigrette  
\*Indicates low fat

### **Soups**

Broccoli cheese  
Chicken Noodle  
Vegetarian vegetable  
Cream of potato  
Mushroom bisque  
Tomato basil  
Add homemade chili for \$1.25/person  
All soups served with crackers

**A variety of homemade dessert selections are available from our bakery at an additional charge.**



# cold plated lunch

Includes choice of dressing, roll, butter, choice of dessert, iced tea, water, coffee and linen for food & beverage tables.

## salads

Per person

### **Steak in the Rough**

Grilled steak served with hard boiled eggs, tomato wedges, red onions, grilled red and green peppers, with bleu cheese on a bed of mixed greens

**15.95**

### **Citrus Salmon Salad**

Baked salmon, asparagus, red pepper, and Mandarin orange on a bed of romaine with a light citrus dressing

**14.95**

### **Fajita Salad**

Chicken strips served with salsa, guacamole, sour cream, topped with cheese, black olives, green onions and tortilla strips on a bed of romaine and spring mix

**13.95**

### **Chicken Salad**

Chicken contains yogurt, almonds, raisins, celery, and red onions. Garnished with carrots, radishes, black olives, hard boiled eggs and celery sticks on a bed of spring mix

**12.95**

### **Taco Salad**

Seasoned ground beef, served with salsa, guacamole, sour cream, topped with cheese, black olives, green onions and tortilla strips with shredded lettuce

**12.95**

### **Chef Salad**

A spinach and lettuce mix with hard boiled eggs, Swiss cheese, cheddar cheese, ham, turkey, and tomatoes

**12.95**

### **Cobb Salad**

Romaine mixture with turkey, bacon, hard boiled egg, avocado, black olives, tomatoes, and bleu cheese

**12.95**

Dressing choices (\*Indicates low fat):

Ranch, Italian, Bleu cheese, French, Honey mustard, Raspberry vinaigrette\*, Balsamic vinaigrette\*

Choice of one dessert: Fruit Parfait, Strawberry Shortbread, Marble Cake with Vanilla Icing, Frosted Brownie or Apple Pie with Crumble Topping

**A variety of homemade dessert selections are available from our bakery at an additional charge.**



# cold plated lunch

Includes iced tea, water, coffee, choice of dessert and linen for food & beverage tables.

## wraps

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Served with fresh fruit or pasta salad

Per person

### **Grilled Salmon Wrap**

**12.95**

Grilled salmon with Romaine lettuce, and tomatoes

### **Cajun Shrimp Wrap**

**12.95**

Shrimp salad with lettuce, sour cream, and Cajun spices

### **BLT Wrap**

**11.95**

A classic with bacon, lettuce, tomato, and mayo

### **Vegetarian Wrap**

**11.95**

Spinach, fresh vegetables, roasted red peppers, and traditional hummus

### **Buffalo Chicken Wrap**

**11.95**

Spicy fried chicken with lettuce, tomato, and ranch dressing

### **Chicken Caesar Wrap**

**11.95**

Grilled chicken with Romaine lettuce, Parmesan cheese, and Caesar dressing

### **Philly Beef Wrap**

**11.95**

Roast beef, provolone cheese, grilled peppers and onion, along with savory mayo

### **Add a cup of soup for 1.95 per person**

Soups: broccoli cheese, chicken noodle, vegetarian vegetable, cream of potato, mushroom bisque, and tomato basil

Choice of one dessert: Fruit Parfait, Strawberry Shortbread, Marble Cake with Vanilla Icing, Frosted Brownie or Apple Pie with Crumble Topping

**A variety of homemade dessert selections are available from our bakery at an additional charge.**

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# hot plated lunch

Includes a house salad with two dressings, roll, butter, choice of one dessert, iced tea, water, coffee, and linen for food & beverage tables

	<b>Per person</b>
<b>Sirloin Steak Sandwich</b>	<b>14.95</b>
Seasoned steak served on Texas toast with a garlic aioli, and baked potato	
<b>Baked Salmon</b>	<b>12.95</b>
Fresh salmon baked in lemon citrus sauce, broccoli and rice pilaf	
<b>Mahi Mahi</b>	<b>12.95</b>
Citrus marinated baked Mahi Mahi with Jamaican rice and pineapple salsa	
<b>Grilled Portobello Stacker</b>	<b>12.95</b>
Grilled portobello, roasted red peppers, eggplant, bleu cheese crumbles, spinach drizzle with a balsamic glaze and rice pilaf	
<b>Stuffed Shells</b>	<b>12.95</b>
Two large shells stuffed with Italian cheeses and topped with marinara, garlic roasted potatoes and Italian vegetables	
<b>Roasted Turkey</b>	<b>12.95</b>
Roasted turkey, whipped potatoes, gravy, stuffing, peas and mushrooms with a cranberry sauce	
<b>Chicken Parmesan</b>	<b>12.95</b>
Seasoned chicken breast, bow tie pasta with marinara and Italian vegetables	
<b>Orange Chicken</b>	<b>11.95</b>
Roasted chicken breast with orange glaze, steamed rice, carrots and peas	

Choice of one dessert: Fruit Parfait, Strawberry Shortbread, Marble Cake with Vanilla Icing, Frosted Brownie or Apple Pie with Crumble Topping

**A variety of homemade dessert selections are available from our bakery at an additional charge.**



# hot plated lunch

	<b>Per person</b>
<b>Curried Cauliflower</b> Curried cauliflower mushroom over basmati rice with chef's vegetables	<b>11.95</b>
<b>French Dip</b> Classic French Dip served with potato wedges and marinated grilled vegetables	<b>11.95</b>
<b>Spinach Lasagna</b> Spinach lasagna with Italian vegetables and garlic roasted potatoes	<b>11.95</b>
<b>Traditional Meat Lasagna</b> Served with Italian vegetables and garlic roasted potatoes	<b>11.95</b>

**Add a cup of soup for 1.95 per person**

Soup choices: broccoli cheese, chicken noodle, vegetarian vegetable, potato, mushroom bisque, and tomato basil

Choice of one dessert: Fruit Parfait, Strawberry Shortbread, Marble Cake with Vanilla Icing, Frosted Brownie or Apple Pie with Crumble Topping

**A variety of homemade dessert selections are available from our bakery at an additional charge.**



# hors d'oeuvres

Price per person includes linen for food and beverage tables along with guest dining tables. Iced tea, water and coffee are included.

\*Reception event time limited to a maximum of 90 minutes. Minimum of 24 guests (please refer to pages 30 & 31 for smaller selections)

## **Per person price**

**(Choose from our hot or cold hors d'oeuvre selections on page 30 or 31)**

Choice of three	9.95
Choice of five	13.95
Choice of seven	17.95
Choice of ten	20.95



# cold hors d'oeuvres

Per dozen

<b>Canapés</b> Assorted finger sandwiches	<b>19.95</b>	<b>Mini Chicken Salad, Tuna Salad or Crab Salad Cream Puffs</b> Bite sized cream puffs filled with your choice of filling	<b>9.95</b>
<b>Caprese on a Stick</b> Artichoke, mozzarella, olive, and bell peppers	<b>17.95</b>	<b>Tipped Pineapple</b> Pineapple tipped in dark chocolate	<b>9.95</b>
<b>Asparagus Wrapped Prosciutto</b> Lightly steamed asparagus with fresh prosciutto	<b>14.95</b>	<b>Cucumber Sandwiches</b> Cucumber slices served open faced on light cocktail rye with a creamy seasoned spread	<b>8.95</b>
<b>Prosciutto Wrapped Melons</b> Italian ham wrapped around a honeydew slice	<b>14.95</b>	<b>Cucumber Rounds with Red Pepper Hummus</b> Fresh sliced cucumber on rye bread topped with hummus	<b>7.95</b>
<b>Vietnamese Spring Rolls</b> Hand rolled vegetables wrapped in rice paper	<b>14.95</b>	<b>Tomato Basil Bruschetta</b> Fresh tomato and basil on a garlic crostini	<b>7.95</b>
<b>Fruit Kabobs</b> Seasonal fruit with yogurt dip	<b>14.95</b>	<b>Mini Vegetable or Turkey Pinwheel Wraps</b> Seasoned cream cheese with veggies or turkey	<b>7.95</b>
<b>Tipped Strawberries</b> Strawberries dipped in dark chocolate	<b>14.95</b>		
<b>Strawberry Brie on a Crostini</b> A slice of strawberry garnish with brie upon a crostini	<b>11.95</b>		



# hot hors d'oeuvres

Per dozen

## **Camarones Brochette**

**24.95**

Bacon wrapped shrimp with cheese and jalapeno

## **Chicken Wellingtons**

**24.95**

Seared chicken with mushroom duxelle wrapped in puff pastry

## **Bacon Wrapped Scallops**

**21.95**

Fresh scallops wrapped in bacon

## **Crab Stuffed Mushroom Caps**

**21.95**

## **Bacon Wrapped Water Chestnuts**

**16.95**

Water chestnuts wrapped in bacon with a soy glaze

## **Spanakopita**

**16.95**

Baked layers of phyllo, feta cheese, and seasoned spinach

## **Mini Brie en Croute**

**16.95**

Served with raspberry glaze

## **Vegetable or Chicken Pot Stickers**

**15.95**

Served with soy sauce

## **Pork or Beef Skewers**

**14.95**

Teriyaki or Korean barbaque

## **Chicken Satay**

**13.95**

Curry, Thai peanut, or Barbeque style

## **Traditional Chicken Wings**

**12.95**

Your choice of plain, barbeque, or buffalo  
Served with celery and ranch

## **Egg Rolls**

**12.95**

Shrimp or pork served with sweet and sour sauce

## **Spring Rolls**

**10.95**

Vegetarian served with sweet and sour sauce

## **Vegetarian Samosas**

**10.95**

Served with chutney

## **Stuffed Mushroom Caps**

**10.95**

Artichoke or sausage

## **Sausage Rolls**

**10.95**

Puff pastry wrapped around Italian sausage

## **Boneless Chicken Bites**

**9.95**

Plain or buffalo with ranch or BBQ sauce

## **Pierogi**

**8.95**

Potato and cheese stuffed pasta

## **Meatballs**

**8.95**

Barbeque style or sweet and sour sauce

A service worker is required to service hot food items.



# platters

<b>Smoked Salmon</b> (Serves 25-30) Served with capers, onions, egg white, and egg yolk	<b>74.95</b>	<b>Charcuterie Board</b> (Serves 12-15) Select meats, cheeses and appropriate condiments	<b>29.95</b>
<b>Brie en Croute</b> (Serves 25-30) Served with crackers	<b>55.95</b>	<b>Shrimp Cocktail</b> (Serves 12) Served with cocktail sauce	<b>25.95</b>
<b>Gourmet Cheese Platter</b> (Serves 25-30) Fruit garnish. Served with crackers	<b>47.95</b>	<b>Spinach and Artichoke Dip</b> (Serves 12-15) Served with pita chips	<b>19.95</b>
<b>Cheese and Fruit</b> (Serves 25-30) Domestic cheese and seasonal fresh fruit. Served with crackers	<b>47.95</b>	<b>Mini Basil Cheesecakes</b> (Serves 25-30) Served with crackers	<b>19.95</b>
<b>Fresh Fruit Tray</b> Seasonal fresh fruit	<b>Large 47.95</b> <b>Small 29.95</b>	<b>Roasted Vegetable Platter</b> (Serves 25-30)	<b>18.95</b>
<b>Club Triangle Sandwiches</b> (36 triangles) Ham, turkey and bacon sandwich quarters	<b>45.95</b>	<b>Pita and Red Pepper Hummus</b> (Serves 12) Red pepper hummus with pita points	<b>16.95</b>
<b>Domestic Cheese and Crackers Display</b> Cheddar, Colby Jack, Swiss	<b>Large 29.95</b> <b>Small 18.95</b>	<b>Mini Dollar Sandwiches</b> (Per dozen) Roast beef, turkey, ham, or sliced chicken with mayo and mustard	<b>12.95</b>
<b>Vegetable Platter</b> Seasonal vegetables served with dip	<b>Large 29.95</b> <b>Small 18.95</b>		



dinner



# themed dinner buffets

Dinners include iced tea, water, coffee, dessert and linen for food and beverage tables. Minimum buffet size - 20 guests

## **Sicilian 16.95**

Roman salad with Italian dressing  
Chicken cacciatore  
Traditional lasagna or spinach lasagna  
Roasted potatoes  
Seasoned green beans  
Rustic bread with butter  
Cannoli

## **Southern Bell 16.95**

Southern style cole slaw Fried chicken  
Barbeque spare ribs  
Mashed potatoes with gravy  
Steamed green beans  
Corn bread with whipped butter  
Peach pie

## **Southern Gentleman 16.95**

Creamy macaroni salad  
Fried catfish  
Roasted chicken  
Fried green tomatoes  
Red beans and rice  
Sweet cornbread Biscuits and honey  
Lemon chess pie

## **Tex Mex 16.95**

Chips and salsa  
Seasoned beef and chicken  
Sauteed peppers and onions  
Flour tortillas  
Roasted tomato rice  
Seasoned black beans  
Sour cream, salsa, lettuce, tomato, shredded cheese, and black olives  
Churros

## **Wild Wild West 16.95**

Creamy cole slaw  
Smoked beef brisket  
Barbeque chicken quarters  
Lyonnais potatoes  
Baked beans  
Cream corn  
Biscuits with honey butter  
Sweet potato pie

**A variety of homemade dessert selections are available from our bakery at an additional charge.**



# create your own dinner buffet

Choice buffet including, but not limited to one, two or three entrees with your choice of one item/side from each category (minimum 20 guests)

One entrée	15.95	Each additional entrée	3.95
Two entrée	17.95	Each additional side	1.95
Three entrée	20.95	Chef attended carving station	2.00 per person

## Entrée Selections

Sliced turkey breast  
 Sliced honey ham  
 Sliced roast beef  
 Traditional meat lasagna  
 Herb roasted chicken quarters  
 Baked lemon herb salmon  
 Spinach lasagna (vegetarian)  
 Cheddar macaroni  
 Cheese ravioli (vegetarian)  
 Curried mushroom and cauliflower (vegetarian)  
 Butternut ravioli (vegetarian)

## Salad Selections (Choice of 1)

House salad: ranch, raspberry vinaigrette, Italian, tomato, cucumber, carrot  
 Caesar salad: Caesar dressing, Romaine, Parmesan, croutons  
 Spinach salad: warm bacon dressing, mushroom, red onion

## Vegetable Selections (Choice of 1)

Glazed baby carrots  
 Seasonal medley  
 Steamed broccoli  
 Grilled zucchini and yellow squash  
 Buttered corn  
 Seasoned green beans

## Pastas and Starches Selections (Choice of 1)

Orzo mushroom pilaf  
 Fruited couscous  
 Mashed red potatoes and gravy  
 Oven roasted red potatoes  
 Au gratin potatoes  
 Rice pilaf

## Dessert Selections (Choice of 1)

Marble cake with vanilla icing  
 Frosted brownie  
 Apple pie with crumble topping  
 Cheesecake  
 Fruit Romanoff  
 Swirl Mousse Cup with Fruit Sauce

**A variety of homemade dessert selections are available from our bakery at an additional charge.**



# plated dinners

Dinners include iced tea, water, coffee, house salad, choice of dressing, rolls and butter, choice of one dessert and linen for food & beverage tables.

<b>Grilled Filet Mignon</b> Filet Mignon in a red wine demi glaze, served with grilled asparagus, and mashed potatoes	<b>26.95</b>
<b>Grilled New York Strip</b> New York Strip with a mushroom demi glaze, served with oven roasted potatoes and chef's vegetable	<b>24.95</b>
<b>Boneless Pork Chop</b> Grilled pork chop served with new red potatoes, grilled apple rings, and chef's vegetable	<b>17.95</b>
<b>Baked Red Snapper</b> Baked red snapper finished with almonds and butter, served with rice pilaf and chef's vegetable	<b>16.95</b>
<b>Grilled Cauliflower Steak</b> Grilled cauliflower served with basmati rice and chef's vegetable	<b>16.95</b>
<b>Chicken Wellington</b> Seared chicken with mushroom duxelle wrapped in puff pastry served with roasted potatoes and chef's vegetable	<b>16.95</b>
<b>Spinach Artichoke Ravioli</b> Six ravioli in alfredo or marinara served with two orders of chef's vegetable	<b>15.95</b>
<b>Italian Cod</b> Cod roasted with red peppers, onions, tomatoes with orzo pilaf and Italian vegetables	<b>15.95</b>
<b>Baked Salmon</b> Baked salmon served with a béarnaise sauce, rice medley and steamed broccoli	<b>15.95</b>
<b>Country Style Barbeque Ribs</b> Spare ribs slow roasted and smothered in barbeque sauce, with macaroni and cheese, buttered corn, and southern greens	<b>15.95</b>

Choice of one dessert: Cheesecake, Fruit Romanoff, Swirl Mousse Cup with Fruit Sauce, Marble cake with Vanilla Icing, Frosted Brownie or Apple Pie with Crumble Topping



# plated dinners

<b>Chicken Dijon</b>	<b>15.95</b>
Chicken breast rolled in Dijon mustard, seasonings, and Panko bread crumbs with orzo pilaf and chef's vegetable	
<b>Chicken Piccata</b>	<b>15.95</b>
Lightly floured chicken breast sautéed in olive oil and finished with a lemon caper butter sauce, served with a rice medley and haricot vert beans	
<b>Pilgrim Dinner</b>	<b>14.95</b>
All white turkey meat and ham served with dressing, sweet potatoes, green bean casserole and cranberry sauce	
<b>Curried Chicken</b>	<b>14.95</b>
Chicken thighs slowly roasted and presented with basmati rice and Mongolian cauliflower	
<b>Chicken Breast</b>	<b>14.95</b>
Roasted chicken breast with orange sauce, served with rice medley and chef's vegetable	
<b>Tri-colored Tortellini</b>	<b>14.95</b>
Tri-colored tortellini, Italian cheese, in a sundried tomato sauce served with chef's vegetable	
<b>Florentine Stuffed Shells</b>	<b>14.95</b>
Spinach and cheese stuffed pasta shells with marinara sauce, roasted potatoes, Italian vegetables	
<b>Traditional Lasagna</b>	<b>14.95</b>
Traditional meat lasagna served with roasted potatoes and Italian blend vegetables	
<b>Classic Fettuccine Alfredo</b>	<b>12.95</b>
Add chicken \$2.95. Add broccoli \$1.95	

Choice of one dessert: Cheesecake, Fruit Romanoff, Swirl Mousse Cup with Fruit Sauce, Marble cake with Vanilla Icing, Frosted Brownie or Apple Pie with Crumble Topping

**A variety of homemade dessert selections are available from our bakery at an additional charge.**



desserts, specialty cakes,  
and pastries



# cookies, brownies and bars

	<b>Per Dozen</b>
<b>Carrot Cake Bars</b>	<b>23.95</b>
<b>Frosted Brownies with nuts</b>	<b>20.95</b>
<b>Frosted Brownies</b>	<b>17.95</b>
<b>Bars</b> Lemon, Babe Ruth, raspberry, domino, banana, M&M and pumpkin	<b>17.95</b>
<b>Blond Brownies</b>	<b>15.95</b>
<b>The Graduate Cookies</b> Peanut butter, chocolate chip, oatmeal raisin, spice, sugar, and M&M	<b>14.95</b>
<b>The Freshmen Cookies</b> Peanut butter, chocolate chip, oatmeal raisin, spice, sugar and M&M	<b>7.95</b>
<b>Mini Gourmet Cookies</b> Nutmeg logs Peanut butter chocolate stars Chocolate tipped shortbread Sesame Raspberry thumb prints Mexican wedding cakes Lemon iced Chocolate meringue Chai Lavender S'mores Linzer	<b>6.95</b>



# homemade pastries

## Mini Gourmet Pastries

**Per Dozen**

**8.95**

Pecan tarts  
Assorted cheesecakes  
Cream puffs  
Lemon cream tarts  
Fruit cream tarts  
Frosted brownies (with or without nuts)  
Domino chocolate chip bars  
Iced pumpkin bars  
Babe ruth  
Lemon bars  
Peanut butter chocolate chip bars  
Petite cupcakes



# cakes

Sheet cakes can be ordered in white, chocolate, yellow, marble, or spice with white or chocolate butter cream icing.

Specialty decorating: add 12.00 for half sheet cake and layered cakes, 20.00 for full sheet cakes, and 35.00 for sugar sheet images.

## **Full Sheet Cake** (serves 60-72)

Basic Decoration **58.00**

Iced **38.00**

## **Half Sheet Cake** (serves 30-36)

Basic Decoration **38.00**

Iced **27.50**

## **9 Inch Layered Cake** (serves 10-12)

Basic Decoration **24.00**

Iced **14.50**

## **6 Inch Layered Cake** (serves 4)

**Basic Decoration 10.00**

**Iced 6.45**

## **Full Sheet Carrot Cake** (serves 60-72)

Basic Decoration **69.00**

Cream cheese icing **49.50**

## **Half Sheet Carrot Cake** (serves 30-36)

Basic Decoration **44.50**

Cream cheese icing **33.00**

## **Freshmen Cup Cakes**

(minimum 1 dozen order) **10.95**

## **The Graduate Cup Cakes**

Large (minimum 1 dozen per order) **19.25**

Can be decorated

## **Stuffed Cup Cakes**

Large (minimum 1 dozen order) **24.95**

## **Tortes**

(Black forest, lemon, strawberry, mint chocolate) **19.50**

## **Strawberry Creme Cake**

(Half sheet only) **42.00**

Specially designed cakes can be customized. For options and pricing, please call the catering office at 219-464-5016.

Cakes delivered on campus will include a cake cutting utensil for your convenience.



# fresh baked whole pies

<b>Pecan Pie</b>	<b>14.95</b>
<b>Fruit Pies</b> Apple with crumble topping Fruits of the forest with crumble topping Cherry Blueberry	<b>14.95</b>
<b>French Silk Pie</b>	<b>11.95</b>
<b>Boston Cream Pie</b>	<b>11.95</b>
<b>Pumpkin Pie</b>	<b>11.95</b>



# additional lunch and dinner dessert options

## Per person

### Dessert Choice for Served Meals:

Marble Cake with vanilla frosting

Frosted brownie

Apple pie with crumble topping

**Mint Chocolate Torte 3.95**

**Lemon Torte**

**Strawberry Torte**

**Black Forest Torte**

**Pecan Pie 3.25**

**Apple Pie with Crumble Topping 2.95**

**Fruits of the Forest Pie with Crumbe Topping**

**Cherry Pie**

**Blueberry Pie**

**Pumpkin Pie**

**Boston Cream Pie**

**French Silk Pie**

**Cheesecake with Strawberry topping 3.50**

**Cheesecake with Blueberry topping 3.50**

**Cheesecake 2.95**

**Angel Food Cake 3.25**  
**with fresh strawberry sauce**

**Devil's Food Cake 3.25**  
**with fresh strawberry sauce**

**Pineapple Upside Down Cake 3.25**

**Carrot Cake 1.75**  
with Cream Cheese Frosting

**Chocolate Cake 1.25**

**Marble Cake**

**White Cake**

**Yellow Cake**

**Red Velvet Cake**

Choice of white or chocolate butter cream frosting

**Frosted Brownie with nuts 1.75**

**Frosted Brownie 1.50**

**Freshmen Cookie (2) 1.25**

**Cut Fruit 1.95**



# ice cream and toppings

**Price per 3 gallon (serves 60)**

**Sherbet: Rainbow, Orange, or Raspberry** **22.95**

**Ice Cream: Chocolate, Vanilla, or Strawberry** **24.95**

**Toppings per Quart** **9.95**

Whipped cream, chocolate, strawberry, or butterscotch sauces

**Toppings per 1/2 quart** **5.95**

Sprinkles or chocolate chips

Nuts **6.95**

**Service worker provided for an additional cost**

**Ice Cream Social** **Per Person**

Includes your choice of ice cream flavor or sherbet flavor, three toppings and a service worker for two hours

**4.95**

**Valpo Velvet is available for an additional cost**



picnics



# picnics

	<b>Per person</b>
<b>Graduate Picnic</b>	<b>14.95</b>
Dining Services provides buffet style picnic to include: Hamburgers, hot dogs, bratwurst, pulled bbq chicken, condiment tray, potato salad, fruit salad, chips, freshmen cookies, lemonade, and ice water	
<b>Crusader Picnic</b>	<b>10.95</b>
Dining Services provides buffet style picnic to include: Hamburgers, hot dogs, veggie burgers, condiment tray, pasta salad, chips, freshmen cookies, lemonade, and ice water	
<b>Express Picnic</b>	<b>8.95</b>
Dining Services provides buffet style picnic to include: Hamburgers, hot dogs, chips, freshmen cookies, ketchup, mustard, relish, lemonade, and ice water	
<b>Additions to your picnic (per person):</b>	
Baked beans	.95
Lettuce, tomato, and onion tray	.95
Watermelon	.95
Veggie burgers	1.95
Bratwursts	1.95
Chicken breasts	2.95
Italian sausage	1.95
<b>Beverages</b>	
Canned Pepsi products	1.05
<b>Gas grill with culinary staff for two hours</b>	<b>75.00</b>



pizza



# pizza

**All pizzas are 14 inch (Standard cut 8 slices)**

**Buffalo Chicken Pizza**

**14.00**

Ranch dressing, Buffalo chicken, mozzarella, provolone

**Hawaiian Pizza**

**14.00**

Barbeque sauce, ham, pineapple, cheddar, mozzarella, provolone

**Little Miss Piggy Pizza**

**14.00**

Pizza sauce, ground sausage, ham, bacon, mozzarella, provolone

**Spinach Pesto**

**14.00**

Pesto sauce, spinach, grape tomatoes, roasted red pepper, feta cheese, mozzarella, provolone

**Create your own pizza - Choose up to 3 toppings**

**10.00**

Cheese  
Sausage  
Pepperoni  
Ham  
Bacon  
Mushroom  
Onions  
Green peppers  
Pineapple

**Bosco Sticks with Pizza Sauce (6)**

**7.95**



# linen and skirting

## **Linen and Skirting**

Standard white linens and skirting are provided for food and beverage tables for functions that are buffet, plated or served meals. Additional linen and skirting for any additional tables will be the responsibility of the customer per pricing listed below.

### **Linen**

### **Per item**

#### **90" x 90" Square**

**3.00**

Available in white

Covers 60" round and drapes over the edge

#### **90" x 156" Rectangle**

**10.00**

Available in white

Covers 8' rectangle and extends to the floor

#### **52" x 114" Rectangle**

**4.00**

Available in white

Covers 8' rectangle and drapes over the edge

#### **120" Round**

**10.00**

Available in white

Covers 60" round and extends to the floor

#### **White skirting**

**15.00**

**Please place linen order two weeks prior to your event.**

**Specialty skirting and linens are available upon request. If you prefer colored linen other than our standard, please contact the Catering Department at 219-464-5016 to discuss the available options and pricing. Black linens are subject to availability.**



**DINING SERVICES** | 1509 CHAPEL DRIVE, VALPARAISO, IN 46383 | 219-464-5016