Thank you for your interest in Ashland University Catering and Conferences to host your event. We have the resources and expertise to accommodate all types of events, ranging in size from 6 to 2,000 guests.

AU Catering is a one stop wedding shop with on-site chapel, outdoor ceremony options, two reception venues, and extensive catering, and decor options.

We look forward to serving you.

Bar Services
Bars require $150 bar set up and $400 event security fees

Beer, Wine, and Soft Drink Bar
Choice of one House Beer and one Specialty Beer and our selection of House Wine
3 Hours - $11.95
4 Hours - $12.95
5 Hours - $13.95

Full Bar
Choice of one House Beer and one Specialty Beer and our selection of House Wine, includes full liquor bar.
1 Hour - $10.95
2 Hours - $12.95
3 Hours - $15.95
4 Hours - $18.95
5 Hours - $19.95

A La Carte Pricing
House Draft Beer - $250 per 1/2 Barrel
Specialty Draft Beer - $300 per 1/2 Barrel
House Wine - $100 per 12 bottle case

Cash Bar Options
Fully stocked bar that allows guests to purchase beer, wine, and liquor or the host may choose to prepay a certain dollar amount. $100 minimum.

House Selections
House Draft - Budweiser products, Miller Lite products, Coors Products, Yuengling
Specialty Draft - Great Lakes, Corona, Sam Adams, Killians, Heineken
House Wine - Cabernet, Pinot Noir, Chardonnay and Moscato

401 College Ave, Ashland Oh 44805
419.289.5249
www.ashland.edu/catering
aucatering@ashland.edu
Social Media: @aucatering
# Tier 1

**Select One Appetizer**
- Domestic Cheese and Crackers
- Vegetables with Ranch Dip

**Select One Entrée**
- Chicken Marsala
- Grilled Herbed Chicken
- Roast Beef with Mushrooms
- Braised Pot Roast
- Cajun Spiced Pork Loin
- Roasted Pork Loin
- Meat or Cheese Lasagna
- Penne Pasta with Sun-Dried Tomato Cream

**Select Two Sides**
- Buttered Green Beans
- Julienne Vegetable Medley
- Herb Whipped Potatoes
- Roasted Red Skin Potatoes

Includes Salad, Rolls, Coffee, Tea, Water, and House Standard Linen

$16 per guest

Price does not include tax or service charge

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# Tier 2

**Select Two Appetizers**
- Domestic Cheese and Crackers
- Spinach and Artichoke Dip with Pita Chips
- Vegetables with Ranch Dip
- Thai Chicken Sate

**Select Two Entrées**
- CHICKEN
  - Marsala
  - Parmesan
  - Honey Bourbon
- BEEF
  - Roast Beef with Jardinière Vegetables
  - Swiss Steak
  - Braised Pot Roast
- PASTA
  - Meat or Cheese Lasagna
  - Rigatoni Marinara with Meatballs
  - Penne Pasta with Sun-Dried Tomato Cream
- PORK
  - Herbed Loin with Apple Brandy Sauce
  - Garlic and Rosemary Pork Chop
  - Ham with Pineapple Chutney

**Select Two Sides**
- Julienne Vegetable Medley
- Parmesan Crusted Green Beans
- Garlic and Chive Mashed Potatoes
- Roasted Red Skin Potatoes

Includes Salad, Rolls, Coffee, Tea, Water, and House Standard Linen

$21 per guest

Price does not include tax or service charge

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# Tier 3

**Select Two Appetizers**
- International Cheese and Crackers
- Fried Macaroni and Cheese Balls
- Vegetable Shooters
- Pecan Crusted Chicken Tenders

**Select Two Entrées**
- CHICKEN
  - Pecan Crusted Rosemary Flank Steak Florentine Braised Short Ribs Carved Prime Rib
- BEEF
  - Scaloppini
  - Seafood Pasta Florentine Ravioli Vegetable Alfredo Lasagna
- PASTA
  - Vegetable Alfredo Stuffed Pork Chops
  - Herbed Loin with Apple Brandy Sauce Stuffed Pork Chops Honey Bourbon Pork Ashland Ribs
- PORK
  - Garden Vegetable Medley Sauteed Zucchini and Squash Mushroom Asparagus Risotto Garlic and Chive Mashed Potatoes

**Select Two Sides**
- Garden Vegetable Medley
- Sauteed Zucchini and Squash
- Mushroom Asparagus Risotto
- Garlic and Chive Mashed Potatoes

Includes Salad, Rolls, Coffee, Tea, Water, and House Standard Linen

$28 per guest

Price does not include tax or service charge