ASHLAND UNIVERSITY
CATERING & CONFERENCE SERVICES

CATERING BROCHURE
The Purple & Gold Standard Ten Time National Award Winner
Including 1996 and 2010 Best in the Nation
Welcome

Thank you for your interest in having Ashland University Catering & Conferences host your event. Our department is a national award-winning operation boasting honors that include the National Association of College & University Food Services (NACUFS) 2010 Best in the Country award. We have the facilities, technology, experience and menu selection to make your event special.

The John C. Myers Convocation Center can handle any event from six to 2,000 people. Please feel free to call our office at 419.289.5249 to set up an appointment, or visit the website www.ashland.edu/catering.

Sincerely,

James Misel

Jim Misel

General Manager, Sales & Marketing
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Breakfast

**Continental Breakfast**......................................................................................................$5.75
A variety of our homemade breakfast pastries served with orange juice and Seattle’s Best coffee.

Continental Breakfast with Fresh Seasonal Fruit - $7.75
Starbucks coffee can be added for $1.00 per person

**Quiche Selections** ......................................................................................................................$8.95
Served with fresh seasonal fruit, a large muffin, coffee and juice.

**Choice of two:**
- Lorraine
- Three Cheese
- Sautéed Vegetable
- Sausage & Scallion
- Spinach, Feta, & Sun-dried Tomato

**Breakfast Sandwich Bar** .................................................................................................$10.95
Fresh scrambled eggs served on croissants or buttermilk biscuits with ham, sausage and a variety of cheeses. Accompanied by O’Brien potatoes, coffee and juice.

**Omelet Station** .....................................................................................................................$11.95
Cooked to order omelets filled with your choice of ingredients – bacon, cheddar cheese, mushrooms, diced ham, peppers and onions. Served with O’Brien potatoes, fresh seasonal fruit, coffee and juice.

**Ashland Farmhouse Breakfast** .........................................................................................$10.95
Fresh scrambled eggs, O’Brien potatoes, choice of sausage or bacon, breakfast pastries, fresh seasonal fruit, coffee and juice.

**Hot Oatmeal Bar** ....................................................................................................................$7.95
Hot oatmeal with toppings - maple syrup, butter, cinnamon apples, blueberries, dried cranberries, brown sugar, pecans and milk. Served with coffee and juice.

**Smoothie Bar Station** (In-house only for groups of 25 or less) ..............................................$4.95
- **Green Monster** - mix of Spinach, Kale, Greek yogurt, green apple and banana.
- **Triple-Berry Blend** - mix of blackberries, strawberries, and raspberries blended with milk and ice.
- **Strawberry-Banana** - mix of strawberries, banana, vanilla yogurt, honey and a pinch of cinnamon.
- **Tropical Blast** - mix of chopped pineapple & mango, coconut milk and a dash of allspice.
Additional Accompaniments (prices when added to above selections)

- Fresh made doughnuts (one dozen) ................................................................. $5.50
- Assorted home baked scones ........................................................................ $1.50
- Pecan sticky buns ............................................................................................. $1.95
- Large assorted muffins .................................................................................... $1.95
- Breakfast breads ............................................................................................... $1.50
- Blueberry stuffed French toast ....................................................................... $3.95
- Yogurt Parfait with berries & granola ............................................................. $3.95
- Fresh seasonal fruit .......................................................................................... $2.50
- Trail Mix ............................................................................................................. $1.75
  Choice of: AU Trail Mix, Salsa Sizzler Trail Mix, Tropical Trail Mix, Hot Cajun Trail Mix, Pub Mix, Tuffy Chow Mix.

Beverages

- Beverage Package ............................................................................................. $3.25
  Includes full Seattle's Best coffee service, soda and bottled water
  Upgrade to Flavor Shots for $1.00 per person
- Assorted soda & bottled water ................................................................(ST) $1.75
- Bottled Water .................................................................................................... $1.75
- Seattle's Best Coffee Service .......................................................................... $1.50
- Starbucks Coffee Service ................................................................................ $2.50
- Fruit Infused Water .......................................................................................... $0.50
- Lemonade .......................................................................................................... $0.50
- Cranberry Punch .............................................................................................. $1.25
- Sparkling Punch ............................................................................................... $1.55
- Coffee & Hot Chocolate Bar ........................................................................... $3.25
  Freshly brewed Seattle's Best Coffee, Decaf, and rich Hot Chocolate with your choice of toppings: whipped cream, chocolate and caramel sauce, chocolate shavings, marshmallows, flavor shots and traditional condiments.
Soup Selections

$1.95 per cup
Soup Du Jour will be selected for groups under 20 people.

Pasta Fagioli
Rustic Tomato Bisque
Sautéed Beef and Vegetable
Hearty Chicken Noodle
Portabella Mushroom
Roasted Sweet Corn Chowder
Cream of Potato with Bacon
Broccoli and Cheese

Soup & Bread Bowl .................................................................................................................. $3.95

Salad Selections & Lighter Fare

All salads are served with a fresh roll and butter and Seattle’s Best Coffee and Ice Tea beverage service.

Chicken Caesar Salad .............................................................................................................. $9.25
Grilled chicken, romaine lettuce, Parmesan cheese and herbed croutons with Caesar dressing (served Cajun or herb-grilled).

Traditional Chicken Cobb Salad .......................................................................................... $9.25
Herb-marinated chicken, bacon, egg, Roma tomato, cheddar and bleu cheese on crisp romaine lettuce with a roasted garlic vinaigrette.

Pear, Bleu Cheese and Toasted Walnut Salad ........................................................................ $9.25
Pears, bleu cheese and walnuts on mixed greens with a white balsamic vinaigrette.

Mediterranean Shrimp Salad .............................................................................................. $12.95
Shrimp, feta cheese, tomatoes, cucumbers, Kalamata olives, red onions and crisp romaine lettuce with a Mediterranean feta vinaigrette.

Southwest Chopped Salad .................................................................................................... $9.25
Southwestern spiced chicken tossed with romaine lettuce, roasted corn salsa, tomatoes, avocado, Southwestern Ranch, Monterey Jack cheese, and topped with tortilla strips.

Grilled Steak Salad with Maytag bleu cheese ....................................................................... $12.95
Grilled sirloin steak, romaine lettuce, caramelized red onion, tomato, Maytag bleu cheese, croutons with a roasted garlic vinaigrette.

Salad Bar with Assorted Toppings ...................................................................................... $10.95
Spinach & Romaine lettuce mix with a variety of toppings: diced chicken, ham, bacon, shredded cheddar & bleu cheeses, tomato, cucumbers, red onion, diced eggs, mix of green & red peppers, peas, sliced black olives, croutons with Hidden Valley Ranch and Italian Dressing.
Sandwiches

Served with potato chips, pickle spear, Seattle’s Best Coffee and Ice Tea

Grilled Sirloin of Beef ................................................................................................ $13.95
Grilled sirloin topped with roasted red peppers and bleu cheese on foccacia bread with a roasted garlic mayonnaise.

Italian Roast Beef Sandwich .................................................................................... $11.95
Slow roasted beef served with spicy gardiniera vegetables and provolone cheese on a hoagie roll.

Croissant Club ......................................................................................................... $8.95
Peppered turkey and honey ham topped with lettuce, tomato and a sundried tomato bacon mayonnaise.

Grilled Herbed Chicken .......................................................................................... $10.25
Grilled chicken topped with Fontina cheese, lettuce and tomato on a brioche roll with an aioli spread.

Chicken Caesar Wrap ............................................................................................... $8.95
Grilled chicken, crisp romaine, Parmesan cheese, homemade croutons and creamy Caesar dressing.

Steak House Sandwich ............................................................................................. $11.95
Roast beef, caramelized onions and mushrooms with Gruyere cheese on a hoagie roll. Served warm with a house made steak sauce.

Slow Roasted Pulled Pork (Minimum of 25 people) ............................................. $10.50
Slow roasted pork shoulder served with a spicy Bourbon BBQ, Carolina BBQ, and sweet mustard sauces. Served with Firecracker coleslaw.

Pesto Chicken Sandwich .......................................................................................... $10.50
Grilled chicken topped with prosciutto ham, fresh mozzarella, baby greens and a pesto mayonnaise.

Grilled Pork Banh Mi ............................................................................................... $10.75
Seared pork loin with tangy pickled vegetables and a Sriracha mayonnaise on a toasted baguette.

Chicken Asiago and Artichoke Sandwich ................................................................ $10.75
Grilled chicken with an Asiago and artichoke spread on a hoagie roll.

Smoked Turkey and Gouda ...................................................................................... $10.95
Slow roasted turkey on cranberry walnut bread with mesclun greens and Gouda cheese with a sage mayonnaise.

Southern Fried Chicken Wrap .................................................................................. $11.95
Peppered chicken strips, cheddar cheese, Roma tomato, shredded lettuce and ranch dressing.

Soup du Jour and Half Sandwiches .......................................................................... $8.95
A half-size offering of our signature deli sandwich with soup du jour.

Chicken Salad Croissant ......................................................................................... $7.95
A classic chicken salad served on a butter croissant.

Assorted Finger Sandwiches on Silver Dollar Rolls ................................................ $7.95
Ham, chicken and egg salad on silver dollar rolls.
Boxed Lunches

Served with broccoli and pasta salad, potato chips, an apple, cookies, and a bottled water.

**AU Boxed Lunch** .................................................................................................................. $10.50
Choice of: Smoked Turkey & Gouda, Roast Beef & Boursin, Ham & Swiss, or Vegetarian Wrap.

**Italian sub sandwich** ........................................................................................................ $10.50
Ham, salami and cappicola, topped with lettuce, tomato and provolone cheese on a hoagie roll.

**Sub Sandwich Boxed Lunch** ........................................................................................... $10.50
Your choice of a roast beef, turkey or ham on a mini sub roll.

Salad Boxed Lunches

**Tossed Chicken Caesar Salad** .......................................................................................... $9.50
Classic salad served with bottled water and cookies

**Fruited Chicken Salad** ....................................................................................................... $9.50
Grilled chicken tenders tossed with melon, berries, grapes and toasted walnuts on a bed of mixed greens and topped with a honey yogurt dressing. Accompanied with bottled water and cookies.

Out of the Box

We will bring our outstanding boxed lunches to your business. We will package our assorted deli sandwiches, salads, side dishes, and beverages. These will be brought in disposable containers and set up in the area where you will be serving lunch.

Mix & Match Sandwiches and Sides

**Tier 1 - Chicken Salad, Ham Salad, and Egg Salad** ....................................................... $7.50

**Tier 2 - Traditional Deli Sandwiches** ............................................................................. $9.50
Smoked turkey, honey ham and roast beef served with assorted cheese and breads, lettuce tomato. Served with condiments.

**Tier 3 - Carving Board Sandwiches (minimum of 20)** .................................................. $13.95
House roasted herb turkey, smoked ham and rosemary garlic beef; Cheddar, Swiss and smoked Gouda cheese served with assorted gourmet breads. Accompanied with mustard, horseradish, roasted garlic mayonnaise, lettuce and tomato.

**Choice of two sides (additional sides available for $1.50)**

<table>
<thead>
<tr>
<th>Potato Salad</th>
<th>Vegetables with Ranch Dip</th>
<th>Buffalo Chicken Pasta Salad</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pasta Salad</td>
<td>Potato Chips</td>
<td>Antipasto Salad Coleslaw</td>
</tr>
<tr>
<td>Broccoli Salad</td>
<td>Fresh Cut Fruit</td>
<td></td>
</tr>
</tbody>
</table>

**Add Soup** ...................................................................................................................... $1.95
See our soup selections on page 3

**Add Beverages** ............................................................................................................... See page 2
Pizza

Specialty Pizza Bar

……………………………………………………………………………………………………$7.50 (per person)
(Choice of two kinds of pizza per group.) Buffalo Chicken, Chicken Alfredo, Meat Lover’s,
Veggie Lovers, Portabella & Asiago and Philly Steak. Pizzas come with a house salad and
Italian dressing, assorted soda & bottled water and assorted cookies.

One Topping Pizza .................................................................................................................$9.50
12 slices per pizza. Add additional toppings for $0.50 each.

Specialty Pizzas .................................................................................................................. (Prices varies per pizza)

**Bald Eagle** - A white pizza brushed with olive oil, topped with cheese and cracked black pepper.

**Roasted Vegetable Pizza** - Topped with roasted peppers, sautéed mushrooms, onions, and olives.

**Hawaiian** – Ham and pineapple

**Buffalo Chicken Pizza** - Buffalo chicken, celery, bleu cheese and drizzled with Ranch dressing.

**Taco Pizza** - Lettuce, tomato, seasoned ground beef, olives and sour cream

**Chicken Alfredo** - Alfredo sauce, grilled chicken strips

**Ham & 3 Cheese** – Alfredo pizza topped with diced ham and mix of Cheddar and Mozzarella cheeses.

**Meat Lover’s** – Classic marinara with the ultimate combination of pepperoni, Italian sausage,
ham and bacon.

**Peanut Butter & Jelly** – A childhood favorite with creamy peanut butter and jelly.

**Portabella Asiago** – Portabella mushrooms, peppers, tomatoes, garlic, fresh basil and mix of
Provolone and Asiago cheese.

**Chicken Parmesan** – Oven baked chicken, marinara sauce and topped with Mozzarella.

**Apple or Cherry Crumb Pizza** – Choice of warm apple or cherry filling coated with
cinnamon sugar crumbs and drizzled with icing.

**Cinnamon Stix Pizza** – A sweet cinnamon and sugar pizza drizzled with warm icing.
### Appetizers

*(All charged per person)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp Cocktail Shooter with a Citrus Salsa</td>
<td>$3.25</td>
</tr>
<tr>
<td>Pecan-Crusted Chicken tenders</td>
<td>$2.95</td>
</tr>
<tr>
<td>Candied Bacon on a Grilled Crostini</td>
<td>$2.25</td>
</tr>
<tr>
<td>Bacon-Wrapped Scallops</td>
<td>$3.25</td>
</tr>
<tr>
<td>Deep-Fried Oysters with a Rémoulade Sauce</td>
<td>$2.95</td>
</tr>
<tr>
<td>Mini Crab Cakes with a Dill and Dijon Sauce</td>
<td>$2.95</td>
</tr>
<tr>
<td>Bruschetta with Assorted Toppings</td>
<td>$1.75</td>
</tr>
<tr>
<td>Fried Macaroni and Cheese Balls with Dipping Sauce</td>
<td>$1.95</td>
</tr>
<tr>
<td>International Cheese and Crackers</td>
<td>$3.25</td>
</tr>
<tr>
<td><strong>Add a sausage carving board</strong></td>
<td>$1.50</td>
</tr>
<tr>
<td>Domestic Cheese and Crackers</td>
<td>$1.95</td>
</tr>
<tr>
<td>Spinach and Artichoke Dip with Pita Chips</td>
<td>$1.95</td>
</tr>
<tr>
<td>Vegetables with Ranch Dip</td>
<td>$1.95</td>
</tr>
<tr>
<td>Vegetable Shooters</td>
<td>$2.95</td>
</tr>
<tr>
<td>Stuffed Red Bliss Potato with Boursin cheese</td>
<td>$1.95</td>
</tr>
<tr>
<td>Fresh Seasonal Fruit</td>
<td>$2.75</td>
</tr>
<tr>
<td>Mini Raspberry Brie</td>
<td>$2.75</td>
</tr>
<tr>
<td>Prosciutto-Wrapped Asparagus</td>
<td>$2.95</td>
</tr>
<tr>
<td>Vegetable Spring Rolls with Dipping Sauce</td>
<td>$2.95</td>
</tr>
<tr>
<td>Shrimp Cocktail with Sauce</td>
<td>$6.95</td>
</tr>
<tr>
<td>Thai Chicken Saté</td>
<td>$2.50</td>
</tr>
<tr>
<td>Pistachio-Crusted Chicken Tenders with a Fruit Chutney</td>
<td>$2.95</td>
</tr>
<tr>
<td>Potstickers</td>
<td>$1.75</td>
</tr>
<tr>
<td>Fresh Mozzarella and Tomato Caprese Skewers</td>
<td>$2.95</td>
</tr>
<tr>
<td>Stuffed Mushrooms</td>
<td>$2.95</td>
</tr>
<tr>
<td><strong>Chorizo &amp; Monterey Jack Cheese</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Boursin and Walnut</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Italian Sausage</strong></td>
<td></td>
</tr>
<tr>
<td>Grilled Flatbread &amp; Hummus</td>
<td>$1.75</td>
</tr>
<tr>
<td>Buffalo Wings with Celery and Bleu Cheese</td>
<td>$2.95</td>
</tr>
<tr>
<td><strong>Grand Brie</strong></td>
<td>$45.00  (per wheel)</td>
</tr>
</tbody>
</table>

*Full Brie cheese wheel baked in a puff pastry with caramelized onions and dates.*
Specialty Platters & Stations

Featuring gourmet selections from regional cuisine
(50 person minimum)

Mashed Potato Bar ........................................................................................................ $4.95
Mashed potatoes served with all your favorite toppings of bacon, cheddar cheese, scallions, corn, gravy and sour cream.

Mediterranean Bar ....................................................................................................... $8.95
Grilled pita, hummus, assorted Greek olives, Feta and assorted cheeses, roasted peppers, soppressata and spanakopita.

Tapas Platter ................................................................................................................ $8.95
Beef empanadas, sweet fried plantains, Queso Fresco, chorizo meatballs, and salsa trio of corn & black bean salsa, mango salsa, and Pico de Gallo.

Dim Sum Platter ........................................................................................................... $11.95
Vegetable potstickers, steamed pork buns, spring rolls with sesame ginger dipping sauce.

Italian Platter .............................................................................................................. $10.50
Crisp fried risotto, caprese skewers, antipasto platter, and fried green & Fontina stuffed mushroom and toasted artisan bread with olive oil dipping sauce.

National award winning catering and conference services.
Chicken Selections

Served with house salad, choice of two sides, assorted dinner rolls, and Seattle’s Best Coffee and Ice Tea service.

**Pistachio-Crusted Chicken Breast** .................................................. $14.75
Pistachio-breaded chicken breast served with a mango chutney.

**Cilantro Lime Chicken** ................................................................. $15.95
Grilled chicken breast with a cilantro-lime marinade served with a fiesta rice pilaf.

**Honey Bourbon Chicken** .............................................................. $15.25
Grilled chicken breast with a honey Bourbon sauce.

**Asian Chicken** ............................................................................. $14.95
Grilled chicken breast with a spicy ginger sauce and tossed with cashews and Mandarin oranges.

**Stuffed Chicken Breast** ................................................................. $14.95
Chicken breast stuffed with Gouda cheese and prosciutto served with an herbed veloute sauce.

**Chicken Marsala** ........................................................................ $14.25
Sautéed chicken breast and mushrooms in a Marsala wine sauce.

**Pecan-Crusted Chicken** ............................................................... $14.75
Pecan breaded chicken breast topped with a honey balsamic sauce.

**Mediterranean Chicken** ............................................................... $14.25
Chicken breast tossed with vine ripened tomatoes, olives and feta cheese.

**Chicken Parmesan** ................................................................. $14.95
Baked parmesan-crusted chicken with a basil marinara sauce.

**Chicken Florentine** ....................................................................... $15.95
Breast of chicken stuffed with spinach, ricotta and Parmesan cheese in a white wine & garlic sauce.

**Dijon and Tarragon Chicken** ........................................................ $14.25
Grilled breast of chicken with a Dijon and tarragon cream sauce.

**Chicken Cacciatore** ...................................................................... $14.25
Boneless chicken braised with white wine, tomatoes, sweet peppers and mushrooms.

**Chicken Forestiere** ..................................................................... $14.75
Chicken breast sautéed and served with a tomato, mushroom and bacon sauce.

**Chicken Scaloppini** ..................................................................... $14.25
Sautéed chicken topped with peppers and prosciutto in a marsala wine sauce.

**Grilled Herb Chicken** .................................................................. $14.25
Traditional grilled chicken marinated with garlic & herbs and tossed with roasted tomato chutney.
Beef Selections

Served with house salad, choice of two sides, assorted dinner rolls, and Seattle’s Best Coffee and Ice Tea service.

**Beef Sirloin with Caramelized Onions** ................................................................. $20.75
Grilled sirloin of beef in a Dijon mustard sauce.

**Roast Beef with Sautéed Mushrooms** ............................................................... $14.75
Slow-roasted sliced beef in a Cabernet wine reduction.

**Classic Prime Rib** ............................................................................................. $19.95
Slow roasted and carved to order. Served with a horseradish cream.

**Grilled Steak Diane** .......................................................................................... $24.95
Strip steak with mushrooms and Brandy cream sauce.

**Herb Crusted Flank Steak** ................................................................................ $15.95
Grilled flank steak crusted with Rosemary and Dijon.

**Home-style Swiss Steak** .................................................................................. $14.95
Seared and slow roasted Swiss steak served with our signature house made sauce.

**Homemade Meatloaf** ....................................................................................... $14.95
Classic meatloaf with a pan roasted mushroom gravy.

**Beef Stroganoff** ................................................................................................. $14.50
Braised beef tips in a creamy beef sauce. Served with egg noodles.

**Braised Pot Roast** ............................................................................................. $14.95
Slow roasted beef served in a traditional gravy.

**Carved Strip Loin** ............................................................................................. $18.95
Slow roasted beef served in a rich pan simmered gravy.

**Bacon Wrapped Beef Tenderloin** ..................................................................... $27.95
Tenderloin of beef wrapped in Applewood smoked bacon finished with a Cabernet demi-glace.

**Beef Tenderloin** ................................................................................................. $26.95
Hand-carved beef tenderloin medallions and shiitake mushrooms in a port wine reduction.

**Beef Short Ribs** ................................................................................................. $18.95
Braised beef short ribs in a merlot reduction.
Pork Selections
Served with house salad, choice of two sides, assorted dinner rolls, and Seattle’s Best Coffee and Ice Tea service.

Cajun-Spiced Pork Loin ................................................................. $15.25
  Cajun infused pork loin in a Creole cream sauce.

Ashland Ribs ...................................................................................... $15.25
  Brown sugar chili-rubbed pork ribs brushed with a sweet & tangy BBQ sauce.

Roasted Pork Loin ................................................................. $15.95
  Herb roasted pork loin in a dried cherry sauce.

Stuffed Pork Chops .............................................................................. $15.95
  Boneless pork chop with an herbed dressing in an apple brandy sauce.

Carved Smoked Ham .............................................................................. $15.95
  Smoked bone-in ham roasted with a brown sugar glaze.

Honey Bourbon Pork .............................................................................. $17.95
  Herb-breaded pork chop in a honey bourbon sauce.

Herb Rubbed Pork Chop .............................................................................. $15.95
  Boneless pork chop rubbed with garlic and Rosemary with Calvados sauce.

Adobo Pork Shoulder .............................................................................. $15.95
  Adobo marinated and slow roasted pork.

Pork Tenderloin .............................................................................. $16.75
  Carved pork tenderloin with a corn, bacon and shiitake mushroom sauce.

National award winning catering and conference services.
Seafood Selections

Served with house salad, choice of two sides, assorted dinner rolls, and Seattle’s Best Coffee and Ice Tea service.

**Shrimp Scampi** ................................................................. $16.75
Pan sautéed shrimp in a white wine garlic butter.

**Stuffed Sole** ..................................................................... $21.95
Fresh Sole stuffed with a combination of shrimp and crab and served in a Sauvignon Blanc cream sauce.

**Chesapeake Crab Cakes** ............................................. $21.95
Two grilled crab cakes served with a rémoulade sauce.

**Lake Erie Perch** ............................................................ $18.95
Beer battered and deep fried Lake Erie perch fillets served with lemons and a classic tartar sauce.

**Parmesan Crusted Cod** .............................................. $17.25
Basil and lemon cod fillet with vine ripened tomatoes.

**Poached Salmon** ............................................................. $18.95
Salmon poached in white wine and served in a Dijon dill sauce.

**Pecan Crusted Walleye** ............................................... $19.95
Walleye fillet lightly breaded with pecans and served with a rémoulade sauce.

**Citrus Halibut** ............................................................... $25.95
Fresh halibut in a citrus beurre blanc.

**Prosciutto Wrapped Cod** ............................................. $17.25
Cod fillet wrapped in prosciutto ham and served with a sundried tomato tapenade.

**Sautéed Scallops** .......................................................... $21.95
Sautéed sea scallops served with a pesto cream sauce.

**Grilled Shrimp Kabobs** .............................................. $18.25
Shrimp marinated on skewers with peppers and onions served with herbed rice and grilled Roma tomatoes.

**Teriyaki Glazed Salmon** ............................................... $18.25
Grilled Salmon with a sweet Teriyaki glaze.
Pasta

Served with house salad, choice of two sides, assorted dinner rolls, and Seattle’s Best Coffee and Ice Tea service.

Papperdale Bolognese ................................................................................................................ $15.75
Papperdale pasta tossed in a Bolognese sauce.

Classic Pasta and Meatballs .................................................................................................... $14.25
Rigatoni tossed with our marinara sauce and handmade meatballs.

Grilled Chicken Scampi .............................................................................................................. $14.25
Grilled herbed Italian chicken served on angel hair nests and a pesto cream sauce.
Substitute Shrimp for additional $3.00.

Lasagna .......................................................................................................................................... $14.25
Meat, cheese or vegetable alfredo.

Seafood Pasta .............................................................................................................................. $17.95
With shrimp and scallops, sautéed mushrooms, tomato and asparagus tips in an asiago cream sauce.

Pasta Primavera ................................................................................................................................ $17.95
Tossed vegetables on a bed of linguini topped with an herbed cream sauce.

Penne Pasta ................................................................................................................................... $14.95
Penne pasta with Italian sausage and a basil marinara sauce.

Gnocchi and Gorgonzola .............................................................................................................. $15.50
Gnocchi in a Gorgonzola cream sauce with toasted walnuts.

Penne Alfredo .................................................................................................................................. $14.50
Penne pasta with mushrooms and a sundried tomato alfredo sauce.

Ravioli Florentine ........................................................................................................................... $14.75
Ravioli filled with spinach and cheese in creamy Alfredo with toasted walnuts and fresh basil.

Eggplant Parmesan ...................................................................................................................... $14.95
Herb breaded eggplant in marinara topped with Parmesan cheese.
Lunch Buffet Selections

Served with a choice of two sides (broccoli salad, pasta salad, savory potato salad, salad or chips), soda and bottled water.

**Carving Board Sandwiches** ................................................................. $13.95
Herb turkey, smoked ham and rosemary garlic beef; cheddar, Swiss and smoked Gouda cheese served with assorted gourmet breads. Accompanied with mustard, horseradish, roasted garlic mayonnaise, lettuce and tomato.

**AU Deli Sandwiches** ........................................................................... $11.95
Smoked turkey, ham and roast beef on a variety of breads and rolls. Topped with lettuce, tomato and cheese. Served with condiments.

**Traditional Deli Tray** ......................................................................... $10.95
Smoked turkey, honey ham and roast beef served with assorted cheese and breads, lettuce and tomato. Served with condiments.

**Ciabatta Deli Sandwiches** ................................................................. $11.95
A smaller version of our original deli selections with smoked turkey, roast beef and honey ham, cheddar and Swiss, lettuce and tomato.

Specialty Buffets

Served with soda and bottled water.

**Slider Bar** ............................................................................................. $12.95
Mini hamburgers, chicken and bratwurst sandwiches with lettuce, tomato, cheese and condiments.

**Taco and Burrito Bar** ........................................................................ $13.95
Steak, chicken and chorizo served with flour tortillas. Toppings include cilantro-lime rice, pinto beans, sour cream and salsa served with taco salad.

**Soup Du Jour and Salad Bar** ............................................................. $10.95
A full salad bar and soup du jour served with fresh rolls.

**Pasta Bar** ............................................................................................. $11.95
Penne and linguini pasta with meatballs, marinara and alfredo sauces. Accompanied with a house salad and garlic bread. Includes assorted soda and bottled water.

**Ashland Cook-out** ............................................................................... $13.95
Hamburgers and hot dogs with choice of two salads (pasta salad, potato salad or broccoli salad), potato chips, and fresh cut fruit.

**Build Your Own Burger Bar** ............................................................ $12.95
Charbroiled beef patty which includes top your own ingredients - lettuce, tomato, onion, pickle, assorted cheeses, bacon, guacamole, sautéed mushrooms, and assorted condiments. Served with choice of two salads (pasta salad, potato salad or broccoli salad).
Dinner Buffet Selections

Served with house salad, choice of two sides, assorted dinner rolls and
Seattle’s Best Coffee and Ice Tea service.

Choice of two entrées $17.95
Choice of three entrées $19.95

CHICKEN
Marsala
Parmesan
Dijon Tarragon
Bourbon Chicken

BEEF
Roast Beef w/ Jardinière Vegetables
Swiss Steak
Braised Pot Roast
Beef Tips and Mushrooms

PASTA
Penne with Sun-Dried Tomato Cream
Rigatoni Marinera with Homemade
Meatballs
Cheese Lasagna

PORK
Herbed Loin with Apple Brandy Sauce
Ham with a Pineapple Chutney
Breaded Chop with a Honey Bourbon Sauce

Accompaniments

Vegetable Choices
Green Beans
California Medley
Honey Carrots
Buttered Corn
Cauliflower Gratin

Starch Choices
Herbed-Whipped Potato
Roasted Red Skin Potatoes
Wild Rice Pilaf
Parmesan Risotto
Maple-Whipped Sweet Potato
Buttered Noodles
Chef’s Prime Selections

Served with house salad, choice of two sides, assorted dinner rolls, and Seattle’s Best Coffee and Ice Tea service.
Choice of two entrées $21.95
Choice of three entrées $25.95

CHICKEN
Pecan Crusted
Prosciutto and Gouda Stuffed
Pommery Tarragon
Florentine
Scaloppini

BEEF AND PORK
Braised Short Ribs
Rosemary Flank Steak
Pork Loin with a Dried Cherry Sauce
Garlic & Rosemary Pork Chop

CARVING STATION
Bone-in Ham
Slow Roasted Prime Rib
Strip Loin
Oven Roasted Turkey

PASTA
Bleu Cheese and Walnut Gnocchi
Spinach Stuffed Ravioli in an Asiago Cream Sauce
Seafood Pasta with Sautéed Shrimp and Scallops
Pappardelle Bolognese

SEAFOOD
Salmon in a Dill Cream Sauce
Parmesan-Crusted Cod

Accompaniments

Vegetable Choices
Julienne Vegetable Medley
Asparagus Medley
Parmesan Crusted Green Beans
Parisian Carrots
Sautéed Squash and Zucchini
Garden Vegetable Medley

Starch Choices
Sweet Potato Dauphinoise
Garlic and Chive Mashed Potatoes
Baked Potatoes
Mushroom and Asparagus Risotto
Fingerling Potato Medley
Pesto Tossed New Potato Medley
Desserts

**Assorted Cakes or Cheesecake** ................................................................. $3.75
- Orange Layer Cake
- Strawberry Layer Cake
- Lemon Layer Cake
- Chocolate Layer Cake
- Italian Almond Layer Cake
- Carrot Cake
- Red Velvet Cake
- Lemon Berry Streusel Cake
- Chocolate Chocolate Cake
- Tiramisu
- Vanilla and Sour Cream Cheesecake
- Turtle Cheesecake

**Specialty Desserts** .................................................................................. $3.75
Choice of:
- Homemade Honey Biscuits with Blueberries
- Crème Brulee (variety of flavors available.)
- Pound Cake with Caramelized Peaches

**Assorted Pies** ........................................................................................ $2.95
- Key Lime
- Pecan
- Assorted Fruit
- Pumpkin
- Coconut Creme

**Assorted Cupcakes** (Variety of flavors available) .................................. $1.25

**Mousse Parfait** (Variety of flavors available) ......................................... $1.95

**Assorted Brownies** (Variety of flavors available) .................................. $1.25

**Gourmet Cookie Assortment** ................................................................. $1.25

**Assorted Dessert Bars** .......................................................................... $1.50

**Mini Dessert Assortment** ...................................................................... $3.25

**Dessert Display**
- **Ice Cream Sundae Bar** ........................................................................ $3.50
  Hand-scooped vanilla and chocolate ice cream with chopped nuts, candy pieces, whipped cream, cherries and chocolate, strawberry and caramel sauces.

- **Popcorn Bar** ......................................................................................... $2.95
  Butter and caramel corn with cheese and chocolate toppings with an assortment of drizzles.

- **Candy Display** ..................................................................................... Varies by Selection
Bar Information

Bar Menu & Pricing
Ashland University Catering & Conference Services is the licensee responsible for the sale and service of alcoholic beverages at Ashland University. In accordance with Ohio Liquor Authority regulations, no alcoholic beverages may be brought into the facility. Alcoholic beverages may be dispensed only by Ashland University Catering & Conference Services servers and bartenders. Leftover alcoholic beverages are not permitted to leave the facility.

Ashland University Convocation Center is a non-tipping facility.

Bar set-up service is $150 for all bars. At the discretion of the department, a security officer will be assigned to your event. This fee is $400 and will be included on your contract.

Beer, Wine & Soft Drink Bar
Choice of one House selection: Budweiser, Budweiser Light, Miller Lite, Miller Genuine Draft, Coors, Coors Light or Blue Moon; and one Specialty Selection: Corona, Sam Adams Boston Lager, Great Lakes Dortmunder Gold, Great Lakes Eliot Ness, Killians, Amstel Light, Michelob Amberbock, Yuengling, Heineken or Heineken Light

House Chardonnay, White Zinfandel, Cabernet Sauvignon, Riesling
3 Hours = $11.95
4 Hours = $12.95
5 Hours = $13.95

Glassware is available for an additional charge.
All bar prices are for draft beers, bottles can be substituted for an additional charge.

Rehearsal Dinner Bar Package

We will provide your group with two of our house beer selections and a minimum of three house wines. This includes glassware and unlimited fountain drinks. A surcharge of $50 will be added for groups of 40 people or less who wish for specific types of beer.
2 Hours = $8.95
Hosted Bar Reception Packages

**Full Bar**

Choice of one House selection: Budweiser, Budweiser Light, Miller Lite, Miller Genuine Draft, Coors, Coors Light or Blue Moon; and one Specialty selection: Corona, Sam Adams Boston Lager, Great Lakes Dortmunder Gold, Great Lakes Eliot Ness, Killians, Amstel Light, Michelob Amberbock, Yuengling, Heineken or Heineken Light

- House Chardonnay, White Zinfandel and Cabernet Sauvignon
- Unlimited fountain soft drinks
- 1 Hour = $10.95
- 2 Hour = $12.95
- 3 Hour = $15.95
- 4 Hours = $18.95
- 5 Hours = $19.95

Glassware is available for an additional charge.

All bar prices are for draft beers. Bottles can be substituted for an additional charge.

**Top Shelf Bar**

Premium Liquor Brands: Absolut, Bombay Sapphire, Crown Royal, Jack Daniel's Black, Johnny Walker Red, Jose Cuervo, Captain Morgan Spiced Rum, Bacardi Silver, Canadian Club, Disaranno Amaretto

Choice of two draft beer selections and two bottle beer selections. Budweiser, Budweiser Light, Miller Lite, Miller Genuine Draft, Coors, Coors Light or Blue Moon, Corona, Sam Adams Boston Lager, Great Lakes Dortmunder Gold, Great Lakes Eliot Ness, Killians, Amstel Light, Michelob Amberbock, Heineken or Heineken Light

- House Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot, Riesling
- Unlimited Fountain Soft Drinks
- 1 Hour = $11.95
- 2 Hour = $13.95
- 3 Hour = $17.95
- 4 Hours = $21.95
- 5 Hours = $22.95

Glassware is included with the top shelf bar.

All bar prices are for draft beers. Bottles can be substituted for an additional charge.
Hosted Bar Reception Packages

A La Carte Pricing

House Draft Beer – $250 per keg
House Specialty Selections – $300 per keg
House Champagne – $25 per bottle
House Chardonnay, Merlot, White Zinfandel – $25 per bottle
House Riesling, Cabernet Sauvignon, Pinot Noir, Moscato – $30 per bottle

Additional selections can be arranged to accommodate various palates or family favorites.

Cash Bar Options

We will provide your group with a fully stocked bar where guests may purchase beer, wine and liquor or the host may choose to pre-pay for a certain amount of drinks. Let us help you customize a bar package to fit your event needs. There is a $100 minimum for all cash bars.
**Amenities**

**Technology**
We offer a built-in HD projection system in our rooms with video and data inputs, portable LCD projectors and all rooms have over-head house speakers feature built-in audio systems. Both wireless hand-held and lavaliere microphones are available as well as wireless remotes. If your group requires internet access, please inform us when arrangements are being made so a temporary guest password may be issued. If your group requires an AV Technician to manage the needs throughout the duration of the event, the cost is $25 per hour.

**Equipment**
Our facilities include the use of tables, chairs and staging. If additional staging, pipe and drape or dance floor is required, it may be rented at an additional charge.

**Linen**
Our product line includes a variety of colors, lengths, and fabric types to fit your style and theme. The charge per linen, napkin, or chair cover is dependent on the type and usage. Contact the Sales & Marketing office for pricing.

**Centerpieces**
We pride ourselves in offering affordable options to dress your event. Our centerpiece rentals provide the option for a variety of centerpiece containers and vases to add your own touch. If you prefer a hands-free approach, we provide full-service décor options for tablescape. Pricing varies dependent on floral selection, size, etc. We invite you to visit us for pricing and to assist you in design of your event.

**Guest Accommodations**
Ashland University provides comfortable convenience with a number of accommodation locations to stay on-site prior to or after your event. For more information on accommodation spaces and availability, please contact the Auxiliary Services office at 419-289-5249 or visit www.ashland.edu/accommodations.

**Additional Services**
- **Additional hours (over 5)** $250/hour (Must be arranged in advance through the Sales & Marketing office.)
- **Cut & Serve cake** $150
- **Security for events with alcohol** $400
- **Valet Parking** $400
- **Split Plated Meals** When more than two plated entrées are selected for a single event, an additional charge of $2.00 per person will be added.

**Off-site Catering & Services**
Ashland University Catering offers full service event services or delivery only – all catered to the unique location of your choice. Whether it’s an office event or outdoor wedding, we can customize our services and menu to fit your occasion and rented space.

Deliveries made within the Ashland City limits are complimentary. Non-local deliveries may be subject to an additional off-site delivery charge based on mileage.
Location

Ashland University

Ashland University is a private institution that blends liberal arts and sciences with professional curricula in its undergraduate study and offers graduate programs in business, education, history and theology.

The 120-acre campus is home to 2,100 full-time undergraduate students, while Ashland’s total enrollment, including graduate programs and off-campus program centers, is approximately 6,500.

Ashland University believes in its philosophy of “Accent on the Individual” and the school's class size combined with its caring and dedicated faculty are important factors in the University’s reputation of academic excellence.

The University is located in Ashland, Ohio (population 20,000), midway between Cleveland and Columbus. The campus is easily accessible, only four miles west of Interstate 71. This north central Ohio location offers many recreational opportunities at nearby Mohican State Park and the surrounding resort areas.

Ashland University has focused on using quality products and preparing them in a professional and creative way. In doing so we purchase from local and regional producers as much as possible. We are proud to serve and promote the variety and quality of Ohio produce, meat, cheeses and grains.

Ashland University offers the peacefulness and security of a small town and a friendly atmosphere where your conference needs are important.

Directions

GPS Address: 638 Jefferson Street Ashland, Ohio 44805

Coming from the north or south on I-71

Take Exit #186, Route 250, Ashland. Turn left on Route 250. Do not take the Route 250 Bypass. At the eighth traffic light, turn left on Claremont Avenue. Proceed through the second traffic light and turn right onto Jefferson Street. Turn right into parking lot E, the J. C. Myers Convocation Center is straight across the parking lot.

Coming from the Ohio Turnpike

Take Gate 7, Route 250 and travel south on Route 250 (east) approximately 37 miles to Ashland. Do not take the Route 250 Bypass, continue straight into Ashland. This will be Cottage Street. As you approach the third traffic light, be sure to stay in the center lane. When you cross Main Street you will now be on Claremont Avenue. Proceed through the second traffic light and turn right onto Jefferson Street. Turn right the parking lot E. The J. C. Myers Convocation Center is straight across the parking lot.

Coming from the west on Route 30

Take Route 30 east to Route 42 north to Ashland. Exit at Claremont Avenue. Continue on Claremont Avenue, then turn left onto Jefferson Street. Turn right into parking lot E. The J. C. Myers Convocation Center is straight across the parking lot.

Coming from the east on Route 30 or Route 250

When Routes 30 and 250 split, take 250 West to Ashland. Do not take the Route 250 Bypass. At the eighth traffic light, turn left on Claremont Avenue. Proceed through the second traffic light and turn right onto Jefferson Street. Turn right into parking lot E, the J. C. Myers Convocation Center is straight across the parking lot.
Frequently Asked Questions

**How Do I Make a Reservation?**
Reservations are made by calling the Auxiliary Services Office at 419.289.5249. You may also e-mail at aucatering@ashland.edu; however, reservations are not confirmed until speaking with the Sales & Marketing office.

**Room Charges**
There is no room charge with an accompanying food order. Prices for events with no food will be determined through the Sales & Marketing office.

**Are Deposits Required?**
To officially reserve your event or catering service, a non-refundable deposit of $500 or 50 percent of the initial proposal (if under $500 total) is payable at the time of the contract signature. Deposit is paid in full. This deposit will be applied to the final invoice. A 12 percent service charge and local sales tax will be added to the food and beverage sales.

**Cancellations and Guarantees**
Ashland University requires a seven-day, in advance guarantee. If the event cancels within one week of the event date, you will be invoiced for 100 percent of the cost of the event. For events scheduled for more than five hours, a charge of $250 an hour will be assessed. This must be arranged in advance through the Sales & Marketing office.

**Outside Food & Beverage**
No outside food or beverage may be brought into the John C. Myers Convocation Center or any Ashland University Catering Service Facilities without written approval by the Catering/Conferences Services Director.