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Nutter Center
at Wright State University



A LA CARTE SERVICES

Premium Columbian Brewed Coffee	\$20.00 per gallon
Specialty Bigelow Teas	\$1.75 per serving
Fresh Brewed Iced Tea	\$18.00 per gallon
Lemonade or Fruit Punch	\$18.00 per gallon
12 oz AquaFina Bottled Water	\$2.00 each
Assorted Bottled Juices	\$2.50 each
Assorted 12 oz Pepsi Products	\$2.00 each
Fresh Baked Cookies and/or Brownies	\$14.00 per dozen
Choice of Muffins, Danish, Mini Bagels and/or Donuts	\$18.00 per dozen
Fresh Baked Strudel Bites, Cinnamon Rolls, and/or Bear Claws	\$20.00 per dozen
Specialty Bagels with Flavored Cream Cheeses	\$20.00 per dozen
Sliced Fresh Seasonal Fruit	\$3.00 per person
Assorted Fruit Yogurt Cups	\$2.50 each
Granola Bars or King Size Candy Bars	\$2.50 each
Pretzels, Chips, Chex Mix or Popcorn	\$9.00 per 1 lb. Bowl
Mixed Nuts	\$16.00 per 1 lb. Bowl
Fresh Fried Kettle Chips with Ranch or French Onion Dip	\$18.00 per 1 lb. Bowl
Nacho Chips with Salsa	\$8.00 per qt
Coldstone Creamery Cupcakes (min of 25 required)	\$6.00 each
*Please Ask Your Ovations Representative about Cupcake Options	
Edy's Ice Cream Novelties	\$4.00 each
(Cookie Sandwich, Strawberry Fruit Bar, Bite Size Dibs, and King Size Drumstick)	
Individual Cereals with 2% and/or Whole Milk	\$2.00 each
Whole Fresh Fruits	\$2.00 each
Sausage, Egg & Cheese on a Biscuit, Bagel, or English Muffin	\$4.50 each
Bacon, Egg & Cheese on a Biscuit, Bagel, or English Muffin	\$4.00 each
Egg & Cheese on a Biscuit, Bagel, or English Muffin	\$3.00 each
After Dinner Mints	\$8.00 per lb

PREMIUM MEETING SERVICES/PACKAGES

Full-Day Meeting Package

Continental Breakfast (Assorted Pastries, Juices, Bottled Water, Coffee and Tea)
 Mid-Morning Break (Coffee, Pepsi Products, AquaFina Bottled Water, and Assorted Granola Bars)
 Afternoon Break (Coffee, Pepsi Products, AquaFina Bottled Water, Cookies, Assorted Chips and Candy Bars)
 \$16.00 per person

Executive Box Lunch

Choice of Smoked Turkey and Havarti, Roast Beef and Cheddar or Ham and Swiss Deli Sandwiches Served with Chips, Gourmet Jumbo Cookie, Sliced Apples, and Choice of Pepsi Product or AquaFina Bottled Water
 \$8.00 per Person

Deluxe Box Lunch

Choice of Chicken Caesar, Smoked Turkey and Havarti, Grilled Veggies Wraps, or Italian Hoagies Served with Chips, Gourmet Jumbo Cookie, Sliced Apples, and Choice of Pepsi Product or AquaFina Bottled Water
 \$9.00 per Person

Chocolate Crave

Includes Hershey Bars, Snickers, Peanut M&Ms, Plain M&Ms, Chocolate Chip Cookies, Brownies, Chocolate Covered Strawberries, AquaFina Bottled Water and an Assortment of Pepsi Products
 \$8.00 per Person

Power Break

Includes String Cheese, Mixed Nuts, Beef Jerky, Peanuts, Raisins, Celery Sticks w/Peanut Butter, and an Assortment of Pepsi Products or AquaFina Bottled Water
 \$8.00 per Person

*All prices subject to 6.5% sales tax and 19% Catering Supplemental Fee
 The Catering Supplemental Fee is not paid out to the employees as a gratuity*

BREAKFAST SERVICES

All Breakfasts are Served with Fresh Orange Juice, Premium Columbian Coffees and Specialty Bigelow Teas

The Ohio Sunrise Buffet

Assorted Bottled Juices
An Assortment of Fresh Baked Pastries
Lightly Scrambled Eggs
Red Bliss Breakfast Potatoes
Sausage Links and Crisp Apple Wood Smoked Bacon
Thick-Sliced French Toast with Warm Maple Syrup
\$11.00 per person

Omelet Station

Freshly Made Fluffy Omelet
Loaded with Your Choice of Cheddar Cheese, Diced Onions
Diced Ham, Bell Peppers and Bacon Bits
\$3.00 per person

Waffle Station

Freshly Made Belgium waffles
Loaded with Your Choice of Strawberries or Blueberries
Whipped Cream
Syrup
Powdered Sugar
\$5.00 per person

Continental Breakfast

Assorted Bottled Juices
An Assortment of Fresh Baked Pastries
Fruit Preserves and Butter
7.00 per person

Executive Continental Breakfast

Assorted Bottled Juices
Sliced Fresh Seasonal Fruit
An Assortment of Fresh Baked Pastries
Gourmet Bagels
Fruit Preserves, Butter, Cream Cheese, and Flavored Cream Cheese
\$8.00 per person

Healthy Start

Assorted Bottled Juices and AquaFina Bottled Water
Fresh Whole Fruit
Granola Bars
Variety of Yogurt Cups
\$7.00 per person

LIGHT LUNCH OFFERINGS

All *Sandwiches* Served with Your Choice of Pasta Salad, Red Bliss Potato Salad or Cole Slaw

All Sandwiches/Salads Served with Your Choice of Cookies, Brownies or Whole Fruit

Premium Columbian Coffees and Iced Tea

*For Your Convenience, All Sandwiches and Salads can be Served as a Box Lunch

Twin Temptations

Two Towering Spires of our Chef's Favorites

Chunky Chicken Walnut Salad and Albacore Tuna Salad Niciose Garnished with

Leaf Lettuce and Thick Sliced Tomatoes

Served with Whole Grain Bread

\$9.00 per person

Italian Panini

Spicy Cappocola Ham, Mortadella, Salami, and Provolone Cheese Served on Panini Bread with

Italian Dressing on the Side

\$9.00 per person

Cobb Salad

A Traditional Cobb Salad Served with Seared Chicken Breast, Crisp Bacon Bits, Diced Tomatoes, Bleu Cheese

Crumbles, Sliced Avocado, and Hard Boiled Eggs Served Over Romaine Lettuce with Red Wine Vinaigrette Dressing

\$9.50 per person

Ham and Swiss Hoagie

Thinly Sliced Ham and Aged Swiss, Sliced Tomatoes & Leaf Lettuce, Piled High on a Hoagie Roll

\$7.00 per person

Classic Greek Salad

Mixed Greens with a Romaine and Iceberg Mix Tossed with Artichoke Hearts,

Black Olives, Heart of Palm, Sliced Purple Onions and Feta Cheese with Red Wine Vinaigrette Dressing

with Fresh Thyme, Basil and Peppercornis

\$9.00 per person

Add Chicken \$1.00 per person

Grilled Vegetable Club

An Assortment of Seasonal Vegetables Topped with Mozzarella Cheese Grilled to Perfection,

Served on Ciabatta Bread

\$8.50 per person

LIGHT LUNCH OFFERINGS

All *Sandwiches* Served with Your Choice of Pasta Salad, Red Bliss Potato Salad or Cole Slaw

All Sandwiches/Salads Served with Your Choice of Cookies, Brownies or Whole Fruit

Premium Columbian Coffees and Iced Tea

*For Your Convenience, All Sandwiches and Salads can be Served as a Box Lunch

Bleu Cheese & Pear Salad

Sliced Ripe Pears, Bleu Cheese Crumbles, and Toasted Almonds over Top of a Fresh Spring Mix Salad and Served with a Red Wine Vinaigrette Dressing

\$9.00 per person

Smoked Turkey Club

Smoked Turkey, Crisp Apple Wood Bacon, Monterey Jack, Sliced Tomatoes & Leaf Lettuce, Piled High on Toasted Multi-Grain Bread and Served with Herb Mayonnaise

\$8.00 per person

Caesar Salad

Fresh Romaine Lettuce Tossed with Classic Caesar Dressing, Freshly Grated Parmesan Cheese, Calamatta Olives, Diced Red Peppers, Fresh Red Onion and Garlic Croutons

\$8.00 per person

Add Chicken \$1.00 per person

Grilled Chicken Club

Marinated Grilled Chicken Breast, Havarti Cheese, Crisp Bacon, Chipotle Mayonnaise, Sliced Tomato and Leaf Lettuce, Served on a Fresh Baked Roll

\$9.00 per person

Salad Bar

Full Salad Bar Containing Crisp Romaine, Mesclun Mix, Chopped Broccoli, Shredded Carrots, Sliced Cucumbers, Sliced Onions, Bacon Bits, Sliced Eggs, Shredded Cheddar Cheese, Herb Croutons, Cherry Tomatoes and Assorted Dressings

\$8.00 per person

Add Chicken \$1.00 per person

Additional Selections

Pasta salad, Chicken Salad, Egg Salad, Potato Salad and Cottage Cheese

1.00 per item

PLATED LUNCHEONS

*All Plated Lunches are Served with Our House Garden Salad and Choice of Dressings:
House Specialty Raspberry Vinaigrette, Ranch, Creamy Italian,
Classic Caesar, Red Wine Vinaigrette or Champagne Vinaigrette
1 or 2 of Our Dessert Options
Premium Columbian Coffees and Iced Tea*

Traditional Roasted Turkey

Vermont Oven Roasted Turkey Breast served with a Traditional Sage Dressing and an Au Jus Reduction, Colcannon Potatoes, Fresh Vegetable Medley and Cranberry & Carrot Relish
\$12.00 per person

Jack Daniels Glazed Chicken

Boneless Breast of Chicken, Marinated and Basted with Our Famous Jack Daniels Glaze
Served with Duchess Potatoes and French Beans
\$13.00 per person

Linguini al Pomodoro

Italian Grilled Vegetables Served Over Linguini Pasta and Tossed with a Pesto Cream Sauce
\$13.00 per person

Pan Seared Tilapia

Tilapia Topped with Shitake Mushroom Scampi Butter Served with a Harvest Blend of Rice Pilaf and Sautéed Market Vegetables
\$16.00 per person

Portabella Mushroom Tower

Portabella Mushroom, Wilted Spinach, Julienne Carrots, Asparagus Tips, and Caramelized Onions All Marinated in a Balsamic Vinaigrette, and Roasted All Together and Piled High for a Vegetarian Treat.
Also Served with a Starch and a Vegetable of the Day
\$15.00 per person

PLATED LUNCHEONS

*All Plated Lunches are Served with Our House Garden Salad and Choice of Dressings:
House Specialty Raspberry Vinaigrette, Ranch, Creamy Italian,
Classic Caesar, Red Wine Vinaigrette or Champagne Vinaigrette
1 or 2 of Our Dessert Options
Premium Columbian Coffees and Iced Tea*

Grilled Flank Steak

Grilled Marinated Flank Steak Served with Garlic Redskin Mashed Potatoes and Seasonal Vegetables
\$18.00 per person

Panko Chicken

Fried Breaded Chicken Breast Served with Lemon Buerre Blanc Sauce, Peruvian Buttermilk Mashed Potatoes,
and Seasoned Vegetables
\$16.00 per person

Apple Glazed Pork Loin

Generous Portions of Slow Roasted Pork Loin Caramelized with Apple Glaze,
Served with Heirloom Potatoes and Fresh Broccoli
\$12.00 per person

DESSERT OPTIONS

**Sugar Free Selections Available Upon Request with 72 hr Advance Notice
Please Select 1 or 2 of the Following Desert Options*

Old Fashioned Bread Pudding with Bourbon Caramel Sauce
White- Lemon Multi Layer Cake
Devil's Food Chocolate Layer Cake
Hot Fudge Cheesecake
Chocolate Mousse Cake
New York Style Cheesecake
Assorted Fruit Pies
Decadent Dessert Bars
Assorted Luscious Cupcakes

PREMIER DESSERT OPTIONS

*Premier Desserts are an Additional \$2.50 per person
Please Select 1 or 2 of the Following Dessert Options*

Amaretto Cheesecake with Crème Anglaise
White or Dark Chocolate Dipped Strawberries
Southern Pecan Pie
Chocolate Pecan Decadence Pie
Turtle Cheesecake
Red Velvet Cake
Decadent Bistro Individual Desserts

SPECIALTY LUNCH BUFFETS

All Lunch Buffets are Served with Premium Columbian Coffees and Iced Tea

1 or 2 of Our Dessert Options

Add a Homemade Soup Selection to Any Lunch for an Additional \$3.50 per person

Nutter Center Deli

Soup Du Jour

Garden Tossed Salad with Choice of Dressings (*House Specialty Raspberry Vinaigrette, Ranch, Creamy Italian, Classic Caesar, Red Wine Vinaigrette & Champagne Vinaigrette*)

Redskin Bliss Potato Salad or Tortellini Salad with Feta and Sun Dried Tomatoes

An Assortment of Breads and Rolls

Sliced Delicatessen Style Meats Including, Baked Ham,

Genoa Salami, Roasted Turkey & Roast Beef

Assorted Sliced Cheese Including Baby Swiss, Yellow American & Aged Cheddar

Relish Tray and Appropriate Condiments

1 or 2 Dessert Options

\$13.00 per person

Game Day Sports Buffet

Red Bliss Potato Salad

Kettle Chips

Black Angus Burgers

Jumbo All-beef Hotdogs

Nacho Station to Include Ground Beef, Diced Tomatoes, Jalapeño Peppers, Queso Cheese & Sour Cream

Relish Tray with Assorted Condiments

1 or 2 Dessert Option

\$12.00 per person

Hometown BBQ



Austin Blues Pulled Pork Served with Tangy BBQ Sauce

Sliced Austin Blues Beef Brisket

Red Bliss Potato Salad and Fresh Cole slaw

Brown Sugared Baked Beans

Buttered Corn Cobettes

Assorted Breads and Rolls

1 or 2 Dessert Option

\$18.00 per person

Southwestern

Hard and Soft Taco Shells

Nacho Chips

Marinated Beef and Chicken Strips with Flame Roasted Peppers

Salsa, Sour Cream, Guacamole, Tomatoes, Shredded Lettuce, Diced Onions, Shredded Cheese, and Jalapenos

Refried Beans

Mexican Rice

Bavarian Cream Churros

\$16.00 per person

SPECIALTY LUNCH BUFFETS

All Lunch Buffets are Served with Premium Columbian Coffees and Iced Tea

1 or 2 of Our Dessert Options

Add a Homemade Soup Selection to Any Lunch for an Additional \$3.50 per person

Soup & Salad

Homemade Soup of Your Choice

Garden Tossed Salad with Choice of Dressings (*House Specialty Raspberry Vinaigrette, Ranch, Creamy Italian, Classic Caesar, Red Wine Vinaigrette & Champagne Vinaigrette*)

Hot Baked Potato with Your Choice of Sour Cream, Bacon Bits, and/or Cheddar Cheese

An Assortment of Breads and Delicatessen Rolls

1 or 2 Dessert Options

\$10.00 per person

Italy's Finest

Garden Tossed Salad with Choice of Dressings (*House Specialty Raspberry Vinaigrette, Ranch, Creamy Italian, Classic Caesar, Red Wine Vinaigrette & Champagne Vinaigrette*)

Pesto Pasta Salad

Italian Marinated Grilled Pork Chops and Chicken Breasts

Tomato Basil Rice

1 or 2 Dessert Options

\$16.00 per person

Southern Pride

Garden Tossed Salad with Choice of Dressings (*House Specialty Raspberry Vinaigrette, Ranch, Creamy Italian, Classic Caesar, Red Wine Vinaigrette & Champagne Vinaigrette*)

Creamy Cole Slaw

Southern Style Meatloaf

Golden Fried Chicken

Red Skin Smashed Potatoes with Brown Gravy

Chef's Choice Vegetable

Buttermilk Biscuits Served with Butter

1 or 2 Dessert Options

\$17.00 per person

LaRosa's Pizza



Garden Tossed Salad with Choice of Dressings (*House Specialty Raspberry Vinaigrette, Ranch, Creamy Italian, Classic Caesar, Red Wine Vinaigrette & Champagne Vinaigrette*)

Garlic Bread Sticks

Cheese, Pepperoni, Veggie, Meat Lovers

\$8.00 per person

Deluxe Pizza Served with Your Options (*Pepperoni, Sausage, Garlic, Banana Peppers, Feta Cheese, Olives, Pineapple, Jalapenos, Green Peppers, Onions, BBQ Chicken, Buffalo Chicken, and Mushrooms*)

\$10.00 per person

1 or 2 Dessert Options

SPECIALTY LUNCH BUFFETS

All Lunch Buffets are Served with Premium Columbian Coffees and Iced Tea

1 or 2 of Our Dessert Options

Add a Homemade Soup Selection to Any Lunch for an Additional \$3.50 per person

John's Favorite

Garden Tossed Salad or Caesar Salad with a Choice of Dressings (*House Specialty Raspberry Vinaigrette, Ranch, Creamy Italian, Classic Caesar, Red Wine Vinaigrette & Champagne Vinaigrette*)

Spaghetti and Fettuccini Noodles

Creamy Alfredo Sauce and Marinara Sauce

Homemade Meatballs and Grilled Chicken Strips

Garlic Bread

1 or 2 Dessert Option

\$16.00 per person

Homemade Soup selection

Tomato Basil

Chicken Noodle

Italian Minestrone Soup

White Bean Chicken Chili

Chef's Choice

DESSERT OPTIONS

**Sugar Free Selections Available Upon Request with 72 hr Advance Notice*

Please Select 1 or 2 of the Following Dessert Options

Old Fashioned Bread Pudding with Bourbon Caramel Sauce

White- Lemon Multi Layer Cake

Devil's Food Chocolate Layer Cake

Hot Fudge Cheesecake

Chocolate Mousse Cake

New York Style Cheesecake

Assorted Fruit Pies

Decadent Dessert Bars

Assorted Luscious Cupcakes

Assorted Cookies and Brownies

PREMIER DESSERT OPTIONS

Premier Desserts are an Additional \$2.50 per person

Please Select 1 or 2 of the Following Dessert Options

Amaretto Cheesecake with Crème Anglaise

White or Dark Chocolate Dipped Strawberries

Southern Pecan Pie

Chocolate Pecan Decadence Pie

Turtle Cheesecake

Red Velvet Cake

Decadent Bistro Individual Desserts

BUILD YOUR OWN BUFFET

All Buffets are Served with Premium Columbian Coffees and Iced Tea
1 or 2 or Our Dessert Options

\$17.00 per person—Lunch
\$22.00 per person—Dinner

Salads (Select One)

Caesar Salad
Spinach Salad
Garden Tossed Salad with Choice of Dressings:
House Specialty Raspberry Vinaigrette, Ranch, Creamy Italian,
Classic Caesar, Red Wine Vinaigrette & Champagne Vinaigrette

Entrees (Select Two)

Chicken Picatta w/Lemon caper Sauce	Chicken Chardonnay
Chicken Parmesan w/Parsley Sauce	Grilled Chicken
Roast Turkey	Chicken Marsala w/Mushroom Marsala Wine Sauce
Herb Oven Roasted Chicken	Panko Encrusted Tilapia
Grilled Salmon Filets	Roast Pork Loin Medallions
London Broil w/Mushroom Sauce	Carved Top Round of Beef w/Demi Glace
Chicken Florentine w/White Wine Cream Sauce	

Accompaniments (Select Three)

Bowtie Pasta Primavera	Caramelized Carrots	Vegetarian Lasagna
Buttered Corn	Rice Pilaf	Au Gratin Potatoes
Yukon Gold Roasted Potatoes	Roasted Red Potatoes	Steamed Broccoli
Garlic Redskin Mashed Potatoes	French Beans	Grilled Asparagus
Sautéed Zucchini and Yellow Squash	Bake or Fried Sweet Potatoes	Spanish Rice

DESSERT OPTIONS

*Sugar Free Selections Available Upon Request with 72 hr Advance Notice
Please Select 1 or 2 of the Following Dessert Options

Old Fashioned Bread Pudding with Bourbon Caramel Sauce
White- Lemon Multi Layer Cake
Devil's Food Chocolate Layer Cake
Hot Fudge Cheesecake
Chocolate Mousse Cake
New York Style Cheesecake
Assorted Fruit Pies
Decadent Dessert Bars
Assorted Luscious Cupcakes
Assorted Cookies and Brownies

PREMIER DESSERT OPTIONS

Premier Desserts are an Additional \$2.50 per person
Please Select 1 or 2 of the Following Dessert Options

Amaretto Cheesecake with Crème Anglaise
White or Dark Chocolate Dipped Strawberries
Southern Pecan Pie
Chocolate Pecan Decadence Pie
Turtle Cheesecake
Red Velvet Cake
Decadent Bistro Individual Desserts

All prices subject to 6.5% sales tax and 19% Catering Supplemental Fee
The Catering Supplemental Fee is not paid out to the employees as a gratuity

PLATED DINNERS

All Plated Dinners are Served with Our House Salad

All Plated Dinners are Served with Your Choice of 1 or 2 of Our Dessert Options

Premium Columbian Coffees and Specialty Bigelow Teas

SALAD SELECTIONS

House Salad (included in dinner price)

Spring Lettuce Mix with Roma Tomatoes, Cucumber, Carrots, Red Onion, Sourdough Croutons and Choice of Dressings

Our Salad Dressing Selections Include Our House Specialty Raspberry Vinaigrette, Ranch, Creamy Italian, Classic Caesar, Red Wine Vinaigrette & Champagne Vinaigrette

Salad Upgrades

Add \$1.50 per person

Harvest Salad

Spring Greens Topped with Mandarin Orange Segments, Spiced Candied Pecans and Crumbled Goat Cheese, Drizzled with a Berry Vinaigrette

Spinach Salad

Spinach Salad with Orange Segments, Fresh California Strawberries, Purple Onions, Toasted Black English Walnuts and Sweet Poppy Seed Dressing

Caesar Salad

Crisp Romaine with Fresh Grated Parmesan Cheese, Garlic Croutons and Classic Caesar Dressing

PLATED DINNERS ENTREES

Chicken Florentine

Tender Breast of Chicken Stuffed with Sautéed Spinach, a Blend of Three Cheese's, and Roasted Garlic
Topped with a White Wine Cream Sauce
Served with a Medley of Long Grain and Wild Rice Pilaf
Along with a Fresh Seasonal Vegetable Bouquet
\$21.00 per Person

Seared Sliced Tenderloin

6 oz Tender Filet of Beef
Topped with a Port Wine and Finished with a Wild Mushroom Demi Glace
Served with Oven Roasted Yukon Gold Potatoes with Fresh Garlic, Herbs & Green and Gold Squash Bundles with Red Pepper Strips
\$28.00 per Person

Chicken Parmesan

Tender Breast of Chicken Topped with Parmesan Cheese and Marinara Sauce
Served with Penne Pasta
\$18.00 per Person

PLATED DINNERS

All Plated Dinners are Served with Our House Salad

All Plated Dinners are Served with Your Choice of 1 or 2 of Our Dessert Options

Premium Columbian Coffees and Specialty Bigelow Teas

Sliced London Broil

Tender Sirloin Marinated Topped with a Balsamic Vinegar & Port Wine

Finished with a Wild Mushroom Demi Glace

Served with Garlic Whipped Potatoes and Fresh Vegetable Medley

\$24.00 per person

Slow Roasted Prime Rib au Poive

Prepared to a Tender Medium Rare

Served with Twice-Baked Idaho Gold Potatoes with Parmesan,

Broccoli and Roasted Red Peppers

\$26.00 per Person

Porterhouse Steak

10 oz Pork Porterhouse Steak

Topped with a Charcuterie Sauce

Served with Yukon Gold Mashed Potatoes and a Chef's Choice Vegetable

\$22.00 per Person

Chipotle Seasoned Pork Loin

Slow Roasted Pork Loin Hand Rubbed with a Chipotle Seasoning

Topped with an Apricot Cherry Chetney

Served with a Baked Potato and Caramelized Root Vegetables Finished with a Citron Drizzle

\$20.00 per Person

Grilled New York Strip Steak

A Hand-Cut New York Strip Grilled to a Tender Medium Rare

Topped with a Traditional Hunter Sauce with Fresh Roma Tomatoes, Pearl Onions,

Wild Mushrooms and Port Wine Reduction Sauce

\$25.00 per Person

Panko Chicken

6 oz Panko Chicken Breast

Served with a Lemon Buerre Blanc

Accompanied with Roasted Red Potatoes and a Chef's Choice Vegetable

\$20.00 per Person

Lemon-Lime Encrusted Tilapia

Lemon-Lime Encrusted Tilapia

Topped with a Vodka Cream Sauce

Served with Confetti Rice and Miniature Roasted Vegetables

\$24.00 per Person

PLATED DINNERS

All Plated Dinners are Served with Our House Salad

All Plated Dinners are Served with Your Choice of 1 or 2 of Our Dessert Options

Premium Columbian Coffees and Specialty Bigelow Teas

Apple Sage Chicken

A Delicious Oven Roasted Breast of Chicken with Apple Sage Stuffing

Finished with Sweet Pepper Glace and Buttery Brioche Crumbs

Served with Heirloom Potatoes, Haricot Verts - French Beans

\$18.00 per Person

Poached Atlantic Salmon

Atlantic Salmon Topped with Caribbean Mango Glaze and Served with a Blend of Caramelized Sweet

Potatoes, Yukon Gold Potatoes, and Market Fresh Vegetables

\$22.00 per person

Panko Encrusted Tilapia

Tilapia Encrusted with Panko and Topped with Scampi Butter Sauce. Served with Roasted Root Vegetables and Fire Roasted Yams.

\$20.00 per Person

DESSERT OPTIONS

**Sugar Free Selections Available Upon Request with 72 hr Advance Notice*

Please Select 1 or 2 of the Following Dessert Options

Old Fashioned Bread Pudding with Bourbon Caramel Sauce

White- Lemon Multi Layer Cake

Devil's Food Chocolate Layer Cake

Hot Fudge Cheesecake

Chocolate Mousse Cake

New York Style Cheesecake

Assorted Fruit Pies

Decadent Dessert Bars

Assorted Luscious Cupcakes

PREMIER DESSERT OPTIONS

Premier Desserts are an Additional \$2.50 per person

Please Select 1 or 2 of the Following Dessert Options

Amaretto Cheesecake with Crème Anglaise

White or Dark Chocolate Dipped Strawberries

Southern Pecan Pie

Chocolate Pecan Decadence Pie

Turtle Cheesecake

Red Velvet Cake

Decadent Bistro Individual Desserts

DUET PLATES

**Duet Plates Offer a Smaller Portion of Two Entrée Items on One Plate
All Plated Dinners are Served with Our House Salad
All Plated Dinners are Served with Your Choice of 1 or 2 of Our Dessert Options
Premium Columbian Coffees and Specialty Bigelow Teas*

SALAD SELECTIONS

House Salad (included in dinner price)

Spring lettuce Mix with Roma Tomatoes, Cucumber, Carrots, Red Onion,
Sourdough Croutons and Choice of Dressings
*Our Salad Dressing Selections Include our House Specialty Raspberry Vinaigrette,
Ranch, Creamy Italian, Classic Caesar, Red Wine Vinaigrette & Champagne Vinaigrette*

Salad Upgrades

Add \$1.50 per person

Harvest Salad

Spring Greens Topped with Mandarin Orange Segments, Spiced Candied Pecans and
Crumbled Goat Cheese, Drizzled with a Berry Vinaigrette

Spinach Salad

Spinach Salad with Orange Segments, Fresh California Strawberries, Purple Onions,
Toasted Black English Walnuts and Sweet Poppy Seed Dressing

Caesar Salad

Crisp Romaine with Fresh Grated Parmesan Cheese, Garlic Croutons and
Classic Caesar Dressing

PLATED DUET ENTREES

Beef Tenderloin & Grilled Salmon

6 oz Beef Tenderloin Fillets topped with a Chasseur Sauce
4 oz Grilled Salmon Fillet topped with a Vin Blanc Sauce
Served with Peruvian Buttermilk Mashed Potatoes and Roasted Asparagus
\$40.00 per person

Grilled Chicken & Pork Chop

Marinated Grilled Chicken Breast topped with a Cherry Demi Sauce
Pan Seared Pork Chop topped with a Apricot Chutney Sauce
Served with Bosh Pear Potatoes and Roasted Butternut Squash
\$32.00 per person

DUET PLATES

**Duet Plates Offer a Smaller Portion of Two Entrée Items on One Plate*

All Plated Dinners are Served with Our House Salad

All Plated Dinners are Served with Your Choice of 1 or 2 of Our Chef's Choice Desserts

Premium Columbian Coffees and Specialty Bigelow Teas

PLATED DUET ENTREES

Sea Bass & Beef Tenderloin

Pan Seared Sea Bass topped with a Tequila Lime Cream Sauce

Beef Tenderloin Medallions in a Poivrade Sauce

Served with Saffron Rice and Sautéed Baby Carrots

\$39.00 per person

Tilapia & Pork Chop

Lemon-Lime Encrusted Tilapia Topped with a Vodka Cream Sauce

Pan Seared Pork Chop Topped with a Apricot Chutney Sauce

Served with Bosh Pear Potatoes and Roasted Butternut Squash

\$32.00 per person

DESSERT OPTIONS

**Sugar Free Selections Available Upon Request with 72 hr Advance Notice*

Please Select 1 or 2 of the Following Dessert Options

Old Fashioned Bread Pudding with Bourbon Caramel Sauce

White- Lemon Multi Layer Cake

Devil's Food Chocolate Layer Cake

Hot Fudge Cheesecake

Chocolate Mousse Cake

New York Style Cheesecake

Assorted Fruit Pies

Decadent Dessert Bars

Assorted Luscious Cupcakes

PREMIER DESSERT OPTIONS

Premier Desserts are an Additional \$2.50 per person

Please Select 1 or 2 of the Following Dessert Options

Amaretto Cheesecake with Crème Anglaise

White or Dark Chocolate Dipped Strawberries

Southern Pecan Pie

Chocolate Pecan Decadence Pie

Turtle Cheesecake

Red Velvet Cake

Decadent Bistro Individual Desserts

CARVING STATIONS

*Our Carving Stations are Served with an Assortment of Condiments
Spicy Cracked Grain Mustard, Horseradish Piquant Sauce, Sun-Dried Tomato
Aioli and an Assortment of European Breads and Rolls*

** A \$75 Chef's Carving Fee will be Accessed for Each Chef*

Slow Roasted Prime Rib

(Serves Approximately 30 Guests)
\$225.00

Apple & Cayenne Glazed Roasted Pork Loin

(Serves Approximately 30 Guests)
\$165.00

Top Round of Beef

(Serves Approximately 40 Guests)
\$195.00

Vermont Smoked Roasted Turkey Breast

(Serves Approximately 30 Guests)
\$175.00

Maple Sugar Caramelized Virginia Ham

(Serves Approximately 30 Guests)
\$175.00

Cracked Peppercorn Encrusted Tenderloin of Beef

(Serves Approximately 20 Guests)
\$250.00

CHEF'S ACTION STATIONS

*Can be Added to Enhance your Buffet
Sauté Chef Fee \$75.00 Each Chef*

Oriental Stir Fry

Stir-fry Beef and Broccoli, Szechwan Chicken and Vegetables Served with Rice
\$8.00 per person

Pasta Station

Choice of 2 Pastas: Bow Tie, Penne Regatta, Fettuccini, or Tri-Color Rotini
Choice of Two Sauces: Tomato Basil, Roasted Garlic Alfredo, Pesto or Vodka Cream Sauces
Assorted Toppings
\$8.00 per person

Scampi Station

Shrimp Sautéed in Garlic Butter Served Over a Bed of Linguini
\$9.00 per person

HORS D'OEUVRES OFFERINGS

**Hors D' Oeuvres Selections are Available Butler Style or Stationary*

Hot Selections *Prices Based on 50 Pieces per order

Miniature Beef Wellingtons	\$135.00
Crab Stuffed Mushroom Caps	\$115.00
Crab Puppies Served with Cajun Remoulade Sauce	\$135.00
Mediterranean Beef Kabobs - Marinated in Olive Oil & Aged Balsamic Vinegar	\$105.00
Mushrooms Stuffed with Walnuts, Spinach, & Gruyere	\$95.00
Spanikopita	\$85.00
Raspberry Brie Purses	\$85.00
Chicken Satays with Peanut Sauce	\$95.00
Boneless Buffalo Wings	\$75.00
Sliced Sirloin Canapés	\$105.00
Grilled Tandoori Shrimp, Basil Shrimp, or Caribbean Spiced Shrimp	\$125.00
Vegetable Stuffed Mushrooms	\$90.00
Pot Stickers with Ginger Sauce Glaze	\$75.00
Spicy Andouille Sausage rolled in Puff Pastry	\$90.00
Wild Mushroom Purses with Duxelle filling	\$85.00
Miniature Quiche with a Selection of Fillings	\$75.00
Meatballs Bordelaise or BBQ	\$70.00
Fried Ravioli with Marinara Sauce	\$70.00
Hand Breaded Chicken Tenders Served with Honey Mustard	\$80.00
Vegetarian Spring Rolls Served with a Spicy Sweet Red Pepper Sauce	\$75.00

Cold Selections *Prices Based on 50 Pieces per order

Smoked Turkey Wraps with Sun Dried Tomato Aioli & Grilled Vegetables	\$65.00
Smoked Salmon Mousse on Bok Choy	\$75.00
Veggie Wrap with Tomatoes, Artichokes, Cucumbers & Cream Cheese	\$65.00
Fresh Fruit Kabobs with Brandy Sauce	\$80.00
Southwestern Cream Cheese Pinwheels	\$65.00
Jumbo Cocktail Shrimp Served with Cocktail Sauce	\$135.00
Baked Brie Wheel with Apricot Sauce in a Puff Pastry	\$125.00
Imported & Domestic Cheeses Displayed with Assorted Crackers & Herb Baguettes	\$175.00
Vegetable Crudités Served with Buttermilk Ranch Dipping Sauce	\$125.00
Seasonal Fruit Display With Chocolate Dipping Sauce	\$150.00
Petite Finger Sandwiches Includes Ham Salad, Tuna Salad and Cream Cheese with Roasted Red Peppers	\$150.00
Assorted Mini Sandwiches Served on Dollar Rolls to Include, Beef Tenderloin, Smoked Turkey, Ham & Almond Chicken Salad	\$175.00

DESSERT SERVICE

**Sugar Free Selections Available Upon Request with 72 hr Advance Notice*

Amaretto Cheesecake with Crème Anglaise **\$8.00 Per Slice**

Old Fashioned Bread Pudding with Bourbon Caramel Sauce **\$5.00 Per Slice**

White or Dark Chocolate Dipped Strawberries **\$6.00 Per Slice**

Assorted Fruit Pie **\$5.00 Per Slice**

Decadent Bistro Individual Desserts **2 for \$9.00**

Southern Pecan Pie **\$6.00 Per Slice**

Chocolate Pecan Decadence Pie **\$8.00 Per Slice**

New York Style Cheesecake **\$5.00 Per Slice**

White- Lemon Multi Layer Cake **\$6.00 Per Slice**

Devil's Food Chocolate Layer Cake **\$6.00 Per Slice**

Turtle Cheesecake **\$7.00 Per Slice**

Red Velvet Cake **\$8.00 Per Slice**

Hot Fudge Cheesecake **\$5.00 Per Slice**

Chocolate Mousse Cake **\$6.00 Per Slice**

Decadent Dessert Bars **2 for \$8.00**

Assorted Luscious Cupcakes **2 for \$7.00**

Individual Mixed Displays of Mini Desserts are Served with 3 pieces
Assorted Petit Fours, Assorted Mini Cheesecakes, and Mini Éclairs
\$4.50 Per Person

**Chocolate Fondues & Chocolate Fountains Available by Special Arrangement*

BEVERAGE MENU

A \$75.00 Bartender Fee will Apply for the First Four Hours of the Event

Cash and Consumption Bars

	Cash Bar	Based on Consumption
Premium Liquors	\$6.00	\$5.75
Preferred Liquors	\$5.00	\$4.75
Domestic Beer	\$3.50	\$3.25
Imported Beer	\$4.50	\$4.00
Draft Beer	\$5.00	\$4.75
Wine by the Glass	\$5.00	\$4.50
Bottled Soda/Water & Juices	\$2.00	\$1.50

HOST BAR

Beer, Wine, Liquor, and Soft Drink

\$12.00 per person

Beer, Wine and Soft Drink

\$8.00 per person

Preferred Liquor Brands

Dewars Scotch, Absolut Vodka, Tanqueray Gin, Captain Morgan's Spiced Rum, Bacardi Silver Rum, Sauza Tequila, Jack Daniels, Jim Beam, Canadian Club, Seagrams 7, Amaretto, Peppermint Schnapps, Sweet & Dry Vermouth and Peach Schnapps.

**Premium Liquor brands are available upon request for an additional charge*

Domestic & Imported Beers

Budweiser, Bud Light, Miller Lite, Michelob Ultra, Landshark, Corona, Heineken, Stella Artois, and Sam Adams Boston Lager

**Ask Your Ovations Sales Representative about Draft Beer Options*

Wines by the Glass

Barefoot (Merlot, Chardonnay, and White Zinfandel)

Bottled Sodas, Water, and Juices

Pepsi, Diet Pepsi, Sierra Mist, Mt. Dew, Dr. Pepper, AquaFina, Cranberry Juice, Orange Juice, and Apple Juice

Table Wines

Barefoot by the Bottle \$18.00 per bottle
(Merlot, Chardonnay, White Zinfandel)

**Premium Wine Brands are Available Upon Request for an Additional Charge*

Please Ask Your Ovations Sales Representative about Premium Wine Options

Champagne

House Champagne \$21.00 per bottle

Non-Alcoholic Champagne \$15.00 per bottle

**Please Ask Your Ovations Sales Representative about House Champagne Options*

FOOD & BEVERAGE SERVICE POLICIES

Outside Food and Beverages

Ovations Food Services maintains the exclusive right to provide all food and beverage service. Any exceptions must be requested and obtained by prior written approval of the General Manager. Food items may not be taken off the premises; however, excess prepared food may be donated under regulated conditions to agencies feeding the underprivileged at NUTTER CENTER sole discretion.

Beverage Service

Ovations Food Services offers a complete selection of beverages to compliment your function. The Ohio Alcohol and Beverage Commission regulate alcohol and beverage service. As the licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without prior written consent of the General Manager. In compliance with Ohio Liquor Control regulations we reserve the right to ask patrons for proper identification for alcoholic beverage service, we reserve the right to refuse alcohol service to intoxicated or underage persons.

Dietary Considerations

Ovations Food Services is happy to address special dietary requests for individual guests with a 72-hour advance notice. Ovations Food Services will automatically prepare 1% vegetarian dinners for plated served dinners.

China Service

China service is standard for all catering services in the Berry room. For coffee services with china, Ovations Food Services will set out at least 10% of disposable ware so that guests may take their beverage with them. China is not allowed on the Arena Concourse or McLin Gym, unless it will be carpeted. High-grade disposable ware will be used on uncarpeted Arena Concourse and McLin Gym floors.

Linens

All banquet prices include white, black or ivory table linens and your choice of napkin colors. Additional colors are available for both table linens and napkins.

Menu Selections:

Choose a menu from the preceding suggestions or have us custom design a menu for your particular needs. Menus for food events must be finalized (2) weeks prior to the event.

Gratuity and Taxes:

A 19% Catering Supplemental Fee and 6.5% state and local sales tax will be applied to all food and beverage purchased. For all served dinners or lunches and any off site caterings, a 20% service charge will be applied to all food and beverage purchased along with 6.5% state and local sales tax. Ohio law states that the Catering Supplemental Fee is subject to sales tax. Gratuity and Taxes are subject to change. *The Catering Supplemental Fee is not paid out to the employees as a gratuity.*

Guarantees:

A final guarantee of attendance is required (3) working days prior to all food and beverage events. In the event of a split entree, the client is responsible to notify Ovations Food Services of the exact count of each item (3) working days prior to the event. Custom menus, which are not included in a package, are to be charged at the higher price entree. Billing will be based on either your minimum guarantee (even if fewer guests actually attend) or the actual guest count, whichever is greater. The final guarantee can be increased up to (2) working days prior to your event with a 10% surcharge. A \$200.00 cancellation fee will be incurred for any cancellation within 72 hours of an event. A \$100.00 fee will be incurred for any additional setup on the day of the event.

NUTTER CENTER will prepare the following number of meals over the final guarantee:

0-200 – Guests	5% of the final guarantee
201 – 500 Guests	3% of the final guarantee
501 and above	2% of the final guarantee

FOOD & BEVERAGE SERVICE POLICIES

Billing

A 50% deposit is due with the return of the signed agreement. The final balance must be paid in full no less than 72 hours prior to the start of the event unless a prior credit agreement is reached by both parties. All incidentals billed during the event are due at the conclusion of the event. If payment of the balance due is not received by the appropriate date, a delinquent charge of 1.5% per month will be added to the balance.

Cancellation

In the event of a cancellation prior to 72 hours before the event, no deposit refund shall be made. Cancellation of food functions must be sent by e-mail or in writing to your Ovations Food Service Sales representative. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 50% of the charges on the affected Banquet event order(s) or signed agreement, whichever is the larger of the two.

Ovations Food Services Contact Information

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Nutter Center Contact Information

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