

GENERAL CATERING INFORMATION

ROSE-HULMAN INSTITUTE OF TECHNOLOGY
ARAMARK CAMPUS SERVICES
(812) 872-6040

ARAMARK is a diversified services management company headquartered in Philadelphia, Pennsylvania. ARAMARK's college division manages the dining and related services of nearly 400 colleges and universities across the country. ARAMARK is proud of its over 30 year relationship with Rose-Hulman.

All prices are subject to change without notice. Indiana state sales tax of 7% is added to all sales unless a valid state tax exemption certificate is received by us before the date of the event.

All events are required to have an estimated count seven days prior to the event. A final count of guests you expect is due 3 business days before the day of event. If no final count is given, the estimate will be taken as the final count. Food quantities, seating arrangements, service labor and billings are all based upon the final count. It is the guest's responsibility to contact the dining service with the final count of guests.

Whenever possible, menu selection must be made three weeks before the event. No food or beverages may be brought into the Union Building by the booking party or its guests. No food may be taken from the Union Building without the approval of the Catering Director at the time of booking.

The booking party is responsible for all damages incurred by its guests. This includes damages to furnishings, glassware, china, silverware, table covers and floors. Decoration clean-up is the responsibility of the booking party and must be done immediately after the event. Failure to do so will result in a minimum \$100 charge. Decorations need the approval of the Catering Director before they may be used. Should you need ARAMARK to assist in decoration set-up, this must be arranged through the Catering Director at the time of booking. The charge for this will be negotiated at that time.

Unless credit arrangements have been made, payment for all special events is due three days before the event. If the booking party is offered credit, payment is due for all special events 15 days from the date of the invoice. Failure to make payment in full by that date will result in interest charges at 1.5% per month added to the invoice total. Charges are based upon the greater of the actual count or the final count which is given 3 business days before date of event.

You may cancel your event up to 72 hours prior to the scheduled time of your event at no charge except for the loss of the deposit. Cancellations that occur within 72 hours of the event will be subject to a service charge according to the nature of the event.

Reservations for rooms must be made through the Union Office between 8:00 and 5:00 Monday through Friday. Their phone number is 812-877-8346. A \$100 retainer made payable to ARAMARK is required to hold the room. The retainer will be applied against your billings. Room rental charges are assessed by the Union Office. The Union Director handles any special needs such as table arrangements, projectors, PA system, podiums, and risers. Please arrange these needs personally with the Union Director's office.

The menus which are presented in this catering guide are only a chosen variety of the items we have to offer. If you have a particular menu item or idea which is not in the guide, we will be more than happy to discuss them with you.

We look forward to working with you to help you make your event a success.

BREAKFAST BUFFETS

(Minimum 40 guests)

BB-1. Assorted Chilled Juices
Fresh Melon Wedges
Scrambled Eggs with Cheese and Chives
Belgian Waffles with Fruit Toppings
Crisp Bacon and Sausage Links
Country Fried Potatoes
English Muffins and Biscuits

BB-2. Assorted Chilled Juices
Fresh Fruit Tray
Bacon, Egg and Cheese Casserole
Country Fried Potatoes
Sausage Gravy with Biscuits
Assorted Pastries

CONTINENTAL BUFFETS

CB-1. Assorted Chilled Juices
Assorted Pastries
Assorted Mini Quiche
Seasonal Fresh Fruit

CB-2. Assorted Chilled Juices
Choice of Two: Assorted Pastries,
Donuts, Sweet Rolls, Bagels, or
Muffins
Fresh Fruit Tray

BREAKFAST

B-1. Chilled Fruit Juice
Scrambled Eggs
Crisp Bacon, Ham or Sausage
Hash Brown Potatoes
Toast or Biscuits

B-3. Chilled Fruit Juice
Fresh Fruit Cup
Ham and Cheese Omelet
Hash Brown Casserole
Toast or Biscuits

B-2. Chilled Fruit Juice
Fresh Fruit Cup
Sausage and Egg Casserole
Country Fried Potatoes
Assorted Fresh Baked Muffins

B-4. Chilled Fruit Juice
Fresh Fruit Cup
Quiche Lorraine
Lyonnais Potatoes
Assorted Fresh Baked Muffins

**All breakfasts include regular and decaf coffee, hot tea, and appropriate condiments.
Juice selection includes Minute Maid® orange juice.*

LUNCHEON SANDWICHES

- LS-1. Deli Sandwich**
Your choice of turkey, roast beef, or ham on a specialty roll with a lettuce, tomato, onion and a pickle garnish.
- LS-2. French Dip Sandwich**
Shaved roast beef served with au jus and topped with provolone on a French roll.
- LS-3. Turkey Bacon Croissant**
A flaky, butter croissant topped with hickory smoked turkey, bacon, lettuce, tomato, onion and a pickle garnish.
- LS-4. Chicken Filet Sandwich**
A boneless skinless charbroiled chicken breast filet served on a specialty roll with lettuce, tomato, onion and a pickle garnish.
- LS-5. Jumbo Cheeseburger**
6 ounce hamburger charbroiled and served on a specialty roll and topped with your choice of cheddar or provolone cheese with lettuce, tomato, onion and a pickle garnish.
- LS-6. Chicken or Beef Quesadilla**
A flour tortilla stuffed and grilled with chicken or beef and cheese and served with sour cream, lettuce, and guacamole.
- LS-7. Monterey Jack Chicken Club**
Boneless, skinless charbroiled chicken breast with crisp bacon and Monterey jack cheese served on a specialty roll with lettuce, tomato, onion and a pickle garnish.
- LS-8. Home-style Chicken Wrap**
Sliced tenderloin breast of chicken wrapped in a garlic herb tortilla, with lettuce, tomato, cheese, sour cream and salsa.
- LS-9. Cordon Bleu Sandwich**
Boneless, skinless charbroiled chicken breast with shaved ham and Swiss cheese. Served on a specialty roll with lettuce, tomato, onion and a pickle garnish.
- LS-10. Chicken or Tuna Salad Sandwich**
A flaky, butter croissant topped with your choice of chicken salad or tuna salad. Served with lettuce, tomato, onion and a pickle garnish.

Luncheon sandwiches are served with a tossed salad or soup du jour, potato chips or French fries, a dessert selection, coffee, and iced tea.

LIGHT PLATES

- LP-1. Chef Salad**
A bed of mixed greens topped with julienne turkey, ham, mozzarella and cheddar cheeses, sliced eggs, carrots, cucumbers, red cabbage and tomato. Served with crackers and your choice of salad dressing.
- LP-2. Calorie Counter**
Wedge tomatoes stuffed with cottage cheese. Served with seasonal fresh fruit, vegetable garnishes, and crackers.
- LP-3. Grilled Chicken Salad**
Mixed salad greens topped with julienne strips of grilled chicken, cheddar cheese, and wedges of hard boiled eggs, carrots, cucumbers, red cabbage and tomato. Served with crackers and your choice of salad dressing.
- LP-4. Fresh Fruit Platter**
A combination of seasonal fresh fruit wedges and slices on a bed of lettuce with assorted cheese garnishes and crackers.
- LP-5. Cobb Salad**
Grilled chicken slices, bacon strips, tomato and egg wedges, chopped chives, watercress, and avocado on a bed of mixed salad greens with Russian dressing. Served with crackers.
- LP-6. Taco Salad**
Crisp lettuce topped with seasoned beef or chicken, cheddar cheese, diced tomato, onion, jalapeños, and black olives in a flour tortilla shell. Served with salsa and sour cream.
- LP-7. Chicken Caesar Salad**
Fresh Romaine lettuce and pasta with Parmesan cheese, croutons, sliced chicken breast and served with Caesar dressing and crackers.
- LP-8. Chicken Salad with Pineapple**
Chicken salad with fresh pineapple served on a hollowed pineapple boat. Served with your choice of fresh fruit or fresh vegetables.

Light plates are served with a dessert selection, coffee, and iced tea.

LUNCH

- L-1. Baked Italian Lasagna**
Blend of three cheeses layered in pasta sheets with a rich tomato meat sauce.
(Also available in meatless upon request)
- L-2. Marinated Chicken Breast Filet**
Boneless, skinless chicken breast filet marinated in Italian seasonings and grilled to perfection.
- L-3. Baked Salmon Filet**
Atlantic salmon filet baked until flaky and served with fresh dill and lemon wedge.
- L-4. Grilled Lemon Tarragon Chicken Breast Filet**
Boneless, skinless chicken breast filet charbroiled and served with creamy lemon tarragon sauce.
- L-5. Vegetable Lasagna**
Blend of three cheeses layered in pasta sheets with vegetables and a creamy white sauce.
- L-6. Beef Burgundy**
Tender top round in a rich Burgundy wine sauce and served over buttered noodles.
- L-7. Roast Sirloin of Beef**
Sliced roast beef served with au jus.
- L-8. Roast Pork Loin**
Pork loin seasoned with rosemary, garlic, and black pepper. Served with scalloped cinnamon apples.
- L-9. Chicken Dijon**
Boneless, skinless chicken breast lightly breaded and topped with a light honey Dijon sauce.
- L-10. Sweet and Sour Pork**
Deep fried battered pork in a sweet and sour sauce with vegetables and served over rice.
- L-11. Swiss Steak**
Lightly breaded beef cube steak smothered in vegetable beef gravy.
(Also available with pork cube steak upon request)
- L-12. Petite Filet Mignon**
7-oz. bacon wrapped and charbroiled tenderloin of beef.
- L-13. Turkey Tetrazinni**
Pasta and turkey casserole topped with cheese and bread crumbs.
(Also available with chicken upon request)

- L-14. Pasta Primavera**
Variety of fresh vegetables and tri-color rotini tossed with an Alfredo sauce.
- L-15. Chicken Parmesan**
Breaded chicken breast filet topped with mozzarella cheese, tomato sauce and Parmesan cheese and served alongside pasta.
- L-16. Thai Chicken Breast Filet**
Boneless, skinless chicken breast filet marinated in our special oriental marinades and topped with a lime ginger sauce.
- L-17. Beef Stir Fry**
Tender beef marinated in soy sauce stir fried with oriental vegetables and served over rice. Served with a fortune cookie and chopsticks upon request.
(Also available with Chicken upon request)
- L-18. Pork Tenderloin Filet**
7-oz. bacon wrapped and charbroiled pork tenderloin served with creamy garlic dill sauce.
- L-19. Fettuccini Alfredo with Chicken**
Sliced grilled chicken breast filet served over tender fettuccine noodles and tossed with our own special Alfredo sauce. This is also available without chicken.
- L-20. Sesame Chicken**
Boneless, skinless chicken breast marinated in soy sauce then grilled and served with sesame sauce.

Each entree includes choice of a salad, one potato or rice selection (except for 1, 5, 6, 10, 13, 14, 15, 17 and 19), one vegetable selection, one dessert selection, baked rolls, coffee and iced tea.

- Salads:** Tossed, Mandarin Romaine, Strawberry Romaine, Fresh Fruit, Caesar, Pasta, Spinach, Mixed Green.
- Starch** Confetti Rice, Baked Potato, Whipped Potato with Gravy, Herb Roasted Potatoes, Au Gratin Potatoes, Buttered Fettuccini Noodles, Parsley New Potatoes, Wild Rice Blend, Rosemary Garlic New Potatoes, Parmesan New Potatoes, Fruited Wild Rice, Cilantro Rice, Alfredo Potatoes.
- Vegetable** Green Beans with Sesame Seeds, Broccoli Florets, Baby Carrots, Vegetable Medley, Peas with Mushrooms, Buttered Corn, Italian Blend, Oriental Blend, Snow Peas Medley, Brussel Sprouts, Southern Style Green Beans, Moroccan Green Beans, Squash Blend
- Dessert:** Fruit Pies, Ice Cream or Sherbet, Layer Cake, Fresh Fruit Cup, Cookies, Iced Chocolate Brownies, Pudding, Mousse, Fruit Parfaits, Gourmet Brownies.

*We also offer other specialty desserts at an extra charge.
For a list of these, please refer to the gourmet dessert section.*

LUNCHEON BUFFETS

COLD CUT BUFFET

Thinly sliced roast beef, ham, and turkey
Cheddar and Swiss cheese slices
Assorted Breads
Lettuce, Tomato, and Onion
Mayonnaise, mustard and ketchup
Creamy cole slaw, potato salad or pasta salad
Choice of one dessert
Coffee and Iced Tea

May substitute chicken, tuna, or egg salad for one of the meats.

SOUP AND SALAD BUFFET

Soup du jour with crackers, tossed greens, croutons, sliced eggs, shredded cheese, sliced cucumbers, tomatoes, diced ham and turkey, bacon bits, mushrooms, assorted dressings, chips, choice of one dessert, coffee, and iced tea.

TACO SALAD BUFFET

Crisp shredded lettuce, seasoned beef, refried beans, nacho cheese sauce, flour tortilla shells, shredded cheese, diced green peppers, black olives, diced tomatoes, diced onions, salsa, sour cream, choice of one dessert, coffee, and iced tea.

BAKED POTATO AND SALAD BUFFET

Baked potatoes with chili, cheese sauce, broccoli, bacon bits, green onions, sour cream and butter with tossed greens, dressings, tomatoes, cucumbers, carrots, cabbage, croutons, choice of one dessert, coffee and iced tea.

DINNER

- D-1. | Roast Sirloin of Beef**
Sliced roast beef served with borjaleis sauce.
- D-2. | New York Sirloin Steak**
Your choice of an 8 or 10-oz. steak charbroiled to perfection.
- D-3. | Filet Mignon**
8 or 10-oz. bacon wrapped tenderloin of beef.
- D-4. | Roast Prime Rib of Beef**
Hand carved prime rib roasted with rosemary, black pepper, and garlic.
- D-5. | London broil**
Marinated, broiled flank steak with a borjaleis sauce.
- D-6. | Beef Wellington**
Seared 8-oz. tenderloin of beef wrapped in pastry and stuffed with duxelle.
- D-7. | Tenderloin Medallions of Beef**
Slow roasted tenderloin of beef served with a special borjaleis sauce.
- D-8. | Stuffed Chicken Provençal**
Boneless chicken breast lightly breaded, stuffed with mushrooms and Swiss cheese and served with marinara sauce.
- D-9. | Chicken Cordon Bleu**
Boneless chicken breast filet lightly breaded, stuffed with ham and Swiss cheese and served with veloute sauce.
- D-10. | Chicken Monterey**
Lightly breaded chicken breast filet, stuffed with Monterey cheese and herbs and served with veloute sauce.
- D-11. | Italian Stuffed Chicken**
Boneless chicken breast lightly breaded, stuffed with pepperoni and provolone cheese and served with marinara sauce.
- D-12. | Swiss Steak**
Cubed beef steak served with vegetable gravy.
- D-13. | Chicken Parmesan**
Lightly breaded chicken breast filet, stuffed with Parmesan cheese and topped with tomato sauce.

- D-14. Fettuccini Alfredo**
Our own special Alfredo sauce served over tender fettuccini noodles.
(Also available with Chicken upon request)
- D-15. Marinated Chicken Breast Filet**
Boneless breast of chicken marinated in Italian seasonings.
- D-16. Coconut Chicken**
Boneless, skinless breast of chicken marinated in coconut milk and lightly breaded with a crispy coconut coating then served with a creamy coconut sauce.
- D-17. Veal Scaloppini**
Medallions of veal floured and sautéed and served with a zesty lemon sauce.
- D-18. Chicken en Croute**
Boneless, skinless breast of chicken wrapped in a puff pastry and stuffed with provolone cheese and duxelle.
- D-19. Stuffed Pork Tenderloin**
Butterfly pork tenderloin stuffed with home-style bread dressing.
- D-20. Salmon Steak**
Baked salmon filet topped with Old Bay seasoning.
- D-21. Pork Medallions with Honey Mustard Sauce or Sweet Cinnamon Apples**
Tender pork medallions slow roasted and served with your choice of homemade honey mustard sauce or sweet cinnamon apple sauce.
- D-22. Chicken Marsala**
Boneless, skinless chicken breast filet lightly breaded and baked in Marsala wine.
- D-23. Chicken with Pecan Sauce**
Lightly breaded chicken breast filet baked in a special cream sauce and topped with pecans.
- D-24. Roast Turkey with Dressing**
Turkey breast slow roasted until golden brown and served with home-style dressing.
- D-25. Rack of Lamb**
Lightly seasoned and baked rack of lamb served with mint jelly.

*For a complete list of salads, vegetables, starches and desserts,
please see the Dinner Buffet section.*

DINNER BUFFET

Customize your own buffet by choosing two entrees or three entrees from the list below. Buffets include your choice of three salads, two vegetables, two starches, one dessert, rolls, coffee, and iced tea.

Buffet Choices:

Carved Chateaubriand (\$3.00 extra per person)
Roast Prime Rib of Beef (\$2.00 extra per person)
Tender Roast Round of Beef
London Broil
Baked or Fried Chicken
Roast Turkey and Dressing
Baked Ham with Apple Relish
Cod Loin Filet
Sweet and Sour Pork
Marinated Chicken Breast
Baked Italian Lasagna
Swiss Steak with Vegetable Gravy
Chicken Marsala
Salmon Filet
Chicken with Pecan Sauce
Pork Medallions with Cinnamon Apple Sauce
Chicken Fettuccini Alfredo
Beef or Chicken Stir Fry
Dijon Chicken Breast
Sesame Chicken Breast

- Salad:** Tossed Salad, Mandarin Romaine Salad, Relish Plate, Pasta Salad, Fresh Fruit Salad, Strawberry Romaine Salad, Mixed Green Salad, Marinated Vegetable Salad.
- Starch:** Rice Pilaf, Baked Potato, Whipped Potatoes with Gravy, Oven Brown Potatoes, Au Gratin Potatoes, Buttered Fettuccini Noodles, Herb Roasted New Potatoes, Parmesan Potatoes, Wild Rice Blend, Rosemary Garlic New Potatoes, Cilantro Rice, Alfredo Potatoes, Confetti Rice, Paella Rice, Mashed Garlic Sweet Potatoes, Dill Rice, Twice Baked Potatoes (\$1.30 extra per person).
- Vegetable:** Green Beans with Almonds, Broccoli Florets, Baby Carrots, Peas with Mushrooms, Vegetable Medley, Sugar Snap Peas, Dilled Lemon Baby Carrots, Buttered Corn, Southern Style Green Beans, Southwest Cauliflower, Italian Blend, Orange Glazed Baby Carrots, Green Beans Sambal, Squash Blend, Broccoli with Red Peppers and Oriental Blend.
- Dessert:** Fruit Pies, Ice Cream or Sherbet, Layer Cake, Fresh Fruit Cup, Chocolate Mousse, Cookies, Brownies, Bread Pudding with Hard Sauce, Gourmet Brownies, Boston Cream Pie, Black Forest Cake, and Layered Pudding.

*We also offer other specialty desserts at an extra charge.
For a list of these please turn to the dessert section.*

HOT HORS D'OEUVRES

- HD-1.** Fried Chicken Drummettes by the Dozen
- HD-2.** Swedish Meatballs by the Dozen
- HD-3.** BBQ Meatballs by the Dozen
- HD-4.** Sweet and Sour Meatballs by the Dozen
- HD-5.** Petite Egg Rolls by the Dozen
- HD-6.** Breaded Mushrooms by the Dozen
- HD-7.** Smoked Gouda Cheese Sticks by the Dozen
- HD-8.** Marinated Chicken Wings by the Dozen
- HD-9.** Bite Size Quiche by the Dozen
- HD-10.** Raspberry Brie Cheese en Croute by the Dozen
- HD-11.** Sautéed Mushroom Caps by the Dozen
- HD-12.** Breaded Cheese Cubes by the Dozen
- HD-13.** BBQ Cocktail Franks by the Dozen
- HD-14.** Rumaki by the Dozen
- HD-15.** Jalapeno Poppers by the Dozen
- HD-16.** Beef and Mushroom Brochettes by the Dozen
- HD-17.** Sausage Puffs by the Dozen
- HD-18.** Chicken and Duxelle En Croute by the Dozen
- HD-19.** Beef and Duxelle En Croute by the Dozen
- HD-20.** Crab Rangoon by the Dozen
- HD-21.** Smokey Links in a Blanket by the Dozen
- HD-22.** Dill Cheese Puffs by the Dozen
- HD-23.** Mini Chicken Cordon Bleu by the Dozen
- HD-24.** Seafood Stuffed Mushroom Caps by the Dozen
- HD-25.** Sausage Stuffed Mushroom Caps by the Dozen
- HD-26.** Chicken or Cheese Quesadillas by the Dozen
- HD-27.** Breaded Shrimp by the Dozen

COLD HORS D'OEUVRES

- CH-1.** Fancy Assorted Canapés by the Dozen
- CH-2.** Assorted Tea Sandwiches by the Dozen
- CH-3.** Assorted Mini Meat Croissants by the Dozen
- CH-4.** Fresh Fruit Kabobs by the Dozen
- CH-5.** Cheese Ball with Crackers by the Pound
- CH-6.** Cheese Board with Crackers by the Pound
- CH-7.** Relish Tray with Dip
- CH-8.** Antipasti Salad
- CH-9.** Fresh Fruit Tray
- CH-10.** Jumbo Shrimp Cocktail by the Dozen
- CH-11.** Stuffed Cherry Tomatoes by the Dozen
- CH-12.** Ham Rolls by the Dozen
- CH-13.** Chocolate Covered Strawberries by the Dozen
- CH-14.** Cheese Kabobs with Crackers by the Dozen

BAKED GOODS AND DESSERTS

- BG-1.** Brownies by the Dozen
- BG-2.** Cookies by the Dozen
- BG-3.** Donuts by the Dozen
- BG-4.** Muffins by the Dozen
- BG-5.** Assorted Danish Pastries by the Dozen
- BG-6.** Decorated Layer Cake
- BG-7.** Decorated Sheet Cake
- BG-8.** Decorated Half Sheet Cake
- BG-9.** Petit Fours by the Dozen
- BG-10.** Holiday Cookies by the Dozen (seasonal)
- BG-11.** Sweet Rolls by the Dozen
- BG-12.** Bagels by the Dozen
- BG-13.** Coffee Cake by the Dozen
- BG-14.** Mini Cheesecakes by the Dozen
- BG-15.** Mini Dessert Assortment by the Dozen

GOURMET DESSERTS

- GD-1** Fruit Pizza
- GD-2.** Caramel Apple Cheesecake
- GD-3.** Raspberry Cheesecake
- GD-4.** Tiramisu Cake
- GD-5.** Grand Slam Pie
- GD-6.** Banana Split Cheesecake
- GD-7.** Chocolate Obsession Cake
- GD-8.** Apple Dumplings with Sauce
- GD-9.** Turtle Cheesecake
- GD-10.** Lemon Cream Layer Cake
- GD-11.** Coconut Layer Cake
- GD-12.** Raspberry Éclair Cake
- GD-13.** Chocolate Cheesecake
- GD-14.** New York Cheesecake

BEVERAGES

BV-1.	Freshly Brewed Java City Coffee by the Gallon
BV-2.	Freshly Brewed Java City Coffee by the Pump Pot
BV-3.	Spritzers by the Bottle
BV-4.	Iced Tea by the Pitcher
BV-5.	Iced Tea by the Gallon
BV-6.	Fruit Punch by the Gallon
BV-7.	Sparkling Punch by the Gallon
BV-8.	Lemonade by the Gallon
BV-9.	Lemonade by the Pitcher
BV-10.	Soda by the Bottle
BV-11.	Champagne Punch by the Gallon
BV-12.	Hot Cider by the Gallon
BV-13.	Chilled Cider by the Gallon
BV-14.	Bottled Water by the Bottle
BV-15.	Tea by the Packet
BV-16.	Milk by the Pitcher
BV-17.	Hot Chocolate by the Packet
BV-18.	Hot Chocolate by the Gallon
BV-19.	Orange Juice by the Pitcher
BV-20.	Orange Juice by the Gallon

SNACKS AND DIPS

SD-1.	Fancy Mixed Nuts by the Pound
SD-2.	Peanuts by the Pound
SD-3.	Potato Chips by the Bag
SD-4.	Party Mix by the Pound
SD-5.	Tortilla Chips with Salsa by the Bag
SD-6.	Pretzels by the Pound
SD-7.	Corn Chips by the Pound
SD-8.	Onion Dip by the Pint
SD-9.	Spinach Dip by the Pint
SD-10.	Ranch Dip by the Pint

MISCELLANEOUS ITEMS

- M-1.** 9" Foam Plate by the each
- M-2.** 6" Foam Plate by the each
- M-3.** 9" Plastic Plate by the each
- M-4.** 6" Plastic Plate by the each
- M-5.** 5 oz. Plastic Tumbler by the each
- M-6.** 9 oz. Plastic Tumbler by the each
- M-7.** 8 oz. Styrofoam Cup by the each
- M-8.** 4 oz. Plastic Champagne Glass by the each
- M-9.** Individual Plastic Knife, Fork, or Spoon by the each
- M-10.** Set of Plastic Knife, Fork, and Spoon by the each
- M-11.** Package (500 count) Dispenser Napkins by the package
- M-12.** Sterno (Canned Heat) by the each
- M-13.** Charcoal by the 20# bag
- M-14.** Lighter Fluid by the can
- M-15.** 120"x52" Linen Tablecloth by the each
- M-16.** 52"x52" Linen Tablecloth by the each
- M-17.** 72"x72" Linen Tablecloth by the each
- M-18.** Linen Napkin by the each
- M-19.** Quarter Pound Hamburger with Bun by the each
- M-20.** Quarter Pound Hot Dog with Bun by the each
- M-21.** Italian Sausage or Bratwurst with Bun by the each
- M-22.** Lettuce, Tomato, and Onion Tray (serves about 30 people)
- M-23.** Lettuce, Tomato, and Onion Tray (serves about 80 people)
- M-24.** Baked Beans by the quart
- M-25.** Cole Slaw, Potato or Macaroni Salad by the quart
- M-26.** Fruit Salad or Waldorf Salad by the quart
- M-27.** Classic Fare Cups by the sleeve

SPECIAL SERVICES

- SS-1.** School Bar Charge for Mixers and Paper Goods by the Person
- SS-2.** School Bar Set-up Charge by the bar
- SS-3.** Open Beverage Line (most events) by the person
- SS-4.** Bartender Charges by the hour
- SS-5.** ARAMARK Employee Labor charges by the hour
- SS-6.** Wedding Cake Cutting and Plating by the cake
- SS-7.** Standard On-Campus Delivery Fee
- SS-8.** Other Delivery Fees
- SS-9.** Flower Arrangements
- SS-10.** Ice Sculptures

LIQUOR

Liquor service is arranged through the Catering Director. Alcoholic beverages may not be brought into the Union Building by any guest. In the event guests bring in their own alcoholic beverages, we will notify the booking party who is then responsible for discarding the unauthorized beverages immediately. Failure to do this will result in the event being closed immediately. In this event, the guest remains responsible for all contracted financial obligations. We reserve the right to deny alcoholic beverage services to selected events. We reserve the right to provide security at all events with alcoholic beverages. The cost for the security service is the responsibility of the booking party.

BARTENDER FEE

Cash Bar and Open Bar: \$22.00/hour per bartender.
There is a \$150.00 set up and tear down fee added to all events.