To better serve your needs, we request that you make your catering arrangements in advance. Our catering specialists are available to assist you with all the details of your special event. In providing excellent service, we will do our best to accommodate your last-minute needs, but please note an additional charge may apply.

**BUILD A MENU**

*25 person minimum*

**OPTIONS**

**Single** – 29.00 (plus tax)
- Choice of 1 salad, 2 sides, 1 entrée, 1 dessert
- Includes tea, lemonade, and water

**Double** – 39.00 (plus tax)
- Choice of 2 salads, 2 sides, 2 entrees, 1 dessert
- Includes tea, lemonade, and water

**SALADS**

- **Classic Caesar Salad**
  Crisp romaine, shredded parmesan, house made croutons, creamy Caesar dressing

- **Arugula Salad**
  Arugula with shallots, caramelized walnuts, apples, manchego, balsamic dressing

- **Asian Salad**
  With seasonal lettuce, shredded carrots, cucumbers, sprouts, cilantro, peanuts, sweet chili lime dressing

- **Indiana Farmer Chop Salad**
  With seasonal lettuce, corn, black beans, edamame, cherry tomato, feta, and balsamic dressing

- **Caprese Salad**
  Tomatoes, buffalo mozzarella, olive oil, basil, and balsamic dressing

**ENTRÉES**

- **Salmon**
  With honey mustard glaze

- **Grilled Chicken Breast**
  With tomato olive salsa

- **Roasted Thai Chicken Breast**
  With peanut sauce

- **Mustard Crusted Pork Lion**
  With red cabbage and apple marmalade

- **Slow Braised Tenderloin Tips**
  With red wine and caramelized onions

- **Southwestern Rubbed Turkey Breast**
  With cranberry mayo

- **Mushroom Ravioli**
  With roasted red pepper cream
**Sides**
- Grilled Asparagus
- Sautéed Broccolini with Crushed Red Pepper and Garlic
- Honey Glazed Carrots with Herbs
- Roasted Brussels Sprouts
- Roasted Fingerling Potatoes
- Spice Roasted Red Potatoes
- Wild Rice Pilaf with Walnuts and Herbs
- Chipotle Mac ‘n’ Cheese

**Desserts**
- Tipple Chocolate Mousse Cake
- Venus Wild Berry and Chocolate Mousse
- New York Cheesecake with Berry Coulis
- Strawberry Shortcake
- Country Apple Pie with Pecan Caramel and Whipped Cream
- Platter of Mini Sweet Bites

Carving Stations and action stations are also available for parties of a minimum of 50 guests. We can design appetizer receptions, passed or stationary. We would be excited to meet and discuss with you about your catering needs.

**Boxed Lunches**

**Includes Sandwich, Large Chocolate Chip Cookie, Apple, Mrs. Vickie’s Chips and Bottled Water – 12.00 (plus tax)**

- Roasted Turkey
- Baked Ham
- Vegetarian

All sandwiches on fresh baked baguette

**ADD PASTA SALAD OR COLESLAW – 1.00**

**Contact:**  
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Thank you for your patronage!