

PRE- OR POST-SHOW RECEPTIONS

Treat your guests to snacks and drinks before or after the show. All Convos Packages include event space in the Purdue Memorial Union or Stewart Center based on the size of your party. Pricing based on a minimum of 10 guests.



THE GREEN ROOM

SELECT TWO (2) HORS D' OEUVRE:

HOT

- Mini Beef Wellington with Tarragon Mayonnaise
- Fig and Lamb on Garlic-Toasted Flatbread
- Falafel with Tahini Sauce
- Teriyaki Salmon en Croûte with Ginger Mayonnaise
- Petite Nantucket Crab Cakes with Spicy Rémoulade

COLD

- Smoked Salmon Mousse on Potato Pancake
- Ahi Tuna on Fried Wonton with Wasabi Mayonnaise
- Medium-Rare Tenderloin with Tarragon Mayonnaise on Crostini
- Crab & Ginger Salad in a Cucumber Cup
- Spicy Mango Compote with Passion Fruit Mousse

Vegetable Crudité with Ranch Dip
Cash bar featuring Beer and Wine
Complimentary parking in the Grant Street Garage

15.00 per person

THE PROLOGUE

Our Chef will create a selection of hot and cold hors d' oeuvres paired with a signature cocktail to compliment the show.

10.00 per person

THE CURTAIN CALL

Assorted Miniature French Pastries, Truffles, and Petit Fours
Freshly Brewed Starbucks Coffees

7.50 per person

**CONTACT THE
PURDUE MEMORIAL UNION
CATERING AND EVENTS OFFICE AT (765) 494-8908
TO MAKE A RESERVATION.**

FOR ADDITIONAL MENU SELECTIONS, PLEASE VISIT OUR WEBSITE UNION.PURDUE.EDU/CATERING OR ASK YOUR EVENT PLANNER.