



Thank you for your interest in Ashland University Catering for your event. Decades of experience catering events ranging from small, intimate, large, elaborate and everything in between. Our delicious food and outstanding service will make for a memorable meal.

WE LOOK FORWARD TO SERVING YOU.

APPETIZERS

Candied bacon on a grilled crostini \$4.95

Pimento mac and cheese balls (v) \$4.95

International cheese and crackers (v) \$5.95

Domestic cheese and crackers (v) \$4.95

Bruschetta with assorted toppings \$4.25

- Artichoke-olive (v)
- Wild mushroom (v)
- Peach-mango (v)
- Tomato-basil (v)
- Roasted pepper (v)

Vegetables with ranch dip (v) \$3.95

Vegetable spring rolls with dipping sauce (v) \$4.25

Grilled Flatbread & Hummus (v) \$3.95

ASHLAND UNIVERSITY

CATERING & CONFERENCE SERVICES

401 College Ave, Ashland OH 44805

419-289-5915

www.ashland.edu/catering

aucatering@ashland.edu



@aucatering



@AUcatering



ASHLAND UNIVERSITY

CATERING & CONFERENCE SERVICES

DINNER BUFFET

Served with house salad, choice of two sides, assorted dinner rolls and upscale white paper plates, and plastic cutlery

PICK 2 \$24.95

PICK 3 \$28.95

CHICKEN

Honey Dijon

Chipolte orange (GF)

Caribbean (GF)

Marsala

BEEF

Home-style Swiss steak

Braised pot roast

PASTA

Sun-dried tomato penne (V)

Rigatoni with vodka sauce (V)

Stuffed shells (V)

PORK

Dijonnaise (GF)

Marsala



CHEF'S PRIME BUFFET

Served with house salad, choice of two sides, assorted dinner rolls and upscale white paper plates, and plastic cutlery

PICK 2 \$30.95

PICK 3 \$35.95

CHICKEN

Tuscan (GF)

Prosciutto and gouda-stuffed

Bruschetta chicken (GF)

Florentine

BEEF

Beef Burgundy

Beef Sirloin with garlic mushrooms (GF)

PASTA

Cajun pasta (V)

Ravioli Florentine (V)

Vegetable Alfredo lasagna (V)

PORK

Bone-in pork with blackberry, peach and balsamic glaze (GF)

Braised Chop in Mushroom Cream Sauce

SEAFOOD

Sesame-glazed salmon (V)

Sweet teriyaki Mahi Mahi (V)



ACCOMPANIMENTS

VEGETABLES

Green beans with caramelized shallots (V & GF)

Fresh buttered California blend (V & GF)

Buttered sweet corn (V & GF)

Julienne vegetable medley (V & GF)

Green beans with sautéed onion and bacon (GF)

Garlic-buttered broccoli with Parmesan (V & GF)

Honey bourbon glazed carrots (V & GF)

STARCHES

Our house signature mashed gold potatoes:

- Garlic and chive (V & GF)
- Peppered Parmesan (V & GF)
- Gorgonzola bleu cheese (V & GF)

Creole potato medley (V & GF)

Baked Idaho or sweet potato with toppings (V & GF)

Traditional rice pilaf (V & GF)

Parmesan risotto (V & GF)

Herb-roasted redskin potatoes (V & GF)