2016-2017 IUPUI Catering Menu

The Gathering
Welcome to
The Gathering by IUPUI Dining Services

There are both big decisions and little details to attend to as you prepare for your upcoming catered event. Let The Gathering by IUPUI Dining Services guide you, from designing the perfect menu to personalizing all the details of your unique gathering. Our catering services can accommodate any size, theme or individual requirements, in virtually any location – on or off campus.

We’ll work with you to create a custom gathering menu inspired by your unique needs that will leave a lasting impression on your guests. All menus will follow the IUPUI Dining Services culinary philosophy: authentic recipes using the freshest, seasonal ingredients.

Waiter service, buffet, small plates and international inspired specialty stations all served in your style! And because you’ve entrusted your event to The Gathering by IUPUI Dining Services, the food will be unmatched, the service spectacular and the event will be unforgettable!

The Gathering by IUPUI Dining Services
Jane Whisman – Director of Catering
Phone: 317-278-1178

Catering Office: 317-274-7566
420 University Boulevard, Suite 120
Indianapolis IN 46202
Email: catering@iupui.edu
FREQUENTLY ASKED QUESTIONS

Q. How do I place an order?
A. There are three ways to place an order:
   2. Email our catering department at catering@iupui.edu
   3. Call our catering department at 317-274-7566

Q. What’s the difference between drop off and full service?
A. Drop off is our simplest service and cannot include any hot food. All items are disposable and it is the organizer's responsibility to clean up following the event. Full service events are displayed nicely on platters or china and include warmers for the hot food. All hot food except pizza is considered full service.

Q. What other fees are associated with my order?
A. Full service events include a 20% service charge. The service charge is used to cover the wages of all catering staff that prepare, set up, serve, maintain, break-down and clean-up your event. Additionally plated and buffet events have a 20 person guest count minimum and two hour maximum. If these levels are not met a $25/hr service fee is applied to your order.

Q. Do you bring condiments and plates/napkins/utensils with orders?
A. Yes, we bring everything you need for your event to be a success.

Q. How do I confirm my order?
A. Please sign and scan/fax back the finalized order to confirm. We will also call to confirm your order one business day prior to your event.

Q. How many days in advance do I have to place my order?
A. Please place your order within 5-7 business days prior to the event date. Our delivery schedule books quickly and we recommend placing your order as soon as possible to secure your desired delivery time.

Q. Why can’t I select a date in Catertrax?
A. If a date is blocked in Catertrax that means certain times slots of that date are completely booked. You must call our office to check availability. Time flexibility may be required on blocked out dates.

Q. What payment methods do you accept?
A. We accept purchase orders issued from the university, foundation account payment, credit cards, cash, and checks.

Q. May I schedule an appointment to meet with someone to discuss my event?
A. Absolutely! You may call 317-274-7566 or email us at catering@iupui.edu to set up an appointment.
<table>
<thead>
<tr>
<th>Breakfast Plan</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
</table>
| **Continental Breakfast**           | 10.00 | Assorted Breakfast Pastries and Bagels with Cream Cheese  
Seasonal Fresh Fruit Display  
Coffee and Assorted Hot Teas  
Orange Juice and Fruit-Infused Water |
| **Cold Breakfast**                  | 12.00 | Fresh Fruit Skewers with Creamy Yogurt Dipping Sauce  
Granola Bars  
Hard-Boiled, Cage-Free Eggs  
Applesauce & Oatmeal Muffins  
Coffee and Assorted Hot Teas  
Low-Fat Milk, Orange Juice and Fruit-Infused Water |
| **Health Right Breakfast**          | 13.00 | Egg White Scramble with Potato, Spinach and Tomato  
Fresh Baked Low-Fat Muffins  
Yogurt Bar with Granola and Fresh Seasonal Berries  
Coffee and Assorted Hot Teas  
Orange Juice and Fruit-Infused Water |
| **Traditional Breakfast**           | 16.00 | Cinnamon French Toast or Buttermilk Pancakes  
Scrambled Eggs with Finely Shredded Cheddar Cheese  
Bacon, Pork Sausage or Turkey Sausage  
Seasoned Breakfast Potatoes  
Seasonal Fresh Fruit Display  
Fresh Breakfast Pastries  
Coffee and Assorted Hot Teas  
Orange Juice and Fruit-Infused Water |
| **Hot Breakfast**                   | 15.00 | Savory Ham and Fresh Garden Vegetable Scramble  
Oatmeal and Barley Hot Cereal  
Fresh Fruit Skewers with Creamy Yogurt Dipping Sauce  
Bran Muffins  
Coffee and Assorted Black, Green and Herbal Teas  
Low-Fat Milk, Orange Juice and Fruit-Infused Water |

*Prices Listed Are Per Guest Unless Otherwise Noted.  
*Toasters Are Not Included with Breakfast Buffets  
*Hot Food Items Are Available as Full Service Only.
**The Morning Start A La Carte**

Assorted Bagels and Spreads  
Freshly-Baked Breakfast Breads  
Assorted Danish  
Assorted Freshly Baked Muffins  
Freshly Baked Croissants  
Assorted Breakfast Pastries  
Yogurt Parfait with Fresh Berries and Granola  
Yoplait Yogurt Cups  

**Buffet Add-ons**

French Toast with Berry Compote  
Bacon, Pork Sausage, Turkey Sausage or Ham  
Seasoned Breakfast Potatoes  
Seasonal Fresh Fruit Display  

**Hand Crafted Breakfast Sandwiches**

(Hand Sandwiches Only Available for Full Service)

Bacon and Cage-Free Egg on a Fresh English Muffin  
Cage-Free Egg and Cheese on a Fresh English Muffin  
Fried Chicken on a Buttermilk Biscuit  
Tomato and Cage-Free Egg on a Whole Wheat Bagel  
Cage-Free Egg and Bacon on a Croissant  
Hot Ham and Cheese on an English Muffin  
Nutella with Bananas and Strawberries on Croissant  
Vegetables, Hummus and Feta on Whole Wheat Sandwich Thins  
Nutella and Fresh Fruit Flatbread  

**Prices Listed Are Per Guest Unless Otherwise Noted.**

**Hot Food Items Are Available as Full Service Only.**

---

19.00 per Dozen  
19.00 per Dozen  
28.00 per Dozen  
25.00 per Dozen  
20.00 per Dozen  
19.00 per Dozen  
5.00 Each  
2.00 Each  
5.00  
6.00  
4.00  
4.00  
25.00 per Dozen  
20.00 per Dozen  
30.00 per Dozen  
25.00 per Dozen  
27.00 per Dozen  
27.00 per Dozen  
24.00 per Dozen  
24.00 per Dozen  
7.00 Each
Balanced Breaks

Popcorn trio 5.00
Spicy Chili, Herb and Rosemary and Regular Popcorn

Housemade Chips and Dip 38.00
Serves 25
Fresh Fried Potato Chips with Housemade Seasoning, Served with Creamy Dip

Hummus Trio 24.00 Serves 8
91.00 Serves 30
Spinach Hummus, Roasted Red Pepper Hummus and Classic Hummus
Served with Fresh Vegetable Crudité for Dipping

Hard Boiled Eggs 20.00 Serves 24

Sweets & Snacks

Assorted Freshly Baked 4 Inch Cookies 18.00 per Dozen
Assorted Freshly Baked 2 Inch Cookies 15.00 per Dozen
Iced 2 Inch Fudge Brownies 16.00 per Dozen
2 Inch Rice Krispie™ Treats 16.00 per Dozen
Assorted Gourmet Bars and Squares 27.00 per Dozen
Miniature Desserts 16.00 per Dozen
Cupcakes (Priced per dozen)
Choice of: Carrot, Coconut Cream, Cookies and Cream, Turtle, Peanut Butter Cup, Red Velvet, Devil’s Food, Lemon Poppy Seed

Savory Party Mix 38.00 Serves 25
(Cheez-Its, Pretzels, Nuts, and Seasoning)

Pretzels 35.00 Serves 25
Salsa and Tortilla Chips 52.00 Serves 50
Mixed Nuts 37.00 Serves 25
Individually Wrapped Granola Bars 2.00 each
Individually Bagged Chips 2.00 each
Individually Wrapped Nutri-Grain Bars 2.00 each
Fresh Whole Fruit 2.00 each
Beverages

Hot Beverages
- Freshly Brewed Farmer Brothers Coffee Regular: $18.00 per Gallon
- Freshly Brewed Farmer Brothers Coffee Decaffeinated: $18.00 per Gallon
- Hot Water and Assorted Teas Per 10 Tea Bags: $16.00 per Gallon
- Hot Apple Cider (Seasonal): $18.00 per Gallon
- Hot Chocolate: $18.00 per Gallon
*Includes Appropriate Beverage Accompaniments

Cold Beverages
- Freshly Brewed Iced Tea: $16.00 per Gallon
- Lemonade: $16.00 per Gallon
- Fruit-Infused Iced Water (Full Service Only): $10.00 per Gallon
- Fruit Punch: $16.00 per Gallon
- Orange or Cranberry Juice: $15.00 per Gallon
- Ice Water: $5.00 per Gallon
*Includes Napkins, Cups and Ice

Individual Beverages
- Orange Juice 15.2oz: 2.25 Each
- Soft Drinks 20oz: 2.25 Each
  (Coke, Diet Coke, Sprite, Coke Zero)
- Dasani Bottled Water 20oz: 2.25 Each
- Smartwater 20oz: 2.25 Each
- Powerade 20oz: 2.25 Each
- Monster Energy Drink 20oz: 3.50 Each
- Pitcher of Water (Full Service Only): 2.50 Each
*Bottled Items Include Napkins, Cups and Ice

*Prices Listed Are Per Guest Unless Otherwise Noted.
*Hot Food Items Are Available as Full Service Only.
Lunch Buffets

**Classic Deli Buffet**  13.00
Your Choice of Three Deli Classics, Two Cheeses, Freshly-Baked Breads and House-Made Chips with a Side Salad and Condiments.

**Pick 3**
Smoked Ham, Turkey, Salami, Roast Beef, Tuna Salad, Egg Salad, Chicken Salad, Roasted Vegetables

**Pick 2**
American, Swiss, Provolone, Pepper Jack, or Cheddar

**Pick 1**
Pasta Salad, Potato Salad, Caesar Salad, Quinoa Salad, or Garden Salad with Dressing

The Classic Deli Buffet is Accompanied by Fresh Veggies and the Classic Spreads That Make a Sandwich Great, Iced Tea, Lemonade and Water.

---

**Artisan Sandwich Board**  15.00
Your Choice of 4-Sandwiches Served with House-Made Chips and a Side Salad.

**Pick 4**
Muffuletta Vegetarian Sandwich
Mediterranean Grilled Chicken Ciabatta
Bistro Beef with Charred Vegetables and Pesto Hummus
Roasted Turkey, Spinach, and Roasted Red Pepper Aioli
Sicilian Combo
Asian Chopped Chicken Salad Sandwich

**Pick 1**
Pasta Salad, Potato Salad, Quinoa Salad, or Garden Salad with Dressing

The Buffet is Accompanied by the Classic Spreads That Make a Sandwich Great, Iced Tea, Lemonade, Water and Cookies.

---

**Soup, Salad and Sandwiches**  14.00
Your Choice of Ham, Turkey, Roast Beef, or Roasted Vegetable and Hummus Sandwiches or Wraps

**Pick 1**
Beet, Orange, Arugula and Walnut Caesar Salad or Garden Salad with two dressings

**Pick 1**
Tomato Bisque
Butternut Squash and Apple Soup
Lemon Chicken and Rice
Roasted Corn and Green Chile
Wild Mushroom Bisque

The Soup, Salad and Sandwiches are Accompanied by the Classic Spreads That Make a Sandwich Great, Crackers, Iced Tea, Lemonade, Water and Cookies.

*Prices Listed Are Per Guest Unless Otherwise Noted.
*Hot Food Items Are Available as Full Service Only.
Box Lunches

**Express Box Lunch** 11.00
All Sandwiches Served on Chef’s Selection of Fresh Bread, House-Made Chips, Fresh Whole Fruit, Cookie, 20oz Bottled Beverage, and Condiments.

**Sandwich Selections**
- Turkey Breast and Swiss Cheese
- Ham and Swiss Cheese
- Roast Beef and Cheddar
- Grilled Veggie
- Tuna Salad
- Egg Salad
- Grilled Chicken Salad

**Side Salads**
- Pasta Salad
- Potato Salad
- Caesar Salad
- Garden Salad with Dressing
- Quinoa Salad

**Artisan Box Lunch** 14.00
All Sandwiches Served on Chef’s Selection of Fresh Bread, House-Made Chips, 20oz Bottled Beverage, Side Salad, and Cookie.

**Sandwich Selections**
- Muffuletta Vegetarian Sandwich
- Mediterranean Grilled Chicken
- Roast Beef with Charred Vegetables and Pesto Hummus
- Roasted Turkey with Spinach and Roasted Red Pepper Aioli
- Sicilian with Black Forest Ham, Salami and Pepperoni with Tomato-Olive Tapenade
- Walnut Chicken Salad
- Asian Chopped Chicken Salad Sandwich

**Side Salads**
- Pasta Salad
- Potato Salad
- Caesar Salad
- Garden Salad with Dressing
- Quinoa Salad

*When multiple box lunches are being purchased, a maximum of 3 different sandwich/salad selections permitted per event order.*

*Prices Listed Are Per Guest Unless Otherwise Noted. *Hot Food Items Are Available as Full Service Only.*
Box Salads

Turkey Avocado Cobb Salad  12.00
Mesclun Greens, with Turkey, Applewood-Smoked Bacon, Fresh Avocado, Cage-Free Hard-boiled Egg, Black Olives, Onion, and House-Made Croutons

Blackened Chicken Caesar Salad  13.00
Chopped Romaine Lettuce, Blackened Chicken, Grated Parmesan Cheese, and House-Made Croutons with Our Traditional Caesar Dressing

Traditional Chef’s Salad  12.00
Turkey, Ham, Cheddar, Cage-Free Hard-boiled Egg, Tomatoes, Cucumbers, and Crisp Greens with Creamy Buttermilk Ranch Dressing

Greek Salad with Grilled Chicken  13.00
Grilled Chicken, Tomatoes, Cucumbers, Kalamata Olives, Feta Cheese, Red Onion, and Mixed Greens with a Red Wine Vinaigrette

Asian Crunch Salad  13.00
Teriyaki Chicken, Carrots, Snow Peas, Radish, Mandarin Orange Segments, Almonds, Fried Wonton, and Served with Soy Ginger Dressing

California Salmon Salad  18.00
Mesclun Greens with Grilled Salmon, Red Cabbage, Celery, Black Olives, Tomatoes, Cucumbers, and Avocado with Balsamic Vinaigrette

All Salads Include Club Crackers, Dressing on the Side, Cookie, Disposable Cutlery, and 20oz Bottled Beverage

*Prices Listed Are Per Guest Unless Otherwise Noted.
*Hot Food Items Are Available as Full Service Only.
Papa John's Pizza

<table>
<thead>
<tr>
<th>14&quot; Cheese Pizza</th>
<th>12.00 Each</th>
</tr>
</thead>
<tbody>
<tr>
<td>14&quot; Pepperoni Pizza</td>
<td>12.00 Each</td>
</tr>
<tr>
<td>14&quot; Sausage Pizza</td>
<td>12.00 Each</td>
</tr>
<tr>
<td>14&quot; Vegetable Pizza</td>
<td>17.00 Each</td>
</tr>
</tbody>
</table>

(Mushrooms, Onions, Olives, Peppers, Tomatoes)

*Prices Listed Are Per Guest Unless Otherwise Noted.
*Hot Food Items Are Available as Full Service Only.
<table>
<thead>
<tr>
<th>Themed Meals</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Little Italy</strong></td>
<td><strong>18.00</strong></td>
</tr>
<tr>
<td><strong>Pick ①</strong> Traditional Beef Lasagna, Vegetarian Lasagna, Fettuccini Alfredo, or Tortellini Primavera</td>
<td></td>
</tr>
<tr>
<td><strong>Pick ①</strong> Choice of Chicken Piccata, Chicken Marsala, or Chicken Parmesan</td>
<td></td>
</tr>
<tr>
<td>Fresh Baked Garlic Bread</td>
<td></td>
</tr>
<tr>
<td>Caesar Salad</td>
<td></td>
</tr>
<tr>
<td>Homemade Cookies</td>
<td></td>
</tr>
<tr>
<td>Iced Tea, Lemonade, Water</td>
<td></td>
</tr>
<tr>
<td><strong>Taste of the South</strong></td>
<td><strong>18.00</strong></td>
</tr>
<tr>
<td>Classic Carolina Pulled Pork with Slider Rolls</td>
<td></td>
</tr>
<tr>
<td>Buttermilk Fried Chicken</td>
<td></td>
</tr>
<tr>
<td>BBQ Baked Beans</td>
<td></td>
</tr>
<tr>
<td>Macaroni &amp; Cheese</td>
<td></td>
</tr>
<tr>
<td>Summertime Fruit Salad</td>
<td></td>
</tr>
<tr>
<td>Creamy Cole Slaw</td>
<td></td>
</tr>
<tr>
<td>Cheddar Jalapeño Cornbread</td>
<td></td>
</tr>
<tr>
<td>Peach Cobbler</td>
<td></td>
</tr>
<tr>
<td>Iced Tea, Lemonade, Water</td>
<td></td>
</tr>
</tbody>
</table>

| **Homestyle Spread**            | **16.00** |
| Chile-and-Beer Braised Brisket  |       |
| Farro Couscous with Brussels Sprouts |       |
| Macaroni & Cheese               |       |
| Fresh Green Beans               |       |
| Tossed Garden Salad with Creamy Ranch Dressing |       |
| Wheat Dinner Rolls              |       |
| Brownies                        |       |
| Iced Tea, Lemonade, Water       |       |

| **Picnic Buffet**               | **14.00** |
| Includes Assorted Buns, Lettuce, Tomatoes, Pickles, Onions, Condiments, Fresh Baked Cookies and Brownies. |       |
| **Pick ②** Hamburger, Garden Burgers, Hot Dogs, Barbequed Chicken or Bratwurst |       |
| **Pick ②** Potato Salad, Pasta Salad, Cole Slaw or Macaroni & Cheese |       |

| **Taste of the Mediterranean** | **18.00** |
| Grilled Lemon-Oregano Chicken |       |
| Salmon Cakes with Cucumber Sauce |       |
| Tabbouleh, Baba Ghanoush, and Hummus |       |
| Served with Pita Chips      |       |
| Greek Salad with Lemon Dill Vinaigrette |       |
| House-Made Baklava          |       |
| Iced Tea, Lemonade, Water   |       |

*Prices Listed Are Per Guest Unless Otherwise Noted.
*Hot Food Items Are Available as Full Service Only.
# Themed Meals

## North African Feast 24.00
- Moroccan-Spiced Chicken and Vegetable Tagine
- Vegetarian African Peanut Stew
- Israeli Couscous
- Fresh Greens and Herb Salad with Vinaigrette
- Freekeh Fruit Salad with Pecan and Cinnamon Vinaigrette
- Whole Wheat Pita Chips
- Grilled Pineapple with Bananas and Strawberries in Coconut Sauce
- Iced Tea, Lemonade, Water

## Fresh Mex 14.00
- Choice of Beef or Grilled Chicken Fajitas
- Tofu and Vegetable Fajitas
- Cilantro Rice and Spicy Black Beans
- Flour Tortillas, Pico De Gallo, Sour Cream, Tortilla Chips, Shredded Cheese
- Cinnamon-Sugar Churros with Caramel Topping
- Iced Tea, Lemonade, Water

## Asian Buffet 17.00
- General Tso’s Chicken
- Mongolian Beef
- Vegetable Lo Mein
- Fried Rice
- Vegetable Egg Rolls
- Freshly Baked Cookies and Brownies
- Iced Tea, Lemonade, Water

## Salad Buffet 16.00

### Pick 2
- Kale, Spring, Spinach, Romaine

### Pick 2
- Quinoa, Pasta, Couscous, Barley

### Pick 2
- Grilled Chicken, Grilled Chateau Steak, Sesame-Grilled Tofu
- Blackened Salmon-Add 4.00
- Mango Grilled Shrimp-Add 4.00

### Pick 2
- Shredded Cheddar, Smoked Gouda, Bleu Cheese Crumbles, or Crumbled Feta

### Accompaniments Included
- Roasted Seasonal Vegetables, Sunflower Seeds, Multigrain Croutons, Whole Grain Rolls

### Choice of Two Dressings
- Buttermilk Ranch, Bleu Cheese, French, Asian Vinaigrette, Caesar, Honey Mustard, or Balsamic Vinaigrette

*Prices Listed Are Per Guest Unless Otherwise Noted.
*Hot Food Items Are Available as Full Service Only.
# Alcohol & Liquor Selections

(We reserve the right to substitute comparable brands based on availability.)

<table>
<thead>
<tr>
<th>Host Bar</th>
<th>House Brand Cocktails</th>
<th>5.50</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Premium Brand Cocktails</td>
<td>6.00</td>
</tr>
<tr>
<td></td>
<td>House Wine</td>
<td>5.50</td>
</tr>
<tr>
<td></td>
<td>Premium Wine</td>
<td>6.00</td>
</tr>
<tr>
<td></td>
<td>Domestic Beer</td>
<td>4.50</td>
</tr>
<tr>
<td></td>
<td>Imported Beer</td>
<td>5.00</td>
</tr>
<tr>
<td></td>
<td>Non-Alcoholic Beer</td>
<td>3.75</td>
</tr>
<tr>
<td></td>
<td>Soft Drinks</td>
<td>2.75</td>
</tr>
<tr>
<td></td>
<td>Bottled Water</td>
<td>2.75</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Additional Selections</th>
<th>Champagne Punch</th>
<th>45.00 Per Gallon</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Fruit Punch</td>
<td>16.00 Per Gallon</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Cash Bar</th>
<th>House Brand Cocktails</th>
<th>6.00</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Premium Brand Cocktails</td>
<td>6.50</td>
</tr>
<tr>
<td></td>
<td>House Wine</td>
<td>6.00</td>
</tr>
<tr>
<td></td>
<td>Domestic Beer</td>
<td>5.00</td>
</tr>
<tr>
<td></td>
<td>Imported Beer</td>
<td>5.50</td>
</tr>
<tr>
<td></td>
<td>Non-Alcoholic Beer</td>
<td>4.00</td>
</tr>
<tr>
<td></td>
<td>Soft Drinks</td>
<td>3.00</td>
</tr>
<tr>
<td></td>
<td>Bottled Water</td>
<td>3.00</td>
</tr>
</tbody>
</table>

| Bartender Fee | There is a 100.00 bartender charge per bar for a two hour period. One bartender serves 75 guests. |
|              | 6.00 |

<table>
<thead>
<tr>
<th>Cashier Fee</th>
<th>There is a 50.00 charge per cashier. There is an additional 25.00 per hour charge after two hours. Cash Bar prices are inclusive of tax.</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>45.00 Per Gallon</td>
</tr>
<tr>
<td></td>
<td>16.00 Per Gallon</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>House Brands</th>
<th>Canadian Club</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Jack Daniels</td>
</tr>
<tr>
<td></td>
<td>Smirnoff</td>
</tr>
<tr>
<td></td>
<td>Beefeater</td>
</tr>
<tr>
<td></td>
<td>Bacardi Light</td>
</tr>
<tr>
<td></td>
<td>J&amp;B</td>
</tr>
<tr>
<td></td>
<td>Jose Cuervo</td>
</tr>
<tr>
<td></td>
<td>Remy Martin</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Premium Brands</th>
<th>Absolut</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Tanqueray</td>
</tr>
<tr>
<td></td>
<td>Dewars</td>
</tr>
<tr>
<td></td>
<td>Makers Mark</td>
</tr>
<tr>
<td></td>
<td>Bacardi Light</td>
</tr>
<tr>
<td></td>
<td>Crown Royal</td>
</tr>
<tr>
<td></td>
<td>Jose Cuervo Gold</td>
</tr>
<tr>
<td></td>
<td>Hennesey</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Domestic Beer</th>
<th>Michelob</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Bud Light</td>
</tr>
<tr>
<td></td>
<td>Budweiser</td>
</tr>
<tr>
<td></td>
<td>Miller Lite</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Imported Beer</th>
<th>Heineken</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Amstel Light</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Non-Alcoholic</th>
<th>O'Doul's</th>
</tr>
</thead>
</table>

IUPUI Dining Services is the only licensed authority to dispense alcoholic beverages on the campus. Indiana University policy, Requirement for Service of Alcoholic Beverages on Indiana University premises (FIN-INS-10), outlines procedures regulating the service of alcoholic beverages at any function held on University property and any University function regardless of where held. If alcohol is being served at the event, you are **REQUIRED to submit** an Approval for Alcohol Service on Campus form at least 20 days prior to the event. Indiana University requires approval from the Chancellor’s Office before you can serve alcohol on the IUPUI campus. The request should be submitted via email to the Chancellor at apeigh@iupui.edu at least 20 business days prior to the event date. The customer then must submit approval documentation from the Chancellor’s Office to IUPUI Dining Services at least 10 days in advance of the event before any alcohol can be served.

*Prices Listed Are Per Guest Unless Otherwise Noted.
*Hot Food Items Are Available as Full Service Only.
Hors D’oeuvres

**Cheese Display**
Served with Artisan Bread, Crackers and Fresh Fruit Garnish
40.00 Serves 12 132.00 Serves 50

**Crudité Display**
Seasonal Vegetables Served with Ranch Dipping Sauce
20.00 Serves 12 75.00 Serves 50

**Seasonal Fresh Fruit Display**
20.00 Serves 12 75.00 Serves 50

**Italian Antipasto Display**
Cappicola, Prosciutto and Salami, Fresh Mozzarella and Shaved Parmesan Pepperoncini, Roasted Red Peppers, Marinated Artichokes, Green Olives, Eggplant Caponata
35.00 Serves 12 100.00 Serves 50

**Mediterranean Market Display**
Cumin Marinated Chicken Skewers, Roasted Eggplant, Roasted Red Pepper, Hummus, Kalamata Olives, Feta Cheese, Fresh Basil and Mesclun Greens
Assorted Flatbreads and Crostini
24.00 Serves 8 91.00 Serves 30

**Sushi Display**
Please See Catertrax for Full Menu Available, Hissho Sushi Pricing.

**Hot (Priced Per Dozen)**
Spanakopita 26.00
Vegetable Spring Roll with Mongolian Sweet & Sour Sauce 28.00
Chicken Pot Sticker with Curry Mustard Sauce 28.00
Beef Empanadas with California Avocado Dip 30.00
Thai Chicken Satay with Spicy Peanut Sauce 30.00
Assorted Mini Quiche Flavors 22.00
Franks in Puff Pastry with Pineapple Jalapeno Ketchup 25.00
Lump Crab Cakes with Cajun Remoulade 35.00
Crab Rangoon with Sweet and Sour Dipping Sauce 32.00
Beef Sliders (Topped with Bacon and Cheddar Cheese and Finished with Spicy Roasted Tomato Ketchup) 30.00
Pear and Brie Puffs 38.00
Meatballs 20.00

**Cold (Priced Per Dozen)**
Pineapple Caprese Skewer 19.00
Goat Cheese and Pine Nut Bruschetta 20.00
Seared Ahi Tuna on Crispy Wonton with Wasabi Cream 36.00
Smoked Salmon on Toast Points 30.00
Boursin Stuffed Cherry Tomatoes 20.00
Fruit Kabobs 25.00
Assorted Finger Sandwichs 30.00
Shrimp Ceviche with Serrano Chili 37.00
BLT Bites 22.00

*Prices Listed Are Per Guest Unless Otherwise Noted.
*Hot Food Items Are Available as Full Service Only.
### Hand Crafted

#### Carving Station (75.00 Carving Fee Per 2 Hours)

<table>
<thead>
<tr>
<th>Your choice of...</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Round of Beef</td>
<td>9.00</td>
</tr>
<tr>
<td>Prime Rib of Beef</td>
<td>14.00</td>
</tr>
<tr>
<td>Roasted Pork Loin</td>
<td>12.00</td>
</tr>
<tr>
<td>Tenderloin of Beef</td>
<td>20.00</td>
</tr>
<tr>
<td>Boneless Virginia Ham</td>
<td>8.00</td>
</tr>
<tr>
<td>Herb-Roasted Breast of Turkey</td>
<td>12.00</td>
</tr>
</tbody>
</table>

Choose your accompanying sauce:
- Burgundy Wine Beef Gravy, Bordelaise Sauce,
- Horseradish, Hollandaise Sauce, Roasted Turkey Gravy,
- Pork Gravy,
- Au Jus, Apple and Cranberry Compote

Served with Freshly Baked Silver Dollar Rolls and Butter

#### A La Carte Side Options

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Horseradish Mashed Potato</td>
<td>3.00</td>
</tr>
<tr>
<td>Mashed Sweet Potatoes with Pecan Butter</td>
<td>4.00</td>
</tr>
<tr>
<td>Rosemary Roasted Potatoes</td>
<td>4.00</td>
</tr>
<tr>
<td>Basmati Rice Pilaf</td>
<td>4.00</td>
</tr>
<tr>
<td>Potatoes Au Gratin</td>
<td>5.00</td>
</tr>
<tr>
<td>Macaroni and Cheese</td>
<td>4.00</td>
</tr>
<tr>
<td>Grilled Asparagus</td>
<td>3.00</td>
</tr>
<tr>
<td>Roasted Brussels Sprouts with Balsamic Drizzle</td>
<td>4.00</td>
</tr>
<tr>
<td>Spinach Casserole</td>
<td>4.00</td>
</tr>
<tr>
<td>Parmesan Roasted Carrots</td>
<td>3.00</td>
</tr>
<tr>
<td>Roasted Squash with Fresh Herbs and Garlic</td>
<td>3.00</td>
</tr>
<tr>
<td>Corn Pudding</td>
<td>4.00</td>
</tr>
</tbody>
</table>

#### Pasta Station

Pick 2
- Pappardelle with Mushroom
- Rigatoni Mezzi with Italian Sausage
- Broccoli, Lemon, Garlic and Whole Wheat Penne
- Eggplant Pomodoro with Gemelli
- Farfalle Fagioli
- Tortellini A La Bolognese
- Pasta with Marinara

**Note:** Prices Listed Are Per Guest Unless Otherwise Noted. Hot Food Items Are Available as Full Service Only.
Hand Crafted

Dessert Stations

Gourmet Hot Chocolate Station  6.00
Served with Chocolate Shavings and Whipped Topping

Gourmet Coffee Station  6.00
Served with Chocolate Shavings, Whipped Topping, Rock Candy Sticks and Flavored Creamers

Tea Station  4.00
Served with Cinnamon Sticks, Honey, and Lemon

Cookie & Brownie Station  8.00
Selection of House-Made Cookies and Brownies

Shortcake Bar  9.00
Buttermilk Shortcake Served with Fresh Made Compote of Strawberry, Raspberry, Peach and Chantilly Cream

*Prices Listed Are Per Guest Unless Otherwise Noted.
*Hot Food Items Are Available as Full Service Only.
Seated Dinner

Choice of One Entrée, Entrée includes choice of Caesar Salad or Mixed Green Salad, Rolls and Butter, Coffee, Decaffeinated Coffee, Iced Tea, Water.

Upgraded Salad Options
Asian Pear Salad with Baby Greens, Pepitas, and Gorgonzola with Fruit-Infused Vinaigrette  7.00

Spinach, Feta Cheese, Pecans and Strawberry Salad with Raspberry Vinaigrette  7.00

Boston Bibb and Arugula Salad Topped with Sliced Pears, Apples, Dried Cranberries, Walnuts, and Goat Cheese with a Honey Mustard Dressing  8.00

Asparagus and Mushroom Salad with Mesclun Greens and Balsamic Vinaigrette  8.00

Caprese Salad with Heirloom Tomatoes, Mozzarella, and Fresh Basil with a Balsamic Glaze  8.00

Wedge Salad with Bleu Cheese Crumbles, Praline Bacon, Roasted Tomatoes, Scallions, Parmesan Croutons, and Bleu Cheese Vinaigrette  6.00

Entrées
Korean Beef Short Ribs with Wasabi Mashed Potatoes, Bok Choy, and Fried Wonton Strips  28.00

Halibut with Cherry Tomato Vinaigrette, Basmati Rice with Saffron and Basil, and Candied Butternut Squash  32.00

Chicken Parmesan with Herb Risotto and Fresh Green Beans with Garlic, Tomato, and Basil  28.00

Petite Filet of Beef with Sherry Demi Glaze, Vanilla Mashed Sweet Potatoes, Grilled Asparagus and Wild Mushrooms  36.00

Herb Crusted Lamb Chop Served with Lentils and Roasted Potatoes with Spicy Red Pepper Sauce and Crumbled Feta  38.00

Vegetarian Bean Cassoulet with Great Northern Beans, Carrots, Celery, Onions, Rosemary, Thyme, Garlic, and Parmesan Croutons  26.00

Herb Crusted Chicken Breast with Parmesan Polenta, Sautéed Broccoli Rabe with Roasted Garlic, and a Red Pepper Sauce  28.00

Apricot and Ginger Glazed Salmon with Brown Rice Pilaf and Roasted Brussels Sprouts with Balsamic Reduction  32.00

Smoked Gouda and Lobster Macaroni and Cheese  32.00

Desserts (Per Piece)
Creme Brulee Cheesecake  9.00
New York Style Cheesecake  5.00
Red Velvet Cake  5.00
Italian Lemon Sunburst Cake with Blueberries  6.00
Strawberry Shortcake  5.00
Tiramisu  5.00
Flourless Chocolate Cake  6.00
Turtle Cheesecake  6.00

*Prices Listed Are Per Guest Unless Otherwise Noted.
*Hot Food Items Are Available as Full Service Only.
Plan Your Event

Welcome to the Gathering by IUPUI Dining Services! Our mission is to provide you with exceptional quality, exceptional service and a creative cutting-edge culinary experience. Our professional staff is available to assist in planning your special event Monday-Friday 8:00am – 4:30pm. Please contact our catering office at 317-274-7566 for customized service and menus.

Booking Your Orders
To ensure optimal selection and the best possible service we kindly ask that events be booked at least seven business days in advance. We understand events arise unexpectedly and we will do our best to accommodate your needs. A rush fee of $25.00 will be assessed for events placed less than 72 hours prior to the event in order to accommodate proper ordering, staffing and scheduling of the event.

Menu Selections
To facilitate a flawless execution of your event, IUPUI Dining Services request details regarding your menu choices at least two weeks before the event. We request that a primary selection is made to accommodate all of your guests. However, we will provide a secondary option for guests with dietary restrictions that call for a special menu.

The expectation is that all food and beverage for a function will be provided by IUPUI Dining Services and is consumed during the time of your function. Take-home containers will not be provided; nor will food and beverage be provided by you or any of your guests. From time to time, due to the circumstances beyond our control, it may be necessary for IUPUI Dining Services to make substitutions to your selected menu items. If this occurs, the items substituted will be of equal or greater value than those originally chosen.

Special Diets
Special diets are accommodated upon request, we kindly request that your needs be submitted as soon as possible.

Request for Multiple Entrées for a Plated Meal
If multiple entrées are requested, the following will apply:
1. If there is a price discrepancy between the two entrées, the higher price will prevail for all entrées.
2. Normal guarantee procedure is required with indication of each entrée count.
3. Some form of entrée indication is required at the guest table (i.e. colored ticket, coded name tags, etc). This will enable better service by our service staff.
4. There is a minimum of 25 guests when selecting multiple entrees.

Guarantees
A guarantee of the number of people to be served at a function is due by noon three business days before the date of the function. This guaranteed number is your commitment and may not be reduced. Please include any vegetarian or vegan requests in this count. The kitchen will prepare the actual guarantee. If actual attendance is more than the guarantee, extra guests may be served a different entrée of similar value.
Plan Your Event

**Campus Exclusivity**
IUPUI Dining Services is the exclusive provider of food and beverage service to all campus buildings. This policy can be found at: https://aux.iupui.edu/pages/exclusivity.asp

**Full Service Catering**
IUPUI Dining Services provides Full Service Catering for an additional 20% service charge. This includes your items being displayed on platters or china and chafers for hot buffet food. The service charge is used to cover the wages of all catering staff that prepare, set up, serve, maintain, break-down and clean-up your event. All hot food, with the exception of Pizza is considered a full service event. This ensures that your hot food is kept warm. China service is available for an additional $3.00 per person at campus locations other than Campus Center, Hine Hall, and University Tower.

**Drop Off Catering**
Drop Off Catering is available and does not require the additional 20% Service Charge. Drop Off Catering includes plastic ware and utensils only; if you have additional needs such as table set up and clean up, please notify Campus Facility Services. It is the responsibility of the organizer to clean after the event. All Drop Off Catering requires a point of contact at time of delivery to ensure the order is complete and to maintain food safety. If the point of contact, or designee, is unavailable at the time of delivery, IUPUI Dining Services will return the order to the Campus Center Catering kitchen. Food cannot be left unattended under any circumstance. Arrangements for pick-up of the order will have to be initiated by the customer.

**Alcohol Guidelines**
IUPUI Dining Services is the only licensed authority to dispense alcoholic beverages on the campus. Indiana University policy, Requirement for Service of Alcoholic Beverages on Indiana University premises (FIN-INS-10), outlines procedures regulating the service of alcoholic beverages at any function held on University property and any University function regardless of where held. If alcohol is being served at the event, you are **REQUIRED to submit** an Approval for Alcohol Service on Campus form at least 20 days prior to the event. Indiana University requires approval from the Chancellor's Office before you can serve alcohol on the IUPUI campus. The request should be submitted via email to the Chancellor at apeigh@iupui.edu at least 20 business days prior to the event date. The customer then must submit approval documentation from the Chancellor's Office to IUPUI Dining Services at least 10 days in advance of the event before any alcohol can be served.

**Room Setup and Event Times**
You are responsible for securing a function room for your event. IUPUI Dining Services does not provide room reservations. Please set accurate start and end times for your function. IUPUI Dining Services allots two hours for full service events. If your event exceeds the two hour scheduled allotment, you will be charged $25.00 per server, for each additional hour. Unless otherwise contracted, all tables and chair setup is the responsibility of the customer.

**Linen**
Tablecloths are supplied for all full service food and beverage tables at events. Tablecloths for non food tables are available for an additional $6.00 (110x110) per table.
Plan Your Event

Minimum Orders
There is a $100.00 minimum for events held Monday-Friday and $250.00 minimum for events held on Saturday and Sunday. Plated and buffet events have a 20 person guest count minimum and two hour maximum. If these levels are not met a $25/hr service fee is applied to your order.

Cancellation
We kindly request that cancellations be made five business days prior to the contracted event date in order to avoid being charged for the full event costs.

Tax Exemption
Groups qualified for Indiana sales tax exemption are required by law to furnish a copy of the Indiana Sales Tax Exemption Certificate to IUPUI Dining Services. This must be submitted prior to the event. All catered food is taxable at 9% except for events focused on student recruitment within Indiana, experiential learning for students, or a function primarily for students.

Payment
Payments are to be made before the event unless an IU Purchase Order or Foundation Account has been established in advance. It is a University Policy that a vendor has a purchase order in hand before a service is provided to a University Department. The university department is responsible for placing the order and the PO needs to be provided to IUPUI prior to the event. If paying with cash/check/credit card; event must be paid in full 36 hours prior to the event date. If using a Foundation Account: We will invoice you after the event. Once received, please submit to the Foundation for payment.

Loss or Theft
IUPUI Dining Services is not responsible for any loss or damage of articles left before or after an event.
Support Local Vendors

Here at IUPUI Dining Services we are proud to be a partner with Piazza Produce to provide local produce to you!

Piazza Local is a line of local products procured, marketed, and distributed by Piazza Produce providing the freshest fruit, vegetables, dairy, meat, and specialty products available. Piazza Produce has gathered the finest local products from Indiana, Illinois, Kentucky, Ohio, and Michigan delivering the best to you, as fast as possible from farm to fork.

Piazza Produce is proud to feature products from local farms and artisans.