

catering
MENU



M MIAMI
UNIVERSITY






ALL-DAY PACKAGES

All-Day Delicious



\$49.49

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 15 guests or more.











DELICIOUS DAWN

Assorted Muffins 	400-510 CAL each
Assorted Scones 	430-470 CAL each
Seasonal Fresh Fruit Platter   	40 CAL/2.5 OZ serving
Assorted Juice	110-170 CAL each
Iced Water	0 CAL/8 OZ serving
Miami Grind Coffee, Decaf, and Hot Tea	0 CAL/8 OZ serving






AM PERK UP

Granola Bars 	130-220 CAL each
Assorted Yogurt Cups 	50-150 CAL each
Iced Tea	5 CAL/8 OZ serving
Iced Water	0 CAL/8 OZ serving
Miami Grind Coffee, Decaf, and Hot Tea	0 CAL/8 OZ serving

POWER UP LUNCH

Tomato and Cucumber Couscous Salad 	120 CAL/3.75 OZ serving
Fruited Spinach Salad  	210 CAL/3.2 OZ serving
Bakery Fresh Rolls 	160 CAL each
Green Beans Gremolata   	70 CAL/3 OZ serving
Three Pepper Cavatappi with Pesto 	280 CAL/7.5 OZ serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce 	210 CAL/5.75 OZ serving
New York Cheesecake 	440 CAL/slice
Iced Tea	5 CAL/8 OZ serving
Iced Water	0 CAL/8 OZ serving

PM PICK ME UP





Chilled Spinach Dip with Tortilla Chips 	230 CAL/2.25 OZ serving
Grilled Vegetable Tray   	70 CAL/3 OZ serving
Bakery-Fresh Brownies 	250 CAL/2.25 OZ serving
Iced Water	0 CAL/8 OZ serving
Miami Grind Coffee, Decaf, and Hot Tea	0 CAL/8 OZ serving

Meeting Wrap Up





\$39.99

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 15 guests or more.













MORNING MINI

Miniature Muffins 	80-120 CAL each
Miniature Danish 	140-170 CAL each
Miniature Scones 	110-120 CAL each
Yogurt Parfait Cups 	360-400 CAL each
Iced Water	0 CAL/8 OZ serving
Miami Grind Coffee, Decaf, and Hot Tea	0 CAL/8 OZ serving









THE ENERGIZER

Donut Holes 	45-90 CAL each
Bananas   	110 CAL each
Iced Tea	5 CAL/8 OZ serving
Iced Water	0 CAL/8 OZ serving
Miami Grind Coffee, Decaf, and Hot Tea	0 CAL/8 OZ serving

IT'S A WRAP

Chicken Caesar Wrap	640 CAL each
Pepper Jack Tuna Wrap	610 CAL each
Cran-Apple Turkey Wrap	650 CAL each
Grilled Vegetable Wrap  	620 CAL each
Seasonal Fresh Fruit Salad   	40 CAL/2.5 OZ serving
Choice of One (1) Salad:	
Traditional Garden Salad   	50 CAL/3.5 OZ serving
Grilled Vegetable Pasta Salad 	120 CAL/3 OZ serving
Individual Bag of Chips 	100-160 CAL each
Assorted Craveworthy Cookies 	210-260 CAL each
Bakery-Fresh Brownies 	250 CAL/2.25 OZ serving
Iced Tea	5 CAL/8 OZ serving
Iced Water	0 CAL/8 OZ serving

MID-DAY MUNCHIES



Tortilla Chips 	90 CAL/1 OZ serving
Choice of Two (2) Salsas:	
Salsa Roja 	20 CAL/1 OZ serving
Salsa Verde 	20 CAL/1 OZ serving
Pico De Gallo 	10 CAL/1 OZ serving
Assorted Whole Fruit   	50-110 CAL each
Assorted Craveworthy Cookies 	210-260 CAL each
Iced Water	0 CAL/8 OZ serving
Miami Grind Coffee, Decaf, and Hot Tea	0 CAL/8 OZ serving

ALL-DAY PACKAGES

Simple Pleasures \$32.49






Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 15 guests or more.

SIMPLE CONTINENTAL









Assorted Donuts 	190-490 CAL each
Assorted Bagels with Cream Cheese 	290-450 CAL each
Orange Juice	120 CAL each/8 OZ serving
Iced Water	0 CAL/8 OZ serving
Miami Grind Coffee, Decaf, and Hot Tea	0 CAL/8 OZ serving

BOX LUNCH

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy Cookies, and Bottled Water

Choice of Two (2) Sandwiches:	
Tuna Salad Ciabatta	540 CAL each
Ham and Swiss Sub	380 CAL each
Turkey and Swiss Sub	490 CAL each
Roasted Pepper and Mozzarella Ciabatta   	530 CAL each
Individual Bag of Chips 	100-160 CAL each
Assorted Craveworthy Cookies 	210-260 CAL each
Iced Water	0 CAL/8 OZ serving

MID-DAY MUNCHIES

Tortilla Chips 	90 CAL/1 OZ serving
Choice of Two (2) Salsas:	
Pico De Gallo 	10 CAL/1 OZ serving
Salsa Verde 	20 CAL/1 OZ serving
Salsa Roja 	20 CAL/1 OZ serving
Assorted Whole Fruit   	50-110 CAL each
Assorted Craveworthy Cookies 	210-260 CAL each
Iced Water	0 CAL/8 OZ serving
Miami Grind Coffee, Decaf, and Hot Tea	0 CAL/8 OZ serving

*All packages include necessary accompaniments and condiments.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



BREAKFAST

Breakfast Collections

All prices are per person and available for 15 guests or more. All appropriate condiments included.

EUROPEAN CONTINENTAL

\$15.99

European Breakfast Charcuterie: Platter of Gruyere, Blue Cheese, Genoa Salami, Prosciutto, Orange Marmalade, Fig Cranberry Jam, Whole Grain Mustard, Hard-Boiled Egg, Red Grapes, and Crostini 390 CAL/4.75 OZ serving
Croissants with Butter and Jam 400-510 CAL each
Seasonal Fresh Fruit Platter 40 CAL/2.5 OZ serving
Assorted Juice 110-170 CAL each
Iced Water 0 CAL/8 OZ serving
Miami Grind Coffee, Decaf, and Hot Tea 0 CAL/8 OZ serving

HEALTHY CHOICE BREAKFAST

\$11.99

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day.
Individual Cereal Cups 140-260 CAL each
Milk 120 CAL each
Bananas 110 CAL each
Assorted Individual Yogurt Cups 50-150 CAL each
Iced Water 0 CAL/8 OZ serving
Miami Grind Coffee, Decaf, and Hot Tea 0 CAL/8 OZ serving

NEW YORKER

\$16.99

Bagels 290-450 CAL each
Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion, and Cream Cheese 120 CAL/3.25 OZ serving
Seasonal Fresh Fruit Platter 40 CAL/2.5 OZ serving
Assorted Juice 110-170 CAL each
Iced Water 0 CAL/8 OZ serving
Miami Grind Coffee, Decaf, and Hot Tea 0 CAL/8 OZ serving

A la Carte Breakfast

Assorted Muffins Served with Butter and Jam **\$23.99 Per Dozen**
400-510 CAL each
Cinnamon Rolls 350 CAL each **\$23.99 Per Dozen**
Assorted Individual Yogurt Cups 50-150 CAL each **\$3.39 Each**
Vegan Blueberry Banana Breakfast Bread **\$16.49 Serves 12**
260 CAL/3 OZ serving
Bagel Bites with Cream Cheese **\$36.49 Serves 24**
80-150 CAL each
Fresh Seasonal Fruit Platter with Marshmallow Dip **\$3.99 Per Person**
90-180 CAL/4 OZ serving












*All packages include necessary accompaniments and condiments.








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BREAKFAST

Hot Breakfast

All prices are per person and available for 15 guests or more. All appropriate condiments included.

ULTIMATE BREAKFAST	\$17.99
Choice of Three (3) Breakfast Pastries:	
Assorted Danish 	210-530 CAL each
Assorted Muffins 	400-510 CAL each
Assorted Scones 	400-440 CAL each
Assorted Bagels 	290-450 CAL each
Seasonal Fresh Fruit Platter   	40 CAL/2.5 OZ serving
Cage-Free Scrambled Eggs 	180 CAL/4 OZ serving
Breakfast Potatoes 	120-140 CAL/3 OZ serving
Bacon	60 CAL each
Breakfast Sausage	60-180 CAL each
Cheddar and Onion Frittata 	270 CAL each
Pancakes 	50 CAL each
Maple Syrup 	70 CAL/1 OZ serving
Orange Juice	120 CAL/8 OZ serving
Iced Water	0 CAL/8 OZ serving
Miami Grind Coffee, Decaf, and Hot Tea	0 CAL/8 OZ serving

AMERICAN BREAKFAST	\$15.99
Choice of One (1) Breakfast Pastry:	
Assorted Danish 	210-530 CAL each
Assorted Muffins 	400-510 CAL each
Assorted Scones 	400-440 CAL each
Assorted Bagels 	290-450 CAL each
Scrambled Eggs 	180 CAL/4 OZ serving
Breakfast Potatoes 	120-140 CAL/3 OZ serving
Bacon	60 CAL each
Breakfast Sausage	60-180 CAL each
Cage-Free Scrambled Eggs 	180 CAL/4 OZ serving
Iced Water	0 CAL/8 OZ serving
Miami Grind Coffee, Decaf, and Hot Tea	0 CAL/8 OZ serving

MIAMI MORNINGS	\$17.99
Fresh Seasonal Fruit Tray with Marshmallow Dip 	50-180 CAL/4 OZ serving
Cage-Free Scrambled Eggs with Cheese and Chives 	130-280 CAL/3 OZ serving
French Toast Decadence 	280 CAL/3 OZ serving
Choice of Bacon, Ham, or Sausage Links	120-210 CAL/slice
Hash Brown Potatoes 	100-160 CAL/4 OZ serving
Assorted Muffins 	190 CAL each
Orange Juice	120 CAL/8 OZ serving
Iced Water	0 CAL/8 OZ serving
Miami Grind Coffee, Decaf, and Hot Tea	0 CAL/8 OZ serving

Egg Whites, Turkey Bacon, and Turkey Sausage are Available Upon Request - Nominal Fee May Apply.





BREAKFAST








Breakfast Enhancements

All prices are per person and available for 15 guests or more.

EUROPEAN BREAKFAST CHARCUTERIE DISPLAY **\$58.99 Per 12**












Platter of Gruyere, Blue Cheese, Genoa Salami, Prosciutto, Orange Marmalade, Fig Cranberry Jam, Whole Grain Mustard, Hard-Boiled Egg, Red Grapes, and Crostini 390 CAL/4.75 OZ serving

YOGURT PARFAIT BAR **\$10.99**

Choice of Two (2) Yogurt Flavors:	
Greek Yogurt 	60 CAL/4 OZ serving
Strawberry Yogurt 	80 CAL/4 OZ serving
Vanilla Yogurt 	80 CAL/4 OZ serving
Diced Pineapple 	30 CAL/2 OZ serving
Fresh Strawberries  	20 CAL/2 OZ serving
Granola 	110 CAL/1 OZ serving

OMELET STATION **\$12.49**

Omelets cooked fresh to order with Eggs or Egg Whites and choice of Cheeses and Toppings. Attendant required, additional fees will apply.

Eggs 	180 CAL/4 OZ serving
Egg Whites 	80 CAL/4 OZ serving
Shredded Cheddar Cheese 	120 CAL/1 OZ serving
Crumbled Feta Cheese 	80 CAL/1 OZ serving
Crumbled Bacon	90 CAL/0.5 OZ serving
Diced Ham	30 CAL/1 OZ serving
Mushrooms 	50 CAL/1.5 OZ serving
Tomatoes   	10 CAL/2 OZ serving
Onions 	10 CAL/1 OZ serving
Green Peppers 	10 CAL/1.5 OZ serving
Spinach 	15 CAL/2 OZ serving

Egg Whites, Turkey Bacon, and Turkey Sausage are Available Upon Request - Nominal Fee May Apply.

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SANDWICHES AND SALADS






Classic Collections

All prices are per person and available for 15 guests or more.






DELI EXPRESS \$15.99

Build your own Sandwich. Includes Two (2) Side Salads, Chips, and Beverages.	
Choice of Two (2) Side Salads	30-240 CAL each
Individual Bags of Chips 	100-160 CAL each
Assorted Baked Breads and Rolls 	110-230 CAL each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham, and Tuna) Cheese Tray (Cheddar and Swiss) 	25-80 CAL/1 OZ serving 110 CAL/1 OZ serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) 	10 CAL/1 OZ serving
Assorted Craveworthy Cookies 	210-260 CAL each
Choice of Two (2) Beverages:	
Lemonade	90 CAL/8 OZ serving
Iced Tea	5 CAL/8 OZ serving
Iced Water	0 CAL/8 OZ serving









PREMIUM BOX LUNCHES \$18.49

Harvest Chicken Salad	
Grilled Chicken, Fresh Baby Arugula, Roasted Red Potato, Cauliflower, and Pumpkin Seeds tossed in a Kale Pesto Vinaigrette	
	640 CAL each
Bakery-Fresh Roll with Butter 	160 CAL each
Fresh Fruit Cup   	40 CAL/2.5 OZ serving
Lemon Cheesecake Bar 	300 CAL/2.75 OZ serving
Bottled Water	0 CAL each



Steakhouse Chop Salad \$19.99

Grilled Beef Steak tossed with Blue Cheese, Vegetables, and Romaine tossed with Dijon Vinaigrette	
	220 CAL each
Bakery-Fresh Roll with Butter 	160 CAL each
Fresh Fruit Cup   	40 CAL/2.5 OZ serving
Lemon Cheesecake Bar 	300 CAL/2.75 OZ serving
Bottled Water	0 CAL each




Mediterranean Quinoa Salad \$16.99

Quinoa, Toasted Chickpeas, Cucumber, Tomato, and Kalamata Olives with Hummus and Pita   	
	470 CAL each
Bakery-Fresh Roll with Butter 	160 CAL each
Fresh Fruit Cup   	40 CAL/2.5 OZ serving
Lemon Cheesecake Bar 	300 CAL/2.75 OZ serving
Bottled Water	0 CAL each

CLASSIC BOX LUNCH \$14.99

Your Choice of Classic Sandwich Served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies, and Bottled Water.	
Choice of One (1) Classic Sandwich	270-790 CAL each
Individual Bag of Chips 	100-160 CAL each
Assorted Craveworthy Cookies 	210-260 CAL each
Bottled Water	0 CAL each

CLASSIC SELECTIONS BUFFET \$19.99

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies, and choice of Two (2) Beverages.	
Choice of Two (2) Side Salads	30-240 CAL each
Dill Pickle Slices 	0 CAL/1 OZ serving
Individual Bags of Chips 	100-160 CAL each
Choice of Three (3) Classic Sandwiches	270-790 CAL each
Assorted Craveworthy Cookies 	210-260 CAL each
Choice of Two (2) Beverages:	
Lemonade	90 CAL/8 OZ serving
Iced Tea	5 CAL/8 OZ serving
Iced Water	0 CAL/8 OZ serving

CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)

Honey Mustard Ham and Swiss Cheese with Lettuce and Pickles on a Sub Roll	400 CAL each
Roast Beef with Tarragon Horseradish Spread on Wheat Berry Bread	430 CAL each
Turkey, Bacon, and Cheddar Baguette with a Mesquite Mayonnaise	790 CAL each
Mediterranean Veggie Ciabatta with Hummus, Spinach, Tomato, Cucumber, Olive Spread, and Feta	520 CAL each
Dagwood-Ham, Turkey, Salami, American Cheese, Swiss Cheese, Tomatoes, Lettuce, Italian Dressing on a Baguette	270 CAL each

Additional Premium Box Lunch options available upon request! Please contact your catering professional.





SANDWICHES AND SALADS

Classic Collections

All prices are per person and available for 15 guests or more.

THE EXECUTIVE LUNCHEON \$21.99

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies, and choice of Two (2) Beverages.

Choice of Two (2) Side Salads	30-240 CAL each
Dill Pickle Slices	0 CAL/1 OZ serving
Individual Bags of Chips	100-160 CAL each
Choice of Three (3) Executive Luncheon Sandwiches	310-790 CAL each
Assorted Craveworthy Cookies	210-260 CAL each
Choice of Two (2) Beverages:	
Lemonade	90 CAL/8 OZ serving
Iced Tea	5 CAL/8 OZ serving
Iced Water	0 CAL/8 OZ serving

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich Choices for The Executive Luncheon Buffet)

Ham and Brie with Fresh Pear, Spinach, and Caramelized Onions on Wheat Berry Bread	730 CAL each
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 CAL each
Greek Salmon Farro Wrap with Lemon, Dill, Cucumber, Feta, Tomato, Onion, and Greens	450 CAL each
Roast Beef and Fontina Sub	630 CAL each
Tarragon Chicken Salad and Chive Cream Cheese Wrap	580 CAL each
Garden Vegetables with Boursin, Aged Provolone, and Roasted Garlic Aioli on Ciabatta	600 CAL each
Dagwood-Ham, Turkey, Salami, Amerian Cheese, Swiss Cheese, Tomatoes, and Lettuce on a Baguette	270 CAL each

SIDE SALAD SELECTIONS

(Included with Deli Express, Classic Selections, and The Executive Luncheon Sandwich Buffets)

Traditional Garden Salad with a Balsamic Vinaigrette Dressing	50 CAL/3.5 OZ serving
Baby Spinach Salad with Bacon, Egg, Mushroom, and Tomato and Balsamic Vinaigrette	110 CAL/3.75 OZ serving
Red-Skinned Potato Salad with Egg, Celery, and Spanish Onion in a Seasoned Mayonnaise Dressing	240 CAL/4 OZ serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing	170 CAL/3.5 OZ serving
Fresh Fruit Salad	40 CAL/2.5 OZ serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese, and Black Olives	90 CAL/3 OZ serving
Ranch Pasta Salad	120 CAL/3 OZ serving
Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery, and Garlic with a Hot Pepper Sauce and Lemon Seasoning	130 CAL/3.5 OZ serving
Edamame Salad with Shiitake Mushrooms, Bean Sprouts, Radishes, Scallions, Fresh Basil, and Mint Tossed in a Rice Wine Vinegar and Ginger Root Dressing	130 CAL/3 OZ serving
Fruited Spinach Salad with Strawberries, Mandarin Oranges, Red Onions, Feta, and Balsamic Dressing	40 CAL/3 OZ serving

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BUFFETS

Themed Buffets

All prices are per person and available for 15 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade, and Iced Tea.

SOUP AND SALAD BUFFET

\$17.99

Garden Fresh Mixed Greens VG	15 CAL/3 OZ serving
Ranch Dressing V	200 CAL/2 OZ serving
Italian Dressing V	80 CAL/2 OZ serving
Sliced Grilled Chicken	160 CAL/3 OZ serving
Diced Ham	60 CAL/2 OZ serving
Roasted Chickpeas VG	210 CAL/2 OZ serving
Sliced Red Onions VG	10 CAL/1 OZ serving
Shredded Cheese V	60 CAL/0.5 OZ serving
Tomatoes VG	5 CAL/1 OZ serving
Cucumbers VG	5 CAL/1 OZ serving
Shredded Carrots VG	10 CAL/0.5 OZ serving
Croutons V	60 CAL/0.5 OZ serving
Bakery-Fresh Rolls with Butter V	160 CAL each
Soup Du Jour	140-240 CAL/8 OZ serving
Assorted Craveworthy Cookies V	250-310 CAL each

A SALAD AFFAIR

\$18.99

Choice of Three (3) Salads:	
Chicken Caesar Salad	220 CAL/8 OZ serving
Beef Fajita Salad	200 CAL/8 OZ serving
Strawberry Feta Salad V	90 CAL/8 OZ serving
Edamame Quinoa Salad V VG	560 CAL/7 OZ serving
Traditional Garden Salad V	100 CAL/7 OZ serving
European Roll V	190 CAL each
Fresh Seasonal Fruit VG	110 CAL/2.75 OZ serving
Assorted Craveworthy Cookies V	210-260 CAL each
Dulce De Leche Brownies V	220 CAL each

HEARTLAND BUFFET

\$20.49

Baby Spinach Salad with Bacon, Egg, Mushroom, and Tomato with Balsamic Vinaigrette EW	180 CAL/3.75 OZ serving
Bakery-Fresh Rolls with Butter V	160 CAL each
Roasted New Potatoes VG	110 CAL/2.75 OZ serving
Fresh Herbed Vegetables VG EW PP	100 CAL/3.5 OZ serving
Grilled Lemon Rosemary Chicken EW	130 CAL/3 OZ serving
Oreo Blondies V	270 CAL/1.75 OZ serving

ALL-AMERICAN PICNIC

\$17.99

Traditional Potato Salad V	240 CAL/4 OZ serving
Fresh Country Coleslaw V EW	170 CAL/3.5 OZ serving
Homestyle Kettle Chips	200 CAL/1.25 OZ serving
Grilled Hamburgers with Buns	330 CAL each
Hot Dogs with Buns	310 CAL each
Garnish Tray (Lettuce, Onions, Pickles, and Tomatoes) VG	0-10 CAL/1 OZ serving
Assorted Craveworthy Cookies V	210-260 CAL each
Bakery-Fresh Brownies V	250 CAL/2.25 OZ serving
Add on Vegetarian Burgers for an Additional Fee V	450 CAL each
Add on Grilled Chicken Breast for an Additional Fee	160 CAL/3 OZ serving

KENTUCKY BBQ BUFFET

Choice of 2 **\$24.49** Choice of 3 **\$26.49**

Mixed Garden Greens with House-made Ranch and Italian Dressing VG	100 CAL/ 5 oz serving
Cole Slaw V	150 CAL/3 oz serving
Choice of 2 or 3 (Limit of 1 Brisket):	
Barbecue Beef Brisket	350CAL/5oz serving
Grilled Chicken with Raspberry Barbecue Sauce	380 CAL/6oz serving
Barbecue Shredded Pork	390 CAL/5 oz serving
BBQ Tofu	280CAL/4oz serving
Macaroni and Cheese	250CAL/4oz serving
Black Kettle Bourbon Baked Beans V	180 CAL/4.75 oz serving
Mild and Carolina Barbecue Sauces V	40 CAL/2 oz serving
Assorted Rolls/Cornmeal Muffins V	65CAL/each
Apple Cobbler V	160CAL/6oz serving














BUFFETS

Themed Buffets

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EAST ASIAN EATS

\$23.99

Egg Rolls	180 CAL each
Crispy Wontons	25 CAL each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce 	50 CAL/1 OZ serving
Sweet and Sour Sauce 	40 CAL/1 OZ serving
Chili Garlic Sauce 	45 CAL/1 OZ serving
Yakisoba Noodles 	140 CAL/2.5 OZ serving
Jasmine Rice 	130 CAL/3 OZ serving
Lemongrass Chicken	190 CAL/3 OZ serving
Asian Tofu  	120 CAL/3 OZ serving
Teriyaki Sauce 	25 CAL/0.5 OZ serving
Lemon Bars 	360 CAL/3.25 OZ serving

NOODLE BAR BASICS

\$26.99

Mesclun Salad with Fresh Oranges, Kalamata Olives, and Red Onion with a Balsamic Vinaigrette 	70 CAL/2.25 OZ serving
Garlic Breadsticks 	110 CAL each
Choice of One (1) Pasta:	
Cavatappi Noodles 	180 CAL/4 OZ serving
Fettuccine Noodles 	240 CAL/5.5 OZ serving
Choice of Two (2) Proteins:	
Grilled Chicken 	160 CAL/3 OZ serving
Italian Sausage	330 CAL/2 OZ serving
Shrimp	50 CAL/2 OZ serving
Tofu 	50 CAL/2 OZ serving
Choice of Two (2) Sauces:	
Marinara Sauce 	100 CAL/4 OZ serving
Pesto Sauce	160 CAL/4 OZ serving
Alfredo Sauce 	240 CAL/4 OZ serving
Hearty Meat Sauce	140 CAL/4 OZ serving
Broccoli  	10 CAL/1 OZ serving
Onions 	10 CAL/0.5 OZ serving
Tomatoes 	5 CAL/1 OZ serving
Zucchini 	5 CAL/1 OZ serving
Assorted Craveworthy Cookies 	210-260 CAL each
Bakery-Fresh Brownies 	250 CAL/2.25 OZ serving

Looking to create your own Themed Buffet or Unique Custom Buffet?

Contact us at catering@miamioh.edu / 513.529.3770 or 513.529.3041 to explore more options and personalize your buffet to fit your event.

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ITALIAN BUFFETS
















\$16.99

Italian Salad 	124 CAL/5 OZ serving
Rotini Pasta 	506 CAL/6 OZ serving
Choice of Two (2) Sauces:	
Meat Sauce	70 CAL/4 OZ serving
Classic Marinara Sauce 	50 CAL/4 OZ serving
Creamy Alfredo Sauce 	80 CAL/4 OZ serving
Creamy Pesto Sauce 	90 CAL/4 OZ serving
Bosco Cheese Filled Breadstick 	195 CAL each
Raspberry Cheesecake 	403 CAL slice

*Add Tuscan Chicken for an Additional Fee












YUCATAN BOWL

\$22.49

Romaine Lettuce Salad 	0 CAL/0.25 OZ serving
Avocado Ranch Dressing 	80 CAL/1 OZ serving
Choice of One (1) Rice:	
Cilantro Lime White Rice 	120 CAL/3 OZ serving
Cilantro Lime Brown Rice  	140 CAL/3.5 OZ serving
Charro Beans  	90 CAL/3 OZ serving
Braised Chicken	180 CAL/3 OZ serving
Braised Beef	160 CAL/3 OZ serving
Roasted Portobello Mushrooms   	20 CAL/2.25 OZ serving
Guacamole 	40 CAL/1.33 OZ serving
Choice of Two (2) Salsas:	
Pico De Gallo 	10 CAL/1 OZ serving
Salsa Verde 	10 CAL/1 OZ serving
Salsa Roja 	20 CAL/1 OZ serving
Dulce De Leche Brownie 	220 CAL/2.25 OZ serving

SOUTHWESTERN BUFFET

\$23.99

Mexican Layered Salad with Chipotle Ranch Dressing 	120-200 CAL/5 OZ serving
Cheese Enchiladas 	210 CAL each
Charo Chicken	150 CAL/4 OZ serving
Beef Fajita	120 CAL/3 OZ serving
Soft Tortilla 	120 CAL each
Refried Beans  	100 CAL/3 OZ serving
Spanish Rice 	200-300 CAL/3 OZ serving
Jalepeño Queso 	80 CAL/1 OZ serving
Tortilla Chips  	140 CAL/1 OZ serving
Salsa  	10 CAL/1 OZ serving















BUFFETS





Create Your Own Buffet

Customize Your Own Buffet: Select One (1) Starter, One (1) Entrée, Two (2) Sides and One (1) Dessert. Served with Assorted Rolls and Butter and Choice of Two (2) Beverages; Iced Water, Lemonade, and Iced Tea.
Add A Second Entrée to Your buffet for an additional \$5.00 per person. *Beef Tenderloin and Mushroom Ragout excluded.

BUFFET STARTERS















Seasonal Garden Salad with Balsamic Vinaigrette	  	50 CAL/3.5 OZ serving
Classic Caesar Salad		170 CAL/2.7 OZ serving
Baby Spinach Salad with Bacon, Egg, Mushroom, and Tomato with Balsamic Vinaigrette		180 CAL/3.75 OZ serving
Antipasto Salad		130 CAL/3 OZ serving
Seasonal Fresh Fruit Salad	  	40 CAL/2.25 OZ serving
Fruited Spinach Salad with Balsamic Vinaigrette	 	30 CAL/4 OZ serving

BUFFET ENTRÉES







Grilled Lemon Rosemary Chicken		130 CAL/3 OZ serving	\$20.99
Chipotle Pork Loin Topped with a Pineapple Salsa		180 CAL/3.75 OZ serving	\$23.99
Grilled Salmon in a Moroccan Herb Sauce		120 CAL/2.75 OZ serving	\$22.99
Beef Tenderloin and Mushroom Ragout		290 CAL/7.65 OZ serving	\$29.99
Quinoa Cake Topped with Tomato Chutney	 	280 CAL/4.25 OZ serving	\$19.99
Parmesan Crusted Chicken		280 CAL/4 OZ serving	\$23.99
*London Broil with Red Wine Mushroom Sauce		300 CAL/5 OZ serving	\$24.99

*Requires a Carver

BUFFET SIDES

Pan Roasted Vegetables		45 CAL/3 OZ serving
Italian Seasoned Green Beans	  	40 CAL/3.25 OZ serving
Garlic Roasted Broccoli	  	40 CAL/1.76 OZ serving
Ginger Honey Glazed Carrots	  	110 CAL/3.25 OZ serving
Buttermilk Mashed Potatoes		120 CAL/3.75 OZ serving
Oven-Roasted Fingerling Potatoes		130 CAL/3.5 OZ serving
Quinoa and Wild Rice Blend	 	110 CAL/2.6 OZ serving

BUFFET FINISHES

Apple Pie		410 CAL/slice
New York-Style Cheesecake		440 CAL/slice
Dulce De Leche Brownie		220 CAL/2.25 OZ serving
Individual Vanilla Raspberry Bundt Cake		520 CAL each
Chocolate Cake		270 CAL/slice
Red Velvet Cake		520 CAL/slice

*All packages include necessary accompaniments and condiments.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

RECEPTIONS





Hors d'oeuvres

Hors d'oeuvres are priced per dozen and includes appropriate salsas, sauces, and remoulades.

HOT HORS D'OEUVRES

Italian Meatballs	100 CAL each	\$18.99
Chicken Quesadillas	50 CAL each	\$25.99
Boneless Buffalo Wings	110 CAL each	\$28.49
Crab Cakes	30 CAL each	\$45.59
Mac n' Cheese Melts 	80 CAL each	\$27.99
Sesame Chicken	40 CAL each	\$27.99
Vegetable Spring Rolls 	15 CAL each	\$38.99
Bacon Wrapped Water Chestnuts	220 CAL each	\$22.99
Goat Cheese and Spinach Stuffed Mushrooms	140 CAL/2 OZ serving	\$29.99

COLD HORS D'OEUVRES

Veggie Hummus Cup   	190 CAL each	\$26.99
Shrimp Cocktail	70 CAL each	Market Price
Tenderloin Beef with Horseradish Cream on Crostini	70 CAL each	Market Price
Crostini with Goat Cheese, Asparagus, and Tomato 	90 CAL each	\$20.99
Antipasto Skewers	50 CAL each	\$19.99
Mango Chutney and Bacon Cheese Spread with Assorted Crackers (Serves 24)	160 CAL/3 OZ serving	\$64.99
Classic Spinach Dip with Assorted Crackers (Serves 24)	90 CAL/1 OZ serving	\$37.99
Herbed Shortbread with Goat Cheese and House-made Apricot Preserves	50 CAL each	\$24.99

Unsure of how many items and how much to order for your reception? Contact your catering event specialist to discuss the proper amounts needed for a reception.






RECEPTIONS

Reception Platters and Dips

All prices are per person and available for 15 guests or more.

CLASSIC SLICED CHEESE TRAY

\$3.99 Per Person

Classic Cheese Tray with Swiss, Cheddar, and Pepper Jack Cheeses, Pita Chips and Assorted Crackers 

290 CAL/2.75 OZ serving

FRESH GARDEN CRUDITÉS

\$3.99 Per Person

Fresh Garden Crudités with Ranch Dill Dip  

120 CAL/5 OZ serving

SEASONAL FRESH FRUIT PLATTER

\$3.99 Per Person

with Marshmallow Dip

90-180 CAL/4 OZ serving

CHEF'S CHOICE CHARCUTERIE BOARD

Market Price Per Person

Calories Vary Per Assortment


DIPS AND DIPPERS WITH HUMMUS AND CILANTRO SALSA

\$3.59 Per Person


Variety of Pita Bread, Breadsticks, and Parmesan Bites

Pita Bread 

30 CAL each

Breadsticks 

40 CAL each

Parmesan Bites 

80 CAL each

DOMESTIC AND IMPORTED CHEESE PLATTER WITH FRESH FRUIT GARNISH AND ASSORTED CRACKERS

\$8.49 Per Person

340 CAL/3.5 OZ serving

CHOCOLATE DIPPED STRAWBERRIES

\$21.49 Per Dozen

80 CAL each

WHEEL OF BRIE BAKED EN CROUTE WITH A RASPBERRY COULIS AND ASSORTED CRACKERS

\$64.99 Serves 50

170 CAL/3 OZ serving

May we suggest a Served Meal or Reception?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at 513.529.3770 to arrange a personal consultation.

*All packages include necessary accompaniments and condiments.

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RECEPTIONS

Reception Stations

Reception Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 15 guests or more.

HAPPY HOUR \$20.49

Have a “pub” break with your favorite Happy Hour finger foods.

Chilled Spinach Dip with Pita Chips 	230 CAL/2.25 OZ serving
Mini Cheesesteaks	170 CAL each
Buffalo Chicken Tenders Served with Blue Cheese Dip	680 CAL/6.75 OZ serving
Pretzel Bites with Beer Cheese 	40 CAL each
Assorted Craveworthy Cookies 	210-260 CAL each
Gourmet Dessert Bars 	300-370 CAL/2.75-3.25 OZ serving

TRADITIONAL CARVING-ROASTED TURKEY \$17.99

Bakery-Fresh Rolls 	160 CAL each
Carved Roasted Turkey 	130 CAL/3 OZ serving
Sun-Dried Tomato Aioli 	200 CAL/1 OZ serving
Cranberry-Mandarin Relish 	60 CAL/1 OZ serving
Mesquite Mayonnaise 	220 CAL/1 OZ serving


5 SPICE BEEF TENDERLOIN Market Price

5 Spice Beef Tenderloin with Herbed Mayonnaise, Green Peppercorn Sauce, and Assorted Rolls.	
5 Spice Beef Tenderloin	30 CAL/slice
Herbed Mayonnaise	80 CAL/50 OZ serving
Green Peppercorn Sauce	20 CAL/1 OZ serving
Assorted Rolls	80 CAL each



Breaks

All prices are per person and available for 15 guests or more.

THE HEALTHY ALTERNATIVE \$9.49

Apples  	60 CAL each
Oranges   	50 CAL each
Bananas  	100 CAL each
Pears 	90 CAL each
Individual Yogurt Cups 	80-150 CAL each
Miami Trail Mix 	290 CAL each
Granola Bars 	190 CAL each

EXECUTIVE COFFEE BREAK \$6.49

Assorted Dessert Bars 	300-360 CAL/2.75 OZ serving
Bakery-Fresh Brownies 	250 CAL/2.25 OZ serving
Miami Grind Coffee, Decaf, and Hot Tea	0 CAL/8 OZ serving

PICK ME UP \$10.49

Coffee  	0 CAL/12 OZ serving
Infused Water  	0 CAL/9 OZ serving
Fruit Salsa with Cinnamon Chips  	50 CAL/2.3 OZ serving
Assorted Craveworthy Cookies 	210-260 CAL each



BEVERAGES AND DESSERTS

Beverages

Includes appropriate accompaniments

Bottled Water	0 CAL each	\$2.29 Each
Assorted Sodas (Cans)	0-150 CAL each	\$2.29 Each
Assorted Individual Fruit Juices	110-170 CAL each	\$3.49 Each
Regular Coffee, Decaf, and Hot Water with Assorted Tea Bags	0 CAL/8 OZ serving	\$25.09 Per Gallon
Hot Apple Cider	160 CAL/8 OZ serving	\$26.99 Per Gallon
Hot Chocolate	160 CAL/8 OZ serving	\$25.09 Per Gallon
Iced Tea	5 CAL/8 OZ serving	\$19.99 Per Gallon
Lemonade	90 CAL/8 OZ serving	\$19.99 Per Gallon
Orange Juice	90 CAL/8 OZ serving	\$19.99 Per Gallon
Iced Water	0 CAL/8 OZ serving	\$4.99 Per Gallon
Infused Water		\$16.99 Per Gallon
Choice of One (1) Fruit Infused Water:		
Lemon Infused Water	0 CAL/8 OZ serving	
Orange Infused Water	10 CAL/8 OZ serving	
Apple Infused Water	20 CAL/8 OZ serving	
Cucumber Infused Water	10 CAL/8 OZ serving	
Grapefruit Infused Water	10 CAL/8 OZ serving	
Raspberry Lime Infused Lemonade		\$21.99 Per Gallon
	100 CAL/8 OZ serving	
Sparkling Citrus Punch		\$59.99 (3 Gallons)
	120 CAL/9 OZ serving	

Desserts and Other Good Things

Assorted Craveworthy Cookies	210-260 CAL each	\$15.49 Per Dozen
Bakery-Fresh Brownies	250 CAL/2.25 OZ serving	\$17.89 Per Dozen
Chocolate Chip Cookie Brownies		\$17.89 Per Dozen
	280 CAL/2.6 OZ serving	
Gourmet Dessert Bars		\$19.49 Per Dozen
	300-360 CAL/2.75-3.25 OZ serving	
Custom Artisan Cupcakes		\$28.49 Per Dozen
Chocolate Cupcake with Fudge Icing	480 CAL each	
Vanilla Cupcake	380 CAL each	
Bananas Foster Cupcake	180 CAL each	
Devil's Food Cupcake	380 CAL each	
Miami Toasted Roll	640 CAL each	\$22.49 Per Dozen
Jumbo M Cookies	640 CAL each	\$21.99 Per Dozen
Miami M Iced Sugar Cookies	190 CAL each	\$17.49 Per Dozen
Custom Logo Iced Jumbo Sugar Cookies	640 CAL each	\$21.49 Per Dozen
Custom Logo Iced Sugar Cookies	190 CAL each	\$17.49 Per Dozen
Red Velvet Shooter	120 CAL each	\$25.49 Per Dozen
Raspberry Buttons	90 CAL each	\$18.49 Per Dozen
Miami Trail Mix	90 CAL/2 OZ serving	\$11.99 Per Pound
Savory Trail Mix	90 CAL/2 OZ serving	\$11.99 Per Pound
Mini Fruit Tarts	50 CAL each	\$29.99 Per Dozen
Chocolate Dipped Strawberries	80 CAL each	\$21.49 Per Dozen
Lemon Bars	130 CAL each	\$24.49 Per Dozen

Vegetarian
 Vegan
 Eat Well
 Plant Forward

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

CONTACT US TODAY

513.529.3770 / 513.529.3041
catering@miamioh.edu

Prices effective until 07/01/2023.
Prices may be subject to change.

Ordering Information

LEAD TIME

Notice of 5 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

EXTRAS

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, and florals to service staff and everything in between. - Additional fees may apply.