



MIAMI
UNIVERSITY

DINING SERVICES

CARVED AND CRAFTED CATERING

2024 EVENTS MENU





Homemade
AT EVERY TURN

Welcome

to Carved and Crafted by Miami Catering

There are both big decisions and little details to attend to as you prepare for your upcoming catered event. Let Carved and Crafted by Miami Catering 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 Miami Catering 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 Miami Catering, the food will be unmatched, the service spectacular, and the event will be unforgettable!

Carved and Crafted by Miami Catering at Miami University

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We are happy to accommodate most dietary preferences and allergy restrictions. However, if you are unsure or have any special requests, please do not hesitate to contact the Catering Team.

ALLERGEN KEY: **V:** Vegetarian **VG:** Vegan **PO:** Poultry **P:** Pork **B:** Beef



The Morning Start

12 person minimum.

CONTINENTAL BREAKFAST

15.95 per person

- V Assorted pastries and bagels with cream cheese (Cals: 240-340, contains milk, egg, soy, wheat, and sesame.)
- VG Seasonal fresh fruit display (Cals: 60)
- VG Orange juice (Cals: 120)
- VG Iced water, Miami Grind coffee, decaf, and hot tea (Cals: 0)

ENERGY BREAKFAST

19.25 per person

- V Cage-free egg white scramble with potato, spinach, and tomato (Cals: 240, contains egg.)
- VG Avocado toast (Cals: 230-270, contains soy and wheat.)
- V Seasonal fresh fruit and Greek yogurt bar with house-made granola (Cals: 60-370, contains milk and wheat.)
- VG Orange juice (Cals: 120)
- VG Iced water, Miami Grind coffee, decaf, and hot tea (Cals: 0)

TRADITIONAL BREAKFAST

22.95 per person

- V Cinnamon French toast or buttermilk pancakes (Cals: 170-240, contains egg, soy, milk, and wheat.)
- V Cage-free scrambled eggs (Cals: 190, contains egg.)
- PO P Pork bacon, pork sausage, or turkey sausage (Cals: 45-70, contains milk and soy.)
- VG Seasoned breakfast potatoes (Cals: 120)
- VG Seasonal fresh fruit display (Cals: 60)
- V Assorted pastries (Cals: 130-210, contains milk, egg, soy, and wheat.)
- VG Orange juice (Cals: 120)
- VG Iced water, Miami Grind coffee, decaf, and hot tea (Cals: 0)

MIAMI BREAKFAST

22.95 per person

- Seasonal fruit tray with marshmallow fluff (Cals: 151, contains wheat.)
- V Cage-free scrambled eggs with cheese and chives (Cals: 152, contains egg and milk.)
- V French toast decadence (Cals: 280, contains egg, milk, soy, and wheat.)
- P Choice of pork bacon, pork ham, or pork sausage link (Cals: 45-70, contains milk and soy.)
- VG Hash brown potatoes (Cals: 120)
- V Assorted pastries (Cals: 130-210, contains egg, soy, milk, and wheat.)
- VG Orange juice (Cals: 120)
- VG Iced water, Miami Grind coffee, decaf, and hot tea (Cals: 0)

MIAMI OMELETTE STATION

12.50 per person

- P Omelettes cooked to order. Cage-free eggs, pork ham and pork bacon, bell peppers, onions, mushrooms, spinach, and Cheddar, Swiss, and Feta cheeses. \$175 chef fee per 50 guests. (Cals: 48-254, contains egg and milk.)

Breakfast Bowls

12 person minimum.

BREAKFAST BOWLS Choose 2 **13.95 per person**

- VG** Creamy overnight oats (Cals: 540)
Rolled oats with Greek yogurt, rice milk, chia seed, and agave with seasonal fresh fruit.
- V** Farro with pickled carrot and caged-free poached egg (Cals: 400, contains egg, milk, and wheat.)
- P** Cage-free hard boiled egg, stone ground grits, tender maple pork belly, blistered tomato, and pickled Serrano chile (Cals: 560, contains egg and milk.)
- V** Cage-free poached egg, masala spiced lentils, shaved broccoli, roasted sweet potato, scallions, and onion chutney (Cals: 710, contains egg.)
- P** Farrotto with pork bacon, scallions, and roasted root vegetables (Cals: 350, contains wheat.)
- V** Wheatberry porridge and garlicky greens (Cals: 560, contains milk and wheat.)

A la Carte

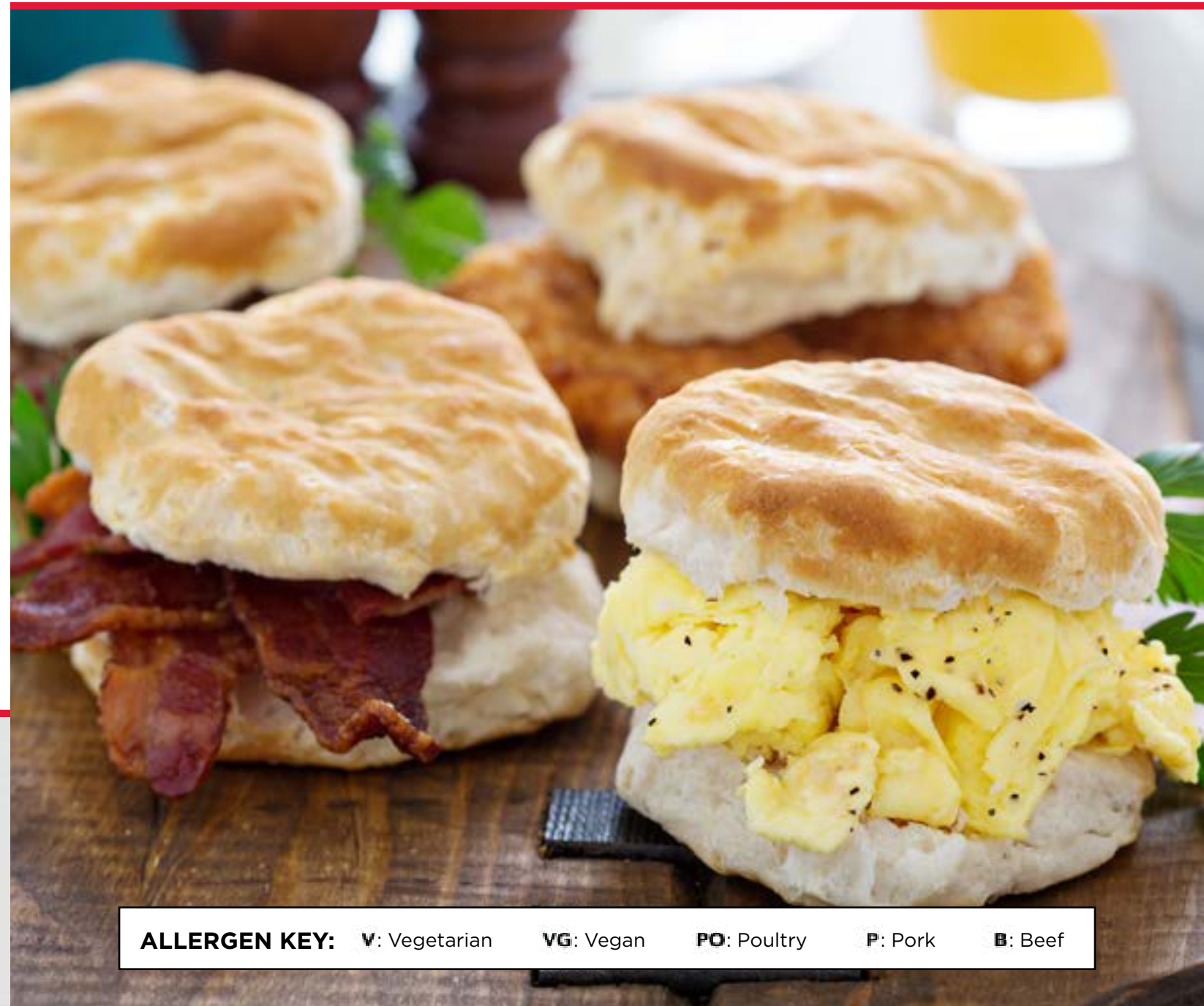
12 person minimum.

- V** Assorted bagels and spreads (Cals: 240-340, contains egg, milk, soy, sesame, and wheat.) **23.95 per dozen**
- V** Freshly-baked croissants (Cals: 350, contains egg, milk, soy, sesame, and wheat.) **26.95 per dozen**
- V** Assorted Danishes (Cals: 270-390, contains egg, milk, soy, and wheat.) **21.95 per dozen**
- V** Assorted freshly baked muffins (Cals: 140-420, contains egg, milk, soy, and wheat.) **23.95 per dozen**
- V** Yogurt parfait with fresh berries and granola (Cals: 250, contains milk and soy.) **3.95 per person**
- VG** Overnight oats (Cals: 300-540) **3.95 per person**
- VG** Avocado toast (Cals: 230-270, contains soy and wheat.) **3.95 per person**
- VG** Seasonal fresh fruit display (Cals: 60) **4.25 per person**
- B P** Artisan charcuterie and cheese board (Cals: 210, contains egg, milk, soy, and wheat.) **7.95 per person**
- P** Pork ham and Swiss cheese quiche (Cals: 390, contains egg, milk, and wheat.) **5.95 per person**
- V** Greek yogurt (Cals: 70-90, contains milk.) **2.95 per person**
- V** Tuscan kale, roasted pepper, and Goat cheese quiche (Cals: 230, contains egg, milk, and wheat.) **5.95 per person**
- V** Cage-free hard boiled eggs (Cals: 70, contains egg.) **1.45 per person**
- VG** Ancient grain oatmeal bar with assorted toppings (Cals: 70, contains wheat.) **6.95 per person**
- Smoked salmon platter with tomatoes, onion, cucumbers, and capers **10.95 per person**
(Cals: 70, contains fish.)

Hand-Crafted Egg Sandwiches

12 person minimum. All sandwiches can be made on croissant, buttermilk biscuit, wrap, or English muffin.

- P** Pork bacon and cage-free egg on a fresh English muffin (Cals: 350, contains egg, milk, soy, and wheat.) **5.25 each**
- V** Cage-free egg and cheese on a fresh English muffin (Cals: 280, contains egg, milk, soy, and wheat.) **4.75 each**
- PO** Fried chicken on a buttermilk biscuit (Cals: 560, contains milk, soy, and wheat.) **5.95 each**
- V** Tomato and cage-free egg on a whole wheat wrap (Cals: 570, contains egg, milk, and wheat.) **5.95 each**
- P** Cage-free egg and pork bacon on a croissant (Cals: 390, contains egg, milk, soy, and wheat.) **5.95 each**
- B** Sliced beef brisket, cage-free fried egg and Gouda, frisee, and blistered tomato on croissant (Cals: 710, contains egg, milk, soy, and wheat.) **5.95 each**
- P** Hot pork ham and cheese on a buttermilk biscuit (Cals: 510, contains egg, milk, and wheat.) **5.95 each**
- P** Cage-free eggs, pork sausage, and Cheddar cheese burrito (Cals: 390, contains egg, milk, and wheat.) **5.95 each**



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Balanced Breaks

12 person minimum.

CHIPS AND SALSA Choice of 1 salsa and chips

5.95 per person

VF Lime and sea salt corn tortilla chips (Cals: 100)

VG House-made tomato salsa (Cals: 10)

VG House-made mango and tropical fruit salsa (Cals: 20)

VF Cinnamon and sugar tortilla chips (Cals: 230, contains wheat.)

VG Avocado guacamole (additional charge) (Cals: 110)

1.95 per person

FRUIT AND PRETZEL BAR

6.25 per person

Seasonal fresh hand fruit and berries (Cals: 10-110)

VG Selection of salted and yogurt pretzels (Cals: 50, contains milk, soy, and wheat.)

POPCORN TRIO

3.75 per person

Spicy chili, herb and rosemary, and regular popcorn (Cals: 140-200)

VG

MEZZE SPREADS

7.25 per person

Served with crisp vegetables and pita chips (Cals: 40-80, contains sesame, soy, and wheat.)

VG

Yellow lentil hummus (Cals: 60, contains sesame.)

VG

Classic chickpea hummus (Cals: 30, contains sesame.)

VG

Babaganoush (Cals: 50, contains sesame.)

VG



Sweet Treats

2 dozen minimum.

VF Assorted freshly baked cookies (Cals: 170-210, contains egg, soy, milk, and wheat.)

16.25 per dozen

VF Fudge brownies (Cals: 200, contains egg, milk, and soy.)

18.25 per dozen

Cereal Treats (Cals: 190-350, contains milk, soy, and wheat.)

16.55 per dozen

Choice of Trix, Cinnamon Toast Crunch, Cocoa Puffs, and Rice Krispie Treat platter.

Dessert Bars (Cals: 110-320, contains egg, milk, soy, and wheat.)

20.75 per dozen

Choice of S'mores Bar, Blondie, and Lemon bar.

VF Miami Trail Mix (Cals: 200, contains milk, wheat, and soy.)

13.95 per dozen

VG Savory party mix (Cals: 210, contains soy and wheat.)

13.95 per dozen

VF Pretzels (Cals: 270-280, contains milk, soy, and wheat.)

3.75 each

Yogurt-covered pretzels.

VF Individually wrapped granola bars (Cals: 190, contains milk, soy, and wheat.)

2.50 each

VF Individually bagged chips (Cals: 130-320, contains milk.)

2.55 each

VG Fresh whole fruit (Cals: 30-110)

1.95 each

VF House-made truffle plate (Cals: 90-190, contains egg, soy, milk, and wheat.)

3.75 per person

Mocha, Oreo, and birthday cake

VF Miami University logo'd sugar cookies (Cals: 490, contains egg, soy, milk, and wheat.)

18.95 per dozen

VF Custom logo'd sugar cookies (Cals: 490, contains egg, soy, milk, and wheat.)

18.95 per dozen

VF Miami toasted rolls (Cals: 210, contains egg, milk, and wheat.)

24.95 per dozen



Beverages

VG Freshly brewed Miami Grind coffee regular or decaffeinated coffee (Cals: 0)	28.00 per gallon
VG Hot water and assorted teas (Cals: 0)	20.00 per gallon
V Hot chocolate (Cals: 130, contains milk.)	26.00 per gallon
VG Fruit infused water (Cals: 0)	18.00 per gallon
VG Fresh brewed iced tea (Cals: 0)	19.99 per gallon
VG Cold soda can, assorted Pepsi products (Cals: 0-190)	2.29 each
VG Miami labeled bottled water 12oz (Cals: 0)	2.29 each
VG Lemonade (Cals: 0-160)	22.00 per gallon
VG San Pellegrino bottled sparkling water 16.9 oz (Cals: 0)	5.25 each
VG Orange juice (Cals: 120)	18.25 per gallon
VG Apple juice (Cals: 110)	18.25 per gallon
VG Cranberry juice (Cals: 110)	18.25 per gallon

Lunch Buffets

12 person minimum. Served with water (Cals: 0) and freshly brewed iced tea (Cals: 0).

CLASSIC DELI BUFFET

16.95 per person

Your choice of three deli classics, two fresh cheeses pairings, mayonnaise (contains egg; **v**), mustard, artisan-baked breads, house-made chips (contains soy; **vg**) or a side salad with Miami vinaigrette, and a house-made cookie. The classic deli buffet is accompanied by fresh veggies and the classic spreads that make a sandwich great.

PICK 3

- P** Smoked pork ham (Cals: 180)
- PO** Turkey (Cals: 80)
- PO** Chicken salad (Cals: 200, contains egg.)
- PO** Salami (Cals: 300)
- B** Roast beef (Cals: 80)
- Tuna salad** (Cals: 190, contains egg, fish, and soy.)
- VG** Cold fried tofu (Cals: 60, contains soy.)
- VG** Seasonal roasted vegetables (Cals: 50)

PICK 2

- V** American (Cals: 90, contains milk.)
- V** Swiss (Cals: 90, contains milk.)
- V** Provolone (Cals: 100, contains milk.)
- V** Pepper Jack (Cals: 110, contains milk.)
- V** Cheddar (Cals: 110, contains milk.)

PICK 1

- VG** Chickpea tomato salad (Cals: 80)
- VG** Quinoa tabbouleh salad (Cals: 260)
- VG** Small garden salad (Cals: 40, contains soy and wheat.)

ARTISAN SANDWICH BOARD

18.95 per person

Your choice of four sandwiches served with house-made chips (contains soy; **vg**), dessert, and a side salad, Miami vinaigrette dressing, mustard, and mayonnaise (contains egg; **v**).

PICK 4

- V** Muffuletta vegetarian sandwich (Cals: 600, contains egg, soy, milk, and wheat.)
- PO** Mediterranean grilled chicken, sun-dried tomato, and hummus on ciabatta (Cals: 890, contains milk, sesame, and wheat.)
- PO** Cajun roast turkey with pepper jack, Bermuda onion, and Cajun mayo (Cals: 480, contains egg, milk, sesame, soy, and wheat.)
- PO** Classic Italian, pepperoni, capicola, salami, and provolone with balsamic hero (Cals: 730, contains egg, milk, sesame, soy, and wheat.)
- V** Avocado, lettuce, and tomato on wheat (Cals: 450, contains egg, milk, soy, and wheat.)
- P** Roast beef sub, American cheese, lettuce, tomato, and onion (Cals: 540, contains egg, milk, sesame, soy, and wheat.)
- P** Turkey, pork bacon, ranch on wheat with Pepper Jack and ranch dressing (Cals: 640, contains egg, milk, sesame, soy, and wheat.)

PICK 1

- VG** Chickpea tomato salad (Cals: 80)
- VG** Quinoa tabbouleh salad (Cals: 260)
- VG** Small garden salad (Cals: 40, contains soy and wheat.)



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Boxed Lunch

12 person minimum.

EXPRESS BOX LUNCH

16.50 per person

All sandwiches served on chef's selection of fresh bread with fruit salad or side salad with Miami vinaigrette dressing, dessert bar, mustard, and mayonnaise (contains egg; **v**), and choice of bottled water or 12oz canned soda. Choice of 3 sandwiches. Vegan and avoiding gluten salad dressings are available upon request.

SANDWICH SELECTIONS

- PO** Turkey breast and Provolone cheese (Cals: 490, contains egg, milk, sesame, soy, and wheat.)
- P** Pork ham and Swiss cheese (Cals: 470, contains egg, milk, soy, and wheat.)
- II** Roast beef and Cheddar (Cals: 440, contains egg, milk, soy, and wheat.)
- V** Grilled veggie wrap (Cals: 570, contains milk and wheat.)
- Tuna salad** (Cals: 580, contains egg, fish, milk, sesame, soy, and wheat.)
- PO** Chicken salad (Cals: 200, contains egg, soy, and wheat.)

ARTISAN BOX LUNCH

18.75 per person

All sandwiches served on chef's selection of fresh bread with house made chips (contains soy; **VG**) or side salad, dessert bar, and choice of bottled water or 12oz canned soda. Choice of 3 sandwiches.

SANDWICH SELECTIONS

- V** Muffuletta vegetarian sandwich (Cals: 600, contains egg, soy, milk, and wheat.)
- PO** Mediterranean grilled chicken on sun-dried tomato hummus ciabatta (Cals: 890, contains milk, sesame, soy, and wheat.)
- PO** Cajun roast turkey with Pepper Jack, Bermuda onion, and Cajun mayo (Cals: 480, contains egg, milk, sesame, soy, and wheat.)
- P II** Classic Italian, pepperoni, capicola, salami, and Provolone with balsamic hero (Cals: 730, contains egg, milk, sesame, soy, and wheat.)
- V** Avocado, lettuce, and tomato on wheat (Cals: 450, contains egg, milk, soy, and wheat.)
- II** Roast beef sub, American cheese, lettuce, tomato, and onion (Cals: 540, contains egg, milk, sesame, soy, and wheat.)
- P PO** Turkey and pork bacon on wheat with Pepper Jack and ranch dressing (Cals: 640, contains egg, milk, sesame, soy, and wheat.)

SIDE SALADS

- VG** House-made chips (Cals: 100, contains soy.)
- VG** Chickpea tomato salad (Cals: 80)
- VG** Quinoa tabbouleh salad (Cals: 260)
- VG** Small garden salad (Cals: 40, contains soy and wheat.)
- VG** Fruit salad (Cals: 40)

Boxed Salads

12 person minimum. All salads include artisan crackers, cookie, choice of bottled water or 12oz canned soda, and disposable cutlery. Choice of 3 salads.

- P PO** **TURKEY AVOCADO COBB SALAD** (Cals: 450, contains egg, milk and wheat.) **16.99 per person**
Mesclun greens, turkey, applewood-smoked pork bacon, fresh avocado, cage-free hard boiled egg, black olives, onion, house-made croutons, and Miami vinaigrette.
- PO** **BLACKENED CHICKEN CAESAR SALAD** (Cals: 430, contains fish, milk and wheat.) **18.40 per person**
Chopped romaine lettuce, blackened chicken, grated Parmesan cheese, and house-made croutons with our traditional Caesar dressing.
- P PO** **TRADITIONAL CHEF'S SALAD** (Cals: 520, contains egg, milk, and wheat.) **18.49 per person**
Turkey, pork ham, Cheddar cheese, cage-free hard boiled egg, tomatoes, cucumbers, and crisp greens with creamy buttermilk dressing.
- PO** **GREEK SALAD WITH GRILLED CHICKEN** (Cals: 730, contains milk.) **18.49 per person**
Grilled chicken, tomatoes, cucumbers, Kalamata olives, feta cheese, red onion, and mixed greens with a red wine vinaigrette.

CALIFORNIA SALMON SALAD (Cals: 420, contains fish and wheat.) **19.99 per person**
Mesclun greens with grilled salmon, red cabbage, celery, black olives, tomatoes, cucumbers, and avocado with balsamic vinaigrette.

V **MEDITERRANEAN GRAIN SALAD** (Cals: 330, contains milk and wheat.) **16.99 per person**
Orzo, barley, and farro with Kalamata olives, feta cheese, tomato, Bermuda onion, and balsamic vinaigrette dressing.

*Substitute crispy tofu for any protein

SOUP AND BUILD YOUR OWN SALAD **20.95 per person**
12 person minimum. Choice of bottled water or 12oz canned soda.

VG Mixed greens salad (Cals: 20)

PROTEINS

PO Sliced grilled chicken (Cals: 160)

P Diced pork ham (Cals: 60)

SALAD DRESSINGS

V Ranch (Cals: 200, contains egg and milk.)

V Italian (Cals: 80, contains milk.)

TOPPINGS

VG Roasted chickpeas (Cals: 210)

VG Sliced red onions (Cals: 10)

V Shredded cheese (Cals: 60, contains milk.)

VG Tomatoes (Cals: 10)

VG Cucumbers (Cals: 10)

VG Shredded carrots (Cals: 10)

V Croutons (Cals: 60, contains milk and wheat.)

V Garlic knots (Cals: 160, contains egg, milk, soy, and wheat.)

Soup du jour (Cals: 140-240)

V Assorted cookies (Cals: 170-21, contains egg, milk, soy, and wheat.)

ARTISAN SALAD STATION

23.95 per person

Choose 3 salads. 12 person minimum.

PO Chicken Caesar salad (Cals: 220, contains fish, milk, and wheat.)

II Carne (beef) asada salad (Cals: 250, contains milk and soy.)
Grilled sweet corn, red bell peppers, toasted pepitas, avocados, romaine lettuce, Pepper Jack cheese, crispy tortilla strips, and chipotle lime dressing.

PO Caribbean Cobb salad with grilled chicken (Cals: 230, contains milk and soy.)

VG Quinoa chickpea tabbouleh salad (Cals: 320)

V Chef garden salad (Cals: 100, contains egg, milk, and wheat.)

V Artisan rolls (Cals: 190, contains egg, milk, soy, and wheat.)

VG Seasonal fruit (Cals: 110)

V Assorted cookies (Cals: 170-210, contains egg, milk, soy, and wheat.)

V Espresso brownies (Cals: 220, contains egg, milk, soy, and wheat.)

VG Iced tea (Cals: 0)

VG Ice water (Cals: 0)



Hot Hors d'Oeuvres

Priced per each, minimum 24.

V	Mac and cheese bites (Cals: 80) With chipotle ranch dressing (Cals: 140, contains milk and wheat.)	2.95 each
P	Pork bacon wrapped water chestnuts (Cals: 180, contains soy and wheat.)	3.95 each
VG	Spanakopita (Cals: 160, contains soy and wheat.)	2.75 each
PO	Chicken lemongrass pot stickers (Cals: 240, contains fish, soy, and wheat.) With soy ginger dipping sauce.	3.50 each
V	Vegetable spring roll (Cals: 90, contains egg, sesame, soy, and wheat.) With Mongolian sweet and sour sauce.	3.50 each
V	Warm fig, caramelized onion, and blue cheese tartlet (Cals: 70, contains egg, milk, soy, and wheat.)	2.95 each
V	Mini quiche with apples, Cheddar, and cinnamon (Cals: 250, contains, egg, milk, and wheat.)	2.95 each
V	Flatbread (Cals: 290, contains milk, sesame, soy, and wheat.) With heirloom tomato, torn basil, roasted garlic, and Asiago cheese.	2.95 each
PO	Panko crusted chicken (Cals: 350, contains egg, milk, sesame, soy, and wheat.) With maple BBQ dip.	3.95 each
PO	Grilled chicken and Cheddar cheese quesadilla (Cals: 200, contains milk and wheat.)	2.95 each
B	Beef meatballs (Cals: 120-160, contains fish, milk, soy, and wheat.) Choice of sauce: BBQ, Swedish, or marinara.	3.95 each
	Crab rangoon (Cals: 90, contains fish, milk, shellfish, soy, and wheat.) With sweet and sour dipping sauce.	2.95 each
	Grilled shrimp with salsa verde (Cals: 80, contains shellfish.)	4.95 each
PO	Thai chicken satay with spicy sriracha soy sauce (Cals: 110, contains soy and wheat.)	3.95 each
	Lump crab cakes (Cals: 140, contains egg, fish, milk, sesame, shellfish, soy, and wheat.) With Cajun remoulade.	4.95 each
B P	Beef sliders (Cals: 320, contains fish, milk, sesame, soy, and wheat.) Pork bacon, Cheddar cheese and spicy tomato ketchup.	4.95 each
V	Vegetable ratatouille cups (Cals: 280, contains wheat.)	2.75 each
P	Mini roast pork bao (Cals: 30, contains sesame, soy, and wheat.)	3.95 each
PO	Tandoori chicken kebab (Cals: 120, contains milk and soy.)	3.95 each

Cold Hors d'Oeuvres

Priced per each, minimum 24.

	Seared ahi tuna on crispy wonton (Cals: 110, contains fish, sesame, soy, and wheat.) With tropical mint salsa.	4.25 each
V	Goat cheese and garlic and herb crostini (Cals: 290, contains egg, milk, soy, and wheat.)	2.25 each
	Smoked salmon mousse on potato crisp (Cals: 70, contains fish and milk.)	3.95 each
	Grilled shrimp with mango chipotle glaze (Cals: 40, contains shellfish and soy.)	4.99 each
V	Caprese skewer (Cals: 120, contains milk.) With cherry tomato, fresh Mozzarella, basil, and balsamic glaze.	2.50 each
PO	Thai chicken lettuce wrap (Cals: 400, contains fish.)	3.75 each
PO	Harvest chicken salad in a phyllo cup (Cals: 150, contains egg and wheat.)	3.75 each
	Shrimp ceviche with serrano chili shooter (Cals: 80, contains shellfish.)	5.99 each
B	Peppercorn beef tenderloin crostini (Cals: 160, contains milk and wheat.) With horseradish and caramelized onions.	5.95 each
VG	Hummus shooter with crudité garnish (Cals: 130, contains sesame.)	3.95 each

Hors d'Oeuvres

12 person minimum. For 30 minutes of service, based upon a serving per person.

V	Cheese display (Cals: 160, contains milk and wheat.) Served with artisan bread, crackers, and fresh fruit garnish.	7.95 per person
V	Crudité display (Cals: 130, contains egg and milk.) Seasonal vegetables served with ranch dipping sauce.	4.95 per person
VG	Seasonal fresh fruit display (Cals: 45) Seasonal fruit and berries.	5.25 per person
B P	Artisan charcuterie board (Cals: 50-210, contains milk, sesame, soy, and wheat.) Chef selection of local charcuterie, international and local cheeses, pickled and marinated vegetables, seasonal mustards, and spreads. Served with crostini, artisan crackers, and made without gluten rice crackers.	12.75 per person
PO	Mediterranean market display (Cals: 230, contains milk, sesame, soy, and wheat.) Cumin marinated chicken skewers, roasted eggplant, roasted peppers, hummus, marinated olives, feta cheese, Parmesan cheese, rocket arugula served with flatbreads and crostini.	9.95 per person
V	Bruschetta and crostini display (Cals: 165, contains mik, soy, and wheat.) Classic tomato, white bean and olive tapenade served with garlic croustades.	2.75 per person
	Jumbo shrimp cocktail (Cals: 340, contains fish, shellfish, and soy.) Served with horseradish cocktail sauce.	5.50 per person
V	Spinach and artichoke dip (Cals: 262, contains milk and soy.) Served with tortilla chips (Cals: 148).	5.50 per person
PO	Buffalo chicken dip (Cals: 447, contains milk and soy.) Served with tortilla chips (Cals: 148).	5.50 per person
V	Classic queso (Cals: 657, contains milk and soy.) Served with tortilla chips (Cals: 148).	5.50 per person
V	French onion dip (Cals: 85, contains egg, milk, and soy.) Served with house-made potato chips.	5.50 per person

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Little Italy

26.75 per person

12 person minimum. Includes:

- VG Caesar salad (Cals: 360, contains egg, fish, milk, and wheat) or House salad with Miami vinaigrette (Cals: 190)
- V House-made cookies (Cals: 170-200, contains egg, milk, soy, and wheat.)
- VG Fresh brewed iced tea (Cals: 0-160)
- VG Ice water (Cals: 0)
- V Fresh baked garlic bread (Cals: 210, contains egg, milk, soy, and wheat.)
- PF Add an antipasto platter **4.25 per person** (Cals: 520, contains milk and wheat.)

PICK 1

- PF Beef lasagna (Cals: 480, contains egg, milk, and wheat.)
- V Fettuccine Alfredo (Cals: 400, contains milk and wheat.)
- V Tortellini primavera (Cals: 280, contains egg, milk, and wheat.)

PICK 1

- PF Chicken piccata (Cals: 250, contains milk and wheat.)
- PF Chicken marsala (Cals: 380, contains milk, soy, and wheat.)
- PF Chicken Parmesan (Cals: 470, contains egg, milk, sesame, soy, and wheat.)



Home Style Spread

26.75 per person

12 person minimum.

- PF Herb brined turkey breast with sage gravy (Cals: 260, contains milk, soy, and wheat.)
- Herb and panko crusted salmon (Cals: 170, contains fish and wheat.)
- VG Garlic roasted red bliss potatoes (Cals: 130)
- VG Roasted Brussels sprouts (Cals: 50)
- VG Tossed garden salad (Cals: 40)
- V Fudge brownies (Cals: 200, contains egg, milk, soy and wheat.)
- VG Fresh brewed iced tea (Cals: 0)
- VG Ice water (Cals: 0)



Southern BBQ

25.00 per person

12 person minimum.

- PF Classic Kentucky BBQ pulled pork with slider rolls (Cals: 400, contains egg, sesame, soy, and wheat.)
- PF Buttermilk fried chicken (Cals: 500, contains milk and wheat.)
- VG BBQ tofu (Cals: 50, contains soy.)
- Mild and spicy BBQ sauce (Cals: 0, contains fish, soy, and wheat.)
- V Macaroni and cheese (Cals: 330, contains milk and wheat.)
- VG Bourbon BBQ baked beans (Cals: 270, contains soy.)
- V Classic cabbage coleslaw (Cals: 120, contains egg and milk.)
- V Cheddar jalapeño cornbread (Cals: 330, contains egg, milk, and wheat.)
- V Garden salad with house ranch and Italian dressing (Cals: 370, contains egg and milk.)
- V Strawberry shortcake (Cals: 660, contains egg, milk, and wheat.)
- VG Fresh brewed iced tea (Cals: 0)
- VG Ice water (Cals: 0)



Picnic Buffet

27.75 per person

12 person minimum. Includes:

- V Assorted buns
- V Cheddar cheese (Cals: 60)
- VG Lettuce (Cals: 0)
- VG Tomatoes (Cals: 0)
- VG Pickles (Cals: 0)
- VG Onions (Cals: 10)
- V Condiments (Cals: 10-90)
- V Fresh baked cookies (Cals: 170-200, contains egg, milk, soy, and wheat.)
- V Fudge brownies (Cals: 200, contains egg, milk, soy, and wheat.)
- VG Lemonade (Cals: 0-160)
- VG Ice water (Cals: 0)

PICK 3

- PF Beef hamburgers (Cals: 340, contains egg, milk, sesame, soy, and wheat.)
- VG Veggie burgers (Cals: 280, contains sesame, soy, and wheat.)
- PF Beef hot dogs (Cals: 480, contains soy and wheat.)
- PF BBQ glazed chicken (Cals: 630)

PICK 2

- V Potato salad (Cals: 170, contains egg.)
- V Pasta salad (Cals: 270, contains egg, milk, and wheat.)
- V Cole slaw (Cals: 100, contains egg and milk.)
- V Traditional macaroni and cheese (Cals: 330, contains milk and wheat.)

Taste of the Mediterranean

27.75 per person

12 person minimum. Includes:

- VG Chickpea hummus (Cals: 240, contains sesame.)
- VG Grilled pita wedges (Cals: 100, contain soy and wheat.)
- VG Cucumber salad (Cals: 40)
- VG Fresh brewed iced tea (Cals: 0)
- VG Ice water (Cals: 0)
- V Mini cheesecake (Cals: 90-700, contains egg and milk.)

PICK 2

- PO Oregano lemon chicken with tzatziki sauce (Cals: 240, contains milk.)
- PO Za'atar roasted chicken breast (Cals: 240, contains, milk and sedame.)
- V Beef kefta meatballs (+2.00/person) (Cals: 310, contains egg, milk, soy, and wheat) With harissa tomato sauce.
- V Falafel with lemon tahini sauce (Cals: 350, contains egg, sesame, and wheat.)
- VG Curry cauliflower and chickpeas (Cals: 160)

PICK 1

- VG Marinated grilled vegetables (Cals: 150)
- VG Lentils and brown rice with caramelized onions (Cals: 180)
- VG Broccolini with confit garlic (Cals: 20)



Balanced Southwestern

26.75 per person

12 person minimum.

- VG Grilled mahi mahi baja fish tacos With soft corn tortillas (Cals: 210, contains fish, milk, and soy.)
- PO Grilled chicken skewers (Cals: 390, contains soy.)
- VG Black bean and corn salad (Cals: 150)
- VG Mexican red rice (Cals: 180)
- VG Fresh, house-made guacamole (Cals: 110)
- VG Salsa (Cals: 10)
- V Baked corn tortilla chips (Cals: 70)
- V Mini cinnamon churros (Cals: 270, contains egg, milk, soy, and wheat.)
- VG Fresh brewed iced tea (Cals: 0)
- VG Ice water (Cals: 0)



Taco House

24.25 per person

12 person minimum. Includes:

- VG Flour tortillas (Cals: 90, contains wheat.)
- V House fried tortilla chips (Cals: 60)
- VG Cilantro lime rice (Cals: 100)
- V Jalapeño cabbage slaw (Cals: 200, contains egg)
- V Queso fresco (Cals: 30, contains milk)
- VG Mild sauce (Cals: 10)
- VG Hot sauce (Cals: 10)
- VG Green onions (Cals: 10)
- VG Black beans (Cals: 80)
- V Sour cream (Cals: 30, contains milk)
- V Tres leche cake (Cals: 10-640, contains egg, milk, and wheat.)
- VG Fresh brewed iced tea (Cals: 0)
- VG Ice water (Cals: 0)

PICK TWO PROTEINS

- P Pork al pastor (Cals: 170)
- PO Pollo (chicken) asada (Cals: 280)
- V Beef barbacoa (Cals: 160)
- VG Spicy cauliflower (Cals: 120)
- VG "Chorizo" tofu (Cals: 210, contains soy.)
- VG Add guacamole (+2.75/person) (Cals: 50)



Asian Noodles and Dumplings

25.00 per person

12 person minimum.

- VG Soba noodle salad with miso mustard vinaigrette (Cals: 180, contains soy and wheat.)
- Shrimp gyoza with chili vinegar (Cals: 170, contains sesame, shellfish, soy, and wheat.)
- PO Pork dumpling with hoisin sauce (Cals: 180, contains egg, sesame, soy, and wheat.)
- VG Chili tofu and vegetables (Cals: 100, contains soy.)
- V BBQ hoisin beef steak, avocado, and scallion lettuce wraps (Cals: 270, contains soy and wheat.)
- V Guacaname with fried wonton crisps (Cals: 220, contains sesame, soy, and wheat.)
- Vietnamese rice noodle salad (Cals: 480, contains sesame, soy, and wheat.)
- V Assorted mini cupcakes (Cals: 60-105, contains egg, milk, soy, and wheat.)
- VG Fresh brewed iced tea (Cals: 0)
- VG Ice water (Cals: 0)



Traditional Asian Buffet

25.00 per person

12 person minimum.

- PO** Orange-ginger chicken (Cals: 550, contains sesame, soy, and wheat.)
- B** Beef with broccoli (Cals: 170, contains sesame, soy, and wheat.)
- V** Ginger vegetable fried rice (Cals: 290, contains egg, sesame, and soy.)
- V** Traditional egg rolls (Cals: 100, contains egg, milk, soy, and wheat.)
- VG** Sesame broccoli (Cals: 90, contains soy and sesame.)
- V** Assorted mini cupcakes (Cals: 60-110 contains egg, milk, soy, and wheat.)
- VG** Fresh brewed iced tea (Cals: 0)
- VG** Ice water (Cals: 0)

ALLERGEN KEY: **V:** Vegetarian **VG:** Vegan **PO:** Poultry **P:** Pork **B:** Beef

Carving Station

12 person minimum. Served with appropriate sauces and dinner rolls with whipped butter, and chef's selection of seasonal desserts, fresh brewed iced tea (Cals: 0), and ice water (Cals: 0).

- B** **Roasted round of beef** (Cals: 260) **26.50 per person**
With au jus (Cals: 9; **B**) and horseradish sauce (Cals: 60, contains egg, fish, milk, and soy; **V**.)
- B** **Prime rib of beef** (Cals: 460) **40.00 per person**
With au jus (Cals: 9; **B**) and horseradish sauce (Cals: 60, contains egg, fish, milk, and soy; **V**.)
- P** **Roasted pork loin** (Cals: 160) **23.50 per person**
With chimichurri sauce (Cals: 160, **VG**) and maple Dijon sauce (Cals: 40, contains fish, soy, and wheat.)
- B** **Tenderloin of beef** (Cals: 250) **Market**
With au jus (Cals: 9; **B**) and horseradish sauce (Cals: 60, contains egg, fish, milk, and soy; **V**.)
- P** **Boneless Virginia pork ham** (Cals: 110) **20.75 per person**
With maple Dijon sauce (Cals: 40, contains fish, soy, and wheat) and brown sugar bourbon sauce (contains wheat; **VG**.)
- PO** **Herb-roasted breast of turkey** (Cals: 130) **24.00 per person**
With poultry gravy (Cals: 20, contains milk and soy; **PO**) and cranberry sauce (Cals: 140; **VG**.)

SALAD Choose 1

- V** **Garden salad** (Cals: 390, contains egg, milk, and wheat.)
Local greens, cucumber, carrot, tomato, house-made croutons, and creamy buttermilk ranch dressing.
- Traditional Caesar salad** (Cals: 310, contains egg, fish, milk, and wheat.)
Romaine, Parmesan, house-made croutons, and Caesar dressing.
- V** **Caprese salad** (Cals: 140, contains milk.)
Heirloom tomato, local fresh Mozzarella, basil infused balsamic glaze, and extra virgin olive oil.

SIDES Choose 2

- V** **Horseradish whipped potato** (Cals: 150, contains egg and milk.)
- V** **Mashed sweet potatoes with brown sugar crunch** (Cals: 180, contains milk.)
- VG** **Rosemary roasted potatoes** (Cals: 110)
- V** **Macaroni and cheese** (Cals: 330, contains milk and wheat.)
- V** **Herb risotto** (Cals: 600, contains milk.)
- VG** **Grilled Brussels sprouts with lemon** (Cals: 60)
- V** **Creamed spinach** (Cals: 60, contains milk.)
- VG** **Za'atar roasted carrots** (Cals: 40, contains sesame and wheat.)
- VG** **Grilled asparagus** (Cals: 60)

Pasta Station

25.00 per person

12 person minimum. Build-your-own pasta with:

- P** **Italian pork sausage** (Cals: 70, contains egg, milk, soy, and wheat.)
- VG** **Marinara** (Cals: 20)
- V** **Alfredo sauce** (Cals: 230, contains milk and wheat.)
- VG** **Spinach** (Cals: 0)
- VG** **Broccoli** (Cals: 10)
- VG** **Onions** (Cals: 20)
- VG** **Tomatoes** (Cals: 10)
- V** **Parmesan cheese** (Cals: 20, contains milk.)
- V** **Cavatappi** (Cals: 110, contains egg and wheat.)
- V** **Tiramisu** (Cals: 100, contains egg, milk, and wheat.)
- VG** **Fresh brewed iced tea** (Cals: 0)
- VG** **Ice water** (Cals: 0)

PICK 2

- V** **Orecchiette with broccoli rabe** (Cals: 730, contains milk, soy, and wheat.)
- P** **Rigatoni with Italian pork sausage and spicy tomato sauce** (Cals: 700, contains egg, milk, soy, and wheat.)
- V** **Whole wheat penne with broccoli, lemon, and garlic** (Cals: 430, contains milk and wheat.)
- VG** **Gemelli pomodoro with eggplant** (Cals: 410, contains wheat)
- II** **Tortellini a la beef bolognese** (Cals: 460, contains egg, milk, and wheat.)
- V** **Rigatoni with marinara or Alfredo** (Cals: 250-330, contains egg, milk, and wheat.)



Seated Dinners

12 person minimum. Served with water (Cals: 0) and freshly brewed iced tea (Cals: 0).

FIRST COURSE

- V** **Mixed green salad** (Cals: 390, contains milk, egg, and wheat.) **4.50 per person**
With romaine, red onions, tomatoes, croutons, and creamy ranch dressing.
- Classic Caesar salad** (Cals: 310, contains fish, milk, soy, and wheat.) **5.50 per person**
With romaine, Parmesan, croutons, and Caesar dressing.
- V** **Spinach and strawberry salad** (Cals: 340, contains milk.) **5.95 per person**
With aged Gorgonzola and raspberry vinaigrette.
- VG** **Asparagus and mushroom salad** (Cals: 140) **5.95 per person**
With mesclun greens and Miami vinaigrette.
- V** **Texas Cobb salad** (Cals: 340, contains egg, milk, soy, and wheat.) **5.50 per person**
With whole leaf lettuce, stewed black eyed peas, heirloom tomatoes, seared chili crostini, sharp Cheddar, and jalapeño ranch.
- P** **Wedge salad** (Cals: 500, contains egg, milk, and wheat.) **5.50 per person**
With blue cheese crumbles, pork bacon, roasted tomatoes, scallions, Parmesan croutons, and blue cheese vinaigrette.
- V** **Fire-roasted beet salad** (Cals: 460, contains egg and milk.) **5.95 per person**
With Feta cheese, chopped romaine, spring mix, shredded cabbage, mandarin oranges, toasted sunflower seeds, and citrus vinaigrette.
- V** **Boston bibb and arugula salad** (Cals: 270, contains egg and milk.) **5.95 per person**
With sliced pears, apples, dried cranberries, Parmesan crisp, goat cheese, and a honey mustard dressing.

ENTRÉES

- PO** **Chicken Parmesan** (Cals: 2,910, contains egg, milk, soy, and wheat.) **19.99 per person**
With herb risotto and fresh green beans with garlic, tomato, and basil.
- PO** **Herb crusted chicken breast** (Cals: 450, contains milk.) **18.99 per person**
With Parmesan polenta and sautéed broccoli rabe with roasted garlic and red pepper sauce.
- P** **Smoked bone-in pork chop** (Cals: 1,390, contains milk, soy, and wheat.) **28.99 per person**
With BBQ demi, roasted poblano, mashed potatoes and sweet orange roasted baby carrots.
- II** **Korean bulgogi beef short rib** (Cals: 1,080, contains milk, sesame, soy, and wheat.) **29.99 per person**
With wasabi mashed potatoes, bok choy, and fried wonton strips.
- Halibut** (Cals: 590, contains fish and milk.) **34.99 per person**
With cherry tomato vinaigrette, basmati rice with saffron and basil, and candied butternut squash.
- II** **Filet of beef** (Cals: 620, contains milk, soy, and wheat.) **36.99 per person**
With sherry demi glace, honey whipped mashed sweet potatoes, grilled asparagus, and wild mushrooms.
- VG** **Broccoli tofu stir fry** (Cals: 380, contains sesame, soy, and wheat.) **18.99 per person**
With brown rice.
- V** **Greek lemon polenta** (Cals: 260, contains milk.) **18.99 per person**
With portobella mushroom ragout.

DESSERTS

- V** **Seasonal cheesecake** (Cals: 350, contains egg, milk, soy, and wheat.) **5.95 per person**
- V** **New York cheesecake with seasonal berries** (Cals: 350, contains egg, milk, soy, and wheat.) **5.95 per person**
- V** **Chocolate layer cake** (Cals: 230, contains egg, milk, soy, and wheat.) **5.95 per person**
- V** **Seasonal fruit pie** (Cals: 340, contains milk and wheat.) **3.95 per person**
- V** **Chocolate mousse with seasonal berries** (Cals: 270, contains milk and soy.) **4.95 per person**
- V** **Chocolate flourless torte** (Cals: 210, contains egg, milk, and soy.) **3.95 per person**



Plan Your Event

[MiamiOH.edu/catering](https://miamiOH.edu/catering)

513-529-3770

BOOKING GUIDELINES

Full-service Staffed Event	Minimum of 14 days in advance
Custom Menu Request	Minimum of 30 days in advance
Set-up/Return On-site or Campus Delivery	Minimum of 7 days in advance
Direct 2 You (D2Y) Delivery Orders	Minimum of 48 Hours in advance

Earlier reservations are preferred and welcome. Menu options can be viewed at [MiamiOH.edu/catering](https://miamiOH.edu/catering) or by contacting a planner at 513-529-3770. If your catering event is booked outside the booking guidelines above, we will make every effort to accommodate the request; however, menu items and service styles cannot be guaranteed pending the availability of products and staffing requirements.

EXCLUSIVITY AND NON-UNIVERSITY FOOD POLICY

Miami Catering and Miami Dining are the exclusive and licensed providers for all campus student dining facilities, the Armstrong Student Center, the Goggin Ice Center Club Lounge, the Marcum Hotel and Conference Center, and the Shriver Center.

HOURS OF OPERATION

Miami Catering's business hours are:

Monday-Thursday	7:00 a.m.-9:00 p.m.
Friday-Saturday	7:00 a.m.-10:00 p.m.
Sunday	7:00 a.m.-7:00 p.m.

Any request for orders made outside these operating hours may be subject to a \$75.00 surcharge. If you have a delivery order and your event runs long or is scheduled to run later than the times above, arrangements may be made for pick-up the following day.

EVENT COUNT GUARANTEES

The event guarantee and exact meal counts for all entrée selections (including dietary accommodation meals) are due 5 business days prior to your scheduled event. If a guarantee is not received, the highest estimated attendance will be considered the final guarantee. If the number of guests increases less than 48 hours before the event, we cannot guarantee the same menu selections will be available for all guests. The number of guests billed after your event will be the guaranteed number of guests or the actual number of guests in attendance, whichever is greater. If the actual attendance of your event is higher than the event count guarantee, a 20% per person surcharge will apply and there will be a \$100/table fee assessed for each additional table set during service time.

ENTRÉE OR BOXED MEAL SELECTIONS

For served meals, we can accommodate requests for up to 3 entrées selections, including a vegetarian option. All entrée selections will be charged at the rate of the highest priced entrée and where possible, meal accompaniments will be the same for ease of service. If the host chooses a fourth entrée offering, an additional fee of \$3.00/person fee will be added. The event host is responsible for making arrangements for easily visible, color-coded place cards and a seating chart to designate your guests' table/location and entrée selection. In some instances, room lighting/special effects may need to be considered when choosing your meal place cards.

For box meal orders, we can accommodate requests for up to 3 sandwich or salad selections. The event host is responsible for making arrangements for sending counts for each option and, where applicable, including guest names for dining accommodation meals.

Dessert Stations

12 person minimum.

V Gourmet hot chocolate station (Cals: 190, contains milk, soy, and wheat.) Served with chocolate shavings and whipped topping.	4.95 per person
VG Miami Grind coffee and tea station (Cals: 0)	4.95 per person
V Cookie and brownie station (Cals: 170-200, contains egg, milk, soy, and wheat.)	3.89 per person
Mini cupcake station (Cals: 185)	14.99 per person
PICK 2	
V Carrot cake (Cals: 90, contains egg, milk, soy, and wheat.)	
V Cookies and cream (Cals: 120, contains egg, milk, soy, and wheat.)	
V Raspberry (Cals: 130, contains egg, milk, soy, and wheat.)	
V Red velvet (Cals: 90, contains egg, milk, soy, and wheat.)	
Devil's food with marshmallows (Cals: 170, contains egg, milk, soy, and wheat.)	
V Tiramisu (Cals: 100, contains egg, milk, soy, and wheat.)	
Fondue station	10.50 per person
V Chocolate dip (Cals: 310, contains milk and soy.)	V Shortbread cookies (Cals: 160, contains milk, and wheat.)
V Caramel dip (Cals: 180, contains milk and soy.)	V Brownie bites (Cals: 200, contains egg, milk, soy, and wheat.)
VG Strawberries (Cals: 10)	VG Pretzel rods (Cals: 110, contains wheat.)
VG Pineapple (Cals: 20)	Marshmallows (Cals: 10, contains wheat.)
V Pound cake (Cals: 170, contains egg, milk, soy, and wheat.)	
Shortcake bar	10.00 per person
V Buttermilk shortcake (Cals: 350, contains egg, milk, and wheat.)	VG Fresh or compote strawberry (Cals: 10-20), raspberry (Cals: 20-60), and peach (Cals: 20-30)
V Chantilly cream (Cals: 10, contains milk.)	

ALLERGEN AND DINING ACCOMMODATION POLICY

Miami University is committed to being nut allergy-friendly and does not include peanuts and tree nuts in our recipes. However, we are not a nut-free campus and purchase commercial food products from companies that also produce nut products.

Commercial food producers are not required to provide information statements or notices regarding foods that are produced with, on equipment shared with, and/or in the same facility with nuts. Any person with a severe allergy is strongly encouraged to contact our Registered Dietitians at diningdietitian@MiamiOH.edu or by calling 513-593-8421 or 513-593-8492 to discuss dietary restrictions.

The event host is responsible for identifying and communicating any dining accommodation requirements to your event planner. With advance notice, we can provide for nearly any dining accommodation needs. However, if a request is made during an event in progress, we cannot guarantee the availability of specific allergen/sensitivity-free food items or preparations.

Specific information regarding the guests' names, dietary requirements(s), and seating charts, must be provided to Event Services a minimum of 5 business days in advance. Your planner will discuss with you the best way for the event staff to service the dining accommodation clients at the event with easily identifiable place cards.

CANCELLATION POLICY

To avoid cancellation fees, event cancellations must be made at least 5 business days before an event.

- Events canceled on the fifth business day prior to the event will be assessed a surcharge equal to 25% of the total billing amount
- Events canceled on the fourth business day to the day prior to the event will be assessed a surcharge equal to 50% of the total billing amount
- Events canceled the day of the event will be charged 100% of the full billing amount

FOOD POLICY

For all staffed events, all food items will be served, held, and disposed of, in accordance with all state and local food safety health codes and requirements. All food left after an event remains the property of Miami Catering.

All food delivered as a Direct to You (D2Y) delivery order remains the property of the client and the client is responsible for clean-up, food, and utensil disposal. The meeting room(s) should be returned to their original condition.

SERVICE STYLES

Direct To You (D2Y) Delivery

All food and beverages are served on disposable trays, platters, and containers with paper service for all utensils. Items will be delivered and set up by our catering staff. Following the event, the client is responsible for all clean-up, food, and utensil disposal and meeting rooms should be returned to their original condition.

Set-up/Return Delivery

All cold and room-temp food is served on disposable trays, platters, and containers with paper service for all utensils, and hot food is served in chafing dishes. Beverages are served in insulated cambros. All items will be delivered and set up by our catering staff and following the event at the agreed-upon time, staff will return to collect and remove all remaining food and equipment.

Full Service Staffed Event - Paper Service

Buffet-style service with all cold or room-temp food served on disposable trays and platters and containers and hot food served in chafing dishes. Beverages are served in insulated cambros and dispensers. Individual beverages will be iced down and displayed in tubs. Linen tablecloth with disposable utensils, napkins, cups, and plates. All items will be set up, served, and cleaned up by Service Staff, present throughout the event.

Full Service Staffed Event - *China Service

*Available only for on-site events at the Shriver Center, Marcum Center, Armstrong Student Center, or the Goggin Club Lounge. If you would like china service for off-site or other campus locations, you will need to work with your event planner to secure rental china for your event. Your planner will determine the required

quantities and arrange the rental, delivery and pick up for your event. Rental charges (determined according to vendor charges) including rental, delivery, and pickup fees will be added to your final invoice.

Served or Buffet. All cold or room-temperature food is served on glass or china platters and trays and hot food is served in chafing dishes with china, flatware, glassware, and linen tablecloths and napkins for food and dining tables.

For plated/served meals, beverages are served tableside. All items will be set up, served, and cleaned up by Service Staff, present throughout the event. Tableside beverage service is available for an additional fee for buffet meals. Ask your planner for details.

STAFFING POLICY

Staffing levels for most events are determined based on the style and complexity of the menu selections and event program or agenda. Additional staffing may be recommended or required to execute your event, and additional staffing charges may apply. Delivery orders (Direct 2 You and Set-up/Return) do not include service staff.

Miami Catering reserves the right to determine appropriate staffing requirements for all events. Pricing is based on a minimum of four (4) hours which includes two (2) hour event service and 1 hour before and following an event for set-up, and tear down. The following rates apply:

- Carvers and Grill Chefs - \$35 per hour (minimum of 3 hours)
- Additional Serving Staff - \$30 per hour

BEVERAGE SERVICE

- For bars included in the wedding package, bartenders are included for the 4 hours of continuous service. An extra hour can be added for additional bartender, and alcohol fees.
- Bartender \$37.50/hour with a minimum of 2 hours to include set-up and teardown.
- There is a \$75 fee for a Credit Card Bar.
- Last call for bar service will be 45 minutes prior to the end of the event, and bars will close 30 minutes prior to the end of the event.
- For wedding bars, service time determined by the bar start time, and event end time would follow 30 minutes after the close of the bar. For example, if a reception bar opens at 5:00 p.m. and the family has paid for an additional 1 hour of service, the bar would close at 10:00 p.m. Last call would be made at 9:15 p.m. and the event end time would follow at 10:30 p.m.
- Hosted Bar bill based on consumption.
- Miami Catering does not include energy drinks with any bar service and does not allow the service of liquor shots.

**The service standard is one bartender for approximately every 75-100 guests.

**Miami Catering reserves the right to ultimately determine staffing levels.

ADDITIONAL SERVICES AND CORRESPONDING FEES

Pricing

Prices quoted in the Miami Catering guide, or on the Catering website, do not include applicable state sales tax. All pricing, selection, and availability of menu items are based on current market conditions and are subject to change without notice. We reserve the right to adjust pricing based upon these conditions and will notify the client prior to the event if required. All major credit cards are accepted.

Sales Tax

Tax-exempt and 501 3c non-profit organizations must provide a copy of their letter of exemption status before the event for waiver of Ohio state sales tax. All non-food items, as well as alcohol and soda, will be taxed following state law.

Holiday Service

Additional labor fees will be incurred for events scheduled on the following observed federal holidays: Martin Luther King, Jr. Day, Memorial Day, Juneteenth, Independence Day, and Labor Day. The University is closed for Thanksgiving Weekend (Thanksgiving Thursday - Sunday) and the week between Christmas Day and New Year's Day.

Delayed or Extended Service

On the day of your event, an additional labor charge will apply if the agreed-upon beginning or ending service time of the meal changes by 30 minutes or more. Should your event require extended pre- or post-service or stand-by time greater than 30 minutes, the quality of the food items cannot be guaranteed as extended hold times affect food quality and appearance.

Linen Service

Miami Catering provides its standard house linens for all buffets and beverage stations. Standard colors: White, Red, Black and Ivory

- 85 x 85 60" round table; maximum seating capacity 8 guests
- 52 x 92 6-ft rectangle table; maximum capacity 6 guests

Additional fees will apply for specialty sizes, colors, or linens required for meeting functions with no food service.

Minimum Guest Fees

For meals requested for groups smaller than the stated service minimums, you will be assessed an additional labor fee of \$100 or be charged for the minimum number of guests, whichever is lower.

- Breakfast and Lunch Minimum #12 Guests
- Dinner Minimum #12 Guests

Drop Off Orders

Drop off orders require a minimum order of \$75. Deliveries to off-campus locations may receive a delivery fee that is based upon the location of the event and travel times.

ALCOHOL SERVICE ON-CAMPUS

[University Policy Library](#)

Legal and Responsible Use of Alcohol

The right to acquire, possess, and consume alcoholic beverages is limited by laws that establish minimum drinking ages, drinking and driving laws, and so on. Miami University also has established policies on alcohol use on campus and by campus groups. It is incumbent on students, faculty, and staff to become knowledgeable regarding these policies, whether for individual decision-making or for planning programs and events for a department or organization, including student organizations.

On-Campus Consumption of Alcoholic Beverages – Compliance with Law

All on-campus possession and consumption of alcoholic beverages must be conducted in accordance with Ohio law and University policy regarding the possession, sale, and consumption of alcohol. Specifically:

1. Individuals under the age of twenty-one (21) may not purchase, possess, or consume beer, wine, or intoxicating liquor. It is also against the law for any person to furnish beer, wine, or intoxicating liquor to any person under twenty-one (21) years of age.
2. No person shall have in his or her possession any open container of beer, wine, or intoxicating liquor in any public place except where the alcoholic beverage has been lawfully purchased for consumption on the premises of the holder of the appropriate permit from the State Department of Liquor Control.
3. Only beer and wine (no intoxicating liquor) may be served at on-campus events to which students are invited. Exceptions must be approved, in writing, by the Senior Vice President for Finance and Business Services.

Alcohol Guidelines for Faculty and Staff

1. Only those 21 and older may consume alcohol
2. Alcohol may only be charged to an unrestricted gift account and cannot be charged to a departmental account or student organization account.
3. Alcohol in unlicensed Miami University facilities requires a temporary permit from the Ohio Department of Commerce. Please contact Conference and Event Services with a minimum of 30 days advance notice to secure the permit. Events utilizing a temporary license may not serve unlimited drinks for a flat fee or one-time admission charge. A ticketing system must be utilized to comply with ORC 4301: 1-1-50.

Please see the [licensed facility list](#) for reference.

GENERAL RULES WHEN STUDENTS ARE INVITED TO EVENTS

In the presence of students, faculty, and staff are expected to model responsible adult behavior by either abstaining from the use of alcohol or consuming alcohol in moderation. At no time should a member of the faculty or staff be intoxicated in the presence of students or at a University event. In addition:

1. University faculty and staff may not purchase alcohol for undergraduate students – even if the student is of legal age to consume alcohol. This prohibition applies both on and off-campus, including restaurants, bars, athletic events, alumni events, events with cash bars, and study away/abroad trips.
2. Although strongly discouraged, faculty and staff who elect to purchase or serve alcohol to graduate students do so at their own risk and bear full legal responsibility. Faculty are encouraged to educate themselves about the laws regarding civil liability and to be aware that those who serve alcoholic beverages to underage students may be charged criminally. Faculty who elect to serve graduate students who are of age in their homes are strongly encouraged to have a TIPS trained bartender who can ensure that alcohol is only dispensed to participants who are 21 years of age or older and that only a modest amount of alcohol is served.
3. Faculty and staff should not accompany graduate or undergraduate students to restaurants, bars, clubs, fraternity houses, etc., where they are aware that underage drinking is taking place or where students are intoxicated.
4. Faculty and staff advisers to student organizations must be especially careful to encourage the student organization to adhere to University policy and civil law concerning the use of alcohol, and must never join them in breaking the law. Rather, they should encourage students to obey civil law and University policy concerning the use of alcohol and help them to understand how to use alcohol in a legal and responsible manner.

ALCOHOL AT UNIVERSITY SPONSORED EVENTS – ON-CAMPUS

When a department, institute, center, or other University office invites students to a University gathering/event held on campus, the following guidelines apply:

1. Events Held in Licensed University Facilities
 - a. Alcohol may only be provided through the facility and must be dispensed by TIPS trained bartenders.
 - b. Only those 21 and older may consume alcohol.
 - c. The event must also include nonalcoholic beverages as an alternative to alcohol and hors d'oeuvres must be served.
 - d. If the event is scheduled to last longer than two (2) hours, a meal must be provided, and the bar closed at least one-half hour before the event ends.
 - e. If a flat fee for attendance is charged (e.g., ticket is \$35), the cost of the alcoholic drinks must be borne by individual consumers (e.g., cash bar) and may not be included in the fee.
 - f. Alcohol may only be charged to an unrestricted gift account and cannot be charged to a departmental account or student organization account.
 - g. University faculty and staff may not purchase alcohol for students.
2. Events Held in Other University Facilities
 - a. Alcohol must be purchased from the University and may not be “carried in” by faculty or staff. Alcohol must be dispensed by TIPS trained bartenders provided by University Catering.
 - b. Only those 21 and older may consume alcohol.
 - c. No admission fee may be charged and no alcohol may be sold (e.g. no cash bars);
 - d. The hosting department must also provide nonalcoholic beverages as an alternative to alcohol and non-salty snacks must be served.
 - e. Events may not be scheduled to last longer than 90 minutes.

- f. Alcohol may only be charged to an unrestricted gift account and cannot be charged to a departmental account or student organization account.
- g. The approval of the Senior Vice President for Finance and Business Services is required. Please submit request via the [Form for Request For Alcohol Events Held At Other Facilities](#).

This section does not apply to ICA-sponsored sporting events held in ICA venues on-campus.

ALCOHOL AT UNIVERSITY SPONSORED EVENTS - OFF-CAMPUS

When a department, institute, center, or other University office invites students to a University gathering/ event to be held in an off-campus facility (e.g. restaurant, bars, clubs) the following Guidelines apply:

1. University faculty and staff may not purchase or provide alcohol for prospective, undergraduate, or graduate students – even if the student is of legal age to consume alcohol.
2. Only those 21 and older may consume alcohol.
3. Departmental funds (including program fees) may not be used to purchase alcohol. Alcohol may only be charged to an unrestricted gift account and cannot be charged to a departmental account or student organization account.
4. The promotion and advertising of events sponsored by alcohol companies must be in accordance with Miami University policies. The main focus of such events must not be on promoting and advertising the use of the product.
5. No alcoholic beverages may be given as prizes or awards.
6. While listing the name of the company is permissible, symbols of alcohol may not be displayed on posters, signs, banners, or other advertisements for events. No advertisements featuring foaming mugs, cans, glasses, or kegs will be allowed.
7. Promotion of events sponsored by alcohol companies must not encourage alcohol abuse or emphasize frequency or quantity of use.
8. Advertising, both for promotion of events and for products, either on campus or in institutional media, should not portray drinking as a solution to personal or academic problems or as a necessary ingredient to social, sexual, or academic success. In addition, it should avoid demeaning or discriminatory portrayals of individuals or groups.
9. Advertising or promotion of campus events should not associate the consumption of alcoholic beverages with the performance of tasks requiring skilled reactions, such as the operation of motor vehicles or machinery.
10. The approval of the Senior Vice President for Finance and Business Services for events involving more than 5 students is required. Please submit request via the Form for Request for Alcohol Events Held at Off-Campus Facilities.

Please submit a request via the [Form for Request for Alcohol Events Held at Other Facilities](#).

**If the required Request for Alcohol Service Form has not been submitted and pre-approved by the Senior Vice President for Finance and Business Services prior to the event date, alcohol service is prohibited.





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