

Express Menu

The following items are specifically designed to accommodate last-minute events of fewer than 30 people. Requests for pre-set, individually plated items will be accommodated for an additional 1.00 per person.

~Soup & Salad Bar Buffet~

Assorted Rolls with Butter, Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

Soup or Chili du Jour and Vegetarian Soup du Jour

Salad Bar includes: Mixed Field Greens with two Dressings

Tomatoes, Cucumbers, Broccoli Florets, Onions, Sliced Mushrooms, Chick Peas, Hard Boiled Eggs, Julienne Carrots & Celery, Crumbled Bacon, Grated Cheese and Seasoned Croutons

Choose One (1) for Lunch and Two (2) for Dinner:

Shrimp Salad/Chicken Salad

Tuna Salad/Ham Salad

Choose One (1) for Lunch and Two (2) for Dinner:

Fresh Fruit Salad/Red Bliss Potato Salad

Pasta Salad/Country-Style Cole Slaw

Assorted Fresh-Baked Cookies

11.95 Lunch/16.95 Dinner

~ "What's Hot Today Buffet" ~

Assorted Rolls and Butter, Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

Choose One (1) for Lunch and Two (2) for Dinner:

Fruit Bowl, Salad Bowl or Soup du Jour

Choose One (1) for Lunch and Two (2) for Dinner:

Boneless Country Style Pork Ribs/Sliced Roasted Pork Loin, Mustard-Cream Sauce

Lula Belle's Pot Roast/Sliced Sirloin of Beef, Mushroom Demi Glace

Herb-Roasted Breast of Chicken/Grilled Breast of Chicken, Champagne-Cream Sauce

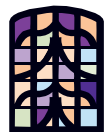
Country Fried Chicken/Grilled Filet of Salmon, Dill-Cream Sauce/Seafood Newburg

Chef's Fresh Vegetable Selection and Chef's Choice of Rice, Potato or Pasta

Pastry Chef Cheri's Favorite Dessert du Jour

13.95 Lunch/18.95 Dinner

Prices are subject to change, an 18% Service Charge and applicable Indiana Sales Tax



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Buffet Dinners

All Dinner Buffets include an Assortment of Breads and Rolls with Butter (unless an alternative themed selection is indicated), Fresh-Brewed Coffee, Decaffeinated Coffee, Hot Tea and pitchers of Iced Tea or Lemonade.
Starbucks™ Coffee may be substituted for an additional fifty cents per person.

Dinner Buffets are specifically priced and designed for buffet-style service only. A 50-person minimum is required for Dinner Buffets. If the minimum guarantee cannot be met, the guarantee must either be raised to meet the required minimum or a \$50.00 surcharge will be assessed.

Requests for pre-set, individually plated items will be accommodated for an additional \$1.00 per person.

Pasta Bella Noce

Caesar Salad

Antipasti Display with Assorted Bruschetta

Garlic Bread and Assorted Focaccia

Cheese Tortellini and choice of Penne Pasta or Tri-Colored Rotini

Marinara and Alfredo Sauces

Chicken Parmigiana

Eggplant or Vegetable Parmigiana

Italian Meatballs

Roasted Seasonal Vegetables

Tiramisu

Fresh Fruit Salad with Sabayon

20.50

Seafood Extravaganza

House Salad with choice of two Dressings

New England Clam Chowder

Bowtie Pasta Salad with Baby Shrimp and Scallops

Seafood Newburg

Baked Salmon with Dill Cream

Mussels Marinara

Parsley Buttered Red Potatoes

Rice Pilaf

Dilled Baby Carrots

New York-Style Cheesecake with Assorted Toppings

23.95

Smokehouse BBQ

House Salad with choice of two Dressings

Red Cabbage and Pineapple Cole Slaw

Fresh-Baked Jalapeño Cornbread with Cinnamon Honey Butter

BBQ Pulled Pork with Buns

Smoked Short Ribs of Beef

Oak-Grilled Chicken

Smokehouse Baked Beans

Baked Idaho Potatoes with Sour Cream,
Whipped Butter, Crumbled Bacon, Chives

Corn on the Cob

Apple Pie

20.95

Hoosier State Fair Buffet

Chef's Soup du Jour

House Salad with choice of two Dressings

Creamy Cole Slaw with Pineapple

Roasted Loin of Pork

Crispy Fried Chicken

Hoosier Green Beans with Bacon and Onion

Honey-Glazed Baby Carrots

Mashed Potatoes with Gravy

Home-Style Buttermilk Biscuits and Rolls with Whipped Butter

Assorted Gourmet Dessert Bars and Brownies

21.95

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West Lafayette, IN 47906
www.union.purdue.edu/Catering

Buffet Dinners *(continued)*

The Great Hall Buffet

The Great Hall Buffet also includes our Chef's special selection of Vegetable and Starch

Starters

House Salad with choice of two Dressings or Caesar Salad
Penne Pasta Salad with Basil Pesto,
Toasted Pine Nuts and Tomatoes
Vegetable Crudités with Ranch Dip

Entrée Selections

(Additional Entrées may be selected for
\$2.00 per person/per menu addition)

Select Two (2) of the following:

Roasted Top Sirloin of Beef with Cabernet Sauce and Mushrooms
Sautéed Breast of Chicken with Champagne Sauce
Slow-Roasted Turkey Breast with Cranberry Cream
Greek Lemon-Thyme Chicken
Pan-Roasted Salmon Filet with Dill Cream Sauce
Roasted Pork Loin with Dijonnaise Sauce
Seafood Newburg

Dessert

Sliced Seasonal Fresh Fruit with Brown Sugar Dip
Assorted Miniature French Pastries and Confections
24.95

"Lotsa" Pizza Party

Caesar Salad
Fresh-Baked Garlic Breadsticks
with Marinara and Cheddar Cheese Sauces
Vegetable Crudités with Ranch Dip

Choice of Assorted:

Cheese, Sausage, Veggie or Pepperoni Pizza

Choice of One (1) "MEGA" Pizza:

Meat, Cheese, Veggie or BBQ Chicken
12" x 16" Sicilian Pizzas will be "party cut"
(12 pieces) unless requested otherwise
Assorted Gourmet Cookies and Brownies
Assorted Canned Soda
17.50

The Carvery

Chef included

Chef's Soup du Jour

House Salad with choice of two Dressings or Caesar Salad
Creamy Cole Slaw
Bowtie Pasta Salad

Our Chef' will carve your
choice of Two (2) of the following:

Grilled Breast of Turkey
Oven-Roasted Sirloin of Beef
Honey-Mustard Glazed Pullman Ham

Herb-Roasted Potatoes

Roasted Marinated Vegetables

Sliced Seasonal Fresh Fruit Tray

Assorted Cakes and Pies

24.95

Carvery Enhancements

The following may be added to your existing buffet
for an additional \$3.25 per person/per item:

Carved Grilled Turkey Breast or Black Oak Ham

Carved Prime Rib of Beef au Jus
with Creamy Horseradish

Carved Top Round of Beef
with Natural Juices and Demi-Glace

Carved Salmon en Croûte Florentine
with Dill Mayonnaise

Black and Gold Buffet

Chef's Soup du Jour

House Salad with choice of two Dressings or Caesar Salad
Herb-Seasoned Oven-Roasted Breast of Chicken
Sliced Roast Sirloin of Beef with Mushroom Demi-Glace
Honey-Glazed Baby Carrots
Ranch-Smashed Potatoes

Home-Style Buttermilk Biscuits with Whipped Butter

Build-Your-Own Ice Cream Sundae Station

Assorted Gourmet Cookies and Brownies

22.50

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Buffet Dinners *(continued)*

~The Union "Station" Buffet~

This very special chef-attended, two-hour "grazing" buffet requires a 100-person minimum guarantee. If the minimum guarantee cannot be met, the guarantee must either be raised to meet the required minimum or a \$100.00 surcharge will be assessed.

The Union "Station" Buffet includes:
Your choice of any four (4) of the following stations:*

Carving Station

(each carved item counts as one station and is served with an appropriate condiment)

Whole Smoked Black Oak Ham

Grilled Whole Marinated Turkey Breast

Roasted Tenderloin of Beef

Golden Salmon en Croûte

Rosemary Roasted Pork Loin

Asian Stir-Fry Station

Grilled Vegetable Display

Sizzling Beef and Chicken Fajita Station

Build Your Own Bruschetta Station

Smashed Potato Martini Bar

Pasta Station

Caesar Salad Station

Deluxe Dessert Table

with Miniature French Pastries, Cakes, Pies, Seasonal Fresh Fruit,
Choice of Mock Champagne or Sherbet Punch
and our famous Dessert Fountain Station

Starbucks™ Verona Coffee Station

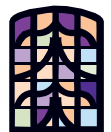
Assorted Dinner Rolls and Butter

Choice of Iced Tea or Lemonade

34.95

*Please refer to the Reception Stations and Displays section of our menu for a complete description

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Starter Salads

~House Selections~

Included with Served Luncheons and Dinners or 1.95 a la carte

House

Mixed Field Greens, English Cucumber, Vine-Ripened Tomato and choice of two Dressings
or

Caesar

Hearts of Romaine, Toasted Croutons, Freshly Grated Parmesan and Caesar Dressing

~Captivating Selections~

They will dress up your meal for a small additional charge

Mesclun de Lafayette

Mixed Field greens with Toasted Walnuts, Dried Cherries
and Raspberry Vinaigrette
1.50 with meal / 2.95 a la carte

Alpine Salad

Bibb Lettuce, Radicchio, Zinfandel-Poached Pear,
Crumbled Bleu Cheese and Toasted Walnuts
Roasted Onion Vinaigrette
1.75 with meal / 3.50 a la carte

Baby Spinach

Baby Spinach with Sliced Mushrooms, Roma Tomatoes
and Red Onion
Warm Bacon Vinaigrette
1.50 with meal / 2.95 a la carte

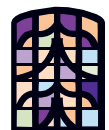
By the Sea

Bouquet of Baby Lettuce, Crabmeat, Carrot Curls
and Avocado-Citrus Vinaigrette
2.95 with meal / 4.50 a la carte

Hail Purdue Antipasto

Mixed Field Greens, Italian Salami, Provolone Cheese, Roasted Red Pepper, Kalamata Olives,
Tomato and Marinated Artichoke Hearts
Balsamic Vinaigrette
2.50 with meal / 3.95 a la carte

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Served Dinners

Plated Dinners include Fresh-Baked Rolls with Butter, House or Caesar Salad, Seasonal Vegetable, Chef's Special Starch, Dessert, Fresh-Brewed Coffee, Decaffeinated Coffee, Hot Tea and choice of Iced Tea or Lemonade.

Starbucks™ Coffee may be substituted for an additional fifty cents per person.

When choosing more than one entrée, you will be charged the price of the more expensive entrée for all meals.

Requests for more than three (3) entrées will be accommodated for an additional 2.00 per person.

~Duet Plates~

Herbed Chicken Breast and Grilled Salmon

Roasted Red Pepper Coulis
Jasmine Rice Medley
24.95

Roasted Tenderloin of Beef and Prosciutto-Wrapped Prawns

Boursin Cheese Demi Glace
Truffle Oil-Laced Smashed Potatoes
28.50

Grilled Petite Filet Mignon and Herbed Chicken Breast

Bordelaise Sauce with Sautéed Mushrooms
Roasted Fingerling Potatoes
26.95

Pork Cutlet and Italian-Marinaded

Chicken Breast
Bing Cherry Demi-Glace
Smashed Sweet Potatoes
22.95

~Poultry~

Pecan-Crusted Breast of Chicken Dijonnaise

Stone-Ground Dijon Mustard Cream Sauce
Jasmine Rice Blend
21.95

Asparagus-Stuffed Chicken Breast

Asparagus and Herbed Bread Stuffing
Smothered with Sauce Suprême
Orzo and Rice Blend
21.95

Turkey Breast Roulade

Champagne Cream Sauce
Herb Stuffing with Dried Cherries
20.95

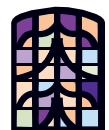
Chicken Wellington

Stuffed with Artichokes and Mushrooms
Baked in Pastry with Roasted Red Pepper Coulis
Wild Rice Blend with Pine Nuts
21.95

Chicken Parmigiana

Marinara Sauce and Pesto Fettuccine
20.95

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Served Dinners *(continued)*

~Beef~

Grilled Filet Mignon
Béarnaise and Cabernet Wine Sauces
Roasted Garlic-Smashed Potatoes
27.50

Roasted Prime Rib of Beef, Au Jus
Horseradish Sauce
Pan-Fried Mashed Potato
25.95

Grilled Top Sirloin
Straw Mushroom Demi
Roasted Red and Yellow Potatoes
23.95

~Seafood~

Grilled Teriyaki - Marinated Mahi Mahi
Mango Chutney
Jasmine Rice Blend
22.50

Horseradish-Crusted Salmon Filet
Served on a bed of thinly-sliced Cucumbers
Sun-Dried Tomato Polenta
23.95

Grilled Ahi Tuna
Wasabi Cream Sauce
Couscous with Fresh Ginger
23.95

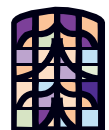
Pan-Seared, Parmesan-Crusted Tilapia
Saffron Rice and Red Pepper Cream
20.95

~Pork~

Citrus-Blackened Pork Loin
Caramelized Pearl Onions and Maple BBQ Sauce
Buttermilk Ranch-Smashed Potatoes
20.95

Raspberry-Barbecue Roast Loin of Pork
Smoked Pork Loin, slow-roasted and finished with a Raspberry-
Laced Barbecue Sauce
Served with Buttered Parsley-Red Potatoes
20.95

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Served Dinners *(continued)*

Vegetarian

Vegetable Lasagna

Roasted Red Pepper and Marinara Sauce

Grilled Polenta

18.95

Vegetable Wellington (Vegan)

Roasted Mélange of Vegetables

wrapped in Puff Pastry and baked to a golden brown

Served with a robust Pomodoro Sauce

19.95

Grilled Cornmeal Polenta (Vegan)

Roasted Red Pepper Coulis

Grilled Fresh Vegetables

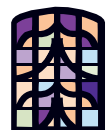
18.95

Penne Pasta with Spinach, Garbanzo Beans, and Olives (Vegan)

Tossed with a light Lemon-Basil Sauce

18.95

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Desserts

~House Selections~

The following selections are included with all Served Luncheons and Served Dinners or 2.50 a la carte

Duo - Chocolate Layer Cake
with Ganache and Chocolate Nuggets

Freshly Baked Fruit Pie
Choice of Apple, Cherry, Blueberry or Peach

Lemon Layer Cake with Raspberry Sauce

Classic Carrot Cake
with Cream Cheese Frosting

Pecan-Coated Vanilla Ice Cream Ball
with Chocolate Sauce

Raspberry Sherbet

Chocolate Brownie
with flavored Whipped Cream

~Enchanted Selections~

They will dress up your meal for a small additional charge

Viennese Fruit Tart
Bavarian Cream and Fresh Berries in a Butter Cookie Shell,
brushed with Apricot Glaze
1.50 with meal / 3.50 a la carte

Tiramisu
The classic combination of layered Lady Fingers,
Espresso Liqueur and Mascarpone Cheese
1.50 with meal / 3.50 a la carte

New York-Style Cheesecake
with Strawberry Sauce
1.50 with meal / 3.50 a la carte

Hummingbird Cake -
A Purdue Memorial Union Classic
Homemade Banana Walnut Cake with Cream Cheese Icing
1.50 with meal / 3.50 a la carte

Purdue Brownie Boat
with White Chocolate Mousse and Espresso sauce
1.50 with meal / 3.50 a la carte

Turtle Cheesecake
Caramel Cheesecake with Chocolate and Pecans,
drizzled with Whipped Chocolate Ganache
1.95 with meal / 3.95 a la carte

Key Lime Pie
Made with real Key Lime Juice in a Graham Cracker Crust
and topped with Whipped Cream
1.50 with meal / 3.50 a la carte

Dessert Sampler

For those who cannot make up their minds, a delightful
decorated combination plate of "Tuxedo" Strawberry,
Lemon Cookie Bar, Chocolate Cup with Grand Marnier Mousse,
Mini Cheesecake, and Pecan Diamond
3.50 with meal / 5.50 a la carte

Whoopee Pie "Sandwiches"
1.50 with meal / 3.50 a la carte

Red, White, and Blue - Red Velvet Cake Sandwich with Whipped
Cream, Fresh Strawberries and Blueberry Sauce

Boston Cream - Yellow Cake Sandwich with Chocolate Ganache,
Bavarian Cream and Chocolate Sauce

Black Forest - Devil's Food Cake Sandwich with Whipped Cream,
Cherry Filling and Dark Chocolate Shavings

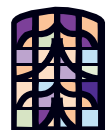
Peach Melba - Yellow Cake Sandwich with White Chocolate
Mousse, Sliced Peach Compote and Melba Sauce Drizzle

Cocoa Loco - Devil's Food Cake Sandwich with Milk Chocolate
Mousse, Chocolate Sauce and White Chocolate Shavings

Cloud Nine - Angel Food Cake Sandwich with Bavarian Cream,
Raspberry Coulis and White Chocolate Shavings

The Nutty Professor - Banana/Walnut Cake Sandwich with
Hazelnut Mousse, Caramel Sauce and Whipped Cream Dollop with
Candied Pecan

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