Thank You for Choosing Us for Your Catering

IUPUI Food Services is the exclusive caterer for the IUPUI campus. We are here to serve you. From buffet meals to distinctive table service, IUPUI Food Services supports all campus activities. We strive to exceed your expectations and will assist you with every step of the menu planning process.

We are constantly striving to present a variety of our Chef’s creations. With this in mind, our Executive Chef, along with our talented culinary staff, makes every effort to work with individual clients to develop customized menus. If a particular menu item or theme does not appear on our menu, please feel free to contact our catering experts who can assist you in designing a unique event menu. To learn more about the catering team, please visit our website listed below.

We appreciate your business and continued support and look forward to working with you.

IUPUI Food Services
420 University Boulevard
Indianapolis, IN  46202
317-274-7566
catering@iupui.edu

www.food.iupui.edu
www.iupui.catertrax.com
Breakfast Selections

PLATED

Country Breakfast
Scrambled Eggs
Bacon or Sausage Links
Hash Brown Potatoes
Assorted Breakfast Bakeries
Coffee, Decaffeinated Coffee, Orange Juice
$12.00 Per Person

French Toast
Bacon or Sausage Links
French Toast
Hash Brown Potatoes
Coffee, Decaffeinated Coffee, Orange Juice
$12.00 Per Person

Seasonal Fruit Crepe
Seasonal Fruit Crepe
Bacon or Sausage Links
Assorted Breakfast Bakeries
Coffee, Decaffeinated Coffee, Orange Juice, Milk
$12.00 Per Person

Cheese Omelet
Three Cheese Omelet
Bacon or Sausage Links
Assorted Breakfast Bakeries
Sliced Seasonal Fruit
Coffee, Decaffeinated Coffee, Orange Juice
$12.00 Per Person

All food and beverage items are subject to 9% sales tax and a 20% service charge.
~All hot menu selections available with full service only~
Breakfast Selections Continued

BUFFET

Hometown Breakfast
Scrambled Eggs, Bacon, or Sausage Links
Hash Brown Potatoes, Assorted Breakfast Bakeries
Coffee, Decaffeinated Coffee, Orange Juice, Milk
$14.00 Per Person
*Add a Hot Grain Cereal such as Oatmeal, Grits, or Cream of Wheat $2.00 Per Person

Continental Breakfast
Bagels, Muffins, and Danish Bakeries
Assorted Seasonal Sliced Fruit, Cream Cheese, Jam & Butter
Coffee, Decaffeinated Coffee, Orange Juice
$11.00 Per Person
*Add Yogurt and Granola $2.00 Per Person

Just Right
Assorted Mini Quiche (4 per person),
Seasonal Sliced Fruit, Melons, and Berries
Homemade Granola, Stonyfield Organic Yogurt, and Muffins
Coffee, Decaffeinated Coffee, Tea Bags, Hot Water, and Orange Juice
$15.00 Per Person

Mini Continental
Bagels, Muffins, and Danish
Cream Cheese, Jam & Butter
Coffee, Decaffeinated Coffee, Orange Juice
$9.00 Per Person
*Add Yogurt and Granola $2.00 Per Person

ALA CARTE

Hot & Cold Breakfast Sandwiches
Spinach Eggs Benedict
Egg and Cheese on English Muffin
Tomato, Basil, Mozzarella on Focaccia
Banana, Strawberry, & Nutella on Croissant
$30.00 Per Dozen

All food and beverage items are subject to 9% sales tax and a 20% service charge.
~All hot menu selections available with full service only~
Minimum 20 Guests for Buffets
Additional Selections

Breakfast Bread Basket
Breakfast Bread Basket (Baker’s Dozen), Assortment of Bagels, Croissants, English Muffins, and Assorted Muffins served with Cream Cheese, Jam & Butter
$19.00

Baked Goods – Served by the Dozen
- Assorted Muffins $25.00
- Assorted Scones $28.00
- Assorted Danish $28.00
- Assorted Donuts $17.00
- Assorted Pastries $28.00
- Fresh Bagels served with Cream Cheese $19.00
- Large Cinnamon Rolls $28.00
- Homemade Granola - Served by the Pound $14.00

Ala Carte – Each
- Assorted Individual Bags of Chips $2.00
- Individual Bags of Pretzels $2.00
- Nutri-Grain Bars $2.00
- Granola Bars $2.00
- Whole Fresh Fruit $2.00
- Yoplait Yogurt Cups $2.00
- Assorted Soft Drinks $2.25
- Dasani Bottled Water $2.25

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~All hot menu selections available with full service only~
### Beverage Selections

#### Hot Beverages

**By the Gallon**
- Seattle’s Best Regular Coffee: $18.00
- Seattle’s Best Decaf Coffee: $18.00
- Caribou Regular Coffee: $20.00
- Caribou Decaf Coffee: $20.00
- Caribou Vanilla Coffee: $21.00
- Hot Water/10 Tea Bags: $16.00

#### Cold Beverages

**By the Gallon**
- Iced Tea: $16.00
- Lemonade: $16.00
- Fruit Punch: $16.00
- Orange Juice: $15.00
- Tap Water: $5.00

Above items include Cups and Ice

**By the Bottle**
- Orange Juice 15.2oz: $2.25
- Soft Drinks 20 oz.: $2.25
  - Coke, Diet Coke, Sprite, Coke Zero,
  - Caffeine Free Diet Coke
- Dasani Bottled Water 20 oz.: $2.25
- Smart Water 32 oz.: $2.25
- Powerade 20 oz.: $2.25
- Monster Energy Drink 16 oz.: $3.50

- Cups and Ice (Per Person): $0.75
- Pitcher of Water (Full Service only): $2.50

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Chef’s Selection

CONTINUOUS BREAK SERVICE

Morning Break Service
Continental Style Breakfast
To include:
Breakfast Pastries, Bagels, Muffins, and Breads
Two Selections of Whole Fruit
Yogurt with Berries and Granola
Nutri-Grain Bars

Afternoon Break Service
Whole Fruit
Fresh Baked Brownies or Assorted Cookies
Salty Item of the Day
(Housemade Chips, Tortilla Chips with Salsa, or Pretzels, etc.)

All Day Beverage Service
Coffee, Decaffeinated Coffee, Iced Tea, Hot Tea
Assorted Soft Drinks
Assorted Juices
Milk and Water

$20.00 Per Person Full Day
(9 Hours maximum)
$12.00 Per Person Half Day
(4 Hours maximum)

20 Guest Minimum
Available only at University Tower and Hine Hall
All food and beverage items are subject to 9% sales tax and a 20% service charge.
Lunch Selections

PLATED ENTRÉE SALADS

Grilled Chicken and Strawberry Spinach Salad
Spinach Leaves Topped with
Sliced Grilled Chicken Breast, Strawberries,
Blanched Almonds, Chevre Cheese
Selection of Two Dressings
Rolls with Butter
Lemonade, Iced Tea, and Water
$16.00 Per Person

Flank Steak Salad
Mixed Garden Greens Topped with Sliced Flank Steak,
Tomatoes, Red Onions, and Bleu Cheese Crumbles
Selection of Two Dressings
Rolls with Butter
Lemonade, Iced Tea, and Water
$16.00 Per Person

Roasted Beet Salad
Spinach and Romaine Lettuce, Beets, Mandarin Oranges, and Red Onions
Tossed in an Orange Vinaigrette with Spiced Pecans and Chevre Cheese
Rolls with Butter
Lemonade, Iced Tea, and Water
$14.00 Per Person

Bruschetta Salad
Caesar Bruschetta surrounds a Mix of Greens
Tossed in a Balsamic Dressing
Topped with Grilled Chicken, Olives, Bleu Cheese Crumbles,
Tomato and Onion Relish and Parmesan
Rolls with Butter
Lemonade, Iced Tea, and Water
$16.00 Per Person

All food and beverage items are subject to 9% sales tax and a 20% service charge.
Lunch Selections

PLATED ENTRÉES

Choice of One Salad

Spinach Salad with Red Onions
Caesar Salad
Mixed Garden Greens Salad
with Cucumber, Carrots, and Cherry Tomatoes

Choice of One Entrée

**Baked White Fish**
with Tomato Chutney
$20.00 Per Person

**Butternut Squash Ravioli**
$22.00 Per Person

**Flat Iron Steak with Chimichurri Sauce**
$24.00 Per Person

**Rosemary Chicken Breast**
$24.00 Per Person

**Oven Roasted Chicken**
with Tomato Basil Cream
$22.00 Per Person

**Penne Pasta Primavera**
$20.00 Per Person

**Chicken Parmesan**
$20.00 Per Person

**Sliced Turkey with Brown Gravy**
$22.00 Per Person

Includes

To compliment your entrée selection we include either
Garlic Peppered Tri-potato Hash and Sautéed Green Beans with Mushrooms and Chippolini Onions
or Chef’s Selection of Two Sides
Rolls & Butter
Lemonade, Iced Tea, and Water

All food and beverage items are subject to 9% sales tax and a 20% service charge.
~All hot menu selections available with full service only~
Lunch Selections

BUFFET

Soup, Salad, and Sandwich Buffet
Soup of the Day
Garden Salad with Two Dressings
Chef’s Selection Composed Salad
Assortment of Ham, Turkey, Roast Beef, and Grilled Vegetable Sandwiches
Served on Whole Wheat and White Baguettes
Homemade Chips and Cookies
Iced Tea, Lemonade, and Water
$14.00 Per Person

Caesar’s Table Buffet
Caesar Salad
Choice of One: Vegetarian or Meat Lasagna
Garlic Bread, Cookies
Iced Tea, Lemonade and Water
$14.00 Per Person
*Both Selections available for an additional $4.00 Per Person

Build Your Own Italian Buffet
Mixed Green Salad with Balsamic Vinaigrette & Ranch Dressings
Choice of One: Penne or Linguini Pasta
Choice of One: Sliced Grilled Chicken or Meatballs
Chef’s Selection of Vegetable
Marinara and Rosa Sauce, Garlic Bread
Iced Tea, Lemonade, and Water
$16.00 Per Person

Asian Buffet
Garden Salad with Sesame Ginger Dressing
Stir Fry Chicken, Stir Fry Vegetables
Steamed Rice, Egg Rolls, Soy Sauce
Iced Tea, Lemonade, and Water
$14.00 Per Person

Latin Buffet
Barbacoa Chicken, Spanish Rice, Refried Beans, Tortillas
Shredded Lettuce, Cheese, Sour Cream, Salsa, Jalapeños
Iced Tea, Lemonade, and Water
$14.00 Per Person

20 Guest Minimum
All food and beverage items are subject to 9% sales tax and a 20% service charge.
“~All hot menu selections available with full service only~”
Lunch Selections Continued

BUFFET

Gourmet Sandwich Buffet
Tortellini Salad
Sliced Italian Prosciutto, Capicola, Rosemary Roasted Turkey Breast,  
Mortadella and Salami,  
Assorted Sliced Cheeses,  
Lettuce, Tomato, Onion,  
Spiced Mustard, Aioli Mayonnaise,  
Assorted Artesian Breads,  
Iced Tea, Lemonade, and Water
$21.00 Per Person

Chicken Sandwich Buffet
Strawberry Spinach Salad, Pasta Salad  
Grilled Chicken, Buns  
Lettuce, Tomato, Pickle, Onion  
Mayonnaise, Mustard, Ketchup  
Iced Tea, Lemonade, and Water
$14.00 Per Person

Chicken Entrée Buffet
Mixed Green Salad, Two Dressings  
Chef’s Selection Composed Salad  
Choice of One Entrée: Memphis Barbeque Chicken, Rosemary Chicken  
Chicken Teriyaki, Fried Chicken, or Chicken Parmesan  
Chef’s Selection of Vegetable and Starch  
Rolls and Butter
Iced Tea, Lemonade, and Water
$18.00 Per Person

American Barbeque Buffet
Hamburgers and Hot Dogs  
Potato Salad, Baked Beans  
Assorted Sliced Cheeses, Lettuce, Tomato, Onion, Pickle  
Hamburger and Hot Dog Buns  
Mustard, Mayonnaise, Ketchup  
Iced Tea, Lemonade, and Water
$14.00 Per Person

20 Guest Minimum
All food and beverage items are subject to 9% sales tax and a 20% service charge.
~All hot menu selections available with full service only~
## DESSERT SELECTIONS

### Trays & By the Dozen

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dessert Tray* – small serves 12/large serves 50</td>
<td>$21.00 / $79.00</td>
</tr>
<tr>
<td>*Includes: Mini Cheesecakes, Chocolate Raspberry Bars, Lemon Bars, 7 Layer Bars</td>
<td></td>
</tr>
<tr>
<td>Fresh Baked Large Cookies</td>
<td>$18.00 per dozen</td>
</tr>
<tr>
<td>Fresh Baked Small Cookies</td>
<td>$15.00 per dozen</td>
</tr>
<tr>
<td>Brownies</td>
<td>$16.00 per dozen</td>
</tr>
<tr>
<td>Brownie Bites – A pared down version of our classic brownies</td>
<td>$16.00 per dozen</td>
</tr>
<tr>
<td>Assorted Cup Cakes</td>
<td>$25.00 per dozen</td>
</tr>
<tr>
<td>Chocolate Dipped Strawberries</td>
<td>$19.00 per dozen</td>
</tr>
<tr>
<td>Dessert Bars</td>
<td>$27.00 per dozen</td>
</tr>
<tr>
<td>Rice Crispy Treats</td>
<td>$16.00 per dozen</td>
</tr>
</tbody>
</table>

### Whole Cakes & Pies

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Banana Cream Pie</td>
<td>$15.00</td>
</tr>
<tr>
<td>Peanut Butter Pie</td>
<td>$15.00</td>
</tr>
<tr>
<td>German Chocolate Cake</td>
<td>$15.00</td>
</tr>
<tr>
<td>Chocolate Cake</td>
<td>$15.00</td>
</tr>
<tr>
<td>Coconut Cream Pie</td>
<td>$15.00</td>
</tr>
<tr>
<td>Sugar Cream Pie</td>
<td>$15.00</td>
</tr>
<tr>
<td>Pumpkin Pie</td>
<td>$15.00</td>
</tr>
<tr>
<td>Pecan Pie</td>
<td>$15.00</td>
</tr>
</tbody>
</table>

### Cheesecakes by the Slice

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheesecake</td>
<td>$5.00</td>
</tr>
<tr>
<td>Cappuccino Cheesecake</td>
<td>$6.00</td>
</tr>
<tr>
<td>Turtle Cheesecake</td>
<td>$6.00</td>
</tr>
<tr>
<td>Heath and Chocolate Mousse Cheesecake</td>
<td>$6.00</td>
</tr>
<tr>
<td>Seasonal Cheesecake</td>
<td>$6.00</td>
</tr>
</tbody>
</table>

### Cakes by the Slice

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Three Layered Red Velvet</td>
<td>$5.00</td>
</tr>
<tr>
<td>Three Layered Mixed Berry and Chocolate</td>
<td>$5.00</td>
</tr>
<tr>
<td>Three Layered Black Forrest</td>
<td>$6.00</td>
</tr>
<tr>
<td>Three Layered Carrot</td>
<td>$6.00</td>
</tr>
<tr>
<td>Tiramisu</td>
<td>$5.00</td>
</tr>
<tr>
<td>Flourless Chocolate</td>
<td>$6.00</td>
</tr>
<tr>
<td>Full Sheet Cake</td>
<td>$98.00</td>
</tr>
<tr>
<td>Half Sheet Cake</td>
<td>$52.00</td>
</tr>
</tbody>
</table>

All food and beverage items are subject to 9% sales tax and a 20% service charge.
# IUPUI Food Services

## Box Meals /Pizza Selections

### Box Meals

(Please limit to three Selections)

<table>
<thead>
<tr>
<th>Meal Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pesto Turkey - Roasted Turkey with Provolone and a Pesto Spread</td>
<td>$11.00</td>
</tr>
<tr>
<td>Grilled Chicken Salad - Tender Grilled Marinated Chicken Breast tossed with Mayonnaise, Pecans, Celery, and Onions - A Chef Specialty</td>
<td>$14.00</td>
</tr>
<tr>
<td>Ham and Swiss - Honey Baked Ham with Swiss Cheese and Romaine Lettuce</td>
<td>$11.00</td>
</tr>
<tr>
<td>Roast Beef and Cheddar - shaved Roast Beef with Cheddar Cheese and Lettuce</td>
<td>$11.00</td>
</tr>
<tr>
<td>Mediterranean Sampler - Hummus, Baba Ghanoush, Tomato, Cucumber, Olives, Feta Cheese, Stuffed Grape Leaves, and Fresh Pita</td>
<td>$16.00</td>
</tr>
<tr>
<td>Caprese - Sliced Buffalo Mozzarella with Sliced Tomato, Field Greens, and Pesto</td>
<td>$13.00</td>
</tr>
<tr>
<td>Chicken and Fuji Apple Salad - Grilled Chicken with Sliced Fuji Apples, Romaine Hearts, Candied Walnuts, Gorgonzola Cheese, Honey Mustard Dressing on the side</td>
<td>$13.00</td>
</tr>
<tr>
<td>Asian Crunch - Teriyaki Chicken with Carrots, Snow Peas, Radish, Mandarin Orange Segments, Almonds, Fried Wonton, served with Soy Ginger Dressing</td>
<td>$13.00</td>
</tr>
<tr>
<td>Arugula Strawberry Salad - Field Arugula, Sliced Strawberries, Almonds, Blueberries, Chervre Goat Cheese, and Raspberry Vinaigrette Dressing</td>
<td>$15.00</td>
</tr>
<tr>
<td>Classic PB&amp;J - Chef’s Selection of Bread, Peanut Butter, and Grape Preserves</td>
<td>$9.00</td>
</tr>
</tbody>
</table>

### Sandwich Box Meal includes: Fresh Whole Fruit, Chips, Cookie, and a 20 oz. Beverage

### Salad Box Meal includes: Fresh Whole Fruit, Cookie, and a 20 oz. Beverage

## Papa John’s Pizza

(This hot menu selection is available for drop off)

<table>
<thead>
<tr>
<th>Pizza Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese Pizza</td>
<td>$12.00</td>
</tr>
<tr>
<td>Pepperoni Pizza</td>
<td>$12.00</td>
</tr>
<tr>
<td>Sausage Pizza</td>
<td>$12.00</td>
</tr>
<tr>
<td>Veggie Pizza: Mushrooms, Onions, Olives, Peppers, Tomatoes</td>
<td>$17.00</td>
</tr>
</tbody>
</table>

(14” Pizza will be pie cut)

All food and beverage items are subject to 9% sales tax and a 20% service charge.
Chef’s Selection
Three Entrée Buffet

Soup of the Day

Chef’s Selection Two Salads
One Garden Lettuce Salad
One Composed Salad

Chef’s Selection of Three Entrees
(One will be Vegetarian)

Includes:

Chef’s Selection of
Vegetable and Starch (Rice or Potato) to compliment the Entrées

Rolls and Butter

Chef’s Selection Dessert

Beverages:
Iced Tea, Lemonade, and Water

$25.00 Per Person

20 Guest Minimum
Available only at University Tower and Hine Hall
All food and beverage items are subject to 9% sales tax and a 20% service charge.
~All hot menu selections available with full service only~
LUNCH FOR LESS

Cheeseburger Meal
Individually Wrapped Cheeseburger
Ketchup and Mustard Packets and Bulk Potato Chips
One tray serves 10 people with one Cheeseburger per person
$52.00 Per Tray

Lasagna
Choice of one: Meat or Vegetable Lasagna
3 Cheese Garlic Bread (1 per person)
Serves 10 people
*Add extra Garlic Bread, $16.00 per dozen
$73.00 Per Tray

Hot Dog Meal
Individually Wrapped Hot Dogs, Ketchup, Mustard, Relish Packets
Bulk Potato Chips
One tray serves 10 people based on Two Hot Dogs per person
$52.00 Per Tray

Pulled Pork Sandwich Meal
Pulled Pork, Served with Bulk Chips
Buns will be served on the side
One tray serves 10 based on One sandwich per person
$73.00 Per Tray

Party Box
Includes: Ham, Turkey, Roast Beef, and Vegetarian Sandwiches and Bulk Chips
One Box Serves 10 people
$62.00 Per Box

Garden Salad Bowl
Garden Salad Bowl served with Ranch and Italian Dressing
Serves 8-10 people
$47.00 Each

Caesar Salad Bowl
Caesar Salad Bowl served with Caesar Dressing
Serves 8-10 people
$47.00 Each

Greek Salad Bowl
Greek Salad Bowl served with Greek Dressing
Serves 8-10 people
$57.00 Each

All food and beverage items are subject to 9% sales tax and a 20% service charge.
~All hot menu selections available with full service only~
Reception Trays and Displays

**Mediterranean Sampler Tray**
Hummus, Baba Ghanoush, Stuffed Grape Leaves, Roasted Vegetables, Feta Cheese, Artichokes, Olives, and Fresh Pita
Small (12 People): $24.00  Large (50 People): $91.00

**Crudité Tray**
Fresh Assorted Seasonal Vegetables and Ranch Dressing
Small (12 People): $20.00  Large (50 People): $75.00

**Fresh Fruit Tray**
Assortment of Fresh Seasonal Fruits
Small (12 People): $20.00  Large (50 People): $75.00

**Domestic Cheese Platter**
Assortment of Domestic Cheeses Served with Crackers
Small (12 People): $40.00  Large (50 People): $132.00

**Vegan Salad Sampler Tray**
Black Bean Salad, Cucumber Dill Salad and German Potato Salad
Small (12 People): $20.00  Large (50 People): $75.00

**Anti-Pasto Tray**
Hummus, Baba Ghanoush, Stuffed Grape Leaves, Roasted Vegetables, Feta Cheese, Artichokes Olives, Fresh Pita, Capicola, Salami, and Shaved Turkey
Small (12 People): $35.00  Large (50 People): $100.00

**Salad Sampler Tray**
Tomato Basil Salad, Tortellini Salad, and Tuscan Three Bean Salad
Small (12 People): $20.00  Large (50 People): $75.00

**Wrap Platter**
Assorted Turkey, Roast Beef, Ham, and Vegetarian Wraps
Includes one 3” Wrap per person
Small (12 People): $24.00  Large (50 People): $91.00

**Deli Platter**
Assorted Turkey, Roast Beef, Ham, and Vegetarian Baguette Sandwiches
Includes one 3” Sandwich per person
Small (12 People): $24.00  Large (50 People): $91.00

All food and beverage items are subject to 9% sales tax and a 20% service charge.
Reception Hors d’oeuvres

**Cold Appetizers**
(Available for drop off & full service)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoked Salmon on Toast Point</td>
<td>$30.00</td>
</tr>
<tr>
<td>BLT Bites</td>
<td>$22.00</td>
</tr>
<tr>
<td>Boursin Stuffed Cherry Tomatoes</td>
<td>$22.00</td>
</tr>
<tr>
<td>Roasted Asparagus and Hummus on Toasted Flat Bread</td>
<td>$28.00</td>
</tr>
<tr>
<td>Shrimp with Cocktail Sauce</td>
<td>$37.00</td>
</tr>
<tr>
<td>Fruit Kabobs</td>
<td>$25.00</td>
</tr>
<tr>
<td>Pineapple Caprese - Pineapple-Thyme, Buffalo Mozzarella, Basil Leaf</td>
<td>$19.00</td>
</tr>
<tr>
<td>Seared Tuna on Wonton with Wasabi</td>
<td>$36.00</td>
</tr>
<tr>
<td>Spicy Chicken Salad in Phyllo Cup</td>
<td>$28.00</td>
</tr>
<tr>
<td>Tuna Avocado Spring Roll</td>
<td>$36.00</td>
</tr>
<tr>
<td>Assorted Finger Sandwiches</td>
<td>$30.00</td>
</tr>
</tbody>
</table>

**Hot Appetizers**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Wings served with Ranch or Blue Cheese</td>
<td>$18.00</td>
</tr>
<tr>
<td>Pears and Brie in Phyllo Dough</td>
<td>$38.00</td>
</tr>
<tr>
<td>Crab Cakes with Cajun Remoulade</td>
<td>$35.00</td>
</tr>
<tr>
<td>Coconut Shrimp</td>
<td>$37.00</td>
</tr>
<tr>
<td>Chicken Satay with Bourbon Sauce</td>
<td>$30.00</td>
</tr>
<tr>
<td>Grecian Spanakopita</td>
<td>$26.00</td>
</tr>
<tr>
<td>Mini BBQ Meatballs</td>
<td>$20.00</td>
</tr>
<tr>
<td>Beef Satay with Teriyaki</td>
<td>$32.00</td>
</tr>
<tr>
<td>Assorted Mini Quiche</td>
<td>$22.00</td>
</tr>
<tr>
<td>Chicken Wellington</td>
<td>$37.00</td>
</tr>
<tr>
<td>Vegetable Spring Rolls with Sweet &amp; Sour Sauce</td>
<td>$28.00</td>
</tr>
<tr>
<td>Chicken Tenders with Honey Mustard &amp; BBQ Sauce</td>
<td>$28.00</td>
</tr>
<tr>
<td>Artichoke Beignet</td>
<td>$37.00</td>
</tr>
</tbody>
</table>

All food and beverage items are subject to 9% sales tax and a 20% service charge.

~All hot menu selections available with full service only~
~Butler Service Available at $25.00 per server per hour~
Sweet and Salty Selections

Chips and Dips (Serves 50)

Spinach Artichoke Dip with Tortilla Chips  $93.00
Tortilla Chips with Salsa  $52.00

Chips and Dips (Serves 25)

Pretzels  $35.00
Blended Snack Mix  $38.00
Homemade Chips with Onion Dip  $38.00
Mixed Nuts  $37.00
Hummus Dip with Pita Chips  $38.00
Queso Dip with Tortilla Chips  $38.00

Desserts

Dessert Tray* – small serves 12/large serves 50  $21.00 / $79.00
*Includes: Mini Cheesecakes, Chocolate Raspberry Bars, Lemon Bars, 7 Layer Bars

Fresh Baked Large 4” Cookies  $18.00 per dozen
Fresh Baked Small 2” Cookies  $15.00 per dozen
Brownies 2” Bars  $16.00 per dozen
Brownie Bites- A pared down version of our classic brownies  $16.00 per dozen
Assorted Cup Cakes  $25.00 per dozen
Chocolate Dipped Strawberries  $19.00 per dozen
Dessert Bars  $27.00 per dozen
Rice Crispy Treats 2” Bars  $16.00 per dozen

Full Sheet Cake  $98.00
Half Sheet Cake  $52.00

All food and beverage items are subject to 9% sales tax and a 20% service charge.
# Alcohol & Liquor Selections

## Host Bar

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

## Additional Selections

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Champagne Punch</td>
<td>$45.00 per gallon</td>
</tr>
<tr>
<td>Fruit Punch</td>
<td>$16.00 per gallon</td>
</tr>
</tbody>
</table>

## Cash Bar

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Brand Cocktails</td>
<td>$6.00</td>
</tr>
<tr>
<td>Premium Brand Cocktails</td>
<td>$6.50</td>
</tr>
<tr>
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</tr>
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</tr>
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</tr>
<tr>
<td>Soft Drinks</td>
<td>$3.00</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$3.00</td>
</tr>
</tbody>
</table>

IUPUI Food Services is the only licensed authority to dispense alcoholic beverages on the campus. Approval from the Chancellor’s Office is needed in order for IUPUI Food Services to service any alcohol requests. The customer must send letter or memo request four weeks prior to the event (See All Things Catering). The customer then must submit approval documentation from the Chancellor’s Office to IUPUI Food Services at least 20 days in advance of the event before any alcohol can be served.

House Brands: Canadian Club, Jack Daniel, Smirnoff, Beefeater, Bacardi Light, J&B, Jose Cuervo, Remy Martin
Premium Brands: Absolut, Tanqueray, Dewars, Makers Mark, Bacardi Light, Crown Royal, Jose Cuervo Gold, Hennessey
Domestic Beer: Michelob, Bud Light, Budweiser, Miller Lite
Imported Beer: Heineken, Amstel Light
Non-Alcoholic: O’Doul’s

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

Bartender Charge: There is a $100.00 bartender charge per bar for a two hour period. One bartender serves 75 guests.
Cashier Charge: There is a $50.00 charge per cashier. There is an additional $25.00 per hour charge after two hours.
Cash Bar prices are inclusive of tax.

All food and beverage items are subject to 9% sales tax and a 20% service charge.
Dinner Selections
PLATED

Choice of One Salad:
Mixed Garden Greens Salad with Cucumber, Carrots, and Cherry Tomatoes
Arugula Frisée Salad with Sliced Strawberries, Walnuts, and Bleu Cheese

Choice of One Entree:

Honey and Dill Salmon
Baked Salmon Fillet drizzled with a Honey Dill Sauce
$32.00 Per Person

Sliced London Broil
Thin Sliced London Broil Drizzled with a Cabernet Demi-Glace
$28.00 Per Person

Lemon Thyme Chicken Breast
Herb Marinated Chicken served with Lemon Wedge
$28.00 Per Person

Oven Roasted Sirloin
Sirloin sliced thin and smothered in Homemade Au Jus
$32.00 Per Person

Chicken Parmesan
Chicken lightly Breaded and topped with Marinara, Mozzarella, and Parmesan Cheeses
$29.00 Per Person

Vegetable Napoleon
Layers of Grilled Vegetables on a bed of Spinach and Rice, drizzled with a Balsamic Reduction
$28.00 Per Person

DUET ENTÉRÉES

Petite Filet and Chicken Breast
4oz Filet of Beef, pan-seared, topped with Cabernet Demi-Glace, with a Tender Herb Marinated Chicken Breast with Tomato Concasse
$38.00 Per Person

Petite Filet and Shrimp
4oz Filet of Beef, pan-seared, topped with Cabernet Demi-Glace, Citrus Buttered Jumbo Shrimp
$40.00 Per Person

Includes
To compliment your entrée selection we include either
Garlic Peppered Tri-potato Hash and Sautéed Green Beans with Mushrooms and Cippolini Onions or Chef’s Selection of Two Sides, Rolls & Butter Coffee, Decaffeinated Coffee, Iced Tea, and Water

All food and beverage items are subject to 9% sales tax and a 20% service charge.
~All hot menu selections available with full service only~
**Dinner Selections**

**BUFFET**

**Build a Two Entrée Buffet**

$25.00 Per Person

**Salads**

Mixed Green Salad with Assorted Dressings and Fresh Fruit Salad

**Choice of Two Entrées**

- **Roasted Rosemary Chicken**
  Tender, juicy Chicken pieces rubbed with Garlic and Rosemary

- **Vegetarian Lasagna**
  Spinach, Carrots, and Garlic highlight this classic favorite

- **Chicken Dijon**
  Lightly breaded Chicken Breast drizzled with a Dijonnaise Sauce

- **Tangy Mushroom Ravioli**
  Mushroom filled Raviolis in creamy Garlic Cheese Sauce

- **Hearty Pot Roast**
  Roast Beef that will melt in your Mouth with Au Jus

- **Flank Steak**
  Flank Steak Beef thinly sliced and drizzled with Demi-Glace

- **White Cod with Pineapple Mango Salsa**
  Cod Broiled and Seasoned topped with our House Salsa

- **Home-style Meatloaf**
  Meatloaf that is a mouth-watering favorite, just like Mom’s

- **Beef Bourguignon**
  Juicy bits of Beef with Onions, Mushrooms and Peppers in a rich Burgundy Demi-Glace

**Includes:**

To compliment your entrée selection we include either

Garlic Peppered Tri-potato Hash and Sautéed Green Beans with Mushrooms and Cippolini Onions or Chef’s Selection of Two Sides,

Rolls & Butter

Coffee, Decaffeinated Coffee, Iced Tea, and Water

**20 Guest Minimum**

All food and beverage items are subject to 9% sales tax and a 20% service charge.

~All hot menu selections available with full service only~
DESSERT SELECTIONS

Trays & By the Dozen

Dessert Tray* – small serves 12/large serves 50 $21.00 / $79.00

*Includes: Mini Cheesecakes, Chocolate Raspberry Bars, Lemon Bars, 7 Layer Bars

Fresh Large Baked Cookies $18.00 per dozen
Fresh Small Baked Cookies $15.00 per dozen
Brownies $16.00 per dozen
Brownie Bites - A pared down version of our classic brownies $16.00 per dozen
Assorted Cup Cakes $25.00 per dozen
Chocolate Dipped Strawberries $19.00 per dozen
Dessert Bars $27.00 per dozen
Rice Crispy Treats $16.00 per dozen

Whole Cakes & Pies

Banana Cream Pie $15.00
Peanut Butter Pie $15.00
German Chocolate Cake $15.00
Chocolate Cake $15.00
Coconut Cream Pie $15.00
Sugar Cream Pie $15.00
Pumpkin Pie $15.00
Pecan Pie $15.00

Cheesecakes by the Slice

Cheesecake $5.00
Cappuccino Cheesecake $6.00
Turtle Cheesecake $6.00
Heath and Chocolate Mousse Cheesecake $6.00
Seasonal Cheesecake $6.00

Cakes by the Slice

Three Layered Red Velvet $5.00
Three Layered Mixed Berry and Chocolate $5.00
Three Layered Black Forrest $6.00
Three Layered Carrot $6.00
Tiramisu $5.00
Flourless Chocolate Cake $6.00

Full Sheet Cake $98.00
Half Sheet Cake $52.00

All food and beverage items are subject to 9% sales tax and a 20% service charge.
**ALL THINGS CATERING**

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

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

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

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

**Campus Exclusivity**
IUPUI Food Services is the exclusive provider of food and beverage service to all campus buildings. This Policy can be found at: [http://ehs.iupui.edu/content/doclib/FoodSafetyPolicyExclusivityPolicy(02_10).pdf](http://ehs.iupui.edu/content/doclib/FoodSafetyPolicyExclusivityPolicy(02_10).pdf)

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

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

Alcohol Guidelines
IUPUI Food Services is the only licensed authority to dispense alcoholic beverages on the campus. Approval from the Chancellor’s Office is needed in order for IUPUI Food Services to service any alcohol requests. The dean, director, or department head or, in the case of a non-IUPUI or external organization, the event organizer must complete the request for permission form, Alcohol Service Request Form and send via email to the Chancellor at Schmutte@iupui.edu. All requests for approval must be submitted no less than 2 weeks prior to the event.

The customer then must submit approval documentation from the Chancellor’s Office to IUPUI Food Services at least 10 days in advance of the event before any alcohol can be served.

Room Setup and Event Times
You are responsible for securing a function room for your event. IUPUI Food Services does not provide room reservations. Please set accurate start and end times for your function. IUPUI Food Services allots two hours for full service events. If your event exceeds the two hour scheduled allotment, you will be charged $25.00 per server, for each additional hour. Unless otherwise contracted, all tables and chair setup is the responsibility of the customer. IUPUI Food Services has 110” x 110” black linen available for rental.

Charges
A 20% service charge and 9% sales tax will be added to the cost of food and beverage for full service events. There is a $100.00 minimum for events held Monday-Friday and $250.00 minimum for events held on Saturday and Sunday. Orders placed less than 72 business hours prior to the event date will be assessed a rush fee of $25.00 in order to accommodate proper ordering, staffing and scheduling of the event.

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

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

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