

# BALDWIN WALLACE UNIVERSITY

CATERING SERVICES

440-826-8160 [catering@bw.edu](mailto:catering@bw.edu)





## **PLACING YOUR ORDER**

As Baldwin Wallace University Catering prepares all its food fresh, timely placement of your order permits us to properly plan and staff your event.

- Basic events from the Catering Menu: Please place your order at least 7 business days in advance. If you are unable to do this, please contact us so that we can work with you to determine what can be provided for your event.
- Customized Events: Please place orders at least 10 business days in advance to provide ample time for staffing, linen, china, etc.
- Weddings and Special Events: For weddings and special events, please contact BW Catering 3 months prior to your event.

## **PRICING**

All menu prices are subject to change. Unavailable menu items may be substituted with a comparable selection at the discretion of BW Catering. Please note some menu selections will require a minimum guest count.

The BW Catering contract will become an agreement between Catering and the customer.

## **CONTACTING US**

Orders can be placed Monday through Friday from 8:00 am to 5:00 pm at 440-826-8160, or through email at [catering@bw.edu](mailto:catering@bw.edu).

## **FINAL GUEST GUARANTEE**

In order for Baldwin Wallace University Catering to properly prepare and avoid any unnecessary costs to your event, please provide your final guaranteed number of guests no later than 72 business hours prior to the event. Otherwise, your original guest count will be your invoiced amount. Should attendance exceed the original number you will be billed on the actual number of meals served.

- From the Catering Menu: Please provide final count 72 business hours prior.
- Weddings and Special Events: Please provide final count 30 days prior.
- Additional charges will apply for late orders.

## **EQUIPMENT LOANS**

If your event requires service items: such as grills, beverage Cambro's, service ware, and linens, you will be charged for the replacement of the items if they are not returned to catering within 24 hours.

## **CHINA SERVICE**

All of our catering services outside of Strosacker Student Union include high quality disposable serviceware. We would be happy to provide china for a nominal fee. Contact your BW Catering Department for suggestions.

## **FOOD LEFTOVERS**

Health Code regulations do not allow us to release leftover food to you or to your guests. When food is not handled correctly, it is very susceptible to foodborne illness. We cannot ensure that proper safety measures are followed once the food leaves the monitored and controlled environment of the event, thus creating a health concern.

## **DISCOUNTS**

All orders that utilize a Baldwin Wallace account number will receive a 15% discount on total amount of bill.

## **ALLERGIES**

We accommodate all food allergies and intolerances. Dietary requests are due with your final guest guarantee.

## **CANCELLATIONS**

In the event of cancellations, notification is required a minimum of 4 business days prior to the event. Failure to inform our department of a timely cancellation (inside the 4 day window) will result in billing for 50% of the function, and for any specialty products ordered for the event. Events that are canceled less than one day prior to the event will be subject to 100% of the estimated total bill.

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# BREAKFAST OPTIONS

Minimum quantity of 10 on Breakfasts, Stations & Bars



## BREAKFAST

All Prices are Per Person  
Served with Coffee & Hot Tea

### Continental Breakfast | 8.50

Assorted Breakfast Pastries, Muffins & Bagels with Cream Cheese, Butter, Peanut Butter & Jellies

### Mini Continental Breakfast | 7.00

Assortment of Mini Muffins, Mini Croissants, Mini Danish & Mini Bagels with Cream Cheese, Butter & Jellies

### The Colony Breakfast - Bacon | 11.00

Scrambled Eggs, Bacon, Home Fries, Fresh Fruit, Mini Bagels & Mini Muffins with Cream Cheese, Butter & Jellies

### The Colony Breakfast - Sausage | 11.00

Scrambled Eggs, Sausage, Home Fries, Fresh Fruit, Mini Bagels & Mini Muffins with Cream Cheese, Butter & Jellies

### Frittata Muffin Breakfast | 11.00

Spinach Gruyere Frittata Muffin, Home Fries, Fresh Fruit Salad, Mini Bagels & Mini Muffins with Cream Cheese, Butter & Jellies

### Creme Brulee French Toast | 10.00

Creme Brulee Flavored French Toast with Syrup, Pork Sausage Links & Fresh Fruit Salad

### The YJ4L Breakfast | 10.50

Southern Style Biscuits, Whipped Honey Butter, Homemade Sausage Gravy, Scrambled Eggs, Home Fries & Fresh Fruit Salad

## BREAKFAST STATIONS & BARS

All Prices are Per Person

### Sunrise Breakfast Sandwich Station | 10.50

Build your own Breakfast Sandwich with Croissants, Scrambled Eggs, Canadian Bacon, Pork Sausage Patty, Cheeses, Spinach & Tomato, Served with Home Fries, Coffee & Hot Tea

### Belgian Waffle Station | 5.50

Homemade Belgian Waffles with Syrup, Whipped Cream, Whipped Butter, Bananas, Powdered Sugar, Mixed Berry Compote & Chocolate Chips

### Omelette Station | 12.95

Chef Attended Omelette Stations. Components to include Ham, Sausage, Bacon, Peppers, Onions, Spinach, Tomato & Cheese Blend

### Ultimate Yogurt Bar | 5.00

Strawberry & Vanilla Yogurt, Includes Strawberries, Blueberries, Raisins, Cranberries, Chocolate Chips & Granola

### Ultimate Oatmeal Bar | 4.50

Steel Cut Oatmeal, Includes Strawberries, Blueberries, Brown Sugar, Pecans, Raisins, Dried Cranberries, Cinnamon, Honey & Butter

## BREAKFAST ENHANCEMENTS

All Prices are Per Person  
Minimum quantity of 10

**Scrambled Eggs | 1.40**

**Hard Boiled Eggs | 1.10**

**Crispy Bacon | 1.50**

**Sausage Links | 1.50**

**Seasoned Home Fries | 1.45**

Seasoned Sliced Potatoes with Sautéed Onions

**Sliced Seasonal Fruit | 3.00**

Sliced Fresh Fruit Platter

**Avocado Toast | 3.00**

Toasted Grain Bread, Mashed Avocado, Olive Oil Drizzle & Crumbled Goat Cheese

**Vanilla Yogurt Parfait | 5.00**

With Granola & Blueberries

**Seasonal Whole Fruit | 1.00**

## BREAKFAST BAKERY

### Sweet Breads

22 Slices

**Cappuccino Chunk Bread | 35.00**

**Banana Nut Bread | 21.50**

**Zucchini Bread | 21.50**

**Blueberry Sweet Bread | 25.00**

**Lemon Poppyseed Bread | 31.00**

**Assorted Bakeshop Muffins | 1.25 Each**

Flavors may include, Chocolate Chip, Orange Blossom, Zucchini, Lemon Poppyseed & Blueberry Crumb, Minimum of 6

**Assorted Danish | 3.50 Each**

Flavors may include Raspberry, Cinnamon, Apple & Maple Pecan, Minimum of 6

**Assorted Petite Danish | 1.50 Each**

Flavors may include Raspberry, Cinnamon, Apple & Maple Pecan Minimum of 12

**Cinnamon Rolls | 1.50 Each**

Cinnamon Rolls Covered with a Sweet Cream Frosting, Minimum of 6

**Bagel Bundle | 17.00 a Dozen**

One Dozen Assorted Bagels with Cream Cheese, Peanut Butter & Jelly



## BREAKFAST BUNDT CAKES

16 Slices

**Apple Streusel | 25.00 Each**

Cinnamon & Apple Coffee Cake with a Vanilla Glaze

**Signature Sour Cream | 30.00 Each**

Our Famous Breakfast Cake with a Walnut & Cinnamon Swirl





# BREAKS

## SNACK BREAK COMBOS

All Prices are Per Person

Minimum of 10

### Energy Break | 3.50

Assorted Granola Bars, Protein Bars, Fruit Filled Bars

### Healthy Break | 8.00

Assorted Whole Fruit, Yogurt Cups & Granola Bars

### Snack Attack | 7.00

Assorted Bagged Chips, String Cheese, Trail Mix & Cookies

### Specialty Coffee Break | 5.50

Fresh Brewed Coffee, Flavored Syrups, Creamers, Whipped Cream & Homemade Biscotti



## SNACKS

All Prices are for Individually Packaged Items

### Fruit Cup | 3.00

### Vegetable Crudite with Ranch | 3.25

### Crudite with Hummus & Pita | 7.50

### Charcuterie Box | 7.50

Assortment of Cheese, Salami, Grape Tomatoes, Kalamata Olives, Pepperoncini & Crackers

### Vanilla Parfait with Blueberries & Granola | 5.00

### Beehive Pinwheels | 7.50

Chipotle Turkey, Provolone Cheese, Honey Mustard, Rolled in a Tomato Flavored Tortilla, Sliced in 6 Pieces

### Vegetable & Ranch Pinwheel | 5.75

Ranch Spread, Spinach & Fresh Vegetables Rolled in a Tomato Flavored Tortilla, Sliced in 6 Pieces

## BEVERAGES

All Prices are Per Person

### Basic Coffee Service | 1.50

### Starbucks Frappuccino | 4.00

### Bottled Water | 1.50

### Assorted Canned Soda | 1.25

### Assorted Bottled Lipton Teas | 2.75

### Assorted Bottled Fruit Juice | 2.75

### Naked Juice | 4.00

# SANDWICHES

## PARTY SANDWICH PLATTERS

All Mini Sandwich Platters include 25 Sandwiches

### Mini Vegetarian Sandwiches | 60.00

Mini Vegetarian Sandwiches on Soft Rolls

### Mini Ham & Cheese Sandwiches | 60.00

Mini Ham & Cheese Sandwiches on Soft Rolls

### Mini Turkey & Cheese Sandwiches | 60.00

Mini Turkey & Cheese Sandwiches on Soft Rolls

### Mini Roast Beef Sandwiches | 70.00

Mini Roast Beef & Swiss Cheese Sandwiches on Soft Rolls

### Mini Croissant Sandwiches | 70.00

Assortment of Mini Tuna Salad & Chicken Salad Croissant Sandwiches

### Custom Mini Sandwich Platter | 2.40

Price is Per Mini Sandwich  
Minimum of 20 Mini Sandwiches, Choose your own assortment out of our Mini Ham & Cheese, Mini Turkey & Cheese, Mini Vegetarian, Mini Mediterranean, Mini Tuna & Chicken Salad Sandwiches

### 3 Foot Deli Sub Sandwich | 150.00

A 3 Foot Long Sub Filled with Ham, Turkey, Pepperoni, Fresh Vegetables, Cheeses & an Italian Aioli, 36 Slices

### 3 Foot Vegetarian Sub Sandwich | 135.00

A 3 Foot Long Sub Filled with Fresh Vegetables, Pepper Jack, Swiss Cheese, & Roasted Red Pepper Hummus, 36 Slices

### Deli Board Luncheon | 12.95 Per Person

Minimum of 15

Array of Meats & Cheeses to Make Your Own Sandwiches  
Includes Turkey, Ham, Roast Beef, Cheddar, Swiss, Provolone, Lettuce, Tomato, Onion, Pickles & Condiments  
Rye Bread, White Bread, 9 Grain Bread  
Tri-Color Pasta Salad, Potato Chips  
Dessert: Cookies & Brownies



## SANDWICH LUNCHEONS FOR THE GROUP

Minimum of 10  
All Prices are Per Person

### Classic | 12.95

Pick a Maximum of 3 Sandwiches & 1 Side Salad  
Includes Housemade Potato Chips & Cookies

#### Choose 3 Classic Sandwiches:

Ham & Swiss on Sourdough  
Classic Turkey & Swiss  
BLT on Sourdough  
Tarragon Chicken Salad Croissant  
Tuna Salad Croissant  
Mediterranean Vegan Wrap

#### Choose one Side Salad:

Roasted Redskin Potato Salad with Bacon  
Macaroni Salad  
Housemade Tomato Basil Cous Cous Salad  
Tri-Color Pasta Salad

### Executive | 14.95

Pick a Maximum of 3 Sandwiches, & 1 Side Salad,  
Includes Housemade Potato Chips, Garden Tossed Salad & Cookies

#### Choose 3 Executive Sandwiches:

Ham & Brie Ciabatta  
Roasted Vegetable Ciabatta  
Chicken Margarita Ciabatta  
Signature Greek Chicken Wrap  
Signature California Club Wrap  
Roast Beef & Cheddar on a Pretzel Bun

#### Choose one Side Salad:

Roasted Redskin Potato Salad with Bacon  
Macaroni Salad  
Tomato Basil Cous Cous Salad  
Tri-Color Pasta Salad



# BOXED LUNCHES

All Prices are Per Person

Choose No More Than 2 Types for Less Than 50 Guests, 3 Types for 50 or More Guests

## BW Classic Boxed Lunch | 9.50

All Boxed Lunches Come with a Sandwich,  
Lays Chips, Cookie, Napkin & Condiments

### Sandwich Choices:

Classic Bavarian Ham  
Classic Roasted Turkey  
Classic Mediterrean Sub

## BW Signature Boxed Lunch | 11.00

All Boxed Lunches come with a Sandwich,  
Lays Chips, Cookie, Napkin & Condiments

### Sandwiches Choices:

Signature Italian Sub  
Signature Turkey Club  
Signature Roast Beef & Cheddar  
Signature Bee Hive  
Signature Veg Out

## BW Signature Boxed Salads | 12.50

All Boxed Salads Come with a Salad, Dinner Roll,  
Cookie, Napkin, Cutlery & Dressing on the Side

### Salad Choices:

Signature Chicken Caesar Salad  
Signature Chicken Cheddar Salad  
Signature Mediterranean Quinoa Salad  
Signature Greek Salad  
Signature Chop Salad

**Add an Apple to any Boxed Lunch | 1.00**

**Add a Pasta Salad to any Boxed Lunch | 1.00**



# SHEET PIZZA

Cut in 24 slices

## Cheese Pizza | 30.00

Freshly Baked Pizza, Pizza Sauce, Mozzarella & Provolone Blend

## Italian Sausage Pizza | 37.00

Freshly Baked Pizza, Pizza Sauce, Italian Sausage, Mozzarella & Provolone Blend

## Pepperoni Pizza | 35.00

Freshly Baked Pizza, Pizza Sauce, Pepperoni, Mozzarella & Provolone Blend

## Veggie Supreme Pizza | 40.00

Freshly Baked Pizza, Pizza Sauce, Onions, Peppers, Mushroom, Spinach, Black Olives, Mozzarella & Provolone Blend

# ALA CARTE' OPTIONS



## SOUP

Minimum of 15

### **Homemade Soup Du Jour | 2.50 Per Person**

Please Contact our Catering Department to  
Inquire about the Soup of the Day

## SALADS BY THE BOWL

Salads to Serve the Crowd  
Serves 20-25 Guests

### **Garden Tossed Salad | 50.00**

Ranch and Italian on the side

### **Caesar Salad | 40.00**

Caesar Dressing on the Side

### **Seven Layer Salad | 50.00**

Layered Salad with Lettuce, Bacon, Peas,  
Carrots, Spinach, Cabbage & Cheese with a  
Mayonnaise Dressing

### **Seasonal Fruit Salad | 60.00**

### **Greek Orzo Pasta Salad | 40.00**

Orzo Pasta with Cucumber, Red Onion,  
Tomato, Fresh Basil, Kalamata Olives,  
Feta Cheese with a Balsamic Vinaigrette

### **Loaded Baked Potato Salad | 55.00**

Red Bliss Potatoes, Sour Cream, Diced Bacon  
Cheddar Cheese & Scallions

### **Broccoli Salad | 50.00**

Broccoli Salad with Bacon, Onions &  
Sweet Dressing

## ENTREES

### **Pulled Pork with Sesame Buns | 75.00**

Housemade Pulled Pork Served with Buns, Serves 20

### **Fried Chicken | 75.00**

Classic Fried Chicken, Served with  
Rolls & Butter, 24 Pieces

### **Italian Sausage & Peppers | 90.00**

Italian Sausage with Sweet Peppers & Onions  
Served with a Sausage Roll, Serves 20

### **Macaroni and Cheese | 75.00**

Creamy Housemade Mac & Cheese, Served with Rolls  
& Butter, Serves 20

### **Baked Pasta Marinara | 70.00**

Pasta Baked in Marinara Sauce with a Gratin of  
Mozzarella & Parmesan, Served with Rolls &  
Butter, Serves 20

### **Italian Meatballs | 85.00**

Beef & Pork Meatballs with a Marinara Sauce, served  
with Rolls & Butter, 80 Pieces

### **Beef Lasagna | 135.00**

Traditional Lasagna with Beef & Italian Sausage, Marinara  
Sauce & a Ricotta Blended Cheese. Serves 24

### **Broccoli Cheese Quiche | 22.00**

Classic Broccoli Cheese Quiche Made with  
Swiss & Cheddar, Serves 8

### **Garden Vegetable Quiche | 18.00**

Fresh Vegetables with Cheddar & Swiss  
Serves 8

### **Quiche Lorraine | 22.00**

Bacon, Onion, Cheddar & Swiss  
Serves 8



# TRAYS TO GO

## **Small Cheese & Cracker Tray | 45.00**

Small Tray of Assorted Cheeses & Crackers  
Serves up to 20

## **Large Cheese & Cracker Tray | 90.00**

Large Tray of Assorted Cheeses & Crackers  
Serves up to 40

## **Small Fruit & Dip Tray | 35.00**

Small Fruit Tray with Assorted Seasonal Fruits  
& Strawberry Fluff Dip  
serves up to 20

## **Large Fruit & Dip Tray | 90.00**

Large Fruit Tray with Assorted Seasonal Fruits  
& Strawberry Fluff Dip  
Serves up to 40

## **Small Vegetable & Dip Tray | 40.00**

Small Tray of Fresh Cut Vegetables &  
Homemade Ranch Dip  
Serves up to 20

## **Large Vegetable & Dip Tray | 80.00**

Large Tray of Fresh Cut Vegetables &  
Homemade Ranch Dip  
Serves up to 40



## **Small Vegetable, Hummus & Pita Tray | 70.00**

Assorted Fresh Cut Vegetables, Hummus & Toasted Pita, Serves up to 20

## **Large Vegetable, Hummus & Pita Tray | 100.00**

Assorted Fresh Cut Vegetables, Hummus & Toasted Pita, Serves up to 40

## **Small Red Pepper Hummus & Pita Tray | 40.00**

Roasted Red Pepper Hummus served with Toasted Pita, Serves up to 20

## **Large Red Pepper Hummus & Pita Tray | 60.00**

Roasted Red Pepper Hummus served with Toasted Pita, Serves up to 40

# THEMED BUFFETS

All Prices are Per Person  
Minimum quantity of 10

## All American Picnic | 17.00

Includes Vegetarian Baked Beans, Lettuce, Tomato & Onion, American Cheese, Buns & Condiments

**Choose One:** Macaroni Salad, Cole Slaw, Tri-Colored Pasta Salad or Potato Salad

**Choose Two:** Hamburgers, Beef Hot Dogs, Bratwurst or Grilled Chicken

**Choose One:** Seasonal Melon Wedges, Chocolate Chip Cookies or Brownies

## Fiesta Bar | 16.00

House Salad with Chipotle Dressing, Fire Braised Shredded Chicken, Beef Taco Meat, Fajita Vegetables, Cilantro Lime Rice, Chipotle Lined Black Beans, Soft Flour Tortillas & Crispy Tortilla Chips

Toppings include: Salsa, Cheese, Jalapeños, Sour Cream, Diced Tomatoes, Black Olives & Guacamole

Dessert is a choice of Mexican Spiced Brownies or a Cookie & Brownie Platter

## Italian | 14.50

Gemelli Pasta with Alfredo, Marinara & Meatballs in Sauce, Artisan Green Salad with Ranch & Balsamic Dressings & Garlic Butter Bread Sticks

Dessert is a choice of Cannoli Cupcakes or a Cookie & Brownie Platter

## BBQ | 16.00

BBQ Chicken Quarters, Pulled Pork, Macaroni & Cheese, Green Beans with Shallots, Coleslaw Slider Buns, Cornbread Muffins, Cookies & Brownies

## Baked Potato Bar | 9.50

Fresh Baked Potato with Toppings that Include Homemade Vegetarian Chili, Diced Bacon, Homemade Cheese Sauce, Broccoli, Cheddar Cheese, Green Onions, Butter & Sour Cream

Includes a House Salad with Ranch & Italian Dressings & Brownies

## Classic BW Pinic | 8.50

Hamburgers, Hot Dogs, Chips, Lettuce, Tomato, Onion & Cheese Tray, with Buns & Condiments. Includes Gluten Free Buns

## Classic BW Pasta Buffet | 10.50

Pasta Served with Marinara, Meat Sauce & Alfredo Sauce, Seasonal Vegetable House Salad, Garlic Butter Bread Sticks & Frosted Brownies

## Chili Bar | 9.50

Beef Chili, Chicken Chili, Vegetarian Chili, Scallions, Diced Onions, Shredded Cheese, Sour Cream, Fritos, & Corn Muffins

## Salad Bar | 13.00

Includes Spinach & Romaine, Black Olives, Tomatoes, Broccoli, Carrots, Red Onion, Banana Peppers, Cucumber, Egg, Cheddar, Mozzarella, Croutons, Italian, Ranch, Oil & Vinegar Dressings with Rolls & Butter

### Add to your Salad Bar:

Soup Du Jour | 2.50 Per Person

Chicken, Beef or Shrimp | 4.50 Per Person





# APPETIZERS



## COLD APPETIZERS

All Prices are Per Person  
25 Person Minimum

**Bruschetta | 1.00**

**Blue Cheese & Carmelized Onion Crostini  
| 1.75**

**Fresh Fruit Kabobs with Strawberry Fluff  
Dip | 1.25**

**Caprese Skewers with Balsamic Drizzle  
| 1.50**

**Vegetable Crudite Shooter | 2.00**

**Smoked Salmon Crostini | 2.25**

**Jumbo Shrimp Cocktail | 3.75**

**Edamame Hummus with Wonton Chip &  
Cucumber Relish | 1.25**

## APPETIZER DISPLAYS

Prices are Per Person  
20 Person Minimum

**Cheese & Fruit Display | 3.25**

An Array of Fresh Fruit, Sliced Cheeses, Crackers &  
Sliced Baguette

**Artisan Cheese Display | 3.25**

Assortment of Cheeses, Grapes, Crackers & Olives

**Artisan Breads & Spreads | 3.25**

Assorted Artisan Breads, Roasted Garlic Asiago  
Spread, Sundried Tomato Pesto Goat Cheese,  
Mustard Chive Butter, Balsamic Vinegar, Red  
Pepper Chili Oil, Olive Oil with Herbs & Spices

**Vegetable Crudite Display | 1.75**

Fresh Seasonal Vegetables, Traditional Hummus,  
Ranch Dip & Pita Triangles

**Classic Shrimp Cocktail | 3.50**

Served with Cocktail Sauce & Lemon Wedges

**Charcuterie Display | 5.50**

Brie, Fresh Mozzarella, Gruyere, Cheddar Cheese,  
Goat Cheese, Boursin Cheese, Grapes, Salami,  
Cappicola, Pepperoni, Prosciutto, Olives, Roasted  
Red Peppers, Herbs, Tomato Mozzarella Compote,  
Olive Tapanade, Roasted Asparagus & Zucchini  
served with Baguette, Crackers & Naan



## Hot Appetizers

Prices are Per Piece

### **BBQ Meatballs | .75**

Garnished with Banana Peppers, Minimum 50 pieces

### **Swedish Meatballs | .75**

Minimum 50 pieces

### **Vegetarian Spring Rolls | 1.50**

Served with Thai Chili Sauce, Minimum 25

### **Rumaki | 1.75**

Bacon Wrapped Water Chestnuts Baked in a Brown Sugar Glaze, Minimum of 50

### **Arancini with Marinara Sauce | 2.00**

Lightly Bread Risotto Mozzarella Ball Served with Marinara Sauce, Minimum of 25

### **Moroccan Beef Kabob | 2.00**

Moroccan Inspired Beef Kabob, Minimum of 25

### **Sausage & Gouda Stuffed Mushrooms | 1.75**

Minimum of 25

### **Florentine Stuffed Mushroom | 1.75**

Minimum of 25

### **Apricot Chicken Skewers | 2.00**

Minimum of 25

### **Coconut Shrimp with Thai Chili | 2.00**

Minimum of 25

### **Artichoke Cakes | 2.50**

Served with Remoulade Sauce  
Minimum of 25



## Hot Dips

25 Person Minimum

Prices are Per Person

### **Buffalo Chicken Dip | 3.00**

Served with Tortilla Chips

### **Warm Spinach & Artichoke Dip | 3.25**

Served with Naan Dippers

### **Reuben Bake Dip | 3.00**

Served with Grilled Rye

### **Hot Crab Dip | 3.00**

Served with Garlic Crostini

## Flat Breads

Priced Per Bread & Cut in 9 slices

### **Pepperoni | 6.50**

### **Vegetable | 6.50**

### **Caramelized Onion & Gorgonzola | 6.50**

### **Tomato Basil & Mozzarella | 6.50**

### **Grilled Peach & Goat Cheese | 6.50**

### **Spinach & Artichoke | 6.50**

### **Chicken Florentine | 6.50**



# CREATE YOUR OWN BUFFET

**Create your own Buffet with Choice of One, Two or Three Entrees, a Salad, Two Side Dishes, Dessert, Rolls, Butter & Served with Coffee, Hot Tea & Water**

**Pick One Entree | 11.75 (Minimum of 10)**

**Pick Two Entrees | 17.95 (Minimum of 20)**

**Pick Three Entrees | 21.95 (Minimum of 30)**



## Poultry Entrees

Chicken Marsala  
Balsamic Chicken  
Chicken Parmesan  
Chicken Francoise  
Chicken Piselli  
Apricot Glazed Chicken  
Chicken Paprikash with Spaetzles  
Roast Turkey with Gravy  
Lemon Rosemary Chicken

## Pork Entrees

Honey Glazed Ham  
Roast Pork Loin  
Bourbon Glazed Pork

## Beef Entrees

Sliced Roast Beef au Jus  
Beef Tips & Noodles  
Beef Teriyaki & Peppers over Rice

## Vegetarian Entrees

Macaroni & Cheese  
Pasta Primavera  
Rice with Sun Dried Tomatoes and Artichokes  
Stuffed Portabella Mushroom  
Caprese Stuffed Portabella Mushroom  
Stuffed Acorn Squash with Barley Pilaf

## Seafood Entrees

Broiled Tilapia  
Cod Dijonnaise  
Bourbon Glazed Salmon  
Lemon Garlic Shrimp Pasta

## Salad Choices

Choose one

Artisan Greens Salad  
Caesar Salad  
Spinach, Strawberry & Mandarin Orange Salad  
Harvest Apple Salad with Apple Cider Vinaigrette

## Side Dish Choices

Choose Two

Roasted Redskin Potatoes  
Garlic Mashed Potatoes  
Grilled Lemon Aioli Potatoes  
Whipped Potatoes with Gravy  
Bourbon Sweet Potato  
Pasta Marinara  
Harvest Rice Pilaf  
Pan Roasted Vegetables  
Roasted Green Beans with Garlic & Shallots  
Carrots, Zucchini & Squash  
Parmesan Broccoli

## Dessert Choices

Choose one

Mini Bundt Cake Assortment  
Cupcake Assortment  
Assorted Mini Pies  
Dessert Bar Assortment  
Cookies and Brownies

## Classic BW Dessert Station | 3.75

Minimum of 30  
Price Per Person  
An Assortment of Pies, Cake, Trifle & Cookies



# CHEF ACTION STATIONS

Chef Attended Stations to Enhance your Event  
All Prices are Per Person  
Minimum of 25

## **Carved Glazed Ham | 4.75**

Served with Dijon Mustard

## **Carved Roast Beef | 4.85**

Served with Au Jus, Horsey Sauce

## **Carved Oven Roasted Turkey | 4.75**

Served with Cranberry Mostarda

## **Pasta Station | 12.95**

Made to Order Pasta with Italian Sausage, Chicken, Vegetables, Pesto, Dinner Rolls, Marinara & Alfredo Sauces

## **Stir Fry Station | 16.95**

Stir Fry with Seasonal Vegetables, White & Fried Rice with Chicken & Shrimp



# Beverages

All Prices are Per Gallon

**Lemonade | 9.00**

**Regular & Decaf Coffee | 14.50**

**Hot Tea | 13.25**

**Ice Tea | 9.00**

**Autumn Gold Punch | 18.00**

**Sunshine Punch | 9.00**

**Hot Wassail (Seasonal) | 14.50**

**Creamy Hot Chocolate | 18.00**

**Mock Sangria | 40.00**

**Infused Citrus Water | 5.50 Small (2-3 gal)  
| 10.50 Large (4-5 gal)**

**Assorted Canned Soda | 1.25 per Can  
Bottled Water | 1.50 per Bottle**



# PLATED SELECTIONS

All Selections Include a Salad & Roll with Chef paired Sides to enhance your Entree  
All Prices are Per Person

## Chicken Entrees

### French Cut Chicken Breast | 18.00

Herb Roasted

### Chicken Marsala | 14.00

Breaded Chicken & Mushrooms Sauteed in a Marsala Wine Sauce

### Chicken Piselli | 14.00

Grilled Chicken, Bacon, Peas & Pearl Onions in a Lemon Butter Sauce

### Chicken Piccata | 14.00

Sauteed Chicken Breast in a White Wine Lemon Caper Sauce

## Beef Entrees

### Bistro Braised Short Rib | 19.00

In a Red Wine Reduction Sauce

### Flat Iron Steak | 17.50

7 Ounce Grilled Steak Served with Smoked Onions



## Seafood Entrees

### Creole Glazed Shrimp | 18.00

Cajun & Honey Mustard Grilled Jumbo Shrimp Kabobs

### Grilled Salmon with Pineapple Citrus Salsa | 18.00

Lemon Pepper Seasoned Salmon Topped with Pineapple & Citrus Salsa

### Miso Glazed Cod | 17.00

Baked Miso Glazed Cod, with Bruleed Lemon

## Vegetarian Entrees

### Caprese Stuffed Portabello | 13.00

Grilled Portabella Layered with Basil, Tomato & Fresh Mozzarella

### Eggplant Rollatini | 15.50

Filled with Ricotta & Fresh Vegetables with Tomato Coulis

### Spinach Artichoke Strudel | 14.50

In a Flaky Puff Pastry



# Sweets and Treats

## Plated Desserts

Sold Per Person

**Cassata Cake | 3.00**

**Chocolate Ganache Brownie with Raspberry Coulis | 2.25**

**New York Cheesecake | 3.50**

**Lemon Charlotte | 5.50**

**Trio of Desserts | 6.00**

A Creme Brulee Shooter, Flourless Chocolate Cake and a Macaron Cookie

**Creme Brulee (Seasonal) | 6.50**

**Chocolate Bomb Mousse Cake | 7.00**

Chocolate Cake with Chocolate Mousse & Creamy Ganache

## Bars, Cookies & Platters

Sold By The Dozen

**Classic Cupcake Assortment | 18.00**

A Dozen Chocolate & Yellow Cupcakes with Buttercream Frosting

**Frosted Brownie Bar | 15.00**

**7 Layer Bar | 20.00**

Graham Cracker Crust Layered with Chocolate, Butterscotch & Coconut

**Pumpkin Pie Bar | 20.00**

**Chocolate Chip Cheesecake Bar | 20.00**

**Assorted Cookies | 12.00**

Flavors may Include Chocolate Chip, Oatmeal & Sugar

**Cut Out Cookies | 15.00**

Cut Out & Iced Cookies

**Rice Krispie Treats | 9.00**

**Ooey Goey Bar | 20.00**

Cream Cheese Layer Bar with Shortbread Crust

## Pastries

**Small Signature Pastry Tray | 60.00**

Pastry Tray with a Deluxe Assortment of Mini Pastries & Cookies (72 Pieces)

**Large Signature Pastry Tray | 120.00**

Pastry Tray with a Deluxe Assortment of Mini Pastries & Cookies. (144 Pieces)

**Fresh Fruit Torte | 30.00**

Cookie Crust Torte with Sweet Cream & Fresh Seasonal Fruit Toppings





## VEGAN & GLUTEN

### FREE DESSERTS

Prices are Per Half Dozen

**Vegan Chocolate Chip Cookies | 6.50**

**Vegan Chocolate Cupcakes | 6.50**

**Vegan & Gluten Free Pumpkin  
Cookie | 6.50**

**Gluten Free Chocolate Chip Cookies  
| 6.50**

**Gluten Free Brownies | 7.50**

**Gluten Free Chocolate Cupcakes | 11.00**



## CELEBRATION CAKES

Order the Size & Flavor for your Celebration

Decorated Cakes Include Your Choice of Flowers, Balloons, or Confetti Icing Decorations

### Cake Sizes

**6" Layered | 35.00**

**9" Layered | 45.00**

**12" Layered | 65.00**

**Half Sheet Single Layer | 70.00**

**Half Sheet Double Layer | 110.00**

**Full Sheet Single Layer | 120.00**

**Full Sheet Double Layer | 195.00**

**For A Custom Designed Cake, Contact BW  
Catering for Assistance in your Design &  
Pricing Information**

## SPECIALTY CAKES

### Cassata Cake

12" Cake | 75.00

Half Sheet | 120.00

### Carrot Cake with Cream Cheese Icing

9" Cake | 30.00

12" Cake | 45.00

Half Sheet | 65.00

### Oreo Cookies & Cream Cake

9" Cake | 40.00

12" Cake | 60.00

Half Sheet | 85.00

### Red Velvet with Cream Cheese Icing

9" Cake | 30.00

12" Cake | 45.00

Half Sheet | 65.00

### Strawberry Champagne

9" Cake | 40.00

12" Cake | 60.00

Half Sheet | 85.00

### Cake Flavors

**Chocolate**

**White**

**Yellow**

**Marble**

### Icing Flavors

**Chocolate**

**Buttercream**

**Bettercream**



## **BAR PACKAGES**

We can provide a Full Service or Beer & Wine service for your occasion. All of our bartenders are TIPS certified, which means they have taken and passed State of Ohio approved alcohol awareness training programs.

### **Consumption Option**

With this option you purchase only what is ordered by your guests. You agree to purchase any open beer & any bottle of wine that is open at the end of the event. Choosing this option means we will tally up what your guests drink through the evening & total it at the end. There will be an additional \$3 per person charge for the bar set up as well as 8% sales tax added to the final bill.

### **Open Bar Packages**

This option allows you to pay one price per person for the whole event. This allows you to know exactly how much your bar bill will be before the event takes place. All open bar packages include disposables, mixers, sodas, garnishes, ice, bar equipment, cocktail napkins, bar set up & break down & a minimum of 1 bartender for every 50 guests.

### **House Beer and Wine Selections**

\$18 pp/2 hour event, \$21 pp/3 hour event, \$24 pp/4 hour event, \$27 pp/5 hour event  
Premium beer & wine Selections.

### **Full Open Bar Selection**

\$21 pp/2 hour event, \$24 pp/3 hour event, \$27 pp/4 hour event, \$30 pp/5 hour event beer, wine and liquor Selections.

### **Cash Bar Option**

All drinks are served and charged upon request of the guests. Client is responsible for paying a \$3 set up fee per guest as well as a \$100 fee to cover the cost of the bartender for a 3 hour event and \$200 fee for a 5 hour event.