



Event Dining at

Oakland University

2010/2011



Oakland University Catering Services is pleased to present to you our Catering Guide. For your convenience, we have put together our most frequently requested and popular items. Please realize that these menu items are just a sampling of what we can offer. We are more than happy to customize a catering menu specifically designed to meet your needs.

In order to assist you in organizing your functions, we would like to provide you with the following information which should answer most of the commonly asked questions. If you have any questions, please do not hesitate to let us know by contacting Chartwells Campus Catering Services at 248-370-3400.

**Review our catering Guide @:
www.dineoncampus.com/oakland**

Welcome

Booking Procedures

Please contact the Oakland Center Reservations office room 118 OC or call 248-370-3230 for facility arrangements for functions within the Oakland Center. The customer is responsible for scheduling all tables requirements for food service outside the Oakland Center. Please have the following information ready when making your Facility and food service order:

Date & Time the event will begin and end, Name of Department or Organization, Type of event, Anticipated attendance, Contact person name & number, Location & type of room set up, Account number. Any events booked after 12:00pm three days prior to the event (excluding the day of the event and excluding the weekend) will incur rush fees. Examples: 72 hours will be \$10.00, 48 hours will be \$15.00 and 24 hours or less will be \$25.00.

Catering Around Campus

Catering Services is more than happy to work with you to cater your event no matter where it is on campus. Please just let us know the details and we will make all the arrangements for you. Delivery fee's apply.

Confirmation/Billing

A copy of the final Confirmation and the necessary billing information will be sent to you via email. Please review all the information for your event: date, time of delivery, set-up, and food/beverage order.

Late Arrivals, Cancellations, and No Shows

In the event your group will be arriving later than scheduled, please notify the Catering Department as soon as possible. All cancellations of food services should be made no less than three business days prior to your event to avoid incurring any cancellation fees. Cancellations made 72 hours or more, No fee's incurred, 48-72 hours you pay 50% of the Function cost, 24-48 hours prior you pay 75% of the Function cost, Less than 24 hours prior you will pay 100% of the event.

Catering Wait Services:

All buffets and plated meals require adequate wait staff, you will be billed \$100.00 per server for every 50 guest at your buffet. Plated meals require one Server per 20 guest. Plus \$20.00 every hour after five hours, Price includes set up and clean up , Servers are present during your event.

Disposable/China Service

As a standard, all catering orders are set up with Disposable Plastic service (Except Plated Events). China service is available for on campus and off-campus events for an additional \$2.19 per person.

Linen Service:

Basic linen service (food and beverages tables only) will be provided for all catered events. Any specialty linens or colors must be requested in advance. If additional linen is needed for guest tables, registration or skirted display tables, the following fees will apply:

Table Cloth: \$6.77 each

Skirting: \$10.83 each

Leftover Food:

Due to county and state health regulations, leftover food items may not be taken off premises after your event.

Event

Wake up Grizz

\$9.19 per person

Seasonal Fresh Fruit Tray
Fresh Breakfast Pastries, Bagels and Muffins
With Assorted Jams, Cream Cheese and Butter
Choice of
Orange, Apple, Cranberry Juice
Regular, Decaffeinated Coffee
Hot Water For Tea
Ice Water

Smart Start

\$8.61 per person

Assorted individual Yogurt
Individual Cereal Cartons & Milk Cartons
Individual Juice Bottles
Whole Fruit
Bagels or Bran Muffins

Breakfast Buffet

\$12.97 per person

Freshly scrambled eggs
Home-Style potatoes
Choice Of
Sliced bacon, Canadian Bacon or Sausage Links
Choice Of
Pancakes or French Toast
Choice Of
Orange, Apple, Cranberry Juice
Regular, Decaffeinated Coffee
Hot Water For Tea
Ice Water

Beverages

Regular & Decaffeinated Coffee
\$13.92 per Gallon

Hot Tea
With assorted tea bags
\$13.92 per Gallon

Fruit Juices
Apple, Orange and Cranberry
\$16.67 per Gallon

Bottled Fruit Juices
Apple, Orange and Cranberry
\$2.15 each

Bottled Water
\$2.15 each

One Gallon is Approximately 16 - 8 ounce cups

Fresh Starts

Bakery Items Offered By The Dozen



Bagels with Cream Cheese.....\$15.87

Assorted Muffins with Butter.....\$13.30

Assorted Breakfast Danish.....\$12.96

Scones with Butter and Jellies.....\$20.13

Assorted Donuts.....\$12.96

Brownies.....\$14.22

Assorted Cookies.....\$9.21

Jumbo Cookies.....\$13.60

Decorated Sugar Cookies.....\$16.13

Rice Crispy Treats.....\$11.46

Lemon & Cherry Fruit Bars.....\$9.21

Decorated Sheet Cakes

Full Sheet Cake (serves 70-75 people)
\$ 89.19

Half Sheet Cake (serves 25-30 people)
\$ 51.08



The Bakery

Pizza Party Package **\$36.99**

(Serves 5 people)

Choice of any large Rochester Deep Dish Pizza
Garden Salad with Ranch or Italian
16 piece Cheesy Bread with Marinara
1 - 2 liter of Soda

Pizza

Classic Pizza....\$12.44

Three Cheeses and rich pizza sauce

The Oakland....\$16.37

Sausage or Pepperoni and Cheese

Golden Grizz....\$14.21

Pineapple, Ham, Onions and Cheese

Veggie Delight....\$14.67

Mushrooms, Onions, Green Peppers, Plum Tomatoes, Broccoli, Cheese

Seafood or Chicken\$16.37

Alfredo Sauce, Crab, Shrimp, or Chicken, Spinach, Dice Tomatoes

Bacon Cheese Burger....\$16.37

Bacon, Ground Beef, Mayo, Cheddar, Mozzarella Cheeses

Mediterranean Chicken....\$16.37

Pesto, Black Olives, Artichokes, Tomato, Spinach, Feta, Mozzarella
Cheeses

Pizza available in Whole Wheat or Traditional Crust

16 piece Cheesy Bread w/ Marinara....\$10.16

Add Chicken Wings to your Order

Choose your Flavor: BBQ, Plain, Mild or Hot

Includes Celery Sticks w/ Ranch Dip

\$13.92 per dozen

Shotwell Sub Packages **\$115.40**

*Four feet of Sub on your choice of White or Wheat Bread
Includes two pounds of Potato Chips and 3, 2 liter of soda*

Italian

Ham, Salami, Provolone, Red Onion, Lettuce & Tomato
Italian Dressing on the side

Vegetarian

Grilled Veggies, Bleu Cheese, Avocado, Olives,
Lettuce & Tomato

Smoked Turkey & Jack Cheese

Smoked Turkey, Jack Cheese, Lettuce & Tomato
Mustard & Light Mayo on the side

Chicken Club

Grilled Chicken Breast, Crispy Bacon, Lettuce & Tomato
Light Mayo on the side

Serves 20 people at \$5.77 per person

Sub packages are only available as 20 person packages

Pizza's & Subs

Box Lunches \$11.04

All box lunches are served with bag of chips, whole fruit, choice of salad, jumbo cookie, 20 oz. Pepsi product
Sandwiches served on your choice of: Whole Wheat, White, Kaiser, Rye, Focaccia, Croissant or Wrap
Salad Choices: Coleslaw, Potato Salad, Pasta Salad or Sweet Potato Salad

NOTE: All Boxed Lunches will contain the same salad with orders under 20, The Majority will be chosen.
If there are more than 20, there will be a choice of two different salads.
All boxed lunches include condiments, napkins, cutlery and a chocolate mint.

Vegetarian

Grilled Fresh Vegetables, Bleu Cheese, Avocado, Olives and Tomatoes

Chicken Caesar

Grilled Chicken, Shredded Parmesan Cheese, Lettuce and Caesar Dressing

Tuna Salad

Tuna with Red Onion, Celery, Mayo, Mustard

Egg Salad

(Made with Cage free Shell Eggs)

Harvest Chicken Salad

Chicken Breast, Grapes, Celery, Onions and Mayo

Turkey or Corned Beef Reuben

Turkey or Corned Beef, Swiss Cheese, Sauerkraut with Thousand Island Dressing

Chicken Club

Chicken, Bacon, Swiss Cheese, Lettuce and Tomato

Roast Beef

Roast Beef and Cheddar Cheese

Turkey with Jack Cheese

Red Onion and Spicy Mustard

Ham & Cheese

Ham and Cheese, Lettuce, Tomato

GENOVESE
MOZZARELLA
MADONNA
L. 4.500



Garden Fresh Salads and Soups

Golden Grizzly Salad

\$9.68 per Person

Romaine Lettuce, Yellow Peppers, Golden Raisins, Green Grapes, Peanut Brittle with a Honey Mustard Dressing and a Roll

Chef Salad

\$9.68 per Person

Mixed Greens Topped with Strips of Turkey, Ham, Cheddar and Swiss Cheese, Garnished with Tomato, Egg Slices, Cucumber and a Roll.

Served with your Choice of Dressing

(Fat-Free selections available upon request)

Chicken Caesar Salad

\$9.68 per Person

Romaine Lettuce with Grilled Chicken, Parmesan Cheese, Croutons with a Caesar Dressing and a Roll.

Side Salads

Pasta Salad, Potato Salad... \$2.19 per person
Garden Salad, Caesar Salad...\$2.57 per person

Zoup Soups

Broccoli and Cheese
Chicken Pot Pie
Tomato Spinach Brown Rice
White Chicken Chili
Spicy Black Bean Chili
Potato Cheese
Vegetable Bounty
Mac & Cheese
Lobster Bisque
Cup \$4.25 Bowl \$5.32

Zoup Package

Your choice of Zoup
Includes Bread
Serves 10...\$41.15

Zoup & Sandwiches

Your choice of Zoup & Sandwiches
Tuscan Chicken with Pesto
Southwest Turkey
Classic Grilled Cheese
California Veggie
Grilled BLT
All served on Ciabatta Bread
Albacore Tuna on a Wrap
Serves 10...\$82.32



Deli Buffets and Platters

Deli Board Buffet

\$13.95 per Person

Choose Three:

Roast Beef, Ham, Salami, Turkey

Choose Two:

American, Cheddar, Swiss Cheese

Choose One:

Pasta Salad, Coleslaw, Garden Salad, Potato Salad

Choose One:

Ice Tea, Lemonade, Fruit Punch

Includes a Fresh Bread Assortment, Potato Chips,
Assortment of Cookies or Brownies
Ice Water

Bread Choices: Whole Wheat, White, Kaiser Bun

Rye, Focaccia, Croissant, Wrap

Up to 20 guest select three breads

20 guest or more select five breads

Add Soup, or Chicken Salad, Egg Salad or Tuna Salad
For additional \$2.05 per Person

Deli Wrap Platter

\$11.17 per Person

Choose from these sandwich choices:

Vegetarian

Tuna Salad

Egg Salad

Harvest Chicken Salad

Chicken Caesar Salad

Chicken Club

Roast Beef and Cheddar Cheese

Ham and Cheese

Turkey with Jack Cheese

Turkey Reuben

Choose one:

Pasta Salad, Coleslaw, Garden Salad, Potato Salad

Choose One:

Ice Tea, Lemonade, Fruit Punch

Includes Potato Chips and assorted Cookies or Brownies
Ice Water

Deli Wrap Only...\$6.18

Add Soup for additional \$2.05 Per Person

Take 2 Lunch

Specialty Buffets

Little Italy \$15.40

Antipasto Platter with Assorted Cheese's and Meats,
Olives and Peppers
Caesar Salad with Caesar dressing
Chicken Parmesan or Lasagna
Your Choice of:
Fettuccini Alfredo or Pasta Primavera
with Marinara Sauce
Choice of:
Tiramisu (Coffee and Liquor-soaked layers of Sponge Cake
with Mascarpone Cheese & Chocolate)
or Zuppa Englaise (Layered Pound Cake,
Strawberry Preserves, Vanilla Pudding & Whipped Cream)
Includes Warm Bread Sticks
Choice of: Iced Tea, Lemonade, or Fruit Punch
Iced Water

Asian Buffet \$15.59

Sweet & Sour Chicken, Sesame Beef,
Stir Fried Vegetables, Egg Rolls,
Lo-Mein Noodles or Rice and Fortune Cookies
Choice of: Ice Tea, Lemonade or Fruit Punch
Ice Water

Rio Frontera \$14.75

Your Choice of Two:
Beef or Chicken or Veggie Fajita's, Chicken or Beef Taco's,
Beef or Chicken or Cheese Enchiladas,
Chicken or Veggie Pepper Jack Quesadilla's
Choice of one:
Black Beans or Refried Beans
Includes: Lettuce, Cheese, Tomatoes,
Spanish Rice, Sour Cream, Guacamole, House Made Salsa
Tortilla Chips & Cinnamon Crisps
Choice of: Iced Tea, Lemonade, or Fruit Punch
Ice Water

OU BBQ \$15.13

Your Choice of:
BBQ Chicken and Hot Dogs
Or
BBQ Ribs and Hamburgers
Baked Beans or Corn on the Cob
Potato Salad or Potato Chips
Cornbread Muffins or Dinner Rolls
Watermelon or Warm Apple or Peach Cobbler
Choice of:
Ice Tea, Lemonade or Fruit Punch
Ice Water

With a Grill Attendant \$75.00 per hour

Buffet Dinners

Premier Buffets

Create your own buffet with your choice of one entrée, one side item, one vegetable choice and one dessert.

All Buffets require a 20 person minimum. Add a second entrée for \$2.50 per guest

Per every 50 guests, one wait staff is required.

Prime Rib and Beef Tenderloins must order a minimum of 20 orders

Entrées

Beef: Prime Rib with Au Jus, Roasted Beef Tenderloin with Shallot Demi Glaze, NY Strip Steak, Pepper Roasted Strip Loin with Just Natural Jus or Merlot Demi
\$18.66 Including Dessert \$21.91

Chicken: Chicken Wellington, Chicken Marsala, Chicken Piccata, Chicken de Champagne, Chicken Roulade, Chicken a la Milanaise, Chicken Veronique
\$18.20 Including Dessert \$21.21

Pork: Pork Loin with a Corse Ground Pomery Calvados Sauce
\$18.66 Including Dessert \$21.91

Vegetarian: Quiche, Moussaka, Angel Hair Pasta, Cheese Tortellini in Tomato Cream Sauce, Lasagna
\$12.63 Including Dessert \$15.80

Seafood: Sautéed or Baked Whitefish, Salmon En Croute, Grilled Hawaiian Mahi Mahi, Parmesan Encrusted Tilapia, Caramelized Salmon or Shrimp Scampi
Market Price

Premier Buffets includes;

Bakery Bread Basket\Butter, Oakland University's Signature Golden Grizzly Side Salad with Romaine Lettuce, Golden Raisins, Yellow Peppers, Green Grapes, Peanut Brittle and Honey Mustard Dressing.
Regular and Decaffeinated Coffee, Hot Tea and Ice water.
Your Choice of Ice Tea, Lemonade or Fruit Punch

Side Items

Mashed Potatoes

Wild Rice, Pearl Barley and Cranberries

Herbed Red Skin Potatoes

Whipped Yukon Gold Potatoes

Sundried Tomato Risotto

Twice Baked Potatoes

Soft Polenta

New Orleans Beans and Rice

Vegetable Choices

Green Beans w/ Tomato Olive Sauce

Steamed Broccoli

Asian Stir-Fried Vegetables

Cauliflower Au Gratin

Honey Glazed Carrots

Roasted Root Vegetables

Roasted Spaghetti Squash

Ratatouille

Dessert

Pineapple Up side down Cake

Cheesecake

Double Chocolate Torte

French Apple Pie

Lemon Marange Pie

Chocolate Silk Pie

Carrot Cake with Cream Cheese Frosting

White Chocolate Mousse with Berries

Fresh Fruit Compote

Buffet Creations

Plated Dinners

Plated Meals Includes: Your Choice of Entrée, side item, vegetable choice, dessert (see page 12 for selections) Golden Grizzly Salad, Bakery Basket Regular and Decaffeinated Coffee, Hot Tea.
Your choice of Lemonade, Ice Tea or Fruit Punch.
Per every 20 guests, one wait staff is required.
(Please note for Prime Rib and Beef Tenderloin order, a guest minimum of 20 is required.)

Entrees

Beef: Prime Rib with Au Jus, Roasted Beef Tenderloin with Shallot Demi Glaze, NY Strip Steak or Pepper Roasted Strip Loin with Just Natural Jus or Merlot Demi
\$18.66 With Dessert \$21.91

Chicken: Chicken Wellington, Chicken Marsala, Chicken Piccata, Chicken de Champagne, Chicken Roulade, Chicken a la Milanaise, Chicken Veronique
\$18.20 With Dessert \$21.21

Pork: Pork Loin with a Corse Ground Pomery Calvados Sauce
\$ 18.66 With Dessert \$21.91

Vegetarian: Quiche, Moussaka, Angel Hair Pasta, Cheese Tortellini in Tomato Cream Sauce, Lasagna
\$12.33 With Dessert \$15.80

Seafood: Sautéed or Baked Whitefish, Salmon En Croute, Grilled Hawaiian Mahi Mahi, Parmesan Encrusted Tilapia, Caramelized Salmon or Shrimp Scampi
Market Price

Things Chartwells needs to know when Planning an Event

(Room set ups takes approximately two hours)

Start Time and End Time

How many guest at your Event

How Many Guest will be at each table

Do you need Table Linens

Time frames for:

Soups

Salads (Can be Pre-Set)

Entrée's

Desserts (Can be Pre-Set)

Do you need Table Numbers

Please provide Chartwells an Itinerary for your Event

How will the Servers Identify what meal your guest will be having (Color code on Name tag or Place card)

Any Special Dietary Needs



Hot Hors d'Oeuvres

Sold By The Dozen or Per Pound

| | |
|---|--------------|
| Spinach Pie Triangles | \$10.11 |
| Spinach Stuffed Mushrooms | \$10.86 |
| Spinach Dip w/ Tortilla Chips | \$10.08 / lb |
| Queso Dip w/ Tortilla Chips | \$12.14 / lb |
| Vegetable Quesadilla | \$13.58 |
| Mini Shrimp and Vegetable Kabobs | \$14.99 |
| Chicken Chimmies w/ Sour Cream | \$15.85 |
| Vegetable Egg Rolls w/ Plum Dipping Sauce | \$15.85 |
| Coconut Shrimp | \$15.42 |
| Chicken or Beef Satay w/ Peanut Sauce | \$11.88 |
| Chicken Tenders w/BBQ & Ranch Sauce | \$12.16 |
| Chicken Wings, BBQ, Plain, Mild, Hot w/ Ranch Dressings and Celery Sticks | \$13.92 |
| Mini Reuben Sandwiches in Puff Pastry | \$13.49 |
| BBQ, Swedish, Sweet & Sour Meatballs | \$6.54 |
| Mozzarella Sticks w/Marinara Sauce | \$11.78 |
| Petite Quiche | \$10.56 |
| Crab Cakes with Dijon Aioli | \$10.11 |

Cold Hors d'Oeuvres

Sold By The Dozen or Per Person

| | |
|-------------------------------------|-----------|
| Fresh Fruit Kabob | \$11.78 |
| Vegetarian Canapés | \$10.50 |
| Pinwheels Sandwiches | \$8.77 |
| Devil Eggs | \$7.26 |
| Roasted Garlic Hummus w/ Pita Chips | \$1.86 |
| California Sushi Rolls | \$11.32 |
| Mini Pita Pockets w/ Chicken Salad | \$10.47 |
| Domestic Cheese and Cracker Platter | \$3.43 pp |
| Fresh Fruit Platter | \$3.26 pp |
| Vegetable Platter w/ Dip | \$3.26 pp |
| Bruschetta | \$10.50 |
| Chicken or Seafood Cucumber Cup | \$12.00 |

Oakland Hors D' Oeuvre's Package

Two Hot Items & One Cold
\$11.93 per Person

Deluxe Oakland Package

Three Hot Items & One Cold
\$16.10 per Person

Hors d'Oeuvres

Dips & Spreads

Creamy Smoked Whitefish \$3.28 per person

Served with Assorted Crackers

Herb Boursin Dip \$1.88 per person

Garlic Cheese Spread
Served with Assorted Crackers

Mexican Bean Dip \$1.88 per person

Mexican Layer Dip Served with Tortilla chips and Salsa

Mango Guacamole \$3.28 per person

Mango Dip Served with Tortilla chips

Sweet & Salty

Cajun Peanuts \$12.66 per pound

Oysterette Snack Mix \$9.68 per pound

Movie Candy Caramel Corn \$12.04 per pound

Petite Pastries

Assorted Miniature Pastries \$8.08 per person

(Minimum of 10 people)

Quesadillas & Taco's

Black Bean & Goat Cheese Quesadillas
\$13.58 per Dozen

Corn, Black, Tomato & Bean Quesadillas
\$13.58 per dozen

Vegetable & Cheese Quesadillas
\$13.58 per Dozen

Chili Lime Chicken Mini Tacos
\$11.83 per Dozen

Beef or Chicken Flautas
\$11.83 per Dozen

Chocolate Fountain

Small Fountain \$350.00
(100 People or Less)

Large Fountain \$678.00
(125 People or More)

Choice of Eight Dippers Included
Choose From:

Strawberries, Pineapple, Dried Apricots,
Marshmallows, Graham Crackers, Mini Cream Puffs,
Brownie Bites, Eclairs, Chocolate Chip Cookies,
Peanut Butter Cookies, Pretzels

Dippers Without Fountain Rental
Choice of Eight

\$2.15 per person

Chocolate Dipping Sauce

\$2.65 per person

Chocolate Dipped Strawberries
\$12.35 per Dozen

Chocolate Dipped Fruit (Mango or Pineapple)
\$9.00 per Dozen

Snacks

Hot Beverages

\$ 13.92 per gallon:

Regular and Decaf Coffee Available
Hot Tea With Assorted Teabags
Hot Chocolate
Hot Apple Cider (Seasonal)

Cold Beverages

\$ 13.92 per gallon

Iced Tea
Lemonade

20 oz Bottled Beverages

\$2.15 per beverage

Pepsi, Diet Pepsi, Sierra Mist, Root Beer and Mt. Dew
Bottled Water
Dole Juices
Lipton Teas
Lemonade

2 Liters

\$2.63 each

Pepsi, Diet Pepsi, Sierra Mist, Root Beer and Mt. Dew

Choose your Punch

\$17.16 per gallon

Margarita Fruit Punch

Fruit Punch

Sparkling Cranberry Punch

Mock Sangria Punch

Apple Berry Punch

Bahamas Blue Punch

Mango Madness

Water By the Gallon

Free with Food Service

\$5.00 per Gallon without Food Service

This includes container, cups, napkins

Re Fresh

Alcohol Service

Please contact the Catering Office for the required detailed information. Bartenders are required for functions where alcohol is to be served

Our bar services will provide one bartender for every 75 guests. Additional bartenders may be requested at an additional charge. Two hour minimum on all bar services.

Bar Set Up

| | |
|------------------------|----------|
| Bar Set Up | \$100.00 |
| Bartender Fee per Hour | \$ 50.00 |

Cash Bar Available Upon Request

Wine Table Service: \$3.00 per person in addition to the cost of the wine consumed.

| |
|--|
| <i>Full Open Bar</i> |
| <i>\$13.00 per 2 hours</i> |
| <i>\$15.00 per 3 hours</i> |
| <i>\$17.00 per 4 hours</i> |
| <i>\$4.00 per guest each additional hour</i> |

Please Note:

State liquor laws require all alcoholic beverages to be purchased and served by Chartwells staff members. Alcoholic beverages may not be brought in or removed from the premises. Adherence to Oakland University alcohol policies and local liquor laws will be strictly enforced.

A Spirited

