

Catering

Inspired Cuisine. Superior Service. Elegant Event Space.

THE  CLUB
AT THE OHIO STATE UNIVERSITY





Client Testimonials

"Raves galore regarding the dinner menu and venue. The tables were *elegant* and everyone commented on the room setting."

“

"Thank you for making this so **easy** on us (me!) and providing such a nice event for our retiring staff member."

"... everyone was **raving** about the menu selections- there was something for everyone!"

"We had so many wonderful *compliments* on the event, the service, [and] the food. You and your team did an **awesome job!**"

”

"Thanks for all your help with the menu selection (you suggested excellent choices), the room setup, and equipment needs. Keep up the **excellent work**. We hope to see you next year."

"Honestly, this is the very best option on campus to hold an event and have it be ***absolutely perfect.***"



Guidelines & Policies

Booking an Event

Our Sales & Catering Team is available Monday-Friday to assist you in booking and planning your event. Arrangements can be made with a Catering Team member by visiting the Club or calling 614-292-2262. Reservations will be accepted for up to two years prior to your event.

Contracts, Deposits & Cancellations

All non-member events and any events other than private dining room lunches require a signed contract and non-refundable deposit of \$500. Signed contract and deposit must be received within 14 days of booking the event, or the reservation may be automatically cancelled. The Club reserves the right to cancel any event found to be in violation of the Club bylaws.

When the date, time and menu have been confirmed, a reservation form will be sent to you. This will outline the details of your event and will serve as a confirmation of your event when signed and returned to the Club.

Guarantees

An estimated number of guests will be needed to book your event. A guaranteed guest count is required by noon on the fifth business day prior to the event. If a guarantee cannot be provided, the highest estimated number will be used as a minimum for billing purposes. Guarantees are not subject to reduction, however, every effort will be made to accommodate increases.

Billing

All events will be billed to the member's account. Non-member events should refer to the billing details of the contract. A separate bill may be sent to another party if arrangements are made in advance. Itemized statements are sent to all members on the first of each month. Any questions regarding billing may be directed to the business office Monday-Friday at 614-688-8548.

Food and Beverage

All food and beverages will be provided by the Club, with the exception of specialty foods approved in advance. Cakes for weddings, birthdays, graduations and other special occasions must be arranged for privately and the Club will display, cut and serve any cake provided by the host at an additional charge of \$1.00 per person.

Please limit your menu selections to 2 entrees for your guests. Additional entrees may be selected for served meals for a \$5.00 per person, per entree preparation fee. Please contact your Catering Manager for additional buffet entree pricing. Special dietary requirements may be accommodated at no additional charge with at least 3 business days advance notice.

Insurance and health department regulations prohibit the Club from allowing extra food or beverages to be removed from the premises. All alcoholic beverage sales and service are subject to the rules and regulations of the State of Ohio Liquor Control Board. The Club reserves the right to refuse to serve any person who, in the Club's opinion, would constitute an infraction of those regulations.



Guidelines & Policies

Facility Fee & State Sales Tax

A facility fee of 20% for members and 21% for non-members will be added to all charges incurred. State sales tax will be added to all food, beverages and service charges, unless a tax-exempt form is provided to the Club at the time the contract is signed, or if the host is a University Departmental Club member.

Parking

Parking around the Club is subject to CampusParc regulations. The nearest parking garage is located on College Rd. next to the Ohio Union. Your catering manager can provide more parking information.

Linens

The Club will provide standard white or ivory mid-length linens at no additional cost. Your choice of specialty napkin color can be arranged for an additional fee of \$1.00 per person.

Vendors and Decorations

Please note that floral or cake deliveries and vendor set-up can begin no earlier than 2 hours before the event start time and must check in with Catering or Operations staff upon arrival. Any décor must be free standing. Masking tape is the only adhesive permitted for use on the walls and must be approved in advance. Any decorations must be removed immediately following the event and the Club will dispose of any remaining items. Birdseed, glitter, confetti, bubbles, etc are not permitted inside the Club and the event sponsor will be responsible for any damages resulting from misuse of the facility. The Club reserves the right to assess a cleanup fee for facilities left in poor condition after an event.

Audio Visual Equipment

The Club offers basic audio-visual equipment for rental, as well as complimentary wifi. Please contact your Catering Manager to make arrangements for these or any other audio-visual needs.

Entertainment

Provisions for any type of entertainment are the responsibility of the client, subject to approval by the Club. Entertainment for functions is to end no later than midnight. Functions that continue beyond midnight will be assessed a labor fee of \$500 per hour, or any part of any hour that extends beyond midnight. The Club is not responsible for entertainment equipment.

Room Rental Rates

Your Catering Manager can guide you in determining the most appropriate room for your group's needs. The Club reserves the right to change room locations. Please take care in selecting an end time for your event. Events exceeding their scheduled end time will incur an additional fee ranging from \$40-\$500 for every hour or partial hour exceeding the scheduled end time.

Security

The Club cannot assume responsibility for any lost or stolen items. Special security needs can be arranged through your Catering Manager



Room Rentals

MAIN DINING ROOM

Banquet capacity: 200 guests
Reception capacity: 225 guests
Theater seating capacity: 200 guests
\$500 member rate
\$1000 non-member rate
\$150 each additional hour

WEST DINING ROOM

Banquet capacity: 30 guests
\$50 member rate
\$100 non-member rate
\$50 each additional hour

NORTH DINING ROOM (ABCD)

Banquet capacity: 50 guests
Theater seating capacity: 60 guests
\$100 member rate
\$200 non-member rate
\$100 each additional hour
(Rooms separated by air walls are available)

GRAND LOUNGE

Banquet capacity: 120 guests
Reception capacity: 200 guests
Theater seating capacity: 175 guests
\$400 member rate
\$800 non-member rate
\$150 each additional hour

COLLEAGUES AND PATIO

Banquet capacity: 118 guests
Reception capacity: 150 guests
\$350 member rate
\$700 non-member rate
\$150 each additional hour

BELLOWS CONFERENCE ROOM

Conference table: 12 guests
\$40 member rate
\$80 non-member rate
\$40 each additional hour

All room rental rates apply to a 4 hour block of time.

In addition to room rental rates, events held on evenings and weekends are subject to food & beverage minimums. Please contact your catering manager for more information.



Breakfast



Breakfast Buffet



Scrambled Eggs & Cheese, Fresh Fruit, Breakfast Potatoes, Breakfast Meats & Assorted Breakfast Breads, with Hot Herbal Tea, Decaf & Regular Coffee

\$22

Per person, requires a minimum of 25 guests



Continental Breakfast



Breakfast Pastry Package

Muffins, Scones, Croissants, Assorted Danishes, Butter & Jelly

Healthy Start Package

Seasonal Fresh Fruit, Yogurt, Granola, FC Energy Balls, Oatmeal & Honey

Breakfast Sandwich Platter

Includes 2 Delicious Sandwiches: Egg, Spinach, Tomato & Avocado on an English Muffin, and Ham, Egg & Cheese on a Croissant

Small: \$170 serves up to 15, Medium: \$325 serves up to 30, Large: \$550 serves up to 50

All Continental Breakfast Packages Served with Hot Herbal Tea, Regular & Decaf Coffee



Breakfast Enhancements



Assorted Danishes, dozen	\$36	Attended Omelet Station*	\$8
Croissants, dozen	\$30	Per guest	
Assorted Breakfast Breads, dozen	\$27	Attended Waffle Station*	\$7
FC Sticky Buns, dozen	\$27	Per guest	
3 dozen minimum		Yogurt Parfait Station	\$6
Assorted Snack Bars, dozen	\$20	Per guest	
FC Energy Balls, dozen	\$22	Vanilla and Strawberry Yogurt Served with Fresh Berries, Housemade Granola, Nuts, Dried Fruit, Honey & Cinnamon	

*Requires Chef Attendant Fee of \$75



Light Lunch Options

Light Lunch Options Available 11:00a-2:00p
Priced Per Guest and Include Regular & Decaf Coffee,
Hot Herbal Tea & Iced Tea



Baked Potato Bar



Mixed Greens Station with Dressings, Toppings and Grilled Chicken, Chef's Choice Soup Station, Baked Potatoes with Butter, Sour Cream, Cheese Sauce, Bacon, Steamed Broccoli & Diced Onion, with Assorted Cookies

\$23



Afternoon Tea



Mixed Greens Station with Dressings and Toppings,
Assorted Tea Sandwiches, Quiche & Assorted Desserts

\$20



Sandwich Platter



Includes Housemade FC Chips, Choice of Salad & Assorted Cookies

\$22

Please Choose 3 Sandwiches

Club Sandwich

Ham, Turkey, Bacon, Lettuce, Tomato &
Honey Mustard on White Bread

Mediterranean Turkey

Roasted Turkey Breast, Roasted Red Pepper,
Tomato, Olive Tapenade, Pistou & Crumbled
Feta on a Ciabatta Bun

Tikka Masala Tofu Wrap (Vegetarian)

Crispy Tofu, Pickled Cauliflower, Julienne
Carrots, Marinated Lentils, Shaved Red
Onion, Chiffonade Spinach & Tikka Masala
Sauce on a Wheat Wrap

Hawaiian Shaved Ham

Shaved Ham, Grilled Pineapple, Pickled
Jalapeno & Provolone on Toasted White
Bread

Grilled Chicken Caesar Wrap

Grilled Chicken, Romaine, Shredded
Parmesan, Crisp Croutons, Roasted Corn &
Housemade Creamy Caesar Dressing

Grilled Portabella Bruschetta (Vegan)

Balsamic Marinated Grilled Portabella
Mushroom, Bruschetta, Spinach, Vegan Pistou
& Olive Tapenade on Ciabatta

Please Choose a Salad

Italian Pasta Salad

Pearl Couscous with Grilled Vegetables









Broccoli Salad (GF)

Fresh Fruit Salad (GF)



Hors d'Oeuvres

Hors d'oeuvres priced per piece.
Minimum of 40 pieces per selection,
maximum of 5 selections per event.

 Meat 	 Poultry 
Asparagus & Provolone Wrapped in Prosciutto (GF) \$3	Buffalo Chicken Phyllo Cup with Bleu Cheese Celery Relish \$3
Boursin Cheese Tart with Prosciutto Dust \$3	Chicken, Feta & Spinach Crostini \$3
Chorizo & Cheddar Stuffed Mushroom \$4	Teriyaki Chicken Meatball with Pineapple Chutney \$3
Meatballs in BBQ Sauce \$3	Crispy Chicken & Biscuit with Charred Onion Vinaigrette \$3
Pancetta, Apple Butter & Bleu Cheese Flatbread \$4	Chicken, Whipped Goat Cheese & Olive Tapenade Crostini \$4
Balsamic Beef & Arugula Pesto Ricotta Toast \$4	Chicken & Mushroom Arancini with Tomato Fondue \$4
Beef Tips & Sweet Onion on Grilled Cheese \$4	Greek Grilled Chicken Kabob with Roasted Peppers & Lemon Thyme (GF) \$4
Charred Skirt Steak, Avocado Relish & Mango Crème on a Crisp Plantain (GF) \$4	Herb Marinated Chicken with Fig Jam & Goat Cheese on Toast \$4
 Vegetarian 	 Seafood 
Polenta Bite with Blistered Grape Tomato & Grilled Zucchini (GF) \$3	Fish Cake with Corn, Jalapeno & Remoulade \$3
Vegetable Cream Cheese Tart with Pickled Cauliflower \$3	Shrimp Toast with Sriracha Aioli \$4
Balsamic Marinated Ratatouille Kabob with Parmesan Cheese (GF) \$3	Smoked Salmon Mousse Tart with Crisp Capers & Lemon Zest \$4
Butternut Squash Mousse Phyllo Cup with Candied Nuts & Crisp Sage \$4	5 Spice Shrimp with Sweet Thai Aioli & Hoisin Drizzle on Rice Paper (GF) \$4
Caramelized Onion, Mushroom & Swiss Cheese Puff Pastry \$4	Golden Cod Bite on Housemade Potato Chip with Fresh Dill Tartar Sauce \$3
Sundried Tomato & Mozzarella Palmier \$3	Poached Jumbo Shrimp with Lemons & Cocktail Sauce (GF) \$4
Harissa Falafel with Pickled Red Cabbage & Herbed Yogurt \$4	
Tomato Puttanesca Bruschetta with Pearl Mozzarella in a Parmesan Cup (GF) \$4	



Action Stations

Minimum 25 orders per station
priced per person, unless otherwise indicated

Nacho Bar	\$16
Ancho Marinated Grilled Chicken, Chipotle Ground Beef & Paprika Spiced Tofu, with Vegetarian Refried Beans, Diced Tomato, Diced Red Onion, Fire Roasted Salsa, Guacamole, Cheese Sauce, Cilantro Lime Crema & Corn Tortilla Chips	
Artisan Charcuterie Board	\$16
Assorted Cheeses, Trio of Cured Meats, Fresh & Dried Fruits, Nuts, Grilled Bread, Housemade Pickle, Mustard, Honey & Jam	
Mashed Potato Station	\$14
Herb Whipped Potatoes, Whipped Sweet Potatoes, Cheddar Cheese, Steamed Broccoli, Grilled Chicken, Bacon, Scallions, Hot Sauce	
Mac & Cheese Station	\$13
Elbow Macaroni, Cheddar Cheese Sauce, Creamy Alfredo Sauce, Grilled Chicken, Sausage, Bacon, Seasonal Diced Vegetables, Salsa & Hot Sauce	
Slow Roasted Prime Rib Carving Station (Serves 30-35)*	\$425
Horseradish Cream & Jus, Assorted Rolls <i>*Requires chef attendant fee of \$75, must be ordered at least 2 weeks in advance</i>	
Garlic Crusted Tenderloin Carving Station (Serves 30-35)*	\$425
Horseradish Cream & Spicy Dijon Mustard, Assorted Rolls <i>*Requires chef attendant fee of \$75, must be ordered at least 2 weeks in advance</i>	
Garlic & Herb Roasted Turkey Breast Carving Station (serves 20-25)*	\$125
Cranberry Aioli, Assorted Rolls <i>*Requires chef attendant fee of \$75</i>	
Baked Honey Glazed Ham Carving Station (serves 35ppl)*	\$175
Assorted Rolls & Basil Mayonnaise <i>*Requires chef attendant fee of \$75</i>	



Snacks, Trays & Platters

Snacks

Mixed Nuts, per pound	\$29
Assorted Snack Bars, per dozen	\$20
FC Energy Balls, per dozen	\$22
Snack Mix, per pound	\$11
Housemade Potato Chips, per pound	\$11
Corn Tortilla Chips, per pound	\$10
Pretzels, per pound	\$8
Onion Dip, Hummus or Salsa, pint	\$9

Trays

Cheese Board, with Soft & Hard Cheeses, Specialty Crackers & Breads (<i>minimum of 25 people</i>)
Fresh Sliced Fruit
Vegetable Crudités with Buttermilk Ranch & Hummus

Select:

1 tray for \$8 per person, 2 trays for \$14 per person or all 3 trays for \$20 per person



Platters



Minimum 25 orders per platter, priced per person

Slider Platter Assortment of Mini Sandwiches including Falafel (V), Bacon Cheeseburger & Buffalo Chicken	\$14
Breads & Spreads Platter Selection of Black Bean & Corn Relish, Roasted Red Pepper Hummus & Warm Spinach Dip with Corn Chips, Naan, & Warm Pretzel Bites	\$12
Charcuterie Board Assorted Artisan Cheeses, Trio of Cured Meats, Fresh & Dried Fruits, Nuts, Grilled Bread, Housemade Pickle, Mustard, Honey & Jam	\$16



Served Entrées

All Served Entrées Include:
Rolls & Butter
Your Choice of Salad, 2 Sides
Regular & Decaf Coffee, Hot Herbal Tea & Iced Tea



Salads



Please Choose 1:

Mixed Greens Salad, Tomatoes, Cucumbers, Carrots, Beets, Croutons & Sweet Peppercorn Vinaigrette

Caesar Salad, Romaine Lettuce, Parmesan Cheese, Croutons & Creamy Housemade Caesar Dressing

Seasonal Chef Choice Salad



Entrees



Please Choose up to 2:

Beef

Balsamic & Red Wine Braised Beef Short Rib, Natural Jus (GF)	\$36
Seared 6 oz Beef Tenderloin, Sauce Cheron	MP
Cremini Meatloaf, Tomato Glaze	\$34
Braised Sirloin Pot Roast, Natural Jus	\$36
Black Pepper Beef Tips, Cilantro Pesto	\$36
Herb Marinated Pork Loin, Blackberry Ketchup	\$32

Poultry

Buttermilk Fried Chicken Breast, Black Pepper Gravy	\$33
Parmesan Pistou Airline Chicken Breast, Tomato Cream	\$30
Herb Grilled Chicken Breast, Romesco (GF)	\$30
Chicken Milanese, Basil Cream Sauce	\$30
Parsnip & Chive Stuffed Airline Chicken Breast, Bacon & Asparagus Marmalade	\$32



Served Entrées

All Served Entrées Include:
Rolls & Butter
Your Choice of Salad, 2 Sides
Regular & Decaf Coffee, Hot Herbal Tea & Iced Tea

Seafood

Buttery Herbed Breadcrumbs Cod, Dill Cream Sauce	\$32
Pan Roasted Mahi Mahi, Mango Pico de Gallo (GF)	\$34
Char-Grilled Shrimp Skewer, Tomato Confit & Cucumber Salad (GF)	\$32
Pan Seared Salmon, Lemon Herb Crème Fraîche (GF)	\$34
Scallion Bourbon Glazed Salmon (GF)	\$34

Vegetarian

Asian Black Bean Cake, Sweet Thai Chili Sauce	\$29
Korma Tofu	\$29
Jasmine Rice & Seasonal Vegetable Stuffed Zucchini, Marinara	\$28
Vegan Buddha Bowl	\$28
Grilled Portabella Mushroom, Marinara Chard, Zucchini, Squash, Roasted Red Pepper, Wilted Spinach with a Balsamic Reduction	\$29

Combination Plates

3 oz of each protein, pricing available upon request

*A third entrée choice may be added for an additional \$5 per person.
This charge is added to the full guest count.*



Served Entrées

All Served Entrées Include:
Rolls & Butter
Your Choice of Salad, 2 Sides
Regular & Decaf Coffee, Hot Herbal Tea, Iced Tea



Choose 2 sides



Garlic & Herb Green Beans	Chive Whipped Potatoes
Peas & Julienne Carrots	Au Gratin Potato
Roasted Cauliflower & Brussel Sprouts	Seasonal Mac n Cheese
Seasonal Vegetable Medley	Cheesy Polenta
Creamed Corn	Cheddar Smash New Potatoes
Roasted Root Vegetable	Herb Roasted Redskin Potatoes
Honey Cumin Roasted Carrots	Herb Infused Jasmine Rice
Crispy Brussels Sprouts	Rice Pilaf
Steamed Broccoli	Smokey Bacon Hash
Grilled or Steamed Asparagus	Garlic Roasted Fingerling
Roasted Squash Zucchini	Mushroom Herb Farro
Seasonal Succotash	Grilled Vegetable Couscous
Sesame Soy Green Beans, Asparagus, Roasted Red Peppers	



Desserts

House Served Desserts

Buckeye Trifle

Crumbled Chocolate Cookies, Peanut Butter Mousse
& Fresh Whipped Cream, Topped with Mini
Buckeyes

Chef's Choice Seasonal Dessert

Rotating Selection of Chef Curated Desserts that
Highlight the Flavors of the Season

\$6 each

Gourmet Served Desserts

Three Layer Chocolate Cake

Angel Food Cake with Fresh Berries

Strawberry Shortcake

New York Style Cheesecake
with Fresh Berries

Seasonal Cobbler & Sweetened Cream

\$8 each



Dessert Platters



Priced per Dozen

Assorted Mini Desserts

Cheesecakes, Lemon Bars, Iced Brownies

\$30

Bite Sized Strawberry Cupcakes

\$20

Homemade Buckeyes

\$24

Assorted Fresh Baked Cookies

\$18



Dessert Stations



Dessert Stations



\$10 per person
Minimum of 25 guests per station

Cakes & Pies

Assorted Pie Slices & Individual Gourmet Cakes

You Build It Graeter's Ice Cream Sundae

Vanilla, Chocolate & Strawberry Ice Cream with Chocolate, Butterscotch & Strawberry Sauces, Pecans, Cherries & Whipped Cream

Pound Cake Bar

Whipped Cream, Berry Compote, Lemon Curd, Chocolate Sauce, Crème Anglaise, Chocolate Chunks

Warm Cobbler Buffet

Your choice of Southern Style Peach, Apple or Seasonal Cobbler, with Housemade Vanilla & Cinnamon Whipped Cream *Please choose 2 for 50 or more guests



Specialty Buffets

All Buffets Include Regular & Decaf Coffee,
Hot Herbal Tea, Iced Tea
Minimum of 25 Guests

❧ All Specialty Buffets \$34 per person ❧

From the Grill

Grilled Baguette
Vegetarian Cobb Salad
BBQ Pulled Pork
Beet & Black Bean Cake, Red Pepper Marmalade
Tabasco Coleslaw
Roasted Potatoes
Grilled Angel Food Cake with Berry Compote & Whipped Cream

Italian

Soft Garlic Breadsticks
Italian Salad Bowl: Mixed Greens, Pepperoncini, Cucumbers, Tomatoes, Red Onion, Black Olives, Italian Dressing
Grilled Eggplant Parmesan
Chicken Marsala
Creamy Parmesan Polenta
Roasted Brussels Sprouts with Bacon & Balsamic Glaze (vegetarian upon request)
Tiramisu

Southern Favorites

Jalapeno Cheddar Spoonbread
Arugula Salad with Apple, Nuts, Cranberry, Bleu Cheese, Honey-Cider Vinaigrette
Buttermilk Fried Chicken with Waffles & Hot Honey Sauce
Vegetable Gumbo with Rice
Collard Greens with Tomatoes
Black Eyed Peas
Bourbon Banana Pudding Trifle

Mediterranean

Pita & Hummus
Greek Salad
Lemon Garlic Chicken
Falafel with Tzatziki or Tahini Sauce
Herbed Rice
Greek Roasted Vegetables
Baklava Panna Cotta with Candied Pistachio & Walnut Topping

From the Garden

Sourdough with Roasted Garlic Rosemary Butter
Arugula Salad with Roasted Beets, Goat Cheese, Sunflower Seeds, Balsamic Vinaigrette
White Bean & Kale Stew
Caramelized Onion, Mushroom & Herb Tart
Grilled Beets & Sweet Potatoes
Sautéed Green Beans with Tomatoes
Carrot Cake

Retro Dinner Party

Dinner Rolls & Butter
Steakhouse Salad
Vegetarian Stuffed Peppers
Chicken Potpie
Baked Mac & Cheese
Peas & Carrots
Pineapple Upside-down Cake



Build Your Own Buffet

All Buffets Include Rolls & Butter,
Regular & Decaf Coffee, Hot Herbal Tea & Iced Tea
Lunch Pricing Available 11:00a-2:00p
Minimum of 25 Guests

Lunch Buffet

\$30 per person

Includes your choice of 1 Salad,
2 Side Dishes, 2 Entrée Selections
& House Desserts
Available 11:00a-2:00p

Dinner Buffet

\$36 per person

Includes your choice of 2 Salads,
2 Side Dishes, 2 Entrée Selections
& Assorted Dessert Display



Salads



Caesar Salad

Mixed Greens Salad

Seasonal Salad

Italian Pasta Salad

Bruschetta Salad
Buffalo Mozzarella

Pearl Couscous
Grilled Vegetables

Three-Bean Salad



Side Dishes



Cheddar Smashed Redskin Potatoes

Garlic & Herb Green Beans

Garlic Roasted Fingerling Potatoes

Garlic Whipped Potatoes

Green Beans, Mushrooms & Roasted Red
Peppers

Herb Roasted Redskin Potatoes

Herb Whipped Potatoes

Jasmine Rice

Peas & Julienne Carrots

Roasted Cauliflower & Crispy Brussels Sprouts

Roasted Root Vegetables

Roasted Squash & Zucchini

Seasonal Vegetable Medley

Sesame Green Beans, Asparagus, Bell Pepper & Soy

Smoky Bacon Potato Hash

Steamed Broccoli & Cauliflower

Traditional Au Gratin Potatoes



Buffet Entrée Selections



Entrees Your Choice of 2



Pasta & Vegetarian

Housemade Lasagna, choice of Meat or Vegetarian

Toasted Cheese Tortellini, Arugula Pistou,
Crisp Eggplant & Tomato Fondue

Penne Pomodoro, Crushed Tomatoes, Basil &
Olive Oil

Sautéed Potato & Cheese Pierogies, Caramelized
Onion, Cherry Tomato & Roasted Garlic Broth

Grilled or Crispy Eggplant, Crisp Capers, Polenta,
Blistered Cherry Tomatoes & Roasted Garlic
Vinaigrette

Glazed Carrot Falafel Napoleon, Sweet Pea
Mousse, Wilted Spinach & Minted Yogurt

Poultry

Buttermilk Fried Chicken, Black Pepper Gravy

Parmesan Pistou Chicken, Mozzarella Cheese &
Tomato Cream

Grilled Chicken Pomodoro, Crushed Tomatoes,
Basil & Olive Oil

Herb Grilled Chicken Breast, Romesco Sauce

Meat

Rosemary Crusted Pork Loin, Fresh Herbs &
Blackberry Ketchup

Black Pepper Beef Tips, Rice & Spring Onion,
Jalapeno and Cilantro Pesto (Subject to upcharge)

Balsamic & Red Wine Braised Short Rib, Natural
Jus

Cremini Meatloaf, Tomato Glaze

Honey Glazed Ham, Charred Pineapple Chutney

Seafood

Seared Tilapia, Coconut Curry Broth

Buttery Herb Breadcrumb Cod, Dill Cream Sauce

Pan Roasted Mahi Mahi, Mango Pico De Gallo

Pan Seared Salmon, Lemon Crème Fraiche



Beverages

Assorted Sodas

Coke, Diet Coke, Sprite, Lemonade
\$2.50 each

Bottled Water

Dasani
\$2.50 each

Assorted Minute Maid Juice

Orange, Apple, Cran-Grape
\$3 each

Seasonal Infused Water

\$35 per gallon

Housemade Lemonade

\$32 per gallon

Iced Tea

\$25 per gallon



Coffee Stations



Includes Cups, Saucers, Creamer, Sugar & Sweeteners

Crimson Cup Coffee

Regular or Decaf
\$35 per gallon

Hot Herbal Tea

\$35 per gallon

Hot Chocolate

\$30 per gallon



Coffee Enhancements



Coffee House Extras

Cinnamon Sticks, Chocolate Squares, Whipped Cream
& Your Choice of Flavored Syrups:
French Vanilla, Hazelnut, Caramel
\$6 per person



Bar Services

Assorted Sodas

Coke, Diet Coke, Sprite, Lemonade
\$2.50 each

Bottled Water

San Pellegrino Sparkling Water
\$4 each
Dasani Bottled Water
\$2.50 each

Juices

Apple, Cranberry, Tomato & Orange
\$3 each

House Wines

Cabernet Sauvignon, Merlot,
Chardonnay, Pinot Grigio &
White Zinfandel
\$6 per glass

Import Beer

Stella Artois & Rotating Craft Beers
\$5 each

Domestic Beer

Bud Light & Yuengling
\$4 each



Mixed Cocktails



Mixers and garnishes are provided at no additional charge. The Faculty Club reserves the right to make an appropriate substitution if a specific brand is not available.

House	Call	Premium	Ohio Local
Kamchatka	Smirnoff	Absolut	Watershed Vodka
Barton	Seagram's	Tanqueray	Watershed Gin
Castillo	Bacardi Silver	Captain Morgan	Watershed Bourbon
Lauders	Dewar's	Chivas	Seven Brothers Rum
McCormick	Seagram's 7	Crown Royal	
Mattingly & Moore	Jim Beam	Jack Daniel's	
Cash Bar \$7 each	Cash Bar \$8 each	Cash Bar \$9 each	Cash Bar \$10 each
Host Bar \$6 each	Host Bar \$7 each	Host Bar \$8 each	Host Bar \$9 each



Faculty Club Wine List



House Wines



California Table Wine
Cabernet Sauvignon, Merlot, Chardonnay,
Pinot Grigio & White Zinfandel
\$26 per bottle, \$6 per glass



Tier Two Wines



Whites
Choose 1
Coppola Votre Sante, Chardonnay
Starborough, Sauvignon Blanc
Sea Glass, Pinot Grigio

Reds
Choose 1
Coppola Votre Sante, Pinot Noir
Carnivor, Cabernet
Sterling Vintner, Merlot

\$34 per bottle, \$8 per glass



Tier Three Wines



Whites
Choose 1
J Vineyard, Chardonnay
Hahn Estate SLH, Chardonnay
Stag's Leap, Sauvignon Blanc

Reds
Choose 1
Smith & Hook, Cabernet
Smith & Hook, Proprietary Red
Charles Krug, Merlot

\$42 per bottle, \$10 per glass



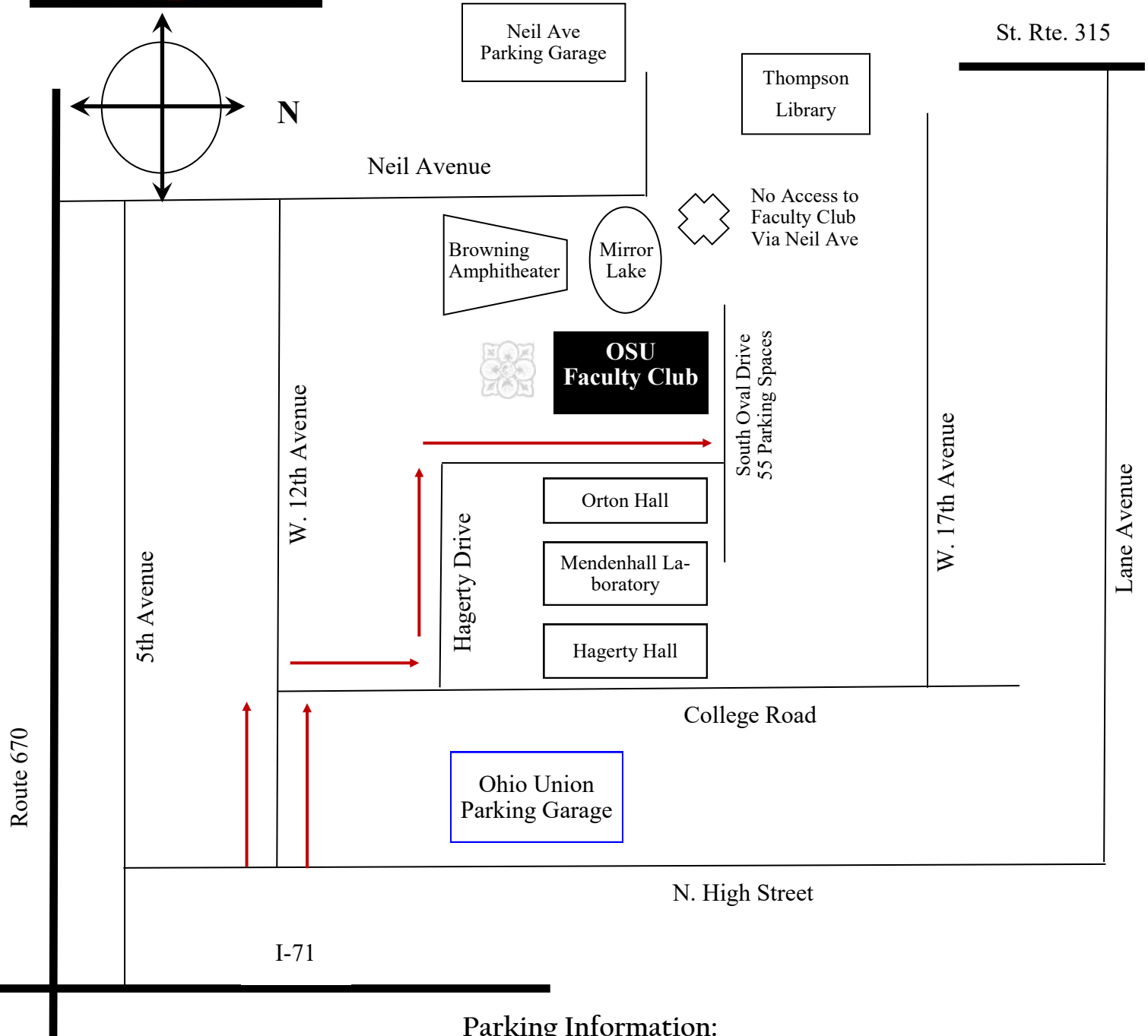
Sparkling



Per Bottle
Cizano Asti Spumante, Italy \$26
Chandon Brut, Spain \$40
Moet Imperial Brut, France \$70



Directions



Parking Information:

The Club is within close proximity to the Ohio Union parking garages located off of College Rd. There are a limited number of parking spaces available to your guests in front of The Club and Orton Hall accessible with appropriate guest parking vouchers during restricted times. Contact your catering manager for detailed parking information.



Membership Opportunities

BE A PART OF THE CLUB A CAMPUS TRADITION SINCE 1923!

MEMBER BENEFITS

DINING OPTIONS

- Main Dining Room (Lunch Monday - Friday)
- Colleagues (Lunch Monday - Friday)
- Thursday Night Dinner
- Special Member Pricing For Catered Events

OVER 60 MEMBER EVENTS EVERY YEAR

Including Tailgates for ALL Home Football Games, Wine Tastings, Beer & Chili Night, Theater Nights, Lobster Dinners, Chef's Gourmet Dinners, Oktoberfest, Brunches, Holiday Brunches and MUCH MORE!

RECIPROCAL MEMBERSHIP PRIVILEGES

- OSU Golf Club
- Capital Club Inc.
- Over 70 City and University Clubs Worldwide

OTHER AMENITIES

- Complimentary Coffee Weekdays
- Member's Lounge & Library
- Computer & Wi-Fi Accessibility

WHO IS ELIGIBLE TO JOIN THE CLUB

- Current and Retired University Faculty, Staff and Administration
- Graduate and Professional Students
- University Alumni
- Parents of Current OSU Students (Non OSU Employees)
- Affiliate Groups such as President's Club, Dental Society, Battelle, Chemical Abstracts, Campus Partners Etc.
- Out of Area, Departmental and Corporate Memberships Available

For additional information visit us online at www.ohio-statefacultyclub.com or contact us by phone at 614-292-2262. Applications are available online or in in our Catering and Membership office, Monday - Friday, 8am-5pm.