

Banquets by the OU INN



OHIO UNIVERSITY INN
And Conference Center

331 Richland Ave.

Athens, Ohio 45701

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Banquets by the OU INN

Breakfast



Breakfast Plates

All Breakfast Entrees include Baskets of Breakfast Breads, Fruit Preserves, Butter and Honey

Beverages Include Coffee (Regular and Decaffeinated), Hot Water, and a Selection of Tea, Fresh Juice. Also includes Creamer and Sugar for Coffee; Honey and Lemon for Tea.

ALL-AMERICAN 16

Scrambled Eggs served with Crisp Bacon or Country Sausage, Fried Breakfast Potatoes and a Seasonal Fruit Cup

HEALTHY START 17

Egg White Frittata, Turkey Sausage , Roasted Redskin Potatoes and Seasonal Fruit Cup

COUNTRY STYLE 18

Scrambled Eggs, Honey Cured Ham Steak, Breakfast Potatoes, Buttermilk Biscuits and Gravy, Seasonal Fruit Cup

UPGRADES

Vanilla Greek Yogurt & Seasonal Berry Granola Parfait 4

Chia Seed Pudding with Mango Puree (v) 5

Apple Cinnamon Muesli with Greek yogurt 5

Smoked Salmon on Half Bagel, Cream Cheese, Diced Onions & Capers 9



Breakfast Buffets

AMERICAN CONTINENTAL 14

Pastries, Bagels, Fruit Flavored Yogurts, Seasonal Fresh Sliced Fruit with Preserves, Cream Cheese, Butter,

Beverages Include Coffee (Regular and Decaffeinated), Hot Water, and a Selection of Tea, Pitchers of Juice & Milk to include 2%. Also includes Creamer and Sugar for Coffee; Honey and Lemon for Tea.

OU INN BREAKFAST 21

Sliced Seasonal Fresh Fruit, Bagels & Muffins, Dry Cereal, Fruit Flavored Yogurts, Fruit Preserves, Butter & Honey, Scrambled Eggs, Crisp Bacon, Country Sausage, Breakfast Potatoes

Beverages Include Iced Tea, Coffee (Regular and Decaffeinated), Hot Water, and a Selection of Tea, Pitchers of Juice to include 2%. Also includes Creamer and Sugar for Coffee; Honey and Lemon for Tea.



BUFFET ENHANCEMENTS (priced per person)

Cold Cereals 2

Greek Yogurt & Seasonal Berry Granola Parfait 3

Breakfast Sandwiches: Bacon OR Sausage with Egg & Cheese, served on a Biscuit 7

Breakfast Burritos: Bacon OR Sausage, Potatoes, Eggs & Cheese wrapped in Flour Tortilla. Served with Salsa & Sour Cream \$6

Hard-Boiled Eggs, peeled 2

Chia Seed Pudding or Apple Cinnamon Muesli 5

Granola & Nutri-Grain Bars 3

Assorted Yogurts in Individual Containers 3

Oatmeal with Raisins & Brown Sugar 3

Belgian Waffles with Maple Syrup 6

French Toast with Maple Syrup 6

Turkey Sausage (3 Links per person) 4

Biscuits & Gravy 5

Egg White Frittata 6

Egg Frittata \$6

Ham Steak 4

Seasonal Berries 5

Omelets Made to Order – 9

To Include: Cheddar Cheese, Green Peppers, Ham, Bacon, Sausage, Mushrooms, Diced Onions, Sliced Roma Tomatoes, Spinach

\$100 Attendant Fee per Attendant

One Attendant per 50 guests



CHAMPAGNE BRUNCH

(minimum of 20 people)

40.95++

Fruit and Berry Display

Assorted Yogurts and Cereals

Danish, Muffins, Bagels, and Croissants

with Cream Cheese, Butter, and Fruit Preserves

Pancakes or Waffles with Berry Coulis

Crisp Field Greens with Assorted Dressings

Fresh Mozzarella and Tomato Caprese with Fresh Basil

Seasonal Vegetable Medley

Roasted New Potatoes

Assorted Desserts

Breakfast Beverage Package

(SELECT 2 ENTREES)

Crustless Mini Quiche

Grilled Breast of Chicken Florentine

Smoked Salmon Platter

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(Attendant Station, Select One)

Omelets Made to Order – To Include: Cheddar Cheese, Green Peppers, Ham, Bacon, Sausage, Mushrooms, Diced Onions, Sliced Roma Tomatoes, Spinach

~Or~

Eggs Benedict- English muffins, biscuits, bagels, croissants

Canadian bacon, American bacon, ham steak, falafel

Lettuce, tomato, avocado, steamed asparagus tips, arugula,

Endless Champagne

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OR Upgrade to our Mimosa Bar (\$9 per person)

Mimosa Bar- house champagne, orange, pineapple, apple, cranberry juices, fruit slices, berries, honey

Banquets by the OU INN

Lunch



Lunch Greens

All items served with Rolls & Butter

Beverages include Iced Tea, Coffee (Regular and Decaffeinated), Hot Water, and a Selection of Teas. Also includes Creamer and Sugar for Coffee; Honey and Lemon for Tea.

CLASSIC CAESAR SALAD 14

Romaine, Shaved Parmesan & House Croutons, Caesar Dressing

Add Chicken (6 oz.) \$7.00; Add Shrimp (5 Pieces) \$8.00; Add Salmon (7 oz.) \$9.00;
Add Steak (7 oz.) \$12.00

STRAWBERRY CHICKEN SALAD 17

Sliced Grilled Chicken atop Mixed Greens, Bleu Cheese, Candied Pecans, Sliced Strawberries & Avocado, Strawberry Vinaigrette

CHICKEN SALAD 16

Diced All-Natural Chicken, Onions, Celery & Grapes, bed of Greens

CUTLER'S CHOPPED SALAD 13

Mixed Lettuce, Bleu Cheese, Tomato, Onion, Cucumber, Bacon & Croutons. Apple Cider Vinaigrette

Add Chicken (6 oz.) \$7.00; Add Shrimp (5 Pieces) \$8.00; Add Salmon (7 oz.) \$9.00;
Add Steak (7 oz.) \$12.00

BLACK AND BLEU SALAD 18

Romaine, Bleu Cheese, Blackened Steak, Fried Onion Straws & Croutons,
Chipotle Ranch Dressing

COBB SALAD 16

Romaine, Hard Boiled Egg, Bleu Cheese, Bacon, Tomato, Cheddar, Turkey & Avocado. Apple Cider Vinaigrette



Lunch Handhelds

18

Served as a Sandwich or Wrap (Gluten-Free Bread Available Upon Request) Sides:
Kettle Chips & Cole Slaw

Beverages include Iced Tea, Coffee (Regular and Decaffeinated), Hot Water, and a Selection of Teas. Also includes Creamer and Sugar for Coffee; Honey and Lemon for Tea.

Can be boxed for \$5.00/person with the addition of whole fruit & a cookie.
Beverages included in boxed lunch include choice of assorted soda, bottled water, iced tea, or bottled juice.

ITALIAN HOAGIE

Porchetta, Ham, Capicola, Salami, Provolone & Roasted Red Peppers, Oregano, Oil & Vinegar, traditional Hoagie Roll

PESTO GRILLED CHICKEN Grilled Chicken with Pesto, Fresh Mozzarella & Tomato,
Served on Brioche Bun

FRENCH TURKEY
on Croissant

Smoked Turkey with Brie Cheese, Spinach, Tomato; Served

FRENCH DIP
traditional hoagie roll
with Au Jus

Shaved Prime Rib with Provolone Cheese, peppers, onions,

CUTLER'S CLUB
Mayonnaise, Sourdough

Ham, Turkey, Bacon, Swiss, Lettuce, Tomato, Red Onion,

ROASTED PORTOBELLO

Roasted Portobello Mushrooms, Spinach, Tomato, Provolone, Garlic Aioli, Sourdough Bead





Lunch Buffets (minimum 20 people)

All buffets include Rolls & Butter

Beverages Include Iced Tea, Coffee (Regular and Decaffeinated), Hot Water, and a Selection of Teas. Also includes Creamer and Sugar for Coffee; Honey and Lemon for Tea.

SOUTHERN-STYLE BUFFET 22

Mixed Greens Salad with Assorted Dressings, Mixed Fruit, Potato Salad, Bone-in Fried or Grilled Boneless Chicken Breast with Garlic Sauce, House Meatloaf, Mashed Potatoes, and Gravy, Southern Style Green Beans with Bacon, Assorted Cakes & Pies

ITALIAN BUFFET 25

Classic Caesar Salad with Caesar Dressing and other Assorted Dressings, Grilled Vegetables with a Balsamic Glaze (served cold), Antipasto Platter, Pasta Primavera with Squash, Zucchini, Onions & Tomatoes, Italian Sausage with Peppers & Onions, Chicken Marsala or Parmesan, Garlic Bread, Mini Cannoli

SALAD & BAKED POTATO BUFFET 19

Field Greens, Crisp Spinach & Romaine, Assorted Dressings, Grilled Vegetables with Balsamic Glaze (served cold), Grilled Chicken Breast

Assorted Toppings to include for Salad: Croutons, Diced Eggs, Carrots, Diced Tomatoes, and Diced Cucumbers

Assorted Toppings to include for Baked Potato: Butter, Sour Cream, Chives, Bacon, Diced Ham, Cooked Broccoli, and Shredded Cheese
Cookies and Brownies

DIY Power Bowl Buffet 21

Field Greens, Grilled Chicken, Quinoa, Brown and White Rice, Corn & Black Bean Mix, Diced Onions, Peppers, Tomato, Avocado, Pickled Onion, Cucumber, Sunflower Seeds, Craisins, Cheddar, Chickpea, Assorted Dressings. Assorted Desserts.



Lunch Buffets (minimum 20 people)

All buffets include Rolls & Butter

Beverages Include Iced Tea, Coffee (Regular and Decaffeinated), Hot Water, and a Selection of Teas. Also includes Creamer and Sugar for Coffee; Honey and Lemon for Tea

DELI LUNCH BUFFET 21

Soup du Jour, Mixed Green Salad with Assorted Dressings, Potato Salad, Coleslaw, Kettle Chips, Roast Beef, Smoked Turkey, Honey Ham, Swiss, Cheddar, Provolone Cheese, Lettuce, Tomato, Onion, Pickles, Selection of Artisan Breads, Assorted Cookies & Brownies

TACORITA 23

Romaine Lettuce with Cilantro Lime Vinaigrette, Fresh Fruit Salad, Corn & Black Bean Salad, Corn Chips, Pico De Gallo & Cheese Sauce, Beef, Chicken, Spanish rice, Refried Beans, Peppers & Onions, Sliced Roma Tomatoes, Shredded Cheddar Cheese, Cotija Cheese, Sour Cream, Flour & Corn Tortillas, Assorted Dessert Bars

LITE & HEALTHY 25

Tomato Basil Soup, Crisp Vegetable Crudit , Orzo Salad, Salad of Seasonal Mix Greens with Assorted Low-Fat Dressings, Steamed Fresh Seasonable Vegetables, Multi-Grain Rolls with Low Fat Butter, Fresh Market Style Fruit, Carrot Cake

Select Two Entrees:

Boneless Breast of Chicken with Lemon and Fresh Herbs

Baked Salmon Fillet on a Bed of Fresh Spinach

Wheat Pasta with Marinara Sauce



Lunch Buffets (minimum 20 people)

All buffets include Rolls & Butter

Beverages Include Iced Tea, Coffee (Regular and Decaffeinated), Hot Water, and a Selection of Teas. Also includes Creamer and Sugar for Coffee; Honey and Lemon for Tea

ASSORTED WRAPS & SANDWICHES (choose 3) 23

Included: Fresh Garden Salad with Assorted Dressings, Kettle Chips, Fresh Cut Fruit
Potato Salad, Assorted Desserts

CALIFORNIA WRAP: Smoked Turkey, Avocado, Mayonnaise, Lettuce, and Mozzarella Cheese Wrapped in a Flour Tortilla

HAM & SWISS WRAP: Lettuce & Tomato wrapped in a Flour Tortilla

GRILLED SQUASH, TOMATO, AND PORTOBELLO MUSHROOM WRAP: Fresh Mozzarella and Pesto Spread on Flour Tortilla

CHIMICHURRI FLANK STEAK WRAP: Marinated Flank Steak with Sautéed Peppers & Onions with Lettuce and Cheddar Cheese. Served with a Chimichurri Sauce

CUTLER'S CLUB: Turkey, Ham, Lettuce, Tomato, Onion, Swiss, Mayo, Bacon

CHICKEN CORDON BLEU: Grilled Chicken (Cold), Ham, Swiss, Mayo

ROAST BEEF: Roasted Beef, Horseradish Mayo, Lettuce, Tomato

ITALIAN: Ham, Salami, Pepperoni, Lettuce, Tomato, Provolone, Oregano, Apple Cider Vinaigrette

SALAD BAR 19

Cup of Soup: Chef's Selection, Selection of Greens to Include: Green Leaf Lettuce & Romaine, Assorted Dressings to Include: Ranch, Caesar, and Balsamic Vinaigrette, Chicken Salad, Diced Ham, Grilled Chicken (chopped, for salad addition), Chopped Cucumber, Chopped Tomato, Chopped Onion, Shredded Carrots, Diced Bacon, Chopped Fresh Hard-Boiled Egg, Selection of Cheeses to Include: Parmesan, Cheddar, and Bleu Cheese, Croutons, Assorted Desserts

Lunch Entrees

All entrees include Fresh Garden Salad with Assorted Dressings, Starch, Vegetable, Rolls, and Butter

Beverages Include Iced Tea, Coffee (Regular and Decaffeinated), Hot Water, and a Selection of Teas. Also includes Creamer and Sugar for Coffee; Honey and Lemon for Tea.

Salads:

Bibb Salad: Dried Fruit, Cucumber, & Tomato. Served with Assorted Dressings

Garden Salad: Baby Field Greens, Cucumbers, Carrots, Tomatoes. Served with Assorted Dressings

Caesar Salad: Shaved Parmesan & Parmesan Crisps, Croutons. Served with Assorted Dressings

Spinach Salad: Spinach, Carrots, Red Onions, Croutons, Tomatoes. Served with Assorted Dressings

Starches/Sides:

Buttermilk Mashed Potatoes, Baked Potato with Butter & Sour Cream, Mashed Sweet Potato, Wild Rice Pilaf, Roasted Red Skin Potatoes, Vegetable Cous-Cous, Seasonal Roasted Root Vegetables (to include Potatoes, Parsnips, Turnips, Beets),

Vegetables:

Broccoli Casserole, Seasonal Julienne Vegetables, Ginger Glazed Baby Carrots Southern Style Green Beans w/ Bacon, Asparagus, Roasted Brussel Sprouts, Sautéed Corn, Roasted Cauliflower



Lunch Entrees

19

GRILLED CHICKEN

6 oz. Herb-Marinated Grilled Chicken Breast au jus

FRIED CHICKEN

6 oz. Buttermilk Fried Bone-in Chicken Breast

CHICKEN PARMESAN

6 oz. Breaded Chicken Breast with Marinara & Provolone

ROASTED TURKEY

(Minimum 15 guests)

6 oz. Slow Roasted Turkey Breast with Gravy

ROASTED BEEF SIRLOIN

(Minimum 15 guests)

6 oz. Served with a Caramelized Onion Demi-glace

BEEF POT ROAST

(Minimum 15 guests)

6 oz. Served with stewed potatoes and vegetables

ROASTED PORK LOIN

(Minimum 15 guests)

6 oz. Sliced Roasted Pork Loin with a Molasses Peppercorn Glaze or Grain Mustard



Lunch Entrees

BLACKENED TILAPIA 18

6 oz. Served with Pineapple Fruit Salsa

HERB GRILLED SALMON 24

6 oz. Served with a Lemon Butter Sauce

ROASTED VEGETABLE HOMINY 17

Garlic Roasted Seasonal Vegetables, Stewed Black Beans, Sautéed White Hominy
(Entrée does not come with Starch or Vegetable)

EGGPLANT & PORTOBELLO STACKER 16

Balsamic Roasted Portobello Mushrooms Caps combined with Fried Eggplant and Ricotta Cheese. Topped with Marinara Sauce and Provolone
(Entrée does not come with Starch or Vegetable)

ZUCCHINI LASAGNA 20

(Minimum 10 guests)

Thinly Sliced Zucchini Noodles Layered with Cheese and Marinara Sauce with Roasted Seasonal Vegetables

(Entrée does not come with Starch or Vegetable)

STUFFED MUSHROOM 17

Stuffed Portobello Mushroom with Breadcrumbs, Sundried Tomatoes, Feta Cheese & Herbed Cream Cheese (Entrée does not come with Starch or Vegetable)



Lunch Desserts

5



DARK CHOCOLATE MOUSSE

Served in a Chocolate Cup with Raspberry Coulis

GERMAN CHOCOLATE CAKE

Served with Chocolate Drizzle & Whipped Cream

CARROT CAKE

Served with Caramel Sauce, Whipped Cream & Toasted Walnuts

LEMON BAR

Served with Raspberry Drizzle. Two Triangle Pieces per Person

NY STYLE CHEESECAKE

Vanilla Bean Cheesecake served with Raspberry Coulis

ICED BROWNIES & COOKIE

One of each on a plate

CHOCOLATE LAYER CAKE

Served with Whipped Cream

SEASONAL PIES

Apple, Pecan or Pumpkin

DESSERT BARS

Cookies & Cream, Lemon Blueberry, Marbled Cheesecake & Apple

FROSTED BERRY TARTLET

(additional \$2.00/person)
Served with Whipped Cream

APPLE BLOSSOM

Apple Filled Dumpling topped with Whipped Cream

Banquets by the OU INN

Receptions



Hors D'oeuvres Displays (priced per person)

DRY SNACK BUFFET	5
Potato Chips, Pretzels & Tortilla Chips Served with French Onion Dip, Salsa & Honey Mustard	
DOMESTIC CHEESE DISPLAY	6
Served with Crackers & Garnished with Fruit	
IMPORTED CHEESE DISPLAY	8
Served with Crackers & Garnished with Fruit	
VEGETABLE CRUDITE	4
Garden Fresh Raw Vegetables Served with Ranch Dressing & Dill Dip	
FRESH FRUIT DISPLAY	5
GRILLED VEGETABLE PLATTER	6
Balsamic Vinaigrette Glaze, Served Cold	
ANTIPASTO PLATTER	9
Selection of Cured Meats, Olives & Pickled Veggies	
TORTILLAS CON QUESO	5
White Corn Tortilla Chips, Served with Queso & Salsa	
HUMMUS	8
Served with Pita & Assorted Raw Vegetables	



Hors D'oeuvres

(priced per 12 pieces)

SILVER 20

DEVEILED EGGS
With Bacon & Chives

ASSORTED FINGER SANDWICHES
Turkey, Ham & Cucumber served on Assorted Bread with Mayo

PORK BELLY & APPLE SKEWER
Roasted apple, brown sugar, pork belly

CHIPS & SALSA CUPS
Fresh tortilla chips, house Pico de Gallo

HUMMUS CUPS
Carrot, Cucumber, and Celery sticks in house Hummus

STUFFED JALAPENO POPPERS
Served with Ranch

FRIED RAVIOLI
Served with Marinara Sauce

ASSORTED MINI DEEP-DISH PIZZAS

GOLD 24

PEPPERED BOURSIN CHEESE
in Mini, Phyllo Cup served with Sundried Tomato

Meatball Shooters
House meatballs, Pomodoro sauce

BRIE & BERRY DRIZZLE
Served on a Baguette

SMOKED TURKEY PINWHEELS
Served with Cream Cheese and Bacon in a Flour Tortilla and Sliced into bitesize pieces

VEGETARIAN PINWHEELS
Served with Cream Cheese and Fresh Vegetables in a Flour Tortilla and Sliced into bitesize pieces

BLACKENED CHICKEN
In Mini, Phyllo Cup served with Guacamole & Sour Cream

PESTO SHRIMP
On Baguette
PORK POTSTICKERS
Served with Sweet Soy Dipping Sauce

VEGETABLE POTSTICKERS
Served with Sweet Soy Dipping Sauce

BREADED CHICKEN TENDERS
Served with Ranch & BBQ Sauce

CHICKEN SATAY
On Bamboo, Skewers served with Peanut Sauce

BEEF SATAY
On Bamboo, Skewers served with Peanut Sauce

Hot Hors D'oeuvres (priced per 12 pieces)

PLATINUM

29

CHICKEN QUESADILLAS

Served with Salsa and Sour Cream

VEGETABLE QUESADILLAS

Served with Salsa and Sour Cream

CRAB RANGOON

Served with Sweet and Sour Sauce

SCALLOPS WRAPPED IN BACON

COCONUT SHRIMP

Served with Sweet Chili Sauce

PROSCIUTTO-WRAPPED MELON BALLS

Melon Balls wrapped in Prosciutto

BLACK & BLEU STEAK

Blackened Steak, Romaine Lettuce, Bleu Cheese in
Mini Phyllo Cup

FIG & PROSCIUTTO SKEWERS

Black mission figs, wrapped in la quercia prosciutto

BUFFALO CHICKEN WINGS

Served with Bleu Cheese Dressing

TITANIUM

32

MINI BEEF WELLINGTON

MINI CRAB CAKES

House Remoulade

SPANAKOPITA

Served with Spinach & Feta Cheese

BEEF BROCHETTE SKEWERS

Onions, peppers, A-1 Aioli

MOZZARELLA STUFFED ARANCINI

Fried risotto balls, marinara

CARNITAS OR VEGETABLE EMPANADAS

PHYLLO WRAPPED ASPARAGUS & PARMESAN CHEESE

CARVING STATIONS (serves approx. 40 guests)

Carver Fee - \$100/Carver

One Carver per Station

SIRLOIN ROAST

375

Served with Au Jus, & Horseradish Cream Sauce
Rolls & Butter

ROASTED TURKEY

200

Served with Whole Grain Mustard, & Cranberry Relish
Rolls & Butter

BAKED HAM

220

Served with Grilled Pineapple Chutney & Grain Mustard
Rolls & Butter

PRIME RIB

425

Served with Au Jus & Horseradish Cream Sauce
Rolls & Butter



Action & Display Stations

*Minimum of Three * (Priced Per Person)

FAJITA DISPLAY STATION 14

Build Your Own

Choice of Marinated Beef and Chicken Seared with Lime Juice, Flour Tortillas

Toppings to Include: Sliced Onions, Sliced Green Peppers, Grated Cheddar Cheese, Jalapeno Peppers, Sour Cream, Salsa, Guacamole

SALAD BAR DISPLAY STATION 16

Build your Own

Selection of Greens to Include: Green Leaf Lettuce, Romaine, and Spring Mix

Assorted Dressings to Include: Ranch, Caesar, and Balsamic Vinaigrette

Toppings to Include: Chicken Salad, Diced Ham, Diced Turkey, Grilled Chicken (chopped, for salad addition), Chopped Cucumber, Chopped Tomato, Chopped Onion, Chopped Fresh Hard-Boiled Egg

Selection of Cheeses to Include: Parmesan, Cheddar, and Bleu Cheese, Croutons
Rolls and Butter

MAC & CHEESE DISPLAY STATION 13

Help Yourself

Baked Mac and Cheese with Herbed Breadcrumbs

Loaded Mac and Cheese with Bacon & Chives, Fried Mac and Cheese Bites

PASTA ACTION STATION 16

Made to Order

Choice of Tortellini, Farfalle, Penne or Linguini Pasta (Up to 3)

Choice of Marinara, Pesto Cream Sauce, or Alfredo Sauce (Up to 2)

Grilled Chicken, Italian Sausage & Primavera Vegetables

*attendant fee - \$100

*one attendant per 35 guests

POTATO DISPLAY STATION 12

Build your Own

Buttermilk Mashed Potatoes, Garlic Mashed Potatoes, Mashed Sweet Potatoes, Tater Tots, Baked Potatoes (Choice of 3)

Toppings to Include: Chopped Bacon, Cheddar Cheese, Ketchup, Honey Mustard, BBQ Sauce, Sour Cream, Onions, Chili

SUNDAE DISPLAY STATION 8

Build your Own

Bowls of Rich Vanilla Ice Cream and Chocolate Ice Cream

Toppings to Include: Crushed Oreos, Sprinkles, Caramel and Chocolate Syrup, Candied Pecans, Cherries, Chocolate Chips & Whipped Cream

Action & Display Stations (Con't)

*Minimum of Three * (Priced Per Person)

DIP DISPLAY STATION 10

Help Yourself

Dippers to Include: Tortilla Chips, Raw Veggies (Carrot Sticks, Celery, Green Peppers) Kettle Chips, Baguette Pieces, Pretzel Rods

Dips to Include: Buffalo Chicken Dip, Hummus with Roasted Red Peppers, Spinach & Artichoke Dip, Reese's Cheesecake Dip

SLIDERS DISPLAY STATION 14

Help Yourself

Pulled Pork Sliders, Cheeseburger Sliders, Meatball Sliders
Kettle Chips, Fresh Fruit Display



Banquets by the OU INN

Dinner



Dinner Entrees

All entrees include Fresh Garden Salad with Assorted Dressings, Starch, Vegetables, Dessert, Rolls, and Butter

Beverages Include Iced Tea, Coffee (Regular and Decaffeinated), Hot Water, and a Selection of Teas. Also includes Creamer and Sugar for Coffee; Honey and Lemon for Tea.

Salads:

Bibb Salad: Dried Fruit, Cucumber, & Tomato. Served with Assorted Dressings

Garden Salad: Baby Field Greens, Cucumbers, Carrots, Tomatoes. Served with Assorted Dressings

Caesar Salad: Shaved Parmesan & Parmesan Crisps, Croutons. Served with Assorted Dressings

Spinach Salad: Spinach, Carrots, Red Onions, Croutons, Tomatoes. Served with Assorted Dressings

Starches/Sides:

Buttermilk Mashed Potatoes, Baked Potato with Butter & Sour Cream, Mashed Sweet Potato, Wild Rice Pilaf, Roasted Red Skin Potatoes, Vegetable Cous-Cous, Roasted Root Vegetables (to include Potatoes, Parsnips, Turnips, Beets)

Vegetables:

Broccoli Casserole, Seasonal Julienne Vegetables, Ginger Glazed Baby Carrots Southern Style Green Beans w/ Bacon, Asparagus, Roasted Brussel Sprouts, Sautéed Corn, Seasonal Roasted Cauliflower



Dinner Plates

Poultry & Pork

26

ROASTED CHICKEN MARSALA

6 oz. Breast with Assorted Mushrooms & Vidalia Onions

HERB SEARED CHICKEN

6 oz. Breast Topped with Capicola OR Prosciutto

GRILLED CHICKEN

6 oz. Breast with Vine Ripened Tomatoes, Fresh Basil & Fontina Cheese, served with Roasted Garlic Sauce

ROASTED PORK LOIN

8 oz. Portion served with Caramelized Apple Confit OR Grain Mustard Sauce

Beef

NY STRIP STEAK

12 oz. Strip with Signature Steak Oil

47

ROASTED FILET MIGNON

5 oz. or 8 oz. Filet Mignon with Honey/Thyme Glaze & Au Jus

44 or 53

RIBEYE STEAK

12 oz. Boneless Filet with Signature Steak Oil

50



Dinner Plates

FISH

FRESH-GRILLED SALMON 35

8 oz. Filet with Citrus Lemon Sauce

POTATO CRUSTED COD 29

8 oz. Filet with Sundried Tomato Basil Cream Sauce

SOLE 33

8 oz. Roasted Alaskan Sole with Crab Stuffing and Cream Sauce

DUET PLATES

45

CHICKEN & BEEF

6 oz. Roasted Chicken Breast & 3 oz. Medallions of Beef, with Onion Confit & Mushroom Demi-Glace

SALMON & BEEF

6 oz. Salmon Filet & 3 oz. Medallions of Beef, with Grilled Artichokes with White Wine Sauce

SALMON & CHICKEN

6 oz. Salmon Filet & 6 oz. Roasted Chicken Breast, with Roasted Peppers & Chive Sauce



Dinner Plates

VEGETARIAN

MUSHROOM RISOTTO 25

with Roasted Vegetables
(Entrée does not come with Starch or Vegetable)

PAPPARDELLE PASTA 22

with Lemon-Olive Oil Sauce, Roasted Garlic, Sundried Tomatoes & Roasted Carrot
(Can be made Vegan upon Request with Corn Penne Pasta)
(Entrée does not come with Starch or Vegetable)

POTATO LASAGNA 25

with Orzo Pasta
(Can be made Vegan upon Request with Vegan Cheese for \$2.00/person)

ROASTED VEGETABLE HOMINY 22

Garlic Roasted Seasonal Vegetables, Stewed Black Beans, Sautéed White Hominy
(Entrée is not served with starch or vegetable)

EGGPLANT & PORTOBELLO PARMESAN 23

Balsamic Roasted Portobello Mushrooms Caps combined with Fried Eggplant and Ricotta Cheese. Topped with Marinara Sauce and Provolone

(Entrée does not come with Starch or Vegetable)
(Can be made Vegan upon Request with Vegan Cheese for \$2.00/person)

TOFU STIR-FRY 20

Sesame Roasted Tofu, Napa Cabbage, Red Onion, Red Peppers, Carrots, Cilantro, Steamed, Rice & Soy Sauce
(Entrée does not come with Starch or Vegetable)



Dinner Plates

DESSERTS

DARK CHOCOLATE MOUSSE

Served in a Chocolate Cup with Raspberry Coulis

APPLE BLOSSOM

Apple Filled Dumpling topped with Whipped Cream

GERMAN CHOCOLATE CAKE

Served with Chocolate Drizzle & Whipped Cream

CARROT CAKE

Served with Caramel Sauce & Toasted Walnuts

LEMON BAR

Served with Raspberry Drizzle. Two Triangle Pieces per Person

NY STYLE CHEESECAKE

Vanilla Bean Cheesecake served with Raspberry Coulis

ICED BROWNIE & COOKIE

One of each on a plate

CHOCOLATE LAYER CAKE

Served with Whipped Cream

SEASONAL ASSORTED PIES

Apple, Pecan, or Pumpkin

DESSERT BARS

Cookies & Cream, Lemon Blueberry, Marbled Cheesecake & Apple

FROSTED BERRY TARTLET

Served with Whipped Cream



Dinner Buffet (minimum 30 people)

(2) Entree Buffet - 40

(3) Entree Buffet - \$48

Included in Buffet:

Sliced Fruit Platter, Pasta Salad, Mixed Greens Salad with Assorted Dressings,
Assorted Desserts, Rolls & Butter

Beverages Include Iced Tea, Coffee (Regular and Decaffeinated), Hot Water,
and a Selection of Hot Teas. Also includes Creamer and Sugar for Coffee; Honey
and Lemon for Tea.

Select (2) OR (3) Entrees

Herb & Garlic Grilled Chicken with Garlic Sauce
Stuffed Chicken with Spinach, Roasted Peppers & House-Made Boursin Cheese
Grilled Salmon with Lemon Cream Sauce
Roasted Pork Loin with a Grain Mustard Sauce
Vegetarian Lasagna
Sliced Sirloin with Caramelized Onions and a Mushroom Demi-glace

Select (2) Starches

Buttermilk Mashed Potatoes
Whipped Sweet Potato
Roasted Potatoes
Au Gratin Potatoes
Baked Potatoes with Sour Cream & Butter
Long Grain Wild Rice Pilaf
Vegetable Cous-Cous
Seasonal Roasted Root Vegetables

Select (1) Vegetable

Seasonal Vegetable Medley
Sautéed Corn
Ginger Glazed Baby Carrots
Southern Style Green Beans
Broccoli Casserole
Roasted Cauliflower
Asparagus

Buffet Upgrades

5-6 oz. Filet Mignon 19.00/person

12 oz. NY Strip 12.00/person

Prime Rib 10.00/person



Themed Dinner Buffets (minimum 30 people)

Beverages Include Iced Tea, Coffee (Regular and Decaffeinated), Hot Water and a Selection of Hot Teas. Also includes Creamer and Sugar for Coffee; Honey and Lemons for Tea.

LITTLE ITALY 35

Chilled Antipasto Display
Tossed Garden Salad with Italian Vinaigrette
Caesar Salad with Parmesan Croutons
Rotini Pasta Salad

~

Choice of 2:
Shrimp Scampi over Linguini Pasta
Chicken Parmesan
Lasagna (Meat or Vegetable)
Eggplant Parmesan

~

Sautéed Vegetable Oreganato
Herb Roasted Potatoes
Garlic Bread

~

Cheesecake with Strawberry Garnish
Mini Cannoli's



SOUTHWESTERN 35

Chicken Tortilla Soup
Three Bean Salad with Jalapenos
Mixed Garden Greens with Assorted Dressings

~

Choice of 2:
Tequila-Lime Marinated Chicken with Fresh Cilantro
BBQ Beef Brisket
Tilapia Vera Cruz

~

Seasonal Vegetable Medley
Spanish Rice
Chorizo Mashed Potatoes

~

Assorted Desserts



BACKYARD BBQ 31

Potato Salad
Cole Slaw
Pasta Salad

~

Hamburgers with Buns
Hot Dogs with Hot Dog Buns
Sliced Cheese
Sliced Tomatoes
Sliced Onions
Lettuce
Pickles
Assorted Condiments

~

Kettle Chips
Southern Style Green Beans with Bacon
Baked Beans

~

Sliced Watermelon
Chocolate Brownies
(Add BBQ Chicken \$2.00/person)
(Add BBQ Ribs, Market Price Per Rack)

Themed Dinner Buffets (minimum 30 people)

Beverages Include Iced Tea, Coffee (Regular and Decaffeinated), Hot Water and a Selection of Hot Teas. Also includes Creamer and Sugar for Coffee; Honey and Lemon for Tea.

BBBQ- Bougie BBQ 37

Redskin Potato Salad
Pasta Salad
Cole Slaw
~

Choice of 2:

Smoked Sliced Brisket
House-made Bratwurst
Kobe Beef Hot Dogs
Wagyu Beef Burgers
~

Fresh Ohio Corn on the Cobb
Fresh Fried Potato Chips
Pretzel Buns (if applicable)
Texas Toast
~

Texas Sheet Cake
Pound Cake with fresh berries & whipped cream

Crawfish Boil 35

Hush Puppies
Three Bean Salad with Jalapenos
Mixed Garden Greens with Assorted Dressings
~

Whole Crawfish
Andouille Sausage
Redskin Potatoes
Corn on the Cobb
~

Fresh Sautéed Vegetable Medley
Cajun Rice
Chorizo Mashed Potatoes
~

Beignets
Pound Cake with fresh berries & whipped cream

Cincinnati Style 33

Potato Salad
Cole Slaw
Pasta Salad
~

Pulled Pork Sliders
Hot Dogs
Cincinnati Style Chili
Diced Onions
Shredded cheese
Spaghetti
Buns
~

Kettle Chips
Baked Beans
~

Chocolate Brownies & Dessert Bars



Themed Dinner Buffets (minimum 30 people)

Beverages Include Iced Tea, Coffee (Regular and Decaffeinated), Hot Water, and a Selection of Hot Teas. Also includes Creamer and Sugar for Coffee; Honey and Lemon for Tea.

Capital City 37
Chilled Antipasto Display
Tossed Garden Salad with Italian Vinaigrette
~
Roasted and sliced sirloin
Chicken Florentine
~
Sautéed Vegetable Oreganato
Herb mashed Potatoes
Garlic Bread
Roasted root vegetables
~
Assorted desserts

Cleveland Classics 35
Reuben pouches
Charcuterie board
~
Pierogies
Fresh House Sausage Crumbles
Roasted pork Loin
Sauerkraut
~
Seasonal Vegetable Medley
Garlic Mashed Potatoes
~
Assorted Desserts



Meeting Breaks & Snacks (Priced per Person)

AFTERNOON DELIGHT 8

Selection of Freshly Baked Cookies
Beverages Include Assorted Sodas, Coffee (Regular and Decaffeinated), Hot Water, and a Selection of Teas. Also includes creamer and sugars

BAGEL BAKERY 9

A selection of Bagels accompanied by Smoked Salmon Cheese Spread, Vegetable Cream Cheese, and Whipped Cream Cheese. Beverages Include Chilled Fruit Juice, Coffee (Regular and Decaffeinated), Hot Water, and Teas. Also includes Creamer and Sugars

FRENCH CAFÉ 9

Biscotti, Miniature Croissants with Sliced Apples, and Whipped Peanut Butter
Beverage Includes Selections of Two Specialty Coffee Flavors (Choice of – Toffee Nut, Vanilla, Caramel, or Chocolate)
Coffee Service including Shaved Chocolate, Whipped Cream, Caramel, and Chocolate Syrups

CHOCOLATE INTERLUDE 9

Chocolate Chip Cookies, M&M's, Hershey's Kisses, Brownies and Fresh Fruit Selections, Chocolate Fondue.
Beverage Includes Ice Cold Pitchers of Milk

ASSORTED FRUIT JUICES 4

Selection of 3 chilled fruit juices in carafes on ice.
Priced upon per Person, Per Break

COFFEE BREAK 6

Regular and Decaffeinated, Hot Water and a Selection of Teas
Included are Creamer and Sugar for Coffee; Lemons and Honey for Hot Tea.

FRENCH CONNECTION 9

Extra Sharp Cheddar and Brie Cheeses served with Baguettes, Grapes and Fresh Strawberries, Almonds, and Berry Compote. Beverages Include Mineral and Spring Waters, Soft Drinks, Coffee (Regular and Decaffeinated), Hot Water, and Teas. Creamer and Sugars for Coffee are also included

THE HEAD START 9

Ham, Egg and Cheddar Cheese Biscuits, Sausage Biscuits, and Sliced Fresh Fruit Display
Beverages Include Chilled Fruit Juices, Coffee (Regular and Decaffeinated), Hot Water, and Teas. Also includes Creamer and Sugars for Coffee.

FROM THE ORCHARD 8

Red Delicious Apples and Bartlett Pears, Oatmeal Raisin Cookies, and Nutri-Grain Bars
Beverages Include Apple Juice, Chilled Grape Juice, Coffee (Regular and Decaffeinated), Hot Water, and Teas. Also included is Creamer and Sugars for Coffee.

STRESS BREAK 9

Selection of Yogurt, Granola Bars, Fresh Whole Fruit, Crisp Vegetables, and Dip
Beverages Include Sparkling and LIFE Water

Meeting Breaks & Snacks (\$10 per Person)

SOUTHWESTERN BREAK

Chili Con Queso with Tortillas, Guacamole Dip with Nachos, Tortilla Chips, Salsa & Sour Cream.

Beverages Include Coffee (Regular and Decaffeinated), Hot Water, and Teas. Sparkling waters. Also included is Creamer and Sugars for Coffee

TROPICAL BREAK

Fresh Fruit Kabobs, Macadamia Nut Cookie, and Lemon Bars.

Beverages Include Individually Bottled Juices, Coffee (Regular and Decaffeinated), Hot Water, and Teas. Also included is Creamer and Sugars for Coffee

SUNDAE BAR

Create-Your-Own Sundae with our Rich Vanilla Ice Cream, a Luscious Selection of Toppings including Crushed Oreos, Sprinkles, Caramel and Chocolate Syrup, Candied Pecans, Cherries, Chocolate Chips & Whipped Cream.

Beverages to include Regular and Decaffeinated Coffee, Hot Water, and a Selection of Teas. Also includes Creamer and Sugar for Coffee; Honey and Lemons for Tea

SWEET & SALTY

Trail Mix & Potato Chips in Individual Bags, Fresh Baked Assorted Cookies

Chocolate Covered Pretzel Rods

Beverages to include Regular and Decaffeinated Coffee, Hot Water, and a Selection of Teas. Also includes Creamer and Sugar for Coffee; Honey and Lemon for Tea.



Banquets by the OU INN

Beverages



Bars (\$100.00 Bartender Fee)

Beverages charged based upon consumption

CASH BAR OR HOST BAR Includes set-ups and mixers

Call Brand Cocktails

7

Castillo Rum/ Ron Rico Dark Rum / Kentucky Gentleman Bourbon Whiskey / Kessler's Whiskey/ Baron / Vodka & Gin / Iverhouse Scotch

Premium Brand Cocktails

8

Bacardi Silver Rum/ Captain Morgan Dark Rum/ Jim Beam Bourbon Whiskey/ Jack Daniels Whiskey/ Tito's Vodka/ Beefeaters Gin/
Dewar's White Label Scotch

Domestic Beer

5

Budweiser, Bud Lite, Coors Lite

Import Beer

6

Heineken, Corona, Jackie O's

House Wine by the Glass

8

Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel

Soda

3

Beverages (Charged based upon consumption)

Sodas	3
Bottled Water	3
Gatorade	4
Champagne (bottle)	25
Screwdrivers	10
Bloody Mary's	10
Champagne Punch	6
Iced Tea (3.5 Gallons)	60
Lemonade (3.5 Gallons)	60
Fruit Punch (3.5 Gallons)	60



Banquets by the OU INN

Technology



Banquets by the OU INN

Technology

All-Conference and Meeting rooms come equipped with a Drop-Down Projector Screen which is included in the price of Meeting Room Rental

Wi-Fi Access Codes with Internet Password and Instructions will be placed at each meeting table for attendee's and presenter's use

POPULAR ADD-ONS

LCD Projector	150
Wireless USB Clicker	10
70" LCD TV	150
Conference Speaker Phone	50
Wireless Handheld Microphone	50

A LA CARTE ITEMS

Tripod Easel for Signage	10
Extension Cord	10
AC Power Strip	10
Large White Board	25
Additional Post-it Flipchart Pads	25
Hard Back Easel	10



Banquets by the OU INN

Conference Services

CONFERENCE SPACE

Our conference and meeting rooms can accommodate a variety of events and set up for your next function. Please contact our sales office for more details.

ROOM SET-UP

Our professional staff will set the room to your specifications for your event. Diagrams are encouraged.

LINENS & CENTERPIECES

The Ohio University Inn would like to offer you a selection of linens, napkins, and complimentary centerpieces. The centerpieces include a mirrored tile, pillar candle, and hurricane globe for the perfect amount of candlelight to illuminate your tables.

DESSERTS

You are welcome to make arrangements with a bakery for your desserts. Our experienced staff will be happy to properly cut and serve your cake at no additional charge.

ADDITIONAL SERVICES

We can offer you suggestions on florists, photographers, musicians, and any other special touches that will make your event unforgettable.



DEPOSIT

To confirm your reservation or event as definite, we do request a deposit in the amount of meeting room rental. If cancellation occurs, the deposit is refundable up to 50% of the amount ninety (90) days prior to the event.

GUARANTEES

Confirmation of the number of guests to be served is required no later than (5) business days prior to the scheduled function. You are welcome to increase the guarantee, space permitting. All Hotel charges will be based upon the guaranteed number or the actual number served, whichever is greater.

Banquets by the OU INN

Guest Rooms

The award-winning Ohio University Inn is ideally located in the Athens community. Our **139 guestrooms** including **4 suites** are designed with complete comfort in mind. Guests can also enjoy dining at Cutler's Restaurant or staying healthy in our onsite fitness center or just relaxing at our outdoor pool.

We are pleased to reserve a group of guestrooms for your event.

Contact any of our sales professionals to reserve your next group block, meeting, special event, or company gathering today!

Ohio University Inn & Conference Center
Sales & Catering Department

740-589-3705



Banquets by the OU INN

Catering Guide

GENERAL INFORMATION

Welcome to The Ohio University Inn & Conference Center! We look forward to serving you and your guests. Our staff will assist you in every way possible to prepare for your very special occasion. The following will help us to ensure success together.

Rental charges apply to all rooms used for functions booked throughout the hotel.

FINAL ATTENDANCE GUARANTEES

Confirmation for the number of guests to be served must be received no later than (5) business days prior to the scheduled function, otherwise, the hotel will consider your originally expected number of people to be the guarantee for all charges. All hotel charges will be based upon the guaranteed number or the actual number served, whichever is greater. The guarantee number can be increased within 72 hours; however, the number cannot decrease.

SERVICE FEES & TAXES

A 22% service charge and 7.25% State of Ohio sales tax will be added, when applicable, to all food and beverage and room rental ordered through the catering department.

The Ohio University Inn reserves the right to inspect and control all parties, meetings, receptions, etc. being held on the premises.

All federal, state and local laws about food and beverage purchases and consumption are strictly followed. All food and beverage must be purchased through the hotel. Food and beverage items cannot be taken off the property.



Banquets by the OU INN

Catering Guide

QUALITY SERVICE & PRODUCTS

If the room reserved cannot be made available to the guest, the hotel reserves the right to substitute a similar or comparable room for the function. such substitution shall be deemed by the guest as full performance.

The hotel is not responsible for any loss of material, equipment, or personal belongings left in unattended and/or unsecured rooms or areas. The hotel accepts no responsibility for goods shipped to the hotel prior to scheduled functions or left after a function is completed.

All prices are subject to change pending circumstances with notice.

DEPOSIT & PAYMENT ARRANGEMENTS

All functions require an advance deposit. No reservation or function is firm until the deposit is received. We will refund up to 50% of any deposit for a cancellation that occurs ninety (90) days or longer prior to the function date. All functions are to be paid with cash, check, or credit card prior to the function.

LOSS & DAMAGE

The hotel will not permit the affixing of anything to the walls, floors, or ceiling with nails, staples, carpet tape, or other substances. Please consult the catering department for assistance in displaying all materials.

SPECIAL REQUIREMENTS

Special engineering requirements must be specified to our catering department at least (3) weeks prior to the function. Charges will be based on the labor involved and set-up requirements. A wide selection of audio-visual equipment and services are available through our banquet department on a rental basis. Orders may be placed through the catering department.

ADVANCE SHIPPING GUIDE

The customer is responsible for the arrangements and all expenses of shipping materials, merchandise, exhibits, or any other items to and from the hotel. The hotel is not responsible for damage or loss of any items left in the hotel prior to or following any function. The hotel accepts no responsibility for goods shipped to the hotel prior to scheduled functions or left after a function is completed. The hotel will accept packages two working days prior to the function. Parcels will not be accepted on pallets or skids, and the shipper will be responsible for the loading and unloading of packages into the hotel. hotel packages must be marked appropriately with:

Name of Group and Date of Function

Contact's Name

Ohio University Inn

331 Richland Avenue

Athens, Ohio 45701

The hotel may request the customer obtain and pay for bonded security personnel when valuable merchandise or exhibits are displayed or held overnight in the hotel.