

Autumn 2018



HORS D'OEUVRES

25 Piece Orders

Spicy Chorizo, French Baguette, Chimichurri & Local Petit Greens
\$90

Andouille Sausage, Puff Pastry & Sweet Mustard Chutney
\$90

Fig & Prosciutto Flatbread with Roasted Garlic Rosemary Oil & Crumbled Bleu Cheese
\$80

Shrimp Tostada with Local Wildflower Honey, Apple, Lime, Chipotle & Cilantro
\$80

Swiss Cheese Crostini with Butternut Squash 2 Ways & Tomato Chutney
\$75

PLATED DESSERT

Apple Turnover with Crushed Nut Caramel Sauce
\$6.50

BUFFET SELECTIONS

Refer to Catering Packet for Buffet Prices

ENTREES:

Braised Beef Short Rib with Coloradito Mole, Hominy, Roasted Squash, Corn & Jicama Slaw

Braised Sirloin with Paprika Roasted Baby Carrots, Pumpkin Infused Whipped Potatoes & Choron Sauce

Crisp Pork Tonkatsu OR Chicken Katsu with Sesame Scallion Rice, Marinated Shaved Cabbage, Carrots & Hoisin Drizzle

Rosemary Buttermilk Chicken Cutlets with Roasted Squash, Red Cabbage & Sage Persillade

Beet Cured Salmon, Roasted Fennel, Carrot Barrels, Granny Smith Apples & Bearnaise Sauce

Spaghetti Squash Cod Scampi with Pumpkin Seed Romesco

Crisp Eggplant with Toasted Cheese Tortellini, Capers and Charred Broccoli & Cauliflower Medley

Butternut Squash Tart with Fried Sage, Pomegranate Seeds, Asiago Cheese, Crisp Pear & Local Petit Greens Salad

PLATED SELECTIONS

Includes Served Salad. Refer to Catering Packet for Options

Chargrilled Beef Tenderloin with Coloradito Mole, Hominy, Roasted Squash, Corn & Jicama Slaw
\$36

Cast Iron Seared NY Strip with Paprika Roasted Baby Carrots, Pumpkin Infused Whipped Potatoes & Choron Sauce
\$36

Crisp Pork Tonkatsu OR Chicken Katsu with Sesame Scallion Rice, Marinated Shaved Cabbage, Carrots & Hoisin Drizzle
\$30

Rosemary Buttermilk Airline Chicken Breast with Roasted Squash, Red Cabbage & Sage Persillade
\$30

Beet Cured Salmon, Roasted Fennel, Carrot Mousse, Granny Smith Apples & Bearnaise Sauce
\$32

Spaghetti Squash Shrimp Scampi with Pumpkin Seed Romesco
\$31

Eggplant Au Poivre with Toasted Cheese Tortellini, Capers and Charred Broccoli & Cauliflower Medley
\$29

Butternut Squash Tart with Fried Sage, Pomegranate Seeds, Asiago Cheese, Crisp Pear & Local Petit Greens Salad
\$28

Catering

THE  CLUB
AT THE OHIO STATE UNIVERSITY

Creative Cuisine. Superior Service. Elegant Event Space.