



*Fresh to Go*

**DELIVERY AND  
PICK UP MENU**

**THE FACULTY CLUB**  
*at The Ohio State University*

# Breakfast



---

## **PASTRY PACKAGE | \$12 PER PERSON**

*Minimum of 15 people*

Muffins | Scones | Croissants | Assorted Danishes | Butter & Jelly  
Hot Herbal Tea, Decaf & Regular Coffee

## **HEALTHY START PACKAGE | \$15 PER PERSON**

*Minimum of 15 people*

Seasonal Fresh Fruit | Individual Yogurts | Granola | Breakfast Bars  
Vegan Chia Pudding | Hot Herbal Tea, Decaf & Regular Coffee

# Enhancements & Beverages

---

### **ASSORTED DANISHES**

\$36 per dozen

### **CROISSANTS**

\$30 per dozen

### **ASSORTED BREADS**

\$27 per dozen | **3 dozen minimum**

### **ASSORTED SNACK BARS**

\$20 per dozen

### **VEGAN CHIA PUDDING**

\$22 per dozen

### **CRIMSON CUP**

#### **REGULAR OR DECAF**

\$35 per gallon

### **LEMONADE, ICED TEA OR HOT TEA**

\$25 per gallon

### **SODAS / BOTTLED WATER**

\$2.50 per beverage

### **SPARKLING WATER**

\$4 per beverage

ALL ITEMS MAY CONTAIN NUTS OR WHEAT

## Order Guidelines

All orders must be confirmed via email by an Ohio State Faculty Club  
Staff Member to guarantee the order

\$25 delivery fee for all campus area buildings

**CALL 614.292.2262 -OR- EMAIL [KENDRA@OHIO-STATEFACULTYCLUB.COM](mailto:KENDRA@OHIO-STATEFACULTYCLUB.COM)**

---

# Boxed Sandwiches



---

**\$16 PER PERSON**

**CHOICE OF (1) SIDE**

Italian Pasta Salad | Pearl Cous Cous with Grilled Vegetables | Broccoli Salad (GF) | Fresh Fruit

**CHOICE OF UP TO (3) SANDWICHES**

Includes House Made Chips and Assorted Cookies

**CLUB SANDWICH**

Ham | Turkey | Bacon | Lettuce | Tomato  
Honey Mustard on White Bread

**HAM & SWISS**

Shaved Ham | Swiss | Lettuce | Tomato | Onion  
Honey Mustard on Toasted White Bread

**FC ROASTED TURKEY**

Cheddar | Lettuce | Tomato | Onion House-  
Made Ranch on Toasted Wheat Bread

**GRILLED CHICKEN CAESAR WRAP**

Grilled Chicken | Romaine | Parmesan  
Crisp Croutons | Roasted Corn  
House made Caesar Dressing

**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

**GRILLED PORTABELLA BRUSCHETTA**

*Vegan*

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

# Boxed Salads

---

**\$16 PER PERSON**

**INCLUDES**

Assorted Cookies Display | Assorted Rolls

**MIXED GREENS SALAD**

*Vegetarian / Gluten Free*

Mixed Greens | Tomatoes | Cucumbers  
Spun Carrots | Sweet Peppercorn Vinaigrette

**CHEF'S SEASONAL SALAD**

*Vegetarian / Gluten Free*

**CAESAR SALAD**

*Vegetarian*

**APPLE & CITRUS SALAD**

*Vegetarian / Gluten Free*

Mixed Greens | Orange & Grapefruit Segments |  
Diced Apple | Dried Cranberries | Toasted Walnuts  
| White Balsamic Vinaigrette

**ASIAN CHOPPED SALAD**

*Vegetarian*

Chopped Spinach | Cabbage | Julienne Carrots |  
Cucumber Noodles | Edamame | Chopped Peanuts |  
Crispy Wontons | Sesame Seeds | Sesame  
Vinaigrette

---

# Snacks



MIXED NUTS	\$29 / POUND
SNACKS BARS	\$20 / DOZEN
SNACK MIX	\$12 / POUND
HOUSE MADE CHIPS	\$12 / POUND
CORN TORTILLA CHIPS	\$11 / POUND
PRETZELS	\$9 / POUND
ONION DIP, HUMMUS OR SALSA	\$9 / PINT

## ORDER GUIDE

1 POUND ~ 10 PEOPLE

1 PINT ~ 10 PEOPLE

# Trays

## CHEESE BOARD

with domestic cheeses, specialty crackers & breads

*\*minimum of 25 people\**

## FRESH SLICED FRUIT

## VEGETABLE CRUDITÉS

with buttermilk ranch & hummus

1 TRAY - \$9 PER PERSON

2 TRAYS - \$15 PER PERSON

3 TRAYS - \$22 PER PERSON

# Platters

## SLIDER PLATTER | \$15 per person

Assortment of Mini Sandwiches including:

Vegetarian Falafel | Bacon Cheeseburger | Buffalo Chicken

*\*Sliders will be divided evenly based on count\**

## BREADS & SPREADS PLATTER | \$13 per person

Selection of Black Bean & Corn Relish | Roasted Red Pepper Hummus | Warm Spinach Dip

Corn Chips | Naan Bread | Warm Pretzel Bites

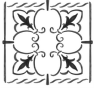
## CHARCUTERIE BOARD | \$17 per person

Assorted Artisan Cheeses | Trio of Cured Meats | Fresh & Dried Fruit | Nuts | Grilled Bread

Pickles | Mustard | Jam

FOOD WILL ARRIVE READY  
TO SERVE, IF HEATING  
UTENSILS / CHAFERS ARE  
NEEDED THERE WILL BE AN  
ADDITIONAL CHARGE

# Hors d'oeuvres



---

MINIMUM OF 40 PIECES | MAXIMUM OF 5 SELECTIONS PER EVENT

FOOD WILL COME READY TO SERVE, ADDITIONAL CHARGE IF HEATING IS NEEDED

## Meat

ASPARAGUS & PROVOLONE WRAPPED PROSCIUTTO (GF) - \$4 per piece

BOURSIN CHEESE TART WITH PROSCIUTTO DUST - \$4 per piece

CHORIZO & CHEDDAR STUFFED MUSHROOM - \$4 per piece

MEATBALLS IN BBQ SAUCE - \$4 per piece

PANCETTA, APPLE BUTTER & BLEU CHEESE FLATBREAD - \$4 per piece

BALSAMIC BEEF & ARUGULA PESTO RICOTTA TOAST - \$4 per piece

BEEF TIPS & SWEET ONION ON GRILLED CHEESE - \$4 per piece

CHARRED SKIRT STEAK, AVOCADO RELISH & MANGO CREME ON CRISP PLANTAIN (GF) - \$6 per piece

## Poultry

BUFFALO CHICKEN PHYLLO CUP WITH BLEU CHEESE & CELERY RELISH - \$4 per piece

CHICKEN, FETA & SPINACH CROSTINI - \$4 per piece

CRISPY CHICKEN & BISCUIT WITH CHARRED ONION VINAIGRETTE - \$4 per piece

CHICKEN, WHIPPED GOAT CHEESE & OLIVE TAPENADE CROSTINI - \$4 per piece

CHICKEN & MUSHROOM ARANCINI WITH TOMATO FONDUE - \$4 per piece

HERB MARINATED CHICKEN WITH FIG JAM & GOAT CHEESE ON TOAST - \$4 per piece

## Seafood

FISH CAKE WITH CORN, JALAPENO & REMOULADE - \$5 per piece

SHRIMP TOAST WITH SRIACHA AIOLI - \$4 per piece

SMOKED SALMON MOUSSE TART WITH CRISP CAPERS & LEMON JEST - \$6 per piece

## Vegetarian

VEGAN OPTIONS AVAILABLE UPON REQUEST

POLENTA BITE WITH BLISTERED GRAPE TOMATO & GRILLED ZUCCHINI (GF) - \$4 per piece

VEGETABLE CREAM CHEESE TART WITH PICKLED CAULIFLOWER - \$4 per piece

VEGAN PUTTANESCA STUFFED MUSHROOM - \$4 per piece

BUTTERNUT SQUASH MOUSSE PHYLLO CUP WITH CANDIED NUTS & CRISP SAGE - \$4 per piece

CARAMELIZED ONION, MUSHROOM & SWISS CHEESE PUFF PASTRY - \$4 per piece

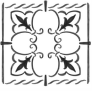
HARISSA FALAFEL WITH PICKLED RED CABBAGE & HERBED YOGURT - \$4 per piece

MINI SPRING ROLLS WITH SWEET THAI CHILI SAUCE - \$4 per piece

---

# Dessert Platters

---



## **ASSORTED MINI DESSERTS | \$32 PER DOZEN**

Cheesecakes, Lemon Bars, Iced Brownies

## **BITE SIZED STRAWBERRY CUPCAKES | \$22 PER DOZEN**

## **HOMEMADE BUCKEYES | \$25 PER DOZEN**

## **ASSORTED FRESH BAKED COOKIES | \$21 PER DOZEN**

## **PETIT FOURS & MACAROONS | \$32 PER DOZEN**

# 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 | Cherries

Pecans | Whipped Cream

*Tailored Menu Options - Just for you*

If you don't find exactly what you're looking for, our Executive Chef is able to create a customized menu based on your preferences and budget.