

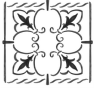


Fresh to Go

**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

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

Bacon | 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

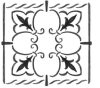
Mixed Greens | Orange & Grapefruit Segments |
Diced Apple | Dried Cranberries | Toasted Walnuts
| White Balsamic Vinaigrette

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

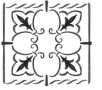
CHARCUTERIE BOARD | \$17 per person

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

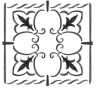
BUTTERNUT SQUASH MOUSSE PHYLLO CUP WITH CANDIED NUTS & CRISP SAGE - \$4 per piece

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.