

# Summer 2019



## HORS D'OEUVRES

*\*25 Piece Orders\**

Lobster Salad on a Johnny  
Cake with Petit Greens  
\$90

Tequila Shrimp, Smashed  
Avocado & Poblano Pepper  
in a Tortilla Cup  
\$90

Mojo Pulled Pork & Pickled  
Radish on an Arepa (GF)  
\$80

Tostones, Ropa Vieja &  
Roasted Pepper Relish (GF)  
\$80

Warm Buffalo Mozzarella  
Bruschetta Tart (V)  
\$75

## SERVED SALAD

Peach Panzanella with Fresh  
Peaches, Bread, Onions,  
Greens, Tomato, Cucumber,  
& White Balsamic Vinaigrette

*\*Included with Plated  
Selections*

## PLATED DESSERT

Peaches & Cream on a  
Sweet Biscuit  
\$6.50

## BUFFET SELECTIONS

*\*Refer to Catering Packet  
for Buffet Prices\**

### ENTREES:

Short Rib Barbacoa with  
Grilled Vegetable Rice,  
Salsa Verde & Queso  
Fresco (GF)  
\$36

Grilled Beef Tips with Crisp  
Sweet Potatoes, Avocado,  
Heirloom Tomatoes,  
Arugula & Rojo Sauce (GF)

Rosemary Fried Chicken  
Breast, Whipped Potato,  
Succotash & Roasted Red  
Pepper Nage

Chicken Milanese with "Off  
the Cob" Street Corn,  
Fingerling Potatoes &  
Heirloom Tomato Salad

Seared Salmon with Red  
Red Stew, Rice & Sweet  
Plantains (GF)

Cornmeal Shake-n-Bake  
Catfish, Smoked Bacon  
Creamed Corn, Seared  
Tomatoes & Spicy  
Remoulade (GF)

Vegetable Pad Thai  
(Vegetarian, can be made  
gluten free upon request)

## PLATED SELECTIONS

*\*Includes Served Salad. Refer  
to Catering Packet for Options\**

Short Rib Barbacoa with  
Grilled Vegetable Rice,  
Salsa Verde & Queso  
Fresco (GF)  
\$36

Grilled Beef Tenderloin with  
Crisp Sweet Potatoes,  
Avocado, Heirloom  
Tomatoes, Arugula & Rojo  
Sauce (GF)  
\$36

Rosemary Fried Chicken  
Breast, Whipped Potato,  
Succotash & Roasted Red  
Pepper Nage  
\$30

Chicken Milanese with "Off  
the Cob" Street Corn,  
Fingerling Potatoes &  
Heirloom Tomato Salad  
\$30

Seared Salmon with Red  
Red Stew, Rice & Sweet  
Plantains (GF)  
\$32

Cornmeal Shake-n-Bake  
Catfish, Smoked Bacon  
Creamed Corn, Seared  
Tomatoes & Spicy  
Remoulade (GF)  
\$32

Vegetable Pad Thai  
(Vegetarian, can be made  
gluten free upon request)  
\$28

# Catering

THE  CLUB  
AT THE OHIO STATE UNIVERSITY

*Inspired Cuisine. Superior Service. Elegant Event Space.*