

The University Center

at Kent State University Stark



MENUS

Your  *University Center.com*

Hors d'Oeuvres

PRICING IS PER PERSON AND DOES NOT INCLUDE
SALES TAX OR 18% SERVICE CHARGE.

Hot Selections

Chicken Satay with Thai Peanut Sauce	2.50
Italian Meatballs	2.50
Sauerkraut Balls with Old World Mustard	2.50
Mushroom Caps Stuffed with Crab or Italian Sausage	2.50
Scallops and Water Chestnuts Wrapped in Bacon	2.75
Mini Crab Cakes.....	2.50
Vegetarian Pot Stickers with Hoisin Sauce	2.25
Mini Egg Rolls with Chinese Mustard	2.25
Mini Quiche.....	2.25
Spanakopita.....	2.25
Risotto Cakes with Marinara and Shaved Parmesan Cheese	2.50
Mini Scallop Soufflés	2.50
Artichoke and Spinach Dip	2.25
Baked Brie with Apricot Preserves.....	2.75

Cold Selections

Antipasti Platter	2.50
Fresh Melon Wrapped in Prosciutto.....	2.50
Assorted Mini Sandwiches.....	2.50
Chilled Jumbo Shrimp with Cocktail Sauce.....	3.00
Crab Dip with Cocktail Sauce	2.50
Smoked Salmon on Herbed Crostini with Whipped Horseradish.....	2.75
Bruschetta with Fresh Tomato, Herbs, Garlic and Oil.....	2.25
Chef's Selection of Fine Cheeses.....	2.50
Fresh Vegetables with Dip.....	2.25
Marinated Grilled Vegetable Platter.....	2.75
Assorted Sushi.....	Market Price
Olive Tapenade on Croûte.....	2.25
Fresh Fruit with Dip	2.50
Chocolate Dipped Strawberries	2.75
Assorted Mini Confectioneries.....	2.50

Nuts and Mints

Bar Mix (Gold Fish, Mini Pretzels and Peanuts)	10.00/lb
Cashews	22.00/lb
Mixed Nuts	14.00/lb
Peanuts	12.00/lb
Butter Mints.....	10.00/lb

Buffet Menu

26.95

All buffets include choice of two entrées and two side dishes, preset house salad with assorted dressings, bread basket, dessert table and non-alcoholic beverages. A carving board selection may be substituted for one of the entrées.

All pricing is per person and does not include sales tax or 18% service charge.

Entrées

BEEF

Beef Stroganoff
Beef Tips and Mushrooms over Fettuccini
English Pot Roast with Oven Roasted Vegetables
Tuscan Meatloaf

POULTRY

Chicken Cacciatore
Herb Roasted Chicken Breast
Chicken with Light Wine and Mushroom Sauce
Chicken Marsala

SEAFOOD

Baked Haddock with Lemon Herb Butter
Tilapia with an Artichoke Parmesan Crust
Sole Amandine with Beurre Blanc Sauce
Broiled Salmon with Corn Salsa

PASTA

Fettuccini Alfredo
Penne Mediterranean
Stuffed Shells with Marinara Sauce
Pasta Primavera

Carving Board Selections

Roast Sirloin of Beef au Jus
Brown Sugar Glazed Virginia Ham
Steamship Round of Pork with Apple Cider Glaze
Roast Turkey Breast with Giblet Gravy
Gingered Flank Steak

Side Dishes

Baked Potatoes	Green Beans Amandine	Broccoli and Cauliflower	Corn O'Brien
Duchess Potatoes	Vegetable Medley	Oven Roasted Reds	Glazed Baby Carrots
Mashed Garlic Potatoes	Steamed Rice	Wild Rice Pilaf	French Cut Green Beans

Dessert Table

Assortment of Cakes and Pies

Sit-Down Dinner Menu

All dinners include two side dishes, house salad with assorted dressings, bread basket, dessert and non-alcoholic beverages. All pricing is per person and does not include sales tax or 18% service charge.

Beef

Roast Sirloin of Beef 24.95

Eight-ounces of thinly sliced oven roasted sirloin finished with a mushroom Madeira sauce

Prime Rib 28.95

A twelve-ounce portion of slow roasted prime rib served au jus

Filet Mignon 32.95

A six-ounce filet mignon cut from the center of the loin wrapped in bacon then charbroiled and topped with herb butter

Roast Tenderloin 32.95

A six-ounce serving of oven roasted tenderloin served on croûte and finished with a port wine reduction

Poultry

Chicken Monterey 24.95

A boneless chicken breast topped with sautéed peppers, onions and tomatoes, smothered in provolone and cheddar cheese

Balsamic Chicken 24.95

A balsamic glazed boneless chicken breast topped with roasted red peppers and accented with a shallot cream sauce

Chicken Asiago 24.95

A boneless chicken breast with an Asiago crust served with a creamy Mornay sauce

Chicken Mediterranean in Puff Pastry 26.95

A boneless chicken breast stuffed with spinach, roasted red peppers and feta cheese, wrapped in puff pastry and served with sherried demi-glace

Pork

Stuffed Pork Chop 24.95

A center cut pork chop with herb stuffing

Herb Roasted Pork Loin 24.95

An herb roasted pork loin with a velvety sherry cream sauce

Roast Pork Tenderloin 28.95

Our most tender cut of pork, perfectly seasoned and roasted, served with a traditional English hunter's sauce

Seafood

Orange Roughy 26.95

Lightly seasoned and broiled with lemon and butter

Pan Seared Salmon 26.95

Topped with a brown sugar and honey glaze

Stuffed Filet of Sole 28.95

Broiled and stuffed with crab imperial

Grilled Halibut Steak 32.95

Charbroiled and finished with herb butter

Pan Seared Chilean Sea Bass 34.95

Peppercorn crusted and served with a beurre blanc sauce

Vegetarian

Grilled Vegetable Risotto 24.95

Fresh vegetables and risotto in a parmesan peppercorn cream sauce

Bowtie Pasta Primavera 24.95

Cherry tomatoes, fresh asparagus tips and broccoli tossed in garlic-infused olive oil

Stuffed Eggplant 26.95

Lightly seasoned and charbroiled, stuffed with a melange of roasted vegetables, served with roasted red pepper sauce

Duet Plates

Chicken and Salmon 32.95

A boneless chicken breast with a four-ounce filet of pan seared salmon finished with piccata sauce

Chicken and Shrimp 34.95

An herb roasted chicken breast served with a skewer of four jumbo shrimp basted with garlic and olive oil

Filet Oscar 36.95

Beef tenderloin served on a bed of asparagus topped with lump crab meat and finished with Béarnaise sauce

Filet Mignon and Chicken 36.95

A four-ounce filet mignon paired with our chicken Francaise and served with English hunter's sauce

Filet Mignon and Stuffed Shrimp 38.95

A four-ounce filet mignon served with four jumbo shrimp stuffed with crab imperial

Side Dishes

Baked Potatoes	Green Beans Amandine	Broccoli and Cauliflower	Corn O'Brien
Duchess Potatoes	Vegetable Medley	Oven Roasted Reds	Glazed Baby Carrots
Mashed Garlic Potatoes	Steamed Rice	Wild Rice Pilaf	French Cut Green Beans

Desserts

Carrot Cake ◇ Chocolate Surrender Cake ◇ Black Forest Cake ◇ Crémé Brûlée
Cheesecake with Berries ◇ Budino with Raspberry Coulis ◇ Assorted Pies

Hors d'Oeuvre Receptions

PRICING IS PER PERSON AND DOES NOT INCLUDE
SALES TAX OR 18% SERVICE CHARGE.
SUBSTITUTIONS AVAILABLE FOR AN EXTRA FEE.

The Bronze Package 26.95

Chef Carved Steamship Round of Pork
with Whipped Horseradish Sauce

Imported and Domestic Cheese Display
with Assorted Crackers

Crisp Vegetable Crudités
with Ranch Dip

Risotto Cakes with Parmesan Cheese
and Marinara Sauce

Vegetarian Pot Stickers
with Thai Peanut Dipping Sauce

Tomato & Herb Bruschetta

Artichoke and Spinach Dip
with Pita Points

Sweet and Sour Meatballs

Assorted Mini Confectioneries

The Silver Package 38.95

Chef Carved Slow Roasted Prime Rib au Jus

Pink Salmon on Sticky Rice Ball
with Wasabi Aioli

Mini Crab Cakes
with Spicy Romaulade Sauce

Sesame Chicken Satay with Thai Peanut Sauce

Italian Antipasti Platter

Chérve Cheese in Tart Shell
Topped with Red Onion Marmalade

Imported and Domestic Cheese Display
with Assorted Crackers

Seasonal Fresh Fruit Display
with Strawberry Yogurt
Dipping Sauce

Assorted Mini Confectioneries



The Royal Package

49.95

THE CARVING BOARD

Chef Carved Peppered Beef Tenderloin
Oven Roasted Turkey Breast
Whipped Horseradish and Honey Mustard
Assorted Rolls

SEAFOOD TABLE

Jumbo Shrimp with Cocktail Sauce
Poached Salmon with Dill Mousse and Crackers
Stuffed Mushrooms with Crab Imperial
Mini Crab Cakes
Mini Scallop Soufflés

HORS D'OEUVRE TABLE

Risotto Cakes with Marinara Sauce and Shaved Parmesan Cheese
Artichoke and Spinach Dip
Italian Meatballs
Grilled Marinated Vegetables
Fresh Melon Wrapped in Prosciutto

ITALIAN ACTION STATION

Antipasti Salad
Bowtie Pasta with Alfredo, Marinara and Italian Meat Sauces
Garlic Breadsticks

COFFEE AND SWEET TABLE

Regular and Decaf Coffee
Hot Tea
Petit Fours
Mini Cream Puffs
Chocolate Dipped Strawberries
Napoleons
Chocolate Éclairs

Bar Service

The number of bars required will be determined by management.
All bars, except Rate Bars, must average 100.00 per hour of activity
or incur a 35.00 fee for each hour the bar is open.

Except for Cash Bars, prices do not include
sales tax or 18% service charge.

Ala Carte Pricing

Domestic Beers	4.00
Import Beers	5.00
Soft Drinks	1.50
Bottled Water.....	1.50
Juice	2.00
House Wines.....	5.00/Glass
	15.00/Bottle
House Premium Wine.....	7.00/Glass
	22.00/Bottle
Call Liquors	5.00/Drink
Premium Liquors	7.00/Drink

Types of Bar Service

CASH BAR

Guests pay for their own drinks as they order them.

INVENTORY BAR

Billing based on the number of drinks ordered.

RATE BAR

Billing based on an hourly rate per guest:
First hour billed at 9.00 per guest.
Each additional hour billed at 6.00 per guest.

BEER and WINE BAR

Beer, wine, soft drinks and bottled water only.
May be a Cash, Inventory or Rate Bar.
If Rate Bar, the following hourly rates apply:
7.00 per hour for the first hour,
5.00 per hour for each additional hour.