



University of Dayton Catering Services

Buffets



Buffet service includes self-serve beverages: iced tea, lemonade and ice water

*Choice of one side dish and **cookies or brownies***

Side dish choices: KU house salad, soup du jour, potato salad, pasta salad, fruit salad

Coffee can be added for an additional cost

Deli Buffet (minimum 10 guests)\$10.95

Choose three from the following meats or salads: Roast beef, ham, turkey, chicken salad, egg salad or savory tuna salad (roasted red pepper hummus available at \$6.25 per pound — great for vegetarians!).

Buffet includes:

Breads, Croissants, Kaiser Rolls

American, Swiss, provolone cheese slices

Lettuce, Tomato, Pickles, Onion, Condiments, Potato Chips

Deluxe Pasta Buffet (minimum 25 guests)\$12.50

Choice of meat or vegetable lasagna, manicotti, cheese tortellini Choice of one pasta- spaghetti, penne or bowtie Pasta Meat Sauce, Vegetarian Marinara Sauce, Alfredo Sauce, Parmesan Cheese Garlic Toast or Potato Rolls.

Pasta Buffet (minimum 10 guests)\$9.50

Choice of one pasta and two sauces from above with garlic toast

Beef Barbacoa, Pork or Shredded Chicken with a Multigrain Bun (minimum 10 guests)\$10.50

Slow-roasted shredded beef, pork or chicken with a side sauce choice of barbecue, teriyaki or guacamole aioli. Accompanied with chips.

Chicken Parmesan (minimum 10 guests)\$11.75

Breaded boneless chicken breast sautéed, then baked in marinara and topped with a mozzarella cheese blend. Served with pasta, marinara and bread sticks.

Pizza Buffet (minimum 10 guest).....Choice of 3 pizzas.....\$10.25

Cheese, Mushrooms, Pepperoni, Sausage, Deluxe or Veggie Deluxe and Garlic Bread Sticks.

South of the Border (minimum 25 guests) *Other sides and desserts are available at an extra charge*...\$10.75

Nacho Chips and Taco Shells, Seasoned Ground Beef, Refried Beans, Fajita-style Chicken, Spanish Rice, Mexican Corn, Assorted Toppings and Crisпитos.

Taco Bar (minimum 10 guests) *Other sides and desserts are available at an extra charge*.....\$8.25

Seasoned Ground Beef or Fajita-style Chicken, Taco Shells, Refried Beans, Assorted Toppings and Crisпитos.

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(Minimum 25 guests)

**Includes two Entrées, two Starches, two Vegetables, two Salads, two Desserts
and Self-serve beverage service (iced tea, water, lemonade)**

Coffee can be added for an additional cost by the gallon

Home-style Buffet.....\$18.95

Salad Selections

KU House Salad

Greek Salad

Caesar Salad

Dinner Rolls or Garlic Bread

Entrée Selections

Fried Chicken

Beef Lasagna

Vegetable Lasagna

Lemon Pepper Tilapia

BBQ or Crispy Oven-Baked Chicken

Baked Whitefish with Fresh Herbs

Chicken Breast Alfredo with Broccoli

Sliced Turkey or Roast Beef with Gravy

Beef Roulade

Penne Pasta or Bowtie Pasta with Choice of two Sauces:

Meat Sauce, Alfredo, Pesto, Marinara

Starch Selections

Buttered Linguini

Mashed Potatoes

Roasted Red Skin Potatoes

Baked Potatoes

Lemon-scented White Rice

Vegetable Selections

Buttered Broccoli

Sweet Corn with Red Peppers

Green Beans Tossed in Garlic Butter

Steamed Baby Carrots

Mixed Vegetables

Dessert Selections

Carrot Cake, Apple Pie, Cream Pies, Layered Double Chocolate Torte

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Chef's Buffet \$24.95

Salads Selections

- Cranberry Walnut Salad
- Layered Romaine and Fresh Spinach Salad
- Citrus Spinach Salad
- Any Salad from the Home-style Menu
- Assorted Artisan Rolls

Entrée Selections

- Roast Round of Beef, *carved to order*
- Roast Turkey Breast, *carved to order*
- Chicken Breast Parmesan
- Almond-crusted Cod Filet
- Rosemary Pork Loin in a Chardonnay Sauce
- Salmon Filet with Dill Sauce
- Chef Herbert's Famous BBQ Salmon
- Caesar Chicken
- Penne Pasta with Mushroom Pesto
- Tips of Beef Tenderloin in a Robust Red Wine Sauce
- Any Entrée from the Home-style Buffet
- New England Style Crab Cakes

Starch Selections

- Creamy Smashed Yukon Gold Potatoes
- Herbed Wild Rice Pilaf
- Pearled Couscous and Red Grains
- Garlic Roasted Red and Gold Potatoes
- Caramelized Onion and Parmesan Mashed Potatoes
- Any Starch from the Home-Style Buffet

Vegetable Selections

- Oven-roasted Vegetables with Fresh Herbs
- Sautéed Yellow Squash and Zucchini
- Green Bean Amandine
- Any from the Vegetable from the Home-Style Buffet

Dessert Selection

- New York Cheese Cake, Lemons and Cream Shortcake, Caramel Sensation, Bistro Key Lime, Any Dessert Selection from the Home-Style Buffet

For other buffet combinations contact our event coordinator.