

CATERING GUIDE



WHEELING
UNIVERSITY

WELCOME

Treat yourself and dazzle your guests at your next event with catering by Wheeling University.

Offering everything from morning breakfast baskets to full event planning, our catering professionals will assist you in selecting one of our special options or design an original custom menu tailored to your specific needs, and take care of all the details to make your next event memorable.

Wheeling's catering services has achieved the reputation of being one of the premiere catering services in this region. We continue our tradition by offering only the freshest ingredients and creative menus, on and off campus. We are privileged to extend our services to the rest of the community.

As you plan your next fund-raiser, social event, cocktail party, wedding, holiday party, business event, or other event of any size, consider Wheeling.

We certainly want your event to provide an everlasting memory of fabulous food, excellent service, and an ambiance that is beyond your expectations.



General Information

Catering Services

Our catering service requests vary widely. Tabletop linens and skirting for the food table(s), disposable ware (unless otherwise specified) plus delivery, set up and retrieval are included in all delivered continental breakfast, business lunches, coffee & beverage breaks and other side-table, drop-off type requests. Waiter/waitress service is not included in drop-off services. Your order will be delivered and retrieved at the times indicated on your signed Catering Event Order. For an additional fee, events requiring table service can be served on china using stainless flatware and glassware with all dining tables being linen-covered. Consult with our Catering Coordinator to add additional services.

Prices & Menu

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed 14 days prior to the event. Prices do not include state sales taxes when applicable, additional rental items requested, or minimum or delivery charge. All orders of less than \$35.00 will be charged a \$20.00 surcharge. All off-campus services will include a \$35.00 delivery charge.

Confirmations & Guarantees

All Catering Event Order Forms must be signed and sent back to the catering office within 72 hours of your event. Final guarantees for the number of attendants at the event must be received at least 3 business days prior to your function so that we can make final arrangements. In the event that the guarantee is not received within the time requested, the bill will be prepared based on the initial number of guests anticipated on the signed Catering Event Order.

Staffing Fees

Staffing is included in service events that include table service, full buffet service or formal receptions. You may request to have a server present to attend to your event in which service personnel are not normally included. The Catering Coordinator will advise you when there will be a \$20 per server per hour fee (from start of delivery to pick up times). Please inquire when booking your function.

Client Responsibilities

Clients are responsible for reserving the room in which the catered event is to be held. All room preparations must be made by the client, this includes responsibility for tables and chairs delivery and arrangement with Physical Plant or other campus representatives or by direct contact with a local rental company, prior to the event. This will ensure the catering setup is completed on time. Any arrangements not made by client—left to or requested of catering services—will be subject to additional service charges. On-campus personnel are required to adhere to the campus policy of completing and submitting orders using the Catering Event Order Form, including providing the appropriate P-Card, Budget Number or Visa number for advance approval. Non-campus clients are to discuss payment arrangements with the Catering Coordinator at the time of booking each event.

Contact Information

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A close-up photograph of a breakfast meal. In the foreground, a white plate holds golden-brown waffles and several strips of crispy, cooked bacon. A silver fork and knife are placed on the plate. In the background, a white bowl is filled with fresh raspberries. To the left, a glass mug contains coffee with a thick layer of white foam. To the right, a glass is filled with bright orange juice. The entire scene is set on a light-colored, textured surface, possibly a tablecloth or placemat, with some faint, illegible text visible in the background.

BREAKFAST

Bakery

Breakfast Basket

Baker's choice of a fresh assortment of muffins, croissants, scones, cinnamon rolls or sliced breakfast bread.

Bagels

An assortment of fresh baked bagels.

Scones

An assortment of fresh baked scones.

Donuts

Assorted Selection

Breakfast Bread

Sliced assortment of fruit or nut breakfast breads.

Cinnamon Rolls

Danish

Assorted Flavors

Assorted Muffins

Featuring our low-fat variety of the day!

*All items served with appropriate accompaniments
– butter, cream cheese, assorted jellies, etc.

** Note: A \$20 delivery fee is applicable to orders under \$35.



BREAKFAST BUFFET

Breakfast Buffets

The following breakfast packages are setup buffet style (self-service) that include paper and plastic service, linens for buffet tables, thermal beverage servers and serving utensils.

Breakfast on the Run

- Bagel with cream cheese
- Granola Bar
- Blueberry Muffin
- Fruit Cup
- Bottle Juice

Continental Breakfast

- Freshly Baked Breakfast Pastries
- Assorted Juices
- Dark Roast Regular and Decaffeinated Coffee
- Assorted Teas

Deluxe Continental Breakfast

- Freshly Baked Breakfast Pastries
- Fresh Sliced Fruit
- Assorted Juices
- Dark Roast Regular and Decaffeinated Coffee
- Assorted Teas

New Yorker

- Freshly Baked Bagels
with Cream Cheese and Fruit Preserves
- Fresh Sliced Fruit and Berries
- Assorted Juices
- Dark Roast Regular and Decaffeinated Coffee
- Assorted Teas



BREAKFAST BUFFET

Healthy Start

- Fresh Baked Low Fat Muffins
- Whole Fresh Fruit
- 2% and Skim Milk
- Granola and Assorted Yogurts
- Assorted Juices
- Assorted Teas
- Dark Roast Regular and Decaffeinated Coffee

The following breakfast is setup buffet style (self-service) that include paper and plastic service, linens for buffet tables, thermal beverage servers and serving utensils. All tables are linen covered.

Pick Two Breakfast Buffet

(minimum of 25 guests)

Served with breakfast breads basket, juice, coffee and tea

Choice of two:

- French Toast
- Scrambled Eggs
- Pancakes
- Biscuits & Gravy
- Quiche
- Cheese Omelets
- English Muffin Stack

Choice of two:

- Sausage Links
- Thick Sliced Bacon
- Country Ham Slices
- Home fried Potatoes
- Hash Brown Potatoes
- Cheesy Southern Grits





BOXED LUNCH

BOXED LUNCHES

Box Lunches

All box lunches include a choice of side salad, Dessert and soda or bottled water.

Side Salad:

- Vegetable Pasta Salad
- Potato Salad
- Fruit Salad
- Pasta Salad
- Tossed Green Salad

Dessert:

- Cookie
- Brownie
- Rice Krispie Treat
- Lemon Bars

Chicken BLT Wrap

Grilled chicken, shredded lettuce, tomato and bacon on a spinach wrap with ranch dressing.

Italian Gobbler

Smoked turkey breast, provolone cheese, lettuce, tomato, olive and onion with pesto mayonnaise served on fresh focaccia.

Grilled Chicken

Grilled chicken breast with Munster cheese and sautéed red onions and peppers.

Portobello

Marinated and roasted portobello mushrooms, with roasted onions, tomato, roasted red peppers, provolone cheese, garlic aioli on an asiago kaiser bun.



BOXED LUNCHES

Box Lunches Continued

Italian Sub

Genoa salami, ham, capicola and provolone cheese on an Italian sub roll with sliced tomato, lettuce and Italian dressing.

Turkey Club

Smoked turkey, ham, cheese, lettuce, tomato and mayonnaise served on wheat or white bread.

Veggie

Provolone cheese, cucumber, sweet red onion, lettuce and tomato served on fresh five-grain bread.

Roast Beef

Roast beef sandwich with cheddar cheese, lettuce and tomato on sourdough bread.

Chicken Salad Croissant

Chicken breast chunks combined with white seedless grapes and nuts in a mayonnaise base served on a fresh, flaky croissant.

TBLT

Sliced turkey breast, smoked bacon, smoked gouda, leaf lettuce, tomato and sundried tomato mayo served on fresh baked focaccia bread.



EXPRESS BOX LUNCHES

Express Box Lunches

All box lunches include sandwich, chips, cookie, condiments, soda, or bottled water and disposable cutlery packaged in a lunch box.

NO SUBSTITUTIONS

Choice of Meat:

- Smoked Turkey Breast
- Smoked Lean Ham
- Tender Roast Beef
- Roasted Vegetables

Choice of Cheese:

- Swiss
- Provolone
- American
- Cheddar
- Pepper Jack

Choice of Bread:

- White
- Wheat
- Sourdough
- Rye



BOXED LUNCH SALADS

Boxed Lunch Salads

All box lunch salads include dinner roll and butter, choice of dessert, beverage, napkins, cutlery and condiments.

Ranger Cobb Salad

Mixed greens topped with grilled chicken breast, crumbled bacon, blue cheese, sliced egg and diced tomato with your choice of dressing.

Chef Salad

Mixed greens topped with diced turkey, ham, swiss, cheddar cheese, sliced egg, bacon and tomato with your choice of dressing.

Cajun Chicken Salad

Romaine and mixed greens tossed with roasted red pepper, roma tomato wedges, red onion, julienned carrots and blackened chicken with honey dijon dressing

Apple Pecan Chicken Salad

Grilled chicken, mixed greens, honey-toasted pecans, dried apple slices and cranberries topped with blue cheese.

Dressing Choices:

- Buttermilk Ranch
- Fat Free Italian
- French
- Balsamic Vinaigrette
- Bleu Cheese
- Fat Free Ranch
- Caesar
- Raspberry Vinaigrette



Deluxe Deli Buffet

Assorted sliced bread and kaiser buns, cheese, lettuce, tomatoes, pickles, onions, condiments, cookies and assorted sodas or bottled water.

Choice of Four:

- Smoked Turkey Breast
- Chicken Salad
- Roasted Chicken Breast
- Smoked Pit Ham
- Roasted Vegetables
- Roast Beef
- Peppered Pastrami
- Egg Salad
- Corned Beef Brisket
- Tuna Salad

Choice of Two:

- Fresh Fruit Salad
- Tabbouleh
- American Potato Salad
- Creamy Cole Slaw
- Italian Tossed Salad
- Grilled Corn Salad
- Assorted Chips
- Pasta Salad

Pre-made Gourmet Sandwich Buffet

Includes pre-made gourmet sandwiches beautifully displayed on a platter with assorted sodas or bottled water.

- *Grilled Portobello with zucchini, tomato, roasted red pepper, Monterey jack cheese and garlic aioli served on a fresh asiago kaiser bun*
- *Roast Beef with pepper jack cheese, lettuce, tomato, onion, basil pesto mayonnaise served on an herb focaccia bun*
- *Smoked Turkey Breast with provolone cheese, crispy bacon, baby spinach, tomato and sundried tomato basil pesto served on a whole wheat bun*
- *Honey Ham with swiss, baby greens, tomatoes, onion and whole grain mustard mayo served on a rye bun*

Choice of Two:

- Fresh Fruit Salad
- Italian Tossed Salad
- Assorted Chips
- Pesto Pasta Salad
- Vegetable Salad
- Couscous Salad
- Roasted Red Potato Salad

Dessert:

- Lemon Tarts
- Mini Cheesecake
- Mini Cannoli
- Gourmet Brownies and Dessert Bars

APPETIZERS & HORS D'OEUVRES



APPETIZERS

Appetizers

Fresh Fruit Platter

Sliced fresh seasonal fruit display served with fruit yogurt dip.

Fresh Garden Vegetable Platter

Selection of seasonal vegetables served bite-sized, with a ranch-style dipping sauce.

Domestic Cheese Tray

Aged cheddar, jalapeno jack, swiss, provolone and mozzarella served with crackers.

Imported Cheese Selection

Brie, garlic herb boursin, bleu cheese, mozzarella, smoked gouda and dill havarti served with water crackers and dijon mustard.

Antipasto Platter

Assortment of Italian meats, a colorful variety of roasted and grilled vegetables, artichokes and Kalamata olives served with gourmet dipping sauce and crostinis.

Blue Cheese Bacon Dip

Served with crackers.



APPETIZERS

Appetizers Continued

Spinach or Crab & Artichoke Dip

Served with seasoned crostinis.

Southwestern Dip

Served with tortilla chips.

Spinach Artichoke Feta Ball

Served with crackers.

Pecan Cheeseball

Served with crackers.

Garlic Hummus Dip

Served with toasted pita chips.

Smoky Pesto Dip

Layered smoky mozzarella cheese with a fresh basil pesto served with Italian crostinis.



COLD HORS D'OEUVRES

Cold Hors d'oeuvres

(Per 50 pieces)

Assorted Finger Sandwiches

Mini Italian Club Sandwiches

Mini Deli Sandwiches
on French Baguette Bread

Tortilla Pinwheels

Grilled Goats Cheese Crostini
with Marinated Roasted Peppers

Smoked Salmon *on Pumpernickel*

Garden Brochette

Prosciutto Wrapped Melons

Smoked Salmon Canapés

Fruit Topped Canapés

Crostini *with Sun-Dried Tomato Jam*

Cheese & Fruit Skewers

Roasted Red Pepper, Feta
& Basil Bruschetta

Cheesecake Stuffed Strawberries

Shrimp Cocktail

Cherry Stuffed Tomatoes

Herbed & Spiced Goat Cheese

Cheese Stuffed Dates
wrapped in Prosciutto



HOT HORS D'OEUVRES

Hot Hors d'oeuvres

(Per 50 pieces)

Mini Beef Wellington

Dates *stuffed with chorizo*

Pigs in a Blanket

Herb Stuffed Mushrooms

Sausage Stuffed Mushrooms

Coconut Chicken Strips
with spicy pineapple sauce

Mini Quiche

Buffalo Style Chicken Tenders

Coconut Shrimp

Beef or Chicken Satays

Sweet & Sour Meatballs

Chicken Wings
(Hot, Mild, BBQ, Thai or Teriyaki)

Cocktail Meatball
in BBQ, marinara or sweet & sour sauce

Mini Maryland Style Crab Cakes
with lemon garlic aioli

Toasted Cheese Ravioli
with marinara

Fried Ravioli
served with olive oil & fresh herbs

BBQ Chicken Meatballs

French Onion Bites
served on baguette toasts



A top-down view of a rustic wooden table. In the foreground, a white ceramic cup filled with dark coffee sits on an ornate white saucer with gold-colored patterns. To the right, a white plate holds a slice of strawberry cheesecake, topped with a fresh strawberry and a mint leaf, drizzled with strawberry sauce. In the background, a small white bowl contains more strawberries, and a white teapot is partially visible on the left.

ASSORTED BUFFETS

DINNER BUFFET

Dinner Buffet

(minimum of 25 guests required)

All dinner buffets include dinner rolls and butter, dessert, coffee and iced tea.

Entrees – Choice of Two:

- Roast Top Round of Beef
- Vegetarian Lasagna – *Alfredo or Marinara*
- Marinated Beef Tips *with Mushroom Sauce*
- Vegetable Stuffed Portobello Mushroom
- Mediterranean Chicken Breast
- Peach Glazed Baked Pit Ham
- Grilled Pork Chops *with Apricot demi-glaze*
- Seafood Cavatelli *in a Red Pepper Cream Sauce*
- Chicken Marsala
- Chicken Piccata
- Ginger-Glazed Salmon
- Fried Chicken
- Roast Pork Loin *with an Apple Brandy Sauce*
- Roast Turkey Breast
- Marinated Grilled Chicken Breast

Salads – Choice of Two:

- House Garden
- Farro, Olive & Tomato
- Classic Caesar
- Fresh Fruit
- Mediterranean
- Tabbouleh
- Creamy Cole Slaw
- American-Style Potato
- Pesto Pasta Salad
- Marinated Cucumber & Tomato

Accompaniments – Choice of Two:

- Fresh Vegetable Medley
- Butter Corn
- Fresh Green Beans/Southern/Almandine
- Long Grain & Wild Rice Blend
- Broccoli Florets with Lemon & Garlic
- Roasted Baby Carrots

Potato:

- Baked Potato
- Baked Sweet Potato
- Scalloped
- Garlic Mashed
- Herb Roasted Red Bliss
- Chipotle Sweet Potato
- Lyonnaise

Desserts – Choice of Two:

- Seasonal Fruit Cobblers
- Cream or Fruit Pies
- Assorted Cake
- Strawberry Shortcake
- Cheesecake with Fruit Topping

Premium Dinner Buffet

(minimum of 25 guests required)

All dinner buffets include dinner rolls and butter, dessert, coffee and iced tea.

Entrees – Choice of Two:

- Jumbo Shrimp Seafood Pasta
- Roasted Sirloin of Beef *with a red wine reduction, demi-glaze and mushroom garnish*
- Grilled Salmon *with balsamic tomato and cucumber relish*
- Baked Tilapia *topped with lump crabmeat butter*
- Chicken Breast Stuffed *with pancetta, spinach and smoked gouda*
- Chicken Roulade *stuffed with sun-dried tomatoes, spinach, chèvre and mushroom jus*
- Roasted Jerk Pork Loin *with sweet plantains and mango lime salsa*
- Portobello Steaks *with chipotle potatoes and fried onion straws*

Salad

A gourmet composed salad of chef's choice that best complements your dinner selections.

Accompaniments – Choice of Two:

- Risotto Cake *with mushroom and smoked gouda*
- Roasted Yukon Gold Potatoes
- Wild Rice *with asparagus tips and shiitake mushrooms*
- Grilled Asparagus Spears
- Roasted Root Vegetables
- Roasted Vegetable Tart *with asiago cheese*

Dessert – Choice of One:

- Cheesecake *with chocolate covered strawberries*
- Southern Pecan Pie
- French Almond Cake *with fresh strawberries*
- Chocolate Torte
- Mixed Berry Trifle
- Eclairs or Cream Puffs
- Key Lime Pie



THEME BUFFETS

Theme Buffets

(minimum of 25 guests required)

Hawaiian Buffet

- Tiki Hut Beef
- Grilled Vegetable
- Coconut Shrimp
- Steamed Rice
- Pineapple Ham Casserole
- Tropical Fruit Salad
- Non-Alcoholic Pina Colada

South of the Border

- Chicken, Beef or Veggie Fajitas
- Bean & Cheese Enchiladas
- Spanish Rice
- Corn & Black Beans
- Southwestern Salad
- Guacamole Salad, Sour Cream, Salsa
- Dessert
- Iced Tea

Mediterranean

- Pollo Mediterranean
- Garlic Pork Kabobs
- Farfalle with Pine Nuts & Basil
- Black Olive Bread
- Orzo Spinach salad
- Baklava
- Iced Tea



THEME BUFFETS

Theme Buffets Continued

(minimum of 25 guests required)

Italian

- Cheese Manicotti with Marinara
- Beef or Sausage Lasagna
- Italian Vegetable Medley
- Breadsticks
- Caesar Salad
- Dessert
- Iced Tea

Italian Pasta Buffet

- Penne and Bow Tie Pastas
- Marinara, Alfredo and Pesto Cream Sauces
 - *Chicken Strips*
 - *Meatballs*
 - *Italian Sausage*
 - *Steamed Broccoli*
 - *Sautéed Mushrooms*
- Tossed Garden Salad
- Fruit Salad
- Garlic Bread Sticks or Fresh Dinner Rolls
- Iced Tea

Pizza Buffet

- Assortment of Pizza
- Tossed Green Salad
- Garlic Breadsticks with Marinara Sauce
- Crushed Red Pepper
- Parmesan Cheese
- Choice of Dessert
- Assortment of Sodas



PICNIC BUFFETS

Picnic Buffets

(minimum of 25 guests required)

Choice of Two Main Courses:

- Hamburgers
- Veggie Burgers
- Hot Dogs
- Bratwurst
- Grilled Chicken Breast
- Fried Chicken
- BBQ Chicken

Choice of Three Sides:

- Baked Beans
- Potato Salad
- Pasta Salad
- Corn on the Cob
- Macaroni & Cheese
- Fruit Salad
- Potato Chips
- Cole Slaw
- Tossed Salad with Dressing
- Watermelon

Buffet Includes:

Fresh baked buns, cheeses, lettuce, tomato, pickles, red onions and condiments.

- Assortment of Fresh Baked Brownies and Cookies
- Assorted Sodas and Bottled Water



A close-up photograph of a white plate featuring a grilled steak as the main component. The steak is dark brown with visible grill marks and is garnished with fresh green basil leaves and small red berries. To the right of the steak are several slices of grilled pineapple, showing characteristic grill marks and a golden-brown edge. Below the pineapple is a slice of grilled zucchini, also with grill marks. In the background, there are fresh arugula leaves and a whole red tomato. The text "SERVED ENTRÉE OPTIONS" is overlaid in a semi-transparent white banner across the middle of the image.

SERVED ENTRÉE OPTIONS

SERVED ENTREES

Served Chicken Entrées

Grilled Chicken Tortellini

Chicken Parmesan

Sautéed Chicken Breast

with bacon, mushroom and wilted spinach

New Orleans Pecan Glazed Chicken

Spinach & Gouda Stuffed Chicken

Rosemary Chicken

Chicken Breast

marinated in lemon, fresh herbs and garlic with a cilantro pesto.

Roasted Roulade of Chicken Breast

with roasted red peppers, mushrooms and spinach served with a mustard green peppercorn sauce

Stir Fry Chicken

Grilled Honey Dijon Chicken Breast

Chicken Cavatelli

with broccoli, mushroom and parmesan cream



SERVED ENTREES

Served Beef Entrées

Grilled Beef Tenderloin Medallions

with wild mushrooms and sauce au poivre

Grilled Flank Steak Stuffed

with pancetta, provolone, oven dried tomatoes and Italian herbs

Roast Beef Sirloin

Topped with Your Choice of Sauce:

- Green Peppercorn
- Mushroom Sauce
- Bourbon Glace
- Béarnaise Sauce

Grilled Filet Mignon

with red wine Dijon Demi

Asian Beef Steak & Peppers

With Jasmine rice & vegetable spring roll



SERVED ENTREES

Served Seafood Entrées

Grilled Salmon

with tomato, cucumber and Kalamata olives

Seared Tuna

with capers, lemon and dill

Seafood Pasta Primavera

with shrimp and scallops

Grilled Mahi-Mahi

topped with pineapple-mango salsa

Served Vegetarian Entrées

Marinated Grilled Zucchini, Squash, Portobello Mushrooms & Tomatoes

served over pasta with a roasted red pepper sauce

Portobello Mushroom

*stuffed with braised spinach, goat cheese and grilled tomato
served with red pepper leek coulis*

Gnocchi

with tomato and basil sauce and seasonal vegetables

Grilled Eggplant and Tomato

Roasted Vegetable Lasagna



SERVED ENTRÉES

Served Entrées *Continued*

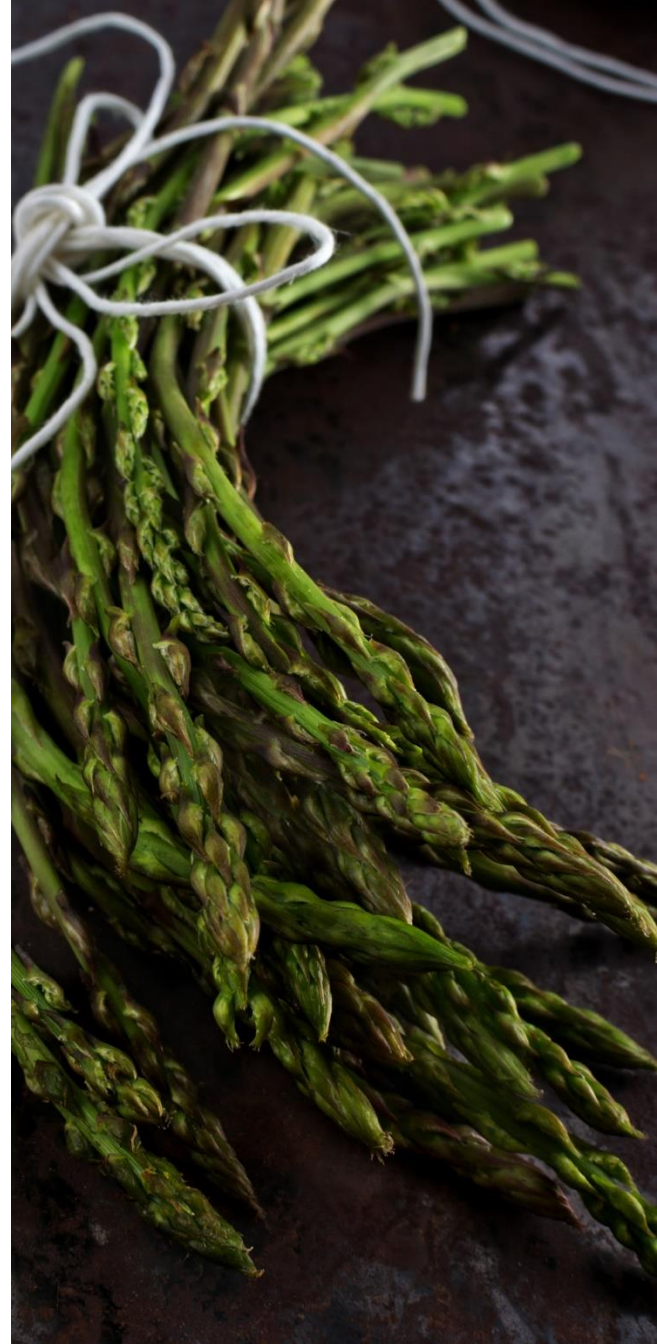
All entrees are served with a salad, rolls and butter, dessert, coffee and iced tea.

Side Options:

- Garlic Mashed Potatoes
- Baked Potato
- Cheesy Grits
- Orzo Pasta with Fresh Herbs
- Herb Roasted Potatoes
- Baked Sweet Potato
- Couscous
- Wild Rice Pilaf

Vegetables:

- Ratatouille
- Country Style Green Beans *with bacon and onions*
- Roasted Baby Carrots
- Roasted Corn *with peppers and onions*
- Steamed Broccoli & Cauliflower *with herb butter*
- Squash Medley *with roasted red peppers*
- Roasted Asparagus Spears



CARVED SPECIALTIES

Carved Specialties

A splendid addition to your buffet or a specialty carving station to enhance your formal reception.

Roast Breast of Turkey

(serves 30–40)

Roast Strip Loin of Beef

(serves 30–40)

Top Round of Beef

(serves 60–70)

Roast Tenderloin

(serves 20–25)

Dijon Encrusted Roast Pork Loin

(serves 25–30)

Smoked Bone-in Country Style Ham

(serves 40–50)

Choice of Two Condiments:

- Au Jus
- Horseradish Mousse
- Caramelized Onions
- Chipotle Honey Mustard
- Apple-Pear Chutney
- Sautéed Mushroom



A close-up photograph of a slice of multi-layered cake. The cake has several layers of light-colored sponge cake separated by thin layers of red strawberry jam. The top layer is topped with a dollop of white whipped cream and a fresh strawberry. A thick, dark red strawberry sauce is drizzled over the side of the slice. In the background, a glass filled with the same strawberry sauce is visible, slightly out of focus. The text "SWEETS & SNACKS" is overlaid on the right side of the image.

SWEETS & SNACKS

SWEETS

Sweets

Assorted Baker Street Cookies

- Chocolate Chip
- Sugar
- M&M
- Oatmeal Raisin
- Peanut Butter

Assorted Homestyle Brownies

- Nut
- M&M Sprinkled
- Coconut Sprinkled

Lemon Bars

Cobbler Bars

Bite-size fruit filled shortbread with crumb topping

Miniature Desserts

- Chocolate Covered Strawberries
- Fruit Tarts
- Lemon Tarts
- Mousse Tarts
- Mini Cream Puffs
- Mini Eclairs
- Mini Cannoli
- Macaroons
- Chocolate Creations
- Tea Cookies
- Petit Fours



SWEETS

Sweets *Continued*

Mini Cheesecake

- Blueberry
- Strawberry
- New York
- Chocolate Truffle
- Candy Topping

Rice Krispy Treats

Decorated Cupcakes

Celebration Cakes *48-hour notice is required*

Cakes for any occasion, decorated & specialized!

- Full Sheet Cake (*serves 60*)
- Half Sheet Cake (*serves 30*)
- ¼ Sheet Cake (*serves 15*)
- 10" Round Cake (*Serves 12*)

Sundae Bar (25 people minimum)

Chocolate & Vanilla Ice Cream served with:

- Chocolate Syrup
- Strawberries
- Pineapple
- Crushed Candies
- Sprinkles
- Nuts
- Cherries
- Whipped Cream



Snacks

Potato Chips *with Dip*

Mixed Nuts

Snack Mix

Pretzels

Tortilla Chips *with Salsa*

Fresh Whole Fruit

Individual Bags of Chips

Beverages

Iced Tea, Lemonade & Fruit Punch

Single Serving Sodas

Pepsi, Diet Pepsi, Sierra Mist

Bottled Water

Bottled Juice

Bottled Iced Tea

Milk

Freshly Brewed Coffee

Regular or Decaffeinated



Alcohol Beverage Service

Host Bar

Host supplies all alcoholic beverages for the event with catering services providing all the service, mixers and accessories. Host bar services are subject to a \$100 set-up fee, a \$2.00 per person mixer charge and \$50.00 per bartender per hour. This includes set up of the bar, skirting and linens for the bar, service of beverages and clean up.

One Bartender is required for 75 guests.

All beverage options listed above are based on serving a minimum of 50 guests. An additional service charge will be applied to all bars under 50 people. Please consult with your catering contact for pricing. All bars include plastic ware, cloth and skirting of bar, ice and appropriate condiments. Glassware may be added to all bars for an additional rental of a \$1.00 per person.

For all events where Wheeling University catering services does not provide the wine, there is a \$5 corkage fee per bottle opened and a bartender fee. All city and local catering permit fees will be added to bill.



Wheeling University
Catering Services

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David Burns
Catering Manager