

General Catering Menu

SAVOR... Cleveland, catering by SMG is the exclusive food and beverage provider for the Wolstein Center. We do not permit any outside food or beverage items into the facility. No food or beverage may be taken from the premises.

Menu Selection

Your menu selection and signed contract should be submitted to a Sales Manager no later than three weeks prior to your scheduled function. A final guaranteed number of guests attending your function is due no later than 72 hours prior to your event. If we do not receive your final number 72 hours in advance (3 business days), we will set and prepare for your original estimated count and charge accordingly. Once the Catering Department accepts a final guaranteed number, the number cannot be decreased. If the count exceeds the guaranteed number, we will do our best to provide similar meals to the additional guests at the same price as the guaranteed meals. All food and seating arrangements will be set for 3% over the guaranteed number and the client will be charged for this overage if indeed used the day of the event. Thirty guests over is the maximum overage that will be prepared for.

Decorations

The Catering Department is happy to assist you with floral arrangements or special decorations that may enhance your event at the Wolstein Center. Please ask your Sales Manager during the planning process.

Service Charge and Tax

On all catering functions, there will be a service charge of 20% and a sales tax of 7.75% applied to the total. If your organization is exempt, a 501 (c)(3) tax exemption form is due 30 days prior to the event.

Deposit/Payment/Billing

A non-refundable deposit of 50% of the estimated total is due no later than 30 days prior to the function. The remaining balance is due once the final food count is determined, 72 hours prior to the event. Please make checks payable to SMG Food and Beverage. University departments can provide university account number for expedited billing.

Security

Any event that is after 6PM, and has alcohol being served, or at the discretion of a Sales Manager, the client must hire a CSU Police Officer at the rate of \$30/hour. All arrangements can be made through your Sales Manager.

Cancellations

Cancellation of contracted services must be made within 2 weeks prior to the scheduled function. If the event is cancelled less than 14 days but more than 72 hours (3 business days) to the event, a fee of 75% of total estimated services will be charged. Any event cancelled less than 72 hours (3 business days) prior to the event would incur 100% of estimated charges

*Please note that our Food and Beverage Department and Executive Chef can create a custom menu for your event.

A tasting may also be arranged by consulting sales staff.

Breaks

Wake Up Call

Freshly Brewed Coffee, Hot Tea service, Orange Juice and Water
\$4.00 per guest

Afternoon Basics

Assorted soft drinks, freshly brewed coffee, bottled water
\$4.50 per guest

Mid-day Pick Me Up

Fresh baked cookies, granola bars, assorted candy ,
assorted soft drinks, bottled water, freshly brewed coffee,
\$7.75 per guest

ALa Carte

Assorted granola bars	\$16.00/dz.
Soft gourmet pretzels	\$19.50/dz.
Assorted cookies	\$16.00/dz.
Brownie platter	\$18.50/dz.
Power or energy bars	\$36.00/dz.
Whole fresh fruit	\$1.75/each
Individual bags of chips	\$1.50/each
Crackerjacks	\$1.50/each
Assorted Candy Bars	\$2.00/each
Fresh Popcorn	\$3.00/each

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Refreshments

The Basic

Fresh brewed regular coffee, decaf coffee and hot tea
\$3.50 per guest

The Refresher

Freshly Brewed Iced Tea or Sparkling Lemonade
\$1.75 per guest

Assorted Punches

Fruit Punch/ Passion Fruit Punch/ Citrus Punch
\$2.00 per guest

Assorted Canned Soda

Pepsi/ Diet Pepsi/ Sierra Mist/ Lipton Brisk
\$1.50 each

Assorted Individual Juices

Orange/ Cranberry/ Apple/ Grapefruit
\$2.25 each

Assorted Bottled Water

12oz. Aquafina - \$1.50 each
Lifewater - \$3.00 each (assorted flavors available)

Amp Energy Drinks

\$5.00 each (assorted flavors available)

The Wolstein Center proudly serves a variety of Pepsi products.

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Breakfast Selections

CSU Continental Breakfast

Assorted breakfast pastries, orange juice, cranberry juice, water, fresh brewed coffee and hot tea

\$7.75 per guest

Add fresh seasonal fruit for \$1.75 per guest

Deluxe Continental Breakfast

Assorted breakfast pastries, fresh fruit, yogurt, orange, cranberry, grapefruit juices, fresh brewed coffee and hot tea

\$10.50 per guest

Sunrise Breakfast Buffet

Fluffy scrambled eggs, breakfast potatoes, bacon or sausage links, breakfast pastries, assorted fruit juices, milk, and fresh brewed coffee and hot tea

\$11.50 per guest

Rise and Shine Breakfast Buffet

Omelet station, breakfast potatoes, bacon or sausage links, breakfast pastries, fresh fruit tray, assorted fruit juices, milk, and fresh brewed coffee and hot tea

\$12.75 per guest

Ultimate Breakfast Buffet

Scrambled eggs, Belgium waffles or French toast, breakfast potatoes, bacon or sausage links, assorted breakfast pastries, assorted fruit juices, milk and fresh brewed coffee and hot tea

\$15.25 per guest

Chef attended stations available for an additional \$100 per attendant

Morning Additions

Jumbo muffins \$18.75 per dozen

Bagels and cream cheese \$20.00 per dozen

Assorted danishes \$15.50 per dozen

Assorted boxed cereal \$2.25 each

Assorted yogurt \$2.00 each

Assorted donuts \$16.50 per dozen

Cinnamon Rolls \$16.00 per dozen

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Lunch Express Selections

Executive Chef Salad

Mixed greens with ham, turkey, Swiss, tomato, cucumbers, hard boiled egg and choice of dressing
\$9.75 per guest

Traditional Caesar Salad

Crisp romaine lettuce with seasoned croutons, parmesan cheese and Caesar dressing
\$9.00 per guest
Add chicken for \$2.50 or steak for \$4.50

Greek Salad

Leaves of spinach tossed with grilled chicken, feta cheese, olives, diced tomatoes, and our Greek dressing
\$10.50 per guest

Summer Salad

Mixed greens topped with grilled chicken, mandarin oranges, strawberries, accompanied by sweet honey poppy seed dressing and dusted with light coconut flakes
\$10.50 per guest

Winter Salad

Mixed greens topped with grilled chicken, pears, dried cranberries, walnuts and goat cheese
Served with a white wine vinaigrette dressing
\$10.50 per guest

Just Add Soup!

You may add soup to any Lunch Express for an additional \$2.00 per guest
Italian Wedding, Chicken and Rice, Tomato Florentine, Butternut Squash, Cream of Potato,
Chicken Tortilla, Broccoli and Cheese, Beef Vegetable or Minestrone

For your convenience, all Express Lunches are available in party trays, individually plated or box lunches.

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Lunch Express Selections (cont.)

Prospect Lunch

Ham, turkey, or roast beef and assorted cheese on a gourmet croissant with lettuce and tomato

\$13.00 per guest

18th Street Wraps

Turkey BLT on garlic herb tortilla, Grilled chicken on flour tortilla, and Roasted red pepper hummus on tomato basil tortilla

\$13.50 per guest

By Land or By Sea

Chicken almond grape salad or fresh tuna salad served on a flaky croissant with lettuce and tomato

\$13.50 per guest

Carnegie Panini

Roast beef, bacon, cheddar cheese, lettuce and tomato grilled on a flatbread panini

\$14.25 per guest

Mexican Club Sandwich

Chicken breast, bacon, tomato, guacamole and salsa served on a Kaiser roll

\$13.75 per guest

Portobello Mushroom Melt

Portobello mushroom with provolone cheese, lettuce, tomato, and pesto mayonnaise served on focaccia

\$14.00 per guest

Zucchini or Eggplant Melt

Grilled zucchini or eggplant with lettuce, tomato, provolone and garlic mayonnaise on focaccia bread

\$12.75 per guest

All sandwiches and wraps are served with potato salad or pasta salad, a bag of chips or cookies, and a soda or bottled water.

Seasonal fresh fruit is available for \$1.25 per person.

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Plated Lunch and Dinner Selections

Poultry

\$15.75 lunch/ \$19.75 dinner

Almond Crusted Chicken • Chicken Parmesan

Grilled Chicken Chipotle

Chicken Marsala • Breast of Chicken Tosca • Chicken Cordon Bleu

Chicken Piccata • Mushroom Stuffed Chicken

Tomato and Portobello Sherry Cream Chicken • Italian Baked Chicken

Beef

\$17.75 lunch/ \$23.75 dinner

Sliced Tenderloin with Red wine and mushrooms • 8oz. Strip Steak • London Broil with Cabernet Sauce

Beef Stir-fry • Filet Oscar • Roast Tenderloin of Beef Bordelaise

Seafood

\$17.75 lunch/ \$23.75 dinner

Grilled Mahi-Mahi with pineapple glaze • Fresh Baked Cod Florentine

Grilled Cajun shrimp skewers with grilled peaches • Salmon Filet with Dill Cream Sauce

Halibut with Fresh Citrus Glaze • Shrimp and Scallop Linguini

Vegetarian

\$15.75 lunch/ \$18.75 dinner

Portobello mushroom stuffed with spinach and cheese • Bow tie pasta tossed with broccoli, tomatoes and pine nuts

Eggplant parmesan • Stuffed Green Pepper with Rice and Cheese

Pasta Primavera • Cheese Ravioli

Combination Dinner Plates

Beef Tenderloin and Jumbo Grilled Shrimp \$31.95

London Broil with Cabernet Sauce and Lemon Garlic Shrimp \$31.95

Chicken Piccata and Cod Florentine \$29.95

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Plated Lunch and Dinner Accompaniments

Salads (choice of one)

- Mixed greens with cucumber and tomato with choice of dressing
- Mixed greens with strawberry and mandarin oranges with sweet and sour dressing
- Mixed spinach with red and yellow pepper garnish with mustard chive dressing
- Iceberg wedge with apples, maple bacon and creamy bleu cheese dressing, garnished with crumbled bleu
- Romaine lettuce with croutons and parmesan cheese served with classic Caesar dressing

Vegetables (choice of one)

- Seasonal vegetable medley • Honey glazed carrots • Green beans garnished with red peppers
- Corn O'Brien • Snow peas and red peppers • California Vegetable Medley
- Fresh Sautéed Asparagus

Starch (choice of one)

- Fingerling potatoes • Roasted Redskin Potatoes
- Broccoli and Cheese Rice • Rice Pilaf
- Au Gratin potatoes • Garlic Mashed Potatoes
- Jasmine Rice • Garlic Buttered Noodles

Dessert (choice of one)

- New York Style Cheese Cake with choice of chocolate, raspberry or Carmel sauce
- Carrot Cake
- German Chocolate Cake
- Oreo Cookie Pie
- Turtle Cheesecake
- Assorted Mousse Parfait
- Assorted Fruit and Pudding Parfait
- Seasonal pies or cakes

All plated selections are served with freshly baked rolls, water and coffee service.
Iced tea or Lemonade are available for an additional \$ 1.00 per guest.

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Buffet Lunch and Dinner Selections

Lunch \$21.95 Dinner \$25.95

Salads (choice of one)

Mixed Greens with tomato, cucumber and carrots with assorted dressings

Chef's Caesar salad with croutons and parmesan cheese

Greek salad - mixed greens and spinach with feta cheese and olives

Tomato and cucumber salad with oil and vinegar

Entrees (choice of two)

Chicken breast stuffed with prosciutto and borsin cheese

Chicken Tosca • Chicken Marsala • Chicken Parmesan • Lasagna

Cheese or Meat Stuffed Shells • Penne' with grilled chicken, artichokes, peppers, and Portobello mushrooms

Sliced beef tenderloin with red wine sauce • London broil with mushroom sauce

Baked cod with tomatoes, olives and artichokes • Salmon with dill sauce

Vegetable (choice of one)

Green Bean Almondine

Assorted seasonal vegetable medley

Honey glazed carrots

Corn O' brien

Starch (choice of two)

Au Gratin Potatoes

Sour Cream Mashed Potatoes

Rice Pilaf

Parsley Potatoes

Dessert options (choice of one)

Assorted finger pastries

New York Style Cheesecake with assorted toppings

Assorted cherry, apple, blackberry pies

Assorted brownies and cookies

All buffet selections include freshly baked rolls and butter, water, coffee and hot tea service.

Iced tea or Lemonade are available for an additional \$ 1.00 per guest.

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Themed Buffet Selections

Tex Mex Buffet \$17.95 per guest

Caesar salad with tortilla strips • Tortilla chips and salsa
Chicken and beef fajitas with mixed vegetables • Spanish rice and beans
Guacamole, sour cream, lettuce, tomato, cheese, pico de gallo
Mini sweet potato pie bites

Italian Buffet \$17.95 per guest

Antipasto salad
Fresh garlic breadsticks • Chicken parmesan
Penne and cheese tortellini with marinara and alfredo sauce • Zucchini and squash medley
Tiramisu

Southern BBQ Buffet \$16.95 per guest

Potato salad and coleslaw • Fresh cornbread and butter
BBQ chicken pieces and BBQ ribs • Homemade macaroni and cheese
Mini corn on the cob • Apple pie and chocolate cake

Viking Game Day Buffet \$14.95 per guest

Burgers and chicken sandwiches
Macaroni salad
Assorted relish and condiment tray
Onion rings
Assorted cookies and brownies

Stir fry station \$15.95 per guest

Chicken or beef stir-fry
Lo mein noodles • Mixed vegetables
Fried and white rice • Mini egg rolls
Fortune cookies

Beverage are available upon request (please see Refreshments page for pricing)

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Receptions

Carving Stations

A chef attendant fee of \$100 is added to each station

Beef tenderloin	\$19.95 per guest
Honey roasted ham	\$16.95 per guest
Sliced roasted turkey	\$18.95 per guest
Pork loin	\$18.95 per guest
Prime rib	\$23.95 per guest

*All carving stations are served with rolls, assorted sauces, mixed vegetable medley and chef's choice potatoes.

Displays

All displays listed below are available for a minimum of 25 guests

Fresh seasonal fruit display with yogurt fruit dip
\$2.75 per guest

Fresh vegetables with ranch and dill dipping sauces
\$2.25 per guest

Assorted domestic and imported cheese and crackers with a variety of authentic spreads
\$2.50 per guest

Antipasto Display

Marinated mushrooms, artichoke salad, assorted meats, cheeses, crackers, breadsticks and tomato and mozzarella salad
\$4.00 per guest

Sweet Ending Dessert Display

Assorted gourmet finger pastries, petitfores, assorted cakes and cookies
Coffee and tea service
Citrus punch
\$6.75 per guest

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Receptions (cont.)

All hors d'oeuvre prices are based on 100 pieces. SAVOR... recommends 4-5 pieces per person.

Cold Selections

Shrimp Cocktail	\$275.00
Assorted Gourmet Canapés	\$350.00
Smoked Salmon Quesadillas	\$225.00
Smoked Salmon Mousse tarts	\$300.00
Fresh melon wrapped in prosciutto	\$175.00
Antipasto skewers	\$225.00
Fresh tomato and basil bruschetta	\$200.00
Sliced crostini with dill sauce and cucumbers	\$200.00
Crab stuffed cherry tomatoes	\$225.00

Hot Selections

Stuffed Mushrooms with Cheese, Sausage or Crab	\$325.00
Chinese Style Egg Rolls with Sweet and Sour Sauce	\$225.00
Chicken Skewers with Plum Dipping Sauce	\$325.00
Bacon Wrapped Water Chestnuts	\$225.00
Breaded Artichokes Stuffed with Feta Cheese	\$200.00
Mini Chicken Cordon Bleu Bites with Raspberry Dip	\$225.00
Swedish Meatballs	\$125.00
Chicken Tenders with BBQ and Honey Mustard Sauce	\$250.00
Coconut Shrimp with Sweet Pineapple Sauce	\$300.00
Mini Beef Wellington	\$300.00
Warm Spinach Dip with Pita Chips	\$175.00
Blazin' chicken wings with celery and ranch	\$250.00
Vegetable Quesadilla Cones	\$200.00
Sante Fe Beef Quesadilla Cones	\$275.00
Reuben Puffs served with 1000 Island Dressing	\$225.00
Hibachi Chicken Skewers	\$325.00
Hibachi Beef Skewers	\$350.00
Breaded Ravioli with Marinara	\$225.00
Mediterranean Artichoke Tart	\$225.00

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Beverage Service

Hosted Full Bar Service

All beverages are based on consumption

Cocktails	\$5.00
Domestic beer	\$3.75
Imported beer	\$4.50
Wine	\$5.00
Assorted soda and Water	\$1.50
Juice	\$2.00

Hosted Full Bar Service by the Hour

Includes a full service bar with cocktails, imported and domestic beer, wine, soda, water, juice and all appropriate mixers

2 hour service	\$18.00 per guest
3 hour service	\$23.00 per guest
4 hour service	\$28.00 per guest

Hosted Half Bar Service by the Hour

Includes imported and domestic beer, wine, soda, water and juices

2 hour service	\$10.00 per guest
3 hour service	\$14.00 per guest
4 hour service	\$18.00 per guest

Specialty Wine and champagne to be served at hosted bars and dinner are available upon request. Prices will vary based on selections. Please ask your catering representative for more information.

All bar selections are subject to a bartender fee of \$150.00 per bartender.

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