



UNDY | DINING

CATERING & EVENT MENU



Breakfast

Continental Breakfast

A Selection of Breakfast In-House Baked Muffins & Pastries, and Sliced Fruit

Includes: Freshly Brewed Starbucks Coffee, Bottle Juices & Water

\$13.50 Per Person | Minimum of 10 Guests

Healthy Continental Breakfast

Overnight Oats with Fresh Berries, Fresh Fruit Salad, Chilled Hard-Boiled Eggs (Seasoned with Salt, Pepper & Fresh Dill) & Kind Bars.

Includes: Freshly Brewed Starbucks Coffee, Bottle Juices & Water

\$15 Per Person | Minimum of 10 Guests

Healthy Breakfast Buffet

Sliced Fresh Fruit, Assorted Petite Breakfast Pastries, Scrambled Eggs, French Toast with Maple Syrup & Butter, Breakfast Potatoes, Bacon & Turkey Sausage Links

Includes: Freshly Brewed Starbucks Coffee, Bottle Juices & Water

\$18 Per Person | Minimum of 10 Guests



- GREYHOUND FAVORITE



- NEW TO 2024



DINING

Breakfast A La Carte

Assorted Donuts **\$35 / Dozen**

In-House Assorted Muffin **\$16 / Dozen**

Assorted Breakfast Pastries **\$45 / Dozen**

Bagels with Cream Cheese & Butter **\$25 / Dozen**

Assorted Mini Quiche **\$35 / Dozen**

Cinnamon Rolls **\$20 / Dozen**

Breakfast Sandwiches *(Minimum of 1 dozen per selection)* **\$36 / Dozen**

- Choice of Bread: Croissant, Bagel, or English Muffin
- Choice of Sandwich: Egg & Cheese, Ham, Egg, & Cheese, and Bacon, Egg & Cheese

Yogurt Parfaits *(Minimum of 10)* **\$3.50 / Each**

Assorted Whole Fruit **\$1.50 / Each**

Fresh Fruit Salad Cup **\$3 / Each**

Fresh Berry Cup **\$5 / Each**

Sliced Fresh Fruit Platter:

- Small (10-15) **\$30 / Each**
- Medium (20-25) **\$40 / Each**
- Large (30-35) **\$50 / Each**

Fresh Fruit Salad Bowl:

- Small (10-15) **\$30 / Each**
- Medium (20-25) **\$40 / Each**
- Large (30-35) **\$50 / Each**

Breakfast A La Carte

Boxed Salads NEW 10 2024

ENTRÉE SALAD OPTIONS

Always Included: Whole Fruit, House Baked Cookie, Miss Vickie's Chips, Assorted Sodas & Water

Garden Salad **\$10 Per Person | Minimum of 10 Guests**

Mixed Greens, Grape Tomatoes, English Cucumber & Shredded Carrot
Dressing: Italian Dressing

Caesar Salad **\$10 Per Person | Minimum of 10 Guests**

Romaine Lettuce, House-Made Croutons & Parmesan Cheese
Dressing: Classic Caesar

Mediterranean Salad **\$12 Per Person | Minimum of 10 Guests**

Mixed Greens, Marinated Artichokes, Tomatoes, Olives, Red Peppers, Red Onion, Potatoes & Feta
Dressing: Balsamic Vinaigrette

Southwest Chopped **\$12 Per Person | Minimum of 10 Guests**

Romaine Lettuce, Black Beans, Roasted Corn, Cotija Cheese & Tomatoes
Dressing: Classic Chipotle Ranch

Farro Grain Bowl **\$13 Per Person | Minimum of 10 Guests**

Arugula, Roasted Sweet Potatoes & Local Apples
Dressing: Balsamic Vinaigrette

Quinoa & Herb Bowl **\$13 Per Person | Minimum of 10 Guests**

Shredded Tuscan Kale, Roasted Tomatoes & Cauliflower
Dressing: Garlic Caesar

Wild Rice & Sesame Bowl **\$14 Per Person | Minimum of 10 Guests**

Sliced Roasted Mushrooms, Carrot Ribbons, Cucumbers, Red Bell Pepper, Bok Choy & Microgreens
Dressing: Miso Ginger Dressing (Vegan)

PREMIUM TOPPING OPTIONS

| | |
|------------------------------------|------------------------|
| Sliced Grilled Chicken | \$3.00 / Person |
| Sliced Grilled Portobello Mushroom | \$3.00 / Person |
| Add Seared Tofu | \$3.00 / Person |

Boxed Lunches

SANDWICH OPTIONS

Turkey & Provolone **\$12 Per Person | Minimum of 10 Guests**

Ham & Swiss **\$12 Per Person | Minimum of 10 Guests**

**Tomato, Fresh Mozzarella
& Pesto with Spinach**
(Vegetarian) **\$11 Per Person | Minimum of 10 Guests**

**Avocado Spread, Roasted
Fajita Vegetables, Tomato
& Arugula (Vegan)** **\$11 Per Person | Minimum of 10 Guests**

*Always Included: Whole Fruit, House Baked Cookie, Miss Vickie's Chips,
Assorted Sodas & Water*

Boxed Lunches

Appetizers

Charcuterie Board

Three (3) Chef Selected Local Cheeses, Three (3) Chef Selected Local Cured Meats, Two (2) Dried Fruits, Mustard, Chutney, Jam, Crackers & Baguette

Small \$55 | Serves 10-15 Medium \$75 | Serves 20-25 Large \$95 | Serves 30-35

Crudite

Carrots, Celery, Cherry Tomatoes, Bell Peppers, Broccoli, Cauliflower & Radishes with Ranch Dip & Hummus

Small \$25 | Serves 10-15 Medium \$35 | Serves 20-25 Large \$45 | Serves 30-35

Sweet & Salty Board

House-Made Party Mix, Fresh Baked Petite Cookies & Brownies

Small \$30 | Serves 10-15 Medium \$40 | Serves 20-25 Large \$50 | Serves 30-35

Domestic Cheese Board

Chef's Selection of Domestic Cheese & Crackers

Small \$35 | Serves 10-15 Medium \$45 | Serves 20-25 Large \$55 | Serves 30-35

Fresh Fruit Platter

Chef's Selection of Sliced Fresh Fruit

Small \$30 | Serves 10-15 Medium \$40 | Serves 20-25 Large \$50 | Serves 30-35

Traditional Hummus Dip

Served with Pita Bread

Small \$25 | Serves 10-15 Medium \$30 | Serves 20-25 Large \$35 | Serves 30-35

Cold Hors d'Oeuvres

Minimum of twelve (12) pieces. Please order in quantities of twelve (12). Priced are based on portion. Can be tray-passed by an attendant for an additional fee or displayed. Hors d'Oeuvres can also be displayed on individual plates per guest for an additional fee.

| | |
|-----------------------------------------------------------------------------------------------------------------------------------------|----------------------|
| Caprese Skewers  | \$1.50 / Each |
| Fruit Skewers  | \$1.50 / Each |
| Antipasto Skewer with Mozzarella, Salami, Artichoke & Olive | \$2 / Each |
| Beef Tenderloin Crostini with Caramelized Onion, Gorgonzola & Green Onion | \$3 / Each |
| Beet Pickled Deviled Egg  | \$1.50 / Each |
| Bacon Wrapped Figs  | \$2 / Each |
| Shrimp Cocktail | \$3 / Each |
| Bruschetta Crostini  | \$1.50 / Each |
| Goat Cheese & Fig Crostini  | \$2 / Each |
| Smoked Salmon & Dill Canape | \$3 / Each |
| Spinach Wrap Pinwheel with Seasonal Compound Cheese  | \$1.50 / Each |
| Watermelon "Tofetta" Bites  | \$2 / Each |
| Watermelon, Balsamic & Basil Bites | \$1 / Each |
| Chef-Made California Rolls  | \$2 / Each |
| Spicy Crab Roll | \$2.50 / Each |
| Prosciutto Wrapped Cantaloupe | \$1.50 / Each |

 - VEGAN

 - VEGETARIAN

 - GLUTEN-FREE

 - NEW TO 2024

Hors d'Oeuvres



Hot Hors d'Oeuvres NEW TO 2024

Minimum of twelve (12) pieces. Please order in quantities of twelve (12). Priced are based on portion. Can be tray-passed by an attendant for an additional fee or displayed. Please note for Hot Hors d'Oeuvres, a chafer & sterno will be required. Hors d'Oeuvres can also be displayed on individual plates per guest for an additional fee.

Turkey Meatballs with Cranberry BBQ Sauce

\$1.50 / Each

Sliders:

- All Beef with Cheddar, Caramelized Onions & Aioli
- Pulled BBQ Pork
- Pulled BBQ Chicken
- Beyond Beef  

\$3 / Each

\$2 / Each

\$1.50 / Each

\$3 / Each

Potato Skins with Cheese, Peppers, Onions, Bacon, Jalapenos, Sour Cream & Lime Drizzle

\$1.50 / Each

Italian Stuffed Button Mushroom

\$2.50 / Each



Vegan Stuffed Button Mushroom

\$1.50 / Each

Mini New England Crab Cakes

\$3 / Each

Flatbreads:

- Orange, Goat Cheese, Kale, Caramelized Onion & Balsamic 
- Pepperoni Pizza
- Cheese Pizza 
- Buffalo Ranch Chicken
- Hawaiian Chicken


\$1.50 / Each

\$1.50 / Each

\$1 / Each

\$1.50 / Each

\$1.50 / Each

Mini Vegetable Spring Rolls with Sweet Chili Sauce 

\$2 / Each

Bunless Mini Cheeseburger Bites 

\$2 / Each

Roasted Vegetable Canape 

\$2 / Each

Crab Rangoon Cups

\$2.50 / Each

Chicken Satay


\$1.50 / Each

Spinach Artichoke Phyllo Cups 


\$1.50 / Each

Mini Chicken Tacos with Pickled Onions, Micro Cilantro, Radish, Cotija Cheese & Chipotle Ranch

\$2.50 / Each

Mini Black Bean Tacos with Corn Relish, Radish, Cilantro & Pickled Onion 


\$2 / Each

Avocado Chickpea Croquettes with Avocado Coconut Aioli 

\$2 / Each

Chicken Parmesan Bites

\$2 / Each

Crispy Brussels Sprouts with Soy & Sweet Chili and Sesame 

\$1.25 / Each



- PLANT-BASED



- VEGAN



- GLUTEN-FREE



- NEW TO 2024



- VEGETARIAN



DINING

House-Made Pizzas

*Our pizzas are made in house, produced daily. Each pizza serves 4-6 people.
Boxed Individually.*

16" Cheese Pizza

\$13 / Each

16" One Topping Pizza

Pepperoni, Sausage, or Bacon

\$14 / Each

16" Veggie Pizza

Green Peppers, Mushrooms, Onions, Black Olives
& Roasted Broccoli

\$14 / Each

16" Deluxe Pizza

Pepperoni, Sausage, Green Peppers, Mushrooms,
Onions & Black Olives

\$14 / Each

House-Made Pizzas

Themed Buffets

Themed Buffets include the choice of two (2) of the following Beverage Stations: Hydration Station, Lemonade Station, Ice Tea Station, or Arnold Palmer Station.

China Service or Plated Meals may be substituted for Themed Buffets for an additional \$1.50 per person.

Cantina Buffet

Choose two (2) Proteins: Chicken, Ground Beef, Pork, or Beyond Pastor with Tortillas, Chips, Refried Beans, Spanish Rice, Lettuce, Pico de Gallo, Sour Cream, Cotija Cheese & Jalapeños. Includes Churros with Honey Drizzle for Dessert. Add Queso - \$2 Per Person | Add Guacamole - \$1.50 Per Person

\$18 Per Person | Minimum of 10 Guests

Grady's BBQ Buffet

Choose two (2) Proteins: Chicken Quarters, Brisket, Pork, or BBQ Tofu with Loaded Potato Salad, Baked Beans, Cornbread Pudding, Braised Green Beans, Coleslaw & Assorted Barbecue Sauces. Includes Mini Chess Pies for Dessert.

\$23 Per Person | Minimum of 10 Guests

UIndy Picnic Buffet

Choose two (2) Proteins: Burgers, Grilled Chicken, Black Bean Burgers, or Hot Dogs with Corn on the Cob, Potato Chips with Dip, Garnish Tray, Sliced Cheese Tray & Pasta Salad. Includes Assorted House Baked Cookies for Dessert.

\$18 Per Person | Minimum of 10 Guests

Taste of Italy Buffet

Choose two (2) Proteins: Chicken Parmesan, All Beef Meatballs, or Eggplant Parmesan with Penne Pasta, Marinara & Alfredo, Roasted Ratatouille Vegetables & Garlic Toast. Includes Mini Cannolis for Dessert.

\$18 Per Person | Minimum of 10 Guests



- GREYHOUND FAVORITE



- NEW TO 2024



DINING

Themed Buffets

Indian Inspired Buffet

Choose one (1) Protein: Chicken Tikka Masala or Red Lentil Dal with Basmati Rice, Aloo Gobi (Spiced Sweet Potatoes & Cauliflower) & Warm Naan. Includes Coconut Bars for Dessert

\$20 Per Person | Minimum of 10 Guests

Greek Buffet

Choose two (2) Proteins: Lamb Gyro Meat, Greek Marinated Chicken, or Falafel with Fresh Pita, Seasoned Mixed Vegetables, Greek Lemon Orzo Salad, Hummus, Tzatziki, Lettuce, Tomatoes, Olives & Feta Cheese. Includes Baklava Cups for Dessert.

\$20 Per Person | Minimum of 10 Guests

Chef Brian's Comfort Buffet

Fried Bone-In Chicken, Collard Greens, Macaroni & Cheese, & Jalapeños Cornbread. Includes House Baked Brownies for Dessert.

\$20 Per Person | Minimum of 10 Guests

Macaroni & Cheese Buffet

Choose two (2) Proteins: Sliced Chicken, Beef Chili, or Four Bean Chili with Cavatappi Pasta, Steamed Broccoli & Cauliflower, Roasted Confetti Vegetables (Corn, Peas, Diced Peppers & Diced Carrots), Cheese, Marinara, & BBQ Sauce, Diced Tomatoes, Onions, Sliced Jalapeños & Crispy Onions. Includes House-Made Lemon Bars for Dessert.

\$20 Per Person | Minimum of 10 Guests

Global Wok Buffet

Choose two (2) Proteins: Sweet & Sour Chicken, Bulgogi Beef, or Sweet Chili Tofu and two (2) Sides: White Rice, Fried Rice, or Teriyaki Vegetable Lo Mein with Mixed Stir Fry Vegetables & Vegetable Spring Rolls with Sweet Chili. Includes Cookie Dough Rangoons with Caramel Syrup for Dessert.

\$18 Per Person | Minimum of 10 Guests

Custom Buffets

All Custom Buffets include Lemonade, Iced Tea & Water and may be served for Lunch or Dinner. Plated Meals may be substituted for Custom Buffets for an additional \$1.50 per person.

Custom Buffets are available upon request and require a two (2) week advance notice to allow time for procurement of product.

Classic Buffet

Choice of Fresh Salad, one (1) Custom Entree, one (1) Vegetable, one (1) Starch, one (1) House-Baked Dessert, Rolls & Beverages.

\$21 Per Person | Minimum of 10 Guests

UIndy Buffet

Choice of Fresh Salad, two (2) Custom Entrees, one (1) Vegetable, one (1) Starch, two (2) House-Baked Desserts, Rolls & Beverages.

\$26 Per Person | Minimum 10 Guests

Custom Buffet Selections

Custom Buffets

CHEF'S CUSTOM ENTREES

- Chicken Piccata with Lemon & Butter Sauce
- Chicken Caprese with Fresh Mozzarella, Basil & Tomato Sauce
- Lemon White Wine Cod
- Herb Crusted Pork Loin with Horseradish Cream
- Fire Roasted Cauliflower Steaks (Vegan)
- Herb Crusted Salmon with Honey Dijon Butter
- Chimichurri Flank Steak with Cherry Tomatoes & Pickled Red Onions in Jus
- Quinoa & Vegetable-Stuffed Portabella Mushroom

VEGETABLES

- Garlic Roasted Broccoli
- Honey Glazed Carrots
- Southern Style Green Beans
- Roasted Vegetable Blend
- Asparagus
- Garlic Roasted Brussels Sprouts

STARCHES

- Roasted Garlic Mashed Potatoes
- Cilantro Lime Rice
- Herb Roasted Potatoes
- Rice Pilaf or Orzo (Seasoned to Reflect Menu Selections)

DESSERTS

- Italian Lemon Cake
- Bete Noir (Flourless Chocolate Cake) (Gluten Friendly)
- Cheesecake with Raspberry Drizzle
- Brownie Parfait
- Strawberry Shortcake
- Fruit Cobbler

BEVERAGES, SALAD & BREAD

Water, Iced Tea & Lemonade Included with Buffets. Coffee & Soda Available For Additional Price.

Choice of Garden or Caesar Salad.

Choice of Breadsticks or Warm Dinner Rolls.

Dessert A La Carte

| | |
|--------------------------------------------------|---------------------|
| House Made Cookies | \$22 / Dozen |
| Mini House Made Cookies | \$15 / Dozen |
| House Made Brownies | \$20 / Dozen |
| Lemon Bars | \$25 / Dozen |
| S'mores Bars | \$20 / Dozen |
| Mini Cupcakes (Vanilla or Chocolate) | \$27 / Dozen |
| Avocado Chocolate Mousse with Pomm Crunch & Mint | \$25 / Dozen |
| Individual Creme Brulee | \$40 / Dozen |
| Mini Cheesecake | \$16 / Dozen |
| Mini Key Lime Pies | \$16 / Dozen |
| Mini Chess Pies | \$15 / Dozen |
| Berry Tart | \$15 / Dozen |
| Berries with Whipped Cream | \$16 / Dozen |
| Individual Strawberry Shortcakes | \$25 / Dozen |
| Chocolate Dipped Strawberries | \$40 / Dozen |
| Petit Fours (Assorted Mini Dessert Pastries) | \$35 / Dozen |
| Churros with Caramel Sauce | \$18 / Dozen |
| Mini Cannolis | \$35 / Dozen |

Dessert A La Carte

Beverages & Linen

Beverages

| | |
|-----------------------------------------------------------------------------------|---------------|
| Canned Soda | \$2 / Each |
| Bottled Water | \$1.50 / Each |
| Bottled Juice (Orange, Cranberry & Apple) | \$2.50 / Each |
| Bottle In-House Beverages (Iced Tea, Lemonade & Fruit Punch) | \$2.50 / Each |
| Freshly Brewed Starbucks Coffee (Serves 15-20) with International Delight Creamer | \$28 / Gallon |

Beverage Stations

Iced Tea Station with Sugar Packets

Small \$20 | Serves 30-35 **Large \$35 | Serves 60-65**

Fruit Punch Station

Small \$30 | Serves 30-35 **Large \$45 | Serves 60-65**

Lemonade Station

Small \$30 | Serves 30-35 **Large \$45 | Serves 60-65**

Arnold Palmer Station with Lemon Wedges

Small \$40 | Serves 30-35 **Large \$55 | Serves 60-65**

Hydration Station

Small \$10 | Serves 30-35 **Large \$20 | Serves 60-65**

Infused Water Station (Watermelon Mint, Lemon Lime, Raspberry Lime Mint, Basil Cucumber, or Cucumber Mint)

Small \$40 | Serves 30-35 **Large \$55 | Serves 60-65**

Hot Water Station with Assorted Bigelow Tea Bags & Honey

Small \$15 | Serves 30-35 **Large \$30 | Serves 60-65**

Linen

| | |
|----------------------------------------------|---------------|
| Tablecloth for Round Table (Black or White) | \$5 / Each |
| Tablecloth for Small Tables (Black or White) | \$5 / Each |
| Floor Length Tablecloth (Black) | \$16 / Each |
| Napkins (Black, White, and Red) | \$1.50 / Each |

Custom Linen Colors are available upon request and require a two (2) week advance notice to allow time for procurement of product.

Student Organization Portal

Select from an array of options for your next student organization event.
Pick-up service only.

| | |
|--------------------------------------------------------------------------------------------|----------------------|
| Mini Muffins | \$10 / Dozen |
| Mini Breakfast Pastries | \$20 / Dozen |
| Garden Shareable Salad (Serves 10) | \$10 / Each |
| Caesar Shareable Salad (Serves 10) | \$12 / Each |
| 16" Cheese Pizza | \$13 / Each |
| 16" Pepperoni Pizza | \$14 / Each |
| 16" Sausage Pizza | \$14 / Each |
| 16" Bacon Pizza | \$14 / Each |
| 16" Veggie Pizza (Green Peppers, Mushrooms, Onions, Black Olives, & Roasted Broccoli) | \$14 / Each |
| 16" Deluxe Pizza (Pepperoni, Sausage, Green Peppers, Mushrooms, Onions, & Black Olives) | \$16 / Each |
| Hot Egg & Cheese Breakfast Sandwich (on English Muffin) | \$16 / Dozen |
| Party Sub Tray | \$20 / Dozen |
| Small Fruit Platter (Serves 10-15) | \$20 / Each |
| Mini Brownies | \$10 / Dozen |
| Mini Cookies | \$10 / Dozen |
| Bottled Juice (Orange, Apple, Cranberry) | \$2.50 / Each |
| Canned Soda | \$2 / Each |
| Bottled Water | \$1.50 / Each |
| Bottled In-House Beverages (Iced Tea, Lemonade, Fruit Punch) | \$2.50 / Each |

Student Organization Portal

Terms & Conditions

All catering events must be booked through University Events (events@uindy.edu, 317-788-2135) prior to placing catering orders.

- Please provide two (2) weeks notice for catering and special events.
- Service fee of \$200 will accrue for orders placed less than 72 hours prior to the event to defer the cost of additional labor.
- Additional labor charges may accrue for events over 100 guests.
- All pricing based on Eco-Friendly Disposables / China Service at \$1.50 to cover additional labor cost. Disposables will be used for events outside of Schwitzer.
- All pricing reflects a discount for all in-house accounts.
- Any menu may be customized based on the client's request for allergens and dietary restrictions.
- Any plated meals must be notified two (2) weeks prior to event day
- All food service requests must be submitted via online ordering system unless specialty menus are required.
- Please have forms filled out 100% before submittal.
- To ensure appropriate service preparation, UIndy Dining requires a guaranteed number of guests by 12:00 pm (noon) at least three (3) days prior to your scheduled event. You will be billed for your guaranteed number or the actual number served, whichever is greater.
- Prices have been determined based on menu items and choices listed. Any changes or additions to the listed menu items will result in additional charges.
- Any additional food or beverage requested during an event will also result in extra charges.
- In adherence to food safety regulations, it is our strict policy that there will be no credit given for leftover food items. Carry out containers of perishable food will not be provided for any event.
- All buffets include a three (3) hour time frame.
- All attended buffets are subject to a (18%) separate service charge fee to defer the cost of additional labor.

Terms & Conditions