

Banquet and Catering Menus

University Place Conference Center and Hotel is delighted to be a partner with you in planning your upcoming event. We will provide you with peace of mind and assurance that your event will exceed all expectations.

Your menu selections, room set-ups, and any other details pertinent to your event are due to the Catering/Conference Planning Department at least ten days prior to the event. We welcome the opportunity to design a menu that will fit your needs.

Daniel Noble
Executive Chef



University Place
Conference Center & Hotel
IUPUI

University Place Conference Center & Hotel, IUPUI
850 W. Michigan Street • Indianapolis, IN 46202
ph: 317-269-9000 • fx: 317-231-5179

Breakfast Selections

Minimum of 25 Guests

Continental Breakfast Bar

Freshly Squeezed Orange, Cranberry and Grapefruit Juice | Fresh Seasonal Sliced Fruit Display | Assorted Muffins
Croissants | Bagels | Breakfast Pastries | Flavored Cream Cheese | Butter | Fruit Preserves
Coffee | Decaffeinated Coffee | Tea

\$14 per person

Health Bar

Selection of Freshly Chilled Juices
Build Your Own Yogurt and Granola Parfait with Fresh Berries | Sliced Seasonal Fruit
Smoked Salmon | Low Fat Cream Cheese | Selection of Dry Cereals
Skim and Whole Milk | Assorted Fruit and Nut Bread | Muffins
Butter | Margarine | Fruit Preserves | Bagels
Coffee | Decaffeinated Coffee | Tea

\$16 per person

University Place Conference Center & Hotel

All food and beverage prices are subject to 22% service charge and applicable sales tax.

♥ **FIT** Moderate in calories, fat, cholesterol, sodium ♦ **VEG** No meat, fish, poultry or shellfish but may contain dairy/eggs

Breakfast Buffet Selections

Minimum of 25 Guests

Hoosier Breakfast Buffet

Sliced Seasonal Fruit
Build Your Own Yogurt and Granola Parfait
Assorted Dry Cereals | Granola with Dried Fruits and Fresh Berries
Assorted Breakfast Breads | Petite Pastries | Freshly Baked Muffins | Bagels
Butter | Fruit Preserves | Selection of Flavored Cream Cheese
Country Style Scrambled Eggs
Breakfast Potatoes with Sweet Peppers and Caramelized Onions

Choice of One of the Following:

Cheese Blintzes with Blueberry Sauce
Buttermilk or Banana Pancakes with Warm Maple Syrup
French Toast Pudding with Warm Maple Syrup

Choice of Two of the Following:

Sliced Black Oak Ham | Applewood Smoked Bacon
Smoked Turkey Bacon | Country Sausage Links | Turkey Sausage
Coffee | Decaffeinated Coffee | Chilled Juices

\$19 per person

Heartland Breakfast Buffet

Sliced Seasonal Fruit and Berries
Scrambled Eggs
Breakfast Potatoes with Sweet Peppers and Caramelized Onions
Applewood Smoked Bacon | Sausage Links
Selection of Dry Cereals
Assorted Danish Pastries | Freshly Baked Muffins | Bagels
Butter | Fruit Preserves | Selection of Flavored Cream Cheese
Coffee | Decaffeinated Coffee | Chilled Juices

\$17 per person

Healthy Buffet ♥ FIT

Sliced Fresh Fruit and Berries
Cottage Cheese | Yogurt | Granola
Smoked Salmon | Low Fat Cream Cheese | Capers | Tomatoes | Red Onion
Egg White Frittata | Spinach | Peppers | Tomatoes
Turkey Sausage | Turkey Bacon
Whole Wheat Bagels | Muffins
Coffee | Decaffeinated Coffee | Chilled Juices

\$23 per person

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Morning Enhancements

Belgian Waffle Station

Made to Order Belgian Waffle | Fresh Whipped Cream | Berries
\$6 per person

Eggs Any Style Station

Omelets, Eggs Any Style or Frittatas Made to Order
Includes choice of: Sweet Bell Peppers | Sautéed Onion
Mushrooms | Tomato | Spinach | Smoked Ham | Bacon
Swiss Cheese | Cheddar Cheese
\$6 per person

Breakfast Burrito Station

Scrambled Eggs Made to Order
Includes Choice of: Sweet Bell Peppers | Sautéed Onion | Tomato
Chorizo Sausage | Blend of Pepper Jack and Cheddar Cheese
Sour Cream | Tomato Salsa | Guacamole | Flour Tortillas
\$6 per person

Biscuits and Gravy

Freshly Baked Southern Style Biscuits | Sausage Gravy
\$4 per person

Lox and Bagels ♥ FIT

Tomato | Red Onion | Capers | Smoked Salmon | Cream Cheese
\$6 per person

Grab and Go Breakfast Sandwiches

Choice of: Croissant | Bagel | Biscuit
Choice of: Ham | Bacon | Sausage
Topped with American Cheese
\$4 each

Grab and Go Breakfast Wraps

Scrambled Eggs | Chorizo Sausage | Tomatoes | Green Onions
Pepper Jack Cheese wrapped in a Soft Flour Tortilla
-or-
Scrambled Eggs | Spinach | Tomato | Roasted Red Peppers ♦ VEG
Feta Cheese wrapped in a Soft Flour Tortilla
\$5 each

Sliced Seasonal Fruit and Berries ♥ FIT ♦ VEG

\$4 per person

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Plated Breakfast

Minimum of 15 Guests

Thick-Cut Classic French Toast

Warm Maple Syrup | Fresh Fruit Compote
Applewood Smoked Bacon or Country Sausage

\$17 per person

Scrambled Eggs with Chives and Cheddar Cheese

Applewood Smoked Bacon or Sausage Links
Breakfast Potatoes with Sweet Peppers and Caramelized Onions

\$16 per person

Poached Eggs Benedict

Thomas English Muffins topped with: Canadian Bacon | Hollandaise Sauce
Breakfast Potatoes with Sweet Peppers and Caramelized Onions

\$18 per person

Egg White Frittata ♥ FIT ◆ VEG

Grilled Vegetables | Swiss Cheese
Breakfast Potatoes with Sweet Peppers and Caramelized Onions

\$15 per person

Served Breakfasts Include:

Fresh Fruit
Assorted Breakfast Pastries
Freshly Squeezed Orange or Grapefruit Juice
Coffee | Decaffeinated Coffee | Tea

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Design Your Own Lunch Buffet

Minimum of 30 Guests

Lunch Buffet Includes the Following:

Chef's Soup of the Day
Seasonal Garden Greens with Assorted Condiments | Dressings
Chef's Selection of two Composed Salads
Fresh Fruit Salad
Chef's Selection of Seasonal Vegetable
Chef's Selection of Starch
Chef's Selection of Seasonal Dessert
Freshly Baked Rolls | Butter
Coffee | Decaffeinated Coffee
Herbal Teas | Iced Tea

Choice of Entrées:

Marinated Grilled Flank Steak | Grilled Wild Mushrooms
Beef Flank Steak stuffed with Goat Cheese, Bacon and Spinach
Pan Seared Mahi Mahi | Caramelized Pineapple Almond Butter
Country Style Chicken and Dumplings
BBQ Spice Rubbed Pork Loin | Dijon Cream Sauce
Grilled Atlantic Salmon | Tomato Artichoke Relish ♥ **FIT**
Seared Herb Chicken | Wilted Baby Spinach | Sundried Tomato Cream Sauce
"New Orleans Style" Sausage and Chicken Jambalaya
Cabernet Braised Beef Tips | Caramelized Pearl Onions | Button Mushrooms
Italian Sausage | Sweet Peppers | Caramelized Onions
Seafood, Sausage and Chicken Paella
Jack Daniels Barbeque Grilled Chicken Breast
Roasted Cod | Roasted Tomato and Fennel Fondue ♥ **FIT**
Penne Pasta | Roasted Vegetables | Roasted Garlic Alfredo Sauce ♦ **VEG**
Roasted Vegetarian Butternut Squash Ravioli | Roasted Root Vegetables | Parmesan Cheese ♦ **VEG**

Two Entrées **\$22** per person

Three Entrées **\$25** per person

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Working Luncheons

Grilled Chicken Breast Salad ♥ FIT

Grilled Chicken | Field Greens | Goat Cheese | English Cucumbers | Tomato
Radish Sprouts | Toasted Pine Nuts | Balsamic Vinaigrette

\$21 per person

Chop Chop Salad

Mixed Greens | Bok Choy | Nappa Cabbage
Marinated Grilled Chicken | Julienne Red Peppers | Carrots
Mandarin Oranges | Cashews | Sesame Seed Vinaigrette

\$22 per person

Black and Bleu Salad

Romaine Hearts | Frisse Lettuce | Marinated Seared Flat Iron Steak
Maytag Bleu Cheese | Tear Drop Tomatoes | Crispy Onions | Balsamic Vinaigrette

\$22 per person

All Working Lunches Include:

Chef's Selection of Soup and Dessert
Freshly Baked Rolls | Butter
Coffee | Decaffeinated Coffee | Iced Tea

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Lunch Plated

Minimum of one entrée plus one additional course

Soup

Rock Shrimp and Corn Chowder
Chicken Velvet Soup
Tomato Horseradish Bisque ♦ VEG
Truffled Wild Mushroom and Herb Bisque ♦ VEG
Maple Scented Roasted Butternut Squash Bisque ♦ VEG
Curried Cous-Cous and Grilled Chicken Soup | Vegetables | Herbs ♥ FIT
\$4 per person

Salads

Petite Caesar Salad

Hearts of Romaine | Toasted Croutons | Parmesan Cheese
Vine-Ripe Tomatoes | Roasted Garlic Caesar Dressing

Farmers Greens and Baby Spinach ♥ FIT

Sliced Mushrooms | Roma Tomatoes | Sliced Boiled Egg | Red Onion
Warm Turkey-Bacon Vinaigrette

Field Greens ♥ FIT ♦ VEG

Belgium Endive | Strawberries | Mandarin Oranges
Walnuts | Raspberry Vinaigrette

\$5 per person

Entrées

Grilled Salmon Fillet ♥ FIT

Pesto Cream Sauce | Caviar Rice with Wheat Berries | Steamed Vegetables

Grilled Breast of Chicken

Black Beans | Corn-Cilantro Relish | Ancho Chili Sauce
Spanish Red Beans and Rice | Roasted Squash

Marinated London Broil

Truffled Pearl Onions | Mushroom Ragout | Porcini Mushroom
Mashed Potatoes | Steamed Beans

Baked Parmesan Chicken

Soft Polenta | Tomato Coulis | Sugar Snap Peas

Eggplant Parmesan ♦ VEG

Baby Spinach | Fresh Mozzarella | Roasted Tomato Sauce

Vegetable Lasagna ♦ VEG

Tomato Fennel Chutney | Sautéed Broccoli Rabe

\$18 per person

Desserts

Crème Brulée Cheesecake | Lemon Tart
Flourless Chocolate Torte | Tiramisu
Classic Mixed Berry Tart

\$4 per person

All Served Lunches Include:

Freshly Baked Rolls | Butter
Coffee | Decaffeinated Coffee | Iced Tea

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Deli Fresh Sandwiches

Designed for groups of 10-50 Guests

Chef's Soup of the Day

Penne Pasta Salad | Artichokes | Red Onion | Black Olives | Feta Cheese

Assortment of Ready Made Sandwiches:

Black Forest Smoked Turkey | Vermont White Cheddar | Sourdough
Smoked Turkey | Honey Ham | Gruyere Cheese | Whole Wheat
Roast Beef | Pastrami | Provolone Cheese | Kaiser Roll
Grilled Vegetables | Goat Cheese | Red Pepper Aioli | Sourdough Bread ♦ VEG

Farmers Green Salad | Dressing | Condiments

Seasoned Deli Style Potato Chips

Seasonal Fruit Salad

New York Style Cheesecake

Coffee | Decaffeinated Coffee | Iced Tea

\$25 per person

Deli Bar

Minimum of 30 Guests

Chef's Soup of the Day

Mixed Field Greens | Tomatoes | Cucumbers | Parmesan Cheese | Croutons

Dried Cranberries | Assorted Dressings

Sliced Seasonal Fruit

Shrimp Pasta Salad | Grilled Vegetables

Smashed Red Skin Potato Salad | Truffled Oil | Feta Cheese | Green Onions

Sliced Deli Meats and Cheeses:

Smoked Turkey | Honey Maple Ham | Seasoned Top Sirloin | Pastrami
Smoked Gruyere | Baby Swiss | Provolone | Vermont White Cheddar | American

Specialty Mustards | Mayonnaise

Lettuce | Tomato | Onion | Pickle

Assorted Deli Breads

Seasoned Deli Style Potato Chips

Assorted Pies

Coffee | Decaffeinated Coffee | Iced Tea

\$24 per person

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Soup and Salad Bar

Minimum of 30 Guests

Chef's Choice of Two Soups

Mixed Greens | Tomatoes | Cucumbers | Parmesan Cheese
Croutons | Dried Cranberries | Assorted Dressings

Sliced Seasonal Fruit

Shrimp Pasta Salad | Grilled Vegetables

Smashed Red Skin Potato Salad | Truffled Oil | Feta Cheese | Green Onions

Seasoned Deli Style Potato Chips

Freshly Baked Rolls | Butter

Assorted Pies

Coffee | Decaffeinated Coffee | Iced Tea

\$22 per person

Boxed Lunches

Selection of Sandwiches

Roast Beef | Cheddar Cheese

Honey Cured Ham | Swiss Cheese

Smoked Turkey | Bacon | Swiss Cheese

Grilled Chicken Salad | Dried Cranberries | Grapes

Marinated and Grilled Provencal Vegetables | Boursin Cheese ♦ VEG

California Wrap | Poached Shrimp | Avocado | Sprouts | Cucumbers ♥ FIT

Selection of Bread

Dusted Kaiser Roll

Multi-Grain Kaiser Roll

Soft Hoagie Roll

Whole-Grain Wheat

New York Style Rye Bread

Pretzel Roll

Selection of Salad

Pasta Salad | Roasted Vegetables | Bay Shrimp

Creamy Mustard Potato Salad

Cole Slaw

Olive Salad | Tomato | Cucumber | Feta Cheese

Box Lunches Include:

Lettuce | Tomato | Pickle

Individual Bag of Potato Chips

Whole Fresh Fruit

Chocolate Chip Cookie or Double Fudge Brownie

Dasani Bottled Water

Condiments

Utensils

\$22 per person

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COLD HORS D'OEUVRES

Roasted Asparagus | Hummus | Toasted Flat Bread ♥ **FIT**
Brie | Balsamic Glazed Strawberries | Toasted Pita Bread ♥ **FIT**
Bouchées filled with Creamy Chicken Salad
Tomato Salad | Meyer Lemon | Arugula
Assorted Finger Sandwiches
\$28 per dozen per selection

Jumbo Lump Crab Salad | Chives | Lemon Juice | Belgium Endive ♥ **FIT**
Seared Tuna on a Wonton Crisp | Wasabi Mousse
Antipasto Skewer | Balsamic Vinaigrette
Beef Tenderloin Crustini | Crumbled Blue Cheese
Smoked Salmon on Toast Points | Dill Crème Fraiche
Assorted Sushi | Wasabi Soy Dip
Whipped Goat Cheese | Raspberry | Fresh Mint
\$30 per dozen per selection

Jumbo Curry Shrimp on Cucumber Round
Beef Tartare | Asparagus | Crisp Shallots | Lemon Aioli
\$36 per dozen per selection

Chilled Jumbo Gulf Shrimp "Shooter" | Avocado | Lime | Cocktail Sauce
\$42 per dozen

Sweets

Assorted Home Baked Cookies
Fudge Nut Brownies
\$25 per dozen

Miniature Pastries
Mini Seasonal Desserts
\$32 per dozen

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HOT HORS D'OEUVRES

Spinach and Feta Stuffed Mushrooms ♦ VEG

Vegetable Quesadillas | Salsa ♦ VEG

Wild Mushroom | Goat Cheese Crustini ♦ VEG

Meatballs | Jack Daniels Barbeque Sauce

Vegetable Spring Rolls | Plum Sauce ♦ VEG

Roasted Chicken and Corn Quesadillas | Salsa

Red Skin Potato Boat | Smoked Bacon | Asiago Cheese

\$28 per dozen per selection

Spanakopita

Toasted Cheese Ravioli | Tomato Basil Sauce ♦ VEG

Sesame Ginger Chicken Satay | Teriyaki Dipping Sauce

Chicken Cashew Spring Rolls | Picked Plum Dipping Sauce

Chicken Wings | Spicy Buffalo or Sweet BBQ Sauce

Crispy Chicken Tenderloins | Barbeque | Honey Mustard Sauce

\$30 per dozen per selection

Miniature Crab Cakes | Dijon Mustard Sauce

Oysters Rockefeller | Pernod Spinach | Hollandaise Sauce

Duck Teriyaki | Bok Choy | Sweet Soy Sauce

Grilled Beef Satay | Green Onions | Serrano-Yuzu

\$32 per dozen per selection

New Zealand Lamb Chops | Rosemary Demi-Glace

Barbecued Bacon wrapped Shrimp | Red Pepper Pineapple Vinaigrette

Seared Sea Scallops wrapped in Applewood Smoked Bacon | Red Pepper Aioli

\$38 per dozen per selection

"Soup Shooters" ♦ VEG

Butler passed item

Truffled New Potato Artichoke Puree

Butternut Squash Bisque

Roasted Tomato and Horseradish Puree

Truffled Herb and Mushroom Puree

Tomato Watermelon Gazpacho (Chilled)

\$28 per dozen per selection

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Reception Enhancements

Baked Brie En Croute ♦ VEG

Warm Brie Cheese | Raspberry Preserves wrapped in Puffed Pastry

\$125 (serves 30 guests)

Imported and Domestic Cheese ♦ VEG

A variety of Imported and Domestic Cheese garnished with:
Seasonal Grapes | Fresh Berries | Assorted Flatbreads

\$225 (serves 50 guests)

Roasted Vegetable Display ♦ VEG

Chilled, Marinated, Grilled and Roasted Vegetables
Roasted Red Pepper Aioli

\$75 (serves 30 guests)

Garden Crudité ♥ FIT ♦ VEG

Cauliflower | Broccoli | Celery | Carrot | Red Pepper
Cherry Tomatoes | Cucumber | Ranch Dip

\$200 (serves 50 guests)

Antipasto Display

Imported Meats and Cheeses | Grilled and Toasted Flatbreads
Assorted Olives | Sweet Peppers | Gardiner Vegetables

\$225 (serves 50 guests)

Warm Spinach, Artichoke and Goat Cheese Dip ♦ VEG

Grilled Pita Bread | Toasted Lavosh | Flatbreads

\$75 (serves 30 guests)

Fresh Fruit Display ♥ FIT ♦ VEG

Seasonal Sliced Fruit | Melons | Berries | Yogurt Dip

\$200 (serves 50 guests)

Spreads and Breads ♦ VEG

Artichoke and Spinach Dip

Rosemary Hummus | Sundried Tomato Bean Puree

Toasted Bread | Garlic Pita Chips

\$125 (serves 30 guests)

Chilled Shrimp Display

\$300 (serves 50 guests)

Additional Shrimp \$21 per dozen

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Reception Enhancements Cont'd

Create Your Own Nachos

Crisp Tortilla Chips | Nacho Cheese | Jalapeños | Tomatoes | Olives
Grilled Blackened Chicken | Sour Cream | Green Onions
Black Bean Corn Salsa | Tomatillo Salsa | Pico De Gallo

\$9 per person

Loaded French Fry Bar

Waffle Fries | Steak Fries | Beef and Bean Chili | Warm Cheese Sauce
Spicy Jalapeño Ketchup | Wasabi Aioli | Sundried Tomato and Garlic Aioli

\$9 per person

Slider Station

Mini Cheese Burgers
Pulled Pork Sliders | Crispy Onions
Grilled Chicken Sliders | Pico De Gallo
Grilled Vegetable Slider | Sundried Tomato Pesto

\$12 per person

Chef Attended Stations

Attended Stations require a minimum of 50 guests

Pasta

Chef's Selection of Two Pastas
Grilled Vegetables | Wild Mushrooms | Baby Spinach
Tomato Basil Marinara Sauce | Roasted Garlic Alfredo Sauce
Pesto Cream | Shredded Parmesan Cheese | Crushed Red Pepper

\$12 per person

Add Chicken or Sausage for **\$2** per person

Add Shrimp for **\$4** per person

Mashed Potato

Garlic and Herb Mashed Yukon Gold Potatoes | Mashed Sweet Potatoes
Served in Martini Glasses

Sour Cream | Whipped Butter | Brown Sugar | Cinnamon
Shredded Monterey Jack | Cheddar Cheese | Crumbled Bacon
Chives | Roasted Garlic | Basil Pesto | Wild Mushrooms

\$12 per person

Barbeque

Slow Cooked Dry Rubbed Baby Back Ribs | Watermelon BBQ Sauce
Jack Daniels Meatballs | Spicy Buffalo Wings | Sweet Chicken Wings

\$14 per person

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Chef Attended Stations Cont'd

Stir-Fry

Chicken Breast Strips | Beef | Shrimp
Water Chestnuts | Bell Peppers | Onions | Celery | Carrots | Mushrooms
Baby Bok Choy | Bean Sprouts | Pea Pods | Soy Sauce | Ginger and Sesame Oil
White Rice | Crunchy Chinese Noodles

\$14 per person

Tex-Mex

Spicy Ground Beef | Cumin-Marinated Chicken Breast Strips
Flour Tortillas | Taco Shells | Fried Tortilla Baskets | Tri-Colored Tortilla Chips
Diced Tomatoes | Diced Onion | Shredded Cheddar Cheese | Chopped Lettuce
Sour Cream | Salsa | Refried Beans | Guacamole

\$12 per person

Scholars Hall Flatbread Pizza

Mediterranean Grilled Vegetables | Feta Cheese ♦ **VEG**
BBQ Chicken | Red Onion | Cilantro | Cheddar Cheese
Sausage | Roasted Red Pepper | Red Onion | Mozzarella Cheese
Classic Four Cheese | Fresh Herbs ♦ **VEG**

\$12 per person

Carving Stations

Slow Roasted Steamship of Beef | Rosemary Au Jus | Horseradish

\$475 (serves 150 guests)

Cajun Spice Rubbed Pork Loin | Garlic Aioli

\$150 (serves 35 guests)

Slow Roasted Sirloin | Caramelized Onion Crust

\$295 (serves 50 guests)

Herb Roasted Turkey Breast | Wild Mushroom Veloute

\$175 (serves 40 guests)

Herb Seared Tenderloin of Beef | Madeira Demi-Glace

\$225 (serves 25 guests)

All Selections include Petite Rolls

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Design Your Own Buffet

Minimum of 30 Guests

Chef's Soup of the Day

Tossed Green Salad | Assorted Condiments | Dressings

Chef's Selection of Two Composed Salads

Choice of Entrées

Spinach, Goat Cheese, Applewood Smoked Bacon stuffed Beef Flank Steak **(add \$2.00 per person)**

Penne Pasta | Chicken | Sundried Tomatoes | Mushrooms | Cajun Cream

Roasted Strip Loin | Caramelized Onions | Havarti Cheese

Grilled Chicken Parmesan | Roasted Tomato Sauce | Parmesan Cheese

Lightly Blackened Tilapia | Toasted Almonds | Watermelon and Basil Relish ♥ **FIT**

Baked Cod | Roasted Tomato and Fennel Fondue ♥ **FIT**

Lemon Thyme Marinated Chicken | Dried Cherry and Mango Chutney

Tequila Lime Marinated Chicken | Tomatillo Sauce

Bone in Pork Chops | Black Bean Corn Relish

Black Pepper and Herb Seared Beef Tenderloin | Cabernet Jus

Grilled Salmon | Parmesan Truffle Cream

Penne Pasta | Roasted Vegetables | Light Roasted Garlic Alfredo Sauce ♦ **VEG**

Butternut Squash Ravioli | Roasted Root Vegetables | Parmesan Cheese ♦ **VEG**

Vegetarian Lasagna ♦ **VEG**

Select One

Steamed Haricot Verts

Grilled Asparagus | Balsamic Reduction

Seasonal Vegetable Ragout

Garlic Butter Sautéed Snow Peas

Select One

Roasted Garlic and Herb Mashed Potatoes

Truffled Macaroni and Cheese

Saffron Rice Pilaf

Au Gratin Potatoes

Rosemary Roasted Red Potatoes

Chef's Selection of Desserts

Freshly Baked Rolls | Butter

Coffee | Decaffeinated Coffee | Herbal Teas | Iced Tea

Two Entrées **\$34**

Three Entrées **\$38**

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Specialty Dinner Buffets

Minimum of 30 Guests

Mediterranean

Mixed Field Greens | Antipasto Garnish | Balsamic Vinaigrette
Balsamic Glazed sliced Vine-Ripe Tomatoes | Fresh Mozzarella
Penne Pasta with Artichokes | Red Onion | Black Olives | Feta Cheese
Romano-Crusted Chicken Breast | Gorgonzola Cheese Sauce
Baby Spinach | Roasted Mushrooms
Penne Pasta with Alfredo Cream Sauce | Italian Sausage | Wild Mushrooms | Parmesan Cheese
Ratatouille | Fresh Herbs | Caviar Rice Medley
Toasted Garlic and Herb Breadsticks
Assorted Italian Pastries | Biscotti

Barbecue

Mixed Field Greens | Ranch | Raspberry Vinaigrette Dressing
Red Bliss Potato Salad
Creamy Cole Slaw
Three Bean Salad | Sliced Red Onions | Sweet Vinegar and Oil Dressing
Whole Roasted Chicken cut in quarters
Slow Cooked Barbecue Pulled Pork
Grilled Hamburgers
Baked Beans | Smoked Bacon | Brown Sugar
Indiana Sweet Corn on the Cob | Butter
Jalapeño Corn Bread | Rolls | Butter
Kaiser Rolls | Pickles | Lettuce | Tomato | Onion | American Cheese | Swiss cheese
Warm Apple Cobbler | Vanilla Ice Cream
Cherry Pie | Chocolate Brownies

All Dinner Buffets include:

Coffee | Decaffeinated Coffee | Herbal Teas | Iced Tea

Dinner Buffet \$34 per person

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Specialty Dinner Buffets Cont'd

Minimum of 30 Guests

South of the Border

Roasted Vegetable Tortilla Soup -or- Grilled Chicken Tortilla Soup
Black Bean and Corn Tomato Salad | Honey-Lime Vinaigrette
Baby Greens | Grape Tomatoes | Yellow Bell Pepper Slices | Julienne of Jicama
Crispy Tortilla Strips | Creamy Ranch
Melon Salad | Basil | Toasted Almond Sherry Vinaigrette
Chicken Fajitas | Soft Flour Tortillas | Guacamole | Sour Cream
Mexican-spiced Ground Beef | Crisp Taco Shells | Shredded Cheddar Cheese
Iceberg Lettuce | Tomato Cilantro Salsa
Black Beans | Spanish Rice
Tri-Colored Tortilla Chips | Guacamole | Cilantro Salsa | Warm Queso Dip
Caramel Flan | Kahlúa Chocolate Mousse

All American

Mixed Garden Salad | Assorted Dressings
Tri-Color Cole Slaw | Mustard Seed Vinaigrette
Roasted Vegetable Display | Buttermilk Ranch Dip | Onion Dip
Sliced Top Round of Beef | Natural Gravy
Roasted Breast of Chicken Stuffed | Cornbread | Pecans | Fresh Sage
Dried Cranberry-Celery Relish
Garlic and Herb Red Skin Potatoes
Chef's Selection of Fresh Vegetables
Freshly Baked Rolls | Butter
Apple Cobbler | Double Fudge Brownies

All Dinner Buffets include:

Coffee | Decaffeinated Coffee | Herbal Teas | Iced Tea

Dinner Buffet \$34 per person

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Plated Dinner

Minimum of Entrée plus 2 additional courses

Soups

Rock Shrimp and Corn Chowder

Truffled Wild Mushroom and Herb Bisque ♦ VEG

New Potato Leek Chowder ♦ VEG

Maple Scented Roasted Butternut Squash Bisque ♦ VEG

Crab and Fennel Bisque | Saffron Crème Fraiche

Grilled Chicken Tortilla Soup

Caramelized Maui Onion Soup ♥ FIT ♦ VEG

Curried Cous-Cous and Grilled Chicken Soup | Fresh Vegetables | Herbs ♥ FIT

\$5 per person

Salads

Caesar Salad

Baby Romaine Wedge | Garlic Croutons | Pear Tomatoes
Shaved Parmesan | Creamy Caesar Dressing

Spinach Salad

Baby Spinach | Sliced Button Mushrooms
Warm Crumbled Applewood Bacon | Grape Tomatoes | Herb Croutons

Mixed Field Greens ♦ VEG

English Cucumber | Radish | Vine-Ripe Tomato
Slivered Almonds | Balsamic Vinaigrette

Bibb Lettuce Salad ♦ VEG

Belgian Endive | Strawberries | Mandarin Oranges
Walnuts | Raspberry Vinaigrette

Yellow and Red Beefsteak Tomatoes ♦ VEG

Fresh Mozzarella | Red Onion served over Bibb Lettuce
Pesto Vinaigrette | Toasted Pine Nuts

\$6 per person

University Place Conference Center & Hotel

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Plated Dinner Cont'd

Entrées

Grilled Swordfish Steak ♥ FIT

Red Pepper, Pineapple and Cilantro Salsa | Herb Cous-Cous
\$24 per person

Crab Crust Atlantic Salmon ♥ FIT

Baby Spinach | Jasmine Rice
\$24 per person

Stuffed Filet of Beef

Maytag Blue Cheese and Mushrooms
Cabernet Demi-Glace | Garlic Mashed Potatoes
\$26 per person

Grilled Filet Mignon

Red Wine Sauce
Roasted Garlic Mashed Potatoes
\$26 per person

Beef Tenderloin

Pommery Mustard and Herb Crusted
Caramelized Pearl Onions | Yukon Gold Potatoes
\$26 per person

Stuffed Frenched Breast of Chicken ♥ FIT

Goat Cheese, Spinach and Artichoke Hearts
Sundried Tomato Sauce | Jasmine Rice
\$24 per person

Macadamia Nut Crusted Breast of Chicken ♥ FIT

Creamy Herb Champagne Sauce | Harvest Rice Blend
\$22 per person

Grilled New York Strip Steak

Roasted Shallot Demi-Glace | Garlic and Herb Potato Puree
\$24 per person

Caramelized Onion Crepes ♦ VEG ♥ FIT

Portabella Mushrooms | Fontina Fondue
\$22 per person

Ratatouille ♦ VEG

Phyllo Dough | Boursin Cheese | Leeks
\$22 per person

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ENTRÉE DUETS

Herbed Chicken Breast and Grilled Salmon ♥ FIT

Roasted Red Pepper Sauce | Jasmine Rice

\$28 per person

Char Grilled Filet Mignon and Pan Seared Sea Scallops

Port Wine Reduction | Roasted Garlic Mashed Potatoes

\$32 per person

4oz Filet Mignon with 4oz Lobster Tail

Porcini Mushrooms | Mashed Potatoes

Drawn Butter | Natural Jus

Market Price per person

Grilled Petite Filet Mignon and Herbed Breast of Chicken

Bordelaise Sauce | Sautéed Shiitake Mushrooms

Yukon Gold Potato Galette

\$32 per person

Roasted Tenderloin of Beef and Grilled Shrimp

Chipotle Demi-Glace | Roasted Red Pepper Sauce

Porcini Mushroom Mashed Potatoes

\$34 per person

Desserts

Lemon Tart

Classic Mixed Berry Tart

Tiramisu

Flourless Chocolate Cake

Crème Brûlée Cheesecake

\$5 per person

All Plated Dinners include:

Chef's Selection Seasonal Vegetable | Freshly Baked Assorted Rolls

Coffee | Decaffeinated Coffee | Herbal Teas | Iced Tea

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Beverage Selections

Host Bar

House Brand Cocktails	\$5.75
Premium Brand Cocktails	\$6.25
House Wine	\$5.75
Premium Wine	\$6.25
Domestic Beer	\$4.75
Imported Beer	\$5.25
Non-Alcoholic Beer	\$4.00
Soft Drinks	\$3.00
Spring or Mineral Water	\$3.25
Cordials/Liqueurs/Cognac	\$7.25

Additional Selections

Keg of Domestic Beer	\$300.00
Keg of Imported Beer	\$350.00

Cash Bar

House Brand Cocktails	\$6.25
Premium Brand Cocktails	\$6.75
House Wine	\$6.25
Domestic Beer	\$5.00
Imported Beer	\$5.50
Non-Alcoholic Beer	\$4.00
Soft Drinks	\$3.00
Bottled Water	\$3.25
Cordials/Liqueurs/Cognac	\$7.50

University Place Hotel is the only licensed authority to dispense alcoholic beverages on the premises.

House Brands: Canadian Club, Jack Daniel, Smirnoff, Beefeater, Bacardi Light, J&B, Jose Cuervo, Amaretto

Premium Brands: Absolut, Tanqueray, Dewars, Makers Mark, Kilo Kal, Crown Royal, Jose Cuervo 1800, Amaretto

Domestic Beer: Michelob Ultra, Bud Light, Budweiser, Miller Lite, Coors Light

Imported Beer: Heineken, Corona, Amstel Light

Non-Alcoholic: O'Doul's

(Hotel reserves the right to substitute comparable brands based on availability)

Bartender Charge: There is a \$100.00 bartender charge per bar. Bartender charges will be waived for each bar that exceeds \$350.00 in revenue for a three-hour period. One bartender serves 75 guests.

Cashier Charge: There is a \$50.00 charge per cashier regardless of revenue. There is an additional \$15.00 per hour charge after three hours. Cash Bar prices are inclusive of tax.

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Wine List

CHAMPAGNES/SPARKLING WINES

	Bottle
NV Segura Viudas Aria Estate	\$30.00
NV Mumm Cordon Rouge (France)	\$55.00
NV Moet & Chandon "White Star" Champagne (France)	\$65.00
NV Veuve Clicquot Brut "Yellow Label" Champagne (France)	\$95.00

PREMIUM WINES

White Wines

Chateau Ste. Michelle Johannisberg Riesling	\$32.00
Canyon Road Chardonnay, Washington	\$30.00
Frei Chardonnay, Sonoma, California	\$30.00
Francis Coppola Chardonnay "Directors Cut", California	\$40.00
Campanile Pinot Grigio, Friuli Grave, Italy	\$30.00
Casa Lapostelle Sauvignon Blanc, Chile	\$34.00
King Estate Pinot Gris, Oregon	\$37.00
Kim Crawford Sauvignon Blanc Marlborough, New Zealand	\$43.00
Brancott Chardonnay, New Zealand	\$43.00
Canyon Road White Zinfandel (California)	\$30.00

Red Wines

Estancia Pinot Noir "Pinnacles"	\$32.00
Clos Du Val Pinot Noir Carneros, California	\$63.00
Terrazas De Los Andes, Argentina	\$32.00
St. Francis Vineyards Zinfandel "Old Vines", California	\$42.00
Louis Martinin Cabernet, Nappa Valley, California	\$54.00
Saintsbury Pinot Noir Carneros, California	\$75.00
Canyon Road Merlot, Napa Valley	\$30.00
Gnarly Head Zinfandel, California	\$35.00
Estancia Cabernet Sauvignon, California	\$30.00
Santa Ema Merlot, Chile	\$34.00
Rosemount Estate Shiraz, Australia	\$32.00
Canyon Road Cabernet, Napa Valley	\$30.00

We have a vast selection of wines from around the world.
Please consult with your planner to any other wines that you may prefer.

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Catering Policies

Menu Selections

University Place's conference manager or catering representative assigned to your function needs to know your menu choices and other details at least two weeks before the event. One menu must be selected for all your guests unless dietary restrictions call for special meals for some individuals. We would like to know about their requirements two weeks prior to the event.

All food and beverage for a function must be provided by University Place and consumed during the time of your function. Take-home containers will not be provided; nor may food or beverage be brought into University Place.

From time to time, due to the circumstances beyond our control, it may be necessary for University Place to make substitutions to your selected menu items. If this occurs, the items substituted will be of equal or greater value than those you originally chose.

Request for Multiple Entrées

If multiple entrées are requested, the following stipulations will apply:

1. If there is a price discrepancy between the two entrées, the higher price will prevail for all entrées.
2. Normal guarantee procedure is required with indication of each entrée count.
3. Some form of entrée indication is required at the guest table (i.e. colored ticket, coded name tags, etc). This will enable better service by our service staff.
4. There is a minimum of 20 guests when selecting multiple entrees.

Butler Service for Hors d'oeuvres is available at \$25.00 per server.

Guarantees

Your minimum contracted amount is not subject to reduction; however, it is policy of the hotel to obtain an updated guarantee three working days in advance by noon. A guarantee count can be raised slightly up until the day of the event although product substitutions may have to be made. If we do not hear from you, your minimum contracted number of attendees will be considered your final guarantee. The room will be set for and the kitchen will prepare three percent more than the guaranteed. If actual attendance is more than three percent above the guarantee, extra guests may be served a different entrée of similar value. A \$50.00 service charge will be added if the final guarantee is fewer than 20 people.

Damage, Loss, Theft

University Place has the right to monitor and control all events in the facility. Cost to repair damage to the premises, if they should occur, will be charged to the group, or person, making the arrangements for the event.

On request, the Facility provides storage for a limited amount of materials before and after your function. The Facility is not responsible for damage or loss of articles left in a function room before or after its scheduled time of use.

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Catering Policies Cont'd

Room Assignment

You normally will have a function room assigned to your event at the time you make initial arrangements for an event. If your attendance decreases or increases from the contracted number, you may be assigned a different room; at which time we will contact you. The beginning and ending times you set for your function should be accurate. Other functions are likely to be scheduled in the room on the day of your event. In the event your function exceeds the scheduled times, you will be charged \$100.00 for each additional half hour.

Audio/Visual

University Place has an extensive inventory of audio/visual equipment and a fully staffed technical services department. Arrangements for special equipment and/or a technician may be made for catered events in the Hotel function rooms.

Lectern	No charge
Extension Cords	\$10.00 each
Podium Microphone	\$20.00 each
Easels	\$10.00 each
Flipchart with Markers	\$25.00 each
Risers	\$25.00 each
6 ft. Skirted Tables	\$50.00 each
8 ft. Skirted Tables	\$60.00 each
Banner Hanging	\$50.00 each

Charges & Payments

A 22% service charge and applicable sales tax will be added to the cost of food and beverage. An applicable sales tax is charged on room and audio/visual rental.

Tax Exemption

Groups qualified for Indiana sales tax exemption are required by law to furnish a copy of the Indiana Sales Tax Exemption Certificate to University Place. This must be done prior to the event. Tax exemption applies to meeting and audio/visual charges.

Payment

Payments are to be made before the event unless credit has been established in advance with University Place.

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