



DINING SERVICES

# CARVED AND CRAFTED CATERING

2024 EVENTS MENU







Homemade  
**AT EVERY TURN**

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# Welcome

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There are both big decisions and little details to attend to as you prepare for your upcoming catered event. Let Carved and Crafted by Miami Catering guide you from designing the perfect menu to personalizing all the details of your unique gathering. Our catering services can accommodate any size, theme, or individual requirements, in virtually any location—on or off campus.

We'll work with you to create a custom gathering menu inspired by your unique needs that will leave a lasting impression on your guests. All menus will follow the Miami Catering culinary philosophy: authentic recipes using the freshest, seasonal ingredients.

Waiter service, buffet, small plates, and international inspired specialty stations all served in your style! And because you've entrusted your event to Miami Catering, the food will be unmatched, the service spectacular, and the event will be unforgettable!

## **Carved and Crafted by Miami Catering at Miami University**

Tina Rotundo, Director of Miami Catering  
Miami University | Campus Services  
catering@MiamiOH.edu  
513-529-3770

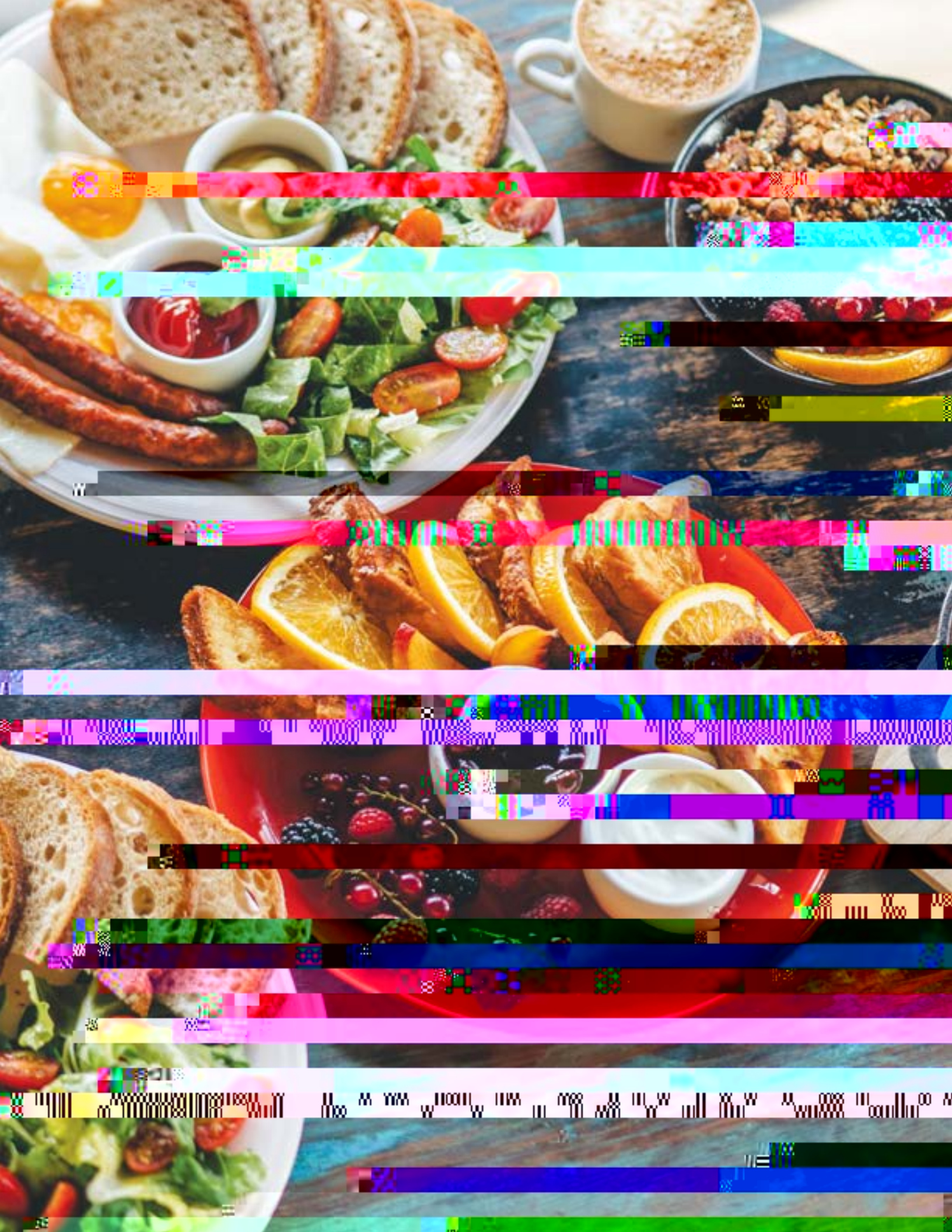
We are happy to accommodate most dietary preferences and allergy restrictions. However, if you are unsure or have any special requests, please do not hesitate to contact the Catering Team.

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**ALLERGEN KEY:** **V:** Vegetarian   **VG:** Vegan   **PO:** Poultry   **P:** Pork   **B:** Beef

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# The Morning Start

12 person minimum.

## CONTINENTAL BREAKFAST

15.95 per person

- V A (Cals: 240-340, contains milk, egg, soy, wheat, and sesame.)
- VG (Cals: 60)
- VG (Cals: 120)
- VG I (Cals: 0)

## ENERGY BREAKFAST

19.25 per person

- V C (Cals: 240, contains egg.)
- VG A (Cals: 230-270, contains soy and wheat.)
- V G (Cals: 60-370, contains milk and wheat.)
- VG (Cals: 120)
- VG I (Cals: 0)

## TRADITIONAL BREAKFAST

22.95 per person

- V C (Cals: 170-240, contains egg, soy, milk, and wheat.)
- V C (Cals: 190, contains egg.)
- PO P (Cals: 45-70, contains milk and soy.)
- VG (Cals: 120)
- VG (Cals: 60)
- V A (Cals: 130-210, contains milk, egg, soy, and wheat.)
- VG (Cals: 120)
- VG I (Cals: 0)

## MIAMI BREAKFAST

22.95 per person

- V C (Cals: 151, contains wheat.)
- V C (Cals: 152, contains egg and milk.)
- V F (Cals: 280, contains egg, milk, soy, and wheat.)
- P C (Cals: 45-70, contains milk and soy.)
- VG H (Cals: 120)
- V A (Cals: 130-210, contains egg, soy, milk, and wheat.)
- VG (Cals: 120)
- VG I (Cals: 0)

## MIAMI OMELETTE STATION

12.50 per person

- P Omelettes cooked to order. Cage-free eggs, pork ham and pork bacon, bell peppers, onions, mushrooms, spinach, and Cheddar, Swiss, and Feta cheeses. \$175 chef fee per 50 guests. (Cals: 48-254, contains egg and milk.)



# Breakfast Bowls

12 person minimum.

**BREAKFAST BOWLS** Choose 2 **13.95 per person**

- VG C** (Cals: 540)  
Rolled oats with Greek yogurt, rice milk, chia seed, and agave with seasonal fresh fruit.
- V F** (Cals: 400, contains egg, milk, and wheat.)
- P C** (Cals: 560, contains egg and milk.)
- V C** (Cals: 710, contains egg.)
- P F** (Cals: 350, contains wheat.)
- V** (Cals: 560, contains milk and wheat.)

# A la Carte

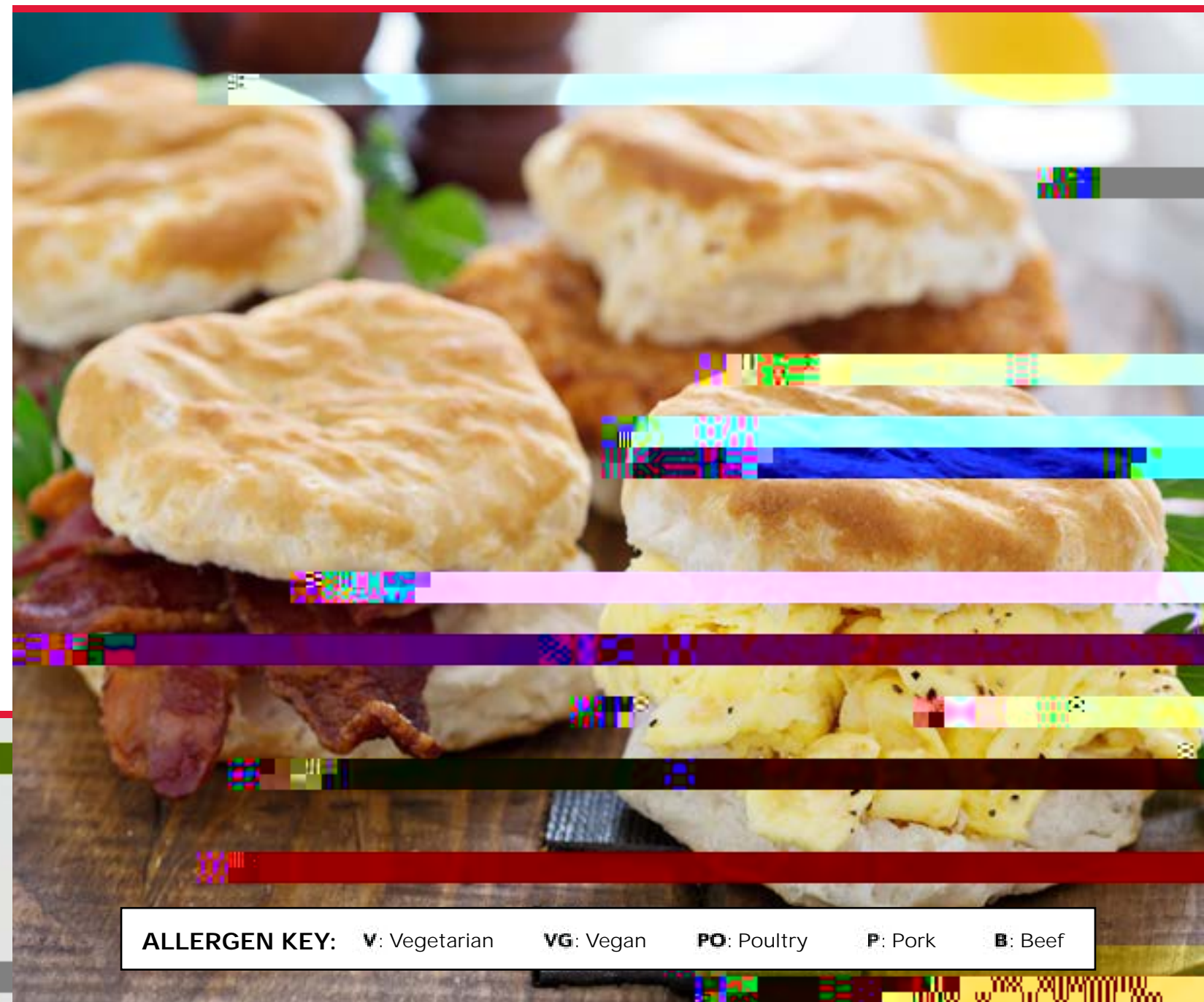
12 person minimum.

- V A** (Cals: 240-340, contains egg, milk, soy, sesame, and wheat.) **23.95 per dozen**
- V F** (Cals: 350, contains egg, milk, soy, sesame, and wheat.) **26.95 per dozen**
- V A D** (Cals: 270-390, contains egg, milk, soy, and wheat.) **21.95 per dozen**
- V A** (Cals: 140-420, contains egg, milk, soy, and wheat.) **23.95 per dozen**
- V** (Cals: 250, contains milk and soy.) **3.95 per person**
- VG** (Cals: 300-540) **3.95 per person**
- VG A** (Cals: 230-270, contains soy and wheat.) **3.95 per person**
- VG** (Cals: 60) **4.25 per person**
- P A** (Cals: 210, contains egg, milk, soy, and wheat.) **7.95 per person**
- P** (Cals: 390, contains egg, milk, and wheat.) **5.95 per person**
- V G** (Cals: 70-90, contains milk.) **2.95 per person**
- V** (Cals: 230, contains egg, milk, and wheat.) **5.95 per person**
- V C** (Cals: 70, contains egg.) **1.45 per person**
- VG A** (Cals: 70, contains wheat.) **6.95 per person**
- V** (Cals: 70, contains fish.) **10.95 per person**

# Hand-Crafted Egg Sandwiches

12 person minimum. All sandwiches can be made on croissant, buttermilk biscuit, wrap, or English muffin.

- P E** (Cals: 350, contains egg, milk, soy, and wheat.) **5.25 each**
- V C E** (Cals: 280, contains egg, milk, soy, and wheat.) **4.75 each**
- PO F** (Cals: 560, contains milk, soy, and wheat.) **5.95 each**
- V** (Cals: 570, contains egg, milk, and wheat.) **5.95 each**
- P C** (Cals: 390, contains egg, milk, soy, and wheat.) **5.95 each**
- B G** (Cals: 710, contains egg, milk, soy, and wheat.) **5.95 each**
- P H** (Cals: 510, contains egg, milk, and wheat.) **5.95 each**
- P C C** (Cals: 390, contains egg, milk, and wheat.) **5.95 each**



**ALLERGEN KEY:** **V:** Vegetarian **VG:** Vegan **PO:** Poultry **P:** Pork **B:** Beef



# Balanced Breaks

12 person minimum.

**CHIPS AND SALSA** Choice of 1 salsa and chips **5.95 per person**

VG [redacted] (Cals: 100)

VG H [redacted] (Cals: 10)

VG H [redacted] (Cals: 20)

V C [redacted] (Cals: 230, contains wheat.)

VG A [redacted] (Additional charge) (Cals: 110) **1.95 per person**

**FRUIT AND PRETZEL BAR** **6.25 per person**

VG [redacted] (Cals: 10-110)

V [redacted] (Cals: 50, contains milk, soy, and wheat.)

**POPCORN TRIO** **3.75 per person**

VG [redacted] (Cals: 140-200)

**MEZZE SPREADS** **7.25 per person**

VG [redacted] (Cals: 40-80, contains sesame, soy, and wheat.)

VG [redacted], contains sesame.)

VG C [redacted], contains sesame.)

VG B [redacted] (Cals: 50, contains sesame.)



# Sweet Treats

2 dozen minimum.

V A [redacted] (Cals: 170-210, contains egg, soy, milk, and wheat.) **16.25 per dozen**

V F [redacted] (Cals: 200, contains egg, milk, and soy.) **18.25 per dozen**

C [redacted] (Cals: 190-350, contains milk, soy, and wheat.) **16.55 per dozen**

Choice of Trix, Cinnamon Toast Crunch, Cocoa Puffs, and Rice Krispie Treat platter.

D B [redacted] (Cals: 110-320, contains egg, milk, soy, and wheat.) **20.75 per dozen**

Choice of S'mores Bar, Blondie, and Lemon bar.

V [redacted] (Cals: 200, contains milk, wheat, and soy.) **13.95 per dozen**

VG [redacted] (Cals: 200, contains soy and wheat.) **13.95 per dozen**

V [redacted] (Cals: 270-280, contains milk, soy, and wheat.) **3.75 each**

Yogurt-covered pretzels.

V I [redacted] (Cals: 190, contains milk, soy, and wheat.) **2.50 each**

V I [redacted] (Cals: 130-320, contains milk.) **2.55 each**

VG F [redacted] (Cals: 30-110) **1.95 each**

V H [redacted] (Cals: 90-190, contains egg, soy, milk, and wheat.) **3.75 per person**

Mocha, Oreo, and birthday cake

V [redacted] (Cals: 490, contains egg, soy, milk, and wheat.) **18.95 per dozen**

V C [redacted] (Cals: 490, contains egg, soy, milk, and wheat.) **18.95 per dozen**

V [redacted] (Cals: 210, contains egg, milk, and wheat.) **24.95 per dozen**





# Beverages

VG	F		(Cals: 0)	28.00 per gallon
VG	H		(Cals: 0)	20.00 per gallon
V	H		(Cals: 130, contains milk.)	26.00 per gallon
VG	F		(Cals: 0)	18.00 per gallon
VG	F		(Cals: 0)	19.99 per gallon
VG	C		(Cals: 0-190)	2.29 each
VG		1	(Cals: 0)	2.29 each
VG			(Cals: 0-160)	22.00 per gallon
VG		1	(Cals: 0)	5.25 each
VG			(Cals: 120)	18.25 per gallon
VG	A		(Cals: 110)	18.25 per gallon
VG	C		(Cals: 110)	18.25 per gallon

# Lunch Buffets

12 person minimum. Served with water (Cals: 0) and freshly brewed iced tea (Cals: 0).

## CLASSIC DELI BUFFET

16.95 per person

Your choice of three deli classics, two fresh cheeses pairings, mayonnaise (contains egg; **v**), mustard, artisan-baked breads, house-made chips (contains soy; **vg**) or a side salad with Miami vinaigrette, and a house-made cookie. The classic deli buffet is accompanied by fresh veggies and the classic spreads that make a sandwich great.

### PICK 3

- P (Cals: 80)
- PO C (Cals: 200, contains egg.)
- PO (Cals: 80)
- PO (Cals: 190, contains egg, fish, and soy.)
- VG C (Cals: 60, contains soy.)
- VG (Cals: 50)

### PICK 2

- V A (Cals: 90, contains milk.)
- V (Cals: 90, contains milk.)
- V (Cals: 100, contains milk.)
- V J (Cals: 110, contains milk.)
- V C (Cals: 110, contains milk.)

### PICK 1

- VG C (Cals: 80)
- VG (Cals: 260)
- VG (Cals: 40, contains soy and wheat.)

## ARTISAN SANDWICH BOARD

18.95 per person

Your choice of four sandwiches served with house-made chips (contains soy; **vg**), dessert, and a side salad, Miami vinaigrette dressing, mustard, and mayonnaise (contains egg; **v**).

### PICK 4

- V (Cals: 600, contains egg, soy, milk, and wheat.)
- PO (Cals: 890, contains milk, sesame, and wheat.)
- PO C (Cals: 480, contains egg, milk, sesame, soy, and wheat.)
- PO C (Cals: 730, contains egg, milk, sesame, soy, and wheat.)
- V A (Cals: 450, contains egg, milk, soy, and wheat.)
- PO (Cals: 540, contains egg, milk, sesame, soy, and wheat.)
- P PO (Cals: 640, contains egg, milk, sesame, soy, and wheat.)

### PICK 1

- VG C (Cals: 80)
- VG (Cals: 260)
- VG (Cals: 40, contains soy and wheat.)





# Boxed Salads

12 person minimum. All salads include artisan crackers, cookie, choice of bottled water or 12oz canned soda, and disposable cutlery. Choice of 3 salads.

**TURKEY AVOCADO COBB SALAD** (Cals: 450, contains egg, milk and wheat.) **16.99 per person**

# Boxed Lunch

12 person minimum.

**EXPRESS BOX LUNCH** **16.50 per person**

All sandwiches served on chef's selection of fresh bread with fruit salad or side salad with Miami vinaigrette dressing, dessert bar, mustard, and mayonnaise (contains egg; **v**), and choice of bottled water or 12oz canned soda. Choice of 3 sandwiches. Vegan and avoiding gluten salad dressings are available upon request.

## SANDWICH SELECTIONS

- C** (Cals: 490, contains egg, milk, sesame, soy, and wheat.)
- C** (Cals: 470, contains egg, milk, soy, and wheat.)
- C** (Cals: 440, contains egg, milk, soy, and wheat.)
- G** (Cals: 570, contains milk and wheat.)
- C** (Cals: 580, contains egg, fish, milk, sesame, soy, and wheat.)
- C** (Cals: 200, contains egg, soy, and wheat.)

**ARTISAN BOX LUNCH** **18.75 per person**

All sandwiches served on chef's selection of fresh bread with house made chips (contains soy; **vg**) or side salad, dessert bar, and choice of bottled water or 12oz canned soda. Choice of 3 sandwiches.

## SANDWICH SELECTIONS

- C** (Cals: 600, contains egg, soy, milk, and wheat.)
- C** (Cals: 890, contains milk, sesame, soy, and wheat.)
- C** (Cals: 480, contains egg, milk, sesame, soy, and wheat.)
- C** (Cals: 730, contains egg, milk, sesame, soy, and wheat.)
- A** (Cals: 450, contains egg, milk, soy, and wheat.)
- A** (Cals: 540, contains egg, milk, sesame, soy, and wheat.)
- J** (Cals: 640, contains egg, milk, sesame, soy, and wheat.)

## SIDE SALADS

- H** (Cals: 100, contains soy.)
- C** (Cals: 80)
- (Cals: 260)

# Hot Hors d'Oeuvres

Priced per each, minimum 24.

**C** (Cals: 80) **2.95 each**

With chipotle ranch dressing (Cals: 140, contains milk and wheat.)

**C** (Cals: 180, contains soy and wheat.) **3.95 each**

(Cals: 160, contains soy and wheat.) **2.75 each**

**C** (Cals: 240, contains fish, soy, and wheat.) **3.50 each**

With soy ginger dipping sauce.

(Cals: 90, contains egg, sesame, soy, and wheat.) **3.50 each**

With Mongolian sweet and sour sauce.

(Cals: 70, contains egg, milk, soy, and wheat.) **2.95 each**

**F** (Cals: 290, contains milk, sesame, soy, and wheat.) **2.95 each**

With heirloom tomato, torn basil, roasted garlic, and Asiago cheese.

(Cals: 350, contains egg, milk, sesame, soy, and wheat.) **3.95 each**

With maple BBQ dip.

**G** (Cals: 200, contains milk and wheat.) **2.95 each**

**B** (Cals: 120-160, contains fish, milk, soy, and wheat.) **3.95 each**

Choice of sauce: BBQ, Swedish, or marinara.

**C** (Cals: 90, contains fish, milk, shellfish, soy, and wheat.) **2.95 each**

With sweet and sour dipping sauce.

**G** (Cals: 80, contains shellfish.) **4.95 each**

(Cals: 110, contains soy and wheat.) **3.95 each**

(Cals: 140, contains egg, fish, milk, sesame, shellfish, soy, and wheat.) **4.95 each**

With Cajun remoulade.

**B** (Cals: 320, contains fish, milk, sesame, soy, and wheat.) **4.95 each**

P5 (8 s.0.7 (h/GSO gsba fish, m,se quesadilla)ing sir)25 d wh t/T11om/Spainfish, 10 (t)enfish,chup12 1 Tf0 -1.65 Td(Beef sliders[V]72 1egetable TJ/T12 with spSpainfish, uwith cup Tf( )Tj8 O O 8 159.939 170.5206[84c]13)30 (Cals: 140)



# Little Italy

26.75 per person

12 person minimum. Includes:

**C** (Cals: 360, contains egg, fish, milk, and wheat) or

**H** (Cals: 190)

**H** (Cals: 170-200, contains egg, milk, soy, and wheat.)

**F** (Cals: 0-160)

**I** (Cals: 0)

**F** (Cals: 210, contains egg, milk, soy, and wheat.)

**A** 4.25 per person  
(Cals: 520, contains milk and wheat.)

## PICK 1

**B** (Cals: 480, contains egg, milk, and wheat.)

**F** **A** (Cals: 400, contains milk and wheat.)

(Cals: 280, contains egg, milk, and wheat.)

## PICK 1

**C** (Cals: 250, contains milk and wheat.)

**C** (Cals: 380, contains milk, soy, and wheat.)

**C** (Cals: 470, contains egg, milk, sesame, soy, and wheat.)



# Picnic Buffet

27.75 per person

12 person minimum. Includes:

**A**

**C** (Cals: 60)

(Cals: 0)

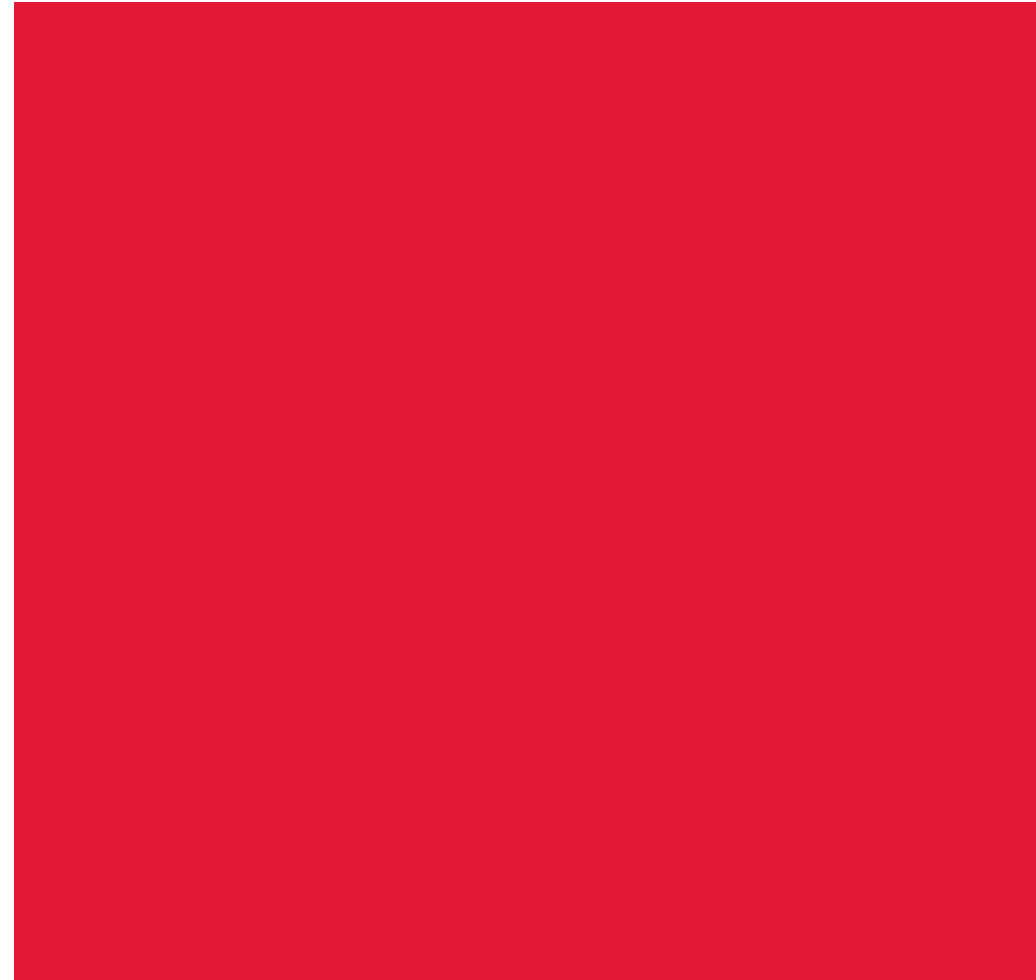
(Cals: 0)

(Cals: 0)

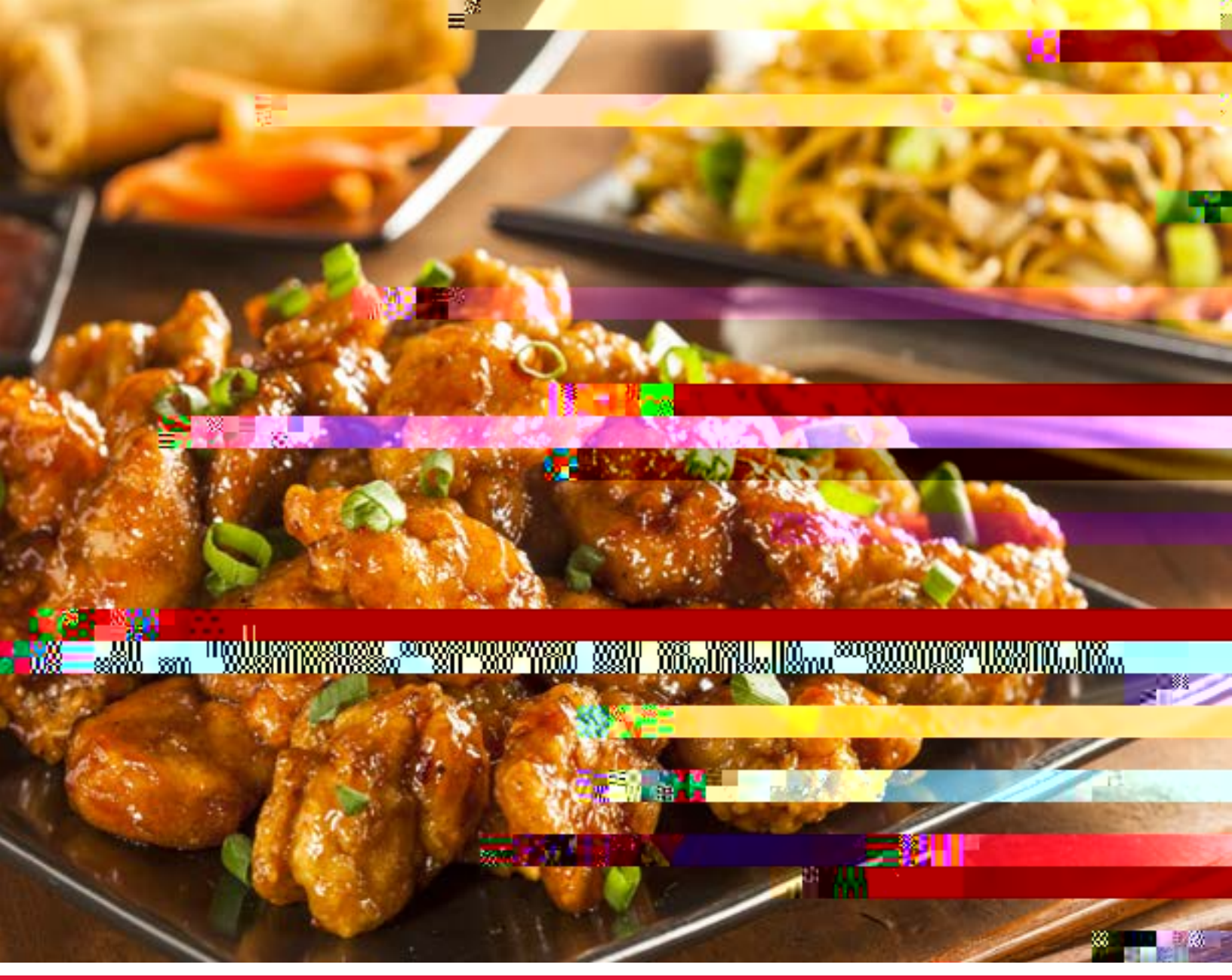
(Cals: 10)



# Taste of the Mediterranean







# Traditional Asian Buffet

25.00 per person

12 person minimum.

- B (Cals: 550, contains sesame, soy, and wheat.)
- B (Cals: 170, contains sesame, soy, and wheat.)
- G (Cals: 290, contains egg, sesame, and soy.)
- (Cals: 100, contains egg, milk, soy, and wheat.)
- VG (Cals: 90, contains soy and sesame.)
- A (Cals: 60-110 contains egg, milk, soy, and wheat.)
- F (Cals: 0)
- I (Cals: 0)

# Carving Station

12 person minimum. Served with appropriate sauces and dinner rolls with whipped butter, and chef's selection of seasonal desserts, fresh brewed iced tea (Cals: 0), and ice water (Cals: 0).

- (Cals: 260) **26.50 per person**
- With au jus (Cals: 9; **B**) and horseradish sauce (Cals: 60, contains egg, fish, milk, and soy; **V**.)
- (Cals: 460) **40.00 per person**
- With au jus (Cals: 9; **B**) and horseradish sauce (Cals: 60, contains egg, fish, milk, and soy; **V**.)
- **Roasted pork loin** (Cals: 160) **23.50 per person**
- With chimichurri sauce (Cals: 160, **VG**) and maple Dijon sauce (Cals: 40, contains fish, soy, and wheat.)
- (Cals: 250) **Market**
- With au jus (Cals: 9; **B**) and horseradish sauce (Cals: 60, contains egg, fish, milk, and soy; **V**.)
- B** (Cals: 20.75 per person)
- With maple Dijon sauce (Cals: 40, contains fish, soy, and wheat) and brown sugar bourbon sauce (contains wheat; **VG**.)
- H** - (Cals: 130) **24.00 per person**
- With poultry gravy (Cals: 20, contains milk and soy; **PO**) and cranberry sauce (Cals: 140; **VG**.)

## SALAD Choose 1

- G** (Cals: 390, contains egg, milk, and wheat.)  
Local greens, cucumber, carrot, tomato, house-made croutons, and creamy buttermilk ranch dressing.
- C** (Cals: 310, contains egg, fish, milk, and wheat.)  
Romaine, Parmesan, house-made croutons, and Caesar dressing.
- C** (Cals: 140, contains milk.)  
Heirloom tomato, local fresh Mozzarella, basil infused balsamic glaze, and extra virgin olive oil.

## SIDES Choose 2

- H** (Cals: 150, contains egg and milk.)
- (Cals: 180, contains milk.)
- (Cals: 110)
- (Cals: 330, contains milk and wheat.)
- H** (Cals: 600, contains milk.)
- G B** (Cals: 60)
- C** (Cals: 60, contains milk.)
- (Cals: 40, contains sesame and wheat.)
- G** (Cals: 60)



# Pasta Station

25.00 per person

12 person minimum. Build-your-own pasta with:

**I** (Cals: 70, contains egg, milk, soy, and wheat.)

(Cals: 20)

**A** (Cals: 230, contains milk and wheat.)

(Cals: 0)

**B** (Cals: 10)

(Cals: 20)

(Cals: 10)

(Cals: 20, contains milk.)

**C** (Cals: 110, contains egg and wheat.)

(Cals: 100, contains egg, milk, and wheat.)

**F** (Cals: 0)

**I** (Cals: 0)

## FIRST COURSE

(Cals: 390, contains milk, egg, and wheat.)

4.50 per person

With romaine, red onions, tomatoes, croutons, and creamy ranch dressing.

**C** (Cals: 310, contains fish, milk, soy, and wheat.)

5.50 per person

With romaine, Parmesan, croutons, and Caesar dressing.

(Cals: 340, contains milk.)

5.95 per person

With aged Gorgonzola and raspberry vinaigrette.

**A** (Cals: 140)

5.95 per person

With mesclun greens and Miami vinaigrette.

**C** (Cals: 340, contains egg, milk, soy, and wheat.)

5.50 per person

With whole leaf lettuce, stewed black eyed peas, heirloom tomatoes, seared chili crostini, sharp Cheddar, and jalapeño ranch.

(Cals: 500, contains egg, milk, and wheat.)

5.50 per person

With blue cheese crumbles, pork bacon, roasted tomatoes, scallions, Parmesan croutons, and blue cheese vinaigrette.

**F** (Cals: 460, contains egg and milk.)

5.95 per person

With Feta cheese, chopped romaine, spring mix, shredded cabbage, mandarin oranges, toasted sunflower seeds, and citrus vinaigrette.

**B** (Cals: 270, contains egg and milk.)

5.95 per person

With sliced pears, apples, dried cranberries, Parmesan crisp, goat cheese, and a honey mustard dressing.

## ENTRÉES

**C** (Cals: 2,910, contains egg, milk, soy, and wheat.)

19.99 per person

With herb risotto and fresh green beans with garlic, tomato, and basil.

**H** (Cals: 450, contains milk.)

18.99 per person

With Parmesan polenta and sautéed broccoli rabe with roasted garlic and red pepper sauce.

(Cals: 1,390, contains milk, soy, and wheat.)

28.99 per person

With BBQ demi, roasted poblano, mashed potatoes and sweet orange roasted baby carrots.

(Cals: 1,080, contains milk, sesame, soy, and wheat.)

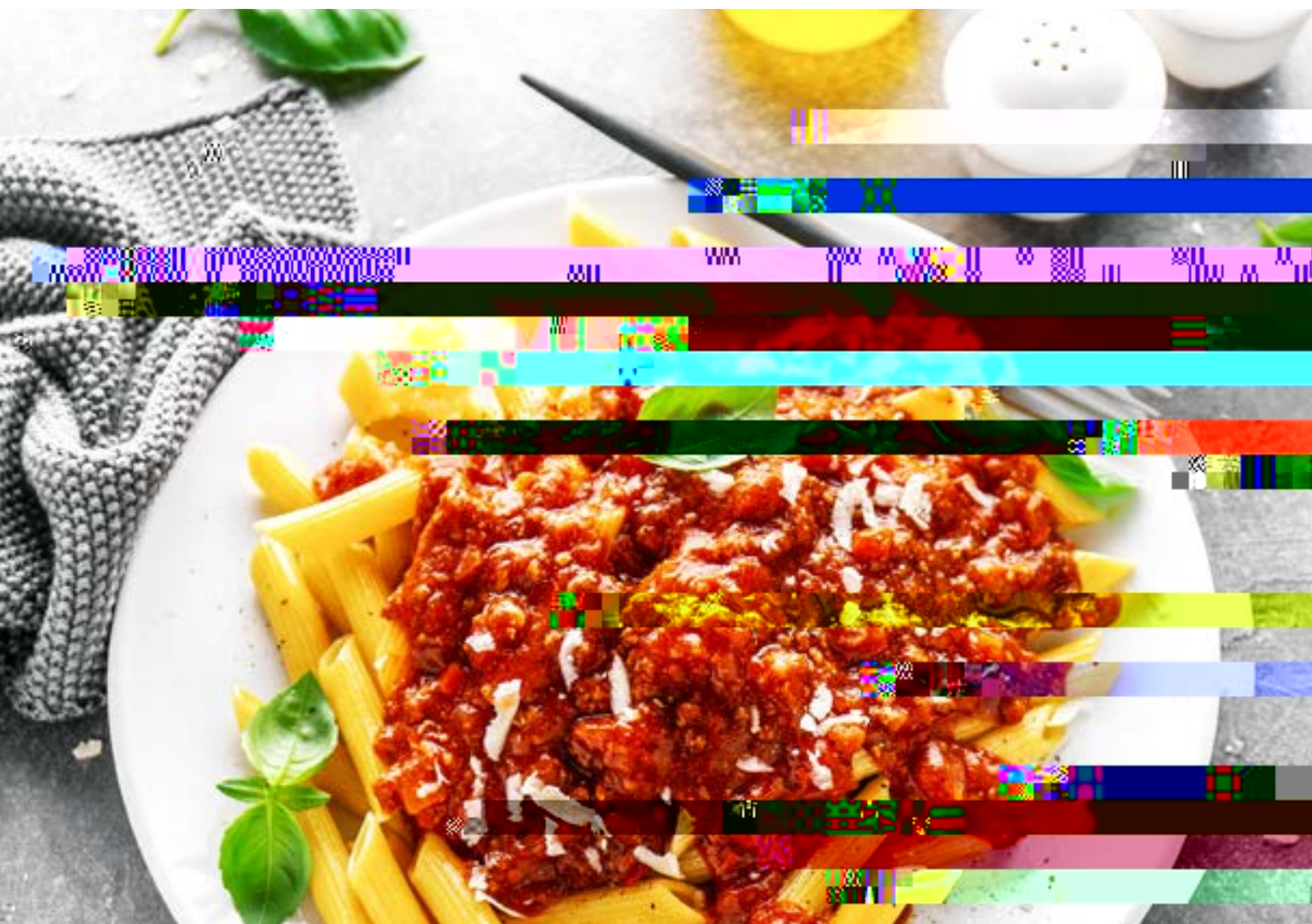
29.99 per person

With wasabi mashed potatoes, bok choy, and fried wonton strips.

**H** (Cals: 590, contains fish and milk.)

34.99 per person

With cherry tomato vinaigrette, basmati rice with saffron and basil, and candied butternut squash 83 beef sh









## ALLERGEN AND DINING ACCOMMODATION POLICY

Miami University is committed to being nut allergy-friendly and does not include peanuts and tree nuts in our recipes. However, we are not a nut-free campus and purchase commercial food products from companies that also produce nut products.

Commercial food producers are not required to provide information statements or notices regarding foods that are produced with, on equipment shared with, and/or in the same facility with nuts. Any person with a severe allergy is strongly encouraged to contact our Registered Dietitians at [diningdietitian@MiamiOH.edu](mailto:diningdietitian@MiamiOH.edu) or by calling 513-593-8421 or 513-593-8492 to discuss dietary restrictions.

The event host is responsible for identifying and communicating any dining accommodation requirements to your event planner. With advance notice, we can provide for nearly any dining accommodation needs. However, if a request is made during an event in progress, we cannot guarantee the availability of specific allergen/sensitivity-free food items or preparations.

Specific information regarding the guests' names, dietary requirements(s), and seating charts, must be provided to Event Services a minimum of 5 business days in advance. Your planner will discuss with you the best way for the event staff to service the dining accommodation clients at the event with easily identifiable place cards.

## CANCELLATION POLICY

To avoid cancellation fees, event cancellations must be made at least 5 business days before an event.

- Events canceled on the fifth business day prior to the event will be assessed a surcharge equal to 25% of the total billing amount
- Events canceled on the fourth business day to the day prior to the event will be assessed a surcharge equal to 50% of the total billing amount
- Events canceled the day of the event will be charged 100% of the full billing amount

## FOOD POLICY

For all staffed events, all food items will be served, held, and disposed of, in accordance with all state and local food safety health codes and requirements. All food left after an event remains the property of Miami Catering.

All food delivered as a Direct to You (D2Y) delivery order remains the property of the client and the client is responsible for clean-up, food, and utensil disposal. The meeting room(s) should be returned to their original condition.

## SERVICE STYLES

### D D D

All food and beverages are served on disposable trays, platters, and containers with paper service for all utensils. Items will be delivered and set up by our catering staff. Following the event, the client is responsible for all clean-up, food, and utensil disposal and meeting rooms should be returned to their original condition.

### - / D

All cold and room-temp food is served on disposable trays, platters, and containers with paper service for all utensils, and hot food is served in chafing dishes. Beverages are served in insulated cambros. All items will be delivered and set up by our catering staff and following the event at the agreed-upon time, staff will return to collect and remove all remaining food and equipment.

### F E -

Buffet style service with all cold or room-temp food served on disposable trays and platters and containers and hot food served in chafing dishes. Beverages are served in insulated cambros and dispensers. Individual beverages will be iced down and displayed in tubs. Linen t w set up by our car

D E

On the day of your event, an additional labor charge will apply if the agreed-upon beginning or ending service time of the meal changes by 30 minutes or more. Should your event require extended pre- or post-service or stand-by time greater than 30 minutes, the quality of the food items cannot be guaranteed as extended hold times affect food quality and appearance.

Miami Catering provides its standard house linens for all buffets and beverage stations. Standard colors: White, Red, Black and Ivory

- 85 x 85 60" round table; maximum seating capacity 8 guests
- 52 x 92 6-ft rectangle table; maximum capacity 6 guests

Additional fees will apply for specialty sizes, colors, or linens required for meeting functions with no food service.

For meals requested for groups smaller than the stated service minimums, you will be assessed an additional labor fee of \$100 or be charged for the minimum number of guests, whichever is lower.

- Breakfast and Lunch Minimum #12 Guests
- Dinner Minimum #12 Guests

D Drop off orders require a minimum order of \$75. Deliveries to off-campus locations may receive a delivery fee that is based upon the location of the event and travel times.

### ALCOHOL SERVICE ON-CAMPUS

[University Policy Library](#)

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The right to acquire, possess, and consume alcoholic beverages is limited by laws that establish minimum drinking ages, drinking and driving laws, and so on. Miami University also has established policies on alcohol use on campus and by campus groups. It is incumbent on students, faculty, and staff to become knowledgeable regarding these policies, whether for individual decision-making or for planning programs and events for a department or organization, including student organizations.

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All on-campus possession and consumption of alcoholic beverages must be conducted in accordance with Ohio law and University policy regarding the possession, sale, and consumption of alcohol. Specifically:

1. Individuals under the age of twenty-one (21) may not purchase, possess, or consume beer, wine, or intoxicating liquor. It is also against the law for any person to furnish beer, wine, or intoxicating liquor to any person under twenty-one (21) years of age.
2. No person shall have in his or her possession any open container of beer, wine, or intoxicating liquor in any public place except where the alcoholic beverage has been lawfully purchased for consumption on the premises of the holder of the appropriate permit from the State Department of Liquor Control.
3. Only beer and wine (no intoxicating liquor) may be served at on-campus events to which students are invited. Exceptions must be approved, in writing, by the Senior Vice President for Finance and Business Services.

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# CARVED AND CRAFTED CATERING

