Welcome
Indiana Memorial Union Catering is committed to making your event a success. Our professional catering team is available to assist you with planning every aspect of your event. Our culinary team has designed a variety of menus to fit a wide range of tastes and budgets, including regional ingredients, university favorites and specialty items. We are also happy to meet with you to create a special menu for your specific needs, should you desire. Our goal is to provide you with the freshest selection of food available, beautifully displayed and served professionally by our highly trained staff as we strive to exceed the expectations of every single guest.

We look forward to serving you soon. Please contact us at 812-855-1777 or email us at imucater@indiana.edu to arrange the details of your event.
All Mindful Items Meet or Exceed Healthy IU Meal Guidelines
For more information visit healthy.iu.edu
This is what it takes to be Mindful...

<table>
<thead>
<tr>
<th>PLATES</th>
<th>ENTÉRÉS</th>
<th>SIDES</th>
<th>SOUPS</th>
<th>DESSERTS/SNACKS</th>
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www.mindful.sodexo.com

Twitter: @mindful
Facebook: Mindful by Sodexo
LinkedIn: Mindful by Sodexo
A GREAT START

BREAKFAST BUFFETS AND SERVED BREAKFAST (20 GUEST MINIMUM)

All set-ups include freshly brewed coffee, decaf, tea, and assorted fruit juices.

BUFFETS

CONTINENTAL BREAKFAST
Fresh Cut Seasonal Fruit, Bagels with Cream Cheese Schmears, Muffins, Danish and Assorted Quick Breads.

CAFE BUFFET
Assorted Cereals with Milk, Fresh Cut Seasonal Fruit, Yogurt, Sugar & Spice Signature Quick Breads and Bear Claws, Muffins and Danish.

GOOD MORNING BUFFET
Scrambled Eggs, Maple Sausage Links and Breakfast Potatoes. Fresh Cut Seasonal Fruit, Assorted Baked Goods.

HEARTY BREAKFAST
Biscuits and Gravy, Scrambled Eggs, Shredded Cheese, Breakfast Potatoes, Maple Sausage Links, Smoked Bacon, Tudor Room French Toast, Warm Syrup, Strawberry and Blueberry Toppings, Fresh Cut Seasonal Fruit, Whipped Butter and Cream.

EXCELLENT BEGINNING
Scrambled Eggs with Fresh Herbs, Roasted Red Potato Home Fries with Peppers and Onions, Maple Sausage and Smoked Bacon, Smoked Salmon Eggs Benedict, Fresh Cut Seasonal Fruit and Berries, Homemade Granola and Yogurt Parfaits, Strawberry and Ricotta Stuffed French Toast and Fresh Baked Breakfast Breads and Pastries.

SERVED BREAKFAST

FARMER’S
Farm Fresh Eggs, Smoked Bacon and Roasted Red Potato Home Fries with Grilled Tomatoes.

EXECUTIVE
Traditional Eggs Benedict with Hash Brown Potatoes and Fresh Fruit Garnish.

SWEETHEART
Strawberry and Ricotta Stuffed French Toast, Topped with Strawberries and Fresh Mint.

CLASSIC
House made Corned Beef Hash with Two Poached Eggs, Rosemary Hollandaise and Fresh Fruit.

VEGETARIAN
Torte Milanese of Grilled Vegetables, Eggs, and Cheese in French Pastry with a side of Mesclun Greens and Fresh Fruit. (Vegan upon Request)
**A GREAT START**

The following items may be added to any of the Great Start breakfast menus.

### BAKERY A LA CARTE (SOLD BY THE DOZEN)

- Bagels with Schmears and Jelly
- Assorted Donuts (Cake or Yeast)
- Assorted Danish
- Cinnamon Rolls
- Assorted Scones
- Seasonal Sugar & Spice Quick Breads (Sold per loaf, 20 slices)
- Assorted Muffins
- Apple or Cherry Fruit Turnovers

### ADDITIONAL SELECTIONS

- Frittata or Chef’s Quiche of the Day
- Cereal with Milk
- Yogurt and Granola
- Scrambled Eggs
- Smoked Bacon
- Maple Sausage Links
- Lox and Bagels served with Tomato, Red Onion, Cucumber and Lemon
- French Toast with Whipped Butter and Syrup
- Belgian Waffles with Syrup, Fruit and Whipped Cream
- Home Fried Potatoes
- Hash Browns
- Biscuits and Gravy
- Oatmeal with Brown Sugar and Raisins

### BEVERAGES

- Starbucks Coffee Regular and Decaf
- Aspretto Fair Trade Coffee
- House Coffee Regular & Decaf
- Assorted Soft Drinks/ea.
  - Coke, Diet Coke and Sprite
- Bottled Dasani Water/ea.
- Hot Chocolate gallon/ea.
- Hot Apple Cider (Seasonal)
- Juices (Cranberry, Orange, Apple)

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LUNCH TIME
LUNCH TIME

EXPRESS LUNCHES

Limited time for a lunch? Our signature specialty sandwiches are prepared to suit your event. We can pre-set your selection to keep your program on time, set them up as a buffet or package them to go. Express lunches will include: a selection of whole fruit, a side salad of the day, condiments, potato chips, cookie or brownie and a soft drink or bottled water. Groups are asked to limit selections to 3 options.

ALL-AMERICAN SANDWICH
Turkey, Ham, or Roast Beef with Lettuce, Tomato, and Cheese served on a Croissant, Sourdough or Ciabatta.

TURKEY CHEDDAR SANDWICH
Turkey Bacon and Cheddar Sandwich on thick sliced Sourdough Bread with Spring Greens, Tomato, and Herb Aioli.

BISTRO GRILL
Grilled Herb Chicken Breast with Melted Mozzarella and Pesto Mayonnaise on Sourdough.

GRILLED PORTOBELLO ON CIABATTA
Grilled Portobello Mushroom Sandwich with Roasted Red Peppers and Provolone Cheese.

ITALIAN
Cappicola and Salami on Grilled Baguette with Shredded Lettuce, Tomato, Onions, Banana Peppers, and Italian Dressing on the side.

VEGGIE WRAP
Hummus, Fresh Baby Greens, Cucumber, Red Onion and Roasted Pepper in a Vegetable Tortilla Wrap.

CHICKEN CAESAR WRAP
Grilled Chicken and Romaine Lettuce wrapped in a Whole Wheat Tortilla with Caesar Dressing, Parmesan, and Croutons.

THE BANKER
Albacore Tuna, Black Olives, Red Onion, and Celery with Vinaigrette Dressing in a Pita with Lettuce and Tomato.
EXECUTIVE BOXED LUNCHES

Our premier line of premium boxed lunches expertly crafted to suit your event. All executive boxed lunches will include: a selection of seasonal fruit, a cold Mediterranean antipasto salad, condiments, potato chips, and choice of our high-end desserts. Groups are asked to limit selections to 2 selections with a minimum order of 20 lunches. Orders of 30 lunches and above may choose 3 different selections.

CHICKEN CAESAR CLUB
Caesar dressed arugula, marinated grilled chicken, garlic herb-roasted ciabatta and finished with Parmesan cheese

MUFFULETTA
Olive tapenade, ham, salami, mortadella, provolone, red wine vinaigrette and sliced onion on a seasame roll

SPICED FALAFEL STUFFED PITA
Homemade falafel with chickpeas, herbs and spices; lettuce, tomatoes, cucumber and tzatziki sauce

PORK BANH MI
Seasoned ground pork with a mix of Asian spices, vinegar, and a sweet and spicy slaw

LEMON BASIL ROAST BEEF
Roast beef sandwich with a lemon-basil mayo and onion jam

raspberry french macaron
iced sugar cookie
apple tart
apple tart
marble pound cake
red velvet whoopie pie

17.99 each
LUNCHEON SALADS
Luncheon Salads

Our signature specialty salads are prepared to suit your event. We can pre-set your selection to keep your program on time, set them up as a buffet or package them to go. All luncheon salads include rolls and butter (unless specified), cookies or brownies and a soft drink or bottled water. Groups are asked to limit selections to 3 options.

**Tuna Niçoise Salad**
A traditional Salad Niçoise. Grilled Tuna served over a bed of Mixed Greens with Boiled Potatoes, Green Beans, Kalamata Olives, Tomatoes and Sliced Eggs. Served with Lemon Herb Dressing and Sliced Baguettes.

**Chef Salad**
A Bed of Mixed Greens with Julienne Ham and Turkey, Cheddar Cheese, Hard Boiled Egg and Honey Mustard Dressing.

**Chicken Fajita Salad**
Fresh Mixed Greens, Marinated Sliced Chicken Breast, Bell Peppers, Onions, and Salsa garnished with Tomato, Avocado Slices and served with Fresh Lime Salted Tortilla Chips and Chipotle Ranch Dressing.

**Cobb Salad**
Smoked Turkey, Avocado, Egg, Bacon and Crumbled Blue Cheese on a Bed of Mixed Greens. Served with House Balsamic Vinaigrette.

**Asian Sesame Beef Salad**
Thinly sliced strips of Beef over Shiitake Mushrooms, Carrots, Celery and Green Onions on Seasoned Rice Stick Noodles over a bed of Mixed Green and Napa Cabbage with an Orange Soy Vinaigrette.

**Blackened Salmon Salad**
Lightly blackened Strips of Salmon with Tomatoes, Cucumbers and Chives over Field Greens with Dijon Honey Mustard Dressing.

**Mediterranean Chicken Salad**
Greek Grilled Chicken, Romaine and Iceberg Lettuce with Feta Cheese, Kalamata Olives, Chickpeas, Red Onion, Tomato, Cucumber and a Red Wine Vinaigrette.

**Vegetarian Hummus Plate**
Red Pepper Hummus served with Carrot and Celery Sticks, Specialty Olives and Pita Wedges.

**Antipasto Salad**
Genoa Salami, Capicola, Pepperoni, Sliced Olives, Diced Tomatoes and Provolone Cheese with Fresh Greens, Herbs and Red Wine Vinaigrette.

**Portobello Caprese**
Grilled Marinated Portobello, Fresh Mozzarella, and Vine Ripened Tomatoes over Spring Field Greens with Fresh Basil, Cracked Black Pepper, Extra Virgin Olive Oil and Balsamic Reduction.
# Movable Feasts

(20 Guest Minimum)

The following feasts have been created with distinctive themes for your event planning convenience. All menus are served with fresh baked rolls and butter, IMU beverage service, and your choice of dessert.

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<thead>
<tr>
<th>SALAD AND BAKED POTATO BAR</th>
<th>CAESAR BAR</th>
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<tr>
<td>Vegetarian Three Bean Chili, Colossal Baked Potatoes, Romaine Lettuce, Grilled Chicken and Beef Strips, Blackened Shrimp, Cheddar Cheese, Bacon Bits, Broccoli, Tomatoes, Green Onions, Parmesan Cheese and Croutons accompanied by Caesar, Ranch, and Balsamic Dressing.</td>
<td>Marinated Grilled Chicken, Seasoned Beef Strips and Grilled Shrimp are served with Fresh Romaine, Shredded Parmesan Cheese, Seasoned Croutons and Caesar Dressing.</td>
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<th>ROMA ITALIANO</th>
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<td>Caesar Salad with Home-Style Croutons, Vegetarian Lasagna, Chicken Parmesan and Fettuccini. Served with Italian Vegetables and Garlic Bread.</td>
<td>Sliced Ham, Turkey, Salami and Roast Beef accompanied by Swiss and Cheddar Cheeses, Lettuce, Tomato, and Sliced Onion with Pickles, Olives, Carrots, Condiments and an Assortment of Breads and Rolls. Served with your choice of two salads: Marinated Tomato and Cucumber Salad, Coleslaw, Potato Salad or Pasta Salad.</td>
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<th>IMU PREMIUM DELI</th>
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<td>Specialty meats include: Fresh Roasted Turkey, Beef Tenderloin, Roasted Pork Loin and Baked Ham. Served with Bakehouse Artisan Bread and Rolls, Whole Grain Mustard, Chutney and Aioli, Sweet Potato Salad and Pasta Primavera Salad.</td>
<td>Country Fried Chicken, Baked Meatloaf, Sour Cream Potato Bake, Buttered Corn and Coleslaw. Served with Freshly Baked Rolls and Honey Butter.</td>
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<tr>
<th>CHUCKWAGON COOKOUT</th>
<th>ASIAN</th>
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<td>Hamburgers, Hot Dogs, Veggie Burgers, Sliced Cheese, Corn-on-the Cob, Baked Beans and your choice of Potato Salad, Macaroni Salad or Coleslaw. Served with Condiments, Relish Tray and Potato Chips.</td>
<td>Sesame Chicken Lo Mein, Pork Egg Rolls with Dipping Sauces, Steamed White Rice and Stir Fried Vegetables, Napa Cabbage and Romaine Salad with Asian Vegetables and Sweet Soy Vinaigrette.</td>
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Add Chef’s Soup of the Day or Vegetarian Chili
MOBILE FEASTS

(20 GUEST MINIMUM)

The following feasts have been created with distinctive themes for your event planning convenience. All menus are served with fresh baked rolls and butter, IMU beverage service, and your choice of dessert.

TEXAS-STYLE BBQ
BBQ chicken breast and Barbeque Pulled Pork serve with Macaroni and Cheese, Baked Beans, Potato Salad and Coleslaw.

WINGS & THINGS
Buffalo, Honey and BBQ Chicken Wings, Blue Cheese Dressing, Celery and Carrot Sticks, Onion Rings and Pepperoni Pizza are served with Caesar Salad and Garlic Breadsticks.

TACO BAR
South of the Border-Style Salad, Hard and Soft Tortillas, Seasoned Taco Meat, Bandito Beans, Lettuce, Tomatoes, Onions, Black Olives, Sour Cream, Cheddar Cheese and Salsa served with Vegetarian Chili and Tortilla Chips.

DESSERT CHOICES:
Assortment of Fruit Pies
Chocolate Cake
Cheesecake with Topping
Red Velvet Cake
Carrot Cake
Fruit Tray with Yogurt Dressing
Chocolate Nut Brownies and an assortment of Cookies

Add Seasoned Grilled Chicken $ 2.00 per person

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BOUNTIFUL BUFFETS

(20 GUEST MINIMUM)

Our Bountiful Buffets are accompanied by your choice of two salads: Fresh Garden Green Salad, Caesar, Traditional Spinach, Fresh Fruit Bowl or Italian-Style Salad, Fresh Baked Artisan Rolls, IMU Beverage Service and your Choice of Dessert.

THE HOOSIER
Sliced Indiana Pot Roast and Chicken Cutlet with Country Gravy served with Garlic Mashed Potatoes and Green Beans with Red Peppers.

THE FRANGIPANI
Slow-Cooked Pork Roast with Natural Pork Gravy and Oven-Roasted Turkey served with Cornbread Dressing, Sweet Baby Peas and Mushrooms.

A TASTE OF ITALY
Tuscan Chicken Saltimbocca with Sage and Ham, Manicotti al Pomidoro, Three Cheese Risotto, and Roasted Vegetable Oreganata.

INDIANA PRIME

SOUTH OF THE BORDER DINNER BUFFET
Grilled Salmon with Rancho Corn Salsa and Southwestern Chicken with Salsa Verde served with Spanish Rice, Mexican Vegetable Medley, Jalapeño Cornbread and Sopapillas.

VEGETARIAN CHOICES:
Exchange for an entrée or add to your buffet for $4.99
- Baked Penne with Artichokes, Peppers, Tomato and Feta Cheese
- Four Cheese Macaroni with Toasted Bread Crumb Topping
- Baked Polenta layered with Ratatouille, Spinach and Parmesan Cheese.

DESSERT CHOICES:
- Italian Cream Cake
- Fruit Cobbler
- Old Fashioned Chocolate Cake
- Cheesecake with Topping
- Carrot Cake with Cream Cheese Icing
- Assortment of Mini Pastries, Mousse Cups, Fruit Tarts, Lemon Bars, and Cheesecake Squares

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CULINARY CLASSICS

All entrees are served with IMU House Salad or a Traditional Caesar Salad, Fresh Baked Rolls and Butter, IMU Beverage Service, and a Choice of Dessert. Vegetarians selections and special dietary requirements can always be accommodated.

GRILLED FILET OF BEEF
With Rosemary Demi Glace, Duchesse Potatoes and Lemon Scented Fresh Asparagus.

ROASTED PRIME RIB OF BEEF
With Gorgonzola Cheese, Sautéed Mushrooms, Bermuda Onions, Baby Bok Choy and Horseradish Whipped Potatoes.

BLACK ANGUS ROASTED SIRLOIN TRI TIP
Served with Porcini Mushrooms, Garlic Mashed Potatoes and Seasoned Green Beans with Blistered Grape Tomatoes and Feta Cheese.

BRAISED BURGUNDY BEEF TIPS
Presented with Spaetzle, Sweet Peas, Carrots and Caramelized Pearl Onions.

PORK CUTLETS
Lightly Breaded, Pan Sautéed and served with Fresh Broccoli, Carrots, and Cauliflower, Smoked Gouda Potatoes Dauphinoise and Chasseur sauce.

SMOKED PORK TENDERLOIN
Served with Red Onion Marmalade, Gorgonzola Mashed Potatoes and Wilted Spinach and Arugula.

GRILLED BREAST OF CHICKEN
Set on Bowtie Pasta with a Pomodoro Sauce, Artichokes, Kalamata Olives, Spinach, Red Onion, Green Peas and Garlic garnished with Feta Cheese.

HORSERADISH ENCRUSTED CHICKEN BREAST
With Green Goddess sauce, Herb Brown Rice Pilaf and Battonnet of Vegetables.

CHICKEN FLORENTINE
Crispy Sautéed Chicken Breast topped with Creamy Spinach and Baby Carrots served with a Pan-Roasted Polenta Cake.

COCONUT CHICKEN WITH TROPICAL FRUIT SALSA
Served over Black Beans and Basmati Rice with Baby Bok Choy and Carrots.

TRADITIONAL ROASTED CHICKEN
Herb roasted Chicken with Red Potato, Broccoli and Carrots.

HONEY SPICED DUCK BREAST
Seared with Minted Sweet Pea Coulis over Apricot Almond Wild Rice and Sautéed Spinach.
CULINARY CLASSICS

All entrees are served with IMU House Salad or a Traditional Caesar Salad, Fresh Baked Rolls and Butter, IMU Beverage Service, and a Choice of Dessert. Vegetarian selections and special dietary requirements can always be accommodated.

CREOLE SHRIMP
Served Over Rice Pilaf with Peppers and Onions in a spicy Tomato Sauce.

GRILLED SALMON FILLETS
Basted with Lime and Black Pepper Butter Served on a Bed of Sautéed Spinach with Parslied Red Potatoes and our Chef’s Blend of Fresh Seasonal Vegetables Tossed in Olive Oil, Garlic, and Herbs.

GRILLED AHI TUNA
With Herb Garlic Oil over Sweet Pea Risotto and Baby Carrots with Charred Red Onion and Citrus butter.

CORNMEAL DUSTED CATFISH
Served with Okra Ettouffee, Roasted Seasoned Potato Wedges, and Dijon Creamed Cabbage.

We always offer a selection of fresh, seasonal seafood. Please discuss availability with our catering consultant. We will marinate, grill, sauté, bake or pan-sear your favorite seafood and compliment your selection with your choice of salsa, chutney, sauce or butter.

Suggestions:
Mornay Sauce
Tropical Fresh Fruit Salsa
Citrus Vinaigrette
Lemon-Caper Butter
Seasonal Tomato Chutney
Roasted Shallot and Red-Pepper Butter

VEGETARIAN ENTRÉES

RATATOUILLE & STUFFED PEPPERS
Over Four Cheese Polenta with Herb Tomato Broth and Okra. (v)

RICOTTA STUFFED SHELLS
Served with Sautéed Spinach, Tuscan Tomato Sauce and Chef’s Blend of Seasonal Vegetables Tossed in Olive Oil, Garlic, and Herbs.

TOMATO & GOAT CHEESE TART
Served over Wilted Field Greens with Grilled Eggplant and Squashes. (v)

SMOKED GOUDA AND SUN DRIED TOMATO RAVIOLI

DESSERT CHOICES:
Cheesecake with a Fruit Topping and Chocolate Curls
Chocolate Cake layered with Raspberry Mousse
Seasonal Fresh Fruit Tart with Pastry Cream
Poached Pear Tart, Gorgonzola and Pecan Tart
Chocolate Flourless Torte
Carrot Cake Tower with Caramel Cream Cheese and candied carrots

(v) can be prepared vegan by request
PREMIUM SALADS AND DESSERTS
PREMIUM SALADS AND DESSERTS

The following Premium Salads and Desserts are available for an additional charge.

SALADS

FRESH MESCLUN SALAD
Tomatoes, Onion, Cucumber and Italian Vinaigrette.

BUFFALO MOZZARELLA SALAD
Fresh Mozzarella, Seasonal Tomatoes, Basil with Balsamic Vinaigrette.

PEAR & TOASTED WALNUT SALAD
Fresh Spinach, Goat Cheese and Walnut Dressing.

SPINACH SALAD
Fresh Spinach, Eggs, Mushrooms, Red Onions, Multi Grain Croutons, Bacon Crumbles and Warm Bacon Vinaigrette.

ARUGULA SALAD
Spicy Arugula, and Aged Asiago Cheese and Black Olives tossed with Roasted Pepper Vinaigrette.

ICEBERG WEDGE
Bacon, Egg, Red Onion, and Tomato served with Blue Cheese Dressing.

DESSERTS

ENGLISH SHORTCAKE
Balsamic Strawberries and Almond Shortcake with Whipped Cream

LEMON SYRUP CAKE
with Lemon Cream and Blueberries

CHOCOLATE ESPRESSO BROWNIE TART
with Fresh Strawberries and Ameretto Whipped Cream

SPICE CAKE
with Rum Caramel Icing & Scalloped Apples

APPLE TART TATIN
Caramelized Apples over Sugared Puff Pastry

BANANA FINANCIER
Brown Butter cake Topped with Bananas in Caramel Sauce

CRÈME BRÛLÉE

CHOCOLATE-DIPPED STRAWBERRIES

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FINISHING TOUCHES

Baked goods and sweet treats!

DESSERT BARS & COOKIES

(BY THE DOZEN)

- Chocolate Fudge Brownies
- Congo Bars
- Lemon Bars
- Chocolate Chunk Cookies
- Rice Krispy Treats
- Sprinkled Sugar Cookies
- Iced Sugar Cookies
  - Custom Cuts Available (Footballs, Hearts and more)
- Gingerbread Men
- Special K Chewies
- Chocolate No Bakes
- Assorted Otis Spunkmeyer Cookies
- Assorted Specialty Tea Cookies
- Assorted Petit-Pastry Dessert Tray
- Seasonal Chocolate-Dipped Strawberries

ICE CREAM SUNDAE BAR

Includes Whipped Cream and a Tub of Your Favorite Ice Cream: Choice of Vanilla, Chocolate or Strawberry. (MINIMUM 10 PEOPLE)

- Choose 2 Sauces:
  - Chocolate
  - Hot Fudge
  - Butterscotch
  - Strawberry

- Choose 3 Toppings
  - Caramel
  - Sprinkles
  - Crushed Oreos
  - Cherries
  - Pineapple
  - M & M’S
  - Peanuts

CHOCOLATE FOUNTAIN

Create fun and excitement at your next event. There is a minimum charge for the fountain rental of $150.00.

Served with Pound Cake, Marshmallows, Mini-Macaroons, Fresh and Dried Fruit and Pretzels.

(PRICED PER PERSON)
FINISHING TOUCHES
FINISHING TOUCHES

SPECIALTY CAKES

Orders include disposable plates, napkins, and plastic ware. All cakes include standard decoration and may be inscribed. Special decorations may incur additional expense, please discuss options with your sales associate.

Vanilla, Chocolate, Red Velvet, Poppyseed and Carrot Cakes are available with Vanilla and Chocolate Butter Cream, or Cream Cheese Icings.

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<thead>
<tr>
<th>Cake Type</th>
<th>Serves</th>
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<tr>
<td>9” Round, 2 Layer</td>
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<td>Quarter Sheet, Single Layer</td>
<td>15-24</td>
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<tr>
<td>Half Sheet, Single Layer</td>
<td>35-48</td>
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<tr>
<td>Full Sheet, Single Layer</td>
<td>75-96</td>
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HOUSE SIGNATURE “WELLS” CAKES
(Half sheet cake)
Banana Filling
Strawberry Filling
Combination Banana and Strawberry

Our Pastry Chef will be happy to design and prepare a custom cake for your special event.

CUPCAKES

Cupcakes are available in a variety of flavors to include Chocolate, Vanilla, Red Velvet, Cream and Crimson. Additional Flavors upon request.

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GOURMET DIPS/ PLATTERS AND DISPLAYS
GOURMET DIPS/PLATTERS & DISPLAYS

ASSORTED DIPS

Served with Appropriate Chips, Crackers, Pita Chips, Sliced Baguettes or Crostini.

Warm Spinach and Artichoke Dip
Garden Vegetable Dip
Ranch Dip
French Onion Dip
Warm Crab Dip
Red Pepper Hummus
7-Layer Dip
House-Made Salsa
  20 person minimum

PLATTERS & DISPLAYS

Silver Dollar Sandwiches Ham, Roast Beef, Turkey
Vegetarian Lavosh Rolls
Roasted Tuscan Vegetable Platter
Poached Decorated Salmon
Pesto Cheesecake 9” With Sliced Baguettes, Serves 25-35
Tea Sandwich Assortment 3 pp.
  Tuna Salad, Egg Salad, Chicken Salad,
  Seafood Salad, Cucumber Cream Cheese
Cubed Cheese Display
Seasonal Fruit Display
Fresh Vegetable Crudite
  with Ranch, Garden Vegetable or Onion Dip

FOCACIA BAR

Toasted Parmesan and Rosemary Focaccia served with Gorgonzola Dip, Tuscano Sauce, White Bean Dip and Pancetta Cheese Dip

IMPORTED CHEESE DISPLAY

Served with Crackers and Thinly Sliced Baguettes

TAPENADE DISPLAY

Mixed Olive Tapenade, Roasted Tomato Tapenade, Artichoke and Red Pepper Tapenade served with Garlic Crostini and Goat Cheese.

MEDITERRANEAN ANTIPASTO PLATTER

Genoa Salami, Capicola, Smoked Cheddar and Caciocavallo Cheeses, Specialty Olives, Oven-Dried Marinated Tomatoes, Pickled Onions, Feta Stuffed Peppers, Marinated Artichokes, Grilled Portabello Mushroom, Assorted Flatbreads and Gourmet Crackers.

TAPAS RECEPTION

Wedges of Spanish Manchego Cheese with Sliced Baguettes and Gourmet Crackers, Oven-Roasted Marinated Tomatoes on Garlic Crostini with Goat Cheese, Flatbread (with Caramelized Onion, Roasted Red Peppers, Black Olives, Tuna and Feta Cheese), Marinated Button Mushrooms, Garlic Parmesan Chicken Wings, Spanish Meatballs, Beef Tenderloin Cubes with Blue Cheese and Olive Oil.

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HORS D’OEUVRES & CARVING STATIONS
**HORS D’OEUVRES & CARVING STATIONS**

The following appetizers can be set-up as a stationary buffet or butler-passed depending on the style of your event.

**HOT SELECTIONS**

- Chicken Drumettes with Honey Mustard
- Chicken Pineapple Kebabs with Citrus Glaze
- Chicken Marakesh
- Coconut Shrimp with Spicy Orange Marmalade
- Vegetable Spring Rolls with Sweet & Sour Sauce
- Crab Rangoon
- Bacon Wrapped Scallops
- Swedish Meatballs
- Beef and Green Pepper Kebab
- Korean Beef Satay
- Assorted Mini Deep-Dish Pizzas
- Breaded Cheese Ravioli with Tuscano Sauce
- Vegetable Shao Mai
- Spanakopita
- Mushroom Phyllo Purses
- Roasted Tomato Bruschetta
- Southwest Quesadillas
- Artichoke Beignets
- Baby Lamb Chops with Chimichurri
- Grilled Granny Smith Apples & Smoked Gouda Cheese Croustades
- Braised Short Rib on New Potato
- Smoked Gouda Cheese Rissotto Croquettes
- Caramel Vidalia Onion Canape
- Broiled Monterey Crab Crostini

**COLD SELECTIONS**

- Cobb Salad Tartlettes
- Wild Mushroom & Feta Cheese Flatbreads
- Deviled Eggs
- Salmon-Asparagus Pinwheels on cucumber with Dill Sauce
- Jumbo Shrimp Cocktail
- Apricot Chutney and Blue Cheese on Crostini
- Pistachio and Grape Truffle
- Vegetarian Sushi Rolls with Pickled Ginger and Soy
- Mediterranean Skewers

**CARVING STATIONS**

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces.

- Apricot Glazed Baked Ham
- Roasted Breast of Turkey with Cranberry-Dijon Mayonnaise
- Tenderloin of Beef Au Jus with Horseradish Cream
- Roasted Jerk Pork Loin with Red-Onion Marmalade

**BACK TO INDEX**
SNACKS AND BREAKS
## Snacks and Breaks

### Snacks
- Popcorn Bulk Popped - 2 lb.bag
- Pretzels - 2 lb.bag
- Potato Chips - 1 lb.bag
- Individual Bags of Chips
- Tortilla Chips - 1 lb.bag
- Chex Mix - 2 lb. bag
- Candy Bars
- Mixed Nuts - Per Pound
- Nutri-Grain Bars
- Gold Fish Crackers - Per Pound
- Seasonal Whole Fresh Fruit

### Continuous Break Service
Convenient and cost effective for conferences and all day meetings.

### Early Morning Continental
Fresh Cut Seasonal Fruit, Bakehouse Bagels with Three Cream Cheese Schmears, Muffins, and Danish. Coffee, Decaf, Hot Tea.

### Mid-Morning Break
Tidy and Refresh Beverages.

### Mid-Day Break
Tidy and Refresh; add Assorted Sodas and a Salty Snack.

### Mid-Afternoon Break
Tidy and Refresh Beverages; add Cookies and Brownies.

### Specialty Break Service
Convenient and cost effective for conferences and all day meetings.

### Take Me Out To The Ballpark

### Sugar and Spice Traditions
Chocolate No Bakes, Special K Chewies, Gingerbread Men, Chocolate Chunk Cookies and Congo Bars served with Bottled Water and Coffee Service.

### Crispy Dipper Bar
Celery and Carrot Sticks, Broccoli and Cauliflower Florets, Cherry Tomatoes, Ruffles Potato Chips, Tortilla Chips, Hot Fresh Baked Pretzels, Cheese Con Queso, Ranch Dip, French Onion Dip, Salsa and Guacamole.
**Beverages**

Most beverages are sold by the gallon or carafe. Starbucks coffee is sold in 1.5 gallon or 3 gallon thermal pots (minimum Starbucks order is 1.5 gallons). For ordering purposes, estimate approximately 10-12 oz servings per gallon.

### BY THE GALLON
- Starbucks Coffee Regular & Decaf
- Aspretto Fair Trade Coffee
- House Coffee Regular & Decaf
- Iced Tea
- Hot Tea
- Apple Cider
  - Served Hot or Cold
- Hot Chocolate
- Fruit Punch
- Cranberry Citrus Punch
- Sparkling Punch
- Lemonade
- Fruit Juices:
  - Orange, Apple, Berry

### INDIVIDUAL
- Soft Drinks
- Sparkling Water
- Bottled Water
- Milk, Half-Pint
- Hot Chocolate Packets

**BACK TO INDEX**
BAR SERVICES

CASH BAR

A cash bar is for events where individuals pay for their own drinks individually as consumed. A $200 minimum sale is necessary to provide a cash bar at your event. In case of less than minimum sales the shortfall will be added to the event billing.

CASH BAR PRICES FOLLOW:

- Carbonated Beverages: $2.50
- Bottled Water: $2.50
- Domestic Beer: $3.00
- Craft and Imported Beers: $4.00
- House Wine 6 oz. pour: $4.50 / $5.50 / $6.50
- Mixed Drink Single shot: $4.50

HOSTED BAR

A Hosted Bar is for events where the host pays for the alcoholic beverages on consumption. The cost will be included with the final bill. Host Bars may be set up as Beer and Wine only or as a Full Bar. Liquor is charged by the tenth of the bottle. Wine is charged by the number of bottles opened. Beer is charged by the bottle.

A set up charge of $2.50 per person includes all set up, service and non-alcoholic drinks for the event. A $200 minimum sale is required. In cases where sales do not meet the minimum, the shortfall will be added to the final bill. When the event runs for more than four hours, bartender fees will be assessed at $15.00 per hour per bartender.

HOUSE WINE

Pepperwood Grove Cabernet Sauvignon, Zinfandel, Pinot Noir, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio $22.00 per bottle

Tier I - $24 per bottle
Los Riscos Cabernet, Merlot, Chardonnay and Carmenere - William Hill “Central Coast” Cab and Chardonnay - McWilliams Shiraz - Albarino Burgans
BAR SERVICES (HOSTED BAR CONTINUED)

**Tier II** - $25.00 per bottle
Meridian Chardonnay, Pinot Grigio, Merlot, and Carbernet - Ravenswood Chardonnay, Merlot and Cabernet
- Santa Carolina Carmenere

**Tier III** - $28.00 per bottle
Annabelle Napa Chardonnay, Napa Merlot, Pinot Noir and Napa Cabernet - Mercedes Sauvignon Blanc and Cabernet (90 pts WS) - Cline “Cool Climate” Pinot Noir

**WINE LIST AND TABLE WINE**

Our wine list has been carefully selected to accommodate discerning taste, food and wine pairings and budgets. Table wine can be selected from any of our available wines. Charges are based upon bottles opened. Wine selections subject to change based on availability.

**DOMESTIC BEERS**

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Budweiser, Bud Light</td>
<td>$3.00</td>
</tr>
</tbody>
</table>

**CRAFT AND IMPORTED BEERS**

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Upland, Bells, Amstel Light, Corona (seasonal), Guinness (seasonal), Rotating Seasonal Craft</td>
<td>$4.00</td>
</tr>
</tbody>
</table>

Special orders will be happily accommodated; request must be made two weeks prior to event. Wine or Beer tastings may be arranged.

**LIQUOR**

House Liquor Brands include: Jack Daniels, Makers Mark Bourbon, Canadian Club, Dewar's Scotch, Beefeater's Gin, Stolichnaya Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Jose Cuervo Tequila

<table>
<thead>
<tr>
<th>Liquor</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>$100.00 per bottle</td>
<td></td>
</tr>
</tbody>
</table>

Please inquire about Single Malt Scotch, Boutique Bourbon or Cordial Bars. Top Shelf liquors are also available.

**SPARKLING WINES**

<table>
<thead>
<tr>
<th>Sparkling Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mirabelle</td>
<td>$38.00</td>
</tr>
<tr>
<td>Segura Vidus Cava</td>
<td>$23.00</td>
</tr>
<tr>
<td>Korbrel Champagne</td>
<td>$28.00</td>
</tr>
<tr>
<td>Non-Alcoholic Sparkling Cider</td>
<td>$12.00</td>
</tr>
</tbody>
</table>
PLANNING YOUR EVENT

The Indiana Memorial Union has 12 dining rooms and 15 meeting rooms designed to meet your special event needs. Our Catering Guide will acquaint you with our most popular menu selections. The following information along with our sales staff will assist with the planning of your event and answer any questions that you may have. Thank you for choosing Indiana Memorial Union Catering Services.

CONTACT INFORMATION

Meeting Support Office  812-855-1808
IMU Catering Sales Office  812-855-1777
IMU Catering Services Fax  812-855-5653
IMU Catering Services Email  IMUCATER@indiana.edu
IMU Website  www.imu.indiana.edu
Address  900 East 7th Street, Bloomington, IN 47405

We are located in the Director’s Office on the Mezzanine level in the Indiana Memorial Union
Please contact us or come by our office to discuss your special event.

ROOM RESERVATIONS

All meeting and banquet spaces in the Indiana Memorial Union must first be reserved through Meeting Support Services before food and beverage arrangements can be guaranteed. Please call 812-855-1808 to start the reservation process. Meeting Support Services will be able to help with all Audio Visual and Room Set Up needs.

FOOD AND BEVERAGE ORDERING TIME LINES

We respectfully ask for two weeks to adequately plan your event. Custom menus require additional preparation time. Last minute orders will be accommodated but we reserve the right to limit choices due to availability of food inventory and or staffing.
PLANNING YOUR EVENT

PRICING

Food and beverage prices listed in our brochure are for all events, both on or off premise. Prices are subject to change at any time.

On premise food events are planned and priced with a maximum three hour event time. Bars are scheduled for a four hour event time. Additional labor charges will be incurred if your event exceeds this limit.

In order to reserve several of the larger dining rooms in the IMU, a minimum food purchase must be met. Please consult with the Meeting Support team at the time of your reservation to confirm these minimums.

Events catered outside the Union will be subject to a $30.00 delivery charge for drop off service.

Full Service events outside the Union will be subject to additional labor charges for the extra time needed for delivery, set-up, and return of equipment and staff to the Union. Labor is charged at $15.00 per hour per person.

All food and beverage sales are subject to Indiana state sales tax of 7%. Sales tax cannot be waived without documentation of your tax exempt status. This should be presented when booking your event.

A service charge of 18% will be charged for all 3rd party events not billed to a University account.

University events must be accompanied by a department number and hospitality code at the time of booking.
PLANNING YOUR EVENT

GUARANTEE COUNTS

Please present us with a guarantee of your final count for your event 72 hours before your event. This may be done by phone, fax or email. Event billing is based on your guarantee or the number actually served, whichever is greater.

SPECIAL NEEDS

We are pleased to provide quality meals for your special needs guests. Please plan to provide us with a guarantee of vegetarian, vegan, kosher, or special plates needed for your guests. Special meal arrangements must be made in advance. Special plates will be charged as part of the guarantee count.

PARKING

Parking for the Indiana Memorial Union is available in Lot 1, adjacent to the hotel entrance and Lot 2, across 7th Street from the Hotel entrance. A 50% discount is available at no charge to event guests and vouchers may be picked up at the event. The discount will be taken at the parking lot gate. The event host may purchase complimentary parking certificates for their guests. Parking fees, based on actual usage, will be added to the final bill.

BILLING

A 50% deposit is required for all events not billed to an Indiana University account. This advance deposit will be applied to the final invoice. Statements are mailed on the 25th of each month and have a 30 day remittance period. All organizations qualifying for a state sales tax exemption must have a copy of their tax exemption form on file with IMU Dining Services prior to the event.
PLANNING YOUR EVENT

CANCELLATIONS

All cancellations must be called into the IMU Catering Office at 812-855-1777. Any event or item cancelled less than 24 hours before the event will be charged 100% of the invoice amount. Events cancelled within 72 hours are charged 50% of the invoice amount.

FOOD AND BEVERAGE INFORMATION

All food and beverage served in the Indiana Memorial Union must be arranged through IMU Catering. Indiana Memorial Union policy does not permit other caterers or food service vendors to operate in the building. No food may be brought into the building from outside sources with the exception of the University Club. Donated foods are not permitted for catered events. All leftover food and beverages remain the property of IMU Catering and Dining Services and may not be removed from the event.

Bar Service at private functions held within the Indiana Memorial Union is permissible. IMU Catering must provide service of alcoholic beverages. All events where alcohol is served must be accompanied by food and non-alcoholic beverages. Alcohol may not be consumed or carried in open containers in the public areas or lounges of the Indiana Memorial Union. Alcohol may only be consumed in the room reserved for that function. Bar service is not allowed at functions open to the general public. IMU Catering reserves the right to refuse service of alcoholic beverages to individuals or groups that appear to exhibit signs of intoxication.

OUT OF BUILDING BARS

Our out of building bar services must be accompanied by a food item. Bar services at locations outside of the Indiana Memorial Union without food will require a $400.00 minimum sale. Bar services with food orders of $500.00 will require a $200.00 minimum sale. IMU Catering will not provide bar service with a third party caterer without prior consideration by our Catering team.