



INSPIRED BUFFETS

All buffets include sweet and unsweet tea and citrus/ginger-infused water.

AMERICAN DELI

Assorted Bread, Shaved Ham, Turkey and Roast Beef, Sliced Aged Cheddar and Swiss Cheeses, House Made Potato Chips, Garden Salad with a Selection of Classic Dressings and Condiments, and Assorted Cookies

\$14 PP

BBQ PICNIC

Smoked Chicken with Memphis-Style Glaze, Pulled Pork Shoulder with SC Mustard Sauce, Buttered Brioche Buns, Bread and Butter Pickles, Cole Slaw, Grilled Corn on the Cob with Alabama White Sauce and Banana Pudding

\$15 PP

SOUP, SALAD & SANDWICH

Your Choice of Tomato Basil, Chicken Noodle or Creamy Root Vegetable Soup (Choose One), Meatball Sliders, Grilled Cheese Sandwiches, Grilled Vegetable Wraps, Garden Salad with a Selection of Classic Dressings and Salted Caramel Trifle

\$14 PP

THE TAILGATE

Buffalo Chicken Wings, Frito Pie, 7-Layer Dip with Corn Tortillas, Meatball Sliders with Marinara & Provolone, Crispy Jalapeños Filled with Cream Cheese, Deviled Eggs and Assorted Cupcakes

\$16 PP

BACKYARD COOKOUT

All-Beef Hamburgers and Hot Dogs, Buttered Brioche Buns, Baked Beans, Southern Potato Salad, Corn on the Cob, Watermelon Salad with Mint and Feta Cheese and Chocolate Cream Pie

\$17 PP

VIVA LA MEXICO

Chicken Mole with Queso Fresco and Corn Tortillas, Mushroom Tamales, Salsa Verde, Pico de Gallo, Guacamole, Aromatic Rice, Frijoles Charros and Tres Leches Cake

\$19 PP





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PIZZERIA

Pepperoni and Italian Sausage, Veggie and Cheese Pizzas (2.5 Slices Per Person), Wedge of Iceberg Lettuce with Blue Cheese Dressing, Bacon, and Tomatoes. Marinated Peppers, Olives, Artichoke Hearts, and Tiramisu

\$18PP

THE ITALIAN TABLE

Antipasto of Prosciutto and Romaine Leaves with Extra Virgin Olive Oil, Lemon and Parmesan. Beef Braised in Barolo, Potato Gnocchi with Braised Fennel and Bitter Greens, Farm Vegetable Gratinato with Fresh Herbs and Assorted Cupcakes

\$20PP

SOUTHERN BELLE

Fried Chicken, Meatloaf, Sweet Potato and Pecan Casserole, Mess O' Greens, Cornbread, Yellow Squash and Sweet Onions, Fried Okra and Humming Bird Cake

\$20PP

CREOLE VS CAJUN

Shrimp Étouffée, Chicken and Andouille Jambalaya, Stewed Okra and Tomatoes, Smothered Catfish, Red Beans and Rice with Holy Trinity and King Cake Eclairs

\$22PP

DIM SUM PARTY

Shrimp Dumplings, BBQ Pork Steamed Buns, Edamame Pot Stickers, Tarro Root Dumplings with Green Onion and Mushrooms, Gently Steamed Greens with Chili Oil and Sesame, Brown Rice Financier

\$19PP

SWEET ESCAPE

Chocolate Fudge Cake Bites, New York Cheesecake, Lemon Squares, Red Velvet Cupcakes, Crème Brûlée, Lemon Layer Cake, Key Lime Bars, Brownies and Chocolate Chip Cookies

\$16PP



PLAN YOUR EVENT

POLICIES AND PROCEDURES

To ensure optimal selection and the best possible service we kindly ask that events be booked two weeks in advance. Final details of menus and services must be finalized one week prior to the event.

Events booked less than one week before the event date will be charged an additional 10% of total items ordered.

MEETING ROOM RESERVATIONS

All rooms must be booked through University Events, events@kennesaw.edu, prior to ordering food and planning your event.

PERSONALIZING YOUR EVENT

KSU Catering prides itself on the ability to provide specialty menus to meet the growing needs of the University community. Our talented culinary and catering team has the talents to make your event special through personalized menus, linens, flowers or decorations. We will partner with local, high-quality vendors as well as regional vendors to achieve the desired effects. Please contact the catering department directly to ensure that your event needs are met.

SERVICE WARE AND CHINA

All food items purchased come with disposable service ware. China and glassware are available for an additional charge. Contact ksucatering@kennesaw.edu for more details.

TABLE LINENS

Linens will be supplied for all tables holding food and beverage. Additional linens may be requested for guest seating, meeting and registration tables. Contact ksucatering@kennesaw.edu for more details.

DIETARY RESTRICTIONS

We are prepared to meet all dietary restrictions, including but not limited to vegan, vegetarian, gluten-free, and the eight most common food allergens. To meet all of your guest's needs, we ask that KSU Catering is informed as soon as possible so we can accommodate their wishes.



SERVICE CHARGE

An 18% service charge for delivery and service of the event will be applied to the total purchase.

The service charge will be waived for all orders that are picked up. All pick up orders will be plated on disposable service ware. For more details please email ksucatering@kennesaw.edu.

If additional staff is required, it can be hired at the following rates with a 2-hour minimum:

Bartender \$75 per hour
Action Station Chef \$75 per hour
Server \$20 per hour (4-hour minimum)

*University Events may require additional personnel for specialty events. Please contact events@kennesaw.edu for further information.

FOOD REMOVAL POLICY

Due to health regulations, leftovers cannot be removed from any event space.

CANCELLATION AND WEATHER POLICY

Events canceled within 36 hours of the event start time will be billed for 100% of the total, not including the service charge.

No fee will be charged for any cancellations that occur outside of the 36 hour deadline.

If Kennesaw State University is closed due to inclement weather, all catering events will be automatically canceled at no charge to the client.

BILLING & PAYMENT

All forms of payment must be arranged prior to event confirmation. If the payment will be processed by the Foundation, sales tax must be included.

If paying by OwlPay please select vendor:

KSU Catering Services
(vendor #000011520) and use
Speedchart 32000 - Accountant 452500
Credit Card or Checks are accepted.

Please email ksucatering@kennesaw.edu for further information.

A service charge of 18% will be applied to the total.

