INSPIRED DINNER 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, Condiments, and Assorted Cookies

$14 PP

BBQ PICNIC
Smoked Chicken with Memphis-Style Glaze, Pulled Pork Shoulder with South Carolina 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

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

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

$16 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
INSPIRED DINNER BUFFETS

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

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 with Marinated Peppers, Olives, Artichoke Hearts, and Tiramisu $18 PP

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 $20 PP

DIM SUM PARTY
Shrimp Dumplings, BBQ Pork Steamed Buns, Edamame Pot Stickers, Taro Root Dumplings with Green Onion and Mushrooms, Gently Steamed Greens with Chili Oil and Sesame, Brown Rice Financier $19 PP

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 $20 PP

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 Éclairs $22 PP

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 $16 PP
POLICIES AND PROCEDURES
To ensure optimal selection and the best possible service we kindly ask that events be booked two weeks in advance. The menu and service details 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 catering team has the talents to make your event special through personalized menus, linens, flowers and decorations. We will partner with local, high-quality vendors to achieve your desired effect. Please contact KSU Catering 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 you inform KSU Catering as soon as possible so we can accommodate their wishes.
SERVICE CHARGE
An 18% service charge for delivery and service during the event will be applied to the total purchase price.

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 more 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 cancelled at no charge to the client.

BILLING AND 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 more information.

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