



C A T E

R I N G



AT **RENSSELAER**

[hospitalityservices.rpi.edu](http://hospitalityservices.rpi.edu)





# Our Menu



WELCOME LETTER

MENU CHAPTERS:

A GREAT START

LUNCH TIME

LUNCHEON SALADS

BOUNTIFUL BUFFETS

MOVABLE FEASTS

CREATE -A- BUFFET/CULINARY CLASSICS

MENU ACCOMPANIMENTS

FINISHING TOUCHES

GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

RECEPTIONS

HORS D'OEUVRES

BEVERAGES

PLANNING YOUR EVENT

This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.





# Planning Your Special Event

## **Room Reservations**

In order to reserve your event space, please contact the facility or department directly. Also, please consider an alternative rain site for any event that is held outdoors. You must also arrange for tables and chairs for your guests, if necessary. Any questions regarding room set-up or the type and amount of tables which may be needed for your event can be directed to the Catering Office at 276-6209 or the Rensselaer Union at 276-6505.



## **Food & Beverage Arrangements**

To arrange for catering services and establish menus call the Catering Office at 276-6209 or fax us at 276-2628. If you fax an order be sure to include a cover page indicating total number of pages. It is always a good idea to call and confirm the receipt of a faxed order. If you would like to book your event in person we are located on the first floor at Russell Sage Dining Hall. In either case, our staff will be pleased to help plan your event. Catering Event Order Forms can be obtained through our website and should be received in the catering office at least:

- 10 days prior to your event for a reception or a meal.
- 5 days prior to your event for a small break.

At the time of booking please let us know your highest estimated number of guests. You may adjust the number of guests up to three days prior to your event. We understand last minute orders arise periodically. We will do our best to accommodate your needs. However, because all of our items are made fresh to order, some items may not be available. Last minute orders will entail additional cost for Catering Services. Late orders will be subject to a 20% or \$15.00 minimum surcharge as follows:

- Meals or receptions booked within 3 working days of the event.
- Breaks which are booked within 2 working days of the event



## **"I'd like something special"**

Let our chef's offer you some creative choices to help celebrate your special event. We are pleased to customize any menu to provide a unique dining experience. To make an appointment, please contact our Catering Manager at 276-6703.




## **Meal Guarantee**

When the event is booked, you will be asked for an estimated head count for planning purposes. This should be your highest estimated count, and it may be adjusted until 3 working days prior to the event. At that time a final count should be submitted to our catering office. Your final bill for the event will be determined by the guaranteed or actual count; whichever is greater.



# Planning Your Special Event


## **Supplemental Charges**



There is no delivery charge on any event that meets the minimum number of guests listed for each catering package, and is during regular delivery hours. Regular deliveries made on the Rensselaer campus range from Commons to Pittsburgh and J Building to Cogswell, Monday through Friday 7:00am to 5:00pm when school is in session. For off campus sites, holiday, or other times when Russell Sage Dining Hall is not regularly open for meals, a \$15.00 delivery charge will be added. Events which are not held during regular delivery hours or do not meet the minimum requirement are subject to a \$5.00 per trip charge. There may be a replacement charge for any catering equipment that is missing from an event site. *\* All served meals will be subject to a supplemental service charge of \$75.00 or 15%, whichever is greater.*


For an event where the group arrives late or extends beyond the normal 4-hour serving period, there will be an additional charge of \$75 per half hour. This charge covers additional expenses incurred by the Catering Department.

## **Attendant Charges**



Should our event require the addition of an attendant or supervisor, the charge is \$20.00 per hour with a four hour minimum. VIP wait staff is available at \$25 per hour with a four hour minimum. Events that require a supervisor to remain on location to secure the building will be assessed an attendant charge of \$15 per half hour.

## **Billing**



At the time of booking, you must indicate the method of payment for the event. If you are charging your event to a Rensselaer account, you need to provide the Catering Office with the account number prior to the event. There is no sales tax on any event charged to a Rensselaer account. If you are paying by cash or check, a minimum of 75% of the projected invoice amount is due at the time of booking with the balance due at the completion of the event. You may also pay with a major credit card by coming into our office so that we may swipe your card. Tax exempt groups must provide a copy of the Tax Exempt Certificate before final billing, otherwise, the 8% NYS tax will be added to the cost of the event.

## **Non-Campus Community**

The prices in this guide reflect a Rensselaer Community discount which will be honored to all of those paying through a Rensselaer Account. Outside clients booking parties not being charged to a Rensselaer Account should directly contact the Catering Department to discuss any supplemental charges that may be incurred.



# Planning Your Special Event

## **Flowers & Decorations**

We will be happy to provide flowers and/or decorations for any event at a nominal cost, or you may make arrangements for them on your own. Our Catering personnel will be happy to discuss the color options of our linens to give your event a special look. If you would like to add balloons, themed decorations or candles, etc., please contact Catering Services at 276-6703.



## **Linen Rental**

Linen tablecloths are available at a cost of \$4.50 each and napkins at \$.50 each. Skirting is available in red only at a cost of \$15.00 each (based on availability). Please be aware that any unreturned or damaged skirting will be billed for replacement at a cost of \$150 a piece. Catering Services reserves the right to refuse rental during busy times.

## **Audio & Visual Equipment**

Russell Sage has the following equipment available for use in Russell Sage Dining Hall only.

- Overhead
- Pull-down Screen
- TV/VCR - \$75
- Easel
- Podium with Microphone

This equipment is reserved on a first come, first served basis. For other A/V equipment needs please contact Media Services at 276-8282 or [mediaops@rpi.edu](mailto:mediaops@rpi.edu).



## **Cancellations**

We understand that from time to time it may be necessary to cancel an event on short notice due to unforeseen circumstances. We will do our best to accommodate you; however there may be a charge for items already prepared.

## **Special Reference**

Minimum required attendance for packages reflects the minimum required for this pricing. Groups that do not meet this minimum should consult the Catering Office. We will be able to assist you in planning these events, but they will be subject to additional charges to cover operating expenses.



## **Take Out Policy**

In reference to "Take Out", health department regulations require that all foods served at catered events be consumed on premises. Therefore, any unused foods from the event cannot be packaged for take out.




# Planning Your Special Event


## **Alcohol Policy**

We are able to offer you a variety of beverage services to compliment your event. Should you choose to serve alcoholic beverages, there are several steps you must follow to ensure the proper permits and licenses are secured prior to the event:

- You must fill out & submit an RPI Alcohol Request form to the Alcohol Review Committee (ARC) at the Student Health Center 24 business days prior to any event.
- The approved permit must be received in the Catering Office at least 20 business days prior to your event in order for Catering Services to obtain a NYS Liquor Authority Caterers Permit.
- The cost of the permit is \$50, which will be added to your event.




Failure to meet any of the above deadlines could result in a permit not being issued whereby alcohol cannot be served at that event. The ARC permit allows alcoholic beverages to be served up to a maximum of four hours. Alcohol can only be served during the time periods noted on the ARC permit. Therefore, if you are scheduling an event and there is the possibility that your group may break early, plan your permit times accordingly, because we are not allowed to change start or finish times once the permit is issued.



All alcoholic beverages purchased from Catering Services or the RU Clubhouse must be served by the bartenders from those locations. All of these events must have a non-alcoholic beverage, other than water, served and available for the duration of the event. Food must be served and arranged for by Catering Services at any event where alcohol is being served. Guests are not allowed to bring additional alcohol to any event nor are they allowed to bring alcohol into a licensed facility for the purpose of consumption.

If alcoholic beverages are being donated for an event, only qualified Catering Services bartenders will be allowed to serve the beverages. A corkage fee may apply. We also require endorsement of a liability waiver prior to this service. All necessary permits must be obtained per our Campus Policy.



Please understand that the safety of you and your guest is our primary concern and we encourage responsible drinking. We do ask our bartenders to monitor for excessive consumption and to take appropriate steps if necessary. We reserve the right to limit clients to a 2 drink maximum.



# Planning Your Special Event

## **Alcoholic Beverages**

### **Beer**

Domestic .....	\$4.00
Imports .....	\$4.50

### **Wines**

House Wines (bottle/glass) .....\$12.50/\$3.50

Premium bottled wines are available by request and charged per bottle opened. Catering Services will be pleased to assist you, please ask to see our recommended wine list.



### **Liquor**

Mixed Drinks .....

Mixed Drinks .....	\$4.75
Specialty Drinks .....	\$5.00

An attendant charge will be added to bars at the rate of \$15.00 per hour for the length of the bar, if cash sales do not exceed \$150.00 per hour for full liquor bars or \$100.00 for beer and wine bars.





# Guidelines for Healthy Meetings

Contact our catering department directly @ 518.276.6109 if you would like us to help you set up some healthy options for your event.

## **Introduction:**

The nation is experiencing an epidemic of obesity, and the role of food choices and physical activity in the prevention of many chronic and debilitating diseases is becoming more apparent. Employers, community groups and faith communities can make it easier for people to make healthy food choices by providing healthy food at meetings and other events they sponsor.



## **General Guidelines:**

- Serve low-calorie and low-fat foods.
- Serve fruits and vegetables whenever possible.
- Serve small portions (e.g. cut bagels in halves or quarters, etc.).
- Serve milk (fat-free or 1%), 100% fruit or vegetable juice, water or iced tea (unsweetened) instead of soft drinks.
- Lunch and dinner don't have to include a heavy dessert - fresh fruit, a fruit crisp or cobbler, small cookies, etc. are just fine. Offering a choice of a heavy dessert (large slice of cake, etc.) and a light one (fruit) often presents a difficult choice for guests. If you only have the light choice, very few people will notice the difference (and some might actually thank you for not making them choose).
- Include a vegetarian option at all meals.
- Provide reduced-fat or low-fat milk for coffee rather than cream or half and half (evaporated skim milk also works well for coffee - make sure it's not sweetened condensed milk).
- Healthy food certainly can taste good. Most food service professionals now have some familiarity with healthier food preparation options and are willing to accommodate requests for changes to their usual fare. You might want to ask for a sample ahead of time.
- Registration forms should provide space to indicate food allergies or dietary restrictions.
- Provide pitchers and bottles of water .





# Guidelines for Healthy Meetings

Contact our catering department directly @ 518.276.6109 If you would like us to help you set up some healthy options for your event.

## Food Suggestions for Breaks (am & pm):

- Bagels with low-fat cream cheese or jams (generally lower in fat and calories than cream cheese). Have the bagels cut in halves or quarters
- Fresh fruit - whole or cut up (with a yogurt dip)
- Whole grain muffins (cut in half if not serving mini muffins) and whole grain breads instead of Danish, croissants or doughnuts
- Low-fat yogurt
- Pretzels, hot pretzels (cut in pieces) with mustard
- Lightly seasoned popcorn
- Graham crackers, fig newtons
- Dried fruit or trail mix
- Raw vegetables with low-fat dip



## Food Suggestions for Lunch/Dinner

- Include whole grain breads and rolls.
- Use low-fat salad dressings and offer them on the side.
- Include low-fat mayonnaise and mustard as a condiment for sandwiches, or cranberry sauce if you're offering turkey.
- Use a combination of low-fat mayonnaise and plain yogurt for potatosalads, etc., and dress such salads lightly.
- If sandwiches are made ahead of time, have them presented in halves, so people can take a smaller portion.
- Serve broth-based soups (using a vegetarian broth), or make cream soups using evaporated skim milk instead of cream.
- Make pasta dishes (lasagna, pizza) with low-fat cheeses (part skim mozzarella, part skim ricotta) or serve pasta with tomato or other vegetable-based sauces.
- Limit meat servings to a 4-ounce portion and provide plenty of low-fat, low-calorie side dishes.
- Serve at least two vegetables with each meal, and avoid butter or cream sauces.
- Avoid fried foods.
- Provide raw vegetables or pretzels instead of potato chips or french fries.
- Include fresh fruit or fruit salad as dessert.



\*\*Developed by the New York State Department of Health Center for Community Health



# A GREAT START

## SUNRISE BREAKFAST

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include freshly brewed coffee, decaf and hot tea.

---

### EARLY RISER

Pastry basket of fresh mini danish, donuts, or mini muffins, and a bottled juice assortment of orange, apple and cranberry.

---

### EYE OPENER

Pastry basket of fresh mini danish, donuts, or mini muffins, and a bottled juice assortment of orange, apple and cranberry and an assortment of fresh seasonal sliced fruit.

---

### SUNRISE START

Bagels and scones with accompaniments of fruit yogurt with granola, a bottled juice assortment of orange, apple and cranberry and an assortment of fresh seasonal sliced fruit.

---

### MORNING BREAKS A LA CARTE

Cereal with milk  
Seasonal fresh fruit salad  
Seasonal whole fresh fruit  
Seasonal fresh cut fruit  
Yogurt with granola

Please see your Catering Director about our Famous Cooked to Order Omelet Bar or Create a Breakfast Buffet

# B R E A K F A S T



# A GREAT START

## SUNRISE BREAKFAST

The following items can be added on to any of the sunrise breakfast menus to create a custom menu for any occasion.

### ENTRÉES, PER PERSON (10 PERSON MINIMUM)

- Broccoli/cheese quiche
- Ham and potato frittata
- Lo-carb breakfast, assorted cheeses, hard-boiled eggs, and assorted meats platter
- Cereal with milk
- Scrambled eggs
- Bacon
- Ham steak
- Sausage links
- Turkey sausage
- Lox and condiments
- French toast
- Waffles
- Pancakes
- Home fried potatoes
- Hash browns

### OMELETTE STATION, PER PERSON

- Fresh veggies, ham & cheese cooked to order at your event by our friendly staff.
- Let us know if you would like us to schedule a coffee refresh during your meeting

### BAKERY A LA CARTE, SOLD BY THE DOZEN

- Assorted bagels with condiments
- Assorted donuts
- Mini croissants
- Mini pastry
- Mini sticky rolls
- Assorted scones
- Low carb bakery basket
- Terrace style fruit breads
- Biscuit
- Biscotti
- Assorted muffins
- Streusel coffee cake

### BEVERAGES, PER PERSON

- Assorted bottled juice
- Fresh brewed coffee
- Fresh brewed decaffeinated coffee
- Hot water for tea (includes decaffeinated)
- Hot chocolate
- Hot cider (seasonal)
- Cold cider (seasonal)

### BEVERAGES, PER BOTTLE

- Aquafina
- Iced tea (seasonal)
- Lemonade (seasonal)
- Assorted juice
- Soft drinks
- Bottled spring water
- Bottled sparkling water
- Milk (2% or skim)

# B R E A K F A S T



# LUNCH TIME

## PERSONAL LUNCHES: (NO MINIMUM)

Our signature specialty sandwiches can be prepared to suit your event. We package these to go with you. Limited time for a lunch? They can be pre-set along with beverages and dessert to keep your program on time. Please choose pasta salad, potato salad, or fruit salad.

### ALBUQUERQUE CHICKEN

Chicken sandwich with a Southwest flair served with your choice of deli salad, condiments, potato chips, cookies and a 20 oz bottled beverage or bottled water.

### SWEET BEEF

Roast beef with caramelized onion and dijon mayonnaise on a baguette served with your choice of deli salad, condiments, potato chips, cookies and a 20 oz bottled beverage or bottled water.

### BISTRO GRILL

Grilled herb chicken breast with melted mozzarella and pesto mayonnaise on focaccia bread with your choice of deli salad, condiments, potato chips, cookies and a 20 oz bottled beverage or bottled water.

### ITALIAN PANINI

Salami, ham, provolone, roasted red peppers on a french roll with garlic mayonnaise, served with your choice of deli salad, condiments, potato chips, cookies and a 20 oz bottled beverage or bottled water.

### GRILLED VEGETABLE BAGUETTE

Grilled vegetables with smoked Gouda cheese on focaccia with your choice of deli salad, condiments, potato chips, cookies and a 20 oz bottled beverage or bottled water.

### TURKEY CHEDDAR WRAP

Turkey and cheddar with on a flour tortilla, served with your choice of deli salad, condiments, potato chips, cookies, a 20oz. bottled beverage or bottled water.

### GRILLED PORTOBELLO ON FOCACCIA

Grilled portobello mushroom sandwich with provolone cheese served with your choice of deli salad, condiments, potato chips, cookies and a 20 oz bottled beverage or bottled water.

### DESIGN-A-BAG

Assorted deli sandwiches on a roll or choice of sliced bread, featuring tuna, roast turkey breast, ham & swiss, roast beef or hummus served with your choice of deli salad, condiments, potato chips, cookies and a 20 oz bottled beverage or bottled water.

\*ask about healthy choice meat

# EXPRESS LUNCHES



# LUNCHEON SALADS

## PERSONAL SALADS: (NO MINIMUM)

Our signature specialty salads can be prepared to suit your event. We can package these to go with you. Limited time for a luncheon? They can be pre-set along with beverages and dessert to keep your program on time. If you're planning a more formal luncheon, let us serve you in style. All luncheon salads include a dinner roll and butter, cookies and a choice of a 20oz. bottled Soda or water.

### CHEF SALAD

A bed of mixed greens with julienne ham and turkey, cheddar cheese, hard boiled egg and honey mustard dressing with a dinner roll and butter.

### COBB SALAD

A bed of mixed greens with smoked turkey, avocado, egg, bacon and crumbled blue cheese served with ranch dressing.

### CAESAR SALAD

Fresh cut romaine lettuce with shredded parmesan cheese, focaccia croutons and Caesar dressing.

\* Add grilled balsamic chicken breast

\* Add beef strips

### FRUIT AND COTTAGE CHEESE

Fresh sliced seasonal fruit served with cottage cheese and greens.

### TRI-SALAD COMBO

A special mixture of fresh greens topped with a choice of three salads; chicken salad, egg salad, tuna salad, ham salad, or seafood salad.

### CHICKEN FAJITA SALAD

Fresh mixed greens, marinated sliced chicken breast, vegetables, tomatoes, shredded cheddar cheese and fried tri-color tortilla chips served with ranch dressing.

# LUNCHEON SALADS



# LUNCHEON SALADS

## PERSONAL SALADS: (NO MINIMUM)

Our signature specialty salads can be prepared to suit your event. We can package these to go with you. Limited time for a luncheon? They can be pre-set along with beverages and dessert to keep your program on time. If you're planning a more formal luncheon, let us serve you in style. All luncheon salads include a dinner roll and butter, cookies and a choice of a 20oz. bottled Soda or water.

### ANTIPASTO SALAD

Cubed salami, ham, sliced olives, diced tomatoes, cubed provolone cheese, tossed with fresh greens, spices and a red wine vinaigrette dressing.

---

### THAI BEEF BROCCOLI/CASHEW NOODLE SALAD

Spicy peanut dressing with fresh noodles, broccoli, red peppers, scallions, cashews, mint, and a hint of lime served over spinach.

---

### VEGETARIAN HUMMUS PLATE

Hummus with pita & vegetable sticks. A traditional Hummus served with black olives, carrot and celery sticks and pita wedges.

---

### BIG GREEK SALAD

Crisp lettuce with feta, cucumbers, Kalamata olives, cherry tomatoes, grilled eggplant, pita bread, and red wine oregano vinaigrette.

# LUNCHEON SALADS



# B O U N T I F U L B U F F E T S

## SPECIALTY BUFFETS: (15 GUEST MINIMUM)

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

### SLICERS DELI BUFFET

Sliced roast beef, hummus, ham, turkey, American, swiss and provolone accompanied by assorted bread and rolls, relish tray with lettuce, tomato, pickles, onion, condiments, potato chips, cookies or brownies and 20 oz. bottled beverage.

#### OPTIONS

- Healthy Choice® meats sliced roast beef, ham, turkey, American, swiss, and provolone
- Pasta salad, potato salad, garden salad, Caesar salad, tossed garden salad and fruit salad

### SALAD BUFFET

Seafood salad, chicken salad, tuna salad, egg salad and tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons with assorted salad dressings all accompanied by assorted bread and rolls, cookies and a 20 oz bottled beverage.

### SOUP AND CAESAR BAR

Homemade soup dujour with romaine lettuce with parmesan cheese, olives, tomatoes, croutons, and caesar dressing served with rolls and butter, dessert bars and a 20 oz. bottled beverage.

#### OPTIONS:

- Add grilled chicken, grilled steak, grilled shrimp, grilled salmon or hummus scoop

### ROMA ITALIAN

Antipasto and mixed green salad w/dressings.

Choose one:

- 3 cheese baked penne
- Spaghetti and meatballs
- Tortellini alfredo

Served with green beans, breadsticks, butter, shredded parmesan cheese, Italian cookies, and 20 oz. beverages.

### NO FUSS BUFFET

Assorted premade sandwiches with potato chips, pickles, choice of deli salad, cookies or brownies and 20 oz. beverages.

# B U F F E T S



# M O V A B L E F E A S T S

## MOVABLE FEASTS: (25 GUEST MINIMUM)

The following feasts have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

### BASIC BBQ

Hamburgers, hot dogs, veggie burgers, sliced cheese, choice of potato salad, macaroni salad, coleslaw, fruit salad Relish tray with lettuce, tomato, pickles and onions, condiments, potato chips, cookies, brownies, lemonade, iced tea and water.

---

### TEXAS STYLE BBQ

Grilled marinated chicken, hamburger, black bean veggie burgers, corn on the cob, baked beans, hot dogs, buns, condiments, lettuce, tomato, onions, pickles. Your choice of two: macaroni, tomato basil, potato, green salad, fruit salad or coleslaw, cookies & brownies, lemonade, iced tea and water.

### HOLIDAY DINNER

Tossed garden salad with lettuce mix, tomatoes, cucumbers, carrots and croutons with assorted dressings.

Roast turkey, baked ham, or vegetable lasagna with whipped potatoes and gravy, country stuffing, corn, cranberry sauce, rolls and butter, pumpkin pie. Served with coffee, decaffeinated coffee, hot tea.

---

### FAJITA BAR

Choice of chicken, beef or shrimp and vegetable fajitas warm flour tortillas accompanied with spanish rice and traditional toppings with 20 oz bottled beverages and mini cheesecake.

---

### WINGS AND THINGS

Buffalo wings, blue cheese dressing, celery sticks, carrot sticks, Select two: California vegetable pizza, cheese pizza or pepperoni pizza and Caesar salad with assorted 20 oz bottled beverages.



## CREATE - A - BUFFET

### Choose One Entrée from the Following:

- Vegan Strudel
- Chicken Marsala
- Chicken Tuscany
- Seared Lemon Herb Salmon Filet
- Broiled Cod w/Dill
- Roasted Loin of Pork
- Chicken Piccata

---

### Choose One Pasta Item from the Following:

- Penne w/Fresh Spinach, Tomato & Feta
- Cheese Tortellini with a Three Cheese Sauce
- Bowtie Pasta w/Roasted Red Pepper Sauce
- Pasta primavera

---

### Choose One Salad from the Following:

- Mixed Greens with Balsamic Vinaigrette
- Traditional Caesar Salad
- Pasta Salad with Vegetables
- Marinated Vegetable Salad

---

### Choose One Desert from the Following:

- Assorted Cookies
- Brownies
- Congo Bar

- Lunch and Dinner portion sizes available
- Feel free to ask the catering team to duplicate a favorite or regional recipe
- Additional items may be added - see pricing index
- Call the Catering office at 276-6109 for upscale options
  
- All buffets include: Paper & plastic service, Rolls, butter & chef's choice of seasonal vegetable. Minimum of 35 people required at this price for all create-a-buffets

CREATE - A - BUFFET



## CULINARY CLASSICS

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of salad with dressing, choice of two accompaniments, fresh baked rolls and butter, fresh brewed coffee, decaffeinated coffee, hot tea, iced tea and choice of dessert.

### BEEF

#### FILET MIGNON

Beef Tenderloin filet with sauce Bordelaise or mushroom demi glaze

#### ROAST SIRLOIN OF BEEF

Sliced roast sirloin of beef carved and served with au jus

### PORK

#### SOUTHWESTERN GLAZED PORK LOIN

Carved and served with a zesty chipotle pepper sauce

#### PORK TENDERLOIN

Sliced tenderloins of pork dressed with a savory Dijon sauce

### POULTRY

#### CHICKEN PICCATA

Boneless breast of chicken lightly sautéed and served in a light lemon sauce with capers

#### CHICKEN CORDON BLEU

Boneless breast of chicken rolled with imported ham and swiss cheese

#### CHICKEN SORRENTO

Boneless breast of chicken lightly breaded with prosciutto and eggplant topped with a light tomato sauce

#### ROSEMARY CHICKEN TUSCANY

Chicken breast with rosemary, garlic, and tomatoes

#### CHICKEN MARSALA

Boneless breast of chicken seasoned with marsala wine sauce and mushrooms

C L A S S I C S



## CULINARY CLASSICS

### SEAFOOD

#### SHRIMP SCAMPI

Shrimp sautéed with fresh herbs and garlic served over basil orzo

#### CHILEAN CITRUS SEA BASS

Tender and sweet sea bass grilled and topped with fresh tomato salsa

#### MEDITERRANEAN SALMON

Salmon fillet broiled to perfection served with mediterranean relish

#### MARYLAND CRAB CAKES

Mouthwatering Maryland lump crab cakes with remoulade sauce

#### ALMOND COCONUT TILAPIA

Baked tilapia fillet crusted with coconut, almonds and seasonings

#### BROILED CAJUN COD

Mild spice with lemon chive butter

### VEGETARIAN

#### VEGETABLE NAPOLEON

Vegan Napoleon with portobello mushroom, peppers, zucchini, yellow squash, and tomato white bean rugout

#### EGGPLANT ROULADE

Eggplant roulade stuffed with wild mushrooms, ricotta and roasted plum tomato sauce and mozzarella

#### CHEVRE, ORZO AND BASIL STUFFED PORTOBELLO

Portobello mushroom caps stuffed with chevre cheese, tri-colored orzo and fresh basil

#### SPAGHETTI SQUASH

Spaghetti squash with soffrito and vegan pinto beans

#### RAVIOLI PORCINI MOREL

Ravioli stuffed with porcini and morels in a light herb cream sauce

#### VEGETARIAN PENNE

Penne pasta with broccoli, diced tomatoes and aged cheddar cream sauce

C L A S S I C S



## MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert.

### SALADS

#### TOSSED GARDEN SALAD

A fresh mix of lettuce with tomatoes, cucumbers, red onion and croutons and your choice of dressing

#### CAESAR SALAD

Romaine lettuce with parmesan cheese, garlic croutons and creamy caesar dressing

#### FRESH MESCLUN

Cherry tomatoes, mandarin oranges, and almonds with balsamic vinaigrette

#### \* BUFFALO MOZZARELLA

Tomato and fresh basil with garlic vinaigrette

#### SPINACH SALAD WITH MUSHROOMS BABY CORN, SWEET & SOUR DRESSING

#### \* ARUGULA WITH GORGONZOLA, CHERRY TOMATOES, AND PEPPER VINAIGRETTE

#### ICEBERG WEDGE WITH MAYTAG BLEU CHEESE

\* Supplement charges may apply, call catering office for assistance



## MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert. Below is a list of the accompaniments to the entree.

### ON THE SIDE - SELECT TWO OR JUST ASK AND OUR CHEF WILL CHOOSE A STARCH & VEGETABLE PAIRING

#### STARCH:

- Baked potato served with butter sour cream and chives
- Country mashed potatoes
- Baked sweet potatoes
- \* • Potatoes Anna
- Oven roasted garlic potatoes
- Rice pilaf
- Basmati rice
- Long grain and wild rice
- Whipped sweet potatoes
- Olive couscous
- Basil orzo
- \* • Risotto with mushrooms

#### VEGETABLE:

- \* • Asparagus spears (seasonal)
- Fresh zucchini with garlic and basil
- Green beans with almonds
- Carrots vichy
- Baby carrots
- Chef selected seasonal vegetable
- Chef selected seasonal medley

### DESSERTS

#### PIES AND COBBLERS

- Homemade apple walnut strudel
- Peach cobbler
- Boston cream pie
- Pumpkin pie
- \* • Key Lime pie

### CAKES

- Chocolate cake
- Carrot cake
- German chocolate cake
- \* • Carmel granny apple
- \* • Raspberry white chocolate cheese Brûlé
- \* • Chocolate pyramid anglaise
- Poundcake with seasonal berries
- \* • Cheesecake with strawberries
- \* • Carrot cake with cream cheese frosting
- Bread pudding

### SPECIALTY

- \* • Sorbet
- \* • Parfaits
- \* • Tiramisu
- \* • Crème Brûlé
- \* • Triple chocolate cake

\* Supplement charges may apply, call catering office for assistance



# FINISHING TOUCHES

## DESSERT BARS, PER PERSON

- Chocolate brownies
- Marble brownies
- Lemon bars
- Seven layer bars
- Marshmallow krispies
- Raspberry ribbon brownies
- Smores
- Oreo dream bar
- Carrot cake bar
- Turtle brownie bar
- Petit fours

---

## COOKIES, PER PERSON

- Assorted
- Oatmeal raisin
- Peanut butter drop
- Chocolate chocolate chip
- M&M cookies
- Macadamia nut

---

## CAKES

- 10" round fully decorated
- Half sheet fully decorated
- Full sheet fully decorated

## ICE CREAM SUNDAE BAR DELUXE, 25 GUEST MINIMUM

Includes bowls, spoons, and napkins. Ice cream with your choice of vanilla, chocolate or strawberry. Specialty flavors available...please call to inquire

Select two sauces from the following:

- Chocolate
- Hot fudge
- Butterscotch
- Strawberry

Select 3 from the following toppings:

- Nuts
- Sprinkles
- Marshmallows
- Cherries
- Granola
- Whipped topping
- Gummy bears
- M & M's
- Peanut butter candies

---

## ICE CREAM SOCIAL

- Vanilla Ice Cream
- Whipped cream
- Chocolate sauce
- Sprinkles
- Cherries

\*Also available: popsicles and novelties, call for pricing



## GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

### ASSORTED DIPS, SERVES 35

- Chips and salsa with guacamole
- French onion dip w/chips
- Garden vegetable dip
- Ranch dip
- Hot crab dip
- Hot Mexican dip with tortilla chips
- Hot spinach/artichoke dip

### TRAYS AND DISPLAYS, SERVES 35

- Crudités and dip
- Cheese and crackers
- Imported/specialty cheese and gourmet crackers
- Fresh seasonal fruit and cheese
- Smoked salmon with condiments
- Cocktail sandwiches with assorted fillings: Beef tenderloin, pepper turkey, or roasted vegetable
- Fresh seasonal fruit
- Antipasto

### PIZZA OR DELI

- 8 cut pizzas made fresh to order  
Choose: cheese or ham, pepperoni, meatball, onions, mushrooms, olives, green peppers, sausage
- Stromboli (serves 8-12) Choose: broccoli & cheese, pepperoni & provolone, italian mix, sausage w/peppers & onions
- 5 foot sub - Choose: ham, turkey, italian mix, or veggie

### CARVING STATION, PER PERSON

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces. There is an additional charge per station chef.

Carving station comes with your choice of:

- Roast turkey with gravy
- Mustard and apricot glazed ham
- Roast pork loin
- Roast tenderloin of beef
- Roast sirloin of beef au jus
- Smoked beef brisket

### GIFT BASKETS

Call the catering office with a special occasion request and we can personalize and deliver a gift basket for you, or choose a large or small gift basket that includes seasonal fruit, cheese, bakery goodies, beverages or snacks.

### SNACKS, PER PERSON

- Popcorn
- Potato chips
- Pretzels
- Chips and salsa
- Pita chips with hummus
- Mixed nuts
- Granola bars
- Power bars

GOURMET DIPS  
TRAYS AND CARVING STATIONS  
AND DISPLAYS



# RECEPTIONS

## RECEPTION PACKAGE #1

Choice of coffee or punch with your selection of 3 items in columns A and 3 items in column B.

## RECEPTION PACKAGE #2

Choice of coffee or punch with your selection of 2 items in columns A and 2 items in column B.

## RECEPTION PACKAGE #3

Choice of coffee or punch with your selection of 2 items total from columns A or B.

Minimum of 35 people required at this price.

All Food is prepared on final guaranteed counts for 1 hour of food service. Please consult our catering office if your reception is being booked for large numbers, multiple hours, or at meal time hours.

### COLUMN A:

- Artichoke or Crab Dip with Sliced Baguettes
- Chicken or Beef Satays
- Chicken Tenders with Sauce
- Artichokes Francaise
- Cocktail Meatballs
- Stuffed Mushrooms (crab, sausage or bread)
- Mini Egg Rolls or Veggie Spring Rolls
- Chicken Wings

### COLUMN B:

- Domestic Cheese & Crackers
- Sliced Fruit
- Bruschetta
- Vegetable Crudite
- Pita Chips with Roasted Pepper Hummus
- Chips & Salsa
- Sundried Tomato Pesto Crostini
- Smoked Chicken Canapes

### UPSCALE YOUR EVENT WITH A CHOICE FROM THE FOLLOWING COLUMN (at a \$2 supplement):

- Crab Profiteroles
- Tray of Roasted Turkey, Marinated Beef or Veggie Sandwiches
- Smoked Salmon Canapes
- Shrimp & Horseradish Crostini
- Scallops wrapped in Bacon
- Petite Maryland Crabcakes
- Petite Quiche
- Tuscan Trio of Olive Tapenade, White Bean Dip and Sundried Tomato Pesto with Artisan Bread
- International Cheese & Crackers
- Antipasto Platter
- Sesame Chicken Strips
- Panchetta wrapped Shrimp
- Coconut Shrimp
- Crab Rangoons
- Potato Samosas



# H O R S D ' O E U V R E S

## PRICED BY THE DOZEN

The following hors d'oeuvres can be served passed on trays or set up as stationary buffets depending on the style of your event.

### HOT

- Spanakopita
- Fried chicken tenders
- Coconut shrimp
- Mini chicken wellington
- Eggrolls
- Vegetable spring rolls
- Stuffed mushroom
- Scallops wrapped in bacon
- Potstickers
- Clams casino
- Parmesan artichoke hearts
- Mini lamb chops
- Chicken & mushroom quesadilla tapas
- Crab rangoon
- Roasted red pepper and gouda quesadillas
- Honey ginger chicken satay
- Crab cakes
- Vegetables in phyllo
- Mini quiche
- Sausage & peppers
- Meatballs
- Mushroom vol-au-vent (in pastry)
- Chicken wings
- Buffalo chicken fritters
- Artichokes francaise
- Franks in blankets

### COLD

- Vegetarian sushi roll
- California sushi rolls
- Shrimp cocktail
- Crab claw cocktail
- Skewered fruit with yogurt dressing
- Salmon pinwheel
- Tomato, mozzarella and basil crostini
- Tuscan bruschetta
- Beef tenderloin crostini with gorgonzola
- Smoked chicken canape
- Antipasto skewers



# B E V E R A G E S

## HOT, PER PERSON

- Brewed decaf
- Brewed regular
- Hot Lipton tea
- Hot cocoa (seasonal)
- Hot cider (seasonal)

## COLD

- Aquafina (20 oz.)
- Bottled soda (20 oz.)
- Bottled waters, natural or sparkling
- Bottled juices
- Milk (pint)
- Sports drinks
- Bottled teas (seasonal)
- Lemonade (seasonal)
- Apple cider (seasonal)

## PUNCHES, SOLD BY THE GALLON: 16 SERVINGS PER GALLON

- Lemonade
- Apple juice
- Iced tea
- Cranberry punch
- Orange blossom
- Guava punch
- Citrus cider (seasonal)
- Sparkling fruit punch
- Pomegranate lime punch (seasonal)



