



# Catering Menu

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# BREAKFAST SELECTIONS

## BUDGET CHOICES

1. Coffee & Tea Service \$1.50 pp
2. Coffee & Tea Service  
Assorted Muffins, doughnuts, bagels,  
cream cheese, butter, jelly, rolls or cookies  
(specify items desired) \$3.00 pp
3. Coffee & Tea Service, assorted juices,  
bagels, cream cheese, butter, jelly, muffins,  
danish or croissants \$4.25 pp  
with Fresh Fruit \$5.25pp

## MODERATE CHOICES

1. Basic Delight:  
Coffee & Tea Service, Scrambled eggs, bacon,  
ham or sausage, home fries, rolls \$4.95 pp
2. Sunrise Buffet:  
Coffee & Tea Service or assorted juices,  
fresh fruit, scrambled eggs, bacon or sausage,  
home fries, rolls, bagels, cream cheese, butter,  
jelly \$5.95 pp
3. Café Buffet:  
Coffee & Tea Service or assorted juices, quiche,  
Virginia ham, rolls, bagels, cream cheese, butter,  
jelly, Danish, spinach salad \$5.95 pp
4. Mid-Western:  
Coffee & Tea Service or assorted juices, fresh  
fruit, western omelet, deep dish French toast with  
syrup, home fries, sausage or bacon, mini Danish,  
bagels, cream cheese, butter, jelly \$7.95 pp

# BREAKFAST SELECTIONS

(continued)

## 5. South of the Border

Coffee & Tea service or assorted juices, scrambled eggs with sausage, peppers, cheese and onions served in a flour tortilla with fresh tomato salsa, bacon or sausage, refried beans or potatoes, corn bread muffins

\$7.95 pp

# MEETING SNACKS

## Cookie Corner

Assorted fresh baked cookies, an assortment of chilled sodas, tea basket and coffee service \$4.00 pp

## Brownie Cookie Feast

Chocolate chip cookies and brownies, an assortment Of chilled sodas or tea basket and coffee service \$4.00 pp

## Mini Mart

Fresh sliced fruit tray, an assortment of chilled Sodas, coffee & tea service \$4.50 pp

## Horn of Plenty

Chilled assorted fruit juices, sliced fresh fruit tray, whole fresh fruit basket, tea basket and coffee service \$5.00 pp

## Secret Garden

Fresh sliced fruit tray, fresh vegetables and dip, cheese and crackers, assorted juices, coffee and tea service \$5.50 pp

## Fresh Baked Corner

Chilled assorted fruit juices, an assortment of fresh baked muffins, doughnuts, danish, and croissants, coffee & tea service \$4.50 pp

# Party Trays

## Fabulous Fruit & Cheese

\$4.50 pp

A classic combination of fresh seasonal fruits such as strawberries, honeydew melon, and red & green grapes, complimented by a selection of Swiss, Muenster & Sharp Cheddar cheeses

## The Fruit Stand

\$3.95 pp

An assortment of Nature's Sweetest Seasonal Treats such as cantaloupe and honeydew melon, pineapple, strawberries and red & green grapes

## Just Say Crudités

\$3.00 pp

A crisp, colorful array of fresh vegetables ready for dipping in our chunky blue cheese or your choice of favorite dip. Vegetables to include: cauliflower, cherry tomatoes, carrots, celery, radishes, cucumbers, green peppers & broccoli

## Yummy Dummies

\$4.00 pp

A platter stacked with plump, tender chicken dummies or wings ready to enjoy chilled and flavored with your choice of regular, honey, BBQ or Oriental sauce

## Cheese Taster

\$3.50 pp

A Nibbler's Delight. Includes a tangy cheese ball with lots of bite sized morsels of sharp cheddar, Swiss, hot pepper jack and muenster Cheeses served with an assortment of crackers

# LUNCHEON SPECIALS

## Budget Choices

1. Finger Sandwiches  
An assortment of cold cut and salad sandwiches with soda \$4.50 pp
  
2. Fried chicken wings with sweet & sour and hot sauce  
with soda \$4.50 pp
  
3. Buffalo wings served with hot or mild sauce with  
celery sticks and blue cheese dressing with soda \$4.50 pp
  
4. Mozzarella sticks served with marinara sauce on the  
side with soda \$4.50 pp
  
5. Assorted sandwiches and wraps, bowl of loose potato  
chips with soda \$5.95 pp
  
6. Assorted hoagies, bowl of loose potato chips with soda \$5.25 pp

# BOX LUNCH

Assorted Sandwich, fruit, cookie or Hostess cake,  
canned soda or juice and condiments

\$6.95

# Cold Specialties

## \$8.95 pp

Entrée: (Select One)

1. Assorted Sandwiches & Wraps
2. Cold Cut Platter
3. Healthy Selections –  
    Crudités w/fat free dressing) &  
    Platter of Tuna or chicken salad on leaf lettuce

Accompaniment: (Select One)

1. Potato Salad
2. Coleslaw
3. Macaroni Salad
4. Mixed Green Salad

Dessert: (Select One)

1. Assorted Cookie Tray
2. Platter of Brownies
3. Fresh Fruit Platter

**Cold Specialty menu includes:**

Variety of breads, Assorted Cans of Soda & Bottled Water,  
Regular & Decaf Coffee or Tea

# Cold Plates - \$9.50 pp

## Cajun Chicken Salad

Fresh green medley of spinach, romaine and iceberg lettuce served with Blackened chicken breast strips, tomato & egg wedges, black olives, green onions, diced green peppers, shredded cheese, with a honey mustard dressing and seasoned croutons

## Chef's Salad

Fresh Green Medley of spinach, romaine and iceberg lettuce served with julienne ham, turkey breast, cheddar & Swiss cheese, egg and tomato wedges, black olives & sliced cucumbers and red onions. Choice of three dressings: Ranch, Italian, Thousand Island, Blue Cheese or Honey Mustard

## Chicken Caesar Salad

Char-Broiled chicken breast strips on a bed of romaine lettuce, tomato & egg wedges, black olives, Caesar salad dressing, toasted croutons and parmesan cheese

## Chinese Chicken Salad

Sautéed marinated chicken breast strips, toasted almonds, Chinese noodles, fresh sliced cabbage, mixed greens, mandarin oranges with a Teriyaki Vinaigrette dressing

## Marinated Chicken Salad

Fresh green medley of spinach, romaine and iceberg lettuce topped with a fan of thick sliced marinated chicken breast, tomato & egg wedges, black olives, sliced cucumbers and red onions. Choice of three dressings: French, Ranch, Italian, Thousand Island, Blue Cheese or Honey Mustard.

## Stuffed Cantaloupe

A fresh half Cantaloupe filled with chicken or tuna salad accompanied by a medley of fresh seasonal fruit.

## Stuffed Tomato Flower

Garden fresh tomato flower filled with chunky chicken or tuna salad, cottage cheese, sliced cheddar & Swiss cheese accompanied by a medley of fresh vegetables.

# COLD LUNCHEON

1. An assortment of Colds Cuts & Cheese Platter  
Coleslaw or Potato Salad  
Bread & Roll Tray  
Fresh Baked assorted cookie platter  
Assorted Cans of Soda \$ 7.95 pp
  
2. Assorted Sandwiches  
Pasta Salad or Potato Salad  
Freshly baked assorted cookie platter  
Assorted Cans of Soda \$ 7.95 pp
  
3. Cold Cut Platter w/assorted meats, salads & cheeses  
Gourmet Pasta Salad w/Sun dried Tomatoes, Broccoli  
& Red Peppers  
Red Bliss Potato & Vegetable Salad w/vinaigrette dressing  
Bread & Roll Tray  
Freshly Baked assorted cookie platter  
Assorted Cans of Soda \$ 8.95 pp
  
4. Spinach Salad w/Mushrooms & Tomatoes  
Dinner rolls w/butter  
Sliced Fresh Fruit Platter  
Freshly baked assorted cookie platter  
Assorted Cans of Soda  
Coffee, Tea & Sanka \$ 6.50 pp

# HOT LUNCHEON

## Lunch 1

Boneless Breast of Chicken served one of the following ways:  
Francese, Marsala, broccoli & garlic, parmesan or lemon & butter style  
Garden Tossed Salad  
Broccoli or Fresh Green Beans  
Rice Pilaf or Potatoes  
Dinner Rolls w/butter  
Freshly baked assorted cookies, pie or cake  
Coffee, Tea & Sanka  
Assorted Cans of Soda

\$ 12.95 pp

## Lunch 2

### Choice of One Entrée:

London Broil w/Sherry Mushroom Sauce  
Beef Bourguignon  
Chicken Cordon Bleu with a Cream Sauce  
File of Lemon Sole

### Choice of any Two Vegetables:

Fresh Green Beans & Carrots Almandine  
Bouquet of Fresh Steamed Vegetables  
Herb Roasted Red Skin Potatoes  
Steamed Red Skin Potatoes w/Fresh Rosemary

Fresh Fruit Salad, Pie or Cake & full Coffee service

\$14.95 pp

# LUNCH OR DINNER BUFFETS

**Luncheon Buffet**                      (Select Two)                      \$13.95

Beef Champignon  
Breaded Filet of Chicken w/Cachamel sauce  
Lemon Chicken  
Ham & Cheese Turnovers  
Teriyaki Chicken  
Beef Rollatini in Brown Gravy  
Roast Loin of Pork  
Tenderloin Tips Kabob  
Country Fried Steak  
Stir-fried Chicken

**Dinner Buffet**                      (Select Two)                      \$13.95

Chicken Stuffed w/Apples & Almonds  
Beef Wellington  
Chicken Cordon Bleu  
Hawaii Pork Medallions  
Chicken Florentine  
Veal Parmagiana  
Meat or Vegetable Lasagna  
Prime Rib  
Salmon Teriyaki  
Ravioli w/ Roasted Vegetables

## **Buffets include:**

Choice of One Vegetable, One Starch, Dinner Rolls & Butter, Assorted Cans  
of Soda, Regular & Decaf Coffee or Tea

Salad & Soup – *Add \$2.00 pp*

**See next page** for Vegetable, Starch, Salad and Soup Choices

# LUNCH OR DINNER BUFFETS

(continued)

## Vegetable, Starch, Salad & Soup Selections

### **Vegetable** (Select One)

Green Bean Almandine  
California Blend  
Italian Vegetables w/Bow Ties  
Fried & Breaded Eggplant  
Stir-fried Chinese Vegetables  
Glazed Baby Carrots  
Corn Fiesta  
Fried & Breaded Zucchini

### **Starch** (Select One)

Baked Potato  
Whipped Potato  
Oven Roasted Potato  
Red Bliss Potato  
Potato Pancakes  
Fried Rice  
Steamed Rice  
Pasta (any kind)

### **Salad** (Select One)

House  
Caesar  
Pasta  
Hearts of Romaine  
Spinach  
Potato  
Jardinière  
Fresh Fruit Salad

### **Soup** (Select One)

Chicken Noodle  
Baked Potato  
Cream of Chicken Mushroom  
Maryland Crab  
Minestrone  
Tomato Rice  
Hearty Vegetable  
Gazpacho

# Chicken Specialties

## \$12.95 pp

### Chicken & Crab Divan

A combination of chicken breast and fresh Crabmeat baked over a thin layer of artichoke hearts in a rich parmesan cream sauce

### Chicken Marsala

Breast of chicken sautéed in a classic Marsala wine sauce with Mushrooms

### Chicken Oreganata

Breaded medallions of white meat chicken with fresh oregano quickly deep fried and served in an Italian Vinaigrette red pepper sauce

### Chicken Marengo

Sautéed Chicken with ripe tomatoes, crisp pea pods, fresh garlic and chopped mushrooms in a white wine sauce

### Stuffed Chicken Norwegian

Chicken breast halves baked with a creamy stuffing of spinach, carrots, jarlsberg cheese and spices drizzled with lemon butter

### Macadamia Chicken

Grilled chicken breast marinated in teriyaki sauce and served over spinach leaves with chopped macadamia nuts

### Chicken Francese

Egg-dipped boneless breast of chicken sautéed in a white wine butter cream sauce

### **Chicken Specialties include:**

Choice of One Vegetable, One Starch, Dinner Rolls & Butter, Assorted Cans of Soda, Regular & Decaf Coffee or Tea (See Page 10 for selections)

Salad & Soup – **Add \$2.00 pp** (see Page 9 for selections)  
Dessert – **Add \$1.25 - \$1.75 pp** (see Page 11 for selections)

# **PREMIUM LUNCHEON OR DINNER**

## **MENU**

**\$16.95**

(select one item from each category)

### **Starters**

Fresh mozzarella, tomato & basil  
Penne with vodka sauce  
Stuffed mushrooms with crabmeat  
Baked clams  
Caesar salad  
Fried calamari  
Bruschetta  
Cavatelli with broccoli, garlic & oil  
Tri-color salad

### **Low-Fat Entrees**

Steamed jumbo shrimp over steamed vegetables  
Grilled chicken breast over steamed vegetables  
Steamed salmon filet over steamed vegetables

### **Entrees**

Grilled chicken over Caesar salad  
Chicken marsala  
Grilled salmon  
Shrimp francese  
Stuffed shrimp with crabmeat  
Pan-fried veal over arugula  
Eggplant Rolatine  
Fusilli with shrimp & broccoli  
Veal Rolatine  
Chilean sea bass with escarole  
Rainbow trout with crabmeat and portabella mushrooms  
Flank steak marinated in red wine, oriental spices and herbs

# **PREMIUM LUNCHEON OR DINNER MENU**

(Continued)

## Side Orders

Broccoli, steamed or sautéed with garlic and oil  
Spinach, steamed or sautéed with garlic and oil  
Broccoli rabe  
Spaghetti or Ziti with tomato sauce  
Starch of your choice  
Fresh vegetable of your choice

## Desserts

Chocolate mousse cake  
Cannolis  
Fresh fruit  
Caramel flan  
Fruit sorbet  
Cake or pie

# PRIMED BEEF TO YOUR TASTE

Classic Filet Mignon:

Filet Mignon Broiled to Perfection  
w/Wild Mushroom Bordelaise \$23.95 pp

Chateaubriand w/Mustard Sauce:

A seasoned Mustard Sauce spooned over Roasted  
Beef Tenderloin \$23.95 pp

Roast Filet of Beef au Poivre:

Tender Slices of Roast Beef served with a  
Peppercorn & Red Currant sauce \$21.95 pp

Sirloin Pepper Steak:

Strips of Sirloin Tip topped w/sautéed pieces of slender  
green Bell Peppers & selected spices \$14.95 pp

Herbed Beef Stroganoff:

Lightly browned Strips of Beef combined w/a cream  
sauce & served over broad Egg Noodles \$14.95 pp

**Choice of any Two of the following vegetables:**

Fresh Asparagus w/Roasted Peppers  
Bouquet of Fresh Steamed Vegetables  
Potatoes Au Gratin  
Roasted Red Skin Potatoes with fresh Rosemary

**All above Menu selections include:**

Mesculen Salad Mix with Vinaigrette Dressing  
Dinner Rolls w/Butter  
Sliced Fresh Fruit Platter  
Freshly Baked assorted Cookie Platter, Muffins or Cake  
Assorted Cans of Soda  
Regular & Decaf Coffee & Tea

# Standard Desserts

(offered with Hot Luncheon & Dinner Buffet Menu Options)

## Standard Desserts

\$2.75 pp

Apple Pie  
Cherry Pie  
Warm bread pudding w/brandy sauce  
Chocolate mousse w/raspberry sauce  
Lemon Meringue Pie  
Ice cream Parfait  
Pecan Pie  
Ice Cream Shake  
Carrot Cake  
Brownie a la Mode  
Chocolate Meringue Pie  
Jell-O Parfait  
Pumpkin Pie

## Premium Desserts

\$3.50 pp

New York Cheesecake w/fresh strawberries  
Cherries Jubilee  
Black Forest Cake  
Key Lime Pie  
Blueberry Yogurt Cake  
Banana Chocolate Chip Cake  
Granny Apple w/Caramel  
Lemon Rhapsody Torte  
Chocolate Truffle Mousse  
White Chocolate Fantasy

# Miscellaneous Information

Tablecloths for dining tables		\$4.00 per table
China		standard rental rate
Additional wait staff (minimum 4 hours)		\$15.00 per person per hour
Equipment rental		billed at actual cost
Missing items:		
Silver, china, linen, baskets, trays		added onto bill at rates indicated
Spoons & Tongs	\$5.00	
Baskets	\$3:00 - \$5.00	
Bowls	\$2.00	
Trays	\$2.00	
Weekend & Holiday service costs		please consult the food service manager to obtain pricing

## **GENERAL INFORMATION**

### **ORDERING**

Catering orders are initiated on numbered catering forms. 48 hour advance notice is appreciated although every effort will be made to fulfill emergency orders. Events involving large number of guests and unusual items require one week's notice. When large events occur, a final guest count is required 48 hours in advance of the day of the event.

### **SERVICE**

Serving attendants are available at \$15.00 per hour with a minimum of four hours.

### **EQUIPMENT**

Equipment supplied by dining service will be picked up by the dining service at a time to be agreed upon by the sponsor of the event and the dining service. The cost of any missing items will be billed to the sponsor.

### **CHINA, SILVER & OTHER AMENITIES**

China, silver and glassware, if available in college inventory, will be added to the cost of a catering event at the cost of sanitizing and restocking the items used. Broken or missing items will be billed to the sponsor of the event. Additional amenities such as linen tablecloths and napkins will be billed at the cost of laundering, if owned by the College. One week advance notice is required for linen service. Other amenities such as decorations and floral pieces are available at actual cost with one week's advance notice.

### **RENTAL EQUIPMENT**

Any items rented from an outside service for the purpose of a catering event will be added to the cost of the event at the exact amount charged by the outside source.

### **CANCELLATION**

In the event that a sponsor must cancel a catering event, 48 hour advance notice is required. Should a cancellation become necessary after the 48 hour notice, the sponsor will be billed for fifty percent of the total cost.

### **DEPOSIT REQUIRED**

For parties totaling over \$1,000.00, a fifty percent deposit is required.