

CATERING & EVENTS

2024 BREAKFAST & BRUNCH MENU

BREAKFAST BUFFETS

Minimum 10

All Breakfast Selections are served with the following:

Ice Water, Orange Juice, Fruit Salad, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas

CONTINENTAL BREAKFAST	\$13.00
<i>petite muffins, pastries, croissants, and bagels with cream cheese and jams</i>	
AMERICAN BREAKFAST	\$18.00
<i>scrambled eggs, breakfast potatoes, bacon, sausage s (pork or chicken), danishes, muffins, and scones</i>	
CAJUN BREAKFAST	\$18.00
<i>scrambled eggs, andouille sausage & potato hash, and peach cobbler oatmeal</i>	
MEXICAN BREAKFAST	\$18.00
<i>flour tortillas, scrambled eggs, ground chorizo, seasoned black beans, cheddar & jack cheeses, potatoes, salsas & sour cream</i>	
EUROPEAN BREAKFAST	\$20.00
<i>cheddar & ham quiche, quiche florentine, croissants, danishes, and scones, with butter and jam, and a fruit, granola, and yogurt parfait bar</i>	

BREAKFAST STATIONS

Minimum 10

OATMEAL STATION	\$4.00
<i>brown sugar and cinnamon steel-cut oats with in-season fruit like berries & sliced bananas, & honey</i>	
FRUIT, GRANOLA & YOGURT PARFAIT	\$4.00
<i>greek yogurt, granola with in-season fruit like berries & sliced bananas, & honey</i>	
BELGIAN WAFFLE STATION	\$5.00
<i>belgian waffles with in-season fruit like berries & sliced bananas, maple syrup, & butter</i>	
OMELETS COOKED TO ORDER	\$6.00
<i>country ham, hickory-smoked bacon, cheddar cheese, peppers, spinach, mushrooms, onions and tomatoes (\$50 chef per hour per 50 guests)</i>	

CUSTOM BUFFET - \$18

Minimum 10

All Breakfast Selections are served with the following:

Ice Water, Orange Juice, Fruit Salad, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas

————— *choose 1 entrée (\$4 ea. additional)* —————

CHEDDAR & HAM FRITTATA
<i>a crustless quiche with ham, cheddar cheese, and spinach</i>
SCRAMBLED EGGS
<i>topped with melted cheddar cheese</i>
CHEDDAR & HAM QUICHE
<i>cheddar cheese with ham in a flaky crust</i>
BELGIAN WAFFLES
<i>waffles, creamy butter and rich maple syrup</i>
QUICHE FLORENTINE
<i>gruyère cheese and spinach in a flaky crust</i>
FRENCH TOAST
<i>cinnamon-swirl french toast with butter and maple syrup</i>
VEGAN SCRAMBLE
<i>sautéed tofu, mushrooms, spinach, bell peppers and fresh herbs (+\$3)</i>

————— *choose 2 proteins (\$3 ea. additional)* —————

HICKORY-SMOKED BACON
PORK SAUSAGE LINKS
BREAKFAST HAM
CHICKEN SAUSAGE LINKS
PLANT-BASED SAUSAGE

————— *choose 1 bread/pastry (\$2 ea. additional)* —————

PETITE MUFFINS
MINI DANISHES
BISCUITS, BUTTER & JAM
MINI BAGELS & CREAM CHEESE

————— *choose 1 starch (\$3 ea. additional)* —————

BREAKFAST POTATOES
TATER TOTS
POTATOES O'BRIEN

BREAKFAST PLATTERS

Breakfast Platters Serve 12

GOURMET MUFFINS	\$36.00
<i>freshly baked apple, blueberry, cinnamon roll, lemon-poppy seed & banana nut muffins</i>	
PETITE DANISHES	\$36.00
<i>maple pecan, raspberry & cheese</i>	
BAGELS	\$36.00
<i>split bagels cream cheese & assorted jams</i>	
FRESH CUT FRUIT	\$36.00
<i>in season fruit like cantalope, honeydew, pineapple, grapes & strawberries</i>	
CINNAMON ROLLS	\$36.00
<i>cinnamon-swirl rolls with creamy icing</i>	

BREAKFAST SANDWICHES - \$6

Minimum 10 of any one Sandwich

————— *choose a bread* —————

CROISSANT
ENGLISH MUFFIN
BISCUIT

————— *choose an egg* —————

SCRAMBLED EGG
EGG WHITE
EGG BEATERS®

————— *choose a meat* —————

COUNTRY HAM
BACON
SAUSAGE PATTY
TURKEY SAUSAGE
PLANT-BASED SAUSAGE

————— *choose a cheese* —————

CHEDDAR
SWISS

BEVERAGES

8 OZ BOTTLED SPRING WATER	\$1.00
16 OZ BOTTLED SPRING WATER	\$1.75
SOFT DRINKS	\$2.50
LEMONADE	\$2.50
PELLEGRINO SPARKLING WATER	\$2.75
HOT COFFEE & TEA SERVICE	\$2.75
<i>regular & decaf, black & herbal teas, condiments</i>	
CHILLED FRUIT JUICES	\$3.00
<i>orange, apple, and cranberry</i>	
PURE LEAF ICED TEAS	\$3.00
<i>plain or lemon, sweet or unsweetened</i>	
INFUSED-WATER TOWER, 3 GAL	\$10.00
<i>citrus & basil or cucumber & mint</i>	
ICET TEA TOWER, 3 GAL	\$10.00
<i>citrus & basil or cucumber & mint</i>	
LEMONADE TOWER, 3 GAL	\$10.00
<i>citrus & basil or cucumber & mint</i>	
COFFEE-TO-GO BOX, 96 OZ	\$25.00
<i>regular or decaf, condiments</i>	

Prices may vary based on market conditions and ingredient availability.

Minimums Orders: \$500 Deliveries | \$200 Culinaire Room | \$500 Cafeteria Rentals

CATERING & EVENTS

2024 HORS D'OEUVRES MENU

HORS D'OEUVRES - \$18.00

- DEVILED EGGS (24 HALVES)**
creamy filling & paprika dust
- CHERRY TOMATOES (24 PIECES)**
filled with herbed goat cheese
- TOMATO CAPRESE SKEWERS (24 PIECES)**
cherry tomato, bocconcini mozzarella, basil, balsamic drizzle
- TOMATO-BASIL BRUSCHETTA (24 PIECES)**
tomatoes, fresh basil, garlic, olive oil on soft baguette rounds
- GREEK STUFFED MUSHROOMS (24 PIECES)**
mushroom caps filled with spinach, feta, & bacon
- ITALIAN STUFFED MUSHROOMS (24 PIECES)**
mushroom caps filled with Italian sausage, breadcrumbs, garlic, parsley, and Parmesan cheese
- CHEESE STUFFED MUSHROOMS (24 PIECES)**
mushroom caps filled with a blend of cheeses, & seasoned bread crumbs
- TWICE-BAKED POTATO BITES (24 PIECES)**
baby reds filled with whipped potato, cheddar and bacon

- SPANAKOPITA (24 PIECES)**
flaky phyllo pastry filled with chopped spinach, and feta
- SALMON BITES (24 PIECES)**
miso-ginger glaze and dusted with sesame seeds
- ANTIPASTO STACKS (24 PIECES)**
salami, mozzarella, olive, artichoke, basil, & balsamic glaze

HORS D'OEUVRES - \$24.00

- SEASONAL CRUDITÉS (24 PIECES)**
shot glasses with cut vegetables on roasted red pepper hummus
- TERIYAKI TOFU SKEWERS (24 PIECES)**
extra-firm tofu marinated and grilled in teriyaki sauce
- SMOKED SALMON PINWHEELS (24 PIECES)**
smoked salmon and herbed cream cheese
- SWEET & SOUR CHICKEN SKEWERS (24 PIECES)**
grilled chicken breast with a honey-lime glaze
- TERIYAKI BEEF SKEWERS (24 PIECES)**
grilled steak glazed with a soy & mirin teriyaki sauce
- SHRIMP & SALSA (24 PIECES)**
shot glasses with fresh pico de gallo salsa and a jumbo shrimp garnish
- FIRECRACKER SHRIMP SKEWERS (24 PIECES)**
grilled with a lime & habanero infused marinade
- STEAK CROSTINI (24 PIECES)**
made with marinated steak, chimichurri on herb goat cheese on a garlic crostini

HORS D'OEUVRE TRAYS - \$24.00

Serves 10-12

- ANTIPASTO TRAY**
marinated & grilled vegetables, sliced cured meats, cheeses, olives, and baguette rounds
- CANAPÈ TRIO TRAY**
smoked salmon, roasted red peppers, tomato, mozzarella basil & fire-roasted peppers with goat cheese
- VEGAN CANAPÈ TRAY**
herbed mushroom pâté, eggplant caponata, beet hummus

HORS D'OEUVRES - \$32.00

- FIRECRACKER CHICKEN (24 PIECES)**
spicy and sweet habanero infused chicken meatballs. Skewered lollipop style
- HULI-HULI CHICKEN (24 PIECES)**
juicy, ground chicken meatballs glazed in our house huli-huli sauce and skewered with pineapple
- BACON-BOURBON MEATBALLS (24 PIECES)**
handmade beef and bacon meatballs in a rich bourbon BBQ reduction. Skewered lollipop style
- ITALIAN STUFFED MEATBALLS (24 PIECES)**
italian spiced beef & pork meatballs stuffed with mozzarella cheese, in a rich marinara sauce.
- THAI BEEF MEATBALLS (24 PIECES)**
curry-ginger infused meatballs tossed in a sweet & spicy chili sauce.
- CRAB STUFFED MUSHROOMS (24 PIECES)**
filled with crabmeat, cream cheese, green onions, and seasoned breadcrumbs
- SMOKED SALMON CROSTINI (24 PIECES)**
smoked salmon, dill cream cheese and salmon caviar on a baguette slice

HORS D'OEUVRES - \$48.00

- AHI POKE CUPS (24 PIECES)**
spicy sushi-grade tuna poke, scallion and sesame seeds in wonton cups
- CHINESE PORK BELLY TOSTADAS (24 PIECES)**
crispy tostadas topped with succulent Chinese-style pork belly, avocado and fresh cilantro.
- CRAB CAKES (24 PIECES)**
crispy mini crab cakes with lemon-dijon remoulade and fresh parsley
- DUCK CONFIT RILLETTE (24 PIECES)**
on artisan rye crostini, with braised red cabbage and guinness mustard
- SEARED DIVER SCALLOP (24 PIECES)**
with mango salsa on a spoon
- SEARED AHI TUNA (24 PIECES)**
sesame-cruste on wonton crisp with asian slaw and plum sauce

BEVERAGES

- 8 OZ BOTTLED SPRING WATER \$1.00**
- 16 OZ BOTTLED SPRING WATER \$1.75**
- SOFT DRINKS \$2.50**
- LEMONADE \$2.50**
- PELLEGRINO SPARKLING WATER \$2.75**
- HOT COFFEE & TEA SERVICE \$2.75**
regular & decaf, black & herbal teas, condiments
- CHILLED FRUIT JUICES \$3.00**
orange, apple, and cranberry
- PURE LEAF ICED TEAS \$3.00**
plain or lemon, sweet or unsweetened
- INFUSED-WATER TOWER, 3 GAL \$10.00**
citrus & basil or cucumber & mint
- ICET TEA TOWER, 3 GAL \$10.00**
citrus & basil or cucumber & mint
- LEMONADE TOWER, 3 GAL \$10.00**
citrus & basil or cucumber & mint
- COFFEE-TO-GO BOX, 96 OZ \$25.00**
regular or decaf, condiments

SNACKS

Minimum 10

- FRUIT YOGURT \$3.00 EA**
- POTATO CHIPS \$3.00 EA**
- PITA CHIPS \$3.00 EA**
- CHEDDAR POPCORN \$3.00 EA**
- PRETZELS \$3.00 EA**

DESSERTS

Per Dozen

- LEMON BARS \$24.00 DZ**
- KEY LIME BARS \$24.00 DZ**
- BLONDIES \$24.00 DZ**
- BROWNIES \$24.00 DZ**
- CHEESECAKE BARS \$24.00 DZ**
- DIRT CAKE SHOTS \$36.00 DZ**
- KEY LIME PIE SHOTS \$36.00 DZ**
- STRAWBERRY SHORTCAKE SHOTS \$36.00 DZ**
- CHEESECAKE, 6-OZ \$48.00 DZ**
- CHOCOLATE CAKE \$48.00 DZ**
- RED VELVET CAKE \$48.00 DZ**
- CARROT CAKE \$48.00 DZ**

JUMBO COOKIES

Per Dozen

- CHOCOLATE CHUNK COOKIES \$24.00 DZ**
- DOUBLE CHOCOLATE COOKIES \$24.00 DZ**
- RED VELVET COOKIES \$24.00 DZ**
- SNICKERDOODLE COOKIES \$24.00 DZ**

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CATERING & EVENTS

2024 LUNCH & DINNER MENU

SANDWICHES - \$9/\$16*

Minimum 10 each

*Boxed lunches include:

Fruit, Chips, Cookie, & Bottled Water

CHICKEN SALAD

oven roasted chicken breast, golden raisins, celery, mayo, fresh herbs, lettuce, tomato on a butter croissant

TUNA SALAD

albacore tuna, mayo, fresh herbs, lettuce, tomato on a butter croissant

CHICKEN CLUB

grilled chicken, crisp bacon, lettuce, and tomato on a ciabatta roll

SMOKED TURKEY

thinly sliced smoked turkey on a ciabatta roll

ROAST BEEF & CHEDDAR

thin sliced beef, cheddar lettuce, tomato, mayo on a ciabatta roll

HAM & SWISS

smoked ham, swiss cheese, lettuce, tomato, mayo on a ciabatta roll

CAPRESE WRAP

mozzarella, provolone, basil, lettuce, tomato, pesto aioli and a drizzle of balsamic reduction on an herb tortilla

MEDITERRANEAN VEGGIE WRAP

roasted veggies, red pepper hummus, and feta on an herb tortilla

SALAD BOWLS - \$9/\$16*

Minimum 10 each

*Boxed Salad Bowls include:

Roll & Butter, Fruit, Chips, Cookie, & Bottled Water

CAESAR SALAD

romaine, parmesan, croutons, caesar dressing
add grilled chicken +\$1.00

CHOPPED SALAD

chopped romaine and iceberg lettuces, diced English cucumber, cherry tomatoes, bell peppers, and carrots and garnished with black olives, parsley, and basil
add grilled chicken +\$1.00

MANDARIN SALAD

mixed greens, mandarin oranges, wonton strips, sesame ginger dressing
add grilled chicken +\$1.00

QUINOA & VEGETABLE BOWL

quinoa, roasted seasonal vegetables, mixed greens, feta cheese, lemon tahini dressing

CUSTOM BUFFET - \$18

Minimum 10 each

Custom Buffet includes:

Green Salad, Rolls & Butter

choose 1 or 2 entrées

CHICKEN PARMESAN

crispy breaded chicken, marinara sauce, melted mozzarella, and parmesan cheese.

ROSEMARY CHICKEN

herb-roasted chicken with rosemary, garlic, and lemon zest

CHICKEN DIJON

tender chicken in a creamy dijon mustard sauce with fresh herbs

GRILLED CHICKEN WITH MANGO SALSA

grilled chicken topped with a tropical mango salsa.

PORK LOIN WITH HONEY AND THYME

roasted pork loin glazed with honey and thyme

CUBAN PORK ROAST

slow-roasted pork shoulder marinated in citrus-garlic, cumin and cilantro

LASAGNA BOLOGNESE

with a rich bolognese, marinara sauce, and melted mozzarella and parmesan cheeses

VEGETABLE LASAGNA (V)

garden-fresh vegetable lasagna layered with ricotta, mozzarella, and house marinara sauce

4-CHEESE BAKE ZITI (V)

baked ziti with ricotta, mozzarella, parmesan and romano cheeses, melted to perfection

COD WITH FENNEL AND ORANGE

roasted cod filets with a fennel and orange sauce, garnished with fresh herbs

SALMON WITH SWEET THAI CHILI GLAZE

pan-seared salmon with a tangy sweet thai chili glaze, garnished with cilantro and green onion

BEEF TENDERS AND BRANDY CREAM SAUCE

slices of beef tenders in brandy cream sauce

BEEF & MUSHROOM STROGANOFF

tender strips of beef and mushrooms - accompany this with egg noodles

WILD MUSHROOM STROGANOFF (VG)

wild mushrooms in a cream sauce - accompany this with pasta or rice

choose 1 vegetable

ROASTED SEASONAL VEGETABLES

HONEY GLAZED CARROTS

ROASTED CAULIFLOWER

ROASTED ASPARAGUS

ROASTED BRUSSELS SPROUTS

choose 1 starch

JASMINE RICE OR BASMATI RICE

RICE PILAF

BUTTERED EGG NOODLES

GARLIC MASHED POTATOES

ROASTED RED POTATOES

POTATOES AU GRATIN

PARMESAN RUSSET POTATOES

MACARONI AND CHEESE

MASHED SWEET POTATOES

CARIBBEAN BLACK BEANS

THEMED BUFFETS

Minimum 10 each

BACKYARD BBQ

hamburgers, hotdogs, buns, lettuce, tomatoes, onions, mustard, ketchup, mayonnaise, cheese with potato salad, baked beans, & brownies
add BBQ chicken +\$2.00

\$16.00

HAWAIIAN LUAU

kahlua pork, huli huli chicken, green salad & dressings, macaroni salad, soft rolls & butter, banana bread

\$18.00

SOUTHERN SOUL

fried chicken, greens, mac n' cheese, corn bread, peach cobbler

\$20.00

CAJUN

blackened catfish, chicken and andouille sausage gumbo, red beans and rice, maque choux (cajun corn salad), jalapeno cheddar cornbread, banana pudding

\$20.00

TEX-MEX

beef fajitas, chicken enchiladas, spanish rice, refried beans, flour tortillas, churros with chocolate sauce

\$20.00

ITALIAN

chicken parmigiana, eggplant rollatini, pasta, caesar salad, garlic roasted potatoes, garlic bread, tiramisu

\$20.00

SOUTHERN BBQ

smoked pulled pork, brisket, chicken thighs, coleslaw, potato salad, cornbread, chocolate brownie

\$23.00

ADD-ONS

GARDEN SALAD

\$2.00

POTATO SALAD

\$2.00

COLE SLAW

\$2.00

SOUP OF THE DAY

\$3.00

Corn Chowder, Beef Barley, Tomato Bisque, Vegetable or Minestrone

TORTELLINI SALAD

\$4.00

BEVERAGES

8 OZ BOTTLED SPRING WATER

\$1.00

8 OZ BOTTLED SPRING WATER

\$1.00

16 OZ BOTTLED SPRING WATER

\$1.75

SOFT DRINKS

\$2.50

LEMONADE

\$2.50

PELLEGRINO SPARKLING WATER

\$2.75

HOT COFFEE & TEA SERVICE

regular & decaf, black & herbal teas, condiments

\$2.75

CHILLED FRUIT JUICES

orange, apple, and cranberry

\$3.00

PURE LEAF ICED TEAS

plain or lemon, sweet or unsweetened

\$3.00

INFUSED-WATER TOWER, 3 GAL

citrus & basil or cucumber & mint

\$10.00

ICET TEA TOWER, 3 GAL

citrus & basil or cucumber & mint

\$10.00

LEMONADE TOWER, 3 GAL

citrus & basil or cucumber & mint

\$10.00

COFFEE-TO-GO BOX, 96 OZ

regular or decaf, condiments

\$25.00

Prices may vary based on market conditions and ingredient availability.

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CATERING & EVENTS

2024 FOOD STATIONS MENU

POTATO BAR - \$10 PP

Minimum 10

JUMBO ROASTED POTATOES
 BUTTER
 SOUR CREAM
 CHEDDAR CHEESE
 BACON BITS
 GREEN ONION
 BROCCOLI FLORETS
 CHILI
 GRILLED CHICKEN
 OLIVES
 PICKLED JALAPEÑOS
 RANCH DRESSING

SALAD BAR - \$15 PP

Minimum 10

MIXED GREENS
 TOMATOES
 ARTICHOKE
 BLACK OLIVES
 GRILLED CHICKEN
 BACON BITS
 CHEDDAR AND JACK CHEESE
 RED ONIONS
 CUCUMBERS
 CROUTONS
 HARD BOILED EGGS
 RANCH, ITALIAN, BALSAMIC VINEGRETTE

TACO BAR - \$17 PP

Minimum 10

FLOUR TORTILLAS, CRISPY TACO SHELLS
 GROUND BEEF
 SHREDDED CHICKEN
 PICO DE GALLO, SALSA VERDE, SALSA ROJO
 RICE
 REFRIED BEANS
 TORTILLA CHIPS
 CHEDDAR CHEESE
 SHREDDED LETTUCE
 GUACAMOLE + \$1 PP
 PULLED PORK + \$4 PP

PASTA STATION - \$18 PP

Minimum 10

GREEN SALAD AND DRESSING
 GARLIC BREAD
 PARMESAN & ROMANO CHEESES
 ————— choose 2 pastas —————

PENNE
 RIGATONI
 CAVATAPPI
 CAMPANELLI
 CHEESE TORTELLINI
 GLUTEN-FREE +\$2.00

————— choose 2 sauces —————

MARINARA SAUCE
 BOLOGNESE SAUCE
 ALFREDO SAUCE
 PESTO SAUCE
 VODKA POMODORO

————— additional —————

MEATBALLS +\$2.00

SLIDER STATION - \$18 PP

Minimum 10

————— choose 3 proteins —————

CHICKEN
 HAMBURGER
 CHEESE STEAK
 BUFFALO CHICKEN
 PULLED PORK

————— choose 3 sides —————

POTATO SALAD
 COLE SLAW
 CHIPS
 BBQ BAKED BEANS

CARVING STATIONS

\$100 chef fee for 2 hours and \$50 per additional hour

CENTER-CUT DUROC PORK LOIN \$100
*approximately 20 servings
 herb-crusted with an apricot glaze*

ROASTED TURKEY BREAST \$250
*approximately 50 serving
 served with herb gravy, cranberry compote*

GLAZED HAM \$325
*approximately 50 servings
 bourbon and peach glazed*

ROAST LEG OF LAMB \$325
*approximately 50 servings served
 garlic and herb crust with mint jus*

BEEF TENDERLOIN \$400
*approximately 25 servings
 cooked medium-rare with garlic and herb crust and
 served with a merlot demi*

BEEF STRIP LOIN \$400
*approximately 50 servings
 cooked medium-rare and served with an herb butter*

BEEF "STEAMSHIP" TOP ROUND ROAST \$425
*approximately 50 servings
 served au jus*

GRILLED BEEF TRI-TIP \$450
*approximately 25 servings
 cooked medium-rare and served with horseradish
 cream sauce*

ADD-ONS

Approximately 25 servings

DINNER ROLLS & BUTTER \$25.00
ROASTED SEASONAL VEGETABLES \$75.00
HONEY GLAZED CARROTS \$75.00
BROWN BUTTER GREEN BEANS \$75.00
GREEN PEAS AND PEARL ONIONS \$75.00
ROASTED CAULIFLOWER \$75.00
ROASTED ASPARAGUS \$75.00
ROASTED BRUSSELS SPROUTS \$75.00
GARLIC MASHED POTATOES \$75.00
ROASTED RED POTATOES \$75.00
POTATOES AU GRATIN \$75.00
PARMESAN RUSSET POTATOES \$75.00
MACARONI AND CHEESE \$75.00
MASHED SWEET POTATOES \$75.00

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