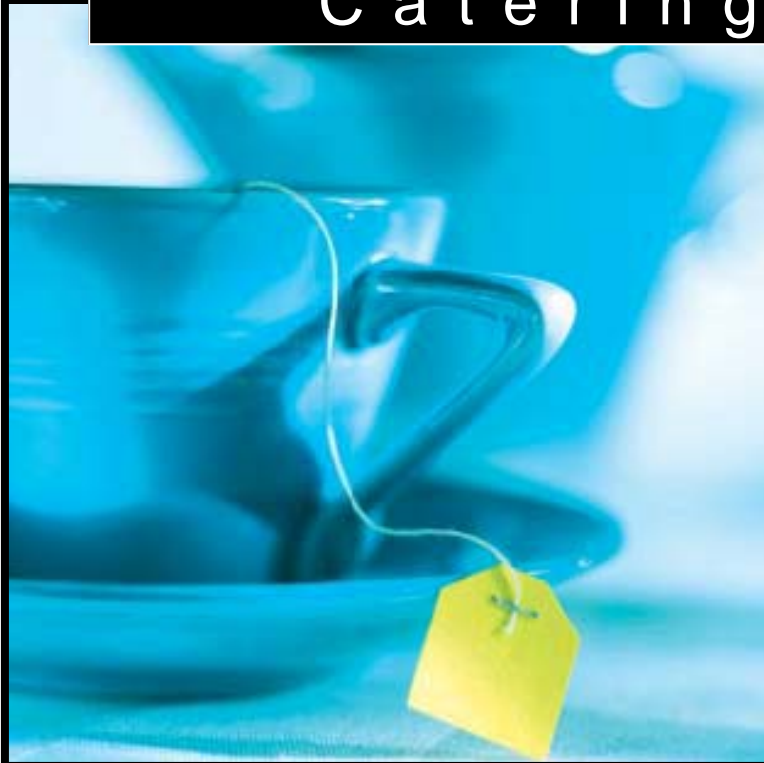



C a t e r i n g



LAFAYETTE COLLEGE



OUR MENU

- **Introduction**
 - **Planning Your Event**
 - **Breakfast**
 - **Lunch**
 - **Dinner**
 - **Fun, Casual Menus**
 - **Reception Menus**
 - **Desserts**
 - **Beverages**
 - **Price Guide**
- 
- 
- 

WELCOME



From basic coffee services to outdoor events of unlimited numbers, our goal is to provide you with a full range of quality and innovative catering services backed by a diverse, service-oriented staff dedicated to exceeding your expectations.

As your catering service, our main function is Food! We pride ourselves in developing exciting, cutting edge menus that can fit any budget. Our combination of fresh ingredients and “scratch” cooking, combined with the convenience of delivery and custom set up rivals any full service caterer.

This brochure provides you with fresh, contemporary menus. However, this represents only a starting point. Our commitment is to customize and create whatever is required to provide you and your guests with an unforgettable experience. Menus in this guide can be used as is, adapted to fit your needs, or provide a spark of inspiration for your dreams to run wild. With Lafayette Catering, the sky is truly the limit!

We look forward to the opportunity to work with you!

Charle-Lana “Charlie” Stephens
Director of Catering
Lafayette Dining Services, Sodexo

Planning Your Event...

FIRSTTo reserve a space,
call or email the Office of Scheduling and Event Planning at
610-330-5077 or email at reserve@lafayette.edu

SECOND.....Once you have received the space confirmation,
contact Catering Services at 610-330-5344

HOW FAR IN ADVANCE SHOULD I BOOK MY RESERVATION:

Ideally, we would like 10 - 14 days notice. We can do most events with a minimum of 7 days notice. We understand that last minute events occur and we will always do our best to accommodate your needs. Additional charges may apply.

CATERING POLICIES

In order to most efficiently meet your expectations, your event must be booked with a guaranteed number of guests, a minimum of ten (10) business days prior to the event date. We will accept events booked inside this ten day window, however we will not be able to guarantee availability of all products. Also, there may be an additional fee assessed in order to help cover any extra costs incurred.

In the event it is necessary to cancel or postpone your event, a notice of three (3) business days is required in order to avoid any charges.

Due to local health department regulations, all prepared foods not consumed must remain the property of Lafayette Dining Services. Nothing may be taken off the site of the event.

ESSENTIAL INFORMATION THE CATERING DEPARTMENT NEEDS TO BOOK AN EVENT:

1. Your Name, Phone Number, and Email Address
2. Your Budget
3. Estimated Guest Count
4. Type of Event
5. Date, Time, and Location
6. Banner Organization and Account Number to be billed

OTHER DETAILS TO CONSIDER WHEN PLANNING A MENU OR EVENT:

Linens	Timing of Event
Flowers	Room Arrangements
Audio/Visual Needs	Type of service (buffet, ala carte, etc.)

...Planning Your Event

WORK ORDERS FOR ROOM ARRANGEMENTS

Work orders are required for all room setups and must be coordinated by contacting Plant Operations at 610-330-5373. Placing a work order is the responsibility of the person booking the event, not Catering Services. Linen is provided for food service tables and guest seating for meals. The catering department charges for all other linen table covers

CONFIRMATION FORMS

All information gathered is itemized on a Special Event form. The Special Event form will be emailed to you within twenty-four hours. Please review the form and check the box indicating that you confirm the event plans, or if changes need to be made. Email the confirmed event form back to Catering Services. As soon as we receive the confirmed Special Event form, we are ready to execute the event.

NO EVENT WILL BE DELIVERED WITHOUT CONFIRMATION.

Should you have any questions or need to make changes to the Special Event form please contact Catering Services.

SPECIAL REQUESTS*

Specialty Linen
Early Set-up Time
Rentals

*All Special Requests contribute to the cost of the event.

BILLING INFORMATION

The pricing listed in this guide apply to normal operating hours and are subject to adjustment due to market price changes and product availability. The prices are for internal Lafayette pricing only. Events requiring extended meal times such as weddings, Bar and Bat Mitzvahs, proms, family gatherings, or service on holidays, will be subject to additional labor charges.

No gratuity charges will be added to your bill.

Billing is based on the guaranteed guest count plus any additional guests served. We will be prepared to serve an additional 5% over the guaranteed count. For example, events of 100 guests, we will prepare an additional 5 meals for a total of 105 meals.

Payment for services may be made through a Lafayette Dining Services account, cash, or a personal check made out to Lafayette College. We do not accept credit cards.

CATERING OFFICE

610-330-5344

SCHEDULING OFFICE

610-330-5077

PLANT OPERATIONS OFFICE

610-330-5573



BREAKFAST

THE CONTINENTAL

Cinnamon Chip & Blueberry Scones, Assorted Miniature Cheese & Fruit Filled Danish, Miniature Bran & Banana Muffins, all freshly baked for your guests. Includes coffee, decaf & tea service and pitchers of orange juice. **\$4.65 per person**

THE SUNRISE SPECIAL

Make an impression with a delicious and aromatic display of freshly baked Apple Crumb Cake, Banana Nut Bread, Assorted Bagels, assorted Miniature Cheese & Fruit Filled Danish, Blueberry & Bran muffins. Served with a fresh sliced fruit tray, cream cheese, butter & jam. Includes coffee, decaf & tea service, pitchers of orange juice, and a choice of cranberry or apple juice **\$7.95 per person**

ALA CARTE OPTIONS

Assorted Bagels \$10.00 per dozen

Miniature Cheese & Fruit Danish
 Assorted Scones & Assorted Miniature Muffins \$6.00 per dozen
 Mini Cinnamon rolls \$9.00 per dozen
 Jumbo Muffins, Croissants
 Mini Donuts \$18.00 per dozen

Breakfast breads \$8.00 each
 Banana nut, Lemon Poppy seed
 Cranberry Orange

Coffee Cake \$9.00 each
 Apple Crumb, Peach Raspberry,
 Blueberry Sour Cream

Fresh Fruit Salad \$2.25 pp
 Fresh Sliced Fruit Tray \$2.75 pp
 Yogurt w/ Fruit - 2 pounds \$15.00
 Granola - 1/2 pound \$6.50
 Whole Fruit Basket \$1.00 per piece
 (bananas, apples, oranges, pears)
 Bulk Cereal —\$1.50 per serving (4 oz)
 w/ regular & skim milk
 coffee and Tea service \$1.50 pp

HOT ENTRÉE BUFFET

\$10.95 per person
10 person minimum

Scrambled Eggs
 Spinach Quiche
 Bacon
 Sausage
 Home Fried Potatoes
 Sliced Fruit Salad
 Texas Style French Toast
 Syrup, Butter
 Coffee service
 Orange juice & choice of
 Cranberry or Apple juice

OMELET STATION BUFFET*

\$8.95 per person
10 person minimum

Made to order Omelets
 Includes Cheddar, Swiss &
 American Cheeses, Onions
 Mushrooms, Broccoli, Green
 Pepper, Tomatoes
 Bacon
 Sausage
 Home Fried Potatoes
 Sliced Fruit Salad
 Coffee service
 Orange juice & choice of
 Cranberry or Apple juice

*Requires Chef Labor charge

All menus include eco ware — plates, napkins & utensils

LUNCH...



FRESH MADE RAPPZ & SANDWICHES

Make your selection of soft tortilla wraps or signature bread sandwiches and we will attractively display them, include two of our homemade cookies and one soft drink per person. Eco ware is included—plates, napkins and utensils. Please allow the Catering staff to assist you with the amount of sandwiches and selections appropriate for your guest count .

RAPPZ—GROUP A \$6.50 EACH

Chef Salad

Ham, turkey, American & Swiss, honey dijonnaise, romaine, tomato, soft flour tortilla

Grilled Marinated Vegetables

Zucchini, squash, portabella & red pepper , sundried tomato spread, spinach tortilla (Vegan)

Turkey Cobb

Turkey, crisp bacon, avocado, lettuce, tomato & bleu cheese spread, soft flour tortilla

Grilled Chicken Caesar

Crisp romaine, shaved parmesan, creamy Caesar dressing, soft flour tortilla

RAPPZ—GROUP B \$7.50 EACH

Chicken Ranch Club

Bacon, lettuce, tomato, red onion, Swiss cheese, ranch, sundried tomato tortilla

Red Pepper Hummus & Broccoli

Tomatoes, Feta, Mesclun, spinach tortilla

Roast Beef, Spinach & Red Pepper

Roasted red peppers & tahini dressing

Tijuana Smoked Turkey

Pepper jack cheese, chipotle mayonnaise, lettuce, tomato, jalapeno cheddar tortilla

SANDWICHES—GROUP A \$6.50 EACH

Grilled Chicken Bruschetta Sub

Tomato basil topping, roasted garlic Dijon spread, parmesan cheese

Ale House Roast Beef

Swiss, horseradish mayo, lettuce, tomato on Miami Onion roll

California Turkey Club

Turkey, crisp bacon, spicy chili mayonnaise, tomatoes, avocado, mixed greens on focaccia

- There are limits to the variety of Rappz and Sandwiches
- 10 guests or less—2 options / 25 or less—3 options
25 or more—4 options

SANDWICHES—GROUP B \$7.50 EACH

Roasted Eggplant

Zucchini, roasted peppers, pesto, baby spinach on ciabatta

Baked Ham & Brie

Honey mustard, red onion, red leaf on whole grain baquette

Pesto Chicken BLT

Sliced Marinated grilled chicken breast, crisp bacon, romaine, tomato, roasted garlic dijonnaise, Ciabatta

Pepper Parmesan Beef

Caramelized onions, tomatoes, romaine, parmesan pepper dressing on focaccia

See our extensive list of side salads on page 4 to compliment & complete your meal

...LUNCH...



MARQUIS RAPPZ & SANDWICHES

Make your selection of specialty tortilla wraps or signature bread sandwiches and we will attractively display them, include two of our homemade cookies and one soft drink per person. Eco ware is included—plates, napkins and utensils. Please allow the catering staff to assist you with the number of sandwiches & selections appropriate for your guest count.

RAPPZ–MARQUIS \$8.75 EACH

Curried Chicken

Roasted red pepper, mango relish, spinach & cilantro sour cream, romaine spinach tortilla

Antipasto wrap with pepper relish

Capicola ham, Genoa salami, provolone, romaine, sweet & hot pepper relish, spinach tortilla

Tuscan Portabella

Eggplant, roasted red peppers, red onion, fresh mozzarella, pesto, romaine, soft flour tortilla

Chicken Teriyaki

Fried chicken tenders, Asian slaw, with ponzu sauce, flour tortilla

SANDWICHES–MARQUIS \$8.75 EACH

Balsamic Grilled Flank Steak Sub

Plum tomatoes, mixed greens, tarragon—tomato aioli on French baguette

Caprese Panini

Roasted eggplant, plum tomatoes, fresh mozzarella, pesto, & spinach on parmesan ciabatta

Turkey Pesto

Turkey, pesto mayonnaise, roasted red peppers, fresh mozzarella, foccacia

Sicilian Chicken Stack

Garlic & herb roasted chicken, prosciutto, provolone, balsamic vinaigrette, romaine, tomatoes, ciabatta

See our extensive list of side salads on page 4 to compliment & complete your meal

ALA CARTE SALAD OPTIONS *

Priced per person, includes sliced artisan bread loaves, butter, two choices of dressing—Buttermilk Ranch, Italian, Balsamic Vinaigrette, Creamy Caesar, Herb Olive Oil vinaigrette, Bleu Cheese -

Tossed Garden	<i>Mixed greens, sliced cucumbers, grape tomatoes, carrots</i>	<i>\$2.25 per person</i>
Spinach	<i>Chopped egg, chopped bacon, sliced mushrooms, grape tomatoes, croutons</i>	<i>\$2.75 per person</i>
Greek	<i>Romaine, sliced cucumbers, grape tomatoes, feta, black olives, & red onion</i>	<i>\$3.00 per person</i>
Caesar	<i>Romaine, herb baked croutons, shaved parmesan</i>	<i>\$2.50 per person</i>

**eco ware is NOT included*



...LUNCH...

DELI LUNCHEON DISPLAY

Sliced roast beef, turkey breast, baked ham, American & Swiss Cheese with a choice of Tuna or Egg salad, kaiser rolls & sliced bread, mayonnaise & mustard, lettuce, sliced tomato & onion, pickles & potato chips, macaroni and potato salad, two cookies and one soft drink per person. Eco ware included—plates, napkins and utensils.

small \$90.00 serves 10-15 guests / large \$175.00 serves 20-25 guests

THE BOX LUNCH

Turkey, Roast Beef or Ham on Kaiser
two cookies, bag of potato chips, apple
mayo & mustard pack
napkin & soft drink

\$5.95 each

“YOU BUILD IT” BOX LUNCH

Select any Rappz or Sandwich from our lists and we'll pack it
with two cookies, a bag of potato chips, apple
napkin & soft drink

Add \$1.50 to the price of the Rappz or Sandwich you select

THINK “OUTSIDE THE BOX” LUNCH

A display of the above box lunch variety sandwiches on platters, add sliced American & Swiss cheese,
lettuce, tomato, sliced onion, mayo & mustard, macaroni & potato salad, include two cookies, a soft drink per person,
and supply eco ware—plates, napkins and utensils **\$7.95 per person**

ALA CARTE SALADS *—priced per pound*

\$2.95

Country Style Potato with Egg
Macaroni

\$3.95

Sour Cream & Dill New Potato salad
Thai Pasta rice noodles with cilantro lime dressing,
red pepper & mint

\$4.95

German potato with bacon
Pesto Penne with tomatoes, onion & olives
Sesame Sobo Noodle salad w/ soy & ginger

ALA CARTE SOUP *\$2.50 per person*

Cream of broccoli
Mushroom barley
Vegetarian Chili
Tomato & Basil Bisque
Cream of potato cheddar with bacon
Tuscan Vegetable (vegan)

- Additional options available upon request



...LUNCH...

A lighter lunch alternative. All salad buffet options include artisan sliced bread loaves, butter, two cookies, one soft drink per person and eco ware—plates, napkins and utensils. Salad buffets must be prepared for a minimum of 10 guests. Two or more selections are priced at the highest priced option plus 10%
 Consider adding an ala carte pasta or fruit salad or soup to compliment your meal.
 Options are listed on Page 4.

SALAD ENTRÉE LUNCH BUFFET

ASIAN GRILLED BEEF

\$9.95 per person

A platter of grilled lime marinated flank steak, served with a salad of spinach, cabbage & soy dressed noodles with mixed greens, red pepper & scallions, side Thai Vinaigrette

TURKEY COBB

\$7.95 per person

Julienne turkey platter with a salad of mixed greens, bacon, cooked eggs, tomato, avocado & bleu cheese crumbles, side buttermilk ranch dressing

TUSCAN CHOPPED CHEF

\$8.50 per person

A mixed green salad of chopped plum tomatoes, green & red bell peppers, red onion, calamite olives & capers. Served with bowls of diced Genoa salami, ham and provolone, side balsamic vinaigrette

GRILLED MARINATED VEGETABLES

\$6.95 per person

Mixed greens, feta, side balsamic vinaigrette, accompanied by a platter of roasted zucchini, squash, portabella, eggplant & red pepper

MOROCCAN CHICKEN TANGINE

\$8.95 per person

Grilled Jerk seasoned chicken breast platter, with spinach tossed with a chick pea salad, onion chutney, orange sections, side shallot & red wine vinaigrette

GRILLED CHICKEN CAESAR

\$8.95 per person

Grilled marinated chicken breast platter, crisp Romaine, shaved parmesan, herb croutons, creamy Caesar dressing

BLACKENED SALMON

\$12.95 per person

Salmon filet platter, served with roasted red potatoes, cucumbers, carrots, over spring greens, side herb vinaigrette dressing

VEGETARIAN OPTIONS

Priced ala carte, but available for lunch or dinner buffet service

Roasted Portabella Stack with Spinach, Roasted Red Pepper & Eggplant

\$8.95

Wild Mushroom Risotto

\$6.95

Teriyaki Tofu & Asian Vegetable Stir fry

\$6.95

Sesame Eggplant Roulades (2 per serving)

\$8.95

...LUNCHEON BUFFET

A LIGHT & FLAVORFUL OPTION TO SATISFY EVERYONE!

Select one Rappz, one salad, one pasta and we will add fruit salad or soup du jour
We will include two cookies, one soft drink per person and
eco ware—plates, napkins and utensils.

\$13.95 per person



RAPPZ

Roasted turkey with lettuce,
tomato, chipotle mayo,
jalapeno cheddar tortilla

Tuna salad with lettuce,
tomato, soft spinach tortilla

California BLT with tomato
avocado, cilantro mayo,
sundried tomato tortilla

Grilled vegetables, roasted
garlic mayonnaise, soft flour
tortilla

SALAD

Served with a platter of Grilled
Marinated Boneless Chicken
Breast

Tossed Garden
Spinach
Caesar Salad

Fresh fruit salad
or
Soup du jour

FRESH TUSCAN PASTAS

*Pasta tossed with Extra Virgin Olive
Oil, & fresh herbs*

Farfalle with mushrooms,
peas, red peppers, shaved
parmesan

Penne with oven roasted pear
tomatoes, olives and feta

Cavatelli with oven roasted
zucchini and squash, peas,
carrots, shallots

HOT LUNCHEON BUFFET OPTION

Select a Tuscan pasta option from above and a chicken entrée listed below. We will include a tossed salad, a vegetable, two cookies, one soft drink per person and eco ware.

CHICKEN ENTREES:

Lemon Basil Chicken
Sesame Chicken with Soy, Garlic, Ginger & Cilantro
Piccata, Marsala, Milanese
Chile Lime Grilled Chicken Breast
Tandoori Chicken with Curry Yogurt Sauce

\$13.95 per person



FUN FOOD IDEAS

Build your own food buffet for a party or casual meeting. All items are priced ala carte . Eco ware is not included, beverages are an additional charge.

Meatballs Marinara with Sub Rolls (Three 2oz. Meatballs per sandwich)	\$2.25 per person
Breaded Chicken Tenders (Four 2 oz. tenders per serving)	\$6.95 per person
French Fries or Seasoned Curly Fries or Beer Battered Fries or Onion Rings	\$1.75 / \$2.00 per person
Sweet or Italian Sausage with Sautéed Onions and Peppers (5 oz. serving & sub roll)	\$2.95 per person
6 oz. Hamburgers (includes roll, American cheese & condiments)	\$2.95 each
All Beef Franks (includes roll & condiments)	\$2.35 each
Beef Chili with Sour Cream and Cheddar	\$19.95 per gallon
JUMBO Buffalo Chicken Wings with Ranch or Bleu Cheese dressing & Celery Sticks (8—10 per pound)	\$8.95 per pound
Mild or Spicy Italian Hoagie <i>made with Premium Italian meats & cheese, lettuce, tomato, onion, herb olive oil</i>	
3 foot (serves 10)	\$50.00
6 foot (serves 20)	\$100
Pete's Arena Pizza— Cheese	\$7.95 / Additional toppings \$1.75 each / White Pizza \$11.95

SNACKS

Soft Pretzels	\$1.00 each
Stuffed Pretzels (apple cinnamon, cream cheese, jalapeno, pizza)	\$2.50 each
Popcorn, Potato chips, Pretzels, Doritos in individual bags	.75 per bag
Nachos <i>Crisp Corn Tortillas, salsa and sour cream, melted spicy cheddar sauce, jalapenos</i>	\$3.95 per person
Box Movie Candy—Goobers, Raisinets, Sno-Caps, Junior Mints, Good n' Plenty	\$2.50 each

PICNIC PACKAGE*

\$8.95 per person

Grilled quarter pound hamburgers, hot dogs, cheese, rolls, buns, ketchup, mustard, mayonnaise, relish, lettuce, sliced tomato and onion, pickles

Macaroni and potato salad

* veggie burgers available

*requires Chef Labor charge

PASTA BAR*

\$8.95 per person

Includes tossed garden or Caesar salad sliced artisan bread loaves and butter

PLEASE SELECT TWO PASTAS:
Penne, Spaghetti, Ravioli, Gnocchi, Farfalle

PLEASE SELECT THREE SAUCES:
Pesto, marinara, sundried tomato cream, alfredo puttanesca, olive oil with roasted garlic & red peppers

*Requires Chef Labor Charge



DINNER...

DINNER BUFFET OPTION

Please select one entrée from each section, or two entrees from Section B. *A third entrée may be added for an additional charge.* Please select two side complements and one dessert. We will include a tossed garden salad with two dressings, artisan sliced bread loaves and butter, the serving dishes and utensils, coffee & tea service and eco ware.

Section A & B \$18.95 per person

Two Section B selections \$15.95 per person

SECTION A

SECTION B

- Parmesan Breaded Pork Loin Milanese
- Grilled Bourbon Pork Loin
- Braised Short Ribs
- Miso Glazed Salmon
- Panko Encrusted Salmon
- Tuscan Cod with Citrus Beurre Blanc
- Chicken Saltimbocca
- Bistro Steak with Shallot Compound Butter

- Chicken Florentine
- Chicken Coq au Vin
- Chicken Mascarpone
- Star Anise Braised Chicken
- Venetian Tilapia
- Moroccan Salmon
- Grilled Szechuan Marinated Flank Steak
- Braised Beef Tips

* custom options available

*custom options available

SIDE COMPLEMENTS

DESSERT

- Roasted Potatoes, Shallots & Fresh Rosemary
- Wild Rice
- Orzo Primavera
- Home style Smashed Potatoes
- Herb Risotto
- Glazed carrots, sautéed spinach & garlic,
- Green Beans w/ Julienne Carrots & Red Pepper, OR California blend of Sugar Snap Peas, Broccoli, Cauliflower & Carrots

- Marble chocolate chip cake with fudge filling, Vanilla frosting
- Vanilla cake, strawberry & whipped cream Filling & frosting
- Yellow Cake with Fudge Icing
- Chocolate cake with Raspberry filling & Milk Chocolate Frosting
- Apple, Peach, or Blueberry Crumb Pie



...DINNER

ALA CARTE DINNER OPTIONS*

Our culinary team at it's finest. Listed below are samples of our creativity. We can also customize a menu for any event! Please select your dinner plate presentation, select your choice of salad and dessert. We will include artisan sliced bread loaves & butter, coffee & tea service and eco ware. China is available for an additional charge

10 oz. Bone in Grilled Bourbon Pork Chop

Served with sautéed green beans, crispy spaetzle & apple cider demi glace \$21.95

Seared Miso Salmon with Banh Xeo Pancake

Served with Cantonese stir fry filled rice crepe and miso beurre blanc \$19.95

Spanish Salmon Arroz con Crema

Marinated & grilled, served with corn & roasted poblano rice pilaf, sautéed green beans & smoked tomato vinaigrette \$19.95

Stuffed Chicken Breast Sorrento

Prosciutto, fresh mozzarella & oregano, mushroom risotto, roasted tomato & herb vinaigrette \$19.95

Diver Scallops

Pan seared, butternut squash, bacon & barley hash, horseradish cream & pomegranate reduction \$23.95

Veal Schnitzel

Served with parley steamed red potatoes, lemon caper white wine sauce, brussel sprouts & pancetta \$20.95

Roasted Beef Tenderloin

Served with potato gratin, sautéed Swiss chard and collard greens, sauce Bordelaise \$23.95

Herb Crusted Prime Rib—10 oz. or 16 oz. cut

Accompanied by Dijon roasted potatoes, garlic sautéed broccoli rabe and horseradish cream \$22.95/ \$28.95

Jumbo Lump Crab Cakes

Pan seared, served with lentil & spinach rice pilaf, minted apple & carrot slaw, spicy remoulade \$24.95

Organic, Bone in Free Range Chicken Breast

Herb marinated, slow roasted, served with tear drop tomato sauté and a white wine & shallot butter reduction \$24.95

SALADS

Mesclun salad with roasted beets, candied walnuts, shallot vinaigrette, gorgonzola

Spinach & Arugula with capers, red onion, tear drop Tomatoes, balsamic vinaigrette

Mixed greens, tomatoes, cucumbers, carrot, bleu cheese

DESSERT

Marble chocolate chip cake with fudge filling, vanilla frosting
Yellow Cake with Fudge Icing

Vanilla cake w/ strawberry & whipped cream filling & frosting
Chocolate Cake with Raspberry Filling & Milk Chocolate Frosting

Apple, Peach, or Blueberry crumb pie

*Number of guests may affect the number of entrée selections. For larger parties, two side dishes that compliment both entrees will be substituted. When one entrée is offered, a vegetarian option will be available.



RECEPTION

CARVING STATIONS

Priced per person

Herb Roasted Turkey Breast with Cranberry Demi Glace
\$4.95

Glazed Baked Ham with Spiced Apple Compote
\$4.95

Roasted Top Round of Beef au Jus
\$7.95

Herb Encrusted Prime Rib with Horseradish Cream Sauce
\$12.95

Thyme Roasted Beef Tenderloin with Bordelaise
\$13.95

includes club sandwich rolls / Requires Chef Labor Charge



APPETIZER PLATTERS

*Prepared for a minimum of 25 guests
Priced per person*

Antipasto

*Prosciutto, Genoa Salami, pepperoni
Capicola, Provolone, Mozzarella,
stuffed olives, roasted peppers, crostini*
\$4

Bruschetta

*Roma tomato & basil w/ extra virgin olive oil, roasted
vegetables, Greek olive tapenade, served with
crostini*
\$3

Roasted Vegetables

*Balsamic marinated zucchini, squash, portabella,
eggplant, roasted red peppers, red onion displayed
on mixed greens*
\$2

APPETIZER DISPLAYS

*Small (serves 10 - 15 guests)
Large (serves 20 - 25 guests)*

Fresh Garden Crudités

*Carrots, celery, broccoli, cauliflower, tomatoes and
cucumber with creamy herb dip*
\$20 / \$50

Imported Cheese Display

*Jarlsberg, Bleu, Brie, Smoked Gouda & Chevre with
cocktail Crackers and fresh fruit garnish*
\$30 / \$65

Domestic Cheese & Fruit Tray

*Cheddar, Provolone & Swiss with seedless grapes and
seasonal berries*
\$26 / \$60

Fresh sliced Fruit Tray

*Melon, Cantaloupe, Pineapple with seedless grapes,
seasonal berries & honey yogurt dip*
\$30 / \$60



CANAPES & HORS D' OEUUVRES

GNOSH

Tabbouleh with Flat Bread
White Bean Hummus
Roasted Red Pepper Hummus
2 POUNDS—\$9.50 Serves 15-18 guests

HORS D' OEUUVRES

TIER ONE \$1.50 per piece

Spinach and Feta Spanikopita
Roasted Red Pepper and Chevre on Flatbread
Pear Tomato & Fresh Mozzarella and Basil Aioli
Mushroom Caps Stuffed with Spicy Sausage and Fennel
Chicken Cordon Bleu Puffs
Vegetable Spring Rolls with Duck Sauce
Miniature Quiche Assortment

TIER TWO \$1.75 per piece

California Sushi Rolls with Wasabi & Soy
Roast Beef, Onion and Horseradish Bruschetta
Smoked Salmon with Chive Cream Cheese on Corn Blini
Smoked Trout Pate with Dill Cream on Cocktail Pumpernickel
Prosciutto Wrapped Figs with Balsamic Reduction

TIER THREE \$2.00 per piece

(Requires 48 hour notice, based on availability)

Jumbo Shrimp Cocktail
Miniature Crab cakes with Spicy Remoulade
Scallop Brochette with Balsamic Brown Butter Vinaigrette
Beef Tenderloin au Poivre with Sauce Choron
Duck Spring Rolls with Sweet Thai Chile Sauce
Smoked Duck Breast and Chevre on Flat Bread

All items are priced per piece, at a minimum order of 50 pieces. Smaller quantities are available at an additional charge of .25 per piece

DESSERTS

10" SPECIALTY CAKES AND PIES (SERVES 16 GUESTS)

Classic Carrot Cake \$24.00

Frosted with Sweet Cream Cheese Butter cream

Sacher Torte \$24.00

Dense chocolate cake with Toasted Almonds and Raspberry filling, coated with Chocolate Ganache

Pecan Pie \$18.00

New York Style Cheesecake \$32.00 (serves 16 guests)

Lemon Meringue Pie \$18.00

This is a small sample of our most popular items, we can accommodate most special requests



PASTRIES, COOKIES, BARS

Fruit Turnovers \$4.95 per dozen

Peach, Cinnamon Apple, Cherry Almond with white icing

Miniature Pastries \$12.95 per dozen

Cream puffs, Chocolate Éclairs, Baklava, Fruit Topped & Chocolate Chip Cheesecakes, Cannolis

Classic Cookie Assortment \$4.95 per dozen

Chocolate Chip, Oatmeal Raisin, Sugar

Gourmet Cookie Assortment \$9.00 per dozen

White chocolate Macadamia, Caramel Turtle (with nuts), Lafayette Chocolate Chip, M & M

Dessert Bar Assortment \$9.00 per dozen

Rice Krispie Treats, Shortbread, Lemon Fruit Bars, Linzer Bars, Chocolate Fudge Brownies

Chocolate Covered Strawberries \$2.00 each

SPECIAL OCCASION CAKES

VANILLA, CHOCOLATE OR MARBLE

Half or Full Sheet or 10" round cake available with 48 hours notice
Priced on request

BEVERAGES

INDIVIDUAL SERVICE BEVERAGES



- Bottled Water 20 OZ. \$1.25
- Assorted canned soft drinks .95
- Specialty Fruit Soda Spritzers - \$2.00
- Lemonade can .95
- Iced Tea can .95
- Club Soda or Tonic Water Quart Bottle \$1.95
- Pellegrino Liter Bottle \$3.75
- Apple, Orange or Grape juice 10 OZ. Bottle \$2.00

- Coffee, Decaf. and Tea \$1.50 per person

BULK SERVICE BEVERAGES

- Ice Water no charge /.10 per person charge for cups
- Lemonade or Iced Tea \$7.50 per gallon
- Hot Chocolate \$12.00 per gallon
- Warm Apple Cider \$9.00 per gallon
- Orange Juice \$12.00 per gallon
- Fruit Punch \$7.50 per gallon

- Apple or Cranberry Juice \$9.00 per gallon



CHEF LABOR

\$25.00 Per Hour, 3 hour minimum

CHINA PLACE SETTINGS

\$3.00 Per Person

ECO WARE

\$1.50 Per Person, includes plates, napkins and utensils