

2023-2024

Catering menu



IMMACULATA
UNIVERSITY



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DEAR FRIENDS,

••• THANK YOU FOR SELECTING US TO CATER
YOUR UPCOMING EVENT!

With an ever-present focus on craftsmanship, our catering experiences will always be made from scratch. You'll enjoy fresh, consciously sourced food with a focus on seasonal ingredients that are meant to nourish, comfort, fuel, and excite our guests with food every single day.

Our friendly staff and experienced culinary team pride themselves on building personal relationships and providing authentic culinary experiences.

This menu guide has been prepared to help you plan your special events here on campus. From a simple morning break to a VIP luncheon, an elegant hors d'oeuvres reception, or a gluten-free request, these pages are filled with fresh, contemporary menu ideas. But this is only the starting point. Our Catering Team will be more than happy to prepare a custom menu for your special event. Our desire is to serve you a truly memorable meal.

We look forward to the opportunity to serve you!



... BAKED FRESH DAILY

BREAKFAST



10 guest minimum.

CLASSIC CONTINENTAL 3.45 per guest

Assortment of mini Danish, muffins, and assorted bagels. Served with cream cheese, butter, and jelly. Accompanied by coffee, decaf, tea station, ice water, and orange juice.

DELUXE CONTINENTAL 4.30 per guest

All of the items included in the Classic Continental as well as a fresh sliced fruit tray or fruit salad

HEALTHY START 7.45 per guest

Low-fat yogurt and granola with dried fruits, low-fat muffins, and choice of sliced fresh fruit or fruit salad. Also includes orange juice, ice water, coffee, decaf, and tea station.

THE PRESIDENTIAL 7.90 per guest

Scrambled eggs, quiche Lorraine, or vegetable quiche served with home fries and your choice of sausage or bacon. Accompanied by mini Danish and muffins, fresh fruit salad, coffee, decaf, tea station, ice water, and orange juice.

THE TRUSTEE 8.70 per guest

All of the items included in The Presidential as well as your choice of pancakes or French toast with syrup, butter, whipped cream, and fresh fruit toppings

Turkey bacon, turkey sausage, or Canadian bacon may be substituted for an additional .75 per guest

BREAKFAST ENHANCEMENTS



VEGETABLE QUICHE 28.00 each

Serves 8 guests

MEAT QUICHE 31.50 each

Serves 8 guests

GRANOLA BARS 1.10 each

FRUIT AND YOGURT PARFAITS 2.49 each

Please specify if you prefer buffet style or pre-made. Fresh fruit salad with granola and low-fat yogurt.

FRUIT SMOOTHIES 2.85 each

Fresh fruit blended with low-fat yogurt and orange juice for a healthy start to your day.

CHOOSE TWO

- Strawberry banana
- Wild berry
- Mango

WHOLE FRUIT .70 each

FROM THE BAKERY



BREAKFAST BREADS

1.50 per guest

MINI MUFFINS

7.85 per dozen

Served with butter

COFFEE CAKE

7.75 each

Serves 12 guests

ASSORTED MINI DANISH

8.25 per dozen

ASSORTED DOUGHNUTS

8.40 per dozen

CINNAMON ROLLS

9.50 per dozen

ASSORTED JUMBO MUFFINS

1.99 each

Served with butter

ASSORTED BAGELS

1.60 each

Served with cream cheese, butter, and jelly

LARGE CROISSANTS

15.75 per dozen

Served with butter and jelly

SCONES

18.15 per dozen

Served with butter and jelly

ASSORTED JUMBO DANISH

2.29 each



BREAK TIME



SWEET AND SALTY

4.25 per guest

Assorted cookies or brownies, bulk potato chips or pretzels, and assorted cold beverages

MEDITERRANEAN BAR

6.25 per guest

Tomato basil bruschetta, olive tapenade, and lemon herb dip served with your choice of traditional or sun-dried tomato hummus, baguettes, pita points, and assorted cold beverages

SWEET TREATS

5.25 per guest

Accompanied by hand fruit, assorted cold beverages, coffee, decaf, and tea station

CHOOSE TWO:

- Assorted cookies
- Rice Krispies Treats®
- Brownies

HEALTHY BREAK

5.40 per guest

Fruit kabobs with dip, vegetable crudité with ranch dip, assorted granola bars, and bottled water

ICE CREAM SUNDAE BAR

6.80 per guest

Vanilla and chocolate ice cream with hot fudge, warm caramel sauce, nuts, sprinkles, assorted candy toppings, whipped cream, and cherries, served with assorted cold beverages

TEA TIME

9.25 per guest

Assorted mini scones with butter and jelly, tea cookies, tea sandwiches, coffee, decaf, and assorted herbal teas

PHILLY SNACK

8.25 per guest

Minimum of 25 guests
Ice water, Philly pretzel bites, homemade cheese sauce, yellow mustard, and bottled water

À LA CARTE BREAK ITEMS



INDIVIDUAL BAGS OF CHIPS
OR PRETZELS 1.45 each

GRANOLA BARS
1.15 each

WHOLE FRUIT
.70 each

RICE KRISPIES TREATS®
9.00 per dozen

FRESHLY BAKED COOKIES
9.55 per dozen

BROWNIES OR BLONDIES
9.55 per dozen

MINIATURE CUPCAKES
13.55 per dozen

ASSORTED DESSERT BARS
12.10 per dozen

CUPCAKES
18.95 per dozen

TEA COOKIES
12.10 per dozen

MINIATURE PASTRIES
15.00 per dozen

HOMEMADE TORTILLA CHIPS
13.25
Serves 15 guests. With salsa, sour
cream, and guacamole

PHILLY PRETZEL BITES
42.50
Serves 25 guests
With homemade cheese sauce and
yellow mustard

LEMON BARS
9.75 dozen

CHEESECAKE BITES
10.50 per dozen

WHITE CHOCOLATE
PEPPERMINT BARK
1.95 each

BEVERAGES



HOT CHOCOLATE STATION 1.25 per guest
Served with marshmallows

BOTTLED JUICES 2.40 each

- Orange
- Apple
- Grape
- Cranberry

16.9 OZ. IMMACULATA LOGO WATER BOTTLE 1.60 each

ASSORTED CANNED SODAS 1.15 each

COFFEE, DECAF, AND TEA SERVICE 2.25 per guest
Add to your event for only 1.25 per guest
Add server-attended beverage station for 28.00 per hour

INFUSED WATER DISPENSER 16.25 each
Serves 30 guests

ICED WATER DISPENSER 15.75 each
Serves 30 guests

ICED TEA DISPENSER 16.75 each
Serves 30 guests

LEMONADE DISPENSER 16.75 each
Serves 30 guests



SANDWICH LUNCHEONS



All sandwich luncheons include choice of one salad, chips or pretzels, assorted cookies or brownies, and assorted cold beverages.

CHOOSE ONE SALAD:

- Traditional pasta salad
- Macaroni salad
- Garden salad with chef's choice dressings
- Mixed greens with chef's choice dressings
- Classic potato salad
- Red bliss potato and cheddar salad
- Classic coleslaw
- Tomato and cucumber salad
- Fresh sliced fruit salad
- Greek pasta salad (add .75 per guest)
- Fresh tomato and mozzarella salad (add 1.00 per guest)
- Roasted corn salad (add .75 per guest)

CLASSIC DELI BUFFET 8.05 per guest

SLICED GOURMET BREAD: Foccacia, wraps, baguettes, sliced breads

MEAT: Ham, smoked turkey, roast beef, roasted turkey

VEGETARIAN: Grilled vegetables

SALAD: Choice of tuna or chicken salad

CHEESE: American, Swiss, provolone

ETC.: Lettuce, tomatoes, onions, pickles

PRE-MADE SANDWICH BUFFET 9.05 per guest

Sandwiches served on your choice of baguette, wrap, Foccacia, or multi-grain bread

Upgrade to ciabatta or croissants for 1.50 per guest

CHOOSE THREE SANDWICHES:

- Ham & turkey club
- Ham & Swiss with basil-garlic mayonnaise
- Smoked turkey and American cheese
- Chicken salad sandwich
- Roast beef with lemon-basil mayonnaise and roasted red onions
- Roasted turkey with tomato, romaine, and chipotle mayonnaise
- Tomato and mozzarella with pesto aioli
- Herb-grilled chicken BLT

SANDWICH LUNCHEONS CONT.



SIGNATURE SANDWICHES 10.55 per guest

Sandwiches can be ordered luncheon style or individually. Individual orders include the same accompaniment options as luncheons.

HOLIDAY TURKEY

With cranberry chutney and provolone on a Kaiser bun

SMOKED TURKEY

Avocado slices and bacon in an herb wrap

BUFFALO CHICKEN WRAP

Grilled or breaded chicken tossed in spicy Buffalo wing sauce with lettuce, tomatoes, and bleu cheese dressing

CHICKEN CAESAR WRAP

Romaine lettuce and grilled chicken strips tossed with Parmesan cheese and Caesar dressing

ITALIAN CLASSIC ON CIABATTA

Salami, capicola, and provolone cheese with lettuce, tomato, and onions

TUNA OR CHICKEN SALAD ON A CROISSANT

With lettuce, tomato, and cheese

ROASTED VEGETABLES

Roasted vegetables, avocado, spring mix, and tomato

BOXED LUNCHEES



All lunches include potato chips, whole fruit, cookies or brownies, and assorted sodas or water.

THE FRESHMAN 7.95 per guest

CHOICE: Ham, turkey, roast beef, chicken salad, tuna salad, or grilled veggie

BREAD: White or wheat bread

CONDIMENTS: Cheese, lettuce, and tomatoes

THE SOPHOMORE 8.65 per guest

CHOICE: Ham, turkey, roast beef, chicken salad, tuna salad, or grilled veggie

BREAD: Upscale breads such as focaccia or ciabatta

CONDIMENTS: Cheese, lettuce, and tomatoes

THE JUNIOR 9.45 per guest

CHOICE: BLT wrap, Italian wrap, ham and Swiss wrap, chicken Caesar wrap, Buffalo chicken wrap, fresh mozzarella and tomato wrap, or hummus and roasted vegetable wrap

SIDE: Fresh fruit salad, pasta salad, potato salad, or garden salad

THE SENIOR 9.90 per guest

CHOICE: Signature sandwich (page 16)

SIDE: Fresh fruit salad, pasta salad, potato salad, or garden salad



ENTRÉE SALADS



Served individually or as a buffet with dinner rolls and butter, cookies or brownies, and choice of soda, bottled water, or iced tea.

CAESAR SALAD 7.50 per guest
Crisp romaine, Parmesan cheese, homemade croutons, and traditional Caesar dressing
Add grilled or blackened chicken for 1.75 per guest
Add shrimp for 2.55 per guest

COBB SALAD 8.40 per guest
Crisp salad greens topped with grilled chicken, avocado, tomatoes, bacon, bleu cheese, and hard boiled eggs with your choice of dressing

CHEF’S SALAD 8.40 per guest
Mixed baby greens topped with roasted turkey, ham, American cheese, Swiss cheese, hard boiled eggs, tomatoes, cucumbers, and your choice of dressing

GREEK SALAD 7.80 per guest
Artichoke hearts, Kalamata olives, red onions, and feta cheese atop fresh salad greens with Greek vinaigrette

ASIAN NOODLE SALAD 7.95 per guest
Lo mein noodles and stir-fry vegetables with a sesame soy dressing
Add chicken for 1.75 per guest
Add shrimp for 2.55 per guest

GRILLED STEAK SALAD 9.35 per guest
Baby mixed greens topped with slices of beef tenderloin, bleu cheese crumbles, sautéed mushrooms, caramelized onions, and Dijon vinaigrette

THEMED BUFFETS



Minimum 10 guests per buffet.

MEXICAN FAJITA BAR

8.75 per guest

SALAD

Roasted corn and black bean salad

ENTRÉE

- Sautéed chicken and sautéed beef
- Sautéed green peppers & onions
- Refried beans
- Spanish rice
- Shredded lettuce
-
- Shredded cheddar cheese
- Diced tomatoes
- Sour cream, guacamole, and salsa
- Flour tortillas and corn tortilla chips

DESSERT & DRINK

Assorted fresh-baked cookies, iced tea, lemonade, and ice water

ITALIAN

8.65 per guest

SALAD & SIDE

Caesar salad, baked Romano-stuffed tomatoes, garlic knots, breadsticks, or garlic bread

CHOOSE TWO ENTRÉES

Lasagna with meat sauce, vegetable lasagna, baked ziti, or eggplant Parmesan

DESSERT & DRINK

Miniature cannoli, iced tea, lemonade, and ice water

PASTA BUFFET

8.85 per guest

SALAD

Caesar or mixed green salad

CHOOSE TWO PASTAS

Spaghetti, ziti, penne, cheese tortellini, cheese ravioli, linguini, or bow tie pasta

CHOOSE TWO SAUCES

Traditional marinara, pesto, meat sauce, Alfredo, or primavera

CHOOSE TWO PROTEINS

Chicken, Italian sausage, shrimp, or tofu

SIDES

Breadsticks or garlic bread

DESSERT & DRINK

Cookies, iced tea, lemonade, and ice water

MEDITERRANEAN

9.45 per guest

GREEK SALAD

MEDITERRANEAN STUFFED CHICKEN

Stuffed with feta and spinach in a white wine lemon oregano butter sauce and topped with sautéed mushrooms

SAUTÉED ZUCCHINI

CHOOSE ONE

- Greek pasta with tomatoes, artichoke hearts, and olives
- Sun-dried tomato couscous

DESSERT & DRINK

Lemon cake, iced tea, lemonade, and ice water

Add spanakopita for 1.80 per guest

PHILLY BUFFET

8.75 per guest

GARDEN SALAD

MAKE YOUR OWN PHILLY CHEESESTEAK

Choice of steak or chicken, sautéed peppers and onions, sub rolls, provolone or American cheese sauce

SIDE

Pierogies with sour cream

DESSERT & DRINK

Homemade whoopie pies, iced tea, lemonade, and ice water



PICNICS



All picnics include choice of one salad: macaroni salad, classic potato salad, garden salad with chef’s choice of two dressings, or coleslaw. All include choice of iced tea, lemonade, and ice water.

ALL- AMERICAN PICNIC

7.45 per guest

MEAL

Hamburgers, hot dogs, garden burgers

CONDIMENTS & EXTRAS

Homemade potato chips, hot dog and hamburger rolls, American cheese, lettuce, tomatoes, onions, pickles, relish, mayonnaise, mustard, and ketchup

DESSERT

Brownies or cookies

IMMACULATA PICNIC

8.55 per guest

MEAL

Hamburgers, hot dogs, veggie burgers

ADDITIONAL

Chicken, homemade chips

CONDIMENTS & EXTRAS

Homemade potato chips, hot dog and hamburger rolls, American cheese, lettuce, tomatoes, onions, pickles, relish, mayonnaise, mustard, and ketchup

DESSERT

Fresh sliced watermelon (seasonal), brownies, or cookies

UPSCALE PICNIC

9.95 per guest

MEAL

Barbecued chicken, pulled pork, black bean burgers with pineapple salsa

ADDITIONAL

Baked beans, homemade chips, corn on the cob

CONDIMENTS & EXTRAS

Hamburger buns, Kaiser rolls, homemade potato chips, mayonnaise, mustard, and ketchup

DESSERT

Fresh sliced watermelon (seasonal), make your own seasonal berry shortcake

PICNIC ENHANCEMENTS

Upgrade your picnic salad selection to any of the following for an additional charge.

MIXED GREENS SALAD

1.00 per guest

With chef’s choice of dressings

TOMATO AND CUCUMBER SALAD

1.00 per guest

FRESH SLICED FRUIT SALAD

1.50 per guest

GREEK PASTA SALAD

1.00 per guest

TOMATO AND MOZZARELLA SALAD

1.50 per guest

ROASTED CORN SALAD

1.00 per guest

BAKED POTATO BAR

2.15 per guest

Baked potatoes with sour cream, shredded cheese, bacon bits, vegetarian chili, chives, broccoli, and butter

GRILLED CHICKEN

2.75 per guest

BBQ RIBS

4.50 per guest

BBQ CHICKEN

2.85 per guest

MARINATED GRILLED VEGETABLES

1.75 per guest

VEGETABLE KABOBS

1.75 per guest

CHICKEN KABOBS

2.00 per guest

BEEF KABOBS

2.25 per guest

BERRY SHORTCAKE BAR

1.95 per guest

MAKE YOUR OWN SHORTCAKE

2.95 per guest

Includes homemade biscuits, seasonal berries, and homemade whipped cream

PARTY PLATTERS



10 guest minimum.

CRUDITÉS WITH DIP

2.85 per guest

Served with choice of two: ranch, bleu cheese, roasted red pepper hummus, original hummus, or lemon-herb dip

FRESH SLICED FRUIT PLATTER

2.95 per guest

Served with yogurt dip
Add seasonal berries for an additional .25 per guest

GRILLED VEGETABLE ANTIPASTO

4.15 per guest

Chef's assortment of grilled seasonal vegetables

DOMESTIC CHEESE BOARD

4.25 per guest

Cheddar, Swiss, pepper jack, and provolone cheese with mustard dipping sauce, served with crackers and fruit garnish

IMPORTED CHEESE BOARD

5.15 per guest

Premium chef's assortment of cheese with dried fruits served with crackers and fruit garnish

ITALIAN ANTIPASTI PLATTER

6.85 per guest

Hot capicola, hard salami, pepperoni, prosciutto, fresh mozzarella, and tomato skewers with pesto aioli, marinated artichokes, and roasted red peppers served with rustic Italian breads

BRUSCHETTA BAR

5.65 per guest

Tomato basil bruschetta, olive tapenade, and wild mushroom mix served with baguettes

TEA SANDWICHES

2.95 per guest

An assortment of chef's choice of tea sandwiches

NACHO BAR

5.20 per guest

Homemade tortilla chips with salsa, guacamole, sour cream, warm homemade cheese sauce, and jalapeño peppers
Add diced chicken or ground beef for 1.95 per guest

WARM SPINACH AND ARTICHOKE DIP

77.50 each

Serves 25 guests. With pita toasts and crostini.

HOT CRAB AND ARTICHOKE DIP

98.00 each

Serves 25 guests. With pita toasts and crostini.

BAKED BRIE

93.00 each

Serves 25 guests. Soft Brie cheese with brown sugar and pecans, wrapped in puff pastry and served with baguettes and seasonal fruit display

FRESH FRUIT KABOBS

87.50 each

Serves 25 guests. With yogurt dip or whipped chocolate dip.

COCKTAIL MEATBALLS

1.55 per guest

Served Swedish style, BBQ, sweet and sour, or marinara

CHICKEN WINGS

Market Price

Choose from hot, mild, or BBQ, served with celery sticks and bleu cheese

HANDMADE PIZZA

12.00 each

Toppings 2.00 each

SPECIALTY PIZZA

14.00 each

- Buffalo chicken
- BBQ chicken
- Meat lover's
- Veggie

FLAT BREADS

6.25 per guest

- Caprese
Plum tomato, fresh mozzarella, fresh basil, and balsamic glaze
- BBQ Chicken
BBQ chicken, green onions, mozzarella cheese, and cheddar cheese
- Seasonal chef's choice

... INDIVIDUALLY CRAFTED

HOT HORS D'OEUVRES



Please specify if you would like stationary or passed. Minimum 10 dozen order.

CHEESE QUESADILLAS

2.15 each

SUN-DRIED TOMATO AND PARMESAN CHEESE STUFFED MUSHROOMS

2.45 each

CHICKEN QUESADILLAS

2.25 each

DIM SUM DUMPLINGS

2.25 each

Chicken, pork, vegetable, served with
soy sauce

SPANAKOPITA

2.35 each

CHICKEN SATAY

2.25 each

With sweet Thai chili sauce

SESAME CHICKEN BITES

2.35 each

With sweet Thai chili sauce

ITALIAN MEAT PINWHEELS

3.10 each

BREADED CHEESE RAVIOLI

2.45 each

With puttanesca sauce

BRAISED SHORT RIBS

2.75 each

In phyllo cups with Gorgonzola
bleu cheese

MINIATURE BEEF WELLINGTON

3.25 each

SCALLOPS WRAPPED IN BACON

3.50 each

MINIATURE CRAB CAKES

3.25 each

With lemon caper rémoulade

PIGS IN A BLANKET

2.25 each

Served with ketchup and dijon mustard

CHEESESTEAK EGGROLLS

3.05 each

Served with ketchup and
Sriracha ketchup

ITALIAN THREE CHEESE PINWHEELS

2.75 each

COLD HORS D'OEUVRES



TOMATO & MOZZARELLA SKEWERS 2.30 each

Served with pesto aioli

SWEET MELON AND BASIL OIL BRUSCHETTA 2.25 each

Served on a crispy baguette

TUSCAN TOMATO TARTS 2.25 each

Served with basil cream

VEGETABLE AND PORTOBELLO CANAPÉS 2.25 each

SMOKED SALMON PINWHEELS 2.70 each

CUCUMBER AND SHRIMP CANAPÉS 3.25 each

SHRIMP COCKTAIL Market Price



CARVING STATIONS



All carving stations include a chef's assortment of dinner rolls and a carving attendant.

ROAST TURKEY BREAST 3.55 per guest

Serves 40-50

Served with cranberry sauce and turkey gravy

HONEY GLAZED HAM 2.50 per guest

Serves 40-50

Served with a warm compote and chef's assorted gourmet mustards

ROAST TOP ROUND OF BEEF 4.50 per guest

Serves 40-50

Served with chef's assortment of gourmet mustards and horseradish sauce

ROAST TENDERLOIN OF BEEF 5.75 per guest

Serves 15-20

Served with au jus, horseradish cream sauce, and horseradish



PLATED DINNERS



25 guest minimum.

SOUP OR SALAD

CHOOSE ONE

- Mixed greens salad with choice of dressing
- Classic Caesar salad
- Fresh beet salad with crumbled goat cheese and apple cider vinaigrette
Add 1.25 per guest
- Greek salad
- Turkey and wild rice soup
- Vegetable lentil soup
- Chicken noodle soup
- Cream of broccoli soup
- Butternut squash soup

STARCHES

CHOOSE ONE

- Rice pilaf
- Basmati rice
- Couscous
- Mashed potatoes
- Garlic mashed potatoes
- Rosemary-roasted red bliss potatoes
- Baked potatoes
- Potatoes au gratin

VEGETABLES

CHOOSE ONE

- Honey-glazed carrots
- Steamed broccoli
- Ratatouille
- Seasonal vegetable medley
- Steamed asparagus (seasonal)
- Green beans

... OUR FOOD IS PERSONALLY DESIGNED BY OUR CHEFS

PLATED DINNERS CONT.



CHOOSE ONE ENTRÉE

If more than one entrée is chosen, please add an additional 2.50 per guest.

BEEF

MARINATED FLANK STEAK

19.15 per guest

Served with sautéed onions and peppers

GRILLED NEW YORK STRIP STEAK

23.55 per guest

Served with béarnaise sauce

FILET MIGNON

26.25 per guest

Served with a Cabernet demi-glace

BEEF SHORT RIBS

26.25 per guest

Served with a rosemary Cabernet beef reduction

POULTRY

CHICKEN PROVENÇAL

16.00 per guest

Sautéed chicken breast with artichoke hearts, tomatoes, and garlic, served in a white wine cream sauce

TURKEY ROULADE

16.00 per guest

Traditional homemade stuffing wrapped in a roasted turkey breast and topped with an apple cider sauce

STUFFED CHICKEN GORGONZOLA

16.00 per guest

Boneless breast of chicken stuffed with spinach, Gorgonzola cheese, and tomatoes, then baked in a light cream sauce

SAUTÉED CHICKEN BREAST

TOPPED WITH CRAB MEAT

16.75 per guest

Served with a classic velouté sauce

PORK

PARMESAN PORK CUTLETS

16.15 per guest

Sautéed and served with a tomato basil sauce and Parmesan cheese

ROAST PORK LOIN

16.20 per guest

Served with a rosemary-orange sauce

FISH

MEDITERRANEAN TILAPIA

15.75 per guest

Broiled tilapia topped with spinach, feta cheese, and Kalamata olives

HERB-CRUSTED SALMON

18.65 per guest

Served with dill cream sauce

LEMON-BROILED FLOUNDER PINWHEELS

18.40 per guest

VEGETARIAN/VEGAN

GRILLED EGGPLANT STACKS

13.45 per guest

With tomato and fresh basil with a tomato coulis

PARMESAN RISOTTO CAKES

14.25 per guest

Served with fresh chives

WILD MUSHROOM RAVIOLI

14.25 per guest

Served with a sun-dried tomato and Parmesan Alfredo sauce

Additional vegan and Allergy free options available upon request.



BUFFETS



25 guest minimum.

GOLD BUFFET 16.95 per guest

All prices have choice of one salad, one vegetarian, and one protein entrée, served with rolls, butter, ice water, and coffee service.

CHOOSE ONE SALAD

- Mixed greens salad with vegetables
- Caesar salad
- Spinach salad with mandarin oranges and poppy seed dressing

STARCHES

- Rice pilaf
- Jasmine rice
- Couscous
- Mashed potatoes
- Garlic mashed potatoes
- Rosemary-roasted red bliss potatoes
- Baked potatoes
- Potatoes au gratin

VEGETABLES

- Honey-glazed carrots
- Steamed broccoli
- Ratatouille
- Seasonal vegetable medley
- Green beans amandine
- Zucchini and squash
- Succotash

BUFFETS CONT.



CHOOSE ONE PROTEIN

BEEF

LASAGNA WITH MEAT SAUCE
Classic lasagna with our homemade meat sauce

ROASTED FLANK STEAK
Sautéed with a tarragon mushroom sauce

SLICED ROAST BEEF
Served with au jus and horseradish cream sauce

BEEF SHORTRIBS
Tender braised beef with Mushrooms in a rosemary Cabernet sauce

FISH

CHARDONNAY POACHED SALMON
Served with a dill cream

BAKED COD
Served with a lemon chive sauce

BROILED TILAPIA
Served with diced tomatoes in a Creole sauce

POULTRY

TUSCAN CHICKEN
Stuffed with spinach and sun-dried tomatoes, then topped with Asiago cheese and served with a basil beurre blanc

POULTRY CONT.

CHICKEN PICCATA
Served with capers and a lemon butter sauce

ROASTED TURKEY
Served with an herb and shallot glaze

CHICKEN MARSALA
Sautéed chicken in a Marsala mushroom wine sauce

LEMON ARTICHOKE CHICKEN
Sautéed chicken in white wine butter sauce with artichokes and tomatoes

CHOOSE ONE VEGETARIAN

BAKED ZITI MARINARA
Made with our homemade marinara sauce and a blend of Italian cheeses

PENNE PASTA
Served with sun-dried tomatoes and artichoke hearts in a white wine sauce

BAKED PORTABELLA FLORENTINE *Vegan*
Spinach-stuffed portobello mushrooms served with spinach garlic tomatoes and bread crumbs

BAKED PENNE ALFREDO
Made with our homemade Alfredo sauce and Asiago cheese

PLATINUM BUFFET *18.50 per guest*

All prices have choice of one salad, one vegetarian, and one protein entrée, served with rolls, butter, ice water, and coffee service

CHOOSE ONE SALAD:

- Mixed green salad with vegetables
- Caesar salad
- Spinach salad with mandarin oranges and poppy seed dressing

STARCHES:

- Rice pilaf
- Jasmine rice
- Couscous
- Mashed potatoes
- Garlic mashed potatoes
- Rosemary-roasted red bliss potatoes
- Baked potatoes
- Potatoes au gratin

VEGETABLES:

- Honey-glazed carrots
- Steamed broccoli
- Ratatouille
- Seasonal vegetable medley
- Green beans amandine
- Zucchini and squash
- Succotash

BUFFETS CONT.



CHOOSE ONE PROTEIN

BEEF

GRILLED TENDERLOIN BEEF MEDALLIONS
Served with a wild mushroom demi-glaze

CHIMICHURRI MARINATED BEEF TENDERLOIN
Argentinean-style beef tenderloin served with black bean corn relish

ROAST PRIME RIB
Served with au jus

ROAST TOP ROUND OF BEEF
Served with a Merlot demi-glaze

POULTRY

CHAMPAGNE CHICKEN
Grilled chicken breast finished with red grapes and tarragon sauce

PARMESAN AND PANKO-CRUSTED CHICKEN
Hand-battered chicken breast with panko bread crumbs and Parmesan

STUFFED CHICKEN BREAST
Stuffed with spinach and Gorgonzola cheese

HERB AND MUSTARD TURKEY ROULADE
Served with green onion gravy

FISH

SHRIMP SCAMPI
Served with chef's choice pasta

BROILED SALMON
Served with black and white sesame seeds and a soy ginger glaze

POACHED TILAPIA
Served with a dilled lemon butter sauce, artichokes, and tomatoes

MUSSELS FRA DIAVOLO
Mussels in a spicy marinara sauce with chef's choice pasta

PORK

PORK ROULADE
Herb-crusted center pork with roasted garlic, red pepper pesto, and baby spinach, finished with au jus

GARLIC AND ROSEMARY PORK LOIN
Served with a hard cider glaze

MAPLE CHIPOTLE GLAZED PORK
Maple chipotle-glazed pork tenderloin with a fresh mango chutney

CHOOSE ONE VEGETARIAN

PASTA ROULADE
Served with a tomato basil cream sauce

GORGONZOLA PASTA
Rotini pasta with creamy Gorgonzola and fresh tomatoes

ITALIAN TOMATO AND SQUASH BAKE
With fresh herbs





... ALL OUR DISHES ARE MADE FROM SCRATCH

FROM THE BAKERY



For Plated and Buffet menus.

CARROT CAKE

ANGEL FOOD CAKE

CHOCOLATE BROWNIES
OR BLONDIES

APPLE OR PEACH CRISP

VANILLA OR CHOCOLATE CAKE
WITH MOUSSE FILLING

Vanilla, chocolate, peanut butter, or
Bavarian mousse

STRAWBERRY SHORTCAKE

TRADITIONAL CHEESECAKE

Plain, chocolate chip, hazelnut, or cherry

BOSTON CREAM PIE

APPLE PIE

CHERRY PIE

FRESH FRUIT TART

UPSCALE DESSERTS

Additional charges will apply.

- Dessert shooters
- Berry trifle
- Crème brûlée
- Assorted cannoli
- Assorted cream puffs
- Petit fours
- Chocolate-covered strawberries
- Mini eclairs

SHEET CAKES

½ SHEET CAKE, SINGLE LAYER 36.25

Serves approximately 25 guests

½ SHEET CAKE, DOUBLE LAYER 48.00

Serves approximately 35 guests

FULL SHEET CAKE, SINGLE LAYER 56.00

Serves approximately 50-60 guests

FULL SHEET CAKE, DOUBLE LAYER 70.50

Serves approximately 75 guests

Additional charges may apply for
specific requests. Please contact dining
services for full list of fees.

CATERING GUIDELINES



TYPES OF SERVICE

SERVED

All courses are served at your table. Depending on the time constraints of your event, the salad and/or dessert courses can be pre-set. Pricing is based on a single entrée selection. Servers and Bartenders are available upon request. Pricing will vary per request.

BUFFET

This style of service offers a variety of menu choices. Quantities of food prepared will adequately serve the number of guaranteed guests. This, however, does not imply all-you-can-eat. Buffets for less than 25 people may incur an additional charge. A buffet is suggested when the following may occur: guests arriving at different times, physical layout of the room, mixed crowd requiring a varied menu, lack of facilities to serve formally, or a more informal style of event.

PICKUP SERVICE

Carryout service can be arranged for items you may wish to pick up from Dining Services. You are responsible for the prompt return of any equipment that has been used at your event. Your account will be charged for any equipment that has been damaged or is not returned within two business days.

SERVICEWARE

BASIC

Black plastic plates, bowls, silverware, eco-friendly coffee cups, and plastic beverage cups included in price.

MASTERPIECE & REFLECTIONWARE 1.50 per guest

Upscale plasticware to add a refined touch to your event.

CHINA & GLASSWARE

Contact catering for pricing. Biodegradable and other compostable options available. Please contact catering for pricing.

TIMEFRAME

We kindly request all reservations, food orders, and linen services be placed with us 2 weeks prior to the requested date to ensure timeliness of your event.



