

2024-2025

# Catering menu



IMMACULATA  
UNIVERSITY

# TABLE OF CONTENTS



INTRODUCTION .....	3
BREAKFAST .....	4
BREAKFAST ENHANCEMENTS .....	5
BREAKFAST BAKERY .....	6
BREAK TIME .....	7
À LA CARTE BREAK ITEMS .....	8
BEVERAGES .....	9
SANDWICH LUNCHEONS .....	10-11
BOXED LUNCHESES .....	12
ENTRÉE SALADS .....	13
THEMED BUFFETS .....	14-15
PICNICS .....	16-17
PARTY PLATTERS .....	18-19
HOT HORS D'OEUVRES .....	20
COLD HORS D'OEUVRES .....	21
PLATED DINNERS .....	22-24
BUFFETS .....	25-29
FROM THE BAKERY .....	30
CATERING GUIDELINES .....	31



# 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!



# BREAKFAST



10 guest minimum.

## CLASSIC CONTINENTAL

3.65 per guest

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

## DELUXE CONTINENTAL

4.50 per guest

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

Add berries for an additional  
1.50 per guest

## DESIGN YOUR OWN 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 roasted breakfast potatoes 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, Canadian bacon, sausage roll, or scrapple may be substituted for an additional .99 per guest



# BREAKFAST ENHANCEMENTS



## QUICHE 28.00 each

8 Slices. Select cheese and up to three vegetable fillings

Add meat fillings for an additional 3.50

## GRANOLA BARS

1.10 each

## FRUIT AND YOGURT PARFAITS

3.99 each

Layered yogurt with berries and granola

## WHOLE FRUIT .85 each



# BREAKFAST BAKERY



## BREAKFAST BREADS

1.75 per guest

Served with butter

## ASSORTED MINI MUFFINS

7.85 per dozen

## STUESEL COFFEE CAKE

9.00 each

Serves 12 guests

## ASSORTED MINI DANISH

8.25 per dozen

## GLAZED CINNAMON ROLLS

9.50 per dozen

## ASSORTED JUMBO MUFFINS

2.25 each

Served with butter

## ASSORTED SMALL BAGELS

1.60 each

Served with cream cheese, butter,  
and jelly

## LARGE CROISSANTS

15.75 per dozen

Served with butter and jelly

## ASSORTED MINI SCONES

12.00 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

## HEALTHY BREAK

5.75 per guest

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

## BRUSCHETTA BAR

6.75 per guest

Tomato basil, olive tapenade, and caramelized wild mushrooms served with house crostini, pita chips, and assorted cold beverages

## ICE CREAM SUNDAE BAR

7.75 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

## PHILLY SNACK

8.25 per guest

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

## NACHO BAR

5.50 per guest

House-made tortilla chips, salsa, sour cream, jalapeños, and cheese sauce

Add guacamole for an additional 1.00 per guest

Add diced grilled chicken or seasoned Ground Beef for an additional 1.95 per guest



# À LA CARTE BREAK ITEMS



INDIVIDUAL BAGS OF CHIPS  
OR PRETZELS 1.45 each

RICE KRISPIES TREATS®  
9.00 per dozen  
Original or chocolate

FRESHLY BAKED COOKIES  
10.25 per dozen  
Ask about our seasonal specialty cookie!

MINIATURE CUPCAKES  
13.55 per dozen

BROWNIE, BLONDIE, COOKIE,  
OR LEMON BARS  
12.10 per dozen

CUPCAKES  
18.95 per dozen  
Vanilla, chocolate, funfetti, or assorted

TEA COOKIES  
12.10 per dozen

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

CHEESECAKE BITES  
10.50 per dozen



# BEVERAGES



## HOT CHOCOLATE STATION

2.25 per guest

Served with marshmallows

## BOTTLED JUICES

2.50 each

- Orange
- Apple
- Grape
- Cranberry

## ASSORTED CANNED SODAS

1.25 each

## COFFEE, DECAF, AND TEA SERVICE

2.25 per guest

Add to your event for 1.25 per guest

Add server-attended beverage station  
for 28.00 per hour

## INFUSED WATER DISPENSER

16.25 each

Serves 30 guests

Standard flavors: Citrus, mixed berry,  
mint, or cucumber. Ask about specialty  
flavors and prices!

## ICED WATER DISPENSER

15.75 each

Serves 30 guests

## ICED TEA DISPENSER

16.75 each

Serves 30 guests

Sweetened or unsweetened

## 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, water and choice of iced tea or lemonade. Add canned soda for an additional .55 per guest.

## CHOOSE ONE SALAD:

- Traditional pasta salad
- Macaroni salad
- Garden salad with chef's choice of dressings
- Mixed greens with chef's choice of 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)

## CLASSIC SANDWICH BUFFET 9.55 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
- Roasted turkey with tomato, romaine, and chipotle mayonnaise
- Tomato and mozzarella with pesto aioli
- Herb-grilled chicken with lettuce and tomato



# SANDWICH LUNCHEONS CONT.



## SIGNATURE SANDWICHES 10.99 per guest

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

### ROAST BEEF

On ciabatta with caramelized onions, cheddar, and horseradish sauce

### 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 LUNCHES



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

## THE FRESHMAN 8.50 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 9.55 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 9.99 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 10.99 per guest

CHOICE: Signature sandwich (page 11)

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

9.25 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

9.15 per guest

### CHOOSE TWO

Caesar salad, 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

9.35 per guest

### SALAD

Caesar or mixed greens 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

### CHOOSE ONE SIDE

Breadsticks or garlic bread

### DESSERT & DRINK

Cookies, iced tea, lemonade, and ice water

# THEMED BUFFETS CONT.



Minimum 10 guests per buffet.

## MEDITERRANEAN

10.35 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

9.25 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





# PICNIC PACKAGES



All picnics include choice of one salad: Macaroni salad, classic potato salad, or coleslaw, and choice of iced tea or lemonade and ice water.

## ALL AMERICAN PICNIC

8.25 per guest

Hamburgers, hot dogs, and veggie burgers with rolls, chips, American cheese, LTO trays, relish trays, condiments, and brownies or cookies

## IMMACULATA BBQ

10.95 per guest

BBQ grilled chicken breast, pulled pork, and black bean burgers with rolls, baked beans, chips, corn on the cob, LTO trays, relish trays, BBQ sauce, and fresh sliced seasonal melon, or berry shortcake bar





# PICNICS CONT.



## 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

### BAKED POTATO BAR

2.25 per guest

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

### BBQ RIBS

Market Price per rack

### BBQ GRILLED CHICKEN BREAST

2.85 per piece

### MARINATED GRILLED VEGETABLES

1.75 per guest

### VEGETABLE KABOBS

1.75 per kabob

### CHICKEN KABOBS

2.00 per kabob

### BEEF KABOBS

2.25 per kabob

### MAKE YOUR OWN SHORTCAKE

2.95 per guest

Includes homemade biscuits, seasonal berries, and homemade whipped cream

# GRAZING BOARDS



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

2.95 per guest

Served with yogurt dip

Add seasonal berries for an additional .35 per guest

## GRILLED, MARINATED VEGETABLES

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

## PIATTO ANTIPASTO

7.25 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

## MIGHTY MAC CHARCUTERIE DISPLAY

9.50 per guest

Assorted hard and soft cheeses, cured meats, olives, pickled vegetables, fruit, crackers, and crostinis built to meet your event needs. Served with a selection of dips, mustards, and spreads.

## FRESH FRUIT KABOBS

4.75 per guest

With yogurt dip or whipped chocolate dip

# HOT DISPLAY PIECES



Priced per order. Please see descriptions for amounts.

## CHEESY BAKED SPINACH DIP

45.00 each

Serves 25 guests. With pita toasts and crostini.

## BUFFALO CHICKEN CHEESE DIP

55.00 each

Serves 25 guests. With pita toasts and tortilla chips.

## 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

## COCKTAIL MEATBALLS

14.00 per 25

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

## CHICKEN WINGS

Market Price per dozen

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

## HANDMADE PIZZA

12.00 each

Toppings 2.00 each

Add pepperoni, sausage, bacon, onion, peppers, or mushrooms for an additional 2.00 each

## SPECIALTY PIZZA

14.00 each

- Buffalo chicken
- BBQ chicken
- Meat lover's
- Veggie
- Chicken bacon ranch

## FLAT BREADS

7.50 each

- **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**
- **Carmelized Mushroom and Onion**



# HOT HORS D'OEUVRES



Priced per 1 dozen with a minimum order of 2 dozen. Please specify stationed or passed.

## SUN-DRIED TOMATO AND PARMESAN CHEESE STUFFED MUSHROOMS

18.50 per dozen

## FRIED POTSTICKERS

16.00 per dozen

Chicken, pork, or vegetable served with soy-scallion dipping sauce

## SPANAKOPITA

23.00 per dozen

## CHICKEN SATAY

19.75 per dozen

With sweet Thai chili sauce

## BREADED CHEESE RAVIOLI

24.00 per dozen

Served with arrabbiata sauce

## SHORT RIB PHYLLO CUPS

27.50 per dozen

With caramelized onions and crumbled Gorgonzola

## MINIATURE BEEF WELLINGTON

38.00 per dozen

Served with creamy Dijon dipping sauce

## SCALLOPS WRAPPED IN BACON

40.00 per dozen

## MINIATURE CRAB CAKES

Market Price per dozen

With lemon caper rémoulade

## PIGS IN A BLANKET

18.00 per dozen

Served with two kinds of mustard

## CHEESESTEAK EGGROLLS

36.00 per dozen

Served with ketchup and Sriracha ketchup

# COLD HORS D'OEUVRES



Priced per 1 dozen with a minimum order of 2 dozen. Please specify stationed or passed.

## TOMATO & MOZZARELLA SKEWERS

18.00 per dozen

Served with pesto aioli

## ANTIPASTO SKEWERS

24.00 per dozen

Salami, pepperoni, mozzarella, and pickled vegetables

## CURRY CHICKEN PHYLLO CUPS

22.00 per dozen

Filled with curried chicken salad, grapes, and herbs

## BLISTERED TOMATO TOAST

22.00 per dozen

Served on whipped ricotta with olive oil and garlic

## SMOKED SALMON PINWHEELS

28.00 per dozen

## CUCUMBER AND SHRIMP CANAPÉS

25.75 per dozen

## SHRIMP COCKTAIL

Market Price per dozen



# PLATED DINNERS



25 guest minimum.

## SOUP OR SALAD

### CHOOSE ONE

- Mixed greens salad with choice of dressing
- Classic Caesar salad
- Greek salad
- Fresh beet salad with crumbled goat cheese and apple cider vinaigrette  
Add 1.25 per guest
- Iceberg wedge with bacon and bleu cheese Add 1.25 per guest
- Regular or vegetarian soups du jour available. Custom soup price based on selection.

## STARCHES

### CHOOSE ONE

- Rice pilaf
- Basmati rice
- Couscous
- Mashed potatoes
- Garlic mashed potatoes
- Rosemary-roasted red bliss potatoes
- Baked potatoes
- Whipped sweet potatoes with brown butter

## VEGETABLES

### CHOOSE ONE

- Honey-glazed carrots
- Steamed broccoli
- Ratatouille
- Seasonal vegetable medley
- Steamed asparagus (seasonal)
- Green beans
- Roasted Brussels sprouts with balsamic drizzle



# PLATED DINNERS CONT.



25 guest minimum.

## CHOOSE ONE ENTRÉE

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

### BEEF

#### MARINATED FLANK STEAK

19.75 per guest

Served with sautéed onions and peppers  
served chimmichurri style

#### GRILLED NEW YORK STRIP STEAK

Market Price

Served with béarnaise sauce

#### FILET MIGNON

Market Price

Served with a Cabernet demi-glace

#### BEEF SHORT RIBS

Market Price

Served with soy-ginger glaze

#### SLICED BRISKET

Market Price

Braised with aromatics and red wine

### 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

16.50 per guest

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

#### CHICKEN CHESAPEAKE

19.75 per guest

Topped with Crab Imperial and a rich  
cream sauce

# PLATED DINNERS CONT.



25 guest minimum.

## PORK

### PARMESAN PORK CUTLETS

16.15 per guest

Sautéed and served with a tomato basil sauce and Parmesan cheese

### ROAST PORK LOIN

16.50 per guest

Herb-crusted and served with a rich mushroom gravy

## SEAFOOD

### PAN SEARED COD

17.75 per guest

Served with a white wine, tomato-basil sauce

### BROILED SALMON

19.00 per guest

Glazed with Honey Garlic Sauce

### MARYLAND STYLE CRAB CAKES

Market Price

Served with a classic remoulade

## VEGETARIAN/VEGAN

### GRILLED EGGPLANT STACKS

13.75 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

### CAULIFLOWER AND CHICKPEA CURRY

14.00 per guest

Served over Jasmine rice

### CRISPY FRIED TOFU

13.75 per guest

With scallions and ginger-soy drizzle

*Additional vegan and allergy-free options available upon request.*

# BUFFETS



25 guest minimum.

## GOLD BUFFET 17.50 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 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
- Whipped sweet potatoes
- Potatoes au gratin

### VEGETABLES

- Honey-glazed carrots
- Steamed broccoli
- Ratatouille
- Seasonal vegetable medley
- Garlic haricot vert
- Zucchini and squash
- Succotash





# BUFFETS CONT.



## CHOOSE ONE PROTEIN

### BEEF

#### LASAGNA WITH MEAT SAUCE

Classic lasagna with our homemade meat sauce

#### LONDON BROIL

Finished with a rich mushroom sauce

#### SLICED ROAST BEEF

Served with au jus and horseradish cream sauce

### SEAFOOD

#### LINGUINE ALA VONGOLE

Clams sautéed with lemon, garlic, and white wine and tossed with al dente pasta

#### BAKED COD

Served with a lemon chive sauce

#### SEAFOOD COUVILLON

Shrimp and fish stewed in a hearty creole tomato broth

### POULTRY

#### BRUSCHETTA CHICKEN

Topped with fresh tomatoes, onions, and basil with a balsamic drizzle

### 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

#### HERB AND OLIVE OIL CHICKEN

Marinated and grilled to perfection

## 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

#### CAULIFLOWER AND CHICKPEA CURRY

Slow simmered with warm Indian spices

# BUFFETS CONT.



## PLATINUM BUFFET 19.50 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
- Whipped sweet potatoes
- Potatoes au gratin

### VEGETABLES:

- Honey-glazed carrots
- Steamed broccoli
- Ratatouille
- Seasonal vegetable medley
- Garlic haricot verts
- Zucchini and squash
- Succotash



# BUFFETS CONT.



## CHOOSE ONE PROTEIN

### BEEF

#### GRILLED BEEF SIRLOIN

Served with a wild mushroom demi-glaze

#### SWEET AND SOUR BRISKET

Cooked low and slow in its own sauce until mouth watering tender

#### 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

### SEAFOOD

#### SHRIMP SCAMPI

Served with chef's choice pasta

#### BROILED SALMON

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

#### TROPICAL MAHI MAHI

Grilled with a zesty citrus seasoning and served with fresh pineapple salsa

#### MUSSELS FRA DIAVOLO

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

### PORK

#### SMOTHERED PORK CHOPS

Center cut chops, seasoned, seared, and smothered with gravy Cajun style

#### 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



# BUFFETS CONT.



## CHOOSE ONE VEGETARIAN

### EGGPLANT ROLLATINI

Served with a tomato basil cream sauce

### GORGONZOLA PASTA

Rotini pasta with creamy Gorgonzola and fresh tomatoes

### VEGETABLE LASAGNA

Seasonal vegetables with ricotta and mascarpone baked with a rich tomato sauce

### TOFU TIKKA MASALA

Marinated tofu, onions, and peppers in a rich masala broth



# 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

Our bake shop uses equipment that may process items containing peanuts, tree nuts, dairy, eggs, sesame, and gluten.

# CATERING GUIDELINES



## TYPES OF SERVICE

### FORMAL

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

Disposable plates, bowls, utensils, hot and cold cups included in all pricing.

### MASTERPIECE & REFLECTIONWARE 1.50 per guest

Upscale plasticware to add a refined touch to your event.

### CHINA & GLASSWARE

These are available for in house events upon request and out of house for a small fee.



# CATERING GUIDELINES CONT.



## SERVICEWARE CONT.

### LINENS

Immaculata Catering partners with two vendors for most of your linen needs. Our basic (low cost) vendor is Arway Linen Service, which has a basic selection of colors and sizes in stock, and which may show wear or flaws in some materials. Our higher end service is Choice linens. They have a greater selection of colors, prints, styles, and sizes and considerably newer stock, but come with a slightly higher cost per linen.

### LINEN SIZING CHART

LINEN SIZE	FIT ON TABLE
60" x 120"	Lap-length on 6' & 8' long table
90" x 132"	Floor-length on 6' long table
90" x 156"	Floor-length on 8' long table
90" Round	Lap-length on 60" round table
108" Round	Floor-length on 48" round table, lap-length on 72" round table
120" Round	Floor-length on 60" round table, 30" round, 42" tall bistro table
132" Round	Floor-length on 72" round table
13" x 108" Runner	Decorative table runner
54" x 54" Square	Overlay (call for color & quantity)
60" x 60" Square	Overlay (call for color & quantity)
72" x 72" Square	Overlay (call for color & quantity)
84" x 84" Square	Overlay (call for color & quantity)
90" x 90" Square	Overlay (call for color & quantity)
20" x 20" Napkin	Napkin (call for color & quantity)

## 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.