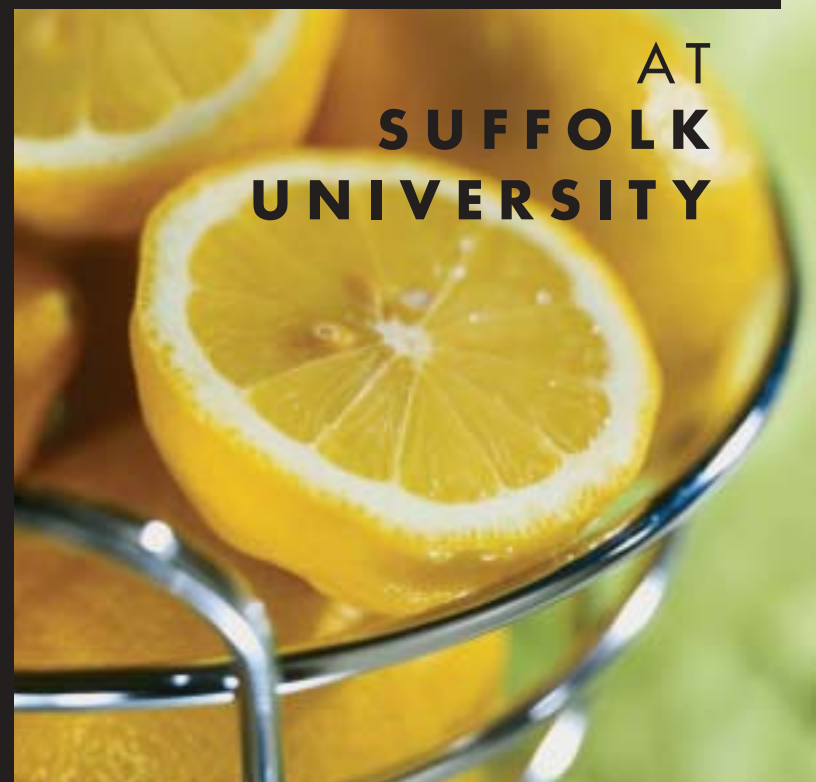




C A T E

R I N G



AT
**SUFFOLK
UNIVERSITY**

Suffolk University Catering 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 and a wide range of resources available from our international network.

As a catering service, our main function is Food! Our trained, professional staff is dedicated to providing the highest level of catering services. The quality of your food, however, does not rest upon the chefs alone. Every member of the Catering Department receives monthly training on food and beverage services, as well as day-to-day experience on the job.

This guide 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 your guests with an unforgettable experience.

We look forward to the opportunity to work with you!





A GREAT START

SUNRISE BREAKFAST (5 Person Minimum)

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include freshly brewed coffee, decaffeinated and hot tea.

EARLY RISER

An assorted pastry basket of danish and muffins, and a bottled juice assortment of orange, apple and cranberry.

EYE OPENER

An assorted pastry basket of danish, bagels and muffins. A bottled juice assortment of orange, apple and cranberry served with an assortment of fresh seasonal cut fruit.

SUNRISE START

An assortment of bagels and scones with accompaniments of fruit yogurt and granola, and a bottled juice assortment of orange, apple and cranberry served with an assortment of fresh seasonal cut fruit.

MORNING BREAKS A LA CARTE

Cereal with milk
Seasonal fresh fruit salad
Seasonal whole fresh fruit
Seasonal fresh cut fruit

Please see our Catering Director about our Famous
Cooked to Order Omelet Bar or Create a Breakfast Buffet

B R E A K F A S T



A GREAT START

SUNRISE BREAKFAST

The following items can be added on to any of the breakfast menus to create a customized menu for any occasion.

ENTRÉES

- Ham and potato frittata
- Cereal with milk
- Yogurt with granola
- Assorted seasonal sliced fruit
- Scrambled eggs
- Bacon
- Sausage links
- Lox and condiments
- French toast
- Waffles
- Pancakes
- Home fried potatoes

BEVERAGES, PER PERSON

- Assorted canned soft drinks
- Assorted bottled juices
- Bottled water
- Fresh brewed coffee
- Fresh brewed decaffeinated coffee
- Hot water for tea (includes decaffeinated)
- Hot cocoa
- Fresh squeezed orange juice
- Milk 10 oz.
- Bottled iced tea
- Sports drinks

BAKERY A LA CARTE, PER PERSON

- Assorted bagels with condiments
- Croissants
- Pastry
- Assorted scones
- Tea breads
- Biscotti
- Assorted muffins

B R E A K F A S T



LUNCH TIME

EXPRESS LUNCHES: (5 GUEST MINIMUM)

Our signature specialty sandwiches can be prepared to suit your event. Limited time for a lunch? They can be preset along with beverages and dessert to keep your program running on time.

ALBUQUERQUE CHICKEN

Chicken sandwich with a southwest flair served with condiments and potato chips.

BISTRO GRILL

Grilled herb chicken breast with melted mozzarella and pesto mayonnaise on focaccia bread with condiments and potato chips.

GRILLED VEGETABLE BAGUETTE

Grilled vegetables with fontina cheese on a baguette with condiments and potato chips.

GRILLED PORTOBELLO ON FOCACCIA

Grilled portobello mushroom sandwich with provolone cheese served with condiments and potato chips.

SWEET BEEF

Roast beef with caramelized onion and dijon mayonnaise on a baguette served with condiments and potato chips.

ITALIAN PANINI

Salami, ham, provolone and roasted red peppers on a french roll with garlic mayonnaise served with condiments and potato chips.

TURKEY CHEDDAR WRAP

Turkey and cheddar with horseradish cream cheese on a flour tortilla, served with condiments and potato chips.

PICNIC LUNCH

Assorted deli sandwiches on a roll, tortilla wrap or your choice of sliced bread, featuring tuna, roast turkey breast, ham and swiss, condiments, potato chips, potato or pasta salad, cookies or brownies and a soda or bottled water.

EXPRESS LUNCHES



LUNCHEON SALADS

LUNCHEON SALADS: (5 GUEST MINIMUM)

Our signature specialty salads can be prepared to suit your event. Limited time for a luncheon? They can be pre-set along with beverages and dessert to keep your program on time. If you're planning a more formal luncheon, let us serve you in style. All luncheon salads include a dinner roll and butter.

CHEF SALAD

A bed of mixed greens with julienne ham and turkey, cheddar cheese, hard boiled egg and served with honey mustard dressing.

COBB SALAD

A bed of mixed greens with smoked turkey, avocado, egg, bacon and crumbled blue cheese served with blue cheese dressing.

CAESAR SALAD

Fresh cut romaine lettuce with shredded parmesan cheese, focaccia croutons and Caesar dressing.

* Add grilled balsamic chicken breast

* Add beef strips

FRUIT AND COTTAGE CHEESE

Red seedless grapes, wedges of apples and oranges, and sliced cantaloupe served with cottage cheese.

CHICKEN FAJITA SALAD

Fresh mixed greens, marinated sliced chicken breast, vegetables, tomatoes, shredded cheddar cheese and fried tri-color tortilla chips served with ranch dressing.

THAI BEEF AND NOODLE JAZZ SALAD

Lime marinated beef tossed with Lo Mein noodles, Chinese cabbage, fresh spinach, basil, mint and peanuts over a bed of baby greens and served with Thai dressing.

VEGETARIAN HUMMUS PLATE

A traditional Hummus served with black olives, carrot and celery sticks and pita wedges.

BIG GREEK SALAD

Crisp mixed greens with Tabbouleh, roasted red pepper, crumbled feta cheese and falafel. Served with pita bread.

GARDEN SALAD

Baby greens with tomato and cucumber served with your choice of dressing on the side.

LUNCHEON SALADS



B O U N T I F U L B U F F E T S

SPECIALTY BUFFETS: (15 GUEST MINIMUM)

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

SLICERS DELI BUFFET

Sliced roast beef, ham, turkey, american, swiss and provolone accompanied by assorted breads and rolls, tomato, pickles, onion, condiments, potato chips, a cookies or brownie and a soda or bottled water.

OPTIONS

(please select one salad)

- Pasta salad, potato salad, garden salad or caesar salad

SALAD BUFFET

Seafood salad, chicken salad, tuna salad, egg salad and tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons with a choice of two salad dressings, accompanied by assorted breads and rolls, lettuce, tomato, pickles and onion, condiments, potato chips, a cookie or brownie and a soda or bottled water.

CAESAR BAR

Romaine lettuce tossed with parmesan cheese, croutons, and caesar dressing served with rolls and butter, a cookie or brownie and a soda or bottled water.

OPTIONS:

- Add grilled chicken, grilled steak, grilled shrimp or grilled salmon

ROMA ITALIAN

Mixed green salad with italian dressing and antipasto. A choice of two kinds of pasta with marinara sauce. Served with breadsticks, butter, shredded parmesan cheese, cookies and a soda or bottled water.

OPTIONS:

Choose two of the following: penne, tri-color rotini, or rigatoni

- Add alfredo sauce, meat sauce, or pesto sauce
- Add eggplant parmesan, chicken cacciatore or cheese ravioli

B U F F E T S



M O V A B L E F E A S T S

MOVABLE FEASTS: (10 GUEST MINIMUM)

The following feasts have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

PIZZA

Whole cheese pizza

- Additional toppings:
 - pepperoni
 - sausage
 - meatballs
 - grilled chicken
 - ham
 - red and green peppers
 - red onion
 - mushrooms
 - olives
 - roasted red peppers
 - broccoli
 - spinach
 - jalapeno peppers
 - garlic
 - pineapple

HOLIDAY DINNER

Tossed garden salad with lettuce mix, tomatoes, cucumbers, red onions and served with your choice of two dressings.

Roasted turkey with whipped potatoes, gravy, country stuffing, corn, cranberry sauce, rolls and butter.

FAJITA BAR

Choice of chicken, beef, shrimp or vegetable fajitas served with warm flour tortillas, spanish rice and traditional toppings.

CLASSIC SOUPS - PER PERSON

- New England clam chowder
- Chicken noodle
- Roasted vegetable
- Manhattan clam chowder
- Beef barley
- Cream of broccoli

WINGS AND THINGS

Buffalo wings with blue cheese dressing, celery sticks and carrot sticks, a choice of two pizzas and caesar salad.

C L A S S I C S



MOVABLE FEASTS

MOVABLE FEASTS: (CONTINUED) (10 GUEST MINIMUM)

The following feasts have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening. Each feast is served buffet style and includes rolls and butter.

FRIED CHICKEN

Crispy fried chicken served with roasted garlic mashed potatoes and corn.

CHICKEN PARMESAN

This classic dish comes with pasta tossed with butter and garlic, and is served with a medley of roasted vegetables.

TERIYAKI CHICKEN

Boneless grilled chicken breast marinated in our teriyaki sauce and served with jasmine rice and broccoli.

STIR FRY

Your choice of beef or chicken stir fried with fresh veggies and served with your choice of jasmine rice or lo-mein noodles accompanied by sesame broccoli.

LONDON BROIL

Flank steak with our house marinade and served with an herbed beef reduction, accompanied by horseradish mashed potatoes, and a medley of roasted vegetables.

BAKED COD

Fresh baked cod fillets with garlic parsley butter, steamed red bliss potatoes and fresh asparagus.

FRESH SALMON

Grilled or poached salmon topped with a tarragon beurre blanc served with a medley of herbed fresh vegetables and roasted red bliss potatoes.

HONEY GLAZED SALMON

Fresh salmon with our soy honey glaze served with baby bok choy and jasmine rice.

C L A S S I C S



CULINARY CLASSICS

For an event that requires a more formal atmosphere we suggest a served meal. Each menu item includes fresh baked rolls and butter.

BEEF

STRIP STEAK

Grilled NY strip steak with a wild mushroom demi glace, served with gorgonzola mashed potatoes and buttered green beans.

FILET MIGNON

Pepper corn seared filet mignon with roasted yukon gold potatoes, a merlot demi glace and haricot verts.

POULTRY

CHICKEN PICCATA

lightly sauteed boneless breast of chicken served in a light lemon sauce with capers and served with garlic penne and zucchini.

CHICKEN CORDON BLEU

Boneless chicken breast rolled with imported ham and swiss cheese and served with wild rice and green beans.

CHICKEN SHIRAZ

Chicken shiraz with porcini mushrooms and caramelized shallots, served with sauteed spinach and risotto.

SPANISH CHICKEN

Spanish grilled chicken breast marinated in orange, paprika and mint and served with basmati rice pilaf with mustard seeds and fresh asparagus.

VEAL

VEAL MARSALA

Veal marsala served with a medley of roasted vegetables and a penne pasta tossed in garlic and butter.

PORK

PORK TENDERLOIN

Cider brined pork tenderloin served with parsnip mashed potatoes and sauteed spinach.

SEAFOOD

SHRIMP SCAMPI

Shrimp sauteed with fresh herbs and garlic served over basil orzo.

MARYLAND CRAB CAKES

Maryland lump crab cakes.

SALMON

Pan seared salmon with a riesling reduction, caramelized shallot mashed potatoes and buttery green beans.

VEGETARIAN VEGETABLE NAPOLEON

Vegan napoleon with portobello mushroom, eggplant, peppers, zucchini and yellow squash.

EGGPLANT PARMESAN

Eggplant parmesan served with fettuccine tossed in butter and parmesan cheese.

C L A S S I C S



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinners

ON THE SIDE

- Baked potato served with butter, sour cream and chives
 - Country mashed potatoes
 - Baked sweet potatoes
 - Potatoes anna
 - Oven roasted garlic potatoes
 - Rice pilaf
 - Basmati rice
 - Long grain and wild rice
 - Whipped sweet potatoes
 - Olive cous cous
 - Basil orzo
 - Risotto with mushrooms
 - Fresh broccoli spears
 - Asparagus spears (seasonal)
 - Fresh zucchini with garlic and basil
 - Green beans with almonds
 - Carrots vichy
 - Baby carrots
 - Baby squash
-

SALADS

Tossed Garden Salad

A fresh mix of lettuce with tomatoes, cucumbers, red onions, croutons and your choice of dressing.

Caesar Salad

Romaine lettuce with parmesan cheese, garlic croutons and creamy caesar dressing

Fresh Mesclun

Baby vegetables with balsamic vinaigrette

Fresh Mozzarella

Tomato and fresh basil with garlic vinaigrette

Spinach Salad with Warm Bacon Dressing

Pear and Toasted Walnut Spring Salad



FINISHING TOUCHES

DESSERT BARS, PER PERSON

Have your dessert bars cut into triangles, and squares to create an attractive platter.

- Chocolate brownies
- Lemon bars
- Meltaway bars
- Pecan chocolate chunk
- Oreo dream bar
- Carrot cake bar
- Turtle brownie bar
- Square petit fours

CAKES AND PIES

- Chocolate mousse cake
- Carmel granny apple
- Tiramisu
- Pound cake with seasonal berries
- Cheesecake with strawberries
- Carrot cake with cream cheese frosting
- Dutch apple pie
- Boston cream pie
- Pumpkin pie
- Key lime pie

ICE CREAM SUNDAE BAR, 30 GUEST MINIMUM

Includes one 3 gallon tub of ice cream with your choice of vanilla, chocolate or strawberry.

Select two sauces from the following:

- Chocolate
- Hot fudge
- Butterscotch

Select 4 from the following toppings:

- Walnuts
- Sprinkles
- Crushed oreos
- Cherries
- Granola
- Whipped topping
- M & M's
- Strawberries

COOKIES, PER DOZEN

- Chocolate chip
- Oatmeal raisin
- Peanut butter drop
- Chocolate chocolate chip
- Macaroons



GOURMET TRAYS AND DISPLAYS/CARVING STATIONS

TRAYS AND DISPLAYS, PER PERSON

- Seven layer dip with tortilla chips
- Vegetable crudites and dip
- Cheese and crackers
- Imported/specialty cheese and gourmet crackers
- Fresh seasonal fruit
- Smoked salmon with condiments
- Mini rollers
- Middle eastern platter of hummus, tabbouleh, grape leaves and olives
- Fresh asparagus with lemon tarragon dip
- Chef's own smoked, grilled and pickled vegetable platter
- Country pate served with whole grain mustard and cornichons
- Chicken fingers: buffalo or bbq
- Meatballs in marinara sauce

CARVING STATION,

PER PERSON (25 PERSON MINIMUM)

Carved selections are accompanied by an assortment of rolls, condiments and sauces. There is an additional charge per station chef.

Carving station comes with your choice of:

- Roasted turkey with gravy
- Mustard and apricot glazed ham
- Roasted pork loin
- Roasted tenderloin of beef

SNACKS, PER PERSON

- Popcorn
- Potato chips
- Pretzels
- Chips and salsa
- Granola bars
- Soft pretzels

GOURMET DIPS
TRAYS AND DISPLAYS
CARVING STATIONS



H O R S D ' O E U V R E S

PRICED PER PIECE

The following hors d'oeuvres will be passed on silver trays

HOT

- Spanakopita
- Yucca fries with chipotle mayonnaise for dipping
- Vegetable spring rolls with a spicy Asian dipping sauce
- Curried coconut lentils in Indian papadums
- White pizzetta with ricotta, mozzarella, parmesan and sauteed garlic
- Spicy chicken sausage pizzetta with tomato, rosemary and mozzarella
- Chicken and smoked gouda quesadillas with adobo mayonnaise
- Chicken satay with a spicy peanut dipping sauce
- Mini chicken cordon bleu
- Beef satay with teriyaki sauce
- Scallops wrapped in bacon
- Crabcakes with a red pepper remoulade
- Coconut crusted shrimp with a ginger dipping sauce

COLD

- Sushi...Call To Order
- Shrimp cocktail with chipotle or traditional cocktail sauce
- Smoked chicken and avocado salad in a tortilla cup
- Peanut curry chicken salad in a wonton cup
- Prosciutto wrapped gorgonzola with arugula
- Baby Japanese eggplant filled with chicken, poblano pepper, and ginger
- Wasabi lime crab in cucumber cups
- Lemon grass marinated shrimp with a red curry dipping sauce
- Thinly sliced lamb with beet tapenade on crostini
- Smoked trout and apple salad on endive
- Deviled eggs with caviar and chives
- Caprese skewers (cherry tomato, mozzarella and basil)
- Baby bay potatoes with olive tapenade and red peppers

H O R S D ' O E U V R E S



Planning Your Special Event

We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.



Arranging and Reserving a Date

Even if the date of the event is only tentative, please make arrangements with the catering department so that we can at least get you on our records. All other information such as location, number of guests, time of the function and menu selection, need to be decided at least ten business days before the function. You may contact the Catering Department via phone at 617-305-6234 or email us at dining@suffolk.edu.



Reserving a Location

The location reservation needs to be confirmed before we will deliver. Tables, chairs, and other equipment will need to be arranged by you through Facilities Management at 617-573-8110 and Media Services in the building where the event will be held. When making the reservation, please include the tables and trash cans that Sodexho Catering Services will be using.





Planning Your Special Event

Contact the Catering Office

At least ten days before the event, contact the catering office at 617-305-6234 or email us at dining@suffolk.edu or stop by our office located at 120 Tremont St. in Sargent Hall, 4th Floor. Some arrangements can be made by phone or email, others require an appointment with the catering director. This is the time for a thorough discussion of all specifics and details. We can help you make all the necessary decisions to determine which of the services that we offer would best fit your needs. The office hours are Monday through Friday, 9:00 am – 4:30 pm, closed holidays. After we have finalized all the details of your special event, you will receive a catering order to be signed and sent back to us. All cancellations and final changes, including the customer guarantee count and payment, must take place at least three business days prior to your function. Charges will be incurred if you make any cancellations or changes after this time frame. If you do not contact us with a final count within the three business days allowed, we will prepare for the estimated number and charge accordingly.



Event Confirmation and Guarantees

A guarantee is required three business days before your catered event. This confirmation and guarantee will include the exact times, location, attendance, menu choices and room setup. If your event is cancelled you are responsible for contacting the catering department and canceling the event. You will be liable for 75% of your food bill for any event that is not cancelled within three business days and confirmed in writing by the customer. If Suffolk University is closed due to inclement weather, all catering events will be automatically canceled.



Payment

All catered functions must have a secured payment before they occur. Visa, Mastercard, American Express, cash, check, purchase orders, departmental accounts numbers are all valid payment methods. Non – University related groups are required to make a deposit of 75% one week prior with the balance due at the conclusion of the event. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their date.





Planning Your Special Event

Delivery Fees

There is no delivery fee for orders of \$50 or more. Deliveries under \$50 will be subject to a \$20 delivery fee. Arrangements may be made to pick up smaller orders during business hours.



Alcohol Service/Policy

An open bar setup (beer and wine only) at a dinner or reception is \$2.95 per person, per hour. All necessary bar items except the alcohol are provided with this charge, including nonalcoholic beverages, ice, napkins and plastic cups. An additional charge for glasses will apply. We recommend at least one bartender for every 75-100 guest for beer and wine service. The charge for a bartender is \$125 per bartender for a four hour minimum (includes set-up and clean-up). Alcohol will be charged on a consumption basis.



Attendants

We recommend that you have an attendant for all receptions, breaks and buffets for every 75 guests to insure that your event is a success. A fee of \$125 per attendant for four hour minimum will be applied.

Catering Equipment

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account at replacement costs. In the occurrence of a very large event, specialty equipment may need to be rented. We can provide this for you at an additional charge.



China Charges

Our catering department provides high quality plastic products as our standard, unless otherwise requested. We also offer china service for any event at an additional charge.

All of the above are charged per person



Planning Your Special Event

Linens and Skirting

We will provide linens and skirting for food and beverage tables at no charge. If you would like linen to be placed on guests tables for receptions, breaks, meeting tables and boxed lunches there will be a \$4 fee for each tablecloth. Other tables may be skirted and covered at \$6 per table. The same applies to registration tables, name tag, head tables and any additional table that will not be directly used for set up. Skirting can be done on any table that does not exceed one inch in thickness. We can also provide napkins in white for \$1.50 each. Specialty linens are available upon request for an additional charge.



Food Removal Policy

Due to health regulations, it is the policy of Sodexho Campus Services that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.



Floral Charges

We will be happy to order, receive and handle specific floral arrangements for you. For decorative requests an additional fee will be determined in accordance with your specific needs.



A GREAT START PER PERSON

Early riser	\$4.50
Eye opener	\$6.50
Sunrise start	\$8.25

ENTRÉES PER PERSON

Ham and potato frittata	\$2.25
Cereal with milk	\$1.50
Yogurt with granola	\$1.95
Assorted seasonal sliced fruit	\$2.50
Scrambled eggs	\$1.95
Bacon	\$1.25
Sausage links	\$1.25
Lox and condiments (serves 25 guests)	\$55.00
French toast	\$1.95
Waffles	\$1.95
Home fried potatoes	\$1.00

MORNING BREAKS PER PERSON

A LA CARTE

Cereal with milk	\$1.50
Seasonal fresh fruit salad	\$1.95
Seasonal whole fresh fruit	\$1.25
Seasonal fresh cut fruit	\$2.50

BAKERY A LA CARTE PER PERSON

Assorted bagels with condiments	\$1.75
Croissants	\$1.25
Pastry	\$1.50
Assorted scones	\$1.50
Tea breads	\$1.75
Biscotti	\$1.50
Assorted muffins	\$1.50

LUNCH TIME - EXPRESS LUNCHES

Albuquerque chicken	\$6.95
Bistro grill	\$6.95
Grilled vegetable baguette	\$5.95
Grilled portobello on focaccia	\$5.95
Sweet beef	\$6.95
Italian panini	\$6.95
Turkey cheddar wrap	\$6.50
Picnic lunch	\$9.95

LUNCHEON SALADS PER PERSON

Chef salad	\$4.95
Cobb salad	\$4.95
Caesar salad	\$3.95
-add grilled balsamic chicken breast	\$2.00
-add beef strips	\$2.00
Fruit and cottage cheese	\$3.75
Chicken fajita salad	\$4.95
Thai beef and noodle jazz salad	\$5.25
Vegetarian hummus plate	\$3.95
Big greek salad	\$4.25
Garden Salad	\$3.25



Please contact your catering manager for special events and requests.

BOUNTIFUL BUFFETS PER PERSON

Slicers deli buffet	\$9.95
Salad buffet	\$9.95
Caesar bar	\$6.50
-add grilled chicken	\$2.00
-add grilled steak	\$2.00
-add grilled shrimp	\$2.75
-add grilled salmon	\$2.75
Roma Italian	\$11.95
-add alfredo sauce	\$1.00
-add meat sauce	\$2.00
-add pesto sauce	\$2.00
-add eggplant parmesan	\$2.50
-add chicken cacciatore	\$3.50
-add cheese ravioli	\$2.50

CULINARY CLASSICS PER PERSON

Strip steak	\$14.50
Filet mignon	\$17.95
Chicken piccata	\$9.95
Chicken cordon bleu	\$9.95
Chicken shiraz	\$10.50
Spanish chicken	\$10.50
Veal marsala	\$12.50
Pork tenderloin	\$11.95
Shrimp scampi	\$16.95
Maryland crab cakes	\$15.95
Salmon	\$15.95
Vegetable napoleon	\$8.50
Eggplant parmesan	\$7.95

MENU ACCOMPANIMENTS PER PERSON

On the side items	\$1.75 each
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SALADS

Tossed garden	\$2.75
Caesar salad	\$3.50
Fresh mesclun	\$3.50
Fresh mozzarella	\$5.50
Spinach salad	\$3.50
Pear & walnut salad	\$4.50

MOVABLE FEASTS PER PERSON**PIZZA**

Whole cheese pizza	\$9.95
-Each additional topping	\$2.00

CLASSIC SOUPS, PER PERSON

New England clam chowder	\$3.50
Chicken noodle	\$2.50
Roasted vegetable	\$2.50
Manhattan clam chowder	\$3.50
Beef barley	\$2.50
Cream of broccoli	\$3.00

BUFFETS

Holiday dinner	\$11.95
Fajita bar	\$8.95
Wings and things	\$9.95
Fried chicken	\$8.95
Chicken parmesan	\$9.50
Teriyaki chicken	\$9.95
Stir fry chicken	\$8.95
Stir fry beef	\$9.95
London broil	\$13.50
Baked cod	\$11.95
Fresh salmon	\$15.50
Honey glazed salmon	\$15.50

FINISHING TOUCHES PER PERSON

Chocolate brownies	\$1.95
Lemon bars	\$1.95
Meltaway bars	\$1.95
Pecan chocolate chunk	\$1.95
Oreo dream bar	\$1.95
Carrot cake bar	\$1.95
Turtle brownie bar	\$1.95
Square petit fours	\$2.75
Chocolate mousse cake	\$3.50
Caramel granny apple	\$3.75
Tiramisu	\$3.50
Pound cake with seasonal berries	\$3.75
Cheesecake with strawberries	\$3.95
Carrot cake with cream cheese frosting	\$3.50
Dutch apple pie	\$3.75
Boston cream pie	\$3.25
Pumpkin pie	\$3.50
Key lime pie	\$3.50
Cookies (per dozen)	\$5.95
Ice cream sundae bar	\$3.25
each topping	\$.50 per person

TRAYS AND DISPLAYS PER PERSON

Seven layer dip with tortilla chips	\$2.50
Crudites and dip	\$1.75
Cheese and crackers	\$2.25
Imported/specialty cheese and gourmet crackers	\$2.95
Fresh seasonal fruit	\$2.50
Smoked salmon w/condiments (serves 25)	\$55.00
Mini rollers (2 pieces per person)	\$1.95
Middle Eastern platter	\$1.95
Fresh asparagus with lemon tarragon dip	\$1.75
Smoked, grilled & pickled vegetable platter	\$2.50
Country p�ate	\$2.50
Chicken fingers	\$1.50
Meatballs in marinara sauce	\$1.25

CARVING STATION PER PERSON

Roast turkey with gravy	\$8.95
Mustard and apricot glazed ham	\$8.95
Roast pork loin	\$8.95
Roast tenderloin of beef	\$10.95

SNACKS PER PERSON

Popcorn	\$1.00
Potato chips	\$1.00
Pretzels	\$1.00
Chips and salsa	\$1.95
Granola bars	\$1.50
Soft pretzels	\$1.25

HORS D'OEUVRES

PER PERSON

HOT

Spanakopita	\$1.25
Yucca fries	\$1.25
Vegetable spring rolls	\$1.25
Curried coconut lentils in Indian papadums	\$1.50
White pizzetta	\$1.50
Spicy chicken sausage pizzetta	\$1.50
Chicken and smoked gouda quesadillas	\$1.50
Chicken satay	\$1.75
Mini chicken cordon bleu	\$1.95
Beef satay with teriyaki sauce	\$1.95
Scallops wrapped in bacon	\$2.50
Crabcakes	\$2.75
Coconut crusted shrimp	\$2.75

COLD

Sushi	\$MARKET
Shrimp cocktail	\$30 / dozen
Smoked chicken and avocado salad in a tortilla cup	\$1.95
Peanut - curry chicken salad in a wonton cup	\$1.95
Prosciutto wrapped gorgonzola with arugula	\$2.25
Baby Japanese eggplant	\$2.25
Wasabi lime crab in cucumber cups	\$2.50
Lemongrass marinated shrimp with red curry dipping sauce	\$2.50
Thinly sliced lamb with beet tapenade on crostini	\$2.50
Smoked trout and apple salad on endive	\$2.75
Deviled eggs with caviar and chives	\$2.75
Caprese skewers	\$1.75
Baby bay potatoes	\$1.50

BEVERAGES

PER PERSON

Assorted canned soft drinks	\$1.25
Assorted bottled juices	\$1.50
Bottled water	\$1.25
Fresh brewed coffee	\$1.50
Fresh brewed decaffeinated coffee	\$1.50
Hot water for tea	\$1.50
Hot cocoa	\$1.50
Fresh squeezed orange juice	\$2.50
Milk 10 oz	\$1.25
Bottled iced tea	\$1.25
Sports drinks	\$1.25
Tazo tea	\$1.75

