

A Catering Guide for Albany College of Pharmacy & Health Sciences

All Prices Effective August 31st, 2009 and Subject to Change

**If you have specific budget or event needs not covered by our general guide, please contact us.
We will be happy to work with you to create a package that will meet your needs and
accommodate your finances.**

**Please consult the Catering Planning Tool Brochure
for your campus before planning an event**

Menu Substitutions:

We reserve the right to make menu changes based on seasonal availability. In such instances you will be notified as soon as possible and you may be assured that any substitutions will be of comparable quality.

Alcoholic Beverages:

Sage Dining Services holds a Liquor License to serve beer, wine, champagne, or mixed drinks
We must obtain a permit from NYS **21 business days** prior to any event serving alcohol.
There is a \$50.00 Permit Fee for most events serving alcohol.

Advanced Notice:

Considerable planning, organizing, and purchasing is required to prepare an event that meets our high standards of excellence.

- **To insure the success of your event, all details (especially menus) must be agreed three (3) weeks in advance of the event's scheduled date.**
- **Special events for over 100 people require six (6) business weeks notice.**
- **Beverage, snack, and box lunch events require three (3) business days notice.**

Events booked with less than the required advanced notice are subject to late booking fees based on associated costs, generally 30% of the planned event price.

Three (3) business days in advance of the event, you must provide a guaranteed minimum number of guests. Dining Services will be prepared for an increase in number of up to 5%. You will be billed for the minimum guarantee or the number of guests who actually attend, whichever is greater.

Late Cancellation:

Events cancelled less than 72 hours prior are subject to fees based on unrecoverable costs, generally **50% of planned event price**

Delivery Fees:

There are no delivery fees for most events, especially when held during regular business hours. Upon occasion, if events are scheduled in remote locations or during non-business hours, delivery or staffing fees may be necessary. Any applicable fees should be discussed during the event booking process.

***There is a 15% service charge for non-college patrons
8% sales tax will be added where applicable***

All events are delivered with basic Styrofoam disposable ware unless otherwise noted.
Deluxe Black Plastic Ware or China Service Available upon request:

DELUXE PLASTIC:

Reception (no coffee)	\$1.00/person
Continental with Coffee	\$1.75/person
Coffee Service	\$1.50/person
Luncheon no Coffee	\$1.50/person
Full Setting with Coffee	\$2.25/person

CHINA:

labor charges may apply please inquire	
Reception (no coffee)	\$1.50/person
Continental with Coffee	\$2.25/person
Coffee Service	\$2.00/person
Luncheon no Coffee	\$2.00/person
Full Setting with Coffee	\$2.75/person

A GREAT START

Morning Beverages

Complete Coffee and Tea Service
Assorted Juice and Ice Water
\$3.29/person

Early Riser

Complete Coffee and Tea Service
Assorted Juice and Ice Water
Assorted Breakfast Pastries
\$4.29/person

Gourmet Eye Opener

Complete Coffee and Tea Service
Assorted Juices and Ice Water
Assorted Gourmet Breakfast Pastries and Fresh Baked Muffins
\$5.39/person

New!

Sunrise Start

Complete Coffee and Tea Service
Assorted Juices and Ice Water
Fresh Bagels with Individual Butter, Margarine, and Assorted Cream Cheeses including Light Cream Cheese
Blueberry and Cinnamon Scones
Low Fat Vanilla Yogurt with Granola, Blueberries, and Sweetened Sliced Strawberries
\$6.29/person

ADD ON BRUNCH STATIONS – can be added to any continental, breakfast, or reception package

Egg Station 25 guest minimum

Fluffy Scrambled Eggs with Sautéed Toppings
including: Ham, Bacon, Mushrooms, Green Peppers,
Sweet Onions, Fresh Chives, Shredded Cheeses
\$ 4.79/person

Crepe & Waffle Station 25 guest minimum

Belgian Waffles and Light Crepes with Toppings
including: Honey Cream Cheese, Strawberries,
Blueberries, Peaches, Spiced Apples, Warm Syrup and
Whipped Crème **\$ 4.79/person**

Breakfast Buffet - Minimum of 20 people

Available in Kitchen Equipped Locations Only

Complete Coffee and Tea Service
Assorted Juices and Ice Water
Assorted Breakfast Pastries
Scrambled Eggs
Choose Waffles OR French Toast Sticks
Choose Ham, Sausage, OR Bacon
Home Fried Potatoes
\$8.99/person

BREAKFAST ADD ON OPTIONS:

- Whole Fresh Fruit for \$.99/piece
- Cut Fresh Fruit for \$1.99/person
- Assorted Yogurt for \$1.29/ each
- Cottage Cheese with Sliced Peaches and Granola for \$1.29/perrson
- Reception Cut Cheeses for \$7.99/lb - \$10.99/lb depending on selection
- Lo-Carb Breakfast Platter: Hard Boiled Eggs, Sliced Meats & Reception Cheeses for \$2.29/person
- Hot Cocoa with Whipped Topping and Marshmallows for \$1.39/person
- Individual Milks (Pint) for 1.69/each
- Individual Kelloggs™ or General Mills™ Cereal Cups \$1.69/each
- Freshly Baked Bagels (sliced) with Butter, Margarine, and Cream Cheese for \$13.99/dozen
- Freshly Baked Jumbo Gourmet Muffins \$16.99/dozen
- Scones \$10.99/dozen
- Traditional Breakfast Quiche (serves 6 people) for \$9.99/ each
- Deep Dish Gourmet Breakfast Quiche (serves 8 people) for \$14.99/ each

(The above items do not have to be added for the total expected attendance)

LUNCH TIME

Express Lunches – 5 Guest Minimum

(multiple selections may have additional fees)

All sandwiches served with side salad, cut fresh fruit, fresh baked cookies and 20oz. Aquafina™ in an individual container ready to “eat in” or “take out.”

Albuquerque Chicken Breast \$9.69

Cilantro Grilled Chicken Breast with Salsa, Olives, Lettuce and Tomatoes on a Multi Grain Bun

Bistro Grilled Chicken Breast \$9.69

Herb Grilled Chicken Breast with Mozzarella and Pesto (contains pine nuts) on Foccaccia

Grilled Vegetable Baguette \$9.69

Grilled Vegetables and Fontina Cheese and Basil on a Baguette

Grilled Portobello on Foccaccia \$9.69

Grilled Portobello with Provolone and Pesto (contains pine nuts)

Sweet Beef Baguette \$9.69

Roast Beef with Caramelized Onions and Dijonnaise

Italian Panini \$9.69

Salami, Ham, Provolone, Roasted Red Peppers and Garlic Mayonnaise on a French Roll

Caesar Chicken \$9.69

Tuscan Chicken Breast with Romaine Lettuce, Caesar Dressing, and Parmesan in a Tortilla

Deli Sandwich on Bread, Hard Roll, Croissant, or Wrap \$8.99

Shaved Turkey with Leaf Lettuce, Provolone Cheese, Tomatoes and Dijonnaise

Shaved Honey Ham with Leaf Lettuce, Swiss Cheese, Tomatoes and Dijonnaise

Curried Chicken and Grape Salad with Leaf Lettuce

Nicoise Tuna Salad with Leaf Lettuce and Tomatoes

Hummus with Cucumbers, Leaf Lettuce and Tomatoes

New Selection!

Basic Bag Lunches – 5 Guest Minimum

(multiple selections may have additional fees)

All sandwiches served with condiments, potato chips, apple, candy, freshly baked cookies and 20oz. Aquafina™ in an individual bag

Deli Sandwich on Bread, Hard Roll, Croissant, or Wrap \$7.99

Shaved Turkey, Leaf Lettuce and Provolone Cheese,

Shaved Honey Ham, Leaf Lettuce and Swiss Cheese,

Hummus, Cucumbers and Leaf Lettuce

(Available displayed buffet style at no additional charge)

LUNCHEON SALADS

Express Salads – 5 Guest Minimum

(multiple selections may have additional fees)

All salads served with fresh baked cookies and 20oz. Aquafina™
in an individual container ready to “eat in” or “take out.”

New Item!

South Beach Miami Spa Salad with Shrimp \$9.79

Fresh cut romaine lettuce with parmesan and feta cheese, black olives, croutons, and Caesar or Italian dressing with your choice of: Italian Chicken, Tuscan Beef, or Balsamic Portobello on top

Chef Salad \$8.89

A bed of mixed greens with julienne ham and turkey, cheddar cheese, hard boiled egg, and ranch or Italian dressing with a dinner roll and butter

Gourmet Caesar Salad \$9.29

Fresh cut romaine lettuce with parmesan and feta cheese, black olives, croutons, and Caesar or Italian dressing with your choice of: Italian Chicken, Tuscan Beef, or Balsamic Portobello on top

Fruit and Cottage Cheese Salad \$8.29

A bed of mixed greens with seedless grapes, wedges of apples and oranges, sliced melon and cottage cheese with honey vinaigrette dressing with a blueberry muffin.

Tri-Salad Combo \$9.29

A bed of mixed greens with chicken salad, egg salad and tuna salad with balsamic vinaigrette dressing served with crispy bread sticks

Chicken Fajita Salad \$9.29

A bed of mixed greens with marinated sliced chicken breast, vegetables, tomatoes, shredded cheese, and ranch dressing served with crispy tortilla chips

Antipasto Salad \$9.29

A bed of mixed greens with salami, ham, black olives, tomatoes, provolone cheese, herbs, and vinaigrette dressing served with a dinner roll and butter

Thai Beef and Noodle Jazz Salad \$9.79

A bed of baby greens topped with lime marinated beef tossed with lo mein noodles, Chinese cabbage, spinach, basil, mint and peanuts in Thai dressing served with crispy bread sticks

Vegetarian Hummus Salad Plate \$8.89

A bed of mixed greens with hummus, vegetable sticks, black olives, and vinaigrette dressing served with grilled pita wedges

BOUNTIFUL BUFFETS

15 Guest Minimum

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

Slicers Deli

Sliced roast beef, ham, turkey, American, Swiss, and provolone, accompanied by assorted breads and rolls, leaf lettuce, tomatoes, pickles, condiments, garden salad with ranch, Italian, oil and vinegar, pasta salad du jour, potato chips, cookies, and bottled soft drinks

(Tuna Salad and/or Hummus and Cucumbers by Request)

\$8.39/person

Gourmet Build Your Own Sandwich or Salad Buffet

Assorted Gourmet Tortillas and Sliced Breads

Platter of Gourmet Fresh Leafy Greens with Sliced Tomatoes

Sliced Swiss and Provolone Cheeses and Shaved Smoked Turkey Breast

Curried Chicken Salad, Marinated Tuna Salad, and Hummus with Cucumbers

Balsamic Vinaigrette, Oil and Vinegar, Herbed Mayonnaise and Dijon Spread

Gourmet Marinated Vegetable Salad and Cut Fresh Fruit Salad

Freshly Baked Cookies and Bottled Soft Drinks with Ice Water

\$11.29/person

Caesar Salad Bar

Tossed Romaine Lettuce with Caesar Dressing, Italian Dressing, Oil & Vinegar

Gourmet Croutons, Black Olives, Parmesan Cheese and Feta Cheese

Sliced Italian Bread with Butter

Freshly Baked Cookies and Bottled Soft Drinks with Ice Water

\$7.29/person

ADD ON OPTIONS:

- Grilled Chicken, Beef or Grilled Portobellos \$1.99/person
- Two Hot Topping Selections \$2.99/person
- All Three Hot Topping Selections \$3.99/person

Pizza Party

Tossed Salad with Dressings, Oil and Vinegar

Assorted Pizzas

Freshly Baked Cookies and Bottled Soft Drinks with Ice Water

\$5.99/person

ADD ON OPTIONS:

- Chicken Wings, Carrots, Celery and Bleu Cheese \$7.99/dozen
- Chicken Tenders with BBQ, Sweet N Sour and Honey Mustard Sauces \$14.29/dozen

ALL NEW - It's A Wrap (Select 3)

Turkey & Provolone, Roast Beef & Provolone, Ham & Swiss

Grilled Vegetables, Hummus Cucumber

Lettuce and Tomato in a Gourmet Tortilla

Potato Chips and Apples, Cookies and Bottled Water

\$8.49/person

Fried Food Frenzy

Tossed Salad with Dressings, Oil and Vinegar

Chicken Tenders (4 per person) with BBQ, Sweet N Sour and Honey Mustard Sauces & Curly Fries

Assorted Cookies, Assorted Sodas and Ice Water

\$9.29 /person

BOUNTIFUL BUFFETS (continued)

Lasagna Blanco Buffet

Tossed Salad with Dressings, Oil and Vinegar
Lasagna Blanco with Garlic Bread
Freshly Baked Cookies and Complete Coffee and Tea Service with Ice Water
\$9.95/person

Roma Italian Buffet

Tossed Salad with Ranch and Italian Dressings, Oil, and Vinegar
Bread or Rolls Du Jour with Butter
Vegetarian Baked Ziti with Cheese
Freshly Baked Cookies and Bottled Soft Drinks with Ice Water
\$6.79/person

ADD ON OPTIONS:

- Sausage OR Meatballs \$1.49/person
- Sausage AND Meatballs \$2.49/person

Fabulous Fiesta

Tossed Salad with Dressings, Oil and Vinegar
Tortilla Chips and Flour Tortillas
Taco Beef, Vegetarian Refried Beans, Spicy Rice with Corn
Salsa, Sour Cream, Black Olives, Jalapenos, Shredded Cheese, and Shredded Lettuce
Cinnamon Sugar Cookies and Bottled Soft Drinks with Ice Water
\$7.99/person

ADD ON OPTIONS:

- Fajita Chicken with Peppers & Onions \$2.99/person

Pacifica

Tossed Salad with Dressings, Oil and Vinegar
Spring Rolls with Dipping Sauce
Turkey Snow Pea Stir Fry with Jasmine Rice
(Stir Fried Tofu Available by Request)
Fortune Cookies and Bottled Soft Drinks with Ice Water
\$7.99/person

Stuffed Spuds

Tossed Salad with Dressings, Oil and Vinegar
Jumbo Potatoes, Shredded Chicken, Veggie Chili, Crumbled Bacon,
Steamed Broccoli, Shredded Cheddar, Sour Cream,
Salsa, Black Olives & Jalapenos
Freshly Baked Cookies and Bottled Soft Drinks with Ice Water
\$7.99/person

OTHER BOUNTIFUL BUFFET ADD ON OPTIONS:

- Complete Coffee and Tea Service for \$2.09/person
- Add Whole Fresh Fruit \$.99/piece
- Add Cut Fresh Fruit Salad \$1.99/person
- Add Specialty Prepared Salad \$1.29 - \$1.99/person
- Chicken Noodle, Garden Vegetable, or Soup Du Jour Soup for \$1.99/person
- Cream of Broccoli Soup, New England Clam Chowder, or Chowder Du Jour for \$2.29/person

MOVEABLE FEASTS

15 Guest Minimum

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

Basic Bar B Que

Tossed Salad with Dressing, Oil and Vinegar
Coleslaw and Marinated Pasta Vegetable Salad
Beef Hot Dogs and Beef Burgers
(Veggie Dogs and Garden Burgers by Request)
Lettuce, Tomatoes, and Sliced Cheese
Pickles, Chips, and Condiments
Brownies
Lemonade, Iced Tea, and Ice Water
\$9.39/person

Texas Style Bar B Que

Tossed Salad with Dressings, Oil and Vinegar
Coleslaw and Marinated Pasta Vegetable Salad
Split Rolls with Pulled Pork and Chicken Breasts
(Vegetable Steaks by Request)
Crisp Bacon, Shredded Cheddar, Corn on the Cob and Baked Beans
Pickles, Chips, and Brownies
Lemonade, Iced Tea, and Ice Water
\$15.99/person

BBQ ADD ON OPTIONS:

- Sliced Watermelon \$.79/person
- Grilled Portobello Mushrooms \$1.99 per person
- Grilled Chicken Breast 4 oz \$1.99/person

All BBQ prices stated for "fully prepared drop off. " Cook/carver fees in effect for cooked to order, or arrangements can be made to have grill and supplies dropped off for "cook your own."

Holiday Dinner

Tossed Salad with Dressings, Oil and Vinegar and Dinner Rolls with Butter
Roast Turkey with Whipped Potatoes and Gravy (Vegetable Steaks by Request)
Bread Dressing, Corn, Peas, and Cranberry Sauce
Apple Pie or Pumpkin Pie and Complete Coffee and Tea Service with Ice Water
\$13.95/person

MOVEABLE FEASTS (continued)

Italian Pasta Extravaganza

Italian Bread and Butter
Tossed Salad with Dressings, Oil and Vinegar
Al Dente Pasta with Marinara, Alfredo, and Bolognese Sauces
Cheese Stuffed Tortellini with Herbs and Olive Oil
Meatballs and Italian Sausage Coins
Choice of Steamed Broccoli or Italian Green Beans
Cheese Cake with Chocolate Sauce and Strawberry Topping
Complete Coffee and Tea Service with Ice Water
\$16.29/person

ADD ON OPTIONS:

- Grilled Chicken Breast 4 oz \$1.99/person
- Light Clam Sauce \$1.29/person

Tuscan Feast

Italian Bread and Butter and Warm Garlic Bread
Tossed Salad with Dressings, Oil and Vinegar and Caesar Salad
Al Dente Pasta with Marinara, and Alfredo Sauces
Lasagna Blanco and Italian Sausage Coins
Char Grilled Italian Chicken Breast
Steamed or Grilled Fresh Vegetables
Italian Pastry Display or Tiramisu
Complete Coffee and Tea Service with Ice Water
\$19.99/person

ADD ON OPTIONS:

- Meatballs \$1.49/person
- Light Clam Sauce \$1.29/person

OTHER BUFFET & MOVABLE FEAST ADD ON OPTIONS:

- Pitcher of Vermont Pure™ Spring Water \$2.99 / pitcher
- Flavored Coffee Selection for \$.59/person
- Bottled Aquafina™ Water for \$1.39/ bottle
- Assorted PEPSI™ Soft Drinks \$1.39/ bottle
- Individual Milks (Pint) for 1.69/each
- Whole Fresh Fruit for \$.99/piece
- Cut Fresh Fruit for \$1.99/person
- Brownies or Cookies \$5.29/dozen

(The above items do not have to be added for the total expected attendance)

CREATE - A - BUFFET

25 Guest Minimum

Choose One

- Lemon Caper Char Grilled Chicken Breast
- Rosemary Garlic Char Grilled Chicken Breast
- Broiled Cod with Dill
- Russian Vegetable Strudel
- Roast Beef with Gravy
- Roast Pork with Gravy
- Roast Turkey with Gravy

Choose One

- Gemelli with Sun Dried Tomatoes and Portobellos
- Balsamic Roast Vegetable Pasta Prima Vera
- Pasta and Vegetables Paella
- Cheese Tortellini with Herbs and Olive Oil

Choose One

- Garlic Roasted Potatoes
- Country Smashed Potatoes
- Confetti Rice

Choose One

- Carrot Cake •Chocolate Cake
- Cheese Cake •Apple Pie with Whipped Topping

ADD ON OPTIONS:

- Cut Fresh Fruit Cup \$1.99/person
- Family Style Crudités with Dip or Relish Platter \$1.49/person
- Caesar, Mesclun, or Spinach Salad instead of Garden Tossed \$1.49/person
- Additional Entrée \$3.99/person (please ask if interested in additional choices)

\$17.99/person

includes bread or rolls with butter,
garden salad with vinaigrette dressing,
seasonal fresh vegetable,
complete coffee & tea service
china, linen, and one attendant per 25 people

CULINARY CLASSICS

25 Guest Minimum

SERVED

Formal Seated Dinners

Please ask if you would like additional suggestions

All seated meals include china, linen, wait staff, salad, rolls and butter, choice of two accompaniments and dessert, Complete Coffee and Tea Service with Ice Water

Beef Tenderloin \$34.95

Beef tenderloin with your choice of sauce or as a filet wrapped in bacon

London Broil \$29.95

Thin slices of grilled flank steak with au jus, mushrooms, and onions on grilled French bread

Broiled Salmon \$29.95

Salmon filet broiled to perfection with your choice of sauce or dill butter

Ahi Tuna \$ Market Price

Ahi Tuna grilled and served with a caponata relish

Garlic Orange Chile Shrimp \$ Market Price

Shrimp stir fried with Asian vegetables and a garlic orange chile sauce

Lemon Char Grilled Chicken Breast \$27.95

6 oz. boneless skinless chicken breast char grilled and served with a light lemon caper sauce

Cordon Bleu \$29.95

lightly breaded chicken breast stuffed with ham and Swiss

Vegetable Napoleon \$19.95

Portobellos, eggplant, zucchini, yellow squash and tomatoes, marinated and baked with rosemary
(can be ordered vegan or with fontina cheese)

Eggplant Rollard \$19.95

Eggplant stuffed with wild mushrooms and tofu, served with plum tomato sauce and polenta

Chevre, Basil and Orzo Stuffed Portobello \$19.95

Portobello mushroom cap stuffed with chevre cheese, orzo, and basil

Lasagna Blanco \$14.95

Lasagna noodles layered with vegetables and assorted cheeses in a cream sauce

Glazed Pork Loin \$29.95

Sliced Pork Loin with your choice of chipotle pepper or Dijon sauces

MENU ACCOMPANIMENTS

All buffets and served meals include Garden Tossed Salad with dressings, oil and vinegar unless otherwise specified. The salads below may be substituted for the prices indicated below.

Tossed Garden Salad (included)

Fresh mix of lettuces with tomatoes, cucumbers, carrots, and croutons, ranch or Italian dressing and vinegar with oil

Caesar Salad \$1.49/person

Romaine Greens with Parmesan, Feta, Black Olives, Croutons and Caesar or Italian Dressing

Fresh Mesclun Salad \$1.49/person

Spring Greens with Baby Carrots, Grape Tomatoes, Shaved Yellow Bell Peppers and Balsamic Vinaigrette

Buffalo Mozzarella Salad \$1.99/person

Leaf lettuce topped with Sliced Fresh Tomatoes, Buffalo Mozzarella and Basil Olive Oil

Warm Spinach Salad \$1.49/person

Baby Spinach with Mandarin Oranges, Bacon Crumbles, and Warm Bacon Dressing

Antipasto Salad \$1.99/person

Leaf lettuce topped with salami, ham, provolone, tomatoes, olives, pepperoncini, and balsamic vinaigrette

ADD ON OPTIONS:

- Cut fresh fruit cup \$1.99/person
- Sliced fresh fruit mosaic \$2.49/person
- Family style crudité's with dip \$1.49/person
- Family style relish platter \$1.49/person
- Soup du jour \$1.59/person

MENU ACCOMPANIMENTS (continued)

All served meals include your choice of two accompaniments and a dessert selection. If you would like additional suggestions, or if you would like to include any of these additional accompaniments in a buffet menu, please ask.

Select Two

- Baked potato with sour cream and butter
- Country smashed potatoes with melted butter or gravy
- Savory sweet potato puff
- Potatoes Anna
- Oven roasted garlic potatoes
- Rice pilaf
- Basmati rice
- Long grain and wild rice
- Whipped sweet potatoes
- Olive couscous
- Basil orzo
- Saffron Israeli couscous
- Fresh Broccoli or California Blend
- Grilled Zucchini
- Baby Carrots
- Carrots Vichy
- Whole Green Beans Almandine
- Whole Green Beans Provencal

Choose One

- Double Chocolate Cake
- Carrot Cake with Cream Cheese Icing
- Cheese Cake with Chocolate Sauce
- Cheesecake with Fresh Strawberry Fan
- Dutch Apple Pie with Caramel Sauce
- Dark Chocolate Mousse with Mint Stick
- Angel Food Cake with Fresh Berries
- Fresh Fruit with Vanilla Anglaise

IMPORTANT NOTE ABOUT SEATED DINNERS:

All pricing is based on one plate selection for entire event and one "vegetarian alternative."
Multiple selection dinner may require additional fees.

FINISHING TOUCHES

Coffee and Cookies

Complete Coffee and Tea Service
Ice Water and Assorted Freshly Baked Cookies
\$3.29/person

Bottles Beverages and Cookies

Assorted 20 oz. PEPSI™ Carbonated Sodas, Lipton™ Teas, and Aquafina™ Water
Assorted Freshly Baked Cookies
\$2.99/person

Punch and Cookies

Sparkling Punch, Passion Fruit Punch, Lemon Sweetened Iced Tea, OR Pink Lemonade
Ice Water and Assorted Freshly Baked Cookies
\$2.39/person

ADD ON OPTIONS:

- Hot Cocoa with Whipped Topping and Marshmallows for \$1.39/person
- Flavored Coffee Selection for \$.59/person
- Iced Brownies or Rice Krispie Treats \$5.29/dozen
- Cheese Cake Squares \$5.29/ dozen
- Scones \$10.99/dozen
- Mini Cream Puffs or Mini Éclairs \$11.99/dozen (3 dozen minimum order)
- Gourmet Mini Pastries \$13.39/dozen (3 dozen minimum order)
- Tea Cookies \$10.99/pound (minimum 5 pound order)
- Assorted Cakes (16 cut) cakes \$35.99/ each
- Assorted (6 cut) Pies \$11.99/each
- Cut Fresh Fruit Display with Flavored Whipped Topping and Chocolate Sauce \$2.59/person

Ice Cream Social – 25 Guest Minimum

Vanilla and Chocolate Ice Cream
(Vanilla Frozen Yogurt by Request)
Butterscotch and Chocolate Sauce
Strawberry Topping
Coconut, Chocolate Sprinkles, Rainbow Sprinkles
Candy or Cookie Crumbs, Crushed Nuts, Cherries
Whipped Topping and Ice Water
\$4.49/person

Munchies

Potato Chips and Pretzels with Dip
Tortilla Chips with Salsa
Lemonade or Fruit Punch and Ice Water
\$2.39/person

ADD ON:

Taco Beef, Vegetarian Refried Beans, Sour Cream, Black Olives,
Jalapeno Peppers, and Shredded Cheese for \$2.69/person

RECEPTIONS

25 Guest Minimum

Reception Package #1 \$3.99/person

Sparkling Punch and Lemon Ice Water with Crudités with Dip

Reception Package #2 \$4.29/person

Sparkling Punch and Lemon Ice Water with Domestic Cheese and Cracker Board

Reception Package #3 \$4.49/person

Sparkling Punch and Lemon Ice Water with Domestic Cheese and Cracker Board and Crudités with Dip

Reception Package #4 \$4.99/person

Sparkling Punch and Lemon Ice Water with Domestic Cheese and Cracker Board and Cut Fruit with Dip

Reception Package #5 \$5.29/person

Sparkling Punch and Lemon Ice Water with Domestic Cheese and Cracker Board, Crudités with Dip, Cut Fruit with Dip

All food is prepared based on a one hour reception with no wait staff attendant on basic disposable ware. For receptions with extended hours, during traditional meal times, or requiring an attendant, please consult with a catering manager.

PREMIUM BISTRO RECEPTION PACKAGE for 2 HOUR RECEPTION (minimum 25 guests) \$19.99/person

- Sparkling Punch and Lemon Ice Water
- Complete Coffee & Tea Service
- Crudités with Dip
- Domestic Cheese and Cracker Board
- Cut Fresh Fruit with Chocolate Dip
- Hot Crab Dip with Bread Rounds
- Sweet and Sour Meatballs

- Red Pepper Hummus with Pita Wedges
- Grilled Italian Bread with Bruschetta Dip
- Spinach Tortilla Pinwheels
- Tamari Chicken Pinwheels
- Fresh Baked Cookies
- Deluxe Black Plastic Ware
- Attendant

GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

These options are priced as add on options to receptions and meals.

If you are interested in these options as full events, please contact a catering manager.

Classic Dips: \$41.29 (serves up to 25 people)

- Hot Pepperoni Dip with Crispy Bread Sticks
- Chips, Pretzels, Tortilla Chips, Dip & Salsa
- Ranch Spinach Dip with Marble Bread
- Red Pepper Hummus with Pita Wedges
- Grilled Italian Bread with Bruschetta Dip

Specialty Dips: \$49.99 (serves up to 25 people)

- Hot Crab Dip Supreme with Bread Rounds
- Hot Artichoke Dip with Grilled Pita Wedges
- Chilled Horseradish Shrimp Dip with Crackers
- Hot Mexican Dip with Tortilla Chips
- Hot Buffalo Chicken Dip with Crispy Bread Sticks

Trays and Displays: \$99.99 (serves up to 25 people)

- Smoked Salmon Display with Bagel Chips, Crackers
Lemon Cream Cheese, Capers, Tomatoes, Eggs,
Red Onion, Lemon Zest, Parsley
- Smoked Turkey Breast Display with Bread Rounds, Crackers
Maple Cream Cheese, Cranberry Relish, Yellow Peppers,
Dijonnaise, Orange Zest, Parsley
- Beef Tenderloin Display with Bread Rounds, Crackers
Horseradish Cream Cheese, Tapenade
Caramelized Onions, Red Pepper Zest, Parsley

Carving Stations: 25 guest minimum (chef additional)

Carved are accompanied by appropriate miniature rolls, condiments, and sauces.

- Roast Turkey with Cranberry Sauce
\$5.29/person
- Glazed Ham with Dijonnaise \$5.29
- Roast Pork Loin with Apple Sauce \$5.29
- Beef Brisket with Onion Marmalade
\$5.99/person
- Salmon Encroute with Dill Sauce
\$Market/person
- Flank Steak with Mushroom Compote
\$Market/person
- Tenderloin with Bernaise \$Market/person

Pasta Station: 25 guest minimum (chef additional)

Al Dente Pasta with Sautéed Toppings \$5.49

- Broccoli and Tomatoes
- Onions and Peppers
- Zucchini and Mushrooms
- Marinara Sauce
- Alfredo Sauce
- Petit Meat Balls
- Parmesan Cheese

HORS D'OEUVRES

PRICED BY THE DOZEN (4 dozen minimum)

The following hors d'oeuvres can be added on to any reception or meal package

HOT

\$7.99/dozen

- Sweet & Sour Mini Meatballs
- Pastry Wrapped Hot Dog Coins with Ketchup
- Polish Sausage Coins with Spicy Mustard
- Chicken Wings
- Tempura Vegetables with Dip (adjusted by weight)

\$12.29/dozen

- Assorted Mini Quiche
- Black Bean Quesadillas with Salsa
- Spring Rolls with Teriyaki Sauce
- Topped Portobello Wedges
- Spanikopita

\$14.99/dozen

- Chicken Tenders with Dipping Sauce
- Pot Sticker Dumplings with Dipping Sauce
- Grilled Artichoke Hearts with Tarragon Aioli
- Crab Rangoon with Dipping Sauce
- Chicken or Beef Satay Skewers

\$ Market Price/dozen

- Grilled Shrimp
- Fried Kalamata Olives
- Scallops Wrapped in Bacon
- Mini Lamb Chops
- Mini Maryland Crab Cakes
- Tenderloin Cilantro Crostini

COLD

\$9.99/dozen

- Chicken Stuffed Lemon Penne
- Spinach Tortilla Pinwheels
- Tamari Chicken Pinwheels

\$12.29/dozen

- Tapenade Stuffed Cherry Tomatoes
- Boursin Stuffed Snow Peas
- Salad Topped Belgian Endive
- Grilled Asparagus Tips with Lemon Dip

\$ Market/dozen

- Shrimp Cocktail
- Assorted Bruschetta
- Smoked Salmon Quesadillas
- Tenderloin Canapes

BEVERAGES

HOT Beverage Services (minimum 25 guests)

- Hot Cocoa with Whipped Topping and Marshmallows for \$2.29/person
- Complete Coffee and Tea Service for \$2.39/person
- Complete Coffee and Tea Service with Orange Juice for \$3.19/person
- Complete Coffee and Tea Service with Assorted Soft Drinks for \$3.79/person

COLD Beverage Services (minimum 35 guests)

- Assorted Soft Drinks with Ice for \$1.59/person
- Punch, Lemonade and Iced Tea \$1.29/person
- Specialty Punch and Lemon Ice Water \$1.49/person

OTHER PUNCH flavors available

- Lemonade
- Sparkling Apple Juice
- Sparkling Orange Juice
- Sparkling Cranberry Punch
- Sherbert Punch
- Passion Fruit guava Punch
- Citrus Cider (seasonal)