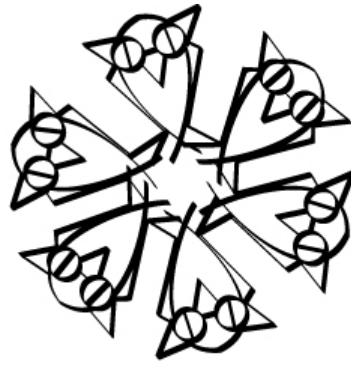


CATERING



BRYN MAWR COLLEGE

Bryn Mawr College Catering offers a fresh and innovative approach to catering. We can arrange any event from coffee breaks to receptions, gala functions to barbecue picnics. We offer elegance and ingenuity at an affordable price.

This catering brochure was created to serve as a guide to help you in planning your special event. We are also excited to announce that an on-line version of this brochure is now available via the Dining Services web page:

<http://www.brynmawr.edu/dining/catering/index.htm> As always, your menu choices are not limited to the selections in our brochure. We are here to serve you and will custom design a menu to fit your needs.

Our capabilities are endless. Our staff of catering professionals is available to help you in planning the perfect menu for your special event. Please feel free to contact us as we look forward to satisfying all your catering needs.

For more information, or to place your order,
please contact:

Dee Brown
610-526-7400

August 2008

Catering Policies and Procedures

Reservations and Event Scheduling

Reservations should be made at least **five business days** prior to the date of the event. Please have available the following information: date, time and location of the event, number of guests expected (or estimate*), purpose of the event, menu and the name of person and department responsible for charges. (space can be reserved by calling Conferences & Events at 610-526-7329 or online at <http://ems.ais.brynmawr.edu/virtualemsprofessional/>). As always we will do our best to service your event, though we will not be able to guarantee availability of all menu items with less than five business days notice.

*Please plan your event so you can provide us with the best estimate possible at time of reservation. Much planning on our part takes place the moment you submit your reservation. Our planning includes rental of equipment, special ordering of food items and ingredients and scheduling of staff. Your guarantee should not be more than 25% greater than the estimate provided at time of reservation. Guarantees exceeding this amount can result in additional fees or charges.

There is a surcharge for requests for service with less than five business days notification. The surcharge will be a minimum of fifty dollars (\$50.00), or twenty per cent (20%) of the cost of the requested service, whichever is the greater of the two amounts. This surcharge is necessary as event requests with insufficient notice, incur additional costs to accommodate the services.

Requests for Catering can be made by contacting the Dining Service office at **610-526-7400** during regular business hours, Monday through Friday, 9 am - 5 pm.

Guarantees

For proper planning, an approximate number of guests or “**estimate**” for any function must be given at the time of reservation. A **guaranteed count**, upon which charges will be based, is required for all functions, by **noon, 3 business days** prior to the event. For functions held on Saturdays, Sundays or Mondays, we request that the guarantee be made by noon on the preceding Wednesday. The estimate will become the guarantee should no guarantee be submitted by the deadline. Any menu changes should be requested at this time and will be accommodated as possible. Changes that result in additional costs will be communicated by the caterer at this time.

We will be happy to accommodate additions to your menu and/or increases to your guarantee after the guarantee has been submitted, but please be aware, menu selections may be limited to availability.

Cancellations

To insure that no charges are levied, all cancellations must be made **48 hours** prior to the event. Cancellations after this period may result in charges to cover costs incurred. Cancellations of events booked within seventy-two hours will incur a minimum charge of twenty-five dollars. If the College is closed due to bad weather at the time of your event, all catering events are cancelled automatically and no charges will be levied.

Service Options

Standard Service

Most services described in this brochure are offered as self-service buffets (except where noted) with linen tablecloths for buffet tables, paper supplies, and plastic service ware. Our full service menu items include delivery of all food, equipment and supplies, set up, break down, clean up and removal of all remaining food, equipment, supplies and trash. Additional services such as servers, full linen service, china, glassware and rental equipment are also available at an additional cost. If service personnel are not required, the client will be responsible for the safekeeping of catering service equipment until Catering returns to pick it up. Some services require service personnel, usually related to the size of the group of guests, what is being served or the type of service requested. If service personnel are necessary, we will bill at our attendant rates (see Other Services).

Tables and chairs are provided and available to service your event. Should special tables, chairs or equipment be requested or required, we will make arrangements at an additional charge.

Back Door Catering

Perhaps you are interested in a more casual affair or would like to pick up one of our convenient meals to take home or to your office. Back Door Catering is available for "Pick Up Service" where we will provide you with all you need in disposable "To Go" packaging at a significant savings off our standard service prices! Please inquire at time of order, if this level of service better suits your needs. A listing of our offerings is available at <http://www.brynmawr.edu/dining/documents/BackDoorCateringMenuFall2008-1.pdf>

Deliveries

Deliveries of any of our full service menu items, to any building on campus, are free of charge. However, we do require a minimum order of **\$50.00** for free delivery. Orders for less than our minimum will incur a minimum delivery charge of \$25.00.

Equipment

Equipment delivered with a function, not attended by a Catering staff member must be left and secured in the same room to which it was delivered. It should not be moved to another room or area without notifying Catering. If equipment is missing at the time of pick-up listed on the event order, the client that ordered the event will be charged for replacement value of that item. The client is responsible for returning equipment for pick-up orders.

It may sometimes be necessary to leave catering equipment in a room overnight to avoid costly labor charges. This arrangement must be made with Catering at time of order. **It is the client's responsibility to leave all equipment in a secured area.** Any missing equipment will be billed to the client at full replacement value.

Quantities

Quantities for menu items sold "per person" are based on average consumption. We commit to providing quantities for the number of guests guaranteed including a buffer of 5% over the guaranteed number of guests. This is done to help ensure there will be enough to cover the number of guaranteed guests or unexpected additions. Catering will bill for the guaranteed number of guests or the actual number of guests in attendance whichever is greater.

In some cases, food and beverages are ordered by specific quantity. We will recommend an amount based on experience and average consumption. Service personnel, quantities, and set-ups needed to satisfactorily serve a group will be agreed upon mutually. These services do not include a buffer. We will prepare and provide the amount requested.

Food not consumed at a function is the property of Catering and is **not permitted to leave the event.**

Time of Service

Time of service should be defined at time of reservation. "Time of Service" should reflect time that **food service** is requested. Catering should be made aware of any meetings, speakers or any other activity that would occur preceding, during or following the time food service is requested. This may affect our ability to properly set-up, serve and/or clean up your event.

We generally plan and provide food and service for:

up to 1 1/2 hours for Breaks and Self-Service Meals
up to 2 hours for All Sit-Down Served or Buffet Menus

Food, Beverages and Service are provided based on this length of time. There may be additional charges if additional time is needed to service your event.

Flowers & Centerpieces

Flowers and centerpieces may be provided by the client. Client should notify at time of reservation so space on the table can be allotted. Tealights are available for a nominal charge and can be requested with the reservation.

Alcohol

Alcoholic beverages can be provided by the client. We will provide service of client provided beverages for a fee (see Other Services). Alcohol must be delivered to us 2-3 days prior to the date of the event. The date should be agreed and arranged at time of reservation.

Except in limited situations, alcoholic beverages must be served in a controlled area and served by a trained bartender. Alcoholic beverages will not be served to anyone under age 21 nor to anyone who is visibly intoxicated. If alcoholic beverages are served when the group in attendance includes students who are under 21, a bartender must be used to serve the alcoholic beverages and check ID's if necessary.

Alcohol may not leave or be removed from the area where the event is being serviced. Alcohol may not be sold or charged at any event or any part of the event at which alcohol is being served. This prohibition includes: drink tickets, paid admission. Any unused liquor, beer or wine will be returned to the customer at the end of the function.

Events for College Departments: The College's inventory of liquor is to be used at the discretion of the President's Office, the Provost, the Chief Advancement Officer and the Treasurer. Anyone else wishing to use this inventory may only do so with the permission of one of these officers. The event will be charged, at cost, for any opened bottles.

Billing and Payment

Clients with Bryn Mawr College Account Codes: Upon completion of the event, charges for your event will be finalized and a journal entry will be prepared charging the account code you provided at time of order. You will be sent an itemized account of those charges. The authorized signature provided at confirmation of the event will serve as authorization of the journal entry transfer.

Clients/Customers Without BMC Account Codes: A 50% deposit is required at time of reservation with the remaining balance due prior to service. Payment can be made by check or credit card (visa, mastercard, AMEX, Discover). Checks should be made payable to **Bryn Mawr College Dining Services**.

Morning Breaks and Beverages

Coffee, Decaf, Tea Service	\$ 2.95 per person
Tea (with herbal assortment)	\$ 3.25 per person
Hot Chocolate, with mini marshmallows	\$ 2.5 per person*
Bottled Juices, 10 oz	
apple, cranberry, orange, grapefruit, V-8, tomato	\$ 2.00 each
Juice, by the carafe (serves 4)	
<i>orange, cranberry, apple, grapefruit and tomato</i>	\$ 6.00 each
Assorted Sodas, canned	\$ 1.50 each
Bottled Water, private label, 20 oz	\$ 1.75 each
Perrier 11 oz	\$ 1.75 each
San Pelligrino, 500 ml	\$ 2.50 each
Naked Juices, 15.2 oz	\$ 4.00 each
Lemonade	\$ 1.75 per person*
Fresh Brewed Iced Tea	\$ 1.75 per person*
Apple Cider/Hot Mulled Cider (available seasonally)	\$ 2.50 per person*
Fresh Cut Fruit Compote	\$ 3.25 per person
Yogurt, individual cup	\$ 1.75 each
Yogurt, vanilla, with granola and raisins, min 6 pp	\$ 2.25 pp
NY Style Bagels, asst, with cream cheese, butter and jelly	\$ 13.50 per ½ dozen
Scones, blueberry and cinnamon raisin	\$ 10.50 per ½ dozen
Homemade Jumbo Muffins (assorted)	\$ 12 per ½ dozen
Mini Muffins (assorted)	\$ 12 per dozen
Assorted Mini-Danish	\$ 15 per dozen
Assorted Donuts	\$ 15 per dozen
Coffee Cake	\$ 15 per dozen
Tastykakes	\$ 18 per dozen
Sticky Buns, mini	\$ 17 per person
Assorted Gourmet Cookies	\$ 9 per dozen
Chocolate Brownies	\$ 15 per dozen
Magic Cookie Bars	\$ 18 per dozen
Lemon Bars	\$ 15 per dozen
Coffee, Decaf, refresh, for extended breaks (minimum 1 gallon)	\$ 12 per gallon
Water Service (without purchase of other service)	
up to 100 pp per single delivery location.	\$ 50
up to 200 pp per single delivery location.	\$ 75
up to 300 pp per single delivery location.	\$ 100

*10 person minimum

A discount is available for Bryn Mawr College clients paying with a Bryn Mawr College Account Code

Morning Breaks

Morning Break Option I (10 person minimum)

Coffee, Decaf, Tea Service & choice of **1** Breakfast Pastry
(choice of muffins, donuts, coffee cake, danish or bagels)

\$ 4.25 per person

Morning Break Option II (10 person minimum)

Coffee, Decaf, Tea Service & choice of **2** Breakfast Pastries
(choice of muffins, donuts, coffee cake, danish or bagels)

\$ 5.25 per person

Add Orange Juice to any **Break Option** for \$1.5 per person.

The Continental

Coffee, Decaf, Tea Service

Bottled Water

Orange Juice

Assorted Breakfast Pastries

(Mini Muffins, Mini Danish, and Asst Bagels)

Fresh Sliced Fruit

\$ 7.95 per person

(minimum of 10 guests)

A Healthy Start

Coffee, Decaf, Tea (including herbal variety) honey, lemon,

Bottled Water

Orange Juice, Cranberry Juice and V-8

Assorted Bagels with cream cheese, butter and jelly

Yogurt, vanilla, low-fat with granola and raisins

Fresh Sliced Fruit

\$ 9.95 per person

(minimum of 15 guests)

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Afternoon Breaks

Whole Hand Fruit	\$ 1.25 per piece
Fresh Cut Fruit Compote, <i>a blend of fresh melons, pineapple, strawberries and seasonal fruits</i>	\$ 3.25 per person
Sliced Fruit Tray <i>with Honey Yogurt Dip</i>	\$ 3.75 per person
Fruit & Cheese with Crackers	\$ 4.25 per person
Gourmet Cheese & Crackers <i>cheddar, Swiss, muenster and pepper jack</i>	\$ 3.75 per person
Deluxe Imported Cheese Tray, <i>wedges of black diamond cheddar, smoked gouda, havarti dill, muenster and brie, garnished with fresh fruit, served with gourmet crackers and baguettes</i>	\$ 4.50 per person
	less than 25 \$ 5.00 per person
Vegetable Tray <i>with Ranch Dip</i>	\$ 3.75 per person
Spinach Dip, <i>served in a carved hearth baked bread loaf with assorted gourmet crackers and bread</i>	\$ 3.5 per person
Roasted Red Pepper Hummus and Pita Chips	\$ 3 per person
Goldfish, <i>cheddar</i>	\$ 7 per lb
Pepperidge Farm Snack Mix	\$ 9 per lb
Trail Mix	\$ 13 per lb
Pretzels, sour dough with mustard, 1 lb pretzels, 4 oz mustard	\$ 5 per lb
Potato Chips, <i>with onion dip, 1 lb chips, 8 oz dip</i>	\$ 5 per lb
Tortilla Chips <i>and Salsa, 1 lb chips, 12 oz salsa</i>	\$ 9 per lb
Philly Soft Pretzels, <i>served with mustard</i>	\$ 1.75 each
Gourmet Tea Cookies (<i>approx 35 per lb</i>)	\$15 /lb
Assorted Mini Sweet Tray (50 pieces) <i>cannolis, eclairs, cheesecakes, cream puffs, finger sized brownies, lemon bars and magic cookie bars.</i>	\$ 90
Gourmet Mints	\$10
Mixed Nuts, fancy	\$17
Assorted Gourmet Cookies HOPE'S	\$ 9
Chocolate Brownies	\$ 15
Magic Cookie Bars	\$ 18
Lemon Bars	\$ 15
Italian Soda Bar, soda water with flavored syrups	\$ 5
Coffee Bar, regular and decaf coffees with flavored syrups and flavored creamers, toppings and whipped cream	\$ 7

*10 person minimum
**25 person minimum

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Afternoon Breaks

The Natural

Hummus, Baba Ganoush
With pita triangles
Assorted Juices
Spring Water

\$ 7.5 per person
Minimum of 20 guests

The Executive Break

Fresh Sliced Fruit Tray
Assorted Gourmet Cookies
Granola Bars
Assorted Canned Sodas
Spring Water, Coffee Service

\$ 9.5 per person
Minimum of 20 guests

Afternoon Pick-Me Up

Fresh Fruit Smoothies
Granola
Odwalla Bars
Spring Water

\$ 10.5 per person
Minimum of 10 guests

Afternoon Break Option I (10 person minimum)

Assorted Canned Sodas, Bottled Water and Choice of **1** Snack
(Assorted Gourmet Cookies, Snack Mix or Chips and Pretzels)

\$4.25 per person

Afternoon Break Option II (10 person minimum)

Assorted Canned Sodas, Bottled Water and Choice of **2** Snacks
(Assorted Gourmet Cookies, Snack Mix, or Chips and Pretzels)

\$5.25 per person

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Breakfast Selections

The Classic

Assorted Juices (orange, tomato, grapefruit)
Fresh Cut Fruit Compote
Scrambled Eggs
Crisp Bacon and Sausage Links
Home Fried Potatoes
Mini Croissants and Bagels
Assorted Mini Muffins and Demi-Danishes
Coffee, Tea and Decaf

\$16 per person
minimum of 10 guests

The Savoy

Assorted Juices (orange, tomato, grapefruit)
Fresh Cut Fruit Compote
Cinnamon Challah French Toast or Banana Walnut Pancakes
served with warm syrup and butter
Crisp Bacon and Sausage Links
Coffee, Herbal Teas and Decaf

\$14.75 per person
minimum of 10 guests

The Owl

Assorted Juices (orange, tomato, grapefruit)
Fresh Cut Fruit Compote
Spinach, Mushroom, Sundried Tomato & Gruyere Quiche
Crisp Bacon and Sausage Links
Home Fried Potatoes
Mini Croissants and Bagels
Assorted Mini Muffins and Demi-Danishes
Coffee, Herbal Teas and Decaf

\$18.75 per person
minimum of 10 guests

Deli Buffets

All Deli Buffets come complete with Lettuce, Tomato and Onion, Appropriate Condiments, Kosher Dill Pickles, Assorted Fresh Rolls, Choice of Two Salads (*Mixed Greens Salad, Spinach Salad, Cole Slaw, Pasta Salad, Red Bliss Potato Salad, Marinated Vegetable Salad or Fresh Cut Fruit Salad*), Potato Chips, Dessert Tray of Cookies and Dessert Bars, Bottled Spring Water and Choice of Beverage (*Canned Sodas, Lemonade or Iced Tea*)

I

Fresh Sliced Honey Glazed Ham, Slow Roasted Beef, Corned Beef,
Smoked Turkey Breast
Choice of Chicken or Tuna Salad or Hummus and Pita
American, Imported Swiss and Provolone Cheeses

\$ 17.50 per person

minimum of 10 guests

II

Fresh Sliced Honey Glazed Ham, Slow Roasted Beef,
Oven Roasted Smoked Turkey Breast
Shrimp Salad
American, Imported Swiss and Provolone Cheeses

\$19.95 per person

minimum of 10 guests

III

Chicken Salad, Tuna Salad, Hummus and Pita Bread
American, Imported Swiss and Provolone Cheeses

\$15.00 per person

minimum of 10 guests

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Deli Buffets – Lite Fare

All Lite Fare Deli Buffets come complete with Lettuce, Tomato and Onion, Condiments, Kosher Dill Pickles, Rolls, Choice of One Side Salad (*e.g. Tossed Green Salad, Cole Slaw, Broccoli Slaw, Potato Salad or Pasta Salad*), Potato Chips, Assorted Cookies, Water and Choice of *Lemonade or Iced Tea*

I

Fresh Sliced Honey Glazed Ham, Slow Roasted Beef, or
Smoked Turkey Breast (**choose one**)
Chicken or Tuna Salad or Hummus and Pita (**choose one**)
American, Imported Swiss and Provolone Cheeses

\$16.00 per person
minimum of 10 guests

II

Fresh Sliced Honey Glazed Ham, Slow Roasted Beef,
Oven Roasted Smoked Turkey Breast (**choose one**)
Shrimp Salad
American, Imported Swiss and Provolone Cheeses

\$18.50 per person
minimum of 10 guests

III

Chicken Salad, Tuna Salad, Hummus and Pita Bread (**choose two**)
American, Imported Swiss and Provolone Cheeses

\$14.00 per person
minimum of 10 guests

Luncheon Buffets

6 Foot Hoagie

Fresh Sliced Smoked Ham, Genoa Salami, Imported Capicola, Provolone Cheese,
Lettuce, Tomato, Onion, Dill Pickle Spears,
on a Fresh Hearth Baked 6' Italian Roll
(also available: Tuna, Turkey, Roast Beef, Roasted Vegetable)
Choice of 2 Salads, Potato Chips,
Home Baked Gourmet Cookies and Brownies
Canned Sodas, Fresh Brewed Iced Tea and Bottled Water

\$16.00 per person
minimum of 20 guests

Assorted Sandwich Buffet

Smoked Turkey and swiss on a hearth baked roll, Tuna Salad in Spinach Wrap,
Shaved Roast Beef and sharp cheddar on Tuscan Bread,
Roasted Vegetables & Feta on Focaccia
Vegetable Tray with ranch dip
Choice of 2 Salads
Home Baked Gourmet Cookies and Brownies
Canned Sodas, Fresh Brewed Iced Tea and Bottled Water

\$19.50 per person
minimum of 25 guests

Hot Sandwich Buffet

Meatballs in Marinara Sauce, Sliced Roast Beef au jus, Grilled Marinated Vegetables
Served with Small Steak Rolls and Appropriate Condiments
Tossed Garden Salad *with house vinaigrette*
Fresh Cut Seasonal Fruit, Chips
Home Baked Gourmet Cookies and Brownies
Canned Sodas, Fresh Brewed Iced Tea and Bottled Water

\$ 21.50 per person
minimum of 25 guests

Luncheon Buffets continued

Caesar Salad Trio

A bed of crisp romaine with
Strips of Grilled Marinated Chicken, Cajun Rock Shrimp and Jerk Tofu
Assorted Bread Basket
(rolls, breadsticks, muffins with butter)
Gemelli Pasta Salad, Fresh Cut Seasonal Fruit
Home Baked Gourmet Cookies and Brownies
Canned Sodas, Fresh Brewed Iced Tea and Bottled Water

\$ 19 per person

minimum of 25 guests

Love My Pasta

Penne with Marinara, Bolognese, and Alfredo with roasted vegetable Sauces
Choice of Meat or Vegetable Lasagna
Warm Rolls and Garlic Bread
Choice of Tossed Garden Salad or Caesar Salad
Steamed Vegetable Medley
Dessert Bar Selection
Canned Sodas, Fresh Brewed Iced Tea and Bottled Water

\$ 21 per person

minimum 20 guests

Taco Salad

Taco Salad Shells (bowls), Tortilla Chips, Taco Meat, Refried Beans, Spanish Rice
Diced Tomatoes, Diced Onion, Shredded Lettuce, Sliced Olives,
Shredded Cheddar, Sour Cream, Guacamole, Salsa
Dessert Bar Selection
Canned Sodas, Fresh Brewed Iced Tea and Bottled Water

\$ 20 per person

Lunch Plated Options

Gourmet Sandwich

Choice of Sandwich:

Smoked Turkey, Bacon, Avocado, Lettuce, Tomato and Alfalfa Sprouts
In a Spinach Wrap
Shaved Med Rare Roast Beef, Boursin, Carmelized Red Onion on Focaccia
Grilled Portabella, Roasted Vegetables with Feta on Tuscan Style Bread
Gemeli Pasta Salad
Kettle Chips , Kosher Dill Pickle
Fresh Fruit Cup
Canned Sodas & Bottled Water

\$ 18.5 per person

Cobb Salad

Bands of Smoked Turkey, Bacon, Avocado, Blk Olives, Cucumber, Bleu Cheese,
Diced Hard Cooked Egg, Diced Plum Tomatoes
Atop Mixed Fresh Greens
Bread Basket
Dessert Bar Selection
Canned Sodas & Bottled Water

\$ 17 per person

The Salad Sampler

Chicken Salad with Grapes, Shrimp Salad, Pasta Salad
And Fruit Salad
Bread Basket
Dessert Bar Selection
Canned Sodas & Bottled Water

\$21 per person

A discount is available for Bryn Mawr College clients paying with a Bryn Mawr College Account Code

Boxed Meals

all sandwiches are served with lettuce, tomato and condiments on the side, chef's choice side salad, chips, fresh seasonal fruit, fresh baked gourmet cookies or homemade brownie, and soda or spring water

Turkey Wrap

Thinly sliced smoked turkey breast, lettuce, tomato in a fresh wrap with cranberry mayonnaise and American cheese

\$11.50

Honey Baked Ham

and imported Swiss cheese on a Jewish rye roll with honey dijon mustard.

\$11.50

Slow Roasted Beef

shaved roast beef served on a hearth baked roll with horseradish mayonnaise

\$11.50

Chicken Salad with Grapes and Almonds

served on a fresh baked croissant

\$11.50

Fresh Garden Vegetables

on a bed of fresh greens, Hummus and Pita Chips

served with our house vinaigrette, vegetable dip and a homemade muffin

\$12.50

Grilled Marinated Chicken Caesar Salad

Fresh Romaine lettuce, topped with grilled marinated chicken breast, fresh grated parmesan, and homemade croutons, accompanied by medley of fresh seasonal vegetables, and a fresh baked muffin

\$12.50

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Boxed Meals continued

Fried Chicken

2 pieces, a breast and leg served with a homemade corn muffin,
potato salad and cole slaw

\$12.50

Dill Shrimp Salad Wrap

Tender shrimp delicately prepared in mild seasonings wrapped with lettuce and tomato
In a spinach wrap

\$13.50

Mediterranean Chicken Wrap

Tender strips of chicken, feta, olives, red onion, lettuce, tomato wrapped in an herb wrap

\$12.50

Chicken Pesto Wrap

Tender strips of chicken, pesto, lettuce, tomato, caramelized Bermuda
Onion in a sundried tomato wrap

\$12.50

Roasted Vegetables

Roasted eggplant, squash, peppers, caramelized onions and feta
On focaccia

\$12.50



Dinner Selections

*Dinner selections are served buffet style, complete with 3 entrees (2 meat, 1 vegetarian), choice of salad, one starch, two vegetables, dessert, bread basket and butter, coffee, tea, decaffeinated coffee, fresh brewed iced tea and water
Minimum of 25 guests for 3 entrées. Select 1 meat and 1 vegetarian entrée for 15-24 guests.*

Dinner Buffet 1 select 3 \$ 22.5

Chicken Marsala *Breaded Chicken Breast with a Marsala Wine Sauce with Mushrooms*
Chicken Picatta *Breaded Chicken Breast in a Light Lemon Sauce*
Carved Roasted Turkey with gravy
Beef Burgundy, *Beef Tenderloin Tips with Fresh Mushrooms*
Meat Lasagna
Baked Virginia Ham served with a Raisin/Fruit Sauce
Grilled Salmon
Filet of Sole
Eggplant or Vegetable Lasagna

Dinner Buffet 2 select 3 \$ 29

Stuffed Chicken Breast Kiev *Breaded Chicken Breast Stuffed with a Herbed Butter*
Sliced London Broil *with Béarnaise Sauce*
Grilled Tenderloin Tips with mushrooms
Roasted Pork Tenderloin served with cranberry citrus sauce
Grilled Tuna, marinated in citrus, herb served with a herbed lemon butter
Flounder Florentine
Grilled Portabella Napoleon
Penne with artichoke hearts, sundried tomato, shitake mushroom in a parma rosa sauce
Spinach and Cheese Tortellini with fresh basil in a pesto cream sauce
Pasta Primavera

Dinner Buffet 3 select 3 \$ 35

Carved Prime Rib *au jus (25 people minimum)*
Sliced Medallions of Roasted Tenderloin of Beef *served with a light madeira sauce*
Chicken Duxelle en croute
Flounder stuffed with crabmeat
Grilled Swordfish with herb lemon butter
Crab Cakes with remoulade
Grilled Eggplant, Zucchini, Yellow Squash, Tomato and Cheese Napoleon
Pasta Purses with wilted spinach and light creamy pesto sauce

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Dinner Selections (cont'd)

Salads select 1

Mixed Greens Salad *with House Vinaigrette*

Caesar Salad *with fresh grated parmesan, caesar dressing and homemade croutons*

Spinach Salad with *chopped eggs, bacon, onion and our own homemade dressing*

Starches select 1

Wild Rice Pilaf

Buttered Egg Noodles

Spinach Risotto

Herbed Orzo Pilaf

Garlic Mashed Potatoes

Twice Baked Potatoes (.75 extra charge per person)

Potatoes Lyonnaise

Blended Wild and Long Grain Rice

Oven Roasted Potatoes

Stuffing

Baked Potato

Wasabi Mashed Potatoes

Tomato Basil Couscous

Horseradish Cheddar Mashed Potatoes

Vegetables select 2

Fresh Vegetable Medley

Broccoli Spears

Green Beans & Baby Carrots

Green Peas, Mushrooms & Pearl Onions

Mexican Corn

California Blend (*broccoli, cauliflower and carrots*)

Green Beans Amandine

Glazed Baby Carrots

Baby Carrots *with dill*

Fresh Asparagus (.75 extra charge per person)

Desserts select 1

Chocolate Mousse Parfait *with Fresh Strawberry Garnish*

Cheesecake *with cherry topping*

Chocolate Layer Cake

Carrot Cake *with Cream Cheese Icing*

Key Lime Pie

Lemon Layer Cake

Old Fashioned Apple Pie

Sweet Potato Pie

Pumpkin Pie

Southern Pecan Pie

German Chocolate Cake

Lemon Meringue Pie

Fresh Cut Fruit Medley

Banana Cream Pie

Cookies & Cream Pie

Upgrade your Dessert! Add \$3 per person

Snickers Pie

White Chocolate Raspberry Cheesecake

Caramel Granny Apple Pie

Reese's Chocolate Peanut Butter Pie

Tiramisu

Key Lime Raspberry Cheesecake

Apple Cobbler with Vanilla Ice Cream

5 Layer Chocolate Cake

Dinner Selections Plated Service

*These dinner selections are served plated on china and linen service with choice of salad, one starch, one vegetable, dessert, bread basket and butter, coffee, tea, decaffeinated coffee, fresh brewed iced tea and water
Prices based on a minimum of 15 guests. Additional service charges apply to smaller groups.*

Chicken Marsala <i>Breaded Chicken Breast with a Marsala Wine Sauce with Mushrooms</i>	\$25
Stuffed Chicken Breast Kiev <i>Breaded Chicken Breast Stuffed with a Herbed Butter</i>	\$29
Chicken Duxelle en croute	\$35
Sliced London Broil <i>with Béarnaise Sauce</i>	\$30
Grilled Tenderloin Tips <i>with mushrooms topped with a demi glace</i>	\$36
Sliced Medallions of Roasted Tenderloin of Beef <i>served with a light madeira sauce</i>	\$43
Roasted Pork Tenderloin <i>served with cranberry citrus sauce</i>	\$33
Grilled Salmon <i>with lemon dill sauce</i>	\$26
Grilled Tuna <i>marinated in citrus herb served with a herbed lemon butter</i>	\$30
Grilled Swordfish <i>with herb lemon butter</i>	\$36
Crab Cakes <i>with remoulade</i>	\$35
Lobster Ravioli, <i>large ½ moon raviolis stuffed with chunks of lobster and cheese, served with a light cream sauce</i>	\$40
Grilled Portabella Napoleon, <i>large portabella mushroom, marinated, grilled and layered with roasted eggplant, zucchini, yellow squash, a top roasted red pepper polenta</i>	\$35
Penne <i>with artichoke hearts, sundried tomato, shitake mushroom in a parma rosa sauce</i>	\$25
Pasta Primavera	\$25
Grilled Eggplant, Zucchini, Yellow Squash, Tomato and Cheese Napoleon	\$31
Spinach and Cheese Pasta Purses <i>with wilted spinach and light creamy pesto sauce</i>	\$30

Dinner Selections (cont'd)

Salads select 1

Mixed Greens Salad *with House Vinaigrette*

Caesar Salad *with fresh grated parmesan, caesar dressing and homemade croutons*

Spinach Salad with *chopped eggs, bacon, onion and our own homemade dressing*

Starches select 1

Wild Rice Pilaf

Buttered Egg Noodles

Spinach Risotto

Herbed Orzo Pilaf

Garlic Mashed Potatoes

Twice Baked Potatoes (.75 extra charge per person)

Potatoes Lyonnaise

Blended Wild and Long Grain Rice

Oven Roasted Potatoes

Stuffing

Baked Potato

Wasabi Mashed Potatoes

Tomato Basil Couscous

Horseradish Cheddar Mashed Potatoes

Vegetables select 2

Fresh Vegetable Medley

Broccoli Spears

Green Beans & Baby Carrots

Green Peas, Mushrooms & Pearl Onions

Mexican Corn

California Blend (*broccoli, cauliflower and carrots*)

Green Beans Amandine

Glazed Baby Carrots

Baby Carrots *with dill*

Fresh Asparagus (.75 extra charge per person)

Desserts select 1

Chocolate Mousse Parfait *with Fresh Strawberry Garnish*

Cheesecake *with cherry topping*

Chocolate Layer Cake

Carrot Cake *with Cream Cheese Icing*

Key Lime Pie

Lemon Layer Cake

Old Fashioned Apple Pie

Sweet Potato Pie

Pumpkin Pie

Southern Pecan Pie

German Chocolate Cake

Lemon Meringue Pie

Fresh Cut Fruit Medley

Banana Cream Pie

Cookies & Cream Pie

Upgrade your Dessert! Add \$3 per person

Snickers Pie

White Chocolate Raspberry Cheesecake

Caramel Granny Apple Pie

Reese's Chocolate Peanut Butter Pie

Tiramisu

Key Lime Raspberry Cheesecake

Apple Cobbler with Vanilla Ice Cream

5 Layer Chocolate Cake

Picnics

Below **Picnics** come complete with Choice of Two Salads
(*Mixed Greens Salad, Cole Slaw, Pasta Salad, Red Bliss Potato Salad, Marinated Vegetable Salad or Fresh Cut Fruit Salad*)
Crudité Tray with dill dip, Appropriate Condiments, Assorted Gourmet Cookies and
Dessert Bar Selection, Choice of Beverage (*Canned Sodas, Lemonade or Iced Tea*) and *Bottled Water*
All grilled items chargrilled on site (prices do not include Cook's fees \$50; 1 per 50)

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The All American I

Hamburgers, Cheeseburgers, All Beef
Hot Dogs, Veggie Burgers

\$18 per person
minimum of 25 guests

The Country Western

BBQ Pork Ribs and Chicken ¼'s
Mini Corn Muffins and Dinner Rolls
Corn on the Cob and Baked Beans

\$26 per person
minimum of 25 guests

The All American II

Hamburgers, Cheeseburgers, All Beef
Hot Dogs, Veggie Burgers
Grilled Marinated Chicken Breast
Sandwiches

\$21 per person
minimum of 25 guests

Philly Style

Sweet Italian Sausage and Peppers,
Italian Hoagies
Philly Cheesesteaks
Soft Pretzels with mustard
Italian Water Ice
Tastykakes

\$22.50 per person
minimum of 25 guests

Picnics continued

Below **Picnics** come complete with Choice of Two Salads: *Mixed Greens Salad, Cole Slaw, Pasta Salad, Red Bliss Potato Salad, Marinated Vegetable Salad or Fresh Cut Fruit Salad*, Crudit  Tray with dill dip, Appropriate Condiments, Choice of Beverage (*Canned Sodas, Lemonade or Iced Tea*) and *Bottled Water*

All grilled items chargrilled on site (prices do not include Cook's fees \$50; 1 per 50)

I

Chargrilled NY Strip Steak 8 oz, Seafood Brochettes
Mixed Greens Salad with House Vinaigrette
Corn on the Cob and Dinner Rolls
Choice of Dessert from Dinner Selections

\$33 per person

minimum of 25 guests

II

Grilled 6 oz Filet Mignon, 5 oz Steamed Lobster Tail
Saut ed Mushrooms and Carmelized Onions
Mixed Greens Salad with House Vinaigrette
Corn on the Cob, Baked Potatoes
Dinner Rolls and Mini Corn Muffins
Choice of Dessert from Dinner Selections

market price

minimum of 25 guests

III

Grilled Marinated Swordfish, Chicken and Steak Brochettes
Lemon Herbed Basmati Rice
Herb Roasted Potatoes
Fresh Corn on the Cob, Choice of Vegetable
Mixed Greens Salad with House Vinaigrette
Dinner Rolls and Mini Corn Muffins
Choice of Dessert from Dinner Selections

\$35 per person

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Hot Hors d'oeuvres butlered

Chicken Wings, <i>honeystung</i>		\$55.00 per 50 pcs
Meatballs <i>in Sweet & Sour Sauce</i>		\$48.00 per 50 pcs
Kielbasa en croute <i>served with whole grain mustard</i>		\$60.00 per 25 pcs
Grilled Beef Skewers <i>with sweet chili dip</i>		\$72.00 per 25 pcs
Pecan Crusted Chicken Tenderloins <i>with honey mustard sauce</i>		\$54.00 per 25 pcs
Philadelphia Cheesesteak Quesadillas		\$60.00 per 25 pcs
Pork Dumplings <i>with ginger soy sauce</i>		\$48.00 per 25 pcs
Assorted Baby Quiches		\$54.00 per 25 pcs
Chicken Satay, <i>with peanut dipping sauce</i>		\$63.00 per 25 pcs
Scallops <i>Wrapped in Bacon</i>		\$54.00 per 25 pcs
Mini Crab Cake <i>with Maryland Mayonnaise</i>		\$60.00 per 25 pcs
Coconut Shrimp <i>with marmalade sauce</i>		\$72.00 per 25 pcs
Cheese Puffs		\$55.00 per 50 pcs
Vegetable Spring Rolls <i>with asian dipping sauce</i>		\$54.00 per 25 pcs
Spinach & Cheese in Filo		\$92.00 per 50 pcs
Wild Mushroom & Gruyere <i>on toast points</i>		\$48.00 per 25 pcs
Vegetarian Potstickers		\$67.00 per 50 pcs
Bruschetta, <i>tomato, basil & buffalo mozzarella</i>		\$48.00 per 25 pcs
Black Bean, Spinach Cheese Quesadilla <i>with chipotle sauce</i>		\$54.00 per 25 pcs
Stuffed Mushrooms Duxelles <i>with spinach</i>		\$55.00 per 25 pcs
Pear and Chevre Crostini		\$54.00 per 25 pcs
Fried Butternut Squash Wonton		\$48.00 per 25 pcs
Hot Crab Dip <i>served with crackers and pita chips, 5.5 lbs</i>	(serves 20-30)	\$ 93.50
Baked Brie <i>en croute served with crackers and baguettes</i>	(serves 10)	\$ 65.00

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Cold Hors d'oeuvres butlered

Finger Sandwiches, <i>chicken salad, tuna salad and egg salad and watercress</i>	\$75 per 50
Gourmet Assorted Tea Sandwiches & Canapés <i>roast beef on pumpernickel, ham and Swiss on seeded rye, roasted turkey on whole wheat, cream cheese and pineapple on date nut, watercress, cucumber egg canapés, watercress, smoked salmon pinwheels</i>	\$90 per 50
Belgium Endive <i>stuffed with Boursin Cheese</i>	\$48 per 25
Fruit Kabobs <i>with honey almond and strawberry sauces</i>	\$48 per 25
Avocado Corn Salsa <i>on corn tortilla chip</i>	\$40 per 25
Dried Apricots <i>with goat cheese & pistachios</i>	\$54 per 25
Asian Noodle Cups <i>with Peanut Sauce</i>	\$65 per 25
Chilled Jumbo Shrimp <i>served with vodka cocktail sauce</i>	\$54 per 25
Shrimp Canapé <i>with curried mayonnaise</i>	\$48 per 25
Salmon Mousse <i>with capers on French bread</i>	\$45 per 25
Sliced Tenderloin of Beef <i>on baguette with horseradish cream</i>	\$60 per 25
Smoked Salmon and Asparagus Canapés	\$54 per 25
Crab and English Cucumber Canapés	\$60 per 25
Sesame Seared Ahi Tuna <i>with teriyaki glaze</i>	\$65 per 25
Chorizo and Mozzarella <i>Stuffed Crimini Mushroom caps</i>	\$54 per 25

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Stationary Hors d'Oeuvres & Beverages

Sliced Fruit Tray <i>with Honey Yogurt Dip</i> (10 pp min)	\$ 3.75 per person
Fruit & Cheese with Crackers (10 pp min)	\$ 4.25 per person
Gourmet Cheese & Crackers <i>cheddar, Swiss, muenster and pepper jack</i> (10 pp min)	\$ 3.75 per person
Deluxe Imported Cheese Tray (25 pp min) <i>wedges of black diamond cheddar, smoked gouda, havarti dill, muenster and brie, garnished with fresh fruit, served with gourmet crackers and baguettes</i>	\$ 4.50 per person
less than 25	\$ 5.00 per person
International and Domestic Cheese Display <i>garnished with fresh fruit and served with baguettes and crackers (25 min)</i>	\$ 5.50 pp
Vegetable Tray <i>with Ranch Dip</i> (10 pp min)	\$ 3.75 per person
Antipasta Display <i>Assorted meats, cheeses and marinated vegetables served with An assortment of breads and dips (25 person minimum)</i>	\$ 5.50 pp
Spinach Dip, <i>served in a carved hearth baked pumpernickel boule with assorted gourmet crackers and bread</i> (10 pp min)	\$ 3.5 per person
Seven Layer Dip, <i>refried beans, cheese, olives, sour cream, guacamole, scallions, tomatoes served with tortilla chips</i>	\$ 40.00 serves 10
Roasted Red Pepper Hummus and Pita Chips	\$ 3 per person
Goldfish, <i>cheddar</i>	\$ 7 per lb (serves 6-8)
Pepperidge Farm Snack Mix	\$ 9 per lb (serves 6-8)
Gourmet Tea Cookies (<i>approx 35 per lb</i>)	\$ 15 /lb
Assorted Mini Sweet Tray (50 pieces) <i>cannolis, eclairs, cheesecakes, cream puffs, finger sized brownies, lemon bars and magic cookie bars.</i>	\$ 90
Gourmet Mints	\$ 10
Mixed Nuts, fancy	\$ 17 per pound
Assorted Gourmet Cookies HOPE'S	\$ 9 per dozen
Chocolate Brownies	\$ 15 per dozen
Magic Cookie Bars	\$ 18 per dozen
Lemon Bars	\$ 15 per dozen
Italian Soda Bar, soda water with flavored syrups (25 pp min)	\$ 5 per dozen
Coffee Bar, regular and decaf coffees with flavored syrups and flavored creamers, toppings and whipped cream (25 pp min).	\$ 7 per person
Sparkling White Grape Juice	\$ 7.50 per bottle
Punch, <i>served in a punch bowl floated with fresh sliced fruit (serves 20)</i>	\$ 39.00 per 2 gallons
Punch Fountain, <i>includes 5 gallons punch and fountain rental</i>	\$175.00 serves 50-60

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Other Services

<u>Linen Tablecloths - Rental</u> <i>(white and colors available on selected sizes)</i>	
90"x90"	\$ 7 each
54"x120"	\$ 7 each
Linen Napkins - Rental <i>(white and colors available)</i>	\$ 1.5 each
Skirting , 13', for additional non-food tables	\$ 30 each
<u>Paper Tablecloths</u>	
72" x 72"	\$ 6.5 each
54" x 108"	\$ 7 each
Paper Dinner Napkins	\$ 0.30 each
Plastic Forks, Spoons, or Knives	\$ 0.15 each
Plastic 6 in Plate	\$ 0.20 each
Plastic 9 in Plate	\$ 0.30 each
Chafing Dish - Rental , <i>includes rack, water pan and food pan</i>	\$20 each
Sternos , 2 hr burn time	\$2.75 each
Tealights , 3 per table	\$10
China/Glass and Linen Service	\$5.75 pp
Server/Butler	
Minimum charge for up to 2 hours of service	\$50 minimum
Each additional hour	\$20 per hour
Bartender (labor) 1 per 50 guests	
Minimum charge which includes set up, break down and up to 2 hours of service	\$90
Each additional hour	\$23 per hour
Delivery Fee (minimum fee, includes delivery and pick-up)	\$25
<u>Full Bar Set-up</u> (does not include bartender)	
for alcoholic beverages provided by the client, <i>includes plastic cups, cocktail napkins, stirrers, ice, lemons, limes, olives, maraschino cherries, cocktail onions, club soda, tonic water, ginger ale, 7 up, coke, diet coke, and orange, grapefruit and cranberry juice</i>	\$4.5 pp
<u>Beer and Wine Bar Set-up</u> (does not include bartender)	
for beer and wine provided by client	
<i>includes plastic cups, cocktail napkins, ice, assorted sodas and juices</i>	\$3.5 pp
Glassware for either Full or Beer and Wine Bars available at	\$2 pp
Wine with Dinner , <i>includes wine glasses and carafes (if needed)</i>	\$2.25 pp

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