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 available via the Dining Services web page: http://www.brynmawr.edu/dining/programs/catering.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:

Christina Luciani
610-526-7400

September 2011
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 20% greater or less 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 sixty dollars ($60.00), or twenty per cent (20%) of the cost of the requested service, whichever is the greater. This surcharge is necessary as service requests with insufficient notice, incur additional costs to accommodate the request.

Requests for Catering can be made by contacting the Dining Service office at 610-526-7400 or catering@brynmawr.edu during regular business hours, Monday through Friday, 8 am - 5 pm.

Guarantees
For proper planning, an approximate number of guests or “estimate” for any function is required 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 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, cancellations must be made **48 hours** prior to the event. Cancellations after this period may result in charges to cover costs incurred. In situations where special items have been ordered or prepared for your event, a charge may be applied. 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 is not present with the service, 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 or additional 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. A special list of menu options 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.

Boxed lunches are designed as an "on-the-go" meal option. If you choose to purchase this meal and consume them in a location on campus, an additional Boxed Lunch Eat-In fee will be charged. This includes a tablecloth for the table where your lunches are displayed, trash can for your disposables, and a staff member to return to the site and retrieve Dining Services belongings.

There is a minimum fee of $25 for box lunch orders under 50. For orders 51 and more, the charge will be $.50 per person up to a maximum of $50. This fee applies to both internal and external clients.

Deliveries
Delivery of any of our full service menu items, to any building on campus is free of charge. However, we do require a minimum order of $60.00 for free delivery. Orders for less than our minimum will incur a minimum delivery charge of $35.00. Requests for Thomas Great Hall and other locations that require additional time due to accessibility may incur additional service fees.

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.

**Cakes**
Should you desire a special cake not provided by us, we are happy to serve it. A cake cutting fee of $2.00 per person will be applied.
**Liquor Policy**

Alcoholic beverages are provided by the client. Service of your selections will be provided by our trained staff. Your event will be assessed charges for bartenders and a service charge for bar set-ups (full bar set-up, or beer-wine-soda set-up) according to prescribed standards based on number of attendees.

Bryn Mawr College does not allow for the on-site sale of alcohol to individuals in any circumstances. This prohibition includes: drink tickets or paid admission. Alcohol may not leave or be removed from the area where the event is being serviced. Groups that provide their own alcohol are responsible for delivering it to Bryn Mawr College 2-3 days prior to the event. The date should be agreed and arranged at the time of reservation. Any unused liquor, beer, or wine will be returned to the customer at the end of the function.

Alcoholic beverages will not be served to anyone under age 21 nor to anyone who is visibly intoxicated. Except in limited situations, alcoholic beverages must be served in a controlled area and served by trained bartenders. All PLCB rules and regulations regarding age and intoxication will be adhered to.

**College Departments:** The College’s inventory of liquor is available for your event. We will serve the house brand and what is in inventory unless otherwise specified. You may inquire at time of order, of the current house brand. The event will be charged, at cost, for any opened bottles. Clients who prefer an alternative brand, may purchase on their own. Fees for handling and service will apply.

**Fixed Cost for Alcohol** Prices on Other Services page

Full Bar Set Up (Liquor and Wine/Beer/Soda):
Includes Mixers, Sodas, Cocktail Napkins, Bar fruit, Cups, Clothed Table, Ice Buckets, Setup and availability for purchase of all liquor.

Wine/Beer/Soda bar:
Includes Sodas, Cocktail Napkins, Cups, Clothed Table, Ice Buckets, Setup and availability for purchase of all wine and beer.

**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 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**

### Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Outside Pricing</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee, Decaf, Tea Service</td>
<td>$3.25 per person</td>
</tr>
<tr>
<td>Tea (with herbal assortment)</td>
<td>$3.25 per person</td>
</tr>
<tr>
<td>Hot Chocolate, with mini marshmallows</td>
<td>$3.25 per person</td>
</tr>
<tr>
<td>Coffee, Decaf, refresh, for extended breaks (minimum 1 gallon)</td>
<td>$15.50 per gallon</td>
</tr>
<tr>
<td>Bottled Juices, 10 oz (apple, cranberry, orange, grapefruit, V-8, tomato)</td>
<td>$2.50 each</td>
</tr>
<tr>
<td>Juice, by the carafe (serves 4) (orange, cranberry, apple, grapefruit and tomato)</td>
<td>$7.50 per carafe</td>
</tr>
<tr>
<td>Bottled Water, Spring, 16 oz</td>
<td>$1.95 each</td>
</tr>
<tr>
<td>Perrier 11 oz</td>
<td>$2.25 each</td>
</tr>
<tr>
<td>Naked Juices, 15.2 oz</td>
<td>$4.25 each</td>
</tr>
<tr>
<td>Assorted Sodas, canned</td>
<td>$1.95 each</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$2.25 per person</td>
</tr>
<tr>
<td>Fresh Brewed Iced Tea</td>
<td>$2.25 per person</td>
</tr>
<tr>
<td>Apple Cider/Hot Mulled Cider (available seasonally)</td>
<td>$3.25 per person</td>
</tr>
</tbody>
</table>

**Water Service** (without purchase of other service)

<table>
<thead>
<tr>
<th>Quota</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>up to 100 pp per single delivery location</td>
<td>$75</td>
</tr>
<tr>
<td>up to 200 pp per single delivery location</td>
<td>$100</td>
</tr>
<tr>
<td>up to 300 pp per single delivery location</td>
<td>$150</td>
</tr>
</tbody>
</table>

### Munchies

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Cut Fruit Compote</td>
<td>$3.95 per person</td>
</tr>
<tr>
<td>Yogurt, individual cup</td>
<td>$2.25 each</td>
</tr>
<tr>
<td>Yogurt, vanilla, with granola and raisins (minimum 6)</td>
<td>$2.95 pp</td>
</tr>
<tr>
<td>NY Style Bagels, asst, with cream cheese, butter and jelly</td>
<td>$14.95 per ½ dz.</td>
</tr>
<tr>
<td>Tea Bread, blueberry, cranberry-orange, banana-walnut, pumpkin (seasonal)</td>
<td>$18.25 per dozen</td>
</tr>
<tr>
<td>Homemade Jumbo Muffins, assorted</td>
<td>$12.00 per ½ dz.</td>
</tr>
<tr>
<td>Mini Muffins, assorted</td>
<td>$15.25 per dozen</td>
</tr>
<tr>
<td>Assorted Mini-Danish</td>
<td>$19.50 per dozen</td>
</tr>
<tr>
<td>Assorted Donuts</td>
<td>$18.75 per dozen</td>
</tr>
<tr>
<td>Scones- blueberry, raspberry white-chocolate, apple-cinnamon</td>
<td>$13.75 per ½ dz.</td>
</tr>
<tr>
<td>Coffee Cake</td>
<td>$13.75 per dozen</td>
</tr>
<tr>
<td>Sticky Buns, mini</td>
<td>$15.50 per dozen</td>
</tr>
<tr>
<td>Assorted HOPE’s Cookies</td>
<td>$14.95 per dozen</td>
</tr>
<tr>
<td>Chocolate Brownies</td>
<td>$18.25 per dozen</td>
</tr>
<tr>
<td>Magic Cookie Bars</td>
<td>$20.75 per dozen</td>
</tr>
<tr>
<td>Lemon Bars</td>
<td>$20.75 per dozen</td>
</tr>
</tbody>
</table>

*10 person minimum
## Morning Breaks

<table>
<thead>
<tr>
<th>Morning Break Option I</th>
<th>Outside Pricing</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee, Decaf, Tea Service &amp; Muffins</td>
<td>$ 5.00 per person</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Morning Break Option II</th>
<th>Outside Pricing</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee, Decaf, Tea Service, OJ and Muffins</td>
<td>$ 6.95 per person</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Morning Break Option III</th>
<th>Outside Pricing</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee, Decaf, Tea Service &amp; 1 Breakfast Pastry selection</td>
<td>$ 5.50 per person</td>
</tr>
<tr>
<td>(choice of muffins, donuts, coffee cake, danish or bagels)</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Morning Break Option IV</th>
<th>Outside Pricing</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee, Decaf, Tea Service &amp; 2 Breakfast Pastry selections</td>
<td>$ 7.50 per person</td>
</tr>
<tr>
<td>(choice of muffins, donuts, coffee cake, danish or bagels)</td>
<td></td>
</tr>
</tbody>
</table>

Add Orange Juice to **Break Option III or IV** for $1.75 per person.

### The Continental
Coffee, Decaf, Tea Service
- Bottled Water
- Orange Juice
- Assorted Breakfast Pastries
  - (Mini Muffins, Mini Danish, and Assorted Bagels)
- Fresh Sliced Fruit

Outside Pricing $ 9.75 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

Outside Pricing $ 12.25 per person  
(Minimum of 15 guests)
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, Decaf, and Tea
Outside Pricing $ 19.00 per person
  (Minimum of 15 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, Decaf, and Herbal Teas
Outside Pricing $ 17.50 per person
  (Minimum of 15 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, Decaf, and Herbal Tea
Outside Pricing $ 23.75 per person
  (Minimum of 15 guests)
## Afternoon Breaks

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Whole Hand Fruit</strong></td>
<td></td>
</tr>
<tr>
<td>Fresh Cut Fruit Compote</td>
<td></td>
</tr>
<tr>
<td>A blend of fresh melons, pineapple, strawberries and seasonal fruits</td>
<td></td>
</tr>
<tr>
<td><strong>Sliced Fruit Tray with Honey Yogurt Dip</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Fruit &amp; Cheese with Crackers</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Gourmet Cheese &amp; Crackers Cheddar, Swiss, Muenster and Pepper Jack</strong></td>
<td></td>
</tr>
<tr>
<td>Deluxe Imported Cheese Tray,</td>
<td></td>
</tr>
<tr>
<td>Black Diamond Cheddar, Smoked Gouda, Havarti Dill, Muenster and Brie</td>
<td></td>
</tr>
<tr>
<td>Garnished with fresh fruit, served with gourmet crackers and baguettes</td>
<td></td>
</tr>
<tr>
<td><strong>Assorted Gourmet Mixed Nuts,</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Gourmet Mints</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Philly Soft Pretzels,</strong> served with mustard</td>
<td></td>
</tr>
<tr>
<td><strong>Tortilla Chips and Salsa,</strong> individual 1 oz bags potato chips, pretzels, etc</td>
<td>1.75 each</td>
</tr>
<tr>
<td><strong>Goldfish, cheddar</strong></td>
<td>8.50 per lb</td>
</tr>
<tr>
<td><strong>Pepperidge Farm Snack Mix</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Trail Mix</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Granola Bars</strong></td>
<td>1.95 each</td>
</tr>
<tr>
<td><strong>Pretzels, sour dough with mustard, 1 lb pretzels, 4 oz mustard</strong></td>
<td>5.95 per lb</td>
</tr>
<tr>
<td><strong>Potato Chips, with onion dip, 1 lb chips, 8 oz dip</strong></td>
<td>5.95 per lb</td>
</tr>
<tr>
<td><strong>Assorted Snacks, individual 1 oz bags potato chips, pretzels, etc</strong></td>
<td>1.75 each</td>
</tr>
<tr>
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<td>1.75 each</td>
</tr>
<tr>
<td><strong>Tortilla Chips and Salsa,</strong> individual 1 oz bags potato chips, pretzels, etc</td>
<td>1.75 each</td>
</tr>
<tr>
<td><strong>Add Guacamole, 12 oz</strong></td>
<td>6.00</td>
</tr>
<tr>
<td><strong>Vegetable Tray with Ranch Dip</strong></td>
<td>4.50 per person</td>
</tr>
<tr>
<td>with Hummus</td>
<td>5.65 per person</td>
</tr>
<tr>
<td><strong>Spinach Dip,</strong> served in a carved hearth baked bread loaf with</td>
<td></td>
</tr>
<tr>
<td>Assorted gourmet crackers and bread</td>
<td></td>
</tr>
<tr>
<td><strong>Roasted Red Pepper Hummus and Pita Chips</strong></td>
<td>3.50 per person</td>
</tr>
<tr>
<td><strong>Goldfish, cheddar</strong></td>
<td>8.50 per lb</td>
</tr>
<tr>
<td><strong>Pepperidge Farm Snack Mix</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Trail Mix</strong></td>
<td>17.25 per lb</td>
</tr>
<tr>
<td><strong>Granola Bars</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Pretzels, sour dough with mustard, 1 lb pretzels, 4 oz mustard</strong></td>
<td>5.95 per lb</td>
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<tr>
<td><strong>Potato Chips, with onion dip, 1 lb chips, 8 oz dip</strong></td>
<td>5.95 per lb</td>
</tr>
<tr>
<td><strong>Assorted Snacks, individual 1 oz bags potato chips, pretzels, etc</strong></td>
<td>1.75 each</td>
</tr>
<tr>
<td><strong>Tortilla Chips and Salsa,</strong> individual 1 oz bags potato chips, pretzels, etc</td>
<td>1.75 each</td>
</tr>
<tr>
<td><strong>Add Guacamole, 12 oz</strong></td>
<td>6.00</td>
</tr>
<tr>
<td><strong>Philly Soft Pretzels,</strong> served with mustard</td>
<td>2.25 each</td>
</tr>
<tr>
<td><strong>Gourmet Mints</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Mixed Nuts, Fancy</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Gourmet Tea Cookies</strong> (approx 35 per lb)</td>
<td></td>
</tr>
<tr>
<td><strong>Assorted HOPE’S Cookies</strong></td>
<td>14.95 per dozen</td>
</tr>
<tr>
<td><strong>Chocolate Brownies</strong></td>
<td>18.25 per dozen</td>
</tr>
<tr>
<td><strong>Magic Cookie Bars</strong></td>
<td>20.75 per dozen</td>
</tr>
<tr>
<td><strong>Lemon Bars</strong></td>
<td>20.75 per dozen</td>
</tr>
<tr>
<td><strong>Assorted Mini Sweet Tray (50 pieces)</strong></td>
<td>99.75</td>
</tr>
<tr>
<td>Cannolis, eclairs, cheesecakes, cream puffs, finger sized brownies, lemon bars and magic cookie bars</td>
<td>99.75</td>
</tr>
<tr>
<td><strong>Italian Soda Bar,</strong> soda water with flavored syrups**</td>
<td>5.95 per person</td>
</tr>
<tr>
<td><strong>Coffee Bar,</strong> regular and decaf coffees, with flavored syrups and</td>
<td></td>
</tr>
<tr>
<td>flavored creamers, toppings, and whipped cream</td>
<td>7.75 per person</td>
</tr>
</tbody>
</table>

*10 person minimum
**25 person minimum
Afternoon Breaks

Afternoon Break Option I  
(10 person minimum)  
Outside Pricing  
Assorted Canned Sodas, Bottled Water and 1 Snack Selection  
(Choice of Snack Mix or Chips and Pretzels)  
$ 5.25 per person

Afternoon Break Option II  
(10 person minimum)  
Outside Pricing  
Assorted Canned Sodas, Bottled Water and Assorted Gourmet Cookies  
$ 5.85 per person

Afternoon Break Option III  
(10 person minimum)  
Outside Pricing  
Assorted Canned Sodas, Bottled Water, Assorted Gourmet Cookies and 1 Snack Selection  
(Choice of Snack Mix or Chips and Pretzels)  
$ 6.70 per person

Afternoon Break Option IV  
(10 person minimum)  
Outside Pricing  
Coffee, Decaf, Tea Service, Bottled Water and Assorted Gourmet Cookies  
$ 6.95 per person

The Natural

Hummus, Baba Ganoush  
With pita triangles & vegetables  
Assorted Juices  
Spring Water  
Outside $ 10.00 per person  
Minimum of 20 guests

The Executive Break

Fresh Sliced Fruit Tray  
Assorted Gourmet Cookies  
Mixed Nuts, Yogurt Raisins  
Assorted Canned Sodas  
Spring Water, Coffee Service  
Outside $ 11.75 per person  
Minimum of 20 guests

Philly Phare

Soft Pretzels  
TastyKakes  
Assorted Canned Soda  
Spring Water  
Outside $ 5.95 per person  
Minimum of 10 guests

Afternoon Pick-Me Up

Vanilla Yogurt  
Fresh Cut Fruit  
Granola  
Raisins  
Spring Water  
Assorted Juices (orange, cranberry, V-8)  
Outside $ 11.00 per person  
Minimum of 10 guests
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.

(Full service catering meals served in Thomas Great Hall are charged an additional Labor Fee.)

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
Outside Pricing $ 20.25 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
Outside Pricing $ 22.75 per person

(Minimum of 10 guests)

III

Chicken Salad, Tuna Salad, Hummus and Pita Bread (choose two)
American, Imported Swiss, and Provolone Cheeses
Outside Pricing $ 17.95 per person

(Minimum of 10 guests)

Add soup to any Deli Lite Fare for $2.50 per person
(Soup will be Chef’s Selection)
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) (Full service catering meals served in Thomas Great Hall are charged an additional Labor Fee.)

I

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

Outside Pricing $ 23.25 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

Outside Pricing $ 26.25 per person

(Minimum of 10 guests)

III

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

Outside Pricing $ 20.00 per person

(Minimum of 10 guests)

Add soup to any Deli Buffet for $2.50 per person (Soup will be Chef’s Selection)
Luncheon Buffets (Full service catering meals served in Thomas Great Hall are charged an additional Labor Fee.)

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
Outside Pricing $ 19.95 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, Chips
Home Baked Gourmet Cookies and Brownies
Canned Sodas, Fresh Brewed Iced Tea and Bottled Water
Outside Pricing $ 23.25 per person
(Minimum of 25 guests)

It's a Wrap
Smoked Turkey and Brie with Cranberry Mayo; Marinated Grilled Chicken Breast with Lettuce, Tomato, and Basil Pesto; Roast Beef and Cheddar with Carmelized Onions and Horseradish Mayonnaise;
Roasted Portabella and Goat Cheese with Spinach and Tomato; Tuna Salad;
Fire Roasted Vegetables with Carmelized Onions and Feta;
Honey Baked Ham and Swiss with Honey Mustard
Wraps prepared with plain, wheat and flavored wraps, Chips
Home Baked Gourmet Cookies and Brownies
Canned Sodas, Fresh Brewed Iced Tea and Bottled Water
25-99: three sandwich selections; 100+: four sandwich selections
Outside Pricing $ 24.25 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
Outside Pricing $ 26.00 per person
(Minimum of 25 guests)

Add soup to any Luncheon Buffet for $2.50 per person
(Soup will be Chef’s Selection)
Luncheon Buffets continued

(Full service catering meals served in Thomas Great Hall are charged an additional Labor Fee.)

**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
Outside Pricing $ 21.95 per person

*(Minimum of 20 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
Outside Pricing $ 24.00 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
Outside Pricing $ 23.25 per person

*(Minimum 20 guests)*

Add soup to any Luncheon Buffet for $2.50 per person
(Soup will be Chef’s Selection)
Lunch Plated Options
(Full service catering meals served in Thomas Great Hall are charged an additional Labor Fee.)

Gourmet Sandwich
Choice of Sandwich- Please limit to two sandwiches per order
- Smoked Turkey, Bacon, Avocado, Lettuce, Tomato and Alfalfa Sprouts in a spinach wrap
- Grilled Portabella, Roasted Vegetables with Feta on Tuscan Style Bread
- Southwest Flank Steak on a Ciabatta roll with lettuce, tomato, and chipotle mayo
- Oven Roasted Turkey, brie, and cranberry mayo in a wrap
- Roast Beef, Provolone, Caramelized onions on a steak roll w/ horseradish mayo
Gemeli Pasta Salad, Kettle Chips, Kosher Dill Pickle
Fresh Fruit Cup
Dessert, chef's choice
Coffee, Decaf, Tea Service
Outside Pricing $ 26.95 per person
(Minimum 15 per order)

Cobb Salad
- Bands of Smoked Turkey, Bacon, Avocado, Black Olives, Cucumber, Bleu Cheese,
- Diced Hard Cooked Egg, Diced Plum Tomatoes, atop Mixed Fresh Greens
- Bread Basket
- Dessert, chef's choice
- Coffee, Decaf, Tea Service
Outside Pricing $ 26.95 per person
(Minimum 10 per order)

The Salad Sampler
- Chicken Salad with Grapes, Shrimp Salad, Pasta Salad
- Fruit Salad, Bread Basket
- Dessert, chef's choice
- Coffee, Decaf, Tea Service
- Fresh Brewed Iced Tea and Bottled Water
Outside Pricing $ 29.25 per person
(Minimum 10 per order)

Marinated Flank Steak
- Served on mixed greens, with goat cheese, carmelized onions and fire roasted tomatoes
- Bread Basket
- Dessert, chef's choice
- Coffee, Decaf, Tea Service
- Fresh Brewed Iced Tea and Bottled Water
Outside Pricing $ 32.00 per person
(Minimum 10 per order)
Lunch Plated Options  continued

(Full service catering meals served in Thomas Great Hall are charged an additional Labor Fee.)

Tuna Niçoise
Grilled rare tuna, black olives, cooked egg, haricot verts, baby yukon potatoes, mixed greens, balsamic vinaigrette
Bread Basket
Dessert, chef’s choice
Coffee, Decaf, Tea Service
Fresh Brewed Iced Tea and Bottled Water
Outside Pricing $ 30.75 per person
(Minimum 10 per order)

Asian Chicken Salad
Grilled chicken, mandarin oranges, toasted almonds, and crunchy wonton strips
Atop a bed of mixed greens served with a sweet ginger sesame dressing
Bread Basket
Dessert, chef’s choice
Coffee, Decaf, Tea Service
Fresh Brewed Iced Tea and Bottled Water
Outside Pricing $ 28.95 per person
(Minimum 10 per order)

Pecan Crusted Chicken & Spinach Salad
Served atop baby spinach with tomatoes, goat cheese and honey mustard dressing
Bread Basket
Dessert, chef’s choice
Coffee, Decaf, Tea Service
Fresh Brewed Iced Tea and Bottled Water
Outside Pricing $ 28.95 per person
(Minimum 10 per order)

Grilled Portobello
Marinated, grilled, served on baby spinach and mixed greens with tomatoes, goat cheese, carmelized onions and a light herbed vinaigrette
Bread Basket
Dessert, chef’s choice
Coffee, Decaf, Tea Service
Fresh Brewed Iced Tea and Bottled Water
Outside Pricing $ 27.95 per person
(Minimum 10 per order)
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.

Boxed meal service does not include seating arrangements. This can be provided for an additional charge.

Minimum of 5 for each type per order. Maximum of 3 types per order.

Boxed lunches are designed as an “on-the-go” meal option. If you choose to purchase this meal and consume them in a location on campus, additional fees are incurred. You will receive a tablecloth for the table where your lunches are displayed, trash can for your disposables, and a staff member to return to the site and retrieve Dining Services belongings.

There is a minimum of $25 for box lunch orders under 50. For orders 51 and above, the charge will be .50 per person up to a maximum of $50.

Turkey Wrap
Thinly sliced smoked turkey breast, lettuce, tomato in a fresh wrap with cranberry mayonnaise and American cheese
Outside Pricing  $13.00

Honey Baked Ham
And imported Swiss cheese on a Jewish rye roll with honey Dijon mustard.
Outside Pricing  $ 13.00

Slow Roasted Beef
Shaved roast beef served on a hearth baked roll with horseradish mayonnaise
Outside Pricing  $ 13.00

Chicken Salad with Grapes and Almonds
Served on a fresh baked croissant
Outside Pricing  $ 13.00

Fresh Garden Vegetables
on a bed of fresh greens, Hummus and Pita Chips
Served with our house vinaigrette, vegetable dip and a homemade muffin
Outside Pricing  $ 14.25
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
Outside Pricing $14.25

Fried Chicken
2 pieces, a breast and leg served with a homemade corn muffin, Potato salad and Cole slaw
Outside Pricing $13.50

Seafood Salad Wrap
Fresh seafood delicately prepared in mild seasonings wrapped with lettuce and tomato
In a spinach wrap
Outside Pricing $14.50

Mediterranean Chicken Wrap
Tender strips of chicken, feta, olives, red onion, lettuce, tomato wrapped in an herb wrap
Outside Pricing $13.50

Chicken Pesto Wrap
Tender strips of chicken, pesto, lettuce, tomato, caramelized Bermuda onion in a sundried tomato wrap
Outside Pricing $13.50

Roasted Vegetables
Roasted eggplant, squash, peppers, caramelized onions, and feta cheese on focaccia
Outside Pricing $13.50
Simple Suppers

Simple Supper selections are served buffet style, complete with 2 entrees, mixed greens salad, one starch, one vegetable, chef’s choice dessert, bread basket and butter, coffee, tea, decaffeinated coffee, fresh brewed iced tea and water.
Minimum of 20 guests. Can accommodate fewer guests for additional charge.
(Full service catering meals served in Thomas Great Hall are charged an additional Labor Fee.)

Entrées (select 2)

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Outside Pricing</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Marsala Breaded Chicken Breast with a Marsala Wine Sauce with Mushrooms</td>
<td>$ 27.95</td>
</tr>
<tr>
<td>Roasted Turkey with gravy</td>
<td></td>
</tr>
<tr>
<td>Chicken, Southern Fried</td>
<td></td>
</tr>
<tr>
<td>Beef Burgundy, Beef Tenderloin Tips with Fresh Mushrooms</td>
<td></td>
</tr>
<tr>
<td>Roast Beef, sliced with au jus</td>
<td></td>
</tr>
<tr>
<td>Meatloaf, homestyle with gravy</td>
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</tr>
<tr>
<td>Grilled Salmon</td>
<td></td>
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<tr>
<td>Broiled Flounder</td>
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<tr>
<td>Baked Ziti</td>
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<tr>
<td>Meat Lasagna</td>
<td></td>
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<tr>
<td>Eggplant Lasagna</td>
<td></td>
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<tr>
<td>Vegetable Lasagna</td>
<td></td>
</tr>
<tr>
<td>Pasta Primavera</td>
<td></td>
</tr>
<tr>
<td>Cheese Tortellini in a blush sauce</td>
<td></td>
</tr>
<tr>
<td>Macaroni and Cheese</td>
<td></td>
</tr>
<tr>
<td>Love My Pasta</td>
<td></td>
</tr>
</tbody>
</table>

Starches (select 1)

<table>
<thead>
<tr>
<th>Starch</th>
<th>Outside Pricing</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wild Rice Pilaf</td>
<td>Blended Wild and Long Grain Rice</td>
</tr>
<tr>
<td>Buttered Egg Noodles</td>
<td>Oven Roasted Potatoes</td>
</tr>
<tr>
<td>Herbed Bread Dressing (stuffing)</td>
<td>Baked Potato</td>
</tr>
<tr>
<td>Herbed Orzo Pilaf</td>
<td>Horseradish Cheddar Mashed Potatoes</td>
</tr>
<tr>
<td>Garlic Mashed Potatoes</td>
<td>Wasabi Mashed Potatoes</td>
</tr>
<tr>
<td>Tomato Basil Couscous</td>
<td></td>
</tr>
</tbody>
</table>

Vegetables (select 1)

<table>
<thead>
<tr>
<th>Vegetable</th>
<th>Outside Pricing</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Vegetable Medley</td>
<td>California Blend (broccoli, cauliflower and carrots)</td>
</tr>
<tr>
<td>Broccoli Spears</td>
<td>Green Beans Amandine</td>
</tr>
<tr>
<td>Green Beans &amp; Baby Carrots</td>
<td>Glazed Baby Carrots</td>
</tr>
<tr>
<td>Green Peas, Mushrooms &amp; Pearl Onions</td>
<td>Baby Carrots with dill</td>
</tr>
<tr>
<td>Mexican Corn</td>
<td></td>
</tr>
</tbody>
</table>
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 entrees. Additional pricing is available for 24 and under. (Full service catering meals served in Thomas Great Hall are charged an additional Labor Fee.)

Outside Pricing

**Dinner Buffet 1**  select 3  $ 32.50

- Classic Roasted Chicken and Rice in a home-style veloute
- Chicken Marsala *Breaded Chicken Breast with a Marsala Wine Sauce with Mushrooms*
- Roasted Sliced Chicken with wild mushroom ragout
- Chicken Provencal, a classic French casserole with tomatoes, olives and mushrooms in a white wine sauce
- Roast Turkey Breast with Broth and Orange Cranberry Chutney

Roast Beef with rosemary au jus
Beef Stroganoff
Baked Virginia Ham with a honey mustard glaze

Salmon Cakes with lemon dill cream sauce
St Peter’s Fish, tilapia Florentine
Flounder, poached with lemon butter and fine herbs

Eggplant or Vegetable Pinwheels
Pasta Primavera
Savory Mushroom Grits with Cream
Cavatelli with roasted red peppers, broccoli rabe in a garlic sauce

**Dinner Buffet 2**  select 3  $ 41.25

- Stuffed Chicken Breast Kiev *Breaded Chicken Breast Stuffed with a Herbed Butter*
- Roasted Cornish Game Hens
- Chicken with Artichokes, Mushrooms and Sherry Cream Sauce
- Chicken Caprese with Roma Tomatoes and Basil with Fresh Mozzarella

Sliced London Broil with *wild mushroom madeira sauce*
Beef Bourguignon with wild mushroom demi glace
Roasted Pork Tenderloin served with cranberry citrus sauce
Ham Stuffed Chicken with Cheese Veloute

Grilled Tuna, marinated in citrus, herb served with a herbed lemon butter
Baked New England Scrod, scrod with lightly seasoned bread crumbs, butter, lemon and beurre blanc
Roasted Salmon with apricot teriyaki glaze

Curried Vegetable Medley with Tofu
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
Wild Mushroom Ravioli in herb cream sauce
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 entrees. Additional pricing is available for 24 and under. (Full service catering meals served in Thomas Great Hall are charged an additional Labor Fee.)

Outside Pricing

Dinner Buffet 3  select 3  $50.00

Chicken Duxelle en croute
Chicken Stuffed with Spinach Ricotta and pine nuts with fresh tomato-basil coulis
Roasted Chicken with port wine demi glace
Chicken Saltimbocca
Seared Turkey Medallions with sage butter

Carved Prime Rib au jus (25 people minimum)
Sliced Medallions of Roasted Tenderloin of Beef served with a wild mushroom cabernet sauce
Beef Braised Short Ribs
Herb Crusted Pork Tenderloin

Flounder stuffed with crabmeat
Salmon, panko crusted and pan seared with basil butter
Grilled Swordfish with herb lemon butter
Jumbo Lump Crab Cakes with remoulade

Roasted Vegetable Roulade
Pasta Purses with wilted spinach and light creamy pesto sauce
Grilled Eggplant, Zucchini, Yellow Squash, Tomato, Cheese Polenta Napoleon
Roasted Vegetable Herbed Quinoa

Dinner Buffet 4  select 3  $58.50

Chicken Stuffed with Gorgonzola, Spinach and Sundried Tomato
Rosemary Roasted Free Range Chicken
Grilled Chicken and Shrimp served with a rosa cream sauce
Chicken, Asparagus and Mushroom Crepes in a shallot cream sauce

Tenderloin of Beef (Petit Filet Mignon) served with carmelized onion marmalade and roquefort
Roasted Pork Tenderloin served with asian barbeque sauce
Roast Pork Loin with glazed apples

Pecan Crusted Trout
Grilled Swordfish with olives and tomato basil concasse in white wine broth
Jumbo Shrimp Grits
Crab Cakes with spicy thai lemon grass mayonnaise

Grilled Polenta with Roasted Vegetables
Butternut Squash Ravioli
Grilled Portabella Napoleon
Asiago Cheese Tortellini with spinach, peppers and basil pesto
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

Starches  select 1
Blended Wild and Long Grain Rice
Oven Roasted Tri-Color Potatoes
Stuffing
Baked Potato
Wasabi Mashed Potatoes
Tomato Basil Couscous
Horseradish Cheddar Mashed Potatoes

Vegetables  select 2
Fresh Vegetable Medley
Broccoli Spears
Fresh Green Beans
Fresh Peas, Mushrooms & Pearl Onions (in season)
Fresh Sugar Snap Peas (in season)
Corn Pudding
Sautéed Spinach with garlic

Vegetables  select 2
California Blend (broccoli, cauliflower and carrots)
Green Beans Amandine
Glazed Baby Carrots
Roasted Carrots with herbs
Fresh Asparagus with hollandaise
Fresh Corn with herbed butter (in season)
Creamed Spinach

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

Desserts  select 1
Pumpkin Pie
Southern Pecan Pie
German Chocolate Cake
Lemon Meringue Pie
Fresh Cut Fruit Medley
Banana Cream Pie
Cookies & Cream Pie

Upgrade your Dessert!  for an additional $3 per person
Snickers Pie
White Chocolate Raspberry Cheesecake
Caramel Granny Apple Pie
Reese’s Chocolate Peanut Butter Pie

Upgrade your Dessert!  for an additional $3 per person
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 char grilled on site (prices do not include Cook’s fees $50; 1 per 50)
(Full service catering meals served in Thomas Great Hall are charged an additional Labor Fee.)

<table>
<thead>
<tr>
<th>The All American I</th>
<th>The Country Western</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hamburger, Cheeseburgers,</td>
<td>BBQ Pork Ribs and Chicken ¼’s</td>
</tr>
<tr>
<td>All Beef Hot Dogs, Veggie</td>
<td>Mini Corn Muffins and Dinner</td>
</tr>
<tr>
<td>Burgers</td>
<td>Rolls</td>
</tr>
<tr>
<td></td>
<td>Corn on the Cob and Baked Beans</td>
</tr>
<tr>
<td>Outside Pricing</td>
<td>Outside Pricing</td>
</tr>
<tr>
<td>$21.50 per person</td>
<td>$31.00 per person</td>
</tr>
<tr>
<td>Minimum of 25 guests</td>
<td>Minimum of 25 guests</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>The All American II</th>
<th>Philadelphia Freedom</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hamburger, Cheeseburgers,</td>
<td>Sweet Italian Sausage and</td>
</tr>
<tr>
<td>All Beef Hot Dogs, Veggie</td>
<td>Peppers,</td>
</tr>
<tr>
<td>Burgers</td>
<td>Italian Hoagies</td>
</tr>
<tr>
<td>Grilled Marinated Chicken</td>
<td>Philly Cheesesteaks</td>
</tr>
<tr>
<td>Breast Sandwiches</td>
<td>Soft Pretzels with mustard</td>
</tr>
<tr>
<td></td>
<td>Italian Water Ice &amp; Tastykakes</td>
</tr>
<tr>
<td>Outside Pricing</td>
<td>Outside Pricing</td>
</tr>
<tr>
<td>$24.00 per person</td>
<td>$29.75 per person</td>
</tr>
<tr>
<td>Minimum of 25 guests</td>
<td>Minimum of 25 guests</td>
</tr>
</tbody>
</table>
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. Crudité Tray with dill dip, Appropriate Condiments, Choice of Beverage (Canned Sodas, Lemonade or Iced Tea) and Bottled Water.

All grilled items char grilled on site (prices do not include Cook’s fees $50; 1 per 50)

(Full service catering meals served in Thomas Great Hall are charged an additional Labor Fee.)

I

Char grilled 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

Outside Pricing $ 39.00 per person
minimum of 25 guests

II

Grilled 6 oz Filet Mignon, 5 oz Steamed Lobster Tail
Sautéed 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

Outside Pricing $ 45.00 per person
## Stationary Hors d’oeuvres & Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced Fruit Tray with Honey Yogurt Dip</td>
<td>$4.25 per person</td>
</tr>
<tr>
<td>Fruit &amp; Cheese with Crackers</td>
<td>$4.95 per person</td>
</tr>
<tr>
<td>Gourmet Cheese &amp; Crackers cheddar, Swiss, muenster and pepper jack</td>
<td>$4.25 per person</td>
</tr>
<tr>
<td>Deluxe Imported Cheese Tray</td>
<td>$5.50 per person</td>
</tr>
<tr>
<td>International and Domestic Cheese Display</td>
<td>$5.50 per person</td>
</tr>
<tr>
<td>Vegetable Tray with Ranch Dip with Hummus</td>
<td>$4.50 per person</td>
</tr>
<tr>
<td>Antipasto Display</td>
<td>$5.95 per person</td>
</tr>
<tr>
<td>Spinach Dip, served in a carved hearth baked pumpernickel boule with</td>
<td>$5.50 per person</td>
</tr>
<tr>
<td>Seven Layer Dip, refried beans, cheese, olives, sour cream, guacamole, scallions, tomatoes served with tortilla chips</td>
<td>$4.25 per person</td>
</tr>
<tr>
<td>Roasted Red Pepper Hummus and Pita Chips</td>
<td>$3.50 per person</td>
</tr>
<tr>
<td>Goldfish, cheddar</td>
<td>$8.50 per lb</td>
</tr>
<tr>
<td>Pepperidge Farm Snack Mix</td>
<td>$11.50 per lb</td>
</tr>
<tr>
<td>Gourmet Mints</td>
<td>$11.50 per lb</td>
</tr>
<tr>
<td>Mixed Nuts, fancy</td>
<td>$21.50 per lb</td>
</tr>
<tr>
<td>Gourmet Tea Cookies (approx 35 per lb)</td>
<td>$17.25 per lb</td>
</tr>
<tr>
<td>Assorted Gourmet Cookies HOPE’S</td>
<td>$14.95 per dozen</td>
</tr>
<tr>
<td>Chocolate Brownies</td>
<td>$18.25 per dz.</td>
</tr>
<tr>
<td>Magic Cookie Bars</td>
<td>$20.75 per dz.</td>
</tr>
<tr>
<td>Lemon Bars</td>
<td>$20.75 per dz.</td>
</tr>
<tr>
<td>Assorted Mini Sweet Tray (50 pieces)</td>
<td>$115.00</td>
</tr>
<tr>
<td>Italian Soda Bar, soda water with flavored syrups</td>
<td>$5.00 per person</td>
</tr>
<tr>
<td>Coffee Bar, regular and decaf coffees with flavored syrups and</td>
<td>$7.75 per person</td>
</tr>
<tr>
<td>Sparkling White Grape Juice</td>
<td>$9.50 per bottle</td>
</tr>
<tr>
<td>Punch, served in a punch bowl floated with fresh sliced fruit (serves 20)</td>
<td>$49.50 /2 gallons</td>
</tr>
<tr>
<td>Punch Fountain, includes 5 gallons punch and fountain rental</td>
<td>$225.00</td>
</tr>
</tbody>
</table>

Outside Pricing

- 25 person minimum
- 10 person minimum
Hot Hors d’oeuvres, butlered

Outside Pricing

Chicken Wings, honeystung

Meatballs in Sweet & Sour Sauce

Pecan Crusted Chicken Tenderloins with honey mustard sauce

Coconut Shrimp with marmalade sauce

Scallops Wrapped in Bacon

Mini Crab Cake with Maryland Mayonnaise

Almond Stuffed Dates wrapped in bacon

Braised Rib Empanada with manchego

Chicken Quesadilla

Mini Ruben

Kielbasa en croute served with whole grain mustard

Grilled Beef Skewers with sweet chili dip

Hawaiian Chicken Mini Brochettes

Philadelphia Cheesesteak Quesadillas

Pork Dumplings with ginger soy sauce

Assorted Baby Quiches

Chicken Satay, with peanut dipping sauce

Beef Satay, with peanut dipping sauce

Cheese Puffs

Spinach & Cheese in Filo

Vegetable Spring Rolls with Asian dipping sauce

Empanada with Guava and Almond Krisp

Vegetarian Potstickers

Wild Mushroom & Gruyere on toast points

Bruschetta, tomato, basil & buffalo mozzarella

Black Bean, Spinach Cheese Quesadilla with chipotle sauce

Stuffed Mushroom Duxelles with spinach

Pear and Chevre Crostini

Fried Butternut Squash Wonton

Hot Crab Dip served with crackers and pita chips, 5.5 lbs

Baked Brie en croute with honey, almonds and raspberry preserve served with crackers and baguettes

$63.25 per 50 pcs

$53.00 per 50 pcs

$63.25 per 50 pcs

$169.50 per 50 pcs

$125.00 per 50 pcs

$125.00 per 50 pcs

$74.75 per 50 pcs

$105.00 per 50 pcs

$125.00 per 50 pcs

$74.75 per 50 pcs

$63.25 per 25 pcs

$75.90 per 25 pcs

$75.90 per 25 pcs

$63.25 per 25 pcs

$51.75 per 25 pcs

$69.00 per 25 pcs

$86.00 per 25 pcs

$63.25 per 50 pcs

$97.75 per 50 pcs

$76.00 per 50 pcs

$110.00 per 50 pcs

$51.75 per 25 pcs

$51.75 per 25 pcs

$51.75 per 25 pcs

$51.75 per 25 pcs

$51.75 per 25 pcs

$57.00 per 25 pcs

$57.00 per 25 pcs

$57.00 per 25 pcs

$57.00 per 25 pcs

$57.00 per 25 pcs

$98.50 (serves 20-30)

$69.00 (serves 10)
Hors d’oeuvres
Served Cold or Room Temperature butlered

Finger Sandwiches, chicken salad, tuna salad and egg salad and watercress $83.00 per 50

Gourmet Assorted Tea Sandwiches & Canapés
roast beef on pumpernickel, ham and Swiss on seeded rye, roasted turkey on whole wheat, watercress, cucumber, egg canapés, smoked salmon pinwheels $98.00 per 50

Belgium Endive stuffed with Boursin Cheese $52.00 per 25

Fruit Kabobs with honey almond and strawberry sauces $52.00 per 25

Avocado Corn Salsa on corn tortilla chip $43.75 per 25

Dried Apricots with goat cheese & pistachios $57.00 per 25

Asian Noodle Cups with Peanut Sauce $71.50 per 25

Artichoke and White Bean Tapenade on pita chip $52.00 per 25

Bruschetta, fresh tomato $43.75 per 25

Smoked Corn and Tomato Bruschetta $52.00 per 25

Mini Caprese Skewers $63.25 per 25

Roasted Red Pepper Hummus in mini pita $52.00 per 25

Wild Mushroom Crostini $52.00 per 25

Beet and Goat Cheese Tartines $63.25 per 25

Crostini with Bleu Cheese, Honey and Hazelnuts $63.25 per 25

Planked Figs with Pancetta and Goat Cheese $71.50 per 25

Vietnamese Summer Rolls $71.50 per 25

Dates with Goat Cheese wrapped in prosciutto $63.25 per 25

Sweet Spiced Almonds $25.00 per lb

Smoked Chicken and Mango Mini Skewers $63.25 per 25

Chilled Jumbo Shrimp served with vodka cocktail sauce $57.00 per 25

Shrimp Canapé with curried mayonnaise $52.00 per 25

Salmon Mousse with capers on black bread $52.00 per 25

Sliced Tenderloin of Beef on baguette with horseradish cream $69.00 per 25

Smoked Salmon and Asparagus Canapés $57.00 per 25

Crab and English Cucumber Canapés $63.25 per 25

Sesame Seared Ahi Tuna with teriyaki glaze $69.00 per 25

Chorizo and Mozzarella Stuffed Crimini Mushroom caps $57.00 per 25

Melon wrapped in Prosciutto $52.00 per 25
Other Services

**Extra Table, set up, cover and skirt**  
$18.00

**Additional Tables for seating, table and chairs set up, tablecloth**  
$18.00

**Linen Tablecloths - Rental** *(white and colors available on selected sizes)*

- 90”x90”  
  $7.50
- 54”x120”  
  $7.50

**Linen Napkins - Rental** *(white and colors available)*  
$1.50

**Skirting, 13’, for additional non-food tables**  
$30.00

**Paper Tablecloths**

- 72” x 72”  
  $6.50
- 54” x 108”  
  $7.00

**Paper Dinner Napkins**  
$0.30

**Plastic Forks, Spoons, or Knives**  
$0.15

**Plastic 6 in. Plate**  
$0.20

**Plastic 9 in. Plate**  
$0.30

**Tealights, 3 per table**  
$10.00

**China/Glass and Linen Service**  
$10.00 pp

**Server/Butler**

- Minimum charge for up to 2 hours of service  
  $50.00
- Each additional hour  
  $20.00

**Bartender** *(labor)*  
1 per 50 guests

- Minimum charge which includes set up, break down and up to 2 hours of service  
  $90.00
- Each additional hour  
  $23.00

**Delivery Fee** *(minimum fee, includes delivery and pick-up)*

**Full Bar Set-up** *(does not include bartender)*

- for alcoholic beverages provided by the client, 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  
  $4.75 pp

**Beer and Wine Bar Set-up** *(does not include bartender)*

- for beer and wine provided by client  
  includes plastic cups, cocktail napkins, ice, assorted sodas and juices  
  $3.75 pp

**Glassware** for either Full or Beer and Wine Bars available at  
$2.00 pp

**Wine with Dinner**, includes wine glasses and carafes *(if needed)*  
$2.25 pp