



# WYNDHAM ALUMNAE HOUSE CATERING

Wyndham Catering offers a fresh, 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. This brochure is also available on-line:

<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 staff of catering professionals are available to help in planning the perfect menu for your special event; our capabilities are endless. We look forward to satisfying all your catering needs.

For more information or to place your order,  
please e-mail [catering@brynmawr.edu](mailto:catering@brynmawr.edu) or call  
610.526.5236

# 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/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.

\*\*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 Wyndham Catering at **610-526-5236** or [catering@brynmawr.edu](mailto:catering@brynmawr.edu) during regular business hours, Monday through Friday, 9 am - 5 pm.

## Estimates and 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.

\*Please plan your event so you can provide us with the best estimate possible at time of reservation. Preparations take place the moment you submit your reservation; planning includes rental of equipment, ordering of food 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.

## Cancellations

To ensure 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 may incur a charge to cover costs for any food or labor incurred in the processing of your order. If the College is closed due to bad weather at the time of your event, all catering events are canceled 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 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, the charge will be billed at our Attendant rates (see Other Services).

Tables and chairs are provided and available to service your event. Most services include this as part of the charge. Should special or additional tables, chairs or equipment be requested or required, we will make arrangements for an additional charge.

## **Back Door Catering**

If 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 Meals are designed as an "on-the-go" option. If you choose to purchase boxed meals but serviced at a location on campus, an additional Boxed Lunch Eat-In fee will be charged. This includes set up of a table for the meals, trash can for your disposables, and pick up of trash, catering equipment and supplies. There is a minimum fee of \$25 for orders 50 and under. For orders 51 and more, the charge will be .50 per person up to a maximum of \$50.

## **Deliveries**

There is no additional charge for delivery of any of our full service menu items, to any building on campus. Orders under **\$60.00** will incur a minimum delivery charge of \$35.00. Requests for services in Thomas Great Hall and other locations that require additional time due to accessibility may incur additional service fees. Fees depend on the service as each service varies in necessary equipment and supplies.

## **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 event will be assessed a charge for the 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. We will prepare an additional 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 the end of a service is the property of Wyndham Catering. Any remaining food or beverages will be removed by Catering at clean up and cannot be left, re-used or moved to another location. This is to ensure safe food handling practices and proper disposal of food beyond the limits of safe consumption.

## 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 quantities of 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 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.

**Bryn Mawr 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 Wyndham Catering**.

# Morning Breaks and Beverages

## Beverages

### Price:

Coffee, Decaf, Tea Service .....	\$ 4.00 per person*
Tea (with herbal assortment) .....	\$ 4.00 per person
Hot Chocolate, with mini marshmallows .....	\$ 4.00 per person*
Coffee, Decaf, refresh, for extended breaks (minimum 1 gallon includes labor) . . .	\$ 26.00 per gallon
Bottled Juices, 10 oz ( <i>apple, cranberry, orange, grapefruit, V-8, tomato</i> ) .....	\$ 3.50 each
Bottled Water, Spring, 16 oz .....	\$ 2.25 each
Perrier 11 oz .....	\$ 3.25 each
San Pellegrino, 500 ml .....	\$ 3.50 each
Assorted Sodas, canned .....	\$ 2.25 each
Lemonade .....	\$ 2.95 per person*
Fresh Brewed Iced Tea .....	\$ 2.95 per person*
Apple Cider/Hot Mulled Cider (available seasonally) .....	\$ 3.50 per person*
Water Service (without purchase)	
up to 100 pp per single delivery location. ....	\$75
up to 200 pp per single delivery location. ....	\$115
up to 300 pp per single delivery location. ....	\$ 175

## Munchies

### Fresh Cut Fruit Compote

<i>A blend of fresh melons, pineapple, strawberries and seasonal fruits</i> .....	\$ 4.95 per person
Yogurt, individual cup .....	\$ 2.50 each
Yogurt, vanilla, with granola and raisins (minimum 6).....	\$ 5.25 pp
NY Style Bagels, asst, with cream cheese, butter and jelly .....	\$ 17.50 per ½ dz.
Tea Bread, blueberry, cranberry-orange, banana-walnut, pumpkin (seasonal) . . . .	\$27.00 per dozen
Muffins, assorted .....	\$15.00 per ½ dz.
Mini Muffins, assorted .....	\$15.00 per dozen
Assorted Mini-Danish .....	\$23.00 per dozen
Assorted Donuts .....	\$19.50 per dozen
Scones- blueberry, raspberry white-chocolate, apple-cinnamon . . . .	\$17.50 per ½ dz.
Coffee Cake .....	\$23.00 per dozen
Assorted Fresh Baked .....	\$15.00 per dozen
Chocolate Brownies .....	\$22.00 per dozen
Lemon Bars .....	\$ 22.00 per dozen
Dessert Bars .....	\$ 22.00 per dozen

\*10 person minimum

# Morning Breaks

<b>Morning Break Option I</b> (10 person minimum)	<b>Price:</b>
Coffee, Decaf, Tea Service and Muffins	\$ 6.00 per person

<b>Morning Break Option II</b> (10 person minimum)	<b>Price:</b>
Coffee, Decaf, Tea Service & 1 Breakfast Pastry selection choice of donuts, coffee cake, mini-danish	\$ 6.75 per person

<b>Morning Break Option III</b> (20 person minimum)	<b>Price:</b>
Coffee, Decaf, Tea Service & 2 Breakfast Pastry selections choice of muffins, donuts, coffee cake, mini-danish or bagels	\$ 8.75 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

Price: \$11.50 per person

(Minimum of 10 guests)

## A Healthy Start

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

Bottled Water

Assorted Juices

Assorted Bagels with cream cheese, butter, and jelly

Yogurt, vanilla, low-fat with granola and raisins

Fresh Sliced Fruit

Price: \$13.75 per person

(Minimum of 15 guests)

# Breakfast Selections

## The Classic

Assorted Juices  
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

Price \$ 21.75 per person  
(Minimum of 15 guests)

## The Owl

Assorted Juices  
Fresh Cut Fruit Compote  
Spinach, Mushroom, Sun-dried Tomato & Gruyère Quiche  
Crisp Bacon and Sausage Links  
Home Fried Potatoes  
Mini Croissants and Bagels  
Assorted Mini Muffins and Demi Danishes  
Coffee, Decaf, and Herbal Tea

Price \$ 25.00 per person  
(Minimum of 15 guests)

Add Bananas Foster Bread Pudding  
with Brown Sugar Bourbon Syrup to any menu above for an additional  
Price: \$4.50 per person



# Afternoon Breaks

## Price:

Whole Hand Fruit	\$ 1.60 per piece
Fresh Cut Fruit Compote	
<i>A blend of fresh melons, pineapple, strawberries and seasonal fruits</i>	\$4.95 per person
Sliced Fruit Tray <i>with Honey Yogurt Dip</i>	\$4.50 per person*
Fruit & Cheese with Crackers	\$5.00 per person*
Deluxe Imported Cheese Tray,	
<i>Vermont Cabot Cheddar, Murcia al vino, Manchego, Cave aged Blue, Boursin and Brie. Garnished with fresh and dried fruit, Marcona almonds, Quince paste and served with gourmet crackers and baguettes.</i>	\$ 8.25 per person*
<i>Less than 25.</i>	\$ 9.95 per person
Grilled & Raw Vegetable Tray <i>with Ranch Dip</i>	\$ 4.85 per person*
<i>with Hummus</i>	\$5.85 per person *
Antipasta Display (minimum 20)	
<i>Grilled Marinated Zucchini &amp; Eggplant, Roasted Portobello Mushrooms, Grilled Red Onion, Kalamata Olive Salad with Grilled Lemon Artichokes Confit of Tomato, Thinly Sliced Prosciutto de Parma, Soppressata, Chorizo de Espana, Marcona Almonds, Roasted Red Pepper Rouille, Basil Pesto accompanied by assortment of crostini, toast points, and flatbreads</i>	\$ 9.75 per person
Spinach Dip	
<i>Assorted gourmet crackers and crostini</i>	\$ 4.50 per person*
Hummus with Pita Chips	
<i>classic roasted garlic, roasted red pepper or edamame</i>	\$ 4.50 per person
Hummus with Vegetable Display	
<i>roasted red pepper hummus with an assortment of fresh vegetables such as sliced cucumber, carrots, celery, bell peppers (min 10 persons)</i>	\$ 6.75 per person
Goldfish, cheddar	\$ 9.25 per lb (serves 6-8)
Pepperidge Farm Snack Mix	\$ 13.95 per lb (serves 6-8)
Trail Mix	\$ 17.95 per lb (serves 10)
Granola Bars	\$ 2.50 each
Pretzels, <i>sour dough with mustard, 1 lb pretzels, 4 oz mustard</i>	\$ 6.50 (serves 6-8)
Potato Chips, <i>with onion dip, 1 lb chips, 8 oz dip</i>	\$ 6.50 (serves 6-8)
Assorted Snacks, individual 1 oz bags potato chips, pretzels, etc	\$ 2.25 each
Tortilla Chips and Salsa, <i>1 lb chips, 12 oz salsa</i>	\$ 12.50 (serves 4-5)
Add Coriander Lime Guacamole, 12 oz	\$ 9.00
Mixed Nuts, Fancy	\$20.00 per pound
Gourmet Tea Cookies <i>(approx 35 per lb)</i>	\$ 19.95 per pound
Assorted Fresh Baked Cookies	\$ 15.00 per dozen
Chocolate Brownies	\$ 22.00 per dozen
Lemon Bars	\$ 22.00 per dozen
Dessert Bars	\$ 22.00 per dozen
Assorted Mini Sweet Tray (50 pieces)	
<i>Cannolis, eclairs, cheesecakes, cream puffs, finger sized brownies, lemon bars and dessert bars</i>	\$ 115.00
Coffee Bar, regular and decaf coffees, with flavored syrups and flavored creamers, toppings, and whipped cream	\$ 9.50 per person *

Sundae Bar

Vanilla, Chocolate, Ice Cream with all of the following:  
Chocolate Sauce, Caramel Sauce, Assorted Crushed Candy  
Nuts, Sprinkles, Whipped Cream, Cherries – with attendant  
Minimum of 50 people . . . . .

\$ 10.95 per person

# Afternoon Breaks

<b>Afternoon Break Option I</b> (10 person minimum)	<u>Price</u>
Assorted Canned Sodas, Bottled Water and Dry Savory Snacks: Snack Mix, Goldfish or Pretzels	\$ 5.85 per person

<b>Afternoon Break Option II</b> (10 person minimum)	<u>Price</u>
Coffee, Decaf, Tea Service, Bottled Water and Assorted Gourmet Cookies	\$ 8.00 per person

<b>Afternoon Break Option III</b> (10 person minimum)	<u>Price</u>
Assorted Canned Sodas, Bottled Water, Assorted Gourmet Cookies And Dry Savory Snacks: <i>Snack Mix, Goldfish or Pretzels</i>	\$ 8.00 per person

**Natural**

Assorted Hummus Selection  
With pita triangles & vegetables  
Assorted Juices  
Spring Water

Price \$ 10.75 per person

Minimum of 20 guests

**The Executive Break**

Fresh Sliced Fruit Tray  
Assorted Gourmet Cookies  
Trail Mix  
Assorted Canned Sodas

Price \$ 12.75 per person

Minimum of 20 guests

**Philly Phare**

Soft Pretzels  
TastyKakes  
Assorted Canned Soda  
Spring Water

Price \$ 9.95 per person

Minimum of 20 guests

**Afternoon Pick-Me Up**

Vanilla Yogurt  
Fresh Cut Fruit  
Granola Raisins  
Spring Water  
Assorted Juices

Price \$12.75 per person

Minimum of 20 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, Pasta Salad or Chef's Selection*), 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.*

## Deli Buffet Lite Fare 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

Pricing: \$21.25 per person  
(Minimum of 10 guests)

## Deli Buffet Lite Fare II

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

Pricing \$24.50 per person  
(Minimum of 10 guests)

## Deli Buffet Lite Fare III

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

Pricing: \$18.85 per person  
(Minimum of 10 guests)

Add soup to any Deli Lite Fare for \$3.00 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.*

## Deli Buffet 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 Pricing

Price: \$24.25 per person  
(Minimum of 10 guests)

## Deli Buffet II

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

Price: \$27.25 per person  
(Minimum of 20 guests)

## Deli Buffet III

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

Price: \$20.95 per person  
(Minimum of 10 guests)

Add soup to any Deli Buffet for \$3.00 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.*

## 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

Price \$ 26.50 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 Caramelized Onions and Horseradish Mayonnaise;  
Roasted Portabella and Goat Cheese with Spinach and Tomato; Tuna Salad;  
Fire Roasted Vegetables with Caramelized Onions and Feta;  
Honey Baked Ham and Swiss with Honey Mustard  
Wraps prepared with plain, wheat and flavored wraps  
Choice of 2 Salads, Chips  
Home Baked Gourmet Cookies and Brownies  
Canned Sodas, Fresh Brewed Iced Tea and Bottled Water  
Guest count of 25-99: three wrap selections; Guest count of 100+: four wrap selections

Price \$ 28.50 per person  
*(Minimum of 25 guests)*

## Hot Sandwich Buffet

Meatballs in Marinara Sauce, Braised Pork Shoulder, 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

Price \$ 28.50 per person  
*(Minimum of 25 guests)*

Add soup to any Luncheon Buffet for \$3.00 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  
Pasta Salad, Fresh Cut Seasonal Fruit  
Home Baked Gourmet Cookies and Brownies  
Canned Sodas, Fresh Brewed Iced Tea and Bottled Water

Price: \$24.50 per person  
(Minimum of 20 guests)

## Love My Pasta

Three Sauces: Penne with Marinara, Bolognese, and Roasted Vegetable Alfredo  
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

Price: \$27.00 per person  
(Minimum of 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

Price: \$25.95 per person  
(Minimum of 20 guests)

Add soup to any Luncheon Buffet for \$3.00 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 selections per order

Smoked Turkey, Bacon, Avocado, Lettuce, Tomato 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

### Served with:

Pasta Salad, Kettle Chips , Kosher Dill Pickle

Fresh Fruit Cup, Dessert chef's choice

Coffee, Decaf, Tea Service, Fresh Brewed Iced Tea and Bottled Water

Price \$ 29.50 per person

*(Minimum 15 per order)*

## Hanger Steak Club

Grilled Herb marinated Hanger Steak, applewood smoked Bacon, ricotta Salata cheese, Bibb Lettuce, plum  
tomato, Chimichurri sauce, Buttered Brioche roll

### Served with:

Chef choice side & Chef's choice dessert

Coffee, Decaf, Tea Service

Fresh Brewed Iced Tea and Bottled Water

Price \$ 33.75 per person

*(Minimum 10 per order)*

## Crab Cake Sandwich

Wyndham's Crab Cake, bibb lettuce, plum tomato, brioche roll, whiskey mustard remoulde and cocktail sauce

### Served with:

Chef choice side, dessert,

Coffee, Decaf, Tea service, Fresh brewed Iced tea and Bottled water

Price: \$ 36.50 per person

*(Minimum 10 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

### Served with:

Bread Basket, Chef's choice dessert

Coffee, Decaf, Tea Service

Fresh Brewed Iced Tea and Bottled Water

Price: \$29.50 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, Kalamata olives, cooked egg, haricot verts, baby Yukon potatoes, mixed greens, balsamic vinaigrette

**Served with:**

Bread Basket, Chef's choice dessert  
Coffee, Decaf, Tea Service  
Fresh Brewed Iced Tea and Bottled Water

Price \$ 32.95 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

**Served with:**

Bread Basket, Chef's choice dessert  
Coffee, Decaf, Tea Service  
Fresh Brewed Iced Tea and Bottled Water

Price \$ 30.95 per person

*(Minimum 10 per order)*

## Pecan Crusted Chicken & Spinach Salad

Served atop baby spinach with tomatoes, goat cheese and honey mustard dressing

**Served with:**

Bread Basket, Chef's choice dessert  
Coffee, Decaf, Tea Service  
Fresh Brewed Iced Tea and Bottled Water

Price \$ 30.95 per person

*(Minimum 10 per order)*

## Grilled Portabello

Marinated, grilled, served on baby spinach and mixed greens with tomatoes, goat cheese, caramelized onions and a basil white balsamic vinaigrette

**Served with:**

Bread Basket, Chef's choice dessert  
Coffee, Decaf, Tea Service  
Fresh Brewed Iced Tea and Bottled Water

Price \$ 30.95 per person

*(Minimum 10 per order)*



# Boxed Meals

*All sandwiches are served with lettuce, tomato and condiments, chips, fresh seasonal fruit, fresh baked gourmet cookies or homemade brownie, and soda or spring water.*

***Minimum of 5, per selection, per order. Maximum of 3 different selections per order.***

*Boxed meals do not include table or seating arrangements and set up.*

*Tables and chairs can be arranged upon request for an additional fee.*

*There is a minimum of \$25 for box lunch orders under 50.*

*For orders 51 and above, the charge will be .50 per person.*

*Boxed lunches, not available in Wyndham*

## Turkey Wrap

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

Price \$15.50

## Honey Baked Ham

And imported Swiss cheese on brioche roll with honey Dijon mustard.

Price: \$ 15.50

## Slow Roasted Beef

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

Price: \$ 15.50

## Chicken Salad with Grapes and Almonds

Served on a fresh baked croissant

Price: \$ 15.50

## Fresh Garden Vegetables

on a bed of fresh greens, Hummus and Pita Chips

Served with our house vinaigrette and a homemade muffin

Price: \$ 16.95

# Boxed Meals continued

## 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

Price: \$ 16.95

## Mediterranean Chicken Wrap

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

Price: \$ 16.95

## Chicken Pesto Wrap

Tender strips of chicken, pesto, lettuce, tomato, caramelized Bermuda onion in a sun-dried tomato wrap

Price: \$ 16.95

## Roasted Vegetables

Roasted eggplant, squash, peppers, caramelized onions, and feta cheese on focaccia

Price: \$ 16.95

# 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. Additional pricing is available for 24 and under.  
(Full service catering meals served in Thomas Great Hall are charged an additional Labor Fee.)*

## Dinner Buffet 1 select 3

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  
Tilapia Florentine  
Flounder, poached with lemon butter and fine herbs

Eggplant Pinwheels  
Pasta Primavera  
Cavatelli with roasted red peppers, broccoli rabe in a garlic sauce

Price: \$39.00 per person

## Dinner Buffet 2 select 3

Chicken with Artichokes, Mushrooms and Sherry Cream Sauce  
Chicken Caprese with Roma Tomatoes and Basil with Fresh Mozzarella  
Dijon Ale Chicken, Crimini mushrooms, Steak Frites, Dijon Ale sauce

Sliced London Broil *with wild mushroom madeira sauce*  
Beef Bourguignon with wild mushroom demi glace  
Herb Roasted Pork Tenderloin served with pan jus

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

Curried Vegetable Medley with Tofu  
Penne with artichoke hearts, sun-dried 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

Price: \$45.00 per person

# 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. Additional pricing is available for 24 and under.  
(Full service catering meals served in Thomas Great Hall are charged an additional Labor Fee.)*

## Dinner Buffet 3 select 3

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 Herb Quinoa

Price: \$54.50

## Dinner Buffet 4 select 3

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 caramelized 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

Price: \$63.00 per person

# Dinner Selections (continued)

## 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  
Potatoes Lyonnaise  
Blended Wild and Long Grain Rice Oven Roasted Tri-Color Potatoes Stuffing  
Baked Potato  
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)  
Sautéed Spinach with garlic  
Fresh Corn with herbed butter (in season) Green Beans Amandine  
Glazed Baby Carrots  
Roasted Carrots with herbs  
Fresh Asparagus  
Creamed Spinach

## Desserts (select 1)

Chocolate Mousse Parfait with Fresh Strawberry Garnish Cheesecake with cherry topping  
German Chocolate Cake  
Carrot Cake with Cream Cheese Icing  
Key Lime Pie  
Lemon Layer Cake  
Old Fashioned Apple Pie  
Pumpkin Pie  
Chocolate Layer Cake  
Sweet Potato Pie  
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  
Chocolate Peanut Butter Pie

Tiramisu  
Key Lime Raspberry Cheesecake  
Apple Cobbler with Vanilla Ice Cream  
5 Layer Chocolate Cake

# Plated Dinner Selections

Plated Dinner Menus are custom designed to your preferences and style.

Three course Dinner with salad, entrée, dessert and non-alcoholic beverage:

Chicken . . . . .	\$54.00 per person
Beef . . . . .	\$63.00 per person
Seafood, Various Fishes . . . . .	\$70.00 per person

# 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)*  
Crudit  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.)*

## The All American I

Hamburgers, Cheeseburgers,  
All Beef Hot Dogs, Veggie Burgers

Price \$ 24.95 per person  
*(Minimum of 25 guests )*

## The All American II

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

Price: \$29.00 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

**Price: \$ 36.00 per person**  
*(Minimum of 25 guests)*

## Philadelphia Freedom

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

Price: \$35.50 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 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.*)

## Picnic 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

Price: \$50.00 per person  
(Minimum of 25 guests)

## Picnic II

Grilled 6 oz Filet Mignon, 5 oz Steamed Lobster Tail  
Saut ed Mushrooms and Caramelized 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

Price \$52.00 per person  
(Minimum of 25 guests)

## Picnic 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

Price: \$55.00 per person  
(Minimum of 25 guests)



# Stationary Hors d'oeuvres & Beverages

	<u>Price</u>
Fresh Cut Fruit Compote <i>A blend of fresh melons, pineapple, strawberries and seasonal fruits</i> . . . . .	\$ 4.95 per person
Sliced Fruit Tray <i>with Honey Yogurt Dip</i> . . . . .	\$ 4.50 per person*
Fruit & Cheese with Crackers . . . . .	\$ 5.00 per person *
Deluxe Imported Cheese Tray, <i>Vermont Cabot Cheddar, Murcia al vino, Manchego, Cave aged Blue, Boursin and Brie. Garnished with fresh and dried fruit, Marcona almonds, Quince paste and served with gourmet crackers and baguettes.</i> . . . . .	\$ 8.25 per person *
<i>Less than 25.</i> . . . . .	\$ 9.95 per person
Grilled & Raw Vegetable Tray <i>with Ranch Dip</i> . . . . .	\$ 4.85 per person *
<i>with Hummus</i> . . . . .	\$ 5.85 per person *
Antipasta Display (minimum 20) <i>Grilled Marinated Zucchini &amp; Eggplant, Roasted Portobello Mushrooms, Grilled Red Onion, Kalamata Olive Salad with Grilled Lemon Artichokes Confit of Tomato, Thinly Sliced Prosciutto de Parma, Soppresata, Chorizo de Espana, Marcona Almonds, Roasted Red Pepper Rouille, Basil Pesto accompanied by assortment of crostini, toast points, and flatbreads</i>	\$ 9.75 per person
Spinach Dip <i>Assorted gourmet crackers and crostini</i> . . . . .	\$ 4.50 per person *
Hummus with Pita Chips <i>classic roasted garlic, roasted red pepper or edamame</i> . . . . .	\$ 4.50 per person
Hummus with Vegetable Display <i>roasted red pepper hummus with an assortment of fresh vegetables such as sliced cucumber, carrots, celery, bell peppers (min 10 persons)</i>	\$ 6.75 per person
Goldfish, cheddar . . . . .	\$ 8.95 per lb (serves 6-8)
Pepperidge Farm Snack Mix . . . . .	\$ 13.95 per lb (serves 6-8)
Trail Mix . . . . .	\$ 17.95 per lb (serves 10)
Granola Bars . . . . .	\$ 2.50 each
Pretzels, <i>sour dough with mustard, 1 lb pretzels, 4 oz mustard</i> . . . . .	\$ 6.50 (serves 6-8)
Potato Chips, <i>with onion dip, 1 lb chips, 8 oz dip</i> . . . . .	\$ 6.50 (serves 6-8)
Assorted Snacks, individual 1 oz bags potato chips, pretzels, etc	\$ 2.25 each
Tortilla Chips and Salsa, <i>1 lb chips, 12 oz salsa</i> . . . . .	\$ 12.50 (serves 4-5)
<i>Add Coriander Lime Guacamole, 12 oz</i>	\$ 9.00
Mixed Nuts, Fancy . . . . .	\$20.00 per lb
Gourmet Tea Cookies ( <i>approx 35 per lb</i> ) . . . . .	\$ 19.95 per lb
Assorted Fresh Baked Cookies . . . . .	\$ 15.00 per doz
Chocolate Brownies . . . . .	\$ 22.00 per doz
Lemon Bars . . . . .	\$ 22.00 per doz
Dessert Bars . . . . .	\$ 22.00 per doz
Assorted Mini Sweet Tray (50 pieces) <i>Cannolis, eclairs, cheesecakes, cream puffs, finger sized brownies, lemon bars and dessert bars</i> . . . . .	\$ 115.00
Coffee Bar, regular and decaf coffees, with flavored syrups and flavored creamers, toppings, and whipped cream . . . . .	\$ 9.50 per person *
Sundae Bar <i>Vanilla, Chocolate, Ice Cream with all of the following: Chocolate Sauce, Caramel Sauce, Assorted Crushed Candy Nuts, Sprinkles, Whipped Cream, Cherries – with attendant Minimum of 50 people</i> . . . . .	\$ 10.95 per person *25 person minimum

# Hot Hors d'oeuvres, butlered

## Price:

Chicken Wings	\$ 75.00 per 50 pcs
Meatballs <i>in Sweet &amp; Sour Sauce</i>	\$65.00 per 50 pcs
Pecan Crusted Chicken Tenderloins <i>with honey mustard sauce</i>	\$ 75.00 per 50 pcs
Coconut Shrimp with marmalade sauce	\$205.00 per 50 pcs
Scallops Wrapped in Bacon	\$ 150.00 per 50 pcs
Mini Crab Cake with Maryland Mayonnaise	\$ 150.00 per 50 pcs
Almond Stuffed Dates wrapped in bacon	\$ 120.00 per 50 pcs
Chicken Quesadilla	\$90.0 per person 50 pcs
Kielbasa en crouete <i>served with whole grain mustard</i>	\$ 75.00 per 25 pcs
Grilled Beef Skewers <i>with sweet chili dip</i>	\$ 90.00 per 5 pcs
Hawaiian Chicken Mini Brochettes	\$ 90.00 per 25 pcs
Philadelphia Cheesesteak Quesadillas	\$ 90.00 per 25 pcs
Pork Dumplings <i>with ginger soy sauce</i>	\$ 65.00 per 25 pcs
Assorted Baby Quiches	\$ 65.00 per 25pcs
Chicken Satay, with peanut dipping sauce	\$ 85.00 per 25 pcs
Beef Satay, with peanut dipping sauce	\$ 90.00 per 25 pcs
Cheese Puffs	\$ 78.00 per 50 pcs
Spinach & Cheese in Filo	\$ 120.00 per 50 pcs
Vegetable Spring Rolls with Asian dipping sauce	\$ 98.00 per 50 pcs
Vegetarian Potstickers	\$ 65.00 per 25 pcs
Wild Mushroom & Gruyere <i>on toast points</i>	\$ 72.00 per 25 pcs
Black Bean, Spinach Cheese Quesadilla <i>with chipotle sauce</i>	\$ 78.00 per 25 pcs
Stuffed Mushroom Duxelles <i>with spinach</i>	\$ 78.00 per 25 pcs
Pear and Chevre Crostini	\$ 72.00 per 25 pcs
Fried Butternut Squash Wonton	\$ 72.00 per 25 pcs
Hot Crab Dip served with crackers and pita chips, 5.5 lbs, serves 20-30	\$ 125.00 per order
Baked Brie <i>en crouete with honey, almonds and raspberry preserve served with crackers and baguettes, serves 10-15</i>	\$ 85.00 per order

## Sliders

Minimum of 20 per type. Minimum of 20 total per order. Maximum of three types per any order.

Grass-fed Ground Beef, roma tomato, bibb lettuce, applewood smoked bacon, brioche slider bun	\$4.50
Pecan Crusted Chicken, garlic spinach, goat cheese, brioche slider bun	\$4.50
Wyndham's Famous Crab Cake, whisky mustard remoulade, brioche slider bun	\$5.95
Red Wine Braised Short Ribs, crispy onion straws, brioche slider bun	\$5.95
Ahi Tuna, wasabi aioli, citrus napa cabbage slaw, open faced sesame cracker	\$5.95
Lobster & Brie, basil, confit tomato, split top bun	\$7.50

# Hors d'oeuvres

## Served Cold or Room Temperature butlered

	<u>Price:</u>
Finger Sandwiches, <i>chicken salad, tuna salad and egg salad and watercress</i>	\$100.00 per 50
Gourmet Assorted Tea Sandwiches & Canapés <i>roast beef on pumpernickel, ham and Swiss on seeded rye, roasted turkey on whole wheat, cucumber, egg canapés, watercress, smoked salmon pinwheels</i>	\$125.00 per 50
Belgium Endive <i>stuffed with Boursin Cheese</i>	\$ 62.00 per 25
Fruit Kabobs <i>with honey almond and strawberry sauces</i>	\$ 62.00 per 25
Avocado Corn Salsa <i>on corn tortilla chip</i>	\$ 55.00 per 25
Dried Apricots <i>with goat cheese &amp; pistachios</i>	\$ 67.00 per 25
Artichoke and White Bean Tapenade on pita chip	\$ 62.00 per 25
Bruschetta, <i>fresh tomato</i>	\$ 62.00 per 25
Bruschetta, <i>basil and buffalo mozzarella</i>	\$ 62.00 per 25
Smoked Corn and Tomato Bruschetta	\$ 62.00 per 25
Mini Caprese Skewers	\$ 78.00 per 25
Roasted Red Pepper Hummus in mini pita	\$ 62.00 per 25
Beet and Goat Cheese Tartines	\$ 78.00 per 25
Crostini with Bleu Cheese, Honey and Hazelnuts	\$ 78.00 per 25
Planked Figs with Pancetta and Goat Cheese	\$ 90.00 per 25
Vietnamese Summer Rolls	\$ 85.00 per 25
Dates with Goat Cheese wrapped in prosciutto	\$ 85.00 per 25
Sweet Spiced Almonds	\$ 33.00 per lb
Smoked Chicken and Mango Mini Skewers	\$ 78.00 per 25
Chilled Jumbo Shrimp <i>served with vodka cocktail sauce</i>	\$ 78.00 per 25
Shrimp Canapé <i>with curried mayonnaise</i>	\$ 65.00 per 25
Salmon Mousse <i>with capers on black bread</i>	\$ 65.00 per 25
Sliced Tenderloin of Beef <i>on baguette with horseradish cream</i>	\$ 90.00 per 25
Smoked Salmon and Asparagus Canapés	\$ 72.00 per 25
Crab and English Cucumber Canapés	\$ 78.00 per 25
Sesame Seared Ahi Tuna <i>with teriyaki glaze</i>	\$ 90.00 per 25
Chorizo and Mozzarella <i>Stuffed Crimini Mushroom caps</i>	\$ 72.00 per 25
Melon wrapped in Prosciutto	\$ 65.00 per 25

## Other Services

	<u>Price:</u>
<b>Extra Table</b> , set up, cover and skirt	\$25.00
<b>Additional Tables for seating</b> , table and chairs set up, tablecloth	\$25.00
<b>Standard</b>	
<b>Linens Tablecloths - Rental</b> ( <i>white and colors available on selected sizes</i> ) 90"x90", 54"x120"	
<b>Linens Napkins - Rental</b> ( <i>white and colors available</i> )	\$7.50
<b>Specialty Linen</b>	\$7.50
<b>Paper Dinner Napkins</b>	\$1.50
<b>Plastic Forks, Spoons, or Knives</b>	\$.50
<b>Plastic 6 in. Plate</b>	\$.20
<b>Plastic 9 in. Plate</b>	\$.25
<b>Tealights</b> , 3 per table	\$.50
<b>China/Glass and Linen Service</b>	\$ 15.00
<b>Server/Butler</b>	
Minimum charge for up to 2 hours of service	\$ 65.00
Each additional hour	\$ 35.00
<b>Bartender</b> labor, 1 per 50 guests	\$ 115.00
Minimum charge which includes set up, break down and up to 2 hours of service	\$ 90.00
Each additional hour	\$ 45.00
<b>Delivery Fee</b> (minimum fee, includes delivery and pick-up)	
<b>Full Bar Set-up</b> (does not include bartender) <i>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</i>	\$ 6.25 pp
<b>Beer and Wine Bar Set-up</b> (does not include bartender) <i>for beer and wine provided by client includes plastic cups, cocktail napkins, ice, assorted sodas and juices</i>	\$ 4.50 pp
<b>Glassware</b> for either Full or Beer and Wine Bars – Wyndham only	\$ 2.75 pp
<b>Wine with Dinner</b> , <i>includes wine glasses and carafes</i>	\$ 2.75 pp