



CATERING GUIDE

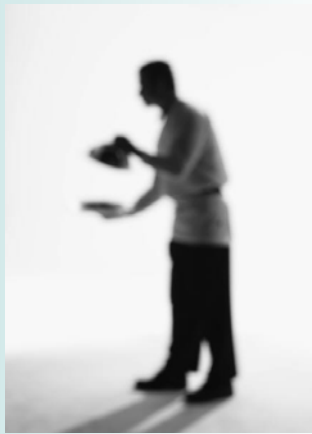
BRANDEIS UNIVERSITY DINING SERVICES

WINTER 2010



FEATURING

- Winter Seasonal Menu
- Seasonal Specials
- Casual Catering Guide



The
Brandeis University Catering
Promise

When you place your catering order with Brandeis University Catering you can expect:

On-time deliveries by a friendly member of our team

Excellent customer service

Dozens of personal touches that make the difference to you and your guests

BRANDEIS UNIVERSITY CATERING

Brandeis University Catering provides all food and beverage services on campus at Brandeis University in Waltham, Massachusetts. The following menu guide offers our most popular items. Please feel free to contact us for any special arrangements or items you may not find in this guide. It is our goal to exceed your expectations and we are always available to create a menu tailored to your specific needs.

ORDERING

To place an order contact the Conference and Events Office between 9 AM and 5 PM, Monday through Friday at 781-736-4300. Whenever possible all catering orders should be placed at least seven (7) business days prior to your event. If you place an order or make changes to an existing order less than five (5) business days in advance of your event a 25% late fee will be applied to your order. While we make every effort to accommodate last minute orders, we can not guarantee your first choice selections can be fulfilled. We recommend when planning events for larger groups that you contact the Conference and Events Office at least four weeks in advance. Our team of Catering professionals is on hand to create a customized menu to meet the individual needs of your group as well as suggest an array of appropriate accompaniments. All events requesting a split entrée option, not including vegetarian option, will be charged a \$3.00 fee per person, per entrée. Events held on holidays will include a 25% surcharge. Holidays are: New Year's Day, Martin Luther King Jr. Day, President's Day, Patriot's Day, Memorial Day, Independence Day, Labor Day, Columbus Day, Thanksgiving Day, Day After Thanksgiving, and Christmas Day.

GUARANTEES

Your final guest count and signed menu contract are needed five (5) business days prior to your event. Your final invoice will be based on the guaranteed guest count number provided or the number of guests in attendance at the event, whichever is greater. We understand that last minute cancellations are occasionally unavoidable. We will work with you to minimize your charges, but you will be responsible for any costs incurred by the Catering Department up to the time of cancellation.

DELIVERY GUIDELINES

Orders are delivered 30 minutes prior to your event unless otherwise noted. We offer complimentary delivery for orders meeting our minimum of \$150.00. A delivery charge of \$50.00 is applied to orders not meeting set minimums as well as orders delivered beyond the Brandeis University campus. Orders not meeting set minimums can also be picked up in Usdan. This delivery charge is not intended to be a tip or gratuity for the benefit of wait staff, bartenders or other service employees. Please ask your event specialist for details regarding these guidelines.

SERVICE

All Hot Breakfast Buffets, Designer Entrée Salads, Afternoon Breaks, Lunch and Dinner Buffets, Served Luncheons and Dinners, Butler Passed Hors d'oeuvres and Specialty Stations are planned for a two hour service period. Prices for all Designer Entrée Salads, Lunch and Dinner Buffets and Served Luncheons and Dinners are inclusive of wait staff for a two hour service period and appropriate setup and breakdown. Extended setup and/or breakdown requirements are billed at \$25.00 per hour, per wait staff. Wait staff are billed at \$25.00 per hour, per staff member. Bartenders are billed at \$30.00 per hour, per staff member. To ensure the smooth running of your event, appropriate staffing is arranged by the catering department.

Our general guidelines for staffing are as follows:

Full Open Bar	1 Bartender	per 75 guests
Breaks, Buffets & Traveling Feasts	1 Wait Staff	per 20 guests
Butler Passes Hors d'oeuvres	1 Wait Staff	per 30 guests

Your event specialist may offer suggestions based on your specific event and clientele.

BRANDEIS UNIVERSITY CATERING

WINTER 2010 CATERING GUIDE

SERVICE WARE

Prices per person for Designer Entrée Salads, Lunch and Dinner Buffets and Served Luncheons and Dinners held in Usdan, Sherman/Hassenfeld and the Faculty Club are inclusive of house linen, china, glassware and silverware for up to 300 guests. For events exceeding 300 guests, additional rental charges will apply. China service for meals and receptions outside of Usdan, Sherman/Hassenfeld and the Faculty Club will be billed an additional \$2.50 per person.

Upscale disposable service ware is included in all Breakfasts, Bistro Trays and Deli Platters, Afternoon Breaks, Specialty Stations and Receptions. If you prefer china instead of upscale disposable service ware for your function an additional \$2.50 per person for up to 300 guests will be added.

All events held in the Faculty Club are served on China and require wait staff. If you prefer that your Faculty Club event is served on disposable ware an additional \$2.50 per person will be added.

China service events incorporate standard house table linen for guest and food tables. If your event requires additional linens for reception tables & meeting tables, standard house linen can be provided in white, ivory or royal blue for \$ 5.00 each. A wide selection of colored napkins are also available to enhance your event. White skirting is available for \$32.00 per table. Please note that our standard house table linens are lap length.

Any event held in a building other than Usdan, Sherman/Hassenfeld or the Faculty Club which requires hot food will be billed for an oven rental of \$350.00 per oven required.



KOSHER CATERING

Whether you require a single meal for a kosher guest or a full service event, we are able to fulfill all of your Kosher catering needs. Our Kosher catering is prepared in separate meat and dairy kitchens under rabbinical supervision. In order to keep with the highest level of Kashruth, Kosher hot meals and china service is only offered in the Sherman/Hassenfeld Conference Center. Whenever possible all catering orders should be placed at least ten (10) business days prior to your event. If you place an order or make changes to an existing order less than five (5) business days in advance of your event a 25% late fee will be applied to your order. Please see the Kosher section of this guide for menus.

FACULTY CLUB

There is a \$1000.00 food and non-alcoholic beverage minimum in order to use the Main Dining Room. There is a \$500.00 food and non-alcoholic beverage minimum to use the Faculty Club Lounge or President's Dining Room Monday through Friday after 3pm and weekends. If your group fails to meet these minimums you will be billed the difference. All events held in the Faculty Club include China service and therefore require wait staff. Wait staff fees are not included in the food and non-alcoholic beverage minimum. Please ask your event specialist for details.

SPECIALTY LINEN

A large variety of sizes and patterns of specialty linen are available to make your event extra special. Samples of linen are available upon request and are priced according to your needs.

CHINA PATTERNS

While we offer our own house china for up to 300, we are pleased to offer a wide variety of china, flatware and glassware patterns that we would be happy to coordinate renting for your event. Samples are available upon request and are priced according to your needs.

FLORAL ARRANGEMENTS

Whether planning an intimate setting where floral centerpieces are needed or elaborately themed events like a tropical paradise, Brandeis Catering is here to assist you with the details. Our top-notch local purveyors can deliver anything from flowers in bud vases to a roomful of palm trees.

LIQUOR SERVICE

Brandeis University holds the appropriate licensing to serve all alcohol on campus. In order to maintain this license, trained and experienced staff must be present at each event to manage the service of alcohol in accordance with the Commonwealth of Massachusetts liquor laws. Brandeis University Catering will determine the appropriate number of bartenders to service your event. Any event with a bar held in a building other than Usdan, Sherman/Hassenfeld or the Faculty Club will be charged for a 1 day liquor license at \$250.00.

MISCELLANEOUS

For the safety and well-being of our clients and guests, food and beverage are not permitted to leave the premises of a catered event. In the rare case there is remaining food, all efforts are made by the catering department to donate the food to a local reputable charity.

Winter Seasonal Menu

Buffet Option

\$ 22.95 [\$26.95 Kosher]*

Butternut Squash Bisque

Seasonal Roasted Butternut Squash Blended to a Creamy Texture and Served with a Dash of Fresh Nutmeg

Bitter Greens Salad

Bitter Torn Greens Tossed with Orange Segments, Olives and Fennel, Tossed Gently in a White Balsamic Vinaigrette

Honeyed Sweet Potatoes

Winter Squash Medley with Fresh Rosemary

Roasted Vegetable Lasagna with Parmigiano Crumb Topping

Roasted Seasonal Vegetables Layered with Ricotta and Mozzarella Cheeses and Pasta, Baked Until Golden Brown

Sherry Style Braised Brisket

Braised Beef Brisket Served with Traditional Mirepoux Gravy

Winter Pear Tart

Roasted Pear Tart Served with Toasted Slivered Almonds and Fresh Caramel Drizzel

Served Option

\$ 20.95 [\$24.00 Kosher]*

Butternut Squash Bisque

Seasonal Roasted Butternut Squash Blended to a Creamy Texture and Served with a Dash of Fresh Nutmeg

Sherry Style Braised Brisket

Braised Beef Brisket Served with Traditional Mirepoux Gravy, Honey Roasted Sweet Potatoes and Rosemary Scented Winter Squash Medley

- OR -

Roasted Vegetable Lasagna with Parmigiano Crumb Topping

Roasted Seasonal Vegetables Layered with Ricotta and Mozzarella Cheeses and Pasta, Baked Until Golden Brown

Winter Pear Tart

Roasted Pear Tart Served with Toasted Slivered Almonds and Fresh Caramel Drizzel

All menus include house linen for guest seating and buffet tables when applicable as well as house china, glassware, flatware and wait staff. They are designed for groups of fifteen guests or more with a two hour service period.

* Served Kosher Meat, Ingredients may vary



WINTER SPECIALS



PUMPKIN SPRINGROLLS WITH MAPLE TZATZIKI [\$90]

creamy pumpkin filling wrapped in a crispy springroll wrapper dressed with a 100% pure Vermont maple spiked yogurt 'tzatziki' sauce [Priced per 50pcs]

ROASTED WINTER SQUASH & THYME SPICED CHREVE [\$85]

Roasted mixed winter squash spiced with lemon thyme and paired with crumbled chreve, served in a crispy philo cup and garnished with baby frisee [Priced per 50pcs]

SEASONAL DESSERT PLATTER [\$35]

A fresh seasonal assortment of dessert pastries, including mini spice cake with maple icing, mini chocolate cheesecake & mini raspberry truffles [Priced per 36pcs]

THE 'NEW ENGLANDER' SEASONAL FRUIT & CHEESE SELECTION [\$70]

local New England camembert, local New England cave-aged cheddar, mo-hawk trail triple crème brie, sage derby, roquefort-crusted chreve & local Massachusetts mountain gouda, served with fancy lavash crackers and chutney [Priced per Platter]

TIMBERLINE BOX LUNCH [\$10]

Fresh braised corned beef with garlic aioli, sauerkraut, served on rye bread, roasted marinated portobello in aged balsamic and rosemary with slice ripe tomato, basil aioli on focaccia bread & seasonal winter orange salad, mini oatmeal-raisin cookies & assorted soft drinks [Priced per Person]

TIMBERLINE DELI [\$10]

Fresh braised corned beef with garlic aioli, sauerkraut, served on rye bread, roasted marinated portobello in aged balsamic and rosemary with slice ripe tomato, basil aioli on focaccia bread & seasonal winter orange salad, mini oatmeal-raisin cookies & assorted soft drinks [Priced per Person]

CIDER & COCOA BAR [\$3]

Fresh mulled hot cider spiced with cinnamon, clove and orange, paired with freshly made hot cocoa brewed with a touch of cream, served with whipped chantilly, nutmeg & mini marshmallows [Priced per Person]



BREAKFAST MENU

The following orders are accompanied with all necessary upscale disposable service ware as well as appropriate accompaniments based on your guaranteed guest count. The following breakfast menus are designed for groups of 15 guests or more.

MORNING AGENDA

\$ 10.05

Our most popular breakfast with all your favorites!
 Assorted Premium Pastries & Bagels with Cream Cheese
 Sweet Whipped Butter and Preserves
 Seasonal Sliced Fresh Fruit
 Assorted Minute Maid® Juices
 Java City® Regular and Decaffeinated Coffee & Bewley's® Herbal Teas

Per Person

SIGNATURE SUNRISE

\$ 6.00

Assorted Premium Pastries & Bagels with Cream Cheese
 Sweet Whipped Butter and Preserves
 Java City® Regular and Decaffeinated Coffee & Bewley's® Herbal Teas

Per Person



BAGEL BREAKFAST

\$ 6.00

Assorted Fresh Baked Bagels
 Your choice of two of the following Cream Cheese Flavors
 Plain Cream Cheese
 Lowfat Cream Cheese
 Salmon Cream Cheese
 Chive and Onion Cream Cheese
 Sweet Whipped Butter and Preserves
 Java City® Regular and Decaffeinated Coffee & Bewley's® Herbal Teas

Per Person



SMOKED ATLANTIC SALMON PLATTER

\$ 125.00

Make your breakfast extra special with this addition
 Served with Capers, Chopped Egg Whites and Yolks, Sliced Tomato & Bermuda Onion

Per Side
 Serves 15 – 20 people



TRADITIONAL ACCOMPANIMENTS

Start with the Morning Agenda and Add whatever strikes your fancy!

Choose any of the following *three* menu items:

- Scrambled Eggs
- Signature Breakfast Quiche
- Breakfast Potatoes with Onions and Peppers
- Breakfast Turkey Sausage Links
- Turkey Bacon
- Cheese Blintz with Berries

\$8.50
PER PERSON



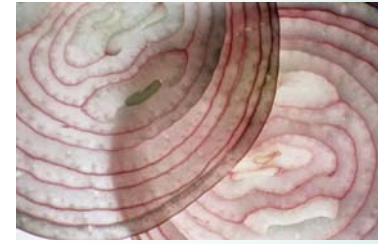
SOUTHWESTERN BREAKFAST BURRITO BAR

Fluffy Scrambled Eggs sautéed to order and accompanied by fresh flour tortillas. Your guests may customize their selection with any of the available toppings to include:

- Pico de Gallo
- Oven Roasted Vegetables
- Guacamole
- Black Bean Salad
- Shredded Cheese
- Chopped Cilantro
- Oven Roasted Potatoes with Caramelized Onions
- Freshly Baked Corn Muffins

Your burritos will be prepared to order by a required chef attendant for an additional \$150.00 for a two hour service period

\$9.00
PER PERSON



EGGS YOUR WAY

Our chef will prepare an omelet, over easy or just plain scrambled! Fillings include:

- Smoked Turkey
- Wild Mushrooms
- Sun-Dried Tomatoes
- Mixed Peppers
- Crumbled Feta Cheese
- Cheddar Cheese
- Kalamata Olives
- Asparagus Spears

Eggbeaters® or egg whites available on request

Your eggs will be prepared to order by a required chef attendant for an additional \$150.00 for a two hour service period

\$6.25
PER PERSON

These buffet meals are inclusive of house linen for guest seating and buffet table, house china, glassware, flatware and wait staff. The Hot Breakfast Buffets are designed for groups of 20 guests or more with a two hour service period.



BREAKFAST & MID-MORNING SNACKS

Our breakfast pastries are baked fresh daily in our on-campus bakery and served with the appropriate accompaniments

FRESHLY BAKED MUFFINS (1 dozen minimum per flavor)	\$12.50
Blueberry, Cranberry Orange, Pumpkin Streusel, Bran Raisin, Corn, Banana Spice, Cappuccino Chocolate Chip	Per Dozen
MINI MUFFINS (3 dozen minimum per flavor)	\$10.00
Choose any of the above flavors only miniaturized !!!	Per Dozen
FRUIT DANISH (1 dozen minimum per flavor)	\$13.50
Lemon, Raspberry, Apricot, Blueberry, Apple Cinnamon, Cheese	Per Dozen
MINI DANISH (3 dozen minimum per flavor)	\$11.00
Choose any of the above flavors only miniaturized!!!	Per Dozen
TEA SCONES (1 dozen minimum per flavor)	\$16.50
Blueberry, Raisin, Raspberry, Strawberry	Per Dozen
BREAKFAST TEA BREAD (1 loaf serves 8 guests)	\$5.00
Blueberry, Pumpkin, Cranberry Orange, Banana Spice, Apple Cinnamon	Per Loaf
TEA RINGS (each ring serves 16 guests)	\$10.50
Apple, Raspberry, Blueberry, Lemon or Cherry	Each
COFFEE CAKE (serves 16 guests)	\$15.00
Cinnamon, Blueberry, Apple Walnut	Per Cake
RUGELACH (1 dozen minimum per flavor)	\$15.00
Raspberry, Cinnamon Raisin, Chocolate, Apricot	Per Dozen
COFFEE STIX (1 dozen minimum per flavor)	\$15.00
Cinnamon, Raspberry, Apple	Per Dozen
BUTTER CROISSANTS (1 dozen minimum)	\$18.00
Freshly Baked	Per Dozen
FRESHLY BAKED BAGELS (1 dozen minimum per flavor)	\$15.60
Served with Plain Cream Cheese, Sweet Whipped Butter and Preserves	Per Dozen
Please select from the following flavors; Plain, Cinnamon Raisin, Sesame, Everything, Onion, Poppy	
All Catering Bagels are Freshly Baked in our On-Campus Bake Shop	
FRESH FRUIT MOSAIC	\$64.90
Seasonal sliced fresh fruit	Serves 25 Guests

BRANDEIS UNIVERSITY CATERING

W I N T E R 2 0 1 0 C A T E R I N G G U I D E

CELEBRITY DELI

Design your own Sandwiches with this artful display of our in-house roasted meats to include

- Mustard-Soaked Char-grilled Flank Steak
- Carved Pepper Turkey Breast
- Adobo Grilled Chicken Breast

Your choice of Havarti or Smoked Gouda Cheeses

Your choice of any two Gourmet Side Salads

Fresh-Baked Breads

Kettle Chips

Decadent Dessert Bars and Cookies

Assorted Coca Cola® Sodas

\$ 17.00

PER PERSON

THE MAIN SANDWICH EVENT

Indulge in a variety of our **Signature Pre-Made Sandwiches** to include

- Crusty French Baguette with Turkey Pastrami and Aged Provolone
- Portobello Focaccia with Wilted Spinach and Roasted Red Pepper Sauce
- Grilled Chicken with Crisp Arugula and Caramelized Onions
- Shaved Roast Beef on a Sourdough with Spicy Olive Spread and Mozzarella Cheese
- Roasted Turkey Sub with Apple Chutney, Shaved Cucumbers and Peppery Water-cress

Your Choice of two (2) of our Gourmet Side Salads

Grilled Seasonal Vegetables

Lay's® Potato Chips

Oreo® Dream Bars and Assorted Fresh Baked Cookies

Assorted Coca Cola® Sodas

\$ 15.60

PER PERSON

\$ 21.65

WITH MORNING AGENDA

BRANDEIS DELI PLATTER

Choose 3 of the following selections

- Fresh Roasted Turkey Breast
- Honey Roasted Turkey Breast
- Roasted Top Round of Beef
- Chicken, Tuna or Egg Salad

Choose 2 of the following selections

- American Cheese
- Swiss Cheese
- Cheddar Cheese
- Provolone Cheese

Your Deli Buffet includes:

Your Choice of one (1) of our Gourmet Side Salads

Condiment Tray with Leaf Lettuce, Sliced Tomatoes & Kosher Dill Pickle Spears

Dijon Mustard and Mayonnaise

Assorted Sliced Breads & Rolls

Lay's® Potato Chips

Fresh Baked Cookies

Assorted Coca Cola® Sodas

\$ 11.35

PER PERSON

THE CLASSIC SANDWICH COLLECTION

An assortment of our **Classic Pre-Made Sandwiches** to include

- Turkey Breast Caesar Wrap
- Shaved Roast Beef with Cheddar on a Croissant
- Stuffed Greek Salad Pita
- Albacore Tuna with Sun-Dried Tomato Spread on a Crusty Multi-Grain Roll

Your Choice of two (2) of our Gourmet Side Salads

Lay's® Potato Chips

Oreo® Dream Bars and Assorted Fresh Baked Cookies

Assorted Coca Cola® Sodas

\$ 13.35

PER PERSON

\$ 19.50

WITH MORNING AGENDA

These Deli Orders are accompanied with all necessary upscale disposable service ware as well as

appropriate accompaniments based on your guaranteed guest count.

Bistro Trays & Deli Platters are designed for groups of 15 guests or more.



GOURMET SIDE SALADS

Add any gourmet side salad to one of our Bistro Trays and Deli Platters for only \$2.00 additional per guest!

SMALL SALADS - 15 GUESTS

LARGE SALADS - 30 GUESTS

	SMALL	LARGE
SEASONAL SALAD Choose a Salad from our Seasonal Menu to accompany your buffet!	\$30.50	\$58.00
YUKON GOLD POTATO SALAD Tossed with Egg, Mayonnaise, Chopped Celery & A Touch of Dijon	\$34.50	\$65.50
TRADITIONAL CAESAR Crisp Romaine, Creamy Caesar & Garlic Croutons with Parmesan Cheese	\$34.50	\$65.50
GREEK SALAD Chopped Salad of Ripened Tomato, Cucumber, Feta Kalamata Olives, Green Peppers, Red Onion, Iceberg Lettuce Dressed with a Creamy Greek Dressing	\$33.50	\$64.00
TOSSED GREEN SALAD Mixed Greens Tossed with Tomatoes, Cucumber and Carrot with House Vinaigrette	\$30.50	\$58.00
PASTA PRIMAVERA SALAD Traditional Egg Pasta with Freshly Cut Broccoli, Cauliflower, Red Peppers, And Yellow Squash, Tossed in an Herbed Vinaigrette	\$30.50	\$58.00
THE WOODCUTTER'S SALAD A Classic Chopped Salad of Romaine Greens, Iceberg Lettuce, Fancy English Cucumbers, Roma Tomatoes, Roasted Red Peppers, Diced Egg and Crumbled Feta Cheese with a House Vinaigrette	\$33.50	\$64.00
SIGNATURE CHIPOTLE MACARONI SALAD Traditional Macaroni Salad with a Twist—Finished with a Chipotle Aioli	\$30.50	\$58.00



THE BISTRO DESIGNER BOX

Select one of our **Signature Pre-Made Sandwiches**

- Crusty French Baguette with Turkey Pastrami and Aged Provolone
- Portobello Focaccia with Wilted Spinach and Roasted Red Pepper Sauce
- Grilled Chicken with Crisp Arugula and Caramelized Onions
- Shaved Roast Beef on a Sourdough Muffaletta with Spicy Olive Spread and Mozzarella Cheese
- Oven-Roasted Turkey Sub with Apple Chutney, Shaved Cucumbers and Peppery Watercress

Signature Potato or Macaroni Salad
 Kettle Potato Chips
 Whole Fresh Fruit
 Fresh Baked Cookie
 Coca Cola® Soda

\$ 1 2 . 7 5
PER PERSON



THE BISTRO CLASSIC BOX

Select one of our **Classic Pre-Made Sandwiches**

- Turkey Breast Caesar Wrap
- Shaved Roast Beef with Cheddar on a Croissant
- Stuffed Greek Salad Pita
- Albacore Tuna with Sun-dried Tomato Spread on a Crusty Multi-Grain Roll

Signature Potato or Macaroni Salad
 Lay's® Potato Chips
 Fresh Baked Cookie
 Coca Cola® Soda

\$ 1 0 . 5 5
PER PERSON



THE BUDGET BOX

Select one of our **Pre-Made Sandwiches**

- Roast Turkey on Onion Kaiser
- Grilled Vegetable & Roasted Pepper Hummus Wrap

Lay's® Potato Chips
 Fresh Baked Cookie
 Coca Cola® Soda

\$ 9 . 7 5
PER PERSON

Box Lunches are designed for groups of 15 guests or more.

Groups between 15 - 50 guests may choose up to three sandwich options.

Groups over 50 guests may choose up to four sandwich options.

PREMIUM AFTERNOON BREAKS

The following afternoon breaks are designed for groups of 25 guests or more with a two-hour service period. All afternoon breaks include appropriate upscale disposable service ware.

HEALTHY REJUVENATOR

Fresh Sliced Fruit Platter with a side of Yogurt Dipping Sauce accompanied with a selection of Whole Fruits

Grilled Summer Vegetable Kabobs served chilled drizzled with Balsamic Vinegar and Great Olive Oil

Yogurt Parfait Samplers

Layered with Fresh Berries and Granola

Granola Bars

With a side of Trail Mix

\$ 8.50

PER PERSON



ECO-SNACKS!

An Assortment Healthy Snacks Including: Wasabi Peas, Trail Mix, Farmers Blend Seed Mix, Sesame Stix, Soy Nuts, Assorted Seasoned Nuts, Flavored Popcorn, Dried Fruit Slices & Vegetable Crisps

Served with Mini Paper Snack Bags

\$ 9.00

PER PERSON



MEDITERRANEAN SAMPLER

Bruschetta Crostini

Crostini served with a Fresh Tomato Salad tossed with Olives, Basil and Olive Oil

Red Pepper Hummus with Pita

Made with Fresh Garbanzo Beans, Lemon, Garlic and Herbs served with Crunchy Toasted Pita Points

Cheese and Vegetable Platter

Soft Ripened Brie & Cubed Cheeses with Brown Mustard, Assorted Crackers, Long Cut Carrots & Celery Sticks

Baklava

\$ 7.00

PER PERSON

SWEETS & SWEETS

Assorted Cookie Plate

With Double Chunk Chocolate Chip, Oatmeal Raisin and Sugar

Blondies and Chocolate Chunk Bars

Fresh Cut Fruit Kabobs

Chunks of Fresh Fruit with two of our signature chilled dips

\$ 7.00

PER PERSON

ICE CREAM SUNDAE BAR

Includes Vanilla and Chocolate Ice Cream, Warm Caramel Sauce, Double Chocolate Fudge, Bananas, Sliced Strawberries, Candy & Nut Toppings, Fresh Whipped Cream and Maraschino Cherries!

Additional ice cream flavors are available upon request. Please ask your event specialist for details.

Ice Cream is scooped to order by a required service attendant for an additional \$125.00 per attendant for a two hour service period. Service attendant quantities vary depending on the final guest count for your event.

\$ 5.00

PER PERSON

JUST SNACKS

Assorted Individual Chip Bags - Lay's®, Cool Ranch Doritos® and Baked Lay's®

Candy Basket of Snickers®, Hershey Bars®, Plain M&Ms® and Peanut M&Ms®

Honey Roasted Nuts

\$ 4.50

PER PERSON

AFTERNOON A LA CARTE BAKERY & SNACK COLLECTION

Our assorted specialties are baked fresh daily in our on-campus bakery and are served with the appropriate accompaniments.

FINGER SANDWICHES (1 dozen minimum per flavor)

Tuna, Chicken or Egg Salad

\$15.45

Per Dozen

TEA SANDWICHES (4 dozen minimum with 2 dozen minimum per flavor)

Cucumber, Watercress & Boursin, Egg Salad with Scallions, Cream Cheese & Olive
Sweet Potato Biscuits with Smoked Turkey & Marmalade

\$18.50

Per Dozen

FRESHLY BAKED HOMESTYLE COOKIES (1 dozen minimum per flavor)

Chocolate Chip, Oatmeal, Sugar & Double-Chocolate

\$8.00

Per Dozen

MONSTER COOKIES (1 dozen minimum per flavor)

Chocolate Chip, Oatmeal, Sugar & Double-Chocolate

\$12.00

Per Dozen

CHEWY CHOCOLATE BROWNIES & CONGO BARS (1 dozen minimum per flavor)

Choose from Chewy Fudge or Blondie Style Brownies

\$11.00

Per Dozen

CUPCAKES (1 dozen minimum)

Assorted Flavors and Frostings Available

\$12.00

Per Dozen

PETIT FOURS (4 dozen minimum with a 2 dozen minimum per flavor)

Chocolate or White Cake Covered in Chocolate or White Icing with Piped Floral Accent

\$16.50

Per Dozen

FANCY TEA COOKIES (4 dozen minimum)

A perfect blend of sweet & crunchy

\$9.00

Per Dozen

MACAROONS (1 dozen minimum per flavor)

Choose from Coconut or Almond **Have Them Chocolate Dipped for \$15.50 per Dozen!**

\$12.00

Per Dozen

RASPBERRY PRINCESS BAR (1 dozen minimum per flavor)

Crispy Cookie, Covered in a Rich Raspberry Preserves and Topped with a Crumb Topping and Drizzled with Chocolate!

\$14.00

Per Dozen

ASSORTED BAKLAVA (2 dozen minimum)

Our Signature Pastry Recipe Layered with Chocolate, Nuts & Spices

\$15.00

Per Dozen

BISCOTTI (1 dozen minimum per flavor)

Anise, Chocolate-Almond or Double-Chocolate

\$12.00

Per Dozen

GOURMET MINI PASTRIES (6 dozen minimum, 2 dozen minimum per flavor)

Tiramisu Squares, Individual Vanilla & Chocolate Petit Fours, Mini Cannolis, Key Lime Tartlets, Mini Fruit Tarts
Chocolate Eclairs, Mini Carrot Cakes, Chocolate Napoleons, Mini Cheesecakes

\$24.00

Per Dozen

CHOCOLATE-DIPPED JUMBO STRAWBERRIES (1 dozen minimum)

Fresh Jumbo Strawberries, Generously Dipped in Creamy Milk Chocolate

MARKET

Per Dozen

CHOCOLATE TRUFFLES (1 dozen minimum)

Rich Milk Chocolate Ganache, Flavored with Bourbon & Gently rolled in Cocoa

\$28.00

Per Dozen



DRIVING THROUGH TUSCANY

This buffet includes house linen for guest seating and buffet table, house china, glassware, flatware and wait staff. This buffet is designed for groups of 20 guests or more with a two hour service period.

Our Signature Italian Salad

Crisp Mixed Greens with Cucumber, Tomato and Garbanzo Beans served with a Light Herb Vinaigrette

Fresh Mozzarella with Tomatoes

Marinated in a White Balsamic Vinaigrette with Spinach, Roasted Garlic, Cracked Black Pepper and Fresh Basil

Our Artisan Bread Basket

Veal Piccata with Artichokes

Sautéed Medallions of Veal in a White Wine, Lemon and Caper Sauce

Grilled Salmon Fillet with Pesto

On a Bed of Wilted Spinach Greens topped with Roasted Tomatoes drizzled with Balsamic Vinegar

Tuscan-style Orzo

Finished with Shaved Parmesan, Sautéed Wild Mushrooms, Orange Zest and Fresh Herbs

Italian Long Cut Ratatouille

Sautéed Zucchini, Yellow Squash, Eggplant, Marinated Olives, Tomatoes and Grilled Onions

A bit of this and a BITE of that

Our Signature Mini Dessert Variety

\$27.25
PER PERSON





NORTH OF ROME-ISH

This buffet includes house linen for guest seating and buffet table, house china, glassware, flatware and wait staff. This buffet is designed for groups of 20 guests or more with a two hour service period.

Classic Caesar

Romaine Lettuce, Garlic Croutons & Grated Parmesan
Tossed with our Signature Caesar Dressing

Marinated Mixed Olives Platter

With Crudite Vegetables

Our Artisan Bread Basket

Chicken Valdaostano

Panko Crusted Chicken Breast with Broccoli Rabe, Cremini Mushrooms, Bresaola and
Mozzarella finished with a Spicy Arrabbiata Sauce

Individual Lasagna Roll

Filled with Creamy Ricotta and topped with a Chunky Roasted Vegetable Ragu

Sautéed Seasonal Squashes

With Great Olive Oil, Mild Garlic and Crushed Black Pepper

Fresh Filled Assorted Cannoli

Garnished with Mixed Berries

\$23.55
PER PERSON



ASIAN FUSION

This buffet includes house linen for guest seating and buffet table, house china, glassware, flatware and wait staff. This buffet is designed for groups of 20 guests or more with a two hour service period.

Asian Slaw

Napa Cabbage & Bok Choy Greens Mixed with Julienne Red & Yellow Pepper, Shredded Carrot & Seasoned with Cilantro & Scallions Dressed with a Sesame Vinaigrette

Spicy Noodle Salad

Lo Mein Noodle Salad with Baby Corn, Bamboo Shoots, Water Chestnuts, Broccoli, Carrots & Bok Choy with a Spicy Peanut Dressing with Chow Mein Noodles

Ginger-Lime Chicken

Wok Fired Breast of Chicken Dressed with a Sweet Ginger-Lime Sauce

Hoisin Glazed Salmon

Tender Filet of Salmon Broiled with a Tangy Hoisin Glaze

Vegetable Fried Rice

Traditional Chinese Vegetable Fried Rice with Egg, Mung Bean Sprouts, Peas, Carrot & Onion Seasoned with Soy Sauce

Snap Peas with Charred Red Pepper

Crunchy Snap Peas with Roasted Red Pepper Strips & Sesame

Fortune Basket

Chinese Almond Cookies, Fortune Cookies & Five-Spiced Apple Bars

\$ 28.25
PER PERSON

SOUTH OF THE BORDER

This buffet includes house linen for guest seating and buffet table, house china, glassware, flatware and wait staff. This buffet is designed for groups of 20 guests or more with a two hour service period.

Southwestern Taco Salad

Chopped Iceberg Lettuce Topped with Black Beans, Roasted Corn, Pico de Gallo and Crumbled Beef Topping Garnished with Fried Tortilla Straws and Dressed with a Creamy Chipotle Ranch Dressing

Tomato & Grilled Onion Salad

Fresh Garden Tomato & Grilled Red Onions Served atop A Bed of Romaine Lettuce Dressed with a Cilantro-Lime Vinaigrette and Cornbread Croutons

Tri-Colored Tortilla Chips and Salsa

Ancho Crusted Flank Steak

Tender Cut of Beef, Dry Rubbed with Ancho Pepper and Grilled to Perfection!
Sliced and Served with a Salsa Verde

Latin Spiced Stuffed Chayote

Three-Grain Stuffed Chayote Squash, Seasoned with Chili Pepper, Toasted Cumin and Fresh Diced Vegetables, Dressed with a Southwestern Tomato Sauce

Dirty Rice & Beans

With Great Olive Oil, Mild Garlic and Crushed Black Pepper

Cumin-Dusted Grilled Corn

Dusted Corn on the Cob, Grilled Gently and Served up Smokin!

Latin Sweets!

Cinnamon Dusted Churros

\$ 24 . 50
PER PERSON



IT'S A PIZZA PARTY!

This buffet includes house linen for guest seating and buffet table, disposable plates, glassware & flatware. This buffet is designed for groups of 20 guests or more with a two hour service period.

The Garden Salad

Crisp Iceberg and Green Leaf Lettuce with all the fixins' served with House Ranch and Light Herb Vinaigrette on the side

Roasted Vegetable White Bean Salad

With Roasted Red and Yellow Tomatoes in a Light Vinaigrette

Four Cheese Pizza

Traditional sauce with Provolone, Mozzarella, Cheddar and Ricotta Cheese

Meat Lovers

With Ground Beef, Chicken Sausage, Mild Peppers and Mozzarella Cheese

Only Vegetables

Fresh Mushrooms, Red and Green Peppers, Zucchini Squash and Mozzarella Cheese

Decadent Dessert Bars and Cookies

Chocolate Chunk Bars and Assorted Fresh Baked Cookies

\$22.00

PER PERSON





PASTA! PASTA!

This buffet includes house linen for guest seating and buffet table, disposable plates, glassware & flatware. This buffet is designed for groups of 20 guests or more with a two hour service period.

Home Made Italian Garlic Bread

Loaves of Crusty Italian Bread Slathered with Butter, Garlic, Parsley & Parmesan Cheese, Gently Toasted

Seasonal Tossed Green Salad

Mixed Greens tossed with Tomatoes, Cucumbers, Shredded Cabbage and Carrots with Balsamic Vinaigrette

Baked Ziti with Roasted Vegetables

Finished with Classic Red Sauce and Summer Vegetables topped with Mozzarella and Parmesan

Pasta Buffet

Cavatappi & Farfalle Pasta Served with your Choice of two of our Signature Sauces:

Sauce Puttanesca

Traditional Marinara

Basil Pesto with Pine Nuts

Gorgonzola Cream

Tomato Basil

Sun Dried Tomato Cream

Assorted Biscotti Cookies

Assorted Anise & Almond Biscotti Cookies Dipped in Chocolate and Garnished with Fresh Seasonal Berries



\$ 18.00

PER PERSON

SOMETHING FOR EVERYONE—SANDWICH & SALAD COLLECTION

This buffet includes house linen for guest seating and buffet table, disposable plates, glassware & flatware. This buffet is designed for groups of 20 guests or more with a two hour service period.

The Garden Salad

Crisp Iceberg and Green Leaf Lettuce with all the fixins' served with House Ranch and Light Herb Vinaigrette on the side

Marinated and Grilled Vegetable Platter

Drizzled with Herbed Olive Oil and Balsamic Vinaigrette Dressing

Trio of Two Grain Salads

Wild Rice and Barley with Mushroom Pesto

Italian Couscous and White Beans with Roasted Tomatoes

Tabouleh Salad of Bulgar Wheat, Mint, Parsley, and Tomatoes

Artisan Sandwich Bread Collection

Signature Sandwich Platter including

Jerk Seasoned Dry Rubbed Chicken Breast

Horseradish and Black Pepper-Crusted Beef Tenderloin

Tangerine Honey and Dijon-Glazed Turkey Breast

Fixin's Include

Lettuce, Tomato, Cucumbers, Swiss, and Provolone Cheeses, Kosher Dill Pickles, Pesto Mayonnaise, Gazpacho Tapenade and Cranberry Chutney

A bit of this and a BITE of that

Our signature Mini Dessert variety served with Fresh Cut Fruit

\$22.00
PER PERSON



To Order, Call: 781-736-4300



PREMIUM HOMEMADE SOUPS

Enhance your Buffet with one of our Homemade sumptuous soups

- Chicken Double-Noodle
- Trio of Wild Mushroom Bisque
- Toasted Vegetable Barley
- Classic Minestrone with Pesto
- Rustic Tuscan White Bean
- Smokey Roasted Corn Chowder
- Cheddar Cheesy Cream of Broccoli
- Ancho Beef & Black Bean Chili

Or choose one of our Chilled Soups:

- Roasted Vegetable Gazpacho
- Vichyssoise
- Spiced Melon
- Georgia Peach
- Carrot & Ginger Bisque

\$ 2.50
PER PERSON

SOUP & SALAD BAR COMBO

Your Choice of Three (3) of Our Signature Salads:

Seasonal Salad

Choose a Salad from our Seasonal Menu to accompany your buffet!

Yukon Gold Potato Salad

Tossed with Oven Roasted Green Beans, Grilled Onions & Peppers in Balsamic Vinaigrette

Caesar

Classical Caesar Salad with Garlic Croutons, Roma Tomatoes and Parmesan Cheese tossed with a Traditional Caesar dressing

Greek Salad

Chopped Salad of Vine Ripened Tomatoes, Cucumbers, Feta, Kalamata Olives, Green Pepper, Red Onion tossed in a Light Lemon Olive Oil Dressing, Seasoned and served on Romaine Lettuce Leaves

Signature Potato Salad

Red Bliss Potatoes tossed with Chopped Egg, Celery, Onion and a Dijon Aioli

Signature Chipotle Macaroni Salad

Traditional Macaroni Salad with a twist – finished with a Creamy Chipotle Mayonnaise

Seasonal Tossed Green Salad

Mixed Greens tossed with Tomatoes, Cucumbers, Shredded Cabbage and Carrots with Balsamic Vinaigrette

Traditional Pasta Primavera

Traditional Egg Pasta tossed with Freshly Cut Broccoli, Cauliflower, Red Peppers and Yellow Squash tossed in an Herb Vinaigrette

The Woodcutter's Salad

A Classic Chopped Salad of Romaine Greens, Iceberg Lettuce, Fancy English Cucumbers, Roma Tomatoes, Roasted Red Peppers, Diced Egg and Crumbled Feta Cheese with House Vinaigrette Dressing

Your Choice of Two of Our Signature Soups

Served with an Artisan Bread Basket

Assorted Freshly Baked Cookies and Assorted Brownies



\$ 15.95
PER PERSON

ALL AMERICAN BACKYARD BBQ

This buffet includes house linen for guest seating and buffet table, disposable plates, glassware & flatware. This buffet is designed for groups of 20 guests or more with a two hour service period.

The Garden Salad

Crisp Iceberg and Green Leaf Lettuce with all the fixins' served with House Ranch and Light Herb Vinaigrette on the side

Red Skin Potato Salad

Country style with Celery, Onion, Chopped Egg and a touch of Relish

Summer Vegetable Rainbow Salad

Broccoli, Carrots, Zucchini Squash, Crisp Cabbage, Tomatoes, and Peppers in a Light Tart Vinaigrette

Fire-roasted Jalapeño Cheddar Corn Muffins

Served with Sweet Whipped Butter

Choose any Two of our BBQ Entrées

Grilled Marinated Chicken Skewers Served with our amaZING BBQ Sauces
Grilled Apple Chicken Sausages Served with Soft Rolls, Sautéed Peppers and Onions
Classic Burgers Served with Traditional Burger Fixins'
Garden Burgers served with Traditional Burger Fixins'
All Beef Hot Dogs with Traditional Sauerkraut

Baked Beans

Sweet and Tangy with Peppers and Onions

Corn on the Cob with Roasted Asparagus

Brownies & Assorted Cookies

\$24.30

WITH A 3RD ENTREE

\$20.80

PER PERSON

amaZING Salsas include collection:

Bourbon BBQ Sauce

Sweet, Tangy and Mild

Southwestern BBQ Sauce with Toasted Cumin

A Hint of Spice and a Flavorful Punch!

Jamaican BBQ Sauce with Habanero Chilies

Spicy, Sweet and Summery





LOW COUNTRY BBQ

This buffet includes house linen for guest seating and buffet table, disposable plates, glassware & flatware. This buffet is designed for groups of 20 guests or more with a two hour service period.

The Garden Salad

Crisp Iceberg and Green Leaf Lettuce with all the fixins' served with House Ranch and Light Herb Vinaigrette on the side

Southern Slaw

Traditional Cole Slaw with a twist

Fire-Roasted Jalapeño Cheddar Corn Bread

With Sweet Whipped Butter

Country-style Buttermilk Biscuits

With Sweet Whipped Butter

Lazy Sunday Chicken

Southern Roasted BBQ Chicken

BBQ Beef Brisket

Tangy Vinegar Based Sauce

Kickin' Pintos

Sweet and Savory with Turkey Bacon and Onions
(vegetarian option available)

Real Mac and Cheese

With Three Cheeses and a Crispy Breadcrumb Topping

Tabasco Greens

Collard Greens with Corn, Onion and a touch of Garlic

Peach Spoon Bread

Served Warm with Bourbon Whipped Cream



\$ 19.80
PER PERSON

SERVED LUNCHEONS & DINNERS

The following served meals are inclusive of a pre-selected First Course, Entrée, Chef's Selected Seasonal Side Items, Dessert, Freshly Baked Rolls and Sweet Whipped Butter, Java City® Regular and Decaf-ferinated Coffee, and Bewley's® Herbal Teas. Also included in the price per person is house linen for guest seating, house china, glassware, flatware and wait staff. The following served luncheon and dinner selections are designed for groups of 20 guests or more with a two hour service period.

FIRST COURSE SELECTIONS

Please choose one of the following

Castle Hill House Salad

A mixture of Garden Greens with Teardrop Tomatoes, Sliced English Cucumber, Shredded Carrots and Radish topped with Seasonal House Dressing

Traditional Caesar Salad

Hearts of Romaine topped with Seasoned Garlic Crouton & Shredded Parmigiano Reggiano tossed in Caesar Dressing

Spring Mix of Greens

Topped with Glazed Pear, Spiced Pecans and Blue Cheese with Balsamic Dressing

Fancy Greens Salad

Arugula, Watercress and Boston Bibb topped with Brie Wedges, Orange Segments and Toasted Pine Nuts with a Dried Cherry Vinaigrette



SECOND COURSE SELECTIONS

Please choose one of the following. If you would like to provide your guests with a preselected entrée choice, we require meal tickets and a service charge of \$3.00 per person will apply.

CHICKEN SELECTIONS

Tuscan Rubbed Chicken Breast
with Mushroom & Garlic Stuffing &
Sun-Dried Tomato Demi-glace

Lunch	Dinner
\$19.50	\$25.95

Stuffed Chicken Breast

Stuffed with Spinach, Sundried Tomato & Risotto finished with a Tomato Basil Fondue

Lunch	Dinner
\$19.50	\$26.00

Rosemary Sage Chicken Breast

finished with Braised Ciopollini Onions & Russian Fingerling Potatoes in a Rosemary au Jus

Lunch	Dinner
\$19.00	\$25.75

Madeira Chicken

Pan Seared Breast of Chicken, Served with a Wild Mushroom Madeira Sauce

Lunch	Dinner
\$19.00	\$25.00

Sesame Chicken

Sesame Crusted Chicken, Served with a Spicy Vermicelli Noodle Salad with Asian Vegetables

Lunch	Dinner
\$19.00	\$25.00

Chicken Parmesan

Tender Chicken Breast Breaded with Italian Spices and Panko Bread Crumbs, Melted Provolone Cheese and Vine Ripened Tomato Sauce

Lunch	Dinner
\$19.00	\$24.00

FISH SELECTIONS

Panko Encrusted Chilean Sea Bass
finished with a Lemon and Cracked Pink
Peppercorn Beurre Blanc

Lunch/Dinner
Market Price

Roulade of Sole Florentine

finished with a Roasted Red Pepper Coulis

Lunch	Dinner
\$22.50	\$30.00

Tender Filet of Salmon

served with Plum Tomato & English Cucumber Salsa on a Bed of Lemony Basmati Rice with Grilled Baby Vegetables

Lunch	Dinner
\$ 22.50	\$ 30.00

Marinated Pan Seared Salmon Filet
with Lemon Basil & Orange topped with
Orange and Oven Roasted Fennel Salsa

Lunch	Dinner
\$22.00	\$29.75

Dijon Herb Crusted Salmon Filet
finished with Lemon Caper Sauce

Lunch	Dinner
\$22.00	\$29.00

Chilled Poached Salmon

with Lemon Dill Crème served with a Couscous Salad and Grilled Summer Vegetables

Lunch	Dinner
\$21.00	\$28.00





BEEF ENTREES

Tournedo of Beef au Poivre
with Roasted Garlic Cream Sauce
& finished in a Brandied Demi Glace

Lunch	Dinner
\$26.50	\$35.00

Tenderloin of Beef Dijonaise
served sliced on a Bed of Wilted Baby Spinach drizzled with Dijon Cream and garnished with Oven Roasted Mushrooms and Shallots

Lunch	Dinner
\$26.50	\$35.00

LAMB ENTREES

Herb Dijon Crusted Rack of Lamb
finished with Balsamic Syrup
& Roasted Onion Marmalade

Lunch	Dinner
\$28.50	\$38.00

Herb Marinated Rack of Lamb
grilled and finished with a
Cherry-Port Demi Glace

Lunch	Dinner
\$28.50	\$38.00

VEGETARIAN SELECTIONS

Cheese Ravioli

tossed with Wild Mushrooms, Asparagus and Roasted Garlic
finished with Plum Tomato Sauce, Shredded Parmesan and
Chiffonade of Basil

Lunch	Dinner
\$19.00	\$25.00

Vegetarian Mediterranean Sampler

Including Hummus, Tabbouleh, Tomato Feta Salad, Baba
Ganouj, Sliced Cucumber & Grape Leaves
served with Spiced Pita Triangles

Lunch	Dinner
\$18.00	\$24.00



Grilled Vegetable Medley

Including select Chilled Seasonal Grilled & Oven Roasted
Vegetables drizzled with Basil Olive Oil and Roasted Red
Pepper Coulis served alongside Timbale of Cold Pasta Salad

Lunch	Dinner
\$18.00	\$24.00

Napoleon of Vegetables & Feta

Layered with Puff Pastry and topped with Charred Peppers

Lunch	Dinner
\$17.50	\$24.00

DESSERT SELECTIONS

Please choose one of the following desserts



New York Style Cheesecake
with Strawberries

Traditional Tiramisu

Coffee Soaked Lady Fingers Dressed with a Whipped Mascarpone
Cream

Fresh Sliced Fruit Platter

with Wild Berry Garni

Seasonal Fresh Fruit Tart

Lemony Custard

Three Layer Chocolate Ganache Cake

Served with Whipped Chantilly and Fresh Seasonal Berries **PAGE 25**



BUTLER PASSED HORS D'OEUVRES & CANAPÉS

The following selections are based on 50 pieces and require wait staff which will be billed at an additional \$125.00 for a two hour service period

HORS D'OEUVRES

Traditional Potato Latkes	\$80.00
Accompanied by Applesauce & Sour Cream	
Coconut Chicken	\$75.00
Served with a Chili-Marmalade Sauce	
Five-Spiced Duck Breast	\$75.00
Served with Braised Asian Cabbage on Wonton Crisp	
Chickpea Blinis with Peppered Lamb	\$80.00
Chickpea Pancakes with Cauliflower Puree & Pepper-Crusted Lamb Loin	
Smoked Turkey Quesadillas	\$75.00
Smoked Turkey, Brie & Apricot Quesadilla with Orange Gastrique	
Artichokes Au Gratin	\$75.00
Marinated Artichoke Bottoms, Stuffed with Chevre, Parmesan Cheese & Breadcrumbs, Served with Arugula & Balsamic	
Moutarde Toasts with Figs & Ricotta	\$80.00
Crisp Lavash Cracker with Mustard-Onion Jam, Ricotta Cheese and Fresh Fig (Garnished with Orange-Marinated Onion)	
Truffled Fingerling Potato 'Tots'	\$75.00
Panko-Crusted Fingerling Potato 'Tots' Spiked with Truffle Oil, Served with a Garlic Aioli	
Fried Three Cheese Ravioli	\$80.00
Served with a Charred Red Pepper Coulis and Balsamic	
Raspberry & Brie in Filo	\$80.00
Fresh Raspberry and Creamy Brie Wrapped in Philo Pastry	



CANAPÉS

Potato & Caviar	\$85.00
Yukon Potato Coins with Crème Fraîche and American Paddlefish Caviar	
Edamame Wontons	\$70.00
Edamame Bean Dip on Wonton Crisp	
Mascarpone Strawberries	\$75.00
Mascarpone Stuffed Jumbo Strawberries with Micro Mint Garni	
Pissaladiere	\$70.00
Caramelized Onion Pizza with Roasted Garlic Oil & Drizzled with Balsamic Gastrique	
Smoked Chicken Croistini	\$80.00
Smoked Chicken & Red Currant Jelly on Focaccia Croistini	
Quail Eggs with Smoked Salmon & Caviar	\$90.00
Halved Quail Eggs Stuffed with a Smoked Salmon Salad and Topped with Caviar and Fresh Herbs	
Tuna & Daikon Sates with Wasabi-Lime Mayo	\$85.00
Ahi Tuna and Daikon Radish Sates Served with a Wasabi-Lime Dipping Sauce	
Drunken Brandied Cherry & Brie Croistada	\$75.00
Brandy Marinated Cherries Paired with Brie, Served on a Fresh Croistini	
Fruit & Gorgonzola Salad Spoons	\$70.00
Fresh Melon Salad Paired With Gorgonzola, Watercress and Frisée with a Grapeseed Emulsion	
Tuna Tartare Cucumber Cups	\$90.00
Sushi Grade Tuna Dressed and Served in an English Cucumber Cup with Micro Asian Greens & Sesame Vinaigrette	



PREMIUM SUSHI

Our Authentic *Itamae-Sans* (or Sushi Chefs) bring you Made-To-Order Fresh Sushi Rolls! Station is displayed on a bed of shaved ice with water, fog and specialty lighting! Sushi Selection includes:

- Boston Roll (Imitation Crab, Salmon & Scallion)
- Ozhizushi (Molded Vinegar Rice with Fresh Vegetables)
- California Roll (Avocado, Cucumber & Imitation Crab)
- Tekka Maki (Spicy Tuna Roll)
- Tamago (Egg, Garlic & Scallion Roll)
- Shake Maki (Salmon Roll)
- New York Roll (Smoked Salmon, Apple & Avocado)

** Specialty Sushi Available to Impress your VIP Guests! Inquire with the Executive Chef!

Also available as a premium chef attended station!

MARKET
PER PERSON

RECEPTION PLATTERS

The following selections are designed for groups of 25. All items are served on upscale disposable service ware and accompanied with all necessary paper products.

Smoked Atlantic Salmon Platter \$125.00
Served with Capers, Chopped Egg Whites and Yolks, Sliced Tomato & Bermuda Onion (serves 15 – 20 people) Per Side

Antipasto Platter \$ 90.00
White Bean Spread, Grilled Marinated Vegetables, Sliced Buffalo Mozzarella and Caprese Salad, Italian Olives and Marinated Longstem Artichokes Drizzled with Balsamic Gastrique and served with Rosemary Focaccia Bread Points

Stuffed Baked Brie en Crouté \$ 75.00
Stuffed with Brown Sugar & Pecans and served with Crisp Red Grapes and French Baguette Rounds

Mediterranean Platter \$ 72.80
Marinated Feta, Stuffed Grape Leaves, Hummus, Baba Ganouj & Tabbouleh Salad with Fresh Baked Pita Chips

Fresh Fruit Mosaic \$ 64.90
Seasonal Sliced Fresh Fruit

Gourmet Cheese Display \$ 58.95
Domestic and Imported Cheeses served with Assorted Crackers

Fiesta Tex Mex 8 Layer Dip \$ 60.00
Spicy Pico de Gallo Spread, layered with Shredded Lettuce, Plum Tomatoes, Green Onions, Jalapeños, Guacamole, Sour Cream and Shredded Jack Cheese. Served with Tortilla Chips

Indian Gado-Gado Platter \$ 60.00
Deconstructed Gado Gado of Snow Peas, Sliced Roma Tomatoes, Cauliflower Florets, Sliced Egg, Carrot Wheels, Fancy European Cucumber Discs & Blanched Yukon Potato Wedges with a Spicy Thai Peanut Sauce

Grilled Athenian Pizza \$ 20.00
Chilled Pizza Bites with Vegetarian Toppings Each Pizza Measures approx. 18.x18 (Approx. serves 5-8 people as part of a reception)

Vegetable Market Basket with Fresh Lemon Basil Dip \$ 41.25
A colorful display of Crisp Seasonal Vegetables attractively arranged



SPECIALTY STATIONS

The following stations are designed for groups of 50 guests or more with a two hour service period. They are designed as enhancements to your Butler Passed Hors D'oeuvres. Prices include linen for buffet tables and disposable service ware. An additional charge of \$150.00 will be added for a required Chef attendant. Floral arrangements are available for an additional cost.

QUESADILLA BAR

We'll set the stage... and your guests will get to make their own creations with the following ingredients

- Grilled Chicken
- Roasted Vegetables
- Cheddar and Pepper Jack Cheeses
- Tomatoes, Onions and Olives
- Our amaZING signature Salsas and Toppings Bar

\$10.00
PER PERSON

PASTA STATION

Choice of Two Pastas and Two Sauces

- Cavatappi, Farfalle or Penne
- Cheese Ravioli or Tri Colored Tortellini
- Sauce Puttanesca, Traditional Marinara, Basil Pesto, Gorgonzola Cream, Tomato Basil or Sun Dried Tomato Cream

Also Includes Freshly Grated Reggiano Parmigiano Cheese, Crushed Red Pepper & Rosemary Focaccia Bread

\$8.00
PER PERSON

NOODLE BOWL STATION

Your Guests will Enjoy a Create-Your-Own Noodle Bowl Dish Featuring Fresh Asian Vegetables, Served with an Assortment of Asian Noodles and Sauces. Pick from Chicken, Salmon or Beef. Finish your noodle bowl with one of our Three Signature Soup Broths including Miso, Peppery Szechuan Hot Pot or Sweet and Sour.

\$7.75
PER PERSON



ALL AMERICAN CARVERY

Please select two items to be carved:

- Roasted Turkey Breast with Cranberry Chutney and Herb Mayonnaise
- Pepper Crusted Beef Tenderloin served with Horseradish Crème Sauce and Mini Rolls
- Sesame Crusted Tuna Loin with Pineapple Salsa

All Items are served with an assortment of Freshly-Baked Table breads and Rolls

\$17.00
PER PERSON

To Order, Call: 781-736-4300

BRANDEIS UNIVERSITY CATERING

W I N T E R 2 0 1 0 C A T E R I N G G U I D E

INDIAN BIRYANI

An Exotic Aromatic Display of Saffron-Infused Basmati Rice Sautéed to order with your choice of Dried Dates, Dried Figs, Cashews, Cardamom Pods, Whole Coriander Seeds, Golden Raisins, Onion and Cauliflower, Accompanied by Indian Style Flat Breads

\$ 12.00

PER PERSON

BRUSCHETTA BAR

Piles of Herb and Garlic Marinated Bruschetta with an abundance of flavorful toppings Rosemary White Bean Spread, Olive Tapenade, Eggplant Caponata, Caprice Salad, Marinated Long Stem Artichoke Salad and Shaved Asiago

\$ 12.00

PER PERSON

OMELET TOSS

Made to Order with Fresh Toppings to include Tri-Colored Peppers, Onions, Mushrooms, Spinach, Tomatoes, Broccoli, Cheese (American and Cheddar), and Fresh Herbs, Served with Home Fries

\$ 12.00

PER PERSON

RUSTIC TUSCAN

Guest's selection of Rustic Creamy Polenta Cakes or Risotto Cakes Served with an assortment of Sautéed Wild Mushrooms in a Light Cream Reduction, Accompanied by Bread Sticks

\$ 12.00

PER PERSON

BELGIUM WAFFLE

Piping Hot Waffles made to order and topped with your choice of Fresh Strawberries and Blueberries, Creamery Butter, Whipped Cream, Mini Chocolate Chips, Powdered Sugar, Cinnamon and Vermont Maple Syrup

\$ 12.00

PER PERSON

PACIFIC RIM

Teriyaki Style Salmon Sukiyaki Sautéed with Wilted Wild Asian Greens and Tofu Served over Sticky Rice in Mini Asian take-out containers Seaweed Salad with Toasted Sesame Seeds and Thai Style Spicy Noodle Salad

\$ 15.00

PER PERSON

CHINESE WOK

Sautee of Chinese Five Spice Chicken atop Wilted Asian Greens Served over Sticky Rice with Mandarin Dressing and Crispy Noodles Presented in Chinese Take-out containers with Chopsticks

\$ 14.00

PER PERSON

DIM SUM

Hoisin Baked Chicken Wings, Steamed Dumplings with Chili Garlic Sauce, Vegetarian Pan Seared Pot Stickers with Ginger Soy Scallion Sauce, Cold Marinated Peanut Noodles with Julienne of Vegetables

\$ 14.00

PER PERSON

WILD BERRY SHORTCAKE BAR

Strawberries, Blueberries, Raspberries, Blackberries and Freshly Baked Lemon Shortcake Topped with Chantilly Whipped Cream

\$ MARKET

PER PERSON

BANANAS OR CHERRIES FLAMBE

Fresh Bananas in a Caramel Sauce, Flambéed to order in Dark Rum and Banana Liqueur or Cherries & Brandy, Served over Ice Cream, Chopped Nuts and Whipped Cream

\$ 10.00

PER PERSON

Choose 2 Stations for \$23 or 3 Stations for \$31 per Guest



SPECIALTY CAKES

Baked & Decorated Fresh from Kutz Bakery

BRANDEIS UNIVERSITY CATERING

W I N T E R 2 0 1 0 C A T E R I N G G U I D E



CHOOSE A CAKE FLAVOR

- Vanilla
- Chocolate
- White
- Marble
- Carrot

CHOOSE AN ICING

- Buttercream
- Cream Cheese Frosting
- Whipped Cream Frosting
(Not recommended for summer events)
- Mocha

ADD A FILLING

- Raspberry
- Strawberry
- Chocolate Mousse

DECORATIVE ICING

- Blue
- Red
- Green
- Yellow
- Pink

PHOTO CAKES!

- Supply our bakeshop with a JPEG, BMP or other standard image file and we'll reproduce your image on 10"x8" edible frosting sheets using premium airbrush colors. Please email photos to: Thompson-Matthew@ARAMARK.com
Available on Kosher cakes as well!

DOUBLE-LAYER FULL SHEET

Serves 100-100 guests

\$78.00
EACH

DOUBLE-LAYER HALF SHEET

Serves 50-55 guests

\$46.80
EACH

10" ROUND CAKE

Serves 12-18 guests

\$20.80
EACH

A variety of colors and accents are available to personalize your cake.
Plates, forks and napkins are included. Candles are available on request.
The above prices include a basic flower and border decorations as well as an inscription

BEVERAGE SERVICE

Menu, Policies & Procedures



BRANDEIS UNIVERSITY CATERING

W I N T E R 2 0 1 0 C A T E R I N G G U I D E

BEVERAGE & LIQUOR SERVICE

Full service beverage service is available for all on-campus events. The following is a breakdown of alcoholic beverage costs. Please inquire with Conference & Events Services for a list of seasonal wines. Wines will be charged by the bottle for bars, receptions, and meals. Hard alcohol will be charged by the 1/10th of bottle. All invoices are based on guest consumption. Specialty wines and alcohol not listed are available and may be ordered for your event. You will be charged for specialty wines by the case and liquor by the bottle when available. Bartenders are required for all events featuring a bar and are billed an additional \$150.00 for a two hour service period.

JAVA CITY® BREWS

Regular & Decaffeinated Coffe & Bewley's® Herbal Teas with Appropriate accompaniments. For parties of 20 or more

\$ 2 . 5 0

Per Person

MINUTE MAID® JUICES

Assorted 15.2oz Bottles of Orange, Grapefruit, Cran-Grape or Cran-Apple Juice.

\$ 1 . 7 5

Per Person

ASSORTED CANNED SODAS

Assorted 12oz Cans of Coke®, Sprite®, Diet Sprite®, Canada Dry®, GingerAle, Nestea Iced Tea & Minute Maid Lemonade

\$ 1 . 3 5

Per Person

SPARKING WATER

Poland Springs® Sparking Water (1L bottles)

\$ 3 . 0 0

Per Person



WATER DISPENSER

Delivery Guidelines

Water dispensers are available for your event. Please consult with a CES representative to accommodate your event needs. There is a \$50 fee for set up and pick up of the water dispenser. Paper cups will be needed and billed at \$1.75 per dozen ordered

WINE SELECTION

House White & Red Wine. Ask about our wine specials!

\$ 1 6 . 5 0

PER BOTTLE

DOMESTIC BEER SELECTION

Domestic Selections Include, Sam Adams® and Sam Adams Lite®

\$ 3 . 7 5

PER BOTTLE

IMPORTED BEER SELECTION

Imported Selections Include, Amstel Lite® and Heineken®

\$ 4 . 0 0

PER BOTTLE

HOUSE SPIRITS

Our house spirits selections includes, Absolut® Vodka, Tanqueray® Gin, Bacardi® Rum, Jack Daniels® Bourbon Whiskey, Dewar's® Scotch, Canadian Club® Whiskey, Cuervo® Tequila Dry & Sweet Vermouth. A Selection of mixers to include Coke® Sodas, Minute Maid® Juices, Tonic & Club Soda. Premium spirits also available. Please ask your event coordinator

\$ 1 2 0 . 0 0

PER BOTTLE

BRANDEIS UNIVERSITY

W I N T E R 2 0 1 0

Brandeis University Dining Service
415 South Street, MS211
Waltham, MA 02454

Phone: 781-736-4330
Fax: 781-736-4314

Judy Roach, Director of Catering
Matthew Thompson, Executive Chef



**[ORDER TODAY 781-736-4300
WITH CONFERENCE & EVENTS]**

BRANDEIS UNIVERSITY CATERING

When you place your catering order with
Brandeis University Catering you can expect:

On-time deliveries by a friendly member of our team

Excellent customer service

Dozens of personal touches that make the
difference to you and your guests

