

Brandeis University Catering



social event guide

SOCIAL EVENT GUIDELINES

Brandeis University Catering provides all food and beverage services on campus at Brandeis University in Waltham, Massachusetts. The following social events catering guide offers an eclectic mix of culinary delights. Your special event is important to us, so 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.

Event Planning

To plan your social event, contact the Conference and Events Office between 9 AM and 5 PM, Monday through Friday at 781-736-4300. 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.

Exceptional Enhancements

Linen

A wide selection of colored napkins and table linens are available to enhance your event at no extra charge. Samples of linen are available upon request and are priced according to your needs. Floor length linen is available in a wide array of colors, patterns and textures to enhance the look and feel of your special event.

White skirting for food and beverage tables, gift and place card tables, cake and challah tables and a DJ table are included in the cost of your event. Additional white skirting is available for \$32.00 per table.

China

Events held in The Hassenfeld Conference Center and the Faculty Club are inclusive of house china, glassware and flatware for up to 300 guests. In addition, 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 and Plant Arrangements

Whether planning an intimate setting where floral centerpieces are needed or elaborately themed events such as 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. Votive candles are also available for an additional fee.

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. In order to keep with the highest level of Kashruth, Kosher hot meals and china service is only offered in the Hassenfeld Conference Center. Please see the Kosher section of this guide for cold alternate Kosher options in the Faculty Club, or reference our Kosher Social Events Catering Menu for events in the Hassenfeld Conference Center. All Kosher alternates requested for the Faculty Club will be served on upscale plastic ware.

Cake Cutting

We will gladly cut and serve cakes provided by an outside vendor at no additional cost.

Liquor

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.

Rental Fees

Please ask your event coordinator about our current rental fees. Social Events are contracted for five hours; one hour for cocktails and hors d'oeuvres followed by dinner and dancing for four hours. For cocktail receptions only, there is a four hour maximum. For events beyond the contracted time, overtime and labor charges will be applied based on your event end time. Wait staff fees are not included in the rental fees.

Billing

Billing for all events must be made in accordance with University policies. All deposits are NON-REFUNDABLE. The rental fee serves as the first deposit and must be received within two weeks of reserving the space. The next deposit of \$3000.00 must be received with the completed signed contract within two weeks after receipt of the contract. 6.25% Massachusetts Meal Tax and the estimated bar bill must be received upon submission of the guarantee, five working days prior to the event. After your event, you will be billed the remaining beverage costs and any excess charges. Prices in this booklet are subject to change. Menu prices are guaranteed three months prior to the event. All served events requesting multiple entrée options for their guests, not including vegetarian option, will be charged a \$3.00 fee per person, per entrée.

arrangements

Guarantees

Brandeis University requires the exact number of guests needed by noon, five working days prior to the event. If your guest count increases or you make changes to an existing menu less than five (5) business days in advance of your event, late fees will be applied to your bill. 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.

Service

Wait staff are included in the Package Price for a five hour service period. Extended event, setup and/or breakdown requirements will be billed for wait staff at \$25.00 per hour, per staff member.

Bartenders are required for all events featuring a bar and are billed an additional \$175.00 for a five hour service period. Additional service hours 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 - Bartender per 75 guests

Butler Passed Hors D'oeuvres - 1 Wait Staff per 30 guests

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

Floor Plans

The Faculty Club Dining Room will accommodate 150 guests with a dance floor. The Sherman Function Room in the Hassenfeld Conference Center will accommodate 200 guests with a dance floor. A floor plan indicating the number of guests to be seated at each table is required at least three working days prior to the event.

Accommodations

For your out-of-town guests, we have limited affordable overnight accommodations available adjacent to our Faculty Club. Please contact Conference and Events Services for availability.

Parking

Free and ample parking is available to all guests, on an unreserved basis, in University parking areas.

Handicap Access

The Faculty Club is accessible by stair lift for anyone requiring assistance. Please notify us ahead of time if the stair lift will be needed for your event.

Weather Cancellation Policy

As a residential campus, Brandeis University remains open; however, should the governor of Massachusetts declare a "State of Weather Related Emergency" your event will be canceled. If you choose to reschedule, it will be at a time convenient for both parties and subject to space availability. However, if rescheduling is not an option a full refund will be issued.

Personal Property

Brandeis University Catering cannot accept any responsibility for property, clothing or equipment.

Display and Exhibit

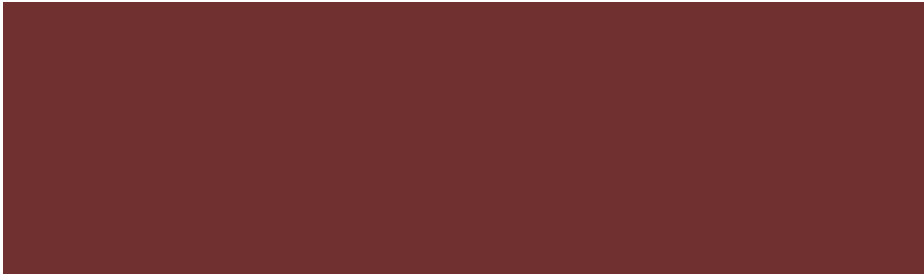
Materials may not be attached to walls or ceilings. The client assumes responsibility for extra cleaning or repair fees incurred from misuse or damage to University facilities. Smoke machines, Mylar strips, confetti, gum and jellybeans are prohibited.

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.



plated dinner



The following Plated Dinner Packages are inclusive of your choice of:

Two Cold Stationary Reception Trays for your Cocktail Reception and a Salad, Entrée and Dessert Course for your Affair. All Packages include Freshly Baked Rolls and Sweet Whipped Butter. Java City Regular and Decaffeinated Coffee and Bewley's Herbal Teas.

COLD STATIONARY RECEPTION TRAYS

Please Select Two

MEDITERRANEAN PLATTER

Hummus, Baba Ghanoush and Tabbouleh with Toasted Pita Points. Accompanied by Stuffed Grape Leaves, Spiced Kalamata Olives, Feta Cheese

DOMESTIC CHEESE AND FRUIT MOSAIC

Served with an Assortment of Crackers

VEGETABLE ANTIPASTO PLATTER

With Roasted Vegetables, Tomato Mozzarella Caprese, Rosemary White Bean Spread, Sliced Cheeses, Marinated Artichokes and Olives served with Focaccia Toast Points

FRESH VEGETABLE CRUDITÉS

Seasonal Vegetables Accompanied by a Creamy Cucumber Dill Dip

BAKED BRIE EN CROUTE

Accompanied by Cranberry Chutney, Fruit Garni and Flatbread Crackers

TUSCAN GRILLED FLATBREADS

Topped with Assorted Vegetarian Toppings and Garnished with Fresh Herbs and Balsamic Reduction

SALAD SELECTIONS

Please Select One

ENDIVE, WATERCRESS AND FRISÉE

With Grilled Fennel, Pear, Roasted Pistachios and Dried Cranberries. Finished with a White Balsamic Emulsion

PEAR, CHICORY AND STILTON CHEESE SALAD WITH TOASTED PINENUTS

Lightly Dressed with a Peppery White Balsamic Vinaigrette

HEARTY NEW ENGLAND GREENS

With Oven Roasted Yellow Tomato, Black Olives and a Garlic Crouton. Dressed with a Roasted Shallot Vinaigrette

BABY SPINACH SALAD WITH CRUMBLLED MAYTAG BLUE CHEESE

With a Modena Balsamic Drizzle

TRADITIONAL CAESAR SALAD

Crisp Romaine with Garlic Croutons, Parmigiano Reggiano and Classic Caesar Dressing

MESCLUN GREENS SALAD

With English Cucumber, Roma Tomatoes, and Sweet Vidalia Onion. Finished with a Balsamic Vinaigrette

ARUGULA AND FIELD GREENS SALAD

With Roasted Red Peppers and Sunflower Seeds. Dressed with Sweet Poppyseed Dressing



plated dinner packages

all prices are per person

ENTRÉE SELECTIONS

Please Select One

All Entrées are served with your choice of Two Accompaniments

BEEF \$52.50

ROASTED BEEF TENDERLOIN WITH GARLICKY BRAISED GREENS

Presented with a Seasonal Wild Mushroom Veal Demi-Glace

TWIN MEDALLIONS OF BEEF

Seared with a Dijon Cracked Black Pepper Crust and a Brandied Veal Demi Glace

GRILLED BEEF TENDERLOIN FILET

With Choice of Sauce: Demi-Glace, Rosemary Jus, Wild Mushroom and Madeira Wine

CHICKEN \$45.50

HERB ENCRUSTED PAN SEARED STATLER CHICKEN BREAST

ROULADE OF CHICKEN AND RED PEPPER FLORENTINE

With a Jus Lie

ROSEMARY AND HONEY GLAZED GINGER CHICKEN

PAN SEARED CHICKEN BREAST

Stuffed with a Wild Mushroom and Roasted Garlic Stuffing. Finished with a Pinot Noir Velouté

FISH \$47.50

PAN SEARED WEST COAST GRILLED SALMON FILET

Topped with English Cucumber, Roma Tomato and Sweet Vidalia Onion

MISO GLAZED SALMON

Drizzled with a Fresh Ginger Ponzu Sauce, Served over Garlic Braised Greens

SOLE FLORENTINE

Baked Filet of Sole Filled with Layers of Baby Spinach and Sun-Dried Tomato Pesto. Topped with a Roasted Red Pepper Cream

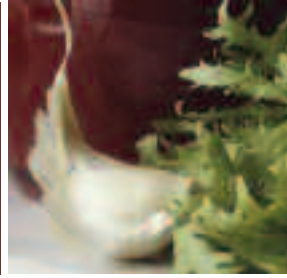
PANKO ENCRUSTED RED SNAPPER

Finished with a Pink Peppercorn and Lemon Beurre Blanc

PAN ROASTED STRIPED BASS

Topped with a South Western Style Citrus Salsa

market price



VEGETARIAN \$39.50

GRILLED VEGETABLE LASAGNA

Charbroiled Zucchini, Summer Squash, Peppers, Eggplant and Mushrooms Rolled in Lasagna and Wrapped in Mozzarella. Choose Vine Ripened Tomato Marinara or Creamy Alfredo

ASIAN VEGETABLE STIR-FRY

Wok-Sautéed Ginger Teriyaki Tofu with Sugar Snap Peas, Chinese Cabbage, Julienne Red Peppers, Baby Corn and Bamboo Shoots

NAPOLEON OF VEGETABLES

Roasted Seasonal Vegetables, with Fresh Herbs and Feta tucked between Two Pillows of Puff Pastry with Roasted Pepper Coulis

THREE CHEESE AND WILD MUSHROOM POLENTA

Served with a Mélange of Grilled Italian Vegetables, Sautéed Arugula and Spinach. Finished with a Brunoise of Stoplight Peppers

ACCOMPANIMENTS

VEGETABLES – PLEASE SELECT ONE

- Grilled Asparagus
- Oven Roasted Haricots Verts
- Sautéed Seasonal Squash
- Sautéed Snow Peas with Charred Red Pepper
- Garlicky Sautéed Spinach
- Blanched Broccoli Crowns

STARCHES – PLEASE SELECT ONE

- Herbed Basmati Rice
- Oven Roasted Mixed Potatoes
- Lemon Risotto
- Long Grain and Wild Rice with Dried Fruits
- Caramelized Onion Mashed Potatoes
- Yukon Gold Mashed Potatoes with Bleu Cheese



plated dinner packages

DESSERT SELECTIONS

Please Select One

FLOURLESS CHOCOLATE BOURBON TORTE

Flourless Bourbon Torte with a Layer of Dark Chocolate Ganache. Enrobed with Milk Chocolate served with Fresh Berries and Crème Anglaise

SEASONAL FRESH FRUIT TART

With Chantilly Cream and Fresh Berry Garni

CHAMPAGNE FLUTE OF FRESH BERRIES AND SAUCE ANGLAISE

CRÈME BRÛLÉE

With Chantilly Cream and Fresh Berry Garni

CHOCOLATE MOUSSE

Finished with Whipped Cream and Fresh Strawberry Garni

CHOICE OF RASPBERRY OR LEMON SORBET

Topped with a Chocolate Praline Cookie

TIRAMISU

Espresso Soaked Lady Fingers with Layered Mascarpone

NEW YORK STYLE CHEESECAKE

Topped with a House Made Strawberry Compote

BAKER'S CHOICE DESSERT SAMPLER

A Variety of Freshly Baked Mini Pastries, Macarons, Cakes, Pies or Custards. Prepared in our Campus Bakery served to your table Family Style with Fresh Fruit Garni



buffet dinner



buffet dinner packages

The following Buffet Dinner Packages are inclusive of your choice of:

Two Cold Stationary Reception Trays for your Cocktail Reception, a Buffet consisting of your choice of Two Salads, Two Entrées, and Two Accompaniments and a Dessert Selection served to your table. All Packages include Freshly Baked Rolls and Sweet Whipped Butter, Java City Regular and Decaffeinated Coffee and Bewley's Herbal Teas.

COLD STATIONARY RECEPTION TRAYS

Please Select Two

MEDITERRANEAN PLATTER

Hummus, Baba Ghanoush and Tabbouleh with Toasted Pita Points. Accompanied by Stuffed Grape Leaves, Spiced Kalamata Olives, Feta Cheese

DOMESTIC CHEESE AND FRUIT MOSAIC

Served with an Assortment of Crackers

VEGETABLE ANTIPASTO PLATTER

With Roasted Vegetables, Tomato Mozzarella Caprese, Rosemary White Bean Spread, Sliced Cheeses, Marinated Artichokes and Olives served with Focaccia Toast Points

FRESH VEGETABLE CRUDITÉS

Seasonal Vegetables Accompanied by a Creamy Cucumber Dill Dip

BAKED BRIE EN CROUTE

Accompanied by Cranberry Chutney, Fruit Garni and Flatbread Crackers

TUSCAN GRILLED FLATBREADS

Topped with Assorted Vegetarian Toppings and Garnished with Fresh Herbs and Balsamic Reduction

SALAD SELECTIONS

Please Select Two

TRADITIONAL CAESAR SALAD

Crisp Romaine with Garlic Croutons, Parmigiano Reggiano and Classic Caesar Dressing

MESCLUN GREENS SALAD

With English Cucumber, Roma Tomatoes, and Sweet Vidalia Onion. Finished with a Balsamic Vinaigrette

BEEF SALAD

Mixed Golden and Red Beet Salad with Roasted Green Beans. Lightly Dressed with an Orange Balsamic Vinaigrette

HEARTY NEW ENGLAND GREENS

With Oven Roasted Yellow Tomato, Black Olives and a Garlic Crouton. Dressed with a Roasted Shallot Vinaigrette

BABY SPINACH SALAD WITH CRUMBLLED MAYTAG BLUE CHEESE

With a Modena Balsamic Drizzle



all prices are per person

ENTRÉE SELECTIONS

Please Select Two

Entrée price will be determined by the more expensive item

BEEF

PRIME RIB OF BEEF \$47.50

Finished with a Sauce Bordelaise, Roasted Portobello Mushrooms, Shallots and Thyme

SLICED ROAST BEEF \$44.00

Topped with a Burgundy Mushroom Sauce

CHICKEN

HERB ENCRUSTED PAN SEARED CHICKEN BREAST \$46.50

PAN SEARED TURKEY BREAST \$44.50

Stuffed with a Wild Mushroom and Roasted Garlic Stuffing. Finished with a Herbed Velouté

ROULADE OF CHICKEN AND RED PEPPER FLORENTINE \$44.50

With a Lemon Herb Beurre Blanc

ROSEMARY AND HONEY GLAZED GINGER CHICKEN \$40.00

ROTISSERIE ROASTED HALF CHICKEN \$44.50

Served with a Mélange of White Beans, Sun Dried Tomatoes, Roasted Corn and Spinach

FISH

PANKO ENCRUSTED RED SNAPPER market price

Finished with a Pink Peppercorn and Lemon Beurre Blanc

PAN ROASTED STRIPED BASS market price

Topped with a South Western Style Citrus Salsa

PAN SEARED WEST COAST SALMON \$44.50

Topped with English Cucumber, Roma Tomato and Sweet Vidalia Onion

MISO GLAZED SALMON \$41.50

Drizzled with a Fresh Ginger Ponzu Sauce. Served over Garlic Braised Greens

SOLE FLORENTINE \$38.00

Baked Filet of Sole Filled with Layers of Baby Spinach and Sun Dried Tomato Pesto. Topped with a Roasted Red Pepper Cream



buffet dinner packages

VEGETARIAN

GRILLED VEGETABLE LASAGNA **\$32.00**

Charbroiled Zucchini, Summer Squash, Peppers, Eggplant and Mushrooms Rolled in Lasagna and Wrapped in Mozzarella. Choose Vine Ripened Tomato Marinara or Creamy Alfredo

ASIAN VEGETABLE STIR-FRY **\$31.50**

Wok-Sautéed Ginger Teriyaki Tofu with Sugar Snap Peas, Chinese Cabbage, Julienne Red Peppers, Baby Corn and Bamboo Shoots

VEGGIE STRUDEL **\$32.50**

Roasted Seasonal Vegetables with Fresh Herbs and Feta tucked between Two Pillows of Puff Pastry with Roasted Pepper Coulis

THREE CHEESE AND WILD MUSHROOM POLENTA **\$31.50**

Served with a Mélange of Grilled Italian Vegetables, Sautéed Arugula and Spinach. Finished with a Brunoise of Stoplight Peppers

ACCOMPANIMENTS

Please Select Two

VEGETABLES

Grilled Asparagus
Oven Roasted Haricots Verts
Sautéed Seasonal Squash
Sautéed Snow Peas with Charred Red Pepper
Garlicky Sautéed Spinach
Blanched Broccoli Crowns

STARCHES

Herbed Basmati Rice
Oven Roasted Mixed Potatoes
Lemon Risotto
Long Grain and Wild Rice with Dried Fruits
Caramelized Onion Mashed Potatoes
Yukon Gold Mashed Potatoes with Bleu Cheese



all prices are per person

DESSERT SELECTIONS

Please select one Dessert to be served to the table

FLOURLESS CHOCOLATE BOURBON TORTE

Flourless Bourbon Torte with a Layer of Dark Chocolate Ganache Enrobed with Milk Chocolate. Served with Fresh Berries and Crème Anglaise

SEASONAL FRESH FRUIT TART

With Chantilly Cream and Fresh Berry Garni

CHAMPAGNE FLUTE OF FRESH BERRIES AND SAUCE ANGLAISE

CRÈME BRÛLÉE

With Chantilly Cream and Fresh Berry Garni

CHOCOLATE MOUSSE

Finished with Whipped Cream and Fresh Strawberry Garni

CHOICE OF RASPBERRY OR LEMON SORBET

Topped with a Chocolate Praline Cookie

TIRAMISU

Topped with a House Made Strawberry Compote

NEW YORK STYLE CHEESECAKE

Espresso Soaked Lady Fingers with Layered Mascarpone

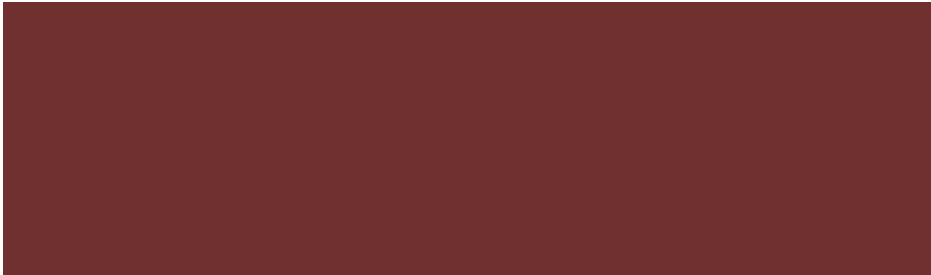
BAKER'S CHOICE DESSERT SAMPLER

A Variety of Freshly Baked Mini Pastries, Cakes, Pies or Custards. Prepared in our Campus Bakery served to your Table Family Style with Fresh Fruit Garni

Ask your Event Coordinator about upgrading your dessert selection with one of our signature dessert stations.



enhancements



hors d'oeuvres

Enhance your special event with your choice of the following courses.

COLD STATIONARY RECEPTION TRAYS

Add an additional Stationary Reception Trays offering for your guests. Prices Based on Guest Count of 50

- MEDITERRANEAN PLATTER** \$165.00
Hummus, Baba Ghanoush and Tabbouleh With Toasted Pita Points Accompanied by Stuffed Grape Leaves, Spiced Kalamata Olives, Feta Cheese
- DOMESTIC CHEESE AND FRUIT MOSAIC** \$155.00
Served with an Assortment of Crackers, Bread Sticks and Focaccia Toast Points
- TUSCAN GRILLED FLATBREADS** \$25.00 ea
Topped with Assorted Vegetarian Toppings and Garnished with Fresh Herbs and Balsamic Reduction

- VEGETABLE ANTIPASTO PLATTER** \$140.00
With Roasted Vegetables, Eggplant Caponata, Rosemary White Bean Spread, Sliced Cheeses, Marinated Artichokes and Olives. Served with Italian Breads and Crostini
- FRESH VEGETABLE CRUDITÉS** \$125.00
Seasonal Vegetables Accompanied by a Creamy Cucumber Dill Dip
- SMOKED SALMON PLATTER** Market Price
Smoked Atlantic Salmon Accompanied by Capers, Diced Red Onion, Freshly Chopped Roma Tomatoes, Chopped Egg Whites and Yolks. Served with Lemon Garni



event enhancements

hors d'oeuvres

BUTLER PASSED HORS D'OEUVRES

Expand your Cocktail Reception with our selection of Butler Passed Hors D'oeuvres. Your Event Planner will recommend the appropriate amount of Hors D'oeuvres to order. Price per person

Coconut Chicken Satay with an Orange Marmalade
Traditional Potato Pancakes with Apple Sauce and Sour Cream
Spinach in Phyllo Triangles
Sun-Dried Tomato and Feta Cheese in Phyllo Dough
Bocconcini Tomato Skewers
Duxelles Stuffed Mushroom Caps
Artichokes Au Grain with Micro Arugula and
Balsamic Reduction
Pissaladiere: French Caramelized Onion Flatbread
Edamame-Scallion Wontons
\$ 2.25 ea

Vegetarian Asian Style Spring Rolls
Hoisin Duck Moo Shu Pancakes
\$ 2.50 ea

Smoked Salmon Barquettes
Ahi Tuna and Cucumber Canapé With Cilantro Crème Fraiche
Mini Reuben Sandwiches
Beef Tenderloin with Red Pepper Coulis on a Crostini
\$ 2.75 ea

Cold Vietnamese Spring Rolls with Hoisin Dipping Sauce
\$ 4.50 ea

Please ask about our seasonal selections.



event enhancements

chef attended stations

Treat your guests to an interactive culinary experience. Enhance your existing event with a station, or create your own custom dining experience combining three or more concepts!
Price per person

PACIFIC RIM **\$17.00**

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

SUSHI **market price**

Preset Fresh Sushi Sampler with a Variety of Maki Including Tekka, California Rolls, Alaskan, Salmon and Vegetarian With Wasabi, Soy Sauce, Pickled Ginger, Crisp Wonton Crisps and Popcorn Noodles

CHINESE WOK **\$16.00**

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. **Add a Noodle Bowl option for \$4.00 per guest**

DIM SUM **\$14.00**

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

RUSTIC TUSCAN **\$12.00**

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

PASTA TOSS **\$12.50**

Cheese Filled Tortellini with Roasted Peppers and Pesto Cream, Sautéed Cavatappi with Roasted Vegetables and Marinara Sauce, Italian Chopped Salad. Served with Warm Garlic Bread Sticks, Shredded Parmesan and Olive Oil for dipping

BRUSCHETTA BAR **\$14.00**

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

QUESADILLA **\$14.00**

An Assortment of Quesadillas to Include Mexican Quesadilla with Black Beans and Corn, Chicken Quesadilla Cones with Cilantro Cream and Spicy Beef Quesadillas. Accompanied with Salsa, Guacamole, Sour Cream and Tortilla Chips

**All Chef Attended Stations Require One Chef Attendant per 50 people
Chef Attendants will be billed at \$150.00 each**



chef attended stations

dessert stations

ALL AMERICAN CARVERY

\$19.00

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

INDIAN BIRYANI

\$14.00

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

OMELET TOSS

\$12.00

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

BELGIUM WAFFLE

\$12.00

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

Price per person

CLASSIC SUNDAE BAR

\$5.50

Select Two Flavors of Ice Cream and Top it Off with Heath Bar Crunch, M & M's, Jimmies, Whipped Cream and Maraschino Cherries

WILD BERRY SHORTCAKE BAR

\$7.00

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

VIENNESE DESSERT DISPLAY

\$7.00

Selection of Premium Pastries to Include Individual Fruit Tarts, Chocolate Dipped Strawberries, Petit Fours, Mini Éclairs and Petite Chocolate Chip Cookies and Biscotti

BANANAS FOSTER

\$7.95

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

GOURMET COFFEE

\$3.00

Freshly Brewed Java City Coffee, Decaffeinated Coffee and Bewley's Herbal Teas

All Chef Attended Stations Require One Chef Attendant per 50 people Chef Attendants will be billed at \$150.00 each



event enhancements

special occasion cakes

A variety of colors and accents are available to personalize your cake. The following prices include basic flower and border decorations with inscription.

CHOOSE ONE OF THE FOLLOWING CAKE FLAVORS: Vanilla, Chocolate, White, Marble, Carrot Cake

CHOOSE ONE OF THE FOLLOWING ICING SELECTIONS: Butter Cream, Whipped Cream Icing, Mocha

MAKE YOUR CAKE EXTRA SPECIAL WITH ONE OF OUR FANCY FILLINGS: Raspberry
Strawberry, Chocolate Mousse

DECORATIVE ICING TO EMBELLISH YOUR CAKE IS AVAILABLE IN THE FOLLOWING COLORS:
Blue, Red, Green, Yellow, Pink

DOUBLE LAYER FULL SHEET CAKE \$150.00
100-110 Guests

DOUBLE LAYER HALF SHEET CAKE \$75.00
50-55 Guests

10 INCH ROUND CAKE \$55.00
12-18 Guests



young adult



young adult packages

served dinner

The Young Adult Served Dinner Package includes your choice of an Appetizer, Entrée and Dessert served during your Affair. Soda billed on consumption.

YOUNG ADULT SODA BAR

A separate soda bar just for young adults during the Cocktail Hour! Includes a selection of Coca Cola Products, Shirley Temples and Cherries!

APPETIZER SELECTIONS – Please select one

Sliced Melon Fan, Strawberry Garni

Potato Skins with Melted Cheese

Tossed Garden Salad with Choice of Creamy Italian or

Vinaigrette Dressing

Fried Mozzarella with Marinara Sauce

Traditional Caesar Salad

add \$1.00/pp

ENTRÉE SELECTIONS

\$21.50

Please select one

Penne Pasta with Marinara Sauce

Southern Fried Chicken with French Fries and Corn

Barbeque Chicken with French Fries and Corn

Rotini with Meatballs

Chicken Parmesan with Linguini

Baked Meat or Vegetable Lasagna with Garlic Bread

Hamburgers or Hot-Dogs with French Fries and Corn

DESSERT SELECTIONS

Please select one

Ice Cream with Chocolate Sauce

Apple Pie

Platters of Assorted Brownies and Congo Bars served Family Style



buffet dinner

The Young Adult Buffet Dinner Package includes your choice of one the following Buffets and a dessert served to the table. Minimum of 20 Young Adults

YOUNG ADULT SODA BAR

A separate soda bar just for young adults during the Cocktail Hour! Includes a selection of Coca Cola Products, Shirley Temples and Cherries! Soda Billed on consumption based on \$4.00 per liter.

BUFFET SELECTIONS

PuPu Platter Buffet

\$23.50

Tossed Garden Salad with Choice of Creamy Italian or Vinaigrette Dressing (Substitute Caesar Salad for \$1.00 extra per person)

Assorted Dinner Rolls with Whipped Butter

Your Choice of Four of the Following Entrées:

Chicken Fingers with Duck Sauce

Potstickers with Szechwan Hot and Sour Sauce

Franks en Dough with Mustard

Steak or Chicken Teriyaki

Mini Pizza

Fried Mozzarella with Marinara Sauce

Egg Rolls with Duck Sauce

French Fries

Choice of One Dessert

Pizza Party

\$22.00

Tossed Garden Salad with Choice of Creamy Italian or Vinaigrette Dressing (Substitute Caesar Salad for \$1.00 extra per person)

Garlic Bread

Select Two Types of Pizza:

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

Choice of one Dessert

Perfect Pasta Buffet

\$22.00

Tossed Garden Salad with Choice of Creamy Italian or Vinaigrette Dressing (Substitute Caesar Salad for \$1.00 extra per person)

Garlic Bread

Your Choice of Three of the Following Pastas:

Penne Pasta with Alfredo or Marinara Sauce

Baked Ziti

Chicken Parmesan

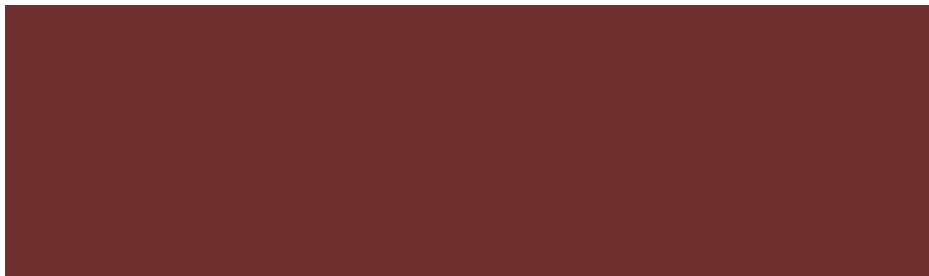
Meatballs in Marinara Sauce

Baked Meat or Vegetable Lasagna

Cheese Tortellini

Linguini with Alfredo or Marinara Sauce

Choice of one Dessert



buffet dinner

Mexican Buffet

\$22.00

Salad (Placed on Buffet)

Tossed Garden Salad with Italian Vinaigrette on the side

Caesar Salad \$1.00pp extra

Make your own Tacos and Burritos

Crispy Corn Taco Shells

Warm Flour Tortillas

Seasoned Ground Beef or Grilled Chicken Strips

Roasted Vegetables

Red Beans

Mexican Rice Topped with Ancho Chile and Roasted Tomatoes

Plain White Rice

Signature Salsa and Toppings Bar

To Include Pico de Gallo, Guacamole, Sour Cream, Shredded

Lettuce, Shredded Cheddar Cheese, and Diced Tomatoes



young adult packages

dessert selections event enhancements

Please select one

- Ice Cream with Chocolate Sauce
- Apple Pie
- Platters of Assorted Brownies and Congo Bars served Family Style
- Chocolate Chip Cookiewich
- Chocolate Layer Cake

STATIONARY HORS D'OEUVRES

Enhance your Cocktail Hour with one of the following. Price per person

Nachos with Cheese	\$2.50
Chicken Fingers	\$3.50
Bowl of Pretzels, Potato Chips or Popcorn	\$3.50
Franks en Dough	\$3.50
Potato Pancakes with Sour Cream and Applesauce	\$2.50
Vegetable Crudités	\$3.00
Mozzarella Sticks with Marinara	\$3.00
Vegetarian Springrolls	\$2.50
Specialty House Pizza (24 Slices)	\$20.00ea
Jumbo Pretzels with Mustard	\$2.00

YOUNG ADULT SUNDAE BAR \$5.50/pp

Create Your Own Sundae Bar with two Ice Cream Flavors and a selection of Delicious Toppings!



kosher options



kosher options

COLD KOSHER ALTERNATIVE OPTIONS

Kosher Alternative Meals are inclusive of a Salad, Entrée and Dessert Course
As well as Freshly Baked Rolls and Regular and Decaffeinated Coffee and Herbal Teas.
Served on upscale plastic ware

MEAT

Tuscan Rubbed Chicken Breast \$43.00
with Mushroom and Garlic Stuffing and a Sun-Dried Tomato Vinaigrette served with Fresh Grilled Vegetables and an Italian Rice Salad

Grilled Marinated London Broil \$44.50
Sliced thin and served with Marinated Haricot Verts with Roasted Shallots and a Yukon Gold Potato Salad

Cajun Salmon Salad \$45.00
Spicy Grilled Salmon served on a Bed of Mixed Greens paired with Black Bean Salad, Red Onion and a Fresh Crouton finished with a Creole Ranch Dressing

DAIRY

Grilled Vegetable Medley \$40.00
Including select Chilled Seasonal Grilled and Oven Roasted Vegetables drizzled with Basil Olive Oil and Roasted Red Pepper Coulis served alongside Timbale of Cold Pasta Salad

Dijon Herb Crusted Salmon Filet \$45.00
Served with Lemon Cous Cous and Marinated Roasted Vegetables

Cajun Salmon Salad \$45.00
Spicy Grilled Salmon served on a Bed of Mixed Greens paired with Black Bean Salad, Red Onion and a Fresh Crouton finished with a Creole Ranch Dressing



refreshments



beverage and alcohol service

LIQUOR SERVICE

Full service beverage service is available for all social events. The following is a breakdown of alcoholic beverage costs. Please inquire with Conference and 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 \$175.00 for a five hour service period. One bartender is required for every 75 guests.

Additional service hours are billed at \$30.00 per hour.

BEER SELECTIONS \$4.75 per bottle

Sam Adams®
Heinekin®
Sam Adams Light®

HOUSE SPIRITS \$100.00 per bottle

Absolut® Vodka
Tanguerey® Gin
Bacardi® Rum
Jack Daniels® Bourbon Whiskey
Jim Beam Bourbon Whiskey
Dewar's® Scotch
Canadian Club® Whiskey
Dry and Sweet Vermouth
Cuervo® Tequila

PREMIUM SPIRITS

\$125.00 per bottle

Amaretto DiSaranno®
Crown Royal®
Glenlivet Scotch®
Kettle One Vodka®
Bailey's Irish Cream
Bombay Sapphire Gin®
Jameson's Irish Whiskey®
Johnny Walker Black Scotch Whiskey®
Johnny Walker Red Scotch Whiskey®
Kahlua®
Seagram's VO Canadian®

MIXERS

A selection of mixers to include Coca-Cola® Sodas, Minute Maid® Juices, Tonic, and Club Soda.

SPECIALTY BARS

Enhance your event with a themed specialty bar or signature event cocktail!

Bloody Mary Bar
Martini Bar featuring Cosmopolitans, Sour Apple, Chocolate and More!
Frozen Margaritas, Pina Coladas or Daiquiris Station
Mimosas

COFFEE AND TEA SERVICE

Java City® Brews Regular, Decaffeinated Coffee and Bewley's® Herbal Teas will be Included with All Social Event Packages



social event tasting policies and procedures

MENU TASTING

Prior to your Social Event you are invited to sample the following courses to assist in your planning and decision making process:

Choice of Two Entrées

Choice of Four Accompaniments

SPECIALTY ITEMS

If the Client requests a tasting for any items other than the specified items, they will be charged the appropriate fees associated with item availability, usage and price.

SCHEDULING A TASTING

The Tasting must be scheduled by a Conference and Events Services Representative during normal hours of operation. Tastings will not be scheduled during lunch hours (12-2pm), university vacation periods or closing times. Any Tastings scheduled during university closing times will be subject to fees. Brandeis Dining Services must receive the specific menu at least 48 hours in advance of the tasting.

LIQUOR, BEER AND WINE TASTING

If the Client chooses to taste specific liquor, beer or wine, they will be charged for items required to be brought in to the location. In some situations, this could include an entire case of the specified liquor. All liquor, beer or wine tastings are subject to Massachusetts State Liquor Laws. No liquor, beer or wine will be allowed to leave the premises.

Brandeis University Catering looks forward to catering your event!

