

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.

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

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 ten (10) business days prior to your event. 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 ten (10) 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.

Service

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. Wait staff for event types other than those listed above are billed at \$125.00 for a two hour service period.

Extended setup and/or breakdown requirements will be billed for wait staff 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.

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.

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. 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. Wait staff fees are not included in the food and non-alcoholic beverage minimum. Should your group fail 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. Please ask your event specialist for details.

Exceptional Enhancements

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 & Plant 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

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 cash 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.

☞ Breakfast Menu ☞

Our breakfast pastries are baked fresh daily in our on-campus Kosher bakery. 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

\$ 11.60 per person

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

Bagel Breakfast

\$ 7.50 per person

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

Smoked Atlantic Salmon Platter

\$ 125.00 per side
 Serves 15 – 20 people

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

☞ Hot Breakfast Buffets ☞

The following hot breakfast buffets and menu enhancements are designed for groups of 20 guests or more.

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

Traditional Accompaniments

\$14.50 per person

Choose any of the following *three* menu items
 Scrambled Eggs
 Signature Breakfast Quiche
 Breakfast Potatoes with Onions and Peppers
 Cheese Blintz with Berries
 Blueberry Blintz
 Potato Pancakes with Sour Cream and Apple Sauce

Eggs YOUR Way

\$ 7.75 per person

Our chef will prepare an omelet, over easy or just plain scrambled
 Fillings include: Wild Mushrooms, Sun-Dried Tomatoes, Mixed Peppers,
 Cheddar Cheese, Mozzarella Cheese, and Broccoli
 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

☞ Breakfast & Mid – Morning Snacks ☞

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

Freshly Baked Muffins (1 dozen per flavor minimum order) Blueberry, Cranberry, Corn, Banana Spice	\$ 14.50 per dz.
Mini Muffins (3 dozen per flavor minimum) Choose any of the above flavors only miniaturized !!!	\$ 12.00 per dz.
Fruit Danish (1 dozen per flavor minimum) Lemon, Blueberry, Apple Cinnamon	\$ 16.50 per dz.
Mini Danish (3 dozen per flavor minimum) Choose any of the above flavors only miniaturized !!!	\$ 13.50 per dz.
Tea Scones (1 dozen per flavor minimum) Blueberry, Raisin, Strawberry	\$ 18.50 per dz.
Coffee Cake (serves 16 guests) Cinnamon, Blueberry, Apple Walnut	\$ 18.50 per cake
Freshly Baked Bagels (1 dozen minimum per flavor) Served with Plain Cream Cheese, Sweet Whipped Butter and Preserves Please select from the following flavors: Plain, Honey-Wheat, Cinnamon Raisin, Poppyseed, Sesame Seed & Everything	\$ 18.20 per dz.
Fresh Fruit Mosaic Seasonal Sliced Fresh Fruit	\$ 64.99 each serves 25
Fruit Salad Seasonal Cubed Fruit	\$ 64.90
Whole Assorted Fruit Basket Selected whole seasonal hand fruit	\$ 12.00 per dz.

❧ Bistro Trays & Deli Platters ❧

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

The Premier Sandwich Event

\$ 17.00 per person

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

- Crusty French Baguette with Aged Provolone
- Portobello Focaccia with Wilted Arugula and Roasted Red Pepper Sauce
- Albacore Tuna with Sun-dried Tomato Spread on a Crusty Multi-Grain Roll

Seasonal Tossed Green Salad

Signature Macaroni Salad

Frito Lay® Chips

Assorted Brownies and Cookies

Assorted Coca Cola® Sodas

The Executive Sandwich Collection

\$ 15.45 per person

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

- Roasted Tomato Hummus Wrap with Sprouts and Roasted Vegetables
- Stuffed Greek Pita
- Egg Salad with Ripe Tomatoes and Sprouts on a Kaiser Roll

Seasonal Tossed Green Salad

Signature Potato Salad

Frito Lay® Chips

Assorted Brownies and Cookies

Assorted Coca Cola® Sodas

❧ Gourmet Side Salads ❧

Small will accommodate 15 guests

Large will accommodate 30 guests

Add any Gourmet Side Salad to one of our Bistro Trays and Deli Platters for only \$2.00 additional per person.

	Small	Large
Yukon Gold Potato Salad		
Tossed with Oven Roasted Green Beans, Grilled Onions & Peppers in Balsamic Vinaigrette	\$34.50	\$65.50
Signature Potato Salad		
Red Bliss Potatoes tossed with Chopped Egg, Celery, Onion and a Dijon Aioli	\$30.50	\$58.00
Signature Macaroni Salad		
Traditional Macaroni Salad with a twist – finished with a Creamy Mayonnaise Dressing	\$30.50	\$58.00
Seasonal Tossed Green Salad		
Mixed Greens tossed with Tomatoes, Cucumbers, Shredded Cabbage and Carrots with Balsamic Vinaigrette	\$30.50	\$58.00

🍷 **Bistro Boxes** 🍷

The following Bistro Boxes 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.

The Bistro Premier Box

\$ 15.45 per person

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

- Crusty French Baguette with Aged Provolone
- Portobello Focaccia with Wilted Arugula and Roasted Red Pepper Sauce
- Albacore Tuna with Sun-dried Tomato Spread on a Crusty Multi-Grain Roll

Signature Chipotle Macaroni Salad

Frito Lay® Chips

Whole Fresh Fruit

Fresh Baked Cookie

Coca Cola Soda® or Dasani® Bottled Water

The Bistro Executive Box

\$ 13.35 per person

Select on of our **Executive Pre-Made Sandwiches**

- Roasted Tomato Hummus Wrap with Sprouts and Roasted Vegetables
- Stuffed Greek Pita
- Egg Salad with Ripe Tomatoes and Sprouts on a Kaiser Roll

Signature Potato Salad

Frito Lay® Chips

Fresh Baked Cookie

Coca Cola® Soda

🍷 **Designer Entrée Salads** 🍷

Perfect for your next board meeting or luncheon meeting! These individually plated & served upscale salad selections are designed for groups of 20 guests or more. Your salad selection will be accompanied by Artisan Style Breads, Sweet Whipped Butter, Iced Tea or Lemonade, and Water as well as a family style assortment of Decadent Dessert Bars and Cookies and Coffee Service. Price per person includes house china, flatware, house linen and wait staff for a two hour service period.

Cajun Salmon Salad

\$ 26.00 per person

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

Greek Mezza Platter

\$ 24.00 per person

Mediterranean Lentil Salad paired with Hummus and Eggplant Caponata on a bed of Iceberg served with Fresh Pita and Balsamic Dressing

☞ Afternoon À la Carte Bakery & Snack Selections ☞

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

Finger Sandwiches <i>(1 dozen minimum order per flavor)</i>	
Tuna Salad	\$ 15.45 per dz.
Egg Salad	\$ 15.45 per dz.
Freshly Baked Home Style Cookies <i>(1 dozen minimum order)</i>	
Chocolate Chip, Sugar & Oatmeal	\$ 9.50 per dz.
Monster Cookies <i>(1 dozen minimum order)</i>	
	\$ 15.00 per dz.
Chewy Chocolate Brownies <i>(1 dozen minimum order)</i>	
	\$ 13.00 per dz.
Congo Bars <i>(1 dozen minimum order)</i>	
	\$ 13.00 per dz.
Fancy Tea Cookies <i>(5 dozen minimum order)</i>	
	\$ 11.00 per dz.
Macaroons <i>(1 dozen minimum order per flavor)</i>	
Coconut or Almond	\$ 15.00 per dz.
Fresh Fruit Mosaic	
Seasonal sliced fresh fruit	\$ 64.90 serves 25 guests

☞ Afternoon Breaks ☜

The following Afternoon Breaks are designed for groups of 50 guests or more with a two-hour service period.
All Afternoon Breaks include appropriate disposable service ware.

Mediterranean

\$ 8.75 per person

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

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

Coconut Macaroons

Sweets and Sweets

\$ 8.50 per person

Assorted Cookie Plate

With Chocolate Chip, Sugar and Oatmeal

Blondies and Chocolate Chunk Bars

Fresh Cut Fruit Kabobs

Chunks of Fresh Fruit with two of our signature chilled dips

Top Your Own Ice Cream Bar

\$ 6.00 per guest

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 an additional \$125.00 each for a two hour service period.
Service attendant quantities vary depending on the final guest count for your event.

☞ Lunch & Dinner Buffets ☜

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

Driving through Tuscany

\$ 31.00 per person

Our Signature Italian Salad

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

Tomato & Eggplant Caponata Salad

Chopped Fresh Heirloom Tomatoes & Eggplant Seasoned with Olives, Capers, Fresh Herbs & Lemon

Grilled Salmon Fillet with Basil

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

Individual Lasagna Roll

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

Tuscan-style Orzo

Finished with Shaved Mozzarella, 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

It's a Pizza Party

\$ 25.00 per person

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

Only Vegetables

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

Decedent Dessert Bars and Cookies

Chocolate Chunk Cookies, Oatmeal Cookies and Chewy Chocolate Brownies

☞ Served Luncheon & Dinner ☜

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 Decaffeinated Coffee, and Bigelow® 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. In order to keep with the highest level of Kashruth, the following Kosher hot meals are only offered in Sherman/Hassenfeld Conference Center. Kosher alternatives are available for events held in other buildings. Please ask your event specialist for details.

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

Spring Mix of Greens

Topped with Glazed Pear and Roasted Shallots with Balsamic Dressing

Fancy Greens Salad

Arugula and Boston Bibb topped with Mozzarella Wedges, Orange Segments and Toasted Walnuts with An Herbed Vinaigrette Dressing

Entrée Course Selections

Please choose one of the following:

	<i>Lunch</i>	<i>Dinner</i>
Roulade of Sole and Smoked Salmon Florentine finished with a Roasted Red Pepper Coulis	\$ 25.50	\$ 34.00
Dijon Herb Crusted Salmon Filet finished with Lemon Sauce	\$ 25.50	\$ 34.00
Cheese Ravioli tossed with Wild Mushrooms and Roasted Garlic finished with Plum Tomato Sauce and Chiffonade of Basil	\$ 21.50	\$ 28.50
Vegetarian Mediterranean Sampler including Mediterranean Lentil Salad, Hummus, Tabouli and Sliced Cucumber served with Spiced Pita Triangles	\$ 21.00	\$ 28.00
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	\$ 21.00	\$ 28.00

Dessert Course Selections

Please choose one of the following:

Chocolate Torte with Strawberry Coulis

Seasonal Fresh Fruit Tart

Fresh Sliced Seasonal Fruit Plate with Wild Berry Garni

☞ Reception & Appetizer 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 per side serves 15 – 20 people
Served with Chopped Egg Whites and Yolks, Sliced Tomato & Bermuda Onion	
Antipasto Platter	\$ 110.50
White Bean Spread, Grilled Marinated Vegetables, Sliced Mozzarella, Caprese Salad and Marinated Mushrooms served with Rosemary Focaccia Bread Points	
Mediterranean Platter	\$ 85.00
Mediterranean Tabboleh, Red Pepper Hummus, and Baba Ganouj served with Pita Points	
Gourmet Cheese Display	\$ 72.80
Domestic and Imported Cheeses served with Assorted Crackers	
Fresh Fruit Mosaic	\$ 64.90
Seasonal Sliced Fresh Fruit	
Vegetable Market Basket with Fresh Lemon Basil Dip	\$ 41.25
A colorful display of Crisp Seasonal Vegetables attractively arranged	

☞ Butler Passed Hors d'oeuvres Selections ☞

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.

Cold Selections

Smoked Salmon on Toast Points	\$ 90.00
Fresh Tomato Bruschetta	\$ 65.00

Hot Selections

Broccoli Quiche Tartlettes	\$ 75.00
Traditional Potato Pancakes with Sour Cream & Apple Sauce	\$ 75.00
Duxelle Stuffed Mushrooms	\$ 75.00

☞ Special Occasion Cakes ☞

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

Choose one of the following cake flavors:

- Vanilla
- Chocolate
- White
- Marble
- Carrot Cake

Choose one of the following icing selections:

- Vanilla
- Chocolate

Make your cake extra special with one of our fancy fillings:

- Strawberry
- Chocolate Mousse

Decorative icing to embellish your cake available in the following colors:

- Chocolate
- Vanilla
- Red
- Green
- Yellow
- Pink

Double Layer Full Sheet Cake (serves 100 – 110 guests)	\$ 93.60 each
Double Layer ½ Sheet cake (serves 50 – 55 guests)	\$ 62.40 each
9 in Round Cake (serves 12 – 18 guests)	\$ 26.00 each

☞ Beverages Selections ☞

Beverages will be delivered with the appropriate paper supplies and ice where necessary

Java City® Brews	\$ 2.50 per person
Regular and Decaffeinated Coffee & Bigelow® Herbal Teas with appropriate accompaniments For parties of 20 or more	
Bottled Minute Maid® Juices	\$ 1.75 each
15.2 oz. Bottles of Orange, Grapefruit, Cranberry or Apple Juice	
Assorted Canned Sodas	\$ 1.35 each
12 oz. Cans of Coke®, Diet Coke®, Sprite®, Diet Sprite®, Canada Dry® Ginger Ale	
Java City Iced Coffee	\$ 2.50 per person
For parties of 20 or more	

☞ Water Dispensers ☞

Water dispensers are available for your event. Please consult with a CES representative to accommodate your event needs. Paper cups will be needed and billed at \$1.75 per dozen ordered.

☞ 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.

Kosher Wine Selection	
White & Red Wine	\$ prices vary

Many selections of wine are available to meet every budget.

Kosher Beer and Spirits are available upon request and priced accordingly.

Mixers

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