

Brandeis University Catering



kiddush menu

welcome

BRANDEIS UNIVERSITY CATERING

provides all food and beverage services on campus at Brandeis University in Waltham, Massachusetts. The following 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.

Holiday Policy

Events held on holidays will include a 25% surcharge on the food and beverage total. 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, the Day After Thanksgiving, and Christmas Day.

Food and Beverage Minimums

Events held at either The Stein Restaurant or the Faculty Club Lounge are subject to a food and beverage minimum. If your event fails to meet the minimum, you will be billed the difference. Please contact your event coordinator for more information.

Guarantees

Your final guest count is required by 12 noon, 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.

Service

Wait staff are billed at \$125.00 per two (2) hour event, per staff member. Bartenders are billed at \$150.00 per two (2) hour event, per staff member. To ensure the smooth running of your event, appropriate staffing is arranged by the catering department. Extended room setup and/or breakdown requirements are billed at \$25.00 per hour, per wait staff or \$30.00 per hour, per bartender.

Our general guidelines for staffing are as follows:

Full Open Bar	1 Bartender	per 75 guests
Buffets	1 Wait Staff	per 20 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.

Service Ware

Service ware is included in all prices featured in this menu guide, with the following guidelines. Events held in The Stein Restaurant are primarily served on upscale disposable service ware. If you prefer that your Stein event is served on china, an additional \$2.50 per person will be added.

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

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.

arrangements

The Stein

All events held in The Stein are primarily served on upscale disposable service ware and will require wait staff. Wait staff fees are not included in the food and non-alcoholic beverage minimum. China Service is available for \$2.50 per person if you prefer. Please ask your event coordinator for details.

Faculty Club Lounge

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. Disposable service is available for \$2.50 per person if you prefer. Please ask your event coordinator for details.

Cake Cutting

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

Accommodations

For your out-of-town guests, we have limited lodge rooms 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. The Stein Restaurant is located on ground level.

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.

Personal Property

Brandeis University Catering and the Conference and Events Department 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.

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.

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 brunch & lunch



The following menus are served buffet style with all necessary upscale disposable service ware, as well as appropriate accompaniments based on your guaranteed guest count.

China Service is available for an additional \$2.50 per person

THE BASICS

\$19.50/pp

- Seasonal Sliced Fresh Fruit Platter, Served with Raspberry Yogurt Dip
- Assorted Premium Pastries & Bagels
- Plain Cream Cheese and Chive & Onion Cream Cheese
- Sweet Whipped Butter and Preserves
- Smoked Atlantic Salmon Platter
- Served with Capers, Chopped Egg Whites and Yolks, Sliced Tomato & Bermuda Onion
- Assorted Minute Maid® Juices
- Java City® Regular and Decaffeinated Coffee & Bewley's® Herbal Teas

SANDWICH TRAYS

CELEBRITY DELI

\$15.00/pp

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
- Includes Condiment Tray with Leaf Lettuce, Sliced Tomatoes & Kosher Dill Pickle Spears
- Dijon Mustard and Mayonnaise
- Assorted Sliced Breads & Rolls

THE MAIN EVENT SANDWICH EVENT **\$14.00/pp**

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 Muffaletta with Spicy Olive Spread and Mozzarella Cheese
- Oven-Roasted Turkey Sub with Apple Chutney, Shaved Cucumbers and Peppery Watercress



breakfast/brunch

THE CLASSIC SANDWICH COLLECTION **\$12.50/pp**

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

TEA AND FINGER SANDWICHES **\$18.00/doz**

Bite size sandwiches perfect for accompanying your brunch or lunch buffet!

Finger Sandwiches (served on mini rolls)

Choose from:

Roast Beef and Cheddar Cheese

Turkey and American Cheese

Tuna, Chicken or Egg Salad with Fresh Chopped Scallions

Tea Sandwiches (served on crust-less white bread, cut into triangles):

Cucumber, Watercress & Boursin

Cream Cheese & Olives

Sweet Potato Biscuits with Smoked Turkey & Marmalade

(4 dozen total minimum, 2 dozen per flavor minimum)

DELI PLATTERS **\$14.00/pp**

Freshly sliced meats and cheeses to delight your guests!

Choose (2) Meats:

Honey Roasted Turkey Breast

Smoked Turkey Breast

Roasted Top Round of Beef

Choose (1) Cheese:

American Cheese

Swiss Cheese

Cheddar Cheese

Pepper Jack Cheese

Provolone Cheese

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

Dijon Mustard and Mayonnaise

Assorted Sliced Breads & Rolls



gourmet salads



gourmet salads

Small will accommodate 15 guests
Large will accommodate 30 guests

GREEN SALADS

SEASONAL TOSSED GREEN SALAD

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

Small \$33.55 Large \$63.80

CAESAR

Classical Caesar Salad with Garlic Croutons, Romaine Lettuce and Parmesan Cheese. Tossed with a Traditional Caesar dressing

Small \$37.95 Large \$72.05

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

Small \$36.85 Large \$70.40

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

Small \$33.55 Large \$70.40

POTATO SALADS

SIGNATURE POTATO SALAD

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

Small \$33.55 Large \$63.80

YUKON GOLD POTATO SALAD

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

Small \$37.95 Large \$72.50



PASTA SALADS

SIGNATURE CHIPOTLE MACARONI SALAD

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

Small \$33.55 Large \$63.80

TRADITIONAL PASTA PRIMAVERA

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

Small \$33.55 Large \$63.80

NOODLE KUGEL

Traditional Noodle Salad

Small \$33.55 Large \$63.80

ISRAELI COUSCOUS SALAD

Small \$33.55 Large \$63.80

ORZO SALAD

Small \$33.55 Large \$63.80

SPICY PEANUT NOODLE SALAD

Small \$33.55 Large \$63.80

PROTEIN SALADS*

WHITE MEAT CHICKEN SALAD

Small \$50.00 Large \$80.00

ALBACORE TUNA SALAD

Small \$65.00 Large \$95.00

SALMON SALAD

Small \$65.00 Large \$95.00

EGG SALAD

Small \$45.00 Large \$80.00

***All Protein Salads served with Assorted Breads & Pita**



lunch buffet





something for everyone sandwich and salad collection

The following menus are served buffet style with all necessary upscale disposable service ware, as well as appropriate accompaniments based on your guaranteed guest count.

China Service is available for an additional \$2.50 per person

\$27.50/pp

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

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

Enhance your Buffet with one of our Homemade Sumptuous Soups for only \$2.50 per person!

HOT SOUPS

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

COLD SOUPS

Roasted Vegetable Gazpacho
Vichyssoise
Spiced Melon
Georgia Peach
Carrot Ginger Bisque

Double your pleasure with any two soups for only \$4.00 per person!



lunch buffet packages

hot buffet options

DRIVING THROUGH TUSCANY \$32.00/pp

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 Capers 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

NORTH OF ROME-ISH

\$28.00/pp

Classic Caesar

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

Marinated Mixed Olives Platter

With Crudité Vegetables

Our Artisan Bread Basket

Chicken Valdaostano

Panko Crusted Chicken Breast with Broccoli Rabe, Cremini Mushrooms, Braciola 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



appetizer platters and hors d'oeuvres





reception & appetizer platters

<p>Smoked Atlantic Salmon Platter \$155.00 per side Served with Capers, Chopped Egg Whites and Yolks, Sliced Tomato & Bermuda Onion serves 15 – 20 people</p>	<p>Gourmet Cheese Display \$65.00 Domestic and Imported Cheeses served with Assorted Crackers</p>
<p>Antipasto Platter \$100.00 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 Point</p>	<p>Indian Gado-Gado Platter \$66.00 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</p>
<p>Stuffed Baked Brie en Crouté \$82.50 Stuffed with Brown Sugar & Pecans and served with Crisp Red Grapes and French Baguette Rounds</p>	<p>Grilled Athenian Pizza \$22.00 Chilled Pizza Bites with Vegetarian Toppings Each Pizza Measures approx. 18x18 (Approx. serves 5-8 people as part of a reception)</p>
<p>Mediterranean Platter \$80.00 Marinated Feta, Stuffed Grape Leaves, Hummus, Baba Gannoujh & Tabbouleh Salad with Fresh Baked Pita Chips</p>	<p>Vegetable Market Basket with Fresh Lemon Basil Dip \$45.50 A colorful display of Crisp Seasonal Vegetables attractively arranged</p>
<p>Fresh Fruit Mosaic \$71.50 Seasonal Sliced Fresh Fruit</p>	<p>Sushi Sampler market price Premium Upscale Sushi Selection (suggest 4 pieces per person)</p>
<p>Fiesta Tex Mex 8 Layer Dip \$66.00 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</p>	



butler-passed hors d'oeuvres selections

The following selections are priced based on 50 pieces and require wait staff

CANAPÉS

Yukon Potato Coins with Crème Fraîche and American Paddlefish Caviar	\$93.50
Edamame Bean Dip on Wonton Crisp	\$77.00
Mascarpone Stuffed Jumbo Strawberries with Micro Mint Garni	\$82.50
Pissaladiere Strips (Caramelized Onion Pizza with Garlic & EVOO)	\$77.00
Fig & Melon Brochette with Grapeseed Emulsion	\$88.00
Smoked Chicken & Red Currant Jelly on Focaccia Crostini	\$88.00
Smoked Salmon Salad on Brown Bread with Horseradish-Apple Crème Fraîche	\$82.50

Please ask about our seasonal selections.

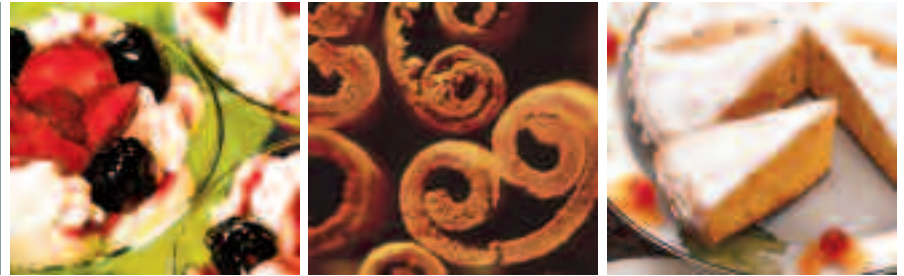
Choose any 2 (100 pieces total) for \$165.00
Choose any 3 (150 pieces total) for \$250.00

HORS D'OEUVRES

Traditional Potato Latkes Accompanied by Applesauce & Sour Cream	\$88.00
Coconut Chicken with Orange Marmalade Sauce	\$82.50
Grilled Polenta Cakes with Maytag Bleu Cheese and Toasted Pinenuts	\$77.00
Blanched Whole Edamame with Seasoned Sea Salt	\$88.00
Five-Spiced Duck Breast with Braised Asian Cabbage on Crispy Wonton Chip	\$82.50
Lamb Kofka with Pomegranate-Cumin Glaze	\$93.50
Tunisian Fishcakes with Hungarian Paprika Aioli	\$88.00
Braised Southwestern BBQ Chicken Tostone	\$88.00
Parmesan-Pesto Crescents	\$82.50
Pumpkin Springrolls with Maple Tzatziki	\$88.00
All-Beef Sliders with Butter Pickles and Fresh Tomato Chimichurri	\$88.00
Chickpea Pancakes with Cauliflower Puree & Pepper-Crusted Lamb Loin	\$88.00
Smoked Turkey, Brie & Apricot Quesadilla with Orange Gastrique	\$82.50



a la carte bakery,
sweets and snacks



breakfast/mid-morning snacks

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

Freshly Baked Muffins (1 dozen minimum per flavor) \$ 13.75/doz Blueberry, Cranberry Orange, Pumpkin Streusel, Bran Raisin, Corn, Banana Spice, Cappuccino Chocolate Chip	
Mini Muffins (3 dozen minimum per flavor) \$ 11.00 /doz Choose any of the above flavors only miniaturized!!!	
Trans-Free Muffins (1 dozen minimum per flavor) \$19.25/doz Blueberry Almond, Banana Walnut and Maple Walnut	
Fruit Danish (1 dozen minimum per flavor) \$14.85/doz Lemon, Raspberry, Apricot, Blueberry, Apple Cinnamon, Cheese	
Mini Danish (3 dozen minimum per flavor) \$ 12.00 /doz Choose any of the above flavors only miniaturized!!!	
Tea Scones (1 dozen minimum per flavor) \$ 18.00/doz Blueberry, Raisin, Raspberry, Strawberry	
Breakfast Tea Bread (1 loaf serves 8 guests) \$5.50/ea Blueberry, Pumpkin, Cranberry Orange, Banana Spice, Apple Cinnamon	
Tea Rings (each ring serves 16 guests) \$11.55/ea Apple, Raspberry, Blueberry, Lemon or Cherry	

Coffee Cake (serves 16 guests) \$16.50/ea Cinnamon, Blueberry, Apple Walnut	
Rugelach (1 dozen minimum per flavor) \$16.50/doz Raspberry, Cinnamon Raisin, Chocolate, Apricot	
Coffee Stix (1 dozen minimum per flavor) \$16.50/doz Cinnamon, Raspberry, Apple Walnut	
Butter Croissants (1 dozen minimum) \$19.75/doz	
Freshly Baked Bagels (1 dozen minimum per flavor) \$17.25/doz Served with Plain Cream Cheese, Sweet Whipped Butter and Preserves. Please select from the following flavors: Plain, Cinnamon Raisin, Sesame, Everything, Onion, Poppy	
Fresh Fruit Mosaic (serves 25 guests) \$71.50 Seasonal sliced fresh fruit	
Fruit Salad (serves 25 guests) \$71.50 Seasonal cubed fruit	
Fresh Bowl of Mixed Berries (serves 15 guests) market price	
Whole Assorted Fruit Basket \$13.25/doz Selected whole seasonal hand fruit	
Individual Dannon® Yogurts \$1.65/ea Assorted flavors; Vanilla, Strawberry, Mixed Berry, Peach	



a la carte bakery, sweets and snacks

afternoon a la carte bakery and snacks

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

Freshly Baked Home Style Cookies (1 dozen minimum per flavor) Chocolate Chip, Oatmeal, Sugar & Double-Chocolate	\$ 8.75/doz
Monster Cookies (1 dozen minimum)	\$ 13.25/doz
Chewy Chocolate Brownies (1 dozen minimum)	\$12.00/doz
Congo Bars (1 dozen minimum)	\$12.00/doz
Cup Cakes (1 dozen minimum per flavor) Assorted Flavors and Frosting Available	\$13.25/doz
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	\$18.00/doz
Fancy Tea Cookies (5 dozen minimum)	\$10.00/doz
Macaroons (1 dozen minimum per flavor) Coconut or Almond	\$13.25/doz
Chocolate Dipped Macaroons (1 dozen minimum) Coconut or Almond	\$17.00/doz
Seven Layer Bars (1 dozen minimum)	\$15.50/doz

Baklava (2 dozen minimum) Our signature pastry recipe layered with chopped nuts and spices	\$16.50/doz
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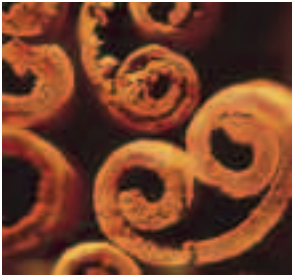
Biscotti (1 dozen minimum per flavor) Anise, Chocolate Almond, Double Chocolate	\$13.25/doz
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Gourmet Miniature Pastries (6 dozen minimum with a 2 dozen minimum per flavor) Tiramisu Squares, Individual Vanilla & Chocolate Petit Fours, Mini Cannoli, Key Lime Tartlets, Mini Fruit Tarts, Chocolate Eclairs, Mini Carrot Cake Squares, Chocolate Napoleons, Mini Cheesecake Tartlets, Strawberry Rhubarb Tartlets	\$26.50/doz
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Chocolate Dipped Strawberries (1 dozen minimum)	Market
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Truffles (1 dozen minimum)	\$30.00/doz
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Kiddush Challah	\$14.00
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special occasion cakes

A variety of colors and accents are available to personalize your cake. 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: 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

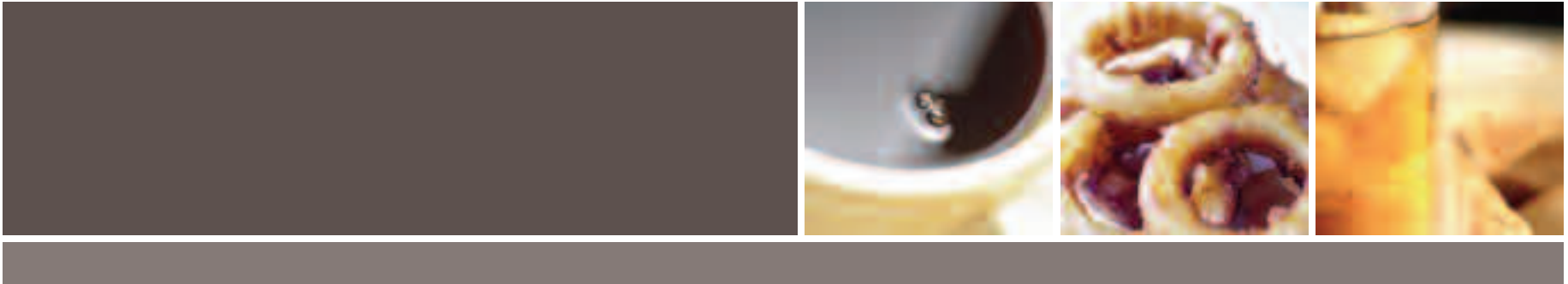
DOUBLE LAYER FULL SHEET CAKE \$150.00
100-110 Guests

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

10 INCH ROUND CAKE \$55.00
12-18 Guests



beverages



NON-ALCOHOLIC BEVERAGES

Java City® Brews	\$ 2.50 /pp
Regular and Decaffeinated Coffee & Bewley's® Herbal Teas with appropriate accompaniments For parties of 20 or more	
Bottled Minute Maid® Juices	\$ 1.75 /ea
15.2 oz. Bottles of Orange, Grapefruit, Cranberry or Apple Juice	
Assorted Canned Sodas	\$ 1.35 /ea
12 oz. Cans of Coke®, Diet Coke®, Sprite®, Diet Sprite®, Canada Dry® Ginger Ale, Nestea Iced Tea, Minute Maid Lemonade	
Sparkling Water	\$ 3.00 /ea
1 liter Bottles	

LIQUOR SERVICE

Full service beverage service is available for all on-campus events. The following is a break down of alcoholic beverage costs. 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.

Many types of wine are available to meet every budget. Please see our enclosed Wine List for our featured selections, or ask your Event Coordinator for more details.

DOMESTIC BEER SELECTIONS

\$3.75 per bottle

- Sam Adams®
- Sam Adams Light®

IMPORTED BEER SELECTIONS

\$4.75 per bottle

- Sam Light®
- Heineken®

HOUSE SPIRITS \$100.00 per bottle

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

MIXERS

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



*Brandeis University
Catering*

