



A Division of Sodexo

Welcome

West Wind Catering is committed to making your event a success. Our team of catering professionals is available to assist you with planning every aspect of your event. Our culinary team has designed a variety of menus to fit a wide range of tastes and budgets, including regional ingredients, University favorites and specialty items. Our goal is to provide you with the freshest selections of food items, beautifully displayed, served professionally by our highly trained staff as we strive to exceed the expectations of every single guest.

This brochure will guide you through the planning process for a catered event. If you would prefer a customized menu for your event, we will be happy to meet with you to do so. Contact us by phone at 203.837.3936 / 203.837.8755 or email us at mendese@wcsu.edu / randallda@wcsu.edu or visit our website at www.westwindcatering.com



Planning Your Special Event

We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.

Reserving & Setting Up the Room

On campus or off, the location needs to be reserved before we deliver. When reserving the time, please allow three hours for set-up and two hours for clean up time.

- For University events
 - Helen Bechard, University Events Coordinator 203.837.8800
- For student groups or outside organizations and individuals
 - Christine Laedke, Assistant to the Director of Facilities Scheduling & Promotions 203.837.9010
- For the O'Neill Center
 - John Murphy, Director of Facilities Scheduling & Promotions 203.837.8395
- For the Westside Campus Center
 - Mark Gegeny, Operations Assistant 203.837.8211

Arranging and Reserving a Date

Even if the date of the event is only tentative, please make arrangements with West Wind Catering so that we can at least get you on our calendar. You may contact us at 203.837.3936 or 203.837.8755 as well as through mendese@wcsu.edu or randallda@wcsu.edu or visit our website at www.westwindcatering.com or stop by the catering office located on the first floor of the Midtown Student Center. Some arrangements can be made by phone or email; others require an appointment with the Catering Director or Catering Events Coordinator. The office hours are Monday through Friday 9:00 to 5:00.

Catering arrangements and menu selections should be confirmed at least:

- 10 days in advance for groups under 100 guests
- 3 weeks in advance for groups of 100 or more

While we can sometimes accommodate your needs with less lead time, sufficient notice allows us to schedule production and staffing needs and eliminate any late charges to you.

After we have finalized all the details of your event, you will receive a function sheet to confirm your event. Please carefully review all information on this function sheet for accuracy and completeness before signing. Make any necessary changes, sign and return **five (5)** business days in advance via fax to 203.837.8761.

Changes/Guarantees/Cancellations

All cancellations and/or changes referring to the menu, count and event arrangements must be confirmed three (3) business days prior to the event. Functions canceled with less than three (3) business day's notice will incur a charge of 50% of your food bill. If you do not contact us with a final count within three (3) business days prior to your event, we will prepare for the estimated number and charge accordingly. If Western Connecticut State University is closed due to inclement weather, all catered events will be automatically cancelled.

Payment

All catered functions must have a secured payment before they occur. Valid payment methods include: Visa, MasterCard, Discover, bank Debit cards, checks, or a Foodservice form charged to a University account. **Foodservice forms should be received five (5) business days before your event. University requirements state that we are not to provide food without a signed form.**

Non-University related groups are required to make a deposit of 75% one week prior to the event with the balance due at the conclusion. Tax-exempt organizations are required to submit a copy of their exemption certificate prior to the event.

Delivery Fees

There is no delivery fee for catering held at the University's campus. Deliveries around and outside the city will be subject to a minimum \$75 delivery fee.

Alcohol Policy

The serving of alcoholic beverages on the University campus will be in accordance with Connecticut state laws and the policies of Western Connecticut State University. All alcoholic beverages must be served by our personnel and consumed in designated areas. Proof of age will be required. West Wind Catering reserves the right to refuse service to any person. All service personnel have completed alcohol service training.

Please contact us for information on the approval process for on campus events.

Alcohol Service

All alcoholic beverages must be served by our personnel, and consumed in designated areas. The fee for the attendant is \$25 per hour per attendant with a two (2) hour minimum. We recommend at least one bartender for every 75-100 guests for beer and wine service.

Alcoholic beverages may be contracted several different ways: Open Bar (full service or beer/wine/soda), Cash Bar (full service or beer/wine/soda), or Consumption (beer/wine only).

Bar Fees:

- Attendant: \$35 per hour (4 hr minimum)
- Full Bar Set-up Fee: \$150
- Open Bar-Full Bar: Starting at \$16.50 per person
- Open Bar-Beer/Wine/Soda: Starting at \$10.50 per person

Cash Bar and Consumption charges may vary according to specified liquor varieties.

Attendants

Continental breakfasts, breaks, and Buffet Receptions are priced for self-service. Any function requiring service will be staffed based on the amount of confirmed guests and priced accordingly. Our Catering service hours are from 7:00 AM to Midnight, Monday through Sunday. Catering service is available outside of these times, but additional labor charges will be assessed.

China

We provide high quality plastic products as our standard, unless otherwise requested. China service is available for any event at an additional charge.

Full Meal Service and Silverware	\$3.50 per person
Full Bar Glass Service	\$2.50 per person
Reception China and Silverware	\$2.50 per person
Coffee or Beverage China Service	\$2.00 per person

Linen

Linens for any foodservice or bars, guest tables registration, etc can be provided at an additional charge. A limited variety of colors are available in house. Specialty linen is also available from off-site linen rental companies.

85" square linens	\$ 6.00
120" round	\$15.00
Rectangle for 6' to 8' banquet tables	\$ 5.00
Linen Napkins	\$.50

Late Charges

If you contact the catering office less than 8 hours in advance and we are able to book your event, a surcharge of \$50 will apply. This surcharge is necessary due to the additional cost of planning for last minute events.

Catering Equipment

As the host of the catering event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account at replacement costs. In the case of a very large event, specialty equipment may need to be rented; we can provide this for you at an additional charge.

Floral Arrangements

We will be happy to order, receive and handle specific floral and decorative requests for an additional fee determined in accordance with your specific needs.

Food Safety

For the safety and well being of our clients and guests, perishable food and beverages served on University property are **NOT** permitted to leave the premises of the catered event. At off campus events, there must be proper refrigeration available to store the leftover food or we will not be able to leave it.

MORNING

Coffee service

Featuring Green Mountain Coffee

Coffee Service includes cups, stirrers, napkins, sugar, sweeteners, half & half and milk

COFFEE SERVICE

Includes regular and decaffeinated coffee and assorted teas.

Ask about including our seasonal flavored coffee. \$2.30

COFFEE AND BISCOTTI

Our coffee service accompanied by crispy biscotti cookies. \$3.75

Continental Breakfasts

The menus below are all presented buffet style. All Continentals include coffee service and an assortment of bottled juices. If you would prefer other pastries, please refer to our A la Carte Bakery selections.

EARLY RISER

An assorted pastry tray of mini Danish, donuts, or mini muffins. \$5.75

EYE OPENER

An assorted pastry tray of coffee cakes, tea breads and fresh fruit salad. \$7.95

SUNRISE START

An assortment of bagels and scones with accompaniments of fruit yogurt with granola and fresh fruit salad. \$9.95

A la carte additions

The following items may be added to any of the Continental Breakfast menus to create a custom menu for any occasion.

Specialty Strata or frittata	Eggs Benedict	Florentine Eggs	\$4.95
Scrambled eggs	Home fried potatoes	Hash Browns	\$2.95
Waffles	Pancakes	French toast	\$3.75
Fruit Filled Pancakes			\$4.95
Bacon	Ham steak		\$3.95
Sausage links	Turkey sausage	Vegetarian sausage	\$3.95
Lox and condiments			\$market
Cereal with milk			\$2.25
Yogurt			\$2.95
Yogurt Parfaits			\$3.95
Fresh fruit salad			\$1.99
Seasonal whole fresh fruit			\$1.35
Seasonal sliced fruit			

HOT BREAKFAST

CLASSIC BREAKFAST COMBO

Includes scrambled eggs, choice of bacon or sausage, home fries, muffins, fruit juice and coffee/tea service. \$11.50

BRUNCH BUFFET

Vegetable & potato frittata, fruit filled pancakes, your choice of one breakfast meats, bagels, Danish, yogurt with granola, seasonal fruit salad, fruit juice and coffee/tea service. \$18.95

A LA CARTE BAKERY

Sold by the dozen or by the piece

	Dozen	Per Person
• Assorted bagels with condiments	\$19.99	\$1.75
• Assorted donuts	\$ 9.95	\$.95
• Mini croissants	\$12.50	\$.99
• Mini pastry	\$12.50	\$.99
• Streusel (serves 8-10)	\$17.50	\$1.95
• Assorted scones with condiments	\$17.50	\$1.95
• Tea breads/pound cake	\$16.95	\$1.75
• Well Balanced Cookie	\$16.95	\$1.75
• Biscuits	\$8.25	\$.75
• Biscotti	\$12.50	\$.99
• Assorted muffins (Large)	\$17.50	\$1.95

MORNING BREAKS A LA CARTE

Seasonal whole fresh fruit	\$1.35
Fresh Fruit Salad	\$1.99
Yogurt with granola	\$3.10
Individual yogurt cups	\$2.05
Assorted Kashi® and Nutri-grain® cereal bars	\$1.85

MORNING UPGRADES:

Chef Tended Omelet Station
Smoothie Bar to Order
Smoothie Shooters with Fruit Kebobs
Belgium Waffle Bar
Specialty baked Goods
French Connection – Assorted Flavored Coffee, Plain & Chocolate
Croissants, Fresh Berries and Chantilly Cream

Gluten-Free, Wheat-Free and Dairy-Free items available upon request

SANDWICHES

DELI SANDWICHES

\$5.95

Assorted deli sandwiches on a roll or sliced bread, featuring tuna salad, roast beef, turkey breast or ham & cheese of choice.

Gourmet Sandwiches – Sandwich options are endless this is just a sampling of the delicious items we can prepare

SMOKEY MOUNTAIN CHICKEN SANDWICH \$7.25

BBQ chicken breast with bacon and cheddar cheese

BISTRO GRILL \$6.95

Grilled herb chicken breast with melted mozzarella and pesto mayonnaise
On focaccia bread

BUFFALO CHICKEN WRAP \$6.95

Crispy breaded chicken bites tossed in buffalo sauce, crumbled blue cheese

GRILLED VEGETABLE BAGUETTE \$6.95

Grilled vegetables with fontina cheese on a baguette

SWEET BEEF \$7.25

Roast beef with caramelized onions and Dijon mayonnaise on a baguette

NAWLINS' BLACKENED CHICKEN \$7.25

Seared Cajun chicken breast with Provolone, red onion and spicy Creole mayonnaise on focaccia bread

GRILLED PORTOBELLO ON FOCACCIA \$6.25

Grilled Portobello mushroom with provolone cheese on focaccia bread

CAPRESSE \$6.95

Fresh Mozzarella, tomatoes, arugula and pesto on ciabatta roll

ITALIAN PANINI \$7.50

Salami, ham, provolone, roasted red peppers with garlic mayonnaise

TURKEY CHEDDAR WRAP \$6.25

Turkey and cheddar cheese with honey mustard wrapped in a tortilla

GREEK SALAD WRAP \$6.25

Crisp mixed greens with tabouleh, roasted red pepper, feta cheese
and falafel wrapped in flatbread

ASIAN RICE WRAPS \$6.95

Bib lettuce, bamboo shoots, water chestnuts, celery, carrots, scallions, crispy noodle

Add grilled chicken - \$3.95 steak strips - \$5.95 shrimp - \$6.95

Add one or more of these options to make a complete meal:

soup du jour \$2.95

side salad du jour \$2.65

assorted chips \$1.75

cookies \$1.75 dessert bars \$1.95

20 oz bottled beverage \$1.75

8 oz can or bottled bev \$1.00

BOX LUNCH Need lunch to go or to get your event started quickly? **\$6.50 EXTRA**

Add this option and we'll box your sandwich along with chips, cookies, fresh fruit, beverage, napkin and condiments for speedy service.

EXECUTIVE BOX LUNCHES

MINIMUM IS TWO OF EACH VARIETY

Offering the elegance of a plated meal with the convenience and speed of a boxed lunch, our executive boxed lunches are extremely versatile. All lunches are served chilled and attractively packaged in a box complete with utensils, salt, pepper, and a napkin. They also include a side salad, roll with butter and dessert bar.

THAI CHICKEN BOX \$15.95

Grilled Thai marinated chicken breast served with a spicy peanut dipping sauce, lo mein salad and fresh Thai cucumber salad

LEMON GINGER CHICKEN BOX \$15.95

Lemon ginger chicken breast served with a fresh mango salsa, honey Dijon potato salad and marinated green beans with tomatoes and shallots

SALMON NICOISE BOX \$market

Herb marinated seared salmon served with an olive tapenade, Italian basil orzo salad and marinated green beans

SZECHUAN FLANK STEAK BOX \$18.95

Grilled Szechuan flank steak served with chipotle sour cream and served with honey Dijon potato salad and marinated green beans with tomatoes and shallots

ANTIPASTO PLATE BOX \$17.95

Grilled eggplant, zucchini, red peppers, marinated artichokes, marinated mushrooms, and fresh mozzarella served with pesto pasta salad and marinated lemon asparagus

CAPRESSE SALAD BOX \$15.95

Fresh mozzarella & sliced tomatoes drizzled with olive oil and fresh basil, side of arugula salad with a balsamic vinaigrette, pesto pasta salad and roasted garlic rubbed focaccia

LUNCHEON SALADS

All luncheon salads include roll with butter. Small groups, ask about individual salads. Add one or more options to make a complete meal.

FRUIT AND COTTAGE CHEESE Grapes, wedges of apple & orange, sliced melon served with cottage cheese	\$7.50
VEGETARIAN HUMMUS PLATE Hummus served with black olives, carrot & celery sticks and pita wedges	\$7.95
QUATRO-SALAD COMBO A mixture of fresh greens topped with your choice of tuna salad, chicken salad, egg salad or tofu salad	\$7.95
CHEF SALAD A bed of mixed greens with julienned ham, turkey and cheese, hard-boiled egg, and honey mustard dressing	\$9.50
CAESAR SALAD Romaine lettuce, shredded parmesan cheese, focaccia croutons and Caesar dressing	\$7.50

SPECIALTY LUNCHEON SALADS

All luncheon salads include roll with butter. Small groups, ask about individual salads. Add one or more options to make a complete meal.

COBB SALAD A bed of mixed greens with smoked turkey, avocado, egg, bacon and crumbled blue cheese served with blue cheese dressing	\$11.50
FAJITA SALAD Fresh mixed greens, tomatoes, vegetables, shredded cheddar cheese and fried tri-color tortilla chips served with ranch dressing.	\$9.95
ANTIPASTO SALAD Mixed greens tossed with cubed salami, ham, sliced olives, diced tomatoes, cubed provolone cheese, spices and a red wine vinaigrette.	\$12.50
NY STRIP STEAK SALAD Grilled NY strip steak, plum tomatoes, blue cheese, caramelized onions herbed crostini and sherry vinaigrette	\$14.95
THAI BEEF & NOODLE JAZZ SALAD Lime marinated beef tossed with lo mein noodles, Napa cabbage, fresh spinach, basil, mint and peanuts. Served over a bed of baby greens with a Thai dressing.	\$14.95

You may add your choice of:

tortilla crisp bowl	\$2.50
parmesan crisp bowl	\$2.50
grilled chicken	\$3.95
steak strips	\$5.95
shrimp	\$6.95
assorted chips	\$1.75
cookies \$1.75 dessert bars	\$1.95
bottled drink	\$1.75

Have one of our chefs toss your salads to order
(Minimum of 25 guests please)

\$35.00 per hour

BOUNTIFUL BUFFETS

5 GUEST MINIMUM

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

SLICERS DELI BUFFET

\$9.95

Sliced roast beef, ham, turkey, American, Swiss and provolone accompanied by assorted breads and rolls; also includes a relish tray with lettuce, tomato, pickles, onion. Buffet includes potato chips, cookies, or brownies, condiments

SALAD BUFFET

\$10.25

Start with a tossed garden salad of mixed lettuce, tomato, cucumber, red onion and croutons Choose 3 salads to top a custom lunch salad creation; chicken salad, tuna salad, ham or egg salad. All this is accompanied by two kinds of salad dressing, assorted bread and rolls, a relish tray with lettuce, tomato, pickles and onion. Buffet also includes potato chips, cookies or brownies, and condiments

CAESAR BAR

\$8.50

Assemble your Caesar salad just how you like it with fresh romaine lettuce, shredded parmesan cheese, cherry tomatoes, croutons, and Caesar dressing. The buffet also includes rolls and butter, cookies or brownies

ROMA ITALIAN

\$14.95

Choose two of the following pastas: meat ravioli, cheese ravioli, penne or tri-color pasta all topped with marinara sauce. Also includes a mixed green salad, garlic bread, shredded parmesan cheese, Italian cookies

TACO BAR

\$10.95

Make your own tacos from an array of ingredients including crisp tortilla shells, spicy chicken, beef, refried beans, shredded lettuce, diced tomatoes, sliced olives, shredded cheddar cheese, guacamole, sour cream and salsa.

You may add your choice of:

tortilla crisp bowl	\$2.50
parmesan crisp bowl	\$2.50
grilled chicken	\$3.95
steak strips	\$5.95
shrimp	\$6.95
assorted chips	\$1.75
cookies \$1.75 dessert bars	\$1.95
bottled beverage	\$1.75
Iced Tea (gallon)	\$8.50
Fruit Water Station (pitcher)	\$3.50

MOVABLE FEASTS

12 GUEST MINIMUM

Our feasts have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

BASIC BBQ \$10.50

Hamburgers, hot dogs, veggie burgers, sliced cheese, and your choice of potato salad, OR macaroni salad OR coleslaw. Also includes a relish tray with lettuce, tomato, pickles, onions, condiments. Accompanied by potato chips, watermelon lemonade OR iced tea and ice water. **

SOUTHERN STYLE BBQ \$15.95

Pulled BBQ pork, veggie burgers, corn on the cob, 3 bean salad, choice of potato salad OR macaroni salad OR coleslaw. Also includes a relish tray with sliced cheese, lettuce, tomato, pickles, onions, BBQ sauce and other condiments. Accompanied by potato chips, watermelon, lemonade OR iced tea and ice water. **
Add hamburgers & hot dogs \$4.95 per person

TRADITIONAL TURKEY DINNER \$17.95

Roast turkey, mashed potatoes, giblet gravy, country stuffing, corn, cranberry sauce, garden salad, rolls and butter and apple or pumpkin pie.

FAJITA BAR \$15.95

Assemble your own fajitas from our array of freshly cooked ingredients. Choose two of the following: chicken, beef, or vegetarian fillings accompanied by Spanish rice and all the traditional toppings. Lemonade OR iced tea

ASIAN FEAST \$14.95

Enjoy Szechuan flank steak OR sesame chicken OR sesame tofu, with jasmine rice, Thai cucumber salad, Asian crispy noodles and almond cookies.

Have one of our chefs stir-fry to order \$35.00
(Minimum of 25 guests please) per hour

SPANISH FEAST \$19.95

Stewed Chicken or Pork served with 3 of the following: rice con gandules, black beans, mini empanadas, tostones with garlic cream sauce, tomato avocado salad, flan, passion fruit parfait or tres-leche dessert bars

SPORTS PACKAGE – aprx 8-10 pieces per person \$13.50

Pick 5 and snack on chicken wings, mozzarella sticks, jalapeno poppers, Chicken tenders, curly or sweet potatoes fries w/ garlic aioli, pigs n' blanket fried zucchini sticks, buffalo or bacon pepper jack chicken bites, pizza puffs

** Call for Grill and Chef Charges

ENTREES

All our entrees may be served as a buffet or plated meal. Lunch is until two o'clock and dinner is from four o'clock until eight o'clock. Each entree includes a choice of salad with dressing, choice of two accompaniments, fresh baked rolls and butter.

BEEF

FILET MIGNON

Luncheon *Market* / Dinner *Market*

Beef tenderloin filet with your choice of brandied cream sauce, Chianti demi-glace, or horseradish cream sauce

NY STRIP STEAK

Luncheon *Market* / Dinner *Market*

Strip steaks grilled to perfection and served with horseradish cream sauce

BEEF WELLINGTON

Luncheon *Market* / Dinner *Market*

Tenderloin of beef wrapped in puff pastry with fois gras and cooked until golden brown.

STEAK AU POIVRE

Luncheon *Market* / Dinner *Market*

Delicious beef tenderloin served with a classic brandy sauce with green peppercorns

POULTRY

CHICKEN BREAST PICCATA OR MARSALA Luncheon \$15.75 / Dinner \$17.45

Boneless breast of chicken lightly sautéed with your choice of sauce

Piccata (light lemon sauce with capers) or *Marsala* (wine sauce with mushrooms)

CHICKEN CORDON BLEU

Luncheon \$17.75 / Dinner \$19.45

Boneless breast of chicken rolled with imported ham and Swiss cheese

CHICKEN SORRENTO

Luncheon \$17.75 / Dinner \$19.45

Lightly breaded boneless breast of chicken topped with prosciutto, mozzarella and eggplant and topped with a Marsala or light tomato sauce

CHICKEN WELLINGTON

Luncheon \$17.95 / Dinner \$19.95

Oven roasted chicken breast with rosemary and garlic

ITALIAN CHICKEN

Luncheon \$15.75 / Dinner \$17.45

Boneless breast of chicken seasoned with Italian marinade and then grilled

PORK

SOUTHWESTERN GRILLED PORK LOIN Luncheon \$17.95 / Dinner \$19.50
Carved and served with a zesty chipotle pepper sauce

ANISE ROAST PORK LOIN Luncheon \$18.95 / Dinner \$21.50
Oven roasted pork stuffed with savory figs and apples with a hint of anise

DIJON PORK TENDERLOIN Luncheon \$17.95 / Dinner \$19.50
Sliced tenderloins of pork dressed with a savory Dijon sauce

STUFFED PORK CHOP Luncheon \$19.50 / Dinner \$21.95
Center cut pork chops stuffed with a cornbread apple stuffing

VEAL

VEAL OSCAR Luncheon \$19.50 / Dinner \$21.95
Veal cutlets topped with asparagus, lump crab and drizzled with Hollandaise sauce

CLASSIC VEAL CHOP Luncheon \$19.50 / Dinner \$21.95
Char-broiled veal chop served on a bed of spinach with garlic and caramelized onions

VEAL PARMESAN Luncheon \$18.50 / Dinner \$19.95
Traditionally prepared veal cutlet smothered in mozzarella cheese and marinara sauce

PASTA

PENNE CARBONARA Luncheon \$13.50 / Dinner \$15.95
A creamy sauce with bacon, onion, chicken, spinach, tomato and peas

SIX CHEESE PASTA PURSES VEGETARIAN Luncheon \$13.50 / Dinner \$15.95
Tender purses of cheese tossed in a pesto cream sauce

PENNE WITH FRA DIAVOLA SAUCE VEGAN Luncheon \$12.50 / Dinner \$14.95
Penne Pasta Tossed with a Spicy Tomato Basil Sauce and Hot Red Pepper

ORECCHIETTE WITH BROCCOLI & PINENUTS Luncheon \$13.50 / Dinner \$15.95
VEGAN Orecchiette pasta tossed with olive oil, garlic, broccoli and pine nuts

ROTINI PUTTANESCA VEGAN Luncheon \$12.50 / Dinner \$14.95
A rich tomato sauce with capers, olives, anchovies and a touch of hot pepper

LASAGNA VEGETARIAN Luncheon \$12.95 / Dinner \$14.95
Lasagna noodles layered with three cheeses and marinara sauce

BAKED ZITI Luncheon \$11.50 / Dinner \$12.95

LAMB

LAMB CHOPS

Luncheon Market / Dinner Market

Broiled lamb chops served with traditional mint jelly

ROAST LEG OF LAMB

Luncheon Market / Dinner Market

Boneless roast leg of lamb served with lavender, rosemary and garlic

SEAFOOD

SHRIMP SCAMPI

Luncheon Market / Dinner Market

Shrimp sautéed with fresh herbs and garlic served over basil orzo

CHILEAN SEA BASS WITH SALSA

Luncheon Market / Dinner Market

Tender and sweet sea bass grilled and topped with fresh tomato salsa

BROILED SALMON WITH DILL BUTTER

Luncheon Market / Dinner Market

Salmon fillet broiled to perfection with dill butter

AHI TUNA

Luncheon Market / Dinner Market

Ahi tuna grilled and served with a caponata relish

MARYLAND CRAB CAKES

Luncheon Market / Dinner Market

Tender pan-fried Maryland lump crab cakes with a Cajun remoulade sauce

VEGETARIAN

VEGETABLE NAPOLEON VEGAN

Luncheon \$17.35 / Dinner \$18.95

Baked layers of Portobello mushroom, eggplant, peppers, zucchini and yellow squash

EGGPLANT ROLLARD

Luncheon \$17.35 / Dinner \$18.95

Eggplant rollard stuffed with wild mushrooms and tofu with roasted plum tomato sauce and polenta

CHEVRE, ORZO & BASIL STUFFED PORTOBELLO

Portobello mushroom caps stuffed with chevre cheese, tri-colored orzo and fresh basil

Luncheon \$18.50 / Dinner \$19.95

SPAGHETTI SQUASH

Luncheon \$16.25 / Dinner \$17.95

Spaghetti squash with sofrito sauce and vegan pinto beans

RAVIOLI PORCINI MOREL

Luncheon \$18.50 / Dinner \$19.95

Ravioli stuffed with porcini and morel mushrooms in a light plum tomato sauce

Side options

Accompaniments for lunch or dinner. All meals include rolls & butter a choice of salad with dressing and a choice of two sides.

SALADS

Tossed Garden Salad
Caesar Salad
Mesclun Greens Salad
Iceberg Wedge with Bleu Cheese
Arugula with Roasted Pepper Vinaigrette
Spinach Salad with Warm Bacon Dressing
Pear and Toasted Walnut Spring Salad
Buffalo Mozzarella and Fresh Tomato
Thai Pasta Salad with Snow Peas

STARCHES

Country style mashed potato
Whipped sweet potatoes
Garlic rosemary roasted potatoes
Timbale of Potatoes Anna
Penne alla Vodka
Basmati rice
Long grain and wild rice
Olive couscous
Basil orzo
Risotto du jour

SEASONAL VEGETABLES

Fresh broccoli spears
Fresh zucchini with garlic and basil
Green beans with almonds
Baby carrots
Herb Roasted Cauliflower
Asparagus spears (seasonal)
Roasted winter vegetables (seasonal)
Roasted butternut squash (seasonal)

DESSERTS

Pies and Cobblers

Apple, Pumpkin, Lemon Meringue, Cherry, Key Lime, Boston Cream Pie
Apple, Peach, cobbler

Cakes

Our Signature Nutmeg Apple Spice Cake
Carrot cake with cream cheese frosting
Bread Pudding Bites with caramel sauce
German chocolate cake
Chocolate Lovin' Spoonful cake
Caramel granny apple cake
Angel food cake with seasonal berries
Cheesecake with strawberries

FINISHING TOUCHES

MINI / INDIVIDUAL DESSERTS MINIMUM OF 50 GUESTS PLEASE

Venetian Table Buffet style only Market

A mouth-watering assortment of cakes, cheesecakes, petit fours, miniature tarts and more.

Venetian Platter Market

A platter of assorted miniature pastries for each guest table.
A great choice for events with a tight schedule.

Bananas Foster Buffet Style only \$6.95

Bananas, butter, brown sugar and orange liqueur flambéed by one of our chefs and served over ice cream. Makes a great display!

Chocolate Lava Cake

A luscious chocolate cake with a molten center. \$6.95

DESSERT BARS, BY THE DOZEN OR BY THE PERSON

Have your dessert bars cut into squares or triangles
to create an attractive platter

	Dozen	Per Person
• Chocolate brownies	\$13.50	\$1.75
• Marble brownies	\$13.50	\$1.75
• Raspberry ribbon brownies	\$15.75	\$1.95
• Turtle brownie bar	\$15.75	\$1.95
• Lemon bars	\$15.75	\$1.95
• Seven layer bars	\$15.75	\$1.95
• Marshmallow krispies	\$9.50	\$1.50
• S'mores	\$15.75	\$1.95
• Oreo dream bar	\$15.75	\$1.95
• Carrot cake bar	\$15.75	\$1.95
• Truffles & Cake Pops	\$ 19.95	n/a
• Chocolate Covered Strawberries	\$14.95	n/a

COOKIES

BY THE DOZEN OR BY THE PERSON

	Dozen	Per Person
• Chocolate chip	\$10.50	\$ 1.60
• Oatmeal raisin	\$10.50	\$ 1.60
• Peanut butter	\$10.50	\$ 1.60
• Double chocolate chip	\$10.50	\$ 1.60
• Macaroons	\$13.50	\$ 1.65
• Assorted biscotti	\$13.50	\$ 1.75
• Scrumptions (stuffed cookies)	\$13.50	\$ 1.75

ICE CREAM SUNDAE BAR
15 GUEST MINIMUM

\$7.95 per person

Includes one 3 gallon tub of ice cream with your choice of vanilla, chocolate or strawberry – specialty ice cream upon request

Choose 5 Toppings: chocolate or strawberry syrup, mixed nuts, sprinkles, crushed Oreos, cherries, granola, whipped cream, gummy bears, M & M's, Heath bar crunch

SNACKS per person

- Popcorn, or Potato Chips or Pretzels \$1.60
- Assorted granola, Kashi and Nutra-grain bars \$1.85
- Mini candy bars \$2.95
- Soft pretzels \$2.75
- Mixed nuts \$3.10
- Pita chips with hummus \$2.50

GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

ASSORTED DIPS PER PERSON

Served with crackers or tortilla chips

- French onion or Garden dip \$1.50
- Spinach and artichoke dip \$1.95
- Seven layer dip served with tortilla chips \$2.50
- Crab dip or Shrimp dip \$2.50

TRAYS AND DISPLAYS

SMALL (10-20), MEDIUM (25-35), LARGE (40-60), OR PER PERSON

- Crudités and dip
 - (Sm) \$28.00 (Med)\$49.50 (Lg)\$89.75 (PP) \$1.50
- Cheese and crackers
 - (Sm) \$28.50 (Med)\$49.50 (Lg)\$89.75 (PP) \$1.50
- Gourmet cheese and crackers
 - (Sm)\$62.95 (Med)\$94.50 (Lg)\$162.75 (PP)\$2.99
- Fresh seasonal fruit and cheese
 - (Sm) \$33.50 (Med) \$58.50 (Lg) \$99.75 (PP) \$1.99
- Fresh seasonal sliced fruit
 - (Sm)\$42.00 (Med)\$78.75 (Lg)\$131.25.00 (PP) \$2.25
- Antipasto
 - (Sm)\$99.75 (Med)\$155 (Lg)\$205.00 (PP) \$5.25
- Smoked salmon with condiments
 - \$5.75 per person (min 10 people)
- Mini slider sandwiches, Your choice of fillings on miniature rolls
 - \$3.25 per person
- Tea sandwiches with assorted fillings:
 - tuna salad, egg salad, chicken salad, seafood salad, cucumber with cream cheese
 - \$2.50 per person

ACTION STATIONS

Carving Stations: Hand carved by our chefs and accompanied by assorted miniature rolls, condiments and sauces. Choose from the following:

- Roast Turkey, apricot glazed ham, Dijon pork loin, beef tenderloin

Mashed Po-tini Bar:

- Creamy homemade white or sweet potatoes to be topped with an entrée of your choose then topped with gravy or a variety of delicious toppings

Pasta Toss:

- Select 2 Pastas, 2 Sauces and 4 Toppings and we heat and toss to order

HORS D'OEUVRES

PRICED PER PERSON OR BY THE DOZEN

The following hors d'oeuvres can be served passed on trays or set up as stationary buffets depending on the style of your event.

If you wish a per person price, choose up to three items from each of our different groups. The per person option has a minimum of 25 people.

HOT

Group One

Dozen

\$16.50

- Vegan Samosas
- Vegetable Shumai or Spring Rolls
- Spanakopita
- Pumpkin butternut soup shooters
- Parmesan artichoke hearts
- Micro polenta cake with roasted tomato & white beans
- Parmesan crisp with arugula, beets, and frizzled shallots
- Honey drizzled chicken drummettes
- Chicken and cheese cornucopia
- Honey ginger chicken sate
- Jalapeno and bacon stuffed chicken poppers

Group Two

\$19.75

- Asparagus and asiago cheese wrapped in phyllo
- Mini chicken or beef Wellingtons
- Raspberry brie & phyllo
- Focaccia point with goat cheese and prosciutto
- Seafood stuffed mushrooms
- Crab rangoons
- Blue Cheese & pear phyllo stars

Group Three

\$26.50

- Scallops wrapped in bacon
- Cheddar grit cake with spicy shrimp
- Ceviche shooter
- Coconut shrimp
- Mini crab cakes
- Mini lamb chops*

*Market

COLD	Dozen
Group One	\$13.25
<ul style="list-style-type: none"> • Tomato, mozzarella, and basil crostini • Parmesan crisp with arugula, beets, and frizzled shallots • Belgium endive and herbed goat cheese • Cucumber canapé with white bean tapenade or herb cream 	

Group Two	\$16.50
<ul style="list-style-type: none"> • Vegetarian Sushi Rolls • Smoked Salmon wrapped with dill, lemon, caper cream • Asparagus or cantaloupe wrapped with Prosciutto 	

Group Three	\$19.25
<ul style="list-style-type: none"> • Sushi • Skewered fruit with yogurt dressing • Salmon pinwheel • Shrimp cocktail • Crab claw cocktail • Lobster salad in fresh baked brioche puff 	
	Market
	Market
	Market

BEVERAGES

HOT	
Green Mountain regular and decaf coffee	\$1.75
Seasonal flavored coffee	\$1.75
Hot Lipton tea	\$0.55
Assorted herbal teas	\$1.45
Hot cocoa	\$1.50
Hot apple cider (seasonal)	Market

COLD	
Canned soda (8 oz)/ Bottled soda (20 oz)	\$1.00 / \$1.75
Bottled waters (8 oz) / (20 oz)	\$1.00 / \$1.75
Bottled juices	\$1.50
Milk (pint)	\$1.00
Sports drinks	\$2.50
Bottled iced teas	\$1.75
Apple cider (seasonal)	Market

PUNCHES, SOLD BY THE GALLON (16 SERVINGS)

Cranberry spritzer punch	\$17.50
Orange citrus punch	\$17.50
Lemonade	\$8.50
Iced Tea	\$8.50
** Punch Upgrade **Add fruit sorbetto or gelato	\$6.75 ½ gal