



berklee college catering

# welcome

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## WELCOME TO BERKLEE COLLEGE CATERING AT BERKLEE COLLEGE OF MUSIC

In the pages that follow, you will find exceptional cuisine with a promise of elegant presentation and excellent service. For your convenience, we have compiled some of our most frequently requested menu offerings. These menus may be tailored to suit your specific occasion or catering needs. Our catering team is available to customize any menu to make your catered affair memorable. We encourage you to contact us for any special arrangements or items you may not find in the guide. It is our goal to exceed your expectations and we are always available to create an event tailored to your specific needs.

Sustainability and the environment are important issues to Berklee College Catering:

- Paper products used for catering events are 100% compostable.
- Our produce and dairy providers offer locally grown/farmed produce and milk products.

Ask our catering department about our seasonal catering menus featuring locally grown and organic foods.

**Berklee College Catering**  
Berklee College of Music  
150 Massachusetts Avenue  
Boston, MA 02215

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[www.berkleecollegecatering.catertrax.com](http://www.berkleecollegecatering.catertrax.com)

# arrangements

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## ORDERING INFORMATION

Please visit our website at:

**[www.berkleecollegecatering.catertrax.com](http://www.berkleecollegecatering.catertrax.com)**. In the interest of being environmentally friendly, Berklee College Catering will no longer accept paper requisitions. All orders should be placed online via the above Catertrax website. For assistance with the website please contact the Catering Office at 617-747-2712.

Catering orders should be placed at least seven (7) business days prior to your event. While we make every effort to accommodate last minute orders, we can not guarantee you that first choice selections can be fulfilled. We recommend when planning events for larger groups that you contact the Catering Office at least four (4) weeks in advance of your event.

Minimums are clearly listed for all menu items throughout this guide. Additional charges may be applied to groups who do not meet the required minimum. Please contact the Catering Office for information regarding charges for events not meeting these guidelines.

## GUARANTEES

Your final guest count is needed three (3) business days prior to your event. Your final invoice will be based on the guaranteed guest count 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 until the time of cancellation.

## DELIVERY GUIDELINES

Orders are delivered 30 minutes prior to your event unless otherwise noted. Complimentary delivery service is provided for all orders meeting our \$50 food and beverage minimum. Orders not meeting this minimum will be charged a \$20 delivery fee. Off-campus deliveries will incur a \$50 delivery charge for all orders.

## SERVICES

Prices for all menu items include paper and plastic service ware. Wait staff is required for some events, with an initial charge of \$90 and an hourly rate of \$22.50. Events requiring extensive setup and/or breakdown may incur additional charges. To ensure the smooth operation of your event, appropriate staffing will be arranged by the Catering Department.

### Our general guidelines for staffing are as follows:

Bar Service: 1 Bartender per 75 guests

Served Meals: 1 Wait Staff per 20 guests

Buffet Meals: 1 Wait Staff per 30 guests

Large events that require food or beverage refresh will be subject to labor charges.

## LIQUOR SERVICE

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. Berklee College Catering will determine the appropriate number of bartenders to service your event.

## SERVICE WARE

Upscale disposable service ware is included in all menu items. China and linen can be added instead of upscale disposable service ware for an additional cost. Please contact the Catering Office for more information.

## MISCELLANEOUS

Berklee College Catering does not provide tables. Please contact Facilities (617-747-2359) to make arrangements for the appropriate number of food placement and guest seating tables. Please contact Conference Services (617-747-2232) for any media needs you may have for your event. For the safety and well-being of our clients and guests, food and beverages are not permitted to leave the premises of a catered event.



breakfast

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# breakfast

## banquet breakfast options

all prices are per person

### CONTINENTAL BREAKFAST

**\$12.99**

An Assortment of Miniature Muffins, Danish, Croissants and Bagels served with Butter, Fruit Preserves and Cream Cheese, Seasonal Sliced Fresh Fruit, Orange Juice, Apple Juice, Cranberry Juice, Bottled Water, Starbucks Regular and Decaffeinated Coffee and Tazo Tea Service

### QUICK START

**\$8.99**

Assorted Muffins, Danish and Croissants, Orange Juice, Apple Juice, Cranberry Juice, Bottled Water, Starbucks Regular and Decaffeinated Coffee and Tazo Tea Service

### PLATTER OF NORWEGIAN SMOKED SALMON

**\$10.79**

Smoked Salmon, Hard-Boiled Egg, Tomato, Capers and Bermuda Onions served with Assorted Bagels and Dill Cream Cheese

### HEALTHY CHOICE BREAKFAST

**\$13.29**

A Selection of Bran and Low-Fat Muffins, Individual Yogurt Cups, Fresh Fruit Salad with Berries and Granola Topping, Orange Juice, Apple Juice, Cranberry Juice, Bottled Water, Starbucks Regular and Decaffeinated Coffee and Tazo Tea Service

### À LA CARTE BREAKFAST OPTIONS

serves 10 people

Assorted Bagels with Butter, Cream Cheese and Preserves **\$3.99**

Pastry Basket of Miniature Muffins, Danish and Scones **\$4.99**

Sliced Seasonal Fruit Platter **\$5.99**

Starbucks Regular and Decaffeinated Coffee and Tazo Tea Service **\$2.29**

Orange Juice, Apple Juice, Cranberry Juice **\$2.19**

Fruit and Yogurt Parfaits **\$3.99**

Whole Fresh Fruit **\$1.59**



## hot breakfast

all prices are per person

### HOT BREAKFAST BUFFET

**\$18.79**

Honey Baked Ham & Cheddar Cheese Quiche

Spinach Portobello Quiche

Applewood Smoked Bacon or Turkey Sausage Links

Home-Fried Potatoes

French Toast with Maple Syrup

Seasonal Sliced Fresh Fruit

Miniature Muffins, Danish, Croissants and Bagels

Freshly Squeezed Orange and Cranberry Juices

Starbucks Regular and Decaffeinated Coffee and Tazo Tea Service



# lunch & buffet





# lunch & buffet

## sandwich buffet options

all prices are per person

Your choice of Boxed Lunch or Plattered

### DELI EXPRESS

**\$14.99**

*"Our Make-Your-Own Sandwich Collection"*

Sliced Oven-Roasted Turkey, Roast Beef, Black Forest Ham and Genoa Salami

Swiss, American and Provolone Cheeses

Leaf Lettuce, Sliced Tomatoes and Pickles

Assortment of Baked Breads and Rolls

*Served with Choice of Two Salads*

### PICNIC BASKETS

**\$17.99**

Roast Beef, Horseradish and Cheddar on Ciabatta

Black Forest Ham and Brie on Baguette

Oven-Roasted Turkey and Provolone on 7 Grain Roll

Roasted Vegetable and Hummus Spread on Wrap

### WRAP BASKET

**\$18.99**

Italian: Cappicola, Smoked Ham, Salami, Provolone and Spring Mix

American: Roast Beef, Sharp Cheddar, Lettuce, Tomato and Horseradish-Tarragon Spread

Portobello Florentine: Roasted Portobello, Arugula, Grilled Red Onion and Sun-Dried Tomato Aioli

Turkey Club: Roasted Turkey, Thick Sliced Bacon, Lettuce, Tomato and Honey Mustard

### SANDWICH BUFFET

**\$16.99**

*Choose Four from the Following:*

Dill Tuna Salad on Whole Wheat Bulkie Roll with Lettuce and Tomato

Roast Beef, Vidalia Onion Spread, Boursin Cheese, Lettuce and Tomato on Dark Rye

Roasted Turkey, Brie Cheese, Bacon, Honey Mustard, Lettuce and Tomato on French Baguette

Ham and Smoked Gouda with Apple Butter on Ciabatta

Mozzarella, Tomato and Basil with Balsamic Vinaigrette on Ciabatta

Hummus, Tabouleh, Shaved Carrots, Diced Cucumbers, Diced Tomatoes and Sprouts on a Spinach Wrap

*All Sandwich Buffets include Assorted Bottled Soda and Water, Cape Cod Chips, Assorted Premium Cookies and Choice of a Salad.*



## lunch options

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### SALAD SELECTIONS

*(Included with Sandwich Buffets)*

Mesclun Greens with Balsamic Vinaigrette

Romaine and Green Leaf Lettuce, Cherry Tomatoes, Goat Cheese, Praline Pecans and Balsamic Vinaigrette

Caesar Salad, Herbed Croutons and Creamy Fat-Free Caesar Dressing

Classic Red Bliss Potato Salad

Pasta with Grilled Marinated Vegetables

Farfalle, Artichokes, Sun-Dried Tomato and Black Olives

Plum Tomato, Fresh Mozzarella and Basil, with an Oil and Balsamic Reduction

Toasted Couscous with Roasted Vegetables

Fresh Fruit Salad

Marinated Grilled Vegetable Platter

### DELUXE BOXED LUNCH

**\$16.59**

*(Choose from the following Sandwiches)*

Oven-Roasted Turkey and Provolone

Sliced Ham, Jarlsberg Swiss Cheese, Shredded Lettuce and Honey Dijon Mustard

Tuna Salad

Tuna, Olive Oil, Sun-Dried Tomato and Fresh Basil

Italian Combo (Ham, Salami and Provolone)

Vine-Ripened Tomato, Fresh Mozzarella, Basil and Olive Oil

Lemon Chicken, Kalamata Olives, Feta and Tomato in Wrap

Roast Beef with Cheddar, Horseradish Mayo, Field Greens and Tomato

*Boxed Lunch Includes a Choice of Pasta Primavera, Orzo Salad or Potato Salad, Individual Bag of Potato Chips, a Chocolate Fudge Brownie, Whole Fruit and Assorted Sodas*

### DELUXE BOXED LUNCH WITHOUT SALAD

**\$14.99**



hot lunch & dinner





## hot lunch & dinner options

all prices are per person

*This menu is only a sampling of our capabilities. You may ask our catering manager about other options. Please notify us with any vegetarian, vegan or allergy issues when planning. Prices listed are for a one-entrée choice. If you would like additional choices for your guests, additional charges may apply. Pricing is based on a per-person and minimum guest count of 10. All meals include assorted soda, bottled water and coffee service.*

*Please make one choice each from our entrée, salad, accompaniment, starch and dessert options.*

### ENTREES

Lemon-Honey Salmon	<b>\$20.99</b>
Chicken Teriyaki	<b>\$19.69</b>
Grilled Montreal Seasoned Chicken	<b>\$18.99</b>
Lemon Pepper Chicken	<b>\$18.99</b>
Parmesan-Crusted Chicken	<b>\$19.59</b>
Beef Tenderloin with Fresh Fruit Salsa	<b>\$24.99</b>
Grilled Polenta Triangles with Mushroom Ragout	<b>\$18.69</b>
Halibut en Papillote	<b>\$29.99</b>
Coconut-Crusted Salmon	<b>\$22.99</b>
Zucchini en Papillote	<b>\$15.99</b>

### SALADS

- Mixed Greens, Goat Cheese, Cherry Tomatoes, Praline Pecans and Balsamic Vinaigrette Salad
- Classic Caesar Salad
- Garden Salad
- Tomato, Mozzarella and Fresh Basil Salad
- Spinach, Mandarin Oranges and Red Onion Salad

### ACCOMPANIMENTS

- Creamed Spinach
- Roasted Beets
- Sautéed Wild Mushrooms
- Braised Summer Mushrooms
- Corn Succotash
- Orange Roasted Baby Carrots with Honey
- Grilled Asparagus
- Sautéed Broccoli in Olive Oil and Garlic
- Zucchini and Summer Squash Ribbons
- Green Beans with Lemon Zest



## hot lunch & dinner options

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### STARCHES

Roasted or Mashed Sweet Potatoes  
Brown Rice Pilaf  
Jasmine Rice  
Wild Rice  
Citrus Wild Rice  
Yukon Gold Potatoes  
Mushroom Risotto  
Mediterranean Spinach with Sun-Dried Tomatoes and Orzo  
Lemon Rice with Pine Nuts  
Herbed Garlic Couscous

### DESSERTS

Limoncello Tiramisu  
Fresh Fruit Tarts  
Cheesecake Bars  
Carrot Cake  
Raspberry Cream Cheese Brownies  
Flourless Chocolate Torte  
Strawberry Shortcake  
Caramel Apple Cheesecake  
Homemade Cookies  
Coconut Blondies



# entree salads

## entree salads

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*All Entrée Salads are served with fresh rolls and butter, cold beverages and a dessert choice from the buffet list.*

Beef Tenderloin Salad with Grilled Ricotta Salata, Pepperonata and Minted Gingered Vinaigrette	<b>\$17.99</b>
Shrimp and Boston Lettuce Salad with Garlic Anchovy and Mint Dressing	<b>\$15.99</b>
Southwestern Chicken Caesar Salad with Chipotle Dressing	<b>\$14.99</b>
Nicoise Salad with Fresh Tuna Steaks, Green Beans, Capers, Baby Potatoes, Hard Boiled Eggs and Pimentos on a bed of Romaine with Red Wine Vinaigrette	<b>\$19.99</b>
Lentil Salad over Spinach with Pecans, Cheddar and White Wine Vinaigrette	<b>\$12.99</b>



receptions



# receptions

## hors d'oeuvres

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CHOICE OF THREE HORS D'OEUVRES AT  
\$8.95 PER PERSON

### HOT HORS D'OEUVRES

**\$3.99/each**

Mini Chicken or Vegetable Quesadilla  
Assorted Mini Quiche  
Spanikopita  
Mini Spring Roll  
Scallop Wrapped in Bacon  
Brie and Pear wrapped in Phyllo  
Chicken and Pineapple Skewer  
Chicken Brochette  
Mini Crab Cakes  
Cheese Fondue with Assorted Breads  
Prosciutto-Wrapped Scallop Brochettes with Béarnaise Sauce  
Coconut Shrimp with Tamarind Ginger Dipping Sauce  
Ginger Beef Skewers  
Eggplant and Pine Nut Pizzettes  
Grilled Scallops with Sweet Chili Sauce and Crème Fraiche  
Mint Marinated Baby Lamb Chops with Tahini and Honey Dip

### COLD HORS D'OEUVRES

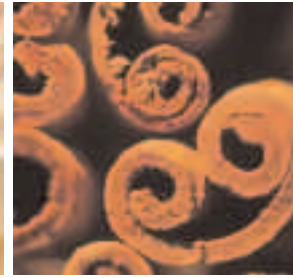
**\$3.99/each**

Tomato and Basil Bruschetta  
Roasted Vegetables, Garlic Hummus and Pita Crisps  
Antipasto Skewers  
Fresh Fruit Kabob with Yogurt Dip  
Smoked Salmon Roll on Cucumber Rounds  
Wild Mushroom and Goat Cheese Crostini  
Asian Beef Salad in Wonton Cups  
Cherry Tomato BLT Cups  
Cocktail Corn Cake with Spicy Mango Salsa

### ADDITIONAL CHOICES

prices are for 10-12 people

International and Domestic Cheeses with Carr's Crackers, **\$9.99**  
Grissini Breadsticks and Flatbreads  
Fresh Garden Crudité, Ranch Hummus and/or **\$6.99**  
Artichoke-Lemon Dip with Grilled Pita Triangles  
Shrimp Cocktail with Classic Cocktail Sauce **\$11.99**



## reception stations

all prices are per person

Minimum order of 15 people.

### ANTIPASTO DISPLAY

**\$15.99**

Prosciutto di Parma, Soppressata, Italian Salami, Cappelletti, Buffalo Mozzarella, Provolone, Pepperoncini, Tortellini with Roasted Pepper Pesto Salad and an Assortment of Olives, Focaccia and Breadsticks

### VEGETARIAN ANTIPASTO

**\$11.99**

Grilled Zucchini, Squash, Eggplant, Carrots, Red Onions, Marinated Mushrooms, Artichokes, Sun-Dried Tomatoes and Bocconcini with an Assortment of Olives, Focaccia and Breadsticks

### SUSHI STATION

**\$18.99**

Assorted Sushi and Hand Rolls, Pickled Ginger, Wasabi and Soy Sauce

### PASTA STATION

**\$10.99**

#### Choose Two Pastas

Rigatoni, Penne, Cheese Tortellini, Cavatelli, Orecchiette and Farfalle

#### Choose Two Sauces

Marinara, Bolognese, Puttanesca, a la Vodka, Carbonara, Pesto and Sun-Dried Tomato

#### Additions

Italian Sausage

**\$4.59**

Grilled Chicken

**\$4.99**

Shrimp Scampi

**\$5.99**

*Served with Baskets of Garlic Bread, Focaccia Squares and Caesar Salad*

### CARVING STATION

Oven-Roasted Turkey with Sage and Thyme

**\$10.99**

Herb-Marinated Tenderloin of Beef in Red Wine Demi-Glace

**\$15.99**

Chipotle Citrus Marinated Pork Tenderloin

**\$13.99**

*Served with Assorted Dinner Rolls and Breads, Butter Rounds*

\* Chef Required to Carve @ **\$30.00 per Hour**



# refreshments





## refreshments & snacks

minimum of 15 people, priced per person.

<p><b>THE REJUVENATOR</b> Sliced Seasonal Fruit, Assorted Yogurts, Nutri-Grain Bars and Assorted Fruit Smoothies</p>	<b>\$9.99</b>	<p><b>TEA TIME</b> Traditional Finger Sandwiches (Cucumber Dill, Roasted Turkey, Tuna Salad and Roast Beef), Assorted Miniature Scones and Petite Sweet Cakes, Fruit Preserves, Chocolate Chip Macaroons, Starbucks Regular and Decaffeinated Coffee and a Selection of Tazo Teas</p>	<b>\$15.99</b>
<p><b>CHOCOLATE, CHOCOLATE</b> Assorted Fun-Sized Candy Bars, Chocolate Chip Cookies, Brownies, Hot Chocolate and Chocolate-Dipped Strawberries</p>	<b>\$10.99</b>	<p><b>BEVERAGES</b> Energy Drink Assorted 10 oz. Sodas Bottled Water Sparkling Mineral Water Starbucks Regular and Decaffeinated Coffee and Tazo Tea Service Hot Chocolate Fresh Hot Apple Cider Fresh Iced Tea, Lemonade or Fruit Punch</p>	<p><b>\$2.99</b> <b>\$1.89</b> <b>\$1.89</b> <b>\$2.29</b> <b>\$2.59</b> <b>\$1.99</b> <b>\$1.99</b> <b>\$1.49</b></p>
<p><b>THE BALLPARK</b> Popcorn, Super Pretzels, Snack-Size Peanuts, Whole Fruit, Nachos and Cheese, Assorted Beverages and Bottled Water</p>	<b>\$12.99</b>		
<p><b>COFFEE BREAK</b> Starbucks Regular and Decaffeinated Coffee and Tazo Tea Service, Coconut Macaroons, Lemon Bars, Brownie Bars and Raspberry Bars</p>	<b>\$9.99</b>		
<p><b>COFFEE BREAK À LA ITALIANA</b> Starbucks Regular and Decaffeinated Coffee and Tazo Tea Service, Biscotti (Vanilla, Walnut and Anisette), Pignoli Cookies and Regina Cookies</p>	<b>\$8.99</b>		



## additional selections

minimum of 15 people, priced per person.

### SNACKS

Assorted Homemade Cookies	<b>\$1.99</b>
Chocolate Fudge Brownies and Blondies	<b>\$2.99</b>
Cookie and Brownie Platter	<b>\$2.99</b>
Potato Chips	<b>\$1.39</b>
Pretzels	<b>\$1.39</b>
Seasonal Sliced Fruit	<b>\$4.99</b>
Miniature Italian Pastries	<b>\$3.29</b>
Sweet Bars	<b>\$2.99</b>
International and Domestic Cheeses with Carr's Water Crackers	<b>\$6.99</b>
Fresh Garden Crudité, Spinach Dip	<b>\$5.49</b>
Corn Tortilla Chips, Tomato Salsa and Guacamole	<b>\$4.99</b>
Hummus and Pita Chips	<b>\$4.49</b>
Assorted Fun-Size Candy Bars	<b>\$2.29</b>
Premium Cookie Baskets	<b>\$3.99</b>
Snack-Size Dried Fruit	<b>\$3.99</b>
Assorted Coffee Cake	<b>\$2.99</b>
Vitamin Waters	<b>\$2.99</b>
Mini Cupcakes	<b>\$2.59</b>

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Don't see what you'd like? Our talented chefs will be delighted to create special menus for any event in order to accommodate your cuisine preference and budget. Please contact our Catering Manager.

