



**Western New
England College
Catering Menu
2008 - 2009**

Western New England College

Ara mark

Ann Ruete, Catering Director

413 - 782 -1636

Welcome to Aramark Catering at Western New England College

In the pages that follow you will find exceptional cuisine with the promise of upscale presentation, excellent service, and satisfaction.

For your convenience, we have compiled some of our most frequently requested items. These menus may be tailored to your specific occasion or catering needs. Our Management Team is available to customize any menu for you to make your special occasion unique and memorable. Please feel free to contact our office for fresh ideas to create the perfect menu for your event.

Thank you for inviting Western New England Catering to plan your special event. You will surely taste the difference!

Ann Ruete
Catering Manager
Campus Dining Services
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WNEC Catering 2008–2009

Welcome! Thank you for choosing WNEC Catering for your event. The following information is designed to aid you in planning the food services required for your event. Please contact the Catering Department with any questions you may have while creating your menu.

Catering Department Information

Catering Department: 413-782-1636

Location: 2nd Floor of the Campus Center in main kitchen

ARAMARK Foodservices Information

Main Office Phone Number: 413-796-2014, on campus ext 1228

Fax Number: 413-796-2015

Location: 2nd Floor of the Campus Center in the Dining Services Office

Step 1

All room and food reservations must be made through the Event Scheduling System online—<https://app1.wnec.edu/ess/>. The Campus Events Office (ext. 1567) may assist you if you have questions or problems.

Step 2

Please call or stop by the Catering Office to discuss your planned menu. Remember that any menu may be tailored to your specific need or occasion.

The following guidelines will help to ensure the success of your event.

- Minimum catering charge for an event is \$30.00. Any event falling under this amount will be charged the minimum fee.
- All campus events need an account number for billing prior to the event date. Any event over \$500 will also require a purchase order number.
- If a student is booking the event, a faculty member must approve the order and be responsible for supplying the appropriate account number.

Catering Guidelines Continued

- Billing is based on the guaranteed number or actual number of guests served, whichever is greater.
- An estimated number of guests is due when the event is booked. **A guaranteed number is required 5 business days before the event.** If the number is changed last minute, you may be subject to additional charges.
- Plan ahead. Large functions that include waitstaff should be ordered at least two weeks in advance. **All orders need to be placed at least 7 business days in advance.** The scheduling system will not allow events to be booked within 7 days of the event date—this will require the Food Service Office to approve the event.
- All of our food is prepared to order, therefore cancellations may be subject to a service charge.
- All meals include the appropriate serviceware. Additional items such as floral arrangements, ice carvings, etc can be arranged at an additional cost.
- If your event involves a ceremony or speaker, please let us know so the timing of the meal is planned properly.
- **All meals and receptions within this booklet are planned for a maximum of two hours.** Service periods are designed to include the meal and the program. Service hours extended beyond the two hour period may require additional charges.

**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.**

We want to make sure your special event is a success. Please call us or stop by if you have any questions.

**Prices Listed In This Menu Are Effective
September 1, 2008–August 31, 2009**

Refreshments

Java City Coffee Set-up	\$1.69 per person
Assorted Gourmet Teas	\$1.69 per person
Hot Chocolate	\$1.49 per person
Apple Cider (seasonal)	\$1.49 per person
Raspberry Lemonade	\$1.49 per person
Or Sweetened Iced Tea	\$5.75 per pitcher
	\$39.99 for 5 gallons
Fruit Juice	\$1.49 per bottle
	\$5.79 per pitcher
Soft Drinks	\$1.49 per can
Water	\$1.49 per bottle - small
	\$1.69 per bottle - large
	\$2.29 per pitcher
	\$19.99 for 5 gallons

Healthy Options

Individual Yogurt	\$1.79 each
Granola Bars	\$1.29 each
Tossed Salad	\$1.49 per person
Fresh Whole Fruit	\$1.19 per piece
Soup Du Jour	\$1.99 per person

Snacks

Potato Chips	\$1.29 per individual bag
Popcorn Supplies	\$0.99 per person
Peanuts in the Shell	\$6.29 per pound
Snack Mix	\$6.29 per pound
Hard Pretzels	\$4.49 per pound
Nacho Bar	\$2.39 per person
chips, cheese sauce, salsa, olives, sour cream, peppers	
Baked Pretzel Bar	\$2.69 per person
with cheese sauce & mustard	
Ice Cream Novelties	\$1.49 each
Ice Cream Bar	\$3.49 per person
1 flavor of ice cream—vanilla or chocolate	
4 toppings—choose from sprinkles, m&m's, oreo pieces, cherries, strawberries, chocolate sauce, or whipped cream	

Pastries

Danish – cheese and fruit filled	\$1.39 each
Donuts	\$1.39 each
Bagels (includes butter, cream cheese)	\$1.69 each
Muffins (includes butter)	\$1.39 each
Croissants	\$1.69 each
Coffeecake	\$1.39 per slice
Scones	\$1.99 each
Cinnamon Buns	\$2.49 each

Sweet Treats

Home style Cookies (2 per person)	\$1.29 per person
Chocolate Logo Cookies (2 per)	\$1.99 per person
Macaroon Cookies (2 per person)	\$1.79 per person
Fudge Brownies	\$1.29 each
Dessert Bars & Cookie Tray	\$2.69 per person
Dessert Bars	\$1.99 per person
Mini Pastries (3 per person)	\$3.49 per person
Chocolate Covered Strawberries	Market Price
Strawberry Shortcake	\$3.49 per person

Fresh Baked Cakes

Flourless Chocolate Torte (serves 12)	\$24.99
Boston Cream Pie (serves 8)	\$10.29
Cheesecake (serves 12)	\$20.99
Fresh Fruit Pies (serves 8)	\$10.29
10” Round Cake (serves 10 – 12)	\$12.99
Single Layer, ½ Sheet (serves 25)	\$19.99
Single Layer, Full Sheet (serves 50)	\$35.49
Double Layer, Full Sheet (serves 75)	\$69.49

choose from white, chocolate, or marble

Specialty Double Layer, Full Sheet	\$79.99
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fillings available: assorted fruit filling,

chocolate mousse, carrot cake w/cream cheese frosting

****When ordering sheet cakes, please specify inscription & frosting flavor****

Cold Breakfast Buffets (minimum 10 guests)

all prices include paper service

Morning Agenda

\$6.99 per person

Assorted freshly-baked pastries
Seasonal fresh fruit tray
Assorted chilled juices & water
Regular & decaf coffee and tea (Coffee set-up)

Signature Sunrise

\$4.99 per person

Assorted freshly-baked pastries
Assorted chilled juices & water
Coffee set-up

Hot Breakfast Buffets (minimum 10 guests)

all prices include paper service, china is available for \$1.25 more per person
All meals include juice & coffee service

Scrambled Eggs

\$7.49 per person

Bacon or sausage
Homefries
Muffins, bagels, or danish

French Toast, Waffles, or Pancakes

\$8.49 per person

Maple syrup and butter
Bacon or sausage
Homefries

Homemade Quiche

\$9.29 per person

Lorraine, Broccoli, or Mushroom
Seasonal sliced fruit
Homefries
Fresh muffins

Made-To-Order Omelets

\$9.29 per person
(minimum 15 guests)

Homefries
Seasonal sliced fruit
Fresh muffins

Add sliced fresh fruit

\$2.29 per person

Salad Entrées (minimum 10 people per selection)

all salads include bread & butter, a cold beverage, and 2 cookies or 1 brownie

Classic Cobb Salad

\$9.29 per person

Slices of roasted turkey breast, chopped egg, crumbled bleu cheese, crispy bacon, tomato wedges, and avocado slices on baby greens with balsamic vinaigrette.

Chef Salad

\$8.79 per person

Fresh greens topped with julienne strips of ham, turkey, Swiss and cheddar cheese, hard boiled egg, carrots, cucumbers, and tomato wedges. Served with assorted dressings.

Chicken Caesar Salad

\$8.79 per person

Crisp romaine lettuce tossed with homemade garlic croutons and fresh grated parmesan cheese. Served with Caesar dressing on the side.

Barbeques

For parties under 25 people,

a \$50.00 chef charge for 2 hours of service will be added to your bill

Backyard Barbeque

\$8.99 per person

1 Hamburger & 1 Hot Dog per person
Lettuce, Tomato, and Pickles
Garden Salad with 2 dressings
Home style Cookies or Brownies
Assorted Cold Beverages

Garden Burgers (1 per 10 people)
Sliced Cheese
Pasta Salad
Potato Chips

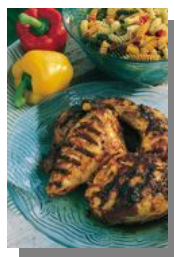


BBQ Chicken Cookout

\$9.99 per person

BBQ Chicken - 1 large or 2 small pieces per person
Garden Burgers (1 per 10 people)
Pasta Salad
Corn on the Cob
Strawberry Shortcake

Garden Salad with 2 dressings
Rolls & Butter
Assorted Cold Beverages



The Mixed Grill

\$14.99 per person

Grilled Strip Steak
Teriyaki or BBQ Chicken
Garden Salad with 2 dressings
Baked Potatoes
Rolls & Butter
Assorted Cold Beverages

Corn on the Cob
Strawberry Shortcake

Buffet Entrées (minimum 12 people)

Want to offer another entrée? Call the catering department for additional entrée prices.

Chicken Cacciatore

Tender chunks of chicken with sautéed peppers, mushrooms, black olives, and onions in a tomato sauce

Plastic = \$10.99 pp China = \$12.99 pp

Specialty Stuffed Chicken Breast

Breast of chicken stuffed with choice of:

Apple, Pear, and Prosciutto

Fire Roasted Tomato, Red Pepper & Feta Cheese

Plastic = \$12.99 pp

China = \$14.99 pp

Chicken Piccata

A refreshing lemon caper sauce delightfully tops a sautéed boneless breast of chicken

Plastic = \$10.99 pp China = \$12.99 pp

Chicken Broccoli Penne

Fresh cooked penne tossed with minced garlic, diced chicken, and steamed broccoli florets. Topped with white wine garlic sauce and grated parmesan cheese

(includes starch & vegetable options)

Plastic = \$10.99 pp China = \$12.99 pp

Tri-Colored Tortellini Crescendo

Fresh cheese tortellini tossed with spinach and sundried tomatoes in an alfredo sauce

Plastic = \$10.29 pp China = \$12.29 pp

Traditional Meat or Garden Vegetable Lasagna

Plastic = \$10.29 pp China = \$12.29 pp

Baked Stuffed Shells

with ricotta cheese and a fresh spinach tomato herb sauce

Plastic = \$10.29 pp China = \$12.29 pp

London Broil

Tender london broil with a mushroom au jus

Plastic = \$12.99 pp China = \$14.99 pp

Pork Normandy

Tender pork loin braised in an apple wine sauce and slow roasted.

Plastic = \$12.99 pp China = \$14.99 pp

Baked Scrod with Nantucket Crumbs

Fresh baked scrod topped with fine cracker crumbs, butter, lemon, and parsley

Plastic or China = Market Price

Continued on next page

Buffet Accompaniments

(please choose one from each category)

All entrees come with fresh bread & butter, cold beverages, and coffee set-up

Salads

Tossed Garden Salad

Baby Spinach Salad

with mushrooms, mandarin oranges, carrots, & honey mustard

Caesar Salad

Fresh Fruit Salad

Starches

Herb Roasted Potatoes

Scallion Whipped Potatoes

Whipped Sweet Potatoes

Rice Pilaf

Wild Long Grain Rice

Vegetables

Green Beans Almandine

Honey Carrot Medallions

Broccoli & Cauliflower Florets

Seasonal Vegetable Medley

Peas & Pearl Onions

Desserts

Strawberry Shortcake

Chocolate Cream Cake

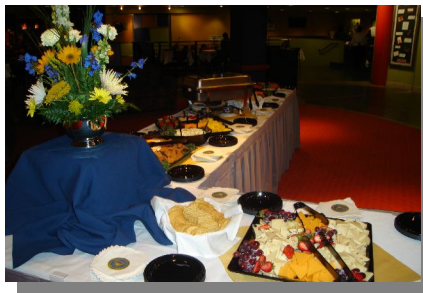
Apple Crisp

Carrot Cake

Chocolate Layer Cake

Cheesecake

Cookies & Brownies



Served Entrees (minimum 10 people)

All prices include salad, fresh bread & butter, dessert, cold beverages, and coffee

Specialty Stuffed Chicken Breast

Breast of chicken stuffed with choice of:

Apple, Pear, and Prosciutto

Fire Roasted Tomato, Red Pepper & Feta Cheese

China = \$16.29 pp

Chicken Marsala

Tender boneless chicken breast with a rich marsala sauce served over bowtie pasta

China = \$15.49 pp

Pecan Crusted Chicken

*A baked boneless breast of chicken lightly breaded with pecans,
then topped with a Dijon horseradish cream sauce*

China = \$15.79 pp

Beef Chez Nous

Roasted sliced beef with a mushroom thyme demi-glaze

China = \$19.49 pp

Prime Rib

Oven roasted prime rib served with au jus and horseradish

China = \$19.99 pp

Slow Roasted Pork Loin

Tender slices of pork loin, cornbread stuffing, and mushroom au vin rouge

China = \$16.49 pp

Pan Seared Pesto Salmon

Pan seared pesto salmon with a roasted tomato beurre blanc sauce

China = Market Price

Baked Stuffed Sole

Fresh sole fillet stuffed with Alaskan crabmeat with a white wine sauce

China = Market Price

Shrimp Provencal

Butterfly shrimp pan seared with shallots, garlic, tomatoes, onions, and brandy

China = \$17.49 pp

Seafood Newburg

Succulent pieces of seafood in a rich newburg sauce, served with white rice

China = \$17.49 pp

Served Entrée

Accompaniments

(please choose one from each category)

Salads

Tossed Green Salad

Caesar Salad

Sliced Seasonal Fruit

Tomato and Fresh Mozzarella with Fresh Basil

Baby Spinach Salad

with mushrooms, mandarin oranges, carrots, & honey mustard

Vegetables

Green Beans with Roasted Peppers

Whole Baby Carrot with Citrus Honey Glaze

Asparagus with Citrus Zest

Seasonal Vegetable Medley

Broccoli Spears with Hollandaise Sauce

Snap Peas, Carrots, & Wild Mushroom Sauté

Green Beans Almandine



Starches

Herb Roasted Potatoes

Baked Potato with Sour Cream & Butter

Scallion Mashed Potatoes

Whipped Sweet Potatoes

Wild Long Grain Rice

Rice Pilaf

Confetti Couscous

Au Gratin Potatoes

Desserts

Carrot Cake

Fresh Fruit Pie

Chocolate Layer Cake

Boston Cream Pie

Cheesecake with Fruit Topping

Marble Cheesecake

Strawberry Shortcake



Bene Pizza

Each pizza serves 4 people

Large Cheese Pizza	\$11.49
Large One Topping	\$12.49
Large Vegetable Pizza	\$14.29
Large Supreme	\$15.99
Additional Toppings	\$1.29 each

Specialty Pizzas

Each pizza serves 4 people, 2 slices each

Classic Hawaiian

Topped with baked ham & pineapple chunks and sprinkled with extra cheese

\$13.49

White Garden Pizza

Sicilian pizza topped with sliced tomatoes, chopped garlic, ricotta and mozzarella cheese

\$14.49

Meat Lover's Pizza

A hearty combinations of ground beef, sausage, and pepperoni

\$13.49

Buffalo Chicken Pizza

Diced chicken tossed with hot buffalo sauce and topped with blue cheese.

\$15.79

BBQ Chicken Pizza

Grilled chicken breast with bbq sauce, red onions, and cheddar cheese with mozzarella cheese

\$14.29

It's Pizza Time

2 slices pizza (cheese, pepperoni, & veggie)

Tossed salad, chips,

1 brownie, and 1 beverage

\$7.29 per person

Cold Hors D'Oeuvres

available for parties of 10 or more

Domestic Cheese & Crackers	\$2.39 per person
Sliced Fresh Fruit	\$2.29 per person
Cheese and Fruit Platter	\$2.49 per person
Vegetable Platter with Dip	\$2.19 per person

available for parties of 15 or more

Hummus and Pita Chips	\$1.69 per person
Tortilla Chips and Salsa	\$1.79 per person
Spinach Dip with Pumpnickel Bread	\$1.79 per person
Tomato Coulis Bruschetta (2 pcs)	\$1.99 per person
Finger Sandwiches (ham, egg, tuna salad) (2 pcs)	\$1.99 per person
Deviled Eggs (2 pcs)	\$1.49 per person
Fresh Fruit Skewers (3 pcs)	\$2.79 per person
Gulf Shrimp Cocktail (3 pcs)	Market Price
Fiesta Tex-Mex 8 Layer Dip	\$4.69 per person



Hot Hors D'Oeuvres (available for parties of 15 or more)

Spanikopita (4 pcs)	\$5.29 per person
Herb Stuffed Mushrooms (3 pcs)	\$5.29 per person
Mushroom En Crouete (3pcs)	\$5.49 per person
Mozzarella Sticks with Marinara Sauce (4 pcs)	\$4.49 per person
Vegetable Quesadillas (4 pcs)	\$5.29 per person
Buffalo Wings with Celery and Bleu Cheese (4 pcs)	\$5.49 per person
Beef Hibachi Skewers (3 pcs)	\$5.49 per person
Smoked Chicken Quesadilla (3 pcs)	\$5.49 per person
Chicken Strips with sauce (4 pcs)	\$5.49 per person
Sesame Chicken with Sweet & Sour Sauce (4 pcs)	\$5.49 per person
Chicken & Mango Satchel (3 pcs)	\$5.49 per person
Coconut Shrimp with Apricot Plum Sauce (3 pcs)	\$5.49 per person

*****Please Note: All Prices Are For a 2 Hour Event Service,
Any Parties Lasting Longer Will Be Charged An Additional Fee*****



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