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PRESIDENTIAL CATERING
2008 - 2009



WESTERN
NEW ENGLAND
COLLEGE

ARAMARK
Campus Dining Services

Ann Ruete
Catering Manager
413-782-1636



Welcome

Classic Fare Catering at Western New England College is committed to creating a memorable event for you and your guests. It is my pleasure to introduce the Presidential Catering Menu, designed to bring you the best that we have to offer.

Please take a few minutes to browse the new offerings and take into consideration your next event. If you still don't see what you are looking for, feel free to contact me directly and we can create a menu to please everyone.

Everyone on our staff is committed to providing your group with the highest quality food and service. We look forward to helping you plan an exceptional event!

Ann Ruete
Catering Director
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Entrée Accompaniments

Our new entrees deserve a new look—please use the items below as a guide to help jazz up your next event.

First Course

Pan Seared Scallops with a Sun-dried Tomato Buerre Blanc over Wilted Spinach

Baby Hearts of Romaine with Roquefort Cheese, Croutons, Orange Tomatoes, and Roasted Pecans

Fresh Tomatoes and Mozzarella Slices with Basil Leaves and Balsamic Reduction

Tri-Colored Tortellini with Basil Walnut Pesto, Tomatoes, Scallions, and Broccoli Florets

Garden Salad with Gorgonzola Vinaigrette

Side Dishes

Lemon Artichoke Risotto

Truffle Mashed Potatoes

Roasted Red Potatoes with Rosemary

Roasted Baby Carrots

Couscous with Roasted Cherry Tomatoes

Desserts

Lemon Mousse Parfaits

Tiramisu

Chocolate Bread Pudding with Bourbon Sauce

Chocolate Mousse Cheesecake

Please Contact the Catering Office For Our Seasonal Selection of Desserts



Buffet Delicacies

We are proud to offer Buffet Delicacies, a variety of buffet entrees a step above the daily selection. Minimum 10 people per selection.

All meals are accompanied by first course, 2 side dishes, bread & butter, dessert, drinks, and coffee service.

Tequila Lime Chicken

Grilled chicken breast drizzled with a tequila lime sauce

Asian Stir-fry

Crisp vegetables stir-fried with beef, shrimp, and fresh scallops

Lobster Penne

Succulent lobster meat in a rich cream sauce atop penne pasta

Crazy Alfredo

Sautéed chicken and sausage in a rich spicy alfredo sauce over bowtie pasta

Shrimp Louisiana

Spicy bbq shrimp served over white rice

Roast Sirloin

Oven roasted sirloin served with a gorgonzola cream sauce



Hors D'oeuvres

All Hors D'oeuvres are designed to be passed items and are priced for a 2 hour reception. Minimum 10pp per item.

Crudit  Shooter

2 pieces per person

Smoked Salmon Mousse Bouch e

3 pieces per person

Peking Duck Spring Roll

2 pieces per person

Asparagus Tenderloin Spear

3 pieces per person

Cucumber Shrimp Cup

3 pieces per person

Smoked Salmon Display

with chopped eggs, diced onions, capers, & pumpernickel bread

Chef Attended Stations

Minimum 25 people per station

Maryland Crab Cakes with Aioli

Scampi Station

shrimp and scallop scampi prepared to order

Roast Prime Rib Carved To Order

Served with au jus and bernaise sauce

Contact catering office for add-on accompaniments to make a full meal



Lighter Fare

The Lighter Fare is designed to offer you the option to entertain your guests while enjoying a delicious, yet lighter meal. Minimum 10 people per selection.

All meals are accompanied by bread & butter, dessert, drinks, and coffee service.

Lobster Corn Chowder

A creamy corn chowder with sautéed lobster chunks and served with a fresh mixed greens salad
“A New England Favorite”

Tenderloin Salad

Thinly sliced tenderloin fanned on a bed of mesculine greens with seasonal grilled vegetables and herb roasted potatoes

Chilled Salmon Salad

Chilled poached salmon with a cucumber dill sauce and accompanied by a green bean and roasted tomato salad

Chicken Caesar Salad

Traditional Caesar salad topped with grilled chicken breast strips

Shrimp Salad

Fresh shrimp and baby asparagus skewered & grilled with a citrus herb marinade. Served on watercress with red & yellow grape tomatoes



The Main Dish

The Main Dish offers you an upscale menu to entertain your guests while trying new entrees to the Western New England College Catering Menu. Minimum 10 people per selection.

All meals are accompanied by first course, 2 side dishes, bread & butter, dessert, drinks, and coffee service..

Grilled Chicken

Grilled chicken breast drizzled with an artichoke and roasted red pepper sauce

Veal Oscar

A seasoned chicken or veal breast topped with crab meat, steamed asparagus spears and hollandaise sauce

Peppercorn Tenderloin

Peppercorn encrusted tenderloin cooked to perfection, accompanied by a wild mushroom demi-glace

Citrus Salmon

A tangy citrus bbq sauce adorns poached salmon on a bed of baby spinach leaves

Grilled Eggplant Casserole

Puff pastry shell filled with grilled eggplant and topped with fresh tomatoes and fontina cheese

Tomato Shallot Seabass

Ocean fresh seabass with a rich tomato shallot sauce