



*Presidential  
Catering*

## **EXQUISITE DINING ON YOUR CAMPUS...**

From Old World tastes to cutting edge trends, every event will be made a memorable one by our creative culinary team.

When catering any affair, it must be perfect the first time.  
There is no second chance.

Our catering consultants work closely with you and our Chef, making the planning process a pleasurable and efficient experience.

Please review our collection of Presidential Catering signature items. These are just the beginning; consider them a point of departure as we develop a fresh, exciting menu that is uniquely yours.

All pricing will be negotiated at the time of the event order and will be based on each specific function.

Count on us to orchestrate the dozens of personal touches that make the difference you and your guests will appreciate... from planning the perfect menu through serving the event, all with flawless attention to detail. You'll find our staff gracious, professional, and attentive. Whether you need a unique table setting, an unforgettable dessert, or a completely customized menu, no request is too large... or too small. It's all a part of making sure that your dining experience is worth raving about.

We pay close and continual attention to all of the ingredients important to a successful event. Our catering consultants serve as a single point of contact for our full range of services, making life easier for you and ensuring smooth communication from the first phone call to the finishing touches.

**...CREATING MEMORIES,  
NO MATTER WHAT THE OCCASION.**

# Breakfast

## BREAKFAST BUFFET

### Omelets Made to Order

Choose from Portobello Mushrooms, Prosciutto, Asparagus, Shrimp, Scallions, Feta Cheese, Black Diamond Cheddar Cheese, Gruyere Cheese, Roma Tomatoes, Tri-Color Holland Peppers, Artichoke Hearts, Bacon, Sausage and Mushrooms

New Red Potto Home Fries

Homemade Cinnamon Bread French Toast

Fresh Fruit

Assorted Fresh Sweet Breads and Mini Danish

Orange Juice and Tomato Juice

Java City Coffee and a Selection of Tazo Teas

## BRUNCH BUFFET

### Eggs Benedict

Fresh Poached Eggs served over a choice of English muffin or Croissant, with choice of Lobster, Prosciutto, or House-Smoked Turkey Breast. Finished with either Traditional Hollandaise or Goat Cheese Tomato Hollandaise

Grilled Turkey Sausage

Yukon Gold Hash Brown Potato

Chicken Strips with Artichoke Hearts in White Wine Sauce served over Puff Pastry

Mixed Berry Bowl with Grand Marnier Syrup

Blueberry Buckle

Bagels with Cream Cheese, Lox Cream Cheese,

Vegetable Cream Cheese

Orange Juice and Cranberry Juice

Java City Coffee and a Selection of Tazo Teas

# Receptions

## Reception Packages

### GOURMET RECEPTION

Choose 2 selections from Classic and 1 selection from Trendz & Gourmet Level

### DELUXE RECEPTION

Choose 3 selections from Classic and 2 selections from Trendz

### CLASSIC RECEPTION

Choose 3 selections from Classic

## Reception Stations

### MEDITERRANEAN ANTIPASTO

Antipasto includes Provolone, Buffalo Mozzarella, Olives, Pepperoncini, Marinated Mushrooms, Artichoke Hearts, Salami Coronets & sliced Capicola served with Crusty Breads & Gourmet Crackers

### HARVESTED VEGETABLE CRUDITES

With pita points & Hummus Dip

### GRILLED FLANK STEAK WITH ASIAN INFLUENCES

Moo Shu Pancakes, Oriental Vegetables, Mushrooms, Hoisin & Plum Sauce

### THE CARVERY

Choose from herb crusted beef tenderloin served with fresh baked rolls, crispy fried onions, horseradish sauce, beef au jus & Dijon mustard

OR

Whole roasted turkey served with fresh baked rolls, cranberry chutney & Dijon mustard

### CHEESE DISPLAY

Assorted cheeses, fruit garnish, French round breads, gourmet crackers & whole grain mustard

### CRAB AND ARTICHOKE

Dip with garlic pita points and French bread croutons

### DELECTABLE DESSERTS

Assorted mini tarts, cookies and petit fours

## Hors D'Oeuvres/Receptions

### GOURMET

*(per dozen)*

Jumbo Shrimp with Cocktail and Remoulade Sauce  
Bacon Wrapped Shrimp  
Prosciutto Wrapped Asparagus Spears  
Bite Size Beef Wellingtons  
Beef Tenderloin Canapés  
Couscous-Stuffed Cherry Tomatoes

### TRENDZ

*(per dozen)*

Scallion Ham Dijon  
Crab Stuffed Mushroom Caps  
Cream Cheese and Bacon Stuffed Mushrooms  
Chicken Cordon Bleu Puff Pastries  
Toasted Ravioli with Marinara  
Beef Skewers ▪ Sesame Chicken Skewers  
Rumaki  
Brie and Orange Chutney Purses  
Tomato and Mozzarella on a Baguette  
Brandied Mushroom Tapanade  
Chocolate Covered Strawberries

### CLASSIC

*(per dozen)*

Bacon Wrapped Water Chestnuts  
Mini Egg Rolls with Sweet & Sour Sauce  
Spanakopita  
Meatballs (Swedish, BBQ or Sweet & Sour)  
Miniature Quiche Lorraine  
Spinach Stuffed Mushrooms  
Cherry Tomatoes Stuffed with Herb Boursin Cheese  
Buffalo Wings with Celery and Bleu Cheese  
Egg Plant Tapanade  
Petit Fours

## Luncheons

### BISTRO LUNCH

Tender slices of chicken on a sour dough roll with a sweet chili sauce topped with fresh spinach and sliced tomatoes.

OR

Spicy honey mustard, tender turkey, grilled asparagus and brie cheese tucked in a French baguette.

Accompanied by baby red dill potato salad, season cut fruit and a chocolate dipped blonde brownie.

### SALAD GARDEN

Gourmet chef salad with mini croissants, served with ranch, French or Italian dressings.

### TEX-MEX SALAD BAR

Create your own salad and nachos. Tossed greens, tortilla chips, crispy flour tortilla shells, grilled steak and chicken, black beans, diced tomatoes, jalapeno peppers, shredded cheddar cheese, fiesta ranch dressing and guacamole.  
Pecan ice cream balls with hot fudge, whip cream and cherries.

### ITALIANO

Italian mixed salad, parmesan herb breadstick, sauteed vegetable blend (green beans, zucchini, yellow squash, roasted roma tomatoes and almond slivers), stuffed chicken breast, spinach lasagna alfredo, and cheesecake.

### CLASSIC GRILLED CHICKEN CAESAR SALAD

Crisp Romaine and red leaf lettuce accompanied by fresh grated parmesan cheese, tomato wedges, homemade croutons and creamy Caesar dressing.  
Assorted breads and whipped butter, and carrot cake with cream cheese frosting.

### HERB CRUSTED BEEF TENDERLOIN SALAD

Fresh spinach & spring mix accompanied by tomato wedges, blue cheese crumbles, red onion, asparagus spears, homemade croutons served with spicy mustard vinaigrette dressing. Delicate crescent rolls and whipped butter.  
White chocolate mousse parfait with raspberry sauce.

### SAUTEED SEAFOOD SALAD

Boston and red leaf lettuce, accompanied by fresh sliced mushrooms, red onion, shredded Asiago cheese, roasted red pepper, sauteed shrimp, scallops & crab served with a balsamic vinaigrette dressing. Croissants with whipped butter, and lemon cheesecake.

**All Luncheons served with your choice of assorted soft drinks, coffee, teas and water.**

# Classics

## Classic

### SALADS

*CHOICE OF ONE*

#### HOUSE SALAD

Crisp mixed greens garnished with red cabbage, carrots, red onions, tomato and croutons. Choice of ranch, honey French or Italian

#### CALIFORNIA SALAD

Boston and red leaf lettuce tossed with fresh strawberries, mandarin oranges, red onions, toasted almonds and served with honey French dressing

#### SPINACH SALAD

Crisp spinach garnished with fresh egg crumbles, red onion, bacon, croutons and poppy seed dressing

*ASSORTED DINNER ROLLS AND WHIPPED BUTTER ROSETTES*

### ENTREES

*CHOICE OF ONE*

#### SLICED BEEF WITH BORDELAISE SAUCE

Slow roasted top round of beef thinly sliced & served with a bordelaise sauce

#### CHICKEN BREAST ITALIANO

Boneless chicken breast sauteed with garlic and rosemary; topped with Parmesan herb roasted Roma tomatoes and a light cream sauce

#### ROAST PORK WITH COUNTRY WALNUT STUFFING

Slow roasted pork tenderloin with country walnut stuffing

#### ORANGE ROUGHY

Fillet topped with our special lemon pepper topping and white wine

#### PENNE BRIGANTE

Penne pasta sauteed with onion, garlic, and diced tomatoes finished with a cream cheese sauce

# Elegant Expressions

## Elegant Expressions

### SIDES

*CHOICE OF ONE*

#### DUCHESS POTATOES

Creamy whipped garlic potatoes, baked to a golden brown

#### CRISP ROASTED RED POTATOES

Red potatoes roasted with onion and thyme until golden brown & crisp

#### PARMESAN ORZO

#### MATCHSTICK CARROTS WITH FRESH DILL

#### ZUCCHINI PEPPER SKILLET

Zucchini, onion, green pepper, and tomatoes seasoned with salt, pepper, garlic and sauteed in olive oil

#### ASPARAGUS MEDLEY OF VEGETABLES

Asparagus, red pepper and zucchini seasoned with garlic

### DESSERTS

*CHOICE OF ONE*

#### TRIPLE CHOCOLATE TERRINE WITH RASPBERRY SAUCE

Creamy layered dark, milk and white chocolate served with raspberry sauce

#### BREAD PUDDING WITH RAISIN RUM SAUCE

#### CREAM BRULÉE

**All selections include coffee, ice tea,  
assorted hot teas and ice water**

# Elegant Expressions

## Elegant Expressions

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### SALADS

*CHOICE OF ONE*

#### CAESAR SALAD

Romaine and red leaf lettuce, red onion and homemade croutons, served with creamy Caesar dressing and garnished with a crispy parmesan wedge

#### SPINACH PEAR SALAD

Crispy spinach topped with fresh pears, bacon, bleu cheese and toasted walnuts. Served with champagne vinaigrette dressing

#### GOURMET MEDLEY OF GREENS

Spring mixed greens tossed with charboiled portabella mushrooms, roasted red pepper and spicy mustard vinaigrette

*MINIATURE CROISSANTS, FRENCH BAGUETTE & WHIPPED BUTTER ROSETTES*

### ENTREES

*CHOICE OF ONE*

#### HERB CRUSTED BEEF TENDERLOIN WITH BLACKBERRY PORT WINE SAUCE

Roasted beef tenderloin sliced & served with a sweet blackberry port wine sauce

#### TERIYAKI GINGER SALMON

A savory teriyaki ginger glaze enhances the flavor of this tender salmon fillet

#### ROAST PORK WITH ROBERT SAUCE

Lean cut pork loin drizzled with a flavorful combination of au jus, peppercorns and Dijon

#### CHICKEN MARSALA

Boneless chicken breast sauteed with fresh mushrooms topped with a creamy Marsala sauce

#### VEAL SCALOPPINI

Boneless veal cutlet sauteed with butter, garlic and fresh mushrooms, drizzled with a light lemon & caper sauce

#### GRILLED EGGPLANT STEAK

With roasted red peppers, tofu & black olives

# Classics

## Classic

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### SIDES

*CHOICE OF ONE*

#### GARDEN RICE PILAF

#### GARLIC CHEDDAR MASHED POTATOES

Creamy whipped potatoes loaded with Wisconsin cheddar cheese and garlic

#### CALIFORNIA BLEND

A fresh blend of baby carrots, broccoli and cauliflower sauteed in garlic and butter

#### ITALIAN STYLE VEGETABLES

Italian green beans, zucchini, and yellow squash with our special roasted Roma herb tomatoes sauteed together

#### GREEN BEAN ALMANDINE

### DESSERT

*CHOICE OF ONE*

#### APPLE CRISP WITH VANILLA ICE CREAM

#### BLACK FOREST CAKE

Chocolate cake topped with cherries and drizzled with hot fudge

#### COCONUT CREAM CAKE

White cake split and filled with Bavarian cream, frosted with cream cheese frosting and toasted coconut

**All selections include coffee, ice tea,  
assorted hot teas and ice water**

## Trendz

## SALADS

CHOICE OF ONE

## RASPBERRY ALMOND SALAD

Boston and red leaf lettuce garnished with red onion,  
toasted almonds and raspberry dressing

## GOURMET GREENS WITH ALFALFA SPROUTS

Romaine, spinach and red leaf lettuce  
tossed with fresh grated Parmesan cheese and  
homemade croutons served with honey French dressing

*CRISPY ITALIAN BREAD, CRUSTY ROLLS & WHIPPED BUTTER ROSETTES*

## ENTREES

CHOICE OF ONE

## BONELESS CHICKEN BREAST IN WHITE WINE SAUCE

Boneless chicken breast sauteed with fresh mushrooms  
and topped with a white wine sauce

## LONDON BROIL WITH COGNAC CREAM SAUCE

Marinated flank steak char-broiled to perfection  
and served with a cognac cream sauce

## ORANGE GLAZED ALMOND PORK

Sliced pork loin topped with orange sauce  
and garnished with toasted almonds

## STUFFED FLOUNDER WITH CREAMY DILL SAUCE

Crab stuffing rolled inside fresh flounder fillets  
topped with creamy dill sauce

## RATATOUILLE

Fresh mixture of eggplant, tomatoes, zucchini and onion  
braised in vegetable oil

## Trendz

## SIDES

CHOICE OF ONE

## WILD RICE PILAF

## GARLIC BUTTERED BABY RED POTATOES

## POTATO ONION FRITTATA

Shredded red potatoes mixed with onion and egg,  
sauteed till golden brown on outside & tender in middle

## PEAS &amp; PEARL ONIONS

## BROCCOLI &amp; RED PEPPER STIR-FRY

## CANDIED WHOLE BABY CARROTS

## DESSERT

CHOICE OF ONE

## NEW YORK STYLE CHEESECAKE

Lemon, Raspberry Swirl, Chocolate Brownie,  
Plain w/ Fresh Fruit (when in season), Eggnog, Grasshopper

## PECAN BALLS WITH WARM CARAMEL SAUCE

Vanilla ice cream rolled in our special sugar fried pecans  
and served with rich caramel sauce

## CARROT CAKE WITH CREAM CHEESE FROSTING

**All selections include coffee, ice tea,  
assorted hot teas and ice water**