



Brandeis University

Catering



Social Event Guide

Social Event Guidelines

Brandeis University Catering provides all food and beverage services on campus at Brandeis University in Waltham, Massachusetts. The following social events catering guide offers an eclectic mix of culinary delights. Your special event is important to us, so please feel free to contact us for any special arrangements or items you may not find in this guide. It is our goal to exceed your expectations and we are always available to create a menu tailored to your specific needs.

Event Planning

To plan your social event, contact the Conference and Events Office between 9 AM and 5 PM, Monday through Friday at 781-736-4300. Our team of Catering professionals is on hand to create a customized menu to meet the individual needs of your group as well as suggest an array of appropriate accompaniments.

Exceptional Enhancements

Linen

A wide selection of colored napkins and table linens are available to enhance your event at no extra charge. Samples of linen are available upon request and are priced according to your needs. Floor length linen is available in a wide array of colors, patterns and textures to enhance the look and feel of your special event. While prices may vary according to the chosen style, we offer solid colors at \$22.00 per round table. Should you decide to provide your own linen, a \$5.00 handling fee per linen will be assessed.

White skirting for food and beverage tables, gift and place card tables, cake and challah tables and a DJ table are included in the cost of your event. Additional white skirting is available for \$32.00 per table.

China

Events held in The Hassenfeld Conference Center and the Faculty Club are inclusive of house china, glassware and flatware for up to 300 guests. In addition, we are pleased to offer a wide variety of china, flatware and glassware patterns that we would be happy to coordinate renting for your event. Samples are available upon request and are priced according to your needs.

Floral and Plant Arrangements

Whether planning an intimate setting where floral centerpieces are needed or elaborately themed events such as tropical paradise, Brandeis Catering is here to assist you with the details. Our top-notch local purveyors can deliver anything from flowers in bud vases to a roomful of palm trees. Votive candles are also available for an additional fee.

Kosher Catering

Whether you require a single meal for a kosher guest or a full service event, we are able to fulfill all of your Kosher catering needs. In order to keep with the highest level of Kashruth, Kosher hot meals and china service is only offered in the Hassenfeld Conference Center. Please see the Kosher section of this guide for cold alternate Kosher options in the Faculty Club, or reference our Kosher Social Events Catering Menu for events in the Hassenfeld Conference Center. All Kosher alternates requested for the Faculty Club will be served on upscale plastic ware.

Cake Cutting

We will gladly cut and serve cakes provided by an outside vendor at no additional cost.

Liquor

Brandeis University holds the appropriate licensing to serve all alcohol on campus. In order to maintain this license 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. Brandeis University Catering will determine the appropriate number of bartenders to service your event.

Rental Fees

Please ask your event coordinator about our current rental fees. Social Events are contracted for five hours; one hour for cocktails and hors d'oeuvres followed by dinner and dancing for four hours. For cocktail receptions only, there is a four hour maximum. For events beyond the contracted time, overtime and labor charges will be applied based on your event end time. Wait staff fees are not included in the rental fees.

Billing

Billing for all events must be made in accordance with University policies. All deposits are NON-REFUNDABLE. The rental fee serves as the first deposit and must be received within two weeks of reserving the space. The next deposit of \$3000.00 must be received with the completed signed contract within two weeks after receipt of the contract. The remaining per person cost plus 15% administration fee, 5% Massachusetts Meal Tax and the estimated bar bill must be received upon submission of the guarantee, five working days prior to the event. After your event, you will be billed the remaining beverage costs and any excess charges. Prices in this booklet are subject to change. Menu prices are guaranteed nine months prior to the event. All served events requesting multiple entrée options for their guests, not including vegetarian option, will be charged a \$2.50 fee per person, per entrée.

Guarantees

Brandeis University requires the exact number of guests and the number of tables needed by noon, five working days prior to the event. If your guest count increases or you make changes to an existing menu less than five (5) business days in advance of your event, late fees will be applied to your bill. Your final invoice will be based on the guaranteed guest count number 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 up to the time of cancellation.

Service

Wait staff are included in the Package Price for a five hour service period. Extended event, setup and/or breakdown requirements will be billed for wait staff at \$25.00 per hour, per staff member.

Bartenders are required for all events featuring a bar and are billed an additional \$175.00 for a five hour service period. Additional service hours are billed at \$30.00 per hour, per staff member.

To ensure the smooth running of your event, appropriate staffing is arranged by the catering department. Our general guidelines for staffing are as follows:

Full Open Bar - 1 Bartender per 75 guests

Butler Passed Hors D'oeuvres - 1 Wait Staff per 30 guests

Your event specialist may offer suggestions based on your specific event and clientele.

Floor Plans

The Faculty Club Dining Room will accommodate 140 guests with a dance floor. The Sherman Function Room in the Hassenfeld Conference Center will accommodate 200 guests with a dance floor. A floor plan indicating the number of guests to be seated at each table is required at least three working days prior to the event.

Accommodations

For your out-of-town guests, we have limited affordable overnight accommodations available adjacent to our Faculty Club. Please contact Conference and Events Services for availability.

Parking

Free and ample parking is available to all guests, on an unreserved basis, in University parking areas.

Handicap Access

The Faculty Club is accessible by stair lift for anyone requiring assistance. Please notify us ahead of time if the stair lift will be needed for your event.

Weather Cancellation Policy

As a residential campus, Brandeis University remains open; however, should the governor of Massachusetts declare a "State of Weather Related Emergency" your event will be canceled. If you choose to reschedule, it will be at a time convenient for both parties and subject to space availability. However, if rescheduling is not an option a full refund will be issued.

Personal Property

Brandeis University Catering cannot accept any responsibility for property, clothing or equipment.

Display and Exhibit

Materials may not be attached to walls or ceilings. The client assumes responsibility for extra cleaning or repair fees incurred from misuse or damage to University facilities. Smoke machines, Mylar strips, confetti, gum and jellybeans are prohibited.

Vendors

Sandwich plates or entrées are available for all vendors at an additional cost. Please ask your Event Coordinator for more information.

Miscellaneous

For the safety and well-being of our clients and guests, food and beverage are not permitted to leave the premises of a catered event. In the rare case there is remaining food, all efforts are made by the catering department to donate the food to a local reputable charity.

Event Packages

Plated Dinner Packages

The following Plated Dinner Packages are inclusive of your choice of Two Cold Stationary Hors D'oeuvres for your Cocktail Reception and a Salad, Entrée and Dessert Course for your Affair.
All Packages include Freshly Baked Rolls and Sweet Whipped Butter, Java City Regular and Decaffeinated Coffee and Bewley's Herbal Teas.

❧ Cold Stationary Hors D'oeuvres ❧

Please Select Two

Mediterranean Platter

Hummus, Baba Ghanoush and Tabbouleh with Toasted Pita Points
Accompanied by Stuffed Grape Leaves, Spiced Kalamata Olives, Dates and Spiced Nut Garni

Domestic Cheese and Fruit Mosaic

Served with an Assortment of Crackers, Bread Sticks and Focaccia Points

Vegetable Antipasto Platter

With Roasted Vegetables, Eggplant Caponata, Rosemary White Bean Spread,
Sliced Cheeses, Marinated Artichokes and Olives served with Italian Breads and Crostini

Fresh Vegetable Crudités

Seasonal Vegetables Accompanied by a Creamy Cucumber Dill Dip

Baked Brie en Croute

Accompanied by Cranberry Chutney, Fruit Garni and Flatbread Crackers

❧ Salad Selections ❧

Please Select One

Endive, Watercress and Frisée

With Grilled Fennel, Pear, Roasted Pistachios and Dried Cranberries
Finished with a White Balsamic Emulsion

Pear, Chicory and Stilton Cheese Salad with Toasted Pinenuts

Lightly Dressed with a Peppery White Balsamic Vinaigrette

Hearty New England Greens

With Oven Roasted Yellow Tomato, Black Olives and a Garlic Crouton
Dressed with a Roasted Shallot Vinaigrette

Baby Spinach Salad with Crumbled Maytag Blue Cheese

With a Modena Balsamic Drizzle

Traditional Caesar Salad

Crisp Romaine with Garlic Croutons, Parmigiano Reggiano and Classic Caesar Dressing

Mesclun Greens Salad

With English Cucumber, Roma Tomatoes and Sweet Vidalia Onion
Finished with a Balsamic Vinaigrette

Arugula and Field Greens Salad

With Roasted Red Peppers and Sunflower Seeds
Dressed with Sweet Poppyseed Dressing

❧ Entrée Selections ❧

Please Select One

All Entrées are served with your choice of Two Accompaniments

Beef

Roasted Beef Tenderloin with Garlicky Braised Greens

Presented with a Seasonal Wild Mushroom Veal Demi-Glace

Twin Medallions of Beef

Seared with a Dijon Cracked Black Pepper Crust and a Brandied Veal Demi Glace

Grilled Beef Tenderloin Filet

With Choice of Sauce

Béarnaise

Demi-Glace

Rosemary Jus

Wild Mushroom and Madeira Wine

\$52.50



Chicken

Herb Encrusted Pan Seared Statler Chicken Breast

Roulade of Chicken and Red Pepper Florentine

With a Sauce Sharon

Rosemary and Honey Glazed Ginger Chicken

Pan Seared Chicken Breast

Stuffed with a Wild Mushroom and Roasted Garlic Stuffing
Finished with a Pinot Noir Velouté

Rotisserie Roasted Half Chicken

Served with a Mélange of White Beans, Sun-Dried Tomatoes,
Roasted Corn and Spinach

\$45.50

Fish

Pan Seared West Coast Grilled Salmon Filet

Topped with English Cucumber, Roma Tomato and Sweet Vidalia Onion

Sesame Ginger Salmon

Drizzled with a Fresh Ginger Ponzu Sauce
Served over Garlic Braised Greens

Sole Florentine

Baked Filet of Sole Filled with Layers of Baby Spinach and Sun-Dried Tomato Pesto
Topped with a Roasted Red Pepper Cream

\$47.50

Panko Encrusted Red Snapper

Finished with a Pink Peppercorn and Lemon Beurre Blanc

Grilled Mahi-Mahi

Charbroiled and Topped with a South Western Style Citrus Salsa

market price



Vegetarian

Grilled Vegetable Lasagna

Charbroiled Zucchini, Summer Squash, Peppers, Eggplant and Mushrooms
Rolled in Lasagna and Wrapped in Mozzarella
Choose Vine Ripened Tomato Marinara or Creamy Alfredo

Asian Vegetable Stir-Fry

Wok-Sautéed Ginger Teriyaki Tofu with Sugar Snap Peas,
Chinese Cabbage, Julienne Red Peppers, Baby Corn and Bamboo Shoots

Tomato-Pesto Gnocchi Primavera

Tender Potato Gnocchi gently Tossed with Roasted Garden Vegetables and
Lightly Dressed with a Sundried Tomato-Pesto Cream Sauce

Three Cheese and Wild Mushroom Polenta

Served with a Mélange of Grilled Italian Vegetables, Sautéed Arugula and Spinach
Finished with a Brunoise of Stoplight Peppers

\$39.50

❧ Accompaniments ❧

Vegetables

Please Select One

Grilled Asparagus

Oven Roasted Haricots Verts

Sautéed Seasonal Squash

Sautéed Snow Peas with Charred Red Pepper

Garlicky Sautéed Spinach

Braised Warm Beet Salad

Blanched Broccoli Crowns

Starches

Please Select One

Herbed Basmati Rice

Oven Roasted Mixed Potatoes

Lemon Risotto

Long Grain and Wild Rice with Dried Fruits

Caramelized Onion Mashed Potatoes

Yukon Gold Mashed Potatoes with Bleu Cheese

❧ Dessert Selections ❧

Please Select One

Flourless Chocolate Bourbon Torte

Flourless Bourbon Torte with a Layer of Dark Chocolate Ganache
Enrobed with Milk Chocolate served with Fresh Berries and Crème Anglaise

Seasonal Fresh Fruit Tart

With Chantilly Cream and Fresh Berry Garni

Champagne Flute of Fresh Berries and Sauce Zabaglione

Crème Brûlée

With Chantilly Cream and Fresh Berry Garni

Chocolate Mousse

Finished with Whipped Cream and Fresh Strawberry Garni

Choice of Raspberry or Lemon Sorbet

Topped with a Chocolate Praline Cookie

Tiramisu

Espresso Soaked Lady Fingers with Layered Mascarpone

New York Style Cheesecake

Topped with a House Made Strawberry Compote

Baker's Choice Dessert Sampler

A Variety of Freshly Baked Mini Pastries, Cakes, Pies or Custards
Prepared in our Campus Bakery served to your table Family Style with Fresh Fruit Garni

Buffet Dinner Packages

The following Buffet Dinner Packages are inclusive of your choice of Two Cold Stationary Hors D'oeuvres for your Cocktail Reception, a Buffet consisting of your choice of Two Salads, Two Entrées, and Two Accompaniments and a Dessert Selection served to your table. All Packages include Freshly Baked Rolls and Sweet Whipped Butter, Java City Regular and Decaffeinated Coffee and Bewley's Herbal Teas.

❧ Cold Stationary Hors D'oeuvres ❧

Please Select Two

Mediterranean Platter

Hummus, Baba Ghanoush and Tabbouleh with Toasted Pita Points
Accompanied by Stuffed Grape Leaves, Spiced Kalamata Olives, Dates and Spiced Nut Garni

Domestic Cheese and Fruit Mosaic

Served with an Assortment of Crackers, Bread Sticks and Focaccia Points

Vegetable Antipasto Platter

With Roasted Vegetables, Eggplant Caponata, Rosemary White Bean Spread, Sliced Cheeses, Marinated Artichokes and Olives served with Italian Breads and Crostini

Fresh Vegetable Crudités

Seasonal Vegetables Accompanied by a Creamy Cucumber Dill Dip

Baked Brie en Croute

Accompanied by Cranberry Chutney, Fruit Garni and Flatbread Crackers

❧ Salad Selections ❧

Please Select Two

Traditional Caesar Salad

Crisp Romaine with Garlic Croutons, Parmigiano Reggiano and Classic Caesar Dressing

Mesclun Greens Salad

With English Cucumber, Roma Tomatoes and Sweet Vidalia Onion
Finished with a Balsamic Vinaigrette

Beet Salad

Mixed Golden and Red Beet Salad with Roasted Green Beans
Lightly Dressed with an Orange Balsamic Vinaigrette

Hearty New England Greens

With Oven Roasted Yellow Tomato, Black Olives and a Garlic Crouton
Dressed with a Roasted Shallot Vinaigrette

Baby Spinach Salad with Crumbled Maytag Blue Cheese

With a Modena Balsamic Drizzle

❧ Entrée Selections ❧

Please Select Two
Entrée price will be determined by the more expensive item

Sliced Roast Tenderloin of Beef

Finished with a Sauce Bordelaise, Roasted Portobello Mushrooms, Shallots and Thyme
\$47.50

Sliced Roast Beef

Topped with a Burgundy Mushroom Sauce
\$44.00



Herb Encrusted Pan Seared Chicken Breast

\$46.50

Pan Seared Chicken Breast

Stuffed with a Wild Mushroom and Roasted Garlic Stuffing
Finished with a Pinot Noir Velouté
\$44.50

Roulade of Chicken and Red Pepper Florentine

With a Sauce Sharon
\$44.50

Rosemary and Honey Glazed Ginger Chicken

\$40.00

Rotisserie Roasted Half Chicken

Served with a Mélange of White Beans, Sun Dried Tomatoes, Roasted Corn and Spinach
\$44.50

Panko Encrusted Red Snapper

Finished with a Pink Peppercorn and Lemon Beurre Blanc
Market Price

Grilled Mahi-Mahi

Charbroiled and Topped with a South Western Style Citrus Salsa
Market Price

Pan Seared West Coast Salmon

Topped with English Cucumber, Roma Tomato and Sweet Vidalia Onion
\$44.50

Sesame Ginger Salmon

Drizzled with a Fresh Ginger Ponzu Sauce
Served over Garlic Braised Greens
\$41.50

Sole Florentine

Baked Filet of Sole Filled with Layers of Baby Spinach and Sun Dried Tomato Pesto
Topped with a Roasted Red Pepper Cream
\$38.00



Grilled Vegetable Lasagna

Charbroiled Zucchini, Summer Squash, Peppers, Eggplant and Mushrooms
Rolled in Lasagna and Wrapped in Mozzarella
Choose Vine Ripened Tomato Marinara or Creamy Alfredo
\$32.00

Asian Vegetable Stir-Fry

Wok-Sautéed Ginger Teriyaki Tofu with Sugar Snap Peas,
Chinese Cabbage, Julienne Red Peppers, Baby Corn and Bamboo Shoots
\$31.50

Tomato-Pesto Gnocchi Primavera

Tender Potato Gnocchi gently Tossed with Roasted Garden Vegetables and
Lightly Dressed with a Sundried Tomato-Pesto Cream Sauce
\$32.50

Three Cheese and Wild Mushroom Polenta

Served with a Mélange of Grilled Italian Vegetables, Sautéed Arugula and Spinach
Finished with a Brunoise of Stoplight Peppers
\$31.50

❧ Accompaniments ❧

Please Select Two

Vegetables

Grilled Asparagus

Oven Roasted Haricots Verts

Sautéed Seasonal Squash

Sautéed Snow Peas with Charred Red Pepper

Garlicky Sautéed Spinach

Braised Warm Beet Salad

Blanched Broccoli Crowns



Starches

Herbed Basmati Rice

Oven Roasted Mixed Potatoes

Lemon Risotto

Long Grain and Wild Rice with Dried Fruits

Caramelized Onion Mashed Potatoes

Yukon Gold Mashed Potatoes with Bleu Cheese

🌀 Dessert Selections 🌀

Please select one Dessert to be served to the table

Flourless Chocolate Bourbon Torte

Flourless Bourbon Torte with a Layer of Dark Chocolate Ganache
Enrobed with Milk Chocolate
Served with Fresh Berries and Crème Anglaise

Seasonal Fresh Fruit Tart

With Chantilly Cream and Fresh Berry Garni

Champagne Flute of Fresh Berries and Sauce Zabaglione

Crème Brûlée

With Chantilly Cream and Fresh Berry Garni

Chocolate Mousse

Finished with Whipped Cream and Fresh Strawberry Garni

Choice of Raspberry or Lemon Sorbet

Topped with a Chocolate Praline Cookie

Tiramisu

Espresso Soaked Lady Fingers with Layered Mascarpone

New York Style Cheesecake

Topped with a House Made Strawberry Compote

Baker's Choice Dessert Sampler

A Variety of Freshly Baked Mini Pastries, Cakes, Pies or Custards
Prepared in our Campus Bakery served to your Table Family Style with Fresh Fruit Garni

Ask your event coordinator about upgrading your dessert selection with one of our signature dessert stations.

Event Enhancements

Enhance your special event with your choice of the following courses

Cold Stationary Hors D'oeuvres

Add an additional Stationary Hors D'oeuvres offering for your guests
Prices Based on Guest Count of 50

Mediterranean Platter

Hummus, Baba Ghanoush and Tabbouleh
With Toasted Pita Points

Accompanied by Stuffed Grape Leaves, Spiced Kalamata Olives, Dates
and Spiced Nut Garni
\$165.00

Domestic Cheese and Fruit Mosaic

Served with an Assortment of Crackers, Bread Sticks and Focaccia Points
\$155.00

Vegetable Antipasto Platter

With Roasted Vegetables, Eggplant Caponata, Rosemary White Bean Spread,
Sliced Cheeses, Marinated Artichokes and Olives
Served with Italian Breads and Crostini
\$140.00

Fresh Vegetable Crudités

Seasonal Vegetables Accompanied by a Creamy Cucumber Dill Dip
\$125.00

Baked Brie en Croute

Accompanied by Cranberry Chutney, Fruit Garni and Flatbread Crackers
\$130.00

Smoked Salmon Platter

Smoked Atlantic Salmon Accompanied by Capers, Diced Red Onion, Freshly Chopped
Roma Tomatoes, Chopped Egg Whites and Yolks
Served with Lemon Garni
Market Price

Butler Passed Hors D'oeuvres

Expand your Cocktail Reception with our selection of Butler Passed Hors D'oeuvres. Your Event Planner will recommend the appropriate amount of Hors D'oeuvres to order
Price per person

Coconut Chicken Satay with an Orange Marmalade
Traditional Potato Pancakes with Apple Sauce and Sour Cream
Spinach in Phyllo Triangles
Sun-Dried Tomato and Feta Cheese in Phyllo Dough
Bocconcini Tomato Skewers
Duxelles Stuffed Mushroom Caps
\$2.25

Vegetarian Asian Style Spring Rolls
Pan Seared Chicken Pinwheels with Scallions and Roasted Red Peppers
Grilled Mango Chili Glazed Chicken
On a Caramelized Sugar Cane Skewer
Nori Wonton Crisp with Smoked Salmon and Wasabi Crème Fraiche
Chili Lime Salmon Satay
Hoisin Duck Moo Shu Pancakes
Artichoke or Zucchini Pancakes with Herbed Mustard Dip
\$2.50

Smoked Salmon Cucumber Rounds
Ahi Tuna and Cucumber Canapé
With Cilantro Crème Fraiche
Mini Reuben Sandwiches
Beef Tenderloin with Red Pepper Coulis on a Crostini
\$2.75

Cold Vietnamese Spring Rolls with Hoisin Dipping Sauce
\$4.50

Mint Pesto Encrusted Lollipop Lamb Chops
\$8.00

Appetizer Course Selections

Delight your guests with a savory appetizer course
Price per person

Chilled Strawberry and Champagne Gazpacho
Topped with Fresh Strawberry and Mint Garni
\$4.95

Roasted Red Pepper and Creamy Tomato Bisque
Accompanied by a Parmesan-Focaccia Crouton
\$4.95

Hearty Potato and Chive Soup
Served a la Vichyssoise or Bisque
\$4.95

Classic Vegetarian Minestrone
Garnished with a Freshly Baked Parmesan Tuile Crisp
\$4.95

A Taste of the Mediterranean
Stuffed Grape Leaves, Tabbouleh Salad, Baba Ghanoush and Roasted Red Pepper Hummus
Served with a Variety of Accompaniments including
Freshly Baked Pita Chips, Shaved Cucumber and Marinated Feta Cheese
\$6.95

Fresh Fruit Kabobs
A Sweet Display complemented by a Fresh Minted Yogurt, Toasted Coconut
and Raspberry Puree
\$5.95

Grilled Vegetable Antipasto
A Mixed Plate of Grilled Garden Vegetables served with Rolled Provolone Cheese,
Marinated Artichoke Hearts, Pepperoncini and an Italian Olive Tapenade
With Toasted Focaccia Points
\$6.95

Mexican Fiesta Plate
Roasted Corn, Black Bean and Tomatillo Salsa, Pico de Gallo and
Charred Onion Guacamole with Tri-Colored Tortilla Chips
Garnished with Fresh Sprigs of Cilantro
\$6.95

Tomato Bruschetta Tower
A Pinstripe Tower of Vine-Ripened Tomatoes and Fresh Mozzarella
Artfully Displayed with a Sweet Balsamic Reduction and Basil Oil
Garnished with a Seasonal Sprig of Microgreens and Alfalfa
\$5.95

Stuffed Petite Portobello Umbrellas
Mini Portobello Mushrooms
Stuffed with a Light Mushroom, Spinach and Toasted Crumb Stuffing
Presented on top of a Pool of Warm Roasted Red Pepper Coulis and
Garnished with Shaved Smoked Gouda
\$5.95

Chef Attended Stations

Treat your guests to an interactive culinary experience.
Enhance your existing event with a station, or create your own custom dining
experience combining three or more concepts!
Price per person

Pacific Rim

Teriyaki Style Salmon Sukiyaki Sautéed with Wilted Wild Asian Greens and Tofu
Served over Sticky Rice in Mini Asian take-out containers
Seaweed Salad with Toasted Sesame Seeds and Thai Style Spicy Noodle Salad
\$17.00

Sushi

Preset Fresh Sushi Sampler with a Variety of Maki
Including Tekka, California Rolls, Alaskan, Salmon and Vegetarian
With Wasabi, Soy Sauce, Pickled Ginger, Crisp Wonton Crisps and Popcorn Noodles
(Market price)

Chinese Wok

Sautee of Chinese Five Spice Chicken atop Wilted Asian Greens
Served over Sticky Rice with Mandarin Dressing and Crispy Noodles
Presented in Chinese Take-out containers with Chopsticks
\$16.00

Dim Sum

Hoisin Baked Chicken Wings, Steamed Dumplings with Chili Garlic Sauce,
Vegetarian Pan Seared Pot Stickers with Ginger Soy Scallion Sauce,
Cold Marinated Peanut Noodles with Julienne of Vegetables
\$14.00

Rustic Tuscan

Guest's selection of Rustic Creamy Polenta Cakes or Risotto Cakes
Served with an assortment of Sautéed Wild Mushrooms in a Light Cream Reduction
Accompanied by Bread Sticks
\$12.00

Pasta Toss

Cheese Filled Tortellini with Roasted Peppers and Pesto Cream,
Sautéed Cavatappi with Roasted Vegetables and Marinara Sauce, Italian Chopped Salad
Served with Warm Garlic Bread Sticks, Shredded Parmesan and Olive Oil for dipping
\$12.50

All Chef Attended Stations Require One Chef Attendant per 50 people
Chef Attendants will be billed at \$150.00 each

Bruschetta Bar

Files of Herb and Garlic Marinated Bruschetta with an abundance of flavorful toppings Rosemary
White Bean Spread, Olive Tapenade, Eggplant Caponata,
Caprice Salad, Marinated Long Stem Artichoke Salad and Shaved Asiago
\$14.00

Quesadilla

An Assortment of Quesadillas to Include
Mexican Quesadilla with Black Beans and Corn,
Chicken Quesadilla Cones with Cilantro Cream and Spicy Beef Quesadillas
Accompanied with Salsa, Guacamole, Sour Cream and Tortilla Chips
\$14.00

All American Carvery

Please select two items to be carved:
Roasted Turkey Breast with Cranberry Chutney and Herb Mayonnaise
Pepper Crusted Beef Tenderloin served with Horseradish Crème Sauce and Mini Rolls
Sesame Crusted Tuna Loin with Pineapple Salsa
\$19.00

Indian Biryani

An Exotic Aromatic Display of Saffron-Infused Basmati Rice
Sautéed to order with your choice of Dried Dates, Dried Figs, Cashews,
Cardamom Pods, Whole Coriander Seeds, Golden Raisins, Onion and Cauliflower
Accompanied by Indian Style Flat Breads
\$14.00

Omelet Toss

Made to Order with Fresh Toppings to include
Tri-Colored Peppers, Onions, Mushrooms, Spinach, Tomatoes, Broccoli,
Cheese (American and Cheddar), and Fresh Herbs
Served with Home Fries
\$12.00

Belgium Waffle

Piping Hot Waffles made to order and topped with your choice of
Fresh Strawberries and Blueberries, Creamery Butter, Whipped Cream,
Mini Chocolate Chips, Powdered Sugar, Cinnamon and Vermont Maple Syrup
\$12.00

All Chef Attended Stations Require One Chef Attendant per 50 people
Chef Attendants will be billed at \$150.00 each

Dessert Stations

Price per person

Classic Sundae Bar

Select Two Flavors of Ice Cream and Top it Off with Heath Bar Crunch, M & M's, Jimmies, Whipped Cream and Maraschino Cherries

\$5.50

Wild Berry Shortcake Bar

Strawberries, Blueberries, Raspberries, Blackberries and Freshly Baked Lemon Shortcake Topped with Chantilly Whipped Cream

\$7.00

Viennese Dessert Display

Selection of Premium Pastries to Include Individual Fruit Tarts, Chocolate Dipped Strawberries, Petit Fours, Mini Éclairs and Petite Chocolate Chip Cookies and Biscotti

\$7.00

Bananas Foster

Fresh Bananas in a Caramel Sauce, Flambéed to order in Dark Rum and Banana Liqueur Served over Ice Cream, Chopped Nuts and Whipped Cream

\$7.95

Gourmet Coffee

Freshly Brewed Java City Coffee, Decaffeinated Coffee and Bewley's Herbal Teas

\$3.00

All Chef Attended Stations Require One Chef Attendant per 50 people
Chef Attendants will be billed at \$150.00 each

Special Occasion Cakes

A variety of colors and accents are available to personalize your cake.
The following prices include basic flower and border decorations
as well as an inscription

Choose one of the following cake flavors:

Vanilla
Chocolate
White
Marble
Carrot Cake

Choose one of the following icing selections:

Butter cream
Cream Cheese Frosting
Whipped Cream Icing
Mocha

Make your cake extra special with one of our fancy fillings:

Raspberry
Strawberry
Chocolate Mousse

Decorative icing to embellish your cake is available in the following colors:

Blue
Red
Green
Yellow
Pink

Double Layer Full Sheet Cake

100 – 110 guests
\$150.00

Double Layer Half Sheet cake

50 – 55 guests
\$75.00

10 in Round Cake

12 – 18 guests
\$55.00

Young Adult Packages

Young Adult Served Dinner Package

The Young Adult Served Dinner Package includes a Soda Bar for the Cocktail Reception as well as your choice of an Appetizer, Entrée and Dessert served during your Affair

🎨 Young Adult Soda Bar 🎨

A separate soda bar just for young adults during the Cocktail Hour!
Includes a selection of Coca Cola Products, Shirley Temples and Cherries!
Ask your Event Coordinator if you would like to extend the Soda Bar for the duration of your event.

🎨 Appetizer Selections 🎨

Please Select One

Sliced Melon Fan, Strawberry Garni
Potato Skins with Melted Cheese
Tossed Garden Salad with Choice of Creamy Italian or Vinaigrette Dressing
Fried Mozzarella with Marinara Sauce

Traditional Caesar Salad
add \$1.00 per person

🎨 Entrée Selection 🎨

Please Select One

Penne Pasta with Marinara Sauce
Southern Fried Chicken with French Fries and Corn
Barbeque Chicken with French Fries and Corn
Rotini with Meatballs
Chicken Parmesan with Linguini
Baked Meat or Vegetable Lasagna with Garlic Bread
Hamburgers or Hot-Dogs with French Fries and Corn

\$21.50

🎨 Dessert Selection 🎨

Please Select One

Ice Cream with Chocolate Sauce
Apple Pie
Platters of Assorted Brownies and Congo Bars served Family Style
Chocolate Chip Cookiewich
Chocolate Layer Cake

Young Adult Buffet Dinner Package

The Young Adult Buffet Dinner Package includes a Soda Bar for the Cocktail Reception, your choice of one the following Buffets and a dessert served to the table
Minimum of 20 Young Adults

🌀 Young Adult Soda Bar 🌀

A separate soda bar just for young adults during the Cocktail Hour!
Includes a selection of Coca Cola Products, Shirley Temples and Cherries!
Soda Billed on consumption based on \$4.00 per liter
Ask your Event Coordinator if you would like to extend the Soda Bar for the duration of your event.

🌀 Buffet Selections 🌀

PuPu Platter Buffet

Tossed Garden Salad with Choice of Creamy Italian or Vinaigrette Dressing
**Substitute Caesar Salad for \$1.00 extra per person

Assorted Dinner Rolls with Whipped Butter

Your Choice of Four of the Following Entrées

Chicken Fingers with Duck Sauce
Potstickers with Szechwan Hot and Sour Sauce
Franks en Dough with Mustard
Steak or Chicken Teriyaki
Mini Pizza
Fried Mozzarella with Marinara Sauce
Egg Rolls with Duck Sauce
French Fries

Choice of One Dessert

\$23.50

Pizza Party

Tossed Garden Salad with Choice of Creamy Italian or Vinaigrette Dressing
**Substitute Caesar Salad for \$1.00 extra per person

Garlic Bread

Select Two Types of Pizza

Four Cheese Pizza

Traditional sauce with Provolone, Mozzarella, Cheddar and Ricotta Cheese

Meat Lovers

With Ground Beef, Chicken Sausage, Mild Peppers and Mozzarella Cheese

Only Vegetables

Fresh Mushrooms, Red and Green Peppers, Zucchini Squash and Mozzarella Cheese

Choice of one Dessert

\$22.00



Perfect Pasta Buffet

Tossed Garden Salad with Choice of Creamy Italian or Vinaigrette Dressing
**Substitute Caesar Salad for \$1.00 extra per person

Garlic Bread

Your Choice of Three of the Following Pastas

Penne Pasta with Alfredo or Marinara Sauce

Baked Ziti

Chicken Parmesan

Meatballs in Marinara Sauce

Baked Meat or Vegetable Lasagna

Cheese Tortellini

Linguini with Alfredo or Marinara Sauce

Choice of one Dessert

\$22.00

🌀 Dessert Selections 🌀

Please Select One

Ice Cream with Chocolate Sauce

Apple Pie

Platters of Assorted Brownies and Congo Bars served Family Style

Chocolate Chip Cookiewich

Chocolate Layer Cake

Young Adult Event Enhancements

Enhance your special event with your choice of the following courses

Stationary Hors D'oeuvres

Enhance your Cocktail Hour with one of the following
Price per person

Nachos with Cheese
\$2.50

Chicken Fingers
\$3.50

Bowl of Pretzels, Potato Chips or Popcorn
\$2.50

Franks en Dough
\$3.50

Potato Pancakes with Sour Cream and Applesauce
\$2.50

Vegetable Crudités
\$3.00



Young Adult Sundae Bar

Create Your Own Sundae Bar with two Ice Cream Flavors
and a selection of Delicious Toppings!
\$5.50 per person

All Chef Attended Stations Require One Chef Attendant per 50 people
Chef Attendants will be billed at \$150.00 each

Cold Kosher Alternative Options

Kosher Alternative Meals are inclusive of a Salad, Entrée and Dessert Course
As well as Freshly Baked Rolls and
Regular and Decaffeinated Coffee and Herbal Teas
Served on upscale plastic ware

Meat

Tuscan Rubbed Chicken Breast

with Mushroom and Garlic Stuffing and a Sun-Dried Tomato Vinaigrette served with Fresh
Grilled Vegetables and an Italian Rice Salad
\$ 43.00

Grilled Marinated London Broil

Sliced thin with a Wild Berry Compote served with Marinated Haricot Verts with Roasted Shallots
and a Yukon Gold Potato Salad
\$ 44.50

Cajun Salmon Salad

Spicy Grilled Salmon served on a Bed of Mixed Greens paired with Black Bean Salad, Red Onion
and a Fresh Crouton finished with a Creole Ranch Dressing
\$45.00



Dairy

Grilled Vegetable Medley

including select Chilled Seasonal Grilled and Oven Roasted Vegetables drizzled with Basil Olive
Oil and Roasted Red Pepper Coulis served alongside Timbale of Cold Pasta Salad
\$40.00

Dijon Herb Crusted Salmon Filet

Served with Lemon Cous Cous and Marinated Roasted Vegetables
\$45.00

Cajun Salmon Salad

Spicy Grilled Salmon served on a Bed of Mixed Greens paired with Black Bean Salad, Red Onion
and a Fresh Crouton finished with a Creole Ranch Dressing
\$45.00

Beverage and Alcohol Service

Liquor Service

Full service beverage service is available for all social events. The following is a breakdown of alcoholic beverage costs. Please inquire with Conference and Events Services for a list of seasonal wines. Wines will be charged by the bottle for bars, receptions, and meals. Hard alcohol will be charged by the 1/10th of bottle. All invoices are based on guest consumption. Specialty wines and alcohol not listed are available and may be ordered for your event. You will be charged for specialty wines by the case and liquor by the bottle when available.

Bartenders are required for all events featuring a bar and are billed an additional \$175.00 for a five hour service period. One bartender is required for every 75 guests.

Additional service hours are billed at \$30.00 per hour.

Beer Selections

Sam Adams®	Amstel Light®
Sam Adams Light®	Heineken®

\$ 4.75 per bottle

House Spirits

Absolut® Vodka
Tanguerey® Gin
Bacardi® Rum
Jack Daniels® Bourbon Whiskey
Jim Beam Bourbon Whiskey
Dewar's® Scotch
Canadian Club® Whiskey
Dry and Sweet Vermouth
Cuervo® Tequila
\$ 100.00 per bottle

Premium Spirits

Amaretto DiSaranno®
Crown Royal®
Glenlivet Scotch®
Kettle One Vodka®
Bailey's Irish Cream
Bombay Sapphire Gin®
Jameson's Irish Whiskey®
Johnny Walker Black Scotch Whiskey®
Johnny Walker Red Scotch Whiskey®
Kahlua®
Seagram's VO Canadian®
\$125.00 per bottle

Mixers

A selection of mixers to include Coca –Cola® Sodas, Minute Maid® Juices, Tonic, and Club Soda.

Specialty Bars

Enhance your event with a themed specialty bar or signature event cocktail!

Bloody Mary Bar

Martini Bar featuring
Cosmopolitans, Sour Apple, Chocolate and More!

Frozen Margaritas, Pina Coladas or Daiquiris Station

Mimosas

Coffee and Tea Service

Java City® Brews Regular and Decaffeinated Coffee and Bewley's® Herbal Teas will be Included
with All Social Event Packages

Social Event Wine List

September 2006

White Wine Selections

Clos Du Bois Chardonnay 2004	\$ 34.00 per bottle
Kendall Jackson Vintners Reserve Chardonnay 2004	\$ 28.00 per bottle
Sipp Mac Pinot Gris Reserve 2003	\$ 37.00 per bottle
Sterling Vintners Chardonnay 2004	\$ 22.00 per bottle
Brancott Sauvignon Blanc 2005	\$ 22.00 per bottle

Kosher White Wine Selections

Yarden Chardonnay 2001	\$ 42.00 per bottle
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Red Wine Selections

Clos Du Bois Merlot 2001	\$ 37.00 per bottle
Kendall Jackson Vintners Reserve Cabernet Sauvignon 2004	\$ 36.00 per bottle
Beaulieu Vineyards Coastal Pinot Noir 2001	\$ 28.00 per bottle
Beaulieu Vineyards Coastal Cabernet Sauvignon 2001	\$ 28.00 per bottle
Jacob's Creek Shiraz 2003	\$ 19.00 per bottle

Kosher Red Wine Selections

Yarden Cabernet Sauvignon 2001	\$ 42.00 per bottle
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House Wine

Santa Ema Chardonnay 2004	\$ 18.00 per bottle
Santa Ema Merlot 2003	\$ 18.00 per bottle
Santa Ema Cabernet Sauvignon 2004	\$ 18.00 per bottle

Sparkling Wine

Hacienda Brut	\$ 22.00 per bottle
Roederer Estate Brut	\$ 45.00 per bottle

Non-Alcoholic Wine

St. Regis Chardonnay Blanc	\$ 11.00 per bottle
St. Regis Cabernet Rouge	\$ 11.00 per bottle

The vintages and wines that we have included in this wine list are but a small sampling of those we are able to acquire through our distributors. Should you have a special request for wine please contact your Conference and Events representative. Special wines may be ordered, you will be charged by the case for wines that we bring in for your group. According to Massachusetts State liquor laws no alcohol is permitted to leave the premises. Bartender Fees do apply

**Subject to change at Caterer's Discretion, prior notice of comparable substitution will be provided.*

Social Event Tasting Policies and Procedures

Menu Tasting

Prior to your Social Event you are invited to sample the following courses to assist in your planning and decision making process

Choice of Two Entrées
Choice of Four Accompaniments

Specialty Items

If the Client requests a tasting for any items other than the specified items, they will be charged the appropriate fees associated with item availability, usage and price.

Scheduling a Tasting

The Tasting must be scheduled by a Conference and Events Services Representative during normal hours of operation. Tastings will not be scheduled during lunch hours, (12-2pm), university vacation periods or closing times. Any Tastings scheduled during university closing times will be subject to fees. Brandeis Dining Services must receive the specific menu at least 48 hours in advance of the tasting.

Liquor, Beer and Wine Tasting

If the Client chooses to taste specific liquor, beer or wine, they will be charged for items required to be brought in to the location. In some situations, this could include an entire case of the specified liquor. All liquor, beer or wine tastings are subject to Massachusetts State Liquor Laws. No liquor, beer or wine will be allowed to leave the premises.

Brandeis University Catering looks forward to catering your event!