



Rider University Catering



breakfast

breakfast collections

*All prices are per person
(\$50.00 minimum)*

MINI CONTINENTAL \$4.99

Includes Miniature Muffins and Danish, Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

QUICK START \$7.99

Assorted Muffins, Danish and Scones, with Fresh Seasonal Sliced Fruit, Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

CLASSIC CONTINENTAL \$9.49

Includes Miniature Muffins, Danish, Croissants and Bagels; served with Butter, Fruit Preserves and Cream Cheese, Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Preserves **\$1.99**

Fruit and Yogurt Parfaits **\$3.09**

Fresh Seasonal Sliced Fruit **\$3.09**

Regular and Decaffeinated Coffee and Tea Service **\$1.99**

Fresh Fruit Salad **\$2.49**

Upgrade to Starbuck's Coffee **\$1.00**



hot breakfast

*All prices are per person
(\$50.00 minimum)*

AMERICAN BREAKFAST \$12.09

Assorted Pastries and Breakfast Bread, Scrambled Eggs, Breakfast Potatoes, choice of Crisp Bacon, Sausage Links or Sausage Patties, Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

SILVER DOLLAR BREAKFAST \$12.09

Silver Dollar Pancakes (three per person) served with Butter, Syrup, Strawberry Topping, Assorted Breakfast Bread, choice of Crisp Bacon, Sausage Links or Sausage Patties, Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

SUNRISE BREAKFAST BUFFET \$15.79

Scrambled Eggs, Breakfast Potatoes, Belgium Waffles with Strawberries, Whipped Cream and Syrup and choice of Crisp Bacon, Sausage Links or Sausage Patties. Assorted Breakfast Breads, Bagels, Fresh Fruit Salad, Yogurt, Assorted Juice, Gourmet Coffee, Decaf and Hot Tea

Eggbeaters may be substituted for real Eggs upon request

breakfast additions

*All prices are per person
(\$50.00 minimum)*

OATMEAL BAR \$3.49

Hot Oatmeal, Cinnamon Sugar and Apple Maple Pecan Compote served with Raisins, Cranberries, Low-fat Granola and Butter

LOX AND BAGELS \$6.99

Norwegian Smoked Salmon, Hard-boiled Eggs, Tomatoes, Capers and Bermuda Onions served with Assorted Bagels and Plain Cream Cheese

STRATA \$3.99

Choose from: Eggbeater Strata with Feta, Spinach and Tomato; Vegetable Cheese Strata; or Bacon, Onion and Swiss Strata

Eggbeaters may be substituted for real Eggs upon request



plated meals

plated meals

*Includes Fresh Rolls, Butter, Water and Coffee Service
Served on China
Staffing is Additional*

**JERK RUBBED PORK TENDERLOIN WITH
ISLAND RICE AND SAUTÉED ASPARAGUS
\$18.99**

Served with Achiote Shrimp and Black Bean Cake as well as Summer Fruit and Berries

**HOISIN MANGO RIBS WITH ASIAN SLAW
\$14.99**

Served with Potstickers with Sweet Soy Dipping Sauce and Ginger Crème Brûlée

**CHIMICHURRI FLANK STEAK WITH JASMINE
RICE \$18.99**

Served with Scallop and Spicy Coconut Ceviche and Sopaipilla

FARFALLE WITH SHRIMP AND RAPINI \$14.99

Served with Winter Roasted Vegetables and Tropical Flore de Latte

**ROASTED VEGETABLE PARMESAN QUICHE
\$10.99**

Served with Mushroom and Gruyère Cheese Polenta Cake and Raspberry Almond Coconut Bar

**MEDITERRANEAN CHICKEN OVER WILD
RICE \$14.99**

Served with a Garden Salad and Double Chocolate Cake



classic collections

DELI EXPRESS \$11.89

Sliced Oven-roasted Turkey, Roast Beef, and Ham; Swiss, American and Provolone Cheeses; Leaf Lettuce, Sliced Tomatoes and Pickles; Assorted Baked Breads and Rolls

Served with Two Deli Salads and Beverages

BRONC SANDWICHES \$8.39

Please choose three (3) of the following

Chunky Dijon Chicken Salad on 12 Grain Bread

New Market Tuna on Multigrain Roll

Black Forest Ham with Smoked Gouda on Marble Rye Bread

Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onions

Grilled Chicken with Cranberry Mayo, Lettuce and Tomato on a Kaiser Roll

Includes Beverages, Cookies, Condiments and a Deli Salad

UPSCALE SANDWICHES \$12.99

Please choose three (3) of the following

Turkey Breast with Mesclun Green and Sage Cream Cheese on Ciabatta Bread

Roast Beef with a Chive Cream Cheese Spread on Ciabatta Bread

Blackened Chicken with Cucumber Raita Salad on Ciabatta Bread

Thin Sliced Corned Beef with Slaw and Thousand Island Dressing on Rye Bread

Avocado Shrimp Salad with Plum Tomatoes and Green Leaf Lettuce on a Buttered Croissant

Ham with Black Bean Spread, Roasted Corn Salad and Barbecue Chipotle Dressing on Ciabatta

Balsamic Marinated Vegetable Wrap with Fresh Mozzarella and Arugula

Includes Beverages, Cookies, Pickles, Condiments and Choice of Two Upscale Salads

BOXED LUNCHES \$5.99

Mini Sandwiches

Turkey & Cheese

Roast Beef & Cheese

Roasted Red Pepper & Hummus

*Served on traditional sized kaiser roll

Includes Soda, Cookies, Potato Chips and a Piece of Fruit

WRAP BUFFET \$10.99

Gourmet Wraps

Grilled Chicken Caesar

Turkey Club with Bacon

Roasted Vegetables and Cheese

Ham, Apple and Honey Mustard

Includes Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Two Upscale Salads



lunch & buffet

classic collections

THE EXECUTIVE LUNCHEON \$16.99

Please choose three (3) of the following

Sliced Turkey Breast and Ham with Swiss Cheese, Red Onions, Romaine, Tomato and Green Olive Pesto Spread on Ciabatta

Roasted Onion and Apricot Pork with Chive Cream Cheese Spread and Mesclun Greens on Ciabatta

Roast Beef with Fontina, Chipotle Mayo, Sun-dried Tomatoes, and Grilled Spanish Onions on a Baguette

Roasted Rib Eye with Caramelized Onions and Horseradish Spread on a French Baguette

Ham and Brie, with fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread

Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta

Granny Smith Apples and Brie with Fresh Baby Spinach on a French Baguette

Sliced Portobello Mushrooms with Arugula and Sun-dried Tomato Olive Pesto Spread on a French Baguette

Includes Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Two Upscale Salads

UPSCALE SALADS

(Included with Sandwich Buffets)

Traditional Garden Salad with Fresh Seasonal Vegetables and Assorted Dressings

Pesto Orzo and Red Pepper Salad with Plum Tomatoes and Fresh Basil

Cilantro Peanut Noodle Salad combined with Radishes, Scallions and Chopped Peanuts in a Pesto Cilantro Sauce

Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions

Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing

Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic

Chilled Dill Cucumber Salad with Red Onions tossed in Italian Dressing

Grilled Vegetable Rotini Pasta Salad with a Balsamic Dressing

Red Skinned Potato Salad with Egg, Celery, and Spanish Onion in a Seasoned Mayonnaise Dressing

*Ask the Catering Office about creating a Salad Buffet with Three Upscale Salad Selections



buffets

*Served with Assorted Rolls and Butter, Ice Water and Iced Tea
(\$50.00 minimum)*

SOUTHERN BBQ \$11.99

Barbecued Baked Beans, Cheddar Bacon Mashed Potatoes, Coleslaw, Biscuits with Honey Butter, choice of Oven-roasted Chicken or Honey-stung Chicken, and Brownies

LAZY SUMMER BBQ \$13.99

Baked Beans, Coleslaw, Macaroni and Cheese, Cornbread Fiesta Muffins, Lazy Country Chicken, Sliced Brisket, Assorted Cookies and Dessert Bars

THE SICILIAN \$13.99

Romaine Salad with Parmesan Peppercorn Dressing and Homemade Seasoned Croutons, Roasted Broccoli, Confetti Rice, Grilled Garlic Ciabatta, Chicken Marsala, Rigatoni and Meatballs, and Chocolate Dipped Biscotti

SIMPLY ITALIAN \$11.29

Tossed Garden Salad with Italian Dressing, Rotini Marinara, choice of Chicken Parmesan or Sausage and Peppers, and Assorted Cookies



lunch & buffet

buffets

WOK THIS WAY \$15.59

Asian Slaw, Szechuan Green Beans, Egg Rolls with Assorted Dipping Sauces, Vegetable Fried Rice, Cashew Chicken with Broccoli, and Fortune Cookies

THE VENETIAN \$13.09

Roasted Vegetable Caesar Salad, Fresh Garlic Bread, Penne Pasta Salsa Rosa, choice of Chicken Marsala or Mediterranean Chicken, and Assorted Cookies

CHILLED TUSCAN \$19.99

(Chilled Buffet)

Panzanella, Spinach with Fennel Orange Salad, Grilled Flatbread, Herb Roasted Beef Tenderloin with Mushrooms, Grilled Chicken with Broccolini and Gremolata, and Fior di Latte

A TASTE OF ITALY \$19.99

(Chilled Buffet)

Grilled Rosemary Chicken, Grilled Fennel Tuna, Pesto Tortellini, Italian White Bean Salad, Caesar Salad, Seasonal Vegetables, Mini Ciabattas with Basil Oil, and Italian Ices



buffets

EASTERN INFLUENCES \$14.99

(Chilled Buffet)

Coriander Peanut Ramen Noodles, Szechuan Green Beans, Teriyaki Grouper on Sweet Chile Cucumbers, Orange Glazed Chicken with Sesame Spinach, and Assorted Dessert Bars

FANTASTIC FRIO \$13.99

(Chilled Buffet)

Corn and Black Bean Salsa, Spiced Sweet Potato Salad, Salmon Veracruz with Chile Lime Cucumber Dressing, Mexican Chopped Chicken Salad, Grilled Marinated Flatbread, and Grilled Fruit Salsa with Cinnamon Pita Wedges

SIZZLING SALAD BAR \$13.99

(Chilled Buffet)

Seasonal Salad Bar with Teriyaki Salmon, Freshly Grilled Flatbreads, and Assorted Gourmet Cookies

DON'T SEE WHAT YOU'D LIKE?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office to arrange a personal consultation. Plasticware is included with all packages in this guide, unless otherwise specified.



receptions

receptions

COLD HORS D'OEUVRES

- Southwestern Chicken in Phyllo Crisp
- Smoked Salmon Roll on Cucumber Round
- Seared Beef Tenderloin with Sweet Onion Marmalade on Ficelle
- Wild Mushroom and Goat Cheese Crostini
- Smoked Salmon and Nori Stack with Wasabi Cream
- Roasted Vegetables and Curried Hummus on Pita Crisp
- Buffalo Mozzarella and Prosciutto Skewers
- Spinach Dip with Pita Chips
- Ahi Tuna with Pineapple Salsa on a Wonton Crisp

HOT HORS D'OEUVRES

- Goat Cheese and Spinach Stuffed Cremini Mushrooms
- Thai Chicken Satay with Peanut Sauce
- Coconut Shrimp with Tropical Salsa
- Vegetarian Spring Rolls with Ginger-Soy Dipping Sauce
- Spanikopita
- Maryland Crab Cakes with Cajun Rémoulade
- Skewered Beef with Teriyaki Sauce
- Tandoori Chicken Skewer with Tamarind Dipping Sauce
- Parmesan Artichoke Heart with Goat Cheese
- Tamarind Pork Ribs

BUTLERED HORS D'OEUVRES

(Based on a One Hour Reception)

- Choose six (6) hors d'oeuvres for **\$16.99 per person**
- Choose eight (8) hors d'oeuvres for **\$18.99 per person**
- \$4.99 per person** for each additional 30 minutes

STATIONARY HORS D'OEUVRES

(Based on a One Hour Reception)

- Choose six (6) hors d'oeuvres for **\$14.99 per person**
- Choose eight (8) hors d'oeuvres for **\$15.99 per person**
- \$3.99 per person** for each additional 30 minutes

Waiters may be required at an additional charge

ADDITIONS

- International and Domestic Cheeses Served with Crackers, Grissini Breadsticks and Flatbreads **\$3.09**
- Fresh Garden Crudités Served with Ranch Hummus and/or Artichoke Lemon Dip, and Grilled Pita Triangles **\$2.59**
- Seasonal Vegetables and Domestic and Imported Cheeses Served with Dip and Assorted Gourmet Crackers **\$4.99**
- Antipasto Platter Served with Marinated Vegetables, Assorted Italian Meats and Gourmet Cheeses **\$3.99**
- Tomato Basil Bruschetta Served with Homemade Croustades **\$2.79**
- Beverages Assorted Canned Soda & Bottled Water **\$1.49**



reception stations

*All prices are per person
(\$50.00 minimum)*

MEDITERRANEAN \$9.99

Seasonal Roasted Vegetables, Tabbouleh Salad, Marinated Olives, Greek Salad, and Hummus with Pita Chips

DIM SUM \$12.99

Egg Rolls, Potstickers and Sweet and Spicy Boneless Chicken Wings served with Assorted Dipping Sauces, including Sweet Chile and Cucumber Vinaigrette, and Gourmet Dessert Bars

CLASSIC DESSERTS \$8.99

Miniature Chocolate Eclairs, Cream Puffs and Homemade Chocolate Covered Strawberries, and a choice of Miniature Cannolis or Assorted Miniature Tartlets

HAPPY HOUR \$9.99

Have a "pub" break with your favorite Happy Hour finger foods. Includes Chilled Spinach Dip with Pita Chips, Mini Cheesesteaks, Buffalo Chicken Tenders served with Celery and Blue Cheese Dip, Cookies, and Dessert Bars



breaks

breaks

COFFEE BREAK \$5.99

Gourmet Regular and Decaffeinated Coffee Service with Hot Tea, Coconut Macaroons, Lemon Bars, Brownie Bars and Raspberry Bars

ASSORTED COOKIES & BROWNIES \$1.09

ASSORTED DESSERT BARS \$1.99

ASSORTED ENERGY BARS \$2.99

Raise the bar with an assortment of Granola, Fruit and Breakfast Bars

SUGAR AND SPICE \$3.99

Celebrate with Cinnamon Candy, Cracker Jacks, Cajun Snack Mix, Gummy Bears, Cheddar Popcorn and Spiced Nuts

THE HEALTHY ALTERNATIVE \$7.29

Get healthy with an assortment of Apples, Oranges, Bananas and Pears served with Yogurt Cups, Trail Mix and Granola Bars

SNACK ATTACK \$3.99

Enjoy Assorted Chips, Honey Peanuts, Trail Mix and Specialty Cookies and Brownies

*All prices are per person
(10 person minimum)*

contact us today

609.896.5274

acatering@rider.edu

www.rider.campusdish.com

Prices effective until 07/01/2010