



Brandeis University

Catering



Kiddush Menu

Brandeis University Catering

provides all food and beverage services on campus at Brandeis University in Waltham, Massachusetts. The following 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. In addition to the options presented in this guide, 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.

Holiday and Holiday Weekend Policy

Events held on holidays will include a 25% surcharge on the food and beverage total. Holidays are: New Year's Day, Martin Luther King Jr. Day and the preceding weekend, President's Day and the preceding weekend, Patriot's Day and the preceding weekend, Memorial Day and the preceding weekend, Independence Day, Labor Day and the preceding weekend, Columbus Day and the preceding weekend, Thanksgiving Day, Day After Thanksgiving, and Christmas Day.

Guarantees

Your final guest count is required by 12 noon, five (5) business days prior to your event. 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.

Service

Wait staff are billed at \$125.00 per two (2) hour event, per staff member. Bartenders are billed at \$150.00 per two (2) hour event, per staff member. To ensure the smooth running of your event, appropriate staffing is arranged by the catering department. Extended room setup and/or breakdown requirements are billed at \$25.00 per hour, per wait staff or \$30.00 per hour, per bartender.

Our general guidelines for staffing are as follows:

Full Open Bar	1 Bartender	per 75 guests
Buffets	1 Wait Staff	per 20 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.

Service Ware

Service ware is included in all prices featured in this menu guide, with the following guidelines. Events held in The Stein Restaurant are primarily served on upscale disposable service ware. If you prefer that your Stein event is served on china, an additional \$2.50 per person will be added.

All events held in the Faculty Club are served on China. If you prefer that your Faculty Club event is served on disposable ware, an additional \$2.50 per person will be added.

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. Our Kosher catering is prepared in separate meat and dairy kitchens under Rabbinical supervision. In order to keep with the highest level of Kashruth, Kosher hot meals and china service is only offered in the Sherman/Hassenfeld Conference Center.

The Stein

There is a \$500.00 food and non-alcoholic beverage minimum in order to use The Stein Restaurant. If your group fails to meet these minimums you will be billed the difference. All events held in The Stein are primarily served on upscale disposable service ware and will require wait staff. Wait staff fees are not included in the food and non-alcoholic beverage minimum. China Service is available for \$2.50 per person if you prefer. Please ask your event coordinator for details.

Faculty Club Lounge

There is a \$1000.00 food and non-alcoholic beverage minimum to use the Faculty Club Lounge. If your group fails to meet these minimums you will be billed the difference. All events held in the Faculty Club include China service and therefore require wait staff. Wait staff fees are not included in the food and non-alcoholic beverage minimum. Disposable service is available for \$2.50 per person if you prefer. Please ask your event coordinator for details.

Cake Cutting

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

Accommodations

For your out-of-town guests, we have limited lodge rooms 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. The Stein Restaurant is located on ground level.

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.

Personal Property

Brandeis University Catering and the Conference and Events Department 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.

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.

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.

Breakfast, Brunch & Lunch

☞ Breakfast/Brunch ☞

The following menus are served buffet style with all necessary upscale disposable service ware, as well as appropriate accompaniments based on your guaranteed guest count.

~China Service is available for an additional \$2.50 per person~

The Basics

\$19.50 per person

Seasonal Sliced Fresh Fruit Platter
Served with Raspberry Yogurt Dip

Assorted Premium Pastries & Bagels
Plain Cream Cheese and Chive & Onion Cream Cheese
Sweet Whipped Butter and Preserves

Smoked Atlantic Salmon Platter
Served with Capers, Chopped Egg Whites and Yolks, Sliced Tomato & Bermuda Onion

Assorted Minute Maid® Juices

Java City® Regular and Decaffeinated Coffee & Bewley's® Herbal Teas

☞ Sandwich Trays ☞

The following menus are served buffet style with all necessary upscale disposable service ware, as well as appropriate accompaniments based on your guaranteed guest count.

~China Service is available for an additional \$2.50 per person~

Celebrity Deli

\$ 15.00 per person

Design your own Sandwiches with this artful display of our in-house roasted meats to include:

- Mustard-Soaked Char-grilled Flank Steak
- Carved Pepper Turkey Breast
- Adobo Grilled Chicken Breast

Your Choice of Havarti or Smoked Gouda Cheeses

Includes Condiment Tray with Leaf Lettuce, Sliced Tomatoes & Kosher Dill Pickle Spears
Dijon Mustard and Mayonnaise
Assorted Sliced Breads & Rolls

The Main Event Sandwich Event

\$ 14.00 per person

Indulge in a variety of our **Signature Pre-Made Sandwiches** to include:

- Crusty French Baguette with Turkey Pastrami and Aged Provolone
- Portobello Focaccia with Wilted Spinach and Roasted Red Pepper Sauce
- Grilled Chicken with Crisp Arugula and Caramelized Onions
- Shaved Roast Beef on a Sourdough Muffaletta with Spicy Olive Spread and Mozzarella Cheese
- Oven-Roasted Turkey Sub with Apple Chutney, Shaved Cucumbers and Peppery Watercress

The Classic Sandwich Collection

\$ 12.50 per person

An assortment of our **Classic Pre-Made Sandwiches** to include:

- Turkey Breast Caesar Wrap
- Shaved Roast Beef with Cheddar on a Croissant
- Stuffed Greek Salad Pita
- Albacore Tuna with Sun-Dried Tomato Spread on a Crusty Multi-Grain Roll

Tea and Finger Sandwiches

\$ 18.00 per dozen

Bite size sandwiches perfect for accompanying your brunch or lunch buffet!

Choose from:

Finger Sandwiches (served on mini rolls):

- Roast Beef and Cheddar Cheese
- Turkey and American Cheese
- Tuna, Chicken or Egg Salad with Fresh Chopped Scallions

Tea Sandwiches (served on crust-less white bread, cut into triangles):

- Cucumber, Watercress & Boursin
- Cream Cheese & Olives
- Sweet Potato Biscuits with Smoked Turkey & Marmalade

(4 dozen total minimum, 2 dozen per flavor minimum)

Deli Platters

\$ 14.00 per person

Freshly sliced meats and cheeses to delight your guests!

Choose (2) Meats:

- Honey Roasted Turkey Breast
- Smoked Turkey Breast
- Roasted Top Round of Beef

Choose (1) Cheese:

- American Cheese
- Swiss Cheese
- Cheddar Cheese
- Pepper Jack Cheese
- Provolone Cheese

Includes Condiment Tray with Leaf Lettuce, Sliced Tomatoes & Kosher Dill Pickle Spears
Dijon Mustard and Mayonnaise
Assorted Sliced Breads & Rolls

🌿 Gourmet Salads 🌿

Small will accommodate 15 guests
Large will accommodate 30 guests

Green Salads:	Small	Large
Seasonal Tossed Green Salad Mixed Greens tossed with Tomatoes, Cucumbers, Shredded Cabbage and Carrots with Balsamic Vinaigrette	\$33.55	\$63.80
Caesar Classical Caesar Salad with Garlic Croutons, Romaine Lettuce and Parmesan Cheese Tossed with a Traditional Caesar dressing	\$37.95	\$72.05
Greek Salad Chopped Salad of Vine Ripened Tomatoes, Cucumbers, Feta, Kalamata Olives, Green Pepper, Red Onion tossed in a Light Lemon Olive Oil Dressing, Seasoned and served on Romaine Lettuce Leaves	\$36.85	\$70.40
The Woodcutter's Salad A Classic Chopped Salad of Romaine Greens, Iceberg Lettuce, Fancy English Cucumbers, Roma Tomatoes, Roasted Red Peppers, Diced Egg and Crumbled Feta Cheese with House Vinaigrette	\$33.55	\$70.40
Potato Salads:	Small	Large
Signature Potato Salad Red Bliss Potatoes tossed with Chopped Egg, Celery, Onion and a Dijon Aioli	\$33.55	\$63.80
Yukon Gold Potato Salad Tossed with Oven Roasted Green Beans, Grilled Onions & Peppers in Balsamic Vinaigrette	\$37.95	\$72.05
Pasta Salads:	Small	Large
Signature Chipotle Macaroni Salad Traditional Macaroni Salad with a twist – finished with a Creamy Chipotle Mayonnaise	\$33.55	\$63.80
Traditional Pasta Primavera Traditional Egg Pasta tossed with Freshly Cut Broccoli, Cauliflower, Red Peppers and Yellow Squash tossed in an Herb Vinaigrette	\$33.55	\$63.80
Noodle Kugel Traditional Noodle Salad	\$33.55	\$63.80
Israeli Couscous Salad	\$33.55	\$63.80
Orzo Salad	\$33.55	\$63.80
Spicy Peanut Noodle Salad	\$33.55	\$63.80
Protein Salads*:	Small	Large
White Meat Chicken Salad	\$50.00	\$80.00
Albacore Tuna Salad	\$65.00	\$95.00
Salmon Salad	\$65.00	\$95.00
Egg Salad	\$45.00	\$80.00

**All Protein Salads served with Assorted Breads & Pita*

☞ Lunch Buffet Packages ☞

The following menus are served buffet style with all necessary upscale disposable service ware, as well as appropriate accompaniments based on your guaranteed guest count.

~China Service is available for an additional \$2.50 per person~

Something for Everyone Sandwich and Salad Collection

\$ 27.50 per person

The Garden Salad

Crisp Iceberg and Green Leaf Lettuce with all the fixins' served with House Ranch and Light Herb Vinaigrette on the side

Marinated and Grilled Vegetable Platter

Drizzled with Herbed Olive Oil and Balsamic Vinaigrette Dressing

Trio of Two Grain Salads

Wild Rice and Barley with Mushroom Pesto
Italian Couscous and White Beans with Roasted Tomatoes
Tabbouleh Salad of Bulgar Wheat, Mint, Parsley, and Tomatoes

Artisan Sandwich Bread Collection

Signature Sandwich Platter including

Jerk Seasoned Dry Rubbed Chicken Breast
Horseradish and Black Pepper-Crusted Beef Tenderloin
Tangerine Honey and Dijon-Glazed Turkey Breast

Fixin's include

Lettuce, Tomato and Cucumbers
Swiss and Provolone Cheeses
Kosher Dill Pickles
Pesto Mayonnaise, Gazpacho Tapenade and Cranberry Chutney

Enhance your Buffet with one of our Homemade Sumptuous Soups for only \$2.50 per person!

Hot Soups

Our Most Popular Chicken Double Noodle
Trio of Wild Mushroom Bisque
Toasted Vegetable Beef Barley
Classic Minestrone with Pesto
Rustic Tuscan White Bean
Smokey Roasted Corn Chowder
Cheddar Cheesy Cream of Broccoli
Ancho Beef and Black Bean Chili

Cold Soups

Roasted Vegetable Gazpacho
Vichyssoise
Spiced Melon
Georgia Peach
Carrot Ginger Bisque

☞ *Double your pleasure
with any two soups for
only \$4.00 per person!*

Hot Buffet Options

Driving through Tuscany

\$ 30.00 per person

Our Signature Italian Salad

Crisp Mixed Greens with Cucumber, Tomato and Garbanzo Beans served with a Light Herb Vinaigrette

Fresh Mozzarella with Tomatoes

Marinated in a White Balsamic Vinaigrette with Spinach, Roasted Garlic, Cracked Black Pepper and Fresh Basil

Our Artisan Bread Basket

Veal Piccata with Artichokes

Sautéed Medallions of Veal in a White Wine, Lemon and Caper Sauce

Grilled Salmon Fillet with Pesto

On a Bed of Wilted Spinach Greens topped with Roasted Tomatoes drizzled with Balsamic Vinegar

Tuscan-style Orzo

Finished with Shaved Parmesan, Sautéed Wild Mushrooms, Orange Zest and Fresh Herbs

Italian Long Cut Ratatouille

Sautéed Zucchini, Yellow Squash, Eggplant, Marinated Olives, Tomatoes and Grilled Onions

A bit of this and a BITE of that

Our Signature Mini Dessert Variety

North of Rome – ish

\$26.00 per person

Classic Caesar

Romaine Lettuce, Garlic Croutons & Grated Parmesan tossed with our Signature Caesar Dressing

Marinated Mixed Olives Platter

With Crudité Vegetables

Our Artisan Bread Basket

Chicken Valdaostano

Panko Crusted Chicken Breast with Broccoli Rabe, Cremini Mushrooms, Braciola and Mozzarella Finished with a Spicy Arrabbiata Sauce

Individual Lasagna Roll

Filled with Creamy Ricotta and topped with a Chunky Roasted Vegetable Ragu

Sautéed Seasonal Squashes

With Great Olive Oil, Mild Garlic and Crushed Black Pepper

Fresh Filled Assorted Cannoli

Garnished with Mixed Berries

**Appetizer Platters
and
Passed Hors d'Oeuvres**

☞ Reception & Appetizer Platters ☜

Smoked Atlantic Salmon Platter Served with Capers, Chopped Egg Whites and Yolks, Sliced Tomato & Bermuda Onion	\$ 155.00 per side serves 15 – 20 people
Whitefish Platter *This item requires a 10 business day notice	\$ 125.00 per side serves 15 – 20 people
Antipasto Platter White Bean Spread, Grilled Marinated Vegetables, Sliced Buffalo Mozzarella and Caprese Salad, Italian Olives and Marinated Longstem Artichokes Drizzled with Balsamic Gastrique and served with Rosemary Foccacia Bread Points	\$ 100.00
Stuffed Baked Brie en Crouté Stuffed with Brown Sugar & Pecans and served with Crisp Red Grapes and French Baguette Rounds	\$ 82.50
Mediterranean Platter Marinated Feta, Stuffed Grape Leaves, Hummus, Baba Gannoujh & Tabbouleh Salad with Fresh Baked Pita Chips	\$ 80.00
Fresh Fruit Mosaic Seasonal Sliced Fresh Fruit	\$ 71.50
Fiesta Tex Mex 8 Layer Dip Spicy Pico de Gallo Spread, layered with Shredded Lettuce, Plum Tomatoes, Green Onions , Jalapeños, Guacamole, Sour Cream and Shredded Jack Cheese. Served with Tortilla Chips	\$ 66.00
Gourmet Cheese Display Domestic and Imported Cheeses served with Assorted Crackers	\$ 65.00
Indian Gado-Gado Platter Deconstructed Gado-Gado of Snow Peas, Sliced Roma Tomatoes, Cauliflower Florets, Sliced Egg, Carrot Wheels, Fancy European Cucumber Discs & Blanched Yukon Potato Wedges with a Spicy Thai Peanut Sauce	\$ 66.00
Grilled Athenian Pizza Chilled Pizza Bites with Vegetarian Toppings Each Pizza Measures approx. 18x18 (Approx. serves 5-8 people as part of a reception)	\$ 22.00
Vegetable Market Basket with Fresh Lemon Basil Dip A colorful display of Crisp Seasonal Vegetables attractively arranged	\$ 45.50
Sushi Sampler Premium Upscale Sushi Selection (suggest 4 pieces per person)	market price

☛ Butler Passed Hors d'oeuvres Selections ☛

The following selections are priced based on 50 pieces and require wait staff.

Canapés

Yukon Potato Coins with Crème Fraîche and American Paddlefish Caviar	\$93.50
Edamame Bean Dip on Wonton Crisp	\$77.00
Mascarpone Stuffed Jumbo Strawberries with Micro Mint Garni	\$82.50
Pissaladiere Strips (Caramelized Onion Pizza with Garlic & EVOO)	\$77.00
Fig & Melon Brochette with Grapeseed Emulsion	\$88.00
Smoked Chicken & Red Currant Jelly on Focaccia Crostini	\$88.00
Smoked Salmon Salad on Brown Bread with Horseradish-Apple Crème Fraîche	\$82.50

Hors d'oeuvres

Traditional Potato Latkes Accompanied by Applesauce & Sour Cream	\$88.00
Coconut Chicken with Orange Marmalade Sauce	\$82.50
Grilled Polenta Cakes with Maytag Bleu Cheese and Toasted Pinenuts	\$77.00
Blanched Whole Edamame with Seasoned Sea Salt	\$88.00
Five-Spiced Duck Breast with Braised Asian Cabbage on Crispy Wonton Chip	\$82.50
Lamb Kofka with Pomegranate-Cumin Glaze	\$93.50
Tunisian Fishcakes with Hungarian Paprika Aioli	\$88.00
Braised Southwestern BBQ Chicken Tostone	\$88.00
Parmesan-Pesto Crescents	\$82.50
Pumpkin Springrolls with Maple Tzatziki	\$88.00
All-Beef Sliders with Butter Pickles and Fresh Tomato Chimichurri	\$88.00
Chickpea Pancakes with Cauliflower Puree & Pepper-Crusted Lamb Loin	\$88.00
Smoked Turkey, Brie & Apricot Quesadilla with Orange Gastrique	\$82.50

Choose any 2 (100 pieces total) for \$165.00

Choose any 3 (150 pieces total) for \$250.00

A La Carte Bakery Sweets and Snacks

☞ Breakfast & Mid – Morning Snacks ☞

Our breakfast pastries are baked fresh daily in our on-campus bakery and are served with the appropriate accompaniments.

Freshly Baked Muffins (1 dozen minimum per flavor) Blueberry, Cranberry Orange, Pumpkin Streusel, Bran Raisin, Corn, Banana Spice, Cappuccino Chocolate Chip	\$ 13.75 per dz.
Mini Muffins (3 dozen minimum per flavor) Choose any of the above flavors only miniaturized !!!	\$ 11.00 per dz.
Trans-Free Muffins (1 dozen minimum per flavor) Blueberry Almond, Banana Walnut and Maple Walnut	\$ 19.25 per dz.
Fruit Danish (1 dozen minimum per flavor) Lemon, Raspberry, Apricot, Blueberry, Apple Cinnamon, Cheese	\$ 14.85 per dz.
Mini Danish (3 dozen minimum per flavor) Choose any of the above flavors only miniaturized!!!	\$ 12.00 per dz.
Tea Scones (1 dozen minimum per flavor) Blueberry, Raisin, Raspberry, Strawberry	\$ 18.00 per dz.
Breakfast Tea Bread (1 loaf serves 8 guests) Blueberry, Pumpkin, Cranberry Orange, Banana Spice, Apple Cinnamon	\$ 5.50 per loaf
Tea Rings (each ring serves 16 guests) Apple, Raspberry, Blueberry, Lemon or Cherry	\$ 11.55 each
Coffee Cake (serves 16 guests) Cinnamon, Blueberry, Apple Walnut	\$ 16.50 per cake
Rugelach (1 dozen minimum per flavor) Raspberry, Cinnamon Raisin, Chocolate, Apricot	\$ 16.50 per dz.
Coffee Stix (1 dozen minimum per flavor) Cinnamon, Raspberry, Apple Walnut	\$ 16.50 per dz.
Butter Croissants (1 dozen minimum)	\$ 19.75 per dz.
Freshly Baked Bagels (1 dozen minimum per flavor) Served with Plain Cream Cheese, Sweet Whipped Butter and Preserves Please select from the following flavors; Plain, Cinnamon Raisin, Sesame, Everything, Onion, Poppy	\$ 17.25 per dz.
Fresh Fruit Mosaic Seasonal sliced fresh fruit	\$ 71.50 serves 25 guests
Fruit Salad Seasonal cubed fruit	\$ 71.50 serves 25 guests
Fresh Bowl of Mixed Berries Each Bowl serves 15 guests	Market Price
Whole Assorted Fruit Basket Selected whole seasonal hand fruit	\$ 13.25 per dz.
Individual Dannon® Yogurts Assorted flavors; Vanilla, Strawberry, Mixed Berry, Peach	\$ 1.65 each

☞ Afternoon À la Carte Bakery & Snack Selections ☜

Our assorted specialties are baked fresh daily in our on-campus bakery and are served with the appropriate accompaniments.

Freshly Baked Home Style Cookies <i>(1 dozen minimum)</i> Chocolate Chip, Oatmeal, Sugar & Double-Chocolate	\$ 8.75 per dz.
Monster Cookies <i>(1 dozen minimum)</i>	\$ 13.25 per dz.
Chewy Chocolate Brownies <i>(1 dozen minimum)</i>	\$ 12.00 per dz.
Congo Bars <i>(1 dozen minimum)</i>	\$ 12.00 per dz.
Cup Cakes <i>(1 dozen minimum)</i> Assorted Flavors and Frosting Available	\$ 13.25 per dz.
Petit Fours <i>(4 dozen minimum with a 2 dozen minimum per flavor)</i> Chocolate or White Cake covered in Chocolate or White Icing with Piped Floral Accent	\$ 18.00 per dz.
Fancy Tea Cookies <i>(5 dozen minimum)</i>	\$ 10.00 per dz.
Macaroons <i>(1 dozen minimum per flavor)</i> Coconut or Almond	\$ 13.25 per dz.
Chocolate Dip the Above Macaroons for a true treat!! <i>(1 dozen minimum)</i>	\$ 17.00 per dz.
Seven Layer Bars <i>(1 dozen minimum)</i>	\$ 15.50 per dz.
Baklava <i>(2 dozen minimum)</i> Our signature pastry recipe layered with chopped nuts and spices	\$ 16.50 per dz.
Biscotti <i>(1 dozen minimum per flavor)</i> Anise, Chocolate Almond, Double Chocolate	\$ 13.25 per dz.
Gourmet Miniature Pastries <i>(6 dozen minimum with a 2 dozen minimum per flavor)</i> Tiramisu Squares, Individual Vanilla & Chocolate Petit Fours, Mini Cannoli, Key Lime Tartlets, Mini Fruit Tarts, Chocolate Eclairs, Mini Carrot Cake Squares, Chocolate Napoleons, Mini Cheesecake Tartlets, Strawberry Rhubarb Tartlets	\$ 26.50 per dz.
Chocolate Dipped Strawberries <i>(1 dozen minimum)</i>	Market Price
Truffles <i>(1 dozen minimum)</i>	\$ 30.00 per dz.

🎂 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:

- Buttercream
- 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 (serves 100 – 110 guests)	\$ 150.00 each
Double Layer ½ Sheet cake (serves 50 – 55 guests)	\$ 75.00 each
10 in Round Cake (serves 12 – 18 guests)	\$ 55.00 each

Beverage Service

☞ Non Alcoholic Beverages ☞

Java City® Brews	\$ 2.50 per person
Regular and Decaffeinated Coffee & Bewley's® Herbal Teas with appropriate accompaniments For parties of 20 or more	
Bottled Minute Maid® Juices	\$ 1.75 each
15.2 oz. Bottles of Orange, Grapefruit, Cranberry or Apple Juice	
Assorted Canned Sodas	\$ 1.35 each
12 oz. Cans of Coke®, Diet Coke®, Sprite®, Diet Sprite®, Canada Dry® Ginger Ale, Nestea Iced Tea, Minute Maid Lemonade	
Sparkling Water	\$ 3.00 each
1 liter Bottles	

☞ Liquor Service ☞

Full service beverage service is available for all on-campus events.
The following is a break down of alcoholic beverage costs.
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 \$150.00 for a two hour service period.

*Many types of wine are available to meet every budget.
Please see our enclosed Wine List for our featured selections, or ask your Event Coordinator for more details.*

Beer Selections

Domestic Selections \$ 3.75 per bottle
Sam Adams®
Sam Adams Light®

Imported Selections \$ 4.75 per bottle
Amstel Light®
Heineken®

Spirits

House Spirits \$ 100.00 per bottle
Absolut® Vodka
Tanqueray® Gin
Bacardi® Rum
Jack Daniels® Bourbon Whiskey
Dewar's® Scotch
Canadian Club® Whiskey
Dry & Sweet Vermouth
Cuervo® Tequila

Mixers

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