



University of
Massachusetts

UMASS Lowell

Catering

General Information and Conditions

Welcome to UMASS Lowell catering at the University of Massachusetts Lowell. Our services are available to all members of the University Community and their invited guests. This catering guide is designed specifically for the University and is a starting point from which all events can be planned.

TABLE AND ROOM SET-UP

Prior to contacting the catering office, room arrangements should be made. Each group assumes responsibility for coordinating room set-up with the Facilities Department at ext.2610 or the Special Events office at ext. 3232. Please note: if booking an outdoor event it is best to make plans for a rain date or to book an indoor venue for your event in case of inclement weather. If you cancel your event due to weather you will still be charged for expenses incurred up to the time of cancellation.

ORDERING

To place an order, contact our catering department at South Campus at ext. 6503. Once you get your estimated costs from Dining Services, please provide us with a purchase order or pro-card from the university.

All non-university groups require a 50% deposit at the time of booking your event. The balance is due the day of your event.

So we may better serve you, we request at least a 48 hours' notice for refreshments and light lunches, and at least one weeks' notice for large groups and formal dinners.

Final changes in your guarantee number must be submitted no later than three full working days before the function. Your minimum charge will be based on that number. In cases of cancellation, you are liable for any food and production costs incurred up to that time. We understand that last-minute cancellations are unavoidable. We will work with you to minimize your charges, but you will be responsible for any costs that are incurred by the catering department up to the time of cancellation.

The catering guide prices for buffet service are based on a minimum count of 25 guests. Please consult your Catering Director for information regarding charges for events that do not meet these guidelines.

DELIVERY GUIDELINES

Orders are delivered 30 minutes prior to the start of your event unless otherwise noted. Complimentary delivery service is provided for all orders meeting our \$25.00 food and beverage minimum. Orders not meeting this minimum will be charged a service charge of 20% to cover delivery and set up expenses. Please add an additional charge of 20% for events held on the second floor of Coburn Hall.

General Information and Conditions

SERVICE

General Guidelines for staffing are as follows:

- Breaks & Buffets require 1 Wait staff per 25 guests
- Passed Hors d'Oeuvres require 1 Wait staff per 50 guests
- Plated Meals require 1 Wait staff per 20 guests

There is a fee of \$85.00 per Wait staff per 4 hours of event service only.

An additional charge of \$20.00 per hour will be charged per waitstaff member for events exceeding 4 hours.

If you request a carving or saute station at your event, there will be an additional \$20.00 per hour minimum labor charge for each station requested.

Meals are served on disposable plastic service ware unless otherwise requested. There is a \$1.00 per person service charge for China service.

LINEN

Linen for tables requiring coverage for food service is complimentary. Additional linen service is available at a cost of \$3.00 per tablecloth. Skirting for tables is offered at a cost of \$10.00 each.

SPECIALTY LINENS

A variety of sizes and patterns of specialty linens are available to make your event extra special. Samples of linens are available upon request and are priced according to your needs. These include tablecloths and skirting, table drapes, and chair covers. Please ask for additional information from our Catering Department. Additional lead time may be required for specialty linens.

FLORAL ARRANGEMENTS

The Catering Director can help you with all your floral needs, from simple bud vases to elaborate centerpieces. Let us help you customize your event.

Breakfast

BREAKFAST BUFFET

THE CONTINENTAL

Assorted Breakfast Pastries
Assorted Bottled Juices and Water
Coffee, Decaffeinated Coffee & Assorted Tea
\$ 4.09 PER PERSON

THE OLSON

Assorted Breakfast Pastries
Scrambled Eggs, Breakfast Potatoes
Assorted Juices and Water
Seasonal Fruit Platter
Coffee, Decaffeinated Coffee & Assorted Tea
\$ 7.69 PER PERSON

THE COBURN

Assorted Breakfast Pastries
Scrambled Eggs, Breakfast Potatoes
Assorted Juices and Water
Seasonal Fruit Platter
Sausage or Bacon
Coffee, Decaffeinated Coffee & Assorted Tea
\$ 10.99 PER PERSON

Breakfast

BREAKFAST BUFFET

THE CUMNOCK

Assorted Breakfast Pastries
Scrambled Eggs, Breakfast Potatoes
French Toast or Pancakes
Sausage or Bacon
Seasonal Fruit Platter
Assorted Juices and Bottled Water
Coffee, Decaffeinated Coffee & Assorted Tea
\$ 11.79 PER PERSON

THE ALUMNI

Quiche
Potato Pancakes
Bacon or Sausage
Yogurt Parfaits
Assorted Breakfast Pastries
Fruit Platter
Assorted Juices and Bottled Water
Coffee, Decaffeinated Coffee & Assorted Tea
\$ 12.79 PER PERSON

BROWN BAG IT – “Breakfast To-Go”

Too busy for Breakfast? Try our Commuter Special. We also include the lids.

Individual Stonyfield Farm Organic Yogurts
Whole Fresh Fruit
Breakfast Pastries
Assorted Bottled Juices and Bottled Water
Coffee, Decaffeinated Coffee & Assorted Tea
\$ 7.69 PER PERSON

Breakfast

BREAKFAST A LA CARTE

BEVERAGES

Coffee and Decaffeinated Coffee.....	\$1.59
Assorted Premium Tea.....	\$1.59
Assorted Bottled Juices.....	\$1.59
Bottled Water.....	\$1.59
Hot Chocolate.....	\$1.59

BAKERY

Assorted Muffins.....	\$1.39
Assorted Bagels with Cream Cheeses.....	\$1.59
Flavored Cream Cheeses.....	\$0.69
Blueberry Coffee Cake (serves 20).....	\$1.59
Sour Cream Coffee Cake.....	\$1.59
Buttery Croissant with assorted Jams.....	\$1.59
Raspberry and Cream Cheese Bites.....	\$1.59
Chocolate Chip Bites.....	\$1.59
Apple and Blueberry Nibblers.....	\$1.59
Assorted Danish.....	\$1.39
Cinnamon Roll.....	\$1.39
Banana Bread, Banana Almond Bread, Blueberry Bread, Date Nut Bread, Cranberry Nut Bread.....	\$1.59
Walnut Sticks.....	\$1.59

Breakfast

BREAKFAST A LA CARTE

ABOVE AND BEYOND

Complement Your Hot or Cold Breakfast with any of the following:

Fresh Fruit Salad.....	\$2.39
Whole Fresh Fruit.....	\$1.09
Baked Apples with Brown Sugar.....	\$2.09
Fresh Fruit Cobbler.....	\$2.09
Individual Stonyfield Organic Yogurt.....	\$1.79
Yogurt Parfaits.....	\$2.79
Individual Cereals.....	\$1.69
Granola.....	\$1.69
Fruit Bursts.....	\$2.79
Bagel Breakfast Sandwich.....	\$3.19
French Toast/ Pancakes.....	\$3.09
Bacon.....	\$1.69
Sausage.....	\$1.69
Turkey Sausage.....	\$1.69
Santa Fe Breakfast Wrap.....	\$3.09
Western Breakfast Wrap.....	\$3.09
Breakfast Taco.....	\$3.09
Philly in the Morning Wrap.....	\$3.09
Seattle Breakfast Wrap.....	\$3.09

Lunch

CLASSIC SANDWICH

Includes Potato Chips, Cookie and Beverage

Boxed Lunch \$ 9.09 PER PERSON

Deli Buffet \$ 8.59 PER PERSON

Prepared Sandwich Buffet \$ 8.09 PER PERSON

For Deli Buffet Selection, please choose 2 Meats and 1 Vegetarian option

Medium Rare Roast Beef: served on a bulkie roll with Lettuce Tomato and Cheese

Roast Turkey Breast: served on a bulkie with Lettuce and Tomato

Black Forest Ham: served on a bulkie with Swiss and Honey Mustard

Tuna Salad: served on a bulkie with Lettuce and Tomato

Chicken Salad: served on a wrap with Lettuce and Tomato

Hummus: Peppers, Tomatoes and Sprouts on a wrap

Grilled Portabella: Mushrooms with grilled Tomatoes and Cheese on a bulkie roll

Lunch

SIGNATURE SANDWICH SELECTIONS

Includes Potato Chips, one Salad Selection, Cookie and a Beverage

Boxed Lunch \$ 12.69 PER PERSON

Deli Buffet \$ 12.09 PER PERSON

Prepared Sandwich Buffet* \$ 11.69 PER PERSON

For Deli Buffet Selection choose 2 Meats and 1 Vegetarian option

Grilled Chicken: on a French roll with Greens, Tomato, Cheese and Scallion Mayo

Black Forest Ham: on a croissant with Brie, Greens and Tomato

Roast Turkey: on a Multigrain roll with Greens and a Cranberry Relish and Cheese

Peppercorn Grilled Steak: on an Onion Dill roll with Boursin, Tomato and Greens

Grilled Chicken Salad: served on a Croissant with Greens and Tomato
and a hint of Horseradish Mustard

Mediterranean Grilled Eggplant: Portabella Mushrooms, Egg Plant
and Peppers served on a Multigrain French roll with Port Salut Cheese

Little Italy: club rolls filled with assorted Italian cold cuts and provolone finished with Greens
and Tomato with a Pepper Mayo

BBQ Roast Beef: Bbq Sauce, Red Onion, and Cheddar Cheese on a French Roll

Foccacia Garden: Spinach, fresh Basil, Tomato, sliced Cucumbers, Port Salut Cheese
with a Garlic Mayo on Foccacia bread

Albacore Tuna: on a wrap with Lemon Mayonnaise, Celery, Greens and Tomato

Chicken Club Wrap: grilled Chicken on a wrap with crispy Bacon, Lettuce and Tomatoes

Mini Sandwich Sampler: Petit rolls filled with assorted Signature Sandwich selections

***number of varieties is dependent upon the size of the party**

EXECUTIVE LUNCH

Choice of Signature Sandwich Selection, Kettle Chips,
Two Side Salad Selections, Decadent Bar and Beverages

Boxed Lunch \$ 13.79 PER PERSON Deli Buffet \$ 13.29 PER PERSON

Prepared Sandwich Buffet \$ 12.79 PER PERSON

Salads

COMPOSED SALADS

Composed Salads are served individually for 25 guests or less. For parties of more than 25 guests, salads will be served buffet style.

CAESAR SALAD

Accompanied by Pita Bread, Seasonal Fresh Fruit Salad,

Dessert and Beverage

\$ 7.99

with

Grilled Chicken \$ 9.79

Grilled Shrimp \$ 11.79

Grilled Vegetables \$ 8.69

Grilled Steak \$ 11.29

COBB SALAD

with Warm Rolls, Orange and Red Onion Salad,

Dessert and Beverage

\$ 12.39

GRILLED SALMON ON FIELD GREENS

Jicama and Apple Salad, Croissant,

Dessert and Beverages

\$ 12.89

Salads

COMPOSED SALADS

SOUTHWESTERN SALAD

Lime grilled Breast of Chicken served with Corn and Black Bean Salad, marinated Grape Tomatoes and grilled Flatbread and Guacamole, Dessert and Beverages

\$ 11.69

BUFFALO CHICKEN/BUFFALO SHRIMP SALAD

Garlic bread, fresh Fruit Skewer,
Dessert and Beverages

\$ 12.69

BBQ STEAK SALAD

Toasted French rolls, marinated Cucumbers and Onions,
Dessert and Beverages

\$ 12.69

CHEF'S SEASONAL SALAD

Please check our Seasonal Special Menu for the current Chef's Special.

Luncheons

THEME LUNCHEONS

These Theme Buffets may be ordered for Dinner Service at an additional charge.

MEDITERRANEAN

Mediterranean Style Grilled Chicken
Lemon Rice Pilaf, Pita Bread
Green Beans & Grape Tomato Sauté with Garlic
Grilled Vegetable Skewers
Lemon Bars
Beverage
\$ 11.79

PACIFIC RIM

Crab Rangoons - Vegetable Spring Rolls
General Gau Chicken
Jasmine Rice
Vegetable Stir-Fry
Fortune Cookies
Pineapple Chunks
Beverage
\$ 11.89

CARIBBEAN

Jerked Chicken
Coconut Rice
Vegetable Empanadas
Papaya Salad
Caramel Flan
Beverage
\$ 13.29

SICILIAN

Parpadelle with Roasted Vegetables
Chicken Romano
Classic Caesar Salad
Focaccia Bread with Garlic Oil
Mini Cannolis
Beverage
\$ 11.29

TEX MEX

Lime Grilled Chicken and Veggie Fajitas
Red Beans and Rice
Chilies Relleno, Grilled Tortillas
Seedless Watermelon Chunks
Caramel Flan
Beverage
\$ 12.79

Luncheons

THEME LUNCHEONS

ITALIAN

Chicken Broccoli Ziti
Cheese Manicotti
Oven Roasted Ratatouille
Bread Sticks
Caesar Salad
Cheesecake
Beverage
\$ 12.39

NEW ENGLANDER

Clam or Corn Chowder
Baked Scrod
Lemon Thyme Grilled Chicken
Scalloped Potatoes, Tomato Salad
Parker House Rolls
Boston Cream Pie
Beverage
\$ 13.49

AMERICAN BOUNTY

Fried Buttermilk Chicken
Layered Vegetable Salad with Ranch Dressing
Sweet Potatoes with Maple Butter
Corn Sauté with Roasted Red Peppers and Chive
Corn Bread
Apple Pie
Beverage
\$ 10.29

ITZA PIZZA

Variety of Freshly Baked Hand-Tossed Pizzas
Green Salad or Caesar Salad
Bread Sticks
Mini Cannolis
Bottled Soda and Water
\$ 9.29

Lunch

LUNCH A LA CARTE

Soups \$1.89

Chili & Chowder \$ 2.39

Chicken Soup

Corn Chowder

Vegetarian Vegetable Soup

Corn and Black Bean

Vegetarian Chili

Clam Chowder

Chili with Cheese

Salads \$ 1.49

Potato Salad

Tossed Salad

Grape and Field Green salad

Caesar Salad

Red Onion and Orange salad

Roasted Potato Salad

Julienne Veggie Salad

Speciality Salad \$ 2.09

Spinach Salad with

Bacon, Eggs, and Red Onions

Chef's Monthly Special \$ 2.09

Whole Fresh Fruit \$ 1.09

Hummus and Pita Bread \$ 1.09

Fresh Baked Cookies \$ 1.39

Decadent Bars \$ 1.69

Kettle Chips \$ 1.29

Desserts

TIER I

Assorted Freshly Baked Cookies	\$1.39
Brownies	\$1.39
Yogurt Parfaits	\$1.69
Fruit Parfaits	\$1.89
Pudding Parfaits	\$1.69
Assorted Dessert Bars	\$1.69
Assorted Cakes & Pies	\$1.89

TIER II

Carrot Cake	\$2.09
Strawberry Shortcake	\$2.09
Apple Tart	\$2.69
Creme Brulee with Vanilla Cream	\$2.89
Lemon Shortbread with Blueberry Sauce	\$2.89
Chocolate Bread Pudding	\$2.89
Chocolate Walnut Baklava	\$2.89
Sabayon with Fresh Fruit and Butter Cookies	\$3.09
Cheesecake	\$3.09
Chocolate Truffle Mousse Cake	\$3.09
Tiramisu	\$3.09

TIER III

Opera Cake	\$3.49
Raspberry Chocolate Torte	\$3.99
Frasier Torte	\$3.99
Banana Chocolate Cake	\$3.99
Mango Coconut Mousse Cake with Mango Sauce	\$3.49
Princess Cake with Chocolate Sauce	\$3.49
Chocolate Pyramids	\$4.99
Triple Layer Mousse Tower	\$4.99

B r e a k s

A LA CARTE BREAK ITEMS

Coffee and Decaffeinated Coffee	\$1.59
Canned Pepsi Products	\$1.59
Bottled Water	\$1.59

UPSCALE BEVERAGES

Sobe Bottled Beverages	\$1.99
Lipton Flavored Bottled Teas	\$1.79
Propel Fitness Water	\$1.79
Gatorade	\$1.49

Popcorn	\$1.00
Lay's Potato Chips	\$1.19
Chips & Onion Dip	\$1.19
Cookies	\$1.39
Chocolate Decadence Platter	\$1.69
Brownies	\$1.39
Assorted Candy Bars	\$0.99
Mints	\$0.99
Spicy Snack Mix	\$1.39

Cheese & Cracker Platter	\$2.49
Fruit & Cheese Platter	\$2.79
Vegetable Crudité Platter	\$2.49
Vegetable & Cheese Platter	\$2.79
Fresh Fruit Platter	\$2.39
Fresh Fruit Bursts	\$2.79

Breaks

Our Break Packages are designed to add something special to your event and inspire your meeting participants. These Breaks are served on black disposable serviceware unless requested otherwise. Pricing for breaks is designed for groups of 20 or more guests.

THE HEALTHY ALTERNATIVE

Granola & Energy Bars
Whole Fresh Fruit Bottled Juice
Bottled Water
\$ 6.19

STRAWBERRIES FIELDS OF CHOCOLATE

Chocolate covered Strawberries
Mini Chocolate Chip Cannoli
Freshly Brewed Coffee
Assorted Bottled Water and Soda
\$ 6.69

After School Snack

Freshly Baked Cookies
Freshly Brewed Coffee and Decaf
Bottled Water and Soda
\$ 4.09

I SCREAM FOR ICE CREAM

2 Choices of Ice Cream
Hot Fudge,
Butterscotch Toppings
Bottled Water
\$ 4.99

MOVIE BUFF

Freshly Popped Buttered Popcorn
Bottled Water and Soda
\$ 2.69

COFFEE BREAK

Freshly Brewed Coffee & Decaf
Bottled Water & Soda
\$ 2.99

GRAB & GO BREAK BAG

Freshly Baked Cookies
Assorted Candy Bars
Lay's Chips
Canned Soda
\$ 4.99

SWEET N SALTY

Decadent Bars
Fruit Platter
Spicy Snack Mix
Bottled Water and Soda
\$ 6.69

Barbeque

CLASSIC BURGER BARBEQUE

Charbroiled Hamburgers, HotDogs and Veggie Burgers
Rolls, Condiments, Lettuce, Tomato, Onion,
Pasta Salad or Potato Salad or Cole Slaw
Brownies or Cookies, Chips and Watermelon
Bottled Water and Soda
\$8.59

CLASSIC WITH GRILLED CHICKEN BREAST

\$ 10.59

CLASSIC WITH SPARE RIBS OR BEEF TIPS

\$ 11.29

CLASSIC WITH 8 OZ SIRLOIN STEAK

\$ 13.69

SPICE UP YOUR CLASSIC BARBEQUE WITH A SOUTHERN FLARE

Beef Fajitas, Ranch Beans, Corn Bread, Roasted Corn
and a specialty Chipotle Burger
\$ 11.69

ADDITIONS TO YOUR BBQ

Corn on the Cob

\$ 1.09

Additional Salad

\$ 1.59

Chili

\$ 2.49

Baked Beans

\$ 1.09

BBQ's are scheduled for a one-hour service time.

Appetizers

PRICES ARE PER PORTION

CHERRY TOMATOES FILLED WITH BOURSIN

\$1.29

MINI QUICHES

\$1.99

SCALLOPS WRAPPED IN
MAPLE BACON

MARKET

MUSHROOM TARTLETS

\$1.29

CROSTINI WITH GRILLED VEGETABLES
AND CHEESE

\$1.29

VEGETARIAN SPRING ROLLS
WITH PLUM SAUCE

\$1.89

VEGGIE QUESADILLA
WITH GUACAMOLE

\$1.99

POPCORN SHRIMP WITH DIPPING SAUCE

\$1.99

Appetizers

ANTIPASTO SKEWERS

\$2.39

THAI SUMMER ROLL
WITH DIPPING SAUCE

\$2.39

MARYLAND STYLE CRAB CAKES

MARKET

DRAGON SHRIMP
WITH GINGER SOY

\$2.39

PARMESAN ARTICHOKE
BITES

\$1.49

SPINACH AND PHYLLO
TRIANGLES

\$1.49

MEATBALLS WITH MARINARA

\$1.39

CLASSIC SHRIMP COCKTAIL

MARKET

BUFFALO BONELESS WINGS
OR FINGERS

\$2.49

A p p e t i z e r s

CHICKEN SATAY
WITH PEANUT SAUCE

\$ 1.69

FIG AND MARSCAPONE IN PHYLLO

\$ 1.99

EMPANADA WITH BLACK BEAN SALSA

\$ 1.49

FRITO MISTO (FRIED VEGETABLES)
WITH HORSERADISH SAUCE AND MARINARA

\$ 1.99

BROCCOLI BITES WITH HONEY MUSTARD

\$ 2.39

HANDMADE CRAB RANGOON

MARKET

MINI ASSORTED GRILLED PIZZAS

\$ 1.49

GRILLED RAVIOLI WITH ROSA SAUCE

\$1.99

Appetizers

DISPLAY APPETIZERS

MEDITERRANEAN DISPLAY

Marinated Artichokes Hearts, Grilled Plum Tomatoes,
Crostini, Fresh Mozzarella, Genoa Salami,
Pepperoncini, Marinated Olives
\$6.19

MEXICAN DISPLAY

Warm Queso Dip with Assorted
Salsas and Chips with Guacamole
\$2.99

DIM SUM DISPLAY

Assorted Steamed Dim Sum Appetizers
with Assorted Dipping Sauces
\$4.99

THE HARBORSIDE

Clam or Seafood Chowder with Mini
Crab Cakes and Vegetable Slaw
\$6.29

WARM ARTICHOKE DIP WITH TOASTED FRENCH BREAD

Spinach, Cheese, Garlic, and Artichoke Dip served warm
with Toasted Garlic Bread Slices
\$2.89

Appetizers

DISPLAY APPETIZERS

CRUDITE DISPLAY

Assorted Fresh Vegetables Paired with
Two Dipping Sauces
\$ 2.49

SUSHI OR CALIFORNIA ROLL PLATE

Assorted Sushi and California Rolls,
served with Pickled Ginger, Soy, Wasabi
\$ 6.49

IMPORTED AND DOMESTIC CHEESE DISPLAY

Imported and Domestic Cheeses paired with
Fresh Fruit, Crackers and French Bread
\$ 4.29

CHOCOLATE FONDUE

Select White, Dark, or Milk Chocolate
presented with Strawberries, Biscotti, Marshmallows,
Pretzels, Bananas, and Dried Apricots
\$ 4.99

R e c e p t i o n s

GETTING TO KNOW YOU

This package is ideal for networking with colleagues
or for social gatherings, and includes:

IMPORTED AND DOMESTIC CHEESE DISPLAY

Assorted Cheeses paired with Fresh Fruit, Breads and Crackers

MEDITERRANEAN DISPLAY

Marinated Artichoke and Mushroom Salad, Grilled Plum Tomatoes,
Crostini, fresh Mozzarella, Genoa Salami, Pepperoncini, Marinated Olives

MINI ASSORTMENT OF PIZZAS

Cheese, Pepperoni and Veggie Bites

CRISPY RAVIOLI WITH BASIL MARINARA

Cheese Ravioli tossed in Japanese Bread Crumbs deep fried and served
with a spicy Basil Marinara Dipping Sauce

THAI SUMMER ROLLS

Served with Lime and Sweet Chili Dipping Sauce

ASSORTED MINIATURE PASTRIES

Price per person \$ 13.39

R e c e p t i o n s

THE SOCIAL HOUR

This package is ideal as a stand-alone reception.

CRUDITE PLATTER

Assorted Fresh Vegetables paired with four Dipping Sauces

WARM ARTICHOKE DIP WITH TOASTED GARLIC SPINACH

Spinach, Garlic, Cream and Monterrey Jack Cheese with Artichokes
served with toasted Garlic Bread Slices

MUSHROOM TARTLETS

Wild Mushrooms Baked in Savory Tartlet Shells

MINI QUICHES

SPINACH AND PHYLLO TRIANGLES WITH FETA

Price Per Person \$9.29

R e c e p t i o n s

THE COCKTAIL HOUR

This package is ideal for receptions when your guests will be dining following the reception.

SOUTH OF THE BORDER

Warm Queso Dip served with Tortilla Chips, Salsa, and Guacamole

FRITO MISTO

Assorted Fried Vegetables in a Parmesan Breadcrumbs served with a Diablo Sauce

MINIATURE GRILLED PIZZA

Assorted mini grilled Flatbreads with assorted toppings and Cheeses

VEGETABLE SPRING ROLLS

Soy Dipping Sauce

Price per person \$6.99

Dinner Buffets

Buffet Dinners include Tossed Garden Salad or Classic Caesar Salad, Two Entrees, Starch, Vegetable, Rolls and Butter, Coffee Service, and a Tier One Dessert. If you would like to enhance your menu with a more elegant dessert or with additional items, please browse our selections on page 14.

ENTREE CHOICES

CHAR GRILLED VEGETABLES AND GOAT CHEESE STACK

Alternating layers of Fire Grilled Vegetables and Toasted Goat Cheese

STUFFED MUSHROOM CASSEROLE

Mushrooms filled with a Vegetable Duxelle and topped with Tomato Hollandaise

\$17.99

INDIVIDUAL ROASTED BUTTERNUT SQUASH AND CORN CUSTARD TARTLETS

Pastry Shell filled with fresh Corn Custard topped with caramelized Butternut Squash

RAVIOLI WITH SAGE BUTTER AND PECORINO CHEESE

Handmade Ravioli finished with a Sage Butter and topped with Grated Pecorino Cheese

\$19.49

CHICKEN BREAST STUFFED WITH WILTED SPINACH

Breast of Chicken stuffed with Baby Spinach and Herbed Cheese

GRILLED SALMON WITH BALSAMIC REDUCTION

Fresh Salmon Filet Grilled and topped with a Sweet Balsamic Reduction

\$22.89

Dinner Buffets

Buffet Dinners include Tossed Garden Salad or Classic Caesar Salad, Two Entrees, Starch, Vegetable, Rolls and Butter, Assorted Chilled Beverages, and a Tier One Dessert. If you would like to enhance your menu with a more elegant dessert or with additional items, please browse our selections on page 14.

ENTREE CHOICES

CHICKEN ROMANO WITH LEMON GARLIC BUTTER

Light Batter of Fresh Parmesan and Egg, sauteed
and finished with a Lemon Garlic Butter

MINI MANNICOTTI WITH ROASTED VEGETABLE TOMATO SAUCE

Fresh Pasta filled with Ricotta topped with a Roasted Vegetable Tomato Sauce
\$21.89

BREAST OF CHICKEN WITH VEGETABLE CORNBREAD DRESSING

Breast of Chicken Stuffed with a Vegetable Cornbread Dressing

ROAST LOIN OF PORK WITH MUSTARD THYME CRUMB

Served with A Warm Apple Sauce
\$20.49

CARVED "SWEET SUE" STEAK

Carved Char-grilled Sirloin Marinated with Palm Sugar and Soy SOUTHWESTERN GRILLED CHICKEN BREASTS

Cumin Lime Marinated Boneless Breast of Chicken Charbroiled and
Topped with a Roasted Tomato and Garlic Butter

\$22.49

Served Dinner

Served Dinner includes your choice of a Soup or Salad listed below, Rolls and Butter, Entree with Chef's accomplishments, Desserts, Coffee and Tea service.

SOUP SELECTIONS

Gazpacho with Grilled Shrimp

Seafood Bisque

Tuscan Bean Soup

Farmhouse Soup

SALAD SELECTIONS

Tower of Baby Greens with Balsamic Vinegar

Simple Chef's Salad

Arugula and Radicchio Salad with Lemon Vinaigrette

Grilled Portabella Mushroom and Baby Spinach Salad

Classic Caesar Salad

Mixed Greens with Toasted Walnuts, Apples and Bleu Cheese

Served Dinners

MARINATED GRILLED CHICKEN BREAST

With Rosemary Garlic Mashed Potatoes, Sautéed Summer Squash and Roasted Red Pepper
\$ 16.99

CRUNCHY PECAN CHICKEN

Served with Roasted Root Vegetables and Lemon Rice Pilaf
\$18.99

MAPLE CHIPOTLE GLAZED SALMON

With Cumin Green Beans and Sweet Potato Au Gratin
\$20.49

MARYLAND STYLE CRAB CAKES

With Roasted Red Potatoes and Allumette Vegetables
\$23.99

PEPPERCORN CRUSTED TENDERLOIN OF BEEF

With Yukon Gold Potatoes and Seasonal Vegetables
\$29.00

ROAST BREAST OF TURKEY WITH APPLE CIDER JUS

Served with Roasted Butternut Squash and Whipped Potato
\$17.99

FRENCHED LOIN OF PORK

Served with warm, Baked Granny Smith Apples,
Scalloped Potatoes, Caramelized Carrots
\$19.99



