

Breakfast

The most important meal of the day can range from a simple beverage set up to an elegant feast of your favorite foods depending upon your needs. You can choose from our individual options or our preplanned packages and buffets.

Each of these can be further supplemented with our ala Carte items to further complement your event!

Beverages

Coffee, Decaf, and Tea
Paul de Lima Blends
\$1.10 per person

Airpot of Either
Coffee, Decaf, or Tea
Paul de Lima Blends
\$7.50 each

Bottled Juice
An assortment of Orange, Apple, & Cranberry Juices
\$1.20 ea.

Milk
½ Pints of 2%, Skim or Chocolate Milk

Juice Carafe
(Serves 6 guests)
\$4.50ea

Juice per Gallon
Served in pitchers or punch bowls depending upon group size and customer preference.
\$8.00gal

Flavored Coffee Bar
Our gourmet coffee served with an assortment of flavored syrups, flavored creamers, shaved chocolate, whipped cream, cinnamon, nutmeg, and chocolate covered spoons.
\$2.75 per person

Signature Sunrise

This continental breakfast covers all of the basics: Piping Hot Coffee in regular and decaffeinated options as well as Hot Water for Tea, An Assortment of Bottled Juices, and for your morning sweet tooth there are Bagels, Mini-Danish, and Mini-Muffins
\$3.95 per person

Add Fresh Sliced Fruit for Only \$1.75 per Person!

Sunrise Buffet

Scrambled Eggs, Seasoned Breakfast Potatoes, Muffins, Chilled Juice, Regular & Decaf Coffee, Hot Tea and Your Choice of Bacon, Sausage or Ham
\$6.75 per Person

Morning Agenda

Seasonal Fresh Fruit, Yogurt, Granola, Breakfast Breads, Croissants, Bagels with Flavored Cream Cheese, Chilled Juices, Regular Coffee, Decaf Coffee and Hot Tea
\$6.25 per Person

Scrambled with Style

Your choice of Cheese Scrambled Eggs, Southwestern Scrambled Eggs, or Spanish Scrambled Eggs along with your choice of Bacon, Sausage, and Ham. Served with Seasoned Breakfast Potatoes, Warm Spiced Apples, Breakfast Breads, Chilled Juices, Regular and Decaf Coffee, Hot Tea
\$7.25 per Person

The Lumberjack

Your choice of Thickly Sliced French Toast, Pancakes or Waffles served with warmed syrup along with your choice of Ham, Bacon, or Sausage. Finished off with Seasoned Breakfast Potatoes, Pastry, Juice, and Coffee

\$7.50 per Person

Quick and Easy Break

Assorted Breakfast Breads

Regular & Decaf Coffee,

Hot Tea,

And Assorted Chilled Juices

\$3.75 per Person

Morning Beverage Break

Regular & Decaf Coffee,

Hot Tea,

And Assorted Chilled Juices

\$1.95 per Person



A'la Carte Items

Yogurt Parfaits

\$2.75

Bagels

\$1.25ea./\$12.00 dz.

Mini Muffins

\$ 7.00 per dz.

Mini Danish

\$8.00 per dz.

Croissants

\$1.50 per Person/\$10.50per dz.

Donut Holes

\$8.00 per dz.

Assorted Bakery Donuts

\$9.50 per dz.

Cinnamon Rolls

\$1.50 Ea./\$12.00 dz.

Muffins

\$1.50 Ea./\$12.00 dz.

Bagel Buffet

Assorted sliced bagels with flavored cream cheeses, whipped butter, jam, sliced tomatoes, and smoked salmon.

Market Price

Breakfast Breads

\$12.95 dz.

Breakfast Pizza

\$14.00

Boxed Cereal

\$1.75ea

Breakfast Sandwich

\$1.75

Breakfast Wrap or Bagel Sandwich

\$2.50

Yogurt Bar

\$1.50 per Person

Buffet Add Ons

Bacon, Sausage or Ham

\$1.50 per Person

Seasoned Breakfast Potatoes

\$1.50 per Person

Tater Tots

\$1.50 per Person

Pancakes, Waffles or French Toast

\$2.25 per Person

Belgian Waffles

\$2.50 per Person

Grilled Grapefruit
\$2.00 per Person

Breakfast Quiche or Frittatta
\$7.25 per Person

Whole Fresh Fruit
\$.75 per person

*Ask if our Gourmet Panini Bar or
Omelet Action Station are right for
your event!*

Brunch

Good Day Brunch

*Cheese Blintzes with Strawberry Sauce
Or*

Assorted Omelets

*Angel Hair Pasta with Fresh Tomato &
Basil*

Spinach Salad

*Marinated Grilled Vegetable Salad
Fruit Salad*

Assorted Breads and Pastries

Assorted Juices

Carrot Cake

\$12.95 per Person

Celebration Brunch

*Glazed Virginia Ham
Or*

Roast Turkey

Omelets Prepared to Order

*Cheese Blintzes or Cinnamon French
Toast*

O'Brien Potatoes

Chicken Salad with Grapes

Spinach Salad, Pasta Salad

A Platter of Freshly Sliced Fruit

Domestic Cheese and Crackers

Assorted Breads and Pastries

Assorted Juices

Black Forest Cake or Carrot Cake

\$16.50 per Person

Traditional Brunch

*French Bread French Toast
With Warmed Syrup, Strawberry Sauce,
and Whipped Cream*

*Carved Virginia Baked Ham
With Raisin Sauce*

*Herb Grilled Chicken Breast
Seasoned Breakfast Potatoes*

Bacon or Sausage

Scrambled Eggs

Mini Pastry Basket

With Condiments

Assorted Juices

Coffee, Decaf, and Hot Tea

\$15.95

Champagne Royale Brunch

*Belgian Waffles with Fruit Toppings,
Syrup, and Whipped Cream*

Chicken Breast Provencal

*Oven Roasted Potatoes with Fresh
Herbs*

Omelets Prepared to Order

Scrambled Eggs with Cheese

Strawberry Spinach Salad

Tomato Basil Mozzarella Salad

Fresh Sliced Fruit with Honey Yogurt

Dipping Sauce

Pastry Basket

Grilled Vegetables

Juice, Coffee

Champagne Mimosas

Bloody Mary's

\$24.00 per Person



Lunch

Sandwich Solutions

We offer a variety of simple sandwich solutions to fit your budget and time constraints!

Corner Deli Buffet

An attractive platter of Roast Beef, Baked Ham, Sliced Turkey and Tuna Fish with assorted Cheeses, Served with Lettuce & Tomato with a variety of Breads, Rolls and condiments accompanied by Potato Chips, Pickle Chips, and Our Gourmet Cookies.

\$6.50 per Person

The Bistro Sandwich Buffet

Assorted Deli Sandwiches served on a selection of Breads and Rolls with Potato Chips, Pickle Chips, and Our Gourmet Cookie Assortment.

\$6.25 per Person

That's A Wrap

Assorted Deli Wraps such as Turkey Breast Caesar, Southwest Chicken, Viva Italia, Roast Beef Ranch, or the Humus Feta Wrap. Accompanied by Potato Chips, Pickles, and Our Gourmet Cookie Assortment.

\$6.95 per Person



Bistro Country Box Lunch

Your choice of a freshly prepared Deli Sandwich, Potato Chips, Cookie or Brownie, and a Canned Soft Drink or Bottled Water.

\$6.95 per Person

Add Fresh Whole Fruit for \$.75 More!

Upgrade Your Sandwiches to Wraps for only \$.45 more!

Deli Buffet Add-Ons

Soup du Jour

\$1.25 per Person

Additional Salads

(Macaroni, Green, Pasta, Potato or Fruit Salads)

\$1.25 per Person

Gourmet Sandwiches

Country Club

Ham and Herb Cheese

Tarragon-Chicken Focaccia

Turkey and Roasted Peppers

Vegetable Pita

California Humus-Olive Wrap

Choose from these delicious delights or ask for other upscale takes on the traditional sandwich theme to make your event extra special.

These items can be part of a buffet format, plated or boxed lunches with the standard accompaniments.

\$8.95 per Person

Entrée Salads

These delicious creations are a far cry from the iceberg and tomato wedges that used to serve as the beginning of one's meal! Served with warm rolls and butter these light lunches are bound to impress your guests without overwhelming them with a heavy traditional meal.

Caesar Salads

\$5.50 per Person

Topped with Your Choice of Chicken, Beef or Shrimp

\$6.50 per Person

Grilled Tuna Nicoise Salad

\$Market Price

Citrus Asparagus Sauté

\$7.75 per Person

Thai Vegetable Salad

\$7.75 per Person

Traditional Cold Plate

\$7.50 per Person

Asian Chicken Salad

\$6.50 per Person

Chef Salad Classic

\$7.75 per Person

Portobello Mushroom Salad

\$6.75 per Person

Cobb Salad

\$6.50 per Person



Hot Lunches

Beef or Chicken Stir Fry

Tender Strips of Beef or Chicken stir-fried with Oriental Style Vegetables and served with White or Brown Rice.

\$6.75 per Person

Italian Affair

Boneless Breast of Chicken lightly breaded and fried, topped with a rich Tomato Sauce and melted Provolone Cheese. Accompanied by Pasta with Marinara Sauce, Tossed Garden Greens, and Herbed Garlic Bread.

\$8.25 per Person

Chicken Sauté

Boneless Chicken Breast sautéed with herbs and wine, served with a Fresh Vegetable Medley, Dinner Roll and a choice of Rice-Pilaf or Pasta.

\$8.25 per Person

Vegetable Lasagna

Meatless Lasagna Florentine layered with spinach, ricotta, parmesan and mozzarella cheeses served with tossed greens, and crusty herbed garlic bread. (Also available with traditional Tomato Sauce)

\$7.75 per Person

Pasta Bar

Create your own succulent pasta dish from this buffet, which includes two types of al dente pasta, Marinara, Alfredo and Bolognese sauces. Top this off with grilled chicken, meatballs or sausage, and then sprinkle on Parmesan, mozzarella, and crushed red pepper. With tossed salad greens, dressings, and herb garlic bread you have a complete luncheon bound to suit any taste!

\$10.25 per Person

Fajita or Taco Bar

Start with flour tortillas or hard corn shells you can fill with your choice of our seasoned taco beef or Mexican shredded chicken, then top with your choices of shredded lettuce, diced tomato, black olives, sour cream, salsa, our house-made Pico de gallo, and shredded cheese.

\$7.25 per Person

Honey Basil Chicken

This boneless chicken breast is glazed with honey infused with basil and other Italian herbs for a mixture of the savory and the sweet. Rice pilaf or wild rice and a Seasonal Vegetable Mix round out this delectable entrée. A green salad and rolls are included.

\$8.75 per Person

Grilled Salmon

A filet of salmon grilled to perfection on our char-broiler. Enjoy its natural flavor alone or complement it with a light butter dill sauce. Available hot or chilled to suit the season this dish is served with chef's choice of starch and vegetable, rolls, butter and mixed green salad.

\$Market Price

Barbecues

Whether enjoyed indoors or out, BBQ food holds a special place in the American culinary experience. Choose from our options which are as varied as our regional tastes!

All American

Hot Dogs, Hamburgers, and Vegetarian Burgers served with Pasta Salad, Potato Salad, Chips and Cookies.

\$7.25 per Person

Executive BBQ

BBQ Chicken & Spare Ribs served with Cole Slaw, Macaroni Salad, Baked Beans, Fresh Fruit Salad, and Cookies.

\$9.30 per Person

Steak Roast

Marinated Choice Cut New York Strip Steak

Salt Potatoes

Corn on the Cob

Baked Beans

Choice of Two Salads:

*Cole Slaw, Macaroni, Pasta, Fruit, Mixed Green, or Fresh Broccoli Salad
Corn Bread Muffins with Butter and Strawberry Jam*

Apple Pie or Cookies & Brownies

Lemonade and Iced Tea

\$21.95 per Person

Fresh Steamed Clam Bake

*Add to Any of Our BBQ's
Fresh Steamed Clams with Drawn Butter, Lemon Wedges, Tabasco Sauce, Horseradish and Crackers*

Market Price



Grill Rental Fees will need to be assessed if none is available on site. Delivery and Labor Charges may be assessed at the discretion of the Catering or Food Service Director.

Flavorful Favorites

These campus favorites have earned their own place on the menu. Perfect for entertaining student groups!

Savory Meatballs

*Available in Hunter or Red Sauces!
\$5.00 per Dozen*

Chicken Wings

*Try our Buffalo, BBQ or Boss Sauces!
\$6.25 per Dozen
Add Bleu Cheese Dressing and Celery Sticks for \$.75 per Person!*

6ft Subs

*Have a genuine six- foot sub made for your event! Selections include Chicken Caesar Salad, Italian Assorted, Roasted Vegetables and Traditional. Served with Potato Chips
\$4.95*

Sub Platters

*An assortment of sub favorites arranged on a platter that can serve as a snack or a light meal depending upon your group.
\$3.95*

Seven Layer Dip

*Seven layers of exotic flavors make up this favorite dish! Served with corn tortilla chips.
\$15.00 for Ten People
only \$1.00 Per Person Each There After*

Mozzarella Sticks

*Served with Marinara for Dipping!
\$11.90 dz.*

Chicken Tenders with Sauces
\$12.00 dz.

16" Round Cheese Pizza
\$11.00

16" Round Topped Pizza
\$12.00

Cheese Sheet Pizza
\$17.99

Topped Sheet Pizza
\$19.99

Dessert Menu



Ice Cream Sundae Bar
\$2.95 per Person

Gourmet Cookies
\$.65 Ea./\$3.95 dz.

Chocolate Brownies
\$9.00 dz.

White Lace Brownies
\$1.49 ea/\$17.00dz.

Frosted Brownies
\$11.00

Chocolate Confusion
\$2.75 per Person

Tiramisu
\$3.25 per Person

Dessert Bars
\$2.65 Per Person

Dessert Trays
\$2.10 Per Person

Assorted Pies
\$1.75 Per Person

Carrot Cake
\$3.00 Per Person

Cheese Cake with Toppings
\$2.75 Per Person

Tea Cookies
\$6.95 dz.

Mini Pastries
\$9.00 dz.

Petit Fours
\$6.00 dz.

Chocolate Cups
\$3.25 Per Person

Dessert Cups
\$3.25 Per Person

Half Sheet Cake
Market Price

Full Sheet Cake
Market Price

Double Layer Sheet Cake
Market Price

Reception Items

Receptions can vary from intimate, informal gatherings to up-scale, formal events. While we provide the following menu guidelines, please do not hesitate to discuss your event thoroughly with the Catering Director to make sure that your event menu is everything you envision it to be!

Tomato Basil Bruschetta
\$11.25 per Dz.

Assorted Canapes
\$13.75 per Dz.

Smoked Salmon Canapes
\$65.00 for 50 pieces

Shrimp Cocktail
Two pieces per person with lemons and cocktail sauce.
Market Price

Egg Rolls with Dipping Sauce
\$7.50 dz.

Snack Mix, Potato Chips, Pretzels or Gold Fish
\$1.00 per Person

Nacho Grande Platter
(15" Platter)
\$17.00

Baked Brie Wheel en Croute
\$25.00

Spanakopita
\$8.50 per Dz.

Tortellini Skewers with Lemon Parmesan

\$3.50 Per Person

Prosciutto Wrapped Melon

\$8.50 Per Dozen

Minature Maryland Crabcakes

With Remoulade

\$9.75 Per Dozen

Vegetable or Sausage Stuffed

Mushrooms

\$8.50 Per Dozen

Assorted Chips and Dip

\$2.00 per Person

Spinach and Artichoke Dip with

Baguette

\$30 per 25pp

Seafood Dip with Crostini

\$39 per 25pp

Fancy Mixed Nuts

\$1.00 per Person

Finger Sandwiches

\$1.50 per Person

Bite Size Sandwiches

\$1.00 per Person

Assorted Mini Quiche

\$9.00 Per Dozen

Humus with Toasted Pita Points

\$1.50 Ea./\$25 Tray for 25pp

Fruit Kabobs

\$3.00 Per Person

Fresh Sliced Fruit

*\$1.75 per Person/ \$40.00 per Tray for
25pp*

Gourmet Cheese and Crackers

\$2.50 pp/\$40 per Tray for 25pp

Fresh Crudités

\$2.50pp/ \$30.00 per Tray for 25pp

Carving Station

*Your choice of Roast Turkey, Roast Beef,
or Glazed Ham carved to order served
with rolls and condiments.*

\$6.50 per Person

*Labor Charges May Apply Depending
Upon Group Size*

Pasta Station

*This action station includes two pastas,
choice of sauces, and toppings to create
pasta dishes to order for your guests.*

\$7.50 per Person

*Labor Charges May Apply Depending
Upon Group Size*

Dessert Table Assortment

\$3.50 per Person

Lemonade, Iced Tea, or Fruit Punch

\$7.50 per Gallon

Coffee, Decaf, and Tea

\$1.10

*Ask about the advantages of passed
hors d'oeuvres!*

Dinner Entrees

All dinner entrees include a house salad, chef's choice of starch, vegetable du jour, rolls, butter, and iced water.

Prime Rib of Beef au Jus

Rich, succulent prime rib of beef slow cooked to perfection.

\$Market Price

Filet Mignon

So tender that it melts in your mouth!

\$Market Price

Stuffed Beef Tenderloin

Tenderloin medallions of beef stuffed with sun-dried tomatoes and blue cheese and then topped with a beef demi-glace!

\$Market Price

Roast Pork Tenderloin

A traditional favorite oven roasted and then topped with seasonal chutney!

\$14.25

Orange Glazed Almond Pork

Tenderloin medallions of prime cut pork roasted to perfection with our orange glaze and then topped with toasted almonds.

\$14.95

Grilled Salmon

Our salmon filets are seared on the char-broiler and then gently finished in the oven to give the best flavor possible. This dish is available with a variety of seasonal sauces to suit your taste buds.

\$Market Price

Herb Crusted Salmon

Thick salmon filets dusted with variety of seasonal herbs and spices to enhance natural flavor!

\$Market Price

Chicken Parmesan

Lightly breaded chicken breasts covered with house-made Marinara and then layered with melted Italian cheeses.

\$12.95

Lemon Pepper Sole

Lemon and pepper add spice to the delicate flavor of our baked filets of Sole.

\$14.95

Stuffed Chicken Breast

Wild Long Grain Brown Rice with Fresh Broccoli Spears and Melted Cheddar Cheese wrapped in a pounded breast of chicken breast and then topped with Supreme sauce.

\$11.50

Chicken Romano

A juicy oven roasted chicken breast topped with a delicious Provencal sauce of diced tomatoes, black olives, onions, and mushrooms.

\$11.50

Chicken French

Egg battered chicken breast topped with a savory lemon butter white wine sauce.

\$11.50

Chicken Cordon Bleu

Melted Swiss and slices of ham wrapped in a pounded breast of chicken that is then hand breaded, quickly fried to seal in the flavor and then finished in the oven.

\$12.95

Traditional Turkey Dinner

Mouth watering turkey breast with all of the traditional sides...rich gravy, creamy mashed potatoes, golden brown stuffing, corn and cranberry sauce.

\$14.25

Pasta Bake Buffet

Baked Ziti, Turkey Tetrazini or Pasta Primavera served with breadsticks, garlic bread, and an Italian Garden Salad

\$10.95

Veal Saltinboca

A Roman specialty of veal topped with prosciutto sautéed in butter and then braised in white wine.

\$15.50