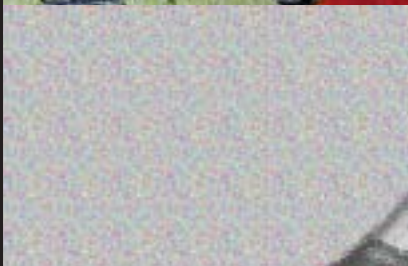




*Rhodes  
Catering*



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# *General Information and Conditions*

*The success of your function is important to us! In order to offer you a professional and personalized event we ask that you review the policies outlined below. If we have left any questions unanswered, please feel free to contact our Catering Department at (901)843-3158.*

**Quality:** Whether your function is large or small, causal or formal, Rhodes Catering will provide the finest service and food available. At Rhodes Catering, our professional chefs use only the finest ingredients to make your meal a culinary delight. For years we have created events ranging from continental breakfasts for a dozen people to gala dinners for hundreds, all with our characteristic mark of exceptional quality and value. You can count on Rhodes Catering to create a unique and memorable event that matches your needs, and your budget.

**Convenience:** Rhodes Catering, a department of Campus Dining Services, delivers the excellence you expect from Rhodes College. We provide services to Rhodes' choice locations. Our years of experience to Rhodes grants us the unique ability to understand your needs, and makes us the logical choice for on-campus events. Also, when you are booking your event through a Rhodes department, our invoicing process is quick, easy and efficient. In short, no other caterer can match the total ease with which Rhodes Catering performs at Rhodes.

**Service:** Our staff is qualified to assist you in every detail of your event. In addition to food, we can offer linens and decorations to add a special touch to your function. Collaborating with you, we will customize your event to meet your specific needs. We are happy to speak with you about your arrangements for vegetarian meals, special dietary needs, flowers, or anything else that you require. If you have any unique requests, simply let us know and we will gladly accommodate you and your guests.

**Reservations:** Facilities for events are to be reserved through the Conference and Events Services Office at (901) 843-3967, located in King Hall. Reservations are to be made at least one week before the function.

**Food and Beverage:** To place an order or schedule an appointment with Rhodes Catering, please call (901) 843-3158 to arrange menu and service details. Our sales staff will be on hand to assist you Monday through Friday 8:00 AM until 4:00 PM. Food arrangements should be made at least TWO WEEKS in advance of the function, but there are always exceptions!

**Guarantee:** Final attendance confirmation of all food and beverage functions must be received by 12:00 noon one business day prior to the function date.

**Payment:** We will be glad to accept payment by either Rhodes College account number, cash, or check. If cash or check is being used, then 50% of the estimated total is due 10 business days prior to the event and final payment needs to be made at the catering office two full business days prior to the event.

**Rental Items:** We can be of assistance in many areas of service to enhance your event, including floral arrangements, balloons, ice carvings, entertainment and decorations. We offer a wide variety of specialty linens, table, chairs, and party tents.

# *General Information and Conditions*

**China Fee:** All catered functions, coffee breaks, buffets and receptions include our high quality disposable products. There is an additional charge of \$1.00 per person for china and glassware service. If china is used outside of the Refectory, the cost is \$1.50 per person.

**Linens:** Rhodes Catering can supply your event with all the necessary linens - tablecloths, napkins, and skirting. Specialty linens can be acquired upon request. With a food order, linens and skirting are included.

**Delivery:** A \$10.00 delivery fee applies to all catered events outside the Refectory.

**Pricing:** Prices are subject to change without notice. Sales tax is added when applicable. Prices are guaranteed 60 days prior to any function.

**Ballroom Policies:** The attachment of any signs, banners, posters, etc. to the walls or ceiling is not permitted. It is also understood that you will leave the premises in a neat and orderly condition, free of excessive debris or display refuse, no later than the date and time recorded on the catering event order. There will be additional charges if the policies are not met.

**Attendants Fees:** If your event requires an attendant to stay and replenish, and/or serve your event beyond a minimum 4-hour period, a service charge of \$25.00 per attendant per hour is required.

**Alcohol Policy:** Rhodes Catering does not have a liquor license to purchase alcohol. The Rhodes College representative must grant special permission for all events serving alcohol. We can provide bar services; however, it is the responsibility of the host to deliver alcohol to the Catering office. The Catering office will accept alcohol deliveries no earlier than 24 hours prior to the scheduled event. An additional fee will be applied to all events where alcohol is served. This fee includes storage, chilling, transport of alcohol, glassware, ice and any equipment needed for the event. If a full bar set up is required, \$1.80 for liquor and \$1.50 for beer and wine per person will be applied to the order. Any remaining alcohol must be removed by the customer immediately following the scheduled event. An attendant must be present at a rate of \$15.00 per hour whenever alcohol is being served at Rhodes College.

**Room Charges:** There is a set room charge for each banquet room as Rhodes College covers room set up, custodial fee and breakdown of your event. Please contact Conference and Events Services Office at (901) 843-3967.

**Cancellations:** We request a minimum of 24 hours notification on cancellation of any order.

**Liability:** Customers are responsible for all equipment rented for their event and will be charged for all missing or damaged items. Due to Shelby County Health Regulations, food and beverages cannot be taken home by customers.

# Breakfast Buffets

20 Person Minimum

All Breakfast Buffets Include: Coffee, Decaffeinated Coffee, Chilled Juices, Butter and Preserves.

## Breakfast Buffet #1

Scrambled Eggs with Choice of Two Ingredients

Country Ham, Bacon, Peppers, Onions, Mushrooms, Fresh Herbs, Spinach, Tomatoes,  
Smoked Salmon, Cheddar Cheese or Cream Cheese

Choose one from Each Category:

Citrus Sections or Fresh Cut Fruit

Hash Browns, O'Brien Potatoes or Grits

Bagels, Muffins or Biscuits

Bacon or Sausage Patties

## Breakfast Buffet #2

Plain Scrambled Eggs

Choose one from Each Category:

Citrus Sections or Fresh Cut Fruit

Hash Browns, O'Brien Potatoes or Grits

Bagels, Muffins or Biscuits

Bacon or Sausage Patties

## Breakfast Buffet #3

Choose one from Each Category:

•Chicken, Broccoli and Cheddar Quiche; Spinach Quiche with Swiss and Red Onions;

Baked French Toast with Seasonal Fruit

•Bacon or Sausage Patties

•Citrus Sections or Fresh Cut Fruit

Choose Two Items from the Category Below:

•Mini Mufins, Mini Biscuits, Petite Danish, Petite Coffee Cake or Banana Bread

## Breakfast Buffet #4

Cereal Bar:

Granola, Raisin Bran, Corn Flakes, Vanilla and Flavored Yogurts

Choose one from Each Category:

Citrus Sections or Fresh Cut Fruit

Biscuits, Muffins or Banana Bread

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## Continental Box Breakfast

Assorted Muffins with Butter, Fresh Cut Fruit, Flavored Yogurt and Fresh Squeezed Orange Juice



# Customized Breakfast Buffets

Minimum of 10 of Each Selection

## Customized Breakfast:

Select Your Two Favorite Selections from a la Carte Sections Below. The Customized Breakfast is served with Juice, Coffee and Decaffeinated Coffee. Proper Condiments Provided.

### A la Carte:

Apple Streusel, Blueberry, Banana Nut and Bran Muffins	Bagels with Cream Cheese
Brown Sugar Streusel Coffeecake	Biscuits with Butter and Jelly
Cherry, Blueberry, Apple and Cheese Danish	Banana Bread
Whole Seasonal Fruit	

### A la Carte

Fresh Baked Butter Croissants	Ham and Cheddar Croissants
Bear Claws	Bacon or Sausage Biscuit
Breakfast Burritos	Fresh Cut Fruit

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### Breakfast Sides from the Grill *(minimum 10)*

Bacon	Sausage Patties	Hash Browns
Grits	O'Brien Potatoes	

### Breakfast Beverages *(minimum 10)*

Fresh Squeezed Orange Juice	Assorted Juices
Gourmet Coffee Bar	Bottled Water
Hot Tea Service	Milk - Whole or Skim
Coffee Service - Regular/Decaf	Sodas

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### Fresh Sliced Seasonal Fruit Platter

Bowl	Small	Medium	Large
Serves 10	Serves 20	Serves 30	Serves 50

### Fresh Bagel Platter

Assorted Bagels served with Cream Cheese, Butter and Jelly

### Sticky Bun Platter

Fresh-baked nutty, gooey Breakfast Rolls, ready to pull apart.

### Mini Danish Platter

Select from : Bear Claws, Croissants, Danish or Fruit Twists



# Boxed Lunch

*Minimum of 5 of Each Selection*

*Boxed Lunches come with Two Side Items and One Dessert Selection*

Sides: Penne Pasta with Sun Dried Tomatoes and Spinach, Old Fashioned Potato Salad, Oriental Style Cole Slaw, Fresh Fruit Salad, Mixed Field Green Salad, Potato Chips or Whole Fruit

**Dessert Selections Include:** Fresh Baked Cookie, Chocolate Brownie or Lemon Square

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## **Classic Clubhouse Sandwich**

Peppered Roast Turkey, Virginia Ham, Cheddar Cheese, Smoked Bacon, Leaf Lettuce, Beefsteak Tomato and Roasted Garlic Mayonnaise on Housemade Focaccia

## **Roast Beef**

House Roasted Top Round cooked Medium Rare with Jarlsberg Cheese, Red Onion, Horseradish Mayonnaise, Arugula and Beefsteak Tomato on French Baguette

## **Honey Cured Virginia Ham**

Thinly Sliced Virginia Ham with Aged Provolone Cheese, Dijon Mustard, Arugula and Beefsteak Tomato on Housemade Focaccia

## **Peppered Roast Turkey**

House Roasted Turkey Breast with Jack Cheese Avacado, Smoked Bacon, Leaf Lettuce, Beefsteak Tomato and Mayonnaise on Sour-dough

## **Dill Chicken Salad**

All white Meat Chicken Tossed with Creamy Dill Dressing Served on Honey Wheat with Leaf Lettuce and Beefsteak Tomato

## **Grilled Chicken**

Rosemary Marinated Chicken Breast Grilled and Served on French Baguette with Cheddar Cheese, Roasted Red Peppers, Arugula and Roasted Garlic Mayonnaise

## **Classic Vegetarian**

Red Onion, Cheddar Cheese, Cucumber, Avacado, Roasted Red Peppers, Arugula, Beefsteak Tomato and Roasted Garlic Mayonnase on Honey Wheat

## **Tuna Salad**

Old Fashioned Tuna Salad with White Onions, Celery and Mayonnaise on Honey Wheat with Leaf Lettuce and Beefsteak Tomato

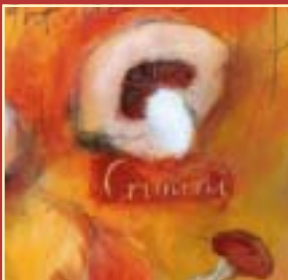
## **Grilled Vegetable Sandwich**

Grilled Eggplant, Roasted Red Peppers, Arugula, Aged Provolone and Roasted Garlic Spread on Housemade Focaccia Bread

# Boxed Lunch Salads

Minimum of 5 of Each Selection

All Boxed Salads served with Housemade Roll and butter and a Fresh Baked Cookie, Brownie or Lemon Square



## Endive and Radicchio Salad

Endive and Radicchio Salad tossed with Roasted Pecans, Dried Cranberries and Bleu Cheese Crumbles, Served with Raspberry Poppyseed Vinaigrette

## Field Green Caesar Salad

Baby Spring Mix Topped with Sliced Tomatoes, Herb Croutons, Sliced Cucumber and Classic Caesar Dressing

## Sesame Salmon Salad

Sesame Encrusted Salmon Filet Served Over Baby Spring Mix with Kalamata Olives, Sliced Red Onion, Sliced Tomatoes, Roasted Potatoes and Goat Cheese, Served with Balsamic Vinaigrette

## Peppered Roast Turkey

House Roasted Turkey Breast with Jack Cheese Avacado, Smoked Bacon, Leaf Lettuce, Beefsteak Tomato and Mayonnaise on Sourdough

## Salad Sampler Plate

Dill Chicken Salad, Penne Pasta Salad, Seasonal Fresh Fruit Salad and Mixed Green Salad

## One Scoop Salad

Mixed Green Salad with Tomatoes, Cucumbers, Shredded Carrots, Red Onion and Sprouts, topped with Old Fashioned Tuna or Dill Chicken Salad Served with Peppered Ranch or Balsamic Vinaigrette

## Greek Chicken Salad

Herbed Grilled Chicken Breast, Kalamata Olives, Red Onion, Roasted New Potatoes, Sliced Tomatoes, Marinated Feta Cheese and Cucumber with Balsamic Vinaigrette

## Vegetarian Greek Salad

Substitute a Grilled Portabello Mushroom for Grilled Chicken Breast on Greek Salad

## Cobb Chicken Salad

Herb Grilled Chicken Breast, Bleu Cheese Crumbles, Smoked Bacon, Diced Avacado, Red Peppers, Diced Hard Cooked Egg, Diced Cheddar Cheese  
Served over Mixed Greens with Peppered Ranch Dressing

# Lunch Selections

Minimum of 12 of Any One Complete Lunch

## The Sandwich Solution

An Array of Hearty Sandwich Selections Served with Mayonnaise and Mustard

*Choose Three from Below:*

Turkey

Ham

Tuna Salad

Chicken Salad

Roast Beef

Grilled Vegetable

Classic Clubhouse

Herb-Grilled Chicken

Chef's choice of Pasta Salad, Fresh Cut Fruit, Selection of Fresh-Baked Cookies and Brownies

## Traditional Sandwich Platter

An Array of Hearty sandwiches, cut in half,  
Served on Assorted Fresh Baked Breads with  
Cheese, Lettuce, Tomatoes and Condiments

*Choose Three from Below:*

Turkey, Ham, Tuna Salad, Chicken Salad,  
Roast Beef, Grilled Vegetable, Classic  
Clubhouse, Herb-Grilled Chicken

## Deli Platter

Roasted Turkey, Ham, Rost Beef, Cheddar,  
Swiss and Provolone Cheese, Served with  
Relish Tray and Bread Platter

12" serves 10 to 12

16" serves 16 to 18

\* Potato Salad, Pasta Salad and Cookies extra

## The Wrap Solution

Minimum of 6 of Any One Complete Lunch

Chef's Choice of Three Wrap Selections Served with Penne Pasta , Fresh Fruit Salad,  
a licious variety of Fresh Baked Cookies, Brownies or Lemon Squares

## Chicken Caesar Wrap

Chicken Strips, Romaine Lettuce, Parmesan  
Cheese and Caesar Dressing, Wrapped in a Tortilla

## Tuna Wrap

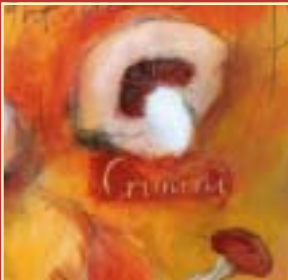
Tuna Salad and Sliced Roma Tomatoes with Alfalfa Sprouts,  
Dill Pickles and Shredded Lettuce, Wrapped in a Tortilla

## Turkey Club Wrap

Rosted Turkey, Lettuce, Tomato, Smoked Bacon  
and Creamy Ranch Dressing, Wrapped in a  
Tortilla

## Roasted Veggie Wrap

Rosted Portobellos, Bell Peppers, Alfalfa Sprouts and  
Carrots with Hummus and Dijon Mustard, Wrapped in a  
Tortilla



# Lunch Selections



## **Fried Chicken Box Lunch**

Southern Fried Chicken  
Served with Potato  
Salad, Fresh Fruit and a  
Fresh-Baked Cookie

## **Pizza**

Fresh baked large Pizza (16")

Cheese or  
With Toppings

## *Hoagie Platters*

*Hoagies served with Cheese, Lettuce, Tomato and Julienned Red Onions, Mustard and Mayonnaise Served on the side. Accompanied by Lays Potato Chips. (Serves 10 - 12)*

### **Big Original Hoagie Club**

Ham, Turkey, Bacon and Cheddar Cheese

### **Vegetarian Hoagie**

Grilled Eggplant, Roasted Red Peppers, Arugula, Aged Provolone  
with Roasted Garlic Spread

# Hot Buffets

## Lunch or Dinner

*Minimum of 12 of any Buffet*

*Hot Buffets include Fresh Brewed Iced Tea and Water*



### **Lasagna**

Caesar Salad  
Fresh-Baked Garlic Bread  
Selection of Cake and Tarte Slices  
\*Meat Lasagna  
\*\*Veggie Lasagna

### **Meatloaf with Mushroom Pan Gravy**

Garlic Mashed Potatoes  
Green Beans Almandine  
Mixed Field Greens with Balsamic Vinagrette  
Cornbread  
Pastry Chef's Selection of Decadent Chocolate Desserts

### **Herb Roasted Chicken**

Rosemary Potatoes  
Grilled Asparagus  
Focaccia Pull Aparts  
Caesar Salad  
Selection of Fresh-Baked Cookies and Brownies

### **Poached Salmon with Dill Creme Friache**

Wild Rice Pilaf  
Seasonal Vegetable Medley  
Mixed Field Greens with Balsamic Vinagrette  
Fresh-Baked Sliced Breads  
Cheesecake

### **Maryland Crab Cakes with Remoulade**

Fresh Corn Salad  
Saffron Rice  
Mixed Field Greens with Balsamic Vinagrette  
Selection of Fresh Baked Cookies and Brownies

### **Rosemary Grilled Pork Tenderloin**

Garlic Broccoli Rabe  
Parmesan Risotto  
Mixed Field Greens with Balsamic Vinagrette  
Fresh-Baked Sliced Breads  
Pastry Chef's Selection of Individual Desserts



# *Gold Buffets*

## *Lunch or Dinner*

*Minimum of 12 of any Buffet*

*Cold Buffets include Fresh Brewed Iced Tea and Water*

### **Grilled Marinated Flank Steak**

Rigatoni with Fresh Tomato, Basil and Black Olives  
Grilled Asparagus  
Garlic Bread Sticks  
Pastry Chef's selection of Individual Desserts

### **Grilled Filet Mignon with Horseradish Cream**

Tabbouleh  
Grilled Vegetables  
Fresh-Baked Sliced Breads  
Pastry Chef's selection of Decadent Chocolate Desserts

### **Herb Grilled Chicken Breast**

Penne Pasta with Spinach & Sun-Dried Tomatoes  
Mixed Field Greens with Balsamic Vinagrette  
Focaccia Pull Aparts  
Variety of Fudgy Brownies and Bar Cookies

### **Roast Turkey Breast with Cranberry Relish**

Wild Rice Salad  
Grilled Asparagus  
Cornbread  
Variety of Fudgy Brownies and Bar Cookies

### **The Chef Salad Buffet**

Mixed Greens  
Grilled Chicken  
Julienne Cheeses and an Array of Fresh Toppings to Make Your Own Salad  
Fresh Baked Bread  
Angel Food Cake with Fresh Seasonal Fruit

### **Salad Sensations**

Tuna Salad, Chicken Salad, Potato Salad  
Assorted Pasta Salad and Tossed Salad with Assorted Dressings and Rolls  
Choice of Cookie or Brownie for Dessert



# Theme Buffets

## Lunch or Dinner

*A Minimum of 24 guests or more*  
*All served with Fresh Brewed Iced Tea and Water*

### **South of the Border**

*Your choice of:* Tacos or Burritos filled with either Spicy Shredded Chicken or Seasoned Ground Beef

*Toppings Include:* Cheese, Lettuce, Tomatoes, Salsa, Sour Cream and Guacamole  
*On the Side:* Refried Beans, Spanish Rice, Mexican Corn, Tortilla Chips and Jalapeno Cornbread

*Choice of:* Flan or Sugar Cookies for Dessert

### **Southern BBQ and Fried Chicken**

Fried Chicken, Seasoned Baked Beans

*Your choice of:* Potato Salad or Cole Slaw

*Choice of:* Peanut Butter Fudge Cake or Georgia Peach Cobbler for Dessert

### **Italian Feast**

*Select One of the Following Pastas:*

Italian Sausage Baked Ziti, Lasagna (Meat or Vegetarian), Chicken Parmesan or Fettuccini Primavera

*Also Includes:* Italian Seasoned Vegetables, Tossed Garden Salad and Garlic Bread Sticks

*Choice of:* Tiramisu or Amaretto Cheesecake for Dessert



# Design your Own Buffets


Minimum 24 guests

We suggest selecting Two Entrees, One Vegetable or Bean, One Salad, One Potato or Grain, Bread and Dessert. Please See Our Dessert Menu for Selections.

## Entree Selections

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### Beef/Pork



Grilled Flank Steak  
Grilled Beef Tenderloin  
Meatloaf with Mushroom Gravy  
Grilled Pork Tenderloin


### Poultry



Rosemary Grilled Chicken Breast  
Asian Style Chicken Breast  
Chicken Cordon Bleu  
Tuscany Chicken  
No Apologies Turkey Meatloaf

## Vegetables and Beans


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Broccoli with Lemon Butter  
Ginger Glazed Carrots  
Green Beans Almondine  
Haricot Verts  
Seasonal Veggie Medley

### Salads

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Asian Style Cole Slaw  
Old Fashioned Potato Salad  
Caesar Salad  
Greek Salad

### Potatoes and Grains

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Saffron Rice  
Wild Rice Pilaf  
Mashed Potatoes  
Creamy Polenta

### Seafood

Maryland Style Crabcakes  
Grilled Ahi Tuna  
Grilled or Poached Salmon

### Pasta

Ziti with Bolognese Sauce  
Penne with Sausage, Peppers, Onions  
Fettuccini Primavera with Chicken  
Cheese Manicotti  
Spinach and Mushroom Manicotti  
Meat Lasagna  
Vegetarian Lasagna  
Cheese Lasagna

Black Beans and Fresh Corn  
Garlic Spinach  
Broccoli Rabe  
Ratatouille  
Fresh Corn Saute

Tomato, Basil, Mozzarella  
Penne with Spinach and Sun Dried Tomato  
Fresh Cut Fruit Salad  
Mxed Field Green Salad w/Balsamic Dressing

Spanish Rice  
Yukon Gold Potato Gratin  
Rosemary Potatoes  
Maple Mashed Sweet Potatoes



# Platters

*Minimum of 3 Dozen or 12 guests*  
*12" Serves 12-15 guests    16" serves 20-25 guests*

Imported Cheese Board

Imported Cheese and French Pate Board

Antipasta Platter

Raw or \*Grilled Vegetable Cruidente

Seasonal Fruit Platter

Seasonal Fruit and Cheese Platter

Brie en Croute - Spinach, Honey Roasted Pecan, Apricot and Almond

Rosemary Scented Grilled Asparagus with Garlic Aioli

Imported French Pate with Cornichon, Red Onions and Dijon Mustard

Imported Olives with Goat's Milk Feta and Crostini, White Bean Hummus

Tomato, Basil, Mozzarella and XV Olive Oil

## Meat Platters

*Meat Platters are Served with Rolls and Appropriate Condiments*

Rosemary Roasted Pork Loin

Grilled Beef Tenderloin

Herb Roasted Turkey Breast

Dijon Maple Ham

Spicy Buffalo Wings

# Hors d'Oeuvres

## Dips

*Priced per quart*

Guacamole with Tortilla Chips  
Spinach and Herb Dip  
Black Bean Dip with Tortilla Chips  
Queso Blanco with Tortilla chips  
Cilantro Salsa with Tortilla Chips  
Toasted Garlic Hummus with Pita Toast Points  
Warm Artichoke Fondue with Toast Points  
Southwestern Crab Dip with Blue Corn Tortillas  
Roasted Red Pepper with Goat Cheese Crumbles  
French Olive Tapenade  
Goat Cheese and Green Chili Fondue  
Southwestern 7-Layer Dip with Tortilla Chips

## Seafood

*12" Serves 12-15 guests*

*16" Serves 20 - 25 guests*

Canadian Smoked Salmon with Capers, Lemons and Baguette Slices  
Chilled Shrimp Display with Lemons and Cocktail Sauce  
Whole Poached Salmon  
Pesto Grilled Tiger Shrimp  
Fresh Salmon Mousse

## By The Pound

*2 lb. Minimum*

Honey Roasted Pecans

Deluxe Mixed Nuts

Honey Roasted Peanuts

Trail Mix

Sunburst Mix

Gardettos Pretzel Mix

Country Olive Mix

Cracker Jacks

Peanuts in the Shell

M and M's

Mini Candy Bars



# *Nibbles & Specialty Hors d'Oeuvres*

*Minimum 3 Dozen or 12 Guests*

Priced Per Dozen

## **Nibbles**

Roasted Red Pepper Bruschetta  
Tomato, Basil Mozzarella Bruschetta  
Fresh Fruit Kabobs w/Honey Yogurt Dip  
Mini Ham Biscuits with Mustard Butter  
Deviled Eggs  
Spring Rolls with Sweet & Sour Sauce  
Mini Wild Mushroom Tartlettes  
Bacon, Stilton, Scallion Puffs  
Assorted Petite Sandwiches  
Herbed Chicken Salad with Petite  
Onion Biscuits

Goat Cheese & Mushroom Phyllo Cups  
Zucchini & Tomato Filo  
Cheese Straws  
Black Bean Quesadillas  
Grilled Vegetable Quesadillas  
Spanakopita  
Petite Crabcakes with Remoulade  
Rosemary Grilled Chicken Skewers  
Cucumber with Salmon Mousse  
Black Bean Cakes with Fresh Corn Salsa

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## **Specialty Hors d'Oeuvres**

Chicken Dijon Bites  
Saltimbocca Bites  
Garden Veggies in Phyllo  
Breaded Parmesan Artichoke Hearts  
Goat Cheese Pizza  
Southwest Chicken Spring Roll  
Vietnamese Spring Roll  
Szechewan Beef Spring Roll

Brie en Croute Bites  
Portabello Puff  
Kalamata Olive and Artichoke Tart  
Jalapeno Poppers  
Wild Mushroom Tarts  
Roasted Vegetable Tarts  
Spinach Stuffed Mushroom  
Boursin Stuffed Mushroom



# Soups

*Minimum 25 guests or more*

## Hot

Poblano Corn Chowder  
With Salsa Fresca

Five Onion Soup  
Done in A Classical Way

Thai Carrot Soup with Creme  
Fraiche

Butternut Squash  
With Herb Oil

Chipotle Pepper and Vegetable  
White Bean

Cream of Red Bell Pepper  
With Fresh Herbs

Yellow Split Pea with Spicy  
Sausage  
And Leeks

Cream of Broccoli with Black  
Olives and Gruyere Cheese

Moroccan Mushroom

## Cold

Youkon Gold and Jerusalem Artichoke Vichyssoise With Chive Oil

Gazpacho with a Crab and Vegetable Relish  
With Cilantro Sour Cream

Cream of Avacodo with Cured Salmon  
And Lemon Oil

Creamy Cucumber with Fresh Watercress Puree





# Dinner Appetizers

*Minimum 12 guests or more*

## Hot Appetizers

Steamed Mussels with Shallots, White Wine, Roasted Pistachios and Cherry Tomato Broth

Crabcakes served on Asian Cole Slaw With Thai Ailoi

Seafood Sausage on Creamed Leeks with Tobasco and Red Bell Pepper Cream

Andouille Stuffed Mushrooms with Cajun Cheddar Cream Sauce

Smoked Salmon and Brie Strudel with Lemon Sundried Tomato Cream

Asparagus, Thyme and Yukon Gold Potato Gratin with Truffle Oil

Oversize Goat Cheese Ravioli in a Petite Ratatouille with Basil Oil

Crab, Shrimp and Asparagus Streudel

## Cold Appetizers

Grilled Vegetable Terrine with a Sun Dried Tomato Vinaigrette

Ponzu Marinated Shrimp Salad on Peanut Soba Noodles with Spicy Yogurt Dressing

Napoleon of Herb Boursin Cheese and Tomato with Balsamic Vinegar Glaze

Tower of Cured Salmon with Lemon and Basil Oils and Micro Greens

Chilled Grilled Flank Steak with South-west Vegetable Relish, Coriander and Lime Mayonnaise

# Dinner Salads

Minimum 12 guests or more

## Cold

House Salad - Field Greens with Cherry Tomatoes, Cucumbers and Roasted Red Peppers

Watercress and Arugula with Poached Pears, Dried Cranberries, Goat Cheese and Champagne Vinagrette

Mixed Lettuce and Cabbage Salad with Honey Lime Vinagrette and Fried Tortillas

Radicchio, Watercress Salad with Pine Nuts, Bleu Cheese and Lemon Thyme Viangrette

Baby Spinach with Pecans, Roasted Red Peppers, Goat Cheese and Candied Garlic Vinagrette

Baby Field Greens with Mango, Chevre, Pecans and Raspberry Poppyseed Dressing

Seasonal Greens with Lemon Thyme Vinagrette

## Warm

Assorted Mixed Baby Greens with Grilled Asparagus and Melange of Wild Mushrooms

Warm Baby Spinach Salad with Mushrooms, Onions and Bacon with a Warm Cabernet Vinagrette

Three Cabbage Slaw Topped with Seared Rare Tuna, Rice Wine Vinagrette and Thai Aioli

Spicy Stir-Fry Cashew Chicken in Lettuce Cups with a Spicy Soy Ginger Vinagrette

# Dinner Entrees -

## Beef, Pork and Lamb

Minimum 12 guests

All Dinner Entrees Served with House Salad, Select Dessert, Coffee and Tea

**Beef Tenderloin** with Gorgonzola Cream, Yukon Gold Gratin and Spinach and Haricot Verts Medley

**Bacon Wrapped Stuffed Filet of Rib Eye** on Parsnip Potato Mash, with Red Wine Rosemary Glaze and Grilled Asparagus

**Mediterranean Style Flank Steak** with Penne Pasta with Asparagus and Roasted Three Pepper Medley

**Grilled NY Strip** on Roasted Rosemary & Garlic Polenta with a Whole Grain Mustard Rosemary Jus and Haricot Verts

**Szechewan Encrusted Pork Tenderloin** with Fresh Herb Cream over Potato and Mushroom Croquette and Grilled Asparagus

**French Cut Pork Chops** with Maple Mashed Sweet Potatoes and Saute of Yellow Squash and Warm Basil Butter

**Stuffed and Roasted Rack of Pork** with Apple, Shallot & Garlic Herb Bread Pudding and Caraway Roasted Vegetables

**Grilled and Sliced Seasoned Leg of Lamb** over Sundried Tomato and Garlic Lemon Risotto with Seasonal Ratatouille Medley

# Vegetarian Dinner Entrees

*Minimum 12 guests*

*All Dinner Entrees Served with House Salad, Select Dessert, Coffee and Tea*

**Grilled Eggplant Steak** over Grilled Tomatoes, Wilted Spinach and Yukon Gold Mashed Potatoes with Smoked Tomato Broth

**Black Bean Wellington** with Red Pepper Reduction, Spanish Rice and Fresh Corn Saute

**Mediterranean Vegetable Tart** topped with Fried Leeks and Goat Cheese with Herbed Polenta and Ratatouille Vegetable Medley

**Tomato and Sweet Corn Risotto** with Grilled Asparagus and Patty Pan Squash with Warm Basil Butter

**Gemelli Pasta with Baby Shiitakes** Wilted Spinach, Lemon and Herbed Goat Cheese

**Savory Tart of Wild Mushrooms** Sweet Onions and Ementaller Cheese Topped with Garlic Aioli and Microgreens, Served with Garlic Broccoli Rabe and Lavender Yellow Squash

**Mushroom and Corn Chile Rellenos** with Mole Sauce, Spanish Rice and Crispy Plantain Fritters

**Stuffed Portobello Mushroom** with Sundried Tomatoes, Ricotta Cheese and Fresh Spinach. Served with Lentil Pilaf, Grilled Asparagus and Warm Tomato Jus.

**Mediterranean Fussili Pasta** with Fresh Tomatoes, Spinach, Kalamata Olives and Feta Cheese

# Poultry Dinner Entrees

Minimum 12 guests

All Dinner Entrees Served with House Salad, Select Dessert, Coffee and Tea



## **Chicken Piccata**

on Three Color Orzo Pasta Alfredo with Lemon Caper Butter and Grilled Asparagus

## **Roasted Hoisin Chicken**

on Stir Fried Rice with Spicy Sesame Glaze and Stir Fried Asian Vegetables

## **Grilled Airline Chicken Breast**

on Confit of Shallot and Garlic Risotto, Mushroom Herb Jus and Wilted Garlic Spinach

## **Stuffed Chicken Breast**

with Shrimp and Spinach over Potato and Mushroom Galette with Haricot Verts and Lobster Cream

## **Smoked Chicken Breast**

in Light Rosemary Cream with Farfalle Pasta and Grilled Asparagus with Fresh Corn, Roasted Red Peppers and fresh Spinach

## **Spicy Chevre Stuffed Shicken Breast**

with Roasted Corn Salas and Maple Mashed Sweet Potatoes

## **Grilled Herb Chicken Breast**

with Rd Pepper and Mushroom Potato Cake and Ratatouille Style Vegetable Medley

## **Molasses and Peppercorn Seared Duck Breast**

with Apple and Sweet Potato Hash with Southwestern Fresh Corn

**Tuscany Chicken** with Sun Dried Tomatoes, Artichoke Hearts and Capers in White Wine Sauce with Parmesan Risotto and Sesonal Vegetables

## **Sesame Chicken Breast**

over Buttermilk Mashed Potatoes with Fresh Corn Saute and Herb Cream



# Seafood Dinner Entrees

Minimum 12 guests

All Dinner Entrees Served with House Salad, Select Dessert, Coffee and Tea

## **Ginger, Basil and Shellfish Stuffed Tilapia**

on Stir Fried Rice with Asian Red Bell Pepper Cream and Thai Green Curry Sauce with Stir Fried Vegetables

**Pan Seared Scallops** with Braised Endive, Lemon Beurre Blanc and Chives with Yukon Gold Gratin and Fresh Snap Beans

**Squash & Zucchini Provencal with Grilled Scallops** over Warm French Lentil Pilaf

**Pan Seared Salmon** with a Tarragon Beurre Blanc, Herb Parmesan Polenta and Wilted Garlic Spinach

**Chipotle and Crab Stuffed Shrimp** with a Tex-Mex Relish, Cilantro Jalapeno Cream, Spanish Rice and Spicy Bean Medley

**Sauteed Jumbo Shrimp** in a Spicy Mango Chutney Cream with Sticky Almond Basmati Rice and Saute of Sugar Snap Peas and Green Onions

**Whole Grilled Salmon** side of Salmon served on bed of Wilted Garlic Spinach and Rosemary Garlic Mashed Potatoes

## **Grilled Chilean Sea Bass**

with Yukon Gold Gratin with Roasted Red Pepper Bernaise and Baby Yellow Squash

**Crabcakes** with Green Onion Mashed Potatoes, Smoked Red Bell Pepper Cream and Black Eyed Pea Relish

## **Pan Seared North Carolina**

**Trout** with Fresh Corn Saute, Pumpkin Seed Butter and Yukon Mashed Potatoes

**Poached Salmon** over Potato and Wild Mushroom Pancake with Fresh Asparagus and Dill Creme Fraiche

**Black Pepper Encrusted Yellowfin Tuna** over Parmesan Risotto and Grilled Asparagus

**Roasted Talapia** with Potato Shrimp Stuffing and Lemon Thyme Cream with Fresh Corn and Red Pepper Saute

# Dinner Duets

Minimum 12 guests

All Dinner Entrees Served with House Salad, Select Dessert, Coffee and Tea

## Stuffed Chicken and Salmon Fillet

Chicken Breast Stuffed with Shrimp and Spinach and Grilled Salmon Fillet. Served over Lobster Cream with Haricot Verts, Potato and Mushroom Galette.

## Sliced Cured Duck and Grilled Shrimp

Lightly Cured Duck Breast Paired with Grilled Shrimp In a Green Peppercorn Sauce. Served with Herbed Risotto Cake and Baby Zucchini and Yellow Squash

## Grilled Sa

Grilled Salmon Fillet  
Served over Yuko

## Seared Sea S

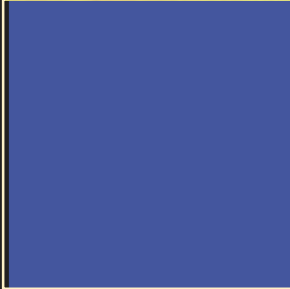
Asian Style Seared Sea  
Tenderloin. Served over  
Fried

## rloin

ef Tenderloin  
Asparagus

## derloin

hewan Style Pork  
e with Asian Stir



# *Formal Dinner Desserts*

*Minimum 12 guests*

Sour Cherry Raspberry Creme Brulee

Sugar Cookie Napoleon of Caramelized Apples, Golden Raisins, Bourbon  
Anglaise and Caramel Sauce

Sweet Potato Pecan Torte with Cinnamon Whipped Cream and Cardamon  
Caramel

Chocolate Macadamia Nut Cookie Sandwich Covered in Ganache with Mint  
Whipped Cream

Peanut Butter and Chocolate Mousse with Raspberry Jam Puree

Black Forrest with Dried Cherry Syrup

Chocolate Torte Cake

Dark and White Chocolate Martini with Almond Tuile

Apple and Pear Turnover with Creme Anglaise and Port Wine Syrup

Black Berry, Strawberry and Blueberry Tiramisu

Chocolate Carrot Cake

Cheesecake - Ask for Chef's Specialty of the Week

White Chocolate Wild Cherry Bread Pudding with Rum Sauce and Creme  
Anglaise



# *Dessert Selections for Dinner Entrees*

*Minimum 12 guests*

Cheesecakes:

Lemon, Fresh Berry, NY Style and Seasonal Fruit

Bavarian Torte

Southern Style Caramel Cake

Angle Coconut Cake

Chocolate Ganache

Lemon Meringue Pie

Key Lime Pie

Apple Lattice Pie

Rustic Peach Pie

Cherry Pie

Banana Cream Pie

Pear and Dried Fruit Tart

Fresh Fruit Tarts

## **Dessert Selections for Dinner Entrees (@ extra cost)**

Hazelnut Opera

Tiramisu Cake

Flourless Chocolate

Chocolate Banana Torte

Chocolate Peanut Butter

Arliquin Cake

Cheesecakes: Praline, Oreo, White Chocolate, and Raspberry

Strawberry or Blueberry Shortcake

Chocolate Chambord Mousse with White Chocolate Shavings



# Sweets

## Ice Cream

12 guests minimum

Strawberries with Warm Peppercorn Syrup and Vanilla  
Ice Cream

Bananas Foster

Tuile Cookie Cup with Coffee Ice Cream and Amaretto  
Creme Anglaise

Housemade Sorbet

## Build Your Own Sundae Bar

25 guests minimum

Choose Two Ice Cream Flavors:  
Chocolate, Vanilla, Strawberry

### Toppings

Strawberry Sauce  
Chocolate Sauce  
Hot Fudge  
Maraschino Cherries  
Chopped Peanuts  
M and M's  
Sprinkles  
Whipped Cream



Minimum 2 Dozen

### Petite Selections

Fresh Fruit Tartlets  
Pecan Tartlets  
Key Lime Tartlets  
Mini Glazed Cheesecakes  
Mini Chocolate Eclairs  
Mini Cream Puffs  
Mousse Filled Chocolate Cups  
Mini Napoleons  
Cannolis

### Gourmet Selections

Cappuccino Cookies  
Birchtree Cookies  
Assorted Biscotti  
Linzer Leaves  
Sesame Almond Cookies

### Specialty Selections

Chocolate Dipped Strawberries with  
Stems  
Assorted Handmade Truffles

### Cookies & More

Assorted Fresh Baked Cookies  
Chocolate Brownies  
Blondies  
Lemon Bars  
Mini Cookies

# *Breaks and Snacks and Sweets*

*Minimum 12 guests*

## **The Collegiate**

Cracker Jacks, Candy Bars, Pretzel Mix, Deluxe Mixed  
Nuts  
and Assorted Sodas

## **Afternoon Tea**

Scones with Devonshire Cream, Cucumber and Watercress  
Finger Sandwiches, Mini Fruit Tartlets,  
Assorted Hot Herbal Teas

## **Cup O' Joe**

Lemon Bars, Brownies and Fresh-Baked Cookies  
Banana Nut Bread with Sweet Cream Cheese,  
Gourmet Flavored Coffee and Decaffeinated Coffee,  
Accompanied by Chocolate Shavings and Cinnamon Sticks

## **The Dean's List**

Gourmet Cheese Display with Fresh Fruit Garnish  
Accompanied by Assorted Crackers, Vegetable Crudite and  
Assorted Mini Cookies  
Served with Cranberry Sparkler Punch



# Beverages

*(includes appropriate condiments)*

## **Coffee (Decaffeinated and/or Regular)**

### **Hot Tea Service**

### **Gourmet Coffee Bar**

Gourmet Coffee (Regular and Decaffeinated), Chocolate Shavings, Cinnamon Sticks, Maraschino Cherries and Cream

### **Punch**

Lemon Almond or Cranberry Sparkler

### **Lemonade**

Freshly Squeezed Lemonade

### **Fresh Brewed Iced Tea**

### **Fresh Squeezed Orange Juice**

### **Bottled Iced Tea**

### **Coca-Cola Brands**

### **Assorted Juice**

### **Bottled Water**