



CATERING F O R YOUR REAL WORLD

Bon Appétit at Goucher College
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BON APPÉTIT
MANAGEMENT COMPANY

food services for a sustainable future®

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COMMUNITY AND YOUR WELL BEING AT
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GOUCHER COLLEGE
2010 - 2011

DEAR COLLEAGUE

Thank you for choosing Catering by Bon Appétit.

While you maybe familiar with our on-campus cafés, you may not know that Bon Appétit was actually founded as a catering company. We have catered black-tie events and everything in between. You and your guests will benefit from the over 100,000 events previously catered by Bon Appétit.

Our experience has taught us to pay great attention to the quality of food preparation, presentation and service. Whatever your event — a breakfast meeting, a conference luncheon, a reception for a visiting dignitary or a banquet you will find we offer the finest, freshest ingredients, prepared with creativity and passion, presented with style and elegance.

We are proud to share with you the menus and ideas on the following pages. However, they represent only a starting point. Our hallmark is custom menu design and we are happy to create original menus for any occasion. Our staff is trained to interpret your particular catering needs as well as communicate our food capabilities.

If we can offer more information, or if you would like to make an appointment or place an order, please call us at (410) 337-6487.

We look forward to the opportunity to serve you.

WELCOME

Welcome to Catering by Bon Appétit and Goucher College

Campus Catering at Goucher College invites you to use our services for all of your special event needs. We can help...

Schedule Your Event

The success of your event is dependent on careful planning and timing. With your cooperation, the professionals at the Goucher College Campus Catering will provide a memorable event for your group. First, you will decide what kind of event you would like to have; a breakfast, luncheon, dinner, or reception? Next, you will need to plan the date, time of your event and book the appropriate space. It has been the experience of Goucher College Campus Catering that the earlier you book your event, the more pleasing the results. Please use the following time table for booking your event.

All events should be booked a minimum of 72 hours in advance.

To book your event, call our Catering Coordinator at 410-377-6487. At that time, we will discuss your needs, your estimated attendance numbers and the style of your function. **Please have an estimated number of event attendees, start and end times, your room reserved and your department account number available when booking the event.** Campus Catering will try to accommodate requests for short notice caterings, but cannot guarantee the availability of services or product.

Location Reservations

Room or area reservations should be arranged with the appropriate facility scheduler.

Menu Design

Some from our catering staff will meet with you to discuss the requirements of your event, such as the event's theme, type of service, table appointments, floral decoration, linen, rentals and special dietary meals. We will assist in selecting or recommending a menu that will meet your event needs

Linen Fees

Linens lend a finished look to an event. Buffet Linens and skirting are included with most food and beverage set-ups. Tablecloths for seating and non-food tables are available at an additional charge.

China Fees

Quality plastic products are included, at no additional charge, with every event. Biodegradable service ware is available at an additional fee based on market costs. China service is available at an additional set-up charge. If china is needed beyond our inventory, rental prices will be added based on the number of guests and the type of table settings required.

Other Fees

Our Standard labor fee is \$100 per server; per event based on a four hour minimum. Based on the event and the quantity of guests, there may be additional servers required and/or additional hours required which would adjust the labor cost.

Catering Confirmation & Payment Information

Once your final menu selections and catering arrangements are made, a catering event order form will be provided to you. Please review the information on the event order form carefully. All on-campus clients will need to send a signed requisition to the Controller's Office for authorization for payment through the

Catering Confirmation & Payment Information

continued

accounting department. If Goucher Accounts Payable is responsible for paying the invoice and you have provided the required account number your signature authorizes Accounts Payable payment. Off-campus clients are required to provide a **50% deposit** and the balance must be paid at the beginning of the scheduled event. We accept Visa, American Express, Master Card, Goucher College Account Numbers and checks.

Number of Guaranteed Attendees

Campus Catering requires a guaranteed number of guests to be confirmed no later than 72 hours prior to the event. Events are not confirmed until your proposal is signed, the billing section completed and it has been faxed to 410-769-5086.

Cancellations

Written notification of cancellation is required within a ***minimum of 48 business hours prior to the event.*** If the cancellation occurs after this time period, any incurred expenses will be billed to your department or account number.

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| Call Campus Catering | 410-337-6487 |
| Fax us | 410-769-5086 |
| Email us | Catering@goucher.edu |

OUR BEVERAGES SELECTION

Hot Beverage Service

Locally Roasted Regular and Decaffeinated Fair Trade and Organic Coffee, Assorted Regular and Herbal Teas and Hot Water

Hot Chocolate and Hot Cider Available Seasonally by request

\$2.95 per person

Juice Bar

Pitchers of Apple, Orange and Cranberry Juice

\$2.95 per person

Sparkling Favorites

Sparkling Apple Cider or Sparkling Water

\$2.95 per person

Assorted Sodas, Lemonade, Iced tea or Bottled Water

\$1.95 per person

Add \$.75 per person for Steaz sodas (no high fructose corn syrup)

Please consult us if you require beer, wine, or liquor service at your catering events

OUR BAKERY SELECTION

Assorted Petit Cookie and Brownie Bites

Chocolate Chip, Peanut Butter, Lemon Cooler, Oatmeal Raisin, White Chocolate Macadamia, Chocolate Truffle, Fudge Macaroons and Chocolate Fudge Brownies, garnished with Fresh Berries

\$3.95 per person

Coffee Break and Tea Cookies

Assorted Biscotti, Mini Scones, Linzer and Butter Cookies, garnished with Fresh Berries

\$6.25 per person

Petit Sweets

Éclairs, Opera Cakes, Lemon Tarts, Fresh Fruit Tarts, Key Lime Tarts, Genache Tarts, Pastry Cream Tarts and Cream Puffs

\$5.95 per person

Bar Retreat

Raspberry Crunch, Lemon Crunch, Chocolate Chip Squares, Blondies and Apricot Bars

\$5.25 per person

Our Pastry Chef's Cakes

Selection includes:

Carrot Cake, German Chocolate Cake, Lemon Coconut Cake and Chocolate Chambord Cake

\$6.50 per person

OUR BAKERY SELECTION

continued

Our Pastry Chef's Cheesecakes

Selection includes:

Strawberry-amaretto, Marble, New York, Plain,
Oreo & Cream, and Bailey's Chocolate Chip

\$6.95 per person

Our Pastry Chef's Pies

Selection includes:

Key Lime, Boston Crème, Pumpkin, Apple Crumb,
Banana Cream and Pecan

\$6.75 per person

THE STARTER SELECTION

Early Beverage Start

Chilled Orange, Apple and Cranberry Juice
Locally Roasted, Fair Trade, Organic Coffee
Hot Water & Assorted Gourmet Whole Leaf Teas

\$5.50 per person

Cereal Bar

Home made Old Fashioned Oatmeal or Whole Grain Granola
Served with Raisins, Brown Sugar, Bananas and Almonds.
Includes Freshly Brewed Regular and Decaffeinated Coffee
and Hot Water with Assorted Teas

\$4.95 per person

Light Fare

Bakery Fresh Assorted Bagels served
With Whipped Butter, Cream Cheese and Preserves
Fresh Fruit Display
Locally Roasted, Fair Trade, Organic Coffee
Hot Water & Assorted Gourmet Whole Leaf Teas

\$6.95 per person

The Continental Start

Bakery Basket of Pastries, Danish, Bagels & Muffins
Whipped Butter, Cream Cheese and Preserves
Fresh Seasonal Fruit Display with Honey-yogurt Dip
Assorted Chilled Juices
Locally Roasted, Fair Trade, Organic Coffee
Hot Water & Assorted Gourmet Whole Leaf Teas

\$7.95 per person

The Hearty Breakfast #1

Your choice of Hot Cakes or French Toast,
Scrambled Eggs and one of the following:
Apple-wood Smoked Bacon or Canadian Bacon

\$9.95 per person

THE STARTER SELECTION

continued

The Hearty Breakfast #2

Bakery Basket of Pastries, Danish, Bagels & Muffins
Whipped Butter, Cream Cheese and Preserves
Scrambled Eggs with Chives and Cheddar Cheese
Country Style Chicken Apples Sausage or
Pepper Smoked Crispy Bacon
Seasoned Southern Style Hash Brown Potato
Cheesy Grits or Cinnamon Raisin Oatmeal
Assorted Chilled Juices
Locally Roasted, Fair Trade, Organic Coffee
Hot Water & Assorted Gourmet Whole Leaf Teas

\$12.95 per person

The Healthy Start

Bakery Basket of Low Fat Muffins
Low-Fat Cream Cheese
Hot or Cold Cereal Selection
Fresh Fruit Display
Yogurt Parfaits
Assorted Chilled Juices
Locally Roasted, Fair Trade, Organic Coffee
Hot Water & Assorted Gourmet Whole Leaf Teas

\$10.25 per person

Natural Start #1

Yogurt Parfait
Fresh-cut Seasoned Fruit layered with Golden Temple
Organic Granola and Organic Stonyfield Yogurt
Local, Free-range Eggs, All-natural Applegate Farms Ham
and Cheese Fritata
Sautéed potatoes & onions
Locally Roasted, Fair Trade, Organic Coffee
Hot Water & Assorted Gourmet Whole Leaf Teas

\$12.95 per person

THE STARTER SELECTION

continued

Natural Start #2

Yogurt Parfait
Fresh-cut Seasonal Fruit layered with Golden Temple
Organic Granola & Stonyfield Yogurt
Baked Breakfast Platter: Fresh-baked selection of Muffins,
Breads & Scones with Butter and Sugar-free jam
Locally Roasted, Fair Trade, Organic Coffee
Hot Water with Assorted Gourmet Whole Leaf Teas

\$9.95 per person

The Chesapeake Brunch

Bakery Basket of Mini Pastries, Muffins, and Scones
Whipped Butter and Preserves
Fresh Fruit Display with Honey-Yogurt Dip
Assorted Individual Quiches:
Ham and Gruyere, Crab and Cheddar, Spinach
and Goat Cheese
Classic Chesapeake Egg Benedict
Chilled Lemon Dill Beurre Blanc or Hollandaise
Roasted Seasonal Vegetables
Pitchers of Chilled Juices
Locally Roasted, Fair Trade, Organic Coffee
Hot Water & Assorted Gourmet Whole Leaf Teas

\$17.25 per person

OUR BOX LUNCH SELECTION

BUILD YOUR OWN BOXED LUNCH

\$15.65 per person

Includes choice of Market Side, Pickle, Jumbo Cookie, Gourmet Chips and Bottled Water

Bread (Choose one)

Ciabatta, Focaccia, Whole Wheat, Sourdough, Jewish Rye

Meat (Choose up to 2, each additional add \$1.05 per person)

Turkey or Pork Bacon, Grilled Chicken Breast, House-Roasted Roseda Beef, House-Roasted Cooper Farms Turkey Breast, House-Smoked Cooper Farms Turkey Breast, Springfield Farms Ham

Cheese (Choose one)

Cheddar, Provolone, Swiss, Mozzarella, Monterey Jack

Vegetables

Leaf Lettuce, Mixed Greens, Red Onions, Sliced Tomato, Basil, Kosher Pickle, Other Herbs

Spreads

Low Fat Mayonnaise, Horseradish Mayonnaise, Hummus, Red Pepper Hummus, White Bean Spread, Spicy Mustard, Dijon Mustard, Green Goddess Dressing, Pesto

Market Side (Choose one)

Radiatore Pasta Salad
Couscous Salad
Herbed Potato Salad
Seasonal Fruit Salad

OUR BOX LUNCH SELECTION

continued

EXECUTIVE BOXED LUNCH SELECTIONS

Includes choice of Market Side, Pickle, Jumbo Cookie, Gourmet Chips and Bottled Water

Roasted Greek Vegetable Wrap

Feta, Cucumber, Red Pepper, Red Onion Olives, Ripe Tomato, Hummus, Spring Mix Greens, Zucchini, Eggplant, Lahvosh Wrap

\$14.60 per person

Italian Roma Tomato, Basil & Mozzarella

on Rosemary Focaccia Bread with House-made Balsamic Vinaigrette

\$14.60 per person

Cajun Chicken Wrap

Seared Chicken Breast, Ripe Tomato, Petite Greens, Crisp Red Onion with Traditional Remoulade Sauce, in Seasoned Lahvosh Wrap

\$15.65 per person

Char-Grilled Buffalo Steak

Freshly Carved Buffalo Steak, Smoked Cheddar, Onion Marmalade Sweet BBQ Sauce, Lettuce, Tomato on Soft Ciabatta Roll

\$17.50 per person

Tuna Cobb Salad Wrap

Hard Cooked Egg, Fresh Grilled Tuna, Cucumber, Tomato, Onion, Mesculin Mix, Avocado Spread, Crispy Bacon

\$17.50 per person

Grilled Shrimp B.L.T. Wrap

Baby Romaine, Shredded Cheddar, Grilled Farmed Raised Shrimp, Crumbled Bacon, Diced Tomato, Light Ranch Style Dressing, Lahvosh Wraps

\$17.50 per person

OUR LUNCHEON SALAD SELECTION

Price includes Artisan Breads and Butter, Cookies and Brownies, Choice of Bottled Beverage, and Choice of Salad Dressing on the side. 10 person minimum.

Salad Niçoise

Albacore Tuna with Nicoise Olives, Green Beans, Hard-boiled Egg, Capers, Potatoes and Cherry Tomatoes on Romaine Lettuce

\$13.20 per person

Asian Shrimp Salad

Grilled Shrimp, Julienne Snow Peas, Scallions, Rice Noodles, Water Chestnuts, and Bamboo Shoots on Mixed Greens

\$12.70 per person

Chinese Chicken Noodle Bowl Salad

Teriyaki Chicken, Snow Peas, Bean Sprouts, Carrots, Peanuts, Red Bell Pepper, Cucumber, Savoy Cabbage, Udon Noodles

\$15.10 per person

Classic Crispy Romaine Caesar Salad

Chopped Romaine, Shredded Parmesan Cheese, Garlic Croutons, Classic Caesar Dressing,

\$10.35 per person

(Additional charge of \$3.20 for Grilled Chicken, Shrimp, or Salmon)

Chef's "Garden Greens" Salad

Classic Chopped Salad of Ham, Turkey, Cheddar, Swiss, Tomato, Red Onion, Cucumber & Iceberg & Romaine Mix Dressing of Choice

\$12.75 per person

OUR LUNCHEON SALAD SELECTION

continued

Classic Cobb Salad

Bacon, Tomato, Hard Boiled Egg, Bleu Cheese, Scallion Roasted Corn, Avocado, Petite Greens

\$11.65 per person

(Add additional \$3.20 for choice of Shrimp, Chicken, or Grilled Tuna)

Grilled BBQ Chicken Salad

Sweet BBQ Grilled Chicken Breast, Cherry Tomato Scallions, Black Olives, Roasted Corn, Cheddar Cheese, Diced Cucumber, Chopped Romaine Lettuce topped with Crispy Onions

\$13.50 per person

Classic Trio Salad Sampler

Chicken Salad, Tuna Salad, Egg Salad on a Bed of Butter Lettuce, Tomato Wedge Garnish

\$13.00 per person

Blackened Salmon Salad with Citrus Vinaigrette

Fresh Wild Salmon Coated in our Home-mixed Blackening Spice and Grilled to Perfection, Served Chilled on a Bed of Delicious Mesclun Lettuce With Grape Tomatoes, Julienne Red Onion, Roasted Red Peppers, Cucumbers, Shredded Carrots and Fresh Orange Wedges

\$14.95 per person

Chef's Seasonal Salad

Option changes monthly! Please contact the catering department to determine the current option and price.

Dressing Options

Creamy Herb Dressing, Parmesan Peppercorn, Classic Caesar, Soy-sesame, Poblano Chili, Balsamic Vinaigrette, Raspberry Vinaigrette, Walnut Vinaigrette

OUR WRAP AND SANDWICH SELECTION

*Price includes Choice of one Side Salad, Cookies and Brownies and Bottled Beverage Selection
10 person minimum*

Stimson's Stackers

Your choice of three:

Grilled Chicken topped with Monterey Jack Cheese and Creamy Ranch Dressing

Fire-roasted Vegetables with Fresh Herbs, Arugula and Red Pepper Hummus

White Cheddar

Aged White Cheddar, Granny Smith Apples, Field Greens and Honey Mustard

Stimson House Smoked Turkey Breast and Swiss Cheese with Lettuce, Tomato and Chutney

Baked Ham and Cheddar with Lettuce, Tomato and Dijon Mustard

Rare Roast Beef and Provolone with Lettuce and Tomato, Onion Marmalade and Horseradish Cream Sauce

Grilled Chicken and Roasted Tomatoes with Lettuce, Tomato and Red Pepper Aioli

\$13.25 per person

Wrap Extravaganza

All Wraps are served on Grilled Lahvosh

Your choice of three:

Grilled Jerk Chicken, Red Onions, Green Leaf and Fruit Chutney

Chesapeake Seafood Salad

Hummus, Diced Cucumber, Feta Cheese and Spinach

Fresh Vegetables, Sour Cream and House-made Salsa

Roast Turkey with Monterey Jack Cheese, Red Onion, Sliced Avocado, Black Beans and Chipotle Cream

Chicken Caesar Salad

Classic Tuna Salad with Lettuce, Tomato, Mayo

Classic Chicken Salad with Lettuce, Tomato, Mayo

Roasted Vegetables and Hummus

Turkey and Swiss, Lettuce, Tomato and Mayo

Ham and Cheddar, Lettuce, Tomato and Mayo

\$11.95 per person

OUR WRAP AND SANDWICH SELECTION

continued

Classic Croissants

Your choice of three:

Shrimp Salad with Lettuce, Tomato, Mayo

Classic Tuna Salad with Lettuce, Tomato, Mayo

Classic Chicken Salad with Lettuce, Tomato, Mayo

Roasted Vegetables and Hummus Club

\$12.95 per person

Soup and Half Sandwich

Chef's Selection of Sandwiches with Soup of the Day

Roasted Greek Vegetable Wrap, Feta, Cucumber, Red Pepper, Red Onion, Olives, Ripe Tomato, Hummus, Spring Mix Greens, Zucchini, Eggplant, Lahvosh Wrap

Cajun Chicken Wrap, Seared Chicken Breast, Ripe Tomato, Petite Greens, Crisp Red Onion with Traditional Remoulade Sauce, in Seasoned Lahvosh Wrap

Tuna Cobb Salad Wrap, Hard Cooked Egg, Cucumber, Tomato, Onion, Mesculin Mix, Avocado Spread, Crispy Bacon, Lahvosh Wrap

Grilled Shrimp B.L.T. Wrap, Baby Romaine, Shredded Cheddar, Grilled Farmed Raised Shrimp, Crumbled Bacon, Diced Tomato, Light Ranch Style Dressing, Lahvosh Wrap.

Italian Roma Tomato, Basil & Mozzarella on Rosemary Focaccia Bread with Housemade Balsamic Vinaigrette

Char-Grilled Buffalo Steak, Freshly Carved Buffalo Steak, Smoked Cheddar, Onion Marmalade, Sweet BBQ Sauce, Lettuce, Tomato on Soft Ciabatta Roll

\$10.75 per person

Side Salad Options

Potato Salad, Pasta Salad, Oven-roasted Vegetable Salad, Fruit Salad, Garden Salad

OUR WRAP AND SANDWICH SELECTION

continued

Soup Selections

Soup of the Day

Chicken Noodle Soup
Miso and Shrimp Wonton Broth
Creamy Tomato Bisque
Rosemary White Bean Soup
Potato Leek
All-Natural Chicken and Okra Gumbo
Beef Chili
Vegetable Minestrone
Corn Chowder

New Slider Sampler

with Choice of:

All American Beef Cheeseburger with Lettuce,
Tomato, Onion

\$8.95 per person

Blackened & Bleu Buffalo Burger with Lean Ground
Buffalo & Bleu Cheese, Seared & Blackened on petite Bun

\$9.95 per person

Chesapeake Bay Lump Crab Burger with Old Bay
Remoulade and Tomato on Petite Bun

\$10.95 per person

Teriyaki Turkey Burger with Red Onion, Cilantro,
Wasabi Mayo

\$7.25 per person

California Chicken Club with Avocado, Sprouts, Tomato

\$8.25 per person

Side Salad Options

Potato Salad, Pasta Salad, Oven-roasted Vegetable Salad,
Fruit Salad, Garden Salad

OUR BUFFET SELECTION

*Price includes your choice of Salad, Artisan Breads, Butter,
Blondies and Brownies and Choice of Bottled Beverages.
10 person minimum.*

Rotisserie Roasted Chicken

with Buttermilk Mashed Potato & Seasonal Sautéed
Vegetables

\$15.50 per person

Sante Fe Style BBQ Roasted Chicken

with Ranch Style Roasted Potato, Seasoned Buttered
Corn on the Cob

\$15.95 per person

Grilled Wild Pacific Teriyaki Salmon

with Wilted Spinach, Shiitake Mushroom
Soy Beurre Blanc

\$26.95 per person

Dry Aged Balsamic Glazed Rib Eye of Beef

with Pan Jus, Peppered Parmesan Mashed Potato
& Fresh Green Bean Medley

\$25.75 per person

Brazilian Cowboy Grilled Flank Steak

with Seasoned Western Fries, Garlic Spinach

\$22.50 per person

Jumbo Ricotta Cheese Ravioli

with Herb Pomodoro Sauce, Fresh Shaved Parmesan

\$12.25 per person

OUR BUFFET SELECTION

continued

Sautéed Spinach & Wild Mushroom Lasagna

Ricotta Cheese, Fresh Mozzarella
Shredded Parmesan, Garlic & Herbs

\$13.95 per person

Whole Wheat Penne Louisiana

Crawfish, Shrimp, Andouille Sausage, Crushed Tomato,
Melted Mozzarella, Garden Peas, Basil-Garlic Cajun
Butter Sauce

\$14.95 per person

Vegetable Paella Spanakoptia

Spinach, Saffron Rice, Assorted Vegetables, Feta
Ripe Tomato

\$12.50 per person

Salad Choices:

Arugula Salad with Nectarines & Raspberry Vinaigrette

Garden Green with Baked Firefly Farms Goat Chevre

Endive, Apple & Walnut Salad with Roquefort Dressing

Chopped Vegetable Salad with Creamy Oregano Dressing

Endive & Gorgonzola Salad with Marinated Figs &
Mustard Vinaigrette

Field Greens with Manchego Cheese & Walnut Vinaigrette

THE EPICURE SELECTION

*Price includes your Choice of Salad, Artisan Breads,
Butter, Bar Retreats and Assortment of Bottled
Beverages. 10 person minimum.*

Springfield Farms Local Chicken a la Marengo

Tomato, Onions, Olives, Garlic, White Wine Sauce
With Vegetable Fettuccine

\$26.25 per person

Italian Chicken Parmigiana

Italian Breadcrumbs, Fresh Mozzarella, Rustic Marinara
Sauce, served over Parslied Buttered Noodles

\$27.50 per person

Oscar with Asparagus and Crabmeat

Reputedly named for Sweden's King Oscar II, who
reigned 100 years ago, Veal Oscar features Veal
Medallions topped with Crabmeat and Asparagus
and Bénaise Sauce

\$ 28.50 per person

Stimson Rotisserie Springfield Farm Chicken

with Truffled Mashed Potato & Garden Green Bean Sauté

\$26.50 per person

Crab-Stuffed Maryland Free Range Chicken

with Petite Pan Roasted Vegetables and Roasted
Parisienne Potato

\$28.50 per person

Chesapeake Bay Wild Rockfish with Crab Imperial

on a Bed of Rainbow Swiss Chard, Diced Roma Tomato

\$37.50 per person

Springfield Farms House Smoked Grilled Pork Chops

with Sweet Apples and Demi Sauce, Rustic Mash &
Zucchini Medley

\$24.50 per person

THE EPICURE SELECTION

continued

Marinated Char-Grilled Roseda Ribeye Beef

with Chipotle Herb Butter Sauce
Buttermilk Mashed Potato & Fine Green Beans

\$42.50 per person

Caribbean Wild Caught Snapper Escovitch

with Peppers & Onion, Crispy Snapper, Sautéed
Crisp Vegetable Mélange, Lime & Lemon Garnish

\$27.25 per person

Tender Braised Springfield Farm Short Ribs,

Slow Roasted Short Ribs drizzled with a Red Wine
Reduction, served with Roasted Potato Hash and
Batonnet Vegetables

\$29.25 per person

Chesapeake Bay Broiled Crab Cakes

with Spicy Pepper Remoulade

market price

Lemon –Pepper Seared Farm Raised Tilapia

with Tropical Salsa on bed of Wilted Greens

\$26.50 per person

7 Layer Roasted Vegetable & Fresh

Mozzarella Pie

with Garlic Basil Marinara

\$22.50 per person

OUR THEMED BUFFET SELECTION

*Price includes your choice of bottled beverages.
10 person minimum.*

Taste of Asia

Jasmine Rice, Mandarin Kung Pao Chicken, Vietnamese
Pork Kebobs with Dip, Shiitake Mushroom, Stir Fried
Noodles or Stir Fried Rice with Green Onion, Cilantro,
Ginger Broccoli, Stuffed Pears

\$17.95 per person

Pan Asian Noodle & Rice Bowls

Pad Thai, Lo-Mein, Soba Miso Bowls, Asian Slaw,
Fresh Sliced Fruit, Fortune Cookies

\$17.25 per person

Thai Curry Station

Chicken, Tofu, Beef, Shrimp, Fried Rice or Sticky Rice
Tempura Vegetables, Ginger Slaw, Noodle Salad,
Fortune Cookies

\$15.50 per person

Pacific Rim

Teriyaki Shrimp or Chicken, with Fried Rice or Sticky Rice
and Tempura Vegetables, served with Asian Noodle Salad,
Ginger Slaw and Fortune Cookies

\$14.50 per person

(Seitan available for an additional charge)

South of the Border

Enchiladas, Assorted Burritos, Beans & Rice
Tortilla Chips, Guacamole, Salsa Fresca,
Assorted Dessert Bars

\$16.25 person

OUR THEMED BUFFET SELECTION

continued

Fajita Fiesta

Sliced Chicken Breast or Flank Steak Sautéed with Onions and Bell Peppers, served with Flour Tortillas, Vegetarian Black Beans, Spanish Rice, and Santa Fe Caesar Salad accompanied by Salsa, Guacamole and Sour Cream

\$15.95 per person

(Seitan available for an additional charge)

Italy at a Glance

Mesculin Mixed Greens with Gorgonzola Cheese and a Balsamic Vinaigrette
Spinach Pasta with Fontina and Parmesan Cheese, Mushrooms and Peas
Chicken Breast Stuffed with Mushrooms, Herbs and Cheese in Marsala Wine
Shrimp Carbonara over Creamy Polenta
Focaccia and Tuscan Bread
Layered Mocha Cream Torte

\$16.25

Buon Appetito

Lasagne Bolognese

Egg Pasta Sheets layered with Sautéed Ground Beef, Herbed Ricotta Cheese, Grated Mozzarella, Provolone and Parmesan Cheeses with House-made Marinara Sauce

Lasagne Quattro Formaggio

Egg Pasta Sheets layered with Sautéed Mushrooms, Baby Spinach, Herbed Ricotta Cheese, Grated Mozzarella, Provolone and Parmesan Cheeses with House made Marinara Sauce served with Caesar or House Salad, Pastry Chef's Selection of Cheesecakes

\$13.50 per person

OUR THEMED BUFFET SELECTION

continued

Italiano

Marinated Chicken Breast Fanned on a Bed of Orzo Pasta with Diced Carrots, Radishes, Parsley, Tomatoes and Lemon Herb Vinaigrette
Served with a Roasted Red Pepper Salad
Garnished with Black Olives
Chef's Miniature Éclairs and Crème Puffs

\$14.25

Bon Appétit's BBQ Picnic

Grilled All-beef Hamburgers and Hotdogs and Veggie Burgers, served with Pasta Salad, Cole Slaw, Potato Salad, Baked BBQ Beans, Cookies and Brownies

\$13.50 per person

Stimson Pizza Party

Chef's Selection of Pizza to please both Meat Lovers and Vegetarians alike!
Served with Caesar or House salad, Cookies and Brownies

\$13.20 per person

Southern Barbecue

Includes: Lettuce, Tomato, Onion and Pickle Slices

North Carolina Spiced Rubbed Baby Rack Ribs
Texas-Style BBQ Bone-in Chicken
Black Bean Burger
Barbecued Baked Beans with Apple-Smoked Bacon
Roasted Red Potato Salad
Memphis Grilled Vegetable Pasta Salad
Served with Corn Bread
Seasonal Fruit Cobbler

\$17.95 per person

OUR THEMED BUFFET SELECTION

continued

Ice Cream Social

Hand-dipped Vanilla, Chocolate and Strawberry Ice Cream, served with all the delicious sides that include:

Hot Fudge Sauce, Caramel Sauce and Strawberry

Topping, Chopped Nuts, Candy Sprinkles,

Whipped Cream, Maraschino Cherries

Sugar Cones and cups included

Assorted Cookies and Brownies

Sparkling Punch and Ice Water

\$9.95 per person

OUR VEGAN SELECTION

Artichoke & Brown Rice Cakes with Sweet Pepper Coulis

\$12.20 per person

Garden Vegetable Curry with Butternut Squash & Mango over Steamed Basmati Rice with Cilantro

\$14.30 per person

Crispy Tofu & Broccoli Sesame Stir Fry

\$15.65 per person

OUR RECEPTION DISPLAYS

*10 person minimum
2-3 pieces per person*

Earth's Fare Seasonal Vegetable Crudite

Served with Garlic Herb Aioli

\$3.70 per person

Chef's Executive Cheese Board

A variety of Local and Imported Artisan Cheese served with "Krackers", Flatbreads, Dried Fruit and garnished with Red Flame Seedless Grapes & Seasonal Berries

\$7.00 per person

Market-fresh Sliced Fruit

Served with Honey-Yogurt Dip

\$4.00 per person

Mezze

Hummus, Tabbouleh and Roasted Red Pepper Dips, Stuffed Grape Leaves, Assorted Olives and Cucumber Slices served with Toasted Pita Chips and Focaccia Bread

\$5.05 per person

Antipasto

Prosciutto, Pepperoni, Salami, Sliced Fontina, Fresh Mozzarella, Olives, Roasted Red Peppers, and Marinated Artichokes, served with a White Bean Dip and Toasted Focaccia Bread

\$6.10 per person

OUR RECEPTION DISPLAYS

continued

Cocktail Sandwiches

Your choice of three:

Ham and Brie on Currant Scones with Dijon Mustard

Turkey and Gruyere on Buttermilk Biscuits with Chutney Mayo

Crab Cocktail on Challah Rolls

Roast Beef and Blue Cheese on Pumpernickel

Chicken Salad on Croissants

\$7.20 per person

Tea Sandwich

Your choice of three:

Smoked Salmon Canapés with Crème Fraiche on Brioche Toast

Seared Tuna with Balsamic Glaze on Pumpernickel

Cucumber and Watercress with Cream Cheese on Pan de Mie

Sliced Camembert with Fig Compote on Challah Rolls

\$7.20 per person

Assorted Crostini

Your choice of three:

Rare Beef Tenderloin with Horseradish Cream Sauce and Onion Marmalade

Tomato, Basil and Mozzarella

Green and Black Olive Tapenade

Grilled Chicken with Pesto and Red Pepper Aioli

Smoked Salmon Mousse

\$6.10 per person

RECEPTION PACKAGES

For your convenience we have designed these reception packages:

PACKAGE 1

\$12.95 per person, Minimum 50 People

Tomato Gorgonzola Bruschetta

Diced Tomatoes and Crumbled Gorgonzola Cheese over Bread Crisps, Drizzled with Roasted Garlic Oil

Spinach and Artichoke Dip

This rich, creamy, smooth and satisfying mixture is served with spicy crisp middle eastern chips

Artichoke Fritter

Fresh Artichokes give this Home-style Favorite a Mediterranean Twist. Served with Lemon Parsley Aioli

Cucumber Cup with Lobster Salad

English Cucumber Coin with Maine Lobster Salad in Light herb Aioli Dressing

Mini Mexican Vegetable Tostada

Crispy Mini Corn Tortilla with Fajita Seasoned Fresh Roasted Vegetables with Cilantro Herb, Sour Cream, Guacamole, Salsa Fresca

RECEPTION PACKAGES

continued

PACKAGE 2

\$15.95 per person, Minimum 50 People

Phyllo Triangles Stuffed

Thin Layers of Pastry Dough Stuffed with Seasoned Spinach and Feta Cheese

Fresh Mozzarella

Ivory Buffalo Mozzarella, Ebony Black Olives and Roasted Red Pepper Tapenade that melt together on Italian Bread Rounds for a beautiful flavor and dramatic appearance

Ginger Carrot Dip with Crudités

Ginger Scented Vegetable Broth Steeped Carrots, pureed with Indonesian spices, served with Fresh Petite Vegetables

Seafood empanadas

Latino Spiced Vegetables & Seafood medley with Fresh Cilantro inside of a Seasoned Puff Pastry Purse

Cocktail Rueben

House Brined Corned Beef with Melted Gruyere Swiss Cheese and Sauerkraut on Toasted Rye with Russian Dressing

RECEPTION PACKAGES

continued

PACKAGE 3

\$18.95 per person, Minimum 50 People

Smoked Trout on Toast Points

with Apple Horseradish Relish
House-cured and Maple Wood Smoked Trout Filets
on Toasted Herbed Bread

Chicken Saté

Marinated Chicken in Soy and Ginger
Served on a stick

Scallops Wrapped in Bacon

Succulent Scallops wrapped in Lean Bacon, sprinkled
with Golden Sugar and baked to perfection

Miniature Maryland Crabcakes

Maryland Crabmeat Pan-fried until golden brown,
served with our Homemade Mayonnaise

Coconut Shrimp

Coconut-battered Shrimp deep-fried and served with
a side of Mango Chutney

OUR HORS D'OEUVRES SELECTION

COLD

2-3 pieces per person

Smoked Salmon Wonton

Smoked Salmon, Herb Cream Cheese and Chives
on a Wonton Triangle

\$3.45 per person

Classic Shrimp Cocktail

with Cocktail Sauce

\$4.20 per person

Cocktail Phyllo Cups

Your choice of three:

Wild Mushroom Ragout, Sun Dried Tomato and Cream
Cheese, Brie, Walnuts and Grape Salsa,

Spinach and Roasted Red Pepper, Crab Cocktail,
Moroccan Spiced Chicken and Pine Nuts,

Sesame-crusted Tuna and Soy Glaze, Spiced Shrimp
with Mint and Feta, Peking Duck

\$3.70 per person

Deviled Eggs with Horseradish & Black Pepper

Mustard Spiced Deviled Eggs with Fresh Grated
Horseradish & Cracked Black Pepper

\$3.15 per person

Bloody Mary Shooters

Seasoned Cocktail Shrimp with Traditional Bloody Mary
Mix, with Celery Stick

\$3.70 per person

Pimento Cheese Tarts

Chopped Pimento & Goat Cheese Rolled in Phyllo
dough with Herb Crust

\$2.90 per person

OUR HORS D'OEUVRES SELECTION

continued

COLD, *continued*

Brie & Sundried Tomato Crostini

Crispy Baked French Bread Crostini with Melted Brie and Herbs with Julienne Sundried Tomato

\$3.15 per person

Cocktail Skewers

Your choice of three:

Lemon Chicken wrapped with Snow Peas, Grilled Pork and Red Pepper with Mango Dipping Sauce, Thai Style Steak, Grilled Swordfish and Pineapple with green curry pesto, Tomato Basil and Mozzarella, Tortellini Pasta with Gorgonzola Dip

\$3.45 per person

HOT

2-3 pieces per person

Pekin Duck Rolls

With Scallions and Hoisin Sauce

\$3.70 per person

Mushroom Caps

Chorizo and Manchego, Italian Sausage or Spinach and Goat Cheese

\$2.65 per person

Maryland Crabcakes

with Old Bay Cream

\$4.50 per person

OUR HORS D'OEUVRES SELECTION

continued

HOT *continued*

Miniature Beef Wellingtons

Cube of Beef Tenderloin with Mushroom Duxelle wrapped in Puff Pastry

\$4.50 per person

Coconut Battered Jumbo Shrimp

with Orange Bourbon Sauce

\$4.20 per person

Meatballs

Sherry Sauce, Teriyaki, BBQ, Marinara, or Swedish Style

\$3.45 per person

Cocktail Empanadas

Your choice of three:

Spicy Beef with Salsa Rojo, Shredded Chicken and Cilantro Cream, Black Bean and Cheese with Salsa Fresca, Spinach and Feta with Dill Sour Cream, Curry Potato and Pea with Cucumber Raita

\$3.45 per person

Bacon-wrapped Scallops

\$4.00 per person

OUR HORS D'OEUVRES SELECTION

continued

HOT, *continued*

Cocktail Skewers

Your choice of three:

Chicken Satay with Thai Peanut Sauce, Beef Satay with Cranberry Ginger Sauce, Curried Coconut Chicken with Cilantro Yogurt Sauce, BBQ Glazed Shrimp Skewer, Moroccan Lamb with Mint Yogurt Sauce, Adobo Chili Shrimp with Cilantro Sour Cream, Beef Tenderloin with Triple Mustard, Portobello Mushroom with Balsamic Reduction

\$4.00 per person

Reception Dips

Served with Crackers, Toasted Pita Chips and sliced Baguette
Spinach and Artichoke or Crab and Cheddar

\$4.50 per person

OUR SNACK AND BREAK SELECTION

10 person minimum

Roasted Mixed Nuts and Pretzel Chips

Assorted Sodas and Bottled Waters

\$4.80 per person

Raspberry Oatmeal Bars and Zesty Lemon Squares

With Basket of Chef's Trail Mix
Sparkling Punch and Ice Water

\$5.85 per person

The American Way

Baskets of Ruffled Chips and Large Corn Chips
With Creamy Ranch Dip, Chunky Salsa and French Onion Dip

\$4.50 per person

South of the Border

Array of Colorful Tortilla Chips with Chef's Specialty dips: Hot and Spicy Sauce, Fruity Salsa, Chunky Avocado Salsa, and Guacamole

\$5.60 per person

The Natural Chip

Array of Terra Chips and Veggie Stix to scoop...plus Bleu Cheese Dip and Roasted Red Pepper Hummus

\$6.90 per person

From the East

Herbed Crostini Chips served with Roasted Eggplant Tapenade and Sesame Tahini Mix

\$6.65 per person

OUR SNACK AND BREAK SELECTION

continued

Acropolis

Toasted Pita Triangles

Hummus, Baba Ganoush and Creamy

Cucumber Tzatziki

\$5.60 per person

Powerhouse Nachos

Crispy nachos with your choice of chicken, chili or black bean, served with tomatoes, onions, black olives, shredded cheese and jalapenos

\$7.70 per person

Add: Lemonade, Unsweetened Iced Tea or AquaHealth Water for \$1.00 per person.