



MANHATTAN
COLLEGE



CATERING GUIDE

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BREAKFAST & BRUNCH

Continental Breakfast

Fresh Brewed Coffee (Regular + Decaf), Tea, Assortment of Mini Bagels, Muffins, Danish, Condiments.

Continental Breakfast III

Fresh Brewed Coffee (Regular + Decaf), Tea, Assorted Juices, Assortment of Mini Bagels, Muffins, Danish, Condiments, Scrambled Eggs, Home Fries, Smokey Apple Wood Bacon **OR** Pork Sausage.

Continental Breakfast with Juice

Fresh Brewed Coffee (Regular + Decaf), Tea, Assorted Juices, Assortment of Mini Bagels, Muffins, Danish, Condiments.

Continental Breakfast IV

Fresh Brewed Coffee (Regular + Decaf), Tea, Assorted Juices, Assortment of Mini Bagels, Muffins, Danish, Condiments, Sliced Fresh Fruit Platter, Scrambled Eggs, Home Fries, Smokey Apple Wood Bacon **AND** Pork Sausage, a Choice of Butter Milk Pancakes **OR** French Toast.

Continental Breakfast II

Fresh Brewed Coffee (Regular + Decaf), Tea, Assorted Juices, Assortment of Mini Bagels, Muffins, Danish, Sliced Fresh Fruit Platter, Condiments.

Continental Breakfast V

Fresh Brewed Coffee (Regular + Decaf), Tea, Assorted Juices, Assortment of Mini Bagels, Muffins, Danish, Condiments, Fresh Fruit Platter, Smoked Salmon, Sliced Tomato & Red Onion, Leaf lettuce, Capers.

ALA CARTE BREAKFAST ITEMS:

Assorted Bagels & Lox
Assorted Mini Bagels
Mini Assorted Breakfast Pastry
Quiche
French Toast
Buttermilk Pancakes

Crisp Apple Wood Bacon
Buttermilk Biscuits
Pork Sausage
Turkey Bacon
Assorted Whole Fruit
Fruit Salad
Seasonal Fruit Platter

BREAKFAST & BRUNCH



GDS SIGNATURE LUNCH PACKS

THE COLD BUFFET

Assorted Cold Cut Platter: Oven Roasted Turkey Breast, Virginia Ham, Roast Beef, Swiss & American Cheeses, Assorted Breads and Rolls, Pickles, Potato and Macaroni Salad, Condiments, Assorted Soft Drinks and Water.

THE GRILLED Chicken Platter

Grilled Breast of Chicken, Mixed Baby Field Greens, Balsamic Vinaigrette, Pasta Primavera Salad, Quinoa Salad, Hummus, Pita, Bread, Assorted Soft Drinks and Bottled Water.

THE METROPOLITAN

Assorted Wraps: Memorial (*Crispy Chicken with Romaine Lettuce, Caesar Dressing & Parmesan Cheese*), Jasper (*Smoked Turkey Breast, Swiss Cheese, Autumn Greens & Honey Mustard*), Draddy (*Roast Beef, Boursin Cheese, Leaf Lettuce & Horseradish Sauce*), Miguel (*Marinated Grilled Vegetables, Leaf Lettuce & Balsamic Vinaigrette*), De La Salle (*Fresh Mozzarella, Roasted Red Peppers, Spring Greens with Balsamic Vinaigrette*), Lemon-Dill Cucumber Salad, Pasta Salad, Pickles, Chips, Condiments, Assorted Soft Drinks and Water.

THE SOUTHWESTERN SALAD PLATTER

Chili Rubbed Chicken breast, Mixed Baby Field Greens, Salsa Fresca & Cilantro Lime Vinaigrette, Black Bean and Corn Salad, Potato Salad, Mini Dinner Rolls, Assorted Soft Drinks and Bottled Water.

THE GOURMET BUFFET

Tuna Salad, Assorted Cold Cut Platter: Oven Roasted Turkey Breast, Virginia Ham, Roast Beef, Swiss & America Cheeses, Fresh Mozzarella, Basil & Sliced Tomato, Assorted Breads, Rolls, Croissants, Pasta Primavera Salad, Pickles, Chips, Condiments, Assorted Soft Drinks and Bottled Water

THE POACHED SALMON PLATTER

Chilled Poached Salmon, Mixed Baby Field Greens, Chilled Marinated Asparagus, Pesto Pasta Salad, Fresh Mozzarella and Tomato, Mini Dinner Rolls, Assorted Soft Drinks and Bottled Water.

THE EXPLORER

Assorted Cold Sandwiches: Oven Roasted Turkey, Baked Virginia Ham, Roast Beef, Chicken Salad, Tuna Salad, Marinated Grilled Vegetables, Assorted Breads and Rolls, Mixed Green Salad, Potato Salad, Pesto Pasta Salad, Pickles, Chips, Condiments, Assorted Soft Drinks and Bottled Water.

THE CORPORATE SALAD PLATTER

Medallions of Grilled Fillet Mignon, Mixed Baby Field Greens, Balsamic Vinaigrette, Caesar Salad, Haricot Vert Salad, Mini Dinner Rolls, Assorted Soft Drinks and Bottled Water.

GDS SIGNATURE LUNCH PACKS



VIP LUNCH PACKAGES

Includes Assorted Canned Soda and Bottled Water, Chips, Pickles and Condiments.

THE PRESIDENTIAL

A Choice of 5 Sandwiches or Wraps, 4 Salads and 3 Desserts

Green & White

Caramelized Onions, Bacon, Yukon Gold Potatoes, Blue Cheese & Baby Arugula in a Sun Dried Tomato Wrap

GDS Chicken Wrap

Grilled Chicken, Red Onion, Granny Smith Apples, Arugula & Honey-Dijon Mustard in a Wheat Wrap

Veggie Delight

Balsamic Grilled Vegetables with Organic Spouts & Roasted Pepper Hummus on 9 grain bread

THE RUNNER-UP

A Choice of 4 Sandwiches or Wraps, 3 Salads and 2 Desserts

Ham & Cheese Wrap

Smoked Ham, Cheddar Cheese, Lettuce and Tomato with Honey Mustard Dressing

Mozzarella Wrap

Fresh Mozzarella, Roasted Peppers, Grilled Portobello & Sun Dried Tomatoes Pesto Dressing

Club Sandwich

Smoked Turkey, Diced Tomatoes, Bacon, Cheddar Cheese and Ranch Dressing on a country roll.

Country Buffalo Wrap

Buttermilk Fried Chicken Cutlet, Buffalo Sauce, Gorgonzola Dressing Over a Bed of Lettuce in a Wrap

THE BASIC

A Choice of 3 Sandwiches or Wraps, 2 Salads and 1 Dessert

Caesar Sandwich

Grilled Chicken Breast with Romaine Lettuce, Caesar Dressing

Garden Wrap

Mixed Baby Greens with Shredded Carrots, Cabbage, Red Onions, Cucumbers, Bean Sprouts and Tomato and Herb Dressing

Tuna Wrap

White Albacore Tuna Over a Bed of Lettuce

SALADS

Pasta Primavera

Fresh Mozzarella & Tomato w/ Fresh Basil

Asian Slaw

Honey-Curried Potato Salad

Classic Greek Salad

Cole Slaw

Potato Salad w/ Wine- Herb Dressing

Garden Salad with Balsamic Vinaigrette

Classic Potato Salad

DESSERT PLATTERS

Assorted Gourmet Cookies AND Brownies

Seasonal Fresh Fruit Platter

Fruit Salad

Assorted Fresh Berries

Assorted Mini Italian Pastries
(Presidential Package Only)
Assorted Gourmet Cookies

VIP LUNCH PACKAGES



HOT BUFFET CREATE YOUR OWN

SALADS (1)

Tossed Garden with Tomatoes, Cucumbers, and Carrots
Tri-Color Baby Field Greens with Cherry Tomatoes, and Red Onions
Spinach and Red Onion in a light vinaigrette

VEGETABLES (1)

Sautéed Vegetable Medley
Steamed Broccoli Spears
String Beans Oreganato
Brazed Collard Greens
Sautéed Mushroom
Steamed Peas & Carrots

STARCHES (1)

Buttered Noodles
Herbed Wild Rice or Rice Pilaf
Baked Red Bliss Potatoes with herbs
Scalloped Potatoes
Mashed Potatoes Topped with Assorted Cheeses
Steamed White Rice
Baked Potatoes
Oven Roasted Potatoes

ENTRÉES(1)

Poultry:

Baked Rosemary Chicken
Honey Dipped Fried Chicken
Chicken Francese
Chicken Marsala or Rollatini
Chicken Cutlets with Mushroom Brown Gravy

Beef/Pork:

Pepper Steak or Beef Stir Fry
Marinated and Sliced London Broil
Sweet & Sour Pork
Herb Roasted Pork Loin
Italian Sausage & Peppers
Sliced Virginia Ham w/ Pineapples
Veal Piccata
Swedish Meatballs with Butter Noodles

Pasta & Vegetarian

Baked Ziti
Lasagna
Penne ala Vodka w/ Peas
Cavatelli w/ Broccoli
Stuffed Shells w/ Marinara Sauce
Cheese Ravioli w/ Marinara Sauce
Manicotti, Stuffed Shells, or Cheese Ravioli
Mac & Four Cheeses
Eggplant Parmesan or Rollatini
Ratatouille (Eggplant, Zucchini, Squash, Tomato Stew)
Tortellini Primavera
Catch of the Day (please inquire)

DESSERTS (1)

Assorted Home Baked Cookies
Fudge Brownies
Assorted Pies (Cherry, Apple or Blueberry)
Assorted Cakes (Chocolate, Carrot, or Tiramisu)
Sliced Fruit

HOT BUFFET CREATE YOUR OWN



BUFFETS OF THE WORLD

The following buffets have been created with distinctive international cuisines and are available for lunch or dinner service. Served with assorted canned soda and bottled water.

ITALIANO BUFFET

Caesar Salad w/ Herbed Croutons
Chicken Francese
Homemade Baked Ziti
Vegetable Rice Pilaf
Sautéed Fresh Vegetables
Freshly Baked Garlic Bread
Individual Italian Pastries

SOUTH OF THE BORDER BUFFET

Guacamole & Chips
Chicken & Beef Fajitas w/ Sautéed Peppers & Onions
Yellow Rice
Refried Beans
Sour Cream & Tomato Salsa
Shredded Cheddar Cheese, Lettuce, & Chopped Tomatoes
Flour Tortillas
Churros

PACIFIC RIM BUFFET

Edamame in the Shell
General Tso's Chicken
Sautéed Gingered Beef w/ Snow Peas
Steamed White Rice
Vegetable Lo Mein
Crispy Chow Fun Noodles & Fortune Cookies

AMERICAN COMFORT-FOOD BUFFET

Homemade Southern Style Fried Chicken
Memphis Style Smoked Beef Ribs
Creamy Mashed Potatoes w/ Brown Gravy
Fresh Corn on the Cob
Mixed Baby Greens w/ Balsamic Vinaigrette
Homemade Buttermilk Biscuits
Creamy Cole Slaw
Fudge Brownies

SPANISH BUFFET

Pernil (Roasted Pork)
Spanish Spice-Rubbed Chicken
Fried Yellow Plantains
Arroz con Gandules (Rice & Beans)
Yucca w/ Onions & Vinegar Dressing
Spanish Style Potato Salad
Arroz con Leche
Tossed Salad w/ Avocado & Red Onions

VIVA LA FRANCE BUFFET

Whole Roasted Herb d' Provence Chicken
Beef Burgundy Stew
Potatoes Au Gratin
Sautéed Asparagus Almandine
Spinach Salad
Assorted Fruit-Tarts



HORS D'OEUVRES COCKTAIL RECEPTION

An excellent opening act for a cocktail reception. The below listed Hors D'oeuvre Packages are presented in chaffing dishes. Tray passing is available for an additional charge.

Package 1 STANDARD CATERING

Pick any 4 items from Package 1

- Chicken Skewers with Peanut Thai Sauce
- Chicken & Cheese Quesadillas with Honey-Chipotle Dipping Sauce
- Assorted Crostini: Bruschetta, Arugula, Pear & Chicken, & Tomato w/ White Bean
- Cherry Tomato with fresh Mozzarella & Pesto Cream
- Mushroom & Walnut Profiterole
- Zucchini Ribbons with Goats Cheese
- Mini Egg Rolls filled with Sautéed Asian Vegetables
- Mini Pizza Bagels
- Pigs in a Blanket w/ Spicy Brown Mustard
- Swedish Meatballs
- Marinara Meatballs
- Mini Tacos con Carne w/ Chipotle Sour Cream Sauce
- Stuffed Baby Bello Mushroom Caps with Fontina Cheese
- Stuffed Baby Bello Mushroom Caps with Sweet Italian Sausage
- Stuffed Baby Bello Mushroom Caps with Shrimp & Crabmeat
- Mini Potato Pancakes with Sour Cream Dip

Package 2 DELUXE CATERING

Pick any 6 items from Package 1 and 2

- Gorgonzola & Roasted Peach on Walnut Bread
- Bay Shrimp on a Marinated Shiitake Mushroom Cap
- Mini Beef Wellingtons
- Apple Walnut & Triple Cream Brie Cheese Wrapped in Buttery pastry
- Prosciutto di Parma & Melon
- Seared Sea Scallop with Roasted Red Pepper
- Cherry Tomato Stuffed with Maryland Crab Salad
- Beef Tenderloin with Horseradish on Baguette
- Seared Salmon with Wasabi cream on Dauphinoise Potato
- Smoked Duck Cornucopia with Maple Cream Cheese on Walnut Bread
- Smoked Duck with Pineapple-Red Onion Marmalade
- Smoked Trout with Lemon Confit
- Smoked Turkey with Mango Chutney
- Steak Au Poivre
- Seared Yellow Fin Tuna on a Rice Cracker with Wasabi Aioli
- Bosh Pear, Candied Pecan & Triple Cream French Brie in phyllo
- Peking Duck Spring Roll with Sticky-Garlic dipping Sauce
- Shrimp & Pork Siu Mai with Sesame-Ginger Dipping Sauce
- Andouille Sausage en Croute
- Cucumber Rounds with Smoked Salmon Mousse
- Marinated Grilled Tuna w/ Wasabi Sauce on Rice Cracker
- Rolled Prosciutto & Asparagus

Package 3 VIP CATERING

Pick any 8 items from Package 1, 2 and 3

- Shrimp Tempura with Spicy Orange-Soy sauce
- Petite Maryland Crab Cakes with Meyer Lemon Aioli
- Lamb Chop Lollipops Served with Kalamata Olive Marmalade
- Citrus-ginger Poached White Shrimp with Cilantro-Lime Cocktail Sauce
- Poached Maine lobster medallions & w/ Prosciutto on Garlic Crostini w/ Boursin Cheese
- Roast Duck, Goat Cheese & Sundried Cranberries Served in a Bouchée
- Ancho Chili-Cumin Rubbed Filet Mignon on Plantain
- Foie Gras Mousse with Dried Fig Bouchée
- Lobster & Jet Pineapple Salad In a buttery Pastry Cup
- Maple Scented Pan Perdue with Fig Jam and Goat Cheese Mousse
- Crab Lois Salad in Puff Pastry
- BBQ Short Rib with Tomato Jam on Ranch Crouton
- Roasted Garlic Crostini with Caramelized Onion, Gorgonzola and Pine Nuts



HORS D'OEUVRES INDIVIDUAL

Assorted Finger Sandwiches
Assorted Grilled Vegetable Platter
Cube Cheese & Crackers
Bacon Wrapped Scallops
Baked Brie with Herbs
Bruschetta on French Bread

Fruit Platter
Smoked Salmon
Stuffed Artichoke Hearts
Stuffed Endive (crab or chevre)
Swedish Meatballs
Selection of Canapés

Buffalo Wings
Chicken Fingers with Two Dipping Sauce
Chicken Sesame Sticks
Chicken Sate in Peanut Ginger Sauce
Crab Meat Stuffed Mushroom Caps
Cracked Pepper Tuna on Black Bread

Cucumber Rounds with Smoked Salmon Mousse
Deviled Eggs
Executive Assortment of Cheese & Crackers
Franks in a Blanket
Fruit Kabobs with Yogurt Dip
Fruit Salad

Fresh Mozzarella with Tomato & Basil
Fried Ravioli
Fried Shrimp
Garden Vegetable Crudit 
Grilled Mushroom, Chevre Cheese, and Sundried Tomato Spread
Gulf Shrimp Cocktail

Jalapeno Poppers
Meatball Marinara (mini)
Mini Egg Rolls
Mini Crab Cakes
Mini Potato Pancakes
Mini Stuffed Potato Skins

Mini Taco Bites
Mini Quiche
Mozzarella Carrozza
Mozzarella Diana
Mozzarella Sticks

Mussels Fra Diavolo
Petite Chicken Teriyaki
Pizza Bagels
Prosciutto and Asparagus
Roquefort & Grapes
Sausage or Spinach Stuffed Mushroom Caps

HORS D'OEUVRES IND. PRICED



STATIONS

The following action stations and displays have been created for your enjoyment and convenience. ADDITIONAL LABOR CHARGES MAY APPLY.

INTERNATIONAL BREAD DISPLAY

An assortment of International and artisanal breads, served with extra virgin olive oil, assorted infused oil, chopped plum tomatoes with fresh basil, marinated fresh roasted peppers & artichoke hearts

MEDITERRANEAN MEZE

Roasted pepper hummus, baba ghanoush, caponata, marinated assorted olives, served with sliced pita and assorted flat breads.

INTERNATIONAL CHEESE TABLE

An assortment of hand selected cheese that span the globe (*Machengo, Gorgonzola, Double Crème Brie, Sartori Reserve Parmesan, Piave*) accompanied by mixed nuts, infused artisanal honeys, jams, dried fruit & fresh fruits.

DIM SUM STATION

Served in bamboo steamers with assorted dipping sauces

- Pan Seared pot stickers
- Steamed Siu Mai
- Wontons
- Spring Rolls

GOURMET PASTA SAUTÉ

Rigatoni and bow tie pasta with your guest's choice of Basil Pesto, Bolognese, or Vodka sauce. Served with toppings of roasted garlic cloves, fresh asparagus, cherry tomatoes, Kalamata olives, roasted peppers, sautéed mushrooms & Freshly grated Parmigiano Reggiano.

RAW BAR

Shrimp cocktail, oysters, little neck clams served with fresh lemon, horseradish, classic cocktail sauce and red wine mignonette. You can add Lobster for an additional charge at Market Price.

ANTIPASTO TABLE

A Mélange of Imported Italian meats & cheeses, accompanied by chef's selection of cold salads, mixed olives & sliced breads.

COUNTRY TABLE

An assortment of Beautiful displayed hand picked organic produce, Charcuterie, savory scones, sliced baguettes & international crackers Served with strawberry-rhubarb-ginger jam & roasted pepper spread

THE ORGANIC GARDEN

An array of organic produce baby greens, grape tomatoes, red onion, cucumbers, grapes, strawberries, assorted cheeses, mixed nuts and your choice of three vinaigrettes or dressings. Choose from lemon-parsley vinaigrette, raspberry vinaigrette, balsamic vinaigrette, avocado-ranch dressing, creamy honey-gorgonzola dressing & classic Caesar dressing .

MUSHROOM STATION

Exotic Mushroom including Portabella, Shitake, and Crimini sautéed to order, served in a seasoned Phyllo Cup with three sauces.

METROPOLITAN STEAK HOUSE

Your choice of Carved Prime Rib of beef, garlic & pepper pressed New York Strip or herb roasted whole Filet Mignon served with horseradish cream sauce, our signature steak sauce, grilled red onions, creamed wild mushrooms, roasted fingerling potatoes and Caesar salad.

Additional Carved Item:

Honey Pecan Roasted Salmon
Jamaican Jerk Roasted Pork
Orange Ginger Glazed Ham
Cranberry Walnut Glazed Turkey

SUSHI STATION

Assorted sushi & specialty rolls served with wasabi, pickled ginger and chef's special sauces. Sushi Chef available for an extra fee.

RISOTTO STATION

Classic Milanese style risotto served with your choice of: Sautéed Wild Mushrooms, Roasted Vegetables, Rock Shrimp, Caramelized Onions, White Truffle oil, Shaved Reggiano Cheese.



VIP WAITED MEALS

3 Courses: Price per person is based on the selection of Entrée. Waited Meals are Served With a Choice of Soup, Salad or Pasta, Entrée, Dessert and Coffee. Pricing Excludes Service and China.

COURSE 1

SOUP, SALAD OR PASTA

Choice of 1

SOUPS:

- New England Clam Chowder
- Cream of Broccoli with English Cheddar
- Butternut Squash Bisque
- Italian Minestrone
- Wild Mushroom with Truffle and Crème Fraiche
- Macomber turnip and Honey crisp Apple Garnished with Crème Fraiche (fall)
- Roasted Local Parsnip Soup (fall)
- Pancotto alla Romana (winter)
- Yellow Gazpacho (spring)

SALADS:

- Iceberg wedge with smoked bacon, cherry tomato, and bleu cheese dressing
- Seasonal garden salad, served with your choice of balsamic, ranch, Italian, Greek, Russian, champagne herb, or zinfandel dressing
- Arugula and shaved fennel salad with roasted red and yellow peppers, and Dijon vinaigrette
- Classic Caesar salad with fresh romaine leaves, served with parmesan cheese, croutons and dressing
- Field green salad with cherry tomatoes and red onion, tossed with sweet poppy seed vinaigrette
- Local pears, shaved parmesan, frisee, dried cranberry, and toasted walnut, with aged Sherry vinaigrette (fall)
- Hot house baby greens with gorgonzola, and flame grapes dressed with vin cotto vinaigrette (fall)
- Medjool dates, kumquats, chicory and pomegranate seeds dressed with aged red wine vinaigrette (winter)
- Warm bouche de Chevre with frisee, Turkish figs, and aged sherry vinaigrette (winter)
- Prosciutto, and grilled asparagus with whole grain mustard vinaigrette (spring)
- Meyer limon, endive, harcot verts, picholine olives, and toasted almonds wit extra virgin olive oil (spring)

PASTAS:

- Mini Ravioli with Bolognese Sauce
- Fusilli w/ Salmon in Tarragon Cream
- Tri Color Tortellini in Marinara Sauce
- Rigatoni w/ Fresh Mushrooms in Mushroom Broth
- Penne w/ Prosciutto & Sun-Dried Tomatoes in an Herb Cream
- Cavatelli w/ Broccoli
- Chinese Angel Hair w/ Pork
- Chinese Angel Hair w/ Fish
- Lobster Ravioli in sauce cardinal
- Penne w/ Pink Vodka Sauce
- Whole Wheat Linguine w/ Honey Sesame Sauce
- Butternut Squash Ravioli in Brown Butter, Sage and Prosciutto
- Wild Mushroom Ravioli in Sherry Cream
- Linguini w/ White or Red Baby Clam Sauce
- Fusilli w/ Broccoli Rabe & Sausage in Garlic & Oil aioli
- Bowtie Pasta in a Bolognese Sauce
- Fettuccini Alfredo
- Penne Pasta w/ Sundried Tomatoes, Arugula, & Feta Cheese in Garlic & Oil Aioli

VIP WAITED MEALS



VIP WAITED MEALS

3 Courses: Price per person is based on the selection of Entrée.
Waited Meals are Served With a Choice of Soup or Salad,
Entrée, Dessert and Coffee. Pricing Excludes Service and China.

FISH, BEEF, POULTRY OR VEAL

Choice of 1

POULTRY:

1. Breast of chicken with butter braised Swiss chard, garlic white beans, and sauce chasseur
2. Seared breast of chicken, shitake mushroom-asparagus ragout, w/ garlic herb roasted fingerling potatoes
3. Fontina and prosciutto stuffed chicken breasts with white wine jus lie, served with roasted garlic whipped potatoes and roasted green beans
4. Tamarind grilled breast of chicken over lemongrass scented rice, and stir-fried shallots and mustard greens
5. Grilled boneless breast of chicken with roasted cipolin & dried apricots, served w/ a roasted shallot demi-glace

6. Roasted chicken with butter braised bay leeks and fingerling potato coins (spring)

BEEF:

7. Red wine braised short ribs en glace, served with stone ground white polenta, and oven roasted root vegetables
8. Grilled New York sirloin steak with caramelized onion and sage butter, served with herb roasted baby red bliss potatoes, and bacon br. butter brussels sprouts
9. Grilled seasoned rib eye steak with cr. spinach and fresh horseradish whipped potatoes, and glazed baby carrots
10. Roasted filet of beef tenderloin, served with gorgonzola whipped potato and garlicky spinach, finished with a roasted shallot and red wine demi
11. Grilled tournedos filet mignon with roasted cipolin peperonata, and accompanied by Yukon gold mashed potatoes and sautéed broccolini
12. Grilled beef rib eye with assorted wild mushrooms and thyme potato puree with truffle butter
13. Thyme roasted filet mignon with porcini mushroom, potato galette, and root vegetables

COURSE 2

FISH:

14. Pan-roasted miso honey glazed black cod, served with braised Napa cabbage, and wilted pea shoots
15. Roasted local cod over puy French lentils and wilted chard, with toasted pine nuts and black currants
16. Fennel pollen-dusted salmon, served w/ lemon & fresh chive butter, vegetable confetti rice & baby carrots
17. Pan-roasted halibut over cobb bacon braised savoy cabbage and roasted baby ruby pearl onions
18. Seared sea scallops drizzled with Saba syrup over kabocha squash risotto and wilted watercress
19. Pan roasted monkfish wrapped in bacon, braised cavalo Nero, and picholine olive potato puree, in fennel jus
20. Seared Atlantic salmon with dill cream fraiche over sautéed pea tendrils and chive potato puree

SPECIALTIES:

21. Veal osso bucco with lemon herb gremolata served with soft polenta and braised winter greens
22. Roast rack of lamb served with rosemary roasted fingerling potatoes, and haricot vert
23. Pan-roasted breast of duck served with cranberry gastrique, grilled asparagus & Vermont maple whipped butternut squash
24. Fig glazed Cornish game hen accompanied by spiced pecan whipped sweet potato and roasted parsnips
25. Loin of venison with black pepper and pomegranate molasses accompanied by sage and smoked bacon white bean ragout and roasted Brussels sprouts
26. Carved boneless leg of spring lamb served with an herb salad tossed in lemon vinaigrette

VIP WAITED MEALS



VIP WAITED MEALS

3 Courses: Price per person is based on the selection of Entrée.
Waited Meals are Served With a Choice of Soup or Salad,
Entrée, Rolls and Butter, Dessert and Coffee. Pricing Excludes Service and China.

COURSE 2 (cont)

In the interest of serving all of our guests, we always offer a vegetarian option.

VEGETARIAN:

Eggplant, goat cheese, and squash cannelloni with charred tomato vinaigrette and petite herb salad

Falafel calzone with pickled vegetable, tahini sauce, and beet tzaziki

Braised leek tart with Vermont goat cheese galette, served with asparagus and frisee

Wild mushroom polenta with mushroom fricassee

Butternut squash ravioli tossed with sage brown butter and shaved parmesan

COURSE 3

DESSERTS:

Choice of 1

- Sliced Fruit w/ Sherbet
- Tartuffo
- Ice Cream Parfait
- Peach Melba
- Hot Apple Pie Ala Mode
- Homemade Cheesecake with or without fruit topping
- Carrot Cake
- NY Blackout Cake
- Triple Chocolate Cake
- Italian Rum Cake
- Cappuccino Cake
- Black Forest Cake
- Marble Cheesecake
- German Cheesecake
- Ice Cream in Chocolate Cup

SPECIALTY DESSERTS:

With additional costs per person

- Apple cranberry crisp a la mode
- Pecan tartlet with bourbon cream and candied pecans
- Fresh seasonal berries with sabayon
- Individual lemon tart with whipped cream
- Flourless chocolate cake with vanilla ice cream and raspberry coulis
- Crème brulee with seasonal fruit conserve
- Warm molten chocolate cake served with crème Anglaise
- Mascarpone gelato with balsamic macerated strawberries in balsamic syrup

Also Available:

Venetian Table – Assorted Fruits in Season, Chocolate & Assorted Sweets, Miniature Italian Pastry, Homemade Cakes & Pies, Chocolate Strawberries per person

Trays of Miniature Pastries per Table per person

VIP WAITED MEALS



THE BOXED LUNCH

BOXED BREAKFAST 1

- Individually Wrapped Bagel
- Whole Fruit
- Bottle of Water
- Granola Bar
- Condiments

BOXED LUNCH 1

- A prepared Sandwich on a Kaiser Roll with Lettuce and Tomato
- Choice of Turkey, Ham, Salami, Roast Beef, Grilled Vegetables, Tuna or Chicken Salad Sandwich
- American, Swiss or Provolone Cheese
- Chips
- Bottle of Water
- Condiments

BOXED BREAKFAST 2

- Individually Wrapped Muffin
- Individual Box of Cereal
- Whole Fruit
- Pint of Milk
- Granola Bar
- Bottle of Water

BOXED LUNCH 2

- A prepared Sandwich on a Kaiser Roll with Lettuce & Tomato
- Choice of Turkey, Ham, Salami, Roast Beef, Grilled Vegetables, Tuna or Chicken Salad
- American, Swiss or Provolone Cheese
- Chips
- Bottled Water
- Whole Fruit
- Cookies
- Condiments



SNACK PACKS

THE COOKIE MONSTER

Assorted Home Baked Cookies
Fudge Brownies
Coffee & Tea Service

HYDRATE

Assorted Whole Fruit
Assorted Gatorades
Bottled Water

THE SWEET TOOTH

Assorted Candy Bars
Assorted Bags of Chips & Pretzels
Assorted Canned Soda

RECOVER

Assorted Muscle Milk (Protein)
Hummus w/ Sliced Pita Bread
Assorted Whole Fruit
Bottled Water

THE MID-DAY BREAK

Assorted Home Baked Cookies
Fudge Brownies
Fruit Salad
Coffee & Tea Service

THE HEALTH NUT #1

Assorted Granola Bars
Assorted Whole Fruit
Bottled Water

THE HEALTH NUT #2

Low-Fat Yogurt w/ Granola
Hummus w/ Sliced Pita Bread
Fruit Salad
Bottled Water



PARTY FAVORITES

PARTY SUBS

3 ft. (serves approx. 12-15)
 3ft Italian Sub Sandwich
 3ft Roast Beef & Provolone Cheese Sub Sandwich
 3ft Turkey & Swiss Cheese Sub Sandwich
 3ft Grilled Vegetables & Hummus Spread Sub Sandwich
 3ft Tuna Sub Sandwich
 6 ft. (serves approx. 25-30)
 6ft Italian Sub Sandwich
 6ft Roast Beef & Provolone Cheese Sub Sandwich
 6ft Turkey & Swiss Cheese Sub Sandwich
 6ft Grilled Vegetables & Hummus Spread Sub Sandwich
 6ft Tuna Sub Sandwich

COLD SALADS

Cole Slaw
 Macaroni Salad
 Potato Salad
 Garden Salad
 Country Style (German) Potato Salad
 Greek Orzo Potato Salad
 Red Bliss Potato Salad w/ Fresh Dill & Thyme
 Pasta Primavera Salad
 Bowtie Pasta w/ Spinach, Tomato, Mozzarella w/ Basil Pesto
 Tortellini Salad w/ Tri-Color Peppers & Italian Vinaigrette
 Tomato, Red Onion, & Basil
 Mozzarella & Tomato Salad

PARTY PLATTERS

Mixed Green Salad served with 2 Dressings
 SMALL (10-12 pp)
 MEDIUM (20-25 pp)
 LARGE (40-50 pp)

Vegetable Crudité w/ Ranch Dip
 SMALL (10-12 pp)
 MEDIUM (20-25 pp)
 LARGE (40-50 pp)

Seasonal Fruit Platter
 SMALL (10-12 pp)
 MEDIUM (20-25 pp)
 LARGE (40-50 pp)

Cubed Cheese & Cracker Display
 SMALL (10-12 pp)
 MEDIUM (20-25 pp)
 LARGE (40-50pp)

Hummus & Sliced Pita Bread
 SMALL (10-12 pp)
 MEDIUM (20-25 pp)
 LARGE (40-50 pp)

Assorted Finger Sandwiches
 SMALL (10-12 pp)
 MEDIUM (20-25 pp)
 LARGE (40-50 pp)

HOT FOOD (BY THE TRAY)

½ Tray
 (10-12 pp)

Full Tray
 (20-25 pp)

Chicken Marsala
 Chicken Parmesan
 Chicken Francese
 Pepper Steak
 Sausage & Peppers
 Baked Ziti
 Penne Vodka w/ Peas
 Rigatoni Bolognese
 Bow-Tie Pasta w/ Broccoli
 Buffalo Wings w/ Blue Cheese
 Chicken Tend. w/ BBQ & Honey Mustard
 Mozzarella Sticks w/ Marinara Sauce
 Sautéed Fresh Vegetables
 Rice Pilaf
 Mashed Potatoes w/ Gravy

MISC.

Bag of Pretzels
 Bag of Chips
 Assortment of Gourmet Cookies (3 per person)
 Assorted Italian Cookies (Biscotti & Butter)
 Fudge Brownies

PARTY FAVORITES



TRATTORIA

NY STYLE PIZZA

(Hand Spun/ 8 slices per pie)

Cheese, One Topping

Large Cheese Pie

Large Cheese Pie w/ Pepperoni

Large Cheese Pie w/ Sausage

Large Cheese Pie w/ Chicken Cutlet

Large Cheese Pie w/ Ham

Large Cheese Pie w/ Broccoli

Large Cheese Pie w/ Peppers

Large Cheese Pie w/ Pineapple

Large Cheese Pie w/ Meatballs

Large Cheese Pie w/ Spinach

Large Cheese Pie w/ Mushrooms

Large Cheese Pie w/ Fresh Tomato & Basil

Large Cheese Pie w/ Pineapple & Ham

Large Cheese Pie w/ Peppers & Onions

Large Cheese Pie w/ Black Olives

CALZONES

Cheese Calzone

Chicken Calzone

Sausage Calzone

Broccoli Calzone

Spinach Calzone

HOT ITALIAN SANDWICHES

Meatball Parmesan Hero

Sausage w/Peppers & Onions Hero

Eggplant Parmesan Hero

Chicken Parmesan Hero

TRATTORIA



BARBECUES

BASIC BARBECUE

Fresh Grilled 6oz Burgers, All Beef Franks w/ Sauerkraut, Hot Onions, Chili, Cheese Sauce, Shredded Lettuce, Tomatoes & Pickles, Pasta Salad, Watermelon (in season), Brownies, Iced Tea & Lemonade, & Paper Products

Additional Items for BBQ : (priced per person)

Seasonal Fruit Salad
Homemade Potato Salad
Macaroni Salad
Cole Slaw
BBQ Chicken Pieces

Grilled Marinated Chicken Breast
Grilled Sliced Steak
Baby Back Ribs
Baked Beans
Corn Bread

Corn on the Cob
Grilled Chicken Kebabs
Grilled Vegetable Kebabs
Grilled Veggie Burgers

TEXAS BARBECUE

Chipotle BBQ Baby Back Ribs, BBQ Chicken, Corn on the Cob, Baked Beans, Fresh Grilled 6oz Burgers, All Beef Franks w/ Sauerkraut, Hot Onions, Chili, Cheese Sauce, Shredded Lettuce, Tomatoes & Pickles, Pasta Salad, Corn Bread, Watermelon (in season), Brownies, Iced Tea & Lemonade, & Paper Products

BARBECUES



BAKERY & BEVERAGES

BAKERY ITEMS

PER PERSON:

Assorted Gourmet Cookies (3 per person)
Italian Fancy Cookies
Assorted Loaf Breads (Marble, Banana Nut & Cran. Walnut)
Fudge Brownies (1 per person)
Italian Pastries (Mini)
Italian Pastries (Large)
Home Baked Cookies & Fudge Brownies

PER CAKE:

Whole Cakes (Cannoli, Amaretto, Oreo, Hazelnut, Lemon,
Chocolate Mousse, Raspberry Mousse, Fudge, Tiramisu,
Mocha, Carrot Cake, Strawberry Shortcake)
Whole Cheesecake
Whole Cheesecake w/ Fruit
Half Sheet Cake (serves up to 40)
Full Sheet Cake (serves up to 85)

BEVERAGES

Assortment of Canned Soda & Bottled Water
Lipton Iced Tea
Bottled Soda
Bottled Water(20 oz)
Bottled Water (8 oz)
Ocean Spray Juice (Bottles)
Fresh Brewed Regular, Decaf Coffee and Tea Service
Gourmet Coffee Flavor (Hazelnut, Irish Cream, or Vanilla Nut)
Milk by the pint (Whole, Skim, 2%, or Chocolate)
Apple Cider (Hot or Cold)
Hot Chocolate

Air Voids – 1 Void for 75 people

Fruit Punch
Lemonade
Sweet Tea
Iced Tea
Gatorade
Iced Water
Hydration Station – Water infused with Assorted Berries & Mint, Lemon-
Lime, Orange-Citrus (serves up to 25)



ALCOHOL POLICY

All Alcohol will be offered in an open bar format and billed per person and the number of hours of service. Bartender rate per hour are additional.

Beer & Wine Open Bar Rates

Each Beer & Wine open bar will have an assortment of the following:

- Four varieties of Wine (two white and two red)
- Four types of beer (2 domestic beers & 2 imported beers)
 - Unlimited soda, water, & juices
 - 1 Hour
 - 2 Hour
 - 3 Hour
 - 4 Hour

Premium Open Bar Rates:

Each Premium open bar will have an assortment of the following:

- Assortment of Premium Liquors (Tito's Vodka, Tanqueray Gin, Makers Mark Whiskey, Chivas Regal Scotch, Jameson Whiskey, Bacardi Rum)
 - Four varieties of Wine (two white and two red)
 - Four types of beer (2 domestic beers & 2 imported beers)
 - Unlimited soda, water, juices
 - 1 Hour
 - 2 Hour
 - 3 Hour
 - 4 Hour



ADDITIONAL ACCOMMODATIONS

SERVICE STAFF

Service staff is required for all events at a rate per hour per server, please consult with the Catering Director for further information. Minimum hourly rates may apply.

FLORAL ARRANGMENTS

We are pleased to provide flowers for your event.
Please consult with our staff for your needs and pricing
All floral arrangement must be finalized **72 hours** prior to your event.

LINENS and SKIRTING

Pricing below is for white linens, additional charges will apply for all other colors.

Cloth Napkins

108 in. Round Table Cloth

120 in. Round Table Covering

90 x 90 Table Covering (Registration Tables)

90 x 132 Table Covering (Buffet Tables) 14 ft Skirting (Green or Black)

SERVICE EQUIPMENT (RENTALS)

Specialty service equipment is available for an additional charge, rental surcharges may apply.

Below is a list of our available rentals.

Popcorn Machine Table Top

Popcorn Cart

Hot Dog Cart

Electric Hot Dog Roller

Pretzel Warmer

Ice Sculpture Tray with Light – Pricing will vary with design

6 ft. Propane Grill

Frozen Drink Machine

Chocolate Fountain

Punch Fountain

Ice Cream Cart