



CATERING NEWS

STEVENS INSTITUTE OF TECHNOLOGY

MARCH 2010

WELCOME



Stevens Catering Services has been busy the last several weeks creating new menu offerings. Our Catering Department is ready to work in close partnership with you to provide the highest level of food quality and service to assure the success of your event.

Our philosophy is to provide a meeting and dining environment specialized to not only meet, but also exceed your expectations. Our team is committed to providing service and menu flexibility so that your event will be uniquely your own.

Please keep in mind that the menu items and services included in this newsletter and in our catering guide are a sampling of what we can do for you. Should your event require special services or dietary considerations, we will tailor our offerings to meet your needs.

Please call our catering department at 201.216.5445 or email catering@stevens.edu, to start planning your next event!

Annette Chirichella,
Catering Director

CULINARY CHALLENGE

Test the skills of our culinary team by challenging them to create a pasta dish from your region. Your dish could be featured in the next issue of **Catering News!**

OUR RECOMMENDATION

Dessert Pasta

APPETIZERS

BRUSCHETTA PASTA
Tomatoes, olive oil, basil and balsamic vinegar tossed in to angel hair pasta and served with toasted garlic bread

CHICKEN WELLINGTON PASTA
Farfalle, chicken and mushrooms topped with puff pastry

SPANAKOPITA PASTA
Spinach, ricotta, feta, phyllo garnish over penne

PARMESAN ARTICHOKE PASTA
Pasta shells, diced peppers, artichokes, parmesan cheese

ROASTED PEPPER QUESADILLA PASTA
Roasted peppers, Jack and cheddar cheese over Rotini

ENTREES

CHICKEN FLORENTINE PASTA
Fettucini, chicken, spinach, ricotta

STEAK FAJITA PASTA
Flank steak, south west seasoning, peppers and onions over ziti

TANDOORI PASTA
Add a little spice to your pasta!

VEGETABLE NAPOLEAN PASTA
Lasagna stacked with roasted vegetables and ricotta

BAKED SPAGHETTI PIE
Ricotta, mozzarella and parmesan cheese baked with spaghetti

DESSERT PASTA

DESSERT LASAGNA
Noodles, raspberries, kiwi, strawberries and Ricotta cheese

STRAWBERRY SHORTCAKE PASTA
Sponge cake topped with ziti and strawberries

PEACH COBBLER
Noodles, peaches and a crisp topping

APPLE CRISP
Noodles, apples and a crisp topping



**International Pasta Buffet
Featuring Dessert Pasta!**



The Catering Chef... Angela Calcano

If you have been to a catering event here at Stevens Institute of Technology in the past two years, most likely, you have tasted dishes from our Catering Chef behind the scenes, Angela Calcano.

Angela started working as an hourly dining room employee at Stevens over 20 years ago. When she started, she could barely speak English and was not familiar with the kitchen. Over time, she worked along side chefs, production managers and peers to learn valuable culinary skills. One of her peers said, "She makes things happen in the kitchen, she can multi-task events happening in Catering and in the Pierce Dining Room. She never asks for help but is always ready to help someone else."

Today, Angela works with Catering Director Annette Chirichella, Executive Chef Jerry Rodriguez and Production Manager Wendy Kinney to create and execute most of the events here on campus. Catering Director Annette Chirichella says that "any catering event given to Angela, whether it is for 100 or 800 people, she successfully executes. She is a dedicated employee and an integral part of the DREAM TEAM."

A snapshot of Angela outside of work:

Favorite Food: Oxtails with White Rice and Salad

Vacation Spot: Dominican Republic.

Favorite Food To Cook: Everything!

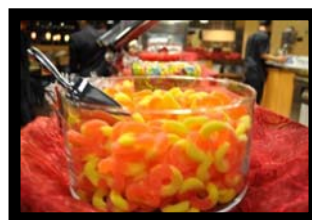


Angela Calcano

Jumpstart Your Next Meeting

The "Candy Lovers Dream Buffet" has been the talk of the Stevens Community and Hottest Catering Request since its debut at the 140th Birthday Celebration in Pierce Dining Hall last month. If you were unable to attend the event your sweet-tooth missed out. Containers of candy- Malted Milk Balls, Gummy Worms, Jolly Ranchers, Hershey Kisses and more lined the entire dessert counter in the Pierce Dining Hall. Guests were invited to fill bags of candy to munch on during the event or on the way home.

If you are interested in having a "Candy Lovers Dream Buffet" at your next event, give us a call. We currently have 15 varieties of candy in house and we are working with various vendors to increase our offerings. Later this week, we will be posting photos of Maureen Weatherall's "Blue Candy Lovers Dream Buffet" to kickoff the Stevens Institute of Technology Facebook Page.



View more photos at www.stevensdiningservices.com