



C A T E

R I N G



**AT STEVENS  
INSTITUTE OF  
TECHNOLOGY**



# Our Menu



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PLANNING YOUR EVENT

This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.




# Welcome

Welcome to Stevens Institute of Technology Catering Services. Our Catering Director will work in close partnership with you to customize your program, providing 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 brochure 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.



We appreciate your business and will do whatever we can to make your event memorable, from start to finish. If you have any questions regarding our services, please call your local Catering Director, Jeff Anderer, at 1-201-216-5545 or email us at [catering@stevens.edu](mailto:catering@stevens.edu)




We look forward to serving you.



# Planning Your Special Event


We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.

## **Arranging and Reserving a Date**




Even if the date of the event is only tentative, please make arrangements with the Department of Special Functions so that we can at least get you on our records. You may contact the Department of Special Functions at 201-216-5126 or 5127 as well as through our email or website at [catering@stevens.edu](mailto:catering@stevens.edu) and [www.stevensdiningservices.com](http://www.stevensdiningservices.com) or stop by the catering office located on the second floor in the Wesley J. Howe Center. Some arrangements can be made by phone or email, others require an appointment with the catering director. The office hours are Monday through Friday 9:00 AM to 5:00 PM.

Catering arrangements and menu selections should be confirmed at least:

- 
- 3 business days in advance for groups under 100 guests
  - 2 weeks in advance for groups of guests or more

While we can sometimes accommodate your needs with less lead time, sufficient notice allows us to schedule production, staffing needs, and eliminate any late charges to you.



After we have finalized all the details of your event, you will receive a BEO (Banquet Event Order) form to confirm with a signature. Please carefully review all information on this event order form for accuracy and completeness before signing. Make any necessary changes, sign and return 5 business days in advance via fax to 201-216-8083.



# Planning Your Special Event

## **Reserving the Room**

On campus or off, the location needs to be reserved before we deliver. Events Management can reserve rooms in the various buildings we serve. Tables, chairs, trash cans and other equipment will need to be arranged by you contacting Office of Special Functions at 210-216-5126 or 5127. When reserving the time please allow for additional time to set up and clean up your event. Larger parties require more time.




## **Changes/Guarantees/Cancellations**

All cancellations and/or changes referring to the menu, count, and event arrangements must be confirmed no later than 3 business days prior to the event. Functions cancelled with less than 3 business days notice will incur a charge. Any event that is not cancelled within this period will result in a charge of 50% of the total bill. If the Stevens Dining Services is closed due to inclement weather, all catered events may be automatically cancelled. Please contact the Catering Department to verify if your event has been cancelled or rescheduled. If you do not contact us with a final count within 3 business days prior to the event, we will prepare for the estimated number of guest. You will be charged for the guaranteed amount or actual guest count, whichever is higher.



## **Operations**

Services and prices are for normal business days in accordance with the school's calendar. Events scheduled on the school's holidays, after hours operations and when Stevens Dining is shut down (in the Howe Center) will incur an additional \$100.00 labor charge.





# Planning Your Special Event



## **Payment**

All catered functions must have a secured payment before they occur. Departmental Accounts, Checks, Visa, MasterCard, or American Express are all valid payment methods. Non-University related groups are required to make a deposit of 75% one week prior to the event, with the balance due at the conclusion. Non-University groups are subject to 18% service charge and 7% sales tax for all food events. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their date.



## **Minimum Charges**

The minimum order size for delivery of beverage or food outside the Howe center is \$30. Arrangements for orders less than the minimum amount can be made if they are picked up during office hours. Based on the contract in place with Stevens Institute of Technology and Stevens Dining Services, the catering department has first right of refusal on any functions under \$400.00. Our Catering Department provides high quality plastic products as our standard, unless otherwise requested. We offer standard china service for any event at no additional charge. If the total guest count of all the daily events exceeds our inventory the above rental charges will apply. Specialty china can be ordered at an additional cost.






# Planning Your Special Event

## **Linen**

As a standard, we provide tablecloths and table skirting for all food and beverage tables. Linens for guest tables can be provided at an additional charge. The same applies to registration tables, nametags, head tables and any additional tables that will not be directly used for food and beverage set up.




108" cloth for round tables \$5.00 per table  
72" x 120" rectangle for 6 ft banquet tables \$5.00  
Cloth and Skirt \$21.75 per table  
Napkins \$.50 per napkin

Other linen colors, depending on availability, may be placed as special orders. Specialty linens are also available for your food and guest tables for an additional cost, please set up an appointment to view the linens.



## **Attendants**

To ensure that your event is a success, catering staff will be provided for all served meals and buffets. A server fee of \$25.00 per hour, per server including one hour before and after the event for set up and clean up will apply. (Minimum of 5 hours) If additional time is needed, the appropriate hourly fee will apply for servers, bartenders and captains. To ensure that your event is a success, attendants are required for all functions.





# Planning Your Special Event

## **Catering Equipment**

As the host of the catering event, you are responsible for the equipment we have provided for the service of your catered event. Any missing, or damaged, catering equipment or supplies will be charged to your account at replacement costs. In the occurrence of a very large event, specialty equipment may need to be rented. We can provide this for you at an additional charge.



## **Floral Charges**

We will be happy to order, receive and handle specific floral and decorative requests for an additional fee determined in accordance with your specific needs.



## **Sustainable and Organic Menus**

Our culinary staff is happy to produce a sustainable and/or organic menu for your event. We can create fresh and healthy meals using local products that are free of pesticides, hormones and antibiotics. Some items may be limited based on availability. Please plan on paying an additional 15% per person. Catering department can also provide Kosher meals and Halal food.



## **Food Safety**

Due to food safety liability and New Jersey State health code requirements, guests may not remove food from the function site.



## A GREAT START

### SUNRISE BREAKFAST (10 PERSON MINIMUM)

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include freshly brewed coffee, decaf and hot tea.

#### EARLY RISER

Rise and shine and create your own pastry basket by selecting two of the following: mini danishes, mini muffins, mini bagels, mini croissants or mini donuts. Also included is an assortment of bottled juices: orange, apple and cranberry.

#### EYE OPENER

Start your morning off right and create your own pastry basket by selecting three of the following: mini danishes, mini muffins, mini bagels, mini croissants or mini donuts. Also included is an assortment of bottled juices: orange, apple and cranberry, and a fresh fruit platter.

#### SUNRISE START

Bagels and scones with accompaniments of fruit yogurt with granola, a bottled juice assortment of orange, apple and cranberry and an assortment of fresh seasonal sliced fruit.

#### STEVENS ALL AMERICAN

Hearty breakfast of scrambled eggs, bacon, sausage and home fries, with your choice of three of the following: mini danishes, mini muffins, mini bagels mini croissants and mini donuts.

Also included is an assortment of bottled juices; orange, apple, and cranberry, and a fresh fruit platter.

#### MORNING BREAKS A LA CARTE

Cereal with milk  
Seasonal fresh fruit salad (bowl)  
Seasonal fresh cut fruit (platter)  
Seasonal whole fresh fruit  
Yogurt with granola  
Coffee refresh

Please see your Catering Director about our Famous Cooked to Order Omelet Bar or Create a Breakfast Buffet

# B R E A K F A S T



## A GREAT START

### SUNRISE BREAKFAST (10 PERSON MINIMUM)

The following items can be added on to any of the sunrise breakfast menus to create a custom menu for any occasion.

#### ENTRÉES, PER PERSON

- Mushroom cheese strata
- Ham and potato frittata
- Lo-carb breakfast
- Scrambled eggs
- Bacon
- Ham steak
- Pork sausage links
- Turkey sausage
- Lox and condiments
- French toast (2 thick slices)
- Belgian waffles (1 large)
- Pancakes (3)
- Home fried potatoes
- Hash browns

#### BAKERY A LA CARTE, PER PERSON

- Assorted bagels
- Assorted donuts
- Assorted scones
- Assorted muffins
- Assorted tea breads
- Croissants
- Danishes
- Sticky rolls

#### OMELETTE STATION, PER PERSON

- Fresh veggies, ham & cheese cooked to order at your event by our friendly staff.
- Let us know if you would like us to schedule a coffee refresh during your meeting.

#### BEVERAGES, PER PERSON

- Bottled iced tea
- Assorted bottled soft drinks (or can)
- Bottled water
- Hot chocolate
- Hot cider (seasonal)
- Cold cider (seasonal)
- Lemonade (seasonal)
- Soft drinks
- Bottled spring water
- Bottled sparkling water
- Milk (2% or skim)

B R E A K F A S T



## LUNCH TIME

### EXPRESS LUNCHES: (5 PERSON MINIMUM)

Our signature specialty sandwiches can be prepared to suit your event. We package these to go with you. Limited time for a lunch? They can also be pre-set along with beverages and dessert to keep your program on time. Please choose pasta salad, potato salad, or fruit salad.

#### ALBUQUERQUE CHICKEN

Chicken sandwich with a Southwest flair served with your choice of deli salad, condiments, potato chips, cookies and a bottled beverage or bottled water.

#### SWEET BEEF

Roast beef with caramelized onion and dijon mayonnaise on a baguette served with your choice of deli salad, condiments, potato chips, cookies and a bottled beverage or bottled water.

#### BISTRO GRILL

Grilled herb chicken breast with melted mozzarella and pesto mayonnaise on focaccia bread with side salad, condiments, potato chips, cookies and a bottled beverage or bottled water.

#### ITALIAN PANINI

Salami, ham, provolone, roasted red peppers on a french roll with garlic mayonnaise, served with your choice of deli salad, condiments, potato chips, cookies and a bottled beverage or bottled water.

#### GRILLED VEGETABLE BAGUETTE

Grilled vegetables with smoked Gouda cheese on focaccia with your choice of deli salad, condiments, potato chips, cookies and a bottled beverage or bottled water.

#### TURKEY CHEDDAR WRAP

Turkey and cheddar with on a flour tortilla, served with your choice of deli salad, condiments, potato chips, cookies, a bottled beverage or bottled water.

#### GRILLED PORTOBELLO ON FOCACCIA

Grilled portobello mushroom sandwich with provolone cheese served with your choice of deli salad, condiments, potato chips, cookies and a bottled beverage or bottled water.

#### DESIGN-A-BAG

Assorted deli sandwiches on a roll or choice of sliced bread, featuring tuna, roast turkey breast, ham & swiss, roast beef or hummus served with your choice of deli salad, condiments, potato chips, cookies and a bottled beverage or bottled water.

\*ask about healthy choice meat

# EXPRESS LUNCHES



## LUNCHEON SALADS

### PERSONAL SALADS: (5 PERSON MINIMUM)

Our signature specialty salads can be prepared to suit your event. We can package these to go with you. Limited time for a luncheon? They can be pre-set along with beverages and dessert to keep your program on time. If you're planning a more formal luncheon, let us serve you in style. All luncheon salads include a muffin or cookies and a choice of a bottled soda or water.

#### CHEF SALAD

A bed of mixed greens with julienne ham and turkey, cheddar cheese, hard boiled egg and honey mustard dressing.

#### COBB SALAD

A bed of mixed greens with smoked turkey, avocado, egg, bacon and crumbled blue cheese served with ranch dressing.

#### CAESAR SALAD

Fresh cut romaine lettuce with shredded parmesan cheese, focaccia croutons and Caesar dressing.

- \* Add grilled balsamic chicken breast
- \* Add beef strips
- \* Add shrimp

#### FRUIT AND COTTAGE CHEESE

Fresh sliced seasonal fruit served with cottage cheese and greens.

#### TRI-SALAD COMBO

A special mixture of fresh greens topped with a choice of three salads; chicken salad, egg salad, tuna salad, ham salad, or seafood salad.

#### CHICKEN FAJITA SALAD

Fresh mixed greens, marinated sliced chicken breast, vegetables, tomatoes, shredded cheddar cheese and fried tri-color tortilla chips served with ranch dressing.

#### ANTIPASTO SALAD

Cubed salami, ham, sliced olives, diced tomatoes, cubed provolone cheese, tossed with fresh greens, spices and a red wine vinaigrette dressing.

## LUNCHEON SALADS



## LUNCHEON SALADS

### PERSONAL SALADS: (5 PERSON MINIMUM)

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#### THAI BEEF BROCCOLI/CASHEW NOODLE SALAD

Spicy peanut dressing with fresh noodles, broccoli, red peppers, scallions, cashews, mint, and a hint of lime served over spinach.

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#### VEGETARIAN HUMMUS PLATE

A traditional Hummus served with black olives, carrot and celery sticks and pita wedges.

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#### BIG GREEK SALAD

Crisp lettuce with feta, cucumbers, Kalamata olives, cherry tomatoes, grilled eggplant, pita bread, and red wine oregano vinaigrette.

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#### TACO SALAD

A crisp tortilla shell filled with a choice of either: spicy chicken, beef or refried beans. All taco salads are topped with diced tomatoes, sliced olives, shredded lettuce and cheddar cheese, guacamole, sour cream and salsa.

LUNCHEON SALADS



# B O U N T I F U L B U F F E T S

## SPECIALTY BUFFETS: (15 PERSON MINIMUM)

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

### SLICERS DELI BUFFET

Sliced roast beef, hummus, ham, turkey, American, swiss and provolone accompanied by assorted bread and rolls, relish tray with lettuce, tomato, pickles, onion, condiments, potato chips, cookies or brownies and pitchers of lemonade, or iced tea.

#### OPTIONS

- Healthy Choice® meats sliced roast beef, ham, turkey, American, swiss, and provolone
- Pasta salad, potato salad, garden salad, Caesar salad, tossed garden salad and fruit salad
- Bottled water

### SALAD BUFFET

Seafood salad, chicken salad, tuna salad, egg salad and tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons with assorted salad dressings all accompanied by assorted bread and rolls, cookies and a bottled beverage.

### SOUP AND CAESAR BAR

Homemade soup dujour with romaine lettuce with parmesan cheese, olives, tomatoes, croutons, and caesar dressing served with muffin and a bottled beverage.

#### OPTIONS:

- Add grilled chicken, grilled steak, grilled shrimp, grilled salmon or hummus scoop

### ROMA ITALIAN

Mixed green salad with Italian dressing and antipasto.

Choose 2:

- Penne
- Tri-colored rotini
- Rigatoni

Served with green beans, breadsticks, butter, shredded parmesan cheese, Italian cookies, and beverages.

### NO FUSS BUFFET

Assorted premade sandwiches with potato chips, pickles, choice of deli salad, cookies or brownies and beverages.

# B U F F E T S



## MOVABLE FEASTS

### MOVABLE FEASTS: (25 GUEST MINIMUM)

The following feasts have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

#### BASIC BBQ

Hamburgers, hot dogs, veggie burgers, sliced cheese, choice of potato salad, macaroni salad, coleslaw, fruit salad Relish tray with lettuce, tomato, pickles and onions, condiments, potato chips, cookies, brownies, lemonade, iced tea and water.

#### TEXAS STYLE BBQ

Grilled marinated chicken, hamburger, black bean veggie burgers, corn on the cob, baked beans, hot dogs, buns, condiments, lettuce, tomato, onions, pickles. Your choice of two: macaroni, tomato basil, potato, green salad, fruit salad or coleslaw, cookies & brownies, lemonade, iced tea and water.

#### HOLIDAY DINNER

Tossed garden salad with lettuce mix, tomatoes, cucumbers, carrots and croutons with assorted dressings.

Roast turkey, baked ham, or vegetable lasagna with whipped potatoes and gravy, country stuffing, corn, cranberry sauce, rolls and butter, pumpkin pie. Served with coffee, decaffeinated coffee, hot tea.

#### FAJITA BAR

Choice of chicken, beef or shrimp and vegetable fajitas warm flour tortillas accompanied with spanish rice and traditional toppings with bottled beverages and mini cheesecake.

#### WINGS AND THINGS

Buffalo wings, blue cheese dressing, celery sticks, carrot sticks, Select two: California vegetable pizza, cheese pizza or pepperoni pizza and Caesar salad with assorted bottled beverages.

#### STIR-FRY BAR

Seasonal blend of assorted vegetables, flash sautéed for a crisp snap, served over white or brown rice, with chicken, beef or shrimp, cookies, brownies, lemonade, iced tea and water.

# CLASSICS



## CULINARY CLASSICS

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of salad with dressing, choice of two accompaniments, fresh baked rolls and butter, fresh brewed coffee, decaffeinated coffee, hot tea, iced tea and choice of dessert.

### BEEF

#### FILET MIGNON

Beef Tenderloin filet with sauce Bordelaise or mushroom demi glaze

#### ROAST SIRLOIN OF BEEF

Sliced roast sirloin of beef carved and served with au jus

#### BEEF WELLINGTON

Tenderloin of beef wrapped in puff pastry with fois gras and cooked until golden brown

#### STEAK AU POIVRE

Delicious beef tenderloin served with a classic brandy sauce with green peppercorns

### POULTRY

#### CHICKEN PICCATA

Boneless breast of chicken lightly sautéed and served in a light lemon sauce with capers

#### CHICKEN CORDON BLEU

Boneless breast of chicken rolled with imported ham and swiss cheese

#### CHICKEN SORRENTO

Boneless breast of chicken lightly breaded with prosciutto and eggplant topped with a light tomato sauce

#### ROSEMARY CHICKEN

Chicken breast with rosemary, garlic.

#### ITALIAN CHICKEN

Boneless breast of chicken seasoned with Italian marinade and grilled

### POULTRY

#### CHICKEN FRANCAISE

Boneless breast of chicken lightly battered and served in a lemon, butter and wine sauce

#### CHICKEN MARSALA

Boneless breast of chicken seasoned with marsala wine sauce and mushrooms

### PORK

#### SOUTHWESTERN GLAZED PORK LOIN

Carved and served with a zesty chipotle pepper sauce

#### ANISE ROAST PORK

Oven roasted pork stuffed with savory figs and apples with a hint of Anise

#### STUFFED PORK CHOP

Center cut pork chop stuffed with cornbread and apple stuffing

#### PORK TENDERLOIN

Sliced tenderloins of pork dressed with a savory Dijon sauce

### SEAFOOD

#### SHRIMP SCAMPI

Shrimp sautéed with fresh herbs and garlic served over basil orzo

#### CHILEAN SEA BASS WITH SALSA

Tender and sweet sea bass grilled and topped with fresh tomato salsa

#### MEDITERRANEAN SALMON

Salmon fillet broiled to perfection served with mediterranean relish

C L A S S I C S



## CULINARY CLASSICS

### SEAFOOD

#### MARYLAND CRAB CAKES

Mouthwatering Maryland lump crab cakes with remoulade sauce

#### ALMOND COCONUT TILAPIA

Baked tilapia fillet crusted with coconut, almonds and seasonings

#### BROILED SALMON WITH DILL BUTTER

Salmon fillet broiled to perfection served with dill butter

#### AHI TUNA

Ahi Tuna grilled and served with a caponata relish

#### GARLIC ORANGE CHILI SHRIMP

Shrimp stir-fried with Asian vegetables, ginger, garlic and green onions in garlic orange sauce

### LAMB

#### LAMB CHOPS

Broiled lamb chops served with mint jelly

#### ROAST LEG OF LAMB

Boneless roast leg of lamb served with lavender, rosemary and garlic

### VEGETARIAN

#### VEGETABLE NAPOLEON

Vegan Napoleon with portobello mushroom, peppers, zucchini, yellow squash, and tomato white bean rugout

#### EGGPLANT ROULADE

Eggplant roulade stuffed with wild mushrooms, ricotta and roasted plum tomato sauce and mozzarella

### VEGETARIAN CHEVRE, ORZO AND BASIL STUFFED PORTOBELLO

Portobello mushroom caps stuffed with chevre cheese, tri-colored orzo and fresh basil

#### SPAGHETTI SQUASH

Spaghetti squash with soffrito and vegan pinto beans

#### RAVIOLI PORCINI MOREL

Ravioli stuffed with porcini and morels in a light herb cream sauce

#### VEGETARIAN LASAGNA

Lasagna noodles layered with fresh ricotta, mozzarella, and parmigiana cheese topped with marinara sauce

### VEAL

#### VEAL PICCATA

A classic! Scaloppini of veal sautéed and flavored with lemons and capers

#### VEAL OSCAR

Veal cutlets topped with asparagus, lump crab and drizzled with hollandaise sauce

#### CLASSIC VEAL CHOP

Char-broiled veal chop served on a bed of spinach with garlic and caramelized onions

#### ITALIAN STYLE STUFFED VEAL CHOP

Veal chop stuffed with prosciutto, fresh mozzarella, roasted red peppers, and basil

C L A S S I C S



## MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert.

### SALADS

#### TOSSSED GARDEN SALAD

A fresh mix of lettuce with tomatoes, cucumbers, red onion and croutons and your choice of dressing

#### CAESAR SALAD

Romaine lettuce with parmesan cheese, garlic croutons and creamy caesar dressing

#### FRESH MESCLUN

Cherry tomatoes, mandarin oranges, and almonds with balsamic vinaigrette

#### \* BUFFALO MOZZARELLA

Tomato and fresh basil with garlic vinaigrette

#### SPINACH SALAD WITH WARM BACON VINAIGRETTE

#### \* ARUGULA WITH ROASTED PEPPER VINAIGRETTE

#### ICEBERG WEDGE WITH MAYTAG BLEU CHEESE

\* Supplement charges may apply, call catering office for assistance

#### THAI CUCUMBER SALAD

#### ORZO

Sautéed spinach and feta

#### THAI PASTA SALAD WITH SNOW PEAS

#### PEAR AND TOASTED WALNUT SPRING SALAD



## MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert. Below is a list of the accompaniments to the entree.

### ON THE SIDE - SELECT TWO OR JUST ASK AND OUR CHEF WILL CHOOSE A STARCH & VEGETABLE PAIRING

#### STARCH:

- Baked potato served with butter sour cream and chives
- Country mashed potatoes
- Baked sweet potatoes
- Potatoes Anna
- Oven roasted garlic potatoes
- Rice pilaf
- Basmati rice
- Long grain and wild rice
- Whipped sweet potatoes
- Olive couscous
- Basil orzo
- Risotto with mushrooms

#### VEGETABLE:

- Asparagus spears (seasonal)\*
- Fresh broccoli spears
- Fresh zucchini with garlic and basil
- Green beans with almonds
- Carrots vichy
- Baby carrots
- Baby squash
- Chef selected seasonal vegetable
- Chef selected seasonal medley

### DESSERTS

#### PIES AND COBBLERS

- Homemade apple walnut strudel
- Peach cobbler
- Boston cream pie
- Pumpkin pie
- Key Lime pie

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#### CAKES

- Chocolate cake
- Carrot cake
- German chocolate cake
- Carmel granny apple
- Raspberry white chocolate cheese Brûlé\*
- Chocolate pyramid anglaise\*
- Poundcake with seasonal berries
- Cheesecake with strawberries
- Carrot cake with cream cheese frosting
- Bread pudding

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#### SPECIALTY

- Sorbet\*
- Parfaits\*
- Tiramisu\*
- Crème Brûlé\*
- Triple chocolate cake\*

\* Supplement charges may apply, call catering office for assistance



## FINISHING TOUCHES

### DESSERT BARS, BY THE DOZEN

- Chocolate brownies
- Marble brownies
- Lemon bars
- Seven layer bars
- Marshmallow krispies
- Raspberry ribbon brownies
- Smores
- Chocolate fondue
- Oreo dream bar
- Carrot cake bar
- Turtle brownie bar
- Petit fours

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### COOKIES, BY THE DOZEN

- Assorted
- Chocolate chip
- Oatmeal raisin
- Peanut butter drop
- Chocolate chocolate chip
- Macaroons
- M&M cookies
- Macadamia nut
- Assorted biscotti

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### ICE CREAM CART RENTAL

- Good Humor Novelties
- Dove Novelties
- Ice cream cart with umbrella rental

\*Must have 2 weeks notice.

### ICE CREAM SUNDAE BAR DELUXE, 25 GUEST MINIMUM

Includes bowls, spoons, and napkins. Ice cream with your choice of vanilla, chocolate or strawberry. Specialty flavors available...please call to inquire

Select two sauces from the following:

- Chocolate
- Hot fudge
- Butterscotch
- Strawberry

Select 3 from the following toppings:

- Nuts
- Sprinkles
- Marshmallows
- Cherries
- Granola
- Whipped topping
- Gummy bears
- M & M's
- Peanut butter candies

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### SNACKS

- Popcorn
- Potato chips
- Pretzels
- Chips and salsa
- Pita chips with hummus
- Mixed nuts
- Granola bars
- Power bars
- Mini candy bars
- Soft pretzels

FINISHING TOUCHES



## ASSORTED DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

### ASSORTED DIPS, SERVES 35

- Chips and salsa with guacamole
- French onion dip w/chips
- Garden vegetable dip
- Ranch dip
- Hot crab dip
- Hot Mexican dip with tortilla chips
- Hot spinach/artichoke dip
- Shrimp dip
- Seven layer dip with tortilla chips

### TRAYS AND DISPLAYS, SMALL (15)

#### MEDIUM (25), LARGE (50)

- Crudités and dip
- Cheese and crackers
- Imported/specialty cheese and gourmet crackers
- Fresh seasonal fruit and cheese
- Smoked salmon with condiments
- Tea sandwiches with assorted fillings: (Select 2,3 types)  
tuna salad, egg salad,  
chicken salad, seafood salad
- Fresh seasonal fruit

### GIFT BASKETS

Call the catering office with a special occasion request and we can personalize and deliver a gift basket for you, or choose a large or small gift basket that includes seasonal fruit, cheese, bakery goodies, beverages or snacks.

### PIZZA OR DELI

- 8 cut pizzas made fresh to order  
Choose: cheese or ham, pepperoni, meatball, onions, mushrooms, olives, green peppers, sausage
- Stromboli (serves 8-12) Choose: broccoli & cheese, pepperoni & provolone, italian mix, sausage w/peppers & onions
- 6 foot sub - Choose: ham, turkey, italian mix, or veggie

### CARVING STATION, PER PERSON

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces. There is an additional charge per station chef.

Carving station comes with your choice of:

- Roast turkey with gravy
- Mustard and apricot glazed ham
- Roast pork loin
- Roast top round of beef au jus
- Roast tenderloin of beef

ASSORTED DIPS  
CARVING STATIONS  
TRAYS AND DISPLAYS



# RECEPTIONS

## RECEPTION PACKAGE #1

Choice of coffee or punch with your selection of 3 items in columns A and 3 items in column B.

## RECEPTION PACKAGE #2

Choice of coffee or punch with your selection of 2 items in columns A and 2 items in column B.

## RECEPTION PACKAGE #3

Choice of coffee or punch with your selection of 2 items total from columns A or B.

Minimum of 35 people required at this price.

All Food is prepared on final guaranteed counts for 1 hour of food service. Please consult our catering office if your reception is being booked for large numbers, multiple hours, or at meal time hours.

### COLUMN A:

- Artichoke or Crab Dip with Sliced Baguettes
- Chicken or Beef Satays
- Chicken Tenders with Sauce
- Artichokes Francaise
- Cocktail Meatballs
  
- Stuffed Mushrooms (crab, sausage or bread)
- Mini Egg Rolls or Veggie Spring Rolls
- Chicken Wings

### COLUMN B:

- Domestic Cheese & Crackers
- Sliced Fruit
- Bruschetta
- Vegetable Crudite
- Pita Chips with Roasted Pepper Hummus
- Chips & Salsa
- Sundried Tomato Pesto Crostini
- Smoked Chicken Canapes

### UPSCALE YOUR EVENT WITH A CHOICE FROM THE FOLLOWING COLUMN (at a \$2 supplement):

- Crab Profiteroles
- Tray of Roasted Turkey, Marinated Beef or Veggie Sandwiches
- Smoked Salmon Canapes
- Shrimp & Horseradish Crostini
- Scallops wrapped in Bacon
- Petite Maryland Crabcakes
- Petite Quiche
- Tuscan Trio of Olive Tapenade, White Bean Dip and Sundried Tomato Pesto with Artisan Bread
  
- International Cheese & Crackers
- Antipasto Platter
- Sesame Chicken Strips
- Panchetta wrapped Shrimp
- Coconut Shrimp
- Crab Rangoons
- Potato Samosas

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### SPECIALTY STATIONS:

- Carved beef tenderloin
- Pasta sautee station
  
- Carved turkey
- Viennese dessert display

# RECEPTIONS



# H O R S D ' O E U V R E S

## BY THE DOZEN

The following hors d'oeuvres can be served passed on trays or set up as stationary buffets depending on the style of your event.

### HOT

- Spanakopita
- Fried chicken tenders
- Coconut shrimp
- Mini chicken wellington
- Eggrolls
- Vegetable spring rolls
- Stuffed mushroom
- Scallops wrapped in bacon
- Potstickers
- Parmesan artichoke hearts
- Mini lamb chops
- Chicken & mushroom quesadilla tapas
- Crab rangoon
- Roasted red pepper and gouda quesadillas
- Honey ginger chicken satay
- Crab cakes
- Vegetables in phyllo
- Mini quiche
- Artichoke francaise
- Swedish meatballs
- Mushroom vol-au-vent (in pastry)
- Chicken wings
- Franks in blankets
- Clams casino

### COLD

- Vegetarian sushi roll
- California sushi rolls
- Shrimp cocktail
- Crab claw cocktail
- Skewered fruit with yogurt dressing
- Salmon pinwheel
- Beef tenderloin crostini with gorgonzola
- Smoked chicken canape
- Antipasto skewers
- Tomato, mozzarella and basil crostini
- Tuscan bruschetta
- Belgium endive and herbed goat cheese



## B E V E R A G E S

### HOT, PER PERSON

- Brewed regular
- Brewed decaf
- Hot tea
- Hot cocoa (seasonal)
- Hot cider (seasonal)

### COLD, PER PERSON

- Soda
- Bottled ice tea/lemonade
- Bottled water
- Bottled sparkling water
- Assorted juices
- Milk

### PUNCHES, SOLD BY THE GALLON:

- Lemonade
- Iced tea
- Cranberry punch
- Orange blossom
- Guava punch
- Sparkling fruit punch
- Pomegranate lime punch (seasonal)

