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Welcome

Bryant College Catering is committed to making your event a success. From morning breakfast baskets with freshly brewed coffee to casual feasts and elegant hors d'oeuvres, our catering menus are filled with fresh contemporary ideas.

This menu represents only a starting point. Our commitment is to customize menus for your occasion. We will assist with planning your event and offer creative menus, elegant presentations and thoughtful service to provide your guests with a pleasant experience.

To plan your next event or further assistance, please call us 401-232-6493.

Bryant College Catering

Planning Your 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 functions.

Arranging and Reserving a Date

Even if the date of the event is only tentative, please make arrangements with the catering department so that we can at least get you on our records. All other information such as location, number of guest, time of the function, and menu selection, need to be decided at least 10 business days before the function. You may contact the catering department at 232-6493.

Reserving the Room

The location of the event needs to be determined before we can schedule the event. Tables, chairs and other equipment need to be arranged by you contacting Facilities Services at 232-6052. The catering department arranges set-up of food tables only.

Scheduling Food and Service

Once the room reservation is made, you will be able to place your catering request. We prefer that your catering order be placed with us via phone at 232-6493. Please do not email orders. We have a convenient checklist that you can use as a guide. Please let us know if you do not have a copy of the checklist, and we will fax one to you. All special requests that are not listed on the checklist should be discussed with our catering representative.

Changes/Guarantees/Cancellations

All event orders must be placed a minimum of seven business days prior to the event. Final counts are required three days prior to the event. Any changes or cancellations must be confirmed three business days prior to the event. This will ensure our ability to meet your needs from both a food and staffing perspective.

Planning Your Event (continued)

Payment

All catered functions must have a secured payment before they occur. A college account number, check, or major credit card are all valid payment methods.

Service Upgrade

Our catering department provides high quality plastic products as our standard, unless otherwise requested. If china service is desired, there will be an additional fee depending on the location of the event.

Linen

As a standard we provide tablecloths and table skirting for all food and beverage tables. Linen for guest tables are included only with full service meals of breakfast, lunch, dinner and buffets. If you would like linen to be placed on guest tables for reception, breaks and boxed lunches there will be a \$6.00 fee for each table cloth. Registration tables, name tags, head tables and any additional table that will not be directly used for set up will cost \$10.00.

Attendants

To ensure that your event is a success, catering staff will be provided for all served meals and buffets. Our internal catering staff is charged at \$14.00 per hour and external temporary waitstaff and bartenders are charged at \$20.75 per hour.

Catering Equipment

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged equipment or supplies will be charged to your account, at replacement costs.

Sunrise Breakfast

Early Riser

A selection of scones, muffins and tea breads, coffee, tea, decaffeinated coffee, and bottled juices

Eye Opener

Assorted bagels, muffins, seasonal fruit salad, coffee, tea, decaffeinated coffee, and bottled juices

Healthy Start

Assorted bagels and scones, individual fruit yogurts, seasonal fruit salad, coffee, tea, decaffeinated coffee, and bottled juices

Country Style

Fluffy scrambled eggs, country sausage, homestyle hash browns, flaky croissants, coffee, tea, decaffeinated coffee, and bottled juices

The Grand

*Fresh seasonal fruit, individual fruit yogurts, *Omelets or Belgian waffles to order, country sausage, homestyle hash browns, flaky croissants and tea breads, coffee, tea, decaffeinated coffee, and bottled juices *for omelets or waffle stations, there is an additional fee of \$50 per Chef*

The Classic

Fluffy scrambled eggs, country sausage, homestyle hash browns, buttermilk pancakes with maple syrup, muffins and Danish, coffee, tea, decaffeinated coffee, and bottled juices

The Brunch

Your choice of quiche with Swiss and bacon, or sautéed seasonal vegetables, fresh fruit salad, assorted bagels and muffins, coffee, tea, decaffeinated coffee, assorted juices

Breakfast a la Carte

Ham & Swiss or Veggie Quiche

Cereal with milk

Seasonal fruit salad

Individual Yogurt

Whole fresh fruit

NutriGrain bars

Freshly brewed Gourmet Bean Coffee

Hazelnut or Swiss Chocolate Almond Flavored Coffee

Orange, apple, or cranberry juice

Bakery a la Carte

Bagels with cream cheese

Muffins or Mini muffins

Tea breads

Scones

Danish or Mini Danish

Donuts

Cinnamon glazed croissants

Cinnamon rolls

Apple or blueberry turnover

Lemon Poppyseed, Cinnamon, Blueberry or Chocolate Walnut Coffee Cake

Luncheon Buffets

All buffets include assorted soda

Slicers Buffet

Sliced ham, turkey and roast beef, Swiss and American cheese, a variety of whole grain and bulky rolls, condiments, relish tray, potato chips, garden salad, cookies and brownies

Deluxe Slicers Buffet

Honey baked ham, smoked turkey and roast beef, chicken salad, smoked gouda, boursin, and Jarslberg cheese, a variety of whole grain and bulky rolls, condiments, relish tray, potato chips, and your choice of garden, Caesar, pasta, or potato salad, cookies and brownies

Asian Garden

Bangkok chicken or salmon with a ginger soy glaze over a salad of Asian greens, lomein noodle salad, rolls and butter, angel food cake with seasonal berries and fortune cookies

Monterey Market Salad

Grilled chicken with a Southwestern glaze, field greens, black bean salad, Monterey jack cheese, fresh salsa, guacamole and tortilla chips, lemon and lime bars

Caesar Salad

Grilled chicken or marinated shrimp tossed with romaine lettuce and parmesan cheese, garlic croutons, and Caesar dressing, served with rolls and butter, bar desserts

Gourmet Sandwich Board

Ten person minimum

Choice of four sandwiches

Smoked ham and brie with honey mustard on a baguette
Rare roast beef with horseradish cream sauce on pumpernickel
Smoked turkey with jarlsberg and herbed mayonnaise on a whole wheat wrap
Grilled chicken Caesar on a sun dried tomato wrap
Grilled veggies and roasted peppers with provolone on herbed focaccia
Grilled chicken topped with fresh mozzarella and pesto mayo on herbed focaccia
Herbed chicken salad with romaine on a bulky roll
Hummus with olive tapenade, balsamic roasted veggies, lettuce and tomatoes on lavash

Choice of salad:

Penne pasta primavera, creamy potato salad, potato salad with shallot vinaigrette, Caesar salad, garden salad

Includes: potato chips, cookies and brownies, soda and water

Lunch on the Move

*Tote bag lunch...sandwiches include: turkey, tuna, ham and Swiss, or veggie
potato chips, whole fruit, cookie and soda*

*Gourmet box lunch...sandwiches include: smoked turkey, herbed tuna, honey ham and Swiss, or roasted veggie, pasta
salad, potato chips, whole fruit, giant chocolate chip cookie, mini candy bar and soda*

Hot Luncheon Buffets

*10 person minimum
includes soda*

Chicken Fajita Bar

Marinated and grilled chicken with sautéed peppers and onions, refried beans, Spanish rice. Fajita accompaniments with warm flour tortillas and key lime bars

Pacific Rim Buffet

Veggie egg rolls with duck sauce, Szechuan Beef, Hunan Chicken, or Spicy Tofu, stir fried rice, rolls and butter, fortune cookie, Angel cake with seasonal berries

North End Buffet

Meat, cheese, or veggie lasagna, sautéed green beans with roasted garlic, Caesar salad
Garlic bread and tiramisu

Wings and Things

Spicy Buffalo wings with bleu cheese dip, mozzarella sticks with marinara sauce, tequila poppers, Caesar salad, and lemon bars

New England Roast Turkey Buffet

Oven roasted turkey with herbed bread stuffing, mashed potatoes and gravy,
Seasonal veggies, cranberry sauce, rolls and butter, and warm apple crisp

Afternoon Breaks

Cookies and brownies with assorted sodas

Chips, pretzels, Smartfood, goldfish, M & M's with assorted sodas

Individual yogurt with nutrigrain bars and whole fresh fruit with assorted sodas

Domestic cheese and fruit with assorted crackers with assorted sodas

Assorted finger sandwiches on baguettes

Baskets of tortilla chips with salsa

Mexican layer dip with baskets of tortilla chips

Beverages

Assorted soda

Bottled water

Iced tea and lemonade

Apple cider and egg nog – in season

Fruit punch in a glass bowl

Reception Displays

Domestic and International Cheese Display complimented by seasonal fruit and fancy crackers

Crisp seasonal vegetables with an herb dip

Hummus and tabouleh with toasted pita triangles

Spinach artichoke dip in a rye bread bowl

Smoked salmon with traditional accompaniments

Chilled gulf shrimp with cocktail sauce

Phyllo wrapped brie with a maple glaze and toasted crostini

Maine crab dip with French baguettes

Hot Hors d'oeuvres

Two dozen minimum

Chili lime salmon satay

Coconut langostino

Andouille sausage en croute

Chicken samosa

Dijon chicken in puff pastry

Mini chicken cordon bleu

Roasted vegetable tart

Spanakopita

Scallops in bacon

Maryland style crab cake with remoulade

Peking duck roll

Brie dried fruit and pecan

Artichoke and ratatouille fillo cup

Asian mushroom spring roll

Smoked mozzarella and red pepper

Profiteroles provencale

Sundried tomato quiche

Chili con queso fiesta trumpet

Chicken fingers with honey mustard or spicy buffalo sauce

Chicago pizza

Chicken taquito

Red hot chile poppers or tequila poppers

Sante Fe chicken

Wild mushroom fillo triangle

Fennel and gruyere fillo

Stationary Displays

Baja Coast

Chicken taquitos, roasted veggie quesadillas, southwest springroll, tequila poppers,
Spicy black bean dip, salsa, guacamole, sour cream and tortilla chips

Tapas Tasting

Prosciutto with melon slices, grilled rustic bread with bruschetta, profiterole provencale,
Artichoke puttanesca, balsamic fig flatbread, bowls of olives and roasted almonds

Mediterranean Table

Hummus, tabbouleh, dolmas, baby eggplant toast,
spanikopita, Calamata olive tartlets, baskets of toasted pita chips

Dim Sum

Veggie egg rolls, thai money bag, shrimp pot sticker, sesame chicken, pork shamo, peking duck roll
A variety of dipping sauces and fortune cookies

Japanese Sushi Station

A variety of maki rolls are creatively presented on a mirror
with wasabi, soy sauce, pickled ginger, and seaweed salad

Carving Stations

Roasted double breast of Vermont Turkey

Maple mustard glazed Virginia Ham

Marinated pork tenderloin

Herb crusted sirloin of beef

Roasted beef tenderloin

Salmon en crouete with spinach and herbs

Pepper crusted roast prime rib

The above carved meats are complimented with our chef's select sauces, condiments, and miniature sandwich rolls and biscuits.

Enhance your carving station with your choice of Roasted Red Bliss Potatoes, or Garlic Mashed Potatoes and Seasonal Vegetable \$2.75 per person additional

Chef Carving Fee: \$50 up to two hours

Special Occasions

Salads

- Field Greens with gorgonzola with a raspberry vinaigrette**
- Garden salad with tomato, cucumber, and shaved carrots**
- Caesar salad with roasted peppers, shaved parmesan and garlic roasted croutons**
- Bibb lettuce with baby spinach and radicchio, pear tomatoes in a shallot herb vinaigrette**
- Buffalo mozzarella with thick sliced plum tomatoes and ribbons of fresh basil**

Entrees

- | | |
|--|--|
| Baked breast of chicken filled with spinach and fontina cheese with an herb supreme sauce | Poached salmon with dill sauce |
| Breast of chicken with sautéed artichokes, plum tomatoes, and fresh basil | Baked stuffed shrimp with a seafood sauce |
| Chicken francais with white wine and mushroom sauce | Grilled swordfish steak with seasonal salsa |
| Chicken saltimbocca with prosciutto and sage | Filet mignon with Portobello mushroom demi glaze |
| Baked chicken parmesan with mozzarella and tomato basil sauce | Grilled sirloin steak with green peppercorn sauce |
| Herb crusted breast of turkey with a cranberry orange filling | Duet of filet mignon with red wine demi glaze and grilled salmon with lemon caper sauce |
| Herb crusted salmon served with fresh lemon | Yukon sirloin with herb butter |
| Chilean sea bass with fresh pineapple cilantro salsa | Sautéed medallions of pork with a maple bourbon sauce |
| Baked Boston scrod with seasoned bread crumbs | Roasted loin of pork with a country corn bread stuffing |
| | Pork tenderloin with a red onion compote |

Accompaniments

Garlic whipped Yukon Gold potatoes

Oven roasted Red Bliss potatoes

Twice baked potatoes

Rice pilaf, Wild rice pilaf

Whipped sweet potatoes

Orzo with roasted peppers and fresh basil

Seasonal vegetable preparation

Vegetarian Selections

Mediterranean tart with eggplant, tomato, and summer squashes

Penne pasta with roasted veggies in a fresh tomato basil sauce

Baked acorn squash with wild rice pilaf

Moroccan braise of lentils with butternut squash

Veggie lo mein with snow peas, bok choy, and straw mushrooms

Picnics and Barbecues

All American BBQ

Hamburgers, marinated chicken breasts, hot dogs, veggie burgers, rolls, lettuce, tomato, sliced cheese, onion,
potato salad, pickles, chips, and watermelon
Cookies, brownies, soda, and water

New England Summer Picnic

Steamed clams, New England style clam chowder, New York stripsteak, grilled chicken breast,
baked potatoes, corn on the cob, cole slaw, rolls, and fruit salad
Ice cream brownie bar, soda, and water

Texas Backyard BBQ

Thick and zesty chili, baby back ribs, Cajun chicken breast, hamburgers, hot dogs, veggie burgers, rolls,
corn on the cob, coleslaw, and fruit salad
Strawberry shortcake bar, soda, and water

Sweet Endings

Dessert Buffet Presentations

I Wish Every Day Was Sundae Bar

Vanilla ice cream with hot fudge, Oreo cookie crumbles, M & M's, Reese's Pieces, mini marshmallows, chocolate and rainbow jimmies, strawberries, whipped cream and ice cream cones
...for a festive afternoon event add warm soft pretzels and freshly popped pop corn

Chocolate Fondue

White and dark chocolate fondue served with a selection of fruit including: melon, strawberries, pineapples, bananas, apricots and freshly baked pound cake

French Crepe Station

Fruit filled crepes made to order by our pastry chef, garnished with whipped cream and powdered sugar

Seasonal Tarts and Tortes

A selection of our seasonal specialty tarts and tortes creatively displayed and served with whipped cream and bowls of seasonal berries

Miniature Pastry Buffet

An assortment of our classic mini pastries

Grand Pastry Buffet

Our finest selection of miniature pastries and chocolate dipped fruit

Bakery a la Carte

**Chocolate chip, oatmeal, peanut butter, and triple chocolate
Giant chocolate chip cookies
Traditional brownies without nuts, or cream cheese brownies
Lemon, key lime, raspberry, 7 layer or German chocolate bars
Special occasion sheetcakes: vanilla or chocolate**

Cakes and Tortes

The following desserts are ordered by the whole cake

**Lemon Charlotte Royale
American Beauty Cake
White Chocolate Raspberry Mousse
Mocha Cappuccino Tart
Pecan Bourbon Tart
Butterscotch Mocha Torte
Key Lime Pie
Tiramisu
Boston Cream cake
Chocolate Mousse Cake
Angel Food Cake with Seasonal Berries
Apple, Blueberry or Cherry Crisp Without Nuts
New York Style Cheesecake with Strawberries
Marble Cheesecake
Very Berry Torte**

Dining Services Catering Price List

Sunrise Breakfast

Early Riser	\$4.75
Eye Opener	\$6.95
Healthy Start	\$8.50
Country Style	\$8.75
The Grand	\$9.50
The Classic	\$9.25
The Brunch	\$9.25
Gourmet Bean Coffee	\$1.25
Hazelnut or Swiss Chocolate	\$1.35
Regular Tea	\$1.15
Orange, Apple, Cranberry Juice	\$1.25
Cereal with Milk	\$1.75
Whole Fresh Fruit	\$.95
Fresh Fruit Salad	\$1.95
Yogurt	\$1.50
Nutri Grain Bars	\$.95
Bagels with Cream Cheese	\$1.40
Quiche	\$8.25 / \$7.75
Muffins	\$.95
Scones	\$.95
Danish	\$.95
Teabread	\$.95
Donuts	\$.65
Croissants	\$.95
Cinnamon Rolls	\$1.65
Apple/Blueberry Turnover	\$1.35
Coffee Cakes	\$14.75

Luncheon Buffets

Slicers Buffet	\$8.25
Deluxe Slicers Buffet	\$12.25
Asian Garden	
W/chicken	\$10.25
W/salmon	\$11.25
Monterey Market Salad	\$10.25
Caesar Salad	
W/chicken	\$8.50
W/shrimp	\$11.25

Sandwich Board

All sandwiches\$12.50

LUNCH ON THE MOVE

Tote bag\$8.75

Gourmet box\$12.95

Hot Luncheon Buffets

Chicken Fajita Bar\$10.95

North End Buffet\$8.50

Roast Turkey\$9.50

Pacific Rim Buffet

 W/Szechuan Beef\$11.25

 W/Hunan Chicken\$10.25

 W/Spicy Tofu\$9.25

Wings and Things\$8.50

Afternoon Breaks

Cookies and brownies\$2.95

Chips, pretzels, M & M's\$3.95

Yogurt, nutrigrain, fruit\$4.75

Domestic cheese platter\$1.75

Finger sandwiches by the dozen\$18.00

Baskets of chips and salsa\$1.75

Mexican layer dip\$1.95

Beverages

Assorted soda\$1.00

Bottled water\$1.30

Iced tea and lemonade\$1.25

Apple cider – in season\$1.25

Egg nog – in season\$1.25

Fruit punch in a glass bowl\$1.25

Picnics and Barbeques

All American BBQ\$9.25

New England Picnic\$16.25

 Add lobstermarket price

Texas Backyard BBQ\$14.25

Carving Stations

Vermont Turkey	\$5.50
Virginia Ham.....	\$5.25
Sirloin Beef.....	\$7.50
Beef Tenderloin.....	\$7.75
Salmon en Croute	market price
Roast Prime Rib.....	market price
Pork Tenderloin.....	\$7.50

Stationary Displays

Baja Coast.....	\$9.50
Tapas Tasting	\$9.75
Mediterranean Table	\$9.50
Dim Sum	\$9.75
Japanese Sushi Station.....	market price

Reception Displays

Domestic and International Cheese	\$2.50
Seasonal Vegetables with Dip.....	\$1.85
Hummus and Taboulleh.....	\$1.75
Spinach and Artichoke Dip.....	\$2.75
Smoked Salmon per side	\$52.50
Chilled Gulf Shrimp	market price
Phyllo Wrapped Brie	\$32.00
Maine Crab Dip	\$2.95

Hot Hors d'oeuvres *two dozen minimum*

Chili lime salmon satay	\$17.75
Coconut lagostino	\$15.75
Andouille sausage.....	\$12.75
Chicken samosa	\$11.25
Dijon chicken in puff pastry	\$12.25
Chicken cordon bleu	\$11.75
Roasted vegetable tart.....	\$11.75
Spanikopita	\$9.50
Scallops in bacon	\$11.75
Maryland crab cake.....	\$14.75
Peking duck roll.....	\$12.50
Brie with dried fruit	\$13.75
Artichoke and ratatouille	\$11.75
Shiitake mushroom fillo cup.....	\$11.75
Smoked mozzarella and red pepper.....	\$11.25
Profiteroles provencale	\$11.25

Hot Hors d'oeuvres (continued)

two dozen minimum

Sundried tomato quiche.....	\$11.25
Chili con queso fiesta trumpet.....	\$11.25
Chicken fingers with honey mustard.....	12.50
Chicago mini pizza.....	\$9.25
Chicken taquito.....	\$9.25
Chili or Tequila poppers.....	\$9.50
Sante Fe chicken.....	\$12.25
Wild mushroom fillo triangles.....	\$13.75
Fennel and gryuere fillo.....	\$14.25

Special Occasions

Field greens with Gorgonzola.....	\$2.75
Garden salad.....	\$1.95
Caesar salad.....	\$2.25
Bibb lettuce.....	\$2.25
Buffalo mozzarella.....	\$2.95

Entrees

Breast of chicken with spinach.....	\$8.25
Breast of chicken with artichokes.....	\$7.85
Chicken Francais.....	\$7.85
Chicken saltimbocca.....	\$8.25
Baked chicken parmesan.....	\$7.85
Herb crusted breast of turkey.....	\$8.25
Herb crusted salmon.....	market price
Chilean sea bass.....	market price
Baked Boston scrod.....	market price
Poached salmon with dill sauce.....	market price
Baked stuffed shrimp.....	market price
Grilled swordfish with salsa.....	market price
Filet mignon with mushroom demi.....	\$18.75
Grilled sirloin steak.....	\$18.25
Duet of filet with salmon.....	market price
Yukon sirloin with herb butter.....	\$18.25
Medallions of pork.....	\$9.25
Roasted loin of pork.....	\$9.25
Pork tenderloin with compote.....	\$9.75

Vegetarian Selections

Mediterranean tart.....	\$7.25
Baked acorn squash with wild rice.....	\$7.75
Penne pasta with roasted vegetables.....	\$7.50
Veggie lo mein with snow peas.....	\$7.50

Dessert Buffet Presentations

Ice cream sundae bar.....	\$4.25
Chocolate fondue.....	\$5.25
Crepe station.....	\$5.50
Seasonal Tortes.....	priced according to selection
Miniature pastry buffet.....	\$2.25
Grand pastry buffet.....	\$3.25

Bakery a la Carte

Assorted cookies.....	\$.85
Large chocolate chip cookies.....	\$.95
Traditional brownies.....	\$.95
Assorted bar desserts.....	\$.95
Special occasion sheet cakes (yellow with buttercream frosting).....	full – \$65.00 / half – \$35.00

CAKES AND TORTES

Lemon Charlotte Royale.....	\$3.50
Chocolate Fudge Cake.....	\$2.65
American Beauty Cake.....	\$3.75
Mocha Cappuccino Tart.....	\$3.50
Pecan Bourbon Tart.....	\$3.50
Key Lime Pie.....	\$2.95
Tiramisu.....	\$2.95
Boston Cream Cake.....	\$2.65
Chocolate Mousse Cake.....	\$3.50
Angel Food Cake with Seasonal Berries.....	\$3.25
Apple, Blueberry or Cherry Crisp.....	\$1.95
New York Style Cheesecake.....	\$3.25
Marble Cheesecake.....	\$3.25
Very Berry Torte.....	\$3.25