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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.
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 Jarlsberg 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

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

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
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

<table>
<thead>
<tr>
<th>Buffet Type</th>
<th>Menu Items</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chicken Fajita Bar</strong></td>
<td>Marinated and grilled chicken with sautéed peppers and onions, refried beans, Spanish rice. Fajita accompaniments with warm flour tortillas and key lime bars</td>
</tr>
<tr>
<td><strong>Pacific Rim Buffet</strong></td>
<td>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</td>
</tr>
<tr>
<td><strong>North End Buffet</strong></td>
<td>Meat, cheese, or veggie lasagna, sautéed green beans with roasted garlic, Caesar salad Garlic bread and tiramisu</td>
</tr>
<tr>
<td><strong>Wings and Things</strong></td>
<td>Spicy Buffalo wings with bleu cheese dip, mozzarella sticks with marinara sauce, tequila poppers, Caesar salad, and lemon bars</td>
</tr>
<tr>
<td><strong>New England Roast Turkey Buffet</strong></td>
<td>Oven roasted turkey with herbed bread stuffing, mashed potatoes and gravy, Seasonal veggies, cranberry sauce, rolls and butter, and warm apple crisp</td>
</tr>
</tbody>
</table>
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
Domestic and International Cheese Display complimented by seasonal fruit and fancy crackers

Crisp seasonal vegetables with an herb dip

Hummus and taboulleh 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 stickler, 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 croute 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
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
Breast of chicken with sautéed artichokes, plum tomatoes, and fresh basil
Chicken francois with white wine and mushroom sauce
Chicken saltimbocca with prosciutto and sage
Baked chicken parmesan with mozzarella and tomato basil sauce
Herb crusted breast of turkey with a cranberry orange filling
Herb crusted salmon served with fresh lemon
Chilean sea bass with fresh pineapple cilantro salsa
Baked Boston scrod with seasoned bread crumbs
Poached salmon with dill sauce
Baked stuffed shrimp with a seafood sauce
Grilled swordfish steak with seasonal salsa
Filet mignon with Portobello mushroom demi glaze
Grilled sirloin steak with green peppercorn sauce
Duet of filet mignon with red wine demi glaze and grilled salmon with lemon caper sauce
Yukon sirloin with herb butter
Sautéed medallions of pork with a maple bourbon sauce
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

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

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

Miniature Pastry Buffet
An assortment of our classic mini pastries

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

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Early Riser</td>
<td>$4.75</td>
</tr>
<tr>
<td>Eye Opener</td>
<td>$6.95</td>
</tr>
<tr>
<td>Healthy Start</td>
<td>$8.50</td>
</tr>
<tr>
<td>Country Style</td>
<td>$8.75</td>
</tr>
<tr>
<td>The Grand</td>
<td>$9.50</td>
</tr>
<tr>
<td>The Classic</td>
<td>$9.25</td>
</tr>
<tr>
<td>The Brunch</td>
<td>$9.25</td>
</tr>
<tr>
<td>Gourmet Bean Coffee</td>
<td>$1.25</td>
</tr>
<tr>
<td>Hazelnut or Swiss Chocolate</td>
<td>$1.35</td>
</tr>
<tr>
<td>Regular Tea</td>
<td>$1.15</td>
</tr>
<tr>
<td>Orange, Apple, Cranberry Juice</td>
<td>$1.25</td>
</tr>
<tr>
<td>Cereal with Milk</td>
<td>$1.75</td>
</tr>
<tr>
<td>Whole Fresh Fruit</td>
<td>$1.95</td>
</tr>
<tr>
<td>Fresh Fruit Salad</td>
<td>$1.95</td>
</tr>
<tr>
<td>Yogurt</td>
<td>$1.50</td>
</tr>
<tr>
<td>Nutri Grain Bars</td>
<td>$0.95</td>
</tr>
<tr>
<td>Bagels with Cream Cheese</td>
<td>$1.40</td>
</tr>
<tr>
<td>Quiche</td>
<td>$8.25 / $7.75</td>
</tr>
<tr>
<td>Muffins</td>
<td>$0.95</td>
</tr>
<tr>
<td>Scones</td>
<td>$0.95</td>
</tr>
<tr>
<td>Danish</td>
<td>$0.95</td>
</tr>
<tr>
<td>Teabread</td>
<td>$0.95</td>
</tr>
<tr>
<td>Donuts</td>
<td>$0.65</td>
</tr>
<tr>
<td>Croissants</td>
<td>$0.95</td>
</tr>
<tr>
<td>Cinnamon Rolls</td>
<td>$1.65</td>
</tr>
<tr>
<td>Apple/Blueberry Turnover</td>
<td>$1.35</td>
</tr>
<tr>
<td>Coffee Cakes</td>
<td>$14.75</td>
</tr>
</tbody>
</table>

## Luncheon Buffets

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Slicers Buffet</td>
<td>$8.25</td>
</tr>
<tr>
<td>Deluxe Slicers Buffet</td>
<td>$12.25</td>
</tr>
<tr>
<td>Asian Garden</td>
<td></td>
</tr>
<tr>
<td>W/chicken</td>
<td>$10.25</td>
</tr>
<tr>
<td>W/salmon</td>
<td>$11.25</td>
</tr>
<tr>
<td>Monterey Market Salad</td>
<td>$10.25</td>
</tr>
<tr>
<td>Caesar Salad</td>
<td></td>
</tr>
<tr>
<td>W/chicken</td>
<td>$8.50</td>
</tr>
<tr>
<td>W/shrimp</td>
<td>$11.25</td>
</tr>
</tbody>
</table>
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 lobster ........................................................................................................... market price
Texas Backyard BBQ.................................................................................................... $14.25
Chili lime salmon satay ........................................................................................................ ................................................. $17.75
Profiteroles provencale ........................................................................................................ .................................................. $11.25
Smoked mozzarella and red pepper............................................................................................... ........................................ $11.25
Artichoke and ratatouille ...................................................................................................... ................................................. $11.75
Peking duck roll............................................................................................................... ...................................................... $12.50
Maryland crab cake............................................................................................................. ................................................... $14.75
Scallops in bacon .............................................................................................................. ..................................................... $11.75
Spanikopita .................................................................................................................... .......................................................... $9.50
Roasted vegetable tart......................................................................................................... ................................................... $11.75
Chicken cordon bleu ............................................................................................................ .................................................. $11.75
Dijon chicken in puff pastry ................................................................................................... ............................................... $12.25
Andouille sausage .............................................................................................................. .................................................... $12.75
Maine Crab Dip ................................................................................................................. ...................................................... $2.95
Phyllo Wrapped Brie ............................................................................................................ ................................................. $32.00
Chilled Gulf Shrimp ............................................................................................................ ......................................... market price
Smoked Salmon per side ......................................................................................................... .............................................. $52.50
Spinach and Artichoke Dip...................................................................................................... ................................................ $2.75
Hummus and Taboulleh ........................................................................................................... ................................................ $1.75
Seasonal Vegetables with Dip................................................................................................... ............................................... $1.85
Japanese Sushi Station......................................................................................................... ......................................... market price
Dim Sum........................................................................................................................ .......................................................... $9.75
Tapas Tasting .................................................................................................................. ......................................................... $9.75
Baja Coast ..................................................................................................................... ........................................................... $9.50
Stationary 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
Reception Displays

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
<table>
<thead>
<tr>
<th>Hot Hors d'oeuvres (continued)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sundried tomato quiche .......... $11.25</td>
</tr>
<tr>
<td>Chili con queso fiesta trumpet ... $11.25</td>
</tr>
<tr>
<td>Chicken fingers with honey mustard ... $12.50</td>
</tr>
<tr>
<td>Chicago mini pizza ............... $9.25</td>
</tr>
<tr>
<td>Chicken taquito .................. $9.25</td>
</tr>
<tr>
<td>Chili or Tequila poppers ....... $9.50</td>
</tr>
<tr>
<td>Sante Fe chicken ................. $12.25</td>
</tr>
<tr>
<td>Wild mushroom fillo triangles ... $13.75</td>
</tr>
<tr>
<td>Fennel and gruyere fillo .......... $14.25</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Special Occasions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Field greens with Gorgonzola ... $2.75</td>
</tr>
<tr>
<td>Garden salad ............ $1.95</td>
</tr>
<tr>
<td>Caesar salad .......... $2.25</td>
</tr>
<tr>
<td>Bibb lettuce .......... $2.25</td>
</tr>
<tr>
<td>Buffalo mozzarella .... $2.95</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Entrees</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breast of chicken with spinach ... $8.25</td>
</tr>
<tr>
<td>Breast of chicken with artichokes ... $7.85</td>
</tr>
<tr>
<td>Chicken Francais .......... $7.85</td>
</tr>
<tr>
<td>Chicken saltimbocca .......... $8.25</td>
</tr>
<tr>
<td>Baked chicken parmesan .......... $7.85</td>
</tr>
<tr>
<td>Herb crusted breast of turkey ... $8.25</td>
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<tr>
<td>Herb crusted salmon .......... market price</td>
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<tr>
<td>Chilean sea bass .......... market price</td>
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<tr>
<td>Baked Boston scrod .......... market price</td>
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<tr>
<td>Poached salmon with dill sauce ... market price</td>
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<tr>
<td>Baked stuffed shrimp .......... market price</td>
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<tr>
<td>Grilled swordfish with salsa ... market price</td>
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<tr>
<td>Filet mignon with mushroom demi ... $18.75</td>
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<tr>
<td>Grilled sirloin steak .......... $18.25</td>
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<tr>
<td>Duet of filet with salmon .......... market price</td>
</tr>
<tr>
<td>Yukon sirloin with herb butter ... $18.25</td>
</tr>
<tr>
<td>Medallions of pork .......... $9.25</td>
</tr>
<tr>
<td>Roasted loin of pork .......... $9.25</td>
</tr>
<tr>
<td>Pork tenderloin with compote ... $9.75</td>
</tr>
</tbody>
</table>
Vegetarian Selections
Mediterranean tart ............................................................................................................. $7.25
Baked acorn squash with wild rice ......................................................................................... $7.75
Penne pasta with roasted vegetables ....................................................................................... $7.50
V eggie 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 TORDES
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 of Cherry Crisp ....................................................................................... $1.95
New York Style Cheesecake .............................................................................................. $3.25
Marble Cheesecake .......................................................................................................... $3.25
Very Berry Torte ................................................................................................................. $3.25