

---

**ALLEGHENY  
COLLEGE  
DINING SERVICES**

**CATERING GUIDE**

# CATERING GUIDE

This menu has been prepared to help you plan for your important special events. In this planner, you will find all types of information covering every aspect of food service for your special group. We have prepared this guide because of our commitment to provide you with the best possible service. We ask that you read this material and allow us to plan an affair just for you. Our food choices and menu combinations are designed to whet your appetite and start you thinking. This by no means implies that these are the only menus available. Our staff stands ready to assist you in planning your event. Please call the catering office of Parkhurst Dining Services at 814-332-4387 for more information.

We request that dining service reservations be booked at least three (3) weeks in advance. Please provide a guaranteed number three (3) business days in advance of your event.

Please refer to our catering guidelines listed after our menu selections. We look forward to you having an exceptional culinary experience. Thank you for selecting Parkhurst Dining Services.

## **ADVANCE NOTICE**

When arranging for catered services, we ask that you plan as far in advance as possible. Our preference is that you contact our Catering Department at least three (3) weeks prior to the event. Even if you do not know the final number of guests, this gives us enough time to create the best event for you. The Catering Department will make every effort to satisfy your requests for functions booked less than one (1) week prior to the event date. A 15% late fee is charged for any function booked after 1:00pm two business days prior to the event. Stop by our Dining Services Catering office located in the lower level of the Schultz Building or call 814-332-4387.

## **FINAL GUARANTEE**

The expected count that you give us should be as accurate as possible. The Catering Department will plan, purchase, and bill for all the guests that you indicate will attend. A final guarantee number must be given to the Dining Services Catering office no later than three (3) business days prior to the event: Wednesday in case of a Monday event. E-mail acknowledgements are acceptable. If no final count is obtained, we will prepare and charge for the original number of guests. At the time of booking, we will send you a copy of the event sheet for your final approval. We ask that you sign the event sheet to verify that you understand the menu charges and then return it within 24 hours to the Dining Services' Catering office. Cancellations up to four (4) days prior to the event are without charge. After four (4) business days, but prior to the day of the event, the charge will be 25% the cost of the event. Same day cancellations will result in a full charge of the entire event.

## **DELIVERY**

Parkhurst Dining Services offers free delivery for catered events between the hours of 7:00am and 7:00pm, Monday through Friday. Additional charges may apply for deliveries Outside of these service hours. Standard duration of events is three hours or less, additional charges will be incurred for events lasting longer.

Pick-up times for drop-off events are not guaranteed. All equipment is the sole property of Dining Services and must be secured by the Customer until picked up by our staff. Any equipment not returned or that is returned Damaged will be charged full replacement cost.

## **LINEN AND SKIRTING**

All prices for meals and receptions include standard linen service for all of the food tables. Additional standard linen and skirting is priced below:

- Table cloths—\$4.00 each

- Linen napkins—\$0.50 each

- Skirted Table (includes top cloth)—\$6.50 each

- Custom order linen may be available for an additional charge.

# Beverages

*Priced per person unless otherwise noted and based on one hour of service. Basic beverage includes paper service, cups, condiments and beverages.*

- <sup>35</sup><sub>17</sub> **Coffee Service (Regular, DeCafe, Hot Tea)**—\$1.50
- <sup>35</sup><sub>17</sub> **Bottled Juice**—\$2.00 each
- <sup>35</sup><sub>17</sub> **Bottled Sparkling Water**—\$1.50 each
- <sup>35</sup><sub>17</sub> **Bottled Water**—\$1.15 each
- <sup>35</sup><sub>17</sub> **Hot or Cold Cider**—\$1.50
- <sup>35</sup><sub>17</sub> **Cranberry Juice** —\$1.25
- <sup>35</sup><sub>17</sub> **Orange Juice**—\$1.25
- <sup>35</sup><sub>17</sub> **Fruit Punch**—\$1.00
- <sup>35</sup><sub>17</sub> **Hot Chocolate**— \$1.50
- <sup>35</sup><sub>17</sub> **Iced Tea** — \$1.00
- <sup>35</sup><sub>17</sub> **Lemonade** — \$1.00
- <sup>35</sup><sub>17</sub> **Sparkling Citrus Punch**—\$1.00
- <sup>35</sup><sub>17</sub> **Sparkling Fruit Punch**—\$1.00

# Snacks

*Priced per person unless otherwise noted and based on one hour of service. Includes paper service*

- <sup>35</sup><sub>17</sub> **Homemade Trail Mix** Granola, Sunflower Seeds, Mini Marshmallows, Peanuts, Mini Chocolate Chips, Pumpkin Seeds, Slivered Almonds, Dried Cranberries, Raisins, Walnuts —\$1.25
- <sup>35</sup><sub>17</sub> **Pretzel Nuggets** — .75
- <sup>35</sup><sub>17</sub> **Homemade Potato Chips** —\$1.00 w/ Dip add .50
- <sup>35</sup><sub>17</sub> **Assorted Cookies** —\$6.95 / dozen
- <sup>35</sup><sub>17</sub> **Brownies** —\$9.95 / dozen
- <sup>35</sup><sub>17</sub> **Lemon Bars** —\$9.95 / dozen
- <sup>35</sup><sub>17</sub> **Dry Roast Peanuts** — \$11.00/LB
- <sup>35</sup><sub>17</sub> **Mixed Nuts** —\$18.00/LB
- <sup>35</sup><sub>17</sub> **Whole Fruit** —\$1.00

# BREAKFAST SELECTIONS

## BAKERY

### *Baker's Dozen*

- <sup>35</sup><sub>17</sub> **Assorted Danish** (raspberry, cherry, apple, vanilla-hazelnut, maple-pecan)—\$14.00 *Baker's Dozen*
- <sup>35</sup><sub>17</sub> **Assorted Scones** (apple-cinnamon, blueberry, chocolate chunk, raspberry)—\$14.00 *Baker's Dozen*
- <sup>35</sup><sub>17</sub> **Country Biscuits with Honey**—\$9.00 *Baker's Dozen*
- <sup>35</sup><sub>17</sub> **Cinnamon Rolls**—\$15.00 *Baker's Dozen*
- <sup>35</sup><sub>17</sub> **Assorted Breakfast Breads** (coffee, lemon-poppy seed, apple, banana, blueberry)—\$11.00 per loaf
- <sup>35</sup><sub>17</sub> **Croissants**—\$12.00 *Baker's Dozen*
- <sup>35</sup><sub>17</sub> **Assorted Bagels and Cream Cheese** (garlic, salt, poppy seed, sesame seed, wheat)—\$20.00 *Baker's Dozen*
- <sup>35</sup><sub>17</sub> **Donut Holes with Glaze or Cinnamon-sugar**—\$8.00 *Baker's Dozen*
- <sup>35</sup><sub>17</sub> **Assorted Muffins** (blueberry, bran, apple-cinnamon, banana, raspberry)—\$14.00 *Baker's Dozen*
- <sup>35</sup><sub>17</sub> **Assorted Biscotti** (chocolate chip, traditional)—\$12.00 *Baker's Dozen*

## MORNING BREAK

*Items priced per 8 people minimum  
(Approximately 6 oz per person)*

- <sup>35</sup><sub>17</sub> **Fresh Seasonal fruit Salad**—\$2.25 per person
- <sup>35</sup><sub>17</sub> **Sliced Fruit and Berry Display**—\$3.00 per person
- <sup>35</sup><sub>17</sub> **Whole Fresh Fruit in Season**—\$1.00 per person
- <sup>35</sup><sub>17</sub> **Ambrosia Salad**—\$2.25 per person  
*Assorted fruit and berries in season with coconut, marshmallows, and cream*
- <sup>35</sup><sub>17</sub> **Yogurt and Granola**—\$2.00 per person
- <sup>35</sup><sub>17</sub> **House Cured Gravlox**—\$6.00 per person  
*Served with cream cheese, Lavosh capers, gherkin pickles, Bermuda onions, and petite bagels*
- <sup>35</sup><sub>17</sub> **Allegheny Egg Sandwich**—\$2.00 each  
*Cage free egg with cheddar cheese, bacon, spinach on English muffin*
- <sup>35</sup><sub>17</sub> **Egg Sandwich Wrap**—\$2.00 each  
*Cage free scrambled eggs, jack cheese, tomato, scallion, cilantro on an a wrap*

- <sup>35</sup><sub>17</sub> **Parkhurst Potatoes**—\$1.75 per person  
*Roasted russet potatoes, with onions, peppers, served  
 With cheddar sauce—\$0.50 per person*
- <sup>35</sup><sub>17</sub> **Assorted individual Quiche** (broccoli cheddar, spinach-mozzarella, tomato- bacon-cheddar, garden vegetable)—\$4 each

## **BREAKFAST BUFFET**

*8 person minimum for all catered breakfasts*

- <sup>35</sup><sub>17</sub> **Bentley Breakfast**—\$5.00 per person  
*Assorted chilled fruit juices, assorted Danish, muffins, coffee and Tea service*
- <sup>35</sup><sub>17</sub> **Healthy Breakfast**—\$6.00 per person  
*Oatmeal with dried fruits, nuts, bran muffins, assorted fruit juices, fresh cut fruit in season*
- <sup>35</sup><sub>17</sub> **Campus Hot Breakfast**—\$9.00 per person  
*Includes all Bentley Breakfast plus fresh cut fruit in season, cage free scrambled eggs, roasted breakfast potato*
- <sup>35</sup><sub>17</sub> **Deluxe Hot Breakfast**—\$11.00 per person  
*Includes all Campus Hot Breakfast plus French toast with pure maple syrup, biscuits and  
 gravy, or bacon and sausage*
- <sup>35</sup><sub>17</sub> **Allegheny Buffet Brunch**—\$15.00 per person  
*Includes all Deluxe Hot Breakfast plus, Roasted Rosemary Lemon Garlic Chicken, or Roasted Sirloin Stew with Spatzel,  
 Steamed Vegetable Trio (broccoli, cauliflower, carrots) and vanilla, and chocolate mousse parfaits*

### **Cream Cheese Spreads—\$3.50 per 8 oz.**

- <sup>35</sup><sub>17</sub> Salmon
- <sup>35</sup><sub>17</sub> Scallion
- <sup>35</sup><sub>17</sub> Roasted garlic
- <sup>35</sup><sub>17</sub> Strawberry
- <sup>35</sup><sub>17</sub> Roasted Garlic and Asiago
- <sup>35</sup><sub>17</sub> Pesto
- <sup>35</sup><sub>17</sub> Olive
- <sup>35</sup><sub>17</sub> Roasted pepper
- <sup>35</sup><sub>17</sub> Stone Fruit

### **Add-ons**

- <sup>35</sup><sub>17</sub> **Bacon**—\$1.25 per person
- <sup>35</sup><sub>17</sub> **Chicken Apple Sausage**—\$2.00 per person
- <sup>35</sup><sub>17</sub> **Chicken Bacon**—\$2.00 per person
- <sup>35</sup><sub>17</sub> **Turkey sausage**—\$2.00 per person
- <sup>35</sup><sub>17</sub> **House Made Sage sausage**—\$1.50 per person
- <sup>35</sup><sub>17</sub> **Scrapple**—\$1.25 per person

# DELI BUFFETS

\$11.00 per person; 12 person minimum

Includes: three choices of meat, marinated tofu or vegetables, two choices of cheese, assorted bread, wraps, or rolls, choice of two salads, fruit, or chips, condiments, relish tray, cookies and brownies, and lemonade, iced tea and ice water.

## **Meats (choose three)**

Roasted beef, turkey breast, seasoned sliced chicken breast, smoked ham, Genoa salami, pastrami,

## **Vegetarian option (choose one)**

Grilled marinated vegetables in season, marinated tofu

## **Sliced Cheese (choose two)**

American, Provolone, Swiss, Blue Cheese Spread, Cheddar, Mozzarella, Smoked Cheddar

## **Salads and stuff (choose two)**

Cucumber salad, carrot salad, deli slaw, tomato basil with roasted garlic, homemade potato chips, pretzels, tossed salad, Caesar salad, spinach salad, seasonal fresh cut fruit salad

## **Add-ons**

<sup>35</sup><sub>17</sub> Soup—\$1.50 per person

<sup>35</sup><sub>17</sub> Humus with pita chips—\$2.50 per person

<sup>35</sup><sub>17</sub> Extra meat, cheese, salad side—\$2.00 per person

# LUNCHEON BUFFETS

12 person minimum; includes coffee service, water, ice tea, and lemonade

## GOURMET SANDWICH BUFFET— \$11.00 per person

Choose three kinds of lunch sandwiches or wraps below:

- <sup>35</sup><sub>17</sub> **Sliced Peppercorn Crusted Sirloin** with baby Swiss, arugula, and whole grain mustard on multigrain baguette
- <sup>35</sup><sub>17</sub> **Grilled Marinated Rosemary Chicken Breast** with romaine, roasted garlic aioli on asiago ciabatta
- <sup>35</sup><sub>17</sub> **Tomato and Mozzarella Sandwich** with sweet first pressed virgin olive oil, baby greens on French baguette
- <sup>35</sup><sub>17</sub> **Classic Italian Sub** with salami, pepperoni, country ham, provolone cheese, shredded romaine, tomato , Italian dressing on hoagie roll
- <sup>35</sup><sub>17</sub> **Peanut Butter and Jelly Pockets**
- <sup>35</sup><sub>17</sub> **Salmon Gravlox** with caper, cream cheese, cucumber, pickled red onion, bib lettuce on a pretzel roll
- <sup>35</sup><sub>17</sub> **Portobello Pita** with tomato, brandy, tarragon, goat cheese, roasted pepper on grilled pita
- <sup>35</sup><sub>17</sub> **Grilled Vegetable Sandwich** with eggplant, zucchini, tomato, red pepper, yellow squash, and havarti cheese served on ciabatta
- <sup>35</sup><sub>17</sub> **Mediterranean Veggie Wrap** with roasted zucchini, red pepper, onion, feta, olives, artichoke, hummus, spinach, with balsamic vinaigrette, on spinach wrap
- <sup>35</sup><sub>17</sub> Turkey Club with American cheese, bacon, iceberg lettuce, herb mayo on a whole wheat wrap
- <sup>35</sup><sub>17</sub> **Pulled Pork Carnitas** with roasted pepper, roasted onion, smoke Gouda cheese, jalapeno lime aioli, romaine lettuce on multigrain baguette

*Sides (choose two)*

Tomato cucumber salad, pasta salad, wild rice blend with dried fruit, whole fruit, fruit salad, homemade potato chips, pretzels, cheese popcorn, potato salad

*Desserts (choose one)*

Homemade Cookies, Fudge Brownie, Granola Bar, Biscotti

### **TACO BAR BUFFET—\$13.00 per person**

Seasoned taco meat, chicken, tofu, warm soft or hard taco shells, shredded lettuce, salsa, onion, sour cream, jalapenos, shredded cheese, vegetarian refried beans, Spanish rice, chips, and fresh pico gallo, lemonade, iced tea, ice water

*Dessert (choose one)*

Assorted cookies, carrot cake, fruit pie, chocolate cake, vanilla mousse, tres leche cake, strawberry short cake, brownies

### **HOT PASTA BUFFET—\$12.00 per person**

Caesar salad, garlic bread choice of 2 pastas, 2 sauces, and 1 dessert, lemonade, iced tea, ice water

*Pasta (choose two)*

Rotini, penne, farfalle, rigatoni cheese tortellini, cheese ravioli

*Sauce (choose two)*

Marinara, meat sauce, alfredo, pesto, lemon garlic herb, putenesca

*Dessert (Choose one)*

Assorted cookies, carrot cake, fruit pie, chocolate cake, vanilla mousse, tres leche cake, strawberry short cake, brownies

### **ASIAN BRIDGES BUFFET—\$14.00 per person**

Mixed Greens with coconut, mandarin oranges, almonds, sesame seed dressing, chicken teriyaki, steamed jasmine rice, vegetable lo mein steamed broccoli and carrots with sweet and sour glaze, vegetable egg rolls, pot stickers, lemonade, iced tea, ice water

*Dessert (choose one)*

Assorted cookies, carrot cake, fruit pie, chocolate cake, vanilla mousse, tres leche cake, strawberry short cake, brownies

### **SILVER BUFFET—\$15.00 per person**

Choice of soup or salad, one entrée, one vegetarian entrée, one vegetable, one starch, two desserts, assorted rolls and butter, lemonade, iced tea, coffee service, ice water

### **GOLD DELUXE BUFFET—\$16.00 per person**

Choice of soup or salad, two entrees, one vegetarian entrée, one vegetable, one starch, two desserts, assorted rolls and butter, lemonade, iced tea, coffee service, ice water

#### **Entrées**

Grilled lemon rosemary chicken, chicken marsala, classic lasagna, baked ziti, spinach and ricotta stuffed portabella mushroom, roasted sliced sirloin, salmon filet with lemon and breadcrumbs, cornmeal crusted tilapia, baked flounder with citrus marmalade

#### **Vegetarian Entrées**

Eggplant & portobello parmesan with olive artichoke tapenade, Roasted manicotti with asiago, mozzarella, and havarti cheeses with rose sauce, Slow roasted stuff eggplant with spinach & ricotta topped with roasted red pepper puree

#### **Sides**

Mixed green house salad with 2 homemade dressings, Caesar salad, cucumber and tomato salad, fruit salad, ambrosia salad, sliced melon, tomato basil and mozzarella salad

#### **Vegetables**

Green beans, broccoli carrot cauliflower steamed, stewed zucchini, seasonal succotash, roasted vegetables

#### **Starches**

Potato salad, roasted new potatoes, steamed rice blend, roasted sweet potatoes

#### **Desserts**

Assorted cookies, carrot cake, fruit pie, chocolate cake, vanilla mousse, tres leche cake, strawberry short cake, brownies

## LUNCH SALAD ENTRÉES

Includes fresh rolls, butter, choice of homemade dressings, lemonade, iced tea, ice water, and dessert. Salads can be plated individually or offered buffet style for a minimum of 12 guests

- <sup>35</sup><sub>17</sub> **House Salad**—\$7.00 per person  
*An entrée Size Portion of our House Mixed Green Salad Carrots, Onions, Cucumber, Tomatoes, Shredded Cheddar*
- <sup>35</sup><sub>17</sub> **Caesar Salad**—\$9.50 per person  
*Crisp Romaine Lettuce Hearts, Parmesan Cheese Crisp, House Made Croutons, Tomato*
- <sup>35</sup><sub>17</sub> **BBQ Chicken Salad**—\$12.00 per person  
*Grilled BBQ Chicken Breast, Mixed Green Salad, Smoked Gouda Cheese, Celery, Pickled Onions*
- <sup>35</sup><sub>17</sub> **Cobb salad**—\$12.00  
*Chicken, Iceberg Lettuce, Chopped Hard Boiled Egg, Crisp Bacon, Avocado, Crumbled Blue Cheese, Cheddar Cheese, Scallions*  
With Crabmeat add \$3.00 per person
- <sup>35</sup><sub>17</sub> **Nicoise Salad**—\$12  
*Sliced Grilled Ahi Tuna, Local Hydro Bibb Lettuce and Mixed Greens, Green Beans, Tomatoes, olives, Hard Boiled Egg, Redskin Potatoes*
- <sup>35</sup><sub>17</sub> **Asian Noodle Salad**—\$9.00 per person  
*Soba Noodles, Carrots, Celery, Romaine Lettuce and Napa Cabbage, Scallions, Cilantro, Red Bell Peppers, and Bean Sprouts*
- <sup>35</sup><sub>17</sub> **Chef Salad**—\$10.00 per person  
*Mixed Green Salad, Roasted Turkey, Ham, American cheese, Swiss cheese, Egg, Tomato, Cucumber, and scallions*
- <sup>35</sup><sub>17</sub> **Greek Salad**—\$11.00 per person  
*With Local Hydro Bibb lettuce, cucumber, kalmata olives, tomato, red onion, feta cheese with Homemade Greek Dressing*

### Salad Add-ons

- <sup>35</sup><sub>17</sub> **Add Chicken Breast** —\$2.00 per person
- <sup>35</sup><sub>17</sub> **Add Sirloin Steak**—\$3.00 per person
- <sup>35</sup><sub>17</sub> **Add Shrimp**—\$4.00 per person
- <sup>35</sup><sub>17</sub> **Add French Fries or Tater Tots**—\$1.00 per person

# BOX LUNCHES

Includes two sides, dessert, appropriate condiments, and bottled water

- <sup>35</sup><sub>17</sub> **Sliced Peppercorn Crusted Sirloin** with baby Swiss, arugula, and whole grain mustard on multigrain baguette—\$10 per person
- <sup>35</sup><sub>17</sub> **Grilled Marinated Rosemary Chicken Breast** with romaine, roasted garlic aioli on asiago ciabatta—\$9.00 per person
- <sup>35</sup><sub>17</sub> **Tomato and Mozzarella Sandwich** with sweet first pressed virgin olive oil, baby greens on French baguette—\$8.00 per person
- <sup>35</sup><sub>17</sub> **Classic Italian Sub** with salami, pepperoni, country ham, provolone cheese, shredded romaine, tomato, and Italian dressing on a hoagie—\$9.00 per person
- <sup>35</sup><sub>17</sub> **Peanut Butter and Jelly Pockets**—\$7.00 per person
- <sup>35</sup><sub>17</sub> **Salmon Gravlox** with caper, cream cheese, cucumber, pickled red onion, bib lettuce on a pretzel roll—\$11.00 per person
- <sup>35</sup><sub>17</sub> **Portobello Pita** with tomato, brandy, tarragon, goat cheese, roasted pepper on grilled pita—\$9 per person
- <sup>35</sup><sub>17</sub> Grilled vegetable sandwich with eggplant, zucchini, tomato, red pepper, yellow squash, and havarti cheese served on ciabatta—\$9.00 per person
- <sup>35</sup><sub>17</sub> **Mediterranean Veggie Wrap** with roasted zucchini, red pepper, onion, feta, olives, artichoke, hummus, spinach, with balsamic vinaigrette, on spinach wrap—\$9.00 per person
- <sup>35</sup><sub>17</sub> **Turkey Club** with American cheese, bacon, iceberg lettuce, herb mayo on a whole wheat wrap—\$9 per person
- <sup>35</sup><sub>17</sub> **Pulled Pork Carnitas** with roasted pepper, roasted onion, smoke Gouda cheese, jalapeno lime aioli, romaine lettuce on multigrain baguette—\$9.00 per person

## *Sides (choose two)*

Tomato cucumber salad, pasta salad, wild rice blend with dried fruit, whole fruit, fruit salad, chips, pretzels, cheese popcorn, potato salad

## *Dessert (choose one)*

Homemade cookies, fudge brownie, granola bar, biscotti

# Barbeque Buffets

## **PICNIC BUFFET—\$12.00 per person (12 person minimum)**

Includes assorted rolls, butter, condiments, Tossed Salad, Baked Beans, Steamed Vegetables, Roasted Potatoes, Sliced Watermelon, and a Choice of Texas Sheet Cake or Assorted Cookies & Brownies, lemonade , iced tea, ice water  
Choice of Macaroni Salad, or Potato Salad  
Choice of Two (2) Entrees :  
BBQ Chicken, Hot Italian Sausage Links, or Pulled Pork,

## **DINNER BARBEQUE BUFFET—\$16.00 per person (25 person minimum)**

Includes choice three entrées and eight sides (add \$2.00 per person for each additional side), cornbread, assorted rolls, biscuits, butter, condiments, dessert, water, and soft drinks

### **Entrées**

Pulled Pork, BBQ Pork ribs, Pork chops, Smoked Sliced Brisket, London Broil, Grilled chicken w/ rosemary, BBQ Chicken, BBQ Tilapia, Hot Dogs, BBQ Chipped Ham

\*\*Ox roast or Whole Roasted Pig by request in season (Outside only) there will be additional charge for chef hours

### **Premium Entrées (additional charges apply)**

Strip Loin Steak (add \$4.00 per person), Grilled Prawns (add \$5.00 per person), Salmon Steak (add \$3.00 per person), Rainbow Trout (add \$3.00 per person)

### **Sides**

Tossed Salad, Caesar Salad, Fruit salad, Sliced watermelon, Tomato with Mozzarella and Basil, Cucumber and Onion, Carrot and Raisin, Potato and Egg, Ambrosia Salad, Cole Slaw, Baked Beans, Corn on the Cob (in season), Grilled Vegetables, Baked Potato, Macaroni and Cheese, Baked Ziti, Grilled New Potatoes

### **Desserts**

Apple Pie, Cherry Pie, Blueberry Fruit, Pineapple Upside Down Cake, Brownies, Assorted Cookies

# DINNER BUFFET

\$17.00 per person

*Includes choice of two entrees, one salad, two sides, two desserts, rolls and butter, coffee/decaf, ice tea, and ice water*

## Entrées (choose two)

*Add a third entrée for \$3.50 extra per person*

- <sup>35</sup><sub>17</sub> Chicken Marsala
- <sup>35</sup><sub>17</sub> Chicken Picatta
- <sup>35</sup><sub>17</sub> Chicken Saltimbocca
- <sup>35</sup><sub>17</sub> Beef Tenderloin Ragout
- <sup>35</sup><sub>17</sub> Sliced Sirloin of Beef
- <sup>35</sup><sub>17</sub> Grilled Salmon Filet
- <sup>35</sup><sub>17</sub> Roasted Tilapia
- <sup>35</sup><sub>17</sub> Eggplant and Portobello Parmesan with olive artichoke tapenade
- <sup>35</sup><sub>17</sub> Roasted Manicotti with Asiago, mozzarella, and havarti cheeses with rose sauce
- <sup>35</sup><sub>17</sub> Slow Roasted Stuffed Eggplant with spinach and ricotta topped with roasted red pepper puree

## Salads (choose one)

- <sup>35</sup><sub>17</sub> Spinach Salad with balsamic vinaigrette
- <sup>35</sup><sub>17</sub> Mixed Field Greens with red wine vinaigrette
- <sup>35</sup><sub>17</sub> House Salad with choice of 2 homemade dressings
- <sup>35</sup><sub>17</sub> Traditional Caesar Salad

## Sides (choose two)

- <sup>35</sup><sub>17</sub> Roasted garlic mashed potatoes
- <sup>35</sup><sub>17</sub> Roasted rosemary new potatoes
- <sup>35</sup><sub>17</sub> Basmati rice blend
- <sup>35</sup><sub>17</sub> Green bean amandine
- <sup>35</sup><sub>17</sub> Steamed broccoli, cauliflower, and carrots
- <sup>35</sup><sub>17</sub> Herb garlic linguini
- <sup>35</sup><sub>17</sub> Ratatouille

### Dessert (choose two)

- <sup>35</sup><sub>17</sub> Angel food cake with fresh seasonal fruit
- <sup>35</sup><sub>17</sub> Chocolate cake with raspberry sauce
- <sup>35</sup><sub>17</sub> Carrot cake
- <sup>35</sup><sub>17</sub> Assorted mousses
- <sup>35</sup><sub>17</sub> Assorted cookies and brownies
- <sup>35</sup><sub>17</sub> Assorted fruit tarts

## SERVED ENTRÉES

Includes choice of one entrée, one salad, one starch, one vegetable, and one dessert, rolls and butter, coffee/decaf, iced tea, ice water

### Entrees

*All entrees are available to be served for lunch in smaller portions*

- <sup>35</sup><sub>17</sub> Sautéed chicken piccata—\$18.00 per person
- <sup>35</sup><sub>17</sub> Chicken cordon bleu—\$18.00 per person
- <sup>35</sup><sub>17</sub> Grilled chicken with tomato chutney—\$18.00 per person
- <sup>35</sup><sub>17</sub> Stuffed chicken with roasted vegetables and wild Rice—\$18.00 per person
- <sup>35</sup><sub>17</sub> Grilled marinated sirloin steak with tarragon butter—\$19.00 per person
- <sup>35</sup><sub>17</sub> Seared New York strip steak with Jim Bean demi-glace—\$22.00 per person
- <sup>35</sup><sub>17</sub> Slow braised brisket of beef with pan sauce and julienne mirpoux—\$19.00 per person
- <sup>35</sup><sub>17</sub> Slow roasted prime rib of beef with Yorkshire pudding and au jus—\$28.00 per person
- <sup>35</sup><sub>17</sub> Roast stuffed pork chop with leeks and gruyere cheese, topped with mushroom reduction—\$19.00 per person
- <sup>35</sup><sub>17</sub> Slow roasted pepper bacon crusted pork loin with carbonara sauce—\$19.00 per person
- <sup>35</sup><sub>17</sub> Grilled sesame ginger salmon filet—\$20.00 per person
- <sup>35</sup><sub>17</sub> Seared Mahi tuna with fennel—\$22.00 per person
- <sup>35</sup><sub>17</sub> Baked prawns with Maryland crab and tomato vodka sauce—\$23.00 per person
- <sup>35</sup><sub>17</sub> Eggplant and portobello parmesan with olive artichoke tapenade—\$18.00 per person
- <sup>35</sup><sub>17</sub> Roasted manicotti with asiago, mozzarella, and havarti cheeses with rose sauce—\$18.00 per person
- <sup>35</sup><sub>17</sub> Slow roasted stuff eggplant with spinach and ricotta topped with roasted red pepper puree—\$18.00 per person
- <sup>35</sup><sub>17</sub> Grilled Vegetables—\$18.00 per person
- <sup>35</sup><sub>17</sub> Vegetable Napoleon—\$19.00 per person

### Salads (choose one)

- <sup>35</sup><sub>17</sub> Traditional Caesar salad
- <sup>35</sup><sub>17</sub> Spinach salad with balsamic vinaigrette
- <sup>35</sup><sub>17</sub> Mixed greens with choice of 2 homemade dressings
- <sup>35</sup><sub>17</sub> Mixed baby greens with cranberries, almonds, and raspberry vinaigrette

### Vegetables (choose one)

- <sup>35</sup><sub>17</sub> Steamed broccoli and carrots
- <sup>35</sup><sub>17</sub> Asparagus (seasonal)
- <sup>35</sup><sub>17</sub> Green beans amandine
- <sup>35</sup><sub>17</sub> Ratatouille
- <sup>35</sup><sub>17</sub> Italian garden blend

### Starches (choose one)

- <sup>35</sup><sub>17</sub> Baked potato with sour Cream
- <sup>35</sup><sub>17</sub> Roasted Yukon potatoes
- <sup>35</sup><sub>17</sub> Orzo pilaf
- <sup>35</sup><sub>17</sub> Roasted garlic mashed potatoes
- <sup>35</sup><sub>17</sub> Roasted sweet potatoes

### Dessert (choose one)

- <sup>35</sup><sub>17</sub> New York cheese cake with seasonal berry compote
- <sup>35</sup><sub>17</sub> Dutch apple pie
- <sup>35</sup><sub>17</sub> Fresh seasonal fruit tart
- <sup>35</sup><sub>17</sub> Chocolate layer cake
- <sup>35</sup><sub>17</sub> Pavlova with seasonal fruit, vanilla bean ice cream and whipped cream

# HORS D OEUVRES

*Each Item is priced per dozen*

- <sup>35</sup><sub>17</sub> **Melon Gazpacho Shooters**—\$10.00  
*Refreshing shots of pureed melon (seasonal) with tomatillo and spice*
- <sup>35</sup><sub>17</sub> **Prosciutto Wrapped Asparagus**—\$12.00
- <sup>35</sup><sub>17</sub> **Armenian Finger Sandwiches**—\$14.00  
*Mini sandwiches on cracker bread of ham/swiss, turkey/cheddar, chicken salad and egg salad*
- <sup>35</sup><sub>17</sub> **Bruschetta**—\$12.00
- <sup>35</sup><sub>17</sub> **BLT Bites**—\$12.00  
*Profiteroles stuffed tomato, bacon, lettuce*
- <sup>35</sup><sub>17</sub> **Gravlax Pinwheels**—\$21.00  
*House cured salmon and cream cheese*
- <sup>35</sup><sub>17</sub> **Hummus Sampler**—\$21.00  
*Garbanzo bean, white bean, black bean served with pita chips*
- <sup>35</sup><sub>17</sub> **Beef Sliders**—\$14.00
- <sup>35</sup><sub>17</sub> **Petite Maryland Crab Cakes**—Market Price
- <sup>35</sup><sub>17</sub> **Shrimp Cocktail**—Market Price
- <sup>35</sup><sub>17</sub> **Brie Filled Strawberries**—\$20.00
- <sup>35</sup><sub>17</sub> **Sesame Chicken tenders**—\$17.00
- <sup>35</sup><sub>17</sub> **Teriyaki Skewers**—\$17.00
- <sup>35</sup><sub>17</sub> **Assorted Petite Quiche**—\$17.00
- <sup>35</sup><sub>17</sub> **Buffalo Chicken Wings**—Market Price
- <sup>35</sup><sub>17</sub> **Mongolian Meatballs**—\$14.00
- <sup>35</sup><sub>17</sub> **Stuffed Cherry Tomatoes with Herb Cheese**—\$17.00
- <sup>35</sup><sub>17</sub> **Fresh Fruit kebobs with yogurt dip**—\$17.00  
*Above with drizzled chocolate add \$0.50*
- <sup>35</sup><sub>17</sub> **Crab Rangoon**— \$30.00
- <sup>35</sup><sub>17</sub> **Pork or Vegetable Pot stickers**—\$14.00
- <sup>35</sup><sub>17</sub> **Vegetable Egg rolls**—\$14.00
- <sup>35</sup><sub>17</sub> **Stuffed Mushrooms Florentine**—\$14.00
- <sup>35</sup><sub>17</sub> **Fried Ravioli with marinara and aioli**—\$14.00
- <sup>35</sup><sub>17</sub> **Mushroom Turnovers**—\$21.00
- <sup>35</sup><sub>17</sub> **Roasted Vegetable Skewers**—\$17.00
- <sup>35</sup><sub>17</sub> **Spinach Artichoke Dip**—\$17.00  
*Served with Lavosh and pita; serves 12 people*
- <sup>35</sup><sub>17</sub> **Spanakopita**—\$17.00

# HORS D OEUVRES DISPLAYS

*The following are priced per 12 people*

<sup>35</sup>  
<sup>17</sup> **Domestic Cheese and Fruit Tray**—\$30.00

*Cheddar, swiss, pepper jack, provolone, cream cheese with walnuts, mustard dipping sauce, and assorted crackers, Crostini, and bread sticks*

<sup>35</sup>  
<sup>17</sup> **Imported Cheese and Fruit Tray**—\$45.00

*Smoked Gouda, Stilton, Brie, jarlesburg, havarti, gruyere, chevre, and assorted crackers, Crostini, and bread sticks*

<sup>35</sup>  
<sup>17</sup> **Grecian Platter**—\$30.00

*Hummus with pita chips, roma tomatoes, artichokes, assorted olives, red onions, feta cheese, cucumbers*

<sup>35</sup>  
<sup>17</sup> **Antipasto Platter**—\$30.00

<sup>35</sup>  
<sup>17</sup> *Pepperoni, salami, provolone cheese, assorted olives, Italian peppers, artichokes, and mushrooms served with bread sticks*

<sup>35</sup>  
<sup>17</sup> **Fresh Sliced Fruit and Berry Display**—\$36.00

<sup>35</sup>  
<sup>17</sup> **Crostini Tables**—\$30.00

*Toasted French baguette with wild mushroom, olive tapenade, goat cheese & red pepper*

<sup>35</sup>  
<sup>17</sup> **Vegetable Crudités Platter**—\$24.00

*Assorted Fresh Vegetables in season with 2 dips*

