



In a hurry? Order from our Express menu today and we'll have your catering order delivered to your next meeting or event in just 48 hours! Please place your order by 3:00PM one full business day prior to your event to guarantee delivery. Express orders are drop off only and do not incur a service charge. There is a \$25 minimum order on all Express orders.

Platters & Bowls

Platters and Bowls are drop off only and are priced per platter/bowl. Domed platters and bowls are recyclable. Platters serve 8-10 (12"), 16-20 (16"), 25-30 (18")

BUILD YOUR OWN SANDWICH PLATTERS

Comes with artisan ciabatta and focaccia bread, lettuce, tomato, pickle, mustard, mayonnaise, and assorted cheeses.

	8-10	16-20	25-30
American (GF, DF) Turkey, Ham and Roast Beef	\$72.95	\$129.95	\$199.95
Italian (GF, DF) Salami, Pepperoni and Ham	\$79.95	\$144.95	\$224.95
Marinated Grilled Vegetables (VG, GF, DF) Zucchini, Yellow squash, Asparagus, Red Peppers, Portobello Mushrooms, Eggplant	\$44.95	\$79.95	\$119.95
Assortment of Natural Chips	\$2.49 each, min 10		

SANDWICH PLATTERS

Sandwiches are served on Artisan Breads or All Natural Wraps.

	8-10	16-20	25-30
Choose 3 per platter	\$72.95	\$129.95	\$199.95
Turkey Lettuce, Tomato, Artichoke Pesto Aioli, Swiss, Focaccia			
Italian Ham, Salami, Capicola, Provolone, Pesto, Lettuce, Tomato, Ciabatta			
Ham Lettuce, Tomato, Honey Mustard, Swiss, Ciabatta			
Roast Beef Lettuce, Tomato, Cheddar, Horseradish Cream, Focaccia			
Chicken Salad Lettuce, Tomato, Swiss, Focaccia			
Tuna Salad Spinach, Swiss, Tomato, Focaccia			
Veggie (V) Avocado, Red Pepper Hummus, Cucumber, Carrot, Tomato, Alfalfa Sprouts, Provolone, Ciabatta			
Caprese (V) Fresh Mozzarella, Tomato, Lettuce, Pesto, Focaccia			
Club Turkey, Bacon, Lettuce, Tomato and Cheddar on Ciabatta			

ADDITIONAL PLATTERS

	8-10	16-20	25-30
Crudité Platter (V, GF) Cut fresh vegetables with roasted onion dip and hummus	\$29.50	\$55.00	\$80.00
Fruit and Cheese (V, GF) Diced traditional cheeses with sliced fresh fruit	\$29.50	\$55.00	\$80.00
Sliced Fruit (VG, GF, DF) An assortment of sliced fresh seasonal fruit	\$29.50	\$55.00	\$80.00
Mezze Platter (V) Hummus, Tabbouleh Salad, Roasted Red Peppers, Grilled Eggplant, Grape Tomatoes, Marinated Artichokes, Fresh Mozzarella, Grilled Asparagus, Mediterranean Olives and Toasted Pita	\$50.00	\$95.00	\$145.00
Antipasto Platter (GF) Sliced Cured Meats with Marinated Artichokes, Sweet Peppers, Cherry Tomatoes, Fresh Mozzarella and Mediterranean Olives	\$60.00	\$115.00	\$175.00
Assorted Sushi Fresh made California and Veggie Rolls with Pickled Ginger, Soy Sauce, and Wasabi	\$60.00	\$115.00	\$175.00



SALAD BOWLS

	8-10	16-20	25-30
Baby Green Salad (V, DF, GF) Cucumber, Tomato, Carrot, Red Onion Honey Balsamic Vinaigrette	\$19.50	\$35.00	\$50.00
Mediterranean Salad (V, GF) Tomato, Kalamata, Feta, Red Onion, Cucumber, Pepperoncini Red Wine Vinaigrette	\$29.50	\$55.00	\$80.00
Israeli Cous Cous Salad (V, DF) with Dried Apricots, Golden Raisins and Toasted Walnuts	\$29.50	\$55.00	\$80.00
Seasonal Fresh Fruit Salad (VG, GF, DF)	\$29.50	\$55.00	\$80.00
Czajkowski Farm Potato Salad (V, GF, DF)	\$19.50	\$35.00	\$50.00
Southern Macaroni Salad (V, DF)	\$19.50	\$35.00	\$50.00
Roasted Cauliflower and Potato Salad (V, DF, GF)	\$19.50	\$35.00	\$50.00
Caesar Salad (V)	\$19.50	\$35.00	\$50.00
Baby Kale Salad (V, GF) with Toasted Almonds, Dried Cranberries, Red Onions and Fresh Goat Cheese	\$24.50	\$40.00	\$60.00
Quinoa, Roasted Butternut Squash and Cranberry Salad (V, GF)	\$24.50	\$40.00	\$60.00
Cobb Salad	\$29.50	\$55.00	\$80.00
Southwestern Corn and Black Bean Salad (VG, GF, DF)	\$29.50	\$55.00	\$80.00

Box Lunch

(Minimum 10 orders)

Individual Box Lunch \$12.95

Includes Sandwich, Hand Fruit, All Natural Chips, UMass Water and Bakeshop Cookie. Served in a UMass Compostable Paper Tote Bag.

SANDWICH SELECTIONS

Turkey

Lettuce, Tomato, Artichoke Pesto Aioli, Swiss, Focaccia

Italian

Ham, Salami, Capicola, Provolone, Pesto, Lettuce, Tomato, Ciabatta

Ham

Lettuce, Tomato, Honey Mustard, Swiss, Ciabatta

Roast Beef

Lettuce, Tomato, Cheddar, Horseradish Cream, Focaccia

Chicken Salad

Lettuce, Tomato, Swiss, Focaccia

Tuna Salad

Spinach, Swiss, Tomato, Focaccia

Veggie (V)

Avocado, Red Pepper Hummus, Cucumber, Carrot, Tomato, Alfalfa Sprouts, Provolone, Ciabatta

Caprese (V)

Fresh Mozzarella, Tomato, Lettuce, Pesto, Focaccia

Club

Turkey, Bacon, Lettuce, Tomato and Cheddar on Ciabatta

Hand Tossed Pizza

Hand tossed house made crust topped with the finest ingredients in our brick ovens. Unless otherwise specified, pizza will be served in 8 slices.

Cheese \$12.00

Pepperoni \$14.00

Sausage \$14.00

Hawaiian \$14.00

Ham and Pineapple

Primavera (V) **\$14.00**

Broccoli, Mushrooms, Green Peppers and Black Olives

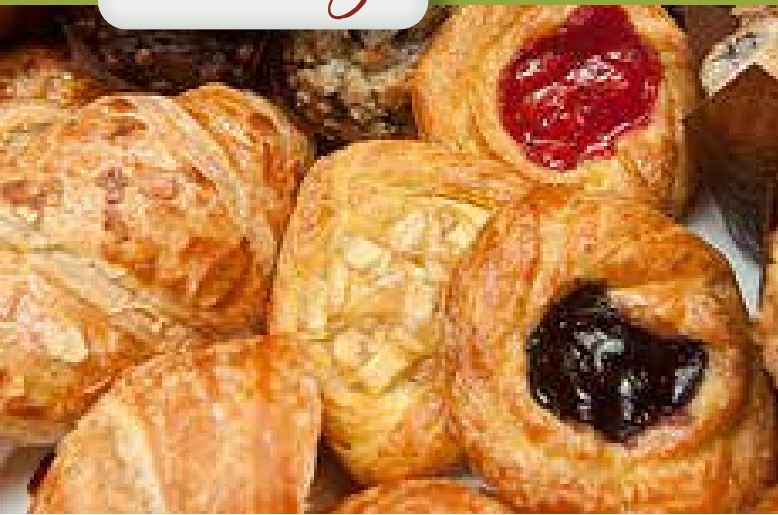
Buffalo Chicken \$16.00

Topped with Crumbled Bleu Cheese

Chicken Ranch Bacon \$16.00

House Special \$18.00

Sausage, Pepperoni, Onions, Peppers, Mushrooms, and Olives



Bakeshop-To-Go

Freshly baked pastries available from the UMass Bakeshop!
All orders are drop off only, minimum total order of \$25

	½ DOZEN	DOZEN
Muffins (V)	\$7.95	\$14.95
Croissants (V)	\$7.95	\$14.95
Danish (V)	\$7.95	\$14.95
Bagels with		
Cream Cheese (V)	\$8.95	\$16.95
Cookies (V)	\$6.95	\$12.95
Bars and Brownies (V)	\$7.95	\$14.95
Add Local Preserves (V)	\$2.95	\$5.95

Petit Fours (36 pieces) (V)	\$17.95
Mini Pastry Tray (36 pieces) (V)	\$19.95

Beverages

Coffee To Go \$14.95

Featuring People's Organic Coffee, Tea Assortment or decaffeinated options are available in 8 cup portable containers, delivered with plenty of cups, cream and sweeteners.

Assorted Fruit Juice \$2.95

UMass Water \$1.50

Canned Soda \$1.50



Breaks & Continental Breakfast

Priced per person, 20 guest minimum.

Traditional Continental \$8.95

Assorted Pastries, Seasonal Hand Fruit, Fruit Juices and Water. Includes Hot Beverage Service.

Valley Crunch (V) \$7.95

Trail Mix, Seasonal Hand Fruit, and Greek Yogurt

Snack Time (V) \$6.95

Assortment of All Natural Chips and Pretzels

Bakeshop Treat (V) \$6.95

UMass Bakeshop Cookies and Brownies

Bagel Blast \$12.95

Assorted Bagels, Sliced Traditional Nova Lox, Cream Cheese, Tomato, Capers. Includes Hot Beverage Service, assorted Fruit Juices and Water.

Light Side (V, GF) \$6.95

Fresh Cut Fruit and Cheese with Crudité and Onion Dip

Hot Beverage Service \$2.75

Colombian Coffee and Tea Assortment, Decaffeinated Options, Served with All Natural Milk and Creamer and an Assortment of Sweeteners.

Upgrade to Fair Trade People's Organic Coffee \$3.75

Add Greek Yogurt (V, GF) \$2.95

Individual containers, assorted flavors

Add Fresh Cut Fruit (VG, GF, DF) \$2.95

Country Style Breakfast Buffet

Priced per person, 20 guest minimum.

\$12.95

Cage-Free Scrambled Eggs, Nitrate Free Bacon, Low Sodium Breakfast Sausage, Hand Cut Home Fries, Bread Basket, Assorted Juices, and Hot Beverage Service

BUFFET ENHANCEMENTS

Pancakes (V) \$2.95

Organic Plain and Blueberry, served with local syrup and butter.

French Toast (V) \$2.95

Classic style hand dipped French Toast made with cage-free eggs and served with Local Preserves, Grand Marnier Sauce, Local Maple Syrup, and butter.

Quiche Assortment (V) \$2.95

Ham and Swiss, Spinach and Mushroom, Artichoke and Red Pepper.

Greek Yogurt (V, GF) \$2.95

Individual containers, assorted flavors

Oatmeal (VG) \$2.95

Steel Cut Organic Oatmeal with fresh and dried fruit, local maple syrup, and fair trade all natural sugars

Parfait Bar (V) \$3.95

Featuring organic granola and Greek yogurt with an assortment of fresh berries, local honey, toasted almonds, fresh fruit preserve.

ACTION STATIONS

\$75 chef fee applies to each station

Watch our chefs prepare an extraordinary creation

Omelet Station (V, GF) \$3.95

Local cage free eggs cooked to order with a selection of fresh vegetables

Crêpe Station (V) \$3.95

Traditional French crêpes with an assortment of sweet fillings

Waffle Station (V) \$3.95

Belgian waffles made to order with local maple syrup, fresh berry sauce and whipped butter

Sausage Station (GF,DF) \$4.95

A choice of local specialty sausages carved to order

Carved Ham (GF,DF) \$4.95

Brown sugar glazed Massachusetts bone-in ham sliced to order with UMass baked fresh biscuits



Lunch Buffets

Priced per person, 25 guest minimum.

Lunch Buffet \$15.95

Includes Choice of 2 Salads, 3 Sandwiches (or Build Your Own Platter), Hand Fruit, Chips, Drinks, Cookies and Brownies.

SALAD SELECTIONS

Baby Green Salad (V, DF, GF)

Cucumber, Tomato, Carrot, Red Onion,
Honey Balsamic Vinaigrette

Mediterranean Salad (V, GF)

Tomato, Kalamata Olives, Feta, Red Onion, Cucumber,
Pepperoncini, Red Wine Vinaigrette

Israeli Cous Cous Salad (V, DF)

with Dried Apricots, Golden Raisins and Toasted Walnuts

Seasonal Fresh Fruit Salad (VG, GF, DF)

Czajkowski Farm Potato Salad (V, GF, DF)

Southern Macaroni Salad (V, DF)

Classic Creamy Old Fashioned Pasta Salad with Celery, Pickles
and Hard Boiled Eggs

Roasted Cauliflower and Potato Salad (V, DF, GF)

Caesar Salad (V)

Baby Kale Salad (V, GF)

with Toasted Almonds, Dried Cranberries,
Red Onions and Fresh Goat Cheese

Quinoa, Roasted Butternut Squash and Cranberry Salad (V, GF)

Cobb Salad

Southwestern Corn and

Black Bean Salad (VG, GF, DF)

SANDWICH SELECTIONS

Turkey

Lettuce, Tomato, Artichoke Pesto Aioli, Swiss, Focaccia

Italian

Ham, Salami, Capicola, Provolone, Pesto, Lettuce, Tomato,
Ciabatta

Ham

Lettuce, Tomato, Honey Mustard, Swiss, Ciabatta

Roast Beef

Lettuce, Tomato, Cheddar, Horseradish Cream, Focaccia

Chicken Salad

Lettuce, Tomato, Swiss, Focaccia

Tuna Salad

Spinach, Swiss, Tomato, Focaccia

Veggie (V)

Avocado, Red Pepper Hummus, Cucumber, Carrot, Tomato,
Alfalfa Sprouts, Provolone, Ciabatta

Caprese (V)

Fresh Mozzarella, Tomato, Lettuce, Pesto, Focaccia

Club

Turkey, Bacon, Lettuce, Tomato and Cheddar on Ciabatta

BUILD YOUR OWN SANDWICH PLATTER

*Comes with artisan ciabatta and focaccia bread, lettuce, tomato
and pickle, mustard, mayonnaise and assorted cheeses*

American (GF, DF)

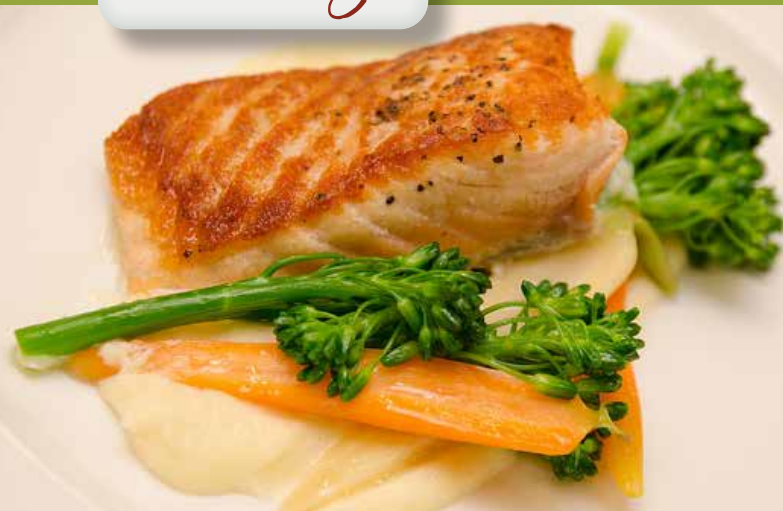
Turkey, Ham and Roast Beef

Italian (GF, DF)

Salami, Pepperoni and Ham

Veggie (V)

Avocado, Red Pepper Hummus, Cucumber, Carrot, Tomato,
Alfalfa Sprouts, Provolone, Ciabatta



Dinner Buffets

Priced per person, 25 guest minimum.

Includes Hot Beverage Service, Ice Water, and Fresh Fruit.

Light Buffet \$21.95

2 salads, 2 entrées, 2 sides, 1 dessert

Full Buffet \$24.95

2 salads, 3 entrées, 3 sides, 2 desserts

SALAD SELECTIONS

Baby Green Salad (V, DF, GF)

Cucumber, Tomato, Carrot, Red Onion,
Honey Balsamic Vinaigrette

Mediterranean Salad (V, GF)

Tomato, Kalamata, Feta, Red Onion, Cucumber, Pepperoncini
Red Wine Vinaigrette

Israeli Cous Cous Salad (V, DF)

with Dried Apricots, Golden Raisins and Toasted Walnuts

Seasonal Fresh Fruit Salad (VG, GF, DF)

Czajkowski Farm Potato Salad (V, GF, DF)

Southern Macaroni Salad (V, DF)

Roasted Cauliflower and Potato Salad (V, DF, GF)

Caesar Salad (V)

Baby Kale Salad (V, GF)

with Toasted Almonds, Dried Cranberries, Red Onions and
Fresh Goat Cheese

Quinoa, Roasted Butternut Squash and Cranberry Salad (V, GF)

Cobb Salad

Southwestern Corn and

Black Bean Salad (VG, GF, DF)

ENTRÉES

Rosemary Roasted Beef Sirloin Au Jus (DF)

Grilled Flank Steak with Fresh Herb Chimichurri (GF, DF)

Opa Opa Braised Short Ribs

Maple Roasted Pork Loin (GF)

Caramelized Apple Brandy Sauce

Garlic Herb Roasted Chicken Breast (GF, DF)

served with Tarragon Jus

Jerk Roasted Chicken (GF, DF)

with Cilantro Lime Mango Salsa

Braised Chicken (GF, DF)

Tomato, Garlic, Mediterranean Olives and Lemon

Grilled Atlantic Swordfish (GF, DF)

served with Citrus Relish

Crispy Seared Salmon (GF, DF)

Tomato Fennel Relish

Slow Roasted Turkey Breast

served with Sage Gravy

Grilled Eggplant (VG, GF, DF)

Slow Roasted Tomatoes, Onions and White Beans

Spicy Tofu and Vegetable Coconut Curry (VG, GF, DF)

Mediterranean Pasta (V)

with Olives, Roasted Red Peppers, Sundried Tomatoes,
Slow Caramelized Onions and Feta Cheese

SIDES

Roasted Cauliflower and Butternut Squash

Macaroni and Cheese (V)

Herb Roasted Czajkowski Farm Potatoes (VG, GF, DF)

Brown Sugar Glazed Roasted Root Vegetables (V, GF)

Green Beans with Toasted Walnut Butter (V, GF)

Wild Mushroom Risotto (V, GF)

Local Honey Glazed Carrots (V, GF)

Baby Broccoli with Garlic and Tomatoes (V, GF, DF)

Roasted Brussels Sprouts (V, GF, DF)

Stir Fried Seasonal Vegetables with Sesame, Garlic and Ginger (V, DF)

Roasted Garlic Whipped Potatoes (V, GF)

Wild Rice Pilaf with Dried Cranberries and Walnuts (VG, GF, DF)



DESSERTS

Local Apple Crisp with Maple Farm's Ice Cream (V)

Flourless Chocolate Cake (V, GF)

Tuxedo Truffle Mousse Cake (V)

Lemon Poppyseed Cake (V)

Carrot Cake (V)

Mixed Berry Cobbler with Maple Farm's Ice Cream (V)

Vanilla Cheesecake with Berry Compote (V)

Tiramisu (V)

CARVING STATIONS

\$75 chef fee applies to each station

Watch our chefs prepare an extraordinary creation

All come with assorted UMass bakery rolls

Honey Thyme Brined Diemand Farms

Roasted Turkey (GF) **\$9.95**

with cranberry chutney

Fennel Crusted Roasted Salmon (GF, DF) **\$12.95**

seasonal vegetable salad and lemon parsley aioli

Herb Roasted Beef Tenderloin (GF) **\$12.95**

with horseradish cream and whole grain mustard

Cider Glazed Roasted Pork Loin (GF) **\$9.95**

with Cold Springs apple chutney and local honey mustard

Local Sausage Carving Station (GF) **\$8.95**

Pioneer Valley Artisan Sausages carved to order with rustic mustard and cornichon.

ACTION STATIONS

\$75 chef fee applies to each station

Watch our chefs prepare an extraordinary creation

Sushi Bar (DF) **\$12.95**

Authentic fusion maki rolls and sushi prepared by our trained sushi chefs. This station features sustainably fished salmon and tuna.

Chilled Seafood Display (GF, DF) **\$12.95**

Includes Clams, Oysters, and Shrimp cocktail with garnish and sauces.

DESSERT STATIONS

\$75 chef fee applies to each station

Watch our chefs prepare an extraordinary creation

Chocolate Fountain **\$5.95**

Fresh Fruit, Dried Fruit, Rice Krispie Bars, and Pound Cake

Local Ice Cream Sundae (GF) **\$5.95**

with traditional toppings



Themed Buffets

Priced per person, 25 guest minimum, served with lemonade and ice water. On site Chef Fee \$150.

New England Clam Bake Market Price*

Mixed Garden Salad with Choice of Dressing
Steamed Lobsters
Legal Seafoods New England Clam Chowder
Grilled Herb Marinated Portabello
Mushrooms and Asparagus
Corn on the Cob
Boiled Potatoes
Steamers
Mussels
Melted Butter
Strawberry Shortcake

American BBQ \$14.95

Mixed Garden Salad with Choice of Dressing
Fruit Salad
Coleslaw
Potato Salad
Grilled Hamburgers
Grilled Hot Dogs
Garden Burgers
Grilled Chicken Breast
Assorted Sliced Cheese
Cookies and Brownies

Southern BBQ \$19.95

Watermelon
Coleslaw
Baby Back Ribs
BBQ Chicken
Baked Beans
Cornbread
Corn on the Cob
Green Beans
Local Pickles
Sweet Potato Pie

Asian \$19.95

Asian Cole Slaw
Baby Greens with Sesame Ginger Vinaigrette,
Orange Segments and Toasted Almonds
Vegetable Lo Mein
Sushi Display
Crab Rangoon
Spring Rolls
General Tao's Chicken
Vegetable Fried Rice
Sesame Beef
Authentic Dessert

Italian \$19.95

Italian Chef Salad
Minestrone Soup
Italian Sausage with Peppers and Onions
Baked Ziti
Chicken Parmesan
Broccoli with Slow Cooked Tomatoes
Ratatouille
Tiramisu
Canoli

Southwestern \$15.95

Roasted Corn and Black Bean Salad
with Mixed Greens and Cilantro
Lime Vinaigrette
Chicken Fajitas
Beef Tacos
Refried Beans
Spanish Rice
Cheddar Cheese
Guacamole
Sour Cream
Chips
Salsa
Churros



Plated Dinners

Plated Dinner \$29.95

Priced per person, 20 guest minimum, please select one or two options, coffee service is included. Meal includes salad, entrée and dessert

ENTRÉES

Served with locally grown seasonal vegetables and sides

Roasted Beef Tenderloin with Shallot Red Wine Jus

Opa Opa Braised Beef Short Ribs

Herb Crusted Grilled Flat Iron Steak (GF, DF)

with Heirloom Tomato Relish

Garlic Herb Roasted Chicken Breast (GF)

with Tarragon Jus

Braised Chicken (GF, DF)

with Tomato, Garlic, Mediterranean Olives and Lemon

Maple Roasted Pork Loin

with Caramelized Apple Brandy Sauce

Grilled Atlantic Swordfish (GF, DF)

with Citrus Relish

Crispy Seared Salmon (GF, DF)

with fennel tomato relish

Spinach Fettuccine (V)

with Slow Roasted Tomatoes and Pesto Grilled Baby Vegetables

Chickpea Ratatouille Stuffed Zucchini (VG, GF, DF)

with Roasted Pepper Coulis

SALADS

please select one

Baby Green Salad (V, GF, DF)

with Cucumbers, Grape Tomatoes and Carrots

Mâche Green Salad (V, GF)

with Poached Pears, Toasted Almonds, Feta Cheese and Spiced Pear Vinaigrette

Classic Caesar Salad (V)

Baby Arugula Salad (V, GF)

with Toasted Pumpkin Seeds, Local Chevre, Roasted Pineapple and Hadley Maple Vinaigrette

DESSERTS

please select one

Flourless Chocolate Cake (V, GF)

Seasonal Crème Brulee (V)

Vanilla Cheesecake with Berry Compote (V)

Seasonal Fruit Crisp with Maple Farm's Ice Cream (V)

Molten Chocolate Lava Cake (V)

Tuxedo Truffle Mousse Cake (V)

Key Lime Pie (V)

Tiramisu (V)



Receptions

We are pleased to offer you assistance with your reception - let us help you make this an event to remember.

DISPLAYS

Priced per person, 25 guest minimum.

Cheese and Crackers with Dried Fruits (V) \$5.95

Our chef's selection of locally sourced and traditional classics with an assortment of artisanal crackers.

Mezze Platter (V) \$5.95

Hummus, Tabbouleh Salad, Roasted Red Peppers, Grilled Eggplant, Grape Tomatoes, Marinated Artichokes, Fresh Mozzarella, Grilled Asparagus, Mediterranean Olives and Toasted Pita

Antipasto Platter \$6.95

Sliced Cured Meats with Marinated Artichokes, Sweet Peppers, Cherry Tomatoes, Fresh Mozzarella and Mediterranean Olives

Assorted Sushi (DF) \$6.95

Fresh made California and Veggie Rolls with Pickled Ginger, Soy Sauce, and Wasabi

Chilled Seafood Display (GF, DF) \$12.95

Includes Clams, Oysters, and Shrimp cocktail with garnish and sauces.

PLATTERS AND DIPS (serves 25)

Baked Brie en Croute (V) \$60.00

With crackers and dried cherries

Southwestern Platter (V, GF, DF) \$68.00

Fresh Corn Tortilla Chips with Salsa, Guacamole and Black bean dip

Crudit  Platter (V, GF) \$65.00

Cut fresh vegetables with roasted onion dip and hummus.

Fruit and Cheese (V) \$72.00

Diced traditional cheeses with sliced fresh fruit

Smoked Fish \$120.00

Scottish Salmon, Smoked Trout, and Nova Lox with cream cheese, artisan breads and capers

Artichoke and Spinach Dip (V) \$68.00

Served warm with Fresh Corn Tortilla Chips

Spicy New England Crab Dip \$84.00

A regional tradition - served with crostini.

PASSED HORS D'OEUVRE (by the dozen)

Please inquire with your sales associate for additional seasonal appetizers

\$23.95/dozen

Seasonal Oysters

with Cr me Fraiche and Pickled Shallots

Mini Crab Cakes

with Saffron Aioli

Sesame Marinated Tuna

and Cucumber

Scallops Wrapped in Bacon

Local Smoked Salmon on Cucumber

with Cr me Fraiche

Local Smoked Trout and Horseradish

with Apple Salad

\$19.95/dozen

Raspberry Brie

in Filo

Bacon Wrapped Dates

Stuffed with Goat Cheese

Vegetable Spring Roll

with Hot and Sour Dipping Sauce

Seasonal Fruit Kebabs

Spinach and Artichoke Rangoons

Asparagus Quiche

Thai Chicken Satay

with Peanut Sauce

Grilled Mediterranean Beef Skewers

Mini Beef Wellington

Coconut Shrimp

Antipasto Skewers

Roasted Beet and Chevre Crostini

with Pesto

Spanikopita

Seasonal Bruschetta



ACTION STATIONS

Priced per person plus \$75 chef fee, minimum 25 guests

Herb Crusted Roast Tenderloin (GF) \$12.95

Rolls and Horseradish Cream

Local Roast Turkey Breast (GF, DF) \$9.95

Honey Thyme Brined Diemand Farms Turkey, with rolls and cranberry chutney

Local Sausage Carving Station (GF, DF) \$8.95

Pioneer Valley Artisan Sausages carved to order with rustic mustard and cornichon

Sushi Bar (DF) \$12.95

Authentic fusion maki rolls and sushi prepared by our trained sushi chefs. This station features sustainably fished salmon and tuna.

Pasta Bar \$7.95

Barilla Whole Grain penne pasta with assorted traditional sauces and toppings including shrimp, meatballs, and grilled chicken. Tossed to order for your guests.

DESSERTS PLATTERS *(serve 25)*

Assorted Petit Fours (V)	\$24.95
Petit Dessert Tray (V)	\$29.95
Brownies and Bars (V)	\$24.95
Cannoli (V)	\$29.95
Baklava (V)	\$29.95

DESSERT STATIONS *(per person, \$75 chef fee)*

Local Ice Cream Sundae Bar (V)	\$5.95
Chocolate fountain (V)	\$5.95

RECEPTION BEVERAGES *(by the gallon)*

Fruit Infused Ice Water Selection	\$9.95
Colombian Arabica Coffee	\$26.95
Fair Trade People's Organic Coffee	\$36.95
Teatulia Organic Fair Trade Tea Assortment	\$26.95
Fruit Punch	\$19.95
Lemonade	\$19.95
Iced Coffee	\$26.95
Iced Tea	\$19.95



Bar Menu

Our sales associate will gladly help you develop a specialty cocktail for a truly unique bar experience. Local beer and wines, such as Berkshire Brewing or Black Birch Vineyards are available, please ask your sales associate.

Soda, Juices, Sparkling Waters	\$2.00
House Wines from Fetzer	\$6.00
Premium Wines	\$8.00
Domestic Beer	\$4.00
Imported and Premium Beer	\$6.00

FULL BAR

House Spirits \$6.00

- Nikolai Vodka
- Sutton Club Rum
- Barton Gin
- House of Stuart Scotch
- Sutton Club Blended Whiskey

Premium Spirits \$10.00

- Grey Goose
- Bombay Sapphire
- Bacardi Light
- Maker's Mark
- Appleton Estate
- Sauza Extra Gold
- Dewar's White Label
- Canadian Club

Cordials \$6.00

- Amaretto
- Chambord
- Cointreau
- Drambuie
- Frangelico
- Grand Marnier
- Kahlúa
- Sambuca
- Limoncello
- Grappa

HOST BAR

Billed by consumption, Flat Bar Fee \$125 for service up to 4 hours

CASH BAR

Billed on site via cash or credit, Flat Bar Fee \$125 for service up to 4 hours. Please ask your sales associate about additional options and drink tickets.

ORDER REQUESTS

Orders may be placed via email, phone, in person at the 8th floor of the campus center, or on line at our web site. Please make sure you receive confirmation of your on line order to guarantee delivery.

For large events, we appreciate a three week notice to ensure appropriate staffing and to confirm menu availability. Please place your order by 3:00PM one full business day prior to your event to guarantee delivery. Express orders are drop off only and do not incur a service charge. There is a \$25 minimum order on all Express orders. If we are unable to meet a particular request, every attempt will be made to find suitable accommodations.

Please remember to instruct your sales associate in advance if anyone in your party has specific dietary needs. Outside food and beverages are not allowed at the Campus Center without contracted prior permission and cannot be served by UMass Catering elsewhere on campus. Please visit the UMass Procurement Policies web page for additional information on the Campus Catering Policy.

CONTRACT/EVENT ORDER

You will receive an Event Order Contract and Estimate the next business day or earlier detailing your order. We require this document to be signed or confirmed via email and also may require a deposit. The Event Order must be confirmed within 24 hours of receipt or your order may not be processed. Confirmed event orders with menu changes and revisions may incur a \$25 revision fee. We ask that you please review these documents carefully as they will be used to prepare your order. Upon delivery of your order a member of the catering staff will review the order with the on site contact to ensure accuracy. Please let us know if you need to make special arrangements for delivery.

CANCELLATIONS

Every effort will be made to reschedule events due to Campus Closings or Emergency Situations. If the event is canceled due to Campus Closing or Emergencies Situations you will not be charged and we will gladly reschedule the event as soon as possible. Please contact the sales department with any questions about Campus Closings or Emergencies. Client event cancellations require a 72 hour notice to avoid being billed for any costs incurred. Examples of incurred costs include, but are not limited to, the cost of food items and supplies ordered for your event.

LINENS/DECORATIONS

We will be glad to provide additional services such as linens, table centerpieces, or floral displays. We are committed to a minimal impact on the environment and reserve the right to refuse decorations that are not eco-friendly. We prefer decorations that are edible, compostable, or reusable. Please confirm decorations with your sales associate prior the event.

OUTSIDE SERVICES

We will gladly provide you with a list of local partners for services we do not provide, including wedding cakes, photography, music and entertainment.

ALCOHOL POLICY

Service that includes alcoholic beverages will have additional requirements. Your sales associate will provide you with the necessary forms and a copy of our Alcohol Policy.

HOUSE CHARGE

A customary 18% house charge is automatically added to the final bill with the exception of express events. Additional fees may be incurred for items such as linen or beverage service. Please inquire with your sales associate about the house charge or additional fees.

OUR COMMITMENT

Deliveries will be made in 100% compostable or recyclable containers plus service items and beverages will be in recyclable cans or bottles. Every effort will be made to provide condiments and sides in a sustainable manner. Please feel free to ask your delivery associate if you have any questions about trash streaming after your event.

413.577.8200

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