



LYNDON STATE COLLEGE


Flavours by Sodexo is committed to making your event a success. Our team of catering professionals are available to assist you with planning every aspect of your event. Our culinary team has designed a variety of menus to fit a wide range of budgets and tastes, including regional ingredients, local favorites, and specialty items. Should you desire a customized menu for your event, we will be happy to meet with you to create a special menu for your specific needs. Our goal is to provide you with the freshest selections of food items, beautifully displayed, and served professionally by our highly trained staff as we strive to exceed the expectations of every single guest.

Our culinary professionals take great pride in using sustainable and local foods to create fresh, healthy and delicious menus. We are committed to sustainable practices and regularly seek out the best possible seasonal ingredients. In keeping with this, we are especially proud to use foods from such local providers as Longwind Farm, Petes Greens, Misty Koll Farms, Vermont Butter and Cheese, Stony Loam Farm and Hood Dairy.

Budget permitting, most menu items can be organic and/or sustainable. We make ocean-friendly choices and are committed to sourcing 100% Marine Stewardship Council or Best Aquaculture Practice certified seafood by 2015.

This brochure will guide you through the planning process for a catered event. Should you require a customized menu, we will be happy to meet with. We look forward to serving you.

Morning Fare



MORNING FARE

These menus are presented buffet style. Services include delivery, set up with linens on the buffet and clean up after your event. A high quality plastic serviceware or eco-friendly serviceware is provided and china service is available upon request for a nominal charge. Freshly Brewed Green Mountain Coffee, Green Mountain Decaffeinated Coffee and Gourmet Herbal and Non-Herbal Teas to include Decaffeinated Gourmet Tea with Hot Water are included.

HORNETS CONTINENTAL BREAKFAST

Seasonal Sliced/Cubed Fresh Fruit Tray/Display

Baker's Choice of Two: Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Cinnamon Rolls or Assorted Bagels
Butter, Cream Cheese and Assorted Jellies
Chilled Bottled/Carafe Orange Juice and Cranberry Juice

THE HEALTHY START

Seasonal Sliced/Cubed Fresh Fruit Tray/Display

Low-fat Yogurt Parfaits made with Fresh Berries and Low-Fat Granola
Well Balanced Breakfast Cookie
Whole Wheat Bagels, Low-fat Cream Cheese and Assorted Jellies
Chilled Bottled/Carafe Orange Juice and Cranberry Juice

BREAKFAST BUFFET

Seasonal Sliced/Cubed Fresh Fruit and Berries Tray/Display

Baker's Choice of Two: Mini Croissants, Muffins, Breakfast Breads, Coffee Cake or Mini Scones
Butter and Assorted Jellies

Hashbrowns or Home Fries

Choose 2: Crispy Bacon, Pork Sausage Links, Turkey Bacon, Turkey Link Sausage, or Country Ham

Choose 1: Fluffy Scrambled Eggs, Egg White Frittata, Garden Vegetable Quiche or Broccoli Cheddar Quiche


Choose 1: Apple Pancakes or Traditional French Toast with warm Maple Syrup and Melted Butter

Chilled Bottled/Carafe Orange Juice, Apple Juice and Cranberry Juice

OMELET STATION

The following item can be added on to any of the Morning Fare breakfast menus.

Fluffy Eggs and Egg Whites, Sweet Peppers, Smoked Ham, Shredded Cheddar, Dice Tomatoes, Feta Cheese, Bacon, Pork Sausage Links, and Scallions or Turkey Bacon upon request. All prepared by one of our talented culinarians.



A la Carte Selections

ALA CARTE SELECTIONS

These menus are presented buffet style. Services include delivery, set up with linens on the buffet and clean up after your event. A high quality plastic serviceware or eco-friendly serviceware is provided and china service is available upon request for a nominal charge. Waited Service is available upon request for a nominal charge.

FROM THE SUNRISE BAKERY (Per Dozen)

ASSORTED FRESH BAKED MUFFINS:
Cranberry Orange, Lemon Poppy Seed, Blueberry,
Cappuccino Chocolate or Apple Cinnamon

ASSORTED BREAKFAST BREADS and
COFFEE CAKES
Banana Nut Bread, Lemon Poppy Seed Bread,
Blueberry Sour Cream Coffee Cake, Apple Streusel
Coffee Cake or Chocolate Espresso Coffee Cake

ASSORTED DANISH
ASSORTED BAGELS with CREAM CHEESE
and JELLIES
COUNTRY BISCUITS with BUTTER and JELLIES
ASSORTED DOUGHNUTS
ASSORTED MINI SCONES
CINNAMON ROLLS

MORNING STARTERS (Please Order by the Each)

INDIVIDUAL ASSORTED YOGURTS
INDIVIDUAL FRUIT YOGURT PARFAITS
with LOW-FAT GRANOLA
SEASONAL SLICED/CUBED FRUIT TRAY/DISPLAY
SMALL 15-25
MEDIUM 25-50
LARGE 50-100

BREAKFAST SANDWICH (Per Dozen)
Choice of One: Toasted English Muffins, Biscuits,
Bagels or Croissants
Choice of One: Egg, Egg and Cheese or Egg Whites
Choice of One: Pork or Turkey Sausage Patty, Country
Ham or Bacon

ADD ON MORNING STARTERS (Per Dozen)

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

HOME FRIES with CARAMELIZED ONIONS
CORNERED BEEF HASH
CHORIZO SAUSAGE
MUSHROOM CHEESE STRATA
HAM and POTATO FRITTATA
CHEESE or FRUIT BLINTZ SERVED with SOUR CREAM
SMOKED SALMON PLATTER with RED ONIONS, CAPERS, CREAM CHEESE and MINI BAGELS

A close-up photograph of a glass filled with iced tea. The tea is a rich amber color. It is garnished with several ice cubes, a slice of bright yellow lemon, a fresh green mint leaf, and a slice of cucumber. The glass is set on a light blue textured surface. In the bottom right corner, a small white bowl contains a whole yellow lemon.

Beverage Service

BEVERAGE SERVICE

Our catering department provides a high quality plastic serviceware or eco-friendly serviceware and china service is available upon request for a nominal charge. Services include delivery, linen on service tables, set up and clean up. Appropriate condiments are provided.

MORNING COFFEE AND TEA SERVICE

Our Morning Coffee Service includes Freshly Brewed Green Mountain Coffee, Decaffeinated Coffee and Gourmet Herbal and Non-Herbal Teas to include Decaffeinated Gourmet Tea with Hot Water featuring Thomas Dairy milk products.

HOT BEVERAGES

16 servings per gallon

Freshly Brewed Green Mountain Coffee and Decaffeinated Coffee

Freshly Brewed Flavoured Green Mountain Coffee and Decaffeinated Coffee

Gourmet Herbal and Non Herbal Teas to include Decaffeinated Gourmet Tea with Hot Water

Freshly Brewed Vermont Coffee Company Premium Coffee and Decaffeinated Coffee

Specialty Herbal and Non Herbal Teas to include Decaffeinated Specialty Tea with Hot Water

COLD BEVERAGES

16 servings per gallon

Orange Juice

Cranberry Juice

Apple Juice

Fresh Brewed Iced Tea

Lemonade

Orange Blossom Punch

Strawberry Lemonade

Sparkling White Grape Punch

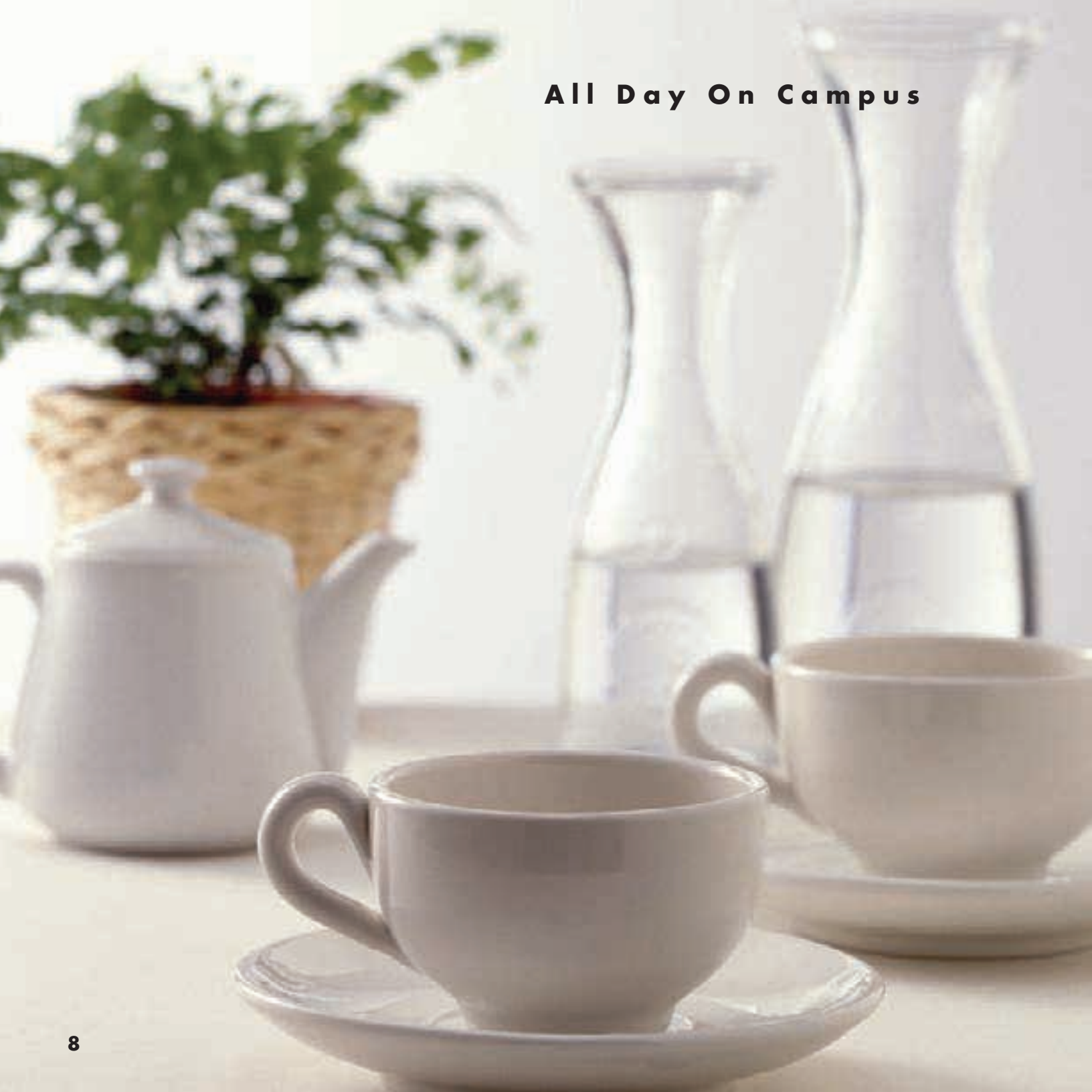
Iced Water Service with Fresh Quartered Oranges, Lemons and Limes

CANNED AND BOTTLED BEVERAGES

Bottled Fruit Juice; Apple, Orange and Cranberry

Assorted Canned or Bottled Soft Drinks, Regular and Diet

All Day On Campus



ALL DAY ON CAMPUS

Designed for full day conference or meetings, this service simplifies your event planning requirements. These offerings are presented buffet style. Services include delivery, set up with linens on the buffet and clean up after your event. A high quality plastic serviceware or eco-friendly serviceware is provided and china service is available upon request for a nominal charge.

CLASSIC CONTINENTAL BREAKFAST

Seasonal Sliced/Cubed Fresh Fruit Tray/Display

Baker's Choice of Two: Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Cinnamon Rolls or Assorted Bagels with Cream Cheese, Butter and Assorted Jellies

Chilled Bottled/Carafe Orange Juice and Cranberry Juice

Freshly Brewed Green Mountain Coffee, Decaffeinated Coffee, and Gourmet Herbal and Non Herbal Teas to Include Decaffeinated Gourmet Tea with Hot Water

Iced Water Station with Fresh Quartered Oranges, Lemons and Limes

MID-MORNING BREAK

Refresh Coffee Service

Seasonal Sliced/Cubed Fresh Fruit Tray/Display

Assorted Granola Bars

Assorted Canned or Bottled Soft Drinks, Regular and Diet

Iced Water Station with Fresh Quartered Oranges, Lemons and Limes

LUNCH BUFFET

Select from One of Our Daily Menus to Include:

A Salad, Entrée Selection, Dessert and Beverage. Our Menu Offerings Change Daily.

HORNETS AFTERNOON SNACK

Choose 2: Assorted Individual Bags of Chips, Mini Candy Bars, Gourmet Cookies and Bars, Carrots and Celery Sticks with Ranch Dressing, Nacho Chips with Salsa, Bunches of Red and Green Grapes

Iced Water Station, Freshly Brewed Iced Tea, Lemonade and Assorted Canned or Bottled Soft Drinks, Regular and Diet

GRAB AND GO BOXED SALADS

Signature Salads

All Salads are served with a Crusty Roll and Butter, Large Cookie or Brownie and a Canned or Bottled Soft Drink, Regular or Diet, or Bottled Water. Our catering department provides high quality plastic as a standard for all events and menus. Eco-friendly serviceware is available upon request for a nominal charge. Services include delivery, linen on service table, set up and clean up. 3, 5 Guest Minimum per Menu Selection.

CAESAR SALAD

Fresh Romaine Lettuce topped with Grated Parmesan Cheese, Homemade Croutons, and served with traditional Caesar Dressing

Add Grilled Breast of Chicken

Add Grilled Marinated Steak

COBB SALAD

Strips of Turkey Breast, Diced Tomatoes, chopped Hard Boiled Egg, Diced Celery, Scallions and Bacon Crumbles served over a bed of Romaine Lettuce with Bleu Cheese Dressing

GREEK SALAD

Crisp Mixed Greens with Tabbouleh, Roasted Red Pepper, Crumbled Feta Cheese and Falafel in a Flat Bread Cone

TRIO-SALAD COMBO

Tossed Greens topped with Choice of 3 of the following salads: Chicken Salad, Egg Salad, Tuna Salad, Hummus or Ham Salad

CHINESE CHICKEN SALAD

Mixed Greens with Red Leaf Lettuce tossed with Oriental Sesame Dressing and Grilled Chicken Breast served with Sesame Wonton Chips

ANTIPASTO SALAD

A Salad Lover's Dream: Grilled Balsamic Eggplant, Zucchini and Red Peppers & Mushrooms with Pesto Pasta & Lemony Asparagus



Grab and Go
Boxed Sandwiches

GRAB AND GO BOXED SANDWICHES

All Box Lunches include your choice of Seasonal Fresh Fruit Salad, Potato Salad, Cole Slaw or Pasta Salad, Bag of Chips, a Large Cookie or Brownie and a Canned or Bottled Soft Drink, Regular or Diet, or Bottled Water. Our catering department provides high quality plastic serviceware as a standard for all events and menus or eco-friendly serviceware products for a nominal charge. Services include delivery, linen on service tables, set up and clean up. 3, 5 Guest Minimum per Menu Selection.

Signature Sandwiches

SPICY ITALIAN BAGUETTE

Sliced Ham, Salami, Provolone Cheese and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread

TURKEY and SHARP CHEDDAR

Oven Roasted Turkey Breast, Sharp Cheddar Cheese, Leaf Lettuce and sliced Tomato on a Kaiser Roll

ROAST BEEF and CHEDDAR

Roast Beef and Cheddar on a Ciabatta Roll with Horseradish Cream Spread

GRILLED TUSCAN CHICKEN BREAST

Grilled Chicken Breast, Provolone, Leaf Lettuce, sliced Tomato and Pesto Mayonnaise on Focaccia Bread

SOUTHWESTERN BBQ

Sliced BBQ Pork Roast piled high on a Ciabatta Roll with Pepper Jack Cheese, Caramelized Onions and Molasses BBQ Sauce

BUFFALO CHICKEN WRAP

Grilled Chicken with Buffalo Sauce, Blue Cheese Crumbles, Diced Tomatoes, Celery and Low-Fat Ranch Dressing served in a Flour Tortilla

Vegetarian Sandwiches

ROASTED VEGGIE CLUB

Roasted Eggplant, Zucchini and Red Pepper with fresh Mozzarella and Artichoke Tapenade on a Ciabatta Roll

HUMMUS, AVOCADO and ROASTED VEGETABLE WRAP

Creamy Hummus, Ripe Avocado, Crisp Shredded Lettuce, and Tomato rolled in a petite soft Flour Tortilla

**Served Luncheons
and Dinners**



*Entertaining with Sodexo Entrées
Cookbook Winner, Zia's Nutty Chicken*

SERVED LUNCHEONS AND DINNERS

All Served Luncheons and Dinners include a Choice of a Salad or Starter, Two Accompaniments, Fresh Baked Dinner Rolls and Butter, Choice of Dessert, Freshly Brewed Green Mountain Coffee, Decaffeinated Coffee, Herbal and Non-Herbal Gourmet Teas with Hot Water and Freshly Brewed Iced Tea. China service is also available for a nominal charge. Services include delivery, linen on guest tables, set up and clean up.

POULTRY

SESAME CHICKEN BREAST

Grilled Breast of Chicken marinated with Sesame, Soy, Garlic, Cilantro and Scallions

TRADITIONAL CHICKEN PICCATA

Seared Breast of Chicken in a Lemon Caper White Wine Sauce

ROASTED CHICKEN FLORENTINE

Crispy Sautéed Breast of Chicken topped with a creamy Spinach mixture and Mozzarella

APRICOT and GOAT CHEESE CHICKEN BREAST

Lightly breaded Breast of Chicken rolled with dried Apricots and Goat Cheese served with a Brown Sauce

ZIA'S NUTTY CHICKEN

Boneless Breast of Panko Encrusted Chicken, Pistachios and topped with Apple Compote

BEEF AND PORK

BRAISED SHORT RIBS

Beef Short Ribs braised in a Tarragon and Red Wine Reduction

BEEF TENDERLOIN STUFFED with SPINACH

Roasted Beef Tenderloin stuffed with Spinach and served with Red Bell Peppers and drizzled with a Balsamic Demi-Glace Sauce

GORGONZOLA ENCRUSTED FILET with CABERNET DRIZZLE

Gorgonzola Encrusted Filet with Cabernet Drizzle

PAN-SEARED PORK TENDERLOIN with APPLES & ONIONS

Pan-Seared Pork Tenderloin with Granny Smith Apples, diced Red Onions and Orange Marmalade

ROASTED PORK TENDERLOIN with SWEETENED RASPBERRY VINEGAR SAUCE

Slow-Roasted Pork Tenderloin served with a sweetened Raspberry, Horseradish, Garlic and Red Wine Vinegar Sauce

continued next page >

Served Luncheons and Dinners



*Entertaining with Sodexo Entrées Cookbook
Winner, Smoked Gouda Farfalle*

SERVED LUNCHEONS AND DINNERS

LAMB

ROASTED LAMB with RISOTTO

Thick Lamb Medallions served with Risotto and a drizzle of White Wine Cream Sauce

COMBINATION PLATE

BEEF and SALMON FILETS

Tenderloin Medallion & Salmon Filet on caramelized Onion Mashed Potatoes and Demi-Glace Sauce

SEAFOOD

SEAFOOD and SPINACH LASAGNA with ROASTED RED PEPPER COULIS

Layered Lasagna Noodle with Ricotta Cheese, Shrimp, Lobster, Crabmeat and Spinach topped with a Red Pepper Coulis Sauce

SALMON with LEEKS and CAPER SAUCE

Grilled Salmon Fillet topped with Fried Leeks and Caper Sauce

HALIBUT SALTIMBOCCA

Halibut topped with shaved Pecorino Romano Cheese and wrapped with Prosciutto and lightly sautéed until Golden Brown

PARMESAN CRUSTED TILAPIA with CHIVE BUTTER SAUCE

Sautéed Tilapia with crusted Parmesan and Chive Butter Sauce

GARLIC SHRIMP SKEWERS

Succulent Shrimp seasoned with fresh Garlic Butter, Oregano, Basil and Lemon Zest

VEGETARIAN

CHÈVRE, ORZO and BASIL STUFFED PORTOBELLO

Portobello Mushroom Cap stuffed with Chèvre Cheese, Tri-colored Orzo and fresh Basil

SPAGHETTI SQUASH

Spaghetti Squash with Sofrito and Vegan Pinto Beans

PORTOBELLO MUSHROOM NAPOLEON

Portobello Mushroom layered with Zucchini, Spinach, Roasted Red and Yellow Peppers, Polenta and Mozzarella on roasted Tomato Coulis

SMOKED GOUDA FARFALLE

Bow Tie Pasta baked with Smoked Gouda Cheese and Fresh Spinach

Entrée Accompagniments



*Entertaining with Sodexo Salads & Soups Cookbook
Winner, Fresh Mozzarella and Tomato Stack*

ENTRÉE ACCOMPANIMENTS

SALADS AND STARTERS

Market House Salad with Homemade Croutons and a Balsamic Vinaigrette
Iceberg Wedge with Maytag Blue Cheese
Caesar Salad with Homemade Croutons
Fresh Mozzarella and Tomato Stack with Fresh Basil
Pear and Fresh Spinach Salad with Warm Cranberry Dressing
Roasted Beets with soft Goat Cheese and Balsamic Glaze
Greek Salad with Feta Cheese and a Balsamic Vinaigrette

ACCOMPANIMENTS

Choice of One:

Glazed Carrots
Fresh Green Beans and Carrot Medley
Fresh Green Beans
Grilled Balsamic Zucchini
Sautéed Broccoli Rabe or Zucchini
Broccoli with Sautéed Carrots
Herb Crusted Broiled Tomato
Roasted Root Vegetables
Sautéed Mushrooms
Fresh Spinach and Garlic Sauté
Julienne of Carrots and Fennel with Pearl Onions
Roasted Fresh Seasonal Asparagus
Roasted Butternut Squash
Sautéed Fennel and Brussels Sprouts
Red Cabbage Braised

Choice of One:

Horseradish Mashed Potatoes
Caramelized Onion Mashed Potatoes
Mashed Sweet Potatoes
Oven Herb Roasted Potatoes
Oven Roasted Sweet Potatoes
Potatoes O'Gratin
Roasted Potatoes O'Brien
Roasted Fingerling Potatoes
Israeli Cous Cous
Basil Orzo
Ginger Jasmine Rice
Lemon Rice
Fontina Risotto Cake
Black Beans and Rice
Vegetable Risotto

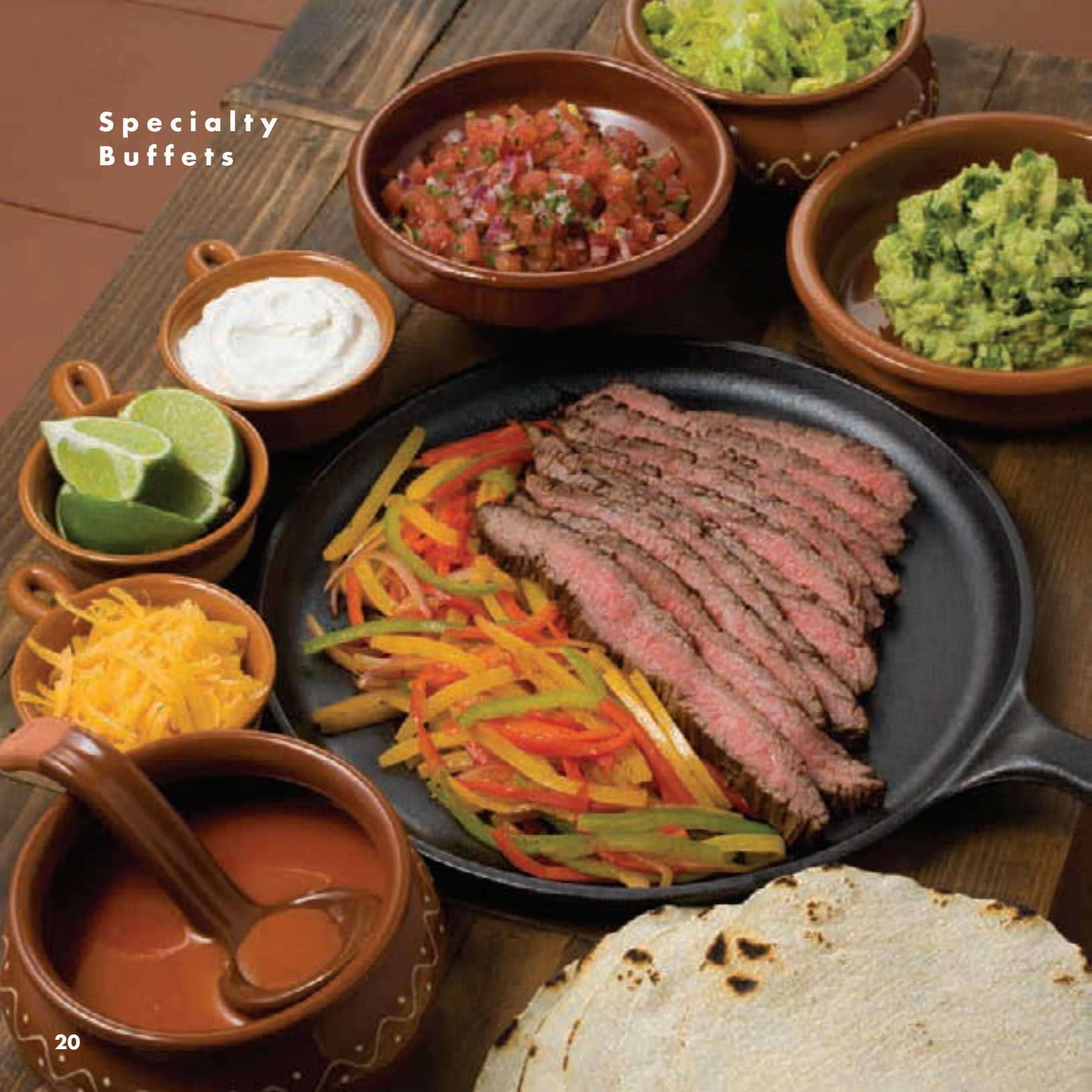
DESSERT

Old Fashion Chocolate Layer Cake
Traditional Cheesecake with Fresh Seasonal Berries
Chocolate Molten Cake
Lemon Coconut Snowball Cupcakes
Cora's Red Velvet Cake

Additional Options:

Apple Caramel Bread Pudding
Tropical Fruit Napoleon
Designer Key Lime Pie
Chocolate Almond Ganache Cake
White Chocolate Raspberry Crème Brule

**Specialty
Buffets**



SPECIALTY BUFFETS

These menus are presented buffet style. Services include delivery, set up with linens on the buffet and guest tables and clean up. Our catering department provides high quality plastic serviceware or eco-friendly serviceware as a standard for all of our events. China is available upon request for a nominal charge.

DELI BUFFET

Choice of Two Salads: Creamy Cole Slaw with Apples, Seasonal Fresh Fruit Salad, Potato Salad, Market House Salad with Homemade Croutons and a Balsamic Vinaigrette and Low-Fat Ranch Dressing

Individual Assorted Bags of Chips or Chips

Assorted Breads and Rolls

Sliced Roasted Turkey, Buffet Ham, Roast Beef, Salami

Sliced Swiss, Provolone and American Cheeses

Leaf Lettuce, Sliced Tomatoes, Sliced Onions, Dill Pickles, Mayonnaise, Dijon Mustard

Assorted Cookies, Bars or Brownies

Freshly Brewed Iced Tea

*Add Soup du Jour with Crackers

THE TRIO BUFFET

Soup du Jour with Crackers

Choice of Two Side Salads: Country Potato Salad, Sweet Potato Salad with Toasted Pecans, Garden Bow Tie Pasta, Market House Salad with Homemade Croutons and a Balsamic Vinaigrette or Seasonal Fresh Fruit Salad

Assorted Individual Bags of Chips

Assorted Sandwich Platter to include Choice of Three Sandwiches:

Italian Spicy Baguette - Salami, Ham, Provolone and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread

Greek Vegetable Wrap - Roasted Vegetables, Crisp Romaine Lettuce, Black Olives, Crumbled Feta, Plum Tomatoes and Balsamic Dressing

Smoked Turkey Breast and Brie Cheese with fresh Spinach, Sliced Tomato and Caramelized Onions with Honey Mustard on a Croissant

Roast Beef and Cheddar on a Ciabatta Roll with Horseradish Cream Spread

Grilled Tuscan Chicken Breast with Provolone Cheese and Pesto Mayonnaise on Focaccia Bread

Assorted Bars

Assorted Canned or Bottled Soft Drinks, Regular and Diet, or Freshly Brewed Iced Tea

OLD FASHIONED BBQ

Seasonal Fresh Fruit Salad

Roasted Vegetable Bow Tie Salad

Country Potato Salad

Cornbread, Rolls and Butter

Ranch Style Baked Beans

Barbecued Chicken

Barbecued Beef Brisket

Hot Apple Crisp, Peach Cobbler or Assorted Cookies and Bars

Freshly Brewed Iced Tea and Lemonade

* Add a chef for BBQ's held outside, weather permitting

LITTLE ITALY

Antipasto Platter

Caesar Salad with Homemade Croutons

Assorted Rolls and Butter

Sautéed Fresh Zucchini

Pasta Bar with Cheese Tortellini and Penne Pasta

Marinara Sauce and Pesto Cream Sauce

Home-style Meatballs in Marinara Sauce or

Traditional Chicken Cacciatore

Parmesan Cheese

Tiramisu or Mini Cannolis

Assorted Canned or Bottled Soft Drinks, Regular and Diet, or

Freshly Brewed Iced Tea

ASIAN FUSION

Asian Salad

Garlic Lemon Ginger Broccoli

Sticky Rice

Vegetable Lo Mein

Cilantro Breast of Chicken

Teriyaki Glazed Salmon Filet

Almond Gourmet Bars or Tropical Rice Pudding and

Fortune Cookies

Assorted Canned or Bottled Soft Drinks, Regular and Diet, or

Freshly Brewed Iced Tea

Build Your Own Buffet



*Entertaining with Sodexo Entrées Cookbook Winner,
Lemon Parmesan Chicken with White Wine Chive Sauce*

BUILD YOUR OWN BUFFET

These menus are presented buffet style. Services include delivery, set up with linens on the buffet and guest tables and clean up. Our catering department provides high quality plastic serviceware as a standard for all of our events. China is available upon request for a nominal charge. Create Your Own Buffet; please choose - One Salad, Two Entrées, Two Accompaniments, Two Desserts and Two Beverages.

SALADS

Choose One from the Following:

Market House Salad with a choice of 2 or 3 dressing; Ranch, Italian, Balsamic Vinaigrette and Low-Fat Ranch Dressing
Greek Salad or Caesar Salad
Includes Assorted Dinner Rolls with Butter

ENTRÉES

POULTRY

Chicken Marsala
Lemon Parmesan Chicken with White Wine
Chive Sauce
Rotisserie Chicken

BEEF

Braised Beef Sicilian
Caramelized Onion Meatloaf
Beef Stroganoff

PORK

Mustard Herb Pork Loin
Asian Marinated Pork Loin with Honey and Soy Glaze

SEAFOOD

Cornmeal Tilapia with Cilantro Cream Sauce
Charleston Crab Cake with a Remoulade Sauce
Garlic Shrimp Skewers

VEGETARIAN

Baked Pasta with Seasonal Vegetables
Stuffed Peppers with Herbed Tomato Sauce
*Vegetarian Pad Thai *contains peanuts

ACCOMPANIMENTS

Choose One from the Following:

Oven Herbed Roasted Potatoes
Garlic Mashed New Potatoes
Rice Pilaf
Olive Oil and Garlic Spaghetti

Choose One from the Following:

Fresh Roasted Vegetable Medley
Lemon Garlic Broccoli
Sautéed Zucchini
Glazed Carrots
Fresh Green Beans
Variety of Seasonal Vegetables

DESSERTS

Choose Two from the Following:

Chocolate Layer Cake
Chocolate Mousse
Cora's Red Velvet Cake
Tropical Rice Pudding
Assorted Pies: Dutch Apple, Blueberry, Designer
Key Lime, Pecan Pie
Assorted Cookies and Bars

BEVERAGES

Freshly Brewed Green Mountain Coffee, Decaffeinated Coffee, and Gourmet Herbal and Non-Herbal Teas to include Decaffeinated Gourmet Tea with Hot Water

Choose Two from the Following:

Iced Water Station, Lemonade and Freshly Brewed Iced Tea

HOT HORS D'OEUVRES

From Platters to Passed

Our catering department provides high quality plastic or eco-friendly serveware as a standard for all of our events. China, waited or butlered service are available upon request for a nominal charge. Services include delivery, set up with linen on service table and clean up. Minimum of 50 or 100 pieces.

CHICKEN

GATOR CAKES with BAYOU REMOULADE SAUCE

MINI CHICKEN WELLINGTON

CHIPOTLE MAPLE BACON wrapped CHICKEN

COCONUT CHICKEN with ORANGE DIPPING SAUCE

GINGER CHICKEN SATAY with COCONUT PEANUT SAUCE

CHICKEN DIABLO EMPANADAS with CHIPOTLE RANCH DIPPING SAUCE

PORK

PORK POT STICKERS with GARLIC SOY SAUCE

MINI HAM BISCUITS with MUSTARD SAUCE

SAUSAGE BITES with WHITE WINE and DIJON MUSTARD

MAPLE-GLAZED APPLE RUMAKI

HAM and CHEESE PINWHEELS

SAUSAGE STUFFED MUSHROOMS

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HOT HORS D'OEUVRES, continued

SEAFOOD

BACON WRAPPED SCALLOPS

MINI CRAB CAKES with CAJUN REMOULADE SAUCE

CRAB and RISOTTO BALLS

BEEF

CHIPOTLE BEEF on TORTILLAS with AVOCADO CRÈME

MINI COCKTAIL MEATBALLS: *Choice of Swedish, Barbecue or Sweet & Sour*

BEEF SATAY with SWEET & SPICY SAUCE

MINI REUBEN SANDWICHES

PETITE BEEF WELLINGTON

VEGETARIAN

SPANAKOPITA

BROWN SUGAR BRIE with PECANS

MINI GREEK PIZZAS

JALAPEÑO STUFFED SOFT PRETZEL BITES

MINI VEGETABLE SAMOSAS

FRIED or BAKED MINI EGG ROLLS with SPICY DIPPING SAUCE

COLD HORS D'OEUVRES

Our catering department provides high quality plastic serveware or eco-friendly serveware as a standard for all of our events. China, waited or butlered service are available upon request for a nominal charge. Services include delivery, set up with linen on service table and clean up. Minimum of 50 or 100 pieces.

ASSORTED FINGER SANDWICHES with TWO of the FOLLOWING:

WHITE, WHEAT or SILVER DOLLAR ROLLS

Ham Salad, Chicken Salad, Tuna Salad and Egg Salad

SHRIMP COCKTAIL with CAJUN REMOULADE and COCKTAIL SAUCE

PROSCIUTTO WRAPPED MELON with DIJON DIPPING SAUCE

ROASTED GARLIC HUMMUS and SMOKED SALMON BRUSCHETTA

COOL SALMON CANAPÈS

MINI CURRIED CHICKEN TART

CORN BLINI with SMOKED SALMON and CHIVE BUTTER

CUCUMBER ROUNDS with FETA and TOMATOES

CROSTINI with SPICY MANGO SHRIMP SALSA

SUNDRIED TOMATO and GORGONZOLA BRUSCHETTA

WHITE BEAN CROSTINI

Gourmet Dips and Displays



GOURMET DIPS AND DISPLAYS

Our catering department provides high quality plastic or eco-friendly serviceware as a standard for all of our events. China and attendant are available upon request for a nominal charge. Services include delivery, set up with linen on service table and clean up.

HOT DIPS

Sold by the pound

Warm Parmesan Artichoke Dip with Bagel or Pita Chips

Spinach and Crab Dip with Baguette Rounds

COLD DIPS

Sold by the pound

Tzatziki Cucumber Yogurt Dip, Hummus or Baba Ghanoush with Pita Chips

Creamy Mediterranean Dip with Bagel or Pita Chips

COLD DISPLAYS

Small (15-25), Medium (25-50) and Large (50-75)

Farm Fresh Crudité's with Ranch Dip

Seasonal Sliced/Cubed Fresh Fruit Tray/Display

Domestic Cheeses Tray/Display with Crackers

Artisan Cheese Tray/Display with Crackers and/or Baguette Rounds

Antipasto Platter Tray/Display with Crackers and/or Baguette Rounds

California Roll Tray/Display with Soy Sauce and Wasabi

SAVORY CHEESECAKES

Sold by the Cheesecake and Torte. All served with Crackers and Baguette Rounds

Roasted Vegetable Cheesecake - serves 15 - 20 guests

Savory Pesto and Sun Dried Tomato Torte - serves 50 - 75 guests

Specialty and Carving Stations



SPECIALTY AND CARVING STATIONS

Our catering department provides high quality plastic serviceware or eco-friendly serviceware as a standard for all of our events. Services include delivery, set up with linen on service table and clean up. China and attendant are available upon request for a nominal charge.

SLIDER STATION

Choice of Three Sliders: Cheeseburger, Hamburger, Pork BBQ, Crab Cake or Buffalo Chicken.

Served with Pickles, Chipotle Mayonnaise, Ketchup, Lettuce, Tomato, Relish, Grainy Mustard, Honey Mustard and Homemade Potato Chips with Ranch Dip

MASHED POTATO MARTINI BAR

Yukon Gold and Sweet Potatoes served with Whipped Butter and Sour Cream

CHOOSE FIVE of the FOLLOWING:

Chopped Scallions, Crumbled Bacon, Shredded Cheddar Cheese, Country Brown Gravy, Caramelized Onions, Fried Onion Crisps, Grated Parmesan Cheese, Crumbled Gorgonzola Cheese, Toasted Pecans or Horseradish Sauce

CARVING STATIONS

All Carved Items are sold by the Whole Piece, Carved by a Uniform Chef and served with Assorted Mini Rolls and/or Baguettes and Appropriate Condiments.

Roast Breast of Turkey with Cranberry and Orange Mayonnaise and Creamy Dijon Mustard

Roasted Beef Tenderloin with Horseradish Aioli and Stone Ground Mustard Sauce

Mustard Apricot Glazed Ham with Honey Mustard Sauce

Roast Pork Loin with Chipotle Mayonnaise

SWEET AND SALTY

Our catering department provides high quality plastic or eco-friendly serviceware as a standard for all of our events. China and attendant are available upon request for a nominal charge. Services include delivery, set up with linen on service table and clean up.

ASSORTED HOME STYLE COOKIES

Peanut Butter, Chocolate Chip, Sugar, Oatmeal Raisin, White Chocolate Macadamia Nut, Double Chocolate with White Chips

BROWNIES

Cream Cheese, Plain, Blondie, Fudge or M&M's

GOURMET DESSERT BARS

Linzi Bar, Luscious Lemon Bar, Ooey Gooey Pumpkin Square, Cran Scotch Bar, Raspberry Almond Bar, Gooey Chocolate Peanut Butter Bar or Chocolate Chess Bar

ASSORTED MINI PETIT FOURS and PASTRIES

ASSORTED MINI CANDY BARS

MULTI-GRAIN BARS and GRANOLA BARS

INDIVIDUAL BAGS of PRETZELS and POTATO CHIPS

MIXED NUTS with or without PEANUTS

TRAIL MIX

DECORATED SHEET CAKES

Full, Half, or Quartered, Single or Double Layer

DESSERT STATION

Choose Four of the Following:

Assorted Cupcakes, Mini Red Velvet Whoopi Pies, Assorted Mini Cookies, Gourmet Bars, or Seasonal Sliced/Cubed Fresh Fruit Tray/Display

ICE CREAM SUNDAE BAR

25 guest minimum

Choice of Two Ice Cream Flavours: Chocolate, Vanilla and Strawberry

Choice of Two Sauces: Chocolate, Strawberry or Butterscotch

Choice of Three Toppings: Sprinkles, Cookie Crumbs, Crushed Peanuts, Heath Bar™ Pieces, M&M's. Maraschino Cherries and Whipped Topping are included.

NOTES

