

SKIDMORE
C O L L E G E



CATERING SERVICES

SKIDMORE COLLEGE CATERING POLICIES AND PROCEDURES

Skidmore College Food Service offers full-service catering for students, departments, staff and private individuals as well as Skidmore-sponsored and non-College organizations on the Skidmore College campus.

We are always willing to work with you to plan for your special function. Please browse the following pages, which contain policies and current price information or contact our staff to help you choose specific menus to suit your individual needs:

GENERAL INFORMATION

BEVERAGE SERVICE

ALCOHOLIC BEVERAGE SERVICE

BREAKFAST

PARTY PLATTERS AND HORS D'OEUVRES

PLATE SERVICE DINNER

DINNER BUFFETS

LUNCHEONS

LUNCHEON BUFFETS

BOXED LUNCHES

CAKES AND DESSERTS

GENERAL INFORMATION

RESERVATIONS

Facility scheduling and rental rate information may be obtained through the Calendar Office at 580-5782. Scheduling for the Surrey Inn can be made by contacting the Innkeeper at 580-5687.

After making your reservation, you may place your order via the web on our Catering Form at www.skidmore.edu/administration/food/caterform.html or call the Food Service office at 580-5850. The following information will be necessary to make your arrangements:

NAME, PHONE NUMBER, AND ADDRESS

DAY AND DATE OF THE FUNCTION

TYPE OF FUNCTION

(I.E. COFFEE BREAK, LUNCHEON, RECEPTION, ETC.)

LOCATION

BEGINNING AND ENDING TIMES

ESTIMATED NUMBER OF ATTENDEES

MENU, SPECIAL DIETARY NEEDS

(I.E. VEGETARIAN, VEGAN, LO-FAT, LACTOSE-FREE, ETC.)

BEER/WINE SERVICE

ACCOUNT NUMBER OR PAYMENT TYPE

ADVANCE NOTICE

While we make every effort to accommodate the needs of the campus community, it is recommended that you place your order as early as possible. A minimum of five business days' notice is required for full-service events such as dinners, luncheons, receptions, etc. A minimum of three business days is required for beverage service and boxed lunches or dinners. Last-minute requests for service will be at the discretion of the Food Service Department based on availability of resources.

GUARANTEES

To insure that we are ordering the proper amount of food, beverages and supplies for your event, a guaranteed attendance count must be submitted no later than three business days prior to the event. The guaranteed number is not subject to reduction and will be used for billing purposes. It is our policy to bill for the actual attendance of the event or the guaranteed number, whichever is greater.

CANCELLATIONS

In the event you must cancel your function, please notify us as soon as possible. If a cancellation is made the day of the event, one half of the guaranteed number will be billed.

METHOD OF PAYMENT

Catered events may either be charged to a departmental budget account or billed as a private party. Events **not** billed to a departmental account will require a 50% deposit seven business days prior to the event with the balance due in full upon completion of the event. Billed events will also be billed for 7% tax; if a group is tax exempt, a tax exempt form must be submitted to the Food Service Office **prior** to the event.

FOOD AND BEVERAGE

All food and beverages served on campus must be arranged through the Skidmore College Food Service Department. The quality and safety of the food served at an event is the sole responsibility of the Food Service Department; therefore, no outside caterers or privately prepared food will be allowed.

Due to liability reasons and New York State Health Department regulations, no food or beverages may be removed from an event. Leftover food and beverage is the sole property of the Food Service Department.

ALCOHOLIC BEVERAGE SERVICE

For events serving alcoholic beverages, a caterer's permit issued from the New York State Liquor Authority is required. Application for permits may be obtained through the Food Service Office and must be completed and submitted no less than 21 business days prior to your event. Skidmore College possesses a beer and wine license only, therefore we are unable to provide full bar service or liquor.

It is our policy to ensure successful events. *If at any time it is in the best interest of the College and/or our guests, we reserve the right to restrict, refuse or discontinue service of alcoholic beverages if we deem necessary.*

GRATUITIES

Our quoted prices are inclusive of all charges from the Food Service Department. Gratuities are not required and will be graciously declined.

MISSING EQUIPMENT

Borrowed items are the responsibility of the department or, in the case of a private event, the individual booking the event. You will be charged the replacement cost for any equipment that is lost or damaged.

FLOWERS, LINEN, AND PROPS

Floral arrangements are provided for meals and most receptions at no additional cost. Specialty arrangements can be ordered from our florist and added to your bill.

When appropriate, linen is included with served meals and buffets. On some occasions we may use cloth placemats as a substitution. We carry a variety of linens in various colors and sizes; with adequate notice, specialty linens are available for an extra charge.

The Food Service Department has many props and decorations available, but please discuss special needs or themes with us as soon as possible.

BEVERAGES

Food Service offers two styles of beverage breaks. If you are looking for an economical way to have coffee or sodas, our pick-up serve is designed to save you money by picking the items up at the Spa. Phone ahead or place your order from the web based order form and we'll have your requests ready and waiting for you when you arrive.

If you are looking for a more formal presentation or don't desire to pick up the order yourself, use our beverage delivery and set up option. For a nominal fee, we will deliver, setup and clean up at your choice of campus locations. If we deliver, our setup will include insulated beverage servers, appropriate table linens and all the items necessary to insure that your break or reception is "no-muss, no-fuss" for you. Use our convenient order form to place your request as early as possible.

Be sure to scroll through our breakfast selections of you are looking for something more substantial than just coffee for your morning event.

BEVERAGE DELIVERY

The following items include delivery and set up. Beverages are served in pump pots or appropriate dispensers and include cups, napkins, and condiments. Beverage delivery is available for a minimum of 10 guests.

Beverage Group 1

Freshly brewed Coffee, Decaf, and Tea

\$2.00 per person

Beverage Group 2

Freshly Brewed Coffee, Decaf, Tea with Assorted Juices and Bottle Waters

\$2.75 per person

Beverage Group 3

Freshly Brewed Coffee, Decaf, Tea with Assorted Juices and Bottle Waters

\$2.75 per person

Beverage Group 4

Freshly Brewed Coffee, Decaf, Tea with Assorted Sodas and Bottle Waters

\$2.50 per person

Beverage Group 5

Assorted Sodas and Waters

\$2.00 per person

Fresh home baked cookies added to either of the above

\$.75 per person

Granola Bars (Asst. Nature Valley Flavors) to either of the above

\$.75 per person

BEVERAGE PICK-UP

Beverage Service is available for pick-up at the Spa. A departmental charge card or cash may be used at the time of pick-up. Cups, napkins, and the appropriate accompaniments are included. Beverages are prepared in a single-use insulated one-gallon carrier/dispenser which serves 10-12.

Regular Coffee or Decaffeinated Coffee or Brewed Tea

\$14.95

Hot Chocolate

\$15.95

Apple Cider (Hot or Cold)

\$12.95

OTHER BEVERAGES

Juices

(Apple, Orange, Cranberry, Grapefruit)

\$1.50 each

Sodas

(Coca Cola, Diet Coke, Sprite)

\$1.25 (20 oz.)

\$1.75 (1 liter)

Bottled Saratoga Water

(Still Water or Sparkling)

\$1.00 each

Lipton Iced Tea

\$1.15 (20 oz.)

Mad River Fusion Drinks

\$1.50 each

Add donuts, muffins, scones, bagels or cookies to any of the above

for an **additional \$1.00** per person.

BREAKFASTS

Breakfast buffets will be delivered to your location throughout campus. Breaks will include Continental 100% Colombian coffee, fresh juices, and Dunkin' Donuts pastries, as well as cups, napkins, and other accompaniments. Continental and full breakfasts are set up for a minimum of 15 people.

CONTINENTAL BREAKFAST I

\$3.50 PER PERSON

ASSORTED MUFFINS AND DANISH
ORANGE, CRANBERRY AND APPLE JUICES
FRESHLY BREWED DARK ROAST COFFEE AND DECAF COFFEE
REGULAR AND DECAFFEINATED TEAS

CONTINENTAL BREAKFAST II

\$4.50 PER PERSON

ASSORTED BAGELS WITH PLAIN AND FLAVORED CREAM CHEESE
FRESHLY CUT FRUIT PLATTER
ORANGE, CRANBERRY AND APPLE JUICES
FRESHLY BREWED DARK ROAST COFFEE AND DECAF COFFEE
REGULAR AND DECAFFEINATED TEAS

CONTINENTAL BREAKFAST III

\$5.25 PER PERSON

ASSORTED YOGURTS
HOMEMADE GRANOLA
FRESH BANANAS, APPLES, ORANGES
ORANGE, CRANBERRY AND APPLE JUICES
FRESHLY BREWED DARK ROAST COFFEE AND DECAF COFFEE
REGULAR AND DECAFFEINATED TEAS

FULL BREAKFAST BUFFET I

\$7.50 PER PERSON

SCRAMBLED EGGS
CHOICE OF BACON OR SAUSAGE
ASSORTED MUFFINS AND DANISH
FRESHLY CUT FRUIT PLATTER
ORANGE, CRANBERRY AND APPLE JUICES
FRESHLY BREWED DARK ROAST COFFEE AND DECAF COFFEE
REGULAR AND DECAFFEINATED TEAS

FULL BREAKFAST BUFFET II

\$8.00 PER PERSON

ASSORTED FILLED OMELETS
BACON AND SAUSAGE
HOME FRIES
ASSORTED BAGELS WITH PLAIN AND FLAVORED CREAM CHEESES
FRESHLY CUT FRUIT PLATTER
ORANGE, CRANBERRY AND APPLE JUICES
FRESHLY BREWED DARK ROAST COFFEE AND DECAF COFFEE
REGULAR AND DECAFFEINATED TEAS

FULL BREAKFAST BUFFET III

\$8.00 PER PERSON

AMARETTO FRENCH TOAST
BACON AND SAUSAGE
HOME FRIES
ASSORTED MUFFINS AND DANISH
FRESH CUT FRUIT PLATTER
ORANGE, CRANBERRY AND APPLE JUICES
FRESHLY BREWED DARK ROAST COFFEE AND DECAF COFFEE
REGULAR AND DECAFFEINATED TEAS

**Chef-attended omelet stations are available for any full breakfast buffets
for an additional \$25, *based on staff availability.***

HOT HORS D'OEUVRES

MINIMUM OF 15 PEOPLE

TWO SELECTIONS.....\$3.50 PER PERSON

THREE SELECTIONS.....\$4.75 PER PERSON

FOUR SELECTIONS.....\$6.00 PER PERSON

FIVE SELECTIONS.....\$7.00 PER PERSON

BAKED BRIE EN CROÛTE

PECAN CHICKEN WITH RASPBERRY MELBA

CHICKEN SATAY WITH SPICY PEANUT SAUCE

SPANAKOPITA

ROASTED VEGETABLE QUESADILLA CORNUCOPIAS

VEGETABLE EGG ROLLS WITH DUCK SAUCE

STUFFED MUSHROOMS

ASSORTED STROMBOLI

ASSORTED MINI QUICHE

BUFFALO WINGS

COCKTAIL FRANKS IN PUFF PASTRY

ARTICHOKE PARMESAN DIP WITH SLICED BAGUETTES

BLACK BEAN AND CHEESE QUESADILLAS

FRIED RAVIOLI WITH MARINARA SAUCE

COLD HORS D'OEUVRES

MINIMUM OF 15 PEOPLE

TWO SELECTIONS.....	\$3.00 PER PERSON
THREE SELECTIONS.....	\$4.25 PER PERSON
FOUR SELECTIONS.....	\$5.00 PER PERSON
FIVE SELECTIONS.....	\$5.75 PER PERSON

PROSCIUTTO AND GRUYÈRE PINWHEELS

PARMESAN CRISPS

PITA CHIPS WITH HUMMUS

OPEN-FACED SMOKED TURKEY SANDWICHES WITH CRANBERRY MAYONNAISE

BELGIAN ENDIVE WITH HERB CREAM CHEESE

SMOKED SALMON PINWHEELS

SPINACH DIP IN BREAD BOULE

TOMATO AND BASIL BROCHETTE

CHERRY TOMATOES FILLED WITH HERB CREAM CHEESE

TACO DIP SERVED WITH TORTILLA CHIPS

(LAYERED REFRIED BEANS, CREAM CHEESE, GUACAMOLE, SCALLION,
DICED TOMATOES, AND SHREDDED CHEDDAR CHEESE)

ASSORTED SEASONAL FRUIT TRAYS

ASSORTED DOMESTIC CHEESE TRAYS

CRUDITÉS WITH DIP

MEDITERRANEAN PLATTER

(HUMMUS, FETA CHEESE, PITA BREAD AND VEGETABLES)

HOT AND COLD HORS D'OEUVRES PRICING

MINIMUM OF 15 PEOPLE

YOUR CHOICE OF TWO HOT AND TWO COLD SELECTIONS
\$5.75 PER PERSON

ADDITIONAL HORS D'OEUVRES

MARKET PRICE, PLEASE CALL

MARYLAND CRAB CAKES RÉMOULADE

BACON WRAPPED SCALLOPS

SHRIMP COCKTAIL WITH HORSERADISH CREAM SAUCE

MARINATED GRILLED SHRIMP COCKTAIL

ASSORTED SUSHI

OPEN-FACED BEEF TENDERLOIN SANDWICHES
WITH HORSERADISH CREAM

SMOKED TROUT CANAPÉS

SMOKED SALMON PLATTER

SEASONAL MELON WRAPPED IN PROSCIUTTO

PARTY PLATTERS

CRUDITÉ PLATTER

(AN ASSORTMENT OF FRESHLY CUT VEGETABLES ACCOMPANIED BY RANCH OR BLEU CHEESE DIP)

SMALL (SERVES 12 – 18) \$22.99

LARGE (SERVES 18 – 25) \$31.99

FRUIT PLATTER

SMALL (SERVES 12 – 18) \$29.99

LARGE (SERVES 18 – 25) \$39.99

FRUIT AND CHEESE PLATTER

SMALL (SERVES 12 – 18) \$32.99

LARGE (SERVES 18 – 25) \$49.99

CHEESE PLATTER

SMALL (SERVES 12 – 18) \$28.99

LARGE (SERVES 18 – 25) \$48.99

DELI PLATTERS

(HAM, ROAST BEEF, TURKEY WITH SLICED SWISS AND PROVOLONE CHEESES)

SMALL (SERVES 12 – 18) \$43.99

LARGE (SERVES 18 – 25) \$56.99

ANTIPASTO PLATTER

SMALL (SERVES 12 – 18) \$34.99

LARGE (SERVES 18 – 25) \$45.99

SANDWICH SALADS AND CHEESE PLATTER

(AN ASSORTMENT OF EGG, SEAFOOD, CHICKEN, HAM, AND TUNA SALADS
WITH SLICED SWISS, MUENSTER, AND AMERICAN CHEESES)

SMALL (SERVES 12 – 18) \$24.99

LARGE (SERVES 18 – 25) \$35.99

COOKIE PLATTERS

HOME BAKED \$6.25 BAKER'S DOZEN

All-Butter Recipe (Spa Style) \$15.99 Baker's Dozen

DINNER SELECTIONS

SALADS

MIXED GREENS WITH VEGETABLES AND HERB VINAIGRETTE

TRADITIONAL CAESAR SALAD

MESCLUN SALAD WITH SHALLOT VINAIGRETTE

SPINACH SALAD WITH ORANGES AND CHÈVRE CROUTONS

ENDIVE AND RADICCHIO SALAD WITH BALSAMIC VINAIGRETTE

ENTRÉE SELECTIONS – GROUP ONE

~ LEMON PARMESAN BREAST OF CHICKEN ~

BONELESS BREAST OF CHICKEN ENCRUSTED WITH PARMESAN CHEESE
AND BREAD CRUMBS, LIGHTLY FLAVORED WITH LEMON ESSENCE

~ MUSHROOM AND MUEENSTER BREAST OF CHICKEN ~

BONELESS BREAST OF CHICKEN BREADED, GENTLY SAUTÉED,
AND TOPPED WITH MUEENSTER CHEESE AND FRESH MUSHROOMS

~ CHICKEN PICCATA ~

~ PAN FRIED AND FINISHED WITH WHITE WINE, LEMON AND CAPERS

~ PECAN ENCRUSTED CHICKEN ~

WITH DIJON HERB CREAM

~ STUFFED FILET OF SOLE ~

MARYLAND CRAB AND HERB STUFFING

~ POLENTA STUFFED PORTOBELLO MUSHROOM ~

MARINATED IN BALSAMIC VINEGAR, EXTRA VIRGIN OLIVE OIL AND HERBS, THEN
GRILLED AND STUFFED WITH VEGETABLE-LACED POLENTA

~ RATATOUILLE EN CROÛTE ~

ROASTED VEGETABLES AND TOMATOES, TOPPED WITH PUFF PASTRY

~ BAKED PENNE WITH WILD MUSHROOM RAGOÛT ~
SHITAKE AND PORCINI MUSHROOMS TOSSED WITH PENNE AND HERBED CREAM,
TOPPED WITH PARMESAN BREAD CRUMBS

*** FUSILLI WITH PORCINI PUTTANESCA SAUCE ***
A PALAMOUNTAIN POLO BENEFIT EVENT FAVORITE

ENTRÉE SELECTIONS - GROUP TWO

~ CORNISH GAME HEN ~
SEMI-BONELESS HEN STUFFED WITH WILD RICE AND FINISHED WITH A RASPBERRY
RED WINE SAUCE

*** HERB ENCRUSTED BEEF TENDERLOIN ***
FOREST MUSHROOM DEMI-GLACE

~ GRILLED FILET OF BEEF AU POIVRE ~
BRANDY PEPPERCORN CREAM

~ FILET OF BEEF WELLINGTON ~
CENTER CUT WITH MUSHROOM DUXELLE AND PATE, WRAPPED IN PUFF PASTRY,
FINISHED WITH MADEIRA DEMI-GLACE

*** EAST NEW YORK STRIP LOIN ***
GARLIC HERB CRUST

~ GRILLED FILET OF ATLANTIC SALMON ~
MÂITRE D'HÔTEL BUTTER OR TROPICAL FRUIT SALSA

~RIBBON WRAPPED SALMON ~
FRESH ATLANTIC SALMON WRAPPED IN PUFF PASTRY AND FINISHED WITH A
TARRAGON BEURRE BLANC

~ WALNUT AND BREAD CRUMB ENCRUSTED SEA BASS ~
LEMON DILL SAUCE

~ SESAME ENCRUSTED TUNA STEAK ~
BLACK AND WHITE SESAME SEEDS ENCRUST YELLOWFIN TUNA
SERVED WITH SCALLION WASABI SAUCE

~ GRILLED SWORDFISH STEAK ~

YOGURT WATERCRESS SAUCE

*** SCALLOPS AND SPINACH FETTUCCINI WITH RED PEPPER CREAM ***
PARMESAN CRISP CROUTONS

*** ROASTED PORK TENDERLOIN WITH SAGE CORNBREAD CRUST ***
SERVED WITH CRANBERRY CHUTNEY

*** SHRIMP SCAMPI ***
TRADITIONAL GARLIC SAUTÉED SHRIMP

VEGETABLE AND STARCH SELECTIONS

OVEN ROASTED RED BLISS POTATOES

ROASTED GARLIC "SMASHED" RED BLISS POTATOES

"MUSHROOMED" POTATOES WITH GARLIC AND ROSEMARY

PARMESAN POTATO PAVÉ

TWICE-BAKED POTATOES

RICE PILAF

LONG GRAIN AND WILD RICE

MAPLE MASHED SWEET POTATOES

SCALLION GINGER FRIED RICE

PASTA

HARICOT VERT (SEASONAL)

SAUTÉED JULIENNE OF FRESH VEGETABLES

GLAZED CARROTS

ROASTED VEGETABLES WITH HERBS AND GARLIC

ZUCCHINI AND YELLOW SQUASH STIR-FRY

SNOW PEAS WITH SAUTÉED MUSHROOMS

SAUTÉED ASPARAGUS (SEASONAL)

DESSERT SELECTIONS

DOUBLE CHOCOLATE CAKE

NEW YORK STYLE CHEESECAKE

CRÈME BRÛLÉE CHEESECAKE

TURTLE CHEESECAKE

KAHLÚA CHEESECAKE

RASPBERRY SWIRL CHEESECAKE

HOT APPLE PIE À LA MODE

KEY LIME PIE

APPLE CRISP

TIRAMISU

CHAOS PIE

(NEW YORK STYLE CHEESECAKE WITH SNICKERS CANDY TOPPING)

ANGEL FOOD CAKE WITH BERRIES AND WHIPPED CREAM

LEMON MOUSSE WITH FRESH BERRIES

CARROT CAKE WITH CREAM CHEESE FROSTING

CHOCOLATE MOUSSE

LEMON MOUSSE

WHITE CHOCOLATE MOUSSE

STRAWBERRY SHORTCAKE

FRESH FRUIT SALAD PLATE

PRICING

DINNER SERVED PLATE STYLE

ONE ENTRÉE PLUS CHOICE OF SALAD, TWO VEGETABLE/STARCH SELECTIONS;
DESSERT AND COFFEE.

ENTRÉE GROUP I \$15.95

ENTRÉE GROUP II \$18.95

BUFFET STYLE DINNERS

TWO ENTRÉES PLUS CHOICE OF SALAD, TWO VEGETABLE/STARCH SELECTIONS;
DESSERT AND COFFEE

GROUP I ENTRÉE SELECTIONS \$16.95

GROUP II ENTRÉE SELECTIONS..... \$19.95

ONE ENTRÉE EACH FROM GROUP I AND II \$17.95

Items designated with *** are available as chef-attended sauté or carving stations for an additional \$25 per hour of serving time ***based on staff availability.***

These selections and prices are a representative sampling of our more popular offerings. If you have a favorite meal or recipe that you would like us to serve, please contact us for custom menu design and pricing. Meal prices are inclusive and there will be no hidden charges, gratuities, or fees other than by special arrangement.

BARBEQUES AND PICNICS

All picnics include on-campus delivery, setup, cooking and cleanup by Food Service staff members. We will provide the grills, the cooks and all the necessary equipment, all that's left for you to provide is the good time.

Please give us 48 hours notice when booking a picnic to allow adequate time to order and prepare the items. Minimum count for picnic service is 15 guests per event. Tables, chairs, and assistance with on-campus tents is available through the Skidmore Grounds Department, please contact them directly at extension 5860.

Picnic #1

Hamburgers, Hot Dogs, Smart Dogs (vegetarian), Macaroni Salad, Cole Slaw, Potato Chips, Cookies and Brownies, Assorted Sodas and Bottled Water

\$10.00 Per Person

Grilled Chicken Breast added to the above

\$11.00 Per Person

Picnic #2

Grilled Boneless Chicken Breast, JoJo's Famous BBQ Ribs, Veggie Burgers, Potato Salad, Tossed Green Salad, Homemade Rolls, Cupcakes, Watermelon Slices, Assorted Sodas and Bottled Water.

\$15.00 Per Person

Picnic #3

New York State Strip Steak, Grilled Chicken Breast, Grilled Marinated Portabella Mushroom Caps, Baked Potato (sour cream & butter), Corn on the Cob, Tossed Green Salad, Strawberry Shortcake, Assorted Sodas and Bottled Water

\$18.00 Per Person

Beer and wine service available upon special request. 21 day notice and \$36.00 permit fee required.

Typical event includes one hour and thirty minutes of service time, extended service times may involve additional costs.

Prices are for Monday through Friday 11:00 a.m. until 7:00 p.m. Late evening or weekends, please add \$50.00 service fee to event cost.

PIZZA

Pizzas fresh from the Spa's hearthstone oven. Fresh dough baked to perfection on the oven stone, the Spa's own secret sauce recipe and copious amounts of 100% real dairy mozzarella and toppings combine to make the best pie in town.

16" Cheese Pizza \$10.00
16" White Pizza (no sauce) with Broccoli \$11.00

Additional Toppings Per Item \$1.00

Mushrooms	Onions	Peppers	Sliced Tomatoes
Garlic	Cheese	Pepperoni	Broccoli
Ham	Olives	Hot peppers	Sausage

We will deliver pizzas to campus locations, please allow 45 minutes preparation time.

BOXED LUNCHES

GARDEN SALAD LUNCH \$5.25

Mixed greens topped with tomato, cucumber, sweet red onion, olives and croutons. Served with lite Italian dressing.

Apple, Terra vegetable chips and homemade cookies

GRILLED CHICKEN CAESAR SALAD \$6.00

Grilled breast of chicken sliced and served atop fresh romaine, grated Parmesan cheese and croutons; served creamy Caesar dressing.

BUFFALO CHICKEN SALAD \$6.00

Bite-sized pieces of deep fried chicken, tossed in our spicy Buffalo sauce atop fresh greens, chopped tomatoes and shredded Colby cheese. With ranch dressing.

SMOKED TURKEY CROISSANT \$6.50

Smoked breast of turkey, thinly sliced and served on a fresh croissant with sliced mozzarella, lettuce, tomato and cranberry mayonnaise.

GRILLED VEGETABLE SANDWICH \$6.00

Assorted vegetables marinated in extra virgin olive oil, balsamic vinegar and fresh herbs then grilled and served on a crusty French roll.

CHICKEN CAESAR WRAP \$6.25

Grilled Chicken, romaine, Parmesan cheese, thinly sliced red onion; topped with creamy Caesar dressing and wrapped in a garlic herb tortilla.

COLD FRIED CHICKEN \$6.25

Two pieces of southern fried chicken served with coleslaw.

All boxed lunches include whole fruit, chips, homemade cookies or brownies, bottled water or soda, and appropriate condiments.

LUNCHEONS

LUNCH BUFFETS

YOUR CHOICE OF TWO ENTREES WITH ACCOMPANIMENTS & MIXED GREEN SALAD
WITH VINAIGRETTE DRESSING
AND ONE DESSERT.

\$8.75 PER PERSON

ENTREES

STUFFED SHELLS & COLD GRILLED VEGETABLE SALAD

CHICKEN PARMESAN WITH PASTA

MANICOTTI & COLD GRILLED VEGETABLE SALAD

GRILLED BREAST OF CHICKEN WITH WHITE RICE AND HOMEMADE SALSA

LASAGNA & COLD GRILLED VEGETABLE SALAD

SEAFOOD BAKE WITH LONG GRAIN & WILD RICE

VEGETABLE LASAGNA & COLD GRILLED VEGETABLE SALAD

CHICKEN CACCIATORE WITH PASTA

CHICKEN STIR-FRY WITH RICE

BEEF STIR-FRY WITH RICE

SHRIMP STIR-FRY WITH RICE

BEEF BOURGUIGNON WITH NOODLES

DESSERTS

APPLE PIE

BROWNIES

PETTIT FOURS

LEMON MOUSSE

CHOCOLATE MOUSSE

CHOCOLATE CAKE

FRESH FRUIT PLATTER

ASSORTED COOKIES

DELI BUFFET

\$7.00 PER PERSON

ASSORTED SLICED DELI MEATS TO INCLUDE ROAST BEEF, TURKEY AND HAM WITH
SLICED PROVOLONE, SWISS AND AMERICAN CHEESES.
LETTUCE AND TOMATO ALSO INCLUDED.

POTATO, PASTA, OR MACARONI SALAD (CHOOSE TWO)

ASSORTED ROLLS AND BREADS

FRESH FRUIT SALAD

ASSORTED COOKIES AND BROWNIES

**PLATE SERVICE LUNCHEONS ARE AVAILABLE!
PLEASE CALL FOR SELECTION AND PRICING.**