General Information and Conditions

Pine Manor College
Classic Fare Catering at Pine Manor College provides food and beverage services on the PMC campus. The following menu guide offers our most popular items. We encourage you to contact one of our managers for any special arrangements or items you may not find in the guide. It is our goal to exceed your expectations and we are always available to create a menu tailored to your specific needs. Visit us at www.pmc.campusdish.com

Ordering
To place an order contact our catering office between 8 am - 4:30 pm Monday through Friday at 617-731-7698, 617-731-7022 or email Dining@pmc.edu. Whenever possible all catering orders should be placed five (5) business days prior to your event. While we make every effort to accommodate last minute orders, we cannot guarantee your first choice selections can be fulfilled. We recommend when planning events for larger groups that you contact our catering office at least four (4) weeks in advance. Our team of catering professionals are on hand to create customized menus to meet the individual needs for your group as well as suggest an array of appropriate accompaniments.

Minimums are clearly listed for all menu items throughout this guide. Please consult your event planner for information regarding charges for events not meeting these guidelines.

Events held on weekends and holidays will include a surcharge of $35 per service period. Holidays are New Years Day, Martin Luther King Jr. Day, President’s Day, Memorial Day, Independence Day, Labor Day, Columbus Day, Thanksgiving, Day after Thanksgiving and Christmas Day

Guarantees
Your final guest count, signed menu contract from your department head & account number are needed three (3) business days prior to your event. Your final invoice will be based on your final guest count provided or the number of guests in attendance at the event, whichever is greater.

We understand that last minute cancellations are unavoidable. We will work with you to minimize your charges, but you will be responsible for any costs that are incurred by the catering department up to the time of cancellation.

Delivery Guidelines
Orders are delivered 30 minutes prior to the start of your event unless otherwise noted. Complimentary delivery service is provided for all orders meeting our $50 food and beverage minimum. Orders not meeting this minimum will be charged a 15% delivery fee or can be picked up at the Rosemary Ashby Campus Center.
**General Guidelines for staffing are as follows:**

- **Full Open Bar**: 1 Bartender per 75 guests
- **Full Cash Bar**: 1 Bartender per 50-100 guests
- **Beer & Wine Bar Open Bar**: 1 Bartender per 100 guests
- **Beer & Wine Cash Bar**: 1 Bartender per 75-100 guests
- **Breaks, Buffets and Traveling Feasts**: 1 Wait staff per 25 guests
- **Butler Passed Hors d’Oeuvres**: 1 Wait staff per 30 guests
- **Plated Meal**: 1 Wait Staff per 20 guests

Waitstaff are billed at $22.00 per hour, minimum of four hours. Bartenders are billed at $23.00 per hour, minimum of four hours.

All of our bartenders and wait staff are required to enforce the laws of the commonwealth of Massachusetts applicable to alcoholic beverage service. All bartenders are TIP certified. We reserve the right to ask for appropriate forms of ID.

**Service Ware**

Prices per person include choice of China or Upscale black plastic. For China, this is inclusive of house linen, glassware, flatware and china for up to 100 guests. For events exceeding 100 guests, additional rental charges will apply. All events requesting china will require wait staff.

China service events incorporate standard house table linen for guest and food tables. If your event requires additional linens for reception tables and meeting tables standard house linen can be provided in white for $4.00 each. A wide selection of colored napkins are also available to enhance your event. Please consult your event coordinator.

**Exceptional Enhancements**

**Specialty Linen**

A large variety of sizes and patterns of specialty linen are available to make your event extra special. Samples of linen are available upon request and are priced according to your needs.

**China Patterns**

While we offer our own house china for up to 100, we are pleased to offer a wide variety of china, flatware and glassware patterns that we would be happy to coordinate renting for your event. Samples are available upon request and are priced according to your needs.

**Floral and Plant Arrangements**

Whether planning an intimate setting where floral centerpieces are needed or elaborately themed events, PMC catering is here to assist you with the details. Our top-notch local purveyors can deliver anything from flowers in bud vases to a roomful of palm trees.

**Miscellaneous**

For the safety and well-being of our clients and guests, food and beverages are not permitted to leave the premises of a catered event. In the rare case there is remaining food, all efforts are made by the catering department to donate the food to a local reputable charity.
Breakfast

Our Breakfast Menus are designed to start your day off right. These menus are inclusive of house linen for your buffet table, black disposable service ware. All menus are designed for groups of 20 guests or more.

**American Breakfast Buffet**
- Scrambled Eggs
- Bacon & Sausage
- Caramelized Onion Red Bliss Potatoes
- Assorted Freshly Baked Pastries
- Sliced Seasonal Fresh Fruit
- Tropicana Juices
- Gourmet Coffee & Tea

$8.99 per person

**Morning Agenda**
- Assorted Freshly Baked Pastries
- Sliced Seasonal Fresh Fruit
- Tropicana Juices
- Gourmet Coffee & Tea

$6.25 per person

**Signature Sunrise**
- Assorted Freshly Baked Pastries
- Gourmet Coffee & Tea

$3.99 per person

**Coffee Service**
- Freshly Brewed Gourmet Coffee and Tea

$2.09 per person
- Bottled Tropicana Juice

$1.29 each
Breakfast Enhancements

Choose any of the following to enhance your breakfast menu and ensure that everyone’s palate is pleased.

**Pancakes**
Your choice of Buttermilk, Chocolate Chip, Banana or Blueberry served with Maple Syrup and Whipped Butter
add $1.35 per person

**Belgian Waffles**
Comes with Whipped Cream, Strawberries, Chocolate Ganache, Maple Syrup and Whipped Butter
add $1.35 per person

**French Toast**
Challah Bread, Maple Syrup and Whipped Butter
add $1.69 per person

**Omelet Bar**
Shredded Cheddar Cheese, Tomatoes, Peppers, Onions, Mushrooms and Ham (Eggbeaters and Egg Whites available upon request)
add $2.99 per person plus $75 for a Chef

**Carved Honey Roasted Maple Ham**
add $2.09 per person

**Smoothies**
Your choice of one of the following: Berry Rumba, Peach Sunrise, Make it Mango
add $2.09 per person

**Make Your Own Yogurt Parfaits**
Low-fat Strawberry Yogurt, Low-fat Vanilla Yogurt, Strawberries, Blueberries, Granola
add $2.09 per person

**Yogurt Cups**
Assorted flavors: Vanilla, Strawberry and Mixed Berry
add $1.35 per person

**Fresh Bowl of Mixed Berries**
add Market Price
Cold Lunch Buffets

Our Cold Lunch Buffets are designed to add something special to your meeting or inspire your working lunch participants. These lunches are inclusive of house linen for your buffet table, and black disposable service ware. All Cold Lunch Buffets are designed for groups of 20 guests or more.

Design Your Own “Heart Healthy” Salad Luncheon
Mixed Baby Lettuces with Fat-free Balsamic Vinaigrette and Fat-free Ranch Dressing
Crusty Whole Wheat Rolls with Margarine
Grilled Breast of Lemon Pepper Chicken
Italian Tuna Salad with Sun-dried Tomatoes, Basil and Olive Oil
Tomato Wedges, Cucumbers, Black Olives and Artichoke Hearts
Crumbled feta and Blue Cheeses
Grilled Zucchini, Eggplant, Red Onion, Green Peppers and Roasted Red Peppers
Chocolate Covered Strawberries
Sliced Fresh Fruit
Cold Beverages
$16.79 per person

Bistro Sandwich Collection
Presented on a selection of artisan breads
Curried Chicken Salad with Toasted Almonds and Green Onions, Tarragon Mayonnaise on Bulkie
Grilled Chicken with Balsamic Syrup, Sun-dried Tomato, Fresh Mozzarella and Tender Lettuce Leaves
Fresh Basil, Mozzarella, Spinach and Roma Tomato
Shaved Roast Beef, Cheddar with Artichokes and Horseradish Cream
Includes two Side Salads, Chips, Dessert Bars and Cold Beverages
$12.59 per person

Classic Sandwich Collection
Presented on a selection of artisan breads
Turkey Breast Caesar Wrap
Shaved Roast Beef with Provolone, Roasted Red Pepper Aioli and Tender Lettuce Leaves
Roasted Vegetables with Balsamic Syrup, Sun-dried Tomato, Fresh Mozzarella and Tender Lettuce Leaves
Italian Tuna Salad with Sun-dried Tomatoes, Basil and Olive Oil
Includes Side Salad, Chips, Cookies and Cold Beverages
$11.59 per person
The Euro-baguette Collection
A selection of three of the following baguettes
Norwegian Baguette
Shaved Ham, Jarlsberg Swiss Cheese, Shredded Lettuce and Honey-Dijon Mustard
Aleutian Baguette
Herb Vinaigrette Flaked Albacore Tuna, Sliced Plum Tomatoes, Shredded Lettuce and Lemon Peppered Grainy Mustard
Auroran Baguette
Sliced Roast Turkey, Plum Tomatoes, Romaine Lettuce and Blue Cheese Vinaigrette
Vegetarian Basil Roma
Roasted Garlic Spread, Toasted Pine Nuts, Fresh Basil, Roma Tomatoes and Provolone Cheese
Normandy Baguette
Herbed Breast of Chicken, Boursin Cheese, Spring Lettuces, Granny Smith Apples and Dijon Mustard
England Baguette
Shaved Roast Beef, Sharp Cheddar Cheese, Shaved Red Onion, Leaf Lettuce and Tarragon Cream
Portabello Florentine Baguette
Grilled Portobello Mushrooms, Sun-dried Tomato Pesto, Provolone Cheese and Fresh Spinach
Includes two side salads, chips, dessert bars and cold beverages
$12.99 per person

PMC Deli Buffet
Choice of two meats
Choice of one vegetarian option
Choice of two cheeses
Meats: Roasted Turkey Breast, Roast Beef, Honey Glazed Ham, Chicken Salad, Albacore Tuna, Grilled Chicken Breast
Vegetarian Options: Hummus, Egg Salad, Roasted Vegetables
Cheeses: American, Provolone, Swiss, Cheddar, Muenster
Includes: Assorted Breads, Wraps, Rolls, Lettuce, Tomato, Onion, Pickle, Chips, Side Salad, Cookies, Condiments and Beverages
$10.49 per person

Entrée Salads
Chef Salad
Mandarin Chicken Salad
Chicken Caesar Salad
Gourmet Cobb Salad
Portobello Mushroom Salad
$10.49 per person

Custom Lunch Enhancement
Soup
Chicken Noodle, Vegetable Soup $1.89 per person

Chowder and Chili
Clam Chowder, Seafood Chowder, 3 Alarm Chili, Vegetarian Chili $2.09 per person

Side Salads
Fresh Mozzarella, Beef Steak Tomato and Fresh Basil $2.59 per person
Mixed Lettuce with Seasonal Garden Vegetables $2.09 per person
Israeli Couscous Salad with Confetti Vegetables $2.09 per person

Gourmet coffee and tea may be added for $2.09 per person as
an accompaniment to the dessert table.
Our Breaks Packages are designed to add something special or inspire your meeting participants. These breaks are inclusive of house linen for your buffet table and black disposable service ware. All breaks are designed for groups of 20 guests or more.

**The Rolling Granola**
- Granola & Energy Bars
- Stacey's Pita Chips
- Fresh Whole Fruit
- Bottled Tropicana Juice
- Bottled Water

$6.29 per person

**I Scream for Ice Cream**
- Two selections of Ice Cream
  - Hot Fudge
  - Butterscotch Topping
  - Strawberries
  - Chopped Nuts
  - Jimmies
  - Whip Cream
  - Cherries
- Bottled Water

$5.29 per person

**Strawberry Fields of Chocolate**
- Chocolate Covered Strawberries
- Mini Chocolate Chip Cannoli
- Freshly Brewed Gourmet Coffee & Tea
- Assorted Bottled Water & Canned Soda

$6.29 per person

**After School Snack**
- Assorted Freshly Baked Cookies
- Freshly Brewed Gourmet Coffee & Tea
- Assorted Bottled Water & Canned Soda

$4.29 per person

**Coffee Break**
- Freshly Brewed Gourmet Coffee & Tea
- Assorted Bottled Water & Canned Soda

$2.99 per person

**Movie Buff**
- Freshly Popped Buttered Popcorn
- Assorted Bottled Water & Canned Soda

$2.29 per person
Lunch Buffets

**Deli Buffet**
- Sliced Roast Beef, Turkey, and Ham
- Sliced Swiss, Provolone, and American Cheeses
- Leaf Lettuce, Sliced Tomatoes, Pickle Spears
- Red Skin Potato Salad with Dill Dressing
- Fresh Fruit Salad
- Assorted Sandwich Breads
- Choice of: Dessert Bars, Gourmet Cookies, Chocolate Cake, Lemon Cake
  - Iced Tea
  - **$11.45 per person**

**BBQ Buffet**
- BBQ Chicken
- Coleslaw
- Potato Salad
- Garlic Bread
- Choice of: Dessert Bars, Gourmet Cookies, Chocolate Cake, Lemon Cake
  - Iced Tea
  - **$10.49 per person**

**Deep South Buffet**
- Fried Chicken
- Garlic Mashed Potatoes
- Seasoned Green Beans
- Corn Bread
- Choice of: Dessert Bars, Gourmet Cookies, Chocolate Cake, Lemon Cake
  - Iced Tea
  - **$12.55 per person**

**Salad Buffet**
- Choice of: Chicken, Ham, Tuna, or Egg Salad
- Tossed Garden Salad with Assorted Dressings
- Pasta Salad
- Fresh Fruit Salad
- Assorted Rolls and Butter
- Choice of: Dessert Bars, Gourmet Cookies, Chocolate Cake, Lemon Cake
  - Iced Tea
  - **$11.45 per person**

(Choose two salads from the top line for an additional $2.95 per person)
Hot Buffet Meals

The following Buffet Meals are inclusive of house linen for guest seating and buffet table, house china, glassware, and flatware. The following Lunch and Dinner Buffets are designed for groups of 20 guests or more with a two hour service period. All buffet packages include your choice of salad, chef choice of appropriate side dishes, your choice of dessert, cold beverages and dinner rolls. Vegetarian options are listed below and may be substituted for any entree item. Gourmet coffee and tea are available to enhance your meal for $2.09 per person and will be added to the dessert table.

Salad Selections
Mixed Lettuce with Seasonal Garden Vegetables
Arugula with Mango with Red Onion, Toasted Almonds and Honey Lime Vinaigrette
Spinach with Bacon, Red Onion, Hard Boiled Eggs and Cilantro Lime Vinaigrette
Italian Garden Vegetable Salad
Broccoli Salad
Israeli Couscous Salad with Confetti Vegetables

Buffet Meal Selections
Blue Cheese Crusted Tenderloin of Beef with Horseradish and Goat Cheese Cream
Sesame Crusted Tuna over Wilted Greens with Sun-Dried Tomato Vinaigrette
$26.99 per person

Carved Marinated Flank Steak with Caramelized Onion and Port Wine Glaze
Southwestern Chicken Kebab over Spanish Rice
$21.99 per person

Carved Herb Roasted Breast of Turkey with Cranberry Orange Relish
Maine Shrimp and Spinach Lasagna Roll with Red and White Sauces
$20.99 per person

Grilled Chicken with Fresh Mozzarella, Basil, Roma Tomatoes and Balsamic Syrup
Filet of Sole with Spinach, Roasted Garlic, Feta Cheese and Roasted Red Pepper Vinaigrette
$18.99 per person

Pecan Crusted Breast of Chicken with Crumbled Blue Cheese and Drizzled Honey
Pan Roasted Cilantro-Lime Pork Medallions with Orange and Onion Salsa
$18.99 per person

Pan Roasted Breast of Chicken with Prosciutto and Swiss
Pan Roasted Filet of Salmon with Soy-Ginger Match Stick Vegetables
$17.99 per person

Sauteed Breast of Chicken with Lemon, White Wine, Capers and Olives
Cinnamon Spiced Loin of Pork with Randall’s Orchard Brandied Apples*
$16.99 per person
Hot Buffet Meals

**Vegetarian Options**
- Vegetable Napoleon
- Spinach Lasagna Rolls with Red and White Sauces
- Grilled Tomato, Spinach & Kalamata Olive Polenta Cake with Sun-Dried Tomato Pesto
- Greek Spinach Pie
- Grilled Portabella Mushroom, Fresh Mozzarella, Basil, Roma Tomato and Balsamic Syrup

**Dessert Selections**
- Tiramisu
- Cheesecake with Fresh Strawberries
- Carrot Cake with Cream Cheese Icing
- Chocolate Raspberry Torte
- French Apple Tart with Caramel Sauce and Whipped Cream
- White Chocolate Mousse in a Chocolate Cup garnished with Fresh Berries
- Hazelnut Mousse in a Chocolate Cup garnished with Toasted Almond
Served Meals

The following served meals are inclusive of house linen for guest seating, house china, glassware, and flatware. The following menus are designed for groups of 20 guests or more with a two hour service period. All meals include your choice of salad, chef choice of appropriate side dishes, your choice of dessert, cold beverages and dinner rolls. Gourmet coffee and tea are available to enhance your meal for $1.95 per person and will be served with dessert.

**Choice of Salad**
Mixed Lettuce with Seasonal Garden Vegetables
Arugula with Mango with Red Onion, Toasted Almonds and Honey Lime Vinaigrette
Spinach with Bacon, Red Onion, Hard Boiled Eggs and Cilantro Lime Vinaigrette

**Chef’s Selection of two Appropriate Accompaniments**

**Choice of Dessert**
Tiramisu
Cheesecake with Fresh Strawberries
Carrot Cake with Cream Cheese Icing
Chocolate Raspberry Torte
French Apple Tart with Caramel Sauce and Whipped Cream
White Chocolate Mousse in a Chocolate Cup garnished with Fresh Berries
Hazelnut Mousse in a Chocolate Cup garnished with Toasted Almonds

**Entrée Choice**
Petit Filet of Beef with Cabernet Reduction and a Maine Lobster Tail with Drawn Butter ........ Market Price per person
Tournados of Beef with Caramelized Onion & Port Wine Glaze ........................................ $26.99 per person
Pepper Crusted Tuna over Sauteed Spinach with Sesame Ginger Vinaigrette ........................ $22.99 per person
Filet of Sole with Spinach, Roasted Garlic, Feta Cheese and Roasted Red Pepper Vinaigrette ........ $21.99 per person
Pan Roasted Filet of Salmon with Soy-Ginger Match Stick Vegetables ................................. $21.99 per person
Pecan Crusted Breast of Chicken with Crumbled Blue Cheese and Drizzled Honey ............... $19.99 per person
Cinnamon Spiced Pork Medallions with Randall’s Orchard Brandied Apples ....................... $18.99 per person
Sautéed Breast of Chicken with Crimini Mushrooms in a Marsala Sauce ............................. $17.99 per person
Vegetable Napoleon ................................................. $17.99 per person
Spinach Lasagna Rolls with Red and White Sauces ......................................................... $17.99 per person
Grilled Tomato, Spinach & Kalamata Olive Polenta Cake with Sun-dried Tomato Pesto .......... $17.99 per person
All Day Meeting Package

Our All Day Meeting Packages are designed to simplify the planning of your seminar or meeting and offer additional value for a full day of service. All of these packages include our Morning Agenda Continental Breakfast and your choice of our Bistro Sandwich Collection, PMC Deli Buffet, Classic Sandwich Collection or The Euro-Baguette Collection. These packages are inclusive of house linen for your buffet table, black disposable service ware. All packages are designed for groups of 20 guests or more.

The Full Day Board Meeting
$25.99 per person

Morning Agenda
Assorted Freshly Baked Pastries
Sliced Seasonal Fresh Fruit
Tropicana Juices
Freshly Brewed Gourmet Coffee & Tea

Coffee Break
Freshly Brewed Gourmet Coffee & Tea
Assorted Bottled Water & Canned Soda

Luncheon Buffet
Featuring your choice of our Bistro Sandwich Collection, PMC Deli Buffet, Classic Sandwich Collection or The Euro-Baguette Collection

Strawberry Fields of Chocolate
Chocolate Covered Strawberries
Mini Chocolate Chip Cannoli
Freshly Brewed Gourmet Coffee & Tea
Assorted Bottled Water & Canned Soda

Upgrade your Morning Agenda to our American Breakfast Buffet for $2.00 per person.
All Day Meeting Package

The Graduate Seminar
$22.99 per person

Morning Agenda
Assorted Freshly Baked Pastries
Sliced Seasonal Fresh Fruit
Tropicana Juices
Freshly Brewed Gourmet Coffee & Tea

Luncheon Buffet
Featuring your choice of our Bistro Sandwich Collection, PMC Deli Buffet, Classic Sandwich Collection or the Euro-Baguette Collection

Strawberry Fields of Chocolate
Chocolate Covered Strawberries
Mini Chocolate Chip Cannoli
Freshly Brewed Gourmet Coffee & Tea
Assorted Bottled Water & Canned Soda

Upgrade your Morning Agenda to our American Breakfast Buffet for $2.00 per person.
All Day Meeting Package

The Senior Thesis
$18.99 per person

Morning Agenda
Assorted Freshly Baked Pastries
Sliced Seasonal Fresh Fruit
Tropicana Juices
Freshly Brewed Gourmet Coffee & Tea

Luncheon Buffet
Featuring your choice of our Bistro Sandwich Collection, PMC Deli Buffet, Classic Sandwich Collection or the Euro-Baguette Collection

Coffee Break
Freshly Brewed Gourmet Coffee & Tea
Assorted Bottled Water & Canned Soda

Upgrade your Morning Agenda to our American Breakfast Buffet for $2.00 per person.

The Freshman Orientation
$15.99 per person

Morning Agenda
Assorted Freshly Baked Pastries
Sliced Seasonal Fresh Fruit
Tropicana Juices
Freshly Brewed Gourmet Coffee & Tea

Luncheon Buffet
Featuring your choice of our Bistro Sandwich Collection, PMC Deli Buffet, Classic Sandwich Collection or the Euro-Baguette Collection

Upgrade your Morning Agenda to our American Breakfast Buffet for $2.00 per person.
Receptions

Our Reception Packages are designed to simplify the planning of your reception or gathering and offer additional value to full reception menu. These packages are inclusive of house linen for your buffet table, house china, glassware, flatware or black disposable service ware. All packages are designed for groups of 20 guests or more. Our most popular reception packages are listed here along with a selection of additional reception items to supplement your package or to create your own reception package.

When creating a reception menu our recommendation is to plan on six to eight servings of hors d’oeuvres per person for the first hour of the event and an additional four to six servings of hors d’oeuvres per person for each additional hour.

Getting to Know You Reception

$13.59 per person

This package is ideal for networking with colleagues and social gathering.

Choose two platters:
- Undergraduate Cheese Platter
- Baked Brie
- Vegetable Crudite
- Fruit Platter

Choose one platter:
- Mediterranean Platter
- Southwestern Tortilla Bar
- Antipasto Platter

Choose three hot or cold hors d’oeuvres:
- Chicken Satay with Thai Peanut Dipping Sauce
- Baby Portabella Mushrooms with Maine Crab Meat Stuffing
- Arugula and Goat Cheese Stuffed Crimini Mushrooms
- Chicken & Mango Salsa Purses
- Crispy Asparagus with Asiago Cheese
- Mini Corn Tortilla Cup with Chipotle Chicken Salad
- Southwestern Scented Shrimp with Avocado
- Sesame Crusted Tuna with Tomato-Ginger Salsa
- Smoked Salmon, Spinach & Herbed Cream Cheese Crostini
- Prosciutto, Fresh Basil & Boursin Cheese Pinwheels

Add a touch of elegance to your event by having our staff butler pass your hors d’oeuvres—$22.00 per hour five hour minimum.
Receptions

Social Hour
$9.99 per person
This package is ideal as a stand alone reception.

Choose two platters:
Undergraduate Cheese Platter
  Baked Brie
  Vegetable Crudités
  Fruit Platter

Choose three hot or cold hors d'oeuvres:
  Chicken Satay with Thai Peanut Dipping Sauce
  Baby Portabella Mushrooms with Maine Crab Meat Stuffing
  Arugula and Goat Cheese Stuffed Crimini Mushrooms
  Chicken & Mango Salsa Purses
  Crispy Asparagus with Asiago Cheese
  Mini Corn Tortilla Cup with Chipotle Chicken Salad
  Southwestern Scented Shrimp with Avocado
  Sesame Crusted Tuna with Tomato-Ginger Salsa
  Smoked Salmon, Spinach & Herbed Cream Cheese Crostini
  Prosciutto, Fresh Basil & Boursin Cheese Pinwheels

Add a touch of elegance to your event by having our staff butler
pass your hors d'oeuvres--$22.00 per hour five hour minimum

The Cocktail Hour
$7.99 per person
This package is ideal for receptions when your guests will be dining following the reception.

Choose one platter:
Undergraduate Cheese Platter
  Baked Brie
  Vegetable Crudités
  Fruit Platter

Choose three hot or cold hors d'oeuvres:
  Chicken Satay with Thai Peanut Dipping Sauce
  Baby Portabella Mushrooms with Maine Crab Meat Stuffing
  Arugula and Goat Cheese Stuffed Crimini Mushrooms
  Chicken & Mango Salsa Purses
  Crispy Asparagus with Asiago Cheese
  Mini Corn Tortilla Cup with Chipotle Chicken Salad
  Southwestern Scented Shrimp with Avocado
  Pepper Crusted Tuna with Tomato-Ginger Salsa
  Smoked Salmon, Spinach & Herbed Cream Cheese Crostini
  Prosciutto, Fresh Basil & Boursin Cheese Pinwheels

Add a touch of elegance to your event by having our staff butler
pass your hors d'oeuvres--$22.00 per hour five hour minimum.
Receptions

**The Graduate Cheese Platter**
A selection of Traditional and Specialty Imported and Domestic Cheeses with Carr’s Table Crackers, Toasted Baguette, Toasted Ciabatta Bread garnished with Fresh Seasonal Fruit and Gourmet Spreads

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**The Undergraduate Cheese Platter**
A selection of Traditional and Specialty Imported and Domestic Cheeses with American Classic Crackers

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**Southwestern Tortilla Bar**
Housemade Tri-color Corn Tortilla Chips, Pico de Gallo, Corn & Black Bean Salsa, Sour Cream and Guacamole

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**Baked Brie**
Baked Brie wrapped in Puff Pastry with your choice of filling to include Raspberry, Strawberry, or Apricot Preserves, Honey, Caramel, Toasted Almonds, or Spiced Pecans with Toasted Baguette and Carr’s Table Crackers

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**Vegetable Crudités**
 Variety of Gourmet and Traditional Seasonal Vegetables served with duets of Dipping Sauces

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**Mediterranean Bar**
Tomato and Feta Bruchetta and Roasted Eggplant, Tomato & Goat Cheese Bruchetta served with a variety of Fresh Baked Breads, accompanied with a cornucopia of Roasted Vegetables, Country Olives, Pesto, Extra Virgin Olive Oil and Aged Balsamic Vinegar

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**Fruit Display**
Sliced Fruit such as Cantaloupe, Honeydew, Pineapple, Grapes and Strawberries, garnished with Edible Flowers and a side of Yogurt Dipping Sauce

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<th>Quantity</th>
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<tr>
<td>60 People</td>
<td>$44.99</td>
</tr>
<tr>
<td>30 People</td>
<td>$23.99</td>
</tr>
<tr>
<td>15 People</td>
<td>$12.99</td>
</tr>
</tbody>
</table>

**Exotic Fruit Display**
Sliced fruit such as Cantaloupe, Honeydew, Pineapple, Grapes, Strawberries, Raspberries, Kiwi, Mango and Papaya, garnished with Edible Flowers and a side of Yogurt Dipping Sauce

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>60 People</td>
<td>$119.99</td>
</tr>
<tr>
<td>30 People</td>
<td>$59.99</td>
</tr>
<tr>
<td>15 People</td>
<td>$30.99</td>
</tr>
</tbody>
</table>
Receptions

Cold Hors d' Oeuvres

Sold per 50 pieces

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sushi</td>
<td>Market</td>
</tr>
<tr>
<td>Lobster Tail with Cucumber, Crème Fraiche and Caviar</td>
<td>$141.99</td>
</tr>
<tr>
<td>Filet of Beef Caponata</td>
<td>$115.99</td>
</tr>
<tr>
<td>Shrimp Cocktail</td>
<td>$104.99</td>
</tr>
<tr>
<td>Southwestern Scented Shrimp with Avocado</td>
<td>$115.99</td>
</tr>
<tr>
<td>Shrimp, Cucumber &amp; Boursin Cheese Canape</td>
<td>$115.99</td>
</tr>
<tr>
<td>Prosciutto, Fresh Basil &amp; Boursin Cheese Pinwheels</td>
<td>$89.99</td>
</tr>
<tr>
<td>Mini Corn Tortilla Cup with Chipotle Chicken Salad</td>
<td>$78.99</td>
</tr>
<tr>
<td>Roasted Eggplant &amp; Goat Cheese Crostini</td>
<td>$78.99</td>
</tr>
<tr>
<td>Sesame Crusted Tuna with Tomato-Ginger Salsa</td>
<td>Market</td>
</tr>
<tr>
<td>Smoked Salmon, Spinach &amp; Herbed Cream Cheese Crostini</td>
<td>$69.99</td>
</tr>
<tr>
<td>Pear and Blue Cheese Phyllo Cup</td>
<td>$62.99</td>
</tr>
</tbody>
</table>

Hot Hors d' Oeuvres

Sold per 50 pieces

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef Satay with Thai Peanut Dipping Sauce</td>
<td>$130.99</td>
</tr>
<tr>
<td>Coconut Shrimp with Pineapple Coulis</td>
<td>$115.99</td>
</tr>
<tr>
<td>Mini Maine Crabcakes with Garlic Aioli</td>
<td>$115.99</td>
</tr>
<tr>
<td>Chicken and Mango Salsa Purses</td>
<td>$109.99</td>
</tr>
<tr>
<td>Mushroom and Fontina in Puff Pastry</td>
<td>$104.99</td>
</tr>
<tr>
<td>Vegetable Cornucopia</td>
<td>$104.99</td>
</tr>
<tr>
<td>Fig and Mascarpone Filo Purses</td>
<td>$104.99</td>
</tr>
<tr>
<td>Crispy Asparagus with Asiago Cheese</td>
<td>$94.99</td>
</tr>
<tr>
<td>Chicken Satay with Thai Peanut Dipping Sauce</td>
<td>$83.99</td>
</tr>
<tr>
<td>Sesame Crusted Chicken Bites</td>
<td>$83.99</td>
</tr>
<tr>
<td>Arugula and Goat Cheese Stuffed Crimini Mushrooms</td>
<td>$69.99</td>
</tr>
<tr>
<td>Baby Portabellla Mushrooms with Maine Crab Meat Stuffing</td>
<td>$69.99</td>
</tr>
<tr>
<td>Sea Scallop Cakes with Roasted Red Pepper and Goat Cheese Dip</td>
<td>Market</td>
</tr>
</tbody>
</table>
Receptions

Antipasto Platter
A bounty of Italian Meats and Cheeses with a selection of Marinated Vegetables with Country Olives and Crusty Breads
100 People: $207.99  50 People: $103.99  25 People: $52.99

Smoked Salmon Display
Smoked Atlantic Salmon served with Capers, Chopped Egg Whites and Yolks, Sliced Tomato, Bermuda Onion, Bagel Chips and Whipped Cream Cheese
50 people: $146.99  20 people: $89.99

Stations are designed for 20 guests or more and require a Chef attendant at $75. They are intended for an appetizer portion.

Carving Station
Tenderloin of Beef with assorted Mustards, Horseradish Cream and Bread
$10.49 per person
Dijon Crusted Pork Tenderloin served with Pineapple Relish and French Baguette
$6.49 per person
Fresh Herb Roasted Breast of Turkey served with Cranberry Chutney and Biscuits
$5.49 per person

Pasta
Choice of two pastas and two sauces:
Cheese Ravioli, Tri-colored Tortellini, Penne and Linguini
Fresh Plum Tomato Sauce, Basil Pesto Sauce with Pine Nuts, Pink Vodka Sauce and Alfredo Sauce
Includes freshly grated Parmesan Cheese, Crisp Caesar Salad and Bread Sticks
$7.49 per person
Themed Parties

All Themed Parties are designed for 20 or more guests and include cold beverages, dessert, house linen for the buffet tables and black disposable serviceware.

Lobster Bake
New England Clam Chowder
Steamed Maine Lobster with Drawn Butter
Grilled Sirloin Steak
Grilled Vegetables
Israeli Couscous with Confetti Vegetables
Spinach Salad
Strawberry Shortcake

**Market Price per person**

Clambake
New England Clam Chowder
Steamers
Broth
Drawn Butter
Grilled Breast of Chicken
Corn on the Cob
Warm Potato Salad
Coleslaw
Mixed Greens
Strawberry Shortcake

**Market Price per person**

The All-American Barbecue
Hamburgers
Down East Hot Dogs
Veggie Burgers
Corn on the Cob
Baked Beans
Potato Salad
Coleslaw
Mixed Green Salad
Watermelon

$11.99 per person
Themed Parties

All Themed Parties are designed for 20 or more guests and include wait staff, cold beverages, dessert, house linen for the buffet tables and black disposable serviceware.

**Italian Festival**
- Caesar Salad
- Chicken Parmesan
- Penne with Pink Vodka Sauce
- Sauteed Zucchini with Tomatoes & Garlic
- Garlic Bread
- Mini Chocolate Chip Cannoli

$15.99 per person

**Mexican Fiesta**
- Mixed Greens with Diced Tomatoes, Yellow Corn, Black Beans & Salsa Ranch Dressing
- Chicken or Beef Fajita
- Roasted Vegetable Fajita
- Mexican Rice
- Southwestern Corn with Tomatoes, Peppers & Onions
- Sour Cream
- Shredded Cheddar Cheese
- Guacamole
- Pica de Gallo
- Lemon Bars

$15.99 per person

**Happy Dragon**
- Mixed Greens with Mandarin Oranges, Toasted Almonds & Sesame Ginger Dressing
- Sweet & Sour Chicken or Tofu
- Vegetable Fried Rice
- Sesame Scented Steamed Broccoli
- Fortune Cookies
- Cheesecake Spring Rolls with Raspberry Couli

$15.99 per person
Beverage Service

Full Hosted Consumption Bar
Premium Liquors & Mixed Cocktails $6.25 each
Imported & Domestic Beer $4.25 each
Amstel Light, Heineken, Sam Adams, Sam Light, Budweiser, Bud Light & Michelob Ultra
All others by request and priced accordingly

Wine Selections
See wine list priced per open bottles

Sparkling Water, Juices & Sodas $2.00 per glass

Beer & Wine Hosted Consumption Bar
Imported & Domestic Beer $4.25 each
Amstel Light, Heineken, Sam Adams, Sam Light, Budweiser, Bud Light & Michelob Ultra
All others by request and priced accordingly

Wine Selections
See wine list priced per open bottles

Sparkling Water, Juices & Sodas $2.00 per glass

Beer & Wine Cash Bar
Imported & Domestic Beer $4.25 each
Amstel Light, Heineken, Sam Adams, Sam Light, Budweiser, Bud Light & Michelob Ultra
All others by request and priced accordingly

Wine Selections
See wine list $5.25 per glass

Sparkling Water, Juices & Sodas $2.00 per glass

Soda Bar
Consumption Soda Bar $5.50 per person
Coke, Diet Coke, Ginger Ale, Shirley Temples, Roy Rogers, Sparkling Water

One bartender per 75 guests at the rate of $23.00 per hour.
Please add two hours of set-up/breakdown time for all bar set-ups.
All of our bartenders are required to enforce the laws of the Commonwealth of Massachusetts applicable to alcoholic beverage service.
We reserve the right to ID anyone under the age of 30.
We reserve the right to stop alcoholic service to anyone who seems to be intoxicated.
Alcohol service will stop 30 minutes prior to the end of each event. Non-alcoholic beverages will remain available.
# Wine List

## Whites

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chardonnay</td>
<td>Sycamore Lane (CA)</td>
<td>$17.00</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Hess Select (CA)</td>
<td>$20.00</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Rodney Strong 'Chalk Hill Vd.' (Sonoma, CA)</td>
<td>$28.00</td>
</tr>
<tr>
<td>Pinot Grigio</td>
<td>Lagaria (Alto Adige, Italy)</td>
<td>$14.00</td>
</tr>
<tr>
<td>Pinot Grigio</td>
<td>Bortoluzzi (Friuli, Italy)</td>
<td>$24.00</td>
</tr>
<tr>
<td>Pinot Gris</td>
<td>Montinore (Oregon)</td>
<td>$20.00</td>
</tr>
<tr>
<td>Riesling</td>
<td>Hogue (Washington State)</td>
<td>$16.00</td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
<td>Oyster Bay (Marlborough, N.Z.)</td>
<td>$19.00</td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
<td>Chateau de Sancerre (Loire Valley, France)</td>
<td>$30.00</td>
</tr>
<tr>
<td>Albarino</td>
<td>Vionta (Rias Baixas, Spain)</td>
<td>$24.00</td>
</tr>
<tr>
<td>White Zinfandel</td>
<td>Sycamore Lane (CA)</td>
<td>$12.00</td>
</tr>
<tr>
<td>White Zinfandel</td>
<td>Montevina (CA)</td>
<td>$11.00</td>
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</table>

## Optional

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Albarino</td>
<td>Vionta (Rias Baixas, Spain)</td>
<td>$24.00</td>
</tr>
</tbody>
</table>

## Other wines available on request

## Blush

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>White Zinfandel</td>
<td>Sycamore Lane (CA)</td>
<td>$12.00</td>
</tr>
<tr>
<td>White Zinfandel</td>
<td>Montevina (CA)</td>
<td>$11.00</td>
</tr>
</tbody>
</table>

## Reds

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bordeaux</td>
<td>Ch. Coutet (St. Emilion, France)</td>
<td>$36.00</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Sycamore Lane (CA)</td>
<td>$10.00</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Liberty School (CA)</td>
<td>$25.00</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Whitehall Lane 'Bommarito' (Napa, CA)</td>
<td>$34.00</td>
</tr>
<tr>
<td>Chianti</td>
<td>Toscolo (Tuscany, Italy)</td>
<td>$15.00</td>
</tr>
<tr>
<td>Cotes-du-Rhone</td>
<td>Perrin Reserve (Rhone Valley, France)</td>
<td>$16.00</td>
</tr>
<tr>
<td>Merlot</td>
<td>Sycamore Lane (CA)</td>
<td>$12.00</td>
</tr>
<tr>
<td>Merlot</td>
<td>Bogle (CA)</td>
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</tr>
<tr>
<td>Merlot</td>
<td>Casa Lapostolle (Chile)</td>
<td>$20.00</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>Morande Reserve (Chile)</td>
<td>$15.00</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>Trinchero (CA)</td>
<td>$24.00</td>
</tr>
<tr>
<td>Rioja</td>
<td>Marques de Caceres Crianza (Rioja, Spain)</td>
<td>$20.00</td>
</tr>
<tr>
<td>Shiraz</td>
<td>Peter Lehmann (Barossa Valley, Australia)</td>
<td>$25.00</td>
</tr>
<tr>
<td>Zinfandel</td>
<td>A-Mano (Apulia, Italy)</td>
<td>$16.00</td>
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</table>

## Champagne & Sparkling Wine

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Segura Viudas Brut Reserva Cava (Spain)</td>
<td></td>
<td>$14.00</td>
</tr>
<tr>
<td>Gloria Ferrer Brut (Carneros, CA)</td>
<td></td>
<td>$30.00</td>
</tr>
<tr>
<td>Moet &amp; Chandon White Star (Epernay, France)(Champagne)</td>
<td></td>
<td>$45.00</td>
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</tbody>
</table>

## Dessert Wines & Port

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dell 'Aigue Moscato d'Asti (Piedmont, Italy)</td>
<td></td>
<td>$16.00</td>
</tr>
<tr>
<td>Ch. Bel Air 'Vieilles Vignes' (St. Croix du Mont, France)(24-375ml)</td>
<td></td>
<td>$16.00</td>
</tr>
<tr>
<td>Warre's Otima 10 Year Tawny Port (Portugal)(6-500ml)</td>
<td></td>
<td>$30.00</td>
</tr>
<tr>
<td>Warre's Late Bottled Vintage Port (Portugal)</td>
<td></td>
<td>$36.00</td>
</tr>
</tbody>
</table>

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6/08