

Catering

at Pine Manor College

Enhancements

TO YOUR EVENT

Upgraded Champagne

Gloria Ferrer Brut (Carneros, Ca), \$2.50 additional

Moet & Chandon White Star Champagne (Epernay, France), \$5.00 additional

Chocolate Fondue \$4.95 per person

Sweet Melted Milk Chocolate accompanied by Strawberries, Pineapples, Orange Wedges, Pretzels, Marshmallows and Cookie Pops for Dipping

Create Your Own Mini Dessert Display

Tuxedo-dipped Strawberries, \$2.75 per piece

Assorted Mini Desserts, \$2.50 per piece

Various Italian Cookies, \$2.00 per piece

Gourmet Coffee and Cappuccino Service Price upon request

Freshly Brewed Cappuccinos, Espressos, Lattes, Chai Tea and Hot Chocolate with decadent toppings such as Whipped Cream, Cinnamon, Chocolate Shavings and more.

Additional Hors D'oeuvres

Fresh Vegetable Spring Rolls with Scallion Rib Tie, \$16.00/dozen

Duck Carnita in Petite Tortilla Cups with Mango Relish, \$16.00/dozen

Spinach & Feta Phyllo Purses, \$16.00/dozen

Grilled Chicken Bruschetta with Sun Dried Tomato & White Bean Relish, \$18.00/dozen

Scallion & Potato Pancakes with Red Pepper Sour Cream, \$18.00/dozen

Roasted Vegetable Quesadillas with Smoked Cheddar, \$18.00/dozen

Grilled Salmon Teriyaki With Thai Basil Mustard, \$18.00/dozen

Spinach Pancakes with Salmon Roe & Crème Fraiche, \$18.00/dozen

Coconut Crunchy Chicken with Fresh Mango Salsa, \$18.00/dozen

Crab Rangoon with Spicy Red Pepper Jelly, Apricot, Fennel & Gruyere Cheese, \$18.00/dozen

Smoked Salmon & Cream Cheese Flowers with Caper Relish, \$22.00/dozen

Lobster Stuffed Mushrooms, \$22.00/dozen

Herb Crusted Lollipop Lamb Chops with Citrus Mint Jam, \$22.00/dozen

Maine Lump Crab Crostini with Fresh Mango Relish, \$22.00/dozen

Grilled Rare Tuna on Wonton Crisps with Citrus-Ginger Aioli, \$22.00/dozen

Petite Crab Corn Cakes with Chipotle Orange Aioli, \$22.00/dozen

All entrees are served with Chef's selection of fresh seasonal vegetables.
We reserve the right to make reasonable substitutions based on availability of products.
Prices are exclusive of an 18% service charge and a 5% state sales tax.

All prices are per person and subject to change without notice.
Consumption of raw or undercooked meat, fish or egg products may increase your risk of food borne illness.

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Additional Appetizer Specialties and Carving Stations

Mediterranean Table, \$6.95 per person

Freshly baked Sesame Pita Bread with Hummus, Tabbouleh & Roasted Eggplant Dip, Hand Rolled Grape Leaf Cigars, Tomato & Goat Cheese Brushcetta, Imported Greek Olives & Toasted Almonds

Smoked Atlantic Salmon, \$225.00 per 50 people

Served with Capers, Chopped Egg Whites and Yolks, Sliced Tomato, Bermuda Onion, Bagel Chips and Whipped Cream Cheese

Sliced Peppered Tenderloin, \$195.00 per 50 people

Horseradish Mayonnaise, Grain Mustard Dijonaise, Grilled Asparagus & Toasted Baguette

Shrimp Cocktail Platter, \$175.00 per 50 pieces

Seafood Martini Bar, \$11.95 per person

Shrimp & Scallop Cocktails presented "Neat" in Petite Martini Glasses, Grilled & Chilled Scallops with Citrus Liquor, Lime Twisted Guacamole, Topsy Shrimp with Ginger Infused Rice Wine & Sweet Soy Sauce, Thai Basil Mustard

Fresh Maine Lobster Shooters with Mojito Syrup, Tequila Marinated Gulf Coast Shrimp Margaritas with Blood Orange Salsa

Uptown Quesadilla Gril, \$9.95 per person

Pork Tenderloin with Cranberry-Chipotle BBQ Sauce & Grilled Scallion, Monterey Jack & Grilled Pineapple Salsa, Honey-Rum Chicken with Tomato & Fresh Avocado, Crumbled Goat Cheese & Toasted Corn-Black Bean Salsa, Grilled Sweet Potato, Fire Roasted Red & Poblano Peppers, Smoked Cheddar & Sweet Red Onion Slaw

Piccolo Pizza & Panini Grill, \$9.95 per person

Select from a Mélange of Italian Inspired Topping & Fillings such as Mozzarella, Prosciutto, Eggplant, Roasted Peppers, Fresh Tomato & Basil with a Balsamic Drizzle

Far East Wok, \$8.95 per person

Choose One: Shrimp, Chicken, Beef or Tofu

Choose four: Carrots, Celery, Baby Bok Choy, Julienne Snow Peas, Bean Sprouts, Fresh Pineapple, Water Chestnuts, Mushrooms, Red Pepper or Broccoli

Accompanied by Honey Ginger Soy, Hot Chili Garlic Sauce, Japanese Ponzu, Sticky Rice & Crushed Peanuts

Create Your Own Pasta, \$8.95 per person

Choose Two Pastas: Cheese Ravioli, Tri-colored Tortellini, Penne or Linguini

Choose Two Sauces: Fresh Plum Tomato Sauce, Basil Pesto Sauce with Pine Nuts, Pink Vodka Sauce or Alfredo Sauce

Includes Freshly Grated Parmesan Cheese, Bread Sticks & Fresh Focaccia