

COLLEGE OF  
**SAINT MARY**  
DINING SERVICES

**PRESIDENTIAL  
CATERING GUIDE**



# GENERAL INFORMATION

## Catering Services

Our catering service requests vary widely. Linens for the food table(s), disposable ware (unless otherwise specified) plus delivery, set up and retrieval are included in all catering orders. Catering staff is not included in drop-off services. Your order will be delivered and retrieved at the times indicated on your agreed Catering Event Order. Events requiring table service will be served on china using stainless flatware and glassware with all dining tables being linen-covered. Consult with our Catering Manager to add additional services.

## Prices & Menu

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotes will be guaranteed 30 days prior to the event. Prices do not include state sales taxes when applicable, additional rental items requested, or minimum or delivery charge. All orders of less than \$100.00 will be charged a \$20.00 surcharge. All off-campus services will include a \$35.00 delivery charge. Last minute substitutions may occur due to product availability. The Catering Manager will communicate this if this happens.

## Confirmations & Guarantees

Final guarantees for the number of attendants at the event must be received at least 7 business days prior to your function so that we can make final arrangements. In the event the guarantee is not received within the time requested, the bill will be prepared based on the initial number of guests anticipated on the Catering Event Order.

## Staffing Fees

Staffing is included in service events that include full buffet service, plated meals or formal receptions may incur additional labor charge. You may request to have a server present to attend to your event in which service personnel are not normally included. The Catering Manager will advise you when there will be a \$30 per server per hour fee (from stated delivery to pick up times). Please inquire when booking your function.

## Client Responsibilities

Clients are responsible for reserving the room in which the catered event is to be held. All room preparations must be made by the client, this includes responsibility for tables and chairs delivery and arrangement with Physical Plant or other campus representatives or by direct contact with a local rental company, prior to the event. This will ensure the catering setup is completed on time. Any arrangements not made by client—left to or requested of catering services—will be subject to additional service charges. On campus personnel are required to adhere to the campus policy of completing and submitting orders, including providing the appropriate P-Card Visa number for advance approval. Non-campus clients must pay in full 7 days before event.

## Contact Information

Joe Lullo

Joe.Lullo@aladdinfood.com



# BREAKFAST



## **DELUXE CONTINENTAL**

*\$10.00 per person*

Fresh cut fruit, assorted pastries and muffins.

## **BREAKFAST SCRAMBLE PLUS**

*\$14.00 per person*

A true American breakfast! Fluffy scrambled eggs served with breakfast potatoes, bacon or sausage links, fresh cut fruit, muffins and yogurt cups.

## **FRENCH TOAST SOUFFLE**

*\$11.00 per person*

A sweet cinnamon and brown sugar custard souffle which is both sweet and savory. Topped with a drizzle of maple syrup and served with fresh cut fruit.

## **MAMMOTH MUFFINS | \$24.00 per dozen**

## **BREAKFAST BREADS | \$16.00 per dozen**

With butter and assorted jellies.

## **ASSORTED DOUGHNUT HOLES**

*\$4.00 per dozen*

## **ASSORTED BAGELS | \$14.00 per dozen**

With assorted cream cheeses.

## **ASSORTED SCONES | \$16.00 per dozen**

## **VANILLA YOGURT AND GRANOLA PARFAIT**

*\$3.00 each, Add berries for \$1.00*

## **WHOLE FRUIT | \$1.00 per piece**

## **SEASONAL FRESH SLICED FRUIT**

*\$29.00 per platter (serves 10)*

# COLD HORS D'OEUVRES

## FRESH CUT FRUIT TRAY

*\$44.00 for first 12 guests*

*\$3.00 per additional guest*

A fresh assortment of seasonal fruit served with a whipped cream dip.

## CHEESE TRAY

*\$50.00 for first 12 guests*

*\$4.00 per additional guest*

A plate of cheddar, Swiss and pepper jack cheese served with crackers.

## FRESH VEGETABLE PLATTER

*\$35.00 for first 12 guests*

*\$3.00 per additional guest*

Baby carrots, celery, zucchini, squash, broccoli and cherry tomatoes served with ranch dip.

## MEAT & CHEESE TRAY

*\$50.00 for first 12 guests*

*\$4.00 per additional guest*

Cubed Genoa salami, summer sausage and hard salami with assorted cubed cheeses.

## MELON & PROSCIUTTO

*\$25.00 per dozen*

Prosciutto wrapped around melon.

## JUMBO SHRIMP COCKTAIL

*\$20.00 per dozen*

Served with lemons and cocktail sauce.

## CAPRESE SKEWER

*\$22.00 per dozen*

Skewered tomatoes with fresh mozzarella, basil and balsamic drizzle.

## HUMMUS TRIO

*\$4.00 per person (minimum order of 12)*

Sundried tomato, roasted garlic and pesto hummus served with house made garlic herb pita chips.

## SMOKED SALMON CROSTINI

*\$3.00 per person (minimum order of 12)*

Toasted garlic crostini topped with whipped smoked salmon and herb Boursin mousse.

## CROSTINI STATION

*\$4.00 per person (minimum order of 12)*

Sweet pea & parmesan pesto, classic tomato bruschetta and smoked salmon mousse served with toasted garlic crostini.

## ARTISAN CHARCUTERIE BOARD

*\$6.00 per person (minimum order of 12)*

Chef-curated artisanal local meats and cheeses with house-prepared spreads, olives, assorted crackers and crostini.





# HOT HORS D'OEUVRES

## SMOKED PORK TENDERLOIN CROSTINI

*\$24.00 per dozen*

Smoked pork tenderloin on a crostini with berry cream cheese.

## BACON WRAPPED WATER CHESTNUTS

*\$30.00 per dozen*

Water chestnuts wrapped in applewood smoked bacon.

## PROSCIUTTO STUFFED MUSHROOMS

*\$30.00 per dozen*

Mushrooms stuffed with herbed cream cheese and prosciutto served on a bed of pesto cream sauce.

## MINI CRAB CAKES

*\$36.00 per dozen*

Served with Cajun remoulade.

## MINI MEATBALLS

*\$13.00 per dozen*

Choice of BBQ or Demi Glace.

## HOT SPINACH & ARTICHOKE DIP

*\$4.00 per person (minimum order of 12)*

Creamy spinach and artichoke dip with house made pita chips.

## JERK CHICKEN SKEWERS

*\$25.00 per dozen*

Served with lime cilantro aioli.

## THAI CHICKEN SATAY

*\$27.00 per dozen*

Grilled chicken skewers marinated in peanut sauce.

## BEEF TENDERLOIN CROSTINI

*\$4.00 per person (minimum 2 dozen)*

Shaved beef tenderloin with roasted red pepper and horseradish pesto on a garlic toasted crostini.

## BEEF CARPACCIO

*\$3.00 per person (minimum 2 dozen)*

Basil pesto beef carpaccio with truffle oil and rock salt on a crostini with tomato olive relish.

## SPANAKOPITA

*\$30.00 per dozen*

Spinach & feta cheese wrapped in phyllo dough served with pesto cream sauce.

## VEGETABLE SPRING ROLLS

*\$28.00 per dozen*

Crispy fried vegetable spring rolls with sweet & sour dipping sauce.





## PLATED SALADS

### **GRILLED CHICKEN CAESAR**

*\$13.00 per person*

Romaine lettuce topped with sliced chicken breast, Parmesan cheese, homemade croutons, and Caesar dressing.

### **CORN & BLACK BEAN SALAD**

*\$14.00 per person*

Romaine and mixed greens tossed with roasted red pepper, tomato wedges, red onion, julienned carrots and blackened chicken with honey dijon dressing.

### **CLASSIC CHEF SALAD**

*\$13.00 per person*

Mixed salad greens topped with sliced turkey, ham, cheddar cheese, tomato, cucumber slices, hard boiled egg, and your choice of dressing.

### **ASIAN MANDARIN CHICKEN SALAD**

*\$14.00 per person*

Chopped salad greens with crispy lo mein noodles, mandarin oranges, grilled chicken, and citrus Asian vinaigrette.

## SIDE SALADS

### **SPINACH SALAD**

*\$9.00 per person*

Spinach with seasonal berries, grape tomatoes, carrots, toasted sunflower seeds, feta cheese and pomegranate vinaigrette.

### **BLUEBERRY FETA SALAD**

*\$9.00 per person*

Arugula, blueberries, feta cheese and pecans served with lemon poppy seed dressing.

### **MIXED GARDEN SALAD**

*\$5.00 per person*

Seasonal mixed greens tossed with cherry tomatoes, sliced cucumbers, shredded carrots and herbed croutons served with house vinaigrette, ranch or French.

### **CAESAR SALAD**

*\$6.00 per person*

Romaine lettuce topped with parmesan cheese, homemade croutons and Caesar dressing.





# PLATED LUNCH

## **GRILLED BURGER**

*\$13.00 per person*

A flame grilled burger with an assortment of toppings including lettuce, tomato, red onion, pickles and cheese. Served with pasta salad or house made chips.

## **BBQ PULLED PORK SANDWICH**

*\$15.00 per person*

Slow roasted shredded pork roast with BBQ sauce, pickles and served on a Kaiser roll. Served with coleslaw salad or house made chips.

## **GRILLED CHICKEN TACO SALAD**

*\$14.00 per person*

A classic taco salad served in a fried flour tortilla shell with grilled chicken, black beans, lettuce, tomatoes, red onions, cilantro topped with guacamole and sour cream.

## **GRILLED CHICKEN SANDWICH**

*\$14.00 per person*

Grilled chicken breast served on a Kaiser bun topped with Swiss cheese, lettuce, tomato, pickles and red onion. Served with pasta salad or house made chips.

## **GRILLED VEGGIE AND HUMMUS WRAP**

*\$15.00 per person*

Grilled veggies and our homemade hummus with onions and lettuce in an herbed wrap. Served with pasta salad or house made chips.

## **GRILLED PORTOBELLO BURGER**

*\$17.00 per person*

A teriyaki marinated portobello mushroom topped with mozzarella cheese on a Kaiser bun. Served with fresh fruit and house made chips.

## **HALF SANDWICH AND SOUP**

*\$15.00 per person*

Choose from turkey, ham, roast beef or vegetable sandwich on hoagie, ciabatta roll or herbed wrap. Served with house made chips, pickles and soup of the day.

# ENTREES

Dinner entrees are served with assorted rolls and butter, dessert, ice water, iced tea and coffee service.

## GRILLED SALMON

*\$27.00 buffet per person*

Grilled Salmon with spinach and roasted red pepper coulis.

## PAN SEARED COD

*\$26.00 buffet per person*

Pan seared cod with hollandaise sauce and grilled scallions.

## SPAGHETTI RATATOUILLE

*\$19.00 buffet per person*

Seasonal vegetable spirals in a savory tomato broth with fresh herbs.

## SMOKED GOUDA FARFALLE

*\$21.00 buffet per person*

Farfalle pasta tossed with a smoked gouda cream sauce and fresh spinach.

## MUSHROOM RAVIOLI

*\$21.00 buffet per person*

Cheese stuffed ravioli with fresh asparagus in a mushroom cream sauce.

## PRIME RIB

*market price per person*

Rosemary and garlic encrusted prime rib served with au jus and horseradish cream sauce.

## GRILLED BEEF TENDERLOIN

*\$35.00 per person*

Beef tenderloin with red wine reduction sauce.

## NY STRIP

*\$33.00 per person*

NY strip with bourbon peppercorn sauce and haystack onions.

## PORK TENDERLOIN MEDALLIONS

*\$25.00 per person*

Pork tenderloin medallions with porcini mushroom red wine demi glace.

## BBQ ST LOUIS PORK RIBS

*\$26.00 per person*

1/3 rack BBQ braised pork ribs.







## ENTRÉES

### **HAZELNUT CHICKEN**

*\$22.00 per person*

Hazelnut encrusted chicken breast with Frangelico cream.

### **ROASTED CHICKEN**

*\$22.00 per person*

Roasted leg quarter with rosemary demi.

### **JERK CHICKEN**

*\$22.00 per person*

Jerk chicken with lime cilantro pesto drizzle and mango ginger puree.

### **PARMESAN CRUSTED CHICKEN**

*\$22.00 per person*

Hand breaded chicken breast served with marinara and topped with mozzarella.

### **TUSCAN CHICKEN**

*\$22.00 per person*

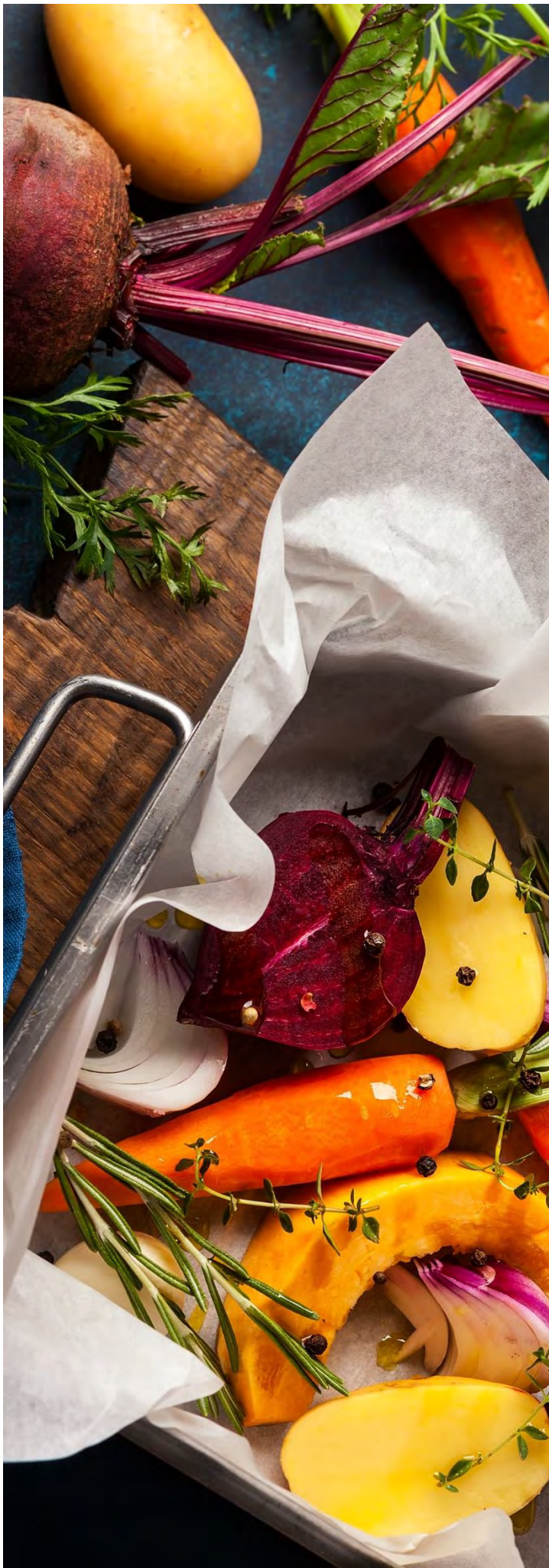
Roasted boneless, skinless chicken breast with an herb and sun-dried tomato cream sauce.

### **CHICKEN MOSTACCIOLI**

*\$22.00 per person*

Cavatappi Pasta with a traditional marinara and marinated chicken garnished with shredded parmesan cheese.





## **SIDE CHOICES:**

Choice of 2 sides to compliment your entrée:

- Herb Infused Couscous
- Roasted Garlic Mashed Potatoes
- Cream Garlic Parmesan Orzo
- Rosemary And Garlic Roasted Baby Red Potatoes
- Rice Pilaf
  
- Roasted Seasonal Vegetables
- Roasted Root Vegetable Gratin
- Balsamic Brussel Sprouts
- Roasted Green Beans
- Glazed Carrots



# SWEETS & CAKES

## **CHOCOLATE DIPPED STRAWBERRIES**

*\$36.00 per dozen*

## **INDIVIDUAL CAKE PER TABLE**

*\$31.00 per cakes (minimum 12 cakes)*

*Please see cake flavors on next page.*

## **ASSORTED CUPCAKES**

*\$4.00 per person (minimum 12)*

*Please see cake flavors on next page.*

## **JUMBO CUPCAKES**

*\$6.00 per person (minimum 12)*

*Please see cake flavors on next page.*

## **ASSORTED COOKIES**

*\$12.00 per dozen*

## **MOUSSE SHOOTERS**

*\$4.00 per person (minimum 12)*

Chocolate, vanilla and Oreo.

## **SEASONAL FRUIT KABOBS**

*\$2.00 per person (minimum 12)*

## **BROWNIES**

*\$22.00 per dozen*

## **ASSORTED GOURMET BARS**

*\$36.00 per dozen*

## **HOMEMADE SHEET CAKES**

Our gourmet cakes are baked fresh and decorated to fit your event needs. Select your choice of cake and icing.

### **¼ Sheet Cake - \$31.00**

Serves 20

### **½ Sheet Cake - \$48.00**

Serves 40

### **Full Sheet Cake - \$92.00**

Serves 80

### **CAKE OPTIONS**

*(choice of 1)*

Vanilla

Chocolate

Marble

Strawberry

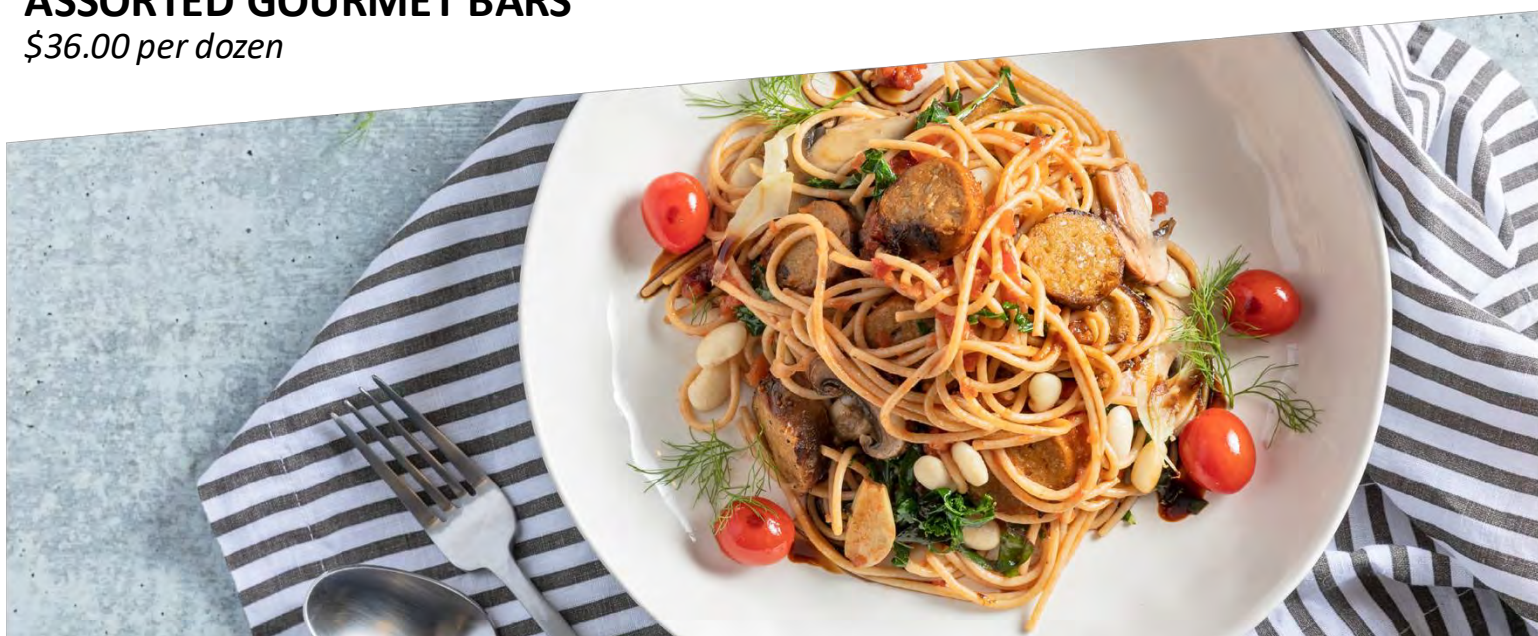
### **ICING OPTIONS**

*(choice of 1)*

Vanilla Buttercream

Chocolate Buttercream

Whipped Topping





# **BEVERAGES**

**BREWED COFFEE** | \$22.00 per gallon

Regular or Decaf Coffee.

**HOT COCOA** | \$20.00 per gallon

Served with marshmallows and whipped topping.

**ASSORTED TEA BAGS W/ HOT WATER**

\$13.00 per gallon

**HOT CIDER** | \$17.00 per gallon

**COLD CIDER** | \$15.00 per gallon

**ICED TEA** | \$12.00 per gallon

**JUICES** | \$16.00 per gallon

Orange, Cranberry or Apple.

**FRUIT PUNCH** | \$12.00 per gallon

**LEMONADE** | \$12.00 per gallon

**FRUIT INFUSED WATER** | \$15.00 per gallon

**WATER STATION** | \$11.00 per gallon

No charge for water service when food is served.

**CANNED SODA & BOTTLED WATER** \$2.00  
per each

Coke products, charged on consumption.

**SPORT DRINKS** | \$3.75 per each

Gatorade, Propel and Vitamin Water assorted flavors.

Charged on consumption.

*One gallon serves approximately 16 people*





## **ALCOHOL BEVERAGE SERVICE**

We can provide a full bar service with wine, beer and spirits for your event. The open bar packages below are priced per person. All necessary items are provided with the package charge including, glassware, garnishments, ice, mixers and napkins.

### **PREMIUM PACKAGE**

*\$36.00 per person for 3 hours*

Tier 2 selection of vodka, gin, rum, bourbon, whiskey, scotch, brandy and tequila. Includes our house brand wines, domestic & import beer, soft drinks, juices, iced tea and lemonade.

### **BEER, WINE AND SODA BAR**

*\$26.00 per person for 3 hours*

House wines by the glass, domestic bottled beer and assorted regular and diet sodas and juices.

*\*For additional bar hours, a fee of \$35 an hour per bartender will be charged.*

### **CASH BARS**

*\*minimum 3-hour bar\**

**BAR FEE I** *\$90 for the first hour and \$25 additional per hour per bartender. 1 bartender per 75 guests.*

**TOP SHELF LIQUOR I** *\$9.00*

**CORDIALS I** *\$9.00*

**SELECTED WINE I** *\$8.00*

**DOMESTIC BEER I** *\$5.00*

**IMPORTED BEER I** *\$ 7.00*

**SODA & BOTTLED WATER I** *\$2.00*