

We'd like to share with you our food philosophy... Bon Appétit's area of expertise is serving fresh food that is alive with flavor and nutrition, prepared by hand using authentic ingredients. And doing so in a socially responsible manner.

We believe we must take a stand on many of the issues surrounding our food supply. We view this responsibility as a value of who we are. Our guests see us as partners in creating a better world. It is what makes us uniquely Bon Appétit.

At Bon Appétit we recognize the great power and importance of food. Food brings people together, creates a sense of place and a feeling of kinship. Food sustains not only our bodies but also our communities and environment.

Bon Appétit Management Company
at Trine University
1 University Ave.
Angola, IN 46703

Tel: 260.665.4573
www.cafebonappetit.com/trine

BON APPÉTIT
MANAGEMENT COMPANY

food services for a sustainable future®

LEARN HOW FOOD CHOICES IMPACT
THE ENVIRONMENT, COMMUNITY
AND YOUR WELL BEING AT
www.CircleofResponsibility.com

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BON APPÉTIT CATERING
at TRINE UNIVERSITY

fresh

authentic

natural

made from scratch



welcome to bon appétit!

Thank you for choosing Bon Appétit Catering, the preferred caterer of Trine University.

We pride ourselves on making every event an unforgettable success.

Whatever the scope of your event, you will find we offer the finest, freshest ingredients, prepared with creativity and passion and presented with elegance and style.

Bon Appétit is committed to using seasonal, sustainable and local products. Our chefs develop close relationships with local farmers and artisans, allowing us to create dishes that are expressions of the character and climate of the region, and connect guests with local flavors.

With our Farm to Fork program, we make every effort to bring you farm fresh produce and artisan products from within 150 miles of the university. Our Low Carbon Diet initiative places Bon Appétit at the forefront of the low carbon movement, making us the first food service company to take responsibility for the connection between food service and global warming. Our Healthy Cooking Techniques and Cooking from Scratch practices make sure that you food is prepared using the best ingredients and time honored traditions.

We are pleased to share the menus and ideas on the following pages; however, they represent only a starting point. Whether you are planning an intimate lunch meeting or a large-scale reception, our staff will work with you to create a seamless event you are proud to host.

Thank you for choosing Bon Appétit Catering and we look forward to working with you!

— *The Bon Appétit Trine University Catering Team*

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CATERING GUIDELINES

Initial Space Reservations

On-campus departments should contact Student Activities at 260.665.4178
Room reservations and facility contracts by off-campus groups are directed to
Conference Services at 260.665.4131.

Information that you will need to provide includes:

- Date and time of the event
- A description of the event
- The number of guests expected
- Any special equipment (audio/visual) needs

Catering Arrangements

Following initial contracting of the facility, Bon Appétit will assist in planning the menu and catering service. For more elaborate events and set-ups, we suggest that you make an appointment with our Catering Coordinator at 260.665.4278 or email prangerd@trine.edu. All event details with the exception of the final guarantee should be arranged two weeks prior to the event. Last minute bookings may be subject to a late fee.

Billing Procedures & Guarantees

All contracts must be confirmed within the guarantee 72 hours prior to the event. Your final bill will reflect the final guarantee or the number of guests served (whichever is greater). Account numbers must be provided to bon appétit prior to your scheduled event. Please keep in mind that the billed amount is subject to change based on attendance or added charges.

Service

We offer three types of service:

Drop Off & Self Service

Drop off and self service is recommended for beverage services, continental breakfasts and simple buffets for under 25 ppl. This service includes paper or disposable service ware, and buffet linens as necessary. Your buffet will be beautifully presented and ready to start at the time specified on your event order.

CATERING GUIDELINES

Waited Service Buffet

This service is recommended for receptions, luncheons, and dinners serving more than 25 guests. Table linens are provided for banquet tables. All steps of service (beverage, dessert, etc.) will be presented as a buffet service.

Formal Table Service

Full waited service is available for formal luncheons, dinners, and cocktail receptions. Specialty linens, china, equipment rentals and floral centerpieces are available for additional charges.

Minimums

Menus are based on a minimum of 25 guests. We are happy to accommodate smaller groups. However, final billing will be based on actual costs incurred and not on the prices quoted in this guide. Per person prices listed here may not cover actual costs for smaller events.

Service Charges, Labor & Menu Pricing

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed 30 days prior to the event. Charges may be necessary for any additional rental items or service labor over and beyond our usual staffing levels. Non Campus-related events will incur a 15% service charge, plus applicable taxes.

Cancellations

Cancellations must be made at least 3 business days prior to the scheduled event. Bon Appétit, Conference Services, and Student Activities must be notified. Bon Appétit will apply a 50% cancellation fee to functions without the minimum 72-hour notification; any direct costs incurred by Bon Appétit will be added to the cancellation fee.

Staffing Fees

Bon Appétit will provide 1 Server for every 20 guests for a served meal, or 1 Server for every 30 guests for a Buffet. In the event you desire to have additional staff available for your event, additional servers are available for \$20.00 per hour with a 4 hour minimum

CATERING GUIDELINES

Delivery Fee

Deliveries outside of the Campus will be subject to a delivery fee which will be based on distance travel with a minimum of \$50.00. To avoid a delivery charge, some catering orders will be available for pick up.

Décor

In most cases the client provides decorations. We will make every effort to accommodate other décor requests. Please ask your catering planner about additional decorations (Votive candles, flowers, centerpieces.) that we have available for your event.

Event Planning Appointment

The event planning appointment referred to as the “wrap up appointment” takes place up to 60 days in advance. It is suggested that the client makes this appointment at least one month in advance. The appointment includes planning the itinerary, menu, room set-up and additional details to conclude the client’s planning process. After this appointment the sales director will write a contract which will be faxed to the client within 24 hours. It is asked that after making any changes on your contract, you sign and return it with a 50% deposit. Wrap up appointments are conducted Monday through Thursday prior to 3:00 p.m.

SUNRISE

Quick Pickups

Morning Beverage Service

Regular and Decaf Coffee with assorted Hot Teas

Pick up Only

\$2.25

Continental To Go

Fresh baked coffee cake with coffee service

Pick up Only

\$3.75

Breakfast To Go

Mini bagels with cream cheese, fresh baked muffins,
whole fruit and bottled water

Pick up Only

\$4.75

Quick Continental

Bite sized pastry assortment with coffee service

Pick up Only

\$4.50

Continental

Trine Continental

Coffee and tea service, freshly baked Danish, muffins and fruit breads
and chilled orange juice

\$6.25

Bagel Continental

Coffee, freshly baked assorted mini bagels with plain and flavored cream cheese
seasonal sliced fruit and berries chilled orange juice and bottled water

\$6.75

SUNRISE

Breakfast Buffets

All buffet selections are served with breakfast breads, regular and decaf coffee,
specialty teas and assorted chilled juices.

Old-fashioned Breakfast Buffet

English style scrambled cage free eggs with breakfast potatoes and your choice of
bacon, sausage links, sausage patties or grilled ham steak

\$9.25

Thunder Breakfast

Vegetable and Egg Strata with choice of pancakes or French toast, ham, bacon or
sausage links and potatoes O'Brien. Includes assorted bagels and croissants

\$9.50

South of the Border Fiesta

Breakfast Burritos with Chorizo and egg scramble, Pico de Gallo, Salsa Verde
and southwestern potatoes

\$9.50

Breakfast Sandwich Buffet

Create your favorite breakfast sandwich. Made with cage free scrambled eggs and
comes with breakfast potatoes. Includes Buttermilk Biscuits, Croissants, English
Muffins, Bacon, Sausage Patties, Ham and Cheeses

\$9.25

Customize Your Breakfast Buffet

Fresh Baked Pastries	\$1.75 per person
Fresh Sliced Fruit Tray	\$3.25 per person
Omelet Station	\$4.50 per person
Waffle Station	\$3.75 per person
Biscuits and Gravy	\$2.75 per person

SUNRISE

A la Carte

Beverages

Freshly brewed house coffee	\$14.00 per gallon
Hot cocoa	\$14.00 per gallon
Chilled orange, apple, cranberry juice	\$13.50 per gallon
Carafes of whole milk, skim milk or 2%	\$8.50 per carafe
Bottle water	\$1.50 per bottle
Assorted soft drinks – regular and diet	\$1.25 per can
Trine punch	\$12.00 per gallon
Thunder Punch (Blue)	\$12.00 per gallon
Hot or chilled apple cider	\$14.00 per gallon
Lemonade or Iced tea	\$10.00 per gallon

One gallon serves approximately 16 guests.

Bakery Selections

House-made and free of Trans Fats

Miniature muffins, scones and croissants,	
Danish and cinnamon rolls	\$12.50 per dozen
Breakfast breads	\$1.25 per slice
Bagels with cream cheese & jam	\$19.50 per dozen
Warm cinnamon rolls	\$9.50 per dozen
Coffee Cake – Serves 8	\$10.50 each
Pecan sticky rolls	\$16.00 per dozen
Coffee Cake Squares	\$10.95 per dozen

TRINE SWEETS

Freshly baked jumbo cookies	\$14.00 per dozen
Gourmet fudge brownies	\$15.00 per dozen
Gourmet dessert bars	\$13.00 per dozen
Cheesecake bars	\$17.50 per dozen
Chocolate dipped strawberries	\$28.50 per dozen
Mini assorted cheesecakes	\$22.50 per dozen
Mini assorted Tartes	\$22.50 per dozen
Key Lime Pie	\$4.50 per person
Cheesecake	\$5.00 per person
Apple or Cherry Pie	\$4.25 per person

Sheet Cakes for Special Occasions

1/2 sheet cake (serves 40 guests)	\$55.00
Full sheet cake (serves 80 guests)	\$100.00

Ice Cream Social

Chocolate and vanilla ice cream with chocolate, caramel and fruit sauces
Sprinkles, nuts, cherries and whipped cream
\$5.75 per person

Trine Root Beer Float Social

Vanilla ice cream with root beer soda
\$3.25 per person

MIDDAY

Soups, Bisques and Chowders

Trine Chili

With Cheese, Sour Cream and Oyster Crackers

\$5.25 per person

Wild Mushroom Chowder

Garnished with Crispy Croutons

\$5.75 per person

Tomato Bisque

Served with Crispy Cheddar Twist

\$4.75 per person

New England Clam Chowder

With Oyster Crackers

\$5.75 per person

Chilled Watermelon and Mint Soup

Garnished with Pulled Sugar

\$4.75 per person

Appetizers

House Salad

Tossed Green Salad with Tomato, Cucumber and Carrots

\$3.25

Tangerine Shrimp Cocktail

Black Tiger Shrimp with Cocktail Sauce and Tangerine Dip

\$9.50

Thai Spiced Beef

Spicy Thai Beef with Asian Slaw on a Wonton Crisp

\$5.25

Skewered Barbecue Chicken

Grilled Chicken Breast Skewers with our own BBQ sauce

\$4.75

MIDDAY

Luncheon Buffets

All buffet selections include Regular and Decaf Coffee
and Choice of Lemonade or Iced Tea

Classic Deli Buffet

Pasta Salad

Assorted Deli Meats Including Ham, Roast Beef, Salami
and Herbed Turkey Breast

Sliced Cheeses and Sandwich Toppings

Sliced Breads and Kettle Chips

Fresh Baked Cookies and Chocolate Brownies

\$10.25

Picnic Platter

Plantation Salad

Sliced Fruit and Berries

Pre-made Dagwood Subs with Traditional Deli Meats and Cheeses

Grilled Vegetables on Herbed Focaccia Bread

Assorted Dessert Bars

\$9.75

Garden Buffet

Crisp Greens with an Assortment of Toppings Including Grilled Chicken Breast,
Tomatoes, Cucumbers, Red Onions, Cheese and Garlic Croutons

Ranch, French and Italian Dressings

Traditional Caesar Salad

Served with Rustic Bread and Creamy Butter

Fruit Tartlets

\$10.25

MIDDAY

Boxed Lunches

Each sandwich box lunch is delivered with whole fruit, pasta salad or chips, gourmet brownies and bottled water or soda.

Dijon Ham & Swiss

Honey Cured Ham and Swiss cheese with Dijon Aioli
Served on Herbed Focaccia Bread
\$9.25

Beef & Cheddar

Lean Roast Beef and Cheddar Cheese with Tarragon Mayonnaise
Served on a Hoagie Roll
\$9.50

Grilled Marinated Chicken Breast

Juicy Chicken Breast and Dill Havarti Cheese with Whole Grain Mustard
Served on a Brioche Roll
\$9.25

Herb Crusted Turkey

Slow Roasted Turkey Breast and Colby Jack Cheese with Stone Ground Mustard
Grilled Bell Peppers Served on a on Kaiser Roll
\$9.25

Chicken Caesar Wrap

Chicken Breast and Parmesan Cheese with Chopped Romaine, Caesar Dressing
and Garlic Croutons Rolled in a Garden Lawash Wrap
\$9.25

Grilled Pesto Vegetable Wrap

Grilled Seasonal Vegetables and Mozzarella Cheese with Basil Pine Nut Dressing
Served Rolled in a Tomato Lawash Wrap
\$8.75

Please add an additional \$2.50 for plated box lunches

MIDDAY

Boxed Lunches, cont.

Express Box Lunch (Pick up only)

Includes sandwich, chips, cookie and bottled water
Choice of meat: Turkey, ham, roast beef, roasted vegetable,
chicken salad or tuna salad
CHOICE OF CHEESE: Swiss, American, cheddar or pepper jack
CHOICE OF BREAD: White, wheat, sourdough or rye
\$8.75

MIDDAY

Plated Entrée Salads

All Plated Entrée Salads come with Rolls and Butter

Chicken Caesar Salad

Classic Hearts of Romaine, Shaved Parmesan Cheese and Garlic Croutons
Tossed in a creamy Caesar Dressing
\$9.50

Manchego Strawberry Salad

Baby Spinach, Candied Walnuts and Fresh Berries
Served with Red Onion Vinaigrette
\$9.25

Spanish Pork Loin Salad

Field Greens, Slow Roasted Pork, Toasted Hazel Nuts and Chevre Cheese
Served with Triple Berry Vinaigrette
\$9.75

Trine Chef Salad

Crisp Lettuce, Turkey, Ham, Eggs, Cheese, Cucumbers, Tomatoes,
Corn and Black Beans
Tossed in Plantation Dressing and Topped with Crispy Tortilla Strips
\$9.75

Classic Cobb Salad

Chicken Breast, Tomatoes, Bacon, Bleu Cheese, Green Onion, Avocado and
Cracked Black Pepper, Served with French dressing
\$9.75

Herbed Turkey and Pear Salad

Mixed Baby Lettuce, Turkey Breast, Grilled Pears, Caramelized Walnuts and
May Tag Bleu Cheese Served with Pear Vinaigrette
\$9.75

MIDDAY

Snack Suggestions

Whole Fruit	\$1.00 each
Granola bars	\$1.50 each
Bagged Chips	\$1.35 per bag
Bowl of house made kettle chips and dip	\$9.45 per bowl
Bowl of warm tortilla chips and house made salsa	\$9.45 per bowl
Hot jumbo pretzels with cheese sauce	\$3.25 each
m&m's, raisins, assorted nut mix	\$10.00 per pound
Mixed nuts	\$12.00 per pound

Energy Break

Whole Seasonal Fruit, Assorted Granola Bars, Plain or Flavored Yogurt
\$4.25 per person

Thunder Country Sweet & Salty Break

Pretzel Rods, Trail Mix, Mini Chocolate Rice Krispie Treats
\$4.50 per person

Trine Snack Break

Assorted Bagged Chips, Goldfish, Pretzels
\$3.50 per person

Fiesta Break

Tortilla Chips with Guacamole, House-made Salsa and Sour Cream
\$5.25 per person

Trine Campus Chocolate Heaven

Mini Chocolate Chip Cookies and Brownies with Milk
\$3.50 per person

Thunder Mini Selections

Freshly baked miniature cookies	\$8.00 per dozen
Mini assorted cheesecakes	\$22.50 per dozen
Mini assorted tarts (chocolate or coconut)	\$22.50 per dozen
Key Lime Triangles	\$22.50 per dozen

MIDDAY TO SUNSET

Hot Buffet Selections

Lunch and dinner buffets include house brewed iced tea or lemonade and coffee service

The Italian Feast

Traditional Caesar Salad with House Made Dressing and Croutons
Penne Pasta with Bolognese Sauce and Spinach Lasagna
Seasonal Vegetables and Garlic Bread
Layered Tiramisu for Dessert

\$15.50

The Southwest

Crisp Lettuce, Tomatoes, Black Beans, Corn and Tortilla Chip Croutons Served with Mexi-Ranch Dressing
Marinated Chicken Breast with Tomatillo Salsa
Beans and Rice
Corn and Flour Tortillas
House Made Salsas
Key Lime Fruit Tarts

\$17.50

The Asian

Sesame Soba Noodle and Kim Chi Salads
Hoisin Marinated Pork with Peking Pancakes and Chicken Breast with Spicy Peanut Sauce
Stir Fry Vegetables with Tofu Curry and Citrus Ginger Jasmine Rice
Banana Custard Bars

\$17.75

The Mediterranean

Orzo Pasta, Feta Cheese, Tomatoes and Kalamata Olives with Greek Style Dressing
Flank Steak with Cognac Porcini Sauce and Breast of Chicken with Arugula Romesco Sauce
Orchitte Pasta with Pecorino Wild Mushroom Broth and Steamed Baby Red Potatoes with Herbed Butter
Seasonal Market Vegetables and Rustic Breads
Sicilian Chocolate Pie

\$18.50

MIDDAY TO SUNSET

Hot Buffet Selections, cont.

The French-Italian

Spinach, Fresh Berries, Toasted Almonds and Boursin Cheese with Sherry Vinaigrette
Marinated Cucumber, Tomatoes and Red Onion Salad with Red Wine Vinaigrette
Breast of Chicken with Grand Marnier Sauce and Roasted Beef with Cipollini, Porcini Demi Glaze
Orzo Pasta with Red Pepper Coullis and Sour Cream Whipped Gold Potatoes
Seasonal Market Vegetables and French bread
Espresso Crème Brûlée

\$21.25

MIDDAY TO SUNSET

Thunder Country BBQ Buffets

Thunder Country buffets includes Rolls or Cornbread; house brewed iced tea or lemonade and coffee service.

Includes your choice of two sides and one dessert.

Trine Barbecue

Grilled Hamburgers, Hotdogs and Chicken Breast

\$15.50

Campus Grill

Bone in Barbecue Glazed Chicken and Trine University Pulled Pork

\$15.25

Thunder Pit Buffet

Smoked Pork Back Ribs and Tender Sliced Brisket

\$16.50

Sides

- Barbecue Salad
- Sausage & Cheese plate
- Corn on the Cob (seasonal)
- Watermelon (seasonal)
- Baked Beans
- House Made Potato Chips
- Oven Roasted Rosemary Potatoes
- Classic Macaroni Salad
- Baked Potato Salad
- Pasta Salad
- Black Pepper Coleslaw
- Caesar Salad
- Tossed Green Salad

Desserts

- Pecan Pie
- Mississippi Mud Pie
- Jumbo Cookies
- Ultimate Brownies
- Fruit Crumble Bars
- Fresh Fruit Pies
- Rice Crispy Squares
- Special Occasion Decorated Cake
(additional 2.00 per person)

MIDDAY TO SUNSET

Create Your Own Buffet

Comes with coffee, your choice of lemonade or iced tea and rolls or corn bread

<i>Freshman</i>	<i>Varsity</i>	<i>Graduate</i>
1 SALAD	2 SALADS	2 SALADS
1 ENTRÉE	2 ENTRÉES	3 ENTRÉES
2 SIDES	2 SIDES	3 SIDES
1 DESSERT	2 DESSERTS	2 DESSERTS
\$15.25	\$18.75	\$19.75

Salads

Mixed Green Salad, Caesar Salad, Pasta Salad, Cole Slaw, Potato Salad, Lemon Fused Orzo Salad, Marinated Cucumber Salad, Greek Salad, South West Salad, Spinach Salad, Marinated Italian Vegetables, Waldorf salad

Sides

Green Beans With Bacon and Onions, Green Beans Almandine, Honey Buttered Carrots, Summer Vegetable Ragu, Sweet Buttered Corn, Broccoli, Snap Peas, Rice Pilaf, Red Pepper Polenta, Red Beans and Rice, Mashed Potatoes, Parsley Buttered Potato, Buttered Egg Noodle, Vegetable Orzo, Vegetable Fried Rice

Entrées

Grilled Marinated Chicken Breast, Chicken Picatta, Barbecued Chicken, Chicken Marsala, Herb Crusted Turkey, Honey Glazed Ham, Smoked Pork Shoulder, Cranberry Glazed Pork Loin, Barbecued Beef Brisket, Grilled Marinated Flank Steak, Oven Roasted Beef Roast, Lemon Buttered Halibut, Broccoli Alfredo

Desserts

- Pecan Pie
- Jumbo Cookies
- Ultimate Brownies
- Fresh Fruit Pies
- Rice Crispy Squares

EVENING

Displayed Appetizers

Priced per 50 pieces

Buffalo Mozzarella, Tomato & Basil on Crostini	\$65.00
Chive Potato Pancake, Garlic Herb Spread, Smoked Salmon	\$65.00
Five Spice Ahi Tuna & Mango Salsa on Cucumber	\$80.00
Shrimp Spring Rolls, Sweet Red Chili Dipping Sauce	\$80.00
Classic Shrimp Cocktail with Sauce & Lemon	\$85.00
Parma Ham & Asparagus Roulade on Rosemary Crisp	\$75.00
Dilled Shrimp Salad in Phyllo Shell	\$80.00
Sirloin of Beef with Shitake Mushrooms & Roasted Shallots on Crostini	\$70.00
Miniature Antipasti Skewers	\$65.00
Roma Tomato with Garlic & Basil Bruschetta	\$40.00
Olive Tapenade and Crostinis	\$45.00
Roasted Peppers, Goat Cheese and Cucumber Spoons	\$45.00
Profiteroles with Smoked Salmon Mousse & Baby Dill	\$70.00
Roast Duck Breast with Ginger & Mango on Wonton Crisp	\$70.00
Petite Grilled Crab Cake Glaze with Tarragon Aioli	\$80.00

EVENING

Specialty Displays

Displays serve approximately 25 people

Premium Cheese Display

Selection of Imported & Domestic Cheese with Gourmet Crackers
\$75.00

Fresh Vegetable Crudités

Variety of Market Fresh Vegetables
Served with Dip
\$70.00

Fresh Fruit Display

Seasonal Fresh Fruit & Berries
\$70.00

Baked Brie

Display of Baked Brie in Puff Pastry Served with Gourmet Crackers
\$80.00

Mediterranean Platter

Baba Ganoush with Pita Chips
Red Pepper Hummus with Garlic Crostini
Marinated Olives and Grilled Asparagus
\$85.00

Grilled Vegetable Display

Grilled Summer Squash, Bell Peppers, Eggplant, Portobello Mushrooms and Asparagus
Marinated with Fresh Herbs and Olive Oil
\$75.00

Antipasto

Traditional Display of Italian Cured Meats and Cheeses
\$75.00

Marinated Grilled Vegetables and Mixed Olives

Served with Assorted Crackers and Flat Breads
\$80.00

EVENING

Specialty Displays, cont.

Whole Smoked Salmon

Eco Friendly Alaskan Wild Salmon Smoked in House with Cherry Wood
Served with Capers, Red Onions, Hard Boiled Eggs and Remoulade Sauce

\$195.00

Iced Seafood Display

Poached Shrimp, Grilled Scallops, Crab Claws and Smoked Mussels
Served with Lemon, Cocktail Sauce and Gourmet Crackers

\$250.00

EVENING

Hot Hors d'Oeuvres

Priced Per 50 Pieces

Barbecue Pork Sliders

Tender Pulled Pork Shoulder on Mini Buns

\$65.00

Spinach & Feta Spanakopita

Bite-sized Spinach and Feta Cheese filled Phyllo Wraps

\$70.00

Creole Crab Cakes

Pan-Fried Mini Crab Cakes Dressed with Red Pepper Remoulade

\$80.00

Rosemary Shrimp Skewers

Grilled Shrimp Skewers with a Rosemary Marinade

\$75.00

Chicken Saté

Skewered Chicken Breast with Spicy Peanut Dipping Sauce

\$55.00

Spinach & Artichoke Dip

Spinach and Artichokes in a Creamy Dip served with Pita Points

\$65.00

Caramelized Onion Tarts

Puff Pastry Shells stuffed with Caramelized Onions, Goat Cheese
and crispy smoked Bacon

\$55.00

Beef Skewers

Tender Skewers of Beef, Grilled in a Teriyaki Marinade

\$65.00

EVENING

Hot Hors d'Oeuvres, cont.

Corn & Crabmeat Fritters

Pan Fried Fritters with Crabmeat and zesty Chipotle Sauce

\$65.00

Margarita Marinated Scallops

Grilled Bay Scallop Skewers with Cilantro and Lime Marinade

\$90.00

Grilled Petite Polenta Cakes

Grilled Cornmeal Polenta Cakes with Crispy Serrano Ham,
Spanish Manchego Cheese and Almonds

\$65.00

EVENING

Served Entrées

All full-service dinners include seasonal vegetables, Garden salad or Classic Caesar salad, house baked bread, and your choice of iced tea or lemonade and coffee service.

All entrées include your choice of starch:

Roasted garlic smashed potatoes

Buttermilk chive whipped potatoes

Rosemary and olive oil roasted new potatoes

Scalloped potatoes with local cheese

Roasted sweet potatoes with brown sugar glaze

Quinoa pilaf with fresh herbs and citrus

Wild rice and toasted pecan pilaf

Jasmine white rice with toasted sesame seeds

Brown rice pilaf with herb butter

Mushroom risotto

Pasta with olive oil and fresh herbs

Sage Stuffed Breast of Chicken

Pan Seared Chicken Breast with Sage Stuffing and White Wine Mushroom Sauce

\$18.25

Roasted Garlic and Basil Chicken Breast

Roasted Chicken Breast with Garlic and Basil Rub and Tomato Tapenade

\$18.25

Pan Seared Salmon

Pan Seared Salmon Fillet with Roasted Fennel Compote and Lemon Reduction

\$18.25

Tarragon-Mustard Crusted Salmon

Roasted Filet of Salmon with Tarragon Mustard Crust and Green Lentil Ragout

\$18.25

Tilapia with Shitake Mushroom

Sautéed Tilapia with Shitake Mushrooms and Roasted Vegetable Hash

\$18.25

EVENING

Served Entrées, cont.

Tilapia with Cilantro Pesto

Seared Tilapia with Wilted Spinach and Cilantro Pesto Sauce

\$18.25

New York Strip Steak with Caramelized Cippolini Onions

Grilled New York Strip with Caramelized Baby Onions and Cognac Sauce

\$23.50

New York Steak with Brandied Peppercorn Sauce

Grilled New York Strip with Sautéed Mushrooms
and Brandied Peppercorn Sauce

\$23.50

Beef Filet with Wild Mushroom Duxelle

Grilled Beef Tenderloin with Wild Mushroom Reductions,
Natural Sauce and Grilled Asparagus

\$23.50

Beef Filet with Shallot-Madeira Demi Glace

Garlic Rubbed Beef Tenderloin with Shallot and Madeira Demi Glace

\$23.50

Crab Stuffed Beef Filet

Beef Tenderloin with Crab Stuffing and Chive Butter

\$23.50

Pancetta Stuffed Pork Loin

Grilled Pork Loin Chop stuffed with Italian Bacon and Triple Berry Reduction

\$17.50

EVENING

Served Entrées, cont.

Vegetarian Entrées

Parmesan Polenta Cake

Cornmeal Polenta Cake with Parmesan Cheese, Wilted Spinach
and Roasted Vegetables

\$12.50

Pappardelle Pasta with Wild Mushrooms

Wide Pappardelle Noodles with Wild Mushrooms, Pecorino Cheese
and Sautéed Arugula

\$13.75

Wild Mushroom Risotto

Italian Short-grained rice with Roasted Peppers, Wild Mushrooms
and Basil Marinated Tomatoes

\$12.50

Asian Stir Fry

Classic Vegetable Stir-Fry with Crispy Tofu and Rice Noodles in Soy Broth

\$13.75

EVENING

Mixed Grills

Beef Filet and Smoked Scallops

Grilled Beef Tenderloin with Smoked Bay Scallops
and Rosemary Thyme Reduction

\$24.50

Beef Filet and Salmon

Grilled Beef Tenderloin and Salmon with Sautéed Shiitake Mushrooms
and Natural Sauce

\$24.50

Beef Filet and Shrimp

Grilled Beef Tenderloin with Garlic Shrimp and Caramelized Shallot
and Port Reduction

\$24.50

CHEF'S SIGNATURES DISHES

Cold Canapés

Priced Per 50 Pieces

Louisiana Sausage and Corn Bread Crostinis with Pickled Okra Relish	\$45.00
Mango Fused Shrimp Forks	\$50.00
Farm Fresh Crudités Cups with Wasabi Dipping Sauce	\$45.00
Spanish Almond Stuffed Figs Wrapped in Bacon	\$55.00
Heirloom Bruschetta Baskets with Herbed Flat Bread	\$45.00

Hot Appetizers

Priced Per 50 Pieces

Cilantro Lime Marinated Smoked Scallop Lollipops	\$90.00
Boston Crab Cake Towers and Stone Ground Mustard Caper Drizzle	\$65.00
Buffalo Chicken Skewers with Bleu Cheese Dipping Sauce	\$50.00
Mini Beef Quesadillas with Pico De Gallo	\$45.00

CHEF'S SIGNATURES DISHES

Plated Lunches

Plated Lunches include Freshly Brewed Coffee, your choice of Iced Tea or Lemonade and Rolls

Tomato Bisque and Nine-Cheese Griller

Creamy Tomato Soup with a Gourmet Grilled Cheese Sandwich
Romaine Spear, Feta Cheese & Marinated Olive Salad
Grilled Heart of Romaine with Feta Cheese, Marinated Olives and Grissini Sticks
\$10.50

Beef Tenderloin Oscar

Pan Seared Medallion of Beef, Asparagus, Crab Meat and Hollandaise Sauce
\$14.50

Beef Medallions Green Peppercorn

Tenderloin of Beef and Buttery Pepper Sauce
\$13.75

Chop Chop Salad

Chop Salad of Romaine Hearts with Julienne Salami & Provolone
and Herb Vinaigrette
\$11.25

Grilled Greek Chicken Salad

Sautéed Breast of Chicken, Chopped Romaine, Roma Tomatoes Kalamata Olives
and Greek Dressing
\$10.75

CHEF'S SIGNATURES DISHES

Plated Dinners

Plated Dinners include Freshly Brewed Coffee, your choice of Iced Tea or Lemonade and Rolls

Taste of Provence

Tomato and Cucumber Salad with Red Onion Vinaigrette
Beef Tenderloin with Brown Butter Sauce and Boursin Whipped Potatoes with
Grilled Asparagus Béarnaise Sauce
\$18.25

New American Bistro

Grilled Romaine Salad with Shallot Manchego Drizzle
Petite Beef Tenderloin Medallions and Wild Mushroom Madeira Sauce
Horseradish Mashed Fingerling Potatoes and Honey Sesame Baby Carrots
\$18.25

Asian Essence

Crunchy Coconut Thai Tofu Salad
Hibachi Grilled Flank Steak and Citrus Ginger Scallops
Jasmine Rice and Baby Bok Choy
\$18.50

Pacific Northwest

Baby Greens, Dried Golden Raisins, Teardrop Tomatoes
and Rice Wine Sesame Vinaigrette
Seared Alaskan Wild Salmon with Cilantro and Sweet Corn Emulsion
Pancetta and Wild Mushroom Risotto
Fresh Sugar Snap Peas with Lemon Butter
\$22.50

Northwoods

Mandarin Orange Salad with Candied Walnuts and Lemon Vinaigrette
Grilled Balsamic Marinated Portabella Mushrooms with Grilled Squash, Creamy
Cheddar Polenta and Shallot Tomato Reduction
\$13.25

CHEF'S SIGNATURES DISHES

Desserts

Choose one

Bananas Foster Cheese Cake
Orange Creamsicle Cheese Cake
White Chocolate Coconut Cake with Fresh Strawberries
Chocolate Pecan Tart with Caramel and Whip Cream
Chocolate Mousse Torte with Almond Croquant and Raspberry Coulis

CHEF'S PRESENTATIONS

Adding an action station to your event gets the guests involved and will make for a memorable occasion.

Appetizers

Shrimp Martini Bar

Mango Salsa, Traditional and Habanera Salsa Sauces

\$8.50

Sizzling Salad Bar

Sautéed Chicken and Beef Served with Local Vegetables
on a Bed of Crisp Greens

Includes a Selection of House made Dressings and accompaniments

\$9.50

Entrées

Chef Carved Prime Rib

Slow Roasted and Served with Cabernet Jus and Creamy Horseradish

\$24.50

Whole Roast Baron of Beef

Served With Imported Mustards & Creamy Horseradish

\$21.25

Herb Crusted Turkey Breast

Served with Stone Ground Mustard Sauce

\$20.50

Whole Beef Tenderloin

Served with Cognac-Shallot Demi-Glaze

\$24.50

Roasted New York Striploin

Served with Cabernet Peppercorn Sauce

\$24.50

GOOD MORNING

NOTES

Entrées, cont.

Honey Glazed Pit Ham

Served with Triple Berry Sauce

\$20.50

Pasta Presentation

Selection of Pasta, Meats and Sauces Prepared to Order with Vegetables
and Shaved Parmesan Cheese

\$18.75

Dessert

Flambé of Bananas Fosters

Butter, Brown Sugar, Rum, Bananas and Vanilla Bean Ice cream

\$8.25

NOTES