



fresh



natural



Carleton College
Catering by Bon Appétit

authentic

GENERAL INFORMATION

Prices and Menus

At Bon Appétit, we take great pride in our ability to create various menu offerings with an array of flavors and tastes that speak right to the heart of the food lover. Our recipes are produced by our Executive Chef using only the finest quality and freshest ingredients. So whether you come to us with firm ideas of menu items or prefer us to suggest the perfect combination, we will assemble extraordinary cuisine that will set your event apart from the ordinary.

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. Prices do not include applicable taxes. Additional charges may be necessary for any additional rental items or service labor over and beyond our usual staffing levels.

If you do not find what you are looking for, please contact the catering department and we will be happy to create a special menu for you.

Ordering Information and Policies

Please contact our Catering Department at 507.646.5430. When you call to plan your event, a complete Catering Event Order will be written. We ask that all catering requests be ordered 7 days prior to the event. In the event of unexpected, last minute needs, please call and we will try to accommodate you. Functions received with less than 3 business days notice may be subject to additional charges. Final guarantees must be received at least three business days prior to your function so that we can make final arrangements. For your convenience, we will prepare to serve 5% over the guaranteed number, (to a maximum of 10 people). The billing of all food equipment rentals, taxes and service charges will be based on the guaranteed or the actual number of guests served, whichever is greater. In the event that the guarantee is not received within the time requested the bill will be prepared based on the original number of guests anticipated on the Catering Contract.

We ask that all cancellations be made within reasonable time and no later than 72 hours prior to event or function. A minimum of 50% service charge will be assessed if cancellation is made after the cut-off period. If a group finds it necessary to cancel a function, the group will be billed for all expenses incurred by Bon Appétit Management Company.

Food Removal

Due to health regulations, it is the policy of Minnesota Department of Health that excess food items from events cannot be removed from the event site. Items purchased for pickup should be properly stored prior to the event and removed then disposed of by the host of the event.

Payment and Billing

Upon confirmation of your event, you will receive a copy of the Catering Contract listing all estimated charges. Any additional charges will appear on a final invoice, after the completion of your event. All menu prices are based on current food market availability and cost. We reserve the right to make changes when necessary. Price quotations will be guaranteed 60 days prior to the event.

Events less than \$35 (before tax) will be charged a \$15 delivery fee. Any order may be picked up between the hours of 8:00 a.m. and 7:00 p.m. in the Burton kitchen and the delivery charge will be waived. All catered functions must have a secured payment before they occur. A department charge number or checks are valid payment methods. Non-college related groups are required to make a deposit of 75%, with balance due at the conclusion of the event.

SERVICE LEVELS

Our catering department offers three levels of service to fit your needs

Drop Off Service

Drop off service includes table top linens for the food table and disposable service-ware for your event. Your order will be dropped off and picked up at the times indicated on your Catering Contract. We recommend this service for beverage set-up, continental breakfast and our casual buffets.

Buffet Service

This service is recommended for semi-formal receptions, luncheons and dinners for more than 20 guests. China, glassware, skirting, table and napkin linens are included. If rentals are needed, the cost will be added to the final bill. One attendant per 25 guests required depending upon location and menu. If more servers are needed, they will be billed at \$21.00 per hour with a four hour minimum.

Formal Table Service

Waited service is available for formal sit down luncheons, cocktail receptions, and dinners. China, glassware, table and napkin linens are included. If rentals are needed, the cost will be added to the final bill. If the event requires more than our standard number of wait staff, labor will be charged for each wait staff at the rate of \$21 per hour for a minimum of 4 hours. One wait staff per 20 guests required.

BEVERAGES

Hot Beverages

Fresh Brewed Peace Coffee (Regular or Decaf)	\$16.95 per gallon \$10.50 per pump pot
Assorted Tea Bags and Hot Water	\$9.95 per gallon \$7.95 per pump pot
Hot Chocolate	\$9.50 per gallon \$7.50 per pump pot
Hot Spiced Apple Cider	\$12.75 per gallon \$10.75 per pump pot
House Made Chai Tea	\$12.75 per gallon \$10.75 per pump pot

Cold Beverages

Freshly Brewed Iced Tea	\$8.25 per gallon
Lemonade	\$7.75 per gallon
Fruit Punch	\$7.75 per gallon
Citrus Fruit Punch	\$7.75 per gallon
Orange, Apple or Cranberry Juice	\$9.95 per gallon \$ 7.95 per carafe

Individual Portions

Fruit Juice (Bottled)	\$1.90 each
V-8 Juice (bottled)	\$1.90 each
Bottled Milk – 2%, Skim or Chocolate	\$1.50 each
Bottled Soy Milk	\$1.90 each
Canned Soda – Diet or Regular	\$1.35 each
Bottled Water	\$1.35 each
Bottled Sparkling Water	\$1.45 each
Canned Energy Drink	\$2.75each
Naked Juice	\$3.26 each

BAKERY TREATS and SNACKS

Morning Bakery

Sold by the dozen

Assorted Muffins	\$12.25
Assorted Danish	\$13.25
Assorted Donuts	\$12.25
Assorted Scones	\$12.95
Assorted Bagels	\$12.95
Biscotti	\$12.95
Flakey Croissants	\$14.95
Cinnamon Rolls	\$15.95
Carmel Rolls	\$15.95
Sliced Breakfast Breads	\$13.95
Coffee Cake	\$11.95/cake
Apple, Blueberry or Cinnamon Streusel	

Brownies and Bars

\$9.50 per dozen

Brownies	Turtle Bars
Blondies	Lemon Bars
Seven Layer Bars	Rice Crispy Bars
Pumpkin Bars	Fruit Crumble Bars
Butterscotch Bars	Peanut Butter Bars

Fresh Baked Cookies

Large Cookies	\$14.50 per dozen
Small Cookies	\$7.50 per dozen

Chocolate Chip	Oatmeal Raisin
Sugar	Triple Chocolate
M & M	Peanut Butter
Cranberry-White Chocolate Chip	

Cup Cakes

\$16.95 per dozen

Chocolate or White Cake with Icing

Snacks

Seasonal Whole Fruit	\$1.25
House-made Salsa with Tortilla Chips	\$2.25
Mixed Nuts (per person)	\$4.25
Granola Bars	\$1.75
Potato Chips with Dip (per person)	\$1.25
Trail Mix (per person)	\$3.95
Assorted Fruit Yogurts	\$2.25

CONTINENTAL BREAKFAST

Minimum of 10

Knights Breakfast

\$4.95

Assorted Breakfast Pastries
Assorted Juices
Freshly Brewed Regular and Decaf Coffee
Assorted Hot Teas

Minnesota Morning

\$6.25

Assorted Breakfast Pastries
Seasonal Fruit Platter
Assorted Juices
Fresh Brewed Regular and Decaf Coffee
Assorted Hot Teas

European Breakfast

\$6.50

Fresh Baked Scones
Assorted Fruit Bread
Plain and Honey Whipped Butter
Assorted Jellies
Assorted Juices
Fresh Brewed Regular and Decaf Coffee
Assorted Hot Teas

New Yorker

\$7.25

Fresh Assorted Bagels
Plain, Herb and Berry Cream Cheese
Assorted Jellies
Seasonal Fruit Platter
Assorted Breakfast Pastries
Assorted Juices
Fresh Brewed Regular and Decaf Coffee
Assorted Hot Teas

Healthy Start

\$7.25

Fresh Baked Low Fat Muffins
Sliced Seasonal Fruit and Berries
House-made Granola and Vanilla Yogurt
Assorted Breakfast Pastries
Assorted Juices
Fresh Brewed Regular and Decaf Coffee
Assorted Hot Teas

BREAKFAST

**All hot breakfast selections include
Assorted Pastries, Fresh Fruit
Breakfast Potatoes, Orange Juice
Freshly Brewed Coffee and Assorted Hot Teas
Minimum of 15**

Good Start to the Morning

\$8.75

Fresh Scrambled Cage Free Eggs plain or topped with Cheese
and served with Crispy Smoked Bacon or Breakfast Sausage Links

Oven Baked Strata

\$8.95

Italian Sausage, Roasted Red Peppers and Smoked Ham topped with Cheddar Cheese

Spanish Frittata

\$8.95

Roasted Tomatoes, Bell Peppers, Roasted Garlic, Potatoes, Onions and Saffron

Vegetarian Frittata

\$8.95

Fresh Seasonal Vegetables with Parmesan Cheese and Fresh Herbs

Build Your Own Breakfast Burrito

\$7.25

Warm flour tortillas filled with Cage Free Scrambled Eggs, Smoked Bacon or Chorizo Sausage,
Churro Beans, Cheddar and Colby-jack Cheese served with House-made Roasted Tomato Salsa,
Sour Cream and Fresh Jalapeños

Crepe Buffet

\$7.25

Thin crepes served on a platter served with fresh seasonal berries, cinnamon and sugar,
warm maple syrup and whipped butter

Breakfast Pizza

\$8.95 pizza – 8 slices per pizza

Oven Baked Wheat Crust Pizza Topped with Cage-Free Scrambled Eggs
Topped With Cheddar-jack Cheese and Your Choice of the Following Toppings:

Tomatoes

Bell Peppers

Smoked Ham

Smoked Bacon

Sliced Red Onion Breakfast Sausage

Wild Mushrooms

Pepperoni

Seasonal Vegetables

Fresh Baked Quiche

(6 person minimum per choice)

\$8.50

Three Cheese Quiche

Bacon, Onion, and Swiss Cheese Quiche

Seasonal Vegetable and Cheese Quiche

Smoked Ham and Cheddar Cheese Quiche

Spinach and Goat Cheese Quiche

BREAKFAST

Minimum of 15

Carleton Breakfast Buffet

\$12.00 per person

Choice of Two

Scrambled Cage Free Eggs
Scrambled Cage Free Eggs with Cheddar Cheese
Biscuits and Sausage Gravy
Quiche Lorraine and Vegetarian Quiche
Huevos Ranchero with Fresh Salsa
Vegetarian Scrambled Cage Free Eggs
Sweet Potato Hash
Buttermilk Pancakes with Warm Maple Syrup

Choice of Two Sides

Pork Sausage Links
Turkey Sausage Links
Vegetarian Sausage Links
Smoked Bacon
Sliced Ham
Hash Browns
American Fries with Onions and Bell Peppers
Baked Cheese Hash Browns
Vanilla Yogurt and Granola

Accompanied With

Fresh Baked Breakfast Pastries
Assorted Juices
Fresh Brewed Regular and Decaf Coffee
Assorted Hot Teas

Add a Seasonal Fruit Platter for \$2.00 per person

Breakfast Ala Carte

Add a Dish to Your Breakfast Menu for an Additional Cost

Minimum 10

Price is per person

Smoked Bacon (3 pieces)	\$2.25
Pork Sausage Link (2 pieces)	\$2.25
Turkey Sausage Link (2 Pieces)	\$2.25
Vegetarian Sausage (2 Pieces)	\$2.25
Oatmeal or Malt-O-Meal	\$2.25
Breakfast Potatoes	\$2.00
Scrambled Cage Free Eggs	\$2.00
Fresh Fruit Platter	\$2.95
Seasonal Whole Fruit	\$1.25
Vanilla Yogurt	\$2.25
House-made Granola	\$2.95

SALADS

Plated Individually
Minimum of 10 people per Salad
or as a Buffet (1 choice per Buffet)
Salads include a Fresh Baked Roll with Butter

The Classic Caesar

\$8.95

Crisp Romaine Lettuce, House-made Garlic Croutons,
Creamy Caesar Dressing and Shaved Parmesan Cheese

Add Grilled Chicken \$2.00

Add Salmon \$4.00

Add Shrimp \$4.00

The Carleton Cobb

\$9.75

House Salad Mix topped with Smoked Turkey, Crisp Bacon, Diced Tomatoes,
Blue Cheese Crumbles, Red Onions, Boiled Egg and Avocado Slices
served with Dill-Buttermilk Dressing

Spinach and Berry

\$8.75

Baby Spinach with Seasonal Berries, Red Onion, Toasted Pecans and
Crumbled Goat Cheese with Raspberry Vinaigrette Dressing

Add Grilled Chicken \$2.00

Add Shrimp \$4.00

Chili Crusted Grass Fed Beef Flank Steak Salad

\$9.95

Over Crisp Romaine Lettuce, Diced Tomatoes, Black Beans, Shredded Cheddar Cheese
and Crispy Fried Tortilla Strips served with Roasted Tomato Ranch Dressing

Roasted Beef Tenderloin Salad

\$11.95

Over Mixed Spring Greens with Balsamic Red Onion Compote and
Marinated Vegetables and Bleu Cheese Crumbles

Greek Salad

\$8.95

Tomatoes, Cucumbers, Kalamata Olives, Feta Cheese and Red Onions
tossed with Red Wine Vinaigrette over Mixed Greens

Add Grilled Chicken \$2.00

Add Shrimp \$4.00

SANDWICHES

Premium Sandwiches

All sandwiches include House-made Market Salad, Pickle Spear,
Baker's Choice Dessert, Lemonade and Iced Tea
Minimum of 8 people per sandwich

Smoked Turkey

\$8.95

Provolone Cheese, Lettuce, Tomato and Red Onion with
Tarragon Mayonnaise on Ciabatta Bread

Grilled Chicken

\$8.95

Smoked Gouda, Roasted Red Pepper and Mixed Greens with
Chipotle Aioli on Fresh Baked Focaccia Roll

Asian Chicken Wrap

\$8.95

Soy and Ginger Marinated Chicken, Shredded Napa Cabbage,
Cantonese Noodles, Carrots and Water Chestnuts tossed in Sesame-Ginger Soy Vinaigrette

Roasted Vegetables

\$8.25

Fresh Basil, Marinated Tomatoes and fresh Mozzarella wrapped in a flour Tortilla

Southwestern Chicken Wrap

\$8.95

Cumin Chicken, Salsa Ranch Cream Cheese, Lettuce, Tomato, Bell peppers, and Avocado

Roasted Curry Vegetables

\$8.25

Raita Sauce and Mango Chutney Rolled in Naan bread

Italian Sub

\$8.95

Genoa Salami, Smoked Ham, Pepperoni, provolone Cheese, Lettuce, Tomato, Red Onion,
Herbed Olive Oil and Vinegar on a Sub Roll

Pesto Grilled Chicken

\$8.95

Ciabatta Roll with Field Greens, Red Onion, Tomato, Provolone Cheese and Olive Tapenade

Crispy Buffalo Chicken Wrap

\$8.95

Romaine Lettuce, Tomato and Bleu Cheese Aioli wrapped in a Flour Tortilla Wrap

Tuna Salad

\$8.95

Croissant with Leaf Lettuce, Cucumber and Tomato

Falafel

\$8.25

Pita with Hummus, Lettuce, Tomato, Cucumber, Feta Cheese with Tzatzki Sauce

Buffet Style with a choice of 2 Sandwiches

\$12.95

SANDWICHES

Deluxe Sandwich Buffet

\$12.95

Includes Pre-cut Sandwiches on Chef's Choice Bread, Market Salad, Potato Chips,
Fresh Baked Cookies, Condiments, Lemonade and Iced Tea
Minimum of 15

Choice of Two

Roasted Turkey Breast with Swiss Cheese
Smoked Ham with Swiss Cheese
House Roasted Beef with Cheddar Cheese
Roasted Vegetable Wrap
Chicken Salad
Tuna Salad
Egg Salad

Choice of Two

Potato Salad
Italian Pasta Salad
Classic Cole Slaw
Field Greens with Dressing
Marinated Vegetables
Herbed Couscous Salad

Add soup for \$1.75 per person

eXpress Box Lunches

\$8.95

Includes Sandwich served on Chef's Choice Bread, Chips,
Fresh Baked Cookie, Market Salad, Condiments and Cutlery

Choice of Sandwich

Roasted Turkey Breast with Swiss Cheese
Smoked Ham with Swiss Cheese
House Roasted Beef with Cheddar Cheese
Roasted Vegetable Wrap
Chicken Salad
Tuna Salad
Egg Salad

For Specialty Selections of Breads and Cheese
And additional cost of
\$1.255 per sandwich will apply

SANDWICHES

Deluxe Deli Buffet

Minimum of 10

\$11.95

Choice of Three

Oven Roasted Turkey Breast
Smoked Turkey Breast
Peppered Beef Pastrami
Oven Roasted Vegetables
Smoked Ham
House Roasted Beef
Genoa Salami
Chicken Salad
Tuna Salad
Egg Salad

Choice of Two

Swiss Cheese
Cheddar Cheese
Provolone
Pepper Jack
American

Choice of Two

Potato Salad
Italian Pasta Salad
Classic Cole Slaw
Field Greens with Dressing
Marinated Vegetables
Herbed Couscous Salad

Assorted Fresh Baked Breads and Rolls
Lettuce, Tomato, Pickles, Red Onions
Condiments
Assorted Fresh Baked Cookies
Bottle Water and Sodas

Add Soup \$1.75 per person

APPETIZER PLATTERS

Small Platter serves 25 people

Large Platter serves 50 people

Fresh Fruit Platter

Selection of Seasonal Fresh Fruit with Honey Yogurt Dipping Sauce

Small \$45.00

Large \$90.00

Fresh Garden Vegetable Platter

Selection of Seasonal Vegetables served with Creamy Dill Sauce

Small \$40.00

Large \$80.00

Grilled Vegetable Platter

Selection of Seasonal Grilled Vegetables

Small \$50.00

Large \$100.00

Domestic Cheese Tray

Selections of Regional Domestic and Local Cheese with Sliced Baguette and Crackers

Small \$55.00

Large \$110.00

Artesian Cheese Board

Selection of Regional Fine Cheese accompanied with Grapes, Assorted Crackers and Fresh Sliced Artesian Breads

Small \$110.00

Large \$150.00

Meat and Cheese Platter

Two Cured Meats and Two Domestic Cheeses served with Assorted Crackers and Sliced Baguette

Small \$80.00

Large \$160.00

Sushi and California Roll Platter

Accompanied with Wasabi, Picked Ginger, Soy Sauce and Seafood Sesame Salad

48 hours notice required

Small \$115.00

Large \$225.00

Warm Spinach Dip

Served with Sliced Baguette

Small \$45.00

Large \$90.00

Mediterranean Platter

Assortment of Roasted Seasonal Vegetables, Kalamata Olives, Hummus, Baba Ghanouj, Peperocinis and Roasted Red Pepper Garlic Sauce served with Toasted Pita Points

Small \$55.00

Large \$110.00

COLD HORS D'OEUVRES

Sold by the Dozen

Tomato-Basil Bruchetta
\$10.00

Choux Puffs
Ham Salad, Crab Salad or Herbed Cream Cheese
\$10.00

House Cured Salmon with Dill Cream Cheese on Toasted Rye Points
\$15.75

Asparagus Wrapped in Prosciutto with Drizzled Honey
\$10.25

Kalamata Olive, Tomato and Mozzarella Skewers drizzled with Balsamic Reduction
\$13.75

Shrimp Cocktail with Cocktail Sauce
\$15.25

Toasted Pita Points with Humus, Cucumber, Red Pepper Coulis, Kalamata Olive, and Fresh Basil
\$13.75

Vietnamese Spring rolls with Hoisin-Peanut Dipping Sauce
\$13.75

Beef Pesto Crostini with Shaved Asiago
\$16.25

Silver Dollar Roll Sandwiches
Smoked Turkey, Ham or Roast Beef with Sliced Cheese
\$15.75

Wild Mushroom, Roasted Garlic and Herbs in Fillo Cup
\$12.25

HOT HORS D'OEUVRES

Sold by the Dozen

Mini Walleye Cakes with Spicy Remoulade Sauce
\$24.00

Chicken Saté with Thai Peanut Sauce
\$17.50

Beef Saté with Sweet Chili Garlic Sauce
\$15.50

Mushroom Caps stuffed with House-made Italian Sausage
Topped with Parmesan Cheese
\$15.50

Grilled Vegetable Skewers with Tofu, Shitake Mushrooms and Bell Pepper with Ponzu Dipping Sauce
\$15.50

Spanikopita
Spinach and Feta wrapped in Fillo Dough
\$15.50

Coconut Crusted Chicken Strips with Orange-Ginger Dipping Sauce
\$17.25

Vegetable Egg Rolls with Sweet and Sour Sauce
and Nauc Cham
\$18.75

Baked Brie Encroute with Fig Chutney and Sliced Baguette
\$59.75

Chicken Wings
\$15.50

Buffalo style, BBQ, Soy-ginger, and Breaded

Swedish Meatballs in Cream Sauce
\$17.95

Buffalo Burger Sliders
\$22.25

Beef or Turkey Burger Sliders
Served with Chipotle Aioli
\$20.25

INTERNATIONAL BUFFETS

All Buffets can be Served for Lunch or Dinner
Includes Coffee, Iced Tea and Lemonade
Minimum of 20

All American

\$15.95

Grass Fed Ground Chuck Hamburgers or Turkey Burgers,
Heartland Harvest Burgers
Marinated Grilled Chicken Breast
Vegetarian Baked Beans
Potato Chips
Coleslaw
Seasonal Fresh Fruit
Lettuce, Tomato, Onion, Pickle Spears,
Cheese and Condiments

Grilled Fajitas

\$15.95

Marinated and Grilled Beef and Chicken
Warm Flour Tortillas
Charred Bell Peppers and Onions
Vegetarian Refried Beans
House-made Fresh Salsa
Sour Cream
Tomatoes and Shredded Lettuce
Spanish Rice
Fresh-made Tri-colored Tortilla Chips

Buffet Italiano

\$13.25

Choose Two

Baked Meat Lasagna
Baked Vegetable Lasagna
Meat Ravioli Served with Marinara Sauce
Cheese Ravioli served with Herbed Garlic Cream Sauce

Served with
Served with Mixed Green Salad tossed with Balsamic Vinaigrette,
Pasta and Vegetable Salad
Fresh Baked Garlic Breadsticks
Tiramisu

INTERNATIONAL BUFFETS

Asian Buffet

\$13.25

Ginger-Soy Glazed Chicken Breast,
Vegetarian Pad Tai
Steamed Jasmine Rice
Vegetable Egg Rolls with Dipping Sauce
Nappa Cabbage Slaw
Rice Pudding

Global Curry Buffet

\$13.25

Two Curries accompanied by your choice of

Choice of One

Garmasala Baked Chicken
Stir-Fried Beef
Stir-Fried Tofu and Vegetables

Choice of Two

Couscous
Steamed Brown Rice
Steamed Basmati Rice
Vegan Eggplant and Lentil Stew

Accompanied by Assorted Toppings,
Marinated Cucumber-Tomato Salad and Mango Custard

Mediterranean Buffet

\$13.25

Greek Salad with Mixed Greens
Grilled Chicken with Lemon and Oregano Pan Sauce
Spinach Pie with Fillo
Herb Roasted Red Potatoes
Sautéed Zucchini, Tomato, and Garlic
Fresh Baked Rolls and Butter
Baklava

Heartland Buffet

\$13.25

Locally Raised House Roasted Turkey Breast
Sage Dressing
Mashed Potatoes and Pan Gravy
Grilled Herb Polenta
Steamed Seasonal Vegetables
Cranberry Chutney
Garden Salad with Buttermilk Ranch Dressing
Homemade Apple Crisp with Whipped Cream

PLATED ENTRÉES

All Plated Entrées include a choice of Garden Salad or Caesar Salad, Chef's choice of Starch and Seasonal Vegetables, Dinner Roll with Butter, your choice of Dessert, Lemonade, Water and Iced Tea

To serve as a buffet, add \$5.00 per person

Fish

Cornmeal Crusted Walleye Filet with Sweet Corn and
Tarragon Demi-Glaze
\$17.25

Chili Crusted Wild Caught Salmon with Citrus Salsa
\$17.25

Rainbow Trout Cakes served with Cranberry Aioli
\$16.25

Wild Caught Salmon Poached or Grilled and served with Dill Cream Sauce
\$17.25

Blackened Tilapia with Sautéed Sweet Bell Peppers
\$16.25

Seafood Pasta Primavera with shrimp and Scallops
\$16.25

Pork

Cider Braised Pork Loin with Cinnamon-Apple Compote
\$14.75

Blackened Bone in Pork Chops with Sweet Bell Peppers and Onions
\$14.75

Vietnamese Char Su Pork with Pan Drippings
\$14.75

Seared Pork Medallions with Wild Mushroom Cream sauce
\$14.75

PLATED ENTRÉES

Beef

Sautéed Beef Tips with Bell Peppers and Onions
\$14.25

Pepper Crusted Roast Beef with Mushroom Demi-Glace
\$14.25

Petit Beef Tenderloin Filets with Tomato Basil Demi-Glace
\$17.25

Roasted Prime Rib with Natural Au Jus and
Creamy Horse Radish Sauce
\$17.25

Lamb

Braised Lamb Shank with Olive and Herb Demi Glace\$
\$14.75

Mustard and Herb Crusted Rack of Lamb with Hunters
Demi-Glace
\$18.75

Poultry

Herb and Garlic Stuffed Chicken Breast with Tomato-Basil Coulis
\$14.25

Wild Rice and Stuffed Chicken Breast with Morel Mushroom Cream Sauce
\$14.25

Grilled Lime-Garlic Chicken Breast with Orange –Jicama Slaw
\$14.25

Searred Chicken Breast and Mushrooms with Marsala Pan Sauce
\$14.25

Searred Turkey Medallions with Wild Mushrooms
\$14.25

Honey-Lemon Glazed Local Turkey Breast
\$15.75

Searred Duck Breast with Brandy Soaked Dried Cranberries
\$15.75

PLATED ENTRÉES

Vegetarian

Portobello Mushroom Napoleon with Tomato and
Summer Squash
\$12.75

Grilled Herbed Polenta with Vegetable Ragout
\$13.25

Chili-Sweet Potato Pancakes with Roasted Tomato Salsa
\$13.25

Eggplant Crisps with Skordalia and oven-dried Tomatoes
\$13.25

Oven baked Moussaka with Egg Plant and Portebella Mushrooms
\$13.25

Wild Mushroom Strudel
\$13.25

Butternut Squash Risotto
\$13.25

Pasta

Italian Sausage Ragout over Fettuccini Pasta
\$13.75

Chicken Alfredo over Linguini Pasta
\$13.75

Roasted Vegetable Primavera with Herb and Parmesan Cream Sauce or Garlic Olive Oil
\$12.75

Roasted and Crushed Tomato and Basil Marinara Sauce over Penne Pasta
\$12.25

DESSERTS

\$3.50 per person

Minimum of 8

Vanilla Bean Panna Cotta with Fresh Seasonal Berries

Country Carrot Cake

Vanilla Cheese Cake with Fresh Seasonal Berries

Chocolate Flourless Cake

Vanilla Tartlet with Seasonal Fresh Fruit

Turtle Cheesecake with Chocolate and Caramel Sauce

Chocolate Mousse Cake with Raspberry Sauce

Tiramisu

Berry Shortcake with Fresh Whipped Cream

Cinnamon Apple Crisp with Fresh Whipped Cream

Celebration Cakes or Cupcakes
Please contact the Catering Department
For any special dessert need