

CAMDENLAND  
CENTRE FOR  
ARTS THE

CATERING FOR  
ALL OCCASIONS



# BREAKFAST

## CONTINENTAL

\$9.99 / PERSON

- / Bagels & cream cheese\*
- / Choice of muffins or doughnuts\*
- / Fresh fruit\*\*+
- / Yogurt with granola\*
- / Water, juice, coffee & tea station  
(available until 10 AM)

## HOT OPTION ONE

\$14.99 / PERSON

- / Choice of Eggs (1)
  - Scrambled\*\*+
  - Quiche / spinach, eggs, cheese, mushrooms, tomatoes, onions\*
  - Vegetable Scramble / eggs, peppers, tomatoes, onions, cheese\*\*+
- / Choice of Meat (1)
  - Bacon
  - Sausage Links
  - Vegetarian Patty\*
- / Fresh Fruit\*\*+
- / Yogurt with granola\*
- / Muffins or Doughnuts\*
- / Water, juice, coffee & tea station  
(available until 10 AM)

## HOT OPTION TWO

\$16.99 / PERSON

- / Choice of Eggs (1)
  - Scrambled\*\*+
  - Quiche / spinach, eggs, cheese, mushrooms, tomatoes, onions\*
  - Vegetable Scramble / eggs, peppers, tomatoes, onions, cheese\*\*+
- / Choice of Meat (1)
  - Bacon
  - Sausage Links
  - Vegetarian Patty\*
- / Waffles with syrup on the side
- / Fresh fruit\*\*+
- / Yogurt with granola\*
- / Muffins or doughnuts\*
- / Water, juice, coffee & tea station  
(available until 10 AM)

\*Vegetarian / \*\*Vegan / +Gluten Free

All catered events have a minimum of 20 guests. Pricing does not include a 20% service charge or 6% sales tax. Specialized menus are available for parties of over 150 guests. Pricing may increase due to economy and inflation for events booked outside of a 90 day time period.



# LUNCH

## OPTION ONE

\$11.99 / PERSON

- / Salad Choice (1)
- / Lunch Sandwich or Wrap (1)
- / Side Dishes (2)
- / Includes water, juice, coffee/ tea station, cookies

## OPTION TWO

\$15.99 / PERSON

- / Salad Choice (1)
- / Soup Choice (1)
- / Lunch Sandwich or Wrap (2)
- / Side Dishes (2)
- / Includes water, juice, coffee/ tea station, cookies

## OPTION THREE

\$25.99 / PERSON

- / Salad Choice (1)
- / Soup Choice (1)
- / Lunch Sandwich or Wrap (2)
- / Side Dishes (2)
- / Coffee Break Snacks (2)  
Combos, Health Bars,  
Whole Fruit & Chef's Choice
- / Includes water, juice, coffee/ tea station, cookies

## SALADS

**Caesar Salad** / Romaine lettuce, parmesan cheese, croutons, Caesar dressing

**Spinach Salad** / Fresh spinach, candied walnuts, strawberries, mandarin oranges, sunflower seeds, red onion, croutons, poppy seed vinaigrette\*\*

**House Salad** / Spring mix, cherry tomatoes, cucumber, red onion, croutons and served with ranch, house balsamic honey or champagne vinaigrette\*\*

## SIDES

- Fresh Fruit\*\*+
- Roasted Seasonal Vegetables with seasoning\*\*+
- Steamed Seasoned Vegetable Medley / Broccoli, cauliflower, carrots\*\*+
- Garlic Mashed Red Skin Potatoes\*\*+
- Rice Pilaf+
- Seasoned Quinoa\*\*+
- Broccoli Salad / Bite size broccoli, dried cherries, sunflower seeds and a creamy slaw dressing\*\*+
- Lemon & Herb Quinoa Salad / vegetables, Italian parsley, chickpeas, chevre\*\*+
- Asian Coleslaw with sesame dressing\*\*+
- Seasoned Roasted Fingerling Potatoes\*\*+
- Bread Basket\*
- Coconut Jasmine Rice\*\*+
- Herb Risotto\*\*+

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# LUNCH

CONT'D

## SOUPS

- Chicken Kale Quinoa<sup>+</sup>
- Butternut Squash<sup>+</sup>
- Tomato Basil<sup>++</sup>
- Cream of Asparagus<sup>+</sup>
- French Onion
- Cheddar Bacon Potato
- Cream of Potato Leek
- Vegetable<sup>\*\*+</sup>
- Chickpea Lentil<sup>\*\*+</sup>

## SANDWICH & WRAP PLATTERS

- Club Sandwich or Wrap
- Chicken Caesar Wrap
- Chicken Salad on Croissant/Wrap
- House BBQ Pulled Pork / served with pretzel bun, onions, lettuce, tomato on side (slider buns available)
- French Dip Sub / brie, caramelized onions, rosemary au jus
- Ham & Swiss Sandwich or Wrap
- Turkey & Cheddar Sandwich or Wrap
- Veggie Wrap with hummus and quinoa<sup>\*\*</sup>
- Seasoned Chicken Breast

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## COCKTAIL HOUR

### OPTION ONE

\$14.99 / PERSON

/ Two appetizer choices

### OPTION TWO

\$20.99 / PERSON

/ Three appetizer choices

### OPTION THREE

\$26.99 / PERSON

/ Four appetizer choices

### APPETIZERS

**Spinach Artichoke Dip** / Served with garlic pita points and/or tortilla chips\*

**Charcuterie Board** / Assorted cheeses, meats, pickles, olives, crackers

**Crudité Platter** / Assorted vegetables, hummus, french onion dip

**Smoked Salmon Pate** / Smoked salmon, cream cheese, creamy horseradish, capers, fresh dill

**Stuffed Mushrooms** / Mini portabella, rice, dried cranberries, chai seeds, vegan Parmesan, balsamic glaze\*\*+

**Bacon wrapped** dates or water chestnuts

**Shrimp En Brochette** with a tomatillo BBQ sauce or balsamic glaze

**Sausage Puffs** / Italian sausage, caramelized onions, cheddar cheese all baked in a puff pastry

**Beef or Chicken Satay** / Skewers of beef/ chicken with a teriyaki glaze, fresh pineapple, scallions

**Chicken Tandoori** / Skewers of tandoori chicken, curry cream sauce and fresh basil

**Miniature Cheese Truffles** / Chevre honey, pecans, dried cherries\*

**Vegetables Shooters** / Assorted seasonal vegetables arranged in mini cups served with ranch or green goddess dressing\*

**Caprese Skewers** / Fresh mozzarella, basil leaves & tomato drizzled with a balsamic glaze\*

**Caramel Brie & Apple Skewers**\*

**Homemade Cheese Sauce fountain** with pretzel bites, variety of bread & vegetables\*

**Chocolate fountain** / Sefhra Belgian chocolate, strawberries, bananas, pretzels, crème puffs\*

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# DINNER



## OPTION ONE

\$15.99 / PERSON

- / Salad Choice (1)
- / Side Choices (2)
- / Entrée Choice (1)
- / Dessert Choice (1)
- / Includes water, coffee & tea station

## OPTION TWO

\$22.99 / PERSON

- / Salad Choice (1)
- / Side Choices (2)
- / Entrée Choices (2)
- / Dessert Choice (1)
- / Includes water, coffee & tea station

## OPTION THREE

\$35.99 / PERSON

- / Pre-Dinner Appetizers (2)
- / Salad Choice (1)
- / Side Choices (2)
- / Entrée Choices (2)
- / Dessert Choices (2)
- / Includes water, coffee & tea station

## OPTION FOUR

\$45.99 / PERSON

- / Pre-Dinner Appetizers (3)
- / Salad Choice (1)
- / Side Choices (3)
- / Entrée Choices (2)
- / Dessert Choices (2)
- / Includes water, coffee & tea station

## SALADS

**Caesar Salad** / Seasoned chicken breast diced, romaine lettuce, Parmesan cheese, croutons, Caesar dressing

**Spinach Salad** / Fresh Spinach, candied walnuts, strawberries, mandarin oranges, sunflower seeds, red onion, croutons, poppy seed vinaigrette\*\*

**House Salad** / Spring mix, cherry tomatoes, cucumber, red onion, croutons and served with ranch, house balsamic honey or champagne vinaigrette\*\*

## SIDES

- Fresh Fruit\*\*+
- Roasted Seasonal Vegetables with seasoning\*\*+
- Steamed Seasoned Vegetable Medle / Broccoli, cauliflower, carrots\*\*+
- Garlic Mashed Red Skin Potatoes\*+
- Rice Pilaf+
- Seasoned Quinoa\*\*+
- Broccoli Salad / Bite size broccoli, dried cherries, sunflower seeds and a creamy slaw dressing\*+
- Lemon & Herb Quinoa Salad / vegetables, Italian parsley, chick peas, chevre\*+
- Asian Coleslaw with sesame dressing\*\*+
- Seasoned Roasted Fingerling Potatoes\*\*+
- Bread Basket\*
- Coconut Jasmine Rice\*\*+
- Herb Risotto\*\*+

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## ENTRÉES

- Roasted chicken with a crispy herb parmesan cheese and panko crust
- Baked lemon dill salmon
- Smoked paprika salmon with a ginger mango salsa<sup>+</sup>
- Roasted pork tenderloin with coriander, fennel and apple ginger chutney<sup>+</sup>
- Seared tofu with a coconut curry cream sauce over a bed of jasmine rice<sup>\*\*+</sup>
- Duck sausage with a jerk quinoa and jalapeno mango mostarda<sup>+</sup>
- Chicken piccata sautéed with a lemon caper sauce
- Roasted tri tip of beef with a garlic rosemary gremolata served with rosemary jus and horseradish mousse<sup>+</sup>
- Lamb chop lollipops seared then roasted with a rosemary mint gremolata<sup>+</sup>
- Herb crusted prime rib served with a rosemary jus and horseradish mousse<sup>+</sup>
- Roasted chicken with wild mushroom ragout<sup>+</sup>
- Chicken Marsala pan sautéed with mushrooms in a Marsala wine sauce
- Creamy pesto pasta served with bowtie noodles<sup>+</sup>
- Creamy Alfredo or tomato basil<sup>\*\*</sup> pasta served with linguine<sup>+</sup>
- Herb-crusted salmon with a homemade raspberry coulis sauce<sup>+</sup>

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[midlandcenter.org](http://midlandcenter.org) / 989.631.5930



**DINNER**  
CONT'D

## APPETIZERS

See page 4

## DESSERTS

- Chocolate Raspberry Cheesecake / Individual chocolate mousse cups, layered with cheesecake & raspberry coulis<sup>+</sup>
- Mini cheesecakes with a variety of flavors
- Chocolate fountain / Sephra Belgian chocolate, strawberries, bananas, pretzels, crème puffs<sup>+</sup>
- Strawberry shortcake minis<sup>+</sup>
- Turtle Brownies / Chocolate brownies drizzled with caramel sauce and topped with candied walnuts
- Blueberry Cheesecake<sup>+</sup>
- Chocolate or Vanilla Cake Bites
- Variety of Cookies / sugar, chocolate chip, peanut butter, double chocolate

