

# BREAKFAST & BREAKS

## CONTINENTAL BREAKFAST & BREAKS

PRICED PER PERSON

### TRADITIONAL CONTINENTAL (VT) \$9.50

Assorted Mini Pastries, Seasonal Hand Fruit, Fruit Juices and Water. Includes Hot Beverage Service.

### VALLEY CRUNCH (VT) \$8.50

Trail Mix, Seasonal Hand Fruit and Greek Yogurt. Includes Hot Beverage Service.

### SNACK TIME (DF, VT) \$5.50

Assortment of Chips and Pretzels. Includes Hot Beverage Service.

### BAKESHOP TREAT \$7.50

UMass Bakeshop Cookies and Brownies. Includes Hot Beverage Service.

### BAGEL BLAST \$13.50

Assorted Bagels, Sliced Traditional Nova Lox, Cream Cheese, Tomatoes and Capers. Includes Hot Beverage Service, Assorted Fruit Juices and Water.

### LIGHT SIDE (GF, VT) \$7.50

Fresh Cut Fruit, Cheese, Crudite and Roasted Onion Dip. Includes Fruit-Infused Water.

### HOT BEVERAGE SERVICE (GF, VT) \$3.00

Colombian Coffee, Tea Assortment and Decaffeinated Options. Served with All Natural Milk, Creamer and an Assortment of Sweeteners.

### ADD GREEK YOGURT (GF, VT) \$3.50

Individual Containers of Assorted Flavors.

### ADD CEREAL \$2.95

Individual Boxes of Assorted Flavors. Includes Milk.

### ADD FRESH CUT FRUIT (DF, GF, V) \$3.75

## COUNTRY STYLE BREAKFAST BUFFET \$14.95

PRICED PER PERSON. 20 GUEST MINIMUM.

*Please see the Policies Section for buffet details on page 12.*

Cage-free Scrambled Eggs, Nitrate Free Bacon, Low Sodium Breakfast Sausage, Hand Cut Home Fries, Breakfast Breads, Assorted Juices, Water and Hot Beverage Service.

## BUFFET ENHANCEMENTS

### PANCAKES (VT) \$3.50

Organic Plain and Blueberry, served with Local Maple Syrup and Butter.

### FRENCH TOAST (VT, L) \$3.50

Classic Style Hand Dipped French Toast made with Cage-free Eggs and served with Local Preserves and Grand Marnier Sauce.

### GREEK YOGURT (GF, VT) \$3.50

Individual Containers of Assorted Flavors.

### OATMEAL (DF, V) \$3.50

Steel Cut Organic Oatmeal with Fresh and Dried Fruit, Local Maple Syrup and Fair Trade All Natural Sugars.

### YOGURT BAR (VT) \$4.50

Featuring Organic Granola and Individual Plain Greek Yogurt Cups with an assortment of Fresh Berries, Local Honey, Toasted Almonds and Fresh Fruit Preserves.

### QUICHE BY THE PIE – SERVES 6 \$23.95

Choose from Ham and Swiss, Spinach and Mushroom, or Artichoke and Red Pepper.

## ACTION STATIONS

*Let Our Chefs Create a Customized Dish for Your Guests.*

\$75 Chef Fee per Station

### OMELET STATION (GF) \$5.50

Local Cage-free Eggs cooked to order with a selection of Fresh Vegetables and Meats.

### CREPE STATION (VT) \$5.50

Traditional French Crepes with an assortment of Sweet Fillings.

### CARVED HAM STATION (GF, DF) \$5.50

Brown Sugar Glazed Bone-in-Ham Sliced to order with UMass Baked Fresh Biscuits.

### CONGEE BAR STATION \$5.50

Cantonese Rice Porridge with Traditional Toppings.

# LUNCHEON BUFFETS

## SANDWICH BUFFET \$17.95

PRICED PER PERSON. 15 GUEST MINIMUM.

*Please see the Policies Section for buffet details.*

Includes Choice of 2 Salads, 3 Sandwiches (or Build Your Own), Hand Fruit, Chips, Drinks, Cookies and Brownies. Gluten Free Bread is available at an additional \$3 charge per person.

## SALADS

### LITTLE LEAF GREENS SALAD (DF, GF, V, L)

Premium Local Little Leaf Greens with Cucumbers, Tomatoes, Carrots, Red Onions and Balsamic Vinaigrette.

### FARRO AND WHITE BEAN SALAD (VT)

Farro, Northern White Beans, Fresh Greens, tossed in Red Wine Vinaigrette.

### GREEK SALAD (GF, VT, L)

Premium Local Little Leaf Greens with Greek Olives, Feta, Grape Tomatoes, and Red Onions.

### ROASTED CAULIFLOWER AND POTATO SALAD (DF, GF, VT, L)

Curry Roasted Cauliflower and Hadley Potatoes.

### FARFALLE PASTA SALAD (VT)

Bow Tie Pasta with Seasonal Vegetables and Italian Dressing.

### MARGHERITA COUSCOUS SALAD (VT)

Israel Couscous with Fresh Mozzarella, Tomatoes and Pesto.

### ANTIPASTO SALAD (GF)

Selection of Traditional Italian Cured Meats, Artisanal Cheeses, Marinated Artichokes, Sweet Peppers, Cherry Tomatoes, Fresh Mozzarella and Mediterranean Olives.

### CAESAR SALAD

Chopped Romaine Salad with a Creamy Caesar Dressing, Croutons and Shredded Parmesan.

### BLT SALAD (L)

Crispy Bacon, Premium Local Little Leaf Greens and Heirloom Tomatoes with Ranch Dressing.

### CHICKPEA SALAD (GF, VT)

With Roasted Red Peppers, Kale and Tahini Yogurt Dressing.

### DRISCOLL'S BERRY SALAD (VT, GF)

Premium Local Little Leaf Greens with Driscoll's Berries, Walnuts, Feta and Balsamic Vinaigrette.

## SANDWICHES

### CLASSIC GRILLED CHICKEN

Fresh Mozzarella and Pesto on a Whole Wheat Wrap with Arugula and Tomato.

### CLASSIC ITALIAN

Sliced Pepperoni, Salami, Capicola, and Provolone with Lettuce and Tomato on Ciabatta.

### CAPRESE (VT)

Fresh Mozzarella, Baby Arugula and Pesto on Ciabatta.

### ROAST BEEF WITH CARAMELIZED ONION AIOLI

Sliced Roast Beef with Caramelized Onion Aioli on Ciabatta.

### HAM AND SWISS

Honey Glazed Ham on a Multigrain Croissant with Honey Mustard.

### SLOW ROASTED TURKEY BLT (DF)

Sliced Slow Roasted Turkey with Crispy Bacon, Lettuce and Tomato with Garlic Herb Aioli on Sunflower Bread.

### VEGETARIAN GREEK SANDWICH (VT)

Hummus with Cucumber Tomato Salad, Premium Local Little Leaf Greens and Tzatziki on Ciabatta.

## BUILD YOUR OWN SANDWICH PLATTER

Served with Artisan Ciabatta and Focaccia Bread, Lettuce, Tomato, Pickles, Mustard, Mayonnaise, and Assorted Cheeses.

### AMERICAN

Turkey, Ham and Roast Beef.

### ITALIAN

Salami, Ham and Capicola.

## SOUPS \$3.00 PER PERSON

### CHICKEN NOODLE

### CLAM CHOWDER

### TOMATO BISQUE (GF, VT)

### MINISTRONE (DF, VT)

### BROCCOLI CHEDDAR (VT)

### ITALIAN STYLE WEDDING

### FIRE ROASTED VEGETABLE (DF, GF, V)

# PLATED LUNCHEONS

## PLATED LUNCHEON \$24.95

PRICED PER PERSON, 20 GUEST MINIMUM.

Select one salad and dessert and up to two entree options. Includes dinner rolls and hot beverage service.

**Meal counts per entree need to be submitted in advance.**

### ENTREES

*Served with Locally Grown Vegetables and Sides.*

#### \*SEARED SALMON (DF, GF, L)

With Orange Almond Marmalade.

#### SPINACH RICOTTA

#### STUFFED EGGPLANT ROLLUP (GF, VT, L)

With Tomato Cream and Balsamic Glaze.

#### ROASTED VEGETABLE RAVIOLI (VT)

With White Wine Butter Sauce, Spinach, Artichokes and Roasted Heirloom Tomatoes.

#### BRAISED BEEF SHORT RIB

With Red Cabernet Demi.

#### GARLIC AND BLACK PEPPER CRUSTED STRIP LOIN (GF, DF)

With Forest Mushroom Jus.

#### FARMER'S MARKET STUFFED PORTOBELLO MUSHROOM (DF, GF, V, L)

Double Portobello Mushroom Stuffed with Sweet Potatoes, White Beans and Kale.

#### CHICKEN MARGHERITA (GF)

Airline Chicken Breast with Fresh Mozzarella, Heirloom Tomato Relish, Basil Pesto and Toasted Pine Nuts.

#### STUFFED RED PEPPER (VT, L)

Roasted Stuffed Red Pepper with Mushroom Duexelles, Primavera Vegetable Couscous and Basil Pesto.

*\*Additional \$3 charge per person for premium entrees.*

### SALADS

#### LITTLE LEAF GREENS SALAD (DF, GF, V, L)

Premium Local Little Leaf Greens with Cucumbers, Tomatoes, Carrots, Red Onions, and Balsamic Vinaigrette.

#### CAESAR SALAD

Chopped Romaine Salad with a Creamy Caesar Dressing, Croutons and Shredded Parmesan.

#### GREEK SALAD (GF, VT, L)

Premium Local Little Leaf Greens with Greek Olives, Feta, Grape Tomatoes and Red Onions.

#### MARINATED HEIRLOOM TOMATO STEAK WITH BURATTA AND ARUGULA (VT, GF)

Served with Basil Pesto and Parmesan Crisps.

#### DRISCOLL'S BERRY SALAD (GF, VT, L)

Premium Local Little Leaf Greens with Driscoll's Berries, Walnuts, Feta and Balsamic Vinaigrette.

### DESSERT

#### NEW YORK STYLE CHEESECAKE (VT)

#### TRES LECHES CAKE (VT)

#### CHOCOLATE LAYER CAKE (VT)

#### CARROT CAKE (VT, L)

#### BOSTON CREAM PIE (VT)

#### KEY LIME PIE (VT)

#### CARAMELO CAKE (GF, VT)

*Additional \$2 charge per person.*

# DINNER BUFFETS

BUFFETS PRICED PER PERSON. 25 GUEST MINIMUM.  
*Please see the Policies Section for buffet details.*

## LIGHT BUFFET \$26.95

Includes Choice of 2 Salads, 2 Entrees,  
2 Sides and 1 Dessert. Served with dinner rolls.

## FULL BUFFET \$30.95

Includes Choice of 2 Salads, 3 Entrees,  
3 Sides, and 2 Desserts. Served with dinner rolls.

## SALADS

### LITTLE LEAF GREENS SALAD (DF, GF, V, L)

Premium Local Little Leaf Greens with Cucumbers,  
Tomatoes, Carrots, Red Onions, and Balsamic Vinaigrette.

### CAESAR SALAD

Chopped Romaine Salad with a Creamy Caesar Dressing,  
Croutons and Shredded Parmesan.

### GREEK SALAD (GF, VT, L)

Premium Local Little Leaf Greens with Greek Olives,  
Feta, Grape Tomatoes and Red Onions.

### SPINACH ARTICHOKE PASTA SALAD (DF, V)

With Roasted Red Peppers, Tomatoes and Artichokes.

### QUINOA SALAD (GF, V, L, DF)

Quinoa Salad with Roasted Butternut Squash  
and Cranberries.

### DRISCOLL'S BERRY SALAD (VT, GF, L)

Premium Local Little Leaf Greens with Driscoll's Berries,  
Walnuts, Feta, and Balsamic Vinaigrette.

## SOUPS \$3.00 per person

### CHICKEN NOODLE

### CLAM CHOWDER

### TOMATO BISQUE (GF, VT)

### MINISTRONE (DF, VT)

### BROCCOLI CHEDDAR (VT)

### ITALIAN STYLE WEDDING

### FIRE ROASTED VEGETABLE (DF, GF, V)

## ENTREES

### CHICKEN TIKKA MASALA (GF)

With Steamed Basmati Rice.

### \*CRISPY SEARED SALMON (GF, L)

With Choice of Butter Caper Sauce,  
Chimichurri or Teriyaki Glaze.

### CHICKEN PICCATA

Lightly Battered Antibiotic-Free Chicken Breast  
with a Lemon Caper Butter Sauce.

### HERB ROASTED TUSCAN PORK (GF, DF)

With Garlic Herb Jus.

### PAN SEARED CHICKEN

With Oyster Mushroom Marsala Cream.

### RAVIOLI WITH TOMATO CREAM (VT)

Cheese Stuffed Ravioli with Creamy Tomato Sauce.

### PANEER JALFREZI (VT, GF)

Spiced Indian Cheese with Stir-Fried Peppers  
and Onions in a Tomato Curry.

### FARMER'S MARKET STUFFED PORTOBELLO MUSHROOM (DF, GF, V, L)

Double Portobello Mushroom Stuffed with  
Sweet Potatoes, White Beans and Kale.

### CRUNCHY BAKED WHITE FISH

Buttered Bread Crumb and Parmesan Crusted Haddock.

### CREAMY CHICKEN PRIMAVERA

Parmesan Crusted Chicken Breast Served with Local  
Primavera Vegetables in a Parmesan Cream.

### EGGPLANT PARMESAN (VT)

Breaded Eggplant Cutlets with Imported Tomato Sauce  
and Mozzarella Cheese.

### \*ROASTED PICANHA

Roasted Top Sirloin Cap with Choice of Cabernet Demi,  
Gorgonzola Cream or Chimichurri.

### SHRIMP ALFREDO

Sautéed Shrimp with Creamy Alfredo Sauce  
over Fettuccine.

*\*Additional \$3 charge per person for premium entrees.*

# DINNER BUFFETS [continued]

## CARVING STATIONS

*Trade one Entree selection for a chef attended carving station.*

### TRADITIONAL CARVING STATIONS

*\$3 additional charge per person.*

HERB BUTTER ROASTED TURKEY BREAST (GF)  
With Old Fashioned Gravy.

ROSEMARY ROASTED BEEF (GF, DF)  
With Beef Au Jus.

CARVED HAM (GF, DF)  
With Cinnamon Maple Glaze.

### PREMIUM CARVING STATIONS

*\$4 additional charge per person.*

SLOW ROASTED PRIME RIB OF BEEF (DF)  
With Au Jus.

HERB CRUSTED BEEF TENDERLOIN  
With Bordelaise Sauce.

## SIDES

GREEN BEANS WITH  
SLOW ROASTED GARLIC (GF, DF, V)

LOCAL HONEY  
GLAZED CARROTS (DF, GF, VT, L)

ROASTED GARLIC  
MASHED POTATOES (GF, VT, L)

HERB ROASTED  
YUKON GOLD POTATOES (DF, GF, V, L)

RICE PILAF WITH ONIONS AND HERBS  
(GF, VT)

BROWN SUGAR  
ROASTED ROOT VEGETABLES (GF, VT, L)

BROCCOLINI WITH  
ROASTED TOMATOES (DF, GF, V)

MAPLE ROASTED  
SWEET POTATOES (DF, GF, V, L)

YELLOW CHEDDAR MAC AND CHEESE (VT)

PARMESAN RISOTTO (VT, GF)

ROASTED TRI COLOR CARROTS (V, GF, DF)

ROASTED CAULIFLOWER (V, GF, DF)

## DESSERT

*All Desserts can be served with Whipped Cream.*

SEASONAL FRUIT CRISP (V, VT)  
Apple, Blackberry or Peach.

SEASONAL COBBLER (V, VT)  
Peach Blackberry, Cherry or Apple.

SEASONAL BREAD PUDDING (VT)  
Jack Daniels, Pumpkin or Blueberry Lemon.

SEASONAL CHEESECAKE (VT)  
NY-Style Vanilla, Chocolate Mascarpone, Pumpkin or White  
Chocolate Raspberry.

TUXEDO MOUSSE CAKE (VT)

TRES LECHES CAKE (VT)

CHOCOLATE LAYER CAKE (VT)

TIRAMISU (VT)

CARAMELO CAKE (GF, VT)  
*Additional \$2 charge per person.*

# THEMED BUFFETS

PRICED PER PERSON. 25 GUEST MINIMUM.

*Please see the Policies Section for buffet details.*

All include Lemonade and Ice Water.

## AMERICAN BBQ \$17.95

Mixed Garden Salad with Choice of Dressing (DF, GF, VT, L)  
Watermelon (DF, GF, V)  
Coleslaw (GF, VT, L)  
Potato Salad (GF, VT, L)  
Grilled Hamburgers  
Garden Burgers (V)  
Grilled Chicken (DF, GF)  
Assorted Sliced Cheeses (GF, VT)  
Cookies and Brownies (VT)

## SOUTHERN BBQ \$22.95

Coleslaw (GF, VT, L)  
Pulled Pork  
BBQ Chicken (DF, GF)  
Baked Beans (DF, GF, V)  
Cornbread (VT)  
Corn on the Cob (GF, VT)  
Green Beans (DF, GF, V)  
Local Pickles (DF, GF, V, L)  
Watermelon (DF, GF, V)  
Pecan Pie

## SOUTHWESTERN \$17.95

Roasted Corn and Black Bean Salad with Mixed Greens (DF, GF, V, L)  
Chicken Fajitas (DF, GF)  
Beef Tacos (GF, L)  
Refried Beans (DF, GF, V)  
Spanish Rice (DF, GF, V)  
Cheddar Cheese (GF, VT, L)  
Sour Cream (GF, VT, L)  
Chips (VT)  
Fresh Pico de Gallo (DF, GF, V)  
Churros (VT)  
\*Guacamole (DF, GF, V)  
*\*Additional \$3 charge per person.*

## ITALIAN \$23.95

Italian Salad (GF, VT, L)  
Minestrone Soup (DF, VT, L)  
Garlic Bread (VT)  
Italian Sausage with Peppers and Onions (DF, GF)  
Baked Ziti (VT)  
Chicken Parmesan  
Broccoli with Slow Cooked Tomatoes (DF, GF, V)  
Ratatouille (DF, GF, V)  
Tiramisu (VT)

## ASIAN \$23.95

Baby Greens with Sesame Ginger Vinaigrette and Sliced Almonds (DF, V)  
Vegetable Lo Mein (DF, VT)  
Crab Rangoons  
Spring Rolls (VT)  
Chicken Stir Fry with Vegetables  
Vegetable Fried Rice (DF, VT)  
Ginger Beef (DF, GF)  
Almond Cookies (DF, VT)  
\*Sushi Display  
*\*Additional \$2 charge per person.*

# PLATED DINNERS

## PLATED DINNERS \$33.50

PRICED PER PERSON, 20 GUEST MINIMUM.

Select two entrée options, a salad and a dessert.  
Served with dinner rolls.

**Meal counts per entree need to be submitted in advance.**

### ENTREES

*Served with Locally Grown Vegetables and Sides.*

#### \*\*SEARED SALMON (GF)

Lemon Beurre Blanc and Citrus Fennel Salad.

#### PAN-SEARED AIRLINE CHICKEN BREAST

With Tarragon Crème.

#### \*\*OLIVE OIL POACHED HALIBUT (GF)

With Heirloom Tomato Relish and Champagne Beurre Blanc.

#### VEGETABLE NAPOLEON (V)

Roasted Garden Vegetable Stacks with Balsamic Drizzle.

#### \*PEPPER CRUSTED BEEF TENDERLOIN (GF)

With Mushroom Demi.

#### FARMER'S MARKET

#### PORTOBELLO MUSHROOM (DF, GF, V, L)

Double Portobello Mushroom Stuffed with Sweet Potatoes, White Beans and Kale.

#### ROASTED VEGETABLE RAVIOLI (VT, L)

Roasted Wine Butter Sauce, Spinach, Artichokes, and Roasted Heirloom Tomatoes.

#### CREAMY CHICKEN PRIMAVERA

Parmesan Crusted Chicken Breast served with Local Primavera Vegetables and Parmesan Cream.

*\*Additional \$3 charge per person for premium beef entrees.*

*\*\*Additional \$4 charge per person for premium fish entrees.*

### SALADS

#### LITTLE LEAF GREENS SALAD (DF, GF, V, L)

Premium Local Little Leaf Greens with Cucumbers, Tomatoes, Carrots, Red Onions, and Balsamic Vinaigrette.

#### CAESAR SALAD

Chopped Romaine Salad with a Creamy Caesar Dressing, Croutons and Shredded Parmesan.

#### GREEK SALAD (GF, VT, L)

Premium Local Little Leaf Greens with Greek Olives, Feta, Grape Tomatoes and Red Onions.

#### MARINATED HEIRLOOM TOMATO STEAK WITH BURATTA AND ARUGULA (GF, VT)

Served with Basil Pesto and Parmesan Crisps.

#### DRISCOLL'S BERRY SALAD (GF, VT)

Premium Local Little Leaf Greens with Driscoll's Berries and Balsamic Vinaigrette.

### DESSERT

#### VANILLA CRÈME BRULÉE (VT)

#### SEASONAL CHEESECAKE (VT)

NY-Style Vanilla, Chocolate Mascarpone, Pumpkin or White Chocolate Raspberry.

#### SEASONAL FRUIT CRISP (V, VT)

Apple, Blackberry or Peach.

#### MOLTEN CHOCOLATE LAVA CAKE (VT)

#### SEASONAL PIE (VT)

Apple, Key Lime, Pumpkin or Vegan Chocolate Cream.

#### CHOCOLATE TORTE (VT)

#### TIRAMISU (VT)

#### CARAMELO CAKE (GF, VT)

*Additional \$2 charge per person.*

# RECEPTIONS

Our team is pleased to make your event a success, let us assist you in making this an occasion to remember.

## RECEPTION BEVERAGES

BY THE GALLON

ICED WATER (3 GALLON GLOBE) \$7.95

FRUIT INFUSED WATER \$9.95

COFFEE (HOT OR ICED) \$26.95

ORGANIC COFFEE \$36.95

ORGANIC TEA \$16.95

FRUIT PUNCH \$9.95

LEMONADE \$9.95

ICED TEA \$12.95

## DISPLAYS

PRICED PER PERSON, 25 GUEST MINIMUM.

HOUSE SUSHI (DF) \$10.95

Freshly made California and Vegetable Rolls with Pickled Ginger, Soy Sauce and Wasabi.

PREMIUM SUSHI \$12.95

Freshly made Dragon, Shrimp Tempura and Rainbow Rolls with Pickled Ginger, Soy Sauce and Wasabi.

TRADITIONAL CHEESE DISPLAY (VT, L) \$7.95

Assortment of Cheddar, Havarti Dill, Smoked Gouda, Muenster and Gorgonzola. Served with Grapes, Local Jams, Sliced Breads and Crackers.

ARTISANAL CHEESE DISPLAY (VT, L) \$8.95

Selection of Local Crafted Cheeses that include: Grafton Cheddar, Thomas Goat Cheese, High Lawn Blue and Wilde Field Cheeses. Served with Grapes, Local Jams, Sliced Breads and Crackers.

CHARCUTERIE \$8.95

Selection of Sliced Cured Meats, Assorted Cheeses, Pickles and Condiments.

MEZZE (VT) \$7.50

Hummus, Tabbouleh Salad, Roasted Red Peppers, Grilled Eggplant, Grape Tomatoes, Marinated Artichokes, Fresh Mozzarella, Grilled Asparagus, Mediterranean Olives and Toasted Pita.

ANTIPASTO (GF) \$8.50

Sliced Cured Meats with Marinated Artichokes, Sweet Peppers, Cherry Tomatoes, Fresh Mozzarella and Mediterranean Olives.

SHRIMP COCKTAIL (DF, GF) \$12.95

Jumbo Shrimp served with Cocktail Sauce.

CHILLED SEAFOOD DISPLAY (DF, GF) \$16.95

Includes Clams, Oysters and Shrimp Cocktail.

MASHED POTATO DISPLAY \$13.95

Roasted Garlic Mashed Potatoes and Whipped Maple Sweet Potatoes served with Scallions, Sour Cream, Shredded Cheese, Vegetarian 3 Bean Chili, Bacon Bits, BBQ Pork, Crispy Fried Onions and Roasted Tomatoes.

CHINESE DIM SUM DISPLAY \$10.95

Selection of Traditional Chinese Dumplings.

SOUTHWESTERN

GUACAMOLE DISPLAY (VT) \$10.95

Corn Tortilla Chips with Fresh Pico de Gallo, Warm Black Bean Dip and Guacamole.

CRUDITÉ DISPLAY (GF, VT) \$4.00

Fresh Cut Garden Vegetables with Roasted Onion Dip and Hummus.

FRUIT DISPLAY (GF, V, DF) \$5.95

Assortment of Fresh Cut Fruits.

PRICED PER PERSON

Dips are served with Corn Tortilla Chips.

SPINACH ARTICHOKE DIP (VT) \$3.80

BUFFALO CHICKEN DIP \$3.80

CHICKEN BACON RANCH DIP \$3.80

CRAB DIP \$4.60

BAKED BRIE (VT) – Serves 25 \$70

Stuffed with Cranberry Cherry Compote Wrapped in Puff Pastry.



# RECEPTIONS

[continued]

## PASSED HORS D'OEUVRES

PRICED PER DOZEN. Please inquire with your sales associate for additional seasonal appetizers.

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**\$25.95 PER DOZEN**

### COCONUT SHRIMP

### MINI CRAB CAKES

Served with Remoulade Sauce.

### SCALLOPS WRAPPED IN BACON (DF, GF)

### MINI BEEF WELLINGTON

Served with Bordelaise Sauce.

### BEEF SATAY WITH TERIYAKI GLAZE (DF)

Served with Teriyaki Glaze.

### PIGS IN A BLANKET

Mini Frankfurts with Dijon Wrapped in Puff Pastry.

### CHICKEN MASALA SKEWER (GF)

Served with Tikka Masala Sauce.

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**\$22.95 PER DOZEN**

### SPANAKOPITA (VT)

### VEGETABLE SPRING ROLLS (VT)

Served with Sweet Chili Sauce.

### ROASTED TOMATO BASIL BRUSCHETTA (VT)

### RASPBERRY AND BRIE PUFF (VT)

### SPINACH AND SWISS CHEESE QUICHE (VT)

### GORGONZOLA, FIG AND CARAMELIZED ONION PROFITEROLE (VT)

### FILO WRAPPED ASPARAGUS AND ASIAGO (VT)

### CHICKEN EMPANADAS

Served with Cilantro Dipping Sauce.

## ACTION STATIONS

*Let Our Chefs Create a Customized Dish for Your Guests.*  
 \$75 Chef Fee per Station

### PASTA PRONTO ACTION STATION \$13.95

White and Whole Grain Penne Pasta with Assorted Traditional Sauces and Toppings including Shrimp, Meatballs, and Grilled Chicken.

### ASIAN STIR-FRY STATION \$13.95

Marinated Chicken and Beef Stir-Fry with Assorted Vegetables, Lo Mein, White and Brown Rice.

## DESSERT

PRICED PER DOZEN

### ASSORTED PETIT PASTRIES (VT) \$9

Assortment includes: Petit Gateau, Tartlets, and Choux Pastry.

### MINI DESSERTS (VT) \$12.50

Assortment includes: Eclair, Mini Cannoli, and Almond Berry Tarts.

### DELUXE ASSORTED PETIT FOUR (VT) \$16

Assortment includes: Tartlets, Chocolate Truffles, Financier, Petit Éclair, Mousse Brownie, Cheesecake, Petit Gateau, Choux Pastry, Gianduja Praline.

### DELUXE ASSORTED COOKIES (VT) \$9.50

Assortment includes: French Macaron, Vanilla Butter Cookie, Jam Sandwich Cookie, Florentine, Mocha Cookie, Amaretti, Hazelnut Bites.

### MINI CANNOLI (VT) \$12.50

*\*Due to supply chain challenges, we reserve the right to replace dessert items based on availability.*

# BAR SERVICE

Our sales associate will gladly help you develop a specialty cocktail for a truly unique bar experience. Wine by the bottle for table service is available.

## WINE BY THE BOTTLE

### HOUSE WHITE WINE

**\$8 per glass / \$20 per bottle**

Copper Ridge, Chardonnay  
 Clos du Bois, Chardonnay  
 Frenzy, Sauvignon Blanc  
 Oyster Bay, Sauvignon Blanc  
 Crane Lake, Pinot Grigio

### PREMIUM WHITE WINE

**\$10 per glass / \$32 per bottle**

Kendall Jackson Special Select, Chardonnay  
 Duckhorn, Sauvignon Blanc  
 Cloudy Bay, Sauvignon Blanc  
 Canyon Road, Pinot Grigio  
 Cavalier D'Oro, Pinot Grigio

### HOUSE RED WINE

**\$8 per glass / \$20 per bottle**

Copper Ridge, Cabernet Sauvignon  
 Clos du Bois, Merlot  
 Clos du Bois, Pinot Noir

### PREMIUM RED WINE

**\$10 per glass / \$32 per bottle**

Joel Gott, Cabernet Sauvignon  
 Rabble, Cabernet Sauvignon  
 Spellbound, Petite Syrah  
 Mark West, Pinot Noir  
 Duck Pond, Pinot Noir

## SPARKLING WINE

**\$8 per glass / \$20 per bottle**

Ruffino, Prosecco

Le Grande Courtage, Champagne

**\$10 per glass / \$32 per bottle**

Jean Maupertuis Pink Bulles Rosé Sparkling Wine

## SPIRITS

### HOUSE SPIRITS

**\$8.00**

New Amsterdam Vodka  
 New Amsterdam Gin  
 Bacardi Rum  
 Dewar's Scotch  
 Canadian Club Blended Whiskey

### PREMIUM SPIRITS

**\$10.00**

Grey Goose Vodka  
 Tito's Vodka  
 Bombay Sapphire Gin  
 Oakheart Spiced Rum  
 Sausza White Tequila  
 Patron Silver Tequila  
 Dewar's White Label  
 Jack Daniel's Whiskey  
 Maker's Mark Bourbon  
 Knob Creek Bourbon

### PREMIUM CORDIALS

**\$8.00**

Bailey's Irish Cream  
 Kahlua Coffee Liqueur  
 Amaretto Di Saronno  
 Grand Marnier

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# BAR SERVICE

[continued]

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## BEER AND CIDER

### MASSACHUSETTS BEER \$6.00

Jess IPA, Amherst Brewing

Be Hoppy IPA, Wormtown Brewery

Steel Rail, Berkshire Brewing

Hoosac Tunnel, Berkshire Brewing

Sam Adams, Boston Lager

### HOUSE SELTZER, BEER AND CIDER \$5.00

Budweiser

Bud Light

Corona

Angry Orchard

Truly Seltzer (Assorted Flavors)

### PREMIUM BEER AND CIDER \$6.00

Stella Artois

Stella Artois Cider

Heineken

St. Pauli Girl (Non-Alcoholic)

## SODA, JUICES, AND SPARKLING WATER \$2.75

### HOST BAR

Billed by consumption, Flat Bar Fee \$150 for service up to 5 hours.

### CASH BAR

Billed on site via cash or credit, Flat Bar Fee \$150 for service up to 5 hours. Please ask your sales associate about additional options and drink tickets.

# POLICIES

## ORDER REQUESTS

Orders may be placed via email, phone, in person at the 8th floor of the Campus Center, or online at our website. Please make sure you receive confirmation of your online order to guarantee delivery.

For large events, we appreciate a three week notice to ensure appropriate staffing and to confirm menu availability. There is a \$25 minimum on all Express orders. If we are unable to meet a particular request, every attempt will be made to find suitable accommodations.

Please remember to instruct your sales associate in advance if anyone in your party has specific dietary needs. Outside food and beverages are not allowed at the Campus Center without contracted prior permission and cannot be served by UMass Catering elsewhere on Campus. Please visit the UMass Procurement Policies web page for additional information on the Campus Catering Policy.

## CONTRACT/EVENT ORDER

You will receive an Event Order Contract and Estimate the next business day or earlier detailing your order. We require this document to be signed or confirmed via email and also may require a deposit. The Event Order must be confirmed within 24 hours of receipt or your order may not be processed. We ask that you please review these documents carefully as they will be used to prepare your order. Upon delivery of your order a member of the catering staff will review the order with the on site contact to ensure accuracy. Please let us know if you need to make special arrangements for delivery.

## BUFFET DETAILS

Linens and decor are provided for buffet service tables at the Campus Center and whenever possible elsewhere on Campus. Staff members will be on-site to attend to the buffet service area and may need space off-site to set up and break down the service. Buffet service requires a 20 person minimum for breakfast and 15 person minimum for lunch buffets and 25 person minimum for dinner buffets and themed buffets. Please inquire with your sales associate to accommodate smaller groups and special events.

## CANCELLATIONS

Client event cancellations require a 72 hours notice to avoid being billed for any costs incurred. Examples of incurred costs include, but are not limited to, the cost of food items and supplies ordered for the event.

In case of a University cancellation, the Catering Office will be OPEN, therefore our cancellation policy will still

apply. Make sure to contact our office at 413-577-8200 if a University closing is a possibility for the day of your event.

Every effort will be made to reschedule events due to Campus closings or emergency situations.

## LINENS

Linen is included on food service tables and seating tables when full service catering is ordered. Full service catering includes the Country Style Breakfast Buffet, Luncheon Buffet, Plated Luncheon, Dinner Buffets, Themed Buffets and Plated Dinners. Linen is ONLY included on food service tables when Breaks, Receptions and other individual catering items are ordered from the Catering menu. The Express menu items do NOT come with any linen, but we are glad to provide it or paper drapes for an additional fee. Please consult with your Event Coordinator for a list of linen options and charges.

## ALCOHOL POLICY

All alcohol and alcohol service on Campus must be provided by UMass Catering. Service will require additional fees and may require a special Liquor License from the town. Bartenders are required to ID all guests prior to serving alcoholic beverages and to refuse service of alcoholic beverages to any person who appears intoxicated. UMass Catering is the only licensed authority to serve and sell alcoholic beverages on the premises. Therefore, alcohol is not permitted to be brought into any function rooms.

## HOUSE CHARGE

A Customary 18% house charge is automatically added to the final bill with the exception of express events. The addition to non-express items to an express order will add an 18% charge to the entire bill. Please inquire with your sales associate about the house charge or additional fees.

## OUR COMMITMENT

Deliveries will be made in 100% compostable or recyclable containers plus service items and beverages will be in recyclable cans or bottles. Every effort will be made to provide condiments and sides in a sustainable manner. Please feel free to ask your delivery associate if you have any questions about trash streaming after your event.

## FOOD SAFETY

UMass Catering takes exceptional care to follow recommended proper food handling procedures in the best interests of our clients and guests to help reduce the risk of foodborne illness. As such, we have certain service guidelines designed to help us maintain this high level of food safety practice. These guidelines include not serving or making available for service any food or beverage that was not produced or supplied by UMass Catering/Dining or one of our approved vendors; adhering to time limits that food may be held safely for service; and keeping customers from removing perishable foods from functions for later consumption. These and other guidelines have been put in place to help protect you and the University from the risk of foodborne illness.