

Willits-Hallowell Center Catering Menu



**Willits-Hallowell Conference Center
Mount Holyoke College
South Hadley, MA 01075**

GPS Address: 25 Park Street

October 2024



Willits Catering

The Willits-Hallowell Center at Mount Holyoke College provides meeting/event space as well as catering services for meetings, conferences, seminars, and social events of all sizes.

The Willits-Hallowell Center also provides catering services to locations on campus.

Our experienced team of event planners and culinary experts are dedicated to providing assistance in the arrangement and execution of your functions and catering orders. Willits-Hallowell Center staff are available to assist with room reservations, menu planning, and generating cost estimates. Additional information concerning available services and business arrangements can be found in the Event Policies section of this guide.

Please give special attention to the advance notice requirements in order to enable our staff to provide the best possible service.

The Willits-Hallowell Center Office is located on the upper level of the Willits-Hallowell Center. Business hours are Monday through Friday, 8:30 a.m. to 5:00 p.m.

Mount Holyoke College Departments inquiring about booking Willits-Hallowell for meeting/event space and/or catering services please call 413-538-2333.

Off-campus organizations please call 413-538-2153.





Contents

TABLE OF CONTENTS

<u>Breaks By Design</u>	2
<u>Breakfast</u>	3
<u>Specialty Brunch</u>	4
<u>Luncheons</u>	5
<u>Sandwiches, Salads and Such</u>	6
<u>Luncheon Buffets</u>	7
<u>Working Luncheon</u>	8
<u>Dinner Entrees</u>	9
<u>Dinner Buffets</u>	12
<u>Cookouts</u>	14
<u>Desserts</u>	15
<u>Receptions</u>	16
<u>Beverages & Snacks</u>	18
<u>Event Policies</u>	19

Breaks By Design

Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas	\$16.25 pot/\$31.50 gallon*
Orange, Cranberry, Apple, Pineapple or Tomato Juice	\$13.50 pitcher/\$24.00 gallon*
Apple Cider (seasonal)	\$26.00 gallon*
Assorted Canned Soft Drinks	\$1.75 each
Assorted Canned Flavored Sparkling Water	\$1.75 each
Bottled Water	\$1.75 each
Fruit Juice Punch	\$25.00 gallon*
Lemonade	\$21.00 gallon*
Fruited Yogurt (Individual) (GF)	\$3.65 each
Fresh Baked Muffins	\$21.75 dozen
Assorted Danish	\$21.75 dozen
Vanilla Glazed Coffee Cake (10 Slices)	\$13.00 loaf
Breakfast Breads /Vegan Banana Bread	\$16.00 loaf
Vegan Pumpkin Bundt (10 Slices)	\$13.00 loaf
Apple Cider Donuts	\$14.50 dozen
Bagels and Cream Cheese	\$28.00 dozen
Fudge or Butterscotch Brownies	\$19.00 dozen
Mini Vegan Cupcakes	\$21.00 dozen
Mini Gluten Free Cupcakes	\$22.00 dozen
Mini Cannoli	\$22.00 dozen
Assorted House Baked Cookies	\$16.50 dozen
Vegan Sugar or Chocolate Chip Cookies	\$17.50 dozen
Specialty House Baked Cookies (Sugar, Macadamia, Chocolate Chunk)	\$22.00 dozen
Assorted Dessert Bars	\$25.00 dozen
Mini Baklava	\$21.00 dozen
Made Good Bars (Allergy Free)	\$3.50 each
Whole Fresh Fruit (GF)	\$1.50 each
Sliced Fresh Fruit (GF)	\$3.75 per person
Vanilla Yogurt Parfait with Strawberries and Granola	\$6.25 each

Gluten Free (GF)

Vegan (VG)

*1 gallon = 16 servings



Breakfast

Starters

- Fresh Fruit Medley \$3.65
Vanilla Yogurt Parfait with Strawberries and Granola \$6.25

All Breakfast Entrees and Breakfast Buffets Include Freshly Brewed Coffee,
Decaffeinated Coffee and Select Teas

Plated

Country Favorite

- Chilled Orange Juice
Scrambled Eggs (GF)
Choice of Grilled Ham, Sausage or Smoked Bacon (GF)
Home Fried Potatoes (GF)
Breakfast Bread and Home Baked Muffins
Served with Fruit Preserves
\$16.00

(Substitute Eggs w/Vegetarian Quiche +\$1.25)

French Toast

- Chilled Orange Juice
Cinnamon French Toast
Topped with Sliced Strawberries
Served with Warm Syrup and Crisp Bacon
\$15.00

Avocado Toast

- Chilled Orange Juice
Open Face Toasted English Muffin with Avocado Spread
Scrambled Eggs
Tomato Confit and Crumbled Feta
Roasted Red Potato Wedges (GF)
Breakfast Bread and Home Baked Muffins
(maximum 75p)
\$15.00

Buffets

Mount Holyoke Morning

- Chilled Orange and Cranberry Juice
Fresh Fruit Medley (GF)
Assorted Breakfast Cereals, Scrambled Eggs (GF)
Crisp Bacon or Sausage (GF), Home Fried Potatoes (GF),
Cinnamon French Toast or Pancakes
Assorted Breakfast Bakeries with Fruit Preserves
\$19.75

Country Breakfast

- Chilled Orange and Cranberry Juice
Assorted Breakfast Cereals, Scrambled Eggs (GF)
Grilled Ham, Crisp Bacon or Sausage (GF)
Home Fried Potatoes (GF), Assorted Breakfast Pastries
\$16.25

Fast Fare

- Chilled Orange and Cranberry Juice
Sliced Fresh Fruit (GF), Homemade Muffins and Pastries
Fruited Yogurt (GF), Granola
\$12.25

Sweet and Savory Steel Cut Oat Bar (GF)

- Diced Strawberry, Diced Pineapple
Maple Bacon Croutons, Feta, Scallions
Toasted Almonds, Dried Cranberries, Spinach
\$7.25

(25 person Minimum on All Buffets)

Gluten Free (GF)

Can Be Made Gluten-Free (*)

Vegan (VG)



Specialty Brunch

Includes the Following Items:

Chilled Orange and Cranberry Juice
Fresh Fruit Medley (GF)
Field Greens Salad with Assorted Dressings (GF)
Home Fried Potatoes (GF)
Vegetable Medley
Baked Rolls with Butter
Assorted Dessert Selection
Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

Please Select Two Breakfast Items and Two Luncheon Entrees

Breakfast:

Cheese Blintzes with Fruit Sauce
Crisp Bacon or Country Sausage (GF)
Cinnamon French Toast
Apple Pancakes
Scrambled Eggs (GF)
Tomato, Onion, Spinach, Bacon Frittata (GF)
Chive and Brie Strata

Luncheon:

Black Pepper Tri Tip Beef with Chimichurri (GF)
Roast Pork with Spiced Cider Sauce (GF)
Gourmet Mac and Cheese with Options of Bacon, Scallions, Tomatoes, Mushrooms and/or Broccoli
Spinach Mozzarella Stuffed Sole with Dill Mustard Cream (GF)
New England Style Scrod *
Apricot Mustard Salmon (GF)
Herb-Crusted Chicken *
Cilantro Lime Chicken with Fresh Pico de Gallo (GF)
Chicken Saltimbocca *
Sweet Salsa Verde Chicken (GF)
Pasta Roma Bake
Chicken, Shrimp, and Chorizo Paella (GF)

\$30.50

Available Sunday Only
(35 person Minimum)

Gluten Free (GF)

Can Be Made Gluten-Free (*)

Vegan (VG)



Luncheons

Entrees Include Seasonal Vegetable and Potato or Rice When Appropriate.
 Luncheons Include Rolls and Butter, Freshly Brewed Coffee,
 Decaffeinated Coffee and Select Teas

Starters

Soup du Jour \$3.90 Field Greens Salad \$3.90

Entrées

Penne Aglio with Tuscan Chicken

A Blend of Sautéed Chicken, Garlic & Crushed Red Pepper with Baby Spinach and Sun Dried Tomatoes
 Tossed with Penne Pasta and Topped with Pecorino Parsley Crumbs, Served with Garlic Bread **\$15.00**

*Chicken Francaise **

Traditional Boneless Chicken Breast Sautéed and Served with a Sauce of Shallots, White Wine and Butter **\$15.00**

*Toasted Spiced Fennel Chicken **

Pan Seared Chicken Breast with Garlic Mashed Potatoes, Roasted Grape Port Wine Glaze
 and Topped with Charred Onions **\$15.00**

*Chicken Parmesan Pomodoro **

Classic Dish with Tomato Basil Sauce and a Blend of Parmesan and Asiago Cheeses **\$16.50**

Everything Spiced Crispy Salmon (GF)

Seared Salmon with Maple Glaze ~ Served with Apricot and Pecan Pilaf **\$19.75**

Sweet Salsa Verde Chicken (GF)

Roasted Tomatillo Chicken Breast with Black Bean Corn Salad ~ Finished with Lime Crema **\$15.50**

Pesto Chicken (GF)

Boneless Breast of Chicken Seasoned with Herbs and Finished with Fresh Mozzarella and Tomato,
 Served with a Baby Greens Salad **\$16.50**

Poached Salmon Filet (GF)

Cold Poached Salmon Topped with a Cucumber, Dill and Garlic Yogurt, Served
 with Chilled Asparagus with Red Pepper Puree and Country Slaw **\$19.75**

*Herb-Crusted Salmon **

Salmon Filet Coated with Fresh Herbs and Topped with Citrus Butter **\$19.75**

*New England Style Scrod **

Filet Topped with Delicately Seasoned Crumbs, Finished with White Wine and a Hint of Lemon **\$15.00**

Mandarin Sole (GF)

Sautéed Filet of Sole Lightly Sautéed with Mandarin Butter Sauce and Toasted Almond Pilaf **\$18.75**

Baked Lasagna

Choice of either Spinach, Beef, or Smoked Cheese and Sausage Lasagna, Served with Tomato Basil Sauce **\$14.50**

*London Broil Forestiere **

Marinated London Broil with a Delicate Sherry Mushroom Sauce **\$18.25**

Gluten Free (GF)

Can Be Made Gluten-Free (*)

Vegan (VG)



Sandwiches, Salads & Such

Includes Freshly Brewed Coffee, Decaffeinated Coffee, and Select Teas

Baked Rolls accompany Salad Entrees

Soup du Jour available for an additional \$3.75 per person

Caramel Salmon BLT

Broiled Brown Sugar Salmon, Avocado Smear, Crisp Bacon, Plum Tomato, Romaine Hearts

Served on Toasted Focaccia

Accompanied by Marinated Vegetable Pasta Salad

\$17.25

Grilled Chicken Salad (GF)

Grilled Chicken on a Bed of Mixed Greens, Dried Cranberries, Feta, Red Onions,
Shredded Carrot, Candied Pecans and Balsamic Vinaigrette

\$16.00

Grilled Green Apple Cheddarwich *

Made with Aged Cheddar on Cinnamon Raisin Swirl Bread

Accompanied by Seasoned Fries and Horseradish Slaw

\$15.00

Cobb Salad (GF)

Tender Chicken, Crisp Bacon, Cheddar Cheese, Diced Tomato,
and Chopped Egg Served Over Crisp Greens with Creamy Ranch Dressing

\$16.25

Grilled Chicken Caesar Salad (GF)

Grilled Julienne Breast of Chicken

on a Bed of Fresh Romaine Served with a Caesar Dressing and Seasoned Croutons

\$15.00

Southwest Chicken Salad (GF)

Grilled Chili Oregano Chicken on Fresh Romaine with Black Bean Corn Salsa

Diced Tomato, Cucumber, Red Onion, Monterey Jack with Chipotle Ranch Topped with Crisp Corn Strips

\$15.00

Tamari Chicken Salad (GF)

Grilled Tamari Chicken, Red Pepper Strips, Chargrilled Pineapple, and Pickled Carrots

Served on Romaine Greens with Crispy Chow Mein Noodles and Sesame Ginger Dressing

\$15.50

Quiche and Salad

Vegetable Quiche Served with

Mesclun Greens and a Parmesan Balsamic Vinaigrette Dressing

\$13.50

Gluten Free (GF)

Can Be Made Gluten-Free (*)

Vegan (VG)

Luncheon Buffets

All Luncheon Buffets Include Lemonade, Freshly Brewed Coffee,
Decaffeinated Coffee, and Select Teas

(25 Person Minimum)

Served 11:30am-1:30pm

General Tso Stir Fry Buffet

Sesame Tortellini Soup
Select two:
Chicken, Beef, Shrimp, or
Vegetarian Stir Fry
Sesame Broccoli with Roasted Red Peppers (GF)
Short Grain Rice (GF)
Lemon Mousse (GF)
\$20.75

Tex Mex Buffet

Cilantro Corn Chowder (GF/VG)
Select one:
Grilled Chicken or Beef Fajitas (GF)
Quinoa Taco Salad (GF/VG)
With Sauteed Onions & Peppers
Sour Cream, Pico de Gallo, Guacamole
Shredded Monterey Jack Cheese
Spanish Rice (GF)
Grilled Corn Bread
Key Lime Pie
\$20.75

Mediterranean Buffet

Lemon Chick Pea Soup (GF/VG)
Oregano Chicken (GF)
Fattoush Salad (VG)
Falafel with Tahini (VG)
Red Pesto Penne
Za'atar Toasted Pita
Tiramisu Cake
\$19.75

Salad & Quiche Buffet

Marinated Grilled Vegetables (GF/VG)
Quinoa Salad with Edamame, Craisins
And Red Onion (GF/VG)
Spinach Salad with Candied Pecans,
Onion, Mandarin Orange, Strawberries, Mushroom
and Balsamic Vinaigrette (GF/VG)
Vegetable Quiche
Rolls and Butter
Ghiradelli Brownies with Salted Caramel
\$20.25

(Substitute Quiche w/Grilled Citrus Chicken +\$1.25)

Soup & Salad Buffet

Soup du Jour
Seasonal Fresh Fruit Medley
Baby Arugula Salad with Roasted Beets (GF),
Feta Cheese and Balsamic Dressing
Kale, Craisin and Quinoa Salad with Green
Apple Vinaigrette (GF/VG)
Pasta Salad with Artichokes and Sun-dried Tomatoes
Seafood Salad
Grilled Chicken Caesar Salad (GF)
Baked Rolls
Chocolate Cake
\$21.75

Deli Buffet

Sliced Roast Beef, Roasted Turkey (GF), Virginia Ham
Assorted Cheeses
Tuna Salad (GF), Potato Salad (GF)
Roasted Red Pepper Hummus (GF/VG)
Seasonal Fresh Fruit Medley (GF)
Sliced Tomatoes, Lettuce, Onions and Pickles
A Variety of Rolls
Condiments
Carrot Cake
\$21.75

Gluten Free (GF)

Can Be Made Gluten-Free (*)

Vegan (VG)

Working Luncheon

*Includes Potato Chips, Dill Pickle Tray, Home Baked Cookies or Brownies, Lemonade,
Freshly Brewed Coffee, Decaffeinated Coffee, and Select Teas*

\$17.00

(12 Person Minimum)

Please Select One Salad and Two Sandwiches

Kale, Craisin and Quinoa Salad with Green Apple Vinaigrette (GF)

Tangy English Cucumber Salad (GF/VG)

Mustard Dill Potato Salad (GF/VG)

Balela Bean Salad (GF/VG)

Fattoush Salad (VG) *

Tuscan Faro Salad (VG)

Five Vegetable Chopped Citrus Salad (GF/VG)

Virginia Ham and Brie *

with Brie Cheese, Roasted Peppers, Lettuce,
Tomato, and Mustard Marmalade Spread
in a Honey Wheat Tortilla Wrap

Shaved Roast Beef *

with Lettuce, Tomato,
Scallion and Boursin Cheese
in Garlic Tortilla Wrap

Korean BBQ or Tofu Vegan Taco *~

Sliced Beef or Tofu with Cilantro, Red Onion Relish, Napa
Lettuce Slaw in both a Crisp Corn Shell and a Flour Tortilla

Oven Roasted Turkey

with Sliced Apple, Aged Cheddar, Crisp Romaine
Grapes, and House made Honey Mustard
in a Plain Tortilla Wrap

Grilled Chicken Caesar Salad

in a Garlic Tortilla Wrap

Smoked Turkey *

Served on Toasted Craisin Bread with Red Onion, Arugula,
Muenster Cheese and Cranberry Aioli

Vegetarian Gyro Wrap (VG)

Toasted Chickpeas, Tzatziki Sauce, Plum Tomato,
Red Onion, Cucumber in a Garlic Tortilla Wrap

Vegan Falafel Pita *~

with Plum Tomato, Romaine Lettuce
and Tahini Sauce in Pita Bread

Portobello Mushroom & Mozzarella *~

with Sun-dried Tomato Pesto on Grilled Sourdough Bread

Vegan Wrap

Roasted Balsamic Cauliflower, Roasted Red Pepper Hummus,
Sliced Carrots, and Arugula in a Garlic Tortilla Wrap

Sonoma Chicken Salad

with Lettuce and Tomato on Soft Rye Bread

Teriyaki Chicken

with Sesame Oil and Julienne Vegetables
in a Garlic Tortilla Wrap

Fresh Mozzarella, Plum Tomato, Basil ~

with Roasted Red Peppers, Olive Oil and Lemon
on Focaccia Bread

Marinated Grilled Chicken

with Lettuce, Tomato and Pesto
in a Sun-dried Tomato Wrap

Antipasto Hero *

with Spiced Ham, Salami, Provolone, Baby Spinach
Pepperoncini, Olive Tapenade and
Roasted Red Peppers on Focaccia Bread

Marinated Grilled Vegetables

with Feta Cheese and Tarragon Aioli
in a Sun-dried Tomato Wrap

Tuna Salad *

with Lettuce and Tomato on a Croissant

Gluten Free (GF)

Can Be Made Gluten-Free (*)

Vegan (VG)

Served Warm (~)



Dinner

All Dinner Entrees Are Served With Field Greens Salad, Caesar Salad, or Soup du Jour
 Chef's Selection of Vegetables, Rice or Potato
 Baked Rolls with Butter
 Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

Entrees

Prime Rib Au Jus (GF)

Boneless Cut of Rib with Natural Juices and Horseradish Sauce \$31.25

Grilled New York Sirloin Steak (GF)

New York Strip - Flame Grilled to Perfection and Served with Cabernet Butter \$30.25

Filet Mignon *

Flame Grilled to Perfection and Served with a Bordelaise Sauce \$33.50

Chianti Braised Short Ribs *

Slow Braised Short Ribs with Horseradish Gremolata and Whipped Sweet Potatoes \$31.25

Herbed Crusted Chicken

Boneless Breast of Chicken Coated in Fresh Herbs
 Sautéed and Topped with Citrus Herb Beurre Blanc \$20.75

Tequila-Lime Grilled Chicken (GF)

Marinated and Flame Grilled Boneless Chicken Breast
 Served with a Pineapple Salsa \$21.75

Chicken Milanese

Parmesan Parsley Crumb Chicken Breast with Fresh Bruschetta
 Finished with Balsamic Fig Glaze \$20.75

Chicken Valentino *

Chicken Filet Stuffed with Fresh Mozzarella and Roasted Red Peppers
 Served Over Spinach Alfredo Sauce \$24.00

Gluten Free (GF)

Can Be Made Gluten-Free (*)

Vegan (VG)

Dinner

(Continued)



Chicken Chasseur *

Sautéed Chicken Breast Tossed with a Sauce of Artichokes, Tomatoes, Mushrooms, White Wine and Garlic \$22.00

Cilantro Lime Chicken (GF)

Marinated Charbroiled Breast of Chicken served with a Fresh Chopped Black Bean Pico de Gallo \$22.00

Chicken Saltimbocca *

Sautéed Chicken Breast Topped with Prosciutto, Spinach, Provolone, Finished with a Marsala Sauce \$24.00

Boursin Stuffed Chicken (GF)

Breast of Chicken Stuffed with Spinach, Shitake Mushrooms and Boursin Cheese Served with a Lemon Herb Butter Sauce \$24.00

Chicken Shawarma (GF)

Coriander and Cumin Spiced Chicken Breast and a Lemon Cucumber Tomato Salad Over Riced Cauliflower with a Tahini Sauce \$24.00

Cranberry and Sourdough Stuffed Chicken

Dried Cranberries and Herbed Sourdough Stuffing Topped with a Sage Jus \$23.00

Huli Huli Chicken

Seasoned Grilled Chicken Breast with Charred Pineapple and Light Hawaiian BBQ Sauce Served with Edamame and Brown Rice \$22.00

Chicken Tagine (GF)

Moroccan Seasoned Chicken Served on a Bed of Couscous, Topped with a Lemon Chickpea Mint Salsa and Lemon Sour Cream \$22.00

Seafood Stuffed Sole with Lemon Caper Sauce

Fresh Sole Filet Rolled with a Seafood Stuffing and Drizzled with Lemon Caper Sauce \$25.50

Surf and Turf

Two Baked Stuffed Shrimp Accompanied by a Petit Filet and Drawn Butter \$33.50

Gluten Free (GF)

Can Be Made Gluten-Free (*)

Vegan (VG)



Dinner

(Continued)

New England Style Scrod *

Generous Filet Topped with Delicately Seasoned Crumbs and Finished with White Wine and a Hint of Lemon \$20.75

Grilled Salmon with Salsa (GF)

Flame Grilled Salmon Served with a Tomato Lime Salsa \$25.50

Apricot Mustard Salmon (GF)

Savory Seasoned, Seared Filet of Salmon Finished with an Apricot Mustard Glaze and Pistachio Dust \$25.50

Everything Spiced Salmon (GF)

Maple Glazed Spiced Salmon with Broiled Asparagus Over Sweet Potatoes Finished with Butter Leeks. \$26.50

Herb Crusted Salmon *

Baked Herb Coated Filet Served with a Citrus Herb Beurre Blanc \$25.50

Chili Lime Salmon (GF)

Spice Rubbed Salmon Baked with Citrus Butter Topped with Cucumber Mango Relish \$25.50

Baked Haddock Parmesan (GF)

Tender Haddock Baked with Creamy Parmesan and Herb Sauce \$25.50

Baked Haddock a la Romesco (GF)

Tender Haddock Filet Baked with a Spanish Almond Pesto \$25.50

Miso Salmon (GF)

Salmon Filet Baked with White Miso, Ginger, and Sesame Served with a Sweet Sake Sauce \$25.50

Fennel Crusted Salmon (GF)

Toasted Fennel Seared Salmon Finished with a Port Grape Sauce \$25.50

Special Diets:

With proper advance notice, arrangements can be made to accommodate guests with special diets. Please contact our staff for information more information.

Gluten Free (GF)

Can Be Made Gluten-Free (*)

Vegan (VG)



Dinner Buffets

Dinner Buffet

Two Entrees \$28.00 - 30 Person Minimum

Three Entrees \$31.25 - 50 Person Minimum

Soup du Jour or Field Greens Salad with Assorted Dressings
Vegetable Medley
Chef's Selection of Potato or Rice
Baked Rolls with Butter
Carrot Cake, Chocolate Layer Cake, Cheesecake with Strawberries or Fruit Pie
(Choose Two Desserts)
Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

Please Select Entrees:

Chicken Milanese
Herb Crusted Chicken *
Curried Butter Chicken
Penne Pasta with Chicken, Broccoli and Roasted Red Pepper Alfredo
Roast Turkey with Herbed Stuffing
Sundried Tomato and Clam Penne Pasta
Mandarin Glazed Pepper Steak (GF)
Black Pepper Tri Tip Beef with Chimichurri Sauce (GF)
Spinach Mozzarella Stuffed Sole with Dill Mustard Cream
Baked Cod Parmesan (GF)
New England Baked Scrod *
Vegetable Lasagna
Gourmet Aged Cheddar Mac & Cheese
Vegetarian Strudel
Gnocchi Sautéed with Mushroom Pesto

Gluten Free (GF)

Can Be Made Gluten-Free (*)

Vegan (VG)



Dinner Buffets

(Continued)

Deluxe Dinner Buffet

Two Entrees \$33.75 - 30 Person Minimum

Three Entrees \$38.00 - 50 Person Minimum

Lemon Vegetable Orzo Salad (VG)
Strawberry Spinach Salad (GF/VG)
Vegetable Medley
Roasted New Potatoes, Au Gratin Potatoes or Wild Rice
Baked Rolls with Butter
Chef's Selection of Premium Desserts
Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

Please Select Entrees:

Boursin Stuffed Chicken *

Chicken Chasseur *

Baked Stuffed Chicken Saltimbocca *

Toasted Fennel Chicken with a Port Grape Sauce *

Chicken Tagine (GF)

Penne Aglio with Tuscan Chicken

Baked Stuffed Chicken with Spinach, Shallots, Portobello Mushrooms & Smoked Mozzarella Cheese (GF)

Braised Beef Tips with Rosemary Port Wine Sauce and Blue Cheese Polenta (GF)

Sliced Roast Sirloin with Port Wine Demi-Glace

Chorizo, Chicken, & Shrimp Paella (GF)

Seafood Stuffed Filet of Sole with Lemon Caper Sauce

Brie & Crab Salmon (GF)

Apricot Mustard Salmon (GF)

Savory Chili Lime Salmon (GF)

Everything Spiced Salmon (GF)

Orange Ginger Vegan Sushi Pancakes (GF/VG)

Eggplant Rollatini

Gluten Free (GF)

Can Be Made Gluten-Free (*)

Vegan (VG)



Cookouts

These Buffets Can Be Served in Willits-Hallowell or Outdoors on Campus. Off Premise Events Include Disposable Service Ware. Prices Do Not Include Tables, Chairs, China, Glassware, etc., and Will Not Be Supplied Unless Requested. Outdoor Premise Events Requiring Grill Service Will Be Assessed a Rental Fee.

When You Schedule a Cookout, You Must Also Schedule a Rain Location. Notification to Use Rain Location Must be Received 5 Hours Prior to the Start Time of the Event.

(40 Person Minimum)

Cookout - \$18.75

Marinated Vegetable Pasta Salad
 Potato Salad
 Hamburgers
 Vegetarian Burgers (VG)
 Hot Dogs with Rolls
 Sliced Cheese
 Lettuce, Tomato, Onion
 Pickles
 Condiments
 Sliced Watermelon
 Butterscotch Brownies
 Lemonade

Traditional BBQ - \$25.00

Balela Bean Salad (GF/VG)
 Potato Salad (GF)
 Apple Horseradish Country Slaw (GF/VG)
 Fresh Corn on the Cob (Seasonal)
 B.B.Q. Chicken (GF)
 Pulled Pork Carnita with Slider Rolls *
 Assortment of Relishes
 Grilled Corn Bread
 Sliced Watermelon
 Apple Pie
 Lemonade/Iced Tea

South Western BBQ - \$30.00

Cilantro Corn Chowder (GF/VG)
 Mango Cole Slaw (GF/VG)
 Fiesta Rice Salad (GF/VG)
 Baked Potato (GF/VG)
 BBQ Brisket with Rolls *
 BBQ Chipotle Chicken Breast (GF)
 Layered Taco Dip with Tortilla Chips (GF)
 Sliced Watermelon
 Mochachino Balls
 Lemonade/Iced Tea

* N.Y. Sirloin alternate available with advanced notice

Gluten Free (GF)

Can Be Made Gluten-Free (*)

Vegan (VG)



Desserts

Key Lime Pie	\$7.75
Lovin Spoonful Cake	\$8.75
Snickers Pie	\$7.75
Belgium Chocolate Mousse Cake	\$7.75
Gluten Free Chocolate Torte	\$7.75
New York Style Cheesecake with Strawberries	\$5.75
Lemon Berry Martini with Fresh Whipped Cream (GF)	\$5.25
Carrot Cake	\$5.25
Lemon Meringue Pie	\$5.00
Vegan Chocolate Cake	\$5.00
Chocolate Brownie Sundae	\$5.00
Strawberry Shortcake with Fresh Whipped Cream (Seasonal)	\$5.00
Balsamic Strawberries with Whipped Mascarpone Cheese (Seasonal)	\$5.00
Apple Pie	\$5.00
Ice Cream or Sherbet with Fresh Baked Cookie	\$4.75
Strawberry, Lemon, or Chocolate Mousse	\$4.75

(Priced Per Person. 12 Person Minimum)



Receptions

Cold Hors d'Oeuvres

Cajun Shrimp with Pineapple Salsa	\$78.00	English Cucumber Cups with	
Smoked Salmon and Cucumber		Roasted Red Pepper Hummus (GF/VG)	\$52.00
on Pumpernickel	\$98.00	Assorted Cocktail Sandwiches	\$156.00
Smoked Salmon w/ Sour Cream and		Skewered Fresh Fruit (GF)	\$57.00
Capers served on Cucumber Slice (GF)	\$93.00	Goat Cheese Crostini with Black Pepper	
Potato Pancakes with Smoked Salmon and		Marmalade	\$78.00
Red Onion Cream Cheese (GF)	\$93.00	Potato Pancakes with	
Iced Jumbo Shrimp (GF)	\$130.00	Sour Cream & Chives (GF)	\$57.00
Mascarpone Stuffed Prunes		Artichoke Relish Canapé	\$78.00
Wrapped in Prosciutto (GF)	\$83.00	Walnut Gorgonzola Grape Canapé	\$62.00
Asparagus and Smoked Salmon Wraps (GF)	\$93.00	Filet of Beef Croustade with	
		Caramelized Onions	\$104.00
		Vegetable Sushi Roll (GF/VG)	\$63.00

Hot Hors d'Oeuvres

Chicken Arancini with Ricotta		Portobello Fries with Horseradish Dip	\$62.00
and Tomato Basil Dip	\$93.50	Brie in Phyllo Cup with Onion Jam	\$93.50
Thai Crab Rangoon	\$93.50	Ham & Brie Canapé with Fig Jam	\$73.00
Kofta Meatballs with Tzatziki Dip (GF)	\$93.50	Fried Mac and Cheese	\$72.00
Southern Fried Shrimp		Spring Rolls with Duck Sauce (VG)	\$83.00
with Sriracha Lime Aioli	\$130.00	Mini Spanakopita Turnovers	\$98.00
Curry Crab Cake with Lime Aioli	\$130.00	Mushroom, Garlic and Thyme Tartlets (VG)	\$83.00
Marinated Grilled Shrimp (GF)	\$130.00	Mozzarella, Tomato, Caramelized Onions	
Lemon Oregano Chicken with Pesto Basil Dip	\$83.00	w/ Balsamic Glaze on Toasted Baguette	\$83.00
Coconut Chicken with Orange		Grilled Brie Tartine w/ Onion Compote	\$83.00
Marmalade Sauce (GF)	\$98.75	Parmesan Risotto Balls w/Truffle Aioli	\$83.00
Smoked Chicken Quesadillas	\$130.00	Baked Brie with Raspberry wrapped in	
Pork Wontons with Dipping Sauce	\$83.00	Phyllo	\$135.00
BBQ Beef Crostini with Smoked		Samosas with Potato, Pea and Curry (VG)	\$78.00
Mozzarella	\$104.00	Fried Camembert with Honey Mustard	\$83.00
Assorted Miniature Quiche	\$104.00	Parmesan Breaded Peppadew® Peppers	
Artichoke w/Spinach and Parmesan Tartlets	\$83.00	with Goat Cheese	\$135.00
Olivetta and Goat Cheese Crostini	\$83.00		

(Prices based on 50 pieces)

Gluten Free (GF)

Can Be Made Gluten-Free (*)

Vegan (VG)



Receptions

(Continued)

Reception Displays

(100 Person Minimum)

Fruit, Domestic & Imported Cheeses, Mixed Nuts, with Assorted Crackers

Sliced Fresh Fruit Served with an Assortment of Nuts, Cheeses and Crackers

\$5.25 per person

Vegetable Crudité Display

Fresh Vegetable Medley Served with Ranch and Blue Cheese Dips

\$4.00 per person

Tuscan Display

Toasted Focaccia Bread with Assorted Vegetable Accompaniments

\$4.50 per person

Platters & Dips

Fruit Orchard with Cheese & Crackers

Sliced Fresh Fruit with an Assortment of Cheeses and Crackers

Small \$78.00 Medium \$120.00 Large \$218.00

Vegetable Crudités (GF/VG)

Sliced Fresh Vegetables Served with a Creamy Ranch Dip

Small \$47.00 Medium \$78.00 Large \$130.00

Antipasto Platter

Roasted Red Pepper, Roasted Mushrooms, Marinated Artichoke Hearts,
Provolone Cheese, and Salami served with Focaccia Bread

Small \$73.00 Medium \$125.00 Large \$229.00

Southwestern Platter (GF/VG)

Pico de Gallo, Guacamole, and Black Bean Dip with Corn Tortilla Chips. Serves 50

\$200.00

Mediterranean Platter (VG)

Roasted Red Pepper Hummus (GF), Baba Ghanoush (GF) and Olive Tapenade (GF) with
Za'atar Seasoned Pita Triangles and Celery Sticks. Serves 50

\$200.00

Layered Taco Dip (GF)

Served with Corn Tortilla Chips. Serves 50

135.00

Artichoke & Spinach Dip

Served Warm with Sliced Baguette and Toasted Pita Triangles. Serves 40

\$155.00

Gluten Free (GF)

Can Be Made Gluten-Free (*)

Vegan (VG)



Beverages & Snacks

Beverages

Cash or Hosted Bars

Mixed Drinks	\$8.00 and up
Imported/Craft Beer	\$8.00 and up
Domestic Beer	\$6.00 and up
Wine Selections	\$7.00 and up

Non-Alcoholic Selections

Sparkling Cider	\$13.00/bottle
Fruit Infused Water	\$12.00 gallon
Assorted Canned Flavored Sparkling Water	\$1.75 each
Assorted Soft Drinks	\$1.75 each
Bottled Water	\$1.75 each
Lemonade	\$21.00 gallon
Fruit Juice Punch	\$25.00 gallon
Apple Cider (seasonal)	\$26.00 gallon

Bartender Fees

\$120.00 First Hour / \$30.00 each additional hour
 (Fees Waived When Beverage Revenue Exceeds \$325.00 Per Bar)

Snacks

Potato Chips with Herb Dip (Serves 25)	\$37.50
Pretzels	\$8.75 lb
Peanuts with Raisins	\$19.00 lb
Select Mixed Nuts	\$35.00 lb
Tortilla Chips with Salsa (Serves 20)	\$32.00
Party Snack Mix	\$12.50 lb

Event Policies

Event Reservations

Mount Holyoke College Departments inquiring about booking Willits-Hallowell for meeting/event space and/or catering services please call 413-538-2333. Off-campus organizations please call 413-538-2153.

Please make reservations as early as possible to ensure the success of your function, space availability, and to allow the Chef time to order and receive food, supplies or specialty items. A minimum of 10 business days notice is required for catering and event space reservations. Please note that some of the products we use must be ordered 21 days in advance.

Event space is assigned based on the anticipated number of guests. If there are fluctuations in the number of guests, the Center reserves the right to reassign the function space accordingly.

Event Order Confirmation

Once arrangements have been made, you will receive a copy of the Event Order for confirmation. Services will be provided as specified on the Event Order. Please examine the Event Order for accuracy. If an error is discovered, please contact the Willits-Hallowell Center staff immediately.

Billing

A non-refundable deposit is required at the time of booking to confirm your event date for all external bookings. All arrangements for direct billing must be made through the Willits-Hallowell Center. Please be aware that the application process for direct billing takes approximately two weeks. Full payment will be required at completion of the event unless direct billing has been previously approved.

A 20% house charge will be added to all food and alcoholic beverages. For those not qualifying for tax exempt status, a Massachusetts State and local tax of 7% will be added to listed prices. Please be aware that house charges and bartender fees do not represent gratuity or service charge for wait staff employees, bartenders or any other employees providing service at your event. Prices are subject to change because of market fluctuations.

An additional charge may be incurred for meals served on holidays observed by the College.

Attendance Guarantee

The Willits-Hallowell Center must have an approximate count 10 business days in advance of your event. Guaranteed attendance must be specified at least 72 hours in advance. This number is considered the guarantee and is not subject to reduction. All charges will be based on the guarantee. If no guarantee is received by the Willits-Hallowell Center office, the original expected number of guests will be used as the guaranteed attendance.

Delivery Charges

A delivery charge will apply for equipment and catering delivered to campus venues, and is calculated based on a number of factors including, but not limited to, location, length of the event, equipment required, etc.

Cancellation Policy

In the event it becomes necessary to cancel your event(s), the following cancellation fees will apply:

- More than 10 days – Event deposit will be billed
- 10-3 days notice - 25% of your event's estimated charges will be billed plus Deposit/Room Rental
- 72-48 hours notice - 50% of your event's estimated charges will be billed plus Deposit/Room Rental
- Less than 48 hours -100% of your event's estimated charges

Event Policies (continued)

Food and Beverage Policies

It is against the policy of the Willits-Hallowell Center to allow food, beverages or alcoholic beverages to be brought into or removed from the building.

Luncheon menu items will be served only between 11:30 a.m. and 1:30 p.m.

Dinner events may begin no later than 8:00 p.m.

Special Diets

With proper advance notice, arrangements can be made to accommodate guests with special diets.

Please contact our staff for information more information.

Allergy Notice

Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, and milk. Please inform your event manager if any of your guests have allergies or dietary restrictions.

Consumer Advisory

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

When placing your menu order, please inform our staff if you or a person in your party has a food allergy.

Audio Visual Equipment

Complete audio visual services are available for events at the Willits-Hallowell Center, including Internet access. Please inquire with the our staff for availability and charges.

Security

The Willits-Hallowell Center may require security at certain events. Only the Mount Holyoke College Public Safety Department may be used. Rates are available from the Willits-Hallowell Center office.

Special Event Services

Please contact our staff should your event require floral arrangements, entertainment, ice carvings, or special occasion cakes. We will be happy to assist you.