

SAINT MARY'S COLLEGE

CATERING GUIDE





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CATERING GUIDE

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A LA CARTE ITEMS

Pricing intended for Internal Clients of the Saint Mary's College Community

BAKERY

Chocolate Dipped Cookies	\$5.00 dz	Sweet Street Bars	\$9.00 dz
Petit Fors	\$9.60 dz	Breakfast Breads	\$6.00 loaf
Cookies	\$3.50 dz	7 Layer Bar	\$7.50 dz
Cookies - Frost Your Own	\$6.00 dz	Upscale Breakfast Pastries	\$7.00 dz
BAC Cookies	\$6.00 dz	Lemon or Pumpkin Bars	\$6.00 dz
Asst. Donuts	\$7.50 dz	Scones	\$7.50 dz
Tea Cookies	\$6.00 dz	Rice Krispie Treats	\$6.50 dz
Asst. Muffins	\$5.25 dz	Danish	\$7.00 dz
Brownies	\$4.50 dz	Cupcakes	\$6.00 dz
Asst. Mini Muffins	\$3.75 dz	Mini Pecan Rolls	\$5.50 dz
Gourmet Brownies	\$5.50 dz	Cake - 9"Rnd	\$19.00 ea.
Bagels w/ Cream Cheese	\$6.50 dz	Cake - Full Sheet	\$45.00 ea.
		Cake - 1/2 Sheet	\$30.00 ea.
FOOD		Pretzels	\$3.00 lb.
Mixed Nuts	\$5.00 lb.	Chex Mix	\$3.00 lb.
Chips		Terra Chips	\$8.50 lb.
Individual Bags	\$0.85 each	Whole Fresh Fruit	\$0.75 each
Bulk	\$2.50 lb.	Caramel Apples	\$6.50 dz.

COLD BEVERAGES

Iced Tea	\$6.00/Gal.
Lemonade	\$6.00/Gal.
Orange Juice	\$7.15/Gal.
Fruit Punch	\$6.95/Gal.
Citrus Punch	\$7.15/Gal.
Sparkling Punch	\$9.00/Gal.
Raspberry Iced Tea	\$6.00/Gal.

LINEN/CHINA

Skirt	\$10.00 each
Tablecloth	\$2.50 each
Napkin	\$0.18 each
China	\$1.25 each

HOT BEVERAGES

Coffee	\$7.15/Gal.
Decaf	\$7.15/Gal.
Hot Water	\$6.00/Gal.
Hot Chocolate	\$6.50/Gal.
Apple Cider	\$9.00/Gal.
Hot Wassail	\$7.15/Gal.

BY THE BOTTLE

Perrier Water	\$1.40 each
Chugs Milk	\$1.35 each
Canned Soda	\$0.75 each
2-Litre Soda	\$1.75 each
Bottled Juice	\$0.95 each
Bottled Water 16 oz.	\$1.25 each
Sparkling Grape Juice 750 ml.	\$45.50 each

APPETIZERS & HORS D'OEUVRES

VEGETARIAN	
Grilled Red Potato with 3 Cheese, Tomato & Pepper Coulee	\$0.85
Vegetable Spring Rolls	\$0.85
Roasted Eggplant Bruschetta	\$0.85
Portabella Mushroom Pizza	\$0.85
Assorted Mini Quiche	\$0.85
Assorted Finger Sandwiches	\$0.85
Artichoke Boushee	\$1.05
Dill Cheese Puff	\$1.05
Vegetables Quesadillas	\$1.40
Mini Egg Rolls with Dipping Sauce	\$1.65
TRAYS & SALADS	
Cheese Platter w/ Asst. Crackers	\$1.50
Add Sausage for \$.75 per Guest	
Imported Cheese Platter w/ Asst. Gourmet Crackers	\$1.75
Add Sausage for \$.75 per Guest	
Humus w/ Pita Chips & Veggies	\$1.05
Vegetable Tray w/ Dip	\$1.30
Seasonal Fruit Tray	\$1.75
Chips and Salsa	\$1.50
BEEF	
Beef Tornade w/ Horseradish Cream	\$0.95
Beef & Brie Cheese Puffs	\$1.25
Beef Canapes w/ Verdes Sauce	\$1.50
Swedish Meatballs	\$1.50



APPETIZERS & HORS D'OEUVRES

POULTRY

Chicken Wings with Ranch & Celery	\$0.75
Chicken Quesadillas	\$0.95
Maple Glazed Duck Canapes	\$1.25
Chicken Encroute	\$1.50
Chicken Wings w/ condiments	\$6.75 dz
Chicken Satays	\$2.50 for 2

SEAFOOD

Bacon Wrapped Scallops	\$2.50 each
Crab Stuffed Mushrooms	\$1.25 each
Smoked Salmon Canapes	\$1.25 each
Grilled Swordfish on Ginger Rice Cakes	\$1.25 each
Ginger Seared Tuna w/ Wasabi Aoli & Black Sesame Garnish	\$1.25 each
Coconut Shrimp	\$1.50 each
BBQ Shrimp on the Barbie	\$1.50 pp
Shrimp Cocktail	\$2.50 pp
Sushi Tray	Market Price





BOX LUNCHES

Please remember that these are suggestions and the Catering Staff & Chef Ken are always happy to customize your menus. All Boxed Meals Include condiments & Utensils .

BOXED MEAL

Includes a Deli Meat or Vegetarian Sandwich, a piece of Fresh Fruit, a Bag of chips, Dessert, Beverage.

PRICE: \$7.85

ADD A SPECIALTY COLD SALAD FOR JUST \$1.00

EXECUTIVE BOXED LUNCH

Choice of upscale Deli Meat or Vegetarian Sandwich, Pasta or Fruit Salad, Terra Chips, Dessert Bar, and Beverage.

PRICE: \$9.50



BUILD YOUR OWN BBQ OR PICNIC

All menus below are only suggestions. The Catering Manager and Executive Chef take pride in customizing menus that fit your needs and are designed specifically for your event. Pricing Includes Iced Tea and Lemonade for the number of guests at your event. All Picnics will automatically come with the appropriate condiments and accompaniments for your chosen menu. Substitutions or additions can be made but must be priced accordingly. *Pricing does not include* 7% *Indiana sales tax. Based Upon a Minimum of* 25 ppl.

GRILLED & HOT ENTREES

Please Choose 2

Hamburgers

Bratwurst

Chicken Breast

Hot Dogs Polish Sausage

Pulled BBQ Pork

BBQ Chicken Quarters are available for an additional cost

BBQ Ribs are available for an additional cost.

DESSERTS

Please Choose 2

Asst. Cookies

Rice Krispies Treats

Pumpkin Bars

Brownies

Raspberry Bars

Lemon Bars

Cookie Bars

HOT & COLD SIDES AND SALADS

Please Choose 3

Potato Salad Broccoli Salad

Coleslaw Corn on the Cobb

Fresh Fruit Salad Baked Beans

Pasta Salad Potato Chips

3 Bean Salad Pretzels

The Chef's Special Chili with all of the "Fixins" can be added at an additional charge.

Please ask your Catering Manager for details.



LUNCH AND DINNER BUFFETS

Please remember that these are suggestions and the Catering Staff & the Culinary Staff are always happy to customize your menus. Please note the buffet pricing is based on 12 guests or more. Prices are subject to change for smaller parties.

SOUP AND SALAD BUFFET

Home made Soup with a choice of a Caesar Salad or Tossed Green Salad with a choice of two dressings. Served with Rolls and butter or Breadsticks. Complimented with Cookies or Brownies.

ADD AN ADDITIONAL SOUP

TRADITIONAL DELI BUFFET

Includes assorted freshly Baked Breads, Turkey, Roast Beef, Ham, two varieties of Cheeses, and your choice of potato or pasta salad. Make room for pretzels or chips and Cookies or Brownies then your meal will be complete. We won't forget all the condiments and sandwich accompaniments!!!

ADD SOUP TO YOUR BUFFET

ASIAN BUFFET

Our Pacific Rim Buffet consists of an Spring Asian Salad with Oriental Chicken Stir Fry including Vegetable Egg Rolls, Crab Rangoon, and Vegetable Fried Rice. This meal finishes with Almond Cookies for dessert.

MEXICAN BUFFET

Flour Tortillas with a Southwestern Seasoned Beef, Spicy Shredded Chicken, and Refried Beans!! Add all the fixins of Shredded Lettuce, Diced Tomatoes, Black Olives, Cheddar Cheese, and Sour Cream to complete the south of the border flavor of this meal. Accompanied by Nacho Chips & Salsa and Warm Churros and Chocolate Sauce for dessert.

PASTA BUFFET

Fresh Tossed Caesar Salad starts the buffet line and is followed by Herbed Pasta with a wonderfully creamy Alfredo Sauce and a fresh wholesome Basil Garden Marinara brings a touch of Italy to your meal. Garlic Bread & Broccoli Cuts are the perfect compliment for this satisfying buffet.

CHICKEN BUFFET

Starts with a House or Caesar Salad, 4 oz Chicken Breast, Rice Pilaf, Seasonal Vegetables and Breadsticks. Cookies or Brownies for Dessert.

PLEASE NOTE

All Buffets include Ice Tea OR Lemonade for Beverages. Bulk Water can be added at no charge.

Any canned or bottled beverage is a separate charge and is based upon consumption. Coffee Service is not included.

Prices do not include Cost of Linen on Buffet Table.

There is a \$1.25 charge for China outside Dining Hal

There is a \$1.25 charge for China outside Dining Hall Premises.

ALL PRICES ARE PER PERSON



LUNCHEON SALADS & SANDWICHES

Please remember that these are suggestions and the Catering Staff & the Chef are always happy to customize your menus. All Lunch Options Include Ice tea or Lemonade and Water. Dessert is also Included and Options are available through Catering. Linen is not included. There is a \$1.25 charge for China outside DH Premises. In the event that the above menu options are ordered for a buffet, pricing will be based on 12 guests or more. Prices are subject to change for smaller parties.

Sesame Chicken on a bed of Mixed field Greens

Red Cabbage with a Pepper Medley, Mandarin Oranges, Pea Pods and Baby Corn. Garnished with Crispy Noodles and an Asian Dressing.

Grilled Breast of Turkey on a Bed of Fresh Mixed Field Greens

Tossed with Cherry Tomatoes, and Mango Slices with Ripe Avocado. Drizzled with a Kiwi Vinaigrette and Garnished with Pine Nuts and Gorgonzola. Served with a Sweet Bread Muffin and Whipped Honey Butter.

Grilled Chicken Caesar

Romaine Lettuce Tossed with Caesar Dressing, Red Onion Slices, Black Olives and Tomato Slices. Served with Bread Sticks.

Spiced Sirloin Served atop a Bed of Fresh Spinach Leaves

Tossed with Red onions, Grape tomatoes, and a Citrus Herb Vinaigrette. Garnish with Candied Pecans and Feta Cheese.

Upscale Cutting Board Salad Display with Soup

A Choice of Protein including Marinated Shrimp, Roasted Chicken, Turkey, or Beef, Beautifully Displayed on a Wooded Cutting Board with a Mescaline Green Mix Nestled among a variety of Fresh Grilled Seasonal Vegetables. Served with a Home made Soup and Warm Dinner Rolls and Butter

Minimum count of 15 people for this menu

Carved Turkey Breast Sandwich

Served on a Warm Fresh Baked Grain Bread with a Homemade Cranberry Chutney Aoli. Served with Field Greens and Plum tomatoes. Accompanied with Terra Chips and Fresh baby Carrots.

Chicken Pesto Wrap

Grilled Pesto Chicken with Roasted Red Pepper, Thinly Sliced Orange, Gouda Cheese, Spinach and Fresh Basil all rolled up in a Colorful Tomato Wrap. Served with a Fruit Salad and Terra Chips.

Chicken Salad Waldorf with Grapes and Candied Walnuts

On a Flaky Croissant. Served with a Fresh Fruit Salad & Gourmet Chips. May also be served on a Bed of Lettuce with Sweet Bread and Fruit.

Tuscan Chicken Sandwich

Fresh Basil Leaves compliment an Italian Grilled Chicken Breast with Roasted Red Pepper on Focaccia with a Pesto Mayo.

Grilled Fresh Seasonal Vegetable Focaccia

This Sandwich is Vibrant in Color with an array of Grilled Veggies, but just as pleasing to the pallet with Homemade Pesto on a Tomato Rosemary Focaccia Bread. Served with a Red Potato Dill Salad.



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Sodexo Sunrise

Fancy Fruit Tray, Assorted Breakfast Pastries and Bagels with Cream Cheese. Assorted Bottled Juices are Included along with coffee Service

Keeping Fit

Whole Fresh Fruit and Yogurt with Assorted Toppings Bottled Juices and Coffee Service is included

Sunshine Break

Assorted Breakfast Breads and Yogurt with toppings along with Coffee Service and Bottled Juices.

Bacon and Brie Croissant or Seasonal Vegetable and Brie Croissant

Fancy Fruit Tray, Assorted Pastries and Juices with Coffee Service add a Potato Dish

Cheddar Scrambled Eggs

Hash Brown Potatoes, and Bacon or Sausage Links with Assorted Juices and Coffee Service

Vegetable or Sausage Breakfast Pizza

Assorted Pastries, Fancy Fruit Tray Served with Bottled Juices and Coffee Service

French Cherry or Harvest Apple Baked Pancake with Toppings

Hash Browns, Fancy Fruit Tray Served with Bottled Juices and Coffee Service

Coffee Service Includes Regular & Decaf Coffee and Hot Water with Tea Bags.

Prices do Not Include Linen

***These are Buffet Prices. Prices will be different for Served Events

There is a \$1.25 charge for China outside DH Premises

SERVED DINNERS

Please remember that these are suggestions and the Catering Staff & the Culinary Team are always happy to customize your menus. All Dinners are served with a fresh seasonal green salad, warm rolls & butter or bread sticks, chef's choice dessert options, and iced tea & water.

Thank You.

Herbed Chicken Breast

6 oz Chicken Breast served with your choice of Sauce, Starch options, and Fresh Seasonal Vegetables.

Lemon Chicken Scaloppini

4 oz Chicken Breast served atop Mini Pene Herbed Pasta Topped with Artichoke Hearts in a Lemon Butter Bur Blanc Sauce with Seasonal Vegetables and Parmesan Cheese.

Mousse or Cake for Dessert

Asiago Cheese & Spinach Stuffed Chicken Breast

Served atop a bed of Spring Orzo, finished with a Tomato Coulis & Parmesan Cheese and accompanied by Seasonal Vegetables

Chicken Wellington

4 oz Chicken Breast Sauteed in a Mushroom Reduction Sauce

Baked to a Golden Brown in a Puff Pastry. Served with an Asparagus Bundle

Rosemary Cornish Game Hen

Served with a Baked Savory Cornbread Sage Muffin and a Butternut Squash Ratatouie

Braised White Fish

Served upon a Bed of Fresh Wilted Spinach. Accompanied with Lime-Ginger Rice and Roasted Corn Avocado Chutney. Garnished with Sweet Potato Hay

Salmon Filet Encroute

Large Salmon Filet in a Mushroom Reduction Sauce and Baked to a Golden Brown in a Puff Pastry Shaped Like a Fish. Then Carved and Served in front of you. Served with Pasta tossed with Fresh Vegetables and Olive Oil and Sundried Tomatoes.

Only Served Buffet Style for 15 people or over

Coquille Saint Jaques

Sauteed Scallops in a Mushroom and Shallot Sherry Cream Sauce. Garnished with Piped Potatoes then Baked to a Golden Brown. Served with Green Beans with a Pistachio Breadcrumb

Herb Encrusted Tenderloin of Beef

Served atop a Grilled Portobella Mushroom Cap. Accompanied with Wasabi Herb Mashed Potatoes with a White Truffle Demi-Glaze

Roasted Tenderloin of Beef with a Port Wine Sauce

Custard Potato or Double Stuffed Red Potatoes

Fresh Asparagus

Hand Cut, Grilled Bone-in Pork Chop

Served with Glazed Carrots, Crispy Potato Wedges and a Roasted Red Pepper Demi-Glaze. Garnished with Battered Onion Crisps.

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Thank You.

SUBSTITUTE VEGETARIAN OPTIONS

Roasted Vegetable Napoleon

Green Zucchini, Yellow Squash, peeled Sweet Potatoes, Eggplant and Carrots layered with Sundried Tomatoes, roasted red pepper strips, and fresh Parmesan, then baked to a beautiful Golden brown and garnished with a leaf of fresh basil.

Vegetable Strudel

Asparagus Spears, Roasted Red pepper, Portobella Mushroom caps, Herb Cheese, and Zucchini bundled in a pocket of fresh Baked Pastry and cut on the bias adding a touch of color to this culinary delight. Served over a bed of Angel Hair with Sundried Tomatoes in a Roasted Red Pepper Coulis

Roasted Portobella Mushroom Cap

Stuffed with Eggplant and other Seasonal Fresh Vegetables Topped with Parmesan Cheese

Fresh Artichoke Puff Pastry Bundle

Served with a variety of Spices and Fresh Herbs Accompanied with Roasted Baby Vegetables

**Vegetarian Options are Substitutions

There is a \$1.25 charge for China outside Dining Hall Premises

WEDDINGS

This page is meant to provide you with fresh, contemporary menus. However, this represents only a starting point. Our commitment is to customize and create whatever is required to provide you and your guests with an unforgettable experience. We look forward to the opportunity to work with you!

Salad Choices

Fresh Field Greens Tossed with Yellow Peppers, Cherry Tomatoes, Cucumber Slices, and Shredded Aged White Irish Cheddar. Topped with Pine Nuts.

Leafy Wild Greens with Gorgonzola, Candied Walnuts Tossed in a Raspberry Vinaigrette with Cucumbers and Grape Tomatoes.

Brilliant Fresh Green Baby Spinach Leaves Tossed with Strawberries and a Light Lime Vinaigrette. Topped with Candied Pecans.

Boston Bib Wedge Salad with Avocado Slices and Salted Cashews Drizzled with a Mango and Mandarin Orange Vinaigrette with Fresh Basil Leaves.

Fresh mozzarella and Juicy Ripe Tomatoes in a Balsamic Vinaigrette with Fresh Basil Leaves.

Entrees

Filet of Tenderloin and Tequila Lime Marinated Shrimp Served with a Shallot Dijon Coulee

Filet of Tenderloin Drizzled with a Port Wine Demi Glaze.

3oz Tenderloin Filet Served with a Marsala Demi Glaze 3 oz Chicken Breast.

Lime Cilantro Marinated Chicken Breast

Apple Whiskey BBQ Marinated Breast of Chicken

Filet of Tasmanian Salmon Topped with a Buttery Maple Glaze.

Boneless Chicken Breast and Gulf Shrimp Sauteed in a Tomato Lemon Sauce.

Filet of Tenderloin Accompanied with Crab Stuffed Shrimp Lightly Coated in a Creole Mustard Sauce.

Brailed Tilapia Served upon a Bed of Fresh Wilted Spinach. Topped with a Roasted Corn and Avocado Chutney.

Accompaniments

Oven Roasted Herb Wedge Cut Red Potato

Yukon Gold Custard Potatoes

Horseradish Whipped Potatoes

Goat Cheese Herb Potato Cake

Sweet Potato Croquets

Tri- Roasted Potato Medley

Wild Rice Pilaf

Herb Harvest Rice Pilaf

Spring Confetti Rice

Pearl Couscous



GUIDELINES

Once you have reserved your space by contacting Saint Mary's Special Events at (574)284-4625, please call Catering Services at (574)284-5345, or e-mail <u>catering@saintmarys.edu</u>, to let us know when and what type of event you will be hosting.

There is no such thing as planning too early. For planning and ordering purposes, we will ask you for an estimated number of guests. You can give us your guarantee as we get closer to your event. A final guarantee will be required 5 business days prior to your event. Cancellations and changes after that date may incur additional charges.

We ask that you schedule your event with us 2 weeks prior. We understand that this might not always be an option due to un-foreseen needs, but please, if you are aware that an event is approaching, give us as much notice as possible. Because of scheduling restrictions and availability of food, there may be additional charges and/ or restrictions applied to your event, if your event is booked with less than 2 weeks notice.

You will be sent a contract via email that outlines the details of your event. Please review the information, sign the contract and send it back to us. Fax: (574)284-4708. If you wish, you may reply via email and we will accept this as your approval for your event. We must have your signed contract with College Department Account Code in our office prior to your event. Billing will be sent out after your event and you will be billed for your final guarantee or guest count, whichever is greater.

Cancellations must be made 5 business days prior to any event. Any cancellations made 5 business days prior to an event will incur a 25% charge of the estimated billing, 2 business days will be 50%, 24 hours or less will be 100%.

Linen for guest's tables is included with full service meals. If you would like linen put on buffet food tables, guest seating tables for receptions & meetings, breaks or boxed lunches, there will be a \$2.50 fee for each cloth, \$10.00 for each skirt and \$1.00 per napkin. The same applies to tables for registration, name tags, head tables, meeting tables and any additional table that will not be used directly for food service. (This linen policy is not applicable for weddings.)

Sodexo Dining Services is contracted to be the exclusive food provider on the campus of Saint Mary's College. This is for your safety and ours. We ask that you not bring in any outside food or beverages for your event. Due to Health Department regulations and liability issues, prepared foods that are not consumed will remain the property of Sodexo Dining Services, and are not to be removed from your events.

Any on-campus event with a final billing under \$50.00 will be charged a \$15.00 delivery fee. This will not include events requiring additional needs for a Truck & Driver. These types of events will incur additional Charges to cover cost of Truck Rental and labor for the Driver.

We offer a "Casual Catering" menu, where you pick up your order to eliminate delivery charges. This is an attempt to help campus groups stay within their budgets and manage their time. These orders need to be filled out on the Casual Catering sheet to get exclusive pricing.

All events are priced for a 2 hour event time. If your event is delayed or if the event lasts longer than two hours, there will be an additional labor charges added to your bill. This includes programs after dinner and if room needs to be cleared by catering staff.



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CASUAL CATERING FORM

This form is to be used only by Student, Faculty, or Staff groups on the Campus of Saint Mary's College for College related events during times when the dining hall is in operation.

All forms must be signed by a Dining Hall Representative a minimum of 3 business days prior to the event. Office hours are 8:00am -4:00pm, located in the Service Representative's window in the lobby of the dining hall. Orders turned in without the minimum notification may incur additional charges, and pricing is meant for pickup only.

This Service is only to be used for College accounts, the account number must be given at time of turn in. Student Groups MUST include the name of their advisor in order to get service. All equipment must be returned within 24hrs. after the completion of the event, or appropriate charges will be applied.

Casual Catering Form

Once you have completely filled out this form Save the file and send to catering@saintmarys.edu!