



*In Style*





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# *Beginnings*

**Coffee Service** 2.70  
*Freshly Brewed Regular and Decaffeinated coffee*

**The Executive Continental** 8.80  
*Assorted Freshly Baked Muffins, Pastries or Bagels*  
*Seasonal Fresh Fruit Tray*  
*Freshly Brewed Regular and Decaffeinated Coffee*  
*Compliment of Regular and Herbal Tea*  
*Fresh Fruit Juices*

**Bar None Yogurt** 6.55  
*Strawberry Yogurt Topped with Granola,*  
*Berries and Raisins*  
*Assorted Petite Muffins*  
*Freshly Brewed Regular and Decaffeinated Coffee*  
*Compliment of Regular and Herbal Tea*  
*Fresh Fruit Juices*

**Bodacious Breakfast** 12.95  
*Assorted Freshly Baked Breakfast Pastries*  
*Seasonal Fresh Fruit Tray*  
*Fresh Scrambled Eggs*  
*Crisp Bacon or Sausage*  
*Home-Fried Potatoes or Grits*  
*Thick Sliced Bread Dipped in Sweet Custard with*  
*Cinnamon and Warm Syrup*  
*Freshly Brewed Regular and Decaffeinated Coffee*  
*Compliment of Regular and Herbal Tea*  
*Fresh Fruit Juices*



# Essentials



## **Stacker Sandwich Selection 13.50**

*Grilled Sirloin of Beef, Provolone Cheese, Roasted Plum Tomatoes*  
*Marinated Chicken Breast with Havarti Cheese*  
*Ratatouille Grilled Garden Vegetable with Tofu*  
*Balsamic Thyme and Rosemary Goat Cheese Spread*  
*Sliced Herb Focaccia Bread and Assorted Rolls*  
*Roasted Garlic and Orzo Pasta Salad*  
*Chilled Beverages*

## **Outtakes at the Meeting 13.45**

*Variety of Smoked Turkey Breast*  
*Oven Roasted Beef Sirloin and Shaved Hickory*  
*Smoked Ham Sandwiches*  
*on an Assortment of Breads and Rolls with*  
*Cheese, Lettuce and Tomato*  
*Chef's Choice Salad Accompaniment*  
*Freshly Baked Gourmet Cookies*  
*Chilled Beverages*

## **Ethnic Asian Experience 16.20**

*Sliced Teriyaki Flank Steak with Wok Seared*  
*Vegetables, Ginger Soy Glaze*  
*Sticky Rice and Vegetarian Fried Rice*

## **Brazilian Churrasco 22.50**

*Roasted Rib Eye of Sirloin Beef and Pork Shoulder*  
*Chimichuri Sauce, Oven-Fired Herb Potatoes*  
*Assorted Grilled Vegetables and Warm Crusty Breads*

## **Mediterranean Pasta Bar 14.40**

*Herbed Pasta with Mushroom Ragout*  
*with your Choice of Alfredo and/ or Marinara*  
*Sauce,*  
*Selection of Anti-Pasti to Include Artichokes,*  
*Olives,*  
*and Chards Parmesan*  
*Rustic Warm Italian Bread with Olive Oil*

**Au Bon Pain Chicken Noodles 3.00**

**Au Bon Pain Minestrone (Vegetarian) 3.00**

**Au Bon Pain Cream of Broccoli 3.00**





# Form & Grace



**Atlantic Salmon with Mango Corn Chutney** 20.70

*Grilled Salmon Fillet with Tropical Mango  
and Sweet Corn Chutney  
Buttered and Parslied Red Bliss Potatoes  
Seasonal Vegetables*

**Pine Crusted Filet Mignon with Chevre Cheese** 27.00

*Beef Tenderloin with a Pignoli Nut Crust  
Topped with Chevre Gratin  
Roasted Yukon Gold Potatoes  
Fresh Seasonal Vegetables*

**Rustica Style Rigatoni Vegetarian** 14.85

*Rigatoni Pasta and Grilled Seasonal Vegetables  
Tomato, Garlic, and Onion Ragout  
Fresh Parmesan Cheese and Sweet Basil  
Assorted Focaccia Breads*

**Rotisserie Chicken Breast with Wild Mushroom Sauce** 20.65

*Seasoned Boneless Chicken, Roasted to Perfection,  
Served with a Wild Mushroom Demi-Glaze  
Rosemary-Garlic Whipped Potatoes  
Fresh Seasonal Vegetables*

**Chicken Breast a la Florentine** 15.25

*Breast of Chicken Stuffed with Spinach, Sun-Dried Tomatoes and Mozzarella Cheese  
Lightly Tossed in Herbed Breadcrumbs  
Roasted Garlic and Orzo Pilaf  
Seasonal Vegetable Medley*



# Simple Pleasures Savory



## **Crudites** 6.75

*A Garden Selection of Fresh Vegetables  
Cool Herb Creme*

## **Light Mediterranean** 10.80

*Lemon Tabbouleh Stuffed in Crispy Belgium  
Endive  
Garlic Boursin Cheese with Crispy Sweet  
Potato  
Baked Artichoke Parmesan Croustinis  
Fresh Fruit Skewers with Citrus Dipping  
Sauce*

## **Satays and Stix** 10.80

*Chicken Satays with Wasabi Dip  
Grilled Beef Tenderloin Skewers with  
Horseradish Sauce  
Crispy Fried Onions*

## **Fresh and Fabulous** 8.10

*A Selection of Imported & Domestic Cheeses  
Seasonal Fresh Fruits and Berries  
Honey Cinnamon Yogurt  
Crusty French Bread*

## **The Four Corners** 11.25

*A Plentiful of Chef Specialty Hot Items  
to Include Chicken Wings, Spring Rolls  
Spanakopita and Mini Quiche*

# Simple Pleasures Sweet

## **Sweet Nothing Three Tier** 4.50

*Fresh Baked Gourmet Cookie  
An Assortment of Lemon Bars, Traditional Brownies*

## **Fruit Cobblers** 4.50

*Selection of Blueberry, Blackberry, and Peach Cobblers  
Vanilla Bean Ice Cream*

## **A Real Treat** 4.50

*Selection of Apple, Pumpkin, Sweet  
Potato and Lemon Pie*





# *Beverages*

<i>Fruit, Citrus Punch or Iced Tea (serves 10)</i>	<i>10.75 per gallon</i>
<i>Coffee Service</i>	<i>2.70 per person</i>
<i>Apple Cider (seasonal - serves 16)</i>	<i>15.00 per gallon</i>
<i>Sparkling Cider</i>	<i>Market Price</i>





# *Ordering & Guidelines*

## **GUIDELINES FOR PLANNING YOUR EVENT**

In arranging catered events, attendance must be guaranteed five business days in advance of the event. This guarantee will allow for the proper planning of your event and will be your commitment to pay for the guaranteed number or the actual number of attendees, whichever is greater. For weekend events, the count must be guaranteed on the Monday before the event so as to allow ample time for the ordering process.

## **PAYMENT**

Payment for a scheduled event should be made to Thompson Hospitality and is due three (3) business days prior to the event. This payment will place the event in what is known as “confirmed status”. If the event is not in confirmed status, Dining Services cannot guarantee that the service will be rendered. Therefore, it is crucial that the communication between you, the customer, the approving official office, and the Dining Service’s Catering Office is effective.

As applicable, please provide one of the following forms of payment to the Catering Office:

- Completed copy of the purchase order form with all authorized signatures.
- Foundation or Fund Certification Form
- Credit Card
- Cash
- Certified Check
- Money Order

## **CANCELLATION**

To avoid any pro-rated charges, all cancellations must be submitted, in writing, to the Catering Office at least 72 hours (three business days) prior to your event.

## **DELIVERY FEES**

A delivery fee of \$80.00 will be applied to any event held away from the campus. This fee is for the transport of food, service equipment, china, flatware and linen.

A 20% service charge will be added to the total invoice for all on and off premise events that are not initiated and funded by the University.







## LABOR

For events that are delivered an attendant will ensure that all items are to your satisfaction. If an attendant is requested, or required based on the style of service provided, additional charges will be applied as follows:

Wait Staff:	\$22.00 per hour/per person for a minimum of four hours
Culinary:	\$25.00 per hour/per person for a minimum of four hours
Bar Tender:	\$25.00 per hour/per person for a minimum of four hours

## SERVICE TIMES

All events will include a two-hour service time. Events requiring serving time beyond what is mutually agreed upon will be assessed an additional charge of \$22.00 per hour.

## TAXES

For non-university sponsored events, state sales tax will be charged unless a tax exempt certificate is received prior to the start of your event.

## SAFE FOOD HANDLING

Safe food handling is a high priority for Catering Services. Therefore, we do not allow left over food to be carried out, For your safety, and that of your guests, a Catering representative will remove food from your event in a timely manner.

## SECURITY

Catering Services is not liable for any equipment, supplies or personal belongings left in public function areas.

## SPECIAL DIETARY ACCOMMODATIONS

We are able to provide menu options for guests with special dietary needs. Our culinary team can provide a selection of healthy menu selections including low sodium, gluten free, vegan and vegetarian options.

### VEGAN

Foods that do not contain any animal derived products at all including honey, dairy or eggs.

### VEGETARIAN

Foods that do not contain animal products except dairy or eggs. Foods purchased or produced in a sustainable manner. This may include reduced anti-biotic chicken, cage-free shell eggs, sustainable seafood, organic foods or locally produced foods.

### GLUTEN FREE

Foods that do not contain gluten. Gluten is found in grains such as wheat, barley, and rye.





### **Drop-Off Service**

Drop-off service includes house linen tablecloths for buffet, high-quality disposable ware, flower centerpiece, set-up, breakdown, and clean up. Wait staff is not required for this service. Upon delivery of your event, our professional staff will ensure that all items ordered are received and verified by your authorized representative prior to our departure. A five person minimum is required for this service.

### **Floral Arrangements**

Silk flower arrangements on buffets and carving stations are standard. You can easily add a special touch to your event by letting us handle all your fresh floral needs. In order for us to meet our commitment to you, we ask that you give us at least five days notice to place the order and secure the floral arrangements. Prices will vary according to your selection.

### **Linen**

Skirting for buffet and carving tables are included at no extra charge. Skirting and/or linen for guests tables, registration tables, display tables, and receptions tables can be made available for an additional charge of \$5.00. We can also provide specialty linens in an array of colors, prints and sizes to add to the elegance of your event for an additional yet reasonable charge.

### **Rentals**

In the event that special equipment, china, or tables are required, we will charge for the required items and add the rental charge to your final bill. You will be apprised of the cost of the rental items when the arrangements for your event are finalized.

The use of the house china and glassware is \$3.00 per person for all on and off premise events that are not initiated and funded by the University.





*We appreciate your interest in our catering services and  
we look forward to the  
opportunity to exceed your expectations*

