In Style
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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 Foccacia Bread and Assorted Rolls
- Roasted Garlic and Orzo Pasta Salad
- 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

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#### 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

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<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Au Bon Pain Chicken Noodles</td>
<td>3.00</td>
</tr>
<tr>
<td>Au Bon Pain Minestrone (Vegetarian)</td>
<td>3.00</td>
</tr>
<tr>
<td>Au Bon Pain Cream of Broccoli</td>
<td>3.00</td>
</tr>
</tbody>
</table>
Atlantic Salmon with Mango Corn Chutney  20.70
Grilled Salmon Fillet with Tropical Mango
and Sweet Corn Chutney
Buttered and Parsleyed 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
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 Croustini
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

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit, Citrus Punch or Iced Tea (serves 10)</td>
<td>10.75 per gallon</td>
</tr>
<tr>
<td>Coffee Service</td>
<td>2.70 per person</td>
</tr>
<tr>
<td>Apple Cider (seasonal – serves 16)</td>
<td>15.00 per gallon</td>
</tr>
<tr>
<td>Sparkling Cider</td>
<td>Market Price</td>
</tr>
</tbody>
</table>
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.