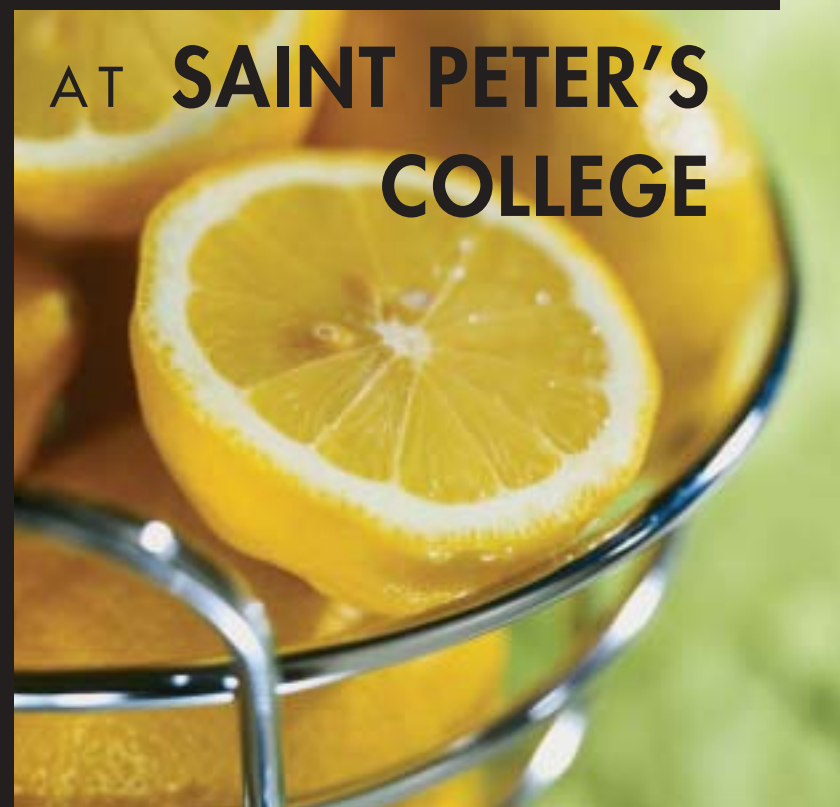




C A T E

R I N G



AT **SAINT PETER'S
COLLEGE**



Our Menu



WELCOME LETTER

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This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.



Welcome

From basic coffee services to outdoor events of unlimited numbers, our goal is to provide you with a full range of quality and innovative catering services backed by a diverse, service-oriented staff and a wide range of resources available from our international network.



Our trained, professional staff is dedicated to providing the highest level of catering services. The quality of your food, however, does not rest upon the chefs alone. Every member of the Catering Department receives monthly training on food and beverage services, as well as day-to-day experience on the job.



This brochure provides you with fresh, contemporary menus. However, this represents only a starting point. Our commitment is to customize and create whatever is required to provide guests with an unforgettable experience.



We look forward to the opportunity to work with you!



A GREAT START

SUNRISE BREAKFAST

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include freshly brewed coffee, decaf and hot tea.

EARLY RISER

Rise and Shine and create your own pastry basket by selecting two of the following: mini danishes, mini muffins, mini bagels, mini croissants or mini donuts. Also included is an assortment of bottled juices: orange, apple and cranberry.

EYE OPENER

Start your morning off right and create your own pastry basket by selecting two of the following: mini danishes, mini muffins, mini bagels, mini croissants or mini donuts. Also included is an assortment of bottled juices: orange, apple and cranberry, and a fresh fruit platter.

SUNRISE START

Start your day with a selection of bagels and scones, fruit yogurt with granola, an assortment of bottled juices: orange, apple and cranberry, and a fresh fruit platter.

SPC ALL AMERICAN

Start your morning with a hearty breakfast of scrambled eggs, bacon and homefries. Create your own pastry basket by selecting two of the following: mini danishes, mini muffins, mini bagels, mini croissants or mini donuts. Also included is an assortment of bottled juices: orange, apple and cranberry.

MORNING BREAKS A LA CARTE

Cereal with milk
Seasonal fresh fruit salad (bowl)
Seasonal fresh cut fruit (platter)
Seasonal whole fresh fruit

Contact our Catering Director about our Famous Cooked to Order Omelet Bar or Create a Breakfast Buffet



A GREAT START

SUNRISE BREAKFAST

The following items can be added on to any of the sunrise breakfast options to create a custom menu for any occasion.

ENTRÉES, PER PERSON

- Mushroom cheese strata
- Ham and potato frittata
- Scrambled eggs
- Bacon
- Ham steak
- Pork sausage links
- Turkey sausage
- Lox and condiments
- Texas toast (2 thick slices)
- Belgian waffles (1 large)
- Pancakes (3)
- Home fried potatoes
- Hash browns
- Grits
- Cereal with milk
- Yogurt with granola

BEVERAGES, PER PERSON

- Bottled iced tea
- Assorted bottled soft drinks (or can)
- Assorted juices
- Bottled water
- Fresh brewed coffee
- Fresh brewed decaffeinated coffee
- Caffeinated tea
- Decaffeinated tea

BAKERY A LA CARTE, PER PERSON

- Assorted bagels
- Assorted donuts
- Assorted scones
- Assorted muffins
- Assorted tea breads
- Croissants
- Danishes
- Sticky rolls

B R E A K F A S T



LUNCH TIME

EXPRESS LUNCHES: (5 GUEST MINIMUM)

Our signature specialty sandwiches can be prepared to suit any event. Express lunches can be plated for customers with time to sit and enjoy themselves or boxed to go. Each of the below packages includes side salad, potato chips, condiments, choice of brownies or cookies and a bottled beverage or water.

ALBUQUERQUE CHICKEN

Chicken sandwich with a Southwest flair.

BISTRO GRILL

Grilled herb chicken breast with melted mozzarella and pesto mayonnaise on focaccia bread.

GRILLED VEGETABLE BAGUETTE

Grilled vegetables with fontina cheese on a baguette.

GRILLED PORTOBELLO ON FOCACCIA

Grilled portobello mushroom sandwich with provolone cheese.

SWEET BEEF

Roast beef with caramelized onion and dijon mayonnaise on a baguette.

ITALIAN PANINI

Salami, ham, provolone, roasted red peppers on a french roll with garlic mayonnaise.

TURKEY CHEDDAR WRAP

Turkey and cheddar with horseradish cream cheese on a flour tortilla.

PICNIC LUNCH

Assorted sandwiches on rolls and sliced breads, featuring tuna, roast turkey breast, ham & swiss.

EXPRESS LUNCHES



LUNCHEON SALADS

LUNCHEON SALADS: (5 GUEST MINIMUM)

Our signature specialty salads can be prepared to suit your event. Luncheon salads can be plated for customers with time to sit and enjoy themselves, or boxed to go. If you're planning a more formal luncheon, let us serve you in style. All luncheon salads include a dinner roll and butter, cookies or a brownie, a choice of a bottled soda or water.

CHEF SALAD

A bed of mixed greens with julienne ham and turkey, cheddar cheese, hard boiled egg and honey mustard dressing.

COBB SALAD

A bed of mixed greens with smoked turkey, avocado, egg, bacon and crumbled blue cheese served with blue cheese dressing.

CAESAR SALAD

Fresh cut romaine lettuce with shredded parmesan cheese, focaccia croutons and Caesar dressing.

* Add grilled balsamic chicken breast

* Add beef strips

FRUIT AND COTTAGE CHEESE

Red seedless grapes, wedge of apples and oranges, sliced cantaloupe served with cottage cheese.

TRI-SALAD COMBO

A mixture of fresh greens topped with a choice of three salads; chicken, egg, tuna and ham.

CHICKEN FAJITA SALAD

Fresh mixed greens, marinated sliced chicken breast, vegetables, tomatoes, shredded cheddar cheese and fried tri-color tortilla chips served with ranch dressing.

TACO SALAD

A crisp tortilla shell filled with a choice of either: spicy chicken, beef or refried beans. All taco salads are topped with diced tomatoes, sliced olives, shredded lettuce and cheddar cheese, guacamole, sour cream and salsa.

LUNCHEON SALADS



LUNCHEON SALADS

LUNCHEON SALADS: (5 GUEST MINIMUM)

Our signature specialty salads can be prepared to suit your event. Luncheon salads can be plated for customers with time to sit and enjoy themselves, or boxed to go. If you're planning a more formal luncheon, let us serve you in style. All luncheon salads include a dinner roll and butter, cookies or a brownie, a choice of a bottled soda or water.

ANTIPASTO SALAD

Cubed salami, ham, provolone cheese, sliced olives, diced tomatoes, tossed with greens, spices and a red wine vinaigrette dressing.

THAI BEEF AND NOODLE JAZZ SALAD

Lime marinated beef tossed with Lo Mein noodles, Chinese cabbage, fresh spinach, basil, mint and peanuts served over a bed of baby greens with a Thai dressing.

VEGETARIAN HUMMUS PLATE

A traditional Hummus served with black olives, carrot and celery sticks and pita wedges.

BIG GREEK SALAD

Crisp mixed greens with Tabbouleh, roasted red pepper, crumbled feta cheese and falafel in a flat bread cone.



B O U N T I F U L B U F F E T S

SPECIALTY BUFFETS: (25 GUEST MINIMUM)

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

SLICERS DELI BUFFET

Selection of sliced coldcuts: roast beef, ham, turkey, American, Swiss, and provolone accompanied by bread and rolls. Includes condiments, potato chips, cookies, brownies and pitchers of lemonade, iced tea or water.

OPTIONS

- Bottled beverages
- Healthy Choice® meats, sliced roast beef, ham, turkey, American, Swiss, and provolone
- Pasta salad, potato salad, garden salad, caesar salad and tossed garden salad.

SALAD BUFFET

Seafood salad, chicken salad, tuna salad, egg salad and tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons with a choice of two salad dressings all accompanied by assorted bread and rolls, relish tray with lettuce, tomato, pickles, and onion, condiments, potato chips, cookies, brownies and a bottled beverage.

CAESAR BAR

Romaine lettuce tossed with parmesan cheese, croutons, and caesar dressing served with rolls and butter, selection of desserts and bottled beverages.

OPTIONS:

- Add grilled chicken, grilled steak, grilled shrimp or grilled salmon

ROMA ITALIAN

Mixed green salad with Italian dressing and antipasto. Choice of two: penne, tri-color rotini or rigatoni with choice of sauce. Served with breadsticks, foil butter, shredded parmesan cheese, Italian cookies and pitchers of lemonade, iced tea and water.

B U F F E T S



MOVABLE FEASTS

MOVABLE FEASTS: (25 GUEST MINIMUM)

The following feasts have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

BASIC BBQ

Hamburgers, hot dogs, veggie burgers, sliced cheese, choice of potato salad, macaroni salad, coleslaw, relish tray with lettuce, tomato, pickles and onions, condiments, potato chips, cookies, brownies, lemonade, iced tea and water.

TEXAS STYLE BBQ

Pulled BBQ pork, BBQ chicken breasts, with bacon, cheddar BBQ sauce, corn on the cob, baked beans, hamburgers, cheeseburgers, beef hot dogs, vegetable burgers, potato salad, cole slaw, macaroni salad, relish tray with lettuce, tomato, pickles, onion, condiments, cookies, brownies and lemonade, iced tea, and water.

OPTIONS

- Bottled beverage
- Watermelon

HOLIDAY DINNER

Tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons with your choice of two dressings.

Roast turkey, with whipped potatoes and giblet gravy, country stuffing, corn, cranberry sauce, rolls and butter, pumpkin pie. Served with coffee, decaffeinated coffee, hot tea or iced tea.

FAJITA BAR

Choice of chicken, beef, shrimp or vegetable fajitas warm flour tortillas accompanied with spanish rice and traditional toppings with lemonade, iced tea, bottled beverages and NY style cheesecake.

STIR-FRY BAR

Seasonal blend of assorted vegetables, flash sautéed for a crisp snap, served over white or brown rice, with chicken, beef or shrimp, cookies, brownies, lemonade, iced tea and water.

WINGS AND THINGS

Buffalo wings, blue cheese dressing, celery sticks, carrot sticks, (California vegetable pizza, cheese pizza, pepperoni pizza) and caesar salad with assorted bottled beverages.



CULINARY CLASSICS

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of salad with dressing, choice of two accompaniments, fresh baked rolls and butter, fresh brewed coffee, decaffeinated coffee, hot tea, iced tea and choice of dessert. (refer to pages 13-14 to see the choice of accompaniments)

BEEF

FILET MIGNON

Beef Tenderloin filet with your choice of sauce

ROAST TOP ROUND OF BEEF

Sliced roast top sirloin of beef carved and served au jus

BEEF WELLINGTON

Tenderloin of beef wrapped in puff pastry with foie gras and cooked until golden brown

STEAK AU POIVRE

Delicious beef tenderloin served with a classic brandy sauce with green peppercorns

PORK

SOUTHWESTERN GLAZED PORK LOIN

Carved and served with a zesty chipotle pepper sauce

ANISE ROAST PORK

Oven roasted pork stuffed with savory figs and apples with a hint of anise

STUFFED PORK CHOP

Center cut pork chop stuffed with Cornbread and apple stuffing

PORK TENDERLOIN

Sliced tenderloins of pork dressed with a savory Dijon sauce

POULTRY

CHICKEN PICCATA

Boneless breast of chicken lightly sautéed and served in a light lemon sauce with capers

CHICKEN CORDON BLEU

Boneless breast of chicken rolled with imported ham and swiss cheese

CHICKEN SORRENTO

Boneless breast of chicken lightly breaded with prosciutto and eggplant topped with a light tomato sauce

ROSEMARY CHICKEN

Chicken breast with rosemary and garlic

ITALIAN CHICKEN

Boneless breast of chicken seasoned with Italian marinade and grilled

CHICKEN FRANCAISE

Boneless breast of chicken lightly battered and served in a lemon, butter and wine sauce

CHICKEN MARSALA

Boneless breast of chicken lightly battered and served in marsala wine and mushroom sauce

VEAL

VEAL PICCATA

A classic! Scaloppini of veal sautéed and flavored with lemons and capers

VEAL OSCAR

Veal cutlets topped with asparagus, lump crab and drizzled with hollandaise sauce

CLASSIC VEAL CHOP

Char-broiled veal chop served on a bed of spinach with garlic and caramelized onions

ITALIAN STYLE STUFFED VEAL CHOP

Veal chop stuffed with prosciutto, fresh mozzarella, roasted red peppers, and basil

C L A S S I C S



CULINARY CLASSICS

LAMB

LAMB CHOPS

Broiled lamb chops served with mint jelly

ROAST LEG OF LAMB

Boneless roast leg of lamb served with lavender, rosemary and garlic

SEAFOOD

SHRIMP SCAMPI

Shrimp sautéed with fresh herbs and garlic served over basil orzo

CHILEAN SEA BASS WITH SALSA

Tender and sweet sea bass grilled and topped with fresh tomato salsa

BROILED SALMON WITH DILL BUTTER

Salmon fillet broiled to perfection served with dill butter

AHI TUNA

Ahi Tuna grilled and served with a caponata relish

MARYLAND CRAB CAKES

Mouthwatering Maryland lump crab cakes

ALMOND COCONUT TILAPIA

Baked tilapia fillet crusted with coconut, almonds and cuban seasonings

GARLIC ORANGE CHILI SHRIMP

Shrimp stir-fried with Asian vegetables, ginger, garlic and green onions in garlic orange sauce

VEGETARIAN

VEGETABLE NAPOLEON

Vegan Napoleon with portobello mushroom, eggplant, peppers, zucchini and yellow squash

EGGPLANT ROLLARD

Eggplant rollard stuffed with wild mushrooms and tofu, with roasted plum tomato sauce and polenta

CHÈVRE, ORZO AND BASIL STUFFED PORTOBELLO

Portobello mushroom caps stuffed with chèvre cheese, tri-colored orzo and fresh basil

SPAGHETTI SQUASH

Spaghetti squash with sofrito and vegan pinto beans

RAVIOLI PORCINI MOREL

Ravioli stuffed with porcini and morels in a light plum tomato sauce

VEGETARIAN LASAGNA

Lasagna noodles layered with fresh ricotta, mozzarella, and parmigiana cheese topped with a marinara sauce



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner.
All meals include one salad, two sides and one dessert.

SALADS

TOSSSED GARDEN SALAD

A fresh mix of lettuce with tomatoes, cucumbers, red onion and croutons and your choice of dressing

CAESAR SALAD

Romaine lettuce with parmesan cheese, garlic croutons and creamy caesar dressing

FRESH MESCLUN

Baby vegetables with balsamic vinaigrette

BUFFALO MOZZARELLA

Tomato and fresh basil with garlic vinaigrette

SPINACH SALAD WITH WARM BACON DRESSING

ARUGULA WITH ROASTED PEPPER VINAIGRETTE

THAI CUCUMBER SALAD

ORZO

Sautéed spinach and feta

THAI PASTA SALAD WITH SNOW PEAS

ICEBERG WEDGE WITH MAYTAG BLEU CHEESE

PEAR AND TOASTED WALNUT SPRING SALAD



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, two sides and one dessert. Below is a list of the accompaniments to the entree.

ON THE SIDE - SELECT TWO

- Baked potato served with butter, sour cream and chives
- Country mashed potatoes
- Baked sweet potatoes
- Potatoes Anna
- Oven roasted garlic potatoes
- Rice pilaf
- Basmati rice
- Long grain and wild rice
- Whipped sweet potatoes
- Olive couscous
- Basil orzo
- Risotto with mushrooms
- Fresh broccoli spears
- Asparagus spears (seasonal)
- Fresh zucchini with garlic and basil
- Green beans with almonds
- Carrots vichy
- Baby carrots
- Baby squash

DESSERTS

PIES AND COBBLERS

- Dutch apple pie
- Blueberry crisp
- Peach cobbler
- Boston cream pie
- Pumpkin pie
- Key Lime pie
- Lemon meringue pie
- Pecan pie

CAKES

- Chocolate cake
- Carrot cake
- Black forest cake
- German chocolate cake
- Caramel granny apple
- Raspberry white chocolate crème brûlée
- Chocolate pyramid anglaise
- Angel food cake with seasonal berries
- Cheesecake with strawberries
- Carrot cake with cream cheese frosting
- Bread pudding

SPECIALTY (for additional charge)

- Sorbet
- Parfaits
- Tiramisu
- Crème Brûlée
- Bananas foster
- Cherries jubilee



FINISHING TOUCHES

DESSERT BARS, BY THE DOZEN

Have your dessert bars cut into triangles, logs and squares to create an attractive platter

- Chocolate brownies
- Marble brownies
- Lemon bars
- Seven layer bars
- Marshmallow krispies
- Raspberry ribbon brownies
- S'mores
- Chocolate fondue
- Oreo dream bar
- Carrot cake bar
- Turtle brownie bar
- Square petit fours
- Triangle petit fours

COOKIES, BY THE DOZEN

- Chocolate chip
- Oatmeal raisin
- Peanut butter drop
- Chocolate chocolate chip
- Macaroons
- Assorted biscotti

ICE CREAM CART

- Good Humor novelties
- Dove novelties
- Ice cream cart with umbrella rental
(must have two week notice)

ICE CREAM SUNDAE BAR, 25 GUEST MINIMUM - SOLD PER PERSON

Includes your choice of:
vanilla, chocolate or strawberry

Select two sauces from the following:

- Chocolate
- Hot fudge
- Butterscotch

Select 3 from the following toppings:

- Cashew nuts
- Sprinkles
- Crushed oreos
- Cherries
- Granola
- Whipped topping
- Gummy bears
- M & M's

SNACKS

- Popcorn (by the pound)
- Potato chips (by the pound)
- Pretzels (by the pound)
- Chips and salsa (sold per person)
- Pita chips with hummus (sold per person)
- Mixed nuts (by the pound)
- Granola bars (sold per person)
- Power bars (sold per person)
- Mini candy bars (by the pound)
- Soft pretzels (sold per person)



CARVING STATIONS/GOURMET DIPS/TRAYS AND DISPLAYS

CARVING STATION, PER PERSON

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces. There is an additional charge per station chef, in addition to any buffet.

Carving station comes with your choice of:

- Roast turkey with giblet gravy
- Mustard and apricot glazed ham
- Roast pork loin
- Roast top round of beef au jus
- Roast tenderloin of beef

TRAYS AND DISPLAYS, SMALL (15) MEDIUM (25), LARGE (50), PER PLATTER

- Crudités and dip
- Cheese and crackers
- Imported/specialty cheese and gourmet crackers
- Fresh seasonal fruit and cheese
- Smoked salmon with condiments
- Tea sandwiches with assorted fillings: (Select 2,3 types)
tuna salad, egg salad,
chicken salad, seafood salad
- Fresh seasonal fruit

ASSORTED DIPS, PER PERSON

25 GUEST MINIMUM

Served with crackers

- Spinach and artichoke dip
- French onion dip
- Garden vegetable dip
- Ranch dip
- Crab dip
- Shrimp dip
- Seven layer dip with tortilla chips

CARVING STATIONS
GOURMET DIPS
TRAYS AND DISPLAYS



H O R S D ' O E U V R E S

PRICED PER PERSON, BY THE 100'S

The following hors d'oeuvres can be served passed on trays or set up as stationary buffets depending on the style of your event.

HOT

- Spanakopita
- Honey drizzled chicken drumettes
- Fried chicken tenders
- Coconut shrimp
- Mini chicken wellington
- Sausage bites with champagne mustard and white wine
- Eggrolls
- Vegetable spring rolls
- Stuffed mushrooms
- Scallops wrapped in bacon
- Potstickers
- Oysters Rockefeller
- Parmesan artichoke hearts
- Mini lamb chops
- Chicken & mushroom quesadilla tapas
- Crab rangoon
- Roasted red pepper and gouda quesadillas
- Potato latkes
- Honey ginger chicken satay
- Crab cakes
- Thai beef roll
- Chicken chimichanga
- Vegetables in phyllo
- Mini quiche

COLD

- Vegetarian sushi roll
- Sushi
- Shrimp cocktail
- Crab claw cocktail
- Crenshaw or cantaloupe wrapped with prosciutto
- Skewered fruit with yogurt dressing
- Salmon pinwheel
- Tomato, mozzarella and basil crostini
- Belgium endive and herbed goat cheese
- Tuscan bruschetta

H O R S D ' O E U V R E S



B E V E R A G E S

HOT

- Brewed regular and decaf coffee (per person)
- Hot Lipton tea (per person)
- Herb Tazo - celestial tea (per person)
- Hot cocoa (seasonal) (by the gallon)

COLD, SOLD PER PERSON

- Canned soda, bottled soda
- Bottled waters
- Bottled juices
- Milk (pint)
- Sports drinks
- Bottled teas

PUNCHES, SOLD BY THE GALLON

- Lemonade
- Iced tea
- Cranberry punch
- Orange blossom
- Guava punch

BAR SERVICE

A 14 day notice required for a one day liquor license

- Top shelf open bar
- Premium bar
- Wine, beer, and soda bar
- Wine
- Beer
- Bartender, per 75 people (5 hour minimum), additional charge
- Bar set-up
Includes: Ice, glasses, mixes, juices, soda, skirted table (liquor not included) this is included with top shelf and premium bar



Planning Your Special Event

We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.



Arranging and Reserving a Date

Even if the date of the event is only tentative, please make arrangements with the catering department so that we can at least get you on our records. All other information such as location, number of guests, time of the function, menu selection, special dietary or religious accommodations must be decided at least ten business days before the function. You may contact the catering department via phone or contact us on our website www.spcfoodservice.com.



Reserving a Location

Whether the event is to take place on campus or off, the location reservation needs to be confirmed before we will deliver. Tables, chairs, and other equipment will need to be arranged by you through Saint Peter's College, Room Reservations at 201.915.9082. When making the reservation, please include tables and trash cans needed for the event. To reserve a room for an event, please contact 201.915.9082.





Planning Your Special Event

Contact the Catering Office

At least ten days before the event, contact the catering office at 201.985.2946 or email us at lberberick@spc.edu or stop by our office located at Dinneen Hall. Some arrangements can be made by phone or email, others require an appointment with the Catering Manager - Sissy Berberick. This is the time for a thorough discussion of all specifics and details. We can help you make all the necessary decisions to determine which of the services that we offer, best fit your needs. The office hours are Monday through Friday, 9:00am - 4:00pm. After we have finalized all the details of your special event, you will receive a catering arrangement document to be signed and sent back to us.



Event Confirmation and Guarantees

This confirmation and guarantee will include the exact times, location, attendance, menu choices and room setup. All cancellations and final changes, including customer guarantee count and payment, **MUST** take place at least 5 business days prior to your function. If you do not contact us with a final count within the 5 business days allowed, we will prepare for the estimated number and charge accordingly. If your event is cancelled, you are responsible for contacting the catering department and canceling the event. You will be liable for 75% of your food bill for any event that is not cancelled within 5 business days, and confirmed in writing by the customer.



If Saint Peter's College is closed due to inclement weather, all college catered events will be automatically cancelled, at no charge to the customer.





Planning Your Special Event

Payment

All catered functions must have a secured payment before they occur. Visa, MasterCard, American Express, Cash and Departmental Accounts are all valid payment methods.

Non-College related groups are required to make a deposit of 75% one week prior with the balance due at the conclusion of the event. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their date.



Delivery Fees within Campus

There is no delivery fee for catering services held within Dinneen Hall. Deliveries outside the building will be subject to a \$5.00 or 5% Service charge, which ever is greater, not to exceed \$75.00.





Planning Your Special Event

Attendants

To ensure that your event is a success, catering staff will be provided for all served meals and buffets. A fee of \$20.00 per hour, per attendant for a five hour minimum, will be applied. We recommend that you have an attendant for all receptions and breaks.



Catering Equipment

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account, at replacement costs. In the occurrence of a very large event, specialty equipment may need to be rented. We can provide this for you at an additional charge.



China Charges

Our catering department provides high-quality plastic products as our standard, unless otherwise requested. We also offer china service for any event at an additional charge.

Full Meal Service and Silverware \$1.50 pp

Coffee or Beverage China Service \$1.00 pp

Full Bar Glass Service \$1.00 pp

Reception China and Silverware \$1.50 pp



All of the above are charged per person.

Floral Charges

We will be happy to order, receive and handle specific floral arrangements for you. For decorative requests an additional fee will be determined in accordance with your specific needs.



Planning Your Special Event

Linens and Skirting

We will provide linens and skirting for food and beverage tables at no charge. If you would like linen to be placed on guests tables for receptions, breaks, meeting tables and boxed lunches there will be a \$10.00 fee for each tablecloth. Other tables may be skirted and covered at \$30.00 each table. The same applies to registration tables, name tag, head tables, and any additional table that will not be directly used for setup. Skirting can be done on any table not exceeding one inch in thickness. We can also provide napkins to meet your color scheme for \$.75 each. Specialty linens are available upon request for an additional charge.



Late and Minimum Charges

A late charge of \$35.00 will be assessed for any event booked with less than 48 hours notice. Any changes made once the event has been confirmed, under 48 hours, will be charged \$15.00.



There will be a minimum charge of \$15.00 for beverage orders and \$25.00 for food orders, not including the delivery fees. Arrangements for orders less than the minimum amount can be made if they are picked up during office hours.

Food Removal Policy

Due to health regulations, it is the policy of Saint Peter's Hospitality Services that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.



A GREAT START PER PERSON

Early Riser	\$4.35
Eye Opener	\$6.05
Sunrise Start	\$6.75
SPC All American	\$7.50

MORNING BREAKS Á LA CARTE PER PERSON

Seasonal fresh fruit salad (bowl)	\$2.15
Seasonal fresh cut fruit (platter)	\$2.45
Seasonal whole fresh fruit	\$0.65

ENTRÉES PER PERSON

Mushroom cheese strata	\$2.95
Ham and potato frittata	\$2.95
Scrambled eggs	\$1.60
Bacon	\$1.15
Ham steak	\$1.15
Pork sausage links	\$1.15
Turkey sausage	\$1.15
Lox and condiments	\$4.00
Texas toast (2 thick slices)	\$2.50
Belgian waffles (1 large)	\$2.50
Pancakes (3)	\$2.50
Home fried potatoes	\$1.15
Hash browns	\$1.15
Grits	\$1.15
Cereal with milk	\$1.30
Yogurt with granola	\$1.75

BAKERY Á LA CARTE PER PERSON

Assorted bagels	\$1.60
Assorted donuts	\$1.45
Assorted scones	\$2.00
Assorted muffins	\$1.95
Assorted tea breads	\$1.95
Croissants	\$1.95
Danishes	\$2.00
Sticky rolls	\$1.45

LUNCH TIME - EXPRESS LUNCHES

Albuquerque chicken	\$10.35
Bistro grill	\$10.95
Grilled vegetable baguette	\$9.10
Grilled portobello on focaccia	\$9.95
Sweet beef	\$9.20
Italian panini	\$9.20
Turkey cheddar wrap	\$9.45
Picnic lunch	\$8.95



Please contact your catering manager for special events and requests.

LUNCHEON SALADS PER PERSON

Chef Salad	\$8.05
Cobb Salad	\$8.95
Chicken Caesar Salad	\$8.05
Fruit and Cottage Cheese	\$8.05
Tri-Salad Combo	\$8.05
Chicken Fajita Salad	\$8.95
Taco Salad	\$8.95
Antipasto Salad Plate	\$8.95
Thai Beef and Noodle Jazz Salad	\$9.95
Vegetarian Hummus Plate	\$9.95
Big Greek Salad	\$9.95

BOUNTIFUL BUFFETS PER PERSON

Slicers deli buffet	\$8.65
Salad buffet	\$9.25
Caesar bar	\$7.25
* w/Chicken	\$9.95
* w/Steak	\$11.95
* w/Grilled shrimp	\$13.95
* w/Grilled salmon	\$10.95
Roma Italian	\$10.95

MOVABLE FEASTS PER PERSON

Basic BBQ	\$9.95
Texas style BBQ	\$13.95
Holiday dinner	\$13.95
Fajita bar	\$14.95
Stir-fry bar	\$14.95
Wings and things	\$11.50

CULINARY CLASSICS PER PERSON

Filet mignon (6 oz.)	\$20.95
Roast top round of beef	\$15.95
Beef wellington (6 oz.)	\$21.95
Steak au poivre	\$17.45
Chicken piccata	\$15.50
Chicken cordon bleu	\$15.95
Chicken sorrento	\$15.95
Rosemary chicken	\$13.15
Italian chicken	\$13.15
Chicken francaise	\$15.50
Chicken marsala	\$15.50
Southwestern glazed pork loin	\$14.45
Anise roast pork	\$15.95
Stuffed pork chop	\$15.95
Pork tenderloin	\$16.95
Veal piccata	\$16.95
Veal oscar	\$18.95
Classic veal chop	\$19.95
Italian style stuffed veal chop	\$20.95
Lamb chops	\$19.95
Roast leg of lamb	\$20.95
Shrimp scampi	\$21.75
Chilean sea bass with salsa	\$19.95
Broiled salmon with dill butter	\$16.95
Ahi tuna	MARKET
Maryland crab cakes	\$21.95
Almond coconut tilapia	\$16.95
Garlic orange chili shrimp	\$21.95
Vegetable napoleon	\$13.95
Eggplant rollard	\$13.95
Chèvre, orzo, & basil stuffed portobello	\$14.95
Spaghetti squash	\$13.95
Ravioli porcini morel	\$14.95
Vegetarian lasagna	\$12.95

C A T E R I N G

DESSERT

Dessert bars (by the dozen)	\$13.95
Cookies (by the dozen)	\$5.25

ICE CREAM CART

Good Humor novelties	\$1.70
Dove novelties	\$3.85
Ice cream cart rental (must have 2 week notice)	\$150.00
Ice cream sundae bar (per person)	\$4.95

SNACKS

BY THE POUND
OR PER PERSON

Popcorn (by the pound)	\$2.65
Potato chips (by the pound)	\$2.65
Pretzels (by the pound)	\$2.65
Chips and salsa (per person)	\$2.75
Pita chips with hummus (per person)	\$2.85
Mixed nuts (by the pound)	\$6.50
Granola bars (per person)	\$1.25
Power bars (per person)	\$2.95
Mini candy bars (by the pound)	\$4.95
Soft pretzels (per person)	\$1.75

CARVING STATION

PER PERSON

Roast turkey	\$7.50
Glazed ham	\$7.50
Roast pork loin	\$8.50
Roast top round of beef au jus	\$8.50
Roast tenderloin of beef	\$11.00

ASSORTED DIPS

PER PERSON

Spinach and artichoke dip	\$1.50
French onion dip	\$1.00
Garden vegetable dip	\$1.00
Ranch dip	\$1.00
Crab dip	\$2.00
Shrimp dip	\$2.00
Seven layer dip with tortilla chips	\$1.50

TRAYS AND DISPLAYS

PER PLATTER

Crudités and dip	
* Small (serves 15)	\$25.95
* Medium (serves 25)	\$43.25
* Large (serves 50)	\$86.55
Cheese and crackers	
* Small (serves 15)	\$25.95
* Medium (serves 25)	\$43.25
* Large (serves 50)	\$86.55
Imported/specialty cheese and gourmet crackers	
* Small (serves 15)	\$60.00
* Medium (serves 25)	\$99.00
* Large (serves 50)	\$189.95
Fresh seasonal fruit and cheese	
* Small (serves 15)	\$49.95
* Medium (serves 25)	\$79.95
* Large (serves 50)	\$139.95
Smoked salmon with condiments	
* Small (serves 15)	\$60.00
* Medium (serves 25)	\$100.00
* Large (serves 50)	\$200.00
Tea sandwiches	
* Small (serves 15)	\$52.50
* Medium (serves 25)	\$87.50
* Large (serves 50)	\$175.00
Fresh seasonal fruit	
* Small (serves 15)	\$25.95
* Medium (serves 25)	\$43.25
* Large (serves 50)	\$86.55

C A T E R I N G

HORS D'OEUVRES

PER 100 PIECES

Hot

Spanakopita	\$105.00
Honey drizzled chicken drumettes	\$105.00
Fried chicken tenders	\$135.00
Coconut shrimp	MARKET
Mini chicken wellington	\$135.00
Sausage bites with champagne mustard and white wine	\$135.00
Eggrolls	\$105.00
Vegetable spring rolls	\$105.00
Stuffed mushroom	\$105.00
Scallops wrapped in bacon	MARKET
Potstickers	\$105.00
Oysters Rockefeller	MARKET
Parmesan artichoke hearts	\$105.00
Mini lamb chops	\$150.00
Chicken & mushroom quesadilla tapas	\$105.00
Crab rangoon	\$135.00
Roasted red pepper and gouda quesadilla	\$105.00
Potato latkes	\$105.00
Honey ginger chicken satay	\$135.00
Crab cakes	\$135.00
Thai beef roll	\$135.00
Chicken chimichanga	\$105.00
Vegetable in phyllo	\$105.00
Mini quiche	\$105.00

Cold

Vegetarian sushi roll	\$135.00
Sushi	MARKET
Shrimp cocktail	MARKET
Crab claw cocktail	MARKET
Crenshaw/cantaloupe wrapped with prosciutto	\$135.00
Skewered Fruit with yogurt dressing	\$135.00
Salmon pinwheel	\$135.00
Tomato, mozzarella and basil crostini	\$105.00
Belgium endive and herbed goat cheese	\$135.00
Tuscan bruschetta	\$135.00

BEVERAGES

BY THE GALLON

Hot

Fresh brewed coffee (per person)	\$1.60
Fresh brewed decaffeinated coffee (per person)	\$1.60
Hot water for tea (per person)	\$1.60
Hot cocoa (per person)	\$1.25

Cold

Bottled iced tea (per person)	\$1.30
Assorted bottle soft drinks, or can (per person)	\$1.25
Assorted juice (10oz) (per person)	\$1.20
Bottled water (per person)	\$1.25
Milk (pint)	\$1.30

Punches

Lemonade (per gallon)	\$6.45
Iced Tea (per gallon)	\$6.45
Cranberry Punch (per gallon)	\$7.45
Orange Blossom Punch (per gallon)	\$7.45
Guava Punch (per gallon)	\$7.45

BAR SERVICE

A 14 day notice required for a one day liquor license

Top shelf open bar, first hour (per person)	\$10.00
For each additional hour (per person)	\$7.00
Labor additional	
Premium bar, first hour (per person)	\$8.00
For each additional hour (per person)	\$6.00
Labor additional	
Wine, beer, and soda bar	\$6.00
Wine (a bottle)	\$18.00
Beer (each)	\$3.00
Bartender per 75 people (5 hour minimum)	\$125.00
Bar set-up (per person)	\$3.00
(This is included with top shelf and premium bar)	

January 1st 2006

