

A large, ornate decorative border in shades of red and gold surrounds the central text. The border features intricate floral and scrollwork patterns. At the top and bottom of the border are decorative flourishes that resemble stylized leaves or petals.

Saint Peter's University

Event Guide

July 2018 - June 2019

Welcome

We are committed to making your event a success. From morning breakfast platters with brewed coffee to casual treats and elegant Hors d'oeuvres, our conference menus are filled with fresh, contemporary ideas.

This menu represents only a starting point. Our commitment is to customize menus for your occasion. We will assist with planning your event and offer creative menus, elegant presentations, and thoughtful services to provide your guests with a memorable experience.

We pride our reputation on nothing short of your happiness.

To make an appointment please contact us at 201-761-7414 or visit our website: [www.saintpeters.edu/special events](http://www.saintpeters.edu/special%20events)



BREAKFAST



HOT BREAKFAST BUFFET

An Assortment of Fresh Pastries to Include:

Mini Danishes: Maple Pecan Braid, Cinnamon Bun, Custard and Almond, Raspberry, Apple

Mini Muffins: Corn, Chocolate Chip, Blueberry

Mini Bagels served with Butter, Fruit Preserves, Cream Cheese

Scrambled Eggs with Fresh Herbs

Choice of One:

Turkey Sausage

Bacon

Traditional Breakfast Sausage

Choice of One:

Breakfast Potatoes

Hash Browns

Accompaniments:

Water Hydration Station

Orange and Cranberry Juices

Coffee and Herbal Tea Service

Whole and Low-Fat Milk

CONTINENTAL BREAKFAST BUFFET

An Assortment of Fresh Pastries to Include:

Mini Danishes: Maple Pecan Braid, Cinnamon Bun, Custard and Almond, Raspberry, Apple

Mini Muffins: Corn, Chocolate Chip, Blueberry

Mini Bagels served with Butter, Fruit Preserves, Cream Cheese

Sliced Seasonal Fresh Fruit and Berries

Water Hydration Station

Orange and Cranberry Juices

Coffee and Herbal Tea Service

Whole and Low-Fat Milk

Enhance your Continental Breakfast with the following add-ons:

Yogurt Bar with Assorted Seasonal Fresh Fruit Topping and Granola

Cured Salmon

PASTRY BUFFET

An Assortment of Fresh Pastries to Include:

Mini Danishes: Maple Pecan Braid, Cinnamon Bun, Custard and Almond, Raspberry, Apple

Mini Muffins: Corn, Chocolate Chip, Blueberry

Mini Bagels served with Butter, Fruit Preserves, Cream Cheese

Water Hydration Station

Orange and Cranberry Juices

Coffee and Herbal Tea Service

Whole and Low-Fat Milk

A 6.625% MEAL TAX WILL BE ADDED TO THE PRICE OF EACH MENU.

IN SUPPORT OF OUR COMMITMENT FOR A BETTER TOMORROW, WE MAKE IT A PRIORITY TO PURCHASE LOCAL, SEASONAL OR SUSTAINABLY GROWN AND RAISED PRODUCTS WHEN AVAILABLE.

PRICES VALID UNTIL JUNE 30, 2019

HEALTHY START BREAKFAST BUFFET

Choice of One Oatmeal:

Plain Oatmeal

Crème Brûlée Oatmeal

Banana Cream Oatmeal

Served with the following accompaniments: Craisins, Raisins, Brown Sugar, and Cinnamon

Yogurt Bar with Low-Fat Plain and Strawberry Yogurt, Low-Fat Granola

Fresh Fruit Platter

Whole Wheat English Muffins Served with Butter & Fruit Preserves

Water Hydration Station

Orange and Cranberry Juices

Coffee and Herbal Tea Service

Whole and Low-Fat Milk

BRUNCH BUFFET

An Assortment of Fresh Pastries to Include:

Mini Danishes: Maple Pecan Braid, Cinnamon Bun, Custard and Almond, Raspberry, Apple

Mini Muffins: Corn, Chocolate Chip, Blueberry

Mini Bagels

Accompanied By:

Butter, Fruit Preserves, Cream Cheese

Seasonal Fresh Fruit Salad

Yogurt with Low-Fat Granola

Choice of One:

Ham, Pepper, Onion, and Cheese Strata

or

Vegetarian Strata

Choice of Two:

Bacon

Traditional Breakfast Sausage

Turkey Bacon

Turkey Sausage

Hot Entrées:

Scrambled Eggs with Fresh Herbs

Texas French Toast with Maple Syrup

Chicken Marsala

Oven Roasted Potatoes

Green Beans and Carrots with Almonds and Roasted Red Peppers

Accompanied By:

Water Hydration Station

Orange and Cranberry Juices

Coffee and Herbal Tea Service

Whole and Low-Fat Milk

Enhance your Brunch Buffet with the following add-ons:

Omelet Station

Carving Station (Ham or Turkey)

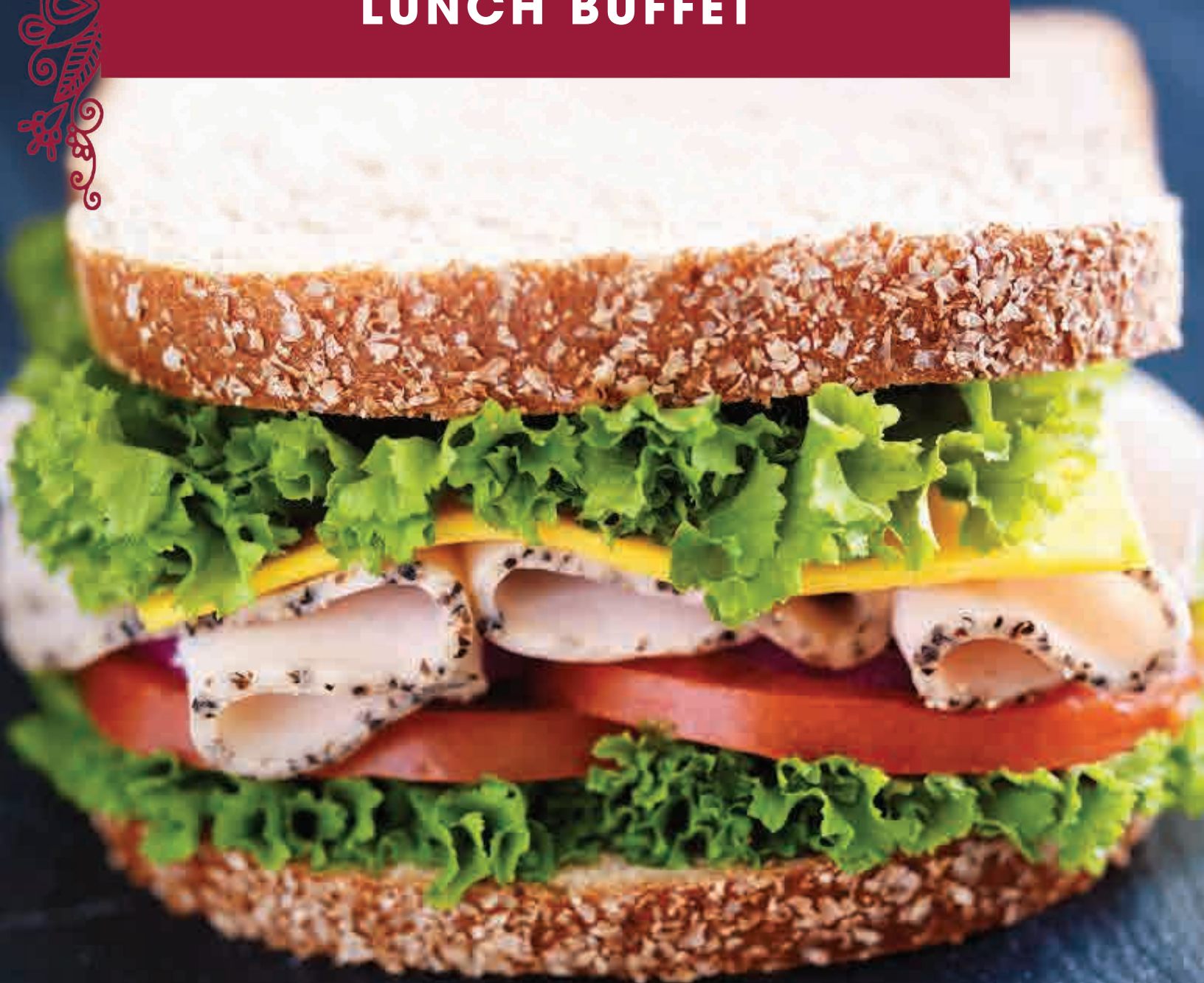
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LUNCH BUFFET



GOURMET SANDWICH MENU

(Choice of Three)

Assorted Sandwiches and Wraps

Bacon, Lettuce, Tomato, and Avocado with Cilantro Lime Mayo

Grilled Chicken with Marinated Fine Herbs

Italian Club with Capicola, Ham, Salami and Provolone Cheese

Crab Salad with Remoulade on a Brioche Roll

Tomato Bruschetta and Mozzarella with Pesto Spread on Sundried Tomato Roll

Truffle Ricotta with Grilled Pear in a Balsamic Glaze on Ciabatta

Grilled Vegetables with Hummus on a Pita

Chef's Choice of Seasonal Salad

Sweet and Tangy Classic Country Cole Slaw

Chips and Deli Pickles

Deli Mustard, Mayonnaise

Sliced Fresh Fruit and Berries & Assorted Gourmet Dessert Bars

Assorted Sodas and Bottled Water

SANDWICH BUFFET

Your Choice of 3 :

Assorted Sandwiches and Wraps

Roast Beef, Caramelized Onion, Cheddar Cheese and Horseradish Mayo on a Portuguese Roll

Turkey and Swiss on a Multigrain Roll

Spicy Italian with Provolone Cheese on a Sub Roll

Mozzarella and Tomato on Herb Focaccia

Tuna Salad Wrap

Grilled Vegetable Wrap (Upon Request)

Old Fashioned Cole Slaw and Rustic Potato Salad, Deli Pickles

Deli Mustard, Mayonnaise, Horseradish, Olive Oil, Vinegar

Sliced Fresh Fruit and Berries

Assorted Freshly Baked Cookies

Assorted Sodas and Bottled Water

BOXED LUNCH

(Choice of Three)

Roasted Turkey Breast, Swiss Cheese and Honey Mustard on Whole Wheat

Thinly Sliced Roast Beef, Caramelized Onions and Mesclun Greens on Focaccia

Honey Ham, Swiss Cheese and Whole Grain Mustard on Pretzel Bread

Tuna Salad, Lettuce, Tomatoes and Chive Dressing on Whole Wheat Baguette

Grilled Vegetables, Boursin and Basil Oil on Herb Focaccia

Fresh Mozzarella with Tomatoes, Basil and Olive Oil on Ciabatta

Includes Sandwich, Chips, Seasonal Whole Fruit,

Fresh Baked Cookies and 12oz Bottled Water

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TASTE OF ITALY BUFFET

Traditional Caesar Salad
Mixed Salad Greens with Prosciutto Di Parma & Pearl Mozzarella

Hot Entrées:

Italian Grilled Chicken with Lemon Caper Sauce
Penne Pasta with Vodka Sauce
Grilled Asparagus

Accompanied By:

Italian Bread and Garlic Bread
Mini Cannolis and Italian Cookies
Assorted Sodas and Bottled Water

SOUTHERN FLARE BUFFET

BLT Salad

Hot Entrées:

Buttermilk Fried Chicken
Mashed Sweet Potatoes
Collard Greens and Black Eyed Peas

Accompanied By:

Corn Bread
Lemon Bars
Iced Tea and Lemonade

ALL AMERICAN BUFFET

Cucumber, Onion and Tomato Salad

Hot Entrées:

Sliced Hanger Steak with Chimichurri Sauce
Herb Roasted Potatoes
Medley of Mixed Vegetables

Accompanied By:

Rolls with Butter
Seasonal Pie
Assorted Soda and Bottled Water

ARTISAN BUFFET

Mixed Salad Greens with Orange Segments, Red Onions, and a Blood Orange Vinaigrette

Hot Entrées:

Panko Crusted Chicken Breast with a Sundried Tomato and Garlic Sauce
Saffron Rice
Cauliflower, Carrots, Red Peppers, dressed with Fresh Herbs

Accompanied By:

Seasonal Rolls with Butter
Macaroons and Assorted Mini Dessert Bars
Assorted Soda and Bottled Water

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INDIAN BUFFET

Hors d'oeuvre:

Samosas

Buffet:

(Choice of 1 Vegetarian Dish)

Bhel Puri

Crispy Puffed Rice, Tomatoes & Onions

Cilantro Mint Chutney & Yogurt

OR

Aloo Gobi

Potato & Cauliflower in a Bangladeshi Spice Blend

Chicken Biryani & Vegetarian Biryani

A Spicy Rice with Raita On Side

(Raita made with Yogurt, Salt, Pepper, Tomatoes, Onions and Cucumbers)

Chana Masala

Chickpeas with Onion, Tomatoes, Coriander Seed, Garlic, Chiles, and Ginger

Naan Bread

Dessert:

Kheer

Rice Pudding Flavoured with Cardamom, Raisins, Saffron, Cashews and Almonds

Hydration Station:

(Two Dispensers)

Iced Water

Iced Tea or Lemonade

KOSHER STYLE MENU

Breakfast Buffet:

Assorted Muffins and Bagels

Cream Cheese

Display of Lox

Fresh Fruit

Yogurt

Lunch Buffet:

Mixed Greens Salad, Cherry Tomatoes, Cucumbers, Hearts of Palm with Raspberry Dressing

Lemon Sole Francaise

Eggplant Parmesan

Rosemary Roasted Potatoes

Dessert:

Assorted Cookies and Brownies

PM Snack:

Pretzels, Potato Chips & Fruit Platter

Hydration Station:

(Two Dispensers)

Iced Water

Iced Tea or Lemonade

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THREE COURSE PLATED LUNCH

SALAD

(Choice of One)

Caesar

Chopped Romaine, Shredded Parmesan Cheese, Homemade Croutons

Greek

Cucumber, Red Onion, Red Pepper, Chickpeas, Tomato, Feta Cheese, Greek Vinaigrette

Santa Fe

Black Bean, Red Bell Pepper, Red Onion, Corn, Jalapeño, Chopped Cilantro, Lime-Cilantro Dressing

Arugula Salad

Caramelized Onion, Goat Cheese, Candied Walnuts, Balsamic Vinaigrette

PASTA

(Choice of One)

Pasta Primavera

Tortellini Alfredo

Penne a la Vodka

ENTRÉE

(Choice of One)

Chicken Piccata

Chicken Marsala

Chicken Francaise

Sliced Roast Beef

Sliced Roast Turkey

Panko Crusted Tilapia

VEGETABLES

(Choice of One)

Fresh Roasted Vegetable Medley

String Bean Almondine

Glazed Carrots

Lemon-Garlic Broccoli

DESSERT

(Choice of One)

Bread Pudding topped with a Salted Caramel Sauce

Seasonal Fruit Cobbler

German Chocolate Cake

BEVERAGES

Assorted Sodas and Bottled Water

Coffee and Tea Service

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DINNER BUFFET



ITALIAN BUFFET

Classic Caesar Salad

Fire Roasted Peppers, Fresh Mozzarella, and Marinated Olives in a Light Vinaigrette

Hot Entrées:

Salmon with a Lemon Caper Sauce

Chicken a la Portugaise with Peppers, Tomatoes, and Fresh Herbs

Penne with Tomatoes, Basil, and Garlic

Tuscan Style Potatoes with Red Onions and Rosemary

Accompanied By:

Fresh Baked Breads, to include Focaccia

Classic Tiramisu

Assorted Sodas and Bottled Water

Coffee and Tea Service

ASIAN BUFFET

Cold Soba Noodle Salad

Hot Entrées:

General Tso's Chicken

Beef & Broccoli

Stir Fry Vegetables

Vegetable Fried Rice

Accompanied By:

Green Tea Panna Cotta with a Miso Caramel and Sesame Brittle

Assorted Sodas and Bottled Water

Coffee and Tea Service

AMERICANA BUFFET

Iceberg Lettuce Wedges with Thousand Island Dressing

Hot Entrées:

New York Strip Steak

Grilled Chicken with Rosemary and Garlic

Macaroni and Cheese

Sage and Mushroom Stuffing

Green Bean Casserole

Accompanied By:

Buttermilk Biscuits

Strawberry Shortcake

Assorted Pies

Assorted Sodas and Bottled Water

Coffee and Tea Service

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CUBAN BUFFET

Baby Field Greens with Cherry Tomatoes, Cucumbers, Croutons & Raspberry Vinaigrette

Hot Entrées:

Pernil with Chimichurri & Mojo

Yellow Rice & Pigeon Peas

Sweet Plantains

Roasted Chicken

Fried Yuca

Accompanied By:

Seasonal Flan

Assorted Sodas and Bottled Water

Coffee and Tea Service

MEXICAN BUFFET

Romaine Lettuce with Black Beans, Corn, Shredded Cheddar, and Tomatoes with Lime Vinaigrette

Hot Entrées:

Chicken Tinga

Beef Barbacoa

Yellow Cilantro Rice

Accompanied By:

Masa Corn Cakes

Pico De Gallo

Abuelita Mexican Chocolate Bread Pudding

Assorted Soda and Bottled Water

Coffee and Tea Service

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THREE COURSE PLATED DINNER

SALAD

(Choice of One)

Caesar

Chopped Romaine, Shredded Parmesan Cheese, Homemade Croutons

Greek

Cucumber, Red Onion, Red Pepper, Chickpeas, Tomato, Feta Cheese, Greek Vinaigrette

Santa Fe

Black Bean, Red Bell Pepper, Red Onion, Corn, Jalapeño, Chopped Cilantro, Lime-Cilantro Dressing

Arugula Salad

Caramelized Onion, Goat Cheese, Candied Walnuts, Balsamic Vinaigrette

PASTA

(Choice of One)

Pasta Primavera

Tortellini Alfredo

Penne a la Vodka

ENTRÉE

(Choice of One)

Chicken Piccata

Chicken Marsala

Chicken Francaise

Sliced Roast Beef

Sliced Roast Turkey

Panko Crusted Tilapia

VEGETABLES

(Choice of One)

Fresh Roasted Vegetable Medley

String Bean Almondine

Glazed Carrots

Lemon-Garlic Broccoli

DESSERT

(Choice of One)

Bread Pudding topped with a Salted Caramel Sauce

Seasonal Fruit Cobbler

German Chocolate Cake

BEVERAGES

Assorted Sodas and Bottled Water

Coffee and Tea Service

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ENHANCEMENTS



BEVERAGE ENHANCEMENTS

12oz Bottled Water

Assorted Soft Drinks and Bottled Water

Coffee and Tea Service

(2 Hour Service Period Per Person)

Flavored Coffee:

Choice of: French Vanilla, Hazelnut, Pecan Praline, Golden Caramel, or Vanilla Creme Bruleé

Starbucks Coffee Service

HYDRATION STATION

(Choice of Two Dispensers)

Blackberry Sage Infused Water

Watermelon Rosemary Infused Water

Pineapple Mint Infused Water

Raspberry Lime Infused Water

Orange Blueberry Infused Water

Cucumber Lemon Infused Water

Fresh Brewed Iced Tea

Lemonade

Available Upon Request:

Water Hydration Station

SNACK ENHANCEMENTS

(Choice of Two)

Fresh Veggies with Hummus

Seasonal Fruit

Assorted Domestic Cheese Platter

Soft Pretzels with Mustard

Trail Mix

Assorted Cookies and Brownies

Novelty Ice Cream Bars

SWEET DELIGHT DESSERT STATION

Assorted Dessert Shooters

Assorted Gourmet Cupcakes

Assorted Mini Petite Fours

Mini Fruit Tarts

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STATIONARY HORS D'OEUVRES

FLATBREAD STATION

(Choice of Three)

Shrimp Caprese

Fresh Sliced Mozzarella and Fresh Sliced Pomodoro with a Basil Balsamic Glaze Drizzled on a Whole Grilled Garlic Toast

Mediterranean Bruschetta

Cucumber, Red Onion, Kalamata Olives, and Feta Cheese on a Toasted Ciabatta Loaf

Antipasto Bruschetta

Prosciutto, Fresh Mozzarella, and Roasted Red Pepper with a Pesto Spread on an Italian Loaf Bread

Fig & Cheese Bruschetta

Fig, Goat Cheese, Candied Walnut, and Thyme drizzled with Honey on a Warm Baguette Loaf

SLIDER STATION

(Choice of Two)

Philly Cheese Steak

Melted Provolone Cheese

Cuban Slider

Ham, Roast Pork, Mustard, Pickle and Swiss Cheese

Salmon Slider

Yogurt, Cucumber, Dill Sauce, Avocado and Red Onions

Chicken Tuscan Slider

Pesto Grilled Chicken with Fresh Mozzarella and Roasted Red Peppers

Served with Fresh, Homemade Kettle Chips

ANTIPASTO DISPLAY

**Roasted Vegetables, Fresh Homemade Mozzarella, Gourmet Olives and Peppers,
Marinated Artichokes, Assorted Italian Salads and Balsamic Strawberries**

Fresh Breads, Rolls, Focaccia

Enhancement Cured Meats: (Chef Choice of 3)

Prosciutto, Mortadella, Salami, Soppresata

MEDITERRANEAN STATION

Grilled Vegetables, Baba Ghanoush, Hummus, Olive Bar, Feta Cheese, Roasted Stuffed Peppers

Classic Greek Salad with Tomato, Cucumber, Bell Pepper, Onions, Oregano, Olives, Feta Cheese

Flatbreads, Artisan Loaves

TRIO STATION

An Assortment of Seasonal Fresh Fruit, Cheese, and Gourmet Crudite

Domestic Cheeses and Fruits

Assorted Domestic Cheeses and Fresh Market Fruits and Berries, Crackers and Assorted Baguettes

Vegetable Crudite

Homemade Hummus with Fresh Vegetables, Crackers and Assorted Baguettes

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PASSED HORS D'OEUVRES



PASSED HORS D'EOUVRES

(Choice of Four)

Adobo Steak Empanada
Ahi Tuna over Bamboo Rice with a Wasabi Cream Sauce
Arancini with Traditional Marinara Sauce
Bacon Wrapped Scallops
Brie and Raspberry en Croûte
Coconut Shrimp with Sweet & Spicy Dipping Sauce
Creamy Buffalo Chicken Cup
Crostini with Spicy Mango Shrimp Salsa
Feta Lamb Slider
Fresh Mozzarella Caprese Skewer
Fried Artichoke Hearts with Roasted Tomato Sauce
Korean Short Ribs
Mini Beef Wellington
Mini Chicken Wellington
Mini Crab Cakes with Rémoulade Sauce
Mini Mushroom Tart
Mozzarella and Roasted Pepper Crostini
Seafood Stuffed Mushroom Cap
Spanakopita
Sweet and Spicy Meatball
Sweet and Spicy Sriracha Chicken Bacon Bites
Tempura Chicken
Tomato, Vidalia Onion, and Goat Cheese Tart
Traditional Shrimp Cocktail
Tuscan Bruschetta

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BAR PACKAGES



BAR PACKAGES

Beer & Wine Bar

Selection of Four House Wines (2 Red/ 2 White)
Domestic Beer, Imported Beer and Hard Cider

Standard Bar

Signature Cocktail
Selection of Four House Wines (2 Red/ 2 White)
Domestic Beer, Imported Beer, and Hard Cider
Standard Liquor

Premium Bar

Passed Prosecco Upon Arrival
Signature Cocktail
Selection of Four Premium Wines (2 Red/ 2 White)
Domestic Beer, Imported Beer, Seasonal Craft Beer and Hard Cider
Premium Liquor (Includes Standard Liquor)

Enhancements:

Champagne Toast
Cordial Bar
Martini Bar

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