

Stationary Displays

Traditional Cheese (VT) \$6.95 pp

Assortment of Cheddar,
Havarti Dill, Smoked Gouda,
Muenster and Gorgonzola
Served with Grapes, Local Jams,
Sliced Breads and Crackers

Artisanal Cheese (VT) \$7.95 pp

Selection of Local Crafted
Cheeses that include:
Grafton Cheddar,
Thomas Goat Cheese,
High Lawn Blue and
Wilde Field Cheeses
Served with Grapes, Local Jams,
Sliced Breads and Crackers

Mezze Display (VT) \$6.50 pp

Hummus, Tabbouleh Salad,
Roasted Red Peppers,
Grilled Eggplant, Grape Tomatoes,
Marinated Artichokes,
Fresh Mozzarella, Grilled
Asparagus, Mediterranean Olives
and Toasted Pita

Charcuterie \$8.95 pp

Selection of Sliced Cured Meat,
Pickles and Condiments

Seasonal and Local Vegetables (VT) \$3.00 pp

The Valley's best seasonal offerings
served with a variety of dips and jams

Sushi (GF) \$9.95 pp

Freshly made California
and Vegetable Rolls with
Pickled Ginger,
Soy Sauce and Wasabi

Chinese Dim Sum \$9.95 pp

Selection of Traditional
Chinese Dumplings

Southwestern \$9.95 pp

Fresh Pico de Gallo,
Black Bean Dip and
Guacamole, served with
Corn Tortilla Chips

Chips and Dips \$3.50 pp

Served with fresh house made
corn tortilla chips

Please select one:

Spinach and Artichoke Dip (VT)

Buffalo Chicken Dip

New England Crab Dip

Chicken Bacon Ranch Dip

VT- Vegetarian, V- Vegan, GF- Gluten Free, DF- Dairy Free

Hors D'Oeuvres

Can be offered Passed or Stationary



\$24.95 per dozen

Crostini of Braised Beef,
Pickled Red Onions, Arugula,
Black Pepper Truffle Cream

New England Seafood Stew
Served in Mini Puff Pastry Shell

Classic Shrimp Cocktail
Shooters (DF,GF)

Salmon Tart with Heirloom
Tomatoes, Red Onion, Lime

Scallops Wrapped in Bacon (DF,GF)

Coconut Shrimp

Mini Crab Cakes
with Remoulade Sauce

Sesame Tuna (DF GF)

Marinated Pork and
Shrimp Summer Rolls (DF)

\$21.95 per dozen

Hadley Vegetable Summer Rolls (V, GF)

Filo Wrapped Asparagus and
Asiago (VT)

Chicken Chipotle Empanadas with
Cilantro Crema and Roasted Corn
Poblano Salsa

Chicken Tikka Masala Meatballs

Vegetarian Tikka Masala Meatballs (VT)

Butternut Squash Arancini (VT)

Stuffed Mushrooms with Caramelized
Apple and Fennel, Micro Greens (V)

Roasted Sweet Potato Tart with
Caramelized Apple and Maple Brie (VT)

Hadley Potato Croquette with
Herbed Cream and Pancetta Crisp

Panko Parmesan Crusted Cheese
Ravioli served with Back Yard Farms
Tomato and Basil Relish (VT)

Chicken and Almond Lettuce Wraps (GF)

Vegetarian Local Black Bean
and Red Quinoa Lettuce Wrap (V)

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Action Stations



Watch our Chefs Prepare an Extraordinary Dish

A \$75 Chef fee is applied
to each station

Carving Stations

Beef \$18.95 pp

Turkey \$16.95 pp

Slow Roast Herb Crusted Prime Rib
with Au Jus and Horseradish Chive

Cream Carved Misty Knoll Turkey
Breast with Roasted Lemon and
Sage Gravy

Pasta Station \$11.95 pp

Asparagus Carbonara with
Gemelli Pasta in a Creamy Bacon
and Parmesan Cheese Sauce
(Can be prepared Vegetarian)

Rustic Free Form Lasagna layered
with House Ricotta and
Bolognese Sauce

Lily's Bucatini with Shrimp
in a Garlic, Lemon, and
White Wine Sauce

Steamed Bun Station \$14.95 pp

Hand carved to order

Please select one:

Chinese Five Spiced
Crispy Pork Belly (DF)

Peking Duck (DF)

Char Sui Pork (DF)

Sushi Stations (DF) \$15.95 pp

with pickled ginger, wasabi,
and seaweed salad

Authentic Maki Rolls and Sushi
prepared by our Sushi Chefs and
include sustainably fished Salmon
and Tuna

Slider Station \$14.95 pp

Nashville Hot Chicken
and Waffle Slider with
House Made Pickles

Vegetarian Falafel Slider,
Pickled Red Onions,
Arugula, Cucumber
Mint Cream served on
Brioche Slider Bun (VT)

Black Pepper Beef Tenderloin
Slider on Potato Rosemary
Slider Bun

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Buffet & Plated Menu

Classic Buffet

\$55 pp

Fresh bread, 2 Salads, 3 Entrees,
2 Accompaniments, 1 Dessert
Coffee & Tea

Served Meals

\$60 pp

Fresh bread, 1 Salad, 3 Entrees,
2 Accompaniments, 1 Dessert
Coffee & Tea

Garden Greens

Roasted Beet Salad with Little Leaf
Greens and Shaved Fennel, Marinated
Heirloom Tomatoes, Red Beet
Vinaigrette and Focaccia Crisp (VT)

Little Leaf Greens, Cucumber,
Cherry Tomato, Red Onion,
Winter Moon Carrots (VT, GF, DF)

Romaine Hearts, Creamy Meyer
Lemon Caper Vinaigrette, Focaccia
Croutons, Shaved Parmesan Cheese (VT)

Baby Kale and Montague Harvested
Greens, Candied Walnuts, Roasted
Cold Spring Apple, Shaved Fennel,
Five Spiced Apple Cider Vinaigrette
(V, DF GF)

Black Bean and Red Quinoa Salad with
Local Black Beans, Quinoa, Bell Pepper
Trinity, Hadley Corn, Cilantro Lime
Vinaigrette (VT)

Entrees

Poultry

Herb Roasted Maine Family Farms
Chicken, Local Butternut
Squash Veloute

Herbed Panko Crusted
Chicken Primavera

Local Honey Brined Grilled Chicken
Breast with Slow Roasted Onions
(DF, GF)

Slow Roasted Turkey with Stuffing
and Sage Gravy

Beef / Pork

Braised Beef Short Rib, Potato Leek
Puree, Pickled Onion Relish, Herb Oil
(GF)

Flank Steak Pepperonata (GF, DF)

Roasted Sirloin with a
Forest Mushroom Stroganoff

Rosemary Roasted Beef Tenderloin
with Truffle Butter (GF)
\$5 Additional per person

Cider Glazed Pork Loin with
Candied Local Apples (GF)

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Buffet & Plated Menu

Entrees

Seafood

Crispy Seared Salmon with
Tomato Fennel Relish (DF, GF)

Crab Stuffed Flounder with
a Lobster Cream Sauce
\$5 Additional per person

Seafood "Pot Pie" - New England's
White Fish and Pioneer Valley
Vegetable Stew with Flaky Puff
Pastry Crust

Vegan / Vegetarian

Farmer's Market Portobello Mushrooms,
Red Quinoa, Local Black Beans,
Roasted Butternut Squash,
Sautéed Kale, Bell Pepper Trinity,
Cilantro Lime Vinaigrette (V)

Crispy Falafel Cakes, White Bean and
Artichoke Puree, Sautéed Kale,
Heirloom Cherry Tomato Relish,
Pickled Hadley Vegetables,
Tahini Yogurt (VT, GF)

Zucchini Cakes, Red Pepper Coulis,
Yogurt and Feta Cheese (VT)

Accompaniments

Vegetables

Garlic Confit Green Beans (V, GF)

Roasted Asparagus (V, GF)

Local Vegetable Sauté (V, GF)

Glazed Winter Moon Carrots (VT, GF)

Spiced Garbanzo Beans and
Sautéed Kale (V, GF)

Broccolini with Roasted Tomato (V, GF)

Roasted Butternut Squash and
Cold Spring Apple Crumble (VT)

Local Succotash (VT, GF)

Potato / Rice

Roasted Garlic Whipped Potato (VT, GF)

Herbed Rice Pilaf (GF, DF)

Creamy Polenta with Vermont
Cheddar Cheese (VT, GF)

Seasonal Vegetable Risotto (VT, GF)

Maple Sweet Potato Mash (VT)

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Buffet & Plated Menu



Dessert

Local Seasonal Fruit Crisp with
Maple Farms Ice Cream (VT)

Gluten Free Chocolate Cake (GF, VT)

Tiramisu (VT)

Seasonal Cheesecake (VT)

Molten Chocolate Lava Cake (VT)

Crème Brulee (VT)

*Dessert option can be exchanged to
have your wedding cake cut and served
without a cake cutting/plating fee*

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Champagne Brunch

Mimosa or Champagne Toast included

\$40 pp

Savory Beginnings

Antipasto Display

Artisan Cheese and
Charcuterie Board (GF)

Choice of:

Tiered Display of Smoked Salmon
and Preserved Lemon Tarts (GF, DF)
or

Seasonal Fruit and Yogurt Parfaits

Classic Breakfast

Chef Pamela's Freshly Baked Breads,
Assorted Muffins and Pastries

Sliced Fresh Fruit (V, GF)

Scrambled Eggs (GF)

Chef Attended Omelet Station

Apple Wood Smoked Bacon (GF)

Hand Cut Home Fries (VT, GF)

House Made Maine Family Farms
Maple Sausage Patties (GF)

French Toast – Freshly Baked Breads
with Local Maple Syrup
and Seasonal Chutneys (VT)

Allergies: Gluten, egg

Seasonal Fresh Fruit Juices, Ice Water
and Hot Beverage Service Included

Luncheon Offerings

Select 2 Salads and 2 Entrees

Greek Pasta Salad (VT)

Allergies: dairy, gluten, egg

Caesar Salad

Allergies: gluten, egg, dairy fish

Little Leaf Mixed Green Salad (VT)

(Can be prepared Vegan)

Roasted Vegetable Ravioli
with Smoked Tomato Cream (VT)

Allergens: egg, dairy, gluten

Lily's Bucatini with Shrimp in a Garlic,
Lemon, and White Wine Sauce

Marinated Salmon with
Pickled Mustard Seeds and Dill (GF)

Allergens: dairy

Salmon with
Orange Marmalade Glaze (GF)

Allergens: nuts

Chicken Picatta

Allergens: gluten, dairy

Prosciutto-Wrapped
Stuffed Chicken Breast (GF)

Allergens: dairy

Seasonal Vegetables and Sides,
Rolls & Sweet Cream Butter

Sweets Endings

Seasonal Fruit Crisp with
Vanilla Ice Cream

Allergens: dairy, nuts, gluten

Menu Enhancements



Chef Attended Stations \$75 Chef Fee

Featuring Local Roasted Meats and Vegetarian Options

Includes fresh biscuits and rolls

Carving Station

Niman Ranch Ham \$4.95 pp

Herb Crusted
Beef Tenderloin \$5.95 pp

Heirloom Cauliflower
Steaks with Romesco,
Tahini Yogurt Sauce
or Parsley Pistou \$4.95 pp

(Can be prepared as Vegan)

Allergens: Yogurt -dairy

Crepe Station \$4.95 pp

Crepes with Fresh Berries,
Whipped Cream, Local Jams,
Warm Colors Apiary Honey
(Deerfield, MA)

Allergens: dairy, gluten, egg

Waffle Station \$4.95 pp

House Made Waffles
with Fresh Berries,
Whipped Cream,
Mixed Berry Compote,
Local Maple Syrup

Allergens: dairy, gluten, egg

Patisserie Table \$12 pp

Pick 3 from a selection of Chef Pamela's Bakeshop Desserts including:

Fresh Fruit Tartlets

Bread Pudding with Jack Daniel's sauce

Petite Fours

Macarons

Petite Eclairs and Cannoli's

Flourless Chocolate Cake (GF)

Assorted Petite Cupcakes

Mimosa Bar \$12 pp

Pick 3 from these Classic and Custom Mimosas including:

Orange Cranberry

Sunset

Raspberry Cream

Caramel Apple

Pear Ginger

Strawberry Grapefruit Thyme

Watermelon Agua Fresca

White Cranberry

Raspberry Peach

Strawberry Lemon Basil

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General Information

Wedding Tasting

A wedding tasting is included in your wedding package

Wedding tasting is for 2 people and you can choose the following:

4 hors d'oeuvres

2 salads

4 entrées

2 desserts

Bar Options *

Beer and Wine Bar (Cash or Billed)

Full Bar (Cash or Billed)

**There is a \$150 Bar set up fee includes the appropriate number of bartenders for 5 hours*

We require a non-refundable deposit in order to secure the room for all events. The deposit is due at the time of the booking and will be deducted from the final catering bill. We accept Visa, Mastercard and checks. For weddings, in addition to the deposit paid at the time of the booking, 40% of the bill will be due one month prior to event. The balance is due one week prior to event. Deposits vary depending on the room.

Please note that there will be an 18% House Charge, and 7% Tax added to all events. Additional charges will apply for events scheduled to occur on Holidays or outside the Campus Center / Student Union Complex. The pricing in this menu is subject to change without notice. Menu prices cannot be guaranteed for more than 90 days due to the possibility of market fluctuations (changes will not exceed 10% annually).

For more information please contact Catering Sales Office at 413.577.8100 or email ccsales@umass.edu. catering.umassdining.com