

# BREAKFAST & BREAKS

## CONTINENTAL BREAKFAST & BREAKS

PRICED PER PERSON

### TRADITIONAL CONTINENTAL (VT) \$8.95

Assorted Mini Pastries, Seasonal Hand Fruit, Fruit Juices and Water. Includes Hot Beverage Service.

### VALLEY CRUNCH (VT) \$7.95

Trail Mix, Seasonal Hand Fruit, and Greek Yogurt. Includes Hot Beverage Service.

### SNACK TIME (DF, VT) \$4.95

Assortment of All Natural Chips and Pretzels. Includes Hot Beverage Service.

### BAKESHOP TREAT \$6.95

UMass Bakeshop Cookies and Brownies. Includes Hot Beverage Service.

### BAGEL BLAST \$12.95

Assorted Bagels, Sliced Traditional Nova Lox, Cream Cheese, Tomatoes, and Capers. Includes Hot Beverage Service, Assorted Fruit Juices and Water.

### LIGHT SIDE (GF, VT) \$6.95

Fresh Cut Fruit, Cheese, Crudite, and Roasted Onion Dip. Includes Fruit Infused Water.

### HOT BEVERAGE SERVICE \$2.75

Colombian Coffee, Tea Assortment, and Decaffeinated Options. Served with All Natural Milk and Creamer and an Assortment of Sweeteners.

### ADD GREEK YOGURT (GF, VT) \$2.95

Individual Containers, Assorted Flavors.

### ADD CEREAL \$2.95

Individual Boxes, Assorted Flavors. Includes Milk.

### ADD FRESH CUT FRUIT (DF, GF, V) \$3.75

## COUNTRY STYLE BREAKFAST BUFFET \$13.95

PRICED PER PERSON

*Please see the Policies Section for buffet details on page 10.*

Cage-Free Scrambled Eggs, Nitrate Free Bacon, Low Sodium Breakfast Sausage, Hand Cut Home Fries, Breakfast Breads, Assorted Juices, and Hot Beverage Service.

## BUFFET ENHANCEMENTS

### PANCAKES (VT, L) \$2.95

Organic Plain and Blueberry, served with Local Syrup and Butter.

### FRENCH TOAST (VT, L) \$2.95

Classic Style Hand Dipped French Toast made with Cage-free Eggs and served with Local Preserves, Grand Marnier Sauce.

### GREEK YOGURT (GF, VT) \$2.95

Individual Containers, Assorted Flavors.

### OATMEAL (DF, V) \$2.95

Steel Cut Organic Oatmeal with Fresh and Dried Fruit, Local Maple Syrup, and Fair Trade All Natural Sugars.

### YOGURT BAR (VT) \$3.95

Featuring Organic Granola and Individual Plain Greek Yogurt Cups with an assortment of Fresh Berries, Local Honey, Toasted Almonds and Fresh Fruit Preserves.

### QUICHE BY THE PIE – SERVES 6 \$22.95

Choose from Ham and Swiss, Spinach and Mushroom, or Artichoke and Red Pepper.

## ACTION STATIONS

*Let Our Chefs Create a Customized Dish for Your Guests.*  
\$75 Chef Fee per Station

### OMELET STATION (GF) \$4.95

Local Cage-free Eggs cooked to order with a selection of Fresh Vegetables and Meats.

### CREPE STATION (VT) \$4.95

Traditional French Crepes with an assortment of Sweet Fillings.

### CARVED HAM STATION (GF, DF) \$4.95

Brown Sugar Glazed Bone-in-Ham Sliced to order with UMass Baked Fresh Biscuits.

### CONGEE BAR STATION \$4.95

Cantonese Rice Porridge with Traditional Toppings.

# LUNCHEON BUFFETS

## SANDWICH BUFFET \$16.95

PRICED PER PERSON

*Please see the Policies Section for buffet details.*

Includes Choice of 2 Salads, 3 Sandwiches (or Build Your Own), Assorted Rolls, Hand Fruit, Chips, Drinks, Cookies and Brownies. Gluten Free Bread is available at an additional \$1 charge per person.

### SALADS

#### LITTLE LEAF GREEN SALAD (DF, GF, V, L)

Premium Local Little Leaf Greens with Cucumbers, Tomatoes, Carrots, Red Onions, and Balsamic Vinaigrette.

#### FARRO AND WHITE BEAN SALAD (VT)

Farro, Northern White Beans, Fresh Greens, tossed in Red Wine Vinaigrette.

#### GREEK SALAD (GF, VT, L)

Premium Local Little Leaf Greens with Greek Olives, Feta, Grape Tomatoes and Red Onions.

#### ROASTED CAULIFLOWER AND POTATO SALAD (DF, GF, VT, L)

Curry Roasted Cauliflower and Hadley Potatoes.

#### ANTIPASTO SALAD (GF)

Selection of Traditional Italian Cured Meats, Artisanal Cheeses, Marinated Artichokes, Sweet Peppers, Cherry Tomatoes, Fresh Mozzarella and Mediterranean Olives.

#### CAESAR SALAD

Chopped Romaine Salad with a Creamy Caesar Dressing, Croutons and Shredded Parmesan.

#### BLT SALAD (L)

Crispy Bacon, Premium Local Little Leaf Greens, and Heirloom Tomatoes.

#### GREEN BEAN SALAD (DF, GF, VT)

With Almonds and Sriracha Dressing.

#### CHICKPEA SALAD (GF, VT)

With Roasted Red Peppers, Kale and Tahini Yogurt Dressing.

#### SPINACH ARTICHOKE PASTA SALAD (DF, V)

With Roasted Red Peppers, Tomatoes and Artichokes.

#### QUINOA SALAD (GF, V)

Quinoa Salad with Roasted Butternut Squash and Cranberries.

### SANDWICHES

#### CLASSIC GRILLED CHICKEN

Fresh Mozzarella and Pesto on a Whole Wheat Wrap with Arugula and Tomato.

#### PORTOBELLO WITH SPINACH AND BLUE CHEESE (VT)

Roasted Portobello Mushroom and Sautéed Spinach with Blue Cheese on Ciabatta.

#### CLASSIC ITALIAN

Sliced Pepperoni, Salami, Capicola, and Provolone with Lettuce and Tomato on a Baguette.

#### ROAST BEEF WITH CARAMELIZED ONION AIOLI (L)

Sliced Roast Beef with Caramelized Onion Aioli on Ciabatta.

#### TRADITIONAL VIETNAMESE BANH MI

Vietnamese Chicken Sandwich with Ham, Cilantro, Pickled Carrots and Daikon on a Baguette.

#### VEGETARIAN BANH MI (VT)

Vietnamese Sandwich with White Beans, Cilantro, Pickled Carrots, and Daikon on a Baguette.

#### HAM AND SWISS

Honey Glazed Ham on a Multigrain Croissant with Honey Mustard Dressing.

#### SLOW ROASTED TURKEY BLT

Sliced Slow Roasted Turkey with Crispy Bacon, Lettuce and Tomato with Garlic Herb Aioli on Sunflower Bread.

#### BUILD YOUR OWN SANDWICH PLATTER

Served with Artisan Ciabatta and Focaccia Bread, Lettuce, Tomato and Pickle, Mustard, Mayonnaise and Assorted Cheeses.

#### AMERICAN

Turkey, Ham and Roast Beef.

#### ITALIAN

Salami, Ham and Capicola.

#### MEDITERRANEAN (VT)

Mediterranean Vegetables and Cannellini Beans in a Pita.

## SOUPS \$3.00 PER PERSON

#### CHICKEN NOODLE (L)

#### CLAM CHOWDER (GF, L)

#### TOMATO BISQUE (GF, VT, L)

#### MINISTRONE (GF, VT, L)

#### BROCCOLI CHEDDAR (VT, L)

#### ITALIAN STYLE WEDDING (L)

#### FIRE ROASTED VEGETABLE (DF, GF, V)

# PLATED LUNCHEONS

## PLATED LUNCHEON \$22.95

PRICED PER PERSON, 20 GUEST MINIMUM.

Select one salad and dessert and up to two entree options.  
Includes assorted dinner rolls and coffee service.

**Meal counts per entree need to be submitted in advance.**

### ENTREES

*Served with Locally Grown Vegetables and Sides.*

#### SEARED SALMON (DF, GF)

With Orange Almond Marmalade.

#### CAJUN SWORDFISH (DF, GF)

With Heirloom Tomatoes and Cucumbers.

#### SPINACH RICOTTA

#### STUFFED EGGPLANT ROLLUP (GF, VT)

With Tomato Cream and Balsamic Glaze.

#### ROASTED VEGETABLE RAVIOLI (VT)

With White Wine Butter Sauce, Spinach, Artichokes and Roasted Heirloom Tomatoes.

#### CHICKEN SALTIMBOCCA

With Lemon, Sage, and Butter Sauce.

#### BRAISED BEEF SHORT RIB

With Red Cabernet Demi.

#### ROASTED GARLIC AND BLACK PEPPER CRUSTED STRIP LOIN

With Forest Mushroom Jus.

#### STUFFED CHICKEN FLORENTINE (GF)

Wrapped in Prosciutto with Gorgonzola Cream.

#### FARMER'S MARKET STUFFED

#### PORTOBELLO MUSHROOM (DF, GF, V)

Double Portobello Mushroom Stuffed with Sweet Potatoes, White Beans and Kale.

### SALADS

#### BABY GREEN SALAD (DF, GF, V, L)

Premium Local Little Leaf Greens with a Selection of Chef Vegetables.

#### CLASSIC CAESAR SALAD

Chopped Romaine Salad with a Creamy Caesar Dressing, Croutons and Shredded Parmesan.

#### GREEK SALAD (GF, VT, L)

Premium Local Little Leaf Greens with Greek Olives, Feta, Grape Tomatoes and Red Onions.

#### POACHED PEAR & ARUGULA SALAD (GF, VT, L)

With Toasted Almonds, Feta, Local Honey Mustard and White Balsamic Dressing.

### DESSERTS

#### NEW YORK STYLE CHEESECAKE (VT)

#### TRES LECHES CAKE (VT)

#### CHOCOLATE LAYER CAKE (VT)

#### CARROT CAKE (VT)

#### BOSTON CREAM PIE (VT)

#### KEY LIME PIE (VT)

#### GLUTEN FREE CHOCOLATE CAKE (GF, VT)

Additional \$1 charge per person.

# DINNER BUFFETS

BUFFETS PRICED PER PERSON

*Please see the Policies Section for buffet details.*

## LIGHT BUFFET \$25.95

Includes Choice of 2 Salads, 2 Entrees,  
2 Sides and 1 Dessert. Served with assorted dinner rolls.

## FULL BUFFET \$29.95

Includes Choice of 2 Salads, 3 Entrees,  
3 Sides, and 2 Desserts. Served with assorted dinner rolls.

## SALADS

### BABY GREEN SALAD (DF, GF, V, L)

Premium Local Little Leaf Greens with a  
Selection of Chef Vegetables.

### CLASSIC CAESAR SALAD

Chopped Romaine Salad with a Creamy Caesar Dressing,  
Croutons and Shredded Parmesan.

### GREEK SALAD (GF, VT, L)

Premium Local Little Leaf Greens with Greek Olives,  
Feta, Grape Tomatoes and Red Onions.

### POACHED PEAR & ARUGULA SALAD (GF, VT, L)

With Toasted Almonds, Feta, Local Honey Mustard and  
White Balsamic Dressing.

### SPINACH ARTICHOKE PASTA SALAD (DF, V)

With Roasted Red Peppers, Tomatoes and Artichokes.

### QUINOA SALAD (GF, V)

Quinoa Salad with Roasted Butternut Squash  
and Cranberries.

## SOUPS \$3.00 per person

### CHICKEN NOODLE (L)

### CLAM CHOWDER (GF, L)

### TOMATO BISQUE (GF, VT, L)

### MINESTRONE (DF, VT, L)

### BROCCOLI CHEDDAR (VT, L)

### ITALIAN STYLE WEDDING (L)

### FIRE ROASTED VEGETABLE (DF, GF, V)

## ENTREES

### CHICKEN TIKKA MASALA (GF)

With Steamed Basmati Rice.

### \*CRISPY SEARED SALMON (GF)

Served with Tomato Fennel Relish.

### HERBED PORK LOIN

With Old Fashioned Stuffing.

### CHICKEN PICCATA

Lightly Battered Antibiotic-Free Chicken Breast  
with a Lemon Caper Butter Sauce.

### PAN SEARED CHICKEN

With Oyster Mushroom Marsala Cream.

### RAVIOLI WITH TOMATO CREAM (VT)

Cheese Stuffed Ravioli with Creamy Tomato Sauce.

### PANEER JALFREZI (VT)

Spiced Indian Cheese with Stir-Fried Peppers  
and Onions in a Tomato Curry.

### ZUCCHINI CAKES (VT)

With Yogurt, Feta, and Cilantro.

### BUTTERNUT SQUASH GNOCCHI (VT)

### BISTRO FILET (DF)

With Au Jus.

### FARMER'S MARKET STUFFED PORTOBELLO MUSHROOM (DF, GF, V)

Double Portobello Mushroom Stuffed with  
Sweet Potatoes, White Beans and Kale.

### \*BEEF SIRLOIN WITH STROGANOFF SAUCE

### CRUNCHY BAKED WHITE FISH

*\*Additional \$2.00 charge per person for  
premium beef and fish entrees*

# DINNER BUFFETS [continued]

## CARVING STATION

*Trade one Entree selection for a chef attended carving station.*

### TRADITIONAL CARVING

*\$2 additional charge per person*

HERB BUTTER ROASTED TURKEY BREAST (GF)

With Old Fashioned Gravy.

BISTRO FILET (DF)

With Au Jus.

TUSCAN ROASTED PORK LOIN

With Garlic Herb Jus.

### PREMIUM CARVING

*\$4 additional charge per person.*

SLOW ROASTED PRIME RIB OF BEEF (DF)

With Au Jus.

HERB CRUSTED BEEF TENDERLOIN

With Bordelaise Sauce.

## SIDES

VERMONT MACARONI AND CHEESE (VT)

RISOTTO MARGHERITA (GF, VT)

GREEN BEANS WITH  
SLOW ROASTED GARLIC (GF, DF, V)

LOCAL HONEY  
GLAZED CARROTS (DF, GF, VT, L)

ROASTED GARLIC  
MASHED POTATOES (GF, VT, L)

HERB ROASTED  
YUKON GOLD POTATOES (DF, GF, V, L)

RICE PILAF WITH ONIONS AND HERBS (GF, V)

BROWN SUGAR  
ROASTED ROOT VEGETABLES (GF, VT)

BROCCOLINI WITH  
ROASTED TOMATOES (DF, GF, V)

BUTTERNUT SQUASH APPLE CRUMBLE (VT, L)

MAPLE ROASTED  
SWEET POTATOES (DF, GF, V, L)

## DESSERTS

*All Desserts Can Be Served With Whipped Cream.*

SEASONAL FRUIT CRISP (VT)

Apple, Apple Cranberry, Blueberry, Cherry, and Peach.

SEASONAL COBBLER (VT)

Apple, Blackberry, Blueberry, Mixed Berry, and Peach.

SEASONAL BREAD PUDDING (VT)

Jack Daniels, Pumpkin, Big Easy Bananas Foster, Apple Cider, and Blueberry Lemon.

SEASONAL CHEESECAKE (VT)

Vanilla, Chocolate Mascarpone, Apple Caramel, White Chocolate Raspberry, Pumpkin, and Coconut.

TUXEDO MOUSSE CAKE (VT)

TRES LECHES CAKE (VT)

CHOCOLATE LAYER CAKE (VT)

TIRAMISU (VT)

GLUTEN FREE CHOCOLATE CAKE (GF, VT)

*Additional \$1 charge per person.*

# THEMED BUFFETS

PRICED PER PERSON

*Please see the Policies Section for buffet details.*

All include Lemonade and Ice Water.

## NEW ENGLAND CLAM BAKE MARKET PRICE

Mixed Garden Salad with Choice of Dressing (DF, GF, V, L)  
Steamed Lobsters (DF, GF)  
New England Clam Chowder (GF, L)  
Grilled Herb Marinated Portobello (DF, GF, V, L)  
Mushrooms and Asparagus (DF, GF, V, L)  
Corn on the Cob (GF, VT)  
Boiled Potatoes (DF, GF, V, L)  
Steamers (DF, GF)  
Mussels (DF, GF)  
Melted Butter (GF, VT, L)  
Strawberry Shortcake (VT)

## AMERICAN BBQ \$15.95

Mixed Garden Salad with Choice of Dressing (DF, GF, V, L)  
Watermelon (DF, GF, V)  
Coleslaw (GF, VT, L)  
Potato Salad (GF, VT, L)  
Grilled Hamburgers (DF)  
Garden Burgers (DF, V)  
Grilled Chicken (DF, GF)  
Assorted Sliced Cheeses (GF, VT)  
Cookies and Brownies (VT)

## SOUTHERN BBQ \$21.95

Watermelon (DF, GF, V)  
Coleslaw (GF, VT, L)  
Pulled Pork (DF)  
BBQ Chicken (DF, GF)  
Baked Beans (DF, GF, V)  
Cornbread (VT)  
Corn on the Cob (GF, VT)  
Green Beans (DF, GF, V)  
Local Pickles (DF, GF, V, L)  
Pecan Pie

## SOUTHWESTERN \$16.95

Roasted Corn and Black Bean Salad with Mixed Greens (DF, GF, V, L)  
Chicken Fajitas (DF, GF)  
Beef Tacos (GF, L)  
Refried Beans (DF, GF, V)  
Spanish Rice (DF, GF, V)  
Cheddar Cheese (GF, VT, L)  
Sour Cream (GF, VT, L)  
Chips  
Fresh Pico de Gallo (DF, GF, V)  
Churros (DF, VT)  
\*Guacamole (DF, GF, V)  
*\*Additional \$3 charge per person.*

## ITALIAN \$22.95

Italian Chef Salad (GF, VT, L)  
Minestrone Soup (DF, VT, L)  
Garlic Bread  
Italian Sausage with Peppers and Onions (DF, GF)  
Baked Ziti (VT)  
Chicken Parmesan  
Broccoli with Slow Cooked Tomatoes (DF, GF, V)  
Ratatouille (DF, GF, V)  
Tiramisu (VT)

## ASIAN \$22.95

Baby Greens with Sesame Ginger Vinaigrette and Sliced Almonds (DF, V)  
Vegetable Lo Mein (DF, VT)  
Crab Rangoons  
Spring Rolls (VT)  
Chicken Stir Fry with Vegetables  
Vegetable Fried Rice (DF, VT)  
Ginger Beef (DF, GF)  
Almond Cookies (DF, VT)  
\*Sushi Display  
*\*Additional \$2 charge per person.*

# PLATED DINNERS

## PLATED DINNERS \$31.50

PRICED PER PERSON, 20 GUEST MINIMUM.

Select two entrée options, a salad and a dessert.

Served with assorted dinner rolls.

***Meal counts per entree need to be submitted in advance.***

## ENTREES

*Served with Locally Grown Vegetables and Sides.*

### \*POIVRE CRUSTED BEEF TENDERLOIN (GF)

With Mushroom Demi.

### \*CRISPY SEARED SALMON (GF)

With Tomato Fennel Relish.

### VEGETABLE WELLINGTON (VT)

Puff Pastry Wrapped Garden Vegetables.

### FARMER'S MARKET

#### PORTOBELLO MUSHROOM (DF, GF, V)

Double Portobello Mushroom Stuffed with Sweet Potatoes, White Beans and Kale.

### ROASTED VEGETABLE RAVIOLI (VT)

Roasted Wine Butter Sauce, Spinach, Artichokes, and Roasted Heirloom Tomatoes.

### LOCAL HERB CHICKEN BREAST (L)

With Meyer Lemon Beurre Blanc.

### CRAB STUFFED FLOUNDER

With Lobster Cream Sauce.

### CREAMY CHICKEN PRIMAVERA

### CHILI RUBBED FLAT IRON (DF, GF)

*\*Additional \$2 charge per person for premium beef and fish entrees.*

## SALADS

### BABY GREEN SALAD (DF, GF, V, L)

Premium Local Little Leaf Greens with a Selection of Chef Vegetables.

### CLASSIC CAESAR SALAD

Chopped Romaine Salad with a Creamy Caesar Dressing, Croutons and Shredded Parmesan.

### GREEK SALAD (GF, VT, L)

Premium Local Little Leaf Greens with Greek Olives, Feta, Grape Tomatoes and Red Onions.

### POACHED PEAR & ARUGULA SALAD (GF, VT, L)

With Toasted Almonds, Feta, Local Honey Mustard and White Balsamic Dressing.

## DESSERTS

### SEASONAL CRÈME BRULÉE (VT)

Vanilla Bean, Pumpkin, and Lemon.

### NEW YORK STYLE CHEESECAKE (VT)

### SEASONAL CHEESECAKE (VT)

Vanilla, Chocolate Mascarpone, Apple Caramel, White Chocolate Raspberry, Pumpkin, and Coconut.

### SEASONAL FRUIT CRISP (VT)

Apple, Apple Cranberry, Blueberry, Cherry and Peach.

### MOLTEN CHOCOLATE LAVA CAKE (VT)

### SEASONAL PIE (VT)

Apple, Apple Crumb, Key Lime, Chocolate Cream, Banana Cream, Pumpkin, and Pecan.

### CHOCOLATE TORTE (VT)

### TIRAMISU (VT)

### GLUTEN FREE CHOCOLATE CAKE (GF, VT)

*Additional \$1 charge per person.*



# RECEPTIONS

Our team is pleased to make your event a success, let us assist you in making this an occasion to remember.

## RECEPTION BEVERAGES

BY THE GALLON

FRUIT INFUSED WATER \$15.00

COFFEE (HOT OR ICED) \$26.95

ORGANIC COFFEE \$36.95

ORGANIC TEA \$16.95

FRUIT PUNCH \$9.95

LEMONADE \$9.95

ICED TEA \$12.95

## DISPLAYS

PRICED PER PERSON, 25 GUEST MINIMUM

**ASSORTED SUSHI (DF) \$9.95**

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

**PREMIUM SUSHI \$11.95**

Freshly made Dragon, Shrimp Tempura and Rainbow Rolls with Pickled Ginger, Soy Sauce and Wasabi.

**TRADITIONAL CHEESE DISPLAY (VT, L) \$6.95**

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

**ARTISANAL CHEESE DISPLAY (VT, L) \$7.95**

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.

**CHARCUTERIE \$8.95**

Selection of Sliced Cured Meats, Pickles and Condiments.

**MEZZE (VT) \$6.50**

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

**ANTIPASTO (GF) \$7.50**

Sliced Cured Meats with Artichokes, Sweet Peppers, Tomatoes, Fresh Mozzarella and Mediterranean Olives.

**SHRIMP COCKTAIL (DF, GF) \$11.95**

Jumbo Shrimp served with Cocktail Sauce.

**CHILLED SEAFOOD DISPLAY (DF, GF) \$15.95**

Includes Clams, Oysters and Shrimp Cocktail.

**CHINESE DIM SUM DISPLAY \$9.95**

Selection of Traditional Chinese Dumplings.

**SOUTHWESTERN GUACAMOLE DISPLAY \$9.95**

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

**CRUDITE DISPLAY (GF, VT) \$3.00**

Fresh Cut Vegetables with Onion Dip,

**FRUIT DISPLAY \$4.95**

Assortment of Fresh Cut Fruits.

PRICED PER PERSON

Dips are served with Tortilla Chips.

**BAKED BRIE (VT) \$2.60**

**SPINACH ARTICHOKE DIP (VT) \$2.80**

**BUFFALO CHICKEN DIP \$2.80**

**CHICKEN BACON RANCH DIP \$2.80**

**CRAB DIP \$3.60**



# RECEPTIONS

[continued]

## PASSED HORS D'OEUVRES

PRICED BY THE DOZEN. Please inquire with your sales associate for additional seasonal appetizers.

.....  
\$24.95 PER DOZEN

COCONUT SHRIMP

MINI CRAB CAKES

Served with Remoulade Sauce.

SCALLOPS WRAPPED IN BACON (DF, GF)

SESAME TUNA (GF)

SALMON TARTE

Served with Heirloom Tomatoes, Onions and Lime.

MINI BEEF WELLINGTON

Served with Bordelaise Sauce.

.....  
\$21.95 PER DOZEN

SPANAKOPITA (VT)

VEGETABLE SPRING ROLLS

Served with Sweet Chili Sauce.

ASPARAGUS QUICHE (VT)

THAI CHICKEN SATAY (DF)

Served with Peanut Sauce.

ROASTED TOMATO BASIL BRUSCHETTA (VT)

FILO WRAPPED ASPARAGUS AND ASIAGO (VT)

CHICKEN EMPANADA

Served with Cilantro Dipping Sauce.

STUFFED MUSHROOMS (GF, VT)

Served with Artichokes, Chives, and Feta.

.....  
MARKET PRICE

SEASONAL OYSTERS (GF)

Served with Creme Fraiche and Pickled Shallots.

## ACTION STATIONS

*Watch Our Chefs Prepare an Extraordinary Creation*

PRICED PER PERSON

### SUSHI ACTION STATION \$15.95

Authentic Maki Rolls and Sushi prepared by Our Trained Sushi Chefs. This Station features Sustainably Fished Salmon and Tuna.

### PASTA PRONTO ACTION STATION \$11.95

Whole Grain Penne Pasta with Assorted Traditional Sauces and Toppings including Shrimp, Meatballs, and Grilled Chicken.

### MASHED POTATO ACTION STATION \$11.95

Roasted Garlic Mashed Potatoes and Whipped Maple Sweet Potatoes served with Scallions, Sour Cream, Shredded Cheese, Vegetarian 3 Bean Chili, Bacon Bits, BBQ Pork, Crispy Fried Onions, and Roasted Tomatoes.

### RISOTTO ACTION STATION \$11.95

Creamy Arborio Rice with Seasonal Local Vegetables and Parmesan Reggiano.

### RAMEN ACTION STATION \$11.95

Savory Ramen Broth served with Fresh Ramen Noodles and Assorted Traditional Toppings.

## DESSERTS

SERVES 20-25 PEOPLE.

### ASSORTED PETIT GATEAU (VT) \$20

Assortment may include: Petit Cakes and Bon Bons.

### MINI DESSERT TRAY (VT) \$39

Assortment may include: Mini Eclairs, Mini Cannoli, and Almond Berry Tarts.

### DELUXE ASSORTED PETIT FOURS (VT) \$40

Assortment may include: Seasonal Cheesecake, Seasonal Tartlet, Seasonal Petit Gateau, Seasonal Nut Brittle, Feuilletine Nut Square, and Brownies.

### DELUXE ASSORTED COOKIES (VT) \$30

Assortment may include: French Macarons, Seasonal Butter Cookie Flavors, Jam Print, Cocoa Nib, Seasonal Shortbread, and Chocolate Cookies.

### MINI CANNOLI (VT) \$39

# BAR SERVICE

Our sales associate will gladly help you develop a specialty cocktail for a truly unique bar experience. Wine by the bottle for table service available.

## WINE BY THE BOTTLE

### HOUSE WHITE WINE

**\$8 per glass / \$20 per bottle**

Clos Du Bois, Chardonnay

Sea Glass, Pinot Grigio

Matua Valley, Sauvignon Blanc

### PREMIUM WHITE WINE

**\$10 per glass / \$25 per bottle**

Sea Sun, Chardonnay

Napa Cellars, Chardonnay

Joel Gott, Sauvignon Blanc

Cavalier D'Oro, Pinot Grigio

### HOUSE RED WINE

**\$8 per glass / \$20 per bottle**

Copper Ridge, Cabernet Sauvignon

Copper Ridge, Merlot

Clos du Bois, Pinot Noir

Clos du Bois, Merlot

### PREMIUM RED WINE

**\$10 per glass / \$25 per bottle**

Joel Gott, Cabernet Sauvignon

J Vineyards, Pinot Noir

Spellbound, Petite Syrah

### SPARKLING WINE

**\$8 per glass / \$20 per bottle**

Crane Lake Cellars Brut Sparkling Wine NV,

Ruffino Prosecco

**\$10 per glass / \$25 per bottle**

Jean Maupertuis Pink Bulles Rosé Sparkling Wine

## SPIRITS

### HOUSE SPIRITS

**\$8.00**

New Amsterdam Vodka

New Amsterdam Gin

Bacardi Rum

Dewar's Scotch

Canadian Club Blended Whiskey

### PREMIUM SPIRITS

**\$10.00**

Grey Goose Vodka

Bombay Sapphire Gin

Oakheart Spiced Rum

Sausza White Tequila

Patron Silver Tequila

Dewar's White Label

Jack Daniel's Whiskey

Maker's Mark Bourbon

### PREMIUM CORDIALS

**\$8.00**

Bailey's Irish Cream

Kahlua Coffee Liqueur

Amaretto Di Saronno

Grand Marnier

# BAR SERVICE

[continued]

## BEER AND CIDER

### MASSACHUSETTS BEER \$6.00

Jess IPA, Amherst Brewing

Be Hoppy IPA, Wormtown Brewery

Steel Rail, Berkshire Brewing

Hoosac Tunnel, Berkshire Brewing

Sam Adams, Boston Lager

### HOUSE BEER AND CIDER \$5.00

Budweiser

Bud Light

Corona

Angry Orchard

### PREMIUM BEER AND CIDER \$6.00

Stella Artois

Stella Artois Cider

Heineken

## SODA, JUICES, AND SPARKLING WATER \$2.75

## HOST BAR

Billed by consumption, Flat Bar Fee \$150 for service up to 5 hours.

## CASH BAR

Billed on site via cash or credit, Flat Bar Fee \$150 for service up to 5 hours. Please ask your sales associate about additional options and drink tickets.

# POLICIES

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## ORDER REQUESTS

Orders may be placed via email, phone, in person at the 8th floor of the campus center, or online at our website. Please make sure you receive confirmation of your online order to guarantee delivery.

For large events, we appreciate a three week notice to ensure appropriate staffing and to confirm menu availability. There is a \$25 minimum on all Express orders. If we are unable to meet a particular request, every attempt will be made to find suitable accommodations.

Please remember to instruct your sales associate in advance if anyone in your party has specific dietary needs. Outside food and beverages are not allowed at the Campus Center without contracted prior permission and cannot be served by UMass Catering elsewhere on campus. Please visit the UMass Procurement Policies web page for additional information on the Campus Catering Policy.

## CONTRACT/EVENT ORDER

You will receive an Event Order Contract and Estimate the next business day or earlier detailing your order. We require this document to be signed or confirmed via email and also may require a deposit. The Event Order must be confirmed within 24 hours of receipt or your order may not be processed. We ask that you please review these documents carefully as they will be used to prepare your order. Upon delivery of your order a member of the catering staff will review the order with the on site contact to ensure accuracy. Please let us know if you need to make special arrangements for delivery.

## BUFFET DETAILS

Linens and decor are provided for buffet service tables at the Campus Center and whenever possible elsewhere on Campus. Staff members will be on site to attend to the buffet service area and may need space off site to set up and break down the service. Buffet service requires a 20 person minimum for breakfast and 25 for lunch, dinner and themed buffets. Please inquire with your sales associate to accommodate smaller groups and special events.

## CANCELLATIONS

Client event cancellations require a 72 hours notice to avoid being billed for any costs incurred. Examples of incurred costs include, but are not limited to, the cost of food items and supplies ordered for the event.

In case of a University cancellation, the Catering Office will be OPEN, therefore our cancellation policy will still apply. Make sure to contact our office at 413-577-8235 if a University closing is a possibility for the day of your event.

Every effort will be made to reschedule events due to campus closings or emergency situations.

## LINENS/DECORATIONS

We will be glad to provide additional services such as linens, table centerpieces, or floral displays for additional fees. Please confirm decorations with your sales associate prior the event.

## ALCOHOL POLICY

All alcohol and alcohol service on campus must be provided by UMass Catering. Service will require additional fees and may require a special Liquor License from the town. Bartenders are required to ID all guests prior to serving alcoholic beverages and to refuse service of alcoholic beverages to any person who appears intoxicated. UMass Catering is the only licensed authority to serve and sell alcoholic beverages on the premises. Therefore, alcohol is not permitted to be brought into any function rooms.

## HOUSE CHARGE

A Customary 18% house charge is automatically added to the final bill with the exception of express events. The addition to non-express items to an express order will add an 18% charge to the entire bill. Please inquire with your sales associate about the house charge or additional fees.

## OUR COMMITMENT

Deliveries will be made in 100% compostable or recyclable containers plus service items and beverages will be in recyclable cans or bottles. Every effort will be made to provide condiments and sides in a sustainable manner. Please feel free to ask your delivery associate if you have any questions about trash streaming after your event.