



SAINT ANSELM COLLEGE CATERING GUIDE

2019-2020



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Saint Anselm College Catering Guide

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As your full-service catering department, we are here to support Saint Anselm College's Benedictine tradition of hospitality by providing the highest level of food and service to ensure the success of your event.

We will assist you in planning every detail of your event: the menu items and services that follow are only a small sampling of what we can do for you. We can customize any event to suit your needs, and will gladly tailor our menus to accommodate you and your guests. Whether your function is a continental breakfast for 12, or a plated dinner for 300, our team of experienced professionals will strive to exceed your expectations.

It is our goal to provide customers with the necessary information to make decisions about their catering needs. On the following pages you will find valuable information ranging from ordering procedures to specific menu options. Please do not hesitate to contact us with any questions you may have.

For all inquiries, please contact the Davison Hall catering office at: catering@anselm.edu or 603.641.7236.

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POLICIES & PROCEDURES FOR PLANNING A SPECIAL EVENT

Facilities Reservations

Prior to arranging catering needs, please contact the Conference & Events Services Office at 603.222.4270 to schedule the date and location of your function. **Please be sure to add that catering will be needed so that the catering manager will be notified of your reservation.**

Advanced planning is the key to the success of any event! Please contact our catering department as far in advance as possible to allow us to schedule and plan appropriately. The earlier you start the planning process, the better our department can serve you! To arrange for catering services, contact the Saint Anselm College Catering Office at 603.641.7236.

Please be advised that Saint Anselm Dining Services has the right of first refusal for all food and beverages served on campus. Any group wishing to use an outside vendor to cater an on-campus event must make an appointment to meet with the Director of Dining Services and submit a Catering Waiver Request Form. A Waiver Form exempts Saint Anselm College Dining Services from any liability associated with food and beverage provided by an outside caterer. Dining Services must pre-approve the caterer and if an exception is made and the Director of Dining Services gives consent, the caterer must be able to provide a copy of Food Service Operation License and documented proof of commercial general liability insurance in limits of not less than one million dollars.

A 20 % catering discount will be given to all Saint Anselm College Administrative Departments, Academic Department and Student Organizations. In order to receive this discount, events must be booked in accordance with Dining Services planning and procedure requirements below.

We ask that you contact us at least **10 business days** prior to your event. For larger events of 100 guests or more, we require **20 business days**.

Please keep in mind that although we will always try to accommodate last minute requests, we cannot guarantee provision of service on short notice.

Short Notice Event Charges:

The following charges will be applied accordingly for events booked less than:

Three business days before: 10% added to total bill

Two business days before: 15% added to total bill

One business day/24 hours before: 25% added to total bill

Guest Count Guarantees

Guest counts must be confirmed **three business days** prior to an event. For groups over 100 or events with special menus, a final count guarantee is needed **five business days** prior to an event. **The day of the function is not included in calculating the timeframe**

If the accurate guest count is not given in the appropriate time requested, a 10% charge will be incurred. The final bill will reflect the final guarantee or the number served, whichever is greater. If a guarantee is not provided, the last estimate given becomes your guaranteed count.

The following information is required to book a function:

- Department or Organization
- Add your event to the EMS along with notification that catering will be needed or menu to be determined
- Contact and Billing information – Please include Account Object Code & Project Code
- Event Date & Time that catering is needed
- Location
- Approximate Guest Count
- Menu Selection
- Type of Function
- Table Set-Up & Linen Needs
- For Express orders, Contact information for person picking up the order

All student club and organization catering orders must be pre-approved by both the club and SGA treasurer. The catering manager must receive an email from both treasurers before the order can be processed.

If you need any assistance in planning the menu, or have questions about table set-up and linen needs, please do not hesitate to call us at 603.641.7236

Cancellations

All cancellations must be made **three business days** prior to the event. Cancellations less than three full business days will result in charges to cover costs incurred.

Meal Service

Dining Services will determine staffing needs based on the size of your group, menu, style of service, event timeframe, and the logistics of space. If the event extends beyond the function's allotted time, additional labor will be charged. The attendant rate is \$15.00 per hour, per service person.

Function set-up includes linen and skirting for food and beverage tables. Additional tables, such as conference, registration, award tables, etc. are subject to additional charges.

All meals served outside of Davison Hall include earth friendly disposables at no additional charge. Upscale plastic ware is available upon request; charges may apply.

Special Dietary Needs

We are committed to meeting the needs of our guests with special dietary restrictions. With at least 48 hours advance notice, we can accommodate most dietary restrictions with a delicious alternative menu option.

Food Allergies

If you require information on potential allergens in menu items, please contact us prior to your event. If you find that you need information during an ongoing function, please do not hesitate to ask any of our buffet attendants and/or servers for assistance.

Removal of Food and Accoutrements

In accordance with catering industry standards, guests may not take leftover food or any extra plates, cups, utensils, sugar packets, creamers, etc. from the function site.

This policy is in effect for the following reasons:

Liability: Dining Services is responsible for the safety of all the food it prepares and serves. Mishandled food is very susceptible for foodborne illness. Food items must be properly handled, chilled, heated, and served.

Cost: Additional costs result when extra utensils and serving accessories such as tongs, forks, cups, plates, sugar packets, creamers, etc. are taken from the site of a catered event.

Specialty Linen & China Rental

Dining Services will coordinate the rental of specialty linens, china, tables, chairs, and any other items that we cannot provide in-house for our clients. The total rental bill (including shipping/delivery charges), plus a 10% administrative fee, will be applied to the final bill for this service.

Equipment on Loan

Air pots, chafers, coolers, skirting, etc. are the property of Saint Anselm College's Dining Services. Any equipment on loan is subject to charge. Damaged or unreturned equipment will be subject to replacement charges. All equipment must be cleaned and returned within 24 hours of usage.

To reserve a BBQ grill for an outing, please contact the Conference & Events Services Office at 603-222-4270.

Deliveries/Pick up Orders

Monday to Friday between 7:00 AM and 5:00 PM

A delivery charge of \$25.00 will be applied to orders of \$200.00 or less. A 15% charge will be applied to all orders above \$200.00.

Monday to Friday- before 7:00 AM or after 5:00 PM

A delivery charge of \$35.00 will be applied to orders of \$200.00 or less. A 20% charge will be applied to all orders above \$200.00.

Saturday/Sunday Deliveries

There is a \$375.00 minimum for all weekend orders that require delivery, in addition to a 20% delivery and set-up fee.

To avoid a delivery charge, you may pick up your order.

BREAKFAST BUFFETS

12 PERSON MINIMUM

All of the selections below include Full Coffee Service with Regular and Decaffeinated Coffee, Hot Water with an Assorted Selection of Tea, and Accoutrements.

MORNING BREAK

\$5.50 per person

Create your own Pastry Assortment by selecting two of the following: Scones, Tea Breads, Danish, Muffins, Tea Biscuits, Bagels or Croissants.

CONTINENTAL

\$7.25 per person

Start your morning with Fresh Cut Fruit and two of the following: Scones, Tea Breads, Danish, Muffins, Tea Biscuits, Mini Bagels or Croissants.

HEALTHY START

\$9.35 per person

Fresh Cut Fruit with Stonyfield Organic Yogurt and House Granola, served with of two of the following: Scones, Tea Breads, Danish, Muffins, Mini Bagels or Croissants.

ST. ANSELM BREAKFAST BUFFET

\$14.95 per person

Fluffy Scrambled Eggs, Roasted Potatoes, and your choice of Bacon or Sausage Served with Fresh Cut Fruit, Assorted Juice and your choice of two of the following: Danish, Muffins, and Croissants.

EXECUTIVE BREAKFAST

\$17.75 per person

Eggs Benedict, Oven Roasted Potatoes Served with Assorted Pastries, Fresh Fruit Cups, Orange Juice and Coffee Service and Tea Service

BRIOCHE FRENCH TOAST

\$14.95 per person

With Whipped Butter and Pure New England Maple Syrup served with Sausage or Bacon and Mixed Berry Bowl and Coffee and Tea Service.

BREAKFAST A LA CARTE OPTIONS:

The following items may be added to any of the breakfast buffet selections:

Prices listed are per person.

• Pancakes	\$1.75
• Oven Roasted Potatoes	\$1.75
• Scrambled Eggs	\$2.75
• Bacon	\$2.25
• Sausage	\$1.95
• Grilled Ham Slice	\$2.50
• Cheese Omelet	\$3.95
• French Toast Sticks	\$3.25
• Quiche Lorraine	\$3.95
• Breakfast Strata	\$5.95
<i>Broccoli & Cheese, Mushroom & Leek, or Smoked Ham & Artichoke</i>	
• Seasonal Whole Fruit	\$1.50
• Fresh Fruit cup	\$2.25
• Assorted Juice	\$1.65

BAKERY A LA CARTE

- Fresh Baked Rolls **\$12.60** per dozen
- Brioche **\$24.00** per dozen
- Tea Breads **\$15.75** per dozen
- Muffins **\$15.75** per dozen
- Raised Doughnuts **\$18.60** per dozen
- Cider Doughnuts **\$12.60** per dozen
- Scones **\$22.00** per dozen
- Danish **\$22.00** per dozen
- Cinnamon Twists **\$15.75** per dozen
- Bagels with Cream Cheese **\$25.00** per dozen
- Mini Bagels with Cream Cheese **\$19.00** per dozen
- Whole Coffee Cake **\$25.00** each

MORNING BEVERAGES A LA CARTE

- Full Coffee Service **\$2.25** per person
*Regular, Decaffeinated and Hot Water with an
Assorted Selection of Tea. Accompanied by
Creamers, Sugar, Sweeteners and Paper Products.*
- Hot Chocolate **\$1.75** per person
- Aquafina Water 16 oz. **\$1.75** each
- Canned Juice **\$1.75** each
Orange, Cranberry, Pineapple, Tomato or Apple.

LUNCH BUFFETS

10 PERSON MINIMUM

SANDWICH BUFFET

\$12.00 per person

Your choice of three:

Roast Beef, Ham, Turkey, Smoked Turkey, Chicken,
Chicken Salad, Tuna Salad, Egg Salad, Ham Salad,
and Hummus with Veggies.

*Add Swiss, American, Cheddar or Provolone
cheese to any sandwich.*

Served on our Fresh Baked Rolls, Wraps and Pita.

Includes Mayonnaise, Mustard, Potato Chips, Cookies,
Coffee Service, and Iced Water Service.

Add a Bistro Sandwich Selection for an additional \$2.95 per person

THE DELI BUFFET

\$13.75 per person

A selection of Roast Beef, Ham, Turkey, Salami;
Swiss, American and Provolone cheese; Lettuce,
Sliced Tomatoes and Pickles; and Freshly Baked Rolls
and Pita Bread.

Deli Buffet includes Mayonnaise, Mustard, Potato Chips,
Dessert Bars, Coffee Service, and Iced Water Service.

Add any of the following to any lunch buffet:

- Side Salad **\$2.50** per person
*Tossed Salad, Pasta Salad, Cole Slaw,
Potato Salad or Fresh Fruit Salad*
- Soup of the Day **\$3.25** per person
- New England Clam Chowder **\$5.50** per person
- Fresh Fried Potato Chips **\$2.50** per person
- Hot Casserole **\$5.75** per person
*American Chop Suey, Macaroni & Cheese,
Ratatouille & Rice, Broccoli Chicken Alfredo*

BISTRO LUNCHEON

\$15.50 per person

15 PERSON MINIMUM

Choose three of the following Bistro Luncheon Selections
choice of Fresh Fruit Salad or Pasta Salad. All luncheons
include Potato Chips, Dessert Bars, Coffee Service,
and Iced Water Service.

CAPRESE

Sliced Fresh Mozzarella, Plum Tomatoes, Fresh Basil,
and Baby Spinach served on a Ciabatta Roll.

CHICKEN CAESAR ON FLAX OAT BRAN WHOLE WHEAT LAVASH WRAP

Grilled Chicken, Romaine Lettuce, Caesar Dressing,
with Shredded Parmesan Cheese

PASTRAMI & SWISS

Served on our own Homemade Pretzel Roll with Mustard.

HAM & BRIE BRIOCHE BRAIDED ROLL

Served with Dijon Mustard.

MEDITERRANEAN LAVASH WRAP

Traditional Hummus with Kalamata Olives, Romaine Lettuce, and Red
Onions.

MARINATED CHICKEN BREAST

Broiled Chicken Breast with Lettuce & Tomato served on a Homemade
Roll.

ROAST BEEF & BOURSIN

Roast Beef with Homemade Boursin Cheese and Romaine Lettuce
served on a French Baguette.

TURKEY CLUB CROISSANT

Turkey Breast, Bacon, Lettuce, Tomato, and Mayonnaise.

BIG SALAD & SOUP

\$14.75 per person

15 PERSON MINIMUM

All Luncheon Salads are served buffet style and include the Soup of the Day, Homemade Baked Rolls & Pita Bread, Butter, Cookies, Coffee Service, and Iced Water Service.

Add

- Grilled Chicken Breast Add **\$3.50** per person
- Marinated Steak Tips Add **\$5.50** per person

BABY SPINACH SALAD

Baby Spinach, Sliced Mushrooms, Grape Tomatoes, Red Onion, Crumbled Bacon, Hard Boiled Eggs, Shredded Cheddar Cheese, and Honey Mustard Dressing.

CAESAR SALAD

Romaine Lettuce with Shredded Parmesan Cheese, Homemade Croutons, and Great Caesar Dressing.

GREEK SALAD

Cucumbers, Red Peppers, Cherry Tomatoes, Red Onion, Feta Cheese, Kalamata Olives and Pepperoncini over Crisp Mixed Greens with Greek Vinaigrette.

*COBB SALAD

(*Add **\$3.50** per person)

Diced Chicken Breast, Bacon, Hard Boiled Eggs, Tomatoes, Scallions, Avocado, and Blue Cheese displayed on a platter and served with a large bowl of Crisp Mixed Greens and Homemade Ranch, Blue Cheese, or Vinaigrette Dressing.

Add any of the following to any lunch buffet:

- Choose any of the following Side Salads **\$2.50** per person
Tossed Salad, Pasta Salad,
Cole Slaw, Potato Salad or Fresh Fruit Salad
- Soup of the Day **\$3.25** per person
- New England Clam Chowder
- Fresh Fried Potato Chips **\$2.50** per person
- Hot Casserole **\$5.50** per person
American Chop Suey, Macaroni & Cheese
or Ratatouille & Rice

HOT LUNCH BUFFETS

15 PERSON MINIMUM

Available from 11:00am-2:00pm

Chef's Hot Lunch Entrée of The Day

\$14.95 per person

Served with two sides, dessert of the day,
water Service and Coffee.

Hot Casserole Lunch Buffet

\$13.95 per person

Your choice of Macaroni and Cheese, American
Chop Suey, Ratatouille & Rice or Chicken Broccoli
Alfredo- Served with a Tossed Salad, Rolls and Butter,
and a Dessert Bar

ON THE GO: BOXED MEALS

CONTINENTAL BREAKFAST BOX

\$5.50 per person

Your choice of Bagel & Cream Cheese or Muffin
Blueberry Muffin, with a Yogurt Cup, a Banana,
and Orange Juice.

HEALTHY BREAKFAST BOX

\$7.65 per person

Individual Greek Yogurt Cup, Fresh Cut Fruit Cup,
Hard-Boiled Egg, Homemade Granola Bar, and
Orange Juice.

HAWK LUNCH BOX

\$9.50 per person

Choose three (3) varieties from the following per order:
Ham, Turkey, Roast Beef, Swiss Cheese, Peanut Butter
and Jelly, Hummus with Veggies. Includes Potato Chips,
Apple, Bottled Water and a Fresh Baked Cookie.

ATHLETE'S HIGH PROTEIN LUNCH BOX

\$11.00 per person

Peanut Butter & Jelly Sandwich, Protein Bar, Banana,
Peanut Butter Crackers, Bottled Water

BISTRO LUNCH BOX

\$13.75 per person

(Minimum order of 15)

Choose two varieties from the following:
Roast Beef & Boursin, Turkey Club Croissant, Marinated
Chicken Breast, Mediterranean Lavash Wrap. Selection
includes Fresh Fruit Cup, Bottled Water,
and a Dessert Bar.

DINNER BUDGET BUFFETS

15 PERSON MINIMUM

Served with iced water and Coffee Service

CHEF'S ENTRÉE OF THE DAY

\$17.50 per person

The catering manager can provide you with the chef's entrée offered on the date of your event. Includes Tossed Salad, Vegetable, Starch, Dessert.

ALL AMERICAN HOME STYLE

\$18.50 per person

Roasted Turkey Breast with Gravy, Seasoned Bread Stuffing, Mashed Potatoes, Peas & Carrots, Cranberry Sauce, and Rolls with Butter. Selection includes Seasonal Pie for dessert.

CLASSIC ITALIAN

\$17.50 per person

Choose between Baked Ziti or Stuffed Shells, offered with Meatballs and Marinara, Tossed Green Salad with Italian dressing and Homemade Italian Rolls. Selection includes Italian Butter cookies for dessert.

SOUTH OF THE BORDER

\$17.50 per person

Choose one: Taco Bar, Beef Bean Chili or Vegetarian Chili, or Fajita Chicken with Flour Tortillas or Crunchy Taco Shells. Served with Queso Dip, House Fried Tortilla Chips, Salsa, Guacamole, Sour Cream, Lettuce, Diced Tomatoes, Onions, Shredded Cheese, and Pickled Jalapenos. Selection includes Individual Cinnamon Cakes for dessert.

SOUTHERN BARBEQUE BUFFET**\$18.00** per person**50 PERSON MINIMUM**

Choose two of the following: Pulled Pork, Barbeque

Beef Brisket or Fried Chicken served with Sandwich Rolls, Cole Slaw, Baked Beans, Corn Bread, Rice Krispy Treats & Cookies, and Assorted Soft Drinks.

BUDGET BARBEQUE**\$9.95** per person**25 PERSON MINIMUM**

We provide the Burgers, Hot Dogs, Potato Chips, Cookies, Soda and Charcoal. You cook it yourself.

DINNER BUFFETS

15 PERSON MINIMUM

Each menu item includes a choice of Salad, Starch, Vegetable, Freshly Baked Roll and butter, and Dessert. Includes Iced Water Service and Full Coffee Service.

One Entrée Selection	\$19.95 per person
Two Entrée Selection	\$26.95 per person
Three Entrée Selection	\$31. 95 per person

Selections below can be plated and served for an additional \$8.50 per person.

POULTRY

MARINATED CHICKEN BREAST

Boneless and Skinless Chicken Breast marinated with Tamari sauce & Honey Pineapple juice and charbroiled.

CHICKEN CORDON BLEU

Boneless Chicken Roulade with Ham and Swiss Cheese, lightly breaded and sautéed to a golden brown. Served with Supreme Sauce.

CHICKEN FRANCESE

Egg Battered Boneless Chicken Breast sautéed and simmered in a Lemon and White Wine Sauce.

CHICKEN PARMESAN

Breaded Chicken Cutlet layered with Marinara, Provolone and Mozzarella Cheeses, then baked golden brown.

TURKEY BRUSCHETTA

Seared Turkey Cutlets topped with Tomatoes, Basil, Garlic, and Olive Oil.

BAKED PENNE WITH CHICKEN, BROCCOLI AND ALFREDO CASSEROLE

Penne, Chicken, Broccoli and Alfredo Sauce, topped with Buttered Bread Crumbs and baked to a golden brown.

BEEF

BEEF BURGUNDY

Braised Beef simmered with a rich Burgundy Wine Sauce, Button Mushrooms, and Onions.

MARINATED STEAK TIPS

With Olive Oil, Garlic, Lemon, Soy and Fresh Herbs.

SALISBURY STEAK

Homemade Salisbury Steaks served over Baked Cheese Toasts with French Onion Gravy.

BAKED MEATLOAF

Prepared with Carrots, Onions and Bread Crumbs. Served with simmered Brown Gravy

FISH & SEAFOOD

BAKED STUFFED FILET OF FISH

With a Buttered Crumb filling.

FISH FILET WITH LEMON CAPER SAUCE

Baked Tilapia with light Lemon Sauce

SHRIMP SCAMPI

Jumbo Shrimp sautéed with Garlic, Butter, White Wine, and Lemon.

COCONUT CURRY FISH

Breaded and sautéed Fish Filet served in a Coconut Curry Sauce with Mixed Vegetables.

VEGETARIAN

BAKED PASTA FLORENTINE

Mostaccioli Pasta with Zucchini, Mushrooms, Red Bell Peppers, Scallions, and Tomatoes finished with a Spinach Parmesan Cream Sauce.

EGGPLANT PARMESAN

Breaded Sliced Eggplant layered Marinara Sauce and Mozzarella Cheese, baked golden brown.

GRILLED VEGETABLE KABOBS

Skewered Corn, Peppers, Zucchini, Onions, Mushrooms, and Potatoes.

VEGAN PASTA PRIMAVERA

Penne Pasta tossed with a Medley of Vegetables.

SHELLS WITH SPINACH AND TOMATOES

Pasta Shells tossed with Sun-dried Tomatoes, Baby Spinach, Diced Tomatoes, Garlic, and Olive Oil.

BEAN RAGOUT & POLENTA

Vegetarian Bean Ragout served over Parmesan Polenta Cakes.

BUTTERNUT SQUASH RAVIOLI

Served with Brown Butter Sauce.

SALAD SELECTIONS

Choose One:

- **TOSSED GARDEN SALAD**
Mixed Lettuces, Tomatoes, Cucumbers, Peppers, and Red Onions. Your choice of Ranch, Italian, Vinaigrette, Honey Mustard or French dressing.
- **CAESAR SALAD**
Romaine Lettuce tossed with Parmesan Cheese, Homemade Croutons, and Caesar Dressing.
- ***STRAWBERRY SPINACH** ***Additional \$2.25 per person**
Baby Spinach and Strawberries tossed with Balsamic Vinaigrette.

STARCH SELECTIONS

Choose One:

- Baked Sweet Potatoes
- Buttered Egg Noodles
- Mashed Potatoes
- Parslied Buttered Potatoes
- Parslied Rice
- Penne with Marinara
- Rice Pilaf
- Roasted Red Bliss Potatoes

VEGETABLE SELECTIONS

Choose One:

- Buttered Brussels Sprouts
- Chef Selected Vegetable Medley
- Green Beans with Olive Oil & Salt
- Parslied Carrot Coins
- Peas and Carrots
- Sautéed Zucchini
- Sautéed Kale
- Steamed Broccoli
- Steamed Peas
- Steamed Spinach

DESSERT SELECTIONS

Choose One:

PIES

- Apple pie
- Banana Cream Pie
- Blueberry Pie
- Cherry Pie
- Chocolate Cream Pie
- Coconut Pie
- Lemon Meringue Pie
- Pecan Pie
- Pumpkin Pie

CAKES

- Boston Cream
- Carrot
- Vanilla Bean Cheesecake with Strawberry Topping
- Chocolate
- Lemon
- Maple Walnut
- Peanut Butter Chocolate
- Raspberry Almond
- Vanilla
- Yellow Cake

SELECT BUFFET MENU OPTIONS

Upgrade any dinner buffet with the following entrées, salads, sides or desserts.

FILET MIGNON

Add \$16.95 per person

With Gorgonzola Herb Butter, Red Wine
Demi-Glace or Béarnaise Sauce.

TOURNEDOS OF BEEF

Add \$9.50 per person

Tenderloin of Beef Medallions served
with a Béarnaise or Red Wine Sauce.

LONDON BROIL

Add \$7.25 per person

Beef Flank Steak served with a rich
Mushroom Brown sauce.

CHICKEN SALTIMBOCCA

Add \$7.95 per person

With Prosciutto, Sage, and Vermouth
Wine Sauce.

CHICKEN CAPRI

Add \$7.50 per person

Breast of Chicken Simmered with Mushrooms,
Artichoke Hearts, and Red Peppers in a
White Wine Sauce.

CHICKEN FLORENTINE**Add \$5.50** per person

Breast of Chicken stuffed with Fresh Spinach, Parmesan Cheese and Garlic, then breaded and sautéed. Served with a Lemon Wine Sauce.

CHICKEN PICCATA**Add \$5.25** per person

Boneless Chicken Breast lightly floured, sautéed, and simmered in a Lemon & Caper Sauce.

CHICKEN MARSALA**Add \$6.50** per person

Sautéed Boneless Breast of Chicken, lightly floured sautéed, and simmered with Mushrooms and Marsala wine.

BAKED STUFFED SHRIMP**Add \$7.50** per person

Jumbo Shrimp stuffed with Crabmeat and Buttered Breadcrumbs, and baked.

PAN SEARED SCALLOPS**Add \$9.50** per person

Sea Scallops lightly seared and served with Orange-Lime Vinaigrette.

MAPLE GLAZED SALMON FILET**Add \$6.95** per person

Glazed with Maple Syrup and baked.

SELECT SALAD OPTIONS**Add \$3.25** per person**CHICORY SALAD**

Chicory, Belgian Endive, Escarole, Frisée & Radicchio with toasted Hazelnuts and a Lemon Dressing enhanced by toasted Caraway Seeds.

FIVE GREEN SALAD

Mixed greens with Chicory, Watercress, Radicchio, Boston lettuce, Romaine, Gorgonzola, and toasted Walnuts tossed with a creamy Walnut Vinaigrette.

PEAR, ARUGULA & PANCETTA SALAD

With Champagne Vinaigrette

TUSCAN KALE CAESAR SALAD

Baby Tuscan Kale tossed with Parmesan, Croutons, and creamy Caesar dressing.

Select Starch Options

Add \$2.50 per person

- Dauphinoise Potatoes
- Duchess Potatoes
- Grilled Polenta Cake with Tomato Bruschetta
- Herb Mashed Potatoes
- Horseradish Twice Baked Potatoes
- Pasta Caprese
- *Pumpkin Risotto*
- Risotto Cakes w/ Roasted Tomato
- Herbed Risotto

Select Vegetable Options

Add \$2.50 per person

- Asparagus with Olive Oil and Salt
- *Green Beans with Caramelized Shallots*
- Roasted Beets Served Over Sautéed Beet Greens
- Roasted Brussels Sprouts with Mushrooms and Cream
- Sautéed Broccoli Rabe with Garlic and Red Pepper Flakes
- Spicy Broccoli
- Spring Baby Carrot & Roasted Asparagus Bundles
- Tri-Colored Roasted Carrots

SELECT DESSERT OPTIONS

Add \$4.50 per person

APPLE STREUSEL PIE

With Vanilla Ice Cream

CHOCOLATE MOUSSE CAKE

Chocolate Cake with Chocolate Mousse layers.

CHOCOLATE TART

With Salted Caramel and Cinnamon Whipped Cream

FLOURLESS CHOCOLATE CAKE

A dense Dark Chocolate Torte baked without Flour and served with Whipped Cream.

GERMAN CHOCOLATE CAKE

Moist Chocolate Cake with Coconut Pecan filling.

HAZELNUT-ALMOND DACQUOISE

Baked Meringue and Cake layers with Espresso Buttercream and Chocolate Ganache Filling sandwiched between.

TIRAMISU

Layers of ladyfinger biscuits soaked in Espresso and filled with a sweet Mascarpone Mousse and topped with Cocoa.

VANILLA CRÉME BRULÉE

Rich Vanilla Custard with a crust of Caramelized Sugar.

HORS D'OEUVRES

HOT HORS D'OEUVRES

Priced Per Dozen, Minimum 2 Dozen.

Arancini **\$13.00**

Deep fried Risotto Balls served with Red Pepper Coulis.

Beef or Chicken Teriyaki Skewers **\$24.00**

Tender marinated Steak or Chicken on bamboo skewers.

Cocktail Franks **\$13.00**

Miniature Frankfurters served with Honey Mustard for dipping.

Cocktail Meatballs **\$14.00**

Our homemade Meatballs! Choose Barbeque,
Swedish or Italian Style.

Coconut Chicken Tenders **\$22.00**

Crunchy Battered Chicken coated in Coconut
Crumbs and served with Apricot Horseradish Sauce.

Crunchy Chicken Tenders **\$18.75**

Chicken Tenders, battered & fried and served with
Honey Mustard Dipping Sauce.

Fried Ravioli **\$18.50**

Deep fried Cheese Ravioli with Marinara Sauce
for dipping.

Jalapeño Poppers **\$9.50**

Jalapeno Peppers, stuffed with Cream Cheese,
battered and fried.

Mac & Cheese Bites	\$10.25
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Pepper Jack or Smoked Gouda Macaroni & Cheese bites fried to golden brown.

Miniature Corn Dogs	\$9.50
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Mini versions of the classic treat! Petite Beef Hot Dogs fried in Corn Bread batter.

Miniature Assorted Quiche	\$19.00
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An assortment of miniature Cheddar Cheese & Broccoli Quiche or Quiche Lorraine.

Spanakopita Triangles	\$19.00
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Homemade Flaky Phyllo Dough triangles filled with Spinach, Feta Cheese & Fresh Herbs.

Stuffed Mushrooms	\$13.25
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With Buttered Breadcrumbs.

Vegetarian Spring Rolls	\$19.00
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Bell Pepper, Onions, Green Cabbage, Celery, Mushrooms, Carrots, Bean Sprouts & Fresh Ginger in an Eggless Spring Roll Wrapper.

COLD HORS D'OEUVRES

Priced Per Dozen, Minimum 2 Dozen.

Boursin Cucumber Cup	\$12.95
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House Made Herbed Cream Cheese in a Cucumber Cup.

Fresh Fruit Kebob	\$15.75
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Served with Honey Greek Yogurt Dip

Goat Cheese Crackers	\$15.75
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Water Crackers topped with Creamy Goat Cheese, Hot Pepper Jelly & Snipped Chives.

Greek Skewers **\$22.00**

English Cucumber, Feta Cheese, Kalamata
Olives & Red Pepper with Lemon vinaigrette

Hummus Pita Chips **\$15.00**

Hummus, Kalamata Olive, Diced Red Onion &
Fresh Thyme on a Homemade Pita Chip.

Tomato Basil Bruschetta **\$18.00**

Fresh Tomato, Basil, Garlic & Olive Oil with
Toasted Crostini.

SELECT HORS D'OEUVRES OPTIONS

Priced Per Dozen, Minimum 2 Dozen.

Brie, Pear & Almond Beggar's Purse **\$31.20**

Sweet and savory pairing of smooth, rich Brie
Cheese with Caramelized Pear and Almonds
wrapped in a light buttery Phyllo purse.

Crostini **\$15.00**

With Tapenade, Walnut Fig Anchoiade or Tonnato

Caprese Skewers **\$18.00**

Cherry Tomatoes, Fresh Mozzarella & Basil with a
Balsamic Reduction.

Coconut Shrimp **\$36.00**

Served with Apricot Horseradish Sauce.

Jumbo Shrimp Cocktail **\$32.00**

Served with Classic Cocktail Sauce.

Miniature Beef Wellingtons **\$45.00**

Beef Tenderloin with Mushroom Duxelles wrapped
in a French puff pastry and served with Red Wine Sauce
for dipping.

Breaded Parmesan Artichoke Hearts**\$30.00**

Served with Marinara Sauce.

Petite Crab Cakes**\$27.00**

Handmade Crab Cakes made with Jumbo Crab,
Panko Breadcrumbs, Shallots & Roasted Red Peppers
and served with Spicy Remoulade.

Scallops wrapped in Bacon**\$42.00**

Sea Scallops wrapped in a strip of Bacon
and baked until crisp.

CARVING STATION

\$18.95 per person

Minimum of 50 Guests

Carved selections are accompanied by Assorted Rolls, Condiments, and Sauces.

Select one of the following:

- Chicken Florentine Roulade
- London Broil
- Roast Pork
- Roast Beef
- Roast Turkey Breast
- Orange Bourbon Glazed Ham
- *Tenderloin of Beef (Add **\$5.50** per person)

RECEPTION PLATTERS

Planned for groups of 25

Garden Vegetable Crudité Basket **\$48.00**

With Ranch or Bleu Cheese Dip.

Mediterranean Vegetable Crudité Platter **\$65.00**

With Hummus, Chive Yogurt Dip, and Fresh
Fried Pita Chips.

Mediterranean Chips & Dips **\$55.00**

Homemade Tzatziki and Classic Hummus
served with house fried Pita Chips

Domestic Cheese Display **\$75.00**

Served with Assorted Crackers.

Bavarian Pretzel Tray **\$68.00**

Homemade Soft Pretzels served with
Whole Grain Mustard.

Fresh Fruit platter **\$70.00**

A selection of Sliced Fruits, Including Pineapple,
Kiwi, Oranges, Melon, Grapes & Strawberries.

Granny Smith Apple Slices **\$60.00**

With Caramel or Peanut Butter.

7 Layer Mexican Dip **\$85.00**

Refried Beans, Tomatoes, Green Onions, Olives,
Cheddar Cheese, Avocado & Spicy Sour Cream
Served with Fresh Fried Tortilla Chips.

Finger sandwiches**\$24.00 per dozen**

Turkey, Ham, Tuna Salad, Egg Salad, Ham Salad
or Chicken Salad Sandwiches on Homemade Rolls.

SELECT RECEPTION PLATTERS**Serve 100****Artisanal Cheese and Charcuterie Display****\$550.00**

A variety of handcrafted Cheese, Cured Meats, Sausages
Pates, Nuts, Dried Fruits and gourmet Crackers and Breads.

Antipasto Platter**\$400.00**

Imported Meats & Cheeses, Marinated Artichokes
Hearts, Olives & Balsamic Roasted Vegetables served
with Crackers and Breads.

Baked Brie en Croute**\$150.00**

A Wheel of Brie with Hot Pepper Jelly or
Raspberry jam baked in Puff Pastry

Bakery Treats

Cookies

\$15.00 per dozen

- Chocolate Chip
- Chocolate Peanut Butter Chip
- Double Chocolate Chip
- Oatmeal Raisin
- Lemon Dream
- Coconut Pecan
- Sugar
- Peanut Butter
- M & M
- Snickerdoodles
- Oatmeal Chocolate Chip Pecan

More Sweet Treats

\$10.00 per dozen

- Butter Spritz Jam Cookies

\$18.00 per dozen

- Apple Bars
- Chocolate Brownies
- Hermits
- Lemon Bars
- Peanut Butter Kiss Cookies
- Rice Krispy Treats

\$21.00 per dozen

- Blondies
- Coconut Macaroons
- Magic Bars
- Raspberry Pecan Bars
- Wedding Cookies
- Italian Butter Cookies
- Black and Whites
- Whoopie Pies
- Frosted Cupcakes

\$26.00 per dozen

- Biscotti
- Cannoli
- Cheesecake Bites
- Chocolate Dipped Brownies
- Cream Puffs
- Éclairs
- Pecan Triangles
- Rugalach
- Mini Fruit & Custard Tartlets
- Baklava
- French Macaroons

Decorated Sheet Cakes

- | | |
|-------------------------------------|-----------------|
| • 10" Round Cake (serves 10-15) | \$28.00 |
| • Quarter Sheet Cake (serves 20-25) | \$45.00 |
| • Half Sheet Cake (serves 25 – 40) | \$75.00 |
| • Full Sheet Cake (serves 45 – 80) | \$130.00 |

Flavors include: Chocolate, Vanilla, Marble, Chocolate Chip, or Lemon

Fillings include: Chocolate Mousse, Custard, Lemon, Raspberry or Mocha.

Frostings include: Chocolate, Vanilla, Whipped Cream or Buttercream.

****Customized messages added upon request!***

Snacks a La Carte

- Mixed Nuts **\$32.00/lb.**
- Snack Mix **\$12.00/lb.**
- Stonyfield Yogurt Cups **\$2.50 each**
- Whole Fresh Fruit **\$1.50 each**
- Assorted Bagged Snacks **\$1.75/bag**

BEVERAGES a La Carte

- Full Coffee Service **\$2.25 per person**
Regular, Decaffeinated and Hot Water with an Assorted Selection of Tea. Accompanied by Creamers, Sugar, Sweeteners and Paper Products.
- Hot Chocolate **\$1.75 per person**
- Hot Apple Cider **\$30.00 gallon**

Soft Drinks

- Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale 12 oz **\$ 1.75 each**
- Aquafina Water (16 oz) **\$1.75 each**
- Schweppes Sparkling Water **\$2.35 each**
Black Cherry, Orange, or Lime
- Individual Juices **\$1.75 each**
Orange, Cranberry, Pineapple, Tomato or Apple
- Iced Tea **\$25.00/gallon**
- Three Fruit Punch **\$25.00/gallon**
- Lemonade **\$25.00/gallon**

Alcohol Beverage Service and Policies

In accordance with the NH State Liquor Commission regulations, all alcoholic beverages served at any campus event, small or large, must be provided by Saint Anselm Dining Services which manages the College Liquor License.

Alcoholic beverages cannot be purchased or distributed by anyone but the license holder.

In the event that an outside caterer has been approved to cater an on-campus event, the approved caterers must have their own license to serve alcohol at the event.

In Accordance with NH State law alcohol, beverages cannot be discounted from listed prices.

Bar pricing includes linen, high-end clear plastic beverage-ware and cocktail napkins. An additional charge of **\$6.00** per person will be incurred for all glassware requests outside of Davison Hall.

A two-hour minimum is required for all bars.

****Exception to the two-hour minimum: a cocktail hour before a dinner event only requires a one hour minimum bar.***

Bars require a set-up charge of **\$135.00** per bar, plus bartender charges of **\$30.00** for the first hour and **\$15.00** for every hour after, per bartender, per hour.

****Consumption and Cash Bars are only offered for 25 guests or more and must meet a guaranteed \$300.00 minimum.***

Cash/Host Bar

• Domestic Beer	\$4.00
• Imported Beer	\$5.50
• House Wine	\$7.50
• Premium Brands	\$6.75
• Martinis & Two Liquor Drinks	\$8.50
• Cordials	\$8.25
• Assorted Sodas	\$1.75
• Bottled Water	\$1.75

****Set-up fees and bartender charges will be waived for Open Bars
serving 30 guests or more.***

Open Bar

• One Hour	\$13.50 per person
• Two Hours	\$17.00 per person
• Three Hours	\$20.00 per person
• Four Hours	\$22.00 per person

Wine Bottle Service

\$35.00 per bottle

House Wine Selections with Buffet or Plated Meal