BROWN CATERING

BROWN UNIVERSITY DINING SERVICES
Catering Team
Box 1936
Tel: (401) 863-2712
Fax: (401) 863-9566
brown.edu/catering

Menus 2016-7

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Breakfast

RISE 'N SHINE  
MINIMUM ORDER OF 10 GUESTS  
$5.00/pp
- Brown Bakeshop pastry of the day
- Organic fair-trade coffees
- Assortment of black & herbal teas
- Fresh squeezed orange juice

CLASSIC SUNRISE  
MINIMUM ORDER OF 10 GUESTS  
$8.25/pp
- Fresh fruit platter
- Choice of 2: Muffins (CHOOSE FROM REGULAR, GOURMET, OR VEGAN), sliced breakfast breads (12 SLICES), Danish, scones, pastry of the day, butter croissants, filled croissants, biscotti, coffee cake
- Organic fair-trade coffees
- Assortment of black & herbal teas
- Assorted juice

VAN WICKLE  
MINIMUM ORDER OF 10 GUESTS  
$15.00/pp
- Fresh fruit platter
- Potato pancakes with apple sauce & sour cream
- Choice of pancakes or french toast with maple syrup
- Choice of quiche lorraine, shiitake mushroom & leek, spinach gruyere or tomato feta
- Choice of Canadian bacon OR grilled turkey sausage OR vegetarian breakfast sausage
- Choice of assorted gourmet muffins OR scones
- Organic fair trade coffees
- Assortment of black & herbal teas
- Assorted juice

BEAR'S FEAST  
MINIMUM ORDER OF 10 GUESTS  
$12.15/pp
- Fresh fruit platter
- Scrambled cage-free eggs
- Red bliss home fried potatoes
- Choice of bacon OR sausage
- Choice of assorted bagels with cream cheese, butter, & preserves OR pancakes OR French toast, served with maple syrup
- Organic fair-trade coffees
- Assortment of black & herbal teas
- Assorted juice

Hot Breakfast Add-Ons

SELECTIONS PRICED PER PERSON
- Pepper chicken breakfast sausage ...... $2.75/pp
- Vegetarian breakfast sausage ...... $3.25/pp
- French toast casserole.................. $3.00/pp
- Cage-free hard boiled eggs (2 eggs per serving) ...$2.75/per serving
- Warm apple raisin compote............... $2.00/pp
## Brunch & Meetings

**ALL SELECTIONS REQUIRE A MINIMUM ORDER OF 10 GUESTS**

### STRONG START
- Hand fruit, Greek yogurt, & lean protein bars
- $6.50/pp

### MORNING CHEESE & FRUIT DISPLAY
- Boursin, smoked salmon & caper cream cheese, brie, triple berry honey mascarpone spread, & Cabot cheddar
- Served with strawberries, dates, seedless grapes & mini croissants
- $4.95/pp

### CYO GRANOLA
- Organic granola, raisins, dried fruits, nuts, & seeds
- $5.25/pp

### FRESH BREAK
- Cheese platter with crackers
- Fresh fruit platter with yogurt dip
- Fresh vegetable platter with dip
- Assorted soda & Poland Water sparkling water
- $8.35/pp

### ICE CREAM SOCIAL
- Vanilla & chocolate ice cream
- Caramel, hot fudge, rainbow sprinkles, maraschino cherries, Oreo crumbs, mini M&Ms, strawberry topping, & whipped cream
- $7.50/pp

### BAKESHOP BITES
- Bite-sized assortment of brownies, blondies, magic bars & raspberry shortbread
- $9.75/pp

### OATMEAL STATION
- $3.30/pp

### HUMMUS TRIO
- with gourmet roasted vegetables
- $4.95/pp

### ASSORTED PETITE QUICHE
- with garden salad
- $5.25/pp

### TORTILLA CHIPS & SALSA
- with sour cream & guacamole
- $3.00/pp

### FRESH SLICED FRUIT & STRAWBERRY YOGURT DIP
- Narragansett Creamery yogurt dip
- $2.50/pp

### ROASTED PORTOBELLO PLATTER
- Balsamic marinated portobellos, fresh sliced tomatoes, basil pesto, roasted red peppers, fresh mozzarella, & grilled focaccia bread
- $4.95/pp

## A La Carte

### Beverages
- Fresh squeezed orange juice ................. $10.25/gal.
- Grapefruit juice ......................... $6.00/gal.
- Cranberry juice ....................... $7.00/gal.
- Organic fair-trade coffee .......... $13.00/gal.
- Black & herbal teas ............... $12.00/gal.

### Action Stations

**ASK YOUR EVENT COORDINATOR FOR PRICING AND MORE DETAILS.**

- Crepes
- Omelets
- Stuffed French toast

Add a “wow” factor to your event with a Chef attended action station with custom elements.

## Platters & Displays

**MINIMUM ORDER OF 10 GUESTS**

<table>
<thead>
<tr>
<th>Platter/Course</th>
<th>Price/pp</th>
</tr>
</thead>
<tbody>
<tr>
<td>OATMEAL STATION</td>
<td>$3.30</td>
</tr>
<tr>
<td>HUMMUS TRIO</td>
<td>$4.95</td>
</tr>
<tr>
<td>ASSORTED PETITE QUICHE</td>
<td>$5.25</td>
</tr>
<tr>
<td>TORTILLA CHIPS &amp; SALSA</td>
<td>$3.00</td>
</tr>
<tr>
<td>FRESH SLICED FRUIT &amp; STRAWBERRY YOGURT DIP</td>
<td>$2.50</td>
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<tr>
<td>ROASTED PORTOBELLO PLATTER</td>
<td>$4.95</td>
</tr>
<tr>
<td>ICE CREAM SOCIAL</td>
<td>$7.50</td>
</tr>
<tr>
<td>STRONG START</td>
<td>$6.50</td>
</tr>
<tr>
<td>MORNING CHEESE &amp; FRUIT DISPLAY</td>
<td>$4.95</td>
</tr>
<tr>
<td>CYO GRANOLA</td>
<td>$5.25</td>
</tr>
<tr>
<td>FRESH BREAK</td>
<td>$8.35</td>
</tr>
<tr>
<td>BAKESHOP BITES</td>
<td>$9.75</td>
</tr>
</tbody>
</table>

### Chobani Greek yogurt
- $2.85 each

### Local yogurt & organic granola parfait
- $4.00 each

### Nutri-Grain bars
- $1.35 each

### Odwalla bars
- $2.60 each

### Hand fruit
- $1.00 each

### Fresh fruit salad
- $2.75/pp

### Vegetable & hummus cups
- $1.95/pp

### Mixed nuts
- $35.75/2 lb.

### Party snack mix
- $9.25/2 lb.

### House-fried potato chips with dip
- $1.25/pp

### Chocolate dipped strawberries
- Market price

### Black & herbal teas
- $12.00/gal.

### Fruit kabobs
- $1.50 each

### Tortilla chips, sour cream, salsa, & guacamole
- $3.00/pp

### Fresh squeezed orange juice
- $10.25/gal.

### Grapefruit juice
- $6.00/gal.

### Cranberry juice
- $7.00/gal.

### Organic fair-trade coffee
- $13.00/gal.

### Black & herbal teas
- $12.00/gal.
Platters & Displays

All selections require a minimum order of 12 guests

<table>
<thead>
<tr>
<th>Item</th>
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<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked Brie en Croûte</td>
<td>$60.95</td>
<td>Whole wheel Brie with choice of traditional, wild mushroom, &amp; leek OR orange cranberry nut relish wrapped in flaky pastry. Served with crusty fresh bread.</td>
</tr>
<tr>
<td>Cheesecake</td>
<td>$2.75/PP</td>
<td>An array of cheeses &amp; assorted crackers garnished with fresh fruit.</td>
</tr>
<tr>
<td>Gourmet Cheese Platter</td>
<td>$6.95/PP</td>
<td>Imported &amp; domestic upscale cheeses displayed with a variety of dried fruits &amp; nuts, assorted crackers, &amp; sliced artisan breads.</td>
</tr>
<tr>
<td>Fresh Fruit Platter</td>
<td>$2.50/PP</td>
<td>Sliced fresh seasonal fruits with berry yogurt dip.</td>
</tr>
<tr>
<td>Gourmet Fruit Platter</td>
<td>$4.75/PP</td>
<td>Assortment of exotic fruits with triple berry honey mascarpone dip.</td>
</tr>
<tr>
<td>Shrimp Cocktail</td>
<td>$27.00/Per dozen</td>
<td>Served with lemon aioli &amp; cocktail sauce, garnished with lemon wedges.</td>
</tr>
<tr>
<td>Vegetable Crudités</td>
<td>$2.50/PP</td>
<td>Assorted seasonal fresh vegetables. Choice of two Dips: ranch, dill, balsamic.</td>
</tr>
<tr>
<td>Roasted Vegetable Platter</td>
<td>$3.00/PP</td>
<td>Served with freshly baked breads.</td>
</tr>
<tr>
<td>Gourmet Antipasto Platter</td>
<td>$7.25/PP</td>
<td>Marinated artichoke hearts, mushrooms, assorted olives, roasted red peppers, fire roasted tomatoes, marinated caprese salad, pepperoncinis, genoa salami, prosciutto, capicola, aged provolone, &amp; asiago. Served with sliced Seven Stars breads &amp; homemade focaccia.</td>
</tr>
<tr>
<td>Roasted Portobello Platter</td>
<td>$4.95/PP</td>
<td>Balsamic marinated portobellos, fresh sliced tomatoes, basil pesto, roasted red peppers, fresh mozzarella, &amp; grilled focaccia.</td>
</tr>
<tr>
<td>Seven Layer Tex-Mex Dip</td>
<td>$28.50</td>
<td>Layers of bean dip, guacamole cheese, olives, tomatoes, onions, &amp; sour cream, served with tortilla chips.</td>
</tr>
<tr>
<td>Spinach, Artichoke, &amp; Chili Pepper Dip</td>
<td>$3.25/PP</td>
<td>Creamy dip served warm with pita chips &amp; fresh artisan sourdough bread.</td>
</tr>
<tr>
<td>Sliced Deli Platter</td>
<td>$6.50/PP</td>
<td>Thin slices of roast turkey, honey ham, roast beef, Swiss, provolone, &amp; muenster cheese. Served with fresh deli bread &amp; rolls with lettuce, tomato, sliced red onion, pickle tray &amp; condiments.</td>
</tr>
<tr>
<td>Middle Eastern Display</td>
<td>$7.25/PP</td>
<td>Mixed gourmet olives, chickpea, cucumber &amp; tomato salad, falafel, tahini &amp; tzatziki, hummus, baba ghanoush, tabbouleh, hand rolled grape leaves. Served with crispy pita chips &amp; fresh pita bread.</td>
</tr>
<tr>
<td>Mediterranean Flatbread Display</td>
<td>$8.75/PP</td>
<td>Aged goat cheese &amp; herb dip, fire roasted tomatoes, white bean dip, crumbled feta cheese, portobello mushroom tapenade, &amp; olive tapenade. Served with grilled flatbreads.</td>
</tr>
</tbody>
</table>
SIGNATURE SANDWICHES
MINIMUM ORDER OF 10 GUESTS

BAG LUNCH..........................$9.25/pp
BUFFET LUNCH......................$11.25/pp

• Ham, Swiss & honey mustard
• Roast beef, provolone & bistro sauce
• Turkey, cheddar & Parmesan peppercorn spread
• Tuna salad
• Vegan hummus, tabbouleh & cucumber

WITH SIDES:
• Pita chips with red pepper hummus OR pretzels with honey mustard dip
• Brown Bakeshop cookie du jour
• Seasonal hand fruit

BUFFET ENHANCEMENT
ADD-ONS:
• Spring Mix Garden Salad or Signature Local Salad......$3.95/pp
• Pasta Salad du jour ............$3.50/pp
• House Fried Kettle Chips.$1.25/pp
• Seasonal Cut Fresh Fruit........$2.50/pp

SIGNATURE WRAPS
MINIMUM ORDER OF 10 GUESTS

BAG LUNCH..........................$10.75/pp
BUFFET LUNCH......................$12.75/pp

• Pesto chicken
• Roasted vegetable
• Turkey cranberry
• Chicken Caesar
• Buffalo chicken & blue cheese

WITH SIDES:
• Vegetable & hummus OR veggies & balsamic
• Brown Bakeshop brownie
• Seasonal hand fruit

BREAKFAST BAG $8.00/pp
• Brown Bakeshop’s breakfast pastry du jour
• Seasonal hand fruit
• Narragansett Creamery yogurt (plain or strawberry) & organic granola parfait
• Nutri-Grain bar

DELUXE SANDWICHES
MINIMUM ORDER OF 10 GUESTS

BAG LUNCH w. 2 SIDES............$13.40/pp
BUFFET w. 2 SIDES .................$15.25/pp
BAG LUNCH w. 3 SIDES............$15.15/pp
BUFFET w. 3 SIDES ...............$17.00/pp

• Italian wrap with rabe pesto
• Grilled portobello
• Smoked duck club wrap
• Grilled vegetable caprese
• Roast beef ciabatta with dijon garlic spread, spinach & roasted peppers
• Greek salad wrap
• Asiago turkey with artichokes & arugula pesto
• California smoky chicken
• Grilled chicken cobb salad wrap

SIDE CHOICES:
• Vegetable & hummus
• Veggies & balsamic
• Pita chips with red pepper hummus
• Pretzels with honey mustard dip
• Seasonal hand fruit
• Brown Bakeshop cookie du jour
• Brown Bakeshop brownie
• Brown Bakeshop blondie

HELP US KEEP BROWN GREEN

Enjoy your bag lunch, discard or COMPOST any leftover food and soiled paper, and simply RECYCLE the rest!
Lunch Buffets Cold Options

**College Hill**  
$15.50/pp  
MINIMUM ORDER OF 12 GUESTS  
• Mixed baby greens with choice of two dressings  
• Gourmet cold salad  
• Sliced Boar’s Head deli platter with roasted turkey breast, black forest ham, & roast beef  
• Hummus  
• Fresh fruit platter  
• Solid-white tuna salad with fresh lemon olive oil & fine herbs (does not contain mayonnaise)  
• Platter of sliced cheese with swiss, provolone and American  
• Assorted sliced breads  
• Assortment of cookies & brownies freshly baked by the Brown Bakeshop

**Bella Italiano**  
$28.95/pp  
MINIMUM ORDER OF 12 GUESTS  
• Tossed Caesar salad with grilled ciabatta croutons with shaved parmesan cheese  
• Grilled, sliced & chilled beef tenderloin on a garnished platter  
• Marinated chicken breast grilled, sliced and chilled on a garnished platter  
• Caprese salad with fresh mozzarella & Mello Farm’s cherry tomatoes, seasoned with kosher salt & basil, drizzled with olive oil & balsamic reduction  
• Mediterranean red quinoa salad  
• Chilled asparagus drizzled with lemon basil vinaigrette  
• Fresh fruit platter  
• Gourmet cold salad du jour  
• Assorted artisan breads & rolls  
• Chef’s choice of assorted mini pastries

**Protein Additions**  
ASK YOUR EVENT COORDINATOR FOR PRICING AND MORE DETAILS  
• Sliced, grilled marinated chicken  
• Grilled shrimp  
• Roasted tofu

**The East Side**  
$15.25/pp  
MINIMUM ORDER OF 12 GUESTS  
• Mixed baby greens with croutons, olives, tomatoes, chopped egg, bacon, sliced mushrooms, sliced peppers, red onions, & shredded cheese with choice of two dressings  
• Tarragon chicken salad & tuna salad  
• Seasonal chilled roasted vegetables  
• Gourmet cold salad du jour  
• Fresh fruit platter  
• Cucumber, chickpea, & tomato salad  
• Assorted artisan breads & rolls  
• Chef’s choice of assorted mini pastries

**A la Carte Salads & Platter**

- Garden salad ............... $2.25/pp  
- Spring mix salad .......... $3.95/pp  
- Seasonal chilled roasted vegetables ...... $3.00/pp  
- Caprese salad .......... $6.00/pp  
- Chicken salad ............ $3.75/pp  
- Tuna salad.................. $3.85/pp  
- Seafood salad............... $4.25/pp  
- Potato salad................. $1.65/pp  
- Spinach ravioli salad ...... $6.00/pp  
- Black forbidden rice ...... $3.65/pp  
- Lemony orzo............... $3.65/pp  
- Refectory’s gourmet cold salad du jour ........ $3.50/pp
Barbecue

LINCOLN FIELD BBQ
MINIMUM ORDER OF 15 GUESTS
CHEF FEES ADDITIONAL

• Mixed baby greens with your choice of 2 salad dressings
• Hot dogs, 1/4 lb. hamburgers & veggie burgers
• Platter of lettuce, tomato, sliced onion & pickle spears
• Platter of sliced Swiss & American cheeses
• Potato salad, macaroni salad & watermelon
• Assorted cookies & brownies
• Assorted soda & iced tea

$15.00/pp

PEMBROKE GREEN BBQ
MINIMUM ORDER OF 15 GUESTS
CHEF FEES ADDITIONAL

• Hamburgers, hot dogs, veggie burgers & coleslaw
• Lettuce, tomato, onion & pickle tray
• Platter of Swiss & American cheeses
• Assorted cookies
• Lemonade & iced tea

$9.25/pp

U-HAUL BBQ
MINIMUM ORDER OF 15 GUESTS
CHEF FEES ADDITIONAL

• Mixed baby greens with your choice of 2 salad dressings
• Caprese salad
• Striped spinach ravioli with Mello’s Farm zucchini & summer squash, baby arugula, mushrooms & lemon vinaigrette
• Marinated grilled chicken
• Grilled sausages, onions & peppers
• Grilled vegetable kabobs
• Corn on the cob
• Torpedo rolls, focaccia bread & ciabatta bread
• Berries, pound cake & cream
• Assorted soda & infused water station

$22.00/pp

Buffet Add-Ons

COLD SELECTIONS
Watermelon.......... $1.00 per slice
Caprese salad .......... $6.00/pp
Tossed garden salad... $2.25/pp
Potato salad......... $1.65/pp
Coleslaw ............... $1.50/pp
Macaroni salad ....... $1.75/pp
House cooked kettle chips .......... $1.25/pp

HOT SELECTIONS
Vegetable kabobs.... $3.60 each
Chili ....................... $3.65/pp
Macaroni & cheese.... $3.75/pp
Corn on the cob ....... $2.25/pp
Marinated grilled chicken .......... $4.25/pp
BBQ chicken quarters . $3.50/pp
## Hors d’oeuvres Cold Options

**MINIMUM 2 DOZEN PER VARIETY**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BRIE &amp; STRAWBERRY CANAPÉ</strong></td>
<td>$12.25/doz.</td>
</tr>
<tr>
<td>• Also available as a wheat-free skewer</td>
<td></td>
</tr>
<tr>
<td><strong>ANTIPASTO SKEWERS</strong></td>
<td>$14.75/doz.</td>
</tr>
<tr>
<td>• Cherry tomatoes, fresh mozzarella,</td>
<td></td>
</tr>
<tr>
<td>kalamata olives, &amp; marinated artichoke</td>
<td></td>
</tr>
<tr>
<td>hearts</td>
<td></td>
</tr>
<tr>
<td><strong>GRILLED VEGETABLE CROSTINI</strong></td>
<td>$16.50/doz.</td>
</tr>
<tr>
<td>• Served with goat cheese spread,</td>
<td></td>
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<tr>
<td>eggplant, peppers, grilled onions, &amp;</td>
<td></td>
</tr>
<tr>
<td>squash on a crisp crostini</td>
<td></td>
</tr>
<tr>
<td><strong>SHRIMP COCKTAIL GAZPACHO SHOOTERS</strong></td>
<td>$48.00/doz.</td>
</tr>
<tr>
<td>• Succulent shrimp paired with light local</td>
<td></td>
</tr>
<tr>
<td>tomato &amp; cucumber gazpacho</td>
<td></td>
</tr>
<tr>
<td><strong>BUFFALO MOZZARELLA &amp; TOMATO CANAPÉ</strong></td>
<td>$14.75/doz.</td>
</tr>
<tr>
<td><strong>SEASONAL</strong></td>
<td></td>
</tr>
<tr>
<td>• Slices of fresh buffalo mozzarella,</td>
<td></td>
</tr>
<tr>
<td>local tomato from Mello’s Farm, &amp; basil</td>
<td></td>
</tr>
<tr>
<td>pesto on a French baguette crostini</td>
<td></td>
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<tr>
<td>• Also available as a skewer</td>
<td></td>
</tr>
<tr>
<td><strong>BEEF TENDERLOIN CANAPÉ</strong></td>
<td>$19.75/doz.</td>
</tr>
<tr>
<td>• Served with whole grain mustard &amp;</td>
<td></td>
</tr>
<tr>
<td>horseradish crème fraîche</td>
<td></td>
</tr>
<tr>
<td><strong>CUCUMBER &amp; SMOKED SALMON CANAPÉ</strong></td>
<td>$18.25/doz.</td>
</tr>
<tr>
<td>• Served with dill crème fraîche</td>
<td></td>
</tr>
<tr>
<td><strong>VIENNA ROLL SANDWICHES</strong></td>
<td></td>
</tr>
<tr>
<td>• Freshly baked potato finger rolls</td>
<td></td>
</tr>
<tr>
<td><strong>TEA SANDWICH SELECTION</strong></td>
<td>$10.50/doz.</td>
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<tr>
<td>• Watercress &amp; cream cheese</td>
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<tr>
<td>• Cucumber &amp; cream cheese</td>
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<tr>
<td>• Chicken salad, tuna salad or ham salad</td>
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### Action Stations

Add a “wow” factor to your event with a Chef attended action station with custom elements.

**ASK YOUR EVENT COORDINATOR FOR PRICING AND MORE DETAILS.**

- Tossed salad bars
- Pasta bar
- Savory crepe station
- Create your own trail mix
- Chowder bar
- Gourmet nacho bar
### POPCORN CHICKEN BITES
- Served with honey mustard dip

### MAC & CHEESE BITES
- Served with tomato dipping sauce

### BROCCOLI CHEDDAR POPPERS
- Served with ranch dipping sauce

### FRIED PICKLES
- Served with horseradish bistro sauce

### MINI PIGS IN A BLANKET
- Served with mustard dip

### ASPARAGUS TIPS IN PHYLLO POUCH
- Drizzled with a touch of fresh lemon

### CHEF'S SELECTION OF HOT APPETIZERS
- Let our expert chefs choose an assortment of appetizers to satisfy every guest

### CRISPY VEGETABLE SPRING ROLLS (VEGAN)
- Filled with shredded vegetables
- Served with a tamari dipping sauce

### COCKTAIL VEGETABLE SAMOSA (VEGAN)
- Traditional potato, vegetable & Indian spices
- Served with mango chutney

### STUFFED MUSHROOM ASSORTMENT
- Duxelle ................................ $13.50/doz.
- Crab ...................................... $15.50/doz.
- Spinach & Asiago ............... $14.50/doz.

### MINI BEEF WELLINGTON
- Beef tenderloin & mushroom duxelle wrapped in a French puff pastry

### CRISPY VEGETABLE SPRING ROLLS
- Filled with shredded vegetables
- Served with a tamari dipping sauce

### FIG & MASCARPONE
- Wrapped in flaky phyllo

### BEEF SATAY
- Drizzled with a sweet sesame ginger sauce

### MINI PIGS IN A BLANKET
- Served with mustard dip

### ROASTED CAULIFLOWER BITES
- Tricolor cauliflower served warm with a beet hummus dip

### BALSAMIC CHICKEN SKEWERS
- Marinated chicken breast with bell pepper & red onions

### PETITE QUICHE ASSORTMENT
- Lorraine, spinach, Monterey & garden vegetables

### CHEF'S SELECTION OF HOT APPETIZERS
- Call for pricing

### MINI BEEF WELLINGTON
- Beef tenderloin & mushroom duxelle wrapped in a French puff pastry

### RASPBERRY & BRIE IN PHYLLO
- Sweet raspberry & creamy brie cheese wrapped in phyllo dough

### CRISPY VEGETABLE SPRING ROLLS
- Filled with shredded vegetables
- Served with a tamari dipping sauce

### COCKTAIL VEGETABLE SAMOSA (VEGAN)
- Traditional potato, vegetable & Indian spices
- Served with mango chutney

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### Hors d’oeuvres Hot Options

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### Please note:
Staffing is required throughout all events that have hot food, alcoholic beverages or an event that the catering coordinator determines needs staff to make it a successful event. An estimate of labor for your event can be determined for you by your Events Coordinator.
## Starters & Sides

### Starches
- Basil pesto whipped potato
- Roasted red bliss garlic mashed
- Honey & cranberry roasted yams
- Oven roasted red potatoes
- Celery root & yukon mash
- Roasted fingerling potatoes with shallots & fresh herbs

### Rice
- Steamed basmati rice
- Black forbidden rice with roasted peppers & sweet potatoes
- Traditional rice pilaf with orzo
- Red rice with white & black lentils
- Italian couscous toscano
- Farro pilaf
- Mediterranean red quinoa
- Spelt with grilled vegetables
- Freekah with pinto, bell pepper & tomato
- Barley with oyster mushroom

### Grains
- Italian couscous toscano
- Farro pilaf
- Mediterranean red quinoa
- Spelt with grilled vegetables
- Freekah with pinto, bell pepper & tomato
- Barley with oyster mushroom

### Vegetables
- Seasonal vegetable mélange
- Steamed asparagus with roasted peppers (seasonal)
- Broccoli rabe with roasted garlic & extra virgin olive oil
- Seasonal roasted root vegetables
- Green beans amandine
- Buttered sweet baby carrots
- Roasted butternut squash (seasonal)
- Roasted tri-color cauliflower
- Herbed petit vegetables
- Roasted brussels
- Mello’s Farm steamed zucchini & summer squash

### Traditional Salads
- Traditional mixed baby greens salad
  With grape tomatoes, cucumber, carrot, & sweet red onion
- Greek salad
  With romaine, sweet red onion, feta, kalamata olives, cucumber, & tomato
- Caesar salad
- Spinach salad
  With sliced egg, sautéed mushrooms, tomatoes, & sweet red onion

**Dressings:**
- Honey dijon
- Raspberry vinaigrette
- Creamy Parmesan peppercorn
- Balsamic vinaigrette
- Fat-free Italian
- Light ranch
- Blue cheese
- Creamy Caesar
- Avocado ranch
- Lemon vinaigrette

### Contemporary Salads
- Local grilled apple salad
  Sweet-tart cranberries, Narragansett creamery feta, & local honey vinaigrette
- Strawberry spinach salad
  With crumbled gorgonzola & white balsamic reduction
- Tuscan bruschetta salad
  Baby kale, ricotta salata, heirloom tomato, & grilled ciabatta
- Arugula, roasted beet & chevre
  White balsamic dressing

### Soups
- Italian sausage tortellini
- Vegan roasted tomato
- New England clam chowder
- Creamy roasted parsnip
- Roasted vegetable & orzo minestrone
- Home-style chicken noodle
- Refectory’s soup of the day

### Full Service & Buffet Dinners

Includes choice of:
- entrée, vegetable, starch (NOT INCLUDED WITH PASTA ENTRÉE), 1 traditional salad choice or soup, 2 dressing choices, bread & butter, soda & water

**PLEASE NOTE:** ADDITIONAL ENTRÉES, APPETIZERS, DESSERTS & COFFEE ARE PRICED SEPARATELY
Hot Buffets & Plated Protein Options

OPTIONS REQUIRE MINIMUM ORDER OF 12 GUESTS

CLASSIC CHICKEN HELENE $13.75/pp
- Chicken breast sautéed with fresh mushrooms, artichoke hearts, & scallions. Simmered in a white wine velouté sauce

PESTO CHICKEN $17.75/pp
- Pesto brushed chicken breast layered with Mello’s Farm tomatoes & fresh Narragansett Creamery mozzarella

HUNTER’S CHICKEN MARSALA $15.95/pp
- Braised statler chicken breast with sautéed wild mushrooms, leeks, & shallots in an herbed marsala wine sauce

CHICKEN PICATTA $13.50/pp
- Chicken breast with a shallots in a lemon, caper, & white wine sauce

LEMON SESAME CHICKEN $17.75/pp
- Chicken tenders with a light coating of sesame & a lemon-tamari sauce

HONEY & YOGURT MARINATED CHICKEN $17.75/pp
- Statler chicken breast, honey Greek yogurt, garlic, & herbs

RED CURRY BEEF & BROCCOLI $18.50/pp
- Mild coconut curry & tender flank steak
- Served with jasmine or brown rice

NIMAN RANCH BAKED POLPETTE PARMESAN $15.95/pp
- Braised with burgundy & crushed San Marzano tomatoes over Venda’s ricotta cavatelli

SMOKED PORK TENDERLOIN $17.95/pp
- Pecanwood smoked pork tenderloin brushed with honey & herbs.
- Roasted & served with apple compote

FIRE-BRAISED PORK SHOULDER $17.95/pp
- Rubbed with smoky pepper pesto

TENDERLOIN TIPS BOURGUIGNON $19.95/pp
- with burgundy wine, baby bellas, & aromatics

TROPICAL RED SNAPPER $25.00/pp
- Served with pineapple mango salsa

HERB & PARMESAN BAKED COD $25.25/pp
- Sourced from New England Fisheries

PAN SEARED SALMON $22.75/pp
- with lemon-dill beurre blanc

MEDITERRANEAN TILAPIA PUTTANESCA $19.95/pp
- Flaky white fish baked with a rich tomato, caper, olive, & garlic sauce

HERB CRUSTED SOLE $20.25/pp
- Light panko crumb coating

Full Service & Buffet Dinners

Includes choice of:
- Entée
- Vegetable
- Starch
  NOT INCLUDED WITH PASTA ENTÉE
- 1 traditional salad choice or soup, 2 dressing choices
- Bread & butter
- Soda & water

PLEASE NOTE: ADDITIONAL ENTÉES, APPETIZERS, DESSERTS & COFFEE ARE PRICED SEPARATELY

Please note: Staffing is required throughout all events that have hot food, alcoholic beverages or an event that the catering coordinator determines needs staff to make it a successful event. An estimate of labor for your event can be determined for you by your Events Coordinator.
**TORTELLINI PRIMAVERA** $14.00/pp
- Seasonal veggies in an asiago cream sauce

**ROASTED VEGETABLE LASAGNA** $13.50/pp
- Pasta layered with a medley of three Italian cheeses & fresh vegetables
- Topped with a traditional tomato sauce

**BAKED CAVATELLI** $13.50/pp
- Eggplant, broccoli rabe pesto, ricotta & Italian sausage

**GNOCCHI CABERNET** $15.25/pp
- Potato dumplings tossed in a cabernet marinara sauce
- Finished with mascarpone & shaved parmesan cheese

**REFECTORY’S PASTA DU JOUR** $10.00/pp
- Pasta choices: White or whole wheat penne, cheese ravioli, vegan tofu ravioli
- Sauce choices: Alfredo, tomato basic cream, marinara, provencal, gorgonzola cream, bolognese, red pepper marsala cream

**BUILD YOUR OWN** $14.00/pp
- Pasta choices: White or whole wheat penne, cheese ravioli, vegan tofu ravioli
- Sauce choices: Alfredo, tomato basic cream, marinara, provencal, gorgonzola cream, bolognese, red pepper marsala cream

**JUNGLE CURRY** $13.50/pp
- Seasonal squash, eggplant, green peas & fried tofu
- Served with jasmine or brown rice

**EGGPLANT PARMESAN** $14.15/pp
- Breaded eggplant with plum tomato, ricotta & a cabernet red sauce
- Topped with melted mozzarella blend cheese

**GARDENER’S PIE** $12.75/pp
- Roasted root vegetables & chickpeas in a savory sauce
- Topped with whipped potato

**CRISPY SWEET CHILI TOFU** $13.25/pp
- Stir fried with veggies & lo mein noodles

**CRISPY THAI TOFU** $13.25/pp
- Rich thai curry & coconut milk with stir fried vegetables & crispy tofu, served with Jasmine rice

**ACTION STATIONS**
- Crepes • Omelets • Stuffed French toast
- Add a “wow” factor to your event with a Chef attended station with custom elements.

**Vegatarian Options**

**EGGPLANT PARMESAN** $14.15/pp
- Breaded eggplant with plum tomato, ricotta & a cabernet red sauce
- Topped with melted mozzarella blend cheese

**GARDENER’S PIE** $12.75/pp
- Roasted root vegetables & chickpeas in a savory sauce
- Topped with whipped potato

**Menu of the Day Buffet**

**LUNCH** $13.40/pp • **DINNER** $15.75/pp
Host your event with the same delicious menu items being enjoyed that day at the main dining room of the Sharpe Refectory.

**DAILY MENUS INCLUDE:**
- Hot entrées
- Vegetable entrée
- Vegetable of the day
- Starch of the day
- Choice of traditional salad & two dressings
- Rolls & butter
- Dessert of the day from the Brown Bakeshop

**VIEW THE DAILY MENU WITH INGREDIENT INFORMATION AT MYMEAL.BROWN.EDU**

**Action Stations**
- Ask your event coordinator for pricing and more details.
- Crepes • Omelets
- Stuffed French toast
- Add a “wow” factor to your event with a Chef attended station with custom elements.
Desserts & Pastries

**GOURMET MINI BREAKFAST PASTRIES** $18.25/dozen
- Apple, cream cheese, maple, raspberry

**MINI PASTRIES** $14.75/dozen
- Mini crème horns, mini cheesecakes, mini éclairs, mini chocolate mousse cups, mini fruit tarts, & mini carrot cakes

**FANCY MINI PASTRIES** $22.25/dozen
- Mini crème horns, mini cheesecakes, mini éclairs, mini fruit tarts, mini chocolate mousse cups, baklava, lemon crème in phyllo, mini carrot cakes, mini seasonal tart, pecan tarts, & assorted petite fours

**CROISSANTS** $17.75/dozen
- Butter & multi-grain

**FILLED CROISSANTS** $24.25/dozen
- Chocolate, cheese, blueberry cheese, & strawberry cheese

**MUFFINS** $9.75/dozen
- Blueberry, cranberry, lemon poppy, apple & corn

**VEGAN MUFFINS** $9.50/dozen
- Carrot & zucchini

**GOURMET MUFFINS** $13.95/dozen
- Raisin bran, peach praline pecan, glorious morning, strawberry lemon, blueberry lemon, raspberry lemon, orange cranberry, apple cream cheese, three berry, pineapple coconut, maple apple walnut, chocolate chip with chocolate streusel, banana nut with praline

**SCONES** $12.75/dozen
- Apricot, raisin, cranberry, ginger, cinnamon chocolate chip, Irish oatmeal maple

**DANISH** $11.50/dozen
- Lemon, cheese, strawberry, raspberry, & blueberry

**ASSORTED FRESHLY BAKED COOKIES** $6.25/dozen

**GOURMET COOKIES** $10.95/dozen
- Freshly baked: coconut, cranberry walnut chocolate, maple walnut, linzer, fair-trade chocolate, mezza luna (contains nuts), almond crescent, chocolate-dipped espresso shortbread, thumbprint cookie

**ASSORTED BROWNIES** $10.95/dozen
- Plain, chocolate frosted, cream cheese, & blondies

**VEGAN COOKIES & BROWNIES** $9.25/dozen
- Cookies: Linzer, oatmeal cranberry with carob chips, oatmeal raisin; Chocolate brownie

**SPECIALTY DESSERT BARS** $19.75/dozen
- Raspberry crumble, magic bars, fudge bars, lemon bars, & cappuccino brownies

**BISCOTTI** $13.25/dozen
- White chocolate pistachio, white chocolate cranberry, chocolate chip & orange almond chocolate

**GOURMET CUPCAKES** $30.50/doz.
- S’mores
- Piña colada
- Red velvet
- 24 karat cake
- Chocolate, chocolate, chocolate!
- Peanut butter cup
- Chai spice
- Caramel apple with candied bacon
- Luscious lemon
- Summer strawberry
- Pumpkin
- Peach bellini
- Oh my goodness
Sweets & Breads

ASSORTED BATTER BREADS $10.00/loaf
- Chocolate chip, banana, strawberry, cranberry, banana chocolate, blueberry, pumpkin raisin, carrot, zucchini, lemon poppy

COFFEE CAKES $11.25/12-slice round
- Cinnamon, apple, cranberry, blueberry

PAstry of the day $9.25/dozen
AVAILABLE FOR BREAKFAST, LUNCH, & DINNER
- Baker’s choice of freshly baked pastry

TRUFFLES $20.50/dozen
- Minimum 2 dozen
- Milk chocolate almond, dark chocolate raspberry, white chocolate Grand Marnier

CHOCOLATE COVERED STRAWBERRIES Market Price
- Minimum 2 dozen

ASSORTED PETITE FOURS $23.25/dozen
- Minimum 2 dozen

CANNOLI $22.25/dozen
- Minimum 2 dozen

ÉCLAIRS $11.00/dozen
- Minimum 2 dozen

Cakes

SHEET CAKE, Yellow, chocolate, marble $22.00/9” round • $42.00/half • $56.00/full

SHEET CARROT CAKE $32.00/9” round • $42.00/half • $57.00/full

POUND CAKE $12.75/loaf
- Served with berries & whipped cream

BreadS & Rolls

DAILY BREADS $4.50/dozen rolls or one loaf
- French baguettes, crusty Italian loaf, multi-grain loaf, African honey bread
- Squash, onion dill, Italian, multi-grain

GOURMett ARTISAN BREADS $6.75/loaf
- Rustic kalamata olive loaf, blue cheese artisan loaf, polenta loaf, honey bran flax seed round, rustic cranberry walnut round, pain au levain round

Plated Desserts

TIER 1 DESSERTS $5.00/pp
- Pies: blueberry, apple, peach, pecan chocolate, pumpkin, lemon meringue & pecan
- Includes coffee service

TIER 2 DESSERTS $5.10/pp
- Carrot cake with cream cheese icing, chocolate cake, peanut butter mousse cake, apple streusel tart, pear frangipane tart, seasonal fruit tarts, chocolate espresso torte, deep dish apple pie, caramel apple cheesecake, fresh strawberry topped cheesecake, New York cheesecake, raspberry white chocolate cheesecake, fresh berries & zabaglione with shortbread cookie, lemon shortcake with macerated berries & cream
- Includes coffee service

TIER 3 DESSERTS $6.25/pp
- Tiramisu, lemon roulade with raspberry & cream, dark & white chocolate mousse cake
- Includes coffee service
WATER STATIONS
If your guest count is 100 or more, we suggest an order of 2 stations
• Choice of Plain Water or Infused Station Flavors: Lemon, Lime, Orange, Pineapple, Cucumber Mint or Lemon/Lime mix
3 Containers, 75 Cups...........$40.00
(FULL STATION)
2 Containers, 50 Cups...........$25.00
1 Container, 25 Cups...........$12.50

ASSORTED POLAND SPRING SPARKLING WATER
Case of 24.....................$19.95/each
Bottle..............................$1.50/each

VITAMIN WATER 16.9 OZ
Case of 24.....................$36.50/each
Bottle..............................$2.50/each

LEMONADE & ICED TEA
Gallon............................$8.00/each

FRESHLY BREWED REGULAR COFFEE........$13.00/gal.
FRESHLY BREWED DECAF COFFEE.............$13.00/gal.
HOT WATER WITH ASSORTED TEA..$12.00/gal.
APPLE CIDER.....................$12.00/gal.
SEASONAL • AVAILABLE HOT OR COLD
HOT CHOCOLATE..............$13.75/gal.

ASSORTED SODA
• Coke, Diet Coke, Sprite, Diet Ginger Ale, Ginger Ale, Diet Dr Pepper & Dr Pepper
Case of 24.....................$14.00/each
Can.................................$1.25/each

ASSORTED MINUTE MAID JUICES
Case of 24.....................$31.00/each
Bottle..................$2.25/each

ADDITIONAL CUPS 25¢ EACH.
DELIVERY AND SETUP ADDITIONAL.

CARAFES OF ICED WATER
SERVES 50 OR FEWER GUESTS
With Food Service & Cups..........25¢/pp
Without Food & Cups.............35¢/pp
### Tier One Wines

**WHITES**
- R H Phillips Chardonnay: $7.19, $86.29
- Backhouse Chardonnay: $7.19, $86.29
- Monkey Bay Sauvignon Blanc: $8.99, $107.89
- Riff Pinot Grigio: $8.99, $107.89
- La Vieille Ferme Blanc: $7.19, $86.29

**REDS**
- La Vieille Ferme Rose: $7.19, $86.29
- Backhouse Cabernet: $7.19, $86.29
- Ravenswood Merlot: $8.99, $107.89
- Trapiche Oak Cast Malbec: $8.33, $100.00
- Ravenswood Zin: $8.99, $107.89
- Line 39 Pinot Noir: $10.79, $129.49

### Tier Two Wines

**WHITES**
- DeLoach Chardonnay: $10.79, $129.49
- Kris Pinot Grigio: $12.59, $151.09
- Tohu Sauvignon Blanc: $13.49, $161.89
- Greenvale Chardonnay: $13.49, $161.89

**REDS**
- La Vieille Ferme Red: $7.19, $86.29
- Main Street Cabernet: $11.69, $140.29
- Trapiche Broquel Malbec: $14.39, $172.69
- Chalk Hill Wit’s End Shiraz: $17.09, $205.10

### Tier Three Wines

**WHITES**
- Inama Soave Classico: $14.39, $172.69
- La Crema Chardonnay: $17.99, $215.89
- Bortoluzzi Pinot Grigio: $17.99, $215.89

**REDS**
- Ch. Ste Michelle Indian Wells Cabernet: $17.99, $215.89
- La Crema Pinot Noir: $19.79, $237.49

### Champagne

- M and R Asti: $13.39, $161.89
- Domaine Ste Michele Brut: $14.39, $172.69
- Roederer Estate: $24.29, $291.49

### Beer

**BOTTLE**
- Budweiser: $1.00, $23.99
- Newcastle: $1.08, $25.99
- Heineken: $1.21, $28.99
- Amstel Light: $1.21, $28.99
- Sam Adams: $1.25, $29.99
- Lagunitas IPA: $1.25, $29.99
- Newport Storm: $1.33, $31.99
- Gray Sail Flagship: $1.33, $31.99

**CASE**
- $23.99
- $25.99
- $28.99
- $28.99
- $29.99
- $31.99
- $31.99

### Full Bar Liquor

**TOP SHELF**
- Grey Goose, Bombay Sapphire, Makers Mark, Johnny Walker Black, Patron Sliver, Jack Daniels, Mt Gay, Captain Morgan

**STANDARD BAR**
- Absolut, Tanqueray, Jack Daniels, Dewars, Jose Cuervo, Bacardi, Captain Morgan