IMPORTANT DATES
All Commencement orders due:  
**FRIDAY, MARCH 3**  
Email with confirmation and function number to customer by:  
**FRIDAY, APRIL 21**  
Finalized guest counts by Noon:  
**FRIDAY, APRIL 28**  
Commencement week events held:  
**SUNDAY, MAY 21 – SUNDAY, MAY 28**
DEAR BROWN COMMUNITY,

Once again, it’s time to start preparing for one of the most exciting times on campus, Commencement and Reunion Weekend. As there are numerous celebrations to plan, the Brown Catering team is ready, excited and available to help you with your preparations. Further, in an effort to provide added assistance to the University community, we have worked closely with our service providers to add several cost-saving features to assist you in planning both a festive and cost-effective celebration.

Whether your function is for ten guests or two thousand, Brown Catering has experienced professionals to offer advice and guide you in planning your special event. Our professional chefs use only the freshest ingredients to make your meal a flavorful sensation. Personal attention from our experienced staff ensures that your event will be executed exactly as you had planned.

We will collaborate with you to satisfy your specific needs, personal tastes and fine details such as vegetarian meals, special diets, festive linens and beautiful floral displays. If you have unusual requests, simply let us know and we will always come up with a solution that works.

Suggested menus, ordering guidelines, and planning tips included in this packet will help you with the initial stages of planning your event.

We have the best chance of success with your event if the information on Service Orders via online order form is provided to us by Friday, March 3, 2017. If you would like an estimate or need help with any of the details, contact the Brown Catering office as early as February 1, 2017 to schedule an appointment.

Thank you for the opportunity to cater your event during this very special weekend.

Sincerely,

Your Brown Catering Team

THE BROWN CATERING TEAM

Felipe Ceh Castillo, Director 
Ext. 3-1383

Kathy Fonseca, Event Coordinator 
Ext. 3-2403

George Barboza, Service Manager 
Ext. 3-9155

Tom Pratt, Event Coordinator 
Ext. 3-3279

Louise Veiga, Admin. Assistant 
Ext. 3-2712

Kelly Volpe, Office Coordinator 
Ext. 3-1346

Phil Pegg, Operations Manager 
Ext. 3-2066
CATERING POLICIES DURING COMMENCEMENT

All commencement orders (includes events from Sunday, May 21 through Sunday, May 28, 2017) need to be received in the Brown Catering office by FRIDAY, MARCH 3.

Please submit all catering order online thru the online ordering system found under Catering/Commencement at brown.edu/food or follow this link: http://bit.ly/1nKC6cm.

You will receive a confirmation number by Friday, April 21, 2017. If you do not receive your confirmation by this date please contact the catering office.

<table>
<thead>
<tr>
<th>TYPES OF CATERED EVENTS</th>
<th>Descriptions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Catered Event with Service:</td>
<td>Consists of a server set/clean or waitstaff throughout the event.</td>
</tr>
<tr>
<td>Catered Event without Service (Delivery Only):</td>
<td>We deliver but no service/waitstaff is provided. Only disposable ware will be used for your food and beverages. <em>(Not available for functions with hot food/chafing dishes, china or any equipment.)</em></td>
</tr>
<tr>
<td>Catering Pick-up:</td>
<td>All food, beverages and supplies will be picked up by you at the Sharpe Refectory. All equipment and food and beverage containers are disposable. <em>(Not available on Sunday)</em></td>
</tr>
</tbody>
</table>

*All hot food functions require service/wait staff throughout the event.

<table>
<thead>
<tr>
<th>MENU SELECTIONS</th>
<th>Descriptions</th>
</tr>
</thead>
</table>
| Each year, the Catering team makes changes to the menus hoping to improve upon the quality and service offered in the years past. Many thoughts go into planning a menu for such a busy weekend, such as: Does it travel well? Will it with stand heat? Is it labor intensive for the kitchen? Has it been well-received by our customers? In trying to achieve those goals, we may have removed an old menu favorite. Please understand that not all of our regular items may be available during Commencement weekend. We must limit the variety of offerings as to be able to provide the best quality of food and service. The chefs and the Catering team have put together special menus for each evening of the weekend. If you wish to make adjustments or need alternatives, please ask as we do our best to satisfy each customer while staying within certain guidelines. If a customized menu is required, there will be an additional fee of $75.00 for your event.

<table>
<thead>
<tr>
<th>SERVICE DURATION</th>
<th>Based on years of experience, Brown Catering uses expected approximate timeframes for estimating the length of each event. If your event will likely run longer or shorter, please denote this on your order as it will affect staffing schedules, truck schedules and cost estimates.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>1 hour each</td>
</tr>
<tr>
<td>Break</td>
<td>1.5 hour each</td>
</tr>
<tr>
<td>Luncheon</td>
<td>2 hours each</td>
</tr>
<tr>
<td>Reception</td>
<td>2 hours each</td>
</tr>
<tr>
<td>Dinner</td>
<td>2.5 hours each</td>
</tr>
</tbody>
</table>

* Please share with us any plans you may have to schedule speakers, programs or meetings during your event. This may help avoid any additional service charges.

<table>
<thead>
<tr>
<th>DELIVERIES</th>
<th>There is a $35.00 delivery charge for all deliveries with a minimum order of $75.00 worth of food, beverage and/or supplies. All deliveries are scheduled based on the logistics (i.e. time, location, type of service, etc.) of your event. The delivery times are assigned according to location and street access (which may be impacted for the procession and other activities which limit access. <strong>We will make every effort to deliver your order by your specified time, but keep in mind that there may be unexpected delays.</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>DELIVERY ONLY</td>
<td>All functions which are “delivery only” will be supplied with only disposable items, including hot &amp; cold beverage containers. Brown Catering does not set up or clean up after “delivery only” events. Please dispose of and/or recycle all applicable items after your event.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>REMOVAL OF FOOD</th>
<th>Due health regulations and food safety concerns, any food not consumed at the event may not be removed at the conclusion of the event by anyone other than Brown Catering staff.</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>BAR SERVICES</th>
<th>Brown Catering is able to offer full open bar service for a fee of $5.00 per guest, which provides plastic cups, ice and mixers. We can also provide an open Beer/Wine Bar at a cost of $2.00 per guest. <strong>All standard alcoholic beverage charges are based on actual consumption.</strong> Special order will be billed on amount ordered. Please see specific rules, offerings and pricing on the bar menu page of the Commencement menu.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brown Catering can provide bartending service for a fee of $27.50 per hour (four hour minimum). Due to liability concerns, Brown Catering is unable to deliver liquor or provide bar service without providing a trained, certified bartender. The bartender will be check I.D.s and will not serve alcohol to anyone under the age of 21. Brown Catering is unable to provide cash bar service or alcohol-only events, but we can recommend a service provider for these events. If your organization requires a cash bar, make sure the service provider includes ice, plastic cups and paper tablecloths for your event. If Brown Catering is servicing the event, we will provide these items at a fee of $5.00 fee per guest.</td>
<td></td>
</tr>
</tbody>
</table>

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**COMMENCEMENT 2016-17**

Brown University Dining Services

CATERING TEAM

Box 1936  |  Tel: (401) 863-2712
Fax: (401) 863-9566  |  brown.edu/food
ACCESS INTO BUILDINGS
Brown Catering is not responsible for unlocking doors or arranging for doors to be unlocked. Please make the proper arrangements for our service staff to have access at least 2 hours prior to your event. Due to the heavy delivery schedule, if your building or room is inaccessible at the time of delivery, we may proceed to the next delivery and return with yours at the next available time.
Sharpe Refectory is the only buildings on campus that Brown Catering can access.

BILLING PROCEDURES
Your account will be billed for the actual number of guests if it exceeds your guaranteed number. The final guarantee policy is listed below. Any additional rentals or services may be priced either per guest or by quantity. Below are listed some of the miscellaneous charges.

All labor is billed from all menu prices and packages. We will do our best to estimate a labor cost for your event, however, labor is billed on a per hour basis and can vary from estimates depending on the actual length of the event. Please, note it will only be considered an estimate and the actual labor fees will be charged to your account after the event.

BILLING PROCEDURES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>China</td>
<td>$2.50 per guest</td>
</tr>
<tr>
<td>Scrollware</td>
<td>$1.50 per guest</td>
</tr>
<tr>
<td>Flowers</td>
<td>Varies upon selection (contact events coordinator)</td>
</tr>
<tr>
<td>Specialty Linen</td>
<td>Varies upon selection (contact events coordinator)</td>
</tr>
<tr>
<td>On-site Chef</td>
<td>$35.00 per hour (4 hour min)</td>
</tr>
<tr>
<td>Service/Waitstaff</td>
<td>$22.50 per hour (3 hour min)</td>
</tr>
<tr>
<td>Bartender</td>
<td>$27.50 per hour (3 hour min)</td>
</tr>
<tr>
<td>Delivery Fee</td>
<td>$35.00 w/minimum order of $75.00</td>
</tr>
</tbody>
</table>
| Bar Fees            | $5.00 per guest Full Bar  
|                     | $2.00 per guest Beer / Wine Bar |

LATE BOOKINGS
Brown Catering may not be able to accept all late bookings. If we are able to accept your order, there will be a late fee added to the final cost of your event to cover the expenses created by last-minute requests. An event booked on fewer than 15 business days notice will incur a minimum 15% increase, while an event booked on fewer than 7 business days notice will incur a 25% fee.
## BREAKFAST SELECTIONS

**BREAKFAST SELECTIONS: MINIMUM OF 12 GUESTS PER PACKAGE**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee and Tea Service</td>
<td>$2.75/guest</td>
</tr>
<tr>
<td>Assorted Danish</td>
<td>$11.75/dozen</td>
</tr>
<tr>
<td>Assorted Bagels, including Cream Cheese</td>
<td>$16.75/dozen</td>
</tr>
<tr>
<td>Assorted Coffee Cakes (12 slices per round)</td>
<td>$11.25/cake</td>
</tr>
<tr>
<td>Assorted Scones</td>
<td>$13.00/dozen</td>
</tr>
<tr>
<td>Freshly Baked Buttery Croissants</td>
<td>$13.00/dozen</td>
</tr>
<tr>
<td>Assorted Filled Croissants</td>
<td>$24.25/dozen</td>
</tr>
<tr>
<td>Homemade Jumbo Gourmet Muffins</td>
<td>$24.00/dozen</td>
</tr>
<tr>
<td>Homemade Gourmet Muffins Vegan Muffins</td>
<td>$9.75/dozen</td>
</tr>
<tr>
<td>New England Quick Breads (Banana, Blueberry, Zucchini and Cranberry)</td>
<td>$10.00/loaf</td>
</tr>
<tr>
<td>Assorted Yoplait Yogurts</td>
<td>$2.00 each</td>
</tr>
<tr>
<td>Chobani Yogurt</td>
<td>$3.00 each</td>
</tr>
<tr>
<td>Assorted Minute Maid Juices (case of 24)</td>
<td>$31.50/case</td>
</tr>
<tr>
<td>Fresh Squeezed Orange Juice (serves 16 guests)</td>
<td>$10.25/gallon</td>
</tr>
<tr>
<td>Individual Cereal Bowls with Milk</td>
<td>$3.45 each</td>
</tr>
</tbody>
</table>

## BRUNCH MENU

**MINIMUM OF 12 GUESTS • AVAILABLE ON SATURDAY, MAY 27, 2017**

### EGGS BENEDICT

$30.95 PER GUEST

- Regular Eggs Benedict or Spinach and Tomato Eggs Benedict
- Or Chef’s Choice of Vegetarian Quiche
- Thick Cut French Toast with Warm Maple Syrup and Fresh Fruit Topping
- Fresh Fruit Salad
- Roasted Red Bliss Potatoes
- Smoked Norwegian Salmon Garnished with Capers, Fresh Cream Cheese, Red Onion, Chopped Egg, and Lemon Wedges Sliced Tomato, Accompanied by Assorted Bagels
- Carved Ham Baked Ham, Served With Whole Grain Mustard
- Bountiful Display of Gourmet Petite Pastry to include Danish, Croissants, Muffins and Scones with Devonshire Cream & Lemon Curd
- Coffee Service with Brunch
- Fresh Squeezed Orange Juice

### ENHANCEMENTS TO BRUNCH

- Accent Brunch with a Bloody Mary or a Mimosa
- APPROXIMATELY $4.25 PER GUEST
  - Marinated Grilled Chicken Breast Served Chilled with Fresh Mango Chutney
  - $4.75 PER GUEST
- Mixed Baby Greens Salad with Fresh Local Vegetables & Choice of Two Dressings
  - $4.00 PER GUEST

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China Fees are Additional Wait Staff and Bar Fees are Additional. Chef Attendant Fees are Additional.
COLD BUFFET LUNCHES
MINIMUM OF 12 GUESTS • OFFERING BOAR’S HEAD PRODUCTS

COLLEGE HILL CLASSIC
$15.50 PER GUEST
Mixed Baby Greens Salad w/Choice of Two Dressings
Gourmet Cold Salad, Hummus
Sliced Boar’s Head Deli Platter: Roasted Turkey Breast, Black Forest Ham & Roast Beef
Solid-White Tuna Salad with Fresh Lemon Olive Oil & Fine Herbs (No Mayonnaise)
Platter of Sliced Cheeses: Swiss, Provolone & American Cheese
Platter of Crisp Lettuce, Sliced Tomato, Sliced Red Onion & Pickle Spears
Assorted Sliced Breads, Assortment of Freshly Baked Homemade Cookies & Brownies
Sliced Fresh Fruit, Assorted Cold Beverages

BELLA ITALIANO
$29.50 PER GUEST
Tossed Caesar Salad with Grilled Ciabatta Croutons & Shaved Parmesan Cheese
Grilled, Sliced & Chilled Beef Tenderloin on a Garnished Platter
Grilled & Marinated Chilled Sliced Chicken Breast on a Garnished Platter
Vegan Mediterranean Red Quinoa Salad
Caprese Salad with Fresh Mozzarella & Cherry Tomatoes seasoned with Kosher Salt & Basil, drizzled with Olive Oil and Balsamic Reduction
Striped Spinach Agnolotti salad in a Lemon & Olive Oil Dressing with Baby Arugula, Red Bell Pepper & Summer Vegetables
Chilled Asparagus Drizzled with Lemon Basil Vinaigrette
Assorted Artisan Breads & Butter, Gourmet Sliced Fruit,
Fancy Mini Pastries Assorted Cold Beverages

ALL WRAPPED UP
$18.25 PER GUEST
Fresh Mozzarella, Onion and Pear Tomato Salad Tossed in a Balsamic Vinaigrette
Fresh Fruit Salad, Pasta Salad
Roasted Vegetable Wrap: Roasted Vegetables, Tomatoes Spring Mix & Fresh Mozzarella with a Balsamic Vinaigrette in a Tomato Wrap
Turkey Cranberry Wrap: Roasted Turkey, Tomatoes & Cranberry Mayo in a Plain Wrap
Italian Wrap: Cured Meats, Provolone, Banana Peppers, Black Olives, Sweet Onions & Baby Greens in an Herbed Wrap with Creamy Parmesan Peppercorn Dressing
Assorted Gourmet Mini Pastries and Petit Fours, Assorted Cold Beverages

VIP SALAD BUFFET
$28.50 PER GUEST
Chilled Herb Encrusted Salmon Filet
Chilled Grilled Marinated Chicken Breast
Steamed Crudités of Baby Vegetables
Porcini Tortelloni Salad with Freshly Shaved Parmesan Cheese, Roasted Tomato & Baby Arugula
Basket of Assorted Artisan Breads & Compound Butter
Assorted Brownies & Gourmet Dessert Bars
Assorted Cold Beverages

SPECIAL VALUE LUNCH BUFFET
$13.75 PER GUEST • MIN. OF 12 GUESTS
This includes a selection of sandwiches with Lettuce and Tomato, Tossed Garden Salad with 2 dressings Whole Fresh Fruit Basket Potato Chips Fresh Jumbo Cookies, Assorted Cold Beverages, Condiments will be served on the side.

Ham & Swiss with Lettuce & Tomato on a Bulky Roll Beef & Provolone with Lettuce & Tomato on a Bulky Roll
Turkey & Cheddar with Lettuce & Tomato on a Bulky Roll
Tuna Salad with Lettuce & Tomato on a Bulky Roll
Hummus, Tabbouleh, Sliced Tomatoes, & Cucumber in a Whole Wheat Wrap

ENHANCEMENTS
OPTIONS
OR CREATE YOUR OWN

Old Fashioned Sandwiches
Choice of Roast Turkey and Cheddar, Ham and Swiss, Roast Beef & Provolone, and Hummus, Tabbouleh, Sliced Tomatoes, & Cucumber in a Whole Wheat Wrap
$6.00 PER SANDWICH

Marinated Grilled Chicken Breast Served Chilled with Fresh Mango Chutney
$4.50 PER GUEST

Mixed Baby Greens Salad with Fresh Local Vegetables & Choice of 2 Dressings
$4.00 PER GUEST

Gourmet Cold Salad Chef Choice
$3.75 PER GUEST

Potato Chips
$5.50 (20 OZ. BAG)
HOT BUFFET LUNCHES
MINIMUM OF 12 GUESTS

HOT BUFFET #1
$24.75 PER GUEST
Mixed Baby Greens Salad With
Balsamic Vinaigrette and Dijon Maple Dressing
Chicken Piccata Topped with Capers and Lemon
Eggplant Rollatini With Roasted Tomato Ricotta
Topped with Fresh Marinara
Grilled Asparagus With Roasted Garlic
Traditional Rice Pilaf
Assorted Breads & Butter
Assorted Cold Beverage Selection
Assorted Gourmet Cookies

HOT BUFFET #2
$32.00 PER GUEST
Baby Spinach Salad: with Sliced Egg,
Grilled Mushrooms, Tomatoes, Vidalia Onions
Herb-Encrusted Salmon:
Fresh Wild Filet of Salmon Baked with an Herb Crust
Smoked Mozzarella Ravioli with Porcini Cream Sauce:
Delicately Smoked Mozzarella Ravioli tossed in a Porcini &
Golden Pepper Cream Sauce
Chef’s Selection of Vegetables
Assorted Artisan Breads
Assorted Cold Beverage Selection
Coffee Service with a Chef Selections of Dessert

HOT BUFFET LUNCHES NOT AVAILABLE ON COMMENCEMENT DAY
due to procession, traffic, and road closings. Please call the catering office at 863-2712 to discuss your event.

BAKESHOP GOODIES
BAKED FRESH IN BROWN’S ON-CAMPUS BAKESHOP

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Brownies</td>
<td>$11.25/dozen</td>
</tr>
<tr>
<td>Miniature Éclairs</td>
<td>$11.00/dozen</td>
</tr>
<tr>
<td>Homemade Cookies</td>
<td>$6.50/dozen</td>
</tr>
<tr>
<td>Gourmet Cookies</td>
<td>$11.25/dozen</td>
</tr>
<tr>
<td>Fancy Mini Pastries</td>
<td>$22.75/dozen</td>
</tr>
<tr>
<td>Petite Fours</td>
<td>$23.75/dozen</td>
</tr>
<tr>
<td>Specialty Dessert Bars</td>
<td>$20.25/dozen</td>
</tr>
<tr>
<td>Assorted Biscotti</td>
<td>$13.50/dozen</td>
</tr>
<tr>
<td>Assorted Gourmet Cupcakes (Chef Selection of Flavors)</td>
<td>$24.00/dozen</td>
</tr>
<tr>
<td>Strawberries Covered in Chocolate</td>
<td>&quot;market price&quot;</td>
</tr>
</tbody>
</table>

CELEBRATION CAKES
Freshly Baked Cakes frosted with Homemade Frosting
Choice of Chocolate, Vanilla or Cream Cheese Frosting.

<table>
<thead>
<tr>
<th>Cake Type</th>
<th>Chocolate</th>
<th>Vanilla</th>
<th>Marble</th>
<th>Carrot Cake (No Nuts)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Round 9&quot; Layer (10-12 guests)</td>
<td>$23.50</td>
<td>$23.50</td>
<td>$23.50</td>
<td>$23.50</td>
</tr>
<tr>
<td>Half Sheet Pan (15-30 guests)</td>
<td>$42.75</td>
<td>$42.75</td>
<td>$42.75</td>
<td>$42.75</td>
</tr>
<tr>
<td>Full Sheet Pan (30-50 guests)</td>
<td>$57.00</td>
<td>$57.00</td>
<td>$57.00</td>
<td>$57.00</td>
</tr>
</tbody>
</table>

PLEASE NOTE
All cakes come with crest decoration unless otherwise specified. Detailed decorations are available at an additional cost. Please call your Event Coordinator to discuss details of your cake.
## RECEPTION

**MINIMUM OF 25 GUESTS PER PLATTER OR DISPLAY**

### FRESH FRUIT PLATTER .................................................. $2.50 PER GUEST
Sliced Fresh Seasonal Fruits with Yogurt Dip

### CHEESE PLATTER .......................................................... $2.75 PER GUEST
An Array of Cheeses and Crackers Garnished with Fresh Fruit

### BOURSIN AU POIVRE ..................................................... $3.50 PER GUEST
Herbed Cream Cheese rolled in Coarse Black Pepper served with an assortment of crackers

### BAKED BRIE EN CROÛTE ................................................. $61.75 PER WHEEL
Whole Wheel Brie with Your Choice of Traditional, Wild Mushroom and Leek or Cranberry Nut Relish Wrapped in Flaky Pastry. Served with Crusty French Bread

### VEGETABLE CRUDITÉS ................................................... $2.50 PER GUEST
Assorted Seasonal Fresh Vegetables served with your choice of Ranch, Dill or Blue Cheese Dip

### CAPRESE SALAD ............................................................ $5.50 PER GUEST
Fresh Mozzarella & Cherry Tomatoes Seasoned with Kosher Salt & Basil, Drizzled with Olive Oil and Balsamic Reduction

### GOURMET ANTIPASTO PLATTER ....................................... $7.00 PER GUEST
Marinated Artichoke Hearts, Mushrooms, Assorted Olives, Roasted Red Peppers, Roasted Tomatoes, Marinated Caprese Salad, Pepperoncini, Genoa Salami, Prosciutto, Capicola, Aged Provolone & Asiago accompanied by sliced Seven Stars Bread & Homemade Focaccia

### ROASTED VEGETABLE PLATTER ......................................... $3.00 PER GUEST
Fresh Zucchini, Yellow Squash, Red Onion, Eggplant, Peppers with Fresh Baked Breads

### MEDITERRANEAN FLATBREAD DISPLAY .............................. $8.75 PER GUEST
Aged Goat Cheese & Herb Dip, Fire Roasted Tomatoes, White Bean Dip, Crumbled Feta Cheese, Portobello Mushroom Tapenade and Olive Tapenade. Served with Grilled Flatbreads

### GOURMET CHEESE DISPLAY ............................................. $7.00 PER GUEST
Imported & Domestic Upscale Cheeses, Displayed with a Variety of Dried Fruits, Nuts Assorted Crackers & Sliced Artisan Breads

### CRUDITÉS OF PETIT VEGETABLES ..................................... $4.75 PER GUEST
Assortment of Delicate Baby Vegetables with Chef Selected Gourmet Dips

### MUNCHIES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pretzels, 15 oz. bag</td>
<td>$5.50</td>
</tr>
<tr>
<td>Snack Mix, nut free, 32 oz. bag</td>
<td>$9.25</td>
</tr>
<tr>
<td>Potato Chips, 20 oz. bag</td>
<td>$5.50</td>
</tr>
<tr>
<td>Tortilla Chips, 16 oz. bag</td>
<td>$5.50</td>
</tr>
</tbody>
</table>

### DIPS

<table>
<thead>
<tr>
<th>DIP</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blue Cheese</td>
<td>$7.75</td>
</tr>
<tr>
<td>Salsa</td>
<td>$5.00</td>
</tr>
<tr>
<td>Guacamole</td>
<td>$7.75</td>
</tr>
<tr>
<td>Ranch</td>
<td>$5.75</td>
</tr>
</tbody>
</table>

### DIPS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gourmet Mixed Nuts</td>
<td>$36.50/2lb bag</td>
</tr>
<tr>
<td>Bag Red Pepper Hummus &amp; Pita Chips</td>
<td>$2.50/guest</td>
</tr>
<tr>
<td>Artichoke, Spinach &amp; Chili Pepper Dip: Creamy Dip, Served Warm with Pita Chips and Fresh Artisan Sourdough Bread Pieces</td>
<td>$3.00/guest minimum 25 guests served hot</td>
</tr>
</tbody>
</table>

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**PLEASE NOTE:** HOT FOOD IS NOT AVAILABLE ON COMMENCEMENT DAY DUE TO PROCESSION, TRAFFIC & ROAD CLOSINGS
HORS D’OEUVRES

COLD SELECTIONS: FOUR DOZEN MINIMUM PER CHOICE

**FRESH FRUIT PLATTER** ........................................ $2.50 PER GUEST
Sliced Fresh Seasonal Fruits with Yogurt Dip

**FRESH FRUIT KABOBS** ....................................... $1.50 PER EACH
Skewered Fresh Fruit served with Yogurt Dip *(Min 24 each)*

**ARTICHOKE BOTTOMS WITH WILD MUSHROOM MOUSSE** ........................................ $15.75 PER DOZEN
Creamy Savory Wild Mushroom Mousse on Artichoke Base

**VIENNA ROLL SANDWICHES** ................................ $19.25 PER DOZEN
Four-inch Potato rolls filled with Boar’s Head sliced Ham, Turkey, Roast Beef, or Hummus and Roasted Vegetables. Condiments served on the side

**VEGETARIAN ANTIPASTO**

**SKEWERS** .......................................................... $16.25 PER DOZEN
Pear Tomatoes, Fresh Mozzarella Kalamata Olive and Marinated Artichoke Hearts

**GRILLED VEGETABLE CROSTINI** .................................. $16.25 PER DOZEN
A medley of Eggplant, Peppers, Grilled Onions & Squash with Goat Cheese Spread on a Crostini

**BEEF TENDERLOIN CANAPÉ** $19.75 PER DOZEN
Tender Beef Sliced on Crostini with Horseradish Mayonnaise and Whole Grain Mustard

**CHILLED SHRIMP COCKTAIL** .................................. $37.75 PER DOZEN
Served with Lemon Dill Aioli and Traditional Cocktail Sauce

**ASSORTED WRAPS** .............................................. $7.00 PER SANDWICH
Italian Cold Cut, Turkey Cranberry and Roasted Vegetable Wraps

HOT SELECTIONS: FOUR DOZEN MINIMUM PER CHOICE

**MINI VEGETABLE SAMOSAS** ................................ $15.00 PER DOZEN
Served with Mango Chutney

**MINI QUICHE** ....................................................... $23.25 PER DOZEN
Mini Pie Shells with Assorted Fillings

**MINI PIGS IN A BLANKET** ...................................... $12.50 PER DOZEN
Petite Hot Dogs Wrapped in Delicate Pastry Served with a Mustard Dip

**POP CORN CHICKEN BITES** .................................. $10.50 PER DOZEN
Crispy Chicken Bites Served with a Honey Mustard Dip

**SPANAKOPITA** ..................................................... $14.50 PER DOZEN
Seasoned Spinach & Greek Feta Cheese Wrapped in Phyllo Dough

**FIG AND MASCARPONE IN PHYLLO** ........................ $19.75 PER DOZEN
Figs and Creamy Mascarpone Wrapped in Phyllo Dough

**CHICKEN QUESADILLA CORNUCOPIA** .................. $19.75 PER DOZEN
Bite-size cornucopia shells filled with tender chicken, pepperjack cheese, and savory veggies. Served with sour cream & salsa

**MARYLAND CRAB CAKES** .................................... $26.00 PER DOZEN
Served with a Remoulade Sauce

**MINIATURE BEEF WELLINGTONS** ......................... $26.00 PER DOZEN
Seared Beef Wrapped with Mushroom Pate and Puff Pastry

**ASPARAGUS IN PHYLLO WITH LEMON** .................. $19.75 PER DOZEN
Flaky phyllo pastry filled with tender asparagus, asiago and fontina cheeses; finished with lemon

**SCALLOPS WRAPPED IN BACON** .............................. $26.00 PER DOZEN
Sea Scallops Wrapped in Bacon

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**PLEASE NOTE**

Hot food is not available on Commencement Day due to procession, traffic & road closings. Please call the Catering Office to discuss your event.
BUFFET DINNER
MINIMUM OF 25 GUESTS

$43.75 PER GUEST
China and Glass, Wait Staff & Bar and Chef Attendant are subject to additional fees.

CHOOSE A SALAD

- Assorted Mixed Baby Greens
  Topped with Sliced Cucumbers, Cherry Tomatoes, Shaved Carrots, Red Onion & Choice of Dressing
  (Balsamic Vinaigrette, Ranch Or Honey Mustard Vinaigrette)

- Crisp Romaine, Focaccia Croutons, Shaved Romano Cheese
  with Creamy Caesar Dressing

CHOOSE ENTRÉES

- Eggplant Rollatini with Roasted Tomato, Ricotta, Marinara Sauce and Shredded Parmesan Cheese
  OR
  Gnoochi Ala Sorrentio

- Chicken Florentine:
  Chicken Breast served with Spinach and Cream Sauce
  OR
  Seared Salmon with Tarragon Cream Sauce

CHOOSE SIDES

- Asparagus Pecorino
  OR
  Glazed Mini Carrots with Shallots

- Cheddar Mashed Yukon Gold Potatoes
  OR
  Roasted Red Potatoes

- Assorted Breads and Rolls accompanied By Herbed Butter

DESSERT

Choose whether you'd prefer dessert served tableside or buffet style.
Chef Selections of Dessert

BEVERAGES

- Assorted Sparkling Waters, Juices and Spring Waters
- Coffee, Tea and Decaf Coffee Station
BUFFET DINNER
AVAILABLE ON SATURDAY, MAY 27, 2017 • MINIMUM OF 25 GUESTS

$49.75 PER GUEST
China and Glass, Wait Staff & Bar and Chef Attendant are subject to additional fees.

CHOOSE A SALAD

Baby Greens and Arugula Mixed with Crumbled Blue Cheese, Grilled Red Onions Tossed with Reduced Balsamic Vinaigrette

OR

Baby Romaine Leaves Focaccia Croutons, Black Olive, Baby Tomatoes Red Onions and Topped with Lemon Vinaigrette

ENTRÉES

Chef Carved Beef Tenderloin With Green Peppercorn and Roasted Shallot Demi Glaze

OR

New England Baked Cod topped with Sherry Ritz Cracker Crumbs Baked in a White Wine Reduction

WITH

Roasted Vegetable stack on a Breaded Portobello base with Goat Cheese

SIDES

Black Forbidden Rice

Petite Roasted Vegetables

Bountiful Bread Baskets Accompanied by Sweet Cream Butter

DESSERT

Choose whether you’d prefer dessert served tableside or buffet style.
Chef Selections of Dessert

BEVERAGES

Assorted Sparkling Waters, Juices and Spring Waters
Coffee, Tea and Decaf Coffee Station

AVAILABLE ON SATURDAY, MAY 27

ENHANCEMENTS OPTIONS FOR SATURDAY NIGHT BUFFET DINNER AVAILABLE ON SATURDAY MAY 27, 2017

ADD A THIRD ENTRÉE:
Lemon Sesame Chicken Lightly Breaded Chicken Breast Sautéed in a Lemon Ginger Soy Sauce $9.00 PER GUEST

Reception Packages Available Contact Your Catering Coordinator for Details
## BEVERAGES

### TIER ONE WINES

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<tr>
<td>WHITES</td>
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<tr>
<td>R H Phillips Chardonnay (California)</td>
<td>$7.99</td>
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<tr>
<td>Backhouse Chardonnay</td>
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<tr>
<td>Monkey Bay Sauvignon Blanc (New Zealand)</td>
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<tr>
<td>Riff Pinot Grigio (Italy)</td>
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<tr>
<td>La Vielle Ferme Blanc</td>
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<td>REDS</td>
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<tr>
<td>La Vielle Ferme Rose</td>
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<tr>
<td>Backhouse Cabernet</td>
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<tr>
<td>Ravenswood Merlot (California)</td>
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<tr>
<td>La Vielle Ferme Red</td>
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<tr>
<td>Ravenswood Zin (California)</td>
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<tr>
<td>Lucky 39 Star Pinot Noir</td>
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### TIER TWO WINES

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<td>WHITES</td>
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<tr>
<td>DeLoach Chardonnay (California)</td>
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<td>Tohu Sauvignon Blanc (New Zealand)</td>
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<tr>
<td>Henri Perrusset Macon-Village</td>
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<tr>
<td>Kris Pinot Grigio (Italy)</td>
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<td>REDS</td>
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<tr>
<td>Main Street Cabernet (California)</td>
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<tr>
<td>Trapiche Broquel Malbec (Argentina)</td>
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<td>Trapiche Oak Cast Malbec</td>
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### TIER THREE WINES

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<tr>
<td>La Crema Chardonnay (California)</td>
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<td>Greenvale Chardonnay</td>
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<td>Bortoluzzi Pinot Grigio</td>
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<td>Inama Soave Classico</td>
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<td>REDS</td>
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<tr>
<td>Chalk Hill Wit’s End Shiraz</td>
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<tr>
<td>La Crema Pinot Noir (California)</td>
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<tr>
<td>Ch. Ste Michelle Indian Wells Cab (California)</td>
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### CHAMPAGNE

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<tr>
<td>M &amp; R Asti</td>
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<td>Domaine Ste Michele Brut</td>
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<tr>
<td>Roederer Estate</td>
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### BEERS

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<tbody>
<tr>
<td>Heineken (Holland)</td>
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<tr>
<td>Amstel Light (Holland)</td>
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<tr>
<td>Sam Adams (Boston, MA)</td>
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<tr>
<td>Newport Storm (Newport, RI)</td>
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<tr>
<td>Lagunitas IPA</td>
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<tr>
<td>Gray Sail Flagship</td>
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## FULL BAR LIQUOR TIERS:

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

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

### PLEASE NOTE: ALL STANDARD LIQUOR IS CHARGED BY CONSUMPTION AT EVENT. SPECIAL REQUESTED LIQUOR IS NOT CHARGED BY CONSUMPTION. NO LIQUOR MAY BE REMOVED FROM EVENT EXCEPT BY CATERING STAFF.

## NON-ALCOHOLIC BEVERAGES

### INFUSED WATER STATION

- **Large** (serves 50-75) ................. $40.00
- **Medium** (serves 25-50) .............. $25.00
- **Small** (serves up to 25) ............. $12.50
- Additional cups over maximum amount .......... .35¢ EACH

### CARAFES OF ICE WATER ............. .35¢ PER GUEST

For 50 or Fewer Guests

### MINUTE MAID JUICES

(assorted case of 24) ............ $29.50/CASE

### SIMPLY JUICES .............. $2.45 EACH

### 12 OZ. SODAS

(assorted case of 24) ........... $14.00/CASE

- Coke, Diet Coke, Sprite, Diet Sprite, Root Beer, Ginger Ale, Orange Soda

### POLAND SPRINGS SPARKLING WATERS $19.95/CASE

- (16 oz. plastic bottles in case of 24)
- Raspberry Lime, Lemon, Lime and Mandarin Orange

### LEMONADE ............... $11.00/GALLON

### PRE-SWEETENED ICED TEA ............. $11.00/GALLON

### FRUIT PUNCH .............. $11.00/GALLON