IMPORTANT DATES

All Commencement orders due: **FRIDAY, MARCH 2**
Email with confirmation and function number to customer by: **FRIDAY, APRIL 20**
Finalized guest counts by Noon: **FRIDAY, APRIL 27**
Commencement week events held: **SUNDAY, MAY 20 - SUNDAY MAY 27**
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 the online order form is provided to us by Friday, March 2, 2018. If you would like an estimate or need help with any of the details, contact the Brown Catering office as early as February 1, 2018 to schedule an appointment.

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

Sincerely,

Brown University Dining Services
CATERING TEAM
Box 1936
Tel: (401) 863-2712 | Fax: (401) 863-9566
www.brown.cafebonappetit/catering

Brown Catering Team

<table>
<thead>
<tr>
<th>Name</th>
<th>Extension</th>
</tr>
</thead>
<tbody>
<tr>
<td>Felipe Ceh Castillo, Director</td>
<td>Ext. 3-1383</td>
</tr>
<tr>
<td>George Barboza Jr, Director Dining Programs</td>
<td>Ext. 3-9155</td>
</tr>
<tr>
<td>Kathy Fonseca, Event Coordinator</td>
<td>Ext. 3-2403</td>
</tr>
<tr>
<td>Tom Pratt, Event Coordinator</td>
<td>Ext. 3-3279</td>
</tr>
<tr>
<td>Kelly Volpe, Office Coordinator</td>
<td>Ext. 3-1346</td>
</tr>
<tr>
<td>Louse Veiga, Admin. Assistant Phil</td>
<td>Ext. 3-2712</td>
</tr>
<tr>
<td>Pegg, Operations Manager</td>
<td>Ext. 3-2066</td>
</tr>
</tbody>
</table>
Catering Policies & Procedures

All commencement orders (includes events from Sunday, May 20 through Sunday, May 27, 2018) need to be received in the Brown Catering office by FRIDAY, MARCH 2. Please submit all catering requests online via the Dining Services website under Catering/planning your event online order form.

You will receive a confirmation number by Friday, April 20, 2018. If you do not receive your confirmation by this date please contact the catering office.

**TYPES OF CATERED EVENTS**

Catered Events consist of a server set/clean or with service: wait-staff throughout the event.

**Catered Event without service (Delivery Only):**
We deliver, but no service/wait-staff are provided. Only disposable ware will be used for your food and beverages. (Not available for functions with hot food/chafing dishes, china or any equipment.) Please dispose of and/or recycle all applicable items after your event.

**Catering Pick-up**
All food, beverages and supplies can be picked up by an event representative at the Sharpe Refectory. All equipment, food and beverage containers are disposable. (Not available on Sunday)

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

**MENU SELECTIONS**

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? Has it been well-received by our customers? In trying to achieve these 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 so that we are 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 and we will do our best to accommodate you, while staying within certain guidelines. If a customized menu is required, there will be an additional fee of $75.00 for your event.

* 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.

**DELCIVERIES**

There is a $40.00 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. We will make every effort to deliver your order by your specified time, but keep in mind that there may be unexpected delays.

**REMOVAL OF FOOD**

Due to 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.

**BAR SERVICES**

Brown Catering is able to offer full open bar service for a fee of $5.50 per guest, which provides plastic cups, ice and mixers. We also provide an open Beer/Wine Bar at a cost of $2.50 per guest. All standard alcoholic beverage charges are based on actual consumption. Special order will be billed on amount ordered. Brown Catering can provide bartending service for a fee of $28.00 per hour (three 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 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.

**TABLES AND CHAIRS**

Tables and chairs are provided for all events held in the Sharpe Refectory. Please provide the Catering office with the room set-up requirements or a diagram. Events held in other locations will require you to make arrangements for table and chair rental and set-up by Facilities Management. Please submit a service order with a diagram for your event to Events Support and Catering by Friday, March 2, 2018.

**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 your items at the next available time. The Sharpe Refectory is the only building 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 is a list of 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 as the actual labor fees will be charged to your account after the event.

<table>
<thead>
<tr>
<th>Service</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>China</td>
<td>$2.50 per guest</td>
</tr>
<tr>
<td>Scrollware</td>
<td>$2.00 per guest</td>
</tr>
<tr>
<td>Flowers</td>
<td>Varies upon selection</td>
</tr>
<tr>
<td>Specialty Linen</td>
<td>Varies upon selection</td>
</tr>
<tr>
<td>On-site Chef</td>
<td>$35.00 per hour (4 hour min)</td>
</tr>
<tr>
<td>Service/Wait-staff</td>
<td>$23.00 per hour (3 hour min)</td>
</tr>
<tr>
<td>Bartender</td>
<td>$28.00 per hour (3 hour min)</td>
</tr>
<tr>
<td>Delivery Fee</td>
<td>$40.00 w/minimum order of $75.00</td>
</tr>
<tr>
<td>Bar Fees</td>
<td>$5.50 per guest Full Bar, $2.50 per guest Beer / Wine Bar</td>
</tr>
</tbody>
</table>

**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 after March 2, 2018 may incur a $100.00 fee.

**CANCELLATIONS**

In the unfortunate occurrence of an event cancellation, please notify us by April 27, 2018. A cancellation fee will be applied for all cancellations.

**GUARANTEES & CHANGES**

All final guest counts and any changes for events held during the week of Commencement need to be submitted to the Brown Catering office no later than 12pm on Friday, April 27, 2018. If reduced guarantees are not received by this date, you will be billed for 100% of your original estimated number of guests.

**ORDERING PROCESS**

Submit all orders on the Catering Service Order form, available online via the Dining Services website under Catering/planning your event/online order form. Service orders required for all catering events. (An IPR or hospitality form is no longer needed.) Please submit a floor plan and a list of tables that you have ordered. All orders will receive a temporary order number until confirmed by the catering office. Should you have questions about the ordering process, feel free to contact us.

**HELPFUL EVENT DETAILS TO CONSIDER**

Please denote the start AND end time of the event, and the time the guests will be arriving/departing. The catering office will plan actual delivery times according to the information you provide.

Where on campus is your catered event? What is the address & room number? Did you book the room? Did you book a back of house?

Have you ordered tables for the food and beverages? Have you ordered Custodial Services for pre and post event? Have you made arrangements for the room and building to be open 2 hours prior to your event?

Please estimate the number of guests expected as closely as possible in the initial planning stages. A final guarantee is required by April 27.

List the name of the menu or all specific items you would like. Please review the Allergy information on our web page.

**Allergy forms needed for any meals provided. Kosher meals available upon request (provided through preferred vendor). For suggestions, please call us at 863-2712.**
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>$13.00/gallon</td>
</tr>
<tr>
<td>Assorted Danish</td>
<td>$12.00/dozen</td>
</tr>
<tr>
<td>Assorted Bagels, including Cream Cheese</td>
<td>$17.50/dozen</td>
</tr>
<tr>
<td>Assorted Coffee Cakes (12 slices per round)</td>
<td>$11.75/cake</td>
</tr>
<tr>
<td>Assorted Scones</td>
<td>$13.25/dozen</td>
</tr>
<tr>
<td>Freshly Baked Buttery Croissants</td>
<td>$18.00/dozen</td>
</tr>
<tr>
<td>Assorted Filled Croissants</td>
<td>$25.25/dozen</td>
</tr>
<tr>
<td>Gourmet Muffins</td>
<td>$14.50/dozen</td>
</tr>
<tr>
<td>New England Quick Breads (Banana, Blueberry, Zucchini and Cranberry. Each loaf provides approximately 12 slices)</td>
<td>$10.50/loaf minimum order of 2 loaves per flavor</td>
</tr>
<tr>
<td>Chobani Yogurt</td>
<td>$3.45 each</td>
</tr>
<tr>
<td>Assorted Minute Maid Juices (case of 24)</td>
<td>$32.50/case</td>
</tr>
<tr>
<td>Homemade Vegan Muffin</td>
<td>$9.50/dozen</td>
</tr>
<tr>
<td>Fresh Squeezed Orange Juice (serves 16 guests)</td>
<td>$11.00/gallon</td>
</tr>
<tr>
<td>Individual Cereal Bowls with Milk</td>
<td>$3.65 each</td>
</tr>
</tbody>
</table>

RISE AND SHINE

Chef’s Selection of Breakfast Pastry, Orange Juice, Coffee, Decaffeinated Coffee & Hot Water with Assorted Teas

$5.25 PER GUEST

KICK YOUR BREAKFAST UP A NOTCH!

BROWN CLASSIC SUNRISE

Seasonal Fresh Fruit Platter, 2 choices of Pastries, Butter and Jellies, Assorted Bottled Juices, Water, Coffee, Decaffeinated Coffee & Hot Water with Assorted Teas

$8.50 PER GUEST

ENHANCEMENTS TO BRUNCH

Accent Brunch with a Bloody Mary or a Mimosa APPROXIMATELY

$4.50 PER GUEST

Final cost based on consumption at event.

Marinated Grilled Chicken Breast
Served Chilled with Fresh Mango Chutney

$4.85 PER GUEST

Mixed Baby Greens Salad with Fresh Local Vegetables & Choice of Two Dressings

$4.25 PER GUEST

Chilled Shrimp with Cocktail Sauce or Lemon Aioli

$27. PER DOZEN

BRUNCH MENU

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

Sundried Tomato and Feta Frittata and Spinach, Bacon, Gruyere Frittata

$30.95 PER GUEST

Or Chef’s Choice of Vegetarian Quiche
Thick Cut French Toast with Warm Maple Syrup
Fresh Fruit Topping
Fresh Fruit Salad
Roasted Red Bliss Potatoes
Smoked Norwegian Salmon Garnished with Capers, Fresh Cream Cheese, Red Onion, Chopped Egg, Lemon Wedges & Sliced Tomato. Accompanied by Assorted Bagels
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

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
$16.25 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
$29.95 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
$19.50 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
$29.95 PER GUEST
Mixed Baby Greens Salad: Grape Tomatoes, Sliced Red Onion, Shaved Parmesan Cheese, Sliced Mushrooms, Focaccia Croutons, Crumbled Feta Cheese
Avocado Ranch & Lemon Herb Vinaigrette
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, Hummus + Pita Chip, 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, Tabouleh, Sliced Tomatoes, & Cucumber in a Whole Wheat Wrap
$6.25 PER SANDWICH
Marinated Grilled Chicken Breast Served Chilled with Fresh Mango Chutney
$4.85 PER GUEST
Mixed Baby Greens Salad with Fresh Local Vegetables & Choice of 2 Dressings
$4.25 PER GUEST
Gourmet Cold Salad Chef Choice
$3.50 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 & Dijon Maple Dressing
- Braised Lemon Tuscan Chicken Thigh
- Warm Gnocchi Pesto Alfredo
- 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
- Pan Seared Salmon with Eggplant Caponata
- Tri-Color Tortellini with Wild Mushroom Primavera
- Chef’s Selection of Vegetables
- Assorted Artisan Breads
- Assorted Cold Beverage Selection
- Coffee Service with a Chef’s Selection 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>$10.95/dozen</td>
</tr>
<tr>
<td>Miniature Éclairs</td>
<td>$11.50/dozen</td>
</tr>
<tr>
<td>Homemade Cookies</td>
<td>$6.25/dozen</td>
</tr>
<tr>
<td>Gourmet Cookies</td>
<td>$10.95/dozen</td>
</tr>
<tr>
<td>Fancy Mini Pastries</td>
<td>$23.25/dozen</td>
</tr>
<tr>
<td>Petit Fours</td>
<td>$23.25/dozen</td>
</tr>
<tr>
<td>Specialty Dessert Bars</td>
<td>$19.75/dozen</td>
</tr>
<tr>
<td>Assorted Biscotti</td>
<td>$13.75/dozen</td>
</tr>
<tr>
<td>Assorted Gourmet Cupcakes (Chef Selection of Flavors)</td>
<td>$32.00/dozen</td>
</tr>
<tr>
<td>Chocolate Covered Strawberries</td>
<td>“market price”</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>Size</th>
<th>Chocolate</th>
<th>Vanilla</th>
<th>Marble</th>
<th>Carrot Cake (No nuts)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Round 9” Layer (10-12 guests)</td>
<td>$22.00</td>
<td>$22.00</td>
<td>$22.00</td>
<td>$22.00</td>
</tr>
<tr>
<td>Half Sheet Pan (15-30 guests)</td>
<td>$42.00</td>
<td>$42.00</td>
<td>$42.00</td>
<td>$42.00</td>
</tr>
<tr>
<td>Full Sheet Pan (30-50 guests)</td>
<td>$56.00</td>
<td>$56.00</td>
<td>$56.00</td>
<td>$56.00</td>
</tr>
</tbody>
</table>
MINIMUM OF 25 GUESTS PER PLATTER OR DISPLAY

FRESH FRUIT PLATTER $3.00 PER GUEST
Sliced Fresh Seasonal Fruits with Yogurt Dip.

CHEESE PLATTER $3.50 PER GUEST
An Array of Cheeses and Crackers Garnished with Fresh Fruit.

BOURSIN AU POIVRE $4.00 PER GUEST
Herbed Cream Cheese rolled in Coarse Black Pepper served with an assortment of crackers.

BAKED BRIE EN CRÔÛTE $65.00 PER WHEEL
Whole Wheel Brie with Your Choice of Traditional, Wild Mushroom & Leek or Cranberry Nut Relish Wrapped in Flaky Pastry. Served with Crusty French Bread.

VEGETABLE CRUDITÉS $3.00 PER GUEST
Assorted Seasonal Fresh Vegetables served with your choice of Ranch, Dill or Blue Cheese Dip.

CAPRESE SALAD $6.00 PER GUEST
Fresh Mozzarella & Cherry Tomatoes Seasoned with Kosher Salt & Basil, Drizzled with Olive Oil and Balsamic Reduction.

GOURMET ANTIPASTO PLATTER $7.75 PER GUEST
Marinated Artichoke Hearts, Mushrooms, Assorted Olives, Roasted Red Peppers, Roasted Tomatoes, Marinated Caprese Salad, Pepperoncinis, Genoa Salami, Prosciutto, Capicola, Aged Provolone & Asiago accompanied by sliced Seven Stars Bread & Homemade Focaccia.

ROASTED VEGETABLE PLATTER $3.50 PER GUEST
Fresh Zucchini, Yellow Squash, Red Onion, Eggplant, Peppers with Fresh Baked Breads.

MEDITERRANEAN FLATBREAD DISPLAY $9.00 PER GUEST

GOURMET CHEESE DISPLAY $7.25 PER GUEST

CRUDITÉS OF PETIT VEGETABLES $5.00 PER GUEST
Assortment of Delicate Baby Vegetables with Chef Selected Gourmet Dips.

MUNCHIES
1 Bag serves approximately 10 guests

Pretzels, 15 oz. bag $5.50
Thayer St Organic Trail Mix, nut free 32 oz. bag $9.25
Potato Chips, 20 oz. bag $5.50
Tortilla Chips, 16 oz. bag $5.50
Gourmet Mixed Nuts $36.50/2lb bag
Red Pepper Hummus & Pita Chips $2.50/guest
Artichoke, Spinach & Chili Pepper Dip (min 25 guest served hot + requires staff) $3.50/guest

DIPS
Pint serves approximately 15 guests

Blue Cheese $7.75
Salsa $5.50
Guacamole $8.00
Ranch $5.75

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 KABOBS**  
$1.50 PER EACH  
Skewered Fresh Fruit served with Yogurt Dip

**BRIE, STRAWBERRY & MINT SKEWER**  
$15.75 PER DOZEN  
Vienna Roll Sandwiches  
Four-inch Potato Rolls filled with Boar’s Head sliced Ham, Turkey, Roast Beef, or Hummus & Roasted Vegetables, Condiments served on the side

**VIENNA ROLL SANDWICHES**  
$19.50 PER DOZEN  
Four-inch Potato Rolls filled with Boar’s Head sliced Ham, Turkey, Roast Beef, or Hummus & Roasted Vegetables, Condiments served on the side

**VEGETARIAN ANTIPASTO SKEWERS**  
$15.50 PER DOZEN  
Pear Tomatoes, Fresh Mozzarella, Kalamata Olive & Marinated Artichoke Hearts

**BUFFALO, MOZZARELLA & TOMATO CANAPES or SKEWERS**  
$15.50 PER DOZEN  

#### HOT SELECTIONS: FOUR DOZEN MINIMUM PER CHOICE

**MINI VEGETABLE SAMOSAS**  
$15.75 PER DOZEN  
Served with Mango Chutney.

**MINI QUICHE**  
$24.25 PER DOZEN  
Mini Pie Shells with Assorted Fillings.

**MINI PIGS IN A BLANKET**  
$12.75 PER DOZEN  
Petite Hot Dogs Wrapped in Delicate Pastry Served with a Mustard Dip.

**POPCORN CHICKEN BITES**  
$10.75 PER DOZEN  
Crispy Chicken Bites Served with a Honey Mustard Dip.

**SPANAKOPITA**  
$17.75 PER DOZEN  
Seasoned Spinach & Greek Feta Cheese Wrapped in Phyllo Dough.

**FIG AND MASCARPONE IN PHYLLO**  
$21.25 PER DOZEN  
Figs & Creamy Mascarpone Wrapped in Phyllo Dough.

**CHICKEN EMpanada**  
$20.75 PER DOZEN  
Traditional Corn Mash Dough folded around a Savory Chicken Filling.

**MARYLAND CRAB CAKES**  
$27.00 PER DOZEN  
Served with a Remoulade Sauce

**MINIATURE BEEF WELLINGTONS**  
$27.00 PER DOZEN  
Seared Beef Wrapped with Mushroom Pate & Puff.

**GRILLED VEGETABLE CROSTINI**  
$17.50 PER DOZEN  
A medley of Eggplant, Peppers, Grilled Onions & Squash with Goat Cheese Spread on a Crostini

**BEEF TENDERLOIN CANAPÉ**  
$20.50 PER DOZEN  
Tender Beef Sliced on Crostini with Horseradish Mayonnaise & Whole Grain Mustard

**CHILLED SHRIMP COCKTAIL**  
$27.75 PER DOZEN  
Served with Lemon Dill Aioli and Traditional Cocktail Sauce

**ASSORTED WRAPS**  
$7.50 PER SANDWICH  
Italian Cold Cut, Turkey Cranberry & Roasted Vegetable Wraps

**ARTICHOKE BEIGNETS**  
$19.75 PER DOZEN  
Soft Artichoke and Herb Cream Cheese-Filled Fritters.

**SCALLOPS WRAPPED IN BACON**  
$27.00 PER DOZEN

---

**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, Glass, Wait Staff, Bar and Chef Attendants 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)
OR
Crisp Romaine, Focaccia Croutons, Shaved Romano Cheese with Creamy Caesar Dressing

CHOOSE ENTRÉES
Chicken Caprese Stack
OR
Eggplant Rollatini with Roasted Tomato, Ricotta, Marinara Sauce & Shredded Parmesan Cheese
OR
Salmon w/Honey Citrus Glaze
OR
Ricotta cavetelli w/ roasted eggplant & peppers

CHOOSE SIDES
Asparagus Pecorino with Basil Pesto Mash and Assorted Breads & Rolls accompanied By Herbed Butter
OR
Roasted Tricolor Cauliflower with Roasted Red Potatoes & Assorted Breads & Rolls accompanied by Herbed Butter

DESSERT
Choose whether you prefer dessert served Tableside or Buffet Style.
Chef Selections of Dessert

BEVERAGES
Sparkling Waters, Assorted Juices, Spring Water, Coffee, Tea & Decaf Station

AVAILABLE ON
FRIDAY, MAY 25

ENHANCEMENTS OPTIONS
FOR FRIDAY NIGHT BUFFET DINNER

AVAILABLE ON FRIDAY MAY 25, 2018
ADD A THIRD ENTRÉE:
Chef Carved Beef Tenderloin with Green Peppercorn & Roasted Shallot Demi Glaze
$12.50 PER GUEST
Reception Packages Available Contact Your Catering Coordinator for Details
BUFFET DINNER
MINIMUM OF 25 GUESTS

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

CHOOSE A SALAD
Spinach Salad w/ Strawberries, Grilled Red Onion, Blue Cheese,
OR
Local Grilled Apple Salad w/ Feta, Cranberries, Honey Vinaigrette

CHOOSE ENTRÉES
Chef Carved Beef Tenderloin with Green Peppercorn & Roasted Shallot Demi Glaze & Roasted Vegetable Stack on Portobello base with Goat Cheese
OR
Herb Crusted Local Flounder with Sherry Ritz Cracker Crumbs Baked in a White Wine Reduction with Roasted Vegetable Stack on Portobello base with Goat Cheese

CHOOSE SIDES
Black Forbidden Rice, Petite Roasted Vegetables, Bountiful Bread Baskets Accompanied by Sweet Cream Butter

DESSERT
Choose whether you prefer dessert served Tableside or Buffet Style.
Chef Selections of Dessert

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

AVAILABLE ON SATURDAY, MAY 26

ENHANCEMENTS OPTIONS FOR FRIDAY NIGHT BUFFET DINNER
AVAILABLE ON SATURDAY MAY 26, 2018
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

BROWN CATERING
COMMENCEMENT MENU 2017-18
## BEVERAGES

### TIER ONE WINES

#### Whites

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fetzer Chardonnay (California)</td>
<td>$7.19</td>
</tr>
<tr>
<td>Fetzer Chardonnay</td>
<td>$7.19</td>
</tr>
<tr>
<td>Fetzer Pinot Grigio</td>
<td>$7.19</td>
</tr>
<tr>
<td>Riff Pinot Grigio (Italy)</td>
<td>$8.99</td>
</tr>
</tbody>
</table>

#### Reds

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>La Vielle Ferme Rose</td>
<td>$7.19</td>
</tr>
<tr>
<td>Fetzer Cabernet</td>
<td>$7.19</td>
</tr>
<tr>
<td>Ravenswood Merlot (California)</td>
<td>$8.99</td>
</tr>
<tr>
<td>Lucky 39 Star Pinot Noir (California)</td>
<td>$10.79</td>
</tr>
</tbody>
</table>

### TIER TWO WINES

#### Whites

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>DeLoach Chardonnay (California)</td>
<td>$10.79</td>
</tr>
<tr>
<td>Kris Pinot Grigio (Italy)</td>
<td>$12.59</td>
</tr>
<tr>
<td>Three Brooms Sauvignon Blanc</td>
<td>$14.39</td>
</tr>
</tbody>
</table>

#### Reds

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>La Vielle Ferme Red</td>
<td>$7.19</td>
</tr>
<tr>
<td>Main Street Cabernet (California)</td>
<td>$11.69</td>
</tr>
<tr>
<td>Traipiche Broquel Malbec (Argentina)</td>
<td>$14.39</td>
</tr>
</tbody>
</table>

### TIER THREE WINES

#### Whites

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inama Soave Classico (Italy)</td>
<td>$14.39</td>
</tr>
<tr>
<td>La Crema Chardonnay (California)</td>
<td>$17.99</td>
</tr>
<tr>
<td>Bortoluzzi Pinot Grigio (Italy)</td>
<td>$17.99</td>
</tr>
</tbody>
</table>

#### Reds

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ch. Ste Michelle Indian Wells Cabernet</td>
<td>$17.99</td>
</tr>
<tr>
<td>(California)</td>
<td></td>
</tr>
<tr>
<td>La Crema Pinot Noir (California)</td>
<td>$19.79</td>
</tr>
</tbody>
</table>

### Beers

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Budweiser (USA)</td>
<td>$1.00</td>
</tr>
<tr>
<td>Amstel Light (Holland)</td>
<td>$1.21</td>
</tr>
<tr>
<td>Sam Adams (Boston, MA)</td>
<td>$1.25</td>
</tr>
<tr>
<td>Heineken (Holland)</td>
<td>$1.21</td>
</tr>
</tbody>
</table>

### 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) $42.00
- Medium (serves 25-50) $28.00
- Small (serves up to 25) $14.00

Additional cups over maximum amount 35¢ EACH

**Carafes of Ice Water 25¢ PER GUEST** - For 50 or Fewer Guests

#### MINUTE MAID JUICES

(assorted case of 24) .......... $32.50/CASE

#### 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

$20.50/CASE (16 oz. plastic bottles in case of 24) Raspberry Lime, Lemon, Lime and Mandarin Orange

#### LEMONADE

$8.50/GALLON

#### PRE-SWEETENED ICED TEA

$8.50/GALLON

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.