

## Carving/Action/Tabled Station

### **Carved Roasted Turkey with Mustards, Silver Dollar Rolls and Biscuits**

Roasted whole turkey with seasoned pan gravy perfectly carved and served with all the trimmings.

\$5.29 per guest

### **Beef Tenderloin Steakhouse**

#### **Action Station**

Succulent beef tenderloin with Gorgonzola mayo, garlic aioli, and crispy fried shallots served on a herbed crostini and garnished with micro greens.

\$9.99 per guest



## Plated Breakfast

Carafes of assorted juices

*Orange & tomato juice*

Fresh berry compote

Crispy bacon strips

Crème brûlée French toast with Crème anglaise

*Fantastically rich and delicious crème brûlée French toast drizzled with crème anglaise and a dab of fruit on top*

Coffee, decaffeinated coffee and hot water for tea

\$9.69 per guest

The Curry College Catering Team is proud to offer these special catering menus during the Winter of 2010. To place an order or speak with the catering department please call or email:

Curry College Catering  
(617) 333-3168  
catering@curry.edu

**sodexo**

# TASTES *of the* SEASON

## CATERING SPECIALS

WINTER 2010-2011



Curry College Catering

(617) 333-3168

catering@curry.edu

Rebecca Richmond—Catering Manager



Celebrations are unquestionably the hallmark of this time of year. Our imaginative catering specialists have created menus rich in flavor and tradition, all featuring only the finest ingredients the season has to offer. Showcasing dishes that are bold and inviting, this menu collection is sure to satisfy every taste and every type of catered event. Contact our catering department to schedule your next event with incredible food and impeccable service.

## Hors d'oeuvres

### **Chestnut Honey & Goat Cheese Stuffed Phyllo**

A sweet mascarpone and goat cheese mixture piped into light & flaky phyllo cups -- sensationally delicious!  
\$1.99 per guest

### **Eggplant "Parmesan" Smoked Tomato Chutney & Fontina**

Breaded eggplant fried till crispy & golden, served with our unique smoky roast pepper chutney.  
\$1.09 per guest

### **Miso Dressed Crab Salad on Cucumber**

Tender crab meat tossed with mango, jicama, sugar snap peas & cilantro, served in cucumber cups with light miso dressing.  
\$1.95 per guest



## Soup or Salad

### **Roasted Beets with Soft Goat Cheese Salad**

Sliced beet and goat cheese salad, carefully layered then drizzled with balsamic dressing.  
\$3.79 per guest (3.00/guest with full dinner)

### **Jicama Salad with Cilantro Lime Dressing**

Cool, crisp, crunchy jicama slaw with dry roasted corn and tangy cilantro lime jalapeño dressing.  
\$3.59 per guest (3.00/guest with full dinner)

### **Wild Mushroom Bisque with Cheese Straws**

A creamy hearty bisque with shiitake, cremini and protobello mushrooms, served with tasty cheese straws.  
\$3.09 per guest (1.89/guest with full dinner)

Prices are good through  
February 2011

## Entrées

All entrée's are served with a house salad and dressing, rolls, butter, Iced Tea, Iced Water and Coffee.

### **Roasted Vegetable Orzo Risotto**

Creamy and delicious orzo pasta blended with roasted zucchini, red peppers and tender peas, topped with parmesan.  
\$11.89 per guest

### **Lemon Thyme Chicken**

Chicken breast marinated in garlic, thyme and lemon zest, then seared quickly to maximum juiciness.  
\$13.89 per guest



### **Beef Rib, Pea Puree Topped with a Salad of Shiitake**

### **Mushrooms, Pea Shoots & Turnips**

Beef short ribs roasted till falling off the bone, served with spring pea puree and deep fried shiitake mushrooms.  
\$20.99 per guest

## Dessert

### **Cora's Red Velvet Cake**

The best red velvet cake in town. Cora's special recipe is extra moist & velvety.  
\$1.49 per guest

### **Mom's Blackberry Cobbler**

Home-style blackberry cobbler made with fresh blackberries & topped with a golden crisp cobbler crust.  
\$1.49 per guest

### **White Chocolate Bread Pudding**

Rich and decadent white chocolate bread pudding made even better with a caramel sauce on top.  
\$1.49 per guest

Winter Catering Specials and Prices are  
available through February 2011

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