

This catering brochure has been designed to provide you with some of the information you need to plan your special event. This is just a small sample of the menus available. We will be happy to customize a menu that specifically meets your expectations.

CATERING GUIDE

Any provisions for catered services need to be made at least ten business days prior to the event for ordering and staffing purposes. Coffee/ beverage services need to be called in at least five business days prior to the event. Our staff will do everything possible to accommodate your last minute needs however, some menu selections may not be available and delivery times may be slightly delayed.

Planning Your Event

Sodexo Dining Services Phone Directory

Director of Dining Services	(617) 333-2318
Dining Service Office	(617) 333-2319
Catering Manager	(617) 333-3168
Fax	(617) 333-2276
E-mail address	catering@curry.edu

Guarantee Number: A final count of participants is required **at least three (3) business days prior to your event.** This count is your guarantee number. On your bill, you will be charged for the guarantee number or the actual attendance, whichever is greater. Please note, Dining Services cannot guarantee full services for an actual attendance exceeding 5% of your final guarantee number.

Cancellations: All costs incurred by Dining Services in anticipation of the service up to the point of cancellation will be passed on to the event planner. Please call with your cancellation at least one working day prior to your event to avoid being charged.

Payment: a valid on-campus account number should accompany all requests for catering services affiliated with an on-campus group. Catering services which are to be billed to an off-campus group require a 50% deposit at the time of ordering with the remaining balance due in full on the day of the service.

Accessories: All catered services will include disposable utensils, paper goods, and all necessary condiments. Arrangements for delivery with china service must be made in advance. There is an additional charge for the use of china and glassware outside of the Drapkin Student Center. Please inquire about these charges when placing your order.

Minimum/ Late Charges: There is a \$25.00 minimum order for services outside of the Drapkin Student Center. It may be necessary to add a \$25.00 late charge to any order called in less than 24 hours in advance of service depending upon conditions. Arrangements can be made for pickup service on orders less than \$25.00 or on orders placed with less than 24 hours notice.

Labor Charges: A reasonable amount of service labor is commuted as part of the services listed. However, catered events that require additional attendants i.e. attended functions, upscale receptions, and waited meals will be charged \$65.00 per attendant. Any event planned outside of normal operating hours: Monday – Friday, 7:00am – 7:00pm may incur additional labor charges based upon service requirements.

Additional Charges: A ten percent (10%) service charge on food and beverage services will be added for all non-campus groups. In addition, five percent (5%) sales tax will be added to the final bill, unless proof of state tax exemption is provided prior to the services being provided.

Linens & Table Skirting: Dining Services supplies all linens and table skirting required for the food service tables only, unless otherwise specified. Table linens are included in the quoted pricing for full meal service only i.e. luncheons and dinners. Table linens, skirts, and napkins requested for beverage services, receptions, and non-meal functions will incur an additional charge of \$3.00 per cloth, \$7.00 per skirt, and \$.75 per napkin. A \$15.00 labor charge will be added to all linen services requested for events not requiring food service. Please reserve all non-food service linens a minimum of seven (7) business days in advance.

Equipment: Dining Services maintains a reasonable amount of equipment to service your needs. However, for some larger events or functions requiring more upscale equipment than we have available, it may be necessary for us to use a rental agency. If this should become necessary, those additional charges would be communicated to you at the time your event is scheduled.

Flowers/ Table Centerpieces: Dining Services will decorate food service tables with seasonal flowers and greens as appropriate to the specific event. These decorations are included in the food service prices. Flowers and centerpieces beyond the food service tables are not included. We would be happy to meet your additional floral needs based upon market prices.

Menu Substitutions: Dining Services reserves the right to vary available menu selections when necessary due to seasonal market conditions.

Room Reservations: Curry College staff schedules use of all rooms on campus, with the exception of the Drapkin Annex and the Colonel's Corner. Please follow the **Curry College Room Reservation Guidelines** attached. Inquiries regarding the use of the Drapkin Annex and the Colonel's Corner should be directed to the Dining Services office.

Room Set-up and Table Requests: All room set-ups and table requests should be directed to the Curry College Buildings & Grounds Department via the **Set-Up Request Form** attached. The person or group scheduling a catered event is required to include the food service tables necessary on their **Set-Up Request Form**. The Dining Services staff will provide this information at the time that the catering services are scheduled.

SUNRISE BREAKFASTS

#1 Early Riser

Fresh Brewed Coffee, Decaffeinated Coffee, and Tea
Assortment of Muffins, Danish or Breakfast Pastries

#2 Eye Opener

Assorted Chilled Juices
Fresh Brewed Coffee, Decaffeinated Coffee, and Tea
Fresh Cut Seasonal Fruit
Assortment of Muffins, Danish or Breakfast Pastries

#3 Healthy Start

Assorted Chilled Juices
Fresh Brewed Coffee, Decaffeinated Coffee, and Tea
An Assortment of Bagels w/ Cream Cheese
An Assortment of Breakfast Scones

#4 Hearty Breakfast Buffet

Assorted Chilled Juices
Fresh Brewed Coffee, Decaffeinated Coffee, and Tea
Fresh Cut Seasonal Fruit Salad
Home fried Potatoes
Scrambled Eggs
Choice of Pancakes or French Toast
Choice of Bacon or Sausage
Assortment of Muffins, Danish or Breakfast Pastries

*** Additional Breakfast Items may be added from the Morning & Afternoon
Break Selections**

LUNCHEON SPECIALS

#1 Chicken Caesar Salad

Sliced Grilled Chicken Breast on a Bed Romaine Lettuce
Topped w/ Garlic Croutons, Parmesan Cheese, Caesar Dressing
Served with a Breadstick or Dinner Roll
Assortment of Soda or Bottled Water
Fresh Baked Cookies or Brownies

#2 Chef Salad

Mixed Green Salad with Assortment of Tomatoes,
Cucumbers, Peppers, Onion and Hard Boiled Egg
With Julienne Strips of Ham, Turkey, Provolone, Swiss
Your Choice of Dressing
Served with a Fresh Baked Roll
Assortment of Soda or Bottled Water
Fresh Baked Cookies or Brownies

#3 Taco Salad

Flour Tortilla Basket Filled with Chicken or Beef with Chopped Tomato,
Red Onion, Black Olive, Blended Cheddar Cheese,
Sour Cream on a Bed of Lettuce
Assortment of Soda or Bottled Water
Fresh Baked Cookies or Brownies

#4 Soup and Sandwich

Soup of the Day
Assorted sandwiches (4 choices of Deli Sandwiches)
Served with Condiments and Chips
Assortment of Soda or Bottled Water
Fresh Baked Cookies or Brownies

- **Please note there is an additional charge for New England Clam Chowder on days other than Friday**

#5 Panini Sandwich

Choice of Grilled Marinated Chicken Breast or Roast Beef
Topped with Roasted Red Peppers, Lettuce and Tomato
on a Fresh Baked Baguette with a Light Dressing
Served with Fresh Cut Fruit Wedges
Choice of Pasta Salad or Potato Salad
Assortment of Soda or Bottled Water
Fresh Baked Cookies or Brownies

#6 Deli Buffet

Choice of Four of the Following Selections:

Sliced Roast Beef, Ham, Turkey,
Chicken Salad, Egg Salad, or Tuna Salad
Assorted Sliced Cheeses
Assorted Breads, Rolls, and Wraps
Relish Tray of Lettuce, Tomato & Pickles
Choice of Tossed Salad, Caesar Salad,
Pasta Salad or Potato Salad
Condiments & Potato Chips
Assortment of Soda or Bottled Water
Fresh Baked Cookies or Brownies

#7 Five-Foot Hoagie Luncheon

A Five-Foot Sandwich Roll with Your Choice of Meats & Cheese
Topped with lettuce, Tomato, Onion & Dressing

Choice of: Roast Beef, Turkey, Ham or Italian Meats & Cheese
Vegetarian Also Available
Choice of Tossed Salad, Caesar Salad,
Pasta Salad or Potato Salad
Condiments & Potato Chips
Assortment of Soda or Bottled Water
Fresh Baked Cookies or Brownies

- **Please note there is a twenty (20) person minimum for this luncheon selection**

#8 Assorted Deli Sandwich Buffet

Choice of Four of the Following Selections:

Sliced Roast Beef, Ham, Turkey,
Chicken Salad, Egg Salad, or Tuna Salad
Prepared on an Assortment of Breads & Rolls
Condiments & Potato Chips
Choice of Tossed Salad, Caesar Salad,
Pasta Salad or Potato Salad
Assortment of Soda or Bottled Water
Fresh Baked Cookies or Brownies

#9 Assorted Gourmet Sandwich Buffet

Choice of four of the Following Selections:

Roast Turkey w/ Stuffing, Cranberry & Mayonnaise on Croissant
Ham & Swiss Cheese w/ Honey Mustard on Rye Bread
Chicken Caesar Wrap
Hummus & Grilled Veggie Wrap
Chicken Salad w/ Walnuts & Tarragon Mayonnaise
Sliced Roast Beef w/ Boursin Cheese on a Croissant
Tuna w/ Lettuce & Tomato on a Bulkie Roll
Choice of Tossed Salad, Caesar Salad,
Pasta Salad or Potato Salad
Potato Chips
Assortment of Soda or Bottled Water
Fresh Baked Cookies or Brownies

#10 The Basic Box Lunch

Freshly Made Sandwich with Choice of
Ham, Turkey, Roast Beef, or Tuna
Prepared on White, Wheat or a Bulkie
Whole Fruit, Cookies, Chips, Canned Soda, &
Condiments

* **Vegetarian Option – Roasted Vegetable Wrap**

#11 The Executive Box Lunch

Cold Breast of Chicken Sandwich Prepared
on a Bulkie Roll w/ Lettuce & Tomato
Side Tossed Salad w/ Dressing
Whole Fruit, Chips, Condiments, Canned Soda,
& Choice of a Jumbo Cookie or Square

- **You may substitute Bottled Water or Juice for an additional charge**
 - **A second sandwich may be added for an additional charge**

THE PIZZA SHOP

Homemade in our Kitchen & Boxed to Travel

- #1** 16" Cheese Pizza (8 slices)
- #2** 16" Cheese w/ one meat topping
- #3** 16" Cheese w/ vegetable topping
- #4** Each pizza additional topping
- #5** Meat Calzone (7 slices)
- #6** Vegetable Calzone (7 slices)
- #7** Add Tossed Salad w/ Dressing
- #8** Add Potato Chips

- Available Pizza Toppings: Pepperoni, Sausage, Bacon, Ham, Hamburger, Grilled Chicken. Peppers, Onions, Mushrooms, Black Olives, Pineapple

MORNING AND AFTERNOON BREAKS A LA CARTE

BEVERAGES

- #1 Fresh Brewed Coffee
- #2 Coffee, Decaffeinated Coffee & Tea
- #3 Hot Chocolate
- #4 Tea Set-Up
- #5 Sparkling Fruit Punch or Lemonade
- #6 Apple Cider (Seasonal)
- #7 Assorted Chilled Juices
- #8 Bottled Water
- #9 Assorted Canned Soda
- #10 16 oz Individual Bottled Juices
- #11 10 oz Individual Bottled Milk

SNACKS

- #1 Whole Fresh Fruit
- #2 Fresh Cut Seasonal Fruit Salad
- #3 Fresh Seasonal Sliced Fruit
- #4 Frito Lay "Individual Bagged Snacks"
- #5 Individual Yogurt Cups
- #6 Popcorn
- #7 Potato Chips
- #8 Pretzels
- #9 Spicy Snack Mix
- #10 Pepperidge Farm Gold Fish
- #11 Mixed Nuts
- #12 Nachos & Salsa
- #13 Nacho Bar with Assorted Toppings
(includes Cheese Sauce & Chili)

CAKES OR PASTRIES (Priced Per Person)

- #1 Fresh Baked Cookie or Brownies (2 Pieces)
- #2 Muffins, Danish, or Coffee Cake
- #3 Breakfast Tea Breads
- #4 Assorted Fancy Mini Pastries (2 Pieces)
- #5 Assorted Bagels w/ Cream Cheese & Jelly

AFTERNOON BREAKS

#1

Whole Fresh Fruit
Fresh Baked Cookies & Brownies
Assortment of Soda or Bottled Water

#2

Fresh Seasonal Sliced Fruit
Assorted Cheese & Crackers
Fresh Baked Cookies or Brownies
Assortment of Soda or Bottled Water

#3

Fresh Seasonal Sliced Fruit
Fresh Baked Cookies or Brownies
Coffee, Decaffeinated Coffee and Tea
Assortment of Soda or Bottled Water

#4

Assorted Cheese & Crackers
Garnished with Fresh Seasonal Fruit
Coffee, Decaffeinated Coffee and Tea
Fresh Baked Cookies & Brownies
Assortment of Soda or Bottled Water

RECEPTIONS A LA CARTE

COLD HORS D'OEUVRES (Priced Per Person)

- #1 Potato Chips with Onion Dip
- #2 Vegetable Crudités w/ Dip
- #3 Fresh Seasonal Sliced Fruit
- #4 Cheese and Crackers
- #5 Cheese and Crackers Garnished with Fruit
- #6 Assorted Cold Canapés (By the Piece)
- #7 Finger Sandwiches (Each)
- #8 Pita Chips with Hummus & Tabbouleh
- #9 Nachos and Salsa
- #10 Nacho Bar with Assorted Toppings
(includes Cheese Sauce & Chili)
- #11 Brochette
- #12 Shrimp Cocktail (By the Piece)

HOT HORS D'OEUVRES (Priced Per Piece)

- | | |
|----------------------------------|------------------------------------|
| #1 Spinach Dip with Bread Rounds | #17 Hot Crab Dip with Bread Rounds |
| #2 Stuffed Mushrooms | #18 Chicken & Pineapple Brochette |
| #3 Chicken Fingers with Sauces | #19 Chicken Sate |
| #4 Beef Teriyaki Brochette | #20 Chicken Wellington |
| #5 Artichoke with Spinach | #21 Mini Quiche |
| #6 Parmesan Artichokes | #22 Veggie Spring Rolls |
| #7 Spanikopita | #23 Bacon Wrapped Scallops |
| #8 Puff Pastry Cheese Straws | #24 Vegetable Cornucopia |
| #9 Hibachi Chicken Skewers | #25 Mini Beef Wellington |
| #10 Coconut Shrimp | #26 Hibachi Beef Skewers |
| #11 Brie & Raspberry in Phyllo | #27 Spinach Phyllo |
| #12 Mini Crab Cakes | #28 Sweet & Sour Meatballs |
| #13 Chicken Wings (Any Style) | #29 Smoked Chicken Quesadillas |
| #14 Sesame Chicken | #30 Mini Deep Dish Pizzas |
| #15 Coconut Chicken | #31 Pigs in a Blanket |
| #16 Dill Cheese Puffs | |

TRADITIONAL BUFFET DINNERS

All buffet dinners include Salad, Bread, Potato, Rice, or Pasta, Vegetable, Dessert, Beverage, and Freshly Brewed Coffee

*China Service and Wait Staff may incur additional charges

POULTRY

- #1 Grilled Garlic & Herb Breast of Chicken
- #2 Chicken Teriyaki
- #3 Chicken Piccata
- #4 Chicken Parmesan
- #5 Creamy Chicken Dijon
- #6 Chicken Marsala
- #7 BBQ Chicken Breast
- #8 Chicken Stir-Fry
- #9 Stuffed Boneless Breast of Chicken Supreme
- #10 Chicken, Broccoli & Ziti
- #11 Chicken Cordon Bleu
- #12 Chicken w/ Sundried Tomatoes
- #13 Chicken Breast w/ Rosemary & Garlic
- #14 Roast Turkey w/ Corn Bread Stuffing

SEAFOOD

- #1 Shrimp Scampi
- #2 Butter Crumb Baked Cod
- #3 Grilled Margarita Swordfish
- #4 Grilled Salmon
- #5 Sautéed Sea Scallops
- #6 Seafood Newburg
- #7 Baked Stuffed Shrimp
- #8 Stuffed Sole
- #9 Surf & Turf

BEEF

- #1 Marinated London Broil
- #2 Roast Tenderloin Au Poivre
- #3 Prime Rib Au Jus
- #4 Roast Sirloin Au Jus
- #5 Roast Beef w/ Gravy
- #6 Spicy Beef and Broccoli
- #7 Beef Roulade

VEAL AND PORK

- #1 Veal Parmesan
- #2 Veal Marsala
- #3 Veal Francaise
- #4 Roast Pork Tenderloin
- #5 Pork Florentine
- #6 Baked Ham w/ Raisin Sauce

PASTA

- #1 Meat Lasagna
- #2 Cheese Lasagna
- #3 Vegetable Lasagna
- #4 Cheese Stuffed Shells
- #5 Cheese Manicotti
- #6 Tortellini & Vegetable Alfredo
- #7 Pasta & Vegetable Alfredo
- #8 Pasta & Vegetable Toss
- #9 Baked Ziti

- A staffed carving station may be added for an additional charge
- All buffet menus may be served as fully waited meals for an additional charge
- Split menus will incur an additional charge based upon selected items

DESSERTS A LA CARTE

#1 Cheese Cake w/ Strawberries

#2 Carrot Cake w/ Cream Cheese Frosting

#3 Old Fashion Chocolate Cake

#4 Fresh Fruit Pie w/ Vanilla Ice Cream

#5 Boston Cream Pie

#6 Tiramisu

#7 Strawberry Shortcake

Choice of Angel Food Cake or Pound Cake
Served with Strawberries and Whipped Cream

#8 Ice Cream Sundae Bar

Choice of Ice Cream Served with
Hot Fudge, Strawberries, Whipped Cream, and
An Assortment of Dry Toppings

#9 Hot Apple Crisp w/ Vanilla Ice Cream
& Whipped Cream

#10 Assorted Fancy Mini Pastries

#11 Fresh Baked Cookies & Squares

Specialty Desserts Available Upon Request

CAKES FOR ALL OCCASIONS

#1 10" Round (Serves 10 to 12 people)

#2 Half Sheet (Serves 15 to 25 people)

#3 Full Sheet (Serves 45 to 50 people)

#4 Double Layer Half Sheet (Serves 40 to 50 people)

#5 Double Layer Full Sheet (Serves 80 to 100 people)

- **Choose from: Marble, Chocolate, Yellow, or White Cake**
- **Gourmet cakes, specialty flavors, and detailed decorations are also available for an additional charge.**
- **All cakes include basic decorations and inscription as requested.**
- **Twenty-Four (24) hour notice required on all cakes.**

BARBECUES

#1 THE ALL AMERICAN COOKOUT

Hamburgers, Hotdogs, and Veggie Burgers with Rolls
Choice of Baked Beans or Corn on the Cob
Choice of Two: Potato Salad, Pasta Salad, or Cole Slaw
Lettuce, Tomatoes, Onions & Pickles
American Cheese, Condiments
Potato Chips
Sliced Watermelon
Fresh Baked Cookies & Brownies
Choice of Two: Ice Tea, Lemonade, or Fruit Punch

#2 THE ALL AMERICAN WITH CHICKEN

Hamburgers, Hotdogs, and Veggie Burgers with Rolls
Boneless BBQ Breast of Chicken
Choice of Baked Beans or Corn on the Cob
Choice of Two: Potato Salad, Pasta Salad, or Cole Slaw
Lettuce, Tomatoes, Onions & Pickles
American Cheese, Condiments
Potato Chips
Sliced Watermelon
Fresh Baked Cookies & Brownies
Choice of Two: Ice Tea, Lemonade, or Fruit Punch

#3 CHICKEN & SAUSAGE BBQ

Boneless BBQ Breast of Chicken
Grilled Italian Sausage with Rolls
Hamburgers and Veggie Burgers with Rolls
Choice of Baked Beans or Corn on the Cob
Choice of Two: Potato Salad, Pasta Salad, or Cole Slaw
Lettuce, Tomatoes, Onions & Pickles
American Cheese, Condiments
Potato Chips
Sliced Watermelon
Fresh Baked Cookies & Brownies
Choice of Two: Ice Tea, Lemonade, or Fruit Punch

#4 THE EXECUTIVE BBQ

Boneless BBQ Breast of Chicken
Grilled Marinated Steak Tips
BBQ Ribs
Veggie Burgers with Rolls
Choice of Baked Beans or Corn on the Cob
Choice of Two: Potato Salad, Pasta Salad, or Cole Slaw
Choice of Dinner Rolls or Corn Bread
Sliced Watermelon
Strawberry Shortcake Bar
Choice of Two: Ice Tea, Lemonade, or Fruit Punch

THEME MEALS

#1 THE NEW ENGLAND CLAMBAKE

New England Clam Chowder w/ Oyster Crackers
Tossed Salad with Choice of Dressing
Red Bliss Potato Salad
Corn on the Cob
Boneless BBQ Chicken
Steamed Clams
Whole Maine Lobsters w/ Drawn Butter
Choice of Dinner Rolls or Corn Bread
Sliced Watermelon
Strawberry Shortcake Bar
Choice of Two: Ice Tea, Lemonade, or Fruit Punch

- **Let us design a Special Themed Menu to fit your special event**
- **Popular themes include: Mexican, Italian, Oriental, and Hawaiian**
- **Theme Meals can be tailored to specifically fit your groups needs**