
Saint Anselm College Catering Guide

2018 - 2019

As your full-service catering department, we are here to support Saint Anselm College's Benedictine tradition of hospitality by providing the highest level of food and service to ensure the success of your event.

We will assist you in planning every detail of your event: the menu items and services that follow are only a small sampling of what we can do for you. We can customize any event to suit your needs, and will gladly tailor our menus to accommodate you and your guests. Whether your function is a continental breakfast for 12, or a plated dinner for 300, our team of experienced professionals will strive to exceed your expectations.

It is our goal to provide customers with the necessary information to make decisions about their catering needs. On the following pages you will find valuable information ranging from ordering procedures to specific menu options. Please do not hesitate to contact us with any questions you may have.

For all inquiries, please contact the Davison Hall catering office at: catering@anselm.edu or 603.641.7236.

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POLICIES & PROCEDURES FOR PLANNING A SPECIAL EVENT

Facilities Reservations

Prior to arranging catering needs, please contact the Conference & Events Services Office at 603.222.4270 to schedule the date and location of your function.

Advanced planning is the key to the success of any event! Please contact our catering department as far in advance as possible to allow us to schedule and plan appropriately. The earlier you start the planning process, the better our department can serve you! To arrange for catering services, contact the Saint Anselm College Catering Office at 603.641.7236.

Please be advised that Saint Anselm Dining Services has the right of first refusal for all food and beverages served on campus. Any group wishing to use an outside vendor to cater an on-campus event must make an appointment to meet with the Director of Dining Services and submit a Catering Waiver Request Form. A Waiver Form exempts Saint Anselm College Dining Services from any liability associated with food and beverage provided by an outside caterer. Dining Services must pre-approve the caterer and if an exception is made and the Director of Dining Services gives consent, the caterer must be able to provide a copy of Food Service Operation License and documented proof of commercial general liability insurance in limits of not less than one million dollars.

A 20 % catering discount will be given to all Saint Anselm College Administrative Departments, Academic Department and Student Organizations. In order to receive this discount, events must be booked in accordance with Dining Services planning and procedure requirements below.

We ask that you contact us at least **10 business days** prior to your event. For larger events of 100 guests or more, we require **20 business days**.

Please keep in mind that although we will always try to accommodate last minute requests, we cannot guarantee provision of service on short notice.

Short Notice Event Charges:

The following charges will be applied accordingly for events booked less than:

Three business days before: 10% added to total bill

Two business days before: 15% added to total bill

One business day/24 hours before: 25% added to total bill

Guest Count Guarantees

Guest counts must be confirmed **three business days** prior to an event. For groups over 100 or events with special menus, a final count guarantee is needed **five business days** prior to an event. **If the accurate guest count is not given in the appropriate time requested, a 10% charge will be incurred. The final bill will reflect the final guarantee or the number served, whichever is greater.** If a guarantee is not provided, the last estimate given becomes your guaranteed count.

Note: The day of the function is not included in calculating the timeframe

The following information is required to book a function:

- Department or Organization
- Contact and Billing information – Please include Account Object Code & Project Code
- Event Date & Time
- Location
- Approximate Guest Count
- Menu Selection
- Type of Function
- Table Set-Up & Linen Needs
- For Express orders, Contact information for person picking up the order

All student club and organization catering orders must be pre-approved by both the club and SGA treasurer. The catering manager must receive an email from both treasurers before the order can be processed.

If you need any assistance in planning the menu, or have questions about table set-up and linen needs, please do not hesitate to call us at 603.641.7236

Cancellations

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All cancellations must be made **three business days** prior to the event. Cancellations less than three full business days will result in charges to cover costs incurred.

Meal Service

Dining Services will determine staffing needs based on the size of your group, menu, style of service, event timeframe, and the logistics of space. If the event extends beyond the function's allotted time, additional labor will be charged. The attendant rate is \$12.00 per hour, per service person.

Function set-up includes linen and skirting for food and beverage tables. Additional tables, such as conference, registration, award tables, etc. are subject to additional charges.

All meals served outside of Davison Hall include earth friendly disposables at no additional charge. Upscale plastic ware is available upon request; charges may apply.

Special Dietary Needs

We are committed to meeting the needs of our guests with special dietary restrictions. With at least 48 hours advance notice, we can accommodate most dietary restrictions with a delicious alternative menu option.

Food Allergies

If you require information on potential allergens in menu items, please contact us prior to your event. If you find that you need information during an ongoing function, please do not hesitate to ask any of our buffet attendants and/or servers for assistance.

Removal of Food and Accoutrements

In accordance with catering industry standards, guests may not take leftover food or any extra plates, cups, utensils, sugar packets, creamers, etc. from the function site.

This policy is in effect for the following reasons:

Liability: Dining Services is responsible for the safety of all the food it prepares and serves. Mishandled food is very susceptible for foodborne illness. Food items must be properly handled, chilled, heated, and served.

Cost: Additional costs result when extra utensils and serving accessories such as tongs, forks, cups, plates, sugar packets, creamers, etc. are taken from the site of a catered event.

Specialty Linen & China Rental

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Dining Services will coordinate the rental of specialty linens, china, tables, chairs, and any other items that we cannot provide in-house for our clients. The total rental bill (including shipping/delivery charges), plus a 10% administrative fee, will be applied to the final bill for this service.

Equipment on Loan

Air pots, chafers, coolers, skirting, etc. are the property of Saint Anselm College's Dining Services. Any equipment on loan is subject to charge. Damaged or unreturned equipment will be subject to replacement charges. All equipment must be cleaned and returned within 24 hours of usage.

To reserve a BBQ grill for an outing, please contact the Conference & Events Services Office at 603-222-4270.

Deliveries/Pick up Orders

Monday to Friday between 7:00 AM and 5:00 PM

A delivery charge of \$20.00 will be applied to orders of \$200.00 or less. A 10% charge will be applied to all orders above \$200.00.

Monday to Friday- before 7:00 AM or after 5:00 PM

A delivery charge of \$30.00 will be applied to orders of \$200.00 or less. A 15% charge will be applied to all orders above \$200.00.

Saturday/Sunday Deliveries

There is a \$375.00 minimum for all weekend orders that require delivery, in addition to a 15% delivery and set-up fee.

To avoid a delivery charge, you may pick up your order. Please see our express catering menu on page 25 for options.

Cost: Additional costs result when extra utensils and serving accessories such as tongs, forks, cups, plates, sugar packets, creamers, etc. are taken from the site of a catered event.

BREAKFAST BUFFETS

12 PERSON MINIMUM

All of the selections below include Full Coffee Service with Regular and Decaffeinated Coffee, Hot Water with an Assorted Selection of Tea, and Accoutrements.

MORNING BREAK

\$4.95 per person

Create your own Pastry Assortment by selecting two of the following: Scones, Tea Breads, Danish, Muffins, Tea Biscuits, Mini Bagels or Croissants.

CONTINENTAL

\$6.50 per person

Start your morning with Fresh Cut Fruit and two of the following: Scones, Tea Breads, Danish, Muffins, Tea Biscuits, Mini Bagels or Croissants.

HEALTHY START

\$8.50 per person

Fresh Cut Fruit with Stonyfield Organic Yogurt and House Granola, served with your choice of two of the following: Scones, Tea Breads, Danish, Muffins, Mini Bagels or Croissants.

THE EURO CONTINENTAL

\$9.75 per person

Fresh Seasonal Fruit & Cheese Platter offered with Brioche, Croissants, Jam & Butter. Served with Yogurt Cups and Assorted Bottled Juices.

ST. ANSELM BREAKFAST BUFFET

\$13.95 per person

Fluffy Scrambled Eggs, Roasted Potatoes, and your choice of Bacon, Sausage, or Grilled Ham Slices. Served with Fresh Cut Fruit, Assorted Juice and two from the following: Scones, Danish, Muffins, Tea Biscuits, or Croissants.

HEART HEALTHY BREAKFAST BUFFET**\$14.50** per person

Scrambled Egg Whites, Chicken Sausage, Oven Roasted Red Bliss Herb Potatoes, Stonyfield Organic Yogurt, Fresh Cut Fruit, House Made Granola, and Mini Bagels.

EXECUTIVE BREAKFAST**\$16.95** per person

Fluffy Scrambled Eggs; Home Fries; Bacon, Sausage, or Ham; and Pancakes. Served with Assorted Pastries, Fresh Fruit Cups, Orange Juice and Coffee Service. Plated or buffet.

BREAKFAST A LA CARTE OPTIONS:

The following items may be added to any of the breakfast buffet selections:
Prices listed are per person.

Pancakes	\$1.50
Oven Roasted Potatoes	\$1.50
Scrambled Eggs	\$2.50
Bacon	\$1.95
Sausage	\$1.75
Grilled Ham Slice	\$2.25
Cheese Omelet	\$3.95
French Toast Sticks	\$2.75
Quiches	\$3.75
Strata	\$4.95
<i>Broccoli & Cheese, Mushroom & Leek, or Smoked Ham & Artichoke</i>	
Seasonal Whole Fruit	\$1.25
Fresh Fruit cup	\$1.75
Assorted Juice	\$1.50

BAKERY A LA CARTE

- Fresh Baked Rolls **\$12.00**/dozen
- Tea Breads **\$15.00**/dozen
- Muffins **\$15.00**/dozen
- Raised Doughnuts **\$18.00**/dozen
- Cider Doughnuts **\$12.00**/dozen
- Scones **\$21.00**/dozen
- Danish **\$21.00**/dozen
- Cinnamon Twists **\$15.00**/dozen
- Bagels with Cream Cheese **\$24.00**/dozen
- Mini Bagels with Cream Cheese **\$18.00**/dozen
- Whole Coffee Cake **\$24.00** each

BEVERAGES A LA CARTE

Full Coffee Service	\$1.95 per person
Regular, Decaffeinated and Hot Water with an Assorted Selection of Tea. Accompanied by Creamers, Sugar, Sweeteners and Paper Products.	
Hot Chocolate	\$1.50 per person
Hot Apple Cider	\$25.00 /gallon
Lemonade	\$20.00 /gallon
Canned Soft Drinks	
<i>Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale</i>	
8 oz.	\$1.25 each
12 oz.	\$1.50 each
Aquafina Water	
16 oz.	\$1.35 each
20 oz.	\$1.85 each
Sparkling Water	\$2.10 each
<i>Black Cherry, Orange, or Lime</i>	
Canned Juice	\$1.50 each
<i>Orange, Cranberry, Pineapple, Tomato or Apple.</i>	
Water Service	\$25.00
<i>Iced water service for up to 100 guests.</i>	

LUNCH BUFFETS

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10 PERSON MINIMUM

SANDWICH BUFFET

\$11.00 per person

Your choice of three:

Roast Beef, Ham, Turkey, Smoked Turkey, Chicken,
Chicken Salad, Tuna Salad, Egg Salad, Ham Salad,
and Hummus with Veggies.

*Add Swiss, American, Cheddar or Provolone cheese
to any sandwich.*

Served on our Fresh Baked Rolls, Wraps and Pita.

Includes Mayonnaise, Mustard, Potato Chips, Cookies,
Coffee Service, and Iced Water Service.

Add a Bistro Sandwich Selection for an additional \$2.50 per person

THE DELI BUFFET

\$12.50 per person

A selection of Roast Beef, Ham, Turkey, Salami;
Swiss, American and Provolone cheese; Lettuce,
Sliced Tomatoes and Pickles; and Freshly Baked Rolls
and Pita Bread. Deli Buffet includes Mayonnaise,
Mustard, Potato Chips, Dessert Bars, Coffee Service,
and Iced Water Service.

Add any of the following to any lunch buffet:

Side Salad

\$2.25

*Tossed Salad, Pasta Salad, Cole Slaw, Potato Salad
or Fresh Fruit Salad*

Soup of the Day

\$2.95

New England Clam Chowder

\$4.95

Fresh Fried Potato Chips

\$1.95

Hot Casserole

\$4.95

*American Chop Suey, Macaroni & Cheese,
Ratatouille & Rice, Broccoli Chicken Alfredo*

Assorted Soft Drinks (12 oz)

\$1.50

Aquafina Bottled Water (16 oz)

\$1.25

BISTRO LUNCHEON**\$14.25 per person**

15 PERSON MINIMUM

Choose three of the following Bistro Luncheon Selections with your choice of Fresh Fruit Salad or Pasta Salad. All luncheons include Potato Chips, Dessert Bars, Coffee Service, and Iced Water Service.

CAPRESE

Sliced Fresh Mozzarella, Plum Tomatoes, Fresh Basil, and Baby Spinach served on a Ciabatta Roll.

CHICKEN CAESAR ON FLATBREAD

Grilled Chicken, Romaine Lettuce, Caesar Dressing, and Parmesan Cheese

PASTRAMI & SWISS

Served on a Pretzel Roll with Mustard.

HAM & BRIE BRIOCHE BRAIDED ROLL

Served with Dijon Mustard.

MEDITERRANEAN LAVASH WRAP

Traditional Hummus with Kalamata Olives, Romaine Lettuce, and Red Onions.

MARINATED CHICKEN BREAST

Broiled Chicken Breast with Lettuce & Tomato served on a Homemade Roll.

ROAST BEEF & BOURSIN

Roast Beef and Homemade Boursin Cheese with Romaine Lettuce served on a French Baguette.

TURKEY B.L.T. CROISSANT

Turkey Breast, Bacon, Lettuce, Tomato, and Mayonnaise.

BIG SALAD & SOUP**\$12.95 per person**

15 PERSON MINIMUM

All Luncheon Salads are served buffet style and include the Soup of the Day, Homemade Baked Roll & Pita Bread, Butter, Cookies, Coffee Service, and Iced Water Service.

Add:

- Grilled Chicken Breast Add **\$3.25** per person
- Marinated Steak Tips Add **\$4.95** per person

BABY SPINACH SALAD

Baby Spinach, Sliced Mushrooms, Grape Tomatoes, Red Onion, Crumbled Bacon, Hard Boiled Eggs, Shredded Cheddar Cheese, and Honey Mustard Dressing.

CAESAR SALAD

Romaine Lettuce with Shredded Parmesan Cheese, Homemade Croutons, and Caesar Dressing.

GREEK SALAD

Cucumbers, Red Peppers, Cherry Tomatoes, Red Onion, Feta Cheese, Kalamata Olives and Pepperoncini over Crisp Mixed Greens with Greek Vinaigrette.

***COBB SALAD**(Add **\$3.25** per person)

Diced Chicken Breast, Bacon, Hard Boiled Eggs, Tomatoes, Scallions, Avocado, and Blue Cheese displayed on a platter and served with a large bowl of Crisp Mixed Greens and Homemade Ranch, Blue Cheese , or Vinaigrette Dressing.

Add any of the following to any lunch buffet:

Side Salad **\$2.25**

Tossed Salad, Pasta Salad, Cole Slaw, Potato Salad or

Fresh Fruit Salad

Soup of the Day **\$2.75**

New England Clam Chowder **\$4.95**

Fresh Fried Potato Chips **\$1.95**

Hot Casserole **\$4.95**

American Chop Suey, Macaroni & Cheese or Ratatouille & Rice

Assorted Soft Drinks **\$1.50**

Aquafina Bottled Water **\$1.25**

ON THE GO: BOXED MEALS

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CONTINENTAL BREAKFAST BOX

\$5.25

Your choice of Bagel & Cream Cheese or Muffin
Blueberry Muffin, with a Yogurt Cup, a Banana,
and Orange Juice.

HEALTHY BREAKFAST BOX

\$7.25

Individual Greek Yogurt Cup, Fresh Cut Fruit Cup,
Hard-Boiled Egg, Homemade Granola Bar, and
Orange Juice.

BRUNCH BOX

\$11.25

Turkey, Egg & Bacon Croissant Sandwich, Fresh Fruit Cup,
Greek Yogurt Cup and Orange Juice

HAWK LUNCH BOX

\$8.95

Choose three (3) varieties from the following per order:
Ham, Turkey, Roast Beef, Swiss Cheese, Peanut Butter
and Jelly, Hummus with Veggies. Includes Potato Chips,
Apple, Bottled Water and a Fresh Baked Cookie.

ATHLETE'S HIGH PROTEIN LUNCH BOX

\$10.50

Peanut Butter & Jelly Sandwich, Protein Bar, Banana,
Peanut Butter Crackers, Bottled Water

BISTRO LUNCH BOX

\$12.95

Choose two varieties from the following:
Roast Beef & Boursin, Turkey BLT Croissant, Marinated
Chicken Breast, Mediterranean Lavash Wrap. Selection
includes Fresh Fruit Cup, Bottled Water,
and a Dessert Bar. **(Minimum order of 15)**

DINNER BUDGET BUFFETS

15 PERSON MINIMUM

Includes Coffee Service and Iced Water Service.

CHEF'S ENTRÉE OF THE DAY

\$16.95 PER PERSON

The catering manager can provide you with the chef's entrée offered on the date of your event.

Includes Fresh Tossed Salad, Vegetable, Starch, and Dessert.

ALL AMERICAN HOME STYLE

\$17.50 PER PERSON

Roasted Turkey Breast with Gravy, Seasoned Bread Stuffing, Mashed Potatoes, Peas & Carrots, Cranberry Sauce, and Rolls with Butter. Selection includes Seasonal Pie for dessert.

CLASSIC ITALIAN

\$17.50 PER PERSON

Choose between Baked Ziti or Stuffed Shells, offered with Meatballs and Marinara, Tossed Green Salad with Italian dressing and Homemade Italian Rolls. Selection includes Italian Butter cookies for dessert.

SOUTH OF THE BORDER

\$17.50 PER PERSON

Choose one: Taco Bar, Beef and Bean Chili, Vegetarian Chili, or Fajita Chicken with Flour Tortillas or Crunchy Taco Shells. Served with Queso Dip, House Fried Tortilla Chips, Salsa, Guacamole, Sour Cream, Lettuce, Diced Tomatoes, Onions, Shredded Cheese, and Pickled Jalapenos. Selection includes Individual Cinnamon Cakes for dessert.

OUTDOOR ON THE GREEN

TRADITIONAL BARBEQUE

\$14.95 PER PERSON

100 PERSON MINIMUM

Grilled Hamburgers, Hot Dogs, and Veggie Burgers.

Served with your choice of Tossed Green Salad,

Potato Salad, Macaroni Salad, or Fresh Cut Fruit

Salad. Also includes Sliced Watermelon, Fresh Baked

Cookies and Brownies, and Assorted Soft Drinks.

- **Live grill and chef are included. Minimum of 100 people.**
- Add **\$2.95** per person for Marinated Chicken Breast

SOUTHERN BARBEQUE BUFFET

\$12.95 PER PERSON

50 PERSON MINIMUM

Choose two of the following: Pulled Pork, Barbeque

Beef Brisket or Fried Chicken served with Sandwich Rolls,

Cole Slaw, Baked Beans, Corn Bread, Rice Krispy Treats &

Cookies, and Assorted Soft Drinks.

BUDGET BARBEQUE

\$7.95 PER PERSON

25 PERSON MINIMUM

We provide the Burgers, Hot Dogs, Potato Chips, Cookies,

Soda and Charcoal. You cook it yourself —order the grill through EMS

DINNER BUFFETS

17

15 PERSON MINIMUM

Each menu item includes a choice of Salad, Starch, Vegetable, Freshly Baked Roll and butter. Includes Iced Water Service and Full Coffee Service.

One Entrée Selection	\$18.95 per person
Two Entrée Selection	\$24.95 per person
Three Entrée Selection	\$28.95 per person

Selections below can be plated and served for an additional \$6.00 per person.

POULTRY

MARINATED CHICKEN BREAST

Boneless and Skinless Chicken Breast marinated with Tamari sauce & Honey Pineapple juice and charbroiled.

CHICKEN CORDON BLEU

Boneless Chicken Roulade with Ham and Swiss Cheese, lightly breaded and sautéed to a golden brown. Served with Supreme Sauce.

CHICKEN FRANCESE

Egg Battered Boneless Chicken Breast sautéed and simmered in a Lemon and White Wine Sauce.

CHICKEN PARMESAN

Breaded Chicken Cutlet layered with Marinara, Provolone and Mozzarella Cheeses, then baked golden brown.

TURKEY BRUSCHETTA

Seared Turkey Cutlets topped with Tomatoes, Basil, Garlic, and Olive Oil.

BAKED PENNE WITH CHICKEN, BROCCOLI AND ALFREDO CASSEROLE

Penne, Chicken, Broccoli and Alfredo Sauce, topped with Buttered Bread Crumbs and baked to a golden brown.

BEEF

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BEEF BURGUNDY

Braised Beef simmered with a rich Burgundy Wine Sauce, Button Mushrooms, and Onions.

MARINATED STEAK TIPS

With Olive Oil, Garlic, Lemon, Soy and Fresh Herbs.

SALISBURY STEAK

Homemade Salisbury Steaks served over Baked Cheese Toasts with French Onion Gravy.

BAKED MEATLOAF

Prepared with Carrots, Onions and Bread Crumbs. Served with simmered Brown Gravy

BAKED ZITI

Ziti baked with layered Bolognaise Sauce, Provolone and Mozzarella Cheeses. Served with Homemade Meatballs.

FISH & SEAFOOD

BAKED STUFFED FILET OF FISH

With a Buttered Crumb filling.

FISH FILET WITH LEMON CAPER SAUCE

Baked Tilapia with light Lemon Sauce

SHRIMP SCAMPI

Jumbo Shrimp sautéed with Garlic, Butter, White Wine, and Lemon.

COCONUT CURRY FISH

Breaded and sautéed Fish Filet served in a Coconut Curry Sauce with Mixed Vegetables.

VEGETARIAN

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BAKED PASTA FLORENTINE

Mostaccioli Pasta with Zucchini, Mushrooms, Red Bell Peppers, Scallions, and Tomatoes finished with a Spinach Parmesan Cream Sauce.

EGGPLANT PARMESAN

Breaded Sliced Eggplant layered Marinara Sauce and Mozzarella Cheese, baked golden brown.

GRILLED VEGETABLE KABOBS

Skewered Corn, Peppers, Zucchini, Onions, Mushrooms, and Potatoes.

VEGAN PASTA PRIMAVERA

Penne Pasta tossed with a Medley of Vegetables.

SHELLS WITH SPINACH AND TOMATOES

Pasta Shells tossed with Sun-dried Tomatoes, Baby Spinach, Diced Tomatoes, Garlic, and Olive Oil.

BEAN RAGOUT & POLENTA

Vegetarian Bean Ragout served over Parmesan Polenta Cakes.

BUTTERNUT SQUASH RAVIOLI

Served with Brown Butter Sauce.

SALAD SELECTIONS

Choose One:

TOSSED GARDEN SALAD

Mixed Lettuces, Tomatoes, Cucumbers, Peppers, and Red Onions. Your choice of Ranch, Italian, Vinaigrette, Honey Mustard or French dressing.

CAESAR SALAD

Romaine Lettuce tossed with Parmesan Cheese, Homemade Croutons, and Caesar Dressing.

***STRAWBERRY SPINACH**

Baby Spinach and Strawberries tossed with Balsamic Vinaigrette

***Additional \$1.75 per person.**

STARCH SELECTIONS

Choose One:

- Baked Sweet Potatoes
- Buttered Egg Noodles
- Mashed Potatoes
- Parslied Buttered Potatoes
- Parslied Rice
- Penne with Marinara
- Rice Pilaf
- Roasted Red Bliss Potatoes

VEGETABLE SELECTIONS

Choose One:

- Buttered Brussels Sprouts
- Chef Selected Vegetable Medley
- Green Beans with Olive Oil & Salt
- Parslied Carrot Coins
- Peas and Carrots
- Sautéed Zucchini
- Sautéed Kale
- Steamed Broccoli
- Steamed Peas
- Steamed Spinach

DESSERT SELECTIONS

Choose One

PIES

Apple pie

Banana Cream Pie

Blueberry Pie

Cherry Pie

Chocolate Cream Pie

Coconut Pie

Lemon Meringue Pie

Pecan Pie

Pumpkin Pie

CAKES

Boston Cream

Carrot

Vanilla Bean Cheesecake with Strawberry Topping

Chocolate

Lemon

Maple Walnut

Peanut Butter Chocolate

Raspberry Almond

Vanilla

Yellow Cake

SELECT BUFFET MENU OPTIONS

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Upgrade any dinner buffet with the following entrées, salads, sides or desserts.

FILET MIGNON

Add \$15.95 per person

With Gorgonzola Herb Butter, Red Wine Demi-Glace or Béarnaise Sauce.

TOURNEDOS OF BEEF

Add \$8.95 per person

Tenderloin of Beef Medallions served with a Béarnaise or Red Wine Sauce.

LONDON BROIL

Add \$6.75 per person

Beef Flank Steak served with a rich Beef and Mushroom sauce.

CHICKEN SALTIMBOCCA

Add \$6.50 per person

With Prosciutto, Sage, and Vermouth Wine Sauce.

CHICKEN CAPRI

Add \$6.50 per person

Breast of Chicken Simmered with Mushrooms, Artichoke Hearts, and Red Peppers in a White Wine Sauce.

CHICKEN FLORENTINE

Add \$4.95 per person

Breast of Chicken stuffed with Fresh Spinach, Parmesan Cheese and Garlic, then breaded and sautéed. Served with a Lemon Wine Sauce.

CHICKEN PICCATA

Add \$4.95 per person

Boneless Chicken Breast lightly floured, sautéed, and simmered in a Lemon & Caper Sauce.

CHICKEN MARSALA

Add \$5.95 per person

Sautéed Boneless Breast of Chicken, lightly floured sautéed, and simmered with Mushrooms and Marsala wine.

BAKED STUFFED SHRIMP**Add \$6.95 per person**

Jumbo Shrimp stuffed with Crabmeat and Buttered Breadcrumbs, and baked.

PAN SEARED SCALLOPS**Add \$8.95 per person**

Sea Scallops lightly seared and served with Orange-Lime Vinaigrette.

MAPLE GLAZED SALMON FILET**Add \$6.50 per person**

Glazed with Maple Syrup and baked.

SELECT DINNER MENU ACCOMPANIMENTS**SELECT SALAD OPTIONS****Add \$2.95 per person****CHICORY SALAD**

Chicory, Belgian Endive, Escarole, Frisée & Radicchio with toasted Hazelnuts and a Lemon Dressing enhanced by toasted Caraway Seeds.

PEAR, ARUGULA & PANCETTA SALAD

With Champagne Vinaigrette

TUSCAN KALE SALAD

With Lemon, Pecorino Cheese & Currants.

FIVE GREEN SALAD

Mixed greens with Chicory, Watercress, Radicchio, Boston lettuce, Romaine, Gorgonzola, and toasted Walnuts tossed with a creamy Walnut Vinaigrette.

TUSCAN KALE CAESAR SALAD

Baby Tuscan Kale tossed with Parmesan, Croutons, and creamy Caesar dressing.

Select Starch Options

Add \$2.25 per person

- Dauphinoise Potatoes
- Duchess Potatoes
- Grilled Polenta Cake with Tomato Bruschetta
- Herb Mashed Potatoes
- Horseradish Twice Baked Potatoes
- Pasta Caprese
- Pumpkin Risotto
- Risotto Cakes w/ Roasted Tomato
- Herbed Risotto

Select Vegetable Options

Add \$2.25 per person

- Asparagus with Olive Oil and Salt
- Green Beans with Caramelized Shallots
- Roasted Beets Served Over Sautéed Beet Greens
- Roasted Brussels Sprouts with Wild Mushrooms & Cream
- Sautéed Broccoli Rabe with Garlic and Red Pepper Flakes
- Spicy Broccoli
- Spring Baby Carrot & Roasted Asparagus Bundles
- Tri-Colored Roasted Carrots

SELECT DESSERT OPTIONS

Add \$3.95 per person

APPLE STREUSEL PIE

With Vanilla Ice Cream

CHOCOLATE MOUSSE CAKE

Chocolate Cake with Chocolate Mousse layers.

CHOCOLATE TART

With Salted Caramel and Cinnamon Whipped Cream

FLOURLESS CHOCOLATE CAKE

A dense Dark Chocolate Torte baked without Flour and served with Whipped Cream.

GERMAN CHOCOLATE CAKE

Moist Chocolate Cake with Coconut Pecan filling.

HAZELNUT-ALMOND DACQUOISE

Baked Meringue and Cake layers with Espresso Buttercream and Chocolate Ganache Filling sandwiched between.

TIRAMISU

Layers of ladyfinger biscuits soaked in Espresso and filled with a sweet Mascarpone Mousse and topped with Cocoa.

VANILLA CRÉME BRULÉE

Rich Vanilla Custard with a crust of Caramelized Sugar.

HORS D'OEUVRES**HOT HORS D'OEUVRES**

Priced Per Dozen, Minimum 2 Dozen.

Arancini**\$12.00**

Deep fried Risotto Balls served with Red Pepper Coulis.

Beef or Chicken Teriyaki Skewers**\$21.00**

Tender marinated Steak or Chicken on bamboo skewers.

Cocktail Franks**\$12.00**

Miniature Frankfurters served with Honey Mustard for dipping.

Cocktail Meatballs**\$12.00**

Our homemade Meatballs! Choose Barbeque, Swedish or Italian Style.

Coconut Chicken Tenders**\$21.00**

Crunchy Battered Chicken coated in Coconut Crumbs and served with Apricot Horseradish Sauce.

Crunchy Chicken Tenders **\$18.00**

Chicken Tenders, battered & fried and served with Honey Mustard Dipping Sauce.

Fried Ravioli **\$18.00**

Deep fried Cheese Ravioli with Marinara Sauce for dipping.

Jalapeño Poppers **\$18.00**

Jalapeno Peppers, stuffed with Cream Cheese, battered and fried.

Mac & Cheese Bites **\$9.00**

Pepper Jack or Smoked Gouda Macaroni & Cheese bites fried to golden brown.

Miniature Corn Dogs **\$9.00**

Mini versions of the classic treat! Petite Beef Hot Dogs fried in Corn Bread batter.

Miniature Assorted Quiche **\$18.00**

An assortment of miniature Cheddar Cheese & Broccoli Quiche or Quiche Lorraine.

Spanakopita Triangles **\$18.00**

Homemade Flaky Phyllo Dough triangles filled with Spinach, Feta Cheese & Fresh Herbs.

Stuffed Mushrooms **\$12.00**

With Buttered Breadcrumbs.

Vegetarian Spring Rolls **\$18.00**

Bell Pepper, Onions, Green Cabbage, Celery, Mushrooms, Carrots, Bean Sprouts & Fresh Ginger in an Eggless Spring Roll Wrapper.

COLD HORS D'OEUVRES

27

Priced Per Dozen, Minimum 2 Dozen.

Boursin Cucumber Cup

\$12.00

House Made Herbed Cream Cheese in a Cucumber Cup.

Fresh Fruit Kebob

\$15.00

Served with Honey Greek Yogurt Dip

Goat Cheese Crackers

\$15.00

Water Crackers topped with Creamy Goat Cheese, Hot Pepper Jelly & Snipped Chives.

Greek Skewers

\$21.00

English Cucumber, Feta Cheese, Kalamata Olives & Red Pepper with Lemon vinaigrette

Hummus Pita Chips

\$9.00

Hummus, Kalamata Olive, Diced Red Onion & Fresh Thyme on a Homemade Pita Chip.

Tomato Basil Bruschetta

\$12.00

Fresh Tomato, Basil, Garlic & Olive Oil with Toasted Crostini.

SELECT HORS D'OEUVRES OPTIONS

Priced Per Dozen, Minimum 2 Dozen.

Brie, Pear & Almond Beggar's Purse

\$30.00

Sweet and savory pairing of smooth, rich Brie Cheese with Caramelized Pear and Almonds wrapped in a light buttery Phyllo purse.

Crostini **\$18.00**

With Tapenade, Walnut Fig Anchoiade or Tonnato

Caprese Skewers **\$24.00**

Cherry Tomatoes, Fresh Mozzarella & Basil with a Balsamic Reduction.

Coconut Shrimp **\$24.00**

Served with Apricot Horseradish Sauce.

Jumbo Shrimp Cocktail **\$30.00**

Served with Classic Cocktail Sauce.

Miniature Beef Wellingtons **\$42.00**

Beef Tenderloin with Mushroom Duxelles wrapped in a French puff pastry and served with Red Wine Sauce for dipping.

Breaded Parmesan Artichoke Hearts **\$18.00**

Served with Marinara Sauce.

Petite Crab Cakes **\$24.00**

Handmade Crab Cakes made with Jumbo Crab, Panko Breadcrumbs, Shallots & Roasted Red Peppers and served with Spicy Remoulade.

Scallops wrapped in Bacon **\$36.00**

Sea Scallops wrapped in a strip of Bacon and baked until crisp.

CARVING STATION

\$13.95 per person

Minimum of 50 Guests

Carved selections are accompanied by Assorted Rolls, Condiments, and Sauces.

Select one of the following:

- Chicken Florentine Roulade
- London Broil
- Roast Pork
- Roast Beef
- Roast Turkey Breast
- Orange Bourbon Glazed Ham
- *Tenderloin of Beef (Add **\$3.00** per person)

RECEPTION PLATTERS

Planned for groups of 25

Garden Vegetable Crudité Basket

\$45.00

With Ranch or Bleu Cheese Dip.

Mediterranean Vegetable Crudité Platter

\$60.00

With Hummus, Chive Yogurt Dip, and Fresh Fried Pita Chips.

Mediterranean Chips & Dips

\$50.00

Homemade Tzatziki and Classic Hummus served with house fried Pita Chips

Domestic Cheese Display

\$68.00

Served with Assorted Crackers.

Bavarian Pretzel Tray

\$65.00

Homemade Soft Pretzels served with Whole Grain Mustard.

Fresh Fruit platter	\$65.00	30
A selection of Sliced Fruits, Including Pineapple, Kiwi, Oranges, Melon, Grapes & Strawberries.		
Granny Smith Apple Slices	\$50.00	
With Caramel or Peanut Butter.		
7 Layer Mexican Dip	\$75.00	
Refried Beans, Tomatoes, Green Onions, Olives, Cheddar Cheese, Avocado & Spicy Sour Cream accompanied by Fresh Fried Tortilla Chips.		
Finger sandwiches	\$15.00 per dozen	
Turkey, Ham, Tuna Salad, Egg Salad, Ham Salad or Chicken Salad Sandwiches on Homemade Rolls.		
SELECT RECEPTION PLATTERS		
Serve 100		
Artisanal & Farmstead Cheese Display	\$300.00	
A variety of handcrafted Cheeses displayed with fresh Fruits and gourmet Crackers and Breads.		
Antipasto Platter	\$400.00	
Imported Meats & Cheeses, Marinated Artichokes Hearts, Olives & Balsamic Roasted Vegetables served with Crackers and Breads.		
Baked Brie en Croute	\$100.00	
A Wheel of Brie with Hot Pepper Jelly or Raspberry jam baked in Puff Pastry		
Mediterranean Tray	\$175.00	
Chicken Souvlaki with Tzatziki Sauce, Hummus, Cucumber Spears, Red Peppers, Pepperoncini, Greek Olives, Mini Pita Pockets and House Fried Pita Chips.		

Bakery Treats

Cookies

\$12.00/ dozen

Chocolate Chip

Chocolate Peanut Butter Chip

Double Chocolate Chip

Oatmeal Raisin

Lemon Dream

Coconut Pecan

Sugar

Peanut Butter

M & M

Snickerdoodles

Oatmeal Chocolate Chip Pecan

More Sweet Treats

\$9.00/dozen

Butter Spritz Jam Cookies

\$15.00/dozen

Apple Bars

Chocolate Brownies

Hermits

Lemon Bars

Peanut Butter Kiss Cookies

Rice Krispy Treats

\$18.00/dozen

Blondies

Coconut Macaroons

Frosted Cupcakes

\$18.00/dozen

Magic Bars
 Raspberry Pecan Bars
 Wedding Cookies
 Italian Butter Cookies
 Black and Whites

\$24.00/dozen

Biscotti
 Cannoli
 Cheesecake Bites
 Chocolate Dipped Brownies
 Cream Puffs
 Éclairs
 Pecan Triangles
 Rugalach
 Mini Fruit & Custard Tartlets
 Baklava
 French Macaroons
 Whoopie Pies

Decorated Sheet Cakes

10" Round Cake (serves 10-15)	\$25.00
Quarter Sheet Cake (serves 20-25)	\$35.00
Half Sheet Cake (serves 25 – 40)	\$60.00
Full Sheet Cake (serves 45 – 80)	\$120.00

Flavors include: Chocolate, Vanilla, Marble, Chocolate Chip, or Lemon

Fillings include: Chocolate Mousse, Custard, Lemon, Raspberry or Mocha.

Frostings include: Chocolate, Vanilla, Whipped Cream or Buttercream.

****Customized messages added upon request!***

Snacks a La Carte

Mixed Nuts	\$29.25/lb.
Snack Mix	\$10.25/lb.
Stonyfield Yogurt Cups	\$2.25 each
Whole Fresh Fruit	\$1.00 each
Assorted Bagged Snacks	\$1.50 bag
Fruit & Cheese Platter	\$75.00
Sliced Fresh Fruit Platter	\$65.00

BEVERAGES a La Carte

Full Coffee Service	\$1.95 per person
Regular, Decaffeinated and Hot Water with an Assorted Selection of Tea. Accompanied by Creamers, Sugar, Sweeteners and Paper Products.	
Hot Chocolate	\$1.50 per person
Hot Apple Cider	\$25.00/gallon
Soft Drinks	
<i>Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale</i>	
8 oz	\$ 1.25 each
12 oz	\$ 1.50 each
Aquafina Water (16 oz)	\$1.25 each
Schweppes Sparkling Water	\$1.95 each
<i>Black Cherry, Orange, or Lime</i>	
Individual Juices	\$1.50 each
<i>Orange, Cranberry, Pineapple, Tomato or Apple</i>	
Iced Tea	\$20.00/gallon
Three Fruit Punch	\$20.00/gallon
Lemonade	\$20.00/gallon
Water Service for up to 100	\$25.00

Alcohol Beverage Service and Policies

In accordance with the NH State Liquor Commission regulations, all alcoholic beverages served at any campus event, small or large, must be provided by Saint Anselm Dining Services, the license holder. Alcoholic beverages cannot be purchased or distributed by anyone but the license holder. In the event that an outside caterer has been approved to cater an on-campus event, the approved caterers must have their own license to serve alcohol at the event.

According to NH State law alcohol beverages cannot be discounted from listed prices.

Bar pricing includes linen, high-end clear plastic beverage-ware and cocktail napkins. An additional charge of **\$4.00** per person will be incurred for all glassware requests outside of Davison Hall.

A two-hour minimum is required for all bars.

****Exception to the two-hour minimum: a cocktail bar before a dinner event will only require a one hour minimum bar.***

Bars require a set-up charge of **\$125.00** per bar, plus bartender charges of **\$30.00** for the first hour and **\$15.00** for every hour after, per bartender, per hour.

****Consumption and Cash bars are only offered for 25 guests or more and must meet a guaranteed \$300.00 minimum.***

Cash/Host Bar

Domestic Beer	\$3.50
Imported Beer	\$4.50
House Wine	\$7.00
Premium Brands	\$6.00
Martinis & Two Liquor Drinks	\$8.00
Cordials	\$8.00
Assorted Sodas	\$1.50
Bottled Water	\$1.25

****Set-up fees and bartender charges will be waived for open bars serving 30 guests or more.***

Open Bar

One Hour	\$12.00 per person
Two Hours	\$16.00 per person
Three Hours	\$19.00 per person
Four Hours	\$21.00 per person

Wine Bottle Service

\$32.50 per bottle.

House Wine Selections with Buffet or Plated Meal

EXPRESS CATERING

On a budget? Choose from our express catering options. We make the food, you pick it up and save money! Orders are displayed on disposable platters and include necessary disposable ware, such as napkins and forks, etc.

All orders are pickup only: between the hours of 6:30 A.M. and 7:00 P.M. except for Express Coffee Shop orders, which may be picked up between 11 A.M. and Midnight.

Express Snacks & Platters

Pricing for groups of 25

EXPRESS PASTRY PLATTER

\$24.00

*A tray of homemade breakfast pastries to serve 25.
Your choice of muffins, scones, or Danish.*

DELI EXPRESS SANDWICHES

\$4.95 per sandwich

Includes a platter of your choice of pre-made sandwiches (turkey, ham, chicken or tuna salad) and individual condiment packets.

Minimum of 12 sandwiches per order.

EXPRESS DESSERT

A platter of homemade desserts to serve 25

Fresh Baked Cookies

\$24.00

Homemade Brownies

\$30.00

Express Fresh Cut Fruit Platter

\$65.00

Express Vegetable Crudit  Platter

\$45.00

With Ranch Dip

Express Cheese & Crackers Platter

\$65.00

Express 7 Layer Mexican Dip**\$75.00***With Tortilla Chips***Express Bavarian Pretzel Trays****\$65.00***Served with Spicy Mustard***Express Chips & Dip****\$25.95***Fresh Fried Potato Chips with French Onion Dip
or Ranch Dip**Buffalo Dip with Tortilla Chips**Tortilla Chips & Fresh Salsa**Pita & Hummus Dip*Express Deli Selections**Sub Sandwich Platters (Serves 10)****\$45.95***Italian, Turkey Club, Ham & Cheese Subs cut
and displayed on a platter.***3 Foot Long Submarine Sandwich****\$40.95***Your choice of Italian, Turkey Club,
or Ham & Cheese***Express Deli Lunch****\$7.95 per person**Your choice of two types of sandwiches:

Roast Beef, Ham & Cheese, Turkey, Chicken Salad,
Tuna Salad, and Hummus with Veggies. Served on
your choice of Fresh Baked Rolls, Wraps or Pita with
Lettuce, Tomato and Onion. Mayonnaise & Mustard
packets, Potato Chips, and Cookies are included.

Budget Barbeque**\$7.95 per person**

We provide the Burgers, Hot Dogs, Macaroni Salad, Potato Chips, Cookies, Soda and Charcoal.

Grill yourself or we will send the grill and chef for an additional **\$2.50** per person.

Express BakeryMuffins **\$15.00/dozen**Danish **\$21.00/dozen**Bagels with Cream cheese **\$24.00/dozen****Cookies****\$12.00/dozen**

Chocolate Chip, Oatmeal Raisin, Sugar, Peanut Butter
M & M, Snickerdoodle

Brownies & Bars**\$15.00/dozen**

Brownies, Lemon Bars, Rice Krispy Treats

EXPRESS COFFEE SHOP

These items may be picked up at the Coffee Shop until 12 A.M

EXPRESS PIZZA

	<u>Sm 10"</u>	<u>Lg 16"</u>
Plain	6.75	10.95
1 Topping	7.85	12.95
2 Topping	8.30	14.50
3 Topping	8.65	15.50
Loaded	8.95	16.50
Buffalo Tender	10.25	18.95
Extra Cheese:	1.60	2.60

Topping Choices:

Pepperoni, Sausage, Salami, Ham, Bacon, Hamburg, Meatball, Green Pepper, Onion, Mushroom, Tomato, Broccoli, Olive, Garlic, pineapple, Mixed Veggies, Jalapenos

EXPRESS COFFEE SHOP SNACKS

39

Serve 25

Mozzarella Sticks **\$34.95**

Served with Marinara Sauce

Chicken Tenders **\$45.00**

Served with BBQ or Honey Mustard Dipping Sauce

Boneless Buffalo Wings **\$39.95**

Served with Carrots, Celery & Bleu Cheese

Express Beverages

Coffee to Go **\$15.75**

Coffee with sweeteners, creamers, cups & stirrers

Hot Chocolate **\$18.95/gallon**

Canned Soft Drinks **\$1.50 each**

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale

12 oz.

Aquafina Water **\$1.25 each**

16 oz.

Canned Juice **\$1.50 each**

Orange, Cranberry, Pineapple, Tomato or Apple