Brandeis University Catering

kiddush menu
BRANDEIS UNIVERSITY CATERING
provides all food and beverage services on campus at Brandeis University in Waltham, Massachusetts. The following guide offers an eclectic mix of culinary delights. Your special event is important to us, so please feel free to contact us for any special arrangements or items you may not find in this guide. It is our goal to exceed your expectations and we are always available to create a menu tailored to your specific needs.

Event Planning
To plan your social event, contact the Conference and Events Office between 9 AM and 5 PM. Monday through Friday at 781-736-4300. Our team of Catering professionals is on hand to create a customized menu to meet the individual needs of your group as well as suggest an array of appropriate accompaniments.

Holiday Policy
Events held on holidays will include a 25% surcharge on the food and beverage total. Holidays are: New Year's Day, Martin Luther King Jr. Day, President's Day, Patriot's Day, Memorial Day, Independence Day, Labor Day, Columbus Day, Thanksgiving Day, the Day After Thanksgiving, and Christmas Day.

Food and Beverage Minimums
Events held at either The Stein Restaurant or the Faculty Club Lounge are subject to a food and beverage minimum. If your event fails to meet the minimum, you will be billed the difference. Please contact your event coordinator for more information.

Guarantees
Your final guest count is required by 12 noon, five (5) business days prior to your event. Your final invoice will be based on the guaranteed guest count number provided or the number of guests in attendance at the event, whichever is greater.

Service
Wait staff are billed at $125.00 per two (2) hour event, per staff member. Bartenders are billed at $150.00 per two (2) hour event, per staff member. To ensure the smooth running of your event, appropriate staffing is arranged by the catering department. Extended room setup and/or breakdown requirements are billed at $25.00 per hour, per wait staff or $30.00 per hour, per bartender. Our general guidelines for staffing are as follows:

Full Open Bar 1 Bartender per 75 guests
Buffets 1 Wait Staff per 20 guests
Butler Passed
Hors D’Oeuvres 1 Wait Staff per 30 guests

Your event specialist may offer suggestions based on your specific event and clientele.

Service Ware
Service ware is included in all prices featured in this menu guide, with the following guidelines. Events held in The Stein Restaurant are primarily served on upscale disposable service ware. If you prefer that your Stein event is served on china, an additional $2.50 per person will be added.

All events held in the Faculty Club are served on China. If you prefer that your Faculty Club event is served on disposable ware, an additional $2.50 per person will be added.

Kosher Catering
Whether you require a single meal for a Kosher guest or a full service event, we are able to fulfill all of your Kosher catering needs. Our Kosher catering is prepared in separate meat and dairy kitchens under Rabbinical supervision. In order to keep with the highest level of Kasheruth, Kosher hot meals and china service is only offered in the Sherman/Hassenfeld Conference Center.
The Stein
All events held in The Stein are primarily served on upscale disposable service ware and will require wait staff. Wait staff fees are not included in the food and non-alcoholic beverage minimum. China Service is available for $2.50 per person if you prefer. Please ask your event coordinator for details.

Faculty Club Lounge
All events held in the Faculty Club include China service and therefore require wait staff. Wait staff fees are not included in the food and non-alcoholic beverage minimum. Disposable service is available for $2.50 per person if you prefer. Please ask your event coordinator for details.

Cake Cutting
We will gladly cut and serve cakes provided by an outside vendor at no additional cost.

Accommodations
For your out-of-town guests, we have limited lodge rooms adjacent to our Faculty Club. Please contact Conference and Events Services for availability.

Parking
Free and ample parking is available to all guests, on an unreserved basis, in University parking areas.

Handicap Access
The Faculty Club is accessible by stair lift for anyone requiring assistance. Please notify us ahead of time if the stair lift will be needed for your event. The Stein Restaurant is located on ground level.

Weather Cancellation Policy
As a residential campus, Brandeis University remains open; however, should the Governor of Massachusetts declare a “State of Weather Related Emergency” your event will be canceled. If you choose to reschedule, it will be at a time convenient for both parties and subject to space availability.

Personal Property
Brandeis University Catering and the Conference and Events Department cannot accept any responsibility for property, clothing or equipment.

Display and Exhibit
Materials may not be attached to walls or ceilings. The client assumes responsibility for extra cleaning or repair fees incurred from misuse or damage to University facilities. Smoke machines, Mylar strips, confetti, gum and jellybeans are prohibited.

Liquor
Brandeis University holds the appropriate licensing to serve all alcohol on campus. In order to maintain this license, trained and experienced staff must be present at each event to manage the service of alcohol in accordance with the Commonwealth of Massachusetts liquor laws. Brandeis University Catering will determine the appropriate number of bartenders to service your event.

Miscellaneous
For the safety and well-being of our clients and guests, food and beverage are not permitted to leave the premises of a catered event. In the rare case there is remaining food, all efforts are made by the catering department to donate the food to a local reputable charity.
The following menus are served buffet style with all necessary upscale disposable service ware, as well as appropriate accompaniments based on your guaranteed guest count.

China Service is available for an additional $2.50 per person

**THE BASICS** $19.50/pp
Seasonal Sliced Fresh Fruit Platter, Served with Raspberry Yogurt Dip
Assorted Premium Pastries & Bagels
Plain Cream Cheese and Chive & Onion Cream Cheese
Sweet Whipped Butter and Preserves
Smoked Atlantic Salmon Platter
Served with Capers, Chopped Egg Whites and Yolks,
Sliced Tomato & Bermuda Onion
Assorted Minute Maid® Juices
Java City® Regular and Decaffeinated Coffee & Bewley’s® Herbal Teas

**SANDWICH TRAYS**

**CELEBRITY DELI** $15.00/pp
Design your own Sandwiches with this artful display of our in-house roasted meats to include:
Mustard-Soaked Char-grilled Flank Steak
Carved Pepper Turkey Breast
Adobo Grilled Chicken Breast
Your Choice of Havarti or Smoked Gouda Cheeses
Includes Condiment Tray with Leaf Lettuce, Sliced Tomatoes & Kosher Dill Pickle Spears
Dijon Mustard and Mayonnaise
Assorted Sliced Breads & Rolls

**THE MAIN EVENT SANDWICH EVENT** $14.00/pp
Indulge in a variety of our Signature Pre-Made Sandwiches to include:
Crusty French Baguette with Turkey Pastrami and Aged Provolone
Portobello Focaccia with Wilted Spinach and Roasted Red Pepper Sauce
Grilled Chicken with Crisp Arugula and Caramelized Onions
Shaved Roast Beef on a Sourdough Muffaletta with Spicy Olive Spread and Mozzarella Cheese
Oven-Roasted Turkey Sub with Apple Chutney, Shaved Cucumbers and Peppery Watercress
THE CLASSIC SANDWICH COLLECTION $12.50/pp
An assortment of our Classic Pre-Made Sandwiches to include:
- Turkey Breast Caesar Wrap
- Shaved Roast Beef with Cheddar on a Croissant
- Stuffed Greek Salad Pita
- Albacore Tuna with Sun-Dried Tomato Spread on a Crusty Multi-Grain Roll

TEA AND FINGER SANDWICHES $18.00/doz
Bite size sandwiches perfect for accompanying your brunch or lunch buffet!
- Finger Sandwiches (served on mini rolls)
- Choose from:
  - Roast Beef and Cheddar Cheese
  - Turkey and American Cheese
  - Tuna, Chicken or Egg Salad with Fresh Chopped Scallions
  - Tea Sandwiches (served on crust-less white bread, cut into triangles):
    - Cucumber, Watercress & Boursin
    - Cream Cheese & Olives
    - Sweet Potato Biscuits with Smoked Turkey & Marmalade
(4 dozen total minimum, 2 dozen per flavor minimum)

DELI PLATTERS $14.00/pp
Freshly sliced meats and cheeses to delight your guests!
- Choose (2) Meats:
  - Honey Roasted Turkey Breast
  - Smoked Turkey Breast
  - Roasted Top Round of Beef
- Choose (1) Cheese:
  - American Cheese
  - Swiss Cheese
  - Cheddar Cheese
  - Pepper Jack Cheese
  - Provolone Cheese
- Includes Condiment Tray with Leaf Lettuce, Sliced Tomatoes & Kosher Dill Pickle Spears
- Dijon Mustard and Mayonnaise
- Assorted Sliced Breads & Rolls
gourmet salads
gourmet salads

**GREEN SALADS**

**SEASONAL TOSSED GREEN SALAD**
Mixed Greens tossed with Tomatoes, Cucumbers, Shredded Cabbage and Carrots with Balsamic Vinaigrette

- **Small $33.55**
- **Large $63.80**

**CAESAR**
Classical Caesar Salad with Garlic Croutons, Romaine Lettuce and Parmesan Cheese. Tossed with a Traditional Caesar dressing

- **Small $37.95**
- **Large $72.05**

**GREEK SALAD**
Chopped Salad of Vine Ripened Tomatoes, Cucumbers, Feta, Kalamata Olives, Green Pepper, Red Onion tossed in a Light Lemon Olive Oil Dressing, Seasoned and served on Romaine Lettuce Leaves

- **Small $36.85**
- **Large $70.40**

**THE WOODCUTTER’S SALAD**
A Classic Chopped Salad of Romaine Greens, Iceberg Lettuce, Fancy English Cucumbers, Roma Tomatoes, Roasted Red Peppers, Diced Egg and Grumbled Feta Cheese with House Vinaigrette

- **Small $33.55**
- **Large $70.40**

**POTATO SALADS**

**SIGNATURE POTATO SALAD**
Red Bliss Potatoes tossed with Chopped Egg, Celery, Onion and a Dijon Aioli

- **Small $33.55**
- **Large $63.80**

**YUKON GOLD POTATO SALAD**
Tossed with Oven Roasted Green Beans, Grilled Onions & Peppers in Balsamic Vinaigrette

- **Small $37.95**
- **Large $72.50**
PASTA SALADS

SIGNATURE CHIPOTLE MACARONI SALAD
Traditional Macaroni Salad with a twist – finished with a Creamy Chipotle Mayonnaise
Small $33.55  Large $63.80

TRADITIONAL PASTA PRIMAVERA
Traditional Egg Pasta tossed with Freshly Cut Broccoli, Cauliflower, Red Peppers and Yellow Squash tossed in an Herb Vinaigrette
Small $33.55  Large $63.80

NOODLE KUGEL
Traditional Noodle Salad
Small $33.55  Large $63.80

ISRAELI COUSCOUS SALAD
Small $33.55  Large $63.80

ORZO SALAD
Small $33.55  Large $63.80

SPICY PEANUT NOODLE SALAD
Small $33.55  Large $63.80

PROTEIN SALADS*

WHITE MEAT CHICKEN SALAD
Small $50.00  Large $80.00

ALBACORE TUNA SALAD
Small $65.00  Large $95.00

SALMON SALAD
Small $65.00  Large $95.00

EGG SALAD
Small $45.00  Large $80.00

*All Protein Salads served with Assorted Breads & Pita
lunch buffet
The following menus are served buffet style with all necessary upscale disposable service ware, as well as appropriate accompaniments based on your guaranteed guest count.

China Service is available for an additional $2.50 per person

$27.50/pp

**THE GARDEN SALAD**  
Crisp Iceberg and Green Leaf Lettuce with all the fixins’ served with House Ranch and Light Herb Vinaigrette on the side

**MARINATED AND GRILLED VEGETABLE PLATTER**  
Drizzled with Herbed Olive Oil and Balsamic Vinaigrette Dressing

**TRIO OF TWO GRAIN SALADS**  
Wild Rice and Barley with Mushroom Pesto  
Italian Couscous and White Beans with Roasted Tomatoes  
Tabbouleh Salad of Bulgur Wheat, Mint, Parsley, and Tomatoes

**SIGNATURE SANDWICH PLATTER including**  
Jerk Seasoned Dry Rubbed Chicken Breast  
Horseradish and Black Pepper-Crusted Beef Tenderloin  
Tangerine Honey and Dijon-Glazed Turkey Breast

**FIXIN’ S include**  
Lettuce, Tomato and Cucumbers  
Swiss and Provolone Cheeses  
Kosher Dill Pickles  
Pesto Mayonnaise, Gazpacho Tapenade and Cranberry Chutney

Enhance your Buffet with one of our Homemade Sumptuous Soups for only $2.50 per person!

**HOT SOUPS**  
Our Most Popular Chicken Double Noodle  
Trio of Wild Mushroom Bisque  
Toasted Vegetable Beef Barley  
Classic Minestrone with Pesto  
Rustic Tuscan White Bean  
Smokey Roasted Corn Chowder  
Cheddar Cheesy Cream of Broccoli  
Ancho Beef and Black Bean Chili

**COLD SOUPS**  
Roasted Vegetable Gazpacho  
Vichysoise  
Spiced Melon  
Georgia Peach  
Carrot Ginger Bisque

Double your pleasure with any two soups for only $4.00 per person!
DRIVING THROUGH TUSCANY $32.00/pp

Our Signature Italian Salad
Crisp Mixed Greens with Cucumber, Tomato and Garbanzo Beans served with a Light Herb Vinaigrette

Fresh Mozzarella with Tomatoes
Marinated in a White Balsamic Vinaigrette with Spinach, Roasted Garlic, Cracked Black Pepper and Fresh Basil

Our Artisan Bread Basket

Veal Piccata with Artichokes
Sautéed Medallions of Veal in a White Wine, Lemon and Caper Sauce

Grilled Salmon Fillet with Pesto
On a Bed of Wilted Spinach Greens topped with Roasted Tomatoes drizzled with Balsamic Vinegar

Tuscan-style Orzo
Finished with Shaved Parmesan, Sautéed Wild Mushrooms, Orange Zest and Fresh Herbs

Italian Long Cut Ratatouille
Sautéed Zucchini, Yellow Squash, Eggplant, Marinated Olives, Tomatoes and Grilled Onions

A bit of this and a BITE of that
Our Signature Mini Dessert Variety

NORTH OF ROME–ISH $28.00/pp

Classic Caesar
Romaine Lettuce, Garlic Croutons & Grated Parmesan tossed with our Signature Caesar Dressing

Marinated Mixed Olives Platter
With Crudité Vegetables

Our Artisan Bread Basket

Chicken Valdostano
Panko Crusted Chicken Breast with Broccoli Rabe, Cremini Mushrooms, Braciola and Mozzarella. Finished with a Spicy Arrabbiata Sauce

Individual Lasagna Roll
Filled with Creamy Ricotta and topped with a Chunky Roasted Vegetable Ragu

Sautéed Seasonal Squashes
With Great Olive Oil, Mild Garlic and Crushed Black Pepper

Fresh Filled Assorted Cannoli
Garnished with Mixed Berries

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h o t  b u f f e t  o p t i o n s

l u n c h  b u f f e t  p a c k a g e s
appetizer platters and hors d’oeuvres
### Reception & Appetizer Platters

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoked Atlantic Salmon Platter</td>
<td>$155.00 per side</td>
</tr>
<tr>
<td>Served with Capers, Chopped Egg Whites and Yolks, Sliced Tomato &amp; Bermuda Onion</td>
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<tr>
<td>Serves 15 – 20 people</td>
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<tr>
<td><strong>Antipasto Platter</strong></td>
<td>$100.00</td>
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<tr>
<td>White Bean Spread, Grilled Marinated Vegetables, Sliced Buffalo Mozzarella and Caprese Salad, Italian Olives and Marinated Longstem Artichokes. Drizzled with Balsamic Gastrique and served with Rosemary Focaccia Bread Point</td>
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<tr>
<td><strong>Stuffed Baked Brie en Crouté</strong></td>
<td>$82.50</td>
</tr>
<tr>
<td>Stuffed with Brown Sugar &amp; Pecans and served with Crisp Red Grapes and French Baguette Rounds</td>
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<tr>
<td><strong>Mediterranean Platter</strong></td>
<td>$80.00</td>
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<tr>
<td>Marinated Feta, Stuffed Grape Leaves, Hummus, Baba Ganoush &amp; Tabbouleh Salad with Fresh Baked Pita Chips</td>
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<tr>
<td><strong>Fresh Fruit Mosaic</strong></td>
<td>$71.50</td>
</tr>
<tr>
<td>Seasonal Sliced Fresh Fruit</td>
<td></td>
</tr>
<tr>
<td><strong>Fiesta Tex Mex 8 Layer Dip</strong></td>
<td>$66.00</td>
</tr>
<tr>
<td>Spicy Pico de Gallo Spread, layered with Shredded Lettuce, Plum Tomatoes, Green Onions, Jalapeños, Guacamole, Sour Cream and Shredded Jack Cheese. Served with Tortilla Chips</td>
<td></td>
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<tr>
<td><strong>Gourmet Cheese Display</strong></td>
<td>$65.00</td>
</tr>
<tr>
<td>Domestic and Imported Cheeses served with Assorted Crackers</td>
<td></td>
</tr>
<tr>
<td><strong>Indian Gado-Gado Platter</strong></td>
<td>$66.00</td>
</tr>
<tr>
<td>Deconstructed Gado-Gado of Snow Peas, Sliced Roma Tomatoes, Cauliflower Florets, Sliced Egg, Carrot Wheels, Fancy European Cucumber Discs &amp; Blanched Yukon Potato Wedges with a Spicy Thai Peanut Sauce</td>
<td></td>
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<tr>
<td><strong>Grilled Athenian Pizza</strong></td>
<td>$22.00</td>
</tr>
<tr>
<td>Chilled Pizza Bites with Vegetarian Toppings Each Pizza Measures approx. 18x18 (Approx. serves 5-8 people as part of a reception)</td>
<td></td>
</tr>
<tr>
<td><strong>Vegetable Market Basket with Fresh Lemon Basil Dip</strong></td>
<td>$45.00</td>
</tr>
<tr>
<td>A colorful display of Crisp Seasonal Vegetables attractively arranged</td>
<td></td>
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<tr>
<td><strong>Sushi Sampler</strong></td>
<td>Market price</td>
</tr>
<tr>
<td>Premium Upscale Sushi Selection (suggest 4 pieces per person)</td>
<td></td>
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</tbody>
</table>
b u l l e r - p a s s e d h o r s d ’ o e u v r e s s e l e c t i o n s

T h e  f o l l o w i n g  s e l e c t i o n s  a r e  p r i c e d  b a s e d  o n  5 0
p i e c e s  a n d  r e q u i r e  w a i t  s t a f f

C A N A P É S

Y u k o n  P o t a t o  C o i n s  w i t h  C r é m e  F r a î c h e  a n d  A m e r i c a n
Paddlefish Caviar
Edamame Bean Dip on Wonton Crisp
Mascarpone Stuffed Jumbo Strawberries with Micro Mint Garni
Pissaladière Strips (Caramelized Onion Pizza with Garlic & EVOO)
Fig & Melon Brochette with Grapeseed Emulsion
Smoked Chicken & Red Currant Jelly on Focaccia Crostini
Smoked Salmon Salad on Brown Bread with Horseradish-Apple Crème Fraîche

H O R S  D ’ O E U V R E S

Traditional Potato Latkes Accompanied by Applesauce & Sour Cream
Coconut Chicken with Orange Marmalade Sauce
Grilled Polenta Cakes with Maytag Bleu Cheese and Toasted Pinenuts
Blanched Whole Edamame with Seasoned Sea Salt
Five-Spiced Duck Breast with Braised Asian Cabbage on Crispy Wonton Chip
Lamb Kofka with Pomegranate-Cumin Glaze
Tunisian Fishcakes with Hungarian Paprika Aioli
Braised Southwestern BBQ Chicken Tostone
Parmesan-Pesto Crescents
Pumpkin Springrolls with Maple Tzatziki
All-Beef Sliders with Butter Pickles and Fresh Tomato Chimichurri
Chickpea Pancakes with Cauliflower Puree & Pepper-Crusted Lamb Loin
Smoked Turkey, Brie & Apricot Quesadilla with Orange Gastrique

P l e a s e  a s k  a b o u t  o u r
s e a s o n a l  s e l e c t i o n s.

C h o o s e  a n y  2  ( 1 0 0  p i e c e s  t o t a l )  f o r  $ 1 6 5 . 0 0
C h o o s e  a n y  3  ( 1 5 0  p i e c e s  t o t a l )  f o r  $ 2 5 0 . 0 0
a la carte bakery, sweets and snacks
breakfast/mid-morning snacks

Our breakfast pastries are baked fresh daily in our on-campus bakery and are served with the appropriate accompaniments.

Freshly Baked Muffins (1 dozen minimum per flavor) $13.75/doz
Blueberry, Cranberry Orange, Pumpkin Streusel, Bran Raisin, Corn, Banana Spice, Cappuccino Chocolate Chip

Mini Muffins (3 dozen minimum per flavor) $11.00/doz
Choose any of the above flavors only miniaturized!!!

Trans-Free Muffins (1 dozen minimum per flavor) $19.25/doz
Blueberry Almond, Banana Walnut, and Maple Walnut

Fruit Danish (1 dozen minimum per flavor) $14.85/doz
Lemon, Raspberry, Apricot, Blueberry, Apple Cinnamon, Cheese

Mini Danish (3 dozen minimum per flavor) $12.00/doz
Choose any of the above flavors only miniaturized!!!

Tea Scones (1 dozen minimum per flavor) $18.00/doz
Blueberry, Raisin, Raspberry, Strawberry

Breakfast Tea Bread (1 loaf serves 8 guests) $5.50/ea
Blueberry, Pumpkin, Cranberry Orange, Banana Spice, Apple Cinnamon

Tea Rings (each ring serves 16 guests) $11.55/ea
Apple, Raspberry, Blueberry, Lemon or Cherry

Coffee Cake (serves 16 guests) $16.50/ea
Cinnamon, Blueberry, Apple Walnut

Rugelach (1 dozen minimum per flavor) $16.50/doz
Raspberry, Cinnamon Raisin, Chocolate, Apricot

Coffee Stix (1 dozen minimum per flavor) $16.50/doz
Cinnamon, Raspberry, Apple Walnut

Butter Croissants (1 dozen minimum) $19.75/doz

Freshly Baked Bagels (1 dozen minimum per flavor) $17.25/doz
Served with Plain Cream Cheese, Sweet Whipped Butter and Preserves. Please select from the following flavors: Plain, Cinnamon Raisin, Sesame, Everything, Onion, Poppy

Fresh Fruit Mosaic (serves 25 guests) $71.50
Seasonal sliced fresh fruit

Fruit Salad (serves 25 guests) $71.50
Seasonal cubed fruit

Fresh Bowl of Mixed Berries (serves 15 guests) market price

Whole Assorted Fruit Basket $13.25/doz
Selected whole seasonal hand fruit

Individual Dannon® Yogurts $1.65/ea
Assorted flavors; Vanilla, Strawberry, Mixed Berry, Peach
**afternoon a la carte bakery and snacks**

Our assorted specialties are baked fresh daily in our on-campus bakery and are served with the appropriate accompaniments.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Freshly Baked Home Style Cookies (1 dozen minimum per flavor)</td>
<td>$8.75/doz</td>
</tr>
<tr>
<td>Chocolate Chip, Oatmeal, Sugar &amp; Double-Chocolate</td>
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<tr>
<td>Monster Cookies (1 dozen minimum)</td>
<td>$13.25/doz</td>
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<tr>
<td>Chewy Chocolate Brownies (1 dozen minimum)</td>
<td>$12.00/doz</td>
</tr>
<tr>
<td>Congo Bars (1 dozen minimum)</td>
<td>$12.00/doz</td>
</tr>
<tr>
<td>Cup Cakes (1 dozen minimum per flavor)</td>
<td>$13.25/doz</td>
</tr>
<tr>
<td>Assorted Flavors and Frosting Available</td>
<td></td>
</tr>
<tr>
<td>Petit Fours (4 dozen minimum with a 2 dozen minimum per flavor)</td>
<td>$18.00/doz</td>
</tr>
<tr>
<td>Chocolate or White Cake covered in Chocolate or White Icing with Piped Floral Accent</td>
<td></td>
</tr>
<tr>
<td>Fancy Tea Cookies (5 dozen minimum)</td>
<td>$10.00/doz</td>
</tr>
<tr>
<td>Macaroons (1 dozen minimum per flavor)</td>
<td>$13.25/doz</td>
</tr>
<tr>
<td>Coconut or Almond</td>
<td></td>
</tr>
<tr>
<td>Chocolate Dipped Macaroons (1 dozen minimum)</td>
<td>$17.00/doz</td>
</tr>
<tr>
<td>Coconut or Almond</td>
<td></td>
</tr>
<tr>
<td>Seven Layer Bars (1 dozen minimum)</td>
<td>$15.50/doz</td>
</tr>
<tr>
<td>Baklava (2 dozen minimum)</td>
<td>$16.50/doz</td>
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<tr>
<td>Our signature pastry recipe layered with chopped nuts and spices</td>
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</tr>
<tr>
<td>Biscotti (1 dozen minimum per flavor)</td>
<td>$13.25/doz</td>
</tr>
<tr>
<td>Anise, Chocolate Almond, Double Chocolate</td>
<td></td>
</tr>
<tr>
<td>Gourmet Miniature Pastries (6 dozen minimum with a 2 dozen minimum per flavor)</td>
<td>$26.50/doz</td>
</tr>
<tr>
<td>Tiramisu Squares, Individual Vanilla &amp; Chocolate Petit Fours, Mini Cannoli, Key Lime Tartlets, Mini Fruit Tarts, Chocolate Eclairs, Mini Carrot Cake Squares, Chocolate Napoleons, Mini Cheesecake Tartlets, Strawberry Rhubarb Tartlets</td>
<td></td>
</tr>
<tr>
<td>Chocolate Dipped Strawberries (1 dozen minimum)</td>
<td>Market</td>
</tr>
<tr>
<td>Truffles (1 dozen minimum)</td>
<td>$30.00/doz</td>
</tr>
<tr>
<td>Kiddush Challah</td>
<td>$14.00</td>
</tr>
</tbody>
</table>
A variety of colors and accents are available to personalize your cake. The following prices include basic flower and border decorations as well as an inscription.

**Choose one of the following cake flavors:** Vanilla, Chocolate, White, Marble, Carrot Cake

**Choose one of the following icing selections:** Butter Cream, Whipped Cream Icing, Mocha

**Make your cake extra special with one of our fancy fillings:** Raspberry, Strawberry, Chocolate Mousse

**Decorative icing to embellish your cake is available in the following colors:** Blue, Red, Green, Yellow, Pink

**Double Layer Full Sheet Cake** $150.00
100-110 Guests

**Double Layer Half Sheet Cake** $75.00
50-55 Guests

**10 Inch Round Cake** $55.00
12-18 Guests
beverages
NON-ALCOHOLIC BEVERAGES

Java City® Brews $2.50 /pp
Regular and Decaffeinated Coffee & Bewley’s®
Herbal Teas with appropriate accompaniments
For parties of 20 or more

Bottled Minute Maid® Juices $1.75 /ea
15.2 oz. Bottles of Orange, Grapefruit, Cranberry
or Apple Juice

Assorted Canned Sodas $1.35 /ea
12 oz. Cans of Coke®, Diet Coke®, Sprite®, Diet Sprite®,
Canada Dry® Ginger Ale, Nestea Iced Tea,
Minute Maid Lemonade

Sparkling Water $3.00 /ea
1 liter Bottles

LIQUOR SERVICE

Full service beverage service is available for all on-campus events.
The following is a break down of alcoholic beverage costs. Wines will
be charged by the bottle for bars, receptions, and meals. Hard
alcohol will be charged by the 1/10th of bottle. All invoices are based
on guest consumption.

Specialty wines and alcohol not listed are available and may be
ordered for your event.

Many types of wine are available to meet every budget. Please see our
enclosed Wine List for our featured selections, or ask your Event
Coordinator for more details.

DOMESTIC BEER SELECTIONS

$3.75 per bottle
Sam Adams®
Sam Adams Light®

IMPORTED BEER SELECTIONS

$4.75 per bottle
Sam Light®
Heineken®

HOUSE SPIRITS $100.00 per bottle
Absolut® Vodka
Tangueray® Gin
Bacardi® Rum
Jack Daniels® Bourbon Whiskey
Dewar’s® Scotch
Canadian Club® Whiskey
Dry and Sweet Vermouth
Cuervo® Tequila

MIXERS

A selection of mixers to include Coca-Cola® Sodas, Minute Maid®
Juices, Tonic, and Club Soda.