



C A T E R I N G



AT **ASSUMPTION**  
**COLLEGE**





# Our Menu



WELCOME LETTER

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PLANNING YOUR EVENT

This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.



# Welcome

Welcome, and thank you for the opportunity to service your entertaining needs.

Assumption College Catering Services is committed to making your event a success. From morning breakfast baskets with freshly brewed coffee to casual feasts and elegant hors d'oeuvres, our menus are filled with fresh contemporary and seasonal ideas.



Our foods are carefully sourced and prepared in a simple and respectful manner to allow them to retain their natural flavors and wholesome nutrition.

This menu though, represents only a starting point. Our commitment is to customize our menus to meet your needs for every occasion. We will assist with all of your planning needs and offer creative menus, elegant presentations and thoughtful service to provide your guests with a pleasant experience.



To plan your next event or for further assistance, please contact our catering department at 508-767-7571.





## A GREAT START

### SUNRISE BREAKFAST (10 GUESTS' MINIMUM)

All our breakfast buffets include a hot beverage station that includes hot tea and freshly brewed coffee.

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#### MORNING BAKERY BASKET

An assortment of muffins, tea breads and scones served with bottled fruit juices.

- Add seasonal berries and fruit
- Add freshly baked bagels and flavored cream cheeses
- Add plain and chocolate croissants with crème fraiche and artisan fruit spreads
- Add assorted biscotti and seasonal fruit bars

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#### HEARTH BAKED COFFEE CAKES

Serves 12 people. Choice of Lemon Poppy, Cinnamon, Blueberry and Chocolate Walnut served with sweetened cream and seasonal berries.

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#### SEASONAL FRUIT, YOGURT AND TOASTED COCONUT GRANOLA

Create your own breakfast parfait with seasonal fresh cut fruit and berries, honey yogurt, coconut granola and assorted toppings

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#### SALISBURY EYE OPENER

Scrambled eggs choice of bacon, ham, or sausage with French toast or Waffles served with home fried potatoes and assorted danish

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#### GREYHOUND COUNTRY BREAKFAST

Roasted cured ham with toasted sage potato hash, creamy eggs, baked herbed plum tomatoes and maple glaze

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#### HEALTHY ALTERNATIVE

Egg white omelet, whole wheat pancakes, dried fruit toppings, warm honey, fresh fruit cup with yogurt.

B R E A K F A S T



## A GREAT START

### SUNRISE BREAKFAST

The following items can be added on to any of the sunrise breakfast menus to create a custom menu for any occasion.

#### TRADITIONAL ADDITIONS

- Scrambled eggs
- Hard boiled eggs
- Bacon
- Country sausage links
- Crispy turkey hash
- Cinnamon French Toast
- Buttermilk waffles with sweet butter
- Herb roasted potatoes
- Cornbeef hash

#### BAKERY A LA CARTE, PER PERSON

- Assorted bagels with cream cheese
- Croissants plain or chocolate chip
- Assorted scones
- Tea breads
- Assorted muffins
- Cookies
- Brownies
- Assorted Biscotti
- Seasonal fruit bars
- Danish

#### BEVERAGES

- Assorted soft drinks
- Assorted bottled juices
- Bottled water
- Coffee
- Hot tea
- Hot chocolate
- Hot or cold cider  
(seasonal-one gallon minimum)

B R E A K F A S T



## LUNCH TIME

### EXPRESS LUNCHES: (10 GUESTS MINIMUM)

Our signature gourmet sandwiches can be served either buffet style or as a boxed lunch. All express lunches come with pasta salad, condiments, potato chips, cookies and bottled water.

#### BLT CHICKEN BREAST

Grilled chicken breast with crisp bacon, lettuce, tomato and pesto mayonnaise on Ciabatta

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#### GLAZED SIRLOIN

Open faced sirloin with caramelized onions ginger honey vegetable slaw and Watercress on a toasted French roll

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#### SEASONAL VEGETABLE WRAP

Roasted and marinated seasonal vegetables with harissa spiced Red Pepper hummus, Spinach and Feta cheese in a tomato wrap.

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#### PORTABELLO MUSHROOMS

Roasted portabello mushrooms, Smoked Mozzarella, Garlic confit & Spinach on Foccacia

#### CRISPY BUTTERMILK CHICKEN

Crispy chicken breast, buttermilk dressing red onion slaw, Cheddar cheese & red cabbage on Parmesan roll

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#### COUNTRY PANINI

Marinated Salami, Mortadella, Provolone cheese, eggplant caponata and rosemary garlic aioli on foccacia

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#### TURKEY CAPE CODDER

Roasted turkey, preserved cranberry relish, honey roasted onions & cheddar spread on a herb wrap

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#### ASSUMPTION PICNIC LUNCH

Assorted deli sandwiches & wraps on a variety of breads with seasonal condiments

# EXPRESS LUNCHES



## LUNCHEON SALADS

### LUNCHEON SALADS: (10 GUEST MINIMUM)

Our luncheon salads can be served either as a buffet or an express salad bowl. All include bread rolls, butter, cookies and bottled water.

#### COUNTRY COBB

Seasonal greens with roasted ham, smoked turkey, bacon, local tomatoes, avocado & Great Hill blue cheese

#### SEASONAL VEGETABLE HARVEST

Baby spinach & seasonal greens with roasted, grilled and marinated local vegetables, grape tomatoes, goat cheese truffles and honey roasted shallots

#### CAESAR SALAD

Local organic Romaine lettuce with Parmesan cheese, herb croutons and creamy garlic dressing.

- Add roasted chicken breast
- Add grilled sirloin
- Add grilled shrimp

#### TANDOORI CHICKEN SALAD

Roasted Tandoori chicken with shaved cabbage salad, peas, sesame carrots, mangoes and coconut curry dressing

#### ANTI PASTI SALAD

Marinated cured Italian meats, olives, garlic peppers, grilled vegetables, shaved fennel, roasted tomatoes and seasonal greens

#### ASSUMPTION SALAD

Mesculin Greens, sliced apples, blackberries, diced tomatoes, cucumbers

#### BUFFALO MOZZARELLA SALAD

Buffalo Mozzarella, assorted local tomatoes, Arugula, toasted pine nuts, grilled sweet lemons and basil vinaigrette.

#### BIG GREEK SALAD

Crisp mixed greens with Tabbouleh roasted red pepper, crumbled feta cheese, falafel served with pita bread.

# LUNCHEON SALADS



## B O U N T I F U L B U F F E T S

### DINNER BUFFETS: (25 GUESTS MINIMUM)

The following buffets were created as a starting point to meet your entertaining needs. Please contact the catering department to create any customized menus. All our buffets are served with freshly brewed coffee, hot teas or assorted cold beverages.

#### SMOKEHOUSE BUFFET

Smokey garlic cheese dip with grilled bread, garden greens with grilled vegetables & herb croutons, pecans and blue cheese dressing. BBQ half chickens smoked beef brisket with cumin rub and molasses sauce, baked beans, braised collard greens and corn bread.

- Add crispy crab cakes
- Add grilled shrimp

**DESSERT:** Strawberry shortcake with biscuits, strawberries and whipped cream

#### THE BLACK TIE AFFAIR

Carved herb roasted beef Prime Rib, miniature Cheddar cheese stuffed potatoes, seasonal baby vegetable fricassee, creamy crab cakes with lemon aioli, Artisan bread display a made to order Caesar salad.

*Note: please inquire about chef attendant fees.*

**DESSERT:** Our pastry chef's selection of miniature pastries and fresh seasonal berries

#### SEASONAL FARMER'S MARKET

*Note: please notice a 35 person minimum, check for market availability and price*

Fresh seasonal lettuces with local tomatoes and Berkshire bleu cheese, Roasted, grilled and marinated local vegetables with honey roasted squash cakes, Mixed bean & sweet corn succotash and spiced tofu skewers with onion relish.

**DESSERT:** Fair trade chocolate bundt cakes with sweet cream vanilla sugar

#### ITALIAN BUFFET

Caesar salad with homemade caesar dressing, fresh marinara, chicken breast parmesan with penne pasta and roasted zucchini, served with garlic bread.

**DESSERT:** Assorted chocolate dipped mini canolis

# B U F F E T S



## MOVABLE FEASTS

### MOVABLE FEASTS: (25 GUEST MINIMUM)

The following feasts have been created with distinctive themes for your event planning convenience and are served for either lunch or dinner

#### BASIC BARBECUE

Grilled hamburgers, hot dogs, garden burgers, traditional condiments, potato salad, cole slaw, served with lettuce, tomatoes, onions, pickles, potato chips, cookies, watermelon, lemonade, iced tea and bottled water.

- Add clam chowder
- Add corn on the cob
- Add grilled chicken
- Add grilled Italian sausages
- Add grilled garlic and cilantro shrimp
- Add grilled sirloin steaks

*Please ask about our chef's specialty and theme BBQs' and also note that chef attendant fees apply to all BBQs*

#### YANKEE SEAFOOD BUFFET

New England clam chowder with assorted crackers, steamed mussels with ale, onions and lemon butter, Caesar salad with herb croutons and Parmesan cheese, baked cod with kettle chips and herb shrimp sauce, grilled flat iron beef steaks with roasted peppers & scallion mustard roasted red bliss potatoes and creamed spinach

**DESSERT:** Assorted seasonal trifles filled with berries, whipped cream, lemon cream, sponge cakes and candied nuts

#### TAILGATE WITH THE GREYHOUNDS

Spicy Greyhound chili, pasta salad, **HOT GRINDERS:** Portabella mushroom and Boursin cheese, Italian meats with hot peppers & Provolone, Grilled flank steak with avocado & Blue cheese dressing and traditional condiments.

**DESSERT:** Banana split & Sundae bar with vanilla, chocolate & strawberry ice cream and assorted toppings with caramel & chocolate sauce

#### SOUTHWESTERN FAJITA BAR

Choice of two: chicken, beef, shrimp or vegetable fajitas with warm flour tortillas, Spanish rice, lettuce, tomatoes, olives, sour cream, salsa, shredded cheese, and fresh tortilla chips served with fresh fruit juices.

**DESSERT:** Key lime pie

## C L A S S I C S



## CULINARY CLASSICS

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of two accompaniments, fresh baked rolls and butter and a dessert from our pastry chef. For additional selections let our chef suggest a seasonal dinner for your special event.

### POULTRY

#### CHICKEN SORRENTO

Herb breaded chicken breast with prosciutto, eggplant caponata and tomato confit

#### ASSUMPTION STUFFED CHICKEN

Statler breast of chicken stuffed with cranberry and apple cornbread stuffing w/supreme sauce

#### WILD MUSHROOM CHICKEN

Roasted statler breast with wild mushrooms, rosemary braised garlic and a Madeira glaze

#### ARTICHOKE CHICKEN

Marinated chicken breast with an artichoke and tomato fricassee, served with a sage scented natural jus

### SEAFOOD

#### RHODE ISLAND STYLE COD

Atlantic Cod with preserved lemons, Cubanelle peppers and herb gremolata

#### HERB ROASTED SALMON

Marinated with fresh herbs, shallots and extra virgin olive oil

#### BAKED STUFFED FILET OF SOLE

Fresh filet of sold stuffed with crabmeat cornbread stuffing topped with a herb white wine sauce.

### BEEF

#### BRAISED SHORT RIBS

Tender short ribs with port wine, red onion marmalade and Micro watercress

#### SPICE ROASTED SIRLOIN

Sliced sirloin with aromatic spices, marinated

#### STEAK AU POIVRE

Grilled strip steak with green peppercorns and a classic brandy glaze

#### FILET MIGNON

Roasted tenderloin with red wine glaze and preserved wild mushrooms

### VEGETARIAN

#### GARDEN RAVIOLI

Ricotta ravioli with roasted vegetables, English peas and lemon Parmesan butter

#### EGGPLANT NAPOLEAN

Sauteed eggplant layered with marinara sauce, mozzarella and fresh parmesan cheese.

#### ROASTED VEGETABLE STRUDDLE

Wrapped vegetable struddle with hummus, ginger & green olives

C L A S S I C S



## MENU ACCOMPANIMENTS

All culinary classic dinners include one vegetable, one starch and a dessert. Our culinary staff will be happy to suggest accompaniments and food pairings to best suit your meal.

### ON THE SIDE-SELECT TWO

- Buttermilk & roasted garlic mashed potatoes
- Spice glazed sweet potatoes
- Rosemary roasted potatoes
- Rice pilaf
- Basmati rice
- Large grain saffron couscous
- Parmesan & mushroom risotto
- Seasonal sautéed greens with caramelized onions
- Zucchini with sweet tomatoes & glazed pearl onions
- Green beans with shallots & brown butter
- Glazed carrots
- Spiced maple butternut squash
- Himalayan wild rice

### SALADS

#### TOSSED GARDEN SALAD

Mixed greens with grape tomatoes, cucumbers, red onions, croutons and herb vinaigrette

#### CAESAR SALAD

Romaine lettuce with Parmesan cheese, herb croutons and creamy garlic dressing

#### BABY GREENS AND PEAR SALAD

Mixed greens with caramelized pears, toasted walnuts plum tomatoes, crumbled blue cheese and herb mustard vinaigrette

#### LOCAL TOMATO SALAD

Assorted local tomatoes with marinated red onions, feta cheese, curly chicory and basil dressing

#### SPINACH SALAD

Baby Spinach with oranges, fennel, goat cheese, Bermuda onions with Sherry vinaigrette

#### PETITE ANTIPASTI

Roasted seasonal vegetables with marinated chickpeas, herb roasted tomatoes, baby spinach and extra virgin olive oil

#### ICEBERG HEART SALAD

Iceberg lettuce w/bacon, diced tomato and bluecheese dressing

# MENU ACCOMPANIMENTS



## A LA CARTE DESSERTS AND FINISHING TOUCHES

### DESSERTS

#### CAKES & TORTES – PRICED PER PERSON

- Butterscotch mocha torte
- Chocolate mousse cake
- New York style cheesecake with seasonal berries
- Carrot cake
- Tiramisu
- Chocolate fudge cake
- Angel food cake with seasonal berries

#### DESSERT BARS – PER PIECE

- Chocolate brownies
- Marble brownies
- Lemon bars
- Seven layer bars

#### COOKIES – PER PIECE

- Chocolate chip
- Double chocolate
- Oatmeal raisin
- White chocolate macadamia nut

### DESSERTS – PRICED PER PERSON

- Apple, seasonal berry or cherry crisp
- Key lime pie
- Lemon meringue pie
- Dutch apple pie
- Boston cream pie
- Pecan pie

### ICE CREAM SUNDAE BAR

(25 GUESTS MINIMUM)

Includes your choice of vanilla, chocolate or strawberry ice cream Served with hot fudge or butterscotch.

Select three from the following toppings:

- Walnuts
- Sprinkles
- Crushed Oreos
- Maraschino cherries
- Granola
- Whipped Topping
- M & M's

### THE GRAND PASTRY DISPLAY – PER PERSON

Our pastry chefs' finest selection of assorted cakes, tortes, pies and miniature pastries

### MINIATURE PASTRY DISPLAY – PER PERSON

Our pastry chefs' finest selection of miniature pastries

A LA CARTE DESSERTS  
FINISHING TOUCHES



## TRAYS AND DISPLAYS/SNACKS/CARVING STATIONS

(10 GUEST MINIMUM)

### TRAYS AND DISPLAYS – PER PERSON

- Vegetable crudité's and seasonal dips
- Vegetable and local tomato crudité's with grilled foccacia and assorted seasonal dips
- Cheese and seasonal fruit platter
- Artisan cheese display of domestic and imported cheeses with seasonal berries, dried fruits, spice nuts and assorted crackers and breads
- Traditional smoked salmon display with tomatoes, onions, capers (serves 25 guests)
- Old Time Boston-warm mini pretzels with assorted mustards, mini hot dogs, mini grilled cheese sandwiches and potato wedges with chili cheese dipping sauce
- Mexican layer dip with baskets of tortilla chips (serves 25-35 guests)
- Home style tortilla chips and salsa
- Toasted pita chips with hummus and marinated barley salad
- Conference Mini sandwiches- our assorted finger sandwiches served on croissants

### CARVING STATION – PER PERSON

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces. Chef attendant fees apply to all carving stations.

Carving station options are:

- Roast Turkey with preserved cranberry chutney
- Mustard glazed ham with marinated apricots
- Honey smoked pork loin
- Roasted tenderloin of Beef
- Salmon en crouete with spinach and herbs

#### OPTIONS:

Add country mashed potatoes, roasted garlic & rosemary potatoes, glazed sweet potatoes or rice pilaf.

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### SNACKS – PER PERSON

- Popcorn
- Potato chips
- Pretzels
- Granola bars
- Assorted chocolate candies

GOURMET DIPS  
TRAYS AND DISPLAYS  
CARVING STATIONS



## H O R S D ' O E U V R E S

The following hors d'oeuvres can be served passed on trays or as stationary buffets depending on the style of your event.

### HOT – PER PIECE

- Crispy cozy shrimp with golden raisin compote
- Scallops & bacon with maple ginger glaze
- Petite crab cakes with curried mang aioli
- Shrimp pot stickers with scallions & spiced mustard
- Assorted mini quiche
- Beef skewers with spicy red pepper glaze
- Grilled chicken satays with cilantro & lime glaze
- Miniature beef Wellingtons with red onion marmalade
- Chicken empanadas with charred corn & tomato relish
- Vietnamese chicken skewers with coconut & cabbage slaw
- Sesame chicken strips with spicy teriyaki sauce
- Chicken dijon puffs with apple honey sauce
- Stuffed mushrooms with parmesan cornbread stuffing
- Meatballs with marinara sauce
- Boneless Wings with blue cheese dressing

### COLD – PER PIECE

- Classic shrimp cocktail
- Skewered fruit with yogurt dressing
- Corstini tasting with olive tapenade, basil pesto & sun dried tomato compote
- Smoked salmon & crab roulade with tarragon aioli
- Bruschetta with tomato, basil, garlic
- Bake Brie Encroute with raspberry and strawberry preserves
- Melon wrapped with prosciutto
- Smoked chicken and avocado salad in a tortilla cup
- Cherry tomato stuffed with hummus
- Belgian endive and herbed goat cheese

# H O R S D ' O E U V R E S



# B E V E R A G E S

**HOT, SOLD BY THE GALLON:**  
16 SERVINGS PER GALLON

- Brewed regular and decaf coffee
- Hot tea
- Herb Tazo - celestial tea
- Hot cocoa (seasonal)

**COLD**

- Canned soda, bottled soda
- Bottled waters
- Bottled juices
- Milk (pint)
- Sports drinks
- Bottled teas

**PUNCHES, SOLD BY THE GALLON:**  
16 SERVINGS PER GALLON/  
SOLD BY THE PITCHER: 5 SERVINGS PER PITCHER

- Lemonade
- Apple juice
- Iced tea
- Cranberry punch
- Orange blossom
- Guava punch
- Cappuccino ice cream punch

# B E V E R A G E S



# Planning Your Special Event

We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.



## **Reserving a location**


Please reserve your location prior to contacting the catering department. Tables, chairs, and other equipment will need to be arranged by you through conference and events at 508-767-7122. When making the reservation, please include any table needs Sodexo dining services will be using. All event orders will require a confirmation number provided by conference services before processing.






# Planning Your Special Event

## **Contact the Catering Office**




At least ten business days before the event, please contact the catering office at 508-767-7571 or email us at [catering@assumption.edu](mailto:catering@assumption.edu) arrangements can be made by phone or email while others require an appointment with the Catering director. We can help you make all of the necessary decisions to determine which of the services that we offer would best fit your needs. After we have finalized all of the details for your special event, you will receive a confirmation sheet to be signed and returned. All cancellations and final changes, including the customer guarantee count and payment, must take place at least three business days prior to your function. If you do not contact us with a final count within three business days, we will prepare for the estimated number and charge accordingly.

## **Event Confirmation and Guarantees**




A guarantee is required three business days before your catered event. This confirmation and guarantee will include the exact times, location, attendance and room setup. If your event is cancelled you are responsible for contacting the catering department and canceling the event. You will be liable for 75% of your food bill for any event that is not cancelled within three business days and confirmed in writing by the customer. If Assumption College is closed due to inclement weather, all catering events will be automatically cancelled unless specified by client.






# Planning Your Special Event

## **Payment**




All catered functions must have a secured payment prior to the event. Visa, MasterCard, American express, cash, check and departmental accounts are all valid payment methods. External groups are required to make a deposit of 75% one week prior with the balance due at the conclusion of the event. Tax exempt organizations are required to submit a copy of their exemption certificate prior to the date of the event.

## **Alcohol policy**



All beer and wine beverages must be served by our personnel, and consumed in designated areas. Proof of age will be required. Sodexo reserves the right to refuse service of alcoholic beverages to any person. All personnel have completed the TIPS training program for service. We recommend at least one bartender for every 75 guests for beer and wine service. The charge for a bartender is \$25.00 dollars per hour with a 4 hour minimum.

## **Attendants**



To ensure that your event is a success, catering staff will be required for all served meals and buffets. If additional time is needed, a fee of \$25 per hour, per attendant will be applied. We recommend that you have an attendant for all receptions and breaks for every 75 guest.



# Planning Your Special Event

## **Catering Equipment**

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account at replacement costs. In the occurrence of a very large event, specialty equipment may need to be rented. We can provide this for you at an additional charge.



## **China Charges**

Our catering department provides high quality plastic products as our standard, unless otherwise requested. We also offer china service for any event at an additional charge.



## **Floral Charges**


We will be happy to order, receive and handle specific floral arrangements for you. For decorative requests an additional fee will be determined in accordance with your specific needs.






# Planning Your Special Event

## **Linens and skirting**




We will provide linens and skirting for food and beverage tables at no charge. If you would like linen to be placed on guest tables for receptions, breaks, meeting tables and boxed lunches there will be a \$5.00 fee for each tablecloth. Other tables may be skirted and covered at \$5.00 per tablecloth and \$15 per skirt. The same applies to registration tables, name tag, head tables and any additional table that will not be directly used for food service.

## **Minimum charges**



There will be a minimum charge of \$50 for food and non-alcoholic beverage orders. Arrangements for orders less than the minimum amount can be made if they are picked up during operating hours.

## **Food removal policy**



Due to health regulations, it is the policy of Sodexo dining services that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.



