

Special Events Menu



Middlesex Community College Catering Guide

2016-2017

Advanced Ordering Time Requirements

- ADTR requires a **24 hour notice** for all cold food functions
- ADTR will respond to last minute function needs to the best of our abilities.
- ADTR requests a **48-hour notice** on all hot food functions.

Allergens/Dietary Restrictions

Please notify us of any food allergies or requirements for special food preparation and we will be happy to accommodate your needs.

Extras

If rental equipment is required, the cost of rental will be added to the price of the function. Linen, flowers, ices carvings, etc. can be ordered at a nominal charge.

Minimums

All items are per person and may be ordered in any quantity unless noted with an exception

Special Charges for events Catered at Nesmith House and The Meeting House

- Wait staff is mandatory for all events at The Nesmith House or The Meeting House with a 4 hour minimum.
- Per person pricing in this catering guide is for events catered during normal operating hours of Monday through Friday 7:00 am – 3:00 pm on the MCC campuses.
- Events requiring waitstaff during normal operating hours will be charged at the rate of \$25.00 per hour.
- A labor charge of \$35.00 per hour will be added onto functions that take place after normal operating hours and will include the time needed to set up the event and clean up after the event.
- Prices **do not** include State Meal Tax
- All Tax Exempt functions require a Tax Exempt Identification Number on the Order Form.
- We accept Master Card, Visa and American Express payment
- Prices **do not** include State or City Meals Tax
- All Tax Exempt functions require a Tax Exempt Identification Number on the Order Form.

Cancellations

- In case of emergency events can be cancelled with Maureen Spinney and Vicki Courtemanche
- When the college closes due to inclement weather, all catering on campus is automatically cancelled

Additional Information:

- These are suggested menus only, Have a favorite appetizer? We'll include it in your menu. Want to bring in your nationality? We'll do it! Have a favorite family recipe? We'll duplicate it! Our entire staff is trained to properly handle your food, ensuring both safe and phenomenal food that is restaurant quality or better! Our food is prepared from scratch in our commissary and finished on site at your event venue to preserve the quality and freshness.
- All food is served on China – no disposable products are allowed in the houses.

These menus are offered as suggestions in planning your food selections. We would be happy to assist you in tailoring a menu to suit your specific needs.

BREAKFAST & BRUNCH

Smoked Salmon Splendor

\$14.95

Cold Smoked Salmon with sliced Cucumbers, Red Onion, Tomato Slices, Lemon Twists and Leaf Lettuce with Cream Cheese & Boursin Cheese. Accompanied by Fresh Baked Bagels, Sliced Seasonal Fruit, Fresh Brewed Coffee, Assorted Juices & Bottled Waters

Executive Brunch

\$13.95

Quiche du Jour, Gourmet Muffins and Scones with Butter and Jam, Seasonal Sliced Fruit, Fresh Brewed Coffee, Assorted Juices & Bottled Waters

ADTR Signature French Toast

\$13.95

Your Choice of Creme Brulee French Toast or Blueberry & Cream French Toast Casserole with Maple Smoked Bacon, Fresh Fruit Salad, Coffee, Assorted Juices & Bottled Waters (minimum of 10 people)

The Healthy Start

\$10.95

Seasonal Fruit Salad, Individual Lo-Fat Yogurt Parfaits with Fresh Berries, Nuts and Granola, Breakfast Bars, Fresh Brewed Coffee, Assorted Juices & Bottled Waters

The Quick Start Tote

\$11.95

Fresh Baked Bagels with Butter and Cream Cheese, Yogurt Cup, Seasonal Fruit Salad, Assorted Juices or Bottled Waters

SIGNATURE SALADS

Choose two Gourmet Salads below served with Fresh Baked Tortillas & Artisan Rolls, Fresh Baked Cookies and Brownies, Snapple, Canned Soda and Bottled Waters \$14.95

The Bonsai

Grilled Chicken, Snow Peas, Mandarin Oranges, Green Onion, Sun-dried Cranberries, Crunchy Chow Mein Noodles and Chopped Peanuts on a Bed of Romaine lettuce with a honey Sesame Ginger Dressing

The Palermo

London Broil, Portobello Mushrooms, Roasted Red Pepper, Sun-Dried Tomato, Buffalo Mozzarella and Green Onion on a Bed of Mixed Greens

The Aztec

Chicken or Beef, Red Onion, Roasted Corn, Tomato, Shredded Cheddar, Homemade Salsa & Guacamole on a Bed of Romaine Lettuce with Crisp Tortilla Strips and a South Western Ranch Dressing

The Applewood

Grilled Chicken, Bacon, Green Apples, Sun-dried Cranberries, Crumbled Bleu Cheese and Tomato on a Bed of Mixed Greens with Balsamic Glaze

The Cedar

Hummus and Taboule on Mixed Greens with Bermuda Onion, Tomato, Cucumber, Olive Oil, Balsamic Glaze and Paprika

The Cypress

Buffalo Mozzarella, Tomato, Bermuda Onion and Fresh Basil Pesto on a Bed of Mixed Greens with a Balsamic Glaze

Hail Caesar

Grilled Chicken, Romaine Lettuce, Shredded Parmesan Cheese, Mandarin Oranges, Thinly Sliced Tomato and Seasoned Croutons tossed in our Homemade Caesar Dressing

Chatham Grilled Chicken Salad

Boneless Chicken tossed with tart granny smith apples, sun dried cranberries, and a light creamy citrus dressing on a bed of crisp romaine lettuce

Add Homemade Soup to any luncheon

\$2.95 per Person

PRE-MADE SANDWICHES & WRAPS

A Selection of our Signature Sandwiches listed below accompanied by a Gourmet Compound Salad (selection changes daily), a garden salad an Executive Dessert Tray, Assorted Potato Chips, Snapple, Canned Soda & Bottled Waters \$14.95

Pilgrim

Roasted Turkey, Home style Stuffing, Leaf Lettuce and Cranberry Mayo

Californian

Roasted Turkey, Bacon, Swiss Cheese, Guacamole, Green Leaf Lettuce & Plum Tomato

Brahman

London Broil, Boursin Cheese, Thinly Sliced Cucumber and Plum Tomato

Waldorfian

All White Chicken Salad, Apple Slices, Bacon and Green Leaf Lettuce

Baconian

Grilled Marinated Chicken, Bacon, Green Leaf Lettuce, Plum Tomato and Honey Mustard

Ameenian

Hummus, Taboule, Green Leaf Lettuce, and Tomato with Olive Oil, Balsamic Glaze and Paprika

Sicilian

Buffalo Mozzarella, Plum Tomato, Bermuda Onion, Fresh Basil Pesto with a Balsamic Glaze

Badenian

Black Forest Ham, Boursin Cheese, Red Pepper Jelly, Plum Tomato and Leaf Lettuce

Chipotle Chicken

Grilled Chicken, Smoked Gouda, Leaf Lettuce, Roasted Red Peppers, Plum Tomatoes and Chipotle Mayo

Galapavo

Fresh Roasted Turkey, New York Cole Slaw, Imported Swiss and Green Leaf Lettuce

Ligurian

Pesto Chicken Salad with Leaf Lettuce, Plum Tomato and Roasted Red Peppers

Athenian

Plum Tomato, Feta Cheese, Olive Tapenade, Red Onion, Sun-Dried Tomato Tapenade, Green Leaf Lettuce & Greek Dressing

Dagwood

Medium Rare House Roasted Sirloin, Horseradish Cream, Green Leaf Lettuce, Plum **Tomato and Caramelized Onions**

Showgun

All White Meat Tuna Salad topped with Cucumber Wasabi Dressing, Green Leaf Lettuce and Red Onion

Burma

Fresh Cabbage & Bean Sprouts, Shredded Carrots and Cucumber, Green Leaf Lettuce and Sesame Ginger Dressing with Chow Mein Noodles

Gammon

Hickory Smoked Bacon with Fresh Plum Tomatoes, Green Leaf Lettuce and Homemade Bleu Cheese Dressing

Executive Tote **\$16.95**
Your choice of Sandwich or Wrap, Gourmet Salad, Potato Chips, Seasonal Fresh Fruit Salad, Fresh Baked Cookie, Snapple or Bottled Water

Pinwheel Wraps **\$18.95/dozen**
Our Signature Sandwiches prepared as bite-sized pinwheel wraps

Pinwheel Luncheon **\$15.95**
Our Signature Sandwiches prepared as a bite-sized pinwheel wrap accompanied by two Signature Salads (one vegetarian, one with protein), Fresh Baked Desserts, Snapple and Bottled Waters

TRAYS

Executive Deli Platter **\$13.95**
A generous selection of Fresh Roasted Turkey Breast, Black Forest Ham, London Broil, Genoa Salami, Lean Corned Beef with Domestic and Imported Cheeses, Fresh Baked Artisan Rolls, Lettuce, Tomato, Pickles and Spreads

Heart Smart **\$10.95**
Fresh Roasted Turkey Breast and Grilled Marinated Chicken with our Garlic Hummus, Fresh Tabouli, Bermuda Onions, Roasted Peppers, Thinly Sliced Cucumber and Tomato served on a Bed of Fresh Greens with Balsamic Glaze accompanied by Fresh Baked Pita Bread

Board Room Platter **\$19.95**
Fresh Roasted and Sliced Beef Tenderloin with Pickled Bermuda Onions, Thin Sliced Plum Tomato, Roasted Red Peppers, Boursin Cheese and Horseradish Cream with Assorted Fresh Baked Artisan Rolls

AFTERNOON SNACKS

Antipasto Tray **\$10.95**
Genoa Salami, Black Forest Ham, Parmigiana-Reggiano, Aged Extra Sharp Provolone, Buffalo Mozzarella, Roasted Red Peppers, Green Olives and Calamata Olives

Mediterranean Medley **\$5.95**
Roasted Red Peppers, Hummus, Tabouli, Red Onion, Pitted Green and Calamata Olives, Roasted Tomatoes and Crisp Pita Triangles

Add Salad, Dessert and Cold Beverages to any Tray for \$3.95/pp

HOT LUNCHEONS

For groups of ten or more, choose one entrée and two sides. Served with fresh baked rolls and butter, gourmet dessert, Snapple & Bottled Water. Presented hot in foil pans. Chafing dishes and servers available upon request. \$15.95 - \$19.95

Suggested Entrée Selections

PASTA

Chicken, Broccoli & Penne Alfredo • Tortellini Primavera
Marsala Glazed Wild Mushroom Ravioli • Butternut Squash Ravioli with Maple Cream
Garden Vegetable Lasagna

POULTRY

Chicken Marsala • Chicken Parmesan • Lemon Chicken • Chicken Piccata • Chicken Sinatra
Apricot & Ricotta Stuffed Chicken Breast • Fresh Roasted Turkey Dinner
Sweet Chili Chicken • Chicken Pomodoro • Chicken Monterey

SEAFOOD

Baked New England Haddock • Shrimp Scampi
Fresh Grilled Swordfish • Seared Ahi Tuna
Haddock Bella Vista • Maryland Crab Cakes
Sesame Ginger Salmon

BARBECUE

Slow Roasted Baby Back Ribs • Slow Roasted BBQ Chicken Halves
Dixie Style Pulled Pork • Blue Ribbon Beef Brisket

SIDE SELECTIONS

Seasonal Roasted Vegetable Medley • Char-Grilled Asparagus
Caesar Salad • Garden Salad • Homestyle Mashed Potato
Roasted Fingerling Potato • Confetti Rice • Herbed Rice Pilaf

VEGAN & VEGETARIAN

Vegetable Curry with Basmati Rice
Grilled Vegetable Napoleans
Stuffed Portobello with Gorgonzola
Eggplant Parmesan

OUR APPETIZERS ARE MADE FRESH IN HOUSE

We do not use any premade or frozen products. The appetizers listed below are offered as suggestions in planning your food selections. We would be happy to assist you in tailoring a menu to suit your specific needs.

STATIONARY APPETIZERS

Seasonal Crudités Display

Fresh Broccoli, Carrots, Cauliflower, Celery, Cucumbers, Greens Beans,
Grape Tomatoes, Asparagus and Select Peppers
Accompanied by
Spinach & Artichoke Dip served in a Fresh Baked Bread Crock
\$3.95/PP

Imported & Domestic Cheese Board

Served with Assorted Breads & Stone Ground Crackers,
Ripe Black & Green Olives, Toasted Walnuts and Spiced Pecans
and Red & Green Grapes
\$4.95/PP

Bruschetta Barcelona

Grilled bread topped with Basil Pesto and Goat Cheese
Guests will choose from an assortment
of Gourmet Toppings to include:
Sun-dried Tomato Tapenade, Olive Tapenade
and a Traditional Plum Tomato, Fresh Basil
and Olive Oil Topping
\$3.95/PP

Middle Eastern Tapas

Homemade Hummus & Taboule, Roasted Red Peppers, Bermuda Onion,
Thinly Sliced Cucumber, Calamata Olives, Plum Tomatoes
and Crisp Pita Chips with Fresh Mint
\$4.95/PP

Southwestern Tapas

Red, Yellow & Blue Corn Chips served with Tequila Lime Marinated Chicken, Warm Smokey
Black Beans, Pico di Gaillo, a Rich Jack Cheese Dip, Guacamole & Sour Cream
\$4.95/PP

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PASSED APPETIZERS

Caprese Skewers

Fresh Summer Baby Roma Tomatoes, Garden Basil and Mozzarella Skewered and Drizzled with Vinaigrette dressing and Balsamic Reduction

\$1.95/EACH

Spinach & Cornbread Stuffed Mushrooms

Fresh Spinach, Feta Cheese and Cornbread served with a Lemon Wedge

\$2.25/EACH

Handmade Petite Spinach Pies

Baby Spinach, Caramelized Onions and Feta Cheese in Fresh Phyllo

\$2.25/EACH

Sausage & Fennel Stuffed Mushrooms

\$2.25/EACH

Fire Cracker Shrimp served on a Skewer

\$3.25/EACH

Maryland Style Crab Cakes

Served with a Garlic & Lemon Aoli

\$3.25/EACH

Maple Roasted Scallops Wrapped in Bacon

\$3.75/EACH

Steak & Cheese Spring Roll

A Homemade Spring Roll filled with Tenderloin of Beef, Caramelized Onions and Peppers, and Monterey Jack Cheese

\$2.95/EACH

Homemade Cranberry Meatballs

\$1.95/EACH

Chicken Satay with a Peanut Dipping Sauce

\$2.25/EACH