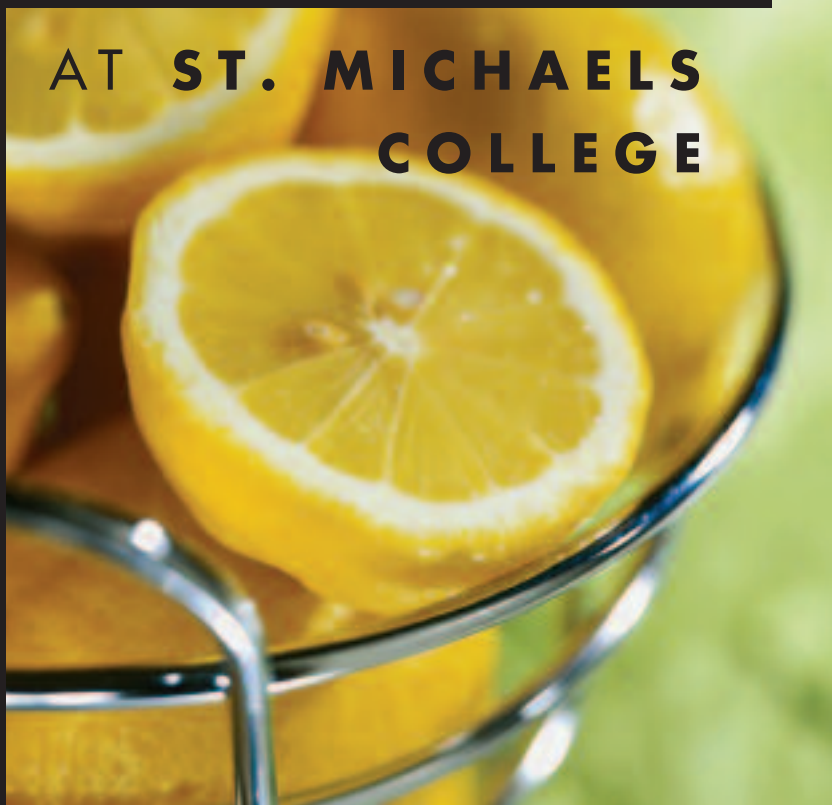




C A T E

R I N G



AT **ST. MICHAELS**
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 to St. Michael's College Catering

From basic coffee services to outdoor events of unlimited numbers, our goal is to provide you with a full range of quality and innovation catering services backed by a dedicated, service oriented staff and a wide range of resources available from our international network.



As a catering service our main function is food! Our trained professional staff is focused on providing the highest level of catering services. The quality of your food however, does not rest upon the chefs alone. Every member of the catering department receives monthly training on food and beverage services, as well as day to day experience on the job.



This brochure provides you with fresh, contemporary menus made with local Vermont ingredients when available. However, this represents only a starting point. Our commitment is to customize and create whatever is required to provide your guest with an unforgettable experience.

We look forward to the opportunity to work with you!

To contact the Saint Michaels College catering office please call: 802- 654-2658.





A GREAT START

SUNRISE BREAKFAST

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include freshly brewed Green Mountain Coffee Roasters coffee, decaf and assorted hot tea.

EARLY RISER

An assorted breakfast pastry basket and a bottled selection of orange, apple and cranberry juice.

EYE OPENER

An variety of donuts, muffins and bagels with condiments and a bottled juice assortment of orange, apple and cranberry, served with fresh, seasonal sliced fruit.

SUNRISE START

An selection of bagels with assorted flavored cream cheeses, scones, muffins, and preserves served with sliced fruit and assorted juices.

VERMONT COFFEE BREAK

Our fresh freshly brewed Green Mountain coffee, decaffeinated and assorted hot tea, served with bottled spring water.

Please see your catering director about creating a customized breakfast buffet or our cooked to order omelet bar.

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

ENTRÉES

- Assorted Quiches
- Ham and Potato Frittata
- Cereal with Milk
- Yogurt and Granola Parfaits
- Assorted Seasonal Sliced Fruit
- Scrambled Eggs
- Bacon
- Sausage Links
- French Toast with Local Vermont Syrup
- Blueberry Pancakes with local Vermont Syrup
- Home Fried Potatoes

BAKERY A LA CARTE, PER PERSON

- Assorted Bagels With Condiments
- Donuts
- Croissants (2 mini)
- Danish
- Assorted Scones
- Assorted Muffins

INDIVIDUAL BEVERAGE

- Bottled Iced Tea
- Assorted Soft Drinks
- Assorted Bottled Juices
- Bottled Water
- Sparkling Water
- Sports Drinks
- Milk

BEVERAGES

- Fresh Brewed Green Mountain Coffee
- Fresh Brewed Green Mountain Decaffeinated Coffee
- Assorted Herbal Teas
- Hot Chocolate
- Local Cider
- Eggnog
- Lemonade
- Iced Tea

B R E A K F A S T



LUNCH TIME

EXPRESS LUNCHES: 10 GUESTS' MINIMUM

Our signature specialty sandwiches can be prepared to suit your event. We package these to go with you. Limited time for a lunch? They can be pre-set along with beverages and dessert to keep your program on time.

ALBUQUERQUE CHICKEN

Southwestern Chicken Sandwich with peppers, onions and guacamole. Served with side salad, condiments, potato chips, cookies or brownies and a canned soda or a water

ROAST BEEF AND HAVARTI PANINI

Roast Beef and Havarti cheese on a baguette with grilled onions, romaine, dijonaise sauce, served with side salad, condiments, potato chips cookies or brownies and a canned soda or a bottled water

BISTRO GRILL

Grilled Herb Chicken breast with mozzarella and pesto mayonnaise on Focaccia bread, served with side salad, condiments, potato chips, cookies or brownies and a canned soda or a bottled water

TURKEY CHEDDAR WRAP

Turkey and Vermont Cheddar with cranberry mayo on a flour tortilla, served with side salad, condiments, potato chips, cookies or brownies and a canned soda or a bottled water

GRILLED VEGETABLE BAGUETTE

Grilled vegetables with hummus and Swiss cheese on a baguette served with side salad, condiments, potato chips, cookies or brownies and a canned soda or a bottled water

ITALIAN PANINI

Salami, ham, provolone, roasted red peppers on a French roll with garlic mayonnaise served with side salad of the day, condiments, potato chips, cookies or brownies and a soda or a bottled water

GRILLED PORTOBELLO PANINI

Grilled Portobello mushroom sandwich with provolone cheese served with side salad, condiments, potato chips, cookies or brownies and a canned soda or a bottled water

EXPRESS LUNCHES



LUNCHEON SALADS

LUNCHEON SALADS: 10 GUEST MINIMUM

Our signature specialty salads can be prepared to suit your events. They can be pre-set along with beverages and dessert to keep your program on time. If you're planning a more formal luncheon, let us serve you in style. All luncheon salads include a dinner roll with butter, cookies or a brownie, choice of a canned soda or bottled water.

CHEF SALAD

A bed of mixed greens with julienne ham and turkey, cheddar cheese, hard boiled egg and honey mustard dressing.

CAESAR SALAD

Fresh cut romaine lettuce with shredded parmesan cheese, croutons and Caesar dressing.
-add grilled balsamic chicken breast
-add beef strips
-add roasted vegetables
-add salmon

COBB SALAD

A bed of mixed greens with smoked turkey, honey ham, tomato, avocado, egg, bacon and crumbled blue cheese served with blue cheese dressing.

THAI BEEF AND NOODLE JAZZ SALAD

Lime marinated beef tossed with lo mein noodles, Chinese cabbage, fresh spinach, basil, mint and peanuts served over a bed of baby greens and with Thai dressing.

BUFFALO CHICKEN SALAD

Romaine, carrots, and celery topped with Spicy red hot chicken breast strips and a blue cheese butter milk dressing

BABY SPINACH SALAD

Fresh baby spinach tossed with red onions, toasted pecans and oranges tossed with a raspberry chive dressing

BIG GREEK SALAD

Crisp mixed greens with tabbouleh, roasted red pepper, olives, crumbled feta cheese and falafel served with pita wedges

CHICKEN FAJITA SALAD

Fresh mixed greens, marinated sliced chicken breast, vegetables, tomatoes, shredded cheddar cheese and fried tri-color tortilla chips served with ranch dressing.

LUNCHEON SALADS



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

SPECIALTY BUFFETS: 10 GUEST MINIMUM

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

SLICERS DELI BUFFET

Sliced roast beef, ham turkey, American, Swiss and Provolone accompanied by assorted breads and rolls, relish tray with lettuce, tomato, pickles, onion, condiments, potato chips, cookies, brownies and canned soda or bottled water

PLEASE SELECT ONE OF THE FOLLOWING SALADS:

- Pasta salad, potato salad, garden salad and Caesar salad.

SALAD BUFFET

Seafood salad, chicken salad, tuna salad, egg salad and tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons with a choice of two salad dressings all accompanied by assorted breads and rolls, relish tray with lettuce, tomato, pickles and onion, condiments, potato chips, cookies, brownies and a canned soda or bottled water

CAESAR BAR

Romaine lettuce tossed with parmesan cheese, croutons, and Caesar dressing served with rolls and butter, dessert bars and a canned soda or bottled water

OPTIONS:

- Add grilled chicken
- Add grilled shrimp
- Add grilled salmon
- Add roasted vegetables

ROMA ITALIAN

Mixed green salad with Italian dressing and antipasto. Choice of two penne, tri color rotini or rigatoni with marinara sauce. Served with breadsticks, shredded parmesan cheese, dessert bars and canned soda or bottled water

- Add pesto sauce, sun-dried tomato sauce or meat sauce
- Add vegetarian lasagna, or chicken parmesan
- Add eggplant parmesan or cheese ravioli

B U F F E T S



CULINARY CLASSICS BUFFETS

BUFFETS REQUIRE A MINIMUM OF 25 GUEST

If you prefer a buffet event use our dinner buffet options to build an event that best fits you and your guests needs. All buffets are a complete package served with rolls, butter an assortment of cakes, seasonal homemade pies and freshly brewed Green Mountain Coffee Roasters regular and decaffeinated coffee and tea.

SALADS & SIDES

(Please select one salad, one starch and one vegetable from our menu accompaniments)

ENTREE CHOICES

(Please select one entrée from the list below, a vegetarian option will be added by our chef to your buffet.)

FISH	BAKED SALMON WITH DICED TOMATO AND WHITE WINE	CHICKEN	GRILLED CHICKEN WITH A CITRUS LIME MARINADE
	BAKED STUFFED COD WITH LEMON BUTTER		CHICKEN TERIYAKI
	PAN SEARED TALAPIA WITH CHILI LIME SAUCE		CHICKEN BREAST WITH CHEDDAR AND CARAMELIZED ONIONS
			GRILLED OREGANO AND LEMON CHICKEN
PORK	HONEY CHIPOTLE ROAST PORK		
	5 SPICE ROAST PORK		
	CENTER CUT PORK CHOP AU POIVRE		
		VEGETARIAN	TORTELLINI VEGETABLE ALFREDO
			BUTTERNUT SQUASH LASAGNA
BEEF	BEEF TIPS WITH GRILLED ONIONS AND PEPPERS		
	GRILLED SIRLOIN STEAKS WITH A PEPPERCORN DEMI GLACE		
	ADOBE RUBBED LONDON BROIL WITH CILANTRO LIME SAUCE		



CULINARY CLASSIC ENTREES

For an event that requires a more formal atmosphere we suggest a served meal. Each menu item includes a choice of salad with dressing, choice of two accompaniments, fresh baked rolls and butter, dessert, fresh brewed Green Mountain Coffee Roasters coffee, decaffeinated coffee and hot tea.

BEEF	FILET MIGNON Beef tenderloin filet with our sauce robert	SEAFOOD	SAN FRANCISCO STIR-FRY Tender sweet scallops with mushrooms, zucchini and Szechwan sauce.
	STEAK AU POIVRE Delicious beef sirloin served with a classic brandy sauce with peppercorns		BROILED SALMON WITH DILL BUTTER Salmon fillet broiled to perfection served with dill butter
POULTRY	CHICKEN PICCATA Boneless breast of chicken lightly sautéed and served in a light lemon sauce with capers	VEGETARIAN	STUFFED SOLE Filet of sole stuffed with our shrimp stuffing and topped with a thyme beurre blanc
	CHICKEN VERMONT Boneless breast of chicken rolled with Vermont ham and cheddar cheese		VEGETABLE NAPOLEON Vegan napoleon with Portobello mushroom, eggplant, peppers, zucchini and yellow squash
	GRILLED BALSAMIC CHICKEN Boneless chicken breasts marinated in our house balsamic marinate and grilled to perfection.		CHEVRE, ORZO AND BASIL STUFFED PORTOBELLO Portobello mushroom caps stuffed with chevre cheese, orzo and fresh basil
	CHICKEN NAPOLI Boneless chicken breast sautéed with sun-dried tomatoes and spinach.		CRISPY TOFU Stir-fried tofu tossed with ginger sesame vegetables
PORK	VERMONT MAPLE PORK TENDERLOIN Sliced tenderloins of pork dressed with a Vermont maple glaze, with fresh apple compote		
LAMB	ROAST FILET OF LAMB With whole grain mustard and herbed crumb topping		

C L A S S I C S



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals included one salad, one vegetable, one starch and one dessert.

SALADS

TOSSED GARDEN SALAD

A fresh mix of lettuce with tomatoes, cucumbers, red onions and croutons and your choice of dressing.

CAESAR SALAD

Romaine lettuce with parmesan cheese, garlic croutons and creamy Caesar dressing

FRESH MESCLUN

Baby vegetables with balsamic vinaigrette and cherry tomatoes

BUFFALO MOZZARELLA

Tomato and fresh basil with garlic vinaigrette

SPINACH SALAD WITH WARM BACON DRESSING

Our classic spinach salad made with a honey lemon dressing

ON THE SIDE – SELECT TWO

Baked Potato

Country Mashed Potatoes

Potatoes Au Gratin

Oven Roasted Garlic Potatoes

Rice Pilaf

Long Grain and Wild Rice

Israeli Cous Cous

Fresh Broccoli Spears

Asparagus Spears (seasonal)

Fresh Zucchini with Garlic and Basil

Green Beans with Roasted Red Peppers

Baby Carrots with Honey Butter

DESSERT SELECTIONS

Chocolate Cake

Vermont Apple Pie Royal

Kentucky Bourbon Pie

Maple Cheese Cake with Seasonal Berries

Carrot Cake with Cream Cheese Icing

Chocolate Mousse with Chambord

Crème Caramel



FINISHING TOUCHES/SNACKS

DESSERT BARS, PER PERSON

Have your dessert bars cut into triangles and squares to create an attractive platter

- Chocolate Brownies
- Marble Brownies
- Lemon Bars
- Seven Layer Bars
- Marshmallow Krispies

COOKIES, PER PERSON

- Chocolate Chip
- Oatmeal Raisin
- Soft Molasses
- Chocolate Chocolate Chip
- Sugar

SNACKS, PER PERSON

- Chips
- Pretzels
- Goldfish
- Party Mix
- Trail Mix

ICE CREAM SOCIAL, 25 GUEST MINIMUM

Includes one 3 gallon tub of ice cream with your choice of vanilla, chocolate or strawberry

Accompanied By

- Hot Fudge Sauce
- Caramel Sauce
- Sprinkles
- Crushed Oreos
- Cherries
- Whipped Toppings
- M & M's

ASSORTED DIPS, PER PERSON

Served with Baguette Slices

- Spinach and Artichoke Dip
- French Onion Dip
- Garden Vegetable Dip
- Ranch Dip
- Seven Layer Dip with Tortilla Chips

FINISHING TOUCHES SNACKS



CARVING STATION/TRAYS AND DISPLAYS/HORS D'OEUVRES

RECEPTION CARVING STATIONS, PER PERSON

Hors d'oeuvres sized carved selections are accompanied by an assortment of miniature rolls, condiments and sauces. There is an additional charge per station chef.

Carving station comes with your choice of:

- Roast Turkey with Home-style gravy
- Mustard and Maple Glazed Ham
- Roast Pork Loin
- Carved Roast Beef Au jus
- Roast Tenderloin of Beef
- Salmon en Croute with Spinach and Herbs

Ask us about our sauce options...

TRAYS AND DISPLAYS:

- Crudités and Dip
- Domestic Cheese and Crackers
- Imported Cheese and Gourmet Crackers
- Fresh Seasonal Fruit and Cheese
- Chips and Salsa
- Pita Chips with Hummus
- Fresh Seasonal Sliced Fruit
- Smoked Salmon Platter
- Roasted Vegetable Platter

HORS D'OEUVRES, BY THE DOZEN

The following hors d'oeuvres can be served passed on trays or set up as stationary displays.

HOT

- Maryland Style Crab Cake With Remoulade
- Pear And Blue Cheese Puffs
- Asparagus Quiche
- Teriyaki Beef Kabobs
- Mini Beef Wellingtons
- Scallops wrapped in Bacon
- Grilled Thai Shrimp
- Chicken Satay
- Cheddar and Apple Quesadillas
- Buffalo Chicken Wings
- BBQ Meatballs
- Petit Quiche
- Spanakopita
- Petit Chicken Cordon Bleu
- Fried Ravioli with Marinara Sauce

COLD

- Vegetarian Sushi
- Shrimp Cocktail
- Tomato Brushetta
- Crab Stuffed Cherry Tomatoes
- Prosciutto and Arugula on a Bread Stick
- Fruit Kabobs with Yogurt Honey Dressing
- Blue Cheese and Onions on Baguette


CARVING STATION
TRAYS AND DISPLAYS
HORS D'OEUVRES



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




The location of the event needs to be determined before we can confirm the event. Tables, chairs, trash cans, room set-up and other equipment need to be arranged through the Special Events Office at 802-654-2615.

Arranging and Reserving a Date



Even if the date of the event is only tentative, please make arrangements with the catering department so that we can at least put you on our records. All other information such as location, number of guests, time of the function and menu selection, need to be decided at least seven business days before the event. You may contact the catering department at 802-654-2658.

Scheduling Food and Service



Once the room reservation is made, you will be able to place your catering request. We prefer that your catering order be placed with us via fax at 802-654-2951. We have a convenient checklist that you can use as a guide. Please let us know if you do not have a copy of the checklist and we will fax one to you. All requests that are not listed on the checklist should be discussed with our catering representative.



Planning Your Special Event

Change/Guarantees/Cancellations

All event orders must be placed a minimum of seven business days prior to the event. Final counts are required three days prior to the event. Any changes or cancellations must be confirmed three business days prior to the event. Last minute cancellations are subject to a fee. This will ensure our ability to meet your needs from both a food and staffing perspective.



Payment

All catered functions must have a secured payment before they occur. A college account number, check, or major credit cards are all valid payment methods.

Service Upgrades

Our catering department provides high quality plastic products as our standard, unless otherwise requested. If china service is desired, there will be an additional fee depending on the location of the event.



Beer and Wine

We offer a selection of fine wine and premium beer. A liquor license is required for any event not held in Alliot Hall. A license must be applied for at least 21 days prior to an event. A fifteen dollar fee will be added to the invoice. Bartenders are provided for all bars. Bars with sales below \$200 during the first hour and less than \$90 each additional hour will be billed the minimum.





Planning Your Special Event

Linen

As a standard we provide tablecloths and table skirting for all food and beverage tables. Linen for guest tables is included only with full service meals of breakfast, lunch and dinner. If you prefer linen to be placed on seating tables for receptions, breaks and box lunches there will be a \$5.00 fee for each table cloth. Registration tables, name tags, head tables and any additional table will cost \$10.00.



Delivery Fees

There is no delivery fee for catering services within the Alliot building. For casual deliveries outside of Alliot there will be a twenty dollar or 10% fee, whichever is greater but not to exceed \$50.00. Served meals and dinner buffets outside of Alliot require a service charge based on time and distance to the event.



Attendants

To ensure that your event is a success, catering staff will be provided for served meals and buffets. The cost for the first two hours is included. If your event lasts longer than two hours and additional time is needed the cost is \$23.50 per staff, per hour. We recommend that you have an attendant for all receptions and breaks of 75 or more guests. For waited service of groups of 15 or less there is a \$50.00 service charge added to the invoice.



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.

Food Removal Policy

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

