

# Catering

Dickinson

## WEEK-FROM-TODAY MENU

REQUESTS ACCEPTED MONDAY-FRIDAY | AFTER-HOURS REQUESTS ACCEPTED NEXT BUSINESS DAY

### Cold Hors D'oeuvres

\*3 dozen minimum

- Almond Crusted Tea Sandwiches (12 total- \$9)- Chicken Salad | Curry | Almond
- Snack Sandwiches (50 total- \$75)
- Pecan Chicken Salad Bites (Gluten Free) (12 total- \$8)- Chicken Salad | Pecan | Rice Cracker
- Edamame Crudit  (Gluten Free) (12 total- \$7)
- Sun Dried Tomato Cannellini Bean Spread on Canape (Vegan) (12 total- \$12.00)
- Manchego & Membrillo (12 total- \$21)- Manchego Cheese | Membrillo Cheese | Olive Bread
- Belgian Endive with Turkey (Gluten Free) (12 total- \$12)
- Belgian Endive with Chicken (Gluten Free) (12 total- \$12)
- Vegetable Crudit  with Soft Cheese (Gluten Free) (12 total- \$6)
- Hummus & Roasted Vegetable Sliders (Vegan) (12 total- \$15)
- Creamed Cheese Stuffed Tomatoes (Gluten Free) (12 total- \$8)
- Smoked Salmon Mousse on Endive (12 total- \$18)
- Asparagus & Prosciutto (12 total- \$15)
- Tomato Basil Mozzarella Kabob (Gluten Free) (12 total-\$9)
- Shrimp Cocktail (Gluten Free) (12 total- \$12)

### Hot Hors D'oeuvres

\*3 dozen minimum

- Baked Brie in Bread Wreath (Serves 15-20) \$40
- Spicy Chicken & Tzatziki (12 total \$10)
- Coconut Shrimp & Pineapple Salsa (Minimum 3 pounds) \$55 / 3# pounds=4dozen
- Crab Balls with Petal Sauce (12 total \$15)
- Grilled Corn Cake with Mango Salsa (Vegetarian) (12 total \$9)
- Mini Smoked Sausage in Cumberland Sauce (100 total \$41)
- Italian sausage coins with peppers and onion (\$8/pound) (Minimum 3 pounds- \$24)
- Stuffed Mushrooms with Italian Breadcrumb (Vegetarian) (12 total \$9)
- Stuffed Mushrooms with Meatball Stuffing (12 total \$10)
- Stuffed Mushrooms with Crab Cake Stuffing (12 total \$11)
- Mini Pierogis with Saut ed Onions (Vegetarian) (12 total \$7)
- Eye of Round Sliders (12 total \$28)
- Beef Tenderloin Sliders (12 total Market Price)
- Salmon Cake Sliders (12 total \$32)
- Lamb Loin on crostini with Mint Pesto (12 total \$35)
- Potato Latkes with Sour Cream & Applesauce (Vegetarian) (12 total \$9)

## Breakfast Buffets-Minimum 12

*Include:* Coffee | Hot Tea | Iced Water | Sweeteners | Creamers

*Choose one:* Apple Juice **or** Orange Juice **or** Cranberry Juice

*Choose one:* Fruit Salad **or** Seasonal Whole Fruit

*Condiments available upon request:* Cream Cheese | Butter | Jelly | Honey | Brown Sugar | Ketchup | Hot Sauce

### Sunrise Breakfast - \$9 per Guest Includes:

Choose one:

- Scrambled Eggs **or** Classic Frittata (Spinach, Tomato, Cheddar Cheese, Potato, Egg) **or** French Toast Sticks with Syrup

Choose one: Biscuits **or** Donuts **or** Chocolate Chip **or** Blueberry Muffins

### Deluxe Breakfast - \$11 per Guest Includes:

Choose one: Bagels **or** Biscuits **or** Donuts **or** Chocolate Chip **or** Blueberry Muffins

Choose one:

- Scrambled Eggs **or**
- Classic Frittata – Spinach | Tomato | Cheddar Cheese | Potato | Egg **or**
- French Toast **or**
- Pancakes **or**
- Baked Quinoa

Choose one: Bacon **or** sausage patties **or** Canadian bacon **or** link sausages **or** chicken sausages

Choose one: Home Fries (Vegetarian) **or** Hash Browns

### Baked Strata Breakfast – \$8 per Guest Includes:

Choose one:

- Strata- Green Pepper | Onion | Cheddar | Bread | Egg **or**
  - Strata- Cheddar | Spinach | Broccoli | Mushroom | Red Pepper | Bread | Egg **or**
  - Strata- Bacon | Cheddar | Spinach | Broccoli | Mushroom | Red Pepper | Bread | Egg **or**
  - Gluten Free Italian Frittata- Spinach | Tomato | Potato | Cheddar | Egg
- Home Fries

### Breakfast and Brunch Add-Ons

- Baked Mixed Fruit Compote Crisp (minimum 24 \$2 per person)
- Apricot Glazed Baked Ham (minimum 12 \$4 per person)
- Baked Potato Casserole (minimum 24 \$3 per person)

# Luncheon Buffets

*Minimum of 12 people*

All buffets include: Water | Choice of: Lemonade *or* Tea Cooler |

Choice of standard dessert (see last page for options)

*Extra charge of \$.50 per dessert for second option; does not increase number of serving*

Choose one salad dressing (see last page for options)

## **Fajita Bar Buffet** - \$14 per Guest Includes:

- Choose Grilled Chicken Strips | Beef Strips | Shrimp
    - Upgrade to combination for additional \$5 / person / additional meat
  - Flour Tortillas | Soft Corn Tortillas
  - Spanish Rice
  - Shredded Mexican Cheese
  - Queso Oaxaca in lieu of Mex. Shred
  - Sautéed Onion | Bell Pepper
  - Salsa | Sour Cream | Lettuce | Tomato | Jalapeños
- Choose one: Refried Beans *or* Black Beans

## **Taco Bar Buffet** - \$13 per Guest Includes:

- Choose Seasoned Ground Beef or Seasoned White Fish
  - Upgrade to combination for additional \$2 / person
- Refried Beans
- Shredded Mexican Cheese
- Soft Taco Shells | Hard Taco Shells (Gluten Free)
- Salsa | Sour Cream | Lettuce | Tomato | Jalapeños
- Queso Fresco

## **Pasta Bar Buffet** - \$12 per Guest Includes:

- Garlic Breadsticks
  - Tossed Garden Salad- Greens | Cherry Tomato | Cucumber | Broccoli | Carrot | Bell Pepper | Crouton
- Choose two salad dressings

Choose two:

- Linguini | Penne | Rotini | Radiatore

Choose two:

- Marinara (Vegan) | Beef Bolognese | Alfredo Sauce (Vegetarian)

## **Quiche and Salad Buffet** - \$10 per Guest Includes:

- Tossed Garden Salad- Greens | Cherry Tomato | Cucumber | Broccoli | Carrot | Bell Pepper | Crouton
- Choose two salad dressings
- Broccoli Quiche (cheddar) | Lorraine Quiche (bacon)
  - Spinach & Mushroom (Swiss cheese)
  - Gluten-Free Quiche

# Dinner Buffet

**Dining Hall Lunch Buffet- Budget Friendly** – \$15 per Guest Includes:

*Minimum of 12 people | All prices include paper supplies and linens for buffet table only  
Limited service available | \*Substitutions not allowed*

Dining Hall Meal Selections (ask Catering Manager for daily menu) – *KOVE items not included*

- Choose: 1 Meat, Poultry, **or** Fish | 1 Vegetable | 1 Starch

*Vegan Entrée at 10% customer count, unless otherwise requested by the host.*

*\*An increase in vegan entrées will decrease the meat, poultry, and fish servings*

Tossed Garden Salad- Greens | Cherry Tomato | Cucumber | Broccoli | Carrot | Bell Pepper | Crouton |

Choose one salad dressing | Rolls with Butter | Iced Water

Choose one: Cookies **or** Brownies

## Desserts

### Specialty Desserts

- Cream Puffs (12 total \$8)
- Mini Cream Puffs (12 total \$6)
- Éclairs (12 total \$9)
- Mini Éclairs (12 total \$7)
- Pumpkin Roll with Nuts (1 roll total \$20)
- Strawberry Angel Food Cake Roll (Vegetarian) (1 roll total \$17)
- Mini Whoopie Pies (Vegetarian) (12 total \$12)
- Vegan Mini Whoopie Pies (Vegan) (12 total \$12)
- Yule Log (Vegetarian) (12 total \$21)
- Chocolate Crème Brûlée Tarte (Vegetarian) (12 total pieces \$15)
- Chocolate Crème Brûlée w/ Pirouette Cookie served-meals only: minimum 24, \$3 each
- Chocolate Truffle Tarte (Vegetarian) (12 total pieces \$ 26)
- Lemon Crème Brûlée Tarte (Vegetarian) (12 total pieces \$15)
- Lemon Crème Brûlée with Pirouette Cookie served-meals only: minimum 24, \$3 each
- Baked Apple Dumpling w/ Cinnamon Butter Sauce, minimum 4, \$6 each
- Shortcake – regular **or** chocolate chip – with strawberries and whipped cream, minimum one dozen, \$30/dozen

### Specialty Cookies

Minimum order is 3 dozen – \$10/dozen

- Cranberry Grapenut Cookies
- Drizzled Chocolate Shortbread
- Fancy Tea Cookies
- Ginger Cookies
- Oatmeal Cookies
- Hamantaschen Cookies
- Macaroons
- Vegan Macaroons
- Pumpkin Cookies
- Molasses Cookies (Vegan)

## Traditional Cakes

Choose:

- Chocolate, white, yellow, *or* marble cake
- Either white *or* chocolate icing *or* peanut butter
- Plain *or* decorated icing – flowers, piping, and colors of choice

**Layer cake – 10” round**, serves 14-16  
plain \$14 | decorated \$16

**½ Sheet** – 11x17, serves 30-35  
plain \$18 | decorated \$20

**¼ Sheet** – 9x13, serves 15-17,  
plain \$13 | decorated \$15

**Full Sheet** 18x24, serves up to 70  
plain \$34 | decorated \$36

## Specialty Sheet Cakes

- Midnight Chocolate ¼ Sheet – Plain \$19 Decorated \$22
  - ½ Sheet – Plain \$29 Decorated \$32
  - Full Sheet – Plain \$40 Decorated \$45
- Carrot Cake ¼ Sheet – Plain \$29 Decorated \$32
  - ½ Sheet – Plain \$47 Decorated- \$50
  - Whole Sheet – Plain \$57 Decorated \$60
- Strawberry Bavarian ¼ Sheet – \$29
- Vegan Carrot ½ Sheet (Vegan) (11 X 17, Serves 30-35) (Plain- \$47) (Decorated- \$50)
- Gingerbread (Vegetarian) ½ Sheet – \$19
- Honey Cake (Vegetarian) ½ Sheet – \$23

## Specialty Round Cakes

- Midnight Chocolate Layer Cake – Plain \$20 Decorated \$24
- Carrot Layer Cake – Plain \$30 Decorated \$35
- Strawberry Bavarian Cake – \$30
- Angel Food Cake (Vegetarian) – serves 12 – \$15
- Boston Cream Cake (Vegetarian) – serves 12 – \$13
- Chocolate Chip Shortcakes (Vegetarian) \$14/dozen
- Regular Shortcake (Vegetarian) \$14/dozen
- Flourless Gluten Free Style Chocolate Cake (Gluten Free) (Vegetarian) – serves 16 – \$13
- Italian Almond Cake (Vegetarian) – serves 16 – \$23
- Whoopie Pie Cake (Vegetarian) – serves 16 – \$26

## Entrée Favorites

- Crab Cakes | Petal Sauce (4-ounce each, minimum 12) (1 each \$5)
- Honey Fried Chicken (1 pound \$8)
- Lasagna | Meat Sauce (Half pan, serves 12 \$36) (Full pan, serves 24 \$72)
- Lasagna | Marinara Sauce (Vegetarian) (Half pan, serves 12 \$35) (Full pan, serves 24 \$70)
- Vegetable Lasagna | White Sauce (Half pan, serves 12 \$35) (Full pan, serves 24 \$70)
- Broccoli Quiche- Broccoli | Cheddar (serves 8 \$16)
- Lorraine Quiche- Bacon | Onion (serves 8 \$20)
- Spinach & Mushroom Quiche- Spinach | Mushroom | Swiss (serves 8 \$18)

## Dips

- Crab Dip (Gluten Free) (Choose: Hot *or* Cold) (1 quart Market Price)
- Guacamole Dip (Vegan) (1 quart \$20)
- Beef Taco Fiesta Dip (1 quart \$20)

## Soup | Sides

- Baked Beans (Vegan) (25 servings) (1 gallon- \$24)
- Scalloped Potatoes (1 gallon- \$18.50)
  
- Curried Quinoa Mango Salad (Vegan) (Gluten Free) (1 pound- \$12)
- Orange Quinoa Salad (Vegan) (Gluten Free) (1 pound- \$12)
- Tuscan Bean and Sundried Tomato Salad (Vegan) (Gluten Free) (1 pound- \$9)
- Quinoa Tabbouleh (Vegan) – Greens | Beets | Quinoa | Cranberry | Almond | Lemon Vinaigrette (minimum of 3 pound) (1 pound- \$12)
  
- Red Potato Salad (Vegetarian) (1 pound- \$7)
- Roasted Herb Red Potatoes (Vegan) (1 pound- \$6)

## Salad | Dressing

- Richie's House Herbed Vinaigrette Dressing (Vegetarian) (Gluten Free) (1 pint- \$6)
- House Balsamic Vinaigrette Dressing (Vegan) (Vegetarian) (Gluten Free) (1 pint- \$6)
- Bleu Cheese Dressing (Vegetarian) (1 pint- \$6)
- Italian Dressing (Gluten Free) (Vegan) (1 pint- \$6)
- Parmesan Peppercorn Dressing (Gluten Free) (1 pint- \$6)
- Poppy Seed Dressing (Gluten Free) (1 pint- \$6)
- Ranch Dressing (1 pint- \$6)
- Creamy Caesar Dressing (Gluten Free) (1 pint- \$6)
- Creamy Italian Dressing (Gluten Free) (Vegan) (1 pint- \$6)
- Fat Free Sun-Dried Tomato Dressing (Gluten Free) (1 pint- \$6)
- Lite Raspberry Vinaigrette Dressing (Gluten Free) (Vegan) (1 pint- \$6)
- Low Cal French Dressing (Gluten Free) (Vegan) (1 pint- \$6)
- Low Cal Italian Dressing (Gluten Free) (Vegan) (1 pint- \$6)
- Low Fat Zinfandel Dressing (Gluten Free) (Vegan) (1 pint- \$6)
- Thousand Island Dressing (1 pint- \$6)

## Party Trays

**Charcuterie Board – Great for Any Hour** - \$12 per Guest Includes:

Pepperoni | Salami | Prosciutto | Sopressata | Goat Cheese | Fresh Mozzarella | Manchego | Gorgonzola | Kalamata olives | Marinated Sundried Tomato | Roasted red peppers | Gherkin Pickles | Hummus | Red Grapes | Strawberries | Pears | Mixed Nuts | Fig Jam | Orange Marmalade | Watercrest Crackers | Baguette Coins | Pita toast points

**Roasted Vegetable Tray** (Gluten Free) (Vegetarian)

Bell Pepper | Zucchini | Yellow Squash | Red Onion | Portabella Mushroom | Asparagus

small serves 25 \$45

large serves 50 \$75

**International Cheese Cubes and Crackers** (Vegetarian) (serves 8-10) per pound \$18

# Beverages

One GAL of beverage yields approximately 16 cups (8oz.) and include cups, stirrers, napkins, and condiments.

Hot Tea (GAL)- \$10	Dragon Fruit Flavored Water- \$10
Homemade Hot Chocolate (GAL)- \$10	Acai Fruit Flavored Water- \$10
Iced Water (GAL)- \$3	Pellegrino (32 oz. Bottle)- \$9
Ice (10# bag)- \$2	Apple Juice (GAL)- \$10
Lemonade (GAL)- \$5	Cranberry Juice (GAL)- \$10
Milk (GAL)- \$ 6	Orange Juice (GAL)- \$10
Soda (12 pack)- \$15.75	Cran-Sprite punch (GAL)- \$10
Soda (per can) \$ 1.25	Apple Cider, seasonal (GAL)- \$12.50
Tea Cooler (GAL)- \$5	Eggnog, seasonal (GAL)- Market
Unsweetened Iced Tea (GAL)- \$6.50	Benjamin Rush Regular Coffee (GAL)- \$11.50
Sweet Iced Tea (GAL)- \$6.50	Decaf Coffee (GAL)- \$11.50
Raspberry Tea (GAL)- \$6.50	

# Additional Condiments

- Ketchup (Vegan) (1-pint- \$4)
- Mayonnaise (Vegan) (1-pint \$5)
  - Mustard (Vegan) (1-pint \$3)
- Horseradish Sauce (Vegetarian)(1-pint \$6)
  - Petal Sauce (1-pint \$6)
  - Jelly (Vegan) (1-pint \$6)
- Whipped Butter (Vegetarian) (1-pint \$5)
  - Honey (Vegetarian) (1-pint \$8)
- Sweet Pickle Relish (Vegan) (1-pint \$4)
- Raw Chopped Onion (Vegan) (1-pint \$4)
- Ranch Dressing (Vegetarian) (1-pint \$4)
  - Marinara Sauce (Vegan) (1-pint \$4)
- Dipping Cheese Sauce (Vegetarian) (1-pint \$12)
- Barbecue Sauce (Vegetarian) (1-pint \$5)



## **PAPER, PLASTIC WARE, AND MISCELLANEOUS**

### **PAPER SUPPLIES**

- Tablecloth, 54x108 (Each).....\$3.50
- Cocktail Napkins (250 count box).....\$9
- Cocktail Napkins (Each).....\$0.05
- Dispenser Napkins (500 count pack).....\$6
- Dinner Napkins (Each).....\$0.15
- Paper Plate, 6" (Each).....\$0.15
- Paper Plate, 9" (Each)..... \$0.25
- Bowl, 12 oz. (Each).....\$0.15
- Cup, 8 oz., hot (Each).....\$0.15
- Cup, 12 oz., hot (Each).....\$0.20
- Plastic Plate, 6" (Each).....\$0.35
- Plastic Plate, 9" (Each)..... \$0.60

### **DINNER WARE SUPPLIES**

- China out of the Hub (per person).....\$2.50
- Reception China (per person).....\$1.50
- Melamine out of the HUB (per person).....\$1.50
- Rental China Surcharge (per person).....\$1.50
- Rental China Surcharge out of the HUB (per person).....\$2.00

### **HARD PLASTIC SUPPLIES**

- Disposable Pitcher (Each).....\$3
- Fluted Champagne Glass (Each).....\$1.50
- 9 oz. cold cup (Each).....\$0.20
- 16 oz. cold cup (Each).....\$0.25
- Plastic Ware (knife, fork, *or* spoon) (Each).....\$0.15
- Tray 12", Disposable, Black (Each).....\$1.50
- Tray 16", Disposable, Black (Each).....\$2.25
- Tray 18", Disposable, Black (Each).....\$2.85
- Large hard-plastic bowl (Each).....\$0.30
- Tongs (Clear 12").....\$0.80
- Tongs (Clear 7").....\$0.60
- Serving Spoon (Clear).....\$0.15
- Serving Fork (Clear).....\$0.15
- Cake Server (Clear).....\$0.65

### **MISCELLANEOUS SUPPLIES**

- Sterno (per Can).....\$2.75
- Wire Chafing Dish (With Two Pans and Fuel).....\$10
- Trash Bags (Each).....\$0.65
- Party Pak (Matches+ Candles+ 15 Plates+ Forks+ Napkins).....\$3.75
- Picnic Pak (Knife+ Fork+ Spoon+ Salt+ Pepper+ Napkin).....\$0.25
- Toothpicks (Cup).....\$1
- Votive Candles (Each).....\$1.50
- Mirrors (Small).....\$2.50
- Skirting (Stage).....\$20
- Tablecloth.....\$5
- Bar Cloths (Not Available for Rental).....\$10

# SALAD DRESSING OPTIONS

## Salad Dressings where offered:

- Richie's House Herbed Vinaigrette Dressing (Vegetarian) (Gluten Free)
- House Balsamic Vinaigrette Dressing (Vegan) (Vegetarian) (Gluten Free)
- Bleu Cheese Dressing (Vegetarian)
- Italian Dressing (Gluten Free) (Vegan)
- Parmesan Peppercorn Dressing (Gluten Free)
- Poppy Seed Dressing (Gluten Free)
- Ranch Dressing
- Creamy Caesar Dressing (Gluten Free)
- Creamy Italian Dressing (Gluten Free) (Vegan)
- Fat Free Sun-Dried Tomato Dressing (Gluten Free)
- Lite Raspberry Vinaigrette Dressing (Gluten Free) (Vegan)
- Low Cal French Dressing (Gluten Free) (Vegan)
- Low Cal Italian Dressing (Gluten Free) (Vegan)
- Low Fat Zinfandel Dressing (Gluten Free) (Vegan)
- Thousand Island Dressing

# DESSERT OPTIONS

*Extra charge of \$.50 per dessert for second option; does not increase number of servings*

## Standard Desserts where offered:

Applesauce Cake (Vegan)*	Apple Crisp
Regular Carrot Cake*	Peach Berry Crisp
Standard Pie	White <i>or</i> Marble Cake
Chocolate Cake regular or vegan (Vegan)	Cookies
Flourless Chocolate Cake (Gluten Free)	Brownies
Molasses Cake (Vegan)	Dessert Bars
Pumpkin Cake regular or vegan (Vegan)	Regular or Mini Cupcakes
Sugar-free Apple Pie	

Add à la mode to any dessert for an additional \$.75 per person.

\*Specialty cake exceptions

## Specialty Desserts

- Almond Pear Tarte (Vegetarian) (12 total pieces \$15)
- Apple and Dried Cherry Galette (Vegetarian) (12 total pieces \$30)
- Apple, Pear, And Cranberry Nut Tarte (Vegetarian) (12 total pieces \$18)

## Specialty Cookies

- Sand Tarts in Holiday Shapes\*Minimum order is 3 dozen – \$10/dozen