



C A T E

R I N G



AT CLARK
UNIVERSITY



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.

Clark University Dining 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 out and prepared in a simple and respectful manner to allow them to retain their natural flavors and wholesome nutrition.

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



To plan your next event or for further assistance, please contact our catering department at 508-793-7124





A GREAT START

SUNRISE BREAKFAST: (10 GUEST MINIMUM)

All our breakfast buffets include a hot beverage station of herbal and regular tea and freshly brewed Green Mountain coffee.

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.

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

GRILLED STEAK AND EGGS

Grilled sirloin with baked egg casserole spiced cheddar grits and charred tomatoes. Served with warm molasses corn bread.

SKILLET FRITTATAS

Baked with cage free eggs, herb potatoes, spinach and Buffalo Mozzarella. Served with grilled foccacia.

- Add bacon
 - Add sausage
 - Add turkey hash
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COUGAR COUNTRY BREAKFAST

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

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
- Vanilla and Fennel Honey French Toast
- Buttermilk waffles with sweet butter
- Herb roasted potatoes

BEVERAGES

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

BAKERY A LA CARTE, PER PERSON

- Assorted bagels with condiments
- Croissants plain or chocolate
- Assorted scones
- Tea breads
- Assorted muffins
- Cookies
- Brownies
- Assorted Biscotti
- Seasonal fruit bars

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

HOISIN GLAZED SIRLOIN

Asian BBQ sirloin with ginger honey vegetable slaw and Watercress on a toasted French roll

SEASONAL VEGETABLE WRAP

Roasted and marinated seasonal vegetables with harissa spiced hummus, Arugula and Feta cheese in a tomato wrap

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

COUNTRY PANINI

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

TURKEY CAPE CODDER

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

CLARK PICNIC LUNCH

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

EXPRESS LUNCHES



LUNCHEON SALADS

LUNCHEON SALADS: (10 GUESTS 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, cashews, mangoes and coconut curry dressing

ANTI PASTI SALAD

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

VIETNAMESE GINGER BEEF

Honey grilled beef with vermicelli noodles, peanuts, marinated radishes, green cabbage salad and vegetable spring roll

BUFFALO MOZZARELLA SALAD

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

SANTORINI FIELD SALAD

Traditional vegan Kibbe, Feta cheese, lemon Bulgur wheat, Fava bean hummus, local tomatoes and grilled red onions on shredded Romaine lettuce

LUNCHEON SALADS



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

SPECIALTY BUFFETS: (10 GUESTS MINIMUM)

The following buffets have been created with distinctive themes for your event planning convenience. All are available for lunch or dinner service and come with cookies, potato chips and bottled water.

DELUXE SLICERS BUFFET

Roast beef, smoked ham and roasted turkey with Artisan cheeses, assorted breads, seasonal condiments, local tomatoes, sweet pickles, potato salad and mixed lettuce.

- Add pasta salad
- Add Caesar salad
- Add Garden salad

GARDEN CREATIONS SALAD BUFFET

Seasonal greens and local tomatoes with honey roasted shallot vinaigrette and the following toppings:

- Apricot chicken salad
- Tuna salad with extra virgin olive oil
- Marinated asparagus
- English cucumbers
- Red onions
- Herb croutons
- Marinated shaved carrots
- Roasted assorted nuts and seeds

CHINESE NOODLE SALAD

Shredded lettuce with lo mien noodles, toasted sesame oil and ginger vinaigrette and the following toppings:

- Soy glazed chicken (served hot or cold)
- Charred beef (served hot or cold)
- Water chest nuts
- Bamboo shoots
- Crispy noodles
- Marinated cabbage & Bok Choy slaw
- Roasted peanuts

CAESAR SALAD AND RUSTIC PASTA TABLE

Classic Caesar salad with assorted a country bread basket and following:

- Baked penne with roasted tomato sauce and herb mozzarella
- Ricotta cheese ravioli with sweet 100 tomatoes
- Assorted anti pasti platters
- Marinated seasonal roasted vegetables

B U F F E T S



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 Green Mountain 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 potato cakes, seasonal baby vegetable fricassee, creamy crab cakes with lemon aioli, Artisan bread display and 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

TUSCAN TABLE

Made to order Risotto Bar with a choice of toppings: mushrooms, peas, braised chicken, tomatoes, roasted vegetables, spinach and Pecorino Romano. Served with eggplant Milanese, Ricotta cheese cannelloni Radicchio & fennel salad and assorted hearth baked specialty breads.

DESSERT: Individual panna cottas' with seasonal berries and anise biscotti

SEASONAL FARMER'S MARKET

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

Fresh seasonal lettuce 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

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 BBQ

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 COUGARS

Spicy "Cougar" 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

CLARK STUFFED CHICKEN

Statler breast of chicken stuffed with goat cheese, olives and sultana raisins served with basil jus

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

RAINBOW TROUT

Baked with Pancetta, pearl onions and Sherry brown butter

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 Kumquats and pea tendrils

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

POLENTA

Roasted herb polenta mignons with roasted peppers, Mascarpone and micro Arugula

ROASTED VEGETABLE BISTEEYA

Moroccan style filo wrapped vegetable casserole with spiced cinnamon, 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
- Spinach & mascarpone polenta
- Rice pilaf
- Basmati rice
- Large grain saffron couscous
- Basil & toasted almond orzo
- Parmesan & mushroom risotto
- Seasonal sautéed greens with caramelized onions
- Zucchini with sweet tomatoes & glazed pearl onions
- Green beans with shallots & brown butter
- Glazed carrots
- Sweet corn succotash
- Baby squash & English pea fricasse

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

PEAR AND WALNUT SALAD

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

LOCAL TOMATO SALAD

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

ARUGULA SALAD

Arugula and romaine lettuce with oranges, fennel, goat cheese and toasted pistachios with Sherry vinaigrette

PETITE ANTIPASTI

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



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
- Peanut butter drop

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 with hot fudge and butterscotch sauce. Frozen yogurt may substituted for an additional cost. Please inquire about the available selections.

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



TRAYS AND DISPLAYS/SNACKS/CARVING STATIONS

(10 GUESTS 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.

SNACKS – PER PERSON

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

TRAYS AND DISPLAYS
SNACKS
CARVING STATIONS



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

PRICED PER PERSON, BY THE DOZEN, 50'S or 100'S

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

HOT – PER PIECE

- Risotto cakes with Parmesan aioli
- Crispy cozy shrimp with golden raisin compote
- Scallops & bacon with maple ginger glaze
- Petite crab cakes with curried mango aioli
- Shrimp pot stickers with scallions & spiced mustard
- Miniature smoked bacon & asparagus quiche
- Beef skewers with spicy red pepper glaze & roasted peanuts
- Grilled chicken satays with cilantro & lime glaze
- Miniature beef Wellingtons with red onion marmalade
- Chicken empanadas with charred corn & tomato relish
- Crispy lamb kabobs with cumin & curried yogurt
- Baby eggplant caponata tart with basil & Ricotta cheese
- Vietnamese chicken skewers with coconut & cabbage slaw

COLD – PER PIECE

- Profiteroles with apricot, Feta cheese & spinach salad
- Classic shrimp cocktail
- Skewered fruit with yogurt dressing
- Tomato confit, peas & Buffalo Mozzarella on grilled focaccia
- Belgian Endive with cherries & herb goat cheese
- Baby squashes stuffed with blue cheese, marinated beets & honey roasted walnuts
- Crostini tasting with olive tapenade, basil pesto & sun dried tomato compote
- Smoked salmon & crab roulade with tarragon aioli
- Cherry tomatoes stuffed with Fava beans, lemon hummus & micro Cilantro

H O R S D ' O E U V R 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 and chairs will be arranged through the Clark University Dining Services at 508-793-7142.



Contact the catering office

At least ten business days before the event, please contact the catering office at 508-793-7124 or email our catering manager Kim McElroy at KMcElroy@clarku.edu. Arrangements can be made by phone or email while some events may require an appointment with the Catering manager. 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 the details 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 Clark University is closed due to inclement weather, all catering events will be cancelled.





Planning Your Special Event

Payment

All catered functions must have a secured payment prior to the event. Visa, MasterCard, 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. Clark Dining Services reserves the right to refuse service of alcoholic beverages to any person. All event personnel have completed the TIPS training program for service. We recommend at least one bartender for every 75 guest 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 provided for all served meals and buffets during the first hours of service. If additional time is needed, a fee of \$21 per hour, per attendant will be applied. We recommend that you have an attendant for all receptions and breaks for every 75 guest.



Catering equipment

As the host of the catered event, you are responsible for the equipment we have provided for the service of your 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.



Planning Your Special Event

China charges

Our catering department provides high quality plastic compostable 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.



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 fee for each tablecloth. Other tables may be skirted and covered at \$5 per tablecloth and \$15.00 - \$18.00 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.

Food removal policy

Due to health regulations, it is the policy of Clark 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.



