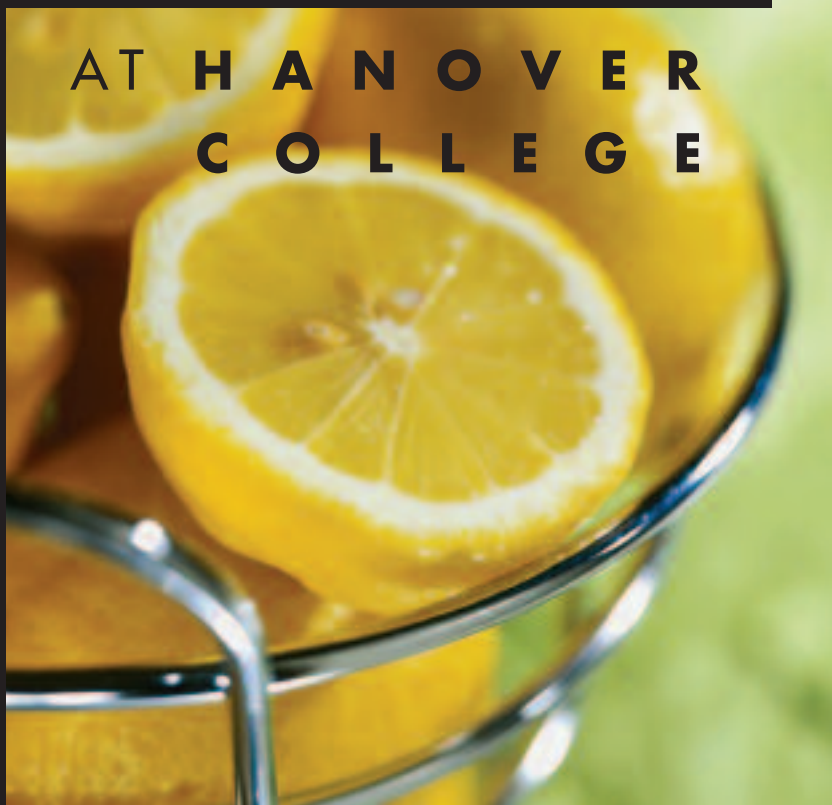




C A T E

R I N G



AT HANOVER
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.





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 coffee, orange juice and ice water.

The Hanover Continental Breakfast

An assorted pastry basket of mini danish, donuts, or mini muffins, and a bottled juice assortment of orange, apple and cranberry and assorted hot tea.

The Brown Campus Center Continental

An assorted pastry basket of mini danish, donuts, or mini muffins, a bottled juice assortment of orange, apple and cranberry and an assortment of fresh seasonal sliced fruit.

The Overlook Breakfast Buffet

Fluffy scrambled eggs or western style scrambled eggs, choice of grilled bacon or sausage links, hash brown potatoes, fresh fruit garnish and breakfast pastry basket with appropriate condiments. Freshly Brewed regular and decaf coffee, hot tea or milk.

Morning Break a La Carte

Cereal with milk
Seasonal fresh fruit salad
Seasonal whole fresh fruit
Seasonal fresh cut fruit

Please see your Catering Director about our Famous Cooked to Order Omelet Bar or Create a Breakfast Buffet

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

- Mushroom cheese strata
- Ham and potato frittata
- Lo-carb breakfast, assorted cheeses, hard-boiled eggs, and assorted meats platter
- Cereal with milk
- Yogurt with granola
- Assorted seasonal sliced fruit
- Scrambled eggs
- Bacon
- Ham steak
- Sausage links
- Turkey sausage
- Lox and condiments
- French toast
- Waffles
- Pancakes
- Home fried potatoes
- Hash browns
- Grits

BEVERAGES, 16 SERVINGS PER GALLON

- Bottled iced tea
- Assorted bottled soft drinks (20 oz bottle or can)
- Assorted juice - by the gallon or bottle
- Assorted carafe juice
- Bottled water
- Fresh brewed coffee
- Fresh brewed decaffeinated coffee
- Hot water for tea (includes decaffeinated)
- Hot chocolate

BAKERY A LA CARTE, SOLD PER DOZEN,

- Assorted bagels with condiments
- Assorted donuts
- Mini croissants
- Mini pastry
- Mini sticky rolls
- Assorted scones
- Low carb bakery basket
- Tea breads/pound cake
- Biscuit
- Biscotti
- Assorted muffins

B R E A K F A S T



LUNCH TIME

EXPRESS LUNCHES: 3 GUEST MINIMUM

Our signature sandwiches can be prepared to suit your event. We can 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. They can be present with condiments, potato chips, cookies or brownies and a 20 oz bottled beverage or bottled water.

Albuquerque Chicken Breast Sandwich

Cilantro grilled chicken breast on a multi-grain bun with salsa, olives, lettuce and tomato with side salad of the day.

BLT Sandwich W/Pesto Chicken Breast

Crisp bacon, lettuce, tomato and pesto chicken breast on ciabatta with side salad of the day.

Vegetarian Mediterranean Pita

Wheat pita pocket stuffed with carrots, cucumber, olives, tomato and feta, seasoned with herbed mayo with side salad of the day.

Grilled Portobello on Focaccia

Grilled portobello mushroom sandwich with provolone cheese served with side salad of the day.

Beef, Grilled Onion and Havarti Panini

Roast beef and havarti cheese on baguette with grilled onions, romaine, dijon and mayonnaise with side salad of the day.

California Club on Focaccia

Roast turkey with crisp bacon, avocado and sun-dried tomato pesto on focaccia with side salad of the day.

Chicken Caesar Wrap

Romaine lettuce, sliced chicken breast, Caesar dressing and parmesan wrapped in a flour tortilla with side salad of the day.

Picnic Lunch

Assorted deli sandwiches on a roll or choice of sliced bread, featuring tuna, roast turkey breast, ham & swiss.

EXPRESS LUNCHES



LUNCHEON SALADS

LUNCHEON SALADS: 2 GUEST MINIMUM

Our signature salads can be prepared to suit your event. We can package these to go with you. Limited time for a luncheon? 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 and butter, cookies or a brownie, a choice of a 20oz. bottled soda or water.

Chef Salad

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

Tri-Salad Combo

A special mixture of fresh greens topped with a choice of three salads: chicken salad, egg salad, tuna salad or ham salad.

Cobb Salad

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

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.

Caesar Salad

Fresh cut romaine lettuce with shredded parmesan cheese, focaccia croutons and Caesar dressing.

Taco Salad

A crisp tortilla shell filled with spicy chicken, beef or refried beans. All are topped with shredded lettuce, diced tomatoes, sliced olives, shredded cheddar cheese, guacamole, sour cream and salsa.

Options

- * Add grilled balsamic chicken breast
- * Add beef strips

Fruit and Cottage Cheese

Red seedless grapes, wedges of apples and oranges, sliced cantaloupe served with cottage cheese.

LUNCHEON SALADS



LUNCHEON SALADS

LUNCHEON SALADS: 3 GUEST MINIMUM

Our signature salads can be prepared to suit your event. We can package these to go with you. Limited time for a luncheon? 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 and butter, cookies or a brownie, a choice of a 20oz. bottled soda or water.

Antipasto Salad

Cubed salami, ham, sliced olives, diced tomatoes, cubed provolone cheese, tossed with fresh greens, spices and a red wine vinaigrette dressing.

Thai Beef and Noodle Salad 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 with a Thai dressing.

Vegetarian Hummus Plate

A traditional Hummus served with black olives, carrot and celery sticks and pita wedges.

Big Greek Salad

Crisp mixed greens with Tabbouleh, roasted red pepper, crumbled feta cheese and falafel in a flat bread cone.

LUNCHEON SALADS



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

SPECIALTY BUFFETS: 25 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 bread and rolls, relish tray, condiments, potato chips, cookies, brownies and pitchers of iced tea or water.

Options

- 20 oz bottled beverages
- Healthy Choice® meats sliced roast beef, ham, turkey, American, swiss, and provolone
- Pasta salad, potato salad, garden salad, Caesar salad or tossed garden salad

Soup and Salad Buffet

Seafood salad, chicken salad, tuna salad, egg salad and tossed garden salad with a choice of two salad dressings all accompanied by assorted bread and rolls, potato chips, cookies, brownies and iced tea and water.

Caesar Bar

Romaine lettuce tossed with parmesan cheese, croutons, and Caesar dressing served with rolls and butter, dessert bars and a 20 oz bottled beverage.

Options:

- Add grilled chicken, grilled steak, grilled shrimp or grilled salmon

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, foil butter, shredded parmesan cheese, Italian cookies and pitchers of iced tea and water.

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. All are available at lunch or in the evening.

Basic Cookout

Hamburgers, hot dogs, veggie burgers, sliced cheese, choice of potato salad, rotini pasta salad or coleslaw; relish tray condiments, potato chips, cookies, brownies, iced tea and water.

Texas Style BBQ

Pulled BBQ pork, BBQ chicken breasts, with bacon, cheddar, BBQ sauce, corn on the cob, baked beans, and choice of potato salad, cole slaw, or Rotini Pasta salad. Includes relish tray, condiments, cookies, brownies, iced tea, and water.

Options

- 20 oz bottled beverages
- Watermelon

Holiday Dinner

Tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons with your choice of two dressings.

Roast turkey with whipped potatoes and giblet gravy, country stuffing, corn, seasoned green beans, cranberry sauce, rolls and butter, and pumpkin pie. Served with coffee, iced tea and water.

Fajita Bar

Choice of chicken, beef, shrimp or vegetable fajitas warm flour tortillas accompanied with spanish rice and traditional toppings. With lemonade, ice tea, and Sweet Street™ original cheesecake.

Wings and Things

Buffalo wings, blue cheese dressing, carrot and celery sticks with choice of two of the following: California Vegetable Pizza, pepperoni pizza, cheese pizza, or Caesar Salad. Served with assorted 20oz bottled beverage.

CLASSICS



CULINARY CLASSICS

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, fresh brewed regular and decaffeinated coffee, iced tea and choice of dessert.

BEEF

Filet Mignon

Beef Tenderloin filet with your choice of sauce

Roast Top Round of Beef

Sliced roast top sirloin of beef carved and served with au jus

Beef Wellington

Tenderloin of beef wrapped in puff pastry with foie gras and cooked until golden brown

Steak Au Poivre

Delicious beef tenderloin served with a classic brandy sauce with green peppercorns

PORK

Southwestern Glazed Pork Loin

Carved and served with a zesty chipotle pepper sauce

Anise Roast Pork

Oven roasted pork stuffed with savory figs and apples with a hint of anise

Stuffed Pork Chop

Center cut pork chop stuffed with Cornbread and apple stuffing

Pork Tenderloin

Sliced tenderloins of pork dressed with a savory Dijon sauce

POULTRY

Chicken with Dressing

Boneless breast of chicken stuffed with an apple and almond dressing and cooked to perfection.

Chicken Cordon Bleu

Boneless breast of chicken rolled with imported ham and swiss cheese, lemon pepper chicken breast

Chicken Sorrento

Boneless breast of chicken lightly breaded with prosciutto and eggplant topped with a light tomato sauce

Rosemary Chicken

Chicken breast with rosemary and garlic

Italian Chicken

Boneless breast of chicken seasoned with Italian marinade and grilled

VEAL

Veal Piccata

A classic! Scaloppini of veal sautéed and flavored with lemons and capers

Veal Oscar

Veal cutlets topped with asparagus, lump crab and drizzled with hollandaise sauce

Classic Veal Chop

Char-broiled veal chop served on a bed of spinach with garlic and caramelized onions

Italian Style Stuffed Veal Chop

Veal chop stuffed with prosciutto, fresh mozzarella, roasted red peppers, and basil

C L A S S I C S



CULINARY CLASSICS

LAMB

Lamb Chops

Broiled lamb chops served with mint jelly

Roast Leg of Lamb

Boneless roast leg of lamb served with lavender, rosemary and garlic

SEAFOOD

Shrimp Scampi

Shrimp sautéed with fresh herbs and garlic served over basil orzo

Chilean Sea Bass with Salsa

Tender and sweet sea bass grilled and topped with fresh tomato salsa

Broiled Salmon with Dill Butter

Salmon fillet broiled to perfection served with dill butter

Bacon Wrapped Sea Scallops

Sea Scallops seared to perfection and served over a bed of Wild Rice.

Maryland Crab Cakes

Mouthwatering Maryland lump crab cakes

Almond Coconut Tilapia

Baked tilapia fillet crusted with coconut, almonds and cuban seasonings

Coconut Shrimp

Shrimp battered in coconut and fried to a golden brown with orange marmalade dipping sauce.

VEGETARIAN

Vegetable Napoleon

Vegan Napoleon with portobello mushroom, eggplant, peppers, zucchini and yellow squash

Eggplant Rollard

Eggplant rollard stuffed with wild mushrooms and tofu, with roasted plum tomato sauce and polenta

Chevre, Orzo and Basil Stuffed Portobello

Portobello mushroom caps stuffed with chevre cheese, tri-colored orzo and fresh basil

Spaghetti Squash

Spaghetti squash with sofrito and vegan pinto beans

Ravioli Porcini Morel

Ravioli stuffed with porcini and morels in a light plum tomato sauce

Vegetarian Lasagna

Lasagna noodles layered with fresh ricotta, mozzarella, and parmigiana cheese topped with a marinara sauce

C L A S S I C S



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner.

The following are the salad options for each served meal. Choose one.

Iceberg Wedge with Bleu Cheese Dressing

Tossed Garden Salad

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

Caesar Salad

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

Spinach Salad with Warm Bacon Dressing

Spinach with sliced eggs and red onions

Thai Cucumber Salad

For an additional fee you may choose one of the following:

Arugula with Roasted
Pepper Vinaigrette (add \$1.00 per person)

Fresh Mesclun (add \$ 1.00 per person)

Orzo (add \$ 1.00 per person)

Thai Pasta Salad with Snow Peas
(add \$ 1.00 per person)

Buffalo Mozzarella (add \$2.00 per person)

Pear and Toasted Walnut Spring Salad
(add \$ 2.00 per person)



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner.

Below is a list of the accompaniments to the entree as well as our dessert options.

ON THE SIDE - SELECT TWO

- Country mashed potatoes
- Baked Sweet Potato
- Oven roasted garlic potatoes
- Whipped sweet potatoes
- Rice pilaf
- Basmati rice
- Long grain and wild rice
- Olive couscous
- Baby Squash
- Carrots Vichy
- Green Beans Almondine
- Fresh broccoli spears
- Fresh zucchini with garlic and basil
- Baked Potato (add \$1.50)
- Olive Couscous (add \$1.00)
- Risotto with Mushrooms (add \$1.00)
- Asparagus Spears (seasonal) (add \$1.25)

DESSERTS

PIES AND COBBLERS

- Dutch apple pie
- Fruit Crisp or Cobblers
- Fruit Pies
- Boston cream pie
- Pumpkin pie
- Key Lime pie
- Lemon meringue pie
- Carmel Granny Apple Pie (add \$1.00pp)

CAKES AND MORE

- Chocolate cake
- Carrot cake
- Black forest cake
- Angel food cake with seasonal berries
- German chocolate cake
- Carrot cake with cream cheese frosting
- Raspberry white chocolate cheese Brûlé (add \$1.00 pp)
- Assorted Flavor sorbets
- Cheesecake with strawberries
- Bread pudding with carmel sauce

SPECIALTY (Add \$ 1.75 per person)

- Chocolate Pyramid Anglaise
- Tiramisu
- Parfaits
- Crème Brûlé



FINISHING TOUCHES

DESSERT BARS, PER DOZEN

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

- Chocolate brownies
- Marble brownies
- Lemon bars
- Seven layer bars
- Marshmallow krispies
- Raspberry ribbon brownies
- Smores
- Chocolate fondue
- Oreo dream bar
- Carrot cake bar
- Turtle brownie bar
- Square petit fours

COOKIES, PER DOZEN

- Chocolate chip
- Oatmeal raisin
- Peanut butter drop
- Ranger Cookies
- Macaroons
- Assorted biscotti

ICE CREAM SUNDAE BAR, 50 GUEST MINIMUM

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

Select two sauces from the following:

- Chocolate
- Strawberry Sauce
- Butterscotch

Select 3 from the following toppings:

- Nuts
- Sprinkles
- Crushed Oreos
- Cherries
- Granola
- Whipped topping
- Gummy bears
- M & M's

SNACKS, BY THE POUND

- Popcorn
- Potato chips
- Pretzels
- Chips and salsa
- Pita chips with hummus
- Mixed nuts
- Granola bars
- Power bars
- Mini candy bars
- Soft pretzels

FINISHING TOUCHES



GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

ASSORTED DIPS, BY THE POUND Served with crackers

- Hot Spinach and artichoke dip
- French onion dip
- Garden vegetable dip
- Ranch dip
- Crab dip
- Shrimp dip
- Seven layer dip with tortilla chips

TRAYS AND DISPLAYS, SMALL (25- 45) MEDIUM (50-75), LARGE (75-100), PER TRAY or DISPLAY

- Crudités and dip
- Cheese and crackers
- Imported/specialty cheese and gourmet crackers
- Fresh seasonal fruit and cheese
- Smoked salmon with condiments
- Mini rollers
- Tea sandwiches with assorted fillings: (Select 2 or 3 types)
tuna salad, egg salad,
chicken salad, seafood salad
- Chocolate Fountain with a minimum of 50 guests

CARVING STATION, PER PERSON

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 giblet gravy
- Mustard and apricot glazed ham
- Roast pork loin
- Roast top round of beef with au jus
- Roast tenderloin of beef

GOURMET DIPS
TRAYS AND DISPLAYS
CARVING STATIONS



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

PRICED PER PERSON

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

- Spanakopita
- Fried chicken tenders
- Coconut shrimp
- Honey drizzled chicken drumettes
- Mini chicken Wellington
- Sausage bites with champagne mustard and white wine
- Eggrolls
- Vegetable spring rolls
- Crab or Sausage stuffed mushroom
- Scallops wrapped in bacon
- Potstickers
- Apple Rumaki
- Parmesan artichoke hearts
- Mini lamb chops
- Chicken & mushroom quesadilla tapas
- Crab rangoon
- Roasted red pepper and gouda quesadillas
- Potato latkes
- Honey ginger chicken satay
- Crab cakes
- Chicken chimichanga
- Vegetables in Phyllo
- Mini quiche
- Thai beef roll

COLD

- Vegetarian sushi roll
- Sushi
- Shrimp cocktail with cocktail sauce
- Crab claw cocktail
- Crenshaw melon or cantaloupe wrapped with prosciutto
- Skewered fruit with yogurt dressing
- Tomato, mozzarella and basil crostini
- Salmon pinwheel
- Belgium endive and herbed goat cheese
- Tuscan bruschetta

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

