



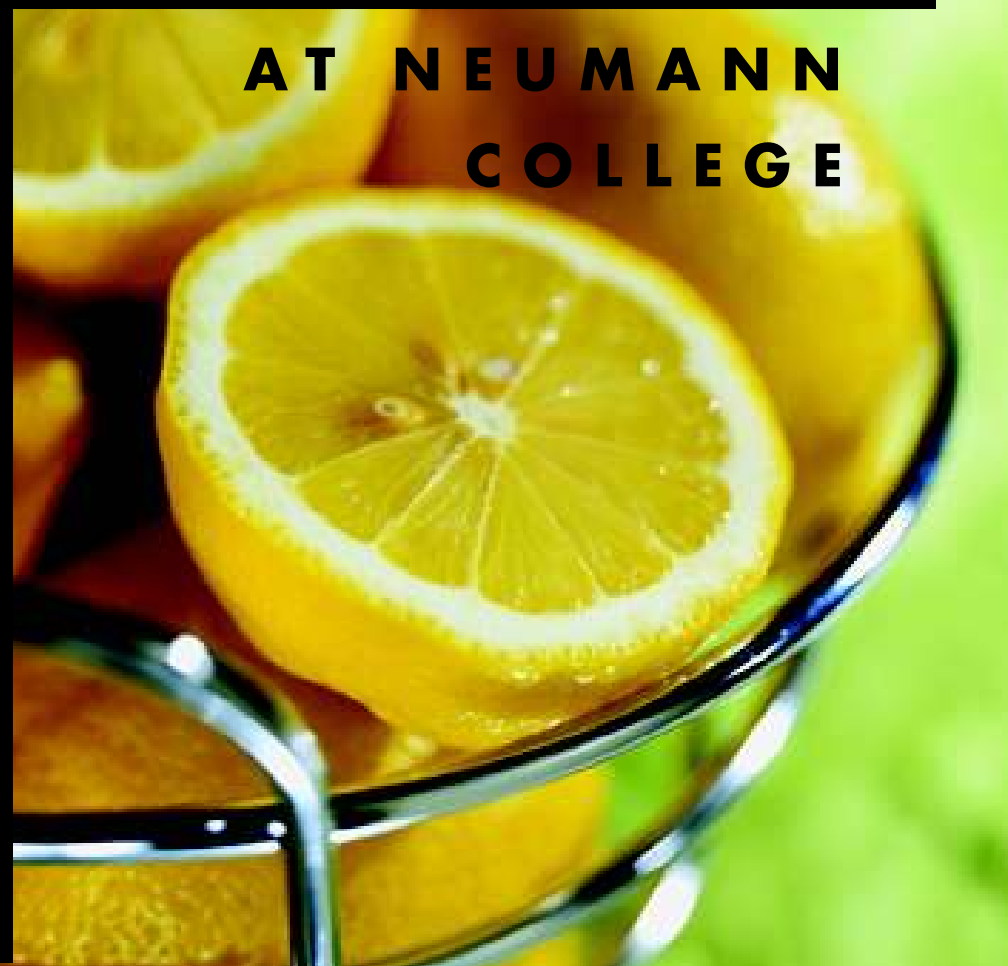
C A T E



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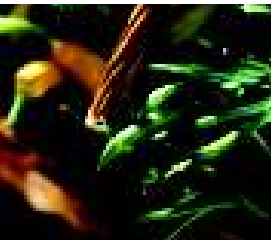


AT NEUMANN
COLLEGE





Our Menu



WELCOME LETTER

MENU CHAPTERS:

A GREAT START

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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, decaf and hot tea.

Early Riser

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

Eye Opener

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

Sunrise Start

An assortment of bagels and scones with accompaniments of fruit yogurt with granola, a bottled juice assortment of orange, apple and cranberry and an assortment of fresh seasonal sliced fruit.

Morning Breaks 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 or 12oz can)
- Assorted juice - bottle
- Assorted Bottled Sports Drinks
- Bottled water
- Fresh brewed coffee
- Fresh brewed decaffeinated coffee
- Hot water for tea (includes decaffeinated)
- Hot chocolate

BAKERY A LA CARTE, SOLD PER PERSON

- Assorted bagels with condiments
- Assorted donuts
- Mini croissants
- Mini pastry
- Mini sticky rolls
- Assorted scones
- Low fat bakery basket
- Pound cake
- Biscuits
- Biscotti
- Assorted muffins

B R E A K F A S T



LUNCH TIME

EXPRESS LUNCHES: 5 GUEST MINIMUM

Our signature specialty sandwiches can be prepared to suit your event. We can package these to go with you. Limited time for a lunch? They can be preset along with beverages and dessert to keep your program on time. They can be present with condiments, potato chips, cookies or brownies and a 12 oz canned beverage

Albuquerque Chicken

Chicken sandwich with a Southwest flair served with side salad of the day.

Sweet Beef

Roast beef with caramelized onion and dijon mayonnaise on a baguette served with side salad of the day.

Bistro Grill

Grilled herb chicken breast with melted mozzarella and pesto mayonnaise on focaccia bread with the side salad of the day.

Italian Panini

Salami, ham, provolone, roasted red peppers on a french roll with garlic mayonnaise served with side salad of the day.

Grilled Vegetable Baguette

Grilled vegetables with fontina cheese on a baguette 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.

Grilled Portobello on Focaccia

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

EXPRESS LUNCHES



LUNCHEON SALADS

LUNCHEON SALADS: 10 GUEST MINIMUM

Our signature specialty 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 12oz.canned soda

Chef Salad

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

Cobb Salad

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

Caesar Salad

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

* Add grilled balsamic chicken breast

* Add beef strips

Fruit and Cottage Cheese

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

Tri-Salad Combo

A special mixture of fresh greens topped with a choice of three salads; chicken salad, egg salad, tuna salad and seafood salad.

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.

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.

LUNCHEON SALADS



LUNCHEON SALADS

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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 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 a Thai dressing.

Vegetarian Hummus Plate

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

Big Greek Salad

Crisp romaine greens with black kalamata olives, ripe tomatoes, crumbled feta cheese and red onion.

LUNCHEON SALADS



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

SPECIALTY BUFFETS: 15 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.

Knights Deli Buffet

Sliced roast beef, ham, turkey, American, swiss and provolone accompanied by assorted bread and rolls, relish tray with lettuce, tomato, pickles, onion, condiments, potato chips, cookies, brownies and assorted 12 oz canned beverages.

Options:

- 20 oz bottled beverages (addt. cost)
- Coffee Hot tea and Decaf (addt. cost)
- Pasta salad, potato salad, garden salad, caesar salad and tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons (choice of one included)

Salad Buffet

Seafood salad, chicken salad, tuna salad, egg salad with lettuce mix, tomatoes, cucumbers, red onion and croutons with a choice of two salad dressings. All accompanied by assorted rolls, relish tray with lettuce, tomato, pickles, and onion, condiments, potato chips, cookies, brownies and assorted 12oz canned beverages.

Caesar Bar

Romaine lettuce tossed with parmesan cheese, croutons, and caesar dressing served with rolls and butter, dessert bars and assorted 12 oz canned beverages.

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, butter, shredded parmesan cheese, Italian cookies and assorted 12oz canned beverages

B U F F E T S



MOVABLE FEASTS

MOVABLE FEASTS: 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 BBQ

Hamburgers, hot dogs, veggie burgers, sliced cheese, choice of potato salad, macaroni salad, coleslaw, relish tray with lettuce, tomato, pickles and onions, condiments, potato chips, cookies, brownies and 12oz canned beverage

Texas Style BBQ

Pulled BBQ pork, BBQ chicken breasts, with corn on the cob, baked beans, hamburgers, cheeseburgers, beef hot dogs, vegetable burgers, choice of potato salad, cole slaw, macaroni salad or fruit salad, relish tray with lettuce, tomato, pickles, onion, condiments, cookies, brownies and 12oz canned beverage

Options:

- 20 oz bottled beverage (addt cost)
- Watermelon (addt cost)

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 with gravy, country stuffing, corn, cranberry sauce, rolls and butter, pumpkin pie. Served with coffee, decaffeinated coffee, hot tea.

Fajita Bar

Choice of chicken, beef, shrimp or vegetable fajitas warm flour tortillas accompanied by with spanish rice and traditional toppings with 12oz canned beverages and Xangos™...Sweet Street™ original cheesecake.

Wings and Things

Buffalo wings, blue cheese dressing, celery sticks, carrot sticks, Select two: California vegetable pizza, cheese pizza, pepperoni pizza and Caesar salad with assorted 12 oz canned beverages.



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 coffee, decaffeinated coffee, hot tea and choice of dessert.

- | | | | |
|----------------|---|-------------|---|
| BEEF | Filet Mignon Beef Tenderloin filet with your choice of sauce | PORK | Southwestern Glazed Pork Loin Carved and served with a zesty chipotle pepper sauce |
| | Roast Top Round of Beef Sliced roast top sirloin of beef carved and served with au jus | | Anise Roast Pork Oven roasted pork stuffed with savory apples with a hint of anise |
| | Beef Wellington Tenderloin of beef wrapped in puff pastry with mushroom ragu and cooked until golden brown | | Stuffed Pork Chop Center cut pork chop stuffed with Cornbread and apple stuffing |
| | Steak Au Poivre Delicious beef tenderloin served with a classic brandy sauce with green peppercorns | | Pork Tenderloin Sliced tenderloins of pork dressed with a savory Dijon sauce |
| POULTRY | Chicken Piccata Boneless breast of chicken lightly sautéed and served in a light lemon sauce with capers | VEAL | Veal Piccata A classic! Scaloppini of veal sautéed and flavored with lemons and capers |
| | Chicken Cordon Bleu Boneless breast of lemon pepper chicken rolled with imported ham and swiss cheese | | Veal Oscar Veal cutlets topped with asparagus, lump crab and drizzled with hollandaise sauce |
| | Chicken Sorrento Boneless breast of chicken lightly breaded with prosciutto and eggplant topped with a light tomato sauce | | Classic Veal Chop Char-broiled veal chop served on a bed of spinach with garlic and caramelized onions |
| | Rosemary Chicken Chicken breast with rosemary and garlic | | Italian Style Stuffed Veal Chop Veal chop stuffed with prosciutto, fresh mozzarella, roasted red peppers, and basil |
| | Italian Chicken Boneless breast of chicken seasoned with Italian marinade and grilled | | |

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 rosemary and garlic

SEAFOOD

Shrimp Scampi

Shrimp sautéed with fresh herbs and garlic served over basil orzo

Baked Flounder with Tomato Salsa

Tender and sweet flounder baked and topped with fresh tomato salsa

Broiled Salmon with Dill Butter

Salmon fillet broiled to perfection served with dill butter

Ahi Tuna

Ahi Tuna grilled and served with a caponata relish

Maryland Crab Cakes

Mouthwatering Maryland lump crab cakes

Almond Coconut Tilapia

Baked tilapia fillet crusted with coconut, almonds and cuban seasonings

Garlic Orange Chili Shrimp

Shrimp stir-fried with Asian vegetables, ginger, garlic and green onions in garlic orange sauce

VEGETARIAN

Vegetable Napoleon

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

Eggplant Rollard

Eggplant rollard stuffed with wild rice and mushrooms , 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

Vegetable Paella

Brown rice simmered in vegetable broth served w/garbanzos, cashews, olives and broccoli

Ravioli with Vodka Cream Sauce

Ravioli stuffed with ricotta cheese baked with peas, spinach and proscuitto

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.
All meals include one salad, one vegetable, one starch and one dessert.

Salads

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

Fresh Mesclun

Baby vegetables with balsamic vinaigrette

Fresh Mozzarella

Tomato and fresh basil with garlic vinaigrette

Spinach Salad with warm Bacon Dressing

Arugula with Roasted Pepper Vinaigrette

Thai Cucumber Salad

Orzo

Thai Pasta Salad with Snow Peas

Apple, Walnut and Wild Rice Salad

Pear and Toasted Walnut Spring Salad

M E N U A C C O M P A N I M E N T S



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert. Below is a list of the accompaniments to the entree.

ON THE SIDE - SELECT TWO

- Baked potato bar
- Country mashed potatoes
- Baked sweet potatoes
- Potatoes Anna
- Oven roasted garlic potatoes
- Rice pilaf
- Basmati rice
- Long grain and wild rice
- Whipped sweet potatoes
- Olive couscous
- Basil orzo
- Risotto with mushrooms
- Fresh broccoli spears
- Asparagus spears (seasonal)
- Fresh zucchini with garlic and basil
- Green beans with almonds
- Carrots vichy
- Baby carrots
- Baby squash

DESSERTS

PIES AND COBBLERS

- Dutch apple pie
- Blueberry crisp
- Peach cobbler
- Boston cream pie
- Pumpkin pie
- Key Lime pie
- Lemon meringue pie

CAKES

- Chocolate cake
- Pound Cake and Fresh Berries
- Black forest cake
- German chocolate cake
- Caramel granny apple
- Raspberry Lemon Torte
dusted with powder sugar
- Triple Chocolate Charlotte
with vanilla sauce
- Angel food cake with
seasonal berries
- Cheesecake with
strawberries
- Carrot cake with
cream cheese frosting
- Bread pudding recipe

SPECIALTY

- Sorbet
- Parfaits
- Tiramisu
- Tarts

MENU ACCOMPANIMENTS



FINISHING TOUCHES

DESSERT BARS, PER PERSON

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 PERSON

- Chocolate chip
- Oatmeal raisin
- Peanut butter drop
- Rainbow chocolate chip
- Macaroons
- Assorted biscotti

ICE CREAM SUNDAE BAR, 25 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
- Hot fudge
- Caramel

Select 3 from the following toppings:

- Walnuts
- Sprinkles
- Crushed oreos
- Cherries
- Granola
- Whipped topping
- Gummy bears
- M & M's

SNACKS, PER PERSON

- 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,
PER PERSON
Served with crackers

- 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 PERSON

- Crudités and dip
- Cheese and crackers
- Imported/specialty cheese and gourmet crackers
- Fresh seasonal fruit and cheese
- Smoked salmon with condiments
- Mini Sandwiches
- Tea sandwiches with assorted fillings: (Select 2, 3 types)
tuna salad, egg salad,
chicken salad, seafood salad
- Fresh seasonal fruit

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

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
- Chicken Teriyaki Satay
- Mini Beef Wellington
- Chicken and Sweet Potato Beignets with Wasabi Sauce
- Pork and Vegetable Eggrolls
- Assorted Mini Quiche
- Stuffed mushroom
- Scallops wrapped in bacon
- Pork Wontons
- Petite Carb Cakes with Tarragon Mayonnaise
- Raspberry and Brie Phyllo
- Smoked Chicken Quesadilla
- Pistachio Chicken Sate with Spicy Peanut Sauce
- Crab ragoon
- Asian Spring Rolls with Apricot Sauce
- Shrimp Thai Money Bags
- Crab and Artichoke tartlett
- Cheese Puffs Souffle
- Spinach and Proscuitto Stuffed Mushroos
- Thai Dumplings with Soy Ginger Sauce

COLD

- Tuscan Bruschetta
- Stuffed Strawberries with Brie Mousse
- Shrimp cocktail
- Crab claw cocktail
- Roast Rare Tenderloin on Crostini with Horseradish Cream
- Skewered fruit with yogurt dressing
- Tomato, mozzarella and basil crostini
- Petite puffs filled with almond curried chicken salad
- * Aparagus wrapped in proscuitto

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



BEVERAGES

HOT, SOLD BY THE GALLON:
16 SERVINGS PER GALLON

- Brewed regular and decaf coffee
- Hot Lipton tea
- Hot Cocoa

COLD

- Canned soda, bottled soda (20 ounce)
- Bottled waters
- Bottled juices
- Milk (pint)
- Sports drinks
- Bottled teas

PUNCHES,

- Lemonade
- Apple juice
- Iced tea
- Cranberry punch
- Orange blossom
- Guava punch
- Cappuccino ice cream punch

BEVERAGES