

CARONDELET HOSPITALITY CENTER CATERING GUIDE

BREAKFAST

Drinks

Fair trade coffee / tea (decaf/regular)	\$2.00
Juice	\$1.25

Continental Breakfast \$5.00

Select two:	
Danish	Yogurt loaf
Muffins	Croissants
Assorted juices / coffee service	

Bagel Bar \$5.50

Assorted bagels & cream cheese
Assorted juices / coffee service

Healthy Choice Breakfast \$5.75

Assorted cut fruits / raisins / granola
Yogurt
Bran muffins
Assorted juices / coffee service

Breakfast Sandwich \$6.25

English muffin
Eggs / cheese / sausage
Assorted juices / coffee service

Breakfast Feast \$6.50

Scrambled eggs
Sausage / bacon
Home fries / sweet potato hash
Assorted pastries
Assorted juices / coffee service

Cut / hand fruit is available seasonally at market price.

LUNCHEON CHOICES

Baked Potato Bar \$8.50

Baked potato
Bacon bits / ham
Veggies / cheese / sour cream

Hearty Soup Buffet \$8.50

Pasta fagioli or soup de jour
Crusty rolls & butter
Antipasto salad

Pizza \$8.50

Assorted pizza
Tossed salad & dressing

Burgers \$9.00

Grilled turkey and/or beef burgers
Lettuce and tomato / cranberry mayo
Rolls / coleslaw / chips

Deli Buffet \$10.00

Sandwiches, wraps, focaccia bread
Salad – potato, pasta or tossed
Chips

Fajita Bar \$10.00

Soft tortilla shells
Chicken or beef
Rice and beans / veggies
Cheeses / sour cream / salsa

Chicken Caesar Salad Bar \$10.00

Romaine lettuce
Chicken and/or shrimp
Croutons / parmesan cheese / dressing

Adirondack Salad Bar \$10.00

Assorted greens
Chicken salad and apples
Grape tomatoes / cucumbers / red onion
Crumbled blue cheese / toasted walnuts
Balsamic vinaigrette
Rolls

Surf and Turf Salad \$12.50

Romaine lettuce
Grilled shrimp / sliced london broil
Tomatoes / red onion / mushrooms
Croutons / blue cheese / raspberry vinaigrette
Sour dough bread

Italian Buffet (select one) \$12.50

- Fettuccini Alfredo with chicken
- Penne with marinara and meat balls
- Lasagna (spinach or beef)

Antipasto salad
Garlic bread
Parmesan Cheese

Luncheon dessert \$2.00
 Cookies / assorted bars / brownies

HORS D'OEUVRES

Hors D'oeuvres \$2.25 per appetizer

Select from the following choices:

- Brie and cranberry wheel
- Chicken tenders with dipping sauce
- Fresh fruit
- Fresh vegetables crudité's
- Mini crab cakes with dill sauce
- Miniature quiche
- Pigs in a blanket
- Spinach dip with pita chips
- Hot artichoke and asiago dip with pita chips
- Variety of cheeses and crackers

Jumbo shrimp cocktail (four per person) \$5.00

"Heart Healthy" Snacks \$1.00

Drinks

- Coffee and tea \$2.00
- Soda/lemonade/iced tea/punch \$1.00
- Wine \$4.00
- Beer \$2.75

DINNER SELECTIONS

Entrees: (select one)

- London Broil \$17.00
- Chicken Marsala / Chicken Parmesan \$17.00
- Roasted Sirloin \$18.00
- Stuffed Chicken Breast \$18.00
- Roasted Turkey \$18.00
- Blue Cheese Encrusted Pork Loin \$19.00
- Walnut Encrusted Salmon \$19.00
- Fresh Fish of the Day Market Price

Starch: (select one)

- Mashed potatoes
- Baked potatoes with sour cream
- Roasted fingerling potatoes
- Sweet potato crunch
- Israeli couscous with asiago cheese
- Rice pilaf
- Pasta du jour

Vegetables: (select two)

- Grilled asparagus
- Roasted beets
- Green beans
- Carrots
- Fresh broccoli
- Roasted fennel
- Cauliflower au gratin

All dinners are served with assorted dinner rolls and butter.

Pre-Set Dinner salad choices \$2.50

- Traditional tossed salad
- Caesar salad
- Spinach salad with warm bacon dressing

Dessert Choices (including coffee) \$3.00

- Tiramisu
- Carrot cake
- Cheesecake
- Strawberry shortcake
- Cream puffs
- Chocolate cake



All LISTED COSTS ARE SUBJECT TO CHANGE. ABOVE COSTS HELP TO COVER FOOD COSTS AS WELL AS COMPENSATING THE STAFF INVOLVED IN MAKING EACH EVENT SUCCESSFUL. OPERATIONAL COSTS, PRE-EVENT EXPENSES, INSURANCE AND LICENSING ARE EXAMPLES OF THE COSTS INVOLVED.