



In a hurry? Order from our Express menu today and we'll have your catering order delivered to your next meeting or event in just 48 hours! Please place your order by 3:00PM one full business day prior to your event to guarantee delivery. Express orders are drop off only and do not incur a service charge. There is a \$25 minimum order on all Express orders.

Platters & Bowls

Platters and Bowls are drop off only and are priced per platter/bowl. Domed platters and bowls are recyclable. Platters serve 8-10 (12"), 16-20 (16"), 25-30 (18")

BUILD YOUR OWN SANDWICH PLATTERS

Comes with artisan ciabatta and focaccia bread, lettuce, tomato, pickle, mustard, mayonnaise, and assorted cheeses.

	8-10	16-20	25-30
American (GF, DF) Turkey, Ham and Roast Beef	\$70.00	\$125.00	\$175.00
Italian (GF, DF) Salami, Pepperoni and Ham	\$75.00	\$140.00	\$200.00
Marinated Grilled Vegetables (VG, GF, DF) Zucchini, Yellow squash, Asparagus, Red Peppers, Portobello Mushrooms, Eggplant	\$45.00	\$80.00	\$120.00
Assortment of Natural Chips	\$2.00 each, min 10		

SANDWICH PLATTERS

	8-10	16-20	25-30
Choose 3 per platter	\$70.00	\$125.00	\$175.00
Grilled Chicken Fresh Mozzarella and Pesto on Multigrain Bread with Lettuce and Tomato			
Roasted Turkey Swiss and Cranberry Aioli on Fresh Cranberry Bread with Lettuce			
Italian Deli Focaccia Sliced Pepperoni, Salami, Ham and Provolone with Lettuce and Tomato			
Croissant Club Turkey and Bacon with Tomato Aioli, Lettuce and Tomato on Multigrain Croissant			
Tavola Sandwich Olive Bread with Tapenade, Feta, Fresh Veggies and Hummus			
Roasted Veggie and Chevre Fresh Roasted Vegetables and Portabello with Goat Cheese and Arugula on a Vegetable Perfetto Roll			
HAM AND EGG POPPY SEED BAGNAT with Cage Free Egg Salad, Tomato, and Arugula			
Roast Beef and Cheddar Baguette with Creamy Horseradish and Arugula			
Chicken Caesar Baguette Club with Grilled Antibiotic Free Chicken, Bacon, Tomato, and Arugula			
Fresh Raspberries with Cheese on House Baked Baguette with Gruyere, Brie, and Arugula			
ADDITIONAL PLATTERS			
Crudité Platter (V, GF) Cut fresh vegetables with roasted onion dip and hummus	\$29.50	\$55.00	\$80.00
Fruit and Cheese (V, GF) Diced traditional cheeses with sliced fresh fruit	\$29.50	\$55.00	\$80.00
Sliced Fruit (VG, GF, DF) An assortment of sliced fresh seasonal fruit	\$29.50	\$48.00	\$65.00
Mezze Platter (V) Hummus, Tabbouleh Salad, Roasted Red Peppers, Grilled Eggplant, Grape Tomatoes, Marinated Artichokes, Fresh Mozzarella, Grilled Asparagus, Mediterranean Olives and Toasted Pita	\$50.00	\$95.00	\$130.00
Antipasto Platter (GF) Sliced Cured Meats with Marinated Artichokes, Sweet Peppers, Cherry Tomatoes, Fresh Mozzarella and Mediterranean Olives	\$50.00	\$95.00	\$130.00
Assorted Sushi Fresh made California and Veggie Rolls with Pickled Ginger, Soy Sauce, and Wasabi	\$50.00	\$95.00	\$130.00



SALAD BOWLS

	8-10	16-20	25-30
Little Leaf Farm			
Baby Green Salad (V, DF, GF) Cucumber, Tomato, Carrot, Red Onion Honey Balsamic Vinaigrette	\$19.50	\$35.00	\$50.00
Mediterranean Salad (V, GF) Tomato, Kalamata, Feta, Red Onion, Cucumber, Pepperoncini Red Wine Vinaigrette	\$29.50	\$55.00	\$80.00
Farro and White			
Bean Salad (V) Baby Kale, Roasted Tomatoes, Red Onions, Kalamata Olives, Asiago, White Balsamic	\$24.50	\$40.00	\$60.00
Seasonal Fresh			
Fruit Salad (VG, GF, DF)	\$29.50	\$55.00	\$80.00
Greek Potato Salad (V, GF) Red Bliss Potatoes, Cucumbers, Tomatoes, Red Onions, Peppers, Greek Olives, Feta Cheese and Lemon Oregano Vinaigrette	\$19.50	\$35.00	\$50.00
Grilled Vegetable Pasta			
Salad (V) Grilled Zucchini, Grilled Squash, Grilled Eggplant, Grilled Onions, Arugula, Parmesan, Slow Roasted Tomatoes, Chickpeas, Parsley, Red Wine Vinaigrette	\$19.50	\$35.00	\$50.00
Roasted Cauliflower and			
Potato Salad (V, DF, GF)	\$19.50	\$35.00	\$50.00
Caesar Salad (V)	\$19.50	\$35.00	\$50.00
Baby Spinach Salad (V, GF) Dried Cherries, Red Onions, Grape Tomatoes, Toasted Almonds, Chevre, Sliced Cucumber, Blackberries, Honey Balsamic Vinaigrette	\$24.50	\$40.00	\$60.00
Quinoa, Roasted Butternut Squash and Cranberry			
Salad (VG, GF)	\$24.50	\$40.00	\$60.00
Cobb Salad (GF)	\$29.50	\$55.00	\$80.00
Southwestern Corn and			
Black Bean Salad (VG, GF, DF)	\$24.50	\$40.00	\$60.00

Box Lunch

Individual Box Lunch \$12.95

Includes Sandwich (or salad), Hand Fruit, All Natural Chips, UMass Water and Bakeshop Cookie. Served in a UMass Compostable Paper Tote Bag.*

SANDWICH SELECTIONS

- Grilled Chicken** Fresh Mozzarella and Pesto on Multigrain Bread with Lettuce and Tomato
 - Roasted Turkey** Swiss and Cranberry Aioli on Fresh Cranberry Bread with Lettuce
 - Italian Deli Focaccia** Sliced Pepperoni, Salami, Ham and Provolone with Lettuce and Tomato
 - Croissant Club** Turkey and Bacon with Tomato Aioli, Lettuce and Tomato on Multigrain Croissant
 - Tavola Sandwich** Olive Bread with Tapenade, Feta, Fresh Veggies and Hummus
 - Roasted Veggie and Chevre** Fresh Roasted Vegetables and Portabello with Goat Cheese and Arugula on a Vegetable Perfetto Roll
 - HAM AND EGG POPPY SEED BAGNAT** with Cage Free Egg Salad, Tomato, and Arugula
 - Roast Beef and Cheddar Baguette** with Creamy Horseradish and Arugula
 - Chicken Caesar Baguette Club** with Grilled Antibiotic Free Chicken, Bacon, Tomato, and Arugula
 - Fresh Raspberries with Cheese** on House Baked Baguette with Gruyere, Brie, and Arugula
- * OPTIONAL SALAD instead of sandwich
Choose from Caesar or Garden Salad with Chicken

Hand Tossed Pizza

Hand tossed house made crust topped with the finest ingredients in our brick ovens. Unless otherwise specified, pizza will be served in 8 slices.

Cheese	\$12.00
Pepperoni	\$14.00
Sausage	\$14.00
Hawaiian Ham and Pineapple	\$14.00
Primavera (V) Broccoli, Mushrooms, Green Peppers and Black Olives	\$14.00
Buffalo Chicken Topped with Crumbled Bleu Cheese	\$16.00
Chicken Ranch Bacon	\$16.00
House Special Sausage, Pepperoni, Onions, Peppers, Mushrooms, and Olives	\$18.00



Bakeshop-To-Go

Freshly baked pastries available from the UMass Bakeshop!
All orders are drop off only, minimum total order of \$25

	½ DOZEN	DOZEN
Muffins (V)	\$7.95	\$14.95
Croissants (V)	\$7.95	\$14.95
Danish (V)	\$7.95	\$14.95
Bagels with		
Cream Cheese (V)	\$8.95	\$16.95
Cookies (V)	\$6.95	\$12.95
Bars and Brownies (V)	\$7.95	\$14.95
Add Local Preserves (V)	\$2.95	\$5.95

	18 COUNT	36 COUNT
Mini Pastries		
Muffins (V)	\$7.95	\$14.95
Croissants (V)	\$7.95	\$14.95
Danish (V)	\$7.95	\$14.95

Beverages

Coffee To Go **\$14.95**

Featuring People's Organic Coffee, Tea Assortment or decaffeinated options are available in 8 cup portable containers, delivered with plenty of cups, cream and sweeteners.

Assorted Fruit Juice	\$2.95
UMass Water	\$1.50
Canned Soda	\$1.50

Hot Platters To-Go

Each Pan serves 15 to 20 guests and are drop off only. Compostable plates and silverware are included. Platters should be consumed or refrigerated within two hours for safety.

MAIN COURSE

..... **\$65 per Pan**

- Meat Lasagna**
- Vegetable Lasagna (V)**
- Baked Ziti**
- Spicy Tofu and Vegetable Coconut Curry (VG)**
- Mediterranean Pasta**
- Chicken and Broccoli Alfredo**
- Chicken Lo Mein**
- Vegetable Lo Mein (V)**

..... **\$100 per Pan**

- Rosemary Roasted Sirloin Au Jus**
- Garlic Herb Roasted Chicken Breast**
with Tarragon Jus
- Crispy Seared Salmon**
with Tomato Fennel Relish
- Slow Roasted Turkey Breast** with Sage Gravy
- Jerk Roasted Chicken**
with Mango Salsa
- Maple Roasted Pork Loin**
with Caramelized Apple Brandy Sauce

SIDE DISHES **\$35 per Pan**

- Macaroni and Cheese (V)**
- Steamed Green Beans** with Toasted Walnut Butter (V)
- Local Honey Glazed Carrots (VG)**
- Roasted Garlic Mashed Potatoes (V)**
- Herb Roasted Red Potatoes (VG)**
- Vegetable Fried Rice (VG)**
- Wild Rice Pilaf** with Dried Cranberries and Walnuts (VG)



Breaks & Continental Breakfast

Priced per person

Traditional Continental \$8.95

Assorted Mini Pastries, Seasonal Hand Fruit, Fruit Juices and Water. Includes Hot Beverage Service.

Valley Crunch (V) \$7.95

Trail Mix, Seasonal Hand Fruit, and Greek Yogurt, Includes Hot Beverage Service.

Snack Time (V) \$4.95

Assortment of All Natural Chips and Pretzels, Includes Hot Beverage Service.

Bakeshop Treat (V) \$6.95

UMass Bakeshop Cookies and Brownies, Includes Hot Beverage Service.

Bagel Blast \$12.95

Assorted Bagels, Sliced Traditional Nova Lox, Cream Cheese, Tomato, Capers. Includes Hot Beverage Service, assorted Fruit Juices and Water.

Light Side (V, GF) \$6.95

Fresh Cut Fruit and Cheese with Crudité and Onion Dip. Includes Fruit Infused Water.

Hot Beverage Service \$2.75

Colombian Coffee and Tea Assortment, Decaffeinated Options, Served with All Natural Milk and Creamer and an Assortment of Sweeteners.

Upgrade to Fair Trade People's Organic Coffee \$3.75

Add Greek Yogurt (V, GF) \$2.95

Individual containers, assorted flavors

Add Fresh Cut Fruit (VG, GF, DF) \$2.95

Country Style Breakfast Buffet

Priced per person, please see the Policies Section for buffet details.

\$12.95

Cage-Free Scrambled Eggs, Nitrate Free Bacon, Low Sodium Breakfast Sausage, Hand Cut Home Fries, Bread Basket, Assorted Juices, and Hot Beverage Service

BUFFET ENHANCEMENTS

Pancakes (V) \$2.95

Organic Plain and Blueberry, served with local syrup and butter.

French Toast (V) \$2.95

Classic style hand dipped French Toast made with cage-free eggs and served with Local Preserves, Grand Marnier Sauce, Local Maple Syrup, and butter.

Greek Yogurt (V, GF) \$2.95

Individual containers, assorted flavors

Oatmeal (VG) \$2.95

Steel Cut Organic Oatmeal with fresh and dried fruit, local maple syrup, and fair trade all natural sugars

Yogurt Bar \$3.95

Featuring organic granola and individual plain Greek yogurt cups with an assortment of fresh berries, local honey, toasted almonds and fresh fruit preserves.

Pre-Made Yogurt Parfaits \$4.95

Featuring organic granola and plain Greek yogurt with an assortment of fresh berries, local honey, toasted almonds and fresh fruit preserves.

Quiche by the Pie (V) each, serves 6 \$18.00

Choose from Ham and Swiss, Spinach and Mushroom, Artichoke and Red Pepper

ACTION STATIONS

\$75 chef fee applies to each station

Watch our chefs prepare an extraordinary creation

Omelet Station (V, GF) \$3.95

Local cage free eggs cooked to order with a selection of fresh vegetables

Crêpe Station (V) \$3.95

Traditional French crêpes with an assortment of sweet fillings

Waffle Station (V) \$3.95

Belgian waffles made to order with local maple syrup, fresh berry sauce and whipped butter

Sausage Station (GF,DF) \$4.95

A choice of local specialty sausages carved to order

Carved Ham (GF,DF) \$4.95

Brown sugar glazed Massachusetts bone-in ham sliced to order with UMass baked fresh biscuits

Congee Bar \$3.95

Traditional Chinese Breakfast with assorted authentic toppings.



Luncheon Buffets

Priced per person, please see the Policies Section for buffet details.

Sandwich Buffet \$15.95

Includes Choice of 2 Salads, 3 Sandwiches (or Build Your Own Platter), Hand Fruit, Chips, Drinks, Cookies and Brownies.

Soup and ½ Sandwich Buffet \$15.95

Includes Choice of one Soup, 2 Salads, 3 Sandwiches, Hand Fruit, Chips, Drinks, Cookies and Brownies.

SALAD SELECTIONS

Little Leaf Farm Baby Green Salad (V, DF, GF)

Cucumber, Tomato, Carrot, Red Onion, Balsamic Vinaigrette

Mediterranean Salad (V, GF)

Tomato, Kalamata Olives, Feta, Red Onion, Cucumber, Pepperoncini, Red Wine Vinaigrette

Farro and White Bean Salad (V)

Baby Kale, Roasted Tomatoes, Red Onions, Kalamata Olives, Asiago, White Balsamic

Seasonal Fresh Fruit Salad (VG, GF, DF)

Greek Potato Salad (V, GF)

Red Bliss Potatoes, Cucumbers, Tomatoes, Red Onions, Peppers, Greek Olives, Feta Cheese and Lemon Oregano Vinaigrette

Grilled Vegetable Pasta Salad (V)

Grilled Zucchini, Grilled Squash, Grilled Eggplant, Grilled Onions, Arugula, Parmesan, Slow Roasted Tomatoes, Chickpeas, Parsley, Red Wine Vinaigrette

Roasted Cauliflower and Potato Salad (V, DF, GF)

Caesar Salad (V)

Baby Spinach Salad (V, GF)

Dried Cherries, Red Onions, Grape Tomatoes, Toasted Almonds, Chevre, Sliced Cucumber, Blackberries, Honey Balsamic Vinaigrette

Quinoa, Roasted Butternut Squash and Cranberry Salad (VG, GF)

Cobb Salad (GF)

Southwestern Corn and Black Bean Salad (VG, GF, DF)

Vegetarian (V), Gluten Free (GF), Vegan (VG), Dairy Free (DF)

SANDWICH SELECTIONS

Grilled Chicken Fresh Mozzarella and Pesto on Multigrain Bread with Lettuce and Tomato

Roasted Turkey Swiss and Cranberry Aioli on Fresh Cranberry Bread with Lettuce

Italian Deli Focaccia Sliced Pepperoni, Salami, Ham and Provolone with Lettuce and Tomato

Croissant Club Turkey and Bacon with Tomato Aioli, Lettuce and Tomato on Multigrain Croissant

Tavola Sandwich Olive Bread with Tapenade, Feta, Fresh Veggies and Hummus

Roasted Veggie and Chevre Fresh Roasted Vegetables and Portabello with Goat Cheese and Arugula on a Vegetable Peretto Roll

HAM AND EGG POPPY SEED BAGNAT with Cage Free Egg Salad, Tomato, and Arugula

Roast Beef and Cheddar Baguette with Creamy Horseradish and Arugula

Chicken Caesar Baguette Club with Grilled Antibiotic Free Chicken, Bacon, Tomato, and Arugula

Fresh Raspberries with Cheese on House Baked Baguette with Gruyere, Brie, and Arugula

BUILD YOUR OWN SANDWICH PLATTER

Comes with artisan ciabatta and focaccia bread, lettuce, tomato and pickle, mustard, mayonnaise and assorted cheeses

American (GF, DF)

Turkey, Ham and Roast Beef

Italian (GF, DF)

Salami, Pepperoni and Ham

COMPLETE YOUR BUFFET WITH HOT SOUP!

\$3.95 per person

served with Westminster Oyster Crackers

Choose from Authentic Legal Sea Foods Clam Chowder or our 100% organic soup selection:

Chicken Noodle

Tomato Bisque (GF, V)

Lentil and Chickpea (GF, VG)

Carrot Ginger (GF, VG)

Beef Barley

Seasonal Soups available, ask your sales associate



Plated Luncheons

Plated Luncheons \$21.95

Priced per person, 20 guest minimum, please select one salad and dessert and up to two entrée options, coffee service is included. Meal includes salad, entrée and dessert

ENTRÉES

Served with locally grown seasonal vegetables and sides

Grilled Flank Steak Chimichuri

Honey Tamari Marinated Chicken (DF)

with Ginger Peppercorn Sauce

Sundried Tomato Roast Chicken Breast (GF)

with Romesco Sauce

Fennel Crusted Roast Salmon (GF)

with Tomato Butter Sauce

Thyme and Garlic Marinated Roasted Cod (GF)

with Lemon Buerre Blanc

Grilled Polenta with Wild Mushroom Ragout (V)

Sauteed Kale, Roasted Red Peppers and Garlic Herb Oil

Roasted Eggplant (V, GF)

Stuffed with Herb Ricotta, Wilted Spinach, Cherry Tomatoes and Roasted Tomato Sauce

SALADS

Baby Green Salad (VG, GF, DF)

with Cucumbers, Grape Tomatoes and Carrots

Spinach Salad (V, GF)

Roasted Red Peppers, Chevre, Tomato Vinaigrette

Baby Spinach Salad (V, GF)

Dried Cherries, Red Onions, Grape Tomatoes, Toasted Almonds, Chevre, Sliced Cucumber, Blackberries, Honey Balsamic Vinaigrette

Classic Caesar Salad (V)

DESSERTS

Carrot Cake (V)

Seasonal Maple Valley Farms Ice Cream with Fresh Berries (V)

Chocolate Layer Cake (V)

Tres Leches Cake (V)

Boston Cream Pie (V)



Dinner Buffets

Priced per person, please see the Policies Section for buffet details.

Light Buffet \$21.95

2 salads, 2 entrées, 2 sides, 1 dessert

Full Buffet \$24.95

2 salads, 3 entrées, 3 sides, 2 desserts

SALAD SELECTIONS

Little Leaf Farm Baby Green Salad (V, DF, GF)

Cucumber, Tomato, Carrot, Red Onion, Balsamic Vinaigrette

Mediterranean Salad (V, GF)

Tomato, Kalamata Olives, Feta, Red Onion, Cucumber, Peppercini, Red Wine Vinaigrette

Farro and White Bean Salad (V)

Baby Kale, Roasted Tomatoes, Red Onions, Kalamata Olives, Asiago, White Balsamic

Seasonal Fresh Fruit Salad (VG, GF, DF)

Greek Potato Salad (V, GF)

Red Bliss Potatoes, Cucumbers, Tomatoes, Red Onions, Peppers, Greek Olives, Feta Cheese and Lemon Oregano Vinaigrette

Grilled Vegetable Pasta Salad (V)

Grilled Zucchini, Grilled Squash, Grilled Eggplant, Grilled Onions, Arugula, Parmesan, Slow Roasted Tomatoes, Chickpeas, Parsley, Red Wine Vinaigrette

Roasted Cauliflower and Potato Salad (V, DF, GF)

Caesar Salad (V)

Baby Spinach Salad (V, GF)

Dried Cherries, Red Onions, Grape Tomatoes, Toasted Almonds, Chevre, Sliced Cucumber, Blackberries, Honey Balsamic Vinaigrette

Quinoa, Roasted Butternut Squash and Cranberry Salad (VG, GF)

Cobb Salad (GF)

Southwestern Corn and Black Bean Salad (VG, GF, DF)

ENTRÉES

Vegetarian (V), Gluten Free (GF), Vegan (VG), Dairy Free (DF)

Rosemary Roasted Beef Sirloin Au Jus (DF)

Grilled Flank Steak with Fresh Herb Chimichurri (GF, DF)

Opa Opa Braised Short Ribs

Maple Roasted Pork Loin (GF)

Caramelized Apple Brandy Sauce

Garlic Herb Roasted Chicken Breast

served with Tarragon Butter Sauce

Jerk Roasted Chicken (GF, DF)

with Cilantro Lime Mango Salsa

Braised Chicken (GF, DF)

Tomato, Garlic, Mediterranean Olives and Lemon

Grilled Atlantic Swordfish (GF)

served with Citrus Relish

Crispy Seared Salmon (GF)

Tomato Fennel Relish

Slow Roasted Turkey Breast

served with Sage Gravy

Grilled Eggplant (VG, GF, DF)

Slow Roasted Tomatoes, Onions and White Beans

Spicy Tofu and Vegetable Coconut Curry (VG, GF, DF)

Roasted Tomato Penne Pasta (V)

with Spinach, Grape Tomatoes, Wild Mushrooms, Parmesan, Roasted Tomato Cream

Rotisserie Style Chicken

with Thyme Red Wine Jus

Portuguese Seafood Stew (GF, DF)

with Clams, Mussels, Dogfish, Chourico, Potatoes, Tomato Broth

Classic Chicken Pot Pie

with Roasted Local Vegetables and Puff Pastry

Chicken Tikka Masala (GF)

with Steamed Basmati Rice

Roasted Cauliflower and Butternut Squash

Macaroni and Cheese (V)

SIDES

Herb Roasted Czajkowski Farm Potatoes (VG, GF, DF)

Brown Sugar Glazed Roasted Root Vegetables (V, GF)

Green Beans with Toasted Walnut Butter (V, GF)

Wild Mushroom Risotto (V, GF)

Local Honey Glazed Carrots (V, GF)

Baby Broccoli with Garlic and Tomatoes (V, GF, DF)

Roasted Brussels Sprouts (VG, GF, DF)

Stir Fried Seasonal Vegetables with Sesame,

Garlic and Ginger (VG, DF)

Roasted Garlic Whipped Potatoes (V, GF)

Wild Rice Pilaf with Dried Cranberries

and Walnuts (VG, GF, DF)

Maple Whipped Sweet Potatoes (V, GF)



DESSERTS

Local Apple Crisp with Maple Farm's Ice Cream (V)

Flourless Chocolate Cake (V, GF)

Tuxedo Truffle Mousse Cake (V)

Lemon Poppyseed Cake (V)

Carrot Cake (V)

Mixed Berry Cobbler with Maple Farm's Ice Cream (V)

Vanilla Cheesecake with Berry Compote (V)

Tiramisu (V)

COMPLETE YOUR BUFFET WITH HOT SOUP!

\$3.95 per person

served with Westminster Oyster Crackers

Choose from Authentic Legal Sea Foods Clam Chowder or our 100% organic soup selection:

Chicken Noodle

Tomato Bisque (GF, V)

Lentil and Chickpea (GF, VG)

Carrot Ginger (GF, VG)

Beef Barley

CARVING STATIONS

Vegetarian (V), Gluten Free (GF), Vegan (VG), Dairy Free (DF)

\$75 chef fee applies to each station

Watch our chefs prepare an extraordinary creation

All come with assorted UMass bakery rolls

Honey Thyme Brined Diemand Farms

Roasted Turkey (GF) **\$9.95**

with cranberry chutney

Fennel Crusted Roasted Salmon (GF, DF) **\$12.95**

seasonal vegetable salad and lemon parsley aioli

Herb Roasted Beef Tenderloin (GF) **\$12.95**

with horseradish cream and whole grain mustard

Cider Glazed Roasted Pork Loin (GF) **\$9.95**

with Cold Springs apple chutney and local honey mustard

Local Sausage Carving Station (GF) **\$8.95**

Pioneer Valley Artisan Sausages carved to order with rustic mustard and cornichon.

ACTION STATIONS

\$75 chef fee applies to each station

Watch our chefs prepare an extraordinary creation

Sushi Bar (DF) **\$12.95**

Authentic fusion maki rolls and sushi prepared by our trained sushi chefs. This station features sustainably fished salmon and tuna.

Chilled Seafood Display (GF, DF) **\$12.95**

Includes Clams, Oysters, and Shrimp cocktail with garnish and sauces.

Korean Bibimbap (DF) **\$7.95**

Steamed rice bowls with assorted marinated vegetables and fried eggs to order.

DESSERT STATIONS

\$75 chef fee applies to each station

Watch our chefs prepare an extraordinary creation

Chocolate Fondue **\$5.95**

Fresh Fruit, Dried Fruit, Rice Krispie Bars, and Pound Cake

Local Ice Cream Sundae (GF) **\$5.95**

with traditional toppings



Themed Buffets

Priced per person, please see the Policies Section for buffet details. All include Lemonade and Ice Water.

New England Clam Bake Market Price*

Mixed Garden Salad with Choice of Dressing (V, GF)
Steamed Lobsters (GF)
Legal Seafoods New England Clam Chowder
Grilled Herb Marinated Portabello (VG, GF)
Mushrooms and Asparagus
Corn on the Cob (V, GF)
Boiled Potatoes (VG, GF)
Steamers (GF)
Mussels (GF)
Melted Butter (GF)
Strawberry Shortcake (V)

American BBQ \$14.95

Mixed Garden Salad with Choice of Dressing (V, GF)
Fruit Salad (VG, GF)
Coleslaw (V, GF)
Potato Salad (V, GF)
Grilled Hamburgers
Organic Chicken Sausage
Garden Burgers (VG)
Grilled Chicken Breast (GF)
Assorted Sliced Cheese (GF)
Cookies and Brownies

Southern BBQ \$19.95

Watermelon (VG, GF)
Coleslaw (V, GF)
Baby Back Ribs (GF)
BBQ Chicken (GF)
Baked Beans (VG, GF)
Cornbread (V)
Corn on the Cob (V, GF)
Green Beans (VG, GF)
Local Pickles (VG, GF)
Sweet Potato Pie (V)

Asian \$19.95

Asian Cole Slaw (VG)
Baby Greens with Sesame Ginger Vinaigrette,
Orange Segments and Toasted Almonds (VG)
Vegetable Lo Mein (V)
Sushi Display
Crab Rangoon
Spring Rolls
General Tao's Chicken
Vegetable Fried Rice (V)
Sesame Beef
Almond Cookies

Italian \$19.95

Italian Chef Salad (GF)
Minestrone Soup (V)
Italian Sausage with Peppers and Onions (GF)
Baked Ziti (V)
Chicken Parmesan
Broccoli with Slow Cooked Tomatoes (VG)
Ratatouille (VG)
Tiramisu (V)
Canoli (V)

Southwestern \$15.95

Roasted Corn and Black Bean Salad
with Mixed Greens and Cilantro (VG, GF)
Lime Vinaigrette
Chicken Fajitas
Beef Tacos
Refried Beans (V, GF)
Spanish Rice (VG, GF)
Cheddar Cheese (GF)
Guacamole (V, GF)
Sour Cream (V, GF)
Chips (VG, GF)
Salsa (VG, GF)
Churros (V)



Plated Dinners

Plated Dinner \$29.95

Priced per person, 20 guest minimum, please select one or two options, coffee service is included. Meal includes salad, entrée and dessert

ENTRÉES

Served with locally grown seasonal vegetables and sides

Roasted Beef Tenderloin with Shallot Red Wine Jus

Opa Opa Braised Beef Short Ribs

Herb Crusted Grilled Flat Iron Steak (GF, DF)

with Heirloom Tomato Relish

Garlic Herb Roasted Chicken Breast (GF)

with Tarragon Jus

Braised Chicken (GF)

with Tomato, Garlic, Mediterranean Olives and Lemon

Maple Roasted Pork Loin

with Caramelized Apple Brandy Sauce

Grilled Atlantic Swordfish (GF)

with Citrus Relish

Crispy Seared Salmon (GF)

with fennel tomato relish

Spinach Fettuccine (V)

with Slow Roasted Tomatoes and Pesto Grilled Baby Vegetables

Chickpea Ratatouille Stuffed Zucchini (VG, GF, DF)

with Roasted Pepper Coulis

SALADS

please select one

Baby Green Salad (V, GF, DF)

with Cucumbers, Grape Tomatoes and Carrots

Mâche Green Salad (V, GF)

with Poached Pears, Toasted Almonds, Feta Cheese and Spiced Pear Vinaigrette

Classic Caesar Salad (V)

Baby Arugula Salad (V, GF)

with Toasted Pumpkin Seeds, Local Chevre, Roasted Pineapple and Hadley Maple Vinaigrette

DESSERTS

please select one

Flourless Chocolate Cake (V, GF)

Seasonal Crème Brulee (V)

Vanilla Cheesecake with Berry Compote (V)

Seasonal Fruit Crisp with Maple Farm's Ice Cream (V)

Molten Chocolate Lava Cake (V)

Tuxedo Truffle Mousse Cake (V)

Key Lime Pie (V)

Tiramisu (V)



Receptions

We are pleased to offer you assistance with your reception - let us help you make this an event to remember.

DISPLAYS

Priced per person, 25 guest minimum.

Cheese and Crackers with Dried Fruits (V) \$5.95

Our chef's selection of locally sourced and traditional classics with an assortment of artisanal crackers.

Mezze Platter (V) \$5.95

Hummus, Tabbouleh Salad, Roasted Red Peppers, Grilled Eggplant, Grape Tomatoes, Marinated Artichokes, Fresh Mozzarella, Grilled Asparagus, Mediterranean Olives and Toasted Pita

Antipasto Platter (GF) \$6.95

Sliced Cured Meats with Marinated Artichokes, Sweet Peppers, Cherry Tomatoes, Fresh Mozzarella and Mediterranean Olives

Assorted Sushi (DF) \$6.95

Fresh made California and Veggie Rolls with Pickled Ginger, Soy Sauce, and Wasabi

Chilled Seafood Display (GF, DF) \$12.95

Includes Clams, Oysters, and Shrimp cocktail with garnish and sauces.

Chinese Dim Sum Station (DF) \$8.95

Steamed Pork Buns, Shrimp Shumai, Vegetable Springrolls, Steamed Edamame Dumpling and Chicken Potstickers served with Sesame Ginger Dipping Sauce

Seafood Paella (GF, DF) \$8.95

Spanish Style Saffron Rice with Clams, Shrimp, Mussels and Chorizo Sausage

PASSED HORS D'OEUVRE (by the dozen)

Please inquire with your sales associate for additional seasonal appetizers

\$23.95/dozen

Seasonal Oysters (GF)

with Crème Fraiche and Pickled Shallots

Mini Crab Cakes

with Saffron Aioli

Sesame Marinated Tuna (GF)

and Cucumber

Scallops Wrapped in Bacon (GF)

Local Smoked Salmon on Cucumber (GF)

with Crème Fraiche

Local Smoked Trout and Horseradish

with Apple Salad

\$19.95/dozen

Raspberry Brie

in Filo, (contains nuts)

Bacon Wrapped Dates (GF)

Stuffed with Goat Cheese

Vegetable Spring Roll (VG)

with Hot and Sour Dipping Sauce

Seasonal Fruit Kebabs (VG, GF)

Spinach and Artichoke Rangoons (V)

Asparagus Quiche (V)

Thai Chicken Satay

with Peanut Sauce

Grilled Mediterranean Beef Skewers

Mini Beef Wellington

Coconut Shrimp

Antipasto Skewers

Roasted Beet and Chevre Crostini (V)

with Pesto

Spanikopita (V)

Seasonal Bruschetta (V)



PLATTERS AND DIPS (serves 25)

Baked Brie en Croute (V) \$60.00

With crackers and dried cherries

Southwestern Platter (V, GF, DF) \$68.00

Fresh Corn Tortilla Chips with Salsa, Guacamole and Black bean dip

Crudit  Platter (V, GF) \$65.00

Cut fresh vegetables with roasted onion dip and hummus.

Fruit Platter (V) \$72.00

Seasonal selection of sliced fresh fruit

Smoked Fish \$120.00

Assortment of Smoked Salmon and Trout with cream cheese, artisan breads and capers

Artichoke and Spinach Dip (V) \$68.00

Served warm with Fresh Corn Tortilla Chips

Spicy New England Crab Dip \$84.00

A regional tradition - served with crostinini.

RECEPTION BEVERAGES (by the gallon)

Fruit Infused Ice Water Selection \$9.95

Colombian Arabica Coffee \$26.95

Fair Trade People's Organic Coffee \$36.95

Teatulia Organic Fair Trade Tea Assortment \$16.95

Fruit Punch \$9.95

Lemonade \$9.95

Iced Coffee \$26.95

Iced Tea \$12.95

ACTION STATIONS

Priced per person plus \$75 chef fee, minimum 25 guests

Herb Crusted Roast Tenderloin (GF) \$12.95

Rolls and Horseradish Cream

Local Roast Turkey Breast (GF, DF) \$9.95

Honey Thyme Brined Diemand Farms Turkey, with rolls and cranberry chutney

Local Sausage Carving Station (GF, DF) \$8.95

Pioneer Valley Artisan Sausages carved to order with rustic mustard and cornichon

Sushi Bar (DF) \$12.95

Authentic fusion maki rolls and sushi prepared by our trained sushi chefs. This station features sustainably fished salmon and tuna.

Pasta Bar \$7.95

Barilla Whole Grain penne pasta with assorted traditional sauces and toppings including shrimp, meatballs, and grilled chicken. Tossed to order for your guests.

Fresh Guacamole (V, GF, DF) \$6.95

Made to order and served with fresh corn chips, pico de gallo and black bean dip

Mashed Potato Bar \$8.95*

Roasted garlic mashed potatoes and whipped maple sweet potatoes served with scallions, sour cream, shredded cheese, vegetarian 3 bean chili, bacon bits, bbq pork, crispy fried onions, roasted tomatoes. **Does not require action station fee*

DESSERTS PLATTERS (serve 25)

Assorted Petit Fours (V) \$24.95

Petit Dessert Tray (V) \$29.95

Brownies and Bars (V) \$24.95

Cannoli (V) \$29.95

Baklava (V) \$29.95

DESSERT STATIONS (per person, \$75 chef fee)

Local Ice Cream Sundae Bar (V) \$5.95

Chocolate Fondue (V) \$5.95



Bar Menu

Our sales associate will gladly help you develop a specialty cocktail for a truly unique bar experience. Local beer and wines, such as Berkshire Brewing or Black Birch Vineyards are available, please ask your sales associate. Wine by the bottle for table service available.

Soda, Juices, Sparkling Waters	\$2.75
House Wines from Fetzer	\$6.00
Premium Wines	\$8.00
Domestic Beer	\$5.00
Imported and Premium Beer	\$6.00

FULL BAR

House Spirits \$7.00

- Nikolai Vodka
- Sutton Club Rum
- Barton Gin
- House of Stuart Scotch
- Sutton Club Blended Whiskey

Premium Spirits \$10.00

- Grey Goose
- Bombay Sapphire
- Bacardi Light
- Maker's Mark
- Appleton Estate
- Sauza Extra Gold
- Dewar's White Label
- Canadian Club

Cordials \$8.00

- Amaretto
- Chambord
- Cointreau
- Drambuie
- Frangelico
- Grand Marnier
- Kahlúa
- Sambuca
- Limoncello
- Grappa

HOST BAR

Billed by consumption, Flat Bar Fee \$125 for service up to 4 hours

CASH BAR

Billed on site via cash or credit, Flat Bar Fee \$125 for service up to 4 hours. Please ask your sales associate about additional options and drink tickets.

ORDER REQUESTS

Orders may be placed via email, phone, in person at the 8th floor of the campus center, or on line at our web site. Please make sure you receive confirmation of your on line order to guarantee delivery.

For large events, we appreciate a three week notice to ensure appropriate staffing and to confirm menu availability. Please place your order by 3:00PM one full business day prior to your event to guarantee delivery. Express orders are drop off only and do not incur a service charge. There is a \$25 minimum order on all Express orders. If we are unable to meet a particular request, every attempt will be made to find suitable accommodations.

Please remember to instruct your sales associate in advance if anyone in your party has specific dietary needs. Outside food and beverages are not allowed at the Campus Center without contracted prior permission and cannot be served by UMass Catering elsewhere on campus. Please visit the UMass Procurement Policies web page for additional information on the Campus Catering Policy.

CONTRACT/EVENT ORDER

You will receive an Event Order Contract and Estimate the next business day or earlier detailing your order. We require this document to be signed or confirmed via email and also may require a deposit. The Event Order must be confirmed within 24 hours of receipt or your order may not be processed. Confirmed event orders with menu changes and revisions may incur a \$25 revision fee. We ask that you please review these documents carefully as they will be used to prepare your order. Upon delivery of your order a member of the catering staff will review the order with the on site contact to ensure accuracy. Please let us know if you need to make special arrangements for delivery.

BUFFET DETAILS

Linens and décor are provided for buffet service tables at the Campus Center and whenever possible elsewhere on Campus. Dinner and Themed Buffets include Hot Beverage Service and Ice Water and may require an On Site Chef Fee of \$150 depending on the venue. Staff members will be on site to attend to the buffet service area and may need space off site to set up and break down the service. Buffet service requires a 20 person minimum for breakfast and 25 for lunch, dinner and themed buffets. Please inquire with your sales associate to accommodate smaller groups and special events.

CANCELLATIONS

Every effort will be made to reschedule events due to Campus Closings or Emergency Situations. If the event is canceled due to Campus Closing or Emergencies Situations you will not be charged and we will gladly reschedule the event as soon as possible. Please contact the sales department with any questions about Campus Closings or Emergencies. Client event cancellations require a 72 hour notice to avoid being billed for any costs incurred. Examples of incurred costs include, but are not limited to, the cost of food items and supplies ordered for your event.

LINENS/DECORATIONS

We will be glad to provide additional services such as linens, table centerpieces, or floral displays. We are committed to a minimal impact on the environment and reserve the right to refuse decorations that are not eco-friendly. We prefer decorations that are edible, compostable, or reusable. Please confirm decorations with your sales associate prior the event.

OUTSIDE SERVICES

We will gladly provide you with a list of local partners for services we do not provide, including wedding cakes, photography, music and entertainment.

ALCOHOL POLICY

Service that includes alcoholic beverages will have additional requirements. Your sales associate will provide you with the necessary forms and a copy of our Alcohol Policy.

HOUSE CHARGE

A customary 18% house charge is automatically added to the final bill with the exception of express events. Additional fees may be incurred for items such as linen or beverage service. Please inquire with your sales associate about the house charge or additional fees.

OUR COMMITMENT

Deliveries will be made in 100% compostable or recyclable containers plus service items and beverages will be in recyclable cans or bottles. Every effort will be made to provide condiments and sides in a sustainable manner. Please feel free to ask your delivery associate if you have any questions about trash streaming after your event.

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