

# HORS D'OEUVRES



## STATIONARY DISPLAY HORS D'OEUVRES

### Priced per person

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 Marinat-  
ed 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 Spring rolls,  
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'OEUVRES**

### **Priced by the dozen**

#### **\$23.95/dozen**

Seasonal Oysters (GF)  
*with Crème Fraiche and Pickled Shallots*

Mini Crab Cake  
*with Saffron Aioli*

Sesame Marinated Tuna (GF)

Scallops Wrapped in Bacon (GF)

Local Smoked Salmon  
on Cucumber with  
Crème Fraiche (GF)

Local Smoked Trout and  
Horseradish with Apple Salad

#### **\$19.95/dozen**

Raspberry Brie in Filo  
*(contains nuts)*

Bacon Wrapped Dates Stuffed  
with Goat Cheese (GF)

Vegetable Spring Roll (V)  
*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)

## CLASSIC SERVED DINNER

Fruit, Cheese, Vegetable Crudités

Fresh Bread

1 Salad

2 Entrée Choices

1 Dessert

Coffee & Tea

Champagne Toast

Table Linens and Napkins

**\$48 per person**

## SALADS

### Wild Arugula Salad

*Pumpkin Seeds, Chevre, Pickled Plums, Hadley Maple Vinaigrette*

### Mixed Greens

*Dried Cranberries, Spiced Pecans Honey Balsamic Vinaigrette*

### Classic Caesar Salad

### Baby Green Salad

*Grape Tomatoes, Cucumbers, Carrots*

### Mache Green Salad

*Poached Pears, Toasted Almonds, Feta Cheese, Spiced Pear Vinaigrette*

## ENTRÉES

*Entrées come with locally grown seasonal vegetables and sides*

## BEEF

### Roasted Beef Tenderloin

*with Red Wine Shallot Jus*

### Grilled NY Strip Steak

*with Wild Mushroom Cream Sauce*

### Opa Opa Braised Beef Short Ribs

## FISH

### Seared Atlantic Salmon *with*

*Roasted Fennel and Chive Sauce*

### Crab Stuffed New England Scrod

*with Lemon Caper Butter Sauce*

### Grilled Line Caught Swordfish

*with Heirloom Tomato Relish and Parsley Buerre Blanc*

## CHICKEN

### Local Honey Brined

### Grilled Chicken Breast

*with Slow Roasted Onions*

### Garlic and Herb Roasted

### Statler Chicken Breast

*with Tarragon Butter Sauce*

### Chicken Chevre

*with Spinach and Swiss Cheese*

## VEGETARIAN

### Chickpea Ratatouille

### Stuffed Zucchini

*with Roasted Red Pepper Coulis*

### Roasted Acorn Squash

*with Coconut Curry Vegetables*

### Wild Mushroom Strudel

*Puff Pastry Filled with Assorted Wild Mushrooms and Sautéed Spinach*

SERVED

DINNER MENU



## **DESSERTS**

Local Apple Crisp with Maple

Farms Ice cream

Gluten Free Chocolate Cake

Carrot Cake

Cheesecake

Midnight Chocolate Cake

OR your wedding cake

cut and served

*(if wedding cake is served in  
addition to a dessert there is  
a \$50 cake cutting fee)*

### CLASSIC BUFFET DINNER

Fruit, Cheese, Vegetable Crudités

Fresh Bread

2 Salads

2 Entrées

2 Sides

1 Dessert

Coffee & Tea

Champagne Toast

Table Linens and Napkins

**\$44 per person**

### SALADS

Caesar Salad

Classic Baby Green Salad *with Cucumber, Tomato, Carrots, Herb Croutons and Balsamic Vinaigrette*

Mixed Greens *with Dried Cranberries, Spiced Pecans and Honey Balsamic*

Greek Salad *with Red Wine Vinaigrette*

Roasted Corn and Black Bean Salad

Israeli Cous Cous *with Walnuts, Dried Apricots, Golden Raisins, Herbs*

Quinoa *with Cranberry and Toasted Almond Salad*

Ancient Grain Salad

Czajkowski Farm Potato Salad *with Horseradish and Scallions*

Seasonal Fruit Salad

Mediterranean Orzo Salad

Local Apple Horseradish Coleslaw

### ENTRÉES

#### BEEF/PORK

Grilled Flank Steak *with Fresh Herb Chimichurri*

Rosemary Roasted Beef

Sirloin Au Jus

Opa Opa Braised Short Ribs

Smoked Chili Rubbed Flat Iron Steak *with Pico de Gallo*

St Louis Style BBQ Pork Ribs

Maple Brined Pork Loin *with Caramelized Apple Brandy Sauce*

#### SEAFOOD

Grilled Atlantic Swordfish *with Heirloom Tomato Relish and Parsley Butter Sauce*

Crispy Seared Salmon *with Fennel, Onion and Potato Confit*

Thyme Marinated Grilled Atlantic Mahi Mahi *with Mango Salsa*

#### POULTRY

Braised Moroccan Chicken *with Lemon and Olives*

Local Honey Brined Grilled Chicken Breast *with Slow Roasted Onions*

Garlic and Herb Roasted Airline Chicken Breast *with Tarragon Sauce*

Slow Roasted Turkey *with Stuffing and Sage Gravy*

## BUFFET

### DINNER MENU



## **ENTRÉES** (continued)

### **VEGETARIAN**

**Moroccan Vegetable Stew**  
*with Dried Apricots, Toasted Almonds and Cous Cous*

**Grilled Eggplant**  
*with Slow Roasted Tomatoes, Onions and White Beans*

**Spicy Tofu and Vegetable Coconut Curry**  
*with Steamed Rice*

**Mediterranean Pasta**  
*with Olives, Roasted Red Peppers and Onions, Sundried Tomatoes, Spinach and Feta Cheese*

### **SIDE DISHES**

**Roasted Czajkowski Farm Potatoes**  
*with Rosemary and Thyme*

**Green Beans**  
*with Toasted Walnuts*

**Roasted Garlic Whipped Potatoes**

**Sauteed Kale**  
*with Sherry Vinegar*

**Glazed Czajkowski Farm Root Vegetables**

**Honey Glazed Local Carrots**

**Sauteed Baby Broccoli**  
*with Lemon Butter*

**Wild Mushroom Risotto**

**Vegetable Quinoa**  
*with Dried Cranberries and Toasted Almonds*

**Sauteed Sesame Tofu**  
*with Scallions*

**Herb Parmesan Polenta**

**Roasted Brussels Sprouts**

### **DESSERTS**

**Local Apple Crisp with Maple Farms Ice cream**

**Gluten Free Chocolate Cake**

**Carrot Cake**

**Cheesecake**

**Midnight Chocolate Cake**

**OR your wedding cake cut and served**

*(if wedding cake is served in addition to a dessert there is a \$50 cake cutting fee)*

### Wedding Tasting

A wedding tasting is included in your wedding package.

Wedding tasting is for 2 people and you can choose the following:

4 hors d'oeuvres, 2 salads, 4 entrées, 2 desserts

### Additional Package Upgrades

Hotel Room with Champagne (subject to availability)

Table wine service with Dinner

### Bar Options

Beer and Wine Bar (Cash or Billed)

Full Bar (Cash or Billed )

*\*There is a \$125 Bar set up fee includes a Bartender for 4 hours.*

## GENERAL INFORMATION

We require a non-refundable deposit in order to secure the room for all events. The deposit is due at the time of the booking and will be deducted from the final catering bill. We accept Visa, Mastercard and checks. For weddings, in addition to the deposit paid at the time of the booking, 40% of the bill will be due one month prior to event. The balance is due one week prior to event. Deposits vary depending on the room.

Please note that there will be an 18% House Charge, and 7% Tax added to all events. Additional charges will apply for events scheduled to occur on Holidays or outside the Campus Center / Student Union Complex. The pricing in this menu is subject to change without notice. Menu prices cannot be guaranteed for more than 90 days due to the possibility of market fluctuations (changes will not exceed 10% annually).

For more information please contact Catering Sales Office at **413.577.8100** or email [ccsales@umass.edu](mailto:ccsales@umass.edu)  
**[catering.umassdining.com](http://catering.umassdining.com)**

