

A GREAT START

	PER PERSON
Classic Continental	\$7.95
Continental Plus	\$9.95
Executive Continental	\$10.95
Hot Breakfast Buffet	\$12.25
Upgrade pastries to premium	\$1.50

LUNCH TIME

	PER PERSON
Albuquerque Chicken	\$14.25
Bistro Grill	\$14.50
Grilled Vegetable Baguette	\$14.50
Grilled Portobello on Focaccia	\$14.50
Sweet Beef	\$14.25
Turkey Cheddar Wrap	\$14.25
Picnic Lunch	\$14.50

Make your Lunch an Express Lunch (boxed)
Add \$1.00

LUNCHEON SALADS

	PER PERSON
Cobb Salad	\$11.25
Chicken Fajita Salad	\$11.75
Caesar Salad	\$9.75
with Chicken	\$11.75
with Sizzling Beef	\$11.95
Antipasto Salad Plate	\$10.75
Thai Beef and Noodle Jazz Salad	\$11.25
Vegetarian Hummus Plate	\$10.75
Chicken Tangine Plate	\$11.75
Big Greek Salad	\$10.75

BOUNTIFUL BUFFETS

	PER PERSON
Pacific Rim	\$17.95
European Adventure	\$17.95
Latin Tradition	\$18.95
Roma Italian	\$18.95
Country Comfort	\$17.50

SNACKS

	PER PERSON
Mid Morning Snack	\$6.75
Beverage Break	\$5.25
Chocolate Indulgence	\$7.95
Spa Break	\$6.25
Afternoon Cookie Break	\$7.95

TRAYS & DISPLAYS

	PER PERSON
Crudités and Dip	\$4.75
Cheese and Crackers	\$4.75
Imported/Specialty Cheese and Gourmet Crackers	\$5.25
Fresh Seasonal Fruit and Cheese	\$5.95
Smoked Salmon with Condiments	\$10.75
Mini Rollers	\$4.75
Mini Club Sandwiches	\$5.25
Fresh Seasonal Fruit	\$4.75
Mezze	\$8.25
Antipasto	\$8.25



Please contact your catering
team for special events and requests.
973-655-4224
msucatering@mail.montclair.edu

Prices Effective Through July 2010

CULINARY CLASSICS

PER PERSON

MINIMUM 20 PEOPLE

Filet Mignon	\$31.50
Roast Top Round of Beef	\$22.95
Steak Au Poivre	\$30.95
Chicken Piccata	\$26.50
Chicken Sorrento	\$26.25
Rosemary Chicken	\$26.25
Italian Chicken	\$26.00
Southwestern Glazed Pork Loin	\$25.50
Anise Roast Pork	\$25.50
Stuffed Pork Chop	\$29.25
Pork Tenderloin	\$30.25
Veal Piccata	\$27.95
Veal Oscar	\$30.50
Classic Veal Chop	\$38.95
Italian Style Stuffed Veal Chop	\$38.75
Roast Leg of Lamb	\$29.50
Lamb Chops	\$31.95
Shrimp Scampi	\$30.95
Chilean Sea Bass with Salsa	\$28.25
Broiled Salmon with Dill Butter	\$30.95
Ahi Tuna	\$35.50
Maryland Crab Cakes	\$32.95
Almond Coconut Tilapia	\$28.95
Garlic Orange Chili Shrimp	\$30.95
Vegetable Napoleon	\$24.50
Eggplant Rollard	\$24.25
(Chèvre, Orzo, & Basil Stuffed Portobello)	\$24.50
Spaghetti Squash	\$22.95
Ravioli Porcini Morel	\$28.95
Vegetarian Lasagna	\$22.95

For pricing of multiple entree selections the greater price of items will be used. Minimum of 20 servings per entrée selection.

HORS D'OEUVRES

BY THE DOZEN

Spanakopita	\$17.25
Fried Chicken Tenders	\$14.25
Coconut Shrimp	\$18.25
Mini Chicken Wellington	\$20.50
Sausage Bites with Champagne Mustard and White Wine	\$14.25
Eggrolls	\$12.00
Vegetable Spring Rolls	\$12.00
Stuffed Mushroom	\$15.75
Scallops Wrapped in Bacon	\$22.50
Potstickers	\$11.50
Oysters Rockefeller	\$20.25
Parmesan Artichoke Hearts	\$10.25
Mini Lamb Chops	\$26.75
Chicken & Mushroom Quesadilla Tapa	\$14.25
Crab Rangoon	\$14.50
Roasted Red Pepper and Gouda Quesadilla	\$15.50
Potato Latkes	\$12.50
Honey Ginger Chicken Satay	\$21.75
Crab Cakes	\$25.50
Mini Quiche	\$14.25
Vegetarian Sushi Roll	\$16.25
Sushi	\$16.25
Shrimp Cocktail	\$22.25
Cantaloupe Wrapped with Prosciutto	\$12.25
Skewered Fruit with Yogurt Dressing	\$11.50
Salmon Pinwheel	\$12.25
Assorted Crostini	\$12.25
Belgium Endive and Herbed Goat Cheese	\$12.50
Tuscan Bruschetta	\$10.25

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**MONTCLAIR STATE UNIVERSITY
BAR AND ALCOHOL**

PRICES QUOTED ARE PER PERSON

Full Bar Call Brands	
Per Hour First Hour	\$9.00
Each Additional Hour	\$6.50
Full Bar Premium Brands	
Per Hour First Hour	\$15.00
Each Additional Hour	\$7.50
Beer, Wine and Soda	
Per Hour First Hour	\$8.00
Each Additional Hour	\$4.50
Juice and Soda	
Per Hour First Hour	\$5.00
Each Additional Hour	\$3.00
Bar Service Fee (includes bartender, glassware) (Minimum of \$160.00 per bar)	\$2.00
Cash Bar Service Fee (includes cashier)	\$2.00

Montclair State University requires that a Request for Alcohol Service on Licensed Premises form be completed for all events serving alcohol.

To plan your next event, or for further assistance, please contact your Catering Sales Coordinator at 973-655-4224, or email us at: msucatering@mail.montclair.edu.

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C A T E R I N G



C O N F E R E N C E C E N T E R E V E N T S