




MONTCLAIR STATE

UNIVERSITY



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A formal dining table set with blue and gold accents. In the foreground, a blue wine glass stands on the left. A tall, clear glass vase filled with water and green stems is in the center. To the right, a blue napkin is folded and held by a gold ring on a white plate with a blue floral pattern. The table is set with a gold placemat and a white plate with a blue floral pattern. In the background, a yellow and white checkered tablecloth and a potted plant are visible.

We pride ourselves on being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.

Welcome to MSU Dining Services' Flavours Catering. Our catering team will work in close partnership with you to customize your event, providing the highest level of food quality and service to assure the success of your event.


Our philosophy is to provide a meeting and dining environment specialized to meet and exceed your expectations. Our team is committed to providing service and menu flexibility so that your event will be uniquely your own.

Please keep in mind that the menu items and services included in this brochure are samples of what we can do for you for Non-Conference Center events. Should your event require special services or dietary considerations, we will tailor our offering to meet your needs.

We appreciate your business and will do whatever we can to make your event memorable, from start to finish. If you have any questions regarding our services, please call your Catering Event Planner/Sales Coordinator at 973.655.4224, email us at msucatering@mail.montclair.edu or visit our website at <http://www.montclair.edu/DiningServices/catering.html> .

We look forward to serving you.

Prices and Content are in effect through July 2012.



Morning Fare

MORNING FARE

These menus are presented buffet style. Services include delivery, set up with linens on the buffet and clean up after your event. A high quality plastic serviceware is provided; optional upscaled packages including serviceware, linens and attendant(s) are available upon request for a nominal charge. Freshly brewed Gourmet Coffee, Gourmet Decaffeinated Coffee and Herbal and Non-Herbal Teas to include Hot Water are included. Minimum number of guests for Montclair State Hot Breakfast Buffet and Waffle Bar is 20.

CLASSIC CONTINENTAL PLUS

\$7.25 per guest

Seasonal Sliced Fresh Fruit Tray
Baker's Choice of Two: Assorted Miniature Danish, Miniature Muffins
or Assorted Miniature Bagels
Butter, Cream Cheese and Assorted Jellies
Chilled Carafe Orange Juice

THE HEALTHY START

\$8.75 per guest

Seasonal Sliced Fresh Fruit Tray
Low-fat Yogurt Parfaits Made with Fresh Berries and Low-Fat Granola
Balanced Way Breakfast Cookies
Whole Wheat Bagels, Low-fat Cream Cheese and Assorted Jellies
Chilled Bottled/Carafé Orange Juice

MONTCLAIR STATE HOT BREAKFAST BUFFET

\$10.65 per guest


Seasonal Sliced Fresh Fruit and Berries Tray
Baker's Choice of Two: Mini Danish, Mini Muffins, Breakfast Breads, Coffee Cake or Mini Scones
Butter and Assorted Jellies
Hashbrowns or Home Fries
Choose 2: Crispy Bacon, Pork Sausage Links, Turkey Bacon, Turkey Sausage or Country Ham
Choose 1: Fresh Scrambled Eggs, Egg White Frittata, Garden Vegetable Quiche or Breakfast Bread Pudding
Choose 1: Fluffy Pancakes or Traditional French Toast with warm Maple Syrup and Melted Butter
Chilled Bottled/Carafé Orange Juice

WAFFLE BAR

\$3.95 per guest

*The following item can be added on to any of the Morning Fare breakfast menus.
Minimum group size of 20 guests. Flat fee of \$150 applies fro culinarian.*

Fluffy Belgian Waffles made to order with warm Syrup, Apple and Berry Topping, Whipped Cream and Butter. All prepared by one of our talented culinarians.



Ala Carte Selections

ALA CARTE SELECTIONS

These menus are presented buffet style. Services include delivery, set up with linens on the buffet and clean up after your event. A high quality plastic serviceware is provided; optional upscaled packages including serviceware, linens and attendant(s) are available upon request for a nominal charge.

FROM THE SUNRISE BAKERY

(Per Person pricing with a 10 Guest Minimum on any Menu Selection.)

ASSORTED FRESH BAKED MUFFINS Cranberry Orange, Lemon Poppy Seed, Blueberry, Bran or Apple Cinnamon	\$1.80 per piece
ASSORTED BREAKFAST BREADS and COFFEE CAKES Blueberry Yogurt Loaf, Carrot Yogurt Loaf, Lemon Poppy Seed Bread, Crumb Coffee Cake, Apple Streusel Coffee Cake or Cinnamon Rolls	\$2.20 per piece
ASSORTED DANISH	\$1.80 per piece
ASSORTED BAGELS with CREAM CHEESE and JELLIES	\$1.80 per piece
COUNTRY BISCUITS with BUTTER and JELLIES	\$1.55 per piece
ASSORTED DOUGHNUTS	\$1.55 per piece

MORNING STARTERS

(Please Order By The Each)

INDIVIDUAL ASSORTED YOGURTS	\$1.50 each
INDIVIDUAL FRUIT YOGURT PARFAITS with LOW-FAT GRANOLA	\$2.95 each
SEASONAL SLICED FRUIT TRAY[per guest]	
SMALL 15-25	\$2.85 per guest
MEDIUM 25-50	\$2.85 per guest
LARGE 50-100	\$2.85 per guest

BREAKFAST SANDWICH (Per Piece)	\$3.75 per piece- minimum order 20
Choice of One: Toasted English Muffins, Biscuits, or Croissants	
Choice of One: Fluffy Scrambled Egg or Egg and Cheese	
Choice of One: Pork or Turkey Sausage Patty, Country Ham or Bacon	

A close-up photograph of a glass filled with iced tea. The tea is a rich amber color. The glass is garnished with several slices of fresh lemons, a sprig of bright green mint leaves, and thin slices of cucumber. The background is a light blue textured surface. In the bottom right corner, a white bowl containing more lemon slices is partially visible.

Beverage Service

BEVERAGE SERVICE

Our Catering Department provides a high quality plastic serviceware; optional upscaled packages including serviceware, linens and attendant(s) are available upon request for a nominal charge. Services include delivery, linen on service table, set up and clean up. Appropriate condiments are provided.

MORNING COFFEE AND TEA SERVICE

\$2.25 per guest

Our Morning Coffee Service includes Freshly Brewed Starbucks Gourmet Tazo® Herbal and Non-Herbal Teas to include Decaffeinated Gourmet Black

HOT BEVERAGES

16 servings per gallon

Fresh Brewed Starbucks® Premium Coffee and Decaffeinated Coffee	\$2.00 per guest
Black Tea with Hot Water only	\$1.25 per guest
Tazo® Herbal and Non Herbal Teas to include Decaffeinated Tazo® Tea with Hot Water	\$1.75 per guest
Hot Cocoa Packets with Hot Water	\$1.75 per guest
Fresh Brewed Flavored or Seasonal Coffees	\$2.25 per guest

COLD BEVERAGES

16 servings per gallon

Orange Juice	\$1.50 per guest
Cranberry Juice	\$1.50 per guest
Apple Juice	\$1.50 per guest
Fresh Brewed Iced Tea	\$1.10 per guest
Lemonade	\$1.10 per guest
Punch	\$1.10 per guest
Orange Blossom Punch	\$1.50 per guest
Strawberry Lemonade	\$1.75 per guest
Sparkling White Grape Punch	\$1.75 per guest

CANNED AND BOTTLED BEVERAGES

Bottled Fruit Juice; Apple, Orange and Cranberry	\$1.50 each
Bottled Water, 12oz. or Bottled Water, 8oz. MSU logo	\$1.35 each
Assorted Canned Regular and Diet Coca Cola	\$1.35 each

All Day at Montclair State University



ALL DAY at Montclair State University

Designed for full day conference or meetings, this service simplifies your event planning requirements. These offerings are presented buffet style. Services include delivery, set up with linens on the buffet and clean up after your event. A high quality plastic serviceware is standard; optional upscaled packages including serviceware, linens and attendant(s) are available upon request for a nominal charge. Minimum number of guests for these services is 20 guests.

All Day Package for \$33.75 per guest

CLASSIC CONTINENTAL PLUS BREAKFAST

Seasonal Sliced Fresh Fruit Tray

Baker's Choice of Two: Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Cinnamon Rolls or Assorted Bagels with Cream Cheese, Butter and Assorted Jellies

Chilled Carafe Orange Juice and Cranberry Juice

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Tazo Herbal and Non Herbal Teas to Include Decaffeinated Black Tea with Hot Water

Iced Water Station with or without Fresh Quartered Oranges, Lemons and Limes

MID-MORNING BREAK

Refresh Coffee Service

Assorted Granola Bars

Assorted Canned Soft Drinks, Regular and Diet

Iced Water Station with or without Fresh Quartered Oranges, Lemons and Limes

LUNCH BUFFET

Select from One of Our Daily Menus to Include:

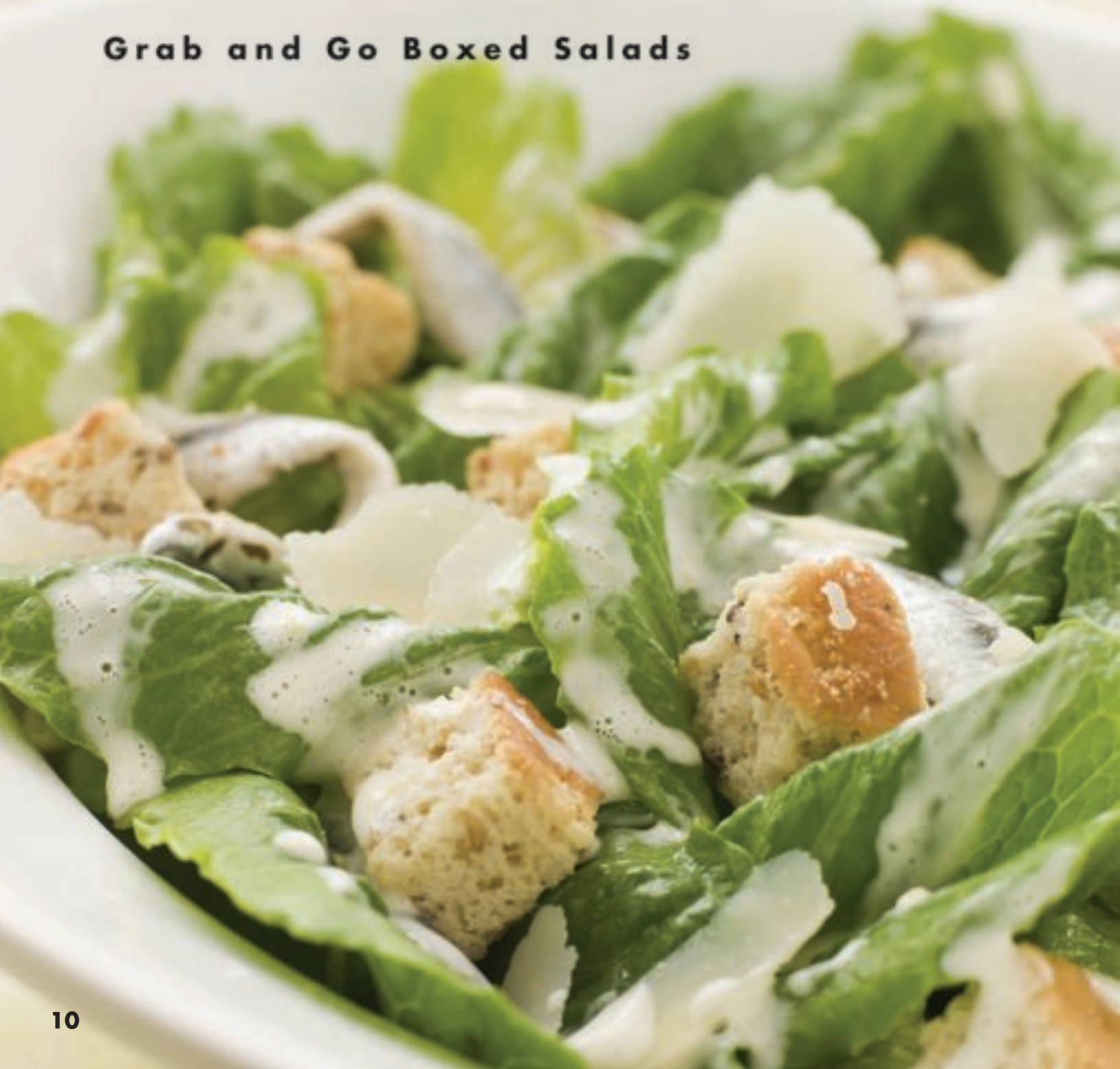
A Salad, Entrée Selection, Dessert and Beverage. Our Menu Offerings Change Daily.

AFTERNOON SNACK

Choose 2: Assorted Individual Bags of Chips, Mini Candy Bars, Assorted Cookies and Bars, Carrots and Celery Sticks with Ranch Dressing, Nacho Chips with Salsa, Bunches of Red and Green Grapes

Iced Water Station, and Assorted Canned Soft Drinks, Regular and Diet

Grab and Go Boxed Salads



GRAB AND GO BOXED SALADS

SIGNATURE SALADS

All Salads are served with a Crusty Roll and Butter, Cookies or Brownie and your choice of Canned Soft Drink, Regular or Diet, or Bottled Water. Our catering department provides high quality plastic as a standard for all events and menus. Optional upscaled packages including serviceware, linens and attendant(s) are available upon request for a nominal charge. Services include delivery, linen on service table, set up and clean up. 5 Guest Minimum per Menu Selection.

CAESAR SALAD

\$6.95 per guest

Fresh Romaine Lettuce topped with Grated Parmesan Cheese, Homemade Croutons and served with traditional Caesar Dressing

Add Grilled Breast of Chicken

\$2.00 per guest

Add Grilled Marinated Steak

\$2.50 per guest

GREEK SALA

\$7.75 per guest

Crisp Mixed Greens with Tabbouleh, Roasted Red Pepper, Crumbled Feta Cheese and Falafel in a Flat Bread Cone

THAI NOODLE SHRIMP SALAD


\$9.50 per guest

Crisp greens and shrimp with Thai-style peanut noodle salad with carrot, red pepper, cabbage and mint

VEGAN HONEY MUSTARD WONTON SALAD

\$7.75 per guest

Crispy Mixed Greens Tossed with Fried Tofu Cubes, Asian Vegetables, Mandarin Oranges, Crispy Wontons, Almonds and Honey Mustard Dressing

A top-down view of a green plastic basket with a white grid pattern. Inside the basket are several sandwiches made with golden-brown, textured bread. The sandwiches are filled with sliced white turkey, green lettuce, red tomato slices, and purple onion slices. In the center of the basket, there are several bright red strawberries, some whole and some cut in half. The basket is set against a dark green background.

Grab and Go
Boxed Sandwiches

GRAB AND GO BOXED SANDWICHES

All Box Lunches include your choice of Fresh Whole Fruit, a Bag of Chips, a Brownie or Cookies and a Canned Soft Drink, Regular or Diet, or Bottled Water. If you choose a buffet, please choose from Fresh Whole Fruit, Potato Salad, Coleslaw or Macaroni Salad. Our catering department provides high quality plastic as a standard for all events and menus. Services include delivery, linen on service table, set up and clean up. 5 Guest Minimum per Menu Selection.

SIGNATURE SANDWICHES

THE DELI *\$11.75 per guest*

Deli Sandwich with choice of White or Whole Wheat Bread or Croissant, choice of Provolone, American or Swiss Cheese, Leaf Lettuce and Sliced Tomato, Stacked High with choice of Oven Roasted Turkey Breast, Roast Beef, Buffet Ham, Tuna Salad or Grilled Vegetables on a Whole Wheat Roll

SPICY ITALIAN BAGUETTE *\$11.95 per guest*

Sliced Ham, Salami, Provolone Cheese and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread

TURKEY and SHARP CHEDDAR *\$11.95 per guest*

Oven Roasted Turkey Breast, Sharp Cheddar Cheese, Leaf Lettuce, sliced Tomato on a Kaiser Roll

GRILLED TUSCAN CHICKEN BREAST *\$11.95 per guest*

Grilled Chicken Breast, Provolone, Leaf Lettuce, sliced Tomato and Pesto Mayonnaise on Focaccia Bread

ROAST BEEF and GORGONZOLA BAGUETTE *\$11.95 per guest*

Roast Beef, Caramelized Onions, Gorgonzola Cheese, Tomato, Mixed Greens and Ranch Dressing on a Baguette

VEGETARIAN SANDWICHES

GRILLED PORTOBELLO'S with PROVOLONE *\$11.95 per guest*

Grilled Marinated Portobello Mushrooms on Focaccia with Provolone, Leaf Lettuce, Tomato and Pesto

ROASTED VEGGIE CLUB *\$11.95 per guest*

Roasted Eggplant, Zucchini and Red Pepper with fresh Mozzarella and Artichoke Tapenade on a Ciabatta Roll

**A La Carte Salad
and Sandwich Selections**



A LA CARTE SALAD and SANDWICH SELECTIONS

These items are presented buffet style. Services include delivery, set up with linens on the buffet and clean up after your event. A high quality plastic serviceware is provided; optional upscale packages including serviceware, linens and attendant(s) are available upon request for a nominal charge. 5 Guest Minimum per Menu Selection except for Three (3) Foot Sub.

SIGNATURE SALADS a la carte - Served packaged individually unless otherwise specified by you.

CAESAR SALAD	\$2.75 per guest
GREEK SALAD	\$3.50 per guest
THAI NOODLE SHRIMP SALAD	\$5.25 per guest
VEGAN HONEY MUSTARD WONTON SALAD	\$3.50 per guest

SIDE SALAD a la carte - Served in a bowl

COUNTRY POTATO, COLESLAW, or MACARONI	\$1.95 per guest
MARKET HOUSE SALAD with DRESSING on the side	\$1.95 per guest

SANDWICHES a la carte - Served packaged on a platter unless otherwise specified by you.

THE DELI	\$5.50 per guest
SPICY ITALIAN BAGUETTE	\$5.75 per guest
TURKEY and SHARP CHEDDAR	\$5.75 per guest
GRILLED TUSCAN CHICKEN BREAST	\$5.75 per guest
ROAST BEEF and GORGONZOLA BAGUETTE	\$5.95 per guest
VEGETARIAN GRILLED PORTOBELLO with PROVOLONE	\$5.75 per guest
VEGETARIAN ROASTED VEGGIE CLUB	\$5.75 per guest
PINWHEEL WRAP SLICES	\$2.95 per guest
MINI CLUB ROLL SANDWICHES	\$3.45 per guest
THREE (3) FOOT SUBS - Choose One Filling per Sub. Each Sub serves 10-15 guests.	
ROAST BEEF or TURKEY/CHEESE or VEGETARIAN (cheese, cucumber, roasted sweet red bell pepper, lettuce and tomato)	\$52.50 each
ITALIAN or TUNA SALAD	\$55.00 each

Served Luncheons
and Dinners



2008 Entertaining with Sodexo Entrées
Cookbook Winner, Zia's Nutty Chicken

SERVED LUNCHEONS AND DINNERS

All Served Luncheons and Dinners Include a choice of a Salad or Starter, Two Accompaniments, Fresh Baked Dinner Rolls and Butter, choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Herbal and Non-Herbal Teas with Hot Water and Freshly Brewed Iced Tea. Services in this upscaled package includes serviceware, linens on guest tables, set up, clean up and 1 attendant(per 20 guests. Orders with multiple entree choices are charged at higher priced item. Optional : Additional attendants are available upon request for a nominal charge.

POULTRY

TRADITIONAL CHICKEN PICCATA	<i>\$29.50 per guest</i>
Seared Breast of Chicken in a Lemon Caper White Wine Sauce	
ROASTED CHICKEN FLORENTINE	<i>\$29.50 per guest</i>
Crispy Sautéed Breast of Chicken topped with a creamy Spinach mixture and Mozzarella	
APRICOT and GOAT CHEESE CHICKEN BREAST	<i>\$30.50 per guest</i>
Lightly breaded Breast of Chicken rolled with dried Apricots and Goat Cheese served with a Brown Sauce	
ZIA'S NUTTY CHICKEN	<i>\$30.50 per guest</i>
Boneless Breast of Panko Encrusted Chicken, Pistachios and topped with Apple Compote	

BEEF AND PORK

BRAISED SHORT RIBS	<i>\$31.95 per guest</i>
Beef Short Ribs braised in a Tarragon and Red Wine Reduction	
ROSEMARY and THYME CRUSTED FILET	<i>\$34.50 per guest</i>
Oven herb crusted Beef Filet served with Cabernet Sauvignon Demi Glace Sauce	
PAN-SEARED PORK TENDERLOIN with APPLES & ONIONS	<i>\$33.25 per guest</i>
Pan-Seared Pork Tenderloin with Granny Smith Apples, diced Red Onions and Orange Marmalade	
ROASTED PORK TENDERLOIN with SWEETENED RASPBERRY VINEGAR SAUCE	<i>\$33.25 per guest</i>
Slow-Roasted Pork Tenderloin served with a sweetened Raspberry, Horseradish, Garlic and Red Wine Vinegar Sauce	

Served Luncheons and Dinners



*2008 Entertaining with Sodexo Entrées
Cookbook Winner, Smoked Gouda Farfalle*

SERVED LUNCHEONS AND DINNERS

COMBINATION PLATE

BEEF and SALMON FILETS *\$38.50 per guest*
Tenderloin Medallion & Salmon Filet on caramelized Onion Mashed Potatoes and Demi-Glace Sauce

SEAFOOD

SALMON with LEEKS and CAPER SAUCE *\$33.95 per guest*
Grilled Salmon Fillet topped with Fried Leeks and Caper Sauce

HALIBUT SALTIMBOCCA *\$39.95 per guest*
Halibut topped with shaved Pecorino Romano Cheese and wrapped with Prosciutto and lightly sautéed until Golden Brown

SEA BASS with FRESH SALSA *Market Price per guest*
Grilled Sea Bass with Fresh Herbs and Olive Oil with Cucumber Tomato Salsa

PARMESAN CRUSTED TILAPIA with CHIVE BUTTER SAUCE *\$31.95 per guest*
Sautéed Tilapia with crusted Parmesan and Chive Butter Sauce

VEGETARIAN

SPAGHETTI SQUASH *\$25.95 per guest*
Spaghetti Squash with Sofrito and Vegan Pinto Beans

PORTOBELLO MUSHROOM NAPOLEON *\$27.50 per guest*
Portobello Mushroom layered with Zucchini, Spinach, Roasted Red and Yellow Peppers, Polenta and Mozzarella on roasted Tomato Coulis

SMOKED GOUDA FARFALLE *\$25.95 per guest*
Bow Tie Pasta baked with Smoked Gouda Cheese and Fresh Spinach

Entrée Accompaniments



2007 Entertaining with Sodexo Salads & Soups Cookbook
Winner, Fresh Mozzarella and Tomato Stack

ENTRÉE ACCOMPANIMENTS

SALADS AND STARTERS

Market House Salad with Homemade Croutons and a Balsamic Vinaigrette
Iceberg Wedge with Maytag Blue Cheese
Caesar Salad with Homemade Croutons
Fresh Mozzarella and Tomato Stack with Fresh Basil
Strawberry and Fresh Spinach Salad with White Balsamic Dressing
Seasonal Soup with a Fresh Herb Garnish

ACCOMPANIMENTS

Choice of One:
Glazed Carrots
Fresh Green Beans and Carrot Medley
Grilled Balsamic Zucchini
Herb Crusted Broiled Tomato
Roasted Root Vegetables
Fresh Broccoli Rabe and Garlic Sauté
Julienne of Carrots and Fennel with Pearl Onion
Roasted Fresh Seasonal Asparagus
Roasted Butternut Squash
Sautéed Brown Butter and Brussels Sprouts
Red Cabbage Braised
Sautéed Zucchini
Chef's Choice of Seasonal Vegetable

Choice of One:
Country Creamy Potatoes
Horseradish Mashed Potatoes
Caramelized Onion Mashed Potatoes
Mashed Sweet Potatoes
Oven Roasted Sweet Potatoes
Oven Herbed Roasted Potatoes
Roasted Medley of Potatoes with Rosemary
Israeli Cous Cous
Basil Orzo
Barley Pilaf
Black Beans and Rice
Vegetable Risotto
Chef's Choice

DESSERTS

Cora's Red Velvet Cake
Assorted Pies: Dutch Apple, Blueberry,
 Designer Key Lime
Old Fashion Chocolate Layer Cake
Premium Vanilla Ice Cream with Berry Sauce
Traditional Cheesecake with Fresh Seasonal Berries

Additional Options:

Individual Seasonal Torte	<i>\$3.00 per guest</i>
Individual Seasonal Cheesecake	<i>\$3.00 per guest</i>
Flour-less White Chocolate Crème Brule	<i>\$3.00 per guest</i>

Specialty
Buffets



SPECIALTY BUFFETS

These menus are presented buffet style. Services include delivery, set up with linens on the buffet and guest tables and clean up. Our catering department provides high quality plastic serviceware for all of our events. Optional upscaled packages including serviceware, linens and attendant(s) are available upon request for a nominal charge. Minimum group size of 20 guests.

DELI BUFFET \$11.75 per guest

Choice of Two Salads: Creamy Cole Slaw with Apples, Seasonal Fresh Fruit Salad, Potato Salad, Market House Salad with Homemade Croutons and a Balsamic Vinaigrette and Low-Fat Ranch Dressing
Assorted Individual Bags of Chips or Chips
Assorted Breads and Rolls
Sliced Roasted Turkey, Buffet Ham, Roast Beef, Salami
Sliced Swiss, Provolone and American Cheeses
Leaf Lettuce, Sliced Tomatoes, Sliced Onions, Dill Pickles, Mayonnaise, Dijon Mustard
Assorted Cookies or Brownies
Assorted Canned Soft Drinks or Bottled Water
* Add Soup du Jour with Crackers

OLD FASHIONED BBQ \$15.25 per guest

Seasonal Fresh Fruit Salad
Roasted Vegetable Bow Tie Salad
Country Potato Salad
Cornbread, Rolls and Butter
Ranch Style Baked Beans
Barbecued Chicken
Barbecued Beef Brisket
Hot Apple Crisp, Peach Cobbler or Assorted Cookies and Brownies
Assorted Canned Soft Drinks or Bottled Water
* Add a chef for BBQ's held outside, weather permitting

FIESTA BUFFET \$15.50 per guest

Cilantro Slaw or Fiesta Fruit Salad
Black Bean, Corn and Rice Salad
Cheese Enchiladas
Grilled Fajita Chicken tossed with Vegetables
Shredded Cheese and Lettuce, Sour Cream, Black Olives, Diced Tomatoes and Onions
Served with soft Flour Tortillas
Churros with Cinnamon & Sugar
Assorted Canned Soft Drinks, Regular and Diet or Freshly Brewed Iced Tea
* Add Nacho Chips with Guacamole, Salsa, Sour Cream and Jalapeños

BACKYARD COOK OUT \$10.95 per guest

Country Potato Salad
Cole Slaw
Potato Chips
Ranch Style Baked Beans
Hamburger and Hot Dog Buns to include Whole Wheat
Grilled Hamburgers
Grilled Hotdogs
Veggie Burgers
Leaf Lettuce, Sliced Tomatoes, Dill Pickles, Relish and Onions
Ketchup, Mustard and Mayonnaise
Assorted Cookies and Brownies
Assorted Canned Soft Drinks, Regular and Diet or Bottled Water or Freshly Brewed Iced Tea
* Add a chef for BBQ's held outside, weather permitting

LITTLE ITALY \$15.95 per guest

Caesar Salad with Croutons
Assorted Rolls and Butter
Sautéed Fresh Zucchini Vegetable Medley
Pasta Bar with Linguini or Penne Pasta
Marinara Sauce or Pesto Cream Sauce
Home-style Meatballs in Marinara Sauce or Eggplant Parmesan or Traditional Chicken Cacciatore
Parmesan Cheese
Assorted Italian Cookies or Biscotti
Assorted Canned Soft Drinks, Regular and Diet or Bottled Water or Freshly Brewed Iced Tea

Build Your Own Buffet



*2008 Entertaining with Sodexo Entrées Cookbook Winner,
Lemon Parmesan Chicken with White Wine Chive Sauce*

BUILD YOUR OWN BUFFET

These menus are presented buffet style. Services include delivery, set up with linens on the buffet and clean up. Our catering department provides high quality plastic serveware as a standard for all of our events. Optional upscaled packages including serveware, linens and attendant(s) are available upon request for a nominal charge. Create Your Own Buffet; please choose - One Salad, One Entrée, Two Accompaniments, One Dessert and Two Beverages. Minimum of 20 guests per entree selection.

SALADS

Choose One from the Following:

Market House Salad with a choice of 2 dressing; Ranch, Italian, Balsamic Vinaigrette and Low-Fat Ranch Dressing
Field Greens

Includes Assorted Dinner Rolls with Butter

ENTRÉES

POULTRY

Chicken Marsala *\$15.95 per guest*

Lemon Parmesan Chicken with
White Wine Chive Sauce *\$15.95 per guest*

Herb Roasted Chicken Pieces *\$15.50 per guest*

BEEF

Braised Beef Sicilian *\$16.75 per guest*

Caramelized Onion Meatloaf *\$14.75 per guest*

Beef Meatballs *\$14.75 per guest*

PORK

Mustard Herb Pork Loin *\$16.25 per guest*

Asian Marinated Pork Loin
with Honey and Soy Glaze *\$16.25 per guest*

SEAFOOD

Broiled Salmon with Dill Butter *\$24.95 per guest*

Cornmeal Tilapia with Cilantro
Cream Sauce *\$25.95 per guest*

Garlic Shrimp Skewers *\$24.95 per guest*

VEGETARIAN

Vegetarian Lasagna *\$15.50 per guest*

Stuffed Peppers with Herbed
Tomato Sauce *\$15.50 per guest*

*Gluten-free Vegan Pad Thai *\$16.50 per guest*

*contains peanuts

ACCOMPANIMENTS

Choose One from the Following:

Oven Herbed Roasted Potatoes

Garlic Mashed New Potatoes

Rice Pilaf

White Rice

Olive Oil and Garlic Linguini

Choose One from the Following:

Fresh Roasted Vegetable Medley

Lemon Garlic Broccoli

Sautéed Zucchini

Glazed Carrots

Fresh Green Beans

Variety of Seasonal Vegetables

DESSERTS

Choose Two from the Following:

Chocolate Sheet Cake

Assorted Upscale Cupcakes

Carrot Sheet Cake

Assorted Bar Cookies

Assorted Italian Cookies

Assorted Cookies and Brownies

Vanilla Sheetcake

BEVERAGES

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Zuma Herbal and Non-Herbal Teas to include Decaffeinated Black Tea with Hot Water

Choose Two from the Following:

Iced Water Station, Lemonade or

Sweetened Iced Tea

Hot Hors D'oeuvres



*2006 Entertaining with Sodexo Appetizer & Hors D'oeuvres
Cookbook Winner, Maple Glazed Apple Rumaki*

HOT HORS D'OEUVRES

From Platters to Passed

Our catering department provides high quality plastic serveware as a standard for all of our events. Optional upscaled packages including serveware, linens and attendant(s) are available upon request for a nominal charge. Services include delivery, set up with linen on service table and clean up. Minimum of 4 dozen per item.

CHICKEN

GATOR CAKES with BAYOU REMOULADE SAUCE	\$20.25 per dozen
CHIPOTLE MAPLE BACON wrapped CHICKEN	\$18.00 per dozen
COCONUT CHICKEN with ORANGE DIPPING SAUCE	\$21.75 per dozen
GINGER CHICKEN SATAY with COCONUT PEANUT SAUCE	\$21.75 per dozen
CHICKEN DIABLO EMPANADAS with CHIPOTLE RANCH DIPPING SAUCE	\$18.00 per dozen

PORK

PORK POT STICKERS with GARLIC SOY SAUCE	\$12.00 per dozen
MINI HAM BISCUITS with MUSTARD SAUCE	\$15.00 per dozen
SAUSAGE BITES with WHITE WINE and DIJON MUSTARD	\$14.25 per dozen
MAPLE-GLAZED APPLE RUMAKI	\$15.00 per dozen
BACON and CHEVE TARTLETS	\$20.25 per dozen
SAUSAGE STUFFED MUSHROOMS	\$15.75 per dozen

Hot Hors D'oeuvres



2006 Entertaining with Sodexo Appetizer & Hors D'oeuvres Cookbook Winner, Brown Sugar Brie with Pecans

HOT HORS D'OEUVRES, continued

SEAFOOD

BACON WRAPPED SCALLOPS	\$22.50 per dozen
MINI CRAB CAKES with CAJUN REMOULADE SAUCE	\$25.50 per dozen

BEEF

CHIPOTLE BEEF on TORTILLAS with AVOCADO CRÈME	\$20.50 per dozen
MINI COCKTAIL MEATBALLS: * Choice of Swedish, Barbecue or Sweet & Sour	\$12.00 per dozen
BEEF HIBACHI SKEWERS with SWEET & SPICY SAUCE	\$24.00 per dozen
MINI REUBEN SANDWICHES	\$20.50 per dozen

VEGETARIAN

SPANAKOPITA	\$15.75 per dozen
BROWN SUGAR BRIE with PECANS	\$15.00 per dozen
MINI GREEK PIZZAS	\$14.00 per dozen
PORTOBELLO MUSHROOM PURSE BITES	\$18.00 per dozen
MINI VEGETABLE CURRY SAMOSAS with YOGURT RAITA DIP	\$15.00 per dozen
FRIED or BAKED MINI EGG ROLLS with SPICY DIPPING SAUCE	\$12.00 per dozen

Cold Hors D'oeuvres



2006 Entertaining with Sodexo Appetizer & Hors D'oeuvres Cookbook Winner, Cool Salmon Canapés

COLD HORS D'OEUVRES

Our catering department provides high quality plastic serveware as a standard for all of our events. Optional upscaled packages including serveware, linens and attendant(s) are available upon request for a nominal charge. Services include delivery, set up with linen on service table and clean up. Minimum of 4 per dozen per item.

ASSORTED FINGER SANDWICHES with (TWO) of the FOLLOWING: WHITE, WHEAT or SILVER DOLLAR ROLLS Ham Salad, Chicken Salad, Tuna Salad and Egg Salad	<i>\$16.00 per dozen</i>
PROSCIUTTO WRAPPED MELON with DIJON DIPPING SAUCE	<i>\$12.50 per dozen</i>
COOL SALMON CANAPÈS	<i>\$15.00 per dozen</i>
CUCUMBER ROUNDS with FETA and TOMATO	<i>\$12.50 per dozen</i>
CROSTINI with SPICY MANGO SHRIMP SALSA	<i>\$15.00 per dozen</i>
SUNDRIED TOMATO and GORGONZOLA BRUSCHETTA	<i>\$12.50 per dozen</i>
WHITE BEAN CROSTINI	<i>\$10.50 per dozen</i>



GOURMET DIPS

Our catering department provides high quality plastic serviceware as a standard for all of our events. Optional upscaled packages including serviceware, linens and attendant(s) are available upon request for a nominal charge. Services include delivery, set up with linen on service table and clean up. Minimum of 10 servings per menu item.

HOT DIPS

Sold per guest

Warm Parmesan Artichoke Dip with Bagel or Pita Chips	\$2.25 per guest
Spinach and Crab Dip with Baguette Rounds	\$5.25 per guest

COLD DIPS

Sold per guest

Tzatziki Cucumber Yogurt Dip, Hummus or Baba Ghanoush with Pita Chips	\$2.25 per guest
Tortilla Chips with Guacamole and Salsa	\$2.50 per guest

SAVORY CHEESECAKES

Sold by the Cheesecake and torte. All Served with Crackers and Baguette Rounds

Roasted Vegetable Cheesecake – serves 15 - 20 guests	\$40.00 each
Crawfish Remoulade Cheesecake – serves 15 - 20 guests	\$52.00 each
Savory Pesto and Sun Dried Tomato Torte – serves 50 - 75 guests	\$100.00 each

WINGS AND THINGS BAR

\$7.95 per guest

Choose Two of the Following Wing Styles:

Buffalo, BBQ, Honey or Cajun Style Wings

Celery and Carrot Sticks with Bleu Cheese and Ranch Dressings

Steak Fries

Displays and Carving Stations



DISPLAYS AND CARVING STATIONS

Our catering department provides high quality plastic serveware as a standard for all of our events. Optional upscaled packages including serveware, linens and attendant(s) are available upon request for a nominal charge. Services include delivery, set up with linen on service table and clean up.

COLD DISPLAYS

Small (15-25), Medium (25-50) and Large (50-75) per guest

Farm Fresh Crudités with Ranch Dip Tray	\$2.95 per guest
Seasonal Sliced Fresh Fruit Tray	\$2.85 per guest
Domestic Cheeses Tray/Display with Crackers	\$2.95 per guest
Artisan Cheese Tray/Display with Crackers and/or Baguette Rounds	\$3.45 per guest
Antipasto Platter Tray/Display with Crackers and/or Baguette Rounds	\$6.95 per guest

CARVING STATIONS

All Carved Items are sold by the , Per Guest, Carved by a Uniform Chef and served with Assorted Mini Rolls and/or Baguettes and Appropriate Condiments. Please add Chef for minimum of three (3) hours @ \$50.00 per hour.

Roast Breast of Turkey with Cranberry and Orange Mayonnaise and Creamy Dijon Mustard	\$6.25 per guest
Roasted Beef Tenderloin with Horseradish Aioli and Stone Ground Mustard Sauc	\$13.85 per guest
Mustard Apricot Glazed Ham with Honey Mustard Sauce	\$4.75 per guest
Roast Prime Rib of Beef with Horseradish Cream and Roasted Garlic Au Jus	\$9.95 per guest
Roast Beef Top Round with Horseradish Cream and Roasted Garlic Au Jus	\$4.85 per guest
Roast Pork Loin with Chipotle Mayonnaise	\$4.85 per guest

Sweet and Salty



2006 Entertaining with Sodexo Appetizer & Hors D'oeuvres Cookbook Winner, Luscious Lemon Bars

SWEET AND SALTY

Our catering department provides high quality plastic serveware as a standard for all of our events. Optional upscaled packages including serveware, linens and attendant(s) are available upon request for a nominal charge. Services include delivery, set up with linen on service table and clean up.

ASSORTED HOME STYLE COOKIES	\$1.50 per guest
Peanut Butter, Chocolate Chip, Sugar, Oatmeal Raisin, White Chocolate Macadamia Nut, or Double Chocolate with White Chips	
BROWNIES	\$1.95 per guest
Plain or Blondie with Walnuts and Bittersweet Chips	
GOURMET DESSERT BARS	\$1.95 per guest
Luscious Lemon Bar, Oreo Square, Apple Streusel Bar, Chocolate Raspberry Bar or Caramel Cheese Bar	
ASSORTED MINI PETIT FOURS and PASTRIES	\$2.25 per guest
ASSORTED MINI CANDY BARS	\$1.00 per guest
MULTI-GRAIN BARS and GRANOLA BARS	\$1.50 each
INDIVIDUAL BAGS of PRETZELS and POTATO CHIPS	\$1.00 each
MIXED NUTS with or without PEANUTS	\$1.85 per guest
TRAIL MIX	\$1.85 per guest
DECORATED CAKES with white or chocolate cake or frosting	
Full \$120.00 each Half \$70.00 each or 6 inch \$18.00 each / additional fillings available- ask for a quote.	
ICE CREAM SUNDAE BAR	\$3.95 per guest
<i>20 guest minimum</i>	
Choice of Two Ice Cream Flavours: Chocolate, Vanilla, Strawberry or Seasonal	
Choice of Two Sauces: Chocolate, Strawberry or Butterscotch	
Choice of Three Toppings: Sprinkles, Cookie Crumbs, Crushed Peanuts, M&M's, Maraschino Cherries or Whipped Topping.	

Alcoholic Beverages



ALCOHOLIC BEVERAGES

OPEN FULL BAR

Full bar setup at a dinner or reception CALL BRANDS is \$11.00 per guest for the first hour and \$6.50 per person for each additional hour; PREMIUM BRANDS is \$16.00 per guest for the first hour and \$7.50 for each additional hour. The setup of liquors, beer, wine and soft drinks is included in this fee structure. This structure includes one bartender for every 100 guests. Additional bartenders can be requested at \$200.00 for a 2 hour service period. If your event exceeds 2 hours, a fee of \$25.00 per hour per bartender will be added to your invoice.

BEER AND WINE BAR

Beer and Wine is \$10.00 per guest for the first hour and \$4.50 for each additional hour. The setup of beer, wine and soft drinks at a reception or served meal or buffet is included in this fee structure. This structure includes one bartender for every 100 guests for Beer and Wine service. Additional bartenders can be requested at \$200.00 for a 2 hour service period. If your event exceeds 2 hours, a fee of \$25.00 per hour per bartender will be added to your invoice.


JUICE AND SODA MANNED BAR

Juice and Soda Bar is \$7.00 per guest for the first hour and \$3.00 for each additional hour. The set up of juices, seltzer, waters and soft drinks at a reception or served meal or buffet is included in this fee structure. This structure includes one bartender for every 100 guests of service. Additional bartenders can be requested at \$200.00 for a 2 hour service period. If your event exceeds 2 hours, a fee of \$25.00 per hour per bartender will be added to your invoice.

ALCOHOL PROCEDURE AND POLICY

All alcoholic beverages are to be sourced by Sodexo and remain within the facility. Beverages not consumed will remain the property of Sodexo, in accordance with the laws of New Jersey.

It is the policy of Montclair State University that no alcoholic beverages are brought on the premises without an appropriate Special Events Permit from the state ABC as this action violates the liquor license. In addition, Montclair State University requires that a Request for Alcohol Service on Licensed Premises Form be completed for all events serving alcohol no later than two weeks prior to your event.

A close-up, slightly blurred photograph of a row of white plates on a white tablecloth. Each plate has a white napkin folded in a rectangular shape, and a single orange and pink flower is placed on top of each napkin. The flowers have five petals and a gradient of colors from orange to pink. The background shows more plates and a glass, all slightly out of focus.

We pride ourselves on being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.

PLANNING YOUR SPECIAL EVENT

We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.

Arranging and Reserving a Date

Even if the date or guest count of your event is only tentative, please notify our catering sales office of your event so that we can make preliminary plans to ensure a memorable occasion. Our catering specialists are here to assist you in person with your event details or you may order by phone at 973.655.4224, via email at msucatering@mail.montclair.edu or available soon by our online ordering system. Our Catering Sales office is located in University Hall on the 7th floor.

Reserving a Location

You need to have a confirmed reservation for the location before we will be able to make deliveries. Tables, chairs, and other equipment will need to be arranged by you through 973.655.4411 for events across campus or 973.655.3391 for events in the Conference Center. Please note that "Buffet Service" is packaged for all catering in the Conference Center.

Booking/Planning an Event

Contact catering at least ten days (10) business days prior to your event. Some arrangements can be made by phone, email or on-line, others may require an appointment with our Sales coordinator/Event Planner. This is the time for a thorough discussion of all specifics and details. We can help you make all the necessary decisions and to determine which of our services best fit your needs. "Buffet Service" is packaged for all catering in the Conference Center at a nominal fee.

Our new on-line catering access adds convenience and control. To get started with the on-line ordering you may give us a call and we can walk through the process or you may go to our website address and On-line menus, accessible from your desktop, make ordering easier than ever. Our on-line catering

programs allow guests to save and review order history, place recurring orders and favorites without re-keying and provides documentation for every step of the process. The office hours are Monday through Friday, 8:30 AM to 4:30 PM. We are closed on some holidays.

Event Confirmation and Guarantees

After we have finalized all the details for your special event, you will receive a confirmation catering order form to be signed and sent back to us either by email or by fax to 973.655.3303. We ask that you ensure that we have this signed guarantee five (5) business days before your catered event. This confirmation and guarantee will include the exact times, location, attendance, menu choices and room setup.

Payment

All catered functions must be secured by payment before they occur. Visa, MasterCard, American Express, Cash, Check with a credit card guarantee, Departmental Accounts, Foundation Account numbers are all valid payment methods. Non-University related groups are required to make a deposit of 75% three (3) weeks prior to the event with the balance due on the day of the event. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their date.

Non-University groups are subject to 10% University fee and sales tax (7%) for all food events. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their event.

Changing/Cancelling an Event

All cancellations and final changes must take place at least three days (3) business days before your function. If you do not contact us with a final count within 3 business days allowed, we will prepare for the estimated number and charge accordingly. If you cancel or change an event after this deadline, some of the expenses already incurred cannot be absorbed and will have to be billed.

Delivery Fees

Catering services on campus held Monday through Saturday 7am-7pm incur no delivery fees. Outside this period will incur \$25.00. Events on Sundays, University holidays or shut down periods will incur an additional 25% labor charge.

Attendants

Catering staff will be provided for all served meals for a two (2) hour service period. If additional time is needed, a fee of \$25.00 per hour, per attendant, will apply. To ensure that your luncheon or dinner event for 50 guests or more is a success, attendants are required. When attendants are needed, services are at an additional charge of \$175.00 per server, for a two (2) hour service period.

Service

"Buffet Service" is standard for all catering in the Conference Center for a packaged fee. All "Served Luncheons and Dinners" meals include server(s) with one attendant for every 20 guests. Fees are included with the per person price. White glove served meals are priced on an individual basis by consultation.

Optional Service:

Attendants	\$175.00 (2 hour service period)
Station Chefs	\$50.00 per hour (minimum 3 hours)
Bartenders	\$200.00 (2 hour service period)

Catering Equipment

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account at replacement cost. For very large events, specialty equipment may need to be rented at an additional charge.

Optional Service Packages

Continental breakfasts, breaks, buffets and receptions are priced for self-service. We offer china serviceware, linen and attendants as a package for any event at an additional charge.

Buffet-china, linen, staff 1/50 guests	\$3.75 per guest
Waited-china, linen, staff 1/20 guests	\$6.00 per guest
White Glove - premium service	custom pricing
Reception - see Buffet above	\$ 3.75 per guest

Floral Charges

We will be happy to order, receive, and handle floral arrangements for you. For decorative requests an additional fee will be determined in accordance with your specific needs.

Linens and Skirting

We will provide linens for buffet tables at no charge. If you would like linen to be placed on guests tables for receptions, breaks, meeting tables and boxed lunches, there will be a fee for each tablecloth. Call for a quote. Registration tables, name tag, head tables, and any additional table that will not be directly used for food setup is \$18.50/ skirt & cloth or \$7.50/ tablecloth.

Food Removal Policy

Due to health regulations, it is the policy of Montclair State University that excess food items cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event. A waiver will be provided for signature.

Alcohol Policy

All alcoholic beverages must be served by our personnel and consumed in designated areas. Proof of age will be required. Montclair State University Catering reserves the right to refuse service of alcoholic beverages to any person. All personnel have completed the Serve Safe Training Program for Service.

Alcohol Service/Policy

A full bar setup (if liquor is planned) at a dinner or reception is priced per service requested. All necessary bar items, including the alcohol, are provided with this charge, including nonalcoholic beverages, ice mixers, napkins and plastic cups. An additional charge for glasses will apply.

We recommend at least one bartender for every 75-100 guests for service. One (1) bartender per 100 guests is included in your bar package for a two (2) hour service period. Additional hours of service are available.





MONTCLAIR STATE UNIVERSITY