

A GREAT START

	PER PERSON
Classic Continental	\$4.95
Continental Plus	\$6.95
Executive Continental	\$7.95
Hot Breakfast Buffet	\$9.25
Low Carb Breakfast Buffet	\$8.75

Upscale your bakery selections in your Breakfast package for an additional \$1.50

BREAKFAST ADDITIONS

A LA CARTE

	PER PERSON
Mushroom Cheese Strata	\$2.25
Ham and Potato Frittata	\$2.25
Scrambled Eggs	\$2.25
Bacon	\$1.25
Ham Steak	\$1.25
Sausage Links	\$1.25
Turkey Sausage	\$1.25
Lox and Condiments	\$3.85
French Toast	\$1.95
Waffles	\$1.95
Pancakes	\$1.95
Home Fried Potatoes	\$1.00
Hash Browns	\$1.00
Grits	\$1.00
Cereal with Milk	\$2.25
Cups of Yogurt	\$1.50
Bulk Yogurt with Granola on the Side	\$1.75

BAKERY A LA CARTE

	PER PERSON
Assorted Donuts	\$1.50
Assorted Bagels with Condiments	\$1.75
Assorted Danish	\$1.75
Assorted Muffins	\$1.75
Mini Croissants	\$2.15
Mini Pastry	\$2.15
Mini Sticky Rolls	\$2.15
Assorted Scones	\$2.15
Low Carb Bakery Basket	\$2.15
Tea Breads	\$2.15
Pound Cake	\$2.15

LUNCH TIME: EXPRESS LUNCH

PACKAGES

	PER PERSON
Bistro Grill	\$11.50
Grilled Vegetable Baguette	\$11.50
Grilled Portobello on focaccia	\$11.50
Signature Sub Lunch	
-Sold in increments of 10 guests	\$10.95
Sweet Beef	\$11.25
Turkey Cheddar Wrap	\$11.25
Picnic Lunch	\$11.50
Albuquerque Chicken	\$11.50
Any package as a box lunch	Add \$1.00

SANDWICHES

A LA CARTE

	PER SANDWICH
Express Sandwiches	\$4.95 to \$5.95
3 Foot Sub	\$49.95



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

Prices Effective Through July 2010

LUNCHEON SALADS

PER PERSON

Cobb Salad	\$8.25
Chicken Fajita Salad	\$8.75
Caesar Salad	\$6.75
with Chicken	\$8.75
with Sizzling Beef	\$8.95
Antipasto Salad Plate	\$7.75
Thai Beef and Noodle Jazz Salad	\$8.25
Vegetarian Hummus Plate	\$7.95
Chicken Tangine Plate	\$8.75
Big Greek Salad	\$7.75
Luncheon Salad as a Side Salad*	\$2.95
*Please add \$1.00pp for Caesar with chicken or beef.	
Side Salad	\$1.95

BOUNTIFUL BUFFETS

PER PERSON

Red Hawk	\$14.95
Pacific Rim	\$14.95
Latin Tradition	\$15.95
European Adventure	\$14.95
Tapas Selections	\$15.95
Roma Italian	\$15.95
Other options are available. Please call for a consultation.	

MOVABLE FEASTS

PER PERSON

Basic BBQ	\$10.50
Texas Style BBQ	\$14.95
Wings and Things	\$12.50
Country Comfort	\$14.50
Holiday Dinner	\$19.95
Uncommonly Good Meatloaf	\$14.50
Grill Rental & Chef	\$200.00
-Minimum of 3 hours-	\$ 50.00 per hour
(Must take Chef with Grill Rental)	

CULINARY CLASSICS

PER PERSON

MINIMUM 20 PEOPLE

Filet Mignon	\$28.50
Roast Top Round of Beef	\$25.95
Steak Au Poivre	\$27.95
Chicken Piccata	\$23.50
Chicken Sorrento	\$23.25
Rosemary Chicken	\$23.25
Italian Chicken	\$23.00
Southwestern Glazed Pork Loin	\$22.50
Anise Roast Pork	\$22.50
Stuffed Pork Chop	\$26.25
Pork Tenderloin	\$27.25
Veal Piccata	\$24.95
Veal Oscar	\$27.50
Classic Veal Chop	\$35.95
Italian Style Stuffed Veal Chop	\$35.75
Roast Leg of Lamb	\$26.50
Lamb Chops	\$28.95
Shrimp Scampi	\$27.95
Chilean Sea Bass with Salsa	\$25.25
Broiled Salmon with Dill Butter	\$27.95
Ahi Tuna	\$32.50
Maryland Crab Cakes	\$29.95
Almond Coconut Tilapia	\$25.95
Garlic Orange Chili Shrimp	\$27.95
Vegetable Napoleon	\$21.50
Eggplant Rollard	\$21.25
(Chèvre, Orzo & Basil Stuffed Portobello)	\$21.50
Spaghetti Squash	\$19.95
Ravioli Porcini Morel	\$25.95
Vegetarian Lasagna	\$19.95

For pricing of multiple sections the greater price of items will be used for billing. Minimum of 20 servings per entree menu selection. Additional costs will be applied for waited events.

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ASSORTED DIPS **PER PERSON**

Spinach and Artichoke Dip	\$2.25
French Onion Dip	\$1.25
Garden Vegetable Dip	\$1.50
Ranch Dip	\$1.25
Crab Dip	\$5.25
Shrimp Dip	\$5.25
Seven Layer Dip with Tortilla Chips	\$2.25

TRAYS AND DISPLAYS **PER PERSON**

Crudités and Dip	\$2.75
Cheese and Crackers	\$2.75
Imported/Specialty Cheese and Gourmet Crackers	\$3.25
Fresh Seasonal Fruit and Cheese	\$3.95
Smoked Salmon with Condiments	\$8.75
Mini Rollers	\$2.75
Mini Club Sandwiches	\$3.25
Fresh Seasonal Fruit	\$2.75
Mezze	\$6.25
Antipasto	\$6.25

SNACKS **PER PERSON**

Mid Morning Package	\$4.75
Beverage Break	\$3.25
Chocolate Indulgence	\$4.95
Spa Break	\$4.25
Afternoon Cookie Break	\$4.95
Popcorn	\$1.25
Potato Chips or Hard Pretzels	\$1.00
Soft Pretzels	\$1.25
Chips and Salsa	\$1.50
Pita Chips with Hummus	\$2.25
Mixed Nuts	\$1.85
Granola Bars or Nutra Grain	\$1.50
Mini Candy Bars	\$1.00

FINISHING TOUCHES **PER PERSON**

Sweet Street™ Chocolate Brownies	\$1.95
Sweet Street™ Marble Brownies	\$1.95
Sweet Street™ Lemon Bars	\$1.95
Sweet Street™ Seven Layer Bars	\$1.95
Marshmallow Krispies	\$1.25
Raspberry Ribbon Brownies	\$1.95
S'mores	\$1.95
Sweet Street™ Oreo Dream Bar	\$1.95
Sweet Street™ Pecan Bar	\$1.95
Sweet Street™ Petit Fours	\$4.75
Chocolate Chip Cookie	\$1.50
Oatmeal Raisin Cookie	\$1.50
White Chocolate & Macadamia Cookie	\$1.50
Chocolate Chocolate Chip Cookie	\$1.50
Macaroons	\$1.95
Rugalah	\$1.95
Assorted Biscotti	\$1.95
Italian Pastries	\$2.25

CARVING STATION **PER PERSON**

Grilled Turkey London Broil	\$6.25
Mustard and Apricot Glazed Ham	\$4.75
Roast Pork Loin	\$4.85
Roast Top Round of Beef with Au Jus	\$4.85
Roast Tenderloin of Beef	\$13.85

PLUS:

Chef Charge minimum 3 hours @ \$50.00 per hour

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HORS D'OEUVRES BY THE DOZEN

Hot

Spanakopita	\$15.75
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 Tapas	\$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

Cold

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
Fig and Gorgonzola	\$12.25
Cucumber Baskets	\$10.25
Stuffed Cherry Tomatoes	\$10.50
Grilled Pineapple	\$11.75
Stuffed Yukon Potato	\$12.50

BEVERAGES BY THE GALLON

Hot

Hot Beverage Service	\$2.25
Brewed Regular and Decaf Coffee only	\$2.00
Hot Water with Lipton Tea Bags only	\$1.25
Herb Tazo Tea	\$1.75
Hot Cocoa	\$1.75

Cold

Canned Soda 12oz	\$1.25
Bottled Water 12oz	\$1.25
Montclair Private Label Water 8oz	\$1.25
(Please allow at least 2 weeks for special order)	
Sparkling Water	\$1.50
Bottled juices 10oz	\$1.25
Milk (1/2 pint)	\$1.25
Sports Drink 20oz	\$2.25
Bottled Teas	\$1.50
Bulk Juice	\$1.50
Bulk Lemonade or Punch	\$1.00
Bulk Iced Tea	\$1.00
Cranberry Punch	\$1.25
Orange Blossom Punch	\$1.50
Cappuccino Ice Cream Punch	\$1.95

Services

Linens- Prices are Per Item in our Standard Linen Palette	
90" Round for Seating (60" table)	\$7.50
108" Round for Seating (72" table)	\$10.00
120" or 132" Round Floor Length	\$15.00
120" Rectangle for 6' or 8' Table	\$ 7.50
Table Skirt and Cloth	\$18.50
Napkins	\$1.00
Flowers	Market Price
Decor	Market Price
Buffet Service* (china, buffet linens, waitstaff)	\$3.00
Waited Service* (china, table linens, waitstaff)	\$6.00
White Glove Service please call for a consultation	

*These prices apply to services outside of the UH Conference Center

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Montclair State University Bar and Alcohol

Full Bar Call Brands	Prices quoted are per person
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)	\$2.00
(Minimum of \$160.00 per bar)	
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.

C A T E R I N G



NON-CONFERENCE CENTER EVENTS