

# C A T E R I N G

## **A GREAT START**

	<b>PER PERSON</b>
Classic Continental	\$9.20
Continental Plus	\$11.00
Executive Continental	\$12.00
Hot Breakfast Buffet	\$14.40
Low Carb Breakfast Buffet	\$12.50

## **LUNCH TIME**

	<b>PER PERSON</b>
Bistro Grill	\$15.70
Vegan Grilled Vegetable Baguette	\$15.70
Roasted Portobello on Focaccia	\$15.70
Signature Sub Lunch	\$15.00
Sweet Beef	\$15.70
Turkey Cheddar Wrap	\$15.70
Picnic Lunch	\$15.50
Albuquerque Chicken	\$15.70

## **LUNCHEON SALADS**

	<b>PER PERSON</b>
Cobb Salad	\$12.75
Chicken Fajita Salad	\$13.25
Antipasto Salad Plate	\$12.50
Caesar Salad	\$10.70
with Chicken	\$13.25
with Sizzling Beef	\$13.45
Thai Beef and Noodle Jazz Salad	\$12.75
Vegetarian Hummus Plate	\$12.50
Chicken Tangine Plate	\$13.25
Big Greek Salad	\$12.50

## **BOUNTIFUL BUFFETS**

	<b>PER PERSON</b>
Red Hawk Traditions	\$19.25
Pacific Rim	\$19.25
Latin Tradition	\$19.70
European Adventure	\$19.25
Roma Italian	\$19.70
Tapas Selections	\$19.70

## **SNACKS**

	<b>PER PERSON</b>
Mid Morning Snack	\$7.50
Beverage Break	\$6.00
Chocolate Indulgence	\$8.70
Spa Break	\$7.00
Afternoon Cookie Break	\$8.70

## **TRAYS & DISPLAYS**

	<b>PER PERSON</b>
Crudités and Dip	\$5.50
Cheese and Crackers	\$5.00
Imported/Specialty Cheese and Gourmet Crackers	\$6.00
Fresh Seasonal Fruit and Cheese	\$6.70
Smoked Salmon with Condiments	\$11.50
Mini Rollers	\$5.50
Mini Club Sandwiches	\$6.00
Fresh Seasonal Fruit	\$5.50
Mezze	\$9.00
Antipasto	\$9.25
Services	
Linens- Prices are Per Item in our Standard Linen Palette	
90" Round for Seating (60" table)	Inclusive
108" Round for Seating (72" table)	Add \$2.50
120" or 132" Round Floor Length	Add \$7.50
120" Rectangle for 6' or 8' Table	\$ 7.50
Table Skirt and Cloth	\$18.50
Napkins	Inclusive
Flowers	Market Price
Decor	Market Price

Buffet Service\* (waitstaff) Inclusive

Waited Service\* Add \$3.00

White Glove Service please call for a consultation

**Prices Effective Through July 2012**

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

# C A T E R I N G

## CULINARY CLASSICS

PER PERSON

MINIMUM 20 PEOPLE

Filet Mignon	\$34.50
Roast Top Round of Beef	\$29.95
Steak Au Poivre	\$34.50
Chicken Piccata	\$29.50
Chicken Sorrento	\$29.50
Rosemary Chicken	\$29.50
Italian Chicken	\$29.50
Southwestern Glazed Pork Loin	\$28.50
Anise Roast Pork	\$28.50
Stuffed Pork Chop	\$32.25
Pork Tenderloin	\$33.25
Veal Piccata	\$31.95
Veal Oscar	\$33.25
Classic Veal Chop	\$41.95
Italian Style Stuffed Veal Chop	\$41.75
Lamb Chops	Market Price
Roast Leg of Lamb	\$32.50
Shrimp Scampi	\$33.95
Chilean Sea Bass with Salsa	Market Price
Broiled Salmon with Dill Butter	\$33.95
Ahi Tuna	\$38.50
Maryland Crab Cakes	\$35.95
Almond Coconut Tilapia	\$31.95
Garlic Orange Chili Shrimp	\$33.95
Vegetable Napoleon	\$27.50
Eggplant Rollard	\$27.50
Chèvre, Orzo & Basil Stuffed Portobello	\$27.50
Spaghetti Squash	\$25.95
Ravioli Porcini Morel	\$31.95
Vegetarian Lasagna	\$25.95

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

## HORS D'OEUVRES

BY THE DOZEN

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	\$12.00
Oysters Rockefeller	Market Price
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
Vegetarian Sushi Roll	\$16.25
Sushi	\$16.25
Shrimp Cocktail	\$22.25
Cantaloupe Wrapped with Prosciutto	\$12.50
Skewered Fruit with Yogurt Dressing	\$11.50
Salmon Pinwheel	\$15.00
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	\$11.25
Stuffed Yukon Potato	\$12.50

Prices Effective Through July 2012

## 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](mailto:msucatering@mail.montclair.edu) .

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NON-CONFERENCE CENTER EVENTS