

MSU Catering Seasonal Menu

Winter 2009

November 1st – December 11th 2009

(No Substitutions)

When planning your event, please keep the following tips in mind: For a one hour reception plan on 6 pieces per person plus a party tray of fruit, cheese or crudités. Choose a variety of meat, fish and vegetables to accommodate all of your guests. Still uncertain of what to order? Please call for a custom consultation @ (973) 655-4224. A minimum order of 3 dozen pieces per menu item is required:

Rolled Spicy Beef Tenderloin Filled with Craisins, Blue Cheese and Serrachi Sauce @ \$18.00/Dozen

Crimini Mushroom Caps Filled with Roasted Garlic, Scallops, Shrimp, Mussels, Calamari, Lobster, Clams and/or Oyster in Lemon Cream @ \$22.50/Dozen

Handmade Tortellini Filled with Roasted Red Pepper and Spinach with Garlic Chili Dipping Sauce @ \$15.00/Dozen

Roasted Root Vegetable Confit with a Dollop of Herbed Sour Cream on Crostini @ \$12.25/Dozen

Seafood Martini (Bay Scallops, Calamari and Shrimp Olive Skewer) with Fresh Lemon Vodka and Horseradish Sauce @ Market Price

Prosciutto and Fig Skewers @ \$12.25/Dozen

Grilled Strip Steak Skewers with Red Onion Marmalade @ \$18.00/Dozen

Mini Chocolate Chip Bread Pudding Bites @ \$11.50/Dozen

Chocolate Cups with Grand Marnier Mousse and Candied Orange Garnish @ \$13.50/Dozen

Hand Made Mini Crème Brûlée Cups @ \$15.00/Dozen

To place and order or for a consultation please contact us by
email @ msucatering@mail.montclair.edu or by
telephone @ 973 655-4224.



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