

# Catering Guide



ALVERNO  
COLLEGE  
ESTABLISHED 1887

# Welcome

Treat yourself and dazzle your guests at your next event with our catering services.

Offering everything from morning breakfast baskets to full event planning, our catering professionals will assist you in selecting one of our special options or design an original custom menu tailored to your specific needs, and take care of all the details to make your next event memorable.

Our company has achieved the reputation of being one of the premiere catering services in this region. We continue our tradition by offering only the freshest ingredients and creative menus, on and off campus. We are privileged to extend our services to the rest of the community.

As you plan your next fund-raiser, social event, cocktail party, wedding, holiday party, business event, or other event of any size, we hope you consider us.

We certainly want your event to provide an everlasting memory of fabulous food, excellent service, and an ambiance that is beyond your expectations.

## Contact Information

**Melanie Lucas**, *Director of Dining*

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# General Information

## Catering Services

Our catering service requests vary widely. Tabletop linens, disposable ware (unless otherwise specified) plus delivery, set up and retrieval are included in all delivered continental breakfast, business lunches and coffee & beverage breaks. Waiter/waitress service is not included in drop-off services. Your order will be delivered and retrieved at the times indicated on your signed Catering Event Order. Events requiring table service will be served on china using stainless flatware and glassware with all dining tables being linen-covered. Consult with our Catering Coordinator to add additional services.

## Prices & Menu

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed 30 days prior to the event. Prices do not include state sales taxes when applicable, additional rental items requested, or minimum or delivery charge. All orders booked less than 14 days prior to the event will be charged a \$20.00 surcharge. All off-campus services will include a delivery charge.

## Confirmations & Guarantees

All catering event order forms must be signed and sent back to the catering office within 2 weeks of your event. Final guarantees for the number of attendants at the event must be received at least 14 business days prior to your function so that we can make final arrangements. In the event that the guarantee is not received within the time requested, the bill will be prepared based on the initial number of guests anticipated on the signed Catering Event Order.

## Staffing Fees

Staffing is included in service events that include china table service, full buffet service or formal receptions. You may request to have a server present to attend to your event in which service personnel are not normally included. The Catering Coordinator will advise you when there will be a \$25 per server per hour fee (from stated delivery to pick up times). Please inquire when booking your function.

## Client Responsibilities

Clients are responsible for reserving the room in which the catered event is to be held. All room preparations must be made by the client, this includes responsibility for tables and chairs delivery and arrangement with campus representatives or by direct contact with a local rental company, prior to the event. This will ensure the catering setup is completed on time. Any arrangements not made by client—left to or requested of catering services—will be subject to additional service charges. On campus personnel are required to adhere to the campus policy of completing and submitting orders using the Catering Event Order Form, including providing the appropriate P-Card Visa number for advance approval. Non-campus clients are to discuss payment arrangements with the Alverno College Events Coordinator at the time of booking each event.

## Dietary Information

Our culinary team is fully equipped to handle all dietary restrictions. Ask the Catering Coordinator about our dietary options.

(V) – Vegetarian  
(GF) – Gluten Free

(VG) – Vegan  
(DF) – Dairy Free

A top-down view of a breakfast scene. In the upper left, a brown ceramic cup is filled with dark coffee. To its right is a folded white cloth with a yellow and brown plaid pattern. Below the coffee, on a light-colored wooden surface, are several cinnamon rolls. The rolls are golden-brown with a thick white icing glaze. A cinnamon stick is visible in the bottom left corner.

Breakfast





## BAKERY

All items served with appropriate accompaniments – butter, cream cheese, assorted jellies, etc.

**Note:** Orders under \$50 will be offered as a pickup service on disposable trays

### Breakfast Basket (v)

**\$33 per dozen**

Baker's choice of a fresh assortment of muffins, croissants, scones, cinnamon rolls or sliced breakfast bread

### Bagels (v)

**\$36.00 per dozen**

An assortment of fresh baked bagels

### Scones (v)

**\$33.00 per dozen**

An assortment of fresh baked scones

### Donuts (v)

**\$30.00 per dozen**

Assorted selection

### Breakfast Bread (v)

**\$30.00 per dozen slices**

Sliced assortment of fruit or nut breakfast breads

### Cinnamon Rolls (v)

**\$36.00 per dozen**

### Danish (v)

**\$27.00 per dozen**

Assorted flavors

### Assorted Muffins (v)

**\$30 per dozen**

Featuring our low-fat variety of the day!

• Breakfast •



## Build Your Own Donut Bar (V)

**\$6.00 per person** (minimum of 25 guests)

Served with warm donut holes

**Note:** Orders under \$50 will be offered as a pickup service on disposable trays

This service includes disposable and linen on buffet tables

### CHOICE OF 5 TOPPINGS

Caramel Drizzle  
Chocolate Drizzle  
Raspberry Drizzle  
Sprinkles  
Crushed Peanuts  
Cinnamon Sugar  
Bacon Crumbles  
Candy Crumbles

Add a Fresh Fruit Tray for \$3.00 per person

• Breakfast •





## BREAKFAST BUFFETS

The following breakfast packages are setup buffet style (self-service) and include disposable service, linens for buffet tables, thermal beverage servers and serving utensils

**Note:** Orders under \$50 will be offered as a pickup service on disposable trays

### Breakfast on the Run

**\$14.00 per person** (minimum of 25 guests)

Bagel with cream cheese (V)

Granola Bar (V)

Mini Muffins (V)

Petite Fruit Cup (VG)

Bottle Juice

### Continental Breakfast

**\$9.25 per person** (minimum of 10 guests)

Freshly Baked Breakfast Pastries (V)

Choice of Juice

Dark Roast Regular and Decaffeinated Coffee

Assorted Teas

### Deluxe Continental Breakfast

**\$12.00 per person** (minimum of 25 guests)

Freshly Baked Breakfast Pastries (V)

Fresh Sliced Fruit (VG)

Choice of Juice

Dark Roast Regular and Decaffeinated Coffee

Assorted Teas

• Breakfast •



## • Breakfast •

### Healthy Start

**\$15.00 per person** (minimum of 25 guests)

Fresh Baked Low-Fat Muffins (V)

Whole Fresh Fruit (VG)

Granola and Assorted Yogurts (V)

Choice of Juice

Assorted Teas

Dark Roast Regular and Decaffeinated Coffee

### Pick Two Breakfast Buffet

**\$24.00 per person** (minimum of 25 guests)

Setup buffet style (self-service) includes disposable and linen on the buffet tables. Served with breakfast breads basket, choice of one juice, coffee and hot tea

#### CHOICE OF TWO

French Toast (V)

Scrambled Eggs (GF)

Pancakes (V)

Biscuits & Gravy

Quiche

Cheese Omelets

Cream Cheese Filled French Pancakes (V)

Baked Blueberry French Toast (V)

Banana's Foster French Toast (V)

Orange Cinnamon French Toast (V)

#### CHOICE OF TWO

Sausage Links (GF)

Thick Sliced Bacon (GF)

Country Ham Slices (GF)

Home fried Potatoes (VG)

Hash Brown Potatoes (VG)

Cheesy Southern Grits (V)

Add a Fresh Fruit Tray to any Breakfast Buffet for \$3.00 per person



A close-up photograph of a sandwich on a dark, textured surface. The sandwich features a golden-brown, slightly toasted bun. Visible fillings include a slice of tomato, a slice of cucumber, a slice of red onion, and a piece of lettuce. The text "Boxed Lunch" is overlaid in a black, cursive font on a white rectangular background.

# Boxed Lunch



## EXPRESS BOXED LUNCHES

**\$14.00 per person** (10 box meat, cheese and bread combo minimum)

All box lunches are drop off services which includes sandwich, chips, cookie, condiments, soda or bottled water and disposable cutlery packaged in a lunch box. Gluten free desserts and breads available at additional cost.

**Note:** Orders under \$50 will be offered as a pickup service in disposable boxes.

\*NO SUBSTITUTIONS\*

### CHOICE OF MEAT

Smoked Turkey Breast  
Smoked Lean Ham  
Tender Roast Beef  
Roasted Vegetables (VG)

### CHOICE OF CHEESE

Swiss  
Provolone  
Cheddar  
Pepper Jack

### CHOICE OF BREAD

White  
Wheat

• Boxed Lunch •





## • Boxed Lunch •

## PREMIUM BOXED LUNCHES

All box lunches are a drop off service which includes a choice of side salad, dessert and soda or bottled water. Gluten free desserts and breads available at additional cost.

### 10 SANDWICH/WRAP, SIDE AND DESSERT COMBO MINIMUM

**Note:** Orders under \$50 will be offered as a pickup service on disposable trays

#### SIDE SALAD

Vegetable Pasta Salad (V)  
Potato Salad (V)  
Fruit Salad (VG, GF)  
Tossed Green Salad (VG, GF)

#### DESSERT

Cookie (V)  
Brownie (V)  
Rice Krispie Treat (V)  
Lemon Bar (V)

### Chicken BLT Wrap

**\$16.00 per person**

Grilled chicken, shredded lettuce, tomato and bacon on a spinach wrap with ranch dressing

### Italian Gobbler

**\$16.00 per person**

Smoked turkey breast, provolone cheese, lettuce, tomato, olive and onion with pesto mayonnaise served on fresh focaccia

### Grilled Chicken

**\$16.00 per person**

Grilled chicken breast with munster cheese and sautéed red onions and peppers

### Portobello (V)

**\$16.00 per person**

Marinated and roasted portobello mushrooms, with roasted onions, tomato, roasted red peppers, provolone cheese, garlic aioli on an asiago kaiser bun



## BOXED LUNCH SALADS

**\$15.00 per person** (10 salad and dessert combo minimum)

All box lunch salads is a drop off service which include dinner roll and butter, choice of dessert, soda or bottled water, napkins, cutlery and condiments. Gluten free desserts and breads available at additional cost.

### Ranger Cobb Salad (GF)

Mixed greens topped with grilled chicken breast, crumbled bacon, blue cheese, sliced egg and diced tomato with buttermilk ranch.

### Chef Salad (GF)

Mixed greens topped with diced turkey, ham, swiss, cheddar cheese, sliced egg, bacon and tomato with buttermilk ranch.

### Cajun Chicken Salad (GF)

Romaine and mixed greens tossed with roasted red pepper, roma tomato wedges, red onion, julienned carrots and blackened chicken with honey dijon dressing.

### Apple Pecan Chicken Salad (GF)

Grilled chicken, mixed greens, honey-toasted pecans, dried apple slices and cranberries topped with blue cheese and raspberry vinaigrette.

**DAIRY FREE DRESSING AVAILABLE UPON REQUEST**

• *Boxed Lunch* •





# Appetizers

& Hors d'Oeuvres





## APPETIZERS

### Fresh Fruit Platter (VG, GF)

**\$4.00 per person**

Sliced fresh seasonal fruit display

### Fresh Garden Vegetable Platter (VG, GF)

**\$3.00 per person**

Selection of seasonal vegetables served bite-sized with a ranch-style dipping sauce

### Domestic Cheese Tray (V)

**\$4.00 per person**

Aged cheddar, jalapeno jack, swiss, provolone and mozzarella served with crackers

### Imported Cheese Selection (V)

**\$5.00 per person**

Brie, garlic herb boursin, bleu cheese, mozzarella, smoked gouda and dill havarti served with water crackers

### Antipasto Platter

**\$130 per 25 people**

Assortment of Italian meats, a colorful variety of roasted and grilled vegetables, artichokes and kalamata olives served with gourmet dipping sauce and crostini crackers

### Charcuterie Platter

**\$125 per 25 people**

Assortment of meats, cheeses, nuts, dried and fresh fruits and vegetables served with spreads and crackers

• Appetizers •





## APPETIZERS

### Blue Cheese Bacon Dip

**\$5.00 per person**

Served with crackers

### Spinach & Artichoke Dip (v)

**\$5.00 per person**

Served with crackers

### Spinach, Artichoke & Crab Dip

**\$7.00 per person**

Served with crackers

### Southwestern Dip (v)

**\$3.00 per person**

Served with chips

### Pecan Cheeseball (v)

**\$4.00 per person**

Served with crackers

### Hummus Dip Trio (VG)

**\$5.00 per person**

Garlic, Pesto and Sundried Tomato

Hummus Dip served with toasted pita chips

• Appetizers •



## COLD HORS D'OEUVRES

Priced per dozen | 2 dozen minimum

Assorted Finger Sandwiches (V)	\$16.00
Mini Italian Club Sandwiches	\$18.00
Mini Buildable Sliders <i>one protein, 2 vegetable &amp; one sauce</i>	\$26.00
Tortilla Pinwheels	\$18.00
Grilled Goats Cheese Crostini <i>with marinated roasted peppers</i>	\$19.00
Smoked Salmon <i>on pumpernickel</i>	\$24.00
Garden Brochette	\$19.00
Prosciutto Wrapped Melons	\$28.00
Smoked Salmon Canapés	\$25.00
Fruit Topped Canapés	\$23.00
Crostini <i>with sun-dried tomato jam</i>	\$22.00
Cheese & Fruit Skewers (GF,V)	\$30.00
Caprese Skewers <i>with balsamic drizzle</i> (GF,V)	\$25.00
Roasted Red Pepper, Feta & Basil Bruschetta (GF,V)	\$19.00
Shrimp Cocktail (GF)	\$38.00
Herbed & Spiced Goat Cheese	\$15.00
Cheese Stuffed Dates (GF) <i>wrapped in prosciutto</i>	\$38.00
Shrimp Taco <i>served on a tortilla chip</i> (GF)	\$33.00

• Hors d'Oeuvres •





## HOT HORS D'OEUVRES

Priced per dozen | 2 dozen minimum

<b>Hamburger Sliders</b> <i>with american cheese, pickles and ketchup</i>	<b>\$26.00</b>
<b>Zucchini Stuffed Mushrooms (V)</b>	<b>\$21.00</b>
<b>Italian Sausage Stuffed Mushrooms</b>	<b>\$22.00</b>
<b>Coconut Crusted Shrimp</b> <i>with spicy pineapple sauce</i>	<b>\$30.00</b>
<b>Coconut Crusted Chicken Strips</b> <i>with spicy pineapple sauce</i>	<b>\$26.00</b>
<b>Buffalo Style Chicken (GF)</b> <i>with marinated roasted peppers</i>	<b>\$28.00</b>
<b>Mini Quiche or Canapes</b>	<b>\$25.00</b>
<b>Bacon Wrapped Scallops (GF)</b>	<b>\$28.00</b>
<b>Grilled Beef Satays (GF)</b> <i>with chimichurri</i>	<b>\$27.00</b>
<b>Grilled Chicken Satays (GF)</b> <i>with garlic aioli</i>	<b>\$25.00</b>
<b>Cocktail Meatballs (10dz minimum) (GF)</b> <i>bbq, swedish or sweet and sour</i>	<b>\$15.00</b>
<b>BBQ Chicken Meatballs (10dz minimum) (GF)</b>	<b>\$17.00</b>
<b>Chicken Wings (GF)</b> <i>hot, bbq or orange glaze</i>	<b>\$28.00</b>
<b>Mini Maryland Crab Cakes</b> <i>with lemon garlic aioli</i>	<b>\$33.00</b>
<b>Roasted Cheese Ravioli (V)</b> <i>with marinara</i>	<b>\$25.00</b>
<b>Bacon Wrapped Water Chestnuts (GF)</b>	<b>\$48.00</b>
<b>Mini Beef Wellington Bites</b>	<b>\$48.00</b>

• Hors d'Oeuvres •





# Buffets





# • Buffets •

## DINNER BUFFET

### Contact Catering Coordinator for Pricing

(minimum of 25 guests required)

All dinner buffets include dinner rolls and butter, dessert, coffee and choice of lemonade or iced tea China, flatware, glassware and linen on buffet

### ENTREES

Vegetarian Lasagna (V)

*Alfredo or Marinara*

Vegetable Stuffed

Portobello Mushroom (VG)

Seafood Cavatelli

*in a Red Pepper Cream Sauce*

Bourbon-Glazed Salmon

Italian Chicken Breast (GF)

Honey-Baked Pit Ham (GF)

Grilled Pork Chops (GF)

*with Apricot demi-glaze*

Chicken Marsala (GF)

Chicken Cordon Bleu

Marinated Grilled

Chicken Breast (GF)

Fried Chicken

Roast Top Round of Beef (GF)

Marinated Beef Tips

*with Mushroom Sauce*

Roast Pork Loin (GF)

*with an Apple Brandy Sauce*

Roast Turkey Breast (GF)

### SALADS

Fresh Fruit (VG, GF)

House Garden (VG, GF)

Classic Caesar (V)

Marinated Veggie (VG, GF)

Marinated Tomato (VG, GF)

Traditional Spinach (VG, GF)

Tabbouleh (VG)

Creamy Cole Slaw (V, GF)

American-Style Potato (V, GF)

Pesto Pasta Salad *with Broccoli Raab* (V)

### ACCOMPANIMENTS

Fresh Vegetable Medley (VG, GF)

Fried Corn (V, GF)

Country Style Green Beans (VG, GF)

Broccoli Florets (VG, GF)

Baby Glazed Carrots (V)

Long Grain & Wild Rice Blend (V, GF)

Pilaf Rice (V, GF)

Roasted Sweet Potatoes (VG, GF)

Potatoes Au Gratin (V)

Garlic Mashed (V)

Herb Roasted Red Potatoes (VG, GF)

### DESSERTS

Seasonal Fruit Cobbler (V)

Cream or Fruit Pies (V)

Assorted Cake (V)

Strawberry Shortcake (V)

Cheesecake with Fruit Topping (V)



# PREMIUM DINNER BUFFET

## Contact Catering Coordinator for Pricing

(minimum of 25 guests required)

All dinner buffets include dinner rolls and butter, dessert, coffee and choice of lemonade or iced tea China, flatware, glassware and linen on buffet

### ENTREES

#### Portobello Steaks (V)

*with chipotle potatoes and fried onion straws*

#### Jumbo Shrimp Seafood Pasta

#### Grilled Salmon (GF)

*with balsamic tomato and cucumber relish*

#### Baked Tilapia (GF)

*topped with lump crabmeat butter*

#### Chicken Breast Stuffed (GF)

*with pancetta, spinach and smoked gouda*

#### Chicken Roulade (GF)

*stuffed with sun-dried tomatoes, spinach, mushroom ragout and mushroom jus*

#### Roasted Sirloin of Beef (GF)

*with a red wine reduction, demi-glaze and mushroom garnish*

#### House Roasted Pork Loin

*with apple cider sauce spinach and brie wrapped in a puff pastry served with a sweet onion and raspberry salsa*

### SALAD (V)

A gourmet composed salad of chef's choice that best complements your dinner selections.

### ACCOMPANIMENTS

#### Grilled Asparagus Spears (VG, GF)

#### Roasted Root Vegetables (VG, GF)

#### Roasted Vegetable Tart (V)

*with asiago cheese*

#### Risotto (V)

*with mushroom, zucchini and smoked gouda*

#### Roasted Yukon Gold Potatoes (V)

#### Wild Rice (V, GF)

*with asparagus tips and shiitake mushrooms*

### DESSERT

#### Chocolate Cheesecake (V)

*with chocolate covered strawberries*

#### Southern Pecan Pie (V)

#### French Almond Cake (V)

*with fresh strawberries*

#### Granny Smith Apple Crunch Pie (V)

#### Chocolate Rum Terrine (V)

*with raspberry coulis*

#### Eclairs (V)

#### Cream Puffs (V)

• Buffets •





• Buffets •

## THEME BUFFETS

(minimum of 25 guests required)

All themed buffets include iced water, disposable and linen on buffet

### Indian Buffet

**\$28.00 per person**

Garlic Naan Dippers (VG)

Aloo Gobi (V)

Steamed Rice (V)

Butter Chicken

Rice Pudding (V)

### Mediterranean Buffet

**\$23.50 per person**

Tossed Garden Salad (VG)

Pita Bread (V)

Sliced Gyro (GF)

Tzatziki Sauce (GF,V)

Lettuce, Tomato & Onion Topping (GF,V)

Lemon Bars (V)

### South of the Border

**\$20.00 per person Chicken Entrée**

**\$24.00 per person Beef Entrée**

Soft Shell Tacos (V)

Hard Shell Tacos (GF,V)

Ground Beef or Shredded Chicken (GF)

Spanish Rice (GF,V)

Corn & Black Beans (GF,VG)

Guacamole Salad (GF,VG)

Sour Cream

Salsa (GF,V)

Churros (V)

**Additional Entrées Available for Add On**



## THEME BUFFETS

(minimum of 25 guests required)

### Italian Pasta Buffet

**\$23.00 per person**

Tossed Garden Salad (GF, VG)

Garlic Bread Sticks (V)

Steamed Broccoli (VG)

Sautéed Mushrooms (VG)

Penne and Bow Tie Pastas (V)

Marinara Sauce (GF, V)

Alfredo Sauce (GF, V)

Chicken Strips (GF)

Meatballs

Assorted Dessert Bars (V)

**Additional Entrées Available for Add On**

## PIZZA BUFFET

**\$20 per person (serves 2 slices per guest)**

(minimum of 25 guests required)

Assortment of 1 Topping Pizzas

Tossed Green Salad (VG)

Garlic Breadsticks with Marinara Sauce

Crushed Red Pepper

Parmesan Cheese

Frosted Brownies (V)

Assortment of Pepsi Sodas

**Ask About Our Gluten Free Pizzas!**

• Buffets •





## PICNIC BUFFET

**\$22 per person**

(minimum of 25 guests required)

Buffet includes disposable utensils, linen on buffet, fresh baked buns, cheeses, lettuce, tomato, pickles, red onions and condiments, iced water-along with fresh baked cookies. Gluten free desserts and breads available at an additional cost

### CHOICE OF TWO MAIN COURSES

Veggie Burgers (V)  
Hamburgers (GF)  
Hot Dogs (GF)  
Bratwurst (GF)  
Grilled Chicken Breast (GF)  
BBQ Chicken (GF)

### CHOICE OF TWO COLD SIDES

Watermelon (VG)  
Fruit Salad (VG)  
Garden Tossed Salad with Dressing (VG)  
Potato Chips (V)  
Potato Salad (V)  
Cole Slaw (V)  
Pasta Salad (V)

### CHOICE OF ONE HOT SIDE

Baked Beans (V)  
Corn on the Cob (V)  
Macaroni & Cheese (V)

**Additional Entrées Available for Add On**

• Buffets •



# SWEET GREENS BUFFET

**\$24.50 per person**

(minimum of 25 guests required)

Buffet includes disposable utensils, linen on buffet, fresh baked rolls, butter, dessert bars and iced water.

## CHOICE OF TWO LEAFY GREENS

Arugula (VG, GF)

Spinach (VG, GF)

Romaine Lettuce (VG, GF)

Spring Mix (VG, GF)

Kale (VG, GF)

Green Leaf (VG, GF)

## CHOICE OF SIX TOPPINGS

Broccoli Florets (VG, GF)

Cherry Tomatoes (VG, GF)

Cucumber (VG, GF)

Shredded Carrots (VG, GF)

Roasted Corn (VG, GF)

Red Onion (VG, GF)

Sliced Apples (VG, GF)

Fresh Strawberries (VG, GF)

Mandarin Oranges (VG,GF)

Blueberries (VG, GF)

Diced Avocado (VG, GF)

Dried Craisins (VG, GF)

## CHOICE OF TWO PROTEINS

Grilled Chicken (GF)

Sliced Turkey (VG, GF)

Bacon Crumbles (VG, GF)

Cubed Smoked Ham (GF)

Crispy Chicken (GF)

Boiled Eggs (VG, GF)

Teriyaki Tofu (VG, GF)

Roasted Portobello Strips (VG, GF)

Garlic Butter Steak Bites (GF) | **UPCHARGE**

Honey Garlic Salmon Filets (GF) | **UPCHARGE**

## CHOICE OF TWO CRUNCHY TOPPINGS

Croutons (V)

Tortilla Strips (VG, GF)

Crispy Fried Noodles (V)

Walnuts (VG, GF)

Almonds (VG, GF)

Sunflower Seeds (VG,GF)

## CHOICE OF TWO CHEESES

Shaved Parmesan Cheese (V)

Bleu Cheese (V)

Cheddar Cheese (V)

Feta Cheese (V)

Cottage Cheese (V)

## CHOICE OF TWO DRESSINGS

Avocado Lime Ranch Dressing (V)

Buttermilk Ranch Dressing (V)

Thousand Island Dressing (V)

Caesar Dressing (V)

Balsamic Vinaigrette (VG, DF)

Raspberry Vinaigrette (VG, DF)

Lemon Honey Vinaigrette (VG, DF)

Pesto Vinaigrette (VG, DF)

• Buffets •



A top-down view of a white ceramic plate filled with spaghetti. The spaghetti is coated in a red tomato sauce and garnished with halved cherry tomatoes, some red and some yellow. A semi-transparent white rectangular overlay is centered over the plate, containing the text "Served Entrees" in a black, cursive script font. To the right of the plate, a silver fork and knife are placed on a light-colored, textured cloth.

# Served Entrees



## SERVED ENTREES

**Contact Catering Coordinator for Pricing**

All entrees are served with a side salad or soup, starch, vegetable, rolls and butter, dessert, coffee and herbal tea by request. Custom items available-please contact Catering Coordinator.

### CHOOSE ONE SIDE OPTION

Herb Roasted Potatoes (V, GF)

Baked Sweet Potato (V, GF)

Wild Rice Pilaf (V, GF)

Orzo Pasta with Fresh Herbs (V, GF)

Cheesy Grits (V, GF)

Garlic Mashed Potatoes (V, GF)

Baked Potato (V, GF)

Couscous (V, GF)

### CHOOSE ONE VEGETABLES OPTION

Ratatouille (VG, GF)

Country Style Green Beans with Bacon and Onions

Six Bean Amandine (VG, GF)

Roasted Corn with Peppers and Onions (VG, GF)

Steamed Broccoli & Cauliflower with Herb Butter (V, GF)

Squash Medley with Roasted Red Peppers (VG, GF)

Roasted Asparagus Spears (VG, GF)

Roasted Broccolini (VG, GF)

• Served Entrees •





## SEAFOOD

### Grilled Salmon (GF)

With tomato, cucumber and kalamata olives

### Seared Tuna (GF)

With capers, lemon and dill

### Seafood Pasta Primavera

With shrimp and scallops

### Grilled Mahi-Mahi (GF)

Topped with pineapple-mango salsa

## VEGETARIAN

### Marinated Grilled Zucchini, Squash, Portobello Mushrooms & Tomatoes (V)

Served over pasta with a roasted red pepper sauce

### Portobello Mushroom (V)

Stuffed with braised spinach, goat cheese and grilled tomato served with red pepper leek coulis

### Gnocchi (V)

With tomato and basil sauce and seasonal vegetables

### Grilled Eggplant & Tomato (V, GF)

Topped with balsamic glaze and mozzarella cheese

### Roasted Vegetable Lasagna (V)

Eggplant, zucchini and bell peppers layered with tomato sauce and cheese

• Served Entrees •



## CHICKEN

### Chicken Parmesan

With tomato sauce and parmesan cheese

### Chicken Breast (GF)

Marinated in lemon, fresh herbs and garlic with a cilantro pesto

### New Orleans Pecan Glazed Chicken

With bourbon glaze and pecans

### Spinach & Gouda Stuffed Chicken (GF)

With fresh spinach and gouda

### Roasted Roulade of Chicken Breast (GF)

With roasted red peppers, mushrooms and spinach served with a mustard green peppercorn sauce

### Stir Fry Chicken (GF)

With seared sauced vegetables

## BEEF

### Braised Beef Short Rib (GF)

With mushroom sauce

### Lime Marinated Flank Steak (GF)

Topped with chimichurri sauce

### Spicy Mongolian Beef (GF)

Charred with seared vegetables

### Roast Prime Rib (GF)

Classic cut roast with au jus

### BBQ Beef Stir Fry (GF)

With seared sauced vegetables

• Served Entrees •





## CARVED SPECIALTIES

A splendid addition to your buffet is a specialty carving station to enhance your formal reception

Carving stations are charged an \$25 per hour staffing fee

**Dijon Encrusted Roast Pork Loin** (GF)  
**\$140.00** (25–30 servings)

**Roast Tenderloin** (GF)  
**\$150.00** (20–25 servings)

**Roast Breast of Turkey** (GF)  
**\$170.00** (30–40 servings)

**Roast Strip Loin of Beef** (GF)  
**\$190.00** (30–40 servings)

**Smoked Bone-in Country Style Ham** (GF)  
**\$175.00** (40–50 servings)

**Top Round of Beef** (GF)  
**\$280.00** (60–70 servings)

### CHOICE OF TWO CONDIMENTS

Au Jus  
Horseradish Mousse  
Caramelized Onions  
Chipotle Honey Mustard  
Apple-Pear Chutney  
Sautéed Mushroom

• Served Entrees •



# *Sweets & Snacks*





• Sweets •

## Rice Krispy Treats

**\$14.00 per dozen**

## Assorted Baker Street Cookies

**\$14.00 per dozen**

Sugar

Chocolate Chip

Oatmeal Raisin

Peanut Butter

## Assorted Homestyle Brownies

**\$19.00 per dozen**

Nut

M&M Sprinkled

Coconut Sprinkled

## Gourmet Dessert Bars

**\$24.00 per dozen**

Seven Layer Bars

Oreo Bars

Coffee Cake Bars

Lemon Bars

Snickers Bars

Mixed Berry Bars

## Cake Shooters

**\$38.00 per dozen**

Lemon

Strawberry

Vanilla

Cookies & Cream

Red Velvet

Chocolate

## Mini Cheesecake

**\$24.00 per dozen**

Blueberry

Strawberry

New York Style

Chocolate Truffle

## Miniature Desserts

**\$30.00 per dozen**

Fruit Tarts

Lemon Tarts

Mousse Tarts

Mini Cream Puffs

Mini Eclairs

Mini Cannoli

Macaroons

Tea Cookies

Petit Fours

## Chocolate Covered Strawberries

**\$40.00 per dozen**



## FROSTED CUPCAKES

**\$40.00 per dozen**

## DECORATED CUPCAKES

**See Catering Coordinator for More Information**

## CELEBRATION CAKES

Decorated cakes for any occasion. Pricing subject to change for specialized cakes. 72-hour notice is required!

Full Sheet Cake (serves 96)	<b>\$240.00</b>
Half Sheet Cake (serves 48)	<b>\$120.00</b>
¼ Sheet Cake (serves 15)	<b>\$65.00</b>
10" Round Cake (Serves 12)	<b>\$45.00</b>

## ICE CREAM SUNDAE BAR

**\$6.25 per person** (minimum of 50 guests)

Service includes choice of vanilla or chocolate ice cream

### CHOICE OF 5 TOPPINGS

Caramel Drizzle  
Chocolate Drizzle  
Raspberry Drizzle  
Sprinkles  
Whipped Cream  
Crushed Peppermint  
Marshmallows  
Cherries

• Sweets •

**Note:** Orders under \$50 will be offered as a pickup service in disposable ware





• Snacks •

## SNACKS

Potato Chips with Dip (V)	\$26.50 20 servings
Mixed Nuts (V)	\$13.95 per lb.
Snack Mix (V)	\$12.95 per lb.
Pretzels (V)	\$10.00 per lb.
Tortilla Chips with Salsa (V)	\$26.00 20 servings
Fresh Whole Fruit (VG)	\$2.00 each
Individual Bags of Chips (V)	\$2.00 each
Cotton Candy (V)	\$5.00 per person
Freshly Popped Popcorn (V)	\$3.00 per person

## Top Your Own Popcorn Station (V)

**\$5.50 per person** (minimum of 25 guests)

Served with fresh popcorn and choice of 4 toppings

### CHOICE OF 5 TOPPINGS

Cheddar Seasoning  
Ranch Seasoning  
Tajin Seasoning  
BBQ Seasoning  
Cinnamon Sugar  
Chocolate Drizzle  
Caramel Drizzle  
Crushed Peanuts  
Candy Crumbles

**Note:** Orders under \$50 will be offered as a pickup service in disposable ware

# Cold Beverage Service

## BULK BEVERAGES

Served with 8oz cups and napkins

Orange Juice	\$23.00 per gallon
Cranberry Juice	\$23.00 per gallon
Lemonade	\$18.00 per gallon
Iced Tea	\$16.00 per gallon
Arnold Palmer	\$17.00 per gallon
Fruit Punch	\$14.00 per gallon

## PREPACKAGED BEVERAGES

### Single Serving Sodas

\$2.00 per can

Pepsi, Diet Pepsi, Starry, Mountain Dew

Bottled Water	Bottled Juice
\$3.50   20oz	\$3.50 per bottle
\$2.00   12oz	
Bottled Iced Tea	Milk
\$3.50 per bottle	\$2.50 per bottle

## SPECIALTY PUNCH

Served with 8oz cups and napkins

Alverno Punch	\$24.00 per gallon
Red Party Punch	\$22.00 per gallon
Spritzer Punch	\$22.00 per gallon
Citrus & White Grape	\$23.00 per gallon
Seasonal Punch	\$23.00 per gallon

## FRUIT INFUSED WATER

Served with 8oz cups and napkins

Blackberry Sage	\$19.00 per gallon
Citrus Thyme	\$19.00 per gallon
Cucumber Mint	\$19.00 per gallon
Strawberry Lavender	\$19.00 per gallon



# Hot Beverage Service

## HOT CHOCOLATE BAR

**\$7.00 per person** (minimum of 25 guests)  
Served with warm house-made hot chocolate and choice of 5 toppings  
**Note:** Orders under \$50 will be offered as a pickup service in disposable ware

### CHOICE OF 5 TOPPINGS

- Caramel Drizzle
- Chocolate Drizzle
- Raspberry Drizzle
- Sprinkles
- Whipped Cream
- Crushed Peppermint
- Marshmallows
- Cherries

## BULK BEVERAGES

Served with needed accompaniments, 8oz hot cups and napkins

Regular Coffee	\$2.30 per person
Decaffeinated Coffee	\$2.30 per person
Assorted Herbal Teas	\$2.50 per person
Hot Chocolate	\$18.00 per gallon
Hot Apple Cider	\$20.00 per gallon

# Alcoholic Beverage Service

## CASH BAR

Guest to pay with cash only at time of event. Cash bar minimums are applied starting at 4 hours. If minimum is not met, balance to be charged back to the client.

## HOST BAR

Client to pay the amount consumed by guest post event. Host bar minimums are applied starting at 4 hours. If minimum is not met, balance to be charged back to the client.

## BEER, WINE, SODA BAR

This service includes Import and Domestic Bottled Beer, Red and White Wine and Assorted Pepsi Soda Selections.

## FULL BAR

This service includes Liquor, Mixers, Import and Domestic Bottled Beer, Red and White Wine, Assorted Pepsi Soda Selections and standard bar fruit.

## BAR MINIMUMS

Minimum charges are based on time of service. All bars have a 4-hour minimum. Sales minimums are \$100 per hour per bartender. If minimum is not met, the difference will be charged back to the client.

## BARTENDER LABOR

Bartender labor is attached to every service at \$25 per bartender per hour. 1 Bartender is recommended for every 75 guests.

## PRICE LIST

Import Beer	\$7.00 per bottle
Domestic Beer	\$5.00 per bottle
House Wine	\$6.00 per glass
Specialty Wine	\$8.00 per glass
Cocktail	\$10.00 per 1oz liquor
Specialty Cocktail	Market Price
House Champagne	\$22.50 per bottle





# Catering Guide

## Contact Information

***Melanie Lucas***

Director of Dining  
(414) 382-6304

***Alexis McClain***

Catering Coordinator  
(414) 382-6059  
[events@alverno.edu](mailto:events@alverno.edu)