

AQ Dining
Catering Guide
2009-2010

Aquinas College . 1607 Robinson Road SE . Grand Rapids . MI. 49506
www.aquinas.edu/conference. 616-632-2965

Breakfast Selections

MORNING COFFEE

Regular Coffee, decaffeinated Coffee, and hot tea selections
\$2.00

MORNING WAKE UP

Regular Coffee, decaffeinated Coffee, and hot tea selections
Biscotti
\$2.80

CONTINENTAL BREAKFAST

Freshly baked muffins, breakfast pastries
and bagels with butter, jams, and cream cheese
seasonal fresh fruit platter
Orange juice
Regular coffee, decaffeinated coffee,
hot tea selections and Ice Water
\$6.95

FRESH FRUIT PARFAIT

Low fat vanilla yogurt with fresh berries and granola
Mini croissants with butter and jams
Regular coffee, decaffeinated coffee, hot tea selections
Orange or apple juice
\$7.00

SUN UP BREAKFAST

Choice of pancakes or waffles
Fresh scrambled eggs
Shredded hash browns
Freshly Baked muffins
Regular coffee, decaffeinated coffee, hot tea selections
Choice of orange or apple juice
\$8.00

EGGS BENEDICT

Fried eggs with spinach, shaved red onion and hollandaise on a toasted English muffin
Choice of bacon or sausage
Fresh fruit platter
Regular coffee, decaffeinated coffee, hot tea selections
Orange or apple juice
\$7.00

Garden Fresh Salads

Include Fresh Baked Rolls with Butter

AQ CHOPPED

Romaine and iceberg lettuce with grilled chicken, gorgonzola, tortilla strips, tomato, onion, corn, bacon and avocado tossed with a chipotle citrus vinaigrette.
\$9.00

CLASSIC GREEK

Cucumbers, red onion, roma tomatoes, Kalamata olives, feta and broccoli florets tossed in our house made Greek red wine vinaigrette and served over a bed of spring greens
\$8.00

CAESAR

Tossed romaine hearts, parmesan cheese and croutons
Tossed with classic caesar dressing
\$7.00

TRADITIONAL COBB

Crisp mixed salad greens tossed with fresh tomato, bacon, crumbled bleu cheese, avocado and chopped egg
your choice of dressing
\$9.00

PACIFIC RIM

Napa cabbage with mandarin oranges, toasted almonds, chow mein noodles, scallions, and pea pods tossed with a toasted sesame sweet ginger vinaigrette.
\$9.00

SPINACH

Tender spinach leaves with julienne MI apples, dried cherries, crisp bacon, shaved red onion, roasted whole sugared pecans and goats cheese
Tossed with raspberry vinaigrette.
\$8.00

THE HOUSE

Chopped romaine and iceberg lettuce with cucumbers, tomatoes, carrots and croutons served with your choice of dressing
\$6.00

Cup of chefs choice Soup & Garden Salad = \$5.95
Add a cup of chefs choice soup for \$2.00
Add Grilled chicken for \$2.00
Add grilled steak or shrimp for \$4.00

Sandwich Selections

All sandwiches are available buffet or plated

Add \$1.00 for a boxed lunch including 1 sandwich selection, whole fruit, chips, and chef's choice side

Avocado Turkey Club

Honey roasted turkey breast with bacon, white Vermont cheddar cheese, lettuce, tomato and avocado aoli on challah bread

\$9.00

AQ Italian

Ham, pepperoni and genoa salami stacked on rosemary ciabatta bread with sliced banana peppers, Kalamata olives, feta, shredded lettuce, tomatoes and an Italian vinaigrette

\$8.00

Tuna Salad

Tuna salad with cheddar cheese, tomato, and alfalfa sprouts on a whole wheat hoagie roll

\$8.00

Grilled Chicken Caesar Wrap

Grilled chicken breast with romaine lettuce, Romano cheese and classic caesar dressing on a flat out wrap

\$8.00

Beef and Horseradish

Roast beef with caramelized onions, provolone, horseradish cream, lettuce and tomato on a pretzel roll

\$9.00

Chicken Salad Croissant

All white meat chicken breast with walnuts, grapes, celery and onion tossed in a creamy curry dressing with lettuce and tomato on a whole wheat croissant

\$9.00

Veggie Muffuletta

Marinated artichokes, oven roasted tomatoes, grilled zucchini and summer squash with provolone cheese, lettuce, and an olive tapenade.

\$8.00

Lunch Entrees

Includes a Tossed Salad with Dressings and Fresh Rolls with Butter
Regular and Decaffeinated Coffee, Hot Tea Selections and Ice Water

Grilled Turkey Meatloaf

Garlic mashed potatoes
Fresh asparagus
Turkey Gravy
\$11.00

Chicken Marsala

Mushroom Risotto
Fresh green beans
Marsala Sauce
\$12.00

Charred Atlantic Salmon

Pan eared Atlantic Salmon
Roasted Yukon Potatoes
Seasonal Vegetable
Dill Vinaigrette
\$12.00

Flat Iron Steak

Flat Iron Steak
Twice baked Potato
Roasted Mushroom Caps
Beef Jus.
\$13.00

Mango Pork Tenderloin

Citrus marinated Pork Tenderloin
Caribbean Rice
Apple and Fennel Slaw
Mango Chutney
\$12.00

Vegetable Jambalaya

Cajun Vegetables
New Orleans style Rice
In a spicy tomato broth
\$11.00

Chicken Divan

Whipped Yukon Potatoes
Vegetable Medley
Broccoli Cream
\$11.00

Specialty Breaks

Bruschetta Time

Toasted Baguette rounds with a trio of toppings
wild mushroom duxelle, marinated tomatoes, and olive tapenade

Iced tea and lemonade

\$4.50

Afternoon Tea

Finger Sandwiches and petite fours and mini pastries

Hot tea selections, ice tea, ice water

\$4.00

Ice Cream Treat

Assorted ice cream novelties

Lemonade or ice tea and ice water

\$2.95

That's a Good Dip

Hummus, Swiss almond cheese, and Spinach dip
with Pita chips and tortilla chips

Ice water and Pepsi products

\$4.50

Salty Snack

Chex Mix or snack mix

Potato chips and dip or tortilla chips and salsa

Pepsi products

\$3.95

AQ Floats

Vanilla Ice Cream with Orange Crush or Mug Root Beer

\$3.00

Have it Your Way

Choose one item from each column

\$3.50

Cookies

Gourmet Cookies

Assorted Dessert Bars

Whole Fruit

Assorted Pastries

Brownies

Potato Chips

Snack Mix

Chex Mix

Mixed Nuts with Mints

Popcorn

Trail Mix

Bottled Water

Pepsi Products

Coffee and Tea

Punch

Apple Cider (In Season)

Bottled Juices

Hot Cocoa

Hors D'oeuvres

COLD SELECTIONS

- Vegetable crudite with dip \$2.00
- Roasted corn and black bean salsa with tortilla chips \$1.50
- Fresh fruit platter \$2.50
- Hummus with veggies and pita chips \$2.00
- Lawash pinwheels assortment \$1.25
- Shrimp shooters \$2.00
- Trio bruschetta \$1.50
- Swiss almond cheese ball with pita chips \$1.50
- Fresh fruit salsa with cinnamon chips \$1.50
- Gourmet cheese display with crackers \$2.00
- Prosciutto wrapped melon \$2.00
- Mediterranean board \$2.75
- Tuna cucumber boats \$1.25
- Mini croissant sandwiches \$1.75
- Sushi tray \$3.00 (minimum 20 guests)

HOT SELECTIONS

- Wild Mushroom Fonduta with polenta cubes \$3.00
- Warm brie en croute \$2.50
- Chicken and beef satay with trio dipping sauces \$2.00
- Prosciutto wrapped shrimp \$2.50
- Spanikopita \$1.50
- Meatballs choose sweet and sour, Swedish, or barbeque \$1.25
- Baked goat cheese with tomato sauce \$1.75
- Spinach and Artichoke dip \$2.00
- Sweet potato cakes with apple sauce and sour cream \$1.75
- Smoked whitefish dip with flatbreads \$2.00
- Stuffed Mushrooms choose Spinach, crab, or sausage \$1.25
- Boursin phyllo cups \$2.00
- Fried Butternut squash ravioli with sage cream \$2.25
- Crispy Rubeen rollups traditional or California style \$1.75
- Wild mushroom croquettes \$2.00
- Gorgonzola fritters \$1.50
- Smoked salmon gougeres \$2.25

Specialty Themed Buffets

PRESIDENTIAL CHILI

Chili and toppers
Corn Bread
Ice Water and Iced Tea or Lemonade
\$12.95

SOUTH OF THE BORDER

Grilled Julienne Steak and Chicken Fajita
Sautéed Green Peppers and Onions
Warm Flour Tortillas
Cheddar cheese, Chopped Lettuce and Tomatoes, Diced Onions and Jalapeno Peppers
Tortilla Chips with Sour Cream, Salsa and Guacamole Dipping Sauces
Spanish Rice and Refried Beans
Ice Water and Iced Tea or Lemonade
\$14.95

THE "BBQ" BUFFET

Chicken Breast and Barbecued Ribs
Baked Beans, Corn-on-the-Cob and Redskin Potato Salad
Cornbread Muffins and Butter
Sliced Fresh Watermelon
Potato Chips
Ice Water and Iced Tea or Lemonade
Ice cream novelties
\$16.95

A WHOLE LOTTA PASTA

Lasagna or Chicken Parmesan
Fettuccini with Alfredo or Pesto Sauce
Penne Pasta with Marinara or Meat Sauce
Parmesan Cheese
Tossed Caesar Salad
Garlic Breadsticks
Tiramisu
Ice Water and Iced Tea or Lemonade
\$14.95

PIZZA

16" pizza baked fresh in our kitchen (Serves 3-4 people)
Choose up to 3 toppings
Pepperoni, ham, chicken, sausage, green olives, black olives, green peppers,
onion, mushrooms, tomatoes, or extra cheese
\$8.00
Add breadsticks and warm marinara \$1.00
Add garden fresh salad and two dressings \$1.50
Add beverages \$1.25

Dinner Selections

Includes a Tossed Salad with Dressings and Fresh Rolls with Butter
Regular and Decaffeinated Coffee, Hot Tea Selections and Ice Water

Available plated or buffet

Ask about a carving station

Grilled Filet Mignon

Horseradish mashed potatoes

Roasted asparagus

bordelaise

\$24.00

Bacon Wrapped Pork Loin

Apple and sage bread stuffing

Bourbon green beans

Cider reduction

\$19.00

Vegetable Strudel

Wild rice pilaf

Boursin tomato cream

\$15.00

Citrus Scented Mahi Mahi

White cheddar polenta

Oven roasted tomatoes and artichokes

Citrus vinaigrette

\$18.00

NY Strip Au Poivre

Pepper crusted

White cheddar au gratin potatoes

Green beans

\$22.00

Atlantic Salmon

Twice baked potato

Vegetable medley

Roasted garlic jus

\$21.00

Herb Roasted Chicken

Garlic mashed potatoes

Glazed carrots

Grilled Scallion

Roasted chicken jus

\$16.00

Dinner Selections Continued

Signature Chicken

Ricotta and herb stuffing
Garlic Mashed Potatoes
Vegetable Medley
Buerre Blanc
\$20.00

Portobello Steak

Truffled cannellini bean puree
Steamed Broccoli
Sweet corn broth
\$14.00

Carved Leg of Lamb

Saffron whipped potatoes
Peas and pearl onions
Rosemary jus
\$21.00

Caponata Stuffed Cabbage

Herbed cous cous
Roasted root vegetables
Roasted tomato vinaigrette
\$15.00

Grilled Quail

Pesto Gnocchi
Wild Mushroom Ragout
Garlic jus
\$19.00

Roasted Rack of Lamb

Herbed polenta
Grilled asparagus
Gorgonzola cream
\$22.00

Grilled Michigan Turkey Cutlet

Sweet potato puree
Candied Brussel Sprouts
Rosemary jus
\$17.00

Chicken Balsamico

Yukon potatoes
Vegetable medley
Balsamic sauce
\$19.00

Dessert Selections

Crème Brulee

\$4.95

Apple Pie

\$3.95

Strawberry Shortcake

\$3.95

Tiramisu

\$3.95

Key Lime Tarts

\$3.95

Triple Chocolate Cake

\$4.95

Pricing & Payment

All menu items and prices listed in the Catering Guide include:

Set up and break down of any/all equipment utilized for the catering of your function.

China, silverware and glassware. (Unless specifically ordered for event)

House tablecloths and skirting for all food service/event tables.

There will be a separate gratuity charge (8%- On-Campus, 18%- Off-Campus)
for wait staff and deliveries when required.

Additional costs may be charged for menu customizing as well as
the cost incurred from special food products.

(Menu customizing is considered any item that does not appear on our regular catering guide).

Rentals of equipment or special linens may raise the final cost of your event.

Events that extend 30 minutes beyond the initial scheduled time may be subject to over-time/labor charges of \$20.00 per hour.

All menu items requested for *pick up* in the Catering Guide menu include:

All necessary products based on the guaranteed food quantities ordered, such as glassware, china, linen, appropriate condiments, etc. Additional quantities can be purchased on an a la carte basis.

All food and beverage items are to be picked up in the assigned Wege Center Kitchen back hallway (unless otherwise arranged through Catering Office). Any group wishing to pick up catered items after 5:00pm Monday-Friday, or on weekends, will be instructed as to the pick up location when placing their order.

Clients are fully responsible for cleaning up food service products after their functions. If the Catering department is compelled to clean up on behalf of a *pick up* function, a fee will be assessed.

After hours *pick ups* may be charged an additional labor fee.

Non-refundable 100% room rental required upon booking.

Cancellation Policy

In the event that any portion or all of the food services are cancelled unrecoverable and direct costs associated with the function will be charged to the sponsoring group, based on the following scale (excluding weekends and the day of the event):

Cancellation made 72 or more hours prior - All unrecoverable costs associated with the event

Cancellation made 48-72 hours prior- 50% of estimated function revenues

Cancellation made 24-48 hours prior- 75% of estimated function revenues

Cancellation made less than 24 hours prior - 100% of estimated function revenues

In cases of inclement weather where the campus has been officially closed, no charges will be applied.

| Facilities | Capacities | Room Rental |
|--|---|--------------------|
| Wege Center Ballroom *Cannot be reserved by Off-Campus Clients Monday-Thursday during academic year | Rounds for 250 / Theater 400 | \$750.00 |
| Wege Center Loutit Room | Rounds for 64 max (Standard set) | \$200.00 |
| Private Dining Room | Hollow square seating 20 (Standard set) | \$100.00 |
| Donnelly Center | Rounds for 200 / Theater 160 | \$600.00 |
| Classrooms*, Labs* | Various (10-50) | \$100.00- \$150.00 |
| Cook Carriage House* (lower) | Seating for 24-64/ Standing 100 | \$500.00 |
| Kretschmer Recital Hall | Theater Seating for 210 | \$400.00 |
| Brown Center Living Room | Seating for 75 / standing for 150 | \$300.00 |
| Jarecki Piazza | Standing Reception 175 | \$500.00 |
| Jarecki Board Room | Hollow square seating 20 | \$100.00/hour |
| Bukowski Chapel *Must contact Chapel Coordinator at 616-632-2493 | Seating for 115 | \$390.00 |

Room rate discount of 20% applies to non-profit groups, Aquinas College students, alumni, faculty/staff and their immediate families.

