



**AQ Dining**  
**Catering Guide**  
**2009-2010**

Aquinas College . 1607 Robinson Road SE . Grand Rapids . MI. 49506  
[www.aquinas.edu/conference](http://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

*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 \$3.00 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

*Include Fresh Baked Rolls*

## 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 per person**

## 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 per person**

## 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 per person**

## 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

All Entrees include 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.

