

Classic Catering at Iona College  
by Chartwells Dining Services  
Fall 2009

presents

INANYEVENT 

*indulge your imagination*

715 North Avenue • New Rochelle • NY • 10901  
(914) 633-2684 • (914) 633-2365



## INDULGE YOUR IMAGINATION

Chartwells Catering at Iona College has an exceptionally experienced staff that is dedicated to your every catering request. For your convenience, we have created a selection of frequently requested and popular menu items. Please realize that these menu items are just a sampling of what we can offer. We have a full Executive Chef and culinary staff with who can customize a menu to fit your needs.

Whether your plans call for a small reception or a gourmet dinner, our Catering Director and staff will work with you every step of the way to not only meet, but exceed your expectations. All events are artistically prepared, beautifully presented and served with a gracious attention to detail that has genuinely become a hallmark of our department. Thank you for choosing Chartwells Catering at Iona College. Enjoy planning your event:

## PRE-EVENT PLANNING

Room arrangements, audio-visual equipment and furniture requirements need to be made PRIOR to the event and can be reserved with the Conference Services Department. Chartwells Catering Services may rent tables, chairs and other furnishings upon request.

## CATERING POLICIES (Effective 10-1-09)

### MENU PLANNING AND DELIVERY TIMES

Normal Service Hours are Monday to Friday, 8:00am - 5:00pm. Any deliveries or events after 5:00 pm will incur an additional surcharge, based upon nature and time of event (\*This charge will not pertain to plated or served events that require wait staff). Weekend labor charges are \$150.00 per employee for a half day (standard delivery events with guest counts under 100 generally require one employee; up to 5 hours includes set-up and clean-up) and \$300.00 for full day (over 5 hours, includes set-up and clean-up). Note: If you are hosting multiple events on a weekend day, then only one labor charge will apply depending on the size of the event.

## SERVICE FEE

Unless requested, complete catering orders are typically delivered, set up and removed by a Chartwells staff person. All orders that require a hot buffet attendant will be charged \$100.00 for up to 4 hours. Required or requested Wait staff charges are \$150.00 per server, for up to 4 hours of service. Bar staff is \$150.00 per person for up to 4 hours of service. Chef attended meals will be charged \$150.00 if minimum guest counts are not met.

## DISPOSABLES

All orders are accompanied with appropriate disposable tableware for your event. Our disposable products are all “Earth Friendly”, both biodegradable and compostable! We also offer upscale plastic service at \$1.00 per person, which include white scallop-edge plates and Reflections® silverware. There is a fee for additional cups, plates, etc. when requested.

Food stations are properly covered with paper tablecloths. Additional paper cloths for non-food tables are available at a charge of \$2.50 per cloth.

## FLOWERS, LINEN, RENTALS AND CHINA

We will be glad to order special floral arrangements or decorative requests for an additional fee. Linen and skirts are available for an additional charge and requests must be made in advance.

Tablecloths (various sizes) \$9.00 each

Table Skirt \$30.00 each

Linen Napkin \$.50 each

Quality disposable products are supplied for receptions and breaks. China is available for groups of less than 100 for an additional \$5 per guest/ setting.

If rental of any equipment is needed for your catered event, a separate amount will be listed on the event sheet. Delivery and set up charges may be applied depending on the complexity of the event.

## CANCELLATIONS

Events cancelled more than 96 hours prior to the event will receive a full refund. Events cancelled less than 96 hours to 48 hours prior to the event will be subject to a 10% cancellation fee. Events cancelled less than 48 hours will be subject to a 40% cancellation fee on the total amount of the order, at our discretion.

If a special circumstance arises (acts of God, national or local emergency, school cancellation, etc) the 40% cancellation policy will either be removed, or a credit will be given to any new function booked by you or a designate, after the cancellation date.

Orders must be received no later than two business days before your event to guarantee your specific menu selection. In circumstances of orders received within less than 48 hours prior to the event, we will do our best to accommodate your request with either a quality substitution or alternate recommendation that suits your needs.

## PAYMENT POLICY

A Departmental Charge Number is required when placing your order. For all external catering events, a charge of 40% of the cost is due at the reservation, and the final 60% is due on the day of the event.



# BREAKFAST BEGINNINGS

All Breakfasts Served with Dunkin Donuts Coffee, Decaf and Assorted Teas

**Bagel Basket** \$4.49 per person

An assortment of Bagels served with Cream Cheese, Butter and Preserves.

**Iona Continental Express** \$4.95 per person

An assortment of Mini Bagels, Mini Danish and Mini Muffins served with Cream Cheese, Butter and Preserves.

**Continental Deluxe** \$6.95 per person

An assortment of Mini Bagels, Mini Danish and Mini Muffins served with Cream Cheese, Butter and Preserves. Accompanied with Fresh Sliced Fruit and a variety of Juices.

**President's Breakfast** \$6.95 per person

Gourmet Mini Muffins, Croissants and Bagels served with Cream Cheese, Butter and Preserves. Accompanied with Fresh Sliced Fruit and a variety of Juices.

**Meeting Well™ Healthy Start** \$7.49 per person

Whole Grain Muffins, Fresh Fruit Platter, Low-Fat Yogurt and Assorted Juices

**Balanced Breakfast** \$7.99 per person

Individual Stonyfield Organic Yogurts, Toasted Granola, Whole Fruit and Assorted Cereal Bars

**Hot and Hearty Breakfast Buffet (Minimum 10 Guests)** \$8.95 per person

Scrambled Eggs, Bacon, Sausage and Home Fries accompanied with Fresh Sliced Fruit and Juices. Includes an Assortment of Mini Bagels, Mini Danish and Mini Muffins with Cream Cheese, Butter and Preserves.

Add Pancakes or French Toast

(if an attendant is required, an additional charge will apply) \$2.00 per person

**Farm Fresh Omelet Bar (Minimum 10 Guests)** \$12.95 per person

An array of Fresh Market Toppings to customize your omelet, made to order.

Breakfast Potatoes, Assorted Breakfast Pastries, a variety of juices

(\$150.00 Chef's Fee will be applied to events of 10 and under)

## BEVERAGES

Dunkin Donuts Coffee Service (Includes Assorted Teas)	\$1.60 pp
Starbucks Coffee Service	\$2.00 pp
Hot Chocolate	\$2.00 pp
Bottled Water	\$1.50 pp
Soda	\$2.00 pp
Assorted Pitchers Juice (Orange, Apple, Grapefruit, or Cranberry)	\$7.50 per pitcher
Individual Juices (Orange, Apple, Grapefruit or Cranberry)	\$1.50 each
Silk Soy Milk	\$2.50 each
Small Sparkling Water	\$2.25 each
Large Sparkling Water	\$3.50 each

## SEASONAL FRUITS & YOGURT

Assorted Whole Fruits	\$0.95 pp
Sliced Seasonal Fruit Platters	\$35 serves approximately 10
Individual Stonyfield Organic Fruit Yogurts	\$2.25
Yogurt & Granola Parfait Cup (small)	\$2.85 each

## LUNCH OFFERINGS

**Classic Sandwich Plate Choice of 3** \$7.25 per guest  
Roasted Turkey and Cheddar Cheese on Whole Grain, Egg Salad Sandwich, Ham and Swiss Cheese on Ciabatta, Grilled Chicken Caesar Wrap, Tuna Salad Wrap, Italian Combo with Ham, Salami and Provolone, Grilled Vegetables with Pesto Oil Served with House Baked Cookies, Assorted Sodas and Bottled Water

**Wrap it Up Choice of 3** \$7.75 per guest  
Roasted Turkey, Tuna Salad, Roasted Vegetables, Chicken Caesar, California BLT Roast Beef and Onions and Italian Deli served in assorted Wraps Served with House Baked Cookies, Assorted Sodas and Bottled Water

### Hero Party

3 Foot Sub (Serves 15 people) \$45.00

6 Foot Sub (Serves 30 people) \$75.00

Add Potato Salad or Cole Slaw, Potato Chips and a Mix of Assorted Sodas & Bottled Water \$3.00 per guest

### The All American

Ham, Turkey, Roast Beef, American Cheese, Lettuce, Tomato & Mayonnaise

### Little Italy

Ham, Salami, Pepperoni, Provolone, Roasted Peppers, Lettuce, Tomato, Oil, Vinegar and Oregano

### Vegetable Sub

Roasted Vegetables with Hummus, Lettuce, Tomato & Onions

### Chicken of the Sea

Fresh Tuna Salad, Lettuce and Tomato

## 2 MATO PIZZA PIES

### Vegetable Sub

8 Slice Cheese or White Pizza

\$12.99 per pie

Toppings (\* add \$.50 additional)

ANY 1- \$.99

ANY 2 - \$1.89

ANY 3-\$2.69

Fresh Basil

Bell Peppers

Pineapple

Onions

Pepperoni

Mushrooms

Sausage

Broccoli

Ham

Tomatoes

Buffalo Chicken\*

Roasted Eggplant

Grilled Chicken \*

Spinach

Ground Beef \*

Olives

Ziti (no Meat)

Ziti with Ground Beef \*

## LUNCH EXPRESS

All Sandwiches are full sandwiches, and made with Lettuce and Tomato.  
Condiments are served on the side.

Roasted Turkey and Cheddar Cheese on Whole Grain, Egg Salad Sandwich,  
Ham and Swiss Cheese on Ciabatta, Grilled Chicken Caesar Wrap, Tuna Salad Wrap,  
Italian Combo with Ham, Salami and Provolone, Grilled Vegetables with Pesto Oil,  
Homemade Cookies, Brownies & Blondies, Assorted Sodas & Bottled Water

\$9.95 per person

Add a Choice of 2 Salads Dijon Potato, German Potato, Pasta Salad, Tossed Greens  
or Coleslaw

\$12.95 per person

### North Avenue Sandwich Platter

\$12.95 per person

All Sandwiches are full sandwiches, and made with Lettuce and Tomato.  
Condiments are served on the side.

#### Choice of 4 Sandwiches

Roast Turkey Club on Grain Bread, Black Forest Ham & Brie on Rye, Grilled Chicken  
Caesar Wrap, Fresh Mozzarella with Tomato & Basil Baguette, Grilled Veggies &  
Pesto Wrap, Classic Italian with Ham, Salami & Provolone, Chicken Salad Croissant,  
Grilled Portobello Mushrooms with Chevre & Watercress Baguette

#### Choice of 1 Salad

Tossed Field Greens, Pasta Salad, Toasted Couscous and Dried Fruit or Cucumber &  
Tomato

Homemade Cookies, Brownies & Blondies, A Mix of Assorted Sodas & Bottled Water

New Rochelle Lunch Deluxe

\$13.95 per person

Choice of 2 Salads

**Toasted Israeli Cous Cous Salad Primavera**

**Beefsteak Tomato and Fresh Mozzarella with Fresh Basil with Aged Balsamic**

**Tuna Niçoise** - Yellow fin Tuna with Olives, Green Beans, Potatoes, Egg, Capers, Tomatoes and Onions with Sherry Vinaigrette

**Tri Color Salad** - with Roasted Asparagus with Gorgonzola Vinaigrette

**Cold Asian Chicken Salad** - Grilled Chicken with Broccoli, Bok Choy, Snap Peas, Corn and Peppers over Noodles

Choose 3 Sandwich Selections

**Marinated Beef Tenderloin Steak** - with Provolone and Red Onion Jam on an Onion Kaiser Roll

**Cuban Panini** - Ham, Roasted Pork, Swiss Cheese, Pickles and Mustard on Ciabatta

**Chicken Breast and Mozzarella** - with Roasted Red Peppers, Arugula and Balsamic Syrup Drizzle on Focaccia

**Thai Shrimp Wrap** - with Napa Cabbage, Shredded Carrot and Sweet Chili Sauce

**Hummus and Roasted Vegetable Wrap** - with Lettuce and Tomato

**Lemon Grilled Chicken Breast Club** - with Brie, Mesclun Greens and Bacon

**Honey Maple Turkey and Goat Cheese** - with Roasted Red Onions & Watercress on Sourdough

**Grilled Portobello and Fresh Mozzarella** - with Roasted Red Peppers and Lemon Mayo on 12 Grain Roll

Homemade Cookies, Brownies & Gourmet Lemon Bars, Assorted Sodas & Bottled Waters

## SIDE SALADS

Potato Salad  
German Potato Salad  
Macaroni Salad \$2.29 per portion / \$17.50 per platter (Serves 10)

Green Salad with House Made Vinaigrette  
Classic Caesar Salad \$2.99 per guest / \$29 per Bowl (Serves 10)  
\$5.99 with Grilled Chicken / \$59 per Bowl (Serves 10)

Wild Rice Blend  
With Mandarin Oranges & Cranberries \$2.99 per guest / \$29 per Bowl (Serves 10)

Lemon & Parsley Hummus \$1.99 per guest / \$19 per Bowl (Serves 10)  
Marinated Tofu \$1.99 per guest / \$19 per Bowl (Serves 10)  
Grilled Vegetables \$2.49 per guest / \$24 per Platter (Serves 10)  
Green Bean Salad \$1.99 per guest / \$19 per Platter (Serves 10)

## SALAD SENSATIONS—ENTRÉE SALADS

Served with Flatbreads and Breadsticks.

Grilled Chicken Caesar Salad \$5.99 per Guest / \$59 per Platter  
Grilled Sliced Breast of Chicken on Romaine Lettuce with Herbed Croutons,  
Parmesan Cheese, Classic Caesar Dressing

Grilled Chicken Waldorf \$6.99 per Guest / \$69 per Platter  
Grilled Marinated Chicken Breast with Diced Apples, Pears, Celery, Raisins,  
Toasted Walnuts and Yogurt Dressing

Smokey Turkey Cobb \$ 6.99 per Guest / \$69 per Platter  
Smoked Turkey, Crumbled Blue Cheese, Bacon, Chopped Egg, Carrots,  
Tomatoes and Raspberry Vinaigrette

Greek Salad \$4.99 per Guest / \$49 per Platter  
Lettuce, Cherry Tomatoes, Cucumbers, Red Onions, Feta Cheese, Greek Olives with  
Pita Wedges

Tuna Niçoise \$6.99 per Guest / \$69 per Platter  
Yellow fin Tuna with Olives, Green Beans, Potatoes, Egg, Capers, Tomatoes and  
Onions with Sherry Vinaigrette

Moroccan Crudités Salad

\$6.99 per Guest / \$69 per Platter

Hummus & Tabbouleh presented on Mixed Greens with Carrot & Celery Sticks garnished with Toasted Pita

Vegetarian Antipasto

\$6.99 per Guest / \$69 per Platter

Artichoke Hearts, Mushrooms, Calamata Olives, Roasted Red Peppers, Pepperoncini, Grilled Eggplant, Tomatoes, Assorted Cheeses tossed with Romaine & served with Focaccia

Asian Beef Stir Fry

\$6.99 per Guest / \$69 per Platter

Grilled Marinated Sesame Beef, Asian Greens, Broccoli, Snap Peas, Bamboo Shoots, Baby Corn, Bok Choy and Napa Cabbage with Orange Sesame Ginger Vinaigrette

There is a 10 person minimum for Platters

## FOR THE ROAD

Basic Boxed Lunch

\$8.95 per person

All Sandwiches made with Lettuce and Tomato. Condiments are served on the side

Choice of 3 Sandwiches

Roast Turkey on Wheat Bread

Tuna Salad Wrap

Ham & Cheese on White

Peanut Butter and Jelly

Roasted Vegetable Sandwich

Fresh Seasonal Hand Fruit, Potato Chips, Bottled Water

Classic Boxed Lunch

\$9.95 per person

All Sandwiches made with Lettuce and Tomato. Condiments are served on the side

Choice of 3 Sandwiches

Roast Turkey Club on Whole Grain Bread

Black Forest Ham & Brie on Marble Rye

Grilled Chicken Caesar Wrap

Fresh Mozzarella, Tomato, Basil on Baguette

Grilled Veggies with Ricotta & Pesto Wrap

Classic Italian with Ham, Salami & Provolone

Tarragon Chicken Salad with Grapes on Croissant

Grilled Portobello Mushrooms with Chevre & Watercress on Baguette

Fresh Seasonal Hand Fruit, Potato Chips, Bottled Water and Cookies.

# GOURMET ON THE GO

## Choice of 3 Sandwiches

\$14.95 per person

Marinated Beef Tenderloin Steak with Provolone and Red Onion Jam on an Onion Kaiser Roll  
Cuban Paninni of Ham, Roasted Pork, Swiss Cheese, Pickles and Mustard on Ciabatta  
Chicken Breast and Mozzarella with Roasted Red Peppers, Arugula and Balsamic Syrup Drizzle on Focaccia  
Thai Shrimp Wrap with Napa Cabbage, Shredded Carrot and Sweet Chili Sauce  
Hummus and Roasted Vegetable Wrap with Lettuce and Tomato  
Lemon Grilled Chicken Breast Club with Brie, Mesclun Greens and Bacon  
Honey Maple Turkey and Goat Cheese with Roasted Red Onions & Watercress on Sourdough  
Grilled Portobello and Fresh Mozzarella with Roasted Red Peppers and Lemon Mayo on 12 Grain Roll

Seasonal Fruit Salad, Potato Chips, Bottled Water and Cheesecake Bars.

# IONA BBQ CREATIONS

All BBQ Packages Include: Sun Brewed Iced Tea or Lemonade, Condiments, Potato Chips, House Baked Cookies & Brownies, Red Checkered Table Cloth for the Food Table(s), Plastic ware, Returnable Chaffing Racks with Sternos, Delivery and Breakdown of event.

Attendant and/or Wait Staff For Event is Not Included But May Be Purchased Separately.

## All American BBQ

\$11.50 per person

Classic Fare! Includes Lettuce, Tomato, Pickles, Onions and Cheese.  
Hot Dogs & Grilled Hamburgers  
Grilled Veggie Burgers

## Choice of Any 2 Salads

Tossed Field Greens with Balsamic Vinaigrette and Fat Free Ranch, Caesar Salad, Greek Salad, Pasta Salad, Black Bean and Corn Salad, German Potato Salad, Cole Slaw, Toasted Couscous and Dried Fruit or Cucumber & Tomato Salad

## North Ave. BBQ

\$13.50 per person

The best party menu! Includes Condiment Platter, Sub Rolls and Wild Rice.  
Sausage and Peppers & BBQ Chicken Quarters  
Hot Dogs & Grilled Hamburgers  
Grilled Tofu Kabobs

## Choice of Any 2 Salads

Tossed Field Greens with Balsamic Vinaigrette and Fat Free Ranch, Caesar Salad, Greek Salad, Pasta Salad, Black Bean and Corn Salad, German Potato Salad, Cole Slaw, Toasted Couscous and Dried Fruit or Cucumber & Tomato Salad  
(add \$1.50 per guest if all white meat chicken is requested)



# COYOTE JACK'S ULTIMATE SOUTHWESTERN BBQ

We've Rustled Up Some Southwestern Favorites For You,  
Complete with Baked Beans and Corn Bread and Condiment Platter.

Choice of BBQ Grilled Shrimp or Tender BBQ Brisket of Beef \$19.95 per person

Coyote Jack's Seasoned Quarter Pound Burgers  
Smoked Texas BBQ Pulled Pork  
Chipotle BBQ Chicken Quarters  
(Veggie Burgers Upon Request Only)  
Tortilla Chips, Guacamole & Salsa

## Choice of Any 3 Salads

Tossed Field Greens with Balsamic Vinaigrette and Fat Free Ranch, Caesar Salad,  
Greek Salad, Pasta Salad, Black Bean and Corn Salad, German Potato Salad, Cole  
Slaw, Toasted Couscous and Dried Fruit or Cucumber & Tomato Salad

## BBQ Party Platters & Sides (Serves 10)

20 Hot Dogs with Condiments	\$25.00
20 Coyote Jack's Seasoned Burgers	\$40.00
20 Grilled Veggie Burgers	\$37.00
20 Piece BBQ Chicken Quarters	\$35.00
Any Salad above	\$17.50
15 Grilled BBQ Tofu Kabobs	\$25.00
Smoked Texas BBQ Pulled Pork (3 lb)	\$21.00
15 Ears of Roasted Corn on the Cob	\$20.00

## Iona Classic Hot Entrees

Served with Field Green Salad, choice of 2 sides, assorted cookies and Assorted  
Sodas and Water

If an attendant is required for Buffet- \$100 (up to 2 hours of service)

Chicken Marsala	\$15.95
Chicken Parmigiana	\$16.95
Fresh Baked Vegetable Casserole	\$13.95
Tofu Stir Fry	\$12.95
Roast Turkey with Pan Gravy	\$13.95
Asian Chicken Stir Fry	\$14.95
Slow Roast Pork Ribs with Honey BBQ	\$15.95
Shrimp Scampi over Linguini	\$16.95
Grilled Chicken w/ Lemon Herb Sauce	\$15.95
BBQ Brisket of Beef	\$14.95
Wild Alaskan Grilled Salmon	\$16.95
Chicken Francaise	\$16.95
Roast Top Sirloin of Beef Au Jus	\$15.95
Slow Roasted Prime Rib	\$19.95
Fresh Catch of the Day	MKT Price

### Sides

Wild Rice, Steamed Rice, Linguini Marinara or Butter, Penne Vodka, Cous Cous, Roasted Potatoes, Mashed Potatoes, Baked Potato, French Fries, Steamed Broccoli, Seasonal Vegetables, String Beans

## PASTA CREATIONS

Served with Garlic Bread and Parmesan Cheese, Garden Salad, Assorted Cookies and Assorted Sodas and Water

Meat or Vegetable Lasagna	\$12.95
Tortellini Alfredo or Baked Ziti	\$12.95
Penne Ala Vodka	\$10.95

### Homemade Quiche

\$10.95 per pie (8-Slice pies)

Lorraine, Broccoli & Cheddar, Grilled Vegetables or Mushrooms & Onion with Cheese or Bacon Spinach Asiago

## International Cuisine Buffets

\$23.95 per Guest

### “La Bella Cucina”

Choice of 2 Pastas and Sauces

### Pastas

Ziti, Penne, Orecchiette, Rigatoni, Fusilli, Farfalle, Tortellini

### Sauces

Fresh Tomato Pomodoro, Bolognese (Meat), Basil Pesto Cream , Classic Alfredo, Garlic & Olive Oil, Pink Vodka Sauce

### Choice of One Prepared Dish

Grilled Vegetable Lasagna, Traditional Lasagna (Ground Beef and Italian Sweet Sausage), Eggplant Rollatini, Chicken Parmesan, Veal and Peppers, Mussels Marinara, Chicken Ripiena (Stuffed with Mushroom Risotto)

Served with Buttered Garlic Bread, Tossed Green Salad, Classic Caesar Salad, Assorted Italian Pastries

### “Tijuana Tasting”

### Choice of 2 Entrees

Chicken Fajitas (Make your own), Arroz con Pollo, Pork Carnitas, Ground Beef Taco Bar (Make your own), Vegetable Burritos

### Mexican Cobb Salad

Romaine with Tomatoes, Avocado, Egg, Bacon, Corn, Black Beans and Chipotle Ranch Served with Red Beans and Rice, Homemade Tortilla Chips with Salsa and Guacamole, Homemade Flan, Assorted Beverages

## “Asian Fusion”

### Choice of 2 Entrees

East West Dim Sum (Assorted Steamed or Fried Dumplings)  
General Tao’s Chicken  
Sliced Beef Teriyaki  
Grilled Chicken Breast with Sweet and Sour Sauce  
Cilantro and Lime Marinated Pork Loin with Hoisin Glaze

### Asian Greens Salad

Toasted Peanuts, Snap Peas, Water Chestnuts, Baby Corn, Bamboo Shoots, Radish Sprouts, Shredded Carrot and Oyster Mushrooms with Ginger Soy Vinaigrette  
Topped with Crispy Noodles and Black Sesame Seeds

### Served with

Stir Fried Vegetables, Fried Rice or Jasmine Rice, Coconut Custard with Mango Sauce & Assorted Beverages

## Snack Attack

Fresh Baked Cookies	\$1.50 per guest (3) / \$15 per Platter (30) (serves 10)
Fudge Brownies	\$2.00 per person (1) / \$20 per Platter (10) (serves 10)
Cheesecake Brownies & Gourmet Dessert Bars	\$2.75 per guest (1) / \$27 per platter (10) (serves 10)
Pita Chips with Hummus	\$3.49 per guest / \$35 per platter (serves 10)
Potato Chips & Pretzels	\$1.79 per guest / \$14 per platter (serves 10)
Sliced Seasonal Fruit Platter	\$3.99 per guest / \$35 per platter (serves 10)

### NY Break

Lemonade, Iced Tea, Warm Pretzels & Popcorn  
\$4.29 per guest/ \$42 per platter (serves 10)

### South of the Border

Guacamole, Salsa, Sour Cream & Tortilla Chips  
\$4.29 per guest / \$40 per platter (serves 10)

### Total Health Pack

Granola Bars, Whole Fruit & Bottled Water \$3.50 per guest / \$32 per order (serves 10)

### Meeting Well™ Break

Sun Chips, Seasonal Fruit Platter with Yogurt Dipping Sauce, Crudités' with Low Fat Dressing, Assorted Granola Bars & Bottled Water  
\$7.59 per guest / \$72 per order (serves 10)

# Beverages

Dunkin Donuts Coffee Service (Includes Assorted Teas)	\$1.60 pp
Starbucks Coffee Service	\$2.00 pp
Hot Chocolate	\$2.00 pp
Assorted Sodas and Water	\$1.50 pp
Assorted Juice (Orange, Apple, Grapefruit, or Cranberry)	\$1.50 pp
Small Sparkling Water	\$2.25
Large Small Sparkling Water	\$3.50

# Cakes, Pies and Sweets

Cakes require 48 hour notice

## Sizes and Pricing:

Size	Servings	Standard	Specialty
Full Sheet	(Serves 60-70 people)	\$170.00	\$182.00
1/2 Sheet	(Serves 30-35 people)	\$90.00	\$100.00
1/4 Sheet	(Serves 18-22 people)	\$50.00	\$58.00
10" Round	(Serves 18-20 people)	\$42.00	\$42.00
7" Round	(Serves 8-10 people)	\$29.00	N/A

Specialty Cakes include Carrot and German Chocolate

\*All cakes prices include choice of one standard filling. Prices also include Paper & Plastic products (napkins, plates, forks, cake cutter). Prices do not include tax.

## Cake Types

Yellow Cake	Strawberry Shortcake
Chocolate Cake	Black Forest Cake **
White Cake	German Chocolate Cake
Carrot Cake	

## Frostings

Chocolate Butter Cream	Vanilla Butter Cream
Mocha Butter Cream	Chocolate Fudge
Fresh Fruit on Cake **	

## Fillings

Chocolate Fudge	Canoli**
Chocolate Butter Cream	Chocolate Mousse
Vanilla Butter Cream	Chocolate Custard
Banana Filling	Vanilla Custard
Blueberry Filling	Pineapple Filling
Strawberry Filling	Blueberry Mousse
Cherry Filling	Strawberry Mousse
Lemon Filling	Cherry Mousse
Mocha Butter Cream	Raspberry Mousse

Sizing and Pricing varies. Please inquire.

# Cupcakes

Chocolate or Vanilla

\$18.00 per Dozen

Fresh Baked Pies

\$15.99 each

10 inch Pies are pre-cut into 8-Slices.

Choice of Apple, Blueberry, Cherry, Lemon Meringue or Coconut Custard.

Hand Dipped Chocolate Strawberries

\$2.49 Each

Minimum Quantity of 20

# Classic Displays and Platters

All Platters Serve 25

Domestic Cheese Display

\$84.99

Mild Cheddar, Baby Swiss, Provolone and Jack Cheeses

Served with Specialty Crackers and Seasonal Fruit Garnish

Imported Cheese Display

\$139.99

Selection to include Brie, Gouda, Provolone, Cheddar, Herbed Chevre and Dill Havarti

Served with Specialty Crackers, Crusty Bread and Seasonal Fruit Garnish

Seasonal Crudités with Dip

\$69.99

Crunchy Seasonal Vegetables attractively displayed with Creamy Peppercorn Dip

Grilled Vegetable Platter

\$79.99

Grilled Seasonal Vegetables with a Balsamic Reduction

Antipasti Display

\$149.99

Fresh Mozzarella, Imported Salami, Prosciutto, Roasted Red Peppers, Pepperocini &

Spiced Olives served with Focaccia

Smoked Salmon Display

\$59.99

Sliced Norwegian Smoked Salmon presented with Dill Butter

Served with a variety of Specialty Crackers & Sliced Breads

Crostini and Company

\$129.99

Crisp Fresh made Crostini with your choice of 2 dips

- Hummus • Fresh Mozzarella and Pesto • Tuscan White Bean Spread
- Egg Plant Caponata • Calamata Olive Tapenade • Tabbouleh
- Whipped Boursin Cheese

### Tapas Teasers

\$129.99

Served with assorted Balsamic Marinated Olives and Assorted Whole Wheat Flat Breads.

Choice of 4 items

Grilled Spiced Shrimp

Meatballs in Romesco Sauce

Saffron Chicken Salad

Calamari Ensalada

Roasted Chicken Wings

Grilled Chorizo Sausage

Grilled Sundried Tomato Polenta

Gazpacho Salad, Wild Mushroom Ragout

Fried Zucchini served with Seasonal Chutney

Marinated Grilled Asparagus Spears with Prosciutto

Marinated Artichoke Hearts with Buffalo Mozzarella Cheese

## Hors D'oeuvres & Party Bites

50 Pieces per order

Our Chefs can customize alternate selections. Please call our catering hotline if you require additional offerings.

### Vegetarian

Eggplant Crisps with Fresh Mozzarella	\$60
Eggplant Caviar Crostini	\$65
Wild Mushroom and Jack Quesadillas	\$65
Spring Onion and Chanterelle Tartlet	\$65
Vegetable Pot stickers	\$65
Spanikopita	\$65
Fried Cheese Ravioli with Marinara Dipping Sauce	\$55
Deep fried Plantain Chips	\$25
Poached Pear Wedge with Blue Cheese on Endive Salad	\$65
Mini Assorted Quiche	\$40

### Meat (Beef & Pork)

Handmade Pigs N' Blanket	\$40
Melon, Prosciutto and Fresh Mozzarella Brochettes	\$69
Hibachi Beef Skewers	\$79
Thin Sliced Grilled Beef and Boursin Pinwheels	\$79
Swedish Meatballs with Sour Cream Sauce	\$60
Hand made Beef Empanadas served with Roasted Red Pepper Dipping Sauce	\$69
Petite Beef Wellington Au Poivre Sauce	\$79
Cajun Beef Cubes with Tangy BBQ Sauce	\$70
Steamed Pork and Ginger Pot stickers with Soy Dipping Sauce	\$59
Mesquite Grilled Pork Tenderloin Bruschetta Aioli & Caramelized Onions atop Baguette Rounds	\$69

## Poultry

Thai Chicken Satay Kebabs	\$70
Chicken Fingers with Honey Mustard Dipping sauce	\$50
Jerk Chicken Skewers with Key Lime Sauce & Mango Salsa	\$70
Tandori Chicken marinated with Yogurt & Exotic Spices	\$70
Chicken Empanadas	\$75
Coconut Crusted Chicken Satay	\$75
Waldorf Chicken Salad on Toasted Crostini	\$60
Smoked Chicken Quesadilla with Pico de Gallo	\$60
Roasted Duck Spring Rolls with Mango Salsa	\$70
Mini Peking Duck Pancakes with Plum Sauce	\$70

## Seafood

Japanese Sushi Rolls	\$40 per 50 pieces
Jumbo Lump meat Crab Cakes with Classic Remoulade	\$85
Crab Rangoons with Sweet Dipping Sauce	\$79
Seared Scallop wrapped in Apple Wood Smoked Bacon	\$85
Ponzu Shrimp on Wonton Crisp	\$75
Coconut Shrimp with Tropical Salsa	\$75
Chili-Lime Marinated Grilled Shrimp Skewers	\$85
Tuna Tartare served in Wonton Cup	\$75
Blackened Yellow Fin Tuna atop English Cucumber with Roasted Pepper Relish & Wasabi Cream	\$80



[dineoncampus.com/iona](http://dineoncampus.com/iona)

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