

*Welcome to
Saint Mary's College of California
Catering Services*

*Catering Guide for 2010 - 2011
Provided by
Sodexo*

We are delighted by your interest in Sodexo Catering Services.
Sodexo is the exclusive on-site contractor for food service
at Saint Mary's College of California.
We have been serving the campus for over thirty-five years,
and are able to offer both experience
and fresh ideas to ensure your event is perfect.

Please take a few moments to glance through the following pages.
In planning any event there are many details and decisions you must make.
We are prepared to make suggestions based on the style, tone, ambiance,
and vision you would like to create for your event.

Our services range from elaborate multi-course meals to creative theme buffets;
from early morning meeting refreshments to efficient power luncheons. We care
about your guests' needs, and will work closely
with you to provide quality, timely and professional events.

We welcome you to Sodexo Catering Services,
and look forward to your next event with us!

Important Numbers For Catering

Catering Director	(925) 631-8013
Catering Sales Office	(925) 631-4716
Fax Number for Catering	(925) 631-5512
General Manager	(925) 631-4378
Catering Manager	(925) 631-4717
Events and Conferences	(925) 631-4030
Buildings and Grounds	(925) 631-4286
Reservation of Chapel	(925) 631-4569
e-mail	catering@stmarys-ca.edu
	Ruth.Hickman@sodexo.com
	Gina.Walker@sodexo.com

Mailing Address

Sodexo Catering
1928 Saint Mary's Road
P.O. Box 3022
Moraga, CA 94575

Beverage Services

Good Morning Coffee Service

Starbuck's Coffee

\$4.99 per person

Coffee, Decaffeinated Coffee, Hot Tea, Assorted Bottled Juices, Bottled Water

Good Afternoon Coffee Service

Starbuck's Coffee

\$4.99 per person

Coffee, Decaffeinated Coffee, Hot Tea, Assorted Sodas, Sparkling or Flat Water

Basic Coffee Service

Starbuck's Coffee

\$2.99 per person

Coffee, Decaffeinated Coffee, Hot Tea, Ice Water Pitchers

Just Coffee Service

Starbuck's Coffee

\$2.09 per person

Order just Regular Coffee or just Decaffeinated Coffee

This is a great money saver if you just order Regular Coffee in the morning

or

Just order Decaffeinated Coffee in the evening

Thirst Quencher

Includes Three Beverages in Pitchers

\$3.09 per person

Pitchers of Lemonade or flavored Lemonade with Raspberry or Blackberry

and

Plain Ice Tea with Lemon or select one of our flavored teas, such as Peach Island, Minted or Mango Ice

and

Ice Water

Bottled Water/Bottled Fruit Juices/Sodas/Lemonade/Punch/Iced Tea

\$2.09 per person

additional offerings

Minted Iced Tea or Mango Iced Tea or Peach Island Iced Tea

or

Raspberry or Blackberry Lemonade or Sparkling Pomegranate Lemonade

Party Punch Offerings

\$2.09 per person

Sparkling Pineapple and Papaya Punch

Sparkling Apple Punch

Sparkling Pomegranate and Lemonade

If you are planning a long meeting, you may order a coffee refresh for 70% of the original price.

Bar Services

We do not have a liquor license; therefore, you must provide your own alcohol.

Champagne Service

\$3.79 per person

Should you choose to serve mimosas or champagne punch, bring us the champagne and we'll take care of the rest.

Beer, Wine and Champagne Bar

\$5.29 per person

We provide all sodas, mineral waters and bartenders; you provide any beer, wine and champagne you would like us to serve.

Full Bar

\$6.59 per person

We provide all sodas, mineral waters, mixers, drink garnishes and bartenders; you provide any beer, wine, champagne and liquor you would like us to serve.

These prices reflect a two hour service period.

Should you need your bar open for a longer period of time, add \$2.00 more per hour per person.

*If a beverage or bar service is **not** ordered, glasses are available for a charge of \$.50 per glass.*

Breakfast

Continental Breakfast

Each continental breakfast includes Starbucks's coffee, decaffeinated coffee, and hot tea

Mt. Tamalpias

\$10.39 per person

Basic Coffee Service listed above

Fresh fruit tray, bottles of assorted fruit juices, and bottled water with a choice of two continental pastries

Mt. St Helena

\$8.89 per person

Basic Coffee Service listed above

Pitchers of assorted fruit juices and pitchers of ice water

Black Forest Ham & Emmental Cheese with plain Croissants, butter and jam

Mt. Diablo

\$6.99 per person

Basic Coffee Service listed above

Pitchers of assorted fruit juices and pitchers of ice water with a choice of one continental pastry

Continental Pastry Selection

These items can be served a la carte \$2.79 each

Breakfast Breads

Blueberry, Banana Nut, Carrot, Cranberry Orange Walnut, Butter or Lemon

Warm Biscuits

Buttermilk or Orange Buttermilk with butter, honey or jam

Croissants

Plain, Almond or Chocolate Croissants

Bagels

Plain, Blueberry, Poppy Seed, Raisin, Sesame Seed or Wheat
with cream cheese and preserves

Muffins

Apple Spice, Banana Nut, Blueberry, Chocolate, Cranberry Orange, Poppy Seed, Raisin Bran

Pastry

Cinnamon Rolls, Fruit Filled Danish, Bear Claws, Sticky Buns

Apple, Cherry, Cheese Strudel

Blueberry or Cinnamon Coffee Cake

Scones

Blueberry, Cranberry, Raisin, Plain

Mini a la carte items \$1.79 each

Scones, Danish, Custard Cream Raisin Rolls,
Croissants, Bagels, Cinnamon Rolls and Muffins

Assorted Donuts \$1.29 each

Additional Breakfast Items

Scrambled Eggs

\$2.29 per person

Muesli

Toasted whole grains, low-fat yogurt, dried fruit and nuts

1.99 per person

Quiche Lorraine

\$1.99 per person

Individual Yogurt Serving

\$1.79 per person

Hot Breakfast

Each hot breakfast includes coffee, decaffeinated coffee, hot tea, and pitchers of ice water.

Buffet Breakfast

\$15.59 per person

Served Breakfast

\$16.99 per person

Choose from one of the following selections for buffet or served breakfast

Gael

Scrambled eggs, crisp bacon, roasted potatoes, fresh sliced fruit and one continental pastry selection

Eggs Benedict

with

Hollandaise Sauce and a choice of Canadian bacon or smoked salmon, breakfast potatoes, asparagus and fresh fruit

Three Egg Omelets

Choice of cheese, ham, mushrooms, onions, peppers or tomatoes with one continental pastry or a country biscuit, breakfast potatoes, bacon or sausage and fresh fruit

Crème Brulee French Toast

Served in individual ramekins with pure maple syrup, bacon or sausage or ham accompanied with fresh fruit

Individual Frittata

Choice of Ham and Cheese or Vegetable

with one continental pastry, breakfast potatoes, bacon or sausage and fresh fruit

Huevos Rancheros

with one continental pastry, breakfast potatoes, bacon or sausage and fresh fruit

Luncheon

Sandwich Offering

*Choose a sandwich from the selection below; also includes potato chips, one salad selection,
choice of dessert bar or cookies*

*choice of coffee, decaffeinated coffee, hot tea, assorted sodas or iced tea
and pitchers of ice water will be provided at all events*

Sandwich Selections for Lunch

\$13.39 per person

Petit Filet and Mozzarella

A slice of French bread layered w/ Mozzarella cheese with sliced tomatoes, arugula, thinly sliced filet of beef, arugula topped with French bread with garlic aioli

Spicy Turkey and Provolone

Peppered turkey breast, Provolone cheese with pesto mayonnaise, green leaf lettuce on Focaccia

Curry Almond Chicken in Naan (Indian flat bread)

Bite size chunks of chicken breast blended with almond, currants, **low fat mayonnaise** and seasoned with curry, lemon and honey served on naan with dressed watercress

Chef Mai Pham Rice Paper Pork Rolls

Made with poached shrimp, pork and fresh mint, vermicelli rice, bean sprouts, and lettuce served with a Vietnamese Bean Dipping Sauce

Colorful Brandywine Tomatoes and Avocado

Slices of colorful tomatoes, ripe avocado, Brie slices and cucumbers drizzled w/ virgin olive oil, Balsamic vinegar, sea salt, pepper topped with Red Leaf lettuce on Whole Wheat Bread

Pastrami and Gruyere

Lean New York style pastrami and Gruyere cheese piled high on rye bread spread with Russian Dressing topped coleslaw

Traditional Three Decker Club Sandwich

Turkey with crisp bacon, avocado, tomato and Monterey Jack cheese with mayonnaise on toasted White Bread

Budget Minded Offerings

Just a Sandwich

\$8.79 per person

These items can not be substituted in the sandwich selections for lunch

Beverages may be added for an additional charge

Select your own sandwich from the following offerings

Choice of Breads: Rye, Whole Wheat, White, Sourdough Slices, Hoagie Roll or Plain Bagel

Choice of Cheese: Swiss, Cheddar, Dill Havarti, American, Provolone and Jack

Choice of Meats: Roast Beef, Smoked Ham, Roasted Turkey, Pulled Pork, Hard Salami and Meatloaf

Choice of Vegetarian: Roasted Vegetable, Deviled Egg Salad, Roasted Tofu

Choice of sandwich salads: Tuna Salad, Salmon Salad or Chicken Salad

Choice of: Potato Salad or Macaroni Salad accompanies these sandwiches

Lighter Fair

\$7.79 per person

Small Salad with a cup of soup and gourmet bread

Choose the salad from the dinner selection

Lunch in a Box

*\$12.09 per person if you pick up
\$13.09 per person for delivery*

Choose a sandwich from “Just a Sandwich.”

This offering, also, includes fresh fruit or fruit salad, bow-tie pasta salad with sautéed spinach, fresh tomatoes, fete cheese, olives, sautéed mushrooms, and garlic tossed with an Italian vinaigrette, potato chips, 2 English Bay cookies and a beverage of your choice.

Ultimate Deli Buffet

\$16.79 per person (Minimum 15)

Includes a complete selection of five deli meats or four deli meats and grilled vegetables, a choice of three cheeses, four gourmet breads, potato chips, two luncheon accompaniment selections, assorted cookies, bars or cheesecake with a beverage selection and pitchers of ice water

Mini Deli Buffet

\$13.39 per person

Includes three deli meats or two deli meats and grilled vegetables, two cheeses, three assorted breads, potato chips, one accompaniment selection, assorted cookies or bars and beverage choice with pitchers of ice water

Accompaniment Selection:

Fresh fruit salad

*Mixed green salad with cucumbers, tomatoes, shredded carrots, black beans, corn
with two choices of dressing*

Caesar Salad

Old Fashion Potato Salad

Macaroni Salad

*Bow-Tie Pasta Salad w/ sautéed spinach, fresh tomatoes, Fete cheese, black olives,
sautéed mushrooms and garlic tossed Italian vinaigrette*

You may also select a green salad from the dinner offer

Additional Item

Soup of the day (add \$3.79 per person)

Snack Ideas
For
Afternoon and Late Evening Refreshments
Snack Suggestions

Pizza

\$12.49 per pizza
8 Slices or 12 Slices

Choice of: Pepperoni, Grilled Vegetable, Smoked House Chicken, Fig & Prosciutto,
Artichoke & Goat Cheese & Sausage, Quattro Formaggio, Bacon & Spinach & Mushroom,
Sicilian Grilled Fennel & Sausage, Roasted Butternut Squash,
Sundried Tomato & Fete, Pesto Chicken, BBQ Chicken and Carnitas Pizza

Chili Con Queso

\$2.99 per person
A blend of cheeses and tomatoes spiced with chili, garlic and onions
served with corn chips

Smoked Chicken Quesadilla

\$8.29 per quesadilla
Filled w/ sweet corn, tomato, green chilies and Jack cheese
topped w/ salsa, guacamole and sour cream
Cut into 1/4 or 1/6

Halibut or Season Catch of the Day Fish Sticks

with Dill-Caper Tartar Sauce
\$2.99 per person
2 sticks per person

French Fried Zucchini

or

Rosemary & Garlic Potatoes

\$1.79 per person
3 oz portion size

Spiced Roasted Almonds

or

Spiced Pumpkin, Sunflower and Pine Nut Mix

\$1.99 per person
2.5 oz portion size

Popcorn

Choice of: Plain, Cheese, Buttered and Caramel
\$.75
4 oz Bag

Entrée Salad

*Includes gourmet bread & butter, with a choice of cheese cake or David's cookies
chocolate decadence cake, carrot cake
with one beverage choice and pitchers of ice water*

Add soup du jour for \$3.79 per guest

Berry Salad

\$16.59 per person

Sweet strawberries, blueberries, Mandarin oranges, red onions and toasted almonds on a bed of fresh spinach and mixed organic greens topped with grilled salmon.

Served with honey poppyseed Balsamic vinaigrette
(some fruits will change with the seasons)

Crab Salad

\$19.59 per person

Crab lightly tossed with lemon aioli placed on top of a ring of avocado surrounded by seasonal greens with a touch of mango and watercress drizzled with champagne vinaigrette

Fiesta Mexican Salad

\$15.59 per person

Mixed greens topped with chunks of fresh California avocado, roasted turkey breast, jicama, red pepper, Cheddar and Jack cheese, black beans, and pico de gallo served with chipotle lime ranch dressing

Uptown Waldorf Chicken Salad

\$15.59 per person

Grilled chicken breast, seedless grapes, candied pecans, Granny Smith apples, and celery with organic greens topped with crumbled blue cheese and served with Balsamic vinaigrette

Thai Peanut Noodle Chicken Salad

\$15.59 per person

Grilled chicken on mixed greens with Thai-style peanut noodle salad with carrots, red peppers, cabbage and fresh mint and served with cilantro soy dressing.

South Beach Miami Spa Salad

\$16.99 per person

Baby Greens with seared shrimp dusted with chili or request shrimp without chili, oranges, strawberries, beets and sliced almonds with Balsamic-orange vinaigrette

Antipasto Salad

\$11.99 per person

Mixed greens tossed with smoked ham, savory pepperoni, Kalamata olives, Mozzarella, crunchy croutons and Caesar Dressing

Theme Buffets

Work with our creative catering team and develop a unique buffet for your special event or choose one of the following themes

Western Barbecue

\$17.39 per person
Minimum 25 guests.

Contact Buildings & Grounds to order a grill and watch us grill hamburgers, hot dogs and garden burgers. Includes two salad choices, watermelon wedges, baked beans, corn on the cob, potato chips, cookies, lemonade, iced tea and ice water.
Add grilled chicken for an extra \$3.69 per person or substitute pork ribs for an additional \$5.00 per person.

Touch of Tuscany Buffet

\$18.89 per person
Minimum of 25 guests

Caesar salad or Antipasto Salad,
garlic bread, fresh baby carrots and baby zucchini,
two types of pasta
(Fettuccine, Rigatoni, Spaghetti, Cheese Tortellini, and Penne)
two types of sauces
(Bolognese sauce, Marinara sauce, Sage Butter sauce or Pesto Alfredo Sauce)
topped with parmesan cheese,
Tiramisu for dessert
with beverage choice and ice water
Add grilled sliced chicken for an extra \$3.69 per person.

Asian Buffet

\$17.89 per person
Minimum of 25 guests

Grilled lime chicken with fruit salsa,
or
Bacon wrapped pork tenderloin with a Balsamic vinegar reduction,
stir-fried julienne carrots and water chestnuts, jasmine rice,
fresh string beans with black bean sauce, fruit salad,
Key Lime Dessert Bars
with beverage choice and ice water

Rio Grande Buffet

\$18.89 per person
Minimum of 25 guests

Tacos and burritos with flour tortillas, crisp corn shells, refried beans, Spanish rice, ground beef, lettuce, tomato, shredded cheddar, salsa, guacamole, sour cream, tortilla chips, corn salad and cinnamon churros,
with beverage choice (may include Horchata) and ice water
To make chicken fajitas instead of tacos add \$2.09
or
Beef fajitas instead of tacos, just add \$3.09.

Dinners

All dinner entrees are priced per person and include a green salad selection, gourmet breads, two dinner accompaniment, cheesecake w/raspberry couli or chocolate decadence cake.

Starbucks coffee, decaffeinated coffee, hot tea and pitchers of ice water.

We are happy to provide more than one entrée option (excluding a vegetarian option) for an additional \$3.00 per person served or \$4.00 per person buffet.

Beef Entrées

American Kobe Beef Filet Mignon	<i>Market price</i>
Served with a Balsamic demi-glaze with Potatoes Dauphinoise, fresh green beans, baby carrots and broccoli	
Prime Rib of Beef	<i>Market price</i>
Thick-sliced prime rib with creamy horseradish sauce or au jus with crispy roasted potatoes and whole spinach leaves in a rich Cheddar and mascarpone cheese sauce with a hint of nutmeg	
Petit Grilled Filet Mignon	\$24.99
Served with Merlot demi-glaze with roasted rosemary and garlic potatoes, sautéed Swiss Chard	
Marinated Hanger Steak	\$21.99
Served with Watercress Sauce and crunchy cakes of grated potatoes with parsley, chives and rosemary with fresh asparagus	
Stir-Fried Beef and Broccoli	\$17.79
Tender slices of beef stir-fried in a black bean sauce, red and green peppers with broccoli, mushrooms, water chestnuts, and snow peas served over mango rice	
Beef Provencal	\$17.79
Slow-cooked beef in a red wine and tomato sauce with olives, capers and sage Served with noodles or rice	

Pork and Lamb Entrées

Rack of Lamb	\$31.79
Served with Cabernet demi-glaze with pesto mashed potatoes and fresh steamed asparagus	
Marinated Mixed Grill of a Petit Filet, Chicken Breast and French Cut Lamb Chop	\$26.99
Accompanied by saffron and corn mashed potatoes with a jardinière of artichokes and tomato	
Roasted Leg of Lamb	\$24.99
Accompanied by Pinot Noir demi-glaze, potato au gratin and sautéed green beans with almonds	
Mongolian Double Cut Pork Chop	\$21.29
Served with braised red cabbage, herb red potato with a Chinese-style mustard sauce	
Chinese-Style Stir-Fried Sweet & Sour Pork	\$16.99
Served over Jasmine Rice with stir fried long beans in black bean sauce	
Lamb Moussaka	\$14.99
Rich lamb ragu layered with tomato, eggplant and potatoes topped with a creamy béchamel sauce	

Vegetarian Entrées

Spinach, Fete, Fresh Tomato and Pine Nut Risotto	\$19.59
Topped with shredded Parmesan cheese and truffle oil garnished organic micro-greens	
Ginger Tofu and Vegetable Stir Fry	\$17.59
Stir-fried Tofu with fresh ginger, Shiitake mushrooms and a mixed of Asian vegetables	
Pasta Provencale	\$17.59
A combination of penne pasta, black olives, sun-dried tomatoes, artichoke hearts, baby zucchini, baby plum tomatoes, yellow bell pepper with basil leaves blended with a warm Italian spiced olive oil	
Couscous with Chickpeas, Greens and Fennel (also a vegan entrée)	\$17.59
This is a typical North African dish with a complexity of spicy flavors from garlic, coriander seed, caraway seed and a mixture of greens	
Rice Noodles with Stir Fried Vegetables (bun chay)	\$14.59
Herbed rice noodles topped with Chinese black mushrooms, jicama, tofu, matchstick cut carrots seasoned with soy-lime sauce and chopped roasted peanuts	
Madras Curry Vegetables	\$14.59
Mixed Vegetables cooked in a South Indian sauce with Basmati rice lightly seasoned with spices	

Poultry Entrées

Pecan/Almond Crusted Chicken	\$22.59
Nutty sautéed chicken breast served with a creamy mustard sauce, saffron and corn mashed potatoes accompanied by sautéed Swiss Chard	
Five Spiced Rubbed Duck Breast	\$20.99
Tender boneless duck breast topped with a fig demi-glaze with Forbidden Black rice and ginger carrots	
Chicken in Red Wine Sauce	\$19.59
Chicken breast in a rich red wine and brandy sauce with Morel and Porcini mushrooms, leeks and pancetta over fettuccine with asparagus	
Cilantro Grilled Chicken	\$17.59
A mildly spiced chicken breast marinated in cilantro glaze and served with black beans topped with Monterey Jack cheese and Spanish rice	
Sweet & Sour Chicken	\$15.59
Sweet and sour stir fried chicken over Chinese vegetable fried rice accompanied by long beans seasoned with garlic	
Chicken Scallopine Marsala	\$15.59
Thinly seasoned sautéed chicken breast topped with a marsala sauce served with a mushroom risotto and flowering broccoli	

Fish Entrées

Fresh fish based on availability

Pistachio Nut Crusted Halibut Steak	\$27.99
Sautéed halibut steak on caramelized onions w/ orange vanilla vinaigrette served with garlic mashed potatoes and asparagus	
Black Sea Bass Steak	\$27.99
Fresh black sea bass served with lemon butter, Chanterelle and Shiitake mushroom ragout with crispy Red Bliss potatoes	
Herbed Grilled Salmon	\$24.79
Northwest grilled salmon seasoned with fresh herbs and placed on top Southwest bean stew	
Day-Boat Scallops	\$24.79
A delicate mix of flavors with sautéed scallops and caramelized fennel combined with spinach pasta	
Swordfish Pizzaiola	\$19.59
Baked swordfish sprinkled with Mozzarella, olives, capers, and drizzled with olive oil placed on top of bowtie pasta tossed with peas, garlic, and prosciutto	
Cioppino	\$19.59
A variety of seasonal fish including shrimp, crab, clams and other fresh fish with sweet peppers, onions, leeks, tomatoes, herbs and saffron served with sourdough bread	

Pasta Entrées

Jumbo Shrimp Risotto	\$17.59
Herbed risotto blended with parmesan cheese, and radicchio topped with sautéed jumbo shrimp finished with a touch of parsley oil	
Penne Pasta with Artichokes	\$17.29
Penne pasta combined with chicken breast strips, ricotta, artichokes, tomatoes, prosciutto and mint	
Fettuccine with Asparagus	\$15.59
Fettuccine tossed with asparagus tips, mushrooms, and fresh diced tomatoes, black Olives, Swiss chard, garlic and shredded Mozzarella	
Fettuccine and Wild Mushrooms	\$15.59
To enhance the subtle flavor of the fettuccine we have added an array of wild mushrooms with Romano cheese blended with a creamy sauce topped with micro greens	
Lobster Ravioli with a Creamy Pesto Sauce	\$15.59
Pasta filled with tender lobster topped with a lemon-watercress pesto sauce and fresh micro greens	
Asian Pork Noodle Bowl	\$12.59
Salad greens topped with steaming rice noodles and sizzling pork loin garnished with peanuts, julienne carrots and fried shallots	

Additional Upscale Suggestions

Add a sorbet course (+ \$3.00 per person)
Add a fruit and cheese course (+ \$3.75 per person)
Add a soup course (+ \$ 3.79 per person)
Ask for customized menu cards (+ \$ 2.00 per person)
Substitute with an upscale dessert (+ \$3.50 per person)

Dinner Accompaniment Selections

(Some vegetables are only available seasonally)

Wild rice pilaf with dried cranberries and pine nuts

Lemon dill white rice

Jasmine rice

Mango rice

Garlic mashed potatoes

Saffron and corn mashed potatoes

Herb-roasted red potatoes

Twice baked potato with sour cream & chives

Penne pasta tossed with olive oil and garlic

Fettuccine Alfredo

Risotto

Sun dried tomato and garlic polenta

Roasted asparagus (seasonal)

Green beans with shallots

Multi-colored roasted baby carrots (seasonal)

Grilled baby zucchini

Baby patty pan squash, baby zucchini and baby carrots with tops (seasonal)

Garlic Season Snow Peas

Dinner Salad Selections

Caesar salad with lemon wedge

Organic greens with goat cheese, dried cranberries, walnuts and raspberry vinaigrette

Romaine with tomato wedge, toasted pine nuts, cucumber and pepper cream dressing

Spinach salad with smoked bacon, red onion, tomato, toasted walnuts,
crumbled blue cheese and balsamic vinaigrette

Organic greens with sliced avocado and sliced mango with passion fruit vinaigrette & pancetta crisps

Caprice salad – fresh sliced tomatoes, fresh mozzarella and basil leaves
with balsamic vinaigrette drizzle

Organic greens, shaved fennel, radicchio & arugula tossed with a lemon, thyme & shallot vinaigrette and
topped with shaved asiago cheese with a dusting of flower petals from the St Mary's garden

Honey-roasted pear salad with butter lettuce, blue cheese, and hazelnut served with Thyme-Verjus Dressing or
Champagne vinaigrette

Lightly steamed fresh asparagus drizzled with lemon olive oil vinaigrette, crumbled goat cheese,
radishes and fresh chives

Sliced yellow and red beets roasted until tender and layered with chive flavored goat cheese.
The napoleon is then placed on a bed of organic mixed greens

Three crab cakes topped with shredded red beets and horseradish remoulade

Berry salad with strawberries, blueberries, Mandarin oranges, red onions
almonds, and goat cheese with Balsamic-Poppyseed vinaigrette
(some fruit will be seasonal)

Hors d'Oeuvres

priced per person

Fresh Fruit Platter w/ Grapes	\$2.49
Gourmet Cheeses and Crackers <i>Slices of assorted cheeses</i>	\$2.59
Gourmet Cheese and Fruit Display	\$3.99
Northwest Salmon on a blini with crème fraiche and sprinkled with chives	\$2.79
Chips and Dip <i>Choose either potato chips or tortilla chips</i>	\$1.69
Pepperoni or Vegetable Pizza <i>Cut into 12 slices or 30 – 2” squares</i>	\$12.49
Pita Pizzetta <i>Mini pita topped with Mexican-style sausage, tiger prawns, bell peppers, red onion, Jack cheese and a touch of salsa</i>	\$3.29
Seafood Wonton Triangles <i>Stuffed with Dungeness crab, shrimp, ginger, Shiitake mushrooms served with a sweet and sour dipping sauce</i>	\$3.69
Day-Boat Scallop in Seashell <i>Tender scallop in a creamy lemon sauce placed in an individual seashell</i>	\$2.99
Spiced Pear Flatbreads <i>Seasonal pear spiced w/ pepper, sea salt placed on flatbread with mustard cream</i>	\$1.99
Rice Paper Wrapped <i>A Vietnam’s treasure stuffed with shrimp, pork with fresh herbs, bean sprouts, rice vermicelli and Hoisin Peanut Sauce. The pork may be substituted with chicken, beef or tofu.</i>	\$1.99
Tiny Lamb Chops <i>Marinated grilled lamb chops seasoned with herbs</i>	\$3.29
Asian Noodles in a Box with chopsticks	\$2.09

Canapés

priced per item

Prosciutto Wrapped Fig drizzled with a Balsamic reduction	Triple Cream Brie on Crostini topped w/ Fig compote
\$2.69	\$2.25
Polenta & Provencal Vegetables	Deep Fried Risotto Balls
\$2.69	w/ Pecorino Cheese.....
Sushi (bite-size California Roll)	\$1.99
\$2.69	Ahi Tuna Cone (mini ice cream cones)
Cheese Blintz w/ Apricot Sauce	\$3.39
\$2.59	Chicken Pot Stickers w/ Dipping Sauce
Mini Chicken Wellington	\$2.59
\$2.89	Fried Chicken on mini waffle
Mini Chicken Quesadilla	w/Maple Cream
\$3.29	\$1.99
Roasted Vegetable Quesadilla	Meatballs in Burgundy Sauce 2 ea
\$3.29	\$2.29
Coconut/Macadamia Shrimp	Buffalo Wings w/Ranch or Blue Cheese
w/Dipping Sauce	Dipping Sauce
\$3.69	\$2.29
Corn Fritters w/Asparagus Tips	Demi Cup Soup Sips
\$2.79	\$2.59
Mozzarella, Tomato and Basil	Assorted Heated Nuts in ramekin.....
on a crostini w/Pesto Dressing	\$1.99
\$2.25	
Mini Crab Cakes w/shredded Red Beets & Horseradish remoulade	
\$2.79	

Desserts

By the Slice

Chocolate Mousse surrounded by a Ribbon of Chocolate <i>A dark chocolate shell envelopes a chocolate sponge cake with a creamy Chocolate mousse</i>	\$6.79
Chocolate Grand Marnier <i>A magical combination of chocolate infused with Grand Marnier</i>	\$6.79
Hawaiian Fruit Tart <i>Light sponge cake with tropical fruit, kiwi and berries</i>	\$6.79
White Chocolate Lemon Bombe <i>This is a tangy dessert with a tart lemon curd and sweet white chocolate</i>	\$6.79
Raspberry Mousse Cake <i>White chocolate ribbon around a white sponge cake topped with raspberry mousse</i>	\$6.79
Mozart <i>Wafer-thin layers of chocolate and butter cream with a hint of mocha</i>	\$6.79
Opera Cake <i>An almond sponge cake shell is filled with rich chocolate crème and topped with a delicate chocolate crust.</i>	\$6.79
Apple Brown Better Tart <i>A buttery crust filled with apples and vanilla cream and topped with sliced apples</i>	\$6.39
Pecan Crunch Cheese Cake <i>Almond-graham cracker crust topped with a light cheesecake flavored with swirls of Pauline and caramel</i>	\$6.39

Menu Item Substitution for individual desserts – add \$3.49 per person to the price of your dinner entrée

Sheet Cakes

	Half Sheet Serves 40	Full Sheet Serves 80
Double layers with filling		
Chocolate Mousse Cake	\$75.00	\$132.00
Carrot Cake	\$75.00	\$132.00
Chocolate Decadence	\$75.00	\$132.00
Fruit Basket	\$75.00	\$132.00
Strawberry Shortcake	\$75.00	\$132.00
Lemon Cream	\$75.00	\$132.00
Single layer without filling	\$44.00	\$84.00

Miniatures

Mini Cupcakes – Assorted	\$1.59	Chococate Truffle – made in house	\$1.99
Chocolate Éclairs	\$1.59	Assorted Petit Fours	\$2.39
Cream Puffs - vanilla	\$1.59	Bite-Size Cheesecakes	\$2.39
Bite-Size Dessert Bars	\$1.59	Tiny Fruit Tartlets	\$3.29
Chocolate coated Madeleine Cookies	\$1.59	Chocolate Dipped Strawberry	\$2.49

Fresh-Baked Snacks

Assorted Cookies	\$1.19
Gourmet Cookies to Dream About (Hershey's Triple Chocolate, Oatmeal Raisin, Reese's Peanut Chunks)	\$2.29
Dessert Bars <i>choose: almond delight (during school year only), brownie or lemon bar</i>	\$1.49
Gourmet Dessert Bars <i>choose: raspberry oatmeal bar, cappuccino silk, peanut butter silk, caramel silk, lemon blueberry cake bar, 7-layer bar</i>	\$2.29
Individual Cupcakes Red Velvet, Orange Zest, Chocolate, Ganache, Oreo Cookie, Chocolate Mint	\$2.09
Soft Pretzels <i>Fresh baked with mustard</i>	\$1.89
<i>With Cheese</i>	\$1.99

Event Planning

Step 1:

Once you have reserved your space with Events and Conferences, give the Catering Sales Office a call to let us know when and what type of event you will be hosting.

Step 2:

For large events, there is no such thing as planning too early. We recommend finalizing your menu a *minimum* of eight weeks prior to the date of your event. For smaller functions, you may call us six weeks in advance for a full range of options. Some arrangements can be made by phone, but larger events typically require planning meetings. Please call the Catering Sales Office to make an appointment.

Step 3:

We recommend you send invitations for larger parties six weeks in advance. For more intimate functions, four weeks is typically adequate. Make sure you have planned your menu before sending invitations. In the months before your event, you should finalize all extra details and arrangements.

Step 4:

If possible, set your R.S.V.P. date two weeks before your event. We will ask you to estimate your guest count during the planning process, but require an exact count three business days by noon before your event. It is very important that your final guaranteed count is both timely and accurate.

Policies

Contracts

You will be sent a contract entitled "Confirmation Report," that outlines your catering arrangements. Please review the information, sign and send it back to us. We require a copy of each "Confirmation Report" with your signature and your account number or P.O. number **before** we can cater your event.

Guarantee Counts

A confirmation of attendance is due by 12:00pm three business days before your event. This number will be your guarantee, not subject to reduction. Should more people attend your event, we will do our best to serve them. On the final billing you will be charged for the guaranteed number or the actual attendance, whichever is greater. It is absolutely essential that you provide us with a timely and accurate guarantee count in order for us to best serve your needs.

Late Charges

Orders placed less than three days prior to the event will be charged an additional 40%, orders placed with less than one day notice will be charged an additional 100%. We will make every effort to meet your needs, but menu selection will be based on availability.

Contract Changes

Within the week prior to your event, contract changes may not be possible. Any changes that are made after the deadline are subject to a processing fee. Please remember the more changes that are made to your event, the more likely an error will be made in the execution of your event. All changes should be phoned or faxed to the Catering Sales Office.

Cancellations

Events or menu items may be cancelled anytime prior to one week (7 days) before the event with little or no charge. Events or menu items cancelled less than one week (7 days) before the event will be charged 35% of the total event cost. Events or menu items cancelled less than one day before the event will be charged 100% of the total event cost.

Payment

We require an account number for all events under \$500 and a Purchase Order Number for \$500 and above **before** catering SMC events.

Tax

We add the current California State sales tax.

Customization and Price Lists

We love to customize menus, just ask us if you are interested. If you have special recipes you'd like us to use for your event, there may be an additional fee. All price lists are subject to change, please confirm the current price list with the Catering Sales Office.

Labor Charge

If you are planning an event that will last longer than two hours, there will be an additional charge of \$1.00 per person for each additional hour of service.

Room Set-Up and Clean-Up

Events & Conferences is responsible for setting up, resetting, and cleaning rooms. You are responsible to arrange with them for tables, chairs, barbecues, stages, media equipment, electrical equipment, custodial services, and any other non-catering function.

Liquor

We do not have a liquor license, and therefore may not sell alcohol. You must provide any beer, wine, champagne and liquor you would like us to serve, please review our bar services to determine which setup you need. We do not charge corkage or pouring fees. Any alcohol must be provided the day of the event, and picked up directly after the event has concluded. We will not be responsible for storage of alcohol prior to or following any event. Please adhere to all state laws and campus policies.

Outside Food

Sodexo is the exclusive caterer for SMC. No outside food can be brought in and served on campus. Contact the Catering Sales Office for further information.

Leftovers

Due to California State health regulations, leftovers may not be removed from the event site. Saint Mary's College Catering Services accepts no responsibility for any food items removed. If catering equipment is removed from the event site, appropriate charges will be added to the final bill.

Flowers and Specialty Cakes

Buffet display of props or flowers and bud vases for your tables are generally provided on most of our setups, though they are not guaranteed. If you would like to order a special centerpiece there will be an additional charge - please contact our Catering Sales Office for prices. Floral arrangements provided by Catering Services that are removed from the event site will result in appropriate charges being applied to the final bill. You may choose to provide your own flowers or specialty cakes, just talk to our Catering Sales Office to arrange delivery times. We charge \$1.00 per person for cake cutting fee if you bring in your own cake.

Children's Menus and Special Diets

Children's menus and special diets ranging from low sodium, low fat, vegetarian, vegan, lactose intolerant, diabetic, food allergies and limited kosher can be accommodated. Please contact the Catering Sales Office to discuss options. There is an additional charge for some special diet plates, please inquire for further information. Children eight and under are half price.

Menu Tasting

You can sample specific menu items to assist in making menu decisions at a tasting. Tasting requests require at least one month advance notice and must be scheduled according to the catering chef and director's schedules. Tasting meetings are limited to two or three representatives from your group to facilitate decision making, and to three menu options. The tasting charge will be included in your event bill.

Linen and Skirting

We will provide linen on all food service tables. If you need additional cloths for meeting tables, add \$2.50 per table. If you need linen for an event where no food is served, we charge \$5.00 per tablecloth, \$1.00 per napkin and \$7.00 per skirt.