CATERING

AT COLBY
SAWYER COLLEGE
Our Menu

MENU CHAPTERS:

A GREAT START

LUNCH TIME SANDWICHES AND SALADS

BOUNTFUL BUFFETS

MOVABLE FEASTS CULINARY CLASSICS

MENU ACCOMPANIMENTS

GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

FINISHING TOUCHES

HORS D’OEUVRES

PLANNING YOUR EVENT

This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.
BREAKFAST

SUNRISE BREAKFAST (10 PERSON MINIMUM)
The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs.

THE NEW LONDON COFFEE BREAK
Includes freshly brewed Green Mountain regular and decaffeinated coffee with an assortment of teas.

EARLY RISER
Assorted pastry basket of Danish, croissants and muffins. Served with bottled juices including: orange, apple and cranberry. Includes freshly brewed Green Mountain regular and decaffeinated coffee with an assortment of teas.

EYE OPENER
A pastry basket of Danish, coffee cake and muffins. Served with bottled juices including: orange, apple and cranberry, plus fresh, seasonal sliced fruit. Includes freshly brewed Green Mountain regular and decaffeinated coffee with an assortment of teas.

SUNRISE START
A variety of bagels and scones with fresh, seasonal sliced fruit, accompanied by fruit yogurt and granola, as well as a bottled juice assortment including: orange, apple and cranberry. Including freshly brewed Green Mountain regular and decaffeinated coffee with an assortment of teas.
SUNRISE BREAKFAST
The following items can be added on to any of the sunrise breakfast menus to create a custom menu for any occasion.

ENTRÉES
- Assorted quiches
- Yogurt with granola
- Scrambled eggs
- Bacon
- Ham steak
- Sausage links
- French toast
- Blueberry pancakes
- Home fried potatoes
- Biscuits and gravy
- Teresa’s French Toast Casserole
- Cereal with milk
- Seasonal whole fresh fruit
- Seasonal fresh sliced fruit

BEVERAGES
- Iced tea
- Lemonade
- Assorted canned soft drinks
- Assorted bottled juices
- Bottled water
- Fresh brewed Green Mountain regular or decaffeinated coffee
- Hot water for tea (includes decaffeinated)
- Hot chocolate
- Assorted flavored teas
- Hot or cold apple cider (seasonal; one gallon minimum)

BAKERY A LA CARTE, PER PERSON
- Assorted bagels with condiments
- Assorted donuts
- Croissants
- Danish
- Cinnamon buns
- Assorted scones
- Tea breads
- Assorted muffins

COFFEE CAKES (SERVES 12 GUESTS)
- Lemon poppy seed
- Cinnamon
- Blueberry
EXPRESS LUNCHES: (10 PERSON MINIMUM)

Our signature gourmet sandwiches can be prepared to suit your event. They can be preset along with beverages and dessert to keep your program on time or they can be served buffet style. All luncheon sandwiches and salads include a cookie or a brownie, and choice of a soda or bottled water.

SIGNATURE SANDWICHES

BISTRO GRILL
Grilled herb chicken breast with melted mozzarella and pesto mayonnaise on focaccia bread with vegetarian pasta salad, condiments and potato chips.

GRILLED PORTOBELLO ON FOCACCIA
Grilled Portobello mushroom sandwich with provolone cheese served with vegetarian pasta salad, condiments and potato chips.

TURKEY CHEDDAR WRAP
Turkey and cheddar with horseradish cream cheese on a flour tortilla, served with vegetarian pasta salad, condiments and potato chips.

SWEET BEEF BAGUETTE
Roast beef with caramelized onion and Dijon mayonnaise on a baguette served with vegetarian pasta salad, condiments and potato chips.

SIGNATURE SALADS

Dressing choices:
Red wine vinaigrette, blue cheese, ranch, thousand island, parmesan peppercorn and lite Italian

CHEF SALAD
A bed of mixed greens with julienned ham and turkey, cheddar cheese, hard boiled egg and your choice of dressing with bread and butter.

CAESAR SALAD
Fresh cut romaine lettuce with shredded parmesan, croutons and Caesar dressing, bread and butter.
- Add grilled balsamic chicken breast
- Add beef strips

TRUSTEE’S SALAD
A bed of mixed greens with candied pecans, fresh grapes and raspberries topped with crumbled blue cheese served with your choice of dressing, bread and butter.

CHICKEN FAJITA SALAD
Fresh mixed greens, marinated sliced chicken breast, vegetables, tomatoes, shredded cheddar cheese and fried tri-color tortilla chips served with your choice of dressing, bread and butter.
BUFFETS

SPECIALTY BUFFETS: (20 PERSON MINIMUM)
The following buffets have been created with distinctive themes for your event planning convenience.

THE DELI WORKS
Our custom deli sandwich is a two foot sub made with thinly sliced deli meats and cheese. This giant hogie will be accompanied by tuna and vegetable wraps, served with our homemade vegetarian pasta and potato salads, cookies, chips, soda and bottled water.

SLICERS DELI BUFFET
Sliced roast beef, ham, turkey, tuna, American, Swiss and provolone cheeses accompanied by pesto pasta salad, assorted breads and rolls, relish tray with lettuce, tomato, pickles, onion, condiments, potato chips, cookies, brownies, soda and bottled water.

OPTIONS
• Soup du jour
• Potato salad, garden salad and Caesar salad
• Chicken salad
• Pasta salad

CAESAR BAR
Romaine lettuce tossed with parmesan cheese, croutons, and Caesar dressing served with rolls and butter, dessert bars, soda and bottled water.

OPTIONS:
• Add grilled chicken, grilled steak, grilled shrimp or grilled salmon

ROMA ITALIAN
Bowties and penne pasta with marinara sauce accompanied by a mixed green salad with Italian dressing and antipasto platter. Served with breadsticks, butter, shredded parmesan cheese, Italian cookies, soda and bottled water.

OPTIONS:
• Add alfredo, meat or pesto sauce
• Add eggplant parmesan, cheese ravioli, chicken parmesan or meat or vegetarian lasagna
MOVABLE FEASTS

MOVABLE FEASTS: (25 PERSON MINIMUM)
The following feasts have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

BASIC BBQ
Hamburgers, hot dogs, veggie burgers, potato salad, coleslaw, corn bread, relish tray with lettuce, tomato, pickles and onions, sliced American cheese, condiments, potato chips, cookies and brownies served with lemonade, iced tea and water.

BBQ ENHANCEMENTS
To make your event even more special, enhance your basic BBQ with the following options:
- Grilled salmon
- NY sirloin
- BBQ chicken quarters
- Texas chili
- Pork ribs
- Baked beans
- Sausage with peppers and onions
- Corn on the cob

HOLIDAY DINNER
Tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons with your choice of two dressings.

Roast turkey, with whipped potatoes and giblet gravy, country stuffing, corn, cranberry sauce, rolls with butter and pumpkin pie. Served with freshly brewed Green Mountain regular and decaffeinated coffee, hot tea or iced tea.

FAJITA BAR
Choice of chicken, beef, shrimp or vegetable fajitas served with warm flour tortillas accompanied with Spanish rice and traditional toppings. Beverages include lemonade, iced tea and bottled water with Key lime pie for a refreshing dessert.

PIZZA, (REGULAR OR WHOLE WHEAT DOUGH AVAILABLE)
16 INCH PIZZAS (SERVES 4 GUESTS)
Add additional toppings
- Cheese
- Pepperoni
- Sausage
- Mushrooms
- Onions
  Peppers
  Bacon
  Ham
  Pineapple
  Broccoli

MAINE LOBSTER FEAST
Boiled Maine lobster served with drawn butter (grilled sirloin steak or roasted half chicken for non lobster guest) steamed red bliss potatoes, corn on the cob, sausage and Maine mussels, tossed salad, potato salad or cole slaw, strawberry shortcake, iced tea, lemonade and soda.
For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of salad with dressing, starch and vegetable from our menu accompaniments page. All culinary classics are served with fresh baked rolls and butter, freshly brewed Green Mountain regular or decaffeinated coffee, hot tea, and choice of dessert.

<table>
<thead>
<tr>
<th>BEEF</th>
<th>PORK</th>
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<tr>
<td>FILET MIGNON</td>
<td>SOUTH WESTERN GLAZED PORK LOIN</td>
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<td></td>
<td>Carved and served with a zesty chipotle pepper sauce</td>
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<tr>
<td>STEAK AU POIVRE</td>
<td>STUFFED PRIMAVERA PORK LOIN</td>
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<td>Roasted pork loin stuffed with poached vegetables, and dill havarti cheese.</td>
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<td>GRILLED LONDON BROIL</td>
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<table>
<thead>
<tr>
<th>POULTRY</th>
<th>SEAFOOD</th>
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<tr>
<td>CHICKEN PICCATA</td>
<td>SHRIMP SCAMPI</td>
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<tr>
<td>Boneless breast of chicken lightly sautéed and served in a light lemon sauce with capers</td>
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<td></td>
<td>Shrimp sautéed with fresh herbs and garlic served over basil orzo</td>
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<tr>
<td>CHICKEN MARSALA</td>
<td>BROILED SALMON WITH DILL BUTTER</td>
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<tr>
<td>Sautéed breast of chicken and shiitake mushrooms in our marsala sauce.</td>
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<td></td>
<td>Salmon fillet broiled to perfection served with dill butter</td>
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<tr>
<td>CHICKEN SORRENTO</td>
<td>VEGETARIAN</td>
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<tr>
<td>Sautéed boneless breast of chicken lightly breaded, topped with prosciutto and eggplant and a light tomato sauce</td>
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<td></td>
<td>VEGETABLE NAPOLEON</td>
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<td>Light and flaky puff pastry layered with Portobello mushroom, eggplant, peppers, zucchini and yellow squash</td>
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<tr>
<td>DILL MUSTARD CHICKEN</td>
<td>VEGETARIAN LASAGNA</td>
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<tr>
<td>Sautéed breast of chicken topped with a creamy fresh dill and Dijon sauce</td>
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<tr>
<td></td>
<td>Lasagna noodles layered with fresh ricotta mozzarella and parmesan cheese topped with marinara sauce</td>
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<tr>
<td>ITALIAN CHICKEN</td>
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<tr>
<td>Grilled boneless breast of chicken seasoned with Italian marinade topped with tomatoes and mozzarella cheese.</td>
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CULINARY CLASSIC DINNER BUFFETS

(25 PERSON MINIMUM)
If you prefer a buffet event use our dinner buffet options to build an event that best fits you and your guests needs. All buffets are a complete package served with rolls, an assortment of cakes, seasonal homemade pies, chocolate mousse cups, freshly sliced fruits of the season and brewed Green Mountain regular and decaffeinated coffee and tea.

SALADS & SIDES
(Please select one salad, one starch and one vegetable from our menu accompaniments page.)

ENTRÉE CHOICES
(Please select three entrée choices from the list below)

FISH
- Grilled teriyaki salmon
- Baked stuffed cod with lemon butter
- Cajun catfish with red onion Grenobloise sauce

PORK
- Honey chipotle roast pork
- Chinese marinated pork loin
- Center cut pork chop au poivre style

BEEF
- Beef tips with grilled onions and peppers
- Szechwan beef with red, green bell peppers
- Grilled sirloin steaks with a peppercorn demi glace

CHICKEN
- Italian herb chicken
- Chicken marsala
- Chicken moutarde
- Chicken pesto

VEGETARIAN
- Tortellini Vegetable alfredo
- Butternut squash lasagna
Menu accompaniments for lunch and dinner. All meals included salad, vegetable, starch and dessert.

SALADS

TOSSED GARDEN SALAD
A fresh mix of lettuce with tomatoes, cucumbers, red onions, croutons and your choice of dressing

CAESAR SALAD
Romaine lettuce with parmesan cheese, garlic croutons and creamy Caesar dressing

FRESH MESCLUN
Baby greens with balsamic vinaigrette

BUFFALO MOZZARELLA
Tomato and fresh basil with balsamic vinaigrette

SPINACH SALAD
Classic spinach salad with mushroom, red onions and grape tomatoes served with raspberry vinaigrette

RADICCHIO AND ARUGULA
Fresh tossed radicchio and arugula with oranges, tomatoes, toasted pinenuts, fresh mozzarella and a citrus vinaigrette.

ON THE SIDE

• Baked potato served with butter, sour cream and chives
• Country mashed red bliss potatoes
• Maple roasted sweet potatoes
• Oven roasted new garlic potatoes
• Rice pilaf
• Long grain and wild rice
• Whipped sweet potatoes
• Risotto with mushroom cakes
• Fresh broccoli spears
• Asparagus spears (seasonal)
• Fresh zucchini with garlic and basil
• Green beans with almonds
• Baby carrots
• Seasonal vegetable medley
ASSORTED DIPS, SERVES 25 GUESTS
Served with crackers and baguettes

- Spinach and artichoke dip
- French onion dip
- Garden vegetable dip
- Ranch dip
- Crab dip
- Seven layer dip with tortilla chips

TRAYS AND DISPLAYS, SMALL (25-45)
MEDIUM (50-75), LARGE (75-100)

- Crudités and dip
- Specialty imported cheese and cracker display
- Smoked salmon with condiments
- Fresh seasonal sliced fruit
- Roasted vegetable platter with portobello, zucchini, asparagus and roasted red peppers. Served with a lemon dill yogurt dressing.
- Mediterranean table with our lemon garlic hummus, pesto hummus, cajun pita chips and cucumber scoops.

CARVING STATION, PER PERSON
25 PERSON MINIMUM

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces. There is an additional charge per station chef.

Carving station comes with your choice of:
- Roast turkey with giblet gravy
- Mustard and apricot glazed ham
- Roast pork loin
- Roast top sirloin of beef au jus
- Pesto roasted leg of lamb

Ask us about our sauce options…

Add country mashed potatoes, oven roasted garlic potatoes, whipped sweet potatoes and wild rice medley.

Ask our catering director about our seasonal pasta, stir-fry and raw bar stations.

SNACKS, PER PERSON

- Popcorn
- Potato chips
- Pretzels
- Chips and salsa
- Pita chips with hummus
- Mixed nuts
- Granola bars
- Soft pretzels
- GORP
- Goldfish
DESSERT BARS, PER PERSON

- Chocolate brownies
- Cream cheese brownies
- Lemon bars
- Seven layer bars
- Marshmallow krispies
- Raspberry ribbon brownies
- Magic bars
- Linzer torts
- Toll house bars
- Cheesecake bars
- Mint chocolate chip bars

COOKIES, PER PERSON

- Chocolate chip
- Oatmeal raisin
- Peanut butter drop
- Chocolate chocolate chip

PIES AND COBBLERS

- Pumpkin pie
- Key Lime pie
- Lemon meringue pie
- Apple cobbler
- Peach cobbler
- Blueberry cobbler

CAKES

- Chocolate cake
- Black forest cake
- Strawberry shortcake
- Cheesecake with strawberries
- Carrot cake with cream cheese frosting
- Crème carmel
- Tiramisu

ICE CREAM SUNDAE BAR, 25 GUEST MINIMUM

Includes a three gallon tub each of vanilla, and chocolate ice creams.

Toppings include:

- Chocolate sauce
- Hot fudge
- Walnuts
- Sprinkles
- Cherries
- Granola
- Whipped topping
- M & M’s
HORS D’OEUVRES

PRICED BY INCREMENTS OF 50

The following hors d’oeuvres can be served passed on trays or set up as stationary buffets depending on the style of your event.

HOT

• Spanakopita
• Fried chicken wings
• Coconut shrimp
• Mini chicken Wellington
• Vegetable spring rolls
• Colby-Sawyer stuffed mushrooms
• Scallops wrapped in bacon
• Parmesan artichoke hearts
• Mini lamb chops with pesto bread crumbs
• Chicken cheddar quesadilla
• Crab Rangoon
• Roasted red pepper and gouda quesadillas
• Honey ginger chicken satay
• Crab cakes
• Chicken chimichanga
• Mini quiche
• Chicken taquitos
• Ratatouille in phyllo cups
• Cheddar phyllo cups
• Cozy shrimp

COLD

• Sushi
• Shrimp cocktail
• Cantaloupe wrapped with prosciutto
• Skewered fruit with yogurt dressing
• Salmon pinwheel
• Tomato, mozzarella and basil crostini
• Belgian endive and herbed goat cheese
• Tuscan bruschetta

Ask about our hors d’oeuvre trio with per person pricing!!
Planning Your Special Event

We take pride in being able to meet everyone’s catering needs. The following steps will help you through the process of organizing your special function.

Arranging and Reserving a Date
Even if the date of the event is only tentative, please make arrangements with the catering department so that we can at least get you on our catering calendar. All other information such as location, number of guests, time of the function, and menu selection, need to be decided at least five business days before the function. You may contact the catering department via phone at 603-526-3987 or contact us on our website at www.colby-sawyer.edu.

Reserving a Location
To reserve a room for an event, please access the Event Management System (EMS) via the College home page www.colby-sawyer.edu to book your room and services. The location reservation needs to be confirmed before we will deliver. Tables, chairs, trash receptacles and other equipment will need to be arranged by you through the Sodexho Housekeeping department at 603-526-3769.
Planning Your Special Event

Contact our Catering Office
At least ten days before the event, contact the catering office at 603-526-3987. Some arrangements can be made by through the EMS system while others require an appointment with our catering director. This is the time for a thorough discussion of all specifics and details. We can help you make all the necessary decisions to determine which of our services would best fit your needs. After we have finalized all the details of your special event, you will receive a confirmation sheet to be signed and sent back to us verifying the specifics of your event.

Event Confirmation and Guarantees
A guarantee is required three business days before your catered event. This confirmation and guarantee will include the exact times, location, attendance, menu choices and room setup. If your event is cancelled, you are responsible for contacting the catering department and canceling the event. You will be liable for 75% of your food bill for any event that is not cancelled within three business days, confirmed in writing by the customer. If Colby–Sawyer College is closed due to inclement weather, you will need to contact the catering office to discuss the status of your catered events and possible options.
Planning Your Special Event

**Alcohol Policy**
All alcoholic beverages must be served by a New Hampshire State licensed bartender, and consumed in designated areas. Proof of age will be required. All personnel have completed the T.I.P.S. training program for service.

**Attendants**
To ensure that your event is a success, catering staff will be provided for all served meals and buffets for the first two hours of service. If additional time is needed, a fee of $20 per hour per attendant will be applied.

**Catering Equipment**
For a very large event, specialty equipment may need to be rented. We can provide this for you at an additional charge.

**Dishware Services**
Our catering department provides high-quality paper and plastic products as our standard, unless otherwise requested. We also offer china service for any event at an additional charge. Please consult our catering director regarding our china, glassware and silverware options and costs associated with upgraded service ware.
Planning Your Special Event

**Linens and Skirting**
We will provide linens and skirting for food and beverage tables. Specialty linens and skirting are available upon request for an additional charge.

**Floral Fees**
We will be happy to order, receive and handle specific floral arrangements for you. For decorative requests an additional fee will be determined in accordance with your specific needs.

**Late and Minimum Charges**
There will be a minimum charge of $25.00 for food and beverage orders that do not meet the minimum order requirement. Arrangements for orders less than the minimum amount can be made if they are picked up during office hours.

**Food Removal Policy**
Due to health regulations, it is the policy of Sodexho Dining services that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.

*We hope you find that this brochure provides you with fresh, contemporary menus. However, this represents only a starting point. Our commitment is to create whatever is required to provide you and your guests with an unforgettable experience.*

*We look forward to the opportunity to work with you!*