Contents

3      Introduction
4      General Information and Guidelines
6      Dining Room Seating Capacities, Delivery Information and Service Charge
7      Spirits, Beer, Wine
9      Breaks & Refreshments
10-16 Snacks, Munchies, & Meal Options
18     Hors d’oeuvres
20     Lobster Bakes
21     Boxed Meals
22     Barbecues & Cookouts
23     Check List for a Successful Event
Dining Service Pricing and Policies for Special Events

Bowdoin College Dining Service is known for outstanding food and service. Our people are committed to excellence and have a passion for creating delicious cuisine. Because we want to help make your event the best it can be, we use a variety of fresh local ingredients, including Maine seafood, fresh cut meats from our own shop, as well as breads and pastries made fresh daily in our bakery. We also serve fresh, local produce from our organic garden at Crystal Springs Farm.

Bowdoin’s Dining Service is sensitive to the dietary needs of our guests. Vegetarian and vegan menus are available upon request. Accommodations can usually be made for those with food allergies or other special requests. Our Dining Service Director, who is a Registered Dietician, will be glad to assist you.

This brochure is provided only as a guideline. Our dining staff will be happy to assist you with everything you need to make your event a success. We can design menu selections that can fit into anyone's budget and taste. We offer just about anything you might need to personalize your event, from simple coffee breaks to appetizer feasts to Maine lobster bakes prepared over a hardwood fire.

We look forward to servicing all of your catering needs!
General Catering Information and Guidelines

This guide is intended for faculty and staff only. Students should refer to the Student Catering Guide. All other guests should refer to the Conference and Events Planning Guide provided by the Events and Summer Programs Office.

Before planning your event, please review the following guidelines so that we may better serve you.

**BASIC INFORMATION**

Before planning your event, you must make a room reservation with the Events Office (x3421). Please make every effort to reserve your room well in advance. If guest counts or set up arrangements change you must inform the Events Office.

Please have the following information ready when you book the event:

- Name of your department or organization
- Location, date, and time of event
- Estimated number of guests attending
- Style of service: buffet or served
- Project number to be charged
- Be prepared to discuss decor requirements, floral arrangements, etc. The Dining Service has a variety of mirrors, vases, and candles available upon request
- Prices are per person unless otherwise noted

**GUEST COUNT**

- The guaranteed number of guests for your function must be given to the Dining Service Office (207.725.3211 or 725.3181) no less than 5 business days in advance (i.e. the "date of guarantee")
- Changes in guest counts not made 5 business days in advance may be assessed a service charge (minimum of $25 per change per event)
- Food and seating accommodations will be provided for 10% above the guarantee unless it exceeds the room capacity. If the actual number of people in attendance exceeds the guarantee, you will be billed for the number of meals served
- If no guaranteed number is given, the number given at the time the order was placed will be used. Count reductions may not be accepted after the date of guarantee; a service charge may apply if the final count increases to more than 10% above of the guarantee count
DATES AND HOURS OF SERVICE, ACADEMIC YEAR

- During the months of September, October, April, and May, Dining Service is unable to cater outside events (events not related to the college) due to the large number of College events taking place during those months.
- Additional charges may be incurred when staff is scheduled beyond regular service hours, i.e. before 7:00 a.m., after 8:00 p.m. or weekends.

MENU

The menu ideas listed are offered as suggestions and should be used as a menu guide for your event. We will work with you to accommodate any special requests.

STAFFING

The Dining Service catering manager will help determine your staffing needs based on the size of your group, menu, style of service, and space logistics.

- The standard staffing charge is calculated as 18% of the charge for your food or $20 per hour, per wait staff member, whichever is higher.
- Events that require an attendant or wait staff are charged based on a 2-hour minimum. Should the event be longer than 2 hours, additional fees will be charged.
- When cooks or other service personnel are required to staff an event, the charge will be $20 per hour.

TIMELINE AND ASSOCIATED SERVICE FEES

- You will need to book your dining arrangements one (1) week in advance for basic receptions, small luncheons, and coffee breaks.
- We require two (2) weeks advance notice for larger events and three (3) weeks for complex events and events requiring alcohol.
- Meals and services requested without two (2) weeks prior notice are generally unable to be accommodated; however, if we are able to accommodate these requests, a service charge may apply.
- Cancellation or changes to planned functions may be charged up to 50% of the estimated costs.

MISCELLANEOUS

- Please note: the customer is responsible for all equipment used at those events that do not have an attendant. We ask that any unused food or beverage remain at the event site. We enforce this policy for the health and safety of our guests.
- Any food ordered for pick-up that is not picked up within one hour of the scheduled time may be returned to storage and charged a restocking fee of 25%.

If you have any questions please feel free to call us for assistance at 207-725-3181 or 207-725-3211. We look forward to serving you and making your event a memorable one!
### Dining Room Seating Capacity Estimates

<table>
<thead>
<tr>
<th>LOCATION</th>
<th>FULL SERVICE</th>
<th>BUFFET SERVICE</th>
<th>STANDING RECEPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moulton Union</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dining Room North</td>
<td>12</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Dining Room South</td>
<td>12</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Faculty/Staff Room</td>
<td>30</td>
<td>26</td>
<td>N/A</td>
</tr>
<tr>
<td>Main Lounge</td>
<td>120</td>
<td>96</td>
<td>125</td>
</tr>
<tr>
<td>Lancaster Lounge</td>
<td>64</td>
<td>48</td>
<td>75</td>
</tr>
<tr>
<td>Thorne Hall</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Daggett Lounge</td>
<td>112</td>
<td>98</td>
<td>200</td>
</tr>
<tr>
<td>Hutchinson Room</td>
<td>32</td>
<td>32</td>
<td>N/A</td>
</tr>
<tr>
<td>Mitchell Room North</td>
<td>10</td>
<td>10</td>
<td>N/A</td>
</tr>
<tr>
<td>Mitchell Room South</td>
<td>10</td>
<td>10</td>
<td>N/A</td>
</tr>
<tr>
<td>Pinette Dining Room</td>
<td>36</td>
<td>36</td>
<td>N/A</td>
</tr>
<tr>
<td>President's Dining Room</td>
<td>18</td>
<td>18</td>
<td>N/A</td>
</tr>
<tr>
<td>Thorne Dining Room</td>
<td>540</td>
<td>TBD</td>
<td>N/A</td>
</tr>
<tr>
<td>Cram Alumni House</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Terrace (weather permitting)</td>
<td>48</td>
<td>48</td>
<td>75</td>
</tr>
<tr>
<td>Fireplace Dining Room</td>
<td>64</td>
<td>64</td>
<td>125</td>
</tr>
</tbody>
</table>

We will be glad to assist you in choosing the best location for your event. Also, please note that these are maximum capacity numbers. Your specific event setup requirements may reduce the maximum capacity for your event.
Delivery Information and Charges

DELIVERY FEES

- Full Service Events $60.00
  (Campus locations except Moulton Union and Thorne Hall)

- Breaks, Refreshments, and Basic Meal Service $12.00

- Coastal Studies Center $100.00 Full Service Events
  $60.00 Breaks & Refreshments

Other off-premise fees will be calculated based on distance and the complexity of the event.

Spirits, Beer, and Wine

The Maine Department of Public Safety Liquor Licensing and Inspection Unit regulate the sales and service of alcoholic beverages. As a licensee we are obligated and committed to complying with the State of Maine liquor laws.

In Compliance with Maine State Law

- Our liquor license prohibits us from allowing you to bring your own alcoholic beverages on the premises
- Sale or consumption of alcohol by a minor (under 21 years), or to anyone without proper identification, or the service of alcohol to anyone who appears to be intoxicated, is prohibited
- Members of your group must consume all alcoholic beverages in the designated areas only and cannot carry their drinks outside of these boundaries
GENERAL BAR SERVICE INFORMATION AND CHARGES

➢ To allow ample time for Dining Service to obtain the necessary permits from the town and state, arrangements for the service of alcoholic beverages must be made 21 days in advance of your event
➢ Gratuities will not be charged
➢ Non-alcoholic beverages will be served and charged according to usage
➢ A licensing fee of $15.00 will be charged on all events requiring alcohol
➢ Bartender: $18.00/hr. with a two-hour minimum; generally one bartender per 50 guests is required
➢ Snacks, such as pretzels, will be served at no additional charge
➢ Set-ups for full bar service (spirits, wine and beer): $1.50 per person. Includes service ware, ice, condiments, mixes, etc.
➢ You may choose from one of the following for your event:
  • Open/Host Bar: All charges for an open bar are to be paid for by the host in accordance with our current price list. A coupon/ticket system may be substituted if requested
  • Cash Bar: All persons requesting alcoholic beverages will be charged on an individual basis in accordance with our current price list

HOUSE WINE

Blanc & Rouge $3.75 glass $11.95 carafe

If you wish to serve wine other than the current house wine, a wine list is available upon request. Additional charges will apply.

BEER

Imported and micro brews $3.50 bottle
Domestic $2.75 bottle

Keg beer is available upon request; prices starting at $150.00 per keg.

NON-ALCOHOLIC DRINKS

Soft drinks $1.00
Bottled spring water $1.00
Sparkling cider $5.95 (per bottle or liter)

MIXED DRINKS $5.00
Coffee Breaks and Refreshments

Hot Beverages

Coffee:
- Colombian
- Flavored
- Eco Preserve “Free Trade”
- Decaffeinated

Traditional Black & Green Tea
Herbal Tea Assortment
Hot chocolate
Hot cider (seasonal)

Cold Beverages

Orange juice
Cranberry juice
Sparkling cider
Assorted soda
Lemonade
Iced tea (sweetened)

Apple juice
Apple cider (seasonal)
Spring water
Sparkling water
Fruit punch
Milk (2% or skim)

Pastries and Snacks

Homemade muffins or mini muffins
Danish
Cranberry bread
Cinnamon buns
Homemade brownies
Finger pastries (add $1.25)
Fresh fruit salad (add $.50)
Low Fat Yogurt w/Granola (add $1.25)

Homemade scones
Crumb coffee cake ring
Banana bread
Homemade cookies (4”) $.40 ea.
Assorted tea cookies (2 - 2”)
Whole fresh fruit (seasonal)
Bagels with cream cheese (add $.50)
Sliced fruit platter (add $.75)
Snacks and Munchies

Nacho chips with salsa $1.50
& Guacamole $1.95
Pretzels $0.95
Sourdough pretzels and dipping mustard $1.25
Popcorn $0.95
Peanuts $1.25
Potato chips $1.00
with dip $1.50
Mixed nuts $1.95
Party mix $1.00
Cheddar cheese and crackers $1.95
Fresh vegetable platter with dip $1.75
Roasted red pepper hummus and snack crackers $1.75

All prices are per person and include paper service.

Breakfast

A minimum of 10 guests is required; for less than 10 guests, add $1.00 per person. Add $.75 per person for china service at locations other than Moulton Union or Thorne Hall.

The “Healthy Start” $5.95 ($4.95 without Granola/Yogurt/Milk)
Choice of juice, served in carafe(s)
Homemade muffins and scones
Bagels with cream cheese
Fresh seasonal fruit basket
Granola with vanilla yogurt and skim milk
Coffee, tea, decaffeinated coffee

The Continental $3.75
Choice of juice, served in carafe(s)
Fresh sliced fruit
Homemade muffins and scones
Coffee, tea, decaffeinated coffee

All prices and amounts on a per person basis.

We also offer a full line of breakfast and brunch items and welcome the opportunity to discuss the specific requirements of your event.
**Lunches**

A minimum of 10 guests is required; for less than 10 guests, add $1.00 per person. Add $.75 per person for china service at locations other than Moulton Union or Thorne Hall.

**CHICKEN CAESAR SALAD BUFFET**  
$7.95 per person

Fresh Romaine lettuce served with croutons, grilled sliced chicken, shredded Parmesan, and Caesar salad dressing. Choices include: assorted rolls or tortillas, fresh fruit salad, dessert of the day, choice of cold beverage, coffee and tea.

**SUPER SOUP AND SALAD BUFFET**  
$7.95 per person

Two varieties of homemade soup of the day (one vegetarian) served with a fresh garden salad with croutons, shredded cheddar, and choice of dressing. Also includes hearty multi-grain bread with butter and Promise margarine, fresh fruit salad, dessert of the day, choice of cold beverage, and coffee and tea.

**WRAP-YOUR-OWN SANDWICH BUFFET**  
$7.95 per person

Complete with sliced grilled chicken and/or sliced roast beef, shredded cheddar, lettuce, tomato, onion, pickles, sliced peppers, steamed brown rice, black beans, nachos chips, warm tortillas, salsa, and condiments, fresh fruit basket, dessert of the day, choice of cold beverage, coffee and tea.

**SOUP AND SANDWICH SPECIAL**  
$7.50 per person (without soup: $6.95 per person)

Includes: homemade soup of the day, assorted deli sandwich platter, potato chips, pickle spears, fresh fruit basket, condiments, homemade cookies, and choice of cold beverage.
**DELI BUFFET**  

$7.50 PER PERSON

<table>
<thead>
<tr>
<th>Choice of four:</th>
<th>Choice of two salads:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Turkey breast</td>
<td>Coleslaw</td>
</tr>
<tr>
<td>Roast beef</td>
<td>Pasta salad</td>
</tr>
<tr>
<td>Baked ham</td>
<td>Roasted vegetable salad</td>
</tr>
<tr>
<td>Hummus</td>
<td>Potato salad</td>
</tr>
<tr>
<td>Grilled eggplant slices</td>
<td>Broccoli nut salad</td>
</tr>
<tr>
<td>Swiss cheese</td>
<td>Couscous salad</td>
</tr>
<tr>
<td>American cheese</td>
<td>Tabbouleh</td>
</tr>
<tr>
<td>Provolone cheese</td>
<td>Thai noodle salad</td>
</tr>
</tbody>
</table>

Deli buffet includes sliced tomato, lettuce, green pepper, cucumber, onion, pickles, ciabatta bread, focaccia bread, multi-grain rolls, condiments, cold beverages, seasonal fruit basket, coffee and tea, assorted cookies, and finger pastries.

We can easily add *soup of the day* to any luncheon special at an additional cost of $1.25 per person.

Full service luncheons are available upon request. Any dinner item or buffet luncheon item can be used as a plated and served luncheon.
DINNER OPTIONS

DINNER SALADS

Seasonal salad options available upon request

Mesclun Salad
Mix of field greens topped with grated carrot and croutons

House Salad
Assorted greens tossed with toasted walnuts, blue cheese or feta cheese, red onion, cucumber, and garnished with crostini

Garden Salad
Seasonal greens tossed with tomatoes, cucumber and onion

Classic Caesar
Romaine lettuce, croutons, shredded Parmesan and creamy Caesar dressing

DRESSINGS

Balsamic Vinaigrette, Citrus Vinaigrette
Maple Vinaigrette, Blueberry Vinaigrette
Dijon Vinaigrette, Herb Vinaigrette
Raspberry Vinaigrette, Bleu Cheese
Creamy Italian, House Ranch

Low-fat dressings available upon request

SOUPS

Starting at $1.50 pp

Maine fish chowder
Seafood chowder
Pumpkin bisque (seasonal)
Maine lobster bisque
Pear and parsnip soup
Hungarian mushroom soup
Tomato bisque

**APPETIZERS**

(Prices subject to change)

- Fresh fruit cup laced with amaretto $2.95
- Mushroom polenta (pan-seared mushrooms with rosemary, Wine, and herb butter served over grilled polenta) $3.95
- Gulf shrimp cocktail $5.95
- Smoked seafood sampler $5.95

Hot and cold hors d'oeuvres can also be used as appetizers.

*Appetizers and soups are in addition to the meal and are not included in the cost of the meal.*

**VEGETABLES**

**Choice of two:**

<table>
<thead>
<tr>
<th>Char-grilled seasonal vegetables</th>
<th>Oven roasted asparagus (seasonal)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted seasonal vegetables with fresh herbs</td>
<td>Broccoli, cauliflower, and carrots</td>
</tr>
<tr>
<td>Glazed dill carrots</td>
<td>Grilled polenta cakes</td>
</tr>
<tr>
<td>Green beans with toasted cashews</td>
<td>Lemon barley pilaf</td>
</tr>
<tr>
<td>Sautéed zucchini and summer squash with red peppers</td>
<td>Wild rice pilaf</td>
</tr>
<tr>
<td>Sugar snap peas, julienne carrots, and toasted sesame seeds</td>
<td>Garden rice pilaf</td>
</tr>
<tr>
<td>Roasted sweet potato wedges with olive oil and rosemary</td>
<td>Brown rice</td>
</tr>
<tr>
<td>-------------------------------------------------------</td>
<td>------------</td>
</tr>
<tr>
<td>Sautéed spinach with roasted red peppers, garlic, and olive oil</td>
<td>Herb roasted red potatoes</td>
</tr>
<tr>
<td>Roasted fennel and carrots (seasonal)</td>
<td>Roasted garlic mashed potatoes</td>
</tr>
<tr>
<td>Crispy risotto cake</td>
<td>Baked potato</td>
</tr>
<tr>
<td>Pureed sweet and white potatoes, onion, and garlic braised in ale</td>
<td>Rissole potato</td>
</tr>
</tbody>
</table>
DINNER ENTRÉES

Chicken Marsala $17.95
Boneless breast of chicken sautéed with mushrooms in Marsala wine sauce

Chicken Piccata $17.95
Boneless breast of chicken lightly sautéed and finished with a sauce of lemon, herbs, and capers

Pan Seared Breast of Chicken $17.95
Served with a brandy au-jus

Medallions of Chicken with Wild Mushrooms $18.95
Lightly sautéed and laced with Dijon and tarragon cream

Chicken Scaloppini $17.95
Boneless breast of chicken sautéed with garlic, herbs, lemon, and cream laced with white wine.

Stuffed Chicken Breast $16.95
Choice of: Sage dressing, wild rice, broccoli and cheese, or apple sage served with an appropriate sauce

Roasted Duck Breast $18.95
Boneless duck breast lightly marinated, roasted and sliced, served with sour cherry and port wine reduction

Grilled Atlantic salmon $17.95
North Atlantic salmon filet grilled and served with lemon dill cream.

Broiled Atlantic salmon $17.95
Crusted with horseradish and smoked salmon, served with citrus cream sauce.

Lacquered Atlantic salmon $17.95
North Atlantic salmon filet lightly glazed with soy, Ginger, and molasses and finished with sesame seeds.

Baked Stuffed Haddock $17.95
Fresh filet of haddock stuffed with Maine crab meat and topped with sherry shrimp sauce

Char-grilled Chili Lime Halibut $ Market
lightly marinated and served with pineapple and cucumber salsa
Char-grilled Swordfish Steak $ Market
  Served with lime ginger beurre blanc or fruit salsa

Steamed Maine Lobster $ Market
  1-½ lb steamed lobster served with drawn butter

Char-broiled 12 oz. Sirloin Steak $19.95
  Served with sautéed onions and mushrooms

Roast Tenderloin of Beef $21.95
  Sliced into medallions and served with Cabernet sauce.

Roast Sirloin of Beef $18.95
  Sliced and served with peppercorn mushroom sauce.

London Broil $17.95
  Char-grilled flank steak, thinly sliced and served with a shallot and red wine reduction

Prime Rib of Beef $18.95
  Slow roasted and served with au jus.

Herb Crusted Pork Tenderloin or Pan-Seared Pork Tenderloin $17.95
  Finished with an applejack glaze or served with rhubarb compote

Roast Rack of Lamb $ Market
  Served with pan juices, savory dressing, and mint jelly

Butternut Squash Ravioli (v) $15.95
  Served with brown sage butter (seasonal)

Roasted Vegetable Ravioli (v) $15.95
  Served with a choice of sun-dried tomato cream or tossed with roasted red peppers and baby spinach

Penne Pasta (v) $13.95
  Tossed with spinach, sun-dried tomato, garlic, herbs, and olive oil

Items denoted with (v) are vegetarian. We also offer vegan and additional vegetarian selections upon request.
DESSERTS

Bowdoin log with toasted almonds and fudge sauce
Lemon sherbet with fresh berries, raspberry sauce, and rolled cookies
Espresso mousse cake (add $1.00)
White chocolate raspberry mousse cake (add $1.00)
Lemon raspberry layer cake with toasted almonds
Deep-dish apple caramel pie
Key lime pie
Warm apple crisp with French vanilla ice cream
Blueberry crisp with whipped cream
Carrot cake with cream cheese frosting
New York-style cheesecake with choice of topping (add $1.00)
Fancy finger desserts including baklava, éclairs, and cream puffs
# Hors d’oeuvres

*Prices are based on self-service buffets, 2 pieces or portions per person.*

## Cold

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asparagus spears wrapped in prosciutto and Boursin cheese</td>
<td>$1.95</td>
</tr>
<tr>
<td>Sun-dried tomato tapenade on sliced baguettes or endive</td>
<td>$1.95</td>
</tr>
<tr>
<td>Gulf shrimp cocktail</td>
<td>$2.75</td>
</tr>
<tr>
<td>Cherry tomatoes stuffed with herb cheese</td>
<td>$1.50</td>
</tr>
<tr>
<td>Fresh fruit kebabs</td>
<td>$1.95</td>
</tr>
<tr>
<td>International cheese, fruit, and cracker tray</td>
<td>$2.75</td>
</tr>
<tr>
<td>Vermont Cheddar wedge with fruit and crackers</td>
<td>$2.25</td>
</tr>
<tr>
<td>Fresh vegetable crudités with dip</td>
<td>$1.50</td>
</tr>
<tr>
<td>Smoked local seafood platter with remoulade sauce</td>
<td>$3.50</td>
</tr>
<tr>
<td>Assorted finger roll sandwiches</td>
<td>$2.00</td>
</tr>
<tr>
<td>Mini potato pancake served with smoked salmon</td>
<td>$2.00</td>
</tr>
<tr>
<td>Assorted pâtés with melba toast</td>
<td>$2.00</td>
</tr>
<tr>
<td>Roast tenderloin on a baguette with Boursin cheese</td>
<td>$2.50</td>
</tr>
<tr>
<td>Maine crab puffs</td>
<td>$1.95</td>
</tr>
<tr>
<td>Goat cheese and black pepper biscuits with smoked salmon and dill</td>
<td>$2.00</td>
</tr>
</tbody>
</table>
**HOT**

Pan-seared scallops with garlic and vermouth $3.00
Scallops wrapped in bacon $2.75
Char-grilled skewered gulf shrimp $3.00
Skewered chicken sauté $1.95
Spanakopita $1.75
Baked Brie with chutney and crackers $1.75
Mini crab cakes $1.95
Thai chicken and cashew spring rolls with dipping sauce $1.75
Vegetable egg rolls with duck sauce $1.50
Bruschetta with caponata $1.75
Coconut fried shrimp $2.75
Skewered beef or chicken teriyaki $1.95
Smoked chicken quesadillas $1.95
Tiny red skin potatoes stuffed with herbs and cheese $1.75
Stuffed mushrooms $1.95
Baked artichoke hearts served with crackers and melba toast $2.25
Filo tart with goat cheese, pesto and sun-dried tomato tapenade $1.95
Wild mushroom and caramelized shallot tart with Gruyere cheese $1.95
Thai shrimp and vegetable money bag $1.95
Rice paper wrapped shrimp $2.75
Grilled tuna & wasabi wonton with pickled ginger $2.95
  Portobello mushrooms with sun-dried tomato dusted with Romano cheese $2.25
Lobster Bake: "A Bowdoin Specialty"

Wrapped in seaweed and baked over a hardwood fire
Minimum count of 25 required.

Choose One Main Entrée
1-1/4 lb. fresh Maine lobster with drawn butter
10 oz. charbroiled sirloin steak
8 oz. lemon garlic grilled boneless chicken breast
Teriyaki tempeh vegetable kebab

Meal Includes:
New England fish chowder with oyster crackers
Steamed clams with broth and drawn butter
Baked potato with sour cream
Steamed corn on the cob
Choice of creamy coleslaw or garden salad
Cornbread and butter
Maine blueberry cake
Chilled sliced watermelon
Assorted cold beverages

Prices:

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Full bake</td>
<td>$30.95</td>
</tr>
<tr>
<td>Without clams</td>
<td>$28.95</td>
</tr>
<tr>
<td>Without clams and chowder</td>
<td>$26.95</td>
</tr>
<tr>
<td>Vegetarian</td>
<td>$14.95</td>
</tr>
</tbody>
</table>

If clams are not available, mussels will be used.

Prices are subject to change due to market prices.
### Boxed Meals

<table>
<thead>
<tr>
<th>Basic Boxed Lunch</th>
<th>Boxed Dinner</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>$6.95</strong></td>
<td><strong>$8.95</strong></td>
</tr>
<tr>
<td>Choice of sandwich (Served on a choice of Ciabatta bread, Focaccia bread, Multi-grain rolls or Kaiser rolls)</td>
<td>Chilled roasted chicken breast quarter or fried chicken fingers with dipping sauce (BBQ, honey mustard, or duck sauce)</td>
</tr>
<tr>
<td>Turkey</td>
<td>Pasta salad</td>
</tr>
<tr>
<td>Roast beef</td>
<td>Fresh fruit salad</td>
</tr>
<tr>
<td>Ham and cheese</td>
<td>Dinner roll and butter</td>
</tr>
<tr>
<td>Hummus</td>
<td>Fresh veggies and dip</td>
</tr>
<tr>
<td>Tuna or chicken salad</td>
<td>Nuts and mints</td>
</tr>
<tr>
<td>Baked potato chips or pretzels</td>
<td>Dessert</td>
</tr>
<tr>
<td>Fresh fruit</td>
<td>Cold beverage</td>
</tr>
<tr>
<td>Carrot and celery sticks</td>
<td></td>
</tr>
<tr>
<td>Homemade cookies</td>
<td></td>
</tr>
<tr>
<td>Cold beverage</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Premium Boxed Lunch</th>
<th>Boxed Breakfast</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>$7.95</strong></td>
<td><strong>$6.00</strong></td>
</tr>
<tr>
<td>Basic boxed lunch with premium sandwich selections plus the following additions:</td>
<td>Choice of juice (orange, apple, or cranberry)</td>
</tr>
<tr>
<td>Relish dish</td>
<td>Homemade muffin or fresh bagel and cream cheese</td>
</tr>
<tr>
<td>Cheese and crackers</td>
<td>Yogurt</td>
</tr>
<tr>
<td>Nuts and mints</td>
<td>Granola</td>
</tr>
<tr>
<td></td>
<td>½ pint low fat milk</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Children’s Boxed Lunch</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>$4.95</strong></td>
<td></td>
</tr>
<tr>
<td>Choice of sandwich (served on white or wheat bread)</td>
<td></td>
</tr>
<tr>
<td>Ham and cheese</td>
<td></td>
</tr>
<tr>
<td>Turkey</td>
<td></td>
</tr>
<tr>
<td>Peanut butter and jelly</td>
<td></td>
</tr>
<tr>
<td>Fruit snacks</td>
<td></td>
</tr>
<tr>
<td>Carrot and celery sticks</td>
<td></td>
</tr>
<tr>
<td>Fresh fruit, cookie</td>
<td></td>
</tr>
<tr>
<td>Milk or juice</td>
<td></td>
</tr>
</tbody>
</table>

All boxed meals include condiments and paper supplies. Other items are available upon request. Yogurt or cottage cheese can be substituted for a sandwich.
All-American Cookout
$8.95
Hamburger
All beef hot dog
Rolls & condiments
Pasta salad
Potato chips
Sliced tomato, onion, pickles, and cheese
Sliced watermelon
Cookie or brownie tray
Assorted cold beverages

BBQ Ribs & Fixings
$14.95
Tossed garden salad with vinaigrette
BBQ spare ribs
Baked beans
Roasted corn & black bean salad with cilantro
Marinated green beans
Pasta salad
Cornbread and butter
Cookie or brownie platter
Assorted cold beverages

Charbroiled Steak BBQ
$16.95
Tossed garden salad with vinaigrette
10 oz. sirloin steak
Sautéed mushrooms and onions
Corn on the cob
Red skin potato salad
Broccoli nut salad
Rolls and butter
Cookie or brownie tray
Assorted cold beverages

Chicken BBQ
$12.95
Tossed garden salad with vinaigrette
Choice of:
8 oz. BBQ Boneless Chicken Breast
or BBQ Quartered Chicken
Dijon potato salad
Creamy coleslaw
Fresh fruit salad
Corn bread and butter
Cookie or brownie platter
Assorted cold beverages

One of the following items can be added to any menu selection: vegetable chili, garden burgers, tempeh/vegetable kebabs, spicy black bean burgers, char-grilled eggplant steak with roasted corn salsa, marinated tofu steak with sautéed peppers and onions.

Prices are subject to change due to market prices.

All outdoor BBQs are seasonal and weather dependant. Other menu items are available upon request and accompaniments can easily be changed to customize your event. Paper supplies and condiments are included.

Additional charges may be incurred for BBQs under 25 guests to cover service staff fees.
Check List for a Successful Event

- Contact the Events Office (x3421) and reserve space.

- Inform the Events Office if services will be needed from other departments, i.e. special set ups, tables/chairs, audiovisual, coat racks, etc.

- Call the Dining Service Office (x3181 or 3211) with request well in advance.

- Determine your food budget, style of service, décor requirements, estimated guest count, and beginning/ending time of your event.

- Give at least 3 weeks notice if alcohol is to be served.

- For large events, set up an RSVP date at least two weeks prior to the function.

- If your budget is tight, ask for ways to reduce expenses.

- Do any guests have special dietary needs?

- Who will be your representative at the event?