breakfast collections

MINI CONTINENTAL
Includes Miniature Muffins and Danish, Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

QUICK START
Assorted Muffins, Danish and Scones, with Fresh Seasonal Sliced Fruit, Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

CLASSIC CONTINENTAL
Includes Miniature Muffins, Danish, Croissants and Bagels; served with Butter, Fruit Preserves and Cream Cheese, Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

À LA CARTE BREAKFAST
Assorted Bagels with Butter, Cream Cheese and Preserves
Fruit and Yogurt Parfaits
Fresh Seasonal Sliced Fruit
Regular and Decaffeinated Coffee and Tea Service
Fresh Fruit Salad
Upgrade to Starbucks’s Coffee
hot breakfast

AMERICAN BREAKFAST
Assorted Pastries and Breakfast Bread, Scrambled Eggs, Breakfast Potatoes, choice of Crisp Bacon, Sausage Links or Sausage Patties, Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

SILVER DOLLAR BREAKFAST
Silver Dollar Pancakes (three per person) served with Butter, Syrup, Strawberry Topping, Assorted Breakfast Bread, choice of Crisp Bacon, Sausage Links or Sausage Patties, Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

SUNRISE BREAKFAST BUFFET
Scrambled Eggs, Breakfast Potatoes, Belgium Waffles with Strawberries, Whipped Cream and Syrup and choice of Crisp Bacon, Sausage Links or Sausage Patties. Assorted Breakfast Breads, Bagels, Fresh Fruit Salad, Yogurt, Assorted Juice, Gourmet Coffee, Decaf and Hot Tea

Eggbeaters may be substituted for real Eggs upon request

breakfast additions

OATMEAL BAR
Hot Oatmeal, Cinnamon Sugar and Apple Maple Pecan Compote served with Raisins, Cranberries, Low-fat Granola and Butter

LOX AND BAGELS
Norwegian Smoked Salmon, Hard-boiled Eggs, Tomatoes, Capers and Bermuda Onions served with Assorted Bagels and Plain Cream Cheese

STRATA
Choose from: Eggbeater Strata with Feta, Spinach and Tomato; Vegetable Cheese Strata; or Bacon, Onion and Swiss Strata

Eggbeaters may be substituted for real Eggs upon request
plated meals

Includes Fresh Rolls, Butter, Water and Coffee Service
Served on China
Staffing is Additional

JERK RUBBED PORK TENDERLOIN WITH ISLAND RICE AND SAUTÉED ASPARAGUS
Served with Achiote Shrimp and Black Bean Cake as well as Summer Fruit and Berries

HOISIN MANGO RIBS WITH ASIAN SLAW
Served with Potstickers with Sweet Soy Dipping Sauce and Ginger Crème Brûlée

CHIMICHURRI FLANK STEAK WITH JASMINE RICE
Served with Scallop and Spicy Coconut Ceviche and Sopaipilla

FARFALLE WITH SHRIMP AND RAPINI
Served with Winter Roasted Vegetables and Tropical Flore de Latte

ROASTED VEGETABLE PARMESAN QUICHE
Served with Mushroom and Gruyère Cheese Polenta Cake and Raspberry Almond Coconut Bar

MEDITERRANEAN CHICKEN OVER WILD RICE
Served with a Garden Salad and Double Chocolate Cake
classic collections

DELI EXPRESS
Sliced Oven-roasted Turkey, Roast Beef, and Ham; Swiss, American and Provolone Cheeses; Leaf Lettuce, Sliced Tomatoes and Pickles; Assorted Baked Breads and Rolls
Served with Two Deli Salads and Beverages

BRONC SANDWICHES
Please choose three (3) of the following
- Chunky Dijon Chicken Salad on 12 Grain Bread
- New Market Tuna on Multigrain Roll
- Black Forest Ham with Smoked Gouda on Marble Rye Bread
- Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onions
- Grilled Chicken with Cranberry Mayo, Lettuce and Tomato on a Kaiser Roll
Includes Beverages, Cookies, Condiments and a Deli Salad

UPSCALE SANDWICHES
Please choose three (3) of the following
- Turkey Breast with Mesclun Green and Sage Cream Cheese on Ciabatta Bread
- Roast Beef with a Chive Cream Cheese Spread on Ciabatta Bread
- Blackened Chicken with Cucumber Raita Salad on Ciabatta Bread
- Thin Sliced Corned Beef with Slaw and Thousand Island Dressing on Rye Bread
- Avocado Shrimp Salad with Plum Tomatoes and Green Leaf Lettuce on a Buttered Croissant
- Ham with Black Bean Spread, Roasted Corn Salad and Barbecue Chipotle Dressing on Ciabatta
- Balsamic Marinated Vegetable Wrap with Fresh Mozzarella and Arugula
Includes Beverages, Cookies, Pickles, Condiments and Choice of Two Upscale Salads

BOXED LUNCHES
Mini Sandwiches
- Turkey & Cheese
- Roast Beef & Cheese
- Roasted Red Pepper & Hummus
*Served on traditional sized kaiser roll
Includes Soda, Cookies, Potato Chips and a Piece of Fruit

WRAP BUFFET
Gourmet Wraps
- Grilled Chicken Caesar
- Turkey Club with Bacon
- Roasted Vegetables and Cheese
- Ham, Apple and Honey Mustard
Includes Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Two Upscale Salads
classic collections

THE EXECUTIVE LUNCHEON
Please choose three (3) of the following

- Sliced Turkey Breast and Ham with Swiss Cheese, Red Onions, Romaine, Tomato and Green Olive Pesto Spread on Ciabatta
- Roasted Onion and Apricot Pork with Chive Cream Cheese Spread and Mesclun Greens on Ciabatta
- Roast Beef with Fontina, Chipotle Mayo, Sun-dried Tomatoes, and Grilled Spanish Onions on a Baguette
- Roasted Rib Eye with Caramelized Onions and Horseradish Spread on a French Baguette
- Ham and Brie, with fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread
- Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta
- Granny Smith Apples and Brie with Fresh Baby Spinach on a French Baguette
- Sliced Portobello Mushrooms with Arugula and Sun-dried Tomato Olive Pesto Spread on a French Baguette

Includes Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Two Upscale Salads

UPSCALE SALADS
(Included with Sandwich Buffets)

- Traditional Garden Salad with Fresh Seasonal Vegetables and Assorted Dressings
- Pesto Orzo and Red Pepper Salad with Plum Tomatoes and Fresh Basil
- Cilantro Peanut Noodle Salad combined with Radishes, Scallions and Chopped Peanuts in a Pesto Cilantro Sauce
- Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions
- Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing
- Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic
- Chilled Dill Cucumber Salad with Red Onions tossed in Italian Dressing
- Grilled Vegetable Rotini Pasta Salad with a Balsamic Dressing
- Red Skinned Potato Salad with Egg, Celery, and Spanish Onion in a Seasoned Mayonnaise Dressing

*Ask the Catering Office about creating a Salad Buffet with Three Upscale Salad Selections
buffets

SOUTHERN BBQ
Barbecued Baked Beans, Cheddar Bacon Mashed Potatoes, Coleslaw, Biscuits with Honey Butter, choice of Oven-roasted Chicken or Honey-stung Chicken, and Brownies

LAZY SUMMER BBQ
Baked Beans, Coleslaw, Macaroni and Cheese, Cornbread Fiesta Muffins, Lazy Country Chicken, Sliced Brisket, Assorted Cookies and Dessert Bars

THE SICILIAN
Romaine Salad with Parmesan Peppercorn Dressing and Homemade Seasoned Croutons, Roasted Broccoli, Confetti Rice, Grilled Garlic Ciabatta, Chicken Marsala, Rigatoni and Meatballs, and Chocolate Dipped Biscotti

SIMPLY ITALIAN
Tossed Garden Salad with Italian Dressing, Rotini Marinara, choice of Chicken Parmesan or Sausage and Peppers, and Assorted Cookies
buffets

WOK THIS WAY
Asian Slaw, Szechuan Green Beans, Egg Rolls with Assorted Dipping Sauces, Vegetable Fried Rice, Cashew Chicken with Broccoli, and Fortune Cookies

THE VENETIAN
Roasted Vegetable Caesar Salad, Fresh Garlic Bread, Penne Pasta Salsa Rosa, choice of Chicken Marsala or Mediterranean Chicken, and Assorted Cookies

CHILLED TUSCAN
(Chilled Buffet)
Panzanella, Spinach with Fennel Orange Salad, Grilled Flatbread, Herb Roasted Beef Tenderloin with Mushrooms, Grilled Chicken with Broccolini and Gremolata, and Fior di Latte

A TASTE OF ITALY
(Chilled Buffet)
Grilled Rosemary Chicken, Grilled Fennel Tuna, Pesto Tortellini, Italian White Bean Salad, Caesar Salad, Seasonal Vegetables, Mini Ciabattas with Basil Oil, and Italian Ices
buffets

EASTERN INFLUENCES
(Chilled Buffet)
Coriander Peanut Ramen Noodles, Szechuan Green Beans, Teriyaki Grouper on Sweet Chile Cucumbers, Orange Glazed Chicken with Sesame Spinach, and Assorted Dessert Bars

FANTASTIC FRIO
(Chilled Buffet)
Corn and Black Bean Salsa, Spiced Sweet Potato Salad, Salmon Veracruz with Chile Lime Cucumber Dressing, Mexican Chopped Chicken Salad, Grilled Marinated Flatbread, and Grilled Fruit Salsa with Cinnamon Pita Wedges

SIZZLING SALAD BAR
(Chilled Buffet)
Seasonal Salad Bar with Teriyaki Salmon, Freshly Grilled Flatbreads, and Assorted Gourmet Cookies

DON’T SEE WHAT YOU’D LIKE?
Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office to arrange a personal consultation. Plasticware is included with all packages in this guide, unless otherwise specified.
receptions

COLD HORS D’OEUVRES
Southwestern Chicken in Phyllo Crisp
Smoked Salmon Roll on Cucumber Round
Seared Beef Tenderloin with Sweet Onion Marmalade on Ficelle
Wild Mushroom and Goat Cheese Crostini
Smoked Salmon and Nori Stack with Wasabi Cream
Roasted Vegetables and Curried Hummus on Pita Crisp
Buffalo Mozzarella and Prosciutto Skewers
Spinach Dip with Pita Chips
Ahi Tuna with Pineapple Salsa on a Wonton Crisp

HOT HORS D’OEUVRES
Goat Cheese and Spinach Stuffed Cremini Mushrooms
Thai Chicken Satay with Peanut Sauce
Coconut Shrimp with Tropical Salsa
Vegetarian Spring Rolls with Ginger-Soy Dipping Sauce
Spanikopita
Maryland Crab Cakes with Cajun Rémoulade
Skewered Beef with Teriyaki Sauce
Tandoori Chicken Skewer with Tamarind Dipping Sauce
Parmesan Artichoke Heart with Goat Cheese
Tamarind Pork Ribs

BUTLERED HORS D’OEUVRES
(Based on a One Hour Reception)
Choose six (6) hors d’oeuvres
Choose eight (8) hors d’oeuvres

STATIONARY HORS D’OEUVRES
(Based on a One Hour Reception)
Choose six (6) hors d’oeuvres
Choose eight (8) hors d’oeuvres
Waiters may be required at an additional charge

ADDITIONS
International and Domestic Cheeses Served with Crackers, Grissini Breadsticks and Flatbreads
Fresh Garden Crudités Served with Ranch Hummus and/or Artichoke Lemon Dip and Grilled Pita Triangles
Seasonal Vegetables and Domestic and Imported Cheeses Served with Dip and Assorted Gourmet Crackers
Antipasto Platter Served with Marinated Vegetables, Assorted Italian Meats and Gourmet Cheeses
Tomato Basil Bruschetta Served with Homemade Croustades
Beverages Assorted Canned Soda & Bottled Water
reception stations

MEDITERRANEAN
Seasonal Roasted Vegetables, Tabbouleh Salad, Marinated Olives, Greek Salad, and Hummus with Pita Chips

DIM SUM
Egg Rolls, Potstickers and Sweet and Spicy Boneless Chicken Wings served with Assorted Dipping Sauces, including Sweet Chile and Cucumber Vinaigrette, and Gourmet Dessert Bars

CLASSIC DESSERTS
Miniature Chocolate Eclairs, Cream Puffs and Homemade Chocolate Covered Strawberries, and a choice of Miniature Cannolis or Assorted Miniature Tartlets

HAPPY HOUR
Have a "pub" break with your favorite Happy Hour finger foods. Includes Chilled Spinach Dip with Pita Chips, Mini Cheesesteaks, Buffalo Chicken Tenders served with Celery and Blue Cheese Dip, Cookies, and Dessert Bars
breaks

**COFFEE BREAK**
Gourmet Regular and Decaffeinated Coffee Service with Hot Tea, Coconut Macaroons, Lemon Bars, Brownie Bars and Raspberry Bars

**ASSORTED COOKIES & BROWNIES**

**ASSORTED DESSERT BARS**

**ASSORTED ENERGY BARS**
Raise the bar with an assortment of Granola, Fruit and Breakfast Bars

**SUGAR AND SPICE**
Celebrate with Cinnamon Candy, Cracker Jacks, Cajun Snack Mix, Gummy Bears, Cheddar Popcorn and Spiced Nuts

**THE HEALTHY ALTERNATIVE**
Get healthy with an assortment of Apples, Oranges, Bananas and Pears served with Yogurt Cups, Trail Mix and Granola Bars

**SNACK ATTACK**
Enjoy Assorted Chips, Honey Peanuts, Trail Mix and Specialty Cookies and Brownies

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**contact us today**

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Prices effective until 07/01/2010