Rider University Catering

fresh and delicious every day
BREAKFAST COLLECTIONS

All prices are per person ($50.00 minimum)

**Basic Beginnings**  $6.69
ASSORTED DANISH, GOURMET COFFEE, DECAF AND HOT TEA

**Quick Start**  $10.99
ASSORTED MUFFINS, DANISH AND SCONES WITH FRESH SEASONAL SLICED FRUIT, FRESH ASSORTED JUICES, GOURMET COFFEE, DECAF AND HOT TEA

**Healthy Choice Breakfast**  $10.09
WHETHER IN COMBINATION WITH ONE OF OUR OTHER BREAKFAST PACKAGES OR ALONE, IT'S A HEALTHY WAY TO START YOUR DAY. INCLUDES INDIVIDUAL CEREAL CUPS, MILK, RIPE BANANAS AND ASSORTED INDIVIDUAL YOGURT CUPS, GOURMET COFFEE, DECAF AND HOT TEA

**À la Carte Breakfast**
ASSORTED BAGELS WITH BUTTER, CREAM CHEESE AND PRESERVES $2.69 per person
FRESH SEASONAL SLICED FRUIT $4.09 per person
FRUIT AND YOGURT PARFAITS $4.29
FRESH FRUIT SALAD $3.69
MINI FRITTATAS: BACON & SWISS OR GARDEN VEGETABLE $5.49
HOT BREAKFAST

All prices are per person ($50.00 minimum)

Ultimate Breakfast $18.19
DANISH, SCRAMBLED EGGS AND A CHEDDAR VEGETABLE STRATA, CRISP BACON, BREAKFAST SAUSAGE, PANCAKES, FRESH SEASONAL SLICED FRUIT, BREAKFAST POTATOES, ASSORTED JUICES, GOURMET COFFEE, DECAF AND HOT TEA

French Toast Breakfast $16.19
ORANGE CINNAMON FRENCH TOAST SERVED WITH YOUR CHOICE OF BREAKFAST POTATO, CRISP BACON, BREAKFAST SAUSAGE, CONDIMENTS, GOURMET COFFEE, DECAF AND HOT TEA

American Breakfast $16.29
SCRAMBLED EGGS, BREAKFAST POTATOES, CRISP BACON, BREAKFAST SAUSAGE AND ASSORTED PASTRIES WITH CONDIMENTS, ASSORTED JUICES AND GOURMET COFFEE, DECAF AND HOT TEA

Egg Whites available on request — nominal fee may apply

BREAKFAST ENHANCEMENTS

All prices are per person ($50.00 minimum)

Yogurt Parfait Bar $8.69
CHOOSE FROM TWO LOW-FAT YOGURTS, GRANOLA, THREE SEASONAL FRUITS, AND TWO TOPPINGS SERVED WITH BANANA BREAD CROUTONS TO BUILD YOUR IDEAL PARFAIT

Quiche-a-dilla $4.79
BREAKFAST QUICHE-A-DILLAS ARE A NEW TWIST ON A BREAKFAST CLASSIC, WITH YOUR CHOICE OF QUICHE SERVED IN A TORTILLA CUP. CHOOSE FROM LORAINE; PARMESAN AND ROASTED VEGETABLE; OR SPINACH, TOMATO, AND MUSHROOM

Just Pancakes $4.99
THREE LIGHT AND FLUFFY PANCAKES WITH BUTTER AND SYRUP

Egg Whites available on request — nominal fee may apply
CLASSIC COLLECTIONS

Deli Express  $15.99
SLICED OVEN-ROASTED TURKEY, SLICED ROAST BEEF, DELI HAM; SWISS, AMERICAN AND PROVOLONE CHEESES; LEAF LETTUCE, SLICED TOMATOES AND PICKLES; ASSORTED BAKED BREADS AND ROLLS, 2 SIDE SALADS, AND COOKIES

With Choice of Two Upscale Salads, Ice Water & Iced Tea

Classic Selections  $11.39
Please choose three (3) of the following
NEW MARKET TUNA ON A MULTIGRAIN ROLL
VERY VEGGIE SUBMARINE SANDWICH WITH PROVOLONE AND HONEY DIJON DRESSING
DELI TURKEY AND SWISS CHEESE WITH LETTUCE AND TOMATO ON WHEATBERRY BREAD
SLICED ROAST BEEF WITH CHEDDAR AND HORSERADISH SPREAD WRAP
HONEY MUSTARD HAM WITH LETTUCE AND PICKLES ON KAISER ROLL
Includes Iced Tea & Water, Cookies, Condiments and Choice of Salad

PLATED LUNCHES

All prices are per person ($50.00 minimum)

Thai Island Beef Salad  $17.89
GRILLED FLANK STEAK OVER ROMAINE WITH PEANUTS, CUCUMBER AND RICE NOODLES IN A THAI LIME VINAIGRETTE

Chicken Spinach and Apple Salad  $17.49
FRESH BABY SPINACH AND APPLE SALAD WITH GRILLED CHICKEN, GOAT CHEESE, BACON AND COUNTRY APPLE DRESSING

Garden Tofu Salad  $15.29
SESAME MARINATED TOFU AND HARD BOILED EGGS OVER A ROMAINE AND ICEBERG MIX WITH BALSAMIC VINAIGRETTE

Bruschetta Chicken Baguette  $16.89
GRILLED CHICKEN BREAST TOPPED WITH TOMATO BRUSCHETTA, ASIAGO CHEESE, ROMAINE LETTUCE AND CREAMY CAESAR DRESSING ON TOASTED BAGUETTE

Classic Box Lunch  $7.99
YOUR CHOICE OF SMOKED TURKEY WITH HAVARTI, HAM AND SWISS, ROAST BEEF AND PROVOLONE OR ROASTED VEGETABLES — SERVED WITH POTATO CHIPS, WHOLE FRUIT, AND A COOKIE

Premium Box Lunch

VEGETABLE & BOURSIN SANDWICH WITH APRICOT COUSCOUS  $11.99
ASIAN CHICKEN WRAP WITH PEANUT-LIME NOODLES  $13.79
TURKEY FAJITA CIABATTA WITH BLACK BEAN SALAD  $13.99
MEDITERRANEAN ROAST BEEF WITH TABBOULEH SALAD  $14.49
GRILLED CHICKEN SALAD WITH A FRESH ROLL  $14.99
Includes Assorted Individual Chips, Whole Fruit, Assorted Beverages and Fresh Brownie
The Executive Luncheon  $21.99
Please choose three (3) of the following

GARDEN VEGETABLES WITH BOURSIN, AGED PROVOLONE AND ROASTED GARLIC AIOLI ON CIABATTA
SLICED PORTOBELLO MUSHROOMS WITH ARUGULA AND SUN-DRIED TOMATO OLIVE PESTO SPREAD ON A FRENCH BAGUETTE
TURKEY FETA CIABATTA WITH SPINACH AND SUNDRIED TOMATO AIOLI
CASHEW CHICKEN CIABATTA WITH FRESH ROMAINE AND RED GRAPES
HAM & SWISS WITH APRICOT PRESERVE, FRESH SPINACH, AND PLUM TOMATO ON A CIABATTA
PEPPER JACK TUNA WRAP WITH FRESH JALEPENOS AND PLUM TOMATOES
TURKEY COBB LAVASH WITH BACON, BLUE CHEESE CRUMBLES AND AVOCADO MAYO

With Choice of Two Salads, Cookies, Potato Chips, Pickles, Condiments, Ice Water and Iced Tea

Salad Selections
(Included with Deli Express, Classic Selections, and Executive Luncheon Sandwich Buffets)

GREEK PENNE SALAD TOSSED WITH TOMATOES, CUCUMBERS, RED ONIONS, PEPPERS, FRESH BABY SPINACH, FETA CHEESE AND BLACK OLIVES
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, JALAPEÑOS, FRESH CILANTRO AND FRESH GARLIC
ROASTED SWEET POTATO SALAD WITH GREEN CHILES, SCALLIONS, CELERY, RED PEPPERS AND FRESH CILANTRO TOSSED IN SPICY CARIBBEAN JERK SEASONING
CHICKPEA SALAD WITH FRESH CUCUMBERS, RED ONIONS, GREEN AND RED PEPPERS, CELERY AND GARLIC WITH A HOT PEPPER SAUCE AND LEMON SEASONING
EDAMAME SALAD WITH SHIITAKE MUSHROOMS, BEAN SPROUTS, RADISHES, SCALLIONS, FRESH BASIL AND MINT TOSSED IN A RICE WINE VINEGAR AND GINGER ROOT DRESSING
SWEET CHILE CUCUMBER SALAD WITH RED ONION, FRESH CILANTRO AND A SWEET AND SPICY CHILI SAUCE
RED SKINNED POTATO SALAD WITH EGG, CELERY AND SPANISH ONION IN A SEASONED MAYONNAISE DRESSING
TOSSED GARDEN SALAD WITH FRESH SEASONAL VEGETABLES AND ASSORTED DRESSINGS
BUFFETS

Served with Assorted Rolls and Butter, Ice Water and Iced Tea ($50.00 Minimum)

Traditional American $19.49
BABY SPINACH SALAD, ROASTED NEW POTATOES, FRESH HERBED VEGETABLES, GRILLED LEMON ROSEMARY CHICKEN AND WHOLE WHEAT ROLLS WITH PEACH COBBLER

Asian Accents $21.99
PEANUT LIME RAMEN NOODLES, EGG ROLLS, DIPPING SAUCES, GENERAL TSO’S CHICKEN WITH BROCCOLI AND STEAMED RICE, TERIYAKI SALMON WITH LEMON GREEN BEANS, AND RASPBERRY COCONUT DESSERT BARS

Tasty Tex Mex $20.79
CHIPS AND FRESH SALSA, TORTILLAS, PICO DE GALLO, MEXICAN RICE, REFRIED BEANS, BEEF OR CHICKEN FAJITAS, AND CINNAMON CRISPS

Basic Italian Buffet $20.79
ITALIAN HOUSE SALAD, HOME-STYLE LASAGNA WITH PARMESAN CHEESE, BAKED ZITI, GARLIC BREAD STICKS, COOKIES AND BROWNIES

Classic Pizza $19.99
CLASSIC GARDEN SALAD, TRADITIONAL NEW YORK-STYLE CHEESE, MEAT LOVERS AND VEGETABLE PIZZA; SERVED WITH HOME-STYLE KETTLE CHIPS, COOKIES AND BROWNIES

The Sicilian $18.99
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
BUFFETS

Served with Assorted Rolls and Butter, Ice Water and Iced Tea ($50.00 Minimum)

**BBQ Picnic**  $15.99
GRILLED HAMBURGERS AND HOTDOGS WITH ALL THE TOPPINGS (LETTUCE, TOMATO, CHEESE, ONIONS, PICKLES, KETCHUP, MUSTARD, AND RELISH), HOME-STYLE POTATO SALAD, AND FRESH COUNTRY COLESLAW; SERVED WITH HOUSE-MADE KETTLE CHIPS, COOKIES AND BROWNIES

**Southern BBQ**  $17.99
BARBECUED BAKED BEANS, CHEDDAR BACON MASHED POTATOES, COLESLAW, BISCUITS WITH HONEY BUTTER, CHOICE OF OVEN-ROASTED CHICKEN OR HONEY-STUNG CHICKEN, AND BROWNIES

**A Taste of Italy**  $25.99
GRILLED ROSEMARY CHICKEN, GRILLED FENNEL TUNA, PESTO TORTELLINI, ITALIAN WHITE BEAN SALAD, CAESAR SALAD, SEASONAL VEGETABLES, MINI CIABATTAS WITH BASIL OIL, AND ITALIAN ICES

**Simply Italian**  $15.49
TOSSED GARDEN SALAD WITH ITALIAN DRESSING, ROTINI MARINARA, CHOICE OF CHICKEN PARMESAN OR SAUSAGE AND PEPPERS, AND ASSORTED COOKIES

**Chilled Tuscan**  $25.99
PANZANELLA SALAD, SPINACH WITH FENNEL ORANGE SALAD, GRILLED FLATBREAD, HERB ROASTED BEEF TENDERLOIN WITH MUSHROOMS, GRILLED CHICKEN WITH BROCCOLINI AND GREMOLATA AND CANNOLI
BUFFETS

Build Your Own Buffet: Select two salads, one entrée, two sides, and one dessert

Buffet Starters
SEASONAL GARDEN SALAD WITH BALSAMIC VINAIGRETTE
CLASSIC CAESAR SALAD
BABY SPINACH SALAD WITH BACON, HARD BOILED EGGS AND GORGONZOLA VINAIGRETTE
TRADITIONAL HUMMUS WITH TOASTED PITA
ROASTED VEGETABLE PLATTER WITH CHIMICHURRI MAYO
SEASONAL FRESH FRUIT SALAD

Buffet Entrees
CHICKEN CACCIATORI WITH FRESH HERBS AND VEGETABLES $20.79
STUFFED CHICKEN BREAST WITH GOAT CHEESE AND SUN-DRIED TOMATOES $21.99
CHICKEN AND SHRIMP CREOLE $20.99
GRILLED SALMON WITH PARMESAN PESTO SAUCE $23.79
GRILLED FLANK STEAK WITH BLACK BEAN AND GARLIC SOY MARINADE $23.99
FARFALLE WITH SUN-DRIED TOMATOES AND SAUTÉED BROCCOLI $19.49
Eggplant, Couscous and Roasted Red Pepper Lasagna $19.49

Buffet Sides
SWEET HERBED CORN PUDDING
ITALIAN SEASONED GREEN BEANS
PAN ROASTED VEGETABLES WITH HERB VINAIGRETTE
PENNE WITH MARINARA SAUCE
MARINATED ROASTED RED POTATOES
TOASTED ORZO WITH SPINACH AND CRANBERRIES
BRUSSEL SPROUTS WITH ALMOND BUTTER

Buffet Finishes
DUTCH APPLE PIE
BREAD PUDDING WITH CARAMEL APPLE SAUCE
NEW YORK STYLE CHEESECAKE
WARM PEACH COBBLER
MINI BROWNIE AND CAPPUCCINO MOUSSE PARFAITS
CHOCOLATE CAKE

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.
PLATED MEAL COLLECTIONS

All prices are per person
Includes Appetizer, Entrée, Dessert, Fresh Rolls, Butter, Water and Coffee Service
All plated meals are described in three courses, with the appetizer and dessert selections listed underneath the entrée plate.

Rosemary Lamb with Autumn Vegetables and Cranberry Demi-Glace $31.49
SERVED WITH PAN-SEARED SCALLOPS AND GRILLED STRAWBERRY SHORTCAKE

Farfalle with Shrimp and Rapini $19.99
SERVED WITH WINTER ROASTED VEGETABLES AND TROPICAL FLORE DE LATTE

Chimichurri Flank Steak with Jasmine Rice $25.99
SERVED WITH SCALLOP AND SPICY COCONUT CEVICHE AND SOPAIPIILLA

Jerk Rubbed Pork Tenderloin with Island Rice and Sautéed Asparagus $24.99
SERVED WITH ACHIOTE SHRIMP AND BLACK BEAN CAKE AND SUMMER FRUIT AND BERRIES

Roasted Vegetable Parmesan Quiche $15.99
SERVED WITH MUSHROOM GRUYERE CHEESE POLENTA CAKE AND RASPBERRY ALMOND COCONUT BAR

Mediterranean Chicken Over Wild Rice $19.99
SERVED WITH A GARDEN SALAD AND DOUBLE CHOCOLATE CAKE
All prices are per person ($50.00 minimum)

**Cold Hors D'Oeuvres**
- Roasted Vegetables and Curried Hummus on Pita Crisp
- Buffalo Mozzarella and Prosciutto Skewers
- Sesame Crusted Ahi Tuna
- Kung Pow Chicken Wraps
- Sun-Dried Tomato White Bean Spread on Ficelle
- Chive Cream Cheese Stuffed Artichoke Heart
- Cucumber Cup with Herbed Goat Cheese
- Seared Beef Tenderloin with Horseradish Cream
- Bacon, Blue Cheese and Scallion on Endive Spear

**Butlered Hors D'Oeuvres**
(Based on a One Hour Reception)
- Choose six (6) hors d’oeuvres for $21.99 per person
- Choose eight (8) hors d’oeuvres for $24.69 per person

**Stationary Hors D'Oeuvres**
(Based on a One Hour Reception)
- Choose six (6) hors d’oeuvres for $19.49 per person
- Choose eight (8) hors d’oeuvres for $20.79 per person

Waiters may be required at an additional charge

**Additions**
- Fresh Garden Crudités Served with Veggie Neufchatel or Artichoke Olive Spread, and Pita Chips $3.59 per person
- Antipasto Platter Served with Marinated Vegetables, Italian Meats and Assorted Cheeses $5.59 per person
- Assorted Mini Sandwiches Including Ham, Roast Beef, Turkey and Mozzarella Served on Artisanal Breads and Rolls $6.09 per person
- Housemade Spinach Dip Served with Fresh Pita Chips $3.99 per person
- International & Domestic Cheese Display with Assorted Crackers and Flatbreads $4.49 per person
RECEPTION STATIONS

Add one of the following stations to your reception
All prices are per person ($50.00 minimum)

Mediterranean  $12.99
SEASONAL ROASTED VEGETABLES, TABBOULEH SALAD, MARINATED OLIVES, GREEK SALAD, AND HUMMUS WITH PITA CHIPS

Dim Sum  $17.69
EGG ROLLS, POT STICKERS AND SWEET AND SPICY BONELESS CHICKEN WINGS SERVED WITH SWEET CHILE DIPPING SAUCE, AND GOURMET DESSERT BARS

Happy Hour  $13.69
HAVE A "PUB" BREAK WITH YOUR FAVORITE HAPPY HOUR FINGER FOODS, INCLUDING: CHILLED SPINACH DIP WITH PITA CHIPS, MINI CHEESESTEAKS, BUFFALO CHICKEN TENDERS SERVED WITH CELERY AND BLUE CHEESE DIP, AND COOKIES AND DESSERT BARS

Spanish Paella  $17.99
SAFFRON RICE PAELLA WITH CHORIZO, ROASTED PORK LOIN, GRILLED CHICKEN AND SPANISH VEGETABLES

BREAKS

All prices are per person ($50.00 minimum)

Chocaholic  $10.79
BECOME ADDICTED WITH AN ASSORTMENT OF MINI CHOCOLATE BARS, DOUBLE CHOCOLATE CHIP COOKIES, CHILLED CHOCOLATE MILK, CHOCOLATE DIPPED PRETZELS AND CHOCOLATE DIPPED STRAWBERRIES

Snack Attack  $5.59
ENJOY ASSORTED CHIPS, HONEY PEANUTS, TRAIL MIX AND SPECIALTY COOKIES AND BROWNIES

Energy Break  $4.39
RAISE THE BAR WITH AN ASSORTMENT OF GRANOLA, FRUIT FILLED BARS OR BREAKFAST BARS

The Healthy Alternative  $9.79
GET HEALTHY WITH ASSORTED APPLES, ORANGES, BANANAS AND Pears ALONG WITH YOGURT CUPS, TRAIL MIX AND GRANOLA BARS
### Beverages

- Regular and Decaffeinated Coffee, Tea: $2.59 per person
- Starbucks Regular and Decaffeinated Coffee, Tea: $3.59 per person
- Hot Apple Cider: $2.49 per person
- Hot Chocolate: $2.49 per person
- Infused Water: $1.69 per person
- Assorted Individual Fruit Juices: $2.29
- Carafes of Iced Tea and Lemonade: $1.29
- Assorted Sodas and Bottled Waters: $1.99
- Homemade Cranberry Sparkler: $1.29
- Carafes of Assorted Juices: $1.29

### Desserts

- Gourmet Dessert Bars: $2.59 per person
- Selected Petit Fours: $4.49 per person
- Warm Fruit Cobbler: $3.29 per person
- Custom Artisan Cupcakes: $3.59 per person
- Assorted Cookies and Brownies: $1.59

Contact Us Today

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Prices effective until 07/01/2016

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