

Dinner

M E N U

Catering

Dickinson

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ENTREES
Seafood | Poultry | Beef
Pasta | Vegetarian and Vegan

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All dinners require a 12 serving minimum

*Special Diet Accommodations: For vegan, vegetarian, halal and Top 9 allergens only.
No additional charge when meals are chef's choice and served to the individuals who requested them, not
presented on the buffet.*

Guest-selected special dietary menu requests will incur an additional charge of \$5 per person.

BUFFET DINNERS

ORDER 10 BUSINESS DAYS AHEAD

REQUESTS ACCEPTED MONDAY-FRIDAY | AFTER-HOURS REQUESTS ACCEPTED NEXT BUSINESS DAY

Taco Bar Buffet | single protein \$13 | two protein combo \$18

choose one or two: seasoned ground beef | seasoned white fish

included: refried beans | soft taco shells | hard taco shells - gluten free

shredded cheese | salsa | sour cream | lettuce | tomato | jalapeños

Burrito-Bowl Buffet | single protein \$19 | two protein combo \$24

choose one or two: seasoned pulled chicken | carne asada | vegan chorizo

choose one: refried beans | black beans

included: cilantro lime rice | crumbled queso fresco

pico de gallo | sour cream | romaine lettuce | salsa | guacamole | hot sauce

Pasta Bar Buffet | \$14 | add protein \$18 | two protein combo \$22

garden salad | two salad dressings | parmesan cheese | garlic breadsticks

choose two: linguini | penne | rotini

choose two: marinara - vegan | beef Bolognese | alfredo sauce - vegetarian

add protein options: grilled chicken strips | meatballs

Dining Hall Dinner Buffet | from daily Dining Hall Menu | \$16

one entree | one vegetable | one starch | optional 10% vegan entree

garden salad with one salad dressing | rolls with butter | iced water

Choose one: cookies | brownies

maximum 100 guests

KOVE items not included

unavailable when college dining hall is closed

Dinner price per guest includes:

Iced Water | Choose one: Lemonade or Tea Cooler | One standard dessert (see last page for options)

Paper supplies | Linens for buffet and seating tables | China & glassware within the HUB

Substitutions not allowed. | Minimum 12 guests

PICNICS

ORDER 10 BUSINESS DAYS AHEAD | REQUESTS ACCEPTED MONDAY-FRIDAY
AFTER-HOURS REQUESTS ACCEPTED NEXT BUSINESS DAY

Red Devil Barbeque | \$15

Included: hamburgers | hot dogs | veggie burgers | rolls | potato chips

American cheese | lettuce | tomato | onion | pickles | cookies or brownies

Choose two:

vegan baked beans | coleslaw | potato salad | pasta salad | corn on the cob

Pork Barbeque | \$17

Included: traditional pulled pork with barbeque sauce | vegan barbeque jackfruit
rolls | potato chips | barbeque sauce | cookies or brownies

Choose two:

vegan baked beans | creamy coleslaw | potato salad | pasta salad | corn on the cob

Picnic price per guest includes:

Iced Water | Lemonade or Tea Cooler

paper and plastic supplies | linens for buffet and seating tables

Substitutions not allowed. Minimum 20 guests.

Available for lunch and dinner.



THREE COURSE DINNER

M E N U

THREE COURSE DINNERS

ORDER 10 BUSINESS DAYS AHEAD | REQUESTS ACCEPTED MONDAY-FRIDAY
AFTER-HOURS REQUESTS ACCEPTED NEXT BUSINESS DAY

Minimum 12 servings

Dinner price per guest includes:

Garden salad with one dressing

Entree | Seasonal Vegetable du jour | Choice of potato, grain, or rice

Choice of Standard Dessert

Coffee | Decaf Coffee | Hot Tea | Iced Water

Served Meals: addition of a second entrée choice - add \$2 per person.

Buffet Meals: addition of a second entrée – add 50% of lesser cost entrée to total of first entree.

Special diet accommodations: For Vegan/Vegetarian and Top 9 allergens only. No additional charge when meals are chef's choice and served to the individuals who requested them, not presented on the buffet.

Guest-selected special dietary menu requests will incur an additional charge of \$5 per person.

Premium Salads | add \$3

Caesar Salad | romaine | parmesan | crouton | classic anchovy Caesar dressing

Boston Bib Salad | greens | oranges | grapes | raspberry vinaigrette

Fresh Mozzarella Salad | greens | tomato | peppers | mozzarella | balsamic vinaigrette

Pears and Greens Salad | greens | pears | cheddar | raspberry vinaigrette

Spinach & Strawberry Salad | spinach | strawberries | gorgonzola | poppyseed dressing

Greek Salad | greens | pepper | onion | tomato | cucumber | feta | calamata olive | Greek dressing

Potato, Grain & Rice

Baked Potato | Sour Cream | Butter | GF | vegetarian

Baked Sweet Potato | vegan

with Brown Sugar Cinnamon Butter | GF | vegetarian

Parmesan Red Potatoes | GF

Roasted Red Potatoes with Herbs | GF | vegan

Roasted Yukon Gold Potatoes | GF | vegan

Mashed Potatoes | Gluten Free | vegetarian

Roasted Garlic Mashed Potatoes | vegetarian

Penne | vegetarian

Tri-color Rotini | vegetarian

Linguini | vegetarian

Capellini | vegetarian

Gluten Free Pasta | GF

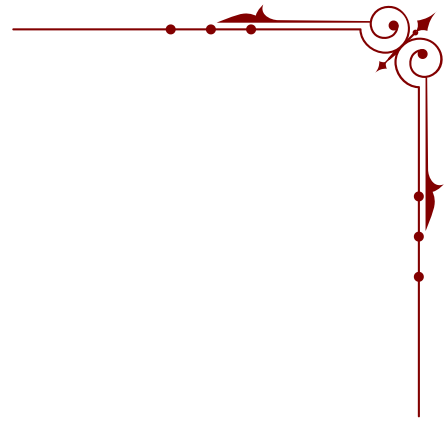
Quinoa Pilaf | GF | vegan

Wild Rice Pilaf | GF | vegan

Brown Rice | GF | vegan

Basmati Rice | GF | vegan

Jasmine Rice | GF | vegan



BEEF

Herbed London Broil | buffet \$22 | waiter served \$24
thinly sliced marinated flank steak | sherry au jus

Eye of Round Beef | buffet \$18 | waiter served \$20
tender braised lean eye round | roasted onion gravy

Herb Crusted Filet Mignon | waiter served | \$ market
marinated filet mignon | special herb blend | red wine demi-glaze

Braised Rosemary Encrusted Short Rib | waiter served | \$ market
beef short rib | rosemary | red wine demi glaze

SEAFOOD

Grilled Salmon | buffet \$28 | waiter served \$30
salmon fillet | garlic | lemon | herbs

Grilled Miso Marinated Cod with Wasabi | buffet \$22 | waiter served \$24
grilled cod fillet | miso | wasabi | soy sauce

Seafood Risotto | waiter served | market price
shrimp | crab | creamy risotto

POULTRY

Herb Encrusted Chicken | buffet \$20 | served \$22

grilled chicken breast | fresh herbs | extra virgin olive oil

Braised Chicken Breast | buffet \$23 | served \$25

chicken breast | artichoke | mushroom | rosemary wine sauce | sundried tomatoes

Blackberry Balsamic Glazed Chicken | buffet \$21 | served \$23

goat cheese stuffed chicken breast | tangy balsamic glaze

Chicken Florentine | buffet \$22 | served \$24

oven roasted stuffed chicken breast | spinach | chevre | feta | coulis

Chicken Marsala | buffet \$21 | served \$23

sautéed chicken breast | marsala wine sauce

Pesto Grilled Chicken | buffet \$22 | served \$24

grilled boneless chicken breast | basil pesto sauce

Caprese Chicken | buffet \$19 | served \$21

chicken breast | fresh mozzarella | fresh basil | blistered tomatoes | balsamic reduction

Roast Turkey Supreme with Stuffing | buffet \$18 | served \$20

roasted turkey breast | bread stuffing | turkey gravy

PASTA

Chicken Bruschetta Pasta | buffet \$18 | waiter served \$20

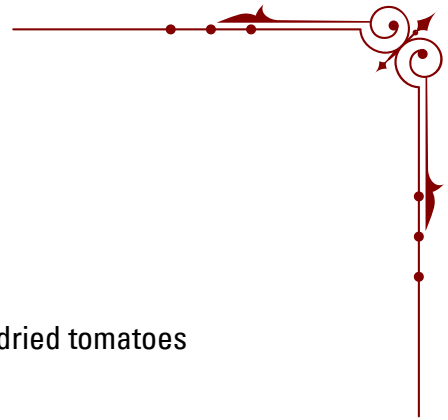
capellini or ziti | asiago cream sauce | tomato | basil | garlic

Mushroom & Spinach Lasagna | vegetarian | buffet \$18 | waiter served \$20

layered lasagna noodles | bechamel sauce | mushrooms | spinach | cheese

Vegan Penne Pasta | gluten free | vegan | buffet \$17 | waiter served \$19

gluten free pasta | butternut squash | spinach | mushrooms | fresh herbs



VEGAN & VEGETARIAN

Eggplant Parmesan | vegetarian | buffet \$18 | waiter served \$20
breaded eggplant | marinara | mozzarella | linguini or penne

Roasted Vegetable Tart | vegan | buffet \$22 | waiter served \$24
puff pastry | beans | vegetables | vegan sour cream

Spinach and Feta Spanakopita | vegetarian | buffet \$17 | waiter served \$19
stuffed phyllo dough | spinach | feta

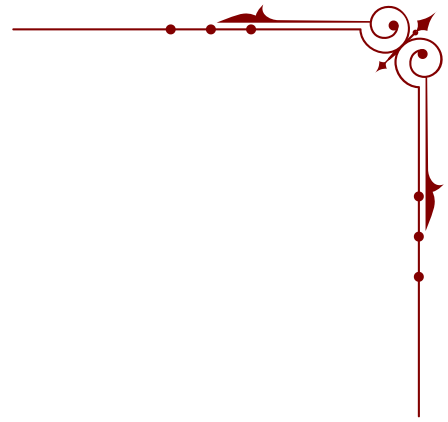
Shepherd's Pie | vegan | buffet \$15 | waiter served \$17
seasoned lentils | vegetables | tomato sauce | mashed potatoes

Roasted Vegetable Ratatouille | vegan | buffet \$16 | waiter served \$18
zucchini | eggplant | beans | tomato | quinoa

Butternut Squash Risotto | vegan | buffet \$15 | waiter served \$17
butternut squash | basmati rice | sage | toasted pepitas

Stuffed Acorn Squash | vegan | buffet \$25 | waiter served \$27
acorn squash | wild rice | cranberries | toasted pecans | fresh herbs

Chimichurri Cauliflower Steak with Quinoa Blend | vegan | buffet \$20 | served \$22
grilled cauliflower | chimichurri | quinoa | tomato | basil



SALAD DRESSINGS

Vegetarian & Gluten Free

Bleu Cheese Dressing

Parmesan Peppercorn Dressing

Poppy Seed Dressing

Ranch Dressing

Vegan & Gluten Free

Balsamic Vinaigrette Dressing

House Herbed Vinaigrette Dressing

House Italian Dressing

Raspberry Vinaigrette Dressing

Gluten Free | contains egg and fish

Creamy Caesar Dressing

STANDARD DESSERT OPTIONS

Chocolate, Yellow, White or Marble Cake with White or Chocolate Icing

Vegan Chocolate Cake with White Icing

Standard or Mini Cupcakes

Traditional Cookies

Vegan Chocolate Chip Cookies

Plain Brownies

Vegan Brownies

Extra charge of \$.50 per person for second option; does not increase number of servings.

Add à la mode to any dessert for an additional \$1.00 per person.

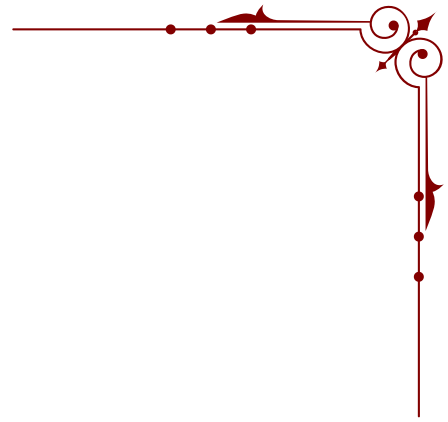
A la carte desserts may be substituted for \$1.00 per person or the menu price, whichever is greater.

ICE CREAM BAR | \$6

vanilla ice cream | whipped topping

choose three: chocolate syrup | caramel syrup | sprinkles | M&M pieces

crushed Oreo | mini chocolate chips | mini marshmallows | maraschino cherries





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Dickinson