APPETIZERS

Our catering department provides high quality plastic serviceware or eco-friendly serviceware as a standard for all our events. Eco-friendly serviceware or china is available upon request. Minimum 3 dozen per order.

FALL HARVEST PORK BELLY
Tender boneless pork belly topped with pickled onions, mustard, horseradish, and fresh crisp granny smith matchsticks. $0.00 per guest/per dozen

MINI GRILLED CHEESE AND TOMATO SOUP SHOOTERS
Creamy tomato basil soup with mini grilled mozzarella and provolone cheese sandwiches on whole wheat. $0.00 per guest/per dozen

Autumn Catering Specials and Prices are available through November 2013.

MIX & MATCH SALAD & SANDWICH

Pick two items: ½ Salad and ½ Sandwich served with Assorted Fresh Dinner Rolls, Butter, Fair Trade Aspretto Coffee, Decaffeinated Coffee, and Numi Teas, with Hot Water, Iced Tea and Iced Water. Services include delivery, linen-draped service tables, setup and clean up. Consult with our catering team on adding a soup to your offering for an additional.

ENTRÉE SALADS & ENTRÉES

All Entrées Salads and Entrées are served with a House Salad and Dressing, Artisan Rolls, Butter, Fair Trade Aspretto Coffee, Decaffeinated Coffee, and Numi Teas with Hot Water, Iced Tea and Iced Water. Services include delivery, linen-draped service tables, setup and clean up.

ENTRÉE SALADS

CRANBERRY PORK CUTLET
Tender pork loin cutlets in a sweet cranberry glaze accompanied with sweet potato cakes with fresh sage and red cabbage and apples braised with brown sugar-cider vinegar sauce. $0.00 per guest

PROSCIUTTO WRAPPED COD WITH BASIL OIL
Fresh cod baked with prosciutto served with roasted fennel farro and topped with garlic basil oil and Romano cheese. $0.00 per guest

EGGPLANT ROULADE WITH WILD MUSHROOMS AND TOFU
Eggplant roulade stuffed with wild mushrooms and tofu with roasted plum tomato sauce and polenta. $0.00 per guest

ENTRÉES

CIDER SALMON SALAD
Mesclun greens topped with cider poached salmon, cucumbers and almonds with a cider yogurt dressing. $0.00 per guest

ROASTED ROOT VEGETABLE SALAD
Roasted root vegetables, grape tomatoes, roasted pumpkin seeds and baby spinach with stone ground honey mustard dressing. $0.00 per guest

ROASTED ROOT VEGETABLE SALAD

Summer Catering Specials and Prices are available through November 2013.

TUSCAN SALAD & SANDWICH

$7.95 per guest

TUSCAN GRILLED CHICKEN SANDWICH
Balsamic grilled chicken topped with fat-free hummus, bistro sauce, roasted onions and peppers on a multigrain roll.

6 GRAIN GRILLED CHEESE SANDWICH
All American hot and crispy grilled cheese sandwich on natural grain bread.

Obstacles and Solutions: Identifying and overcame challenges in the catering process.
RECEPTIONS

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AFTERNOON TEA  $10.95 per guest
A classic tea setting of sandwiches, scones, desserts and teas, served with additional treats of jams, jellies, whipped butter and clotted cream. Select 3 items from each category for a delightful afternoon tea! Enhance your event by incorporating into your display some cardboard travel boxes/suitcases and china to give it that “Downton Abbey” look… Be creative! Minimum group size 15, 20, 25.

Experience a little indulgence and jazz up your event.

BEVERAGES & DESSERTS

SPARKLING APPLE CIDER  $0.95 per guest

CHOCOLATE RICOTTA MOUSSE  $1.95 per guest
Moist and tender slice of angel food cake topped with a scoop of sensational chocolate ricotta mousse.

AUTUMN APPLE DESSERT TABLE  $2.35 per guest
Featuring a bountiful display of apple desserts below.

- Apple Cinnamon Bread Pudding
- Apple Cheddar Cobbler
- Apple Raisin Crisp
- Display of Whole Red, Yellow, and Green Apples
- Vanilla Ice Cream

PAINT A COOKIE PARTY  $3.00 per guest
Are you a painter? Not sure you have the time to paint? We have the answer – paint a cookie reception. Ask about our beverage options to add on. Minimum group size 15, 20, 25.

- Butter Sugar Cookies
- Chocolate Peanut Butter Icing
- Peppermint Cream Icing
- Chocolate Fudge Icing
- Vanilla Icing

Colby-Sawyer Dining Services
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Follow us on Facebook Effective Fall 2013