

CONFERENCE CENTER FACT SHEET

A retreat facility where you can **MEET • EAT • SLEEP** smarter

RUTGERS UNIVERSITY INN AND CONFERENCE CENTER

178 Ryders Lane

New Brunswick, NJ 08901

Phone: 732.932.9144 Fax: 732.932.6952

Email: rutgersinn@docs.rutgers.edu

Website: www.ruicc.rutgers.edu

DIRECTIONS

- Please visit our website for the most updated directions to our facility
- Access to Rutgers University campus bus system available

LOCATION INFORMATION

- Situated in the heart of the New Brunswick campus of Rutgers University
- Conveniently located in central New Jersey at the crossroads of Route 1, Route 18, and the NJ Turnpike
- 35 minutes from Newark Liberty International Airport
- Close to downtown New Brunswick

CONFERENCE AND MEETING FACILITIES

- Nine comfortable meeting rooms accommodating 5 to 100 participants
- Dedicated conference planner
- Audio visual equipment
- Complimentary wireless internet
- Complimentary parking for event attendees

GUESTROOMS

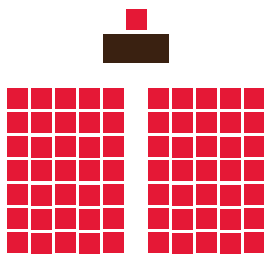
- 33 tastefully appointed rooms with private baths and woodland views
- All guest rooms feature:
 - Work area with appropriate lighting
 - Cable television
 - Complimentary wireless internet
 - Refrigerator, microwave, coffee maker, and iron



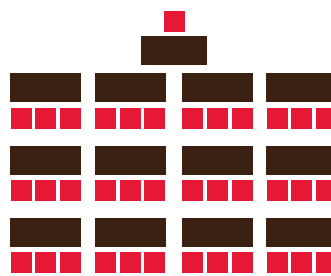
Nestled on 21 beautiful wooded acres in the heart of the New Brunswick campus of Rutgers University, our facility offers the ideal setting for an in-depth training seminar, multi-day retreat, meeting, or class. We service Rutgers University departments and corporate clients.

MEETING ROOM CAPACITIES

MEETING ROOMS	SQUARE FOOTAGE	THEATER	CLASSROOM	CONFERENCE	U-SHAPE	WORKSHOP
A	1140	100	60	32	28	36
B	600	40	27	24	18	30
C	425	20	21	18	15	15
D	460	20	18	18	15	15
E	420	20	18	18	15	15
F	560	40	27	24	18	30
SCARLET APR	360	CONFERENCE FOR 4 PLUS SOFT SEATING				
BOARD ROOM	230	CONFERENCE FOR 8				
DINING ROOM	1775	ROUND TABLES				



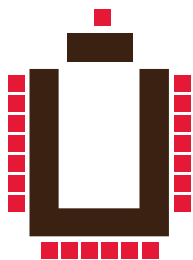
THEATER



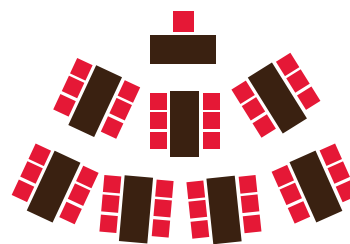
CLASSROOM



CONFERENCE



U-SHAPE



WORKSHOP

BREAKFAST

CONTINENTAL BREAKFAST \$13.75pp

{17 person minimum}

Fresh Baked Bagels
Butter, Cream Cheese, and Fruit Preserves
Assorted Yogurt Cups
Coffee and Tea Service

BREAKFAST BASKET \$17.25pp

{14 person minimum}

Fresh Baked Bagels
Butter, Cream Cheese, and Fruit Preserves
Assorted Yogurt Cups
Whole Fruit
Granola Bars
Coffee and Tea Service

HOT OATMEAL *{12 person minimum}* \$3.00pp

COFFEE AND TEA SERVICE WITH BAGELS *{12 person minimum}* \$12.00pp

COFFEE AND TEA SERVICE WITH BREAKFAST PASTRIES *{12 person minimum}* \$8.00pp

HOT BREAKFAST BUFFETS

{25 person minimum and \$140.00 Server charge for every 25 people. China is available at \$5.00pp and requires an additional Server at \$140.00.}

RISE AND SHINE BUFFET \$17.95pp

Fresh Brewed Regular and Decaffeinated Coffee
Assorted Tea
Scrambled Cage Free Eggs
Orchard's Harvest Seasonal Fruit Cup
New York Style Bagels
Cream Cheese, Butter, and Fruit Preserves

CLASSIC BREAKFAST BUFFET \$26.50pp

Fresh Brewed Regular and Decaffeinated Coffee
Assorted Tea
Scrambled Cage Free Eggs
Orchard's Harvest Seasonal Fruit Cup
New York Style Bagels
Cream Cheese, Butter, and Fruit Preserves
Breakfast Potatoes
Miniature Muffins
Danish

{Select 1}

Crispy Bacon, Breakfast Sausage, Ham, or Vegan Meat

HUNGRY KNIGHT BUFFET..... \$33.75pp

Fresh Brewed Regular and Decaffeinated Coffee
Assorted Tea
Carafes of Orange Juice
Scrambled Cage Free Eggs
Orchard's Harvest Seasonal Fruit Cup
New York Style Bagels
Cream Cheese, Butter, and Fruit Preserves
Breakfast Potatoes
Miniature Muffins
Danish

{Select 1}

Buttermilk Pancakes with Maple Syrup or French Toast with Maple Syrup

{Select 2}

Crispy Bacon, Breakfast Sausage, Ham, Turkey Sausage, or Vegan Meat

BETWEEN THE BREAD

SANDWICHES AND WRAPS \$20.50pp
(12 person minimum, 1 per person)

{Select 4}

- White Bean Hummus** with Vine Ripe Tomato, Cucumber, and Mixed Greens in Pita **VG/VT**
- Grilled Portobello Wrap** with White Bean-Avocado-Cilantro-Chipotle Spread and Red Cabbage **VG/VT**
- Fresh Mozzarella** and Roasted Red Pepper with Basil Pesto on French Bread **VT**
- Sonoma Wrap** with Grilled Vegetables, Jasmine Rice, Mango Salsa, and Goat Cheese **VT**
- Felafel Wrap** with Shredded Lettuce, Diced Tomato, and Horseradish Cream **VT**
- Egg Salad** with Shredded Lettuce on White Bread **VT**
- Roasted Eggplant Wrap** with Baby Spinach, Sun-Dried Tomato Pesto, and Cheddar Cheese **VT**
- Sliced Ham** with Tomato, Dill Pickle Slices, Cheddar Cheese, and Bibb Lettuce with Whole Grain Dijon Mustard on Rye Bread
- Sesame-Soy Chicken Breast** with Asian Slaw and Sriracha Mayo on Hard Roll
- Curried White Meat Chicken Salad** with Grapes, Raisins, Green Onion, and Baby Greens on 9 Grain Bread
- Oven Roasted White Meat Turkey** with Honey Dijon on 9 Grain Bread

{Select 1} ***

- *Cup of Hearty Vegetarian Soup of the Day **VT**
- *Pasta Salad **VT**
- *Red Bliss Potato Salad **VT**
- *Market Salad of the Day
- ** Moroccan Carrot and Basmati Rice Salad **VG/VT/GF**
- ** Kale Ribbon Salad with Toasted Almonds and Cranberries **VG/VT/GF**
- ** Calypso Slaw with Shaved Fennel, Cabbage, and Bell Peppers **VG/VT/GF**
- ** Harvest Blended Rice Salad with Nuts and Dried Fruit **VG/VT/GF**
- ** Orchard's Harvest Seasonal Fruit Cup (12oz) **VG/VT/GF**
 - *For an additional selection, add \$6.00pp.
 - **For an additional selection, add \$6.00pp. 20 person minimum.

{Add On}

Mixed Green Salad **VG/VT/GF** with Assorted Dressing Packets \$6.00pp

{Includes}

- Gluten and GMO Free Kettle Chips **VG/VT/GF**
- Fresh Baked Cookies
- Rutgers Famous Brownies
- Assorted Soda and Bottled Water—1 per person

VG= Vegan VT=Vegetarian GF=Gluten Free

BOXED MEALS

BOXED BREAKFAST \$9.60pp
{25 person minimum}

Orange Juice
New York Style Bagel or Jumbo Muffin
Cream Cheese, Butter, Jelly
Whole Fresh Fruit
Yogurt

BOXED SALAD..... \$21.00pp
{13 person minimum}

{Select 3}

Grilled Tofu **VG/VT/GF**
Cumin Scented Quinoa **VG/VT/GF**
Grilled Chicken
Flaked Tuna
Grilled Salmon

{Includes}

Gluten and GMO Free Kettle Chips **VG/VT/GF**, Apple, Bottled Water

BOXED SANDWICHES AND WRAPS..... \$21.00pp
{13 person minimum}

{Select 4}

White Bean Hummus, Vine Ripe Tomato, Cucumber, and Mixed Greens in Pita **VG/VT**
Grilled Portobello Wrap with White Bean-Avocado-Cilantro-Chipolte Spread and Red Cabbage **VG/VT**
Fresh Mozzarella and Roasted Red Pepper with Basil Pesto on French Bread **VT**
Sonoma Wrap with Grilled Vegetables, Jasmine Rice, Homemade Mango Salsa, and Goat Cheese **VT**
Felaful Wrap with Shredded Lettuce, Diced Tomato, and Horseradish Cream **VT**
Egg Salad with Shredded Lettuce on White Bread **VT**
Roasted Eggplant Wrap with Baby Spinach, Sun-Dried Tomato Pesto, and Cheddar Cheese **VT**
Sliced Ham, Tomato, Dill Pickle Slices, Cheddar Cheese, and Bibb Lettuce with Dijon Mustard on Rye Bread
Sesame-Soy Chicken Breast with Asian Slaw and Sriracha Mayo on Hard Roll
Curried White Meat Chicken Salad with Grapes, Raisins, Green Onion, and Baby Greens on 9 Grain Bread
Oven Roasted White Meat Turkey with Honey Dijon on 9 Grain Bread

{Includes}

Pasta Salad **VT**, Potato Chips, Fresh Baked Cookies, Bottled Water

VG=Vegan VT=Vegetarian GF=Gluten Free

CHEF'S CHOICE CONFERENCE LUNCH BUFFET

Our Executive Chef will hand pick and prepare your entrée, vegetable, salad, and dessert selections.

CONFERENCE LUNCH BUFFET **\$34.50pp**

{25 person minimum and \$140.00 Server charge for every 25 people. China is included for buffets served in the Dining Room}

Two Entrees *{1 meat, 1 vegetarian pasta}*

Fresh Vegetable

Starch

Two Salads

Dinner Rolls and Butter

Assorted Soda and Bottled Water

Coffee and Tea Service

Dessert of the Day

SAMPLE BUFFET

Grilled Chicken with Mango Salsa

Wild Mushroom Ravioli

Asparagus

Herb Roasted Potatoes

Mesclun Greens and Tomatoes with Balsamic Vinaigrette

Black Bean and White Corn Salsa

Dinner Rolls and Butter

Assorted Soda and Bottled Water

Coffee and Tea Service

Cheesecake and Seven Layer Cake

CHEF'S CHOICE CONFERENCE DINNER BUFFET

Our Executive Chef will hand pick and prepare your entrée, vegetable, salad, and dessert selections.

CONFERENCE DINNER BUFFET **\$44.50pp**

{25 person minimum and \$140.00 Server charge for every 25 people. China is included for buffets served in the Dining Room}

Chicken Entrée
Beef Entrée
Vegetarian Entrée

Fresh Vegetable
Starch
Two Salads

Dinner Rolls and Butter

Iced Tea
Coffee and Tea Service
Sliced Fresh Fruit Platter
Dessert of the Day

SAMPLE BUFFET

Chicken Piccata with Capers and White Wine
Sliced Marinated Hanger Steak
Gnocchi with Spinach

Seasonal Vegetable Medley
Herb Roasted Potatoes
Caesar Salad
Pasta Salad Primavera

Dinner Rolls and Butter

Iced Tea
Coffee and Tea Service
Sliced Fresh Fruit Platter
Carrot Cake and German Chocolate Cake

CLIENT'S CHOICE CLASSIC BUFFET

CLIENT'S CHOICE CLASSIC BUFFET \$28.00pp

{25 person minimum and \$140.00 Server charge for every 25 people. China is available at \$5.00pp and requires an additional Server at \$140.00.}

{Includes}

Server for a 2 hour event
Fresh Baked Dinner Roll and Butter
Chef's Choice of Freshly Prepared Seasonal Vegetable
Crisp Mixed Green Salad with House Made Vinaigrette and Ranch Dressing
Fresh Baked Cookies
Rutgers Famous Brownies
Assorted Soda and Bottle Water—1 per person

{Select 2}

Kale and Potato Enchilada Bake **VG/VT**
Vegetable Stir Fry with Brown Rice **VG/VT**
Black Bean and Sweet Potato Burritos **VG/VT**
White Bean and Lentil Burger with Lettuce, Tomato, Eggless Chipolte Mayo, and Potato Rolls **VG/VT**
Carrot Osso Bucco and Creamy Polenta **VT**
Wild Mushroom Crepes **VT**
Eggplant Rollatini **VT**
Grilled Mediterranean Chicken **GF**
Penne Marinara with Mini Italian Meatballs
Cheesy Chicken and Wild Mushroom Lasagna

ADDITIONAL SELECTIONS \$6.00pp

Cauliflower Fried Rice **VG/VT/GF**
Kale Ribbon Salad with Toasted Almonds and Cranberries **VG/VT/GF**
Calypso Slaw with Shaved Fennel, Cabbage, and Bell Peppers **VG/VT/GF**
Harvest Blended Rice Salad with Nuts and Dried Fruit **VG/VT/GF**
Fresh Fruit Salad **VG/VT/GF**
Cup of Hearty Vegetarian Soup of the Day **VT**

COFFEE AND TEA SERVICE \$3.00pp

VG= Vegan VT=Vegetarian GF=Gluten Free

CLIENT'S CHOICE GRAND BUFFET

CLIENT'S CHOICE GRAND BUFFET

{25 person minimum and \$140.00 Server charge for every 25 people}

{Includes}

China
Fresh Baked Dinner Roll and Butter
Orchard's Harvest Fresh Fruit Salad
Assorted Soda and Bottle Water

1 ENTRÉE.....	\$34.50pp
2 ENTRÉES	\$39.00pp
3 ENTRÉES	\$42.00pp
COFFEE AND TEA SERVICE	\$3.00pp

POULTRY, BEEF, AND LAMB SELECTIONS

Grilled Lemon-Pepper Chicken GF
Chili-Lime Roasted Chicken Breast GF
Marinated Flat Iron Steak GF
Teriyaki Beef Stir Fry GF
Skirt Steak with Moroccan Spice Rubs GF
Cheesy Chicken and Wild Mushroom Lasagna
Braised Chicken Osso Bucco with White and Dark Meat
Chicken Tika Marsala
Toasted Sesame Crusted Chicken Breast with Ginger-Soy Glaze
Oven Roasted Sliced Turkey with House Made Stuffing and Gravy
Beef Empanadas
Boneless Braised Beef Short Ribs
Lamb Tangine (Market Price)

SEAFOOD SELECTIONS

Arctic Char with Fresh Herbs GF
Grilled Salmon with Red Onion Chutney GF
Potato Crusted Cod Velouté
Lobster Ravioli with Lemon-Dill Beurre Blanc
Baked Grouper with Romesco Sauce
Extra Fancy Jumbo Lump Crab Cakes (additional \$5.00 each)
Halibut (Market Price)
Chilean Sea Bass (Market Price)

VG= Vegan VT=Vegetarian GF=Gluten Free

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CLIENT'S CHOICE GRAND BUFFET (continued)

VEGAN AND VEGETARIAN ENTRÉE SELECTIONS

Wild Mushroom and Artichoke Ragout with Cumin Roasted Chickpeas and Spinach VG/VT/GF
Himalayan Red Rice with Zucchini and Shiitake Mushrooms VG/VT/GF
White Bean and Lentil Burger with Lettuce, Tomato, and Eggless Chipolte-Mayo on Potato Roll VG/VT/GF
Lentil Curry with Eggplant and Tomato over Basmati Rice VG/VT/GF
Cauliflower Fried Rice VG/VT/GF
Black Bean and Sweet Potato Burritos VG/VT
Grilled Vegetable Lasagna VT
Vegan Chili with Brown Rice and Vegan Cheddar Cheese VT
Carrot Osso Bucco and Creamy Polenta VT

SALADS {Select 1}

Mixed Greens, Tomato, and Cucumber with House Made Vinaigrette VG/VT/GF
Moroccan Carrot and Basmati Rice VG/VT/GF
Cauliflower Fried Rice (additional \$4.75pp) VG/VT/GF
Kale Salad with Toasted Almonds and Cranberries (additional \$4.75pp) VG/VT/GF
Calypso Slaw with Fennel, Cabbage, and Bell Peppers (additional \$4.75pp) VG/VT/GF
Harvest Blended Rice, Nuts, and Dried Fruit Salad (additional \$4.75pp) VG/VT/GF
Soba Noodle Salad VG/VT
Kale and Farro Grain Salad with Baby Arugula VG/VT
Cumin Scented Quinoa and Black Rice VG/VT
Baby Spinach with Feta, Mandarin Orange, and House Made Honey Vinaigrette VT
Caesar Salad VT

SIDE DISHES {Select 2}

Oven Roasted Red Bliss Potatoes VG/VT/GF
Basmati Rice VG/VT/GF
Seasonal Vegetable Medley VG/VT/GF
Roasted Root Vegetable Medley VG/VT/GF
Garlic Kale VG/VT/GF
Creamy Mashed Potatoes VT
Sweet Potato Mash VT

DESSERTS {Select 1}

Bakery Fresh Assorted Layer Cakes
Rutgers Famous Brownies and Fresh Baked Cookies
Assorted Dessert Bars
Mini Red Velvet, Vanilla, and Key Lime Cupcakes
Classic Italian Butter Cookies
New York Style Cheesecake
Baked Apple Crostata
Flourless White Chocolate and Chocolate Ganache Cake
VG=Vegan VT=Vegetarian GF=Gluten Free

PLATED MEALS

PLATED MEALS

{25 person minimum and \$140.00 Server charge for every 25 people. China is included for meals served in the Dining Room.}

{Includes}

Freshed Baked Dinner Rolls and Butter
Chef's Choice of Freshly Prepared Seasonal Vegetable and Starch
Coffee and Tea Service

SELECT ONE FIRST COURSE, ONE ENTRÉE, ONE DESSERT.....\$48.00pp
OR, SELECT A "DUET" OF TWO ENTRÉES SERVED ON THE SAME PLATEMARKET PRICE
ADD ASSORTED SODA AND BOTTLED WATER.....\$3.00pp

FIRST COURSE {Select 1}

Kale Ribbon Salad with Toasted Almonds and Cranberries **VG/VT/GF**
Mixed Baby Greens, Tomato, and Cucumber with House Made Vinaigrette **VG/VT/GF**
Baby Spinach with Feta Cheese, Mandarin Oranges, and House Made Honey-Vinaigrette **VT/GF**
Caprese Salad with Garden Fresh Basil, Vine Ripe Tomato, Mozzarella, and Balsamic Drizzle **VT/GF**
Baby Arugula Salad with Grapes, Ricotta Salata, and House Made Champagne Vinaigrette **VT/GF**
House Made Soup du Jour

ENTREES {Select 1}

Poultry, Beef, and Pork

Chili-Lime Roasted Chicken Breast **GF**
Marinated Flat Iron Steak **GF**
Sliced Pork Loin with House Made Mango Chutney **GF**
Lemon Crusted French Chicken Breast
Toasted Sesame Crusted Chicken Breast with Ginger-Soy Glaze
Boneless Braised Beef Short Ribs
Petite Filet Mignon (Market Price)

Seafood

Arctic Char with Fresh Herbs **GF**
Grilled Salmon with Red Onion Chutney **GF**
Potato Crusted Cod Velouté
Lobster Ravioli
Extra Fancy Jumbo Lump Crab Cakes (\$6.00 each)
Baked Grouper with Romanesco Sauce
Halibut (Market Price)
Chilean Sea Bass (Market Price)

VG= Vegan VT=Vegetarian GF=Gluten Free

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PLATED MEALS (continued)

Vegan and Vegetarian

- Wild Mushroom and Artichoke Ragout with Cumin Roasted Chickpeas and Spinach **VG/VT/GF**
- Hearty Chili with Brown Rice and Vegan Cheddar Cheese **VG/VT/GF**
- Cauliflower Fried Rice **VG/VT/GF**
- Rich Lentil Curry with Eggplant and Tomato over Basmati Rice **VG/VT/GF**
- Quinoa Cake with Saffron Red Pepper Coulis **VG/VT/GF**
- Roasted Carrot Osso Bucco with Creamy Polenta **VG/VT/GF**
- Wild Mushroom and Garden Fresh Asparagus Risotto **VT**
- Black Bean and Sweet Potato Burritos **VT**

DESSERT (*Select 1*)

- Orchard's Harvest Seasonal Fruit **VG/VT/GF**
- Flourless White Chocolate Cake **VT/GF**
- Orchard's Harvest Berry Tart with Mascarpone Crème **VT**
- Hazelnut Torte **VT**
- Chocolate Ganache Layer Cake **VT**
- Fried Crème Puffs with Whipped Cream and Seasonal Berries **VT**
- Creamy Ricotta or Cream Cheese Cheesecake **VT**
- Fresh Baked Apple Croustade **VT**
- Sabayon with Orchard's Harvest Berries **VT**
- Chocolate Trilogy Cake **VT**
- Limoncello Cake **VT**

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BBQ

BBQ.....\$30.75pp

{25 person minimum and \$140.00 Server charge for every 25 people. China is available at \$5.00pp and requires an additional Server at \$140.00.}

- Certified Angus Beef Hamburgers
- Veggie Burgers **VG/VT**
- All Beef Hot Dogs
- House Made Vegetarian Baked Beans **VG/VT**
- Sauerkraut
- Cole Slaw **VT**
- Red Bliss Potato Salad **VT**
- Relish Tray with Lettuce, Tomato, and Onion
- Sliced American Cheese
- Ketchup, Mustard, Relish, and Mayo Packets
- Fresh Baked Cookies
- Rutgers Famous Brownies
- Assorted Soda and Bottled Water—1 Per Person

ADDITIONAL SELECTIONS

Grilled Chicken Breast.....	\$6.00pp
Buffalo or BBQ Chicken Wings.....	\$15.00/dozen
Pulled Pork.....	\$7.25pp
Four Cheese Baked Pasta.....	\$6.00pp
Baked Macaroni and Cheese.....	\$6.00pp
Calypso Slaw with Fennel, Cabbage, and Bell Peppers VG/VT/GF	\$6.00pp
Harvest Blended Rice Salad with Nuts and Dried Fruit VG/VT/GF	\$6.00pp
Mixed Green Salad VG/VT/GF with Assorted Dressing Packets.....	\$6.00pp
Orchard's Harvest Fruit Salad VG/VT/GF	\$4.50pp
Sliced Watermelon VG/VT/GF	\$1.50pp
Gluten and GMO Free Kettle Chips VG/VT/GF	\$1.50pp

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PIZZA

PIZZA (16" PIES) *{Minimum order of 14 pizzas. Server is required at \$140.00.}*

Cheese Pizza Mozzarella VT	\$18.00
Pepperoni Pizza	\$21.00
Sweet Italian Sausage, Peppers, and Onions Pizza	\$21.00
White Pizza Ricotta, Mozzarella, and Parmesan Cheese VT	\$21.00
Buffalo Chicken Pizza Spicy Marinated Chicken, Blue Cheese, and Mozzarella.....	\$24.00
Cheesesteak Pizza Steak, Peppers, Onions, Cheddar, and Mozzarella (no sauce)	\$24.00
Hawaiian Pizza Marinara Sauce, Ham, Pineapple, and Mozzarella Cheese	\$24.00
Margherita Pizza Marinara Sauce, Fresh Mozzarella, and Fresh Basil VT	\$24.00
Mediterranean Madness Feta Cheese, Sun Dried Tomatoes, Grilled Red Onions, and Kalmata Olives VT	\$24.00
No Cheese Vegetable Pizza Sauteed Spinach, Mushrooms, Zucchini, and Marinara Sauce VG/VT	\$24.00
Roasted Vegetable Pizza Marinara Sauce, Zucchini, Mushrooms, Roasted Red Peppers, Caramelized Red Onions, and Mozzarella VT.....	\$24.00
"Salad" Pie Wilted Spinach with Mozzarella, Roasted Garlic, and Sliced Tomato VT.....	\$24.00
10" Gluten Free Pizza Crust with 3 toppings (7 business day required to order)	\$12.00
Each Additional Topping Mushrooms, Onions, Tomatoes, Roasted Garlic, Roasted Red Peppers, Spinach, Broccoli Rabe, Olives, Sausage, Meatballs, Pepperoni	\$2.50
ASSORTED SODA AND BOTTLED WATER	\$3.00

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RECEPTION

ONE HOUR RECEPTION WITH HOT AND COLD HORS D'OEUVRES {Select 6}..... \$25.50pp Butler Style
{25 person minimum and \$140.00 Server charge for every 25 people.} **\$36.00pp Stationary**
China is available at \$5.00pp and requires an additional Server at \$140.00.}

HOT ITEMS {Select 4}

- Thai Curry Samosas with Tamarind Chutney **VG/VT**
- Bella Flora Pastry with Ricotta and Portobello Mushrooms **VT**
- Edamame Pot Sticker with Soy-Ginger Sauce **VT**
- Spanakopita **VT**
- Raspberry Brie in Phyllo **VT**
- Black Bean Southwest Spring Roll **VT**
- Fig and Gorgonzola Profiterole **VT**
- Corn and Edamame Quesadilla
- Mini Crab Cakes with Remoulade, Whole Grain Mustard, and Crème Fraiche
- Franks in Pastry Puff with Mustard
- Mini Beef Wellington
- Mini Italian Meatballs
- Pistachio Chicken Skewer with Thai Chili Sauce
- Casino Shrimp
- Assorted Mini Quiche
- Beef Short Ribs Wrapped in Applewood Bacon
- Chorizo Stuffed Date
- Steamed BBQ Pork Bao Buns

COLD ITEMS {Select 2}

- Guacamole with Tortilla Chips **VG/VT**
- Roasted Tomato Salsa with Tortilla Chips **VG/VT**
- Edamame with Pita Points **VG/VT**
- White Bean Hummus with Pita Points **VG/VT**
- Crostini with Olive Tapenade **VG/VT**
- Market Crudités with House Made Dip **VG/VT**
- Orchard's Harvest Sliced Fresh Fruit **VG/VT**
- Spinach-Artichoke Dip with Pita Chips **VT**
- Caprese Skewers with Balsamic Drizzle **VT**
- Domestic Cheese and Cracker Display **VT**
- French Bread Crostini with Tomato Bruschetta **VT**
- Deviled Cage Free Eggs **VT**
- Cucumber and Crab Salad Canapé
- Smoked Salmon Pumpnickel Canapé

ASSORTED SODA AND BOTTLE WATER..... \$3.00pp
COFFEE AND TEA SERVICE \$3.00pp
DESSERT TABLE \$14.50pp
GLASSWARE FEE \$3.00pp

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REFRESHMENT BREAK

Minimum order quantities apply to all selections.

BEVERAGES

Coffee and Tea Service.....	\$3.00pp
Assorted Soda and Bottled Water	\$3.00pp

DOMESTIC CHEESE AND CRACKER PLATTER

Small (Accommodates 20 people)	\$144.00
Medium (Accommodates 40 people)	\$288.00
Large (Accommodates 60 people)	\$432.00

SLICED FRESH FRUIT PLATTER

Small (Accommodates 20 people)	\$86.50
Medium (Accommodates 40 people)	\$173.00
Large (Accommodates 60 people)	\$260.00

VEGETABLE CRUDITÉS WITH DIP PLATTER

Small (Accommodates 20 people)	\$86.50
Medium (Accommodates 40 people)	\$173.00
Large (Accommodates 60 people)	\$260.00

DIP PLATTERS (Accommodates 25-30 people) \$180.00

- Guacamole and Tortilla Chips **VG/VT**
- Roasted Tomato Salsa and Tortilla Chips **VG/VT**
- Edamame with Pita Points **VG/VT**
- White Bean Hummus with Pita Points **VG/VT**
- Crostini with Olive Tapenade **VG/VT**
- Spinach-Artichoke Dip and Pita Chips **VT**

CHARCUTERIE PLATTER \$18.00pp

{10 person minimum}

An assortment of 3 imported cheeses, cured meats, olives, marinated artichoke hearts, fresh fruit crostini, and flatbread crackers

VG= Vegan VT=Vegetarian GF=Gluten Free

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REFRESHMENT BREAK (continued)

SWEET AND SAVORY FINGER SANDWICHES..... \$9.75pp
{25 person minimum}

{Select 3}

- Nutella and Raspberry Jam on Wheat **VG/VT**
- Tomato and Cucumber on Pumpernickel **VG/VT**
- Ricotta and Orange Marmalade on White **VT**
- Mozzarella, Roasted Red Pepper, and Basil Pesto on French Bread **VT**
- Roast Beef and Boursin on White
- Shaved Ham and Dijon on Rye
- Shaved Turkey with Lemon Mayo on White
- Tuna Salad on Rye
- Shrimp Salad in Pita
- Curried Egg Salad on White
- Madras Chicken Salad on White

SCARLET "R" BREAK \$8.00pp
This refreshment break is designed to invigorate and energize your group. We will select the perfect assortment of packaged snacks and drinks for your attendees.

SWEETS

- Cookies.....\$5.00pp
- Brownies\$5.00pp
- Baker's Choice\$5.00pp
- Assorted French Macaroons (6 dozen minimum) **VG/VT/GF**.....\$46.00/dozen
- Chocolate Covered Strawberries, Dipped in Dark European Chocolate, and Drizzled with White Chocolate (6 dozen minimum) **VG/VT/GF**.....\$46.00/dozen
- Orchard's Harvest Mini Fruit Tarts (6 dozen minimum) **VT**.....\$46.00/dozen
- Cheesecake Drops (8 dozen minimum).....\$32.00/dozen

ICE CREAM BAR \$11.25pp

{Minimum of 50 people and \$140.00 Server charge for every 50 people}

- 3 Ice Cream Flavors
- 3 Toppings
- Whipped Cream
- Chocolate Sauce

VG= Vegan VT=Vegetarian GF=Gluten Free