Catering Guide
## Hors D’oeuvres

<table>
<thead>
<tr>
<th>Stationary Displays</th>
<th>Passed Hors D’oeuvres</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chef’s Gourmet Cheese Board</strong></td>
<td><strong>Mini Crab Cakes</strong></td>
</tr>
<tr>
<td>a variety of Artisan cheeses served with crackers and flavored mustards, garnished with seasonal fruit</td>
<td><strong>Grilled Mango Shrimp on Sugarcane Skewers</strong></td>
</tr>
<tr>
<td><strong>Antipasti Tray</strong></td>
<td><strong>Scallops Wrapped in Bacon</strong></td>
</tr>
<tr>
<td>Italian cured meats and imported cheeses</td>
<td><strong>Shrimp Wrapped in Prosciutto</strong></td>
</tr>
<tr>
<td><strong>Trio of Bruschetta</strong></td>
<td><strong>Coconut Fried Shrimp</strong></td>
</tr>
<tr>
<td>tomato basil, white bean, and roasted vegetable bruschetta served atop toasted crostini</td>
<td><strong>Roasted Cremini Mushrooms</strong></td>
</tr>
<tr>
<td><strong>Spinach Artichoke Dip</strong></td>
<td><strong>Mini Beef Wellington</strong></td>
</tr>
<tr>
<td>served with warm tortilla chips</td>
<td><strong>Chimichurri Steak Skewers</strong></td>
</tr>
<tr>
<td><strong>Warm Crab Dip with Old Bay Crisps</strong></td>
<td><strong>Swedish Meatballs</strong></td>
</tr>
<tr>
<td><strong>Shrimp Cocktail</strong></td>
<td><strong>Chicken Satay</strong></td>
</tr>
<tr>
<td>served with a trio of sauces (cocktail, chipotle and chimichurri). Additional charge.</td>
<td><strong>Spicy Chicken Wonton</strong></td>
</tr>
<tr>
<td><strong>Assorted Fresh Vegetables and Dip</strong></td>
<td><strong>Smoked Salmon Pinwheels</strong></td>
</tr>
<tr>
<td><strong>Hummus and Crispy Pita Chips</strong></td>
<td><strong>Marinated Feta Cheese Skewers</strong></td>
</tr>
<tr>
<td><strong>Sliced Seasonal Fruits with Yogurt Sauce</strong></td>
<td></td>
</tr>
</tbody>
</table>
Breakfast Options

An Assortment of Danish and Muffins
- Butter and Assorted Jellies
- Chilled Orange Juice and Cranberry Juice
- Beemers Freshley Brewed Coffee, Decaffeinated Coffee and Hot Tea

An Assortment of Breakfast Breads
- Assortment of Fresh Baked Bagels and Sweet Rolls
- Butter, Cream Cheese and Assorted Jellies
- Seasonal Fresh Fruit Tray
- Chilled Orange Juice and Cranberry Juice
- Beemers Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

Seasonal Fresh Fruit Tray
- Biscuits, Muffins and Croissants
- Butter and Assorted Jellies
- Golden Home Fried Breakfast Potatoes
- Sausage Links, Crisp Bacon or Sausage Patties
- Fluffy Scrambled Eggs
- Chilled Orange Juice and Cranberry Juice
- Beemers Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

Assorted Fresh Baked Bagels
- Plain and Flavored Cream Cheeses
- Butter and Assorted Preserves
- Seasonal Fresh Fruit Tray
- Chilled Orange Juice
- Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

The above menus are presented buffet style. 15 person minimum.
Soup & Salad

Soups
(served with appropriate garnish and condiments)

Roasted Red Pepper Soup
Italian Wedding Soup
Creamy Chicken Florentine

Our chef will prepare alternative soup selections upon request.

Salads

Traditional Caesar Salad

Mesclun Salad
Tender baby greens, grape tomatoes, bleu cheese and spicy candied walnuts drizzled with Balsamic dressing

Grilled Romaine Salad
Grilled heart of Romaine served with crisped pancetta, roasted tomatoes and bleu cheese dressing

Spinach Salad
Baby spinach, sliced mushrooms, red onion and hard boiled egg served with warm bacon dressing

Salads may be served as an entrée for additional charge. Add grilled chicken, tender beef, roasted vegetables or tofu to any of the salads for an additional charge.
Beef

Filet Mignon
pan seared and finished with a Merlot demi-glace. Served with mushrooms, roasted potatoes and sautéed snap peas

Blackened Rib Eye Steak
served with roasted red pepper sauce, crisped potato planks and grilled asparagus

Roasted Prime Rib of Beef
served with Au Jus and horseradish mousse. Served with a twice-baked potato and steamed broccoli

Chimichurri Sirloin
sirloin seasoned with Brazilian spice served with chimichurri sauce along with saffron rice, fried plantains and shaved onion and lime salad

Chicken

Chicken Florentine
sautéed breast of chicken, fresh spinach, fire roasted tomatoes, and fresh mozzarella stacked over a grilled herbed polenta and drizzled with a lemon caper sauce

Chicken Wellington
breast of chicken topped with a mushroom duxelles and wrapped in a golden puff pastry. Served with a rich demi-glace, roasted fingerling potatoes and French green beans

Chicken Marsala
sautéed chicken breast topped with wild mushrooms and Marsala wine sauce. Served with roasted garlic mashed potatoes and sautéed Italian style zucchini and squash

Chicken Stuffed with Shrimp
breast of chicken stuffed with sautéed spinach, fresh shrimp and roasted peppers finished with a fresh tomato basil cream sauce and served with radiatore pasta

Seafood

Grilled Jumbo Shrimp
served atop Peruvian yellow mashed potatoes and a bed of lemon and garlic scented spinach drizzled with a citrus and chile foam

Twin Maryland Crab Cakes
Fresh domestic jumbo lump crab meat (no fillers), lightly seasoned, served with a roasted corn and chive sauce, grilled asparagus and roasted red and gold potatoes

Blackened Red Snapper
real New Orleans fare and flavors. Fresh red snapper filet blackened in a cast iron pan served with roasted red pepper sauce and Etouffee risotto and French green beans.

Pan Seared Salmon
Atlantic wild caught salmon lightly seasoned, seared to develop the natural sugars inside the filet, served on top of a fresh Jersey tomato and corn relish and potato chive pancakes

Vegetarian entrées are available and will be flavorful and presented artistically.
Our chef will gladly prepare menu items beyond the selections listed in this guide.
Desserts

Fresh Sliced Fruit
with wonton crisps and honey yogurt sauce

New York Style Cheese Cake
with fruit topping of your choice

Lemon Berry Cake
garnished with fresh berries and whipped cream

Deep Dish Apple Pie
served plain, a la mode, or with cheddar cheese

Key Lime Tart
served with whipped cream

Chocolate Mousse
served in a chocolate coated tart shell

Tiramisu
Lady fingers flavored with coffee liquor and layered with light whipped Italian cream cheese and shaved chocolate

Red Velvet Cake
We will gladly custom build a lunch or dinner buffet for your special occasion. There are three levels to choose from: Single (one entrée, $12.95), Double (two entrées, $15.95) or Triple (three entrées $18.95). Every buffet includes one salad selection, the entrée(s) listed in this guide, one pasta or starch side dish, one vegetable and one dessert. All of the buffets include beverage, appropriate condiments, China service and white table linens.

### Select One Salad:

- **Traditional Caesar Salad**
- **Mixed Field Greens Salad**
  - Tender baby greens and grape tomatoes drizzled with Balsamic dressing
- **Spinach Salad**
  - Baby spinach, sliced mushrooms, red onion, and hard boiled egg served with warm bacon dressing

### Entrée Selections

Please select one for a Single buffet, two for a Double buffet and three entrées for a Triple buffet

- **Chicken Marsala**
  - served with Marsala wine sauce and mushrooms
- **Balsamic Glazed Chicken**
- **Chicken Florentine**
  - topped with spinach and smoked mozzarella cheese
- **Chicken Piccata**
  - topped with a white wine lemon sauce
- **Barbeque Chicken**
  - grilled chicken breast glazed with homemade barbeque sauce
- **Cajun Grilled Chicken**
  - chicken breast rubbed with a Cajun spice mix, grilled and served with a spicy Creole sauce
- **Asian Chicken Stir Fry**
  - crisp vegetables, tender chicken stir fried and topped with an Oriental sauce
- **Grilled Chicken Cordon Bleu**
  - topped with ham, swiss cheese and honey mustard sauce
- **Chicken Parmesan**
  - lightly breaded chicken topped with marinara sauce and mozzarella cheese
- **Roast Turkey**
  - served with tarragon gravy
- **Turkey Chili**
  - served with sour cream, cheddar cheese and tortilla chips

*Continued on the next page.*
Broiled Flounder
drizzled with butter and broiled

Flounder Florentine
stuffed with spinach and feta cheese topped with a lemon sauce

Mediterranean Baked Cod
topped with tomatoes, onion, celery, peppers and olives

Baked Cod Piccata
served with a white wine lemon sauce

Pan Seared Salmon
served on a bed of fresh tomato corn relish

Teriyaki Glazed Salmon

Roast Pork Loin
served with apple demi-glace

Hawaiian Smoked Pork Chops
grilled pork chops served with pineapple sauce

Smothered Pork Chops
served smothered in Creole sauce and topped with peppers, onions and mushrooms

Italian Sausage and Peppers
served boardwalk style with peppers, onions and marinara sauce on club rolls

Roast Beef
sliced top round, served with gravy

Beef Bourguignonne
tender beef tips served in a burgundy mushroom sauce

Yankee Pot Roast
served with aromatic vegetables

Salisbury Steak
topped with mushroom gravy

Home Style Meatloaf
topped with either red sauce or brown gravy

Barbeque Beef
tender pulled beef simmered in homemade barbeque sauce

Beef Pepper Steak
strips of beef stir fry with peppers and onions in Asian sauce

Meatballs & Marinara Sauce
served with club rolls and Parmesan cheese

Texas Style Beef Chili
served with cheddar cheese, sour cream and tortilla chips

Vegetarian entrées are available and will be flavorful and presented artistically. Our chef will gladly prepare menu items beyond the selections listed in this guide.
<table>
<thead>
<tr>
<th>Side Dishes</th>
<th>Vegetables</th>
<th>Desserts</th>
</tr>
</thead>
<tbody>
<tr>
<td>Penne Marinara</td>
<td>Steamed Lemon Scented Broccoli</td>
<td>Chocolate Chip Cookies</td>
</tr>
<tr>
<td>Gemelli Alfredo</td>
<td>Green Beans Almondine</td>
<td>Brownies</td>
</tr>
<tr>
<td>Penne with Escarole</td>
<td>Seasonal Mixed Vegetables</td>
<td>Mini Cream Puffs</td>
</tr>
<tr>
<td>Penne a la Vodka</td>
<td>Italian Sautéed Zucchini</td>
<td>Assorted Cakes and Pies</td>
</tr>
<tr>
<td>Penne Arrabriatta</td>
<td>Roasted Cauliflower</td>
<td></td>
</tr>
<tr>
<td>Pasta Primavera</td>
<td>Candied Carrots</td>
<td></td>
</tr>
<tr>
<td>Steamed White Rice</td>
<td>Sesame Green Beans</td>
<td></td>
</tr>
<tr>
<td>Vegetable Fried Rice</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Wild Rice Pilaf</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Baked Potato</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Herb Roasted New Potatoes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Garlic Mashed Potatoes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Buttermilk Mashed Potatoes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Duchess Potato</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Grilled Polenta</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Our chef will gladly prepare menu items beyond the selections listed in this guide.
To familiarize you with La Roche College’s catering services, we offer the following:

1. You should begin your planning phase for your event two to three weeks in advance (or earlier if the event is large and complex). We will be pleased to assist you and may be contacted by calling (412) 536-1133.

2. Before booking an event, please establish the availability of the space by calling (412) 536-1071. You are responsible for confirming your space and any special arrangements you may need.

3. Please have a budget number ready when booking your event. We cannot execute an event without one provided. In some instances, approval from a Division VP may be required.

4. At the time an event is booked, you will be requested to provide an estimate of expected guests.

5. Three business days prior to the event, you must provide a guarantee of the actual number of guests for the event. We will provide accommodations for one hundred and five percent of your guaranteed number. Billing will be for either the guaranteed number or the actual number, whichever is higher.

6. A cancellation of the event may be made seventy-two hours prior to the event with no charge to you. After this deadline, charges may be made for expenses incurred.

7. The billing will be to you or your organization with a copy forwarded to the Finance Office. The pricing shown is for services during regular business hours which does not add significantly to normal daily labor requirements. If the size or complexity of an event require additional labor costs, there will be an additional charge. The food service department will advise you of this. There will be no charges for gratuities.

8. Food service is capable of providing service of alcoholic beverages; however, we cannot purchase such items.

9. Equipment for any event which was “picked up” must be returned by the following day to avoid additional charges.