

C A T E R I N G

Welcome to the Mitchell College Campus Catering Guide Presented By Sodexo Campus Services

We are delighted to present this guide to the Mitchell College Campus. From morning breakfast ;to luncheons; to casual dinners, elegant hors d'oeuvre receptions and afternoon refreshment breaks, this catering guide is filled with fresh and contemporary menus to fit everyone's needs. We are pleased to announce that our menu has been updated and refreshed for the upcoming academic year. You will find new and exciting menu items as well as old favorites.

We use only the freshest ingredients, creative presentation and provide exceptional service.

We appreciate ordering directly from this guide, however ,we are very flexible and will customize any event's menu. We will also accommodate personal catering needs for party platters, cakes, or dessert platters .

For more information or to make an appointment please E-mail Catering@mitchell.edu or call the Dining Services Office @ 860-629-6202.

We look forward to serving you!



437 Pequot Ave
New London, CT 06320
860-629-6202



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Catering Planning Guidelines

- Prior to contacting the food service department, a room reservation is necessary. Contact Annette Moran at extension 5111 to book event space
- The Facilities Department coordinates the set up of tables, chairs and room layout needs, Contact Terry Taulbee at extension 5177
- Contact the Catering Department well in advance of your event. A final count is requested no later than one week prior to the date of service.
- For all non-campus events, a 75% deposit is required when a Catering event is booked. The balance is due upon arrival and prior to service.
- Although we pride ourselves in our ability to respond to last minute requests, a \$25.00 service fee will be charged for all events with less than 2 business days notice.
- All “Tax Exempt” groups *must* present a CT123 certificate when booking the event in order for State Tax not to be included.
- All internal Mitchell College functions are non tax events and do not require this certificate.
- Additional staff needed for bartender, passed Hors d’ oeuvres or carving station is an extra charge of \$25.00 per hour per staff member
- Floral Centerpieces are available PTM

Breakfast

and

Lunch

Continental Breakfast Choices

Aspretto Coffee/Tea	\$1.99
Bottled Water	\$1.40
Juice-Orange, Cranberry, Apple	\$1.55
Fresh Fruit Salad bowl	\$1.49
Sliced Seasonal Fruit platter	\$2.00
Individual Yogurt Cups	\$1.95
Nutra Grain Bars	\$1.09
Bagels with Cream Cheese	\$1.99
Fresh Baked Mini Muffins	.99
Gourmet muffins Large	\$1.29
Danish	\$1.29
Cinnamon rolls	\$1.29
Chocolate Croissant	\$1.75
Sour Cream Coffee Cake	\$17.99
Assorted Doughnuts	\$1.25
Whole Fruit	.99

Breakfast buffet are served with Aspretto -Sodexo's own Organic Coffee, and Tea's, Orange juice , cranberry Juice and iced water.

SUNRISE HOT BREAKFAST BUFFET \$8.75

Scrambled Eggs
Red bliss home fries
Crisp bacon or sausage links
Pancakes or French toast
Additions .99 extra per person
Fresh seasonal fruit salad bowl
Assorted pastry
Bagels
Yogurt
Whole fruit

Express Breakfast—Pick up Only

Box of Joe	\$16.99
Platter of pastry serves 10-12	

All Sandwich Buffets include Choice of Salad, Potato chips, cookies, pickle platter and 2 beverages

Salads include Tossed, Caesar, Pasta, Potato or Fruit Salad
Beverages include iced tea, lemonade, fruit punch, and assorted soda. Other desserts sold separately

Sandwich Buffets

GOURMET SANDWHICH BUFFET– Grilled Chicken, Roast beef, Salmon, Roasted Vegetables and Roasted Turkey **\$10.50**

THE DELI BOARD-BUILD YOU OWN SANDWICH BUFFET– Deli platter of Ham, roast beef, Turkey, Tuna, Chicken salad. Assorted breads, cheeses and condiments **\$9.75**

THE DELI SANDWICH BUFFET-Pre made sandwiches on your choice of assorted bread, wraps or sub rolls **\$9.75**

BOXED LUNCHESES-1 Sandwich, bag of chips, 1 piece whole fruit. Yogurt, Cookies, and beverage **\$6.70**

Salad Buffets

THE SALAD BAR \$10.25

Mixed greens, tomato, cucumber, bell peppers, croutons
parmesan Cheese
Chicken strips, egg wedges, sliced red onion, bacon bits
Blue cheese crumbles, julienne turkey, julienne ham
Warm bread sticks
Italian and Ranch dressing
Warm Bread Sticks

CAESAR SALAD BUFFET \$ 7.99

Romaine Lettuce, grilled croutons,
parmesan Cheese and Caesar dressing
Warm Bread Sticks

Add Chicken **\$ 1.99**

Add Steak **\$ 2.99**

Add Grilled Shrimp (plated only) **\$ 3.99**

Traditional Buffet \$19.00

Buffet includes choice of soup or salad, two entrees, 2 accompaniments, rolls with butter, 2 beverages, and choice of dessert. Cookies, brownies, single layer sheet cake, strawberry short cake or pudding trifle all other desserts are sold separately.

SALAD

Tossed Salad

Caesar salad

Tomato , mozzarella, basil

Mixed Field Greens with gorgonzola cheese, grape tomatoes, almonds with a raspberry vinaigrette

Spinach and Bacon

SOUP

Chicken Noodle

Tomato Florentine

Beef Barley

New England Clam chowder

STARCH

Roasted Red Bliss Potato

Rice Pilaf

Garlic Mashed Potato

Baked Potato

Whipped Sweet Potato

Ginger Glazed Carrots

Basmati Rice

Brown Rice

Twice Baked Potato

Au gratin Potato

VEGETABLE

Broccoli Florets

Roasted Butternut squash

Green Beans Almandine

Pan Asian Stir Fry

Ginger Glazed Carrots

Fresh Steamed Spinach

Chilled Asparagus with Lemon vinaigrette

Sweet Peas and Mushrooms

Sautéed Zucchini with Tomatoes

All Buffets are a 15 person minimum charge. Linen cost for buffet tables and seating tables is included in buffet price. Linen for gift tables, check in tables, display tables is an additional \$7.50 each cloth

BEEF - VEAL

Roast Top Sirloin of Beef

Braised Beef Brisket with Root vegetables

Grilled Steak Teriyaki

Steak au poirve

Veal Piccata/Francaise

Veal parmesan

SEAFOOD

Baked Stuffed Shrimp

Grilled Salmon with Raspberry lime butter

Boston Baked Scrod

Baked Stuffed Sole with Crab meat stuffing

Shrimp scampi with Linguini

Cajun Grilled Tilapia

PORK AND POULTY

Roast Pork Loin with Apple Chutney

Honey Balsamic Grilled Pork Chop

Herb Roasted Turkey Breast

Chicken Parmesan

Chicken Piccata/Francaise

Chicken Marsala

Stuffed Chicken Florentine

Chicken Cordon Blue

General Tso's chicken

Stuffed Breast of chicken supreme

PASTA

Baked Lasagna Bolognese

Baked 3 Cheese Manicotti

Tri colored Cheese Tortellini with Oven roasted tomatoes and pesto

Penne with grilled chicken broccoli Alfredo

Spinach and Roasted Garlic Ravioli With pink vodka sauce

Pasta bar buffet includes salad, 4 types of pasta and sauce and fresh baked bread sticks 16.95

VEGATARIAN

Vegetable Napoleon with polenta

Vegetable Kabobs over Rice

Seasonal Vegetable risotto

BBQ's and Party Platters

Traditional Backyard Cookout

\$ 11.50

Tossed salad, potato salad, macaroni salad, hamburgers, hot dogs, veggie burgers, grilled chicken, lettuce & tomato platter, sliced cheese platter, pickle tray, sliced onions, potato chips, watermelon, Strawberry Short cake iced water, fruit punch and lemonade

New England Clambake

Market

New England clam chowder, clam cakes, Tossed salad, potato salad, Steamer clams, Boston baked scrod, parsley boiled potato, stuffed Quahog, corn on the cob, Watermelon, Strawberry Shortcake bar, iced water, fruit punch and lemonade

Southern Style Barbecue

\$15.50

Tossed salad, Chili con Carne, Baked chicken quarters, BBQ Baby Back ribs, Slow Roast beef brisket, Baked beans, Cornbread, Corn on the Cob, potato salad, Apple crisp, iced water, fruit punch and lemonade

Please provide a minimum of 48 hours notice when ordering

Chicken Wing Platter (serves 15-20) served with Celery and Carrot Sticks and blue cheese dressing
Choice of: Buffalo – Teriyaki – Sweet and Sour – Barbecue – Honey Dijon

\$45.00

Assorted Finger Sandwiches (24 assorted sandwiches)

Choice of Two: Chicken salad, Ham & Cheese, Turkey, Tuna salad, Seafood salad, Egg salad

\$45.00

Assorted Wrap Sandwiches (12 assorted sandwiches cut in half)

Choice of Two: Ham and Cheese, Turkey, Roast beef

\$45.00

Domestic Cubed Cheese Platter (serves 15- 20)

Includes sharp cheddar, Monterey pepper jack & Swiss and crackers

\$40.00

International Cheese Display (serves 15- 20)

Includes Brie, Blue Cheese and dill havarti

\$ 50.00

Fresh Seasonal Sliced Fruit Platter (serves 15-20)

includes Honeydew, Cantaloupe & Pineapple and garnished with grapes

\$40.00

Vegetable Crudités (serves 15- 20)

Includes fresh cut vegetables and dip

\$40.00

Antipasto Bar (serves 15- 20)

Includes grape tomatoes, roasted red peppers, assorted Italian meats and cheeses

Olives, and pepperoni served with Italian bread and pesto dip

\$50.00

Southwest tortilla bar (serves 15- 20)

Includes tortillas, salsa, guacamole, and black bean dip

\$30.00

Pizza Party-1 large 1 topping pizza, large bag of lays Potato Chips and 4 bottles of soda

\$15.99

Hors d' Oeuvres and Desserts

Vegetable or Sausage stuffed mushrooms	8.95
Spinach Spanikopita	9.95
Coconut crusted chicken tenderloin	13.95
Thai Chicken Sate	13.50
Golden crab Rangoon	15.25
Chicken tostada <i>with black bean and corn salsa</i>	14.50
Chicken cordon bleu	14.50
Scallops wrapped in bacon	19.25
Swedish cocktail meatballs	11.75
Sweet and spicy cocktail meatballs	11.75
Chicago style pizza	13.25
Prosciutto Warped Shrimp with herb cheese	23.50
Jumbo chilled shrimp cocktail	22.50
Deviled Eggs	15.00
Mini vegetable spring rolls sweet chili sauce	12.75
Maryland style crab cakes <i>served with roasted garlic aioli</i>	16.75
Baked Brie in Puff Pastry (serves 8- 10)	19.99
Steamed Pork Dumplings <i>with soy dipping sauce</i>	14.95
Tomato, Basil, fresh Mozzarella Crostini	12.95
Curry Chicken Salad Crostini	13.95
Roast beef Crostini with horseradish sour cream	15.95
Bacon, Caramelized onion with Feta cheese Crostini	14.95
California Rolls with wasabi and soy	36.00
Smoked Salmon with capers herb cream cheese and sliced baguette	19.95

14.99 Each serves 12

Carrot cake w/ cream cheese frosting
 German Chocolate cake
 Cheese Cake with fruit topping
 Tiramisu
 Chocolate Ganache Torte
 Lemon Pound Cake
 Fruit Crisp
 Strawberry Short Cake
 Pudding Trifle

9.99 each serves 8

Apple
 Chocolate Cream
 Pecan
 Banana Cream
 Blueberry
 Lemon Meringue
 Strawberry Cream
 Boston Cream
 Pumpkin

Bar Desserts Raspberry Tango/Oreo Brownie/ Lemon Bar / Rocky road brownies ,Caramel Nut bar, Carrot Cake **14.00doz**

Mini Cheese Cakes- Assortment bite size Cheese Cake **21.00doz**

Petite Fours- Assortment of Bite size Cakes **14.75doz**

Cookies-Chocolate Chip, Ranger, Carnival, Peanut Butter, Chocolate with white Chip, Sugar, Oatmeal raisin **5.88doz**

Cakes for any occasion

Round	serves 8-12	\$ 20.00
1/2 Sheet Cake	serves 20-25	\$ 25.00
1/2 Sheet Cake Double layer with filling		\$ 50.00
Full sheet cake	served 45-50 (2 layer)	\$ 110.50

Ice Cream Bar

Includes: Chocolate, Vanilla & Strawberry Ice Cream, Whipped Cream, Cherries, chopped nuts, chocolate jimmies
 Hot fudge, Caramel topping, M&M's **\$4.99 pp**

Specialty Desserts \$1.99 per person

Chocolate Cream Brulee	\$3.50pp
Chocolate mousse served in a toasted Praline cup	\$3.50pp
Chocolate truffles	\$2.49pp

Refreshment Breaks– Per Person

Coffee	1.99	Salsa And chips	1.49
Tea	1.99	Cheese Pizza	9.99
Bottled water	1.29	Pepperoni Pizza	11.99
Canned soda	1.19	Nutra Grain bars	1.09
Pitcher punch	2.88	Chips	.99
Pitcher lemonade	2.88	Whole fruit	.99
Cookies/Brownies	5.88 doz		
Yogurt	1.95		