

Catering Specials

Spring Awakening

Our talented catering team has created delightful new dishes to celebrate the arrival of spring. These seasonal flavors are only available for a limited time, so contact University Catering today at (978) 934-6503 to place your order.



High Tea Buffet

Assortment of Hot Tea with Lemons, Sugar and Honey on the side

Iced Tea & Seasonal Fruit Infused Water

Mini Tea Sandwiches to include Cucumber with Dill Cream Cheese on White, Tuna Salad on Whole Wheat, and Turkey and Cranberry Salad on Marble Rye

Mini Lemon Poppy Seed Cookies & Mini Scones

\$9.69 per person

Additions

Phyllo Wrapped Asparagus
\$3.29 per piece

Artichoke Skewer
\$3.99 per piece

Lemon Raspberry Parfait
\$3.39 per person

Black Forest Whoopie Pie
\$3.39 per person

Fresh Seasonal Fruit Tart
\$4.09 per person

Sandwich & Salad Specials

Sandwich and salad specials can be added to your next Classic or Executive lunch. Salads can also be ordered a la carte to complement any buffet.

Spring Vegetarian Wrap | Lemon Roasted Asparagus, Artichokes, Carrots and Squash with Spring Mix and Red Pepper Hummus

Pear Cranberry Brie on Marble Rye | Vegetarian sandwich with Grilled Pears with Brie, Dried Cranberries and Spring Mix on Marble Rye

Gouda Pesto Chicken with Caramelized Onions on Ciabatta

Kale & Beet Root Salad | Goat Cheese, Candied Pecans and Maple Syrup Balsamic Vinaigrette \$2.79 per person a la carte

Rice Noodle Salad | Carrots, Scallions, Red Onions, Cucumber, Roasted Red Pepper with Orange Soy Ginger Vinaigrette \$2.99 per person a la carte

