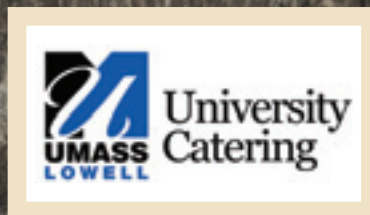




UMass Lowell Catering



BREAKFAST

BREAKFAST COLLECTIONS

All prices are per person and available for 12 guests or more

Continental \$7.29

MUFFINS	190-520 CAL EACH
DANISH	200-430 CAL EACH
ASSORTED JUICE	110-170 CAL EACH
BOTTLED WATER	0 CAL EACH
STARBUCKS COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Quick Start \$10.89

ASSORTED MUFFINS	190-520 CAL EACH
ASSORTED BAGELS	170-360 CAL EACH
ASSORTED DANISH	200-430 CAL EACH
FRESH SEASONAL SLICED FRUIT	35 CAL/2.5 OZ. SERVING
ASSORTED JUICE	110-170 CAL EACH
BOTTLED WATER	0 CAL EACH
STARBUCKS COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Healthy Choice Breakfast \$11.29

WHETHER IN COMBINATION WITH ONE OF OUR OTHER BREAKFAST PACKAGES OR ALONE, A HEALTHY WAY TO START YOUR DAY.

INDIVIDUAL CEREAL CUPS	140-260 CAL EACH
2% MILK	140 CAL/8 OZ. SERVING
BANANAS	110 CAL EACH
ASSORTED INDIVIDUAL YOGURT CUPS	50-150 CAL EACH
STARBUCKS COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING
ASSORTED BOTTLED JUICE	140-170 CAL EACH
BOTTLED WATER	0 CAL EACH

Includes appropriate condiments

À LA CARTE BREAKFAST

ASSORTED BAGELS WITH BUTTER, CREAM CHEESE \$26.29 PER DOZEN
ASSORTED BAGELS 170-360 CAL EACH

Includes appropriate condiments

BASKET OF MINIATURE MUFFINS, AND DANISH \$19.99 PER DOZEN

ASSORTED MUFFINS 190-520 CAL EACH
ASSORTED DANISH 200-430 CAL EACH

Includes appropriate condiments

FRESH SEASONAL SLICED FRUIT (35 CAL/2.5 OZ. SERVING)
\$3.49 PER PERSON

INDIVIDUAL GREEK YOGURT CUPS (80 CAL/5.3 OZ SERVING)
\$3.49 EACH

INDIVIDUAL YOGURT CUPS (100-150 CAL/6 OZ SERVING) \$2.49 EACH

GRANOLA BARS (190 CAL EACH) \$2.29 PER PERSON

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IN THE INTEREST OF PUBLIC HEALTH, PLEASE BE AWARE THAT CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

HOT BREAKFAST

All prices are per person and available for 12 guests or more
 Upgrade to Premium for \$2.89, Upgrade to Elite for \$4.89
 Events 25 or more require waitstaff.

Ultimate Breakfast \$17.79

MUFFINS AND BAGELS SERVED WITH APPROPRIATE CONDIMENTS,
 SCRAMBLED EGGS, CHEDDAR VEGETABLE STRATA, CRISP BACON,
 SAUSAGE LINKS, PANCAKES AND SYRUP, FRESH SEASONAL SLICED FRUIT,
 ASSORTED JUICES, STARBUCKS COFFEE, DECAF AND HOT TEA

MUFFINS	190-520 CAL EACH
BAGELS	170-360 CAL EACH
■ SCRAMBLED EGGS	180 CAL/4 OZ. SERVING
■ CHEDDAR VEGETABLE STRATA	190 CAL/4.75 OZ. SERVING
■ BREAKFAST POTATOES	130-150 CAL/4 OZ. SERVING
BACON	40 CAL EACH
SAUSAGE LINKS	130 CAL EACH
PANCAKES	50 CAL EACH
SYRUP	110 CAL/1 OZ. SERVING
FRESH SEASONAL SLICED FRUIT	35 CAL/2.5 OZ. SERVING
ASSORTED JUICE	110-170 CAL EACH
BOTTLED WATER	0 CAL EACH
STARBUCKS COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments

American Breakfast \$14.79

ASSORTED DANISH, SCRAMBLED EGGS, CHOICE OF BREAKFAST POTATOES,
 CRISP BACON, CHOICE OF BREAKFAST SAUSAGE, STARBUCKS COFFEE, DECAF
 AND HOT TEA

DANISH	200-430 CAL EACH
■ SCRAMBLED EGGS	180 CAL/4 OZ. SERVING
■ BREAKFAST POTATOES	130 CAL/4 OZ. SERVING
BACON	40 CAL EACH
SAUSAGE LINKS	130 CAL EACH
SAUSAGE PATTIES	200 CAL EACH
STARBUCKS COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING
ASSORTED BOTTLED JUICE	140-170 CAL EACH
BOTTLED WATER	0 CAL EACH

Includes appropriate condiments

Sunrise Sandwich Buffet \$14.29

SELECT TWO (2) BREAKFAST SANDWICHES ACCOMPANIED BY FRESH
 SEASONAL SLICED FRUIT, CHOICE OF BREAKFAST POTATOES, ASSORTED
 PASTRIES, STARBUCKS COFFEE, DECAF AND HOT TEA

EGG & CHEESE ENGLISH MUFFIN	270 CAL EACH
SAUSAGE, EGG & CHEESE ON BISCUIT	520 CAL EACH
BACON, EGG & CHEESE ON BAGEL	370 CAL EACH
FRESH SEASONAL SLICED FRUIT	35 CAL/2.5 OZ. SERVING
■ BREAKFAST POTATOES	130-150 CAL/4 OZ. SERVING
ASSORTED BOTTLED JUICE	140-170 CAL EACH
BOTTLED WATER	0 CAL EACH
MUFFINS	190-520 CAL EACH
DANISH	200-430 CAL EACH
STARBUCKS COFFEE, DECAF AND HOT TEA	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Hot Breakfast over 25 require Waitstaff.

BREAKFAST

BREAKFAST ENHANCEMENTS

All prices are per person and available for 12 guests or more

Belgian Waffles \$5.49

<input type="checkbox"/> BELGIAN WAFFLES	60 CAL EACH
<input type="checkbox"/> FRESH STRAWBERRY AND PEACH FRUIT TOPPING	25 CAL/1 OZ. SERVING
<input type="checkbox"/> WHIPPED CREAM MAPLE SYRUP	50 CAL/.5 OZ. SERVING 110 CAL/1 OZ. SERVING

Includes appropriate condiments

Just French Toast \$4.89

<input type="checkbox"/> ORANGE CINNAMON FRENCH TOAST MAPLE SYRUP	90 CAL EACH 110 CAL/1 OZ. SERVING
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Includes appropriate condiments

Home-style Biscuits and Gravy \$2.99

(590 CAL/7 OZ. PORTION)



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LUNCH & BUFFET

CLASSIC COLLECTIONS

All prices are per person and available for 12 guests or more

Deli Express \$13.29

CHOICE OF MAKE YOUR OWN OR PREPARED. INCLUDES TURKEY, HAM, ASSORTED CHEESE, LETTUCE, TOMATOES, HUMMUS AND ASSORTED BREADS. SERVED WITH TOSSED SALAD, CHIPS, COOKIES AND ASSORTED BEVERAGES.

Deli Platter

DELI TURKEY	70 CAL/3 OZ. SERVING
DELI HAM	90 CAL/3 OZ. SERVING
CHEESE TRAY	60 CAL/1 OZ. SERVING
RELISH TRAY (LETTUCE, TOMATO, ONION, PICKLES)	30 CAL/2 OZ. SERVING
ASSORTED BAKED BREADS & ROLLS	110-160 CAL EACH
GARDEN SALAD	25-240 CAL EACH
■ ASSORTED COOKIES	170-200 CAL EACH
ASSORTED SODA AND WATER	0-150 CAL/EACH

Includes appropriate condiments

Classic Box Lunch \$11.99

YOUR CHOICE OF TURKEY, HAM AND SWISS OR GARDEN VEGETABLE AND CHEESE - SERVED WITH POTATO CHIPS, WHOLE FRUIT, AND A COOKIE

TURKEY	490 CAL EACH
HAM AND SWISS	430 CAL EACH
GARDEN VEGETABLE AND CHEESE	570 CAL EACH
INDIVIDUAL BAG OF CHIPS	150-160 CAL EACH
WHOLE FRUIT	80-110 CAL EACH
■ COOKIE	170-200 CAL EACH

Classic Selections \$15.49

YOUR CHOICE OF THREE (3) CLASSIC SANDWICHES AND ONE SIDE SALAD ACCOMPANIED BY POTATO CHIPS, PICKLES, COOKIES, ASSORTED BEVERAGES

CLASSIC SELECTION SANDWICHES	350-750 CAL EACH
SIDE SALADS	25-240 CAL EACH
PICKLES	0 CAL EACH
INDIVIDUAL BAGS OF CHIPS	150-160 CAL EACH
■ ASSORTED COOKIES	170-200 CAL EACH
ASSORTED SODA AND WATER	0-150 CAL/EACH

Includes appropriate condiments

■ GREEK SALAD WRAP WITH CRUMBLIED FETA, BLACK OLIVES, FRESH CUCUMBERS, PLUM TOMATOES AND RED ONION (430 CAL EACH)

BLACK FOREST HAM WITH SMOKED GOUDA ON MARBLE RYE BREAD (430 CAL EACH)

THINLY SLICED PASTRAMI WITH SLAW AND THOUSAND ISLAND DRESSING ON RYE BREAD (440 CAL EACH)

BLACKENED CHICKEN WITH CUCUMBER RAITA SALAD ON CIABATTA BREAD (390 CAL EACH)

ROAST BEEF WITH CHIVE CREAM CHEESE SPREAD ON CIABATTA (450 CAL EACH)

DELI STYLE TURKEY, HAM, AND MOZZARELLA WITH PESTO MAY ON A BAGUETTE (640 CAL EACH)

CHICKEN, PEPPER JACK BAGUETTE WITH PICO AND GUACAMOLE (730 CAL EACH)

NEW MARKET TUNA ON WHOLE GRAIN CIABATTA (540 CAL EACH)

BALSAMIC MARINATED VEGETABLE WRAP WITH MOZZARELLA GREEK SALAD WRAP (580 CAL EACH)

Premium Box Lunch \$14.99

DELI STYLE TURKEY, HAM, AND MOZZARELLA WITH PESTO MAY ON A BAGUETTE (640 CAL EACH)

BLACK FOREST HAM WITH SMOKED GOUDA ON MARBLE RYE BREAD (430 CAL EACH)

ROAST BEEF WITH CHIVE CREAM CHEESE SPREAD ON CIABATTA (450 CAL EACH)

BALSAMIC MARINATED VEGETABLE WRAP WITH MOZZARELLA GREEK SALAD WRAP (580 CAL EACH)

SERVED WITH	
KETTLE CHIPS	140-190 CAL EACH
GRANOLA BAR	190 CAL EACH
WHOLE FRUIT	80-110 CAL EACH
ASSORTED SODA	0-150 CAL EACH
BOTTLED WATER	0 CAL EACH

Additional Premium Box Lunch options available upon request!

Please contact your catering professional!

LUNCH & BUFFET

CLASSIC COLLECTIONS

The Executive Luncheon \$17.89

Your choice of three (3) Sandwiches and two (2) Side Salads accompanied by Potato Chips, Pickles, Cookies, Assorted Beverages

EXECUTIVE LUNCHEON SANDWICHES	380-760 CAL EACH
SIDE SALADS	25-240 CAL EACH
PICKLES	0 CAL EACH
INDIVIDUAL BAGS OF CHIPS	150-160 CAL EACH
■ ASSORTED COOKIES	170-200 CAL EACH
ASSORTED SODA	0-150 CAL EACH
BOTTLED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

■ GRANNY SMITH APPLES AND BRIE WITH FRESH BABY SPINACH ON A FRENCH BAGUETTE (760 CAL EACH)

SLICED PORTOBELLO MUSHROOMS WITH ARUGULA AND OLIVE PESTO SPREAD ON A FRENCH BAGUETTE (560 CAL EACH)

TURKEY FETA CIABATTA WITH SPINACH AND SUNDRIED TOMATO AIOLI (620 CAL EACH)

CHICKEN TERIYAKI CIABATTA WITH PINEAPPLE SALSA (510 CAL EACH)

HAM & SWISS WITH APRICOT PRESERVE, FRESH SPINACH, AND PLUM TOMATO ON A CIABATTA (530 CAL EACH)

PEPPER JACK TUNA WRAP WITH FRESH JALEPENOS AND PLUM TOMATOES (600 CAL EACH)

Salad Selections

(Included with Classic Selections, and Executive Luncheon Sandwich Buffets)

■ GREEK PENNE SALAD TOSSED WITH TOMATOES, CUCUMBERS, RED ONIONS, PEPPERS, FRESH BABY SPINACH, FETA CHEESE AND BLACK OLIVES (90 CAL/3 OZ. SERVING)

■ ■ TOASTED CRANBERRY APPLE COUSCOUS WITH APRICOTS, GRANNY SMITH APPLES, ALMONDS, RED ONIONS, FRESH SPINACH AND SCALLIONS (180 CAL/3 OZ. SERVING)

■ ■ CHILLED DILL CUCUMBER SALAD WITH ONIONS TOSSED IN ITALIAN DRESSING (60 CAL/3.75 OZ. SERVING)

■ RED SKINNED POTATO SALAD WITH EGG, CELERY AND SPANISH ONION IN A SEASONED MAYONNAISE DRESSING (240 CAL/4 OZ. SERVING)

■ TRADITIONAL GARDEN SALAD (50 CAL/3.5 OZ. SERVING)

SPINACH SALAD WITH BACON, EGG, MUSHROOM AND TOMATO (60 CAL/2.15 OZ. SERVING)

■ ROASTED VEGETABLE & ROTINI SALAD (210 CAL/3.75 OZ. SERVING)

■ HERBED QUINOA SIDE SALAD (110 CAL/3.5 OZ. SERVING)

SOUTHWEST QUINOA SALAD WITH CORN AND BLACK BEANS (110 CAL/3.5 OZ. SERVING)

SPINACH & ARGULA SALAD WITH CRANBERRIES, GOAT CHEESE, AND JICAMA WITH RASPBERRY VINAIGRETTE (120 CAL/3 OZ. SERVING)

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LUNCH & BUFFET

BUFFETS

(12 Person Minimum) Hot Buffets of 25 or more require waitstaff

Harvest Bounty \$15.99

TRADITIONAL MIXED GREEN SALAD	50 CAL/3.5 OZ. SERVING
SOUTHERN BISCUITS	190 CAL EACH
BUTTERMILK MASHED POTATOES	120 CAL/3.75 OZ. SERVING
SAUTEED DILL GREEN BEANS	30 CAL/3 OZ. SERVING
HERB ROASTED TURKEY	120 CAL/3 OZ. SERVING
OR BAKED HAM	110 CAL/3 OZ. SERVING
APPLE PIE	410 CAL/5.5 OZ. SERVING
ASSORTED SODA AND WATER	0-150 CAL/EACH

Includes appropriate condiments

New Englander Buffet \$19.59

BABY SPINACH SALAD	60 CAL/2.15 OZ. SERVING
BAKERY FRESH ROLLS	90 CAL EACH
ROASTED NEW POTATOES	110 CAL/2.75 OZ. SERVING
FRESH HERBED VEGETABLES	100 CAL/3.5 OZ. SERVING
GRILLED LEMON ROSEMARY CHICKEN	130 CAL/3 OZ. SERVING
PARMESAN CRUSTED BAKED COD	160-270 CAL/8 OZ. SERVING
CLAM OR CORN CHOWDER	180 CAL/4 OZ. SERVING
BOSTON CREAM PIE	270 CAL/SLICE
ASSORTED SODA AND WATER	0-150 CAL/EACH

Includes appropriate condiments

Zoca Bowl \$14.99

CREATE YOUR OWN ZOCA BOWLS WITH WHITE OR BROWN RICE, GROUND BEEF, BLACK BEANS AND FAJITA VEGGIES, TOPPINGS BAR, AND SIDES

ROMAINE LETTUCE SALAD	0 CAL/0.25 OZ. SERVING
AVOCADO RANCH DRESSING	90 CAL/1 OZ. SERVING
CILANTRO LIME WHITE RICE	120 CAL/3 OZ. SERVING
CILANTRO LIME BROWN RICE	140 CAL/3.5 OZ. SERVING
BLACK BEANS	110 CAL/3 OZ. SERVING
GROUND BEEF	140 CAL/2 OZ. SERVING
FAJITA VEGETABLES	70 CAL/1 OZ. SERVING
PICO DE GALLO	10 CAL/1 OZ. SERVING
GUACAMOLE	40 CAL/1.33 OZ. SERVING
SALSA VERDE	10 CAL/1 OZ. SERVING
ASSORTED COOKIES	170-200 CAL EACH
BAKERY-FRESH BROWNIES	250 CAL/2.25 OZ. SERVING
ASSORTED SODA	0-150 CAL EACH
BOTTLED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

Fajita Fiesta \$15.49

CREATE YOUR OWN FAJITAS WITH OUR TEX MEX SIDES!

CHIPS AND SALSA	150 CAL/2 OZ. SERVING
MEXICAN RICE	130 CAL/3 OZ. SERVING
REFRIED BEANS	140 CAL/3.75 OZ. SERVING
BEEF FAJITAS WITH TORTILLAS, SHREDDED CHEDDAR AND SOUR CREAM OR CHICKEN FAJITAS WITH TORTILLAS, SHREDDED CHEDDAR AND SOUR CREAM	590 CAL/5 OZ. SERVING
BLACK BEANS	580 CAL/5 OZ. SERVING
CHURROS	150 CAL/4 OZ. SERVING
ASSORTED SODA AND WATER	150 CAL/EACH 0-150 CAL/EACH

Includes appropriate condiments



LUNCH & BUFFET

CHILLED BUFFETS

Served with Assorted Rolls and Butter, Ice Water and Iced Tea
(12 person minimum)

Caesar Buffet \$15.69

CHOICE OF TWO CAJUN CHICKEN	130 CAL / 4OZ SERVING
GRILLED CHICKEN	110 CAL / 4OZ SERVING
GRILLED SHRIMP	180 CAL / 4OZ SERVING
CAESAR SALAD	35 CAL / 2.66OZ SERVING
PITA BREAD	220 CAL PER SLICE
HUMMUS	70 CAL / 1OZ SERVING
FRUIT SALAD	35 CAL / 2.5OZ SERVING
ASSORTED SODA AND WATER	0-150 CAL / EACH

Includes appropriate condiments

Upgrade to Steak Tips for \$5.49 more per person

GRILLED FLANK STEAK	290 CAL / 4OZ SERVING
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A Taste of Italy \$19.29

CAESAR SALAD	160 CAL/2.66 OZ. SERVING
ITALIAN WHITE BEAN SALAD	90 CAL/3.33 OZ. SERVING
GARLIC BREADSTICKS	110 CAL EACH
SEASONAL VEGETABLES	70 CAL/3 OZ. SERVING
THREE PEPPER CELLENTANI	310 CAL/7.5 OZ. SERVING
GRILLED ROSEMARY CHICKEN	130 CAL/3 OZ. SERVING
DESSERT OF THE DAY	
ASSORTED SODA AND WATER	0-150 CAL/EACH

Includes appropriate condiments

BUFFETS

(12 Person Minimum)

Baked Potato Bar \$13.99

TOP YOUR OWN BAKED POTATOES WITH A GARDEN SALAD AND CHOICE OF APPLE PIE OR DESSERT OF THE DAY

CLASSIC GARDEN SALAD	50 CAL/3.5 OZ. SERVING
TOP YOUR OWN BAKED POTATO WITH CHICKEN MUSHROOM ALFREDO, CHILI CON CARNE, STEAMED BROCCOLI, CRUMBLER BACON, SHREDDED CHEDDAR CHEESE, SCALLIONS AND SOUR CREAM	660 CAL/12 OZ. SERVING
APPLE PIE	410 CAL/5.5 OZ. SERVING
ASSORTED SODA AND WATER	0-150 CAL/EACH

Includes appropriate condiments

Italian Feast \$12.99

PASTA WITH MARINARA SAUCE, MEATBALLS, ROLLS, BUTTER, TOSSED SALAD,
COOKIES AND ASSORTED BEVERAGES

PENNE MARINARA	100 CAL / 3OZ SERVING
MEATBALLS	320 CAL / 4OZ SERVING
BAKERY FRESH ROLLS	90 CAL EACH
TRADITIONAL MIXED GREEN SALAD	50 CAL / 3.5OZ SERVING
ASSORTED COOKIES	170-200 CAL EACH
ASSORTED SODA AND WATER	0-150 CAL / EACH

Includes appropriate condiments

Simply Italian \$16.99

CAESAR SALAD, GARLIC BREADSTICKS, BROCCOLI WITH LEMON ZEST,
CHICKEN PARMEASN, PASTA MARINARA, BISCOTTI AND ASSORTED
BEVERAGES

CAESAR SALAD	160 CAL / 2.66OZ SERVING
GARLIC BREADSTICKS	110 CAL EACH
CHICKEN PARMESAN	490 CAL / 4OZ SERVING
PENNE MARINARA	100 CAL / 3OZ SERVING
BROCCOLI WITH LEMON ZEST	40 CAL / 3 OZ SERVING
CHOCOLATE DIPPED BISCOTTI	180 CAL / EACH
ASSORTED SODA AND WATER	0-150 CAL / EACH

Includes appropriate condiments

Southern BBQ \$16.99

COLESLAW, SOUTHERN BISCUITS AND BUTTER, CORN ON THE COB, MACA-
RONI AND CHEESE, BUTTERMILK FRIED CHICKEN, STRAWBERRY SHORTCAKE
AND ASSORTED BEVERAGES

COLESLAW	110 CAL / 3OZ SERVING
SOUTERN BISCUITS	190 CAL / EACH
CORN ON THE COB	40 CAL / EACH
MACARONI AND CHEESE	190 CAL / 3OZ SERVING
BUTTERMILK FRIED CHICKEN	340 CAL / 4OZ SERVING
STRAWBERRY PEACH SHORTCAKE	
ANGEL FOOD CAKE	150 CAL PER SLICE
FRESH STRAWBERRY AND PEACH FRUIT TOPPING	25 CAL / 1OZ SERGIN
WHIPPED CREAM	110 CAL / 1OZ SERGIN
ASSORTED SODA AND WATER	0-150 CAL / EACH

Includes appropriate condiments

BUFFETS

Build Your Own Buffet: Select two salads, one entrée, two sides, and one dessert

Buffet Starters

- SEASONAL GARDEN SALAD WITH BALSAMIC VINAIGRETTE (50 CAL/3.5 OZ. SERVING)
- CLASSIC CAESAR SALAD (160 CAL/2.66 OZ. SERVING)
- BABY SPINACH SALAD WITH BACON, HARD BOILED EGGS AND GORGONZOLA VINAIGRETTE (60 CAL/2.15 OZ. SERVING)
- GREEK SALAD WITH CRUMBLLED FETA (120 CAL/3.25 OZ. SERVING)
- CRUDITÉS WITH TZATZIKI SAUCE (110 CAL/5 OZ. SERVING)
- SEASONAL FRESH FRUIT SALAD (35 CAL/2.25 OZ. SERVING)

Buffet Entrees

- GRILLED CHICKEN BREAST WITH CIDER MARINADE (120 CAL/3 OZ. SERVING) \$18.59
- CHICKEN CACCIATORE WITH FRESH HERBS AND VEGETABLES (180 CAL/5 OZ. SERVING) \$17.99
- ROASTED TURKEY WITH CRANBERRY RELISH (150 CAL/3.5 OZ. SERVING) \$18.59
- BAKED TILAPIA WITH MANGO SALSA (350 CAL/8.5 OZ. SERVING) \$18.99
- SEASONED ROAST BEEF WITH DEMI GLACE (310 CAL/6 OZ. SERVING) \$21.59
- SOY AND ORANGE MARINATED STEAK WITH CILANTRO AND CUMIN (160 CAL/3 OZ. SERVING) \$21.29
- EGGPLANT LASAGNA (250 CAL/7.25 OZ. SERVING) \$17.29

Buffet Sides

- ITALIAN SEASONED GREEN BEANS (40 CAL/3.25 OZ. SERVING)
- GOAT CHEESE AND ROASTED GARLIC MASHED POTATOES (170 CAL/4.25 OZ. SERVING)
- PAN ROASTED VEGETABLES (45 CAL/3 OZ. SERVING)
- ■ TOASTED CRANBERRY APPLE COUSCOUS (180 CAL/3 OZ. SERVING)
- MARINATED ROASTED RED POTATOES (120 CAL/2.75 OZ. SERVING)
- TOASTED ORZO WITH SPINACH AND CRANBERRIES (170 CAL/4 OZ. SERVING)
- BRUSSEL SPROUTS WITH ALMOND BUTTER (70 CAL/3 OZ. SERVING)

Buffet Finishes

- APPLE PIE (410 CAL/5.5 OZ. SERVING)
- CHERRY CHEESECAKE TARTS (180 CAL/1.75 OZ. SERVING)
- NEW-YORK STYLE CHEESECAKE (460 CAL EACH)
- WARM PEACH COBBLER (120 CAL/3.75 OZ. SERVING)
- MINI BROWNIE AND CAPPUCINO MOUSSE PARFAITS (230 CAL/3 OZ. SERVING)
- SPICED CARROT CAKE (370 CAL/3 OZ. SERVING)

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RECEPTIONS


RECEPTIONS

Classic Cheese Tray \$4.99 PER PERSON

CLASSIC CHEESE TRAY WITH SWISS, CHEDDAR AND PEPPER JACK CHEESES, PITA CHIPS AND CROSTINI (290 CAL/2.75 OZ. SERVING)

Fresh Garden Crudités \$4.89 PER PERSON

FRESH GARDEN CRUDITÉS WITH RANCH DILL DIP AND PITA CHIPS

 FRESH GARDEN CRUDITÉS WITH RANCH DILL DIP	120 CAL/5 OZ. SERVING
 PITA CHIPS	270 CAL/4 OZ. SERVING

Antipasto Platter \$6.29 PER PERSON


ANTIPASTO PLATTER WITH MARINATED VEGETABLES, ITALIAN MEATS AND ASSORTED CHEESES (250 CAL/5 OZ. SERVING)

Assorted Mini Sandwiches \$6.29 PER PERSON

AN ASSORTMENT OF OUR MOST POPULAR MINI SANDWICHES

HAM AND AMERICAN CHEESE MINI SANDWICHES	260 CAL EACH
ROAST BEEF AND CHEDDAR MINI SANDWICHES	280 CAL EACH
TURKEY AND SWISS MINI SANDWICHES	320 CAL EACH
MINI CAPRESE SANDWICHES	250 CAL EACH

Housemade Spinach Dip \$4.49 PER PERSON

 HOUSEMADE SPINACH DIP SERVED WITH FRESH PITA CHIPS (230 CAL/2.25 OZ. SERVING)

Hor d'Oeuvres

SPANAKOPITA (60 CAL/PER PIECE) \$3.29
COCONUT CHICKEN (50 CAL/PER PIECE) \$3.99
CRAB CAKE (50 CAL/PER PIECE) \$4.29

Social Hour \$15.49

(3) CHEFS CHOICE HORS D'OEUVRES
CLASSIC CHEESE TRAY (290 CAL/2.75OZ. SERVING)
FRESH GARDEN CRUDITES (120 CAL/5 OZ. SERVING)
HOUSEMADE SPINACH DIP (230 CAL/2.25 OZ. SERVING)



May we suggest a Served Meal or Reception?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at (978) 934-6503 to arrange a personal consultation.

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RECEPTION STATIONS

Reception stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 12 guests or more.

Happy Hour \$15.79

HAVE A "PUB" BREAK WITH YOUR FAVORITE HAPPY HOUR FINGER FOODS

■ WARMED SPINACH DIP WITH PITA CHIPS 230 CAL/2.25 OZ. SERVING
MINI CHEESESTEAKS 170 CAL EACH

BUFFALO CHICKEN TENDERS SERVED WITH
CELERY STICKS AND BLUE CHEESE DIP 680 CAL/6.75 OZ. SERVING

ASSORTED COOKIES AND DESSERT BARS 170-370 CAL EACH

Chef's Pasta \$15.79

PASTA BAR COOKED TO ORDER BY OUR CHEF!

■ CELLENTANI PASTA 90 CAL/2 OZ. SERVING
■ PENNE PASTA 90 CAL/2.5 OZ. SERVING
■ MARINARA SAUCE 25 CAL/1 OZ. SERVING
■ ALFREDO SAUCE 60 CAL/1 OZ. SERVING
PRIMAVERA PESTO SAUCE 40 CAL/1 OZ. SERVING
ROASTED MUSHROOMS 100 CAL/2.25 OZ. SERVING
BROCCOLI 10 CAL/1 OZ. SERVING
SPINACH 0 CAL/0.5 OZ. SERVING
ONIONS 10 CAL/0.5 OZ. SERVING
TOMATOES 5 CAL/1 OZ. SERVING
ZUCCHINI 5 CAL/1 OZ. SERVING
PEAS 10 CAL/0.25 OZ. SERVING
GREEN PEPPERS 10 CAL/1 OZ. SERVING

Traditional Carving \$15.79

CHOICE OF ROASTED TURKEY, HONEY HAM OR SLOW-COOKED BEEF CARVED BY OUR CHEF, SERVED WITH ROLLS AND SPREADS

BAKERY FRESH ROLLS 90 CAL EACH
CARVED ROASTED TURKEY 120 CAL/3 OZ. SERVING
CARVED HONEY HAM 170 CAL/3.5 OZ. SERVING
CARVED SLOW-COOKED BEEF 240 CAL/3 OZ. SERVING

Includes appropriate condiments

SNACKS

All prices are per person and available for 12 guests or more

Chocaholic \$7.89

BECOME ADDICTED WITH AN ASSORTMENT OF CHOCOLATE-THEMED TREATS

MINIATURE CHOCOLATE BARS 45 - 70 CAL EACH
CHOCOLATE CHIP COOKIES 170-200 CAL EACH
CHILLED CHOCOLATE MILK 200 CAL/8 OZ. SERVING
CHOCOLATE DIPPED PRETZELS 110 CAL EACH
CHOCOLATE DIPPED STRAWBERRIES 40 CAL EACH

The Healthy Alternative \$7.99

GET HEALTHY WITH OUR HEART-HAPPY BREAK

APPLES 80 CAL EACH
ORANGES 80 CAL EACH
BANANAS 110 CAL EACH
PEARS 100 CAL EACH
INDIVIDUAL YOGURT CUPS 50-150 CAL EACH
TRAIL MIX 290 CAL EACH
GRANOLA BARS 190 CAL EACH

Snack Attack \$5.99

THE PERFECT BLEND OF SWEET AND SALTY TO GET YOU THROUGH YOUR DAY!

INDIVIDUAL BAGS OF CHIPS 150-160 CAL EACH
HONEY PEANUTS 160 CAL/1 OZ. SERVING
BAKERY-FRESH BROWNIES 250 CAL/2.25 OZ. SERVING
TRAIL MIX 290 CAL EACH
ASSORTED COOKIES 170-200 CAL EACH





BEVERAGES

STARBUCKS REGULAR AND DECAFFEINATED COFFEE, TEA
(0 CAL/8 OZ. SERVING) \$3.09 PER PERSON

Includes appropriate condiments

HOT APPLE CIDER (160 CAL/8 OZ. SERVING) \$2.59 PER PERSON

HOT CHOCOLATE (160 CAL/8 OZ. SERVING) \$2.59 PER PERSON

ICED TEA (0 CAL/8 OZ. SERVING) \$1.39 PER PERSON

Includes appropriate condiments

LEMONADE (90 CAL/8 OZ. SERVING) \$1.39 PER PERSON

FRUIT PUNCH (50 CAL/8 OZ. SERVING) \$1.39 PER PERSON

INFUSED WATER \$1.59 PER PERSON

LEMON INFUSED WATER	0 CAL/8 OZ. SERVING
ORANGE INFUSED WATER	10 CAL/8 OZ. SERVING
APPLE INFUSED WATER	20 CAL/8 OZ. SERVING
CUCUMBER INFUSED WATER	10 CAL/8 OZ. SERVING
GRAPEFRUIT INFUSED WATER	10 CAL/8 OZ. SERVING

BOTTLED WATER (0 CAL EACH) \$1.89 PER PERSON

ASSORTED SODAS (CAN) (0-150 CAL EACH) \$1.89

ASSORTED INDIVIDUAL FRUIT JUICES (110-170 CAL EACH) \$2.39

 VEGETARIAN  VEGAN

THE CALORIE AND NUTRITION INFORMATION PROVIDED IS FOR INDIVIDUAL SERVINGS, NOT FOR THE TOTAL NUMBER OF SERVINGS ON EACH TRAY, BECAUSE SERVING STYLES E.G. TRAYS/BOWLS USED VARY SIGNIFICANTLY, IN ORDER TO ACCOMMODATE NUMBERS OF GUESTS THAT CAN RANGE FROM SINGLE DIGITS TO THOUSANDS. DUE TO OUR DESIRE AND ABILITY TO PROVIDE CUSTOM SOLUTIONS, WE DO NOT OFFER STANDARD SERVING CONTAINERS. IF YOU HAVE ANY QUESTIONS, PLEASE CONTACT YOUR CATERING MANAGER DIRECTLY.

DESSERTS

All prices are per person and available for 12 guests or more


ASSORTED GOURMET COOKIES (170-200 CAL EACH) \$1.89 PER PERSON

GOURMET DESSERT BARS \$3.39 PER PERSON

-  LEMON CHEESECAKE BARS 310 CAL/2.75 OZ. EACH
-  RASPBERRY COCONUT BAR 370 CAL/3.25 OZ. SERVING

MULTI-LAYER CHOCOLATE CAKE SLICE (270 CAL EACH) \$2.89 PER PERSON

NEW YORK CHEESECAKE SLICE (460 CAL EACH) \$3.09 PER PERSON

 CUSTOM ARTISAN CUPCAKES (380 CAL EACH) \$4.39 PER PERSON

ORDERING INFORMATION

Lead Time

NOTICE OF 72 HOURS IS APPRECIATED; HOWEVER, WE WILL DO OUR BEST TO ACCOMMODATE ALL LATE ORDERS THAT ARE RECEIVED. WE APPRECIATE THE IMPORTANCE OF YOUR FUNCTION AND WILL DO WHATEVER IT TAKES TO EXCEED YOUR EXPECTATIONS.

Extras

IF RENTAL EQUIPMENT, LINENS, OR SERVICE STAFF ARE NEEDED, WE CAN TAKE CARE OF IT FOR YOU WITH NECESSARY CHARGES.

CONTACT US TODAY

978.934.6504

CATERING@UML.EDU

WWW.UMLCATERING.CATERTRAX.COM

Prices effective until 08/01/2017