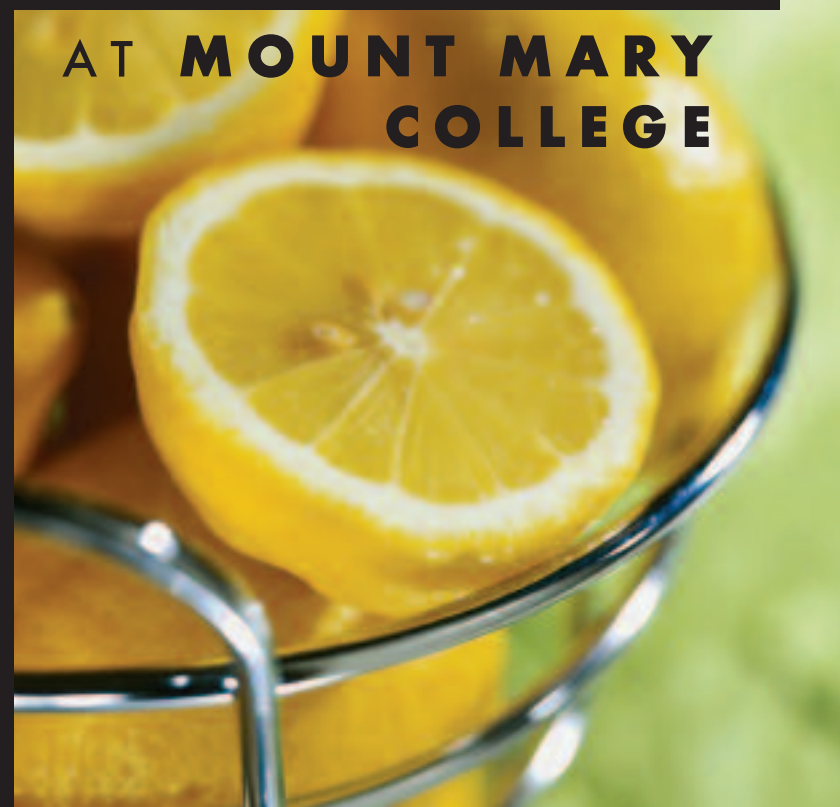




C A T E

R I N G



AT **MOUNT MARY**
COLLEGE



Our Menu



WELCOME LETTER

MENU CHAPTERS:

A GREAT START

LUNCH TIME

LUNCHEON SALADS

BOUNTIFUL BUFFETS

MOVABLE FEASTS

CULINARY CLASSICS

MENU ACCOMPANIMENTS

FINISHING TOUCHES

PLATTERS AND PRESENTATIONS/SNACKS


HORS D'OEUVRES

PLANNING YOUR EVENT



This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.



Welcome



We are delighted to share our catering brochure. From morning breakfast baskets and freshly brewed coffee to casual feast, and elegant hors d'oeuvres, these pages are filled with fresh and contemporary menus as needed for any occasion. Whatever your event - a breakfast meeting, a faculty luncheon, a retirement party, you will find that we offer fresh ingredients, creative preparations, elegant presentation, and thoughtful service. We would be pleased to help you design a menu for your next event. If we can offer you more information, or if you would like to make an appointment, please contact us at 414-256-1232 or email us at Sodexo@mtmary.edu or visit our website: <http://www.mtmary.edu/dining.htm>





A GREAT START

GOOD MORNING FOOD

Appropriate menu can be customized to fit your needs. All Breakfasts include Fresh Brewed Coffee, Hot Tea, and Ice Cold Milk.

THE CONTINENTAL

Hot Tea with Lemon, Freshly Brewed Coffee, Freshly Brewed Decaffeinated Coffee, Chilled Fruit Juices, Freshly Baked Pastries and Muffins

* Add Fresh Fruit Kabobs, or Assorted Yogurts

PANCAKE BREAKFAST

3 Pancakes, butter and syrup, sausage links with a fresh fruit garnish.

BREAKFAST BURRITO

Monterey Jack Cheese, Scrambled Eggs, Chunky Salsa, and Guacamole, Stuffed into a Warm Tortilla Shell, Tex-Mex Potatoes on the Side with a Fruit Garnish

EGGS BENEDICT

Traditional Canadian Bacon with Poached Egg Topped with Hollandaise Sauce served over a toasted English Muffin. Served with a Fruit Garnish.

OMELETS

Choices are Denver ham, cheese, veggie, served with American fried potatoes and ham steak garnished with fresh fruit.

B R E A K F A S T



A GREAT START

BREAKFAST BUFFETS

BREAKFAST ON THE MOUNT

Chilled Fruit Juices With Fluffy Scrambled Eggs, Crispy Bacon and Home-style Potatoes. Yogurt with Fresh Fruit Toppings. Choice of: Pepper Jack Biscuit Sandwich Or Croissant Sandwich With Egg, Cheese, and Meat

GOOD MORNING STARTERS

Chilled Fruit Juices, Belgian Waffles, Seasonal Fruit, Warm Maple Syrups, Scrambled Eggs, Grilled Sausage Links, O'Brien Potatoes, Freshly Baked Pastries, Butter & Fruit Preserves

SUNSHINE BRUNCH

Chilled Fruit Juices, Rainbow of Sliced Fresh Fruit. Fluffy French Toast, Warm Maple Syrups, Scrambled Eggs, Honey Baked Ham, Fresh Greens with Dressings, Assorted Mini Rolls, Freshly Baked Breakfast Pastries & Butter

BREAKFAST SENSATIONS,

SOLD BY THE DOZEN

- Kringle
- Assorted Donuts
- Assorted Danish - Cream Cheese, Apple, Lemon, Cherry
- Assorted Muffins
- Nut Breads - Banana, or other Fruit
- Bagels and Cream Cheese
- Scones - Blueberry, Chocolate Chip, Cinnamon & Cranberry

BEVERAGES, 16 SERVINGS PER GALLON

- Freshly Brewed Coffee
- Freshly Brewed Decaffeinated Coffee
- Hot Tea Assortment - Individual
- Iced Tea
- Fruit Juice - Orange, Apple, Cranberry, Tomato
- Skim 2% Chocolate Milk
- Bottled Water
- Lemonade
- Bottled Juices
- Sr. Georgeann's Punch
- Hot Spiced Cider
- Hot Chocolate
- Sparkling Citrus Punch

B R E A K F A S T



LUNCH TIME

SANDWICH LUNCHEONS

Luncheons include Fresh Brewed Coffee, Hot Tea, and Ice Cold Milk. Sweet Endings are available to compliment your lunch at an additional cost. They can be pre-set to keep your program on time.

CALIFORNIA WRAP

Smoked Turkey, Bacon, Avocado, Tomato, Lettuce, Wrapped in a Large Flour Tortilla, Topped with Ranch Dressing, Served with a Fresh Fruit Garnish.

BANGKOK THAI LETTUCE WRAP

Thai style Carrot Slaw, and Cilantro served with Bibb Lettuce Leaves and Chili Peanut Sauce (3 per person).

CROISSANT SANDWICH

Flakey Croissant with Choice of Ham and Swiss, Turkey Club, or Roast Beef and Cheddar, Served with Potato Chips and Fruit or Vegetable Garnish.

STEAK CAESAR SANDWICH

Grilled Seasoned Steak, on a Portuguese Rustic Roll with Caesar Dressing, Romaine, Served with our Special Pasta Salad.

GRILLED CHICKEN TUSCANO SANDWICH

Grilled Herb Chicken Breast with Provolone, Peppers, and Pesto Mayonnaise on Facaccia Bread with Chips

GRILLED PORTOBELLO ON FOCACCIA

Grilled Portobello Mushroom or Eggplant Sandwich with Provolone Cheese served with Side Salad.

CHICKEN CAESAR WRAP

Romaine Lettuce, Sliced Chicken Breast, Caesar Dressing and Parmesan Cheese wrapped in a Flour Tortilla with Chips.

EXPRESS LUNCHEONS



LUNCHEON SALADS

LUNCHEONS SERVED TO YOU

Our signature specialty salads can be prepared to suit your event. Limited time for a luncheon? We can prepare any salad as a wrap sandwich for you and your guests. They can be pre-set along with beverages and dessert to keep your program on time. If you're planning a more formal luncheon, let us serve you in style. Salads include Mini Rolls or Muffins & Butter, Fresh Brewed Coffee, Hot Tea, and Ice Cold Milk.

MOUNT MARY'S PRESIDENTIAL SALAD

Salmon, Avocado, Scallions, and Capers are tossed together in a Savory Lemon Mayonnaise and served on a Bed of Greens.

ITALIAN CHOP SALAD

Fresh Iceberg and Romaine, Julienne Chicken, Fresh Tomatoes, Chopped Green Onion, Basil, Chickpeas, Chopped Salami, Provolone, and Creamy Italian Dressing

MEXICAN CHICKEN SALAD

Fresh Iceberg Lettuce, Lime Cilantro Dressing, Julienne Chicken, Tomatoes, Black Olives, Cheddar and Jack Cheese Mix, Avocado Slices, and Corn Muffins

CHICKEN SALAD PLATE

Our Famous Chicken Salad Served in its Own Pineapple Shell

Add Julienne Steak or Chicken Breast to any salad for an additional charge.

CAPRESE SALAD

Roasted Red Pepper, Fresh Mozzarella Cheese and Tomatoes, Served on a Bed of Mesclun, Accented with Lite Olive Oil Balsamic Vinaigrette and Parmesan Crisps

MESCLUN AND GOAT CHEESE SALAD

Tossed Field Greens with Sun-Dried Tomatoes, Roasted Pine Nuts and Sherry Wine Vinaigrette.

COBB SALAD PLATE

Chicken, Bacon and Tomatoes, Served Over a Blend of Iceberg and Romaine Lettuce, Topped with Blue Cheese and Green Onions

FETA, OLIVE & ORZO JAZZ SALAD

Orzo, Feta Cheese, Cucumber, Red and Yellow Pepper, Carrot, Tomato, Onion, Olives, Dressing Tossed Lightly with Romaine Lettuce, Garnished with Lemon and Rosemary

LUNCHEON SALADS



LUNCHEON SALADS

LUNCHEONS SERVED TO YOU

Our signature specialty salads can be prepared to suit your event. Limited time for a luncheon? We can prepare any salad as a wrap sandwich for you and your guests. They can be pre-set along with beverages and dessert to keep your program on time. If you're planning a more formal luncheon, let us serve you in style. Salads Include Appropriate Rolls or Muffins & Butter, Fresh Brewed Coffee, Hot Tea, and Ice Cold Milk.

TERIYAKI CHICKEN SATAY SALAD

Bok Choy, Napa Cabbage, Baby Spinach, Green Onions, and Red Peppers Topped with Lime Ginger Sauce, Garnished with Cellophane Noodles and Accented with Glazed Chicken Satay

ASIAN JAZZ SALAD WITH CHICKEN OR BEEF

Marinated Boneless Chicken or Beef, Tossed with a Medley of Asian Spices, Served on a Bed of Vermicelli

CAESAR SALAD

Fresh Cut Romaine Lettuce with Shredded Parmesan Cheese, Garlic toasted Croutons and Caesar Dressing.

- Add Grilled Chicken Breast with Balsamic Marinade
- Add Beef Strips

WISCONSIN SALAD

Fresh Greens topped with Tart Apples, Dried Cranberries, Chopped Walnuts, and Blue Cheese topped with a Raspberry Vinaigrette.

LUNCHEON SALADS



B O U N T I F U L B U F F E T S

LUNCH BUFFETS:

The following buffets have been created for your event planning convenience. All are available at lunch or in the evening. All Lunch Buffets Include Fresh Brewed Coffee, Hot Tea, and Ice Cold Milk. Sweet Endings are Available to Compliment Your Lunch at an Additional Cost.

SOUP AND SALAD

Soup of the Day
Freshly Baked and Buttered Petit Pan Rolls
Tossed Mixed Greens
Assorted Salad Dressings
And Toppings

LUNCH BREAK

Silver Dollar Sandwiches with Condiments
Choice of One Deli Salad
Vegetables and Dip
Potato Chips

SOUP AND A HALF SANDWICH

Soup of the Day
Sandwich Choice: Turkey, Ham, Chicken Salad, or
Tuna Salad
Side of Fresh Fruit

PARKWAY BUFFET

Fresh Fruit Tray
Assorted Breads & Rolls
Swiss and Cheddar Cheese
Turkey, Ham, and Roast Beef
Lettuce, Tomato, Pickles, Olives,
Mayo, Mustard and Horseradish,
Italian Pasta Salad
Potato Chips

B U F F E T S





MOVABLE FEASTS

THEME BUFFETS:

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening. All Theme Buffets Include Fresh Brewed Coffee, Hot Tea, and Ice Cold Milk. Desserts are Available at an Additional Cost.

FESTA ITALIAN

Antipasto Tray, Caesar Salad or Tossed Garden Salad, Lasagna with Meat, or Vegetarian Style, or Cheese Tortellini with Basil and Cream Sauce and Garlic Bread Sticks

SIZZLING SALADS

Assorted Greens, Sautéed Shrimp, Chicken, and Beef, Tomatoes, Green Onions, Carrots, Peppers, Cucumbers, Radishes, Black Olives, Sunflower Seeds, Croutons, Assorted Dressings, Shredded Cheddar Cheese, and Garlic Bread Sticks

TEX-MEX FAJITAS

Grilled Beef & Chicken, Flour Tortillas, Tortilla Chips, Lettuce, Tomatoes, Cheddar Cheese, Green Onions, Jalapenos, Black Olives, Fresh Cilantro, Chunky Salsa, Sour Cream, Guacamole, Mexican Rice and Beans, with Fresh Corn Bread

MOUNT MARY'S COURTYARD BARBECUE

BBQ Baby Back Pork Ribs, Chicken Breast, Baked Beans, Mini Corn Cobettes, Jalapeno Corn Muffins, And Tossed Field Green Salad with Assorted Dressings and Toppings

SOUTHERN "COMFORT"

Home-style Fried Chicken and Meatloaf, Mashed Potatoes and Brown Gravy, Roasted Corn and Creamy Coleslaw. Served with Corn Muffins and Butter

PIZZA

Choice of 12" Pizza
Accompanied by Tossed Caesar Salad Served with Breadsticks and Butter

NACHO BAR

Chips, Salsa, Cheese Sauce, Jalapenos

NACHO SUPREME BAR

Chips, Salsa, Cheese Sauce, Jalapenos, Black Beans, Guacamole, Sour Cream, Ground Beef, Ground Turkey, Black Olives and Diced Tomatoes

CLASSICS



MOVABLE FEASTS

MID DAY WARMERS

Mid Day Warmers Include Tossed Greens Salad, Appropriate Rolls & Butter, Fresh Brewed Coffee, Hot Tea, and Ice Cold Milk.

FETTUCCINE WITH CHICKEN CILANTRO

Sautéed Chicken with Asparagus, Pine Nuts and Fresh Cilantro Served on a Bed of Fettuccine with a Light Garlic Infused Olive Oil Sauce

VEGETARIAN CAVATINI

Pasta, Marinara Sauce, Spinach, Mozzarella Cheese, Ricotta Basil Cheese Blend, Roasted Vegetables

CHICKEN AND BROCCOLI ALFREDO

Sautéed Julienne Chicken with Freshly Steamed Broccoli and Sun Dried Tomatoes, Tossed with a Light Alfredo Sauce, Served on a Bed of Penne Pasta

ADD SOUP OF THE DAY

BEEF STEAK ASADA

Sliced Char Broiled Flank Steak Marinated with Ancho Chile Paste, Served with Garlic Pesto Smashed Potatoes and Balsamic Roasted Vegetables

MEAT CAVATINI BAKE

Italian Meat Sauce, Pasta, Mozzarella Cheese, Ricotta Basil Cheese Blend

C L A S S I C S



MOVABLE FEASTS

MOUNT MARY COOKOUTS

Include Disposable Service, Coffee, Iced Tea and Lemonade.

TAILGATE SPECIAL

Choose 2 Entrees
Bratwurst
100% Beef Burger
Old Fashioned Hot Dog
Italian Sausage
Garden Burger
Includes Condiments and Sandwich Rolls
Choose 3 Side Dishes

DOWN HOME BBQ

Choose 2 Entrees
Marinated Chicken Breast
Pork Loin
Grilled Pork Chops
Beef or Chicken Brochette
Strip Steak or London Broil
Includes Herb Rolls and Butter
Choose 4 Side Dishes

SIDE DISHES

- Calico Baked Beans
- German Potato Salad
- Marinated 3 Bean Salad
- Garden Pasta Salad
- Corn on the Cob
- Waldorf Salad
- Old Fashioned Potato Salad
- Creamy Coleslaw
- Potato Chips & Dip
- Mixed Fresh Fruit
- Tossed Greens & Dressings
- Sliced Watermelon
- Garden Crudités with Dip
- Brownies
- Cookie Selection

CLASSICS



CULINARY CLASSICS

SERVED DINNERS

For an event that requires a more formal atmosphere, we suggest a served meal. Dinners Include Salad, Rolls & Butter, Choice of Hot Vegetable, and Appropriate Starch. Beverages Include Fresh Brewed Coffee, Hot Tea, and Ice Cold Milk.

SEAFOOD

SHRIMP LINGUINE

Sautéed Shrimp served over Linguine, Tossed with Fresh Broccoli and Green Onions, Seasoned with Sun-Dried Tomatoes, Red Peppers, Garlic and Basil.

SEARED SEA SCALLOPS

With Lime Basil Butter Sauce Served with Citrus Couscous

GRILLED SALMON

Grilled Salmon Steak over Wild Rice, Topped with Fresh Rosemary, Thyme Balsamic Sauce and Lemon Garnish

GRILLED FRESH ATLANTIC SWORDFISH

Served with Mango Salsa or Glazed with Teriyaki Sauce, Presented on Julienne Fresh Garden Vegetables

BLACKENED RED SNAPPER OR GROUPER

Presented with Beurre Blanc Sauce, Flavored with Sweet Red Pepper

ORANGE ROUGHY

Baked Lightly with Lemon Butter

BAKED COD WITH HERB CRUST

Cod Brushed with Olive Oil, Coated with Breadcrumbs, Thyme and Basil

POULTRY

MUSHROOM CHICKEN

Breast of Chicken with Mushrooms in a Mushroom Sherry Sauce

CHICKEN MONTEREY

Sautéed Chicken Breast Topped with Prosciutto Ham, and Monterey Jack Cheese, Served on a Creamy Bordelaise Sauce, with Garlic Whipped Potatoes

CHICKEN INNSBRUCK

Sautéed, Lightly Breaded Chicken Breast, Topped with Tomatoes, Onions, Mushrooms, and Muenster Cheese, Presented with Madeira Wine Sauce

CHICKEN FLORENTINE

Sautéed Chicken Breast on a layer of Sautéed chopped Spinach topped with Mornay sauce

WI FISH FRY

Baked or Fried Fish with Potato Pancakes or Fries, or new Potatoes or Rice Pilaf with green beans and Applesauce & Rye Bread

C L A S S I C S



CULINARY CLASSICS

BEEF

PRIME RIB OF BEEF

12 oz. Prime Rib slow cooked to perfection, Served with Beef Au Jus for orders of 10 or more

BEEF TENDERLOIN

Filet of Beef Served on a Bed of Sautéed Leeks, Topped with Shitake Mushrooms and Madeira Wine Sauce

PORK

BONELESS PORK LOIN

Grilled Pork Loin, Wrapped in Bacon, with a Light Smoky Flavor

VEGETARIAN

ITALIAN STUFFED PORTABELLA

Large Portabella Mushroom Stuffed with Ricotta, Mozzarella and Parmesan Cheeses, Fresh Basil, Onions and Red Bell Peppers, Served with a Side of Angel Hair Pasta and Topped with Marinara Sauce

SIDE DISH SELECTIONS

- Fresh Tossed Field Greens with Assorted Dressings
- Citrus Couscous
- Garlic and Olive Oil Couscous
- Pesto Smashed Potatoes
- Garlic Smashed Potatoes
- Horseradish Smashed Potatoes
- Dijon Roasted Potatoes
- Lemon Green Beans with Mushrooms
- Garlic Balsamic Roasted Vegetables
- Glazed Whole Baby Carrots
- Grilled Asparagus Spears – (Seasonal)
- Buttered Broccoli and Cauliflower with Dill
- Plum Tomato topped with Roasted Spaghetti Squash

C L A S S I C S



CULINARY CLASSICS

DINNER BUFFETS:

The following buffets have been created with distinctive themes for your event planning convenience. All Dinner Buffets Include Fresh Brewed Coffee, Hot Tea and Ice Cold Milk. Desserts are Available at an Additional Fee.

TOWER BUFFET

Choose 3 Entrees
Choose 3 Side Dishes
Assorted Dinner Rolls and Butter
Tossed Greens and Dressing
Choose 2 Deli Salads

GRAND BUFFET

Roast Prime Rib
Choose 2 Entrees
Choose 3 Side Dishes
Assorted Dinner Rolls and Butter
Tossed Greens and Dressings
Choose 3 Deli Salads

BLUE ANGELS' BUFFET

Choose 2 Entrees
Choose 2 Side Dishes
Dinner Rolls and Butter
Tossed Greens and Dressings
Choose 2 Deli Salads

CARVING STATION

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces. There is an additional charge per station chef.

Carving Station comes with choice of:

- Roast Turkey with Giblet Gravy
- Mustard and Apricot Glazed Ham
- Roast Pork Loin
- Roast Top Round of Beef with Au Jus
- Roast Tenderloin of Beef



M E N U A C C O M P A N I M E N T S

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, and one starch. Below is a list of the accompaniments to the entree.

BUFFET SELECTIONS

ENTREES

- Roast Beef Au Jus
- Country Honey Ham
- Grilled Chicken with Mushroom Sauce
- Oven Roasted Turkey with Pan Gravy
- Beef Stroganoff
- Roast Pork Loin
- Sautéed Chicken with Tarragon Cream Sauce
- Roasted Chicken and Port Wine Sauce
- Fresh Linguine with Lite Cream Sauce and Garden Vegetables

SIDE DISHES

- Whole Green Beans with Almonds
- Glazed Carrots with Ginger
- Buttered Broccoli and Cauliflower
- Grilled Mixed Vegetables with Herbed Butter
- Sugar Snap Peas
- Brown Sugar and Buttered Sweet Squash
- Apple and Sage Dressings
- Basil and Tomato Linguine
- Wild Rice Pilaf
- Vegetable Rice Pilaf
- Roasted New Potatoes
- Sour Cream and Cheese Potato Bake
- Roasted Sweet Potatoes
- Roasted Garlic Whipped Potatoes

BUFFET SELECTIONS

DELI SALADS

- Asian Chicken Salad
- Vegetable Crudités with Dip
- Creamy Lemon Dill Potato Salad
- Italian Pesto Pasta Salad
- Wilted Spinach Salad with Bacon Dressing
- Fresh Mozzarella and Basil Pasta Salad
- Honey Dijon Potato Salad
- Waldorf Salad
- Mediterranean Cucumber and Tomato Salad
- Taffy Apple Salad
- Broccoli, Bacon, Cheddar Salad



FINISHING TOUCHES

SWEET ENDINGS, PER PERSON

ICE CREAM SUNDAE BAR

Vanilla Ice Cream, Four Toppings, Three Sauces,
Whipped Topping

- Minimum 25 Guests

SINGLE LAYERED FROSTED CAKES

Chocolate, Marble, Yellow

ASSORTED PIES

Apple, Wildberry, Blueberry, Cherry, Lemon
Meringue, Pumpkin, Oreo Cookie, Coconut Cream,
Banana Cream, Chocolate Cream

GOURMET DESSERT

New York Cheesecake, Chocolate Decadence,
Key Lime Pie, Twin Layered Carrot Cake, Tiramisu

SWEET SENSATIONS, PRICED PER DOZEN

CUPCAKES

Chocolate or Yellow

PARTY CAKES

Decorated for your Special Occasion

- 9" Round (16)
- Half sheet (24-30)
- Full sheet (48-60)

Available in: Chocolate, Marble, and Yellow

**Please Note: The Amount of Decoration and/or Writing on
a Decorated Cake Might Need to be Limited Due to the Size
of the Cake and the Frosting Used.

DESSERT BARS, BY THE DOZEN

Choose from Chocolate Brownies, Marble
Brownies, Lemon Bars, Seven Layer Bars,
Marshmallow Krispies, or Raspberry Ribbon
Brownies

COOKIES, BY THE DOZEN

Choose from Chocolate Chip, Oatmeal Raisin,
Peanut Butter Drop, Chocolate Chocolate Chip,
Carnival, and Sugar Cookies

FINISHING TOUCHES



PLATTERS AND PRESENTATION/SNACKS

PLATTERS AND PRESENTATION,
SMALL (20-45), MEDIUM (45-75), LARGE (75-100)

DOMESTIC CHEESE PLATTER
Sliced Swiss, Cheddar, Monterey Jack and Assorted Crackers

CHEESE AND SAUSAGE PLATTER
An Array of Domestic Cheeses Accompanied by Sausage and Crackers

SEASONAL FRESH FRUIT PLATTER
Cascading Fresh Fruit Artfully Arranged to Tempt Hungry Appetites

FRESH SEASONAL FRUIT AND CHEESE PLATTER
A Variety of Cheese and Seasonal Fruit arranged in an elegant manor that is guaranteed to impress your guests

GARDEN CRUDITES & DIP
Seasonal Vegetables with our Special Dips
Choice of Dill, Italian, Ranch, Or Spinach

TEA SANDWICHES WITH ASSORTED FILLINGS
Petite Sandwiches filled with your choice of Chicken Salad, Egg Salad, Tuna Salad or Seafood Salad

ANTIPASTO GENOVESE PLATTER
Marinated Asparagus Spears, Mushrooms, and Cauliflowerettes Accompanied with Ripe Olives, Provolone Cheese and Genoa Salami

MEXICAN LAYERED DIP PLATTER
Seasoned Cream Cheese, Picante Sauce and Sour Cream, Topped with Layers of Green Onions, Diced Tomatoes, Shredded Lettuce, Cheddar Cheese, Ripe Olives and Tortilla Chips

DELI PLATTER, SERVES 20
Silver Dollar Buns, Roast Beef, Ham, Turkey, Cheddar, Swiss and Monterey Jack Cheeses, Lettuce, Thinly Sliced Tomatoes, and Onions, Kosher Style Crunchy Dill Spears, with Creamy Horseradish Sauce, and Dijon Mustard

SMOKED SALMON DISPLAY
Large Nova Scotia or Atlantic Salmon Fillet, Served with Capers, Diced-Cooked Eggs and Assorted Crackers

SNACKS, SERVED BY THE POUND

- Potato Chips
- Individual Small Bag of Chips
- Pita Chips with Hummus Dip
- Mini Pretzel Twists
- Super Snack Mix
- Popcorn
- Tortilla Chips with Salsa

S N A C K S
P L A T T E R S A N D P R E S E N T A T I O N



HORS D'OEUVRES

COLD HORS D'OEUVRES, PRICED PER 50 UNLESS OTHERWISE NOTED

COLD

ITALIAN TOMATO BRUSCHETTA

Fresh Tomatoes, Chopped Fresh Basil, Virgin Olive Oil, Diced Onion, and Garlic over Sliced Toasted Baguette

CUCUMBER AND DILL SANDWICHES

Sliced Cucumbers and Dill Cream Cheese, Served on Dark Rye Circles

CARPACCIO

Roasted Beef Tenderloin Sliced Paper-Thin with Boursin Cheese on a Crunchy Baguette

SALAMI CORNUCOPIAS

Hard Salami Filled with Herbed Cream Cheese Rolled into a Flute *Can Substitute Beef for Salami

ASSORTED SUSHI ROLLS

Hand Rolled Seafood or Vegetable Rolls
Accompanied by Pickled Ginger and Wasabi

ASSORTED DIPS, BY THE POUND

Served with Crackers

- Spinach and Artichoke Dip (Cold)
- French Onion Dip
- Garden Vegetable Dip
- Ranch Dip
- Crab Dip
- Shrimp Dip
- Seven Layer Dip with Tortilla Chips

H O R S D ' O E U V R E S



HORS D'OEUVRES

HOT HORS D'OEUVRES, PRICED PER 50 UNLESS OTHERWISE NOTED

HOT

BRIE EN CROUTE

Mini French Brie, Baked in Puff Pastry

SPINACH PHYLLO TRIANGLES

Phyllo Dough Stuffed with Spinach and Greek Cheese

CHICKEN AND BEEF KABOBS

Marinated Chicken and Beef Skewered and Grilled with Peppers, Mushrooms, and Pineapples
Served with Soy Curry Vinaigrette

MOZZARELLA STICKS

Breaded and Deep Fried Mozzarella Cheese Sticks With Marinara Sauce

MEATBALLS

Savory Swedish Style Meatballs, Served with a Special Sour Cream Sauce or our very own Spicy Barbecue Sauce or Mustard Sauce

FRIED CHICKEN WINGS

Batter-Coated Chicken "Drummies", Served with Blue Cheese or Ranch Dressing and Tabasco Sauce

CRAB CAKES

Lump Crabmeat Carefully Seasoned and Sautéed Presented with Cajun Remoulade Sauce

SHRIMP TOAST

Minced Shrimp Au Graten Spread Thinly and Baked on Toast Points

BAKED STUFFED MUSHROOMS

Choice of Seasoned Pork Sausage or Herbed Cream Cheese Stuffing

BAKED SPINACH AND ARTICHOKE DIP

Made with Garlic, Parmesan, and Mozzarella Cheese Baked Until Golden Brown
Served With Crostinis
• Serves 12

EGGROLLS

Pork and Vegetables in a Crispy Wonton Wrap

BRIE AND RASPBERRY IN PHYLLO

A Flakey Phyllo crust surrounds Soft Brie Cheese with a hint of Raspberry

MINI QUICHE

Natural Swiss Cheese, Cured Bacon in a Cream Cheese Pastry

H O R S D ' O E U V R E S



Planning Your Event

At Mount Mary College, our experienced staff is capable of creating the right menu and atmosphere for your event. Early planning for your event will enhance your experience. After you identify your special date, please call the Facilities Office at (414) 256-1227 to determine space availability. The Facilities Office at Mount Mary will plan your reservation and assist you in the coordination of your event.



For your food needs, please call Sodexo at (414) 256-1232 during regular business hours. Our professional catering staff will assist you in creating a memorable event. For this reason, we ask that you contact us a minimum of two weeks prior to your function.





Terms and Conditions

Contract

All Mount Mary sponsored functions require a Food Service Authorization form prior to your event. Non-Mount Mary functions require a signed facilities agreement on file in the Campus Center Office.



Guarantee Number

Our campus policy requires a final guarantee three business days prior to your event. The guaranteed number for events on Monday, Tuesday and Wednesday must be made by 11:00 am the proceeding Friday. The guarantee will provide the count for minimum billing unless the number present exceeds the figure. For meals, we will provide food and services for 5% above the guarantee.



Tax Exempt Certificate for Off Campus Clients

For off campus clients it is necessary to have a copy of your current tax-exempt certificate on file in our office to handle your account on a tax-exempt basis. If we do not have your certificate on file, we must charge tax on all transactions.

Billing/Payment for Off Campus Clients

A deposit for your event is due 2 weeks prior to the date of the event of 75% of the total invoice. A Payment is due at the close of your event.





Terms and Conditions

Cancellations

If you need to cancel your plans, a three-business day notice is required to help avoid charges for incurred expenses. Cancellations are to be made with the catering manager or his/her assigned designee at (414) 256-1232.



Late Fees

In order to accommodate our clients with the best possible service and quality food we request two weeks notification prior to the event, both on campus and off campus. Events that are booked with Sodexo less than three business days prior to the event, Sodexo will charge a \$25.00 late fee.



Entrée Selection

A single entrée selection is recommended for all meal functions. If a second selection is necessary, the exact number of each entrée must be guaranteed 72 hours prior to the event. Special dietary requests can be accommodated with prior notice. Color-coded place cards must be used to indicate where the special dietary meal is to be placed.



Leftovers

Due to State food safety guidelines, we regret we cannot release leftover food to be removed from your event.



Terms and Conditions

Prices listed on menus are subject to change without notice. Upon request, food prices can be quoted in writing sixty (60) days prior to the event.

Sodexo holds exclusive Catering rights on Mount Mary's Campus.



State liquor laws require all alcoholic beverages to be purchased and dispensed by our campus personnel. Alcoholic beverages may not be brought in or removed from the premises. Adherence to Mount Mary alcohol policies and local liquor laws will be strictly enforced.



Our campus policy to use china, glass and silverware for all meals. Paper products are used for picnics and food purchased to go. Linens are used for meals and informal beverage services. Tables that support food, beverage and bar services are dressed with linen, at no additional charge. Linens on guest tables with Breakfast, Lunch and Dinner services are also offered at no additional charge. Tables, which would be subject to added fees, include: guest tables at receptions, gift, cake and display tables. Linen fees will be charged as follows: Table Cloth \$7.00 each, Table Cloth with Skirting \$10.00 each



The Facilities Office at Mount Mary must be notified of any special services such as: AV needs, electrical connections, setup of tables and chairs, staging, etc. The client will be charged at the prevailing rate. For information regarding fees, please contact Beth Bacik at (414) 256-1227.

Mount Mary is a non-smoking environment. Smoking is not allowed in any room, hallway, elevator or rest room.

Wedding packages are made available upon request.

