IMPORTANT DATES
All Commencement orders due:  
**FRIDAY, MARCH 1**

Email with confirmation and function number to customer by: 
**FRIDAY, APRIL 19**

Finalized guest counts by Noon:  
**FRIDAY, APRIL 26**

Commencement week events held:  
**SUNDAY, MAY 19 - SUNDAY MAY 26**

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**BROWN CATERING**

**COMMENCEMENT MENU 2018-19**

Brown University Dining Services  
CATERING TEAM  
Box 1936  
Tel: (401) 863-2712  |  Fax: (401) 863-9566  
www.brown.edu/food
DEAR BROWN COMMUNITY,

Once again, it’s time to start preparing for one of the most exciting times on campus, Commencement and Reunion Weekend. As there are numerous celebrations to plan, the Brown Catering team is ready, excited and available to help you with your preparations. Further, in an effort to provide added assistance to the University community, we have worked closely with our service providers to add several cost-saving features to assist you in planning both a festive and cost effective celebration.

Whether your function is for ten guests or two thousand, Brown Catering has experienced professionals to offer advice and guide you in planning your special event. Our professional Chefs use only the freshest ingredients to make your meal a flavorful sensation. Personal attention from our experienced staff ensures that your event will be executed exactly as you had planned.

We will collaborate with you to satisfy your specific needs, personal tastes and fine details such as vegetarian meals, special diets, festive linens and beautiful floral displays. If you have unusual requests, simply let us know and we will always come up with a solution that works.

Suggested menus, ordering guidelines, and planning tips included in this packet will help you with the initial stages of planning your event.

We have the best chance of success with your event if the information on Service Orders via the online order form is provided to us by Friday, March 1, 2019. If you would like an estimate or need help with any of the details, contact the Brown Catering office as early as February 8, 2019 to schedule an appointment.

Thank you for the opportunity to cater your event during this very special weekend.

Sincerely,

Brown University Dining Services
CATERING TEAM
Box 1936
Tel: (401) 863-2712  |  Fax: (401) 863-9566
www.brown.cafebonappetit/catering

Brown Catering Team
George Barboza Jr, Director Dining Programs  Ext. 3-9155
Kathy Fonseca, Senior Event Coordinator  Ext. 3-2403
Tom Pratt, Event Coordinator  Ext. 3-3279
Louse Veiga, Admin. Assistant  Ext. 3-2712
Amy Frenier, Operations Supervisor (FOH)  Ext. 3-1383
Phil Pegg, Operations Supervisor (BOH)  Ext. 3-2066
deliveries are scheduled based on the logistics (i.e. time, location, order of $75.00 worth of food, beverage and/or supplies. All there is a $35.00 delivery charge for all deliveries with a minimum adjustments or need alternatives, please ask and we will do our best to accommodate you, while staying within certain guidelines. If a customized menu is required, there will be an additional fee of $75.00 for your event.

* Please share with us any plans you may have to schedule speakers, programs or meetings during your event. This may help avoid any additional service charges.

DELIVERIES

There is a $35.00 delivery charge for all deliveries with a minimum order of $75.00 worth of food, beverage and/or supplies. All deliveries are scheduled based on the logistics (i.e. time, location, type of service, etc.) of your event. The delivery times are assigned according to location and street access which may be impacted for the procession and other activities which limit access. We will make every effort to deliver your order by your specified time, but keep in mind that there may be unexpected delays.

REMOVAL OF FOOD

Due to health regulations and food safety concerns, any food not consumed at the event may not be removed at the conclusion of the event by anyone other than Brown Catering staff.

BAR SERVICES

Brown Catering is able to offer full open bar service for a fee of $5.50 per guest, which provides plastic cups, ice and mixers. We also provide an open Beer/Wine Bar at a cost of $2.50 per guest. All standard alcoholic beverage charges are based on actual consumption. Special order will be billed on amount ordered. Brown Catering can provide bartending service for a fee of $28.50 per hour (three hour minimum). Due to liability concerns, Brown Catering is unable to deliver liquor or provide bar service without providing a trained, certified bartender. The bartender will check I.D.s and will not serve any food not consumed at the event may not be removed at the conclusion of the event by anyone other than Brown Catering staff.

TABLES AND CHAIRS

Tables and chairs are provided for all events held in the Sharpe Refectory. Please provide the Catering office with the room set-up requirements or a diagram. Events held in other locations will require you to make arrangements for table and chair rental and set-up by Facilities Management. Please submit a service order with a diagram for your event to Events Support and Catering by Friday, March 1, 2019.

ACCESS INTO BUILDINGS

Brown Catering is not responsible for unlocking doors or arranging for doors to be unlocked. Please make the proper arrangements for our service staff to have access at least 2 hours prior to your event. Due to the heavy delivery schedule, if your building or room is inaccessible at the time of delivery, we may proceed to the next delivery and return with your items at the next available time. The Sharpe Refectory is the only building on campus that Brown Catering can access.

BILLING PROCEDURES

Your account will be billed for the actual number of guests if it exceeds your guaranteed number. The final guarantee policy is listed below. Any additional rentals or services may be priced either per guest or by quantity. Below is a list of some of the miscellaneous charges.

All labor is billed from all menu prices and packages. We will do our best to estimate a labor cost for your event, however, labor is billed

TYPES OF CATERED EVENTS

Catered Event consists of a server set/clean or with service: wait-staff throughout the event.

Catered Event without service (Delivery Only):

We deliver, but no service/wait-staff are provided. Only disposable ware will be used for your food and beverages. (Not available for functions with hot food/chafing dishes, china or any equipment.) Please dispose of and/or recycle all applicable items after your event.

Catering Pick-up

All food, beverages and supplies will be picked up by an event representative at the Sharpe Refectory. All equipment and food and beverage containers are disposable. (Not available on Sunday)

* All hot food functions require service/wait staff throughout the event.

MENU SELECTIONS

Each year the catering team makes changes to the menus, hoping to improve upon the quality and service offered in the years past. Many thoughts go into planning a menu for such a busy weekend, such as: Does it travel well? Will it with stand heat? Has it been well-received by our customers? In trying to achieve these goals, we may have removed an old menu favorite. Please understand that not all of our regular items may be available during Commencement weekend. We must limit the variety of offerings so that we are able to provide the best quality of food and service.

The Chefs and the Catering team have put together special menus for each evening of the weekend. If you wish to make adjustments or need alternatives, please ask and we will do our best to accommodate you, while staying within certain guidelines. If a customized menu is required, there will be an additional fee of $75.00 for your event.

* Please share with us any plans you may have to schedule speakers, programs or meetings during your event. This may help avoid any additional service charges.

ACCESS INTO BUILDINGS

Brown Catering is not responsible for unlocking doors or arranging for doors to be unlocked. Please make the proper arrangements for our service staff to have access at least 2 hours prior to your event. Due to the heavy delivery schedule, if your building or room is inaccessible at the time of delivery, we may proceed to the next delivery and return with your items at the next available time. The Sharpe Refectory is the only building on campus that Brown Catering can access.

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Your account will be billed for the actual number of guests if it exceeds your guaranteed number. The final guarantee policy is listed below. Any additional rentals or services may be priced either per guest or by quantity. Below is a list of some of the miscellaneous charges.

All labor is billed from all menu prices and packages. We will do our best to estimate a labor cost for your event, however, labor is billed
on a per hour basis and can vary from estimates depending on the actual length of the event. Please note, it will only be considered an estimate and the actual labor fees will be charged to your account after the event.

<table>
<thead>
<tr>
<th>Service</th>
<th>Rate</th>
</tr>
</thead>
<tbody>
<tr>
<td>China</td>
<td>$2.50 per guest</td>
</tr>
<tr>
<td>Scrollware</td>
<td>$2.00 per guest</td>
</tr>
<tr>
<td>Flowers</td>
<td>Varies upon selection</td>
</tr>
<tr>
<td>Specialty Linen</td>
<td>Varies upon selection</td>
</tr>
<tr>
<td>On-site Chef</td>
<td>$35.00 per hour (4 hour min)</td>
</tr>
<tr>
<td>Service/ Wait-staff</td>
<td>$23.50 per hour (3 hour min)</td>
</tr>
<tr>
<td>Bartender</td>
<td>$28.50 per hour (3 hour min)</td>
</tr>
<tr>
<td>Delivery Fee</td>
<td>$40.00 w/minimum order of $75.00</td>
</tr>
<tr>
<td>Bar Fees</td>
<td>$5.50 per guest Full Bar</td>
</tr>
<tr>
<td></td>
<td>$2.50 per guest Beer / Wine Bar</td>
</tr>
</tbody>
</table>

**LATE BOOKINGS**

Brown Catering may not be able to accept all late bookings. If we are able to accept your order, there will be a late fee added to the final cost of your event to cover the expenses created by last-minute requests. An event booked after March 1, 2019 may incur a $100.00 fee.

**CANCELLATIONS**

In the unfortunate occurrence of an event cancellation, please notify us on or before April 26, 2019. A cancellation fee will be applied for orders canceled after this date.

**GUARANTEES & CHANGES**

All final guest counts and any changes for events held during the week of Commencement need to be submitted to the Brown Catering office no later than 12pm on Friday, April 2, 2019. If reduced guarantees are not received by this date, you will be billed for 100% of your original estimated number of guests.

**ORDERING PROCESS**

Submit all orders on the Catering Service Order form, available online via the Dining Services website under Catering/planning your event/online order form. Service orders required for all catering events. (A IPR or hospitality form is no longer needed.) Please submit a floor plan and a list of tables that you have ordered. All orders will receive a temporary order number until confirmed by the catering office. Should you have questions about the ordering process, feel free to contact us.

**HELPFUL EVENT DETAILS TO CONSIDER**

Please denote the start AND end time of the event, and the time the guests will be arriving/departing. The catering office will plan actual delivery times according to the information you provide.

Where on campus is your catered event? What is the address & room number? Did you book the room? Did you book a back of house?

Have you ordered tables for the food and beverages? Have you ordered Custodial Services for pre and post event? Have you made arrangements for the room and building to be open 2 hours prior to your event?

Please estimate the number of guests expected as closely as possible in the initial planning stages. A final guarantee is required by April 26.

List the name of the menu or all specific items you would like. Please review the Allergy information on our web page.

**Allergy forms needed for any meals provided Kosher meals available upon request (provided through preferred vendor) For suggestions, please call us at 863-2712.**
BREAKFAST SELECTIONS

BREAKFAST SELECTIONS: MINIMUM OF 12 GUESTS PER PACKAGE

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee and Tea Service</td>
<td>$13.00/gallon</td>
</tr>
<tr>
<td>Assorted Danish</td>
<td>$12.00/dozen</td>
</tr>
<tr>
<td>Assorted Bagels, including Cream Cheese</td>
<td>$18.75/dozen</td>
</tr>
<tr>
<td>Assorted Coffee Cakes (12 slices per round)</td>
<td>$11.75/cake</td>
</tr>
<tr>
<td>Assorted Scones</td>
<td>$13.25/dozen</td>
</tr>
<tr>
<td>Freshly Baked Buttery Croissants</td>
<td>$18.00/dozen</td>
</tr>
<tr>
<td>Assorted Filled Croissants</td>
<td>$25.25/dozen</td>
</tr>
<tr>
<td>Gourmet Muffins</td>
<td>$14.50/dozen</td>
</tr>
<tr>
<td>New England Quick Breads (Banana, Blueberry, Zucchini and Cranberry. Each loaf provides approximately 12 slices)</td>
<td>$10.50/loaf min order of 2 loaves per flavor</td>
</tr>
<tr>
<td>Chobani Yogurt</td>
<td>$3.25 each</td>
</tr>
<tr>
<td>Assorted Minute Maid Juices (case of 24)</td>
<td>$32.50/case</td>
</tr>
<tr>
<td>Homemade Vegan Muffin</td>
<td>$9.50/dozen</td>
</tr>
<tr>
<td>Fresh Squeezed Orange Juice (serves 16 guests)</td>
<td>$11.00/gallon</td>
</tr>
<tr>
<td>Individual Cereal Bowls with Milk</td>
<td>$3.65 each</td>
</tr>
</tbody>
</table>

RISE AND SHINE
Chef’s Selection of Breakfast Pastry, Orange Juice, Coffee, Decaffeinated Coffee & Hot Water with Assorted Teas
$5.25 PER GUEST

KICK YOUR BREAKFAST UP A NOTCH!

BROWN CLASSIC SUNRISE
Seasonal Fresh Fruit Platter, 2 choices of Pastries, Butter and Jellies, Assorted Bottled Juices, Water, Coffee, Decaffeinated Coffee & Hot Water with Assorted Teas
$8.50 PER GUEST

ENHANCEMENTS TO BRUNCH

Accent Brunch with a Bloody Mary or a Mimosa
$4.50 PER GUEST

Marinated Grilled Chicken Breast Served Chilled with Fresh Mango Chutney
$4.85 PER GUEST

Mixed Baby Greens Salad with Fresh Local Vegetables & Choice of Two Dressings
$4.25 PER GUEST

Chilled Shrimp with Cocktail Sauce or Lemon Aioli
$27.75 PER DOZEN

BRUNCH MENU
MINIMUM OF 12 GUESTS • AVAILABLE ON SATURDAY, MAY 25, 2019

Sundried Tomato and Feta Frittata and Spinach, Bacon Gruyere Frittata
$32.00 PER GUEST
Or Chef’s Choice of Vegetarian Quiche
Thick Cut French Toast with Warm Maple Syrup
Fresh Fruit Topping
Fresh Fruit Salad
Roasted Red Bliss Potatoes
Smoked Norwegian Salmon Garnished with Capers, Fresh Cream Cheese, Red Onion, Chopped Egg, & Lemon Wedges & Sliced Tomato. Accompanied by Assorted Bagels
Carved Ham Baked Ham, Served With Whole Grain Mustard
Bountiful Display of Gourmet Petite Pastry to include Danish, Croissants, Muffins and Scones with Devonshire Cream & Lemon Curd
Coffee Service with Brunch
Fresh Squeezed Orange Juice
China Fees are Additional Wait Staff and Bar Fees are additional.
Chef Attendant Fees are additional.
COLD BUFFET LUNCHES

MINIMUM OF 12 GUESTS • OFFERING BOAR’S HEAD PRODUCTS

COLLEGE HILL CLASSIC
$16.25 PER GUEST
Mixed Baby Greens Salad w/Choice of Two Dressings
Gourmet Cold Salad
Hummus
Sliced Boar’s Head Deli Platter: Roasted Turkey Breast, Black Forest Ham & Roast Beef
Solid-White Tuna Salad with Fresh Lemon Olive Oil & Fine Herbs (No Mayonnaise)
Platter of Sliced Cheeses: Swiss, Provolone & American Cheese
Platter of Crisp Lettuce, Sliced Tomato, Sliced Red Onion & Pickle Spears
Assorted Sliced Breads, Assortment of Freshly Baked Homemade Cookies & Brownies
Sliced Fresh Fruit, Assorted Cold Beverages

BELLA ITALIANO
$29.95 PER GUEST
Tossed Caesar Salad with Grilled Ciabatta Croutons & Shaved Parmesan Cheese
Grilled Sliced & Chilled Beef Tenderloin on a Garnished Platter
Grilled & Marinated Chilled Sliced Chicken Breast on a Garnished Platter
Vegan Mediterranean Red Quinoa Salad
Caprese Salad with Fresh Mozzarella & Cherry Tomatoes seasoned with Kosher Salt & Basil, drizzled with Olive Oil and Balsamic Reduction
Striped Spinach Agnolotti salad in a Lemon & Olive Oil Dressing with Baby Arugula, Red Bell Pepper & Summer Vegetables
Chilled Asparagus Drizzled with Lemon Basil Vinaigrette
Assorted Artisan Breads & Butter, Gourmet Sliced Fruit, Fancy Mini Pastries Assorted Cold Beverages

ALL WRAPPED UP
$20.00 PER GUEST
Fresh Mozzarella, Onion and Pear Tomato Salad Tossed in a Balsamic Vinaigrette
Fresh Fruit Salad, Pasta Salad
Roasted Vegetable Wrap: Roasted Vegetables, Tomatoes Spring Mix & Fresh Mozzarella with a Balsamic Vinaigrette in a Tomato Wrap
Turkey Cranberry Wrap: Roasted Turkey, Tomatoes & Cranberry Mayo in a Plain Wrap
Italian Wrap: Cured Meats, Provolone, Banana Peppers, Black Olives, Sweet Onions & Baby Greens in an Herbed Wrap with Creamy Parmesan Peppercorn Dressing
Assorted Gourmet Mini Pastries and Petit Fours, Assorted Cold Beverages

VIP SALAD BUFFET
$29.95 PER GUEST
Mixed Baby Greens Salad: Grape Tomatoes, Sliced Red Onion, Shaved Parmesan Cheese, Sliced Mushrooms, Focaccia Croutons, Crumbled Feta Cheese
Avocado Ranch & Lemon Herb Vinaigrette
Chilled Herb Encrusted Salmon Filet
Chilled Grilled Marinated Chicken Breast
Steamed Crudités of Baby Vegetables
Porcini Tortelloni Salad with Freshly Shaved Parmesan Cheese, Roasted Tomato & Baby Arugula
Basket of Assorted Artisan Breads & Compound Butter
Assorted Brownies & Gourmet Dessert Bars
Assorted Cold Beverages

SPECIAL VALUE LUNCH BUFFET
$14.00 PER GUEST • MIN. OF 12 GUESTS
This includes a selection of sandwiches with Lettuce and Tomato, Tossed Garden Salad with 2 dressings, Whole Fresh Fruit Basket, Hummus + Pita Chip, Fresh Jumbo Cookies, Assorted Cold Beverages
Condiments will be served on the side
Ham & Swiss with Lettuce & Tomato on a Bulky Roll, Beef & Provolone with Lettuce & Tomato on a Bulky Roll
Turkey & Cheddar with Lettuce & Tomato on a Bulky Roll
Tuna Salad with Lettuce & Tomato on a Bulky Roll
Hummus, Tabbouleh, Sliced Tomatoes & Cucumber in a Whole Wheat Wrap

ENHANCEMENTS OPTIONS OR CREATE YOUR OWN

Old FASHIONED SANDWICHES
Choice of Roast Turkey and Cheddar, Ham and Swiss, Roast Beef & Provolone, and Hummus, Tabbouleh, Sliced Tomatoes, & Cucumber in a Whole Wheat Wrap
$6.50 PER SANDWICH
Marinated Grilled Chicken Breast Served Chilled with Fresh Mango Chutney
$4.85 PER GUEST
Mixed Baby Greens Salad with Fresh Local Vegetables & Choice of 2 Dressings
$4.25 PER GUEST
Gourmet Cold Salad Chef Choice
$3.50 PER GUEST
Potato Chips
$5.50 (20 OZ. BAG)
HOT BUFFET LUNCHES
MINIMUM OF 12 GUESTS

HOT BUFFET #1
$25.50 PER GUEST

Mixed Baby Greens Salad With
Balsamic Vinaigrette & Dijon Maple Dressing
Braised Lemon Tuscan Chicken Thigh
Warm Gnocchi Pesto Alfredo
Grilled Asparagus with Roasted Garlic Traditional Rice Pilaf
Assorted Breads & Butter
Assorted Cold Beverage Selection
Assorted Gourmet Cookies

HOT BUFFET #2
$33.00 PER GUEST

Baby Spinach Salad with Sliced Egg,
Grilled Mushrooms, Tomatoes, Vidalia Onions
Pan Seared Salmon with Eggplant Caponata
Tri-Color Tortellini with Wild Mushroom Primavera
Chef’s Selection of Vegetables
Assorted Artisan Breads
Assorted Cold Beverage Selection
Coffee Service with a Chef’s Selection of Dessert

HOT BUFFET LUNCHES NOT AVAILABLE ON COMMENCEMENT DAY
due to procession, traffic, and road closings. Please call the catering office at 863-2712 to discuss your event.

BAKESHOP GOODIES
BAKED FRESH IN BROWN’S ON-CAMPUS BAKESHOP

<table>
<thead>
<tr>
<th>Assorted Brownies</th>
<th>$10.95/dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Miniature Éclairs</td>
<td>$11.50/dozen</td>
</tr>
<tr>
<td>Homemade Cookies</td>
<td>$6.25/dozen</td>
</tr>
<tr>
<td>Gourmet Cookies</td>
<td>$10.95/dozen</td>
</tr>
<tr>
<td>Fancy Mini Pastries</td>
<td>$23.25/dozen</td>
</tr>
<tr>
<td>Petit Fours</td>
<td>$23.25/dozen</td>
</tr>
<tr>
<td>Specialty Dessert Bars</td>
<td>$19.75/dozen</td>
</tr>
<tr>
<td>Assorted Biscotti</td>
<td>$13.75/dozen</td>
</tr>
<tr>
<td>Assorted Gourmet Cupcakes (Chef Selection of Flavors)</td>
<td>$32.00/dozen</td>
</tr>
<tr>
<td>Strawberries Covered in Chocolate</td>
<td>“market price”</td>
</tr>
</tbody>
</table>

CELEBRATION CAKES
Freshly Baked Cakes frosted with Homemade Frosting
Choice of Chocolate, Vanilla or Cream Cheese Frosting.

<table>
<thead>
<tr>
<th>Size</th>
<th>Chocolate</th>
<th>Vanilla</th>
<th>Marble</th>
<th>Carrot Cake (No nuts)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Round 9” Layer (10-12 guests)</td>
<td>$22.00</td>
<td>$22.00</td>
<td>$22.00</td>
<td>$22.00</td>
</tr>
<tr>
<td>Half Sheet Pan (15-30 guests)</td>
<td>$42.00</td>
<td>$42.00</td>
<td>$42.00</td>
<td>$42.00</td>
</tr>
<tr>
<td>Full Sheet Pan (30-50 guests)</td>
<td>$56.00</td>
<td>$56.00</td>
<td>$56.00</td>
<td>$56.00</td>
</tr>
</tbody>
</table>

**Crest Not Available on Cakes**
**RECEPTION**

**MINIMUM OF 25 GUESTS PER PLATTER OR DISPLAY**

**FRESH FRUIT PLATTER**  
$3.00 PER GUEST  
Sliced Fresh Seasonal Fruits with Yogurt Dip.

**CHEESE PLATTER**  
$3.50 PER GUEST  
An Array of Cheeses and Crackers Garnished with Fresh Fruit.

**BOURSIN AU POIVRE**  
$4.00 PER GUEST  
Herbed Cream Cheese rolled in Coarse Black Pepper served with an assortment of crackers.

**BAKED BRIE EN CROÛTE**  
$65.50 PER WHEEL  
Whole Wheel Brie with Your Choice of Traditional, Wild Mushroom & Leek or Cranberry Nut Relish Wrapped in Flaky Pastry. Served with Crusty French Bread.

**VEGETABLE CRUDITES**  
$3.00 PER GUEST  
Assorted Seasonal Fresh Vegetables served with your choice of Ranch, Dill or Blue Cheese Dip.

**CAPRESE SALAD**  
$6.00 PER GUEST  
Fresh Mozzarella & Cherry Tomatoes Seasoned with Kosher Salt & Basil, Drizzled with Olive Oil and Balsamic Reduction.

**GOURMET ANTIPASTO PLATTER**  
$7.75 PER GUEST  
Marinated Artichoke Hearts, Mushrooms, Assorted Olives, Roasted Red Peppers, Roasted Tomatoes, Marinated Caprese Salad, Pepperoncini, Genoa Salami, Prosciutto, Capicola, Aged Provolone & Asiago accompanied by sliced Seven Stars Bread & Homemade Focaccia.

**ROASTED VEGETABLE PLATTER**  
$3.50 PER GUEST  
Fresh Zucchini, Yellow Squash, Red Onion, Eggplant, Peppers with Fresh Baked Breads.

**MEDITERRANEAN FLATBREAD DISPLAY**  
$9.00 PER GUEST  

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**MUNCHIES**

1 Bag serves approximately 10 guests

- Pretzels, 15 oz. bag  
  $5.50
- Thayer St Organic Trail Mix, nut free  
  32 oz. bag  
  $8.95
- Potato Chips, 20 oz. bag  
  $5.50
- Tortilla Chips, 16 oz. bag  
  $5.50

Gourmet Mixed Nuts  
$36.50/2lb bag

Red Pepper Hummus & Pita Chips  
guest  
$2.50/guest

Artichoke, Spinach & Chili Pepper Dip  
(min 25 guest served hot + required staff)  
Creamy Dip, Served Warm with Pita Chips and Fresh Artisan Sourdough Bread Pieces  
$3.50/guest

**DIPS**

Pint serves approximately 15 guests

- Blue Cheese  
  $7.75
- Salsa  
  $5.50
- Guacamole  
  $8.00
- Ranch  
  $5.75

**RECEPTION PACKAGES**

Minimum of 20 guest per package. Service required with all hot food. Beverages available separately. See beverage list.

**COLLEGE SWEETHEARTS**

$6.25 PER GUEST  
Seasonal Fresh Fruit Display, Assorted Cookie Tray, Assorted Miniature Pastries

**CARBERRY SNACKS**

$8.75 PER GUEST  
Fresh Fruit Platter, Assorted Cheese Display, Garnished with Fresh Fruit Served with Assorted Crackers Fresh Vegetable Crudités & Dip Snack Mix

**LATE NIGHT SNACK**

$14.00 PER GUEST  
Seven Layer Tex-Mex Dip, Pizza Strips, Chicken in Buffalo Sauce with Celery & Blue Cheese, Homemade Salsa with Tri-Colored Tortilla Chips served with Guacamole & Sour Cream

**GRAD SNACKS**

$8.00 PER GUEST  
Potato Chips, Red Pepper Hummus with Crispy Pita Chips, Olive Tapenade with Crispy Pita Chips, Carrot & Celery Sticks with Ranch Dip

**MEDITERRANEAN VEGETABLE FEAST**

$9.95 PER GUEST  
Assorted Olives, Red Pepper Hummus with Crispy Pita Chips, Stuffed Grape Leaves, Chickpeas, Cucumber & Tomato Salad, accompanied by Flat Breads

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**PLEASE NOTE:** HOT FOOD IS NOT AVAILABLE ON COMMENCEMENT DAY DUE TO PROCESSION, TRAFFIC & ROAD CLOSINGS
**HORS D’OEUVRES**

### COLD SELECTIONS: FOUR DOZEN MINIMUM PER CHOICE

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>FRESH FRUIT KABOBS</strong></td>
<td>$1.50</td>
<td>Skewered Fresh Fruit served with Yogurt Dip (Minimum 24 each)</td>
</tr>
<tr>
<td><strong>BRIE, STRAWBERRY &amp; MINT SKEWER</strong></td>
<td>$15.75</td>
<td></td>
</tr>
<tr>
<td><strong>VIENNA ROLL SANDWICHES</strong></td>
<td>$20.00</td>
<td>Four-inch Potato rolls filled with Boar’s Head sliced Ham, Turkey, Roast Beef, or Hummus &amp; Roasted Vegetables Condiments served on the side</td>
</tr>
<tr>
<td><strong>VEGETARIAN ANTIPASTO SKEWERS</strong></td>
<td>$15.50</td>
<td>Pear Tomatoes, Fresh Mozzarella, Kalamata Olive &amp; Marinated Artichoke Hearts</td>
</tr>
<tr>
<td><strong>BUFFALO, MOZZERALLA &amp; TOMATO CANAPES/SKEWERS</strong></td>
<td>$15.50</td>
<td></td>
</tr>
<tr>
<td><strong>GRILLED VEGETABLE CROSTINI</strong></td>
<td>$17.50</td>
<td>A medley of Eggplant, Peppers, Grilled Onions &amp; Squash with Goat Cheese Spread on a Crostini</td>
</tr>
</tbody>
</table>

### HOT SELECTIONS: FOUR DOZEN MINIMUM PER CHOICE

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MINI VEGETABLE SAMOSAS</strong></td>
<td>$15.25</td>
<td>Served with Mango Chutney.</td>
</tr>
<tr>
<td><strong>MINI QUICHE</strong></td>
<td>$24.25</td>
<td>Mini Pie Shells with Assorted Fillings.</td>
</tr>
<tr>
<td><strong>MINI PIGS IN A BLANKET</strong></td>
<td>$12.75</td>
<td>Petite Hot Dogs Wrapped in Delicate Pastry Served with a Mustard Dip.</td>
</tr>
<tr>
<td><strong>POPCORN CHICKEN BITES</strong></td>
<td>$10.75</td>
<td>Crispy Chicken Bites Served with a Honey Mustard Dip.</td>
</tr>
<tr>
<td><strong>SPANAKOPITA</strong></td>
<td>$17.75</td>
<td>Seasoned Spinach &amp; Greek Feta Cheese Wrapped in Phyllo Dough.</td>
</tr>
<tr>
<td><strong>ARTICHOKE BEIGNETS PESTO</strong></td>
<td>$19.75</td>
<td>soft artichoke and herbed cream cheese filled fritters.</td>
</tr>
<tr>
<td><strong>SCALLOPS WRAPPED IN BACON</strong></td>
<td>$27.00</td>
<td>Sea Scallops Wrapped in Bacon.</td>
</tr>
<tr>
<td><strong>FIG AND MASCARPONE IN PHYLLO</strong></td>
<td>$21.25</td>
<td>Figs &amp; Creamy Mascarpone Wrapped in Phyllo Dough.</td>
</tr>
<tr>
<td><strong>CHICKEN QUESADILLA CORNUCOPIA</strong></td>
<td>$20.75</td>
<td>traditional tortilla filled with a savory chicken and cheese filling.</td>
</tr>
<tr>
<td><strong>MARYLAND CRAB CAKES</strong></td>
<td>$27.00</td>
<td>Served with a Remoulade Sauce.</td>
</tr>
<tr>
<td><strong>MINIATURE BEEF WELLINGTONS</strong></td>
<td>$27.00</td>
<td>Seared Beef Wrapped with Mushroom Pate &amp; Puff.</td>
</tr>
</tbody>
</table>

**PLEASE NOTE**

Hot food is not available on Commencement Day due to procession, traffic & road closings. Please call the Catering Office to discuss your event.
BUFFET DINNER
MINIMUM OF 25 GUESTS

$45.00 PER GUEST
China and Glass, Wait Staff & Bar and Chef Attendant are subject to additional fees.

CHOOSE A SALAD
Assorted Mixed Baby Greens topped with Sliced Cucumbers, Cherry Tomatoes, Shaved Carrots, Red Onion & Choice of Dressing (Balsamic Vinaigrette, Ranch Or Honey Mustard Vinaigrette)
OR
Crisp Romaine, Focaccia Croutons, Shaved Romano Cheese with Creamy Caesar Dressing

CHOOSE ENTRÉES
Chicken Caprese Stack
OR
Salmon w/Honey Citrus Glaze

Eggplant Rollatini with Roasted Tomato, Ricotta, Marinara Sauce & Shredded Parmesan Cheese
OR
Ricotta Cavetelli w/ Roasted Eggplant & Peppers

CHOOSE SIDES
Asparagus Pecorino with Basil Pesto Mash and assorted Breads & Rolls accompanied By Herbed Butter
OR
Roasted Tricolor Cauliflower with Roasted Red Potatoes & Assorted Breads & Rolls accompanied By Herbed Butter

DESSERT
Choose whether you prefer dessert served tableside or buffet style. Chef Selections of Dessert

BEVERAGES
Sparkling Waters, Assorted Juices, Spring Water, Coffee, Tea & Decaf Station

AVAILABLE ON FRIDAY, MAY 24

ENHANCEMENTS OPTIONS FOR FRIDAY NIGHT BUFFET DINNER

ADD A THIRD ENTRÉE:
Chef Carved Beef Tenderloin With Green Peppercorn & Roasted Shallot Demi Glaze
$13.00 PER GUEST

Reception Packages Available Contact Your Catering Coordinator for Details
BUFFET DINNER
MINIMUM OF 25 GUESTS

$51.25 PER GUEST
China and Glass, Wait Staff & Bar and Chef Attendant are subject to additional fees.

**CHOOSE A SALAD**
Spinach Salad w/ Strawberries, Grilled Red Onion, Blue Cheese,
OR
Local Grilled Apple Salad w/ Feta, Cranberries, Honey Vinaigrette

**CHOOSE ENTRÉES**
Chef Carved Beef Tenderloin With Green Peppercorn & Roasted Shallot Demi Glaze & Roasted Vegetable stack Portobello base with Goat Cheese

OR
Herb Crusted Local Flounder with Sherry Ritz Cracker Crumbs Baked in a White Wine Reduction with Roasted Vegetable stack Portobello base with Goat Cheese

**CHOOSE SIDES**
Black Forbidden Rice, Petite Roasted Vegetables, Bountiful Bread Baskets Accompanied by Sweet Cream Butter

**DESSERT**
Choose whether you prefer dessert served tableside or buffet style.
**Chef Selections of Dessert**

**BEVERAGES**
Sparkling Waters, Assorted Juices, Spring Water, Coffee, Tea and Decaf Station

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AVAILABLE ON SATURDAY, MAY 25

**ENHANCEMENTS OPTIONS FOR FRIDAY NIGHT BUFFET DINNER**
ADD A THIRD ENTRÉE:
Lemon Sesame Chicken
Lightly Breaded Chicken Breast Sautéed in a Lemon Ginger Soy Sauce
$9.25 PER GUEST

Reception Packages Available Contact Your Catering Coordinator for Details

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BROWN CATERING
COMMENCEMENT MENU 2018-19
### BEVERAGES

#### TIER ONE WINES

<table>
<thead>
<tr>
<th>Whites</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fetzer Chardonnay (California)</td>
<td>$7.19</td>
</tr>
<tr>
<td>Fetzer Chardonnay</td>
<td>$7.19</td>
</tr>
<tr>
<td>Fetzer Pinot Grigio</td>
<td>$7.19</td>
</tr>
<tr>
<td>Riff Pinot Grigio (Italy)</td>
<td>$8.99</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Beers</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Budweiser (USA)</td>
<td>$1.00</td>
</tr>
<tr>
<td>Amstel Light (Holland)</td>
<td>$1.25</td>
</tr>
<tr>
<td>Sam Adams (Boston, MA)</td>
<td>$1.25</td>
</tr>
<tr>
<td>Heineken (Holland)</td>
<td>$1.25</td>
</tr>
</tbody>
</table>

#### TIER TWO WINES

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>DeLoach Chardonnay (California)</td>
<td>$10.79</td>
</tr>
<tr>
<td>Bollini Pinot Grigio (Italy)</td>
<td>$12.59</td>
</tr>
<tr>
<td>Three Brooms Sauvignon Blanc</td>
<td>$14.39</td>
</tr>
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<th>Reds</th>
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<tbody>
<tr>
<td>La Vielle Ferme Rose</td>
<td>$7.19</td>
</tr>
<tr>
<td>Fetzer Cabernet</td>
<td>$7.19</td>
</tr>
<tr>
<td>Ravenswood Merlot (California)</td>
<td>$8.99</td>
</tr>
<tr>
<td>Line 39 Star Pinot Noir (California)</td>
<td>$10.79</td>
</tr>
</tbody>
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<table>
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<tr>
<td>Inama Soave Classico (Italy)</td>
<td>$14.39</td>
</tr>
<tr>
<td>La Crema Chardonnay (California)</td>
<td>$17.99</td>
</tr>
<tr>
<td>Bortoluzzi Pinot Grigio (Italy)</td>
<td>$17.99</td>
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<tr>
<td>Ch. Ste Michelle Indian Wells Cabernet (California)</td>
<td>$17.99</td>
</tr>
<tr>
<td>La Crema Pinot Noir (California)</td>
<td>$19.79</td>
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<table>
<thead>
<tr>
<th>Champagne</th>
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<tbody>
<tr>
<td>Mionetto Prosecco</td>
<td>$13.49</td>
</tr>
<tr>
<td>Domaine Ste Michele Brut</td>
<td>$14.39</td>
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</table>

#### FULL BAR LIQUOR TIERS:

**TOP SHELF:** Grey Goose, Bombay Sapphire, Maker’s Mark, Johnny Walker Black, Patron Silver, Jack Daniels, Mt Gay, Captain Morgan

**STANDARD BAR:** Absolut, Tanqueray, Jack Daniels, Dewars, Jose Cuervo, Bacardi, Captain Morgan

**PLEASE NOTE:** All standard liquor is charged by consumption at event. Special requested liquor is not charged by consumption. No liquor may be removed from event except by catering staff.

### NON-ALCOHOLIC BEVERAGES

#### INFUSED WATER STATION

- **Large** (serves 50-75) $42.00
- **Medium** (serves 25-50) $28.00
- **Small** (serves up to 25) $14.50

Additional cups over maximum amount 35¢ each

**Carafes of Ice Water 25¢ per guest** - For 50 or fewer guests

### MINUTE MAID JUICES

(assorted case of 24) $32.50/CASE

### 12 OZ. sodas

(assorted case of 24) $14.00/CASE

- Coke
- Diet Coke
- Sprite
- Diet Sprite
- Root Beer
- Ginger Ale
- Orange Soda

### POLAND SPRINGS SPARKLING WATERS

$20.50/Case (16 oz. plastic bottles in case of 24)

- Raspberry
- Lime
- Lemon
- Lime and Mandarin Orange

#### LEMONADE

$8.50/GALLON

#### PRE-SWEETENED ICED TEA

$8.50/GALLON