

MORNING FARE

Selections from these menus are presented buffet style.

The Classic Continental	\$6.65 per guest
The Healthy Start	\$8.20 per guest
Hot Breakfast Buffet	\$12.80 per guest
Waffle Bar	\$3.10 per guest

A LA CARTE SELECTIONS / FROM THE SUNRISE BAKERY

Assorted Freshly Baked Muffins (mini)	\$10.25 per dozen
Assorted Breakfast Breads & Coffee Cakes	\$10.25 per dozen
Assorted Danish (mini)	\$10.25 per dozen
Assorted Bagels	\$17.00 per dozen
Country Bisquits	\$10.25 per dozen
Assorted Scones	\$15.35 per dozen

MORNING STARTERS

Individual Assorted Yogurts	\$2.05 per item
Individual Fruit Yogurt Parfait with Low-Fat Granola	\$2.75 per item
Seasonal Fresh Fruit Tray	\$2.05 per guest
Breakfast Sandwich	\$3.59 per item

BEVERAGE SERVICE

Morning Coffee and Tea Service	\$2.05 per guest
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Hot Beverages - by the gallon

Freshly Brewed Fair Trade Coffee and Decaffeinated Coffee	\$14.35 per gallon
Freshly Brewed Fair Trade Coffee and Decaffeinated Coffee with Flavored Syrups	\$20.45 per gallon
Numi Herbal and Non Herbal Teas to include Decaffeinated Numi Tea with Hot Water	\$14.35 per gallon

Cold Beverages - by the gallon

Orange Juice	\$10.75 per gallon
Cranberry Juice	\$10.75 per gallon
Apple Juice	\$10.75 per gallon
Freshly Brewed Ice Tea	\$8.20 per gallon
Homemade Lemonade	\$8.20 per gallon
Assorted Flavored Waters	\$8.20 per gallon

Canned and Bottled Beverages

Bottled Apple, Orange and Cranberry	\$1.50 per item
Bottled Water	\$1.10 per item
Assorted Canned Soft Drinks, Regular and Diet	\$1.00 per item

ALL DAY AT RAMAPO COLLEGE OF NEW JERSEY

\$26.50 per guest

GRAB-AND-GO BOXED SALADS**SIGNATURE SALADS**

All salads are served with a Crusty Roll and Butter, Cookies or a Brownie and a Canned Soft Drink (Regular or Diet) or Bottled Water

Caesar Salad	\$9.20 per guest
Add Grilled Breast of Chicken	\$2.55 per guest
Add Grilled Marinated Steak	\$4.10 per guest
Greek Salad	\$9.20 per guest
Chef's Salad	\$10.25 per guest
Chicken Fajita Salad	\$10.25 per guest

GRAB-AND-GO BOXED SANDWICHES

All Box Lunches include choice of Seasonal Fresh Fruit Salad, Potato Salad, Cole Slaw or Pasta Salad, Bag of Chips, Cookies or a Brownie and a Canned Soft Drink (Regular or Diet) or Bottled Water

SIGNATURE SANDWICHES

The Deli	\$8.70 per guest
Spicy Italian Baguette	\$10.75 per guest
Turkey and Sharp Cheddar	\$9.70 per guest
Twisted Beef and Horseradish Wrap	\$9.70 per guest
Grilled Tuscan Chicken Breast	\$10.25 per guest

VEGETARIAN SANDWICHES

Hummus, Avocado and Roasted Vegetable Wrap	\$9.70 per guest
Portobello Rustico	\$10.75 per guest

SERVED LUNCHEONS AND DINNERS

*All Served Luncheons and Dinners include a choice of Salad, Two Accompaniments, Freshly Baked Dinner Roll and Butter and choice of Dessert, Freshly Brewed Fair Trade Coffee, Decaffeinated Coffee, Herbal and Non-Herbal Teas with Hot Water and Freshly Brewed Iced Tea.
20 Guest Minimum per Menu Selection*

POULTRY

Sundried Tomato Crusted Chicken Breast	\$15.85 per guest
Roasted Chicken Florentine	\$16.85 per guest
Grilled Chicken with Bruschetta Topping	\$16.85 per guest
Cranberry Harvest Chicken Breast	\$15.85 per guest

SERVED LUNCHEONS AND DINNERS - Continued

BEEF AND PORK

Braised Short Ribs	Market Price
Balsamic Grilled Flank Steak	Market Price
Pan-Seared Pork Loin	\$18.95 per guest
Roasted Port Loin	\$18.95 per guest

COMBINATION PLATE

Beef Tenderloin and Maryland Style Crab Cake	Market Price
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SEAFOOD

Blackened Cod with Salsa Verde	Market Price
Broiled Salmon with Two Salsas	\$25.05 per guest
Garlic Shrimp Skewers	\$25.05 per guest
Parmesan Crusted Tilapia	\$18.95 per guest

VEGETARIAN

Spaghetti Squash	\$17.85 per guest
Portobello Mushroom Napoleon	\$20.70 per guest
Smoked Gouda Farfalle	\$17.15 per guest

ADDITIONAL OPTIONS

White Chocolate Bread Pudding	\$3.30 per guest
Brownie Cheesecake	\$3.60 per guest
Apple Berry Crisp Cake	\$3.85 per guest

SPECIALTY BUFFETS

Selections from these menus are presented buffet style, delivery, linen on service tables and guest tables, set up and clean up. These menus are available for groups of 20 or more.

Ramapo Deli Buffet	\$8.70 per guest
Fiesta Buffet	\$11.20 per guest
Old Fashioned BBQ	\$18.65 per guest
Backyard Cook Out	\$14.60 per guest
Little Italy	\$14.60 per guest

BUILD YOUR OWN BUFFET

The following menu items are ala carte so you can create your own buffet. Build Your Own Buffet by selecting - One Salad, One Entrée, Two Accompaniments, Two Desserts and Two Beverages. These menus are available for groups of 20 or more.

POULTRY

Chicken Marsala	\$14.85 per guest
Lemon Parmesan Chicken with White Wine Chive Sauce	\$14.85 per guest
Apricot Glazed Roasted Turkey	\$14.85 per guest

BUILD YOUR OWN BUFFET - Continued**BEEF**

Braised Beef Sicilian	Market Price
Caramelized Onion Meatloaf	\$14.85 per guest
Beef Stroganoff	\$14.85 per guest

PORK

Mustard Herb Pork Loin	\$15.10 per guest
Asian Marinated Pork Loin	\$15.10 per guest

SEAFOOD

Broiled Salmon with Dill Butter	\$17.85 per guest
Citrus Crusted Baked Tilapia	\$15.85 per guest
Barbecued Shrimp with Bacon-Cheddar Grits	Market Price

VEGETARIAN

Vegetarian Lasagna	\$14.85 per guest
Stuffed Peppers	\$16.85 per guest
Balsamic Marinated Portobello Mushrooms	\$14.85 per guest

HOT HOR D'OEUVRES - *Minimum 50 pieces***CHICKEN**

Gator Cakes	\$64.40 per 50 pieces
Chipotle Maple Bacon-Wrapped Chicken	\$64.40 per 50 pieces
Coconut Chicken	\$64.40 per 50 pieces
Lemon Pepper Chicken Skewers	\$64.40 per 50 pieces
Chicken Diablo Empanadas	\$64.40 per 50 pieces

PORK

Pork Pot Stickers with Garlic Soy Sauce	\$54.20 per 50 pieces
Mini Ham Biscuits with Mustard Sauce	\$33.75 per 50 pieces
Sausage Bites	\$54.20 per 50 pieces
Maple Glazed Apple Rumaki	\$54.20 per 50 pieces
Ham and Cheese Pinwheels	\$33.75 per 50 pieces
Sausage Stuffed Mushrooms	\$54.20 per 50 pieces

SEAFOOD

Bacon-Wrapped Scallops	Market Price
Mini Crab Cakes	Market Price

BEEF

Chipotle Beef on Tortillas	Market Price
Mini Cocktail Meatballs	\$33.75 per 50 pieces
Beef Satay	Market Price
Mini Reuben Sandwiches	\$64.40 per 50 pieces

HOT HORS D'OURVES - Continued**VEGETARIAN**

Spanakopita	\$53.70 per 50 pieces
Tomato Vidalia Onion and Goat Cheese Tart	\$53.70 per 50 pieces
Mini Vegetable Samosas	\$53.70 per 50 pieces
Bleu Cheese Stuffed Mushroom Caps	\$53.70 per 50 pieces
Onion and Smoked Gouda Quesadilla	\$53.70 per 50 pieces

COLD HORS D'OEUVRES - *Minimum of 50 pieces*

Assorted Finger Sandwiches	\$84.35 per 50 pieces
Prosciutto-Wrapped Melon	\$53.70 per 50 pieces
Cool Salmon Canapes	\$84.35 per 50 pieces
Cucumber Rounds	\$53.70 per 50 pieces
Fruity Feta Bruschetta	\$53.70 per 50 pieces
Sundried Tomato and Gorgonzola Bruschetta	\$53.70 per 50 pieces
Pacific Shrimp Cocktail	\$99.70 per 50 pieces

GOURMET DIPS AND MORE**HOT DIPS**

Warm Parmesan Artichoke Dip	\$2.70 per guest
Spinach and Crab Dip with Baguette Rounds	\$3.30 per guest

COLD DIPS

Tzatziki, Cucumber Yogurt Dip, Hummus or Baba Ghanoush	\$2.30 per guest
Vegetable Layer Dip with Tortilla Chips	\$1.80 per guest

SAVORY CHEESECAKES

Roasted Vegetable (<i>Serves 15-20 guests</i>)	\$30.65 each
Crawfish Remoulade Cheesecake (<i>Serves 15-20 guests</i>)	\$61.35 each
Savory Pesto and Sundried Tomato Torte (<i>Serves 50-75 guests</i>)	\$51.10 each

WINGS AND THINGS BAR

\$8.45 per guest

SPECIALTY AND CARVING STATIONS**COLD DISPLAYS - Sold per guest**

Farm Fresh Crudites with Ranch Dip	\$2.00 per guest
Seasonal Fresh Fruit Tray	\$2.05 per guest
Domestic Cheeses with Crackers	\$2.55 per guest
Artisan Cheese with Crackers and Baguette Rounds	\$3.85 per guest
Antipasto Platter with Crostini or Baguette Rounds	\$3.05 per guest

SPECIALTY AND CARVING STATIONS - Continued

CARVING STATIONS

Our Beef, Poultry, and Pork selections are cooked to perfection and carved by an experienced uniformed Chef. Served with wonderful Sauces and Condiments, as well as assorted Mini Rolls or Baguettes. Please contact the catering office for selection minimums.

Roast Breast of Turkey	\$7.15 per guest
Roasted Beef Tenderloin	\$18.40 per guest
Mustard Apricot Glazed Ham	\$7.15 per guest
Roast Prime Rib	\$14.35 per guest
Roast Beef with Horseradish Cream	\$9.70 per guest
Roast Pork Loin	\$7.15 per guest

SWEET & SALTY

Assorted Home-Style Cookies	\$5.35 per dozen
Brownies	\$11.25 per dozen
Gourmet Dessert Bars	\$12.85 per dozen
Assorted Petit Fours and Mini Pastries	\$17.20 per dozen
Candy Bars	\$1.30 each
Multi-Grain Bars and Granola Bars	\$1.12 each
Individual Bags of Pretzels and Potato Chips	\$1.00 each
Mixed Nuts	\$1.12 each
Cracker Jack'd Hearty Mix	\$2.85 each
Decorated Sheet Cakes	
Full	\$153.40 each
Half	\$76.70 each
Quarter	\$41.00 each
Dessert Station	\$7.40 per guest
Ice Cream Sundae Bar (25 guest minimum)	\$5.35 per guest