



MARYMOUNT UNIVERSITY



Whether entertaining guests on Campus, or sharing a meal with your colleagues, Flavours knows Marymount University and is the best qualified to welcome your guests and make them feel at home. Food and Service is why we are here!


Our Chef and culinary team are professionally trained and keep up on local dining trends. We use high quality, fresh ingredients and purchase locally to provide the best flavors and attractive food displays for your event. We make ocean-friendly choices by using the Monterey Bay Aquarium Seafood Watch List as our guide.

Care differentiates our service. Our service team knows your guests, and they take pride in delivering on the details!

Our goal is to make you a relaxed and confident host. It is our honor and pleasure to serve you!

We appreciate your business and will do whatever we can to make your event memorable, from start to finish. If you have any questions regarding our services, please call the Marymount Conference Center at 703-284-1540 or email us conferencecenter@marymount.edu.

We look forward to serving you.



Morning Fare

MORNING FARE

These menus are presented buffet style. Services include delivery, set up with linens on the buffet and clean up after your event. Our Catering Department provides China or Eco-friendly serviceware as our standard for all events held in Gerard Hall. For all other venues Eco-friendly serviceware is provided. China service and Attendants are available for a nominal fee. Freshly Brewed Aspetto Coffee, Aspetto Decaffeinated Coffee, Numi Herbal and Non-Herbal Teas with Hot Water are included. Minimum number of guests for these services is 10.

THE CLASSIC CONTINENTAL

Seasonal Sliced Fresh Fruit Tray

Baker's Choice of Two: Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Cinnamon Rolls or Assorted Bagels
Butter, Cream Cheese and Assorted Jellies
Assorted Bottled Juices

THE HEALTHY START

Seasonal Sliced Fresh Fruit Tray

Low-fat Yogurt Parfaits Made with Fresh Berries and Low-Fat Granola
Balanced Way Breakfast Cookies
Whole Wheat Bagels, Low-fat Cream Cheese and Assorted Jellies
Assorted Bottled Juices

MARYMOUNT BREAKFAST BUFFET

Seasonal Sliced Fresh Fruit Tray

Baker's Choice of Two: Mini Croissants, Muffins, Breakfast Breads, Coffee Cake or Mini Scones
Butter and Assorted Jellies

Hashbrowns or Home Fries

Choose 2: Crispy Bacon, Pork Sausage Links, Turkey Bacon, Turkey Link Sausage, or Country Ham

Choose 1: Fluffy Scrambled Eggs, Egg White Frittata, Garden Vegetable Quiche or Broccoli Cheddar Quiche

Choose 1: Fruited Pancakes or Traditional French Toast with warm Maple Syrup and Melted Butter

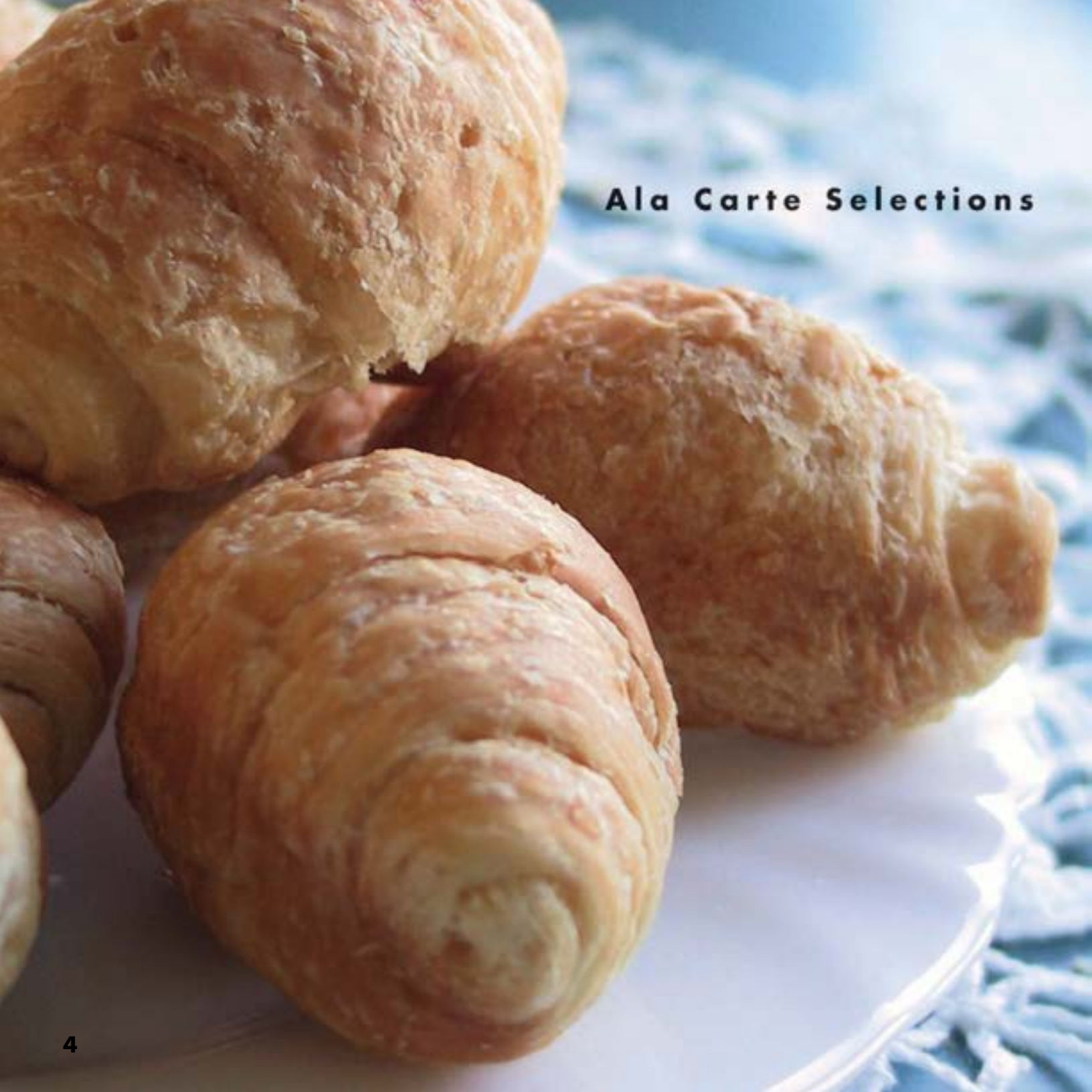
Assorted Bottled Juices

OMELET STATION

The following items can be added on to any of the Morning Fare breakfast menus.

Minimum group size of 20 guests.

Fluffy Eggs and Egg Whites, Sweet Peppers, Smoked Ham, Shredded Cheddar, Diced Tomatoes, Bacon, Pork Sausage Links, and Scallions or Turkey Bacon upon request. All prepared by one of our talented culinarians. Limited to 1 hour of Service additional hours of service .



Ala Carte Selections

ALA CARTE SELECTIONS

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FROM THE SUNRISE BAKERY Per Dozen

ASSORTED FRESH BAKED MUFFINS

Cranberry Orange, Lemon Poppy Seed, Blueberry, Cappuccino Chocolate or Apple Cinnamon

ASSORTED BREAKFAST BREADS and COFFEE CAKES

Banana Nut bread, Lemon Poppy Seed bread, Blueberry Sour Cream Coffee Cake, Apple Streusel Coffee Cake or Chocolate Espresso Coffee Cake

ASSORTED DANISH

ASSORTED BAGELS with CREAM CHEESE and JELLIES

COUNTRY BISCUITS with BUTTER and JELLIES

ASSORTED DOUGHNUTS

ASSORTED MINI SCONES

ICED CINNAMON ROLLS

MORNING STARTERS (Please Order By The Each)

INDIVIDUAL ASSORTED YOGURTS

INDIVIDUAL FRUIT YOGURT PARFAITS with LOW-FAT GRANOLA

SEASONAL SLICED FRUIT TRAY

SMALL 15-25
MEDIUM 25-50
LARGE 50-100

BREAKFAST SANDWICH

Each

Choice of One: Toasted English Muffins, Biscuits, Bagels or Croissants

Choice of One: Egg, Egg and Cheese or Egg Whites

Choice of One: Pork or Turkey Sausage Patty, Country Ham or Bacon

ADD ON MORNING STARTERS Each

The following items can be added on to any of the Morning Fare breakfast menus to create a custom menu for any occasion. Minimum group size of 20 guests.

HOME FRIES with CARAMELIZED ONIONS

CORNED BEEF HASH

CHORIZO SAUSAGE

MUSHROOM CHEESE STRATA

HAM and POTATO FRITTATA

CHEESE or FRUIT BLINTZ served with SOUR CREAM

SMOKED SALMON PLATTER with RED ONIONS, CAPERS, CREAM CHEESE, and MINI BAGELS

A close-up photograph of a glass filled with iced tea. The tea is a light brown color and is topped with several ice cubes. Garnishes include a slice of yellow lemon, a fresh green mint leaf, and a slice of cucumber. The glass is set on a light blue textured surface. In the bottom right corner, a white bowl containing a whole yellow lemon is partially visible.

Beverage Service

BEVERAGE SERVICE

Our Catering Department provides China or Eco-friendly serviceware as our standard for all events held in Gerard Hall. For all other venues Eco-friendly serviceware is provided. China service and Attendants are available for a nominal fee. Services include delivery, linen on service tables, set up and clean up. Appropriate condiments are provided.

MORNING COFFEE AND TEA SERVICE

Our Morning Coffee Service includes Freshly Brewed Aspreto Coffee, Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water.

HOT BEVERAGES

16 servings per gallon

Freshly Brewed Aspreto Coffee and Decaffeinated Coffee

Numi Herbal and Non Herbal Teas to include

Decaffeinated Numi Tea with Hot Water

Hot Chocolate with Mini Marshmallows

Hot Apple Cider

COLD BEVERAGES

16 servings per gallon

Orange Juice

Cranberry Juice

Apple Juice

Fresh Brewed Iced Tea

Lemonade

Orange Blossom Punch

Lemonade

Sparkling White Grape Punch

Iced Water Service with Fresh Sliced Lemons or Limes

CANNED AND BOTTLED BEVERAGES

Bottled Fruit Juice; Apple, Orange and Cranberry

12 oz. Bottled Water

Assorted Canned Soft Drinks, Regular and Diet

All Day at MARYMOUNT



ALL DAY at MARYMOUNT

Designed for full day conference or meeting, this service simplifies your event planning requirements. Services include delivery, set up with linens on the buffet and clean up after your event. Our Catering Department provides China or Eco-friendly serviceware as our standard for all events held in Gerard Hall. For all other venues Eco-friendly serviceware is provided. China service and Attendants are available for a nominal fee. Minimum number of guests for this service is 20 guests.

CLASSIC CONTINENTAL BREAKFAST

Seasonal Sliced Fresh Fruit Tray

Baker's Choice of Two: Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Cinnamon Rolls or Assorted Bagels with Cream Cheese, Butter and Assorted Jellies

Chilled Bottled Orange Juice and Cranberry Juice

Freshly Brewed Aspreto Coffee, Decaffeinated Coffee, and Numi Herbal and Non Herbal Teas

to Include Decaffeinated Numi Tea with Hot Water

Iced Water Station with Fresh Sliced, Lemons or Limes

MID-MORNING BREAK

Refresh Coffee Service

Seasonal Sliced Fresh Fruit Tray

Assorted Granola Bars

Assorted Canned Soft Drinks, Regular and Diet

Iced Water Station with Fresh Sliced, Lemons or Limes

LUNCH BUFFET

Select from One of Our Daily Menus to Include:

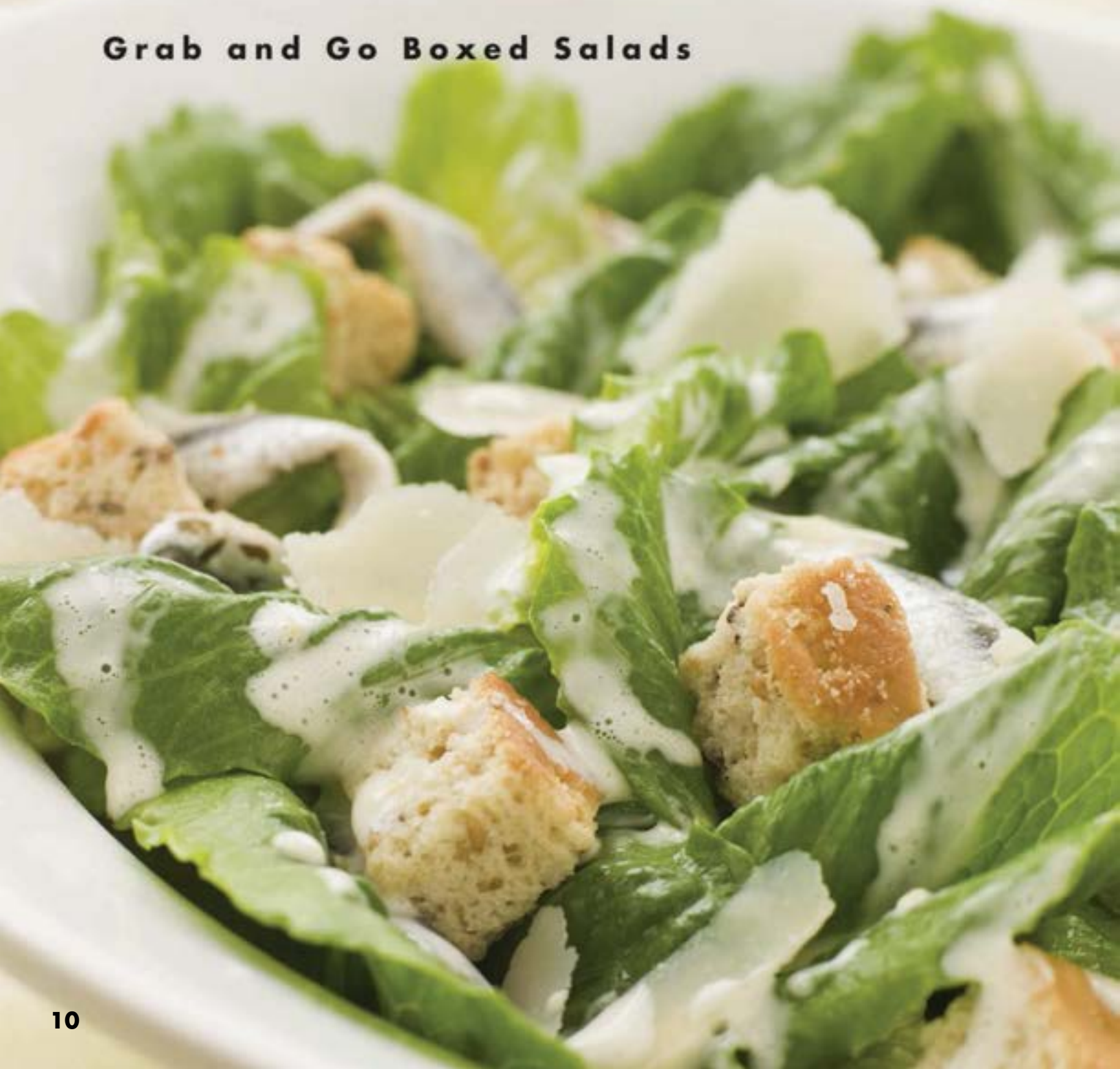
A Salad, Entrée Selection, Dessert and Beverage. Our Menu Offerings Change Daily.

AFTERNOON SNACK

Choose 2: Assorted Individual Bags of Chips, Mini Candy Bars, Assorted Cookies and Bars, Carrots and Celery Sticks with Ranch Dressing, Nacho Chips with Salsa, Bunches of Red and Green Grapes

Iced Water Station, Freshly Brewed Iced Tea, Lemonade and Assorted Canned Soft Drinks, Regular and Diet

Grab and Go Boxed Salads



GRAB AND GO BOXED SALADS

SIGNATURE SALADS

All Salads are served with a Crusty Roll and Butter, Cookie or Brownie and a Canned Soft Drink, Regular or Diet, or Bottled Water. Services include delivery, and set up. For orders of 10 guests or less, please limit your selection of 2 Salads. These items are also available as a Pre-set or Buffet Luncheon.

CAESAR SALAD

Fresh Romaine Lettuce topped with Grated Parmesan Cheese, Homemade Croutons and served with traditional Caesar Dressing
Add Grilled Breast of Chicken
Add Grilled Marinated Steak

COBB SALAD

Strips of Turkey Breast, Diced Tomatoes, chopped Hard Boiled Egg, Diced Celery, Scallions and Bacon Crumbles served over a bed of Romaine Lettuce with Bleu Cheese Dressing

GREEK SALAD

Crisp Mixed Greens with Tabbouleh, Roasted Red Pepper, Crumbled Feta Cheese and Falafel in a Flat Bread Cone

TRIO-SALAD COMBO

Tossed Greens topped with Choice of 3 of the following salads: Chicken Salad, Egg Salad, Tuna Salad, Hummus or Ham Salad

CHINESE CHICKEN SALAD

Mixed Greens with Red Leaf Lettuce tossed with Oriental Sesame Dressing and Grilled Chicken Breast served with Sesame Wonton Chips

ANTIPASTO SALAD

A Salad Lover's Dream: Grilled Balsamic Eggplant, Zucchini and Red Peppers & Mushrooms with Pesto Pasta & Lemony Asparagus

Grab and Go Boxed
Sandwiches



GRAB AND GO BOXED SANDWICHES

All Box Lunches include your choice of Seasonal Fresh Fruit Salad, Potato Salad, Cole Slaw or Pasta Salad, Bag of Chips, a Cookie or Brownie and a Canned Soft Drink, Regular or Diet, or Bottled Water. Services include delivery, set up and clean up. For orders of 10 guests or less, please limit your selection to 2 Sandwiches. These items are also available as a Pre-set or Buffet Luncheon.

SIGNATURE SANDWICHES

SPICY ITALIAN BAGUETTE

Sliced Ham, Salami, Provolone Cheese and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread

TURKEY and SHARP CHEDDAR

Oven Roasted Turkey Breast, Sharp Cheddar Cheese, Leaf Lettuce, sliced Tomato on a Kaiser Roll

ROAST BEEF and CHEDDAR

Roast Beef and Cheddar on a Ciabatta Roll with Horseradish Cream Spread

GRILLED TUSCAN CHICKEN BREAST

Grilled Chicken Breast, Provolone, Leaf Lettuce, sliced Tomato and Pesto Mayonnaise on Focaccia Bread

SOUTHWESTERN BBQ

Sliced BBQ Pork Roast piled high on a Ciabatta Roll with Pepper Jack Cheese, Caramelized Onions and Molasses BBQ Sauce

BUFFALO CHICKEN WRAP

Grilled Chicken with Buffalo Sauce, Blue Cheese Crumbles, Diced Tomatoes, Celery and Low-Fat Ranch Dressing served in a Flour Tortilla

VEGETARIAN SANDWICHES

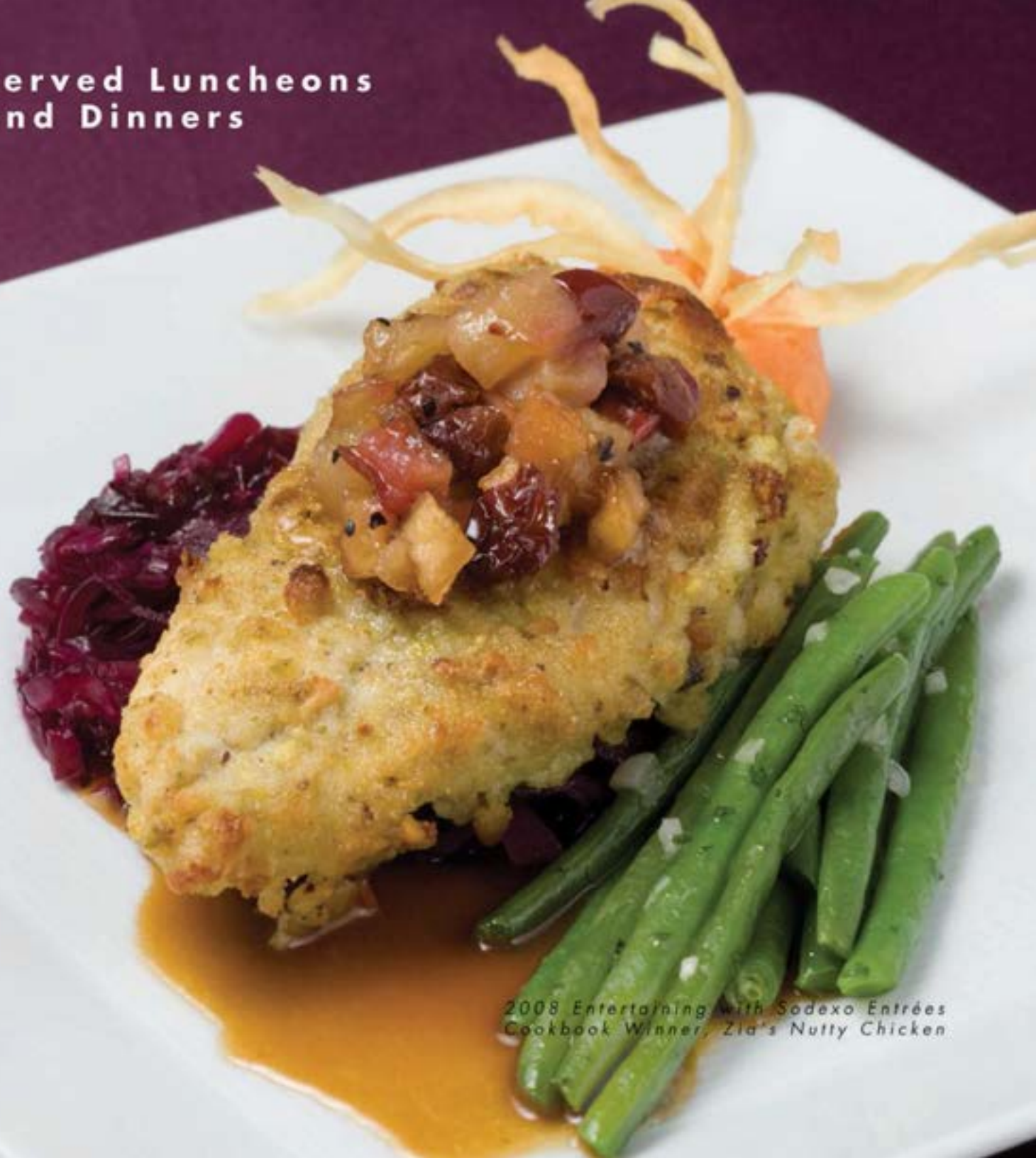
ROASTED VEGGIE CLUB

Roasted Eggplant, Zucchini and Red Pepper with fresh Mozzarella and Artichoke Tapenade on a Ciabatta Roll

HUMMUS, AVOCADO and ROASTED VEGETABLE WRAP

Creamy Hummus, Avocado, Crisp Shredded Lettuce, and Tomato rolled in a soft Flour Tortilla

Served Luncheons
and Dinners



2008 Entertaining with Sodexo Entrées
Cookbook Winner, Zia's Nutty Chicken

SERVED LUNCHEONS AND DINNERS

All Served Luncheons and Dinners Include a choice of a Salad or Starter, Two Accompaniments, Fresh Baked Dinner Rolls and Butter, choice of Dessert, Freshly Brewed Aspreto Coffee, Decaffeinated Coffee, Herbal and Non-Herbal Numi Teas with Hot Water and Freshly Brewed Iced Tea. Services include delivery, China, Linen on Guest tables, set up and clean up.

POULTRY

SESAME CHICKEN BREAST

Grilled Breast of Chicken marinated with Sesame, Soy, Garlic, Cilantro and Scallions

TRADITIONAL CHICKEN PICCATA

Seared Breast of Chicken in a Lemon Caper White Wine Sauce

ROASTED CHICKEN FLORENTINE

Crispy Sautéed Breast of Chicken topped with a creamy Spinach mixture and Mozzarella

APRICOT and GOAT CHEESE CHICKEN BREAST

Lightly breaded Breast of Chicken rolled with dried Apricots and Goat Cheese served with a Sauce

ZIA'S NUTTY CHICKEN

Boneless Breast of Panko Encrusted Chicken, Pistachios and topped with Apple Compote

BEEF AND PORK

BRAISED SHORT RIBS

Beef Short Ribs braised in a Tarragon and Red Wine Reduction

BEEF TENDERLOIN STUFFED with SPINACH

Roasted Beef Tenderloin stuffed with Spinach and served with Red Bell Peppers and drizzled with a Balsamic Demi-Glace Sauce

GORGONZOLA ENCRUSTED FILET with CABERNET DRIZZLE

PAN-SEARED PORK TENDERLOIN with APPLES & ONIONS

Pan-Seared Pork Tenderloin with Granny Smith Apples, diced Red Onions and Orange Marmalade

ROASTED PORK TENDERLOIN with SWEETENED RASPBERRY VINEGAR SAUCE

Slow-Roasted Pork Tenderloin served with a sweetened Raspberry, Horseradish, Garlic and Red Wine Vinegar Sauce

Served Luncheons and Dinners



2008 Entertaining with Sodexo Entrées
Cookbook Winner, Smoked Gouda Farfalle

SERVED LUNCHEONS AND DINNERS

LAMB

ROASTED LAMB with RISOTTO

Thick Lamb Medallions served with Risotto and a drizzle of White Wine Cream Sauce

COMBINATION PLATE

BEEF and SALMON FILETS

Tenderloin Medallion & Salmon Filet on caramelized Onion Mashed Potatoes and Demi-Glace Sauce

SEAFOOD

SEAFOOD and SPINACH LASAGNA with ROASTED RED PEPPER COULIS

Layered Lasagna Noodle with Ricotta Cheese, Shrimp, Lobster, Crabmeat and Spinach topped with a Red Pepper Coulis Sauce

SALMON with LEEKS and CAPER SAUCE

Grilled Salmon Fillet topped with Fried Leeks and Caper Sauce

HALIBUT SALTIMBOCCA

Halibut topped with shaved Pecorino Romano Cheese and wrapped with Prosciutto and lightly sautéed until Golden Brown

SAUTEED PARMESAN CRUSTED TILAPIA with CHIVE BUTTER SAUCE

GARLIC SHRIMP SKEWERS

Succulent Shrimp seasoned with fresh Garlic Butter, Oregano, Basil and Lemon Zest

VEGETARIAN

CHÈVRE, ORZO and BASIL STUFFED PORTOBELLO

Portobello Mushroom Cap stuffed with Chèvre Cheese, Tri-colored Orzo and fresh Basil

SPAGHETTI SQUASH

Spaghetti Squash with Sofrito and Vegan Pinto Beans

PORTOBELLO MUSHROOM NAPOLEON

Portobello Mushroom layered with Zucchini, Spinach, Roasted Red and Yellow Peppers, Polenta and Mozzarella on roasted Tomato Coulis

SMOKED GOUDA FARFALLE

Bow Tie Pasta baked with Smoked Gouda Cheese and Fresh Spinach

Entrée Accompaniments



2007 Entertaining with Sodexo Salads & Soups Cookbook
Winner, Fresh Mozzarella and Tomato Stack

ENTRÉE ACCOMPANIMENTS

SALADS AND STARTERS

Market House Salad with Homemade Croutons and a Balsamic Vinaigrette
Iceberg Wedge with Maytag Blue Cheese
Caesar Salad with Homemade Croutons
Fresh Mozzarella and Tomato Stack with Fresh Basil
Pear and Fresh Spinach Salad with Warm Cranberry Dressing
Roasted Beets with soft Goat Cheese and Balsamic Glaze
Greek Salad with Feta Cheese and a Balsamic Vinaigrette

ACCOMPANIMENTS

Choice of One:

Glazed Carrots
Fresh Green Beans and Carrot Medley
Fresh Green Beans
Grilled Balsamic Zucchini
Sautéed Broccoli Rabe or Zucchini
Broccoli with Sautéed Carrots
Herb Crusted Broiled Tomato
Roasted Root Vegetables
Sautéed Mushrooms
Fresh Spinach and Garlic Sauté
Julienne of Carrots and Fennel with Pearl Onions
Roasted Fresh Seasonal Asparagus
Roasted Butternut Squash
Sautéed Fennel and Brussels Sprouts
Chefs Seasonal Choice

Choice of One:

Horseradish Mashed Potatoes
Caramelized Onion Mashed Potatoes
Mashed Sweet Potatoes
Oven Roasted Herb Potatoes
Oven Roasted Sweet Potatoes
Potatoes O'Gratin
Roasted Potatoes O'Brien
Roasted Fingerling Potatoes
Israeli Cous Cous
Basil Orzo
Ginger Jasmine Rice
Lemon Rice
Fontina Risotto Cake
Black Beans and Rice
Chefs Seasonal Choice

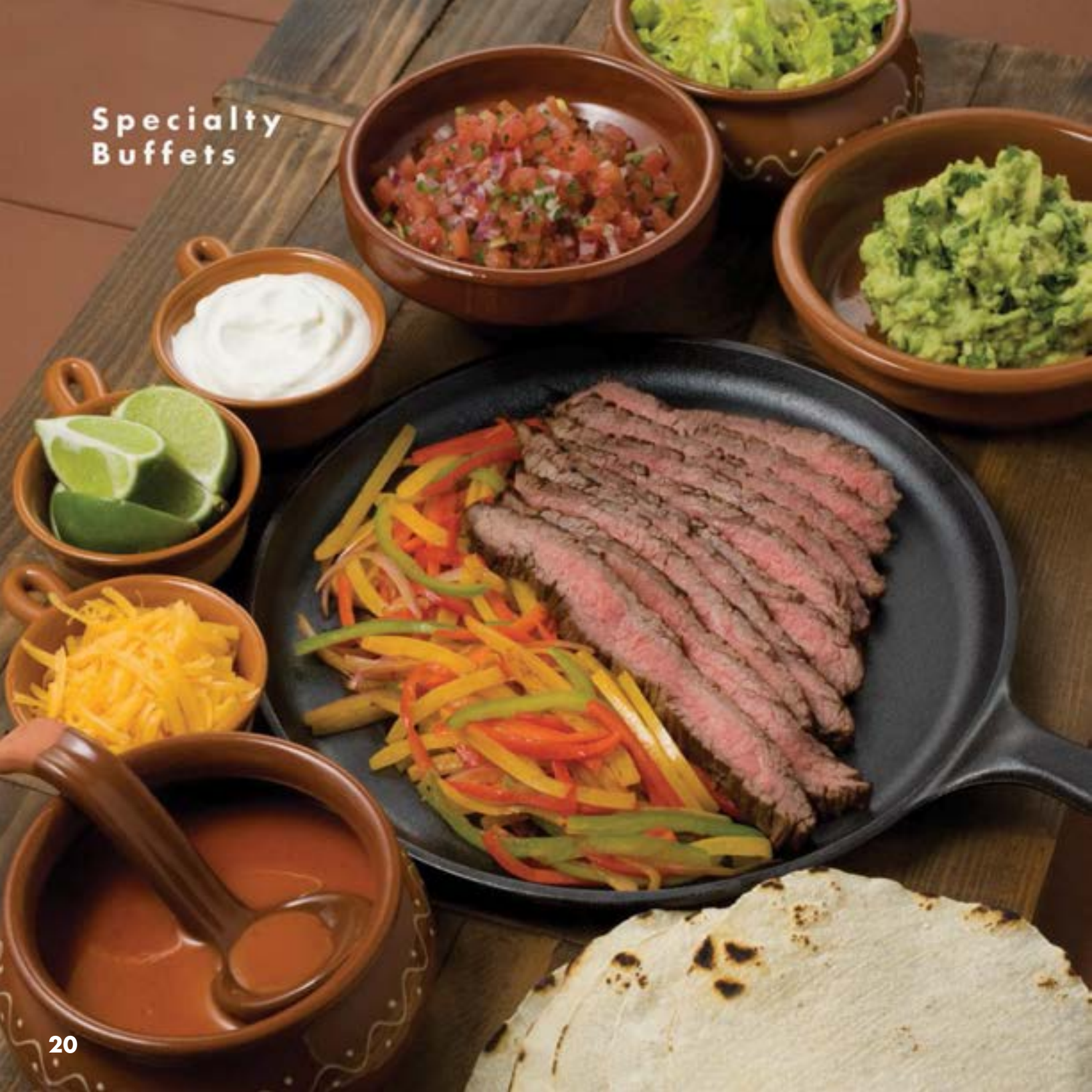
DESSERTS

Old Fashion Chocolate Layer Cake
Traditional Cheesecake with Fresh
Seasonal Berries
Chocolate Molten Cake
Assorted Cupcakes
Red Velvet Cake

Additional Options:

Apple Caramel Bread Pudding
Gluten Free Cakes
Key Lime Pie
Chocolate Almond Ganache Cake
White Chocolate Raspberry Crème Brulee

Specialty
Buffets



SPECIALTY BUFFETS

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DELI BUFFET

Choice of Two Salads: Creamy Cole Slaw with Apples, Seasonal Fresh Fruit Salad, Potato Salad, Market House Salad with Homemade Croutons and a Balsamic Vinaigrette and Low-Fat Ranch Dressing
Individual Bags of Chips
Assorted Breads and Rolls
Sliced Roasted Turkey, Buffet Ham, Roast Beef, Salami
Sliced Swiss, Provolone and American Cheeses
Leaf Lettuce, Sliced Tomatoes, Sliced Onions, Dill Pickles, Mayonnaise, Dijon Mustard
Assorted Cookies, Bars or Brownies
Assorted Canned Sodas, Regular and Diet
* Add Soup du Jour with Crackers

THE TRIO BUFFET

Soup du Jour with Crackers

Choice of Two Side Salads: Country Potato Salad, Sweet Potato Salad with Toasted Pecans, Garden Bow Tie Pasta, Market House Salad with Homemade Croutons and a Balsamic Vinaigrette or Seasonal Fresh Fruit Salad
Assorted Individual Bags of Chips

Assorted Sandwich Platter to include Choice of Three Sandwiches:

Italian Spicy Baguette - Salami, Ham, Provolone and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread

Greek Vegetable Wrap - Roasted Vegetables, Crisp Romaine Lettuce, Black Olives, Crumbled Feta, Plum Tomatoes and Balsamic Dressing

Smoked Turkey Breast and Brie Cheese with fresh Spinach, Sliced Tomato and Caramelized Onions with Honey Mustard on a Croissant

Roast Beef and Cheddar on a Ciabatta Roll with Horseradish Cream Spread

Grilled Tuscan Chicken Breast with Provolone Cheese and Pesto Mayonnaise on Focaccia Bread

Assorted Bars
Assorted Canned Soft Drinks, Regular and Diet,

OLD FASHIONED BBQ

Seasonal Fresh Fruit Salad
Roasted Vegetable Bow Tie Salad
Country Potato Salad
Cornbread, Rolls and Butter
Ranch Style Baked Beans
Barbecued Chicken
Barbecued Beef Brisket
Choice of: Apple Pie, Warm Peach Cobbler or Cookies and Brownies
Freshly Brewed Iced Tea and Lemonade
* Add a chef for BBQ's held outside, weather permitting

LITTLE ITALY

Antipasto Platter with assorted Meats and Cheese
Caesar Salad with Croutons
Garlic Bread
Sautéed Fresh Zucchini
Pasta Bar with Cheese Tortellini and Penne Pasta
Marinara Sauce and Pesto Cream Sauce
Choice of: Home-style Meatballs in Marinara Sauce or Traditional Chicken Cacciatore
Parmesan Cheese
Tiramisu or Mini Cannolis
Assorted Canned Soft Drinks, Regular and Diet.

ASIAN FUSION

Asian Salad
Garlic Lemon Ginger Broccoli
Sticky Rice
Vegetable Lo Mein
Cilantro Breast of Chicken
Teriyaki Glazed Salmon Filet
Choice of: Almond Gourmet Bars or Tropical Rice Pudding and Fortune Cookies
Assorted Canned Soft Drinks, Regular and Diet.

Build Your Own Buffet



*2008 Entertaining with Sodexo Entrées Cookbook Winner.
Lemon Parmesan Chicken with White Wine Chive Sauce*

BUILD YOUR OWN BUFFET

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SALADS

Choose One from the Following:

Market House Salad with a choice of 2 dressing; Ranch, Italian, Balsamic Vinaigrette and Low-Fat Ranch Dressing
Greek Salad or Caesar Salad
Includes Assorted Dinner Rolls with Butter

ENTRÉES

POULTRY

Chicken Marsala
Lemon Parmesan Chicken with
White Wine Chive Sauce
Rotisserie Chicken

BEEF

Braised Beef Sicilian
Caramelized Onion Meatloaf
Beef Stroganoff

PORK

Mustard Herb Pork Loin
Asian Marinated Pork Loin
with Honey and Soy Glaze

SEAFOOD

Cornmeal Tilapia with Cilantro
Cream Sauce
Charleston Crab Cake with
a Remoulade Sauce

VEGETARIAN

Baked Pasta with Seasonal
Vegetables
Stuffed Peppers with Herbed
Tomato Sauce
*Vegetarian Pad Thai
*contains peanuts

ACCOMPANIMENTS

Choose One from the Following:

Oven Herbed Roasted Potatoes
Garlic Mashed New Potatoes
Rice Pilaf
Chefs Seasonal Choice

Choose One from the Following:

Fresh Roasted Vegetable Medley
Lemon Garlic Broccoli
Sautéed Zucchini
Glazed Carrots
Fresh Green Beans
Chefs Seasonal Vegetable Medley

DESSERTS

Choose Two from the Following:

Chocolate Layer Cake
Chocolate Mousse
Red Velvet Cake
Tropical Rice Pudding
Assorted Pies: Dutch Apple, Blueberry,
Key Lime, Pecan Pie
Assorted Cookies and Bars

BEVERAGES

Freshly Brewed Aspreto Coffee, Decaffeinated Coffee and
Numi Herbal and Non-Herbal Teas to include Decaffeinated
Numi Tea with Hot Water

Choose Two from the Following:

Iced Water Station, Lemonade and Freshly
Brewed Iced Tea or Lemonade

HOT HORS D'OEUVRES

From Platters to Passed

Our Catering Department provides China or Eco-friendly serveware as our standard for all events held in Gerard Hall. For all other venues Eco-friendly serveware is provided. China Butlered service are available for a nominal fee. Services include delivery, set up with linen on service table and clean up. Please order by the dozen with a minimum of 3 dozen per item. We recommend 3 to 5 pieces per guest.

CHICKEN

GATOR CAKES with BAYOU REMOULADE SAUCE

MINI CHICKEN WELLINGTON

CHIPOTLE MAPLE BACON wrapped CHICKEN

COCONUT CHICKEN with ORANGE DIPPING SAUCE

GINGER CHICKEN SATAY with COCONUT PEANUT SAUCE

CHICKEN DIABLO EMPANADAS with CHIPOTLE
RANCH DIPPING SAUCE

PORK

PORK POT STICKERS with GARLIC SOY SAUCE

MINI HAM BISCUITS with MUSTARD SAUCE

SAUSAGE BITES with WHITE WINE and DIJON MUSTARD

MAPLE-GLAZED APPLE RUMAKI

HAM and CHEESE PINWHEELS

SAUSAGE STUFFED MUSHROOMS

HOT HORS D'OEUVRES, continued

SEAFOOD

BACON WRAPPED SCALLOPS

MINI CRAB CAKES with CAJUN REMOULADE SAUCE

CRAB and RISOTTO BALLS

BEEF

CHIPOTLE BEEF on TORTILLAS with AVOCADO CRÈME

MINI COCKTAIL MEATBALLS:
Choice of Swedish, Barbecue or Sweet & Sour

BEEF SATAY with SWEET & SPICY SAUCE

MINI REUBEN SANDWICHES

PETITE BEEF WELLINGTON

VEGETARIAN

SPANAKOPITA

BROWN SUGAR BRIE with PECANS

MINI GREEK PIZZAS

JALAPEÑO STUFFED SOFT PRETZEL BITES

MINI VEGETABLE SAMOSAS

FRIED or BAKED MINI EGG ROLLS with SPICY DIPPING SAUCE

COLD HORS D'OEUVRES

Our Catering Department provides China or Eco-friendly serveware as our standard for all events held in Gerard Hall. For all other venues Eco-friendly serveware is provided. China, Waited or Butlered service are available upon request for a nominal charge. Services include delivery, set up with linen on service table and clean up. Please order by the dozen with a minimum of 3 dozen per item. We recommend 3 - 5 pieces per guest.

ASSORTED FINGER SANDWICHES with
THREE of the FOLLOWING:
WHITE, WHEAT or SILVER DOLLAR ROLLS
Ham Salad, Chicken Salad, Tuna Salad and Egg Salad

SHRIMP COCKTAIL with CAJUN REMOULADE
and COCKTAIL SAUCE

PROSCIUTTO WRAPPED MELON with DIJON DIPPING SAUCE

ROASTED GARLIC HUMMUS
and SMOKED SALMON BRUSCHETTA

COOL SALMON CANAPÈS

MINI CURRIED CHICKEN TART

CORN BLINI with SMOKED SALMON and CHIVE BUTTER

CUCUMBER ROUNDS with FETA and TOMATO

CROSTINI with SPICY MANGO SHRIMP SALSA

SUNDRIED TOMATO and GORGONZOLA BRUSCHETTA

WHITE BEAN CROSTINI



GOURMET DIPS AND DISPLAYS

Our Catering Department provides China or Eco-friendly serveware as our standard for all events held in Gerard Hall. For all other venues Eco-friendly serveware is provided. China service and Attendants are available for a nominal fee. Services include delivery, set up with linen on service tables and clean up.

HOT DIPS

Sold by the pound, one pound serves approximately 10 guests

Warm Parmesan Artichoke Dip with Bagel or Pita Chips
Spinach and Crab Dip with Baguette Rounds

COLD DIPS

Sold by the pound, one pound serves approximately 10 guests

Tzatziki Cucumber Yogurt Dip, Hummus or Baba Ghanoush with Pita Chips
Creamy Mediterranean Dip with Bagel or Pita Chips

COLD DISPLAYS

Sold Per Person

Farm Fresh Crudités with Ranch Dip Tray
Seasonal Sliced Fresh Fruit Tray
Domestic Assorted Cheese Tray with Crackers
Artisan Assorted Cheese Display with Crackers and/or
Baguette Rounds
Antipasto Display with Crackers and/or Baguette Rounds

California Roll Tray with Soy Sauce and Wasabi

SAVORY CHEESECAKES

Sold by the Cheesecake and Torte. All Served with Crackers and Baguette Rounds

Roasted Vegetable Cheesecake – serves 15 - 20 guests
Savory Pesto and Sun Dried Tomato Torte – serves 50 - 75 guests

**Specialty and Carving
Stations**



SPECIALTY AND CARVING STATIONS

Our Catering Department provides China or Eco-friendly serveware as our standard for all events held in Gerard Hall. For all other venues Eco-friendly serveware is provided. China service and Attendants are available for a nominal fee. Services include delivery, set up with linen on service tables and clean up. Minimum number of guests for the Slider Station or Mashed Potato Bar is 20 .

SLIDER STATION

Choice of Three Sliders: Cheeseburger, Hamburger, Pork BBQ, Crab Cake or Buffalo Chicken.

Served with Pickles, Chipotle Mayonnaise, Ketchup, Lettuce, Tomato, Relish, Grainy Mustard, and Honey Mustard
Potato Chips with Ranch Dip

MASHED POTATO MARTINI BAR

Yukon Gold and Sweet Potatoes served with Whipped Butter and Sour Cream

CHOOSE FIVE of the FOLLOWING:

Chopped Scallions, Crumbled Bacon, Shredded Cheddar Cheese, Country Brown Gravy, Caramelized Onions,
Fried Onion Crisps, Grated Parmesan Cheese, Crumbled Gorgonzola Cheese, Toasted Pecans or Horseradish Sauce

CARVING STATIONS

All Carved Items are sold by the Whole Piece, Per Person, Carved by a Uniformed Chef and served with Assorted Mini Rolls and/or Baguettes and Appropriate Condiments. Minimum of 20 Guests.

Roast Breast of Turkey with Cranberry and Orange Mayonnaise
and Creamy Dijon Mustard

Roasted Beef Tenderloin with Horseradish Aioli and Stone
Ground Mustard Sauce

Apricot Glazed Ham with Honey Mustard Sauce

Roast Pork Loin with Chipotle Mayonnaise

SWEET AND SALTY

Our Catering Department provides China or Eco-friendly serveware as our standard for all events held in Gerard Hall. For all other venues Eco-friendly serveware is provided. China service and Attendants are available for a nominal fee. Services include delivery, set up with linen on service tables and clean up.

ASSORTED HOME STYLE COOKIES

Peanut Butter, Chocolate Chip, Sugar, Oatmeal Raisin, White Chocolate Macadamia Nut, Double Chocolate with White Chips

BROWNIES

Cream Cheese, Plain, Blondie, Fudge or M&M's

GOURMET DESSERT BARS

Linzi Bar, Luscious Lemon Bar, Ooey Goey Pumpkin Square, Cran-Scotch Bar, Raspberry Almond Bar, Goey Chocolate Peanut Butter Bar or Chocolate Chess Bar

ASSORTED MINI PETIT FOURS and PASTRIES

ASSORTED MINI CANDY BARS

MULTI-GRAIN BARS and GRANOLA BARS

INDIVIDUAL BAGS of PRETZELS and POTATO CHIPS

MIXED NUTS with or without PEANUTS

TRAIL MIX

DECORATED SHEET CAKES

Full, Half, or Quarter / Double Layer

DESSERT STATION

Choose Four of the Following:

Assorted Cupcakes, Assorted Mini Cookies, Rice Krispie Treats, Gourmet Bars, or Seasonal Sliced Fresh Fruit Tray


ICE CREAM SUNDAE BAR

20 guest minimum

Choice of Two Ice Cream Flavors: Chocolate, Vanilla, Strawberry

Choice of Two Sauces: Chocolate, Strawberry or Butterscotch

Choice of Three Toppings: Sprinkles, Cookie Crumbs, Crushed Peanuts, M&M's, Maraschino Cherries and Whipped Topping.

A row of white plates with folded white napkins and a pink and orange flower on top, set on a white tablecloth. The plates are arranged in a line, receding into the background. The flowers are vibrant and have five petals, with a gradient from orange to pink. The napkins are neatly folded and placed in the center of each plate. The background is slightly blurred, showing more of the same setup.

We pride ourselves on being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.

PLANNING YOUR SPECIAL EVENT

We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special event.

Arranging and Reserving a Date

Even if the date of the event is only tentative, please make arrangements with the Conference Center so that we can at least get you on our calendar. You may contact them at 703-284-1540 or by emailing us at conferencecenter@marymount.edu. Some arrangements can be made by phone or email, others require an appointment with the Conference Center Director.

Catering arrangements and menu selections should be confirmed within 5 Business days of your event. While we can sometimes accommodate your needs with less lead time, sufficient notice allows us to schedule production and staffing.

After we have finalized all the details of your event, you will receive a Contract. Please carefully review all information on this Contract for accuracy before signing. Make any necessary changes, sign and return to us 3 business days in advance of the event.

Reserving a Location

Whether on or off campus the event location needs to be reserved before we plan your event. The Conference Center can

reserve rooms at Marymount. Contact the Conference Center at 703-284-1540 to arrange for the set up of tables, chairs, trashcans and other equipment. When reserving the location please allow three hours for setup and two hours for cleaning time. Requests for room setups, including tables and trashcans for the food, should be made at this time.

Changes/Guarantees/Cancellations

All cancellations and/or changes referring to the menu, count, and event arrangements must be confirmed 3 business days prior to the event. Functions canceled with less than 3 business days notice will incur a charge of 50%. We will prepare for the estimated number and charge accordingly should a final count not be confirmed.

Payment

All catered functions must be secured by payment before they occur. University Billing Code Accounts, Checks, Visa, MasterCard, or American Express are all valid payment methods. Non-University, Non-College, Non-Venue, Non-School related groups are required to make a deposit of 75% two weeks prior to their event with the balance due on the day of the event.

Non-University groups are subject to State sales tax for all food events. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their event.

China Charges

High quality plastic products are provided unless otherwise requested. We also offer china service for any event at an additional charge. Events held within the Gerard Dining Rooms are exempt from China Charges

Full Meal China and Silverware \$1.00

Coffee or Beverage Service \$.50

Full Bar Service \$.50

Reception China and Silverware \$.75

Items above are charged per person.

Linen

As a standard, we provide tablecloths for all food and beverage tables. Linens for guest tables can be provided at an additional charge of \$7.00 for each Tablecloth. A \$25.00 charge applies to registration tables, nametags tables, head tables and any additional tables that will not be directly used for food and beverage set up.

85" square for round tables

52" x 114" rectangle for 6' & 8' tables

Cloth and Skirt

Napkins

Other linen colors, depending on availability, may be placed as special orders. Specialty linens are also available for your food and guest tables at an additional cost. Please set up an appointment to view the linens.

Attendants

To ensure that your event is a success attendants may be required. When attendants are needed, services are at an additional charge minimum of \$100.00 for 4 hours for each server. \$ 20.00 per hour, per server, with a minimum of four hours.

Service Staff

Continental Breakfasts, Breaks and Receptions are priced for self-service. Served meals are priced with attendants included.

The charge for each staff member is:

\$20 Attendants

\$30 Station Chefs

Catering Equipment

As the host of the catering event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account at replacement cost. For very large events, specialty equipment may need to be rented at an additional charge.

Floral Charges

We will be happy to order, receive and handle specific floral and decorative requests for an additional fee determined in accordance with your specific needs.

Food Safety

Due to food safety liability, guests may not remove food from the function site.





MARYMOUNT UNIVERSITY