



WELCOME! It is the mission of the Bates College Catering Department to provide our customers with the finest service and the most innovative culinary creations. To achieve this goal we use local and/or organic fruits and vegetables when available, support the Maine economy by purchasing local seafood, and constantly pursue educational opportunities to keep abreast of the latest trends.

This guide was developed to aid you in planning your events. It is our goal to provide our customers with the necessary tools to make informed decisions about their catering needs. On the following pages you will find valuable information ranging from ordering procedures to specific menu options and decorating ideas. This guide merely gives a general overview of the services and food options that are available to our customers. If you have a specific need or dietary concern that is not covered in this guide, please contact the Catering Office for special arrangements.

The Catering Office is available on either a walk-in or scheduled basis to help with overall planning and to answer any questions that you might have concerning your event. We hope to fulfill all of your catering needs. All questions are cheerfully answered, no request is too small and no problem is too big.

At your service,

*Bates College Catering*

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## **Catering Guidelines**

In order for us to make your event memorable for both you and your guests, we ask that you follow these guidelines. If you need assistance at any time, please contact:

Donald Desrosiers  
Catering Manager  
(207) 786-6298  
[d-desrosi@bates.edu](mailto:d-desrosi@bates.edu)

*We are here to serve you!*

### **Planning**

Although we will do everything possible to accommodate last minute functions, our most successful events have been planned with a minimum of 3 days notice. This time frame allows us to supply you with the quality products and staffing needed for excellent service and delivery. As they often involve last minute shipping fees and/or higher labor cost, requests received with less than a 3 working day notice are subject to a \$100.00 late fee and product availability.

In the case of wedding receptions initial contact must be made with Director of Dining Services, Christine Schwartz, either via e-mail at [cschwartz@bates.edu](mailto:cschwartz@bates.edu) or via phone at (207) 786-8279. No wedding reception will be considered with less than an 8 week notice. There are special guidelines for scheduling/planning a wedding reception which will be discussed at time of booking.

### **After the Event**

In compliance with health regulations, with the exception of pick-up orders, leftover food remains the property of Bates College Dining Service and cannot be provided to guests following a catered event. No credit will be issued for leftover food or unused items.

### **Guarantees and Billing**

Confirmation of the estimated number of guests is required two working days prior to an event. A final guaranteed count is required at least 24 hours before the event.

Billing for services provided will be based on the guaranteed number of guests. Should the number of attendees exceed the guaranteed number, billing will be for the actual number of attendees. When the number of actual attendees is fewer than the confirmed number, billing will be for the confirmed number. If no confirmation is received, the bill will reflect the number of guests planned for at the time the order was placed. To reduce wasted food and unnecessary labor costs, if the actual number of guests at an event falls 15% short of the guaranteed count, there will be a \$75 surcharge assessed.

All buffet and served prices include labor and in most instances linen, but never floral arrangements or special decorative requests. These are an additional charge.

Should an event exceed the indicated end time an additional charge for labor will be added at the rate of \$25.00 per server/cook per ½ hour.

### **Payment**

When charging your event through Bates College, **please provide organization, fund and, if applicable, activity number.** For large functions, Event Reservation sheets must be signed by an authorized party, dated and returned to the catering department. This information is required and orders cannot be processed without it. Cash or check can be used but in these instances payment will be required at time of event and, depending on the size/complexity of the event, a deposit may be required. With the prior approval of the Harvard Center's conference coordinator, customers may pay for sponsored events not charged through Bates College.

### **Cancellations**

Cancellations received up to two working days prior to the event will not be charged, provided catering has not incurred any extraordinary costs for the event. Events cancelled with a 12 to 23 hour notice will be charged 50% of the cost of the event and events cancelled with less than a 12 hour notice, with the exception of those cancelled because of inclement weather, will be billed the full cost of the event.

### **Special Orders**

Bates Dining is skilled at preparing a wide variety of specialty dishes using our own recipes or those provided by our customers. If your event includes specific/specialty recipes you will need to allow additional time in order to ensure all ingredients are available and the recipe is tested. If specialty items are not available through our vendors and must be secured elsewhere, an additional 10% charge will be added to the price of the items to cover labor and travel costs.

### **Delivery and Pick-up Orders**

Orders delivered on campus will include a \$10.00 delivery charge. Orders picked up at Commons will not incur this fee. However, any orders not picked up within a half hour of the scheduled pick up time will be returned to stock and charged a 30% restocking fee. In the event that the order needs to be prepared again, an additional 20% service fee will be assessed.

### **Equipment**

All equipment provided during a catered event is for use during that event only. Items removed from the event will be added to the final bill at replacement cost. Utensils, pots and pans are available for use on a very limited basis; requests must be made in advance through the catering office. A deposit is due upon pick-up and will be refunded when all items have been returned.

A charge will be assessed for the delivery or clean up of Dining Service equipment. The charge will be assessed depending on the amount requested or clean up required.

### **When Placing an Order...**

Other information we will need to assist you in planning your event:

- Verification that the venue has been blue slipped and set-up noted. This should be arranged through R-25 or through Claire Lavallee in the C.S.A. office – 786-6305. It is the customer's responsibility to return furniture and other items to their original position should they need to be rearranged or removed from the location.
- Location, date and time of the event
- Number of people attending the event
- Type of service desired (i.e.: buffet or served, paper or china)
- Floral arrangements, linen color and other specialty décor items desired
- Department name, telephone number and e-mail address of person filing the reservation

### **Menu**

We have prepared the following menus for you to use as a guide in planning your event. Though we offer a unique and wide variety of foods, please keep in mind that all choices may not be suitable for the venue you have secured. Please allow us to assist you in making your choices and arranging for any special requests. By collaborating we can make selections that allow us to work effectively and ensure complete customer satisfaction.

### **Water Options**

All water served at our events comes from the local natural free-flowing Summit Spring in nearby Harrison, Maine. (<http://www.summitspring.com/>) As part of the college's sustainability efforts, Bates Dining Service offers pitchers of water at events served within the primary Commons facility. Bulk water options are also available upon request.

## **Beverages**

*All prices are per person unless otherwise noted.*

Coffee Set-up .....	\$ 1.20
Replenish .....	\$ .95
<i>(Includes: regular and decaf coffee, hot water with assortment of teas, sugar, half and half, cups, napkins, stirrers and linen)</i>	
Assorted Canned Juices .....	\$ 1.10
Assorted Canned Sodas .....	\$ 1.10
Individual Bottles of Summit Spring Water .....	\$ 1.10
Sparkling Spring Water .....	\$ 1.45
Gatorade .....	\$ 1.75
<i>(All canned/bottled beverages are served on ice and will be calculated one per person unless otherwise requested)</i>	
Pitcher of Water .....	\$ 2.50
Bulk Water (5 gal. jug) .....	\$17.00
Punch and Lemonade .....	\$ .95
Hot Chocolate .....	\$ 1.00
Chai (Hot or Cold) .....	\$ 1.75
Apple Cider (Hot or Cold) .....	\$ .85
	(in season)

\*Beer and Wine (House Selections)..... Wine \$4.25 per glass  
Beer \$3.00 per bottle

*\*In compliance with local regulations and Maine State Liquor Laws:*

- *Each event with alcohol will be assessed a \$25.00 city licensing fee and will require at least 14 working days notice in order for state permits to be secured. Requests for alcohol placed less than 10 working days prior to the event are subject to a \$100.00 surcharge. Requests received with 10 working days notice or less cannot be guaranteed approval. Events taking place in outdoor venues will require a 21 working day notice.*
- *As the holder of the liquor license Bates Dining must serve alcohol at all licensed campus events. Our license prohibits us from allowing you to bring your own alcoholic beverages on the premises. Private student parties with alcohol must be pre-approved by the Dean of Student's Office.*
- *When applicable, Bates Dining Service will serve alcoholic beverages at events where there may be individuals under the age of 21 in attendance. All events of this nature must be approved by the Director of Dining Services. Students requesting events with alcohol service must have the event approved by the Dean of Student's Office and the Director of Dining Services before a reservation can be processed. Sale or consumption of alcohol by a minor (under 21 years), or to anyone without proper identification, or the service of alcohol to anyone who appears to be intoxicated, is prohibited.*
- *Members of your group must consume all alcoholic beverages in the designated areas only and cannot carry their drinks outside of these boundaries.*

### **After the Event**

In compliance with health regulations, with the exception of pick-up orders, leftover food remains the property of Bates College Dining Service and cannot be provided to guests following a catered event. No credit will be issued for leftover food or unused items.

## **Refreshments and Snacks**

*All prices are calculated on the portions indicated per item.*

Assorted Breakfast Pastries (1.5 p.p.) .....	\$ .95
Assorted Bates Mini Breakfast Pastries (1.5 p.p.) .....	\$ .75
Assorted Muffins and/or Quick Breads (1.5 p.p.) .....	\$ .75
Doughnuts (1 p.p.) .....	\$ .75
Bagels w/Butter and Cream Cheese (1 p.p.) .....	\$ 1.25
Assorted Fancy Bates Mini Dessert Pastries (2 p.p.) .....	\$ 1.25
Assorted Cookies and Brownies (1.5 p.p.) .....	\$ .75
Assorted Mini Whoopie Pies (1.5 p.p.) .....	\$ 1.25
Chips .....	\$ .50
Pretzels .....	\$ .50
Popcorn .....	\$ .50
Peanuts .....	\$ .60
Tortilla Chips w/Salsa .....	\$ .95
w/Nacho Cheese Sauce .....	\$ 1.05
All the Right Stuff ( <i>snack mix of assorted dried fruit</i> ) .....	\$ .95
Snack Mix of Sesame Crackers, Pretzels, etc. ....	\$ .75
Ice Cream Novelties (1 p.p.) .....	\$ 1.90
Ice Cream Buffet .....	\$ 2.50
<i>(Minimum of 25 attendees required; includes 1 ice cream flavor and 4 of the following toppings: jimmies, chopped nuts, whipped cream, caramel topping or chocolate sauce. For each additional ice cream flavor, add \$.55)</i>	
Assorted Whole Fruit (1 p.p. ) .....	\$ .70
Assorted Individual Yogurt Cups (1 p.p.) .....	\$ 1.25
Strawberries Dipped in Chocolate .....	Market Price

## **Healthy Choice Refreshments**

*All prices are calculated on the portions indicated per item.*

### **Cold Hors D'Oeuvres/Snacks**

Assorted Whole Fruit (1 p.p.) .....	\$ .70
Assorted Individual Stonyfield Yogurt Cups (1 p.p.) .....	\$ 1.25
Hummus w/Fresh Veggies or Toasted Pita Points (3 oz.) .....	\$ 1.40
White Bean and Sage Crostini (2 p.p.) .....	\$ 1.25
Roasted Vegetable Crostini (2 p.p.) .....	\$ 1.25
Blackened Tuna Bites (2 p.p.) .....	\$ 2.00
Vegetable Spring Rolls (1 p.p.) .....	\$ 2.50
Kiwi Stuffed Strawberries (2 p.p.) .....	\$ 1.30
Fresh Fruit Tray (3 oz.) .....	\$ 1.75
Fresh Vegetable Crudités w/Dip (3 oz.) .....	\$ 1.60

*(Please select one dip option: Fat Free Dressing, Lowfat Tzatziki or Tomato Garlic Party Dip)*

### **Hot Hors D'Oeuvres/Snacks**

Spicy Baked Cilantro Lemon Tofu Wedges (available hot or cold) (2 p.p.) .....	\$ 1.75
Grilled Chili Lime Shrimp (2 p.p.) .....	\$ 2.10
Grilled Mini Vegetable Kabobs (2 p.p.) .....	\$ 1.50
Roasted Korean Beef & Scallion Rolls (1.5 p.p.) .....	\$ 2.00
Southwest Rubbed Chicken Skewers (2 p.p.) .....	\$ 1.60

### **Dessert Options**

Fresh Fruit Cup (1 p.p.) .....	\$ 1.75
Fruit, Yogurt & Granola Parfaits (1 p.p.) .....	\$ 1.75
Assorted Sugar-Free Cookies (1.5 p.p.) .....	\$ 1.25
Angel Food Cake w/Fresh Berries (1 p.p.) .....	\$ 1.50

### **Beverages**

Assorted Canned Juices .....	\$ 1.10
Individual Bottles of Summit Spring Water .....	\$ 1.10
Sparkling Spring Water .....	\$ 1.45
Apple Cider (Hot or Cold) .....	\$ .85
	(in season)
Coffee and Tea Service w/Skim Milk .....	\$ 1.20

## **Hors D' Oeuvres**

*All prices are calculated on the portions indicated per item.*

### **Cold Hors D'Oeuvres**

Hummus and Pita Points (2 oz.).....	\$1.40
Mustard Shrimp (2 p.p.).....	\$2.10
Fresh Vegetable Crudités w/Dip (3 oz.) .....	\$1.60
Cheese Tray w/ Crackers (3 oz.).....	\$1.85
Fresh Fruit Tray (3 oz.).....	\$1.75
Shrimp Cocktail (2 p.p.) .....	\$2.75
Assorted Finger Sandwiches (1.5 p.p.).....	\$1.50
Choice of chicken salad, egg salad, ham salad, grilled veggies or, at an additional cost, lobster salad	
Crostini (2 p.p.)	
White Bean and Sage.....	\$1.25
Avocado and Goat Cheese.....	\$1.70
Roasted Vegetable.....	\$1.25
Blackened Tuna Bites w/ Herbed Cream Cheese (2 p.p.).....	\$2.00
Smoked Salmon Pinwheels (2 p.p.).....	\$2.75
Mini Wraps with Vegetable Cream Cheese (2 p.p.).....	\$1.20
Mini Lobster Salad Puff (2 p.p.).....	\$2.00
Stuffed Grape Leaves w/ Curry Yogurt Dip (2 p.p.).....	\$1.50
Deviled Eggs (2 p.p.).....	\$1.25
Kiwi Stuffed Strawberries (2.5 p.p.) .....	\$1.30
Spinach Dip served in a Bread Round (2 oz.) .....	\$1.30

### **Hot Hors D'Oeuvres**

Bacon Wrapped Scallops (2 p.p.) .....	\$2.25
Swedish Meatballs (2 p.p.) .....	\$1.25
Vegetarian Egg Rolls w/ Ginger Dipping Sauce (2 p.p.) .....	\$1.50
Spanakopita (2 p.p.) .....	\$1.80
Asian Dumplings w/ Dipping Sauce (2 p.p.) .....	\$1.80
Mini Quiche (1.5 p.p.) .....	\$1.80
Mini Sun-dried Tomato Basil Pizza (1.5 p.p.) .....	\$1.25
Buffalo Chicken Wings w/Bleu Cheese and Celery (2 p.p.) .....	\$1.90
Mushroom Caps Stuffed w/Shrimp (2 p.p.) .....	\$1.90
with Vegetables (2 p.p.) .....	\$1.25
Satay Kabobs: Chicken (2 p.p.) .....	\$1.50
Beef (2 p.p.) .....	\$2.00
Shrimp (2 p.p.) .....	\$2.25
All Meat Skewers: Chicken (2 p.p.) .....	\$2.00
Beef (2 p.p.) .....	\$2.50
Shrimp (2 p.p.) .....	\$2.75
Coconut Shrimp w/ Marmalade Sauce (2 p.p.) .....	\$2.25
Empanadas (2 p.p.) .....	\$1.90
Paper Wrapped Chicken (1.5 p.p.) .....	\$1.75
Chicken Saltimbocca Bites (2 p.p.) .....	\$1.90
Baked Brie (3 oz.).....	\$1.80
Mini Crab Cakes (2 p.p.).....	\$2.60
Artichoke Risotto Balls Stuffed w/ Goat Cheese (1.5 p.p.) .....	\$1.75
Phyllo and Feta Wraps w/ Grilled Vegetables (1.5 p.p.) .....	\$1.75
Korean Beef & Scallion Rolls (1.5 p.p.).....	\$2.00
Crab & Artichoke Dip (2 oz.).....	\$1.65

## **Breakfast**

*Prices listed are per person.*

### **Our Popular Continental**

Assorted Breakfast Pastries and Muffins w/ Butter and Assorted Jellies & Jams  
Fresh Whole Fruit  
Coffee Service  
Assorted Juices ..... \$ 3.75

### **Cold Buffet**

Assorted Breakfast Pastries and Muffins  
Assorted Bagels w/Cream Cheese, Butter and Assorted Jellies & Jams  
Fresh Cut Fruit Tray  
Assorted Yogurt  
Coffee Service  
Assorted Juices ..... \$ 7.00

### **Hot Buffet I**

Scrambled Eggs  
Bacon, Ham or Sausage  
Fresh Whole Fruit  
Assorted Freshly Baked Muffins w/ Butter and Assorted Jellies & Jams  
Coffee Service  
Assorted Juices ..... \$ 9.00  
    add an additional Breakfast Meat ..... \$ 1.25

### **Hot Buffet II**

Cheese and Vegetable Quiche  
Bacon, Ham or Sausage  
Fresh Fruit Tray  
Oatmeal w/ Brown Sugar  
Assorted Freshly Baked Muffins w/Butter and Assorted Jellies & Jams  
Coffee Service  
Assorted Juices ..... \$ 9.50  
    add an additional bagel ..... \$ 1.25  
    add an additional pancake ..... \$ 1.00  
    add an additional meat ..... \$ 1.25

**Commons (Breakfast through the line) ..... \$ 6.00**



## **Bag, Basket and Cold Plate Lunches**

*All prices are per person.*

### **Basic Bag Lunch**

Sandwich (*Choice of: ham, turkey, roast beef or vegetarian*)

Chips

Whole Fruit

Snack Bar or Oreos

Condiments

Napkins

Beverage ..... \$ 5.25

### **Deluxe Bag Lunch**

Sandwich (*Choice of: ham, turkey, roast beef or vegetarian*)

Fresh Fruit Salad

Chips

Pasta Salad

Gourmet Dessert

Condiments, Plate, Napkins, Fork, Knife, Spoon

Beverage ..... \$ 6.50

*(Specialty orders subject to surcharge depending on request)*

### **Basket Lunch**

*Perfect for a luncheon meeting or off-site gathering for **groups ranging in number from 2 to 10.***

A combination of three types of sandwiches on your choice of bread calculated at one sandwich per person:

*Fillings: Chicken Salad, Turkey Salad, Ham Salad, Tuna Salad, Egg Salad, Assorted Vegetables, Shaved Turkey, Roast Beef or Ham*

*Cheeses: Provolone, Cheddar, Swiss or American*

*Breads: Whole Wheat, White, Rye, Borealis or Wraps (gluten-free bread available)*

A choice of two salads:

*Tossed w/Dressing, Pasta, Potato, Coleslaw, Three Bean or Tabbouleh*

Chips

Pickle Spears

Dessert

Fresh Fruit

Assorted Beverages

Condiments Plates, Cups, Napkins, Fork, Knife, Spoon.

All this will be packed in an attractive wicker basket ..... \$ 7.50

### Cold Plate Lunches

Chef Salad .....	\$ 6.75
Asian Chicken Salad on a Bed of Rice Noodles .....	\$ 7.00
<i>(For vegan option Tofu will be substituted for the Chicken)</i>	
Chicken Salad Plate .....	\$ 6.00
Lobster Salad Plate .....	Priced Seasonally
Grilled Chicken Caesar Salad .....	\$ 6.35
Grilled Salmon Caesar Salad .....	\$ 8.00

\* All Cold Plates include bread, dessert & a beverage.

### Build Your Own Salad

Give your guests the flexibility of creating their own lunches! This item is presented “salad bar” style with your choice of two dressings.

Basic Salad .....	\$ 6.50
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Consists of:

Mixed Greens Salad  
Tomato Wedges/Slices  
Sliced Cucumbers  
Sliced Hard Boiled Eggs  
Sliced Onion  
Chick Peas  
Baby Carrots  
Grated Cheese  
Sliced Turkey or Ham  
Compound Salad

Add:

Grilled Chicken .....	\$ 7.00
Grilled Beef Strips .....	\$ 7.50
Lobster .....	Priced Seasonally

If there are additional items you would like to add just let us know!!!

## **Deli Buffet Lunches**

*All prices are per person.*

### **Cold Deli Buffet**

Fresh Fruit Salad	
Choice of 2 Cold Salads	
Pickle Spears	
Sliced Cheese	
Assorted Sandwich Meats	
<i>(Roast Beef, Turkey and Ham)</i>	
Assorted Breads	
<i>(White, Wheat and Rye)</i>	
Grilled Vegetables	
Condiments	
Assorted Dessert Bars	
Assorted Canned Beverages .....	\$ 7.50
Same as Above with both Cold and Hot Beverages.....	\$ 8.00

### **Bates Dining Special Deli Buffet**

Choice of 3 Cold Salads	
Assorted Rolls and Sandwich Breads	
Assorted Sliced Meats	
<i>(Roast Beef, Turkey, Ham and Chicken Salad)</i>	
Assorted Sliced Cheeses	
<i>(To include: Provolone, Swiss, Cheddar)</i>	
Grilled Vegetables	
Relish Tray	
Lettuce, Tomato, Sprouts, Sliced Cucumbers	
Assorted Dessert Bars	
Assorted Sodas, Juices and Summit Spring Water	
Coffee .....	\$10.00

*To enjoy the Hot Soup of the Day with any of the above Buffets, add \$.75 per person.*

### **Catered Hot Lunch (booked using Board Plan Menu)**

Served .....	\$10.75
Buffet .....	\$ 9.75

*Any dinner buffets or served plated meals may be used as a luncheon menu option at the prices indicated for dinner meals.*

<b>Commons (Lunch through the line)</b> .....	\$ 7.50
<b>Commons (Brunch through the line)</b> .....	\$ 8.50

**If you will be ordering lunches for an extended period of time, we would be more than happy to develop a cycle menu with alternating options to ensure that duplications are kept to a minimum; just let us know at time of request.**

## **Dinner**

*All prices are per person.*

### **Standard Buffet Dinner**

Fresh Market Green Salad with a Choice of Two Dressings  
Choice of Two Salads from the Salad Menu  
Choice of Two Entrees from the Buffet Menu  
Two Choices from Potato, Rice, Vegetable, Grain or Legume Menu  
One Choice of Dessert from the Dessert Menu  
All Dinners include Rolls with Butter and Coffee Set-Up .....\$13.50  
*To add canned beverages add \$1.10 per person.*

### **Deluxe Buffet Dinner**

Fresh Market Green Salad with a Choice of Two Dressings  
Choice of Two Salads from the Salad Menu  
Choice of Three Entrees from the Buffet Menu  
Three Choices from Potato, Rice, Vegetable, Grain or Legume Menu  
Choice of Two Desserts from the Dessert Menu  
*(Desserts will be placed on the buffet. If the count is less than 12, the Catering Manager will help you select dessert options to minimize waste.)*  
All Dinners include Rolls with Butter and Coffee Set-up Up .....\$14.50  
*To add canned beverages as add \$1.10 per person.*  
*A pre-set salad and/or dessert may be added to any buffet without extra cost.*

**Commons (Dinner through the line) .....\$ 8.50**

### **Catered Event (booked using Board Plan Menu)**

Served .....\$11.75  
Buffet .....\$10.75

### **Served Dinner**

All Served Dinners include:  
Pre-set Salad w/Your Choice of Dressing  
Choice of two Entrées  
Choice of one Potato, Rice, Legume or Grain  
Choice of one Vegetable  
Pre-set Choice of One Dessert  
Freshly Baked Rolls or Bread  
Coffee Service

Price determined by Entrée Chosen. See pages 14-15 for entrées and pricing.

*All buffet and served prices include labor and linen. Should an event exceed the indicated end time an additional charge for labor will be added.*

*If there is an item that you do not see on the menu, please do not hesitate to call. Special arrangements can be made.*

## **Hot Entree Menu**

*In addition to the items listed on the next three pages, menus customized to specific event themes are available. We specialize in international cuisine, understand specific religious holiday food requirements, have access to a wide range of locally grown and organic items and are able to accommodate special dietary needs.*

### **Beef and Pork**

Grilled Teriyaki Steak w/Asian Vegetables.....	\$13.50
Roasted Sirloin of Beef w/Woodland Mushrooms.....	\$14.00
Meat Lasagna w/ Marinara .....	\$12.00
Oven Roasted Ribeye w/Wild Mushroom Demi Glaze.....	\$17.00
<i>(available for parties over 20 only)</i>	
Burgundy Beef Tips w/Egg Noodles.....	\$15.95
Citrus Marinated Roast Pork Loin w/Walnut Apple Stuffing .....	\$12.95
Roast Pork Tenderloin w/Cognac Demi Glaze .....	\$15.50
Stuffed Pork Chops.....	\$15.00

### **Chicken/Fowl**

Chicken Piccata w/Lemon Cream Sauce.....	\$13.75
Bates Chicken Cordon Bleu .....	\$13.75
Chicken Breast w/Wild Rice Stuffing & Herbed Supreme Sauce.....	\$12.95
Grilled Chicken Breast w/Sautéed Vegetable Garnish.....	\$13.25
Rosemary Rubbed Chicken Breast.....	\$12.00
Roasted Duck Breast w/Cherry .....	\$19.25
Spinach and Gorgonzola Stuffed Chicken Breast.....	\$11.75
Parmesan Crusted Chicken Breast w/Sun-dried Tomato Basil Cream Sauce.....	\$12.95
Grilled Chicken Breast w/Artichoke, Tomato & Fresh Mozzarella.....	\$15.40

### **Seafood**

Lobster.....	Priced Seasonally
Baked Crumb Crusted Haddock or Cod .....	\$13.25
Seafood Newburg .....	Priced Seasonally
Grilled Salmon.....	\$15.95
Honey Mustard Salmon .....	\$15.95
Seafood Stuffed Sole.....	\$14.00
Seafood Paella.....	\$13.25
Ginger Marinated Tuna Steak.....	\$15.95

### **Vegetarian**

Vegetable Lasagna .....	\$10.75
Eggplant Parmesan .....	\$10.25
Cheese Ravioli w/Sun-dried Tomato & Pesto .....	\$10.00
Keeneland Style Baked Stuffed Portobello Mushrooms .....	\$10.50
Vegetable Encroute w/Tomato Coulis .....	\$10.25
Stuffed Eggplant Parmesan .....	\$10.75

*(Vegan entrees appear on the next page.)*

## **Vegan**

Grilled Vegetable Tian w/Balsamic Vinegar Glaze .....	\$10.50
Stir-Fry Tempeh & Vegetables w/Sweet & Sour Sauce .....	\$10.50
Vegan Keeneland Style Baked Stuffed Portobello Mushrooms .....	\$10.50
Baked Tofu .....	\$10.50
<i>(available in Lemon Pepper, Soy Mustard, Blackened or with Maine Blueberry Sauce)</i>	
Vegan Grilled Vegetable Risotto.....	\$10.50
General Tso's Tofu.....	\$11.00
Green Bean Tofu Stir Fry.....	\$10.00
Seitan Marsala.....	\$10.00
Black Bean Cakes w/Sweet Potato Sauce.....	\$ 9.00
Tempeh Vindaloo.....	\$10.50
Seitan Stroganoff.....	\$10.50
Vegetable Sukiyaki.....	\$ 9.00
Vegan Ravioli or Tortellini w/Marinara .....	\$10.00

## **Salad and Dressing Menu**

### **Salad Menu**

Mixed Greens Salad  
Carrot Raisin Slaw  
Coleslaw  
Fresh Fruit Salad  
Italian Ham & Cheese Pasta Salad  
Lowfat BLT Salad (made with whole wheat pasta, fat-free ranch and turkey bacon)  
Maple Apple Cous Cous Salad w/Raisins  
Potato Salad  
Pasta Salad  
Spinach w/Mandarin Oranges and Toasted Almonds  
Tabbouleh  
Tomato & Ripe Olive Salad w/Feta Cheese  
Tuna Pasta Salad

### **Dressing Choices**

Bleu Cheese  
Lite Caesar or Classic Caesar  
Creamy Italian or Fat Free Italian  
Fat Free Honey Dijon  
Lite Olive Oil Vinaigrette  
Parmesan Peppercorn  
Poppy Seed  
Regular or Fat Free Ranch  
Lite Raspberry Vinaigrette  
Sesame Ginger  
Thousand Island  
Tuscan Balsamic Vinaigrette



## **A la Carte Desserts**

### **Cookies**

Assorted Cookies or Brownies.....	\$4.75 per dozen
Assorted Sugar Free Cookies.....	\$5.75 per dozen
Bates Bobcat Paw Cookies (Large).....	\$5.75 per dozen
Bates Bobcat Paw Cookies (Small).....	\$4.75 per dozen
<i>(please add an additional \$.80 per dozen for chocolate dipped)</i>	
Bates Signature Maple Shortbread Cookies.....	\$7.00 per dozen

### **Cakes**

Black Forest.....	\$19.00
Carrot w/Cream Cheese Frosting.....	\$17.00
Plain Cheese Cake.....	\$18.50
<i>(add \$1.75 per cake for fruit topping)</i>	
Flourless Chocolate Cake.....	\$18.00
Strawberry Short Cake.....	\$16.50
Lemon Chiffon Cake.....	\$16.50
Sugar Free Cake.....	\$17.00
<i>(available in almond, banana, blackberry, blueberry, chocolate, maple or raspberry)</i>	

### **All Occasion Cakes**

Round, Double Layer Cake - 10 inch (serves 14).....	\$23.00
Oblong, Single Layer Cake - 9 x 13 inch (serves 25).....	\$28.50
Sheet Pan, Single Layer - 18 x 26 inch (serves 50-70).....	\$52.00
Sheet Pan, Double Layer - 18 x 26 inch (serves 50-70).....	\$69.00
Round, Double Layer Vegan Cake - 10 inch (serves 14).....	\$25.00
<i>(vegan cakes can have messages written on them in white or chocolate vegan frosting but the texture of the frosting will not support borders or roses)</i>	

*An additional cost will be added for cakes with special decorating requests. Please specify colors of icing and flavor of cake when ordering. Specialty Cakes can be made to order and will be priced accordingly.*

### **Pies**

Apple.....	\$ 9.75
Blueberry.....	\$ 9.75
Cherry.....	\$ 9.75
Toll House Pie.....	\$13.50
Pecan.....	\$15.00

### **Miscellaneous Desserts**

Apple Crisp	
Serves 12.....	\$10.50
Serves 24.....	\$20.75
Bates Mini Dessert Pastries.....	\$7.75 per dozen
Whoopie Pies.....	\$10.50 per dozen

## **Picnics & Lobster Bakes**

*All prices are per person*

### **Basic BBQ**

*(Based on 2 pieces of meat per person)*

Hamburgers w/Buns	
Hot Dogs w/Buns	
Veggie Burgers w/Buns	
Chips	
Lettuce, Sliced Tomatoes, Onions and Cheese	
Ketchup, Mustard, Relish & Mayo	
Pasta Salad or Potato Salad	
Fruit Salad or Sliced Watermelon <i>(seasonally available)</i>	
Assorted Cookies or Brownies	
Assorted Canned Beverages <i>(calculated at one per person)</i>	
Charcoal	
Lighter Fluid .....	\$ 9.00
w/Marinated Chicken Breast .....	\$10.00
w/Veggie Kabobs .....	\$ 9.50
w/Steak.....	\$13.25

*BBQ prices are calculated without labor. If you would like a cook add \$18.00 per hour (minimum of 3 hours). You will need one cook per 50 people. If you would like an attendant add 10.00 per hour (minimum of 3 hours). One server per 50 people is suggested.*

### **Lobster Bake**

Your Choice of:	
Steamed Maine Lobster with Drawn Butter .....	Priced Seasonally
Bone-In Grilled Chicken Breasts .....	\$13.25
Steak.....	\$15.25
Vegetarian Option.....	\$13.25
Choice of Two Salads <i>(See Salad Menu under Dinners)</i>	
Corn on the Cob	
Roasted Red Potatoes	
New England Clam Chowder	
Sliced Watermelon	
Corn Bread	
Fresh Maine Blueberry Cake or Whoopie Pies	
Assorted Beverages	
w/ Steamers .....	Priced seasonally

### **Grill Specials**

The following combinations are available throughout the academic year for groups reserving the grill at 280 College St. only. If that grill is not booked, these specials still fall within the regular BBQ range, which is from Sept. 1st-Oct. 15<sup>th</sup> and April 15<sup>th</sup>-May 20<sup>th</sup>.

S'Mores &More (2 p.p.).....	\$ 2.95
graham crackers, marshmallows and chocolate bars with hot chocolate	
Wienie Roast (2 p.p.).....	\$ 3.95
hot dogs and buns, condiments, potato chips and asst. canned beverages	
Late Night BBQ.....	\$ 7.00
an assortment of hamburgers, hot dogs and veggie burgers with buns, condiments, cheese, potato chips, cookies and asst. canned beverages	

## **Pizza and Pasta Parties**

### **Pizza**

Cheese Pizza (8 slices) ..... \$7.50 each  
each additional topping ..... \$.75 each

### **Pizza Buffet**

Add the following to your pizza order to make it a buffet:

Fresh Market Green Salad with a Choice of Two Dressings

Assorted Cookies or Brownies

Assorted Beverages ..... \$4.00 per person

### **Spaghetti Dinner**

*Price is per person*

Cooked or Uncooked Spaghetti

Marinara Sauce

Grated Parmesan Cheese

Breadsticks

Fresh Market Green Salad with a Choice of Two Dressings

Assorted Cookies or Brownies

Assorted Beverages ..... \$ 7.50

### **Make It Lasagna!**

Upgrade your spaghetti dinner by substituting Lasagna for the pasta ..... \$ 8.50

## **Student Meal Substitutions**

College recognized student organizations may substitute, at no charge, a basic BBQ or spaghetti dinner for a meal. A list of those attending the event must be submitted to the Catering Department at least three days in advance\* and all in attendance must be on the board plan. Standard per person charges will apply for attendees who are not on the board plan and will be billed to the organization.

Spaghetti dinners are available throughout the academic year. BBQs are available from September 1<sup>st</sup> -October 15<sup>th</sup> and from April 15<sup>th</sup> -May 20<sup>th</sup>. The organization is responsible for picking up and cooking the items themselves. Bates Dining can be engaged to cook and deliver the spaghetti dinner at a cost of \$1.00 per person and a BBQ at the cost of \$18.00 per cook per hour. BBQ cooks are calculated at one cook for every 50 individuals with a minimum of 3 hours charged to cover prep, set-up, cooking and clean-up time.

**\*Bear in mind that BBQs need to be blue slipped through Claire Lavelle in the CSA Office in order to secure grills from Physical Plant and the list of those attending must have her signature before Catering will process the event. Catering will need a minimum of 3 days notice.**

If an organization chooses to schedule a catered event other than a basic BBQ or spaghetti dinner, arrangements can be made, but the per person charge will be as listed in this guide minus the current food replacement cost of the board plan.

## **Additional Options**

### **Linen Rental**

*Linen is available in many colors. Please contact the Catering Office for choices.*

Rental cost per piece:

Banquets (54' x 114'), fits 6' and 8' oblong tables .....	\$4.50
Large Square (81' x 81' ) , fits large round tables .....	\$3.50
Small Square (54 x 54'), fits small round tables .....	\$2.25
Napkins .....	\$1.25

### **Flowers**

The costs of floral arrangements are not included in event quotes. If you would like to add flowers, please contact the Catering Office at least 3 days prior to your event to specify your needs from among the choices below. Please inform us of your financial allowance for floral arrangements, as they are priced at current market value.

Bud Vases for Tables  
Floral Table Centerpiece  
Small Buffet Centerpiece  
Large Buffet Center Piece

### **Decorations**

Presentation is as important as the type and quality of food at your event. With this in mind, the Catering Department is ready to assist with all your decorating needs. From the simplest to the most elaborate, we can achieve the desired presentation. Available decorating materials include:

Round Mirrors  
Floral Buffet Materials  
Printed Buffet Material  
Vases  
Assorted Colored Table Cloths  
Assorted Theme Materials