

Garnet Gourmand



Bates College
Catering Services
2015-2016 Guide

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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

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
ddesrosi@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 (Monday-Friday) notice are subject to a \$100.00 late fee and product availability.

In the case of wedding receptions initial contact must be made with Dining, Conferences and Campus Events Office via Brenda Pelletier, either by e-mail at bpelleti@bates.edu or phone at (207) 786-6400. 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, however if food is removed from an event you will be charged a \$50 fee. Because the food from pick-ups has left the building and we cannot verify how it was handled, leftover product cannot be returned afterward. Customers are also responsible for disposing of their own trash from events that are picked up. It cannot be returned to Commons for disposal.

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 48 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. For events with counts of 20 people or less, but require catering staff, there will be an additional \$12 per hour fee for your event with a minimum \$30 charge.

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 \$30 per server/cook per ½ hour.

Payment

Internal college events **must provide organization, fund and, if applicable, activity number for events to be processed.** 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 will not be processed without it. For approved external events, payment must be arranged ahead of time through the Conferences and Campus Events Office via Assistant Vice President of Dining, Conferences and Campus Events, Christine Schwartz, via email at cschwartz@bates.edu or phone at (207)-786-8279.

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 booked and set-up noted. This should be arranged through the online Events Management System or through Dining, Conference and Campus Events office – 786-6299. 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. Please visit their web site for further information (<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.

*Alcoholic Beverage Use Policy:

- *Events with alcohol will be assessed \$30 for inside events and \$50 for outside events for city licensing fees and will require at least 14 working days (Monday-Friday) 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 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.*

Beverages

All prices are per person unless otherwise noted.

Coffee Set-up\$ 1.65

Replenish\$ 1.40

(Includes: regular and decaf coffee, hot water with assortment of teas, sugar, half and half, cups, napkins, stirrers and linen)

Assorted Canned Juices\$ 1.50

Assorted Canned Sodas\$ 1.50

Individual Bottles of Summit Spring Water\$ 1.50

Sparkling Spring Water\$ 2.00

Gatorade\$ 2.30

(All canned/bottled beverages are served on ice and will be calculated one per person unless otherwise requested)

Pitcher of Water\$ 3.35

Bulk Water (5 gal. jug)\$ 22.65

Punch and Lemonade\$ 1.30

Hot Chocolate\$ 1.40

Chai (Hot or Cold)\$ 2.30

Apple Cider (Hot or Cold)\$ 1.15

(in season)

*Beer and Wine (House Selections).....Wine \$5.45 per glass
Beer \$4.25 per bottle

Refreshments and Snacks

All prices are calculated on the portions indicated per item.

Assorted Breakfast Pastries-Danish, Sticky Buns, etc. (1.5 p.p.).....	\$ 1.30
Assorted Muffins and/or Quick Breads (1.5 p.p.).....	\$ 1.05
Assorted Scones (1.5 p.p.).....	\$ 1.20
Doughnuts (1 p.p.).....	\$ 1.05
Bagels w/Butter and Cream Cheese (1 p.p.)	\$ 1.65
Assorted Fancy Bates Mini Dessert Pastries(2 p.p.)	\$ 1.65
Assorted Cookies and Brownies (1.5 p.p.)	\$ 1.05
Assorted Mini Whoopie Pies (1.5 p.p.).....	\$ 1.65
Chips.....	\$.65
Pretzels.....	\$.65
Popcorn.....	\$.65
Peanuts	\$.85
Tortilla Chips with Salsa.....	\$ 1.45
with Nacho Cheese Sauce	\$ 1.45
All the Right Stuff (<i>snack mix of assorted dried fruit</i>).....	\$ 1.45
Snack Mix of Sesame Crackers, Pretzels, etc.....	\$ 1.15
Ice Cream Novelties (1 p.p.).....	\$ 2.55
Ice Cream Buffet	\$ 3.35
<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 \$.65)</i>	
Assorted Whole Fruit (1 p.p.)	\$ 1.00
Assorted Individual Yogurt Cups (1 p.p.).....	\$ 1.65
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.)	\$1.00
Assorted Individual Stonyfield Yogurt Cups (1 p.p.).....	\$1.65
Hummus with Fresh Veggies or Toasted Pita Points (3 oz.).....	\$1.85
White Bean and Sage Crostini (2 p.p.).....	\$1.65
Roasted Vegetable Crostini (2 p.p.).....	\$1.65
Blackened Tuna Bites (2 p.p.).....	\$2.65
Vegetable Spring Rolls (1 p.p.).....	\$3.35
Kiwi Stuffed Strawberries (2 p.p.)	\$1.75
Fresh Fruit Tray (3 oz.).....	\$2.30
Fresh Vegetable Crudités w/Dip (3 oz.)	\$2.15

(Please select one dip option: Fat Free Dressing, Lo-fat Tzatziki or Tomato Garlic Party Dip)

Hot Hors D'Oeuvres/Snacks

Cilantro Lemon Tofu Skewers (2 p.p.)	\$2.40
Grilled Chili Lime Shrimp (2 p.p.).....	\$2.80
Grilled Mini Vegetable Kabobs (2 p.p.)	\$2.05
Korean Beef & Scallion Rolls (1.5 p.p.).....	\$2.65
Southwest Rubbed Chicken Skewers (2 p.p.)	\$2.15
Lightly Salted Edamame Beans (8 oz. p.p.).....	\$2.05

Dessert Options

Fresh Fruit Cup (1 p.p.).....	\$2.30
Fruit, Yogurt & Granola Parfaits (1 p.p.).....	\$2.30
Assorted Sugar-Free Cookies (1.5 p.p.)	\$1.65
Angel Food Cake w/Fresh Berries (1 p.p.).....	\$2.05

Beverages

Assorted Canned Juices	\$1.50
Individual Bottles of Summit Spring Water	\$1.50
Sparkling Spring Water.....	\$2.00
Apple Cider (Hot or Cold).....	\$1.15
(in season)	
 Coffee and Tea Service w/Skim Milk.....	 \$1.65

Hors D' Oeuvres

All prices are calculated on the portions indicated per item.

Cold Hors D'Oeuvres

Hummus and Pita Points (2 oz.).....	\$1.85
Antipasto Platter (4 oz.) salami, ham, provolone, mozzarella, kalamata & green olives, fire roasted red peppers, marinated artichokes & pepperoncini.....	\$2.75
Fresh Vegetable Crudités with Dip (3 oz.)	\$2.15
<i>Dip Choices: ranch, fat-free ranch, chipotle lime or sundried tomato May be served with hummus instead for \$2.20.</i>	
Cheese Tray with Crackers (3 oz.).....	\$2.50
Fresh Fruit Tray (3 oz.).....	\$2.30
Shrimp Cocktail (2 p.p.)	\$3.65
Assorted Finger Sandwiches on Small Rolls (1.5 p.p.).....	\$2.25
Choice of chicken salad, turkey salad, egg salad, ham salad, grilled veggies or, at an additional cost, lobster salad	
Crostini (2 p.p.)	
White Bean and Sage (Vegan).....	\$1.85
Avocado and Goat Cheese.....	\$2.25
Roasted Vegetable (Vegan).....	\$1.65
Edamame Hummus & Chipotle Chutney(Vegan).....	\$2.25
Tuscan (mozzarella, tomato, basil & kalamata olives).....	\$2.25
Caramelized Leek & Feta.....	\$2.25
BLT.....	\$2.75
Blackened Tuna Bites with Herbed Cream Cheese (2 p.p.).....	\$2.65
Polenta Bites (2 p.p.).....	\$2.55
Mini Lobster Salad Puff (2 p.p.).....	\$2.65
Stuffed Grape Leaves with Curry Yogurt Dip (2 p.p.).....	\$2.05
Spinach Dip served in a Bread Round (2 oz.)	\$1.75
Tomato Mozzarella Bruschetta	\$2.50
Blackened Salmon Bruschetta with Dill Lemon Cream.....	\$2.65
Lightly Salted Edamame Beans (8 oz. p.p.).....	\$2.05

Hot Hors D'Oeuvres

Bacon Wrapped Scallops (2 p.p.)	\$3.00
Swedish Meatballs (2 p.p.)	\$1.65
Vegetarian Egg Rolls with Ginger Dipping Sauce (2 p.p.)	\$2.05
Spanakopita (2 p.p.)	\$2.40
Asian Dumplings with Dipping Sauce (2 p.p.)	\$2.40
Mini Quiche (1.5 p.p.)	\$2.40
Mini Sun-Dried Tomato Basil Pizza (1.5 p.p.)	\$1.65
Chicken Wings w/Bleu Cheese or Ranch and Celery (2 p.p.)	\$2.55
<i>Choose Plain, BBQ, Buffalo, Teriyaki, Honey Mustard or Sweet Chili</i>	
Mushroom Caps Stuffed with Shrimp (2 p.p.)	\$2.55
with Vegetables (2 p.p.)	\$1.65
Satay Kabobs: Chicken (2 p.p.) teriyaki or curry	\$2.65
Beef (2 p.p.) teriyaki or curry	\$3.35
Shrimp (2 p.p.) teriyaki or curry	\$3.65
Coconut Shrimp with Marmalade Sauce (2 p.p.)	\$3.00
Empanadas: Chicken (1.5 p.p.)	\$2.60
Beef (1.5 p.p.)	\$2.60
Vegetable (1.5p.p.)	\$2.60
Paper Wrapped Chicken (1.5 p.p.)	\$2.30
Baked Brie in Puff Pastry (3 oz.) served w/crackers or baguettes	\$2.40
With apple and walnut or curried walnut filling	\$2.75
Mini Crab Cakes (2 p.p.)	\$3.50
Risotto Balls: Goat Cheese (1.5 p.p.)	\$2.30
Bacon & Mozzarella (1.5 p.p.)	\$2.30
Phyllo Asparagus (2 p.p.)	\$2.65
Korean Beef & Scallion Rolls (1.5 p.p.)	\$2.65
Crab & Artichoke Dip (2 oz.)	\$2.20
Spinach Ricotta Bites with Tomato Coulis (1.5 p.p.)	\$2.05
Vegetable Samosas with Chutney (2 p.p.)	\$2.40
Mini Bleu Cheese Tarts (1.5 p.p.)	\$2.75

Breakfast

Prices listed are per person.

Our Popular Continental

Assorted Breakfast Pastries and Muffins with Butter and Assorted Jellies & Jams

Fresh Whole Fruit

Coffee Service

Assorted Juices \$4.95

Cold Buffet

Assorted Breakfast Pastries and Muffins

Assorted Bagels with Cream Cheese, Butter and Assorted Jellies & Jams

Fresh Cut Fruit Tray

Assorted Yogurt

Coffee Service

Assorted Juices \$9.35

Hot Buffet I

Scrambled Eggs

Bacon, Ham or Sausage

Fresh Whole Fruit

Assorted Freshly Baked Muffins with Butter and Assorted Jellies & Jams

Coffee Service

Assorted Juices \$12.00

add an additional Breakfast Meat \$ 1.65

Hot Buffet II

Cheese and Vegetable Quiche

Bacon, Ham or Sausage

Fresh Fruit Tray

Oatmeal with Brown Sugar

Assorted Freshly Baked Muffins with Butter and Assorted Jellies & Jams

Coffee Service

Assorted Juices\$12.65

add an additional bagel\$1.65

add an additional pancake\$1.40

add an additional meat\$1.65

Commons (Breakfast through the line)\$7.00

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\$7.00

Gluten-Friendly version (*GF* bread on sandwich, GF* chips, Kind bar*)\$9.40

Deluxe Bag Lunch

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

Fresh Fruit Salad

Chips

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Pasta Salad

Gourmet Dessert

Condiments, Plate, Napkins, Fork, Knife, Spoon

Beverage \$ 8.70

(Specialty orders subject to surcharge depending on request)

Gluten-Friendly version (GF* bread, GF* chips, 3 Bean Salad ,Kind bar)

\$11.10

Basket Lunch

*Perfect for a luncheon meeting or off-site gathering for **groups ranging in number from 5 to 12.***

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-friendly bread available)

A choice of two salads:

*Tossed with 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 \$10.00

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Cold Plate Lunches

Chef Salad	\$ 7.75
Asian Chicken Salad on a Bed of Rice Noodles.....	\$ 9.35
<i>(For vegan option Tofu will be substituted for the Chicken)</i>	
Chicken Salad Plate	\$ 8.00
Lobster Salad Plate.....	Priced Seasonally
Grilled Chicken Caesar Salad.....	\$ 8.50
Grilled Salmon Caesar Salad	\$10.70

* All Cold Plates include bread, dessert and 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	\$ 8.70
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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	\$ 9.35
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Grilled Beef Strips	\$10.00
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Shrimp.....	\$12.50
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If there are additional items you would like to add just let us know!!!

* Include bread, dessert and a beverage.....	Add \$ 3.65
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Deli Buffet Lunches-for groups over 10

All prices are per person.

Cold Deli Buffet

Fresh Fruit Salad

Choice of 2 Cold Salads

Pickle Spears

Sliced Cheese

Assorted Sandwich Meats

(Roast Beef, Turkey and Ham)

Assorted Breads

(White, Wheat and Rye)

Grilled Vegetables

Condiments

Assorted Dessert Bars

Assorted Canned Beverages\$10.00

Same as Above with both Cold and Hot Beverages.....\$10.70

Bates Dining Special Deli Buffet-for groups over 10

Choice of 3 Cold Salads

Assorted Rolls and Sandwich Breads

Assorted Sliced Meats

(Roast Beef, Turkey, Ham and Chicken Salad)

Assorted Sliced Cheeses

(To include: Provolone, Swiss, and Cheddar)

Grilled Vegetables

Relish Tray

Lettuce, Tomato, Sprouts, Sliced Cucumbers

Assorted Dessert Bars

Assorted Sodas, Juices and Summit Spring Water

Coffee\$13.30

To enjoy the Hot Soup of the Day with any of the above Deli Buffets, add \$.95 per person.

Catered Hot Lunch (booked using Board Plan Menu)

Served.....	\$14.35
Buffet.....	\$13.05

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

Commons (Lunch through the line)	\$ 8.50
Commons (Brunch through the line)	\$ 9.50

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\$18.00

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\$19.30

To add canned beverages 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)\$ 9.50

Catered Event (booked using Board Plan Menu)

Served\$15.70

Buffet\$14.35

Served Dinner

All Served Dinners include:

Pre-set Salad with 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 22-24 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 with Asian Vegetables	\$18.00
Roasted Sirloin of Beef with Woodland Mushrooms	\$18.65
<i>(can be made GF* upon request)</i>	
Meat Lasagna with Marinara	\$15.95
Oven Roasted Ribeye with Wild Mushroom Demi Glaze	\$22.65
<i>(available for parties over 20 only, can be GF* upon request)</i>	
BBQ Pulled Beef (incl. rolls on the side)	\$15.50
Burgundy Beef Tips with Egg Noodles	\$21.25
Citrus Marinated Roast Pork Loin with Apple Stuffing	\$17.25
Roast Pork Tenderloin with Red Wine Demi Glaze	\$20.55
BBQ Pulled Pork (incl. rolls on the side)	\$14.25

Chicken/Fowl

Chicken Piccata with Lemon Cream Sauce	\$18.25
Bates Chicken Cordon Bleu	\$18.25
Chicken Breast w/Wild Rice Stuffing & Herbed Supreme Sauce ..	\$17.25
Grilled Chicken Breast with Sautéed Vegetable Garnish (GF*) ..	\$17.65
Rosemary Rubbed Chicken Breast (GF*)	\$15.95
Roasted Duck Breast with Cherry (GF*)	\$25.65
Spinach and Gorgonzola Stuffed Chicken Breast	\$15.70
Parmesan Crusted Chicken Breast with Sun-Dried Tomato Basil Cream Sauce	\$17.25

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Grilled Chicken Breast w/Artichoke, Tomato & Fresh Mozzarella (GF*)	\$20.50
General Tso's Chicken	\$14.50
Lemon Chicken	\$14.50
Orange Chicken	\$14.50
BBQ Pulled Chicken (incl. rolls on the side)	\$14.25

Seafood

Lobster (GF*)	Priced Seasonally
Baked Crumb Crusted Haddock or Cod	\$17.65
Boston Baked Haddock	\$17.65
Caesar Haddock (GF*)	\$17.65
Seafood Newburg	Priced Seasonally
Grilled Salmon (GF*)	\$21.25
Honey Mustard Salmon (GF*)	\$21.25
Seafood Stuffed Sole	\$18.65
Seafood Paella (GF*)	\$17.65
Ginger Marinated Tuna Steak (GF*)	\$21.25
Lemon Pepper Pollock	\$17.65

Vegetarian

Vegetable Lasagna	\$14.35
Eggplant Parmesan	\$13.65
Cheese Ravioli with Sun-Dried Tomato & Pesto	\$13.30
Keeneland Style Baked Stuffed Portobello Mushrooms	\$14.00
Lasagna Roulettes	\$14.35
Manicotti with Marinara	\$13.30
Stuffed Shells with Marinara	\$13.30
Tortellini with Marinara	\$13.30
Stuffed Rigatoni with Marinara	\$13.30
Stuffed Eggplant Parmesan	\$13.30

(Vegan entrees appear on the next page.)

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Vegan

Grilled Vegetable Tian w/Balsamic Vinegar Glaze (GF*)	\$14.00
Stir-Fry Tempeh & Vegetables with Sweet & Sour Sauce	\$14.00
Vegan Keeneland Style Baked Stuffed Portobello Mushrooms	\$14.00
Baked Tofu (GF* available upon request)	\$14.00
<i>(available in Lemon Pepper, Soy Mustard, Blackened or with Maine Blueberry Sauce)</i>	
Vegan Grilled Vegetable Risotto (GF*)	\$14.00
General Tso's Tofu	\$14.65
Green Bean Tofu Stir-Fry (GF*)	\$13.30
Seitan Marsala	\$13.30
Black Bean Cakes with Sweet Potato Sauce	\$12.00
Tempeh Vindaloo	\$12.70
Roasted Garlic Seitan	\$14.00
Vegetable Sukiyaki (GF*)	\$12.00
Vegan Ravioli or Tortellini w/Marinara	\$13.30
Curried Seitan, *Tofu or *Tempeh in Red or Green Curry Sauce	\$12.00

*Gluten Friendly

Bates College Catering *(207)786-6298* ddesrosi@bates.edu

Salad and Dressing Menu

Salad Menu

Mixed Greens Salad (GF* and Vegan)

Coleslaw

Fresh Fruit Salad (GF* and Vegan)

Maple Apple Cous Cous Salad with Raisins

Potato Salad

Pasta Salad

Roasted Brussels Sprout Salad (GF* and Vegan)

Spinach with Mandarin Oranges and Toasted Almonds

Tabbouleh

Tomato & Ripe Olive Salad with Feta Cheese (GF*)

Tuna Pasta Salad

Vegan Pasta Salad

Dressing Choices

Bleu Cheese (GF*)

Lite Caesar or Classic Caesar (GF*)

Creamy Italian or Fat Free Italian (GF* and Vegan)

Lite Olive Oil Vinaigrette (GF* and Vegan)

Parmesan Peppercorn (GF*)

Poppy Seed (GF*)

Regular or Fat Free Ranch (GF*)

Lite Raspberry Vinaigrette (GF* and Vegan)

Sesame Ginger(Vegan)

Thousand Island (GF*)

Tuscany Balsamic Vinaigrette(Vegan)

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Accompaniments

Potatoes

Steamed Red Potatoes (GF* and Vegan)
Oven Roasted Maine Potatoes (GF* and Vegan)
Garlic & Herb Potatoes (GF* and Vegan)
Parsley & Butter Potatoes (GF*)
Mashed Potatoes (GF* and Vegan)
Mashed Sweet Potatoes (GF* and Vegan)
Garlic Smashed Potatoes (GF* and Vegan)
Au Gratin Potatoes
Scalloped Potatoes

Rice

White or Brown Rice (GF* and Vegan)
Jasmine Rice (GF* and Vegan)
White or Brown Basmati Rice (GF* and Vegan)
Rice Pilaf (GF* and Vegan)
Brown Rice Mushroom Pilaf (GF* and Vegan)
Orzo Pilaf (Vegan)
Israeli Cous Cous (Vegan)

Vegetables

Steamed Broccoli (GF* and Vegan)
Fresh Carrots with Honey Glaze (GF*)
Baby Carrots with Dill (GF* and Vegan)
Sautéed Vegetable Medley (GF* and Vegan)
Steamed Brussels Sprouts (GF* and Vegan)
Stir-Fry Vegetable Medley with Oriental Seasoning
Kernel Corn (GF* and Vegan)
Sautéed Kale (GF* and Vegan)
Sautéed Lemon and Garlic Edamame Beans (GF* and Vegan)

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Dessert Menu for Dinners

Cheese Cake topped with your choice of:

- Cherries
- Strawberries
- Blueberries
- Raspberries
- Chocolate Sauce

Apple Pie (Sugar Free and Vegan versions available)

Black Forest Cake

Toll House Pie

Strawberry Short Cake

Lo-fat Angel Food Cake w/ Seasonal Fruit

Apple, Peach or Blueberry Crisp

Fresh Baked Maine Blueberry Crumb Cake

Carrot Cake with Cream Cheese Frosting

Flourless Chocolate Cake

Double Layer Vegan Chocolate, Vanilla or Carrot Cake (*incl. frosting between layers and on top*)

Vegan Thumbprint Cookies

Vegan No Bake Cookies

Asst. Cheese with Fruit Garnish

Sugar Free Cakes: Banana, Blackberry, Blueberry, Chocolate, Lemon, Chocolate Raspberry or Raspberry

3 Tiered Blueberry Cake

Vegan Blueberry Quinoa Cake

A la Carte Desserts

Cookies

Assorted Cookies or Brownies	\$ 6.40 per dozen
Assorted Sugar Free Cookies	\$ 7.70 per dozen
Bates Bobcat Paw Cookies (Large)	\$ 7.70 per dozen
Bates Bobcat Paw Cookies (Small)	\$ 6.40 per dozen
<i>(please add an additional \$.90 per dozen for chocolate dipped)</i>	
Bates Signature Maple Shortbread Cookies	\$ 9.35 per dozen
Bates Signature Filled Maple Shortbread Cookies	\$10.35 per dozen

Cakes

Black Forest	\$25.30
Carrot with Cream Cheese Frosting	\$22.65
Plain Cheese Cake	\$24.65
<i>(add \$2.00 per cake for fruit topping)</i>	
Flourless Chocolate Cake	\$24.00
Strawberry Short Cake	\$22.10
Lemon Chiffon Cake	\$22.10
Three Tiered Blueberry Cake	\$22.10
Vegan Blueberry Quinoa Cake	\$22.65
Sugar Free Cake	\$22.65
<i>(available in banana, blackberry, blueberry, chocolate, lemon, chocolate raspberry or raspberry)</i>	

All Occasion Cakes

Round, Double Layer Cake - 10 inch (serves 14).....	\$30.85
½ Sheet Pan, Single Layer - 9 x 13 (serves 25).....	\$25.00
½ Sheet Pan, Double Layer - 9 x 13 (serves 25).....	\$40.00
Sheet Pan, Single Layer - 18 x 26 inch (serves 50-70).....	\$55.00
Sheet Pan, Double Layer - 18 x 26 inch (serves 50-70).....	\$83.60
Round, Double Layer Vegan Cake - 10 inch (serves 14).....	\$33.30

(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)

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	\$13.05
Blueberry	\$13.05
Cherry	\$13.05
Toll House Pie	\$18.00
Pecan	\$19.95

Miscellaneous Desserts

Apple Crisp	
Serves 12	\$14.00
Serves 24	\$27.65
Bates Mini Dessert Pastries	\$10.35 per dozen
Whoopie Pies	\$14.00 per dozen

Chocolate Fountain

Available for groups of 100+

Includes marshmallows, graham crackers and pretzels	\$6.05 pp
Strawberries may be added	Priced seasonally

Picnics & Lobster Bakes

All prices are per person

Basic BBQ

(Based on 2 pieces of meat per person)

Hamburgers with Buns

Hot Dogs with Buns

Veggie Burgers with Buns

Chips

Lettuce, Sliced Tomatoes, Onions and Cheese

Ketchup, Mustard, Relish & Mayo

Pasta Salad or Potato Salad

Fruit Salad or Sliced Watermelon *(seasonally available)*

Assorted Cookies or Brownies

Assorted Canned Beverages *(calculated at one per person)*

Charcoal

Lighter Fluid	\$12.10
with Marinated Chicken Breast	\$13.30
with Veggie Kabobs	\$12.70
with Steak	\$17.55

BBQ prices are calculated without labor. If you would like a cook add \$20.00 per hour (minimum of 4 hours). You will need one cook per 50 people. If you would like an attendant add \$12.00 per hour (minimum of 4 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	\$17.55
Steak	\$20.30
Vegetarian Option	\$17.55

Choice of Two Salads (*See Salad Menu under Dinners*)
 Corn on the Cob
 Roasted Red Potatoes
 New England Clam Chowder
 Sliced Watermelon
 Corn Bread
 Fresh Maine Blueberry Cake or Whoopie Pies
 Assorted Beverages
 with Steamers.....Priced seasonally

Grill Specials

The following combinations are available throughout the academic year for groups reserving the grill at 280 College Street only. If that grill is not booked, these specials still fall within the regular BBQ range, which is from August 31st -October 14th and April 27th -May 23rd.

- S'Mores &More (2 p.p.).....\$ 3.95
 graham crackers, marshmallows and chocolate bars with hot chocolate
- Wienie Roast (2 p.p.).....\$ 5.30
 hot dogs and buns, condiments, potato chips and asst. canned beverages
- Late Night BBQ.....\$ 9.35
 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)\$10.00 each
each additional topping\$ 1.05 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\$ 5.35 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\$10.00

Make It Lasagna!

Upgrade your spaghetti dinner by substituting

Lasagna for the pasta\$11.35

Pan of Lasagna for 12

Cheese	Frozen.....	\$14.50	Cooked.....	\$16.95
Meat	Frozen.....	\$16.95	Cooked.....	\$19.35

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 August 31st -October 14th and April 27th -May 23rd. 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 \$1.50 per person and a BBQ at the cost of \$20.00 per cook per hour. BBQ cooks are calculated at one cook for every 50 individuals with a minimum of 4 hours charged to cover prep, set-up, cooking and clean-up time.

***Keep in mind that BBQs need to be booked through the CSA Office in order to secure grills from Facility Services and the list of those attending must have her signature before Catering will process the event. Catering will need a minimum of 3 Business day(Monday to Friday) 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 us for choices.

Rental cost per piece:

Banquets (54' x 114'), fits 6' and 8' oblong tables	\$5.45
Large Square (81' x 81') fits large round tables	\$4.25
Small Square (54 x 54'), fits small round tables	\$2.75
Napkins.....	\$1.55
Table Skirts.....	\$12.50 per skirt
Skirted Tables in addition to those needed for food and associated services will be charged.....	\$ 5.50 per table

Bates owned linen will have a \$50 laundering fee.

Pipe & Drape

Pipe and drape may be rented at the cost of \$18.15 per section, which includes set-up and break-down.

Flowers

The costs of floral arrangements are not included in event quotes but are available and priced upon request. If you would like to add flowers, please contact the Catering Office at least 3 days (Monday to Friday) 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

Equipment Rental Deposit

Deposit will be refunded when items are returned.

Delivery/Pick-up Charge.....\$25

Chafer..... \$75 per chafer
Serving Utensils (spatulas, tongs, serving spoons).....\$10 per piece

Equipment Rental Cost

Delivery/Pick-up Charge.....\$25

Dinner Plate.....\$.75 per piece
Cereal Bowl.....\$.50 per piece
Soup Bowl.....\$.50 per piece
Dinner Plate..... \$.50 per piece
Fork, Knife, Spoon.....\$.35 per piece
Coffee Cup & Saucer \$.85 per set
Water Glass.....\$.50 per piece
Juice Glass..... \$.50 per piece
Wine Glass.....\$.50 per piece
Champagne Glass.....\$.50 per piece