Considerable planning, purchasing and organizing is required to prepare your Reunion events. For this reason we have established the following guidelines:

- On all events catered by Dining Services, you must have a guarantee of the number of people to be served. The final guarantee must be given to Dining Services ten days before the event or you will be billed 90% of the original guarantee.

- Continental breakfasts and cook-outs can be set up and served in almost any suitable location. Cook-outs require rental of a cook tent (cost approximately $350.00) to be used in the event of rain. Served hot dinners and full breakfasts can only be served in our dining units. For off premise dinners, Dining Services will be using designer plastic ware and stainless steel utensils. Rental china is also available through Dining Services.

- After events are finalized, classes that do not have a college account will be required to send a 40% deposit. The deposit amount will be on the completed Catering Contract and must be received by May 19, 2004. A 15% service charge and 5% Mass. meals tax will be added to the total cost of the reunion bill.

- We provide all wine for Dining Services catered events. House Chardonnay and Cabernet Sauvignon will be available for $11.50/bottle. Dining Services does not have the facilities to receive and store alcoholic beverages for your class, therefore your steward must make other arrangements.

Office of the Directors of Dining Services 9/03
**BREAKFAST SELECTIONS**

**BARE BONES BREAKFAST**
- INCLUDES:
  - Coffee, Tea, Decaf
  - Orange Juice & Cranberry Juice
  - Assorted Fruit Muffins or Assorted Mini Danish

  Bare Bones Breakfast.....$ 3.50 per person

**CONTINENTAL BREAKFAST**
- INCLUDES:
  - Coffee, Tea, Decaf
  - Orange, Cranberry, Grapefruit & Tomato (Select 2)
  - Regular & Skim Milk
  - Assorted Dry Cereals

  + PLUS
  - Assorted Donuts
  - Fresh Fruit Muffins
  - Assorted Mini Danish
  - Coffee Rolls
  - Cinnamon Apple Filled Pretzels
  - Lo-Fat Lemon/Blueberry Cake
  - Whole Bananas or Whole Fruit Bowl
  - Non-Fat Fruit Yogurt

  Continental Breakfast.....$ 5.50 per person

**FULL BREAKFAST**
- INCLUDES:
  - Coffee, Tea, Decaf
  - Orange, Cranberry or Tomato Juice (Select 2)
  - Regular & Skim Milk
  - Cereals
  - Scrambled Eggs & Eggbeaters

  + PLUS
  - Melon Slices
  - Fresh Cut Fruit Bowl
  - Whole Bananas or Whole Fruit Bowl
  - Non-Fat Fruit Yogurt

  + CHOOSE 2 ITEM:
  - Lemon French Toast
  - Pancakes

  ADD ANY 2 BAKED ITEMS FROM THE LIST ABOVE

  + PLUS
  - (plain, blueberry or Chocolate Chip) Assorted Dry

  Full Breakfast................$ 6.95 per person

**ANY OF THE ITEMS LISTED MAY BE ADDED TO THE $ 6.95 FULL BREAKFAST:**

- Turkey Breakfast Sausage...............................………..$ 1.25pp
- Maple Smoked Pork Breakfast Sausage..................$1.25pp
- Vt. Smoked Bacon Strips.................................................$1.25pp
- Fresh Baked Bagels with Cream Cheese...............$1.00pp
- Fresh Baked Bagels with Cream Cheese, with Smoked Salmon Cream Cheese.................$3.50/pp
- Blintzes with Fruit Topping.........................$2.75/pp
- Fresh Vegetable Quiche.................................$1.25pp
- Belgian Waffles.................................................$1.00pp
- Hash Brown Potatoes................................. $ 1.00/pp
- Home Fries....................................................$ .75/pp
\section*{BRUNCH 1 \hfill BRUNCH 2 \hfill BRUNCH 3}

- Cranberry & Orange Juice
- Assorted Fresh Cut Fruit
- Fresh Vegetable Quiche
- Fresh Baked Southern Style Ham \textit{with} Honey-Mustard
- Fresh Baked Bagels \textit{with} Whipped Cream Cheese, Smoked Salmon Spread \& Fruit Preserves
- Lemon French Toast \textit{with} Maple Syrup
- Chef’s Choice Coffee Cake \\
  - Regular \& Skim Milk
  - Coffee, Tea, Decaf

\textit{$12.95$ per person}

- Cranberry & Orange Juice
- Assorted Fresh Cut Fruit
- Lemon French Toast \textit{with} Maple Syrup
- Fresh Baked Southern Style Ham \textit{with} Honey-Mustard
- Fresh Baked Bagels \textit{with} Whipped Chive Cream Cheese \& Fruit Preserves
- Chef’s Choice Coffee Cake \\
  - Regular \& Skim Milk
  - Coffee, Tea, Decaf

\textit{$9.95$ per person}

- Fresh Samantha Juices
- Assorted Fresh Cut Fruit Minted with Raspberry Crème Fraîche
- Italian Frittata
- Welsh Rarebit over Crostinis
- Fresh Baked Bagels \textit{with} Smoked Salmon Cream Cheese
- Hash Browns
- Roast Beef Hash
- Bacon
- Cinnamon Buns \\
  - Regular \& Skim Milk
  - Coffee, Tea, Decaf

\textit{$16.95$ per person}
COOK-OUT SELECTIONS

ALL COOK-OUTS

INCLUDE:

- Rolls/Buns/French Bread Baguettes
- Condiments
- Assorted Soft Drinks
- Coffee, Tea, Decaf
- Fresh Cut Fruit Bowl

PLUS

ADD ANY 2 SALAD CHOICES BELOW:

- Tossed Garden Salad with
  - Italian, Ranch and Fat-Free Sundried Tomato Dressing
  - Italian Penne Pasta Salad
  - Sesame Broccoli Salad
  - Bow Tie Caesar Salad
  - Potato Salad:
    - Traditional or Vinaigrette
    - Orzo and Artichoke Salad

ALSO ADD:

1 DESSERT

- Macaroon Cookie Bars
- Giant M & M Cookies
- Lemon-Layer Cake
- Angel Food Cake w/ Strawberries

Cook-Out Beginnings..............$ 6.75 per person

ANY OF THE FOLLOWING ITEMS MAY BE ADDED TO THE ABOVE $ 6.75 COOK-OUT:

(Combinations cook-outs are available, please ask for assistance when planning)

- Hamburgs, Hot Dogs.....................................................$2.50pp
- Tempeh Burgers & Tofu Dogs............................................$2.50pp
- 5 oz. Boneless Chicken Breast
  - Plain, Marinated or BBQ............................................$3.25pp
- 5 oz. Grilled Marinated Sirloin Steak..............................$6.75pp
- 5 oz. Seared Marinated Salmon Filet...............................$6.50pp
- BBQ Pork Ribs..............................................................$4.50pp
- 5 oz. Grilled Swordfish Steak.........................................$8.00pp
- New England Clam Chowder...........................................$2.00pp
- 1 1/2# Steamed Maine Lobster.......................................market price

Cook-out prices include all disposable products.
# CHILLED DINNER BUFFETS

**ALL DINNER BUFFETS INCLUDE:**

<table>
<thead>
<tr>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>French Bread Baguettes</td>
</tr>
<tr>
<td>Assorted Soft Drinks</td>
</tr>
<tr>
<td>Coffee, Tea &amp; Decaf</td>
</tr>
</tbody>
</table>

**2 SALAD CHOICES:**

<table>
<thead>
<tr>
<th>Salad</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garden Potato Salad</td>
</tr>
<tr>
<td>Tossed Garden Salad <em>with</em> Italian, Ranch and Fat-Free Sundried Tomato Dressing</td>
</tr>
<tr>
<td>Orzo and Artichoke Salad</td>
</tr>
<tr>
<td>Marinated Petite Green Bean Salad</td>
</tr>
<tr>
<td>Pasta Salad</td>
</tr>
</tbody>
</table>

**PLUS**

<table>
<thead>
<tr>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grand Marnier Sauce</td>
</tr>
<tr>
<td>Lemon Layer Cake</td>
</tr>
<tr>
<td>Assorted Mini Cheesecakes</td>
</tr>
</tbody>
</table>

**1 DESSERT CHOICE:**

<table>
<thead>
<tr>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Strawberries <em>with</em> Grand Marnier Sauce</td>
</tr>
</tbody>
</table>

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**Chilled Buffet Beginnings**

……..$8.00 per person

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**ANY OF THE FOLLOWING ITEMS MAY BE ADDED TO THE $ 8.00 CHILLED BUFFET:**

(Combination buffets are available; please ask for assistance when planning)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deli Sliced Meats &amp; Cheeses</td>
<td>$4.00pp</td>
</tr>
<tr>
<td>Turkey, Ham, Salami, American Cheese &amp; Swiss Cheese Olives &amp; Pickles</td>
<td></td>
</tr>
<tr>
<td>Grilled Herbed Chicken</td>
<td>$5.00pp</td>
</tr>
<tr>
<td>6 oz. Chilled Marinated Tuna with Pesto</td>
<td>$8.75pp</td>
</tr>
<tr>
<td>5 oz. Chilled Pepper Tenderloin <em>with</em> Tarragon, Caper Sauce</td>
<td>$15.00pp</td>
</tr>
<tr>
<td>4 oz. Chilled Marinated Salmon &amp; 3 oz. Chilled Peppered Tenderloin <em>with</em> Tarragon, Caper Sauce</td>
<td>$14.50pp</td>
</tr>
</tbody>
</table>

**VEGETARIAN ENTREE OPTION:**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chilled Sesame Noodles with Roasted Tofu, Broccoli &amp; Cashews</td>
<td>$6.00/pp</td>
</tr>
<tr>
<td>Salad Nicoise (Seared Yellow Fin Tuna over Mixed Greens Garnished with Haricot Vert)</td>
<td>$15.95/pp</td>
</tr>
</tbody>
</table>

*The number of Vegetarian entrees must be determined when giving your final counts.

*Designer disposables will be used on all buffets unless rental china is requested.*
**COMPLETE SERVED DINNERS**

(Offered for dinners served in Dining Halls only)

*Choose 1 entree below for your group’s dinner:*

Grilled Caper Chicken.................................................................$17.00pp
Roast, Peppered Tenderloin with Tarragon, Caper Sauce..............$25.00pp
Seared Cod with Thai Curry Vegetables.....................................$17.50/pp

*Northwest Pacific Style Salmon*..................................................$19.00pp

Baked Stuffed Shrimp .................................................................$22.50pp

**Vegetarian Option:**

*Herb-Marinated Grilled Portobello Mushrooms......................$16.00pp
*Eggplant Rollatini Served with Alfredo & Marinara...............$17.00/pp
*The number of Vegetarian entrees must be determined when giving your final counts.

**Entree Price Includes:**

- Garden Salad *with* Balsamic Vinaigrette Dressing
- Or
- Champagne Mellon Soup
- Roasted Seasonal Vegetables
- Steamed Red Potatoes
- Assorted Dinner Rolls
- Black Satin Layer Cake or Key Lime Pie
- Coffee, Tea, Decaf
Designer Plastic Ware and Stainless Steel Utensils will be used on these events unless rental china is requested.

Offered Friday and Saturday Evening

Garden Salad with Raspberry Vinaigrette – Pre-set

Choose 2 entrees from the below offerings:
5 oz. Grilled Marinated NY Sirloin Steak Smothered with Onions and Mushrooms

5 oz. Haddock with Seafood Topping and Lobster Sauce

5 oz. Baked Marinated Salmon
Or
5 oz. Grilled Southwest Chicken

Medley of Broccoli, Cauliflower and Carrots
Roasted Red Potatoes
Assorted Rolls
Fresh Cut Fruit Bowl
Mini Cheesecakes and Assorted Pastry Bars
Coffee, Tea & Decaf
$24.00/pp

Children’s Prices: 0 – 3 Years Old – No Charge
4 – 12 Years Old – ½ Price
12 + Years - Adult Charge

Vegetarian Option: Stuffed Eggplant with Balsamic Vegetables & Tempeh
*The number of Vegetarian entrees must be determined when giving your final counts.