



# RA CATERS

## SPRING MENU

BREAKFAST, SANDWICH  
LUNCHES, BUFFETS &  
EVENT CATERING

## /BREAKFAST/

### **Conference Breakfast**

Assorted Pastries, Muffins, Fresh Fruit Cups, Coffee & Tea Service

### **Breakfast Box**

Individual Box with Mini Pastry, Fruit Salad, Yogurt with Granola, Boxed Orange Juice, Coffee & Tea Service

### **Healthy Breakfast**

Dried Cranberry & Nut Overnight Oats, Greek Yogurt Parfait, Seasonal Fruit Platter, Mini Muffins, Selection of Kind Bars, Fresh Orange Juice, Coffee & Tea Service

### **Hot Breakfast Buffet**

Scrambled Eggs, Bacon, Turkey Sausage, Home Fries, Seasonal Fruit Platter, Selection of Pastries, Fresh Orange Juice, Coffee & Tea Service

### **Breakfast Sandwiches**

Maple Ham, Egg and Swiss Cheese on Croissant; Scrambled Egg, Sausage Patty and Cheese on an English Muffin; Scrambled Eggs, Peppers, Onions and Jack Cheese Wrap; Seasonal Fruit Platter, Fresh Orange Juice, Coffee & Tea Service

## /BREAKFAST/

### **Bagel & Smoked Salmon**

Fresh Bagels, Smoked Salmon, Cream Cheese, Traditional Accoutrement, Seasonal Fruit Platter, Coffee & Tea Service

### **Quiche & Frittata Breakfast**

Assortment of Mini Quiches and Individual Frittatas, Roasted Potatoes, Seasonal Fruit Platter, Fresh Orange Juice, Coffee & Tea Service

### **Seasonal French Toast Breakfast**

Homemade Seasonal Individual French Toast Cups, Vermont Maple Syrup, Whipped Cream, Powdered Sugar, Scrambled Eggs, Seasonal Hash, Fresh Orange Juice, Coffee & Tea Service

### **Artisan Donut & Bagel Breakfast**

Assorted Bagels (Including Whole Wheat), Assorted Donuts, Cream Cheese, Salted Butter, Fruit Preserves, Coffee & Tea Service

### **Breakfast a la Carte**

Create Your Own Breakfast or Add On / Selection of a la Carte Breakfast Items

## /SANDWICHES/

### **Basic Sandwich**

*Minimum 6 guests*

\$13.75 per guest

Choice Three Sandwiches: Tuna Salad, Turkey & Swiss, Ham & Cheddar

Grilled Vegetables with Hummus

Served with Potato Chips, Cookies, Seasonal Fruit Platter, Assorted Sodas & Waters

### **Basic Bag Lunch**

*Minimum 6 guests*

\$12.65 per guest

Chef's Selection of Sandwich, Potato Chip, Whole Fruit, Cookie & Soda or Water

### **Premium Deli Board**

*Minimum 6 guests*

\$18.95 per guest

Platter of Smoked Turkey, Black Forrest Ham, Genoa Salami with Assorted Sliced Cheese, Vegan Protein Upon Request

Fresh Tomato, House Pickles, Shaved Onion, Two Specialty Mayo's

Choice of one Specialty Salad, Artisan Sliced Bread, House Chips

Assorted Sodas & Waters

## /SANDWICHES/

### **Working Lunch**

*Minimum 6 guests*

**\$16.75 per guest**

*Selection of Four Specialty Sandwiches/Wraps (Vegetarian Options Available):*

**Steakhouse Roast Beef** *Montreal Rub Sliced Steak, Blue Cheese Dressing  
Fried Onion, Black Pepper, Baguette*

**Grilled Chicken & Avocado** *Herb Focaccia*

**Roasted Portobello Sandwich** *Balsamic, Roasted Red Pepper, Arugula*

**Fresh Mozzarella & Tomato** *Arugula, Basil Pesto, Baguette*

**Rosemary Ham** *Goat Cheese, Arugula, Ciabatta*

**Roasted Turkey** *Gouda, Bacon, Mixed Greens*

**Tarragon Chicken Salad** *Butter Croissant*

**Classic Chicken Caesar Salad Wrap** *Romaine Lettuce, Parmesan Cheese*

**Albacore Tuna** *Dill Vinaigrette, Dijon Mustard, Onion, Tomato*

**Smoked Turkey Guacamole Wrap**

**Roasted Tofu & Kimchi Wrap** *Soy Dressing, Edamame Hummus*

*Served with Choice of Salad, Potato Chips & Pretzels, Condiment Tray, Freshly  
Baked Cookies & Brownies, Assorted Sodas & Waters*

## /SANDWICHES/

### **Executive Sandwiches**

*Minimum 6 guests*

**\$18.00 per guest**

Selection of Three Gourmet Sandwiches (Vegetarian Options Available):

**Roasted Turkey** *Squash, Apple, Sour Cherry Jam*

**Banh Mi** *Available Vegetarian Upon Request*

**Roasted Spring Vegetables** *Basil Whipped Feta, Pumpkin Seed Pesto Wrap*

**Falafel Pita Pocket** *Yogurt Herb Sauce, English Cucumber, Pickled Onion, Lettuce  
Tomato*

**Southwestern Steak Sandwich** *Peppers, Onions, Lettuce, Pepper Jack Cheese,  
Cilantro Lime Mayonnaise*

**Honey Thyme Cured Pork** *Local Cheddar, Cranberry Relish, Crispy Bacon,  
Ciabatta*

**Chef's Rotating Special**

*Served with Mesclun Spring Mix Salad- Goat Cheese, Shaved Radish & Carrot  
with Sherry Mustard Vinaigrette; House Fried Potato Chips, Gourmet Cookies &  
Brownies, Seasonal Fruit Platter, Assorted Sodas & Waters*

## /SANDWICHES/

### **Wrap Tray**

*Minimum 10 guests*

\$150 (10 Guests) / \$300 (20 Guests) / \$450 (30 Guests)

*Chef's Selection of Gourmet Wraps, Cut into Quarters & Arranged on Platters*

*Recommended Serving Size 2 Pieces per Guest*

*Served with Mesclun Spring Mix Salad- Goat Cheese, Shaved Radish & Carrot with Sherry Mustard Vinaigrette; Seasonal Fruit Platter, Assorted Sodas & Waters*

### **Mini Sandwich Tray**

*Minimum 10 guests*

\$160 (10 Guests) / \$320 (20 Guests) / \$480 (30 Guests)

*Chef's Selection of Gourmet Mini Sandwiches*

*Recommended Serving Size 1.5 Pieces per Guest*

*Served with Mesclun Spring Mix Salad- Goat Cheese, Shaved Radish & Carrot with Sherry Mustard Vinaigrette; Seasonal Fruit Platter, Assorted Sodas & Waters*

## /BOXED LUNCHES/

### **Global Box**

*Minimum 6 guests*

\$18.10 Per Guest

Chef's Daily Global Inspired Special Featuring One Protein & Two Hot Sides  
Brioche Dinner Roll with Salted Butter, Assorted Sparkling & Still Waters

### **Healthy Lunch Box**

*Minimum 6 guests*

\$21.00 Per Guest

Chef's Daily Energized for Life Special Featuring One Protein or Vegetarian  
Option, Fruit Cups, Bottled Teas, Assorted Sparkling & Still Waters

### **Executive Bistro Box**

*Minimum 6 guests*

\$20.65 Per Guest

Choice of Chicken, Salmon or Vegetarian, Option of Grain Salad or Seasonal  
Salad, Fruit Salad, Mini Pastry, Assorted Soda & Bottled Water



## /BOXED LUNCHES/

### **Poke Bowl**

*Minimum 6 guests*

\$19.65 Per Guest

Daily Selection of Diced Marinate Raw Fish or Vegetarian Alternative  
Steamed Rice, Edamame, Spring Greens, Assorted Sparkling & Still Waters

### **Boxed Salad**

*Minimum 6 guests*

\$16.22 Per Guest

Individually Boxed Salad, Trail Mix, Whole Fruit, Assorted Still & Sparkling

### **Kosher Boxed Lunch**

*Please Inquire for Options, Market Price*

## /SALADS/

### **Garden Salad**

*Minimum 10 guests*

**\$4.75 Per Guest**

Mesclun Greens, Chef's Seasonal Vegetables, Balsamic Vinaigrette  
Dinner Rolls & Butter

### **Greek Salad**

*Minimum 10 guests*

**\$5.45 Per Guest**

Romaine, Feta Cheese, Kalamata Olives, Red Onion, Cucumber, Tomato  
Dinner Rolls & Butter

### **Caesar Salad**

*Minimum 10 guests*

**\$6.75 Per Guest**

Romaine, Shaved Parmesan, Croutons, Classic Caesar Dressing  
Dinner Rolls & Butter

*Add Chicken, Steak or Shrimp to any Salad*

## */SALADS/*

### **Spring Salad**

*Minimum 10 guests*

**\$6.25 Per Guest**

Black Lentil & Cucumber Salad, Crispy Chickpeas, Za'atar Vinaigrette  
Whole Wheat Dinner Rolls & Butter

### **Soba Noodle Vegetable Salad**

*Minimum 10 guests*

**\$24.65 Per Guest**

Warm Hoisin Ginger Shrimp, Soy Sesame Vinaigrette

### **Tuscan Salad**

*Minimum 10 guests*

**\$7.25 Per Guest**

Farro, Squash, Cranberries, Mesclun Greens, Balsamic Vinaigrette, Focaccia

*Add Chicken, Steak or Shrimp to any Salad*

## */SALADS/*

### **Cobb Salad**

*Minimum 10 guests*

**\$8.75 Per Guest**

Mixed Greens, Avocado, Cucumbers, Mushrooms, Crumbled Blue Cheese  
Bacon, Diced Tomatoes, Green Onions, Ranch Dressing, Dinner Rolls & Butter

### **Grain Salad**

*Minimum 10 guests*

**\$4.65 Per Guest**

Chickpeas, Tricolor Quinoa, Cucumber, Herbs, Lemon Vinaigrette  
Dinner Rolls & Butter

*Add Chicken, Steak or Shrimp to any Salad*

## /BUFFET LUNCH/

### **/Room Temperature Buffets/**

#### **All American Buffet**

*Minimum 10 guests*

\$28.50 per guest

Lemon Grilled Chicken Breast | Hot Honey Pecan Crusted Salmon

*Salads and Accompaniments:*

Classic Caesar Salad/Mixed Green Salad, Balsamic Vinaigrette

Seasonal Sliced Fruit/Dinner Rolls & Butters/Assorted Sodas & Waters

#### **Moroccan Buffet**

*Minimum 10 guests*

\$29.95 per guest

Moroccan-Style Chicken Breast with Olives | Herb Marinated Grilled Vegetables

*Salads and Accompaniments:*

Beet Couscous with Feta Cheese/Kale Salad with Cranberries & White Beans/Quinoa

Salad with Walnut, Carrot & Feta/Baklava/Basket of Whole Fruits/Soft Pita/Assorted

Sodas & Waters

## /BUFFET LUNCH/

### **/Room Temperature Buffets/**

#### **Market Salad Buffet**

*Minimum 10 guests*

\$18.65 per guest

Chopped Grilled Marinated Chicken | Add Steak/Shrimp/Tofu/Falafel \$6 per person

#### *Salads and Accompaniments:*

Salad Greens/Two Specialty Antipasti Salads/Two Seasonal Dressings/Parmesan Cheese  
Carrot/Tomato/Cucumber/Red Peppers/Croutons/Whole Grain Dinner Rolls & Butter  
Cookies & Brownies/Seasonal Sliced Fruit/Assorted Sodas & Waters

#### **Mediterranean Buffet**

*Minimum 10 guests*

\$30.00 per guest

Chicken Souvlaki | Beef Shawarma

#### *Salads and Accompaniments:*

Toasted Orzo with Oregano & Tomato/Grilled Zucchini/Toasted Pita Bread  
Classic Hummus/Harissa Aioli/Greek Salad/Cookies & Brownies/Assorted Sodas & Waters

## /BUFFET LUNCH/

### **/Hot Buffets/**

#### **New American Buffet**

*Minimum 12 guests*

\$30.00 per guest

Grilled Lemon Pepper Chicken | Hot Honey Pecan Glazed Salmon

#### *Salads and Accompaniments:*

Toasted Herb Quinoa Pilaf/Citrus & Butter Broccoli/Mesclun Salad with Seasonal Vinaigrette/Country White Dinner Rolls/Assorted Cookies/Seasonal Sliced Fruit/Assorted Sodas & Waters

#### **New England Buffet**

*Minimum 12 guests*

\$32.00 per guest

Chive Grilled Flank Steak with Horseradish Crème Fraiche | Pan Seared Cod with Citrus Herb Salad

#### *Salads and Accompaniments:*

Grilled Asparagus/Mesclun Green Salad with Pickled Shallot, Tomato, White Balsamic Vinaigrette/Whole Grain Dinner Rolls/Blondies & Brownies/Assorted Sodas & Waters

## /BUFFET LUNCH/

### **/Hot Buffets/**

#### **Taqueria Buffet**

*Minimum 12 guests*

\$26.35 per guest

Chipotle Chicken | Beef Adobo

#### *Salads and Accompaniments:*

Flour Tortillas & Crisp Corn Tortillas/Black Beans/Cilantro Rice/Seasonal Sliced Fruit  
Guacamole/Sour Cream/Pico de Gallo/Churros/Assorted Sodas & Waters

#### **East Asia Buffet**

*Minimum 12 guests*

\$29.85 per guest

Orange Chicken | Gochujang Seared Salmon

#### *Salads and Accompaniments:*

Crispy Vegetable Eggrolls/Lo Mein Noodle Salad with Soy Vinaigrette/Napa Slaw with  
Carrot Ginger Dressing/Assorted Cookies/Seasonal Sliced Fruit/Assorted Sodas & Waters



## /BUFFET LUNCH/

### /Hot Buffets/

#### **Spring Buffet**

*Minimum 12 guests*

\$26.35 per guest

Tarragon & Shallot Grilled Chicken | Pan Seared Cod with Citrus Relish

#### *Salads and Accompaniments:*

Herb & Roasted Garlic Wheatberries/Grilled Citrus Asparagus with Shave Parmesan

Mesclun Salad with Seasonal Vinaigrette/Tart Lemon Bars/Seasonal Sliced Fruit

Assorted Sodas & Waters

*Substitute or Add a Vegan Entrée by Request for any Buffet*

/TIGNUM/

**TIGNUM ROOM TEMPERATURE BUFFET**

*Minimum 12 guests*

\$28.20 per guest

Simply Roasted Salmon | Tarragon Grilled Chicken

*Salads and Accompaniments:*

Farro & Couscous with Snap Peas/Garlic Asparagus/Kale Beet Salad with Fresh Citrus  
Bottled Still & Sparkling Waters

**TIGNUM PM BREAK**

*Minimum 6 guests*

\$7.15 per guest

Assorted Crudit /Whole Grain Pita/Roasted Garlic Hummus/Herb Yogurt Dip

**TIGNUM HYDRATION STATION**

*Minimum 6 guests*

\$6.35 per guest

Coffee & Tea Service/Sweeteners to include Stevia, Turbinado Sugar, Honey only  
Infused Water Dispenser (Ginger, Lemon, Mint)/Plain Bottled Sparkling Water

/TIGNUM/

**TIGNUM FRUIT & NUT**

*Minimum 6 guests*

\$9.80 per guest

Selection of Three Unsalted, Sugar Free Nuts, One Selection of Seeds, Whole Fruit

**TIGNUM ENERGY MIX-INDIVIDUALLY BAGGED**

*Minimum 6 guests*

\$3.85 per guest

Raw Nuts, Dark Chocolate, Unsweetened Dried Cherries

**TIGNUM ENERGY COOKIES**

*Minimum 6 guests*

\$3.05 per guest

Made From Dried Fruits, Seeds & Nuts/Made Without Refined Sugars & Gluten

**TIGNUM BREAKFAST**

*Minimum 6 guests*

\$20.29 per guest

Chef's Selection of Cheeses/Hardboiled Eggs/7 Grain Toast/Greek Yogurt/Fresh Fruit

## /PIZZA/

### **PIZZA LUNCH**

*Minimum 6 guests*

\$21.95 per guest

Selection of Cheese & Topping Pizza (2 Slices Per Person)/Choice of Salad/Cookies & Brownies/Seasonal Fruit Platter/Assorted Sodas & Waters

### **PIZZA WITH TOPPINGS**

*8 Slices per Pizza*

\$17.55 Each

Pepperoni/Ham & Pineapple/Buffalo Chicken & Blue Cheese/Sausage & Peppers  
Grilled Chicken Pesto with Artichokes/BBQ Chicken & Cheddar/Roasted Vegetables  
Hamburger/Margherita

### **CHEESE PIZZA**

*8 Slices per Pizza*

\$14.85 per Pizza

### **FLATBREADS**

*Minimum of 6 Guests | \$12.95 per Guest*

Choice of Chef's Daily Special/Pesto Chicken/Fig Ricotta/Margherita/Roasted Vegetable

## /AM BREAKS/

### **Continental Break** *Minimum 6 guests*

\$12.38 per guest

Freshly Baked Mini Croissants, Sliced Ham, Brie Cheese, Jelly & Butter  
Whole Fruit, Sparkling & Still Waters

### **Healthy AM Break** *Minimum 6 guests*

\$7.75 per guest

Assorted Bars- Nutri Grain, Kind, Belvita Breakfast Biscuit, Bear Naked Granola Bites  
Whole Fruit, Sparkling & Still Waters

### **AM Breaks a la Carte**

- Seasonal Fruit Platters/Individual Fruit Cups/Whole Fruit
- Assorted Fruit Smoothies
- Yogurt Cups/Mini Fruit & Granola Parfaits
- Pastries/Mini Pastries-Sweet, Savory
- Bagels/Donuts
- Bars, Tignum Energy Trail Mix
- Bottled Juices, Fresh Lemonade, Iced Tea
- Sparkling & Still Waters
- Coffee & Tea Refresh

## /PM BREAKS/

### **Sweet Afternoon Break** *Minimum 6 guests*

\$6.99 per guest

Freshly Baked Cookies & Brownies, Coffee & Tea Service, Assorted Sodas & Waters

### **Salty Afternoon Break** *Minimum 6 guests*

\$5.99 per guest

Assortment of Potato Chips, Popcorn, Pretzels & Trail Mix, Assorted Sodas & Waters

### **Healthy AM Break** *Minimum 6 guests*

\$7.75 per guest

Assorted Kind Bars, Granola Bars, Tignum Energy Trail Mix, Whole Fruit, Sparkling & Still Waters

### **Local Cheese Box** *Minimum 6 guests*

\$14.00 per Box

Assortment of Local Cheese, Grapes, Marmalade, Crackers, Dried Fruit & Nuts

### **Charcuterie Box** *Minimum 6 guests*

\$14.00 per Box

Chef's Selection of Fine Cured Meats & Cheese, Crackers, Jam, Infused Honey, Seasoned Nuts

## /PM BREAKS/

### **Just Vegan Box** *Minimum 6 guests*

\$8.95 per Box

Roasted Red Pepper Hummus, Carrots, Celery, Cucumbers, Cherry Tomato, Whole Wheat Pita Pocket

### **PM Breaks a la Carte**

- Seasonal Fruit Platters/Whole Fruit
- Pound Cake: Lemon, Marble or Seasonal
- Assorted Kind Bars & Granola Bars
- Freshly Baked Cookies & Brownies
- Granola Yogurt Parfaits/Assorted Smoothies
- Crudites with Dip
- Chips & Salsa/Guacamole
- Artisan Cheese, Flatbreads & Grapes
- Pita Chips, Hummus & Baba Ghanouj

## /DESSERTS/

<b>Full-Sized / Mini Cupcakes</b>	Per Dozen
<b>Seasonal Quick Breads</b>	Per Person
<b>Assorted Dessert Bars</b>	2 Per Person
<b>Freshly Baked Cookies &amp; Brownies</b>	Per Person
<b>Assorted Mini Whoopie Pies</b>	Per Dozen
<b>Specialty Cakes</b>	Market Price
<b>Petit European Pastry</b>	Per Person
<b>Chocolate Dipped Strawberry</b>	Per Dozen
<b>Vegan Dessert Shooter (Coconut Base)</b>	Per Person

*A la Carte Specialty Holiday Desserts Available*

*Holiday Dessert Display- Assorted Cupcakes, Cookies, Chocolate Dipped Strawberries  
& Mini Desserts, Market Price, Ordered by the Dozen*



## **/BEVERAGES/**

**Coffee & Tea Service**

**Coffee, Tea & Freshly Squeezed Orange Juice**

**Hot & Cold Beverages**

**Aqua Fresca Beverage Container**

**Potluck Beverage Container**

**Boxed Water**

**Electrolyte Water**

**Polar Sparkling Waters**

**Bottled Aqua Panna & Pellegrino**

**Can Sodas**

**Bottled Juices**

**Unsweetened Iced Tea/Green Tea**

**Fresh Lemonade**

**Orange Juice Cartons**

The background is a solid teal color with several slices of grapefruit arranged around the edges. The slices are cut into wedges, showing the red flesh and white pith. They are positioned at the top, bottom, and sides of the frame, creating a decorative border.

# **EVENT & RECEPTION CATERING**

## /PASSED HORS D'OEUVRES/

### **Choice of (5):**

Beef Carpaccio Crostini with Peppered Baby Greens  
Roasted Wild Mushroom Phyllo Cup with Herb Salad  
Seared Smoked Duck Crostini with Garlic Scape Pesto  
Bacon Wrapped Scallop  
Fresh Vegan Summer Roll with Hoisin Dipping Sauce  
Smoked Salmon with Boursin Mousse, Crispy Capers  
Tomato Mozzarella Skewer  
Beef Sirloin Satay  
Mini Crab Cakes with Spicy Remoulade  
Cucumber Cups with Beet & Yogurt Hummus

*Custom Menu Items Available Upon Request*

## /STATIONARY HORS D'OEUVRES/

**\$3.50 Per Piece | Recommended (5) Pieces Per Person**

Chicken Tikka Tartlet

Roasted Mushroom Crostini with Chive, Watercress & Citrus Cream

Assorted Sushi Maki Rolls

Indian Potato & Pea Vegan Samosas with Cucumber Raita

Pan-Fried Gyoza- Edamame/Pork & Kimchi/Pork with Napa Cabbage/Shrimp & Cabbage

Steamed Pork or Chicken Bao

Mini Vegetable Quiche

Chicken Teriyaki Satay

Fontina Arancini with Fresh Pomodoro Sauce

Crispy Vegetable Spring Rolls with Sweet Chili Sauce

Assorted House-Made Flatbread

*Custom Menu Items Available Upon Request*

## /STATIONARY HORS D'OEUVRES/

### SMALL PLATES | MKT PRICE

<b>Gochujang Seared Salmon</b>	Forbidden Black Rice/Herb Salad
<b>Crispy Skin Arctic Char</b>	Farro Salad/Charred Tomato Vinaigrette
<b>Moroccan Style Chicken</b>	Beet Couscous/Feta Cheese
<b>Grilled Shrimp</b>	Ginger Lime Sauce
<b>Seared Scallop</b>	Spring Onion/Tarragon Cream Sauce
<b>Salmon Tartare</b>	Sesame & Soy Sauce/Crispy Fried Wonton
<b>Herb Falafel</b>	Green Tahini/Tabbouleh
<b>Empanada</b>	Chicken or Beef/Spicy Aioli/Cabbage Slaw

*Custom Menu Items Available Upon Request*

## /APPETIZER STATIONS & BOARDS/

### **MEZZE STATION**

*Minimum 15 guests*

\$17.95 per Guest

Choice of Three Homemade Dips: Classic Hummus/Muhumarra/Beet Hummus/Spiced Yogurt/Crushed Carrot Dip

Accompanied by: Grilled Pita/Cucumber Chips/Marinated Olives & Artichokes/Marinated Feta Cheese/Heirloom Cherry Tomatoes/Stuffed Grape Leaves

### **NEW ENGLAND CHARCUTERIE & CHEESE BOARD**

*Minimum 15 Guests*

\$17.15 per Guest

Selection of Three Meats from New England Charcuterie/Selection of Three Local Cheeses Served with Spiced Nuts/Compotes/Jelly/Honey/Lavash Crackers/Ficelle

## /APPETIZER STATIONS & BOARDS/

### **DELUXE MARKET CRUDITÉ**

*Minimum 15 guests*

\$7.50 per Guest

Fresh Crudité/House Made Pita Chips/Chef's Selection of Three Dips

### **LOCAL CHEESE BOARD**

*Minimum 15 Guests*

\$11.00 per Guest

Selection of Three Local Cheeses/Fresh Grapes/Assorted Jams/Crackers/Flatbreads

### **MEDITERRANEAN STATION**

*Minimum of 15 guests*

\$11.00 per Guest

Traditional Hummus/Baba Ghanouj/Whipped Paprika Feta Cheese/Tabbouleh Salad  
Marinated Olives/Pita Chips

## /APPETIZER STATIONS & BOARDS/

### **ISLAND CREEK OYSTER & SHELLFISH BAR**

*Minimum 100 guests*

MKT PRICE

Assorted Oysters & Chilled Seafood Provided by Island Creek Oyster (Including Display)

### **PRETZEL TABLE**

*Minimum 15 Guests*

\$6.65 per Guest

Assorted Gourmet Freshly Baked Pretzels/Variou Mustards & Dips

### **HOUSE MADE CHP & DIP STATION**

*Minimum of 15 guests*

\$10.75 per Guest

House Fried Tortilla Chips/Guacamole/Fresh Salsa/House Fried Potato Chips/Chef's Dip Special/Roasted Red Pepper Hummus/Pita Chips



## /APPETIZER STATIONS & BOARDS/

### **PUB STYLE HORS D'OEUVRES STATION**

*Minimum 50 guests*

\$22.50 per Guest

Beef or Veggie Sliders/Gourmet Frank in Puff Pastry/Buffalo Chicken Dip/House Chips  
Crudit /Loaded Baked Potato Skins/Sweet Chili Fried Cauliflower/Mozzarella Sticks with  
Zesty Marinara

### **CUPCAKE & CAKE-POP DISPLAY**

*Minimum 15 Guests*

\$6.65 per Guest

Assorted Flavors of Full-Sized/Mini Cupcakes & Cake-Pops from our Gourmet Specialty  
Bakery

### **UNION SQ DONUT PLATTER**

MKT PRICE

Please inquire for a quote

## **/CUSTOM ORDERS/**

**Please inquire for any custom order, including plated dinners & dinner buffets to:**  
**[vcardoza@restaurantassociates.com](mailto:vcardoza@restaurantassociates.com)**

**Specialty Linens, China & Furniture Rentals Available by Request**

**Need food from an outside vendor? Please submit for a quote or stop by 181 Café!**

*\*Please note that per Novartis' policy, all catering must be order through RA*

**Vouchers to 181 Café Available via Catertrax**

**Beer & Wine Bar – please submit an alcohol request form to [ian-1.hunt@novartis.com](mailto:ian-1.hunt@novartis.com)**

**Set Up – please contact [i-han.chen@novartis.com](mailto:i-han.chen@novartis.com) for set up requests and space reservations**

## /Catering Policies/

- The preferred method for ordering is via our website: [novartiscambridge.catertrax.com](http://novartiscambridge.catertrax.com)
- All orders must be placed by 3:00 PM the day prior. However, to provide you with the best catered services, we request a minimum of 72 hours notice. We will try to accommodate any day of orders to the best of our ability.
- For any other last-minute orders, a verbal or written confirmation with the Catering Department is necessary.
- A variety of menu items require 72 hours notice and Kosher requests require 72 hours notice. These items are noted on menus.
- Deliveries are available from 7:00 am – 5:00 pm. Additional charges may apply for earlier or later deliveries.
- We request that you guarantee the number of guests attending your event at least 72 hours in advance.
- We know that at times you may need to cancel an event with short notice. Please notify us 48 hours in advance to avoid any charges due to our advance preparation.
- Standard Drop off & Pick Up Service is served with disposable products. Please contact the catering office should you prefer to have China at your event.
- 7% sales tax applies to all orders.
- NIBR Cambridge, US Pharma, and NBS cost centers, along with Credit Cards are accepted for payment.

## /EVENT POLICIES/

- Event menus need to be finalized a week prior to the event with a final guarantee provided 72 hours.
- If you wish to serve alcohol at your event, a Novartis host must fill out the NIBR Alcohol Authorization form.
- Beer and wine bars are charged on consumption only. Cash bars are not permitted. Full bars are not permitted per NIBR.
- Last call will be given 30 minutes prior to end of event.
- Events occurring in open NIBR spaces must be booked through the Facilities calendar in addition to the catering department. Please email [i-han.chen\\_ext@novartis.com](mailto:i-han.chen_ext@novartis.com).
- Additionally, fees may be required for reset of the space by SBM, depending on the scale and timing of the event. These fees can only be billed via cost center.
- 7% sales tax applies to all orders.
- NIBR Cambridge, US Pharma, and NBS cost centers, along with Credit Cards are accepted for payment.