At the Science & Engineering Complex (SEC)

Catering Menu

**Breakfast**
All prices are per person, minimum of 10 guests unless otherwise noted.

**Continental Breakfast**
Brewed Coffee & Tea Selections, Mini Assorted Pastries and Tea Breads $6.95

**Buffets**
*Breakfast Buffets Include Peet’s Coffee Regular and Decaffeinated Coffee and Assorted Mighty Leaf Teas.*

**Breakfast Sandwiches (Each)**
- Sausage, Egg and Cheese: $4.75
- Egg and Cheese: $4.25
(One Combination Per 10, Select One from Each Category):
  - Scrambled Egg or Egg White
  - Swiss, American or Cheddar
  - Bacon, Pork Sausage or Chicken Sausage
  - Croissant, English Muffin or Plain Bagel

**Frittatas**
Chef’s Selection of Eggs and Vegetables with or without Meat
- Small (Serves 8) $20.50
- Large (Serves 16) $40

**Breakfast Bowl**
Eggs with Choice of Breakfast Meats and Seasoned Potatoes $8.95
(One Combination Per 10, Select One from Each Category):
  - Scrambled Egg or Egg White
  - Tater Tots or Potato Hash
  - Bacon, Ham, Chicken Sausage, or Vegetarian Sausage
Breakfast À La Carte

**Pastries By the Dozen**
Assorted Freshly Baked Pastries & Muffin $18

**Greek Yogurt Parfaits**
Plain Greek Yogurt, Seasonal Fruit, and Granola $4.25

**Overnight Oat Parfait**
Oats Soaked In Oat Milk, Topped with Fruit and Granola $4.25

**Chobani Greek Yogurt**
Plain and Assorted Fruit Flavors $2.65

**Whole Fruit**
Apples, Pears, Bananas and oranges $1.50

**Hard-Boiled Eggs (One Dozen)** $15

**Sliced Fruit Platter** $6.25

**Smoked Salmon**
Tomatoes, Red onion, Egg Yolks, Egg Whites, Capers, Assorted Bagels, Whipped Cream Cheese $10.95
Lunch & Dinner
All prices are per person, minimum of 10 guests unless otherwise noted.

Snack Breaks:
- Iced or Hot Coffee, Tea, Decaf $3.25
- Cookies and Blondies $2.95
- Sweet & Snacks To Include Chips, Pretzels, Snack Size Candy Bars $4.50
- New Englander: Cranberry Nut Cookies, Cape Cod Potato Chips, Assorted New England Apples, Cranberry Juice and 12oz Open Water $6.25
- Chips, Guacamole, Sour Cream & Salsa $4.95
- Layered Hummus Dip with Tabbouleh, Diced Cucumber, Sliced Olives, Red Pepper, Feta Cheese, and Pita Chips
  - Small (Serves 12) $22
  - Large (Serves 25) $36
- Fresh Farmers Market Vegetable Chips & Beet Hummus, Vermont Cheddar with Crostini, Grilled Vegetable Salad $8.50

Boxed Sandwiches & Salads
Includes Chips, A Cookie and Hand Fruit

Classic Sandwiches $12.50
- Oven Roasted Turkey Breast & Provolone Cheese
- Honey Cured Ham & Swiss Cheese
- Crisp Julienned Vegetables with Hummus
- Thinly Sliced Medium Rare Roast Beef
- Chicken Salad
- Tomato & Fresh Mozzarella with Basil

Entrée Salads (Includes Rolls and Butter) $12.50
- Asian Salad of Sesame Soba Noodles, Scallions, Daikon, Baby Greens, Mandarin & Wonton Chips
- Mexi-Cali Salad of Chopped Romaine Lettuce, Corn and Black Bean Salsa, Avocado, Diced Tomato, Topped with Crispy Fried Tortilla Strips and A Spicy Cilantro Lime Dressing
- Middle Eastern Salad of Mixed Greens, Pita Triangles, Hummus, Tabbouleh and Feta, Greek Olives & Kalamata Dressing

Caesar Salad (Includes Rolls and Butter) $11.25
Romaine Lettuce, Herb Croutons, Shaved Parmesan, Vegetarian Caesar Dressing

Greek Salad (Includes Rolls and Butter) $13.75
Crisp Greens Topped with Plum Tomatoes, Cucumbers, Red onion, and Feta Cheese
Add Protein To Any Salad:
- Chili Garlic Tofu $4.75
- Grilled Portobello Cap $4
- Grilled Chicken $5.75
- Grilled Marinated Tuna $10
- Grilled Salmon $9
- Grilled Shrimp $9.95

Reception Displays
All prices are per person, minimum of 10 guests unless otherwise noted.

Garden Crudité
Seasonal Vegetables, Ranch Dressing & Hummus $5.25

Assorted Sandwich Roll Ups (Per Dozen)
Assorted Meats, Cheeses and Vegetables on Finger Rolls and Lavash $18

Cheese & Charcuterie:

Cheese Board
Cheeses, Grapes & Strawberries, Crackers, Sliced Baguette $6

Artisan Cheese Display
Chef’s Choice of Imported and Domestic Cheeses, Whole Almonds, Dried Cranberries, Grapes, Crackers, Sliced Baguette $9.95

Charcuterie
Andouille Sausage, Chicken Sausage, Chorizo, Bresola, Capicola, Salami and Prosciutto with Mustards, Chutneys and Sliced Baguette $14.50
Buffets
(with Choice of Side Salad, Sides and Dessert)

Entrees

- Sweet Potato and Quinoa Cake with Diced Vegetable Medley and Roasted Tomato Sauce (Vgn) $25
- Grilled Hangar Steak $42.25
- Chicken Piccata with Lemon and Capers $36
- Salmon Filet $40.75

Side Salads

- Mixed Greens, Great Hill Blue Cheese, Toasted Pecans, Dried Cranberries, Maple Dijon Dressing (Veg)
- Chopped Salad of Romaine, Radicchio, Salami, Garbanzo Beans, Provolone, Sun-Dried Tomatoes, Mustard Vinaigrette
- Classic Caesar Salad, Romaine, Parmesan, Garlic Croutons, Caesar Dressing (Veg)
- Garden Salad, Cucumbers, Tomatoes, Shredded Carrots with Balsamic Dressing (Veg)

Sides

- Lemon orzo, oregano, Arugula, Cherry Tomatoes (Vgn)
- Seasonal Vegetable Medley
- Thyme Roasted Root Vegetables (Vgn)
- Roasted Red Bliss Potato (Vgn)
- Wild Rice with Cranberries & Pinenuts (Veg)

Desserts

- Mini Cup Cakes
- Mini Assorted Pastries
- Dessert Bars
- Mini Cannoli
- Brownies and Cookies
Plated Meals
(with Choice of Side Salad, Sides and Dessert)

Starter
- Roasted Tomato Soup, Focaccia Croutons, Balsamic Reduction
- Arugula Salad with Candied Pecans, Brie, Raspberry Vinaigrette
- Field Greens Salad of Roasted Beets, Goat Cheese, Extra Virgin Olive Oil & Red Wine Vinegar
- Classic Caesar Salad with Romaine Lettuce & Caesar Dressing, Focaccia Croutons and Shaved Parmigiano Rigano

Entrees

Thyme Crusted Chicken Breast $39
with Roasted Fingerling Potato, Roasted Baby Zucchini, Steamed Red Beets and Dry Sherry Sauce,

Stuffed Chicken Breast $42.50
with Roasted Yellow & Red Pepper, Boursin Cheese, Polenta Triangle, Broccolini

Chicken Picatta $37
Warm Cous Cous Salad, Braised Greens, Lemon Caper Sauce

Herb Crusted Beef Tenderloin Market Price
with Grilled Baby Carrots, Roasted Baby Bliss Potato, Garlic Compound Butter

Vegan Vegetable Ravioli $34
Toasted Hazelnuts, Baby Kale, Sherry Sauce

Pan Seared Salmon $44
with Sautéed Napa Cabbage with Black Sesame Seed, Roasted Tri Color Fingerling Potato with Brown Sugar Soy Butter Sauce

Pan Seared Cod $42
with Roasted Fennel & Dill, Sweet Potato Mash, Asparagus

Desserts
- Lemon Meringue Tart - A Buttery Shortbread Crust with Lemon Curd Filling and Golden Swirls of Meringue
- Fruit Tart with Vanilla Cream and Glazed Fresh Fruit
- Tres Leches - Vanilla Sponge Soak Including Coconut Covered W Whipped Cream and Caramel Coulis
- Strawberry Grand Marnier - Strawberries, Buttercream Lightly Brushed with Grand Marnier and Strawberry Coulis
- Tiramisu - Vanilla Sponge Soaked with Brandied Expresso and Layered with Fluffy Mascarpone Mousse and Kahlua Anglaise
- Chocolate Ganache Tart with Sea Salt and Caramel Filling