



Mitchell College *Campus Catering*

*437 Pequot Ave
New London, Ct 06320
860-629-6200*

Dear Colleague,

We are delighted to present this guide for Mitchell College Catering Services. From morning breakfast baskets and freshly brewed coffee; to casual dinners, elegant hors d'oeuvre receptions and afternoon refreshment breaks, this catering guide is filled with fresh and contemporary menus.

Whatever your event - a breakfast meeting, a faculty luncheon, a retirement party, or a special celebration of any sort, you will find that we offer fresh ingredients, creative preparations, elegant presentation, and thoughtful service.

We would be pleased to help you design a menu for your next event. If we can offer you more information, or if you would like to make an appointment, please call the Dining Services Office at 860-629-6200, e-mail Sodexo@Mitchell.edu or internal campus @ ext 6200

Catering Planning Guidelines:

- Prior to contacting the food service department, a room reservation is necessary. Contact Jill Rakoff at extension 5111 to schedule your event
- The Facilities Department coordinates the set up of tables, chairs and room layout needs, Contact Terry Taulbee at extension 5177
- Contact the Catering Department well in advance of your event. A final count is requested no later than one week prior to the date of service.
- For all non-campus events, a 75% deposit is required when a Catering event is booked. The balance is due upon arrival and prior to service.
- **Although we pride ourselves in our ability to respond to last minute requests, a \$25.00 service fee will be charged for all events with less than 2 business days notice.**
- All "Tax Exempt" groups *must* present a CT123 certificate when booking the event in order for State Tax not to be included.
 - o All internal Mitchell College functions are non tax events and do not require this certificate.





Start Your Day Off Right



The Moorings Continental 4.89

Green Mountain Coffee (reg. & decaf)
 Gourmet Blend Tea
 Orange Juice
 Iced water
 Assorted Mini Muffins
 Petite demi danish

The Nathan Hale Continental 5.79

Green Mountain Coffee (reg. & decaf)
 Gourmet Blend Tea
 Orange Juice
 Cranberry Juice & Iced water
 Assorted sliced country style breakfast breads
 - blueberry, banana nut & corn
 Bagels with butter and cream cheese

The Harbor House Continental 7.19

Green Mountain Coffee (reg. & decaf)
 Gourmet Blend Tea
 Orange Juice
 Iced Water
 Choice of: Apple, Cranberry or Tomato juice
 Seasonal fresh fruit salad bowl
 Bagels with butter and cream cheese
 Cinnamon Rolls

- *continental breakfasts are priced per person, 15 person minimum charge*

Breakfast a la Carte

Green Mountain Coffee (reg. & decaf)	1.99
Tea	1.40
Bottled water	1.40
Juice – orange, apple, cranberry	1.55
Fresh seasonal fruit salad	2.40
Individual 6oz fruit yogurt	1.95
Nutri grain bars	1.60
Coffee refresh @ breaks	1.49

Bakery a la Carte

Bagels with cream cheese	1.85
Fresh baked gourmet muffin	2.25
Mini danish	1.59
Cinnamon rolls	2.50
Apple turnover	2.75
Assorted whole coffee cake	19.50
Pecan Rolls	1.99

Sunriser Breakfast Buffet Selections

priced per person, 20 person minimum charge

The Crows Nest 8.75

Scrambled Eggs
 Shredded home fries
 Buttermilk pancakes
 Assorted mini muffins and danish

The Fore' n Aft 9.99

Scrambled Eggs
 Red bliss home fries
 Crisp bacon and sausage links
 choice of: pancakes or French toast
 Fresh seasonal fruit salad bowl

Sunriser selections are complimented with coffee, decaf, tea, orange juice and iced water



Gourmet Sandwich Platter Buffet 10.50

Potato chips, cookies, pickle platter included

Choice of Four sandwiches:

- Chicken wrap; buffalo, plain or Caesar style
- Herb grilled chicken w/ cranberry mayo on sour dough
- Roast beef w/ Boursin cheese on croissant
- Sliced salmon w/ cream cheese and red onion on baguette
- Roasted vegetables w/ havarti cheese on foccacia
- Roasted turkey w/ Chipotle on baguette w/ muenster

Choice of two salads:

- tossed garden salad with two dressings
- Caesar salad
- Potato salad
- Pasta primavera
- N.E. style macaroni salad

Choice of two beverages:

Iced Tea/ Fruit Punch/ Lemonade/ Fountain soda

- priced per person – 15 person minimum charge

The Sub Fest

7.50

Choice of two:

- *Italian, Tuna, Roast Vegetable, Turkey*

Nacho chips and potato chips

Iced Tea/ Fruit Punch/ Lemonade/ Fountain soda

Chocolate chip cookies

* priced per person – 15 person minimum charge

Salad Supreme

10.50

The ultimate salad lovers lunch: Build your own

Mixed greens, tomato, cucumber, bell peppers, croutons

Chicken strips, egg wedges, sliced red onion, bacon bits

Blue cheese crumbles, julienne turkey, julienne ham

Caesar salad dressing, Ranch dressing

Assorted dessert bar platters

Iced Tea/ Fruit Punch/ Lemonade/ Fountain soda

Cold Luncheon Buffets

The Deli Board

9.25

Tossed garden salad with two dressings

Assorted sliced breads (white, wheat and rye)

Kaiser rolls, Pita bread

Lettuce, tomato & onion platter

Assorted sliced cheese (American & provolone)

Platters of sliced ham, turkey & roast beef

Choice of: Tuna, Chicken or Egg salad

assorted condiments, Potato chips

chocolate chip cookies

double fudge brownies

Choice of two beverages:

Iced Tea/ Fruit Punch/ Lemonade/ Fountain soda

* priced per person – 15 person minimum charge

The Western Wrap

9.75

Caesar salad

Sliced seasonal fruit tray

Assorted Tortilla wrap sandwiches

** turkey, ham, roasted vegetable*

Assorted dessert bar platters

Iced Tea/ Fruit Punch/ Lemonade/ Fountain soda

* priced per person – 15 person minimum charge

Boxed Lunch

6.50

Choice of Sandwich

Bag of Chips,

Powerade or Soda

Choice of: Banana, Orange, Apple

Fruited Yogurt

Fresh baked cookies





The Mitchell College Dinner Buffet	18.95
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Choice of two salads:

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|--------------------------|-----------------------------------|-----------------|
| Caesar salad | Tossed garden salad | Pasta Primavera |
| Spinach salad with bacon | Tomato & fresh mozzarella platter | Waldorf salad |
| Greek salad | Mixed field salad w/ gorgonzola | |

Choice of two entrees:

Poultry:

- Chicken Francaise
- Chicken Piccata
- Chicken Marsala
- Stuffed Chicken Florentine w/ sun dried tomato
- Baked chicken parmesan
- Key West grilled chicken breast
- Chicken cordon bleu
- Breast of chicken saltimbocca
- Grilled herbed chicken breast
- General Tso's Chicken
- Stuffed breast of chicken supreme
- Grilled breast of chicken Chasseur

Beef:

- Roast top round of beef with au jus
- Marinated London Broil w/ mushroom demi glace
- Asian style Peppersteak
- Italian steak al la Piazzola
- Memphis Style Beef Brisket
- Grilled steak teriyaki
- Sliced sirloin au poivre with bordelaise sauce
- Grilled sirloin tips with mushroom and onions

Pork – Seafood – Pasta – Veal & Vegetarian

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|-------------------------------------|----------------------------------|
| Roast loin of Pork | Grilled Salmon with fresh herbs |
| Pork cutlet Zingara | Boston Baked Scrod |
| Herb grilled center cut pork chops | Baked scrod Provencal |
| Baked Three cheese lasagna | Penne pasta with shrimp scampi |
| Baked Lasagna Bolognese | Herb baked roulade of sole |
| Spinach and roasted garlic ravioli | Stuffed baked jumbo pasta shells |
| Baked Cheese manicotti | Veal Parmesan |
| Veal marsala | Veal Francaise/ Piccata |
| Eggplant parmesan | Ratatouille casserole |
| Baked stuffed Zucchini w/ wild rice | |

Accompaniments (choose two)

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|---------------------------------------|------------------------------|-----------------------|
| Buttered broccoli flowerets | Sweet peas and mushrooms | Ginger glazed carrots |
| Sugared butternut squash | Roasted medley of vegetables | Seasonal squash sauté |
| Green bean sauté w/ diced red peppers | Corn O'Brian | Fresh steamed spinach |
| Pan-Asian stir fry vegetable | | |
| Oven roast red bliss potato | Garlic mashed potato | Baked potato |
| Lyonnais potato | Rissole potato | Dauphine potato |
| Cheddar mashed red skin potato | Steamed white rice | Basmati rice |
| Rice pilaf | Thai sticky rice | |

The Mitchell College Buffet includes fresh baked dinner rolls, choice of two beverages; Iced tea, Lemonade, Fruit punch, Fountain soda pitchers, and choice of two desserts.

Price is per person – 25 person minimum charge.

Barbecues & Cookouts



Traditional Backyard Cookout

11.39

Tossed salad, potato salad, macaroni salad, hamburgers, hot dogs, veggie burgers, grilled chicken, lettuce & tomato platter, sliced cheese platter, pickle tray, sliced onions, potato chips, watermelon, assorted cookies, fudge brownies, iced water, fruit punch and lemonade

New England Clambake

Market

New England clam chowder, Tossed salad, potato salad, Steamer clams, clam cakes, Boston baked scrod, parsley boiled potato, stuffed Quahog, Watermelon, Strawberry Shortcake bar, iced water, fruit punch and lemonade

Southern Style Barbecue

16.95

Tossed salad, Chili con Carne, Baked chicken quarters, BBQ Baby Back ribs, Slow Roast beef brisket, Baked beans, Cornbread, Corn on the Cob, Oven roast red potato, Apple cobbler, iced water, fruit punch and lemonade

Party Platters & Refreshment Breaks

Please provide a minimum of 24 hours notice when ordering – customer pick up available at anytime



Chicken Wing Platter (serves 10)

40.95

Choice of: Buffalo – Teriyaki – Sweet and Sour – Barbecue – Honey Dijon

Chicken Wing Grazer Platter (serves 10)

42.95

Choice of Two: Buffalo – Teriyaki – Sweet and Sour – Barbecue – Honey Dijon

Assorted Finger Sandwiches (serves 10-12, 24 assorted sandwiches)

24.95

Choice of Two: Chicken salad, Ham & Cheese, Turkey, Tuna salad, Seafood salad, Egg salad

Assorted Roll up Sandwiches (serves 10-12, 24 assorted sandwiches)

25.95

Choice of Two: Ham and Cheese, Turkey, Roast beef

Domestic Cheese Platter (4 lbs. serves 20)

24.50

Includes sharp cheddar, havarti with dill, Monterey pepperjack & Swiss

Fresh Seasonal Sliced Fruit Platter (4 lbs. serves 20)

26.89

Includes Honeydew, Cantaloupe & Pineapple garnish with grapes

“Reception Breaks” – priced per person (*10 person minimum charge*)

Coffee, Decaf, Tea	1.99	Assorted Spunkmeyer Cookies (2 dz.)	11.75
Potato chips and dip	2.25	Tortilla chips and salsa	2.75
Mitchell College Bottled water	1.40	12oz canned soda	1.25
Fruit Punch Pitcher	2.85	Lemonade Pitcher	2.85
Double fudge brownies (2 dz.)	11.75	Pizza Cheese - 9.75	Pepperoni – 11.99
Coffee refresh	1.49		



All menu selections are priced per dozen unless otherwise specified

Vegetable stuffed mushroom caps	8.95	Sausage stuffed mushroom caps	9.50
Petite assorted quiche	8.95	Spinach spanikopita	9.95
Smoked Kielbasa en crouete (sliced)	11.75	Coconut crusted chicken tenderloin	12.95
Thai Chicken sate	13.50	Teriyaki beef sate	12.95
Petite chicken and cheese quesadilla	14.50	Fried artichoke hearts w/ parmesan	14.50
Chicken cordon bleu	14.50	Golden crab Rangoon	15.25
Scallops wrapped in bacon	19.25	Sweet and sour cocktail meatballs	11.75
Swedish cocktail meatballs	11.75	Maryland style crab cakes	15.75
Chicken fingers w/ dipping sauce	13.50	Mini Chicago style pizza	13.25
Beef Wellington	15.99	Mini spring rolls	12.75
Coconut crusted shrimp	22.50	International Cheese Display (per person)	3.95
Vegetable Crudit� w/ dip (per person)	2.95	Petite chilled fruit kabobs	12.50
Jumbo chilled shrimp cocktail	22.50	Petite Hawaiian Ham kabobs	12.95
Southwest Tortilla bar (25 person min)	3.95	Assorted gourmet canap�	22.50
<i>with salsa, guacamole & bean dip</i>			



Bar Desserts (priced per dozen, 2dz Minimum) 13.95

Raspberry Tango	M&M Brownie
Oreo Brownie	Magic Bar
Lemon Bar	Peanut Butter nut bar
Rocky road brownies	Caramel Cream Bar

Birthday Cakes

Round	serves 8-12	19.99	½ Sheet Cake	serves 20-25	27.00
Full sheet cake	served 45-50 (2 layer)	110.50	9" Cookie Pie	serves 6-8	11.95

Dessert Specialties – all specialties are available for selections with the Mitchell College Dinner Buffet (price included), all other prices are per person

Carrot cake w/ cream cheese frosting	3.50	German Chocolate cake	2.50
French Chocolate Chambord	4.25	Black Forest	2.65
Golden pound cake	2.95	Boston cream pie	2.50
Pecan Pie	2.50	Chocolate sheet cake	1.95
Vanilla sheet cake	1.95	Chocolate fudge cake	2.50
Petite Fours – 2 dozen minimum	22.50	Mini Cheesecake dz	21.00

Signature Desserts - are available with the Mitchell College Dinner Buffet at an additional cost of 2.95 per person

Fruit topped Cheesecake	3.25	Tiramisu	3.75
Chocolate Ganache Torte	3.50		

By special request – Miscellaneous items when ordered separately from your event

Extra linen tablecloths	7.50	Tableskirts (if non stock special order)	30.00
Table Centerpieces/ Floral vase small	12.50	Extra linen napkins	2.25
Additional service staff – per hour (4hr min)			25.00

Ice cream Sundae Bash

4.75 per person

Includes: Chocolate, Vanilla & Strawberry Ice Cream
Whipped Cream, Cherries, chopped nuts, chocolate jimmies
Hot fudge, Butterscotch topping, Mini M&M's