



C A T E

R I N G



AT RIVIER
COLLEGE



Our Menu



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PLANNING YOUR EVENT

This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.



Welcome

From basic coffee services to outdoor events of unlimited numbers, our goal is to provide you with a full range of quality and innovation catering services backed by a diverse, service oriented staff and a wide range of resources available from our international network.



As a catering service our main function is food! Our trained professional staff is dedicated to providing the highest level of catering services. The quality of your food however, does not rest upon the chefs alone. Every member of the catering department receives monthly training on food and beverage services, as well as day to day experience on the job.



This brochure provides you with fresh, contemporary menus. However, this represents only a starting point. Our commitment is to customize and create whatever is required to provide your guest with an unforgettable experience.

We look forward to the opportunity to work with you!

You can review our menu at this link:

<http://www.rivierdining.com/catering.html>





A GREAT START

SUNRISE BREAKFAST (10 PERSON MINIMUM)

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs.

THE RIVIER COFFEE BREAK

Includes freshly brewed Green Mountain regular and decaffeinated coffee with an assortment of teas.

EARLY RISER

Assorted pastry basket of Danish, croissants and muffins. Served with bottled juices including: orange, apple and cranberry. Includes freshly brewed Green Mountain regular and decaffeinated coffee with an assortment of teas.

EYE OPENER

A pastry basket of Danish, coffee cake and muffins. Served with bottled juices including: orange, apple and cranberry, plus fresh, seasonal sliced fruit. Includes freshly brewed Green Mountain regular and decaffeinated coffee with an assortment of teas.

SUNRISE START

A variety of bagels and scones with fresh, seasonal sliced fruit, accompanied by fruit yogurt and granola, as well as a bottled juice assortment including: orange, apple and cranberry. Including freshly brewed Green Mountain regular and decaffeinated coffee with an assortment of teas.

B R E A K F A S T



A GREAT START

SUNRISE BREAKFAST

The following items can be added on to any of the sunrise breakfast menus to create a custom menu for any occasion.

BAKERY A LA CARTE, PER PERSON

- Assorted bagels with condiments
 - Assorted donuts
 - Croissants
 - Danish
 - Cinnamon buns
 - Assorted scones
 - Tea breads
 - Assorted muffins
-

COFFEE CAKES (SERVES 12 GUESTS)

- Lemon poppy seed
- Cinnamon
- Blueberry

BEVERAGES

- Iced tea
- Lemonade
- Assorted canned soft drinks
- Assorted bottled juices
- Bottled water
- Fresh brewed Green Mountain regular or decaffeinated coffee
- Hot water for tea (includes decaffeinated)
- Hot chocolate
- Assorted flavored teas
- Hot or cold apple cider (seasonal; one gallon minimum)

B R E A K F A S T



LUNCH TIME SANDWICHES AND SALADS

EXPRESS LUNCHES: (10 PERSON MINIMUM)

Our signature gourmet sandwiches can be prepared to suit your event. They can be preset along with beverages and dessert to keep your program on time or they can be served buffet style. All luncheon sandwiches and salads include a cookie or a brownie, and choice of a soda or bottled water.

SIGNATURE SANDWICHES

BISTRO GRILL

Grilled herb chicken breast with melted mozzarella and pesto mayonnaise on focaccia bread with vegetarian pasta salad, condiments and potato chips.

GRILLED PORTOBELLO ON FOCACCIA

Grilled Portobello mushroom sandwich with provolone cheese served with vegetarian pasta salad, condiments and potato chips.

TURKEY CHEDDAR WRAP

Turkey and cheddar with horseradish cream cheese on a flour tortilla, served with vegetarian pasta salad, condiments and potato chips.

SWEET BEEF BAGUETTE

Roast beef with caramelized onion and Dijon mayonnaise on a baguette served with vegetarian pasta salad, condiments and potato chips.

GRILLED VEGAN BAGUETTE

Grilled marinated vegetables with fresh tomatoes and basil on a baguette.

SIGNATURE SALADS

Dressing choices:

Red wine vinaigrette, blue cheese, ranch, thousand island, parmesan peppercorn and lite Italian

CHEF SALAD

A bed of mixed greens with julienned ham and turkey, cheddar cheese, hard boiled egg and your choice of dressing with bread and butter.

CAESAR SALAD

Fresh cut romaine lettuce with shredded parmesan, croutons and Caesar dressing, bread and butter.

- Add grilled balsamic chicken breast
 - Add beef strips
-

TRUSTEE'S SALAD

A bed of mixed greens with candied pecans, fresh grapes and raspberries topped with crumbled blue cheese served with your choice of dressing, bread and butter.

CHICKEN FAJITA SALAD

Fresh mixed greens, marinated sliced chicken breast, vegetables, tomatoes, shredded cheddar cheese and fried tri-color tortilla chips served with your choice of dressing, bread and butter.

EXPRESS LUNCHES



B O U N T I F U L B U F F E T S

SPECIALTY BUFFETS: (20 PERSON MINIMUM)

The following buffets have been created with distinctive themes for your event planning convenience.

SLICERS DELI BUFFET

Sliced roast beef, ham, turkey, tuna, American, Swiss and provolone cheeses accompanied by pesto pasta salad, assorted breads and rolls, relish tray with lettuce, tomato, pickles, onion, condiments, potato chips, cookies, brownies, soda and bottled water

OPTIONS

- Soup du jour
- Potato salad, garden salad and Caesar salad
- Chicken salad
- Pasta salad

SALAD BUFFET

Seafood salad, chicken salad, tuna salad, egg salad and tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons with a choice of two salad dressings all accompanied by assorted breads and rolls, relish tray with lettuce, tomato, pickles and onion, condiments potato chips, cookies, brownies and a soda or bottled water

CAESAR BAR

Romaine lettuce tossed with parmesan cheese, croutons, and Caesar dressing served with rolls and butter, dessert bars, soda and bottled water

OPTIONS:

- Add grilled chicken, grilled steak, grilled shrimp or grilled salmon

ROMA ITALIAN

Bowties and penne pasta with marinara sauce accompanied by a mixed green salad with Italian dressing and antipasto platter. Served with breadsticks, butter, shredded parmesan cheese, Italian cookies, soda and bottled water

OPTIONS:

- Add alfredo, meat or pesto sauce
- Add eggplant parmesan, cheese ravioli, chicken parmesan or meat or vegetarian lasagna

B U F F E T S



MOVABLE FEASTS

MOVABLE FEASTS: (25 PERSON MINIMUM)

The following feasts have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

BASIC BBQ

Hamburgers, hot dogs, veggie burgers, potato salad, coleslaw, corn bread, relish tray with lettuce, tomato, pickles and onions, sliced American cheese, condiments, potato chips cookies and brownies served with lemonade, iced tea and water

BBQ ENHANCEMENTS

To make your event even more special, enhance your basic BBQ with the following options:

- Grilled salmon
- NY sirloin
- BBQ chicken quarters
- Texas chili
- Pork ribs
- Baked beans
- Sausage with peppers and onions
- Corn on the cob

MAINE LOBSTER FEAST

Boiled Maine lobster served with drawn butter (grilled sirloin steak or roasted half chicken for non lobster guest) steamed red bliss potatoes, corn on the cob, sausage and Maine mussels, tossed salad, potato salad or cole slaw, strawberry shortcake, iced tea, lemonade and soda.

HOLIDAY DINNER

Tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons with your choice of two dressings.

Roast turkey, with whipped potatoes and giblet gravy, country stuffing, corn, cranberry sauce, rolls with butter and pumpkin pie. Served with freshly brewed Green Mountain regular and decaffeinated coffee, hot tea or iced tea.

FAJITA BAR

Choice of chicken, beef, shrimp or vegetable fajitas served with warm flour tortillas accompanied with Spanish rice and traditional toppings. Beverages include lemonade, iced tea and bottled water with Key lime pie for a refreshing dessert.

PIZZA, (REGULAR OR WHOLE WHEAT DOUGH AVAILABLE) 16 INCH PIZZAS (SERVES 4 GUESTS)

Add additional toppings

Cheese	Peppers
Pepperoni	Bacon
Sausage	Ham
Mushrooms	Pineapple
Onions	Broccoli



CULINARY CLASSICS

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of salad with dressing, starch and vegetable from our menu accompaniments page. All culinary classics are served with fresh baked rolls and butter, freshly brewed Green Mountain regular or decaffeinated coffee, hot tea, and choice of dessert.

BEEF

FILET MIGNON

Beef Tenderloin filet with your choice of sauce

STEAK AU POIVRE

Delicious beef sirloin served with a classic brandy sauce with green peppercorns

GRILLED LONDON BROIL

Balsamic marinated and grilled flank steak sliced and served with a mushroom demi-glace

POULTRY

CHICKEN PICCATA

Boneless breast of chicken lightly sautéed and served in a light lemon sauce with capers

CHICKEN MARSALA

Sautéed breast of chicken and shiitake mushrooms in our marsala sauce.

CHICKEN SORRENTO

Sautéed boneless breast of chicken lightly breaded, topped with prosciutto and eggplant and a light tomato sauce

DILL MUSTARD CHICKEN

Sautéed breast of chicken topped with a creamy fresh dill and Dijon sauce

ITALIAN CHICKEN

Grilled boneless breast of chicken seasoned with Italian marinade topped with tomatoes and mozzarella cheese.

PORK

SOUTHWESTERN GLAZED PORK LOIN

Carved and served with a zesty chipotle pepper sauce

STUFFED PRIMAVERA PORK LOIN

Roasted pork loin stuffed with poached vegetables, and dill havarti cheese.

SEAFOOD SHRIMP SCAMPI

Shrimp sautéed with fresh herbs and garlic served over basil orzo

BROILED SALMON WITH DILL BUTTER

Salmon fillet broiled to perfection served with dill butter

VEGETARIAN VEGETARIAN LASAGNA

Lasagna noodles layered with fresh ricotta mozzarella and parmesan cheese topped with marinara sauce

C L A S S I C S



CULINARY CLASSIC DINNER BUFFETS

(25 PERSON MINIMUM)

If you prefer a buffet event use our dinner buffet options to build an event that best fits you and your guests needs. All buffets are a complete package served with rolls, an assortment of cakes, seasonal homemade pies, chocolate mousse cups, freshly sliced fruits of the season and brewed Green Mountain regular and decaffeinated coffee and tea.

SALADS & SIDES

(Please select one salad, one starch and one vegetable from our menu accompaniments page.)

ENTRÉE CHOICES

(Please select three entrée choices from the list below)

FISH

- Grilled teriyaki salmon
- Baked stuffed cod with lemon butter
- Cajun catfish with red onion Grenobloise sauce

PORK

- Honey chipotle roast pork
- Chinese marinated pork loin
- Center cut pork chop au poivre style

BEEF

- Beef tips with grilled onions and peppers
- Szechwan beef with red, green bell peppers
- Grilled sirloin steaks with a peppercorn demi glace

CHICKEN

- Italian herb chicken
- Chicken marsala
- Chicken moutarde
- Chicken pesto
- Chicken piccata

VEGETARIAN

- Tortellini Vegetable alfredo
- Butternut squash lasagna
- Vegetable lasagna

C L A S S I C S



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include salad, vegetable, starch and dessert.

SALADS

TOSSED GARDEN SALAD

A fresh mix of lettuce with tomatoes, cucumbers, red onions, croutons and your choice of dressing

CAESAR SALAD

Romaine lettuce with parmesan cheese, garlic croutons and creamy Caesar dressing

FRESH MESCLUN

Baby greens with balsamic vinaigrette

BUFFALO MOZZARELLA

Tomato and fresh basil with balsamic vinaigrette

SPINACH SALAD

Classic spinach salad with mushroom, red onions and grape tomatoes served with raspberry vinaigrette

RADICCHIO AND ARUGULA

Fresh tossed radicchio and arugula with oranges, tomatoes, toasted pinenuts, fresh mozzarella and a citrus vinaigrette.

ON THE SIDE

- Baked potato served with butter, sour cream and chives
- Country mashed red bliss potatoes
- Maple roasted sweet potatoes
- Oven roasted new garlic potatoes
- Rice pilaf
- Long grain and wild rice
- Whipped sweet potatoes
- Risotto with mushroom cakes
- Fresh broccoli spears
- Asparagus spears (seasonal)
- Fresh zucchini with garlic and basil
- Green beans with almonds
- Baby carrots
- Seasonal vegetable medley



GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

ASSORTED DIPS, SERVES 25 GUESTS

Served with crackers and baguettes

- Spinach and artichoke dip
- French onion dip
- Garden vegetable dip
- Ranch dip
- Crab dip
- Seven layer dip with tortilla chips

TRAYS AND DISPLAYS, SMALL (15-20)

MEDIUM (25-50), LARGE (50-75)

- Crudités and dip
- Specialty imported cheese and cracker display
- Smoked salmon with condiments
- Fresh seasonal sliced fruit
- Roasted vegetable platter with portobello, zucchini, asparagus and roasted red peppers. Served with a lemon dill yogurt dressing.
- Mediterranean table with our lemon garlic hummus, pesto hummus, cajun pita chips and cucumber scoops.

CARVING STATION, PER PERSON

25 PERSON MINIMUM

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces. There is an additional charge per station chef.

Carving station comes with your choice of:

- Roast turkey with giblet gravy
- Mustard and apricot glazed ham
- Roast pork loin
- Roast top sirloin of beef au jus
- Pesto roasted leg of lamb

Ask us about our sauce options...

Add country mashed potatoes, oven roasted garlic potatoes, whipped sweet potatoes and wild rice medley.

Ask our catering director about our seasonal pasta, stir-fry and raw bar stations.

SNACKS, PER PERSON

- Popcorn
- Potato chips
- Pretzels
- Chips and salsa
- Pita chips with hummus
- Mixed nuts
- Granola bars
- Soft pretzels
- Goldfish

GOURMET DIPS
TRAYS AND DISPLAYS
CARVING STATIONS



FINISHING TOUCHES

DESSERT BARS, PER PERSON

- Chocolate brownies
- Cream cheese brownies
- Lemon bars
- Seven layer bars
- Marshmallow krispies
- Raspberry ribbon brownies
- Magic bars
- Linzer torts
- Toll house bars
- Cheesecake bars
- Mint chocolate chip bars

COOKIES, PER PERSON

- Chocolate chip
- Oatmeal raisin
- Peanut butter drop
- Chocolate chocolate chip

PIES AND COBBLERS

- Pumpkin pie
- Key Lime pie
- Lemon meringue pie
- Apple cobbler
- Peach cobbler
- Blueberry cobbler

CAKES

- Chocolate cake
- Black forest cake
- Strawberry shortcake
- Cheesecake with strawberries
- Carrot cake with cream cheese frosting
- Crème caramel
- Tiramisu

ICE CREAM SUNDAE BAR, 25 GUEST MINIMUM

Includes a three gallon tub each of vanilla, and chocolate ice creams.

Toppings include:

- Chocolate sauce
- Hot fudge
- Walnuts
- Sprinkles
- Cherries
- Granola
- Whipped topping
- M & M's



H O R S D ' O E U V R E S

PRICED BY INCREMENTS OF 50

The following hors d'oeuvres can be served passed on trays or set up as stationary buffets depending on the style of your event.

HOT

- Spanakopita
- Fried chicken wings
- Coconut shrimp
- Mini chicken Wellington
- Vegetable spring rolls
- Stuffed mushrooms
- Scallops wrapped in bacon
- Parmesan artichoke hearts
- Mini lamb chops with pesto bread crumbs
- Chicken cheddar quesadilla
- Crab Rangoon
- Roasted red pepper and gouda quesadillas
- Honey ginger chicken satay
- Crab cakes
- Chicken chimichanga
- Mini quiche
- Chicken taquitos
- Ratatouille in phyllo cups
- Cheddar phyllo cups
- Cozy shrimp

COLD

- Sushi
- Shrimp cocktail
- Cantaloupe wrapped with prosciutto
- Skewered fruit with yogurt dressing
- Salmon pinwheel
- Tomato, mozzarella and basil crostini
- Belgian endive and herbed goat cheese
- Tuscan bruschetta

H O R S D ' O E U V R E S



Planning Your Special Event

Introduction

Welcome to the Rivier College Catering Department. Sodexho Campus Services is pleased to provide this catering guide designed to offer you diverse menu selections and helpful ideas for planning your next meeting or event. We provide professional services along with Rivier College's Conference services department ensuring that every function is a success.

Although this is by no means a comprehensive listing of our catering expertise, you will find a list of menu suggestions, prices and general policies as it relates to catered events here at Rivier College.

To begin the process of room bookings and setups please call 603-897-8273 or email us at bkokoszka@Rivier.edu.



China Service

China service is included in the price for served meals and buffets up to 125 people. China is available for other functions upon request for an extra fee.



Linens and Skirting

We will provide linens and skirting for food and beverage tables at no charge. If you would like linen to be placed on guests tables for receptions, breaks, meeting tables and boxed lunches there will be a \$3.50 fee for each tablecloth. Other tables may be skirted and covered at \$3.50 per tablecloth and \$10.00 per skirt. The same applies to registration tables, name tag, head tables, and any additional table that will not be directly used for setup. We can also provide napkins to meet your color scheme for \$0.75 each. Specialty linens are available upon request for an additional charge.





Planning Your Special Event

Food Removal Policy

Due to health regulations, it is the policy of Rivier College Dining services that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.



