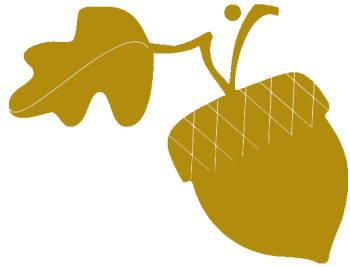


EXECUTIVE CATERING

Jepson Alumni Executive Center



Continental Breakfast

Continental Breakfasts
Include:

Aspretto Brand Coffee,
Numi Brand Hot Teas
Orange, Apple, and
Cranberry Juice
Bottled Water

Good Morning

Fruit and Cheese Danish
Orange-Cranberry, Blueberry, and Cinnamon Scones
Fruit Flavored Muffins

\$8.95

Add Seasonal Fresh Fruit

\$9.95

Great Beginnings

Assortment of Tea Breads
Almond and Chocolate Biscotti
Croissants with Jellies and Butter
Savory and Sweet Bagels with Cream Cheese and Butter

\$9.95

European Style

Apricot Jalousie
Cinnamon Rolls
Apple and Blueberry Strudel
Peach Breakfast Tart
Chocolate Almond Strudel
Fresh Seasonal Berries

\$11.95

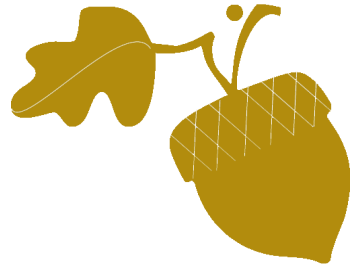
Savory and Sweet

Italian Style Meats and Cheeses
French Baguette, Biscuits
Fruit and Cheese Danish
Orange-Cranberry, Blueberry, and Cinnamon Scones
Fruit Flavored Muffins
Butter and Jam

\$12.95

EXECUTIVE CATERING

Jepson Alumni Executive Center



Buffet Breakfast

Buffet Breakfasts
Include:

Aspretto Brand Coffee,
Numi Brand Hot Teas
Orange Juice,
Iced Water

American

Fruit and Cheese Danish
Orange-Cranberry, Blueberry, and Cinnamon Scones
Fruit Flavored Muffins
Seasonal Fresh Fruit
Scrambled Eggs, Crispy Bacon
Potatoes with Green Peppers and Onions

\$14.95

English

Assortment of Tea Breads, Almond and Chocolate Biscotti
Croissants with Jellies and Butter
Savory and Sweet Bagels with Cream Cheese and Butter
Ham, Potato and Cheese Frittata, Roasted Vegetable Frittata,
English Banger Sausage, Shredded Hash Browns

\$16.95

Virginian

Fruit and Cheese Danish
Orange-Cranberry, Blueberry, and Cinnamon Scones
Fruit Flavored Muffins
Cheddar Grits, Belgian Waffles with Strawberry Topping,
Bacon or Ham, Home Fried Potatoes, Seasonal Fresh Fruit

\$15.95

Add **Chef Presentation of Omelets with toppings of your choice**

Cheddar Cheese, Onions, Green Peppers, Tomatoes,
Mushrooms, Ham, Bacon,

\$7.95
with breakfast

Asparagus, Roasted Red Pepper, Wild Mushrooms, Spicy Sausage,
Shrimp, Bacon, Monterey Jack, Smoked Gouda, Onions

\$8.95
with breakfast

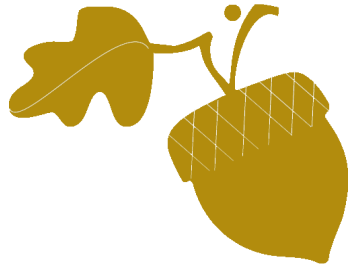
Add **Chef Presentation of Crepes**

Served with Oranges, Strawberries, Apples, Cherries, Whipped Cream

\$9.95
with breakfast

EXECUTIVE CATERING

Jepson Alumni Executive Center



Served Breakfast

Served Breakfasts
Include:

Platter of Breakfast
Pastries at Each Table

Aspretto Brand Coffee,
Numi Brand Hot Teas
Orange Juice,
Iced Water

Breakfast Sandwich

Ham, Sausage, or Bacon, with Egg and Cheese on Croissant
Pan-Fried Shredded Potatoes
Seasonal Fresh Fruit Salad

\$15.95

Traditional

Fluffy Scrambled Eggs
Thick-Cut Smoked Ham Steak
Home Fried Potatoes with Peppers and Onions
Seasonal Fresh Fruit Salad

\$14.95

Country

Vegetable or Ham and Cheese Quiche
Cheese Blintz with Strawberry Topping
Thick-Cut Bacon
Seasonal Fresh Fruit Salad

\$16.95

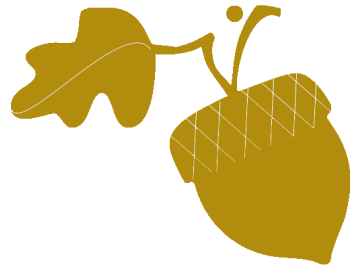
European

Crepes with Herbed Cream Cheese and Smoked Salmon
Croissant and Biscuit
Banger Sausage
Seasonal Fresh Fruit Salad

\$16.95

EXECUTIVE CATERING

Jepson Alumni Executive Center



Luncheon Buffets

Luncheon Buffets Include:

Selection of
Luncheon Buffet Dessert

Assortment of Sodas
and Bottled Water

Aspretto Brand Coffee,
Numi Brand Hot Teas

Wrap Buffet

Italian Deli, Chicken Cordon Bleu,
Turkey Club, and Vegetarian Mozzarella and Arugula Wraps
Soba Noodle Salad with Fresh Vegetables and Ginger-Soy Vinaigrette
Fresh Fruit Salad
Pretzels or Potato Chips

\$15.95

Sandwich Board

Ham and Brie Cheese with Dijon Sauce on Focaccia Bread
Smoked Chicken with Smoked Gouda and Cilantro Mayonnaise on Ciabatta
Roasted Vegetables with Hummus on Focaccia
Cheese Tortellini Salad with Julienne Vegetables
Fresh Fruit Salad
Pretzels or Potato Chips

\$19.95

Soup and Salad

Select Two Soups:

Our Signature Crab Bisque, Beef Barley with Wild Mushrooms,
Butternut Squash Bisque, Roasted Vegetable, Potato and Cheddar,
Cream of Tomato and Basil, Classic Chicken Noodle

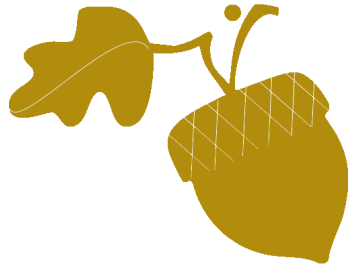
Select Three Salads:

Orange Pecan Salad, Cobb Salad, Chicken Caesar, Garden, or Chef
Breads and Butter

\$19.95

EXECUTIVE CATERING

Jepson Alumni Executive Center



Luncheon Buffets

Luncheon Buffets Include:

Selection of
Luncheon Buffet Dessert

Assortment of Sodas
and Bottled Water

Aspretto Brand Coffee,
Numi Brand Hot Teas

Madison Lunch

Garden Salad with Two Dressing Selections
Grilled Rosemary Breast of Chicken
Our Signature Cheese Tortellini and Wild Mushrooms with Romano Sauce
Saffron Risotto
Steamed Green Beans with Red Pepper

\$22.95

Sandwich and Salad

Choose Two Salads:

Orange Pecan, Cobb, Chicken Caesar, Garden, or Chef

\$19.95

Choose Two Sandwiches:

Roast Beef with Boursin Cheese on Herbed Baguette
Ham and Brie Cheese with Dijon Sauce on Focaccia Bread
Smoked Chicken with Smoked Gouda and Cilantro Mayonnaise on Ciabatta
Roasted Vegetables with Hummus on Focaccia

Chips and Pretzels

Deli Platter

Sliced Meats and Cheeses including Honey Ham, Roasted Turkey Breast, Roast Beef, Swiss and Provolone Cheese, served with Breads, Tortillas, Pita, and Appropriate Condiments. Accompanied by Penne Pasta Salad with Roasted Vegetables in a Balsamic Vinaigrette, Dijon Red Bliss Potato Salad, and Potato Chips.

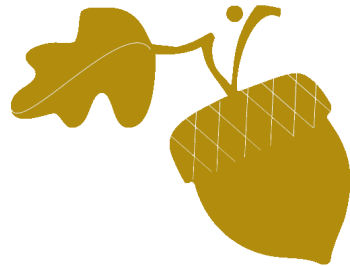
\$12.95

Luncheon Buffet Desserts (choose one)

Miniature Cookies, Dessert Bars, and Bite-Sized Cheesecake
Pound Cake with Strawberries and Whipped Cream
Individual Fresh Fruit Tarts with Vanilla Custard

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Served Luncheon Salads

Served Lunches Include:

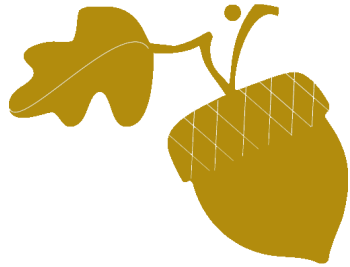
Selection of
Served Luncheon Dessert

Iced Tea and Iced Water
Aspretto Brand Coffee,
Numi Brand Hot Teas

Grilled Romaine Lettuce with Marinated Chicken Breast Chopped Tomatoes and Shredded Parmesan Cheese Caesar Dressing with a Hint of Chipotle Peppers	\$16.95
Spring Greens with Fresh Orange Slices, Gorgonzola Cheese Grilled Chicken Breast and topping of Candied Pecans Our Signature Orange-Pecan Dressing	\$18.95
Sesame Chicken Breast presented over Chopped Romaine Lettuce Topped with Crispy Noodles, Mandarin Oranges, Sesame Seeds Sesame-Ginger Dressing	\$17.95
Vietnamese-Style Shrimp and Pork Spring Roll Thai Salad of Tomatoes, Cilantro, Lettuce, Bean Sprouts, and Shredded Chicken Served over Rice Vermicelli Thai Table Sauce Dressing	\$21.95
Spinach Salad tossed with Crispy Bacon, Walnuts and Blue Cheese Topped with Sautéed Beef Tenderloin Tips Blue Cheese Dressing	\$18.95
Spring Greens with Grilled Citrus Chicken Breast Roasted Seasonal Miniature Vegetables Balsamic Vinaigrette Dressing	\$17.95

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Served Lunch

Served Lunches Include:

Garden Salad
with Two Dressings

Add any Dinner Salad
Selection to a Served Lunch
for an Additional
\$2.00 Per Person

Iced Tea and Iced Water
Aspetto Brand Coffee,
Numi Brand Hot Teas

Selection of
Served Luncheon Dessert

Country Ham and Swiss Cheese Stuffed Chicken Breast with Dijon Sauce
Sautéed Julienne Vegetables
Steamed Basmati Rice

\$22.95

Grain-Mustard Crusted Chicken with Champagne Shallot Sauce
Roasted Miniature Vegetables
Garden Blended Rice

\$22.95

London Broil with Wild Mushroom Demi Glace
Mashed Red Potatoes with Chives
Steamed Julienne Carrots

\$23.95

Fillet of Atlantic Salmon with Orange Glaze
Sautéed Fresh Spinach
Roasted Fingerling Potatoes

\$25.95

Red Snapper Fillet with Lemon Butter and Capers
Orzo Pasta
Zucchini Squash sautéed with Shallots

\$25.95

Seared Yellowfin Tuna
Mild Wasabi Sauce
Pan Seared Sushi Rice Cake
Sautéed Baby Bok Choy

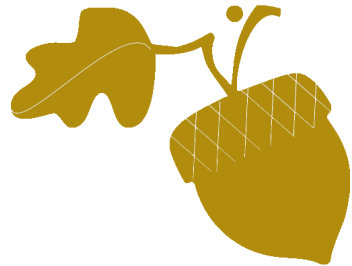
\$25.95

Served Luncheon Desserts (choose one)

Cheesecake, Key Lime Pie, Apple Pie, Carrot Cake, Tiramisu,
Mocha Bread Pudding with Vanilla and Caramel Sauce, Pecan Pie,
Norwegian Hazelnut Cake, Upside-Down Gingerbread Cake

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Served Luncheon Sandwiches

Served Lunches Include:

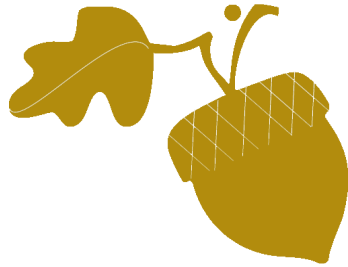
Selection of Served Luncheon Dessert

Iced Tea and Iced Water
Served Beverages of
Aspretto Brand Coffee,
Numi Brand Hot Teas

Chicken Salad with a Hint of Fresh Tarragon on Croissant Orzo Pasta Salad with Fresh Spinach, Tomato, and Feta Cheese <i>Miss Vicky's</i> Potato Chips	\$16.95
Cuban Sandwich Country Style Ham, Pork, Dill Pickles, Swiss Cheese and Mustard Red Bliss Potato Salad with Fresh Herbs and Capers Pretzels	\$17.95
Sweet Roast Beef Medium-Rare Roast Beef with Caramelized Onions on a Kaiser Roll Lettuce, Tomato and Horseradish Sauce Salad <i>Miss Vicky's</i> Potato Chips	\$18.95
Southwest Turkey Sandwich Smoked Turkey, Provolone, Bacon, Lettuce and Tomato Focaccia Bread with Chipotle Mayonnaise Three Cheese Tortellini Salad with Roasted Vegetables Pretzels	\$16.95
Smoked Ham and Creamy Brie Cheese with Tomato and Lettuce Focaccia Bread with Dijon Mustard Fresh Fruit Salad <i>Miss Vicky's</i> Potato Chips	\$16.95

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Packaged Lunches

Packaged Lunches
Include:

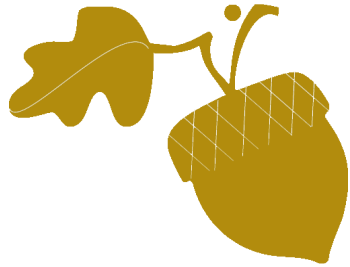
Chocolate Chip Cookie
and Fruit Dessert Bar

Bottled Water and
Assorted Sodas

Honey Ham and Swiss on Marbled Rye Tomato, Lettuce, Mayonnaise Cheese Tortellini Pasta Salad with Fresh Vegetables Pretzels	\$9.75
Roasted Turkey Breast and Provolone on Ciabatta Tomato, Lettuce, Cranberry Mayonnaise Orzo Pasta Salad with Fresh Spinach, Tomatoes, and Feta Cheese <i>Miss Vicky's</i> Potato Chips	\$9.75
Roast Beef and Provolone on Kaiser Roll Tomato, Lettuce, Horseradish Sauce Red Bliss Potato Salad with Fresh Herbs and Capers <i>Miss Vicky's</i> Potato Chips	\$9.75
Grilled Chicken and Cheddar in Pesto Wrap Shredded Lettuce, Tomato, Bacon, Ranch Sauce Cucumber and Tomato Salad Pretzels	\$9.75
Roasted Vegetables and Hummus in a Sun-dried Tomato Wrap Shredded Lettuce, Tomato, Pesto Mayonnaise Cheese Tortellini Pasta Salad with Fresh Vegetables <i>Miss Vicky's</i> Potato Chips	\$9.75

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Dinner Salads

Served Dinners Include:

Selection of
Dinner Salad

Iced Tea and Iced Water
Aspreto Brand Coffee,
Numi Brand Hot Teas

Selection of
Served Dinner Dessert

Pacific Salad
Blanched Asparagus and Star Fruit over Micro Greens
Vietnamese Style Vinaigrette

Tomato Panzanella Salad
Parmesan Crisp, Fresh Heirloom Tomato, Frisee Lettuce
Balsamic Reduction and Olive Oil

Madison Salad
Baby Garden Greens, Candied Pecans, Red Onion, Blue Cheese
Raspberry Vinaigrette

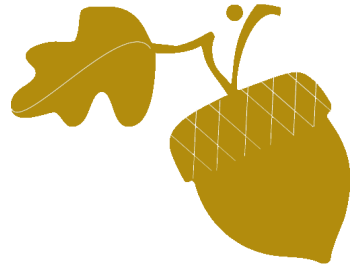
Oscar Salad
Shaved Fennel and Fresh Oranges with Artichokes
Dill Orange Vinaigrette

Summer Salad
Butter Lettuce Cup filled with Spring Greens and Julienne Vegetables
Tomato Basil Vinaigrette

Garden Salad
Romaine and Iceberg Lettuces with Cucumber, Tomato, Croutons, Carrots
Selection of Dressing

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Buffet Dinner

Buffet Dinners Include:

Selection of
Dinner Salad

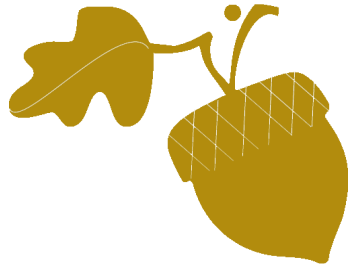
Iced Tea and Iced Water
Aspretto Brand Coffee,
Numi Brand Hot Teas

Selection of
Dinner Dessert

Chef Presentation of Prime Rib with Horseradish and Au Jus Grilled Rosemary Chicken Breast Signature Cheese Tortellini with Wild Mushrooms Romano Cream Sauce Sautéed Julienne Vegetables Garden Blended Rice	\$31.95
Grilled Flank Steak with Roasted Red Pepper Sauce Pesto Chicken Breast with Pine Nuts Polenta with Roma Tomato Sauce Sautéed Baby Vegetables Roasted Red Bliss Potatoes	\$29.95
Grilled Filet Mignon with Cherry Chive Sauce Salmon with Dill Butter Portabella Mushroom Cap with Wilted Spinach Steamed Broccoli Rice Pilaf	\$35.95
Red Snapper with Creole Sauce Pork Loin with Apple Cherry Glaze Signature Cheese Tortellini with Wild Mushrooms Romano Cream Sauce Asparagus and Red Pepper Bundle Roasted Fingerling Potatoes	\$33.95
Garden Salad with Antipasti Display of Italian Style Meats and Cheeses Fresh Mozzarella and Tomato drizzled with Olive Oil and Basil Italian Sausage Lasagna Baked Penne Pasta with Roasted Vegetables and White Wine Sauce Garlic Bread and Shredded Parmesan Cheese Cannolis and Cheesecake with Fresh Fruit Topping	\$23.95 with salad and dessert listed

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Served Dinner Entrees

Served Dinners Include:

Selection of
Dinner Salad

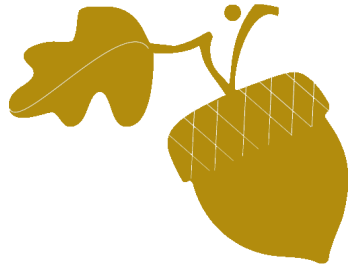
Iced Tea and Iced Water
Aspretto Brand Coffee,
Numi Brand Hot Teas

Selection of
Served Dessert

Roasted Chicken Breast with Tarragon Tomato Marsala Sauce Mashed Potatoes and Steamed Asparagus	\$26.95
Crab and Spinach stuffed Chicken Breast with Champagne Sauce Risotto Cake and Baby Carrots	\$32.95
Grilled Breast of Chicken with Citrus Butter Garden Blended Rice and Sautéed Julienne Vegetables	\$23.95
Grilled Filet Mignon with Bordelaise Sauce Potato Latke and Haricot Verts Carrot Bundle	\$36.95
Grilled Flank Steak with Roasted Red Pepper Sauce Steamed Jasmine Rice and Sautéed Julienne Vegetables	\$29.95
Roasted Pork Tenderloin with Orange Wine Sauce Yukon Gold Potatoes and Fennel Slaw	\$32.95
Pork Chops with Apple and Fig Compote Root Vegetables and Spinach Soufflé	\$31.95
Sesame Seared Tuna with Tomato Fondue Creamed Leeks and Parmesan Potatoes	\$28.95
Veal Chops with Rosemary Merlot Sauce Braised Baby Fennel and White Beans	\$41.95

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Served Dinner Entrees

Served Dinners Include:

Selection of
Dinner Salad

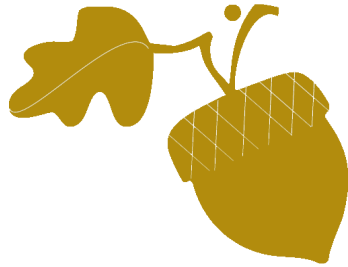
Iced Tea and Iced Water
Aspretto Brand Coffee,
Numi Brand Hot Teas

Selection of
Dinner Dessert

Sea Bass with Fruit Salsa Coconut Rice and Baby Zucchini	\$39.95
Red Snapper with Caper Sauce Basmati Rice and Sautéed Leeks	\$33.95
Rainbow Trout with Lobster Almond Butter Jasmine Rice and Herbed Spaghetti Squash	\$29.95
Twin Jumbo Lump Crab Cakes with Cilantro Lemon Aioli Broiled Tomato and Roasted Rosemary Potato	\$36.95
Cold Water Lobster Tail with Garlic Infused Butter Risotto and Steamed Snow Peas	<i>(seasonal price)</i>
Filet and Jumbo Shrimp with Béarnaise Sauce Signature Potato Grantinee and Sautéed Miniature Vegetables	\$38.95
Rosemary Garlic Lamb Chops with Minted Pinot Noir Sauce Haricot Verts and Jasmine Rice	\$36.95
Grilled Veal Tenderloin with Demi Glace Mashed Potato Dauphine and Roasted Root Vegetables	\$35.95

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Vegetarian Entrees

Vegetarian Options
are Available
Upon Request for
Lunch and Dinners

Eggplant Ravioli with Roma Tomato Sauce

Fluffy Striped Ravioli topped with Fresh Roma Tomato and White Wine Sauce, Finished with Fresh Herbs and Grated Parmesan

Mushroom Neapolitan

Grilled Portabella Mushroom Cap topped with Sautéed Fresh Spinach and Topped with Red Beans and Feta Cheese

Eggplant Roulade

Fresh Eggplant Wrapped around Roasted Garden Vegetables and Tofu, served over Polenta and topped with Roma Tomato Sauce

Tomato Tart

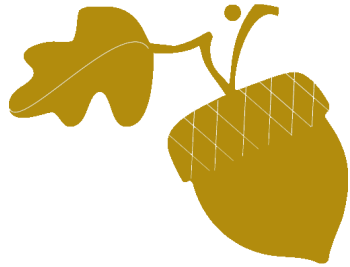
Sun-dried Tomatoes and White Wine with Lightly Beaten Eggs in a Flakey Crust, Topped with Toasted Parmesan Cheese and Savory Tomato Whipped Cream

Wild Mushroom Cheese Tortellini

Three Cheese Tortellini tossed with Romano Cream Sauce and Wild Porcini and Portabella Mushrooms, Topped with Grated Parmesan Cheese

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Served Dinner Desserts

Select one item to be
served after Dinner

Poached Pear

Bartlett Pear Lightly Poached in Sweet Wine, Presented on Spice
Cake and Drizzled with White and Dark Chocolate

Deep Dish Berry Tart

Blackberries, Red Raspberries, and Strawberries
Baked in a Butter Lattice Crust

Key Lime Tart

Yellow Sponge Layers with Key Lime Custard Filling
Topped with Candied Lime Wedge

Caramel Fudge Pecan

Chocolate Cake with Caramel, Chocolate Mousse
Topped with Caramel, Toffee, and Pecans.

Chocolate Lava Cake

Chocolate Sponge Cake Filled with Molten Chocolate Ganache

Midas Truffle

Chocolate Sponge Cake with Brilliant Poured Chocolate Glaze
Finish, Topped with a Golden Truffle

Raspberry White Chocolate

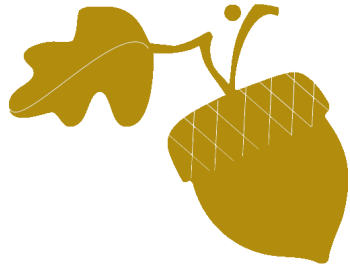
White Chocolate Raspberry Cheesecake with Marbled Raspberry,
Topped with Raspberry Glaze and White Chocolate

Turtle Cheesecake

Traditional New York Style Cheesecake with Chunks of Brownie
and Caramel, with Dark Chocolate Ganache and Toasted Pecans

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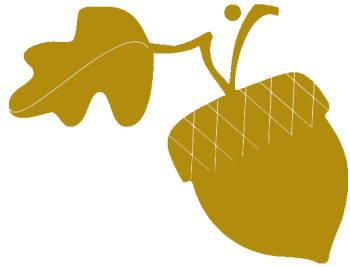


Hors d'oeuvres Receptions

International Cheese Display with an Assortment of Crackers Warm Artichoke Dip with Breads and Pita Sweet and Sour Meatballs Tomato Mozzarella Bruschetta on Crostini	\$14.95
International Cheese Display with an Assortment of Crackers Fresh Fruit Display Warm Crab Dip with Breads and Pita Panko Chicken Skewers with Orange Sauce Fresh Mozzarella Roulade with Vegetables	\$19.95
International Cheese Display with an Assortment of Crackers Fresh Fruit Display Roasted Vegetable Display with Balsamic Drizzle Warm Crab Dip with Breads and Crackers Sesame Panko Chicken Skewer	\$19.95
Thai Beef Roll with Fresh Julienne Vegetables Pork Tenderloin with Chile Mango Chutney Beef Sate with Peanut Sauce Antipasto Display of Italian Style Meats, Cheese, Marinated Vegetables Warm Spinach Dip with Breads and Crackers Artichoke Dip with Sun-dried Tomato Jam	\$22.95

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Hors d'oeuvres Reception

Coffee Beverage Station
Additional
\$2.95 per person

Hors d'oeuvres Reception #1

\$28.95

Chef Carving Station

Carved Beef Tenderloin
Petite Rolls, Horseradish Sauce and Grain Mustard

Table Presentations

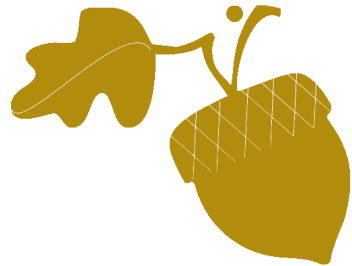
Warm Spinach and Artichoke Dip with Pita and Artisan Bread
Panko Breaded Sesame Chicken Skewer
Antipasti of Italian Style Meats, Cheeses, and Marinated Vegetables
Baked Brie with Raspberry and Almond Filling
Canapé of Shrimp Mousse on Brioche Toast Point
Gazpacho in Cucumber Cup

Butlered Hors d'oeuvres

Garlic Hummus on Cucumber Slice
Miniature Crab Cake with Red Pepper Aioli
Sliced Crisp Duck on Orange Risotto Cake

EXECUTIVE CATERING

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Hors d'oeuvres Reception

Coffee Beverage Station
Additional
\$2.95 per person

Hors d'oeuvres Reception #2

\$36.95

Butlered Hors d'oeuvres

Baby Vegetables with Ranch Dip
Skewered Scallop with Orange-Sesame Dipping Sauce
Basil Infused Sweet Grape Tomatoes
and Fresh Mozzarella Skewers

Chef Carving Station

Herb Encrusted Roast Tenderloin of Beef
Horseradish Cream, Whole Grain Mustard
Miniature Crusty Rolls

Chef Presentation

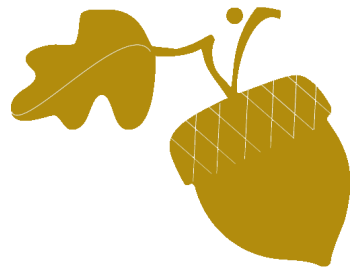
Onion, Herb, and Potato Encrusted Side of Salmon
Cucumber Dill Crema

Table Presentation

Imported Cheeses with Dried Fruit and Nuts
Gourmet Crackers, Flatbreads, and Baguettes
Country Ham on Buttered Biscuit
Panko Chicken Sesame Skewer
Toasted Goat Cheese on Roasted Garlic Cheese Toast
Chicken, Apple, and Cheddar Cheese Empanada

EXECUTIVE CATERING

Jepson Alumni Executive Center



Hors d'oeuvres Reception

Coffee Beverage Station
Additional
\$2.95 per person

Hors d'oeuvres Reception #3

\$53.95

Chef Presentations

Filet Mignon
Blue Cheese Butter and Demi Glace
Miniature Vegetable Bundle

Potato, Onion and Sage Crepe
Chicken, Sweet Corn, and Red Pepper Crepe

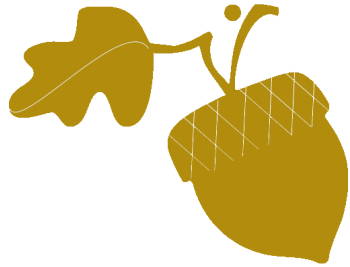
Sea Bass
Broiled Beefsteak Tomato and Donatello Coulis
Cilantro Sour Cream

Table Presentations

Shrimp Avocado Salsa Martini
Roasted Vegetable Empanadas with Chayote Squash Relish
Artichoke Bottom Cup with Sundried Tomato Jam
Mozzarella Roulade with Fresh Pesto Coulis
Yellow Curry Chicken on Skewer with Coconut Sauce

EXECUTIVE CATERING

Jepson Alumni Executive Center



Hors d'oeuvres Reception

Coffee Beverage Station
Additional
\$2.95 per person

Hors d'oeuvres Reception #4

\$26.95

Chef Carving Station

Dijon Mustard Glazed Ham
Silver Dollar Yeast Rolls

Table Presentations

International Cheese Display
Assortment of Breads and Crackers

Roasted Vegetable Display

Antipasto Display of Italian Style Meats,
Cheeses and Marinated Vegetables

Signature Warm Artichoke Dip
Assortment of Crackers and Pita

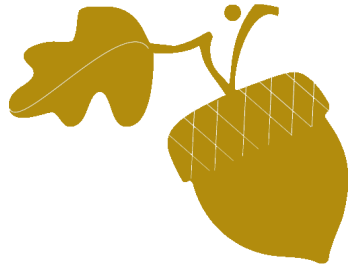
Sweet and Sour Meatballs

Red Pepper Hummus, Kalamata Olive Tapenade,
Tomato Basil Bruschetta, Herbed Feta Cheese Spread
Artisan Breads and Crackers

Crab Stuffed Mushroom

EXECUTIVE CATERING

Jepson Alumni Executive Center



English Style Tea

A Selection of Tea will be served tableside in Silver Tea Service. The menu will be presented on platters for each table.

Sparkling Water is available upon request.

Windsor Tea

First Course

Shrimp Mousse on Brioche Toast Points
Carolina Pork BBQ with Honey Butter on Biscuits

Second Course

Cinnamon Scones
Orange-Cranberry Scones
Fresh Biscuits
Whipped Butter, Raspberry Jam, Devonshire Cream

Third Course

Lemon Cookies
Fresh Fruit Tarts
Banana Nut Bread

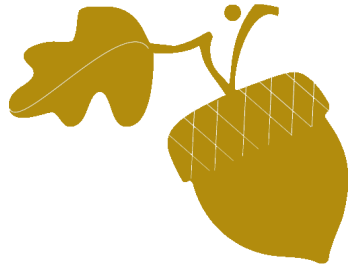
Fourth Course

Key Lime Pie

\$25.95

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English Style Tea

A Selection of Tea will be served tableside in Silver Tea Service. The menu will be presented on platters for each table.

Sparkling Water is available upon request.

Luncheon Tea

\$23.95

Tea Sandwiches

Daikon Radish and Watercress on Brioche Toast
Sliced Cucumber with Fresh Basil and Mint Butter
on Thin Sliced French Baguette
Shrimp Mousse on Brioche Toast Points

Canapes

Smoked Trout with Onion Relish on Brioche
Thinly Sliced Roast Beef with Horseradish Butter
on Pumpernickel Rye
Ham with Orange Marmalade on Southern Sally Lunn Rolls

Lemon Cookies

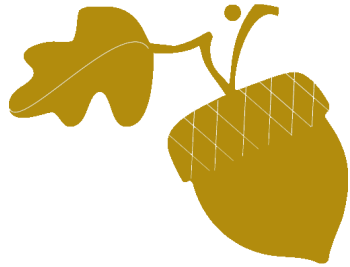
Afternoon Tea

\$18.95

Daikon Radish and Watercress on Brioche Toast
Sliced Cucumber with Fresh Basil and Mint Butter
on Thin Sliced French Baguette
Shrimp Mousse on Brioche Toast Points

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Chef Presentations

One of our Chefs will prepare and present your guests' meals during the event.

50 Guest Minimum

Chef Presentation Stations

Maki Sushi

Spicy Tuna – Sarachi Chile Mayo Sauce Mixed with Tuna

California Style – Avocado, Surimi, Red Pepper, Carrot, and Cucumber

Philadelphia Roll - Smoked Salmon and Cream Cheese

Mashed Potato Martini

Garlic, Sweet Potato, and Red Bliss Mashed Potatoes

Chives, Bacon, Creole Chicken or Shrimp, Cheddar Cheese,

Candied Pecans, and Marshmallows

Pasta

Tri-Color Tortellini, Porcini Mushroom Ravioli, and Penne Pasta

Chicken, Asparagus, Artichokes, Kalamata Olives,

Grated Parmesan Cheese, Oven Roasted Plum Tomatoes

Pesto, Roma Tomato, and Romano Cream Sauce

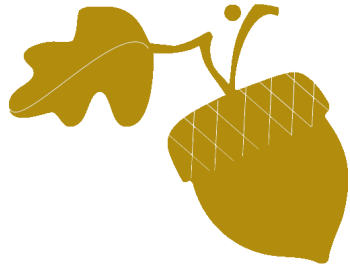
Add for \$10.95

Add for \$5.95

Add for \$9.95

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Chef Presentations

One of our Chefs will prepare and present your guest's meals during the event.

50 Guest Minimum

Chef Presentation Stations

Savory Crepes

Fresh Chive Crepes

Potato, Sage, and Onion

Chicken, Red Pepper, and Sweet Corn

Add for \$5.95

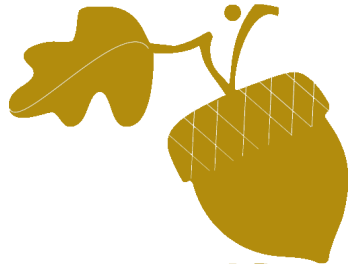
Raw Bar

Steamed Black Mussels, Cocktail Shrimp, Steamed Clams,
Two Varieties of Oysters on the Half Shell, Snow Crab Claws

Served with Cocktail Sauce, Fresh Lemons,
Sake Lime Sauce, and Classic Champagne Mignonette

Add for \$8.95

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Chef Carving Presentations

One of our Chefs will prepare and present your guest's meals during the event.

50 Guest Minimum

Chef Carving Presentation Stations

Dijon Ham

Add for \$6.95

Smoked Turkey

Add for \$7.95

Top Round of Beef

Add for \$8.95

Roasted Pork Loin

Add for \$8.95

Lamp Chops

Add for \$12.95

Beef Tenderloin

Add for \$13.95

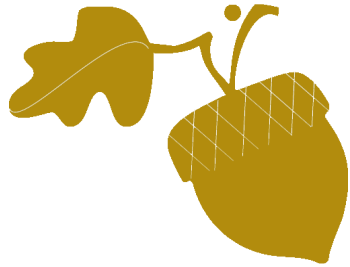
Prime Rib

Add for \$13.95

All carving stations are accompanied by an assortment of petite rolls and complementary condiments

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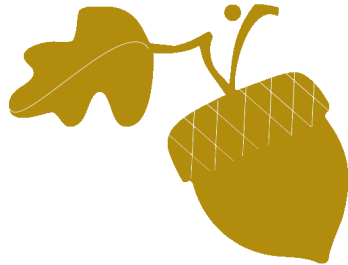


Afternoon and Morning Breaks

Beverage Station Refresh	\$4.95
Dried Fruits, Trail Mix, Granola Bars, Selection of Whole Fruit	\$4.95
Assortment of Cookies, Brownies, and Dessert Bars	\$2.95
Snack Bags of Goldfish Crackers, Pretzels, Potato Chips, and Popcorn	\$3.95
Baby Vegetable Crudité with Ranch Dip	\$2.95
Premium Beverage Break featuring Assorted Stewart's Sodas and Snapple Teas	\$2.95
Zucchini, Banana, and Date Nut Tea Breads with Whipped Butter and Whipped Cream Cheese	\$2.95
Fresh Seasonal Fruit Kabobs	\$3.95
Domestic Cheese Display with an Assortment of Gourmet Crackers	\$2.95

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Alcoholic Beverages

Hosted Bar – The host pays for each of their guest's drinks.

Cash Bar – Guests personally pay cash for each drink.

Top Shelf Bar

\$7.00 per drink

Bombay Sapphire Gin, Belvedere Vodka,
Crown Royal Whiskey, Woodford Reserve Bourbon,
Glenfiddich Scotch, 1800 Silver Tequila,
Mount Gay Eclipse Rum

Premium Bar

\$6.00 per drink

Tangeray Gin, Smirnoff 80 Vodka, Jack Daniel's Whiskey,
Makers Mark Bourbon, Johnny Walker Red Scotch,
Joes Cuervo Gold Tequila, Bacardi Superior Rum,

Top Shelf Cordials

\$5.00 per drink

Godiva White Chocolate, Chambord Royal De France,
Frangelico, Hennessy VS

Premium Cordials

\$4.00 per drink

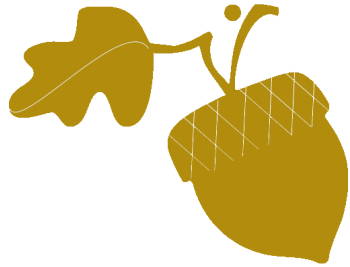
Kahlua Coffee, PAMA Pomegranate, Amaretto Di Amore,
Courvoisier VS

Premium and Top Shelf Bars include;

2 Domestic Beer Selections, 2 Premium Beer Selections and 3 Wine Selections

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Alcoholic Beverage Packages

Top Shelf Bar

1 Hour	\$14.00	Bombay Sapphire Gin, Belvedere Vodka,
2 Hour	\$21.00	Crown Royal Whiskey, Woodford Reserve Bourbon,
3 Hour	\$28.00	Glenfiddich Scotch, 1800 Silver Tequila,
4 Hour	\$30.00	Mount Gay Eclipse Rum 2 Domestic Beer Selections, 2 Premium Beer Selections 3 Wine Selections

Premium Bar

1 Hour	\$12.00	Tangeray Gin, Smirnoff Vodka, Jack Daniels Whiskey,
2 Hour	\$18.00	Makers Mark Bourbon, Johnny Walker Red Scotch,
3 Hour	\$24.00	Jose Cuervo Gold Tequila, Bacardi Rum,
4 Hour	\$26.00	2 Domestic Beer Selections, 2 Premium Beer Selections 3 Wine Selections

Beer and Wine Bar

1 Hour	\$10.00	2 Domestic Selections
2 Hour	\$15.00	2 Premium Selections
3 Hour	\$20.00	3 Wine Selections
4 Hour	\$22.00	

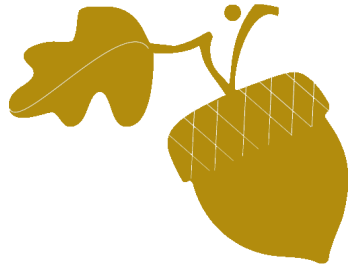
Wines will be personally selected for your event by our knowledgeable staff, or you may ask your sales associate to see our comprehensive wine list.

All bars include non-alcoholic sodas, juices, and water. One bartender per 75 guests is included. Minimum of 30 guests for an open bar. Bartender will be provided at \$30.00 per hour if less than thirty guests, for a minimum charge of 4 hours. Additional hours for open bar are \$3.00 per hour.

All prices are per person and inclusive of service charge and taxes.

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Beer Selections

Beer and Wine Bar

\$3.00 per drink	2 Domestic Selections
\$4.00 per drink	2 Premium Selections
\$6.00 per drink	4 Wine Selections

Non-Alcoholic Beverages Served with each bar at \$1.00 per drink

Bartender fee of \$30.00 per hour, 4 hour minimum, waived if sales exceed \$200.00. Bartender will be provided at \$30.00 per hour if less than thirty guests, for a minimum charge of 4 hours. All prices are inclusive of service charge and taxes.

Domestic Beer Selections

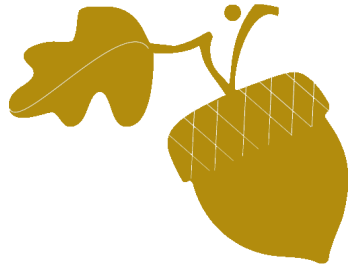
Budweiser
Bud Light
Rolling Rock
Miller Light
Coors
Coors Light

Premium Beer Selections

Amstel Light
Heineken Lager
Sierra Nevada Pale Ale
Sam Adams
Corona
Yuengling

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General Terms and Conditions

Payments and Fee

Unless otherwise noted, all prices are per person and subject to 18% Administrative Charge* and 11% Tax.

All major credit cards, cash, and personal or business checks are accepted by the catering company.

A Late Booking Fee of \$75.00 will be charged for any event that is booked less than 72 hours in advance.

Final Guest Count

The guaranteed minimum number of guests expected, or Final Guest Count, is due three days prior to the event.

If *fewer* than the expected number of guests attend the event, billing will be based on the Final Guest Count, not the actual number attending.

If *more* than the expected number of guests attend, the increase will be reflected in the final bill.

Until one day prior to the event, and at the discretion of the Director of Catering, additional guests may be added.

Catering Policies

All food and beverage consumed in the Jepson Alumni Executive Center must be provided by Sodexo Catering. No outside food or beverage is allowed.

Excess food and beverage items, including alcohol, may not be removed from the event site.

*The administrative charge is not a gratuity, but a charge to cover overhead, profit, and/or miscellaneous expenses. These costs can include (but are not limited to) office personnel, training expenses, culinary staffing marketing, vehicle expense, uniforms, and smallwares