



C A T E



R I N G



AT FRAMINGHAM STATE
UNIVERSITY





Our Menu



MENU CHAPTERS:

A GREAT START

LUNCH TIME

LUNCHEON SALADS

BOUNTIFUL BUFFETS

CULINARY CLASSICS

MENU ACCOMPANIMENTS

FINISHING TOUCHES

TRAYS AND DISPLAYS/GOURMET DIPS

HORS D'OEUVRES

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 black tie dinners, our goal is to provide you with a full range of quality and innovative 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 event, however, does not rest upon the chefs alone. Our staff strives to provide you with a level of service that is both attentive to and mindful all of your needs.



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



We look forward to the opportunity to work with you!



A GREAT START

SUNRISE BREAKFAST

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. All set ups include freshly brewed coffee, decaf and hot tea and an assortment of fruit juices.

EARLY RISER

An assortment of freshly baked pastries including muffins, danish, banana bread and croissants.

MORNING GLORY

An assortment of freshly baked pastries including muffins, danish, banana bread and croissants accompanied by a platter of seasonal fruits and berries.

HEALTHY START

An assortment of bagels and scones with yogurt and granola. This healthy selection is accompanied by a platter of seasonal fruits and berries.

Please ask the Catering Director about our omelet station, Belgian waffle bar or to create a breakfast buffet.

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.

ENTRÉES

- Assorted quiche (serves 6)
- Scrambled eggs
- Bacon
- Ham steak
- Sausage links
- French toast
- Waffles
- Pancakes
- Homefries

BAKERY A LA CARTE

- Bagels with condiments
- Donuts
- Croissants
- Cinnamon rolls
- Tea breads
- Muffins
- Danish

BEVERAGES

- Assorted carafes of fruit juice
- Bottled water
- Fresh brewed coffee and tea service
- Hot chocolate
- Punch
- Egg nog (seasonal)
- Hot or cold apple cider

MORNING BREAKS A LA CARTE

- Seasonal whole fresh fruit
- Seasonal sliced fruit & berries
- Fresh fruit salad
- Cereal with milk
- Yogurt with granola

B R E A K F A S T



LUNCH TIME

EXPRESS LUNCHES: (5 GUEST MINIMUM)

Our signature specialty sandwiches can be prepared to suit your event. They can be pre-set buffet style along with accompaniments, beverages and dessert or we can package these to go with you to keep your program on time. If you're planning a more formal luncheon, let us serve you in style.

ALBUQUERQUE CHICKEN

Chicken sandwich with a Southwest flair served with the side salad of the day, condiments, potato chips, cookies or brownies and an assortment of soft drinks.

SWEET BEEF

Roast beef with caramelized onion and dijon mayonnaise on a baguette served with the side salad of the day, condiments, potato chips, cookies or brownies and an assortment of soft drinks.

BISTRO GRILL

Grilled herb chicken breast with melted mozzarella and pesto mayonnaise on focaccia bread with the side salad of the day, condiments, potato chips, cookies or brownies and an assortment of soft drinks.

ITALIAN PANINI

Salami, ham, provolone and roasted red peppers on a french roll with pesto mayonnaise with the side salad of the day, potato chips, cookies or brownies, and an assortment of soft drinks.

GRILLED VEGETABLE BAGUETTE

Grilled vegetables with fontina cheese on a baguette with the side salad of the day, condiments, potato chips, cookies or brownies and an assortment of soft drinks.

NEW ENGLAND TURKEY WRAP

Turkey with cranberry mayonnaise on a whole wheat wrap served with the side salad of the day, condiments, potato chips, cookies or brownies, and an assortment of soft drinks.

GRILLED PORTOBELLO ON FOCACCIA

Grilled portobello mushroom sandwich with provolone cheese served with the side salad, condiments, potato chips, cookies or brownies and an assortment of soft drinks.

PICNIC LUNCH

Assorted deli sandwiches featuring tuna salad, seafood salad, chicken salad, roast turkey breast, ham & swiss, on a roll or choice of sliced bread, served with the side salad of the day, condiments, potato chips, cookies or brownies and an assortment of soft drinks.

EXPRESS LUNCHES



LUNCHEON SALADS

LUNCHEON SALADS: (5 GUEST MINIMUM)

Our signature specialty salads can be prepared to suit your event. They can be pre-set buffet style along with accompaniments, beverages and dessert or we can package these to go with you to keep your program on time. If you're planning a more formal luncheon, let us serve you in style. All luncheon salads include a dinner roll, cookies or brownies and an assortment of soft drinks.

CHEF SALAD

A bed of mixed greens with julienne ham and turkey, cheddar cheese, hard boiled egg and honey mustard dressing with a dinner roll and butter.

CAESAR SALAD

Fresh cut romaine lettuce with grated parmesan cheese, zesty croutons and Caesar dressing.

- Add grilled chicken breast
- Add grilled flank steak
- Add grilled salmon
- Add grilled shrimp

FRUIT AND COTTAGE CHEESE

Red seedless grapes, wedges of apples, sliced oranges and cantaloupe served with cottage cheese.

ANTIPASTO SALAD

Salami, ham, sliced olives, roasted peppers, artichoke hearts and provolone cheese tossed with fresh greens and served with balsamic vinaigrette and light italian dressing.

CHICKEN FAJITA SALAD

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

ORIENTAL CHICKEN SALAD

Fresh baby spinach, marinated sliced chicken breast, mandarin oranges and chinese noodles served with a mandarin orange sesame vinaigrette.

* Why not add soup to anyone of these lunches?

LUNCHEON SALADS



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

SPECIALTY BUFFETS: (20 GUEST MINIMUM)

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

SLICERS DELI BUFFET

Sliced roast beef, ham, turkey, American, Swiss and provolone accompanied by assorted breads and rolls, relish tray with lettuce, tomato, pickles, onion, condiments, potato chips, cookies, brownies and an assortment of soft drinks.

OPTIONS

Please select one of each:

- Pasta salad, potato salad, Caesar salad or tossed garden salad
- Chicken salad, tuna salad, seafood salad or egg salad

SANDWICH AND WRAP BUFFET

• A assortment of premade wraps and sandwiches served with the side salad of the day, potato chips, cookies, brownies and an assortment of soft drinks.

MEDITERRANEAN

Romaine lettuce served with toasted pita wedges, grilled chicken, hummus, tabbouleh, feta cheese, kalamata olives, and diced cucumbers, tomatoes and red onion. Served with cookies, brownies and an assortment of soft drinks.

ROMA ITALIAN

Antipasto salad with light Italian dressing. A choice of penne, bow ties or ziti with marinara sauce. Served with breadsticks, shredded parmesan cheese, Italian cookies and an assortment of soft drinks.

OPTIONS:

- Add meat sauce, pesto cream sauce or alfredo
- Add eggplant parmesan, chicken parmesan, chicken & broccoli or sausage and peppers.

B U F F E T S



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

MOVABLE BUFFETS: (20 GUEST MINIMUM)

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

BACKYARD BBQ

Hamburgers, hot dogs and veggie burgers accompanied by sliced cheese, lettuce, tomato, pickles and onions, condiments, potato chips, cookies, brownies, lemonade, iced tea and water.

OPTIONS

Please select one:

- Potato salad
- Macaroni salad
- Coleslaw

TEXAS BBQ

Pulled BBQ pork and BBQ chicken breasts, with corn on the cob, baked beans, burgers, hot dogs, and veggie burgers with black bean and corn salsa. Accompanied by lettuce, tomato, pickles, onion, condiments, cookies, brownies, watermelon and lemonade, iced tea and water.

OPTIONS

Please select one:

- Potato salad
- Macaroni salad
- Coleslaw

TASTE OF THE NORTH END

Caesar salad, garlic bread, chicken parmigiana, sausage and penne bake and fettuccine alfredo served with tiramisù and an assortment of soft drinks.

FAJITA BAR

Choice of chicken, beef, shrimp or vegetable fajitas and warm flour tortillas accompanied by spanish rice and traditional toppings. Served with churros and an assortment of soft drinks.

WINGS AND THINGS

Buffalo wings, blue cheese dressing, celery and carrot sticks. Mozzarella sticks with marinara sauce. Chicken tenders with bbq, sweet & sour, and honey mustard sauces.

PIZZA PIZZA

Assorted pizza (2 slices per person) served with a tossed garden salad, cookies, brownies and an assortment of soft drinks.

Or try a calzone?

B U F F E T S



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, choice of two accompaniments, fresh baked rolls and butter, freshly brewed coffee, and a choice of dessert.

BEEF

FILET MIGNON

An 8oz. beef tenderloin filet served with a red wine demi-glace. Also available as a petit filet

NY SIRLOIN

A 12oz hand cut sirloin grilled to perfection and finished with crumbled bleu cheese

MARINATED LONDON BROIL

Marinated flank steak grilled and served with a shiitake mushroom gravy

ROAST TENDERLOIN OF BEEF

Sliced tenderloin of beef served with a port wine reduction

PORK

SOUTHWESTERN GLAZED PORK LOIN

Carved and served with a zesty chipotle pepper sauce

STUFFED PORK CHOP

Center cut pork chop stuffed with cornbread and apple stuffing

POULTRY PICCATA

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

CORDON BLEU

Boneless breast of chicken rolled with imported ham and Swiss cheese and lightly breaded

SALTIMBOCCA

Boneless breast of chicken lightly sauteed and served in a white wine sauce enhanced with prosciutto, sage and mushrooms

ROSEMARY GARLIC

Boneless breast of chicken marinated in rosemary and garlic and grilled over open flames

VERONIQUE

Boneless breast of chicken lightly sauteed and served in a creamy wine sauce finished with red and green grapes.

PARMESAN

Breaded boneless chicken breast topped with marinara sauce and melted mozzarella

MARSALA

Sauteed breast of chicken with sliced mushrooms and marsala wine sauce

C L A S S I C S



CULINARY CLASSICS

VEAL

VEAL OSCAR

Veal cutlets topped with asparagus, lump crab and drizzled with hollandaise sauce

CLASSIC VEAL CHOP

Char-broiled veal chop served on a bed of spinach with garlic and caramelized onions

SEAFOOD

SHRIMP SCAMPI

Shrimp sautéed with butter, wine, lemon and garlic and served over linguine

CHILEAN SEA BASS

Tender and sweet sea bass grilled and topped with fresh tomato salsa

BROILED SALMON WITH DILL BUTTER

Salmon fillet broiled to perfection served with dill butter

BAKED STUFFED COD

Baked butterflied fillet of cod stuffed with parsley, sage, thyme and garlic seasoned bread crumbs

LEMON PEPPER SWORDFISH

Swordfish fillet seasoned with lemon and cracked pepper then grilled over open flame

VEGETARIAN VEGETABLE NAPOLEON

Vegan Napoleon with portobello mushroom, eggplant, peppers, zucchini and yellow squash

PORCINI & MOREL RAVIOLI

Ravioli stuffed with porcini and morels in a light plum tomato sauce

VEGETARIAN LASAGNA

Lasagna noodles layered with fresh ricotta, mozzarella, and parmigiana cheese topped with a marinara sauce

EGGPLANT PARMESAN

Breaded eggplant cutlets layered with marinara sauce and melted mozzarella

CARVING STATION

Carved selections are accompanied by an assortment of warm rolls and butter. There is an additional charge per station chef and minimums do apply.

- Roast turkey with gravy
- Cranberry & sage chicken roulade with cranberry cream sauce
- Baked ham with mustard apricot sauce
- Roast beef au jus
- Prime rib with horseradish sauce
- Beef tenderloin with demi-glace

C L A S S I C S



MENU ACCOMPANIMENTS

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

SALADS

GARDEN SALAD

A fresh mix of lettuce with tomatoes, cucumbers, red onion, carrots and sliced olives served with your choice of dressing

CAESAR SALAD

Romaine lettuce with parmesan cheese, zesty croutons and caesar dressing

MESCLUN WITH PLUM TOMATOES AND CUCUMBERS

Served with balsamic vinaigrette

BUFFALO MOZZARELLA

Layers of tomato and fresh basil drizzled with extra virgin olive oil and balsamic vinegar

STRAWBERRY, BLEU CHEESE & WALNUT SALAD

Served with a raspberry vinaigrette

ORIENTAL SPINACH SALAD

Baby spinach with mandarin oranges, toasted sesame seeds and mandarin orange dressing

ADDITIONAL STARTERS (ADDITIONAL CHARGE)

- Soup du jour
- Shrimp cocktail
- Fresh seasonal fruit
- Lemon sorbet

ON THE SIDE - SELECT TWO

- Baked potato served with butter, sour cream and chives
- Roasted red bliss potatoes
- Twice baked potatoes
- Chateau potatoes (additional charge)
- Lemon thyme yukon gold mashed potatoes
- Potatoes Anna
- Garlic smashed red bliss potatoes
- Whipped sweet potatoes
- Rice pilaf
- Basmati rice
- Long grain and wild rice
- Mushrooms risotto
- Broccoli spears
- Asparagus spears (seasonal)
- Green beans
- Maple glazed carrots
- Baby carrots
- Medley of squash with garlic and fresh basil

DESSERTS

- Our own chocolate cake
 - Our own carrot cake with cream cheese frosting
 - Angel food cake with seasonal berries
 - Strawberry shortcake
 - Cheesecake with strawberries
- Ask about our selection of specialty pies, cakes and individual desserts



FINISHING TOUCHES

DESSERT BARS

- Chocolate brownies
- Cream cheese brownies
- Lemon bars
- Marshmallow krispies
- Sweetstreet™ Oreo dream bar
- Sweetstreet™ carrot cake bar
- Sweetstreet™ turtle brownie bar

COOKIES

- Chocolate chip
- Oatmeal raisin
- Peanut butter drop
- Chocolate chocolate chip
- White chocolate macadamia
- Sugar

CAKES AND PIES

Ask about our selection of specialty cakes and pies or let us create a Venetian Table for dessert instead.

ICE CREAM SUNDAE BAR, 25 GUEST MINIMUM

Includes one 3 gallon tub of ice cream with your choice of vanilla, chocolate or strawberry

Includes the following:

- Chocolate
- Butterscotch
- Jimmies
- Crushed oreos
- Cherries
- Granola
- Whipped cream
- M & M's

MINI PASTRIES

- Cream puffs
- Mini eclairs
- Cannoli
- Assorted petit fors

Celebrating a special occasion?
Ask about our personalized sheet cakes



GOURMET DIPS/TRAYS AND DISPLAYS/SNACKS

ASSORTED DIPS

- Spinach and artichoke dip served with tri-color tortilla chips
 - Potato chips served with French onion and ranch dip
 - Nachos and salsa
 - Pita chips with hummus
 - Seven layer dip with tortilla chips served with tri-color tortilla chips
-

TAKE A BREAK

Your choice of assorted soft drinks or freshly brewed coffee served with a platter of fresh cookies and brownies.

TRAYS AND DISPLAYS

- Crudités and dip
- Cheese and crackers with fruit garnish
- Imported/specialty cheese and crackers with fruit garnish
- Fresh seasonal fruit and dip

INDIVIDUAL SNACKS

- Potato chips
- Smartfood
- Pretzels
- Stacy's Pita Chips
- Nutrigrain bars
- Pop tarts
- Rice Krispie Treats
- Lorna Doones
- Oreos

GOURMET DIPS
TRAYS AND DISPLAYS
SNACKS



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

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

- Chicken duxelle encroute
- Mini beef wellingtons
- Spanakopita
- Parmesan artichoke hearts
- Fig and marscapone phyllo
- Spinach and cheese crostini
- Petite quiche
- Franks in a blanket with dijon mustard
- Seafood stuffed mushrooms
- Mini crab cakes
- Seafood crepe bundle
- Scallops wrapped in bacon
- Coconut shrimp
- Teriyaki beef skewers
- Hibachi beef skewers
- Honey ginger chicken satay
- Hibachi chicken skewers
- Shrimp and pork, chicken or vegetable eggrolls with duck sauce
- Potstickers
- Crab rangoon
- Mozzarella sticks served with marinara sauce
- Zucchini sticks served with marinara sauce
- Teriyaki chicken wings
- Buffalo chicken wings served with bleu cheese, carrots and celery sticks
- Chicken tenders served with honey mustard, sweet & sour and BBQ sauces
- Boneless buffalo tenders served with bleu cheese, carrots and celery sticks

COLD

- Shrimp cocktail
- Melon wrapped with prosciutto
- Asparagus wrapped with prosciutto
- Tomato, mozzarella and basil crostini
- Belgian endive and herbed goat cheese
- Tuscan bruschetta
- Assorted canapes



Planning Your Special Event

We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.



Reserving the Room

The first step in your event planning process is to reserve a location on campus in which your event will be held. Reservations can be arranged by contacting the Reservation Office at 508.626.4092. The Catering Director will request the table(s) for the food. When reserving the time please allow for two (2) hours setup and two (2) hours for cleanup time. Please note that when booking the food for your event you will be asked to provide the confirmation number from your reservation contract.



Arranging and Reserving a Date

Even if the date of the event is only tentative, please make arrangements with the Catering Director so that we can at least get you on our schedule. All other information such as location, number of guests, time of the function, and menu selection, need to be decided at least ten business days before the function. You may contact the Catering Director at 508.626.4095 or via e-mail at catering@frc.mass.edu.



Contact the Catering Office

At least ten days before the event, contact the Catering Director at 508.626.4095 or stop by the office located on the second floor of the The McCarthy College Center. Some arrangements can be made by the phone or email, others require an appointment with the Catering Director. You may also contact us via email: catering@frc.mass.edu.



Planning Your Special Event

Changes / Guarantees / Cancellations

All cancellations and/or changes referring to the menu, count, and event arrangements must be confirmed three (3) business days prior to the event. Any event that is not cancelled within this time frame will result in payment due as contracted with the Catering Director. If you do not contact us with a final count within three (3) business days prior to the event, we will prepare for the estimated number and charge accordingly.



Payment

All catered functions must have a secured payment before they occur. Purchase Orders and checks are valid payment methods. Non-college related groups are required to make a deposit of 50% two weeks prior with the balance due at the conclusion of the event. Non-college groups are subject to sales tax for all food events.



Delivery Fees

There is no delivery fee for catering services held within the College Buildings. Deliveries outside the College Buildings will be subject to a Dollar amount or 20% delivery fee.



Service Upgrades

Our catering department provides high quality disposable products as our standards, unless otherwise requested. If china service is desired for events outside the College Center, there will be an additional fee for china rental.



Planning Your Special Event

Linens

As a standard, we provide tablecloths and table skirting for all food and beverage tables. Linen for guest tables are included only with full service meals. If you would like linen to be placed on the guest tables for receptions, breaks and boxed lunches, there will be a \$5.00 fee for each tablecloth and a \$20.00 fee for each table skirt. The same applies to registration tables, name tags, head tables, and any additional table that will not be directly used for setup.



Wait Staff

To ensure that your event is a success, wait staff will be provided for all served meals and most buffets. The cost for this service will be provided when you book your event. Wait staff is not included for receptions and breaks. If needed, they will be billed out at \$21.00 per hour and we have a 4 hour minimum. We recommend that you have one wait person for every 50 guests for all receptions and breaks.



Late Charges

A late charge of \$50.00 will be assessed for any event booked with less than 48 hours notice. Any changes made once the event has been confirmed, under 48 hours, will be charged \$50.00 and we reserved the right to substitute based on availability.



Minimum Charges

There will be a minimum charge of \$25.00 for beverage orders and \$75.00 for food orders, not including the delivery charges where applicable. Arrangements for orders less than the minimum amount can be made if they are picked up during office hours.



Planning Your Special Event

Catering Equipment

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be added to the cost of your catered event, at replacement costs.



Floral Charges

We will be happy to order, receive and handle specific floral and decorative requests in accordance with your specific needs.



