



NOTRE DAME  
OF MARYLAND  
UNIVERSITY

# EXTERNAL CATERING GUIDE 2016-2017



# A la Carte



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## Beverage Service

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<b>Fruit Punch, Iced Tea, or Lemonade</b>	<b>\$2.80</b>
<b>Assorted Soft Drinks</b> one can per person	<b>\$2.00</b>
<b>Bottled Water</b> one bottle per person	<b>\$2.00</b>
<b>Bar Setups</b> Club Soda, Tonic Water, Fruit Juices, Lemons, Limes, Olives, and Mixers	<b>\$7.20</b>
<b>Fruit-Infused Filtered Spa Water</b>	<b>\$1.70</b>
<b>Fresh-Brewed Regular and Decaffeinated Coffee and Herbal Teas</b>	<b>\$4.00</b>
<b>Coffee Service Refresh</b>	<b>\$2.50</b>

The above beverage services can be added to an existing catering order for the per person pricing above. Beverage services unaccompanied by food may be ordered; please see catering manager for pricing.

# Specialty Breaks

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## Specialty Breaks

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<b>Cookies, Cookies, Cookies!!!</b>	<b>\$5.40</b>
Fresh-Baked Assorted Mini Cookies Chocolate Chip, Oatmeal Raisin, Peanut Butter, and Sugar served with Hot Chocolate and Mini Marshmallows	
<b>Afternoon Snack Attack</b>	<b>\$7.20</b>
Assorted Potato Chips, Pretzels, and Cookies served with Assorted Soft Drinks, Canned Lemonade, and Bottled Water	
<b>Naturally Yours</b>	<b>\$7.60</b>
House-Made Granola Bars, Trail Mix with Dried Fruit, Assorted Whole Fruit, and Fruit-Infused Spa Water	
<b>Sundae Sundae (25 or more guests)</b>	<b>\$10.80</b>
Vanilla and Chocolate Ice Cream served with Chocolate Syrup, Caramel Sauce, Sprinkles, Nuts, and Crushed Cookies	
<b>Pastry Shoppe</b>	<b>\$7.60</b>
Mini Pastries or Petit Fours, Mini Brownie Bites, and Mini Cookies served with Regular and Decaffeinated Coffee and Hot Tea	
<b>Cupcake Mania</b>	<b>\$7.20</b>
Assorted Whimsical Cupcakes with Iced Tea or Lemonade	

Pricing is inclusive of Eco-friendly disposables, food table linens,  
and labor for a maximum two hour event for 35 people.



# Breakfast Options

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## Good Mornings (priced per person)

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### Start Your Day

Assorted Mini Scones, Croissants, Danish Pastries, and Bundt Cakes  
Regular and Decaffeinated Coffee and Hot Water  
Assorted Teas, Lemon, Honey, Cream, and Sugar

**\$7.80 / \$9.40**  
(with Juice)

### Bagel Bash

Plain, Everything, and Cinnamon-Raisin Bagels  
Plain and Vegetable Cream Cheese  
Capers, Tomatoes, Cucumbers, and Onions  
Chilled Cranberry and Orange Juices  
Regular and Decaffeinated Coffee and Hot Water  
Assorted Teas, Lemon, Honey, Cream, and Sugar

**\$12.50**  
Add Smoked  
Salmon for an  
additional  
**\$8.00**  
per person



# Breakfast Options



## The NDMU Special

**\$15.00**

Assorted Mini Scones, Croissants, Danish Pastries, and Bundt Cakes

Fresh-Cut Fruit Salad

Chilled Cranberry and Orange Juices

Regular and Decaffeinated Coffee and Hot Water

Assorted Teas, Lemon, Honey, Cream, and Sugar

## Healthy Gator Buffet

**\$16.00**

Vanilla and Strawberry Yogurt Parfaits

Fresh-Cut Fruit Salad

Hard-Boiled Eggs

Orange and Grapefruit Slices

Cottage Cheese

Chilled Cranberry and Orange Juices

Regular and Decaffeinated Coffee and Hot Water

Assorted Teas, Lemon, Honey, Cream, and Sugar

**Gluten-free options are available for an additional fee.**

Pricing is inclusive of Eco-friendly disposables, food table linens, and labor for a maximum two hour event for 35 people.

# Knott Your Average Buffet

## Build-Your-Own Buffet

### Choice of two:

- House-Made Quiche
- Scrambled Eggs
- Blueberry Pancakes
- French Toast Casserole

### Choice of one:

- Crispy Bacon
- Breakfast Sausage
- Country Ham
- Turkey Sausage

### Choice of one:

- Hash Browns
- Country Ham Hash
- Potatoes O'Brien  
(Caramelized Onions  
and Peppers)

**\$28.50**  
**per person**  
25-person minimum

Includes chinaware, flatware, and glassware. Includes linens for buffet and guest tables, linen napkins, and service staff for a two-hour event.

Assorted Breakfast Breads

Low-Fat Yogurt served with Granola, Nuts, and Raisins

Chilled Cranberry and Orange Juices

Regular and Decaffeinated Coffee and Hot Water

Assorted Teas, Lemon, Honey, Cream, and Sugar



# Boxed Lunches

<b>Chicken Caesar Wrap</b>	<b>\$14.00</b>
Grilled Chicken Breast, Romaine Lettuce, Parmesan Cheese, Croutons, and Caesar Dressing in a Seasoned Wrap	
<b>Ham and Swiss Sandwich</b>	<b>\$14.00</b>
Sliced Ham, Lettuce, Tomato, Mayonnaise, and Swiss Cheese on a Kaiser Roll	
<b>Roast Beef Sandwich</b>	<b>\$14.00</b>
Oven-Roasted Beef, Cheddar Cheese, Baby Spinach, Tomato, and Creamy Horseradish on Toasted Ciabatta	
<b>Grilled Vegetable Wrap</b>	<b>\$14.00</b>
Marinated Grilled Vegetables, Julienne Cucumbers, Fresh Spinach and Boursin® Cheese in a Seasoned Wrap	
<b>Notre Dame Club</b>	<b>\$14.00</b>
House-Roasted Turkey Breast, Bacon, Cheddar, and Caramelized Onions with a Sun-Dried Tomato Spread on Wheat Bread	
<b>Chipotle Chicken Sandwich</b>	<b>\$14.00</b>
House-Roasted Chicken, Bacon, Cheddar, and Tomatoes with Chipotle Mayonnaise on Sourdough Bread	
<b>Peanut Butter and Jelly</b>	<b>\$14.00</b>
Creamy Peanut Butter and Grape Jelly on White Bread	
<b>Gluten-Free Chicken Powerhouse</b>	<b>\$14.00</b>
Grilled Chicken, Roasted Red Peppers, Shredded Carrots, Julienne Cucumbers, Baby Spinach, and Garlic Hummus on Gluten-Free Ciabatta (also available as a vegetarian option)	

**Each lunch includes a Canned Soft Drink or Bottled Water, Whole Fruit, Potato Chips, and a Fresh-Baked Cookie. Gluten-free lunches are \$18.00.**

Additional boxed lunch selections are available.  
Please contact the catering manager for details.

Linens are not included. A set-up and delivery fee applies. The menu is limited to three selections per order for more than 10 guests.

# Lunch Buffets

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## Charles Street Garden and Sandwich Buffet

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### Garden Salad

Mixed Greens, Tomatoes, Shaved Carrots, Onions, Cucumbers, and choice of one Dressing: Ranch, Blue Cheese, Balsamic Vinaigrette, Lemon-Basil Vinaigrette, or Salsa Ranch

### Sandwich Options

#### Choose Three:

- **Notre Dame Club**  
House-Roasted Turkey Breast, Bacon, Cheddar, and Caramelized Onions with a Sun-Dried Tomato Spread on Wheat Bread
- **Chicken Caesar Wrap**  
Grilled Chicken Breast, Romaine Lettuce, Parmesan Cheese, Croutons and Caesar Dressing in a Seasoned Wrap
- **Ham and Swiss Sandwich**  
Sliced Ham, Lettuce, Tomato, Mayonnaise, and Swiss Cheese served on a Kaiser Roll
- **Roast Beef Sandwich**  
Oven-Roasted Beef, Cheddar Cheese, Baby Spinach, Tomato, and Creamy Horseradish on Toasted Ciabatta
- **Grilled Vegetable Wrap**  
Marinated Grilled Vegetables, Julienne Cucumbers, Fresh Spinach, and Boursin® Cheese in a Seasoned Wrap
- **Chipotle Chicken Sandwich**  
House-Roasted Chicken, Bacon, Cheddar, and Tomatoes with Chipotle Mayonnaise on Sourdough Bread
- **Gluten-Free Chicken Powerhouse**  
Grilled Chicken, Roasted Red Peppers, Shredded Carrots, Julienne Cucumbers, Baby Spinach, and Garlic Hummus on Gluten-Free Ciabatta

**\$23.60/\$28.40**

**Lunch/Dinner**

All sandwiches are served with Vegetable Pasta Salad, Kettle-Style Potato Chips, Fresh Fruit Salad, Assorted Dessert Bars and Cookies, Iced Tea, and Fruit-Infused Spa Water.





# Lunch Buffets

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## The Green Leaf Buffet

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### Garden Salad

Mixed Greens, Tomatoes, Shaved Carrots, Onions, and Cucumbers  
Grilled Chicken Breast Strips, Baby Shrimp, and Grilled Beef Strips  
Tuna Salad and Chicken Salad  
Dressings: Oil and Vinegar, Ranch, and Balsamic

### Deli Platter

Sliced Ham, Turkey Breast, and American and Swiss Cheeses

### Assorted Rolls with Butter

### Condiment Tray

Lettuce, Tomato, Onion, and Pickles

### Dessert

Assorted Cookies, Brownies, and Dessert Bars

### Beverage Station

Iced Tea and Fruit-Infused Spa Water

**\$19.40**  
**per person**



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## Afternoon Tea Buffet

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### Tea Sandwiches

Egg Salad with Paprika, Cucumber with Dill Cream Cheese,  
and Tomato-Basil with Pesto Spread

### Dessert

Mini Scones with Fruit Preserves and Mini Dessert Bars

### Beverage Station

Fruit-Infused Iced Tea and Assorted Hot Herbal Teas

**\$16.80**  
**per person**

Pricing is inclusive of  
Eco-friendly disposables,  
food table linens, and labor  
for a maximum two hour  
event for 35 people.

# Entree Salad Selections

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## Entree Salad Selections

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### Southwest Chopped Chicken Salad

Romaine Lettuce, Tomatoes, Roasted Corn, Black Beans, Avocado, Cheddar Cheese, Tortilla Strips, Black Olives, and Grilled Chicken Breast, served with Salsa Ranch Dressing

Accompanied by Cornbread and Whipped Honey Butter

### Chopped Wedge Salad

Chopped Romaine Lettuce, Crispy Bacon, Diced Red Onion, Crumbled Blue Cheese, Sliced Cherry Tomatoes, and Grilled Flank Steak, served with a Creamy Blue Cheese Dressing

Accompanied by Texas Toast

### Italian Chopped Salad

Mixed Field Greens, Fresh Mozzarella cheese, Beefsteak and Sun-Dried Tomatoes, Roasted Red Peppers, Artichokes, and Fresh Basil, served with a Pesto Vinaigrette

Available with Grilled Salmon, Chicken, Steak, or Shrimp

Accompanied by Ciabatta Rolls and Whipped Butter

**\$24.60/\$30.80**

Lunch/Lunch Buffet

**\$29.30/\$36.60**

Dinner/Dinner Buffet

All Entree Salads are served with Assorted Dessert Bars, Cookies, Iced Tea, and Fruit-Infused Spa Water.



# Entree Salad Selections



## Classic Greek Salad

Mixed Field Greens, Romaine Lettuce, Sliced Black Olives, Diced Cucumber, Sliced Red Onion, Chopped Tomatoes, and Crumbled Feta cheese, served with a Greek Vinaigrette

Available with Grilled Salmon, Chicken, or Shrimp

Accompanied by House-Baked Pita Chips

## Signature Salad

Mixed Greens garnished with Artichoke Hearts, Feta Cheese, Candied Pecans, Dried Cranberries, and Grilled Chicken, served with a Lemon-Basil Vinaigrette

Accompanied by Warm, Crusty Rolls and Whipped Butter

## Strawberry Fields Salad

Fresh Spinach and Arugula, Sliced Strawberries, Candied Pecans, Sliced Red Onion, and Crumbled Goat Cheese, served with a Strawberry-Balsamic Vinaigrette

Available with Grilled Salmon, Chicken, or Beef

Accompanied by Ciabatta Rolls and Whipped Butter

## Turkey-Apple Harvest Salad

A mix of Field Greens and Romaine Lettuce, Diced Tomatoes, Crumbled Blue Cheese, Diced Apples, Pumpkin Seeds, and House-Roasted Turkey Breast, served with an Apple Cider Vinaigrette

Accompanied by Brioche Rolls and Whipped Butter

**\$24.60/\$30.80**

Lunch/Lunch Buffet

**\$29.30/\$36.60**

Dinner/Dinner Buffet

All Entree Salads are served with Assorted Dessert Bars, Cookies, Iced Tea, and Fruit-Infused Spa Water

# Served Entree Selections

All Served Entrees include a Salad, Fresh-Baked Bread, a choice of Dessert, Iced Tea, and Water

## Herb-Roasted Chicken

Boneless Chicken Breast served atop Couscous with Sun-Dried Tomatoes and Asparagus Tips

**\$29.50/\$36.60**  
Lunch/Dinner

## Chicken Oscar

Boneless Chicken Breast topped with Lump Crabmeat, Asparagus, and Hollandaise, served on a bed of Rice Pilaf

**\$36.60/\$44.40**  
Lunch/Dinner

## Maryland Crabcake

Jumbo Lump Maryland Crabcake with Asparagus, Roasted Yellow Corn, and Red Potato Hash

**Market Price**

## Pan-Seared Atlantic Salmon

Sesame-Crusted Grilled Atlantic Salmon Fillet with Mango and Pineapple Salsa, served with Creamy Polenta

**\$36.60/\$44.40**  
Lunch/Dinner

## Grilled Strip Steak

Sliced Grilled Strip Steak with Roquefort Butter, served with Tricolor Roasted Potatoes

**\$36.60/\$44.40**  
Lunch/Dinner

## Penne Pasta

With Sun-Dried Tomatoes, Fresh Mozzarella, Fresh Basil, Garlic, and Olive Oil

**\$29.50/\$36.60**  
Lunch/Dinner

## Vegetarian Strudel

Marinated Grilled Vegetables wrapped in a Flaky Pastry.

**\$27.80/\$34.20**  
Lunch/Dinner

Entrees are served by our professional catering staff. The service includes chinaware, white tablecloths for guest tables, and white cloth napkins.

The above selections are available as lunch or dinner for a two-hour served event.

They are available as a buffet for an additional cost.



# Dessert Selections

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## Options (please select one)

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### Family-Style Dessert Plate

Assorted Dessert Bars served family-style

### Cheesecake

New York-Style, Turtle, Key Lime, Oreo®, Strawberry, or Pumpkin (seasonal)

### Chocolate Mousse with Fresh Berries

House-Made Chocolate Mousse topped with Fresh Mixed Berries

### Cookies

Oatmeal Raisin, Sugar, Chocolate Chip, Chocolate-Chocolate Chip, Pecan and Chocolate Chip, Snickerdoodle, Peanut Butter, and Macaroons



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## Premium Dessert Selections

(please select one, additional \$4.00 per person)

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### Creme Brulee

### Tiramisu

### Individual Cakes

Strawberry Cream, Peanut Butter, or Red Velvet

### Cupcake Assortment

Vanilla, Chocolate, Red Velvet, Jelly Roll, Peanut Butter Cup, and Lemon Meringue

# The “Little Italy” Buffet

## Traditional Caesar Salad

Served with Garlic Croutons

**\$48.98/\$59.98**

Lunch/Dinner

## Grape Tomatoes, Fresh Mozzarella, and Basil

Drizzled with a Balsamic Glaze

## Grilled Salmon Medallions

Served with a Whole-Grain Mustard and Dill Sauce

## Chicken Medallions

Topped with Spinach and Provolone in an Herb-Butter Sauce

## Grilled Steak

Topped with a Mushroom-Marsala Demi-Glace

## Farfalle Pasta and Fennel

Tossed with a Roma Tomato-Basil Sauce

## Seasonal Grilled Marinated Vegetables

## Assorted Breads, Garlic Bread, Herb Rolls, and Bread Sticks

Served with Olive Tapenade and Infused Olive Oil for dipping

## Family-Style Mini Pastries

## Iced Tea and Fruit-Infused Spa Water

The “Little Italy” Buffet is set up by our professional catering staff. The service includes chinaware, white tablecloths for guest tables, and white cloth napkins.

The above selections are available as lunch or dinner for a two-hour event.

# Stand-Up Reception

## Antipasto Display

Imported and Domestic Cheeses, Fresh Mozzarella and Grape Tomato Salad, Kalamata Olives, Marinated Artichokes, Grilled Zucchini, Roasted Red Peppers, Sun-Dried Tomatoes, Grilled Asparagus, and Brie Torta, accompanied by Rustic Breads and Breadsticks with Infused Olive Oils

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## Hors d'Oeuvres (Please select three of the following)

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### Spanakopita

Spinach and Feta Cheese wrapped in Flaky Pastry

### Sesame Chicken Bites

Served with a side of Honey Mustard

### Shrimp Cocktail

Steamed Shrimp, served with Lemon and Cocktail Sauce

### Chicken Canapes

Grilled Chicken, Roasted Red Pepper, and Goat Cheese on Crostini

### Beef Sliders

Mini Beef Burgers served open-faced on a Horseradish-Onion Biscuit, topped with Blue Cheese and Caramelized Onions

### Cocktail Meatballs

Meatballs served with a choice of Barbecue, Marinara, Sweet-and-Sour, or Swedish Sauce

### Mini Assorted Quiche

Flaky Pastry Shells with Herb-Egg Filling

### Vegetable Spring Rolls

Served with Duck Dipping Sauce

### Chili-Lime Kabob

Tender Chicken Breast marinated in a blend of Chili Spices, Lime, and Cilantro, paired with Onions and Red and Poblano Peppers

**\$60.00**  
**per person**  
**25-person**  
**minimum**

The Stand-Up reception includes event staff and a bartender for a two-hour event, as well as three white cocktail table linens.

# Stand-Up Reception

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## Hors d'Oeuvres Continued

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### Raspberry and Brie\*

Raspberry and Brie wrapped in an Almond Phyllo Dough

### Tenderloin Canape\*

Seared Beef Tenderloin on Toasted Sourdough with Dijonnaise

### Crabmeat Bruschetta\*

Lump Crabmeat, Fresh Tomatoes, Avocado, and Garlic atop a Crisp Wonton

### Miniature Crabcakes\*

Mini Maryland Crabcakes broiled and served with Lemon Wedges and Traditional Cocktail Sauce

### Petite Lamb Chops\*

Lollipop Petite Lamb Chops served with Mango Chutney

### Scallops Wrapped in Bacon\*

Tender Scallops wrapped in Bacon and served with Hoisin Barbecue Sauce

**\$60.00**  
**per person**  
**25-person**  
**minimum**

\* Premium add \$2.00

The Stand-Up Reception includes event staff and a bartender for a two-hour event, as well as three white cocktail table linens.

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## Beverages

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House Wine and Beer

Assorted Sodas and Bottled Water

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## Dessert

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Assorted Mini Pastries or Mini Dessert Bars



The Stand-Up Reception includes event staff and a bartender for a two-hour event, as well as three white cocktail table linens.



# Stationary Hors d'Oeuvres

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## Options (priced per person unless noted)

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### Flatbreads

#### Southwest Chicken

Grilled Chicken Breast, Cheddar Cheese, Spring Onions, and Spicy Barbecue Sauce

**\$70.40**  
per 25  
pieces

#### Vegetable Italiano

Fresh Basil, Roma Tomatoes, and Fresh Mozzarella with a Balsamic Glaze

#### Philadelphia Steak

Grilled Steak, Blue Cheese, Caramelized Onions, and Roasted Red Peppers

### Imported and Domestic Cheese Display

Assorted Cheeses garnished with Fresh Fruit and accompanied by Various Crackers

**\$3.40**

### Fresh Fruit Display

Display of Fresh Whole and Sliced Seasonal Fruits and Berries

**\$6.00**



# Stationary Hors d'Oeuvres

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## Options Continued (priced per person)

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<b>Vegetable Market Display</b>	<b>\$2.80</b>
Display of Fresh-Cut and Grilled Marinated Vegetables accompanied by Ranch Dip	
<b>Dips</b>	<b>\$4.00</b>
<b>Warm Buffalo Chicken Dip</b>	
Served with Celery and Carrot Sticks and Pita Petals	
<b>Warm Crab Dip</b>	<b>\$4.00</b>
Served with Pita Petals	
<b>Duo of Bruschetta</b>	<b>\$3.40</b>
Tomato-Basil and Roasted Vegetable Bruschetta served on sliced French Bread	
<b>Garlic or Roasted Red Pepper Hummus</b>	<b>\$3.40</b>
Served with Toasted Pita Petals	
<b>Spinach-Artichoke Dip</b>	<b>\$3.40</b>
Served with Toasted Pita Petals	

# The Ultimate Sushi Buffet

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## Options (priced per roll, six pieces per roll, minimum of 50 rolls per order)

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Includes chopsticks, Pickled Ginger, Wasabi, and Soy Sauce

### Cooked

California Roll	\$10.00
Shrimp Tempura Roll	\$11.00
Spicy Crab Roll	\$11.00
Spicy Tuna Roll	\$11.00
Philadelphia Roll	\$12.00

### Raw

Tuna Avocado Roll	\$12.00
Salmon Avocado Roll	\$12.00
Rainbow Roll	\$14.00

### Vegetarian Rolls

Avocado Roll	\$8.00
Cucumber Roll	\$8.00

### Additional Items

Udon Noodles, Seaweed Salad, and Vegetable Summer Rolls

Eating raw or undercooked seafood can increase the risk of foodborne illness.



# Pizza Pizza

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## 16" Fresh Dough Pizza

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Cheese	\$8.00
Veggie	\$9.00
Pepperoni	\$9.00
Barbecue Chicken Pizza	\$9.00
Meat Lover's Pizza	\$9.50
Hawaiian Pizza	\$9.00



# Food Safety



SAGE Dining Services® takes exceptional care to follow recommended proper food handling procedures in the best interests of our clients and guests to help reduce the risk of foodborne illness. We have service guidelines designed to help maintain a high level of food safety practice. These guidelines include not serving or making available for service any food or beverage that was not produced or supplied by Dining Services at Notre Dame of Maryland University; adhering to time limits that food may be held safely for service; limiting the service of certain foods to certain locations and conditions under which food safety guidelines can be upheld, and keeping customers from removing foods from functions for later consumption. These and other guidelines have been put in place to help protect you and the University from the risk of foodborne illness.

SAGE  
DINING SERVICES®