



CATERING AT HUSSON UNIVERSITY

ENJOY A CATERED MEAL, PREPARED AND DELIVERED, ON OR OFF CAMPUS. CHOOSE FROM COFFEE BREAKS, CONTINENTAL BREAKFAST, TO A FULL BUFFET, OR PLATED MEAL.

GLUTEN FREE AND VEGETARIAN OPTIONS ARE ALWAYS AVAILABLE UPON REQUEST

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS**

BREAKFAST BUFFETS:

Basic Continental



Orange juice, coffee and tea, fresh cut fruit bowl, assorted pastries
\$7.00 per person.

Deluxe Continental



Juice (choice of 2 apple, orange, or cranberry), coffee and tea, fresh cut fruit bowl.
Assorted pastries, muffins or donuts
\$10.00 per person.

Good Morning

Choice of 2 juices (apple, orange, or cranberry) coffee and tea. Fresh-cut fruit bowl, assorted muffins, bagels w/cream cheese, croissants w/butter and jam
\$8.50 per person.

Basic Breakfast

Scrambled eggs, home fries, choice of one: bacon, sausage or ham.
Biscuits, coffee and tea, choice of apple, orange, or cranberry juice
\$9.00 per person.

For Pancakes or French toast, please add \$3.00 per person.

BREAKFAST SANDWICHES

Choice of English muffin, croissant or bagel.
Choice of ham, bacon, sausage, or turkey sausage, fried egg & cheese
\$4.95 each.
Bagel sandwiches are \$5.95

YOGURT BAR

Yogurt Parfaits with Fresh Fruit
\$6.00 per person.

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BREAKFAST A LA CARTE:
20 PERSON MINIMUM

Scrambled Eggs, Bacon or Sausage, Home fries
\$7.50 per person.

French toast casserole w/blueberries & mascarpone
(Feeds 20-25 people)
\$40.00 each.

Assorted Muffins or Danish or Scones or Donuts
\$18.00 dozen.
Udi's Gluten Free Double Chocolate or Blueberry Muffins available
\$36.00 dozen

Assorted Bagels w/cream cheese
\$24.00 dozen.

Bagels w/smoked salmon, red onion, capers, cream cheese, tomato
\$40.00 dozen.

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Coffee station w/hot water and tea bags
\$15.00 per gallon.
Decaf available on request
\$15.00 per gallon.
Orange, Apple, Cranberry
\$13.00 per gallon.

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HOT HORS D'OEUVRE'S

Asparagus wrapped in filo	\$28.00 Per Dozen.
Brie and raspberry phyllo star	\$38.00 Per Dozen.
Beef short rib wrapped in bacon	\$42.00 Per Dozen.
Coconut chicken skewers	\$28.00 Per Dozen.
Sweet chili glazed pork belly	\$28.00 Per Dozen.
Veggie spring roll with edamame	\$22.00 Per Dozen.
Stuffed artichoke hearts	\$22.00 Per Dozen.
Spring roll with shiitake and leek	\$22.00 Per Dozen.
Spring roll with chicken and siracha	\$22.00 Per Dozen.
Artichoke and spinach phyllo	\$22.00 Per Dozen.
Chicken and cheese empanada	\$28.00 Per Dozen.
Falafel crisp w/tzatziki sauce	\$22.00 Per Dozen.
Spanakopita	\$28.00 Per Dozen.
Mushroom, pecan and gorgonzola phyllo cup	\$26.00 Per Dozen.
Maple glazed scallops and bacon	\$36.00 Per Dozen.
Franks in a blanket w/spicy brown mustard	\$18.00 Per Dozen.
Mini crab cakes w/remoulade	\$36.00 Per Dozen.
Vegetable or philly cheesesteak spring rolls	\$32.00 Per Dozen.
Vegetable and kale pot stickers w/dipping sauce	\$15.00 Per Dozen.
Vegan samosas	\$15.00 Per Dozen.
Thai vegetable spring rolls, peanut dipping sauce	\$18.00 Per Dozen.
Chicken sate w/peanut dipping sauce	\$32.00 Per Dozen.
Bruschetta, Choose classic tomato, white bean, Grilled vegetable	\$10.00 Per Dozen.
Chicken and waffle bites	\$44.00 Per Dozen.
W/maple, bacon, bourbon glaze	
Spinach and artichoke dip w/pita chips	\$35.00 each.
(Serves approximately 25 guests)	
Baked brie en crouete w/choice of fruit	\$65.00 each wheel.
(Blueberry, raspberry, apricot) Serves approximately 20	
Swedish or sweet & sour mini meatballs. 50 pieces.	\$40.00

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COLD HORS D'OEUVRE'S

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International Fruit and cheese display

Imported cheeses, fresh seasonal fruit and berries and an assortment of bread and crackers

Small (25 people) \$105.00 Large (50 people) \$165.00

Antipasto display

Salami, capicola, mortadella, prosciutto, artisan cheeses, marinated mushrooms, olives, basil mozzarella balls, pepperoncini, marinated artichokes, roasted peppers, and warm baguette rounds

Small (25 people) \$85.00 Large (50 people) \$165.00

Charcuterie

Cured & smoked sausages and meats, artisan cheeses, fig spread, stone ground mustards, fruit garnishes and bread

Small (25 people) \$65.00 Large (50 people) \$125.00

Platters

Cheese and Crackers, Fresh Fruit, Fruit and Cheese,
Crudit  (vegetable) w/ dip
All trays

Small serves 25 guests. \$80.00

Large serves 50 guests. \$135.00

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Shrimp cocktail w/cocktail sauce and lemon	market price.
Mini fruit kebabs w/basil oil	\$26.00 per dz.
Assorted pinwheel sandwiches (vegetarian option included)	\$25.00 per dz.
Caprese skewers: grape tomato, mozzarella ball, basil, Balsamic reduction	\$28.00 per dz.

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ENTREES

LUNCH BUFFET

Caesar Salad Buffet

Crisp romaine, shredded parmesan, homestyle croutons, creamy Caesar dressing
\$9.50 per person.

Grilled Chicken, please add \$2.00 per person.
For Grilled Salmon, or Grilled Flank steak,
please add \$3.00 per person.

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Executive Salad Buffet

Fresh mixed greens, shredded carrot, red onion, grape tomatoes, cucumber, sides of croutons and shredded cheese. Two dressings
\$10.50 per person.

Grilled Chicken, please add \$2.00 per person
For Grilled Salmon, or Grilled Flank steak,
please add \$3.00 per person.
Grilled Vegetables, please add \$1.50

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Deconstructed Chef's Salad



Chopped greens w/shredded carrot, sides of julienne ham, turkey, Swiss cheese, hardboiled egg, grape tomato, cucumber, red onion, pepper rings, 2 dressings
\$12.50 per person.

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Caprese Salad



Fresh mixed greens topped with ripe tomatoes, fresh mozzarella, basil, shaved onion, drizzled with olive oil and balsamic reduction.
\$14.00 per person.

Grilled Chicken, please add \$2.00 per person
For Grilled Salmon, or Grilled Flank steak,
please add \$3.00 per person.

All salads served with rolls & butter.

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SANDWICHES

Please Choose Two

Basic Bulky roll or Wrap

Lettuce, tomato, cheese, choice of turkey, ham, or roast beef, condiments on side chips and bottled water
\$9.50 per person.

Fresh vegetable & hummus wrap

Mixed greens, hummus, tomato, cucumber, carrot, red onion, peppers, chips and bottled water
\$9.50 per person.

Grilled Chicken Caesar wrap

Chicken, romaine, shredded parmesan, Caesar dressing, chips and bottled water
\$9.50 per person.

Autumn turkey

Sliced turkey, aged white cheddar, sliced green apple, honey grain mustard on multigrain bread, chips and bottled water
\$9.50 per person.

Ham & Swiss

Virginia ham, Swiss cheese, green leaf lettuce, grilled red onion, grain mustard on a pretzel roll, chips and bottled water
\$9.50 per person.

Roast Beef Wrap

Arugula, caramelized onions, cheddar cheese, horseradish mayonnaise, Chips and bottled water
\$9.50 per person.

Club Wrap

Lettuce, tomato, bacon, mayonnaise, with your choice of ham, turkey, or roast beef, chips and bottled water
\$9.50 per person.

Greek Pocket

Spinach, tomato, red onion, cucumber, Kalamata olives, feta cheese, with a lemon vinaigrette, chips and bottled water
\$9.50 per person.

Grilled Chicken, please add \$2.00 per person.

Caprese

Fresh greens, sliced tomato, fresh mozzarella, balsamic reduction, on toasted baguette, chips and bottled water
\$9.50 per person.

Grilled Chicken, please add \$2.00 per person.

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BUILD YOUR OWN DELI BUFFET

12 People Minimum

Sliced ham, turkey, roast beef, Swiss and American cheeses, lettuce, tomato, red onion, pickle slices, assorted bread and rolls, sides of mustard & mayonnaise, Chips and Bottled water
\$15.00 per person.

Boxed Lunches

Includes choice of bulky roll sandwich (ham, turkey, roast beef with lettuce and tomato, veggie wrap), bag of chips, Whole fruit, cookie bottled water
\$11.35 per person.

LUNCH BUFFETS

12 People Minimum

Pasta Bar

White & wheat pasta, sautéed peppers and onions, marinara, Alfredo, garlic sautéed broccoli, Italian garlic bread, garden salad
\$9.50 per person.

Meatballs, Italian Sausage, or Grilled Chicken, please add \$2.00 each per person.

Taco Bar

Shredded lettuce, diced tomato, onion, peppers, black olives, jalapenos, re fried beans, shredded cheese, cilantro rice, salsa, sour cream, guacamole, Flour and Corn tortillas, taco beef
\$9.50 per person.

Stir Fry

Fresh vegetable, basmati rice, lo mein noodles, coconut curry sauce, Szechuan sauce, choice of roasted tempeh, grilled chicken, or grilled shrimp skewers
\$20.00 per person.

Lunch Sides

Pasta salad, potato salad, traditional cole slaw, garden salad
\$7.00 per person.

Soups

Chicken noodle, chicken & rice, chicken tortilla, beef stew, beef barley, white bean and escarole, potato and kale, tomato and vegetable, root vegetable bisque, corn chowder, haddock chowder,
\$3.25 per person.

Clam Chowder

\$3.75 per person.

Gluten Free breads and options available.

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DINNER

ALL ENTREES SERVED WITH ROLLS AND BUTTER, GARDEN SALAD WITH TWO DRESSINGS,
COFFEE, TEA, OR DE CAFÉ AND A TIER 1 DESSERT.

YOU MAY CHOOSE AN UPGRADED DESSERT FROM OUR TIER 2 LIST FOR YOUR
ENJOYMENT FOR AN ADDITIONAL \$3.00 PER PERSON

ENTREES;

Eggplant Rollatini

Grilled eggplant rolled around seasoned ricotta cheese, topped with spicy
marinara. Chef`s choice of starch and vegetable
\$21.00 per person, 12 person minimum.

Vegetable Lasagna

Sautéed spinach, roasted carrots, marinara and layers of cheese
\$20.00 per person, 12 person minimum.

Chicken Parmesan

Served with linguine and marinara, garlic & Italian bread
\$20.00 per person.

Chicken Piccata

Lightly floured and pan seared or grilled, topped with white wine and lemon
butter sauce, garnished with capers, sun-dried tomatoes, and chopped
parsley, served with chef`s choice of starch and vegetable
\$25.00 per person.

Grilled Rubbed Flank Steak

seasoned with a blend of garlic, cumin, smoked paprika, sea salt, dressed
with chimichurri, served with chef`s choice of starch and vegetable
\$30.00 per person.

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Beef Tenderloin Tips

Seasoned and seared, tossed with sautéed onions and mushrooms, fresh herbs, finished with red wine and demi-glace, served with chef's choice of starch rice and seasonal vegetable
\$31.00 per person.

Baked Haddock

Topped with a lemon and parsley panko crust, lightly seasoned, cooked in white wine & butter, served with chef's choice of starch and vegetable
\$25.00 per person.

Pan Seared Salmon

Lightly seasoned & topped with a fennel, cucumber and red onion salad tossed in an orange vinaigrette, served with chef's choice of starch and vegetable
Market Price.

Honey Rosemary Stuffed Boneless Pork Chop

Filled with a blend of Granny Smith apples, red onion, toasted almonds, rosemary and honey, served with chef's choice of starch and vegetable
\$24.00 per person.

Broiled Maine Lobster Tail, with Petite Filet Mignon

served with drawn butter, chef's choice of Starch and vegetable
Market Price.

A SECOND ENTRÉE MAY BE SELECTED. AN ADDITIONAL \$2.00 WILL BE
ADDED TO THE LESSER QUANTITY ENTRÉE

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SNACKS

Chips and Dip (onion or ranch)
Tortilla chips and
Salsa

Pretzels and honey mustard
Pita w/ Hummus and Tabbouleh
(\$4.00 per person)

Whole Fruit - \$0.75 apiece

Trail Mix - \$12.00 per lb.

Mixed Nuts - \$16.00 per lb.

Party Mix - \$6.00 per lb.

Healthy Break (whole fruit, assorted granola bars, trail mix) - \$5.00 per person.

BEVERAGES

Bottled water - \$1.00 each.

Soda (canned) - \$1.00 each.

Juice 10 oz. - \$1.00 each.

Seltzer - \$1.25 each.

Sparkling Water - \$1.25 each.

Gatorade - \$1.50 each.

Coffee station w/hot water and tea bags.
\$15.00 per gallon.

Decaf available on request
\$15.00 per gallon.

Orange, Apple, Cranberry
\$20.00 per gallon.

Hot Chocolate - \$15.00 per gallon

Iced Tea - \$12.00 per gallon

Iced Water Tower, 3 gallon \$10.00 w/lemon \$12.00

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DESSERTS

Please choose up to two desserts for your function per person.

Tier 1

\$3.50

NY Style cheesecake w/fruit topping

Blueberry or Strawberry Shortcake

Carrot Cake

Apple or Blueberry Pie w/whipped cream

Strawberry Cream Torte

Fruit Tart

Chocolate Amaretto Mousse with
Almond Tuiles and Fresh Whipped cream

Tier 2

\$4.50

Lemon Bavarian Cake

Chocolate Decadence Cake

Triple Cheese Cheesecake with Amaretti
Crust

Belgian Chocolate Mousse Cake.
Chantilly Cream

Milky Caramel Galaxy Cake

Crème Caramel with Sugared Seasonal
Berries

Cookies and Dessert Bars-\$24.00 dz.

Assorted Cupcakes-\$24.00 dz.

Assorted House Made Mini Pastries-\$24.00 dz.

Mini Eclairs, Matterhorns, Fruit Tartelettes, Chocolate Decadence, Sacher Torte, Cheesecake Triangles,
Pecan Diamonds.

Assorted House Made Petite Fours-\$54.00 dz.

Chocolate-dipped Strawberries-\$24.00 dz.

Sheet Cake, Decorated to your specs, serves 80 People-\$150.00

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CATERING POLICIES AT HUSSON UNIVERSITY

WE RESPECTFULLY REQUEST 72 HOURS' NOTICE IN BOOKING YOUR
EVENT

12 PERSON MINIMUM FOR CATERED EVENTS

EVENTS PLANNED FOR MONDAY SHOULD BE BOOKED NO LATER THAN
NOON PRIOR THURSDAY WITH CONFIRMATION

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

SILVER, CHINA, AND STEMWARE AVAILABLE FOR A SEPARATE CHARGE
OF \$XXX

GUARANTEES ARE KINDLY ASKED TO BE SOLIDIFIED 5 BUSINESS DAYS
PRIOR TO EVENT. THERE CAN BE NO CANCELLATIONS, OR CHANGES
TO GUARANTEES WITHIN 72 HOURS BEFORE THE EVENT, WITH THE
EXCEPTION OF CAMPUS CLOSURES

ANY UN-RETRIEVABLE CATERING PROPS AND SERVICE VESSELS WILL
BE CHARGED TO YOUR ACCOUNT

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YOUR EVENT CAN BE BOOKED VIA
ZUPPLER.COM

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