



SIGNATURE CATERING



Saint Anselm College
DINING SERVICES

BREAKFAST BUFFETS

12 PERSON MINIMUM

All buffets include Iced Water and Full Coffee and Tea Service

MORNING BREAK

Choice of Two: Scones, Tea Breads, Danish, Muffins, Mini Bagels with Cream Cheese or Croissants

CONTINENTAL

Fresh Cut Fruit, Choice of Two: Scones, Tea Breads, Danish, Muffins, Mini Bagels with Cream Cheese or Croissants

HEALTHY START

Fresh Cut Fruit, Yogurt and House-made Granola. Served with two of the following: Scones, Tea Breads, Danish, Muffins, Mini Bagels with Cream Cheese or Croissants

SAINT A'S BREAKFAST

Scrambled Eggs, Roasted Potatoes, Choice of Bacon or Sausage served with Fresh Fruit and choice of Two: Scones, Tea Bread, Danish, Muffins, Mini Bagels with Cream Cheese or Croissants. Served with Orange Juice

BREAKFAST A LA CARTE

Pancakes or French Toast
Oven Roasted Potatoes
Scrambled Eggs
Bacon
Oatmeal

Pork or Turkey Sausage
French Toast Sticks
Seasonal Whole Fruit
Fresh Fruit
Assorted Juices
Waffles

BEVERAGES

FULL COFFEE SERVICE

Regular, Decaffeinated and Hot Water

AQUAFINA WATER 16 OZ.

HOT CHOCOLATE

BOTTLED JUICE

Orange or Cranberry

Hot Apple Cider

BAKERY

TEA BREADS

Lemon, Pumpkin, Banana, Chocolate or Cranberry

MUFFINS

Blueberry, Cranberry, Chocolate Chip or Lemon Poppy

DONUTS

Glazed, Powdered Sugar, Cinnamon or Cider

SCONES

Blueberry, Chocolate Chip or Cinnamon

ASSORTED FRUIT DANISH

ASSORTED BAGELS WITH CREAM CHEESE

COFFEE CAKE



PRICED PER PERSON

20 PERSON MINIMUM

SPINACH & ARTICHOKE DIP

Served with Pita Chips

BUFFALO CHICKEN DIP

Served with Pita Chips

QUESO FUNDIDO

with Tortilla Chips

QUESO BLANCO

with Tortilla Chips

CRAB DIP

Choice of Tortilla, Pita or Crostini

HOT APPETIZERS



MINIMUM 2 DOZEN

PRICED PER DOZEN

ARANCINI

Served with Red Pepper Coulis

MINI MEATBALLS

Barbecue, Swedish or Traditional Marinara

COCONUT CHICKEN TENDERS

Served with Apricot Horseradish Sauce

CHICKEN TENDERS

Served with Honey Mustard or Ranch

FRIED RAVIOLI

Deep Fried Cheese Ravioli with Marinara Sauce

JALAPENO POPPERS

MAC & CHEESE BITES

MINIATURE CORN DOGS

Served with Ketchup and Mustard

CHICKEN OR VEGGIE QUESADILLA

Served with Salsa and Sour Cream

MINIATURE ASSORTED QUICHE

An assortment of Cheddar Cheese, Broccoli and Quiche Lorraine

SPANAKOPITA

VEGETARIAN SPRING ROLLS

Served with Thai Chili Sauce

COCONUT SHRIMP

Served with Thai Chili Sauce

MINIATURE BEEF WELLINGTON

Served with Red Wine Sauce

MINI CRAB CAKES

Served with Spicy Remoulade

ITALIAN SAUSAGE MUSHROOM CAPS

Italian Sausage, Shallots, Parmesan Cheese, Asiago Cheese

SLIDERS

Choose two: Nashville Hot Chicken, Meatball, Steak & Cheese, Buffalo Chicken or Mushroom Philly

PHYLLO WRAPPED ASPARAGUS

PRETZELS

Served with Beer Cheese

CRAB RANGOON

Served with House-Made Duck Sauce

BACON WRAPPED SCALLOPS

BEEF TERIYAKI SKEWERS

BREAKFAST



PRICED PER DOZEN, MINIMUM 2 DOZEN

JUMBO SHRIMP COCKTAIL

Served with Classic Cocktail Sauce

GOAT CHEESE CROSTINI

Crostini with Goat Cheese, Hot Pepper Jelly and Chives

SHAVED BEEF CROSTINI

With Herbed Ricotta, Cured Tomato and Fresh Basil with a Balsamic Reduction

CHICKEN SALAD PHYLLO CUPS

Filled with House-made Chicken Salad

SLIDERS

Tuna Salad, Egg Salad or Chicken Salad on House-made Slider Rolls

SMOKED SALMON PHYLLO CUPS

Filled with Smoked Salmon, Cream Cheese, Dill & Capers

DEVILED EGGS

Choice of: Classic, Bacon Avocado Ranch, Buffalo Bleu Cheese, Truffle and Pesto

TUNA POKE

Served with Crispy Sesame Wontons

PRICED PER PERSON

20 PERSON MINIMUM

TOMATO BASIL BRUSCHETTA & CROSTINI

VEGETABLE TRAY

Served with Ranch Dip

MEDITERRANEAN PLATTER

Grilled Vegetables, Hummus, Cucumber Yogurt Dip, Pita Chips, Marinated Artichokes and Olives

HUMMUS AND PITA CHIPS

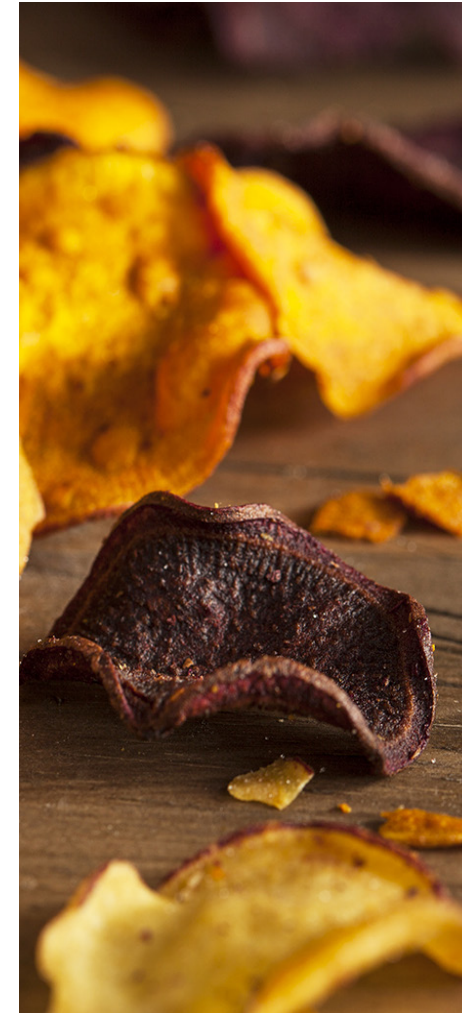
DOMESTIC CHEESE AND CRACKER DISPLAY

FRESH FRUIT PLATTER

COLD APPETIZERS



BOXED MEALS



BISTRO LUNCH BOX

MAXIMUM ORDER OF 50

CHOOSE TWO

Roast Beef, Cheddar & Horseradish Mayo, Turkey Club, Grilled Chicken or Caprese. Includes Fresh Fruit Cup, Kettle Chips, Water and Dessert Bar

CONTINENTAL BREAKFAST BOX

Your Choice of Bagel and Cream Cheese or Blueberry Muffin, Yogurt Cup, Banana and Orange Juice

HAWK LUNCH BOX

CHOOSE THREE PER ORDER

Ham & Swiss, Turkey & Provolone, Roast Beef & Cheddar, Peanut Butter and Jelly or Hummus & Veggie Wrap. Includes Bagged Chips, Apple, Bottled Water and a Fresh Baked Cookie

CREATE YOUR OWN SALAD BUFFET

Includes Rolls, House-made Baked Cookies, Iced Water and Lemon Iced Tea

GREENS (SELECT TWO)

Spring Mix, Romaine, Iceberg Mix or Spinach

Add a Bistro Sandwich selection for an additional charge.

VEGETABLE TOPPINGS (SELECT FIVE)

Shredded Carrot, Red Onion, Tomato, Cucumber, Red Bell Pepper, Green Bell Pepper, Corn, Peas, Black Olives, Sliced Mushrooms, Roasted Butternut Squash, Black Beans or Garbanzo Beans

CHEESE (SELECT ONE)

Mozzarella, Shredded Cheddar, Feta, Bleu Cheese Crumbles or Shredded Asiago

PROTEIN (SELECT ONE)

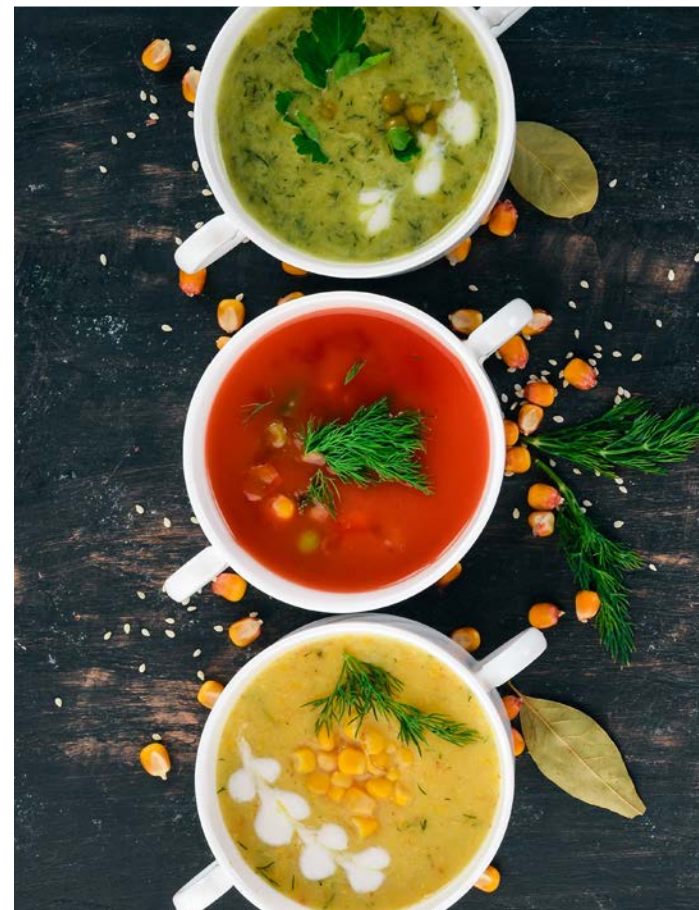
Grilled Chicken, Crispy Tofu or Crispy Chicken

DRESSING (SELECT TWO)

Italian, Balsamic, Ranch, Honey Mustard, Oil & Vinegar, Bleu Cheese or Southwestern Ranch

Add Cup of Soup du jour or New England Clam Chowder for an additional charge

CUSTOM SALADS



LUNCH BUFFETS



LUNCH BUFFETS PER PERSON

15 PERSON MINIMUM

SANDWICH BUFFET (SELECT 3)

Roast Beef & Cheddar Ciabatta, Ham & Swiss on a Potato Roll, Turkey & Provolone Ciabatta, Chicken Salad Wrap, Tuna Salad Wrap, Egg Salad on White Bread and Hummus & Veggie Wrap.
Topped with Leaf Lettuce and Tomato.

Includes Mayonnaise, Mustard, House-Made Potato Chips, Fresh Baked Cookies, Lemon Iced Tea and Iced Water.

Upgrade to a Bistro Sandwich selection for an additional charge.

BISTRO LUNCHEON BUFFET | 15 PERSON MINIMUM

Choose Three Bistro Sandwiches and Fresh Fruit Salad or Pasta Salad.
Includes House-made Potato Chips, Dessert Bars, Lemon Iced Tea and Iced Water

CAPRESE

Fresh Mozzarella, Plum Tomatoes, Fresh Basil and Baby Spinach on Ciabatta Roll

CHICKEN CAESAR ON WHITE OR WHEAT WRAP

Grilled Chicken, Romaine Lettuce, Caesar Dressing and Shredded Parmesan Cheese

HAM & Swiss on Ciabatta

Served with Mustard

MARINATED CHICKEN BREAST

Grilled Chicken Breast with Leaf Lettuce, Tomato and Dijon Aioli on Potato Roll

TURKEY CLUB CROISSANT

Turkey Breast, Bacon, Lettuce, Tomato and Mayonnaise

ROAST BEEF

Roast Beef, Cheddar Cheese, and Horseradish Mayo on Potato Roll with Lettuce & Tomato

CHEF'S HOT LUNCH ENTRÉE OF THE DAY

AVAILABLE FROM 11:00 AM - 2:00 PM

Served with Two Sides, Dessert of the Day, Lemon Iced Tea and Iced Water

ADD ANY OF THE FOLLOWING TO ANY LUNCH BUFFET

Tossed Salad or Coleslaw

Pasta Salad, Potato Salad or Fresh Fruit

Soup of the Day

New England Clam Chowder

Fresh Fried Potato Chips

Hot Casserole Selection

American Chop Suey, Macaroni & Cheese,
Pasta Primavera or Chicken Broccoli Alfredo

DINNER BUFFETS



DINNER BUFFET - 15 PERSON MINIMUM

SERVED WITH ICED TEA AND ICED WATER

CHEF'S ENTREE OF THE DAY

Chef's Entrée offered on the date of your event, Tossed Salad, Vegetable, Starch and Baker's Choice of Dessert

ALL AMERICAN HOME STYLE

Roasted Turkey Breast with Gravy, Seasoned Bread Stuffing, Mashed Potatoes, Green Beans, Cranberry Sauce. Served with Rolls, Butter and Seasonal Pie

TACO BUFFET

Seasoned Beef and Chipotle Lime Chicken, Flour Tortillas and Crunchy Taco Shells.
Served with Queso Dip, House Fried Tortilla Chips, Salsa, Guacamole, Sour Cream, Lettuce, Diced Tomatoes, Onions, Shredded Cheese, Pickled Jalapenos and Assorted Dessert Bars.
Vegan Chorizo Upon Request

SOUTHERN BARBECUE BUFFET | 50 PERSON MINIMUM

Choose Two: Pulled Pork with Slider Rolls, Barbecue Beef Brisket or Fried Chicken
Served with Cole Slaw, Baked Beans, Corn Bread and Assorted Dessert Bars

CUSTOM DINNER BUFFET



BUILD YOUR OWN DINNER BUFFET

Includes Garden Salad, Starch, Vegetable, Freshly Baked Roll and Butter, Dessert, Iced Tea and Iced Water

ONE ENTRÉE SELECTION

TWO ENTRÉE SELECTION

THREE ENTRÉE SELECTION

Grilled Chicken Breast
 Chicken Francese
 Asiago Chicken
 Chicken Parmesan
 Chicken Marsala
 Chicken Picatta
 London Broil
 Beef Bourguignon

Blackened Salmon with Pineapple Salsa
 Marinated Steak Tips (extra per person)
 Haddock with Lemon & Caper Sauce
 Shrimp Scampi
 Cod Picatta

Haddock with Butter Crumb topping
 Smoked Salmon with Bruschetta & Balsamic Reduction
 Pasta Primavera
 Butternut Squash Ravioli

STARCH SIDE DISHES

Choose One

Roasted Sweet Potatoes
 Mashed Potatoes
 Rice Pilaf
 Roasted Red Potatoes
 Parmesan & Herb Risotto (extra per person)

DESSERT SELECTION

Choose One

Assorted Dessert Bars
 Brownies & Blondies
 Apple & Cherry Crisp
 Chocolate, Lemon, Carrot or Vanilla Cake

VEGETABLE SELECTION

Choose One

Vegetable Medley
 Green Beans
 Steamed Broccoli
 Honey Glazed Carrots

PASTA PALOOZA



PASTA PALOOZA

Includes Garden Salad with Italian Dressing, Garlic Breadsticks, Pasta and Fresh Baked Cookies, Lemon Iced Tea and Iced Water

SAUCE IT UP (Choose Two)

Marinara, Alfredo, Blush or Pesto

ADD AN EXTRA

Grilled Chicken
 Chicken Parmesan, Meatballs or Italian Sausage
 Grilled Veggies



DESSERTS & BEVERAGES



BEVERAGES À LA CARTE

Full Coffee Service: Regular, Decaffeinated and Hot
Water with an Assorted Selection of Tea
Hot Chocolate
Hot Apple Cider

SOFT DRINKS

Pepsi, Diet Pepsi, Starry, Ginger Ale (12 oz.)
Aquafina Water (16 oz.)
Schweppes Sparkling Water (12 oz.)
Black Cherry, Orange or Lime Juices
Orange, Cranberry, Pineapple, Tomato or Apple
Lemon Iced Tea
Hawk Punch Lemonade
Lemonade

DESSERTS (PER DOZEN)

Assorted Cookies
Blondies
Magic Bars
Assorted Fruit Dessert Bars
Brownies
Italian Butter Cookies
Whoopie Pies
Cannoli

Frosted Cupcakes
Cheesecake Bites
Chocolate Dipped Brownies
Pecan Triangles

CAKES

10" Round Cake (Serves 10-15)
Quarter Sheet Cake (Serves 20-25)
Half Sheet Cake (Serves 25-40)
Full Sheet Cake (Serves 45-80)

Flavors Chocolate, Vanilla, Marble, Carrot or Lemon
Frostings Chocolate, Butter Cream or
Chocolate Mousse

ORDERING GUIDELINES

OFFICE HOURS

Monday through Friday 8:00 AM - 5:00 PM

ORDERING

Orders can be placed at <https://SaintAnselm.catertrax.com>

Please note, you must **first reach out to Rob Foreman (rforeman@anselm.edu) to book your space and have an EMS reservation number **prior** to booking catering.*

CONTACT US

AnselmCatering@avifoodsystems.com
Saint Anselm College Catering Office 603-641-7752
Kelly Fox, Catering Director, kfox@avifoodsystems.com

PICK-UP AND DELIVERIES

Monday to Friday between 7:00 AM and 5:00 PM

A delivery charge of \$25.00 will be applied to orders of \$200.00 or less.

A 15% charge will be applied to all orders above \$200.00.

Monday to Friday - before 7:00 AM or after 5:00 PM

A delivery charge of \$35.00 will be applied to orders of \$200.00 or less. A 20% charge will be applied to all orders above \$200.00.

Saturday - Sunday Deliveries

There is a \$375.00 minimum for all weekend orders that require delivery, in addition to a 20% delivery and set-up fee. To avoid a delivery charge, you may pick up your order

ORDERING REQUIREMENTS AND GUEST COUNTS

We ask for a minimum notice of **5 business Days** for all catering orders. Last minute orders are welcome upon availability. Final guest counts are required 5 business days prior to your event, counts may not be decreased after this time. Increased counts will be considered on an individual basis. All events must be booked through the event management system prior to booking with dining service. For assistance please reach out to Rob Foreman at rforeman@anselm.edu. Catering orders are only confirmed once a member of Dining Services has accepted your event and approved

CANCELLATION POLICY

Orders for guests 75 or less require 5 days notice to cancel. Orders cancelled less than the outlined times are subject to charge. Orders 75 guests or more will require 10 days notice

PAYMENT OPTIONS

Saint Anselm Dining Services accepts all major credit cards and company checks. Approved clients may bill their cost centers or charge accounts. All checks or credit card payments will be handled through Rob Forman & made out to Saint Anselm College.

SPECIAL EVENTS AND PARTIES

Planning a special event or party? Our team is here to assist with all your event details. From custom menus to event design. Contact us at 603.641.7236 for more information.

SPECIALTY LINEN, RENTAL EQUIPMENT, FLOWERS AND DECOR

Please ask how we can enhance your event. Specialty linen, rented flowers and decor are available upon request. Events include Eco Friendly paper products at no additional charge. You may upgrade to high end plastic for \$1.00 per person. China service is available for an additional charge.

Visit our website at aviserves.com/anselm



MEET, EAT AND ENJOY!

Saint Anselm catering team members are ready to make your catered event a success. From the first time you call until your pick-up or delivery time, our catering team will make sure your order is right and ready when you need it.

ORDERING INFORMATION

*Please note, you must first reach out to Rob Foreman (rforeman@anselm.edu) to book your space and have an EMS reservation number prior to booking catering.

We ask that you contact us at least 10 business days prior to your event. For larger events of 100 guests or more, we require 20 business days.

Please provide the following information when scheduling your event:

- Department or organization
- Add your event to EMS along with notification that catering will be needed or menu to be determined
- Contact and billing information – please include account object code and project code
- Event date and time that catering is needed
- Location
- Approximate guest count
- Menu selection
- Type of function
- Table set-up and linen needs
- For express orders please include contact information for the person picking up the order

Thank you for the opportunity to serve you!

