

## A LA CARTE DESSERTS

Pumpkin Spice Blondies 340 cal each  
\$2.49 per person

Apple Pear Crisp 160 cal each  
\$3.49 per person

**Seasonal Cookie Display**  
Cinnamon Sugar, 190 cal each  
Chocolate Krinkle and  
Peanut Butter & Jelly Cookies  
\$2.49 per person

CONTACT YOUR CATERING MANAGER TO ADD BEVERAGES

OUR HOLIDAY CATERING BRINGS

# COMFORT & JOY



**Berklee College of Music Catering**  
617.747.2063 • [catering@berklee.edu](mailto:catering@berklee.edu)  
[www.berkleecatering.catertrax.com](http://www.berkleecatering.catertrax.com)

Promotion Offer Ends 1/27/17

THE CALORIE AND NUTRITION INFORMATION PROVIDED IS FOR INDIVIDUAL SERVINGS, NOT FOR THE TOTAL NUMBER OF SERVINGS ON EACH TRAY, BECAUSE SERVING STYLES E.G. TRAYS/BOWLS USED VARY SIGNIFICANTLY, IN ORDER TO ACCOMMODATE NUMBERS OF GUESTS THAT CAN RANGE FROM SINGLE DIGITS TO THOUSANDS. DUE TO OUR DESIRE AND ABILITY TO PROVIDE CUSTOM SOLUTIONS, WE DO NOT OFFER STANDARD SERVING CONTAINERS. IF YOU HAVE ANY QUESTIONS, PLEASE CONTACT YOUR CATERING MANAGER DIRECTLY.

RELAX THIS YEAR  
AND LET US PREPARE YOUR  
MEMORABLE HOLIDAY MENU!

# BUILD YOUR OWN SEASONAL SPREAD



Add a festive platter to your lunch or party.  
Choose your favorite bread and spreads!

**\$6.99** PER PERSON  
(12 guest minimum)

## BREAD *(Choose one)*

- Tortilla Chips 190 cal/ 2oz. serving
- Pita Chips 140 cal/ 2oz. serving
- Crostini 40 cal each

## SPREADS *(Choose three)*

- Baba Ghanoush 120 cal/ 4oz. serving
- Traditional Hummus 80 cal/ 2oz. serving
- Roasted Red Pepper, Olive Tapenade 100 cal/ 2oz. serving
- Guacamole 60 cal/ 2oz. serving
- Chilled Spinach Dip 200 cal/ 2oz. serving
- Artichoke & Olive Dip 140 cal/ 2oz. serving
- Feta & Roasted Garlic Dip 260 cal/ 2oz. serving
- Sweet Potato & Curry Dip 50 cal/ 2oz. serving

## ADD A SPECIAL TREAT ~ \$4.99 PER PERSON

- Artisan Cheese and Vegetable Display (a la carte) 430 cal/ 3oz. serving

# BUILD YOUR OWN HOLIDAY BUFFET



Feeling fancy? Our selections of delicious entrées and sides will impress your guests.

**\$15.99** PER PERSON  
(12 guest minimum)

## ENTREES *(Choose two)*

- Flank Steak with Cider, Dijon Marinade 170 cal/ 3oz. serving
- Asiago and Red Pepper Crusted Chicken Breast 310 cal each
- Five Spice Salmon Filet 140 cal each
- Winter Gnocchi with Blush Sauce & Fresh Basil 280 cal/ 6oz. serving

## SIDES *(Choose three)*

- Apple & Cous Cous Salad (chilled) 180 cal/ 4oz. serving
- Green Bean Pesto Salad with Pecans & Walnuts (chilled) 120 cal/ 4oz. serving
- Traditional Garden Salad with Balsamic Vinaigrette 20 cal/ 3oz. serving
- Balsamic Vinaigrette 70 cal/ 1 tbsp
- Roasted Root Vegetables (seasonal) 100 cal/ 4oz. serving
- Garlic & Lemon Roasted Brussels Sprouts 80 cal/ 3oz. serving
- Steamed Kale with Bacon & Onion 80 cal/ 4oz. serving
- Cheddar & Chive Whipped Potatoes 150 cal/ 4oz. serving
- Grilled Sweet Potatoes 140 cal/ 2.5oz serving
- Brown Rice with Cranberries 160 cal/ 4oz. serving
- Maple, Molasses & Raisin Baked Acorn Squash 140 cal each

Vegan Vegetarian

2000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION IS AVAILABLE UPON REQUEST. IN THE INTEREST OF PUBLIC HEALTH, PLEASE BE AWARE THAT CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

