



# Berklee College Of Music Catering

*fresh and delicious every day*





# Breakfast

## BREAKFAST COLLECTIONS

All prices are per person and available for 12 guests or more

### Basic Beginnings \$8.29

ASSORTED DANISH 200-430 CAL EACH  
EQUAL EXCHANGE COFFEE, DECAF AND TAZO TEASO CAL/8 OZ. SERVING  
Includes appropriate condiments

### Quick Start \$10.49

ASSORTED MUFFINS 190-520 CAL EACH  
ASSORTED DANISH 200-430 CAL EACH  
SCONES 230-490 CAL EACH  
FRESH SEASONAL SLICED FRUIT 35 CAL/2.5 OZ. SERVING  
ASSORTED JUICE 110-170 CAL EACH  
EQUAL EXCHANGE COFFEE, DECAF AND TAZO TEASO CAL/8 OZ. SERVING  
Includes appropriate condiments

### Healthy Choice Breakfast \$9.29

WHETHER IN COMBINATION WITH ONE OF OUR OTHER BREAKFAST PACKAGES OR ALONE, A HEALTHY WAY TO START YOUR DAY.

INDIVIDUAL CEREAL CUPS 140-260 CAL EACH  
2% MILK 140 CAL/8 OZ. SERVING  
BANANAS 110 CAL EACH  
ASSORTED INDIVIDUAL YOGURT CUPS 50-150 CAL EACH  
EQUAL EXCHANGE COFFEE, DECAF AND TAZO TEASO CAL/8 OZ. SERVING  
Includes appropriate condiments

### À la Carte Breakfast

ASSORTED BAGELS WITH BUTTER, CREAM CHEESE AND PRESERVES \$2.29 PER PERSON

ASSORTED BAGELS 170-360 CAL EACH

Includes appropriate condiments

BASKET OF MINIATURE MUFFINS, DANISH AND SCONES  
\$2.29 PER PERSON

MINIATURE MUFFINS 80-120 CAL EACH

MINIATURE DANISH 140-170 CAL EACH

MINIATURE SCONES 120-240 CAL EACH

Includes appropriate condiments

FRESH SEASONAL SLICED FRUIT (35 CAL/2.5 OZ. SERVING)  
\$3.49 PER PERSON

GRANOLA BARS (190 CAL EACH) \$1.99 PER PERSON

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 UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## HOT BREAKFAST

All prices are per person and available for 12 guests or more

### Ultimate Breakfast \$15.99

MUFFINS, BAGELS AND CROISSANTS SERVED WITH APPROPRIATE CONDIMENTS, SCRAMBLED EGGS, CHEDDAR VEGETABLE STRATA, HASH BROWNS, CRISP BACON, SAUSAGE LINKS, PANCAKES AND SYRUP, FRESH SEASONAL SLICED FRUIT, ASSORTED JUICES, EQUAL EXCHANGE COFFEE, DECAF AND TAZO TEAS

MUFFINS	190-520 CAL EACH
BAGELS	170-360 CAL EACH
CROISSANTS	180 CAL EACH
SCRAMBLED EGGS	180 CAL/4 OZ. SERVING
CHEDDAR VEGETABLE STRATA	190 CAL/4.75 OZ. SERVING
HASH BROWNS	130-150 CAL/3 OZ. SERVING
BACON	40 CAL EACH
SAUSAGE LINKS	130 CAL EACH
PANCAKES	50 CAL EACH
SYRUP	110 CAL/1 OZ. SERVING
FRESH SEASONAL SLICED FRUIT	35 CAL/2.5 OZ. SERVING
ASSORTED JUICE	110-170 CAL EACH
EQUAL EXCHANGE COFFEE, DECAF AND TAZO TEAS	8 OZ. SERVING

Includes appropriate condiments

### American Breakfast \$11.99

ASSORTED DANISH, SCRAMBLED EGGS, CHOICE OF BREAKFAST POTATOES, CRISP BACON, CHOICE OF BREAKFAST SAUSAGE, EQUAL EXCHANGE COFFEE, DECAF AND TAZO TEAS

DANISH	200-430 CAL EACH
SCRAMBLED EGGS	180 CAL/4 OZ. SERVING
SLICED HASH BROWNS	140 CAL/2 OZ. SERVING
DICED HASH BROWNS	130 CAL/3 OZ. SERVING
SHREDDED HASH BROWNS	150 CAL/3 OZ. SERVING
HASH BROWN PATTIES	150 CAL/2.25 OZ. SERVING
BACON	40 CAL EACH
SAUSAGE LINKS	130 CAL EACH
SAUSAGE PATTIES	200 CAL EACH
EQUAL EXCHANGE COFFEE, DECAF AND TAZO TEAS	8 OZ. SERVING

Includes appropriate condiments

### Sunrise Sandwich Buffet \$12.49

SELECT TWO (2) BREAKFAST SANDWICHES ACCOMPANIED BY FRESH SEASONAL SLICED FRUIT, CHOICE OF BREAKFAST POTATOES, ASSORTED PASTRIES, EQUAL EXCHANGE COFFEE, DECAF AND TAZO TEAS

EGG & CHEESE ENGLISH MUFFIN	270 CAL EACH
SAUSAGE, EGG & CHEESE ON BISCUIT	520 CAL EACH
BACON, EGG & CHEESE ON BAGEL	370 CAL EACH
FRESH SEASONAL SLICED FRUIT	35 CAL/2.5 OZ. SERVING
SLICED HASH BROWNS	140 CAL/2 OZ. SERVING
DICED HASH BROWNS	130 CAL/3 OZ. SERVING
SHREDDED HASH BROWNS	150 CAL/3 OZ. SERVING
HASH BROWN PATTIES	150 CAL/2.25 OZ. SERVING
MUFFINS	190-520 CAL EACH
DANISH	200-430 CAL EACH
EQUAL EXCHANGE COFFEE, DECAF AND TAZO TEAS	8 OZ. SERVING

Includes appropriate condiments

Egg Whites available on request - nominal fee may apply



# Breakfast

## BREAKFAST ENHANCEMENTS

All prices are per person and available for 12 guests or more

### Lox and Bagels \$9.99

BAGELS 170-360 CAL EACH

SMOKED SALMON PLATTER WITH  
HARD-BOILED EGGS, SLICED TOMATO,  
CUCUMBER, SLIVERED RED ONION, AND  
CREAM CHEESE

120 CAL/3.25 OZ. SERVING

Includes appropriate condiments

### Yogurt Parfaits \$7.99

CHOICE OF TWO YOGURT PARFAIT FLAVORS

ROASTED BANANA YOGURT PARFAIT	440 CAL EACH
APPLE PIE YOGURT PARFAIT	410 CAL EACH
HONEY GINGER PEAR PARFAIT	440 CAL EACH
STRAWBERRY YOGURT PARFAIT	370 CAL EACH

### Sensible Sandwich \$4.99

CHOOSE FROM THE FOLLOWING SENSIBLE SANDWICH SELECTIONS!

GARDEN VEGETABLES & EGG ON WHEAT ENGLISH MUFFIN	220 CAL EACH
SOUTHWEST GARDEN VEGETABLE, HAM & EGG ON A WHEAT ENGLISH MUFFIN	220 CAL EACH
TURKEY SAUSAGE, SWISS & EGG ON WHEAT ENGLISH MUFFIN	250 CAL EACH

Egg Whites available on request - nominal fee may apply



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 UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



# Lunch & Buffet



## CLASSIC COLLECTIONS

All prices are per person and available for 12 guests or more

### Deli Express \$11.99

CREATE YOUR OWN DELI SANDWICH CREATION ACCOMPANIED BY YOUR CHOICE OF TWO (2) SIDE SALADS AND COOKIES

#### DELI PLATTER

SLICED OVEN ROASTED TURKEY	60 CAL/1 OZ. SERVING
SLICED ROAST BEEF	30 CAL/1 OZ. SERVING
DELI HAM	40 CAL/1 OZ. SERVING
TUNA	80 CAL/1 OZ. SERVING
CHEESE TRAY	60 CAL/1 OZ. SERVING

RELISH TRAY (LETTUCE, TOMATO, ONION, PICKLES, PEPPERONCINI)	30 CAL/2 OZ. SERVING
-------------------------------------------------------------	----------------------

ASSORTED BAKED BREADS & ROLLS	110-160 CAL EACH
SIDE SALADS	25-240 CAL EACH
■ ASSORTED COOKIES	170-200 CAL EACH

Includes appropriate condiments

Add Roasted Vegetables with Hummus for an additional \$2.00	
Roasted Vegetables	60 CAL/4 OZ. SERVING
Hummus	80 CAL/2 TBSP SERVING

Additional Premium Box Lunch options available upon request!

Please contact your catering professional!

### Classic Box Lunch \$9.99

YOUR CHOICE OF SMOKED TURKEY WITH SWISS, HAM AND SWISS OR ROASTED VEGETABLES & CHEESE - SERVED WITH POTATO CHIPS, WHOLE FRUIT, AND A COOKIE

TURKEY AND SWISS	490 CAL EACH
HAM AND SWISS	430 CAL EACH
GARDEN VEGETABLE AND CHEESE	570 CAL EACH
INDIVIDUAL BAG OF CHIPS	150-160 CAL EACH
WHOLE FRUIT	80-110 CAL EACH
■ COOKIE	170-200 CAL EACH

### Classic Selections \$16.49

YOUR CHOICE OF THREE (3) CLASSIC SANDWICHES AND TWO (2) SIDE SALADS ACCOMPANIED BY POTATO CHIPS, PICKLES, COOKIES, ICED TEA AND ICED WATER

CLASSIC SELECTION SANDWICHES	350-750 CAL EACH
SIDE SALADS	25-240 CAL EACH
PICKLES	0 CAL EACH
INDIVIDUAL BAGS OF CHIPS	150-160 CAL EACH
■ ASSORTED COOKIES	170-200 CAL EACH
ICED TEA	0 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

TUNA AND APPLE SALAD WITH FRESH TOMATOES AND ARUGULA ON CIABATTA BREAD (370 CAL EACH)

CHICKEN CAESAR AND ASIAGO BRUSCHETTA BAGUETTE (740 CAL EACH)

TURKEY, BACON AND CHEDDAR BAGUETTE WITH A MESQUITE MAYONNAISE (730 CAL EACH)

■ MOZZARELLA, RED PEPPER, BALSAMIC AND KALE CIABATTA (530 CAL EACH)

■ GRILLED VEGETABLE BRUSCHETTA LAVASH WITH A SPICY SRIRACHA (600 CAL EACH)

### Premium Box Lunch

VEGETABLE AND BOURSIN SANDWICH WITH LEMON COUSCOUS \$12.99

■ GARDEN VEGETABLE AND BOURSIN SANDWICH	570 CAL EACH
■ LEMON CAPER COUS COUS	110 CAL/3 OZ. SERVING
■ ROASTED VEGETABLES	120 CAL/3.25 OZ. SERVING
■ BAKERY-FRESH BROWNIE	250 CAL/2.25 OZ. SERVING

TURKEY FAJITA CIABATTA WITH BLACK BEAN SALAD \$14.99

SMOKED TURKEY FAJITA CIABATTA	350 CAL EACH
■ CHILE LIME CUCUMBERS	25 CAL/3 OZ. SERVING
■ CORN AND BLACK BEAN SALAD	120 CAL/4 OZ. SERVING
CINNAMON COOKIES	180 CAL EACH

Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert



# Lunch & Buffet

## CLASSIC COLLECTIONS

### The Executive Luncheon \$17.99

Your choice of three (3) Sandwiches and two (2) Side Salads accompanied by Potato Chips, Pickles, Cookies, Iced Tea and Iced Water

EXECUTIVE LUNCHEON SANDWICHES	380-760 CAL EACH
SIDE SALADS	25-240 CAL EACH
PICKLES	0 CAL EACH
INDIVIDUAL BAGS OF CHIPS	150-160 CAL EACH
ASSORTED COOKIES	170-200 CAL EACH
ICED TEA	0 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

GARDEN VEGETABLES WITH BOURSIN, AGED PROVOLONE AND ROASTED GARLIC AIOLI ON CIABATTA (570 CAL EACH)

SLICED PORTOBELLO MUSHROOMS WITH ARUGULA AND OLIVE PESTO SPREAD ON A FRENCH BAGUETTE (560 CAL EACH)

TURKEY FETA CIABATTA WITH SPINACH AND SUNDRIED TOMATO AIOLI (620 CAL EACH)

HAM & SWISS WITH APRICOT PRESERVE, FRESH SPINACH, AND PLUM TOMATO ON A CIABATTA (530 CAL EACH)

SPICY SOUTHWEST CHICKEN BAGUETTE WITH MONTERAY JACK CHEESE AND PICO DE GALLO (600 CAL EACH)

TUNA SALAD CIABATTA WITH FRESH ROMAINE AND SLICED TOMATO (540 CAL EACH)

TURKEY, HAM & RANCH CLUB WITH BACON, LETTUCE, AND TOMATO (580 CAL EACH)

## Salad Selections

(Included with Deli Express, Classic Selections, and Executive Luncheon Sandwich Buffets)

GREEK PENNE SALAD TOSSED WITH TOMATOES, CUCUMBERS, RED ONIONS, PEPPERS, FRESH BABY SPINACH, FETA CHEESE AND BLACK OLIVES (90 CAL/3 OZ. SERVING)

TOASTED BARLEY ORANGE CRANBERRY SALAD WITH RED ONIONS, HONEY, CINNAMON AND ORANGE (120 CAL/3.5 OZ. SERVING)

ROASTED SWEET POTATO SALAD WITH GREEN CHILES, SCALLIONS, CELERY, RED PEPPERS AND FRESH CILANTRO TOSSED IN SPICY CARIBBEAN JERK SEASONING (120 CAL/4 OZ. SERVING)

WHITE BEAN HERB SALAD WITH CANNELLINI BEANS, RED PEPPERS, CELERY, SCALLIONS, FRESH BASIL AND PARSLEY IN A BALSAMIC DRESSING (90 CAL/3.33 OZ. SERVING)

CHICKPEA SALAD WITH FRESH CUCUMBERS, RED ONIONS, GREEN AND RED PEPPERS, CELERY AND GARLIC WITH A HOT PEPPER SAUCE AND LEMON SEASONING (130 CAL/3.5 OZ. SERVING)

EDAMAME SALAD WITH SHIITAKE MUSHROOMS, BEAN SPROUTS, RADISHES, SCALLIONS, FRESH BASIL AND MINT TOSSED IN A RICE WINE VINEGAR AND GINGER ROOT DRESSING (140 CAL/3 OZ. SERVING)

GRILLED VEGETABLE ROTINI PASTA SALAD WITH A BALSAMIC DRESSING (130 CAL/3 OZ. SERVING)

RED SKINNED POTATO SALAD WITH EGG, CELERY AND SPANISH ONION IN A SEASONED MAYONNAISE DRESSING (240 CAL/4 OZ. SERVING)

TRADITIONAL GARDEN SALAD (50 CAL/3.5 OZ. SERVING)



HERBED QUINOA SIDE SALAD (110 CAL/3.5 OZ. SERVING)

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 UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## BUFFETS

Served with Assorted Rolls and Butter, Ice Water and Iced Tea (12 Person Minimum)











### Traditional American \$15.99

BABY SPINACH SALAD	60 CAL/2.15 OZ. SERVING
BAKERY FRESH ROLLS	90 CAL EACH
ROASTED NEW POTATOES	110 CAL/2.75 OZ. SERVING
 FRESH HERBED VEGETABLES	100 CAL/3.5 OZ. SERVING
GRILLED LEMON ROSEMARY CHICKEN	130 CAL/3 OZ. SERVING
 PEACH COBBLER	120 CAL/3.75 OZ. SERVING
ICED TEA	0 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

### Yucatan Bowl \$17.99





AN UPSCALE TWIST ON OUR CREATE-YOUR-OWN ZOCA BOWLS WITH WHITE AND BROWN RICE, REFRIED BEANS, BRAISED CHICKEN & BEEF, ROASTED PORTOBELLO MUSHROOMS, TOPPINGS BAR, AND SIDES

 ROMAINE LETTUCE SALAD	0 CAL/0.25 OZ. SERVING
 AVOCADO RANCH DRESSING	90 CAL/1 OZ. SERVING
CILANTRO LIME WHITE RICE	120 CAL/3 OZ. SERVING
CILANTRO LIME BROWN RICE	140 CAL/3.5 OZ. SERVING
 REFRIED BEANS	180 CAL/3 OZ. SERVING
BRAISED CHICKEN	180 CAL/3 OZ. SERVING
BRAISED BEEF	310 CAL/3 OZ. SERVING
 ROASTED PORTOBELLO MUSHROOMS	20 CAL/2.25 OZ. SERVING
 PICO DE GALLO	10 CAL/1 OZ. SERVING
 GUACAMOLE	40 CAL/1.33 OZ. SERVING
 SALSA VERDE	10 CAL/1 OZ. SERVING
 SALSA ROJA	25 CAL/1 OZ. SERVING
 ASSORTED COOKIES	170-200 CAL EACH
 BAKERY-FRESH BROWNIES	250 CAL/2.25 OZ. SERVING
ICED TEA	0 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

### Pasta Trio Buffet \$18.99








CHEESE MANICOTTI WITH A MARINARA SAUCE, CHEESE RAVIOLI WITH A SPINACH ALFREDO SAUCE, RIGATONI PASTA WITH A ROSA SAUCE AND SIDES . . . ADD ON GRILLED CHICKEN BREAST FOR AN ADDITIONAL FEE

CAESAR SALAD	160 CAL/2.66 OZ. SERVING
 GARLIC BREADSTICKS	110 CAL EACH
MANICOTTI MARINARA	130 CAL/3.25 OZ. SERVING
CHEESE RAVIOLI	110 CAL/2.5 OZ. SERVING
 SPINACH ALFREDO SAUCE	50 CAL/1 OZ. SERVING
RIGATONI	80 CAL/2 OZ. SERVING
ROSA SAUCE	30 CAL/1 OZ. SERVING
 ASSORTED COOKIES	170-200 CAL EACH
 BAKERY-FRESH BROWNIES	250 CAL/2.25 OZ. SERVING
ICED TEA	0 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

ADD ON GRILLED CHICKEN BREAST \$2.29  
(160 CAL/3 OZ OZ. SERVING)

### Medi Eats Buffet \$18.99

 ISRAELI COUSCOUS	120 CAL 3.5 OZ. SERVING
 ROASTED EGGPLANT	100 CAL/3 OZ. SERVING
 SAUTEED SPINACH	60 CAL/3.25 OZ. SERVING
 WHITE PITA FLATBREAD	250 CAL EACH
 WHOLE WHEAT PITA FLATBREAD	250 CAL EACH
CHICKEN SOUVLAKI SKEWERS	210 CAL EACH
FALAFEL	60 CAL EACH
TZATZIKI	50 CAL/1 OZ. SERVING
 ASSORTED COOKIES	170-200 CAL EACH
 BAKERY-FRESH BROWNIES	250 CAL/2.25 OZ. SERVING
ICED TEA	0 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments



# Lunch & Buffet

## BUFFETS

Served with Assorted Rolls and Butter, Ice Water and Iced Tea (12 Person Minimum)

### Northern Italian Buffet \$18.99

- MEDITERRANEAN SALAD WITH A GREEK VINAIGRETTE 120 CAL/3.25 OZ. SERVING
- GARLIC BREADSTICKS 110 CAL EACH
- ROASTED MUSHROOMS 100 CAL/2.25 OZ. SERVING
- VERMICELLI PASTA 150 CAL/3.25 OZ. SERVING
- LEMON ROSEMARY CHICKEN 130 CAL/3 OZ. SERVING
- SHRIMP SCAMPI 100 CAL/3 OZ. SERVING
- ASSORTED COOKIES 170-200 CAL EACH
- BAKERY-FRESH BROWNIES 250 CAL/2.25 OZ. SERVING
- ICED TEA 0 CAL/8 OZ. SERVING
- ICED WATER 0 CAL/8 OZ. SERVING

Includes appropriate condiments

### BBQ Picnic \$14.99

- HOME-STYLE POTATO SALAD 240 CAL/4 OZ. SERVING
- FRESH COUNTRY COLESLAW 170 CAL/3.5 OZ. SERVING
- HOUSE-MADE KETTLE CHIPS 240 CAL/1.25 OZ. EACH
- GRILLED HAMBURGERS WITH BUNS 330 CAL EACH
- HOT DOGS WITH BUNS 310 CAL EACH
- GARNISH TRAY (LETTUCE, PICKLES, TOMATOES) 10 CAL EACH
- ASSORTED COOKIES 170-200 CAL EACH
- BAKERY-FRESH BROWNIES 250 CAL/2.25 OZ. SERVING
- ICED TEA 0 CAL/8 OZ. SERVING
- ICED WATER 0 CAL/8 OZ. SERVING

Includes appropriate condiments

### Taste of Spain \$18.99

- MESCLUN SALAD 10 CAL/3 OZ. SERVING
- SHALLOT SHERRY VINAIGRETTE 80 CAL/1 OZ. SERVING
- ROSEMARY SEA SALT FLATBREAD 220 CAL/2.25 OZ. SERVING
- SPANISH RICE 110 CAL/3.5 OZ. SERVING
- STEAMED ASPARAGUS 20 CAL/3 OZ. SERVING
- PAPRIKA CHICKEN 200 CAL/5 OZ. SERVING
- BRAISED PORK 250 CAL/3 OZ. SERVING
- ASSORTED COOKIES 170-200 CAL EACH
- BAKERY-FRESH BROWNIES 250 CAL/2.25 OZ. SERVING
- ICED TEA 0 CAL/8 OZ. SERVING
- ICED WATER 0 CAL/8 OZ. SERVING

Includes appropriate condiments

### East Asian Eats \$18.99

- VEGGIE EGGROLLS WITH A TRIO OF DIPPING SAUCES 240 CAL/7 OZ SERVING
- CRISPY WONTONS 25 CAL EACH
- LOMEIN NOODLES 70 CAL/3 OZ. SERVING
- JASMINE RICE 130 CAL/3 OZ. SERVING
- LEMONGRASS CHICKEN 160 CAL/3 OZ. SERVING
- ASIAN TOFU 120 CAL/3 OZ. SERVING
- TERIYAKI SAUCE 25 CAL/.5 OZ. SERVING
- ASSORTED COOKIES 170-200 CAL EACH
- BAKERY-FRESH BROWNIES 250 CAL/2.25 OZ. SERVING
- ICED TEA 0 CAL/8 OZ. SERVING
- ICED WATER 0 CAL/8 OZ. SERVING

Includes appropriate condiments



## BUFFETS

Build Your Own Buffet: Select two salads, one entrée, two sides, and one dessert

### Buffet Starters

- SEASONAL GARDEN SALAD WITH BALSAMIC VINAIGRETTE (50 CAL/3.5 OZ. SERVING)
- CLASSIC CAESAR SALAD (160 CAL/2.66 OZ. SERVING)
- BABY SPINACH SALAD WITH BACON, HARD BOILED EGGS AND GORGONZOLA VINAIGRETTE (60 CAL/2.15 OZ. SERVING)
- GREEK SALAD WITH CRUMBLed FETA (120 CAL/3.25 OZ. SERVING)
- ANTIPASTO SALAD (130 CAL/3 OZ. SERVING)
- AUTUMN VEGETABLE SALAD WITH RED WINE VINAIGRETTE (80 CAL/3 OZ. SERVING)

### Buffet Entrees

- GRILLED CHICKEN BREAST WITH CIDER MARINADE (120 CAL/3 OZ. SERVING) \$18.99
- CHICKEN CACCIATORE WITH FRESH HERBS AND VEGETABLES (180 CAL/5 OZ. SERVING) \$17.99
- STUFFED CHICKEN BREAST WITH GOAT CHEESE AND SUN-DRIED TOMATOES (280 CAL/4.5 OZ. SERVING) \$18.99
- ROASTED TURKEY WITH CRANBERRY RELISH (150 CAL/3.5 OZ. SERVING) \$19.99
- BAKED TILAPIA WITH MANGO SALSA (350 CAL/8.5 OZ. SERVING) \$18.99
- GRILLED SALMON WITH SUNDRIED TOMATO PESTO SAUCE (240 CAL/6.75 OZ. SERVING) \$19.79
- EGGPLANT LASAGNA (250 CAL/7.25 OZ. SERVING) \$17.29

### Buffet Sides

- ITALIAN SEASONED GREEN BEANS (40 CAL/3.25 OZ. SERVING)
- GOAT CHEESE AND ROASTED GARLIC MASHED POTATOES (170 CAL/4.25 OZ. SERVING)
- PAN ROASTED VEGETABLES (45 CAL/3 OZ. SERVING)
- TOASTED CRANBERRY APPLE COUSCOUS (180 CAL/3 OZ. SERVING)
- TOMATO CAPER RATATOUILLE (45 CAL/4.25 OZ. SERVING)
- MARINATED ROASTED RED POTATOES (120 CAL/2.75 OZ. SERVING)
- TOASTED ORZO WITH SPINACH AND CRANBERRIES (170 CAL/4 OZ. SERVING)

### Buffet Finishes

- APPLE PIE (410 CAL/5.5 OZ. SERVING)
- BREAD PUDDING WITH CARAMEL APPLE SAUCE (360 CAL/6.75 OZ. SERVING)
- NEW-YORK STYLE CHEESECAKE (460 CAL EACH)
- WARM PEACH COBBLER (120 CAL/3.75 OZ. SERVING)
- MINI BROWNIE AND CAPPUCCINO MOUSSE PARFAITS (230 CAL/3 OZ. SERVING)
- SPICED CARROT CAKE (370 CAL/3 OZ. SERVING)

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 UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



# Receptions

## RECEPTIONS

### Classic Cheese Tray \$3.79 PER PERSON

CLASSIC CHEESE TRAY WITH SWISS, CHEDDAR AND PEPPER JACK CHEESES, PITA CHIPS AND CROSTINI (290 CAL/2.75 OZ. SERVING)

### Fresh Garden Crudités \$3.49 PER PERSON

FRESH GARDEN CRUDITÉS WITH RANCH DILL DIP AND PITA CHIPS

 FRESH GARDEN CRUDITÉS

WITH RANCH DILL DIP

120 CAL/5 OZ. SERVING

 PITA CHIPS

270 CAL/4 OZ. SERVING


### Fresh Seasonal Fruit \$3.49 PER PERSON

FRESH SEASONAL FRUIT TRAY (40 CAL/2.5 OZ. SERVING)

### Antipasto Platter \$7.29 PER PERSON

ANTIPASTO PLATTER WITH MARINATED VEGETABLES, ITALIAN MEATS AND ASSORTED CHEESES (250 CAL/5 OZ. SERVING)

### Housemade Spinach Dip \$3.49 PER PERSON

 HOUSEMADE SPINACH DIP SERVED WITH FRESH PITA CHIPS (230 CAL/2.25 OZ. SERVING)



### May we suggest a Served Meal or Reception?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at (617) 747-2063, or e-mail us at [catering@berklee.edu](mailto:catering@berklee.edu), to arrange a personal consultation.





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 UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## RECEPTION STATIONS

Reception stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 12 guests or more.



### Mediterranean \$10.29

ADD A PACKAGE OF OUR MEDITERRANEAN BITES TO YOUR RECEPTION

 MARINATED OLIVES	150 CAL/2.75 OZ. SERVING
 HUMMUS & PITA CHIPS	220 CAL/4.5 OZ. SERVING
 GREEK SALAD	120 CAL/3.25 OZ. SERVING
 SEASONAL ROASTED VEGETABLE TRAY	120 CAL/3.25 OZ. SERVING -210 CAL/4 OZ. SERVING
TABBOULEH SALAD	110 CAL/3.25 OZ. SERVING


### Dim Sum \$12.79

A LITTLE AFTERNOON DIM SUM TO SPICE UP YOUR AFTERNOON MEETING OR EVENING RECEPTION

EGG ROLLS WITH A TRIO OF DIPPING SAUCES	240 CAL EACH
POT STICKERS WITH A SWEET SOY SAUCE	280 CAL/4.25 OZ. SERVING
SWEET & SPICY BONELESS CHICKEN WINGS	590 CAL/7.5 OZ. SERVING
 SWEET CHILE SAUCE	100 CAL/1 OZ. SERVING
 RASPBERRY COCONUT BAR	370 CAL/3.25 OZ. SERVING

### Grown Up Mac and Cheese \$17.29

OUR GOURMET MAC & CHEESE TOPPED YOUR WAY

CHICKEN & CHIPOTLE MACARONI AND CHEESE	710 CAL/11.75 OZ. SERVING
 ROASTED MUSHROOMS	100 CAL/2.5 OZ. SERVING
SAUTEED SHRIMP	120 CAL/4 OZ. SERVING

## SNACKS

All prices are per person and available for 12 guests or more

### Chocaholic \$8.29

BECOME ADDICTED WITH AN ASSORTMENT OF CHOCOLATE-THEMED TREATS

MINIATURE CHOCOLATE BARS	45 - 70 CAL EACH
CHOCOLATE CHIP COOKIES	170 - 200 CAL EACH
CHILLED CHOCOLATE MILK	200 CAL/8 OZ. SERVING
CHOCOLATE DIPPED PRETZELS	110 CAL EACH
CHOCOLATE DIPPED STRAWBERRIES	40 CAL EACH

### Energy Break \$3.99

RAISE THE BARI!

GRANOLA BARS	90 CAL EACH
FRUIT FILLED BARS	160 CAL EACH
BREAKFAST BARS	250 CAL EACH

### The Healthy Alternative \$8.99

GET HEALTHY WITH OUR HEART-HAPPY BREAK

APPLES	80 CAL EACH
ORANGES	80 CAL EACH
BANANAS	110 CAL EACH
PEARS	100 CAL EACH
INDIVIDUAL YOGURT CUPS	50 - 150 CAL EACH
TRAIL MIX	290 CAL EACH
GRANOLA BARS	190 CAL EACH

### Snack Attack \$6.99

THE PERFECT BLEND OF SWEET AND SALTY TO GET YOU THROUGH YOUR DAY!

INDIVIDUAL BAGS OF CHIPS	150 - 160 CAL EACH
HONEY PEANUTS	160 CAL/1 OZ. SERVING
BAKERY-FRESH BROWNIES	250 CAL/2.25 OZ. SERVING
TRAIL MIX	290 CAL EACH
ASSORTED COOKIES	170 - 200 CAL EACH

## BEVERAGES

REGULAR AND DECAFFEINATED COFFEE, TEA (0 CAL/8 OZ. SERVING)  
\$2.29 PER PERSON

*Includes appropriate condiments*

HOT APPLE CIDER (160 CAL/8 OZ. SERVING) \$2.29 PER PERSON

HOT CHOCOLATE (160 CAL/8 OZ. SERVING) \$2.29 PER PERSON

ICED TEA (0 CAL/8 OZ. SERVING) \$1.99 PER PERSON

*Includes appropriate condiments*

LEMONADE (90 CAL/8 OZ. SERVING) \$1.99 PER PERSON

ICED WATER (0 CAL/8 OZ. SERVING) \$1.49 PER GALLON

INFUSED WATER \$1.79 PER PERSON

LEMON INFUSED WATER	0 CAL/8 OZ. SERVING
ORANGE INFUSED WATER	10 CAL/8 OZ. SERVING
APPLE INFUSED WATER	20 CAL/8 OZ. SERVING
CUCUMBER INFUSED WATER	10 CAL/8 OZ. SERVING
GRAPEFRUIT INFUSED WATER	10 CAL/8 OZ. SERVING

BOTTLED WATER (12 OZ BOTTLE) (0 CAL/12 OZ. SERVING)

\$2.29 PER PERSON

ASSORTED SODAS (12OZ BOTTLE) (0-200 CAL/12 OZ. SERVING) \$2.29

ASSORTED INDIVIDUAL FRUIT JUICES (10 OZ BOTTLE)

(110-170 CAL/10 OZ. SERVING) \$2.49

## DESSERTS

*All prices are per person and available for 12 guests or more*

ASSORTED GOURMET COOKIES (170-200 CAL EACH) \$2.29 PER PERSON

BAKERY-FRESH BROWNIES (250 CAL/2.25 OZ. SERVING)

\$2.49 PER PERSON

GOURMET DESSERT BARS \$2.79 PER PERSON

- LEMON CHEESECAKE BARS 310 CAL/2.75 OZ. EACH
- RASPBERRY COCONUT BAR 370 CAL/3.25 OZ. SERVING

CUSTOM ARTISAN CUPCAKES (380 CAL EACH) \$3.29 PER PERSON

CHOCOLATE COVERED STRAWBERRIES (40 CAL EACH)

\$3.49 PER PERSON

## Ordering Information

### Lead Time

NOTICE OF 72 HOURS IS REQUESTED; WE WILL DO OUR BEST TO ACCOMMODATE ALL LATE ORDERS THAT ARE RECEIVED. WE UNDERSTAND THE IMPORTANCE OF YOUR FUNCTION AND WILL DO EVERYTHING WE CAN TO EXCEED YOUR EXPECTATIONS.

### Extras

IF RENTAL EQUIPMENT, LINENS, OR SERVICE STAFF ARE NEEDED. WE CAN TAKE CARE OF IT FOR YOU WITH NECESSARY CHARGES.

VEGETARIAN VEGAN

CONTACT US TODAY

617.747.2063

catering@berklee.edu

www.berkleecatering.catertrax.com

Prices effective until 08/01/2017