



Newbury College Catering

fresh and delicious every day





Breakfast

BREAKFAST COLLECTIONS

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

Quick Start \$7.00

ASSORTED MUFFINS, DANISH AND SCONES WITH FRESH SEASONAL SLICED FRUIT, FRESH ASSORTED JUICES, GOURMET COFFEE, DECAF AND HOT TEA

Morning Glory \$9.00

ASSORTED DANISH, INDIVIDUAL CEREAL CUPS, MILK, RIPE BANANAS, GRANOLA, ASSORTED INDIVIDUAL YOGURT CUPS WITH FRESH SEASONAL SLICED FRUIT, FRESH ASSORTED JUICES, GOURMET COFFEE, DECAF AND HOT TEA

New Yorker \$10.00

FRESH BAGELS AND CREAM CHEESE, SMOKED SALMON, SLICED TOMATO, SLIVERED RED ONION AND CAPERS WITH FRESH SEASONAL SLICED FRUIT, FRESH ASSORTED JUICES, GOURMET COFFEE, DECAF AND HOT TEA



À la Carte Breakfast

ASSORTED BAGELS WITH BUTTER, CREAM CHEESE AND PRESERVES \$1.25 per person

BASKET OF MINIATURE MUFFINS, DANISH AND SCONES \$1.25 per person

FRESH SEASONAL SLICED FRUIT \$.50 per person

ENERGY BARS \$.75 per person

HOT BREAKFAST

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

Ultimate Breakfast \$11.00

DANISH, SCRAMBLED EGGS AND A CHEDDAR VEGETABLE STRATA, CRISP BACON, BREAKFAST SAUSAGE, PANCAKES, FRESH SEASONAL SLICED FRUIT, BREAKFAST POTATOES, ASSORTED JUICES, GOURMET COFFEE, DECAF AND HOT TEA

American Breakfast \$7.43

SCRAMBLED EGGS, BREAKFAST POTATOES, CRISP BACON, BREAKFAST SAUSAGE AND DANISH WITH CONDIMENTS, GOURMET COFFEE, DECAF AND HOT TEA

Sunrise Sandwich Buffet \$7.59

SELECT TWO OF THE FOLLOWING BREAKFAST SANDWICHES: SAUSAGE, EGG AND CHEESE ON BISCUIT; EGG AND CHEESE ON AN ENGLISH MUFFIN, AND BACON, EGG AND CHEESE ON A BAGEL. SERVED WITH FRESH SEASONAL SLICED FRUIT, BREAKFAST POTATOES, AND CHOICE OF TWO PASTRIES WITH CONDIMENTS, GOURMET COFFEE, DECAF AND HOT TEA

Egg Whites available on request – nominal fee may apply



BREAKFAST ENHANCEMENTS

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

Lox and Bagels \$6.39

NORWEGIAN SMOKED SALMON, HARD-BOILED EGGS, TOMATOES, CAPERS AND BERMUDA ONIONS SERVED WITH ASSORTED BAGELS AND PLAIN CREAM CHEESE

Cereal Bar \$4.79

CHOOSE YOUR CEREAL, TYPE OF MILK, AND FRUIT TOPPING FOR THE PERFECT BOWL. A GREAT WAY TO START THE DAY!

Pancake Sandwiches \$3.19

CHOOSE FROM BACON, EGG, AND CHEDDAR; HAM, EGG, AND CHEDDAR; OR SAUSAGE, EGG, AND CHEDDAR

Egg Whites available on request – nominal fee may apply



Lunch & Buffet

CLASSIC COLLECTIONS

Deli Express \$7.19

SLICED OVEN-ROASTED TURKEY, SLICED ROAST BEEF, DELI HAM; SWISS, AMERICAN AND PROVOLONE CHEESES; LEAF LETTUCE, SLICED TOMATOES AND PICKLES; ASSORTED BAKED BREADS AND ROLLS, 2 SIDE SALADS, AND COOKIES

With Choice of Two Salads, Ice Water and Iced Tea

Classic Selections \$9.99

Please choose three (3) of the following

NEW MARKET TUNA ON A MULTIGRAIN ROLL

GREEK SALAD WRAP WITH CRUMBLLED FETA, BLACK OLIVES, FRESH CUCUMBERS, PLUM TOMATOES AND RED ONION

BLACK FOREST HAM WITH SMOKED GOUDA ON MARBLE RYE BREAD

THINLY SLICED CORNED BEEF WITH SLAW AND THOUSAND ISLAND DRESSING ON RYE BREAD

TURKEY BREAST WITH MESCLUN GREENS AND SAGE CREAM CHEESE ON CIABATTA BREAD

Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Salads

Classic Box Lunch \$6.39

YOUR CHOICE OF SMOKED TURKEY WITH HAVARTI, HAM AND SWISS, ROAST BEEF AND PROVOLONE OR ROASTED VEGETABLES - SERVED WITH POTATO CHIPS, WHOLE FRUIT, AND A COOKIE

PLATED LUNCHES

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

Thai Island Beef Salad \$9.43

GRILLED FLANK STEAK OVER ROMAINE WITH PEANUTS, CUCUMBER AND RICE NOODLES IN A THAI LIME VINAIGRETTE

Chicken Spinach and Apple Salad \$9.19

FRESH BABY SPINACH AND APPLE SALAD WITH GRILLED CHICKEN, GOAT CHEESE, BACON AND COUNTRY APPLE DRESSING

Bruschetta Chicken Baguette \$8.79

GRILLED CHICKEN BREAST TOPPED WITH TOMATO BRUSCHETTA, ASIAGO CHEESE, ROMAINE LETTUCE AND CREAMY CAESAR DRESSING ON TOASTED BAGUETTE

Vegetable and Mozzarella Panini \$9.03

GRILLED SQUASH, MUSHROOMS AND ZUCCHINI WITH BASIL AND RED PEPPER TAPENADE ON CIABATTA. INCLUDES SALT AND PEPPER POTATO CHIPS

Premium Box Lunch

CIABATTA MUFFALETTA WITH ORZO & GRILLED VEGETABLES \$8.39

VEGETABLE & BOURSIN SANDWICH WITH APRICOT COUSCOUS \$7.43

TURKEY FAJITA CIABATTA WITH BLACK BEAN SALAD \$8.79

MEDITERRANEAN ROAST BEEF WITH TABBOULEH SALAD \$9.43

GRILLED CHICKEN SALAD WITH A FRESH ROLL \$9.43

Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert

CLASSIC COLLECTIONS

The Executive Luncheon \$13.19

Please choose three (3) of the following

GARDEN VEGETABLES WITH BOURSIN, AGED PROVOLONE AND ROASTED GARLIC AÏOLI ON CIABATTA

HAM AND BRIE, WITH FRESH PEAR, SPINACH AND CARAMELIZED ONIONS ON WHEATBERRY BREAD

GRANNY SMITH APPLES AND BRIE WITH FRESH BABY SPINACH ON A FRENCH BAGUETTE

CASHEW CHICKEN CIABATTA WITH FRESH ROMAINE AND RED GRAPES

CHICKEN CAESAR WRAP

ITALIAN SUB WITH FRESH LETTUCE, TOMATO, ONION AND HERBAL HONEY DIJON SAUCE

SAUCY TURKEY CIABATTA WITH COLESLAW AND SWISS CHEESE

With Choice of Two Salads, Cookies, Potato Chips, Pickles, Condiments, Ice Water and Iced Tea

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

CILANTRO PEANUT NOODLE SALAD IN A PESTO CILANTRO SAUCE COMBINED WITH RADISHES, SCALLIONS AND CHOPPED PEANUTS

TOASTED CRANBERRY APPLE COUSCOUS WITH APRICOTS, GRANNY SMITH APPLES, ALMONDS, RED ONIONS, FRESH SPINACH AND SCALLIONS

PEPPER SLAW WITH RED, GREEN AND YELLOW PEPPERS TOSSED IN JALAPEÑO CHILE-LIME CREAM

TABBOULEH WITH GROUND BULGUR, TOMATOES, PARSLEY, AND SCALLIONS COMBINED IN AN OLIVE OIL MIX

TOASTED BARLEY ORANGE CRANBERRY SALAD WITH RED ONIONS, ALMONDS, HONEY, CINNAMON AND ORANGE

ROASTED SWEET POTATO SALAD WITH GREEN CHILES, SCALLIONS, CELERY, RED PEPPERS AND FRESH CILANTRO TOSSED IN SPICY CARIBBEAN JERK SEASONING

GRILLED VEGETABLE ROTINI PASTA SALAD WITH A BALSAMIC DRESSING

RED SKINNED POTATO SALAD WITH EGG, CELERY AND SPANISH ONION IN A SEASONED MAYONNAISE DRESSING

TRADITIONAL COLESLAW FINELY SHREDDED WITH CARROTS IN A MAYONNAISE AND CELERY SEED DRESSING



Lunch & Buffet

BUFFETS

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

Harvest Bounty \$13.59

TRADITIONAL MIXED GREEN SALAD, BUTTERMILK MASHED POTATOES,
SAUTÉED DILL GREEN BEANS, HERB ROASTED TURKEY, BAKED HAM, HONEY
BISCUITS AND APPLE PIE

Traditional American \$11.19

BABY SPINACH SALAD, ROASTED NEW POTATOES, FRESH HERBED
VEGETABLES, GRILLED LEMON ROSEMARY CHICKEN AND WHOLE WHEAT
ROLLS WITH PEACH COBBLER



Wok This Way \$13.83

ASIAN SLAW, SZECHUAN GREEN BEANS, EGG ROLLS WITH
ASSORTED DIPPING SAUCES, VEGETABLE FRIED RICE, CASHEW
CHICKEN WITH BROCCOLI, BEEF AND BROCCOLI, AND FORTUNE
COOKIES

Tasty Tex Mex \$11.99

CHIPS AND FRESH SALSA, TORTILLAS, PICO DE GALLO, MEXICAN
RICE, REFRIED BEANS, BEEF OR CHICKEN FAJITAS, AND CINNAMON
CRISPS

Classic Pizza \$11.59

CLASSIC GARDEN SALAD, TRADITIONAL NEW YORK-STYLE CHEESE,
MEAT LOVERS AND VEGETABLE PIZZA; SERVED WITH HOME-STYLE
KETTLE CHIPS, COOKIES AND BROWNIES

Simply Italian \$11.99

CAESAR SALAD, BROCCOLI WITH LEMON ZEST, FRESH GARLIC
BREAD, CHOICE OF CHICKEN PARMESAN OR SAUSAGE AND
PEPPERS, ROTINI MARINARA, AND BISCOTTI

BUFFETS

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

The Sicilian \$11.99

ROMAINE SALAD WITH PARMESAN PEPPERCORN DRESSING AND
HOMEMADE SEASONED CROUTONS, ROASTED BROCCOLI, CONFETTI
RICE, GRILLED GARLIC CIABATTA, CHICKEN MARSALA, RIGATONI AND
MEATBALLS, AND CHOCOLATE DIPPED BISCOTTI

The Tuscan \$12.79

MIXED GREENS, ROTINI MARINARA, GREEN BEANS GREMOLATA,
FOCACCIA STICKS, POTATO CRUSTED SALMON WITH RATATOUILLE,
PARMESAN CRUSTED CHICKEN, AND CANNOLI

Lazy Summer BBQ \$13.19

BAKED BEANS, COLESLAW, MACARONI AND CHEESE, CORNBREAD FIESTA
MUFFINS, LAZY COUNTRY CHICKEN, SLICED BRISKET, ASSORTED
COOKIES AND DESSERT BARS

Fantastic Frio \$11.99

CORN AND BLACK BEAN SALSA, SPICED SWEET POTATO SALAD, SALMON
VERACRUZ WITH CHILE-LIME CUCUMBER DRESSING, MEXICAN
CHOPPED CHICKEN SALAD, GRILLED MARINATED FLATBREAD, AND
FLORE DE LATTE





Lunch & Buffet

BUFFETS

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

Buffet Starters

SEASONAL GARDEN SALAD WITH BALSAMIC VINAIGRETTE

CLASSIC CAESAR SALAD

BABY SPINACH SALAD WITH BACON, HARD BOILED EGGS AND GORGONZOLA VINAIGRETTE

ITALIAN GREEN SALAD WITH PENNE AND PROSCIUTTO

TRADITIONAL HUMMUS WITH TOASTED PITA

ANTIPASTO PLATTER WITH CROSTINI

Buffet Entrees

GRILLED CHICKEN BREAST WITH CIDER MARINADE \$11.59

ROASTED TURKEY WITH CRANBERRY RELISH \$11.19

CHIPOTLE ROASTED PORK LOIN \$12.23

GRILLED SALMON WITH PARMESAN PESTO SAUCE \$13.83

SEASONED ROAST BEEF \$12.79

SEASONED ROAST BEEF WITH PORTOBELLO DEMI GLACE \$12.79

EGGPLANT, COUSCOUS AND ROASTED RED PEPPER LASAGNA \$10.79

Buffet Sides

BARLEY ORANGE CRANBERRY SALAD

GOAT CHEESE AND ROASTED GARLIC MASHED POTATOES

PAN ROASTED VEGETABLES WITH HERB VINAIGRETTE

HERB-ROASTED MUSHROOMS

TOASTED CRANBERRY APPLE COUSCOUS

TOASTED ORZO WITH SPINACH AND CRANBERRIES

BRUSSEL SPROUTS WITH ALMOND BUTTER

Buffet Finishes

DUTCH APPLE PIE

CHERRY CHEESECAKE TARTS

NEW-YORK STYLE CHEESECAKE

CINNAMON CHERRY PEAR CRISP

MINI BROWNIE AND CAPPUCCINO MOUSSE PARFAITS

SPICED CARROT CAKE

Don't see what you'd like?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at (617) 730-7128 to arrange a personal consultation.

Served Meals



PLATED MEAL COLLECTIONS

All prices are per person

Includes Appetizer, Entrée, Dessert, Fresh Rolls, Butter, Water and Coffee Service

Plated Starters

GOAT CHEESE AND ENGLISH CUCUMBER LETTUCE WRAP WITH BALSAMIC DRIZZLE

LIME AND AHI TUNA SALAD WITH SESAME DRESSING

POLENTA, MUSHROOM AND GOAT CHEESE CAKE

TRADITIONAL ANTIPASTO PLATE

SEARED SEA SCALLOPS, PROSCIUTTO SALAD & CHAMPAGNE BUERRE BLANC

Plated Entrees

GRILLED ARCTIC CHAR WITH ASPARAGUS AND SAFFRON RISOTTO
\$15.99

SPICE-RUBBED DUCK BREAST WITH BLACK BEAN RICE AND SALSA VERDE \$19.99

RED PEPPER TAPENADE CHICKEN WITH GREEN BEANS AND FINGERLING POTATO HASH \$13.59

BERKSHIRE PORK TENDERLOIN WITH MOJITO SALAD AND HARICOT VERTS \$15.99

BRAISED SHORT RIBS WITH POBLANO POLENTA CAKE AND SAUTÉED SPINACH \$18.39

CHICKEN, CHORIZO AND CHARRED TOMATO CAVATAPPI WITH MUSHROOMS \$15.19

ROASTED VEGETABLE PARMESAN QUICHE \$13.59

Plated Finishes

CHOCOLATE CABERNET CAKE WITH GRILLED PEACHES

FIG REDUCTION CHEESECAKE

FRESH BERRY CREAM PUFFS WITH VANILLA SAUCE

BANANA CREAM NAPOLEON

CHOCOLATE COCONUT MOUSSE WITH MANGO CREAM





Receptions

RECEPTIONS

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

Cold Hors D'Oeuvres

SOUTHWESTERN CHICKEN IN PHYLLO CRISP \$15.19 per dozen

SEARED BEEF TENDERLOIN WITH SWEET ONION MARMALADE ON FICELLE \$18.39 per dozen

WILD MUSHROOM AND GOAT CHEESE CROSTINI \$14.39 per dozen

ROASTED VEGETABLES AND CURRIED HUMMUS ON PITA CRISP \$13.99 per dozen

BUFFALO MOZZARELLA AND PROSCIUTTO SKEWERS \$15.19 per dozen

VIETNAMESE SUMMER ROLLS \$15.19 per dozen

SESAME CRUSTED AHI TUNA \$15.19 per dozen

EGGPLANT CAPONATA WITH FRESH PITA \$13.99 per dozen

KUNG POW CHICKEN WRAPS \$15.59 per dozen



Hot Hors D'Oeuvres

THAI CHICKEN SATAY WITH PEANUT SAUCE \$15.99 per dozen

COCONUT SHRIMP WITH TROPICAL SALSA \$19.59 per dozen

SKEWERED BEEF WITH TERIYAKI SAUCE \$15.99 per dozen

TAMARIND PORK RIBS \$15.19 per dozen

CRISPY PORK POT STICKERS \$13.99 per dozen

BAKED CRAB RANGOON \$15.99 per dozen

FALAFEL DIPPERS WITH ROASTED RED PEPPER AIOLI \$13.99 per dozen

MESQUITE CHICKEN QUESADILLAS \$15.99 per dozen

Additions

CLASSIC CHEESE TRAY SERVED WITH SWISS, CHEDDAR AND PEPPER JACK CHEESES, PITA CHIPS AND CROSTINI \$2.23 per person

FRESH GARDEN CRUDITÉS SERVED WITH VEGGIE NEUFCHATEL OR ARTICHOKE OLIVE SPREAD, AND PITA CHIPS \$2.39 per person

FRESH SEASONAL FRUIT \$2.79 per person

ANTIPASTO PLATTER SERVED WITH MARINATED VEGETABLES, ITALIAN MEATS AND ASSORTED CHEESES \$3.83 per person

ASSORTED MINI SANDWICHES INCLUDING HAM, ROAST BEEF, TURKEY AND MOZZARELLA SERVED ON ARTISANAL BREADS AND ROLLS \$3.83 per person

RECEPTION STATIONS

Add one of the following stations to your reception
All prices are per person and available for 12 guests or more

Happy Hour \$10.23

HAVE A "PUB" BREAK WITH YOUR FAVORITE HAPPY HOUR FINGER FOODS, INCLUDING: CHILLED SPINACH DIP WITH PITA CHIPS, MINI CHEESESTEAKS, BUFFALO CHICKEN TENDERS SERVED WITH CELERY AND BLUE CHEESE DIP, AND COOKIES AND DESSERT BARS

Chef's Pasta \$10.23

PENNE, CAVATAPPI AND ASSORTED SAUCES AND TOPPINGS – COOKED TO ORDER BY OUR CHEF!

Traditional Carving \$10.23

ROASTED TURKEY, HONEY HAM OR SLOW-COOKED BEEF SERVED WITH CONDIMENTS AND FRESH ROLLS

Grown Up Mac and Cheese \$10.23

GOURMET ROASTED GARLIC AND SMOKED GOUDA MAC & CHEESE WITH POBLANO PEPPERS – SERVED WITH CHICKEN, MUSHROOMS AND SHRIMP

BREAKS

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

Chocaholic \$5.43

BECOME ADDICTED WITH AN ASSORTMENT OF MINI CHOCOLATE BARS, DOUBLE CHOCOLATE CHIP COOKIES, CHILLED CHOCOLATE MILK, CHOCOLATE DIPPED PRETZELS AND CHOCOLATE DIPPED STRAWBERRIES

Energy Break \$2.39

RAISE THE BAR WITH AN ASSORTMENT OF GRANOLA, FRUIT FILLED BARS OR BREAKFAST BARS

The Healthy Alternative \$5.59

GET HEALTHY WITH ASSORTED APPLES, ORANGES, BANANAS AND PEARS ALONG WITH YOGURT CUPS, TRAIL MIX AND GRANOLA BARS

Snack Attack \$3.99

ENJOY ASSORTED CHIPS, HONEY PEANUTS, TRAIL MIX AND SPECIALTY COOKIES AND BROWNIES



BEVERAGES

REGULAR AND DECAFFEINATED COFFEE, TEA \$1.43 per person

STARBUCKS REGULAR AND DECAFFEINATED COFFEE, TEA
\$1.83 per person

ICED TEA \$1.19 per person

LEMONADE \$1.19 per person

FRUIT PUNCH \$1.19 per person

INFUSED WATER \$6.39 per gallon

BOTTLED WATER \$1.43 per person

ASSORTED SODAS (16OZ) \$1.43 each

ASSORTED INDIVIDUAL FRUIT JUICES \$1.59 per person

HOT TEA \$1.43 per person

DESSERTS

ASSORTED GOURMET COOKIES \$1.19 per person

BAKERY-FRESH BROWNIES \$1.19 per person

GOURMET DESSERT BARS \$1.43 per person

TRADITIONAL APPLE PIE \$1.59 per person

NEW YORK CHEESECAKE \$1.99 per person

CONTACT US TODAY

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Prices effective until 08/01/2016