



C A T E

R I N G



AT BARRY
UNIVERSITY



Our Menu

WELCOME LETTER

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PLANNING YOUR EVENT

This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.





Welcome

This brochure provides you with fresh, contemporary menus. However, this represents only a starting point. Our commitment is to customize and create whatever is required to provide your guests with an unforgettable experience.



From coffee services to outdoor events of unlimited numbers, our goal is to provide you with a full range of quality and innovative catering services backed by a diverse, service-oriented staff and a wide range of resources available from our international network.



As a catering service, our main function is Food! Our trained, professional staff is dedicated to providing the highest level of catering services. The quality of your food, however, does not rest upon the chefs alone. Every member of the Catering Department receives monthly training on food and beverage services, as well as day-to-day experience on the job.



We look forward to the opportunity to work with you!

Please schedule a meeting with your Catering Director about customizing your event with special menu options.



A GREAT START

EXECUTIVE

CONTINENTAL BREAKFAST

Choice of Two from the following Einstein Bagels pastry selections: Bagel, Muffin, Coffee Cake or Cinnamon Twist. (Assorted flavors available), Fresh Sliced Seasonal Fruit Display, Choice of Starbucks or Einstein Bagels Coffee (Regular & Decaf), Tazo Teas & Assorted Bottled Juices.

HOT BREAKFAST

Choice of Quiche (Lorraine or Spinach) or Fluffy Scrambled Eggs with any of the following toppings: Peppers, Onions, American or Swiss Cheese. Bacon Strips & Sausage Links on the side, Breakfast Potatoes, Fresh Sliced Seasonal Fruit Display and your choice of Bagel with Cream Cheese or Bread (White or Wheat) with Butter & Jelly. Choice of Starbucks or Einstein Bagels Coffee (Regular & Decaf), Tazo Teas & Assorted Bottled Juices.

PREMIUM

CONTINENTAL BREAKFAST

Choice of Two from the following pastry selections: Nut Breakfast Breads (Assorted flavors available), Bagel with Cream Cheese, Muffin or Danish. Fresh Diced Seasonal Fruit Salad, Maxwell House Coffee (Regular & Decaf), Bigelow Teas & Assorted Bottled Juices.

PREMIUM (CONTINUED)

HOT BREAKFAST

Fluffy Scrambled Eggs with American or Swiss Cheese, Choice of Bacon Strips or Sausage Links, Hash Browns and Bread (White or Wheat) with Butter & Jelly. Assorted Whole Fruit (Apples, Bananas or Oranges), Maxwell House Coffee (Regular & Decaf), Bigelow Teas & Assorted Bottled Juices.

DELUXE

CONTINENTAL BREAKFAST

Choice of Two from the following pastry selections: Mini Croissant Mini Danish, Mini Muffin or Mini Bagel with Cream Cheese, Maxwell House Coffee (Regular & Decaf), Lipton Teas and Pitchers of Orange or Grapefruit Juice.

HOT BREAKFAST

Fluffy Scrambled Eggs, Hash Browns & Bread (White or Wheat) with Butter & Jelly, Maxwell House Coffee (Regular & Decaf), Lipton Teas and Pitchers of Orange or Grapefruit Juice.

French Toast, Pancakes or Belgian Waffles are available for any breakfast package at an additional charge (See Sweets/Pastries A La Carte section).

B R E A K F A S T



I T S L U N C H T I M E

EXECUTIVE

THIS TIER INCLUDES:

Miss Vickie Chips, Fresh Diced Seasonal Fruit Salad, Assorted Bottled Sodas, Evian Water, Perrier Sparkling Water & Choice of two of the following Sweet Street Desserts: Tiramisu Torte, Caramel Granny Apple Pie, Chocolate Lovin' Spoon Cake or Crème Brulee Cheesecake.

BOAR'S HEAD EXTRAVAGANZA

Assorted Sandwiches on Artisan Breads with Oven Gold Turkey Breast, Deluxe Ham, Deluxe Roast Beef, Red Pastrami & Imported Swiss, Picante Provolone, Yellow/White Vermont Cheddar or Muenster Cheese.

EXECUTIVE TRIO SALAD

Two Medallions of Beef Tenderloin, Two Medallions of Chicken Breast & Three Jumbo Shrimp served on a Bed of Fresh Baby Field Greens with Chef's Balsamic Vinaigrette.

BABY SHRIMP SALAD

Baby Shrimp served on a Bed of Mixed Greens, Tomatoes & Scallions with Chef's Creamy Italian Dressing.

THE BARRY CAESAR

Fresh Romaine, Homemade Croutons, Parmesan Cheese, Choice of Grilled Chicken or Flank Steak with Creamy Caesar Dressing.

PREMIUM

THIS TIER INCLUDES:

Frito Lay Chips, Whole Fruit (Apple, Banana or Orange), Assorted Sodas, Bottled Waters & Choice of two of the following desserts: Chocolate Cake, White Coconut Cake, Carrot Cake, Pecan, Apple or Cherry Pie.

DELI DELIGHTS

Assorted Einstein Bagels Sandwiches on Artisan Breads with Black Forest Ham, Roasted Turkey, Roast Beef & Pepper Jack, Cheddar or Provolone Cheese.

ASIAN SALAD WITH CHICKEN

Spring Salad Mix with Tomatoes, Cucumbers, Water Chestnuts, Mandarin Oranges, Chow Mein Noodles & Sliced Chicken Breast. Choice of dressing: Peanut Sauce, Ginger Soy Vinaigrette & Raspberry Vinaigrette.

PREMIUM TRIO SALAD

Chicken Salad, Tuna Salad & Egg Salad served on a Bed of Mixed Garden Greens with Assorted Crackers on the Side.

THE BARRY CHEF SALAD

Mixed Garden Greens with Julienne Strips of Turkey, Ham, Cheddar & Swiss Cheeses, Sliced Hard Boiled Eggs, Tomatoes & Cucumbers. Assorted Crackers & Dressings served on the side.

L U N C H



I T S L U N C H T I M E

DELUXE

THIS TIER INCLUDES:

Choice of Potato or Pasta Salad, Assorted Cookies or Brownies & Assorted Sodas & Bottled Waters.

THE WORKING LUNCH

Assorted Sandwiches with Turkey Breast, Ham, Tuna Salad & Egg Salad with Lettuce & Tomato served on Croissants & Wraps.

DELI EXPRESS

Platter of Sliced Meats: Ham, Turkey & Roast Beef, Platter of Sliced Cheeses (White & Yellow American), Relish Platter and Assorted Bread Basket.

ROASTED VEGGIE WRAP

Oven Roasted Vegetables Marinated in a Balsamic Vinaigrette & served in Assorted Wraps.

THE SOUTHWESTERN SALAD

Mixed Garden Greens with Tomatoes, Jalapenos, Cheddar Cheese, Salsa, Sour Cream & Choice of Seasoned Ground Beef or Chicken. Choice of Fresh Baked Rolls or Crisp Tortilla Chips. Fresh Guacamole available at an additional charge.
(See Menu Accompaniments section).

L U N C H



H O T S P E C I A L T I E S

EXECUTIVE

THIS TIER INCLUDES:

Fresh Baby Field Greens Salad, Choice of two dressings, Fresh Baked Rolls with Butter, Choice of two menu accompaniments & Choice of two of the following Sweet Streets Desserts:

Tiramisu Torte, Caramel Granny Apple Pie, Chocolate Lovin' Spoon Cake or Crème Brulee Cheesecake, Evian Water, Perrier Sparkling Water & Assorted Bottled Sodas are included.

CHEF'S STUFFED CHICKEN

Sauteed Chicken Breast Stuffed with Spinach, Mozzarella & Ricotta Cheeses & Sundried Tomatoes.

BEEF TENDERLOIN

Tender Beef Medallions served with a Hot Red Wine Demi Glaze.

PAN SEARED CHILEAN BASS

Served with Sweet Mashed Potatoes, Steamed Spinach & Ponzu Sauce.

RASPBERRY TERIYAKI SALMON FILET

Grilled Freshwater Salmon marinated and glazed in a Raspberry Teriyaki Sauce.

THE BARRY FILET

A 6oz. tender cut of Seasoned Filet Mignon grilled to perfection.

CHICKEN FRANCAISE

Egg Battered Chicken Breast with Lemon Supreme Cream Sauce.

VEGETABLE WELLINGTON

A Pate of Garden Vegetables roasted in a Balsamic Vinaigrette & served in a Puff Pastry.

PREMIUM

THIS TIER INCLUDES:

Mixed Garden Green Salad, Choice of two dressings, Fresh Baked Rolls with Butter, Choice of two menu accompaniments & Choice of two of the following desserts: Chocolate Cake, White Coconut Cake, Carrot Cake, Apple, Cherry or Pecan Pie. Assorted Sodas & Bottled Waters are included.

CHICKEN PICCATA

Sauteed Chicken Breast with White Wine, Lemon Juice & Capers.

TROPICAL CHICKEN

Grilled Chicken Breast with Tropical Fruit Salsa.

BEEF WELLINGTON

Tenderloin of Beef wrapped in a Puff Pastry.

FRESH MAHI-MAHI

Pan Seared or Grilled.

VEGETARIAN LASAGNA

Classical Cheese Lasagna layered with Assorted Seasonal Vegetables, Marinara Sauce & Lasagna Noodles.

H O T S P E C I A L T I E S



H O T S P E C I A L T I E S

PREMIUM (CONTINUED)

CHICKEN MARSALA

Sauteed Chicken Breast w/ Mushroom & Marsala Wine.

OVEN ROASTED TURKEY

Thinly Sliced Turkey Breast served with Roasted Garlic Mashed Potatoes, Seasonal Vegetables & Gravy.

DELUXE

THIS TIER INCLUDES:

Tossed Garden Salad, Choice of two dressings, Fresh Baked Rolls with Butter, Choice of two menu accompaniments, Assorted Cookies & Brownies, Assorted Sodas & Bottled Waters.

MEAT LASAGNA

Mozzarella, Parmesan & Ricotta Cheeses layered with Ground Beef, Marinara Sauce & Lasagna Noodles.

CHICKEN PARMESAN

Pan Fried Chicken Breast with Marinara Sauce & Mozzarella Cheese served over Noodles.

THE PASTA BAR

Choice of two Types of Pasta, Marinara Sauce, Alfredo Sauce & Marinara Sauce with Meatballs.

CHEF'S PASTA PRIMAVERA

Broccoli, Zucchini, Mushrooms, Green Beans, Onions & Carrots tossed with Penne Pasta and Chef's Creamy Alfredo Sauce, topped with Parmesan Cheese.

BEEF STROGANOFF

Top Round braised in a Creamy Wine Sauce with Mushrooms & served over Noodles.

FRESH TILAPIA

Pan Seared or Fried.

H O T S P E C I A L T I E S



BUDGET BEATERS

The following buffets have been specially created to ease the budget worries. For services with less than 10 guests, add \$1.00 per person.

BBQ BUFFET

Hamburgers, Hot Dogs, Relish Tray, Cheese Tray, Potato Chips, Pasta Salad, Baked Beans, Assorted Cookies, Assorted Sodas & Bottled Water.

SPAGHETTI & MEATBALLS

Spaghetti Noodles, Marinara Sauce with Meatballs, Plain Marinara Sauce, Garlic Bread, Caesar Salad, Assorted Cookies, Assorted Sodas & Bottled Water.

ASSORTED DELI SANDWICHES

Assortment of Turkey, Ham, Tuna salad & Egg salad on White & Wheat Breads, Relish Tray, Potato Chips, Assorted Cookies, Assorted Sodas & Bottled Water.

MEATLESS BAKED ZITI

Ziti Pasta baked with Mozzarella cheese & Marinara sauce, Tossed Garden Salad, Garlic Bread, Assorted Cookies, Assorted Sodas & Bottled Water.

PIZZA PARTY

Choice of toppings: Pepperoni, Italian Sausage, Mushrooms, Green Peppers, Onions & Cheese. Assorted Cookies, Assorted Sodas & Bottled Water.

TACO BAR

Soft & Hard Taco Shells, Seasoned Ground Beef, Refried Beans, Shredded Cheese, Salsa & Sour Cream, Assorted Cookies, Assorted Sodas & Bottled Water.

B U F F E T S



HORS D'OEUVERS A LA CARTE

- Chicken Wings Roasted w/ Honey Ginger Glaze
- Pesto Stuffed Mushroom Caps - Can be Served Warm or Cold
- Crab Meat Stuffed Shrimp
- Pan Seared Crab Cakes w/ Spicy Remoulade Sauce
- Bruschetta Bar
- Smoked Salmon Pinwheels
- Coconut Shrimp
- Bacon Wrapped Scallops
- Caribbean Chicken Skewers w/ Mango Lime Dipping Sauce
- Garlic Shrimp in Phyllo Tartlets
- Buffalo Chicken Medallions w/ Roasted Pepper & Bleu Cheese Mousse
- Honey Onion Tartlets w/ Parmesan Cheese - Can be Served Warm or Cold
- Hawaiian Chicken Skewers
- Spanakopita
- Chicken Tenders
- Coconut Chicken
- Mini Chicken Quesadillas
- Mini Vegetable Quesadillas
- Chicken Wings w/ Bleu Cheese Dip
- Cocktail Meatballs w/ Choice of BBQ, Teriyaki or Sweet n' Sour
- Mini Vegetable Egg Rolls
- Veggie Stuffed Mushroom Caps
- Mini Vegetable Kabobs- Can be Served Warm or Cold
- Assorted Mini Quiches
- Franks in A Puff Pastry
- Cocktail Franks
- Cheese Quesadillas w/ Searing Salsa
- Lollipop Lamb Chops
- Seared Tuna on Sesame Cracker
- Seared Salmon on Melba Toast
- Cherry Tomato Buffalo Mozzarella Kabobs
- Chicken Satay w/ Peanut Sauce

PLATTERS

- Crudite Display w/ Herb Dip
- Seasonal Fresh Fruit Display
- Domestic Cheese & Cracker Display
- Imported Cheese & Cracker Display
- Deviled Eggs
- Shrimp Cocktail
- Melon Wrapped Prosciutto
- Assorted Finger Sandwiches: Turkey Salad, Ham Salad & Egg Salad
- Crab Stuffed Celery
- Assorted Sushi

C L A S S I C S



MENU ACCOMPANIMENTS

- Oven Roasted Potatoes
- Garlic Ranch Mashed Potatoes
- Mashed Sweet Potatoes
- Scalloped Potatoes
- Cous Cous
- Rice Pilaf
- Long Grain & Wild Rice
- Orzo
- Broccoli Spears
- Green Bean Almondine
- Sauteed Asparagus w/ Garlic Sauce
- Honey Glazed Carrots
- California Medley: Cauliflower, Broccoli & Carrots
- Steamed Cabbage w/ Butter
- Corn Cobettes

Guacamole Dip Available at an Additional Charge of \$1.50 pp.

MENU ACCOMPANIMENTS



SWEETS / PASTRIES A LA CARTE

EXECUTIVE

- Tiramisu Torte
- Caramel Granny Apple Pie
- Chocolate Lovin' Spoon Cake
- Crème Brulee Cheesecake
- Orange Cream Cheesecake
- White Chocolate Raspberry Cheesecake
- Five Layer Carrot Cake
- Assorted Mini French & Italian Desserts
- Assorted Edy's Ice Cream or Sorbet

DELUXE

- Cherry Pie
- Apple Pie
- White Coconut Cake
- Churros
- Xangoes (Flute Shaped Pastry w/Filling)
- Assorted Cookies
- Fudge Brownies

PREMIUM

- Key Lime Pie
- Apple Cobbler
- Chocolate Cake
- Pecan Pie
- German Chocolate Cake
- Boston Crème Pie
- Chocolate Mousse
- Cappuccino Mousse
- Fresh Fruit Parfaits
- Assorted Premium Ice Cream & Sorbet

PASTRY ALA CARTE

- French Toast
- Belgian Waffles
- Pancakes
- Plain Bagels
- Assorted Breakfast Nut Breads
- Assorted Danish
- Assorted Muffins
- Mini Pastries: Mini Croissants, Mini Bagels, Mini Muffins & Mini Danish
- Coffee Cake
- Einstein Bagels selections: Cinnamon Twist, Coffee Cake, Bagel & Muffin



B E V E R A G E S A L A C A R T E

HOT

- Brewed Regular & Decaf Coffee
- Hot Brewed Tea
- Starbuck's Regular & Decaf Coffee
- Einstein's Regular & Decaf Coffee
- Tazo Hot Brewed Tea
- Hot Chocolate

COLD

- Canned Soda, 12 oz.
- Bottled Soda, 20 oz.
- Zepherhills Spring Water, 8 oz.
- Dasani Bottled Water, 12 oz.
- Evian Bottled Water
- Perrier Sparkling Water
- Minute Maid Bottled Juices
- Odwalla Bottled Juices

SOLD BY THE GALLON, 16 SERVINGS PER GALLON

- Lemonade
- Unsweetened Ice Tea
- Sweetened Ice Tea
- Raspberry Ice Tea
- Tropical Fruit Punch
- Fruit Punch

B E V E R A G E S



Planning Your Special Event

We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.

Arranging and Reserving a Date

Even if the date of the event is only tentative, please make arrangements with the catering department so that we can at least get you on our records. All other information such as location, number of guests, time of the function and menu selection, need to be decided at least ten business days before the function. You may contact the catering department via phone (305.899.3784) or contact us on our website www.barrydining.com.



Reserving a Location

Whether the event is to take place on campus or off premises, the location reservation needs to be confirmed in advance. Tables, chairs, and other equipment will need to be arranged by the client through Conference & Events Services (305.899.3057). When making the reservation, please include tables and trash cans. To reserve a room for an event, please contact 305.899.3057. Most of the rooms on campus are available for an event. Some of the more popular rooms are,




1. Landon Events Room
2. Andreas 111 & 112
3. Kostka Room (Thompson Hall)






Planning Your Special Event


Contact the Catering Office



At least ten days before the event, contact the catering office at 305.899.3784 or email us at catering@mail.barry.edu or contact us through our website at www.barrydining.com or stop by our office located in Thompson Hall, 2nd Floor. Some arrangements can be made by phone or email, others require an appointment with the Catering Director. This is the time for a thorough discussion of all specifics and details. We can help you make all the necessary decisions to determine which of the services that we offer would best fit your needs. The office hours are Monday through Friday, 8AM - 5PM, closed on some holidays. After we have finalized all the details of your special event, you will receive a confirmation sheet/function sheet/BEO to be signed and sent back to us. All cancellations and final changes, including the customer guarantee count and payment, **MUST** take place at least 3 business days prior to your function. A charge of 15% of the total bill will be incurred if any cancellations or changes are made after this time frame. If you do not contact us with a final count within the ten business days allowed, we will prepare for the estimated number and charge accordingly.



Event Confirmation and Guarantees



A guarantee is required 3 business days before your catered event. This confirmation and guarantee will include the exact times, location, attendance, menu choices and room setup. If your event is cancelled, you are responsible for contacting the catering department and canceling the event. You will be liable for 75% of your food bill for any event that is not cancelled within 3 business day, and confirmed in writing by the customer. If Barry University is closed due to inclement weather, all catering events will be automatically canceled.



Planning Your Special Event

Payment

All catered functions must have a secured payment before they occur. Visa, MasterCard, American Express, Cash, Check or Departmental Budget Code are all valid payment methods. Non-University related groups are required to make a deposit of 75% one week prior with the balance due at the conclusion of the event. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their date.





Delivery Fees

Catering events will be subject to \$25.00 or 10% which ever is greater for set up and delivery.

Alcohol Policy

Here at Barry University , all alcoholic beverages must be ordered from Conference & Events Services. Please call 305.899.3057 for further assistance with this matter.





Planning Your Special Event

Attendants

To ensure that your event is a success, we recommend that you have attendants for all your receptions, breaks & buffets over 75 guests. The catering director will work with you to determine appropriate staffing needs for all served meals.



Catering Equipment

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account, at replacement costs. In the occurrence of a very large event, specialty equipment may need to be rented. We can provide this for you at an additional charge.



China Charges

Our catering department provides high-quality plastic products as our standard, unless otherwise requested. We also offer china service for any event at an additional charge.

Full Meal Service and Silverware:

Includes: Plates, Silverware, Glassware, Coffee Cup & Saucer & Linen napkin. \$3.75 pp

Coffee or Beverage China Service:

Includes: Silverware, Glassware, Coffee Cup & Saucer. \$1.50 pp

Full Bar Glass Service: Includes: Wine Glass & Goblet. \$2.50 pp

Reception China and Silverware: Includes: Plates, Silverware & Glassware. \$3.00 pp



All of the above are charged per person.


Floral Charges

We will be happy to order, receive and handle specific floral arrangements for you. For decorative requests an additional fee will be determined in accordance with your specific needs.




Planning Your Special Event

Linens and Skirting




We will provide linens and skirting for food and beverage tables at no charge. If you would like linen to be placed on guests tables for receptions, breaks, meeting tables and boxed lunches there will be a \$3.75 fee for each tablecloth. Other tables may be skirted and covered at \$3.75 per tablecloth and \$30.00 per skirt. The same applies to registration tables, name tag, head tables, and any additional table that will not be directly used for setup. Skirting can be done on any table not exceeding one inch in thickness. We can also provide napkins to meet your color scheme for \$.75 each. Specialty linens are available upon request for an additional charge.

Late Charges



Orders placed with less than 24 hours notice – 25% of the total bill will be added
Changes made within 12 hours of an event - 15% of the total bill will be added.

Food Removal Policy



Due to health regulations, it is the policy of Sodexo Catering that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.

