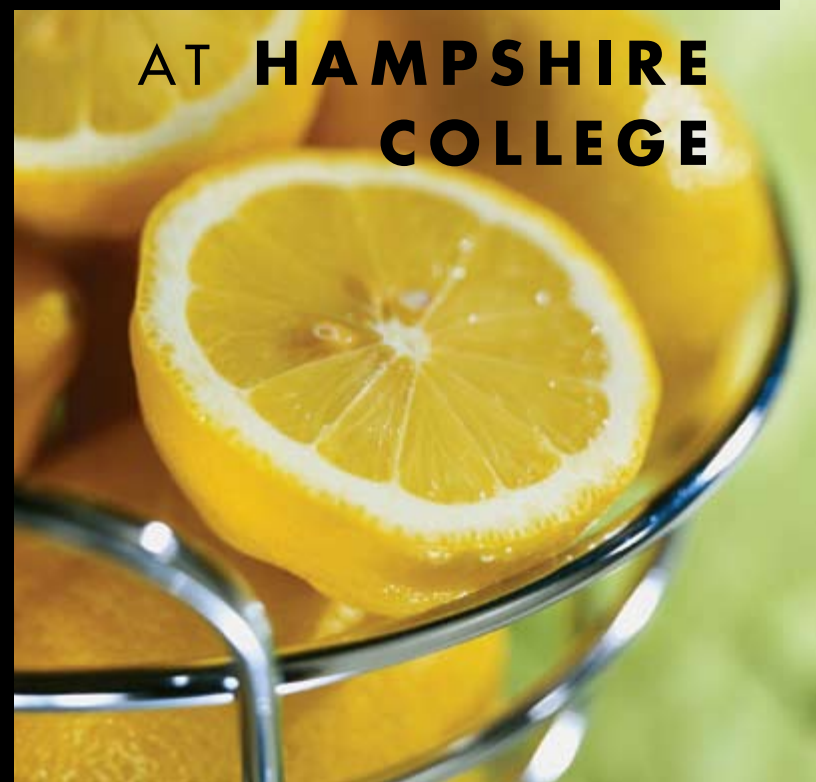




C A T E

R I N G



AT **HAMPSHIRE**  
**COLLEGE**





# Our Menu



WELCOME LETTER PG. 3

PLANNING YOUR EVENT PG. 4

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

A GREAT START PG. 7

Breakfast packages and complimentary a la carte menu options

LUNCHEONS - BUFFETS & SANDWICHES PG. 9

Choose from a variety of sandwich lunch options perfect for any time.

LUNCHEON - SALADS PG. 11

Choose from a variety of hearty salad options.

HOT BUFFETS PG. 12

More substantial menu offerings for lunch and dinner that allows you to create a customized menu or a menu package theme.

SPECIALTY BUFFETS PG. 15

Looking for a special theme check out our Specialty buffets for your event.

MEETING & RECEPTIONS PG. 16

Snacks, appetizers and display presentations for afternoon meetings and evening receptions.



# Welcome

From basic 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.



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.

We look forward to the opportunity to work with you!  
The Catering Team at Hampshire College.





# PLANNING YOUR EVENT

To ensure the success of your event, please be sure that you have reviewed and completed the following steps:

## EVENT PLANNING & ORDERING

- For questions regarding Hampshire catering services, assistance in planning your event and to place an order, please contact the following:  
**HAMPSHIRE CATERING DIRECTOR 413.559.6235**  
**CATERING@HAMPSHIRE.EDU**
- In order to reserve your event space, tables, and chairs, contact office of special programs & events located in Franklin Patterson Hall, or by calling 413.559.5610.

## DEADLINES, CANCELLATIONS

- Requests for catering services should be made at least 5 business days prior to your event. Every effort will be made to accommodate late requests but we cannot guarantee our full services can be made available should service be requested without a 5 day notice.

To help ensure that adequate staff and quantities of food are available for your event, final menu changes and the guaranteed number of guests expected to attend your event are requested at least 72 hours in advance of your function start time. Additional charges may apply for requests made after the 72 hour deadline has past.

Should you need to cancel your catering contract, the Hampshire Catering Department should be notified at least 48 business hours prior to the start of your event to minimize any incurred charges. Any costs incurred due to the cancellation of your event may be charged to you or deducted from any deposit collected.

## EMERGENCY CLOSINGS/ CURTAILED OPERATIONS

- If the university is closed due to natural or man-made related emergencies (i.e. snow and ice), your function for the day will be automatically cancelled unless you call our catering department that day at 413.559.6235 to let us know your event will go on regardless.

## PURCHASE ORDER NUMBERS

- In order to reserve a catering order with Hampshire College Catering you must acquire a department PO#. You may acquire a PO# via the hub or by calling the business office. Please have your PO# ready when contacting the Catering department in order to insure your Catering order.



# PLANNING YOUR EVENT

## TIMING

- It is our policy to be ready and waiting fifteen (15) minutes prior to the starting time of your function and serve you promptly to insure that you get your order at the peak of quality. If you expect a delay in your catered needs for programming on your part, we must know in advance in order to maintain the high standards you deserve. All prices in this Catering Guide are based on normal operating hours of 7 a.m. until 7 p.m. Monday through Friday while classes are in session. Functions booked outside this time frame may be subject to an additional charge in order to cover extra costs associated with the set-up and preparation of your function.

## DIETARY NEEDS

- Although this Catering Guide is by no means a comprehensive listing of our catering expertise, you will find a list of menu suggestions as it relates to catered events here at Hampshire College. The suggestions listed are merely that ... suggestions. Please let us know if are any Dietary restrictions or special requests for your event.

## FOOD SAFETY

- Only the food and beverage included in a Hampshire Catering Contract may be made available for consumption during your event service time unless prior permission has been obtained from the Hampshire Catering Department. No food or beverage may be packaged for carry out at the conclusion of your event unless permission has been obtained from the Hampshire Catering Department in advance of your event start time. Orders for carry-out service will be accompanied by instructions for the safe handling of all potentially hazardous foods.

## SERVICE CHARGES

- We plan the staffing for your event based on number of guests, type of service, menu, and location. We require any event over thirty-five (35) people to have a server present.

If you require additional staffing such as bartenders and servers, the following additional labor charges will be applied to your bill. Labor charges are for a minimum of three hours including set-up and breakdown

- Banquet, Buffet and reception servers \$15.00 each per hour
- Carving chefs, grill cooks, and exhibition chefs \$28.00 each per hour  
(two hour minimum only required)



# PLANNING YOUR EVENT

## CHINA SERVICE

- Our Standard service ware for catered events is high quality disposable ware. We also offer china service for any event for an additional charge of \$3.50/person

## IN-HOUSE STANDARD EQUIPMENT

- Any catering equipment that is missing when Catering Services returns to pick up your function will be added to your invoice, as "missing equipment" and your group will be charged the cost of that item. Therefore, it is imperative to give Catering Services an accurate ending time for your function so that clean up can happen in a timely and efficient manner

## PAYMENT FOR CATERING SERVICES

- Charges for catering services will be based upon the guaranteed number of guests expected to attend your event or the actual number served, whichever is greater.

## LINEN AND SKIRTING

- Linens and skirts are always complimentary for your food table. Linen is also included for all seating tables for buffets and served meals. Additional linens can be rented at the cost below:

BANQUET AND SQUARE \$4.00 EACH

ROUND \$8.50 EACH

SKIRTING \$25.00 EACH (FITS ON 8' TABLE WITH ONE WHITE CLOTH ON THE TABLE TOP)



## A GREAT START

### BREAKFAST PACKAGE OFFERINGS (10 PERSON MINIMUM)

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs.

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#### HOT BEVERAGE PACKAGE

Our hot beverage service includes regular and decaffeinated coffees, assorted tea bags with hot water, half & half, 1% milk, sugar and sugar substitutes.

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#### CONTINENTAL BREAKFAST

Assorted breakfast pastries, assorted bottled juices and our HOT BEVERAGE PACKAGE.

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#### CONTINENTAL BREAKFAST WITH FRUIT

Our CONTINENTAL BREAKFAST plus a tray of assorted fresh cut seasonal fruit.

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#### HADLEY HOT BREAKFAST

Scrambled eggs, home-style potatoes, a choice of bacon or sausage, seasonal fruit, assorted juices, assorted breakfast pastries and our HOT BEVERAGE PACKAGE

B R E A K F A S T



# A GREAT START

## AL LA CARTE

The following items can be added on to any of our Great Start Offerings to create a custom menu for any occasion.

- Seasonal whole fruit
- Cereal with 1% milk
- Yogurt with granola
- Seasonal sliced fruit
  
- Assorted donuts
- Cinnamon rolls
- Assorted muffins to include:
  - Lemon poppy seed
  - Chocolate chocolate chip
  - Blueberry
  - Banana
  
- Scones
- Croissant
- Assorted bagels with condiments
  
- Sliced coffee cake (serves 12 ppl.)
  - Blueberry
  - Cranberry orange
  - Cinnamon
  
- Oatmeal with 1% milk, maple syrup, brown sugar and dried cranberries
- Belgian waffles with maple syrup & strawberry sauce
- French toast with maple syrup & strawberry sauce
- Quiche (serves 8)
  - Bacon and onion
  - Tomato and broccoli
  - Mushroom and bell pepper
  
- Bacon
- Sausage
- Home-Fried Potatoes
- Scrambled eggs
- Ham
- Fruit and Yogurt Parfait

## BEVERAGES

- Soda
- Bottled Water
- Bottled Juices
- Iced Tea
- Lemonade
- Fruit Punch
- Hot Chocolate
- Apple Cider (hot or chilled)
- Pitchers of Assorted Juices

# B R E A K F A S T



# LUNCHEONS

## LUNCHEON BUFFETS: (MINIMUM 10 PEOPLE)

Everything from sandwiches to salads to pizzas complete with beverages and assorted cookies for dessert. Our LUNCHEON buffet menus are perfect for mid-day or early evening meals and are designed to please a wide range of meal preferences.

### DAKIN DELI BUFFET

Sliced roast beef, ham, turkey, American, Swiss and provolone accompanied by assorted bread and rolls, relish tray with lettuce, tomato, pickles, onion, condiments, potato chips and pitchers of lemonade, iced tea and iced water.

Our DAKIN DELI BUFFET includes hummus or tuna salad and a choice of one salad:

- Garden salad with dressings
- Seasonal fruit salad
- Pesto pasta salad

### GARDEN SALAD BAR

Chopped romaine tossed with tomato and sliced cucumber, herb croutons, warm breadsticks with butter, grated parmesan cheese, seasonal fruit, pitchers of lemonade, iced tea and iced water, a selection of dressings and a choice of 2 of the following toppings:

- Sliced chicken breast
- Marinated flank steak
- Shrimp scampi
- Roasted vegetables
- Marinated tomato & fresh mozzarella

Soup can be made available for you buffet at an additional charge.

### PIZZA PARLOR SPECIAL

Caesar salad, warm breadsticks with butter and assorted cold beverages served with your choice of 16" pizzas with up to 4 ingredients each. Pizzas are priced according to toppings and sliced into eight pieces.

Pizza toppings available

- |                     |             |                   |
|---------------------|-------------|-------------------|
| • sausage           | • pepperoni | • ham             |
| • bacon             | • meatball  | • Canadian bacon  |
| • ham               | • bacon     | • onion           |
| • red bell pepper   | • spinach   | • broccoli        |
| • black olive       | • pineapple | • ham             |
| • green bell pepper |             | • jalapeno pepper |

### GRAB & GO LUNCHES (MINIMUM 5PPL.)

Roast beef & cheddar, ham & Swiss, turkey & provolone, hummus & veggie and tuna salad on your choice of sliced bread, roll or tortilla wrap. Each GRAB & GO LUNCH comes packaged for carryout and includes potato chips, mayonnaise and mustard, granola bar whole fruit, canned soda or bottled water and 2 cookies



# LUNCHES (SANDWICHES)

(MINIMUM 15 PEOPLE)

Our pre-made sandwich buffet offers a choice of up to three of our Signature sandwiches accompanied by potato chips, assorted cookies, lemonade, iced tea and iced water.

A choice of Pasta Salad, Potato Salad or a Garden Salad

A choice of up to two offerings can be made available for groups of 10 to 14 people.

Choose from the following Signature sandwiches listed below.

## SANDWICHES

**BISTRO GRILL** Grilled herb chicken breast with melted mozzarella and pesto mayonnaise on focaccia bread with lettuce and tomato

**FLANK STEAK** Balsamic frilled flank steak with lettuce, tomato, and tarragon tomato aioli on a baguette

**SOUTHWESTERN CHICKEN WRAP**  
Grilled chicken breast in flour tortilla with roasted corn & black bean salsa, sour cream and shredded lettuce

**CALIFORNIA CLUB** Roast turkey with crisp bacon and sun-dried tomato pesto on focaccia with spinach

**CHICKEN CAESAR WRAP** Sliced breast of chicken, romaine, tomato, black olive and parmesan in a flour tortilla

**ITALIAN FOCACCIA** Salami, ham, provolone, roasted red peppers on a French roll with garlic mayonnaise

## SANDWICHES

**GRILLED VEGETABLE** Grilled vegetables with Fontina cheese on a baguette

**GRILLED PORTOBELLO** Grilled Portobello mushroom sandwich with provolone cheese on focaccia

**ASIAN WRAP** Sliced teriyaki Chicken breast with cucumbers, shredded carrots, red peppers and fresh Romaine with a Sesame Ginger Vinaigrette

**TURKEY CHEDDAR WRAP** Turkey, cheddar cheese, lettuce and tomato with horseradish cream cheese on a flour tortilla

**CAPRESE FOCACCIA** Baby Spinach and fresh mozzarella with tomatoes, basil topped with a balsamic Vinaigrette

# LUNCHES



# LUNCHEONS (SALADS)

(MINIMUM 15 PEOPLE)

Our pre-made Salad buffet offers a choice of up to three of our Signature Salads accompanied by potato chips, assorted cookies, lemonade, iced tea and iced water.

A choice of up to two offerings can be made available for groups of 10 to 14 people.

Choose from the following Signature Salads listed below.

## SALADS

All salads are served with soft rolls and butter

**ANTIPASTO SALAD** Cubed salami, ham, sliced olives, diced tomatoes, cubed provolone cheese, tossed with fresh greens, spices and a red wine vinaigrette dressing.

**CHICKEN CAESER SALAD** Sliced chicken breast tossed in Caesar dressing with cherry tomato, black olive, croutons and parmesan cheese

**MARINATED MUSHROOM SALAD** Fresh artichoke and Italian marinated mushroom tossed with sun-dried tomatoes and Italian dressing

**CHEF'S SALAD** A bed of mixed greens with julienne slices of ham, turkey, cheddar and Swiss, hard-boiled egg and your choice of dressing

## SALADS

All salads are served with soft rolls and butter

**CHICKEN FAJITA SALAD** Fresh mixed greens, marinated sliced chicken breast, vegetables, tomatoes, cheddar cheese and tri colored tortilla strips with a cilantro lime vinaigrette

**NEW ORLEANS SHRIMP SALAD** Fresh baby arugula with a avocado, tomato and roasted corn salad with Cajun marinated shrimp and topped with Kalamata olives and Toasted baguette chips.

**BEEF, CHICKEN OR SHRIMP THAI SALAD** Asian Salad mix of Romaine, Iceberg, Bok Choy and Napa cabbage topped with carrots, crunchy rice noodles and your choice of a spicy Thai dressing or a Asian Peanut Dressing.



## HOT BUFFETS

### HAMPSHIRE HOT CLASSICS: (MINIMUM 15 PEOPLE)

Designed to provide a more substantial meal, these buffet selections offer a wide range of choices for the perfect dinner (or luncheon) buffet menu.

Begin creating your buffet menu by choosing one meat entrée. Your total meal charge will be based upon the meat entrée you have selected. Included in your meal charge will be a choice of salad, dinner rolls with butter & margarine, a vegetarian entrée selection, a choice of two accompaniments and a dessert selection served with freshly brewed coffee and tea.

For guests of 35 or more an attendant will be added to your buffet at a minimum of 2 hours. For a more formal presentation, all HAMPSHIRE HOT CLASSICS can be plated and served by our attendant staff.

### BEEF ENTRÉE OFFERINGS

- Sliced beef tenderloin with a red wine mushroom sauce
- Peppercorn encrusted beef tenderloin with brandy mustard sauce
- Marinated Braised beef tips served in a bourbon and sweet tomato barbecue sauce

### SEAFOOD ENTRÉE OFFERINGS

- Broiled salmon fillet served with lemon and dill butter
- Peppercorn encrusted salmon with a tarragon & shallot mustard sauce
- Orange soy ginger marinated roasted salmon garnished with broiled pineapple and red bell pepper
- Haddock fillet baked with seasoned bread crumbs and served with a lemon butter
- Crab cakes served with a spicy avocado & lime aioli
- Blackened halibut with a seasonal fruit relish

### CHICKEN ENTRÉE OFFERINGS

- Boneless chicken breast, lightly breaded and sautéed and served in a caper lemon sauce
- Sautéed boneless breast of chicken served with a Marsala wine sauce
- Tequila marinated chicken breast with seasonal fruit salsa
- Pesto encrusted breast of chicken with a roasted sweet pepper sauce
- Parmesan & herb breaded chicken breast with melted mozzarella and zesty tomato

# HOT BUFFETS



## HOT BUFFETS (CONTINUED)

### HAMPSHIRE HOT CLASSICS: (MINIMUM 15 PEOPLE)

#### CHICKEN ENTRÉE OFFERINGS (CONTINUED)

- Pineapple, sweet pepper and orange teriyaki ladled over boneless breast of chicken
- Roasted breast of chicken with a marinated tomato, olive and feta salsa
- Breast of chicken with herb stuffing and a white wine cream sauce
- Chipolte marinated breast of chicken with roasted corn & black bean salsa and avocado cream sauce
- Breast of chicken with herb stuffing and a white wine cream sauce

#### VEGETARIAN ENTRÉE OFFERINGS (PLEASE SELECT ONE)

- Vegetable lasagna with mozzarella & ricotta cheeses, carrot, zucchini, bell pepper, onion and spinach layered between and baked with your choice of marinara or alfredo sauce
- Portobello mushroom cap stuffed with chevre cheese, confetti vegetables, orzo and fresh basil
- Ginger Stir-Fry of bell pepper, snow pea, baby corn, onion, carrot and water chestnuts over brown rice (VEGAN)
- Mushroom risotto with white wine, leek and parmesan
- Baked Orzo with mozzarella & feta cheeses, white beans, spinach, & sun-dried tomato
- Ricotta-filled ravioli tossed with sautéed mushroom, tomato, garlic and olive oil
- Lentils baked with Yukon gold and sweet potato, shallot and bell pepper (VEGAN)
- Baked acorn squash halves filled with curried seasonal vegetables (VEGAN)
- Penne pasta tossed with sun-dried tomato and seasonal vegetables

# HOT BUFFETS



# HOT BUFFETS (CONTINUED)

## HAMPSHIRE HOT CLASSICS: (MINIMUM 15 PEOPLE)

### SALAD OFFERINGS (PLEASE SELECT ONE)

- Garden salad with mixed lettuces, tomato, red onion, cucumber, and croutons with ranch and Italian dressings
- Caesar Salad with romaine, cherry tomatoes, black olives, croutons, parmesan and Caesar dressing
- Roasted vegetable salad with carrot, zucchini and bell pepper on mesclun with balsamic vinaigrette
- Marinated tomato & fresh mozzarella salad with basil leaf on bibb lettuce
- Baby spinach salad with mushroom, cherry tomato, mandarin orange and a choice of dressing
- Fresh Seasonal Fruit Salad with cantaloupe, honey dew melon, grapes, seasonal berries and pineapple

### ACCOMPANIMENTS (PLEASE SELECT TWO)

#### STARCHES

- Steamed white rice
- Herb pasta tossed in olive oil
- Whipped sweet potatoes
- Country mashed potatoes
- Oven roasted garlic potatoes
- Wild & brown rice pilaf

#### VEGETABLES

- Green beans
- Zucchini, carrot & squash sauté
- Snow pea & bell pepper stir-fry
- Steamed broccoli spears
- Roasted carrots
- Asparagus (seasonal)

### DESSERT OFFERINGS (PLEASE SELECT ONE)

- Cheesecake with strawberry sauce
- Warm berry or apple cobbler with vanilla ice cream
- Chocolate layer cake with whipped topping
- Carrot cake with cream cheese icing
- Fruit pie with vanilla ice cream
- Tiramisu with chocolate sauce
- Key Lime Pie with meringue

### NEW ENGLAND LOBSTER

Our New England Lobster "Bake" features all the flavors that make this meal a summertime favorite in the Northeast.

Included in our NEW ENGLAND LOBSTER buffet is the following:

- Garden salad with assorted dressings
- Corn bread with butter
- 1¼ pound lobsters, clam steamers
- Grilled marinated vegetable kebobs
- A choice of corn on the cob or steamed new potatoes
- Lemonade, iced tea and iced water
- Assorted cookies and brownies

### ICE CREAM SUNDAE BUFFET

Vanilla & Chocolate ice cream with ice water and the following toppings: Hot fudge, strawberry sauce, M&Ms, chopped peanuts, jimmies, cherries and whipped topping.

### SUMMER BBQ

Our summer cook-out menu includes the following:

- Garden salad with dressings
- Ranch Style Baked Beans
- Hamburgers, hot dogs and veggie burgers & Tofu Pups
- Sliced tomato, cheese, onion, lettuce and pickles
- Potato salad
- Watermelon
- Cookies and brownies
- Lemonade & iced tea

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### SUMMER BBQ ENHANCEMENTS

Add any of the following menu items to our summer cook out menu to enhance your event.

- Ribs
- Grilled BBQ chicken breast
- Grilled sausage with peppers & onions
- Corn on the Cob (Seasonal)
- Vegetarian Kabob



# MEETINGS & RECEPTIONS

## SNACKS

- Assorted cookies
- Brownies
- Assorted fruit squares
- Frosted cup cakes
- 1oz bagged chips
- Pretzels
- Assorted whole fruit
- Assorted dessert bars
- Granola bars
- Nutrigrain & Special K-Bars
- Decorated ½ Sheet Cake
- Decorated Full Sheet Cake

## BEVERAGES

- Regular & decaffeinated coffees with assorted teas
- Hot chocolate
- Canned soda
- bottled water
- 10oz bottled fruit juice
- Lemonade, Iced Tea
- Fruit punch
- Hot or chilled apple cider
- Pitchers of assorted juices
- Pitchers of water

## HORS D'OEUVRES AND CANAPIES (MINIMUM 2 DOZEN)

### SERVED WARM

- Scallops wrapped in bacon
- Spinach & asiago stuffed mushrooms
- Cocktail meatballs
- Spanikopita
- Mini quiche
- Mini chicken or beef Wellingtons
- Teriyaki beef satay
- Mini crab cakes
- Sausage, spinach & Swiss mushrooms
- Coconut shrimp
- Crab Rangoon
- Bacon wrapped BBQ shrimp

### SERVED CHILLED

- Shrimp cocktail
- Tomato basil bruschetta
- Assorted pinwheels
- Roast beef & Gorgonzola on toast
- Curried chicken salad on crostini
- Smoked salmon on rye
- Mini fruit skewers



# MEETINGS & RECEPTIONS

## TRAYS AND DISPLAYS

(MINIMUM 15PPL.)

- Imported and domestic cheese with crackers
- Vegetable crudite with dip
- Seasonal fruit with vanilla yogurt dip
- Warm spinach & artichoke dip with baguette
- Warm crab dip with baguette
- Hummus and pita
- Tri-colored tortilla chips and salsa

## CARVING STATIONS

(MINIMUM OF 25PPL)

Add a Carving Stations to any of our Catering menus to enhance your event. All carving stations include fresh baked Artisan rolls, sauces and a chef to carve to order

- Carved Roast Turkey Breast with
  - Turkey Gravy
  - Orange Cranberry Chutney
- Carved Roast Virginia Ham
  - Stone Ground Mustard
  - Ginger Raisin Sauce
- Roast Top Round of Beef
  - Bordelaise Sauce
  - Horse radish sauce
  - Wild Mushroom Demi
  - Balsamic Caramelized Onions
- Roast Beef Tenderloin
  - Bordelaise Sauce
  - Horse radish sauce
  - Wild Mushroom Demi
  - Balsamic Caramelized Onions



