



Faculty & Staff Catering Guide







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At Felician University you can count on us to orchestrate the dozens of personal touches that make the difference you and your guests will appreciate. From planning the perfect menu through serving the event, everything is done with attention to detail. You'll find our staff gracious, professional and attentive. Whether you need a unique table setting for a theme meal or an unforgettable dessert, we can customize your menu. Our Chef's are highly trained and prepare menus featuring local fresh seasonal ingredients. It's all part of making sure that your dining experience is enjoyable.

Felician University Catering
Phone: 201-559-3555
dineoncampus.com/felician
catering@felician.edu



Breakfast minimum of 20 people

FRESH STARTS - 2.50 PER PERSON

Regular and decaf coffee, hot tea and choice of apple, cranberry or orange juice

TRADITIONAL CONTINENTAL - 3.50 PER PERSON

Breakfast pastries, regular and decaf coffee, hot tea and juice of apple, cranberry or orange juice

DELUXE CONTINENTAL - 5.00 PER PERSON

Bagels with cream cheese, butter and jam and breakfast pastries. Regular and decaf coffee, hot tea and apple, cranberry or orange juice

BREAKFAST BUFFET - 7.95 PER PERSON

Breakfast pastries, fruit salad, scrambled eggs, bacon or sausage and country potatoes. Regular and decaf coffee, hot tea and apple, cranberry or orange juice

ONE WITH NATURE - 5.50 PERSON

Breakfast pastries, fruit salad, granola, vanilla and strawberry yogurt. Regular and decaf coffee, hot tea and apple, cranberry or orange juice

**Breakfast pastries consist of fresh baked mini croissants and assorted freshly baked mini scones*

*** Choice of juice served in pitchers*

ADD THESE TO ANY BREAKFAST FOR A CUSTOM FEEL

FRESH BAKED QUICHE - 6.50 per quiche (cut in 6)

HOMEMADE THICK CUT FRENCH TOAST - 1.00 per person

FRESH BAKED - Price Per dozen

Bagel

Mini Muffins

Mini Danish





Lunch minimum of 20 people

SPECIALTY SALADS - 6.95 per person

Includes fresh baked dinner rolls, unsweetened iced tea, and ice water.

CAESAR SALAD

Romaine Lettuce tossed with Classic Caesar Dressing, Croutons & Parmesan Cheese

KALE & SPRING MIX SALAD

Spring Mix, Red and Green Kale tossed with Red onion, Red Bell Pepper, Grape Tomatoes and Cucumber with Red Wine Vinaigrette

SOUTHWEST SALAD

Romaine Lettuce with Black Beans, Corn, Red Onion, Grape Tomatoes & Avocado tossed with a Cilantro Lime Vinaigrette

MANDARIN ORANGE SALAD

Romaine and Spring Mix Salad with Mandarin Oranges pieces, Carrots, Celery, Green Onion & Lo Mein Noodles tossed with a Ginger Soy Vinaigrette

Add-ons:

Chicken - 1.50 per person

Grilled Shrimp or Salmon - 2.50 per person

Sandwiches minimum of 10 people

Served with chips. All lunches include cookies or brownies, iced tea and water

SANDWICHES - 6.95 per person

Served on Kaiser or Wraps

Turkey, Ham, Roast Beef and Roasted Grilled Vegetables with assorted Cheese

Vegetarian Pasta Salad

Pickles

Mini Bags of Chips

Cookies

Pitches of Unsweetened Ice Tea & Water

SPECIALITY SANDWICHES - 1.50 per person additional charge

Focaccia Chicken: Grilled Chicken Breast, Green Leaf Lettuce & Sun Dried Tomato Pesto Mayo on Focaccia Roll

Cranberry Turkey: Sliced Turkey, Swiss Cheese, Lettuce and tomato with Cranberry Mayo on Brioche Roll

Roast Beef Ciabatta: Roast Beef, Provolone Cheese, Arugula, Red Onion with Caesar Mayo on Ciabatta Bread

Italian Sub: Ham, Salami, Pepperoni, Provolone Cheese with Lettuce & Tomato on Sub Roll

Croissant Salad: Tuna, Chicken or Egg salad on Croissant with Lettuce & Tomato

Box Lunches

BOXED LUNCHES - 7.50 per person

Choose from:

Turkey, Ham, Roast Beef and Roasted Vegetable Sandwich with Assorted Cheeses on Kaiser Roll or Wraps with Lettuce & Tomato

Bag of Potato Chips

Fresh Hand Fruit (Apple, Banana or Orange)

Cookie

Water

Lunch & Dinner Buffets

minimum of 25 people

All hot buffets are served with toss salad, choice of starch, vegetable, cookies, unsweetened ice tea and water.

PASTA - 13.95 per person

White or Wheat Pasta served with garlic bread, does not include additional starch option

HOUSE PENNE

Pesto Cream Sauce, Sun Dried Tomatoes, Fresh Broccoli & Sautéed Mushrooms

MEDITERRANEAN BOWTIE

with Fresh Plum Tomatoes, Sweet Basil, Kalamata Olives, Feta Cheese Tossed in Garlic Oil Olive

PASTA PRIMAVERA

Rotini Pasta with Choice of Alfredo or Marinara tossed with Fresh Sautéed Seasonal Vegetables

Add-ons:

Grilled Chicken, Meatballs or Italian Sausage - 1.50 per person

POULTRY - 15.95 per person

PESTO MARGARITA

Grilled Chicken Breast with Basil Pesto, Sliced Tomato and Melted Fresh Mozzarella

PARMESAN

Fried Chicken Breast with Marinara, Melted Mozzarella and Parmesan Cheese

SCAMPI

Lightly Battered Chicken Sautéed in Garlic, White Wine & Butter Sauce

DIJON

Grilled Chicken with Sautéed Mushrooms Topped with a Creamy Dijon Mustard Sauce

BEEF - 16.95 per person

BACON-WRAPPED MEATLOAF

Mushroom Gravy

PEPPER STEAK

Beef Strips Simmered with Red & Green Peppers, Onion in a Soy & Ginger Sauce

BEEF BOURGUIGNON

Carrots, Onion & Mushrooms Braised then Simmered in Traditional French Red Wine Gravy

PORK - 15.95 per person

HERB CRUSTED

Pork Loin Roasted with Fresh Herbs with Natural Au Jus

HERB STUFFED

Pork Loin Stuffed with Sautéed Garden Vegetables, garlic & Shallots with a Wine Reduction

SEAFOOD - 16.95 per person

GRILLED SALMON

with Honey Mustard Glaze, Orange Soy Glaze or Chardonnay Cream

FLOUNDER FLORENTINE

Stuffed with Parmesan Spinach and a light White Wine Sauce

BAKED COD

with Herb Butter or Piccata Sauce

VEGETARIAN - 13.95 per person

Eggplant Parmesan

Breaded eggplant layered and topped with mozzarella cheese and marinara sauce

Eggplant Rollatini

Sliced eggplant rolled and stuffed with riccata cheese filling and baked with marinara sauce and mozzarella cheese

Stuffed Pepper

Red peppers stuffed with Israeli couscous and sautéed vegetable baked

Stuffed Squash

Green and yellow squash stuffed with a spinach and feta cheese filling

SIDES - choose one of each

STARCH

Rosemary Potatoes

Plain or Garlic Mashed Potatoes

Scalloped Potatoes

Wild Rice Pilaf

Butter Herbed Pasta

White or Brown Rice

VEGETABLES

Roasted Squash & Zucchini Medley

Green Beans with Carrots

Broccoli & Cauliflower

All dishes can be tailored to each events tastes, our catering team would be happy to assist in menu planning.

Price includes elegant plastic ware and plastic table covers.

To ensure proper service throughout your event, all parties could be subject to an internal staffing attendant at \$20 per hour. This would be agreed upon during the ordering process.

Upgraded Service Offerings: including but not limited to

Plated Event

China Rental

Temporary Chef, Bar, Wait, Server or Bussing Staff Needs – Billed per person/hour (2 hour minimum)

Table Linen - 6.50 per piece

Napkins - 3.00 per piece



PICNIC BUFFETS minimum of 25 people

FALCON COOKOUT - 10.95 per person

Grilled Hamburger, Hot Dogs & Veggie Burgers with Cheese, Lettuce, Tomato, Onion & Pickle Platter

Choice of Salad: Tossed, Potato, Macaroni, Pasta or Cole Slaw

Watermelon

Mini Bag of Potato Chops

Assorted Can Soda & Water Bottles

SOUTHERN BBQ - 13.95 per person

Pulled BBQ Pork & BBQ Beef Brisket

Ranch Potatoes Wedges

Cole Slaw

Corn Bread

Apple or Peach Cobbler

Watermelon

Assorted Can Soda & Water Bottles

Desserts

Prices vary greatly please call or email for quotes

BANQUET CAKES AND PIES

Apple, Boston Cream, Cherry, Chocolate Cream, Blueberry, Coconut Layer, Pecan, Pumpkin, Cheesecake

DECORATED SHEET CAKES

MINI PASTRIES

COOKIES & BROWNIES

CUPCAKES

Beverages

Bottled Water - 1.55 per person

Soda Cans - 1.35 per person

Bottled Juice - 1.75 per person

Specialty Drinks Upon Request

dineoncampus.com/felician

Felician University Catering Policies

Dining Services at Felician University is dedicated to providing an exceptional experience for all of your catering needs. We use only the finest, local, freshest ingredients with seasonal flair. The flavor, quality, and creative presentation of our foods, along with the friendliness and professionalism of our staff makes for an unforgettable event. Our food is prepared on-site by our executive chef and culinary staff and our menus are completely customized.

FIRST STEP

We ask you first place a request via email at catering@felician.edu

Once we have your written request our Director or Chef will review any needs or requests for your event.

Please Include:

Location, Date, Time

Contact Info, Number of Guest

Menu and Rental Needs

SECOND STEP

The fully quoted event request will be emailed to the contact for confirmation and customizing.

THIRD STEP

Once the event is finalized, a confirmation will be sent to the contact, along with an accounts receivable form to confirm the order.

GUIDELINES FOR PLANNING YOUR EVENT

Orders for refreshment breaks should be placed a minimum of 3 business days prior to the event.

Orders for meals and receptions should be placed a minimum of 7 days before the event.

Orders for events requiring a more detailed menu, services and larger parties, should be placed a minimum of 14 business days in advance to ensure our availability to properly execute the event.

Events scheduled less than 2 business days in advance will incur an additional \$50.00 fee. Additionally, Dining Services cannot guarantee specific menu items and rental equipment availability on limited 2 day notice.

MINIMUM ORDERS

For Breakfast and Beverage service, there is a minimum of \$50.00.

For Lunch and Dinner service, there is a minimum of 10 guests.

GUARANTEES

A confirmed number of guests must be specified 2 business days prior to the event. If the final count is not received we will consider the initial number indicated as the guaranteed amount.

There is a 5% variance allowance on your guest count. For example, a guest count of 100 has an overage allowance of 5 guests (105), or an under allowance of 5 guest (95). If the actual number if guests exceeds allowed variance, every effort will be made to accommodate the additional guest (a substitute menu may be required).

CANCELLATION

If notice of cancellation is received 2 business days in advance of the event, you will only be charged for any expenses occurred.

Cancellations made less than 24 hours prior to event will be charged for the full amount.

SAFE FOOD HANDLING

Safe food handling the highest priority for Felician University Catering. Therefore, we reserve the right to limit the removal of leftover food by the customer to items that are available for carry out. For your safety, and that of your guests, a catering representative will remove food from your event in a timely manner.



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