



Welcome to Corporate College®

Events Menu



Our Proud Partner:



THANK YOU FOR CHOOSING CORPORATE COLLEGE FOR YOUR MEETING!

PLANNING WITH US IS AS EASY AS 1, 2, 3 ...

1. SELECT YOUR MENU

Your Corporate College Event Planning Manager will be in contact with you 3 to 4 weeks prior to your event to start planning the details for your successful and enjoyable event at Corporate College.

2. CONFIRM YOUR DETAILS

Menu selections and meeting requirements are requested 10 business days in advance. A Banquet Event Order (BEO) will be sent to you to confirm your arrangements. Please review, sign and return the BEO as confirmation of your final definite arrangements.

3. CONFIRM YOUR GUARANTEE

Your guarantee count is due 3 business days in advance. Please note, if your guarantee is not provided we will base your guarantee on the agreed count.

DAY OF EVENT	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Additional Charges Incurred...	For changes received after 4:00 p.m. on the Wednesday prior to your event	For changes received after 4:00 p.m. on Thursday prior to your event	For changes received after 4:00 p.m. on the Friday prior to your event	For changes received after 4:00 p.m. on the Monday prior to your event	For changes received after 4:00 p.m. on the Tuesday prior to your event	For changes received after 4:00 p.m. on the Wednesday prior to your event

Surcharge:

A 25% surcharge will be assessed on any additional catering services request as a result of guest count or menu changes within 3 business days prior to each event date.

Cancellation:

Cancellation within 7 business days of meeting will be subject to full payment of food and beverage. Please see terms and conditions segment of Facility Use Agreement.

Linens:

Menu packages include 120" round navy blue linen and white napkins. Ask your Corporate College Event Planner about specialty linen upgrades.

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DAY MEETING PACKAGES

Executive Package Full Day

- Continental Breakfast or Healthy Start Breakfast
- Morning Break
- Hot Lunch Buffet
- Afternoon Break
- All Day Regular and Decaf Coffee, Assorted Tea, and Antioxidant water
\$35.00 per person

Executive Package Half Day

- Continental Breakfast or Healthy Start Breakfast
- Morning Break
- Hot Lunch Buffet
- Half Day Regular and Decaf Coffee, Assorted Tea, and Antioxidant Water
\$33.00 per person

Jr. Executive Package Full Day

- Continental Breakfast or Healthy Start Breakfast
- Boxed Lunch
- Afternoon Break
- All Day Regular and Decaf Coffee, Assorted Tea, and Antioxidant Water
\$28.50 per person


Jr. Executive Half Day Package

- Continental Breakfast or Healthy Start Breakfast
- Boxed Lunch
- Half Day Regular and Decaf Coffee, Assorted Tea, and Antioxidant Water
\$21.50 per person



A 20% Service Charge and 8% Sales Tax will be added to all orders. Prices are subject to change.

BREAKFAST

Continental Breakfast


- Fresh-Baked Bagels served with Cream Cheese, Jellies and Butter
- Assorted Muffins and Danish baked fresh daily
- Flaky Butter Croissants
- Fresh Fruit Platter  decoratively displayed and garnished, served with our Strawberry Fruit Dip (served on side)
- Regular and Decaf Coffee, Assorted Tea and Antioxidant Water (refreshed throughout service period)
-Serving Locally Roasted Fresh Ground Coffee
- Vitamix Smoothie Bar \$11.95 per person

Healthy Start Breakfast

- Fresh-Baked Whole Wheat Bagels served with Cream Cheese, Jellies and Butter
- Yogurt Bar with Assorted Toppings 
- Fresh Fruit Platter  decoratively displayed and garnished, served with our Strawberry Fruit Dip (served on side)
- Regular and Decaf Coffee, Assorted Tea and Antioxidant Water (refreshed throughout service period)
-Serving Locally Roasted Fresh Ground Coffee
- Vitamix Smoothie Bar \$11.95 per person

Breakfast Enhancements

Oatmeal Bar

- Oatmeal  with Brown Sugar, Maple Syrup, Fresh Berries, Butter and Raisins (toppings served on side) \$4.95 per person

Yogurt Bar

- Yogurt with assortment of Berries, Granola and toppings \$4.50 per person

Breakfast Breads

- French Toast with Maple Syrup and Butter \$3.50 per person
- Buttermilk Pancakes with Maple Syrup and Butter \$3.50 per person
- Belgian Waffles \$4.50 per person
-with Maple Syrup, Whipped Cream, Strawberry Topping and Butter









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Potatoes

- New Potato Home Fries with Minced Onions  \$2.50 per person
- Hash Browns  \$2.50 per person

Egg Creations

- Light and Fluffy Scrambled Eggs 
 - Add Cheese for \$1.00 per person \$3.50 per person
- Freshly Baked Quiche \$6.00 per person
 - Vegetarian Options Available
- Freshly Breakfast Casserole with Sausage, Eggs, Bread, and Cheese \$6.00 per person
 - Vegetarian Options Available
- Bacon or Sausage Links  \$2.75 per person
- Turkey Bacon or Turkey Sausage Patties  \$2.75 per person
- Hard Boiled Eggs  \$1.75 per person
- Omelet Station-Sautéed to order  \$7.75 per person
Choice of fillings: Sliced Mushrooms, Chopped Onion, Sweet Bell Pepper, Tomato, Spinach, Bacon, Sausage, Ham, assorted Cheeses and Seasonal items.
(1 Chef per 25 attendees @ \$20 per hour)

BEVERAGES

Coffee Beverage Service

Full Day Coffee Beverage Service \$5.25 per person

- Includes Regular and Decaf Coffee, Assorted Teas and Antioxidant Water

Half Day Coffee Beverage Service \$4.25 per person

- Includes Regular and Decaf Coffee, Assorted Teas and Antioxidant Water

Elegant Coffee Service \$6.25 per person

- Includes Regular and Decaf Coffee, Chocolate Shavings, Cinnamon, Sugar Sticks and Flavored Syrups

Cold Drink Enhancement

- Assorted Bottled Juices- Orange, Cranberry and Apple \$2.50 each
- Lemonade and Iced Tea \$1.50 per person
- Assorted Sodas and Bottled Water \$2.00 each
- Energy Drinks \$3.00 each



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ON BREAK

- Corporate College Pick 3 Break!** (Your choice of three items) \$6.95 per person
- Assorted Whole Fruit  
 - Trail Mix 
 - Assorted Nuts  
 - Granola Bars
 - House Made Garlic Hummus and Pita Chips
 - Vegetable Crudité  with Creamy dipping sauce (sauce served on side) 
 - Individual Yogurts 
 - House Made Quinoa Breakfast Bars  
- Make Your Own Parfait Yogurt Bar**  \$5.95 per person
- Fresh Yogurt with assortment of Seasonal Berries, Nuts and Granola
- Make Your Own Trail Mix Bar** \$5.95 per person
- Assortment of Nuts , Chocolate Chips, Granola, Dried Fruit and Pretzels
- Chocolate Lover** \$5.95 per person
- Chocolate Covered Pretzels, Chocolate Covered Oreos, Chocolate Seasonal Sweets
- South of the Border**  \$4.95 per person
- Salsa, Guacamole, Corn Tortilla Chips
- Make Your Own Sundae** \$7.95 per person
- Choice of Vanilla or Chocolate Ice Cream with assorted toppings; Hot Fudge, Strawberry Sauce, Rainbow Sprinkles, M&M's, Crushed Oreo Cookies, Chopped Nuts and Maraschino Cherries
- Seventh Inning Stretch** \$5.95 per person
- Popcorn, Cracker Jacks. Soft Pretzels with Beer Cheese and Stadium Mustard
- Artisan Cheese Board** \$5.95 per person
- Assorted Gourmet Cheeses to include; 4 Year-Old Cheddar, Fontina, Gruyere, Gouda, Buttermilk Bleu, Brie and Goat Cheese. Displayed with assorted Crackers, Crostini, Dried Fruits and Nuts
- Cookie Monster** \$12.99 per dozen
- Assortment of Oversized Fresh Baked Cookies








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HOT BUFFET SELECTIONS

(10 guest minimum)








Soup Selections – Choose 1

- Chicken and Rice 
- Cream of Broccoli 
- Roasted Tomato Basil 
- Tuscan Vegetable  
- White Chicken Chili







Salad Selections – Choose 1

- Mixed Feld Greens with Julienne Carrots, Tomato, Cucumber and House-Aged Balsamic Vinaigrette Dressing  
- Traditional Caesar Salad
- Caprese Salad over Mixed Greens served with Fresh Basil, Buffalo Mozzarella, Cherry Tomatoes, Basil Oil and Balsamic Reduction 
- Poached Pear Salad on Mixed Greens with Dried Cranberries, Local Goat Cheese, Toasted Pecans and a Champagne Vinaigrette 
- Super Salad- Spinach and Kale mixed with Blueberries, Quinoa, Sunflower Seeds, Almonds, Dried Cranberries, Red Onion, and Shredded Carrots and Lemon Vinaigrette (add \$1.00 per person)  

Vegetable Selections – Choose 1

- Roasted Zucchini, Yellow Squash, Red Pepper and Carrots 
- Roasted Broccoli and Cauliflower Medley 
- Green Beans with Lemon Butter  (can be prepared  upon request)
- Assorted Grilled Vegetable Platter  (can be prepared  upon request)
- Asparagus with Olive Oil, Garlic and Shallots (add \$1.00 per person) 

Starch – Choose 1



- Yukon Gold Garlic Mashed Potatoes 
- Roasted Redskins with Rosemary and Garlic 
- Wild Rice Pilaf  
- Bowtie Pasta with Traditional Marinara or Pesto Cream Sauce
- Quinoa and Brown Rice with Fresh Basil and Dried Berries  





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Buffet Entrée Selections – Choose 2





Chicken

- Grilled Chicken Breast Marinated with Fresh Herbs, Garlic and Olive Oil 
- Roasted Red Pepper, Broccoli, and Cheese Chicken Roulade in a White Wine Cream Sauce 
- Chicken Marsala



Pork

- Pork Tenderloin Stuffed with Spinach and Asiago Cheese 
- Center-Cut Pork Medallions served with Fruit Chutney 

Beef

- Marinated London Broil served with a Red Wine Demi-Glace 
- Slow-Roasted Top Round served with Creamy Horseradish and Demi-Glace 
- Steak Roulade Stuffed with Spinach and Asiago Cheese 
- Pot Roast Slow-Cooked with Roasted Vegetables and Gravy 






Seafood

- Baked Cod Topped with Julienne Vegetables 
- Seafood Ravioli –Stuffed with Shrimp, Cheese, Spinach, and Mushrooms in a Garlic Cream Sauce
- Grilled Salmon with Lavender Bourbon Glaze (Add \$3.50 per person) 

Vegetarian

- Vegetarian Lasagna with Alfredo Sauce
- Penne Bruschetta-Penne Pasta Tossed with Fresh Tomatoes, Onions, Mozzarella Cheese and Basil
- Cheese Tortellini finished in a Tomato Cream Sauce

Vegan

- Vegan Roasted Vegetable Ravioli served with Marinara Sauce 
- Mini Sweet Peppers stuffed with Vegan Sausage and Quinoa served over Marinara Sauce  
- Cauliflower Gnocchi tossed with Sautéed Kale, Peppadew Peppers, Garlic and Extra Virgin Olive Oil  

Hot Buffets Include: Rolls and Butter, Assorted Finger Pastries, Lemonade, Iced Tea and Antioxidant Water

Lunch Buffet \$19.95 per person

Dinner Buffet \$32.95 per person

*Ask your Event Planner about seasonal menu selections

*All buffets are offered as a plated/served option for an additional \$5.00 per person



A 20% Service Charge and 8% Sales Tax will be added to all orders. Prices are subject to change.

THEMED BUFFET SELECTIONS

West Park Deli Tray


Beautiful Deli display of Roast Beef, Baked Ham, Tuna Salad, Turkey, assortment of Havarti, Cheddar, American and Swiss cheese. Accompanied with Lettuce, Tomato, Pickles, Black Olives and Pepperoncini. Served with Traditional Potato Salad, Zinfandel Bowtie Pasta Salad, and Kettle Chips. Assortment of Breads and Condiments. (Substitute Fresh Cut Fruit Salad for Potato or Pasta Salad for \$1.00 per person)

Lunch Buffet \$15.95 per person

Dinner Buffet \$28.95 per person

Green City Grower Salad Station (minimum 50 attendees)

“Green City Growers” assorted Jewel Greens Blend

Toppings:  Sweet Peppers, Cherry Tomatoes, Grilled Asparagus, Chic Peas, Sunflower Seeds, English Cucumber, Chow Mein Noodles, Olives, Broccoli Florets, Carrots, Pepperoncini, Dried Cranberries, Croutons, Chopped Egg, Red Onion, Sliced Mushrooms, Quinoa Grains, Radish and Sugar Snap Peas

Meats: Albacore Tuna Salad, Grilled Chicken Breast, Roasted Turkey, Pepperoni, Genoa Salami, Smoked Bacon and Chopped Ham (Add Marinated Grilled Flank Steak or Grilled Shrimp for \$6.00 per person)

Cheeses: Crumbled Blue Cheese, Crumbled Feta, Shredded Cheddar and Mozzarella


Served with Assorted Dressings and Rolls with Butter

*Jr. Green City Grower Salad Station available for 49 or less attendees. Ask your Event Planner for additional details.

Lunch Buffet \$19.95 per person

Dinner Buffet \$32.95 per person

Asian Noodle Bar

Asian Salad of Mixed Greens, Mandarin Oranges, Green Onions and Julienne Red Peppers with Asian Sesame Dressing. Enhance with Green Tea Soba Noodles and Yakisoba Noodles with Ginger Soy Sauce, Stir Fry Vegetables, Sesame Chicken, Teriyaki Beef, Sweet and Sour Shrimp. Served with Vegetable Spring Rolls. (White Rice available upon request )

Lunch Buffet \$19.95 per person

Dinner Buffet \$32.95 per person



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Little Italy

Classic Caesar Salad of Crisp Romaine Lettuce Topped with Fresh Shaved Parmesan, Homemade Jumbo Garlic Croutons and Caesar Dressing. Choice of Old World Penne and Bowtie Pastas, Creamy Alfredo and Marinara Sauces accompanied with your choice of 2: Grilled Chicken Breast, Italian Sausage, Meatballs or Grilled Vegetables. Served with Warm Fresh Baked Garlic Bread.

Lunch Buffet \$19.95 per person

Dinner Buffet \$32.95 per person

Acapulco Fresh Burrito Bar

Enjoy South of the Boarder Grilled Cilantro Chicken, Mojo Marinated Pulled Pork and Slow-Roasted Baracoa Beef, Sautéed Peppers and Onions, Flour Tortillas, Chopped and Shredded Lettuce, Diced Tomatoes, Jalapeno Peppers, Black Olives, Shredded Cheddar Cheese, Black Beans, Sour Cream, Traditional Salsa and Ranch Dressing. Served with Cilantro Lime Rice, Refried Beans and Corn Tortilla Chips. (V options available upon request)

Lunch Buffet \$19.95 per person

Dinner Buffet \$32.95 per person

The Clevelander Grille Slider Station

Assortment of Black Angus Beef, Slow Roasted Pulled Pork and Black Bean Sliders. Your choice of toppings to include; Fried Onion Straws, Roasted Mushrooms, Sautéed Onions, Cheddar Cheese, Provolone Cheese, Crispy Bacon, Jicama Slaw, Red Onion, 5 Alarm BBQ Sauce, Mustard, Ketchup, Mayo, Pickles. Accompanied with Kettle Chips, Fresh Fruit Salad and Zinfandel Bowtie Pasta Salad.

Lunch Buffet \$15.95 per person

Dinner Buffet \$28.95 per person

Mac and Cheese Bar

Create your own Childhood Favorite! Four Cheese Sauce Macaroni Pasta with your choice of toppings to include; Popcorn Chicken, BBQ Pulled Pork, Pepperoni, Bacon Bits, Roasted Mushrooms, Broccoli, Caramelized Onion, Sun-Dried Tomato, and Salsa. Served with Garlic Sticks and a side of Hot Sauce! (Add Shrimp for an additional \$4.00 per person)

Lunch Buffet \$19.95

Dinner Buffet \$32.95

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Boxed Lunch Selections

Salads Selections-\$11.95 per person

- **Classic Caesar**

Crisp Romaine Lettuce topped with Homemade Jumbo Garlic Croutons and Shredded Romano Cheese finished with a Traditional Lemon Garlic Caesar Dressing

- **Asian Salad**

Chopped Romaine Lettuce, Red Cabbage, Napa Cabbage, Green Onions, Julienne Carrot and Chow Mien Noodles tossed in our Chef's Sesame Ginger Vinaigrette

- **Greek Salad** 

Romaine Lettuce, Chopped Tomatoes, Crumbled Feta Cheese, Onions, Pepperoncini, Kalamata Olives and Cracked Pepper finished with Old World Lemon Greek Dressing

- **Super Salad**  

Spinach and Kale Mix with Blueberries, Quinoa, Sunflower Seeds, Almonds, Dried Cranberries, Red Onion and Shredded Carrots with a Lemon Vinaigrette Dressing

***Box Salad Lunches are served with a Roll and Butter, and a Fresh Baked Cookie**

***Add Grilled Chicken for \$3.00 per salad**



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Sandwiches Selections- \$12.95 per person

- **Southwest Chicken Salad Wrap**
Honey Chipotle Chicken, Roasted Corn Salsa, Black Beans, Cilantro, Romaine and a Siracha Aioli on a Wrap
- **Executive Club**
Roasted Turkey, Honey Ham and Applewood Smoked Bacon with American and Swiss cheese, Romaine Lettuce, Sliced Tomatoes and a Basil Pesto Aioli served on Ciabatta Roll
- **Cranberry Turkey Salad**
Shredded Turkey, Dried Cranberries, Diced Apples, Celery, Pecans, with a Greek Yogurt Dressing serve on a Wrap
- **The Market**

Honey Ham, Roast Pork, Applewood Smoked Bacon, Swiss cheese, Red Onion Marmalade and a Honey Mustard Relish on a Cuban Loaf
- **The Corporate**
Roast Beef with Shaved Red Onions, Aged White Cheddar Cheese, Lettuce, and Tomato with a 3-Mustard sauce served on a Pretzel Roll
- **The Italian**
Genoa Salami, Spicy Capicola, Pepperoni with a Sharp Provolone Cheese, topped with Shredded Lettuce, Tomatoes, Sweet Peppernata and an Italian Herb Dressing served on a Cuban Loaf
- **Mediterranean Veggie Wrap**
Roasted Garlic Hummus with Sliced Cucumbers, Tomatoes, Red Onion, Peppadew Peppers, Feta Cheese and Bibb Lettuce on a Multi Grain Wrap
- **Caprese Croissant**
Fresh Sliced Mozzarella, Tomatoes, Roasted Red Peppers and Spinach with a Basil Pesto Sauce on a Croissant
- **Half Sandwich and House Salad**
Your favorite choice of Half Sandwich with our House Salad-Mixed Field Greens with Julienne Carrots, Tomato, Cucumber and House Aged Balsamic Vinaigrette Dressing

***Box Sandwich Lunches are served with Pasta Salad, Kettle Chips, and a Fresh Baked Cookie**

***Create a Sandwich Board Buffet (with the exception of Half Sandwich/Half Salad) for an additional \$3.00 per person**

A 20% Service Charge and 8% Sales Tax will be added to all orders. Prices are subject to change.

JUST DESSERTS

(Minimum of 20 guests)

Assorted Fresh Baked Cookies- \$12.99 per dozen

Fresh Baked Brownies- \$12.99 per dozen

Finger Pastries- \$5.95 per person

Decorative and delightful to say the least! Our Pastry Chef will prepare a variety of Hand-Crafted Gourmet Finger Pastries

Strawberry Shortcake- \$5.95 per person

Shortcake topped with Sweet Strawberries and a White Chocolate Mousse

Italian Lemon Cream Cake- \$5.95 per person

White Cake Layered with a Lemon Cream and garnished with Fresh Berries

Chocolate Hampton Mousse Cake- \$5.95 per person

Chocolate Cake layered with Chocolate Mousse and garnished with Fresh Berries

Warm Apple Tart-\$5.95 per person

Baked Apple Tart served with Vanilla Ice Cream, Caramel Sauce, and Candied Pecans

Individual Pies in Mini Mason Jars- \$6.95 per person

Assorted Pies in Mini Mason Jars finished with Homemade Whipped Cream

Make Your Own Sundae Bar- \$7.95 per person

Choice of Vanilla or Chocolate Ice Cream flavors with Hot Fudge, Strawberry Sauce, Rainbow Sprinkles, M&M's, Crushed Oreo Cookies, Chopped Nuts and Maraschino Cherries


***Celebrating a special occasion? We can provide custom Cakes, Cupcakes, or Cake Pops. Ask your Event Planner for details!**

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FUSION TAPAS

(Minimum of 50 guests)

Salads

- Spinach Salad with Red Onion, Crumbled Goat Cheese, Raspberries, and Candied Pecans  with our Honey Raspberry Vinaigrette
- Caesar Salad with Parmesan-Anchovy Garlic Toast Points and Shaved Parmesan
- Sicilian Flatbread with Basil Pesto, Cherry Tomatoes, and Mozzarella Cheese topped with a Balsamic Glaze



Chilled Soup Shooters

- Blue Crab and Roasted Corn Chowder 
- Sundried Tomato garnished with an Asiago Cheese Bullet 
- Chilled Cucumber Neon Beet  


Pasta

- Tri-Colored Ravioli with Fresh Basil Pesto, Tomato, and Sautéed Pine Nut Concise
- Bowtie Pasta with an Italian Sausage Plum Tomato Cream Sauce




Beef

- Mini Black Angus Cheeseburger with White Cheddar Green Peppercorn Dijonaise and White Truffle Oil finished with Romano Potato Straws
- Filet Mignon with Red Wine Demi-Glace over Roasted Garlic Mashed Potatoes 
- Braised Short Ribs served with Roasted Fingerling Potatoes with Parsley 

Chicken

- Walla Walla Onion and Lemon Chicken with Yukon Gold Potato Pancake and Braised Spinach
- Blackened Chicken Lobster Slaw and Green Tomato Chutney 

From the Sea

- Char-Grilled Shrimp Marinated in a Sweet Thai Chili Glaze, finished with a Pineapple-Mango Salsa and garnished with Fresh Cilantro and Lemon Zest 
- Grilled Mojo Atlantic Salmon over Field Greens with Avocado and Pico de Gallo 
- Sesame-Crusted Ahi Tuna with a Ginger Lemon Grass Sauce over a Key Lime Wonton Chip 
- Pan-Seared Scallops on Angel Hair Pasta with White Wine Basil Sauce and Fresh Tomatoes

\$39.95 per person

***Jr. Fusion Tapas available for 49 or less attendees. Ask your Event Planner for details.**



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RECEPTION

Hand Rolled Sushi Platter- \$2.50 per piece

An assortment of California Rolls, Spicy Tuna, Vegetable and Nigiri Sushi decoratively displayed and served with Pickled Ginger, Soy Sauce and Wasabi (minimum of 60 pieces)

Vegetable Crudités- \$3.25 per person

An array of Whole and Fresh-Cut Market Vegetables dramatically displayed with our Creamy Vegetable Dip (served on side)

Fresh Sliced Fruit Display- \$3.50 per person

Seasonal Whole and Fresh-Cut Fruits with our Famous Strawberry Fruit Dip, displayed in dramatic fashion with an array of color.

Dortmunder Beer Cheese- \$5.95 per person

Aged Cheddar and Dortmund Beer Cheese Sauce served with Bavarian Pretzels.

Imported & Breads & Spreads- \$6.95 per person

Assorted Artisan Breads, Pita Chips, Crostini and Crackers served with House Made Spreads. Choose from Kalamata Olive and Sun-Dried Tomato Tapenade, Garlic Hummus, Warm Artichoke Dip with Whole Roasted Garlic.

Domestic Cheese and Charcuteries Board- \$7.50 per person

Imported and Domestic Cheeses with assorted distinctive Crackers, served with Salami, Pepperoni, Prosciutto, Capicola and assorted Olives

Antipasti Display- \$12.75 per person/ Below 50 guests \$14.95 per person

Imported and Domestic Cheeses, Salami, Pepperoni, Prosciutto, Capicola and Sopresetta, Marinated Tomatoes with Feta Cheese, Artichoke Salad with Balsamic Vinaigrette, Grilled Portabella Mushrooms, Zucchini, Squash, Eggplant and Honey-Glazed Carrots, Fire-Roasted Red Peppers, assorted Olives, Garlic Hummus, Tabbouleh, Tuna Salad, Buffalo Mozzarella with Tomatoes and Fresh Basil, Whole Roasted Garlic and an assortment of Breads and Crackers decoratively displayed and garnished

Whole Poached Salmon- \$175 per Salmon (serves up to 50 guests)

Whole Atlantic Salmon Poached, Chilled and garnished with Minced Egg, Capers, Minced Onion, Cream Cheese and Crostini.

Sliced Tenderloin Display -\$225 per Tenderloin (serves 15-20 guests)

Sliced Beef Tenderloin served at room temperature decoratively garnished with Caramelized Onions and Sautéed Mushrooms. Accompanied by a Creamy Horseradish Sauce and Sliced Rolls




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HORS D'OEUVRES

(25 piece minimum per selection)




Hot Assortment- \$1.45 per piece

- Bruschetta Topped with Fresh Basil, Mozzarella and Plum Tomatoes
- Bruschetta Topped with Artichoke, Spinach and Mozzarella Cheese
- Date Almond Rumaki 
- Mushrooms filled with Three Cheeses and Fresh Nutmeg 
- Sesame Chicken Skewers with Fresh Scallions 
- Mushrooms filled with Sweet Italian Sausage 
- Spinach and Feta Cheese in Crispy Phyllo Dough
- Oriental Potstickers with a Soy Plum Sauce
- Herb Chicken Tenderloins Wrapped with Basil and Prosciutto Ham 
- Potato Pancakes with Sour Cream and Apples
- Miniature Cocktail Reuben Sandwiches
- Miniature Eggrolls with Duck Sauce
- Warm Gorgonzola Onion Tarts
- Honey BBQ Meatballs 



Cold Assortment- \$1.45 per piece

- Melon Wrapped with Prosciutto Ham 
- Slow-Roasted Roma Tomatoes with Boursin Cheese on Crostini
- Fresh Fruit Skewers with our Exotic Fruit Dip 
- New Potatoes filled with Herbed Cream Cheese and Fresh Chives 
- Bias Cucumber Rounds filled with Whipped Boursin and Fresh Chives 
- Prosciutto and Basil Pinwheels on Toast Points

Hot Seafood- \$2.25 per piece

- Crab Fritters with Cocktail Sauce
- Coconut Shrimp with Orange Chili Sauce
- Mushrooms filled with Crab 
- Bacon Wrapped Scallops 
- Grilled Shrimp in Sweet Garlic Sauce 

Cold Seafood- \$2.25 per piece

- Jumbo Shrimp Cocktail 
- Smoked Salmon and Fresh Dill Pinwheels on Pumpernickel Rounds
- Lobster Salad en Croute with Pancetta Bacon
- Smoked Salmon and Cucumber with Fresh Dill 



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RECEPTION PACKAGES

Welcome Reception- \$20.95 per person

Domestic Beer and House Wine paired with Fresh Crudités and Cheese Platters

Jr. Executive Reception- \$24.95 per person

Call Bar plus select 2 Hot and 2 Cold Hors D'Oeuvres

Executive Reception- \$38.95 per person

Top-Shelf Bar with Meat and Cheese Platters, plus select 3 Hot and 3 Cold Hors D'Oeuvres

Beer & Wine- \$16.00 per person

Imported and Domestic Beer, Merlot, Chardonnay, Cabernet Sauvignon and White Zinfandel

Call Bar- \$18.00 per person

Crown Russe Vodka, Crystal Palace Gin, Windsor Whiskey, Castillo Rum, Lauders Scotch, La Prima Gold Tequila. Includes Domestic Beer, House Wine and Bar Service.

Top Shelf Bar- \$21.00 per person

Absolut and Stolichnaya Vodka, Tanqueray Gin, Canadian Club Whiskey, Jack Daniels Whiskey, Jim Beam Bourbon, Bacardi Rum, Dewar's Scotch, and Cuervo Gold Tequila. Includes Domestic Beer, House Wine and Bar Service.

Premium Bar- \$24.00 per person

Sky and Grey Goose Vodka, Beefeaters Gin, Crown Royal Canadian Whiskey, Jack Daniels Whiskey, Jim Beam Bourbon, Bacardi Superior Rum, Glenlivet and Glenfiddich Scotch, and Patron Tequila. Includes Domestic Beer, House Wine and Bar Service.

Beverages and Bar Service on Consumption

Assorted Sodas and Bottled Water- \$2.00 each

Lemonade and Iced Tea- \$1.50 per person

House Wine- \$6.00 per glass

Domestic Beer- \$5.00 each

Imported Beer- \$6.00 each

Local and Craft Beer- \$7.00 each

Call Liquor- \$6.00 each

Top Shelf Liquor- \$7.00 each



Premium Liquor- \$8.00 each

Bartender fee: \$80 per bartender for the first 2 hour service minimum. Additional hours are \$40 per Bartender. Your Event Planner will recommend number of bartenders for your event.

ELEGANT DINNER

Enrich your meeting with a served dinner to complete your day!

House Salad

- Mixed Field Greens with Julienne Carrots, Tomato, Cucumber and House Aged Balsamic Vinaigrette  

Entrée Selections:

Corporate College Signature Trio - \$40.95 per person

- Boneless Braised Beef Short Ribs served over Oven Roasted Fingerling Potatoes
- Chicken Florentine Medallions served with Sautéed Spinach
- Jumbo Shrimp Scampi served over Fresh Jicama Slaw

* Vegetarian Trio available upon request

Peppercorn Crusted Beef Tenderloin - \$39.95 per person

- Tender Beef Tenderloin with Wild Mushroom Demi-Glace served with Roasted Broccoli and Kalamata Olives and Capers. Yukon Gold Garlic Mashed Potatoes

Blackened Chicken Pesto - \$32.95 per person

- Juicy Chicken Breast topped with Creamy Pesto Sauce accompanied by Oven Roasted Asparagus in Olive Oil, Garlic and Shallots, Crispy Fingerling Potatoes with Parmesan and Garlic.

Potato-Crusted Grouper - \$32.95 per person

- Flaky Fresh Grouper with Light Lemon Beurre Blanc served with Seasoned Green Beans in a Lemon Butter with Three Cheese Risotto.

Stuffed Portabella Mushroom Cap - \$28.95 per person

- Baked Portabella stuffed with Kalamata Olives, Sundried Tomatoes and Sautéed Spinach. Served with an Asparagus Bundle and Shaved Carrot Bowtie.

Includes Assorted Dessert Platter



A 20% Service Charge and 8% Sales Tax will be added to all orders. Prices are subject to change.