



C A T E

R I N G



AT KEENE STATE
COLLEGE



Our Menu

WELCOME LETTER

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MENU OFFERINGS PRICE LIST SUPPLEMENT

A complete price listing for offerings featured in the KSC Catering Guide.

SERVICE ENHANCEMENTS SUPPLEMENT

Bar service, china service, plated menu service and attended food stations, off-campus delivery and our current Catering Guide Seasonal Supplement.

Catering@Keene State





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 event, 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!



MONADNOCK MORNINGS

BREAKFAST PACKAGE OFFERINGS, (minimum 10 people each item)
Breakfast menu packages available for morning gatherings

HOT BEVERAGE PACKAGE

Fresh brewed regular and decaffeinated coffee, assorted hot teas, lemon, 2% milk, half & half, sugar and honey

ELM CITY BREAKFAST

A choice of two breakfast pastries accompanied by seasonal sliced fruit, a selection of bottled fruit juices and our Hot Beverage Package

KSC CONTINENTAL

Our Hot Beverage Package with an assortment of bottled fruit juices and a choice of two breakfast pastries (see "Assorted breakfast bakery" below under the A La Carte Breakfast Offerings)

THE ELLIOT HOT BREAKFAST

Our Elm City breakfast package with scrambled eggs, breakfast potatoes and a choice of bacon or sausage

A LA CARTE BREAKFAST OFFERINGS,

Enhance any of our Monadnock Mornings Breakfast Packages above with the following items

ASSORTED BREAKFAST BAKERY, (minimum 1 dozen each pastry)

- Petite croissant with butter, margarine and jelly (recommended order - 2 pieces per person)
- Scones with butter and margarine
- Cream cheese puffs (recommended order - 2 pieces per person)
- Muffins with butter and margarine - bran, blueberry, cranberry, banana nut, double chocolate, apple spice.
- Raspberry twists
- Cinnamon rolls with icing
- Cinnamon biscuits with butter and margarine
- Honey dipped donuts
- Chocolate glazed donuts

ASSORTED BAGELS, (minimum 1 dozen)

With butter, margarine, cream cheese, jelly and peanut butter

COFFEE CAKES, (each serves 12 people)

Select cream cheese, blueberry or cranberry orange coffee cakes, pre-sliced and served with butter and margarine



MONADNOCK MORNINGS

A LA CARTE BREAKFAST OFFERINGS CONTINUED, (minimum 10 people each offering)

- Scrambled eggs
- side Home-fried potatoes
- side Maple-glazed bacon
- side Sausage links
- side Grilled ham steak
- side Peppercorn encrusted steak
- Belgian waffles - with maple syrup and strawberry sauce
- French toast - with maple syrup and strawberry sauce
- Oatmeal - with 2% milk, maple syrup, brown sugar and dried cranberries

CREATE-YOUR-OWN QUICHE, CRUST-FREE QUICHE OR BREAKFAST BURRITO

Eggs baked with or without an 8 inch pie shell or wrapped in a flour tortilla along with your choice of up to 3 ingredients from the list below.

Ham
Bacon
Turkey
Sausage
Roast beef

Swiss cheese
Cheddar cheese
Mozzarella
Cream cheese
Feta

Bell pepper
Onion
Tomato
Mushroom
Spinach

Potato
Zucchini
Broccoli
Salsa
Mixed beans

Our Quiche serves 8 people. Breakfast burrito orders include 6 burritos.

SLICED SEASONAL FRUIT

WHOLE FRUIT - apples, pears, oranges and bananas when available

FRUIT AND YOGURT PARFAIT - Seasonal melons, berries, pineapple and dried cranberries layered with vanilla yogurt and topped with granola

INDIVIDUAL FLAVORED YOGURT

FRUIT & YOGURT PIZZA (cut into 8 pieces) - 16" pizza crust baked with cinnamon brown sugar and topped with lemon yogurt, seasonal fruit and granola

10oz. CHILLED BOTTLED FRUIT JUICE - orange, apple and cranberry

See our Catering Guide Seasonal Supplement for additional breakfast menu offerings



BRICKYARD LUNCHEON

BRICKYARD CUSTOM MENU OFFERINGS, (minimum 15 people)

Your custom menu buffet includes 3 sandwich offerings, a soup or salad, potato chips, iced tea, lemonade and assorted cookies. Additional offerings, beverages and desserts can be made available. Two sandwich offerings can be made available for groups of 10 to 14 people.

CALIFORNIA CLUB ON FOCACCIA

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

BISTRO CHICKEN GRILL

Grilled herb chicken breast with mozzarella and pesto mayonnaise on a Kaiser roll with lettuce and tomato

TURKEY & CHEDDAR WRAP

Turkey and cheddar wrapped in a flour tortilla with lettuce, tomato and horseradish sauce

FLANK STEAK ON BAGUETTE

Balsamic grilled flank steak with romaine, plum tomato and a tarragon tomato aioli on a toasted baguette

SOUTHWESTERN CHICKEN WRAP

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

GRILLED VEGETABLE WRAP

Grilled zucchini, carrot and bell pepper with hummus, balsamic vinaigrette and feta cheese wrapped in a whole wheat tortilla

ITALIAN PANINI

Salami, ham, provolone and roasted red peppers on a sub roll with garlic mayonnaise, lettuce and tomato

GRILLED PORTOBELLO SANDWICH

Grilled Portobello mushroom with spinach, roasted red bell pepper, provolone cheese and Italian dressing on focaccia

See our Catering Guide Seasonal Supplement for additional Brickyard menu offerings



BRICKYARD LUNCHEON

BRICKYARD CUSTOM MENU OFFERINGS, (continued)

Side Soups

CHICKEN & PASTA

SOUP DU JOUR

VEGETABLE AND BEAN

Side Salads

GARDEN TOSSED SALAD*

Mixed greens, tomato, cucumber and carrot with your choice of 2 dressings

PESTO PASTA SALAD*

Tri-colored rotini, fresh mozzarella, tomatoes, carrots and spinach tossed in pesto vinaigrette

CAESAR SALAD*

Romaine lettuce with shredded parmesan, focaccia croutons and Caesar dressing

SEASONAL FRUIT SALAD

RED POTATO SALAD*

Red potatoes with mayonnaise, sour cream, fresh dill and chives

GRILLED VEGETABLE SALAD*

Grilled carrot, zucchini, onion and bell pepper with a balsamic vinaigrette

*Entree size salads topped with your choice of 3 oz. pepper encrusted flank steak or marinated chicken breast are available as a substitute for one sandwich offering for an additional charge.

BRICKYARD BAGGED LUNCH, (minimum 10 people)

Select up to 3 different Brickyard sandwiches to be packaged in a bag for carry out. Included with each sandwich will be whole fruit, potato chips, condiments, a choice of canned soda or bottled water and 2 cookies. Two sandwich offerings can be made available for groups less than 10 people.

BRICKYARD LUNCHEON



BRICKYARD LUNCHEON

BRICKYARD MENU PACKAGES,

Brickyard Menu Packages are great for mid-day or early evening meals. All menus are presented buffet-style and include lemonade & iced tea, cookies and brownies. Other beverages and desserts are available.

HOT SANDWICH BUFFET PACKAGE (minimum 15 people)

Soft, pre-sliced sub rolls accompanied by our Grilled and Roasted Vegetable Platter, potato chips, a choice of a BRICKYARD salad or soup side and 2 of the following offerings:

- Italian beef
- Fajita chicken
- Meatballs in marinara
- Teriyaki chicken
- Sliced BBQ beef
- Bourbon maple glazed turkey
- Italian sausage
- BBQ pulled pork
- Vegetarian black bean chili with corn bread rounds

APPIAN WAY DELI PACKAGE (minimum 10 people)

Build your own sandwich with sliced roast beef, turkey, ham, cheddar, Swiss and provolone cheeses and hummus accompanied by your choice of a BRICKYARD soup or salad side offering, assorted breads and sandwich rolls, mayonnaise, mustard, potato chips and a relish tray to include lettuce, tomato, grated carrot, sliced cucumber, roasted red bell pepper, dill pickle spears and sliced onion.

APPIAN WAY DELI BAGGED LUNCH (minimum 5 people)

Appian Way Deli sandwich pre-made and packaged for carry out in a brown paper bag with whole fruit, potato chips, condiments, a choice of canned soda or bottled water and 2 cookies.

Choose from the following offerings:

- Turkey & provolone
- Tuna salad
- Ham & Swiss
- Hummus with balsamic marinated vegetables
- Beef & cheddar
- Egg salad

See our Catering Guide Seasonal Supplement for additional Brickyard menu offerings



BRICKYARD LUNCHEON

CUSTOM PACKAGE OFFERINGS, (continued)

GARDEN SALAD BAR PACKAGE (minimum 10 people)

Create your own salad entree with mixed greens, tomato and cucumber accompanied by freshly grated parmesan, warm bread sticks with butter & margarine, seasonal fruit salad and your choice of 2 salad dressings and 2 toppings from those listed below:

Ranch
Thousand Island

Caesar
Low-Cal Italian

Balsamic vinaigrette
Bleu cheese

- Grilled chicken breast
- Shrimp scampi
- Marinated tomato & fresh mozzarella
- Chef's roulade (pinwheels of ham, turkey, and Swiss)
- Peppercorn flank steak
- Roasted & grilled vegetables
- Vegetable antipasto with cheese tortellini

For an added charge create a more substantial salad menu by adding a BRICKYARD soup side or sandwich offering.

PIZZA

Our classic 16" pizza serves 4 people and includes a choice of zesty tomato, alfredo or pesto sauce and up to 4 of your favorite toppings

Pepperoni
Ham
Meatballs
Cheddar cheese

Pineapple
Black olives
Mushroom
Roasted tomato


Spinach
Canadian bacon
Broccoli

Roasted red peppers
Red onion
BBQ shredded pork

Sausage
Green peppers
Bacon

PIZZA PACKAGE SPECIAL

Add a BRICKYARD salad, cookies, brownies and assorted soda to complete your meal



ELM CITY CLASSICS

CUSTOM BUFFET MENU OFFERINGS (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, assorted breads with butter & margarine, a vegetarian entrée offering, a choice of 2 accompaniments and a dessert offering served with freshly brewed coffee and assorted hot tea.

Additional salads, entrées, desserts and beverages can be added to expand your buffet menu. Your total meal charge will be based upon the highest priced entrée selected plus a small charge for each additional item added to your buffet.

For a more formal presentation, all Elm City selections can be plated and served by our attendant staff.

BEEF ENTREES

- Smoked bacon wrapped beef tenderloin served with a brandy mustard demi-glace finished with cream
- Sliced sirloin of beef with a red wine mushroom sauce
- Burgundy marinated grilled flank steak served with roasted tomatoes and charcoaled leeks
- Soy marinated grilled flank steak served with a sweet balsamic glaze
- Braised beef tips marinated and served in a bourbon and sweet tomato barbecue sauce

CHICKEN ENTREES

- Boneless chicken breast, lightly breaded and sautéed and served with a caper lemon sauce
- Sautéed boneless breast of chicken with a coarse mustard scallion cream sauce
- Lemon marinated grilled chicken breast with seasonal fruit salsa
- Pesto encrusted breast of chicken with a roasted sweet pepper beurre blanc
- Parmesan & herb breaded chicken breast with melted mozzarella and a zesty tomato sauce
- Teriyaki grilled chicken breast topped with julienne red bell pepper and diced pineapple
- Herb-stuffed breast of chicken with a white wine cream sauce
- Breaded chicken breast sautéed and served with a tomato and roast shallot vin blanc sauce

ENTREE SELECTIONS

SEAFOOD ENTREES

- Grilled salmon fillet served with a compound lemon and dill butter
- Haddock fillet baked with seasoned bread crumbs and served with a caper garlic cream
- Sole wrapped julienne-cut garden vegetables served with a roasted bell pepper sauce
- Lemon scented roast salmon with dill and a light Dijon cream sauce
- Baked lemon breaded cod nested on shiitake mushrooms topped with a red grapefruit beurre blanc

VEGETARIAN ENTREES

Choose a vegetarian entrée to accompany your meat entrée selection. One vegetarian entrée selection is included in the price of your buffet.

- Lasagna noodles layered with mozzarella & ricotta cheeses, carrot, zucchini, bell pepper, onion and baked with your choice of marinara or alfredo sauce
- Portobello mushroom cap stuffed with chevre cheese, confetti vegetables, orzo and fresh basil
- Sautéed corn polenta cakes covered with a stew of seasonal vegetables and black beans
- Creamy mushroom risotto with white wine, leek and parmesan
- Baked orzo with mozzarella & feta cheeses, white beans, spinach, & sun-dried tomato
- Wasabi jasmine rice cakes served with tofu, sautéed mushrooms, red bell peppers and snow peas
- Ricotta-filled ravioli tossed with sautéed mushroom, tomato, garlic and olive oil
- Penne pasta tossed with cannellini beans, sun-dried tomatoes, portobello mushrooms, asparagus, carrots and a lemon basil oil
- Bell peppers stuffed with barley, onion, corn, carrots, peas and pecans baked with cheddar cheese
- Ginger tofu stir-fry with bell peppers, snow peas, baby corn, onion, carrot and water chestnuts tossed in a sweet Asian glaze **(vegan)**
- Shingled Yukon Gold and sweet potato slices with a multi-colored lentil stew that includes roasted shallots and red peppers **(vegan)**
- Baked acorn squash filled with curried seasonal vegetables and basmati rice **(vegan)**
- Roasted garden vegetables and garbanzo bean baked in puff pastry and served with a puttanesca sauce of tomato, black olive, onion, caper, oregano and olive oil **(vegan)**
- Sesame scented udon noodles with spicy tofu & broccoli tossed with a soy ginger garlic sauce **(vegan)**

See our Catering Guide Seasonal Supplement for additional Elm City menu offerings



ELM CITY CLASSICS

SALAD OFFERINGS - Choose a salad to accompany your entrée offerings. A choice of one salad selection is included in the price of your buffet and is served with assorted warm breads, butter and margarine.

- Tossed garden salad with tomatoes, cucumbers, and croutons with your choice of dressing
- Caesar salad with romaine, cherry tomatoes, croutons, parmesan cheese, and Caesar dressing
- Baby spinach salad with mushrooms, cherry tomatoes, mandarin oranges and your choice of dressing
- Mesculin greens topped with dried cranberries, caramelized walnuts, cherry tomatoes and olive oil vinaigrette
- Radicchio and arugula with oranges, tomatoes, toasted pine nuts, mozzarella and a citrus vinaigrette

ACCOMPANIMENTS - choose up to 2 offerings to accompany your entrées

- Confetti rice
- Polenta cake
- Herb pasta tossed in olive oil
- Maple roasted sweet potatoes
- Country mashed potatoes
- Oven roasted garlic potatoes
- Wild & brown rice pilaf
- Green beans
- Zucchini, carrot & squash sauté
- Snow pea & roasted pepper
- Steamed broccoli
- Asparagus
- Roasted carrots
- Roasted zucchini, squash, onion and bell pepper

DESSERT - choose a dessert offering to complete your buffet menu

- Cheesecake with strawberry sauce
- Lightly grilled lemon bundt cake with whipped cream and a sauce of mixed berries
- Turtle cheesecake with a vanilla bourbon sauce and hazelnut fudge
- Carrot cake with cream cheese icing
- Warm berry, peach or apple cobbler with vanilla ice cream
- Tiramisu with Kahlua cream
- Chocolate torte with whipped cream and Mandarin orange sauce
- Gourmet cookie display to include biscotti, Red, White and Blue cookies and assorted shortbreads
- Sherried almond cake with orange whipped cream and balsamic strawberries
- Fruit salad with melons, pineapple, seasonal berries and grapes
- Chocolate layer cake with espresso cream and sliced fresh strawberries



M E E T I N G S & R E C E P T I O N S

AFTERNOON AND EVENING REFRESHMENTS (minimum order for delivery - \$50.00)
Offerings designed to compliment any afternoon meeting or evening reception

Snacks

- Potato chips (pre-packaged and bulk)
- Pretzels (bulk)
- Mixed nuts (bulk)
- Cracker Jacks (3 1/2oz package)
- Popcorn (1/2oz package)
- Granola bars
- Assorted whole fruit
- Vanilla yogurt with fruit and granola
- KSC trail mix (pre-packaged and bulk)
- Freshly baked cookies (oatmeal raisin, chocolate chip, sugar, M&M)
- Brownies
- Gourmet dessert bars
- Frosted cup cakes
- Fruit squares (cherry, lemon, blueberry, apple)

• Decorated Cakes

Half sheet (serves 20).....Full sheet (serves 60).....10" layered round (serves 12)

Beverages

- Assorted soda
- Bottled water
- 10 oz bottled fruit juice
- Chilled apple cider (serves 25)

• Lemonade and iced tea

pitcher (serves 8).....6qt (serves 25).....3.5gal (serves 64).....5gal (served 90)

• Sparkling fruit punch

orange pineapple.....cranberry spritzer.....white grape & raspberry ginger
pitcher (serves 12).....6qt bowl (serves 35).....14qt bowl (serves 90)

• Regular and decaffeinated coffee (Includes cream and sugar)

thermal (serves 6-8).....pump (serves 12).....3.5gal (serves 64).....5gal (serves 90)

- Assorted hot tea with lemon

- Hot chocolate

See our Catering Guide Seasonal Supplement for additional Meeting & Reception offerings



M E E T I N G S & R E C E P T I O N S

PLATTERS AND DISPLAY PRESENTATIONS (minimum 25 people each offering)

- Warm soft pretzels with yellow mustard sauce and chocolate icing
- Southwestern dips & chips - Tri-colored tortilla triangles served with homemade salsa and black bean dip
- Finger roll sandwiches
 - Petite sandwiches made with your choice of up to 3 fillings
 - Shrimp salad
 - Roast beef & boursin
 - Chicken and pesto
 - Goat cheese, watercress & pecan
 - Curry chicken salad
 - Egg salad with dill
 - Cucumber & spinach
 - Ginger, carrot & cream cheese
- Sliced toasted baguette slices and pita triangles with your choice of 2 spreads
 - Marinated tomato, mozzarella & fresh basil
 - Apple cranberry compote
 - Hummus
 - Warm crab spread
 - Red & yellow bell pepper in pesto salsa
 - Kalamata tapenade
 - Roasted corn & black bean salsa
 - Warm artichoke & spinach
- Assorted roasted nuts
 - Coconut cashews, cajun almonds and caramelized walnuts
- Assorted pinwheels platter (2 pinwheels per person)
 - A choice of up to three of the following offerings
 1. Roast beef, spinach and red pepper with boursin
 2. Roasted vegetable and black bean spread
 3. Turkey with sun-dried tomato cream cheese
 4. Cranberry cream cheese with toasted pecans
- Imported & domestic cheeses with assorted crackers and sliced baguette
- Cube-cut seasonal fruit and cheese with assorted crackers.
- Grilled & roasted vegetables to include
 - Carrots, red bell peppers, green beans or asparagus, portobello mushrooms, red onion, zucchini and potatoes, with your choice of dip.
 - Bleu cheese
 - Ranch
 - Balsamic vinaigrette
- Gourmet cookie platter (2 cookies per person)
 - Includes an assortment of our house red-white-blue cookies, chocolate-dipped and plain biscotti and assorted shortbreads



M E E T I N G S & R E C E P T I O N S

PLATTERS AND DISPLAY PRESENTATIONS (continued)

- Fruit and cookie fondue
Our gourmet cookie platter with seasonal fruit, pretzels, whipped cream and hot fudge
- Sliced lemon bundt cake (serves 16)
with strawberry & chocolate sauces, and whipped cream
- Churros with chocolate icing and cinnamon honey butter
- Ice cream sundae bar to include
Vanilla ice cream with the following toppings:
Hot fudge, strawberry sauce, M&M's, chopped peanuts, jimmies, maraschino cherries
and whipped cream
- Gulf shrimp cocktail (16-20 per pound)
Served with a choice of 2 dipping sauces
Traditional cocktail sauce
Lime cilantro sauce
Cajun tartar sauce
Peach BBQ
Roasted shallot & red pepper cream
- Carved roast breast of turkey or sirloin of beef (minimum 50 people)
Presented pre-sliced or carved to order for an additional charge, each meat offering is
accompanied by 3 varieties of mini baguette rolls (wheat, parmesan herb and cajun) and a
choice of two condiments
Roasted garlic mayonnaise
Bell pepper & pesto
Stone ground mustard
Caramelized onion confit
Cranberry orange relish
Peach BBQ
Horseradish cream
Tomato & roasted corn salsa

See our Catering Guide Seasonal Supplement for additional Meeting & Reception offerings



M E E T I N G S & R E C E P T I O N S

HORS D'OEUVRES AND CANAPES (minimum 4 doz. each offering)

CHICKEN


- Chicken quesadilla - Lightly toasted chicken and cheddar wrapped in a flour tortilla
- Chicken samosas - A traditional Asian offering which includes chicken, vegetables and potatoes seasoned with Indian spices wrapped in pastry
- Chicken wontons - Marinated chicken, vegetables and fresh ginger nestled in a crispy wonton wrapper
- Chicken filo flower - Smoked chicken with red chili salsa in filo pastry
- Cashew chicken spring roll - Chicken, vegetables, cashews and chili garlic oil in a spring roll wrapper
- Pecan chicken - Tender strips of chicken breast dipped in toasted pecan batter
- Ginger chicken - Chicken breast rolled in pickled ginger and served on a 4" skewer
- Curried chicken pita - Curried seasoned chicken breast with corn relish on toasted pita
- Mini chicken wellington - Broiled chicken and mushroom duxelle wrapped in pastry
- Tequila lime chicken - Chicken breast marinated in tequila and lime on a crispy tortilla with black bean relish, guacamole and sour cream

TURKEY

- Maple turkey mushroom - Broiled mushroom cap stuffed with maple roasted turkey and cranberry cornbread
- Turkey potstickers - Turkey and vegetables in crescent shaped dumpling
- Turkey & shrimp shoamoi - Steamed dumpling cup filled with turkey, shrimp and vegetables
- Turkey crostini - Roasted peppered turkey breast on tomato parmesan toast points

BEEF

- Seasoned cocktail meatballs baked in your choice of sauces
Swedish-style BBQ Teriyaki Marinara
- Teriyaki beef satay - Teriyaki marinated broiled sirloin on a skewer
- Pastrami crostini - Thinly sliced pastrami on toasted baguette with tomato and asiago cheese
- Corned beef & pineapple - Grilled pineapple and red pepper wrapped with corned beef



M E E T I N G S & R E C E P T I O N S

HORS D'OEUVRES AND CANAPES (minimum 4 doz. each offering)

PORK

- Sausage mushroom - Mushroom cap filled with Italian pork sausage, spinach and Swiss
- Chinese pork wontons - Asian marinated pork with mandarin orange and scallion on a fried wonton
- Grilled pork crisp - Thinly sliced marinated pork on crispy tortilla with peach salsa

SEAFOOD

- Crab stuffed mushrooms - Broiled mushroom caps stuffed with sauteed onion, crabmeat and lemon
- Tempura shrimp - Jumbo shrimp in a crispy tempura batter served with cocktail sauce
- Smoked salmon canape - Smoked salmon set atop a rye crouton with a lemon caper sour cream sauce
- Cozy shrimp - Whole shrimp with a spicy Thai curry paste wrapped in a spring roll
- Thai scallop cups - Scallop and jasmine rice with a spicy Thai sauce in a toasted filo cup
- Crab and mango crostini - A mango crab salad garnished with sweet peppers and fresh chives with grated gruyere on a lightly toasted crouton
- Mini crab cakes - Pan-seared lump crabmeat with seasoned bread crumbs and a cajun tarter sauce

VEGETABLE

- Vegetable pankora - Indian fritters made with onions, potatoes, cauliflower and spinach with a touch of jalapeno pepper
- Vegetable wontons - Assorted vegetables in a wonton wrapper
- Tomato basil mushrooms - Mushrooms filled with cream cheese with garlic, tomato and parmesan with fresh basil
- Spanakopita - Spinach, feta, cream cheese and spices baked in pastry with a hint of mint
- Santa Fe cup - Roasted corn and black bean salsa with jalapeno cheddar in filo cup
- Tomato basil crostini - Balsamic marinated tomato with basil on toasted bread
- Vegetable rolls - Tri-colored bell pepper, purple cabbage, carrot and vermicelli with Asian spices wrapped in rice paper and tied with chive
- Artichoke triangles - Artichoke hearts, aged parmesan, garlic and seasonings wrapped in filo
- Fried polenta cake - Creamy polenta with sun-dried tomato and onions fried into a crisp cake round
- Cranberry & bleu cheese - Dried cranberry and bleu cheese with orange zest in filo dough
- Brie and almond in pastry - Brie, pear and toasted almonds wrapped in filo
- Tuscan white bean crisp - White beans tossed with fennel, garlic, onion and tomato with fontina in a crisp sun-dried tomato shell
- Ruby beet star - Roasted, marinated beets in pastry with fresh herbs, goat cheese and pinenuts



M E E T I N G S & R E C E P T I O N S

HORS D'OEUVRES AND CANAPES (minimum 4 doz. each offering)

SWEETS

- Chocolate mousse crunch - Chocolate mousse layered over wafers and praline
- Lemon tarts - Buttery shortbread crust filled with rich lemon curd and a lemon glaze
- Mini shortbread cookies - All natural pure butter shortbreads in your choice of flavors
(2 dozen minimum each flavor)
 - Almond
 - Lemon thyme
 - Orange vanilla
- Mini chocolate eclairs - Traditional pâte à choux dough filled with a rich custard and topped with chocolate glaze
- Mini cream puffs - Traditional pâte à choux dough filled with a rich whipped cream
- Petite mousse tartlets - Mini tart shells filled with chocolate or raspberry mousse
- Opera bars - Espresso soaked almond cake with ganache
- Assorted shortbreaded tartlets - Petite shortbread tart shells with assorted fillings that may include:
 - Raspberry cheese
 - Lemon
 - Pecan fudge
 - Chocolate caramel
 - Hazelnut ganache
 - Raspberry crunch
- Mini French pastry assortment - A delicious variety of mini pastries that may include:
 - Cream puffs
 - Chocolate eclairs
 - Rum balls
 - Passion fruit and coconut
 - Lemon cake
 - Raspberry checkerboard
 - Grand Marnier
 - Chocolate swirl cheesecake
 - Tiramisu
 - Strawberry chocolate teacup

See our Catering Guide Seasonal Supplement for additional Meeting & Reception menu offerings



THE NECESSARY DETAILS

Reservations for the Zorn Dining Commons

The Zorn Dining Commons on the KSC Campus is a 400 seat banquet facility offering catered event service to the college and surrounding communities. The facility is available for use when KSC classes are not in session and has served as a site for a variety of events that include holiday parties, class reunions, wedding receptions and award dinners. To obtain a Scheduling Request Form for the KSC Zorn Dining Commons, please contact: **The KSC catering office (603) 358-2676**

Information regarding other available spaces on campus including the KSC College Camp on Wilson Pond can be obtained by contacting: The KSC campus scheduling office (603) 358-2323

Event Planning & Ordering

For questions regarding KSC catering services, assistance in planning your event and to place an order, please contact the following: **KSC Catering Director 358-2677**
KSC Catering Office 358-2676

Deadlines, Guarantee of Attendance

Requests for catering services should be made at least 10 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 10 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 KSC 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.

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.

75% of the total catering contract balance must be received as a deposit 30 days prior to your event when not paying with a KSC purchase order. The full contract balance is due 72 hours before your event is scheduled to begin.

NH Rooms & Meals Tax will apply unless a tax exempt certificate is provided. Payment can be made by cash, personal check or credit card.

Food Safety

Only the food and beverage included in a KSC Catering Contract may be made available for consumption during your event service time unless prior permission has been obtained from the KSC 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 KSC 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.

Bar Service Safety

Several bar service policies exist to ensure that alcoholic beverages are safely consumed at your event. Our bar service and management staff reserve the right to discontinue alcoholic beverage service to any guest which we feel has had too much to drink.

The full cooperation of all guests with catering staff is necessary if bar service is to continue as contracted.

KSC Catering Department Bar Service Policies are as follows:

- Each guest should purchase their own drink. Purchasing an alcoholic beverage for another individual limits the ability of our staff to serve alcohol responsibly.
- BYO is not allowed. Please do not attempt to consume your own alcoholic beverages anywhere on the KSC campus including the KSC Camp on Wilson Pond. Any violation of this policy may result in the closing of your bar.
- Full bottles of wine are not available for sale.
- Requests for bar tabs can not be granted. All drinks must be paid for at the time of purchase.
- Last call will be made one-half hour before the bar is scheduled to close. No additional service will be available once the bar is closed.
- Bar service can be scheduled for a maximum of 5 hours provided that appropriate food is available to guests throughout the scheduled bar service period.
- A completed alcohol release form must be submitted to the KSC Catering Department no less than 30 days prior to your event date.

