



# SIGNATURE CATERING



Saint Anselm College  
**DINING SERVICES**

## BREAKFAST BUFFETS

12 PERSON MINIMUM

*All buffets include Iced Water and Full Coffee and Tea Service*

### MORNING BREAK

Choice of Two: Scones, Tea Breads, Danish, Muffins, Mini Bagels with Cream Cheese or Croissants

### CONTINENTAL

Fresh Cut Fruit, Choice of Two: Scones, Tea Breads, Danish, Muffins, Mini Bagels with Cream Cheese or Croissants

### HEALTHY START

Fresh Cut Fruit, Yogurt and House-made Granola. Served with two of the following: Scones, Tea Breads, Danish, Muffins, Mini Bagels with Cream Cheese or Croissants

### SAINT A'S BREAKFAST

Scrambled Eggs, Roasted Potatoes, Choice of Bacon or Sausage served with Fresh Fruit and choice of Two: Scones, Tea Bread, Danish, Muffins, Mini Bagels with Cream Cheese or Croissants. Served with Orange Juice

## BEVERAGES

### FULL COFFEE SERVICE

Regular, Decaffeinated and Hot Water

AQUAFINA WATER 16 OZ.

HOT CHOCOLATE

BOTTLED JUICE

Orange or Cranberry

Hot Apple Cider

## BAKERY

### TEA BREADS

Lemon, Pumpkin, Banana, Chocolate or Cranberry

### MUFFINS

Blueberry, Cranberry, Chocolate Chip or Lemon Poppy

### DONUTS

Glazed, Powdered Sugar, Cinnamon or Cider

### SCONES

Blueberry, Chocolate Chip or Cinnamon

### ASSORTED FRUIT DANISH

ASSORTED BAGELS WITH CREAM CHEESE

COFFEE CAKE

## BREAKFAST A LA CARTE

Pancakes or French Toast

Oven Roasted Potatoes

Scrambled Eggs

Bacon

Oatmeal

Pork or Turkey Sausage

French Toast Sticks

Seasonal Whole Fruit

Fresh Fruit

Assorted Juices

Waffles

# BREAKFAST





PRICED PER PERSON  
20 PERSON MINIMUM

SPINACH & ARTICHOKE DIP  
Served with Pita Chips

BUFFALO CHICKEN DIP  
Served with Pita Chips

QUESO FUNDIDO  
with Tortilla Chips

QUESO BLANCO  
with Tortilla Chips

CRAB DIP  
Choice of Tortilla, Pita or Crostini



MINIMUM 2 DOZEN  
PRICED PER DOZEN

ARANCINI  
Served with Red Pepper Coulis

MINI MEATBALLS  
Barbecue, Swedish or Traditional Marinara

COCONUT CHICKEN TENDERS  
Served with Apricot Horseradish Sauce

CHICKEN TENDERS  
Served with Honey Mustard or Ranch

FRIED RAVIOLI  
Deep Fried Cheese Ravioli with Marinara Sauce

JALAPENO POPPERS

MAC & CHEESE BITES

MINIATURE CORN DOGS  
Served with Ketchup and Mustard

CHICKEN OR VEGGIE QUESADILLA  
Served with Salsa and Sour Cream

MINIATURE ASSORTED QUICHE  
An assortment of Cheddar Cheese, Broccoli  
and Quiche Lorraine

SPANAKOPITA

VEGETARIAN SPRING ROLLS  
Served with Thai Chili Sauce

COCONUT SHRIMP  
Served with Thai Chili Sauce

MINIATURE BEEF WELLINGTON  
Served with Red Wine Sauce

MINI CRAB CAKES  
Served with Spicy Remoulade

ITALIAN SAUSAGE MUSHROOM CAPS  
Italian Sausage, Shallots, Parmesan Cheese, Asiago Cheese

SLIDERS  
Choose two: Nashville Hot Chicken, Meatball, Steak &  
Cheese, Buffalo Chicken or Mushroom Philly

PHYLLO WRAPPED ASPARAGUS

PRETZELS  
Served with Beer Cheese

CRAB RANGOON  
Served with House-Made Duck Sauce

BACON WRAPPED SCALLOPS

BEEF TERIYAKI SKEWERS

PRICED PER DOZEN, MINIMUM 2 DOZEN

**JUMBO SHRIMP COCKTAIL**

Served with Classic Cocktail Sauce

**GOAT CHEESE CROSTINI**

Crostini with Goat Cheese, Hot Pepper Jelly and Chives

**SHAVED BEEF CROSTINI**

With Herbed Ricotta, Cured Tomato and Fresh Basil with a Balsamic Reduction

**CHICKEN SALAD PHYLLO CUPS**

Filled with House-made Chicken Salad

**SLIDERS**

Tuna Salad, Egg Salad or Chicken Salad on House-made Slider Rolls

**SMOKED SALMON PHYLLO CUPS**

Filled with Smoked Salmon, Cream Cheese, Dill & Capers

**DEVILED EGGS**

Choice of: Classic, Bacon Avocado Ranch, Buffalo Bleu Cheese, Truffle and Pesto

**TUNA POKE**

Served with Crispy Sesame Wontons

PRICED PER PERSON

20 PERSON MINIMUM

**TOMATO BASIL BRUSCHETTA & CROSTINI**

**VEGETABLE TRAY**

Served with Ranch Dip

**MEDITERRANEAN PLATTER**

Grilled Vegetables, Hummus, Cucumber Yogurt Dip, Pita Chips, Marinated Artichokes and Olives

**HUMMUS AND PITA CHIPS**

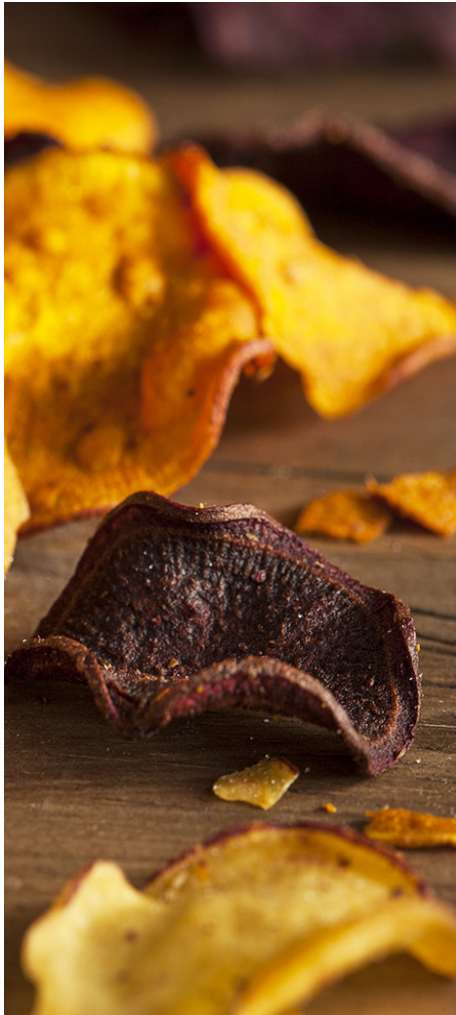
**CHARCUTERIE BOARD**

**DOMESTIC CHEESE AND CRACKER DISPLAY**

**FRESH FRUIT PLATTER**

## COLD APPETIZERS





# BOXED MEALS



## **BISTRO LUNCH BOX** MAXIMUM ORDER OF 50

### CHOOSE TWO

Roast Beef, Cheddar & Horseradish Mayo, Turkey Club, Grilled Chicken or Caprese.  
Includes Fresh Fruit Cup, Kettle Chips, Water and Dessert Bar

### CONTINENTAL BREAKFAST BOX

Your Choice of Bagel and Cream Cheese or Blueberry Muffin, Yogurt Cup, Banana and Orange Juice

### **HAWK LUNCH BOX** CHOOSE THREE PER ORDER

Ham & Swiss, Turkey & Provolone, Roast Beef & Cheddar, Peanut Butter and Jelly or Hummus & Veggie Wrap.  
Includes Bagged Chips, Apple, Bottled Water and a Fresh Baked Cookie

## CREATE YOUR OWN SALAD BUFFET

*Includes Rolls, House-made Baked Cookies, Iced Water and Lemon Iced Tea*

### GREENS (SELECT TWO)

Spring Mix, Romaine, Iceberg Mix or Spinach

*Add a Bistro Sandwich selection for an additional charge.*

### VEGETABLE TOPPINGS (SELECT FIVE)

Shredded Carrot, Red Onion, Tomato, Cucumber, Red Bell Pepper, Green Bell Pepper, Corn, Peas, Black Olives, Sliced Mushrooms, Roasted Butternut Squash, Black Beans or Garbanzo Beans

### CHEESE (SELECT ONE)

Mozzarella, Shredded Cheddar, Feta, Bleu Cheese Crumbles or Shredded Asiago

### PROTEIN (SELECT ONE)

Grilled Chicken, Crispy Tofu or Crispy Chicken

### DRESSING (SELECT TWO)

Italian, Balsamic, Ranch, Honey Mustard, Oil & Vinegar, Bleu Cheese or Southwestern Ranch

*Add Cup of Soup du jour or New England Clam Chowder for an additional charge*



## CUSTOM SALADS



# LUNCH BUFFETS



## LUNCH BUFFETS PER PERSON

15 PERSON MINIMUM

### SANDWICH BUFFET (SELECT 3)

Roast Beef & Cheddar Ciabatta, Ham & Swiss on a Potato Roll, Turkey & Provolone Ciabatta, Chicken Salad Wrap, Tuna Salad Wrap, Egg Salad on White Bread and Hummus & Veggie Wrap.  
Topped with Leaf Lettuce and Tomato.

*Includes Mayonnaise, Mustard, House-Made Potato Chips, Fresh Baked Cookies,  
Lemon Iced Tea and Iced Water.*

*Upgrade to a Bistro Sandwich selection for an additional charge.*

### BISTRO LUNCHEON BUFFET | 15 PERSON MINIMUM

Choose Three Bistro Sandwiches and Fresh Fruit Salad or Pasta Salad.  
*Includes House-made Potato Chips, Dessert Bars, Lemon Iced Tea and Iced Water*

CAPRESE

Fresh Mozzarella, Plum Tomatoes, Fresh Basil and Baby Spinach on Ciabatta Roll

CHICKEN CAESAR ON WHITE OR WHEAT WRAP

Grilled Chicken, Romaine Lettuce, Caesar Dressing and Shredded Parmesan Cheese

HAM & Swiss on Ciabatta

Served with Mustard

MARINATED CHICKEN BREAST

Grilled Chicken Breast with Leaf Lettuce, Tomato and Dijon Aioli on Potato Roll

TURKEY CLUB CROISSANT

Turkey Breast, Bacon, Lettuce, Tomato and Mayonnaise

ROAST BEEF

Roast Beef, Cheddar Cheese, and Horseradish Mayo on Potato Roll with Lettuce & Tomato

CHEF'S HOT LUNCH ENTRÉE OF THE DAY

AVAILABLE FROM 11:00 AM - 2:00 PM

Served with Two Sides, Dessert of the Day, Lemon Iced Tea and Iced Water

ADD ANY OF THE FOLLOWING TO ANY LUNCH BUFFET

Tossed Salad or Coleslaw

Pasta Salad, Potato Salad or Fresh Fruit

Soup of the Day

New England Clam Chowder

Fresh Fried Potato Chips

Hot Casserole Selection

American Chop Suey, Macaroni & Cheese,  
Pasta Primavera or Chicken Broccoli Alfredo

# DINNER BUFFETS



## DINNER BUFFET - 15 PERSON MINIMUM

SERVED WITH ICED TEA AND ICED WATER

### CHEF'S ENTREE OF THE DAY

Chef's Entrée offered on the date of your event, Tossed Salad, Vegetable, Starch and Baker's Choice of Dessert

### ALL AMERICAN HOME STYLE

Roasted Turkey Breast with Gravy, Seasoned Bread Stuffing, Mashed Potatoes, Green Beans, Cranberry Sauce. Served with Rolls, Butter and Seasonal Pie

### TACO BUFFET

Seasoned Beef and Chipotle Lime Chicken, Flour Tortillas and Crunchy Taco Shells.  
Served with Queso Dip, House Fried Tortilla Chips, Salsa, Guacamole, Sour Cream, Lettuce, Diced Tomatoes, Onions, Shredded Cheese, Pickled Jalapenos and Assorted Dessert Bars.  
*Vegan Chorizo Upon Request*

### SOUTHERN BARBECUE BUFFET | 50 PERSON MINIMUM

Choose Two: Pulled Pork with Slider Rolls, Barbecue Beef Brisket or Fried Chicken  
Served with Cole Slaw, Baked Beans, Corn Bread and Assorted Dessert Bars

# CUSTOM DINNER BUFFET



## BUILD YOUR OWN DINNER BUFFET

Includes Garden Salad, Starch, Vegetable, Freshly Baked Roll and Butter, Dessert, Iced Tea and Iced Water

### ONE ENTRÉE SELECTION

### TWO ENTRÉE SELECTION

### THREE ENTRÉE SELECTION

Grilled Chicken Breast  
Chicken Francese  
Asiago Chicken  
Chicken Parmesan  
Chicken Marsala  
Chicken Picatta  
London Broil  
Beef Bourguignon

Blackened Salmon with Pineapple Salsa  
Marinated Steak Tips (extra per person)  
Haddock with Lemon & Caper Sauce  
Shrimp Scampi  
Cod Picatta

Haddock with Butter Crumb topping  
Smoked Salmon with Bruschetta & Balsamic Reduction  
Pasta Primavera  
Butternut Squash Ravioli

### STARCH SIDE DISHES

#### Choose One

Roasted Sweet Potatoes  
Mashed Potatoes  
Rice Pilaf  
Roasted Red Potatoes  
Parmesan & Herb Risotto (extra per person)

### DESSERT SELECTION

#### Choose One

Assorted Dessert Bars  
Brownies & Blondies  
Apple & Cherry Crisp  
Chocolate, Lemon, Carrot or Vanilla Cake

### VEGETABLE SELECTION

#### Choose One

Vegetable Medley  
Green Beans  
Steamed Broccoli  
Honey Glazed Carrots



# PASTA PALOOZA



## PASTA PALOOZA

Includes Garden Salad with Italian Dressing, Garlic Breadsticks, Pasta and Fresh Baked Cookies, Lemon Iced Tea and Iced Water

### SAUCE IT UP (Choose Two)

Marinara, Alfredo, Blush or Pesto

### ADD AN EXTRA

Grilled Chicken

Chicken Parmesan, Meatballs or Italian Sausage

Grilled Veggies



# DESSERTS & BEVERAGES



## BEVERAGES À LA CARTE

Full Coffee Service: Regular, Decaffeinated and Hot  
Water with an Assorted Selection of Tea  
Hot Chocolate  
Hot Apple Cider

## SOFT DRINKS

Pepsi, Diet Pepsi, Starry, Ginger Ale (12 oz.)  
Aquafina Water (16 oz.)  
Schweppes Sparkling Water (12 oz.)  
*Black Cherry, Orange or Lime Juices*  
*Orange, Cranberry, Pineapple, Tomato or Apple*  
Lemon Iced Tea  
Hawk Punch Lemonade  
Lemonade

## DESSERTS (PER DOZEN)

Assorted Cookies  
Blondies  
Magic Bars  
Assorted Fruit Dessert Bars  
Brownies  
Italian Butter Cookies  
Whoopie Pies  
Cannoli

Frosted Cupcakes

Cheesecake Bites

Chocolate Dipped Brownies

Pecan Triangles

## CAKES

10" Round Cake (Serves 10-15)

Quarter Sheet Cake (Serves 20-25)

Half Sheet Cake (Serves 25-40)

Full Sheet Cake (Serves 45-80)

**Flavors** Chocolate, Vanilla, Marble, Carrot or Lemon

**Frostings** Chocolate, Butter Cream or  
Chocolate Mousse

# ORDERING GUIDELINES

## OFFICE HOURS

Monday through Friday 8:00 AM - 5:00 PM

## ORDERING

Orders can be placed at <https://SaintAnselm.catertrax.com>

\*Please note, you must **first** reach out to Rob Foreman ([rforeman@anselm.edu](mailto:rforeman@anselm.edu)) to book your space and have an EMS reservation number **prior** to booking catering.

## CONTACT US

AnselmCatering@avifoodsystems.com  
Saint Anselm College Catering Office 603-641-7752  
Kelly Fox, Catering Director, [kfox@avifoodsystems.com](mailto:kfox@avifoodsystems.com)

## PICK-UP AND DELIVERIES

Monday to Friday between 7:00 AM and 5:00 PM

A delivery charge of \$25.00 will be applied to orders of \$200.00 or less.

A 15% charge will be applied to all orders above \$200.00.

Monday to Friday - before 7:00 AM or after 5:00 PM

A delivery charge of \$35.00 will be applied to orders of \$200.00 or less. A 20% charge will be applied to all orders above \$200.00.

Saturday - Sunday Deliveries

There is a \$375.00 minimum for all weekend orders that require delivery, in addition to a 20% delivery and set-up fee. To avoid a delivery charge, you may pick up your order

## ORDERING REQUIREMENTS AND GUEST COUNTS

We ask for a minimum notice of **5 business Days** for all catering orders. Last minute orders are welcome upon availability. Final guest counts are required 5 business days prior to your event, counts may not be decreased after this time. Increased counts will be considered on an individual basis. All events must be booked through the event management system prior to booking with dining service. For assistance please reach out to Rob Foreman at [rforeman@anselm.edu](mailto:rforeman@anselm.edu). Catering orders are only confirmed once a member of Dining Services has accepted your event and approved

## CANCELLATION POLICY

Orders for guests 75 or less require 5 days notice to cancel. Orders cancelled less than the outlined times are subject to charge. Orders 75 guests or more will require 10 days notice

## PAYMENT OPTIONS

Saint Anselm Dining Services accepts all major credit cards and company checks.

Approved clients may bill their cost centers or charge accounts. All checks or credit card payments will be handled through Rob Forman & made out to Saint Anselm College.

## SPECIAL EVENTS AND PARTIES

Planning a special event or party? Our team is here to assist with all your event details. From custom menus to event design. Contact us at 603.641.7236 for more information.

## SPECIALTY LINEN, RENTAL EQUIPMENT, FLOWERS AND DECOR

Please ask how we can enhance your event. Specialty linen, rented flowers and decor are available upon request. Events include Eco Friendly paper products at no additional charge. You may upgrade to high end plastic for \$1.00 per person. China service is available for an additional charge.

Visit our website at [aviserves.com/anselm](http://aviserves.com/anselm)



# MEET, EAT AND ENJOY!

Saint Anselm catering team members are ready to make your catered event a success. From the first time you call until your pick-up or delivery time, our catering team will make sure your order is right and ready when you need it.

## ORDERING INFORMATION

\*Please note, you must first reach out to Rob Foreman (rforeman@anselm.edu) to book your space and have an EMS reservation number prior to booking catering.

We ask that you contact us at least 10 business days prior to your event. For larger events of 100 guests or more, we require 20 business days.

Please provide the following information when scheduling your event:

- Department or organization
- Add your event to EMS along with notification that catering will be needed or menu to be determined
- Contact and billing information – please include account object code and project code
- Event date and time that catering is needed
- Location
- Approximate guest count
- Menu selection
- Type of function
- Table set-up and linen needs
- For express orders please include contact information for the person picking up the order

Thank you for the opportunity to serve you!

