

SLC FRESH 2024-2025 CATERING GUIDE



WELCOME TO SLC FRESH CATERING

Welcome to SLC Fresh Catering. Whether you are planning a simple breakfast or an upscale luncheon, you will find all of our most popular menu selections in this guide. We pride ourselves on our ability to meet your needs with style and creativity, assuring the success of your event.

GUIDE INDICATOR KEY

(V) Vegetarian (VE) Vegan (N) Contains Nuts

BREAKFAST

BREAKFAST BUFFETS

Academic Continental Breakfast (V)

An assortment of freshly baked scones, muffins and bagels with cream cheese, butter and jelly accompanied by freshly brewed coffee, tea, orange juice and iced water

5.25
Per Person

Academic Continental Breakfast with Fruit (V)

An assortment of freshly baked scones, muffins and bagels with cream cheese, butter and jelly, sliced seasonal fruit and freshly brewed coffee, tea, orange juice and iced water

9.15
Per Person

Breakfast on the Run

A selection of breakfast sandwiches, Chobani yogurt cups, freshly brewed coffee, tea, orange juice and iced water

10.49
Per Person

Sandwich selections:

(Please choose two)

- Bacon, Egg and Cheddar Croissant
- Turkey Bacon, Egg White, Spinach and Swiss Wrap
- Ham, Egg and Swiss English Muffin
- Sun-dried Tomato, Egg White and Pepper Jack Wheat Ciabatta (V)

Yogurt Continental Breakfast (V)

An assortment of freshly baked scones, muffins and bagels with cream cheese, butter and jelly, Greek yogurt, granola and berry parfaits and freshly brewed coffee, tea, orange juice and iced water

10.49
Per Person



BREAKFAST

BREAKFAST BUFFETS

SLC Breakfast

An assortment of freshly baked scones, muffins and bagels with cream cheese, butter and jelly, choice of entrée, egg selection and two breakfast meats and freshly brewed coffee, tea, orange juice and iced water

18.79
Per Person

Entrée selections: Buttermilk Pancakes (V)
Blueberry Pancakes (V)
Challah French Toast (V)

Egg selections: Cage-free Scrambled Eggs (V)
Individual Egg Frittatas (V)

Breakfast meat selections: Smoked Bacon
Country Sausage
Canadian Bacon
Turkey Bacon
Turkey Sausage

SLC Deluxe Breakfast

An assortment of freshly baked scones, muffins and bagels with cream cheese, butter and jelly, choice of entrée, egg selection and two breakfast meats and freshly brewed coffee, tea, orange juice and iced water

23.15
Per Person

Entrée selections: Strawberry Mascarpone Stuffed Challah French Toast (V)
Challah French Toast with Caramelized Bananas (V)
Lemon-Ricotta Pancakes (V)

Egg selections: Cage-free Scrambled Eggs (V)
Sun-dried Tomato and Goat Cheese Frittata (V)
Individually Baked Eggs with Spinach and Parmesan (V)
Asparagus and Fontina Quiche (V)

Breakfast meat selections: Maple Cured Bacon
Applewood Smoked Sausage
Turkey Bacon

BREAKFAST

BREAKFAST À LA CARTE

Choose from our full selection of pastry items baked fresh daily or add delicious fruits and yogurts to your menu, conveniently offered a la carte

Assortment of fresh baked bagels (V) <i>with cream cheese, butter and jelly</i>	22.09 Per Dozen
Fresh Baked Muffins (V) <i>(limit two selections)</i> <i>Choose from blueberry, bran, corn, cranberry, chocolate chip or banana nut</i>	24.99 Per Dozen
Sweet Danish (V) <i>(limit two selections)</i> <i>Choose from cherry, cheese, apricot or apple</i>	24.99 Per Dozen
Flaky Croissants (V) <i>Light and buttery and baked fresh daily</i>	20.39 Per Dozen
Chocolate (V) or Almond Croissants (V)(N)	24.99 Per Dozen
Tea Breads (V) <i>(serves 12 – 16 guests)</i> <i>Choose from marble, lemon poppy, blueberry or vanilla</i>	31.39 Per Loaf
Hand Fruit <i>(minimum order of 6)</i> <i>Choose from apples, oranges or bananas; delivered fresh daily</i>	1.99 EA
Individual Greek Yogurt Cups <i>(minimum order of 6)</i>	3.99 EA
Individual Greek Yogurt and Berry Parfaits <i>(minimum order of 6)</i>	5.15 EA
Individually Packaged Granola Bars	2.09 EA
Small Fruit Tray <i>(serves 10)</i>	31.39 EA
Large Fruit Tray <i>(serves 25)</i>	64.99 EA
Egg and Cheddar Quiche (V) <i>(serves 6)</i>	22.09 EA
Egg, Ham and Swiss Quiche (V) <i>(serves 6)</i>	24.99 EA
Egg, Roasted Vegetable and Asiago Quiche (V) <i>(serves 6)</i>	23.59 EA

BREAKFAST

BREAKFAST À LA CARTE

Breakfast Sandwiches *(minimum order of 6)* 5.25 EA

Sandwich selections: Bacon, Egg and Cheddar Croissant
Turkey Bacon, Egg White, Spinach and Swiss Wrap
Ham, Egg and Swiss English Muffin
Sun-dried Tomato, Egg White and Pepper Jack Wheat Ciabatta (V)

Individual Breakfast Frittatas *(minimum order of 6)* 5.25 EA

Frittata selections: Sun-dried Tomato, Basil and Mozzarella (V)
Roasted Red Pepper, Asparagus and Boursin (V)
Caramelized Onion, Chive, Potato and Cheddar (V)
Turkey Bacon, Herbs and Cheddar

Nova Smoked Salmon Platter *(minimum 10 people)* 14.39
Thinly sliced smoked salmon with whipped cream cheese, diced red onion, chopped egg, capers, sliced tomato, cucumbers and miniature bagels Per Person

BREAKFAST BEVERAGES

Freshly brewed Double Barrel regular and decaf coffee and Bigelow teas 2.79
Per Person

Orange, Apple or Cranberry Juice 2.39
Per Person

Fresh Brewed Iced Tea 2.19
Choose from regular, peach or raspberry Per Person

San Pellegrino 5.25
Per Bottle

Fruit Infused Water *(serves 20)* 23.29 EA

LUNCH

SANDWICHES AND WRAPS

Classic Sandwiches and Wraps *(limit three selections)*

Sandwiches and wraps are served on a selection of fresh breads and wraps with house-made potato chips, pickles and fresh baked cookies and are complemented by fresh brewed iced tea or lemonade and iced water

12.09
Per Person

Sandwich and wrap selections: Roast Beef and Cheddar
Smoked Ham and Swiss
Chicken Caesar
Albacore Tuna Salad
Chicken Salad
Roasted Vegetable and Hummus (V)

Signature Selections *(limit three selections)*

Sandwiches are served on a selection of fresh artisanal breads with house made potato chips, pickles and fresh baked cookies and are complimented by fresh brewed iced tea or lemonade and iced water

13.85
Per Person

Signature sandwich selections:

Roast Beef, Caramelized Onions, Arugula and Bleu Cheese on Ciabatta Roll
New Ham, Swiss Cheese, Dijon Mustard and Tarragon Spread on Baguette
Prosciutto, Hard Salami, Capicola, Provolone, Tomatoes and Olive Tapenade on Italian Bread
House Roasted Turkey, Brie, Whole Grain Mustard, Tomatoes and Mixed Greens on Multigrain Roll
Southwestern Seasoned Turkey, Tomato, Mixed Greens and Avocado-Cilantro Spread on Baguette
Grilled Chicken, Roasted Red Peppers, Fresh Mozzarella and Spinach on Ciabatta Roll
New Grilled Chicken, Cheddar Cheese, Spinach, Red Onions, Tomatoes and Chipotle Ranch on Kaiser
Tarragon Chicken Salad with Granny Apples and Mixed Greens on Cranberry Walnut Bread (N)
Albacore Tuna Salad with Capers, Lemon Aioli and Leaf Lettuce on Multigrain Bread
Fresh Mozzarella, Roma Tomatoes and Fresh Basil and Garlic Aioli on Focaccia Bread (V)
New Grilled Vegetables, Red Peppers Hummus on Ciabatta (V)
New House Roasted Beets, Goat Cheese and Baby Spinach on Whole Wheat Roll (V)

PARTY SUBS

Three Foot Party Sub *(serves 10 - 12)*

Fresh baked roll with house roasted meats, sliced cheeses and fresh toppings

78.09 EA

Six Foot Party Sub *(serves 20 - 24)*

133.99 EA

PARTY PIZZA

Pizza Party *(minimum order of 12)*

Cheese, vegetable and pepperoni pizzas on our house made dough, garden salad, fresh baked cookies and a compliment of fresh brewed iced tea or lemonade and iced water

12.59
Per Person

LUNCH

SALAD PLATTERS

Classic Caesar Salad (minimum order of 10) <i>Romaine lettuce, parmesan cheese, garlic croutons, creamy Caesar dressing, rolls and butter, bakery fresh cookies, fresh brewed iced tea or lemonade and iced water</i>	14.19 Per Person
Middle Eastern Salad (V) (minimum order of 12) <i>Hummus, baba ganoush, mixed greens, feta cheese, Kalamata olives, cucumbers, tomatoes, lemon vinaigrette, pita chips, rolls and butter, bakery fresh cookies, fresh brewed iced tea or lemonade and iced water</i>	15.55 Per Person
Asian Salad (V) (N) (minimum order of 12) <i>Romaine lettuce, spinach, sesame soba noodles, orange segments, edamame, carrots, red peppers, toasted peanuts, citrus sesame vinaigrette, rolls and butter, bakery fresh cookies, fresh brewed iced tea or lemonade and iced water</i>	15.55 Per Person
Southwestern Salad (V) (minimum order of 10) <i>Romaine lettuce, black beans, roasted corn, grape tomatoes, green peppers, avocado, fresh cilantro, crispy tortilla strips, chipotle-lime vinaigrette, rolls and butter, bakery fresh cookies, fresh brewed iced tea or lemonade and iced water</i>	15.55 Per Person
Harvest Salad (V) (N) (minimum order of 10) <i>Mixed greens, grilled sweet potatoes, dried cranberries, goat cheese, toasted almonds, cucumbers, balsamic vinaigrette, rolls and butter, bakery fresh cookies, fresh brewed iced tea or lemonade and iced water</i>	15.55 Per Person
Vegetarian Antipasto Salad (V) (minimum order of 12) <i>Fresh mozzarella, roasted red peppers, grilled eggplant, marinated artichokes, tomatoes, mushrooms, pepperoncini, balsamic vinaigrette, focaccia bread, bakery fresh cookies, fresh brewed iced tea or lemonade and iced water</i>	15.55 Per Person

SALAD PLATTER ADDITIONS

Grilled Seasoned Tofu & Vegetables (V)	3.79
Grilled Marinated Chicken	3.79
Marinated Flank Steak	5.05
Grilled Shrimp	6.39

LUNCH

HANDCRAFTED SOUPS

Featured Daily Soups (serves 12 – 16) 35.99 EA
Choose from today's soup selections crafted in the Bates kitchen, menu available at www.aviserves.com/slc

Hand Crafted Soups (serves 12 – 16) 45.59 EA
Our handcrafted soups are prepared daily and come accompanied by rolls and butter and crackers

Soup selections: Classic Chicken Noodle
Turkey Chili
French Onion
Garden Vegetable (V)
Tomato Basil (V)
Roasted Butternut Squash (V)
New England Clam Chowder

BOXED LUNCHES

Your choice of:

House Roasted Turkey, Provolone, Green Leaf Lettuce and Tomato
Smoked Ham, Swiss, Green Leaf Lettuce and Tomato
Roasted Vegetables, Garlic Hummus, Mixed Greens and Tomato

On a Kaiser Roll or in a Wheat Tortilla, served with Fruit, Cookies, Chips and Bottled Water 14.79
Per Person

LUNCH À LA CARTE

Hand Fruit (V) (minimum order of 6) 1.89 EA
Choose from apples, oranges or bananas; delivered fresh daily

Small Fruit Tray (serves 10) 30.49 EA

Large Fruit Tray (serves 25) 63.99 EA

Dijon Herb Potato Salad (V) (minimum order of 6) 3.09 Per Person

Classic Garden Salad with Choice of Dressing (V) (minimum order of 6) 3.09 Per Person

Classic Caesar Salad (minimum order of 6) 3.09 Per Person

Pesto Pasta Salad with Tomatoes (V) (minimum order of 6) 3.39 Per Person

Quinoa, Sweet Pepper and Cranberry Salad (V) (minimum order of 12) 3.39 Per Person

Edamame, Black Bean and Corn Salad (VE) (minimum order of 12) 3.39 Per Person

Faro, Apple and Toasted Pecan Salad (VE) (N) (minimum order of 12) 3.39 Per Person

Miniature Sandwich Assortment (minimum order of 12) 10.69 Per Person
Roast Beef and Boursin with Caramelized Onions, Tarragon Chicken Salad, Curried Egg Salad
and Lemon Hummus with Kalamata Olives and Cucumbers all served on artisan Breads

Prices are for SLC internal use only.

LUNCH

DESSERTS

Fresh Baked Cookies (V)	16.79 Per Dozen
<i>Choose from chocolate chip, oatmeal raisin, sugar or double chocolate chip</i>	
Chocolate Fudge Brownies (V)	19.99 Per Dozen
Blondie Brownies (V) (N)	19.99 Per Dozen
Hand Crafted Gourmet Brownies (V) (N)	22.99 Per Dozen
Lemon Bars (V)	22.99 Per Dozen
Chef's Choice Dessert Bars (V) (N)	22.99 Per Dozen
Bakery Fresh Cupcakes (V)	21.99 Per Dozen
Bakery Fresh Mini Cupcakes (V)	9.99 Per Dozen
Individual Fruit Topped Cheesecake (V)	4.99 EA
Chef's Choice Individual Dessert (V) (N)	4.99 EA



LUNCH AND DINNER BUFFETS

SPECIALTY BUFFETS

Asian Buffet (minimum order of 10)

Vegetable spring rolls with sweet chili sauce, sesame soba vegetable salad, ginger soy marinated grilled chicken, tofu and vegetable stir fry, coconut rice, fortune cookies and fresh baked cookies, fresh brewed iced tea or lemonade and iced water

17.55 Per Person

Mexican Fiesta Buffet (minimum order of 10)
With Guacamole

Grilled chicken, black beans, peppers and onions, cilantro rice, pico de gallo, sour cream, shredded cheese, lettuce, salsa, tortilla chips, soft and crunchy taco shells, tres leches cupcakes, fresh brewed iced tea or lemonade and iced water

14.89 Per Person

16.79 Per Person

Greek Buffet (minimum order of 10)

Greek salad with feta cheese, Kalamata olives, cucumbers, tomatoes, red onions, romaine lettuce, lemon oregano vinaigrette, lemon cumin marinated chicken, falafel, pita, hummus, tzatziki sauce, confetti couscous, lemon bars, fresh brewed iced tea or lemonade and iced water

14.79 Per Person

Taste of Bombay (minimum order of 10)

Cucumber raita, tandoori chicken, chana masala, basmati rice, naan bread, dessert bars, fresh brewed iced tea or lemonade and iced water

16.79 Per Person

Little Italy Buffet (minimum order of 10)

Classic Caesar salad or garden salad with balsamic vinaigrette, roasted vegetables, focaccia bread, mini cannoli and your choice of two Italian entrees, fresh brewed iced tea or lemonade and iced water

17.79 Per Person

Entrée selections:

Italian Meats Lasagna
Roasted Vegetable White Lasagna
Vegan Pasta Bolognese (VE)
Spaghetti and Meatballs
Chicken Parmesan and Pasta
Seared Chicken with Lemon Capers Sauce
Chicken Mushroom Marsala

All American Comfort Buffet (minimum order of 10)

Mixed greens salad with balsamic vinaigrette, crispy southern fried chicken, barbecue pulled pork, three cheese macaroni, corn on the cob, corn bread and honey butter, chocolate chip cookies, sweetened iced tea or lemonade and iced water

18.59 Per Person

BREAK OPTIONS

SWEET OPTIONS

Ice Cream Social (V) (N) (minimum order of 24) <i>A build your own ice cream sundae buffet with choice of two classic flavors and lots of toppings accompanied by iced tea or lemonade and iced water, choose from vanilla, chocolate, strawberry and cookies and cream</i>	9.99 Per Person
Ice Cream Novelties (V) (N) (minimum order of 24) <i>An assortment of classic items and today's best sellers accompanied by iced tea or lemonade and iced water</i>	4.99 Per Person
Cookies and Brownies (V) (minimum order of 6) <i>Our fresh baked cookies and brownies accompanied by iced tea or lemonade and iced water</i>	4.69 Per Person
Cookies and Coffee (V) (minimum order of 6) <i>Our fresh baked cookies and brownies accompanied by freshly brewed coffee</i>	4.99 Per Person
Afternoon Tea (V) (minimum order of 12) <i>Miniature scones with Chantilly cream and jam, miniature shortbread cookies, assorted chef's choice finger sandwiches, black, green and herbal teas accompanied with lemon, honey and milk</i>	10.49 Per Person
Bars and Brownies (V) (minimum order of 12)	2.49 Per Person
Bar and brownie selections: <i>(Please choose three)</i>	
Lemon Bars	
Apple Streusel Bars	
Fudge Brownies	
Blond Brownies (N)	
Cheesecake Brownies	
Coconut Magic Bars	
Fresh Baked Cookies (V) Choose from chocolate chip, oatmeal raisin, sugar or double chocolate chip	16.79 Per Dozen
Hand Fruit (minimum order of 6) Choose from apples, oranges or bananas; delivered fresh daily	1.89 EA
Fruit Kabobs (V) (minimum order of 12) Melon, pineapple and berries with honey yogurt dip	4.89 Per Person
Small Fruit Tray (serves 10)	30.79 EA
Large Fruit Tray (serves 25)	63.99 EA

BREAK OPTIONS

SAVORY OPTIONS

Cheese Board (V) (minimum order of 12) <i>Domestic cheese assortment, crackers, baguette slices and fresh sliced fruit accompanied by iced tea or lemonade and iced water</i>	10.39 Per Person
Vegetable Crudités with Hummus or Dip (VE) (minimum order of 12)	4.59 Per Person
Small Vegetable Tray (serves 12)	38.29 EA
Large Vegetable Tray (serves 30)	76.59 EA
House Chips Small: 19.99 (serves 12), Large 34.59 (serves 30)	

BREAK BEVERAGES

Freshly brewed Double Barrel regular and decaf coffee and Bigelow teas	2.79 Per Person
Orange, Apple or Cranberry Juice	2.39 Per Person
Fresh Brewed Iced Tea <i>Choose from regular, peach or raspberry</i>	2.19 Per Person
Canned Beverages by Coca Cola	2.19 Per Person
San Pellegrino	5.25 Per Bottle
Fruit Infused Water (serves 20)	23.29 EA



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RECEPTIONS

*All hors d'oeuvres are sold by the piece. It is our chefs recommendation that you plan three to four hors d'oeuvres per person for a stand-alone event and two to three hors d'oeuvres per person for an event that also includes a meal. Hors d'oeuvres must be ordered in a minimum quantity of **forty eight** per variety. Looking for something more? Our chefs are happy to develop a custom menu for your event.*

HOT HORS D'OEUVRES

Italian Meatball and Basil Skewer	2.49 EA
Atlantic Salmon Satay with Miso Glaze	3.25 EA
Sweet Potato Cake with Apple Chutney (V)	2.49 EA
Sun-dried Tomato and Mozzarella Arancini (V)	2.49 EA
Pistachio Crusted Chicken with Meyer Lemon Stilton (N)	3.25 EA
Vegetable Spring Roll with Thai Sauce (V)	2.49 EA
Beef Satay with Korean BBQ Sauce	3.25 EA
Beef Empanada	3.25 EA
Potato and Pea Samosas (V)	2.49 EA
Buffalo Chicken Spring Roll with Bleu Cheese	3.15 EA
Maryland Crab Cake with Remoulade Sauce	3.75 EA
BBQ Pulled Pork on Corn Cake	3.15 EA
Falafel with Hummus and Pickled Red Cabbage (V)	2.29 EA
Chicken with Pistachios (N)	3.25 EA
Miniature Beef Wellington	4.09 EA

COLD HORS D'OEUVRES

Fresh Mozzarella and Basil Skewer with Balsamic Reduction (V)	2.49 EA
Indian Chicken Curry Tartlet	2.99 EA
Spicy Sesame Tuna on Rice Crisp	3.49 EA
California Sushi Roll with Wasabi (VE)	2.99 EA
Vegetable Sushi Roll with Wasabi (VE)	2.99 EA
Crab and Avocado Salad on Corn Crisps	3.49 EA
Jumbo Shrimp Skewer with Bloody Mary Sauce	4.79 EA
Parmesan and Rosemary Shortbread with Roasted Tomatoes and Feta (V)	2.49 EA
Balsamic Fig Bruschetta with Bleu Cheese and Mascarpone (V)	2.59 EA



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DISPLAYS

Asian Dim Sum (minimum order of 25) <i>Chicken pot stickers, shrimp shumai, chicken satay, vegetable dumplings, vegetable spring rolls and Asian sauce compliments</i>	11.25 Per Person
Sushi Assortment (minimum order of 60) <i>Each assortment includes spicy tuna roll, salmon and cucumber roll, California roll, shrimp roll, tuna and avocado roll, vegetable roll, seaweed salad and Asian sauces</i>	15.95 Per Person
Middle Eastern Metza (minimum order of 20) Kefir Lime Chicken Kabobs (minimum order of 20) <i>Za'ater vegetables, feta cheese, rosemary and orange olives, hummus or baba ganoush, pita, celery and carrots</i>	7.25 Per Person 3.19 Per Person
Miniature Sandwich Assortment (minimum order of 12) <i>Roast beef and boursin with caramelized onions, tarragon chicken salad, curried egg salad and lemon hummus with Kalamata olives and cucumbers all served on artisan breads</i>	10.69 Per Person
Chips and Dips (V) (minimum order of 20) <i>Corn tortilla chips served with chipotle salsa, pico de gallo, corn and black bean salsa, sour cream and our hand crafted guacamole</i>	7.35Per Person
Spinach and Artichoke Dip (V) (minimum order of 12) <i>Fresh spinach and artichokes with blended cheeses, toasted pita points and sliced baguette</i>	4.15 Per Person
Domestic Cheese Display (V) (minimum order of 20) <i>Domestic and New York cheeses served with crackers, flatbreads and fresh fruit garnish</i>	5.45 Per Person
Gourmet Fruit Display (VE) (minimum order of 10) <i>Fresh sliced fruit featuring melons, berries, pineapple and tropical selections</i>	5.35 Per Person
Seasonal Fresh Crudités Display (VE) (minimum order of 20) <i>Fresh cut vegetables with choice of lemon hummus, herb yogurt dip or cucumber garlic yogurt dip</i>	5.25 Per Person
Grilled Vegetable Display (V) (minimum order of 20) <i>Eggplant, red peppers, red onions, zucchini and tomatoes with balsamic reduction and complemented by focaccia bread</i>	5.45 Per Person
SLC Miniature Dessert Display (V) (N) (minimum order of 20) <i>A selection of hand-crafted desserts to meet all of your guests' preferences</i>	9.45 Per Person

RECEPTION BEVERAGES

Freshly brewed Double Barrel regular and decaf coffee and Bigelow teas	2.79 Per Person
Orange, Apple or Cranberry Juice	2.39 Per Person
Fresh Brewed Iced Tea <i>Choose from regular, peach or raspberry</i>	2.19 Per Person
Hand Crafted Mint Lemonade	2.29 Per Person
Sparkling Citrus Punch	2.49 Per Person
Canned Beverages by Coca Cola	2.19 Per Person
San Pellegrino	5.25 Per Bottle
Fruit Infused Water <i>(serves 20)</i>	23.39 EA



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DINNER

Full dinner service includes house salad, entrée, chef's seasonal starch and vegetable, rolls and butter, dessert selection and coffee and tea service. Additional charges may apply for linen, china and waitstaff.

PLATED DINNERS

Entrées

Poultry selections:

Roasted French Cut Chicken Glazed

with Pomegranate Reduction and Rosemary au jus

Market Price*

Seared Chicken

topped with Sun-dried Tomato, Wild Mushroom and Marsala Wine Sauce

Market Price*

Pistachio Crusted Chicken

with Lemoncello Demi Glaze and Crispy Lemon Chips (N)

Market Price*

Oven Roasted Breast of Duck

with Dried Cherry and Thyme Sauce

Market Price*

Fish selections:

Roasted Mustard Seed Crusted Salmon

with Chardonnay Sauce

Market Price*

Cedar Plank Arctic Char

with Orange and Fennel

Market Price*

Filet of Lemon Sole

Stuffed with Spinach and Shallots

Market Price*

Miso Glazed Cod

with Carrot Ginger Broth

Market Price*

Beef and Lamb selections:

Barolo Braised Short Ribs

with Frizzled Leeks

Market Price*

Grilled Marinated Flat Iron Steaks

with Mango Salsa

Market Price*

Filet of Beef

with Cabernet Reduction

Market Price*

Porcini Dusted Rack of Lamb

with Zinfandel Reduction

Market Price*

Vegetarian selections:

Rosemary Skewered Grilled Vegetables

over Wilted Spinach (V)

Market Price*

Fennel and Seitan Stuffed Portobello Mushroom (V)

Market Price*

Ricotta and Mascarpone Ravioli

with Savory Lemon Sauce and Toasted Nuts (V) (N)

Market Price*

**Please Contact Catering for Pricing*

DESSERTS

Fresh Berries with Tahitian Vanilla Zabaglione and Fresh Mint (V)

Crème Brulee (V)

Flourless Chocolate Cake with Red Raspberries and Chocolate Crisp (V)

Classic New York Cheesecake with Blueberry Sauce (V)

Banana Bread Pudding with Bourbon Cream and Banana Chip Garnish (V)

Guide indicator key

(V) Vegetarian (VE) Vegan (N) Contains Nuts

Gluten-free and *vegan* options are available for a nominal fee.
Please mention your specific needs when placing your order.

Looking to make your event even more special? Specialty linens, china service, chef accompanied action station, bar service and customized menus are only a few of the other services we provide. Whether a small meeting or a family celebration, no event is too big or small for the finest of details and we are happy to help you create a long lasting memory.

SLC Fresh Catering
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