

BREAKFAST MENU

Breakfast Collections:

Basic Beginnings

Assorted Pastries served with Water, Coffee, & Tea.
\$5.50 Per Person

Mini Continental

Miniature Muffins, Danish, and Bagels served with Butter, Cream Cheese, Seasonal Fresh Fruit Platter, Water, Coffee, & Tea.
\$8.50 Per Person

Full Continental

Miniature Muffins, Danish, and Bagels served with Butter, Cream Cheese, Seasonal Fresh Fruit Platter, Assorted Yogurts, Baked Granola, Water, Coffee, & Tea.
\$11.75 Per Person + \$2.00 Per Vegan Yogurt

Hot Breakfast

Good Morning Breakfast

Cage-Free Scrambled Eggs, Breakfast Potatoes, Crisp Bacon or Breakfast Sausage, Assorted Baked Goods, Water, Coffee, & Tea.
\$14.00 Per Person

Hampshire Sandwich Buffet

Choice of Two Breakfast Sandwiches served with Breakfast Potatoes, Seasonal Fresh Fruit Platter, Water, Coffee, Decaf, Water, & Tea.
\$14.50 Per Person + \$1.00 Per Vegan Sandwich

LUNCH MENU

Lunch Collections:

Working Lunch Sandwich Buffet

Two Varieties of Seasonal Sandwiches, Mixed Green Salad w. Vinaigrette, Chips, Cookies, & Whole Fruit.
\$14.00 Per Person + \$1.00 Per GF Sandwich

Working Lunch Salad Buffet

Mixed Greens, Grilled Chicken, Marinated Tofu, Two Seasonal Vinaigrettes, Assorted Rolls, Cookies, & Fruit.
1 Protein: \$13.50 Per Person, 2 Protein: \$14.50 Per Person + add Daily Veggie Soup: \$2.50 Per Person

Perfect for Lunch or Dinner:

Mediterranean Mezze

Chicken Shawarma, Falafel w. Tahini Sauce, Hummus, Shepherd Salad, Pita & Tortilla Chips, & Assorted Cookies.
\$15.50 Per Person

Korean Inspired BBQ

Beef Bulgogi, Tofu Bulgogi, Sticky Rice, Sweet Chili Slaw, Sesame Noodles, Lettuce Wraps, Kimchi, Gochujang Aioli, & Assorted Cookies.
\$17.50 Per Person

Mexican Street Food

Braised Chicken Tinga, Smoky Tempeh w. Black Beans, Street Corn Salad, Quinoa & Avocado Salad, Tortilla Chips & Salsa, & Assorted Cookies.
\$18.00 Per Person

Build Your Own Pad Thai Bar

Lemongrass Tofu, Chicken & Shrimp, Vegan Pad Thai, Grilled Seasonal Veggies, Thai Cabbage Slaw, Sprouts/Limes/Peanuts, & Assorted Cookies.
\$19.50 Per Person

BUFFET SELECTIONS

For an entrée buffet, please select one item from each category. The cost is \$15.00 per person, plus the cost of the protein per person. Additional items from any category may be selected for an additional charge.

These choices are suggestions. If you are looking for something specific, please ask!

Please select one item from each category:

Proteins

6oz Chicken Breast \$4.50
5oz Salmon (Market Price)
5oz Seared Steak..... \$9.00
6oz Pork Tenderloin \$4.00
6oz Marinated Tofu \$5.00
Vegetable Lasagna..... \$7.00

Vegetables (4oz)

Roasted Vegetable Medley
Green Beans
Kale White Bean Ragu
Brussels Sprouts
Asparagus (Market Price)

Starches (4oz)

Ginger Sweet Potatoes
Herbed Polenta
Mashed Potatoes
Rice Pilaf
Truffled Mushroom Risotto

Sauces

Lemon-Rosemary Sauce
Maple Glaze
Balsamic Glaze
Mushroom Marsala Sauce
Chimichurri
Orange Glaze
Pesto Cream Sauce

Breads

Baguette
Garlic Knots
Herb & Olive Oil Focaccia
Hawaiian Rolls
Assorted Dinner Rolls

Desserts

Mini Cannolis
Mini Cupcakes
Tres Leches Cake
Tiramisu
Flourless Chocolate Torte

SNACK BREAKS

Something Sweet

Assorted Cookies & Bars
\$4.50 Per Person

Housemade Hummus & Crudité

Pita w. Housemade Hummus & Seasonal Veggie Tray
\$6.50 Per Person

PLATTERS

Greek \$5.50 Per Person
Classic Spanakopita, Herbed Rice Dolmas, Artichoke & Feta Skewers

Dim Sum \$6.00 Per Person
Edamame Dumpling, Pork or Chicken Dumpling, Crispy General Tso Cauliflower Bites

Thai \$7.50 Per Person
Lemongrass Chicken Satay, Lemongrass Tofu Satay, Mini Veggie Spring Rolls w. Sweet Chili Sauce

Mexican Inspired \$5.50 Per Person
Fried Avocado Bites w. Chipotle Aioli, Eloté Corn Fritters, Mini Chicken Tacos w. Salsa

Steamed Buns..... \$6.75 Per Person
Stuffed with Roasted Shiitakes or Braised Pork, served w. Scallion, Cucumber & Hoisin Dipping Sauce

South American \$8.50 Per Person
Beef Empanadas, Chicken Empanadas, Yucca fries w. Chimmichurri sauce

Classic Hors D'oeuvres \$8.50 Per Person
Smoky Gouda Arancini, Bacon-wrapped Scallops, Mini Potato Pancakes w. Apple-Chive Crème

Classic Charcuterie Platter \$7.00 Per Person
A Selection of Artisanal Meats, Marinated Olives, Assorted Crackers & Breads

Classic Cheese Platter \$6.00 Per Person
A Selection of Artisanal Hard & Soft Cheese accented by Fresh & Dried Fruits, Assorted Crackers & Breads

BEVERAGES

Still & Sparkling \$2.75 Per Person
Spa water with an assortment of sparkling beverages

Just Still \$2.00 Per Person
Spa water with citrus & herbs

Just Sparkling \$2.00 Per Person
An assortment of seltzer in cans

Just Pop \$2.00 Per Person
An assortment of soda in cans

Just Water \$0.50 Per Person
Hampshire water + compostable cups

Juice It Up \$2.75 Per Person
Assorted 10oz bottled juices

Coffee & Tea Service \$3.50 Per Person
Local Fog Buster coffee & an assortment of artisanal teas (Decaf coffee provided upon request)

Hot Cider \$3.00 Per Person
Warmed apple cider with a touch of fall spices

Hot Cocoa \$2.25 Per Person + \$0.50 Per Person Per Topping
Toppings: Marshmallow, Candy Cane, Candied Ginger

Zen Golden Milk (vegan) \$3.00 Per Person
A warm soothing blend of oat milk, turmeric & agave for a touch of sweetness.

COMPOSTABLE GOODS

Plates, Lg 8.75", 12ea	\$1.50
Plates, sm 6", 12ea	\$1.25
Cold cups 12oz, 12ea	\$1.50
Hot cups 8oz, 12ea	\$1.25
Napkins, 12ea	\$0.50
Forks, 12ea	\$1.00
Spoons, 12ea	\$1.00
Cutlery Set, 12ea	\$3.50
9" Chopsticks/wrapped, 12ea	\$1.00

SPECIAL REQUESTS

Please inquire about any custom food, beverage, or menu requests.

Contact us:
CateringDC@hampshire.edu
413.559.6235

Hampshire College

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DINING SERVICES CATERING MENU 2023

