

Hampshire College is committed to providing fresh, innovative, sustainably-sourced foods that are alive with flavor and nutrition. Working with our team of culinary experts, Bon Appetit, we specialize in creating made-from-scratch menus featuring local, seasonal, artisanal products, tailored to your theme and budget. Our chefs have the experience to deliver ethnic cuisine from every corner of the world — or good-old American comfort food. We enjoy customizing menus and cater to all special dietary needs. Let us assist you in planning your event and providing your guests with a memorable dining experience!

All menu items include our biobased, earth-friendly, and fully compostable flatware and appropriate place setting pieces; China is available upon request at an additional charge. Pricing is inclusive of all service linens and delivery. Additional fees may apply if waited service is desired for your event.

{ Cold Breakfast Buffets }

A minimum of 15 guests is required.

V = Vegetarian; v = Vegan

Hampshire Breakfast

Freshly Baked Breakfast Bagels, Muffins and Mini Danish

Made Without Gluten Options available

Cream Cheese, Butter and Preserves

Assorted Pitchers of Juice and Water

Complete Coffee Service

Amherst Continental

The Hampshire Breakfast, with the addition of:

Sliced Fresh Fruit Tray

Gary Hirshberg Yogurt Bar

Stonyfield Organic Yogurt (your choice, Plain, Soy or Flavored)

Assorted Fresh Fruit

House made Granola

Assorted Dried Fruits including Raisins, Craisins

Agave Syrup or Honey

Greek Yogurt Available

Pioneer Valley Continental

Freshly Baked Croissants, Scones and Mini Artisan Rolls

Butter and Preserves

Local Artisan Cheeses

Sliced Fresh Fruit Tray

Assorted Pitchers of Juice and Water

Complete Coffee Service

{ A la carte items }

A minimum of 10 guests is required.

V = Vegetarian; v = Vegan

Assorted Freshly Baked Bagels with Cream Cheese, Butter and Preserves

Mini-bagels

Assorted Fresh Baked Muffins

Assorted Mini Breakfast Pastries

Assorted Danish

Assorted Scones

Assorted Biscotti

Almond, White Chocolate Chip or Cranberry

Assorted Mini Muffins

Mini Cinnamon Rolls

Fresh Baked Assorted Tea Breads

Vegan

Wheat Free

Fresh Baked Danish

All the above priced per dozen

Individual Fruit Cups

Individual Fruit and Vanilla Yogurt Parfaits with Granola

Seasonal Whole Fresh Fruit

Individual Breakfast Burrito

Your Selection of: Scrambled Egg, Scrambled Egg Whites,

Scrambled Tofu

Chef Choice Cheese

Add-in Vegetables Available

Add-in Meats Available

{Hot Breakfast Buffets}

A minimum of 15 guests is required.

V = Vegetarian; v = Vegan

Good Morning Breakfast

Freshly Baked Breakfast Bagels, Muffins and Mini Danish

Made Without Gluten Options available

Cream Cheese, Butter, and Preserves

Sliced Fresh Fruit Tray

Fluffy Scrambled Eggs

O'Brien Potatoes

Your choice of:

Buttermilk or Seasonal Pancakes; French Toast with Local Maple Syrup

Your choice of:

Pork or Turkey Bacon; Pork or Turkey Sausage

Assorted Pitchers of Juice and Water

Complete Coffee Service

Scramblers Station

Made-to-Order Egg Scrambler Station with Assorted Toppings

Fresh Fruit Salad

Your choice of:

Pork or Turkey Bacon; Pork or Turkey Sausage

Home Fries

Freshly Baked Breakfast Bagels, Muffins and Mini Danish

Cream Cheese, Butter, and Preserves

Assorted Pitchers of Juice and Water

Complete Coffee Service

Sauté Chef Fee will be an additional charge

{Breakfast Sides}

Enhance your cold or hot buffet with the addition of the following items.

A minimum of 15 guests is required.

V = Vegetarian; v = Vegan

Bacon (turkey bacon available) (3 per person)

French Toast with Local Maple Syrup

Fruit Salad

Fruit Tray

Home Fried Potatoes or O'Brien Potatoes

Pork or Turkey Sausage (2 per person)

Scrambled Eggs or tofu

Seasonal or Traditional Buttermilk Pancakes with Local Maple Syrup

Vegetable Quiche

Vegetarian Frittata

{Sandwich Luncheons}

A minimum of 15 guests is required.

V = Vegetarian; v = Vegan

The Notch Sandwich Package

Includes:

Sandwich - Your Selection of three varieties
Side Salad – Your Selection of one from the list below
Condiments served on the side
Whole Fruit
Assorted Fresh Baked Cookies
Made Without Gluten Options available
Assorted Canned Soda
Add House Made Soup du Jour

*Sandwiches are served on Your Choice of Bread - White, Wheat, Rye or Wrap, and can be made celiac-friendly:
House Roasted Turkey with Provolone, House Roast Beef with Cheddar, Black Forest Ham with Swiss Cheese, or Tuna Salad all served with Lettuce, Tomato, Onion, or
Roasted Balsamic Vegetables with Classic Chickpea Hummus (v)*

Side Salad Options: Creamy Cole Slaw (V), Cider Cole Slaw (v), Garden Salad with Two Dressings (V), Mediterranean Barley Salad (v)

You may request Bagged Lunches at no extra charge

The Summit House Sandwich Package

Includes:

Sandwich - Your Selection of four varieties
Side Salad – Your Selection of two from the list below
Condiments served on the side
Whole Fruit
Dessert – Your Selection from the list below
Assorted Canned Soda
You may request Bagged Lunches at no extra charge
Sandwiches can be made celiac-friendly upon request, Selections:

Poultry

Buffalo Chicken Wrap
Chicken Salad on Multigrain Baguette
Grilled Chicken Caesar Salad on Whole Wheat Wrap
Grilled Chicken with Caramelized Onions, Field Greens and Basil Pesto Aioli
Grilled Chicken with Sage Pesto and Apples on Ciabatta
Roasted Turkey BLT Wrap
Roasted Turkey with Cranberry Salsa Ciabatta
Roasted Turkey with Maple Mustard on Rye

Meat, Beef

Italian Cold Cuts on Focaccia with Balsamic Dressed Field Greens
Roast Beef and Bleu Cheese on Whole Wheat Wrap
Roast Beef with Tomato Relish, Field Greens and Roasted Garlic Aioli on Ciabatta

Vegetarian/Vegan

Caprese Tomatoes with Fresh Mozzarella, Basil, Field Greens, and Balsamic Drizzle on Multigrain Baguette (V)
Channa Masala Chickpea Burrito (v)
Grilled Portobello with Roasted Red Pepper Muhammara Hummus, Field Greens on Multigrain Baguette (v)
Moroccan Fatoush Vegetable Salad Pita Pocket (V)
Southwestern Tofu Wrap (v)
Tabbouleh and Feta on a Whole Grain Wrap (V)
Tokyo Tofu Wrap with Wasabi Vegetable Slaw on a Wrap (v)

The Summit House Side Salad Options

Caesar Salad
Cider Cole Slaw (v)
Creamy Cole Slaw (V)
Garden Salad with Two Dressings
House made Potato Chips (v)
Macaroni Salad (v)
Red Skin Potato Salad (V)
Spinach Quinoa Salad (v)
Whole Wheat Pasta Salad (v)

The Summit House Dessert Options

Assorted Fresh Baked Cookies
Assorted Brownies and Bars
Made Without Gluten Options available

{Salad Luncheons}

All salad luncheons include your choice of entrée salad, Artisan Dinner Roll and Whipped Butter (Vegan SMART BALANCE available) Seasonal Hand Fruit, Fresh Baked Cookies (Vegan and Made Without Gluten Options available), and Assorted Canned Soda.

A minimum of 15 guests is required.

V = Vegetarian; v = Vegan

Dakin House

Spinach Salad with Toasted Almonds, Cranberries, Grilled Chicken Breast or Tempe topped with a Poppy Seed Dressing

Enfield House

Harvest Spinach Salad with Sun-dried Cranberry, Toasted Pecans, Maple Mustard Vinaigrette Topped with Tofu or Chicken

Merrill House

Classic Caesar Salad with Grilled Chicken Breast or Tofu

Prescott House

Chef Salad with Turkey, Ham, Hard Boiled Egg, Tomatoes, Cheddar Cheese, Swiss with your choice of dressing House Balsamic or Ranch

Greenwich House

Thai-Style Salad. Mild Spiced Steak, Chicken or Tofu with Shredded Napa Cabbage, Cilantro, Mint, Lemongrass Dressing, Green Onions, and Lime Wedges

{Snacks, Breaks}

A minimum of 15 guests is required.

V = Vegetarian; v = Vegan

Simple Break

Complete Coffee Service, Assorted Biscotti,
House-Made Cookies, Fresh Fruit

Traditional Break

Complete Coffee Service, Cold Beverages,
Domestic Cheese and Crackers, Cookies, Fresh Fruit Tray

Sweet Break

Assorted Cookies and Fresh Baked Brownies,
Complete Coffee Service, Cold Beverages

Savory Break

House-Made Soft Pretzels with Assorted Mustards,
Deluxe Nuts, House-Made Trail Mix w/Dried Fruits,
Complete Coffee Service, Cold Beverages

Healthy Break

Vegetable Crudité Tray, Traditional Hummus w/Cumin Spiced
Pita Chips, Freshly Made Granola Bars,
Complete Coffee Service, Assorted Beverages

Afternoon Tea

Assorted Mini Tea Sandwiches (Cucumber and Boursin,
Roast Beef, Chicken Salad and Smoked Salmon w/Chive
Cream Cheese), Raspberry Linzer Cookies, Biscotti,
Assorted Fruit Skewers w/Yogurt Dip, Coffee Set-Up,
Fruit Infused Water

Mediterranean Break

White Bean and Traditional Hummus w/Cumin Spiced
Pita Chips, Antipasto Tray w/Assorted Italian Meats, and
Cheeses, Greek Olives, Marinated Mushrooms, Grape Leaves,
and Tabbouleh Salad

Upscale Dessert Break

Chocolate Covered Strawberries, Assorted Mousse Duo's,
Fruit Skewers w/Yogurt Dip, Handmade Truffles,
Complete Coffee Set-Up, Cucumber Fruit Infused Water

{All-day packages}

A minimum of 20 is required.

Classic Conference

Breakfast: Fruit, Breakfast Pastries, Full Coffee Service, and
Cold Beverages

Lunch: Your choice of Gourmet Sandwiches and Side Salad,
Chips, and Cold Beverages

Full Day Conference Special

Breakfast: Fruit Tray, Assorted Pastries, and Full Coffee Service

Lunch: Your choice of Gourmet Sandwiches and Side Salad,
Potato Chips, Cookies, Water, and Soda

Afternoon Snack: Whole Fruit, Brownies, Full Coffee Service,
and Cold Beverages

{Hot & Cold Hors d'oeuvres}

Minimum quantity of 50.

Hand-passed or stationary options are available.

C = cold item; V = Vegetarian; v = Vegan

Chef's List A

Eggplant Caponata **C, V**
Florentine Stuffed Mushrooms **v**
Mini Assorted Quiche **V**
Mini Florentine Quiches **V**
Mini Vegetable Eggrolls w/ Duck Sauce **V**
Spanikopita **V**
Vegetable Pokora w/ Tamarind Raita **V**
Wild Mushroom Empanadas w/ Chimichurri
Dipping Sauce **V**

Chef's List C

Andouille Sausage en Croûte
Beef Satay w/ Peanut Dipping Sauce
Crab Stuffed Mushrooms
Lamb Köfte w/ Mint Riata
Mini Beef Wellingtons
Mini Crab Cakes w/ Remoulade
Mini Savory Pancakes **V or v**
*Carrot, Zucchini, and Yellow Squash
Pancakes w/ Herbed Sour Cream; Potato
Pancakes w/ Applesauce and Sour Cream;
Sweet Potato Pancakes w/Cranberry
Chutney*
Bruschetta Athena w/ Greek Olive Tapenade and
Feta Pesto **C, V**
Caprese Skewers – Fresh Mozzarella with Fresh
Basil and Tomatoes **C, V**
Five Spice Chicken Salad on a Wonton Crisp **C**
Stuffed Profiteroles **C**
*Curried Chicken Salad; Smoked Salmon
Salad; Black Forest Ham Salad*

Chef's List B

Chicken Satay w/ Peanut Dipping Sauce
Chicken Wontons
Mini Chicken Cordon Bleu
Samosa with Mango Chutney
*Chicken
Vegetable V*
Sesame Chicken w/ a Scallion Tamari
Shrimp and Vegetable Pot Stickers w/ a Chili Garlic Sauce

Chef's List D

Assorted Sushi and Sashimi w/ Wasabi and Soy Sauce **C**
Classic Shrimp Cocktail **C**
Grilled Shrimp **C**
Hand Rolled Fresh Vegetable Spring Roll w/ Peanut Sauce and Sweet Chili
Sauce **C, v**
Hand Rolled Shrimp and Vegetable Spring Rolls w/ Peanut Sauce and Sweet
Chili Sauce **C**
Ocean Shooter **C**
Raw Oyster **C** *seasonal availability*
Salmon Mousse Canapés **C**

Hot & Cold Hors d'oeuvres will be set up as stationary items unless passed service is requested; wait staff fees will apply. All items are served using our biobased, earth-friendly, and fully compostable flatware and appropriate place setting pieces; China is available upon request at an additional charge. Pricing is inclusive of all service linens and delivery.

{Reception Enhancements}

All displays are designed for 50 people; larger quantities available upon request.

V = Vegetarian; v = Vegan

Chilled Display Items

Domestic Cheese Display Garnished with Seasonal Fresh Fruit with Assorted Breads and Crackers **V**

Dessert Cheese and Seasonal Fruit Display with Assorted Sweet Biscuits and Crackers **V**

House Potato Chips and dips

Your selection of two of dips

Carob Fondue **v**

House Made Ranch **V**

Seasonal Fruit Salsa **v**

Spicy Roasted Tomato Salsa **v**

Warm Cheddar **V**

Warm Dark Chocolate **V**

Hummus Trio with Tortilla Crisps **v**

Your selection of three: Classic Hummus, Edamame, Jerk Black Bean, Southwestern Kidney Bean, Roasted Red Pepper, Garlic Basil White Bean, Chipotle Chick pea, Seasonal Vegetable

Pioneer Valley Cheese Display featuring an array of locally sourced cheeses garnished with seasonal fruit **V**

Roasted Vegetable Crudit  with Balsamic Reduction and Basil Mascarpone Cheese **V**

Warm Display Items

Brie en Cro te with Baguette and Assorted Crackers **V**

Hot Crab Dip with Pita Chips

Hot Spinach and Artichoke Dip with Pita Chips **V or v**

Seasonal Brie en Croute **V** – *market price*

{Reception Packages}

Reception packages are designed for groups of 50 or larger. Pricing is inclusive of china, silverware, service linens and delivery/set-up. If desired, wait staff may be added for service throughout the duration of the event; please inquire for pricing.

Package I

Your Choice of One Chilled Hors d'oeuvres Display
Your Choice of Two Hors d'oeuvres from Chef's List A
and One from Chef's List B

Package II

Your Choice of One Chilled or Hot Hors d'oeuvres
Display
Your Choice of Four Hors d'oeuvres from Chef's List A
or B

Package III

Your Choice of One Chilled Hors d'oeuvres Display
Your Choice of One Hot Hors d'oeuvres Display
Your Choice of Three Hors d'oeuvres from Chef's List
A, B, or C

Package IV

Your Choice of Two Chilled or Hot Hors d'oeuvres
Displays
Your Choice of Three Hors d'oeuvres from Chef's List
B, C or D*

**Some items in Selection IV may be priced at market value; please check with your coordinator at time of order for seasonal fluctuations.*

{Hot Buffets and Themed Packages}

Requires a minimum of 20 people. All buffets are served using our biobased, earth-friendly, and fully compostable flatware and appropriate place setting pieces; China is available upon request at an additional charge. Pricing is inclusive of all service linens and delivery. Menus are offered as a guideline, and may be adjusted to best suit your tastes.

V = Vegetarian; v = Vegan

Asian Mango Buffet

Salad

Mixed Greens with Ginger Sesame Soy Vinaigrette

Entree

Mango Chicken Stir-Fry

Scallion Tofu Cakes with Spicy Mango Chutney

Accompaniments

Sesame Lo Mein Noodles

Wilted Baby Bok Choy

Vegetarian Fried Rice

Dessert

Banana Spring Rolls with Spicy Caramel Sauce

Almond Cookie

Beverage

Cucumber Limeade

Backyard Cook-out

Salads

Home-Style Cole Slaw

Home-Style Potato Salad

Entrees

Grilled Hamburgers

Veggie Burgers (v)

Hot Dogs

Accompaniments

Sliced Cheddar Cheese

Lettuce, Onions, Tomatoes, Dill Pickles

Ketchup, Mustard, and Mayonnaise

Dessert

Watermelon

Brownies, *Vegan and Made Without Gluten Options available*

Beverages

Lemonade Sweetened with Agave, Iced Tea and Ice Water

Bambooz Buffet

Choice of Two Salads

Eastern Hemisphere Greens, Almonds and Crisp Noodles

with Ginger Vinaigrette; Wasabi Slaw; Pacific Rim Soba

Noodle Salad (v); Thai Rice Noodle Salad with Peanut

Dressing (v)

Entrees

Beef and Broccoli Stir Fry

General Tso's Chicken

Sweet and Sour Tofu (v)

Vegetable Egg Roll (v)

Choice of One Accompaniment

Fragrant Jasmine Rice (v); Vegetable Fried Rice (v); Kimchee

Pancakes (V)

Dessert

Ginger Ice Cream or Green Tea Ice Cream

Beverages

Assorted Canned Soda with Coffee/Tea Service

Piri Piri Chicken Buffet

Salad

Field Greens with Orange Vinaigrette (v)

Soup

Pumpkin Stew Piri Piri (v)

Entree

Piri Piri Chicken

Accompaniments

Saffron Rice (v)

Sweet and Sour Cabbage (v)

Sweet Potato Biscuits

Dessert

Ginger Cake with Lemon Curd

Beverages

Assorted Canned Soda with Coffee/Tea Service

South of the Border

Taco Bar to include:

Choice of Two Proteins

Taco Beef; Shredded Chicken; Taco Tempe-Tofu (v)

Lettuce

Tomatoes

House Made Salsa (v)

Black Bean Salsa (v)

Sour Cream

Guacamole (v)

Diced Onions

Jalapenos

Cheddar/Monterey Jack Cheese

Taco Shells and 6" Flour Tortillas (v)

Accompaniments

Piñata Pasta Salad (v)

Refried Beans (v)

Spanish Rice (v)

Dessert

Churros with Chocolate Sauce and Cinnamon Caramel

Beverages

Assorted Canned Soda with Coffee/Tea Service

Taste of New England Buffet

Choice of One Soup

New England Clam Chowder OR New England Squash

Chowder

Salad

Garden Salad with Apple Cider Vinaigrette (v)

Cranberry Bread and Parker House Rolls with Whipped Butter,

Vegan SMART BALANCE Available

Entrees

Yankee Pot Roast with Roasted Root Vegetables

Baked Cod with Cracker Crumbs

Gnocchi with Sage Butter Sauce (v)

Choice of One Dessert

Boston Cream Pie; Whoppie Pies (v available); Fruit Crisp (v)

Beverages

Assorted Canned Soda with Coffee/Tea Service

Tejano Menu

Choice of Two Salads

Cowboy Cole Slaw; Two Potato Salad with Mustard Dressing

(v); Blacked Eye Pea Texas Caviar (v); Home-Style Macaroni

Salad; Home-Style Potato Salad; Tomato, Cucumber and

Onion Salad (v)

Fresh Baked Corn Bread with Whipped Butter and Pecan

Butter

Entrees

BBQ Beef Brisket with Texas and Carolina Style BBQ Sauce

Grilled Chicken with Ancho Cherry BBQ Sauce

Choice of One Vegan Entree

Grilled Chipotle Tempe (v); Grilled Tofu and Vegetable

Kabobs (v)

Choice of One Dessert

Peach Cobbler (vegan); Apple Pecan Crumble

Beverages

Assorted Canned Soda with Coffee/Tea Service

Tuscan Feast

Salad

Classic Caesar Salad

Classic Caprese Salad

Italian Bread with Whipped Butter and Seasoned Olive Oil,

Vegan SMART BALANCE Available

Choice of Two Main Entrees

Chicken Saltimbocca with Oven Roasted Tomatoes; Chicken

Breast Stuffed with Spinach topped with Fontina Cream

Sauce; Grilled Salmon with Chianti Herb Reduction; Linguini

in White Clam Sauce

Frutti Di Mare over Pasta; Butternut Squash Ravioli in a Sage

Alfredo (v); Eggplant Parmesan(v)

Choice of One Pasta

Roasted Tomato Pomodoro over Pasta (v); Pasta with House

Made Marinara (v); Vegetable Scampi (v)

Dessert

Mini Italian Pastries

Beverages

Assorted Canned Soda with Coffee/Tea Service

BON APPÉTIT

MANAGEMENT COMPANY

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{Create your own Buffet Dinner}

Requires a minimum of 20 people

Price is inclusive of formal china, silverware, service linens and delivery. Served and plated meals may be available upon request; additional service fees may apply.

V = Vegetarian; v = Vegan

Your Choice of One Salad – all served with Artisan Dinner Rolls with Whipped & Herbed Butters

Field Greens with Cranberries, Walnuts and Apple Cider Vinaigrette

Classic Caesar Salad

Red Oak Leaf Salad with Crisp Pears, Crumbled Goat Cheese, Candied Walnuts, Raspberry Vinaigrette

Mixed Greens with Gorgonzola, Spicy Pecans and Beets with Citrus Balsamic Vinaigrette

Spinach Salad with Red Onions, Mushrooms with a Warm Bacon Vinaigrette

Your Choice of Two Entrées – **some items may have an additional charge due to market fluctuations*

Boneless Leg of Lamb with Mint Demi-Glace*

Grilled Chicken Breast with Cranberry Apple Compote

Grilled Salmon with Seasonal Salsa*

Millet Stuffed Pepper Baked in a Citrus Tomato Broth v

Oven Roasted Beef with a Red Wine Demi-Glace

Persian Stuffed Chicken with Apples, Golden Raisins and Almonds dusted with Cardamom, Coriander and Rose Petals on a bed of Chickpeas and Tomatoes

Portobello Mushroom Stuffed with Polenta topped with Fresh Tomato Basil Ragout v

Shrimp and Roasted Corn Strudel with a Roasted Red Pepper Remoulade

Whole Wheat Pasta with Eggplant Tapenade v

Your Choice of Two Accompaniments

Brown Basmati Rice v

Classic Rice Pilaf v

Creamy Spinach Sauté

Garlic Green Beans v

Quinoa Pilaf v

Roast Butternut Squash v

Roast Zucchini and Red Peppers v

Roasted Cranberry Butternut Squash v

Roasted Red Potatoes with Rosemary and Lemon Juice v

Roasted Tomato Cous Cous v

Seasonal Vegetable Medley v

Twice Baked Potatoes

Your Choice of One Dessert

Cappuccino Mousse Torte

Chocolate Mousse Torte

Chocolate Raspberry Dome with raspberry coulis

Crème Brûlée

Devastating Chocolate Torte

Italian Rum Almond Cake

Lemon Raspberry Cake

Mixed Berries over Individual Angel Food Cake

Nut Less Carrot Cake

Seasonal Bread Pudding with Warm Caramel Sauce

Seasonal Fruit Crisp with Whipped Cream

Tiramisu

Whipped SILKEN Tofu

Beverage

Assorted Canned Soda with Coffee/Tea Service

{Sweet Endings}

Desserts are served by the dozen; Vegan and Made without Gluten Options Available

Pricing is inclusive of our biobased, earth-friendly, and fully compostable flatware and appropriate place setting pieces, service linens and delivery.

Assorted Brownies
Assorted Fresh Baked Cookies
Specialty Fresh Baked Cookies
Assorted Mini Pastries and Petit Four
Assorted Vegan Cookies and Bars
Assorted Wheat Free Desserts
Assorted Whopie Pies
Biscotti
Chocolate Covered Strawberries – per dozen – Market Price
Cupcakes
Mini Cupcakes
Fresh Fruit Kabobs with Warm Chocolate Fondue
Ice Cream Sundae Bar

Ice Cream, Assorted Sauces and Toppings, Whipped Cream and cherries – minimum of 20 people required

Additional Ice Cream Flavor provided for guests counts over 45

Vegan Ice Cream available for an additional charge – 48 hour notice required

{Hot & Cold Beverages}

Priced per person inclusive of our biobased, earth-friendly, and fully compostable flatware and appropriate place setting pieces, service linens and delivery.

Hot Beverages

Complete Coffee Set Up: Regular Fair Trade Coffee, Decaf Fair Trade Coffee, Assorted Teas, and Accompaniments

Hot Apple Cider

Hot Chocolate or Spiced Hot Chocolate

Cold Beverages

Agua Fresca (Water infused with seasonal fresh fruit and herbs)

Assorted Bottled Juice – (Orange, Cranberry, Apple)

Assorted Canned Soda

Assorted Pitchers of Juice – (Orange, Cranberry, Apple)

Cold Apple Cider

Fruit Punch Sweetened With Agave

Ice Coffee

Iced Tea/Lemonade Blend

Lemonade Sweetened With Agave

Milk – Whole or Skim

Non Alcoholic Mimosa Punch

Pitchers of Water

Soy Milk or Almond Milk

Sparkling Strawberry Punch Sweetened With Agave

Unsweetened Iced Tea

BON APPÉTIT
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{Beverages & Libations}

*Bar service is available for events held in the Red Barn, and various spaces on campus. One bartender for every 100 guests is required.
Please inquire about our beverage packages.*

House brands:

Wines Pomelo Sauvignon Blanc, Kris Pinot Grigio, Beaulieu Coastal "BV" Chardonnay, Lindemans Bin 45 Cabernet, Dancing Bull Zinfandel, Alamos Malbec, Freixenet Cordon Negro Brut (Sparkling)

Beers Bud Light, Heineken, Amstel Light, Dos Eques Amber, Sam Adams Lager, Sam Adams Seasonal, Kaliber (non-alcoholic)

Liquors Smirnoff, Tanqueray, Jack Daniels, Johnnie Walker Red, Cuervo 1800, Bacardi Superior, Christian Brothers VSOP, Hennessy VSOP

Signature Brands:

Wines Kendal Jackson Chardonnay, Shaw Vineyard Pinot Gris (LOCAL), Kung Fu Girl Riesling, Orleans Syrah (ORGANIC), Bonterra Pinot Noir (ORGANIC), DaVinci Chianti, J Lohr Cabernet, Mionetto Brut (Sparkling)

Beers Corona, Corona Light, Samuel Adams Light, Seasonal local, Lefty's (LOCAL), Wolover's Seasonal (ORGANIC), Redbridge (GLUTEN FREE)

Liquors Ketel 1, Bombay Sapphire, Knob Creek, Glenlivet, Jose Cuervo Traditionaile, Mount Gay, Clear Creek, Remy Martin VSOP, Sambuca Black, **Cordials:** Grand Marnier, Bailey's, Ammaretto, Kahlua

{Policies}

Menu Selections and Payments: Event menus must be determined not less than 10 business days in advance of an event; Guarantee counts are due at that time. Pricing is inclusive of all service fees. Any payment made using a credit card will have a 3% processing fee applied to the payment total being placed on the card. Prices are subject to change based on market conditions. Increases will not exceed 3% in a given year. Payment for all event menus are required on or before event date. Failure to adhere to these policies will result in non-service of food selections.

Alcoholic Beverage Policy: Bon Appetit, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with Massachusetts Alcoholic Beverage Control's policies, procedures and statutes and will strictly enforce all Massachusetts beverage laws. The management of Bon Appetit and its beverage employees reserve the right to refuse service of alcohol to any guest who appears or exhibits characteristics of being intoxicated. In addition, any disturbances, underage drinking or consumption of alcohol not purchased on Hampshire College grounds can result in immediate event termination. Alcohol is not permitted to be brought on property and alcohol purchased at events may not be removed from the premises.