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.
\( V = \text{Vegetarian}; \ v = \text{Vegan} \)

**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.
\( V = \text{Vegetarian}; \ v = \text{Vegan} \)

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

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*

<table>
<thead>
<tr>
<th>Chef’s List A</th>
<th>Chef’s List B</th>
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<tbody>
<tr>
<td>Eggplant Caponata C, V</td>
<td>Chicken Satay w/ Peanut Dipping Sauce</td>
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<tr>
<td>Florentine Stuffed Mushrooms v</td>
<td>Chicken Wontons</td>
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<tr>
<td>Mini Assorted Quiche V</td>
<td>Mini Chicken Cordon Bleu</td>
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<tr>
<td>Mini Florentine Quiches V</td>
<td>Samosa with Mango Chutney</td>
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<tr>
<td>Mini Vegetable Eggrolls w/ Duck Sauce V</td>
<td>Chicken Vegetable V</td>
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<tr>
<td>Spanikopita V</td>
<td>Vegetable Pokora w/ Tamarind Raita V</td>
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<tr>
<td>Vegetable Pokora w/ Tamarind Raita V</td>
<td>Sesame Chicken w/ a Scallion Tamari</td>
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<tr>
<td>Wild Mushroom Empanadas w/ Chimichurri Dipping Sauce V</td>
<td>Shrimp and Vegetable Pot Stickers w/ a Chili Garlic Sauce</td>
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<thead>
<tr>
<th>Chef’s List C</th>
<th>Chef’s List D</th>
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<tbody>
<tr>
<td>Andouille Sausage en Croûte</td>
<td>Assorted Sushi and Sashimi w/ Wasabi and Soy Sauce C</td>
</tr>
<tr>
<td>Beef Satay w/ Peanut Dipping Sauce</td>
<td>Classic Shrimp Cocktail C</td>
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<tr>
<td>Crab Stuffed Mushrooms</td>
<td>Grilled Shrimp C</td>
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<tr>
<td>Lamb Köfte w/ Mint Riata</td>
<td>Hand Rolled Fresh Vegetable Spring Roll w/ Peanut Sauce and Sweet Chili Sauce C, v</td>
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<tr>
<td>Mini Beef Wellingtons</td>
<td>Hand Rolled Shrimp and Vegetable Spring Rolls w/ Peanut Sauce and Sweet Chili Sauce C</td>
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<tr>
<td>Mini Crab Cakes w/ Remoulade</td>
<td>Ocean Shooter C</td>
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<tr>
<td>Mini Savory Pancakes V or v</td>
<td>Raw Oyster C <em>seasonal availability</em></td>
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<tr>
<td><em>Carrot, Zucchini, and Yellow Squash</em></td>
<td>Salmon Mousse Canapés C</td>
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<tr>
<td>Pancakes w/ Herbed Sour Cream; Potato Pancakes w/ Applesauce and Sour Cream; <em>Sweet Potato Pancakes w/Cranberry Chutney</em></td>
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<tr>
<td>Bruschetta Athena w/ Greek Olive Tapenade and Feta Pesto C, V</td>
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<tr>
<td>Caprese Skewers – Fresh Mozzarella with Fresh Basil and Tomatoes C, V</td>
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<tr>
<td>Five Spice Chicken Salad on a Wonton Crisp C</td>
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<tr>
<td>Stuffed Profiteroles C</td>
<td>Hand Rolled Shrimp and Vegetable Spring Rolls w/ Peanut Sauce and Sweet Chili Sauce C</td>
</tr>
<tr>
<td><em>Curried Chicken Salad; Smoked Salmon Salad; Black Forest Ham Salad</em></td>
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</tbody>
</table>

*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
Dessert Cheese and Seasonal Fruit Display with Assorted Sweet Biscuits and Crackers
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
Roasted Vegetable Crudité with Balsamic Reduction and Basil Mascarpone Cheese V

Warm Display Items
Brie en Croûte 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
Wilting Baby Bok Choy
Vegetarian Fried Rice

*Dessert*
Banana Spring Rolls with Spicy Caramel Sauce
Almond Cookie

*Beverage*
Cucumber Limeade

**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

**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

**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
{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.

\[\text{V = Vegetarian; v = Vegan}\]

**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 Entrée’s** – *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 Sautéé
- 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 Whoppie 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
{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 Equis 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 Saphire, Knob Creek, Glenlivet, Jose Cuervo Tradicionale, 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.