



BU CATERING

Sit Down Dinner

(Minimum order of 50 guests)

Choose the number of Courses

- 3 Course meal: Choice of ONE entrée (Salad OR Soup), ONE Main Dish, ONE Dessert
- 4 Course Meal: Choice of ONE Soup, ONE Salad, ONE main dish, ONE Dessert

Prices for the meal are based on the price posted for the Main Dish.

*All Plated Dinners are served with china, napkins and table cloths

Step 1: Choose ONE Main Dish

Served with Chef's Choice of Starch and Vegetables

	3 Course	4 Course
Mains:	<i>Price per person</i>	
Coconut Tofu Curry	\$24	\$29
Seared Salmon with Walnut Pepper Relish	\$32	\$37
Baked Chicken Breast stuffed with Swiss cheese, spinach and wrapped in Sage Prosciutto Ham	\$35	\$40
Roasted Country Loin of Pork, shaved thinly	\$32	\$37
6 ounce Beef Tenderloin	\$42	\$47



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Step 2: Choose a Salad and/or Soup

Salads

Kale Caesar Salad
Moroccan Couscous Salad
Healthy Grain Salad
Prosciutto Salad

Soups:

Cream of Tomato and Fresh Chives
Minestrone
Spicy Thai with Coconut Milk
Potato Leek
Vegetable Soup with Tomato broth

Step 3: Choose One Dessert

Fresh Fruit Tarts
Dark Chocolate Raspberry Torte
Seasonal Berry New York Cheesecake
Tiramisu