Dinner Service:
We will tailor the menus and arrangements to individual groups as much as possible.
1. Dinner will be served buffet style in the Blanchard Campus Center’s Great Room
2. Social Hours will be from 5:30p-6:30p
3. Dinner will be served from 6:30 -8:00p
4. 30 person Minimum
5. Dinner prices are all inclusive. We provide linens and candles.
6. Individual Vegan entrees provided upon request.

Selections

Entrées
Choice of (3)

MARINATED LONDON BROIL WITH A SHERRY MUSHROOM SAUCE

CHICKEN PICCATA
The classic traditional boneless breast of chicken sautéed in a lemon juice and white wine

LEMON HERB BREAST OF CHICKEN WITH SHITAKE MUSHROOMS & ROASTED RED PEPPERS
A boneless breast of chicken marinated in lemon juice and topped with shitake mushrooms & roasted red peppers

CHAR GRILLED CHICKEN BREAST WITH PORTABELLA MUSHROOMS
Seasoned boneless breast of chicken with charred portabella mushrooms & roasted red peppers.
Served with a demi-glace

GRILLED FILLET OF SALMON WITH A SPICY FRUIT SALSA
Fresh filet of salmon charbroiled to perfection and topped with a spicy fruit salsa

NEW ENGLAND COD FILET
Traditional baked cod - a New England favorite

*GRILLED VEGETABLE LASAGNA
Vegetarian lasagna

**VEGAN TOFU PICATTA
Seasoned stir fried tofu, sautéed with lemon juice & a vegan wine sauce

**TOFU & BROCCOLI IN A SUNFLOWER SEED SAUCE
Marinated tofu, stir fried with red onion, red pepper & broccoli & served with a sunflower sauce

**VEGAN SOY BARBECUED TOFU
Stir fried BBQ tofu with mushrooms & snow peas, served on a bed of white rice.
**Starch**  
Choice of (1)  
**RICE PILAF**

**Vegetable**  
Choice of (1)  
**WHOLE GREEN BEANS**

OVEN BROWN RED POTATOES WITH ROSEMARY

GARLIC MASH POTATOES

BAKED POTATO WITH TOPPINGS  
*Sour cream, bacon bits*

STEAMED BROCCOLI FLORETTS

FRESH VEGETABLE MEDLEY  
*Fresh carrots, zucchini, yellow squash & mushrooms lightly sautéed.*

**Salads**  
Choice of (1)  
**ROMAINE MANDARIN SALAD**  
*Fresh romaine hearts, celery, red onions & mandarin oranges, light tossed in a vinaigrette poppy seed dressing*

CAESAR SALAD  
*Romaine lettuce, real parmesan cheese, red pepper, toasted croutons tossed in a Caesar dressing*

TOSSED GREENS WITH A MAPLE BALSAMIC VINAIGRETTE  
*Assorted mixed greens with our signature homemade maple balsamic vinaigrette dressing*

**Breads**  
Choice of (1)  
Freshly baked from our own MHC college bakery

CIABATTA DINNER ROLLS

**GARLIC BREAD & ITALIAN BREAD**

ASSORTED DINNER ROLLS

**Dessert**  
Choice of (1)  
Freshly baked from our own MHC college bakery

CHEESE CAKE WITH STRAWBERRY SAUCE

CHOCOLATE RASPBERRY TORTE

CARROT CAKE

VEGAN CHOCOLATE CAKE

**Beverages**

COFFEE, DECAFINATED COFFEE, HOT TEA, ICE TEA & WATER  
Chardonnay & Cabernet Sauvignon

$38.00  
All prices include 7% sales Tax
Dance Party Beverage Service -2017

1. We sell keg(s) of Michelob up front for $120.00 per keg. We charge for the (2) two bartender’s labor @ $28.00 per hour each, (4) hour minimum.

2. As per our policy, service ends at 1:30a and we pick up all alcohol by 1:00 am. We allow for ½ hour set up and ½ hour breakdown in our labor costs. We assume all liability for checking I.D’s and issuing alcohol wrist bands.

3. You can purchase as many kegs or bottles of wine as your budget allows knowing that the bartender’s labor is a minimum of $216.00 dollars.

4. No kegs or wine may leave the building. When you run out the pre-purchased kegs, we can go to a cash bar charging list price of $3.25 per beer and $4.75 for wine. You should be able to calculate your cost from this formula. You may bring in your own snacks.

5. Ice can be purchased at Blanchard Café for $1.75 per 5# bag.

Costs:

(1) Keg $120.00 (Serves approx. 185 beers)
(1) 1.5 liter of White & Red Wine $37.00 (Serves approx. (8) 6oz glasses per bottle.
(2) Bartenders @ $28.00 per hour each - Minimum of 4 hours.