

## Saturday Evening Dinner Menus

*(Served in Class Headquarters)*

*Dinner prices are all inclusive and also include coffee, decaf coffee, or tea, linens and candles. A vegetarian alternative will be available at all meals. Please select desired menu options and complete the Catering Services Order Form with your choices, and submit the Class Charges Form to the Alumnae Association by **December 1, 2016**.*

### SELECTION 1

*Mixed Baby Greens with Honey Mustard Vinaigrette  
Tenderloin Bordelaise  
Oven Roasted Potatoes  
Asparagus with Lemon Butter  
Chocolate Raspberry Torte  
Ciabatta Rolls  
Chardonnay and Cabernet Sauvignon*

**\$47.00**

### SELECTION 2

*Mixed Baby Greens with Honey Mustard Vinaigrette  
Parmesan Crusted Salmon stuffed with Mascarpone and Spinach  
Rice Pilaf  
Asparagus with Lemon Butter  
Lemon Cheesecake with Blueberry Coulis  
Ciabatta Rolls  
Chardonnay and Merlot*

**\$38.00**

### SELECTION 3

*Mixed Baby Greens with Honey Mustard Vinaigrette  
Spinach and Herb Stuffed Sole with Lemon Beurre Blanc  
Rice Pilaf  
Asparagus with Lemon Butter  
Lemon Cheesecake with Blueberry Coulis  
Ciabatta Rolls  
Chardonnay and Merlot*

**\$38.00**

### SELECTION 4

*Mixed Baby Greens with Honey Mustard Vinaigrette  
Tequila Lime Chicken with a fresh Tropical Fruit Salsa  
Mexican Fiesta Rice  
Buttered Green Beans  
Chocolate Raspberry Torte  
Ciabatta Rolls  
Chardonnay and Merlot*

**\$36.00**

**SELECTION 5**

*Mixed Baby Greens with Honey Mustard Vinaigrette*  
*Sautéed Chicken Breast with a Wild Mushroom and Thyme Bordelaise*  
*Buttered Green Beans*  
*Oven Roasted Potatoes*  
*Chocolate Mousse with Fresh Berries*  
*Ciabatta Rolls*  
*Chardonnay and Merlot*

**\$36.00**

**SELECTION 6**

*Mixed Baby Greens with Honey Mustard Vinaigrette*  
*Grilled Chicken with Sundried Tomato Pesto and Fresh Mozzarella*  
*Buttered Green Beans*  
*Garlic Mashed Potatoes*  
*Fresh Strawberry Shortcake*  
*Ciabatta Rolls*  
*Chardonnay and Merlot*

**\$36.00**

**SELECTION 7**

**Served Buffet Style:**

*Fresh Garden or Caesar Salad*  
*Seasonal Vegetable Medley*  
*Roasted Garlic Mashed Potatoes*  
*Selected Entrees (see below)*  
*Dinner Rolls with Butter*  
*Coffee, Decaffeinated Coffee, Tea*

*A Selection of Chardonnay or Merlot with Dinner*

**Select Two Entrees:**

*Chicken Cacciatore*  
*Herbed crusted chicken w/lemon Hollandaise*  
*Marinated London Broil with Bordelaise Sauce*  
*Chicken Saltimbocca*  
*Poached Salmon with Dill Mustard Cream*  
*Baked Cod Parmesan*

**Select Two Desserts:**

*Carrot Cake*  
*Chocolate Layer Cake*  
*Apple Pie*  
*Blueberry Pie*  
*Cherry Pie*  
*Cheesecake w/Strawberries*

**\$38.00 per person**

## Social Hour Orders

Please select desired social hour food and party supplies and complete the Catering Services Order Form with your choices, and submit the Class Charges Form to the Alumnae Association by **December 1, 2015**. Mount Holyoke College's Catering Services will assist in calculating quantities based upon estimated numbers by Alumnae Association. At the end of April you will receive a confirmation of your order that needs to be checked, signed, and returned. Quantities may be revised up to May 2.

### **Reception Platters (serves 35-40)**

#### Fresh Fruit Orchard

*A Combination of Honeydew Melon, Cantaloupe, Strawberries and Grapes*

\$100.00

#### International Cheese Platter

*An Assortment of Imported and Domestic Cheeses served with Assorted Buttery Crackers*

\$100.00

#### Vegetable Crudités

*Sliced Fresh Vegetables served with a Creamy Ranch Dip*

\$85.00

### **Cold Hors d'oeuvres (prices based on 50 pieces)**

#### Cajun Shrimp Canapé with Pineapple Salsa

\$82.00

#### Potato Pancakes with Red Onion Cream Cheese

\$70.00

#### Goat Cheese Crostini with Black Pepper Marmalade

\$82.00

### **Hot Hors d'oeuvres (prices based on 50 pieces)**

#### **Available Saturday Only**

#### Coconut Chicken with Orange Marmalade Sauce

\$85.00

#### Mozzarella, Tomato, Caramelized Onions w/Balsamic Glaze on Toasted Baguette

\$85.00

#### Potato, Pea and Curry Samosa (Vegan)

\$75.00

#### Petite Feta and Spinach Turnovers

\$75.00

**Hot Hors d'oeuvres (prices based on 50 pieces) cont.**  
**Available Saturday Only**

Egg Rolls with Duck Sauce  
\$82.00

Assorted Miniature Quiches  
\$105.00

Smoked Chicken Quesadillas  
\$115.00

**Snacks**

Zesty Snack Mix  
\$10.50/lb

Peanuts with Raisins  
\$12.50/lb

Tortilla Chips with Salsa  
\$27.50/qt

Potato Chips with Fresh Herb Dip  
\$26.00/qt

**Social Hour/Party Beverages**

*Please contact Imad Zubi at 413-538-2038 if your class would like Willits-Hallowell to provide full beer and wine service.*

Fruit Juice Punch  
\$20.00/gallon

Assorted Soda (Coke, Diet Coke, Ginger Ale, Sprite, Club Soda, Tonic Water)  
\$5.00/liter

Sparkling Water  
\$5.00/liter

MHC Logo Cocktail Napkins (175/pkg)  
\$4.95/pkg

## **Sunday Brunch Menu INFORMATION ONLY**

The Willits-Hallowell Center provides the following optional selection for alumnae who may want to gather informally during the luncheon hour on Sunday. The menu is subject to change and may be canceled if reservation numbers are low.

### **Sunday Brunch Menu**

*Orange Juice*  
*Tossed Garden Salad*  
*Assorted Breakfast Bakeries*  
*Scrambled Eggs*  
*O'Brien Potatoes*  
*Smoked Bacon*  
*Country Sausage*  
*Cinnamon French Toast*  
*Cranberry-Mustard Chicken*  
*New England Baked Scrod*  
*Hand-carved Baked Ham*  
*Vegetable Medley*  
*Chef's Dessert Selection*  
*Coffee, Decaffeinated Coffee, Tea*

**\$24.00(adult)**  
**\$14.00 (children)**