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

Rev 10/1/16
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)