



2019 Chef Menu for Your Spring Gathering

# The Gathering





# Welcome to The Gathering by Chartwells

There are both big decisions and little details to attend to as you prepare for your upcoming catered event. Let The Gathering by Chartwells guide you, from designing the perfect menu to personalizing all the details of your unique gathering. Our catering services can accommodate any size, theme, or individual requirements, in virtually any location – on or off campus.

We'll work with you to create a custom gathering menu inspired by your unique needs that will leave a lasting impression on your guests. All menus will follow the Chartwells culinary philosophy; authentic recipes using the freshest, seasonal ingredients.

Waiter service, buffet, small plates and international inspired specialty stations: all served in your style! And because you've entrusted your event to The Gathering by Chartwells, the food will be unmatched, the service spectacular, and the event will be unforgettable!

**The Gathering**



# The morning start

## Continental breakfast 8.70 per person

Assorted breakfast pastries and bagels with cream cheese  
Seasonal fresh fruit display  
Coffee and assorted hot teas  
Orange juice and fruit-infused water

## Cold breakfast 9.25 per person

Fresh fruit skewers with creamy yogurt dipping sauce House-made ginger, almond and cranberry granola  
Hard-boiled, cage-free eggs  
Applesauce & oatmeal muffins  
Coffee and assorted hot teas  
Low-fat milk, orange juice and fruit-infused water

## Energy Breakfast 10.95 per person

Egg white scramble with potato, spinach and tomato  
Fresh baked low-fat muffins  
Seasonal fresh fruit and yogurt bar with house-made granola  
Coffee and assorted hot teas  
Orange juice and fruit-infused water

## Traditional breakfast 16.95 per person

Cinnamon french toast or buttermilk pancakes  
Scrambled eggs with finely shredded cheddar cheese  
Bacon, pork sausage or turkey sausage  
Seasoned breakfast potatoes  
Seasonal fresh fruit display  
Fresh breakfast pastries  
Coffee and assorted hot teas  
Orange juice and fruit-infused water

## Hot breakfast 16.95 per person

Savory ham and fresh garden vegetable frittata  
Black barley and golden pineapple hot cereal  
Fresh fruit skewers with creamy yogurt dipping sauce  
Buttermilk bran muffins  
Coffee and assorted black, green and herbal teas  
Low-fat milk, orange juice and agua fresca with herbs and cucumber

# The morning start A la carte

Assorted bagels and spreads 16.95 per dozen

Freshly-baked breakfast breads 14.95 per dozen

Assorted danish 18.95 per dozen

Assorted freshly baked muffins 16.95 per dozen

Freshly baked croissants 16.95 per dozen

Assorted breakfast pastries 18.95 per dozen

Yogurt parfait with fresh berries and granola 3.95 per person

Gourmet stuffed french toast with berry compote 3.95 per person

Breakfast pizza  
scrambled, egg, cheddar cheese, bacon, scallions 18.00/pie

Seasoned breakfast potatoes 3.25 per person

Seasonal fresh fruit display 3.95 per person

Hand crafted breakfast sandwiches

Bacon and cage-free egg on a fresh english muffin 5.50 ea

Cage-free egg and cheese on a fresh english muffin 5.50 ea

Fried chicken on a buttermilk biscuit 5.95 ea

Steak and cage-free egg on a fresh english muffin 5.95 ea

Tomato and cage-free egg on a whole wheat bagel 5.95 ea

Cage-free egg and bacon on a croissant 5.95 ea

Hot ham and cheese on an english muffin 5.50 ea



## Balanced breaks

 <b>Popcorn trio</b>	<b>6.95 per person</b>	 <b>Hummus trio</b>	<b>6.95 per person</b>
<i>Spicy chili, herb and rosemary and regular popcorn</i>		<i>Spinach hummus, roasted red pepper hummus and classic hummus</i>	
 <b>Muhammara</b>	<b>6.95 per person</b>	<i>Served with fresh vegetable crudité for dipping</i>	
<i>Creamy roasted red pepper and walnut dip</i>		 <b>Spicy cinnamon-raisin peanut butter</b>	<b>5.99 per person</b>
<i>Served with toasted, whole-wheat pita chips</i>		<i>Served with tiny pretzel twists</i>	

## Sweets & treats

<b>Assorted freshly baked cookies</b>	<b>9.50 per dozen</b>	<b>Savory party mix</b>	<b>3.29 bag</b>
<b>House-made fudge brownies</b>	<b>9.50 per dozen</b>	<b>Pretzels</b>	<b>3.29 bag</b>
<b>Rice krispie™ treats</b>	<b>9.50 per dozen</b>	<b>Yogurt-covered pretzels</b>	<b>3.29 bag</b>
<b>Assorted bars and squares</b>	<b>9.50 per dozen</b>	<b>Mixed nuts</b>	<b>3.29 bag</b>
<b>Miniature desserts</b>	<b>45.00 per dozen</b>	<b>Individually wrapped granola bars</b>	<b>3.29 each</b>
<b>Cupcakes</b> (Priced per dozen)		<b>Individually bagged chips</b>	<b>1.59 each</b>
	<b>Mini 45.00</b>	<b>Fresh whole fruit</b>	<b>1.59 each</b>
<i>Assorted of: vanilla bean, peanut butter cup, red velvet, devils food, lemon meringue, and jelly roll</i>			

## Beverages

<b>Hot beverages</b>		<b>Cold beverages</b>	
<i>Freshly brewed coffee regular or decaffeinated coffee</i>		<i>Freshly brewed iced tea</i>	<b>22.00 per gallon</b>
<b>29.00 per gallon / 18.00 per pump pot</b>		<i>Lemonade</i>	<b>22.00 per gallon</b>
<i>Hot water and assorted teas</i>		<i>Fruit- infused iced water</i>	<b>22.00 per gallon</b>
		<i>Fruit punch</i>	<b>22.00 per gallon</b>
<i>Hot apple cider</i>	<b>18.00 per pump pot</b>		
<i>Hot chocolate</i>	<b>22.00 per gallon</b>	<b>Individual beverages</b>	
	<b>22.00 per gallon</b>	<i>Soda</i>	<b>2.09 each</b>
		<i>Milk</i>	<b>2.09 each</b>
		<i>Bottled water</i>	<b>1.79 each</b>



# Lunch buffets

## Classic deli buffet

8.95 per person

Your choice of three deli classics, two fresh cheeses pairing, freshly-baked breads and house-made chips with a side salad and condiments.

**Pick 3**

Smoked ham, turkey, salami, roast beef, tuna salad, egg salad, chicken salad, roasted vegetables

**Pick 2**

American, swiss, provolone, pepper jack, or cheddar

Assorted freshly baked breads and rolls

Signature house-made chips

**Pick 1**

Sweet chili asian slaw, fingerling potato salad, caesar salad, herbed couscous, or garden salad with dressing

The classic deli buffet is accompanied by fresh veggies and the classic spreads that make a sandwich great.

## Artisan sandwich board

9.95 per person

Your choice of 4-sandwiches served with house-made chips and a side salad.

**Pick 4**

Muffuletta vegetarian sandwich

Mediterranean grilled chicken ciabatta

Bistro beef with charred vegetables and pesto hummus

Roasted turkey, spinach, and roasted red pepper aioli

Sicilian combo

Asian chopped chicken salad sandwich

Signature House-made chips

**Pick 1**

sweet chili asian slaw, fingerling potato salad, caesar salad, herbed couscous, or garden salad with dressing



## Soup, salad and sandwiches

10.95 per person

Tuna salad on whole wheat

Fresh turkey wraps

Beet, orange, arugula and walnut salad

Balsamic caesar salad

**Pick 1**

Beef and barley stew

Italian wedding and broccoli

cheddar

Fresh whole wheat dinner rolls



# Box lunches

## Express box lunch

9.75 per person

*All sandwiches served on chef's selection of fresh bread with chips, fresh whole fruit, bottled water and condiments.*

### Sandwich selections

- Turkey breast and swiss cheese*
- Ham and swiss cheese*
- Roast beef and cheddar*
- Grilled veggie wrap*
- Tuna salad*
- Egg salad*
- Walnut chicken salad*

## Artisan box lunch

10.95 per person

*All sandwiches served on chef's selection of fresh bread with chips, side salad, bottled water and cookie.*

### Sandwich selections

- Muffuletta vegetarian sandwich*
- Mediterranean grilled chicken*
- Roast beef with charred vegetables and pesto hummus*
- Roasted turkey with spinach and roasted red pepper aioli*
- Sicilian with black forest ham, salami and pepperoni with tomato-olive tapenade*
- Walnut chicken salad*
- Asian chopped chicken salad sandwich*

### Side salads

- Sweet chili asian slaw*
- Fingerling potato salad*
- Caesar salad*
- Garden salad with dressing*
- Herbed couscous*

# Box salads

*All salads include freshly baked dinner roll, butter, dressing on the side, cookie, and disposable cutlery.*

## Turkey avocado cobb salad

9.00 per person

*Mesclun greens, with turkey, applewood-smoked bacon, fresh avocado, cage-free hardboiled egg, black olives, onion, and house-made croutons*

## Blackened chicken caesar salad

9.00 per person

*Chopped romaine lettuce, blackened chicken, grated Parmesan cheese, and house-made croutons with our traditional caesar dressing*

## Traditional chef's salad

9.00 per person

*Turkey, ham, cheddar, cage-free hardboiled egg, tomatoes, cucumbers, and crisp greens with creamy buttermilk dressing*

## Greek salad with grilled chicken

9.00 per person

*Grilled chicken, tomatoes, cucumbers, kalamata olives, feta cheese, red onion, and mixed greens with a red wine vinaigrette*

## California salmon salad

12.00 per person

*Mesclun greens with grilled salmon, red cabbage, celery, black olives, tomatoes, cucumbers, and avocado with balsamic vinaigrette*



# Theme meals

## Little Italy

15.95 per person

Pick **1**

*Lasagna, fettucini alfredo, or tortellini primavera*

Pick **1**

*Choice of chicken piccata, chicken marsala, or chicken parmesan*

*Fresh baked garlic bread*

*Caesar salad*

*Homemade cookies*

*Add an antipasto platter: 2.95 per person*

## Taste of the south

15.95 per person

*Classic carolina pulled pork with slider rolls*

*Buttermilk fried chicken*

*BBQ baked beans*

*Macaroni & cheese*

*Summertime fruit salad*

*Creamy cole slaw*

*Cheddar jalapeño cornbread*

*Peach cobbler*



## Homestyle spread

18.95 per person

*Chile-and-beer braised brisket*

*Farro couscous with brussels sprouts*

*Balanced macaroni & cheese*

*Fresh green beans*

*Tossed garden salad with low-calorie creamy ranch dressing*

*Wheat dinner rolls*

*Two-bite brownies*

## Picnic Buffet

12.95 per

**person** *Includes assorted buns, lettuce, tomatoes, pickles, onions, condiments, fresh baked cookies and brownies.*

Pick **3**

*Hamburgers, garden burgers, hot dogs, or barbequed chicken*

Pick **2**

*Potato salad, pasta salad, cole slaw or macaroni & cheese*

## Taste of the mediterranean

19.95 per person

*Grilled lemon-oregano chicken*

*Salmon cakes with cucumber sauce*

*Tabbouleh, baba ghanoush, and hummus served with pita triangles*

*Greek salad with lemon dill vinaigrette*

*House-made baklava*



## Mediterranean

19.95 per person

*Fish provençal with broccoli, garlic, and lemon penne pasta*

*Bruschetta with basil and tomato*

*Yellow gazpacho*

*Greens with herb salad with vinaigrette*

*Wheat dinner rolls*

*Balsamic strawberries*