



Rider University Catering

BREAKFAST

BREAKFAST COLLECTIONS

All prices are per person (\$50.00 minimum)

Basic Beginnings \$5.15

ASSORTED DANISH, GOURMET COFFEE, DECAF AND HOT TEA

Quick Start \$8.39

ASSORTED MUFFINS, DANISH AND SCONES WITH FRESH SEASONAL SLICED FRUIT, FRESH ASSORTED JUICES, GOURMET COFFEE, DECAF AND HOT TEA

Healthy Choice Breakfast \$7.75

WHETHER IN COMBINATION WITH ONE OF OUR OTHER BREAKFAST PACKAGES OR ALONE, IT'S A HEALTHY WAY TO START YOUR DAY. INCLUDES INDIVIDUAL CEREAL CUPS, MILK, RIPE BANANAS AND ASSORTED INDIVIDUAL YOGURT CUPS, GOURMET COFFEE, DECAF AND HOT TEA



À LA CARTE BREAKFAST

ASSORTED BAGELS WITH BUTTER, CREAM CHEESE AND PRESERVES \$2.05 per person

FRESH SEASONAL SLICED FRUIT \$3.19 per person

FRUIT AND YOGURT PARFAITS \$3.29

FRESH FRUIT SALAD \$2.79

MINI FRITTATAS: BACON & SWISS OR GARDEN VEGETABLE \$4.19

BREAKFAST

HOT BREAKFAST

All prices are per person (\$50.00 minimum)

Ultimate Breakfast \$13.99

DANISH, SCRAMBLED EGGS AND A CHEDDAR VEGETABLE STRATA, CRISP BACON, BREAKFAST SAUSAGE, PANCAKES, FRESH SEASONAL SLICED FRUIT, BREAKFAST POTATOES, ASSORTED JUICES, GOURMET COFFEE, DECAF AND HOT TEA

French Toast Breakfast \$12.49

ORANGE CINNAMON FRENCH TOAST SERVED WITH YOUR CHOICE OF BREAKFAST POTATO, CRISP BACON, BREAKFAST SAUSAGE, CONDIMENTS, GOURMET COFFEE, DECAF AND HOT TEA

American Breakfast \$12.59

SCRAMBLED EGGS, BREAKFAST POTATOES, CRISP BACON, BREAKFAST SAUSAGE AND ASSORTED PASTRIES WITH CONDIMENTS, ASSORTED JUICES AND GOURMET COFFEE, DECAF AND HOT TEA

Egg Whites available on request – nominal fee may apply



BREAKFAST ENHANCEMENTS

All prices are per person (\$50.00 minimum)

Yogurt Parfait Bar \$6.69

CHOOSE FROM TWO LOW-FAT YOGURTS, GRANOLA, THREE SEASONAL FRUITS, AND TWO TOPPINGS SERVED WITH BANANA BREAD CROUTONS TO BUILD YOUR IDEAL PARFAIT

Quiche-a-dilla \$4.49

BREAKFAST QUICHE-A-DILLAS ARE A NEW TWIST ON A BREAKFAST CLASSIC, WITH YOUR CHOICE OF QUICHE SERVED IN A TORTILLA CUP. CHOOSE FROM LORRAINE; PARMESAN AND ROASTED VEGETABLE; OR SPINACH, TOMATO, AND MUSHROOM

Just Pancakes \$3.99

THREE LIGHT AND FLUFFY PANCAKES WITH BUTTER AND SYRUP

Egg Whites available on request – nominal fee may apply

LUNCH & BUFFET

CLASSIC COLLECTIONS

Deli Express \$12.39

SLICED OVEN-ROASTED TURKEY, SLICED ROAST BEEF, DELI HAM; SWISS, AMERICAN AND PROVOLONE CHEESES; LEAF LETTUCE, SLICED TOMATOES AND PICKLES; ASSORTED BAKED BREADS AND ROLLS, 2 SIDE SALADS, AND COOKIES

With Choice of Two Upscale Salads, Ice Water & Iced Tea

Classic Selections \$8.79

Please choose three (3) of the following

NEW MARKET TUNA ON A MULTIGRAIN ROLL

VERY VEGGIE SUBMARINE SANDWICH WITH PROVOLONE AND HONEY DIJON DRESSING

DELI TURKEY AND SWISS CHEESE WITH LETTUCE AND TOMATO ON WHEATBERRY BREAD

SLICED ROAST BEEF WITH CHEDDAR AND HORSERADISH SPREAD WRAP

HONEY MUSTARD HAM WITH LETTUCE AND PICKLES ON KAISER ROLL

Includes Iced Water & Iced Tea, Cookies, Condiments and Choice of Salad

Classic Box Lunch \$6.19

YOUR CHOICE OF SMOKED TURKEY WITH HAVARTI, HAM AND SWISS, ROAST BEEF AND PROVOLONE OR ROASTED VEGETABLES – SERVED WITH POTATO CHIPS, WHOLE FRUIT, AND A COOKIE

PLATED LUNCHES

All prices are per person (\$50.00 minimum)

Thai Island Beef Salad \$13.79

GRILLED FLANK STEAK OVER ROMAINE WITH PEANUTS, CUCUMBER AND RICE NOODLES IN A THAI LIME VINAIGRETTE

Chicken Spinach and Apple Salad \$13.49

FRESH BABY SPINACH AND APPLE SALAD WITH GRILLED CHICKEN, GOAT CHEESE, BACON AND COUNTRY APPLE DRESSING

Garden Tofu Salad \$11.79

SESAME MARINATED TOFU AND HARD BOILED EGGS OVER A ROMAINE AND ICEBERG MIX WITH BALSAMIC VINAIGRETTE

Bruschetta Chicken Baguette \$12.99

GRILLED CHICKEN BREAST TOPPED WITH TOMATO BRUSCHETTA, ASIAGO CHEESE, ROMAINE LETTUCE AND CREAMY CAESAR DRESSING ON TOASTED BAGUETTE

Premium Box Lunch

VEGETABLE & BOURSIN SANDWICH WITH APRICOT COUSCOUS \$10.99

ASIAN CHICKEN WRAP WITH PEANUT-LIME NOODLES \$12.79

TURKEY FAJITA CIABATTA WITH BLACK BEAN SALAD \$12.99

MEDITERRANEAN ROAST BEEF WITH TABBOULEH SALAD \$13.49

GRILLED CHICKEN SALAD WITH A FRESH ROLL \$13.99

Includes Assorted Individual Chips, Whole Fruit, Assorted Beverages and Fresh Brownie

LUNCH & BUFFET

CLASSIC COLLECTIONS

The Executive Luncheon \$17.59

Please choose three (3) of the following

GARDEN VEGETABLES WITH BOURSIN, AGED PROVOLONE AND ROASTED GARLIC AÏOLI ON CIABATTA

SLICED PORTOBELLO MUSHROOMS WITH ARUGULA AND SUN-DRIED TOMATO OLIVE PESTO SPREAD ON A FRENCH BAGUETTE

CASHEW CHICKEN CIABATTA WITH FRESH ROMAINE AND RED GRAPES

HAM & SWISS WITH APRICOT PRESERVE, FRESH SPINACH, AND PLUM TOMATO ON A CIABATTA

PEPPER JACK TUNA WRAP WITH FRESH JALEPENOS AND PLUM TOMATOES

TURKEY COBB LAVASH WITH BACON, BLUE CHEESE CRUMBLES AND AVOCADO MAYO

TURKEY, HAM & RANCH CLUB WITH BACON, LETTUCE, AND TOMATO

With Choice of Two Upscale Salads, Cookies, Potato Chips, Pickles, and Assorted Beverages

Salad Selections

(Included with Deli Express, Classic Selections, and Executive Luncheon Sandwich Buffets)

GREEK PENNE SALAD TOSSED WITH TOMATOES, CUCUMBERS, RED ONIONS, PEPPERS, FRESH BABY SPINACH, FETA CHEESE AND BLACK OLIVES

TOASTED CRANBERRY APPLE COUSCOUS WITH APRICOTS, GRANNY SMITH APPLES, ALMONDS, RED ONIONS, FRESH SPINACH AND SCALLIONS

ASIAN SLAW WITH RED PEPPERS, CARROTS, SCALLIONS, MINCED FRESH MINT AND CILANTRO IN A SESAME TERIYAKI DRESSING

ROASTED SWEET POTATO SALAD WITH GREEN CHILES, SCALLIONS, CELERY, RED PEPPERS AND FRESH CILANTRO TOSSED IN SPICY CARIBBEAN JERK SEASONING

CHICKPEA SALAD WITH FRESH CUCUMBERS, RED ONIONS, GREEN AND RED PEPPERS, CELERY AND GARLIC WITH A HOT PEPPER SAUCE AND LEMON SEASONING

EDAMAME SALAD WITH SHIITAKE MUSHROOMS, BEAN SPROUTS, RADISHES, SCALLIONS, FRESH BASIL AND MINT TOSSED IN A RICE WINE VINEGAR AND GINGER ROOT DRESSING

SWEET CHILE CUCUMBER SALAD WITH RED ONION, FRESH CILANTRO AND A SWEET AND SPICY CHILI SAUCE

GRILLED VEGETABLE ROTINI PASTA SALAD WITH A BALSAMIC DRESSING

RED SKINNED POTATO SALAD WITH EGG, CELERY AND SPANISH ONION IN A SEASONED MAYONNAISE DRESSING

TOSSED GARDEN SALAD WITH FRESH SEASONAL VEGETABLES AND ASSORTED DRESSINGS

LUNCH & BUFFET

BUFFETS

Served with Assorted Rolls and Butter, Ice Water and Iced Tea
(\$50.00 Minimum)

Traditional American \$14.99

BABY SPINACH SALAD, ROASTED NEW POTATOES, FRESH HERBED VEGETABLES, GRILLED LEMON ROSEMARY CHICKEN AND WHOLE WHEAT ROLLS WITH PEACH COBBLER

Asian Accents \$16.99

PEANUT LIME RAMEN NOODLES, EGG ROLLS, DIPPING SAUCES, GENERAL TSO'S CHICKEN WITH BROCCOLI AND STEAMED RICE, TERIYAKI SALMON WITH LEMON GREEN BEANS, AND RASPBERRY COCONUT DESSERT BARS

|



Tasty Tex Mex \$15.99

CHIPS AND FRESH SALSA, TORTILLAS, PICO DE GALLO, MEXICAN RICE, REFRIED BEANS, BEEF OR CHICKEN FAJITAS, AND CINNAMON CRISPS

Basic Italian Buffet \$15.99

ITALIAN HOUSE SALAD, HOME-STYLE LASAGNA WITH PARMESAN CHEESE, BAKED ZITI, GARLIC BREAD STICKS, COOKIES AND BROWNIES

Classic Pizza \$15.49

CLASSIC GARDEN SALAD, TRADITIONAL NEW YORK-STYLE CHEESE, MEAT LOVERS AND VEGETABLE PIZZA; SERVED WITH HOME-STYLE KETTLE CHIPS, COOKIES AND BROWNIES

The Sicilian \$14.59

ROMAINE SALAD WITH PARMESAN PEPPERCORN DRESSING AND HOMEMADE SEASONED CROUTONS, ROASTED BROCCOLI, CONFETTI RICE, GRILLED GARLIC CIABATTA, CHICKEN MARSALA, RIGATONI AND MEATBALLS, AND CHOCOLATE DIPPED BISCOTTI

LUNCH & BUFFET

BUFFETS

Served with Assorted Rolls and Butter, Ice Water and Iced Tea
(\$50.00 Minimum)

BBQ Picnic \$13.99

GRILLED HAMBURGERS AND HOTDOGS WITH ALL THE TOPPINGS (LETTUCE, TOMATO, CHEESE, ONIONS, PICKLES, KETCHUP, MUSTARD, AND RELISH), HOME-STYLE POTATO SALAD, AND FRESH COUNTRY COLESLAW; SERVED WITH HOUSE-MADE KETTLE CHIPS, COOKIES AND BROWNIES

Southern BBQ \$14.59

BARBECUED BAKED BEANS, CHEDDAR BACON MASHED POTATOES, COLESLAW, BISCUITS WITH HONEY BUTTER, CHOICE OF OVEN-ROASTED CHICKEN OR HONEY-STUNG CHICKEN, AND BROWNIES

A Taste of Italy \$20.79

GRILLED ROSEMARY CHICKEN, GRILLED FENNEL TUNA, PESTO TORTELLINI, ITALIAN WHITE BEAN SALAD, CAESAR SALAD, SEASONAL VEGETABLES, MINI CIABATTAS WITH BASIL OIL, AND ITALIAN ICES

Simply Italian \$11.89

TOSSED GARDEN SALAD WITH ITALIAN DRESSING, ROTINI MARINARA, CHOICE OF CHICKEN PARMESAN OR SAUSAGE AND PEPPERS, AND ASSORTED COOKIES

Chilled Tuscan \$20.79

PANZANELLA SALAD, SPINACH WITH FENNEL ORANGE SALAD, GRILLED FLATBREAD, HERB ROASTED BEEF TENDERLOIN WITH MUSHROOMS, GRILLED CHICKEN WITH BROCCOLINI AND GREMOLATA AND CANNOLI



LUNCH & BUFFET

BUFFETS

Build Your Own Buffet: Select two salads, one entrée, two sides, and one dessert

Buffet Starters

SEASONAL GARDEN SALAD WITH BALSAMIC VINAIGRETTE

CLASSIC CAESAR SALAD

BABY SPINACH SALAD WITH BACON, HARD BOILED EGGS AND GORGONZOLA VINAIGRETTE

TRADITIONAL HUMMUS WITH TOASTED PITA

ROASTED VEGETABLE PLATTER WITH CHIMICHURRI MAYO

SEASONAL FRESH FRUIT SALAD

Buffet Entrees

CHICKEN CACCIATORE WITH FRESH HERBS AND VEGETABLES **\$15.99**

STUFFED CHICKEN BREAST WITH GOAT CHEESE AND SUN-DRIED TOMATOES **\$16.99**

CHICKEN AND SHRIMP CREOLE **\$15.99**

GRILLED SALMON WITH PARMESAN PESTO SAUCE **\$18.29**

GRILLED FLANK STEAK WITH BLACK BEAN AND GARLIC SOY MARINADE **\$18.49**

FARFALLE WITH SUN-DRIED TOMATOES AND SAUTÉED BROCCOLI **\$14.99**

EGGPLANT, COUSCOUS AND ROASTED RED PEPPER LASAGNA **\$14.99**

Buffet Sides

SWEET HERBED CORN PUDDING

ITALIAN SEASONED GREEN BEANS

PAN ROASTED VEGETABLES WITH HERB VINAIGRETTE

PENNE WITH MARINARA SAUCE

MARINATED ROASTED RED POTATOES

TOASTED ORZO WITH SPINACH AND CRANBERRIES

BRUSSEL SPROUTS WITH ALMOND BUTTER

Buffet Finishes

DUTCH APPLE PIE

BREAD PUDDING WITH CARAMEL APPLE SAUCE

NEW-YORK STYLE CHEESECAKE

WARM PEACH COBBLER

MINI BROWNIE AND CAPPUCCINO MOUSSE PARFAITS

CHOCOLATE CAKE

Don't see what you'd like?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office to arrange a personal consultation. Plasticware is included with all packages in this guide, unless otherwise specified.

PLATED MEAL COLLECTIONS

Rosemary Lamb with Autumn Vegetables and Cranberry Demi-Glace \$24.19

SERVED WITH PAN-SEARED SCALLOPS AND GRILLED STRAWBERRY SHORTCAKE

Farfalle with Shrimp and Rapini \$15.39

SERVED WITH WINTER ROASTED VEGETABLES AND TROPICAL FLORE DE LATTE

Chimichurri Flank Steak with Jasmine Rice

\$19.99

SERVED WITH SCALLOP AND SPICY COCONUT CEVICHE AND SOPAIPILLA

Jerk Rubbed Pork Tenderloin with Island Rice and Sautéed Asparagus \$19.69

SERVED WITH ACHIOTE SHRIMP AND BLACK BEAN CAKE AND SUMMER FRUIT AND BERRIES

Roasted Vegetable Parmesan Quiche \$11.89

SERVED WITH MUSHROOM GRUYERE CHEESE POLENTA CAKE AND RASPBERRY ALMOND COCONUT BAR

Mediterranean Chicken Over Wild Rice

\$15.69

SERVED WITH A GARDEN SALAD AND DOUBLE CHOCOLATE CAKE



RECEPTIONS

RECEPTIONS

All prices are per person (\$50.00 minimum)

Cold Hors D'Oeuvres

ROASTED VEGETABLES AND CURRIED HUMMUS ON PITA CRISP

BUFFALO MOZZARELLA AND PROSCIUTTO SKEWERS

SESAME CRUSTED AHI TUNA

KUNG POW CHICKEN WRAPS

SUN-DRIED TOMATO WHITE BEAN SPREAD ON FICELLE

CHIVE CREAM CHEESE STUFFED ARTICHOKE HEART

CUCUMBER CUP WITH HERBED GOAT CHEESE

SEARED BEEF TENDERLOIN WITH HORSERADISH CREAM

BACON, BLUE CHEESE AND SCALLION ON ENDIVE SPEAR

Hot Hors D'Oeuvres

THAI CHICKEN SATAY WITH PEANUT SAUCE

COCONUT SHRIMP WITH TROPICAL SALSA

VEGETARIAN SPRING ROLLS WITH GINGER-SOY DIPPING SAUCE

SPANIKOPITA

MARYLAND CRAB CAKES WITH CAJUN RÉMOULADE

SKEWERED BEEF WITH TERIYAKI SAUCE

MINI QUESADILLAS

MEATBALL PARMESAN IN PUFF PASTRY

SEAFOOD STUFFED MUSHROOM CAP

Butlered Hors D'Oeuvres

(Based on a One Hour Reception)

CHOOSE SIX (6) HORS D'OEUVRES FOR \$17.69 PER PERSON

CHOOSE EIGHT (8) HORS D'OEUVRES FOR \$19.79 PER PERSON

\$5.09 per person FOR EACH ADDITIONAL 30 MINUTES

Stationary Hors D'Oeuvres

(Based on a One Hour Reception)

CHOOSE SIX (6) HORS D'OEUVRES FOR \$15.59 PER PERSON

CHOOSE EIGHT (8) HORS D'OEUVRES FOR \$16.69 PER PERSON

\$4.09 per person FOR EACH ADDITIONAL 30 MINUTES

Waiters may be required at an additional charge

ADDITIONS

FRESH GARDEN CRUDITÉS SERVED WITH VEGGIE NEUFCHATEL OR ARTICHOKE OLIVE SPREAD, AND PITA CHIPS \$2.79 per person

ANTIPASTO PLATTER SERVED WITH MARINATED VEGETABLES, ITALIAN MEATS AND ASSORTED CHEESES \$4.29 per person

ASSORTED MINI SANDWICHES INCLUDING HAM, ROAST BEEF, TURKEY AND MOZZARELLA SERVED ON ARTISANAL BREADS AND ROLLS \$4.69 per person

HOUSEMADE SPINACH DIP SERVED WITH FRESH PITA CHIPS \$3.09 per person

INTERNATIONAL & DOMESTIC CHEESE DISPLAY WITH ASSORTED CRACKERS AND FLATBREAD \$3.49 per person

RECEPTION STATIONS

Add one of the following stations to your reception
All prices are per person (\$50.00 minimum)

Mediterranean \$8.99

SEASONAL ROASTED VEGETABLES, TABBOULEH SALAD, MARINATED OLIVES, GREEK SALAD, AND HUMMUS WITH PITA CHIPS

Dim Sum \$13.59

EGG ROLLS, POT STICKERS AND SWEET AND SPICY BONELESS CHICKEN WINGS SERVED WITH SWEET CHILE DIPPING SAUCE, AND GOURMET DESSERT BARS

Happy Hour \$10.49

HAVE A "PUB" BREAK WITH YOUR FAVORITE HAPPY HOUR FINGER FOODS, INCLUDING: CHILLED SPINACH DIP WITH PITA CHIPS, MINI CHEESESTEAKS, BUFFALO CHICKEN TENDERS SERVED WITH CELERY AND BLUE CHEESE DIP, AND COOKIES AND DESSERT BARS

Spanish Paella \$14.49

SAFFRON RICE PABELLA WITH CHORIZO, ROASTED PORK LOIN, GRILLED CHICKEN AND SPANISH VEGETABLES

BREAKS

All prices are per person (\$50.00 minimum)

Chocaholic \$8.29

BECOME ADDICTED WITH AN ASSORTMENT OF MINI CHOCOLATE BARS, DOUBLE CHOCOLATE CHIP COOKIES, CHILLED CHOCOLATE MILK, CHOCOLATE DIPPED PRETZELS AND CHOCOLATE DIPPED STRAWBERRIES

Energy Break \$3.39

RAISE THE BAR WITH AN ASSORTMENT OF GRANOLA, FRUIT FILLED BARS OR BREAKFAST BARS

The Healthy Alternative \$7.59

GET HEALTHY WITH ASSORTED APPLES, ORANGES, BANANAS AND PEARS ALONG WITH YOGURT CUPS, TRAIL MIX AND GRANOLA BARS

Snack Attack \$4.29

ENJOY ASSORTED CHIPS, HONEY PEANUTS, TRAIL MIX AND SPECIALTY COOKIES AND BROWNIES





BEVERAGES

- REGULAR AND DECAFFEINATED COFFEE, TEA \$1.99 per person
- STARBUCKS REGULAR AND DECAFFEINATED COFFEE, TEA \$2.99 per person
- HOT APPLE CIDER \$1.99 per person
- HOT CHOCOLATE \$1.99 per person
- FRUIT PUNCH \$.99 per person
- INFUSED WATER \$1.29 per person
- CARAFES OF ICED TEA AND LEMONADE \$.99
- CARAFES OF ASSORTED JUICES \$.99
- ASSORTED SODAS AND BOTTLED WATER \$1.49
- HOMEMADE CRANBERRY SPARKLER \$.99



DESSERTS

- GOURMET DESSERT BARS \$1.99 per person
- SELECTED PETIT FOURS \$3.49 per person
- WARM FRUIT COBBLER \$2.49 per person
- CUSTOM ARTISAN CUPCAKES \$2.99 per person
- ASSORTED COOKIES AND BROWNIES \$1.19

CONTACT US TODAY
609.896.5274
ACATERING@RIDER.EDU
WWW.RIDER.CAMPUSDISH.COM
Prices effective until 07/01/2016