

Tuck Career Services offers catering to companies through our on-site catering office. See below for offerings and prices*.

Important Information:

- Our office will place the order and handle logistics with the help of our on-site catering office.
- Orders should be placed with our office ASAP to ensure they can be filled, no later than 1 week before your event.
- *Prices are subject to change. We will work in your best interest to ensure quality service.
- Career Services will monitor registration numbers and adapt your order accordingly. If you
 have a cost cap, please let us know.
- Companies will be billed after the event for food & services provided.

Coffee Breaks

Coffee Breaks require a minimum of 10 guests

Coffee Break 1 \$5.20

Coffee, Decaffeinated Coffee, and Tea

Coffee Break 2 \$6.50

Coffee, Decaffeinated Coffee, and Tea Assorted Cookies or Baked Goods

Coffee Break 3 \$8.50

Coffee, Decaffeinated Coffee, and Tea Assorted Cookies or Baked Goods Assorted Sodas, Water and Juice

Coffee Break 4 \$9.10

Coffee, Decaffeinated Coffee, and Tea Assorted Cookies or Baked Goods Whole Fruit Assorted Sodas, Water and Juice

Coffee Break 5 \$12.35

Coffee, Decaffeinated Coffee, and Tea Assorted Cookies or Baked Goods Whole Fruit Assorted Yogurts Assorted Sodas, Water and Juice

Breakfast

Continental Breakfast \$17.05

Assorted Granola Bars

Yogurt Cups

Whole Fruit

Mini bagels with butter, cream cheese & jam

Chef's Choice Assorted Baked Goods

Coffee, Decaffeinated Coffee, and Tea

Assorted Juices and Water

Minimum of 10 guests

Classic American Breakfast \$19.50

Scrambled eggs

Choice of 2: Turkey Sausage, Pork

Sausage Links, Pork Sausage Patties,

Bacon, Vegetarian Breakfast Meat

Home Fries

Chef's Choice Assorted Baked Goods

Sliced Fruit and Berries

Coffee, Decaffeinated Coffee, and

Tea

Assorted Juices and Water

Minimum of 10 guests

Oatmeal Bar \$5.20

Oatmeal served with Butter, Brown Sugar, Local Maple Syrup, and Cinnamon and Sugar



Briefing/Lunch & Dinner Options

Sandwich Buffet \$22.90

A choice of three, served with assorted chips, fruit, cookies, soda, and a water station. (Catering reserves the right to change selections if issues arise)

Minimum order of 10 people

- Roast beef on a ciabatta roll with Swiss, red onion, tomato, and horseradish mayonnaise
- French Dip with roast beef, Swiss and caramel onions served on a crispy KABC baguette with au jus
- Roast Turkey on a Ciabatta Roll with cheddar, Baby Spinach, and garlic mayonnaise
- Roasted Turkey Wrap with chipotle mayonnaise, bacon, baby spinach, and sliced tomatoes
- Curried Chicken Salad Wrap with roasted red peppers
- Buffalo Chicken Sandwich stuffed with blue cheese crumbles and spicy buffalo chicken and blue cheese slaw
- Pesto Chicken Wrap with shaved parmesan cheese, sun dried tomatoes and spring mix
- Ham Sandwich on a ciabatta roll with brie, honey mustard mayonnaise, and tomato
- Cuban on ciabatta with ham, Swiss, mayo, Dijon mustard, pickles and pulled pork (Served warm)
- Pimento and Cheese BLT with bacon, lettuce and tomato
- Fresh Mozzarella and Tomato Sandwich on a baguette with olive oil, basil, and black pepper
- Vegetable Wrap with hummus and baby spinach
- Grilled Portabella Mushroom Sandwich on ciabatta with arugula and pesto
- Vegan Mexi Quinoa Wrap filled with quinoa, guacamole, black beans, corn, grilled peppers, and onions
- Anant Toasted wheat bread with hummus/lettuce/tomato/grilled onions and pepper with a touch of
 jalapenos
- Southwestern Salad with corn, black beans, tomato, onions, cheddar; chicken and dressing on the side
- Greek Salad with cucumbers, tomatoes, onions, kalamata olives, quinoa, feta; chicken and Greek dressing
 on the side
- Asian Salad with Kale, cabbage, carrots, oranges, peppers, edamame; chicken and dressing on side
- Nicoise Salad with spring mix, tomatoes, boiled eggs, kalamata olives; Tuna and dressing on the side

Salad Trio Buffet \$22.25

Choice of three, served with assorted sodas and a water station.

Minimum order of 10 people

- Soba noodle salad
- Thai peanut noodles
- Cucumber salad
- Sweet potato bacon salad
- Kale and roasted sweet potato salad

- Nicoise salad
- Quinoa and lentil salad
- Asian slaw
- Fruit and grain salad
- Garden salad

Pizza Buffet \$25.99

Selection of meat, cheese, and vegetable pizzas, garden salad with balsamic and ranch dressings, assorted cookies, and assorted sodas and water

Minimum order of 10 people

Macaroni and Cheese Bar

Macaroni & Cheese with assorted toppings including: buffalo chicken, BBQ pulled pork, caramelized onions, and oven roasted cauliflower. Served with Garden salad, brownies, and assorted sodas and water

\$24.70

Minimum order of 20 people

Indian Spiced Rice Bowl

Tumeric rice and roasted root vegetables, roasted chickpeas and Garam Masala chicken, with assorted toppings including: fresh mint, raisins, toasted almonds and a lemon curry dressing. Served with assorted cookies, sodas, and water

\$25.99

Minimum order of 10 people

Make Your Own Loaded Baked Potato

Garden salad (w/ dressings), Chili and 3 Bean Chili, Baked Potatoes, Sweet Potatoes, Toppings: Cheese, Sour Cream, Green Onion, Blue Cheese, Tomatoes, Guacamole, Broccoli, and Pico de gallo. Comes with lemon bars, sodas and water.

\$23.50

Minimum order of 10 people



Appetizers a la Carte*

Mini Egg Rolls	\$4.60	Choice of one
Mini Samosa	\$0.00	Choice of two
Steamed Vegetable Momo with Tamari	T - ·	0110100 01 011 0
Raspberry and Brie Filo Stars	\$11.50	Choice of three
Antipasto Skewers	\$16.00	Choice of four
Spanakopita	,	
Petit French Onion Soup Boule	\$19.35	Choice of five
Warm Soft Pretzels with Honey Mustard		
Mini Quiche		
Steamed Pork Pot Sticker with Thai Sweet Chili Dipping Sauce		
Teriyaki Chicken Satay		
Moroccan Spiced Chicken Satay with Yogurt Dipping Sauce		
Chicken Fritters		
Beef Satay with Peanut Dipping Sauce		
Beef Empanada		
Crab Rangoon		
Tempura Battered Shrimp Skewers		

Appetizer Trays

Crudité Platter	
Assortment of fresh vegetables with assorted dips	\$3.85
Cheese Platter	
Selection of three cheeses with crackers	\$3.85
Local Cheese Platter	
Selection of local cheeses with fresh-baked French baguette	\$8.50
Shrimp Cocktail	
Chilled, peeled shrimp with cocktail sauce and lemons	\$8.65
Antipasto Platter	¢ (0 7
Assorted vegetables, meats, and cheeses	\$6.95
Fresh Mozzarella and Tomato Platter	¢
Slices of fresh mozzarella and local tomato	\$6.65
Sushi Platter	ΦΩ. ΓΩ
Assortment of sushi rolls	\$8.50
Artichoke Dip	
Artichoke dip served with pita chips	\$4.50
Apricot Baked Brie**	¢ 10 7 5 * :
Apricot baked brie served with Crostini	\$40.75*
Crostini Bar	\$4.50
King Arthur Flour crostini with pesto, olive tapenade & tomato	\$ 4 .30
Fruit Platter	45.15
Assorted fresh fruit, served sliced or cubed	\$5.15

Cheese platter, crudité platter, chef's choice of hot hors d'oeuvres and assorted \$14.60 sodas and bottled water

All prices are per person; please specify a guest count with order

*Selections vary based on availability

**Price per wheel; serves appx 20



All alcohol is charged by consumption according to rates below

Beer Bar (includes all varieties listed)*

\$6.95/bottle

Long Trail, Ale Shed Brewery, Mountain IPA 603 Hard cider, Black Cherry New Belgium Fat Tire, Amber Ale

Wine Bar*

House \$35.00/bottle

Sterling Vintners Collection, Pinot Grigio (Napa Valley, CA) McManis Family Vineyards, Cabernet Sauvignon (California)

Mid-Grade \$55.00/bottle

Estancia Vineyards, Pinot Grigio (California) Franciscan Estate, Cabernet Sauvignon (Napa Valley, CA)

*Additional Bar Set-Up Fee \$100

Non-Alcoholic

Assorted non-alcoholic beverages

Sodas, juices, and water

\$3.00/ guest