

WELCOME! It is the mission of the Bates College catering department to provide our customers with the finest service and the most innovative culinary creations. To achieve this goal we use local and/or organic fruits and vegetables when available, support the Maine economy by purchasing local seafood, and constantly pursue educational opportunities to keep abreast of the latest trends.

This guide was developed to aid you in planning your events. It is our goal to provide our customers with the necessary tools to make informed decisions about their catering needs. On the following pages you will find valuable information ranging from ordering procedures to specific menu options and decorating ideas. This guide merely gives a general overview of the services and food options that are available to our customers. If you have a specific need or dietary concern that is not covered in this guide, please contact the Catering Office for special arrangements.

The Catering Office is available on either a walk-in or scheduled basis to help with overall planning and to answer any questions that you might have concerning your event. We hope to fulfill all of your catering needs. All questions are cheerfully answered, no request is too small and no problem is too big.

At your service,

Bates College Catering

Table of Contents

Welcome.....	1
Table of Contents.....	2
Catering Guidelines.....	3
Beverages.....	5
Refreshments and Snacks.....	6
Healthy Choice Refreshments.....	7
Hors D'oeuvres, Hot and Cold.....	8
Breakfast.....	9
Bag, Basket, Cold Plate & Deli Lunches.....	10
Dinners.....	13
Picnics and Lobster Bakes.....	17
Pizza and Pasta Parties	18
Cookies, Cakes, Pies and Desserts	19
Linen Rental, Flowers and Decorations.....	20



Catering Guidelines

In order for us to make your event memorable for both you and your guests, we ask that you follow these guidelines. If you need assistance at any time, please contact:

Donald Desrosiers
Catering Manager
(207) 786-6298
d-desrosi@bates.edu

We are here to serve you!

Planning

Although we will do everything possible to accommodate last minute functions, our most successful events have been planned with a minimum of 3 days notice. This time frame allows us to supply you with the quality products and staffing needed for excellent service and delivery. As they often involve last minute shipping fees and/or higher labor cost, requests received with less than a 3 working day notice are subject to a \$75.00 late fee and product availability.

In the case of a wedding reception initial contact must be made with the Director of Dining Services, Christine Schwartz , either via e-mail at cschwartz@bates.edu or via phone at (207) 786-8279 . No wedding reception will be considered with less than an eight week notice. There are special guidelines for scheduling/planning a wedding reception which will be discussed at time of booking.

Guarantees and Billing

Confirmation of the estimated number of guests is required two working days prior to an event. A guaranteed number of guests are required at least 24 hours before the event.

Billing for services provided will be based on the guaranteed number of guests. Should the number of attendees exceed the guaranteed number, billing will be for the actual number of attendees. When the number of actual attendees is fewer than the confirmed number, billing will be for the confirmed number. If no confirmation is received, the bill will reflect the number of guests planned for at the time the order was placed.

All buffet and served prices include labor and in most instances linen, but never floral arrangements or special decorative requests. These are an additional charge.

Should an event exceed the indicated end time an additional charge for labor will be added at the rate of \$10.00 per server person per ½ hour.

Payment

When charging your event through Bates College, **please provide organization, fund and**, if applicable, **activity number**. For large functions, Event Reservation sheets must be signed by an authorized party, dated and returned to the catering department. This information is required and orders cannot be processed without it. Cash or check can be used but in these instances payment will be required at time of event and depending on the size/complexity of the event a deposit may be required. With the prior approval of Special Projects, customers may pay for events not being charged through Bates College.

Cancellation

Cancellations received up to two working days prior the event will not be charged, provided catering has not incurred any extraordinary costs for the event. Events cancelled with 23 to 12 hour notice will be charged 50% of the cost of the event and events cancelled with less than a 12 hour notice, with the exception of those cancelled because of inclement weather, will be billed the full cost of the event.

Special Orders

Bates Dining is skilled at preparing a wide variety of specialty dishes using our own recipes or those provided by our customers. If your event includes specific/specialty recipes you will need to allow additional time in order to ensure all ingredients are available and the recipe is tested.

Pick-up Orders

Any orders not picked up within a half hour of the scheduled pick up time will be returned to stock and charged a 30% restocking fee. In the event that the order needs to be prepared again, an additional 20% service fee will be assessed.

Equipment

All equipment used during a catered event is for use during that event only. Items removed from the event will be added to the final bill at replacement cost. Utensils, pots and pans are available for use on a very limited basis; requests must be made in advance through the catering office. A deposit is due upon pick-up and will be refunded when all items have been returned.

A charge will be assessed for the delivery or clean up of Dining Service equipment. The charge will be assessed depending on the amount requested or clean up required.

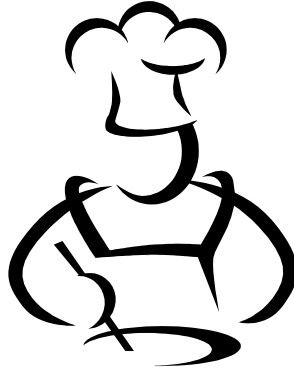
When Placing an Order...

Other information we will need to assist you in planning your event:

- Verification that the venue has been blue slipped and set-up noted. This should be arranged with Claire Lavalley in the C.S.A. office – 786-6305. It is the customer's responsibility to return furniture and other items to their original position should they need to be rearranged or removed from the location.
- Location, date and time of the event
- Number of people attending the event
- Type of service desired (i.e.: buffet or served, paper or china)
- Floral arrangements, linen color and other specialty décor items desired
- Department name, telephone number and e-mail address of person filing the reservation

Menu

We have prepared the following menus for you to use as a guideline in planning your event. Although we offer a unique and wide variety of foods, please keep in mind that all choices may not be suitable for the venue of your event. Please allow us to assist you in making your choices and arranging for any special requests. By working together we can make selections that allow us to work effectively and ensure complete customer satisfaction for your event.



Beverages

All prices are per person unless otherwise noted.



Coffee Set-up\$.95
 Replenish\$.75
(Includes: regular and decaf coffee, hot water w/assortment of teas, sugar, half and half, cups, napkins, stirrers and linen)

Assorted Canned Juices\$.95
 Poland Spring Water\$.95
 Assorted Canned Sodas\$.95
 Gatorade\$1.25
(All canned/bottled beverages are served on ice and will be calculated one per person unless otherwise requested)

Sparkling Poland Spring Water \$1.25
 Punch and Lemonade\$.75
 Hot Chocolate \$.85
 Chai (Hot or Cold)\$ 1.25
 Apple Cider (Hot or Cold) \$.65
 *Beer and Wine \$ 5.25
(Beer/Wine is calculated per person per hour)

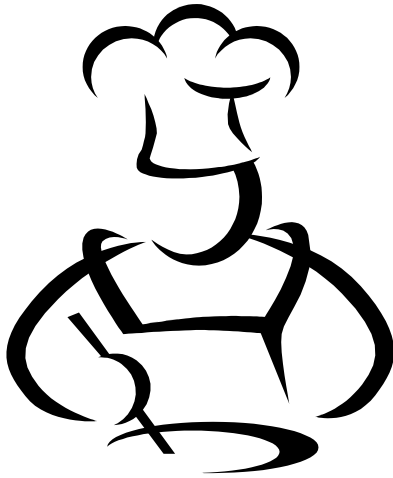
**To comply with new local regulations and Maine State Liquor Law policies, each event with alcohol will be assessed a \$20.00 city licensing fee. In addition, events including beer or wine require at least 14 working days notice in order for state permits to be secured. Requests for alcohol placed less than 10 working days prior to the event are subject to a \$100.00 surcharge. Those requests received with 10 working days or less notice cannot be guaranteed approval. Events taking place in outdoor venues will require a 21 working day notice.*

When applicable, Bates Dining Service will serve alcoholic beverages at events where there may be individuals under the age of 21 in attendance. All events of this nature must be approved by the Director of Dining Services. Students requesting events with alcohol service must have the event approved by the Dean of Faculty's Office and the Director of Dining Services before a reservation can be processed.

We comply with all State of Maine Liquor enforcement laws.

Refreshments and Snacks

All prices are per person unless otherwise noted.



Assorted Breakfast Pastries (1.5 p.p.)	\$.80
Assorted Bates Mini Breakfast Pastries (1.5 p.p.)	\$.50
Assorted Muffins and/or Quick Breads (1.5 p.p.)	\$.50
Doughnuts (1 p.p.)	\$.60
Bagels w/Butter and Cream Cheese (1 p.p.)	\$.85
Assorted Fancy Bates Mini Dessert Pastries (2 p.p.)	\$.85
Assorted Cookies and Brownies (1.5p.p.)	\$.50
Assorted Mini Whoopie Pies	\$.85
Chips	\$.40
Pretzels	\$.40
Popcorn	\$.40
Peanuts	\$.55
Tortilla Chips w/Salsa	\$.85
w/Nacho Cheese Sauce	\$.95
All the Right Stuff (<i>snack mix of assorted dried fruit</i>)	\$.85
Snack mix of sesame crackers, pretzels, etc.....	\$.70
Ice Cream Novelties (1 p.p.)	\$1.75
Ice Cream Buffet	\$2.00

(Minimum of 25 attendees required, includes 1 ice cream flavor and 4 of the following toppings--jimmies, chopped nuts, whipped cream, caramel topping or chocolate sauce. For each additional ice cream flavor, add \$.50)

Vegetable Crudités w/Dip	\$1.25
Assorted Cheese and Cracker Tray	\$1.45
Assorted Cut Fresh Fruit Tray	\$1.40
Assorted Whole Fruit (1 p.p.)	\$.65
Assorted Individual Yogurt Cups (1p.p.)	\$.85

Healthy Choice Refreshments



Poland Spring Water	
Whole Fruit	
Sugar-Free Cookies	\$1.80
Assorted Juices and Poland Spring Water	
Crudités w/ Fat Free Dressing	
Fresh Fruit Kabobs	
Sugar-Free Cookies	\$3.60
Assorted Juices and Poland Spring Water	
Coffee and Tea Service w/ Skim Milk	
Fresh Fruit Platter	
Crudités w/ Fat Free Dressing	
Sugar-Free Mini Cupcakes	\$4.50
Assorted Juices and Poland Spring Water	
Coffee and Tea Service w/ Skim Milk	
Kiwi Stuffed Strawberries	
Vegetable & Bean Spinach Wrap w/Salsa	
Vegetable Stuffed Mushrooms	
Angle Food Cake w/ Fresh Berries	\$5.50
Assorted Juices and Poland Spring Water	
Coffee and Tea Service w/ Skim Milk	
Kiwi Stuffed Strawberries	
Vegetable & Bean Spinach Wrap w/Salsa	
Crudités w/ Fat Free Dressing	
Roasted Tofu	
Southwest Rubbed Chicken Skewers	
Vegetable Stuffed Mushrooms	
Assorted Mini Sugar-Free Cookies	\$8.50

Hors D' Oeuvres

*All Hors D'oeuvres calculated at 2 per person.
All prices are per person unless otherwise noted.*

Cold Hors D'oeuvres

Hummus and Pita Points	\$1.10
Mustard Shrimp	\$1.75
Fresh Vegetable Crudités w/Dip	\$1.15
Cheese Tray w/Crackers	\$1.45
Fresh Fruit Tray	\$1.40
Shrimp Cocktail	\$2.00
Assorted Finger Sandwiches	\$1.20
Choice of chicken salad, egg salad, ham salad, grilled veggies or, at an additional cost, lobster salad	
Crostini	
White Bean and Sage.....	\$1.00
Avocado and Goat Cheese.....	\$1.50
Eggplant and Caviar.....	\$2.75
Seared Tuna Nicoise Criutes.....	\$1.75
Smoked Salmon Pinwheels.....	\$2.50
Mini Wraps with Vegetable Cream Cheese.....	\$1.10
Mini Lobster Salad Puff.....	\$1.75
Stuffed Grape Leaves w/Curry Yogurt Dip.....	\$1.35
Deviled Eggs.....	\$1.00
Kiwi Stuffed Strawberries	\$1.10
Spinach Dip served in a Bread Round	\$1.10

Hot Hors D'oeuvres

Bacon Wrapped Scallops	\$1.75
Swedish Meatballs	\$.95
Vegetarian Egg Rolls w/Ginger Dipping Sauce	\$1.30
Spanakopita	\$1.65
Asian Dumplings w/ Dipping Sauce.....	\$1.65
Mini Quiche	\$1.65
Mini Sun dried Tomato Basil Pizza	\$1.00
Buffalo Chicken Wings w/Bleu Cheese and Celery	\$1.65
Mushroom Caps Stuffed w/Shrimp	\$1.65
w/Vegetables	\$1.00
Satay Kabobs:	
Chicken.....	\$1.20
Beef	\$1.65
Shrimp.....	\$1.65
Coconut Shrimp w/Marmalade Sauce	\$1.75
Empanadas	\$1.75
Paper Wrapped Chicken	\$1.45
Chicken Saltimbocca Bites.....	\$1.75
Baked Brie	\$1.55
Scallops Napoleon	\$2.25
Mini Crab Cakes.....	\$2.35
Artichoke Risotto Balls Stuffed w/ Goat Cheese	\$1.50
Philo and Feta Wraps	\$1.50
Cream Cheese and Shrimp Dip w/Bread Rounds.....	\$2.00

Breakfast

Prices listed are per person.



Our Popular Continental

Assorted Breakfast Pastries and Muffins w/Butter and Assorted Jellies & Jams
Fresh Whole Fruit
Coffee Service
Assorted Juices\$2.85

Cold Buffet

Assorted Breakfast Pastries and Muffins
Assorted Bagels w/Cream Cheese, Butter and Assorted Jellies & Jams
Fresh Cut Fruit Tray
Assorted Yogurt
Coffee Service
Assorted Juices\$5.60

Hot Buffet I

Scrambled Eggs
Bacon, Ham or Sausage
Fresh Whole Fruit
Assorted Freshly Baked Muffins w/Butter and Assorted Jellies & Jams
Coffee Service
Assorted Juices\$7.75
 add an additional Breakfast Meat\$0.75

Hot Buffet II

Cheese and Vegetable Quiche
Bacon, Ham or Sausage
Fresh Fruit Tray
Oatmeal w/Brown Sugar
Assorted Freshly Baked Muffins w/Butter and Assorted Jellies & Jams
Coffee Service
Assorted Juices\$8.00
 add an additional Bagel\$.85
 add an additional Pancake\$.55
 add an additional meat\$.75

Commons (Breakfast through the line)\$4.00

Prices listed are per person.

Bag, Basket and Cold Plate Lunches

All prices are per person.



Basic Bag Lunch

Sandwich (*Choice of: ham, turkey, roast beef or vegetarian*)

Chips

Whole Fruit

Snack Bar or Oreos

Condiments

Napkins

Beverage\$4.25

Deluxe Bag Lunch

Sandwich (*Choice of: ham, turkey, roast beef or vegetarian*)

Fresh Fruit Salad

Chips

Pasta Salad

Gourmet Dessert

Condiments, Plate, Napkins, Fork, Knife, Spoon

Beverage\$5.35

(Specialty orders subject to surcharge depending on request)

Basket Lunch

Perfect for a luncheon meeting or off-site gathering for groups ranging in number from 2 to 10.

A combination of three types of half sandwiches on your choice of bread calculated at one sandwich per person:

(Chicken salad, turkey salad, ham salad, tuna salad, egg salad, assorted vegetables, shaved turkey, roast beef or ham)

(provolone, cheddar, Swiss or American cheese)

(whole wheat, white or rye bread, Borealis or wraps)

A choice of two salads:

(pasta, tossed w/dressing, potato, cole slaw, three bean salad or tabbouleh)

Chips

Pickle Spears

Two Types of Desserts

Fresh Fruit

Assorted Beverages

Condiments Plates, Cups, Napkins, Fork, Knife, Spoon.

All this will be packed in an attractive wicker basket and may be
Picked up or delivered to the venue of your choice.....\$6.00

Cold Plate Lunches

Chef Salad\$5.50
Asian Chicken Salad on Bed of Rice Noodles..... \$5.75
(For vegan option Tofu will be substituted for the Chicken)
Chicken Salad Plate\$4.75
Lobster Salad Plate.....Priced Seasonally
Grilled Chicken Caesar Salad..... \$5.25
Grilled Salmon Caesar Salad..... \$6.25

Build Your Own Salad

For those times when you would like a salad, don't exactly know what you want. This item is presented "salad bar" style with your choice of two dressings.

Basic Salad \$ 4.75

Consists of:

Mixed Greens Salad
Tomato Wedges/Slices
Sliced Cucumbers
Sliced Hard Boiled Eggs
Sliced Onion Carrots
Chick Peas
Baby Carrots
Grated Cheese
Sliced Turkey or Ham
Compound Salad

Add:

Grilled Chicken\$ 5.00
Grilled Beef Strips.....\$ 5.25
Lobster.....Priced Seasonally

If there are additional items you would like to add just let us know !!!

Deli Buffet Lunches

All prices are per person.

Cold Deli Buffet

Fresh Fruit Salad
Choice of 2 Cold Salads
Pickle Spears
Sliced Cheese
Assorted Sandwich Meats
(roast beef, turkey and ham)
Assorted Breads
(white, wheat, rye)
Grilled Vegetables
Condiments
Assorted Dessert Bars
Assorted Canned Beverages\$6.35
Same as Above with Both Cold and Hot Beverages\$6.85

Bates Dining Special Deli Buffet

- Choice of 3 Cold Salads
- Assorted Rolls and Sandwich Breads
- Assorted Sliced Meats
(Roast beef, Turkey, Ham and Chicken Salad)
- Assorted Sliced Cheeses
(To include: provolone, Swiss, cheddar)
- Grilled Vegetables
- Relish Tray
- Lettuce, Tomato, Sprouts, Sliced Cucumbers
- Assorted Dessert Bars
- Assorted Sodas, Juices and Poland Spring Water
- Coffee Service\$8.35

To enjoy the Hot Soup of the Day with any of the above Buffets, add \$.75 per person.

Catered Events (booked using Board Plan Menu)

- Served.....\$8.00
- Buffet.....\$7.75

Any dinner buffets or served plate meals may be used as a luncheon menu option at the prices indicated for dinner meals.

- Commons (Lunch through the line)\$6.00**
- Commons (Brunch through the line)\$6.75**

If you will be ordering lunches for an extended period of time, we would be more than happy to develop a cycle menu with alternating options to ensure that duplications are kept to a minimum, just let us know at time of request.



Dinner

All prices are per person.



Standard Buffet Dinner

Fresh Market Green Salad with a Choice of Two Dressings
Choice of Two Salads from the Salad Menu
Choice of Two Entrees from the Buffet Menu
Two Choices from Potato, Rice, Vegetable, Grain or Legume Menu
One Choice of Dessert from the Dessert Menu
All Dinners include Rolls with Butter and Coffee Set-up\$10.75
To add canned beverages add \$.85 per person.

Deluxe Buffet Dinner

Fresh Market Green Salad with a Choice of Two Dressings
Choice of Two Salads from the Salad Menu
Choice of Three Entrees from the Buffet Menu
Three Choices from Potato, Rice, Vegetable, Grain or Legume Menu
Choice of Two Desserts from the Dessert Menu
(Desserts will be plated and placed on the buffet)
All Dinners include Rolls with Butter and Coffee Set-up\$12.00
To add canned beverages as add \$.85 per person. A pre-set salad may be added to any buffet without extra cost.

Commons (Dinner through the line)\$7.00

Catered Event (booked using Board Plan Menu)

Served.....\$8.75
Buffet.....\$8.25

Served Dinner

All Served Dinners include a Choice of two Entrée, Pre-set Salad w/Your Choice of Dressing
Choice of one: Potato, Rice, Legumes or Grain
Choice of one Vegetable
Pre-set Choice of One Dessert
Freshly Baked Rolls or Bread
Coffee Service

(Price determined by Entrée Chosen, see page 14 for entrées and pricing)

All buffet and served prices include labor and linen. Should an event exceed the indicated end time an additional charge for labor will be added.

If there is an item that you do not see on the menu, please do not hesitate to call. Special Arrangements can be made.

Salad and Dressing Menu

Salad Menu

Fresh Fruit Salad
Potato Salad
Pasta Salad
Cole Slaw
Tabbouleh
Tomato & Ripe Olive Salad w/Feta Cheese
Mixed Greens Salad
Couscous
Caribbean Rice Salad
Italian Pasta Salad (made with ham)

Dressing Choices

Parmesan Peppercorn
Poppyseed
French
Thousand Island
Bleu Cheese
Regular or Fat Free Ranch
Creamy Italian or Fat Free Italian
Fat Free Honey Dijon
Lite Caesar or Classic Cesar
Raspberry Vinaigrette

Hot Entree Menu

Beef and Pork

Grilled Teriyaki Steak w/Asian Vegetables\$11.00
Roasted Sirloin of Beef w/Woodland Mushrooms\$11.50
Meat Lasagna w/Marinara.....\$9.95
Grilled Pork Loin w/ Cilantro and Green Chili Salsa\$12.50
Citrus Marinated Pork Tenderloin w/ Walnut Apple Stuffing\$10.50
Medallions of Tenderloin w/Cognac Demi Glaze\$12.50
BBQ Asian Pork\$10.50
Braised Beef Tips\$10.25

Chicken/Fowl

Chicken Breast w/Italian Style Stuffing and Tomato Sauce\$10.50
Chicken Piccata\$11.25
Bates Chicken Cordon Bleu\$11.25
Chicken Breast w/Wild Rice Stuffing & Herbed Supreme Sauce.....\$10.50
Grilled Chicken Breast w/ Sautéed Vegetable Garnish.....\$9.75
Grilled Chicken and Veg w/Bow Tie Pasta.....\$9.75
Rosemary Rubbed Chicken Breast.....\$9.75
Roasted Duck Breast w/Cherry Glaze\$15.75
Spinach and Gorgonzola Stuffed Chicken Breast.....\$10.50

Chicken Florentine	\$11.50
Curried Chicken and Shrimp.....	\$12.95

Seafood

Liberated Lobster.....	Priced Seasonally
Salmon Newburg	\$11.95
Baked Crumb Crusted Haddock or Cod	\$10.75
Seafood Newburg	Priced Seasonally
Cedar Plank Smoked Salmon.....	\$12.75
Honey Mustard Salmon	\$12.75
Seafood Creole.....	\$10.75
Seafood Paella.....	\$10.75

Vegetarian

Vegetable Lasagna	\$8.50
Grilled Vegetable Tian w/Balsamic Vinegar Glaze	\$8.75
Eggplant Parmesan	\$8.25
Cheese Ravioli w/Sun dried Tomato & Pesto Sauce	\$7.95
Stir Fry Tempeh & Vegetables w/Sweet & Sour Sauce	\$8.00
Keeneland Style Baked Stuffed Portobello Mushrooms	\$8.50
Vegetable Encroute w/Tomato Coulis	\$8.25
Lemon Pepper Tofu	\$7.50
Stuffed Eggplant Parmesan	\$8.50
Vegan Grilled Vegetable Risotto.....	\$9.50
Potato Lentil Patties	\$8.25

In addition to the above listed entrees, menus customized to specific event themes are available. We specialize in international cuisine, understand specific religious holiday food requirements, have access to a wide range of locally grown and organic items and are able to accommodate special dietary needs.

Accompaniments Menu

Potatoes

- Steamed Red Potatoes
- Oven Roasted Maine Potatoes
- Garlic & Herb Potatoes
- Parsley & Butter Potatoes
- Garlic Mashed Potatoes
- Au Gratin Potatoes

Rice

- Rice Pilaf
- Brown Rice
- Long Grain & Wild Rice Blend
- Orzo Pilaf

Grains & Legumes

- Black Eyed Pea & Brown Rice Pilaf
- Steamed Couscous
- Italian Style Figioli (*red kidney, white beans & garbanzo beans*)

Vegetables

Steamed Broccoli
Fresh Carrots w/Honey Glaze
Sautéed Vegetable Medley
Green Beans Provencal
Broccoli & Cheese
Stir Fry Vegetable Medley w/Oriental Seasoning
Kernel Corn

Dessert Menu

Chocolate Mousse Pie
Sacher Tort
Cheese Cake topped with your choice of :
 Strawberries
 Blueberries
 Cherries
 Raspberries
 Chocolate Sauce

Apple Pie
Black Forest Cake
Chocolate Chip Cookie Pie
Strawberry Short Cake
Low-Fat Angel Food Cake w/Seasonal Fruit
Apple Crisp
Fresh Baked Maine Blueberry Crumb Cake
Carrot Cake with Cream Cheese Frosting
Flourless Chocolate Cake



Picnics & Lobster Bakes

All prices are per person



Basic BBQ

(Based on 1.5 pieces of meat per person)

Hamburgers w/Buns
Hot Dogs w/Buns
Veggie Burgers w/Buns
Chips
Sliced Tomatoes, Onions and Cheese
Lettuce
Ketchup, Mustard, Relish & Mayo
Pasta Salad or Potato Salad
Fruit Salad or Sliced Watermelon (*seasonally available*)
Assorted Cookies or Brownies
Assorted Canned Beverages (*calculated at one per person*)
Charcoal

Lighter Fluid\$6.75
W/Marinated Chicken Breast\$7.95
w/Veggie Kabobs\$7.50
w/Steak.....\$10.25

BBQ prices are calculated without labor. If you would like a cook add \$12.00 per hour (minimum of 3 hours). You will need one cook per 50 people. If you would like an attendant add 9.00 per hour (minimum of 3 hours). One server per 50 people is suggested.

Lobster Bake

Your Choice of:

Steamed Maine Lobster with Drawn ButterPriced Seasonally
Bone in grilled Chicken Breasts.....\$11.00
Steak.....\$13.00
Vegetarian Option\$11.00

Choice of Two Salads (*See Salad Menu under Dinners*)

Corn on the Cob
Roasted Red Potatoes
New England Clam Chowder
Sliced Watermelon
Corn Bread
Fresh Maine Blueberry Cake or Whoopie Pies
Assorted Beverages

W/SteamersPriced seasonally

Pizza and Pasta Parties



Cheese Pizza (8 slices)	\$6.25 each
additional topping	\$.65 each

Spaghetti Dinner

Price is per person

Cooked or Uncooked Spaghetti	
Marinara Sauce	
Grated Parmesan Cheese	
Breadsticks	
Fresh Market Green Salad with a Choice of Two Dressings	
Assorted Cookies or Brownies	
Assorted Beverages	\$5.50

Make It Lasagna!

The same dinner as above with Lasagna instead of Spaghetti	\$6.75
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Student Meal Substitutions

College recognized student organizations may substitute a Basic BBQ (September 1 through November 15th and March 15th through May 20th) or a spaghetti dinner for a meal providing they provide a list of those attending the event and all in attendance are on the board plan. Additionally the group must pick-up the items and cook themselves. Bates Dining can be engaged to cook and deliver the spaghetti dinner at a cost of \$1.00 per person and a BBQ at the cost of \$12.00 per cook per hour calculated at one cook for every 50 individuals. BBQ's need to be blue slipped through Claire Lavalley and the list of those attending must have her signature before Catering will process the event.

If a organization chooses to schedule a catered event other than a Basic BBQ or spaghetti dinner, these arrangements can be made, but the per person charge will be as listed in the guide minus the current food replacement cost of the board plan.

Cakes and Cookies



Cookies

Assorted Cookies or Brownies	\$3.85 per dozen
Bates Bobcat Paw Cookies (Large)	\$4.85 per dozen
Bates Bobcat Paw Cookies (Small).....	\$3.85 per dozen

(please add an additional \$.75 per dozen for chocolate dipped)

Cakes

Black Forest	\$15.00
Carrot w/Cream Cheese frosting	\$14.50
Plain Cheese Cake.....	\$15.50
<i>(add \$1.50 per cake for fruit topping)</i>	
Flourless Chocolate Cake	\$14.50
Strawberry Short Cake.....	\$13.50
Lemon Chiffon Cake	\$13.00

All Occasion Cakes

Round, Double Layer Cake -10 inch (serves 14)	\$18.00
Oblong, Single Layer Cake – 9 x 13 inch (serves 25)	\$21.00
Sheet Pan, Single Layer- 18 x 26 inch (serves 50-70).....	\$42.00
Sheet Pan, Double Layer- 18 x 26 inch (serves 50-70)	\$57.00

An additional cost will be added for cakes with special decorating requests. Please specify colors of icing and flavor of cake when ordering. Specialty Cakes can be made to order and will be priced accordingly.

Pies

Apple	\$8.50
Blueberry	\$8.50
Cherry.....	\$8.50
Toll House Pie	\$11.50
Pecan.....	\$13.00

Miscellaneous Desserts

Apple Crisp	
Serves 12	\$9.00
Serves 24	\$18.00
Bates Mini Dessert Pastries	\$6.80 per dozen
Whoopie Pies	\$9.00 per dozen

Additional Options



Linen Rental

Linen is available in many colors. Please contact the Catering Office for choices.

Rental cost per piece:

Banquets (54' x 114'), fits 6' and 8' oblong tables	\$4.00
Large Square (81' x 81') , fits large round tables	\$3.00
Small Square (54 x 54'), fits small round tables	\$2.00
Napkins	\$1.00

Flowers

The costs of floral arrangements are not included in event quotes. If you would like to add flowers, please contact the Catering Office at least 3 days prior to your event to specify your needs from among the choices below. Please inform us of your financial allowance for floral arrangements, as they are priced at current market value.

Bud Vases for Tables
Floral Table Centerpiece
Small Buffet Centerpiece
Large Buffet Center Piece

Decorations

Presentation is as important as the type and quality of food at your event. With this in mind, the Catering Department is ready to assist with all your decorating needs. From the simplest to the most elaborate, we can achieve the desired presentation. Available decorating materials include:

Round Mirrors
Floral Buffet Materials
Printed Buffet Material
Vases
Assorted Colored Table Cloths
Assorted Theme Materials