



SIGNATURE CATERING



Saint Anselm College
DINING SERVICES

BREAKFAST BUFFETS

12 PERSON MINIMUM

All buffets include Iced Water and Full Coffee and Tea Service

MORNING BREAK

Choice of Two: Scones, Tea Breads, Danish, Muffins, Mini Bagels with Cream Cheese or Croissants

CONTINENTAL

Fresh Cut Fruit, Choice of Two: Scones, Tea Breads, Danish, Muffins, Mini Bagels with Cream Cheese or Croissants

HEALTHY START

Fresh Cut Fruit, Yogurt and House-made Granola. Served with two of the following: Scones, Tea Breads, Danish, Muffins, Mini Bagels with Cream Cheese or Croissants

SAINT A'S BREAKFAST

Scrambled Eggs, Roasted Potatoes, Choice of Bacon or Sausage served with Fresh Fruit and choice of Two: Scones, Tea Bread, Danish, Muffins, Mini Bagels with Cream Cheese or Croissants. Served with Orange Juice

BEVERAGES

FULL COFFEE SERVICE

Regular, Decaffeinated and Hot Water

AQUAFINA WATER 16 OZ.

HOT CHOCOLATE

BOTTLED JUICE

Orange or Cranberry

Hot Apple Cider

Assorted Juices

BAKERY

TEA BREADS

Lemon, Pumpkin, Banana, Chocolate or Cranberry

MUFFINS

Blueberry, Cranberry, Chocolate Chip or Lemon Poppy

DONUTS OR DONUT HOLES

Glazed, Powdered Sugar, Cinnamon or Cider

SCONES

Blueberry, Chocolate Chip or Cinnamon

ASSORTED FRUIT DANISH

MINI BAGELS WITH CREAM CHEESE

COFFEE CAKE

Choice of Chocolate, Cinnamon or Marble

BREAKFAST A LA CARTE

Pancakes or French Toast

Oven Roasted Potatoes

Scrambled Eggs

Bacon

Oatmeal with cranberries, Granola & Brown Sugar

Pork or Turkey Sausage

French Toast Sticks

Seasonal Whole Fruit

Fresh Fruit

Waffles

BREAKFAST





PLATTERS

PRICED PER PERSON
20 PERSON MINIMUM

SPINACH & ARTICHOKE DIP

Served with Pita Chips

BUFFALO CHICKEN DIP

Served with Pita Chips

CHORIZO QUESO

with Tortilla Chips

QUESO BLANCO

with Tortilla Chips

CRAB DIP

Choice of Tortilla, Pita or Crostini



LINEN IS NOT INCLUDED IN A LA CARTE MENU SELECTIONS + APPETIZERS & PLATTERS
MINIMUM 2 DOZEN-PRICED PER DOZEN

ARANCINI

Served with Red Pepper Coulis

MINI MEATBALLS

Barbecue, Swedish, Teriyaki or Traditional Marinara

COCONUT CHICKEN TENDERS

Served with Apricot Horseradish Sauce

CHICKEN TENDERS

Served with Honey Mustard or Ranch

FRIED RAVIOLI

Deep Fried Cheese Ravioli with Marinara Sauce

JALAPENO POPPERS

MAC & CHEESE BITES

MINIATURE CORN DOGS

Served with Ketchup and Mustard

MINIATURE ASSORTED QUICHE

An assortment of Cheddar Cheese, Broccoli and Quiche Lorraine

SPANAKOPITA

COCONUT SHRIMP

Served with Thai Chili Sauce

MINIATURE BEEF WELLINGTON

Served with Red Wine Sauce

MINI CRAB CAKES

Served with Spicy Remoulade

CHICKEN OR VEGGIE QUESADILLA

Served with Salsa and Sour Cream

BACON WRAPPED SCALLOPS

ITALIAN SAUSAGE MUSHROOM CAPS

Italian Sausage, Shallots, Parmesan Cheese, Asiago Cheese

CRAB RANGOON

Served with House-Made Duck Sauce

PHYLLO WRAPPED ASPARAGUS

SLIDERS

Choose two: Nashville Hot Chicken, Meatball, Steak & Cheese, Buffalo Chicken or Mushroom Philly

PRETZELS

Served with Beer Cheese

PRICED PER DOZEN, MINIMUM 2 DOZEN

JUMBO SHRIMP COCKTAIL

Served with Classic Cocktail Sauce

GOAT CHEESE CROSTINI

Crostini with Goat Cheese, Hot Pepper Jelly and Chives

SHAVED BEEF CROSTINI

With Herbed Ricotta, Cured Tomato and Fresh Basil with a Balsamic Reduction

CHICKEN SALAD PHYLLO CUPS

Filled with House-made Chicken Salad

SLIDERS

Tuna Salad, Egg Salad or Chicken Salad on House-made Slider Rolls

SMOKED SALMON PHYLLO CUPS

Filled with Smoked Salmon, Cream Cheese, Dill & Capers

DEVILED EGGS

Choice of: Classic, Bacon Avocado Ranch, Buffalo Bleu Cheese, Truffle and Pesto

PLATTERS

PRICED PER PERSON

20 PERSON MINIMUM

TOMATO BASIL BRUSCHETTA & CROSTINI

VEGETABLE TRAY

Served with Ranch Dip

MEDITERRANEAN PLATTER

Grilled Vegetables, Hummus, Cucumber Yogurt Dip, Pita Chips, Marinated Artichokes and Olives

HUMMUS AND PITA CHIPS

CHARCUTERIE BOARD

DOMESTIC CHEESE AND CRACKER DISPLAY

FRESH FRUIT PLATTER

TUNA POKE

Served with Crispy Sesame Wontons

LINEN IS NOT INCLUDED IN A LA CARTE MENU SELECTIONS + APPETIZERS & PLATTERS

COLD APPETIZERS





BOXED MEALS



BISTRO LUNCH BOX
MAXIMUM ORDER OF 50

CHOOSE TWO

Roast Beef, Cheddar & Horseradish Mayo, Turkey Club, Grilled Chicken or Caprese.
Includes Fresh Fruit Cup, Kettle Chips, Water and Dessert Bar

CONTINENTAL BREAKFAST BOX

Your Choice of Bagel and Cream Cheese or Blueberry Muffin, Yogurt Cup, Banana and Orange Juice

HAWK LUNCH BOX
CHOOSE THREE PER ORDER

Ham & Swiss, Turkey & Provolone, Roast Beef & Cheddar, Peanut Butter and Jelly or Hummus & Veggie Wrap.
Includes Bagged Potato Chips, Apple, Bottled Water and a Fresh Baked Cookie

CREATE YOUR OWN SALAD BUFFET

Includes Rolls, House-made Baked Cookies, Iced Water and Lemon Iced Tea

GREENS (SELECT TWO)

Spring Mix, Romaine, Iceberg Mix or Spinach

Add a Bistro Sandwich selection for an additional charge.

VEGETABLE TOPPINGS (SELECT FIVE)

Shredded Carrot, Red Onion, Tomato, Cucumber, Red Bell Pepper, Green Bell Pepper, Corn, Peas, Black Olives, Sliced Mushrooms, Roasted Butternut Squash, Black Beans or Garbanzo Beans

CHEESE (SELECT ONE)

Mozzarella, Shredded Cheddar, Feta, Bleu Cheese Crumbles or Shredded Asiago

PROTEIN (SELECT ONE)

Grilled Chicken, Crispy Tofu or Crispy Chicken

DRESSING (SELECT TWO)

Italian, Balsamic, Ranch, Honey Mustard, Oil & Vinegar, Bleu Cheese or Southwestern Ranch

Add Cup of Soup du jour or New England Clam Chowder for an additional charge



CUSTOM SALADS



LUNCH BUFFETS



LUNCH BUFFETS PER PERSON

15 PERSON MINIMUM

SANDWICH BUFFET (SELECT 3)

Roast Beef & Cheddar Ciabatta, **Ham & Swiss** on a Potato Roll, **Turkey & Provolone** Ciabatta, **Chicken Salad Wrap**, **Tuna Salad** Wrap, **Egg Salad** on White Bread and **Hummus & Veggie** Wrap.

Topped with Leaf Lettuce and Tomato.

Includes Mayonnaise, Mustard, House-Made Potato Chips, Fresh Baked Cookies, Lemon Iced Tea and Iced Water.

Upgrade to a Bistro Sandwich selection for an additional charge.

BISTRO LUNCHEON BUFFET | 15 PERSON MINIMUM

Choose Three Bistro Sandwiches and Fresh Fruit Salad or Pasta Salad.

Pastrami and Swiss: House smoked pastrami with pickled red onions, arugula, swiss cheese and dijon aioli served on a Brioche Bun

Turkey and Ham Focaccia: sliced ham and turkey breast topped with pepper jack cheese, street corn salad, watercress and chipotle aioli

Grilled Veggie Wrap: Marinated Grilled Vegetables with mozzarella, spinach and pesto aioli.

Includes House-made Potato Chips, Dessert Bars, Lemon Iced Tea and Iced Water

BACKYARD BBQ

Hamburgers, Hot Dogs, Mac and Cheese, Kettle Chips, Chocolate Chip Cookies, Iced Tea and Water

Accoutrements: Lettuce, Tomato and Onion Platter, Pickles

Cheese Options: Cheddar, American and Swiss Cheeses

Condiments: Diced Onions, Ketchup, Mustard and Relish PC'S

CAPRESE

Fresh Mozzarella, Plum Tomatoes, Fresh Basil and Baby Spinach on Ciabatta Roll

CHICKEN CAESAR ON WHITE OR WHEAT WRAP

Grilled Chicken, Romaine Lettuce, Caesar Dressing and Shredded Parmesan Cheese

HAM & Swiss on Ciabatta

Served with Mustard

MARINATED CHICKEN BREAST

Grilled Chicken Breast with Leaf Lettuce, Tomato and Dijon Aioli on Potato Roll

TURKEY CLUB CROISSANT

Turkey Breast, Bacon, Lettuce, Tomato and Mayonnaise

ROAST BEEF

Roast Beef, Cheddar Cheese, and Horseradish Mayo on Potato Roll with Lettuce & Tomato

CHEF'S HOT LUNCH ENTRÉE OF THE DAY

AVAILABLE FROM 11:00 AM – 2:00 PM

Served with Two Sides, Dessert of the Day, Lemon Iced Tea and Iced Water

ADD ANY OF THE FOLLOWING TO ANY LUNCH BUFFET

Tossed Salad or Coleslaw

Pasta Salad, Potato Salad or Fresh Fruit

Soup of the Day

New England Clam Chowder

House-made Potato Chips

Hot Casserole Selection

**American Chop Suey, Macaroni & Cheese,
Pasta Primavera or Chicken Broccoli Alfredo**

DINNER BUFFETS



DINNER BUFFET - 15 PERSON MINIMUM

SERVED WITH ICED TEA AND ICED WATER

CHEF'S ENTREE OF THE DAY

Chef's Entrée offered on the date of your event, Tossed Salad, Vegetable, Starch and Baker's Choice of Dessert

ALL AMERICAN HOME STYLE

Roasted Turkey Breast with Gravy, Seasoned Bread Stuffing, Mashed Potatoes, Green Beans, Cranberry Sauce. Served with Rolls, Butter and Seasonal Pie

TACO BUFFET

Seasoned Beef and Chipotle Lime Chicken, Flour Tortillas and Crunchy Taco Shells.
Served with Queso Dip, House Fried Tortilla Chips, Salsa, Guacamole, Sour Cream, Lettuce, Onions, Shredded Cheese, Pickled Jalapenos and Assorted Dessert Bars.
Vegan Chorizo Upon Request

SOUTHERN BARBECUE BUFFET | 50 PERSON MINIMUM

Choose Two: Pulled Pork with Slider Rolls, Barbecue Beef Brisket or Fried Chicken
Served with Cole Slaw, Baked Beans, Corn Bread and Assorted Dessert Bars

SHORT RIBS

Served with Tossed Salad, Vegetable, Starch and Baker's Choice of Dessert

CUSTOM DINNER BUFFET



BUILD YOUR OWN DINNER BUFFET

Includes Garden Salad, Starch, Vegetable, Freshly Baked Roll and Butter, Dessert, Iced Tea and Iced Water

ONE ENTRÉE SELECTION

TWO ENTRÉE SELECTION

THREE ENTRÉE SELECTION

Grilled Chicken Breast

Chicken Francese

Asiago Chicken

Chicken Parmesan

Chicken Marsala

Chicken Picatta

London Broil

Pot Roast

Blackened Salmon with Pineapple Salsa

Marinated Steak Tips (extra per person)

Haddock with Lemon & Caper Sauce

Shrimp Scampi

Cod Picatta

Haddock with Butter Crumb topping

Smoked Salmon with Bruschetta & Balsamic Reduction

Pasta Primavera

Butternut Squash Ravioli

Honey Glazed Carrots

DESSERT SELECTION

Choose One

Assorted Dessert Bars

Brownies & Blondies

Apple & Cherry Crisp

Chocolate, Lemon, Carrot or Vanilla Cake

STARCH SIDE DISHES

Choose One

Roasted Sweet Potatoes

Mashed Potatoes

Lemon Basil Orzo

Rice Pilaf

Roasted Red Potatoes

Parmesan & Herb Risotto (extra per person)

VEGETABLE SELECTION

Choose One

Vegetable Medley

Green Beans

Steamed Broccoli



PASTA PALOOZA



PASTA PALOOZA

Includes Garden Salad with Italian Dressing, Garlic Breadsticks, Pasta and Fresh Baked Cookies, Lemon Iced Tea and Iced Water

SAUCE IT UP (Choose Two)

Marinara, Alfredo, Blush or Pesto

ADD AN EXTRA

Grilled Chicken, Chicken Parmesan, Meatballs, Italian Sausage or Grilled Veggies



DESSERTS & BEVERAGES



BEVERAGES À LA CARTE

Full Coffee Service: Regular, Decaffeinated and Hot
Water with an Assorted Selection of Tea
Hot Chocolate
Hot Apple Cider

SOFT DRINKS

Pepsi, Diet Pepsi, Starry, Ginger Ale (12 oz.)
Aquafina Water (16 oz.)
Schweppes Sparkling Water (12 oz.)
Waters: Black Cherry, Orange or Lime
Juices: Orange, Cranberry, Pineapple,
Tomato or Apple
Lemon Iced Tea
Hawk Punch Lemonade
Lemonade

DESSERTS (PER DOZEN)

Assorted Cookies
Blondies
Magic Bars
Assorted Fruit Dessert Bars
Brownies
Italian Butter Cookies
Black & Whites
Whoopie Pies
Cannoli

Frosted Cupcakes
Cheesecake Bites
Chocolate Dipped Brownies
Pecan Triangles

CAKES

10" Round Cake (Serves 10-15)
Quarter Sheet Cake (Serves 20-25)
Half Sheet Cake (Serves 25-40)
Full Sheet Cake (Serves 45-80)

Flavors Chocolate, Vanilla, Marble, Carrot or Lemon

Frostings Chocolate, Butter Cream or
Chocolate Mousse

ORDERING GUIDELINES

OFFICE HOURS

Monday through Friday 8:00 AM - 5:00 PM

ORDERING

Orders can be placed at <https://SaintAnselm.catertrax.com>

*Please note, you must **first** reach out to Chad Groenwoldt (cgroenwoldt@anselm.edu) to book your space and have an EMS reservation number **prior** to booking catering.

CONTACT US

bgoulart@avifoodsystems.com

PICK-UP AND DELIVERIES

Monday to Friday between 7:00 AM and 5:00 PM

A delivery charge of \$25.00 will be applied to orders of \$200.00 or less.

A 15% charge will be applied to all orders above \$200.00.

Monday to Friday - before 7:00 AM or after 5:00 PM

A delivery charge of \$35.00 will be applied to orders of \$200.00 or less. A 20% charge will be applied to all orders above \$200.00.

Saturday - Sunday Deliveries

There is a \$375.00 minimum for all weekend orders that require delivery, in addition to a 20% delivery and set-up fee. To avoid a delivery charge, you may pick up your order

ORDERING REQUIREMENTS AND GUEST COUNTS

We ask for a minimum notice of **7 business Days** for all catering orders. Last minute orders are welcome upon availability. Final guest counts are required 7 business days prior to your event, counts may not be decreased after this time. Increased counts will be considered on an individual basis. All events must be booked through the event management system prior to booking with dining service. For assistance please reach out to Chad Groenwoldt at cgroenwoldt@anselm.edu. Catering orders are only confirmed once a member of Dining Services has accepted your event and approved

CANCELLATION POLICY

Orders for guests 75 or less require 5 days notice to cancel. Orders cancelled less than the outlined times are subject to charge. Orders 75 guests or more will require 10 days notice

PAYMENT OPTIONS

Saint Anselm Dining Services accepts all major credit cards and company checks.

Approved clients may bill their cost centers or charge accounts. All checks or credit card payments will be handled through Rob Forman & made out to Saint Anselm College.

SPECIAL EVENTS AND PARTIES

Planning a special event or party? Our team is here to assist with all your event details. From custom menus to event design. Contact us at 603.641.7236 for more information.

SPECIALTY LINEN, RENTAL EQUIPMENT, FLOWERS AND DECOR

Please ask how we can enhance your event. Specialty linen, rented flowers and decor are available upon request. Events include Eco Friendly paper products at no additional charge. You may upgrade to high end plastic for \$1.00 per person. China service is available for an additional charge.

Visit our website at aviserves.com/anselm



MEET, EAT AND ENJOY!

Saint Anselm catering team members are ready to make your catered event a success. From the first time you call until your pick-up or delivery time, our catering team will make sure your order is right and ready when you need it.

ORDERING INFORMATION

*Please note, you must first reach out to Chad Groenwoldt (cgroenwoldt@anselm.edu) to book your space and have an EMS reservation number prior to booking catering.

We ask that you contact us at least 10 business days prior to your event.
For larger events of 100 guests or more, we require 20 business days.

Please provide the following information when scheduling your event:

- Department or organization
- Add your event to EMS along with notification that catering will be needed or menu to be determined
- Contact and billing information – please include account object code and project code
- Event date and time that catering is needed
- Location
- Approximate guest count
- Menu selection
- Type of function
- Table set-up and linen needs
- For express orders please include contact information for the person picking up the order

Thank you for the opportunity to serve you!



The D·I·Y

CATERING MENU

Do-It-Yourself • Back-To-Basics

ORDERING GUIDELINES

DIY Catering is a brand new program offering pick up catering for those on a tight budget. It is an inexpensive way to enjoy a snack at a meeting or raise funds for your group. All items are packaged in bulk.

All orders are due 5 business days prior to your event.

Final counts need to be given no later than 72 hours prior to your event. A 15% service fee will be added to all counts added after 72 hours. If you need a rush order please consult with our catering staff for choices that may better accommodate your urgency.

The prices included in this booklet are for pick-up only.

Orders can be placed through Catertax.
Sign in (using QR Code) or Register at
saintanselm.catertrax.com/index.asp



Orders can be picked up at Davison Dining Hall
at the loading dock. **Customers are responsible
for transporting the orders, as well as
any equipment needed.**



Saint Anselm College
DINING SERVICES



BREAKFAST

Per Person, Served with Coffee & Infused Water

Breakfast Tater Tot Casserole

Tots topped with Eggs, Sausage and Cheddar Cheese

Assorted Donut Holes or Donuts

Cinnamon Coffee Cake

Chocolate Chip Banana Bread

**Mini Bagels with Cream Cheese
with Apples, Oranges, & Bananas**



CHIPS & DIPS

Per Person, Served with Canned Soda

Chips and Salsa

Tortilla Chips with Buffalo Chicken Dip

Pita Chips with Spinach Artichoke Dip



BOLD & SPICY

Per Person, Served with Canned Soda

Walking Tacos

*Served with Fritos, Ground Beef, Cheese,
Salsa & Sour Cream*

Taco Bar

*Choice of Soft or Hard Shells, Ground Beef,
Cheese, Salsa, Sour Cream*

Chicken Enchiladas

Served with Sour Cream and Cilantro Lime Rice



PIZZA

12 Slices Each, Served with Canned Soda

16" Cheese Pizza

16" Pepperoni Pizza



HOUSE-MADE PASTA BAKES AND CASSEROLES

Serves 10-12, Served with Canned Soda

**Meat or Vegetable
Lasagna**

Beef or White Vegetable

Vodka Pasta Bake

*Pasta Baked with a House-made Vodka Cream Sauce,
topped with Mozzarella Cheese*

Shepherd's Pie

Beef with Gravy and Corn topped with Mashed Potatoes

**Baked Chicken
Broccoli Alfredo**

*Pasta with Roasted Chicken, Broccoli, and
House-made Alfredo topped with Mozzarella*



Serves 10-12, Served with Canned Soda

**Baked Chicken
Broccoli Alfredo**

*Pasta with Roasted Chicken, Broccoli, and
House-made Alfredo topped with Mozzarella*

Per Person, Served with Canned Soda

Stuffed Shells

*Pasta Shells stuffed with and topped with
House Marinara and Mozzarella*

Garlic Rolls with Butter



SNACKS & SIDES

Per Person, Served with Canned Soda

Chicken Tenders

*Choice of Sauces: Buffalo, House BBQ,
Honey Mustard, Ketchup, Ranch*

**Mini Corn Dogs and
Mac 'n Cheese**

Served with Ketchup & Mustard

Celery and Carrot Sticks

*Served with Red Pepper Hummus
and Pita Chips*



SWEET TREATS

Served with Coffee & Infused Water

Assorted Cupcake Box

6 Cupcakes, Vanilla & Chocolate

Cookie Cake

Serves 4-6 people

BEAKFAST BUFFETS

Morning Break	7.99
Continental	12.95
Healthy Start	15.45
Saint A's Breakfast	18.95

BEVERAGES

Iced Water Dispenser (Serves 50)	25.00
Coffee Service	2.50
Aquafina Water (16 oz)	2.00
Hot Chocolate	2.25
Bottled Juice	2.99
Hot Apple Cider	2.99
Assorted Juices	2.99

BAKERY**PER DOZEN**

Tea Breads	17.00
Muffins	17.00
Donuts	20.00
Donut Holes	4.99
Scones	24.00
Assorted Fruit Danish	24.00
Mini Bagels with Cream Cheese	27.50
Coffee Cake	27.50



Saint Anselm College

DINING SERVICES

BREAKFAST A LA CARTE

Pancakes or French Toast	3.99
Oven Roasted Potatoes	2.50
Scrambled Eggs	3.00
Bacon	2.99
Oatmeal with Cranberries, Granola, Brown Sugar	2.99
Pork or Turkey Sausage	2.75
French Toast Sticks	4.25
Seasonal Whole Fruit	1.99
Fresh Fruit	4.50
Waffles	2.99

SIGNATURE CATERING PRICE GUIDE

HOT APPETIZERS**MINIMUM OF 2 DOZ****PER DOZEN**

Arancini	23.00
Mini Meatballs	15.50
Coconut Chicken Tenders	39.00
Chicken Tenders	13.20
Fried Ravioli	30.75
Jalapeno Poppers	13.00
Mac & Cheese Bites	13.00
Miniature Corn Dogs	10.50
Miniature Assorted Quiche	23.50
Spanakopita	23.50
Coconut Shrimp	39.00
Miniature Beef Wellington	47.25
Miniature Crab Cakes	29.70
Chicken or Veggie Quesadilla	24.00
Bacon Wrapped Scallops	37.50
Italian Sausage Mushroom Caps	24.00
Crab Rangoon with House-Made Duck Sauce	27.25
Phyllo Wrapped Asparagus	30.00
Sliders	48.00
Pretzels with Beer Cheese	32.00
Beef Teriyaki Skewers	43.50

COLD APPETIZERS**MIN OF 2 DOZ****PER DOZEN**

Jumbo Shrimp Cocktail	35.00
Goat Cheese Crostini	17.00
Shaved Beef Crostini	35.00
Chicken Salad Phyllo Cups	15.00
Sliders	
Deviled Eggs	15.00
Smoked Salmon Phyllo Cups	36.00

PLATTERS**SERVES 25**

Tomato Basil Bruschetta & Crostini	38.00
Vegetable Tray with Ranch	52.00
Mediterranean Platter	75.00
Hummus and Pita Chips	65.00
Charcuterie Board	212.50
Domestic Cheese & Cracker Display	124.75
Fresh Fruit Platter	75.00
Spinach & Artichoke Dip	72.50
Buffalo Chicken Dip	72.50
Chorizo Queso with Tortilla Chips	80.00
Queso Blanco with Tortilla Chips	72.50
Hot Crab Dip with Tortilla Chips	124.50
Tuna Poke with Sesame Wontons	150.00



Saint Anselm College DINING SERVICES

BOX MEALS

MAXIMUM ORDER OF 50

Bistro Box	16.00
Continental Breakfast Box	10.25
Hawk Lunch Box	12.50

CUSTOM SALAD & SOUP

Create Your Own Buffet	18.25
Soup Du Jour	3.50
New England Clam Chowder	6.00

LUNCH BUFFETS

Sandwich Buffet	14.00
Add a Bistro Sandwich	2.95
Bistro Luncheon Buffet Chef's	17.50
Lunch Entrée of the Day	17.50
Backyard BBQ	15.99

LUNCH A LA CARTE

Tossed Salad or Coleslaw	2.75
Pasta Salad or Potato Salad	3.75
Fresh Fruit	4.50
Soup of the Day	3.50
New England Clam Chowder	6.00
House-made Potato Chips	2.75
Hot Casserole Selection	6.00

DINNER BUFFETS

Chef's Entree of the Day	18.50
All American Home Style	19.50
Taco Buffet	18.50
Southern Barbecue Buffet	20.00

SIGNATURE CATERING

Pricing Guide

BUILD YOUR OWN DINNER BUFFET

One Entrée Selection	21.95
Two Entrée Selections	29.50
Three Entrée Selections	35.00

PASTA PALOOZA

Pasta Buffet	14.99
Grilled Chicken	3.99
Chicken Parmesan	3.99
Meatballs	3.99
Italian Sausage	3.99
Grilled Vegetables	1.99

BEVERAGES

Full Coffee Service	2.50
Hot Chocolate	2.25
Hot Apple Cider	2.99
Pepsi, Diet Pepsi, Starry, Ginger Ale	2.00
Schweppes Sparkling Water	2.50
Lemon Iced Tea	1.75
Hawk Punch Lemonade	1.99

DESSERTS

Assorted Cookies	16.00
Blondies	23.00
Magic Bars	23.00
Assorted Fruit Dessert Bars	23.00
Brownies	23.00
Italian Butter Cookies	23.00
Black and Whites	23.00
Whoopie Pies	23.00
Cannoli	28.00
Frosted Cupcakes	28.00
Cheesecake Bites	28.00
Chocolate Dipped Brownies	28.00
Lemon Bars	23.00
Pecan Triangles	28.00

CAKES

10" Round Cake	30.50
Quarter Sheet Cake	49.50
Half Sheet Cake	82.50
Full Sheet Cake	140.00



Saint Anselm College
DINING SERVICES

DIY MENU PRICING GUIDE

BOLD & SPICY

Taco Bar	7.50
Chicken Enchiladas	5.99
Walking Tacos	7.50

PRICE PER PERSON



BREAKFAST

Breakfast Tater Tot Casserole	5.25
Assorted Donut Holes	1.99
Assorted Donuts	1.99
Cinnamon Coffee Cake	1.99
Chocolate Banana Chip Bread	1.99
Mini Bagels	3.99

PRICE PER PERSON

CHIPS & DIPS

Chips and Salsa	1.75
Tortilla Chips with Buffalo Chicken Dip	2.99
Pita Chips with Spinach Artichoke Dip	6.25

PRICE PER PERSON

SIGNATURE CATERING

HOUSE-MADE PASTA BAKES & CASSEROLES

Meat or Vegetable Lasagna	5.50
Vodka Pasta Bake	4.50
Shepherd's Pie	4.50
Baked Chicken Broccoli Alfredo	4.50

PRICE PER PERSON

OPTIONAL ADD-ONS

Stuffed Shells	6.50
Garlic Rolls	1.50

PRICE PER PERSON

16" PIZZA

Cheese Pizza	11.99
Pepperoni Pizza	12.99

SNACKS & SIDES

Chicken Tenders	6.25
Mini Corn Dogs	6.25
Celery & Carrot Sticks	7.75

PRICE PER PERSON

SWEET TREATS

Cookie Cake - Serves 4-6	7.99
Assorted Cupcake Box for 1/2 Dozen Cupcakes	15.99

