



JWU

CATERING
& EVENTS

MENU

CATERING OFFICE: 401-598-2759

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WEBSITE: WWW.DINING.JWU.EDU/CATERING-EVENTS.HTML

LET'S START PLANNING

To ensure a successful experience, our Catering & Events Department is pleased to assist you along the way in planning a memorable event from express to full-service events.

For larger events such as weddings, galas and fundraisers, we recommend starting the planning process no less than six months prior to your event.

Smaller scaled events are recommended to start the planning process no less than four weeks prior to your event.

No less than fourteen (14) business days notice for express service and deliveries with the exceptions of funeral coalitions.

Our menus reflect the most frequently requested and seasonal selections; however, we are pleased to customize menus for your event should you wish.

Our Catering & Events team will assist you with the planning process to include the logistics of your event, offering creative menus, elegant presentations and attentive service to provide both you and your guests with a pleasant experience.

Express Delivery and Set-up for Non-Staffed Events Food & Beverage orders will be delivered 15 minutes prior to the start of your event. All non-disposable items will be set up. Additional fee may be required if a caterer is requested to assist with breakdown of your event.

Cancellation Policy

In the event you must cancel a planned event, please contact your Catering & Events Manager as soon as possible. Further cancellation policy information is located on your catering contract.

Allergen Awareness

Please inform your catering personnel if your event requires any allergen accommodations or dietary restrictions.

Pricing

All menu prices are subject to change. All Fees are subject to a house service charge (which is not a gratuity or a tip) of 10 percent of the food and beverage cost

allergen ledger used on our catering menus

GLUTEN FREE |GF| DAIRY FREE |DF|

VEGETARIAN |V| VEGAN |VG|

NUT FREE |NF|

SERVICE STYLES

Express Drop Off

High quality disposable platters
High quality disposable utensils, plates, napkins & serving utensils
Dressings & condiments in disposable bowls
Catering to drop off & set up. Client responsible for breakdown
Delivery charge \$50.00

Express Drop Off & Pick Up

Reusable platters and/or disposable plates, napkins, and serving utensils
China/glassware & flatware for additional charge
Dressings and condiments in reusable vessels
Catering set up & breakdown
Delivery & pickup charge \$75.00

Express Buffet/Station With Service

Reusable platters and/or disposable plates, napkins & serving utensils
China/glassware & flatware for additional charge
Dressings & condiments in reusable vessels
Catering setup, service, & breakdown
Labor charge of \$30.00 per hour, with a minimum of three hours

Buffet/Station With Full Service

Reusable platters and/or china
Reusable serving utensils
Dressings & condiments in reusable vessels
China/glassware & flatware for additional charge
Catering setup, service, & breakdown
Labor charge of \$45.00 per hour, with a minimum of three hours

Plated With Full Service

White china
Glass stemware
Stainless steel flatware
Labor charge of \$45.00 per hour, with a minimum of three hours



HOT COFFEE STATION

regular coffee | decaffeinated coffee | tea & honey | flavored syrups

\$6.95/pp

MORNING SUNRISE

freshly baked morning pastries | butter | fruit preserves
regular coffee | decaffeinated coffee | tea & honey | flavored syrups

\$10.95/pp

THE PPAC BREAKFAST

freshly baked morning pastries | fruit preserves | butter
yogurt parfaits
miniature egg frittatas
broccoli & cheddar | jambon & swiss | sundried tomato, spinach & feta | morning juices | decaffeinated coffee | regular coffee | tea & honey | flavored syrups

\$19.95/pp

THE WESTMINSTER

freshly baked morning pastries
fruit preserves | butter
seasonal fruit salad
scrambled eggs
breakfast potatoes
hickory smoked bacon or pork sausage
pancakes or brioche french toast | morning juices | regular coffee | decaffeinated coffee | tea & honey | flavored syrups
turkey sausage - **additional \$1.00/pp**

\$26.95/pp

BREAKFAST CHARCUTERIE

freshly baked morning pastries
fruit preserves | butter
hard boiled eggs
candied bacon
seasonal fresh fruit
dried fruits | nuts | cheeses

\$23.95/pp



BREAKFAST CONTINUED

*15 person minimum

THE BLACKSTONE

seasonal fresh fruit
 yogurt parfaits | granola
 scrambled eggs
 eggs benedict | poached eggs | hollandaise
 stuffed french toast | cream & fruit
 hickory smoked bacon
 breakfast pork sausage
 sweet potato hash | sauteed peppers |
 onions | fresh herbs
 morning juices | decaffeinated coffee |
 regular coffee | tea & honey | flavored
 syrups

\$31.95/pp

*requires staffing

BEVERAGE ADD ONS

iced coffee display
 assorted syrups
\$6.00/pp

morning juices
\$3.50/pp



BREAKFAST ADD ONS

add any of these to your chosen breakfast package on the first page.

Note: These items are not served individually

breakfast pastries
 assorted full sized bakery items
\$4.50/pp

gourmet doughnuts
 assorted flavors
\$38.00/dz

freshly baked bagels
 cream cheese spread | preserves & whipped
 butter
\$40.00/dz

miniature frittatas
 assorted flavors
\$5.00/pp

seasonal fruit salad cup
\$6.00/pp

breakfast bagel sandwich
 fried egg | bacon | cheese
\$6.00/pp

signature yogurt parfaits
\$6.00/pp



MID-MORNING & AFTERNOON ADD-ONS

GOURMET MARSHMALLOW BARS

\$18.00/dz

COOKIES & BROWNIES

\$24.00/dz

GOURMET DESSERT BARS

\$24.00/dz

MINI DESSERT CAKES

\$32.00/dz



ASSORTED DESSERT VERRINES

\$38.00/dz

HOUSE MADE CHIPS

2oz | plain or variety of flavors

\$3.50/ea

PETITE SANDWICH TRAY

variety of 24 miniature sandwiches

\$75.00

AQUAFINA BOTTLED WATER

\$2.50/ea

ASSORTED PEPSI PRODUCTS

\$2.00/ea

PURE LEAF BOTTLED ICED TEA

\$3.50/ea

INFUSED WATER DISPLAY

\$1.50/pp





MID-MORNING BREAKS

*15 person minimum

AFTERNOON TEA

cucumber | dill havarti | herb mayo |
smoked salmon | herb cheese |
black forest ham | grain mustard |
roast beef | horseradish crema |
assorted cakes tassies | two seasonal teas

\$14.95/pp

NOT A POP SECRET

freshly popped popcorn

toppings:

cinnamon sugar
sea salt & vinegar
chocolate shavings
dried fruit & nuts

\$6.95/pp

ICE CREAM SOCIAL

vanilla | chocolate | cookies & cream |
non dairy option available upon request

toppings:

whipped cream
chocolate
caramel
sprinkles

\$7.95/pp

CHIPS & DIPS

fried in-house potato & tortilla chips

Select three dips:

house made guacamole
mild pico de gallo
classic french onion
mild salsa

\$7.95/pp

THE GUAC BAR

fresh guacamole spread

toppings:

diced tomatoes
jalapenos
grilled pineapple
cilantro
black beans
diced peppers
cotija cheese
shredded cheese
limes
plantain chips
tortilla chips

\$11.95/pp

THE SANDWICH HUT

\$23.95/pp - plattered

served with house made potato chips | pickle spears
| cookies or brownies | infused water

select two salads

select three sandwiches and/or wraps

\$20.95/pp - boxed

1 salad, sandwich, or wrap (select 3 options)
Served with choice of potato chips or fruit salad |
cookie | bottled water



Sandwich Selections

Turkey Bacon

bacon | herb aioli | gouda cheese | green leaf lettuce |
served on a brioche roll

Chipotle Turkey

smoked cheddar | green leaf lettuce | red onion |
chipotle aioli | served on a french baguette

Ham & Brie

black forest ham | brie cheese | sliced green apple |
fig spread | served on a croissant

Parma

parma prosciutto | sundried tomato pesto aioli |
arugula | shaved parmesan | served on herb focaccia

Beef Eater

roast beef | boursin spread | roasted red peppers |
green leaf lettuce | served on french baguette

Green Goddess | VG |

sliced cucumbers | sprouts | avocado spread | herb
cheese spread | green leaf lettuce | served on
multigrain bread

Banh Mi | VG |

marinated tofu | carrots | cucumber | green onion
pickled vegetables | asian ginger dressing | served on
french baguette

Salad Selections

Mixed Green Salad

mixed field greens | cucumber | red onion |
roasted chickpeas | tomato | carrots | honey
balsamic dressing

Florentine Quinoa Salad | V |

spinach | quinoa | sundried tomatoes | artichokes |
olive oil

Arugula & Caprese Salad

mozzarella pearls | grape tomatoes | basil pesto
vinaigrette

Kale Caesar Salad

kale | house made croutons | shaved parmesan |
caesar dressing

Waldorf

spinach | diced apples | candied walnuts | blue
cheese | cranberries | red onion | vinaigrette

Lemon Garlic Pasta Salad

bowtie pasta | shredded parmesan | heirloom
tomatoes | lemon garlic dressing

Wrap Selection

Mediterranean | V |

falafel | roasted red pepper hummus | tzatziki sauce | cucumber | mixed greens | served on a vegan wrap

Lemon Garlic Chicken

grilled chicken breast | shaved parmesan romaine lettuce | croutons | lemon garlic dressing | served on a plain wrap

Cali BLT

oven roasted turkey | guacamole spread cheddar cheese | bacon | mixed green lettuce | chipotle aioli | served on a tomato wrap

The Friedman

oven roasted turkey | cranberry aioli | green leaf lettuce | cornbread stuffing | pickled onions | served on a plain wrap

The Italian

black forest ham | salami | pepperoni provolone | banana peppers | oregano | italian dressing | served on a sundried tomato wrap

Syrian Chicken

grilled chicken | hummus | parsley | banana peppers | red onion | tahini dressing | served on a plain wrap

Hand Pies

warm savory hand pies

arugula salad | tomatoes | lemon | salt & cracked black pepper

seasonal fruit salad | assorted freshly baked cookies | fruit infused water

variety of three hand pies:

chicken " pot pie "

braised beef & mixed vegetables

vegetarian - seasonal ingredients

\$22.95/pp



ASIAN NOODLE BAR

lo mein noodles

vegetable fried rice

choice of two proteins:

asian flavor inspired

grilled chicken

seared salmon

grilled beef

toppings:

shredded carrots

shredded purple cabbage

edamame

julienne peppers

baby corn

bamboo shoots

diced red onion

cilantro

sauces:

pad thai peanut sauce

charred lime cilantro dressing

ginger soy sauce

Chinese almond cookies - contains nuts

Lunch - \$28.95/pp

Dinner - \$32.95/pp

BYO SALAD BAR

fresh local ingredients sourced

from around our region:

romaine | spinach | spring mix

toppings:

tomato | red onion | cucumber |

cheddar | bacon | broccoli | sweet

potato | shredded carrots | olives |

roasted chickpeas

dressings:

basil ranch

green goddess

balsamic vinaigrette

proteins:

grilled chicken

grilled flank steak

grilled tofu

cookies & brownies

Lunch - \$28.95/pp

Dinner - \$32.95/pp



LUNCH BUFFETS

*15 person minimum

THE WILDCAT BOWL

cilantro jasmine rice | brown rice

choice of two proteins

third choice add \$3.00/pp

beef carne asada

charred lime grilled chicken

spicy shredded chicken

citrus lime shrimp

vegan carnitas

toppings include:

black beans

shredded cheese

shredded lettuce

pickled onions

pico de gallo

pickled jalapenos

lime wedges

house crema

mild salsa

house made tortilla chips

churro cupcakes

citrus infused water

Lunch - \$28.95/pp

Dinner - \$32.95/pp

THE ATHENS BOWL

pick one:

brown rice | black lentils | saffron basmati rice

pick one green:

romaine | super greens | baby spinach

dips & spreads:

tzatziki | traditional hummus |

spicy feta spread | roasted egg plant spread

pick two proteins:

grilled steak

lemon honey chicken

falafel

mini lamb meatball

toppings included:

fiery broccoli

fire roasted corn

pickled onions

tomato & red onion salad

kalamata olives

crumbled feta

cucumbers

pita bread

dressings:

lemon herb tahini sauce | DF |

yogurt dill sauce

greek dressing | GF | DF |

baklava

blueberry lavender lemonade

Lunch - \$28.95/pp

Dinner - \$32.95/pp

PASTA!

basket of artisan bread | whipped butter

pick one salad:

mixed field greens

mixed field greens | cucumber | red onion | roasted chickpeas | tomato | carrots | honey balsamic dressing

watermelon & feta

watermelon | feta | fresh mint & oregano | arugula | roasted pepitas | honey white balsamic

arugula & caprese salad

mozzarella pearls | grape heirloom tomatoes | basil pesto vinaigrette

pick three pastas:

classic penne | basil marinara

pesto cavatappi

lemon garlic | braised artichokes | roasted peppers

creamy tortellini

pink vodka sauce | wilted spinach

garlic & spinach ravioli

wilted spinach | button mushrooms | madeira wine sauce

bowtie & parmesan cream

charred broccoli | sundried tomatoes | parmesan cream sauce

orecchiette aglio ole

thin sliced garlic | red pepper flakes | parsley | grilled lemon | parmesan cheese

pick one protein:

traditional house made meatballs

lemon & herb chicken

grilled flank steak

assorted cookies

fruit infused water

Lunch - \$30.95/pp

Dinner - \$34.95/pp

select an additional protein for \$6.00/pp

THE COOKOUT

coleslaw

macaroni & cheese

brown sugar baked beans

pulled pork

grilled bbq chicken thighs

banana pudding cake

baby back ribs - **additional \$4.00pp**

Lunch - \$30.95/pp

Dinner - \$34.95/pp

THE ATWELLS

artisan rolls & whipped butter

mixed green salad

mixed field greens | cucumber | red onion | roasted chickpeas | tomato | carrots | honey balsamic dressing

classic charcuterie

cured italian meats | gourmet cheese

marinated olives | grapes | crostini | foccaccia

chicken parmesan

eggplant parmesan

penne with basil marinara

roasted broccoli

house made cannolis

Lunch - \$31.95/pp

Dinner - \$35.95/pp

THE NEW ENGLAND

coleslaw

corn on the cob

claw chowder

biscuits

clam stuffies

steamers

clam bake

"chicken" lobster

MKT Price/pp

THE PVD

arugula salad

heirloom tomato | lemon | sea salt | cracked black pepper

seasonal soup

pesto grilled chicken breast

lemon garlic grilled salmon

roasted cauliflower | whipped yams |

lemon bar

assorted soft drinks

Lunch - \$31.95/pp

Dinner - \$35.95/pp

THE NEWPORT

newport salad

mixed greens | strawberries | candied walnuts | crumbled goat cheese | house vinaigrette

new england clam chowder

miniature lobster rolls

grilled sausage & peppers

clam cakes

strawberry shortcake

lemonade

Lunch - \$35.95/pp

Dinner - \$39.95/pp

subject to market pricing

HARBOR BRUNCH

seasonal fruit salad

watermelon & feta orzo

watermelon | feta | orzo | fresh mint & oregano | arugula | roasted pepitas | honey white balsamic

newport salad

mixed greens | strawberries | candied walnuts | crumbled goat cheese | house vinaigrette

freshly baked pastries | preserves & butter garden vegetable frittata

breakfast potatoes | sautéed onions | peppers fried chicken & waffles

regular coffee | decaffeinated coffee | tea & honey | flavored syrups morning juices

Brunch \$35.95/pp



*12 person minimum

FRUIT DISPLAYsliced seasonal fruit | berries | honey
crème fraîche**\$6.95/pp****SAVORY BAKED BRIE**topped with your choice of:
sundried tomato tapenade
basil pesto
bacon & onion jam
served with grilled ciabatta & pita chips**\$9.95/pp****THE FARMERS MARKET**grilled vegetables | vegetable dip |
gourmet cheese display | crackers |
crostini | preserves**\$10.95/pp****MEDITERRANEAN MEZZE**artichokes | roasted red pepper hummus |
tzatziki | marinated olives | cucumber &
tomato salad | quinoa tabbouleh |
marinated mushrooms | fire roasted
peppers | baba ghanoush | feta cheese |
soft pita | crostini**\$12.95/pp****THE FEDERAL HILL**gourmet cheese display cured Italian
meats | grilled vegetables | olives |
cornichon | marinated mushrooms |
crackers | crostini | foccaccia | fig jam**\$14.95/pp****TAPAS TABLE**marinated olives | tomato & cucumber salad |
charcuterie display | grilled vegetables | breads
& crostini | marinated chicken skewers |
marinated beef skewers**\$24.95/pp****SUSHI & CRUDO**assorted maki rolls | sliced crudo | wasabi
dusted wontons | wakame salad | pickled
ginger & soy**\$24.95/pp**

SMALL PLATES

micro composed entrees
served on a station or passed

pick two small plates

citrus grilled salmon | GF |
cilantro rice | mango chutney

preserved lemon chicken
herb couscous | caramelized onion | raisins |
pine nuts | lemon sauce

piri piri pork tenderloin | GF |
roasted red potatoes | garlic sauce | micro
basil

mushroom ravioli | V |
wilted spinach | maderia cream sauce

korean style bbq beef - additional \$2.00/pp
scallion sticky rice | kimchi | fried scallions

beef tenderloin - additional \$2.00/pp
whipped potatoes | red wine reduction

\$17.95/pp


SLIDER BAR
select three sliders

great bleu
angus burger | caramelized onions | crumbled bleu
cheese

baconator
angus burger | smoked gouda | bacon onion jam

mac 'o tack
angus burger | shredded lettuce | onions | little mac
sauce

greek turkey slider
feta cheese | garlic sauteed spinach | tzatziki

hot honey fried chicken
crispy brined chicken | pepperjack cheese

bria-anna | V |
brie cheese | sliced apple | raspberry preserves

crab cake
maryland style crab cake | spicy remoulade |
shredded lettuce

powerhouse vegan | V | VG | DF | GF |
black bean | roasted corn | sweet potato burger |
vegan chipotle aioli | gluten free roll

chicken & waffles
fried chicken | mini waffle | maple syrup

meatball mozzarella
housemade meatball | pomodoro sauce | ciabatta

pulled pork
bbq coleslaw | hawaiian roll

\$15.95/pp

PASSED HORS D'OEUVRES

*sold by the dozen

CHILLED HORS D'OEUVRES

mini falafel | V | VG | - \$18.95

house tzatziki hummus

roasted acorn squash crostini | V | - \$18.95

goat cheese | pepitas

strawberry & goat cheese crostini | V | - \$18.5

strawberries | goat cheese | basil

caprese skewer | V | - \$19.95

mozzarella pearl | grape tomato | basil | balsamic glaze

mexican street corn bruschetta | V | - \$16.95

watermelon & feta | V | - \$16.95

torn basil | white balsamic glaze

seared ahi tuna - \$21.95

rice cracker | wikimi | wasabi aioli

grilled citrus shrimp - \$28.95

mango chutney

roasted tenderloin canape - \$32.95

horseradish crema



HOT HORS D'OEUVRES

chicken satay skewer - \$22.95

peanut sauce

arancini - \$22.95

prosciutto | pecorino | pomodoro sauce

vegetable spring rolls - \$22.95

mediterranean potato lollipop | V | VG | - \$22.95

harvest soup & grilled cheese | V | - \$22.95

spinach & cheese stuffed mushroom | V | - \$26.95

grilled flatbreads - \$26.95

seasonal ingredients

thick cut candied bacon - \$23.95

charred indian butter chicken - \$28.95

hot honey chicken - \$30.95

minature corn muffin | hot honey sauce

mini clam cake & chowder - \$44.95

boursin cheese & prosciutto cup - \$55.95

phyllo cup | fried prosciutto | herbs

crab cake - \$35.95

spicy remoulade

spanakopita - \$33.95

pomegranate molasses beef skewer - \$35.95

scallops wrapped in bacon - \$37.95

mini beef wellingtons - \$53.95



CARVING STATION

seasonal mixed green salad
artisan rolls & whipped butter

select one protein:

honey glazed ham
herb turkey breast
charred flank steak
roasted beef tenderloin + \$6.00/pp

sides:

whipped herb potatoes
seasonal vegetable

Lunch - \$34.95/pp

Dinner - \$39.95/pp

Attendant Fee - \$150.00

LIVE PASTA STATION

create your own pasta

includes:

alfredo | marinara | pesto | penne |
cavatappi | sausage | chicken | bacon |
spinach | tomato | broccoli | mushroom |
roasted red peppers | onion | parmesan |
red chili flakes

Lunch - \$29.95/pp

Dinner - \$32.95/pp

Attendant Fee - \$150.00

THE CARIBBEAN BREEZE

garden salad with honey lime dressing
white | yellow | or coconut rice
black beans or pinto beans
sweet plantains
braised pork
lime jerk chicken
coconut cake

Lunch - \$34.95/pp

Dinner - \$38.95/pp

THE YENA

kale caesar salad

house made croutons | shaved parmesan
worcestershire glazed flank steak
crispy rosemary chicken thighs

orecchiette agli ole

thin sliced garlic | red pepper flakes | parsley |
grilled lemon | parmesan
seasonal dessert display

Lunch - \$34.95/pp

Dinner - \$38.95/pp

THE XAVIER

arugula, heirloom tomato salad
artisan bread & whipped butter

honey mustard salmon

honey & grain mustard sauce | apple slaw
lemon garlic chicken
seasonal chutney
citrus rice
charred lemon asparagus
seasonal dessert display

Lunch - \$39.95/pp

Dinner - \$43.95/pp

THE BOWEN

seasonal mixed greens salad
artisan rolls & whipped butter

braised short ribs

vegetable ragout | red wine reduction
brined lemon - garlic chicken
cranberry citrus relish
whipped herb potatoes
shaved brussels sprouts | dried cranberries
seasonal dessert display

Lunch - \$40.95/pp

Dinner \$44.95/pp

All plated dinners are served with
artisan bread & whipped butter

SALAD OPTIONS

kale caesar salad - \$8.95/pp

house made croutons | shaved
parmesan | caesar dressing

mixed greens - \$8.95/pp

mixed field greens | cucumber | red
onion | roasted chickpeas | tomato |
carrots | honey balsamic dressing

arugula salad - \$9.95/pp

arugula | heirloom tomato | lemon |
sea salt | cracked black pepper

burrata - \$13.95/pp

creamy burrata | heirloom tomatoes |
cantaloupe | arugula | prosciutto |
olive oil vinaigrette



SIGNATURE COMPOSED ENTREES

red lentil dahl | V | - \$21.95/pp

rice | paneer | coconut milk | green peas

roasted chicken - \$25.95/pp

herb roasted statler chicken | fingerling
potatoes | honey thyme carrots

stuffed chicken - \$27.95/pp

roasted red peppers | spinach | ricotta
cheese | mushroom risotto | tri colored
carrots | supreme sauce

honey mustard salmon - \$29.95/pp

whipped potatoes | wilted spinach |
apple slaw | honey grain mustard sauce

new york strip - \$32.95/pp

gorgonzola compound butter |
whipped potatoes | asparagus

herb crusted filet mignon - \$37.95/pp

polenta fries | white bean ragout | demi

mediterranean lamb chop - \$42.95/pp

vegetable & herb farro | pomegranate
reduction

DESSERT

flourless chocolate torte | GF | - \$9.95/pp

seasonal cheesecake - \$9.95/pp

seasonal trifle - \$9.95/pp

HOSTED BAR - BEER & WINE**beer & seltzer - \$7.95/ea****beers**

seasonal

IPA

light beer

assorted seltzers**wine - \$10.25/ea**

two white

two red

soft drinks - \$2.50/ea**mineral water - \$4.00/ea****HOSTED BAR - FULL****beer & seltzer - \$7.95/ea****wine - \$10.25/ea****spirits - \$11.25/ea**

vodka

gin rum

whiskey

tequila

soft drinks - \$2.50/ea**mineral water - \$4.00/ea****CREDIT CARD "CASH" BAR****beer & seltzer - \$8.95/ea****wine - \$11.95/ea****spirits - \$12.95/ea****soft drinks - \$3.00/ea****mineral water - \$4.00/ea****FREE - SPIRITED BAR**seasonally crafted mocktails & soft drinks on
consumption pricing**mocktail - \$6.95/ea****pepsi beverage - \$2.50/ea****mineral water - \$4.00/ea**a bartender fee of \$175.00 will be incurred for
all alcoholic bar services

all alcohol service are limited to 4.5 hours

all alcohol service must conclude at least 30
minutes prior to the conclusion of your event