

Saint John's University

*Catering
Guide*



The SJU Dining Services and Events commitment is to provide for the hospitality needs of the entire St. John's Community in a context that includes courteous, friendly, and helpful service, by people who are willing to adapt to the needs of the customer, and yet be respectful of the resources available in our community.

GUIDELINES FOR PLANNING A SUCCESSFUL EVENT:

1. *Campus Catering is intended for activities and events sponsored by the Order of St. Benedict Incorporated. The St. John's University Dining Service is the exclusive supplier of all food and beverage items for events on campus. Limited exceptions would need the permission of the SJU Dining Service.*
2. *It is the responsibility of the individual or group hosting an event to reserve the necessary space. Fill out Inquiry form on Events and Conferences - SJU website or numbers listed below for specific rooms. Please have the following information available when you call:*
 - *Name of Organization*
 - *Date & Time of Function with Beginning and Ending Times*
 - *Room Requested & Physical Set Up of Room*
 - *Number of Guests to be Accommodated*
 - *Special Table Arrangements*
 - *Appropriate Debit Account Number for Event*
 - *Full Name, Address & Phone Number of Person to be billed*
 - *Name, Address and Phone Number of Person Placing the Order*

After the confirmation of your room, the events staff will assist in the planning of your catering event. At this time, please provide a budget range, and special dietetic needs if necessary. For extraordinary events, please request information on additional charges.

Please carefully read the following details; it will assist us in planning a successful and memorable occasion for you.

1. *Allow yourself at least 30 days to plan for your event. Contact the Events office (2240), to reserve space, and begin discussing room and meal arrangements. Your Event planner will provide you with a list of question that will assist you in planning your function.*

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2. **At least 2 weeks** prior to the event, place your menu with the Events and Dining Service office (2240). Then follow-up with a menu confirmation within these 2 weeks

3. **At least 48 hours** or two “working days” prior to the event, confirm and guarantee your final number of guests and room arrangements. For example, guaranteed attendance for an event on Monday are due on the previous Thursday. (IF WE DO NOT RECEIVE A CONFIRMATION, WE WILL ASSUME THE EXPECTED NUMBER OF GUESTS ORIGINALLY ADVISED TO BE THE GUARANTEED ATTENDANCE FOR THE EVENT).

4. Please make all cancellations **at least 24 hours** or one “working day” prior to the event. If cancellation is made on the day of the event or there is a no-show, all set-up charges and costs already incurred will be billed at your expense.

5. St. John’s catering department provides all labor, tables, chairs, linen, china and utensils. When you order food and beverage from us, you will not be billed additionally for these items.*

6. An event that involves the use of alcohol must abide by the SJU Alcohol Policy. Please obtain an alcohol permit through the Student Activities Office, if you are planning on serving alcohol.

7. Please be advised that the Dining Service and Events Office reserves the right, if necessary, to make room changes to better serve specific needs of the customer. Considerable care will be given to insure comparable meeting space.

8. Keep in mind that all borrowed equipment will require a deposit; to be paid at the time of the order. Deposits will be refunded upon returns of all equipment in its original state.

*Additional charges may apply in the following situations:

- To cover complicated or extensive room set- ups.
- When clean up following an event involves extraordinary resources.
- For functions away from the Quadrangle or Sexton Commons, when the resources required for the event, exceed the normal cost of set ups.
- If additional staffs is requested which exceed the normal scheduled.
- When linen required is in excess of that supplied for the presentation and service of the food and beverages.
- Dinners beginning after 7:00 p.m. will have an additional 15% of the total bill added to the cost.
- With a Minimum order of \$75.00 there is no delivery charge. If the delivery is under the minimum, our delivery charge charges will be as follows:
 - Events taking place in the Quad and Sexton - \$15.00
 - Events taking place out of Quad (on campus) - \$25.00
 - Events occurring after 8:00 PM at all available locations on campus - \$35.00

STUDENTS ONLY with a meal contract are permitted to use a meal exchange when planning a special catered event. Students may reduce their catered meal by approximately 50% if meal plans credits are used in conjunction with a dinner event.

Break Time

Breaks include delivery, set up and clean up of each delivered event. We also provide cups, napkins, sugar, creamer, and stir sticks

MORNING CHOICES

MORNING BREAK # 1

Regular and decaffeinated coffee, tea and ice water \$ 1.50

MORNING BREAK # 2

Regular and decaffeinated coffee, tea, assorted individual juices and ice water \$ 2.50

MORNING BREAK # 3

Regular and decaffeinated coffee, tea, assorted juice, ice water with pastry of the day \$ 3.25

CONTINENTAL BREAKFAST

Regular and decaffeinated coffee, tea, assorted juices and ice water with rolls, muffins, or scones and fresh cut fruit \$4.25

AFTERNOON AND EVENING CHOICES

BREAK # 1

Regular and decaffeinated coffee, tea and ice water \$ 1.50

BREAK # 2

Assorted pop, bottled water (or ice water) \$ 1.50

BREAK # 3

Regular and decaffeinated coffee, tea, assorted pop, bottled water (or ice water) \$2.50

BREAK # 4

Regular and decaffeinated coffee, tea, assorted pop, bottled water (or ice water) with cookies or bars \$3.25

DELUXE BREAK

Regular and decaffeinated coffee, assorted pop, bottled water, ice water, cookies or bars and fresh fruit \$ 4.25

FROM OUR BAKERY

PASTRIES:

Rolls: \$ 3.75 per 1/2 dozen

Muffins: (regular) \$ 3.75 per 1/2 dozen

Jumbo Muffins: \$ 6.00 per 1/2 dozen

Nut Breads: \$ 4.75 per loaf

Bagels: 1/2 dozen with cream cheese \$ 6.50

Scones: \$ 6.50 per 1/2 dozen

COOKIES: *\$ 4.00 per dozen*

Chocolate Chip, Sugar, Peanut Butter, etc

Gourmet Cookies \$ 6.75 per dozen

BARS: *\$ 7.75 per dozen*

Assorted flavors available and all orders include cocktail napkins

DECORATED CAKES:

Frosted sheet cakes:

1/4 sheet cake (Serves 20) \$ 17.50

1/2 sheet cake (Serves 40) \$ 30.00

Full sheet cake (Serves 80) \$ 45.00

Cakes may be decorated for various occasions, birthdays, holidays, etc. An order for cake includes plates, forks and cocktail napkins. Specialty cakes are available, please ask for suggestions

OTHER: (each)

Fresh Whole Fruit (in season) \$ 1.25 each

SJU Dark Bread \$ 4.00 per loaf

SJU Department Bread Orders \$ 3.50 per loaf

Dinner Rolls Dark \$ 4.00 per dozen

Receptions

REFRESHMENTS

Individual Cold Beverages: Each item includes cups and cocktail napkins

Soft Drinks - assorted flavors \$1.25

Bottled Water \$ 1.25

Fruit Juice - assorted flavors \$ 1.35

BY Pitcher or Gallon (be sustainable) includes cups and napkins

HOT BEVERAGES

Coffee: Good Origins sustainable coffee is UTZ certified

Coffee Pot (5 cups) \$ 3.75

Air Pots (10 cups) \$ 6.00

Gallon (16 cups) Regular or Decaffeinated \$ 10.25

Includes Creamer, sugar, stir sticks and cups

Hot Tea: Hot water with tea assortment

Coffee Pot (5 cups) \$ 4.25

Air Pots (10 cups) \$ 7.00

Gallon (16 cups) \$10.75

Hot Chocolate

Hot Apple Cider

Air Pots (10 cups) \$ 7.00

Gallon (16 cups) \$10.75

COLD BEVERAGES

Ice water

by Pitcher

by Gallon

\$2.00

\$4.00

All Natural Orange Juice

\$6.00

\$14.00

All Natural Apple Juice

\$6.00

\$14.00

Cranberry Juice

\$6.00

\$14.00

Unsweetened Iced Tea

\$4.75

\$9.95

Sweetened Lemonade

\$4.75

\$9.75

Raspberry Flavored Lemonade

\$4.75

\$9.75

Red Fruity Flavored Punch

\$4.75

\$9.75

Kiwi, Strawberry & Banana

\$5.75

\$12.00

By the pitcher (Approximately 6 servings per pitcher) Includes cups, cocktail napkins and accompaniments)

By the gallon (Approximately 16 servings per gallon) Includes cups, cocktail napkins and accompaniments)

HORS D'OEUVRES

RECEPTION TRAYS

*Platters include cocktail napkins and plates and/or frilled toothpicks
Additional charge for delivery & service*

FRESH VEGETABLE PLATTER WITH DIP

An assortment of seasonal vegetables w/freshly prepared ranch dip

- *Small (serves 8 - 15.) \$19.95*
- *Medium (serves 16 - 25) \$27.95*

FRESH FRUIT PLATTER

Seasonal cut fresh fruits beautifully arranged

- *Small (serves 8 - 15.) \$24.95*
- *Medium (serves 16 - 25) \$32.95*

CHEESE LOVERS PLATTER

Sliced cheeses: Swiss, Cheddar, Edam, Gouda, or Havarti (includes crackers)

- *Small (serves 8 - 15) \$22.95*
- *Medium (serves 16 - 25) \$32.95*

MEAT AND CHEESE PLATTERS

Sliced cheese with choice of ham or salami (includes crackers)

- *Small (serves 8 - 15) \$22.95*
- *Medium (serves 16 - 25) \$32.95*

FRESH FRUIT & CHEESE PLATTER

Seasonal cut fresh fruits & cubed cheeses

- *Small (serves 8 - 15) \$22.95*
- *Medium (serves 16 - 25) \$32.95*

BLOCK CHEESE PLATTERS

Swiss, Cheddar, Edam, Gouda, or Havarti served with crackers

- *Small (serves 8 - 15) \$22.95*
- *Medium (serves 16 - 25) \$32.95*

GLAZED BAKED BRIE \$25.00

Choice of apricot, orange marmalade or raspberry

- *(serves 8-10) \$25.00*

BRIE CHEESE W/ SLICED APPLES

- *(serves 8-10) \$25.00*

COLD TEMPTATIONS (per dozen)

GENOA SALAMI CORNOCUPIAS \$10.25

Filled w/dilled cream cheese

HAM PICKLE ROLL-UPS \$10.25

SPIRAL TOLLS \$10.25

Thin slices of turkey or ham rolls with a cream cheese filling

TORTILLA PIN WHEELS \$10.25

Filled with herbed cream cheese or sour cream & salsa sauce and fresh spinach

DOLLAR SANDWICH PLATTER \$12.95

A choice of your favorite dollar sandwiches

Select a filling: sliced turkey, ham, beef, chicken, ham, and egg salad or tuna salad

HOT TEMPTATIONS (per dozen)

EGG ROLLS \$15.00

Pork or Vegetable served with a sweet & sour or Plum sauce

BACON WRAPPED CHESTNUTS \$12.50 (minimum order 2 doz)

BACON WRAPPED PINEAPPLES \$12.50 (minimum order 2 doz)

CHICKEN WINGS \$12.50 (minimum order 2 doz)

Choice of Deep Fried, Chile Lime, or Teriyaki

COCKTAIL MEATBALLS & SAUCE \$6.00 (minimum order 2 doz)

Meatballs in a tangy BBQ sauce

COCKTAIL SAUSAGES \$6.00 (minimum order 2 doz)

Bite size sausages with a choice of BBQ sauce, Bourbon sauce or Sweet and Sour sauce

SPANAKOPITA \$17.50

Spinach and cheese wrapped in tortillas

STUFFED MUSHROOMS \$12.50

Large mushrooms stuffed with a cheese filling

KABOBS \$20.00

- *Beef, onion & green pepper & tomato*
- *Chicken, onion & green pepper & tomato*
- *Onion, green pepper, mushroom & pineapple*

DIPS AND SPREADS

Served with crackers or cocktail breads

SPINACH DIP

- *Small (serves 8 - 15) \$13.95*
- *Medium (serves 16 - 25) \$18.95*

SMOKED SALMON SPREAD

- *Small (serves 8 - 15) \$17.95*
- *Medium (serves 16 - 25) \$22.95*

ARTICHOKE DIP

- *Small (serves 15) \$27.95*

MACADAMIA NUT DIP (HOT)

- *Small (serves 15) \$27.95*

SNACK ITEMS

TORTILLA CHIPS & DIPS (Serves 15) \$15.00

Tortilla chips with salsa sauce

POTATO CHIPS (Serves 15) \$15.00

With dip add \$ 2.00

SNACK MIX (Serves 15) \$15.00

Rye chips, pretzels, etc

TRAIL MIX (Serves 15) \$16.00

Nuts, raisins, sun flower seeds

PRETZELS (Serves 15) \$15.00

MIXED NUTS (2 lbs.) \$25.00

Breakfast Selections

All breakfast selections include regular and decaffeinated coffee, tea, orange juice, and milk

HEART HEALTHY \$5.75

Cereal with low fat milk, muffins with margarine, fresh fruit and chilled fruit juice

SUNRISE BREAKFAST \$6.50

Scrambled eggs w/toast or muffins served with your choice of ham or bacon and golden hash browns

HOMEMADE QUICHE LORRAINE \$6.95

Served with fresh cut fruit

MORNING OMLETS \$7.95

Granny's Omelet - Scrambled eggs with hash browns, green peppers, mushrooms and served with toast

*Cheese - Combination of Swiss and Cheddar cheeses and add diced ham if you like
Imagine a Great Omelet - You design the omelet of your choice*

DAYBREAK STRADA \$7.50

Eggs, Spinach, tomatoes and mushrooms topped with cheese, served with bacon or sausage and an English muffin on the side

BELGIAN WAFFLES \$7.50

Served with your choice of strawberries or blueberries, whipped cream and maple syrup

FRENCH TOAST \$7.50

Served with ham or bacon and fresh cut fruit

SANDWICH BAR

*All Sandwich Board selections include regular and decaffeinated coffee, tea and milk.
(A choice of fruit juice or pop is \$1.00 extra)*

DELI BUFFET (per person) \$ 8.25

An assortment of breads, sliced meats, cheese, hummus, lettuce, tomatoes, onions and pickle spears

Accompanied by a vegetable tray or salad of the day, brownies or cookies and a beverage

CROISSANTS \$ 8.25

A flaky croissant overstuffed with your choice of turkey, ham, tuna salad or chicken salad, with lettuce, tomato, and Swiss cheese

VEGGIE LOVER \$ 8.25

Hummus, sprouts, tomato and mushroom on your choice of a flaky croissant, wrap or submarine bun

CLUB SANDWICH \$ 8.25

A stack of ham, turkey, and smoked bacon with Swiss cheese, lettuce, and tomato

CHICKEN CAESAR WRAP \$ 8.25

A garlic and herb tortilla wrapped around strips of grilled chicken, romaine lettuce, black olives, parmesan cheese and homemade creamy Caesar dressing

RANCHERO WRAP \$ 8.25

Garlic chicken strips with green pepper, tomatoes, shredded lettuce, cheese and a roasted red pepper sauce

SOUTHWESTERN TURKEY WRAP \$ 8.25

Smoked turkey, red pepper, mayonnaise, avocado, tomatoes, and leaf lettuce on a focaccia roll

MINNESOTA GROWN DELI BUFFET \$ 9.75

(Per person) Locally grown items

Beef, ham, turkey, co-op cheeses, SJU bread, North Dakota pasta salad or Minnesota potato salad, apple bars, plus hummus, lettuce, tomatoes, pickle spears and a beverage

Add a side item: (cost per person)

- Cup of Soup \$ 1.25
- Side Salad \$ 1.25

Salad Light Entree Selections

All lunches are served with our dinner rolls coffee, tea, milk, & ice water.

CHICKEN CAESAR SALAD \$ 9.00

The Classic Caesar salad with marinated strips of chicken, Romaine lettuce, herbed croutons, served with Caesar dressing, parmesan cheese and bread sticks

MONGOLIAN BEEF SALAD \$9.00

Classic salad greens with marinated beef strips, Asian rice noodles, water chestnuts, baby corn, and crispy noodles with an Oriental sesame dressing

FRIED CAJUN CHICKEN SALAD \$ 9.00

Crispy strips of fried Cajun chicken, Romaine and Iceberg lettuce, tomatoes, hardboiled egg, black olives, served with Monterey Jack Cheese, honey mustard dressing and garlic bread

CANTONESE CHICKEN SALAD \$ 9.00

Strips of grilled marinated chicken, Romaine and Iceberg lettuce, tomatoes, green onion, cilantro and topped with Chinese fried noodles, sesame seeds and sliced Mandarin oranges served with a light sesame dressing

WILD RICE SALAD \$ 9.00

A combination of wild rice with green grapes, pecans and a light dressing, add either chicken, or smoked turkey

**Complete your lunch with your choice of dessert from our menu at an additional charge*

Lunch Entree Suggestions

Served from 11 a.m. - 1 p.m.

All catered lunches include a choice of a garden salad, soup of the day or a fresh fruit cup, vegetable of the day, rolls, butter & coffee or tea.

POULTRY

ROSEMARY CHICKEN \$ 10.25

Browned chicken breast seasoned with lemon pepper and rosemary served with baby red potatoes

SESAME CHICKEN \$ 10.25

A chicken breast lightly seasoned and rolled in toasted sesame seeds served with white rice

CHICKEN GOUDA \$ 10.25

A sautéed chicken breast filet served on a bed of angel hair pasta, topped with a smoked Gouda cheese cream sauce

PARISIAN CHICKEN \$ 10.25

A lightly breaded chicken breast baked in thyme & and a white wine sauce served with a rice blend

CHICKEN PESTO \$ 10.25

A sautéed chicken breast topped with basil and sun-dried tomato, pesto and melted provolone cheese served with angel hair pasta

CHICKEN STIR FRY \$ 10.25

Diced chicken, fresh vegetables and mushrooms tossed in a light teriyaki sauce and served on a bed of steamed rice

CURRY CHICKEN \$ 10.25

Sautéed Chicken breast in a light curry sauce served on a bed of steamed rice

BEEF

TENDERLOIN \$Market

Medallions of oven roasted beef tenderloin served with a piquant Béarnaise sauce and baby red potatoes (Plate service only)

PETITE STEAK \$15.95

A petite filet mignon served with wild mushrooms and honey cognac sauce served with baked potato

TERIYAKI BEEF STIR-FRY \$ 10.25

Marinated strips of beef, fresh vegetables, and mushrooms tossed in a light Teriyaki sauce and served on a bed of steam rice

FETTUCINI BEEF PRIMAVERA \$ 10.25

Pan-seared sirloin tips and colorful, sautéed vegetables tossed with fettuccini in a caramelized onion sauce

BEEF & MUSHROOMS \$ 10.25

Strips of beef sirloin stir fried with a sweet stir fry sauce served on a bed of steamed rice

SEAFOOD

COD ALMONDINE \$ 9.95

Baked and lightly flavored with a butter crumb coating served with a rice blend

SALMON W /HAZELNUT BUTTER \$ 12.95

Each filet is spread with Hazelnut butter, grilled and served with baby red potatoes

SHRIMP STIR FRY \$ 12.95

Stir fried shrimp, fresh vegetables and mushrooms tossed in a light teriyaki sauce and served on a bed of steamed rice

SHRIMP COUSCOUS \$ 12.95

Sautéed shrimp and vegetables served over couscous

OTHER LUNCH ENTREES

HOMEMADE QUICHE \$8.95

Combination of spinach, mushrooms, onions, and bacon with Swiss and Cheddar cheeses

ITALIAN LASAGNA \$9.95

Cheesy sausage and beef casserole served with an Italian marinara sauce

MEATLESS LASAGNA \$9.95

Prepared with a creamy white sauce

LUNCHES TO GO

BASIC LUNCH BOX \$ 6.50

Includes: sandwich, chips, cookie, beverage and fruit of the day Choice of:

Meat: Shaved turkey, ham or roast beef

Cheese: Swiss, Cheddar or Provolone

Bread: Johnnie or white

Beverage: Juice, soda or water

TORTILLA WRAPS \$ 7.50

Includes: wrap, chips, cookie, beverage and fruit of the day Choice of:

Meat: Shaved turkey, ham or roast beef

Cheese: Swiss, Cheddar or Provolone

Beverage: Juice, soda or water

EXECUTIVE LUNCH BOX \$ 8.75

Includes: sandwich, chef's choice salad or chips, cookie, beverage and fruit of the day Choice of

Meat: Mesquite smoked turkey; Maple baked ham or Italian beef

Cheese: Swiss, cheddar, provolone, smoked Gouda or pepper jack

Bread: Johnnie, croissant, Focaccia

Beverage: Juice, soda or water

OUTDOOR BAR-B-Q'S

Pick-up orders \$5.75 per person

Full service cookouts \$10.75 per person

THE CALIFORNIAN

2 Hamburgers with buns, ketchup & mustard packets, sliced tomatoes, lettuce, onions, pickle slices

THE MINNESOTAN

1 Hamburger with bun & 1 brat with bun, ketchup & mustard packets, sliced tomatoes, lettuce, onions, & American cheese

THE COLONAL'S FAVORITE

5 oz Chicken breast and bun, mayonnaise packet & BBQ sauce, sliced tomatoes & lettuce

- *All Outdoor BBQ selections include a Choice of: Meat (see below)*
- *A choice of: potato chips, potato salad or baked beans.*
- *A choice of: brownie, cookie, or fresh fruit*
- *One can of pop or bottled water*
- *All condiments and disposable paper service.*

Large grills are available for rental on campus for a fee of \$25.00. Small Grills are available through Residential Life for floor events. Other items available:

- *Charcoal (10 lbs) \$ 9.00*
- *Lighter Fluid \$ 5.00*
- *Ice (50 lbs) \$7.50*

Dinner Entrees

Entrees include salad, vegetable, choice of rice or potato, dinner rolls with butter and beverages

POULTRY *(All entrees served with Rice Pilaf unless another choice is made.)*

CITRUS SAGE CHICKEN BREAST \$12.50

Baked chicken breast with lemon juice, honey, sage & thyme

PARISIAN CHICKEN \$12.50

Sautéed chicken breast baked in white wine & thyme, served on rice or fettuccini

CHICKEN BREAST W/ ALMONDS \$12.50

A moist boneless chicken breast sautéed with a combination of almonds, white wine & garlic

VERY LEMON CHICKEN \$12.50

Sautéed chicken breast baked in a creamy lemon sauce & garnished with chopped chives

CHICKEN W/ MUSHROOMS & ARTICHOKES \$12.50

Baked chicken breast with artichokes, mushrooms & green onions

SWEET & SOUR CHICKEN \$12.50

Strips of fried chicken breast served with sweet pepper, pineapple and cherries, served with an oriental sweet & sour sauce

LOCALLY GROWN FREE RANGE CHICKEN \$14.95
Roasted quarter of chicken served with wild rice or pasta

PORK

ROASTED HONEY PEPPERED PORK \$13.50
Boneless pork roast baked with a mixture of honey, Dijon mustard, peppercorns & thyme served with baby red potatoes

STUFFED PORK CHOP \$13.50
Baked pork chops filled with bread stuffing served with baby red potatoes

HONEY BAKED HAM \$11.95
Honey Glazed ham served with grated potatoes

SAN FRANCISCO CHOPS \$13.50
Browned pork chops baked in sherry, soy sauce & brown sugar served with baby red potatoes

ROAST PORK W/ CRANBERRY SAUCE \$13.50
Boneless roasted pork served with cranberry sauce & baby red potatoes

BOURBON STREET PORK ROAST \$13.50
Roast pork loin sliced and glazed with a Bourbon sauce

BEEF

TENDERLOIN W/ HORSERADISH DIP \$21.95
Full U.S. choice beef tenderloin seasoned with garlic salt, roasted medium to medium rare, sliced & served with horseradish sauce and baby red potatoes (plate service only)

BEEF & BROCCOLI STIR FRY \$12.95
A delicious recipe that combines beef with broccoli & a hint of green onions served on a bed of steamed rice

BARON OF BEEF \$14.95
Oven roasted sirloin of beef au jus served with baked or mashed potatoes (Carved for groups of 50 or more)

BEEF POT ROAST \$13.95
Tender roast beef browned & simmered with a medley of vegetables

PRIME RIB \$17.95

Tenderized marinated roast Prime Rib of Angus Beef served with baked or twice baked potatoes

BRAISED BEEF W/ MUSHROOMS \$13.95

Tender chunks of sirloin served with button mushrooms mixed in a brown sauce & served with mashed potatoes

ITALIAN LASAGNA (MEAT OF MEATLESS) \$11.95

An Italian favorite served with fresh bread sticks

SEAFOOD

FILET OF COD ALMANDINE \$11.95

Baked North Atlantic Cod topped with butter almonds, served with a rice blend

SALMON W/ WALNUT BUTTER \$13.95

Each filet is spread with walnut butter, grilled & served with baby red potatoes

WALLEYED PIKE \$13.95

Your choice of baked or pan fried pike served with baked or baby red potatoes

SHRIMP COUSCOUS \$14.95

Sautéed shrimp & vegetables served over couscous

VEGETARIAN

PEPPERED TOFU W/CASHEWS \$11.95

Fresh vegetables & tofu sautéed & then coated with a sweet & sour sherry sauce and served with rice

PASTA PRIMAVERA \$11.95

Pasta flavored with a vegetable soup mix & served with grated Parmesan cheese

PASTA SHELLS FLORENTINE \$11.95

Large pasta shells stuffed with low fat cheeses & spinach in marinara sauce & baked

GARDEN LASAGNA \$11.95

Cheesy, meatless casserole with fresh mushrooms, onion, green pepper & carrots served with a white creamy sauce

LOCALLY GROWN FOREST MUSHROOMS AND PASTA \$11.95

CHINESE STIF FRY VEGETABLES \$11.95

Chinese mixed vegetables served on a bed of white rice

COUSCOUS W/ VEGETABLES \$11.95

Boiled couscous mixed with sautéed carrots, celery, peppers & zucchini

STUFFED GREEN PEPPERS \$11.95

Green peppers stuffed with a combination of rice & beans

**Dessert & wine are available upon request for an additional charge*

OTHER SELECTIONS

TACO BAR (per person) \$8.50

Soft & hard taco shells, seasoned beef, shredded cheddar cheese, sliced black olives, guacamole, chopped onions, sour cream, chopped tomatoes, shredded lettuce & salsa (Minimum of 20 people)

PASTA BAR (per person) \$9.95

Marinara sauce, Alfredo sauce, pasta, choice of meatballs, Italian sausage & chicken pesto and served with soft bread sticks & a St. John's house salad (minimum of 20 people)

Desserts (priced per person)

BAKERS FAVORITE

Assorted Cookies \$1.10

Dessert of the Day \$1.10

Assorted Bars \$1.45

Fresh Fruit Cup \$1.75

Fresh Fruit & Cheese \$1.75

PIES AND CAKES

Angel Food w/Strawberries or w/lemon glaze \$2.50

Walnut Layer Cake \$2.50

Black Forest Cake \$2.50

Lemon Cream Cake \$2.50

Raspberry Cream Cake \$2.50

Caramel Pecan Cake \$2.50

Apple Pie \$2.25

Pecan Pie \$2.25

Country Apple Crisp \$2.25

SPECIALITIES

Fruit of Forest Pie \$2.50

Hot Fudge Chocolate Cake \$2.75

Carrot Cake w/Cream Cheese Filling \$2.75

Pineapple Upside Down Cake \$2.75

Classic New York Cheesecake \$2.75

Key Lime Pie w/Whipped Cream and Toasted Coconut \$2.75

Peanut Butter Cream Pie \$2.75

Tiramisu \$2.75

Ice Cream Buffet \$3.25

Please feel free to ask for other seasonal suggestions

Wine List

WHITE

Peter Vella Chardonnay (Carafe) \$9.00

Black Oak Sauvignon Blanc \$12.00

Black Oak Chardonnay \$12.00

Rosemount Sauvignon Blanc \$16.00

Rosemount Chardonnay \$16.00

RED

Peter Vella Cabernet (Carafe) \$9.00

Peter Vella Merlot (Carafe) \$9.00

Black Oak Cabernet Sauvignon \$12.00

Black Oak Merlot \$12.00

Rosemount Cabernet Sauvignon \$16.00

Rosemount Merlot \$16.00

Rosemount Shiraz \$16.00

CHAMPAGNE

Totts Brut \$12.00

ADDITIONAL CHARGES

Corkage fee \$10.00

If you bring in your own wine or champagne Dining Service will chill and serve it. (Per bottle fee) Cash Bar, with bartender is available with a minimum purchase of \$100