


Catering

A Tradition of Hospitality

External Customers



COLLEGE OF
Saint Benedict



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What does CSB mean to you?

Perhaps it's the ambiance you want at your event. Classic. Simple. Or, bold! Maybe it's the type of event you are hosting: a conference, sport tournament or birthday party. Better still, it could be the type of food that serves as the cornerstone of your event, like a cookout, snacks or brunch. To us, CSB Catering means all of these things and more.

CSB Catering represents more than 100 years of hospitality, stewardship, service and attention to detail.

Whether it's a morning brunch, a business luncheon or an elegant dinner party, CSB Catering will create an unforgettable experience. This menu selection is just the beginning. Having kids at your event or guests with special requests? Not a problem. Looking for a special dish not featured in this guide? No worries. Our experienced chefs will work with you to create a menu that is sure to delight. So, peruse these pages, and let your tastebuds lead you to the perfect meal. Enjoy.

Beverages

Cold Beverages

Orange or Cranberry Juice

Per pitcher 9.00
Per gallon 18.25

Assorted Sodas 1.50 each

Assorted Juices 1.75 each

Lemonade or Raspberry Lemonade

Per pitcher 6.00
Per gallon 12.00

Cranberry-Fizz Punch

Per gallon 16.00

Iced Tea Naturally Brewed Unsweetened

Per pitcher 8.00
Per gallon 16.00

Ice Water (without food or beverage order)

Per pitcher 2.00
Per gallon 4.00

Skim Milk

Per pitcher 7.00
Per gallon 14.00

Hot Beverages

Coffee: Regular or Decaffeinated

Per thermal pot 5.25
Per air pot 9.25
Per gallon 15.25

Hot water with tea assortment

Per thermal pot 5.25
Per air pot 9.25
Per gallon 15.25

Hot Spiced Apple Cider

Per air pot 9.00
Per gallon 15.00

Hot Chocolate

Per air pot 9.00
Per gallon 15.00

*Thermal pot (5 cups); Pitcher (8 cups)
Air pot (10 cups); Gallon (16 cups)

À La Carte Menu Items

Mini Rolls

Cinnamon or Caramel 4.75/half dozen

Large Rolls

Cinnamon or Caramel 8.50/half dozen

Bread

Banana, Pumpkin
or Lemon Poppy Seed 7.75/dozen

Bagels and Cream Cheese

9.00/half dozen

Special K® Bars

9.25/half dozen

Mint or Turtle Brownies

9.00/half dozen

Caramel Bars

9.00/half dozen

Muffins

Blueberry, Poppy Seed or
Chocolate-Chocolate Chip 10.50/half dozen

Scones

Assortment of Blueberry,
Apple Cinnamon and Raspberry
White Chocolate 9.50/half dozen

Assorted Danish Pastries

9.50/half dozen

Cookies

Chocolate Chip, Sugar
or Chocolate-Toffee 5.00/dozen

Chewy Brownie, M&M®
or Monster 8.00/dozen

Ice Cream Novelties

1.75 each

Root Beer Floats

1.75 each



Wake Up Call

A glorious start to your day.

Plated Breakfasts

All plated breakfasts include regular coffee, orange juice and ice water.

Decaf coffee and hot tea available upon request.

Plate service only available in the Gorecki Center.

Quiche 9.75

Choice of vegetable quiche or bacon and cheese quiche. Served with choice of cheesy potatoes or roasted baby red potatoes and fresh seasonal fruit.

Sunrise Scrambler 8.50

Our take on the classic. Scrambled eggs with ham, diced peppers, onions and topped with cheese. Served with choice of mini cinnamon or mini caramel rolls and fresh seasonal fruit.

Cinnamon Swirl French Toast 8.25

CSB cinnamon swirl french toast. Served with choice of sausage or bacon and fresh seasonal fruit.

Spinach Pie 9.00

Egg, spinach and feta nestled in pasty dough, seasoned for a savory start to the day. Served with roasted baby red potatoes or cheesy potatoes and fresh seasonal fruit.

Breakfast Buffets

All breakfast buffet entrees include regular coffee, orange juice and ice water.

Decaf coffee and hot tea available upon request.

Minimum 20 guests.

The Morning Scrambler 9.25

Light and fluffy scrambled eggs with your choice of sausage or bacon. Served with freshly baked blueberry muffins and fresh seasonal fruit.

EggCeptional Eggs 9.25

Light and fluffy scrambled eggs garnished with diced peppers served with choice of sausage or bacon and choice of cheesy potatoes or roasted baby red potatoes. Complete the offering with choice of bagels and cream cheese or blueberry muffins.

Strata 8.50

A comforting breakfast casserole made from bread, eggs and milk. Choice of ham, mushroom and onion strata or broccoli and bell pepper strata. Paired with choice of cheesy potatoes or roasted baby red potatoes. Served with fresh seasonal fruit.

French Toast Bake 8.25

French toast made with granola and cinnamon. Served piping hot with choice of sausage or bacon and fresh seasonal fruit.

Oatmeal Bar 8.00

Prepared oatmeal, toppings: raisins, diced apples, almonds, flax seeds, honey, maple syrup, brown sugar and milk.



Take 5

We have the perfect pick-me-up.

Morning and Afternoon Breaks

Great Beginnings 3.65

Choice of mini caramel or mini cinnamon rolls. Served with regular and decaf coffee, assorted teas, orange juice and ice water.

Rise and Shine 5.50

Bagels and cream cheese and fresh seasonal fruit. Served with regular and decaf coffee, assorted teas, orange juice and ice water.

Early Start 5.75

Banana bread and fresh seasonal fruit. Served with regular and decaf coffee, assorted teas and an assortment of bottled juices and ice water.

Morning Bread Basket 4.95

Blueberry muffins, banana bread and assorted scones. Served with regular and decaf coffee, assorted teas, orange juice and ice water.

Ham and Turkey Minis 5.25

Ham and turkey mini sandwiches (two per guest) served with American cheese, fresh leaf lettuce, mayo, mustard and kettle chips. (Beverage not included.)

Special K® Break 4.50

Special K® Bars and Gardetto's® Snack Mix. Served with regular and decaf coffee, assorted teas, soda and ice water.

The Cookie Jar 3.15

An assortment of chocolate chip, sugar and chocolate-toffee cookies. Served with choice of milk or lemonade and ice water.

The Trio 5.50

An assortment of bars, veggies and ranch dip and our "house fried" pita wedges and hummus. Served with soda and ice water.

Breakfast Pastry of the Day 2.75

Includes the breakfast pastry of the day, regular and decaf coffee and ice water. Served 6-10 a.m.

Sweet Treat of the Day 2.75

Includes the cookie or bar of the day, lemonade and ice water.



Let's Do Lunch Tummy pleasers!

Plated Lunches

Each plated lunch includes choice of salad, vegetable, potato or rice and assorted breads.

See page 7 to make selection.

Includes regular coffee and ice water.

Decaf coffee and hot tea available upon request.

Available 11 a.m. to 2 p.m.

Plate service only available in the Gorecki Center.

Parmesan Chicken 15.00

Tender chicken breast topped with a crunchy parmesan cheese crust. Served with a white shallot cream sauce.

Tuscan Pork Loin 13.50

A boneless pork loin marinated and sliced in olive oil, lemon, rosemary and sage.

Honey Glazed Salmon 16.25

Salmon fillet baked in a honey citrus sauce served on a bed of fresh spinach leaves.

Burgundy Beef Tips 17.50

Beef tips marinated and sauteed. Served in a rich red wine reduction.

Buffet Lunches

Lunch buffet includes choice of salad, vegetable, potato or rice and assorted breads.

See page 7 to make selection.

Includes regular coffee and ice water.

Decaf coffee and hot tea available upon request.

Available 11 a.m. to 2 p.m. Minimum of 20 guests.

Breast of Chicken 13.75

Choice of the following sauces:

- Coca-Cola® Bar-B-Que Sauce
- Jack Daniels Whiskey Sauce
- Pesto
- Honey Ginger Sauce
- Boursin

Oven Roasted Turkey 13.75

A slow roasted breast of turkey traditionally seasoned. Served with an herbed vegetable stuffing.

Lasagna 11.25

Deep dish meat lasagna served with a breadstick and choice of salad and vegetable. (Potato or rice not included.)

Beef Brisket 13.95

Our brisket is slowly roasted over a hardwood fire and finished with a golden BBQ sauce.

Tropical Tilapia 15.75

Coconut crusted tilapia fillet.



Vegetable Varieties

Ask about our seasonal offerings.

Green Beans with Almonds

Roasted Brussel Sprouts with Lemon Zest

Buttered Baby Carrots

Whole Kernel Corn

Prince Edward Island Blend

Carrots, green and yellow beans.

Mediterranean Blend

Zucchini, yellow squash, carrots, onions and a blend of bell peppers.

Biscayne Blend

Green beans, carrots, onions and red peppers.

Potatoes or Rice

Long Grain and Wild Rice

Red Skin Garlic Mashed Potatoes

Mashed Potatoes with Gravy

Baked Potatoes with a side of Sour Cream

Oven Roasted New Potatoes with Rosemary and Garlic

Yukon Gold Smashed Potatoes

Chive and Sour Cream Mashed Potatoes

Cilantro Lime Rice

Whipped Sweet Potatoes

Penne with Herbs and Mushrooms

Salad Selections

Baby Field Greens with Raspberry Vinaigrette

Spring mix blend, tossed with dried cranberries, red onions and slivered almonds. Tossed with a raspberry vinaigrette.

Caesar

Fresh romaine lettuce tossed with seasoned croutons, shredded Parmesan cheese and a creamy Caesar dressing.

Spinach and Spring Mix Salad with Orange Vinaigrette

Spinach and spring mix blend with shaved Manchego cheese, toasted nuts and red grapes. Tossed in an orange basil vinaigrette.

Tossed Garden Salad

A fresh mix of lettuce with tomatoes, cucumbers, julienne carrots, red onions and seasoned croutons. Served with French and Ranch dressings.

Cafe Green Salad

A fresh blend of salad greens tossed with a mustard garlic vinaigrette.

Spring Mix Citrus Salad

Fresh spring mix with grapefruit and orange segments, raw pumpkin seeds and a champagne citrus vinaigrette.



Vegetarian Entrees

Served with choice of salad. Includes coffee and ice water. Hot tea available upon request.

Vegetable Lasagna 10.50

Deep dish vegetable lasagna served with a freshly baked breadstick.

Roasted Vegetable Strudel 11.25

Flaky puff pastry stuffed with roasted Tuscan vegetables and drizzled with a roasted sweet red pepper sauce.

Farfalle Pasta with Italian Cheese 12.00

“Butterfly” pasta tossed with a unique blend of Italian cheese and tomato sauce. Topped with a creamy Bechamel sauce. Served with a freshly baked breadstick.

Cavatapi 11.25

Mediterranean vegetables lightly sautéed in olive oil, tossed with corkscrew-shaped pasta and sprinkled with Feta and Parmesan cheese. Served with a freshly baked breadstick.

Seasonal Grilled Vegetables and Farro Grain 11.25

A hearty blend of seasonal grilled vegetables to include yellow squash, zucchini, artichoke hearts and farro – the ancient grain of the Romans. Served with a seasoned grilled pita bread.

White Truffle and Cheese Macaroni 11.75

The ultimate comfort food with a blend of cheeses and white truffle oil to intensify the flavor. Topped with a buttery crispy topping. Served with a freshly baked breadstick.

Tortellini Alfredo Prima Vera 12.25

Cheese tortellini, broccoli, red peppers, peas and carrots tossed in a creamy Alfredo sauce. Served with a freshly baked breadstick.

Stuffed Yellow Squash 10.75

Fresh yellow squash with mushrooms, onions, cheese and breadcrumbs.

Choice of Salad

Salad descriptions on page 7.

Baby Field Greens with Raspberry Vinaigrette

Caesar

Spinach and Spring Mix Salad with Orange Vinaigrette

Tossed Garden Salad

Cafe Green Salad

Spring Mix Citrus Salad



Sandwich Buffets

Includes assorted sodas and ice water on a beverage station.

Pulled Pork Sandwich 9.75

Pulled pork served on assorted buns. Served with two sauces; Bar-B-Que sauce and a light mustard, pickles, kettle chips and a choice of salad.

The Delicatessen 10.50

Includes a plentiful assortment of deli meats and cheeses, assorted buns, hummus, lettuce, tomato, red onion, pickles, mayo and mustard. Served with kettle chips and choice of salad.

The Napa Valley Sandwich 13.95

Minimum of 20 guests

Includes salami, Italian seasoned beef, smoked turkey, pickled sweet cherry peppers and hummus, smoked gouda, blue marble jack and cheddar cheese, red leaf lettuce, tomato, red onion, mayonnaise, roasted red pepper sauce and stone-ground mustard. Served with Tuscan bread, kettle chips and choice of salad.

Italian Focaccia 12.50

Italian focaccia filled with prosciutto, Italian beef, soppressata, toscano, provolone, mortadella, fresh basil and leaf lettuce. Trio of condiments on the side: beer mustard, lemon mayonnaise and Italian vinaigrette. Served with kettle chips and choice of salad (assembled sandwich).

Choose one salad

(add a second salad for 1.75 per guest)

- Garden Pasta Salad
- Tossed Garden Salad
- Fiesta Black Bean Salad
- Fresh Seasonal Fruit

Add one soup 2.00 per guest

- Tomato Basil
- Creamy Chicken Wild Rice
- Chicken Noodle
- French Onion

Souper Sandwich Buffet

Sub sandwich – choose from ham, turkey, or vegetable with hummus. Sandwich topped with lettuce, tomato, co-jack cheese and served with pita chips on the side. No substitutions please. Includes assorted sodas and ice water on a beverage station.

Minimum of 20 guests 11.25

Choose one soup

- Tomato Basil
- Creamy Chicken Wild Rice
- Chicken Noodle
- French Onion

Pizza á la Carte

16 inch pizza pies (8 slices per pizza)

Includes paper plates and napkins.

Cheese	15.50 each
Pepperoni	16.00 each
Sausage	16.00 each
Vegetable	16.00 each
2 Topping Combo	16.50 each



Express Box Lunches

Deli Ham, Turkey or Roast Beef, with Leaf Lettuce and Cheddar Cheese served on Assorted Buns 7.75

Includes an apple, kettle chips, chocolate chip cookie and choice of canned soda or canned lemonade.

Vegetarian options: garden vegetable or hummus and cheese.

Sandwich Wrap Buffets

Choice of salad. Includes kettle chips, assorted sodas and ice water on a beverage station.

Chicken Caprese 9.50

Tender strips of chicken breast, mozzarella cheese, fresh tomatoes and pesto mayonnaise all wrapped up in a soft tortilla.

BLT 9.75

A twist on the classic. Hardwood smoked bacon, romaine lettuce, tomatoes and mayonnaise wrapped in a soft tortilla.

Mediterranean Vegetable 9.00

Spinach, roasted and grilled seasonal vegetables and pepper jack cheese wrapped in a soft tortilla. Roasted red pepper sauce served on the side.

Smoked Turkey 10.00

Thinly sliced smoked turkey with romaine lettuce, dried cranberries, red onion and a cream cheese spread rolled up in a honey wheat wrap.

Cattleman's 9.75

Thinly sliced road beef, cheddar cheese, tomatoes, romaine lettuce and a creamy horseradish sauce wrapped in a soft tortilla.

Choose one salad

(add a second salad for 1.75 per guest)

- Garden Pasta Salad
- Tossed Garden Salad
- Fiesta Black Bean Salad
- Fresh Seasonal Fruit



Walk the Line

The Buffet Classics

*Buffet classics available 11 a.m. - 2 p.m.
Includes assorted soda and ice water on a
beverage station. Minimum 20 guests.*

Stir Fry 10.50

Colorful Asian vegetables and tender strips of chicken breast tossed with an aromatic sauce. Served with steamed rice and fortune cookie.

Pasta Bar 10.50

Penne pasta served with Italian red meat sauce and alfredo sauce. Served with garlic toast and your choice of Caesar or garden tossed salad.

Pizza 10.50

Pizza served hot and fresh with breadsticks and marinara sauce for dipping. Choice of Caesar or garden tossed salad. Choice of the following toppings

- Cheese
- Pepperoni
- Sausage
- Vegetable

Taco Bar 10.50

Soft tortilla shells and tortilla chips, seasoned ground beef, refried beans, cilantro lime rice, shredded lettuce, sliced black olives, chopped onions and tomatoes, shredded cheese, guacamole, sour cream and salsa.

Honey Glazed Ham 10.50

Baked ham sliced and served with baby red smashed potatoes, green beans and assorted breads.

Fire It Up!

Casual Cookout

*Delivery and pick up provided.
Minimum of 20 guests. **12.90***

All cookout menus include: a selection of two meats and two sides, cracked wheat and white buns, lettuce, tomato slices, onions, pickles, ketchup, mustard, cheese slices, an assortment of cookies, and disposable tableware. Includes lemonade and ice water. Arrives hot and ready to serve.

**Chef/attendant charge of \$25 per hour applies for on-site grilling.*

Choose Two Meats:

- Hamburgers
 - Hot Dogs
 - Brats
 - Vegetarian Burgers
 - Chicken Breasts
 - Pulled Pork
 - Bar-B-Que Sauced Pulled Chicken
- (Add 3rd meat choice for 2.25 per guest)*

Choose Two Sides:

- Coleslaw
 - Potato Salad
 - Pasta Salad
 - Kettle Chips
 - Garden Tossed Salad
 - Baked Beans
 - Watermelon Slices (seasonal)
- (Add 3rd side choice for 1.50 per guest)*



Go Ahead. Nibble.

Signature Hors d'oeuvres

Minimum 15 orders per item.

Served one per guest

Tequila Fruit Kabobs 2.50

Skewered fruit marinated in tequila.

Jumbo Shrimp Shooters 3.75

Chilled jumbo shrimp served in an oversized shot glass with chopped lettuce. Topped with a savory cocktail sauce for dipping.

Italian Skewer 2.25

Bamboo skewer layered with grape tomato, olive and tortellini and pesto sauce for dipping.

Served two per guest

Tortilla Pinwheels 1.80

Filled with herbed cream cheese, shredded cheddar and a blend of vegetables. Served with salsa.

Bruschetta with Fresh Mozzarella and Tomatoes 1.95

Fresh mozzarella and diced tomatoes served on grilled garlic bread.

Bar-B-Que Meatballs 1.80

Delicious meatballs cooked in our Coca-Cola® Bar-B-Que sauce

Artichoke Salsa on a Baguette 2.00

Artichokes, onions, greek olives, garlic and fresh herbs on a french baguette.

Mini Egg Rolls 2.75

Wontons with Asian vegetables. Served with sweet and sour sauce.

Beef and Blue Crostini 3.35

Grilled tender beef topped with locally produced blue cheese, served on a baguette.

Asian Potstickers 2.75

Pork filled dumplings seasoned with authentic Asian spices. Soy sauce for dipping.

Marinated and Grilled Tiger Shrimp 5.00

A perfect tangy marinade for our grilled tiger shrimp.

Sushi, 8 slices per roll 16.00

Choose from:

- California roll: surimi crab, avocado, carrots and cucumbers
- Vegetable roll: carrots, avocado and cucumbers
- Teriyaki chicken roll: teriyaki chicken, carrots and cucumbers
- *Wasabi, pickled ginger and sesame soy sauce served as an accompaniment.*

Pork Tenderloin 3.25

Pork tenderloin medallions with chimichurri sauce.



Simple Snacks

Priced per guest.

Tortilla Chips and Picante Sauce 1.75

Tortilla Chips and Fresh Garden Salsa 2.75

Fresh blend of tomatoes, red onions, black beans, corn and cilantro.

Trail Mix 1.75

Brand Snack Mix 1.55

Choose from:

- Chex®
- Gardettos®

Garden Vegetables and Ranch Dip 2.25

Fresh Cut Fruit 2.50

Domestic Cheese with Crackers 2.25

Deli Meat and Cheese with Crackers 2.75

House Fried Pita Wedges and Hummus 2.50

Spinach Dip 2.25

Creamy spinach dip served in a bread bowl with crackers and fresh bread.

Artichoke Dip 2.75

A creamy mozzarella and parmesan dip served with our "house fried" pita wedges.

Chicken Cordon Bleu Dip 2.75

Served with crackers

Signature Appetizer Displays

Wine Country Antipasto Platter

Assorted Italian meats and cheeses, cured olives, and an assortment of delightful antipasti.

- Serves approximately 20 guests 155.00
- Serves approximately 10 guests 85.00

Iced Shrimp Cocktail

Shrimp with tangy cocktail sauce and lemon wedges.
50 Shrimp 75.00

Local and International Artisan Cheeses

Assorted hard, semi-soft and blue cheeses served with crackers.

Serves approximately 20 guests 87.75

Bruschetta Bar

Toppings include olive tapenade, tomato with basil and hummus served with grilled bread.

Serves approximately 20 guests 56.65

Grilled Mediterranean Vegetable Platter

Assorted mediterranean vegetables served with flavored hummus, hummus and balsamic reduction.

Serves approximately 20 guests 60.00

Cheese Ball Party

Three varieties: Blue cheese and dried fruit, coursin, three cheese and white wine. Served with baguettes and crackers.

Serves approximately 20 guests 48.00



Tempt Your Tastebuds

Plated Dinners

Each plated dinner includes choice of salad, vegetable, potato or rice and assorted breads.

See page 16 to make selection.

Includes decaf coffee and ice water.

Regular coffee and hot tea available upon request.

Plate service only available in the Gorecki Center.

Statler Chicken 16.25

Oven roasted, panko crusted bone-in chicken breast. Served with a creamy dijon sauce.

Maple Roasted Pork Tenderloin 17.00

Pork tenderloin marinated in our own blend of maple syrup, soy, garlic and herbs. Sliced into medallions and served on a bed of sauteed apples.

Mushroom-Grilled Flank Steak 19.75

Flank steak marinated and grilled to perfection. Sliced and served with a delicious ragu of “wild” mushrooms.

Signature Grilled Salmon 20.00

Salmon served on a bed of sautéed spinach topped with a dill lemon cream sauce.

Chicken Florentine 17.00

Tender chicken breast topped with spinach, mushroom, onion, grape tomato and creamy cheese sauce.

Stuffed Chicken 17.50

Spinach and feta stuffed chicken breast wrapped in bacon.

Halibut with Mango Salsa 28.00

Grilled halibut topped with a mango salsa.

Parmesan Chicken 17.25

Tender chicken breast topped with a crunchy Parmesan cheese crust. Served with a white shallot cream sauce.

Bistecca Alla Fiorentina 18.25

Tender beef seasoned with sage, sea salt, fresh cracked pepper, garlic and extra virgin olive oil, broiled and sliced into medallions.

6 oz. Chateau Steak 21.00

A flavorful steak topped with a dab of garlic and herb butter.

Dual Entree 23.50

Bistecca Alla Fiorentina accompanied with a Parmesan chicken breast served with a white shallot cream sauce.

Steak and Shrimp 29.00

A flavorful steak topped with a dab of garlic and herb butter paired with grilled shrimp.



Buffet Dinner Entrees

Each buffet dinner includes choice of salad, vegetable, potato or rice and assorted breads.

See page 16 to make selection.

Includes decaf coffee and ice water.

Regular coffee and hot tea available upon request.

Minimum 20 guests.

Breast of Chicken 16.00

Choice of the following sauces:

- Coca-Cola® Bar-B-Que Sauce
- Pesto
- Honey Ginger Sauce
- Boursin
- Jack Daniels Whiskey Sauce

Apple and Brie Cheese Stuffed Chicken 16.25

Chicken breast stuffed with a delicious combination of creme brie cheese blend, sweet apples, tangy cranberries, onion and a hint of chive. Lightly seasoned, crispy breading.

Scaloppini Chicken 16.00

A tender chicken breast lightly breaded and sautéed. Served with your choice of sauce:

- Marsala – a classic presentation made with reduced marsala wine and mushrooms
- Limone Sauce – a light and tangy sauce of fresh thyme, lemon, white wine and butter

Oven Roasted Turkey 15.75

A slow roasted breast of turkey traditionally seasoned. Served with an herbed vegetable stuffing.

Pork Tenderloin 15.50

A boneless pork loin marinated and sliced in olive oil, lemon, rosemary and sage.

Canadian Walleye with Herbed Butter 19.75

A walleye fillet basted in herbed butter.

Lasagna 14.00

Deep dish meat lasagna, served with a breadstick and choice of salad and vegetable.
(Potato or rice not included.)

Prime Rib 25.95

Prime rib of beef specially seasoned and slow roasted. Served with our house-made horseradish cream sauce.

Kabobs 17.50

Your choice of tender beef with vegetables or chicken with vegetables glazed with a sweet and tangy sauce and served with a rice pilaf and choice of salad. (2 kabobs per guest.)



Salad Selections

Baby Field Greens with Raspberry Vinaigrette

Spring mix blend, tossed with dried cranberries, red onions and slivered almonds. Tossed with a raspberry vinaigrette.

Caesar

Fresh romaine lettuce tossed with seasoned croutons, shredded parmesan cheese and a creamy Caesar dressing.

Spinach and Spring Mix Salad with Orange Vinaigrette

Spinach and spring mix blend with shaved manchego cheese, toasted nuts and red grapes. Tossed in an orange basil vinaigrette.

Tossed Garden Salad

A fresh mix of lettuce with tomatoes, cucumbers, julienne carrots, red onions and seasoned croutons. Served with French and Ranch dressings.

Cafe Green Salad

A fresh blend of salad greens tossed with a mustard garlic vinaigrette.

Spring Mix Citrus Salad

Fresh spring mix with grapefruit and orange segments, raw pumpkin seeds and a champagne citrus vinaigrette.

Vegetable Varieties

Ask about our seasonal offerings.

Green Beans with Almonds

Roasted Brussel Sprouts with Lemon Zest

Buttered Baby Carrots

Whole Kernel Corn

Prince Edward Island Blend

Carrots, green and yellow beans.

Mediterranean Blend

Zucchini, yellow squash, carrots, onions and a blend of bell peppers.

Biscayne Blend

Green beans, carrots, onions and red peppers.

Potatoes or Rice

Long Grain and Wild Rice

Red Skin Garlic Mashed Potatoes

Mashed Potatoes with Gravy

Baked Potatoes with a side of Sour Cream

Oven Roasted New Potatoes with Rosemary and Garlic

Yukon Gold Smashed Potatoes

Chive and Sour Cream Mashed Potatoes

Cilantro Lime Rice

Whipped Sweet Potatoes

Penne with Herbs and Mushrooms



There's Always Room Fabulous finishing.

Desserts

Tiramisu 4.00

Classic Italian dessert infused with a dark roast espresso coffee, layered with a creamy Mascarpone mousse and a rich coffee liqueur.

Triple Chocolate Tiger Cake 4.25

A pinstriped rich white cake centered between two layers of dark and white chocolate butter cream and chocolate cake.

Lemon Layer Cake 3.75

Scrumptious layers of whipped cream, moist shortcake and tangy lemon preserve.

Raspberry Layer Cake 3.75

Scrumptious layers of whipped cream, moist shortcake and raspberry preserve.

Chocolate Turtle Cake 3.75

Chocolate cake with layers of caramel whip cream mousse topped with caramel, pecan halves and chocolate curls.

Petit Fours (3 per guest) 3.35

Varieties include Chocolate Brownie Bites, Red Velvet, Chocolate Truffle Bon Bon and Carrot Cake.

Key Lime Mousse 3.35

Graham cracker crust topped with a refreshing key lime mousse. Whipped cream rosettes and toasted coconut, top off this light dessert.

Strawberry Shortcake 3.00

A light cake topped with our tasty strawberry sauce and a generous dollop of whipped cream.

Lemon Berry Jazz Bar 2.75

Lemon bars layered with a light lemon mousse, infused with wild blueberries and topped with a white chocolate drizzle.

Nanaimo Bars 2.75

Assortment of bars to include, the Original Nanaimo Bar, Cappuccino, Irish Cream and Peanut Butter.

Assorted Cheesecakes 3.00

Assortment includes: Vanilla, Raspberry Swirl, Vanilla Chocolate Layer and Chocolate Chip.

Mini Tarts (2 per guest) 3.25

Served with a seasonal filling.

Sensational Sundaes 3.75

Let your guests build their own ice cream sundae. We'll cater the vanilla ice cream, yummy toppings and supplies! 20 serving minimum.

Choose 5 toppings, additional toppings \$.50 each

- Rainbow sprinkles
- M&M's®
- Peanuts
- Caramel Sauce
- Mini Chocolate Chips
- Strawberry Sauce
- Chocolate Syrup
- Oreo® Crumbs
- Granola
- Whipped Cream



Cheers!

Let the celebration begin.

Drinks

HOUSE WINE

Cabernet, Merlot, Chardonnay,
Pinot Grigio and White Zinfandel \$5.00/glass

All wine served behind the bar will be charged per glass.

*Butler/wine table service additional
\$.50 per guest/per flight*

*Please inquire about our premium wine selections
and menu recommendations.*

*House wine per bottle set on table with meal
\$21.00/bottle*

BOTTLE OF BUBBLY

Martinelli's Sparkling Cider	\$9.00/bottle
Brut Champagne	\$22.00/bottle
Astoria Lounge Prosecco	\$28.00/bottle

*Champagne butler service additional \$.50 per guest/
per flight*

CHILLED KEGS

Domestic	\$275.00
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(160 approximate glasses per keg)

*Inquire about your favorite brand.
Once ordered, kegs will be fully charged to
booking party.*

BOTTLED BEER

Domestic	\$4.00/bottle
Import/Specialty	\$5.00/bottle

**All beverages must be purchased through the
College of Saint Benedict Events and Catering
department.*



PREMIUM POURED MIXED DRINKS \$5.50

- Jim Beam Bourbon
- E & J Brandy
- Tanqueray Gin
- Bacardi Rum
- Captain Morgan Spiced Rum
- Malibu Coconut Rum
- Absolut Vodka
- Jack Daniels
- Windsor Canadian
- Baileys Irish Cream
- Kahlúa

ELITE POURED MIXED DRINKS \$6.00

- Johnnie Walker Red Label
- Jameson
- Crown Royal
- Makers Mark
- Courvoisier

UNLIMITED SODA PACKAGE

Pepsi products and kiddie cocktails \$175.00
Soda by the glass \$1.25

FULL BAR SERVICE \$95.00 per bar

Service includes one portable bar and bartender. CSB requires one bar service per 100 guests. Depending upon the volume of guests, we will reduce the number of bars throughout the event.

LIMITED BAR SERVICE \$25.00 per hour/one hour minimum

Setup of wine & beer, and service staff for your event.

IMPORTANT INFORMATION

Prices are subject to all applicable local and federal taxes. Unused portions of kegs, opened wine or liquor bottles remain the property of CSB Catering and may not be removed from the premises per liquor license and dram shop insurance liabilities. CSB Culinary Services holds exclusive rights to all liquor service in public areas on campus. All wine, beer, hard liquor purchased through CSB Events and Catering shall be served and monitored by a staff bartender at all times. The bartender will be on-site from the scheduled event start time until the last guest has left the room, or until the liquor purchased has all been dispensed, whichever comes first. In the event of a private "closed door meeting" in which the staff is asked to leave; the alcohol will leave at said time as well.

We want your event to be successful. Therefore, if at any time it is in the best interest of the College and/or our client and guests, we reserve the right to restrict, refuse or terminate the service of alcoholic beverages.



CSB Events and Catering Policies

FUNCTION ROOMS

To confirm function/event space, it is necessary to have a signed agreement on file with CSB Events and Catering department of College of Saint Benedict prior to the event.

CSB Events and Catering reserve the right to release function space which has not been confirmed in writing. CSB Events and Catering also reserves the right to substitute alternative space if it deems necessary or if the guaranteed number of guests deviates from the number originally indicated on the contract.

DECORATING

It is necessary for guests and groups to communicate their plan to affix any items to the walls, floors or ceilings of the rented space before the event.

Please refrain from using such items as confetti and glitter; additional charges will apply to clean up these materials.

All decorations including candles must be approved.

Any damage incurred during the event will be the responsibility of the person, company or organization named on the agreement.

RENTAL CHARGES/FACILITIES FEES

Rental charges and facility fees will vary according to your group size or program; such charges will be determined at the time of the agreement between CSB Events and Catering of College of Saint Benedict and the Licensee.

FOOD AND BEVERAGE SERVICE

CSB Events and Catering offers a diverse menu, easily tailored to fit your function needs. We require that all food and beverage items needed during your event be purchased through CSB Events and Catering.

To comply with safe food handling codes, our policy states that banquet food and beverage may not leave the premises after a catered function.

ESTIMATES AND GUARANTEES

Food and beverage estimated counts are due to the Events and Catering Department 16 days prior to the event. In order to best meet the needs of your guests, final meal count guarantees are due at noon 72 business hours prior to all functions. In the event Events and Catering has not been notified by noon 72 business hours prior to your event, the number of expected guests listed on the agreement will become the guarantee number. Your invoice will be charged accordingly.

BAR SERVICE

CSB Events and Catering offers a variety of wine, spirits and beer to suit your event. Bar service is available as a cash or host option. CSB reserves the right to close bar service at any time and verify age of guest requesting to purchase alcohol.

TAXES AND SERVICE CHARGES

Applicable taxes will be charged on taxable items such as food and beverage purchases, equipment rental, media equipment, housing charges and sports facilities. Sales of meals and housing to nonprofit organizations and government units and their employees are taxable. Sales to the federal government are exempt only when billing the federal agency directly for meals and housing. If you are requesting tax exemption for your event, please submit a tax exempt certificate prior to the scheduled function.

All catered functions are subject to a 15% service charge. Groups using the Gorecki Dining Center “cafeteria style” dining for their meal function are subject to a 10% service charge.

AUDIO/VISUAL EQUIPMENT

We will be happy to assist you with your audio-visual requirements. Rental charges will be based on the current equipment pricing guide.

HOUSING

Overnight accommodations are available mid-May through the first week in August.

PAYMENT

New accounts may establish direct billing privileges with the College of Saint Benedict Business Office four weeks prior to the function date.

Should direct billing arrangements be made in advance, payment will be required within 15 days of the invoice date.

If direct billing is not arranged, College of Saint Benedict requests that you follow the payment requirements listed in your agreement.

CANCELLATION POLICY

The cancellation policy will be included on each individual agreement provided to the Licensee.

LIABILITY

CSB Events and Catering reserves the right to inspect and regulate all private meetings, banquets, and receptions in accordance with College of Saint Benedict policy and established laws. Loss or damage to a group's displays, decorations or other property brought on-site will be the sole responsibility of the Licensee. CSB Events and Catering is not liable for loss, damage or theft.

The Licensee is responsible for the conduct of all guests in attendance and for any damages incurred upon the campus or its guests by individuals associated with the group's organization.

Either party may terminate or suspend its obligations if such obligations are delayed, prevented, or rendered impractical as a result of extreme weather, acts of God, riot, insurgency, governmental actions or regulation which becomes effective after the date of the contract, provided and to the extent such occurrence is beyond the reasonable control of either party.

In the cases of inclement or threatening weather conditions, the College may decide to close to protect the safety of employees, students, and visitors. This will affect all events scheduled on the campus for that day or the announced period of closing. The College will work with the Licensee to change and/or reschedule the event. In the event of a cancellation or a postponement due to inclement weather, the College shall not assume any responsibility for any liability or costs incurred by the Licensee.

In no event shall CSB Events and Catering or College of Saint Benedict be liable for consequential damages for any reason what-so-ever.

Security may be required for a group whose size, program or nature indicates such need. Security service will be coordinated by CSB Events and Catering with an additional charge to the Licensee.

CERTIFICATE OF INSURANCE

Groups may be asked to provide a Certificate of Insurance per the agreement with CSB Events and Catering of College of Saint Benedict. See agreement for specific's on Certificate of Insurance needs.

EVENTS & CATERING

College of Saint Benedict
37 South College Avenue
St. Joseph, MN 56374

320-363-5791

csbevents@csbsju.edu

www.csbsju.edu/csb-events-and-conferences

Prices and offerings subject to change.
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