
SANDWICHES

Classic Box Lunch

33

Choice of Three (3): Classic Sandwiches or Box Salads

Mayo & Mustard
Apple
Chips
Soda or Water

Gourmet Box Lunch

39

Choice of Three (3): Gourmet or Classic Sandwiches or Box Salads

Mayo & Mustard
Cookie
Penne Pasta Salad
Soda or Water

Gourmet Sandwich Buffet

51

Choice of Three (3): Gourmet or Classic Sandwiches or Box Salads

Mayo & Mustard
Pickles

Assorted Cookies & Brownies

Choice of Two (2) Side Salads: Penne Pasta, Potato, Mixed Garden or Fruit Salad

Soda or Water

Add An Additional Sandwich Choice for an Additional \$5

Sandwich & Salad Options

Boxed Salads

All Salads Served with an Assortment of Dressing Packets

Classic Caesar Salad with Grilled Chicken
Mixed Greens Salad with Grilled Vegetables, Quinoa and Grilled Tofu
Mixed Greens Salad with Grilled Vegetables, Sliced Egg, Tabbouleh and Turkey
Mixed Greens Salad with Grilled Vegetables, Quinoa and Grilled Chicken

Classic Sandwiches

Grilled Chicken Caesar Salad in a Wrap
Crispy Chicken with Lettuce, Tomato, Guacamole and Spicy Mayo in a Wrap
Roast Beef with Organic Greens, Tomato and Provolone on Pumpernickel
Roast Turkey with Swiss Cheese, Organic Greens and Tomato on a Brioche Roll
Virginia Ham with Mild Cheddar, Organic Greens and Tomato on a Kaiser Roll
Tuna Salad with Mesclun and Tomato in Assorted Wraps
Grilled Eggplant with Mozzarella, Arugula and Tomato on a Garlic Baguette
Curried Vegetables in an Everything Pita

Gourmet Sandwiches

Grilled Herbed Chicken Cutlets with Arugula and Roasted Pepper on a Multi-Grain Roll
Chicken Francese with Mozzarella, Arugula, Tomato and Citrus Dressing on a Semolina Hoagie
Roasted Sirloin of Beef with Organic Greens, Tomato, Jack Cheese and Horseradish Cream on a Club Roll
Roasted Turkey with Muenster Cheese, Lettuce and Cranberry Spread on an Herbed Pocket Roll
Roast Turkey with Tabbouleh and Wilted Kale in a Wrap
Pastrami with Caramelized Onions, Swiss Cheese and thousand Island Dressing on Pumpernickel
Black Forest Ham with Brie Cheese, Dried Fruit Compote and Green Leaf on a Ciabatta Roll
Smoked Salmon with Red Onion, Cucumber, Tomato and Chive Cream Cheese on Multi-Grain Roll
Breaded Eggplant with Provolone, Roasted Red Pepper, Arugula, and Balsamic Dressing on Focaccia Bread
Black Beans with Corn, Quinoa, Romaine Lettuce, Sour Cream and Avocado Dressing in a Wrap



ADDITIONAL CHARGES

All Menu Items Are Per Person Unless Otherwise Noted

Hot Buffets Require a Minimum of Ten (10) Guests

Plated Meals Require a Minimum of Ten (10) Guests

Buffets Do Not Include Beverages Unless Otherwise Noted

Faculty House Menus Can Be Customized To Meet The Dietary Restrictions Of Your Event

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Staff

Waitstaff

42/Hour, Minimum of 210

Buffet: One (1) Waitstaff per 25 Guests

Plated: One (1) Waitstaff per 10 Guests

Reception: One (1) Waitstaff per 25 Guests

Bartender

42/Hour, Minimum of 210

One (1) Bartender per 75 Guests

Uniform Chef/Carver

42/Hour, Minimum of 210

One (1) Uniform Chef per 75 Guests

Coat Check Attendant

42/Hour, Minimum of 210

One (1) Uniform Chef per 100 Guests

Set-Up & Strike—Skyline

210

Required in Skyline Dining Room Only

Room Rentals

Room Rental rates will double without a food & beverage purchase

Please contact Sales Manager for Room Pricing

