Faculty & Staff Catering Guide
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Catering Guide

At Felician University you can count on us to orchestrate the dozens of personal touches that make the difference you and your guests will appreciate. From planning the perfect menu through serving the event, everything is done with attention to detail. You’ll find our staff gracious, professional and attentive. Whether you need a unique table setting for a theme meal or an unforgettable dessert, we can customize your menu. Our Chef’s are highly trained and prepare menus featuring local fresh seasonal ingredients. It’s all part of making sure that your dining experience is enjoyable.

Felician University Catering
Phone: 201-559-3555
dineoncampus.com/felician
catering@felician.edu
Breakfast minimum of 20 people

**FRESH STARTS - 2.50 PER PERSON**
Regular and decaf coffee, hot tea and choice of apple, cranberry or orange juice

**TRADITIONAL CONTINENTAL - 3.50 PER PERSON**
Breakfast pastries, regular and decaf coffee, hot tea and juice of apple, cranberry or orange juice

**DELUXE CONTINENTAL - 5.00 PER PERSON**
Bagels with cream cheese, butter and jam and breakfast pastries. Regular and decaf coffee, hot tea and apple, cranberry or orange juice

**BREAKFAST BUFFET - 7.95 PER PERSON**
Breakfast pastries, fruit salad, scrambled eggs, bacon or sausage and country potatoes. Regular and decaf coffee, hot tea and apple, cranberry or orange juice

**ONE WITH NATURE - 5.50 PERSON**
Breakfast pastries, fruit salad, granola, vanilla and strawberry yogurt. Regular and decaf coffee, hot tea and apple, cranberry or orange juice

*Breakfast pastries consist of fresh baked mini croissants and assorted freshly baked mini scones

**Choice of juice served in pitchers

ADD THESE TO ANY BREAKFAST FOR A CUSTOM FEEL

**FRESH BAKED QUICHE - 6.50 per quiche (cut in 6)**

**HOMEMADE THICK CUT FRENCH TOAST - 1.00 per person**

**FRESH BAKED** - Price Per dozen
Bagel
Mini Muffins
Mini Danish

dineoncampus.com/felician
Lunch minimum of 20 people

**SPECIALTY SALADS** - 6.95 per person

*Includes fresh baked dinner rolls, unsweetened iced tea, and ice water.*

**CAESAR SALAD**

Romaine Lettuce tossed with Classic Caesar Dressing, Croutons & Parmesan Cheese

**KALE & SPRING MIX SALAD**

Spring Mix, Red and Green Kale tossed with Red onion, Red Bell Pepper, Grape Tomatoes and Cucumber with Red Wine Vinaigrette

**SOUTHWEST SALAD**

Romaine Lettuce with Black Beans, Corn, Red Onion, Grape Tomatoes & Avocado tossed with a Cilantro Lime Vinaigrette

**MANDARIN ORANGE SALAD**

Romaine and Spring Mix Salad with Mandarin Oranges pieces, Carrots, Celery, Green Onion & Lo Mein Noodles tossed with a Ginger Soy Vinaigrette

Add-ons:

**Chicken** - 1.50 per person

**Grilled Shrimp or Salmon** - 2.50 per person
Sandwiches minimum of 10 people

*Served with chips. All lunches include cookies or brownies, iced tea and water*

**SANDWICHES** - 6.95 per person

*Served on Kaiser or Wraps*

- Turkey, Ham, Roast Beef and Roasted Grilled Vegetables with assorted Cheese
- Vegetarian Pasta Salad
- Pickles
- Mini Bags of Chips
- Cookies
- Pitches of Unsweetened Ice Tea & Water

**SPECIALITY SANDWICHES** - 1.50 per person additional charge

**Focaccia Chicken:** Grilled Chicken Breast, Green Leaf Lettuce & Sun Dried Tomato Pesto May on Focaccia Roll

**Cranberry Turkey:** Sliced Turkey, Swiss Cheese, Lettuce and tomato with Cranberry Mayo on Brioche Roll

**Roast Beef Ciabatta:** Roast Beef, Provolone Cheese, Arugula, Red Onion with Caesar Mayo on Ciabatta Bread

**Italian Sub:** Ham, Salami, Pepperoni, Provolone Cheese with Lettuce & Tomato on Sub Roll

**Croissant Salad:** Tuna, Chicken or Egg salad on Croissant with Lettuce & Tomato

**Box Lunches**

**BOXED LUNCHES** - 7.50 per person

*Choose from:*

- Turkey, Ham, Roast Beef and Roasted Vegetable Sandwich with Assorted Cheeses on Kaiser Roll or Wraps with Lettuce & Tomato
- Bag of Potato Chips
- Fresh Hand Fruit (Apple, Banana or Orange)
- Cookie
- Water
Lunch & Dinner Buffets
minimum of 25 people

All hot buffets are served with toss salad, choice of starch, vegetable, cookies, unsweetened ice tea and water.

**PASTA** - 13.95 per person
White or Wheat Pasta served with garlic bread, does not included additional starch option

**HOUSE PENNE**
Pesto Cream Sauce, Sun Dried Tomatoes, Fresh Broccoli & Sautéed Mushrooms

**MEDITERRANEAN BOWTIE**
with Fresh Plum Tomatoes, Sweet Basil, Kalamata Olives, Feta Cheese Tossed in Garlic Oil Olive

**PASTA PRIMAVERA**
Rotini Pasta with Choice of Alfredo or Marinara tossed with Fresh Sautéed Seasonal Vegetables

Add-ons:
**Grilled Chicken, Meatballs or Italian Sausage** - 1.50 per person

**POULTRY** - 15.95 per person

**PESTO MARGARITA**
Grilled Chicken Breast with Basil Pesto, Sliced Tomato and Melted Fresh Mozzarella

**PARMESAN**
Fried Chicken Breast with Marinara, Melted Mozzarella and Parmesan Cheese

**SCAMPI**
Lightly Battered Chicken Sautéed in Garlic, White Wine & Butter Sauce

**DIJON**
Grilled Chicken with Sautéed Mushrooms Topped with a Creamy Dijon Mustard Sauce

**BEEF** - 16.95 per person

**BACON-WRAPPED MEATLOAF**
Mushroom Gravy

**PEPPER STEAK**
Beef Strips Simmered with Red & Green Peppers, Onion in a Soy & Ginger Sauce

**BEEF BOURGUIGNON**
Carrots, Onion & Mushrooms Braised then Simmered in Traditional French Red Wine Gravy

**PORK** - 15.95 per person

**HERB CRUSTED**
Pork Loin Roasted with Fresh Herbs with Natural Au Jus

**HERB STUFFED**
Pork Loin Stuffed with Sautéed Garden Vegetables, garlic & Shallots with a Wine Reduction

**SEAFOOD** - 16.95 per person

**GRILLED SALMON**
with Honey Mustard Glaze, Orange Soy Glaze or Chardonnay Cream

**FLOUNDER FLORENTINE**
Stuffed with Parmesan Spinach and a light White Wine Sauce

**BAKED COD**
with Herb Butter or Piccata Sauce
VEGETARIAN - 13.95 per person

Eggplant Parmesan
Breaded eggplant layered and topped with mozzarella cheese and marinara sauce

Eggplant Rollatini
Sliced eggplant rolled and stuffed with riccata cheese filling and baked with marinara sauce and mozzarella cheese

Stuffed Pepper
Red peppers stuffed with Israeli couscous and sautéed vegetable baked

Stuffed Squash
Green and yellow squash stuffed with a spinach and feta cheese filling

SIDES - choose one of each

STARCH
Rosemary Potatoes
Plain or Garlic Mashed Potatoes
Scalloped Potatoes
Wild Rice Pilaf
Butter Herbed Pasta
White or Brown Rice

VEGETABLES
Roasted Squash & Zucchini Medley
Green Beans with Carrots
Broccoli & Cauliflower

All dishes can be tailored to each event's tastes, our catering team would be happy to assist in menu planning.

Price includes elegant plastic ware and plastic table covers.

To ensure proper service throughout your event, all parties could be subject to an internal staffing attendant at $20 per hour. This would be agreed upon during the ordering process.

Upgraded Service Offerings: including but not limited to
Plated Event
China Rental
Temporary Chef, Bar, Wait, Server or Bussing Staff Needs – Billed per person/hour (2 hour minimum)
Table Linen - 6.50 per piece
Napkins - 3.00 per piece
PICNIC BUFFETS  minimum of 25 people

**FALCON COOKOUT** - 10.95 per person
Grilled Hamburger, Hot Dogs & Veggie Burgers with Cheese, Lettuce, Tomato, Onion & Pickle Platter
Choice of Salad: Tossed, Potato, Macaroni, Pasta or Cole Slaw
Watermelon
Mini Bag of Potato Chops
Assorted Can Soda & Water Bottles

**SOUTHERN BBQ** - 13.95 per person
Pulled BBQ Pork & BBQ Beef Brisket
Ranch Potatoes Wedges
Cole Slaw
Corn Bread
Apple or Peach Cobbler
Watermelon
Assorted Can Soda & Water Bottles

**Desserts**
Prices vary greatly please call or email for quotes

**BANQUET CAKES AND PIES**
Apple, Boston Cream, Cherry, Chocolate Cream, Blueberry, Coconut Layer, Pecan, Pumpkin, Cheesecake

**DECORATED SHEET CAKES**
**MINI PASTRIES**
**COOKIES & BROWNIES**
**CUPCAKES**

**Beverages**
**Bottled Water** - 1.55 per person
**Soda Cans** - 1.35 per person
**Bottled Juice** - 1.75 per person
*Specialty Drinks Upon Request*
Felician University Catering Policies

Dining Services at Felician University is dedicated to providing an exceptional experience for all of your catering needs. We use only the finest, local, freshest ingredients with seasonal flair. The flavor, quality, and creative presentation of our foods, along with the friendliness and professionalism of our staff makes for an unforgettable event. Our food is prepared on-site by our executive chef and culinary staff and our menus are completely customized.

**FIRST STEP**

We ask you first place a request via email at catering@felician.edu

Once we have your written request our Director or Chef will review any needs or requests for your event.

*Please Include:*
- Location, Date, Time
- Contact Info, Number of Guest
- Menu and Rental Needs

**SECOND STEP**

The fully quoted event request will be emailed to the contact for confirmation and customizing.

**THIRD STEP**

Once the event is finalized, a confirmation will be sent to the contact, along with an accounts receivable form to confirm the order.

**GUIDELINES FOR PLANNING YOUR EVENT**

Orders for refreshment breaks should be placed a minimum of 3 business days prior to the event.

Orders for meals and receptions should be placed a minimum of 7 days before the event.

Orders for events requiring a more detailed menu, services and larger parties, should be placed a minimum of 14 business days in advance to ensure our availability to properly execute the event.

Events scheduled less than 2 business days in advance will incur an additional $50.00 fee. Additionally, Dining Services cannot guarantee specific menu items and rental equipment availability on limited 2 day notice.

**MINIMUM ORDERS**

For Breakfast and Beverage service, there is a minimum of $50.00.

For Lunch and Dinner service, there is a minimum of 10 guests.

**GUARANTEES**

A confirmed number of guests must be specified 2 business days prior to the event. If the final count is not received we will consider the initial number indicated as the guaranteed amount.

There is a 5% variance allowance on your guest count. For example, a guest count of 100 has an overage allowance of 5 guests (105), or an under allowance of 5 guest (95). If the actual number if guests exceeds allowed variance, every effort will be made to accommodate the additional guest (a substitute menu may be required).

**CANCELLATION**

If notice of cancellation is received 2 business days in advance of the event, you will only be charged for any expenses occurred.

Cancellations made less than 24 hours prior to event will be charged for the full amount.

**SAFE FOOD HANDLING**

Safe food handling the highest priority for Felician University Catering. Therefore, we reserve the right to limit the removal of leftover food by the customer to items that are available for carry out. For your safety, and that of your guests, a catering representative will remove food from your event in a timely manner.