

Provincial Party Platters

TRAYS

Apple Cranberry Brie en Croute

\$46.75 serves 20 to 30

Cheese Snack Platter for Crackers

\$42.75 serves 15 to 20 \$49.75 serves 25 to 30

Fruit and Cheese Platter

\$58.50 serves 15 to 20 \$69.75 serves 25 to 35

Bite-size Fruit with Dip or Vanilla Yogurt

\$39.25 serves 15 to 20 \$69.75 serves 25 to 30

Crudités Vegetable Basket

\$61.00 serves 25 to 30

Herb Roasted Vegetable Platter

\$60.00 serves 25 to 30

COLD

Caprese Skewers

\$46.75 20 to 25

Tortilla Wrap Appetizers

\$46.75 serves 15-20

Your Way Satay - Beef, Salmon, Chicken

\$73.25 serves 15-20

Taco Bean Dip with Chips in a basket

\$37.75 serves 10 to 12 \$45.75 serves 20 to 25

Curry Roasted Vegetables & Hummus with Lavosh Basket

\$67.00 serves 25 to 30

HOT

Mini Beef and Mushroom en Croute

\$27.50 per dozen

Spinach Artichoke Dip with Crostinis

\$38.75 serves 15-20

Southwest Chicken Spring Roll

\$25.50 per dozen

St Joseph's Soup and Bread

Each gallon of soup will serve 10 people and is served with an artisan bread basket.

\$60.00/gallon

Wild Rice and Ham- A hearty cream based soup made with wild rice, celery and ham.

Tomato Basil- Basil-laced tomato puree with a touch of cream.

Chili with Beans and Beef- Kidney beans and beef simmered in a lightly spiced red sauce. This is a mild chili.

Corn Chowder with Chicken- A rich and chunky chowder of corn, potatoes, chicken, cream and fresh herbs.

Vegetable Beef- Beef and vegetables simmered in rich beef broth.

Cheesy Potato- A substantial blend of potato, cheddar cheese, cream and chicken broth.

Black Bean with Ham- A thick mixture of carrot, onion, celery, ham and black beans.

LABYRINTH LUNCH BUFFETS

10.50/person

GOURMET SALAD BUFFET: CHOOSE THE MAIN SALAD FOR YOUR BUFFET:

Classic Greek Salad - a combination that lives on - romaine lettuce, toasted pine nuts, diced tomatoes, crumbled feta cheese, kalamata olives, pepperocinis, red onion and artichoke hearts served with a Greek vinagrette dressing.

Chicken Caesar Salad - an ever-popular salad made with romaine lettuce, sliced roma tomatoes, shredded Parmesan, croutons and sliced grilled chicken breast served with Caesar dressing.

Caribbean Shrimp Salad - composed of romaine lettuce, chopped fresh mint, Jamaican jerk shrimp, sliced fresh strawberries, diced fresh mango, diakon radish sprouts and toasted slivered almonds served with a curry ranch dressing.

Cheese Tortellini Salad - tri-colored spinach and egg tortellini tossed with cherry tomatoes, sliced black olives, grated Parmesan cheese, fresh oregano and a zesty Italian dressing.

Southwest Grilled Chicken Salad - a bit of Tex-Mex in a bowl with romaine lettuce, roasted corn salad, diced tomatoes, sliced Adobe chicken breast, strips of red pepper, corn tortilla strips and sprigs of fresh cilantro served with cilantro Caesar dressing.

Each buffet is served with Fresh Fruit, Rolls & Butter and your choice of Dessert:

Petite Bars
Mini Cookies
Full Sized Cookies
Mini Cupcakes

TORTILLA SANDWICH BUFFET:

Flour and spinach tortillas combined and your choice of fillings. Choose up to four fillings.

Turkey BLT combines sliced turkey breast, tomatoes, lettuce and bacon on a flour tortilla. Spread with Hellmann's mayonnaise.

Southwest Smoked Turkey combines spicy Southwest spread shredded cheddar and jack cheeses, green chilies, lettuce and vine-ripened tomatoes.

Greek Vegetable combines romaine lettuce, cucumber, tomato, red onion, red

pepper and kalamata olives with a feta and cream cheese spread on a spinach tortilla.

Asian Chicken combines grilled chicken breast, green onion, carrots, won ton strips, shredded lettuce, Napa cabbage with toasted sesame dressing on a spinach tortilla.

Tuna Salad sliced tomato, tuna spread, and mayonnaise on a spinach tortilla.

Classic Club turkey, smoked ham, bacon, sliced tomato, green leaf lettuce, mayonnaise, shredded jack and cheddar cheeses on a flour tortilla.

Chicken Caesar grilled chicken breast, romaine lettuce, croutons, tomatoes and Caesar dressing on a flour tortilla.

FOCACCIA SANDWICH BUFFET:

Italian focaccia bread, flavored with olive oil and cheese then made with your choice of fillings.

Choose from:

Smoked Ham: sliced smoked ham, Jarlsberg cheese, mesclun greens, vine-ripened tomatoes and Boursin cheese spread.

Italian: prosciutto ham, capicola ham and Genoa salami combined with fresh mozzarella, roasted red peppers, mesclun greens and a garlic basil goat cheese spread.

Turkey: sliced turkey breast, Swiss cheese, Boursin cheese spread, mesclun greens and sliced tomatoes

Veggie: carrot, tomatoes, roasted red pepper, mesclun greens, Swiss Gruyère, fresh mozzarella with a garlic basil goat cheese spread.

BOTH SANDWICH BUFFETS INCLUDE:

Fresh Fruit

Potato Salad

Mostaccioli Pasta Salad

Cole Slaw

Kettle Chips

Your choice of Dessert:

Petite Bars

Mini Cookies

Full Sized Cookies

Mini Cupcakes

PEACE PACK LUNCHES

\$8.99/PERSON

SALAD LUNCH -

Each Salad Lunch is served with your choice of a salad and a gourmet bar for dessert. For added convenience, appropriate condiments are included in each meal.

SALAD CHOICES

Artisan Blue Cobb Salad

Caribbean Turkey Salad

Chicken Caesar Salad

Classic Greek Salad

Toasted Sesame Chicken Salad

SANDWICH LUNCH

Meal includes your choice of gourmet sandwich, with fresh cut fruit and a penne pasta with sundried tomatoes along with a gourmet bar for dessert.

SANDWICH CHOICES:

Herbed focaccia bread with your choice of filling: Kendelson's smoked ham, Homestyle turkey, Roast beef, Pastrami or Italian complemented with the appropriate cheese. Tuna, chicken, ham, egg salad or veggie options also available.

RENEWING BREAKFASTS

Cenacle Continental: A buffet of seasonal fresh fruit and pastries. Pastries include bagels, muffins, donuts and danish. Choose from individual bottles of apple or orange juice. Appropriate cream cheese and butter included. \$7.75/person

Spiritual Scrambler: A hearty breakfast buffet of American fries and cheesy scrambled eggs served with fresh fruit and petite pastries.

Choose from:

Ham

Mushroom and Cheese

Sausage and Bell Pepper

\$8.75/person

Le Puy French Toast Buffet: A delicious combination of cinnamon bread, fire-roasted apples and cardamom. Served with maple syrup and butter OR French bread studded with plump blueberries and baked in vanilla-flavored custard. Served with blueberry syrup with your choice of bacon or sausage links. \$9.50/person

Morning Retreat Enhancements

Fruit and Granola Trifle

\$25.50 serves 14 to 24

Individual Cups of Yogurt

\$2.00 each

Individual Servings of Granola

\$1.50 each

Old-Fashioned Cinnamon Rolls

\$24.00 per dozen

Petite Breakfast Pastries

\$6.00 per dozen

Sweet Bread Platter

\$25.00 serves 15 to 20

Coffee Cake Platter

\$21.75 serves 15 to 20

EARTHLY ENDEAVORS

Honolulu Queen

A great tray for Sushi Beginners! This tray includes 6 pieces of each of the following: California Roll, Veggie Roll, Philadelphia Roll and 18 pieces of Hissho Healthy Roll and 2 pieces of Inari.

\$28 - 44 pieces

Spring Roll Tray

A tray with 20 pieces of Shrimp Roll and 4 pieces of Veggie Roll served with sweet and sour sauce.

\$42.75 - 24 pieces

Asian Buffets:

Served buffet style for groups of 12 or more, this buffet includes your choice of two of the entrees listed below and jasmine rice.

\$10. per person

Served buffet style for groups of 12 or more, this buffet includes your choice of two of the entrees listed below, one order of egg rolls or potstickers per person and jasmine rice.

\$12.25 per person

Vegetarian Entrees:

8 Vegetable and Tofu Stir Fry - The Chinese "lucky number 8" inspires this stir fry dish of tofu, shitake mushrooms, bamboo shoots and Asian vegetables in a flavorful soy based sauce.

Tofu Pad Thai - Our own famous pad Thai tossed with tofu.

Vegetable Pad Thai - Rice noodles and Asian vegetables stir fried in a fresh citrus sauce. Served with a lime wedge on the side.

Yellow Curry Tofu - Tofu and vegetables tossed in a Thai yellow curry sauce.

Chicken Entrees:

Chicken Pad Thai - Chicken and rice noodles tossed in a fresh citrus sauce with Thai basil and cilantro. Served with a lime wedge on the side.

Sesame Chicken - Crispy golden chicken in a sweet and spicy sesame sauce.

Beef Entrees:

Mongolian Beef with or without Broccoli - Certified Black Angus sirloin stir fried in a rich oyster sauce with fresh shitake and button mushrooms, red onions and scallions.

Thai Basil Beef - Tender beef tossed coconut basil sauce.

DIVINE DESSERTS

Fresh Baked Cookies
\$11.25 per dozen

Mini Cheesecakes
\$18.25 per dozen

Mini Cookies
\$11.25 per three dozen

Petite Bars
\$6.00 per dozen

Cheesecake Sampler Tray
\$26.50 serves 8

Killer Brownie Bites
\$12.25 per dozen

Chocolate Dipped Strawberries
\$28.50 per dozen

ENLIGHTENED ENTREES

Dinner Buffets: Entrée, 2 sides, 1 desert

Price depends on entrée selected

PASTA

Pasta Primavera
\$11.25 per person

Spaghetti and Meatballs Buffet
\$11.25 per person

Lasagna Buffet
\$11.25 per person

CHICKEN

Garlic Focaccia Crusted Chicken
Breast Buffet
\$12.25 per person

Rotisserie Chicken
\$12.25 per person

Dijon Chicken Breast Buffet
\$16.25 per person

Stuffed Chicken Breast Buffet
\$17.25 per person

SEAFOOD

Poached Salmon with Mango Salsa
Buffet
\$19.25 per person

BEEF

Beef Burgundy
\$15.25 per person

Yankee Pot Roast Buffet
\$11.25 per person

TURKEY

Roasted Turkey Breast Buffet
\$11.25 per person

PORK

Pork Carnita
\$11.25 per person

VEGETARIAN

Eggplant Parmigiana
\$13.25 per person

GLUTEN/WHEAT FREE

Grilled Chicken Breast with Steamed
Mixed Vegetables and a baked potato
\$12.75 per person

CHOICE OF 2 SIDES:

Mashed Potatoes
Herbed Red Potatoes
Garlic Green Beans
Buttered Corn
Steamed Mixed Vegetables
Caesar Salad
Tossed Garden Salad
Garlic Bread

Choice of 1 Dessert:

Petite Bars
Mini Cookies
Full Sized Cookies
Mini Cupcakes

Additional Side Salad

Side Garden Salad with tomatoes,
cucumbers and carrot slices with 1
packet of dressing
\$2.75

CARONDELET CENTER POLICIES

Cancellations

The Center's scheduling department must be given at least 48 hours notice prior to an event's start time if you must cancel your event. *If proper notice is not given – you will be charged for your event in its entirety.*

Deposit

- ∞ Some events may require deposits.
- ∞ A deposit of 50% of the total room(s) scheduled is required to hold the reservation.
- ∞ Should you need to cancel within 30 days of your event – your entire deposit is refundable. Between 30 days and 48 hours – 50% of your deposit is refundable.

Menu

- ∞ All food and beverage must be purchased from the Carondelet Center unless specified otherwise.
- ∞ Menu selections should be arranged 14 business days prior to the event date.
- ∞ All food prices are per person unless otherwise noted otherwise. All food and beverage prices are subject to applicable taxes and service charges.
- ∞ All prices are subject to review three months prior to the function.
- ∞ Final Entrée Selections numbers (limit to three final selections for choice) are required 72 hours (3business days) in advance.

Guarantees

- ∞ Final guest attendance guarantees are required no later than three (3) business days prior to the function. Your event will be charged for guaranteed count or the actual count served, whichever is higher.
- ∞ Once a guarantee is confirmed, it cannot be reduced but may be increased with appropriate notice to the Catering Department.

Sales Tax:

- ∞ All food, beverage and equipment is taxed at 7.625%. Lodging is taxed at 10.625%. This tax applies to tax-exempt companies and non-profits as well.
- ∞ For any specific questions regarding sales tax – please contact our accounting department.

Room Change

- ∞ The Center reserves the right to change the room or rooms assigned to your group if the number of guests should decrease. Should additional space be required, the Center may charge additional room rental fees.

Vendor Set-up

- ∞ Vendors supplying floral arrangements, rental items, entertainment, etc. are permitted on the property 4 hours before the scheduled guest arrival time with the Catering Manager approval.
- ∞ If vendors require entering the rental space earlier than permitted, an additional staffing charge would be applied to the event.