

# MOUNT HOLYOKE

## BLANCHARD CAFE

### Reunions 2017

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#### Dinner Service:

We will tailor the menus and arrangements to individual groups as much as possible.

1. Dinner will be served **buffet style** in the Blanchard Campus Center's Great Room
  2. Social Hours will be from 5:30p-6:30p
  3. Dinner will be served from 6:30 -8:00p
  4. **30 person Minimum**
  5. Dinner prices are all inclusive. We provide linens and candles.
  6. Individual Vegan entrees provided upon request.
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## Selections

### Entrées

Choice of (3)

#### MARINATED LONDON BROIL WITH A SHERRY MUSHROOM SAUCE

#### CHICKEN PICCATA

The classic traditional boneless breast of chicken sautéed in a lemon juice and white wine

#### LEMON HERB BREAST OF CHICKEN WITH SHITAKE MUSHROOMS & ROASTED RED PEPPERS

A boneless breast of chicken marinated in lemon juice and topped with shitake mushrooms & roasted red peppers

#### CHAR GRILLED CHICKEN BREAST WITH PORTABELLA MUSHROOMS

Seasoned boneless breast of chicken with charred portabella mushrooms & roasted red peppers.  
Served with a demi-glaze

#### GRILLED FILLET OF SALMON WITH A SPICY FRUIT SALSA

Fresh fillet of salmon charbroiled to perfections and topped with a spicy fruit salsa

#### NEW ENGLAND COD FILET

Traditional baked cod - a New England favorite

#### \*GRILLED VEGETABLE LASAGNA

Vegetarian lasagna

#### \*\*VEGAN TOFU PICATTA

Seasoned stir fried tofu, sautéed with lemon juice & a vegan wine sauce

#### \*\*TOFU & BROCCOLI IN A SUNFLOWER SEED SAUCE

Marinated tofu, stir fried with red onion, red pepper & broccoli & served with a sunflower sauce

#### \*\*VEGAN SOY BARBECUED TOFU

Stir fried BBQ tofu with mushrooms & snow peas, served on a bed of white rice.

## Starch

Choice of (1)

**\*\*RICE PILAF**

**OVEN BROWN RED POTATOES WITH ROSEMARY**

**GARILIC MASH POTATOES**

**BAKED POTATO WITH TOPPINGS**

*Sour cream, bacon bits*

## Vegetable

Choice of (1)

**WHOLE GREEN BEANS**

**STEAMED BROCCOLI FLORETTES**

**FRESH VEGETABLE MEDLEY**

*Fresh carrots, zucchini, yellow squash  
& mushrooms lightly sautéed.*

## Salads

Choice of (1)

**\*\*ROMAINE MANDARIN SALAD**

*Fresh romaine hearts, celery, red onions & mandarin oranges, light tossed  
in a vinaigrette poppy seed dressing*

**CAESAR SALAD**

*Romaine lettuce, real parmesan cheese, red pepper, toasted croutons tossed in a Caesar dressing*

**TOSSED GREENS WITH A MAPLE BALSAMIC VINAIGRETTE**

*Assorted mixed greens with our signature homemade maple balsamic vinaigrette dressing*

## Breads

Choice of (1)

*Freshly baked from our own MHC college bakery*

**CIABATTA DINNER ROLLS**

**\*\*GARLIC BREAD & ITALIAN BREAD**

**ASSORTED DINNER ROLLS**

## Dessert

Choice of (1)

*Freshly baked from our own MHC college bakery*

**CHEESE CAKE WITH STRAWBERRY SAUCE**

**CHOCOLATE RASPBERRY TORTE**

**CARROT CAKE**

**VEGAN CHOCOLATE CAKE**

## Beverages

**COFFEE, DECAFINATED COFFEE, HOT TEA, ICE TEA & WATER**

**Chardonnay & Cabernet Sauvignon**

**\$38.00**

**All prices Include 7% sales Tax**

## **Dance Party Beverage Service -2017**

1. We sell keg(s) of Michelob up front for \$120.00 per keg. We charge for the (2) two bartender's labor @ \$28.00 per hour each, (4) hour minimum.
2. As per our policy, service ends at 1:30a and we pick up all alcohol by 1:00 am. We allow for ½ hour set up and ½ hour breakdown in our labor costs. We assume all liability for checking I.D's and issuing alcohol wrist bands.
3. You can purchase as many kegs or bottles of wine as your budget allows knowing that the bartender's labor is a minimum of \$216.00 dollars.
4. No kegs or wine may leave the building. When you run out the pre-purchased kegs, we can go to a cash bar charging list price of **\$3.25** per beer and **\$4.75** for wine. You should be able to calculate your cost from this formula. You may bring in your own snacks.
5. Ice can be purchased at Blanchard Café for \$1.75 per 5# bag.

### **Costs:**

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|---|-----------------|--|
| <b>(1) Keg</b>  | <b>\$120.00</b> | <b>(Serves approx. 185 beers)</b>                  |
| <b>(1) 1.5 liter of White &amp; Red Wine</b>                        | <b>\$37.00</b>  | <b>(Serves approx. (8) 6oz glasses per bottle.</b> |
| <b>(2) Bartenders @ \$28.00 per hour each - Minimum of 4 hours.</b> |                 |  |