Tuck Career Services offers catering to companies through our on-site catering office. See below for offerings and prices*.

Important Information:
- Our office will place the order and handle logistics with the help of our on-site catering office.
- Orders should be placed with our office ASAP to ensure they can be filled, no later than 1 week before your event.
- *Prices are subject to change. We will work in your best interest to ensure quality service.
- Career Services will monitor registration numbers and adapt your order accordingly. If you have a cost cap, please let us know.
- Companies will be billed after the event for food & services provided.

## Coffee Breaks

**Coffee Breaks require a minimum of 10 guests**

<table>
<thead>
<tr>
<th>Coffee Break 1</th>
<th>$5.20</th>
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</thead>
<tbody>
<tr>
<td>Coffee, Decaffeinated Coffee, and Tea</td>
<td></td>
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</tbody>
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<table>
<thead>
<tr>
<th>Coffee Break 2</th>
<th>$6.50</th>
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</thead>
<tbody>
<tr>
<td>Coffee, Decaffeinated Coffee, and Tea</td>
<td>Assorted Cookies or Baked Goods</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Coffee Break 3</th>
<th>$8.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee, Decaffeinated Coffee, and Tea</td>
<td>Assorted Cookies or Baked Goods</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Coffee Break 4</th>
<th>$9.10</th>
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</thead>
<tbody>
<tr>
<td>Coffee, Decaffeinated Coffee, and Tea</td>
<td>Assorted Cookies or Baked Goods</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Coffee Break 5</th>
<th>$12.35</th>
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</thead>
<tbody>
<tr>
<td>Coffee, Decaffeinated Coffee, and Tea</td>
<td>Assorted Cookies or Baked Goods</td>
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</tbody>
</table>

## Breakfast

**Continental Breakfast**  $17.05
- Assorted Granola Bars
- Yogurt Cups
- Whole Fruit
- Mini bagels with butter, cream cheese & jam
- Chef’s Choice Assorted Baked Goods
- Coffee, Decaffeinated Coffee, and Tea
- Assorted Juices and Water

*Minimum of 10 guests*

**Classic American Breakfast**  $19.50
- Scrambled eggs
- *Choice of 2:* Turkey Sausage, Pork Sausage Links, Pork Sausage Patties, Bacon, Vegetarian Breakfast Meat
- Home Fries
- Chef’s Choice Assorted Baked Goods
- Sliced Fruit and Berries
- Coffee, Decaffeinated Coffee, and Tea
- Assorted Juices and Water

*Minimum of 10 guests*

**Oatmeal Bar**  $5.20
- Oatmeal served with Butter, Brown Sugar, Local Maple Syrup, and Cinnamon and Sugar

All prices are per person; please specify a guest count with order.
Briefing/Lunch & Dinner Options

Sandwich Buffet
A choice of three, served with assorted chips, fruit, cookies, soda, and a water station. (Catering reserves the right to change selections if issues arise)

- Roast beef on a ciabatta roll with Swiss, red onion, tomato, and horseradish mayonnaise
- French Dip with roast beef, Swiss and caramel onions served on a crispy KABC baguette with au jus
- Roast Turkey on a Ciabatta Roll with cheddar, Baby Spinach, and garlic mayonnaise
- Roasted Turkey Wrap with chipotle mayonnaise, bacon, baby spinach, and sliced tomatoes
- Curried Chicken Salad Wrap with roasted red peppers
- Buffalo Chicken Sandwich stuffed with blue cheese crumbles and spicy buffalo chicken and blue cheese slaw
- Pesto Chicken Wrap with shaved parmesan cheese, sun dried tomatoes and spring mix
- Ham Sandwich on a ciabatta roll with brie, honey mustard mayonnaise, and tomato
- Cuban on ciabatta with ham, Swiss, mayo, Dijon mustard, pickles and pulled pork (Served warm)
- Pimento and Cheese BLT with bacon, lettuce and tomato
- Fresh Mozzarella and Tomato Sandwich on a baguette with olive oil, basil, and black pepper
- Vegetable Wrap with hummus and baby spinach
- Grilled Portabella Mushroom Sandwich on ciabatta with arugula and pesto
- Vegan Mexi Quinoa Wrap filled with quinoa, guacamole, black beans, corn, grilled peppers, and onions
- Anant Toasted wheat bread with hummus/lettuce/tomato/grilled onions and pepper with a touch of jalapenos
- Southwestern Salad with corn, black beans, tomato, onions, cheddar; chicken and dressing on the side
- Greek Salad with cucumbers, tomatoes, onions, kalamata olives, quinoa, feta; chicken and Greek dressing on the side
- Asian Salad with Kale, cabbage, carrots, oranges, peppers, edamame; chicken and dressing on side
- Nicoise Salad with spring mix, tomatoes, boiled eggs, kalamata olives; Tuna and dressing on the side

Salad Trio Buffet
Choice of three, served with assorted sodas and a water station.

- Soba noodle salad
- Thai peanut noodles
- Cucumber salad
- Sweet potato bacon salad
- Kale and roasted sweet potato salad
- Nicoise salad
- Quinoa and lentil salad
- Asian slaw
- Fruit and grain salad
- Garden salad

Pizza Buffet
Selection of meat, cheese, and vegetable pizzas, garden salad with balsamic and ranch dressings, assorted cookies, and assorted sodas and water

Macaroni and Cheese Bar
Macaroni & Cheese with assorted toppings including: buffalo chicken, BBQ pulled pork, caramelized onions, and oven roasted cauliflower. Served with Garden salad, brownies, and assorted sodas and water

Indian Spiced Rice Bowl
Turmeric rice and roasted root vegetables, roasted chickpeas and Garam Masala chicken, with assorted toppings including: fresh mint, raisins, toasted almonds and a lemon curry dressing. Served with assorted cookies, sodas, and water

Make Your Own Loaded Baked Potato
Garden salad (w/dressings), Chili and 3 Bean Chili, Baked Potatoes, Sweet Potatoes, Toppings: Cheese, Sour Cream, Green Onion, Blue Cheese, Tomatoes, Guacamole, Broccoli, and Pico de gallo. Comes with lemon bars, sodas and water.

All prices are per person; please specify a guest count with order
Appetizers a la Carte*

Mini Egg Rolls $4.60 Choice of one
Mini Samosa $8.00 Choice of two
Steamed Vegetable Momo with Tamari $11.50 Choice of three
Raspberry and Brie Filo Stars $16.00 Choice of four
Antipasto Skewers $19.35 Choice of five
Spanakopita
Petit French Onion Soup Boule
Warm Soft Pretzels with Honey Mustard
Mini Quiche
Steamed Pork Pot Sticker with Thai Sweet Chili Dipping Sauce
Teriyaki Chicken Satay
Moroccan Spiced Chicken Satay with Yogurt Dipping Sauce
Chicken Fritters
Beef Satay with Peanut Dipping Sauce
Beef Empanada
Crab Rangoon
Tempura Battered Shrimp Skewers

Appetizer Trays

Crudité Platter
  Assortment of fresh vegetables with assorted dips $3.85
Cheese Platter
  Selection of three cheeses with crackers $3.85
Local Cheese Platter
  Selection of local cheeses with fresh-baked French baguette $8.50
Shrimp Cocktail
  Chilled, peeled shrimp with cocktail sauce and lemons $8.65
Antipasto Platter
  Assorted vegetables, meats, and cheeses $6.95
Fresh Mozzarella and Tomato Platter
  Slices of fresh mozzarella and local tomato $6.65
Sushi Platter
  Assortment of sushi rolls $8.50
Artichoke Dip
  Artichoke dip served with pita chips $4.50
Apricot Baked Brie**
  Apricot baked brie served with Crostini $40.75**
Crostini Bar
  King Arthur Flour crostini with pesto, olive tapenade & tomato $4.50
Fruit Platter
  Assorted fresh fruit, served sliced or cubed $5.15

Lite Fare
Cheese platter, crudité platter, chef’s choice of hors d’oeuvres and assorted sodas and bottled water $14.60

All prices are per person; please specify a guest count with order
*Selections vary based on availability
**Price per wheel; serves appx 20
All alcohol is charged by consumption according to rates below

**Beer Bar** (includes all varieties listed)*
Long Trail, Ale
Shed Brewery, Mountain IPA
603 Hard cider, Black Cherry
New Belgium Fat Tire, Amber Ale

$6.95/ bottle

**Wine Bar***

**House**
Sterling Vintners Collection, Pinot Grigio (Napa Valley, CA)
McManis Family Vineyards, Cabernet Sauvignon (California)

$35.00/bottle

**Mid-Grade**
Estancia Vineyards, Pinot Grigio (California)
Franciscan Estate, Cabernet Sauvignon (Napa Valley, CA)

$55.00/bottle

*Additional Bar Set-Up Fee $100

**Non-Alcoholic**
Assorted non-alcoholic beverages
Sodas, juices, and water

$3.00/ guest