Welcome!

Delectable • Impeccable • Unforgettable

We pride ourselves in offering an array of exquisite appetizers, entrées and desserts. The experienced staff of Chartwells caters unforgettable meals arranged to the last detail which are sure to please the palates of your guests. Our Catering Director is committed to providing superior cuisine, a unique setting and impeccable service.

We offer catering packages for both formal and casual dining. Our Executive Chef and Catering Director will be happy to create an exclusive menu for your breakfast, reception, lunch, dinner and or a special event.

We are committed to making your event a once in a lifetime experience!
FIRST COURSE

Seared Foie Gras, Duck Confit, Grilled Pineapple, Caramelized Orange Zest in a Brioche Cup

Citrus Crab Cake with Avocado Mango Relish, Basil Aioli, Crispy Tortilla Strings and Micro Greens

Timbale of Lump Crab Meat with Sweet Mango, Grape Tomato Salad, Lola Rossa Greens, Plantain Chip and Red Pepper Oil

Deconstructed Caesar Salad with Romaine Hearts with Sun-dried Tomatoes, Shaved Romano Cheese and Focaccia Croutons Tossed with Garlic Dressing

SECOND COURSE

Serrano Ham Wrapped Wild Salmon Garnished with Roasted Poblano Peppers, Sweet Corn Risotto, Basil Pesto and Chef’s Selection of Vegetables

Herb Crusted Niman Ranch Filet Mignon with Brandy Peppercorn Sauce, White Truffle Roasted Fingerling Potatoes, Sautéed Spinach and Chef’s Selection of Vegetables

Grain Mustard Prime Niman Ranch N.Y. Steak, White Cheddar Chive Mashed Potatoes with a Pinot Noir Reduction and Chef’s Selection of Vegetables

Sage Scented Veal Tenderloin with Sautéed Pears and Served with Buttery Gorgonzola Whipped Potatoes, Dried Cherry Glaze and Chef’s Selection of Vegetables

Balsamic Glazed Free Range Chicken Breast, Caramelized Vidalia Onions, Red Lentil Ragout, Stir Fry Broccolini, Savory Rice Pilaf and Chef’s Selection of Vegetables

THIRD COURSE

Crème Brûlée with Drunken Berries and Ginger Snaps • Coconut Flan with Caramel and Cream

Mango Guava Cheesecake with Mango Sauce and Chocolate Stick • Flourless Chocolate Cake with Raspberry Coulis

Chocolate Bomb with Sauce Anglais and Toasted Pistachios

Florentine Almond Cup with Vanilla Bean Mouss and Tossed Berries

Warm Glazed French Apple Tart with Cinnamon Ice Cream and Caramel

Key Lime Tart with Toasted Coconut and Strawberry Sauce

Warm Raspberry Linzer Tart with Chocolate Fondue and Fruit Sauce
Receptions

Reception Packages are served Buffet Style for a 2 hour period and require a 50 person minimum.

The San Amaro
Domestic Cheese Display with Lavash, Crackers and Grilled Breads
Tri-Colored Tortilla Chips with Tomatillo Salsa and Pico de Gallo
Vegetable Crudité with Ranch Dressing
Crostini Pomodoro: Oven Roasted Tomatoes, Fresh Basil and Balsamic atop Garlic Herb Crostini (2.5 pieces)
Mini Beef Wellington (2 pieces)
Vegetarian Spring Rolls with Sesame Soy Sauce (2.5 pieces)

Hurricane Drive
Imported Cheese Display with Lavash, Crackers and Grilled Breads
Tri-Colored Tortilla Chips with Tomatillo Salsa, Guacamole and Pico de Gallo
Vegetable Crudité with Spinach Dip
Crostini Duo – Garlic Crostini Topped with Olive Tapenade and Garlic Herb Spread (2 pieces)
Chilled Sautéed Cilantro Shrimp with Lemon Aioli and Baguette Crostini (1.5 pieces)
Beef Empanadas with Chimichurri Cream (2 pieces)
Spanakopita (2 pieces)

South Beach
Imported Cheese Display with Lavash, Crackers and Grilled Breads
Tri-Colored Tortilla Chips with Tomatillo Salsa, Guacamole and Pico de Gallo
Vegetable Crudité with Spinach Dip
Hummus and Baba Ghanoush with Pita Crisps
Seared Sliced Tuna in a Sesame Cone with Wasabi and Pineapple Soy Relish (1.5 pieces)
Grape Tomato, Fresh Mozzarella and Basil Skewer Drizzled with Balsamic (1 piece)
Chimichurri Beef Skewers (2 pieces)
Citrus Crab Cakes with Basil Aioli (1.5 pieces)
Caramelized Onion and Gruyere Tart (2 pieces)

The Gables
Imported Cheese Display with Lavash, Crackers and Grilled Breads
Tri-Colored Tortilla Chips with Tomatillo Salsa, Guacamole and Pico de Gallo
Vegetable Crudité with Spinach Dip
Antipasto Display with Grilled Breads
California Rolls with Soy, Pickled Ginger and Wasabi
Mushroom Caps Florentine (2 pieces)
Chicken Satay with Spicy Peanut Dipping Sauce (1.5 pieces)
Tenderloin of Beef on Crostini with Horseradish Cream (2 pieces)
Caribbean Conch and Shrimp Shooters with Cilantro Cream (1 piece)
Guava Glazed Lamb Lollipops with Mint Chimichurri (1.5 piece)
Hors D’oeuvre Selections
48 Piece Minimum • Priced by the Piece

Cold Selections
- Tomato and Basil Bruschetta • Crostini Duo-Olive Tapenade and Garlic Herb Spread Atop Garlic Crostini
- Beef Tenderloin Crostini with Horseradish Cream • Grilled Portobello Mushroom & Gorgonzola on Focaccia Toast
- Crisp Endive with Boursin, Balsamic Reduction and Walnuts
- Chilled Sautéed Cilantro Shrimp with Lemon Aioli on a Baguette Crostini
- Smoked Salmon Tartlets with Dill, Crème Fresh and Capers
- Pinco of Antipasto with Artichoke, Mozzarella, Tomato, Salami and Basil
- Seared Sliced Tuna in a Sesame Cone with Wasabi and Pineapple Soy Relish
- Lump Crab, Avocado and Mango Cocktail with Serrano Chili Oil
- Caribbean Conch and Shrimp Shooters with Cilantro Cream
- Jerk Seared Diver Scallops with Red Pepper Coulis on a Chinese Spoon
- Blackened Pork Tenderloin with Caramelized Onions on a Crispy Crostini

Hot Selections
- Spinach and Goat Cheese Triangle • Conch Fritters with Caribbean Coconut Mango Sauce
- Vegetarian Spring Rolls with Dipping Sauce • Mushroom Caps Florentine • Beef Empanadas
- Pot Stickers Tossed with Sesame Seeds and Served with Thai Garlic Chili Sauce
- Crispy Chicken Tenders with Honey Mustard and BBQ Sauce • Guava Glazed Lamb Lollipops with Mint Chimichurri
- Seared Key West Shrimp in a Pastry Cup with Coconut Chili Sauce
- Pinco Beef Tenderloin with Sweet Peppers and Chipotle Glaze • Hibachi Teriyaki Glazed Wild Salmon Skewers
- Citrus Crab Cakes with Basil Aioli • Vegetable Dumplings with Chinese Vinegar Sauce
- Chicken Satay with Ginger Soy Sauce • Portobello Pockets

Stationary Displays

Sushi and Sashimi Display
- Assorted Nigiri, Sashimi and Hand Rolls With Soy Sauce, Pickled Ginger and Wasabi

Sun-dried Fruit and Nut Display
- An Assortment of Dried Fruits and Nuts to Include Cranberries, Apricots, Bananas, Dates and Mixed Nuts

Antipasto Display
- Marinated Artichoke Hearts, Roasted Red Peppers, Genoa Salami, Mortadella, Fresh Mozzarella and Pepperoni Served with Grilled Breads and Crostini

Fancy Finger Sandwiches
- Assorted Tea Sandwiches to Include an Assortment of Watercress and Herb Cheese, Tuna and Dill, Curry Chicken Salad and Smoked Salmon Mousse

Crostini Sampler
- Crisp Garlic Crostini with Olive Tapenade, Tomato & Basil and Garlic and Herb

Grilled Asparagus Platter
- Tender Asparagus Grilled and Served with Shaved Parmesan Cheese and Drizzled with a Lemon Thyme Vinaigrette

Mediterranean Display
- Hummus, Tabbouleh, Baba Ghanoush and Marinated Olives Served with Pita Chips, Crostini, Celery and Carrot Sticks

Southwestern Dips and Chips
- Tri-Colored Tortilla Chips Served with Mango Papaya Salsa, Traditional Salsa, Salsa Verde, Guacamole and a Black Bean Cilantro Dip
Receptions (Continued)

Reception Action Stations

Traditional Spanish Paella Station
Gulf Shrimp, Mussels, Clams, Chicken and Saffron Rice with Chorizo Served in a Large Paella Pan

Chilled Ceviche Station
Mexican Shrimp Escabeche, Peruvian Lime Snapper, Chilled Marinated Scallops Served with Plantain Chips, Crisp Tortilla Chips and Flat Breads

Carving Station
Herb Roasted Tenderloin of Beef Served with Split Hard Rolls, Horseradish Cream and Mushroom Demi

Asian Lettuce Wrap Station
Spicy Stir Fried Chicken with Crisp Lettuce Cups, Asian Noodles, Shredded Carrots, Bean Sprouts, Marinated Diced Cucumbers, Spicy Ginger Sauce and Spicy Peanut Sauce

Potato Martini Bar
Garlic Whipped Yukon Potatoes and Mashed Honey Sweet Potatoes Served in a Martini Glass with Toppings of Sautéed Mushrooms, Crisp Pancetta, Shredded Cheddar Cheese, Sour Cream, Crisp Fried Onions and Tomato Bruschetta

Pasta Station
Cheese Tortellini Tossed with Roasted Chicken, Pine Nuts, Sun-dried Tomatoes and Garlic Alfredo Sauce
Penne Pasta Tossed with Sliced Mushrooms, Italian Sausage and Fresh Oregano Marinara Served with Olive Oil Focaccia Rolls and Grated Parmesan Cheese

Dim Sum Station
Assorted Dim Sum and Potstickers
Chicken, Pork and Vegetable
Steamed and / or Wok Fried
Served with Ponzu, Sesame Garlic and Ginger Sauces

Quesadilla Station
Watch our Chef’s Prepare Quesadillas of Chicken, Steak or Vegetables
Tri-Colored Chips and Tomatillo Salsa,
Sour Cream and Guacamole

Sweet Endings
Assorted Miniature Cakes, Tortes, Petit Fours, Mini Pastries, Chocolate Covered Strawberries and Fresh Fruit Tarts

For the Bar

Wine and Beer Set Up
(20 person minimum)
Includes plastic ware, linens and set up

Cocktail Hour Package
Wine and Beer set-up included plus
Pretzels and Mixed Nuts
Assorted Soft Drinks
Bottled Water
Dinner Buffets

All Dinner Selections are accompanied with one Signature Salad, Rolls and Iced Tea

Choice of Salad: Fresh Garden Greens with Cucumber & Roma Tomatoes with Assorted Dressings or Hearts of Romaine with Teardrop Tomatoes, Roasted Garlic Croutons, Parmesan Cheese and Caesar Dressing and Iced Tea

(Minimum 20 guests)

Pasta Selections

Grilled Chicken Toss
Fusilli Tossed with Grilled Chicken Strips, Sun-dried Tomatoes and Tossed with a Garlic Parmesan Sauce

Bistro Shrimp
Delicate Sweet Sautéed Shrimp with Fresh Mushrooms, Tomatoes and Arugula Tossed with Fettuccini in a Light Lemon Garlic and Basil Sauce

Veggie Toss
Roasted Eggplant, Kalamata Olives, Sun-dried Tomatoes, Broccolini and Peppers, Tossed in Penne with Garlic and Olive Oil. Topped with Parmesan Cheese and Fresh Basil (Whole Wheat Penne may be substituted)

Pasta Carbonara
Roasted Garlic, Pancetta Bacon, Creamy Parmesan Cheese Sauce and Peas Tossed with Bowtie Pasta

Jambalaya
Blackened Chicken and Shrimp in a Spicy Jambalaya Sauce with Andouille Sausage and Ham Served over Bowtie Pasta and Topped with Scallions

Bolognese
Slow-Cooked Ground Meats, Tomatoes and Italian Spices Served over Penne Pasta (Whole Wheat Penne may be substituted)

Chicken Selections

Anchotte Seared Chicken
Boneless Chicken Breast Seasoned with Anchotte Spice then Seared to a Golden Brown. Served with Black Beans, White Rice and Sweet Plantains

Chicken Romano
Boneless Breast of Chicken Lightly Coated with Romano and Parmesan Cheese Crust Sautéed to a Golden Brown and Served with Bowtie Pasta in a Light Tomato sauce

Cumin Roasted Chicken
Roasted Chicken Quarters Tossed with Cumin and Spices and Served with Roasted Corn and Black Bean Rice and Seasonal Vegetables

Chicken Milanese
Thinly Pounded Chicken Breast, Lightly Breaded and Sautéed Topped with Fresh Arugula, Shaved Parmesan Cheese and Diced Tomatoes, Rice Pilaf and Roasted Seasonal Vegetables

Chop Chop
This Local Favorite is Prepared with Chunky Diced Marinated Chicken Breast. Served with Yellow Rice, Black Beans, Lettuce, Diced Tomatoes, Cheddar Cheese and a Curry Mustard Sauce. Enhance your Chop by Adding Diced Southwest Steak with Chimichurri Cream Sauce

Island Seared Roasted Chicken
Chicken Quarters Marinated in Island Seasonings, Seared then Roasted and Served with Savory Rice Pilaf and Seasonal Vegetables

Tandoori Chicken
Chicken Quarters Seasoned with Indian Tandoori Spices Roasted and Served with Savory Basmati Rice and Seasonal Vegetables

Jerk Chicken
Roasted Chicken Quarters Seasoned with Jerk Spice Blend and Served with Roasted Pineapple Rice Pilaf and Seasonal Vegetables

Buttermilk Pan Fried Chicken
Chicken Pieces Soaked in Buttermilk and Spices then Pan Fried to a Golden Brown, Served with Macaroni and Cheese and Seasonal Vegetables

Chicken Marsala
Pan Seared Boneless Breast of Chicken with a Mushroom Marsala Wine Sauce. Served with Garlic Mashed Potatoes and Roasted Seasonal Vegetables
**Dinner Buffets (Continued)**

**Fish Selections**

**Horseradish Crusted Salmon**
Wild Salmon Coated with Horseradish and Seasoning then Seared and Served with Baby Bok Choy and Chinese Soy Vinegar and Basmati Rice

**Calypso Spiced Mahi**
Seared Mahi Seasoned and Marinated in Caribbean Spices, Served with an Orange Avocado Relish, Rice Pilaf and Roasted Seasonal Vegetables

**Honey Mustard Glazed Mahi**
Seared Mahi Seasoned and Glazed with Honey Mustard and Served with Mushrooms, Leeks and Roasted Pineapple Mashed Potatoes

**Island Crisp Tilapia**
Fresh Tilapia Seasoned and Coated with Panko Crumbs, Seared to a Golden Brown and Garnished with Rock Shrimp Ragout. Served with Savory Yellow Rice and Seasonal Roasted Vegetables

**Miso Ginger Wild Salmon**
Wild Salmon Seasoned with Miso and Ginger Seared and Served with a Green Tea Butter Sauce, Basmati Rice and Seasonal Vegetables

**Pesto Salmon**
Wild Salmon Seasoned with Pesto then Seared and Served with Wilted Spinach, Rice Pilaf and Seasonal Vegetables

**Roasted Wild Salmon**
Wild Salmon Seasoned and Seared, Served with Tomatillo BBQ Sauce, Savory Corn Rice and Seasonal Vegetables

**Meat Selections**

**Tamarind Roasted Pork**
Tender Pork Loin Seasoned with Tamarind and Slow Roasted. Garnished with Crispy Onions, Served with Garlic Mashed Potatoes and Seasonal Roasted Vegetables

**Breaded Steak Milanese**
Thinly Pounded Steak, Breaded and Sautéed to a Golden Brown. Served with Moros and Sweet Plantains.

**Caribbean Steak**
Skirt Steak Marinated with Island Herb and Spices, Grilled to Perfection. Garnished with Grilled Onions and Chimichurri Sauce. Served with Black Beans, White Rice and Sweet Plantains

**Brisket**
Seasoned with Caribbean Spices then Roasted Until Fork Tender. Garnished with Caribbean Slaw and Pepper Relish. Served with Roasted Yukon Potatoes and Seasonal Vegetables

**Mom’s Meatloaf**
Roasted Vegetable Meatloaf with a Balsamic Glaze. Mashed Potatoes and Green Beans.

**Herb Roasted Tenderloin of Beef**
**Lunch Buffets**

*All Dinner Selections are accompanied with one Signature Salad, Rolls and Iced Tea*

*Choice of Salad: Fresh Garden Greens with Cucumber & Roma Tomatoes with Assorted Dressings or Hearts of Romaine with Teardrop Tomatoes, Roasted Garlic Croutons, Parmesan Cheese and Caesar Dressing and Iced Tea*  
*(Minimum 20 guests)*

**Pasta Selections**

- **Grilled Chicken Toss**  
  Fusilli Tossed with Grilled Chicken Strips, Sun-dried Tomatoes and Tossed with a Garlic Parmesan Sauce

- **Bistro Shrimp**  
  Delicate Sweet Sautéed Shrimp with Fresh Mushrooms, Tomatoes and Arugula Tossed with Fettuccini in a Light Lemon Garlic and Basil Sauce

- **Veggie Toss**  
  Roasted Eggplant, Kalamata Olives, Sun-dried Tomatoes, Broccolini and Peppers, Tossed in Penne with Garlic and Olive Oil. Topped with Parmesan Cheese and Fresh Basil  
  *(Whole Wheat Penne may be substituted)*

- **Pasta Carbonara**  
  Roasted Garlic, Pancetta Bacon, Creamy Parmesan Cheese Sauce and Peas Tossed with Bowtie Pasta

- **Jambalaya**  
  Blackened Chicken and Shrimp in a Spicy Jambalaya Sauce with Andouille Sausage and Ham Served over Bowtie Pasta and Topped with Scallions

- **Bolognese**  
  Slow-Cooked Ground Meats, Tomatoes and Italian Spices Served over Penne Pasta  
  *(Whole Wheat Penne may be substituted)*

**Chicken Selections**

- **Anchotte Seared Chicken**  
  Boneless Chicken Breast Seasoned with Anchotte Spice then Seared to a Golden Brown. Served with Black Beans, White Rice and Sweet Plantains

- **Chicken Romano**  
  Boneless Breast of Chicken Lightly Coated with Romano and Parmesan Cheese Crust Sautéed to a Golden Brown and Served with Bowtie Pasta in a Light Tomato sauce

- **Cumin Roasted Chicken**  
  Roasted Chicken Quarters Tossed with Cumin and Spices and Served with Roasted Corn and Black Bean Rice and Seasonal Vegetables

- **Chicken Milanese**  
  Thinly Pounded Chicken Breast, Lightly Breaded and Sautéed Topped with Fresh Arugula, Shaved Parmesan Cheese and Diced Tomatoes, Rice Pilaf and Roasted Seasonal Vegetables

- **Chop Chop**  
  This Local Favorite is Prepared with Chunky Diced Marinated Chicken Breast. Served with Yellow Rice, Black Beans, Lettuce, Diced Tomatoes, Cheddar Cheese and a Curry Mustard Sauce. Enhance your Chop by Adding Diced Southwest Steak with Chimichurri Cream Sauce

- **Island Seared Roasted Chicken**  
  Chicken Quarters Marinated in Island Seasonings, Seared then Roasted and Served with Savory Rice Pilaf and Seasonal Vegetables

- **Tandoori Chicken**  
  Chicken Quarters Seasoned with Indian Tandoori Spices Roasted and Served with Savory Basmati Rice and Seasonal Vegetables

- **Jerk Chicken**  
  Roasted Chicken Quarters Seasoned with Jerk Spice Blend and Served with Roasted Pineapple Rice Pilaf and Seasonal Vegetables

- **Buttermilk Pan Fried Chicken**  
  Chicken Pieces Soaked in Buttermilk and Spices then Pan Fried to a Golden Brown, Served with Macaroni and Cheese and Seasonal Vegetables

- **Chicken Marsala**  
  Pan Seared Boneless Breast of Chicken with a Mushroom Marsala Wine Sauce. Served with Garlic Mashed Potatoes and Roasted Seasonal Vegetables
Lunch Buffets (Continued)

**Fish Selections**

**Horseradish Crusted Salmon**
Wild Salmon Coated with Horseradish and Seasoning then Seared and Served with Baby Bok Choy and Chinese Soy Vinegar and Basmati Rice

**Calypso Spiced Mahi**
Seared Mahi Seasoned and Marinated in Caribbean Spices, Served with an Orange Avocado Relish, Rice Pilaf and Roasted Seasonal Vegetables

**Honey Mustard Glazed Mahi**
Seared Mahi Seasoned and Glazed with Honey Mustard and Served with Mushrooms, Leeks and Roasted Pineapple Mashed Potatoes

**Miso Ginger Wild Salmon**
Wild Salmon Seasoned with Miso and Ginger Seared and Served with a Green Tea Butter Sauce, Basmati Rice and Seasonal Vegetables

**Pesto Salmon**
Wild Salmon Seasoned with Pesto then Seared and Served with Wilted Spinach, Rice Pilaf and Seasonal Vegetables

**Roasted Wild Salmon**
Wild Salmon Seasoned and Seared, Served with Tomatillo BBQ Sauce, Savory Corn Rice and Seasonal Vegetables

**Island Crisp Tilapia**
Fresh Tilapia Seasoned and Coated with Panko Crumbs, Seared to a Golden Brown and Garnished with Rock Shrimp Ragout. Served with Savory Yellow Rice and Seasonal Roasted Vegetables

**Meat Selections**

**Tamarind Roasted Pork**
Tender Pork Loin Seasoned with Tamarind and Slow Roasted. Garnished with Crispy Onions, Served with Garlic Mashed Potatoes and Seasonal Roasted Vegetables

**Breaded Steak Milanese**
Thinly Pounded Steak, Breaded and Sautéed to a Golden Brown. Served with Moros and Sweet Plantains.

**Brisket**
Seasoned with Caribbean Spices then Roasted Until Fork Tender. Garnished with Caribbean Slaw and Pepper Relish Served with Roasted Yukon Potatoes and Seasonal Vegetables

**Mom’s Meatloaf**
Roasted Vegetable Meatloaf with a Balsamic Glaze Mashed Potatoes and Green Beans.

**Caribbean Steak**
Skirt Steak Marinated with Island Herb and Spices, Grilled to Perfection. Garnished with Grilled Onions and Chimichurri Sauce. Served with Black Beans, White Rice and Sweet Plantains
**Lunch Fare**

**Bistro Salads**

*All Bistro Salads are served with fresh baked rolls and butter*  
*(Minimum of 10 guests)*

- **Southwest Steak Salad**  
  Grilled Marinated Flank Steak on Crisp Romaine Lettuce with Roasted Corn, Black Bean Relish, Tomatoes and Crispy Tortilla Strips  
  Served with a Lime Cilantro Vinaigrette

- **Panzanella Salad**  
  Baby Greens Tossed with Garlic and Olive Oil  
  Toasted Focaccia Cubes, Grape Tomatoes, Cucumbers, Bleu Cheese Crumbles, Kalamata Olives and Red Onion.  
  Served with Sliced Grilled Chicken Breast and a Red Wine Olive Oil Vinaigrette

- **Blackened Chicken Caesar Salad**  
  Blackened Chicken Breast, Crisp Romaine Lettuce, Homemade Focaccia Croutons, Parmesan Cheese  
  Served with a Classic Caesar Dressing

- **Waldorf Chicken Salad**  
  Field Greens, Chilled Grilled Chicken Breast, Seedless Grapes, Granny Smith Apples, Candied Walnuts, Celery and Gorgonzola Cheese Tossed  
  with a Dijon Vinaigrette

- **BBQ Chicken Cobb Salad**  
  Mixed Greens with Diced BBQ Chicken, Bacon, Eggs, Avocado, Tomato and Buttermilk Dressing

- **Chopped Salad**  
  Salad Blend, Grilled Chicken, Tomato, Avocado, Corn, Bacon, Sliced Apples, Bleu Cheese and Vinaigrette

- **The BLT**  
  Iceberg Lettuce, Fresh Turkey, Bacon, Tomato, Chopped Egg, Bleu Cheese with Creamy Ranch Dressing

- **Country Salad**  
  Grilled Chicken with Mixed Greens, Grilled Asparagus, Fresh Beets, Goat Cheese, Candied Pecans and Vinaigrette

- **Southern Style**  
  Romaine Lettuce, Tomato, Bacon, Chopped Egg, Shredded Carrots, Green Onions, Baked Chicken Tenders with Creamy Ranch Dressing

- **Soup and Salad Lunch**  
  *(Minimum 25 guests)*  
  Choice of Two Salads:  
  Seafood Salad, Chicken Salad, or Tuna Salad  
  With Lettuce, Tomato and Onion Crackers and Lavash  
  Choice of Two Soups:  
  Old Fashioned Tomato  
  Chicken Noodle  
  Wild Mushroom Bisque  
  Minestrone  
  Pasta Fagioli  
  Corn Chowder  
  Clam Chowder  
  Italian Wedding  
  Beef Barley

**bistro salads**

All Bistro Salads are served with fresh baked rolls and butter  
*(Minimum of 10 guests)*
**Lunch Fare (Continued)**

**Gourmet Sandwich Package**
Our Sandwich packages are served with Potato Chips, Homemade Cookies, Assorted Soft Drinks
And your choice of two salads: Fresh Fruit Salad, Red Bliss Potato Salad, Pasta Salad or Mixed Green Salad.

Choose up to 3 From Below or Just Ask for an Assortment:
Smoked Turkey with Cheddar Cheese, Romaine Lettuce & Lemon Aioli Spread on Sun-dried Tomato Bread

Grilled Chicken Breast, Provolone Cheese, Olive Tapenade, Romaine Lettuce & Lemon Aioli on Ciabatta

Roast Beef, Provolone Cheese, Grilled Red Onions & Roasted Red Pepper Aioli on Focaccia Bread

Mozzarella Cheese, Sliced Tomatoes, Romaine Lettuce & Pesto Sauce on Focaccia Bread

Grilled Chicken Breast, Mozzarella Cheese, Salad Mix, Tomatoes and Sun-dried Tomato Spread on Ciabatta

Sliced Roast Beef, Feta Cheese, Roasted Peppers & Onions, Olives, Tomatoes, Fresh Field Greens and Sun-dried Tomato Spread on Focaccia Bread

Red Pepper Hummus, Roasted Peppers & Onions, Feta Cheese, Sun-dried Tomato Spread, Tomatoes, Pesto Sauce, Mozzarella Cheese and Salad Mix in a Wrap

**The Deluxe Deli Board**
Sliced Roast Beef, Ham, Turkey, Tuna or Chunky Chicken Salad
American, Swiss and Provolone Cheese
Accompanied by Assorted Breads and Rolls
Relish Tray of Lettuce, Tomato, Pickles, Onions and Condiments
Potato Chips, Potato Salad or Roasted Vegetable Pasta Salad
Fresh Baked Cookies
Assorted Soft Drinks
Break Service

Basic Coffee Service
Freshly Brewed Coffee, Decaf and Hot Tea

Assorted Beverages
Bottled Juice to include:
Orange Juice, Grapefruit Juice, Cranberry Juice and Apple Juice
Bottled Water
PowerAde
Assorted Soft Drinks to include: Coke, Diet Coke,
Coke Zero, Sprite and Nestea Iced Tea

Snacks
Freshly Baked Cookies
Iced Brownies
Gourmet Dessert Bars
Tea Cookies
Assorted Filled Croissants
Whole Fresh Fruit
Mixed Nuts
Rugelach
Snack Mix
Trail Mix
Assorted Miniature Candies
Mints
Biscotti
Black and White Cookies
Coconut Macaroons
Assorted Dried Fruit
**Breakfast Buffets**

*Each Buffet includes Freshly Brewed Starbucks Coffee, Assorted Teas, Half & Half, Lemon and Assorted Sweeteners.*

*Decaf available upon request*

**The Hurricane Express**

Fresh Orange Juice

Fresh Baked Breakfast Goods: Choose Two

Fresh Baked Muffins, Assorted Bagels, Fresh Danish, Pecan Ring, Pastelitos, Assorted Breakfast Loaves, Assorted Croissants

Cream Cheese ~ Margarine ~ Assorted Jellies

**The Continental**

Seasonal Fresh Fruit Display • Fresh Orange Juice

Fresh Baked Breakfast Goods: Choose Two

Fresh Baked Muffins, Assorted Bagels, Fresh Danish, Pecan Ring, Pastelitos, Assorted Breakfast Loaves, Assorted Croissants

Cream Cheese ~ Margarine ~ Assorted Jellies

**The “U”**

Seasonal Fresh Fruit Display • Fresh Orange Juice

Choose either Steel Cut Oatmeal with Brown Sugar and Raisins

Or

Individual Assorted Yogurts and Granola

Fresh Baked Breakfast Goods: Choose two

Fresh Baked Muffins, Assorted Bagels, Fresh Danish, Pecan Ring, Pastelitos, Assorted Breakfast Loaves, Assorted Croissants

Cream Cheese ~ Margarine ~ Assorted Jellies

**Sebastian on the Run**

Seasonal Fresh Fruit Display • Fresh Orange Juice

Assorted Breakfast Sandwiches to include:

Bacon, Egg and Cheese on a Croissant • Sausage, Egg and Cheese on a Country Biscuit

The B.L.A.T-(Bacon, Lettuce, Avocado and Tomato on a Croissant)

**The Alumni Breakfast**

Seasonal Fresh Fruit Display • Fresh Orange Juice

Fresh Baked Breakfast Goods: Choose Two

Fresh Baked Muffins, Assorted Bagels, Fresh Danish, Pecan Ring, Pastelitos, Assorted Breakfast Loaves, Assorted Croissants

Select 1 Egg Dish:

- Fresh Cage-Free Scrambled Eggs • Assorted Quiche (Lorraine, Spinach and Cheddar or Roasted Vegetable)
- Assorted Frittatas (Ham, Caramelized Onions and Brie, Potatoes, Herb and Parmesan Cheese or Roasted Vegetable)

Choose 2 Breakfast Meats:

- Crisp Bacon Strips, Sausage Patty, Beef Kielbasa, Country Ham or Turkey Sausage
- Choose Either Buttermilk Pancakes with Maple Syrup or Thick Sliced French Toast with Syrup

**Enhance Your Breakfast with:**

**Omelet Station**

Our chef will prepare omelets to order, toppings to include: Bacon, Ham, Assorted Cheeses, Diced Peppers,

- Sliced Mushrooms, Diced Tomatoes, Diced Onions

Minimum of 25 guests • Chef required (fee)

**Smoked Salmon Platter**

Thin Slices of Smoked Salmon served with Cream Cheese, Sliced Tomato, Chopped Onion,

- Capers, Chopped Egg and Lemon Wedges

Accompanied by Assorted Bagels
**Catering Policies and Procedures**

**At Your Service**
Chartwells Catering has an exceptionally experienced staff that is dedicated to your every catering request. We can customize any menu idea to meet your needs and budget. Our full service catering is available with a variety of service styles to include receptions, buffets and plated meals. All events are artistically prepared, beautifully presented and served with a gracious attention to detail.

**Arranging and Reserving a Date**
All activities requiring the use of the Newman Alumni Center need to confirm availability through the Centers Reservation office at 305-284-6585. The office is located inside the Center and will provide you with all your event needs.

**Ordering and Guarantees**
Once you have a reserved date for your event, please call the Chartwells Catering office at 305-284-2717 to plan your event. Chartwells requires at least 72 hours notice to plan your event. Once you have arranged your event with Chartwells Catering we require a minimum guaranteed number of guests 48 hours before the event. The client is responsible for the guaranteed number or the actual count whichever is higher. Chartwells Catering will prepare food and set up of your event for 5% over guarantee. This policy applies to all attended functions based on per person pricing event. An 18% service charge will be added to all events.

**Cancellations**
All cancelations need to be made 48 hours prior to the event. Should cancellations occur after that time frame, the client will still be responsible for 100% of the contract total.

**Payment**
If your event is a sponsored University event, the University requires all catering functions to have a Purchase Order prior to your event. You will receive the contract to submit in Ariba for this purpose. If it is not a non-sponsored event, we require a 50% deposit to confirm the booking and full payment by credit card or check at the beginning of the event. Sales tax will be added to all non-university sponsored events unless we receive a tax exempt certificate prior to the event.

**Serviceware**
All appropriate serviceware will be furnished as accompaniment to any item purchased. Special order china, linens and serviceware can be rented and will be billed at cost.

**Floral Arrangements**
Please ask our catering consultant about custom floral arrangements and other upgrades to ensure your event is memorable.