Sample Menu Suggestions

You are looking for some help planning the food for your post-defense reception? You’ve come to the right place. Below you will find sample menus that your peers have used in the past at their celebrations.

Amounts of food provided will be adjusted to keep the order within the budget. Remember, these are suggestions; feel free to create your own custom menu if you don’t see something you like. These menus are for 25 people;

**Brown Dining Services**

**Menu 1** (Below choose suggested menu for **morning** or **middle-of-the-day** defenses)

1. Cheese platter and crackers
   - Fruit platter
   - Assorted mini pastries
   - Assorted tea sandwiches
   - Assorted juice

2. Two dozen – Mini pastries
   - Two dozen – Filled croissants
   - One dozen – Gourmet mini cupcakes (chocolate)
   - One dozen – Mini cupcakes (Oh my goodness!)
   - Cheese platter
   - Fruit latter

3. Baked brie en croute
   - Fruit platter
   - Vegetable crudité
   - Assorted cookies
   - Classic sunrise special with butter croissants
   - Miniature danishes
   - Baked brie en croute

4. Cheese platter
   - Gourmet antipasto platter
   - Fruit platter
   - Assorted tea sandwiches
   - Assorted juice

5. Assorted mini pastries
   - Assorted brownies
   - Assorted gourmet cookies
   - Fruit platter
   - Assorted juice

6. Two dozens – Gourmet mini cupcakes (red velvet)
   - Two dozens – Fancy mini pastries
   - Gourmet fruit platter (20 people)
   - Gourmet cheese display (20 people)
   - Assorted juice

7. Two dozens – Mini pastries
   - Two dozens – Truffles
   - Two dozens – Filled croissants
   - One dozen – Gourmet mini cupcakes (chocolate)
   - One dozen – Gourmet mini cupcakes (Oh my goodness!)
   - Cheese platter
   - Fruit platter

8. Fruit platter
   - Balsamic roasted vegetable platter
   - Middle Eastern display
   - Assorted mini pastries or brownies

9. Assorted cheese platter
   - Fruit platter
   - Deli platter
   - Assorted cookies or brownies

**Menu 2** (Below choose suggested menu for **lunch**)

1. Fruit platter
   - Roasted vegetable platter
   - Assorted sliced deli platter
   - Mini pastries platter

2. Home-style meatballs in marinara
   - Ziti pasta
   - Caesar salad or grilled veggies
   - Assorted brownies

3. Grilled chicken
   - Oven roasted red bliss potatoes
   - Grilled veggies
   - Assorted cookies

4. Home-style meatballs in marinara
   - Vegetable stuffed peppers
   - Chicken pot pie
   - Oven roasted red bliss potatoes
   - Assorted brownies

5. Gourmet antipasto platter
   - Fruit platter
   - Seven-layer Tex-Mex dip
   - Assorted cookies
6. Two pans – Wisconsin four-cheese ziti
   Home-style meatballs in marinara
   Tossed garden salad
   Assorted cookies
   Assorted mini pastries

7. Ziti pasta
   Ravioli with vodka pink sauce
   Grilled chicken
   Grilled veggies
   Assorted brownies

8. Pasta primavera
   Grilled chicken
   Grilled veggies
   Assorted cookies

9. Buffalo chicken wrap
   Middle Eastern display
   Mini pastries
   Assorted brownies

10. Curried chicken salad platter
    Red pepper, hummus, tomato, slice onion tray
    Pickles relish
    Potato chips in Vienna rolls
    Assorted cookies
    Mini pastries or brownies
    Assorted cold beverages

11. Ham salad platter
    Red pepper, hummus, tomato, slice onion tray
    Pickles relish
    Potato chips in Vienna rolls
    Assorted cookies
    Mini pastries or brownies
    Assorted cold beverages

Menu 3 (Below choose finger sandwich with a twist for afternoon tea)

1. Seven-layer Tex-Mex dip
   Baked brie en croute
   Jumbo shrimp platter
   Fruit platter
   Vegetable crudité

2. Three dozens – Tea sandwiches
   Two dozens – Spanakopita
   Fruit platter
   Assorted cookies or brownies

3. Vegan cookies and brownies
   Pound cake
   Fruit platter
   Roasted vegetable platter
   Deli platter
   Assorted soda

4. Seven-layer Tex-Mex dip
   Baked brie en croute
   Fruit platter
   Vegetable crudité
   Assorted brownies
   Assorted soda

5. Four dozens – Assorted sandwiches
   Four dozens – Assorted cookies
   Fruit platter
   Cheese platter

6. Mediterranean flat bread display
   Aged goat cheese and herb dip
   Fire-roasted tomatoes
   White bean dip
   Crumble feta cheese
   Portobello mushroom tapenade w/ olive tapenade and grilled flat bread
   Two dozens – Assorted cookies

7. Mediterranean flatbread display
   Assorted mini pastries or cookies
   (you can ask for vegan pastries)

**Gate Pizza Express**

Two traditional cheese
Two traditional pepperoni
Three traditional pesto chicken & roasted pepper
Two traditional Margherita (fresh mozzarella, tomato sauce and extra-virgin olive oil)

**Kabob & Curry**
(Choose one from below)

1. Two trays – Chana masala
   Two trays – Chicken Biryani
   One tray – Saag aloo with tofu
   One tray – Chicken tikka masala
   One tray – Plain rice
   One tray – Shrimp kabob masala (choice of chicken or shrimp)

2. Two trays – Aloo tikki
   Two trays – Samosas
   Two trays – Lamb pasanda
   Two trays – Lemon rice
   One tray – Chicken saag
   Two trays – Peas pulao
   Ten pieces – Garlic Naan

3. One tray – Saag tofu
   Two trays – Chana masala or chicken tikkamasala
   Two trays – Biryani chicken
   Ten pieces – Plain naan
4. **(Vegetarian dish)**
   - One tray – Vegetable samosa
   - One tray – Bhajia (mixed pakoras)
   - One tray – Papri Chaat
   - One tray – Aloo gobi
   - One tray – Chana masala
   - One tray – Paneer jalfrezi
   - One tray – Bengan bharta
   - One tray – Saffron rice
   - One tray – Bean salad, naan and all condiments

5. One tray – Chicken tikka masala
   - One tray – Rogan Josh
   - Two trays – Malai Kofta
   - One tray – Kachumbari salad
   - Two trays – Peas pulao
   - Ten pieces – Plain naan
   - Ten pieces – Onion naan

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**TASTE OF INDIA**
(Choose one)

1. **(Appetizers):**
   - Vegetable samosas
   - Bhajia (mixed pakoras)
   - Papri Chaat (chick peas and potatoes in sauce)
   - Aloo gobi (cauliflower and potatoes)

   **(Entrée):**
   - One tray – Chana masala (chick peas)
   - One tray – Panee Jalfrezi (cheese with peppers and tomatoes)
   - One tray – Bengan bharta (eggplant)
   - One tray – Saffron rice
   - Naan (bread)
   - All three chutneys (Imli ki, Pudina ki and Pyaz ki)
   - Bean salad

2. One tray – Chicken tikka masala
   - One tray – Saag paneer
   - Two trays – Plain rice
   - Aloo gobi (cauliflower and potatoes)
   - All three chutneys (Imli ki, Pudina ki and Pyaz ki)
   - Bean salad

3. One tray – Chicken tikka masala
   - One tray – Chana masala
   - One tray – Samosas (25 people)
   - One tray – Vegetable samosas
   - Two trays – White rice
   - Two trays – Plain rice

4. One tray – Chicken tikka masala
   - One tray – Jogan Josh
   - Ten pieces – Plain naan
   - Ten pieces – Onion naan
   - One tray – Kachumbari salad
   - Two trays – Peas pulao

5. One tray – Saag tofu
   - One tray – Chana masala
   - One tray – Biryani
   - One tray – Basmati rice
   - 25 pieces – Potato and peas naan
   - One tray – Shrimp kabob masala

**DIVINE PROVIDENCE CATERING**
(Sample menu suggestions choice of one for 25 people)

1. Mediterranean salad sampler
   - Veggie pita
   - Buffalo chicken wrap or Cuban panini

2. Brooklyn grinder sandwich
   - Spinach salad or Mayan bean salad sandwich

3. Teriyaki salmon salad
   - Grilled vegetable panini or Athena salad
   - Grilled Rachel sandwich on veggie pita

**FIRE WORKS**
(Sample menu suggestions, choice of 3 sandwiches for 25 people)

1. One platter – Country ham on brioche bun with mango mustard, arugula, and brie roast beef on French roll with French dressing
   - One platter – Veggie slaw/Swiss cheese, house roast turkey on multi-grain roll with avocado, organic greens muenster, grilled and roasted veggies on focaccia bun with provolone cheese
   - One platter – Curry chicken salad with cranberries, walnuts, greens in a wrap, salad and chips

2. Fruit platter
   - Assorted mini pastries
   - (Pick one of the cheese platters):
     - Basic cheese platter
     - More cheese platter
   - (Pick one of the tea-sandwich platters):
     - Turkey with apricot
     - Chicken with orange
     - Tuna
**APSARA’S RESTAURANT ON HOPE ST.**

1. Stir-fried Cantonese dry noodle with seafood
   - Chicken teriyaki on the stick
   - Pad Thai with chicken
   - Stir-fried lemon grass with firm tofu
   - Mongolian stir-fried beef
   - Stir-fried Chinese broccoli with oyster sauce and shrimp

2. Cantonese dry noodle with seafood
   - Chicken teriyaki on the stick
   - Chicken pad Thai
   - Stir-fried Chinese broccoli with oyster sauce and shrimp
   - Steamed tofu delight
   - White rice

3. Chicken teriyaki
   - Chicken pad Thai
   - Cantonese dry noodle with seafood
   - Tofu and veggies
   - Mongolian stir-fried beef
   - Stir-fried Chinese broccoli with oyster sauce and shrimp
   - White rice

**OLGA’S CUP+SAUCER**

(Assorted sandwich choice – 30 people; choose one)

- Veggie cheddar melt
- Pulled pork
- Smoked turkey
- Wood-grilled chicken

**PRANZI**

(Platters)

1. Fruit salad
   - Cheese platter
   - Assorted domestic cheese (pepper jack, cheddar, Dill Havarti, smoked Gouda and Muenster) served with grapes, strawberries and gourmet crackers

2. One dozen – California chicken salad (finger sandwiches)
   - One dozen – Italian tuna salad (finger sandwiches)
   - One dozen – Roast Turkey (finger sandwiches)
   - Miniature Italian pastry platter

3. One platter – Crudité (seasonal fruits and garden vegetables, domestic cheese and pepperoni, assorted gourmet crackers and dipping sauces)
   - One pan – Tortellini pink vodka sauce
   - Half pan – Home-style meatballs

**THE BUTCHER CAFÉ CATERING**

(Platters)

1. Chicken, turkey and tuna finger sandwiches
   - Cheese and crackers platter
   - Fruit salad
   - Assorted mini pastries

**SHANGAI**

One tray – Pork-fried rice
One tray – Veggie lo mein
One tray – General’s Tso chicken
One tray – Orange peel beef
One tray – Ma Po tofu
One tray – Steamed rice

**TINA’S JAMAICAN CARIBBEAN RESTAURANT**

One tray – Jerk chick
One tray – Curried goat
One tray – Caribbean-style shrimp
One tray – Tasta Man combo curry
One tray – Jamaican Patties
One tray – Plantains
One coco bread
One hard-dough bread

**BEN AND JERRY’S**

Three pints – Chocolate therapy
Three pints – Sweet cream and cookies
Three pints – New York supper gudge chunk
Two pints – Oatmeal cooker chunk
One pint – Berry berry (non-dairy)

**HARUKI EXPRESS**

Two party platters – Assorted sushi

**PASTICHE FINE DESSERTS**

(Special orders – Student’s option)