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 reception.

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.

**BROWN DINING SERVICES**

**Menu 1** (suggested for morning defenses)
- Cheese platter and crackers
- Fruit platter
- Assorted tea sandwiches
- Assorted mini pastries
- Assorted juice

**Menu 2** (the platter selection)
- Fresh fruit platter
- Roasted vegetable platter
- Slice deli platter assorted
- Minute maid juices assorted
- Mini pastries (combination)

**Menu 3** (Italian selections)
*Possible options to replace one of the below selections:*
- Home style meatballs in marinara
- Vegetable stuffed peppers
- Chicken pot pie
- Oven roasted red bliss potatoes
- Wisconsin four-cheese ziti
- Pasta primavera
- Roasted garlic mashed potatoes
- Tossed garden salad
- Assorted cookies assorted mini pastries

**Menu 4** (Appetizer options)
- Seven-layer Tex-Mex dip
- Baked brie en croute
- Fresh fruit platter
- Vegetable crudité
- Assorted soda and assorted cookies

**Menu 5**
- Classic sunrise special with butter croissants
- Miniature danishes
- Baked brie en croute for 25 people

**Menu 6** (Middle of the day options)
- Cheese platter or gourmet antipasto platter
- Fruit platter roasted veggie
- Buffalo chicken wrap
- Middle Eastern display
- Mini pastries or assorted brownies

**Menu 7**
- Gourmet antipasto platter for 20 people
- 3 dozens tea sandwiches
- 3 dozens spanakopita
- Fresh fruit platter for 20 people
- 2 dozens assorted cookies

**Menu 8**
- Vegan cookies and brownies
- Assorted soda
- Choice on the platters
  - Pound cake
  - Fruit platter display
  - Roasted vegetable platter
  - Assorted cheese platter
  - Deli platter

**Menu 9**
- Finger sandwich with a twist
  - Curried chicken salad
  - Ham salad
- Red pepper hummus tomato and sliced onion tray, pickles relish, potato chips in Vienna rolls
- Assorted cookies and assorted cold beverages

**Menu 10** Mediterranean Flatbread Display
- Aged goat cheese & herb dip
- Fire roasted tomatoes, white bean dip, crumbled feta cheese, Portobello mushroom tapenade with olive tapenade and grilled flatbreads
- Assorted mini pastries or assorted cookies (you can ask for vegan pastries)
**KABOB & CURRY**

**Menu 1**
- 2 trays Chana masala
- 2 trays Chicken Biryani
- 1 Saag aloo with tofu
- 1 Chicken tikka masala
- 1 Plain rice
- 1 Shrimp kabob masala (choice chicken or shrimp)

**Menu 2**
- 2 trays Aloo tikki
- 2 Samosas
- 2 Garlic naan
- 2 Lamb pasanda
- 2 Lemon rice
- 2 Chicken saag or 2 Lamb pasanda
- 2 Peas pulao

**Menu 3**
- 1 Saag tofu
- 2 Chana masala
- 2 Biryani chicken
- 3 Basmati rice
- Potato & peas naan for 35 people
- 2 Chicken tikka masala

**Menu 4** (vegetarian dish)
- 1 Vegetable samosas
- 1 Bhajia (mixed pakoras)
- 1 Papri chat
- 1 Aloo gobi
- 1 Chana masala
- 1 Paneer jalfrezi
- 1 Benga bharta
- 1 saffron rice
- Bean salad
- Naan and all condiments

**TASTE OF INDIA**
(Choose at least 3 or 4 plates)

- Vegetable samosas
- Bhajia (mixed pakoras)
- Papri chat (chick peas and potatoes in sauce)
- Aloo gobi (cauliflower and potatoes)
- All three chutneyes (imli ki, Pudina ki, Pyaz ki)
- Bean salad
- Chana masala (chickpeas)
- Paneer jalfrezi (cheese with peppers and tomatoes)

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

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

**Menu 2**
- Brooklyn grinder sandwich
- Spinach salad or Mayan bean salad sandwich

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

**Menu 4**
- Mediterranean salad sampler
- Veggie pita
- Buffalo chicken wrap

**Menu 5**
- Cuban panini
- Lean pastrami on rye and spice mustard
- Spinach salad

**Menu 6**
- Mayan bean salad sandwich
- Teriyaki salmon salad
- Grilled vegetable panini

**Menu 7**
- Athena salad
- Grilled Rachel sandwich
- Veggie pita

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

**Menu 1**
- Country ham on brioche bun with mango mustard, arugula, and brie roast beef on French roll with French dressing
Menu 2
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

Menu 3
Cheese, curry chicken salad with cranberries and walnuts with greens in a wrap, salad and chips

Platters (choose one)
- Basic cheese platter or more cheese
- Traditional fruit platter
- Ladies tea sandwich selection
- Turkey with apricot
- Chicken with orange
- Tuna sandwich

Fresh baked miniature assorted pastries

**APSARA’S RESTAURANT ON HOPE STREET**

Stir fried Cantonese dry noodle with seafood
Chicken on a 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

**OLGA’S CUP+SAUCER**

*Sandwiches choice*
Veggie cheddar melt, pulled pork, smoked turkey or wood grilled chicken sandwiches

**PRANZI**

Fresh fruit salad (medium)
Cheese platter (medium)
Assorted domestic cheeses (pepper jack, cheddar, Dill Havarti, smoked Gouda and Muenster) served with grapes, strawberries and gourmet crackers
Finger sandwiches
- California chicken salad
- Italian tuna salad
- Roast turkey
Miniature Italian pastry platter (medium)

**THE BUTCHER CAFÉ CATERING**

Finger sandwiches (chicken, turkey and tuna)
Cheese and crackers platter
Fruit salad
Assorted mini pastries