

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 crouete
Fruit platter
Vegetable crudité
Assorted cookies
Classic sunrise special with butter croissants
Miniature danishes
4. Cheese platter
Gourmet antipasto platter
Fruit platter
Assorted tea sandwiches
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

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

1. Seven-layer Tex-Mex dip
Baked brie en crouete

- 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 crouete
Fruit platter
Vegetable crudité
Assorted brownies
 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)

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 – Samosa
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
Two trays – Basmati rice
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 – Kachumbar salad
Two trays – Peas pulao
Ten pieces – Plain naan
Ten pieces – Onion naan
6. One tray – Aloo tikki
One tray – Samosa
One tray – Lamb keema samosa
One tray – Chicken saag
One tray – Lamb pasanda
Garlic naan
7. One tray – Veggie samosa
One tray – Chicken tikka (tandoori)
One tray – Chicken tikka masala
One tray – Peas pulao
Naan (25 people)
One gallon – Mango lassi

TASTE OF INDIA

(Choice of plates, choose at least three or 4 plates from one of the menus)

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 – Paneer 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
4. One tray – Chicken tikka masala
One tray – Jogan Josh
Ten pieces – Plain naan
Ten pieces – Onion naan
One tray – Kachumbari salad
Three 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 or 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

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 – Crudit  (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 CAF  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 chicken
- 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)