Congratulations on your upcoming defense! In preparation of your thesis defense celebration, please let Genie DeGouveia (eugenia_degouveia@brown.edu) know what is your choice of food. The CS Department will cover costs up to $300.00, but if you go over the limit then you are responsible for covering any additional charges. You can find options from Brown Catering at this link: http://www.brown.edu/Student_Services/Food_Services/catering/planning.php. Or, if you want to go with a Brown Approved Vendor, use this link ATG Vendor List to choose, send Genie the information and she will order for you.

If you choose to order food from a vendor not approved by Brown, you are responsible for placing the order and having it delivered. If you do this, please provide Genie with the receipts and you can be reimbursed up to $300.00.

If you are going to receive any additional funding from an advisor, Genie needs to know that as well to charge the correct accounts. Food orders need to be submitted at least two weeks prior to the defense to give Brown Catering enough time to process, so please let us know as soon as you can.
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

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 croute

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

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 – Bengali bhatra
   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 – Panee Jalfrezi (cheese with peppers and tomatoes)
   One tray – Bengan bhatra (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 – 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 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)