

### Social Menu



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## Hors D'Oeuvres



#### **Cold Selections**

Crisp Vegetable Crudités w/Creamy Dill Dip \$3.95 per person

Bruschetta alla Parmigiana \$3.95 per person

Domestic Cheese and Cracker Board \$4.95 per person

Fresh Seasonal Fruit Display \$4.25 per person

Italian Antipasto Platter \$5.25 per person

(Cherry Tomatoes, Kalamata Olives, Pepperoncini, Salami, Pepperoni, Assorted Cheeses)

Smoked Salmon Display w/Capers, Tomatoes, Onions, Eggs and Dill Sauce \$125.00 (serves 30ppl)

Whole Baked Brie in a Puff Pastry, Roasted Nuts, French Bread \$3.25 per person

And Crackers Served with Strawberry Preserves

#### **Cold Selections (Minimum 50 pieces)**

Fresh Fruit Kabob (Strawberry, Cantaloupe, Pineapple) \$1.50 per piece

Asparagus Wrapped in Prosciutto & Boursin Cheese \$2.00 per piece

Smoked Salmon Canapé \$2.25 per piece

Assorted Cold Canapé \$2.00 per piece

Fresh Mozzarella, Tomato, Kalamata, Basil Skewers \$1.95 per piece

Finger Sandwiches (Tuna, Chicken Salad or Egg Salad) \$1.50 per piece

Clams on a Half Shell served with Lemon and Cocktail Sauce \$2.25 per piece

Sliced Filet of Beef, Horseradish Sauce on a Crostini \$2.50 per piece

Chocolate Dipped Strawberries \$1.50 per piece

Assorted Mini Cheesecakes \$2.50 per piece

Assorted Petit Fours \$2.50 per piece

Jumbo Shrimp Display \$2.95 per piece

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## Hors D'Oeuvres



#### Hot Selections (Minimum 50 pieces)

Phyllo Pockets Spinach & Cheese, Asiago Chicken, \$1.50 per piece

Buffalo Chicken or BBQ Sauced Pork

Mini Quiche \$1.50 per piece

Spanakopita \$1.50 per piece

Vegetarian Spring Rolls w/Sweet & Sour Sauce \$1.75 per piece

Pork Pot Stickers w/Garlic Ginger Sauce \$1.50 per piece

Swedish or BBQ Meatballs \$1.75 per piece

Chicken Tenders w/Dipping Sauce \$1.75 per piece

Potato Skins w/Cheddar, Bacon, Scallions and Sour Cream \$1.75 per piece

Bacon Wrapped Scallops or Shrimp \$2.25 per piece

Mini Crab Cakes with Zesty Aioli \$2.25 per piece

Phyllo Pocket with Brie and Raspberry \$2.00 per piece

Sausage or Spinach & Cheese Stuffed Mushrooms \$2.00 per piece

Thai Peanut Chicken Skewer with Plum Sauce \$1.95 per piece

Mini Shrimp Egg Rolls with Plum Sauce \$1.75 per piece

Sauerkraut Balls with Honey Mustard \$1.75 per piece

Coconut Shrimp \$1.95 per piece

Beef Teriyaki Skewers \$1.95 per piece

Lollipop Rosemary Lamb Chops \$3.00 per piece

Mini Beef Wellington \$2.75 per piece

Perogies with Sautéed Mushrooms & Onions \$1.95 per piece

Lobster Brie and Phyllo \$2.25 per piece

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## Hors D'Oeuvres



#### **Homemade Dips**

Hummus with Parsley Served with Fresh Baked Pita Chips \$3.95 per person

Spinach & Artichoke Served Warm with Fresh Baked Pita Chips \$3.95 per person

Crab Dip Served Warm with Fresh Baked Pita Chips \$4.95 per person

#### **Specialty Stations (50 Guest Minimum)**

Chef Attendant Fee \$75.00 for Carving, Stir Fry and Pasta Stations

Carving Board ~ Chef Carved Meats Served with Rolls and Condiments (Choose One)

Roast Turkey Breast, Honey Glazed Pit Ham, Herb Crusted Pork Loin \$6.95 per person

Prime Rib \$7.95 per person

Beef Tenderloin \$9.95 per person

#### Stir Fry \$11.95 per person

Chef Prepared to Order Chicken, Beef and Baby Shrimp Sautéed with Assorted Vegetables, Noodles and Rice

#### Pasta Bar \$7.95 per person

Chef Prepared to Order Bow Tie or Penne Pasta with Marinara, Alfredo, Garlic & Olive Oil Sauces, Meatballs or Italian Sausage, Peppers, Onions, Olives, Parmesan Cheese and Garlic Bread Sticks

#### Mashed Potato Bar \$4.95 per person

Whipped Potatoes served with Soft Butter, Sour Cream, Chives, Cheddar Cheese and Vegetarian Gravy



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All Buffets are Served with Choice of 2 Salads, 1 Vegetable, 1 Accompaniment, Entrée, Rolls & Butter, Assorted Cakes and Pies, Coffee and Iced Tea

(Minimum 25 Guests)

One Entrée Choice \$26.95 per person

Two Entrée Choice \$29.95 per person

Three Entrée Choice \$32.95 per person

#### Salads (Choose Two)

Mixed Seasonal Greens – Caesar Salad – Homemade Redskin Potato Salad – Asian Cole Slaw Vegetable Pasta Salad – Fresh Fruit Compote – Greek Salad – Cucumber Salad

#### **Entrée Selections:**

Chicken Parmesan - Chicken Marsala - Chicken Bruschetta - Chicken Monterey

Chicken Piccata - London Broil - Beef Stroganoff - Beef Tips and Mushrooms

Meatloaf - Sliced Pork Loin - Sliced Roast Turkey Breast - Sliced Honey Pit Ham - Broiled Halibut

Grilled Salmon - Pecan Crusted Cod - Shrimp & Scallop Ettoufee - Eggplant Parmesan

Stuffed Shells - Portabella Mushroom - Vegetable or Beef Lasagna





#### **Buffet Accompaniment Selections:**

#### **Vegetable (Choose One)**

Fresh Seasonal Vegetable - Sautéed Mushrooms - Corn O' Brien - Medley - Whole Green Beans Almandine - Fresh Green Beans - Baby Glazed Carrots

Fresh Broccoli & Cauliflower

#### Starch (Choose Two)

Herbed Roasted Redskin Potatoes - Au Gratin Potatoes - Homemade Mashed Potatoes Sweet Potato Mashed - Herb Stuffing - Rice Pilaf - Mac N' Cheese - Herb Couscous Fluffy Egg Noodles - Penne Pasta w/Marinara

#### Add on any of the following Carved Item for a Per Person Additional Charge

Additional Chef Attendant Fee \$75.00

Roasted Turkey \$3.95 per person

Honey Glazed Pit Ham \$3.95 per person

Slow Roasted Pork Loin \$3.95 per person

Prime Rib \$4.95 per person

**Tenderloin of Beef** \$7.95 per person





#### THEMED DINNER BUFFETS

All Buffets Include Coffee and Iced Tea Minimum 25 Guests

**Barbeque** \$28.95 per person

#### Salads (Choose 2)

Cole Slaw- Potato Salad- Pasta Salad- Fresh Fruit- Tomato and Onion Salad with Basil Vinaigrette- House Salad- Caesar Salad

#### **Entrees (Choose 2)**

Barbeque Chicken- Saint Louis Ribs- Chopped Barbeque Pork- Pulled Pork- Beef Brisket

#### Side Dishes (Choose 2)

Fresh Mixed Vegetable Medley- Corn on the Cob- Green Beans- Baked Beans

#### **Dessert**

**Assorted Cookies** 

#### **Italian** \$27.95 per person

#### Salads or Soup (Choose 2)

Caesar Salad- Italian Pasta Salad- Fresh Fruit- House Salad with Homemade Vinaigrette- Italian Wedding Soup-Minestrone

#### **Entrees (Choose 2)**

Stuffed Shells- Italian Sausage, Peppers and Onions- Baked Ziti- Chicken Parmesan- Penne Pasta with Marinara or Alfredo Sauce- Bowtie Pasta and Meatballs- Vegetable or Beef Lasagna

#### Also Included

Grilled Marinated Italian Vegetables- Garlic Bread- Fresh Baked Cookies



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#### **Southwestern** \$28.95 per person

#### Salads or Soup (Choose 2)

3 Bean Salads- Black Bean and Corn Salad- Fresh Fruit- House Salad- Caesar Salad-Roasted Pepper Salad- Chicken Tortilla Soup

#### Meat (Choose 2)

Fresh Ground Beef- Mesquite Grilled Chicken- Beef Brisket- Fajita Meat

#### Also Included

Tortilla Chips and Salsa- Soft and Hard Taco Shells- Mexican Rice- Refried Beans- Shredded Cheddar Cheese-Shredded Iceberg Lettuce- Diced Tomatoes and Onions- Black Olives- Jalapeno Peppers- Sour Cream- Fresh Baked Cookies

#### Cookout \$27.95 per person

#### Salads (Choose 2)

Homemade Potato Salad- Pasta Salad- House Salad- Fresh Fruit- Creamy Cole Slaw- Macaroni Salad- Marinated Vegetable Salad- Caesar Salad

#### Meat (Choose 2)

Hamburger- All Beef Hot Dogs- Italian Sausage- Grilled Chicken

#### Sides (Choose 2)

Baked Beans- Oven Roasted Potatoes- Potato Chips- Corn on the Cob- Fresh Vegetable Medley- Italian Green Beans

#### Also Included

Sliced Tomatoes- Lettuce- Cheese- Buns- Mustard- Ketchup- Mayonnaise- Fresh Baked Cookies

#### **Enhancements** \$2.95 per person for each option

Baby Back Ribs - Grilled Sirloin - Grilled Shrimp - Grilled Salmon



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## **Buffet Lunches**



#### **Asian Inspired** \$18.95 per person

#### Soup, Salad and Egg Roll (Choose 2)

Mixed Greens with Citrus Vinaigrette Dressing - Oriental Salad with Sesame Seed Dressing - Wonton Soup Hot and Sour Soup - Vegetable Egg Roll or Shrimp Egg Roll

#### Meat (Choose 2)

Chicken or Shrimp Stir Fry - Beef and Broccoli - Sesame Chicken - Shrimp or Beef Lo Mein Sweet and Sour Chicken or Shrimp - Cashew Chicken - Curry Chicken or Beef - Orange Chicken

#### Also Included

Oriental Vegetables- Vegetarian Fried Rice- Fresh Baked Cookies

#### Baked Potato Bar \$16.95 per person

#### Salads (Choose 2)

House Salad - Fresh Fruit - Caesar Salad - Tomato and Onion Salad with Basil

#### **Baked Potato Toppings** (Choose up to 6)

Homemade Chili - Taco Meat - Bacon Bits - Steamed Broccoli - Diced Tomatoes - Chopped Scallions Shredded Cheddar or Monterey Jack Cheese - Sour Cream - Butter

#### Also Included

Fresh Baked Cookies



## **Buffet Lunches**



#### Macaroni and Cheese Bar \$16.95 per person

Salad (Choose 2)

House Salad - Fresh Fruit - Caesar Salad - Tomato and Onion with Basil

Pasta (Choose I)

Penne, Rotini or Cavatappi Corkscrew Pasta

#### Create your own Macaroni and Cheese (Choose up to 4)

American Cheese - Cheddar Cheese - Pepper Jack Cheese - Provolone Cheese - Mozzarella Cheese Tomatoes - Mushrooms - Green Peppers - Onions - Bacon - Kalamata Olives

#### Also Included

Fresh Baked Cookies

**Enhancements** \$3.95 per person (Choose I)

Buffalo Chicken - Lobster - Shrimp



## Plated Dinners



Dinners Include: House Salad, Rolls and Butter, Regular and Decaffeinated Coffee, Iced Tea, Chef's Choice Vegetable, Starch and Dessert

#### **All Natural Chicken Selections**

Chicken Marsala - Simmered in a wine and mushroom \$25.95

Chicken Parmesan – Lightly breaded and topped with marinara sauce and provolone cheese \$25.95

Classic Stuffed Chicken - Boneless chicken breast stuffed with homemade stuffing \$22.95

Chicken Bruschetta – Grilled and topped with fresh bruschetta \$25.95

**Seared Chicken Breast** – Served with roasted butternut squash and brussel sprouts, finished with a sage chicken au jus \$22.95

#### **Beef Selections**

New York Strip Steak ~ 10 oz. strip steak grilled, seasoned and topped with a mushroom sauce \$35.95

Filet Mignon ∼ 8 oz. beef tenderloin served with a cabernet reduction sauce \$36.95

Slow Roasted Prime Rib (Minimum 10 Orders Please) ∼ Served with au jus and horseradish sauce \$36.95

**Steak Diane –** 10 oz. strip steak served with a dijon peppercorn sauce \$38.95



## Plated Dinners



#### **Seafood Selections**

Grilled Salmon - Grilled and topped with mango salsa or dill sauce \$33.95

Shrimp Scampi - Sautéed shrimp served with a lemon herb garlic sauce \$29.95

Crab Cakes – Prepared with lump crab meat and served with a jalapeno remoulade \$38.95

**Seared Shrimp** - Jumbo shrimp served with a parsnip puree, roasted fennel and sweet shallot relish and Yukon Gold fingerling potatoes \$32.95

#### Pork - Veal - Lamb

Pork Tenderloin - Roasted tenderloin served with a port wine demi-glace \$24.95

Veal Marsala - Fresh veal sautéed in a wild mushroom sauce \$32.95

**Rack of Lamb** – Roasted and served with a madeira peppercorn reduction \$43.95

Lamb Chop - 10 oz. chop served with an apple cider and creole mustard glaze \$39.95

#### **Vegetarian Selections**

**Eggplant Parmesan -** Baked eggplant, topped with marinara sauce and provolone cheese \$24.95

Marinated Portabella Mushroom – Marinated and grilled, served with couscous \$24.95

Lasagna – Fresh vegetables, provolone and ricotta cheese topped with marinara sauce \$24.95

Vegetable Stir Fry – Fresh vegetables lightly sautéed served with a light teriyaki sauce \$24.95



## Plated Dinners



#### **Duet Entrees**

#### Filet & Salmon

6 oz. filet topped with a port wine demi-glace and 4 oz. grilled salmon with a creamy dill sauce \$44.95

#### **Chicken & Shrimp**

Chicken marsala and shrimp scampi \$39.95

#### Filet & Crab Cake

6 oz. filet topped with a béarnaise sauce and a crab cake served with remoulade \$44.95

#### Filet & Lobster Tail

6 oz. filet topped with a port wine demi-glace and 4 oz. lobster tail with herb butter \$49.95



## Alcoholic Beverages



**Host bars include:** Tonic, Soda, Juices, Standard Mixes and Garnishes.

We schedule one bartender for every 75/100 guests. Security Officer is required for events serving alcohol. Unfortunately, we do not offer Sunday bar service.

#### Soft Bar Package

Beer, Wine, and Soft Drinks (4 ½ hours) \$14.95 per person

Domestic Bottled Beers: Budweiser, Bud Light, Miller Lite, Yuengling and Yuengling Light

House Wines: Cabernet, Merlot, Chardonnay and White Zinfandel

Soft Drinks: Pepsi, Diet Pepsi, Sierra Mist, and Ginger Ale

Soft Bar Per Hour Package

First Hour at \$6.95 per person

Each Additional Hour \$3.95 per person

#### **House Brand Package**

Host Bar House Brand Selection (4 ½ hours) \$16.95 per person

Liquor: Vodka, Gin, Rum, Tequila, Whiskey, Bourbon, Amaretto, and Peach Schnapps

Domestic Bottled Beers: Budweiser, Bud Light, Miller Lite, Yuengling and Yuengling Light

House Wines: Cabernet, Merlot, Chardonnay and White Zinfandel

Soft Drinks: Pepsi, Diet Pepsi, Sierra Mist, and Ginger Ale

House Brand Per Hour Package

First Hour at \$8.95 per person

Each Additional Hour \$4.95 per person

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## Alcoholic Beverages



#### **Premium Brand Package**

Host Bar Premium Brand Selection (4 ½ hours) \$20.95 per person

**Liquor:** Jack Daniel's Bourbon, Johnny Walker Red Label Scotch, Seagram's 7 Whiskey, Absolut Vodka, Tanqueray Gin, Bacardi and Captain Morgan Rum, Jose Cuervo Tequila, DiSarrona Amaretto, Peach Schnapps and Kahula

Domestic Bottled Beers: Budweiser, Bud Light, Miller Lite, Yuengling and Yuengling Light

House Wines: Cabernet, Merlot, Chardonnay and White Zinfandel

Soft Drinks: Pepsi, Diet Pepsi, Sierra Mist, and Ginger Ale

**Premium Brand Per Hour Package** 

First Hour at \$10.95 per person

Each Additional Hour \$4.95 per person

#### Cash Bar

Bartender Fee \$75.00 per bartender (One Bartender per 75 guests)

Soft Drinks \$1.50 per glass

Pepsi, Diet Pepsi, Sierra Mist, and Ginger Ale

**Domestic Bottled Beers \$4.00 per glass** 

Budweiser, Bud Light, Miller Lite, Yuengling and Yuengling Light

House Wines \$5.00 per glass

Cabernet, Merlot, Chardonnay and White Zinfandel

Mixed Drinks \$5.50 per glass



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## General Information



#### **Catering Policies 2015**

Thank you for considering The NEW Center for your upcoming event. Our staff welcomes the opportunity to be part of your very special day. The following are guidelines and procedures intended to help plan and execute your function smoothly.

- I. A deposit of \$750.00 required for Social Events with food purchase at the time of booking to secure your date and space as DEFINITE. This deposit will be applied to your final bill and is non-refundable.
- 2. Saturday events have a minimum of \$6000.00 in catering sales. Note: if the \$6000.00 catering sales are not met there will be a \$995.00 room rental charge added.
- 3. Menu selection, function room set-up requirements and all other details must be finalized with the catering department at least two weeks prior to the function. Plated entrée selections must have place cards for each guest identifying their food selections.
- 4. To properly prepare for your function, we require the final guaranteed guest count 10 days prior to the function. This final count is not subject to reduction after the final count is given and is the minimum number you will be charged for.
- 5. Payment based on final guaranteed attendance number is due ten days prior to your Social Function. Payment is due when final count is given. We only accept Certified Bank Checks or Major Credit Card on Social Functions. Necessary adjustments to your bill will be made following your function.
- 6. Any additional fees incurred the day of the event, will be billed to client.
- 7. Our printed menus are suggested for your consideration. However, our staff will be pleased to design a menu for your specific needs and quote specific prices within your established budget.
- 8. All prices and food items listed on our menus are subject to change due to fluctuating costs and availability of items. Policies and pricing are subject to change without notice.
- 9. A service charge of 20% plus applicable sales tax will automatically be charged on all banquet functions with food purchase.
- 10. All food and beverage items including liquor, wine and beer must be supplied and prepared by The NEW Center. Violations will be grounds for immediate termination of said function.
- II. In accordance with prevailing laws, we will refuse to serve anyone under the legal drinking age of 21 and Licensed Professional Security Guard will be assigned by The NEW Center Catering Department for all events serving alcohol.



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## General Information



- 12. The NEW Center is not liable for damage to or loss of items, equipment or personal property belonging to your group or its members.
- 13. All set up arrangements such as decorations, staging, audio-visual equipment, etc. must be made through the Catering Department.
- 14. The NEW Center reserves the right to inspect and control all functions. Your group is liable for damage to the property and premises and will be charged accordingly.
- 15. The NEW Center reserves the right to change function room prior to arrival. Room set up suitable for the function if the attendance decreases or increases.
- 16. Decorations or displays brought into The NEW Center must be approved by our catering department prior to arrival. Banners or display items may not be affixed to any stationary wall, floor, window, ceiling with nails, staples, tape or any other substance in order to prevent damage to the fine fixtures and furnishings. The client agrees to be responsible for any damage done to the function room or any other part of The NEW Center by client, invitee, employees, independent contractors or others under his control.

# Banquet Rooms



Noem :-	Basen Bake:	Lew	Sour Ft	Beam Configurations			
				Basquel	Cleannon	Thomas	Biorreson
Grand Salmon + 5 hrs.	5995,00	90'x88'	7680	424	270	750	
Grand Baltoom > 5 kes.	\$1,116,00	90's RV	7680	424	270	790	
Gravat Baltinoim A/B + Stvis.	\$195.00		3840	. trs	100	900	24
Grand Balleours A/9 > Shrs.	\$995.00		3845	175.	100	800	19419
University real + Stree.	\$995.00	7.5"×60"	3976	200	200	100	24
University Hall > Stess.	\$895.00	73"x60"	2974	200	300	300	24
University Hall A/S < Step.	\$285.00	1000	1967	125	90.	750	.24
University Holf A/S > Storp.	\$695.00		1987	125	60	190	34
Univ High A/B/C/D < 5 hrs.	\$95.00		993	12	24	50	. 4
Univ Hall A/B/C/D > 5 hrs.	1295.00		993-	12	24	10	
Ols Conf Rm 1/3/5/4 + 5 fee.	\$95.00	26 VTF	500		*		12:
Gis Cord Rm 1/2/3/4 + 5 firs.	\$295.00	26'x/Y	586		¥.		- 14
Exec Goardroom v Shrs.	5295.00	42vir	1004		*	(4)	30
Exec Soundroom > Shis.	\$895.00	4210	1004	(A)			26



# The NEW Center

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