



EXECUTIVE GUIDE



**Rowan University**



## Presidential Menu

Welcome to Rowan University Catering Services. Our catering department will work in close partnership with you to customize your program, providing the highest level of food quality and service to assure the success of your event.

Our philosophy is to provide a meeting and dining environment specialized to not only meet, but also exceed your expectations. Our team is committed to providing service and menu flexibility so that your event will be uniquely your own.

Please keep in mind that the menu items and service included in this brochure are a sampling of what we can do for you. Should your event require special services or dietary considerations, we will tailor our offerings to meet your needs.

We appreciate your business and will do whatever we can to make your event memorable, from start to finish. If you have any questions regarding our services, please call your catering department at 856.256.4777.

We look forward to serving you

*Rowan Catering Services*



## Breakfast & Brunch

### **Regular or Mini ...**(choose 3)

Assorted Bagels, Muffins, Danish, Scones, Donuts  
and Breakfast Breads

Served with Butter, Cream Cheese, and Jelly

Seasonal Fruit Salad or Sliced Fruit Platter

Assorted Individual Yogurts and Granola

Cinnamon Oatmeal

Cream of Wheat

Cheesy Grits

### **Choose One**

Ham, Cheddar and Tomato Strata

Baked Vegetable Frittata

Spinach & Feta Frittata

Scrambled Eggs with Cream Cheese & Scallions

Breakfast Burritos



## Breakfast & Brunch

### Choose One Breakfast Meat and One Potato

Bacon	Home Fries with Onions & Peppers
Pork Sausage Link	Shredded Hash Browns
Turkey Sausage Link	Sun Creek Cheddar Sliced Potatoes
Grilled Ham Steaks	Country Home Fries
NY Strip Steaks and Eggs	Hash Browns

*\$11.95 per person without add-on.*

### Add Ons

Smoked Salmon Platter *\$8.95 per person*


Tomato, Red Onion, Hard-Cooked Eggs

Brioche French Toast with Fruit Topping *\$2.25 per person*

Served with warm maple syrup

Blueberry or Chocolate Chip Pancakes *\$1.25 per person*

Served with warm maple syrup



## Salads

Crisp Romaine Lettuce Tossed *\$8.50*

with Gorgonzola Cheese, Apples and  
Candy Pecans Served with Balsamic Vinaigrette

Mesclun Mix Salad Garnished with *\$6.95*

Fresh Mozzarella and Tomatoes  
Served with Balsamic Vinaigrette

Asian Tossed Salad with Carrots, *\$6.95*

Cucumbers, Mandarin Oranges  
and Crispy Noodles Served with Sesame Vinaigrette

Mesclun Mix Salad Topped with Marinated Artichokes, *\$6.95*

Roasted Red Peppers and Black Olives  
Served with Olive Oil Vinaigrette

Lobster Cobb Salad with Avocado, *\$11.95*

Crisp Bacon, Tomato  
Served with Creamy Italian Salad Dressing



## Entrees and Sides

	Lunch	Dinner
Herb Crusted Salmon	\$14.95	\$16.95
Plum Glazed Pork Loin	\$11.95	\$14.95
Mozzarella Cheese and Roasted Red Pepper Ravioli	\$11.95	\$13.95
Dijon Pork Tenderloin	\$12.95	\$15.95
Flank Steak with Chimichurri	\$11.95	\$15.95
Filet Mignon brushed with Demi Glace	\$20.95	\$23.95
NY Strip Steak	\$16.95	\$24.95
Grilled Veal Chop		\$25.95
Jumbo Lump Crab Cake	\$22.95	\$25.95
Chicken Breast Topped with Sautéed Spinach & Smoked Mozzarella	\$12.95	\$14.95
Shrimp and Chicken Stir Fry	\$19.95	\$22.95
New Zealand Lamb Chops		\$21.95
<i>Choose 2 side items</i>		
Seasonal Grilled Vegetables	Herb Roasted Potatoes	
Sautéed Green Beans	Garlic Mashed Potatoes	
Sautéed Spinach	Sautéed Mushrooms	
Zucchini and Yellow Squash	Rice Pilaf	
Glazed Baby Carrots	Saffron Rice	
Steamed Broccoli with Lemon Pepper	Potatoes Au Gratin	
Lobster Mashed Potatoes	add \$2.00	

*\*Additional seasonal menu selections available upon request.  
Please ask for our culinary team's recommendations.*

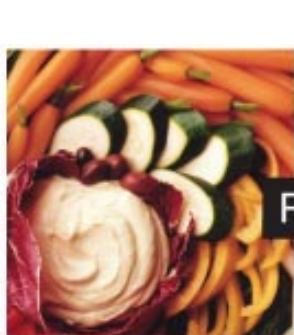


## Receptions

### Stationary

Grilled Vegetable Platter	\$3.95
Seasonal Fruits and Imported Cheese Display (aged provolone, dill havarti, gouda, brie, lemon stilton, cranberry wensleydale)	\$4.95
Seasonal Crudite and Dips	\$2.95
Antipasti Platter (roasted peppers, marinated artichokes, prosciutto, fresh mozzarella, aged provolone, assorted olives)	\$7.95
Seafood Cocktail Display (crab claws, shrimp cocktail, scallops ceviche)	<i>Market Price</i>
Sushi Display (California roll, spicy tuna roll, ell roll, vegetable roll)	\$8.95





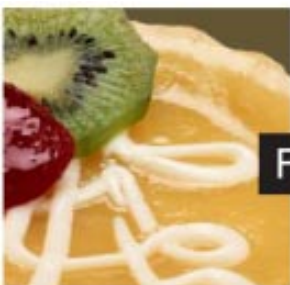
## Receptions

### Cold Hors d'Oeuvres

Pecan Chicken Salad on Endive Leaves - (2pp)	\$4.95 per person
Antipasti Skewers (olives, mozzarella cheese, Prosciutto) - (2pp)	\$5.95 per person
Toasted Herb Goat Cheese on Baguette - (2pp)	\$3.95 per person
Shrimp Cocktail - (4pp)	\$7.95 per person
Smoked Salmon Canapés - (2pp)	\$6.95 per person
Cucumbers with Red Pepper Cream Cheese - (2pp)	\$3.95 per person
Assorted Sushi Rolls - (2pp)	\$5.95 per person
Blini with Crème Fraiche and Caviar - (2pp)	Market Price

### Hot Hors d'Oeuvres

Vegetable Spring Rolls - (3pp)	\$3.95 per person
Skewered Scallops with Sweet & Sour Glaze - (2pp)	\$5.50 per person
Asian Beef Skewers - (2pp)	\$6.95 per person
Mini Beef Wellington - (2pp)	\$11.50 per person
Mini Chicken Wellington - (2pp)	\$11.50 per person
Mini Crab Cakes - (4pp)	\$8.95 per person
Spicy Thai Shrimp Spring Roll - (2pp)	\$6.95 per person



## Flavorful Desserts

Dolce de Leche Chocolate Pyramid	\$8.95
Chocolate Lava Cake	\$4.95
Chocolate Petite Fours	\$3.50
Chocolate Truffles	\$1.95
Chocolate Dipped Strawberries	Market Price
New York Cheese Cake	\$2.95
Individual Apple Tarts	\$3.95
Key Lime Pie	\$4.95
Granny Apple Pie	\$4.95
Pound Cake with Fresh Cream and Seasonal Fruits	\$1.95

*\*Additional desserts available upon request. Please consult with our catering department for options.*