



Catering *A Tradition of Hospitality*

For Our Off-Campus Customers



Beverages & À La Carte	3
Plated & Buffet Breakfasts	4
Morning & Afternoon Breaks	5
Plated & Buffet Lunches	6-7
Vegetarian/Vegan Entrees	8
Sandwich Buffets, Soup & Salad Buffet, Pizza À La Carte	9
Express Box Lunches & Sandwich Wrap Buffets	10
Buffet Classics & Cookouts	11
Hors d'oeuvres & Appetizers	12-13
Plated & Buffet Dinners	14-16
Desserts	17
Wine, Beer & Spirits	18-19
CSB Events & Catering Policies	20-21

What does CSB mean to you?

Perhaps it's the ambiance you want at your event. Classic. Simple. Or, bold! Maybe it's the type of event you are hosting: a conference, sport tournament or birthday party. Better still, it could be the type of food that serves as the cornerstone of your event, like a cookout, snacks or brunch. To us, CSB Catering means all of these things and more.

CSB Catering represents more than 100 years of hospitality, stewardship, service and attention to detail.

Whether it's a morning brunch, a business luncheon or an elegant dinner party, CSB Catering will create an unforgettable experience. This menu selection is just the beginning. Having kids at your event or guests with special requests? Not a problem. Looking for a special dish not featured in this guide? No worries. Our experienced chefs will work with you to create a menu that is sure to delight. So, peruse these pages, and let your tastebuds lead you to the perfect meal. Enjoy.

Beverages

Cold Beverages

Orange Juice

Per pitcher 16.00

Per gallon 28.00

Assorted Sodas 2.20 each

Sparkling Water 2.20 each

Assorted Juices 3.00 each

Lemonade

Per pitcher 12.00

Per gallon 24.00

Raspberry Lemonade

Per pitcher 14.00

Per gallon 28.00

Cranberry-Fizz Punch

Per gallon 28.00

Cranberry or Apple Juice

Per pitcher 15.00

Per gallon 27.00

Ice Water (without food or beverage order)

Per pitcher 4.00

Per gallon 8.00

Skim Milk

Per pitcher 14.00

Per gallon 28.00

Hot Beverages

Coffee: Regular or Decaffeinated

Per air pot 20.00

Per gallon 25.00

Hot water with tea assortment

Per air pot 20.00

Per gallon 25.00

Hot Spiced Apple Cider

Per air pot 20.00

Per gallon 25.00

Hot Chocolate

Per air pot 20.00

Per gallon 25.00

*Thermal pot (5 cups); Pitcher (8 cups)

Air pot (10 cups); Gallon (16 cups)

Offerings and prices subject to change

À La Carte Menu Items

Mini Rolls

Cinnamon or Caramel 18.00/dozen

Bread

Banana, Pumpkin
or Lemon Poppy Seed 18.75/dozen

Special K® Bars 26.00/dozen

Iced Brownie 22.00/dozen

Mint or Turtle Brownies 24.00/dozen

Caramel Bars 22.00/dozen

Blueberry Muffins 24.00/dozen

**Craisin White Chocolate
Scones** 26.00/dozen

Assorted Danish Pastries 24.00/dozen Assortment
of lemon cheesecake, salted caramel, toasted coconut,
strawberry shortcake and cherry chocolate.

Cookies

Assortment of Chocolate 10.00/dozen
Chip, Sugar and Chocolate-Toffee

Assortment of Chewy Brownie, 14.00/dozen
M&M® and Monster

Ice Cream Novelties 2.50 each

Root Beer Floats 3.50 each



Wake Up Call

A glorious start to your day.

Plated Breakfasts

All plated breakfasts include regular coffee, orange juice and ice water.

Plate service only available in the Gorecki Center.

Sunrise Scrambler 14.00

Our take on the classic. Scrambled eggs with ham, diced peppers, onions and topped with cheese. Served with choice of mini cinnamon or mini caramel rolls and fresh seasonal fruit.

Cinnamon Swirl French Toast 13.50

CSB cinnamon swirl french toast. Served with choice of sausage or bacon and fresh seasonal fruit.

Quiche 14.00

Choice of vegetable quiche or bacon and cheese quiche. Served with choice of cheesy potatoes or roasted baby red potatoes and fresh seasonal fruit.

Breakfast Buffets

All breakfast buffet entrees include regular coffee, orange juice and ice water.

Minimum 20 guests.

Oatmeal Bar 11.20

Prepared oatmeal, toppings: raisins, diced apples, almonds, flax seeds, honey, maple syrup, brown sugar and milk.

EggCeptional Eggs 15.50

Light and fluffy scrambled eggs garnished with diced peppers served with choice of sausage or bacon and choice of cheesy potatoes or roasted baby red potatoes. Complete the offering with choice of mini cinnamon or mini caramel rolls.

French Toast Bake 14.50

French toast made with granola and cinnamon. Served piping hot with choice of sausage or bacon and fresh seasonal fruit.

The Morning Scrambler 15.60

Light and fluffy scrambled eggs with your choice of sausage or bacon. Served with freshly baked blueberry muffins and fresh seasonal fruit.



Take 5

We have the perfect pick-me-up.

Morning and Afternoon Breaks

Great Beginnings 7.40

Choice of mini caramel or mini cinnamon rolls. Served with regular coffee, assorted teas, orange juice and ice water.

Morning Bread Basket 7.85

Blueberry muffins, banana bread and assorted scones. Served with regular coffee, assorted teas, orange juice and ice water.

Early Start 8.95

Banana bread and fresh seasonal fruit. Served with regular coffee, assorted teas, orange juice and ice water.

The Cookie Jar 5.00

An assortment of chocolate chip, sugar and chocolate-toffee cookies. Served with choice of milk or lemonade and ice water.

Special K® Break 8.15

Special K® Bars and Gardetto's® Snack Mix. Served with regular coffee, assorted teas, soda and ice water.

Ham and Turkey Minis 6.85

Ham and turkey mini sandwiches (two per guest) served with American cheese, fresh leaf lettuce, mayo, mustard and kettle chips. (Beverage not included.)

The Trio 8.00

An assortment of bars, veggies and ranch dip and our "house fried" pita wedges and hummus. Served with soda and ice water.



Let's Do Lunch Tummy pleasers!

Plated Lunches

Each plated lunch includes choice of salad, vegetable, potato or rice and assorted breads. See page 7 to make selection.

Includes regular coffee on a station and ice water on tables.

Available 11 a.m. to 2 p.m.

Plate service only available in the Gorecki Center.

Tuscan Pork Loin 21.50

A Sliced boneless pork tenderloin marinated in olive oil, lemon, rosemary and sage.

Parmesan Chicken 21.50

Tender chicken breast topped with a crunchy parmesan cheese crust. Served with a white shallot cream sauce.

Beef Medallions 28.20

Tender beef seasoned with sage, sea salt, fresh cracked pepper, garlic and extra virgin olive oil, broiled and sliced into medallions.

Honey Glazed Salmon 22.75

Salmon fillet baked in a honey citrus sauce served on a bed of fresh spinach leaves.

Buffet Lunches

Lunch buffet includes choice of salad, vegetable, potato or rice and assorted breads.

See page 7 to make selection.

Includes regular coffee on a station and ice water on tables.

Available 11 a.m. to 2 p.m. Minimum of 20 guests.

Lasagna 16.55

Deep dish meat lasagna served with garlic bread and choice of salad and vegetable. (Potato or rice not included.)

Oven Roasted Turkey 20.00

A slow roasted breast of turkey traditionally seasoned. Served with an herbed vegetable stuffing.

Breast of Chicken 21.50

Choice of the following sauces:

- Cola Bar-B-Que Sauce
- Whiskey Sauce
- Pesto
- Honey Ginger Sauce
- Boursin
- Cranberry Apple Brie

Beef Brisket 24.00

Our brisket is slowly roasted over a hardwood fire and finished with a BBQ sauce.

Tropical Tilapia 20.00

A tilapia fillet seasoned with a chipotle lime crust.



Vegetable Varieties

Ask about our seasonal offerings.

Green Beans with Almonds

Buttered Carrots

Whole Kernel Corn

Prince Edward Island Blend

Carrots, green and yellow beans.

Mediterranean Blend

Zucchini, yellow squash, carrots, onions and a blend of bell peppers.

Biscayne Blend

Green beans, carrots, onions and red peppers.

Malibu Blend

Broccoli, cauliflower, orange and yellow carrots.

Potatoes or Rice

Long Grain and Wild Rice

Red Skin Garlic Mashed Potatoes

Mashed Potatoes with Gravy

Baked Potatoes with a side of Sour Cream

Oven Roasted New Potatoes with Rosemary and Garlic

Chive and Sour Cream Mashed Potatoes

Whipped Sweet Potatoes

Rice Pilaf

Salad Selections

Baby Field Greens with Raspberry Vinaigrette

Spring mix blend, tossed with dried cranberries, red onions and slivered almonds. Tossed with a raspberry vinaigrette.

Caesar

Fresh romaine lettuce tossed with seasoned croutons, shredded Parmesan cheese and a creamy Caesar dressing.

Spinach and Spring Mix Salad with Orange Vinaigrette

Spinach and spring mix blend with shaved Manchego cheese, toasted nuts and red grapes. Tossed in an orange basil vinaigrette.

Tossed Garden Salad

A fresh mix of lettuce with tomatoes, cucumbers, julienne carrots, red onions and seasoned croutons. Served with French and Ranch dressings.

Cafe Green Salad

A fresh blend of salad greens tossed with a mustard garlic vinaigrette.

Spring Mix Citrus Salad

Fresh spring mix with grapefruit and orange segments, raw pumpkin seeds and a champagne citrus vinaigrette.



Vegertarian/Vegan Entrees

Served with choice of salad and garlic bread.

Includes coffee and ice water. Available as plated or buffet.

Cavatapi 17.75

Mediterranean vegetables lightly sautéed in olive oil, tossed with corkscrew-shaped pasta and sprinkled with Feta and Parmesan cheese.

Ratatouille Prima Vera 17.00

A delightful stewed vegetable dish of eggplant, zucchini and peppers.

Seasonal Grilled Vegetables and Farro Grain 17.50

A hearty blend of seasonal grilled vegetables to include yellow squash, zucchini, artichoke hearts and farro – the ancient grain of the Romans. Served with fresh ciabatta bread.

Vegetable Lasagna 17.50

Deep dish vegetable and spinach lasagna.

Peperonata (Vegan) 17.50

A colorful blend of sweet peppers, pasta and olives with an Italian flair. Served over rice for vegan preparation, served over cheese totellini for vegetarian preparation.

Farfalle Pasta with Italian Cheese 17.50

“Butterfly” pasta tossed with a unique blend of Italian cheese and tomato sauce. Topped with a creamy Bechamel sauce.

Roasted Vegetable Strudel 17.50

Flaky puff pastry stuffed with roasted Tuscan vegetables and drizzled with a roasted sweet red pepper sauce. Garlic bread not included.

Tortellini Alfredo Prima Vera 18.50

Cheese tortellini, broccoli, red peppers, peas and carrots tossed in a creamy Alfredo sauce.

Choice of Salad

Salad descriptions on page 7.



Sandwich Buffets

Includes kettle chips, a choice of salad, assorted sodas and ice water on a beverage station.

Pulled Pork Sandwich 15.00

Pulled pork served on assorted buns. Served with two sauces; Bar-B-Que sauce, a light mustard and pickles.

The Delicatessen 14.10

Includes a plentiful assortment of deli meats and cheeses, assorted buns, hummus, lettuce, tomato, red onion, pickles, mayo and mustard.

The Napa Valley Sandwich 19.70

Includes salami, Italian seasoned beef, smoked turkey, pickled sweet cherry peppers and hummus, smoked gouda, blue marble jack and cheddar cheese, red leaf lettuce, tomato, red onion, mayonnaise, roasted red pepper sauce and stone-ground mustard. Served with ciabatta bread.

Italian Focaccia 16.00

An assembled sandwich

Italian focaccia bread stuffed with assorted Italian meats and cheeses, fresh basil and leaf lettuce. Trio of condiments on the side: house dijon mustard, lemon mayonnaise and Italian vinaigrette.

Choose one salad

(add a second salad for 2.50 per guest)

- Garden Pasta Salad
- Tossed Garden Salad
- Fiesta Black Bean Salad
- Fresh Seasonal Fruit

Add one soup 3.00 per guest

- Tomato Basil
- Chicken Noodle
- Lentil Vegetable

Add one soup 3.50 per guest

- Creamy Chicken Wild Rice

Souper Sandwich Buffet

Sub sandwich – choose from ham, turkey, or vegetable with hummus. Sandwich topped with lettuce, tomato and co-jack cheese. Includes choice of soup, pita chips, pickles, mayo and mustard.

Also includes assorted sodas and ice water on a beverage station.

Minimum of 20 guests 16.00

Choose one soup

- Tomato Basil
- Creamy Chicken Wild Rice
- Chicken Noodle
- Lentil Vegetable

Pizza À La Carte

16 inch pizza pies (8 slices per pizza)

Includes paper plates and napkins.

Cheese	20.00 each
Pepperoni	21.00 each
Sausage	21.00 each
Vegetable	20.00 each
Chicken, Spinach, Artichoke	21.00 each
Canadian Bacon with Pineapple	21.00 each



Express Box Lunches

Deli Ham, Turkey or Roast Beef, with Leaf Lettuce and Cheddar Cheese served on a Potato Bun 14.25

Includes an apple, kettle chips, chocolate chip cookie and choice of canned soda, sparkling water or canned lemonade.

Vegetarian options: garden vegetable or hummus and cheese.

Sandwich Wrap Buffets

Includes choices of salad, kettle chips, assorted sodas and ice water on a beverage station.

Mediterranean Vegetable 14.40

Spinach, roasted and grilled seasonal vegetables and pepper jack cheese wrapped in a soft tortilla with roasted red pepper sauce.

Chicken Caprese 14.40

Tender strips of chicken breast, mozzarella cheese, fresh tomatoes and pesto mayonnaise wrapped in a soft tortilla.

Smoked Turkey 14.40

Thinly sliced smoked turkey with romaine lettuce, dried cranberries, red onion and a cream cheese spread wrapped in a soft tortilla.

Cattleman's 14.40

Thinly sliced road beef, cheddar cheese, tomatoes, romaine lettuce and a creamy horseradish sauce wrapped in a soft tortilla.

Italian 14.40

A selection of Italian meats, provolone cheese, and chateau mayo dressing, wrapped in a soft tortilla.

Choose one salad

(add a second salad for 2.50 per guest)

- Garden Pasta Salad
- Tossed Garden Salad
- Fiesta Black Bean Salad
- Fresh Seasonal Fruit



Walk the Line

The Buffet Classics

*Buffet classics available 11 a.m. - 2 p.m.
Includes assorted soda and ice water on a
beverage station. Minimum 20 guests.*

Pasta Bar 15.00

Penne pasta served with Italian red meat sauce and alfredo sauce. Served with garlic bread and your choice of Caesar or garden tossed salad.

Pizza 15.50

Pizza served hot and fresh with garlic bread. Choice of Caesar or garden tossed salad. Choice of the following toppings

- Cheese
- Pepperoni
- Sausage
- Vegetable

Taco Bar 15.50

Soft tortilla shells and tortilla chips, seasoned ground beef, refried beans, cilantro lime rice, shredded lettuce, sliced black olives, chopped onions and tomatoes, shredded cheese, guacamole, sour cream and salsa.

Stir Fry 15.00

Colorful Asian vegetables and tender strips of chicken breast tossed with an aromatic sauce. Served with steamed rice and fortune cookie.

Fire It Up!

Casual Cookout

*Delivery and pick up provided.
Minimum of 20 guests. 19.40*

All cookout menus include: a selection of two meats and two sides, cracked wheat and white buns, lettuce, tomato slices, onions, pickles, ketchup, mustard, cheese slices, an assortment of cookies, and disposable tableware. Includes lemonade and ice water. Arrives hot and ready to serve.

**Chef/attendant charge of \$25 per hour applies for on-site grilling.*

Choose Two Meats:

- Hamburgers
 - Hot Dogs
 - Brats
 - Vegetarian Burgers
 - Chicken Breasts
 - Pulled Pork
 - Bar-B-Que Sauced Pulled Chicken
- (Add 3rd meat choice for 3.50 per guest)*

Choose Two Sides:

- Coleslaw
 - Potato Salad
 - Pasta Salad
 - Kettle Chips
 - Garden Tossed Salad
 - Baked Beans
 - Watermelon Slices (seasonal)
- (Add 3rd side choice for 2.50 per guest)*



Go Ahead. Nibble.

Signature Hors d'oeuvres

Minimum 15 orders per item.

Served one per guest

Tequila Fruit Kabobs 3.25

Skewered fruit marinated in tequila.

Jumbo Shrimp Shooters 5.00

Chilled jumbo shrimp served in an oversized shot glass with chopped lettuce. Topped with a savory cocktail sauce for dipping.

Served two per guest

Bruschetta with Fresh Mozzarella and Tomatoes 3.50

Fresh mozzarella and diced tomatoes served on grilled garlic bread.

Meatballs 3.50

Choice of flavor:

- Bar-B-Que
- Asian
- Sweet and Sour
- Swedish
- Italian

Artichoke Salsa on a Baguette 3.15

Artichokes, onions, greek olives, garlic and fresh herbs on a french baguette.

Mini Egg Rolls 3.30

Filled with Asian vegetables. Served with sweet and sour sauce.

Beef and Blue Crostini 4.40

Grilled tender beef topped with locally produced blue cheese, served on a baguette.

Pork Tenderloin 4.00

Pork tenderloin medallions with chimichurri sauce.

Pinwheels

· Vegetable 2.50

Cream cheese and fresh bell peppers.

· Chicken Ranch 2.80

Diced chicken, cheddar cheese and buttermilk ranch dressing.

· Ham and Swiss 2.80

Diced ham, swiss cheese, cream cheese and chopped green onions

· Italian 2.80

Italian meats, mozzarella, red peppers, and olive tapenade.



Simple Snacks

Priced per guest.

Tortilla Chips and Picante Sauce 2.20

Tortilla Chips and Fresh Garden Salsa 2.95

Fresh blend of tomatoes, red onions, black beans, corn and cilantro.

Trail Mix 2.50

Brand Snack Mix 2.25

Choose from:

- Chex®
- Gardettos®

Garden Vegetables and Ranch Dip Platters

Small Platter 41.25

Serves 10-15 Guests

Medium Platter 82.50

Serves 25-30 Guests

Fresh Cut Fruit

Small Platter 47.00

Serves 10-15 Guests

Medium Platter 93.75

Serves 25-30 Guests

Domestic Cheese with Crackers

Small Platter 42.50

Serves 10-15 Guests

Medium Platter 85.00

Serves 25-30 Guests

Meat and Cheese with Crackers

Small Platter 47.00

Serves 10-15 Guests

Medium Platter 93.75

Serves 25-30 Guests

House Fried Pita Wedges and Hummus 3.00

Spinach Dip 3.25

Creamy spinach dip served in a bread bowl with crackers and fresh bread.

Artichoke Dip 3.25

A creamy mozzarella and parmesan dip served with our "house fried" pita wedges.

Chicken Cordon Bleu Dip 3.25

Served with crackers

Signature Appetizer Displays

Iced Shrimp Cocktail

Shrimp with tangy cocktail sauce and lemon wedges.

50 Shrimp 125.00

Bruschetta Bar

Toppings include olive tapenade, tomato with basil and hummus served with grilled bread.

Serves approximately 20 guests 81.25

Grilled Mediterranean Vegetable Platter

Assorted Mediterranean vegetables served with roasted red pepper hummus.

Serves approximately 20 guests 70.00

Cheese Ball Party

Three varieties: Blue cheese and dried fruit, boursin, three cheese and white wine. Served with baguettes and crackers.

· Serves approximately 20 guests 75.00



Tempt Your Tastebuds

Plated Dinners

Each plated dinner includes choice of salad, vegetable, potato or rice and assorted breads.

See page 16 to make selection.

Includes decaf coffee on a station and ice water on tables.

Plate service only available in the Gorecki Center.

Maple Roasted Pork Tenderloin 25.00

Pork tenderloin marinated in our own blend of maple syrup, soy, garlic and herbs. Sliced into medallions and served on a bed of sauteed apples.

Parmesan Chicken 24.00

Tender chicken breast topped with a crunchy Parmesan cheese crust. Served with a white shallot cream sauce.

Chipotle Citrus Pork Tenderloin 25.00

Pork tenderloin served with a light sauce of lime and chipotle.

Stuffed Chicken 24.00

Spinach and feta stuffed chicken breast wrapped in bacon.

Wild Rice Stuffed Chicken Breast 24.00

Topped with toasted bread crumbs and a creamy Dijon sauce.

Beef Medallions 30.00

Tender beef seasoned with sage, sea salt, fresh cracked pepper, garlic and extra virgin olive oil, broiled and sliced into medallions.

Marinated Tiger Shrimp 28.20

A perfect tangy marinade for grilled tiger shrimp.

Salmon 27.50

Choose selection of preparation:

- Mango Salsa
- Lemon Dill Cream Sauce
- Citrus Glazed
- Margherita



Buffet Dinner Entrees

Each buffet dinner includes choice of salad, vegetable, potato or rice and assorted breads.

See page 16 to make selection.

Includes decaf coffee on a beverage station and ice water on tables.

Minimum 20 guests.

Lasagna 19.75

Deep dish meat lasagna, served with a breadstick and choice of salad and vegetable.

(Potato or rice not included.)

Oven Roasted Turkey 20.65

A slow roasted breast of turkey traditionally seasoned. Served with an herbed vegetable stuffing.

Breast of Chicken 23.25

Choice of the following sauces:

- Cola Bar-B-Que Sauce
- Pesto
- Honey Ginger Sauce
- Cranberry Apple Brie
- Whiskey Sauce

Pork Tenderloin 22.00

A sliced boneless pork tenderloin marinated in olive oil, lemon, rosemary and sage.

Mediterranean Cod 23.75

Lightly crusted and pan fried with garlic, herbs and butter.

Chicken Boursin 23.25

A tender chicken breast smothered with a Boursin cream sauce, topped with tomato gremolata.

Scaloppini Chicken 23.25

A tender chicken breast lightly breaded and sautéed. Served with your choice of sauce:

- Marsala – a classic presentation made with reduced marsala wine and mushrooms
- Chicken Picatta – a light and tangy sauce of fresh thyme, lemon, white wine and butter

Kabobs

Your choice of tender beef with vegetables or chicken with vegetables glazed with a sweet and tangy sauce and served with a rice pilaf and choice of salad. (2 kabobs per guest.)

- Chicken 24.00
- Beef 31.50

Honey and Herb Flank Steak 28.75

Marinated and grilled with the flavors of cracked black pepper, honey and fresh herbs.



Salad Selections

Baby Field Greens with Raspberry Vinaigrette

Spring mix blend, tossed with dried cranberries, red onions and slivered almonds. Tossed with a raspberry vinaigrette.

Caesar

Fresh romaine lettuce tossed with seasoned croutons, shredded parmesan cheese and a creamy Caesar dressing.

Spinach and Spring Mix Salad with Orange Vinaigrette

Spinach and spring mix blend with shaved manchego cheese, toasted nuts and red grapes. Tossed in an orange basil vinaigrette.

Tossed Garden Salad

A fresh mix of lettuce with tomatoes, cucumbers, julienne carrots, red onions and seasoned croutons. Served with French and Ranch dressings.

Cafe Green Salad

A fresh blend of salad greens tossed with a mustard garlic vinaigrette.

Spring Mix Citrus Salad

Fresh spring mix with grapefruit and orange segments, raw pumpkin seeds and a champagne citrus vinaigrette.

Vegetable Varieties

Ask about our seasonal offerings.

Green Beans with Almonds

Buttered Carrots

Whole Kernel Corn

Prince Edward Island Blend

Carrots, green and yellow beans.

Mediterranean Blend

Zucchini, yellow squash, carrots, onions and a blend of bell peppers.

Biscayne Blend

Green beans, carrots, onions and red peppers.

Malibu Blend

Broccoli, cauliflower, orange and yellow carrots.

Potatoes or Rice

Long Grain and Wild Rice

Red Skin Garlic Mashed Potatoes

Mashed Potatoes with Gravy

Baked Potatoes with a side of Sour Cream

Oven Roasted New Potatoes with Rosemary and Garlic

Chive and Sour Cream Mashed Potatoes

Whipped Sweet Potatoes

Rice Pilaf



There's Always Room Fabulous finishing.

Desserts

Assorted Cheesecakes 5.50

Assortment includes: Vanilla, Raspberry Swirl, Vanilla Chocolate Layer and Chocolate Chip.

Mini Tarts (2 per guest) 5.00

Served with a seasonal filling.

Strawberry Shortcake 5.00

A light cake topped with our tasty strawberry sauce and a generous dollop of whipped cream.

Key Lime Mousse 5.00

Graham cracker crust topped with a refreshing key lime mousse. Whipped cream rosettes and toasted coconut, top off this light dessert.

Triple Chocolate Tiger Cake 5.75

A pinstriped rich white cake centered between two layers of dark and white chocolate butter cream and chocolate cake.

Lemon Layer Cake 5.75

Scrumptious layers of whipped cream, moist shortcake and tangy lemon preserve.

Frosted Cupcakes w/ Sprinkles 24.00/dozen

Cake Choices: Chocolate, White or Red Velvet

Frosting Choices: Chocolate Buttercream, White Buttercream, White Whipped, Cream Cheese

Raspberry Layer Cake 5.75

Scrumptious layers of whipped cream, moist shortcake and raspberry preserve.

Sensational Sundaes 5.75

Let your guests build their own ice cream sundae. We'll cater the vanilla ice cream, yummy toppings and supplies! 20 serving minimum.

Choose 5 toppings, additional toppings \$.50 each

- Rainbow sprinkles
- M&M's®
- Caramel Sauce
- Mini Chocolate Chips
- Strawberry Sauce
- Chocolate Syrup
- Oreo® Crumbs
- Whipped Cream



Cheers!

Let the celebration begin.

Drinks

HOUSE WINE

Cabernet, Merlot, Chardonnay,
Pinot Grigio and White Zinfandel \$6.00/glass

All wine served behind the bar will be charged per glass.

*Butler/wine table service additional
\$.50 per guest/per flight*

*Please inquire about our premium wine selections
and menu recommendations.*

*House wine per bottle set on table with meal
\$26.00/bottle*

BOTTLE OF BUBBLY

Martinelli's Sparkling Cider \$12.00/bottle
House Champagne \$30.00/bottle

*Champagne butler service additional \$.50 per guest/
per flight*

CHILLED KEGS

Domestic \$350.00
(160 approximate glasses per keg)

*Inquire about your favorite brand.
Once ordered, kegs will be fully charged to
booking party.*

BOTTLED BEER

Domestic \$5.00/bottle
Import/Specialty \$6.00/bottle

**All beverages must be purchased through the
College of Saint Benedict Events and Catering
department.*



PREMIUM POURED MIXED DRINKS \$6.00

- Jim Beam Bourbon
- E & J Brandy
- Tanqueray Gin
- Bacardi Rum
- Captain Morgan Spiced Rum
- Malibu Coconut Rum
- Absolut Vodka
- Jack Daniels
- Windsor Canadian
- Baileys Irish Cream
- Kahlúa

ELITE POURED MIXED DRINKS \$7.00

- Johnnie Walker Red Label
- Jameson
- Crown Royal
- Makers Mark
- Courvoisier

UNLIMITED SODA PACKAGE

Pepsi products and kiddie cocktails \$175.00

Soda by the glass \$2.00

FULL BAR SERVICE \$95.00 per bar

Service includes one portable bar and bartender. CSB requires one bar service per 100 guests. Depending upon the volume of guests, we will reduce the number of bars throughout the event.

LIMITED BAR SERVICE \$25.00 per attendant

Setup of wine & beer, and service staff for your event.

IMPORTANT INFORMATION

Prices are subject to all applicable local and federal taxes. Unused portions of kegs, opened wine or liquor bottles remain the property of CSB Catering and may not be removed from the premises per liquor license and dram shop insurance liabilities. CSB Culinary Services holds exclusive rights to all liquor service in public areas on campus. All wine, beer, hard liquor purchased through CSB Events and Catering shall be served and monitored by a staff bartender at all times. The bartender will be on-site from the scheduled event start time until the last guest has left the room, or until the liquor purchased has all been dispensed, whichever comes first. In the event of a private "closed door meeting" in which the staff is asked to leave; the alcohol will leave at said time as well.

We want your event to be successful. Therefore, if at any time it is in the best interest of the College and/or our client and guests, we reserve the right to restrict, refuse or terminate the service of alcoholic beverages.



CSB Events and Catering Policies

FUNCTION ROOMS

To confirm function/event space, it is necessary to have a signed agreement on file with CSB Events and Catering department of College of Saint Benedict prior to the event.

CSB Events and Catering reserve the right to release function space which has not been confirmed in writing. CSB Events and Catering also reserves the right to substitute alternative space if it deems necessary or if the guaranteed number of guests deviates from the number originally indicated on the contract.

DECORATING

It is necessary for guests and groups to communicate their plan to affix any items to the walls, floors or ceilings of the rented space before the event.

Please refrain from using such items as confetti and glitter; additional charges will apply to clean up these materials.

All decorations including candles must be approved.

Any damage incurred during the event will be the responsibility of the person, company or organization named on the agreement.

RENTAL CHARGES/FACILITIES FEES

Rental charges and facility fees will vary according to your group size or program; such charges will be determined at the time of the agreement between CSB Events and Catering of College of Saint Benedict and the Licensee.

FOOD AND BEVERAGE SERVICE

CSB Events and Catering offers a diverse menu, easily tailored to fit your function needs. We require that all food and beverage items needed during your event be purchased through CSB Events and Catering.

To comply with safe food handling codes, our policy states that banquet food and beverage may not leave the premises after a catered function.

ESTIMATES AND GUARANTEES

Food and beverage estimated counts are due to the Events and Catering Department 16 days prior to the event. In order to best meet the needs of your guests, final meal count guarantees are due at noon 5 business days prior to all functions. In the event Events and Catering has not been notified by noon 5 business days prior to your event, the number of expected guests listed on the agreement will become the guarantee number. Your invoice will be charged accordingly.

BAR SERVICE

CSB Events and Catering offers a variety of wine, spirits and beer to suit your event. Bar service is available as a cash or host option. CSB reserves the right to close bar service at any time and verify age of guest requesting to purchase alcohol.

TAXES AND SERVICE CHARGES

Applicable taxes will be charged on taxable items such as food and beverage purchases, equipment rental, media equipment, housing charges and sports facilities. Sales of meals and housing to nonprofit organizations and government units and their employees are taxable. Sales to the federal government are exempt only when billing the federal agency directly for meals and housing. If you are requesting tax exemption for your event, please submit a tax exempt certificate prior to the scheduled function.

All catered functions are subject to a 18% service charge. Groups using the Gorecki Dining Center "cafeteria style" dining for their meal function are subject to a 10% service charge.

AUDIO/VISUAL EQUIPMENT

We will be happy to assist you with your audio-visual requirements. Rental charges will be based on the current equipment pricing guide.

HOUSING

Overnight accommodations are available mid-May through the first week in August.

PAYMENT

New accounts may establish direct billing privileges with the College of Saint Benedict Business Office four weeks prior to the function date.

Should direct billing arrangements be made in advance, payment will be required within 15 days of the invoice date.

If direct billing is not arranged, College of Saint Benedict requests that you follow the payment requirements listed in your agreement.

CANCELLATION POLICY

The cancellation policy will be included on each individual agreement provided to the Licensee.

LIABILITY

CSB Events and Catering reserves the right to inspect and regulate all private meetings, banquets, and receptions in accordance with College of Saint Benedict policy and established laws. Loss or damage to a group's displays, decorations or other property brought on-site will be the sole responsibility of the Licensee. CSB Events and Catering is not liable for loss, damage or theft.

The Licensee is responsible for the conduct of all guests in attendance and for any damages incurred upon the campus or its guests by individuals associated with the group's organization.

Either party may terminate or suspend its obligations if such obligations are delayed, prevented, or rendered impractical as a result of extreme weather, acts of God, riot, insurgency, governmental actions or regulation which becomes effective after the date of the contract, provided and to the extent such occurrence is beyond the reasonable control of either party.

In no event shall CSB Events and Catering or College of Saint Benedict be liable for consequential damages for any reason what-so-ever.

Security may be required for a group whose size, program or nature indicates such need. Security service will be coordinated by CSB Events and Catering with an additional charge to the Licensee.

CERTIFICATE OF INSURANCE

Groups may be asked to provide a Certificate of Insurance per the agreement with CSB Events and Catering of College of Saint Benedict. See agreement for specific's on Certificate of Insurance needs.

EVENTS & CATERING

College of Saint Benedict
37 South College Avenue
St. Joseph, MN 56374

320-363-5791

csbevents@csbsju.edu

www.csbsju.edu/csb-events-and-catering

Prices and offerings subject to change.
Proudly owned & operated by College of Saint Benedict
Saint Joseph, Minnesota
October 2019