



Metropolitan Community College
**INSTITUTE FOR THE
CULINARY ARTS**

HOR D'OEUVRES

PLATTERS – SERVES 20-30 PEOPLE

SHRIMP AND ARTICHOKE DIP \$80⁰⁰

SERVED WITH WARM PITA BREAD

ARTISAN CHEESE DISPLAY \$80⁰⁰

WITH PICKLED RELISH AND GRILLED BAGUETTES

BAKED BRIE \$74⁰⁰

SERVED WITH LAVASH AND SEASONAL JAM

CHIPS AND QUESO \$35⁰⁰

SERVED WITH CORN AND FLOUR TORTILLA CHIPS

SMOKED SALMON DISPLAY \$65⁰⁰

SERVED WITH CLASSIC ACCOUTREMENT

VEGETABLE CRUDITÉ DISPLAY \$35⁰⁰

SERVED WITH ASSORTED DIPS

PATE AND MOUSSLINE \$55⁰⁰

COUNTRY PORK PATE EN CROUT, SALMON MOUSSELINE TERRINE

DESSERT PLATTER \$37⁵⁰

ASSORTED CHEF CHOICE

INDIVIDUAL – 50 PIECES PER ORDER

FRESH TOMATO BRUSCHETTA \$45⁰⁰

SERVED WITH GRILLED BAGUETTES

MINI CRAB CAKES \$75⁰⁰

CAJUN REMOULADE, PICKLED JALAPENO AND ONION RELISH

BACON WRAPPED SHRIMP SKEWERS \$85⁰⁰

SERVED WITH ASIAN PINEAPPLE SAUCE

BEEF CARPACCIO \$55⁰⁰

SERVED ON A CROSTINI WITH BLEU CHEESE AND CHIVE

CRAB AND SPINACH STUFFED MUSHROOMS \$85⁰⁰

WITH PANKO AND PARMESAN CRUST

CHICKEN SATAY \$55⁰⁰

MARINATED IN CITRUS AND SERVED WITH THAI PEANUT SAUCE

MINT MARINATED FRUIT SKEWERS \$35⁰⁰

SEASONAL FRUIT WITH MINT AND HONEY DRIZZLE

*PLEASE ALERT US IF YOU HAVE A GLUTEN, DAIRY OR OTHER INTOLERANCE
AS WE WOULD ENJOY CREATING A MENU SPECIFIC TO YOUR NEEDS.*

ALL PRICES EXCLUDE TAX



DINNER

TRADITIONAL BUFFET -

(15 PERSON MINIMUM)

INCLUDES ICED TEA, WATER, REGULAR & DECAFFEINATED COFFEE, SALAD, ROLL WITH BUTTER, DESSERT PLATTER,

BAKED RATATOUILLE \$26⁵⁰

GARLIC BREAD, GRILLED BROCCOLINI

PORK ROULADE \$28⁵⁰

SUNDRIED TOMATO PESTO, GOAT CHEESE POLENTA, ROASTED SEASONAL VEGETABLES

BEEF FAJITA \$28⁵⁰

MARINATED SKIRT STEAK, ONIONS, PEPPERS, MINI TORTILLAS, SPANISH RICE, FRIJOLES CHARROS

GRILLED SALMON \$29⁵⁰

SLICED, HONEY CRANBERRY GLAZE, WARM WINTER BEAN SALAD, SAUTÉED BROCOLINI

OVEN ROASTED CHICKEN \$26⁵⁰

AU GRATIN POTATOES, ROASTED ASPARAGUS, ROSEMARY VELOUTE SAUCE

PAN ROASTED TROUT \$24⁵⁰

GREEN BEAN ALMANDINE, QUINOA

SERVED DINNER

INCLUDES ICED TEA, REGULAR & DECAFFEINATED COFFEE, SALAD, ENTRÉE, ROLLS & BUTTER, DESSERT, CHINA & WHITE LINEN

PAN ROASTED AIRLINE CHICKEN \$28⁵⁰

PARSNIP PUREE, ROASTED ROOT VEGETABLES, DIJON CREAM SAUCE

GRILLED BEEF TENDERLOIN \$42⁵⁰

ROASTED GARLIC AND TRUFFLE MASHED POTATOES, CHAR BROILED ASPARAGUS, SAUCE PERIGOUX

BLUE VALLEY TROUT FILET \$36⁵⁰

SALSA VERA CRUZ, GOAT CHEESE POLENTA, WHITE WINE AND THYME BEURRE BLANC

PORK TENDERLOIN \$28⁵⁰

CARAMELIZED APPLE CHUTNEY, HERB ROASTED FINGERLING POTATOES, OVEN ROASTED CAULIFLOWER

CRISPY BRAISED BEEF SHORT RIBS \$37⁵⁰

GOAT CHEESE POLENTA, OVEN ROASTED BRUSSEL SPROUTS, BRAISING JUS

GRILLED SALMON FILET \$34⁵⁰

CELERY ROOT PUREE, FRENCH LENTILS. BASIL OIL EMULSION

VEGETARIAN OPTION UPON REQUEST

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BAR SERVICE

(HOSTED BAR: \$250 MINIMUM, CASH BAR: \$250 CHARGE)

THE ICA SERVES BEER & WINE AT ALCOHOL APPROVED EVENTS. THERE IS AN OPTION OF BOTH HOST & CASH BARS.

WE RECOMMEND ONE BARTENDER PER ONE HUNDRED GUESTS.

LOCAL BEER - \$5

LUCKY BUCKET LAGER
LUCKY BUCKET WHEAT
EMPYREAN WATCHMAN
IPA

OTHER LOCAL BEER MAY
BE AVAILABLE

WINE - \$5

CANYON ROAD
CHARDONNAY
SAUVIGNON BLANC
MERLOT
CABERNET SAUVIGNON

WINE - \$7

PARDUCCI
CHARDONNAY
PINOT GRIGIO
MERLOT
CABERNET SAUVIGNON

OTHER BEER & WINE AVAILABLE, BY CASE, UPON REQUEST

OTHER SERVICES AVAILABLE

STAGE
SPECIALTY LINENS
CUSTOM CENTERPIECES
WEBINAR
VIDEO CONFERENCING
CONFERENCE PHONE
DIGITAL CAMERA
CAMCORDER
SLIDE PROJECTOR
EASEL

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