

BENNINGTON COLLEGE CATERING

2012 LUNCH MENU

SANDWICHES

SMOKED TURKEY BLT	- \$ 6.50
SMOKED TURKEY BREAST, LETTUCE, TOMATO, BACON, VERMONT CHEDDAR, CREAMY WHOLE GRAIN MUSTARD SAUCE	
VEGGY PO'BOY	- \$ 6.00
MARINATED GRILLED MUSHROOMS, RED PEPPERS, EGGPLANT, AND ARTICHOKES, WITH LOCAL GREENS, FETA CHEESE AND HUMMUS ON	
MARINATED STEAK WRAP	- \$ 7.00
SLICED MARINATED FLANK STEAK, SWISS CHEESE, LETTUCE, TOMATO, AND HOUSE-MADE AIOLI IN A GARLIC-HERB WRAP	
PORTABELLA AND GRILLED TEMPEH WRAP	- \$ 6.50
SLICED PORTABELLA MUSHROOMS, GRILLED SLICED TEMPEH, CARAMELIZED ONIONS, GOAT CHEESE AND ARUGULA IN A GARLIC-HERB WRAP	
THE "VERMONTER" CHICKEN SALAD WRAP	- \$ 6.50
CHICKEN SALAD MADE WITH DRIED CRANBERRIES, WALNUTS, CELERY, FRESH TARRAGON AND PARSLEY, IN A WHOLE WHEAT WRAP	
LEMON-BASIL TUNA PITA POCKET	- \$ 6.00
TUNA SALAD MADE WITH FRESH LEMON AND HERBS, SERVED IN A PITA POCKET WITH A CRUNCHY VEGETABLE SLAW	
GRILLED CHICKEN CAPRESE SANDWICH	- \$ 7.00
GRILLED CHICKEN BREAST, MARINATED SLICED TOMATOES, FRESH MOZZARELLA AND BASIL PESTO LAYERED ON TOASTED FOCACCIA	

SOUP (6oz) CALL FOR AVAILABILITY

VEGAN THAI VEGETABLE	- \$ 5.00
BROCCOLI AND CHEDDAR BISQUE	- \$ 5.50
FRENCH ONION SOUP WITH GRUYERE CROSTINI	- \$ 4.50

FARM AND GREENHOUSE

CLASSIC TOSS SALAD	- \$ 4.50
ASSORTED BABY GREENS, TOMATOES, CUCUMBER, RED RADISH, GRATED CARROT, AND CITRUS-TARRAGON VINAIGRETTE	
THE COMMONS COBB	- \$ 6.00
ROMAINE LETTUCE, HARD BOILED EGG, AVOCADO, CRISPY BACON, TOMATO, CUCUMBER, HONEY-WHOLE GRAIN MUSTARD VINAIGRETTE	
CAESAR SALAD	- \$ 5.00
OVEN ROASTED TOMATOES, GARLIC CROUTONS, SHAVED PARMESAN CHEESE, HOMEMADE CAESAR DRESSING	
ROASTED BEET SALAD	- \$ 6.00
CANDIED WALNUTS, GOAT CHEESE, SHAVED FENNEL, AND MACHE	
GREEK SALAD	- \$ 6.50
ROMAINE LETTUCE, CUCUMBER, TOMATO, KALAMATA OLIVE, FETA, RED WINE-OREGANO VINAIGRETTE	
TUSCAN GARDEN	- \$ 5.00
ASSORTED BABY GREENS, WHITE BEANS, SHAVED CARROTS AND RADISHES, GREEN PEPPER, BABY TOMATO, LEMON VINAIGRETTE AND SHREDDED	
YOU CAN ADD ANY OF THE FOLLOWING TO ANY SALAD ABOVE:	
WITH GRILLED CHICKEN BREAST	- \$ 3.00
WITH POACHED SHRIMP	- \$ 3.00
WITH CRISPY TOFU	- \$ 3.00

LUNCH ENTRÉE'S

GRILLED FLANK STEAK	- \$ 9.00
GRILLED SLICED FLANK STEAK WITH ROMESCO SAUCE	
GRILLED CHICKEN BREAST	- \$ 8.50
TROPICAL FRUIT SALSA, AND CILANTRO OIL	
SEARED SALMON MEDALLIONS	- \$ 9.50
PAN ROASTED SALMON WITH SOUTHWESTERN RICE SALAD AND SWEET CORN RELISH	
PORK MEDALLIONS	- \$ 8.00
SAUTÉED PORK TENDERLOIN MEDALLIONS WITH OVEN ROASTED TOMATO AND ARTICHOKE SALAD	
TOFU AND GLASS NOODLES	- \$ 6.00
GRILLED MARINATED TOFU AND EGGPLANT, THAI NOODLE SALAD, PEANUT VINAIGRETTE	

16" CHEESE PIZZA (DELIVERED ON CAMPUS)

CHEESE ONLY	\$ 14.35
ADDITIONAL TOPPINGS	\$ 1.00
PEPPERONI, BACON, CHICKEN, FETA, MUSHROOMS, GREEN BELL PEPPERS, SPINACH, ONIONS, TOMATOES, OLIVES, JALAPEÑOS, BANANA PEPPERS, PESTO, ARTICHOKE HEART, ROASTED RED PEPPERS	

DESSERTS

BLUEBERRY AND BUTTERMILK BISCUIT BREAD PUDDING & WHIPPED CREAM	- \$ 3.00
FLOURLESS CHOCOLATE TORTE WITH RASPBERRY COULIS	- \$ 2.50
BAKLAVA BITES	- \$ 3.00
LEMONGRASS SCENTED RICE PUDDING W/ MANGO & SWEET SESAME TUILE	- \$ 2.50
GREEK YOGURT PANNA COTTA	- \$ 2.00
CHOCOLATE CHIP COOKIES	- \$ 1.00
CHOCOLATE BROWNIES	- \$ 1.00
LEMON BARS	- \$ 1.50
CRÈME BRULÉE WITH LOCAL MAPLE SYRUP	- \$ 2.50
STRAWBERRIES WITH MINT YOGURT DIP	- \$ 1.50
FRESH SEASONAL FRUIT WHOLE	- \$ 1.00
FRESH SEASONAL FRUIT CUP	- \$ 1.75
KEY LIME TORTE	- \$ 2.50
TRIO OF CANNOLI-WHITE CHOCOLATE, MANGO, AND TRADITIONAL STRAWBERRY SHORTCAKE	- \$ 3.00
	- \$ 1.75

SIDES

HAND FRUITS	- \$ 1.00
REGULAR POTATO CHIPS	- \$ 1.50
BBQ POTATO CHIPS	- \$ 1.50
SOUR CREAM POTATO CHIPS	- \$ 1.50
HORSERADISH COLE SLAW	- \$ 1.50
CUT FRUIT	- \$ 2.25
HONEY CHIPOTLE POTATO SALAD	- \$ 2.00
BLACK BEAN AND CORN SALAD	- \$ 2.00
ORZO SALAD	- \$ 2.00
TABOULEH	- \$ 2.00
GARDEN SALAD	- \$ 1.50
GARDEN SALAD WITH CHICKEN	- \$ 4.00
GARDEN SALAD WITH TUNA SALAD	- \$ 4.00

BOTTLE BEVERAGES

WATER	- \$	1.00
PELLIGRINO	- \$	2.25
COKE	- \$	1.80
DIET COKE	- \$	1.80
MINUTE MAID APPLE JUICE	- \$	2.05
MINUTE MAID ORANGE JUICE	- \$	2.05
MINUTE MAID CRAN, APPLE, RAS	- \$	2.05
SNAPPLE ICED TEA	- \$	1.75
SNAPPLE DIET PEACH	- \$	1.75
SNAPPLE PEACH	- \$	1.75
SNAPPLE RASPBERRY ICED TEA	- \$	1.75
SNAPPLE LEMON ICED TEA	- \$	1.75
SNAPPLE POMEGRANATE RASPBERRY FRUIT DRINK	- \$	1.75

BULK BEVERAGES

COFFEE & TEA	- \$	1.50
CIDER	- \$	0.85
LEMONADE	- \$	0.85
ICED TEA	- \$	0.85
ORANGE JUICE	- \$	0.95

REUSABLE WARES

CLAMSHELL (*IF NOT RETURNED)	\$	6.00
BOTTLE	\$	3.50
BAG (*NO CHARGE WITH ENTRÉE)	\$	1.00

BENNINGTON COLLEGE CATERING

2012 RECEPTION OR COCKTAIL PARTY MENU

HORS D'OEUVRES - PRICED PER PERSON

DISPLAY OR STATIONARY ONLY

SEASONALLY SELECTED VEGETABLE CRUDITES AND DIPS	- \$ 1.00
SEASONAL VEGETABLES AND CHOICE OF DIPS (SUNDRIED TOMATO TAPENADE, RANCH, BLUE CHEESE, GARLIC HUMMUS, LEMON AIOLI)	
ARTISAN CHEESE DISPLAY-USING LOCAL VERMONT CHEESES	- \$ 1.50
INCLUDES 1 BLUE CHEESE, 1 SOFT CHEESE, 1 HARD CHEESE, CRACKERS, CROSTINIS AND DRIED FRUIT GARNISH	
PHYLLO BAKED BRIE	- \$ 2.00
SERVED WITH BAGUETTE SLICES AND APRICOT COMPOTE	
GULF SHRIMP COCKTAIL DISPLAY	- \$ 3.00
TRADITIONALLY SERVED WITH COCKTAIL SAUCE, LEMONS	
ASSORTED SUSHI	- \$ 2.75
MAKI AND NIGIRI STYLE SUSHI MADE WITH THE FRESHEST AVAILABLE SEAFOOD AND INGREDIENTS	
GRILLED AND CHILLED ASPARAGUS	- \$ 2.00
CHILLED ASPARAGUS SERVED WITH LEMON AIOLI	
HOUSE MADE HUMMUS DISPLAY	- \$ 1.50
ASSORTED OLIVES, HERBED PITA CHIPS, AND HUMMUS	
GARDEN GRILLED MARINATED VEGETABLE DISPLAY	- \$ 1.00
GRILLED AND MARINATED EGGPLANT, PEPPERS, ONIONS, MUSHROOMS, SQUASH AND ASPARAGUS WITH EXTRA-VIRGIN OLIVE OIL, BALSAMIC VINEGAR AND FRESH HERBS	
SPINACH AND ARTICHOKE DIP,	- \$ 1.00
CRACKERS AND TOASTED BAGUETTE	
OVEN ROASTED RED PEPPERS AND LOCAL GOAT CHEESE	- \$ 1.75
SERVED WITH CRACKERS AND TOASTED BAGUETTE	
ANTIPASTO DISPLAY	- \$ 2.25
SELECTION OF SALUMI, CHEESES, MARINATED AND GRILLED VEGETABLES, OVEN ROASTED TOMATOES AND ASSORTED BREADS	

ASSORTED EDIBLE MARTINIS (CHOOSE 2)

CLASSIC SHRIMP COCKTAIL	- \$ 2.50
MARINATED CRAB SALAD WITH RADISH, CUCUMBER AND LIME	- \$ 3.00
GRILLED VEGETABLE SALPICON	- \$ 1.00
GRILLED FLANK STEAK AND PICKLED ONIONS	- \$ 1.75
SMOKED SALMON AND DILL CREAM	- \$ 2.50
HAWAIIAN POKE TUNA	- \$ 2.50
ROASTED MUSHROOMS WITH BEETS AND WALNUTS	- \$ 1.25

SLIDERS AND FRITES (CHOOSE 2)

CLASSIC CHEESEBURGER	- \$ 1.50
BBQ PULLED PORK	- \$ 1.50
BBQ PULLED CHICKEN	- \$ 1.75
KOREAN LAQUERED TOFU WITH VEGETABLE SLAW	- \$ 1.00
GRILLED SALMON WITH ROMESCO	- \$ 1.75
GRILLED CHICKEN BLT	- \$ 1.25
GRILLED VEGETABLE WITH HUMMUS	- \$ 1.25

BRUSCHETTA BAR

GRILLED VEGETABLE AND BASIL	- \$ 1.00
WHITE BEAN, LEMON AND PARMESAN	- \$ 1.00
GARBANZO, VIRGIN OLIVE OIL, LEMON AND ROASTED GARLIC	- \$ 1.00
CARAMELIZED ONION AND MUSHROOM WITH STILTON	- \$ 1.50
CLASSIC TOMATO AND BASIL	- \$ 1.00
SICILIAN EGGPLANT CAPONATA	- \$ 1.00
OVEN ROASTED TOMATO AND KALAMATA OLIVE	- \$ 1.50
SPICY EGGPLANT WITH CHILI, CURRY AND LIME	- \$ 1.00

PASSED AND STATIONARY HORS D'OEUVRES

STEAMED VIETNAMESE SHRIMP WONTON	- \$ 1.50
DUCK CONFIT STUFFED MUSHROOMS	- \$ 1.50
MUSHROOM AND CARAMELIZED ONION PHYLLO CIGARS	- \$ 1.50
MICRO MARGHERITA PIZZA	- \$ 1.00
KOREAN LAQUERED BEEF SATAY	- \$ 1.50
LOCAL CHEDDAR GOUGERES	- \$ 1.00
PERMESAN PEPPER PINWHEELS	- \$ 1.00
RED CURRIED BEEF SAMOSA	- \$ 1.75
GRAVLOX FRITATA CAVIAR CANAPE	- \$ 2.50
PETIT LATKES WITH STEELHEAD TROUT ROE AND CRÈME FRAICHE	- \$ 2.50
LAMB KEFTAS WITH CUCUMBER YOGURT SAUCE	- \$ 1.75
BASIL AND BUTTERMILK FRIED ARTICHOKE WITH GARLIC AIOLI	- \$ 1.50
SMOKED SALMON, APPLE AND BRIE STRUDEL	- \$ 2.00
CARAMELIZED SEA SCALLOP WITH SAFFRON AIOLI	- \$ 2.00
MINI MAINE CRAB CAKES WITH PRESERVED LEMON TARTAR	- \$ 2.00
OVEN ROASTED TOMATO TARTLETS WITH AVOCADO MOUSSE	- \$ 1.75
VEGAN EDAMAME FALAFEL WITH MISO AIOLI	- \$ 1.50
VEGAN TEMPEH BROCHETTES WITH MISO-ORANGE GLAZE	- \$ 1.50
BEEF NEGIMAKI WITH SPICY PEANUT DIPPING SAUCE	- \$ 1.75
GRILLED PEAR AND GORGONZOLA TOAST WITH THYME INFUSED HONEY	- \$ 1.50
CRAB AND PISTACHIO SALAD ON FLAKY PASTRY	- \$ 2.00
SPICY CHIPOTLE TUNA TARTAR, CRISPY CUCUMBER AND AVOCADO	- \$ 2.75
BELGIAN ENDIVE, STILTON AND CRUSHED TOASTED WALNUT	- \$ 1.50
PETIT SMOKED TROUT, APPLE AND BRIE STRUDEL	- \$ 2.00
HUDSON VALLEY CAMEMBERT CROSTINI, FRESH STRAWBERRY, BALSAMIC CARAMEL	- \$ 2.00
CHICKEN CROQUETTES WITH ROMESCO SAUCE	- \$ 1.00
HAWAIIAN TUNA POKE ON CRISPY WONTON CHIP	- \$ 2.75

VEGAN VEGETABLE SUMMER ROLL WITH LIME DIPPING SAUCE - \$ 1.75

BEVERAGES

BEER

CLAUSTHAULER
HEINEKEN

NEWCASTLE
AMSTEL LIGHT
SMIRNOFF ICE

COPPER ALE
SAM ADAMS

WINE

FORRESTVILLE MERLOT
FORRESTVILLE CABERNET
GRAN FAMILIA RIOJA*

FORRESTVILLE CHARDONNAY
FORRESTVILLE PINOT GRIGIO
ABAD DOM BUENO GODELLO*

KENWOOD YALUPA (SPARKLING)

* PRICE IS \$2 MORE PER GLASS OR PERSON

LIQUOR

ABSOLUT VODKA
DEWARS SCOTCH
JIM BEAM

JACK DANIEL'S BLACK
GILBEY GIN

BACARDI RUM
SEAGRAM 7
JOSE TEQUELLA

BAR PRICES

INCLUSIVE BAR (PRICED PER PERSON PER HOUR):

1 HOUR BEER AND WINE BAR	- \$ 6.45
2 HOURS BEER AND WINE BAR	- \$ 9.45
1 HOUR FULL BAR	- \$ 8.45
2 HOUR FULL BAR	- \$ 11.45

A LA CARTE CASH BAR - NO CHARGE FOR SERVICE PROVIDED A \$300 MINIMUM IS MET (PRICED BY THE UNIT, EXCLUDES LABOR IF APPLICABLE):

WINE	- \$ 5.00
WINE (BOTTLE)	- \$ 15.00
BEER	- \$ 2.00
LIQUOR	- \$ 6.00

BOTTLED BEVERAGES

WATER	- \$ 1.00
PELLEGRINO	- \$ 2.25
COKE	- \$ 1.80
DIET COKE	- \$ 1.80
MINUTE MAID APPLE JUICE	- \$ 2.05
MINUTE MAID ORANGE JUICE	- \$ 2.05
MINUTE MAID CRAN, APPLE, RASPBERRY	- \$ 2.05
SNAPPLE ICED TEA	- \$ 1.75
SNAPPLE DIET PEACH	- \$ 1.75
SNAPPLE PEACH	- \$ 1.75
SNAPPLE RASPBERRY ICED TEA	- \$ 1.75
SNAPPLE LEMON ICED TEA	- \$ 1.75
SNAPPLE POMEGRANATE RASPBERRY FRUIT DRINK	- \$ 1.75

BULK BEVERAGES (CHARGED PER PERSON)

COFFEE AND TEA	- \$ 1.50
CIDER	- \$ 0.85
LEMONADE	- \$ 0.85
ICED TEA	- \$ 0.85
ORANGE JUICE	- \$ 0.95

BENNINGTON COLLEGE CATERING

2012 DINNER MENU

DINNER - PRICED PER PERSON

LIVE OR ACTION STATIONS

MASHED POTATO MARTINI BAR (CHOOSE 5 TOPPINGS): - \$ 5.00

BACON	SOUR CREAM	CHORIZO
SCALLION	DUCK CONFIT	CARAMELIZED ONION
GRATED CHEDDAR	LOBSTER	SHRIMP
CRAB	SMOKED HAM	SAUTEED MUSHROOMS

LIVE OMELETTE STATION - INCLUDES: - \$ 3.00

TOMATO	MUSHROOM	BOURSIN
ONION	PEPPERS	SAUSAGE
SCALLION	SPINACH	SHREDDED CHEESE
	BACON	

RISOTTO STATION (CHOOSE 1 OPTION): - \$ 5.00

LOBSTER	MILANESE (PEAS, SAFFRON AND PARMESAN)
SHRIMP	CHICKEN WITH ARTICHOKE HEARTS
WILD MUSHROOM	ROASTED RED PEPPER AND GOAT CHEESE

PASTA STATION: - \$ 4.00

INCLUDES: PENNE, LINUINI AND TORTELLINI
MARINARA, ALFREDO, OLIVE OIL AND PESTO

CHOOSE 3 OF THE FOLLOWING:

GRILLED CHICKEN	MEATBALLS
SHRIMP	SAUSAGE
BACON	

CHOOSE 4 OF THE FOLLOWING:

ONIONS	ARTICHOKE HEARTS
PEPPERS	MUSHROOMS
TOMATOES	ZUCCHINI
SPINACH	BROCCOLI
FRESH BASIL	ROASTED PEPPERS
PEAS	

GUACAMOLE STATION (INCLUDES) - \$ 3.00

GUACAMOLE, BLACK BEAN SALSA AND CORN TORTILLA CHIPS

SALADS

CLASSIC CAESAR - \$ 6.00

ROMAINE, CROUTONS, HOUSE MADE CAESAR DRESSING

GRILLED EGGPLANT CAPRESE - \$ 6.00

GRILLED MARINATED EGGPLANT, TOMATOES, MOZZARELLA, BASIL AND
BABY GREENS WITH BALSAMIC VINAIGRETTE

ASIAN SPICY LETTUCE SALAD - \$ 6.50

TOASTED CASHEWS, MANDARIN ORANGES, SNOW PEAS, CRISPY LOTUS,
PICKLED GINGER VINAIGRETTE

HEARTS OF BABY ROMAINE - \$ 5.75

SHAVED PARMESAN, LEMON EMULSION, OVEN-DRIED TOMATOES

BABY SPINACH SALAD - \$ 6.50

STRAWBERRIES, CANDIED ALMONDS, GOAT CHEESE, POPPY SEED VINAIGRETTE	
TUSCAN GARDEN SALAD	- \$ 5.00
LOCAL GREENS, WHITE BEANS, SHAVED CARROTS, RADISHES, GREEN PEPPERS, BABY TOMATOES, PARMESAN AND LEMON VINAIGRETTE	
ARUGULA AND RADDICCHIO	- \$ 6.50
GORGONZOLA, WALNUTS, DRIED CHERRIES, SHALLOT-BALSAMIC VINAIGRETTE	

SIDES

STARCHES (4 OZ PER PERSON)

POTATO AND CHEDDAR GRATIN	- \$ 3.00
VERMONT MAPLE ROASTED SWEET POTATOES	- \$ 2.00
ROSEMARY ROASTED RED POTATOES	- \$ 1.50
LEMONGRASS STEAMED JASMINE RICE	- \$ 2.00
WILD MUSHROOM RISOTTO	- \$ 3.00
SAFFRON-QUINIA PILAF	- \$ 3.50
TOMATO & GOAT CHEESE POLENTA	- \$ 2.00
TRUFFLED MAC & CHEESE	- \$ 3.00
ROASTED LOCALLY GROWN ROOT VEGETABLES	- \$ 2.50

VEGETABLES (3 OZ PER PERSON)

SAUTEED SPINACH WITH DRIED APRICOTS AND PINE NUTS	- \$ 3.00
OVEN ROASTED TOMATOES AND CAULIFLOWER	- \$ 3.00
SAUTEED SEASONAL VEGETABLE MEDLEY WITH VERMONT BUTTER	- \$ 2.50
BROCCOLI RABE SAUTE WITH BUTTERNUT SQUASH, GARLIC AND CHILI	- \$ 2.50

ENTREES (8 OZ PER PERSON)

LEMONY CHICKEN WITH TARRAGON AND CHARDONNAY	- \$ 9.00
MARINATED GRILLED FLANK STEAK WITH RED WINE CARAMEL	- \$ 9.00
MAPLE-MUSTARD ROAST LOIN OF PORK	- \$ 9.00
PETIT BISTRO STEAK WITH CANDIED SHALLOT JAM	- \$ 9.00
GRILLED CHICKEN "PARMESAN"	- \$ 9.00
SEARED SALMON WITH ROASTED PEPPER COULIS	- \$ 9.00
SAUTEED SCALLOPS WITH COCONUT CURRY	- \$ 13.00
BLACKENED SWORDFISH WITH BLACK BEAN AND MANGO SALSA	- \$ 11.00
SPICE SEARED TILAPIA WITH CAJUN SHRIMP BUTTER	- \$ 11.00
SAUTEED SHRIMP SCAMPI STYLE WITH ROASTED GARLIC BUTTER	- \$ 10.00
GRILLED EGGPLANT CANNALONI WITH TOFU RICOTTA	- \$ 9.00
VEGAN QUINOA STUFFED PORTABELLA MUSHROOMS	- \$ 9.00
BUTTERNUT SQUASH AND SPINACH LASAGNA	- \$ 9.00
VEGAN THAI STYLE EGGPLANT AND TOFU ROULADES	- \$ 9.00

DESSERTS (1 PORTION PER PERSON)

TRIO OF CANNOLI-WHITE CHOCOLATE, MANGO, AND TRADITIONAL	- \$ 3.50
CHOCOLATE TRILOGY-FLOURLESS CHOCOLATE CAKE, CHOCOLATE PATE, PEANUT BUT	- \$ 3.00
PORT POACHED PEARS WITH MASCARPONE MOUSSE AND PORT REDUCTION	- \$ 3.00
LEMON RICOTTA CHEESECAKE WITH EAST COAST BLUEBERRIES	- \$ 3.00
CRÈME BRULÉE WITH LOCAL MAPLE	- \$ 3.00
GREEK YOGURT PANNA COTTA WITH MINTED STRAWBERRIES	- \$ 2.75
CARROT CAKE WITH CREAM CHEESE FROSTING	- \$ 2.50
MIXED BERRIES WITH BISCOTTI	- \$ 2.50

BENNINGTON COLLEGE CATERING

SPRING 2012 DINNER SPECIALS

HORS D'OEUVRES - PRICED PER PERSON

TOMATO AND WATERMELON BROCHETTES WITH MINT OIL	- \$ 1.00
JOHNNY CAKES WITH SMOKED DUCK AND STRAWBERRY BBQ	- \$ 1.75
LOBSTER SUCCOTASH TARTLETTS TARRAGON AIOLI	- \$ 2.50
WHITE ASPARAGUS GAZPACHO SHOOTERS	- \$ 1.50

DINNER - PRICED PER PERSON

LIVE OR ACTION STATIONS

DESIGNER SALAD WITH LOCAL ORGANIC PRODUCTS	- \$ 7.00
LETTUCES	
VEGETABLES	
CHEESES	
CURED MEATS	

SALADS

WATERCRESS SALAD, CITRUS FRUITS, HAZELNUTS, RASPBERRY VINAIGRETTE	- \$ 6.50
BABY SPRING LETTUCES, SNOW PEAS, CHIVES, SHAVED FENNEL, LEMON OIL	- \$ 4.50

SIDES

STARCHES (4 OZ PER PERSON)	
LOCAL KHOLRABI, RUTABEGA AND EARLY TURNIPS	- \$ 2.00
ROSEMARY ROASTED FINGERLING POTATOES	- \$ 3.00
VEGETABLES (3 OZ PER PERSON)	
GRILLED ASPARAGUS PRESERVED LEMON BUTTER	- \$ 3.00
SAUTEED SNAP PEAS AND LOCAL CARROTS WITH GINGER	- \$ 2.50

ENTREES (8 OZ PER PERSON)

ROASTED BABY CHICKEN, BRAISED LEEKS AND YOUNG ARTICHOKE	- \$ 13.00
SEARED STRIPED BASS, GRILLED SPRING ONION VINAIGRETTE	- \$ 11.00
MAPLE BRINED ROAST PORK LOIN, ONION PAN GRAVY	- \$ 11.00
EGGPLANT CANNOLONI WITH IT/FGDFGDFG	- \$ 11.00
PETIT LAMB CHOPS, CHILI BRAISED LOCAL KALE, MINTED GREMOLATA	- \$ 14.00

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STRAWBERRY-RHUBARB TART WITH VANILLA BEAN WHIPPED CREAM	- \$ 3.00
WHITE CHOCOLATE CHEESECAKE CARAMELIZED PINEAPPLE COMPOTE	- \$ 3.00

BENNINGTON COLLEGE CATERING

2012 BREAKFAST MENU

BREAKFAST BUFFETS

THE CONTINENTAL	COLD MILK AND ASSORTED CEREALS CHOICE OF 1 BAKED ITEM CHOICE OF 2 JUICES	- \$ 5.25
THE BENNINGTON BRUNCH	FRESH DECAF AND REGULAR COFFEE CHOICE OF 1 BAKED ITEM CHOICE OF 2 JUICES CHOICE OF 1 ENTRÉE	- \$ 7.00
THE FULL BREAKFAST	FRESH DECAF AND REGULAR COFFEE CHOICE OF 2 BAKED ITEMS CHOICE OF 2 JUICES CHOICE OF 2 ENTRÉES	- \$ 8.00

Baked Items

BAGELS AND CREAM

BREAKFAST PASTRIES

MUFFINS

Juices

TOMATO JUICE
GRAPEFRUIT JUICE

ORANGE JUICE

APPLE JUICE
CRANBERRY JUICE

Entrees

BAKED OATMEAL

FRENCH TOAST

PANCAKES

BACON

SAUSAGE

SMOKED SALMON DISPLAY

RASPBERRY-CREAM CHEESE FRENCH TOAST

BOURSIN-SPINACH FRITTATA

PECAN COATED FRENCH TOAST

HARD BOILED EGGS

BOTTLE BEVERAGES

WATER	- \$ 1.00
PELLIGRINO	- \$ 2.25
COKE	- \$ 1.80
DIET COKE	- \$ 1.80
MINUTE MAID APPLE JUICE	- \$ 2.05
MINUTE MAID ORANGE JUICE	- \$ 2.05
MINUTE MAID CRAN, APPLE, RAS	- \$ 2.05
SNAPPLE ICED TEA	- \$ 1.75
SNAPPLE DIET PEACH	- \$ 1.75
SNAPPLE PEACH	- \$ 1.75
SNAPPLE RASPBERRY ICED TEA	- \$ 1.75
SNAPPLE LEMON ICED TEA	- \$ 1.75
SNAPPLE POMEGRANATE RASPBERRY FRUIT DRINK	- \$ 1.75

BULK BEVERAGES

COFFEE & TEA	- \$ 1.50
CIDER	- \$ 0.85
LEMONADE	- \$ 0.85
ICED TEA	- \$ 0.85
ORANGE JUICE	- \$ 0.95