

Saint John's University Catering Guide



This Catering Guide is for internal use by the SJU and OSB community. A catering menu for organizations outside of SJU/OSB is available upon request.

The SJU Dining Services and Events' commitment is to provide for the hospitality needs of the entire St. John's Community in a context that includes courteous, friendly, and helpful service. This is achieved with people who are willing to adapt to the needs of the customer while being respectful of the resources available in our community.

GUIDELINES FOR PLANNING A SUCCESSFUL EVENT:

Campus Catering is intended for activities and events sponsored by St. John's University and the Order of St. Benedict Incorporated. The St. John's University Dining Service is the exclusive supplier of all food and beverage items for events on campus. Limited exceptions would need the permission of the SJU Dining Service.

It is the responsibility of the individual or group hosting an event to reserve the necessary space. Call the number, 2240 for specific rooms or fill out an Inquiry form on [Events and Conferences - SJU website](#). Please have the following information available when you call:

- Name of Organization
- Date of Function
- Beginning and Ending Time of Function
- Room Requested & Physical Set Up of Room
- Appropriate Debit Account Number for Event
- Number of Guests to be accommodated
- Special Table Arrangements
- Name, Email Address, and Phone Number of Person Placing the Order

After the confirmation of your room, the events staff will assist in the planning of your catering event. At this time, please provide a budget range, and special diet needs as necessary. For extraordinary events, please schedule a meeting with our planning team.

A successful and memorable occasion is a result of good planning. Please consider the following.

1. Allow yourself at least 30 days to plan for your event. Contact the Events office (2240) to reserve space and to discuss room and meal arrangements. Your event planner will provide you with a list of questions that will assist you in planning your function.

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2. At least 2 weeks prior to the event, place your menu with the Events and Dining Service office (2240), then follow-up with a menu confirmation.

3. At least 48 hours or two working days prior to the event, confirm and guarantee your final number of guests and room arrangements. For example, confirmation for an event on Monday is due on the previous Thursday for guaranteed attendance. (If we do not receive a confirmation, we will assume the expected number of guests originally advised to be the guaranteed attendance for the event).

4. Please make all cancellations **at least 24 hours** or one working day prior to the event. If cancellation is made on the day of the event or there is a no-show, all set-up charges and costs already incurred will be billed at your expense.

5. St. John's catering department will provide all tables, chairs, linen, china and utensils if your group purchases all food, beverage and full service from our catering staff for your event.

6. An event that involves the use of alcohol must abide by the SJU Alcohol Policy. Please obtain an alcohol permit through the Student Activities Office if you are planning on serving alcohol.

7. Please be advised that the Dining Service and Events Office reserves the right, if necessary, to make room changes to better serve the specific needs of the customer. Considerable care will be given to insure comparable meeting space.

8. If only equipment is needed for an event, please contact our office. A fee or additional charges may apply in the following situations:

- To cover complicated or extensive room set- ups.
- When clean up following an event involves extraordinary resources.
- For functions away from the Quadrangle or Sexton Commons, when the resources required for the event exceed the normal cost of set ups.
- If additional staff is requested which exceed the normal scheduled.
- When linen required is in excess of that supplied for the presentation and service of the food and beverages.
- Dinners beginning after 7:00 p.m. will have an additional 15% of the total bill added to the cost.
- There is no delivery charge for orders over \$35.00. If the delivery is under \$35, our delivery charge charges will be as follows:
 - Events taking place in the Quad and Sexton – \$10.00
 - Events taking place out of Quad (on campus) - \$25.00
 - Events occurring after 8:00 PM at all available locations on campus - \$35.00

Students with a meal contract are permitted to use a meal exchange when planning a special catered event. Students may reduce the cost of their catered meal by approximately 50% if meal plan credits are used in conjunction with a dinner event.

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***Breaks include delivery, set-up, and cleanup of each delivered event.
We also provide cups, napkins, sugar, creamer, and stir sticks.***

Morning Choices

MORNING BREAK # 1 \$1.50
Regular and decaffeinated coffee, tea and ice water

MORNING BREAK # 3 \$3.50
Regular and decaffeinated coffee, tea, assorted juices and ice water with choice of muffins or scones

MORNING BREAK # 2 \$2.50
Regular and decaffeinated coffee, tea, assorted individual juices, and ice water

CONTINENTAL BREAKFAST \$4.75
Regular and decaffeinated coffee, tea, assorted juices and ice water with, fresh cut fruit, and choice of muffins or scones

Add:
Assorted muffins or scones \$1.00
Fresh cut Fruit \$1.50

Afternoon & Evening Choices

BREAK # 1 \$1.50
Regular and decaffeinated coffee, tea, and ice water

BREAK # 4 \$3.50
Regular and decaffeinated coffee, tea, assorted pop, bottled water (or ice water) with cookies or bars

BREAK # 2 \$1.50
Assorted pop, bottled water (or ice water)

DELUXE BREAK \$4.75
Regular and decaffeinated coffee, assorted pop, bottled water, ice water, cookies or bars and fresh fruit

BREAK # 3 \$2.50
Regular and decaffeinated coffee, tea, assorted pop, bottled water (or ice water)

Add: Assorted Cookies or bars \$1.00

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From Our Bakery

PASTRIES

Muffins (regular)

\$4.25 per 1/2 dozen

Jumbo Muffins

\$6.50 per 1/2 dozen

Nut Breads

\$5.75 per loaf

Bagels

\$6.50 per 1/2 dozen with cream cheese

Scones

\$6.50 per 1/2 dozen

COOKIES

Chocolate Chip, Sugar, Peanut

Butter, Monster

\$4.50 per dozen

Gourmet Cookies

\$7.25 per dozen

BARS \$6.25 per half dozen

Assorted flavors available and all orders include cocktail napkins.

DECORATED CAKES

Cakes may be decorated for various occasions, birthdays, holidays, etc. An order for cake includes plates, forks and cocktail napkins.

FROSTED SHEET CAKES

1/4 sheet cake (Serves 20)

\$18.50

1/2 sheet cake (Serves 40)

\$35.00

Full sheet cake (Serves 80)

\$55.00

OTHER

Fresh Whole Fruit (in season)

\$1.25 each

SJU Johnnie Bread

\$5.00 per loaf

SJU Department Bread Orders

\$3.50 per loaf

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Beverage Services

INDIVIDUAL COLD BEVERAGES

Each item includes cups and cocktail napkins.

- Assorted Soft Drinks **\$1.35**
- Bottled Water **\$1.35**
- Assorted Fruit Juices **\$1.50**

<u>HOT BEVERAGES</u>	<u>Coffee Pot*</u>	<u>Air Pot**</u>	<u>Gallon***</u>
Coffee†	\$4.00	\$6.50	\$11.00
Hot Tea‡	\$4.50	\$7.00	\$11.75
Hot Chocolate or Apple Cider	N/A	\$7.00	\$11.75

† *UTZ certified Good Origins sustainable coffee*

‡ *Hot water with tea assortment*

***Coffee Pot** *Approximately 5 cups per pot: Includes creamer, sugar, stir sticks and cups*

****Air Pot** *Approximately 10 cups per pot: Includes creamer, sugar, stir sticks and cups*

*****Gallon** *Approximately 16 cups per pot: Includes creamer, sugar, stir sticks and cups*

<u>COLD BEVERAGES</u>	<u>Pitcher*</u>	<u>Gallon**</u>
Ice water	\$2.00	\$4.00
All Natural Orange Juice	\$7.50	\$15.00
Unsweetened Iced Tea	\$5.00	\$11.00
Sweetened Lemonade	\$5.00	\$11.00
Raspberry Flavored Lemonade	\$5.00	\$11.00
Red Fruity Flavored Punch	\$5.00	\$11.00

***Pitcher** *Approximately 6 servings per pitcher: Includes cups, cocktail napkins*

****Gallon** *Approximately 16 servings per gallon: Includes cups, cocktail napkins*

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**Platters include cocktail napkins, plates, and/or frilled toothpicks.
Additional charge for delivery & service.**

Reception Trays

FRESH VEGETABLE PLATTER WITH DIP

*An assortment of seasonal vegetables
with freshly prepared ranch dip*

- Small (serves 8 - 15) **\$22.95**
- Medium (serves 16 - 25) **\$32.95**

FRESH FRUIT PLATTER

*Seasonal cut fresh fruits beautifully
arranged*

- Small (serves 8 - 15) **\$24.95**
- Medium (serves 16 - 25) **\$36.95**

CHEESE LOVERS PLATTER

*Sliced cheeses: Swiss, Cheddar, Edam,
Gouda, or Havarti (includes crackers)*

- Small (serves 8 - 15) **\$24.95**
- Medium (serves 16 - 25) **\$36.95**

MEAT & CHEESE PLATTERS

*Sliced cheese with choice of ham or salami
(includes crackers)*

- Small (serves 8 - 15) **\$24.95**
- Medium (serves 16 - 25) **\$36.95**

FRESH FRUIT & CHEESE PLATTER

*Seasonal cut fresh fruits and cubed
cheeses*

- Small (serves 8 - 15) **\$24.95**
- Medium (serves 16 - 25) **\$36.95**

GOURMET CHEESE BLOCKS

*Swiss, Cheddar, Edam, Gouda, or Havarti
served with crackers*

- Small (serves 8 - 15) **\$24.95**
- Medium (serves 16 - 25) **\$36.95**

Cold Temptations (per dozen)

PESTO FILLED PHYLLO CUPS \$12.95

*Flaky mini phyllo cups filled with
garlic, pesto and cream cheese*

ASSORTED CANAPÉ \$12.95

*A variety of hand assembled canapés with
various toppings and garnishes*

SMOKED TURKEY AND PESTO TORTILLA PIN WHEELS \$12.95

*Tangy creamed cheese, parmesan cheese,
basil pesto and smoked turkey breast
rolled in to a soft herb tortilla*

CAPRESE SKEWER \$15.95

*Fresh mozzarella and grape tomato
marinated in basil pesto*

DOLLAR SANDWICH PLATTER \$14.95

*A choice of your favorite dollar
Sandwiches Select a filling: sliced turkey,
ham, beef, chicken, ham, egg salad or tuna*

GARDEN FRESH BRUSCHETTA \$12.95

*Toasted baguette medallions with olive oil,
fresh tomatoes, garlic, red onion, basil,
and topped with shredded parmesan
cheese*

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More Hors D'oeuvres

Hot Temptations (per dozen)

VEGETABLE SPRING ROLLS

\$15.00

Crispy Vegetable spring rolls served with a Sweet and Sour or Thai Chili sauce

BACON WRAPPED CHESTNUTS

\$15.00 (Minimum order 2 doz.)

SOUTHWEST CHICKEN

EMPANADA \$18.00

(Minimum order 2 doz.)

Latin inspired pastry filled with seasoned chicken, garlic, jalapenos and cheddar cheese

CHICKEN WINGS \$12.50

(Minimum order 2 doz.)

Breaded Wings with choice of Sweet Thai Chili, Buffalo or Tangy BBQ sauce.

COCKTAIL MEATBALLS \$10.00

(Minimum order 2 doz.)

Seasoned Meatballs in a Kansas City BBQ sauce, Sweet Thai Chili sauce or Sweet and Sour sauce

COCKTAIL SAUSAGES \$10.00

(Minimum order 2 doz.)

Bite size sausages with a choice of BBQ sauce, Bourbon sauce, or Sweet and Sour sauce

Dips & Spreads

Served with crackers or cocktail bread

SPINACH DIP (COLD)

- *Small (serves 8 - 15) \$15.95*
- *Medium (serves 16 - 25) \$25.95*

SMOKED SALMON SPREAD (COLD)

- *Small (serves 8 - 15) \$19.95*
- *Medium (serves 16 - 25) \$29.95*

ARTICHOKE DIP (HOT)

Small (serves 15) \$29.95

MACADAMIA NUT DIP (HOT)

Small (serves 15) \$29.95

Snack Items

TORTILLA CHIPS & DIP

(Serves 15) **\$17.50**

Tortilla chips with salsa

PRETZELS (Serves 15) \$15.00

TRAIL MIX (2 lbs. Serves 15) \$17.50

Nuts, raisins, and sun flower seeds

POPCORN (Serves 15) \$15.00

Fresh salted Popcorn

SNACK MIX (Serves 15) \$17.50

Gardettos, Rye chips, pretzels, etc.

MIXED NUTS (2 lbs.) \$27.00

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Breakfast Selections

All breakfast selections include regular and decaffeinated coffee, tea, orange juice, and milk.

HEART HEALTHY \$5.75

Hot or cold cereal with low fat milk, fresh cut fruit, and chilled fruit juice

SUNRISE BREAKFAST \$7.75

Scrambled eggs with golden hash browns, toast or muffins, and ham or bacon

HOMEMADE QUICHE

LORRAINE \$7.95

Served with freshly cut fruit

GARDEN EGG BAKE \$7.95

Fresh vegetables, Johnny bread, cheddar cheese and eggs baked to golden perfection. Served with crispy potatoes

MORNING OMLETS \$8.95

Granny's Omelet - Scrambled eggs with hash browns, green peppers, mushrooms, and toast

Cheese - Combination of Swiss and Cheddar cheeses, add diced ham if you like

Build Your Own - You design the omelet of your choice

BELGIAN WAFFLES \$7.50

Served with your choice of strawberries or blueberries, whipped cream, and maple syrup

All sandwich selections include regular and decaffeinated coffee, tea, and milk. (Fruit juice or pop is available for \$1.00 extra)

DELI BUFFET \$9.25 (per person)

An assortment of breads, sliced meats, cheese, hummus, lettuce, tomatoes, onions, and pickle spears. Accompanied by a vegetable tray, potato chips, and cookies. (Minimum of 16 people)

CROISSANTS \$8.95

A flaky croissant overstuffed with your choice of turkey, ham, tuna salad, chicken salad, or hummus, with lettuce, tomato, and Swiss cheese

CLUB SANDWICH \$8.95

A stack of ham, turkey, and smoked bacon with Swiss cheese, lettuce, and tomato

CALIFORNIA VEGETABLE SANDWICH \$8.95

Red onion, cucumber, alfalfa sprouts, avocado, grated carrots and garlic mayo on a bakery fresh hoagie bun

CHICKEN CAESAR WRAP \$8.95

A garlic and herb tortilla wrapped around strips of grilled chicken, romaine lettuce, black olives, parmesan cheese, and creamy homemade Caesar dressing

ITALIAN CLASSIC SUB \$9.25

Smoked ham, Genoa salami, pepperoni with tomato, banana peppers, greens, Provolone cheese, and drizzled with Italian dressing

SMOKED TURKEY BLT WRAP \$8.95

All natural smoked turkey, lettuce, vine ripened tomato, bacon and Ranch Dressing rolled into a soft herb flavored tortilla

SIDES: (cost per person)

- Cup of Soup \$ 1.50
- Side Salad \$1.50

All lunches are served with our dinner rolls, coffee, tea, milk, and ice water.

CHICKEN CAESAR SALAD \$9.25

A Classic Caesar salad with marinated strips of chicken, Romaine lettuce, herbed croutons, with Caesar dressing, parmesan cheese, and bread sticks

STRAWBERRY POPPYSEED CHICKEN SALAD \$9.25

Crisp greens tossed with fresh strawberries, pineapple, and diced cucumber. Topped with chicken, mandarin oranges, and toasted pecans, with Poppy seed dressing

FIESTA CHICKEN SALAD \$9.25

Romaine lettuce topped with fajita seasoned chicken, freshly diced tomatoes, pinto beans, sliced green onions, with western dressing

ASIAN CHICKEN SALAD \$9.25

Fresh greens tossed in tasty Asian vinaigrette and topped with crispy noodles, toasted almonds, and golden fried chicken tenders

**Complete your lunch with your choice of dessert from our menu at an additional charge*

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Lunch Entrée Suggestions

Served from 11 a.m. – 1 p.m.

All catered lunches include a choice of a garden salad or the soup of the day , Vegetable, dinner rolls, butter, and coffee or tea.

CHICKEN BREAST PICCATA \$11.25

Pan seared boneless chicken breast finished with a buttery lemon and caper sauce. Served with herbed Fettuccini

BOMBAY CHICKEN \$11.25

Chicken breast baked in a masala curry with onions and potatoes, served on a Basmati rice

PARISIAN CHICKEN \$11.25

A lightly breaded chicken breast baked in thyme and white wine sauce served with a harvest rice blend

CHICKEN WITH LEMON

MUSTARD & TARRAGON \$11.25

chicken breast grilled and finished with a lemon and tarragon Dijon sauce, served on a harvest rice blend

ROAST BEEF SIRLOIN \$12.95

Slow roasted beef sirloin with au jus and baked or mashed potatoes

BRAISED SIROLIN TIPS &

MUSHROOMS \$12.25

Strips of beef sirloin and mushrooms, stir fried and served on a bed of steamed rice

SALMON WITH BROWN SUGAR & MUSTARD GLAZE \$13.95

Baked Atlantic Salmon glazed with brown sugar, honey, Dijon mustard, soy sauce, and freshly grated ginger. Served with wild rice pilaf

CHEESE TORTELLINI

FLORENTINE \$10.95

Tortellini filled with Ricotta cheese, served with sautéed spinach, fresh tomatoes, and garlic, topped with parmesan cheese

ITALIAN LASAGNA \$10.95

Cheesy sausage and beef casserole served with an Italian marinara sauce Seasoned

MEATLESS LASAGNA \$10.95

Prepared with tender braised vegetables with a creamy white sauce

TOFU SCALOPPINI PARMESAN

\$10.95

Lightly breaded scallop of tofu topped with a rich marinara and parmesan and mozzarella cheese. Served with herbed fettuccini

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Lunches to Go

BASIC BAG LUNCH \$7.25

Sandwich, chips, cookie, beverage and fruit.

EXECUTIVE LUNCH BOX \$8.95

Sandwich, chips, choice salad, gourmet cookie, beverage, and fruit.

Choice of:

Meat: Shaved turkey, ham, or roast beef

Cheese: Swiss, Cheddar, or Provolone

Bread: Johnnie Bread or Sub roll

Beverage: Juice, soda, or water

Pick-up orders \$6.00 per person

Full service cookouts \$10.75 per person

Arrives hot and ready to serve.

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

THE CALIFORNIAN

2 Hamburgers with buns, ketchup and mustard packets, sliced tomatoes, lettuce, onions, and pickle slices

THE MINNESOTAN

1 Hamburger and 1 brat with buns, ketchup and mustard packets, sliced tomatoes, lettuce, onions, and American cheese

THE JOHNNIE

Tender smoked pulled pork served with bakery fresh Kaiser buns, rich and tangy BBQ sauce.

***Garden Burgers available and Chicken Breasts may be substituted in place of the other meat items.**

All BBQ selections include: Potato chips and a choice of salad (potato, coleslaw or pasta)

A choice of: brownie, cookie, or fresh fruit

One can of pop or bottled water.

Condiments and disposable paper service.

Large grills are available for rental on campus for a fee of \$25.00. Small Grills are available through Residential Life for floor events. Other items available:

- Charcoal (10 lbs.) **\$9.00**
- Lighter Fluid **\$5.00**
- Ice (50 lbs.) **\$7.50**

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Dinner Entrées

Entrées include salad, vegetable, dinner rolls, butter and beverages

PARISIAN CHICKEN \$13.25

A lightly breaded chicken breast baked in thyme and white wine sauce served with a Harvest rice blend

CITRUS SAGE

CHICKEN BREAST \$13.25

Baked chicken breast with lemon juice, honey, sage, and thyme. With wild rice pilaf

MANGO CHICKEN \$13.25

Tender chicken breast seasoned and topped with a mango salsa, served on basmati rice

BOMBAY CHICKEN \$13.25

Chicken breast baked in a masala curry with onions and potatoes, served on basmati rice

CHICKEN WITH ARTICHOKES & MUSHROOMS \$13.25

Sautéed chicken breast in a white wine sauce with artichoke hearts, mushrooms, and spring onions served with a harvest rice blend

CHICKEN BREAST PICCATA \$13.25

Pan seared boneless chicken breast finished with a buttery lemon and caper sauce served on wild rice pilaf

BAKED PARMESAN CHICKEN

\$13.25

Boneless chicken breast rolled in Japanese bread crumbs and baked in a rich marinara sauce, parmesan and mozzarella cheese. With herbed fettuccini

PRIME RIB \$18.95

Tender seasoned roast Prime Rib of Angus Beef served with roasted red potatoes

BRAISED BEEF SIRLOIN TIPS WITH MUSHROOMS \$15.95

Tender chunks of sirloin served with button mushrooms mixed in a rich brown sauce and served with mashed potatoes

BEEF SHOT RIBS \$15.95

Boneless ribs braised in a red wine infused Demi-Glace. Served with mashed potatoes

SEARED NEW YORK STRIP STEAK

\$18.95

*U.S. choice N.Y strip steak, seasoned and seared on a flat grill. Served with roasted mashed potatoes **(plate service only)***

ROAST BEEF SIRLOIN \$14.95

Slow roasted beef sirloin with au jus and baked or mashed potatoes

WILD MUSHROOM RAVIOLI \$13.95

Unique blend of wild mushrooms, imported cheeses, spices and herbs stuffed into a delicate pasta. Tossed in our rich marinara sauce

FLORENTINE PIEROGIES \$13.95

Pierogis filled with potato and cheddar cheese then sautéed with fresh spinach and mushrooms

TOFU SCALOPPINI PARMESAN

\$13.95 *Light breaded scallop of tofu topped with a rich marinara, parmesan and mozzarella cheeses. Served with herbed fettuccini*

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**BOURBON STREET
PORK ROAST \$14.50**

Roast pork loin sliced and glazed with a Bourbon sauce. Served with roasted potatoes

BBQ PORK RIBS \$14.50

Slow smoked ribs, glazed with a sweet and tangy BBQ sauce and served with roasted mashed potatoes

PASTA SHELLS MARINARA \$12.95

Large pasta shells stuffed with Italian herbs and cheese in marinara sauce

CHEESE TORTELLINI

FLORENTINE \$12.95

Tortellini filled with Ricotta cheese, served with sautéed spinach, fresh tomatoes, and garlic, topped with parmesan cheese

**SALMON WITH BROWN SUGAR
& MUSTARD GLAZE \$14.95**

Baked Atlantic Salmon glazed with brown sugar, honey, Dijon mustard, soy sauce, and freshly grated ginger

WALLEYED PIKE \$15.95

Your choice of baked or pan fried pike with baked or baby red potatoes

HONEY BAKED HAM \$12.95

Honey Glazed ham served with mashed potatoes

ROAST TURKEY \$12.95

Tender roasted turkey served with mashed potatoes

GARDEN LASAGNA \$12.95

Cheesy, meatless casserole with fresh mushrooms, onions, green peppers, and carrots with a white creamy sauce

ITALIAN LASAGNA \$12.95

An Italian favorite served with fresh bread sticks

FILET OF FISH AMANDINE \$12.95

Flaky baked white fish topped with browned butter, lemon, and almonds. Served with wild rice pilaf

Other Selections

TACO BAR (per person) \$9.25

Soft and hard taco shells, seasoned beef, rice, beans, shredded cheddar cheese, guacamole, onions, sour cream, chopped tomatoes, shredded lettuce and salsa (Minimum of 20 people)

PASTA BAR (per person) \$9.95

Marinara sauce, Alfredo sauce, pasta, choice of meatballs, Italian sausage, chicken pesto, served with soft bread sticks and a St. John's house salad (Minimum of 20 people)

PIZZA – BY THE PIE \$18.75

Family sized 16", Two toppings of choice

**Dessert & wine are available upon request for an additional charge.*

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Desserts (priced per person)*

Bakers Favorite

ASSORTED COOKIES \$1.25

FRESH FRUIT CUP \$1.95

DESSERT OF THE DAY \$1.25

FRESH FRUIT & CHEESE \$2.25

ASSORTED BARS \$1.75

Pies & Cakes

**ANGEL FOOD WITH
STRAWBERRIES
or LEMON GLAZE \$3.25**

RASPBERRY LAYER CAKE \$3.25

PECAN PIE \$3.25

BLACK FOREST CAKE \$3.25

COUNTRY APPLE CRISP \$3.25

LEMON LAYER CAKE \$3.25

Specialties

**HOT FUDGE CHOCOLATE CAKE
\$3.25**

**KEY LIME PIE WITH WHIPPED
CREAM & TOASTED COCONUT
\$3.25**

**INDIVIDUAL CARROT CAKE WITH
CREAM CHEESE FILLING \$3.25**

TIRAMISU \$3.50

**CLASSIC NEW YORK
CHEESECAKE \$3.25**

ICE CREAM BUFFET \$3.55

**Please feel free to ask for other seasonal suggestions.*

***Desert selections other than the ice cream buffet are individually portioned.*

Wine List

White

**SALMON CREEK SAUVIGNON
BLANC \$16.00**

**SALMON CREEK
CHARDONNAY \$16.00**

**ROSEMOUNT SAUVIGNON
BLANC \$19.00**

**ROSEMOUNT
CHARDONNAY \$19.00**

Red

**SALMON CREEK CABERNET
SAUVIGNON \$16.00**

SALMON CREEK MERLOT \$16.00

**ROSEMOUNT CABERNET
SAUVIGNON \$19.00**

ROSEMOUNT MERLOT \$19.00

ROSEMOUNT SHIRAZ \$19.00

Champagne

TOTTS BRUT \$16.00

Additional Charges

CORKAGE FEE \$10.00

If you bring in your own wine or champagne, Dining Services will chill and serve it. (Per bottle fee) Cash Bar, with bartender is available with a minimum purchase of \$100.

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