



Catering Menu



fermi national accelerator laboratory

Southern Foodservice Management – effective date October 1, 2006





Catering Menu

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Catering Order Guidelines

Room Arrangements

All room arrangements are handled through a FNAL representative.

Billing Procedures

The enclosed request for food service form (or memo/email) must be completely filled out and forward to the Foodservice Director's Office. This request must include a organization code number and authorized signature of approval. Or call Ext 3646 for any questions

Request For Food Service Form

When placing food service order, please ensure that a Fermilab facility request form is completed and approved.

Request For Food Service Form

Phone number 630.840.3646

Fax number 630.833.3679

Email Address – cafeteria@fnal.gov

Catering Policies & Procedures

* Two (2) Entrée Buffet selections require a minimum of 25 guest

COFFEE BREAK SELECTIONS

MORNING

Per Person

Bagels with Cream Cheese	\$ 1.35
Fresh Baked Blueberry Muffins	\$ 1.15
Fresh Baked Carrot Raisin Muffins	\$ 1.15
Fresh Baked Pecan Sticky Buns	\$ 1.45
Fresh Baked Assorted Cheese Danish	\$ 1.15
Fresh Baked Cinnamon Roll	\$ 1.45
Breakfast Sandwiches	\$ 3.50
8 oz. Individual Granola & Yogurt Parfait	\$ 3.50
Individual Yogurts, Fat Free or Regular	\$ 1.25
Fresh Fruit Tray of Seasonal Fruit	\$ 2.75
Biscotti	\$ 1.10

AFTERNOON

Assorted Fresh Baked Cookies – (2)	\$ 1.00
Freshly Baked Brownies	\$ 1.50
Assorted Fruit & Yogurt bars	\$ 1.50
Mini Candy Bars	\$ 1.00
Deluxe Mixed Nuts (1 pound)	\$ 2.00
Terra Chips (1 pound)	\$ 1.00

BEVERAGES

Coffee Service :	\$ 1.10
Regular, Decaffeinated, Hot Water or Tea & Condiments	
Starbucks Coffee Service:	\$ 1.85
Assorted Tropicana Juices	\$ 1.35
Ice Tea, Sweet or Un-Sweet	\$ 1.50
Assorted Soft Drinks (10 oz. bottles)	\$.80
Assorted Soft Drinks (20 oz. bottles)	\$ 1.55
Bottled Water (16 oz. Ice Mountain)	\$ 1.25
Bottled Water (24 oz. Ice Mountain)	\$ 1.50
Assorted Lacroix waters (16 oz. bottles)	\$ 1.50
Milk (Whole, 2 % & Skim)	\$.70





BREAKFAST SELECTIONS

BREAK - I

Assorted Fresh Baked Muffins, Danish & Bagels
Served with Butter, Preserves & Cream Cheese
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Tropicana Juices

\$3.75 per person

BREAK - II

Choice of Three: Filled Croissants, Coffecake, Fresh Baked Muffins, Danish,
Pecan Rolls, Cinnamon Rolls, Biscotti
Freshly Brewed Starbuck Coffee
Assortment of Tropicana Juices

\$6.75 per person

BREAK - III

Assorted Bagels and Low Fat Muffins
Build your own Parfait with Yogurt, Granola and Berries
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Tropicana Juices

\$4.75 per person

BREAK - IV

Smoked Salmon with Garnish
Bagels & Cream Cheese
Fresh Fruit Platter
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Tropicana Juices

\$7.50 per person



BREAKFAST SELECTIONS

SERVED

Fresh Fruit
Scrambled Eggs, Hash Browns
Choice of Breakfast Meat: Bacon, Sausage Patty, Ham or Turkey Sausage Links
Fresh Baked Muffin with condiments
Tropicana Juice (your choice) and Coffee
\$7.50

BUFFET

Fresh Fruit
Assorted Cereals with Milk
Scrambled Eggs
Hash Browns
Choice of two (2) Breakfast Meat: Bacon, Sausage Patty, Ham or Turkey Sausage Links
Assorted Morning Pastries
Assorted Tropicana Juices and Coffee
\$7.75

BRUNCH BUFFET

Cheese and Fruit Display
Mixed Green Salad with Roasted Pecans
Scrambled Eggs with Fresh Chives
Hash Browns
Choice of three (3) Breakfast Meat: Bacon, Sausage Patty, Ham or Turkey Sausage Links
Assorted Breads and Muffins
Chef's Choice of Assorted Desserts
Assorted Tropicana Juices and Coffee
\$11.00



PLATED ENTRÉE SALADS

All Menus served with rolls & butter, Fresh Baked Cookies, Ice Tea
(Or Assorted 10 oz. Sodas) & Coffee - **\$ 10.00 per person**

Classic Caesar Salad with Grilled Chicken

Marinated Grilled Chicken Tossed with Crisp Romaine Lettuce,
Parmesan Cheese and Croutons. Served with a Creamy Caesar Dressing

Crispy Fried Chicken Ranch Salad

Mixed Lettuce Garnished with Crispy Fried Chicken Tenders, Tomatoes,
Cucumbers, Cheddar Cheese and Croutons. Served with Ranch Dressing

Chef Salad

Tossed Green Topped with Julienne Ham, Turkey, Swiss Cheese,
Egg, Tomatoes and Bacon Pieces
Choice of Dressings

Cobb Salad

Mixed Lettuce Topped with Diced Grilled Chicken Breast, Tomatoes,
Eggs, Cheddar Cheese, Bacon Pieces, Blue Cheese & Avocado
Choice of Dressings

Santa Fe Grilled Chicken Salad

Mixed Lettuce Tossed with Diced Grilled Chicken Breast, Roasted Corn,
Black Beans & Tomatoes. Topped with Fried Tortilla Strip.

Toasted Pecan Chicken Salad

Crisp Romaine Tossed with Toasted Pecans, Fresh Strawberries,
Mandarin Oranges & Blue Cheese Crumbles. Topped with
Julienne Grilled Chicken and Served with a Vinaigrette Dressing



BOXED LUNCHES

All Sandwiches Served with Your Choice of Potato Salad, Pasta Salad, or Fresh Fruit Cup,
Bag of Chips, Two Cookies, Assorted Sodas and Condiments.

Deli Sandwich

Smoked Turkey, Honey Baked Ham, Roast Beef, Tuna Salad,
Gourmet Chicken Salad with Toasted Almonds, or Roasted Vegetables

Served on White, Wheat, Rye Bread or Flour Tortilla \$8.50

Served on a Croissant \$8.75

Triple Decker Club Sandwich

Smoked Turkey and Ham Layered Between Three Pieces of Bread
with Lettuce, Tomato, Bacon and Provolone Cheese.

\$8.95

Italian Sub

A Classic Hoagie Roll Filled with Genoa Salami, Pepperoni, Ham,
Provolone Cheese, Lettuce and Tomatoes. Topped with Italian Vinaigrette.

\$8.95

Chicken Caesar Salad Wrap

Marinated Grilled Chicken, Crisp Romaine Lettuce, Parmesan Cheese
Wrapped in a Flavored Tortilla With a Creamy Caesar Dressing.

\$8.95

Buffalo Chicken Wrap

Buffalo Style Julienne Chicken Wrapped in a Flavored Tortilla with Lettuce,
Diced Tomatoes, Cheddar Cheese and Blue Cheese Dressing.

\$8.95

Bistro Roast Beef Wrap

Roast Beef, Provolone Cheese, Lettuce, Tomatoes and Roasted Red Peppers
Wrapped in a Flavored Tortilla with a Creamy Bistro Sauce.

\$8.95

Smoked Turkey Ciabatta

Sliced Smoked Turkey on a Ciabatta Roll With Provolone Cheese,
Mixed Greens and Cranberry Mayonnaise.

\$8.95



LUNCHEON SELECTIONS

Filet Mignon

Pan Seared and Served with
Potato, Corn and Sweet Pepper Hash
Merlot Butter Sauce

Market Price – call Ex-3646

Roast Turkey Breast

Served with Dressing
Cranberry Sauce and Seasonal Vegetables

\$12.75 per person

Paneed Chicken

Boneless Breast, Served with
Thyme Roasted Vegetables and Sweet Potatoes

\$12.95 per person

Breast of Chicken

Served on Cappellini with
Mixed Vegetables, Fresh Basil and
Roasted Pine Nuts

\$12.95 per person

Roasted Pork Loin

Served with Almond Rice Pilaf
Apple Chutney and French Beans

\$13.00 per person

All selections are served with House Salad, bread basket with butter,
Iced tea (Or Assorted 10oz. Sodas) and coffee and your choice of dessert

DESSERT SELECTION

Chocolate Mousse Pie
Cheesecake with Strawberries
Carrot Cake with Cream Cheese Icing
Lemon Tart with Raspberry Sauce
Chocolate Roulade
Chocolate Custard



BUFFET LUNCHEON SELECTIONS

Buffet luncheon is served with tossed salad, assorted breads and rolls, chef's specialty salad, fresh cut fruit, chef's vegetable selections, iced tea (Or Assorted 10 oz. Sodas), coffee and assorted desserts

Please Choose One Entrée From Both Columns

Chicken Breast Provencal
Roast Beef Brisket with BBQ Sauce
Braised Beef—Italian Style
Smoked Pork Loin with Apple Chutney
Greek Chicken with Lemon and Herbs
Roast Turkey Breast with Dressing
Cheese Manicotti with Marinara Sauce
Chopped Steak with Caramelized Onions
Rigatoni with Chicken and Mushrooms
Braised Pork Chops with Mushrooms

Three Cheese Lasagna with Beef
Chicken Cordon Bleu Casserole
Honey and Mustard Chicken
Oriental Roast Pork
Shrimp Etouffee with Rice
Oriental Beef with Broccoli
Grilled Chicken with Creole Spices
Baked Chicken Breast (bone-in)
Beef Bourgionne with Noodles
Baked Penne with Artichokes

2 Meat selections \$13.45 per person
1 Meat & 1 Vegetarian selection \$13.00 per person
1 Meat Entrée selection \$ 12.00 per person

DELI LUNCH BUFFET

Choice of two (2) salads: Pasta, Potato or Fresh Fruit
Sliced Turkey, Ham and Roast Beef
Assorted Cheeses
Lettuce and Tomatoes
Pickle Spears, Olives and Pepperocini
Assorted Breads and Rolls
Freshly Baked Cookies
Iced Tea (Or Assorted 10 oz. Sodas) and Coffee

\$10.00 per person



BUFFET SELECTIONS

All Menus Served with Coffee and Ice Tea (Or Assorted 10 oz. Sodas)

Italian

Crisp Romaine Caesar Salad
Roasted Seasonal Vegetable Salad
Freshly Prepared Pastas with Your Choice of Two Sauces:
Marinara Sauce, Bolognaise Sauce, Pesto Cream, or Garlic Alfredo
And Your Choice of Ingredients:
Grilled Chicken, Julienne Vegetables, Black Olives, Sautéed Mushrooms,
Steamed Broccoli, Artichoke Hearts or Sun-Dried Tomatoes
Served with: Mixed Vegetables, Garlic Rolls and Chef's Selection Dessert

\$12.95

Southwestern

Layered Green Salad with Southwestern Ranch Dressing
Fresh Fruit Salad with Toasted Coconut
Marinated Chicken Fajitas with Onions and Peppers
Served with Warm Flour Tortillas, Shredded Cheese, Pico De Gallo
Sour Cream, Spanish Rice and Refried Beans
Cheese Enchiladas with Ranchero Sauce
Homemade Sopapillas Topped with Cinnamon Sugar and a Side of Honey

\$13.00

Deli

Fresh Garden Salad with Choice of Two Dressings
Two Chef Prepared Specialty Salads
Smoked Turkey, Honey Baked Ham, and Roast Beef
Assorted Cheeses
Lettuce, Tomatoes, Red Onions, Pickle Spears and Pepperoncini
A Selection of Fresh Breads
Freshly Baked Cookies

\$ 10.00



BUFFET SELECTIONS CONTINUED

All Menus Served with Coffee and Ice Tea (Or Assorted 10 oz. Sodas)

Pacific Rim



Tropical Fruit Salad
Oriental Garden Salad with Somen Noodles
Teriyaki Marinated Chicken Breast with Ginger Orange Glaze
Shrimp Fried Rice
Asian Style Vegetables
Egg Rolls with Dipping Sauce
Chef's Selection of Dessert

\$12.25

Southern Traditional Buffet

Fresh Garden Salad with Choice of Two Dressings
BBQ Roasted Chicken
Country Fried Steak with Pepper Gravy
Cheddar Mashed Potatoes
Southern Style Green Beans
Buttermilk Cornbread or Fresh Baked Biscuits with Butter
Pecan Pie

\$12.25



DINNER SELECTIONS

SERVED

Soups

Potato and Leek, Turkey Gumbo, Italian Vegetable,
Corn Chowder or Broccoli and Cheddar

\$2.50

Entrees

Beef Tenderloin

Sliced and served with
Smashed Potatoes and French Beans

Market Price – call Ex-3646

Roast Prime Rib

Natural Gravy and
Broccoli-Ricotta Cheese
Stuffed Potato

Market Price – call Ex-3646

Roasted Turkey Breast

Southern Cornbread Dressing,
Cranberry Sauce, Chef's Vegetable

\$18.00

Chicken Breast

On Cappellini with Mushrooms, Spinach
And Marsala Butter Sauce

\$18.00

Honey Mustard Chicken

Served on Basmati Rice
With Roasted Vegetables

\$18.00

Chicken Chardonnay

Sliced Breast with Wild Rice
Spinach and Chardonnay
Cream Sauce

\$18.00

Sliced Beef Brisket

BBQ Sauce, Hash Brown Potatoes
And Green Beans

\$18.00

Pork Loin Medallions

Yellow Rice, Spinach
Mushrooms and Olive Relish

\$21.00

All selections are served with house salad, bread basket with butter, iced tea, coffee
and your choice of dessert

DESSERTS FOR SERVED DINNER

Bourbon Street Pecan Pie

N.Y. Cheesecake with Strawberries

Turtle Cheesecake

Chocolate Pound Cake with Whipped Cream

Key Lime Pie

Chocolate Roulade

Red Velvet Cake

Apple Pie with Cinnamon Cream



DINNER BUFFET SELECTIONS

Buffet dinner is served with tossed salad, assorted breads and rolls, chef's specialty salad, fresh cut fruit, chef's vegetable selections, iced tea, coffee and assorted desserts

Please Choose One Entrée From Each Column

Roast Beef Brisket with BBQ Sauce	Shrimp Creole with Steamed Rice
Roast Pork Loin with Sauce Robert	Oriental Beef with Broccoli
Greek Chicken with Lemon and Herbs	Pappardelle with Roast Chicken
Honey and Mustard Chicken	Three Cheese Lasagna with Beef
Veal Cutlet Milanese	Beef Bourgionne with Noodles
Roast Beef, Au Jus and Horseradish	Chicken Cordon Bleu Casserole
Grilled Pork Chops with Fried Onions	Baked Risotto with Italian Sausage
Grilled Chicken with Olive Salad	Stir Fried Chicken with Steamed Rice
Fresh Fish, Broiled or Fried	Popcorn Shrimp and Cocktail Sauce

\$19.95

ELEGANT DINNER BUFFET

Green Salad with Roasted Pecans	Fresh Fruit in Season
Assorted Cheeses with Crackers	Relish Tray with Raw Vegetables

Choice of Three

Steamed Green Beans	Roasted Potatoes with Garlic
Mini French Green Beans	Steamed Broccoli Florets
Pasta with Three Cheeses	Tomato Gratin with Asiago Cheese

Choice of One

Carved Black Angus Sirloin
Herb Roasted Pork Loin

Choice of Two

Lemon Chicken
Grilled Shrimp Skewer
Chicken Marsala
Chef's Fish Recipe

French Bread with Butter
Assorted Fancy Dessert Selection
Coffee and Tea

\$22.50

Hot and Cold Hors D'Oeuvres

Hot Hors D'Oeuvres

Priced Per Piece

Petite Crab Cakes <i>With Creole Mustard Sauce</i>	\$1.50
Spanakopita <i>Spinach and Cheese Phyllo</i>	\$1.30
Fried Crab Rangoon <i>With Soy Dipping Sauce</i>	\$1.25
Fried Chicken Fingers <i>With Honey Mustard Sauce</i>	\$1.25
Meatballs <i>In Choice of Teriyaki or BBQ Sauce</i>	\$1.00
Chicken Drumettes <i>Oriental Style</i>	\$1.00
Baked Scallops <i>Wrapped in Bacon</i>	\$1.50
Buffalo Chicken Wings <i>With Bleu Cheese Dressing</i>	\$1.00
Stuffed Potato Skins <i>With Spinach and Feta Cheese</i>	\$1.30
Oriental Beef Skewers <i>With Spring Onion Garnish</i>	\$1.50
Quiche Tartlet <i>Bacon, Potato and Swiss Cheese</i>	\$1.35
Fried Butterfly Shrimp <i>With Cocktail Sauce</i>	\$1.50
Chicken Satay <i>With Thai Peanut Sauce</i>	\$1.50
Stuffed Mushrooms <i>With Crab or Sausage</i>	\$1.50
Pork Egg Rolls <i>With Dipping Sauce</i>	\$1.10

Cold Hors D'Oeuvres

Price Per Piece

Chilled Shrimp Bowl <i>With Cocktail Sauce</i>	\$1.75
Mini Croissants <i>Filled with Chicken Salad</i>	\$1.75
Cheese Straws <i>Topped With Roasted Pecans</i>	\$1.00
Smoked Salmon Canapes <i>With Fresh Dill</i>	\$1.75
Honey Ham Sandwiches <i>On Mini Yeast Rolls</i>	\$1.25
Finger Sandwiches <i>Sundried Tomato Cream Cheese</i>	\$1.25

Dips and Spreads

All Serve 40-50 People

Roasted Red Pepper Dip <i>With Crusty French Bread</i>	\$85
Maytag Bleu Cheese <i>One-Half Wheel with Bagel Chips</i>	\$85
Sundried Tomato-Pesto Torte <i>With Pita Chips</i>	\$95
Creole Shrimp Mold <i>With Crackers</i>	\$95
Hot Spinach and Artichoke Dip <i>With Crusty Bread</i>	\$85
Charleston Style Crab Dip <i>With Crusty Bread</i>	\$95

Food Trays

Fresh Fruit Fantasy \$26.00

A spectacular arrangement of fresh fruits served with yogurt dip.
Serves 12-18

Marketplace Fruit and Cheese \$32.00

Colby, Swiss and Muenster complimented with fresh fruit.
Serves 18-22

Gourmet Cheese \$34.00

A great snack tray that includes Colby, Swiss, Muenster, Cheddar and Pepper Jack. Serves 14-18

Fresh Vegetable \$22.00

Crisp carrots, celery, green and red peppers, cucumber, cauliflower and broccoli. Serves 14-18

Chicken Drummettes \$32.00

Available in deep fried or hot buffalo, served with creamy ranch dip.
Serves 18-24

Hearty Meat Platter \$36.00

Assortment includes baked ham, turkey breast and roast beef.
Serves 12-16

Gourmet Meat and Cheese \$38.00

Select meats and cheeses, served with marinated pasta salad.
Serves 12-16

Carved Features

Steamship Round \$275

Slow roasted, served with silver dollar rolls
Serves 250-275

Black Angus Strip Loin \$100

Roasted with cracked black pepper.
Served with silver dollar rolls.
Serves 50-60

Black Angus Tenderloin \$125

Seasoned with Cajun spices. Served with silver dollar rolls.
Serves 30-35

Bone-In Smoked Ham \$90

Brown sugar-glazed and served with mini-biscuits.
Serves 75-100

Center Cut Pork Loin \$60

Roasted with Rosemary Thyme and served with silver dollar rolls.
Serves 40-50

Roast Turkey \$75

Whole boneless bird served with silver dollar rolls.
Serves 40-50

Condiments are served with all carved item selections

Pasta Cooking Stations

Cheese Tortellini

Tossed with tomatoes, fresh Basil, Cream, Prosciutto and fresh Parmesan Cheese
\$3.25

Rigatoni

With Portabello Mushrooms, Shallots, Cream and Fresh Spinach
\$3.25

Penne Pasta

With Shrimp, Garlic, Shallots, Fresh Parsley, Cream and fresh Parmesan Cheese.
\$4.00

Sweets

Assorted Petite Fours	\$100	Chocolate Strawberries	\$100
Stuffed Strawberries	\$100	Mini Cream Puffs	\$50
Mini Cookie Assortment	\$45	Pecan Diamonds	\$45
Mint Pearls (1 pound)	\$12	Mint Pearls (1 pound)	\$12

