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 Raddichio - $ 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 brulee 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