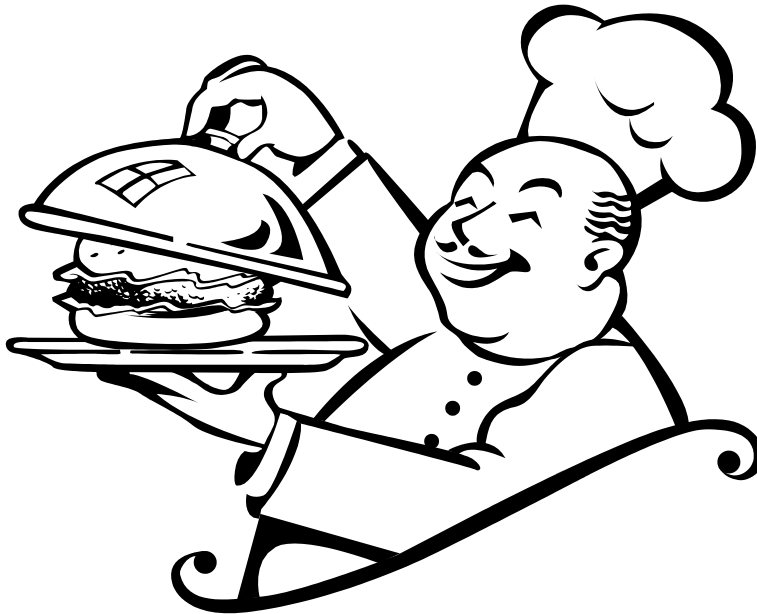




The College of
St. Scholastica



External Events Planning Guide

For your conference and/or catering needs, please call Sue Maki, Director of Conference and Event Services at (218) 723-6631 or email smaki@css.edu

Welcome to The College of St. Scholastica!

Whether your need is for a conference setup with breakout rooms; a board meeting with coffee service or a lounge area for brainstorming new ideas, we have the facilities and capable staff to serve you! Lodging is generally available June through mid-August. **For your conference and/or catering needs, please call Sue Maki, Director of Conference and Event Services at (218) 723-6631 or email smaki@css.edu**

Menu Planning Policies

Every event is put together one small detail at a time. The College of St. Scholastica (CSS) event planning departments are well equipped to assist you in producing successful, error free events.

To learn more about how we can work together to plan successful events, contact Sue Maki at 723-6631, Conference and Event Services, Tower Hall, Room 2805.

Policies and Guarantees

All food and beverages must be supplied by the Catering Department. Exceptions must be approved by the Conference Director and the Catering Director in advance. All menus may be customized.

***All catering prices are subject to a 10.125% sales tax.**

All alcohol must be provided by the customer. Please see the alcohol policy at the end of this brochure.

A menu must be decided at least ten (10) business days before your event. All guaranteed numbers of persons or meals must be confirmed (5) business days before any event. The confirmed count will be charged even if fewer people are in attendance at the event.

The minimum charge will be based on the guaranteed count. All meals, excluding break services, will be produced and set for 5% above the guaranteed count. Your final count will be determined through plate count.

All prices are subject to change in advance of confirmation. Price confirmation will be given no earlier than months (3) months in advance of the event. Prices listed in this event planning guide are for external events only.

Prices of Break Services

Includes the following amenities for the food table at no extra charge:

- Paper tablecloths for break services under \$50.
- White linen tablecloth and skirting for break services over \$50,
- Paper cups, plates, napkins, stir sticks, forks, knives, spoons, etc.
- Thermal cambros for punch, coffee, hot water, etc.
- Thermal table coffee pots, teapots, etc.
- Ice water pitchers with disposable cups.

If requested, we will also supply at no additional charge in Somers Hall

- China cups, plates, silverware, glass punch bowl and silver ladle.

Meal Prices include:

Whether buffet or served, meal prices include the following at no additional charge:

- Wait staff. Wait staff may be unavailable for last minute requests.
- Round tables, banquet tables and chairs with meals.
- White linen tablecloths.
- Linen napkins
- White skirting for all serving tables.
- Full china, glassware and silverware service.
- All paper and plastic for a barbecue or informal event.

Additional Services for Meals

Contact the Conferences department at (218) 723-6631 for specific charges if you are interested in

- wait staff for punch or cake service
- wait staff for reception service
- Bartenders and wait staff for bar service
- Full bar set up including bar, glasses, condiments, soda and mineral water

Additional Table Décor

- Bud vases or rose bowls.
- Votive candles.
- Hurricane lamps.

Other Policies and Charges:

- Change of location due to inclement weather for outdoor events must be made eight (8) hours before the scheduled start time.
- There may be a charge for deviations from standard room set-ups.
- Security for events serving alcohol and other events as indicated by conferencing staff \$30/hour.
- A \$15.00 delivery charge will be billed to any order less than \$50.00 per delivery unless the items are picked up and returned to one of the Food Service operations by the catered group.
- A delivery charge of \$15.00 will be charged for ice-water-only orders.
- Damaged linen will be charged to the catered group.
- Tables, linen tablecloths, table skirting and stage skirting may be rented for your meeting tables:
 - Display tables - \$10 per table
 - 54" x 90" white tablecloth—\$8.00
 - 82" white round tablecloth—\$10.00
 - 16' white table skirting—\$12.00
 - Colored napkins—\$.75

If you have needs that are not covered in this policy, contact Conference and Event Services at (218)723-6631.

On-campus Rental Venues

**NOTE: All of our rooms are smoke-free.
There are designated outside smoking areas.**

The Greenview 56' 6" x 79' (4700 sq. ft.)

When it is not in use by our residents, our dining room can be used for conferences featuring a guest speaker or meals between meetings using our cafeteria hot line, a buffet setup, or a served meal. Two sets of doors open onto a patio area where we can serve you and your guests a barbecue if you wish. Dinner service begins at 7:30 p.m.

Capacity: Banquet, 300 or when combined with The Heritage Dining Room, 375
Rental: Based on needs

Heritage Dining Room 29' x 46' (1334 sq. ft.)

This room is highlighted with rustic brick walls, cooled by ceiling fans and can be used for classroom or theater- style meetings and for meals. Food can be served by our capable wait staff or, at our meal times, you and your guests may wish to use our cafeteria line and take your food to the Heritage Dining Room. This room can be divided in half with a folding door.

Capacity: Banquet 50-72
Theater 125
Classroom 60-70

Rental: Half-day \$100 Full Day \$150
Deposit: \$ 100



Somers Lounge 40' x 79' (3160 sq. ft.)

This beautiful lounge overlooks the campus and is ideal for large group banquets, meetings and gatherings. Its unique features include floor to ceiling windows and a brick fireplace. From seminars to board meetings, Somers Lounge is flexible to meet your specific event needs.

Capacity: Banquet : 150 Dinner: 250 Theater : 300 Classroom : 100
Conference (U Shape) Available

Rental: Full day \$350 Half-day \$250
**There are additional charges for deviations from standard setup.*

Penthouse 38'x 39' (1482 sq. ft.)

Perched on top of Somers Hall, the Penthouse offers stunning views of Lake Superior through its floor-to-ceiling windows. It features carpeting, ceiling fans, and dimmable lights. You could use it to host a meeting, a luncheon, or a casual buffet meal. This room is available during summer months only.

| | | | | |
|------------------|----------------------|-----------|----------|-------|
| Capacity: | Banquet | 60 | | |
| | Theater | 125 | | |
| | Classroom | 50-60 | | |
| | Conference (U Shape) | Available | | |
| Rental: | Full Day | \$175 | Half-Day | \$125 |

Mitchell Auditorium



The Mitchell Auditorium has state-of-the-art acoustics and excellent sightlines. The latest in technical equipment provides the ability to accommodate meetings, seminars, lectures, and other large capacity events, in addition to its primary function as a performing arts center. The auditorium accommodates 580 fixed theater-style seats in tiered rows. Provisions for accessible seating for all patrons include elevators, ramps assistive-listening devices and space for wheelchairs.

The Mitchell Foyer is ideal for receptions and vendor displays. Dimensions of 26' x 57'8" enable this area to hold up to 150 people.

Adjacent to the foyer and the auditorium is a fully equipped kitchenette for small meetings and event catering. Dimensions are 21' x 26' and seat 30 to 50 people.

Performers appreciate the communication system between the technical booth and backstage area, allowing coordination between these two elements of a successful production. Backstage, artists can apply makeup, relax, or practice in one of two large dressing rooms or in the guest artist room designed for privacy.

Our technical crew, house manager, and ushers are trained to make each event run smoothly and professionally. Their attention to detail makes each performance special.

Capacity: Auditorium: 580 Foyer:150 (Reception) Side Lobby: 50 (Reception)

Rental: To rent the Mitchell Auditorium please call the director, Sue Maki, at 723-6631.

For complete details refer to our website at: www.css.edu/mitchell.xml

Additional Facilities *Science Auditorium - Science Center*



The auditorium has tiered seating, theater style, with attached side-board desks. The front platform area offers a variety of uses, i.e., film viewing and lectures. Coffee and break services are available.

Capacity: 289
Rental: Full day ~ \$325 Half-day ~ \$200
Deposit: \$100

Classrooms on Campus

These rooms have limited availability. Room sizes vary, depending on needs and availability. Consult your event specialist for details.

| Description | Daily Rental Fee |
|--|-------------------------|
| General Classroom(s) | \$85-125 |
| Technology Classrooms with Computer/Video Projection Systems | |
| 1-4 hours | \$150 |
| 4-8 hours | \$250 |

Wellness Center



Completed in 2004, the 63,000-square-foot Wellness Center is a field house complex featuring an indoor six-lane 200-meter running track, four multipurpose courts, a free weight room, an aerobic dance room, a cardiovascular fitness mezzanine overlooking the track, a 40 foot climbing wall and locker rooms.

The facility allows for indoor baseball and softball practice during the winter, with drop-down batting cages. The indoor track will enable St. Scholastica to begin offering varsity track. In addition to the new facilities within the Wellness Center, the complex houses the Reif Gymnasium and athletic offices.

The campus also contains an outdoor soccer field, outdoor softball field and miles of scenic running and cross country ski trails.

The cardio fitness area is 2,160 square feet and features Cybex and Precor cardio machines including Ellipticals Trainers, Arc Trainers, steppers, rowing machines, tread mills and traditional and recumbent bikes. It offers the most up to date Cybex weight and conditioning machines. There is also a 1,000 square foot free weight room.

The 40 foot tall climbing wall is one of the largest and most challenging in the region. The College's Outdoor Pursuit program manages the climbing program and provides training and coaching for students with no previous climbing experience to those with advanced outdoor adventure experience.

Wellness Center Gymnasium 120' x 118' (14,160 sq. ft.)

(Dimensions listed are with bleachers pushed in against the walls.)

- Capacity: **1000** bleacher seats **or** chairs on floor
- Rental: Based on needs

For rental information, policies and prices, please call Sue Maki at (218) 723-6631.

Audio-Visual Equipment and Services

| Equipment or Service | COST |
|--|---|
| Microphone/Lecternette | \$25.00 Additional microphones \$15.00 each |
| AV equipment as available, unless specified below. | \$25.00/ 1 to 4 hours - \$50.00/ 4 to 8 hours |
| Piano use | \$100 per day |
| Piano tuning | \$100.00 |
| Flipchart | Without paper – \$10.00 With paper- \$25.00 |
| LCD Video Projector only | \$100/ 1 to 4 hours - \$200/ 4 to 8 hours |
| Computer Lab with LCD Video Projector Tower: Teagle(2412), CIS(2420) Science: 1206 | \$100.00/per hour |
| Technology Classroom Tower: 3414, 4105 & 4119. Science: 3209, 3211 & 3217 | \$150.00/ 1 - 4 hours \$300.00/ 4 – 8 hours |
| Temporary Network Account | \$75.00 per visit |
| Video Recording | \$100 per event |
| CD Duplication | \$20.00 per copy |
| AV and Computer Tech Support | \$75.00 per hour, 1 hour minimum. |

Included in this category:

- “Elmo” Text Camera
- VCR
- Computer
- Transparency overhead projector
- TV/VCR
- Tape Recorder
- CD Player/ Boom Box
- Camcorder

Equipment will be provided subject to availability. Computer-related equipment, depending on your individual needs, may be available and rental charges, depending upon equipment, may vary. College personnel will set up the equipment; however, the College will not provide personnel to operate the equipment unless prearranged.



Sunrise Breakfast

All breakfast entrées are made with your choice of fresh grade AA Cage-Free eggs or egg substitutes.

We offer these fine breakfast selections either served or on a buffet (min. of 20 for buffet)

- **Scrambled Eggs**
- **Frittata** (egg dish made with meat and/or veggies & cheese)
- **Buttermilk Pancakes** w/fruit sauce & syrup
- **Cream Cheese French Toast Bake**
- **Cheese Blintzes with Fruit Sauce**
- **Crepe Cups** (Crepe bowls filled with egg, meat, cheese)
- **Your Choice of Omelets**

*Each one of the above breakfast choices includes: apple or orange juice, bacon, sausage links or ham, breakfast bakery (which may include muffins, rolls or Danish) and beverage (coffee, tea or milk)
\$14.85 per person*

May we suggest including these additional items:

| | |
|--|--------------------|
| A second breakfast choice..... | \$ 3.30 per person |
| Cereal Bar: includes hot cereal, granola and yogurt..... | \$ 2.88 per person |
| Additional meat choice..... | \$ 2.88 per person |
| Choice of potato..... | \$ 2.06 per person |
| Fresh fruit (in season)..... | \$ 3.30 per person |

All meals and catering items are subject to 10.125% state and local tax.



Specialty Salads

All Specialty Salads include a bread stick and coffee or tea and ice water.

Caesar Salad

Crisp romaine lettuce tossed with grated Parmesan cheese and classic Caesar dressing. Accompanied with a platter of marinated chicken breast. \$16.91

Sesame Chicken Salad

Field greens, pea pods, water chestnuts, colored pepper strips, grape tomatoes and tender sliced chicken breast topped with our special oriental dressing and lightly sprinkled with toasted sesame seeds makes this salad irresistible. \$16.91

Cobb Salad

A classic combination of diced turkey, crisp bacon, blue cheese crumbles, sliced avocado, ripe olives, hard cooked egg and tomato wedges over a blend of special lettuce greens served with a selection of dressings. \$16.91

Strawberry Spinach Salad with Chicken

Fresh spinach and romaine topped with sweet sliced strawberries, sugared almonds, red onion and a raspberry vinaigrette make this salad dramatic and eye appealing. Served with a platter of marinated chicken strips. \$16.91

Apple Walnut Salad

Mixed greens, candied walnuts, granny smith apples, and crumbled feta cheese served with an apple vinaigrette. Accompanied with a platter of marinated chicken strips. \$16.91

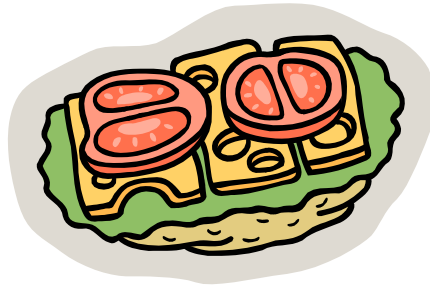
Minnesota Cashew Chicken Salad

Tender chunks of chicken breasts blended with roasted cashews, red grapes and our special ingredient: Minnesota long-grain wild rice. All ingredients blended together in a special dressing and served with seasonal fresh fruit \$16.91

Mediterranean Salad

Mixed field greens blended with cherry tomatoes, cucumbers, red onion, black olives, and feta cheese served with a Greek vinaigrette. \$16.91

All meals and catering items are subject to 10.125% state and local tax.



Traditional Sandwiches

*All traditional sandwiches are served with crisp vegetable sticks, a kosher pickle spear
And beverage (coffee, tea, ice water).*

Add soup to any traditional sandwich for \$2.89

Linen and china are used when served in Somers dining rooms.

French Croissant Sandwich

The most perfect of all pastries stuffed with your choice of sliced smoked turkey, ham, or garden vegetables; Cheddar or Swiss cheese and lettuce and tomato. Served with mayo and mustard on the side. \$16.91

Smoked Turkey Flatbread Sandwich

Sliced smoked turkey served on thick sliced multi-grain bread with crisp leaf lettuce, sliced tomato and mayo and mustard on the side. \$16.91

Chicken Curry Croissant

Light and delicate croissant stuffed with chicken, red grapes, and celery mixed with a light curry dressing. \$16.91

Pulled Pork Sandwich

Warm pulled pork loin on a ciabatta roll with mozzarella cheese, sliced cucumber, and a spicy BBQ sauce on the side. \$16.91

Classic Chicken Caesar Wrap

Hearts of romaine lettuce blended with classic Caesar dressing and accented with parmesan cheese and multi-grain croutons, and marinated sliced chicken breast. \$16.91

Roasted Vegetable Spinach Wrap

Roasted red peppers and red onion, fresh tomatoes, spinach, sprouts, and mushrooms seasoned with ranch dressing. \$16.91

Deluxe Club House Wrap

Classic club house sandwich – turkey, bacon, lettuce, tomato, your choice of American or Swiss cheese and a special dressing – blended together in a garlic flavored wrap. \$16.91

All meals and catering items are subject to 10.125% state and local tax.



Luncheon Specialties

Luncheon Specialties include fresh hot vegetable, bread stick and beverage (coffee, tea, ice water).

Linen and china are used when served in Somers Hall dining rooms.

Fettuccine Alfredo

This classic pasta favorite is made with the finest ingredients: fresh cream, butter and shredded parmesan cheese. \$16.50

Wine Chicken

Our specialty! Boneless chicken breast baked in the College's very own secret wine sauce. Includes your choice of potato or rice pilaf. \$16.91

Chicken Picata

Roasted boneless chicken breast, resting on a bed of angel hair pasta with a lemon butter caper sauce. \$16.91

Honey Glazed Broiled Salmon

Fresh salmon fillet brushed with honey and broiled to perfection. Served with a lemon wedge, choice of potato or rice pilaf. \$18.56

Lasagna from Heaven

Rich home style lasagna with your choice of meat filling or "Popeye" spinach filling. \$16.50

Chicken or Vegetarian Curry

A lightly spiced curry sauce that can be made either with or without meat that will top a generous portion of basmati rice. \$16.91

All meals and catering items are subject to 10.125% state and local tax.



Theme Buffets

Please note that each buffet has a 20 guest minimum for service.

All Buffets include the appropriate condiments and beverages (coffee, tea, ice water) unless otherwise specified.

Linen and China are used when served in Somers dining rooms unless group is over 200, then paper supplies may be used.

Mexican Fiesta

An array of lightly seasoned Mexican food including: crisp tortilla chips, salsa, cheese enchiladas, seasoned ground beef for hard and soft shell tacos, Spanish rice and refried beans \$18.15

Italian Feast

An assortment of traditional Italian entrées including cheese ravioli. Also includes marinara sauce, Alfredo sauce, penne pasta, Caesar salad, fresh cooked vegetable and garlic bread sticks. \$18.15

Substitute meat or spinach lasagna for the ravioli \$18.97

Picnic Basket

A taste of summer any time of the year includes bratwurst, beef and vegetarian burgers along with all the toppings including cheese, a choice of potato or pasta salad, potato chips and lemonade. \$18.15

Deli Bar and Soup

Smoked turkey, deli ham and roast beef served with Swiss and American cheese and buns. Includes all the traditional toppings, potato chips and potato or pasta salad. \$18.15

St. Scholastica Buffet

Includes your choice of two entrées, bread basket, garden salad, fresh vegetable, choice of potato or rice pilaf. \$24.75

Buffet Entrées

Roasted Turkey Breast

Sliced Roast Beef au Jus

Wine Chicken

Marinated Chicken Breast

Lasagna (Meat or Spinach)



Box Lunch

*You design them. We build them. You haul them.
All of these sandwiches can be made with vegetarian items.
All box lunches include the condiments (mayonnaise, mustard, etc.),
napkins and plastic silverware.*

Half Sub Sandwich Smoked sliced turkey, ham, or garden vegetables topped with cheese, lettuce and tomato. \$6.60

Sandwich on 7 Grain Bread Smoked sliced turkey, ham or garden vegetables topped with cheese, lettuce and tomato. \$6.60

Croissant Sandwich Choice of smoked turkey, ham, beef or garden vegetables topped with cheese, lettuce, and tomato. \$6.60

The Works: One of our most favorite box meals is a half sub, individual chips, fruit, a cookie. All for only \$10.15.

Box Lunch Stuffers

- | | |
|----------------------------------|----------------------------|
| ✓ Individual Chips \$ 1.49 | ✓ Cookie \$.83 |
| ✓ Whole Fruit \$1.24 | ✓ Individual Juice \$2.06 |
| ✓ Salad (pasta or potato) \$2.89 | ✓ Soda or Klarbrunn \$2.06 |
| ✓ Dessert Bar \$ 1.57 | ✓ Milk (pint) \$ 1.24 |

All meals and catering items are subject to 10.125% state and local tax.

Dinner Menu

Dinners may be served or buffet style (minimum of 20 for buffet).

All Dinners include a Caesar or garden salad, fresh hot vegetable, choice of potato or rice pilaf (unless otherwise noted), hot bread basket and a beverage (coffee, tea, ice water)

Wine Chicken Our specialty!!! Generous portion of boneless chicken breast baked in the College's special creamy wine sauce topped with seasoned bread crumbs. \$23.10

Stuffed Chicken Breast with Tarragon Sauce Chicken breast stuffed with wild rice, raisins, and sour cream, topped with a creamy tarragon sauce. \$23.10

Chicken Wellington Boneless chicken breast wrapped around a filling of spinach, mushrooms and cheese baked in a flaky puffed pastry and topped with a creamy wine sauce. \$23.10

Vegetarian Wellington Sautéed fresh vegetables and cheese baked in a flaky puff pastry and topped with a creamy sauce. \$21.45

Orange Teriyaki Chicken Lightly floured chicken breast drizzled with a flavorful orange teriyaki sauce topped with cellophane noodles and green onions. Served with your choice of rice or rice noodles. \$23.10

King Salmon with Strawberry Salsa Finest Alaskan king salmon fillet broiled to perfection in a herb butter sauce. Topped with a light and flavorful strawberry salsa. \$26.40

Walleye Fillet: Your choice of Pecan breaded or Broiled

A delicious regional favorite, our Walleye Fillet is a hit whether breaded with our special pecan mixture, broiled with butter and light seasoning. \$26.40

Prime Rib of Beef Boneless prime rib of beef slowly cooked and served with au jus and creamy horseradish sauce. \$28.05

Stuffed Tilapia Fresh water tilapia is a light, delicate and non-oily fish that is wrapped around an oriental bread crumb, sour cream, seafood stuffing and served with a creamy wine sauce. \$22.41

Fettuccine Alfredo Classic pasta favorite that is made with the finest ingredients: fresh cream, butter, and shredded parmesan. (pasta replaces potato/rice selection.) \$21.45
With marinated sliced chicken breast (served on the side) \$23.10

Broiled Mid Atlantic Cod with Sherry Sauce This mild fish with a delicate flavor has a firm texture and is broiled and topped with a light sherry sauce. \$24.75

Portabella Mushrooms over Wild Rice Sliced Portabella mushrooms in Demi-glaze on a Wild Rice blend. \$21.45

Vegetable Torta Layers of vegetables including zucchini, cauliflower, broccoli and peppers topped with mashed potatoes and baked. \$21.45

Stir Fry over Basmati Rice A selection of fresh vegetables which may include pea pods, bean sprouts, bok choy, carrots, broccoli, and cauliflower cooked tender-crisp and tossed with a teriyaki based sauce over basmati rice. \$21.45

Chicken and Spinach Cannelloni A blend of roasted chicken & spinach with roasted garlic, ricotta, mozzarella, and fresh basil stuffed in a pasta shell and baked in Alfredo sauce. \$23.10



Desserts

All prices are per serving.

German Chocolate Cake with coconut pecan frosting. \$4.13

Carrot Cake with cream cheese frosting. \$4.13

Angel Food Cake with strawberry sauce and whipped cream. \$4.13

Cheese Cake Rich and delicious! Suggested flavors include White Chocolate Raspberry, Chocolate Amaretto Swirl, Chocolate Mousse, Kahlúa Swirl, Cappuccino or Vanilla cheesecake with your choice of chocolate or strawberry topping. \$6.19

Chocolate Raspberry Torte Three layers of rich chocolate cake with crushed raspberries between each layer, topped with chocolate fudge frosting. \$4.95

Chocolate Marble Terrine with Two Sauces Molded white chocolate and semi-sweet chocolate mousse sliced and topped with a rich chocolate sauce and a tangy raspberry sauce. \$ 6.19

Kahlua Crunch A graham cracker crust filled with a Kahlua-flavored mousse topped with roasted almonds. \$4.13

Trifle Individual trifles, composed of layers of cake, pudding and fruit are a colorful and delicious end to a meal. Some favorites are Black Forest trifle (chocolate and cherries), English Berry trifle (angel food cake, vanilla pudding and strawberries) and Peaches and Cream (yellow cake, custard and peaches). \$6.19

Fresh Fruit Filled Tart Your choice of apple or blueberry filling, also strawberry filling when in season. \$4.13

Dessert Bars You will love our Brownies, Chocolate Revel, Kit Kat, Lemon, Coconut Mounds and Rice Krispie bars. Can't choose? Let us surprise you with an assortment. \$1.57/each

Sweets Buffet Chocolates galore! A mouth watering assortment of truffles, bars, petit fours and many other of your favorite sweets. Approximately 3 pieces per serving. \$4.95/serving

Cookies Our fresh baked cookies satisfy everyone's sweet tooth. We offer a variety which may include Chocolate Chip, Peanut butter, Sugar, Snickerdoodles and Ginger. \$.83/each

Flourless (Gluten Free) Chocolate Cake Melt in your mouth goodness topped with just a dusting of powdered sugar. \$4.13

Brownie and Fruit Kabobs Brownie bites, strawberries (when in season) & pineapple wedges drizzled with semi-sweet chocolate (2 kabobs/order). \$4.95

Ice cream Sundae Bar Vanilla ice cream with chocolate, butterscotch and strawberry toppings along with chopped nuts, whipped cream and maraschino cherries. \$4.95

Chocolate Fountain Chocolate Heaven! Includes seasonal fruit, pound cake chunks, pretzels, marshmallows, and mini cookies for dipping. Serves 25-30 \$99.00

All meals and catering items are subject to 10.125% state and local tax.



Beverages

| | |
|--|----------------|
| <i>Thermal Pot of Regular / Decaf Coffee</i> (serves 6)..... | \$9.10/ea |
| <i>Brewed Regular / Decaf Coffee</i> (serves 10)..... | \$14.00/airpot |
| <i>Brewed Regular / Decaf Coffee</i> (serves 20)..... | \$28.05/gal |
| <i>Brewed Regular / Decaf Coffee</i> (serves 32)..... | \$33.00/airpot |
| <i>Thermal Pot of Tea</i> (serves 6)..... | \$9.10/ea |
| <i>Tea (Hot water and tea bags)</i> (serves 20)..... | \$24.75/gal |
| <i>Hot Chocolate</i> (serves 15-20)..... | \$24.75/gal |
| <i>Hot Cider</i> (serves 15-20)..... | \$28.05/gal |
| <i>Punch</i> (serves 15-20)..... | \$16.50/gal |
| Standard punch service is in a cambro. Please request a punch bowl if desired. | |
| <i>Lemonade</i> (serves 15-20)..... | \$16.50/gal |
| <i>Iced Tea with Lemon</i> (serves 15-20)..... | \$16.50/gal |
| <i>Ice Water</i> Charge covers cost of paper supplies..... | \$4.13/gal |
| <i>Juice Carafe</i> (serves 5-6)..... | \$9.10/ea |
| <i>Individual Assorted Juice</i> (10 oz. bottles)..... | \$2.06/ea |
| <i>Individual Assorted Soda or Klarbrunn</i> (12 oz. cans)..... | \$2.06/ea |
| <i>Individual Milk Carton</i> | \$1.24/ea |
| <i>Bottled Water</i> (20 oz. bottle)..... | \$2.48/ea |

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Bakery Selections

Fresh Bakery..... \$2.48 each

All bakery items are sold by a single serving.

- Caramel Roll
- Bagels with cream cheese
- Muffin
- Cinnamon Roll
- Doughnut (cake or raised)
- Fruit Filled Strudel Stick
- Breakfast Bread

Mini Muffins..... \$8.25/doz.

Doughnut Holes..... \$8.25/doz.

Cookies..... \$.83 each

Bars.....\$1.57 each

Cakes

*Cakes are frosted and decorated. Cake flavors are Chocolate, White or Marble.
 Cake Frostings are Chocolate or White. Decorations are flowers (customer's choice of color)
 unless otherwise arranged.*

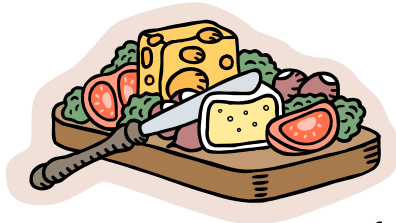
Quarter Sheet (serves 24)..... \$49.50

Half Sheet (serves 48).....\$66.00

Full Sheet (serves 96).....\$107.25

All meals and catering items are subject to 10.125% state and local tax.

Appetizers



Baked Brie En Croute Fresh wheel of creamy Brie cheese, topped with jam and wrapped in a flaky puff pastry. Baked to a golden brown and served with an assortment of fresh breads, crackers and seasonal fruit. Serves 25-30. \$90.75

Cocktail Meatballs Lightly seasoned meatballs with your choice of barbecue or sweet and sour sauce. \$18.15/pound (approximately 20)

Boneless Chicken Tenders Lightly breaded chicken tenders fried to a golden brown and served with your choice of BBQ or Sweet n' Sour sauce. \$26.40/20 pieces

Fresh Tomato Bruschetta Garden fresh tomatoes, basil, onion and garlic served with slices of melted mozzarella cheese on toasted French bread with a balsamic reduction drizzle. \$2.89/each

Fiesta Dip and Chips A zesty cream cheese and salsa dip topped with lettuce, diced tomatoes, black olives, green onions and cheddar cheese, accompanied by freshly deep-fried tortilla chips. Serves 8 – 10 \$24.75

Hummus with Pita Chips A flavorful hummus spread served with crisp pita chips. Serves 10-12 \$19.92

Swiss Olive Galette Herb filled flatbread topped with chopped leeks, black and green olives, seasoned with fennel & thyme and smothered in Swiss and Parmesan cheeses. \$19.80 (serves 10-12)

Deli with Cheese Tray Slices of smoked turkey, deli ham, Swiss & American cheese served with crackers or buns and condiments.

| | | | |
|--|---------|---------------------------|---------|
| Regular (serves 12) with crackers | \$36.30 | with buns/condiments | \$49.50 |
| Large (serves 25) with crackers | \$64.35 | with buns/condiments..... | \$82.50 |

Cheese and Crackers A variety of cubed and sliced aged cheeses, garnished with an assortment of crackers. Regular (serves 12).....\$36.30 Large (serves 25).....\$64.35

Fresh Fruits Assorted sun ripened seasonal fruits served in an attractive display.
Regular (serves 12).....\$ 39.60 Large (serves 25).....\$69.30

Fresh Vegetables and Dip An assortment of garden fresh vegetables served with a tantalizing herb dip. Regular (serves 12).....\$29.70 Large (serves 25).....\$49.50

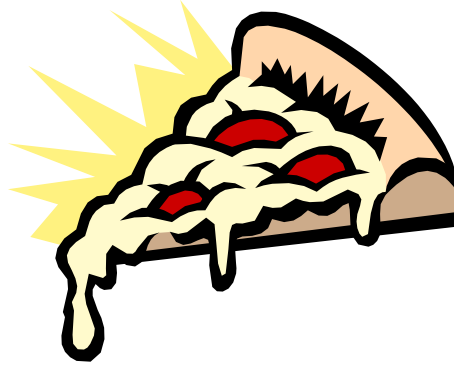
Cold Veggie Pizza Soft pizza crust topped with a thin layer of lightly seasoned cream cheese and loaded with fresh garden vegetables and shredded cheese. Serves 10-12. \$14.85

Fresh Fruit Pizza Soft and flavorful pizza crust topped with sweet cream cheese and covered with assorted fresh fruits. Serves 10-12. \$19.80

Nacho Bar Crisp tortilla chips, taco meat, nacho cheese, refried beans, shredded lettuce, green onion, mild green chilies and olives. \$6.60/person (minimum 15 people)

Salsa Bar Traditional salsa along with two fruit salsas and crisp tortilla chips.\$36.30 (serves 25)

All meals and catering items are subject to 10.125% state and local tax.



Pizza

Large 12 inch pizza topped with

| | |
|-------------------------|---------|
| Cheese..... | \$14.85 |
| Pepperoni & Cheese..... | \$17.50 |
| Sausage & Cheese..... | \$17.50 |

Your choice of additional toppings: mushrooms, onions, black olives and green peppers. \$1.57/each



Additional Appetizers

(serves 10-15)

| | |
|---|---------|
| <i>Potato Chips</i> with Ranch or Dill Dip..... | \$ 9.90 |
| <i>Tortilla Chips</i> and Salsa..... | \$10.73 |
| <i>Mixed Nuts (lb)</i> | \$24.75 |
| <i>Snack Mix (lb)</i> | \$9.90 |

All meals and catering items are subject to 10.125% state and local tax.

THE COLLEGE OF ST. SCHOLASTICA
Conference and Event Services
ALCOHOL USAGE POLICY

The goal of the College of St. Scholastica is to maintain an atmosphere in which the responsible use of alcoholic beverages is respected. Alcoholic beverages may only be served from College approved designated areas on campus. Exceptions will be considered for approval by the Director of Residential Building Service/Somers hall Events based on the individual event. Upon Determination of event location, alcoholic consumption must be confined within the approved designated area only. All groups are required to follow the guidelines below while holding their event on campus.

- Minnesota law and College policy prohibit the consumption of alcoholic beverages by persons under the legal age for drinking.
- State and local laws prohibit the sale of alcoholic beverages without a license.
- Individuals sponsoring the event will ensure that responsible, legal age and trained bartender(s) are used.
- Individual/group sponsoring the event will assume responsibility of their guests.
- Any alcohol served must be donated by the sponsoring group and cannot be paid for by the participants through the registration fee, dinner cost, raffle tickets, sale of drink tickets, door charge or any other manner relative to its use on campus.
- Alcoholic beverages may only be served from the beverage room located in Somers Lounge. The only exception is the serving of champagne or wine during cocktail hour before or during dinner. Guests are asked to confine alcoholic consumption to Somers Lounge and patio.
- If alcoholic beverages are served, free nonalcoholic drinks and coffee must be available to persons attending the function.
- Bar service is permitted to start one hour before dinner. The bar will be closed during the dinner and must conclude ½ hour before the scheduled end of the event.
- Bottle/tap beer must be served from approved designated areas on campus.
- The College reserves the right to instruct the bartender(s) to cease serving individual(s) if the individual's behavior warrants such action.
- The College reserves the right to request an individual(s) to leave campus if the individual's behavior warrants such action.
- The College reserves the right to send a guest home by alternative means if Security warrants such a measure. If a cab is used, the sponsoring group/individual will be charged for the fee.
- All alcoholic beverages and bar set-ups must be removed from the premises immediately following the event. The College assumes no responsibility for storage of any alcohol, bar set ups or equipment after the event.

- The College reserves the right to hire a College security officer at the expense of the event sponsor.