



AT



**The Universities**

AT SHADY GROVE



*Catering Menu - Fall 2025*

# Breakfast Buffets

\*Each Hot Buffet Line Requires 1 Attendant Fee at \$75 each

## **CONTINENTAL | \$11.00/PP**

Assorted Breakfast Pastries, Granola Bars

Seasonal Whole Fruit, Bottled Orange Juice

Regular and Decaffeinated Coffee, Assorted Hot Teas & Water Dispenser

## **DELUXE CONTINENTAL | \$16.50/PP**

Fresh Baked Mini Muffins with Butter

Scrambled Eggs with Chives and Cheddar Cheese

Home Fried Potatoes with Onions and Peppers

Pork or Turkey Bacon

Fresh Fruit Salad

Regular and Decaffeinated Coffee

Assorted Hot Teas, Bottled Assorted Juices & Water Dispenser

## **FARMERS BREAKFAST | 20.50/PP**

French Toast Casserole Served with Syrup and Butter

Scrambled Eggs with Chives and Cheddar Cheese

Pork or Turkey Bacon

Home Fried Potatoes with Onions and Peppers

Fresh Fruit Salad, Bowls of Yogurt and Granola

Regular and Decaffeinated Coffee

Assorted Hot Teas, Bottled Assorted Juices & Water Dispenser

15 person minimum required on all orders

Disposable flatware and plates \$1pp

# Breakfast Additions

INDIVIDUAL CEREALS WITH MILK | \$3.00/EA

ASSORTED PASTRIES | \$3.50/PP

ASSORTED MINI MUFFINS | \$3.50/PP

ASSORTED FULL SIZE BAGELS | \$2.00PP

PLAIN MINI BAGELS | \$2.25PP

FRESH WHOLE FRUIT | \$2.25/PP

CUT FRUIT DISPLAY | \$3.50/PP

WARM OATMEAL WITH CRAISINS | \$5.50/PP

BREAKFAST SANDWICHES | \$9.00/EA

sausage or ham, egg, cheese

veggie scramble | tofu scramble

biscuit or english muffin

CHEESY SCRAMBLED EGGS | \$6.00/PP

VEGGIE TOFU SCRAMBLE | \$6.75/PP

PORK OR TURKEY BACON | \$5.75/PP

CHICKEN SAUSAGE PATTIES | \$5.75/PP

ASSORTED JUICES OR SODAS | \$2.50/EA

ASSORTED SPARKLING OR BOTTLED WATER | \$2.00/EA

REGULAR, DECAF COFFEE OR HOT TEA | \$3.60/EA



15 person minimum required on all orders

Disposable flatware and plates \$1pp



# Break Time

\*Optional Break Attendant Fee at \$75

## MORNING

### DIY PARFAIT | \$9.25/PP

Fresh Cut Fruit Display

Granola & Yogurt

Assorted Juices and Bottled Waters

### SWEET TOOTH #1 | \$9.00/PP

Assorted Coffee Cakes and Cookies

Regular and Decaffeinated Coffee

Assorted Hot Teas

## AFTERNOON

### ICE CREAM SOCIAL | \$10.00/PP

Strawberry, Chocolate and Vanilla

Ice Cream

Rainbow Sprinkles, Chocolate Fudge,

Caramel Sauce, M&Ms,

Cherries & Whipped Cream

Water Dispenser

### SNACK BASKETS | \$6.50/PP

Assorted Chips, Pretzels, Granola

Bars, Oranges & Bananas

Assorted Sparkling and Bottled  
Water

### SWEET TOOTH #2 | \$11.50/PP

Sugar, Chocolate Chip and Oatmeal  
Cookies

Assorted Fresh Baked Pies

Regular and Decaffeinated Coffee

Assorted Hot Teas

### SMOOTHIE BAR | \$7.00/PP

Strawberry Banana

Green Monster

Almond Brother



15 person minimum required on all orders

Disposable flatware and plates \$1pp

# Cold Buffets

\*Optional Cold Buffet Attendant Fee at \$75 each

## DAWSON'S DELI STATION

**\$19.50/PP**

Select one Side Salad:

Classic Mixed Green Salad

Mediterranean Salad

Kale Caesar

Sliced:

Roasted Turkey | Roast Beef

Tuna Salad | Black Forest Ham

Cheddar and Swiss Cheese

Assorted Breads and Rolls

Condiments to include:

Mayonnaise, Mustard, Lettuce,

Tomatoes, Red Onions

Assorted Potato Chips

Assorted Cookies and Brownies

Lemonade or Iced Tea & Water

## WRAP DISPLAY

**\$16.50/PP**

Classic Mixed Green Salad

Choose 3:

Ham & Swiss | Turkey & Cheddar

Tuna Salad | Chicken Salad

Roast Beef & Cheddar

Margalo (mozzarella, tomato,  
arugula, pesto, balsamic)

Veggie & Hummus

Eggless Egg Salad

Assorted Potato Chips

Fresh Baked Cookies and Brownies

Lemonade or Iced Tea & Water

## ADDITIONAL SIDES

Tarragon Chicken Salad | \$5.75/pp    Zesty Cucumber Salad | \$3.50/pp

Tuna Salad | \$5.75/pp

Quinoa Feta | \$3.50/pp

Mediterranean Orzo | \$3.50/pp

Mom's Potato Salad | \$3.50/pp

Pesto Orecchiette Salad | \$3.50/pp    Smoked Bacon & Corn | \$3.50/pp

15 person minimum required on all orders

Disposable flatware and plates \$1pp

# Boxed Lunches

**\$15.00/PP**

Choose up to 3 Wrap Options:

Ham & Swiss

Turkey & Cheddar

Tuna Salad

Tarragon Chicken Salad

Roast Beef & Cheddar

Caesar Chicken Salad

Margalo (mozzarella, tomato, arugula, pesto, balsamic)

Veggie & Hummus

Eggless Egg Salad

Bagged Potato Chip

Chocolate Chip Cookie

## **ADDITIONAL SIDES | \$2.50PP**

Mediterranean Orzo

Pesto Orecchiette Salad

Zesty Cucumber Salad

Quinoa Feta

Whole Apple, Orange, or Banana



# Hot Buffets

\*Each Hot Buffet Line Requires 1 Attendant Fee at \$75 each

## **TACO BAR | \$23.00/PP    TASTE OF ITALY | \$26.00/PP**

Smoked Corn & Bacon Salad  
Mexican Seasoned Ground Beef  
Fajita Grilled Chicken Breast  
Peppers & Onions  
Cilantro Lime Rice & Black Beans  
Tortillas & Taco Shells  
Taco Toppings:  
Salas, Sour Cream, Guacamole,  
Lettuce, Shredded Cheese  
Tortilla Chips  
Tres Leche Cake  
Chocolate Chip Cookies  
Lemonade or Iced Tea & Water

Mediterranean Salad  
Cheese Tortellini with Marinara  
Fettuccini Alfredo  
Chicken Parmesan  
Tuscan Flank Steak  
Garlic Green Beans  
Ratatouille  
Garlic Bread  
Tiramisu  
Fresh-Baked Breads and Butter  
Lemonade or Iced Tea & Water

## **CHEF'S TABLE | \$32.00/PP**

Kale Caesar Salad  
Toasted Almond Pesto Chicken Breast  
Citrus Grilled Salmon  
Balsamic Brussels Sprouts  
Roasted Fingerling Potatoes  
Warm Rolls & Butter  
Limoncello Cake  
Flourless Chocolate Cake  
Lemonade or Iced Tea & Water

## **SILK ROAD | \$28.00/PP**

Classic Mixed Green Salad  
Vegetarian Samosas  
Butter Chicken  
Chana Masala  
Vegetable Korma  
Basmati Rice  
Naan  
Assorted Dessert Bars  
Lemonade or Iced Tea & Water

25 person minimum required on all Hot Buffet orders

Disposable Flatware and Plates \$1pp

China is available upon request. Please inquire for pricing

# Additional Entrees

Half Pan (6-8 ppl) | Full Pan (12-15 ppl)

## Poultry

### ROTISSERIE CHICKEN WITH MOJO SAUCE

**\$39.99 | \$59.99**

Bone-in chicken, seasoned & roasted,  
topped with spicy herbed mojo sauce

### HONEY CHIPOTLE CHICKEN THIGHS

**\$37.99 | \$67.99**

Baked & seasoned and baked, topped  
with honey chipotle sauce, fresh lime &  
scallions

### TOASTED ALMOND PESTO CHICKEN BREAST

**\$44.99 | \$74.99**

Grilled & topped with lemon almond  
basil pesto

### COCONUT CURRY CHICKEN BREAST

**\$44.99 | \$74.99**

Grilled & topped with spicy coconut  
chili curry sauce, fresh cilantro,  
lime & jalapeño

## Beef & Pork

### MOLASSES RUBBED FLANK STEAK WITH CHIMICHURRI

**\$69.99 | \$129.99**

Marinated in molasses jerk rub,  
grilled & topped with an herby  
chimichurri sauce

### CLASSIC BEEF MEATBALLS

**\$49.99 | \$89.99**

Ground beef blended with herbs,  
garlic, and parmesan & topped with  
fresh made tomato sauce

### CLASSIC MEAT LASAGNA

**\$44.99 | \$84.99**

Layers of ground beef, ricotta,  
parmesan & tomato sauce

### BBQ BABY BACK RIBS

**\$69.99 | \$129.99**

Bone-in pork ribs, baked &  
smothered in a sweet and savory  
BBQ sauce

25 person minimum required on all Hot Buffet orders

Disposable Flatware and Plates \$1pp China is available upon request. Please inquire for pricing



# Additional Entrees

Half Pan (6-8 ppl) | Full Pan (12-15 ppl)

## Seafood

### SWEET HARISSA GLAZED SALMON

**\$79.99 | \$149.99**

Grilled & with house-made sweet Moroccan chili sauce & fresh cilantro

### CURRIED PINEAPPLE MAHI MAHI

**\$59.99 | \$119.99**

Coriander lime marinade, grilled & topped with house-made curried pineapple salsa

### MARYLAND STYLE CRAB CAKES

**\$99.99 | \$189.99**

Blue crab with our own secret blend of spices, hand balled and baked

### PESTO SHRIMP

**\$74.99 | \$139.99**

Jumbo tail-on shrimp, grilled and tossed with a house made pesto sauce

## Vegan & Vegetarian

### GINGER SOY SEITAN FRIED RICE

**\$39.99 | \$69.99**

Eggless fried rice with ginger soy marinated seitan, fresh veggies, scallions & cilantro

### PESTO TOFU RISOTTO WITH PARMESAN

**\$39.99 | \$69.99**

Pesto grilled tofu, atop creamy spinach parmesan risotto

### FAJITA SEITAN WITH ROASTED PEPPERS

**\$39.99 | \$69.99**

Fajita seasoned seitan & roasted peppers with fresh herbs, garlic & lime

### GREEN CURRY THAI TOFU STIR-FRY

**\$34.99 | \$59.99**

Green curry marinated tofu with brown basmati rice, fresh veggies, coconut milk, toasted peanuts & cilantro

25 person minimum required on all Hot Buffet orders

Disposable Flatware and Plates \$1pp. China is available upon request. Please inquire for pricing

# Additional Sides

**HOMESTYLE MASHED POTATOES | \$3.50/PP**

With cream, butter & garlic

**HOMESTYLE SWEET POTATO MASH | \$3.50/PP**

With soy milk, margarine, cinnamon & brown sugar

**ROASTED FINGERLING POTATOES | \$3.50/PP**

With garlic & rosemary

**CITRUS BASMATI RICE | \$3.50/PP**

With citrus zest & parsley

**SOBA NOODLE LO MEIN | \$4.50/PP**

With tofu, kimchi, scallion, soy sauce & sesame oil

**COCONUT HARISSA SQUASH | \$4.50/PP**

With spinach, tomatoes, chickpeas, coconut milk & fresh herbs

**BALSAMIC BRUSSELS SPROUTS | \$4.50/PP**

**GRILLED VEGETABLES WITH BASIL OIL | \$4.50/PP**

**RATATOUILLE | \$4.50/PP**

**HARICOT VERTS WITH ROASTED SHIITAKE | \$4.50/PP**

**PARMESAN ROASTED CAULIFLOWER | \$4.50/PP**

**LEMON GRILLED ASPARAGUS | \$5.75/PP**



25 person minimum required on all Hot Buffet orders

Disposable Flatware and Plates \$1pp. China is available upon request. Please inquire for pricing

# Student Buffets

\*Each Hot Buffet Line Requires 1 Attendant Fee at \$75 each

All Selections Include:

Classic Mixed Green Salad, Assorted Soft Drinks, Water  
Chefs Choice of Dessert

Chicken Tenders | \$16.00/pp

Mac & Cheese | \$15.00/pp

Vegan Mac & Cheese | \$16.00/pp

Spaghetti & Meatballs (Beef or Vegan) | \$16.00/pp

Pizza Party | \$16.00/pp

Cheese, Pepperoni and Veggie~16 Inch Pizzas

## **THE GRILL TENT | \$24.00/PP**

Classic Mixed Green Salad

Vegan Potato Salad

Vegan Coleslaw

Baked Beans

Steamed Corn

Hamburgers, Hot Dogs and Chicken Breasts

Buns

Lettuce, Tomato, Red Onion, Sweet Relish

Fresh Seasonal Fruit

Lemonade or Iced Tea & Water

Additional selections | \$4.00/pp

Impossible Burger

Gluten Free Rolls

25 person minimum required on all Hot Buffet orders

Disposable Flatware and Plates \$1pp. China is available upon request. Please inquire for pricing

# Reception Displays

\*Each Hot Buffet Line Requires 1 Attendant Fee at \$75 each

**GARDEN VEGETABLE CRUDITÉ I \$5.25/PP**

Hummus, Artichoke Dip, Pita

**INTERNATIONAL AND DOMESTIC CHEESE I \$8.00/PP**

Baguettes, Crackers

**MEDITERRANEAN SPREADS I \$5.25/PP**

Assorted Hummus and Dips, Pita

**ANTIPASTO I \$10.00/PP**

Cured Meats, Italian Cheeses, Olives, Crackers

**CHICKEN WINGS I \$10.00/PP**

Old Bay, Buffalo, Honey BBQ, Garlic Parmesan, or Teriyaki

Ranch & Bleu Cheese, Carrots & Celery

**OLD BAY STEAMED SHRIMP I \$11.50/PP**

Warm seasoned Shrimp, Cocktail Sauce

**SHRIMP COCKTAIL I \$11.50/PP**

Cold Shrimp, Lemon, Cocktail Sauce

**ROASTED BEEF ON TOAST POINTS I \$16.00/PP**

Rare Roast Beef, Horseradish Cream

**ALL BEEF MEATBALLS I \$5.50/PP**

Marinara, Swedish, Korean BBQ, Sweet & Sour, or Honey BBQ



15 person minimum required on all Display orders

Disposable Flatware and Plates \$1pp. China is available upon request. Please inquire for pricing



# Hors D'Oeuvres

\*Each Hot Buffet Line Requires 1 Attendant Fee at \$75 each

**CHICKEN SATAY SKEWERS | \$3.50/EA**

Teriyaki or Peanut Sauce

**ASSORTED MINI QUICHE | \$2.50/EA**

**BACON WRAPPED SCALLOPS | \$4.00/EA**

**MINI BEEF WELLINGTONS | \$5.00/EA**

**PIGS IN A BLANKET | \$2.50/EA**

Honey Mustard & Ketchup

**MINI CRAB CAKES | \$4.00/EA**

Cocktail & Tartar

**AHI TUNA & MANGO SPOONS | \$3.49/EA**

**SPANAKOPITA | \$2.50/EA**

Tzatziki

**MUSHROOM RISOTTO CAKES | \$2.50/EA**

**CAPRESE SKEWERS | \$2.25/EA**

Pesto Oil

**SWEET & SOUR TOFU SKEWERS | \$2.25/EA**



10 piece min per selection.

Disposable Flatware and Plates \$1pp. China is available upon request. Please inquire for pricing

## **CROSTINI TRIO | \$9.50/PP**

Choose 3:

Toasted Sliced Baguette Topped With:

Tomato-Basil | Berry Mascarpone | Garlic Gorgonzola

Raspberry Almond Brie | Kalamata Olive Tapenade

## **ASSORTED TEA SANDWICHES | \$38.00/DOZEN**

Choose 3:

Veggie & Hummus | Turkey with Hot Pepper Jelly | Vegan Egg Salad

Ham & Honey Mustard | Roast Beef with Horse Radish

Tarragon Chicken Salad | Cucumber & Herbed Cream Cheese

## **CARVING STATIONS**

### **BEEF TENDERLOIN | \$19.00/PP**

Horseradish Cream, Dijon Mustard, Rolls

### **ROASTED PRIME RIB | \$21.00/PP**

Prepared Horseradish, Dijon Mustard, Rolls

### **PORK LOIN | \$12.50/PP**

Jerked Apples, Major Grey Chutney, Rolls

### **HONEY-BAKED HAM | \$10.50/PP**

Honey Mustard, Rolls

### **ROASTED TURKEY BREAST | \$10.50PP**

Cranberry Sauce, Rolls



\*All Carving Stations are Chef Attended and Require a fee of \$150\*

30 person minimum, 100 person maximum for Carving Stations.

China is available upon request. Please inquire for pricing.

# Reception Stations

\*Each Hot Buffet Line Requires 1 Attendant Fee at \$75 each

## ASIAN STATION

**\$36.00/PP**

Sushi Display

Seaweed Salad

Vegetable Spring Rolls

Sesame Noodles

Chicken Peanut Satay Skewers

## MAC & CHEESE BAR

**\$27.00/PP**

Choose your Toppings: (Select 5)

Broccoli | Caramelized Onions

Sauteed Spinach | Zucchini | Peas

Kimchi | Roasted Peppers

Jalapenos | Ham | Diced Chicken

Bacon | Andouille Sausage

add Grilled Shrimp | \$5.00

add BBQ Pulled Pork | \$4.00



## MEDITERRANEAN STREET

**FARE | \$38.00/PP**

Za'atar Chicken Breast

Lamb Meatballs

Falafel

Choose your Toppings: (Select 5)

Tabbouleh | Olive Tapenade

Marinated Feta | Tomato and

Onion Salad | Pickled Onions

Cucumber with Lemon Olive Oil

Cabbage Slaw | Roasted Peppers

Choose 2 Spreads:

Roasted Garlic Hummus

Red Pepper Hummus

Baba Ghanoush

Tzatziki

Served with:

Classic Mixed Green Salad

Basmati Rice

Pita

\*all Reception Stations include  
Cookies, Iced Tea, Lemonade, and  
Water\*

25 person minimum required on all Hot Buffet orders

Disposable Flatware and Plates \$1pp. China is available upon request. Please inquire for pricing

# Desserts

**TRES LECHES CAKE | \$55/ 15 SLICES**

**TIRAMISU CAKE | \$55/ 15 SLICES**

**FLOURLESS CHOCOLATE CAKE | \$55/ 16 SLICES**

**LIMONCELLO CAKE | \$50/ 14 SLICES**

**SEASONAL VEGAN PIE | \$70/ 14 SLICES**

Please inquire with the kitchen for our seasonal selection

**BOSTON CREAM PIE | \$25**

**APPLE PIE | \$25**

**CHERRY PIE | \$25**

**PECAN PIE | \$25**

**MINI FRENCH MACARONS | \$2.49/EA**

**MINI FRENCH PETIT FOURS | \$2.49/EA**

**COOKIE PLATTER | \$2.25/PP**

Chocolate Chip, Sugar, Oatmeal Raisin





# Bar Options

All bars require a 4 hour minimum  
prices per drink

## HOSTED BEER AND WINE DOMESTIC BEERS | \$7.00

Budweiser  
Bud Light  
Miller Light  
Coors Light  
Sam Adams  
Stella Artois

## IMPORTED/ LOCAL | \$8.00

Heineken  
Amstel Light  
Denizens  
Brookville

## HOUSE WINES | \$9.00

Chardonnay  
Sauvignon Blanc  
Merlot

Cabernet Sauvignon

## PREMIUM WINES | \$14.00

Chardonnay  
Sauvignon  
Pinot Noir  
Cabernet Sauvignon

## PREMIUM HOST BAR OFFERINGS \$11.00

Smirnoff  
Captain Morgan  
Beefeater  
Seagrams Seven  
Jack Daniels  
Bacardi Sauza Gold

## TOP SHELF HOST BAR \$14.00

Skyy  
Mount Gay  
Johnnie Walker Red  
Crown Royal  
Gentlemen Jack  
Jose Cuervo Gold

## BOTTLED WATER & SODA \$3.00



All Cash Bar Prices are .50 additional. All Host Bars incur a Bartender Fee at \$125 each (2hrs).  
1 Bartender/cashier per 75 people. All Cash Bars incur a Bartender and Cashier Fee at \$125 each (2hrs).  
Cash Bars require 50% in Guest Revenue (based on 1 \$7 average drink)

# HOSTED PACKAGE BARS - PER PERSON

## Beer and Wine Bar

House wines  
Domestic beers  
Imported  
Soft drinks  
Bottled waters

1 hour | \$11.00

Additional hours | \$8.00

## Premium Liquors

House wines  
Domestic beers  
Imported Soft drinks  
Bottled waters

1 hour | \$17.00

Additional hours | \$9.00

## Top Shelf Liquors

Top shelf wines  
Domestic beers  
Imported  
Soft drinks  
Bottled waters

1 hour | \$20.00

Additional hours | \$13.00

Additional beverage options are available. Please work with our catering staff to create the perfect beverage package for your event.

Sparkling Wine or Champagne Toast  
Red or White Sangria  
Custom Featured Cocktails  
Non Alcoholic Cocktails  
Fresh Juices and Smoothies

All Cash Bar Prices are .50 additional. All Host Bars incur a Bartender Fee at \$125 each (2hrs).  
1 Bartender/cashier per 75 people. All Cash Bars incur a Bartender and Cashier Fee at \$125 each (2hrs).  
Cash Bars require 50% in Guest Revenue (based on 1 \$7 average drink)

# Catering Policies and Information

- Orders for 75 or more require 1 week advance notice.
- All other orders require a minimum of 3 business days' advanced notice. Final numbers and selections must be received 3 business days prior.
- Missing or incomplete menu selections will be the chef's choice.
- \$75 Attendant fees are for 2 hours.
- All events of 50 or more require 1 attendant per 50 people.
- Minimum of 10 people for all orders. (Orders for under 10 will incur a small order fee.)
- To-Go containers will NOT be provided unless ordered with the contract. Provided plates and cups can not be used for to-go food or beverages.
- All leftover food at completion of event is the property of the caterer and will be removed at the scheduled event end time. Cater will not delay removal due to remaining food.
- For per-person orders, we will not provide additional food, beverage, or disposables beyond the contracted number of attendees.
- Any cancellations, deletions, or changes must be provided at least 72 hours before the event.
- Any issues with catered food or service should be communicated immediately so corrective action can be taken.