

CELEBRATE IN

Style

*Wedding
Packages*



UNIVERSITY

Catering

at Salisbury University

410-548-4799

GOLD BUFFET PACKAGE

\$50.95

Per Person

Make a statement at your wedding by treating your guests to a menu designed by our award winning chef. Celebrate with a feast of foods from the following:

Classic Buffet Station

SELECT ONE ENTREE:

- ~Chicken Piccata
- ~Chicken Cordon Bleu
- ~Parmesan Crusted Cod Filets with Herb Butter Sauce
- ~Salmon with Pineapple Mango Salsa
- ~Flounder Stuffed with Crab Imperial
- ~Chicken Chesapeake

SELECT ONE VEGETABLE:

- ~Broccoli Spears
- ~Carrot Bundles
- ~Asparagus Spears
- ~Green Bean Bundles

SELECT ONE PASTA:

- ~Penne with Pesto Cream Sauce
- ~Penne with Italian Sausage in Vodka Sauce
- ~Cavatappi Carbonara
- ~Alfredo Bow Ties with Broccoli
- ~Penne Puttanesca

SELECT ONE POTATO:

- ~Roasted Fingerling Potatoes
- ~Mashed Potatoes
- ~Buttered Parsley Potatoes

Carving Station

SELECT ONE:

- ~Roasted Sirloin with Au Jus
- ~Roast Turkey with Gravy
- ~Virginia Baked Ham

SELECT FOUR:

- ~Seasonal Fruit Platter
- ~Sausage Stuffed Mushroom Caps
- ~Beef Wellington Bites
- ~Teriyaki Chicken Satay
- ~Spanakopita
- ~Petite Quiche
- ~Hummus with Pita Triangles
- Roasted Red Pepper - Roasted Garlic - Traditional
- ~Pepperoni Bread with Marinara Sauce
- ~Mini Reuben
- ~Meatball
- Sweet & Sour, BBQ, Italian or Sweet Chili
- ~Cheese Platter with Crackers
- ~Vegetable Platter with Dip

Salad Station

GARDEN SALAD DECONSTRUCTED

- ~Lettuce Mix, Cucumbers, Shredded Carrots, Tomatoes, Broccoli, Olives, Pepper Strips, Shredded Cheese, Croûtons, Choice of Dressing

- ~Dinner Rolls

This package includes table linens, dance floor, cake cutting services, china, glass & silver and wait staff. Served with Iced Tea, Water and Coffee.

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PLATINUM BUFFET PACKAGE

\$60.95

Per Person

Make a statement at your wedding by treating your guests to a menu designed by our award winning chef. Celebrate with a feast of foods from the following:

Hors d'Oeuvres

SELECT FIVE:

- ~Seasonal Fruit Platter
- ~Crab Balls
- Asiago & Asparagus wrapped in Phyllo
- ~Brie & Raspberry Bites
- ~Charcuterie Platter
- ~Sausage Stuffed Mushroom Caps
- ~Beef Wellington Bite
- Teriyaki Chicken Satay
- ~Spanakopita
- ~Petite Quiche
- Maryland Crab Dip with Bread Rounds
- ~Hummus with Pita Triangles
- Roasted Red Pepper - Roasted Garlic - Traditional
- ~Spinach & Artichoke Dip with Bread Rounds
- ~Mini Reuben
- ~Meatball
- Sweet & Sour, BBQ, Italian or Sweet Chili
- ~Cheese Platter with Crackers

Salad Station


GARDEN SALAD DECONSTRUCTED

- ~Lettuce, Cheese, Cucumbers, Tomatoes, Broccoli, Olives, Pepper Strips, Shredded Cheese, Homemade Croûtons, Shredded Carrots, Choice of Dressing
- ~Greek Pasta Salad with Spinach & Feta Cheese
- ~Dinner Rolls

Carving Station

SELECT ONE:

- ~Prime Rib of Beef with Au Jus
- ~Roast Turkey with Gravy
- ~Virginia Baked Ham

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This package includes table linens, dance floor, cake cutting services, china, glass & silver and wait staff. Served with Iced Tea, Water and Coffee.

PLATINUM BUFFET PACKAGE

\$60.95

Per Person

Make a statement at your wedding by treating your guests to a menu designed by our award winning chef. Celebrate with a feast of foods from the following:

Classic Buffet Station

SELECT ONE ENTREE:

- ~Italian Chicken Breast-boneless breast stuffed with sun-dried tomatoes, spinach, artichoke hearts and mozzarella with a garlic & herb sauce
- ~Chicken Valdostano-boneless breast stuffed with prosciutto, asparagus and Fontina cheese
- ~Herb Crusted Rock Fish with Lemon Butter Sauce
- ~Brown Sugar Mesquite Crusted Pork Loin
- ~Salmon with Pineapple Mango Salsa
- ~Flounder Stuffed with Crab Imperial
- ~Chicken Chesapeake

SELECT ONE VEGETABLE:

- ~Broccoli Spears
- ~Carrot Bundles
- ~Asparagus Spears
- ~Green Bean Bundles

SELECT ONE PASTA:

- ~Penne with Pesto Cream Sauce
- ~Cavatappi Carbonara
- ~Alfredo Bow Ties with Broccoli
- ~Penne with Italian Sausage in Vodka Sauce
- Tortellini in a Three Cheese Sauce with Broccoli

SELECT ONE POTATO:

- ~Roasted Fingerling Potatoes
- ~Mashed Potatoes
- ~Buttered Parsley Potatoes

DIAMOND SERVED DINNER PACKAGE \$65.95

Per Person

Make a statement at your wedding by treating your guests to a menu designed by our award winning chef. Celebrate with a feast of foods from the following:

Menu

Hors d'Oeuvres

Includes the following plus your choice of four additional selections

- ~Seasonal Fruit Platter
- ~Charcuterie Platter
- ~Bruschetta with Seasoned Bread Rounds

SELECT FOUR:

- ~Crab Balls
- ~Asiago & Asparagus wrapped in Phyllo
- ~Brie & Raspberry Bites
- ~Stuffed Mushroom Caps
Sausage, Spinach & Cheese or Vegan
- ~Beef Wellington Bite
- ~Chicken Satay
Teriyaki, Jerk Seasoning or Moroccan
- ~Spanakopita
- ~Petite Quiche
- ~Maryland Crab Dip with Bread Rounds
- ~Hummus with Parmesan Pita Triangles
Roasted Red Pepper - Roasted Garlic - Traditional
- ~Spinach & Artichoke Dip with Bread Rounds
- ~Smoked Salmon & Boursin Pinwheel
- ~Roasted Vegetable Platter
- ~Meatball
Sweet & Sour, BBQ, Italian or Sweet Chili

Additional Services

CHOICE OF ENTREES

- ~Please add \$7.00 per person

This package includes table linens, dance floor, cake cutting services, china, glass & silver and wait staff. Served with Iced Tea, Water and Coffee.

Salad

SELECT ONE

- ~Tossed Mixed Greens, Cucumber, Shredded Carrots, Cherry Tomato & Red Onions with House Dressing
- ~Tossed Mixed Greens in a Radicchio Cup with Fresh Berries & Feta Cheese with House Dressing
- ~Caprese Salad - Fresh Mozzarella & Roma Tomato Slices Topped with Fresh Basil & a Balsamic Drizzle

Entree

SELECT ONE:

- ~Chicken Chesapeake Stuffed with Crab Imperial with a Roasted Red Pepper Sauce
- ~Sliced Tenderloin of Beef with Mushroom Wine Sauce
- ~Our Signature Jumbo Lump Crab Cake
- ~Herb Crusted Salmon Filet with Dill Cream Sauce
- ~Flounder Stuffed with Crab Imperial

Pairings

SELECT ONE VEGETABLE:

- ~Broccoli Spears
- ~Carrot Bundles
- ~Asparagus Spears
- ~Green Bean Bundles

SELECT ONE POTATO:

- ~Roasted Fingerling Potatoes
- ~Mashed Potatoes
- ~Buttered Parsley Potatoes
- ~Fresh Baked Dinner Rolls



Alcohol Service

Salisbury University does not permit alcoholic beverages to be brought onto campus. University Catering is required to purchase and serve all alcoholic beverages. University Catering will not serve alcoholic beverages to anyone under 21 years of age. Valid proof of age is required. Alcoholic beverages may not be served without food. In accordance with local and state law, alcoholic beverages may not be brought into or taken from the function room by the host or guests. University Catering reserves the right to close the bar at any time for any reason during the function. A last call for alcohol service will be made a minimum of 30 minutes prior to the end of the event. Bars may not be open for more than 4 consecutive hours. Alcohol service will cease at 11 p.m. during the academic semester.

PLEASE SELECT BAR TYPE & OFFERINGS

Bar Type

Open Bar: A tally of the number of drinks consumed is paid for by the event host

Cash Bar: All guests pay for drinks individually

Combination Bar: Guests to pay for certain types of drinks and host will pay for designated drinks

Bar Offerings

Beer & Wine Bar: Bottled beer, wine & soda are available with a \$75 bartender fee per bar.

Full Bar: Mixed drinks, bottled beer, wine & soda are available with a \$200 minimum in sales per bar required. Includes bartender fee.

Per Drink Prices

Mixed Drinks.....	\$6.00
Wine.....	\$5.00
Beer.....	\$4.00
Soda.....	\$2.00

Alcohol is subject to 9% Maryland tax



Planning Your Reception



Complimentary Services

When purchasing a wedding package

- ~ Our award winning Chefs are happy to create a special menu for your event
- ~ Snacks and beverages in private room for bridal party after ceremony
- ~ Separate room for buffets
- ~ We are happy to cut and serve the wedding cake
- ~ Several head table options - curved, traditional, sweet heart
- ~ Parquet wood dance floor
- ~ House linens and napkins are included with packages
- ~ Outdoor patio with Bistro Dining Room rental
- ~ We will place party favors and decorations on tables
- ~ Directional signs at parking lot entrance and front of building
- ~ Carts are available to help move decorations in and out of the building

Guarantees & Payment

- ~ A non-refundable facility fee is required to hold a room. Facility fees are separate from University Catering costs. Facility fees are collected by the Conference Planning and Facility Reservations Department.
- ~ All anticipated costs must be pre-paid and Event Contract must be signed 10 working days prior to event. Please give us your guest count at this time as well.
- ~ Final number of guests attending is due three (3) business days prior to your event. You will be billed for no less than this amount no matter the actual attendance of the event.
- ~ Facility rentals are for four hours. Extended rental times can be per-arranged at a rate of \$1.75 per guaranteed guest.
- ~ There are no service or gratuity charges. All prices quoted are subject to a 6% state sales tax. Alcohol is subject to a 9% state alcohol sales tax.

Planning Your Reception

Policies & Considerations

- ~ We are happy to accommodate guests with special dietary needs or food allergies. Please arrange in advance for these special meals.
- ~ Salisbury University is the exclusive supplier of all food and beverage items on campus. No food or beverage may be brought in nor taken from an event with the exception of the wedding cake.
- ~ Special kid-friendly meals can be arranged in advance of your reception. A limited number of high chairs and booster seats are available.
- ~ Parking for events in the Commons Building is available in Parking Lot E located off Camden Avenue or Parking Lot D off of Dogwood Drive.
- ~ In the event of extreme weather or other declared emergency, your catered event will automatically be canceled. No penalty fees will be assessed. In the event that you would like to cancel your event due to an impending threat of bad weather, you must contact the catering office 48 hours prior to your event. Penalty fees may apply. At this time we will discuss, along with the Conference Planning and Facility Reservations office, the possibility of re-booking your event. Your event will not automatically be re-booked the next day. We suggest you discuss an alternative date with our reservation office when you initially book the event. Cancellations made less than 48 hours beforehand will incur a charge of 50% of the anticipated function charge.
- ~ Audio visual and sound equipment are not included in your facility rental.
- ~ Rectangular tables are provided in the Bistro and Dorchester Rooms. A very limited number of round tables are available to be used in these rooms in conjunction with the rectangular tables.
- ~ You are welcome to decorate your room using the following guidelines:
 - No decorations may be attached or placed on painted walls or pillars
 - No confetti, sparklers or rice are permitted
 - Candles are permitted if they are in a semi enclosed glass container (ie. votive candle holder). No dripping wax is permitted.
 - Plastic fishing line may be used to hang things from ceiling where applicable.
 - Please consult with catering manager about the use of balloons
 - Salisbury University is not responsible for any decorations or personal items left after the event. All decorations must be picked up by 12 noon on the next business day.

