



SALISBURY.
FOREVER.
1925

 **UNIVERSITY**
Catering
at Salisbury University

Award Winning Chef

Matt Conley, catering chef in Salisbury University's Dining Services, has been honored as one of the best among his peers as 2024's recipient of the Noble Masi Award for Culinary Excellence.

Conley received the American Culinary Federation (ACF) accolade during the 30th annual Tastes of the World Chef Culinary Conference in Amherst, MA, at which chefs in higher education gathered to learn new methods, trends, training and best practices.

The award is named in memory of late ACF pastry chef and instructor Noble Masi, whose career with the organization spanned 36 years. It honors recipients for their culinary skill, passion for the profession, leadership, mentor-ship and willingness to learn. Conley was selected out of 150 chefs attending the conference.

In addition, Conley brought home his 15th medal in 18 years from the conference, placing second (silver) at the event's 31st annual competition. Working with colleagues from other institutions, Conley created an appetizer (sweet potato gnocchi in a brown butter sauce), entrée (spicy seared pork tenderloin with peanut romesco sauce) and dessert (peach tofu tart) for four, as well as a buffet-style meal for 10 featuring power-blend perch. The team was judged on teamwork, presentation, nutritional balance, creativity, flavor, texture and service.



Matthew Conley

University Catering is a proud member of NACUFS and winners of the Loyal E. Horton Dining awards three times to date.

The Loyal E. Horton Dining Awards is the ultimate professional tribute in college and university culinary arts. The award, named after a National Association of College & University Food Services (NACUFS) founder, past president, and highly regarded innovator, celebrates exemplary menus, presentations, special event planning and new dining concepts. NACUFS celebrates the innovative ideas and successful implementation of these programs.





University Catering is pleased to provide special service to students, faculty, alumni and guests.

From weddings to banquets, corporate meetings to social gatherings, we do it all.

All events are planned and executed with great care and attention to detail.

Our commitment to excellence in planning, preparation and presentation will provide a top quality experience.

Event Planning Guide

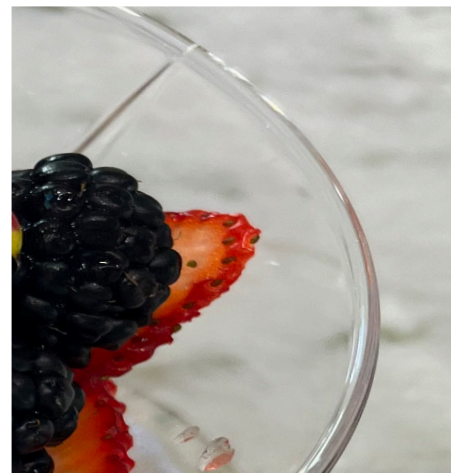
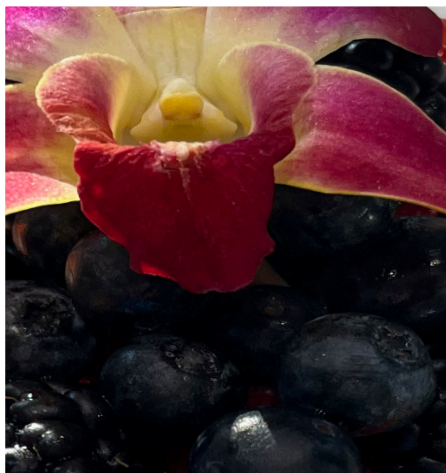
- Need help planning your event? Contact University Catering at (410)543-6173 or email catering@salisbury.edu. We'll guide you through the process and make menu suggestions.
- \$75 minimum for delivery
- Final guest counts are due three business days prior to your event. Cancellations may be made up to three business days prior to the event.
- Payment is due 10 days in advance of your event. Campus customers must provide an account code at the time of booking.
- Disposable products such as napkins, utensils, plates and cups are included. China service is available for \$3.00 per person if desired (already included with hot buffets and served meals).
- We gladly accommodate special dietary needs with advanced notice.
- Catered events are no longer than three hours unless otherwise arranged.
- Events held outdoors are required to be under a tent. We can assist in rentals on your behalf.
- \$500 minimum required for events off main campus; excluding alcohol (Downtown Gallery, Entrepreneur Center, Nanticoke River Center, etc.). These venues are subject to additional labor fees.
- On campus customers
 - ~ Making a room reservation does not automatically guarantee that catering services are available.
 - ~ You may place your order online thru your room reservation up to 11 days prior to your event. Contact the Catering Office if event is less than 10 days away.
 - ~ University Catering does not supply tables for events outside of The Commons Building. Please make arrangements with Support Services or Housekeeping for these needs via your room reservation. Tables should be delivered a minimum of two hours prior to the start of your event.

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Breakfast



The Early Bird Buffet - minimum order 25

Fresh seasonal cut fruit bowl, assorted mini muffins, fluffy scrambled eggs with or without cheese, Brioche French toast, O'Brien potatoes, sausage or crisp bacon. Includes coffee & tea service, iced water & china service

A la carte

- Fresh seasonal cut fruit bowl, sold by the bowl
 - Small - Serves 25
 - Medium - Serves 50
 - Large - Serves 75
- Coffee & Hot Tea Service
 - ½ urn - 25 servings
 - Full urn - 50 servings
- Orange juice
 - Pitcher - 7 servings
 - Small urn - 25 servings
 - Large urn - 75 servings



A la carte - by the dozen

- Breakfast sandwiches on croissant
 - ~ Egg & cheese
 - ~ Bacon, egg & cheese
 - ~ Sausage, egg & cheese
- Local Bagel Bakery® bagels with cream cheese, butter & preserves
- Assorted pastries tray
- Danish
- Cinnamon Twists
- Mini muffins
- Whole fruit (apples, bananas & oranges)
- Granola bars
- Yogurt parfaits



Box Meals

Kaiser roll deli sandwich, chips, cookies, fresh fruit and bottled water.
Container, utensils and box are earth friendly compostable/recyclable.

Select from:

- Ham & cheese
- Turkey & cheese
- Vegetarian



Cold Lunches - Served buffet style. Select two or three sandwiches.

Enjoy your choice of our classic sandwiches with our signature pasta salad, kettle snack chips, cookies, iced tea & ice water

Italian Roast Beef - with roasted red peppers, roasted tomatoes, & lettuce on ciabatta

Italian Hoagie - with Capicola, ham, salami, provolone, lettuce, and tomato on a sub roll

Southwestern Turkey - Pico de Gallo, avocado, cheddar, mixed greens, & chipotle mayo on ciabata

Chicken Caesar Wrap - grilled breast, romaine, shaved parmesan and Caesar dressing

Chicken Bacon Ranch - sliced chicken, ranch slaw, shredded cheddar, & Pico de Gallo on ciabatta

Marinated Vegetable Wrap - zucchini, squash, & carrots with tomatoes, spinach, & spring mix

Add a side salad

Potato, broccoli, garden, creamy cucumber or macaroni

- Small - serves 25
- Medium - serves 50
- Large - serves 75

Hors d'oeuvres

Cold

Please select 25, 50 or 100 servings

- Antipasto platter - sliced cheeses, pepperoni, salami, roasted vegetables & olives with crackers
- Caprese kabobs
Fresh mozzarella, tomato and basil skewer with a garlic, olive oil and balsamic dressing **GF**
- Garden vegetable pinwheel bites
- House made kettle chips **GF** and dip
- Italian pinwheel bites
- Old Bay deviled eggs **GF**
- Petite sandwiches on mini brioche bun (serving = 1)
Choice of chicken, tuna, or combination
- Sliced cheese platter with crackers **GF**
- Sliced seasonal fruit platter **GF**
- Spinach dip served with crackers
- Traditional hummus with Parmesan pita triangles
- Vegan antipasto platter **GF**
marinated mushrooms, tomato, artichoke hearts and olives.
- Vegetable platter with ranch dip **GF**

Hot

Please select 50 or 100 servings

- Buffalo chicken dip with crackers
- Chicken empanadas with salsa cream
- Chicken satay
Teriyaki ginger, jerk, sweet chili, or Nashville hot
- Crab balls with cocktail sauce
- Edamame pot stickers with sweet & sour sauce
- Korean beef dumpling
- Maryland Crab dip with bread rounds
- Meatballs
Italian, BBQ, sweet & sour or sweet chili
- Peach BBQ brisket wrapped in pork belly
- Pepperoni bread with marinara dipping sauce
- Quesadilla served with salsa
Three cheese, chicken or buffalo chicken
- Samosa - vegetable or chicken
- Santa Fe chicken egg roll with salsa
- Scallops wrapped in bacon **GF**
- Spanakopita - spinach & feta cheese in puff pastry
- Spinach artichoke dip with bread rounds
- Vegetable egg rolls with dipping sauce
- Vegetable stromboli slices with marinara dipping sauce
- Wild mushroom lumpia **V**

Anytime Buffets

*Buffets are priced based on style of service and location.
25 person minimum
China service, salad, dessert, iced tea, water & coffee
provided. Additional fees apply for table linens and napkins.*

- Select your style of service
 - ~ Full service - beverages are preset and refilled by servers
 - ~ Pitchers on tables - preset glass guests pour their own
 - ~ Self-serve stations - all beverages are buffet style

The Bury' Feast Buffet

Pulled pork, chicken, or beef **GF**
Macaroni & cheese
Coleslaw **GF**
Pasta salad
Snack chips
Mini corn bread muffins
Cookies & brownies
Iced tea & water

The Shore Experience

Fried chicken
Choice of:

- Traditional mac and cheese
- Bacon and tomato mac and cheese
- Half traditional and half bacon and tomato
- Crab mac and cheese

White cheddar and scallion mashed potatoes **GF** with gravy
Green Beans sautéed with garlic **GF**
Corn bread muffins

The Concord Buffet

Parmesan crusted chicken with Alfredo
Four cheese baked ziti
Italian butter & herb potatoes **GF**
Roasted asparagus **GF**
Dinner rolls

The St. Clement's II

Roasted sirloin, demi-glace **GF**
Chicken Marsala **GF**
Penne with spinach, & tomato in pesto cream sauce
Herb roasted red skin potatoes **GF**
Green beans sautéed with garlic **GF**
Dinner rolls



Anytime Buffets

The Grand Centennial Spread

- pick 2 proteins, 1 pasta, 1 starch, 1 veg, served with dinner rolls

Choice of

- Chicken

- Chicken champagne
- Grilled chicken breast with roasted corn salsa **GF**
- Tuscan chicken - fire roasted peppers & tomatoes with spinach in garlic butter **GF**

- Fish

- Salmon with citrus glaze **GF**
- Rockfish with chili garlic lime sauce **GF**
- Flounder Florentine

- Beef

- Prime rib with demi-glace' **GF**
- Roast beef with mushroom demi-glace' **GF**

- Pasta

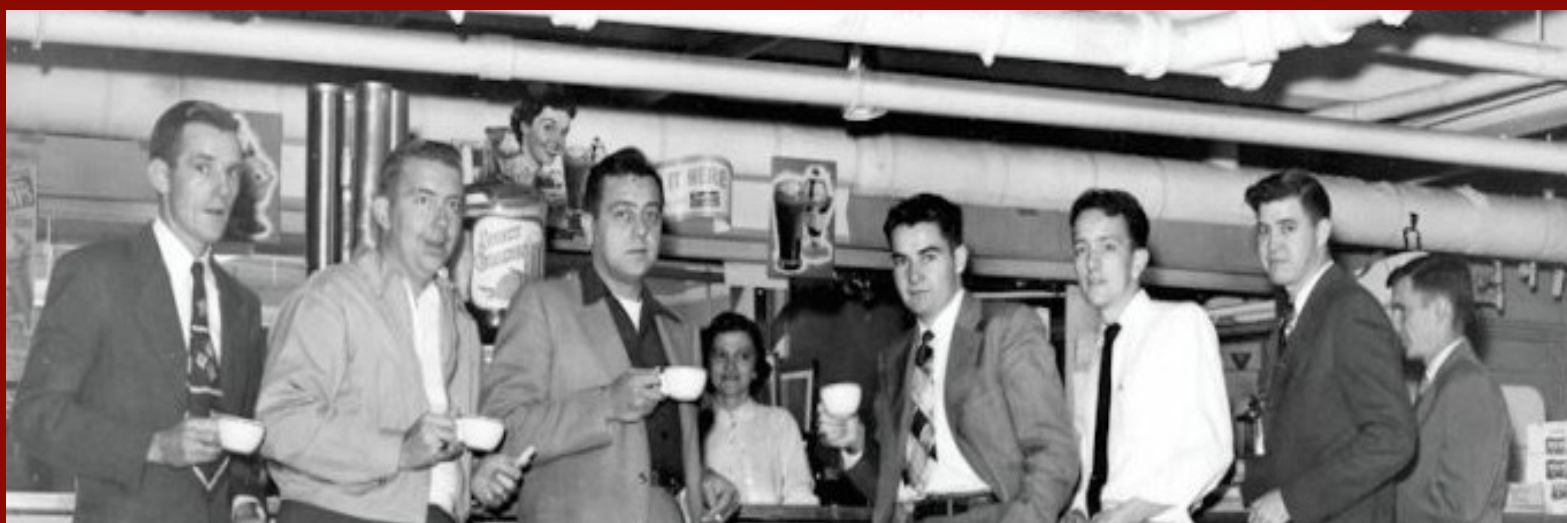
- Baked ziti with spinach, mushroom & Boursin cheese
- White cheddar cavatappi with tomatoes and roasted peppers

- Starches


- Herb butter potatoes **GF**
- Roasted red skin potatoes **GF**
- Garden rice pilaf

- Vegetables **GF**

- Vegetable medley
- Seasoned baby carrots
- Sautéed green beans



Elegant Served Dinners

- 
- Dinners include house salad, chef's choice of side dish and seasonal vegetable, dessert, iced tea, iced water, coffee service and dinner rolls.
 - Additional fees apply for table linens and napkins.
 - No minimum for events held in the Commons Building.
 - Minimum guest count of 50 for events held out of the Commons Building.
 - Service time is reduced with preset salad and dessert.
 - For groups under 50, please select one entrée and dessert for your party.
 - For groups over 50, guest may choose between two set entrees for the party and one dessert.

Maryland Crab Cake - our signature jumbo lump crab cake

Chicken Chesapeake - boneless breast stuffed with crab, topped with imperial sauce

Sweet Chili Glazed Salmon

Filet of Beef Tenderloin - roasted and sliced, finished with wild mushroom Bordeaux sauce

Stuffed Chicken Florentine - breast filled with spinach & fontina, topped with Mornay

Pesto Chicken - sautéed breast topped with fresh mozzarella, roasted tomatoes & finished with pesto garlic cream

Land & Sea - filet of beef paired with our signature crab cake

Eggplant Napoleon - layers of eggplant, Boursin, mozzarella, roasted red peppers and basil finished with tomato puree

Bakery Treats



Plated Desserts

- Traditional Smith Island Cake
- Cookies & Cream Smith Island Cake
- Caramel Smith Island Cake
- Mississippi Mud cake
- Strawberry shortcake
- Cherry topped cheesecake
- Chocolate flourless torte **GF**
- Tiramisu
- Lemon Berry Mascarpone Cake

Sheet Cakes

- Customize with a special message or picture.
 - ~ Chocolate or yellow cake
 - ~ Chocolate or white icing
 - ~ Full sheet - serves 50
 - ~ Half sheet - serves 25
 - ~ Filled Half sheet
 - Choice of chocolate mouse or raspberry fruit filling



Al la cartè

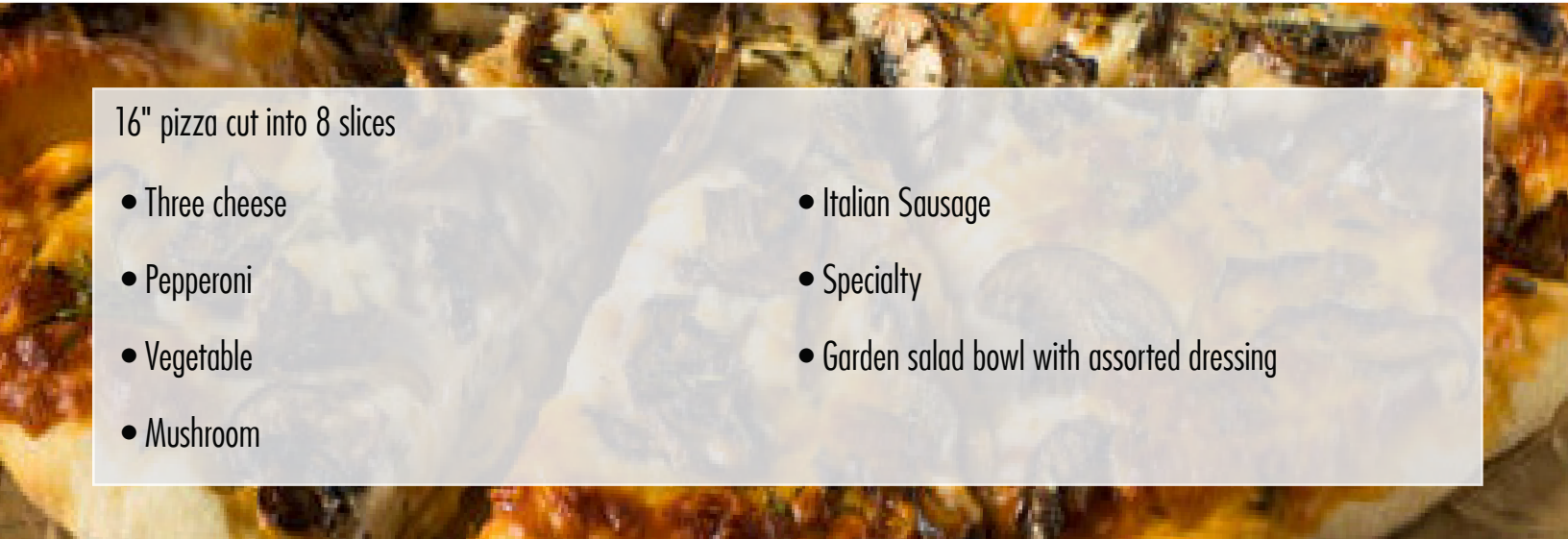
- Fresh baked cookies
- Fudgy Brownies
- Dessert bars
- Cheesecake bites
- Rice cereal treats
- Cupcakes

R refreshments

- 
- Coffee and hot tea service
 - ~ 1/2 urn - serves up to 25
 - ~ Full urn - serves up to 50
 - Punch
 - ~ Small - serves up to 25
 - ~ Medium - serves up to 50
 - ~ Large - serves up to 100
 - Iced water & cups
 - ~ Pitcher - serves up to 7
 - ~ Small - serves up to 50
 - ~ Large - serves up to 100
 - Apple cider - seasonal
 - ~ Gallon - serves up to 15
 - Hot chocolate
 - ~ 1/2 urn - serves up to 25
 - ~ Full urn - serves up to 50
 - Bottled water
 - ~ served on ice
 - ~ served chilled
 - Canned soda
 - ~ served on ice
 - ~ served chilled
 - Unsweetened iced tea
 - ~ Pitcher - serves up to 7
 - ~ Small - serves up to 50
 - ~ Large - serves up to 100
 - Sweet tea
 - ~ Small - serves up to 50
 - ~ Large - serves up to 100
 - Lemonade
 - ~ Small urn - serves up to 50
 - ~ Large urn - serves up to 100

H and Tossed Pizza

16" pizza cut into 8 slices

- 
- Three cheese
 - Pepperoni
 - Vegetable
 - Mushroom
 - Italian Sausage
 - Specialty
 - Garden salad bowl with assorted dressing

Picnics

The perfect picnic

- ~ Minimum 25 guests
- ~ Disposables provided
- ~ Picnic service limited to two hours. Rain location required at time of booking.

Classic

- Hot Dogs
- Hamburgers
- Veggie burgers
- Lettuce, tomato, onion, cheese and pickle spears
- Potato salad
- Macaroni salad
- Snack chips
- Cookies & brownies
- Bottled water & soda

Ultimate BBQ

- BBQ chicken
- Grilled vegetable pasta salad
- Choice of salad: loaded potato, creamy cucumber, Caprese or Mexican street corn
- Deviled eggs
- Fruit salad or watermelon slices
- Sweet potato biscuits
- Cookies & brownies
- Bottled water & soda

Bury' Feast

- Pulled pork, chicken or beef
- Macaroni & cheese
- Coleslaw
- Pasta salad
- Snack chips
- Mini corn bread muffins
- Cookies & brownies
- Bottled water & soda

~ \$200 chef fee for food cooked on site. Chef availability will be determined upon booking.

Alcohol Service

Please select your bar type and offerings:

Bar type:

- Open bar - a tally of the number of drinks consumed and paid for by the event host
- Cash bar - all guest 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 \$150 minimum and \$85 bartender fee
- Full Bar - mixed drinks, bottled beer, wine & soda are available with a \$300 minimum in sales per bar. Includes bartender fee.

* Wristbands

- Regular wristbands to show proof of age are available at no charge with advance notice.
- Tabbed wristbands are available for \$0.50/each with a 3 week advance notice.

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 the age of 21. Valid proof of age is required.

Alcoholic beverages may not be served without food. In accordance with local & state laws, alcoholic beverages may not be brought into or taken from the function room by the host or guest.

Special arrangements must be made for events taking place outdoors.

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 four consecutive hours.

Alcohol service will cease at 11 pm during the academic semesters.

Alcohol is subject to 9% Maryland tax.

Linen



- Linen fees will be quoted based on the final guest count and number of tables ordered.

- Napkins
 - ~ white, burgundy gold, and other colors upon request
- 54" x 120"
- 120" Round
- 90" x 132"
- Conference Cloth
 - ~ These burgundy cloths are made of a dense suede-like fabric. They cover two short sides and one long side of a rectangular table. The fourth side has an overhang of 8 inches. They may be used for registration head or display tables only.
- Table Skirting
 - ~ Burgundy, black or white

Quick & Simple

Pick up menu available for campus customers only. Pick up at the cashier's station at the Commons. Carts are not provided. Napkins, plates and forks provided when appropriate.

- Pastries - one dozen
- Local Bagel Bakery® bagels with regular cream cheese - dozen
- Fresh baked cookies - one dozen
- Brownies - dozen
- Sheet cakes - Full or half
- Hand tossed pizza cut into 8 slices
 - ~ Cheese
 - ~ Pepperoni
 - ~ Vegetable
- Chips - individual bags
- Canned soda - chilled, 12pk
 - ~ Select from Pepsi, Diet Pepsi, or Sierra Mist
- Bottled water, 24 - chilled
- Fresh cut fruit - 25 or 50 servings
- Vegetables - 25 or 50 servings
- Cheese & crackers - 25 or 50 servings
- Box meals



Catering

Chicken Sandwich \$5.69 each

- Served with packets of Chick-fil-A® Sauce

Spicy Chicken Sandwich \$5.99 each

- Served with packets of Chick-fil-A® Sauce

Garden Salad- large tray \$36.00 each

- Serves 10 people
- Includes 1 dressing packet per person

Garden Salad- small tray \$18.00 each

- Serves 5 people
- Includes 1 dressing packet per person

Kale Crunch Side - \$4.45

- Serves 1 person
- Comes with 1 dressing packet of your choice.

Fruit Tray- large tray \$68.00 each

- Serves 26 people

Fruit Tray- small tray \$35.00 each

- Serves 12 people

Chicken Nuggets- large tray \$107.00 each

- 200 nuggets
- Choice of (3) 8 oz. dipping sauces

Chicken Nuggets- medium tray \$65.00 each

- 120 nuggets
- Choice of (2) 8 oz. dipping sauce

Chicken Nuggets- small tray \$37.00 each

- 64 nuggets
- Choice of (1) 8 oz. dipping sauces

Mac & Cheese - small tray \$38.00 each

- serves 10

Mac & Cheese - large tray \$74.00

- serves 20

Waffle Cut Potato Chips \$2.39 each

- 1.5 Ounce individual bag

Fudge Chunk Brownie \$2.35 each

Fudge Chunk Brownie Tray \$13.50 each

- Serves 12

Fresh Baked Chocolate Chip Cookie \$1.75 each

Chocolate Chip Cookie Tray \$20.00

- Serves 12

Lemonade \$12.25 gallon

- Sold by the gallon
- Served chilled
- 10 oz. cups included
- Diet upon request

Sweet Tea \$6.50 gallon

- Sold by the gallon
- Served chilled
- 10 oz. cups included

Sweet Tea/Lemonade (SunJoy®) \$10.50 gallon

- Sold by the gallon
- Served chilled
- 10 oz. cups included

Dipping Sauces - 8 oz. CFA® bottle - \$2.75

- Chick-fil-A® Sauce
- Garlic & Herb Ranch
- Zesty Buffalo
- Smokehouse BBQ
- Honey Mustard
- Polynesian Sauce
- Sweet & Spicy Sriracha
- Ketchup

Salad Dressings

- Light Balsamic Vinaigrette
- Fat Free Honey Mustard
- Garlic & Herb Ranch
- Avocado Lime Vinaigrette
- Chili Lime Vinaigrette

Paper Service & Utensils Provided

A Brief History of Salisbury University Dining



1. Holloway Hall (1925–mid-20th century)

- When SU began as a normal school, Holloway Hall served as the campus's sole building and included a dining hall in its basement alongside classrooms, dormitories, and more.
- The dining space later became SU's Student Health Services, and the original kitchen was repurposed as an infirmary.

2. Powell Dining Hall (1966–1997)

- In 1966, the Memorial Student Union (MSU) was built, incorporating two dining spaces: the Maryland Room (cafeteria-style) and the more formal Salisbury Room.
- The MSU was later rebranded as Ruth Powell Dining Hall, named for “Miss Ruth,” the first dietitian and “house mother” of the college.
- When dining services moved out in 1997, the space briefly became the Crossroads Pub, before the building's demolition in 2000 to make room for a science facility.

3. The Commons (opened 1997 – present)

- In response to growing demand, SU constructed The Commons, opening in 1997, replacing Powell Dining Hall.
- Costing roughly \$22 million and funded via student fees and auxiliary sources, it spans around 100,000–124,000 square feet and houses dining, event spaces, the bookstore, and the post office across multiple levels.
- The building features a food court with various kiosks, the formal Bistro, event rooms (like the Dorchester Room), and a domed Rotunda—making it a multipurpose hub.

4. Emergence of University Catering

- Around the time the Commons opened, the University Catering arm of University Dining Services (UDS) became the campus's exclusive provider for formal and informal events—from box lunches to sit-down dinners.
- Catering services are now based in the Commons, offering customizable menu packages including breakfasts, buffets, hors d'oeuvres, weddings, picnics, and more, all delivered by an award-winning team of chefs.

5. Recent Highlights & Initiatives

- SU's dining is one of only two self-operated programs in the University System of Maryland—affording flexibility and cost-efficiency—and was ranked among the top collegiate dining programs nationwide by NACUFS in 2018.
- SU's Dining Services—including Catering—has earned national recognition as one of the top collegiate dining programs in the nation for food quality, variety, value, and customer satisfaction.
- Catering also plays a community role beyond events: for example, collaborating with the Student Union to conduct engaging cooking classes such as sushi-rolling workshops with Chef Matt Conley.

