The Willits-Hallowell Center at Mount Holyoke College provides meeting space and catering for conferences, seminars, meetings of all sizes and social events. The Willits-Hallowell Catering Department also caters to function locations on campus as well.

A telephone call or a visit with the Management Staff well in advance of your event will ensure professional assistance in the arrangement and execution of your functions or orders. The Center will be pleased to assist with menu planning, cost estimates and room reservations. Additional information concerning available services and business arrangements can be found in the Event Policies section of this guide. Please give special attention to the advance notice requirements, which are necessary for the Center to provide the best possible service. Please keep in mind that the Center does have limited capacity and staff, so be sure to arrange your event early.

The Catering Office is located in the Willits-Hallowell Center. Business hours are Monday through Friday, 8:30 a.m. to 5:00 p.m.

Mount Holyoke College Departments inquiring to book Willits-Hallowell for meeting space—call 413-538-2220
Mount Holyoke College Departments looking for catering to campus locations—call 413-538-2220
Off-campus organizations inquiring to use Willits-Hallowell Center—call 413-538-2051
Click on a section title to jump to that page within the catering menu.

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<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas</td>
<td>$13.50 pot / $26.00 gallon*</td>
</tr>
<tr>
<td>Orange Juice, Cranberry, Apple, Pineapple or Tomato Juice</td>
<td>$11.00 pitcher / $20.00 gallon*</td>
</tr>
<tr>
<td>Apple Cider (seasonal)</td>
<td>$18.00 gallon*</td>
</tr>
<tr>
<td>Assorted Soft Drinks</td>
<td>$4.95 liter</td>
</tr>
<tr>
<td>Assorted Flavored Sparkling Water (20oz)</td>
<td>$2.50 each</td>
</tr>
<tr>
<td>Individual Fruit Juices</td>
<td>$2.75 each</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$1.50 each</td>
</tr>
<tr>
<td>Fruit Juice Punch</td>
<td>$20.00 gallon*</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$17.00 gallon*</td>
</tr>
<tr>
<td>Fruited Yogurt (individual) (GF)</td>
<td>$2.95 each</td>
</tr>
<tr>
<td>Lemon or Cherry Braid Coffee Cake</td>
<td>$18.00 dozen</td>
</tr>
<tr>
<td>Fresh Baked Muffins</td>
<td>$18.00 dozen</td>
</tr>
<tr>
<td>Cinnamon Rolls</td>
<td>$18.00 dozen</td>
</tr>
<tr>
<td>Mini Croissants</td>
<td>$20.00 dozen</td>
</tr>
<tr>
<td>Chocolate Croissants</td>
<td>$30.00 dozen</td>
</tr>
<tr>
<td>Apple Streusel Coffee Cake</td>
<td>$18.00 dozen</td>
</tr>
<tr>
<td>Cranberry Scones</td>
<td>$18.00 dozen</td>
</tr>
<tr>
<td>Breakfast Breads</td>
<td>$10.00 loaf</td>
</tr>
<tr>
<td>Vegan Mango Banana Bread</td>
<td>$10.00 loaf</td>
</tr>
<tr>
<td>Apple Cider Donuts</td>
<td>$11.00 dozen</td>
</tr>
<tr>
<td>Bagels and Cream Cheese</td>
<td>$21.00 dozen</td>
</tr>
<tr>
<td>Fudge or Butterscotch Brownies</td>
<td>$13.50 dozen</td>
</tr>
<tr>
<td>Home Baked Cookies</td>
<td>$15.00 dozen</td>
</tr>
<tr>
<td>Assorted Dessert Bars</td>
<td>$21.00 dozen</td>
</tr>
<tr>
<td>Whole Fresh Fruit (GF)</td>
<td>$1.00 each</td>
</tr>
<tr>
<td>Sliced Fresh Fruit (GF)</td>
<td>$2.95 per person</td>
</tr>
<tr>
<td>Vanilla Yogurt Parfait with Strawberries and Granola</td>
<td>$4.95</td>
</tr>
<tr>
<td>Potato Chips or Doritos (GF)</td>
<td>$1.25 each</td>
</tr>
<tr>
<td>Gluten Free (GF)</td>
<td></td>
</tr>
</tbody>
</table>

*1 gallon = 16 servings
Starter
Fresh Fruit Medley $2.95
Vanilla Yogurt Parfait with Strawberries and Granola $4.95

All breakfast entrees and breakfast buffets include Freshly Brewed Coffee,
Decaffeinated Coffee and Select Teas

Entrees

Country Favorite
Chilled Orange Juice
Scrambled Eggs (GF)
Choice of Grilled Ham, Sausage or Smoked Bacon (GF)
Home Fried Potatoes (GF)
Breakfast Bread and Home Baked Muffins
Served with Fruit Preserves
$11.50
Substitute Eggs w/Vegetarian Quiche +$1.00

French Toast
Chilled Orange Juice
Brioche Cinnamon French Toast
Topped with Sliced Strawberries
Served with Warm Syrup and Crisp Bacon
$11.00

Mount Holyoke
Chilled Orange Juice
Open Face Toasted English Muffin with Fried Eggs,
Canadian Bacon, and Melted Cheese
Home Fried Potatoes (GF)
(maximum 75p)
$12.00

Buffets

Mount Holyoke Morning
Chilled Orange and Cranberry Juice
Fresh Fruit Medley (GF)
Assorted Breakfast Cereals, Scrambled Eggs (GF)
Crisp Bacon or Sausage (GF), Home Fried Potatoes (GF),
Brioche Cinnamon French Toast or Pancakes
Assorted Breakfast Bakeries with Fruit Preserves
$15.50

Country Breakfast
Chilled Orange and Cranberry Juice
Assorted Breakfast Cereals, Scrambled Eggs (GF)
Grilled Ham, Crisp Bacon or Sausage (GF)
Home Fried Potatoes (GF), Assorted Breakfast Pastries
$11.95

Fast Fare
Chilled Orange and Cranberry Juice
Sliced Fresh Fruit (GF), Homemade Muffins and Pastries
Fruited Yogurt (GF), Granola
$8.95

Yogurt Bar
Vanilla or Plain Yogurt (GF)
Granola, Strawberries, Candied Pecans and Dried Apricots
$5.95

(25 person minimum)
Includes the following items:

- Chilled Orange and Cranberry Juice
- Fresh Fruit Medley
- Field Greens Salad with Assorted Dressings
- Home Fried Potatoes (GF)
- Vegetable Medley
- Baked Rolls with Butter
- Assorted Dessert Selection
- Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

Please select two Breakfast items
and two Luncheon entrees

Breakfast:
- Cheese Blintzes with Fruit Sauce
- Crisp Bacon or Country Sausage (GF)
- Cinnamon French Toast
- Apple Pancakes
- Scrambled Eggs (GF)
- Tomato, Onion, Bacon Frittata (GF)
- Chive and Brie Strata

Luncheon:
- London Broil with Hunter’s Sauce
- Roast Pork with Spiced Cider Sauce
- Pork Tenderloin with Black Beer, Bacon and Caramelized Onion Jus (GF)
- Baked Spinach Stuffed Sole with Dill Mustard Cream (GF)
- New England Style Scrod
- Apricot Mustard Salmon (GF)
- Herb-Crusted Chicken
- Cilantro Lime Chicken with Fresh Pico de Gallo(GF)
- Chicken Saltimbocca
- Chicken Madeira
- Pasta Roma Bake

$24.00

Available Sunday Only
(35 person minimum)
Luncheons

Entrees, when appropriate, include Seasonal Vegetable and Potato or Rice.
Luncheons Include Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

Starters
Soup du Jour $3.25  Field Greens Salad $3.25

Entrées

**Penne Aglio with Tuscan Chicken**
A Blend of Sautéed Chicken, Garlic & Crushed Red Pepper with Baby Spinach and Sun Dried Tomatoes
Tossed with Penne Pasta and Topped with Pecorino Parsley Crumbs, Served with Garlic Bread $12.50

**Chicken Francaise**
Traditional Boneless Chicken Breast Sautéed and Served with a Sauce of Shallots, White Wine and Butter $12.00

**Chicken Riesling**
Sautéed Chicken Breast with Button Mushrooms and Shallots Served with Tarragon Riesling Cream Sauce $12.00

**Chicken Parmesan Pomodoro**
Classic Dish with Tomato Basil Sauce and Blend of Parmesan and Asiago Cheeses $12.00

**Hoisin Chicken**
Hoisin Glazed Chicken with Vegetable Stir Fried Rice $12.00

**Chicken Risotto With Mushrooms (GF)**
Seared Chicken Breast with Creamy Mushroom and Parmesan Risotto $12.50

**Pesto Chicken (GF)**
Boneless Breast of Chicken Seasoned with Herbs and Finished with Fresh Mozzarella and Tomato, Served with a Baby Greens Salad $12.00

**Poached Salmon Filet (GF)**
Cold Poached Salmon Topped with a Cucumber, Dill and Garlic Yogurt, Served with Chilled Asparagus with Red Pepper Puree and Country Slaw $14.50

**Herb-Crusted Salmon**
Salmon Filet Coated with Fresh Herbs and Topped with Citrus Butter $14.50

**New England Style Scrod**
Filet Topped with Delicately Seasoned Crumbs, and Finished with White Wine and a Hint of Lemon $12.50

**Sole Francaise**
Lightly Battered Filet of Sole Sautéed with Lemon and White Wine $13.50

**Baked Lasagna**
Choice of either Spinach, Beef, or Smoked Cheese and Sausage Lasagna, Served with Tomato Basil Sauce $11.50

**London Broil Forestiere**
Marinated London Broil with a Delicate Sherry Mushroom Sauce $14.50

Gluten Free (GF)
Sandwiches, Salads & Such

Includes Freshly Brewed Coffee, Decaffeinated Coffee, and Select Teas
Baked Rolls accompany Salad Entrees
Soup du Jour available for an additional $3.25 per person

**Turkey Croissant Club**
Roasted Turkey Breast, Crisp Bacon, Swiss Cheese, Lettuce and Tomato
Served on a Flaky Croissant
Accompanied by Marinated Vegetable Pasta Salad
$11.00

**Grilled Chicken Salad (GF)**
Grilled Chicken on a Bed of Mixed Greens, Dried Cranberries, Feta, Red Onions,
Shredded Carrot, Candied Pecans and Balsamic Vinaigrette
$12.50

**Grilled Green Apple Cheddarwich**
Made with Aged Cheddar on Cinnamon Raisin Swirl Bread
Accompanied by Seasoned Fries and Horseradish Slaw
$11.50

**Cobb Salad (GF)**
Tender Chicken, Crisp Bacon, Cheddar Cheese, Diced Tomato,
and Chopped Egg Served Over Crisp Greens with Creamy Ranch Dressing
$12.50

**Grilled Chicken Caesar Salad**
Grilled Julienne Breast of Chicken
on a Bed of Fresh Romaine Served with a Caesar Dressing and Seasoned Croutons
$11.50

**Southwest Chicken Salad (GF)**
Grilled Chili Oregano Chicken on Fresh Romaine with Black Bean Corn Salsa
Diced Tomato, Cucumber, Red Onion, Monterey Jack with Chipotle Ranch Topped with Crisp Corn Strips
$11.50

**Citrus Chicken Salad (GF)**
Grilled Citrus Garlic Chicken Served over Kale, Craisin and Quinoa Salad with Green Apple Mustard Vinaigrette
$11.50

**Quiche and Salad**
Vegetable Quiche Served with
Mesclun Greens and a Parmesan Balsamic Vinaigrette Dressing
$11.00

Gluten Free (GF)
Luncheon Buffets

All Luncheon Buffets include Lemonade, Freshly Brewed Coffee, Decaffeinated Coffee, and Select Teas

Served 11:30am-1:30pm

**Stir Fry Buffet**
- Sesame Tortellini Soup
- Select two:
  - Chicken, Beef, Shrimp, or Vegetarian Stir Fry
  - Sesame Broccoli with Roasted Red Peppers
- Basmati Rice
- Lemon Mousse

$15.95

**Tex Mex Buffet**
- Cerveza Corn Chowder
- Select one:
  - Grilled Chicken or Beef Fajitas (GF)
  - Quinoa Chili (GF/VG)
  - Sauteed Onions & Peppers
  - Sour Cream, Pico de Gallo, Guacamole
  - Shredded Monterey Jack Cheese
- Spanish Rice (GF)
- Grilled Corn Bread
- Apple Crispito

$15.95

**Italian Buffet**
- Select one:
  - Minestrone Soup or Caesar Salad
  - Penne al Arrabiata
  - Chicken Marsala
  - Caponata (GF)
  - Warm Foccacia Bread
- Tiramisu Cake

$16.95

**Salad & Quiche Buffet**
- Marinated Grilled Vegetables (GF)
- Quinoa Salad with Edamame, Craisins and Red Onion (GF)
- Spinach Salad with Candied Pecans, Onion, Mandarin (GF)
- Orange, Strawberries, Mushroom and Balsamic Vinaigrette
- Vegetable Quiche
- Rolls and Butter
- Ghiradelli Brownies with Salted Caramel

$15.95

*Substitute Quiche w/Grilled Citrus Chicken +$1.00*

**Soup & Salad Buffet**
- Soup du Jour
- Seasonal Fruit Salad
- Baby Arugula Salad with Roasted Beets (GF), Feta Cheese and Balsamic Dressing
- Kale, Craisin and Quinoa Salad with Green Apple Vinaigrette (GF)
- Pasta Salad with Artichokes and Sun-dried Tomatoes
- Seafood Salad
- Grilled Chicken Caesar Salad (GF)
- Baked Rolls
- Chocolate Cake

$17.95

**Deli Buffet**
- Sliced Roast Beef, Roasted Turkey (GF), Virginia Ham
- Assorted Cheeses
- Tuna Salad (GF), Potato Salad
- Roasted Red Pepper Hummus (GF/VG)
- Seasonal Fruit Salad (GF)
- Sliced Tomatoes, Lettuce, Onions and Pickles
- A Variety of Rolls
- Condiments
- Carrot Cake

$16.50

Gluten Free (GF)

(25 person minimum)
Available in Your Meeting Room
Includes Potato Chips, Dill Pickle Tray, Home Baked Cookies or Dessert Bars, Lemonade, Freshly Brewed Coffee, Decaffeinated Coffee, and Select Teas

$13.95

Please Select One Salad and Two Sandwiches

Kale, Craisin and Quinoa Salad with Green Apple Vinaigrette (GF)
Apple Poppy Seed Slaw (GF)
Mustard Dill Potato Salad (GF)
Balela Bean Salad (GF)
Athenian Salad (GF)
Tuscan Faro Salad

Virginia Ham
with Monterey Jack, Roasted Peppers, Lettuce, Tomato, and Honey Mustard Spread, Rolled in a Honey Wheat Tortilla Wrap

Shaved Roast Beef
with Lettuce, Tomato, Scallion and Boursin Cheese
Rolled in Garlic Tortilla Wrap

Korean BBQ or Tofu Vegan Taco*
Sliced Beef or Tofu with Cilantro, Red Onion Relish, Napa Lettuce Slaw in a Flour Corn Tortilla

Oven Roasted Turkey
with Monterey Jack, Lettuce, Tomato, Red Onion and Cranberry Mayonnaise on a Croissant

Grilled Chicken Caesar Salad
in a Garlic Tortilla Wrap

Smoked Turkey
Served on Toasted Craisin Challah Bread with Red Onion, Arugula, Muenster Cheese and Cranberry Aioli

Roasted Red Pepper Hummus
with Scallions, Kalamata Olives, Tomato and Romaine Lettuce, Rolled in a Spinach Wrap

Vegan Falafel Pita*
with Plum Tomato, Romaine Lettuce and Tahini Sauce in Pita Bread

Portobello Mushroom & Mozzarella *
with Sun-dried Tomato Pesto on Grilled Sourdough Bread

Vegan Wrap
Roasted Balsamic Cauliflower, Roasted Red Pepper Hummus, Sliced Carrots, and Arugula in a Garlic Wrap

Lemon Tarragon Chicken Salad
with Lettuce and Tomato on Soft Rye Bread

Teriyaki Chicken
with Sesame Oil and Julienne Vegetables in a Garlic Tortilla Wrap

Fresh Mozzarella, Plum Tomato, Basil*
with Roasted Red Peppers, Olive Oil and Lemon on Foccaccia Bread

Marinated Grilled Chicken
with Lettuce, Tomato and Pesto in a Sun-dried Tomato Wrap

Antipasto Hero
with Spiced Ham, Provolone, Baby Spinach Pepperoncini, Olive Tapenade and Roasted Red Peppers on Foccaccia Bread

Marinated Grilled Vegetables
with Feta Cheese and Tarragon Aioli in a Sun-dried Tomato Wrap

Tuna Salad
with Lettuce and Tomato on a Croissant

Gluten Free (GF)

(Minimum of 12 Guests)

*Selection Served Warm

Willits-Hallowell Conference Center, Mount Holyoke College, South Hadley, MA
01/2020

-8-
All dinner entrees are served with Field Greens Salad, Caesar Salad, or Soup du Jour
Chef’s Selection of Vegetables, Rice or Potato
Baked Rolls with Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

ENTREES

Prime Rib Au Jus (GF)
Boneless Cut of Rib with Natural Juices and Horseradish Sauce $24.00

Grilled New York Sirloin Steak (GF)
New York Strip - Flame Grilled to Perfection and Served with Cabernet Butter $24.00

Filet Mignon
Flame Grilled to Perfection and Served with a Bordelaise Sauce $26.00

Roasted Tenderloin Au Poivre
Peppered Filet Served with a Cognac Mustard Sauce $27.00

Coffee Crusted Pork Loin
Coffee Rubbed Roasted Pork Loin Served with a Cherry Pecan Corn Bread Stuffing and Au Jus $17.00

Herbed Crusted Chicken
Boneless Breast of Chicken Coated in Fresh Herbs Sautéed and Topped with Citrus Herb Beurre Blanc $17.00

Tequila-Lime Grilled Chicken (GF)
Marinated and Flame Grilled Boneless Chicken Breast Served with a Pineapple Salsa $17.50

Chicken Milanese
Parmesan Parsley Crumb Chicken Breast with Fresh Bruschetta and Arugula Finished with Balsamic Fig Glaze $17.50

Chicken Valentino
Chicken Filet Stuffed with Fresh Mozzarella and Roasted Red Peppers Served Over Spinach Alfredo Sauce $19.00

Gluten Free (GF)
Chicken Chasseur
Sautéed Chicken Breast Laced with a Sauce of Artichokes, Tomatoes, Mushrooms, White Wine and Garlic $17.50

Cilantro Lime Chicken
Marinated Charbroiled Breast of Chicken served with a Fresh Chopped Black Bean Pico de Gallo $17.50

Chicken Saltimbocca
Sautéed Chicken Breast Topped with Proscuitto, Spinach, Provolone, and Finished with a Marsala Sauce $18.00

Boursin Stuffed Chicken
Breast of Chicken Stuffed with Spinach, Shitake Mushrooms and Boursin Cheese Served with a Lemon Herb Butter Sauce $19.00

Chicken Madeira
Boneless Chicken Breast Sautéed and Served with a Madeira Wine & Roasted Mushroom Sauce $17.50

Cranberry and Sourdough Stuffed Chicken
Dried Cranberries and Herbed Sourdough Stuffing Topped with a Sage Jus $19.00

Chicken Scarpariello
Boneless Chicken Breast Sautéed Golden with a Tangy Lemon Rosemary Glaze Served over Sweet Pepper and Roasted Garlic Pepperonata $17.50

Chicken Riesling
Boneless Breast of Chicken with a Tarragon Riesling Cream $17.50

Chicken Tagine (GF)
Moroccan Seasoned Chicken Served on a Bed of Couscous, Topped with a Lemon Chickpea Mint Salsa and Lemon Sour Cream $17.50

Surf and Turf
Two Baked Stuffed Shrimp Accompanied by a Petit Filet and Drawn Butter $28.00
<table>
<thead>
<tr>
<th><strong>Seafood Stuffed Sole with Lemon Caper Sauce</strong></th>
<th>Fresh Sole Filet Rolled with a Seafood Stuffing and Drizzled with Lemon Caper Sauce</th>
<th>$19.00</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>New England Style Scrod</strong></td>
<td>Generous Filet Topped with Delicately Seasoned Crumbs and Finished with White Wine and a Hint of Lemon</td>
<td>$17.50</td>
</tr>
<tr>
<td><strong>Grilled Salmon with Salsa (GF)</strong></td>
<td>Flame Grilled Salmon Served with a Tomato Lime Salsa</td>
<td>$19.00</td>
</tr>
<tr>
<td><strong>Apricot Mustard Salmon (GF)</strong></td>
<td>Savory Seasoned, Seared Filet of Salmon Finished with an Apricot Mustard Glaze and Pistachio Dust</td>
<td>$19.00</td>
</tr>
<tr>
<td><strong>Seared Salmon with Buttered Leeks and Asparagus (GF)</strong></td>
<td>Salmon Filet Seared and Topped with Buttered Leeks and Blanched Asparagus</td>
<td>$19.00</td>
</tr>
<tr>
<td><strong>Herb Crusted Salmon</strong></td>
<td>Baked Herb Coated Filet Served with a Citrus Herb Beurre Blanc</td>
<td>$19.00</td>
</tr>
<tr>
<td><strong>Chili Lime Salmon (GF)</strong></td>
<td>Spice Rubbed Salmon Baked with Citrus Butter and Topped with Cucumber Mango Relish</td>
<td>$19.00</td>
</tr>
<tr>
<td><strong>Baked Haddock Parmesan</strong></td>
<td>Tender Haddock Baked with Creamy Parmesan and Herb Sauce</td>
<td>$20.00</td>
</tr>
<tr>
<td><strong>Baked Haddock a la Romesco (GF)</strong></td>
<td>Tender Haddock Filet Baked with a Spanish Almond Pesto</td>
<td>$20.00</td>
</tr>
<tr>
<td><strong>Miso Salmon (GF)</strong></td>
<td>Salmon Filet Baked with White Miso, Ginger, and Seasame Served with a Sweet Sake Sauce</td>
<td>$20.00</td>
</tr>
</tbody>
</table>

**Special Diets**
With proper notice, arrangements can be made to accommodate guests with special diets. A common request is for a vegetarian alternate to the main entree. With advance notice, the Center can provide an alternate chosen by the Chef, and on a comparable level of dining as the primary entree.

Gluten Free (GF)
**Dinner Buffet**

Two Entrees $22.00 - 30 person minimum  
Three Entrees $25.00 - 50 person minimum

Soup du Jour or Field Greens Salad with Assorted Dressings  
Vegetable Medley  
Chef’s Selection of Potato or Rice  
Baked Rolls with Butter  
Carrot Cake, Chocolate Layer Cake, Cheesecake with Strawberries or Fruit Pie  
(choose two desserts)  
Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

**Please Select Entrees:**

Chicken Milanese  
Herb Crusted Chicken  
Chicken Madeira  
Penne Pasta with Chicken, Broccoli and Roasted Red Pepper Alfredo  
Roast Turkey with Herbed Stuffing  
Roast Pork Loin with Spiced Cider Sauce (GF)  
Mandarin Glazed Pepper Steak (GF)  
Marinated London Broil with Hunter Sauce  
Vegetable Stuffed Sole with Dill Mustard Cream  
Baked Cod Parmesan (GF)  
New England Baked Scrod  
Vegetable Lasagna  
Pasta Roma Bake  
Vegetarian Strudel  
Gnocchi Sauteed with Sundried Tomato Pesto
**Deluxe Dinner Buffet**

Two Entrees $27.00 - 30 person minimum

Three Entrees $30.00 - 50 person minimum

- Strawberry Spinach Salad
- Vegetable Medley
- Roasted New Potatoes, Au Gratin Potatoes or Wild Rice
- Baked Rolls with Butter
- Chef’s Selection of Premium Desserts
- Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

**Please Select Entrees:**

- Boursin Stuffed Chicken
- Chicken Chasseur
- Baked Stuffed Chicken Saltimbocca
- Cranberry and Sourdough Stuffed Chicken
- Chicken Tagine
- Penne Aglio with Tuscan Chicken
- Baked Stuffed Chicken with Spinach, Shallots, Portobello Mushrooms & Smoked Mozzarella Cheese (GF)
- Braised Beef Tips with Rosemary Port Wine Sauce and Bleu Cheese Polenta
- Sliced Roast Sirloin with Port Wine Demi-Glace
- Cheese Tortellini Alfredo Primavera
- Seafood Stuffed Filet of Sole with Lemon Caper Sauce
- Herb Crusted Salmon
- Apricot Mustard Salmon (GF)
- Savory Chili Lime Salmon (GF)
- Salmon with Cognac Leek Sauce
- Orange Ginger Vegan Sushi Pancakes (GF/VG)
- Eggplant Rollatini

Gluten Free (GF)
Cookouts include disposable service ware. Prices do not include tables, chairs, china, glassware, etc. and will not be supplied unless requested. Events requiring grill service will be assessed a rental fee.

When you schedule a cookout, you must also schedule a rain location. Notification to use rain location must be received 5 hours prior to the start time of the meal.

<table>
<thead>
<tr>
<th>Traditional Cookout</th>
<th>Barbecued Chicken &amp; Ribs Cookout</th>
</tr>
</thead>
<tbody>
<tr>
<td>Marinated Vegetable Pasta Salad</td>
<td>Balela Bean Salad</td>
</tr>
<tr>
<td>Potato Salad</td>
<td>Potato Salad</td>
</tr>
<tr>
<td>Hamburgers</td>
<td>Country Slaw</td>
</tr>
<tr>
<td>Vegetarian Burgers</td>
<td>Fresh Corn on the Cob (Seasonal)</td>
</tr>
<tr>
<td>Hot Dogs with Rolls</td>
<td>B.B.Q. Chicken</td>
</tr>
<tr>
<td>Sliced Cheese</td>
<td>B.B.Q. Ribs</td>
</tr>
<tr>
<td>Lettuce, Tomato, Onion</td>
<td>Assortment of Relishes</td>
</tr>
<tr>
<td>Pickles</td>
<td>Grilled Corn Bread</td>
</tr>
<tr>
<td>Condiments</td>
<td>Sliced Watermelon</td>
</tr>
<tr>
<td>Sliced Watermelon</td>
<td>Apple Pie</td>
</tr>
<tr>
<td>Butterscotch Brownies</td>
<td>Lemonade/Ice Tea</td>
</tr>
<tr>
<td>Lemonade</td>
<td></td>
</tr>
<tr>
<td><strong>$14.00</strong></td>
<td><strong>$22.00</strong></td>
</tr>
</tbody>
</table>

**Lobster Bake**

Clam Chowder
Steamed Clams with Broth & Butter
1 1/4 Lb. Lobster with Drawn Butter *
Baked Potato
Fresh Corn on the Cob (Seasonal)
Cole Slaw
Grilled Corn Bread
Sliced Watermelon
Apple Pie
Lemonade/Ice Tea

**Market Price**

* N.Y. Sirloin alternate available with advanced notice

(40 person minimum)
## Desserts

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lovin Spoonful Cake</td>
<td>$6.50</td>
</tr>
<tr>
<td>Chocolate Peanut Butter Pie</td>
<td>$6.00</td>
</tr>
<tr>
<td>Caramel Apple Granny</td>
<td>$6.00</td>
</tr>
<tr>
<td>Key Lime Pie</td>
<td>$5.00</td>
</tr>
<tr>
<td>Chocolate Raspberry Cake</td>
<td>$5.50</td>
</tr>
<tr>
<td>Bete Noir (GF)</td>
<td>$4.50</td>
</tr>
<tr>
<td>New York Style Cheesecake with Strawberries</td>
<td>$4.50</td>
</tr>
<tr>
<td>Warm Apple Strudel with Caramel and Ice Cream</td>
<td>$4.25</td>
</tr>
<tr>
<td>Lemon Mixed Berry Tart with Fresh Whipped Cream (GF)</td>
<td>$4.00</td>
</tr>
<tr>
<td>Lemon Meringue Pie</td>
<td>$3.75</td>
</tr>
<tr>
<td>Carrot Cake</td>
<td>$3.75</td>
</tr>
<tr>
<td>Chocolate Layer Cake</td>
<td>$3.75</td>
</tr>
<tr>
<td>Vegan Chocolate Cake</td>
<td>$3.75</td>
</tr>
<tr>
<td>Chocolate Brownie Sundae</td>
<td>$3.75</td>
</tr>
<tr>
<td>Strawberry Shortcake with Fresh Whipped Cream (seasonal)</td>
<td>$3.75</td>
</tr>
<tr>
<td>Balsamic Strawberries with Whipped Mascarpone Cheese (seasonal)</td>
<td>$3.75</td>
</tr>
<tr>
<td>Apple, French Apple, Pumpkin or Cherry Pie</td>
<td>$3.75</td>
</tr>
<tr>
<td>Ice Cream or Sherbet with Fresh Baked Cookie</td>
<td>$3.75</td>
</tr>
<tr>
<td>Strawberry, Lemon, or Chocolate Mousse</td>
<td>$3.75</td>
</tr>
</tbody>
</table>

(Priced per person)

12 person minimum

- Caramel Apple Granny
- Lovin Spoonful Cake
- Peanut Butter Pie
### Cold Hors d’Oeuvres

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cajun Shrimp with Pineapple Salsa</td>
<td>$65.00</td>
</tr>
<tr>
<td>Smoked Salmon and Cucumber on Pumpernickel</td>
<td>$75.00</td>
</tr>
<tr>
<td>Smoked Salmon w/ Sour Cream and Capers served on Cucumber Slice (GF)</td>
<td>$75.00</td>
</tr>
<tr>
<td>Potato Pancakes with Smoked Salmon and Red Onion Cream Cheese</td>
<td>$75.00</td>
</tr>
<tr>
<td>Iced Jumbo Shrimp (GF)</td>
<td>$95.00</td>
</tr>
<tr>
<td>Huli Huli Chicken w/ Pineapple &amp; Hawaiian BBQ in a Plantain Cup</td>
<td>$90.00</td>
</tr>
<tr>
<td>Honeydew Melon Wrapped in Prosciutto (GF)</td>
<td>$45.00</td>
</tr>
<tr>
<td>Asparagus and Smoked Salmon Wraps (GF)</td>
<td>$60.00</td>
</tr>
<tr>
<td>English Cucumber Cups with Roasted Red Pepper Hummus (GF/VG)</td>
<td>$50.00</td>
</tr>
<tr>
<td>Assorted Cocktail Sandwiches</td>
<td>$125.00</td>
</tr>
<tr>
<td>Skewered Fresh Fruit (GF)</td>
<td>$45.00</td>
</tr>
<tr>
<td>Goat Cheese Crostini with Black Pepper Marmalade</td>
<td>$65.00</td>
</tr>
<tr>
<td>Potato Pancakes w/ Sour Cream &amp; Chives</td>
<td>$55.00</td>
</tr>
<tr>
<td>Artichoke Relish Canapé</td>
<td>$65.00</td>
</tr>
<tr>
<td>Mini Boursin Beet Sliders</td>
<td>$75.00</td>
</tr>
<tr>
<td>Caramelized Onions</td>
<td>$95.00</td>
</tr>
</tbody>
</table>

(Prices based on 50 pieces)

### Hot Hors d’Oeuvres

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Korean Beef Taco with Napa Slaw and Red Onion Relish (GF)</td>
<td>$85.00</td>
</tr>
<tr>
<td>Kofta Meatballs with Tzatziki Dip (GF)</td>
<td>$80.00</td>
</tr>
<tr>
<td>Crab and Corn Fritters w/ Chipotle Aioli</td>
<td>$85.00</td>
</tr>
<tr>
<td>Petite Crab Cakes with Remoulade Sauce</td>
<td>$90.00</td>
</tr>
<tr>
<td>Curry Crab Slider with Lime Aioli</td>
<td>$105.00</td>
</tr>
<tr>
<td>Marinated Grilled Shrimp (GF)</td>
<td>$95.00</td>
</tr>
<tr>
<td>Lemon Oregano Chicken with Pesto Basil Dip</td>
<td>$70.00</td>
</tr>
<tr>
<td>Coconut Chicken with Orange Marmalade Sauce</td>
<td>$70.00</td>
</tr>
<tr>
<td>Smoked Chicken Quesadillas</td>
<td>$95.00</td>
</tr>
<tr>
<td>Beef Wontons with Dipping Sauce</td>
<td>$60.00</td>
</tr>
<tr>
<td>BBQ Beef Crostini with Smoked Mozzarella</td>
<td>$75.00</td>
</tr>
<tr>
<td>Assorted Miniature Quiche</td>
<td>$85.00</td>
</tr>
<tr>
<td>Artichoke w/ Spinach and Parmesan Tartlets</td>
<td>$95.00</td>
</tr>
<tr>
<td>Olivetta and Goat Cheese Crostini</td>
<td>$70.00</td>
</tr>
<tr>
<td>Portobello Fries with Horseradish Dip</td>
<td>$55.00</td>
</tr>
<tr>
<td>Sourdough Apple Stuffed Mushrooms</td>
<td>$55.00</td>
</tr>
<tr>
<td>Brie in Phyllo Cup with Tomato Onion Jam</td>
<td>$65.00</td>
</tr>
<tr>
<td>Peppered Chicken Tartlet</td>
<td>$65.00</td>
</tr>
<tr>
<td>Fried Mac and Cheese</td>
<td>$65.00</td>
</tr>
<tr>
<td>Spring Rolls with Duck Sauce</td>
<td>$65.00</td>
</tr>
<tr>
<td>Mini Spanakopita Turnovers</td>
<td>$65.00</td>
</tr>
<tr>
<td>Mushroom, Garlic and Thyme Tartlets</td>
<td>$65.00</td>
</tr>
<tr>
<td>Mozzarella, Tomato, Caramelized Onions</td>
<td>$65.00</td>
</tr>
<tr>
<td>w/ Balsamic Glaze on Toasted Baguette</td>
<td>$70.00</td>
</tr>
<tr>
<td>Grilled Brie Tartine w/ Onion Compote</td>
<td>$70.00</td>
</tr>
<tr>
<td>Parmesan Risotto Balls w/ Truffle Aioli</td>
<td>$70.00</td>
</tr>
<tr>
<td>Baked Brie with Raspberry wrapped in Phyllo</td>
<td>$100.00</td>
</tr>
<tr>
<td>Samosas with Potato, Pea and Curry (VG)</td>
<td>$60.00</td>
</tr>
<tr>
<td>Fried Camembert with Honey Mustard</td>
<td>$60.00</td>
</tr>
<tr>
<td>Parmesan Breaded Peppadew with Goat Cheese</td>
<td>$100.00</td>
</tr>
</tbody>
</table>

Gluten Free (GF)
Reception Displays
(100 person minimum)

Fruit, Domestic & Imported Cheeses, Mixed Nuts, with Assorted Crackers
Sliced Fresh Fruit Served with an Assortment of Nuts, Cheeses and Crackers
$3.75 per person

Vegetable Crudité Display
Raw Vegetable Medley Served with Ranch and Blue Cheese Dips
$2.75 per person

Tuscan Display
Toasted Focaccia Bread with Assorted Vegetable Accompaniments
$2.75 per person

Platters & Dips

Fruit Orchard with Cheese & Crackers
Sliced Fresh Fruit with an Assortment of Cheeses and Crackers
Small $55.00 Medium $100.00 Large $195.00

Vegetable Crudités
Sliced Fresh Vegetables Served with a Creamy Ranch Dip
Small $42.50 Medium $80.00 Large $140.00

Antipasto Platter
Roasted Red Pepper, Roasted Mushrooms, Marinated Artichoke Hearts, Provolone Cheese, and Salami served with Ciabatta Bread
Small $55.00 Medium $100.00 Large $195.00

Southwestern Platter (GF)
Pico de Gallo, Guacamole, and Black Bean Dip with Corn Tortilla Chips. Serves 50
$105.00

Mediterranean Platter
Roasted Red Pepper Hummus (GF), Baba Ghanoush (GF) and Olive Tapenade (GF) with Zaatar Seasoned Pita Triangles and Celery Sticks. Serves 50
$110.00

Layered Taco Dip (GF)
Served with Corn Tortilla Chips. Serves 50
$95.00

Artichoke & Spinach Dip
Served Warm with Sliced Baguette and Toasted Pita Triangles. Serves 40
Gluten Free (GF) $100.00
**Beverages**

**Cash Bar/Open Bar**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed Drinks</td>
<td>$5.50 – $8.00</td>
</tr>
<tr>
<td>Imported/Craft Beer</td>
<td>$5.00</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$4.00</td>
</tr>
<tr>
<td>Wine Selections</td>
<td>$5.00 - $8.00</td>
</tr>
</tbody>
</table>

**Non-Alcoholic Selections**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit Juice Punch</td>
<td>$20.00/gallon</td>
</tr>
<tr>
<td>Sparkling Cider</td>
<td>$12.00/bottle</td>
</tr>
</tbody>
</table>

**Bartender Fees:**

- $60.00 first hour
- $20.00 each additional hour

*Bartender fees waived when beverage revenue exceeds $250.00 per bar*

**Snacks**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potato Chips with Herb Dip (serves 20)</td>
<td>$21.00</td>
</tr>
<tr>
<td>Pretzels</td>
<td>$7.50 lb</td>
</tr>
<tr>
<td>Peanuts with Raisins</td>
<td>$10.00 lb</td>
</tr>
<tr>
<td>Select Mixed Nuts</td>
<td>$22.00 lb</td>
</tr>
<tr>
<td>Tortilla Chips with Salsa (serves 20)</td>
<td>$24.00 qt</td>
</tr>
<tr>
<td>Goldfish</td>
<td>$16.00 box</td>
</tr>
<tr>
<td>Party Snack Mix</td>
<td>$8.50 lb</td>
</tr>
</tbody>
</table>
Event Policies

Event Reservations
To arrange for catering and event space at the Willits-Hallowell Center or campus locations call 413-538-2220.
Off-campus organizations inquiring to use Willits-Hallowell Center should call 413-538-2051.
A minimum of 10 working days’ notice is required for catering and event space reservations.

Many of the products we use must be ordered 21 days in advance. Please make reservations as early as possible to ensure the success of your function, space availability, and to allow the Chef time to order and receive food, supplies or specialty items.

Event space is assigned according to the anticipated number of guests. If there are fluctuations in the number of guests, the Center reserves the right to reassign the function space accordingly.

Event Order Confirmation
Once arrangements have been made, you will receive a copy of the Event Order for confirmation.

Services will be provided as specified on the Event Order. Please examine the Event Order for accuracy. If an error is discovered, call the Catering Office immediately.

Billing
A non-refundable deposit is required at the time of booking to confirm your event date. All arrangements for direct billing must be made through our Catering Office. Please be aware that the application process for direct billing takes approximately two weeks. Full payment will be required at completion of the event unless direct billing has been previously approved.

A 18% house charge will be added to all food and alcoholic beverages. For those not qualifying for tax exempt status, a Massachusetts State and local tax of 7% will be added to listed prices. Please be aware that house charges and bartender fees do not represent a tip, gratuity, or service charge for wait staff employees, bartenders or any other employees providing service at your event. Prices are subject to change because of market fluctuations.

An additional charge may be incurred for meals served on holidays observed by the College. Please inquire with the Catering Office as to the specific days.

Attendance Guarantee
The Catering Office must have an approximate count 10 working days in advance of your event. Guaranteed attendance must be specified at least 72 hours in advance. This number is considered the guarantee and is not subject to reduction. All charges will be based on the guarantee. If no guarantee is received by the Catering office, the original expected number of guests will be used as the guaranteed attendance.

Delivery Charges
A delivery charge will apply for equipment and catering delivered to campus venues, and is calculated based on a number of factors including, but not limited to, location, length of the event, equipment required, etc.

Cancellation Policy
In the event it becomes necessary to cancel your event(s), the following cancellation fees will apply:

More than 10 days – Event deposit will be billed
10-3 days notice - 25% of your event’s estimated charges will be billed plus Deposit/Room Rental
72-48 hours notice - 50% of your event’s estimated charges will be billed plus Deposit/Room Rental
Less than 48 hours -100% of your event’s estimated charges
Food and Beverage Policies
It is against the policy of the Willits-Hallowell Center to allow food, beverages or alcoholic beverages to be brought into or removed from the building.

Luncheon menu items will be served only between 11:30 a.m. and 1:30 p.m. Dinner events may begin no later than 8:00 p.m.

Special Diets
With proper notice, arrangements can be made to accommodate guests with special diets. A common request is for a vegetarian alternate to the main entree. With advance notice, the Center can provide an alternate chosen by the Chef, and on a comparable level of dining as the primary entree.

Allergy Notice
Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, and milk. Please inform your event manager if any of your guests have allergies or dietary restrictions.

Consumer Advisory
Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

When placing your menu order, please inform our staff if you or a person in your party has a food allergy.

Audio Visual Equipment
Complete audio visual services are available for events at the Willits-Hallowell Center, including Internet access. Please inquire with the Catering Office for availability and charges.

Security
The Willits-Hallowell Center may require security at certain events. Only the Mount Holyoke College Public Safety Department may be used. Rates are available from the Catering office.

Special Event Services
Should your event require floral arrangements, entertainment, ice carvings, or special occasion cakes, your Catering Representative will be happy to assist you.