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 and catering—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>Refreshment Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas</td>
<td>$14.00 pot/$27.50 gallon*</td>
</tr>
<tr>
<td>Orange, Cranberry, Apple, Pineapple or Tomato Juice</td>
<td>$11.50 pitcher/$21.00 gallon*</td>
</tr>
<tr>
<td>Apple Cider (seasonal)</td>
<td>$19.00 gallon*</td>
</tr>
<tr>
<td>Assorted Soft Drinks</td>
<td>$4.95 liter</td>
</tr>
<tr>
<td>Assorted Flavored Sparkling Water (20oz)</td>
<td>$2.75 each</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$1.50 each</td>
</tr>
<tr>
<td>Fruit Juice Punch</td>
<td>$21.00 gallon*</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$18.00 gallon*</td>
</tr>
<tr>
<td>Fruited Yogurt (individual) (GF)</td>
<td>$2.95 each</td>
</tr>
<tr>
<td>Fresh Baked Muffins</td>
<td>$18.00 dozen</td>
</tr>
<tr>
<td>Mini Cinnamon Rolls</td>
<td>$20.00 dozen</td>
</tr>
<tr>
<td>Mini Croissants</td>
<td>$21.00 dozen</td>
</tr>
<tr>
<td>Chocolate Croissants</td>
<td>$30.00 dozen</td>
</tr>
<tr>
<td>Apricot Scones</td>
<td>$18.00 dozen</td>
</tr>
<tr>
<td>Breakfast Breads</td>
<td>$11.00 loaf</td>
</tr>
<tr>
<td>Vegan Chocolate Chip Banana Bread</td>
<td>$11.00 loaf</td>
</tr>
<tr>
<td>Apple Cider Donuts</td>
<td>$12.00 dozen</td>
</tr>
<tr>
<td>Bagels and Cream Cheese</td>
<td>$22.00 dozen</td>
</tr>
<tr>
<td>Fudge or Butterscotch Brownies</td>
<td>$14.00 dozen</td>
</tr>
<tr>
<td>Mini Vegan Cupcakes</td>
<td>$18.00 dozen</td>
</tr>
<tr>
<td>Mini Cupcakes</td>
<td>$18.00 dozen</td>
</tr>
<tr>
<td>Home Baked Cookies</td>
<td>$15.00 dozen</td>
</tr>
<tr>
<td>Assorted Dessert Bars</td>
<td>$22.00 dozen</td>
</tr>
<tr>
<td>Made Good Bars (Allergy Free)</td>
<td>$2.75 each</td>
</tr>
<tr>
<td>Whole Fresh Fruit (GF)</td>
<td>$1.25 each</td>
</tr>
<tr>
<td>Sliced Fresh Fruit (GF)</td>
<td>$3.00 per person</td>
</tr>
<tr>
<td>Vanilla Yogurt Parfait with Strawberries and Granola</td>
<td>$5.95 each</td>
</tr>
</tbody>
</table>

Gluten Free (GF) *1 gallon = 16 servings
## Starters

- Fresh Fruit Medley $2.95
- Vanilla Yogurt Parfait with Strawberries and Granola $5.95

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

$13.00

**Substitute Eggs w/Vegetarian Quiche +$1.00**

### French Toast

- Chilled Orange Juice
- Challah Cinnamon French Toast
- Topped with Sliced Strawberries
- Served with Warm Syrup and Crisp Bacon

$12.00

### Avocado Toast

- Chilled Orange Juice
- Open Face Toasted English Muffin with Avocado Spread
- Scrambled Eggs, Tomato Confit, and Crumbled Feta
- Roasted Red Potato Wedges (GF)
- Breakfast Bread and Home Baked Muffins
  - (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), Challah Cinnamon French Toast or Pancakes
- Assorted Breakfast Bakeries with Fruit Preserves

$16.00

### 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

$13.00

### Fast Fare

- Chilled Orange and Cranberry Juice
- Sliced Fresh Fruit (GF), Homemade Muffins and Pastries
- Fruited Yogurt (GF), Granola

$10.00

### Sweet and Savory Steel Cut Oat Bar

- Diced Strawberry, Diced Pineapple
- Maple Bacon Croutons, Feta, Scallions
- Toasted Almonds, Dried Cranberries, Spinach

$6.00

(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, Spinach, Bacon Frittata (GF)
Chive and Brie Strata

Luncheon:
Black Pepper Tri Tip Beef with Chimichurri
Roast Pork with Spiced Cider Sauce
Gourmet Mac and Cheese with Options of Bacon, Scallions, Tomatoes, Mushrooms and/or Broccoli
Spinach Mozzarella 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
Sweet Salsa Verde Chicken
Pasta Roma Bake
Chicken, Shrimp, and Chorizo Paella

$26.00

Available Sunday Only
(35 person minimum)
Entrees, when appropriate, include Seasonal Vegetable and Potato or Rice. Luncheons Include Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas.

**Entrees**

**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 $12.50

**Toasted Spiced Fennel Chicken**
Pan Seared Chicken Breast with Garlic Mashed Potatoes, Roasted Grape Port Wine Glaze And Topped with Charred Onions $12.50

**Chicken Parmesan Pomodoro**
Classic Dish with Tomato Basil Sauce and Blend of Parmesan and Asiago Cheeses $14.00

**Everything Spiced Crispy Salmon**
Seared Salmon with Maple Glaze ~ Served with Apricot and Pecan Pilaf $16.00

**Sweet Salsa Verde Chicken**
Roasted Tomatillo Chicken Breast with Black Bean Corn Salad ~ Finished with Lime Crema $13.00

**Pesto Chicken (GF)**
Boneless Breast of Chicken Seasoned with Herbs and Finished with Fresh Mozzarella and Tomato, Served with a Baby Greens Salad $14.00

**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 $16.00

**Herb-Crusted Salmon**
Salmon Filet Coated with Fresh Herbs and Topped with Citrus Butter $16.00

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

**Mandarin Sole**
Lightly Sautéed Filet of Sole Sautéed with Mandarin Butter Sauce and Toasted Almond Pilaf $15.50

**Baked Lasagna**
Choice of either Spinach, Beef, or Smoked Cheese and Sausage Lasagna, Served with Tomato Basil Sauce $12.00

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

Gluten Free (GF)
Includes Freshly Brewed Coffee, Decaffeinated Coffee, and Select Teas
Baked Rolls accompany Salad Entrees
Soup du Jour available for an additional $3.50 per person

**Caramel Salmon BLT**
Broiled Brown Sugar Salmon, Avocado Smear, Crisp Bacon, Plum Tomato, Romaine Hearts
Served on Toasted Focaccia
Accompanied by Marinated Vegetable Pasta Salad
$14.00

**Grilled Chicken Salad (GF)**
Grilled Chicken on a Bed of Mixed Greens, Dried Cranberries, Feta, Red Onions,
Shredded Carrot, Candied Pecans and Balsamic Vinaigrette
$13.50

**Grilled Green Apple Cheddarwich**
Made with Aged Cheddar on Cinnamon Raisin Swirl Bread
Accompanied by Seasoned Fries and Horseradish Slaw
$12.50

**Cobb Salad (GF)**
Tender Chicken, Crisp Bacon, Cheddar Cheese, Diced Tomato,
and Chopped Egg Served Over Crisp Greens with Creamy Ranch Dressing
$13.50

**Grilled Chicken Caesar Salad**
Grilled Julienne Breast of Chicken
on a Bed of Fresh Romaine Served with a Caesar Dressing and Seasoned Croutons
$12.50

**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
$12.50

**Tamari Chicken Salad (GF)**
Grilled Tamari Chicken, Red Pepper Strips, Chargrilled Pineapple, and Pickled Carrots
Served on Romaine Greens with Crispy Chow Mein Noodles and Sesame Ginger Dressing
$13.00

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

Gluten Free (GF)
All Luncheon Buffets include Lemonade, Freshly Brewed Coffee, Decaffeinated Coffee, and Select Teas

Served 11:30am-1:30pm

**General Tso Stir Fry Buffet**
Sesame Tortellini Soup
Select two:
Chicken, Beef, Shrimp, or Vegetarian Stir Fry
Sesame Broccoli with Roasted Red Peppers
Short Grain Rice
Lemon Mousse
$17.50

**Tex Mex Buffet**
Cerveza Corn Chowder
Select one:
Grilled Chicken or Beef Fajitas (GF)
Quinoa Taco Salad (GF/VG)
Sautéed Onions & Peppers
Sour Cream, Pico de Gallo, Guacamole
Shredded Monterey Jack Cheese
Spanish Rice (GF)
Grilled Corn Bread
Apple Crispito
$17.50

**Mediterranean Buffet**
Lemon Chick Pea Soup
Oregano Chicken
Fattoush Salad
Falafel with Tahini
Red Pesto Penne
Za’atar Toasted Pita
Tiramisu Cake
$16.50

**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
$17.00
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
$18.50

**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
$17.50

Gluten Free (GF)

(25 person minimum)
### Working Luncheon

**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

$14.50

**Please Select One Salad and Two Sandwiches**

- Kale, Craisin and Quinoa Salad with Green Apple Vinaigrette (GF)
- Tangy English Cucumber Salad (GF)
- Mustard Dill Potato Salad (GF)
- Balela Bean Salad (GF)
- Fattoush Salad (GF)
- Tuscan Faro Salad
- Five Vegetable Chopped Citrus Salad

<table>
<thead>
<tr>
<th>Salad</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kale, Craisin and Quinoa Salad</td>
<td>with Green Apple Vinaigrette (GF)</td>
</tr>
<tr>
<td>Tangy English Cucumber Salad</td>
<td>with Elderflower Balsamic Vinaigrette (GF)</td>
</tr>
<tr>
<td>Mustard Dill Potato Salad</td>
<td>with Mayonnaise and Pickles (GF)</td>
</tr>
<tr>
<td>Balela Bean Salad</td>
<td>with Lemon Herb Dressing (GF)</td>
</tr>
<tr>
<td>Fattoush Salad</td>
<td>with Tahini and Cucumber (GF)</td>
</tr>
<tr>
<td>Tuscan Faro Salad</td>
<td>with Vinaigrette and Gouda (GF)</td>
</tr>
<tr>
<td>Five Vegetable Chopped Citrus Salad</td>
<td>with Citrus Vinaigrette (GF)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Virginia Ham and Brie</td>
<td>with Brie Cheese, Roasted Peppers, Lettuce, Tomato, and Mustard Marmalade Spread, Rolled in a Honey Wheat Tortilla Wrap</td>
</tr>
<tr>
<td>Shaved Roast Beef</td>
<td>with Lettuce, Tomato, Scallion and Boursin Cheese</td>
</tr>
<tr>
<td>Korean BBQ or Tofu Vegan Taco*</td>
<td>with Cilantro, Red Onion Relish, Napa Lettuce Slaw in both a Crisp Corn Shell and a Flour Tortilla</td>
</tr>
<tr>
<td>Oven Roasted Turkey</td>
<td>with Sliced Apple, Aged Cheddar, Crisp Romaine Grapes, and House made Honey Mustard in a Plain Tortilla Wrap</td>
</tr>
<tr>
<td>Grilled Chicken Caesar Salad</td>
<td>in a Garlic Tortilla Wrap</td>
</tr>
<tr>
<td>Smoked Turkey</td>
<td>Served on Toasted Craisin Challah Bread with Red Onion, Arugula, Muenster Cheese and Cranberry Aioli</td>
</tr>
<tr>
<td>Vegetarian Gyro Wrap</td>
<td>Toasted Chick Peas, Tzatziki Sauce, Plum Tomato, Red Onion, Cucumber in a Garlic Tortilla Wrap</td>
</tr>
<tr>
<td>Vegan Falafel Pita*</td>
<td>with Plum Tomato, Romaine Lettuce and Tahini Sauce in Pita Bread</td>
</tr>
<tr>
<td>Portobello Mushroom &amp; Mozzarella *</td>
<td>with Sun-dried Tomato Pesto on Grilled Sourdough Bread</td>
</tr>
<tr>
<td>Vegan Wrap</td>
<td>Roasted Balsamic Cauliflower, Roasted Red Pepper Hummus, Sliced Carrots, and Arugula in a Garlic Tortilla Wrap</td>
</tr>
<tr>
<td>Sonoma Chicken Salad</td>
<td>with Lettuce and Tomato on Soft Rye Bread</td>
</tr>
<tr>
<td>Teriyaki Chicken</td>
<td>with Sesame Oil and Julienne Vegetables in a Garlic Tortilla Wrap</td>
</tr>
<tr>
<td>Fresh Mozzarella, Plum Tomato, Basil*</td>
<td>with Roasted Red Peppers, Olive Oil and Lemon on Focaccia Bread</td>
</tr>
<tr>
<td>Marinated Grilled Chicken</td>
<td>with Lettuce, Tomato and Pesto in a Sun-dried Tomato Wrap</td>
</tr>
<tr>
<td>Antipasto Hero</td>
<td>with Spiced Ham, Salami, Provolone, Baby Spinach Pepperoncini, Olive Tapenade and Roasted Red Peppers on Focaccia Bread</td>
</tr>
<tr>
<td>Marinated Grilled Vegetables</td>
<td>with Feta Cheese and Tarragon Aioli in a Sun-dried Tomato Wrap</td>
</tr>
<tr>
<td>Tuna Salad</td>
<td>with Lettuce and Tomato on a Croissant</td>
</tr>
</tbody>
</table>

Gluten Free (GF) Breads Available (Minimum of 12 Guests) *Selection Served Warm
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 $27.00

**Grilled New York Sirloin Steak (GF)**
New York Strip - Flame Grilled to Perfection and Served with Cabernet Butter $26.00

**Filet Mignon**
Flame Grilled to Perfection and Served with a Bordelaise Sauce $29.00

**Chianti Braised Short Ribs**
Slow Braised Short Ribs with Horseradish Gremolata and Whipped Sweet Potatoes $27.00

**Herbed Crusted Chicken**
Boneless Breast of Chicken Coated in Fresh Herbs
Sautéed and Topped with Citrus Herb Beurre Blanc $17.50

**Tequila-Lime Grilled Chicken (GF)**
Marinated and Flame Grilled Boneless Chicken Breast Served with a Pineapple Salsa $18.50

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

**Chicken Valentino**
Chicken Filet Stuffed with Fresh Mozzarella and Roasted Red Peppers
Served Over Spinach Alfredo Sauce $20.00

Gluten Free (GF)
**Chicken Chasseur**
Sautéed Chicken Breast Laced with a Sauce of Artichokes, Tomatoes, Mushrooms, White Wine and Garlic  $18.00

**Cilantro Lime Chicken**
Marinated Charbroiled Breast of Chicken served with a Fresh Chopped Black Bean Pico de Gallo  $18.00

**Chicken Saltimbocca**
Sautéed Chicken Breast Topped with Proscuitto, Spinach, Provolone, and Finished with a Marsala Sauce  $20.00

**Boursin Stuffed Chicken**
Breast of Chicken Stuffed with Spinach, Shiitake Mushrooms and Boursin Cheese Served with a Lemon Herb Butter Sauce  $20.00

**Chicken Shawarma**
Corriander and Cumin Spiced Chicken Breast and a Lemon Cucumber Tomato Salad Over Riced Cauliflower with a Tahini Sauce  $20.00

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

**Huli Huli Chicken**
Seasoned Grilled Chicken Breast with Charred Pineapple and Light Hawaiian BBQ Sauce Served with Edamame and Brown Rice  $18.00

**Chicken Tagine (GF)**
Moroccan Seasoned Chicken Served on a Bed of Couscous, Topped with a Lemon Chickpea Mint Salsa and Lemon Sour Cream  $18.50

**Seafood Stuffed Sole with Lemon Caper Sauce**
Fresh Sole Filet Rolled with a Seafood Stuffing and Drizzled with Lemon Caper Sauce  $21.00

**Surf and Turf**
Two Baked Stuffed Shrimp Accompanied by a Petit Filet and Drawn Butter  $28.00

Gluten Free (GF)
**New England Style Scrod**
Generous Filet Topped with Delicately Seasoned Crumbs and Finished with White Wine and a Hint of Lemon $17.50

**Grilled Salmon with Salsa (GF)**
Flame Grilled Salmon Served with a Tomato Lime Salsa $21.00

**Apricot Mustard Salmon (GF)**
Savory Seasoned, Seared Filet of Salmon Finished with an Apricot Mustard Glaze and Pistachio Dust $21.00

**Everything Spiced Salmon (GF)**
Maple Glazed Spiced Salmon with Broiled Asparagus Over Sweet Potatoes Finished with Butter Leeks. $22.00

**Herb Crusted Salmon**
Baked Herb Coated Filet Served with a Citrus Herb Beurre Blanc $21.00

**Chili Lime Salmon (GF)**
Spice Rubbed Salmon Baked with Citrus Butter and Topped with Cucumber Mango Relish $21.00

**Baked Haddock Parmesan**
Tender Haddock Baked with Creamy Parmesan and Herb Sauce $21.00

**Baked Haddock a la Romesco (GF)**
Tender Haddock Filet Baked with a Spanish Almond Pesto $21.00

**Miso Salmon (GF)**
Salmon Filet Baked with White Miso, Ginger, and Sesame Served with a Sweet Sake Sauce $21.00

**Fennel Crusted Salmon**
Toasted Fennel Seared Salmon Finished with a Port Grape Sauce $21.00

**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 Buffets

Dinner Buffet
Two Entrees $24.00 - 30 person minimum
Three Entrees $27.00 - 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
Curried Butter Chicken
Penne Pasta with Chicken, Broccoli and Roasted Red Pepper Alfredo
Roast Turkey with Herbed Stuffing
Sundried Tomato and Clam Penne Pasta
Mandarin Glazed Pepper Steak (GF)
Black Pepper Tri Tip Beef with Chimichurri Sauce
Spinach Mozzarella Stuffed Sole with Dill Mustard Cream
Baked Cod Parmesan (GF)
New England Baked Scrod
Vegetable Lasagna
Gourmet Aged Cheddar Mac & Cheese with Maple Butter
Vegetarian Strudel
Gnocchi Sautéed with Mushroom Pesto
Deluxe Dinner Buffet
Two Entrees $28.00 - 30 person minimum
Three Entrees $32.00 - 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
Toasted Fennel Chicken with a Port Grape Sauce
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
Chorizo, Chicken, & Shrimp Paella
Seafood Stuffed Filet of Sole with Lemon Caper Sauce
Brie & Crab Salmon
Apricot Mustard Salmon (GF)
Savory Chili Lime Salmon (GF)
Everything Spiced Salmon
Orange Ginger Vegan Sushi Pancakes (GF/VG)
Eggplant Rollatini

Gluten Free (GF)
These buffets can be served in Willits-Hallowell or outdoors on campus. Off premise events include disposable service ware and prices do not include tables, chairs, china, glassware, etc., and will not be supplied unless requested. Outdoor premise 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 event.

<table>
<thead>
<tr>
<th><strong>Cookout</strong></th>
<th><strong>Traditional BBQ</strong></th>
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</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>Apple Horseradish 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>Pulled Pork Carnita with Slider Rolls</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/Iced Tea</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$14.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>South Western BBQ</strong></th>
<th><strong>Traditional BBQ</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Cerveza Corn Chowder</td>
<td>Balela Bean Salad</td>
</tr>
<tr>
<td>Mango Cole Slaw</td>
<td>Potato Salad</td>
</tr>
<tr>
<td>Fiesta Rice Salad</td>
<td>Apple Horseradish Country Slaw</td>
</tr>
<tr>
<td>Baked Potato</td>
<td>Fresh Corn on the Cob (Seasonal)</td>
</tr>
<tr>
<td>BBQ Brisket with Rolls</td>
<td>B.B.Q. Chicken</td>
</tr>
<tr>
<td>BBQ Chipotle Chicken Breast</td>
<td>Pulled Pork Carnita with Slider Rolls</td>
</tr>
<tr>
<td>Layered Taco Dip with Tortilla Chips</td>
<td>Assortment of Relishes</td>
</tr>
<tr>
<td>Sliced Watermelon</td>
<td>Grilled Corn Bread</td>
</tr>
<tr>
<td>BBQ Chipotle Chicken Breast</td>
<td>Sliced Watermelon</td>
</tr>
<tr>
<td>Layered Taco Dip with Tortilla Chips</td>
<td>Apple Pie</td>
</tr>
<tr>
<td>Sliced Watermelon</td>
<td>Lemonade/Iced Tea</td>
</tr>
<tr>
<td>Mochachino Balls</td>
<td>$20.00</td>
</tr>
<tr>
<td>Lemonade/Iced Tea</td>
<td></td>
</tr>
</tbody>
</table>

* N.Y. Sirloin alternate available with advanced notice

25.00

(40 person minimum)
<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lovin Spoonful Cake</td>
<td>$7.00</td>
</tr>
<tr>
<td>Chocolate Peanut Butter Pie</td>
<td>$6.50</td>
</tr>
<tr>
<td>Caramel Espresso Macchiato Cake</td>
<td>$5.00</td>
</tr>
<tr>
<td>Pumpkin Praline Roulade</td>
<td>$5.00</td>
</tr>
<tr>
<td>Vegan Chocolate Raspberry Torte</td>
<td>$5.00</td>
</tr>
<tr>
<td>Flourless Chocolate Soufflé Cake</td>
<td>$5.00</td>
</tr>
<tr>
<td>New York Style Cheesecake with Strawberries</td>
<td>$5.00</td>
</tr>
<tr>
<td>Warm Apple Strudel with Caramel and Ice Cream</td>
<td>$4.50</td>
</tr>
<tr>
<td>Lemon Berry Martini with Fresh Whipped Cream (GF)</td>
<td>$4.50</td>
</tr>
<tr>
<td>Red Velvet Cake</td>
<td>$5.00</td>
</tr>
<tr>
<td>Carrot Cake</td>
<td>$4.50</td>
</tr>
<tr>
<td>Chocolate Layer Cake</td>
<td>$4.00</td>
</tr>
<tr>
<td>Vegan Chocolate Cake</td>
<td>$4.00</td>
</tr>
<tr>
<td>Chocolate Brownie Sundae</td>
<td>$4.00</td>
</tr>
<tr>
<td>Strawberry Shortcake with Fresh Whipped Cream (seasonal)</td>
<td>$4.00</td>
</tr>
<tr>
<td>Balsamic Strawberries with Whipped Mascarpone Cheese (seasonal)</td>
<td>$4.00</td>
</tr>
<tr>
<td>Apple, French Apple, Pumpkin or Cherry Pie</td>
<td>$4.00</td>
</tr>
<tr>
<td>Ice Cream or Sherbet with Fresh Baked Cookie</td>
<td>$4.00</td>
</tr>
<tr>
<td>Strawberry, Lemon, or Chocolate Mousse</td>
<td>$4.00</td>
</tr>
</tbody>
</table>

(Priced per person)

12 person minimum
### Receptions

**Cold Hors d’Oeuvres**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cajun Shrimp with Pineapple Salsa</td>
<td>$70.00</td>
</tr>
<tr>
<td>Smoked Salmon and Cucumber on Pumpernickel</td>
<td>$80.00</td>
</tr>
<tr>
<td>Smoked Salmon w/ Sour Cream and Capers served on Cucumber Slice (GF)</td>
<td>$80.00</td>
</tr>
<tr>
<td>Potato Pancakes with Smoked Salmon and Red Onion Cream Cheese</td>
<td>$80.00</td>
</tr>
<tr>
<td>Iced Jumbo Shrimp (GF)</td>
<td>$120.00</td>
</tr>
<tr>
<td>Mascarpone Stuffed Prunes Wrapped in Prosciutto (GF)</td>
<td>$75.00</td>
</tr>
<tr>
<td>Asparagus and Smoked Salmon Wraps (GF)</td>
<td>$60.00</td>
</tr>
<tr>
<td>Chicken Arancini with Ricotta and Tomato Basil Dip</td>
<td>$80.00</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>$130.00</td>
</tr>
<tr>
<td>Skewered Fresh Fruit (GF)</td>
<td>$50.00</td>
</tr>
<tr>
<td>Goat Cheese Crostini with Black Pepper Marmalade</td>
<td>$70.00</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>Walnut Gorgonzola Grape Canapé</td>
<td>$55.00</td>
</tr>
<tr>
<td>Filet of Beef Croustade with Caramelized Onions</td>
<td>$100.00</td>
</tr>
<tr>
<td>California Sushi Roll</td>
<td>$60.00</td>
</tr>
</tbody>
</table>

**Hot Hors d’Oeuvres**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Thai Crab Rangoon</td>
<td>$85.00</td>
</tr>
<tr>
<td>Kofta Meatballs with Tzatikki Dip (GF)</td>
<td>$85.00</td>
</tr>
<tr>
<td>Crab and Corn Fritters with Chipotle Aioli</td>
<td>$85.00</td>
</tr>
<tr>
<td>Southern Fried Shrimp with Sriracha Lime Aioli</td>
<td>$120.00</td>
</tr>
<tr>
<td>Curry Crab Cake with Lime Aioli</td>
<td>$100.00</td>
</tr>
<tr>
<td>Marinated Grilled Shrimp (GF)</td>
<td>$120.00</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>$75.00</td>
</tr>
<tr>
<td>Smoked Chicken Quesadillas</td>
<td>$120.00</td>
</tr>
<tr>
<td>Pork Wontons with Dipping Sauce</td>
<td>$60.00</td>
</tr>
<tr>
<td>BBQ Beef Crostini with Smoked Mozzarella</td>
<td>$80.00</td>
</tr>
<tr>
<td>Assorted Miniature Quiche</td>
<td>$90.00</td>
</tr>
<tr>
<td>Artichoke w/ Spinach and Parmesan Tartlets</td>
<td>$70.00</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>Brie in Phyllo Cup with Onion Jam</td>
<td>$70.00</td>
</tr>
<tr>
<td>Ham &amp; Brie Canapé with Fig Jam</td>
<td>$85.00</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>$70.00</td>
</tr>
<tr>
<td>Mushroom, Garlic and Thyme Tartlets</td>
<td>$70.00</td>
</tr>
<tr>
<td>Mozzarella, Tomato, Caramelized Onions w/ Balsamic Glaze on Toasted Baguette</td>
<td>$70.00</td>
</tr>
<tr>
<td>Grilled Brie Tartine w/onion Compote</td>
<td>$75.00</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>$120.00</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>$70.00</td>
</tr>
<tr>
<td>Parmesan Breaded Peppadew® Peppers with Goat Cheese</td>
<td>$100.00</td>
</tr>
</tbody>
</table>

(Prices based on 50 pieces)

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 $60.00  Medium $105.00  Large $200.00

**Vegetable Crudités**
Sliced Fresh Vegetables Served with a Creamy Ranch Dip
Small $45.00  Medium $80.00  Large $130.00

**Antipasto Platter**
Roasted Red Pepper, Roasted Mushrooms, Marinated Artichoke Hearts, Provolone Cheese, and Salami served with Focaccia Bread
Small $60.00  Medium $105.00  Large $200.00

**Southwestern Platter (GF)**
Pico de Gallo, Guacamole, and Black Bean Dip with Corn Tortilla Chips. Serves 50
$130.00

**Mediterranean Platter**
Roasted Red Pepper Hummus (GF), Baba Ghanoush (GF) and Olive Tapenade (GF) with Za’atar Seasoned Pita Triangles and Celery Sticks. Serves 50
$130.00

**Layered Taco Dip (GF)**
Served with Corn Tortilla Chips. Serves 50
100.00

**Artichoke & Spinach Dip**
Served Warm with Sliced Baguette and Toasted Pita Triangles. Serves 40
Gluten Free (GF)  $110.00
Beverages & Snacks

Beverages

Cash Bar / Open Bar

- Mixed Drinks: $6.00 and up
- Imported/Craft Beer: $5.50 and up
- Domestic Beer: $4.50 and up
- Wine Selections: $6.00 and up

Non-Alcoholic Selections

- Fruit Juice Punch: $21.00/gallon
- Sparkling Cider: $12.00/bottle

Bartender Fees:

- $75.00 first hour
- $25.00 each additional hour

Bartender fees waived when beverage revenue exceeds $250.00 per bar

Snacks

- Potato Chips with Herb Dip (serves 20): $23.00
- Pretzels: $7.50 lb
- Peanuts with Raisins: $12.00 lb
- Select Mixed Nuts: $30.00 lb
- Tortilla Chips with Salsa (serves 20): $30.00 qt
- Goldfish: $18.00 box
- Party Snack Mix: $10.00 lb
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 19% 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
Event Policies (continued)

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.