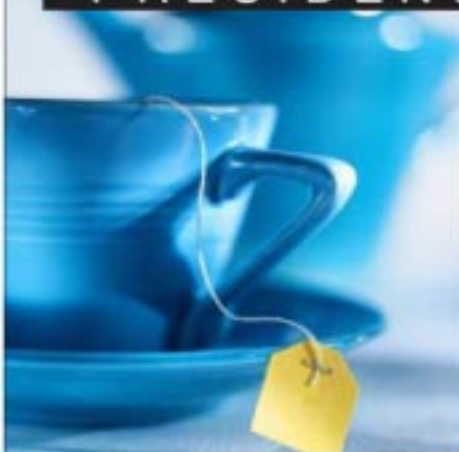




PRESIDENTIAL MENUS



WEBSTER UNIVERSITY



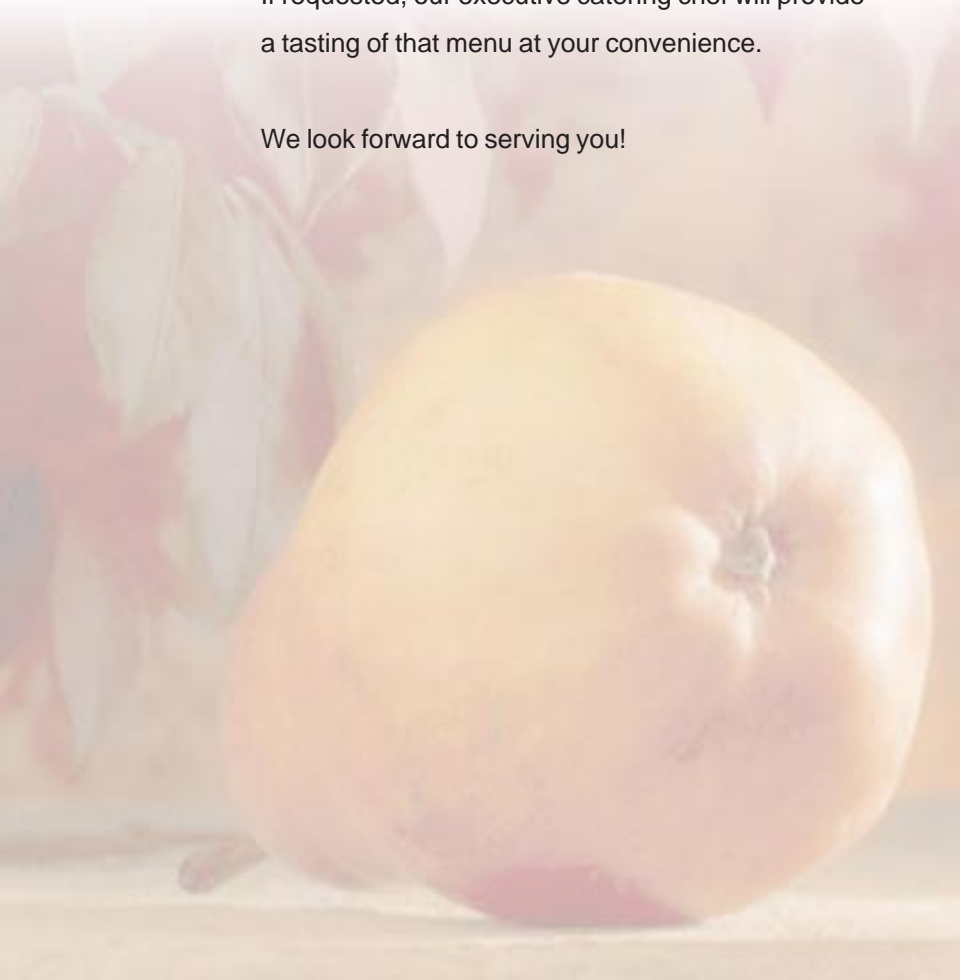
## Presidential Menu

This menu has been created as a guide in planning for high profile catering and special events. It is intended only as a guide for suggested menus.

As always, it is our pleasure to customize any menus for your event.

If requested, our executive catering chef will provide a tasting of that menu at your convenience.

We look forward to serving you!





## Breakfast & Brunch

*A basket of freshly baked muffins, flaky Danish and scones can accompany your delicious breakfast. These bakery items are served with whipped honey butter and sweet cream butter. Orange juice and freshly brewed Gourmet Coffee (regular and decaffeinated) will be offered to accompany this great beginning.*

Sliced fresh seasonal fruit

Grilled portabello mushroom with scrambled eggs,  
fresh spinach and roasted red peppers

Whole wheat English muffins and crumpets  
served with honey butter and sweet cream butter

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Seasonal berries with cream

Goat cheese, roasted artichoke and smoked ham strata

Apricot sour cream scones

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Muskmelon, strawberries and kiwi

Shrimp and cheese grits with poached eggs

Smithfield ham

Cheese and scallion biscuits

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### **Breakfast Entrees:**

Baked asparagus and yellow pepper frittata

Smithfield ham omelet with cheddar and pepper grits

Baked French toast with powdered sugar



## Preferred Luncheons

Crisp baby romaine and butter lettuce with Maytag blue cheese  
fresh raspberries, candied walnuts, sherry vinaigrette

Chicken breast stuffed with chicken and apple sausage  
accompanied by a shitake-leek compote  
on caramelized onion mashed potatoes

Orange-glazed fresh fruit tart

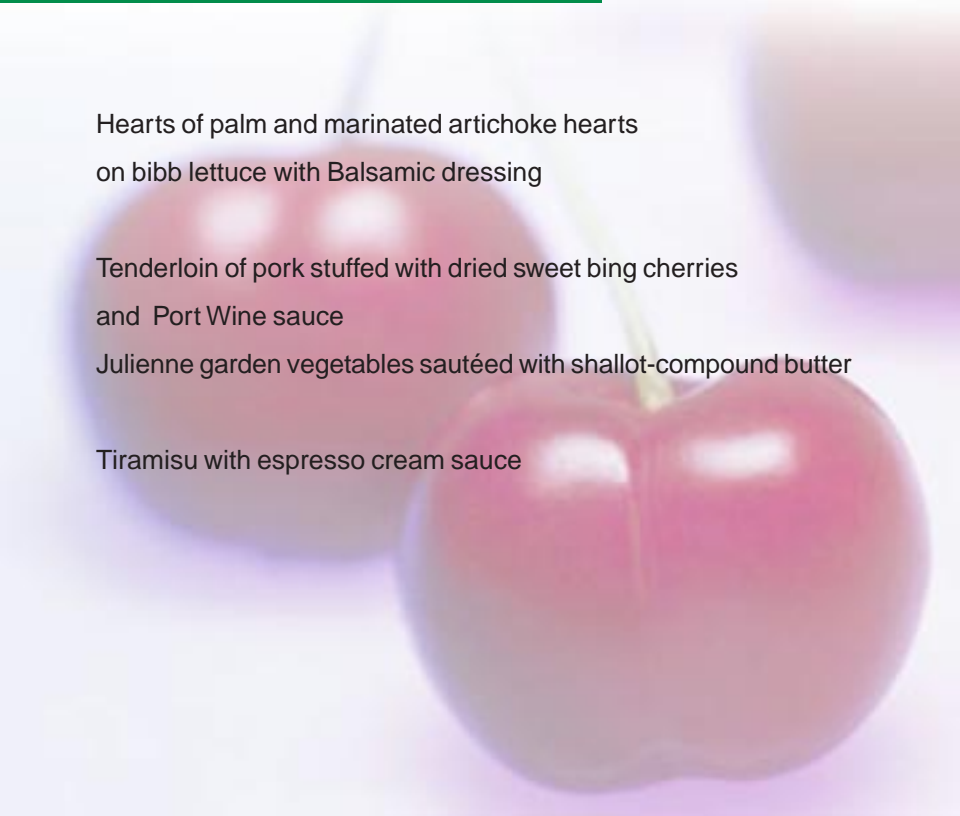
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Hearts of palm and marinated artichoke hearts  
on bibb lettuce with Balsamic dressing

Tenderloin of pork stuffed with dried sweet bing cherries  
and Port Wine sauce

Julienne garden vegetables sautéed with shallot-compound butter

Tiramisu with espresso cream sauce





## Preferred Luncheons

Crisp romaine lettuce with French baguette croutons,  
freshly shaved parmesan cheese and creamy Caesar salad dressing

Hickory smoked grilled Iowa pork chop with a BBQ glaze  
Caramelized red delicious apples and onions  
with herb encrusted baby red potatoes

Apple galette

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Mesclun greens with Chinese long beans  
and julienne sweet yellow pepper  
served with a sesame soy vinaigrette

Grilled salmon with a zesty ginger-lemon glaze  
sautéed spinach and herbed orzo Pilaf

Cabernet pear tart

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Avocado and grapefruit fanned with shallot red wine vinaigrette

Teriyaki marinated flank steak with scallions, sesame soba noodles  
and crisp vegetables on baby garden greens

Flourless chocolate torte with fresh raspberries



## Chef's Fine Dining

Pear, onion and jack cheese strudel

Mesclun salad with goat cheese stuffed figs

Pan-seared pork tenderloin on wild mushroom ragout  
in a tarragon demi-glace

Sautéed butternut squash

Chocolate truffle cake topped with peanut brittle ice cream

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Sweet potato ravioli with butter-sage cream sauce

Minted crisp romaine salad with crumbled blue cheese

Herb and mustard-encrusted rack of lamb

Roasted root vegetables

Normandy apple tart with cinnamon creme fraiche

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Three-onion tart with taleggio

Pear, fennel & frisée salad

Sesame crusted salmon with orange-miso sauce

Sautéed julienne vegetables

Fluffy ginger Basmati rice

Lemon chess pie



## An Executive Reception

### **Butler-passed hors d'oeuvres served by executive catering staff**

Smoked duck springrolls with spicy plum sauce

Baby vegetables decorated with herbed cream cheese

Petit brioche with curried chicken salad

Toasted silver goat cheese on roasted garlic cheese toasts

Skewered scallops with orange-sesame dipping sauce

Chicken, apple and cheddar cheese empanadita

Basil-infused sweet grape-tomatoes and fresh mozzarella skewers

### **An elegant, multi-tiered presentation of imported cheeses and seasonal fresh fruits**

Jarlsberg, Kasserli, English Cotswold, Maytag Blue

Black Rind Cheddar, Walnut Gourmandise and Herb-Chevre

Dried apricots, cranberries, figs, walnuts and smoked almonds

Artisan breads, gourmet crackers and flat breads

Clusters of sweet baby red and green grapes

### **Chef Carved**

Herb-encrusted roast tenderloin of beef topped with horseradish sour cream whip

Housemade seven grain rolls

Salmon en croute with baby spinach and herbs with cucumber-dill crema

### **Petite Dessert Display**

White and dark chocolate-dipped strawberries

White chocolate cups with dark chocolate mousse

Mini operas, napoleons, and Black Forest cake and fresh fruit tartlets



## Wine List

*This is a sampling of our proposed house varietals.  
An extensive list of additional selections is available, upon request.  
Our wine specialist is happy to make further recommendations  
based on your event profile and specific menu selections.*

### White Wine

#### **Woodbridge by Robert Mondavi**

Toasty oak and vanilla nuances highlight flavors  
and aromas of apple, pineapple, and lemon peel.

Choose to accompany pork chops or lemon herb chicken.

#### **Toad Hollow**

A beautiful medium straw color.

Aromas of pear, lime and tangerine  
with a bouquet of butterscotch, toast and butter.

#### **Bully Hill Vineyards Chardonnay Elise**

Crisp, clean and refreshing. A statement of elegant simplicity  
from a noble grape variety

#### **Palmer Vineyards 2003 Sauvignon Blanc**

Wine exhibits classic characteristics of grapefruits and grassiness  
and refreshing citrus, lemongrass flavors. Compliments dishes  
with strong herb seasonings.



## Wine List

Blush

### **Estrella White Zinfandel**

A light-bodied wine with a delicate berry bouquet and a crisp finish.

Red Wine

### **Alexander Valley Merlot**

Black plums and juicy ripe cherries with floral aromas round out this delicious medium -bodied wine.

### **Columbia Syrah**

Blueberry and plum notes with a hint of chocolate and cherries.

### **Palmer 2002 Vintage Merlot**

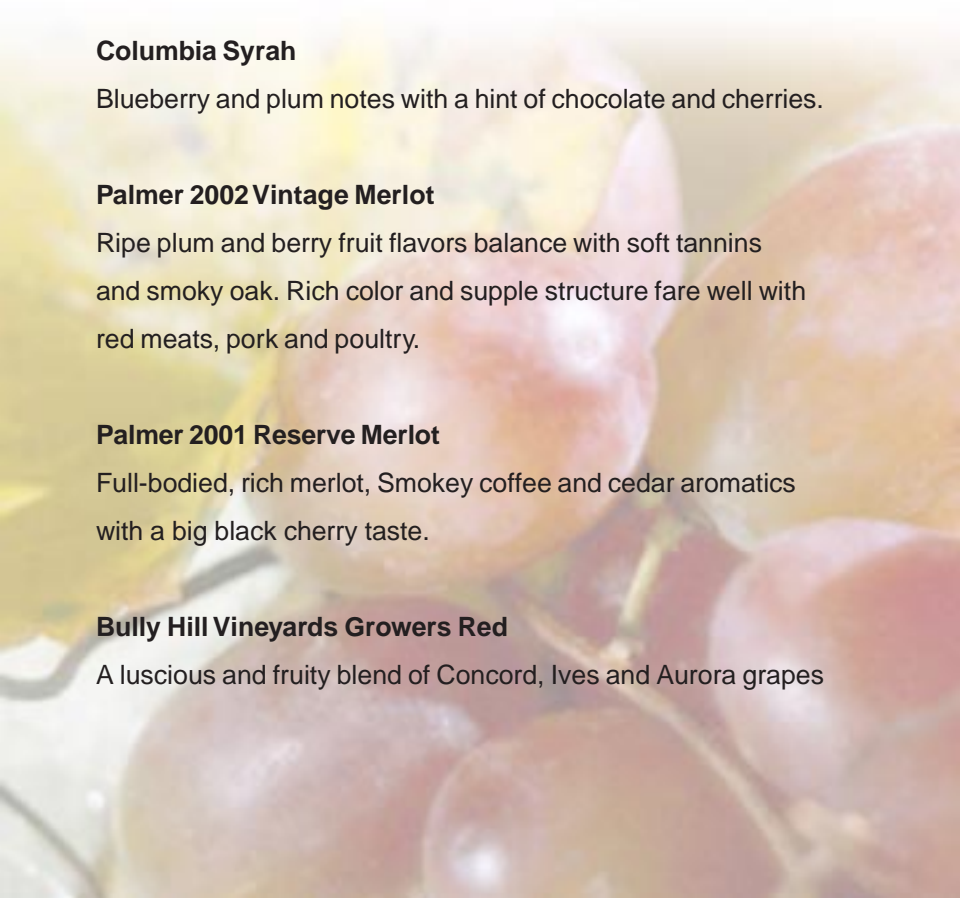
Ripe plum and berry fruit flavors balance with soft tannins and smoky oak. Rich color and supple structure fare well with red meats, pork and poultry.

### **Palmer 2001 Reserve Merlot**

Full-bodied, rich merlot, Smokey coffee and cedar aromatics with a big black cherry taste.

### **Bully Hill Vineyards Growers Red**

A luscious and fruity blend of Concord, Ives and Aurora grapes





## Wine List

Sparkling Wine

**Roederer Estate California Brut**

Toasty aromas of crisp apple and pear with bright citrus flavors and a clean finish.

Suggested Reserve Wines

**Ferrari Carano Chardonnay**

**Mondavi Reserve Pinot Noir**

**Rutherford Hill Merlot**

**Arrowood Grand Archer Cabernet Sauvignon**

**Hannah Two Ranch Red Meritage**

**Oakencroft Vineyard and Winery 2001 Cabernet**

**Wintergreen Winery 2002 Chardonnay 2001 Black Rock**

