The University at Shady Grove invites you to look at our Reception Stations, Adult and Kids Buffets

All Buffet pricing reflects a Luncheon and Dinner price.

All flatware at USG is disposable, if china is requested an additional cost per person will be added.
RECEPTION STATIONS

Priced per person based on one-hour reception
* Station attendants required

**Mediterranean Station** | 12.5
Crispy White Fish served with a Beurre Blanc Sauce and served with lemon wedges

Mediterranean Vegetable Display
Eggplant Caviar, Hummus, Tabbouleh, Feta & Kasseri Cheeses, Marinated Artichokes, Stuffed Olives, Roasted Red Peppers, Marinated Mushrooms with Pita Chips, Crostini & Bread Sticks

**Slider Station** | 4
All items served to be MINI items:
Hot Dogs, Hamburgers, Lump Crab Cakes and Buffalo Chicken Breasts. Toppings for sandwiches to include Shredded Lettuce, Remoulade Sauce, Lemon Dill Sauce, Dijon Mustard, Ketchup, Mustard, Pickle Chips, Relish, Brown Spicy Mustard, Sliced Tomatoes & Diced Onions

**All American Favorites & Fries Station** | 9
Mini Grilled Hamburgers served on Fresh Baked Buns
Mini Hot Dogs served on Fresh Baked Buns
Condiments to include:
Ketchup, Mustard, Pickles, Onions, Tomatoes and Lettuce

Traditional Macaroni & Cheese

French Fry & Chip Bar
Waffle Fries, Sweet Potato Fries served with Ketchup and Malted Vinegar served in French Fry Cups

**Pasta Bar** | 9
Penne & Bow Tie Pastas cooked to order with your choice of the following:
Fresh Tomatoes, Spinach, Mushrooms, Kalamata Olives, Toasted Pine nuts, Sundried Tomatoes, Crumbled Prosciutto, Grilled Chicken, Italian Sausage, Basil & Fresh Shrimp Topped off with your choice of Homemade Sauces:
Bolognese Sauce, Homemade Tomato Basil Sauce, Vodka Sauce with Grated Fontina, Gorgonzola, Asiago & Parmesan Cheeses on the side
**Self Service Salad Bar | 10**

Featuring choice of Chopped Romaine Lettuce and Baby Spinach with choices of the following toppings:
Cherry Tomatoes, Sliced Onions, Cucumber, Julienne Carrots, Garbanzo Beans, Peas, Chopped Eggs, Croutons, Sunflower Seeds, Sliced Peppers, Baby Corn, Artichokes, Raisins, and Choice of dressings to include:
Ranch, Balsamic, Poppy seed, Italian Vinaigrette, Honey Lime Vinaigrette

Baskets filled with Warm Garlic Bread and assortment of Bread Sticks, Salt Sticks, Mini Artisan Breads, Rolls and Plain Whipped Butter

**Risotto Station | 7.5**

Creamy Parmesan Risotto prepared to order with a Selection of Toppings including:
Wild Mushrooms, Rock Shrimp, Grilled Vegetables, Marinated Artichokes, Wilted Spinach & Fresh Herbs

**Quesadilla Bar | 7**

Quesadillas made to order. Fillings will include Grilled Chicken Breast, Roasted Peppers, Mushrooms, Onions, Green Chiles, & Tomatoes, with Cheddar & Monterrey Jack Cheeses, Fresh Salsa & Sour Cream

**Asian Stir-Fry Station | 8**

Choose from a selection of Beef, Chicken and Fresh Vegetables including Cabbage, Red Onion, Carrots, Peapods, Broccoli, Celery, Bean Sprouts & Water Chestnuts, accompanied by Jasmine Rice and Japanese Noodles, Stir-Fried by our chefs with your choice of Sauces including Sesame, Lemongrass Ginger Soy & Peanut

**Steakhouse Carving Station | 12**

Pan Seared & Roasted Tenderloin of Beef with a Juniper Berry & Merlot Demi Glace & Horseradish Sauce Served with an assortment of mini rolls & Waffle Fries with Light Parmesan Cheese

**Sushi Bar | 7**

A selection handmade Sushi and rolls to include Fresh Salmon, Tuna, Crab & Shrimp Rolls. Including all of your favorite additions Rice, Cucumber, Avocado, Julienne Peppers & Carrots, Ginger, Soy & Wasabi

Station requires a minimum of 200 pieces, Price is based on 4 pieces per person
Mashed Potato Bar |6
Plain Mashed Potatoes, Mashed Sweet Potatoes, Garlic & Chive Infused Smashed Potatoes, Parmesan Mashed Potatoes and Good Old Baked Potatoes with:
Butter, Sour Cream, Chopped Bacon, Scallion, Chives, Maple Syrup, Golden Raisins, Hot Sauce, Pico De Gallo

French Fry Station |4
Waffle Fries, Sweet Potato Fries, Garlic Baked Steak Fries and Tator Tots
Served with Ketchup, Mustard, Malted Vinegar, Garlic Aioli, Sour Cream and Chopped Chives Can also include Crushed Bacon
May require the rental of fryers-minimum of 2 and chefs

Grill Cheese and Vegetable Sandwiches | 5
With chefs preparing to order Griddled American Cheese sandwiches and Grilled Swiss Cheese sandwiches
Available to add to sandwiches:
Roasted Vegetables & Mushrooms, Freshly Sliced Roma Tomatoes, Oven Dried Tomatoes & Sliced Avocado, on Your choice of Freshly Sliced Challah or Texas Toast

All American Station |6
Featuring your choice of Mini Sandwiches made to order by Chef.
Served with a handful of Assorted Flavored Chips and a side of Potato Salad and Pickle Spears.
Meats to include:
Roast Beef, Roasted Turkey, Corned Beef, Tuna Salad, Chopped Liver & Thin Sliced Salami
Condiments to include: Lettuce, Beef Steak Tomatoes, And Bermuda Onions (Sliced Thin) Squeeze Bottles Of Mayo, Brown Mustard, Stadium Mustard, BBQ Sauce And Ketchup Mini Artisan Rolls, Mini Challah Rolls & Mini Onion Rolls
FULL BUFFET A  Lunch | 34  Dinner | 39

Appetizers (20-30 Minutes)
Mozzarella Sticks With Marinara Sauce for Dipping
Artichoke Fritters with Smoked Tomato Sauce
Cocktail Hot Dogs Wrapped In Pastry with Ketchup & Mustard For Dipping

Double Sided Buffet For Adults And Kids

Pear Tree Signature Salad
With A Bed of Mixed Field Greens, Poached Pears, Toasted Pine Nuts & Gorgonzola Cheese Tossed With Sherry-Shallot Vinaigrette

California Cobb Salad
A Bed of Mixed Greens with Artichoke Hearts, Baby Peas, Cucumber, Garbanzo Beans, Red Onion, Tomatoes & Havarti Cheese with A Balsamic Vinaigrette for Dipping

Self Serve Pizza Station
Featuring Penne Pasta with Your Choice of Sauces to Include Homemade Marinara or Alfredo Sauce
Toppings to Include Fresh Grated Parmesan Cheese, Freshly Ground Beef Meatballs

Beef Tenderloin
With a Herb Infused Red Wine Sauce
**Chicken Piccata**

Pan Fried, Lightly Floured Boneless Breast of Chicken with a Fresh Lemon-Caper Sauce Served with Steamed Lemon Zest Broccoli Served with Asiago Lavosh, Sourdough Baguette & Tomato Focaccia with Flavored Butters

**Coffee Service**

Fresh Roast Starbucks Coffee & a Selection of Fine Teas, Sugar, Sweetener & Cream

**Ice Tea and Lemonade Station**

**Dessert**

Ice Cream Cooler with Novelties

Ice Cream Sandwiches, Drumsticks, Nestlé Crunch Ice Cream Bars, Butterfinger Ice Cream Bars and Fruit Bars

Fresh Sliced Fruits
FULL BUFFET B  Lunch | 36  Dinner | 44

**A Selection Of Hand Passed Appetizers**

Grilled Minted Lamb & Mushroom Skewers  
Brie In Puff Pastry with Pomegranate Relish  
Corn Dusted Calamari Fried Crisp & Served with Pesto Aioli  
Artichoke Bottom Capped with Black Olive Tapenade

An Iceberg Lettuce Wedge  
With Scallions, Blue Cheese & Yellow & Red Tear Drop Tomatoes  
Served with Creamy Peppercorn Ranch Dressing

Soba Noodle Salad  
With An Array Of Asian Vegetables Tossed with A Ginger Peach Dressing

Panko Crusted Boneless Breast Of Chicken Topped with A Charred Tomato Salsa

Pepper Berry and Shallot Marinated Flat Iron Steak with Brandied Mushroom Sauce

Yukon Gold Mashers Blended with Parsnip Puree  
Sautéed Escarole & Butterbeans with Fresh Herbs  
Artisan Bread Basket with Asiago Lavosh, Thyme Fig Rolls, Tomato Focaccia  
& Crusty French Bread with Flavored Butter

Assorted Pies and Cakes  
Ice Tea and Lemonade Station  
Coffee Station

SPLIT BUFFETS »
SPLIT BUFFET

Adult Buffet

Mixed Greens with Tomatoes, Cucumbers & Red Onion
Lightly tossed with a Balsamic Vinaigrette

Or

Tossed Caesar Salad with Seasoned Croutons & Homemade Dressing

Carving Stations

Breast of Turkey
Tenderloin of Beef

All Carved & Served with Au Jus, Honey Mustard Sauce,
Horseradish Cream and Freshly Baked Rolls

Penne Pasta with Tomato Basil Sauce

OR

Oven Roasted Potatoes with Olive Oil, Garlic & Rosemary

Ice Cream Sundae Bar and Pear Tree Finger Sweets
Freshly Sliced Seasonal Fruit

Ice Tea or Lemonade
Coffee Station

Adult | 29
Kids | 21
**Kids Buffet**

**Char Grilled All Beef Hot Dogs, Char Grilled 1/3 Pound Hamburgers & Char Grilled Barbecue Boneless Chicken Breast**

**Condiment Bar**

*Kosher Dill Pickle Spears, Shredded Cheese, Diced Onions, Crisp Shredded Lettuce, Sweet Pickle Relish, Vine Ripened Tomato Slices, Ketchup & Mustard*

**Homemade Potato Salad OR Freshly Prepared Cole Slaw**

**Sliced Chilled Fresh Fruit**

**Ice Cream Sundae Bar and Home Baked Finger Sweets**

**Ice Tea or Lemonade**
**A Ice Cream Sundae Bar | 6.50**
Includes Creamy Vanilla & Chocolate Ice Cream, Homemade Caramel Sauce, Hot Fudge & Whipped Cream.
Top-off your Sundae with Crushed Oreos, Snickers, Peanuts, Toasted Coconut Gummies, Mini M&M's, Rainbow Sprinkles, and Vanilla Wafers, Bananas, Strawberries Chocolate Chips & Granola,

**Cup Cake Tower | 3.50**
Fresh Baked Medium sized frosted Cup Cakes
Red Velvet, Chocolate and Yellow Cup Cakes

**Root Beer Float Station | 3.25**
A Keg of Old Fashion Root Beer served with a hearty scoop of Vanilla Bean Ice Cream

**Popcorn Carnival | 2.50**
Freshly Popped Plain, White Cheddar, Cheesy Ranch, Tangerine & Butter Pecan

**Cotton Candy | 2.50**
Multi Colored in Individual Containers
## BAR SERVICE

All Bars require a 4 hour Minimum

### Hosted Beer and Wine

**Domestic Beers | $5.25**
- Budweiser
- Bud Light
- Miller
- Miller Light Coors Light

**Imported | $5.75**
- Heineken
- Amstel Light

**Bottle Water and Soda | $4**

### House Wines | $32.00

- Mirassou Chardonnay (CA) 2012
- Kendall J Reserve Sauvignon Blanc (CA)
- 2012 Edna Valley Merlot (CA) 2011
- Edna Valley Cabernet Sauvignon (CA)

### Premium Host Bar Offerings | $7.25

- Smirnoff
- Captain Morgan
- Beefeater
- Seagrams Seven
- Jack Daniels
- Bacardi Sauza Gold

### Top Shelf Host Bar | $7.75

- Skyy
- Mount Gay
- Johnnie Walker
- Red Crown Royal
- Gentlemen Jack
- Jose Cuervo Gold

### Top Shelf Wines | $39.00

- Clos Du Bois Reserve Chardonnay (CA) 2012
- Kim Crawford Sauvignon Blanc (NZ) 2013
- William Hill Merlot (CA) 2012
- Louis Martini Cabernet Sauvignon (CA) 2012

### Young Adult "Mocktail Station"

- Lemonade, Iced Tea or Cranberry Punch | 14.50 Gallon

All Cash Bar Prices are .50 additional. All Host Bars incur a Bartender Fee at $125 each. All Cash Bars incur a Bartender and Cashier Fee at $125 each. Cash Bars require a 50% in Guest Revenue (based on 1 $6 average drink)
## Hosted Package Bars - Per Person

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