

# WEDDINGS AT UMASS AMHERST



UMassAmherst | Hospitality Services





# STATIONARY DISPLAYS



## **Traditional Cheese (VT) \$7.95**

Assortment of Cheddar, Havarti Dill, Smoked Gouda, Muenster and Gorgonzola. Served with Grapes, Local Jams, Sliced Breads and Crackers.

## **Artisanal Cheese (VT) \$8.95**

Selection of Locally Crafted Cheeses That Include: Grafton Cheddar, Thomas Goat Cheese, High Lawn Blue and Wilde Field Cheeses. Served with Grapes, Local Jams, Sliced Breads, and Crackers.

## **Mezze Display (VT) \$7.50**

Hummus, Tabbouleh Salad, Roasted Red Peppers, Grilled Eggplant, Grape Tomatoes, Marinated Artichokes, Fresh Mozzarella, Grilled Asparagus, Mediterranean Olives and Toasted Pita.

## **Charcuterie \$8.95**

Selection of Sliced Cured Meats, Assorted Cheeses, Pickles, and Condiments.

## **Vegetable Crudit  (VT, GF) \$4.00**

Fresh Cut Vegetables with Roasted Onion Dip.

## **House Sushi Display \$10.95**

Freshly Made California and Vegetable Rolls with Pickled Ginger, Soy Sauce, and Wasabi.

## **Chinese Dim Sum \$10.95**

Selection of Traditional Chinese Dumplings That Include: Red Bean Bun, Vegetable Pot Sticker, Shrimp Hargow, Pork Pot Sticker, and Sticky Rice Stuffed Lotus Leaf.

## **Southwestern Guacamole Display (VT) \$10.95**

Corn Tortilla Chips with Fresh Pico de Gallo, Black Bean Dip and Guacamole.

VT–Vegetarian, V–Vegan, GF–Gluten Free, DF–Dairy Free

# HORS D'OEUVRES



\$25.95 per dozen

**Crostini of Braised Beef**

with Pickled Red Onions, Arugula, and Black Pepper  
Truffle Crème

**Classic Shrimp Cocktail Shooters (DF, GF)**

**Salmon Tart w/Heirloom Tomatoes, Red  
Onion, and Lime Supreme**

**Scallops Wrapped in Bacon (DF, GF)**

**Coconut Shrimp**

**Mini Crab Cake (DF)**

served with Remoulade Sauce

**Beef Satay with Teriyaki Glaze (DF)**

**Pigs In A Blanket**

Mini Dijon Frankfurts Wrapped in Puff Pastry

**Mini Beef Wellingtons**

with Bordelaise Sauce



\$22.95 per dozen

**Filo Wrapped Asparagus and Asiago (VT)**

**Chicken Tikka Masala Meatballs**

Spiced Meatballs Served with a Creamy  
Masala Sauce

**Butternut Squash Arancini (VT)**

**Chicken Empanada**

with Cilantro Dipping Sauce

**Raspberry and Brie Puff (VT)**

**Truffle Risotto Croquette (VT)**

with Whipped Mascarpone

**Gorgonzola, Fig, and Caramelized  
Onion Profiterole (VT)**

**Tostones with Black Bean Puree, Avocado,  
and Corn Relish (V, GF, DF)**

**Vegetable Spring Rolls (VT)**

Served with Sweet Chili Sauce

**Mini Samosas (VT)**

Served with Tikka Masala Sauce

VT—Vegetarian, V—Vegan, GF—Gluten Free, DF—Dairy Free

# ACTION STATIONS



Watch Our Chefs Prepare an Extraordinary Dish  
A \$75 Chef fee is applied to each station

## TRADITIONAL CARVING STATIONS

Slow Roasted Prime Rib of Beef \$19.95  
(GF, DF)

Herb Crusted Prime Rib with Au Jus and  
Horseradish Cream

Herb Butter Roasted \$17.95  
Turkey Breast

Misty Knoll Turkey Breast with Old  
Fashioned Gravy

Pasta Pronto \$13.95  
Plain and Whole Grain Penne Pasta with  
Traditional Sauces and Toppings that Include  
Italian Vegetables, Meatballs, and Grilled Chicken

Asian Stir-Fry Station (DF) \$12.95  
Marinated Chicken and Beef Stir-Fry with Assorted  
Vegetables, Lo Mein, White and Brown Rice

Premium Sushi Station \$12.95  
Freshly Made Dragon, Shrimp Tempura and  
Rainbow Rolls with Pickled Ginger, Soy Sauce,  
and Wasabi

## SLIDER STATION

**\$15.95**

Nashville Hot Chicken Slider  
with House-Made Sweet Pickles

Falafel Slider  
with Pickled Red Onions, Micro Greens, Spiced  
Yogurt, Cucumber, and Tomato Salad (VT)

Cheese Burger Slider  
with Bacon and Awesome Sauce

## MASHED POTATO STATION \$13.95

Roasted Garlic Mashed Potatoes and Whipped  
Maple Sweet Potatoes served with Scallions,  
Sour Cream, Shredded Cheese, Vegetarian 3  
Bean Chili, Bacon Bits, BBQ Pork, Crispy Fried  
Onions and Roasted Tomatoes

VT—Vegetarian, V—Vegan, GF—Gluten Free, DF—Dairy Free

# PLATED MENU



Includes Choice of 1 Garden Green, 2 Entrées, 1 Vegetarian Entrée, 1 Starch Accompaniment, 1 Vegetable Accompaniment, and 1 Dessert. Served with assorted dinner rolls and butter. Hot Beverage Service Included.

\$65 per person

## GARDEN GREENS

### Driscoll's Berry Salad (VT, GF, L)

Premium Local Little Leaf Salad with Driscoll's Berries and Balsamic Vinaigrette

### Greek Salad (VT, GF, L)

Local Little Leaf Salad with Olives, Feta, Grape Tomatoes & Red Onions

### Classic Caesar Salad

Chopped Romaine Salad with Creamy Caesar Dressing, Croutons and Shredded Parmesan

### Poached Pear and Arugula Salad (VT, GF)

With Toasted Almonds, Feta, Local Honey Mustard and White Balsamic Dressing

### Orange Fennel Salad (GF, DF)

with Little Leaf Greens and Spiced Pecans

### Wedge Salad with Berkshire Mountain Blue Cheese (GF)

Served with High Lawn Blue Cheese Dressing, Crispy Pancetta and Heirloom Grape Tomatoes

### Marinated Heirloom Tomato Steak with Burrata and Arugula (VT, GF)

Served with Basil Pesto and Parmesan Crisps

### B & W Watercress Salad (VT, GF)

with Strawberries, Pistachios, and Thomas Farm's Goat Cheese

### Baby Green Salad (V, GF, DF, L)

with Local Little Leaf Greens & Selection of Vegetables

## ENTRÉES

### Black Pepper Crusted Beef Tenderloin (GF)

Oven Roasted Beef Tenderloin Served with a Black Truffle Demi and Roasted Cipollini Onions

### Braised Beef Short Rib

Mirepoix of Vegetables, Infused Braised Boneless Short Rib with Cabernet Demi

### Herb Roasted Strip Loin (DF, GF)

Served with Red Zinfandel Demi

### Rosemary and Garlic Crusted Rack of Lamb (DF, GF)

Served with Marsala Infused Demi

### Pan-Roasted Duck Breast with Confit of Leg (DF, GF)

Roasted Duck Breast with Slow Simmered Braised Leg and Cherry Balsamic Compote

### Pan-Seared Airline Chicken Breast

with Crème Fraiche Emulsion and Primavera Vegetables

### Chicken Saltimbocca

Boneless Chicken Breast Wrapped with Sage and Italian Prosciutto

### Seared North Atlantic Salmon (GF)

Served with a Lemon Beurre Blanc and Citrus Fennel Salad

### Crab Stuffed Flounder with Lobster Cream Sauce

New England Stuffed Flounder with Lobster Bisque Sauce

### Olive Oil Poached Halibut (GF)

with Heirloom Tomato Relish and Champagne Beurre Blanc

VT—Vegetarian, V—Vegan, GF—Gluten Free, DF—Dairy Free

# PLATED MENU



Includes Choice of 1 Garden Green, 2 Entrées, 1 Vegetarian Entrée, 1 Starch Accompaniment, 1 Vegetable Accompaniment, and 1 Dessert. Served with assorted dinner rolls and butter. Hot Beverage Service Included.

\$65 per person

## VEGETARIAN ENTRÉES

**Vegetable Napoleon (V, GF, DF)**  
Roasted Garden Vegetable Stacks with  
Balsamic Drizzle

**Spinach Ricotta Stuffed Eggplant  
Rollup (VT, GF)**  
with Tomato Cream & Balsamic Glaze

**Stuffed Red Pepper (VT)**  
Roasted Stuffed Red Pepper with Mushroom  
Duexelles, Primavera Vegetable Couscous,  
and Basil Pesto

**Farmer's Market Stuffed Portobello  
Mushroom (V, GF, DF)**  
with Sweet Potatoes, White Beans & Kale

## STARCH ACCOMPANIMENTS

**Mascarpone Whipped Potatoes (VT, GF)**  
Local Potatoes Pureed with Vermont Butter,  
Mapleline Farm's Heavy Cream and Whipped Italian  
Mascarpone Cheese

**Truffle Risotto (VT)**  
Slow Simmered Italian Arborio with Vermont Butter  
Infused with Black Summer Truffles

**Saffron Risotto (VT, GF)**  
Slow Simmered Italian Arborio with Vermont Butter  
and Spanish Saffron

**Creamy Primavera Couscous (VT)**  
Creamy Israeli Couscous with Spring Vegetables

**Confit of Fingerling Potatoes (V, GF, DF)**  
Oven Roasted Fingerling of Potatoes Infused with  
Olive Oil

**Creamy Wild Mushroom Orzo (VT)**  
Wild Mushrooms with Italian Orzo Simmered with  
Local Cream

**Parsnip and Potato Puree (VT, GF)**  
Local Parsnip and Potato Puree with Vermont Butter  
and Mapleline Farm's Heavy Cream

VT—Vegetarian, V—Vegan, GF—Gluten Free, DF—Dairy Free

# PLATED MENU



Includes Choice of 1 Garden Green, 2 Entrées, 1 Vegetarian Entrée, 1 Starch Accompaniment, 1 Vegetable Accompaniment, and 1 Dessert. Served with assorted dinner rolls and butter. Hot Beverage Service Included.

\$65 per person

## VEGETABLE ACCOMPANIMENTS

Roasted Butternut Puree (VT, GF, L)

Roasted Pioneer Valley Butternut Pureed with Vermont Butter

Garlic Confit of Haricot Verts (VT, GF, DF)

Sautéed French Green Beans with Olive Oil Infused Slow Roasted Garlic

Pan-Seared Brussel Sprouts with Crispy Bacon (GF, DF)

Oven Roasted Parmesan Asparagus (VT)

Broccolini with Garlic and Roasted Shallots (V, GF, DF)

Roasted Rainbow Cauliflower (V, GF, DF)

Pioneer Valley Roasted Root Vegetable (V, GF, DF)

Chinese Broccoli with Sesame and Ginger (V, DF)

## DESSERT

Caramelo Cake (GF)

Seasonal Cheesecake with Berry Compote (VT)

Molten Chocolate Lava Cake (VT)

Crème Brulee (VT)

Chocolate Mousse Cake with Berry Compote (GF, V)

VT–Vegetarian, V–Vegan, GF–Gluten Free, DF–Dairy Free

# CLASSIC BUFFET MENU



Includes Choice of 2 Garden Greens, 2 Entrées, 1 Vegetarian Entrée, 1 Starch Accompaniment, 1 Vegetable Accompaniment, and 1 Dessert. Served with assorted dinner rolls and butter. Hot Beverage Service Included.

\$60 per person

## GARDEN GREENS

### Driscoll's Berry Salad (VT, L, GF)

Premium Local Little Leaf Salad with Driscoll's Berries and Balsamic Vinaigrette

### Greek Salad (VT, GF, L)

Local Little Leaf Salad with Olives, Feta, Grape Tomatoes & Red Onions

### Classic Caesar Salad

Chopped Romaine Salad with Creamy Caesar Dressing, Croutons and Shredded Parmesan

### BLT Salad

Bacon, Lettuce and Tomato Salad with Ranch Dressing

### Spinach and Artichoke Pasta Salad (V, DF)

### Baby Green Salad (V, GF, DF, L)

with Local Little Leaf Greens and Selection of Vegetables

## ENTRÉES

### Braised Beef Short Rib

Mirepoix of Vegetables, Infused Braised Boneless Short Rib with Cabernet Demi

### Roasted Garlic Crusted Strip Loin

and Cabernet Demi, Gorgonzola Cream or Beef Au Jus

### Flank Steak Peperonata (DF, GF)

Seared Flank Steak with Braised Red, Yellow, and Green Peppers

### Blackened Ancho Rubbed Flat Iron (DF, GF)

Served with California Red Wine Demi

### Cider Glazed Pork Loin with Caramelized Apples (GF)

### Herb Butter Roasted Local Turkey

Slow Roasted Misty Knoll Turkey with Old Fashioned Gravy

### Herbed Crusted Chicken Primavera

### Creamy Chicken Marsala

Pan-Fried Chicken Cutlets with Marsala Sauce Infused with Local Cream

### Blackened Swordfish (GF)

with Chimichurri Butter and Corn Salsa

### Crunchy Baked White Fish

Buttered Bread Crumb and Parmesan Crusted Haddock

### Teriyaki Salmon with Fresh Pineapple Jalapeno Salsa (DF)

VT—Vegetarian, V—Vegan, GF—Gluten Free, DF—Dairy Free



# CLASSIC BUFFET MENU



Includes Choice of 2 Garden Greens, 2 Entrées, 1 Vegetarian Entrée, 1 Starch Accompaniment, 1 Vegetable Accompaniment, and 1 Dessert. Served with assorted dinner rolls and butter. Hot Beverage Service Included.

\$60 per person

## VEGETARIAN ENTRÉES

Hadley Zucchini Cakes with Spiced Greek Yogurt (VT)

Farmer's Market Stuffed Portobello Mushroom (V, DF, GF)  
with Sweet Potatoes, White Beans & Kale

Eggplant Parmesan (VT)  
Hand Breaded Eggplant Cutlets with Imported Crushed Tomatoes and Mozzarella

Cheese Ravioli with Pesto Crème and Shaven Parmesan (VT)

## STARCH ACCOMPANIMENTS

Mascarpone Whipped Potatoes (VT)  
Local Potatoes Pureed with Vermont Butter, Mapleline Farm's Heavy Cream and Whipped Italian Mascarpone Cheese

Herbed Rice Pilaf (VT, GF)  
Slow Simmered Italian Arborio with Vermont Butter Infused with Black Summer Truffles

Mushroom Risotto (VT, GF)  
Slow Simmered Italian Arborio with Vermont Butter and Sautéed Mushrooms

Maple Roasted Sweet Potatoes (V, DF, GF)

Roasted Fingerling Potatoes (V, DF, GF)

Whipped Sweet Potatoes (VT, GF)

VT—Vegetarian, V—Vegan, GF—Gluten Free, DF—Dairy Free

# CLASSIC BUFFET MENU



Includes Choice of 2 Garden Greens, 2 Entrées, 1 Vegetarian Entrée, 1 Starch Accompaniment, 1 Vegetable Accompaniment, and 1 Dessert. Served with assorted dinner rolls and butter. Hot Beverage Service Included.

\$60 per person

## VEGETABLE ACCOMPANIMENTS

Oven Roasted Parmesan Asparagus (VT)

Winter Moon Glazed Carrots (V, DF, GF, L)

North Hadley Sugar Shack Maple Syrup Roasted  
Local Carrots

Broccolini with Roasted Tomato (V, DF, GF)

Green Beans with Garlic Confit (V, DF, GF)

Sautéed Green Beans with Olive Oil Infused  
Slow Roasted Garlic

Kale with Crispy Pancetta (DF, GF)

Shredded Sautéed Kale with Italian Pork Belly

Roasted Cauliflower (V, DF, GF)

## DESSERT

Local Seasonal Fruit Crisp with Maple Farms  
Ice Cream (VT)

Caramelo Cake (GF)

Tiramisu (VT)

Seasonal Cheesecake with Berry  
Compote (VT)

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# CHAMPAGNE BRUNCH



Mimosa or Champagne Toast Included.

\$40 per person

## SAVORY BEGINNINGS

Artisanal Cheese Display (VT)

Charcuterie Display

Choice of: Tiered Display of Smoked Salmon or Seasonal Fruit and Yogurt Parfaits

## CLASSIC BREAKFAST

Freshly Baked Breakfast Breads, Assorted  
Muffins and Pastries (VT)

Sliced Fresh Fruit (V, GF, DF)

Locally Sourced Farm Fresh Scrambled Eggs  
(GF, VT, L)

Applewood Smoked Bacon (GF, DF)

Hand Cut Home Fries (V, GF, DF)

House-Made Sausage Patties (GF, DF)

French Toast with Local Maple Syrup and  
Driscoll's Berries (VT)

Fresh Fruit Juices, Ice Water, and Hot  
Beverage Service Included

## LUNCHEON OFFERINGS

Select 2 Salads and 2 Entrées

### SALADS

Classic Caesar Salad  
Chopped Romaine Salad with Creamy Caesar  
Dressing, Croutons and Shredded Parmesan

Greek Pasta Salad (VT)

Little Leaf Mixed Green Salad (V, GF, DF, L)

### ENTRÉES

Roasted Vegetable Ravioli with Smoked  
Tomato Cream (VT)

North Atlantic Seared Salmon  
with Orange Marmalade (GF, DF)

Bucatini with Shrimp in a Garlic Lemon  
Beurre Blanc

Prosciutto Wrapped Stuffed Chicken  
Breast (GF)

Chicken Picatta

## SWEET ENDINGS

Seasonal Fruit Crisp with Vanilla Ice Cream

VT—Vegetarian, V—Vegan, GF—Gluten Free, DF—Dairy Free

# CHAMPAGNE BRUNCH ENHANCEMENTS



## CHEF ATTENDED STATIONS

Includes Freshly Baked Rolls and Butter.

A \$75 Chef fee is applied to each

Cider Glazed Ham  
Carving Station (GF, DF) \$6.95  
Slow Roasted Ham with Spiced Cider Glaze

Waffle Station (VT) \$5.95  
House-Made Belgian Waffles with Driscoll's  
Berries, Local Whipped Cream, Berry Compote,  
and North Hadley Maple Syrup

Crepe Station (VT) \$5.95  
French Crepes with Driscoll's Berries, Local  
Whipped Cream, and Jams

Omelet Station (VT, GF) \$5.95  
Locally Sourced Farm Fresh Omelet Display with  
Assorted Toppings

## PÂTISSERIE TABLE

\$12 per person

Please Select 3 UMass Bake Shop Desserts

Seasonal Bread Pudding  
Seasonal Fruit Cobbler  
Mini Eclair

Mini Cannoli  
Petit Gateau  
Caramelo Cake

## MIMOSA BAR

\$12 per person

Please Select 3 Classic or Custom Mimosas

Orange Cranberry  
Sunset  
Raspberry Cream

Caramel Apple  
Pear Ginger  
Strawberry Grapefruit Thyme  
Watermelon Agua Fresca

White Cranberry  
Raspberry Peach  
Strawberry Lemon Basil

VT—Vegetarian, V—Vegan, GF—Gluten Free, DF—Dairy Free



# WEDDING CAKES



Wedding cake prices vary based upon options and number of guests.

## WEDDING CAKE TASTING FOR TWO

4 cakes  
2 frostings  
2 fillings

### CAKE FLAVOR

Yellow  
Chocolate  
Marble  
White

Red Velvet  
Lemon  
Coconut

### FROSTING

American Vanilla Buttercream  
American Chocolate Buttercream

Cream Cheese  
Italian Buttercream

### FILLINGS

Raspberry Preserves  
Cannoli Cream

Vanilla Custard  
German Chocolate

# GENERAL INFORMATION



## Wedding Tasting

The wedding package includes a tasting for 2 individuals.

Please select from the following menu:

6 hors d'oeuvres

2 salads

4 entrées

2 starch accompaniments

2 vegetable accompaniments

3 desserts

## Bar Options

Cash or billed options available

\*There is a \$150 bar set up fee, includes the appropriate number of bartenders for 5 hours

All venue locations require a non-refundable deposit, which is due at the time of booking – Visa, Mastercard and personal checks are accepted. This deposit will be deducted from the final invoice. In addition to the venue deposit, 40% of the balance is required one month prior and the remainder is due one week before the event. Please note the 18% house charge and 7% tax added to all events. In addition, events held on holidays or outside the Campus Center and Student Union Complex will incur an additional fee. Menu prices are not guaranteed for more than 90 days due to market fluctuations.

For more information please contact

Sales Office at 413.577.8100

or email [ccsales@umass.edu](mailto:ccsales@umass.edu)

<https://umasshospitality.com/catering>