

General Information

Welcome to the Brown Faculty Club and thank you for giving us the opportunity to provide for your upcoming event. This guide is provided to assist you in planning your event and we hope that you will find the menus enclosed exceptional. We will work with you on every detail and create additional menus to fit your special event.

The following policies apply to all functions at the Brown Faculty Club, please read them carefully. Your Function Manager will professionally assist in any questions that may ensue in the process.

Member and Member Sponsored Events

The Brown Faculty Club is a private, non-profit club. Tax considerations make it necessary that outside groups or individuals wishing to hold functions be sponsored by a member or be approved by the Club's Board of Managers or the Club's General Manager. Individuals who are eligible for membership may not be sponsored by another member but must become members of the club in their own right before any booking can be accepted. A sponsoring member accepts full financial responsibility for any function sponsored, and is required to sign a letter of sponsorship. Members who are in a delinquent status will not be allowed to charge functions to their accounts. In the case of sponsored functions, full payment in cash or certified check must be received by the club at least 72 hours in advance of the function. No function will take place unless such payment has been arranged and/or received.

A reservation confirmation form must be signed and returned within 72 hours of the initial request. This document confirms the date, time, estimated guest count, room assignment and the required food and beverage minimum sales amount.

A Function Specification Sheet will be provided to you, summarizing the details of your event. A signed Function Specification Sheet must be returned and be received by the club within 14 working days of your function. We encourage only one person to conduct all business with the club. The contact person should be available to answer any questions we may have pertaining to your event. The contact person should also have the authority to make decisions on behalf of your group.

The guaranteed number to be served must be provided by 3:00 p.m. at least 3 business days prior to your event. If no guaranteed number has been received by the club as required, the last highest estimate will become the guaranteed count.

Full payment for the guaranteed number must be arranged at least 72 hours prior to the function. Billing will be for the guaranteed number. The club will be prepared to serve no more than 5% above the guaranteed number.

Service Charge and Sales Tax

Sales tax (currently 7%) will be added to all non tax exempt groups. A 1% city sales tax will be added to all food and beverage items and is reflected in the tax total. Any group claiming a tax exemption must provide a State of Rhode Island sales tax exemption certificate at the time of booking. A service charge (currently 18%) will be added to all function billings. State law mandates that service charges are subject to sales tax.

Food and Beverage

Functions utilizing private rooms are required to have a pre-selected menu. *Additional entrees may be selected by paying a surcharge of \$1.50 per person per additional entree selected.* Pricing for all items will be on the basis of the highest priced entree selection. (for example: if you select an entree at \$17.00 and a second entree at \$18.00, the cost per person including the surcharge would be \$19.50). You are required to inform the club of the number of each meal required when you provide the guaranteed guest count. Entree selection cards must be provided to assist the waitstaff in serving the appropriate meals. This card should indicate the guest name and his/her selection. This does not require that a seating arrangement be used.

No food or beverage items may be brought into the club without the prior approval of the club management. All food and beverage items prepared by the club and not consumed remain on the property of the club and may not be taken after the function. Wedding and Celebratory cakes may be brought into the club. A Cake Plating Charge of \$1.50 per person will apply. While every attempt will be made to insure that the price for food and beverage items remains consistent, the volatility of markets makes it impossible to guarantee pricing beyond 30 days. In compliance with Rhode Island State Law, all red meats are prepared medium unless you specify otherwise.

Cancelled Events

Events or menu items cancelled or changed less than 7 business days before the scheduled event will result in a cancellation charge equal to the food and beverage minimum sales requirement for your event. The club must receive written notice of the cancellation.

(07/09)

Room Information

Space for all events must first be reserved through our Function Manager at least 72 hours in advance.

Functions requested with less than 72 hours notice will be accepted at the discretion of the Club's General Manager. Space for functions will be on a first-come, first-serve basis. To reserve a private room for dinners, meetings, receptions or social gatherings, the following minimum food and beverage sales requirements are in effect:

Room	Dimensions	Capacity		*Evening Minimum Sales
		Dining/Reception		
Huttner Room <i>(includes Cornell Courtyard)</i>	29' x 46'	140	200	\$1200.00
Portrait Room <i>(Full)</i>	16' x 44'	60	80	\$ 650.00
Portrait Room <i>(Half)</i>	16' x 22'	30	<i>(Limited availability)</i>	\$ 325.00
Class of '52 Room	16' x 24'	30	<i>(Limited availability)</i>	\$ 325.00
Picrnie Room	16' x 18'	24	<i>(Limited availability)</i>	\$ 300.00
Wriston Terrace <i>(weather permitting)</i>	21' x 53'	30	50	\$ 325.00
Kapstein Room	19' x 15'	24	32	\$ 300.00
Carberry Room	8' x 10'	6		\$ 100.00
Conference Room <i>(Self service only)</i>	16' x 27'	30		\$ 100.00
Entire Second Floor		90	112	\$1200.00
Entire First Floor <i>(Sat. & Sun. only)</i>		200	275	\$5500.00
Entire Club <i>(Sat. & Sun. only)</i>		300		\$7500.00

Note: Minimum Food and Beverage sales are defined as any item purchased that can be consumed. Items such as bar set-up charges, use of dance floor or piano, cake plating charge, service charge, tax, etc. do not apply to the minimum.

*Minimum sales above are for evening functions and include food and beverage charges only. **Daytime minimums are 1/2 the minimums shown above. Holiday weekends are subject to increased food and beverage minimums.**

The club would be happy to host your Wedding Ceremony in addition to your reception. There will be a fee of \$2.00 per person with a minimum charge of \$150.00, whichever is greater. There will be an additional charge for rental equipment needed. All ceremony arrangements on premise must be approved by the club prior to booking.

Management cannot guarantee specific room availability and reserves the right to reassign function rooms if guaranteed counts decline, regardless of deposits paid, to insure efficient utilization of facilities.

Deposit Requirements

All non-university functions require a non-refundable deposit within fourteen days in order to guarantee a booking. Deposits paid will be deducted from the final bill. Deposits will be based on the following:

Huttner Room - \$500.00; All other rooms - \$200.00
Entire Floor or Club - \$1700.00

All social events are required to pay an additional non-refundable 33% of the estimated food and beverage cost, 60 days prior to event date.

Private rooms are reserved for 2 hours for breakfast and luncheon functions, 3 hours for dinner functions, and 4 hours for weekend social functions. Use of the facilities for additional time or for any time after 10:00 p.m. is subject to an overtime charge not to exceed \$125.00 per hour.

(Please see reverse side for additional information).

~Hours of Operation~

Private Breakfast functions requested 8:00 a.m. to 11:00 a.m. Monday through Friday require a minimum guarantee of \$100.00 in food and beverage sales.

The club is closed on **Monday and Tuesday evenings**, but will open for private functions meeting the required minimum food and beverage sales of \$400.00. Call the club before making other arrangements. We may already be opening for a group guaranteeing the minimum.

Saturday during the day and all day Sunday, **the club is closed**, but will gladly open for private functions meeting the required minimum food and beverage sales. Functions requested during the day on Saturdays require a minimum guarantee of \$1350.00 in food and beverage sales. Functions requested on Sundays require a minimum guarantee of \$3500.00 in food and beverage sales. Holiday weekends are subject to an increased food and beverage minimum. **The luncheon menu is not available on Saturdays and Sundays.**

~Severe Weather Closing Policy~

The Brown Faculty Club will close due to severe weather conditions when Brown University closes. Brown University announces closings by recording a message at (401) 863-3111.

If Brown University is open and the scheduled function is cancelled, there will be a cancellation charge equal to the minimum food and beverage requirement for your function. In the event weather conditions improve during the day, the club will consider opening for evening functions. A recorded message will be available at (401) 863-3023.

~Parking~

Parking is available to members after 5:00 p.m. A walkway to the well-lighted parking lot on George Street is across the street from the club. City parking meters and time restrictions do not apply after 5:00 p.m. weekdays or on weekends. Parking is now available on Magee Street for Club Patrons. Please inquire within upon arrival to obtain the required parking placard.

~Lost and Found~

Items left and found following your event will be stored in the third floor lost and found closet. Items will be stored for a maximum of 45 days. The club will not be responsible for any lost item. Please inquire at the main office at 401-863-3023.

~Meeting Materials~

Packages for meetings will be accepted no more than 2 working days prior to the event. Items must be addressed to the meeting contact with attention to the Club's Function Manager. Packages must be marked clearly with the name and date of the program and the total number of boxes shipped. The club is not responsible for boxes shipped to the club or for boxes being shipped out of the club, but will assist in this procedure if supplied with the necessary return documents.

The club will not permit the affixing of anything to walls, floors, windows, shades, or ceilings with nails, staples, tape, or other substances. Please consult with Club management for assistance in displaying materials. Liability for damage to the premises will be charged accordingly.

The club does not accept responsibility for items left in the function room during such time as the room is not occupied or after the room is vacated.

~Decorating & Special Items~

Decorations are welcome; however, they must comply with local health and safety laws. Please note that rice, confetti, bird seed, matchbook favors and open flame candles may not be used on club premises. Decorating items resulting in damage to the club or additional clean up by club staff, may result in damage or clean up charges being assessed. All decorations and equipment brought in must be promptly removed within 48 hours after the event.

We request that napkins, wedding accessories and favors be brought in two days before your function. Seating arrangement placecards must be provided in alphabetical order. Club management must be made aware of and approve of all specific items being brought into the club for your event.

Breakfast

***Breakfast menus include Cranberry and Orange Juice, Starbucks Coffee and Brewed Decaf, Tazo Tea Selection.
Also accompanied by Whipped Butter, Margarine and Fine Jams.***

The Continental

*House Made Seasonal Muffins
House Made Biscuits
with Seasonal Spread
\$5.95 per person*

The Dean's

*House Made Scones
House Made Seasonal Muffins
Fresh Sliced Seasonal Fruits
Jams and Spreads
\$6.95 per person*

The Chancellor's

*House Made Coffee Cake
House Made Seasonal Muffins
Individually Flavored Yogurts
with Organic Granola
Seasonal Fruit and Cottage Cheese
\$7.95 per person*

Our Signature Breakfast (served entrée and coffee service)

*Basket of Chef's House Made
Breakfast Pastries
Seasonal Vegetable and Potato Frittata
with Sliced Cheddar Cheese
Selection of Fresh Sliced Fruit
Breakfast Potatoes
Bacon, Ham or Sausage
\$11.95 per person*

The New Yorker

*Smoked Salmon Displayed with
Assorted Bagels, Capers
Cream Cheese and Chopped Hard Boiled
Eggs, Cucumber and Tomato Slices
Chef's Selection of Fresh Sliced Fruit
Lemon Garnish
\$12.95 per person*

The Hot Breakfast Buffet (Minimum of 25 persons)

*Basket of Assorted Muffins
Scrambled Eggs, Buttermilk Pancakes
Or Lemon Berry Tuscan Toast
with Maple Syrup
Breakfast Potatoes
Wood Smoked Bacon or Sausage Links
Chef's Selection of Fresh Sliced Fruit
Organic Granola and
Assorted Yogurt
\$14.95 per person*

Note: We proudly will serve fresh Squeezed Orange and or Grapefruit Juices for \$2.00 per person.

Meeting Aids and Miscellaneous

<i>Public Address System</i>	\$ 50.00
<i>LCD Projector</i>	\$250.00
<i>TV/VCR</i>	\$ 50.00
<i>Slide or Overhead Projector and Screen</i>	\$ 50.00
<i>Overhead or Slide Projector</i>	\$ 40.00
<i>Screen</i>	\$ 15.00
<i>Blackboard or Flipchart</i>	\$ 18.00
<i>Notepads and Pencils</i>	\$ 1.25 per person
<i>Copies</i>	\$.20 each
<i>Conference Phone</i>	\$ 45.00

****Affixing visual aids to the Club walls is prohibited.***

Other Niceties

Little things to make your event extra special

<i>Choice of Linen Color</i>	\$ 2.00 per cloth
<i>(Beige, Dusty Rose, Burgundy ~ to name a few...)</i>	\$.25 per napkin
<i>Specialty Linens are available for rental upon request</i>	
<i>Centerpieces or Table Arrangements</i>	<i>Prices Quoted</i>
<i>Votive Candles (one per table included with Dinner)</i>	\$ 1.75 per table
<i>Use of Piano</i>	\$ 95.00
<i>Use of Dance Floor</i>	\$ 125.00
<i>Ice Carvings, one block</i>	\$ 275.00++
<i>Placecards</i>	\$ 1.50 per person
<i>Personalized Menus</i>	\$ 2.50 per person
<i>Coat Check Service (minimum of 4 hours required)</i>	\$ 25.00 per hour
<i>White Glove Service</i>	\$ 1.50 per person

Break Menus & Dessert Stations

Break Menus & Dessert Stations require a minimum of 10 persons.

The Magee

*House Made Scones
with Jam, Whipped Butter and
Cinnamon Whipped Cream
Basket of Whole Fruits
\$5.95 per person*

The George

*Domestic Cheese Display
Assorted Crackers
Sliced Fruit
Variety of Dessert Bars
\$6.95 per person*

The Benevolent

*Terra Chips
Array of Finger Sandwiches
Appropriate Condiments
Basket of Whole Fruits
\$6.50 per person*

The Prospect

*House Made Blue and Gold
Tortilla Chips
Salsa Fresca,
Guacamole and Sour Cream
BFC House Made Cookies
Basket of Whole Fruits
\$6.00 per person*

The Benefit

*Variety of Nuts
Potato Chips and Pretzels
Sour Cream and Onion Dip
\$3.25 per person*

Dessert Stations

*Finger Brownies and Assorted BFC House Made Cookies \$3.25 per person
Assorted Dessert Bars and Petit Fours \$4.95 per person
Pastry Shop Special Sampler Platter \$5.95 per person
Chocolate Dipped Strawberries (minimum of 2 dozen) \$27.00 per dozen
Attended Station (\$1.50 per person in addition to dessert station selection)*

Fun and Fabulous Ice Cream Bar

*Classic Vanilla, Strawberry, and Chocolate Ice Cream
Hot Fudge, Butterscotch, and Strawberry Sauce
M & M's, Crushed Oreo Cookies, Chopped Walnuts, Marshmallows and Rainbow Sprinkles
\$4.95 per person*

Complement your Break or Dessert Station with a selection of beverages!

Beverages

The Club maintains an internationally renowned and exceptional wine and beer list to complement any menu.

We would be happy to assist you in selecting the perfect beverage for your event.

Should you wish to select a wine not featured on our wine list, please inquire with our Function Manager.

<i>Starbucks Coffee and Brewed Decaf, Tazo Tea Selection Station</i>	<i>\$3.50 per person</i>
<i>Soft Drinks (Coke, Diet Coke, Sprite, Ginger Ale)</i>	<i>\$4.95 per liter</i>
<i>Fruit Juices (Orange, Cranberry or Grapefruit)</i>	<i>\$7.50 per liter</i>
<i>Fresh Squeezed Orange or Ruby Red Grapefruit Juices</i>	<i>\$2.00 per person</i>
<i>San Pellegrino Sparkling Water ~ .250 liter</i>	<i>\$3.75 each</i>
<i>Natural Spring Water</i>	<i>1 liter \$7.95 each</i>
<i>Non-Alcoholic Fruit Punch (2 gallon bowl)</i>	<i>\$1.50 each</i>
<i>Champagne Punch (2 gallon bowl)</i>	<i>\$55.00</i>
<i>Mimosa's or Bloody Mary's</i>	<i>\$80.00</i>
<i>Smoothies</i>	<i>\$16.25 per liter</i>
	<i>\$3.50 per person</i>

Bar Set-ups (Minimum of 40 persons required with a minimum charge of \$100.00, whichever is greater)

Open Bar - \$2.75 per person plus actual consumption. (Consumption charged to member account.)

Cash Bar - \$2.50 per person. (Guests required to pay for drinks purchased)

The Faculty Club's selections for your open or cash bar include:

Maker's Mark Bourbon, Canadian Club Canadian Whiskey, Beefeater Gin, Bacardi Rum, Dewar's Scotch, Grey Goose and Absolute Vodka. Bars also include Soft Drinks, Juices, San Pellegrino, Imported and Domestic Beers and House Wines.

Other selections are available on request.

Beverage Stations

Manned Beverage Station - \$1.75 per person plus actual consumption of limited beverages (ex: Wine, Beer, Soda, etc.) Staff attended station. (Consumption charged to member account)

Self-Serve Beverage Station - Charged for consumption only.

The Faculty Club's Management retains the right to refuse to serve alcoholic beverages to anyone at management's discretion. Under no conditions may alcoholic beverages, other than those purchased from the Club, be consumed on the Club's premises.

Luncheon Fare

Hot Luncheon entrees include Salad, Basket of Fresh Breads and Signature Rolls, Whipped Butter and Margarine, Chef's selection of fresh, locally grown Seasonal Vegetables, Starch and Dessert, Served Starbucks Coffee and Brewed Decaf, Tazo Tea Selection

Enjoy a Starter:

Cup of Soup du Jour or New England Clam Chowder Served with Oyster Crackers \$2.75 per person

Salad: Choice of one: *Mixed Field Greens Salad with Seasonal Vegetables or Traditional Caesar Salad*
Choice of Two Dressings: *Raspberry Vinaigrette, Balsamic Vinaigrette, Creamy Ranch, Lemon and Basil Vinaigrette, Bleu Cheese Dressing, or Citrus and Herb Vinaigrette*

Dessert: Choice of one: *Rhode Island Apple Crisp, Seasonal Fruit Strudel, Pastry Shop Special Sampler Platter (per table), Dark Chocolate Cup filled with Chocolate, Cappuccino or Raspberry Mousse, Classic Vanilla or Chocolate Ice Cream, Wild Berry Sorbet with Mint Garnish*

Entrees: Choice of one:

Please refer to the General Information page 'Food and Beverage' section regarding additional entrée requirements.

Parmesan Encrusted Boneless Breast of Chicken with Parmesan, Roasted Garlic Cream \$15.95
Pan Seared Sole with Brown Butter, Lemon and Capers \$15.95
Pan Roasted Salmon with a Fresh Basil Sauce and marinated Cherry Tomatoes \$16.95
Grilled London Broil with Tomato, Basil Jam \$17.25
Petit Filet Mignon with a Cabernet Sauce \$19.25

Vegetarian

Seasonal Risotto Prepared with the Finest Seasonal Vegetables \$14.50
Seared Tofu with a Roasted Corn, Avocado, Lime and Cilantro Salsa over Wild Rice Pilaf with Tortilla Crisps and Vegetable \$13.95
Grilled Zucchini, Summer Squash, Eggplant & Oven Roasted Tomatoes Served on Toasted Couscous \$13.95

Cold Plated Entrees

Sandwiches are served with Chips and a Pickle Spear; Salads are served with Basket of Fresh Breads and Signature Rolls, Whipped Butter and Margarine. All Cold Plated entrees include Dessert, Coffee, Tea and Brewed Decaf.

Herb Poached Salmon (Chilled Herb Poached Salmon on a bed of Field Greens with Cucumbers, Bell Peppers and Grape Tomatoes Served with Blueberry Vinaigrette) \$13.50
Chicken in a Pita (Grilled Chicken Breast Strips, Romaine Lettuce, Tomato and Alfalfa Sprouts Served on a Pita, Drizzled with Cucumber Yogurt Sauce) \$13.25
California Cobb Salad (Mixed Field Greens with Roasted Turkey, Avocado, Crisp Bacon, Artichoke Hearts, Sliced Egg and Tomato) \$12.50
Sliced Roast Turkey Breast with Baby Spinach, Bermuda Onion and a Cranberry Mayo Served on a Roll-Up \$11.75
House Made Chicken Salad with Tarragon and Red Grapes served on a bed of Crisp Romaine with Sliced Melon and Tomato \$11.95
Shaved Roast Beef and Swiss Cheese with Horseradish Mayonnaise, Romaine Lettuce and Tomato in a Soft Sub Roll \$11.95
Veggie Wrap (A Four Tortilla with a Splash of Mustard Seed Vinaigrette Dressing, Beet Strings, Shaved Carrots, Tomatoes, Romaine, Artichoke Hearts, Avocado and Sprouts) \$8.95

Please see reverse side for Luncheon Buffets and The Chef's Caesar Salad Buffet.

Luncheon Buffets

(Minimum of 12 persons required)

Cold Luncheon Buffet

*A Variety of Wraps including Turkey and Spinach with Cranberry Mayonnaise, Ham and Swiss with Dijon Mustard, Roast Beef with Romaine Lettuce and Tomato, Grilled Vegetables with Hummus in a Garlic and Herb Wrap, Selection of Condiments
Sliced Melon with Cottage Cheese, Dill Potato Salad
Mixed Field Greens Salad with Seasonal Vegetables and a Choice of Two Dressings
Home Baked Focaccia Croutons
Assorted Dessert Bars and Assorted BFC House Made Cookies
Starbucks Coffee and Brewed Decaf, Tazo Tea Selection
\$15.75 per person*

Hot Luncheon Buffet

*(Choice of Two): Slow Roasted Pork Loin with Local Apples and Caramelized Onions, New England Style Baked Scrod,
Grilled Breast of Chicken with Mustard Dill Sauce or
Bowtie Pasta with Grilled Vegetables, Fresh Tomatoes and Basil
Vegetable Du Jour, Garden Rice Pilaf
Sliced Fresh Fruit, Mixed Field Greens Salad with Seasonal Vegetables and a Choice of Two Dressings
Home Baked Focaccia Croutons, Basket of Fresh Breads and Signature Rolls, Whipped Butter and Margarine
Assorted Desserts
Served Starbucks Coffee and Brewed Decaf, Tazo Tea Selection
\$18.25 per person*

The Faculty Club Buffet Brunch

(Served 10:00 a.m. - 2:00 p.m., Available on Weekends)

Fresh Squeezed Orange Juice and Grapefruit Juice

*Chef's Home Baked Biscuits with Seasonal Spread, Flavorful Jams, Whipped Butter and Margarine, Basket of Fresh Breads and Signature Rolls, Sliced Fresh Fruits, Marinated Mozzarella and Tomato with Chiffonade of Fresh Basil and Olive Oil
Mixed Field Greens Salad with Seasonal Vegetables and a Choice of Two Dressings, Home Baked Focaccia Croutons
Fluffy Scrambled Eggs, Crisp Bacon, Sausage Links, Lemon Berry Tuscan Toast with Maple Syrup
Parmesan Encrusted Boneless Breast of Chicken with Parmesan, Roasted Garlic Cream
Baked Scrod New England Style (Fresh Baked Scrod with a Savory BFC Lemon Herb Crumb Topping)
Chef's choice of Fresh Vegetable, Garden Rice Pilaf, Assorted Desserts, Starbucks Coffee and Brewed Decaf, Tazo Tea Selection
\$26.50 per person
Make Your Own Waffle Station – Malted Waffle Batter, Whipped Cream and Assorted Berry Toppings
\$4.00 per person*

The Chef's Caesar Salad Buffet

*Crisp Romaine Lettuce, Focaccia Croutons, House Made Caesar Dressing, Grated Parmesan Cheese,
Grilled Chicken Breast, Sliced London Broil, Grilled Vegetables and Baby Shrimp,
Basket of Fresh Breads and Signature Rolls, Whipped Butter, Margarine
Sliced Fresh Fruits
Assorted BFC House Made Cookies
Starbucks Coffee and Brewed Decaf, Tazo Tea Selection
\$13.50 per person*

Dinner

Faculty Club dinners include white linen, the Club's fresh flowers in bud vases, and votive candles. All dinner entrees include one choice of Soup or Salad, Chef's selection of Fresh Vegetable and Starch Basket of Fresh Breads and Signature Rolls, Whipped Butter and Margarine, one choice of Dessert, Starbucks Coffee and Brewed Decaf, Tazo Tea Selection.

Soups and Salads

Cup of Soup du Jour or New England Clam Chowder served with Oyster Crackers
Mixed Field Greens Salad with Seasonal Vegetables or Traditional Caesar Salad
Choice of Two Dressings: Raspberry Vinaigrette, Balsamic Vinaigrette, Creamy Ranch, Lemon and Basil Vinaigrette, Bleu Cheese Dressing, or Citrus and Herb Vinaigrette

Desserts: Choice of one:

Vanilla Crème Brulee, Rhode Island Apple Crisp, Cheesecake with Chocolate Drizzle or Strawberry Sauce
Deluxe Chocolate Cup Filled with Cappuccino, Chocolate or Raspberry Mousse
Classic Vanilla or Strawberry Ice Cream, Wild Berry Sorbet with Mint Garnish

Entrees: Choice of one:

Please refer to the General Information page 'Food and Beverage' section regarding additional entrée requirements.

~Beef and Pork~

Grilled Filet Mignon with Roasted Garlic and our Special Cabernet Sauce	\$32.00
Roast Prime Rib of Beef Au Jus (minimum 15 persons)	\$28.95
London Broil with Tomato, Basil Jam	\$25.00
Slow Roasted Pork Loin with Local Apples, Caramelized Onions and Apple Brandy	\$23.00

~Seafood~

Chesapeake Bay Crab Cakes with Creole Remoulade and Green Onions	\$29.00
Oven Roasted Cod with a Veracruzana Sauce (Tomatoes, Garlic, Onion, Capers, Green Olives and Fresh Herbs)	\$22.00
Pan Roasted Salmon with a fresh Basil Sauce and marinated Cherry Tomatoes	\$26.00
Grilled Swordfish with Lemon, fresh Herbs and Extra Virgin Olive Oil	\$27.50
Pan Seared Sole with Brown Butter, Lemon and Capers	\$27.00
Shrimp Fettuccini Five Jumbo Shrimp sautéed with White Wine, Garlic, Tomato and Fresh Basil, tossed with Fresh Fettuccini	\$25.00

~Poultry~

Parmesan Encrusted Boneless Breast of Chicken with Parmesan, Roasted Garlic Cream	\$24.95
Roasted Statler Breast of Chicken with Sauvignon Blanc Pan Sauce and Herb Salad	\$22.00
Grilled Chicken Breast with Mustard Dill Sauce	\$23.00
Roasted Half Duckling with a Port Wine and dried Cherry Glaze	\$28.50

~Vegetarian~

Grilled Portobello Mushroom and Zucchini with Fresh Mozzarella Cheese wrapped in Puff Pastry and topped with our House Marinara Sauce	\$17.50
Seared Tofu with a Roasted Corn, Avocado, Lime and Cilantro Salsa over Wild Rice Pilaf with Tortilla Crisps and Vegetable	\$14.25
Seasonal Risotto prepared with only the finest Seasonal Vegetables	\$16.95

Please see reverse page for Dinner Buffet Selections.

Dinner Buffet Selections

(Minimum of 30 persons required)

The Faculty Club Buffet

Includes all of the following Salads:

Marinated Vegetable and Hummus Platter

Mixed Field Greens Salad with locally grown Vegetables and Choice of Two Dressings

Home Baked Foccacia Croutons ~ Chef's Selection of Cold Vegetarian Salad

Buffet with Choice of Two Entrees from below \$25.95 per person

Buffet with Choice of Three Entrees from below \$28.95 per person

Parmesan Encrusted Boneless Breast of Chicken with Parmesan, Roasted Garlic Cream

Grilled Chicken Breast with Mustard Dill Sauce

Baked Scrod New England Style (Fresh Baked Scrod with a Savory BFC Lemon Herb Crumb Topping)

London Broil with Tomato, Basil Jam

Penne Pasta Tossed with Asparagus, Mushrooms, Spinach, Carrots and Cherry Tomatoes, seasoned in a Ginger Tamari Sauce

The Faculty Club Buffet also includes Chef's Selection of fresh locally grown Vegetables, choice of Potato or Garden Rice Pilaf,

Basket of Fresh Breads and Signature Rolls, Whipped Butter and Margarine, Sliced Fresh Fruits, Assorted Dessert Buffet,

Served Starbucks Coffee and Brewed Decaf, Tazo Tea Selection

****Enhance your Dinner Buffet with a Chef Carved Specialty Station.***

BFC Best Bets

New England Seafood Dinner

Perfect for treating out of town guests to a true taste of New England!

Featuring the Faculty Club's Famous New England Style Clam Chowder

Broiled Sea Scallops with Garlic Butter, Mussels Aioli, Broiled Crab Cakes with Tartar Sauce,

Roasted Cod with a Lemon and Butter Bread Crumb Topping, Grilled Chorizo Sausage,

Dill Steamed New Potatoes and Corn on the Cob, Coleslaw,

Mixed Field Greens Salad with locally grown Vegetables and Choice of Two Dressings, Home Baked Foccacia Croutons

Basket of Fresh Breads and Signature Rolls, Whipped Butter and Margarine, Sliced Watermelon, Brownies and

Served Starbucks Coffee and Brewed Decaf, Tazo Tea Selection

Market Price

BIG Texas Barbeque

Includes 8 oz. Charbroiled New York Sirloin Strip Steak (1 per guest), Grilled Alaskan Salmon,

Barbecued Pork Baby Back Ribs, Mesquite Grilled Chicken, Mixed Field Greens Salad with Seasonal Vegetables

and Choice of Two Dressings, Vegetarian Baked Beans, Southwestern Coleslaw, Oven Roasted Red Bliss Potatoes,

Jalapeno and Yankee Cornbread, Basket of Fresh Breads and Signature Rolls, Whipped Butter and Margarine,

Sliced Watermelon, Assorted Desserts and Served Starbucks Coffee and Brewed Decaf, Tazo Tea Selection

\$33.00 per person (\$31.00 per person without Salmon)

****Let us know your thoughts and we can plan a SPECTACULAR event together!***

The Prix Fixe Dinner

Available to parties of 15 or less

Designed for smaller party-givers who would prefer to allow their guests to make their own selections.

The Prix-Fixe Menu changes regularly and includes Mixed Field Greens Salad with Seasonal Vegetables,

Executive Chef's nightly selection of Appetizer, Choice of Entree, Chef's selection of fresh locally grown vegetables and starch,

Basket of Fresh Breads and Signature Rolls, Whipped Butter and Margarine, Selection from Chef's three dessert offerings,

Starbucks Coffee and Brewed Decaf, Tazo Tea Selection

\$45.00 per person

Hors d'oeuvres & Specialty Reception Stations

*Baby Red Bliss Potato Skins
with Sour Cream and Green Onion
Tempura Vegetables with Spicy Peanut Dipping Sauce
Breaded Chicken Fingers with Maple Syrup
and Grain Mustard Dipping Sauce*

\$ 14.50 per dozen

*Mini Mozzarella with Tomato and Fresh Basil
Grilled Tequila Lime Shrimp
Duck Confit with Pomegranate Molasses on Crispy Rice Paper
Thai Chicken Salad on French Endive
Vietnamese Spring Rolls with Baby Shrimp
and a Coconut-Pineapple Red Curry Sauce*

\$ 18.95 per dozen

*Spinach and Feta Cheese in Phyllo
Honey Crusted Almond Brie
Belgian Endive filled with Eastern Shore Crab Imperial
Prosciutto, Seasonal Fruit and Arugula Wraps
Filet of Beef on Garlic Toast with Horseradish Cream*

\$ 23.95 per dozen

*Tomato, Mushroom and Beef Kabobs
Tabouleh on Horseradish Sesame Crisp
Rhode Island Clam Cakes with a Red Hot Dipping Sauce
Mushroom Caps filled with Artichoke and
Roasted Red Pepper Stuffing*

*Scallops wrapped in Apple Smoked Bacon
Potato Pancake with Apple Pear Compote
and Crème Fraîche
Chicken Sate with Sesame Peanut Sauce
Baked Crostini with Bleu Cheese & Caramelized Red Onion Jam
House Cured Salmon Canapés*

*Mini Chesapeake Bay Crab Cakes with a Creole Remoulade
Grilled New Zealand Lamb Lollipops
with a Rosemary Plum Sauce
Crispy Swordfish Bites with a Wasabi Dipping Sauce
Jumbo Coconut Shrimp with a Spicy Mango Dipping Sauce*

To insure enough hors d'oeuvres for your guests, may we suggest you order 8–10 pieces per person per hour for a reception followed by a meal, and please allow for 10–12 pieces per person per hour for a stand-up reception.

Select a maximum of 6 separate items, minimum of 2 dozen per item,
in addition to a vegetable, cheese display and specialty item.

Additional items may be selected at a surcharge of \$1.75 per dozen for each additional item.

Vegetable, Fruit & Cheese Trays, Specialty Items

<i>BFC Gourmet Display of Cheeses, Crudités, Fruits, Pates and Dips</i>	\$475.00
<i>Exquisite International Cheese Board with Fruit Garnish</i>	\$9.95 per person
<i>Classic Display of Assorted Cheeses with Fruit Garnish</i>	\$3.95 per person
<i>House Made Tortillas with Salsa Fresca and Guacamole</i>	\$2.25 per person
<i>Fresh Fruit Tray with Yogurt Dip</i>	\$3.95 per person
<i>Marinated Assorted Vegetable Platter</i>	\$3.25 per person
<i>Specialty Tray of Crudités with Dip</i>	\$2.65 per person
<i>Middle East Hummus Tray with Grilled Pita Points</i>	\$5.25 per person
<i>Jumbo (12 per pound) Fantail Shrimp on Ice with Cocktail Sauce</i>	Market price
<i>Smoked Salmon Board with All the Accompaniments</i>	\$49.00 per pound
<i>Corn Meal Crusted Calamari with a Hot Cherry Pepper Aioli</i>	\$6.95 per person
<i>Classic Rhode Island Clam Dip with Bread Sticks and Water Crackers</i>	\$3.95 per person
<i>Fancy Mixed Nuts (Almonds, Cashews, Hazelnuts and Brazil Nuts)</i>	\$16.75 per pound
<i>Spicy Barbeque Wings with Bleu Cheese Dip</i>	\$13.95 per dozen

Please see reverse for Specialty Reception Stations.

Specialty Reception Stations

Chef Carved Selections

(Serves 50 Guests)

Fresh Herb Roasted Leg of Lamb and Minted Jelly \$275.00

Tenderloin of Beef Encrusted in Black and Green Crushed Peppercorns \$495.00

Roast Breast of Whole Turkey \$285.00

Slow Roasted Steamship Pork with Home Made Apple Sauce \$295.00

Marinated Ginger Pork Loin \$255.00

Prime Rib of Beef with Horseradish Crème and Caramelized Shallot Au Jus \$425.00

Accompaniments include: Signature Rolls and Breads, Whipped Butter, Caramelized Onion Relish, Spiced Apples, Whole Berry Cranberries, Spicy Mustards, Baby Gerkins and Appropriate Sauces and Garnish

We strongly recommend a minimum of 4 stations to offer variety to your guests.

Rhode Island Fresh Salad Selections

Choice of Two:

Traditional Caesar Salad with Freshly Grated Parmesan

Marinated Mozzarella and Tomato with

Fresh Chiffonade of Basil and Olive Oil

Baby Spinach with Red Raspberries and Toasted Goat Cheese served with a Red Raspberry Vinaigrette

Mesclun Greens with Aged Balsamic Vinaigrette Dressing and Grape Tomato Garnish, Home Baked Focaccia Croutons

\$8.25 per person

Middle Eastern Station

Hummus, Tabouleh, Assorted Toasted Pita Chips

Crudités, Mediterranean Olives, Grilled Red Onion,

Baba Ghanouj, Falafel, Sesame Sauce

Israeli-style Salad

(Seasoned Julienne Cucumber, Tomato and Green Pepper)

Warm Couscous with Raisins and Greek Feta

\$8.50 per person

Gourmet Pasta Station

Select Two of Each:

Served with Garlic Toast, Grated Parmesan Cheese

Black Pepper & Crushed Red Pepper

Tri Colored Cheese Tortellini, Penne, Bowtie Pasta

House Marinara, Pesto Cream Sauce, Wild Mushroom Cream Sauce or Extra Virgin Olive Oil,

Roasted Garlic and Kalamata Olives.

\$7.50 per person

BFC Potatini Bar

Red Bliss or Yukon Gold Mashed Potatoes

Whole Garlic Cloves, Chopped Sautéed Mushrooms

Whipped Butter, Margarine, Freshly Grated Cheddar Cheese,

Roasted Corn, Crème Fraiche, Crispy Chopped Bacon and

Finely Chopped Scallions

\$6.00 per person

Served in an Elegant Martini Glass \$2.00 additional per person.

Brown Faculty Club Tea

(minimum of 25 persons required)

Select Three Varieties:

Cucumber-Mint with Boursin Cheese

Chicken Salad with Watercress

Smoked Salmon with Cream Cheese and Dill, Turkey with

Cranberry Mayonnaise and Alfalfa Sprouts or

Baby Shrimp Salad,

Chocolate Dipped Strawberries, Chocolate Crème Puffs,

Assorted Miniature Petit Fours and Chef's Fresh Baked Pastry,

Tazo Tea Selection Station with Silver Service

Starbucks Coffee and Brewed Decaf,

\$17.95 per person

Bruschetta Station

Grilled Bruschetta, Fresh Tomato,

Roasted Red Peppers, Basil, Garden Hummus, Black Olive

Salsa, Grated Parmesan, Red Pepper Flakes,

Extra Virgin Olive Oil and Fresh Mozzarella Cheese

\$6.95 per person

Right from the Sea Raw Bar

Clams, Oysters, Crab Claws,

Chili Poached Mussels, Peel & Eat Shrimp

Served with Cocktail Sauce, Horseradish Sauce

Basil and Tomato Dips, Mignonette Sauce and Fresh Lemon

Market Price

*Enhance your Raw Bar by displaying it on a customized Ice Sculpture!

Sushi Station

(minimum of 50 persons required)

Niguri (Ahi Tuna, Shrimp and Vegetable)

Maki (Salmon and Vegetable)

California Rolls, Fruit Rolls

Served with Pickled Ginger, Wasabi and Tamari

Seasonal Vegetable Crudités

\$8.95 per person

