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 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 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.

A guaranteed number to be served must be given by 3:00 PM at least 3 working days in advance. 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 their entree choice. 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.

Canceled Events
Events or menu items canceled 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.
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 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:

<table>
<thead>
<tr>
<th>Room</th>
<th>Dimensions</th>
<th>Capacity</th>
<th>Evening Minimum Sales</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>Dining/Reception</td>
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<tr>
<td>Huttner Room</td>
<td>29’ x 46’</td>
<td>140 200</td>
<td>$1000.00</td>
</tr>
<tr>
<td>(includes Cornell Courtyard)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Portrait Room (Full)</td>
<td>16’ x 44’</td>
<td>60 80</td>
<td>$600.00</td>
</tr>
<tr>
<td>Portrait Room (Half)</td>
<td>16’ x 22’</td>
<td>30 (Limited availability)</td>
<td>$300.00</td>
</tr>
<tr>
<td>Class of '52 Room</td>
<td>16’ x 24’</td>
<td>30 (Limited availability)</td>
<td>$300.00</td>
</tr>
<tr>
<td>Picerne Room</td>
<td>16’ x 18’</td>
<td>24 (Limited availability)</td>
<td>$300.00</td>
</tr>
<tr>
<td>Wriston Terrace</td>
<td>21’ x 53’</td>
<td>30 50</td>
<td>$300.00</td>
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<tr>
<td>(weather permitting)</td>
<td></td>
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<tr>
<td>Kapstein Room</td>
<td>19’ x 15’</td>
<td>24 32</td>
<td>$240.00</td>
</tr>
<tr>
<td>Carberry Room</td>
<td>8’ x 10’</td>
<td>6</td>
<td>$100.00</td>
</tr>
<tr>
<td>Conference Room</td>
<td>16’ x 27’</td>
<td>30</td>
<td>$100.00</td>
</tr>
<tr>
<td>(Self service only)</td>
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<td></td>
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</tr>
<tr>
<td>Entire Second Floor</td>
<td></td>
<td>92 112</td>
<td>$1000.00</td>
</tr>
<tr>
<td>Entire First Floor (Sat. &amp; Sun. only)</td>
<td>200 275</td>
<td>$5000.00</td>
<td></td>
</tr>
<tr>
<td>Entire Club (Sat. &amp; Sun. only)</td>
<td>300</td>
<td>$7500.00</td>
<td></td>
</tr>
</tbody>
</table>

Note: Minimum Food and Beverage sales is 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.** For Commencement Weekend minimum sales requirements are 1.5 times the minimums shown above. The Entire First Floor and Entire Club are not available for Commencement Weekend.

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; All other rooms - $150
- Entire Floor or Club - $1500

*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 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 10:30 PM is subject to an overtime charge not to exceed $100 per hour or any portion thereof.

*(please see reverse side for additional information)*

~Hours of Operation~
Private Breakfast functions requested 8:00AM to 11:00AM 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 $300.00. 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 $1000 in food and beverage sales. Functions requested on Sundays require a minimum guarantee of $1500 in food and beverage sales. 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 canceled, 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 5:00PM. 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 5:00PM 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 after the function.

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, Grapefruit and Orange Juice, Starbucks Coffee and Brewed Decaf, Tazo Tea Selection. Also accompanied by Whipped Butter, Margarine, Cream Cheese, Assorted Jellies and Peanut Butter (when applicable)*
The Continental
Pastry du Jour and Bagels
$5.75 per person

The Dean's
House Made Scones
Mini Croissants
Seasonal Fruits
Jams and Spreads
$6.95 per person

The Chancellor's
House Made Coffee Cake, Bagels,
Individually Flavored Yoghurts
with House Made Granola
Seasonal Berries and Cottage Cheese
$7.95 per person

Basket of Chef's House Made Breakfast Pastries
Choice of Chef's Breakfast Rollup (Scrambled Eggs with Cheddar Cheese and Green Onion) or Eggs Benedict (add $3.00)
Selection of Fresh Sliced Fruit
Breakfast Potatoes
Bacon, Ham or Sausage
$11.75 per person

Note: We proudly will serve Fresh Squeezed Orange and or Grapefruit Juices for $2.00 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
$12.25 per person

The Faculty Club Breakfast (served entrée and coffee service)

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
Bacon or Sausage
Chef's Selection of Fresh Sliced Fruit
House Made Granola and Assorted Yoghurts
$14.95 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
BFC House Made Cookies
Brownies
Artichoke and Parmesan Cheese Dip in
a Bread Boulle
Basket of Whole Fruits
$6.50 per person

The Benevolent
Terra Chips
Honey Wheat Pretzel Braids
with Spicy Maple Mustard
Yogurt and Herb Dip
Granola Bars
Basket of Whole Fruits
$5.75 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
Mini Candy Bars
Petit Fours and
Strawberries with Mint Cream
$6.25 per person

Dessert Stations
Finger Brownies and Assorted BFC House Made Cookies $2.75 per person
Assorted Dessert Bars and Petit Fours $4.95 per person
Chef’s Dessert Tray $6.75 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)

Ice Cream Bar
Vanilla Bean, Strawberry, and Chocolate Ice Cream
Hot Fudge, Butterscotch, and Strawberry Sauce
M & M’s, Crushed Oreo Cookies, Chopped Walnuts, Marshmallows and Rainbow Sprinkles.
$4.75 per person

Complement your Break or Dessert Station with a Selection of Beverages

(09/05)
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.

- Starbucks Coffee and Brewed Decaf, Tazo Tea Selection Station: $3.25 per person
- Soft Drinks (Coke, Diet Coke, Sprite, Ginger Ale): $4.95 per liter
- Fruit Juices (Orange, Cranberry or Grapefruit): $7.50 per liter
- Fresh Squeezed Orange or Grapefruit Juices: $2.00 per person
- Perrier Sparkling Water – Individual: $3.75 each, Large: $7.95 each
- Natural Spring Water: $1.50 each
- Non-Alcoholic Fruit Punch (2 gallon bowl): $70.00
- Champagne Punch (2 gallon bowl): $95.00
- Mimosa’s or Bloody Mary’s: $14.75 per liter
- Smoothies: $3.50 per person

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Starbucks Coffee and Brewed Decaf, Tazo Tea</td>
<td>$3.25 per person</td>
</tr>
<tr>
<td>Selection Station</td>
<td></td>
</tr>
<tr>
<td>Soft Drinks (Coke, Diet Coke, Sprite, Ginger</td>
<td>$4.95 per liter</td>
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<tr>
<td>Ale)</td>
<td></td>
</tr>
<tr>
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</tr>
<tr>
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<tr>
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<td>$14.75 per liter</td>
</tr>
<tr>
<td>Smoothies</td>
<td>$3.50 per person</td>
</tr>
</tbody>
</table>

Bar Set-ups (Minimum of 25 persons required)

- **Open Bar** - $2.75 per person plus actual consumption. (Consumption charged to member account)
- **Cash Bar** - $1.75 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, Perrier, 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.) Server tends 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. (09/05)
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Public Address System</td>
<td>$50.00</td>
</tr>
<tr>
<td>LCD Projector</td>
<td>$250.00</td>
</tr>
<tr>
<td>TV/VCR</td>
<td>$50.00</td>
</tr>
<tr>
<td>Slide or Overhead Projector and Screen</td>
<td>$50.00</td>
</tr>
<tr>
<td>Overhead or Slide Projector</td>
<td>$40.00</td>
</tr>
<tr>
<td>Screen</td>
<td>$12.00</td>
</tr>
<tr>
<td>Blackboard or Flipchart</td>
<td>$18.00</td>
</tr>
<tr>
<td>Notepads and Pencils</td>
<td>$1.25 per person</td>
</tr>
<tr>
<td>Copies</td>
<td>$.20 each</td>
</tr>
</tbody>
</table>

*Affixing visual aids to the Club walls is prohibited.

### Other Niceties

*Little things to make your event extra special*

- **Choice of Linen Color**
  (Beige, White, Dusty Rose, Burgundy ~ to name a few...)
- Specialty Linens are available for rental upon request
- **Fresh Flowers at Luncheon (included with Dinner)** $3.50 per table
- **Centerpieces or Table Arrangements** Prices Quoted
- **Votive Candles (one per table included with Dinner)** $1.65 per table
- **Use of Piano** $90.00
- **Use of Dance Floor** $125.00
- **Ice Carvings, one block** $275.00++
- **Placecards** $1.50 per person
- **Personalized Menus** $2.50 per person
- **Coat Check Service (minimum of 4 hours required)** $25.00 per hour
- **White Glove Service** (09/05) $1.50 per person

### Luncheon Fare

*Hot Luncheon entrees include Salad, Basket of Fresh Breads and Signature Rolls, Whipped Butter and Margarine,*
Chef's selection of Fresh Vegetable and Starch, 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, Vermont Maple Walnut Vinaigrette, Balsamic Vinaigrette, Ginger Sesame Vinaigrette, Bleu Cheese Dressing, or Champagne and Herb Vinaigrette

Dessert: Choice of one: Risotto Pudding with Local Apples, Raisins and Cinnamon, Mixed Berry Trifle, Seasonal Fruit Custard Tart, Dark Chocolate Cup filled with Chocolate, Cappuccino or Raspberry Mousse, Vanilla Bean or Chocolate Ice Cream, Wild Berry Sorbet with Fresh Berries

Entrees: Choice of one:
Please refer to the General Information page ‘Food and Beverage’ section regarding additional entrée requirements.

Chicken Mediterranean
(Boneless Breast of Chicken Stuffed with Spinach, Feta Cheese and Sun Dried Tomatoes, Finished with a Parsley-Lemon Vinaigrette) $15.95
Creamy Crab Imperial Served in a Sourdough Bread Boule Topped with Crisp Bacon, Sliced Tomato and Melted Cheddar Cheese $15.95
Pistachio Crusted Wild Alaskan Salmon with a Vermont Maple Glaze $16.95
Grilled London Broil with Tomatoes, Red Onion, Cilantro and Lime $17.25
Petit Filet Mignon with a Cabernet Sauce $19.25

Vegetarian
Pan Seared Barley and Wild Mushroom Risotto Cakes with Local Apples and Green Onions $14.50
Baked Penne Pasta with Tomato-Basil Cream and Four Cheeses $13.95
Grilled Zucchini, Summer Squash, Eggplant & Oven Roasted Tomatoes Served on Toasted Confetti Orzo $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.

Asian Poached Salmon Salad (Chilled Sesame-Ginger Poached Salmon on a Bed of Wild Field Greens with a Cucumber Noodle Slaw, Served with an Asian Vinaigrette) $13.50
Grilled Chicken Breast Served on a Nest of Angel Hair with a Toasted Cheese Point and Sliced Tomatoes Served with a side of Creamy Ranch and Balsamic Dressings $13.25
Baby Spinach Salad Served with Crisp Bacon, Chopped Egg, Red Onion and Julienne of Carrots Served with a Warm Bacon and Basil Dressing on the Side $10.95
Traditional Caesar Salad with House Made Caesar Dressing and Home Baked Foccacia Croutons $8.95
(Add Chicken $2.00 and Grilled Halved Shrimp $3.50)
Sliced Roast Turkey Breast with Baby Spinach, Bermuda Onion and a Cranberry Mayo Served on a Roll–Up $11.50
House Made Chicken Salad with Tarragon and Red Grapes Served in a Cantaloupe Slice with Romaine Lettuce, Sliced Tomato and House Made Sesame Peppercorn Crackers $11.25
Shaved Roast Beef and Swiss Cheese with Horseradish Mayonnaise, Lettuce and Tomato in a Soft Sub Roll $11.75
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

(09/05)
Cold Sliced Roast Beef, Baked Ham, Roast Breast of Turkey, Variety of Fresh Breads and Signature Rolls
Sliced Cheddar, Provolone and Swiss
Sliced Tomato, Red Onion and Romaine, 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 Foccacia Croutons
Lemon 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 Grilled Pineapple, New England Style Baked Scrod or Baked Penne Pasta with Grilled Chicken in a Tomato-Basil and Gorgonzola Cream
Vegetable Du Jour, Garden Rice Pilaf
Sliced Fresh Fruit, Mixed Field Greens Salad with Seasonal Vegetables and a Choice of Two Dressings
Home Baked Foccacia 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 AM - 2:00 PM, Available on Weekends)
Fresh Squeezed Orange Juice and Grapefruit Juice
Chef’s Home Baked Pastry Tray, Basket of Fresh Breads and Signature Rolls, Whipped Butter and Margarine, Flavorful Jams, Spreads and Jellies, Sliced Fresh Fruits, Imported and Domestic Cheeses
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 Foccacia Croutons
Fluffy Scrambled Eggs, Crisp Bacon, Sausage Links, Lemon Berry Tuscan Toast with Maple Syrup
Chicken Santa Fe (Grilled Chicken Breast topped with Roasted Red Pepper, Avocado, Cilantro and Lime)
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
$23.25 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, Foccacia 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
Assorted BFC House Made Cookies
Lemon Bars
Starbucks Coffee and Brewed Decaf, Tazo Tea Selection
$13.00 per person

(09/05)

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**Dinner**
Faculty Club Dinners include your choice of standard linen colors, 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, Vermont Maple Walnut Vinaigrette, Balsamic Vinaigrette, Ginger Sesame Vinaigrette, Bleu Cheese Dressing, or Champagne and Herb Vinaigrette

Desserts: Choice of one:
Classic Crème Brulee, Cinnamon Apple Strudel, Cheesecake with Chocolate Drizzle or Strawberry Sauce and Mint
Deluxe Chocolate Cup Filled with Cappuccino, Chocolate or Raspberry Mousse
Vanilla Bean or Strawberry Ice Cream
Wild Berry Sorbet Topped with Seasonal Berries

Tailor your Menu with these additional selections
Fresh Vietnamese Spring Rolls with Baby Shrimp served with a Coconut, Pineapple Red Curry Sauce $6.50 per person
Wild Mushroom Ragout with Fresh Herbs in a Flaky Puff Pastry Shell $6.25 per person
Classic Shrimp Cocktail (three Jumbo Black Tiger Shrimp) with Spicy Cocktail Sauce and Lemon Garnish $9.00 per person
Balsamic Marinated Asparagus Spears with Tomato, Basil and Shaved Prosciutto $4.75 per person
Toasted Goat Cheese with Grape Tomatoes and a Parsley Herb Salad $5.25 per person
House Cured Salmon with Sour Cream, Capers, Chopped Tomato and Red Onion on an Herb Potato Pancake $6.75 per person

Intermezzo: BFC Seasonal Sorbet $2.00 per person

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 $31.50
Roast Prime Rib of Beef Au Jus (minimum 15 persons) $28.50
London Broil with a Wild Mushroom Demi Glace $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
Prosciutto Wrapped Cod with Sun Dried Tomatoes, Kalamata Olives and Caramelized Onions $25.00
Poached Alaskan Salmon topped with Lump Crab Meat and a Citrus Hollandaise $26.00
Cornmeal Crusted Catfish with Grape Tomato, Lemon and Basil Salad served over Vegetable Lentil Pilaf $23.00
Lemongrass and Ginger Crusted Mahi Mahi with Spicy Peanut Sauce and Crisp Leeks $24.00
Shrimp Fettuccini Five Jumbo Shrimp sautéed with White Wine, Garlic, Tomato and Fresh Basil, tossed with Fresh Fettuccini $23.00

~Poultry~
Chicken Zachariah Chicken Roulade Stuffed with Prosciutto, Crab Imperial and Swiss Cheese, Finished with a Sherry Cream Sauce $24.95
Roasted Half Hen with Sauvignon Blanc Pan Sauce, Herb Salad and Cranberry Compote $22.00
Pan Seared Chicken Breast with Artichoke Hearts, Feta Cheese, Roasted Garlic, Lemon Zest and Fresh Herbs $23.00
Roasted Half Duckling with Pomegranate Glaze, Wild Rice and Apricot Bread Stuffing $25.50

~Vegetarian~
Grilled Portobello Mushroom and Zucchini with Fresh Mozzarella Cheese wrapped in Puff Pastry and topped with our House Marinara Sauce $17.50
Fruit and Vegetable California Nori Rolls with Tamari, Wasabi, Pickled Ginger and Seaweed Salad $16.95
Pan Seared Barley and Wild Mushroom Risotto Cakes with Local Apples, Green Onions and Basil Pesto $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 Seasonal Vegetables and Choice of Two Dressings
Home Baked Foccacia Croutons ~ Maple Wheat Berry and Vegetable 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

- Chicken Santa Fe (Grilled Chicken Breast topped with Roasted Red Pepper, Avocado, Cilantro and Lime)
- or Chicken Mediterranean (Boneless Breast of Chicken Stuffed with Spinach, Feta Cheese and Sun Dried Tomatoes, Finished with a Parsley-Lemon Vinaigrette)
- Baked Scrod New England Style (Fresh Baked Scrod with a Savory BFC Lemon Herb Crumb Topping)
- London Broil with a Salsa Fresca (Fresh Tomato, Red Onion, Cilantro and Lime Juice)
- Penne Pasta Tossed with Asparagus, Tofu, Spinach, Carrots and Cherry Tomatoes, Seasoned in a Ginger Tamari Sauce

The Faculty Club Buffet also includes Chef’s Selection of Fresh Vegetable, Choice of Potato or Garden Rice Pilaf, Basket of Fresh Breads and Signature Rolls, Whipped Butter and Margarine, 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 Clam Boil**
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

- Fresh Native Lobster (1 per guest, **you must specify if you prefer the Lobster served buffet style or plated and served to guests**)
- Fresh Native Steamers and Mussels Mixed with Yellow Onion and Chorizo, Dill Steamed New Potato and Corn on the Cob
- Mixed Field Greens Salad with Seasonal 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 and Availability

**BIG Texas Barbeque**

Includes 8 oz. Charbroiled New York Sirloin Strip Steak (1 per guest, on the buffet), 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, 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, Choice of Appetizer, Choice of Entree, Chef’s selection of Fresh Vegetable 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

$36.00 per person

(09/05)

**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
- Grilled Pineapple and Beef Kabobs
- House Made Tostadas with Salsa Fresca and Guacamole
Rhode Island Clam Cakes with a Red Hot Dipping Sauce
Mushroom Caps filled with Artichoke and Roasted Red Pepper Stuffing

$14.25 per dozen

Mini Mozzarella with Tomato and Fresh Basil
Spinach and Feta Cheese in Phyllo
Duck Confit with Pomegranate Molasses in Puff Pastry
Sun Dried Tomato and Herb Meatballs
with Basil Pesto Dipping Sauce

Chicken Sate with Sesame Peanut Sauce
Vietnamese Spring Rolls with Baby Shrimp
and a Coconut-Pineapple Red Curry Sauce
Scallops wrapped in Bacon

$18.95 per dozen

Sautéed Wild Mushrooms and Herbs on Grilled Polenta
Honey Crusted Almond Brie
Salmon Mousse in Phyllo Cup with Parsley Salad
Prosciutto, Seasonal Fruit and Arugula Wraps
Grilled Miniature Flat Bread with Gourmet Meats and Cheeses

House Cured Salmon Canapés
Jumbo Coconut Shrimp with a Spicy Mango Dipping Sauce
Mini Chesapeake Bay Crab Cakes with a Creole Remoulade
Grilled New Zealand Lamb Lollipops
with a Blueberry Port Wine Sauce

$23.95 per dozen

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 10 – 12 pieces per person per hour for a stand-up reception.
For your party please select a maximum of 6 separate items, (Minimum of 2 Dozen per item),
in addition to vegetable, cheese trays and specialty items.
Additional items may be selected at a surcharge of $1.60 per dozen for each additional item.

Vegetable, Fruit & Cheese Trays, Specialty Items

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BFC Gourmet Display of Cheeses, Crudités, Fruits, Pates and Dips</td>
<td>$450.00</td>
</tr>
<tr>
<td>Imported and Domestic Cheese Board with Fruit Garnish</td>
<td>$9.95 per person</td>
</tr>
<tr>
<td>Classic Display of Assorted Cheeses with Fruit Garnish</td>
<td>$3.75 per person</td>
</tr>
<tr>
<td>Seasonal Fresh Fruit Tray with Seasonal Fruit Marscapone</td>
<td>$3.85 per person</td>
</tr>
<tr>
<td>Marinated Assorted Vegetable Platter</td>
<td>$3.25 per person</td>
</tr>
<tr>
<td>Specialty Tray of Crudités with Dip</td>
<td>$2.65 per person</td>
</tr>
<tr>
<td>Middle East Hummus Tray with Grilled Pita Points</td>
<td>$5.25 per person</td>
</tr>
<tr>
<td>Tempura Gulf Shrimp with a Spicy Tomato Confit</td>
<td>Market price</td>
</tr>
<tr>
<td>Jumbo Fantail Shrimp on Ice with Cocktail Sauce</td>
<td>Market price</td>
</tr>
<tr>
<td>Smoked Salmon Board with All the Accompaniments</td>
<td>$49.00 per pound</td>
</tr>
<tr>
<td>East Coast Oysters with Caramelized Shallots and Champagne Vinegar</td>
<td>$2.50 each</td>
</tr>
<tr>
<td>Oysters Rockefeller</td>
<td>$35.00 per dozen</td>
</tr>
<tr>
<td>Corn Meal Crusted Calamari with a Hot Cherry Pepper Aioli</td>
<td>$6.95 per person</td>
</tr>
<tr>
<td>Festive Dips with Bread Sticks and Water Crackers</td>
<td>$3.85 per person</td>
</tr>
<tr>
<td>Fancy Mixed Nuts (Almonds, Cashews, Hazelnuts and Brazil Nuts)</td>
<td>$16.50 per pound</td>
</tr>
<tr>
<td>Spicy Barbeque Wings with Bleu Cheese Dip</td>
<td>$13.95 per dozen</td>
</tr>
</tbody>
</table>

Please see reverse for Specialty Reception Stations

(09/05)
**Specialty Reception Stations**

**Chef Carved Selections**  
*(Serves 50 Guests)*

- Fresh Herb Roasted Leg of Lamb and Minted Jelly  
  *$260.00*
- Tenderloin of Beef Encrusted in Black and Green Crushed Peppercorns  
  *$485.00*
- Roast Breast of Whole Turkey  
  *$260.00*
- Slow Roasted Steamship Pork with Home Made Apple Sauce  
  *$275.00*
- Marinated Ginger Pork Loin  
  *$255.00*
- Prime Rib of Beef with Horseradish Crème and Caramelized Shallot Au Jus  
  *$400.00*

Accompaniments include: Signature Rolls and Breads, Whipped Butter, Flavored Oils, 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.

**Salad Station**

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 Foccacia 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)  
  *$8.50 per person*

**Pasta Station**

Select Two of Each:  
- Served with Garlic Toast, Grated Parmesan Cheese  
- Black Pepper & Crushed Red Pepper  
- Cheese Tortellini, Penne, Farfelle or Bowtie Pasta  
- House Marinara, Pesto Cream Sauce, Pomodoro Or Extra Virgin Oil and Roasted Garlic  
  *$7.25 per person*

**Mashed Potato Bar**

- Red Bliss or Yukon Gold Mashed Potatoes  
- Whole Garlic Cloves, Chopped Sautéed Mushrooms  
- Whipped Butter, Margarine, Selection of Fine Oils; Freshly Grated Cheddar Cheese, and Finely Chopped Scallions  
- Served in an Elegant Martini Glass  
  *$3.50 per person*

**Brown Faculty Club Tea**  
*(minimum of 25 persons required)*

Select Two Varieties:

- Cucumber- Mint with Boursin Cheese  
- Chicken Salad with Watercress  
- Smoked Salmon with Cream Cheese and Dill or Baby Shrimp Salad, Balsamic Marinated Asparagus Spears  
- Chocolate Dipped Strawberries, BFC Home Made Cookies Starbucks Coffee and Brewed Decaf, Tazo Tea Selection Station  
  *$14.95 per person*

**A Touch of the Far East**

- Steamed Pork and Vegetarian Pot Stickers Shaomi, Hargow and Shrimp Wonton  
- Festively Displayed with Soy, Scallion and Sesame Traditional Chinese Sauces and Ponzu  
- Fortune Cookies and Orange and Pineapple Slices  
- Vegetarian Fried Rice  
  *$7.50 Per Person*

**Raw Bar**  
*(minimum of 50 persons required)*

- Clams, Oysters, Crab Claws, Chili Poached Mussels, Peel & Eat Shrimp  
- Served with Cocktail Sauce, Horseradish Sauce Basil and Tomato Dips, and Fresh Lemon  
- Market Price  
- *Enhance your Raw Bar by displaying it on a customized Ice Sculpture! (inquire within)*

**Sushi Station**  
*(minimum of 50 persons required)*

- Niguri (Ahi Tuna, Shrimp and Vegetable)  
- Maki (Salmon, Ahi Tuna and Vegetable) California Rolls, Fruit Rolls  
- Served with Pickled Ginger, Wasabi and Tamari  
- Seasonal Vegetable Crudités  
  *$8.95 per person*