

## ❖ REUNION WEEKEND 2006 ❖

We look forward to working with you to prepare class meals during Reunion Weekend. Please review the following menus and contact Jeanette Kopczynski with your menu selections and a ballpark number to serve (this will be your "original guarantee number"). Jeanette will offer cost estimates to meet your mid-February budget deadline (please contact her soon to allow enough time to plan accordingly). In May, Jeanette will send you yellow "function sheets" detailing each meal. Please review carefully since this is the document the staff uses to prepare your meal, not only in the kitchen but at the actual meal site. Upon review, please contact her with any questions or concerns since changes immediately prior to the meal are rarely possible. Finally, note that it is possible to "mix and match" some menu items. We want you to be satisfied with this part of the weekend and to enjoy the meals with your classmates. We look forward to working with you!

Jeanette Kopczynski can be reached at: [jkopczynsk@williams.edu](mailto:jkopczynsk@williams.edu) or 413-597-2121.

Please note the following:

- The Alumni Office Staff has worked with you to lock in your meal locations and has provided us with this information. Please note that hot dinners and full breakfasts can only be served in dining halls. Consult the menu packet for details on menu items appropriate for outside events.
- **A labor charge for waitstaff and bartenders of \$15.00 per staff, per hour will be charged to the class. Dining Services will determine the number of staff needed for each of your events.**
- **A 5% Massachusetts meals tax will be added to the total cost of the reunion bill, including food, labor and rentals.**
- The final guarantee of the number to serve must be given to Dining Services **by Tuesday, May 30, 2006 or you will be billed 90% of the "original guarantee."**
- We will provide dinner wine and bar beverages for all events. A wine selection as well as bar beverages is included in this packet. (NOTE: Dining Services does not have the facilities to receive and store alcoholic beverages for your class.)
- Dining Services will use disposable plates and stainless steel utensils. China is also available through Dining Services for an additional charge.
- Cook-outs require rental of a cook tent (cost approximately \$350.00) to be used in the event of rain.
- Children's Prices: 0-3 Years (No Charge); 4-10 (1/2 price); 10+ years (adult charge).
- The Alumni Office plans pay-as-you-go breakfasts in two dining halls on Friday and Saturday mornings (a continental breakfast in and a full breakfast in the other). If you want a class-only breakfast, Dining Services can prepare a continental breakfasts in almost any location. Reunion chairs are urged to plan a class-only Sunday breakfast/brunch (see menu ideas).
- Immediately after Reunion Weekend, we will send you the bill to review. We ask that you to contact the Controller's Office directly to approve the transfer of funds from your account to ours.

# COOK-OUT SELECTIONS

(Cook-out prices include all disposable products)

***ALL COOK-OUTS  
INCLUDE:***



***PLUS***



***ADD ANY 2 SALAD CHOICES BELOW:***



Rolls/Buns/French Bread Baguettes  
Condiments  
Assorted Soft Drinks  
Coffee, Tea and Decaf  
Fresh Cut Fruit Bowl or Watermelon



Tossed Garden Salad *with*  
Italian, Ranch and Fat-Free Sundried Tomato Dressing  
Caesar Salad  
Szechuan Noodle Salad  
Tortellini Dijon Salad  
Italian Penne Pasta Salad  
Potato Salad (traditional or vinaigrette)  
Orzo and Artichoke Salad  
Grilled Vegetable Salad

***ALSO ADD:***

***1 DESSERT***



Macaroon Cookie Bars  
Giant M & M Cookies  
Black Forest Brownies  
Lemon-Layer Cake  
Angel Food Cake w/ Strawberries

**Cook-Out Beginnings.....\$ 8.00 per person**

❖ ***ANY OF THE FOLLOWING ITEMS MAY BE ADDED TO THE ABOVE \$8.00 COOK-OUT:***

(Combination cook-outs are available; please ask for assistance when planning)

Hamburgs, Hot Dogs, Portobello Burgers or  
Tempeh Burgers & Tofu Dogs.....\$4.00pp  
5 oz. Boneless Chicken Breast  
Plain, Marinated or BBQ.....\$5.00pp  
5 oz. Grilled Marinated Sirloin Steak.....\$9.50pp  
5 oz. Seared Marinated Salmon Filet.....\$7.00pp

BBQ Pork Ribs.....\$6.50pp  
New England Clam Chowder.....\$3.50pp  
1 1/2# Steamed Maine Lobster.....market price

## COMPLETE SERVED DINNERS

(in Dining Halls only)

*Choose 1 entree below for your group's dinner.*

Chicken Picatta.....	\$21.00pp
Roast, Peppered Tenderloin with Tarragon, Caper Sauce.....	\$30.00pp
Baked Stuffed Sole.....	\$20.50pp
Crispy Citrus Salmon Kyoto.....	\$21.00pp
Baked Stuffed Shrimp .....	\$24.50pp

### **Vegetarian Option:**

Herb-Marinated Grilled Portobello Mushrooms.....	\$16.50pp
Grilled Teriyaki Sesame Tofu Steaks with Julienne Vegetables.....	\$17.50/pp

*\*The number of Vegetarian entrees must be determined when giving your final counts.*

### **Entree Price Includes:**

Garden Salad with Balsamic Vinaigrette Dressing or Chilled Gazpacho  
Parisian Carrots or Roasted Seasonal Vegetables  
Honey Roasted Yukon Gold Potatoes or Steamed Red Potatoes  
Assorted Dinner Rolls  
Cappuccino Cake or Lemon Mousse Cake  
Coffee, Tea, Decaf

## BUFFET DINNER MENU – UNDER A DINING TENT

Designer Plastic Ware and Stainless Steel Utensils will be used on these events unless rental china is requested.

Garden Salad with Raspberry Vinaigrette – Pre-set

*Choose 2 entrees from the below offerings:*

5 oz. Grilled Marinated NY Sirloin Steak Smothered with Onions and Mushrooms

5 oz. Haddock with Seafood Topping and Lobster Sauce

5 oz. Baked Marinated Salmon with Dill Sauce

5 oz. Chicken Tuscany

*Entree price also includes:*

Medley of Broccoli, Cauliflower and Carrots

Roasted Red Potatoes

Assorted Rolls

Fresh Cut Fruit Bowl

Mini Cheesecakes and Assorted Pastry Bars

Coffee, Tea & Decaf

\$26.50/pp

Vegetarian Option: Stuffed Eggplant with Balsamic Vegetables & Tempeh

\*The number of Vegetarian entrees must be determined when giving your final counts.

## BREAKFAST SELECTIONS

***BARE BONES BREAKFAST INCLUDES***

Coffee, Tea, Decaf

Orange Juice & Cranberry Juice

Assorted Fruit Muffins or Assorted Scones

**\$4.00 per person**

***CONTINENTAL BREAKFAST INCLUDES:***



Coffee, Tea, Decaf

Orange, Cranberry, Grapefruit & Tomato (Select 2)

Regular & Skim Milk

Assorted Dry Cereals

⇒ PLUS

*CHOOSE 3 BAKED ITEMS BELOW:*



Assorted Donuts

Fresh Fruit Muffins

Assorted Scones

Coffee Rolls

Lo-Fat Lemon/Blueberry Cake

Whole Bananas or Whole Fruit Bowl

Non-Fat Fruit Yogurt

**\$6.50 per person**

***FULL BREAKFAST INCLUDES:***



Coffee, Tea, Decaf

Orange, Cranberry or Tomato Juice (select 2)

Regular & Skim Milk

Assorted Dry Cereals

Scrambled Eggs & Eggbeaters

*CHOOSE 2 ITEM:* ⇒ PLUS ⇒ *CHOOSE 1 ITEM:*



Melon Slices

Fresh Cut Fruit Bowl

Whole Bananas or Whole Fruit Bowl

Non-Fat Fruit Yogurt



Lemon French Toast

Pancakes

(plain, blueberry or chocolate chip)

*PLUS 2 BAKED ITEMS FROM ABOVE*

**\$7.95 per person**

***ANY OF THESE ITEMS MAY BE ADDED TO THE \$ 7.95 FULL BREAKFAST:***

Turkey Breakfast Sausage.....\$1.25pp Blintzes with Fruit Topping.....\$2.75/pp

Maple Smoked Pork Breakfast Sausage.....\$1.25pp Fresh Vegetable Quiche.....\$1.25pp

Vt. Smoked Bacon Strips.....\$1.25pp Belgian Waffles.....\$1.00pp

Fresh Baked Bagels with Cream Cheese.....\$1.00pp Hash Brown Potatoes..... \$1.00/pp

with Smoked Salmon Cream Cheese.....\$3.50/pp Home Fries.....\$.75/pp

O'Brien Potato Pancakes.....\$1.75/pp Potato and Egg Breakfast Souffle.....\$1.75/pp

**BRUNCH 1 - \$9.95 per person**

Cranberry & Orange Juice  
Assorted Fresh Cut Fruit  
Lemon French Toast *with* Maple Syrup  
Fresh Baked Southern Style Ham with Honey-Mustard  
Fresh Baked Bagels *with* Whipped Chive Cream Cheese &  
Fruit Preserves  
Chef's Choice Coffee Cake  
Regular & Skim Milk  
Coffee, Tea, Decaf

**BRUNCH 2 - \$12.95 per person**

Cranberry & Orange Juice  
Assorted Fresh Cut Fruit  
Fresh Vegetable Quiche  
Fresh Baked Southern Style Ham *with* Honey-Mustard  
Fresh Baked Bagels *with* Whipped Cream Cheese,  
Smoked Salmon Spread & Fruit Preserves  
Lemon French Toast *with* Maple Syrup  
Chef's Choice Coffee Cake  
Regular & Skim Milk  
Coffee, Tea, Decaf

**BRUNCH 3 - \$16.95 per person**

Fresh "Samantha" Juices  
Assorted Fresh Cut Fruit Minted with Raspberry Crème Fraiche  
Italian Frittata  
Welsh Rarebit over Crostinis  
Fresh Baked Bagels *with* Smoked Salmon Cream Cheese  
Hash Browns  
Roast Beef Hash  
Bacon  
Cinnamon Buns  
Regular & Skim Milk  
Coffee, Tea, Decaf

## Suggested Wine List

### Whites

Smoking Loon Chardonnay 2001 (California)	\$12.00
Kendal Jackson, Chardonnay, 2004 (California)	\$11.50
Kendal Jackson, Sauvignon Blanc (Napa)	\$11.50
R. H. Phillips, Chardonnay, 2003 (Dunnigan Hills)	\$10.00
Jindalee, Chardonnay, 2004 (Australian)	\$ 8.00
Mezza Corona, Pinot Grigio, 2004 (Trentino)	\$ 8.00

### Reds

Villa Mt. Eden Tall Trees Cabernet Sauvignon ( Napa )	\$13.00
Luna di Luna Sangiovese/Merlot (Italy)	\$12.00
Blackstone Merlot 2002 (California)	\$11.50
Chateau Delord, Premier Cotes du Bordeaux, 2001	\$10.50
R.H. Phillips, Cabernet, 2002 (Dunnigan Hills)	\$10.00
Lindeman's Shiraz Bin 50, 2003 (Australia)	\$ 8.00

### House Wines

Foxbrook, Chardonnay, 2003 (California)	\$ 6.50
Foxbrook, Merlot, 2003 (California)	\$ 6.50
Foxbrook, Cabernet Sauvignon, 2003 (California)	\$ 6.50
Foxbrook, White Zinfandel (California)	\$ 6.50

### Bar Prices

**Beer:** Domestic \$3.00/ea, Imported \$4.00/ea

**Wine:** \$3.00 per glass

**Mixed Drinks:** \$5.00 per drink

**Frozen Drinks:** \$6.00 per drink (available upon request)

**Non-Alcoholic Beverages:** \$1.25 per drink (soft drinks, juices, Perrier and (chocolate) milk