

THE LORING PASTA BAR ~ THE VARSITY THEATER

CATERING MENU ~ FALL 2010

A GUIDE TO THE CATERING MENU & YOUR TASTING!!

GUIDELINES FOR SELECTING MENU ITEMS:

- Buffet menu selections for Varsity Theater or Red Room events consist of two courses – please select 6 appetizers for the first course (These will be served as a mix of stationary and butler passed). Course two includes 6 - 8 menu items as well. Our suggestion for a good buffet spread: 1 salad, 1 side item, 2 or 3 pastas, and 2 entrees.
- If you have opted for plated dinner service over buffet, please select 6 appetizers for the first course. Select 1 salad and 3-4 pastas/entrees as options for the second course.

Please be aware that none of the per person costs include any additions such as desserts or late-night snacks. Your final cost for food will be the food purchase minimum or the per person cost, whichever is greater.

NOTE: The food purchase costs also include most non-alcoholic beverages such as soda, juice, coffee, tea and milk.

SELECTING MENU ITEMS:

- You will notice on the first page of the catering menu a key for two symbols – these symbols represent items that are currently available to order during your tasting (♣) as well as items that can be prepared vegetarian (♠). Although not all items are available to taste this evening, the selections that you do taste will provide a clear picture of Loring Pasta Bar's unique presentation and flavor of our menu items.
- Your server is well-equipped to answer any questions that you have about menu items on the current dinner menu.
- Almost all menu items can be ordered as half-size portions – giving you a better opportunity to sample more choices.

WHAT YOUR GIFT CARD IS GOOD FOR:

- Any and all menu items on the dinner menu.
- Any and all drinks. We strongly suggest trying a few wines should you choose to host wine at your event.
- If you have a remaining balance on your card – PLEASE do come back and use it again for lunch or dinner!

Please be aware that your gift card is not applicable to the final bill of your event and is not good towards the purchase of Varsity Theater tickets or Loring | Varsity merchandise.

If you should have any questions about this menu, or in planning the menu for your event, please do not hesitate to contact your catering captain.

We encourage you to schedule your tasting any weeknight (Monday - Thursday) during dinner. This way your server will be able to give you more attention and you will be able to take advantage of 1/2 size taster portions available then for many of our dishes.

On behalf of the entire staff of The Loring & The Varsity, we are delighted to be working with you on your event.

ENJOY!

~ The Loring Pasta Bar & The Varsity Theater

Update: 29 September 2010

MENU GUIDELINES

When planning your menu for your event, please use these guidelines. The per person amount is there as a guide. Your final cost is the food minimum or the per person cost, whichever is the greater number.

BUFFET MENU Red Room - OR - Varsity \$35 per Person

- 6 appetizers
(a mix of stationary and passed)
- 2 salads -OR - 1 salad and 1 side item
- 2 or 3 pastas
- 2 entrées

APPETIZER SPREAD Red Room - OR - Varsity \$20 per Person

- 7 appetizers
(a mix of stationary and passed)

PLATED MENU Red Room \$40 per Person

- 6 appetizers
(a mix of stationary and passed)
- 1 salad
- 3 or 4 pastas and entrées

FULLY COURSED MENU Varsity \$50 per Person

- 4 passed canapés
- salad course
- pasta course
- entrée course

Please be aware that none of the per person costs include any additions such as desserts, additional side dishes, and/or late night snacks.

Please be aware that the food purchase costs also include non-alcoholic beverages such as soda, coffee, tea, and milk.

THE LORING PASTA BAR ~ THE VARSITY THEATER

CATERING MENU ~ FALL 2010

Canapés & Appetizers

- Prosciutto Wrapped Asparagus
with lemon-infused mascarpone
- Chicken Wings
in a lime, brown sugar, honey, and jalapeño glaze
- Miniature Chicken Eggrolls ✚✧
with sweet and sour dipping sauce
- Spicy Tuna Sushi Rolls ✚
-AND/OR-
Vegetarian California Sushi Rolls ✚✧
with soy dipping sauce
- Thai Chicken Skewers
in a rice wine vinegar, Thai basil, and herb marinade
- Miniature Black Bean Tostados ✧
with fresh guacamole
- Coconut Shrimp
with honey mustard dipping sauce
- Kalamata Olive Tapenade ✧
on house-made crostinis with roasted red peppers and chevre
- Chicken & Vegetable Pan Seared Potstickers ✚
with soy dipping sauce
- Miniature Grilled Cheese Sandwiches ✧
with cheddar or gruyere
- Chicken Satay
with peanut sauce marinade
- Beef Skewers
in an aged balsamic glaze
- Spicy Tuna Tartare
on fried nori crisps
- Steak Tartare
on wasabi rice crackers
- Salsa Italiano Crostinis ✚ ✧ ✨
Italian salsa of minced tomatoes and herbs on toasted bread with chevre
- Artichoke Ramekin ✚✧
The Loring's signature dish with garlic toast
- Classic Shrimp Cocktail
with horseradish-laced cocktail sauce
- Shrimp Cocktail Tomatoes
cherry tomatoes stuffed with baby shrimp and horseradish-laced cocktail sauce
- Tempura Fried Calamari ✚
served with red pepper aioli
- Tempura Fried Baby Vegetables ✚✧
served with basil pesto and red pepper aiolis
- Ciabatta Bruschetta ✚✧
house-made bread topped with fresh bull mozzarella, fresh basil, yellow tomatoes, roasted red peppers, and balsamic syrup
- Poached Salmon
dressed with lemon and dill-infused crème fraiche and fresh cucumbers - additional costs apply
- Stuffed Crimini Mushrooms ✧
filled with three cheeses, spinach, and mild Italian sausage (optional)
- Grilled Seasonal Vegetables
an assortment of grilled vegetables tossed in herbed oil
- Fresh Vegetable Crudités
with buttermilk ranch dipping sauce and red pepper aioli
- ✚ - Denotes items that are currently available for tasting on the restaurant's menu
✧ - Denotes items that are or can be vegetarian
✨ - Please note that the Salsa Italiano Crostinis is a variation of the Salsa Italiano on the current menu

Salads

House Salad ✦

mixed field greens in a light vinaigrette

Caesar Salad ✦

hearts of romaine, house-made croutons, and shaved parmesan tossed in a garlic and egg dressing

Salade Sauvage ✦

mixed field greens with crumbled bleu cheese, candied walnuts, fresh pears, and raisins

Entrées

Roast Beef

served with béarnaise sauce, mushroom and bacon gravy, horseradish cream sauce, or au jus

Beef Bourguignon ✦

braised with aromatic vegetables in a Burgundy reduction

Central American Beef Tips ✦

in a coulis of roasted tomatoes, bell peppers, and onions with saffron-infused basmati rice and fried plantains

Chicken Piccata ✦

sautéed in a lemon, caper, and sherry sauce

Sautéed Salmon ✦

encrusted in chili, cumin, and garlic in a creamy tomato and dill sauce

Pork Tenderloin ✦

in a Vermont maple syrup reduction with roasted baby red potatoes, roasted baby carrots, caramelized onions, and dried cranberries

Pastas

Fettuccini Carbonara ✦

with cottage bacon, garlic, cream, peas, and parmesan cheese

Linguini with Clams ✦

in a garlic cream sauce with lemon and thyme

Saffron Chicken Linguini ✦

with roasted red peppers in a salsa verde of basil, spinach, and cilantro

Spaghetti with Meatballs ✦

with all beef meatballs in a creamy marinara sauce

Seafood Spaghetti ✦

scallops, shrimp and assorted shellfish with squid ink spaghetti in a saffron cream sauce

Vegetarian Orzo ✦

with grilled artichoke hearts, asparagus, and cherry tomatoes in a balsamic reduction

Orecchiette and Green Beans ✦

ear-shaped pasta with French-style green beans and button mushrooms in a lemon herb and garlic sauce

Cheese Tortellini ✦

in a classic Bolognese sauce with ground beef, carrots, onions, and celery

- OR -

in a northern Italian cream sauce with toasted pine nuts and prosciutto

Roasted Chicken and Smoked Mozzarella Ravioli ✦

in a Napolitana sauce of concassed tomatoes, roasted garlic, basil, and extra virgin olive oil

Portabella and Aubergine Vegetarian Lasagna ✦

roasted portabella mushrooms and panko-encrusted eggplant layered with house-made sheet pasta, fontina, and baby mozzarella

PLEASE NOTE THAT THERE ARE ITEMS
ON THIS MENU THAT ARE NOT AVAILABLE
FOR TASTING AT THE RESTAURANT

LIKewise, THERE ARE ITEMS
ON THE RESTAURANT'S MENU THAT
ARE NOT AVAILABLE FOR CATERING EVENTS

PLEASE NOTE THAT, WITH A FEW EXCEPTIONS,
MOST OF OUR PASTAS CAN BE MADE VEGETARIAN

GLUTEN-FREE PASTA CAN BE SUBSTITUTED FOR
MOST PASTAS FOR AN ADDITIONAL CHARGE

DON'T FORGET TO LET YOUR SERVICE
CAPTAIN KNOW IF YOU HAVE ANY FOOD
ALLERGIES AND/OR DIETARY RESTRICTIONS

Sandwiches

Smoked Turkey ❖

with fresh avocado, tomatoes, alfalfa sprouts, and pepperjack cheese

Ham & Cheese Panini ❖

with forest ham, cheddar cheese, and tomatoes

Toasted Italian Hoagie ❖

layered with Genoa salami, pepperoni, cottage bacon, gruyere, tomatoes, fresh basil, and a balsamic reduction

BLT ❖

applewood-smoked bacon, fresh tomatoes, and lettuce on toasted cranberry rice bread with chipotle mayonnaise

Portabella Mushroom and Pepperjack Panini ❖

on house-made bread

Miniature Meatball Sandwiches ❖

all beef meatballs with marinara sauce, fresh basil, roasted sweet peppers and onions, and mozzarella

Miniature Roast Beef Sandwiches

with horseradish-laced mayonnaise

❖ - Denotes items that are currently available for tasting on the restaurant's menu

Side Dishes

Grilled Seasonal Vegetables

Garlic Mashed Potatoes

Smoked Mozzarella Au Gratin Potatoes

Roasted Baby Red Potatoes

Steamed Edamame

Grilled Artichoke Hearts and Mushrooms

Grilled or Steamed Green Beans

Fresh Fruit Platter

Fresh Vegetable Crudités

with buttermilk ranch dipping sauce and red pepper aioli

Domestic Cheese & Cracker Platter

with a variety of soft and aged cheeses - additional costs apply

Mini Desserts

(Additional Charge of \$5/person)

Passion Fruit & Key Lime Tartlets

Lemon Curd Tartlets

Fruit Compote Tartlets

Canolis filled with white and/or dark chocolate mousse

Miniature Vanilla Bean Crème Brûlée

White and/or Dark Chocolate Mousse Tartlets

Miniature Flourless Chocolate Bête Noir

Chocolate Brownies

Devil's Food Chocolate Cake

Spiced Apple Cake

Spiced Carrot Cake with Cream Cheese Frosting

Chocolate Chip Cookies

Espresso Cake

Plated Desserts

(Additional Charge of \$8/person)

New York-Style Vanilla Cheesecake

Tiramisú

Apple Cherry Cake

Vanilla Bean Crème Brûlée

Chocolate Soufflé

Late Night Snacks

(Additional Charge of \$5/person)

Cracker Crust Pizzas

Your choice of pepperoni, cheese, supreme, prosciutto & chevre, portabella mushroom, or chicken & hoisin black bean BBQ sauce

Mini Hamburger Bar

All Beef mini hamburgers with all the fixings

Chicago Hot Dog Bar

Hot Dog bar with various condiments

Mini Sandwiches

Please refer to our list of sandwiches on this page

SPECIALTY ITEMS ~ FALL 2010

The following items are not in daily production nor are they on our current menus, but are available for an additional chef charge and per item costs above the food minimum. Please ask your catering representative for a quote.

Salads

Bleu Apple Salad
mixed field greens with aged bleu cheese, sprouted beans, fuji apples and uncured bacon in a caramelized onion and cider vinegar dressing

Shitake Mushroom Mini Eggroll Salad
with mixed greens and Napa cabbage in a sweet and sour soy dressing

Gazpacho Arugula Salad
with minced carrots, celery, cucumber, tomatoes, and cilantro in a raspberry and chipotle vinaigrette

Greek Salad
mixed greens with kalamata olives, hard boiled eggs, radishes, red onions, feta, and artichoke hearts in a feta and olive oil vinaigrette

Pastas

Parpardelle
with roasted red peppers, crimini mushrooms, and spinach in a citrus butter sauce

Spaghetti Napolitana
in a sauce of concassed tomatoes, roasted garlic, fresh basil, and extra virgin olive oil

Portabella Mushroom Ravioli
in a beurre blanc sauce with tomato and corn salsa and ham

Mushroom Penne
in a gorgonzola cream sauce with toasted pine nuts and raisins

Entreés

Chicken Oscar ❖
with fresh crab meat and grilled asparagus topped with béarnaise sauce

Chicken Marsala
in a Madiera demi-glace with roasted garlic orzo and blanched green beans

Lemon Caper Chicken
in a tarragon cream sauce with basamati rice

Chicken Cacciatore
braised in a sherry and herb-infused tomato sauce with mushrooms and topped with parmesan and mozzarella

Pork Spareribs
with a savory pineapple glaze

Sautéed Loin Lamb Chops
in a jus of white wine, tomatoes, garlic, thyme, lemon pepper, and honey mustard

Pan Seared and Roasted Duck Breast ❖
in an orange, black bean, and hoisin glaze

Shrimp and Pears
in a brandy and green peppercorn cream sauce with basmati rice

Shrimp Enchiladas
with queso fresco and spices

Seafood Cornucopia
featuring Maine lobster, oysters, crabs, prawns, and other shellfish

❖ - Denotes items that are currently available for tasting on the restaurant's menu

THE LORING PASTA BAR ~ THE VARSITY THEATER

CATERING WINE LIST ~ FALL 2010

Chardonnay

❖ TERRA ANDINA, Chile.....	\$24
❖ SIMI, Sonoma, California.....	\$32
SONOMA CUTRER, Russian River Ranches, California.....	\$32

Sauvignon Blanc

❖ ARMAND ROUX VERDILLAC, Bordeaux.....	\$25
CHATEAU STE. MICHELLE, Washington (VARSITY THEATER EXCLUSIVE).....	\$32
MONMOUSSEAU, Sancerre, Loire, 2007.....	\$28

Pinot Grigio

SANTA DI TERROSA, Italy.....	\$23
KELLEREI KALTERN, Alto Adige, Italy.....	\$24
❖ LUCCIO, Italy.....	\$24
TRIMBACH RESERVE, Pinot Gris, Alsace.....	\$32

Interesting Whites

CHATEAU MONTFORT, Chenin Blanc, Vouvray.....	\$23
❖ NEW AGE, Malvasia Bianca/Sauvignon Blanc, Argentina.....	\$24
❖ VALDELAINOS, Verdejos, Rueda, Spain.....	\$25

Sparkling

KRISTIAN REGALE Non-Alcoholic Pear Sparkler.....	\$28
❖ MONMOUSSEAU, Brut, France, N.V.....	\$23
CHANDON, Brut, California, N.V.	\$32
MOËT & CHANDON "Imperial", France, N.V.	\$65

Cabernet Sauvignon

SMOKING LOON, Napa Valley.....	\$26
B.V., Napa Valley.....	\$30
❖ ALEXANDER VALLEY VINEYARDS, Alexander Valley.....	\$32
SIMI, Alexander Valley.....	\$42
VERAISON, Napa Valley.....	\$58

Merlot

RUTHERFORD HILLS, Napa Valley.....	\$28
ALEXANDER VALLEY VINEYARDS, Alexander Valley.....	\$30

❖ Denotes wines that are available by the glass at the restaurant and are always available for tasting

Pinot Noir

❖ LINDEMANS "Bin 99", Australia.....	\$28
HARTFORD "Land's End", Sonoma.....	\$40
KEN WRIGHT, Shea Vineyards, Oregon (Limited Availability).....	\$59

Zinfandel

SIN ZIN, Alexander Valley.....	\$28
FANCIS FORD COPPOLA "Director's Cut," Dry Creek Valley, Sonoma.....	\$34
NALLE Old Vines Zinfandel, Dry Creek Valley, Sonoma.....	\$39

Syrah / Shiraz

BIG RED MONSTER, Syrah/Petit Syrah/Zinfandell, Napa Valley.....	\$23
PARDUCCI, Petit Syrah, Mendocino (Organic).....	\$26
❖ WOOP WOOP, Australia.....	\$28
❖ BOGLE, Petite Syrah, Sonoma County.....	\$28
LE GRAND NOIR Cabernet/Shiraz, Vin de Pays, France.....	\$28
COLUMBIA CREST "Two Vines", Washington State (VARSITY THEATER EXCLUSIVE).....	\$32

French & French Style Wines

❖ MAS DE BRESSADES, Costières de Nîmes, France.....	\$25
ALEXANDER VALEY VINEYARDS "Cyrus" Meritage, Alexander Valley.....	\$50
VIEUX TELEGRAPHE, Châteauneuf du Pape, France.....	\$75

Italian Wines

FRASCOLE, Chianti, Rufina.....	\$26
❖ BÚCARRO, Montepulciano d'Abruzzo, Tortona (Organic).....	\$28
MICHELLE CHIARLO "Le Orme" , Barbera d'Asti.....	\$28
COPERTINO RISERVA, Negroamara/Malvasia Nera, Puglia.....	\$28
VILLA POZZI, Nero d'Avola, Sicily.....	\$30
CORTEFORTE, Amarone, Verona.....	\$45

Spanish & South American Wines

❖ KAIKEN, Malbec, Argentina.....	\$25
TORRES CORONAS, Tempranillo, Catalunya, Spain.....	\$26
NORTON, Malbec, Argentina.....	\$30
CONDE DE VALDEMAR, Rioja Criziana, Spain.....	\$31

❖ Denotes wines that are available by the glass at the restaurant and are always available for tasting.

Please note that The Loring Pasta Bar and The Varsity Theater do not allow any outside wine, beer, or liquor.

THE VARSITY THEATER - LIQUOR & BEER LIST

Vodka

Absolut
Regular, Citron, Kurant, Mandarin, Pear, Peppar,
Ruby Red
Jeremiah Weed Sweet Tea Vodka
Grey Goose
Ketel One
Stoli
Regular, Blackberry, Blueberry, Orange,
Raspberry, Strawberry, Vanilla

Gin

Beefeater
Bombay Sapphire
Hendricks
Tanqueray

Rum

Bacardi
Silver, Limon, O, Razz
Captain Morgan
Malibu
Meyer's Dark

Tequilla

Jose Cuervo Especial
Patron Silver
Sauza Reposado

Whiskey

Canadian Club
Crown Royal
Jack Daniels
Jameson
Powers
Seagram's 7
Southern Comfort
Windsor

Bourbon

Jim Beam
Knob Creek
Maker's Mark
Wild Turkey

Scotch

Dewar's White Label
Glenlivet (12yr.)
Johnnie Walker Red Label
Johnnie Walker Black Label
Macallan (12yr.)

Brandy & Cognac

Christian Brothers VS
Courvoisier VS
Hennessy VS

Cordials

Baileys
Campari
Chamboard
Chartreuse
Cointreau
Disaronno
Drambui
Fragelico
Fernet-Branca
Grand Mariner
Jagermeister
Kahlua
Pernod
Pimm's No. 1
Romana Sambuca
Rumple Mintze

Beer

<i>ON TAP</i>	<i>IN CAN</i>
Bells Two Hearted Ale	Heinekin
Blue Moon	Newcastle
Fat Tire	Pabst Blue Ribbon
Grain Belt Premium	Sapporo
Guinness	Strongbow Cider
Michelob Golden Light	Surly Bender
Pilsner Urquell	Surly Furious
Summitt Extra Pale Ale	Tecate
	Leinie's HoneyWeiss
	Haacke Beck N.A.

Rail Cocktails are in the \$4.75 range.
Call Cocktails are in the \$6 - \$6.5 range.
Top Shelf Cocktails are in the \$7 - \$8.5 range.
Beers are in the \$4 - \$6 range.

THE LORING PASTA BAR - LIQUOR & BEER LIST

Vodka

Absolut
Regular, Açai Berry, Citron, Kurant, Mandarin,
Peach, Pear, Peppar, Ruby Red
Belvedere
4 Oranges
Grey Goose
Jeremiah Weed Sweet Tea Vodka
Ketel One
Opulent
Prairie Organic Vodka
Sobieski
Stoli
Regular, Blueberry, Orange, Raspberry, Vanilla

Gin

Beefeater
Bombay Dry
Bombay Sapphire
Hendricks
Tanqueray

Rum

Bacardi
Silver, Dragon Berry, Limon, O, Razz,
Toasted Cherry
Captain Morgan
Leblon Cachaça
Malibu
Regular, Mango
Meyer's Dark

Tequilla

Cazadores Reposado
Corzo Silver
Don Eduardo Añejo
Don Julio Reposado
El Jimador Reposado
Patron Silver
Sauza Gold

Brandy & Cognac

Christian Brothers VS
E & J
Hennessy VS
Martel VSOP
Remy Martin VSOP

Whiskey & Bourbon

Bushmill's
Canadian Club
Crown Royal
Jack Daniels
Jameson
Jim Beam
Jim Beam Rye
Knob Creek
Maker's Mark
Power's
Seagram's 7
Southern Comfort
Wild Turkey 101
Windsor Canadian

Scotch

BLENDED
Buchanan 12yr.
Chivas Regal
Dewar's
Johnnie Walker
Red (8yr), Black (12 yr.),
Green (15yr.)
SINGLE MALT
Cragganmore 12yr.
Dalwhinnie 15 yr.
Glenkinchie 12 yr.
Lagavulin 16 yr.
Oban 14 yr.
Talisker 10 yr.

Cordials

Aperol
Baileys
Campari
Chamboard
Chartreuse
Cointreau
Disaronno
Drambuie
Frangelico
Fernet-Branca
Grand Mariner
Jagermeister
Kahlua
Ouzo
Pernod
Pimm's No. 1
Romana Sambuca
Rumple Mintze

Bottled Beer

Amstel Light
Blue Moon
Corona
Fat Tire
Guinness
Haacke Beck N.A.
Heinekin
Miller Light
Modelo Especial
Negra Modelo
Newcastle
Strogbow Draft Cider
Summit Extra Pale Ale
Surly Cynic
Well's Banana Bread Beer

Rail Cocktails are in the \$4.75 range.
Call Cocktails are in the \$5 - \$6 range.
Top Shelf Cocktails are in the \$6.5 - \$8.5 range.
Beers are in the \$4.5 - \$6 range.