

# Catering on the Charles

## Spring Newsletter

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Welcome to the second issue of the Catering Newsletter! Catering is currently gearing up for Open Houses and Commencement. Included in this letter are timelines and helpful reminders to assist you with planning your event. We look forward to working with you!



**Liquor Licenses Reminder**—Thirty days' notice is required by the cities of Boston and Brookline to apply for liquor licenses. If you wish to have bar service at your event, please notify your Catering Sales Representative as soon as possible with details, but at least 30 days prior to your event date.

**Manager on Duty Phone Number**— If you need assistance with your day-of catering order during non-business hours, please call the Manager on Duty phone, at 617-212-4569. Please refrain from using this number to place orders.

**Commencement Weekend—May 18, 19 & 20**—Please reach out to your sales representative as soon as possible regarding your Commencement Weekend Events. Catering Deadlines are as follows:

March 7—Coordinators to review, update, and confirm 2012 event with Catering

March 28—Event sheets to be completed by Catering and sent to Coordinators for review

April 2—Commencement ISRs to be submitted to Catering

May 7-11—Final Meeting scheduled with Catering to ensure all details are in place. Final numbers due to Catering.



### Meet Your Catering Team!

(Back to front, left to right)

Deb Dewar—Director of Catering  
 Tara Gonzalez—Asst. Catering Director  
 Heather Schell—Sales Manager  
 Kim Willard—Sales Manager  
 Lidia Liendo—Office Manager  
 Sarah Nyeste—Events Manager  
 Ivana Garside—Events Manager  
 Grace Kwak—Events Manager  
 Courtney Maleakas—Dir. of Special Events



### Meet Your Stewarding Team!

(Back to front, left to right)

Hugo Mansilla, Melvin Resto, Jose Torres, Luis Romero, Quang Nguyen (Stewarding Manager), Antonio Romero

### Charlie To Go Online Training:

We would like to schedule another Charlie to Go online training session. If you are interested in attending a session, please contact Kim Willard at 617-358-1406.



### Did you know?

**The Hillel House**—located at 213 Bay State Road, provides all of the kosher Catering needs across campus.

If you would like to have kosher items available at your event, please contact your Catering Sales Representative.

### CATERING'S MOST WANTED!!

#### AMNESTY MONTH!!

Provide any information resulting in the apprehension of any "lost" Catering supplies (linen, tongs, coffee pots, etc) by April 1st, and be entered in a drawing to win a FABULOUS PRIZE!



No questions asked!

Drop any supplies anonymously at the GSU entrance off of University Rd, or call us for a pick up - free of charge and free of guilt!

Contact Catering @ 617-353-2957



### Spring Raffle!!

Place your April Catering Orders by March 20th, and be entered to win a FREE Terrier Continental Breakfast for 15 people!

### Strawberry Rhubarb Crisp Recipe:

<u>Ingredients</u>		<u>Topping</u>	
Strawberries	1 qt	Flour	1 1/4 cup
Rhubarb	4 stalks	Oats	1/2 cup
Sugar	3/4 cup	Brown Sugar	1 cup
Corn Starch	1/4 cup	Butter	6 oz
Fresh Orange	1 each	Vanilla	1 tsp
		Salt	pinch
		Water	1 Tbsp

Fruit Mix: Clean and Quarter Strawberries. Cut Rhubarb into 1/2 inch slices. Zest and Juice Orange. Add corn starch and toss all ingredients with sugar.

Crumb Topping: Cut butter in to flour and brown sugar until pea sized, add remaining ingredients and mix well.

Place Fruit mix in individual ramekins or a shallow baking dish, top with crumb topping and bake at 350 for 30 minutes.

