

## General Information

All menu items will be served in aluminum foil pans, trays or individual lunch boxes. Cold beverages will be served in individual bottles, and hot drinks will be served in "Joe box" beverage containers.

All meals will be accompanied by compostable eco-ware utensils for no extra charge, or noncompostable upscale black utensils for an additional fee.

## Guaranteed Guest Count and Billing

A final guaranteed guest count is due at least 3 business days prior to the event. The Catering Department will plan and make food purchases accordingly. You will be billed for the guaranteed number, or the actual number of guests, whichever is greater. If a guaranteed number is not provided by the due date, once confirmed your last estimate will be used as your final guest count. Catering will not be responsible for under-producing food if the guest count exceeds the guaranteed amount.

## Confirmations

It is the responsibility of the person booking the event to verify that all information on the catering sales order is correct and to contact the Catering Department if any changes are required.

## Cancellations

All cancellations must be made 3 business days prior to the event. Events cancelled with less than the required notice will be assessed and billed based on the costs incurred.

## Billing

All catered events must be paid for using a college account number. No other forms of payment will be accepted. The prices listed in this guide are for college sponsored events only. All outside organizations are subject to sales tax, service charges, and any additional fees incurred.

## Delivery, Set Up, and Clean Up

All prices listed include delivery, set up, and clean up services for your event on campus. Please notify the Catering Department if the location of your event has specific hours of operation that would dictate clean up or set up times. Due to the COVID-19 pandemic, we will be doing pick-up, and dropoff catering only to ensure the safety of event attendees, and our staff. Adding table linens will be discussed on case-by-case basis and will depend on current COVID-19 restrictions.

Container options: Aluminum foil containers, round, rectangular, half pans \& full pans, disposable trays. All pastry and dessert items will be individually wrapped.

Utensil options: Compostable eco-ware or upscale black plastic
Beverage options: Water or individual bottled juice and sodas. Hot beverages will be served in Joe boxes and accompanied by portioned sugar and creamers.

Orders may be placed for the following quantities of guests: 6-10 people, 10-15 people, or 20-25 people.

## Pick-up Hours

Orders are available for pick-up from 8:00 a.m.to 4:00 p.m. Pick-ups before or after the designated hours will incur additional labor charges. Orders during all college-designated holidays will also be subject to additional charges. If the college closes due to inclement weather, it is the responsibility of the client to notify the catering office of the status of your pick-up and rescheduling information. Drop-offs will be assessed on a case-by-case basis and will be available depending on Catering Department staff availability. We will follow all COVID-19 safety guidelines to ensure the wellbeing of event attendants during the drop-off process. Before your event, please confirm the time and date of your catering order by speaking with a representative of the Catering Department. All drop-off orders will be handled individually, and with care.

All orders must be booked in CaterTrax using the custom order box to create your orders.
We look forward to serving you.

## BREAKFAST BUFFETS

All breakfast buffets include regular and decaffeinated coffee with assorted hot teas. Prices include delivery, setup and clean up with eco-friendly service ware.

All meals on the breakfast buffet can be packaged individually. Please inform the catering department if this is your preference.

Minimum 10 guests

Early Riser | \$4.95 per guest
House-baked baked muffins, scones and mini Danish pastries
Choice of orange juice, cranberry juice, apple juice, and bottled water Regular and decaffeinated coffee served with hot tea in Joe boxes

Deluxe Continental | \$6.95 per guest
Assortment of bagels with whipped cream cheese, butter, and jams
Assorted bakery tray, house-made muffins, scones, and Danish pastries
Seasonal fruit salad, diced and presented in individual cups with lids
Choice of orange, cranberry, apple juice or bottled water
Regular and decaffeinated coffee served with hot tea in Joe boxes

Seasonal fruit cups | \$2.69 per person
Diced seasonal fruits, minimum 15 people

Sunrise Starters | \$4.65 per guest
Seasonal fruit cups
Assorted bottled juices
Regular and decaffeinated coffee served with hot tea in Joe boxes

Good Morning | \$9.95 per guest
Assorted tray of house-baked goods, fluffy scrambled cage free eggs, or roasted tomato, spinach and cheese quiche

Applewood smoked bacon or turkey sausage links
Potatoes O'Brien with fresh parsley, peppers and onions
Choice of orange, cranberry or apple juice
Regular and decaffeinated coffee served with hot tea in Joe boxes

MEALS TO GO

All boxed lunches include delivery, and a choice of bottled water or canned soda.

## Express Boxed Lunch | $\$ 6.95$ each

Includes choice of up to 3 sandwich selections served on kaiser rolls. Comes with snack bags and individually packaged house-made cookies.

Sandwich selections: turkey and provolone, ham and Swiss, roast beef and cheddar, roasted vegetable and hummus

Premium Boxed Lunch | $\$ 7.95$ each
Includes choice of up to 3 selections served on chef's choice of fresh bread, with individually packaged house-made cookies and pasta salad.

## Sandwich Selections:

Roast beef with red onion marmalade, herbed cream cheese, grilled tomatoes, local bibb lettuce and black pepper aioli
Local house-roasted turkey, crisp apple wood bacon, provolone, lettuce and tomato with cranberry spread
Waldorf chicken salad
Smoked ham and Gouda with apple honey mustard
Grilled vegetables and roasted garlic spread
Fresh mozzarella and fontina cheese with sun dried tomatoes, Kalamata olives and fresh basil

Executive Salad Selection | $\$ 10.95$ each
Includes choice of up to 3 salad selections served with dinner roll, butter, whole fruit and house-made cookies.
Cobb Salad grilled chicken, avocado, bleu cheese, crisp bacon, tomatoes, chopped egg on crisp greens with creamy roasted garlic or ranch dressing
Fiesta Steak Salad marinated flank steak with corn and black bean salsa over mixed greens and crispy corn tortilla chips served with cilantro vinaigrette
Caesar Salad chopped romaine, grated parmesan, house-made croutons and our traditional Caesar dressing
Chef's Salad shaved turkey, ham, sharp cheddar, eggs with tomatoes, cucumbers, crisp greens and ranch dressing.
Greek Salad tomato, cucumber, Kalamata olives, feta cheese and Bermuda onions with mixed greens and red wine vinaigrette
Green Garden Salad spring mix, tomatoes, red onions, carrots, cucumbers served with balsamic vinaigrette and fresh basil leaves

LIGHT FARE LUNCHES
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Light Fare Lunches | $\$ 11.95$ per guest
All lunch buffets include choice of dessert: house-made cookies, brownies or dessert bars. Drink options include lemonade, iced tea, bottled water and assorted soda. All light fare offerings can be packaged individually, please inform the catering department if this is your preference.
Minimum of 10 guests

## The Sandwich Selection

Choice of 3 premade sandwiches accompanied by 2 sides, pickles and potato chips. Cranberry Turkey Ciabatta turkey, cranberry mayonnaise, leaf lettuce, tomatoes and red onion on ciabatta

Boursin Grilled Chicken with arugula and red onion on baguette
California Turkey Club house-roasted turkey, crisp applewood bacon, lettuce, tomatoes and avocado with chipotle mayonnaise on focaccia

Italian Rustica salami, prosciutto, capicola ham, provolone with roasted red pepper, pepperoncini and herb garlic mayonnaise

Pub Roast Beef roast beef and Swiss on an onion roll with horseradish cream sauce
Apple Walnut Tuna Salad crisp apples, tuna and toasted walnut with lettuce and chive aioli on multigrain roll

Caprese farm fresh tomatoes, buffalo mozzarella, spinach and pesto spread on ciabatta Roasted Vegetable seasonal roasted vegetables with garlic hummus spread on baguette

## Side Salad Selections

Mixed Greens With Herb Vinaigrette
Asian Style Coleslaw
Pasta And Roasted Vegetable Salad
Fresh Fruit Salad
Black Bean And Corn Quinoa
Pesto Tortellini
Mexican Salad

## Signature Salad | \$12.95 per guest

Includes choice of 2 entrée salads (see executive salad selections), dinner rolls with butter, fresh fruit salad, and choice of 1 side.

## Sides

Roasted Garlic Bread Sticks
House Made Local Potato Chips
Fresh Fruit Salad
Warm Pita Wedges

## DESIGN YOUR OWN BUFFET

All buffets include chef's choice of seasonal vegetable, dinner rolls and butter, a choice of lemonade, iced tea, water, and assorted sodas. Prices include table linens, and ecofriendly service ware.
This buffet line will be set up with sneeze guards and must be staff attended. The client will be billed additionally for service staff. Catering will follow social distancing protocol during all buffet service.
All meals on the design your own buffet can be packaged individually. Please inform the catering department if this is your preference.
The availability of Light Fare Lunches is dependent on current COVID-19 restrictions in place on campus.
Minimum of 15 guests.
Classic | $\$ 16.95$ per guest • Premium | $\$ 18.95$ per guest

## SALAD | choice of one

House Garden Salad with Herb Vinaigrette
Tossed Caesar Salad with Shaved Parmesan
Spinach Salad with Caramelized Onion, Plum Tomatoes And Citrus Vinaigrette
Chef's Seasonal Creation

## CLASSIC ENTREES | choice of two

Pesto Grilled Wild Salmon with olive oil and rosemary
Lemon Grass marinated Flank Steak
Gremolata Grain Mustard Crusted Pork Loin
Lemon Parmesan Chicken with white wine chive sauce
Tuscan Style Chicken topped with sun dried tomatoes, eggplant, squash, zucchini and onions

STARCH | choice of one
Whipped Local Potatoes
Wild Rice Pilaf
Brown Sugar Glazed Lafarm Sweet Potatoes
Herb Roasted Red Potatoes

DESSERT | choice of one
Chocolate Layer Cake with fudge icing
Fruit Tart
Pound-Cake with chocolate drizzle
Seasonal Cheesecake
Assorted Cookies and Bars
Chef's Seasonal Creation

## DESIGN YOUR OWN BUFFET CONTINUED

Additional Items
Minimum 10 people, max 25 items. All prices are per person.
Baked Ziti
Baked Lasagna Vegetarian | Regular $\quad \$ 7.35 \mid \$ 8.35$
Macaroni \& Cheese $\$ 2.11$
Pasta Salad \$1.75
Chicken Wings $\$ 2.65$
Chicken Tenders \$2.85

Variety Quiche - whole (Pies will be cut and individually portioned)
Roasted Vegetable and Cheddar Quiche \$25.00
Ham Gruyere and Caramelized Onion Quiche \$25.75
Spinach, Roasted Tomato and Feta Quiche \$25.00
Sausage, Roasted Red Peppers and Goat Cheese Quiche \$28.00

DESSERTS
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Whole Cakes 10" \$21.50
Cheesecake 10" \$26.50
carrot, chocolate, vanilla, pound cake, marble cake, or cheesecake
Muffins
\$9.85/dozen
Danish Pastries
\$10.55/dozen
Assorted Pies (seasonally available)
$\$ 14.95$ each
Assorted Cookies
\$5.95/dozen
Assorted Gourmet Cookies \$8.95/dozen
Assorted Cupcakes \$4.20/dozen
Ice Cream \& Fruit Bars \$3.25 each

All items are subject to availability at the time of ordering.
Cookies will be individually packaged (two per packet).
Whole cakes will be sliced and placed in individual containers.

Seasonal items will be available and will be introduced during the discussion of your event.

