

# GO! CATERING

### **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 non-compostable 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 drop-off 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**

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### **Additional Items**

Minimum 10 people, max 25 items. All prices are per person.

Baked Ziti	\$6.75
Baked Lasagna Vegetarian   Regular	\$7.35   \$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**

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.