

A photograph of a stack of white plates and a tray of silverware on a white tablecloth. The plates are stacked in the background, and the silverware is in the foreground. The text "Catering" is written in a blue cursive font over the right side of the image.

Catering

Georgia Southwestern
State University

Table of Contents

Catering Information

Welcome Letter and Contact Information	2
Catering Policies and Procedures.	3 - 4
Party Terms and Guidance	5

Breakfast

Farmer's Market Breakfast Buffets	6
Farmer's Market Continental Breakfast	7

Breaks for Seminars and Meetings

Mix and Match Coffee Breaks	8
Themed Breaks	9

On the Run ~ Brown box Lunches

Brown Box Lunches	10
Healthy Fare Brown Box Lunches	11

Buffets

Themed Buffets	12
Classic Buffets	13
Hurricane Buffets	14

Plated Meals

Lighter Fare - Salad and Sandwich Entrees	15
Traditional Favorites	16

Hors d'oeuvres Receptions

Cold and Hot Hors d'oeuvres	17 - 18
Action Stations	19

Beverages

Beverages.	20
--------------------	----

Welcome

Welcome to ARAMARK Catering ...

Thank you for considering ARAMARK to be a part of your event. This guide has been designed for you by our Catering and Chef Professionals. Each of the menus has been created with the tastes of Americus and the Georgia Southwestern State University Community in mind.

Many of the options may be familiar, but we have also included some new and exciting items. As always, we would be delighted to design menus for your group based on your theme or special needs ~ we always have seasonal specials available.

The ARAMARK Team at Georgia Southwestern State University is here to help make your event one that will be remembered.

Please feel free to call Steven Cooper Director of Dining Services or Constance Carrier Chef / Location Manager at 229.924.2732 with questions, comments or to get started in planning your event.

Sincerely,

Steven Cooper and Constance Carrier
cooper-steven@aramark.com
carrier-constance@aramark.com

ARAMARK Catering
at Georgia Southwestern State University College
800 GSW State University Dr, Americus GA, 31709
229.924.2732
FAX 229.924.9240

Catering Policies and Procedures

Rooms

If your event is scheduled to be on the GSW campus, please call the appropriate office to make your room reservations prior to calling Classic Fare Catering. Specific room set up requirements should be made when booking your room. If needed, you can arrange for easels, P.A. systems, audio visual equipment, or any other equipment needs through your preferred supplier or GSW Media Center. If ARAMARK Catering arranges for equipment, charges for this equipment will be added to the final bill.

ARAMARK will be delighted to host your off-site events or, if you wish, we can offer food items for delivery or pick up. Delivery and other fees may apply.

Planning and Menus

When planning events for over one hundred (100) guests, menus and other details pertinent to your function are requested to be finalized and submitted at least thirty (30) days prior to the function date to the Catering Director.

In order to provide quality service and ensure food availability, we request smaller events to be planned no less than ten (10) days prior to the date. While every effort is made to accommodate last minute events, sometimes schedule conflicts and limited food selection will prevent us from doing so. Events booked less than five (5) days prior to the function date are subject to limited food selection and a service fee of ten percent (10%).

Billing Information

We can provide drop off service anywhere you would like. However, drop offs and events scheduled after 6:00 pm and on Saturday and Sunday may require additional service fees.

Guests are requested to pay seventy five (75%) percent of the event total fourteen (14) days prior to the event. The remaining balance, less deposits, is due when the guarantee count is given. In order to avoid late penalties and interest, any remaining balances are due the next business day after the event. (This does not apply to GSW Sponsored Events).

Georgia sales tax will be added to all food, beverage, florals, and other miscellaneous charges incurred with the event. Due to the fluctuating market, prices listed are subject to change. Quoted food and beverage prices are subject to change at any time prior to the function date. Prices will be guaranteed no more than thirty (30) days in advance of any event. Any Tax Exempt groups must inform the Catering Office of this when booking our services and the certificate must be on file no later than fourteen (14) days prior to the function. Regrettably, certificates turned in after the event cannot be applied.

Delivery charges will apply to all drop off events and delivered food and beverage at all campus locations. Events with full staffing in the GSW Facility Dining Room are not subject to delivery charges. Main campus delivery is \$7.50. Other delivery charges will be determined by the location of the event site.

Events are planned in two hour blocks of time. Events that continue beyond the two hour time frame will be subject to additional staffing charges.

Catering Policies and Procedures con't.

Guarantee Numbers and Cancellations

A general estimated number is needed in order to book the event - a more precise number is requested no less than one week prior to your event. A final guarantee number will be due no less than seventy-two (72) hours prior to your event and on Wednesday for events taking place on Saturdays or Sundays. Guarantee numbers for special order menus are due no less than seven (7) days prior to your event to ensure product availability. The guarantee number cannot be decreased after this time. Additions made less than forty-eight (48) hours prior to the event cannot be guaranteed. Increases of ten percent (10%) or more are subject to limited food availability and a service charge of ten percent (10%) ~ in the event the number of guests is over the guarantee number, you may be subject to additional per person charges.

The final head count designates the number of meals prepared and billed for, as well as the number of servers and kitchen staff required. If no final guarantee is received, the exact number of guests originally indicated or the number of actual attendees, whichever is greater, will be the chargeable guarantee.

Events cancelled twenty four (24) to seventy two (72) hours prior will be subject to a charge of seventy five percent (75%) of the estimated total. Any cancellations twenty four (24) hours or less will be billed for the entire event.

Due to health concerns and potential of food borne illnesses, as well as Catering Industry Standards, we do not allow leftovers to be removed from premises.

Security

ARAMARK and GSW will not assume responsibility for damage or loss of any merchandise or articles brought onto the property. Any articles damaged or removed from the premises will be the responsibility of the host for reimbursement or replacement. Items left over twenty-four (24) hours after an event will be discarded due to limited storage space.

Staffing

Staffing of personnel is dependant upon the size and type of function. ARAMARK Catering will determine all staffing requirements. However, should additional staffing be requested by the sponsor, a per hour/per person charge will be added to the party contract. For functions/parties scheduled for holidays or when the facilities are closed, additional charges will be incurred for staffing.

Linen Rentals

Linens are provided for buffet tables, beverage stations and dining tables for guests. If you wish to rent linens for your personal use or if you need additional linens, please call no less than ten (10) days prior to your function to place your order. Linens are subject to availability based on ordering date.

85"x85" square tablecloths	6.49 per cloth	covers 60" and 72" round tables, available in white and blue
114"x52" tablecloths	6.99 per cloth	covers 6 and 8 foot tables, available in white
120" rounds	7.99 per cloth	covers 60" tables to floor and 72" tables six inches from floor, available in white an 85" x 85" topper is recommended for the 120" rounds
Napkins	.39 per napkin	available in white, blue, green and burgundy

Party Terms and Guidance

Heavy Hors d'oeuvres

Food Selection - Under most circumstances, a menu with heavy hors d'oeuvres consist of eight to ten items with one or two of those items at attended stations. Usually heavy hors d'oeuvres menus are planned during mealtimes or in the evening hours.

Beverage Service - These events most of the time offer two beverage choices with one usually being coffee.

Entertainment - These events usually have various types of entertainment. Usually the entertainment includes, but is not limited to, party bands and dancing.

Room Set Up - When planning heavy hors d'oeuvres you should plan to have enough seating for approximately fifty (50%) to seventy percent (70%) of your guests.

Decorations - Typically you can use a lot of candlelight, large florals for the buffet tables, and florals for your guest tables. Since these events usually take place in the evening hours, you can place candles on all of your tables. To enhance the overall room décor, you may elect to order specialty linens.

Light Hors d'oeuvres

Food Selection - Light hors d'oeuvres would be between meal times (example 1:00-4:00pm). The menu would consist of no less than seven items and could possibly include one attended station item.

Beverage Service - These events most of the time offer two beverage choices.

Entertainment - Typically you would find entertainment at these events to be very similar to heavy hors d'oeuvres, but also could also have a DJ, Pianist, String Combo or maybe a Jazz Ensemble.

Room Set Up - When planning a light hors d'oeuvres party, you should plan to have enough seating for approximately fifty (50%) to seventy percent (70%) of your guests.

Decorations - Depending on the season and the time for this event, you can use a lot of candlelight, large florals for the buffet tables, and florals for your guests tables. Often people will do a mixture of florals and candles on the tables. To complete the look of the room, you may elect to order specialty linens.

Meals

Food Selection - These menus are planned during a particular meal period. Your personal tastes will dictate the style of menu you choose. You can select a complete buffet requiring guests to get up and get their meals or a plated meal which would be served by staff. The number of people will affect what type of service you wish to have.

Beverage Service - Many of these events offer a pre-meal beverage and hors d'oeuvres. Tea and water are usually offered with the meal.

Entertainment - During the meal you might plan to have a pianist or string combo and then immediately following the meal have a DJ or band.

Room Set Up - Since all guests will sit and eat, you will need to provide a seat for everyone. Usually you would designate a seat for those people who are considered the honoree(s). To give an overall "together" appearance, you can pull the entire room together with specialty linens.

Decorations - Depending on the season and the time for this event, you can use a lot of candlelight and florals for the tables that your guests can see through, over or around.

Farmer's Market Breakfast Buffets

If your event includes a Breakfast Buffet or Continental Breakfast, select from the Farmer's Market Selection. To complete the look, these buffets will be set up with galvanized buckets, red and white checkered linens and baskets all as if you were at the corner Farmer's Market.

If needed, some breakfasts can be served plated or placed on platters and dropped off at a specific location.

Breakfast Buffets require a minimum of fifteen (15) guests. Less than fifteen (15) guests, please add 2.49 per guest ~ under ten (10) guests, your meal will be plated and served

Presidential Buffet

8.99 per guest

Fresh Fruit
Scrambled Eggs
Biscuits
Grape Jelly and Whipped Butter

Choose Two

Bacon, Sausage or Country Ham

Choose One

Hashbrowns, Grits or
Cheese Grits

Java City Regular and Decaf Coffee
Orange Juice

Add Pancakes and Syrup
1.50 per guest

Southern Style Buffet

8.99 per guest

Fresh Fruit
Scrambled Eggs
Biscuits
Blueberry Muffins
Grape Jelly and Whipped Butter
Sausage Gravy
Grits

Choose One

Bacon, Sausage or Country Ham

Java City Regular and Decaf Coffee
Orange Juice

Add Pancakes and Syrup
1.50 per guest

French Country Buffet

8.29 per guest

Fresh Fruit
Blueberry Muffins and Mini Croissants
Whipped Butter and Jelly

Your choice of

Quiche Lorraine, Cheese Quiche, Sausage Quiche or
Mushroom Quiche

Java City Regular and Decaf Coffee
Orange Juice

Add French Toast Sticks, Syrup .89 per guest

Add Bacon or Sausage 1.25 per guest

Custom and seasonal menus are available upon request.

Farmer's Market Continental Breakfasts

For that quick morning meeting or all day seminar, make your selection from our Farmer's Market Continental Breakfast selection.

Our continental breakfast and coffee breaks come complete with a "Farmer's Market" look using baskets, buckets and red and white checkered linens to give it a finished look. These items are also perfect for pick up or drop off at your specific location complete with disposable plates, flatware, coffee cups and juice cups

For full service catering complete with staffing, house china, flatware, glassware and linens, add 2.49 per guest.
Continental Breakfasts require a minimum of five (5) guests. Less than five (5) guests, please add 2.49 per guest.

Southern Continental Breakfast 5.49 per guest

Fresh Fruit
Sausage Biscuits
Mustard, Grape Jelly and
Whipped Butter
Regular and Decaf Coffee
Small Bottled Waters
Orange Juice

Morning Wake Up 4.99 per guest

Scones
Fresh Fruit
Orange Juice

Rise and Shine Healthy Explosion 6.19 per guest

Fresh Fruit
Blueberry Muffins
Individual Yogurts with Raisins,
Granola and Seasonal Berries
Orange Juice
Mini Bottled Waters

Add Any of the Following

Java City regular and decaf Coffee, 6.99 per gallon
Milk, .89 per carton
Chocolate Milk, .89 per carton
Ham Croissants, 1.09 per guest
Whole Fruit, .89 per piece
French Toast Sticks, Syrup, .99 per guest
Mini Muffins, 6.79 per dozen
Assorted Danish, 13.39 per dozen
Cinnamon Rolls, 14.99 per dozen

Custom and seasonal menus are available upon request.

Mix and Match Coffee Breaks

When planning a meeting, a mid-morning or afternoon break will add excitement and wake your participants up. These items can be dropped off (delivery fees apply) or picked up in the Dining Hall. We include necessary disposable plates, flatware, coffee cups, juice cups and napkins.

For Clean Up and Pick Up Service, please add 10.00. Floor length linens -- please add 10.00 for each six (6) foot table.

Java City

Regular or Decaf Coffee

Sugar, Sweet and Low and Creamer

6.99 per Airpot (approx. 8 cups)

11.79 per gallon (approx. 16 cups)

17.29 per 1.5 gallons (approx. 24 cups)

Minute Maid Juices

Choose from:

Orange, Apple or Cranberry

1.39 per 16 ounce bottle

Assorted Beverages

Coke, Diet Coke, Sprite, Dr. Pepper,
Bottled Waters

1.09 per 12 ounce can

1.39 per 20 ounce bottle

Iced Tea

Your Choice of
Sweet or Unsweet Tea

11.09 per gallon or 1.39 per guest

Orange Juice

11.09 per gallon or 1.39 per guest

Lemonade

11.09 per gallon or 1.39 per guest

Plain Biscuits

Fresh Hot Biscuits served with
Butter and Assorted Jellies

11.19 per dozen

one dozen minimum

Fresh Bagel Platter

Assorted Bagels served with Cream
Cheese, Butter and Jelly

18.89 per dozen

one dozen minimum

Mini Danish Platter

Assorted Jelly and Cheese
filled Danish

13.39 per dozen

one dozen minimum

Fresh Baked Bread Loaves

Your Choice of Banana Nut Bread,
Orange Cranberry or Blueberry Bread

6.69 per loaf

Cinnamon Rolls

14.99 per dozen

one dozen minimum

Mini Muffins

6.79 per dozen

one dozen minimum

Cookies

Sugar, Peanut Butter,
Chocolate Chip

6.79 per dozen

one dozen minimum

no mixing of dozens

Brownies

7.19 per dozen

one dozen minimum

Bitesize Brownies

4.99 per dozen

one dozen minimum

Assorted Dessert Bars

Lemon Bars or Chess Bars

11.69 per dozen

one dozen minimum

no mixing of dozens

Beverage Break

Assorted Canned Beverages,
1 per guest

Mini Bottled Waters,
1 per guest

Sweet Tea

2.79 per guest

Themed Breaks

These breaks can be delivered or you can arrange for pick up. Disposable plates, flatware, napkins and cups are provided with each break.
These breaks require a minimum of ten (10) guests and are subject to delivery fees and minimum charges.

Sports Fanatic Break

Pigs in a Blanket, Mustard and Ketchup
Nachos and Salsa
Popcorn
Assorted Cookies
Coke, Diet Coke, Sprite, Bottled Water
6.99 per guest

Country Fair Fun Break

Popcorn
Apple Pie
Mini Corn Dogs, Mustard and Ketchup
Apple Cider and Sweet Tea
6.99 per guest

Georgia Mountain Break

Peanut Brittle
Peach Cobbler
Lemonade
4.99 per guest

Southern Belle Break

Open Face Cucumber Sandwiches
Pimento Cheese Sandwiches
Cheese Straws
Chess Bars
Lemonade or Minted Tea
4.99 per guest

Sunshine Break

Lemon Bars
Whole Bananas
Lemon Drops
Lemonade
3.99 per guest

Mexican Siesta Break

Nachos with Salsa
Mexican Seven Layer Dip
Lemonade
2.99 per guest

Child's Play Break

Popcorn
Bitesize Snickers
Bitesize Reese's Peanut Butter Cups
Lemonade
2.99 per guest

Wake Up Break

Assorted Muffins
Java City Coffee or Orange Juice
2.59 per guest

Cookie Monster Break

Assorted Cookies
Peanut Butter, Chocolate Chip and Sugar Cookies
Lemonade or Milk
2.59 per guest

Brown Box Lunches

These menus are perfect for a Picnic or that Lunchtime Office Meeting. These can be conveniently packaged individually in boxes or if you wish we can cut the sandwiches in half and place them on platters for you to place in your office. They are designed for pick up or drop off (delivery fees apply). These luncheons require a minimum of six (6) guests. Less than six (6) guests, please add 1.99 per guest.

Bistro Sandwich Selections **9.99 per guest**

Choose the number of each style of Sandwich ~

A Minimum of three (3) for each variety ordered

Overstuffed Turkey, Bacon and Cheese on Sourdough
Albacore Tuna Salad with Lettuce and Tomato on French Roll
Shaved Roast Beef, Ham and Cheese on Hoagie Roll
Fried Chicken Sandwich on Roll with Lettuce and Sliced Tomato
Vegetarian Tortilla Wrap (roasted and grilled vegetables)
Packets of Mayo and Mustard

Bag of Chips

Two Cookies or Brownie

8 ounce Bottled Water

Beverages

Choose one 12 ounce beverage for each guest ~

Coke, Diet Coke, Sprite, Dr. Pepper

~ Make it a 20 ounce bottled beverage - add .30

Add one of the following Salads **1.49 per guest**

Spinach Salad with Egg Wedges and Mandarin Oranges with a Champagne Vinaigrette
Tossed Mixed Greens Salad, Tomato Wedges and Carrot Sticks with a Vinaigrette
Fresh Fruit Salad
Pasta Salad

Custom and seasonal menus are available upon request.

Healthy Fare Brown Box Lunches

These menus combine healthy alternatives and quick on the run menus in a box. They are perfect for Lunchtime Meetings or On Campus Picnics. They are designed for pick up or drop off (delivery fees apply). These luncheons require a minimum of six (6) guests ~ no less than three per each variety. Less than six (6) guests, please add 1.99 per guest.

Healthy Explosion in a Box - Salad or Sandwich Selections 9.99 per guest

Choose the number of each salad or sandwiches ... a minimum of three (3) for each variety ordered.

Strawberry Almond Salad

Tossed Mixed Greens Salad, Grilled Chicken, Strawberry Slices and Almonds, Raspberry Vinaigrette Dressing

Spinach Chicken Salad

Spinach Salad, Grilled Chicken, Orange Segments, Strawberries, Kiwi Slices, Vinaigrette Dressings

Roman Salad

Chopped Romaine Greens, Grilled Chicken, Cucumber, Olives, Tomato Wedges, Boiled Egg Slices, Vinaigrette Dressing

Rio Grande Salad

Mixed Greens, Grilled Chicken, Black Beans, Roasted Corn, Jicama, Tomato Wedges, Chipolte Vinaigrette Dressing

Oriental Chicken Salad

Mixed Greens, Sesame Chicken, Bell Peppers and Spaghetti Carrots, Baby Corn, Asian Vinaigrette

Grilled Chicken Sandwich

Grilled Chicken Breast on Ciabatta Bread with Pepper Jack Cheese, Spinach, Cucumber Dill Sauce on Side

Grilled Chicken Kabob Sandwich

Grilled Chicken Strips with Bell Peppers, Onions, Mushrooms on Wheat Hoagie

Veggie Kabob Sandwich

Grilled Bell Peppers, Onions, Mushrooms, Asparagus topped with Cherry Tomatoes on Wheat Hoagie

Fruit Cup

Granola Bar

Beverage Choices

For each guest Mini Bottled Water and
Choose a canned beverage Coke, Diet Coke, Sprite, Dr. Pepper

Or

Bottled Water, 20 ounce

Themed Buffets

Themed Buffets are a great way to add a little excitement to any lunch or dinner event. Our selection of Themed Buffets come with decor to complement the theme. Each buffet comes complete with sweet iced tea. Add a Java City Coffee Station to any buffet for an additional .89 per guest. These buffets require a minimum of fifteen (15) guests. Less than fifteen (15) guests, please add 1.99 per guest.

All American Cookout

Lunch 9.99 per guest • Dinner 11.09 per guest
Hot Dogs and Hamburgers
(one of each per guest)
Hamburger and Hot Dog Buns
Baked Beans, Cole Slaw, Chips
Lettuce, Tomato, Onions and Sliced Pickles,
Mayo, Mustard, Ketchup
Assorted Cookies

Southern Style Chicken Dinner

Lunch 11.09 per guest • Dinner 13.29 per guest
Southern Fried Chicken or
BBQ Chicken
Cole Slaw, Baked Beans
Biscuits, Corn on the Cob
Banana Pudding

Pulled Pork and BBQ Chicken

Lunch 11.09 per guest • Dinner 13.29 per guest
BBQ Pulled Pork
Southern Fried Chicken or
BBQ Chicken
Cole Slaw, Baked Beans, Texas Toast
Brownies

Georgia on my Mind

Lunch 14.49 per guest • Dinner 15.59 per guest
Tossed Green Salad
1000 Island, Ranch, Vinaigrette
Fried Chicken or Grilled Chicken Breasts,
Peach Chutney
Sliced Pork Loin
Mashed Potatoes with Gravy
Green Beans, Squash Casserole
Dinner Rolls
Peach Cobbler

A Taste of Italy

Lunch 15.29 per guest • Dinner 16.39 per guest
Mixed Greens Salad
1000 Island, Ranch, Vinaigrette Dressings
Choose Two Entrees:
Baked Ziti, Meat Lasagna,
Vegetarian Lasagna,
Chicken Parmesan with Pasta and Marinara Sauce
Fettuccine Primavera
Garlic Bread Sticks
Tiramisu

Fresh from the Garden

Lunch 13.39 per guest • Dinner 14.49 per guest
Mixed Greens Salad
Tomato Wedges, Sliced Cucumber
1000 Island, Ranch, Vinaigrette
Fresh Fruit Salad
Marinated Vegetable Salad
Cucumber Salad
Baked Potatoes
Toppings: Cheddar Cheese, Sour Cream,
Scallions, Bacon Bits, Butter
Dinner Rolls
Lemon Bars

New York Deli

Lunch 13.19 per guest • Dinner 14.29 per guest
Smoked Turkey Breast and Roast Beef
Chicken Salad and Tuna Salad
Cheddar, Provolone and Pepper Jack Cheeses
Lettuce, Tomato Slices and Pickles
Dijon Mustard and Mayo
Mini Croissants, Hoagie Rolls and
Sour Dough Rolls
Pasta Salad, Fresh Fruit Salad
Potato Chips
Lemon Bars and Chess Bars

Traditional Deli Board

Lunch 11.09 per guest • Dinner 12.19 per guest
Ham, Roast Beef and Turkey
Swiss and American Cheeses
Lettuce, Tomato Slices and Pickles
Mustard and Mayo
White and Whole Wheat Sliced Breads
Potato Chips
Potato Salad
Assorted Cookies

South of the Border

Lunch 12.19 per guest • Dinner 13.99 per guest
Nachos and Salsa
Taco Station with
Ground Beef or Chicken Quesadillas
Assorted Toppings - Lettuce, Cheese, Tomatoes,
Sour Cream and Guacamole
Refried Beans, Spanish Rice
Key Lime Pie

Oriental Wok

Lunch 13.19 per guest • Dinner 14.29 per guest
Sesame Glazed Chicken
Teriyaki Beef
Fried Rice
Stir Fried Vegetables
Mini Egg Rolls
Fortune Cookies

Southern Country Buffet

Lunch 11.09 per guest • Dinner 13.29 per guest
Fried Catfish
Fried Chicken Legs
Cole Slaw, Potato Salad
Baked Beans
Biscuits
Banana Pudding

Custom and seasonal menus are available upon request.

Classic Buffets

Our Luncheon Buffet selection gives you total flexibility for your group's luncheon. We have made it simple ~ all you have to do is make your selections from our menu options. Each buffet is served with our fresh dinner rolls, sweet tea and water. If you wish, for an additional fee, some of the entree items can be carved by an attendant or we can provide fresh florals.

These buffets require a minimum of twenty (20) guests ~ Under twenty (20) guests, please add 2.49 per guest.

One Entree, One Vegetable, One Starch, One Dessert	14.49
Two Entrees, One Vegetable, One Starch, One Dessert	15.79
Three Entrees, Two Vegetables, One Starch, One Dessert	17.99

Salad

Choose One

- Mixed Greens Salad
- Fresh Fruit Salad

Vegetables

- Honey Glazed Carrots
- Stir Fry Vegetables
- Buttered Whole Kernel Corn
- Southern Style Green Beans
- Broccoli Spears
- Sauteed Vegetables
- Broccoli Casserole
- Fried Okra

Starch

- Rosemary Roasted Red Potatoes
- Whipped Potatoes
- Wild Rice
- Buttered Egg Noodles
- Sweet Potato Souffle

Entrees

- Beef Stroganoff
- Meatloaf
- Fried Chicken Breast
- BBQ Chicken
- Lemon Pepper Chicken
- Medallions of Pork Loin
- Lasagna
- Vegetarian Lasagna
- Baked Ziti
- Fettuccine Primavera

Desserts

Choose One

- Cookies
- Brownies
- Banana Pudding
- White Frosted Sheet Cake
- Chocolate Frosted Sheet Cake
- Jello with Whipped Topping in disposable Martini Glasses

Substitute any of the following Desserts

- Add \$1.99 per guest
- Key Lime Pie, Seasonal Berries
- Cheesecake, Strawberry Topping
- Chocolate Mousse in a Martini Glass

Custom and seasonal menus are available upon request.

Hurricane Buffets

Our "Create Your Own Buffet" offers total flexibility for your group's Dinner. Make your selections from our menu options. Each buffet is served with our fresh dinner rolls, sweet tea and water. Your buffet will be set up with various fluffed fabrics, heights and baskets. If you wish, for an additional fee, some of the entree items can be carved by an attendant or we can provide fresh florals. These buffets require a minimum of twenty (20) guests ~ Less than twenty (20) guests, please add 2.49 per guest.

One Entree, Green Salad, Cold Salad, One Vegetable, One Starch, One Dessert	16.69
Two Entrees, Green Salad, Cold Salad, Two Vegetables, One Starch, One Dessert	18.89
Three Entrees, Green Salad, Cold Salad, Two Vegetables, Two Starch, One Dessert	23.29

Salad

Choose One

Mixed Greens Salad
Classic Caesar Salad
Spinach Salad

Cold Salads

Choose One

Marinated Vegetable Salad
Pasta Salad with Broccoli
Cole Slaw
Potato Salad
Carrot Raisin Salad
Waldorf Salad
Cucumber Salad
Tri Colored Pasta Salad
Fruit Salad

Starch

Whipped Potatoes
Au Gratin Potatoes
Baked Potatoes
Wild Rice
Seasoned Rice
Garden Rice Pilaf
Buttered Egg Noodles
Sweet Potato Souffle

Entrees

Beef Stroganoff
Meatloaf
Stir Fried Beef

Fried Chicken Breast

Chicken Kiev -

chicken breast rolled in herbed butter then dipped in egg and bread crumbs fried until golden brown

Chicken Cordon Bleu

Chicken Piccata

Chicken Parmesan

Lemon Pepper Chicken

Stir Fried Chicken

Medallions of Pork Loin

Center Cut of Grilled Pork Chops

Lasagna

Vegetarian Lasagna

Eggplant Parmesan

Seafood Newburg

Founder Florentine

Vegetables

Honey Glazed Carrots
Stir Fry Vegetables
Buttered Whole Kernel Corn
Southern Style Green Beans
Green Beans Almandine
Broccoli Spears
Squash Medley
Sautéed Vegetables
Squash Casserole
Broccoli Casserole
Fried Okra
Green Peas

Desserts

Choose One

Dark Chocolate Mousse
Traditional Banana Pudding
Cobbler: Your choice of
Apple, Peach, Cherry
Pecan Pie
Keylime Pie
Strawberry Shortcake

Custom and seasonal menus are available upon request.

Lighter Fare • Salad Entrees • Sandwich and Salad Entrees

The following menus have been designed with healthy eating in mind. The prices listed include entrée, rolls and butter, tea and water as well as dessert. If you wish to add Java City Coffee service, please add .89 per guest. Additionally we can provide florals at a very reasonable cost for your budget.

There is a minimum of six (6) guests for a plated meal. Less than six (6) please add 2.99 per guest.

These menus are designed for groups of fifty (50) or less. More than fifty (50) guests please add a ten (10) percent labor charge. If you wish we can design a menu to suit your needs, tastes, budgets, or theme.

Salad Entrees

Grilled Chicken and Asparagus Salad	14.69 per guest
Grilled and Chilled Chicken Breast with Chilled Asparagus, Boiled Egg, Tomatoes, Cucumbers, Carrots, Red Onions and Croutons with Honey Mustard Vinaigrette accented with Fresh Orange Slices	
Spanish Chicken Skewer Salad	14.49 per guest
Spanish Grilled Chicken, Red Potatoes, Cucumbers, Green and Red Cabbage, Red Peppers, Carrots, Orange Segments with Grilled Crostinis topped with Gazpacho Dressing garnished with Fresh Pineapple	
Grilled Chicken Niciose Salad	13.99 per guest
Grilled Chicken, Boiled Red Potatoes, Blanched Green Beans, Cherry Tomatoes, Boiled Eggs, Black Olives with Caesar Dressing and served with Fruit Salad in Orange Cup	
Asian Flank Steak Salad	13.29 per guest
Strips of Chilled Flank Steak, Blanched Green Beans, Tomatoes, Water Chestnuts, Carrots, topped with Oriental Dressing accompanied with a Fresh Cantaloupe	

Salad and Sandwich

Spinach Portabello Salad and Grilled Chicken on Ciabatta	14.79 per guest
Fresh Spinach, Tomatoes, Croutons, and Grilled Portabello Mushroom with a Balsamic Vinaigrette accompanied by a Grilled Chicken Breast on Ciabatta Bread with Pepper Jack Cheese, Spinach, Cucumber Dill Sauce on Side	
Pear and Walnut Salad and Grilled Chicken Kabob Sandwich	13.29 per guest
A duo of Mixed Greens, Croutons, Fresh Pears, Bleu Cheese Crumbles, and Walnuts with a Balsamic Vinaigrette and Grilled Chicken with Bell Peppers, Onions, Mushrooms, Asparagus topped with Cherry Tomatoes on Wheat Hoagie	

Desserts

Your choice of One Dessert

Yogurt Parfait with Fresh Fruit
Dark Chocolate Mousse, Wafer
Lemon Chiffon Pie
Fresh Fruit drizzled with Honey Yogurt

Substitute any of the following Desserts

Add 1.49 per guest

Key Lime Pie, Fresh Berries
Cheesecake, Strawberry Topping
Strawberry Shortcake

Custom and seasonal menus are available upon request.

Traditional Favorites

In order to simplify your menu selection, we have designed the following house favorites to aid in your selection process. Prices listed below include salad, entree, dinner rolls, dessert, sweet tea and water. If you wish to add pre-dinner hors d'oeuvres or florals, we can offer those at a very reasonable cost.

There is a minimum of six (6) guests for a plated meal. Less than six (6) guests, please add 2.99 per guest. These menus are designed for groups of fifty (50) or less. More than fifty (50) guests please add a ten (10) percent labor charge. If you wish, we can design a menu to suit your needs, tastes, budgets, or theme.

Pre-Dinner Hors d'oeuvres Offer passed pre-dinner hors d'oeuvres as your guests arrive **1.89 per guest** Choose one or two items – (based on 1.5 pieces per guest)

Date Nut Bread with Mascarpone Cheese topped with Mint and Red Grape

Spanikopita – spinach and gouda in filo pastry

Dill Puffs – cream cheese with dill

Salad Your Choice of One Salad

Mixed Greens - A Classic Mixture of Leaf Lettuce, Spinach and Iceberg with Homegrown Tomato Slices and Cucumber Slices, Your Choice of Ranch, Vinaigrette or Thousand Island Dressings

Classic Caesar Salad

Spinach Salad - Mandarin Orange Segments, Boiled Egg, Red Onions with a Champagne Vinaigrette

Entrees Your Choice of One Entree ...

Prime Rib, 10oz. **21.29 per guest**
Served with Beef Au Jus, Twice Baked Potatoes with Cheese and Sour Cream, Steamed Vegetable Medley and Dinner Rolls

Broiled Salmon Steaks, 8 oz. **19.99 per guest**
8oz. Salmon Steak, Steamed Rice, Carrots and Broccoli Medley

Grill Classic Duo, 3 oz. portion of each selection **17.79 per guest**
Your choice of two: Grilled Boneless Chicken Breast, Chicken Piccata, Medallion of Pork Tenderloin, London Broil
Served with Garlic Mashed Potatoes, Steamed Vegetable Medley

Herb Crusted Medallions of Pork Loin, 6 oz. **14.99 per guest**
Served with Rosemary Roasted Potatoes, Green Beans, Dinner Rolls

Chicken Piccata, 6 oz. **13.99 per guest**
Sautéed Breast of Chicken dusted in flour and egg batter. Served with Lemon Caper Butter Sauce, Whipped Potatoes, Green Beans, Dinner Rolls

Chicken Kiev, 6 oz. **15.99 per guest**
Chicken Breast rolled in Herbed Butter then Dipped in Egg and Bread crumbs Fried until Golden Brown, Rustic Mashed Potatoes, Steamed Squash Medley

Seared Flank Steak **15.99 per guest**
Strips of lightly seasoned Flank Steak served with a sauteed Medley of fresh Vegetables and Baked Ziti topped with Cheddar Cheese

Desserts - Your choice of One Dessert

Dark Chocolate Mousse, Wafer

Lemon Chiffon Pie

Pecan Pie

Substitute any of the following Desserts - Add 1.49 per guest

Key Lime Pie, Fresh Berries

Cheesecake, Strawberry Topping

Strawberry Shortcake

Custom and seasonal menus are available upon request.

Hors d'oeuvres

Most Hors d'oeuvres are priced per person and dozen pricing unless otherwise noted. Under most circumstances you would select six to nine items to feed your guests.

With your Hors d'oeuvres Reception we include white floor length linens on the food stations. All guest tables are topped with white linens. Additionally depending on the event location we provide china, glassware, flatware, staffing up to two hours (additional time is added to the final bill), set up and breakdown of food stations.

Chilled Shrimp Cocktail, Keylime Cocktail Sauce Market Price

Fruit Display	2.19 per guest	107.99 display for 50 guests	214.69 display for 100 guests
----------------------	----------------	------------------------------	-------------------------------

Vegetable Display, Ranch Dip	1.99 per guest	97.59 display for 50 guests	194.99 display for 100 guests
-------------------------------------	----------------	-----------------------------	-------------------------------

Imported and Domestic Cheese Display	2.49 per guest	121.99 display for 50 guests	243.99 display for 100 guests
---	----------------	------------------------------	-------------------------------

Served with Assorted Crackers

Grilled Marinated Vegetable Display	2.49 per guest	121.99 display for 50 guests	243.99 display for 100 guests
--	----------------	------------------------------	-------------------------------

Zucchini, Yellow Squash, Tomato, Onion and Eggplant

Relish Tray	1.39 per guest	67.99 display for 50 guests	135.99 display for 100 guests
--------------------	----------------	-----------------------------	-------------------------------

Black and Green Olives, Carrots, Cornichons, Marinated Baby Corn, Cherry Tomatoes, Marinated Mushrooms

Fruit and Cheese Display	3.59 per guest	175.99 display for 50 guests	351.99 display for 100 guests
---------------------------------	----------------	------------------------------	-------------------------------

Antipasto Tray	2.49 per guest	121.99 display for 50 guests	243.99 display for 100 guests
-----------------------	----------------	------------------------------	-------------------------------

Salami, Roasted Bell Peppers, Olives, Tomato and Mozzarella

Smoked Salmon Market Price

Served with Onions, Capers, Tomatoes, Water Crackers and Cream Cheese

Dips and Spreads

Offered with your choice of Nachos, Toasted Sliced French Breads or Pita Triangles

Spinach Dip	1.25 per guest	Spinach and Artichoke Dip	1.25 per guest
Mexican Seven Layer Dip	1.00 per guest	Hummus	1.00 per guest
Brie en croute with Grapes	1 Wheel 55.00	Shrimp and Crab Dip	1.75 per guest

Cold Hors d'oeuvres

Prosciutto Wrapped Asparagus

2.5 pieces per guest,
3.29 per guest
15.69 per dozen

Assorted Finger Sandwiches

2.5 pieces per guest,
1.89 per guest

9.09 per dozen of one variety

your choice of

Pimento Cheese, Tuna Salad, Chicken
Salad, Egg Salad

Bruchetta

2 pieces per guest
1.69 per guest

Baguette Display

2 pieces per guest
2.19 per guest

*Make Two Selections Served with your
choice of*

Pesto Spread

Sundried Tomato Spread

Roasted Garlic Spread

Canapes

2.5 pieces per guest,
2.89 per guest

13.69 per dozen of one selection

Make Two Selections your choice of

Banana Nut Bread

Cream Cheese and Grape

Cucumber and Cream Cheese

Tomato and Fresh Basil

Chicken Salad in Cherry Tomato

Shrimp Salad in Cherry Tomato

Hot Hors d'oeuvres

Based on 2.5 pieces per guest

Scallops Wrapped in Bacon	4.39 per guest	20.99 per dozen
Mushroom Caps Stuffed with Crab Meat	4.19 per guest	19.99 per dozen
Mushroom Caps Stuffed with Sausage	4.19 per guest	19.99 per dozen
Mini Egg Rolls, Sweet and Sour Dip	4.99 per guest	23.89 per dozen
Mini Quiche Fromage	2.49 per guest	11.89 per dozen
Chicken Fingers - Ketchup, BBQ and Honey Mustard Sauces	2.39 per guest	11.39 per dozen
Country Ham Biscuits - Honey Mustard	2.29 per guest	10.99 per dozen
Swedish Meatballs	1.79 per guest	8.59 per dozen
Chicken Drumettes	1.29 per guest	6.19 per dozen
Buffalo Wings - Blue Cheese and Celery Sticks	1.89 per guest	9.09 per dozen
Sweet and Sour Pineapple Chicken Skewers	3.89 per guest	18.59 per dozen
BBQ Cocktail Franks	1.09 per guest	5.19 per dozen
Spanakopita	2.89 per guest	13.89 per dozen
Mini Crabcakes - Lemon Aioli	2.39 per guest	11.49 per dozen
Cheese Straws	2.19 per guest	10.59 per dozen

Action Stations

Action Stations add a bit of fun to your hors d'oeuvres reception. You can select any of the following Action Stations for your event ~
These Action Stations require an attendant charge of 40.00 per attendant (up to two hours - 25.00 for each additional hour or portion thereof).

Beef Tenderloin - Rolls, Mayo, Mustard, Horseradish Cream	Market Price, minimum 20 guests
Top Round of Beef - Rolls, Mayo, Mustard	3.99 per guest, minimum 75 guests
Steamship of Beef - Rolls, Spicy Mustard, Horseradish Cream, Mayo	3.99 per guest, minimum 125 guests
Bone-In Smoke Ham - Rolls, Honey Mustard, Mayo	3.29 per guest, minimum 50 guests
Whole Tom Turkey - Rolls, Mustard, Mayo	2.99 per guest, minimum 40 guests
Roast Pork Loin, Apple Chutney - Rolls, Mustard, Mayo	3.59 per guest, minimum 50 guests

Italiano Pasta Station

9.79 per guest, minimum 50 guests

Your choice of Two Pastas

Two Sauces: Marinara or Alfredo

Select Two Toppings: Baby Shrimp, Ham, Ground Beef, Pepperoni,

Sausage, Chicken, Peppers, Vegetables (mixture of Broccoli, Carrots, Mushrooms)

Garlic Bread Sticks

Simply Pasta

4.99 per guest, must be ordered with a minimum of four other hors d'oeuvres items

Bowtie Pasta with Alfredo, Broccoli and Grilled Chicken Strips

Stir Fry Station

9.79 per guest, minimum 50 guests

Your choice of Beef with Broccoli and Waterchestnuts or Chicken, Baby Corn and Bell Peppers

Beverages

Coke Products

1.09 per 12 oz. can
1.39 per 20 oz. bottle

Bottled Water

.89 per 8 oz. bottle
1.49 per 20 oz. bottle

Java City

Regular or Decaf Coffee

Sugar, Sweet and Low and Creamer
6.99 per Airpot (approx. 8 cups)
11.79 per gallon (approx. 16 cups)
17.29 per 1.5 gallons (approx. 24 cups)

Tea ~ Sweetened and Unsweet

11.09 per gallon

Fruit Punch

11.09 per gallon

Sparkling Cider Punch

11.09 per gallon

Lemonade

11.09 per gallon

Water Service

(when added to an existing event in locations outside
Marshall Hall)
.50 per guest