



*Shorter College
Catering Services*

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When planning your catering event, remember...

- Arrangements should be made with dining services at least two weeks in advance.
- All room reservations are the responsibility of the customer. For additional room reservation information, contact the Executive Vice President's office at 233-7216.
- Set aside time to discuss the event with the Food Service Director to ensure that any special needs or details concerning the setup, linen, billing, number of quests, times, etc. are understood.
- Pickups and deliveries - all equipment sent out with pickup orders must be returned by noon the following day.
- All off-campus parties require a \$20.00 delivery fee.
- The cost of any function is based upon the menu selection, type of service and "extras" which may be involved. Additional fees may be required for some special requests. All prices set forth in this guide are subject to state and local sales taxes, unless the sponsoring group presents proof of tax exemption. All parties sponsored through the college must have an appropriate account number and signature from the sponsor for billing purposes. A thorough discussion and understanding between both parties of the expenses involved is most helpful in achieving a successful party.

Guarantee Policy

In the initial stages of planning an event, an estimated number of guests is required one week prior to the event. The final number of quests to attend must be guaranteed 48 hours in advance. In the absence of a final guarantee, the original estimated number of guests becomes the guarantee.

Guarantees are accepted on a 100% payment basis. Catering Services will be prepared for 5% above the number guaranteed. Should the number of guests served exceed the number guaranteed, the sponsor will be invoiced accordingly.

Thank You,

Tony Hall, Food Service Director

Fraser Pearson, Assistant Director

Lance Moore, Chef



Coffee Breaks

Coffee Breaks include paper products, condiments and setup.

Morning Stretch #1

Muffins or donuts, juice and coffee

\$2.25 per person

Morning Stretch #2

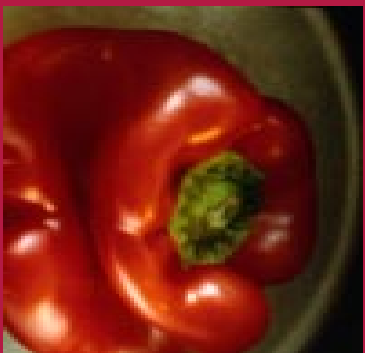
Muffins or banana bread, danish or donuts, basket of fruit, juice and coffee

\$2.75 per person

Morning Stretch #3

Muffins or banana bread, danish or donuts, fruit tray, juice and coffee

\$3.75 per person



Assorted Beverages

Beverage prices included paper products, condiment, ice and setup.

Hot Chocolate

\$1.95 per person

Coffee (regular or decaf)

\$1.95 per person

Lemonade

\$1.95 per person

Fruit Drink

\$1.95 per person

Orange Juice

\$1.95 per person

Apple Cider (hot & cold)

\$1.95 per person

Iced Tea (sweet or unsweet)

\$1.95 per person

Punch

\$1.95 per person

Soft Drinks

\$1.95 per person

Bottled Water

\$1.95 per person



Breakfast

All selections include water, setup and service.

Breakfast #1

Muffins or donuts, juice and coffee

\$2.25 per person

Breakfast #2

Muffins or banana bread, danish or donuts, basket of fruit, juice and coffee

\$2.75 per person

Continental Plate

Seasonal Fruit
Muffins or Danish
Coffee
Juice

\$3.25 per person

Breakfast Buffet

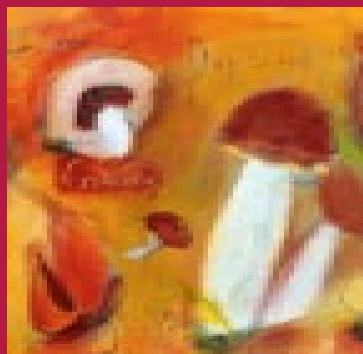
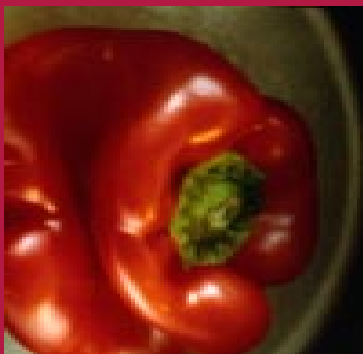
Seasonal Fruit
Sausage
Bacon
Scrambled Eggs
Hash Browns
Grits
Biscuits or Toast
Danish, Donuts or Muffins
Coffee, Juice and Milk

\$7.50 per person



Cold Luncheons

All cold luncheons include one entree, one side item, one dessert, tea, coffee, water, setup and service. All sandwich items also include a pickle spear.



Entree Selection

Club Sandwich	\$7.25 per person
Roast Beef, Turkey or Ham *	\$7.25 per person
Grilled Chicken Caesar Salad	\$7.75 per person
Tuna Salad *	\$7.75 per person
Grilled Marinated Chicken Breast * (Teriyaki or Italian)	\$7.25 per person
Chicken Pecan Salad *	\$7.25 per person

* Bread Selection:

Kaiser Roll	Hoagie Roll	White
Wheat	Onion Roll	Pita Bread
Croissant (.50 extra)		

Side Items: (choice of one)

- Chips
- Cole Slaw
- Wild Rice Salad
- Macaroni Salad
- Potato Salad
- Pasta and Vegetable Salad
- Marinated Garden Vegetables
- Seasonal Fresh Melon Slices

Desserts: (choice of one)

Fudge Pie with Whipped Cream	Pecan Pie
Chocolate or Strawberry Mousse	Chocolate Cream Pie
Jumbo Brownie with Whipped Cream	Boston Cream Pie
Chocolate or Yellow Layer Cake	Strawberry Shortcake
Apple Pie with Whipped Topping	Coconut Cream Pie

** Additional side are available for an additional .85 per person

Hot Luncheons

All hot luncheons include: salad, one entree, one vegetable, one starch and one dessert. Hot luncheons also include, bread, butter, coffee, tea, water, setup and service.

Entree Selection:

Grilled Chicken Breast (Italian, Teriyaki or Hawaiian)	\$9.00 per person
Pork Tenderloin medallions	\$9.75 per person
Petite Filet Mignon	\$11.50 per person
Stuffed chicken Breast (Herbed Cheese or Seasoned Stuffing)	\$9.75 per person
Poached Salmon	\$10.25 per person

Salad (choice of one)

Tossed Salad with choice of dressing
Sinach Salad with choice of dressing
Seasonal Fruit Cup
Pasta Salad
Caesar Salad
Marinated Vegetable Salad

Starches (choice of one)

Wild Rice
Twice Baked Potatoes
Steamed New Potatoes
Oven Roasted Red Potatoes
Duchess Potatoes
Rice Pilaf
Parmesan Egg Noodles

Vegetables (choice of one)

Broccoli Spears
Glazed Carrots
Green Beans Almandine
Vegetable Medley
Fried Apples

Desserts (choice of one)

Lime or Lemon Tart
Hot Fudge Sundae Pie
Chocolate Eclairs
Strawberry Shortcake
Apple or Pecan Pie
Plain or Chocolate Cheesecake*

*(strawberry, chocolate or raspberry sauce)





Deli Buffets

Delibuffets includes: choice of three deli meats, choice of two cheeses, choice of one side, assorted breads, brownies and assorted cookies, tea or lemonade, water, condiments, paper products, delivery and setup.

\$8.95 per person for groups of 20 or more.



Deli Meat Selection: (choice of three)

Roast Beef
Turkey
Ham
Salami
Turkey Pastrami
Bologna

Cheese: (choice of two)

American
Mozzarella
Provolone



Sides (choice of one)

Chips Cole Slaw
Wild Rice Salad
Macaroni Salad
Potato Salad
Pasta Salad
Marinated Garden Vegetables
Seasonal Fresh Fruit



Trio Salad Plate

Delibuffets includes: one entree salad, two side salads, choice of bread and dessert, tea, water, coffee, setup and service.

\$8.50 per person

Entree Salad Selection: (choice of one)

Chicken Salad
Chicken Pecan Salad
Tuna Salad
Egg Salad
Pimento Cheese
Ham Salad

Side Salads: (choice of two)

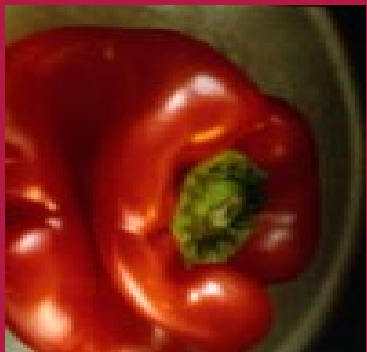
Potato Salad
Fruit Salad
Pasta Salad
Marinated Vegetables
Cole Slaw
Macaroni Salad
Broccoli Salad
Congealed Salad
Wild Rice Salad

Breads (choice of one)

Banana Bread
Bread Sticks
Rolls
Mini Croissants

Desserts (choice of one)

Fudge Pie with Whipped Topping
Pecan or Apple Pie
Coconut or Chocolate Cream Pie
Jumbo Brownie with Whipped Topping
Chocolate or Yellow Layer Cake
Chocolate or Strawberry Mousse
Strawberry Shortcake



Box Lunches

Box lunches include: one sandwich, one side item, bread, cheese, one dessert, canned soda, condiments, paper products and a pickle spear.

Sandwich Selection: (choice of one)

Salami and Bologna	\$7.95 per person
Roast Beef	\$7.95 per person
Turkey	\$7.75 per person
Ham	\$7.75 per person
Smoked Turkey	\$8.00 per person
Chicken Salad	\$7.75 per person
Tuna Salad	\$7.75 per person
Grilled Chicken Breast	\$8.25 per person

Cheese: (choice of two)

American
Mozzarella
Provolone

Bread (choice of one)

White or Wheat
Onion or Poppyseed Roll
Rye
Kaiser Roll
Hoagie roll
Pita Bread
Croissant (.50 extra)

Sides (choice of one)

Mustard Potato Salad
Cole Slaw
Wild Rice Salad
Red Potato Salad
Pasta Salad
Marinated Garden Vegetables
Carrot Raisin Salad
Seasonal Fresh Fruit
Waldorf Salad

Desserts (choice of one)

Fudge Nut Brownie
Chocolate Chip Cookies
Oatmeal Cookies
Sugar Cookies
Peanut Butter Cookies
Pound Cake

** Additional sides are available at .85 per person.



Dinners & Banquets

Dinners & Banquets include: one entree, one vegetable, one starch and dessert.

*Dinners & banquets also include bread, butter, coffee, tea, water,
setup and service.*

Entree Selection: (choice of one)

Filet Mignon	\$18.95 per person
Prime Rib of Beef	\$16.75 per person
Stuffed Shrimp	\$18.95 per person
Boneless Chicken Breast - with supreme or dijon sauce	\$11.00 per person
Filet of Beef - encrusted with fresh herbs and goat cheese	\$20.25 per person
Pork Tenderloin Medallions	\$15.25 per person
Chateaubriand with mushroom sauce	\$17.95 per person
Grecian Stuffed Chicken Breast	\$12.95 per person
Salmon Spiral	\$21.95 per person
Salmon filet grilled to perfection, fresh scallops and grilled shrimp.	
Herb Encrusted Rack of Lamb	\$28.95 per person

Salads (choice of one)

Spinach Salad with choice of dressing
Tossed Salad with choice of dressing
Seasonal Fresh Fruit Cup
Pasta Salad
Marinated Vegetable Salad
Caesar Salad

Vegetables (choice of one)

Glazed Baby Carrots
Green Bean Almandine
Broccoli Spears with Toasted Pecans
Julienne Squash & Carrots
Escalloped Apples
Seasonal Medley
Broccoli with Cheese Sauce
Sugar Snap Peas

Starch (choice of one)

Wild Rice
Rice Pilaf
Oven-Roasted New Potatoes
Steamed Red Potatoes
Twice-Baked Potatoes
Duchess Potatoes
Spinach Fettucini with Herbs

Desserts (choice of one)

Lime or Lemon Tart
Meringue with Cream & Fruit
Hot Fudge Sundae Pie
Pecan or Apple Pie
Chocolate Eclairs
Chocolate Mousse
w/Chocolate Cup
White Chocolate Mousse
Strawberry Shortcake
*Plain or Chocolate Cheesecake

*optional strawberry, chocolate or raspberry sauce 9

Buffet Menu Selections

Buffet include: two entrees, two vegetables, one starch, salad and dessert. Buffets also include bread, butter, coffee, tea, water, and service per person - minimum of 30 people.

Entree Selection: (choice of two)

Grilled Chicken Breast	\$14.25 per person
Honey-Baked Ham	\$14.25 per person
Fried Chicken	\$14.25 per person
Smoked Turkey Breast	\$14.25 per person
Teriyaki Chicken	\$14.25 per person
Roast Beef Au Jus	\$14.25 per person
Baked Chicken	\$14.25 per person
Herbed Pork Loin	\$14.25 per person

Salads (choice of one)

Garden Salad
Congealed Salad
Marinated Vegetable Salad
Pasta Salad
Potato Salad
Caesar Salad
Cole Slaw
Fruit Salad
Macaroni Salad

Starch (choice of one)

Wild Rice
Rice Pilaf
Oven-Roasted New Potatoes
Steamed Red Potatoes
Rice and Gravy
Mashed Potatoes and Gravy
Macaroni and Cheese

Vegetables (choice of one)

Glazed Baby Carrots
Green Bean Almandine
Peas with Mushrooms
California Mixed Vegetables
steamed Broccoli
Buttered Corn
Lima Beans

Desserts (choice of one)

Apple Pie
Pecan Pie
Chocolate Cake
Strawberry Shortcake
Coconut Cream Pie
Chocolate Eclairs

Estimated number required two weeks in advance. The final number of guests is required within 48 hours of the event.

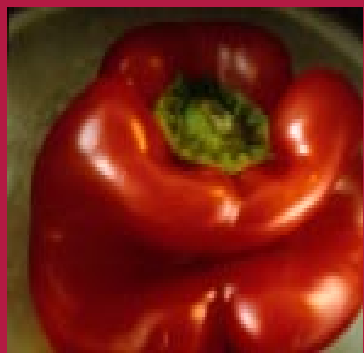
Receptions



Punch & Catering Service	\$2.00 per person
Coffee	\$1.00 per person
Mini Quiche	\$5.15 per person
Cheese & Cracker Tray	\$4.00 per person
Fresh Fruit Tray	\$2.75 per person
Assorted Party Cookies	\$1.25 per person
Vegetable Crudites	\$2.25 per person
Cheese Ball	\$2.10 per person
Crab Stuffed Mushroom Caps	\$5.15 per person
Southerwestern Eggroll	\$4.00 per person
Puff Pastry Filled with Mushrooms	\$3.10 per person
Boiled Shrimp	\$11.50 per person
Bacon Wrapped Shrimp	\$12.50 per person
Mini Sub Sandwiches	\$3.75 per person

From the Bakery

All prices are for pickup orders and do not include paper products. Delivery and setup available for an additional charge. Some additional bakery items are available upon request.



Cakes:

Sheet Cake			
Whole Size (serves 90)	\$80.00	Brownies (2 x 2)	\$6.00 dozen
Half Size (serves 40)	\$40.00	Lemon bars (1 x 1)	\$7.25 dozen
Petite Fours	\$10.95 dz.	Pound Cake	\$7.25 loaf

Cookies:

Petite Party Cookies	\$4.00 dozen		
Cheese Straws	\$7.25 dozen		
Sugar, Peanut Butter, Oatmeal, Coconut or Chocolate Chip			\$6.00 dozen

Pastries:

Danish	\$5.50 dozen	Blueberry Muffins	\$4.25 dozen
Assorted Jumbo Cake Donuts	\$4.75 dozen	Mini Muffins	\$2.75 dozen

Pies: Nine inch 8 - 10 servings

Cherry Crumb	\$9.00	Pecan	\$11.25
Coconut Cream Pie	\$7.75	Apple Crumb	\$9.00
Hot Fudge Sundae Pie	\$10.50	Chocolate Cream Pie	\$7.75

Cheesecakes: 12 Servings

Plain New York	\$20.00
Chocolate Chip	\$21.50
Chocolate	\$22.00

Breads:

Banana Nut	\$5.50 loaf
Orange Cranberry	\$5.95 loaf
French Loaf	\$2.25 loaf

Picnic Dinner Selections

Picnic Dinners include: choice of two entrees, choice of three sidedishes, choice one beverage and dessert. Buffets also include water, rolls, condiments, paper products, setup and service.

Entree Selection: (choice of two)

Fried Chicken	\$13.95 per person
BBQ Chicken	\$13.95 per person
BBQ Pork Sandwich	\$13.95 per person
Hamburgers	\$13.95 per person
Hot Dogs	\$13.95 per person
Deli Meats and Cheeses	\$13.95 per person

Side Dishes (choice of one)

Carrot Raisin Salad
Cole Slaw
Marinated Vegetable Salad
Pasta Salad
Potato Salad
Fruit Salad
Macaroni Salad
Corn on the Cob
Chips
Rice
Baked Potatoes
Baked Beans

Beverages (choice of one)

Unsweet Tea
Sweet Tea
Lemonade
Fruit Punch

Desserts (choice of one)

Assorted Cookies
Brownies
Apple Cobbler
Pecan Squares
Cherry Cobbler

Estimated number for the event is required 2 weeks in advance. The final number of guests must be guaranteed 48 hours prior to the event. A \$20.00 delivery fee will apply to all off campus parties.

