

*North Greenville  
University*



*Catering Services*

**2008 - 2009**

# *Planning Information*

ARAMARK is pleased to present this catering guide. We offer services ranging from coffee breaks and lunch deliveries to formal served dinners. We are ready to assist you with every detail to ensure the success of your event.

## *Facilities*

The Hayes Ministry Center is our full-service event room and will accommodate parties of up to 170. Todd Dining Hall will accommodate parties of up to 800 and may be used depending on the academic schedule of the University. A room rental fee will be charged for events not billed to the University.

When scheduling services or reserving a room, ARAMARK will need the following information:

- ◆ Date and time of the event
- ◆ Location of the event
- ◆ Name of organization or department financially responsible
- ◆ Estimated number of guests
- ◆ Type of service required
- ◆ Billing information, including University account number or billing address.
- ◆ Events not billed to a University account require a 50% deposit when the event is confirmed.

## *Menu Planning*

Your menu, room set-up and any special requests (i.e., flowers, candles, special dietary requirements, etc.) for full-service events should be arranged with ARAMARK at least ten business days prior to the event. If you prefer menu choices that are not included in this guide, we will be happy to customize a menu to suit your needs. Please provide arrangements for special menus three weeks in advance of your event.

When planning your meal and program, remember that the servers will leave the dining area when your program begins to avoid noise and distractions that may disturb your guests.

## *Final Guest Guarantees*

A final guest guarantee is required two business days prior to your event. If no guarantee is received, we will plan and charge according to the estimated guest count. If your event is on a Sunday or Monday, your final guest count must be submitted before noon on Thursday. If the actual guest count exceeds the guaranteed count, you will be billed for the actual guest count.

# *Planning Information*

## *Delivery Service*

Arrangements for pickup or delivery services should be made with ARAMARK at least seven days in advance. Off-campus deliveries from Todd Dining Hall will incur an additional \$50.00 delivery fee and \$25.00 per 10 miles additionally. Pickup orders should be paid for when received unless they are charged to a University account.

## *Other Policies and Information*

ARAMARK will make arrangements for decorations (i.e., flowers, linen, etc.) when requested. Your final invoice will include the costs of these items purchased or rented on your behalf, including labor if required.

Alcoholic beverages are not permitted on the North Greenville University campus.

Unless otherwise noted, all prices listed in this guide are per person.

Gratuities are appreciated, but not required, for events billed to the University. Please consult ARAMARK if you wish to leave the servers a gratuity. A 15% gratuity will be added to the invoice for all groups not billed to the University.

For your safety, it is the policy of ARAMARK that no food or beverages are removed from a facility where a catered function is held.

Checks for services should be made payable to ARAMARK.

# Breakfast Buffets

All breakfast buffets include coffee and choice of juice.

Traditional	\$6.11
Scrambled eggs, bacon or sausage, grits and hash browns, buttermilk biscuits, sausage gravy and fresh fruit salad	
Breakfast Frittata	\$6.79
Sausage, ham or vegetable frittata served with grits, hash browns, buttermilk biscuits, sausage gravy and fresh fruit salad	
Brunch	\$7.25
Sausage, ham or vegetable frittata served with breakfast potatoes, mini chicken salad or turkey club croissants, fresh fruit salad, and pasta salad.	
Add Pancakes or French Toast with hot syrup (per person)	\$1.10
Add Bacon, Sausage or Country Ham to any breakfast menu (per person)	\$1.49
Continental	\$5.10
Featuring assorted Danish pastries, freshly baked muffins and mini cinnamon rolls with fresh fruit salad, cut melon or whole fruit (seasonal)	

## Baked Goods

Breakfast Breads and Pastries	\$7.10 per dozen
Bagels with cream cheese, Danish pastries, muffins, sweet rolls biscuits with butter and jelly	
Mini Breakfast Pastries	\$5.32 per dozen
assorted Danish pastries, muffins and sweet rolls	
Glazed Donuts	\$5.81 per dozen
Sausage Biscuits	\$12.39 per dozen
Mini Biscuits with sausage, deli ham, or cheese	\$8.88 per dozen
Assorted Whole Fruits	\$8.29 per dozen

## Breakfast Breaks

Choice of juice, coffee, fresh fruit tray and assorted muffins & pastries	\$4.85
Choice of juice, coffee and assorted muffins & pastries	\$3.80

# Luncheon Buffets

*Luncheon buffets include dinner rolls with butter,  
Brownies, blondies and cookies, iced tea and water.*

Soup and Salad Bar.....\$7.10

Crisp mixed salad greens with twelve salad toppings: tomatoes, cucumbers, broccoli, carrots, mushrooms, green pepper, cheddar cheese, bacon bits, croutons, red onions, chopped egg and diced ham.

Add grilled chicken (per person).....\$1.06

Choice of two prepared salads:  
Chicken, tuna, pasta, fruit, potato or coleslaw.

Choice of two salad dressings  
Choice of one soup

Soup and Deli Buffet .....\$6.79

Thin-sliced meats: turkey breast, ham, and roast beef  
Sliced cheeses: American and Swiss

Choice of one prepared salad: chicken, tuna or pimento cheese  
Choice of one soup

Assorted Deli Breads (wheat, white, sourdough, pita)  
Relish tray & condiments, potato chips

## Soup Selections

Tomato Bisque	Cream of Broccoli
Broccoli Cheese	Corn Chowder
Chicken Noodle	Cream of Potato
Vegetarian Vegetable	Clam Chowder
Chili Bean	Vegetarian Chili

## Salad Dressings

Ranch	Honey Mustard
Poppy Seed	Fat-Free Italian
French	Fat-Free Ranch
Blue Cheese	Fat Free Raspberry
Caesar	Vinaigrette

# Luncheon Buffets

*Luncheon buffets include choice of house dessert, iced tea and coffee*

Fajita Buffet ..... \$7.01

Chicken or beef strips with peppers and onions

Soft flour tortillas

Refried beans

Spanish rice

Toppings: Shredded lettuce, diced tomatoes, black olives, sliced jalapeños,  
shredded cheddar cheese, sour cream and salsa

Pasta Bar ..... \$7.49

Mixed green salad with two dressings, penne pasta with pesto cream sauce,  
or hearty marinara sauce, spaghetti with meat sauce, sautéed mushrooms,  
steamed broccoli and garlic bread.

Add Italian Sausage or Grilled Chicken (per person) ..... \$2.66

All American Cookout Lunch ..... \$6.79

Hamburgers, hot dogs, baked beans, corn-on-the-cob, potato salad or coleslaw,  
relish tray, condiments and potato chips.

Southern Style Cookout Lunch ..... \$7.49

Southern fried chicken, chopped pork BBQ, baked beans, corn-on-the-cob,  
potato salad or coleslaw.

# Served Luncheons

*All served luncheons include choice of house dessert, iced tea and coffee.*

## Sandwich Plates

- Turkey Club Croissant.....\$6.79  
Sliced turkey breast on a fresh croissant, topped with bacon, cheese, lettuce and tomato. Served with rotini pasta salad and fresh fruit.
- Chicken Salad Croissant.....\$6.95  
Creamy chicken salad on a fresh croissant, topped with lettuce and tomato, and served with fresh fruit and pasta salad.
- Italian Hoagie.....\$7.32  
Shaved ham and salami topped with sliced cheese, lettuce, tomato, onion and Italian dressing. Served on a seeded hoagie roll with pasta salad and fresh fruit.

## Salad Plates

*include dinner rolls and butter*

- Grilled Chicken Caesar.....\$7.10  
Marinated, grilled chicken breast strips served on a bed of romaine lettuce with tomatoes and croutons tossed with a creamy Caesar dressing topped with shredded Parmesan cheese.
- Grilled Chicken Salad.....\$7.10  
Marinated, grilled chicken breast, sliced and served on a bed of spring greens with tomatoes and cucumbers, and drizzled with your choice of dressing.
- Chef Salad.....\$7.32  
Crisp mixed greens topped with ham, turkey breast, cheddar and mozzarella cheeses, egg slices, tomatoes and cucumbers.  
Served with your choice of dressing.
- Spinach Salad.....\$7.37  
Baby spinach topped with bacon, egg slices, almonds, tomatoes, cucumbers, parmesan cheese, and dressed with our poppy seed dressing.

*Any of the selections above can be prepared  
as a box lunch with a dessert bar and canned soda.*

# Served Luncheons

*All served hot luncheons include mixed green salad,  
dinner rolls with butter, house dessert, tea and coffee.*

## Chicken & Seafood

Grilled Italian Chicken..... \$7.68  
Boneless, skinless chicken breast marinated in lemon juice, oregano,  
garlic and black pepper. Served with rice pilaf and mixed fresh vegetables.

Asiago Chicken ..... \$7.68  
Grilled chicken breast topped with asiago cheese, olives and tomatoes.  
Served with mashed redskin potatoes and chef's choice of vegetable.

Teriyaki Chicken ..... \$7.32  
Boneless breast of chicken, marinated in teriyaki sauce and served over  
steamed rice with stir-fried vegetables.

Lemon Chicken..... \$7.32  
Baked lemon chicken breast served with rice pilaf and mixed fresh vegetables.

Atlantic Salmon ..... \$9.38  
Four ounce salmon filet seasoned with lemon pepper and broiled. Served with  
rice pilaf and mixed fresh vegetables.

## Beef & Pork

Roast Beef ..... \$7.32  
Sliced roast beef au jus served with seasoned roasted red potatoes and a medley of  
fresh vegetables.

Spiced Pork Loin ..... \$7.60  
Pork loin rubbed with herbs and seasoning, sliced and complimented by a  
vidalia onion compote. Served with garlic mashed potatoes and mixed fresh  
vegetables.

Prime Rib..... \$10.70  
A six-ounce portion of our slow roasted prime rib of beef, served with a twice baked  
potato and a medley of fresh vegetables.

# Boxed Meals

*Minimum order of 10 meals with a total of two choices.  
We regret that we cannot prepare different meal choices for each participant.*

## Salads

*includes crackers, a piece of whole fruit (included in sandwich box), a cookie,  
a 12 ounce canned soda and utensils.*

Chef Salad .....	\$5.33
Crisp mixed greens topped with ham, turkey, egg slices, tomatoes and cheddar cheese. Served with your choice of dressing.	
Classic Caesar .....	\$5.01
A bed of romaine lettuce with tomatoes, shredded parmesan cheese, croutons and a garlic bread stick. Served with a creamy Caesar or your choice of dressing.	
With chicken.....	\$5.76
With shrimp .....	\$6.29
Greek Salad .....	\$5.76
Feta cheese, olives, pepperoncini, tomatoes, cucumbers and pita chips on a bed of crisp lettuce. Served with Greek Vinaigrette or your choice of dressing.	
Spinach Salad.....	\$5.01
Baby spinach topped with crumbled bacon, egg slices, red onions, and tomatoes with your choice of dressing.	
With blackened chicken.....	\$5.76
With blackened shrimp.....	\$6.29

# Boxed Meals

*Minimum order of 10 meals with a total of two choices.  
We regret that we cannot prepare different meal choices for each participant.*

## Sandwiches

*Includes a pickle spear, bag of chips, piece of whole fruit, a cookie,  
a 12 ounce canned soda and utensils.*

- Chicken Caesar Wrap..... \$5.76  
Crisp Romaine lettuce, diced tomato, shredded parmesan, sliced chicken  
and garlic croutons. Dressed with a creamy Caesar and rolled in a flat  
tortilla.
- Crusader Club Wrap ..... \$5.76  
Turkey, ham, bacon, iceberg lettuce and shredded cheddar cheese.  
Dressed with Ranch and rolled in a flat tortilla.
- Chicken Salad Croissant..... \$5.86  
Our house made chicken salad on a buttery croissant with lettuce,  
tomato and red onion.
- Turkey Ciabatta ..... \$5.86  
Thinly sliced turkey on a ciabatta roll with American or Swiss cheese,  
lettuce, tomato and onion. Mayonnaise and mustard packets are provided.
- Honey Ham on Wheat..... \$5.76  
Thinly sliced ham on a wheat sub roll with American or Swiss cheese,  
lettuce, tomato and onion. Mayonnaise and mustard packets are provided.

# Dinner Buffets

*Dinner buffets include choice of salad,  
choice of two vegetables, choice of one pasta, potato or rice,  
dinner rolls with butter, choice of house dessert, water, tea and coffee.  
Minimum of 20 guests*

## Salads

Mixed Green Salad	Spinach Salad
Iceberg Garden Salad	Caesar Salad
Pasta and Vegetable Salad	Potato Salad
Fresh Fruit Salad	Coleslaw

## Salad Dressings

Poppy seed	Fat Free Ranch
French	Fat Free Italian
Thousand Island	Fat Free Raspberry Vinaigrette
Honey Mustard	
Blue Cheese	
Caesar	

## Soups

Chicken Noodle	Corn Chowder
Cream of Potato	Cream of Broccoli
Tomato Bisque	Broccoli Cheese
Vegetarian Vegetable	Clam Chowder
Chili Bean	

## Vegetables

Fresh Vegetable Medley	Glazed Baby Carrots
Steamed Broccoli Spears	Squash Casserole
Southern Style Green Beans	Summer Squash Medley
Buttered Lima Beans	Green Beans Amandine
Buttered Peas	Green Peas with Mushrooms
Black-Eyed Peas	Whole Kernel Corn
	Stir-Fried Vegetables

# Dinner Buffets

## Pasta, Potatoes and Rice

Baked Potatoes with Sour Cream	Roasted Garlic Rosemary Potatoes
Parslied White Potatoes	Garlic Herbed Mashed Potatoes
Macaroni & Cheese	Rice Pilaf
Wild Rice	Steamed Rice
Sweet Potatoes	Red Bliss Potato Salad

## Poultry

Herb Roasted Chicken.....	\$7.10
Southern Fried Chicken.....	\$7.10
Marinated Grilled Chicken Breast.....	\$8.13
Teriyaki Chicken.....	\$8.13

## Beef & Pork

Sliced Roast Beef with gravy.....	\$8.13
Meatloaf with steak sauce.....	\$6.92
Grilled Pork Chops.....	\$7.84
Pork loin with apple chutney.....	\$8.14

## Seafood

Grilled Salmon Fillets.....	\$11.64
Shrimp and Grits.....	\$12.72

## Additional Entrees

A carver will be provided

Prime Rib	\$5.46 per person
Honey Glazed Ham	\$2.92 per person
Roast Beef	\$2.92 per person
Pork Roast	\$2.92 per person
Roasted Turkey Breast	\$2.54 per person
Beef Tenderloin	market price per person

## Served Dinners

*Served dinners include choice of salad, choice of dressings, choice of house dessert, dinner rolls with butter, water, iced tea and coffee.*

### Salads

Garden Salad – Iceberg lettuce topped with tomatoes, cucumbers, and sliced red onions with choice of two dressings.

Spinach Salad - Fresh spinach topped with bacon bits, mandarin oranges, and toasted almonds drizzled with sweet poppy seed dressing.

Caesar Salad - Fresh Romaine lettuce tossed with creamy Caesar dressing and Parmesan cheese. Topped with garlic croutons.

Mixed Green Salad – Fresh spring greens, topped with tomatoes, cucumbers, and carrots. Served with a choice of 2 dressings.

Green Leaf Salad – Crisp green leaf lettuce topped with tomatoes, cucumbers, carrots, shredded cheese and croutons. Served with choice of two dressings.

Greek Salad – Iceberg lettuce topped with pepporcini, cucumbers, olives and bell peppers. Served with Feta cheese and Greek dressing.

*Soup may be substituted for salad or added as an additional course for \$1.50 per person.*

### Chicken & Seafood

Marinated Grilled Chicken..... \$8.13  
Six ounce boneless breast of chicken, marinated, grilled and served with a rice pilaf and steamed fresh vegetables.

Chicken Teriyaki ..... \$8.13  
Six ounce boneless breast of chicken marinated in Asian spices and served with a sweet and spicy pineapple salsa, steamed rice and stir-fried vegetables.

Chicken Cordon Bleu ..... \$8.61  
Six ounce boneless breast of chicken stuffed with ham and Swiss, breaded and fried. Served with a cream sauce, wild rice and steamed fresh vegetables.

Atlantic Salmon ..... \$11.64  
Six ounce salmon fillet, seasoned and broiled. Served with a creamy dill sauce, rice pilaf and grilled asparagus.

# Served Dinners

*Served dinners include choice of salad, choice of dressings,  
choice of house dessert, dinner rolls with butter,  
water, iced tea and coffee.*

## Beef & Pork

- Sliced Pork Loin ..... \$10.05  
Whole pork loin rubbed with spices, slow roasted, and sliced.  
Served with baked cheddar grits, steamed fresh vegetables,  
and a smokey apple and bacon chutney.
- Prime Rib..... \$12.01  
Slow roasted and seasoned with herbs and spices. Served au jus and with  
horseradish sauce, twice baked potatoes and grilled asparagus.
- Grilled Ribeye Steak ..... \$12.61  
Eight ounce ribeye steak chargrilled to medium/medium-well.  
Served with choice of steak sauces, rosemary-garlic roasted potatoes and  
grilled vegetables.
- Grilled Pork Chop ..... \$10.20  
A thick-cut pork chop, marinated and grilled with our peach and pecan salsa.  
Served with cider mashed sweet potatoes and grilled vegetables.
- Pork Tenderloin ..... \$9.91  
Cajun rubbed tenderloin, grilled and sliced. Served with garlic rosemary roasted  
potatoes and southern style green bean.

# Desserts

## House Desserts

### Pies

Fruit Pie ~ apple, peach or cherry  
Pumpkin Pie

### Cakes

German Chocolate Cake  
Red Velvet Cake  
Carrot Cake

### Other Desserts

Individual Fresh Fruit Trifle  
Cheesecake with Fruit Topping ~ strawberry, cherry or blueberry  
Strawberry Shortcake  
Key Lime Tartlette  
Black Forest Napoleon

### Buffet Only

Fruit Cobbler ~ cherry, peach or apple  
Trifle

### Specialty Desserts

*There is an additional charge of \$.78 per person for these selections*

Pecan Pie  
Chocolate Pecan Pie  
Chocolate Cheesecake  
Chocolate Raspberry Cake  
Key Lime Pie

# Bakery and Beverages

*Bakery* - Minimum order of 3 dozen per item

## Pastries

Cheese Wafers .....	\$11.33 per dozen
Assorted Cookies (chocolate chip, oatmeal raisin, peanut butter) .....	\$3.23 per dozen
Dessert Bars (brownies, blondies, lemon bars, fudge nut) .....	\$3.23 per dozen
Cake Squares (chocolate, vanilla, pound, yellow) .....	\$7.10 per dozen
Finger Desserts (hello dollies, ginger snaps, pecan sandies) .....	\$7.16 per dozen
Assorted French Pastries .....	\$20.73 per dozen
Chocolate Dipped Strawberries (subject to availability) .....	\$10.70 per dozen

## Cakes for Special Occasions

Special occasion cakes are prepared according to your choice of white, chocolate or yellow cake, white or chocolate icing and choice of colored borders and decorations.

Round Layer Cake (serves 12) .....	\$18.21
1/2 Sheet Cake (serves 30) .....	\$18.90
Full Sheet Cake (serves 60) .....	\$28.16

## *Beverages*

Regular or Decaffeinated Coffee .....	\$10.37 per gallon
Fruit Juice (orange, apple, grape, grapefruit) .....	\$12.39 per gallon
Iced Tea .....	\$6.49 per gallon
Lemonade .....	\$8.42 per gallon
Hot Spiced Cider .....	\$11.00 per gallon
Hot Chocolate .....	\$10.37 per gallon
Cranberry Pineapple Punch .....	\$8.99 per gallon
Sparkling Punch .....	\$10.37 per gallon
Pepsi Brand Soft Drinks (12oz. cans) .....	\$.84 each
Bottled Water .....	\$1.06 each

# Hors d'oeuvres & Snacks

Minimum order of 3 dozen per item

## Hot

BBQ Or Swedish Meatballs.....	\$4.33 per dozen
Hand Breded Chicken Tenderloins.....	\$6.49 per dozen
Crab Stuffed Mushrooms.....	\$15.56 per dozen
Wings (Hot, BBQ Or Teriyaki).....	\$4.98 per dozen
Mini Egg Rolls.....	\$4.55 per dozen
Assorted Petite Quiche.....	\$4.77 per dozen
Sausage Stuffed Mushrooms.....	\$11.63 per dozen
Mini Crab Cakes with Spicy Remoulade.....	\$15.56 per dozen

## Cold

Finger Sandwiches.....	\$5.61 per dozen
Chicken Salad Bouchees.....	\$7.10 per dozen
Stuffed Cherry Tomatoes.....	\$7.10 per dozen
Smoked Salmon Canapés.....	\$15.14 per dozen
Poached Shrimp with Cocktail Sauce.....	\$8.73 per dozen

## Dips

Hot Spinach and Artichoke Dip with Pita Chips.....	\$11.67 per quart
Chilled Spinach Dip with Crackers or Pita Chips.....	\$9.30 per quart
Hot Crab Dip with Pita Chips.....	\$24.68 per quart

## Party Trays ~ per tray

Small Fresh Fruit Tray with Dip (Serves 25).....	\$23.42 each
Large Fresh Fruit Tray with Dip (Serves 50).....	\$46.12 each
Small Vegetable Tray with Ranch Dip (Serves 25).....	\$19.51 each
Large Vegetable Tray with Ranch Dip (Serves 50).....	\$37.90 each
Small Cheese Tray with Crackers (Serves 25).....	\$27.36 each
Large Cheese Tray with Crackers (Serves 50).....	\$93.42 each
Assorted Deli Tray(Serves 25).....	\$84.69 each
with Condiments, Meats, Cheeses, and Sliced Breads	

## Snacks

Trail Mix.....	\$6.24 per pound
Pretzels.....	\$2.10 per pound
Potato Chips.....	\$3.54 per pound
Mixed Nuts.....	\$7.10 per pound
Pepperidge Farm Goldfish Crackers.....	\$6.10 per pound
Bulk Popcorn.....	\$7.84 per bag
Tortilla Chips.....	\$3.54 per pound
Salsa.....	\$4.25 per quart