



Toccoa Falls Catering





breakfast

breakfast collections

*All prices are per person
(10 person minimum)*

MINI CONTINENTAL \$7.99

Includes Miniature Muffins, Danish, Croissants and Bagels; served with Butter, Fruit Preserves and Cream Cheese, Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

QUICK START \$7.99

Assorted Muffins, Danish and Scones, with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

HEALTHY CHOICE BREAKFAST \$6.99

Whether in combination with one of our other Breakfast Packages or alone, it's a healthy way to start your day. Includes Individual Cereal Cups, Milk, Ripe Bananas and Assorted Individual Yogurt Cups, Gourmet Coffee, Decaf and Hot Tea

À LA CARTE BREAKFAST

Basket of Miniature Muffins, Danish and Scones **\$1.99**

Assorted Bagels with Butter, Cream Cheese and Preserves **\$1.99**

Fruit and Yogurt Parfaits **\$2.99**

Fresh Seasonal Sliced Fruit **\$2.99**

Fresh Assorted Juices **\$1.49**

Regular and Decaffeinated Coffee and Tea Service **\$1.49**



hot breakfast

*All prices are per person
(10 person minimum)*

AMERICAN BREAKFAST \$9.99

Assorted pastries, Scrambled Eggs, Crisp Bacon, Sausage Links or Sausage Patties, choice of Breakfast Potato, Gourmet Coffee, Decaf and Hot Tea

ULTIMATE BREAKFAST \$13.99

Assorted pastries, Scrambled Eggs, Eggbeater Strata, Crisp Bacon, choice of Sausage Links or Sausage Patties, Pancakes, Fresh Seasonal Sliced Fruit, choice of Breakfast Potato, Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

SILVER DOLLAR BREAKFAST BUFFET \$9.99

Silver Dollar Pancakes (three per person) served with Butter, Syrup, Bacon, Sausage Links or Sausage Patties, choice of Breakfast Potato, Gourmet Coffee, Decaf and Hot Tea

Eggbeaters may be substituted for real Eggs upon request

breakfast additions

*All prices are per person
(10 person minimum)*

CEREAL BAR \$3.99

Fresh assorted Cereals, Milk and Fruit Toppings. A great way to start the day!

BELGIUM WAFFLES \$3.49

HOME-STYLE BISCUITS AND GRAVY \$2.49

Eggbeaters may be substituted for real Eggs upon request



plated meals

plated meals

*All prices are per person
Includes Fresh Rolls, Butter, Water and Coffee Service*

**ROSEMARY LAMB WITH AUTUMN
VEGETABLES AND CRANBERRY DEMI-GLACE**

\$23.99

Served with Pan Seared Scallops and Grilled
Strawberry Shortcake

**JERK RUBBED PORK TENDERLOIN WITH
ISLAND RICE AND SAUTÉED ASPARAGUS**

\$17.99

Served with Achiote Shrimp and Black Bean Cake as
well as Summer Fruit and Berries

HOISIN MANGO RIBS WITH ASIAN SLAW

\$13.99

Served with Potstickers with Sweet Soy Dipping
Sauce and Ginger Crème Brûlée

**CHIMICHURRI FLANK STEAK WITH JASMINE
RICE \$15.99**

Served with Scallop and Spicy Coconut Ceviche and
Sopaipilla

FARFALLE WITH SHRIMP AND RAPINI \$12.99

Served with Winter Roasted Vegetables and Tropical
Flore de Latte

**PISTACHIO CRUSTED HALIBUT WITH
SPRING MIX \$27.99**

Served with Mushroom Crêpes and Chocolate
Molten Cake



classic collections

DELI EXPRESS \$7.99

Sliced Oven-roasted Turkey, Roast Beef, Black Forest Ham and Genoa Salami; Swiss, American and Muenster Cheeses; Leaf Lettuce, Sliced Tomatoes and Pickles; Assorted Baked Breads and Rolls

Served with Choice of Two Salads and Assorted Beverages

SANDWICH BUFFET 1 \$11.99

Please choose three (3) of the following

New Market Tuna on Multigrain Roll

Traditional Turkey Club with Bacon, Lettuce and Tomato on 12 Grain Bread

Grilled Chicken Club with Bacon, Lettuce and Tomato on Toasted 12 Grain Bread

Roast Beef Club with Bacon Lettuce and Tomato on Toasted 12 Grain Bread

California Turkey with Fresh Veggies and Ranch Dressing on Wheatberry Bread

Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Salads

SANDWICH BUFFET 2 \$12.99

Please choose three (3) of the following

Turkey Breast with Mesclun Green and Sage Cream Cheese on Ciabatta Bread

Blackened Chicken with Cucumber Raita Salad on Ciabatta Bread

Classic Italian Sub with Ham, Pepperoni, Salami, Oil and Vinegar on a Whole Wheat Sub

Roast Beef with Bacon, Sharp Cheddar and Roasted Garlic Mayonnaise on a White Sub Roll

Thin Sliced Pastrami with Slaw and Thousand Island Dressing on Rye Bread

Roast Beef with Fontina, Chipotle Mayo, Sun-dried Tomatoes and Grilled Spanish Onions on a Baguette

Deli Sliced Ham with Honey Mustard Dressing on Ciabatta Bread

Turkey Breast with Fennel Slaw and Fresh Grilled Pineapple on Ciabatta Bread

Tuna and Apple Salad with Fresh Tomatoes and Arugula on Ciabatta Bread

Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Two Salads

PICNIC BASKETS \$14.99

Mini Sandwiches

Turkey with Mayonnaise

Roast Beef and Brie

Fresh Mozzarella and Tomato

Grilled Chicken and Pear

Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Two Salads

WRAP BASKET \$13.49

Gourmet Wraps

Turkey Ranch

Grilled Chicken Caesar

Ham, Apple and Honey Mustard

Barbeque Chicken

Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Two Salads



lunch & buffet

classic collections

THE EXECUTIVE LUNCHEON **\$16.99**

Please choose three (3) of the following

Sliced Turkey Breast and Ham with Swiss Cheese, Red Onions, Romaine, Tomato and Green Olive Pesto Spread on Ciabatta

Roasted Onion and Apricot Pork with Chive Cream Cheese Spread and Mesclun Greens on Ciabatta

Roast Beef with Fontina, Chipotle Mayo, Sun-dried Tomatoes, and Grilled Spanish Onions on a Baguette

Roasted Rib Eye with Caramelized Onions and Horseradish Spread on a French Baguette

Ham and Brie, with fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread

Sliced Portobello Mushrooms with Arugula and Sun-dried Tomato Olive Pesto Spread on a French Baguette

Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Two Salads

EXTRA

Pear, Walnut and Goat Cheese Salad **\$3.79**

Lump Crab Salad **\$3.79**

SALAD SELECTIONS

(Included with Sandwich Buffets)

Pesto Orzo and Red Pepper Salad with Plum Tomatoes and Fresh Basil

Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives

Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions

Pepper Slaw with Red, Green and Yellow Peppers tossed in Jalapeño Chile-Lime Cream

Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing

Toasted Barley Orange Cranberry Salad with Red Onions, Almonds, Honey and Cinnamon

Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic

Chilled Dill Cucumber Salad with Red Onions tossed in Italian Dressing

Grilled Vegetable Rotini Pasta Salad with a Balsamic Dressing

Red Skinned Potato Salad with Egg, Celery, and Spanish Onion in a Seasoned Mayonnaise Dressing



buffets

*Served with Assorted Rolls with Butter, Ice Water and Iced Tea
(10 person minimum)*

ASIAN ACCENTS \$14.99

Peanut Lime Ramen Noodles, Egg Rolls with Assorted Dipping Sauces, General Tso's Chicken with Broccoli and Steamed Rice, Teriyaki Salmon with Lemon Green Beans, and Raspberry Coconut Dessert Bars

SOUTHERN BBQ \$11.99

Barbecued Baked Beans, Cheddar Bacon Mashed Potatoes, Coleslaw, Biscuits with Honey Butter, choice of Oven-roasted Chicken or Honey-stung Chicken, and Brownies

LATIN FLAVORS \$11.99

Mexican Chopped Salad, Cumin Black Beans, Cilantro Lime Rice, Grilled Flatbread, Chipotle Orange Roasted Chicken, Carne Asada con Papas Rancheros, and Sopaipillas

SIMPLY ITALIAN \$11.99

Caesar Salad, Broccoli with Lemon Zest, Fresh Garlic Bread, choice of Chicken Parmesan or Sausage and Peppers, Rotini Marinara and Biscotti



lunch & buffet

buffets

THE TUSCAN \$14.99

Mixed Greens, Rotini Marinara, Green Beans Gremolata, Focaccia Sticks, Potato Crusted Salmon with Ratatouille, Parmesan Crusted Chicken, and Cannoli

BAKED POTATO BAR \$11.99

Potato Bar with Tossed Garden Salad, Baked Potatoes, Chili, Chicken and choice of Cobbler, Pie or Apple Dumpling

EASTERN INFLUENCES \$13.99

(Chilled Buffet)

Coriander Peanut Ramen Noodles, Szechuan Green Beans, Teriyaki Salmon on Sweet Chile Cucumber, Orange Glazed Chicken with Sesame Spinach, and Assorted Dessert Bars

FANTASTIC FRIO \$12.99

(Chilled Buffet)

Corn and Black Bean Salsa, Spiced Sweet Potato Salad, Salmon Veracruz with Chile Lime Cucumber Dressing, Mexican Chopped Chicken Salad, Grilled Marinated Flatbread and Flore de Latte



buffets

CHILLED TUSCAN \$19.99

(Chilled Buffet)

Panzanella, Spinach with Fennel Orange Salad, Grilled Flatbread, Herb Roasted Beef Tenderloin with Mushrooms, Grilled Chicken with Broccolini and Gremolata, and Fior di Latte

SIZZLING SALAD BAR \$15.99

(Chilled Buffet)

Seasonal Salad Bar with Teriyaki Salmon, Freshly Grilled Flatbreads and Assorted Gourmet Cookies

A TASTE OF ITALY \$18.99

(Chilled Buffet)

Grilled Rosemary Chicken, Grilled Fennel Tuna, Pesto Tortellini, Italian White Bean Salad, Caesar Salad, Seasonal Vegetables, Mini Ciabattas with Basil Oil, and Italian Ices

DON'T SEE WHAT YOU'D LIKE?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at (706) 886-7014 or email tfccatering@tfc.edu to arrange a personal consultation.



receptions

receptions

COLD HORS D'OEUVRES

Smoked Salmon Roll on Cucumber Round
Seared Beef Tenderloin with Sweet Onion Marmalade on Ficelle
Roasted Vegetables and Curried Hummus on Pita Crisp
Vietnamese Summer Rolls
Sesame Crusted Ahi Tuna
Spinach Dip with Pita Chips
Wild Mushroom and Goat Cheese Crostini

HOT HORS D'OEUVRES

Goat Cheese and Spinach Stuffed Cremini Mushrooms
Thai Chicken Satay with Peanut Sauce
Coconut Shrimp with Tropical Salsa
Vegetarian Spring Rolls with Ginger-Soy Dipping Sauce
Spanikopita
Maryland Crab Cakes with Cajun Rémolade
Skewered Beef with Teriyaki Sauce
Tandoori Chicken Skewer with Tamarind Dipping Sauce
Parmesan Artichoke Heart with Goat Cheese
Tamarind Pork Ribs

BUTLERED HORS D'OEUVRES

(Based on a One Hour Reception)

Choose six (6) hors d'oeuvres for **\$12.99 per person**
Choose eight (8) hors d'oeuvres for **\$13.99 per person**

STATIONARY HORS D'OEUVRES

(Based on a One Hour Reception)

Choose six (6) hors d'oeuvres for **\$14.99 per person**
Choose eight (8) hors d'oeuvres for **\$15.99 per person**

Waiters may be required at an additional charge

ADDITIONS

International and Domestic Cheeses Served with Crackers, Grissini Breadsticks and Flatbreads **\$3.49**

Fresh Garden Crudités Served with Ranch Hummus and/or Artichoke Lemon Dip, and Grilled Pita Triangles **\$2.39**

Fresh Seasonal Fruit with Domestic and Imported Cheeses Served with Assorted Gourmet Crackers **\$3.99**

Assorted Mini Sandwiches Including Ham, Roast Beef, Turkey and Mozzarella served on Artisanal Breads and Rolls **\$4.99**

Traditional Shrimp Cocktail with Cocktail Sauce **\$7.29**

Chocolate Dipped Strawberries **\$4.99**



reception stations

*All prices are per person
(10 person minimum)*

MEDITERRANEAN \$8.99

Seasonal Roasted Vegetables, Tabbouleh Salad, Marinated Olives, Greek Salad, and Hummus with Pita Chips

DIM SUM \$10.99

Egg Rolls, Potstickers and Sweet and Spicy Boneless Chicken Wings served with Assorted Dipping Sauces, including Sweet Chile and Cucumber Vinaigrette, and Gourmet Dessert Bars

AMERICAN TEA \$6.99

Assorted Gourmet Tea Sandwiches and Scones served with Jam, Honey, Cream Cheese, Assorted Petits Fours and Shortbread Cookies

TOCCOA FAVORITES \$7.99

Have a break with your favorite finger foods, including: Chilled Spinach Dip with Pita Chips, Mini Cheesesteaks, Buffalo Chicken Tenders served with Celery and Blue Cheese Dip, and Cookies and Dessert Bars



breaks

breaks

CHOCAHOLIC \$7.99

Become addicted with an assortment of Mini Chocolate Bars, Double Chocolate Chip Cookies, Chilled Chocolate Milk, Chocolate Dipped Pretzels and Chocolate Dipped Strawberries

COFFEE BREAK \$4.99

Gourmet Regular and Decaffeinated Coffee Service with Hot Tea, Coconut Macaroons, Lemon Bars, Brownie Bars and Raspberry Bars

ASSORTED COOKIES & BROWNIES \$1.59

ASSORTED SPECIALTY COOKIES \$2.99

SUGAR AND SPICE \$3.99

Celebrate with Cinnamon Candy, Cracker Jacks, Cajun Snack Mix, Gummy Bears, Cheddar Popcorn and Spiced Nuts

THE HEALTHY ALTERNATIVE \$7.99

Get healthy with an assortment of Apples, Oranges, Bananas and Pears served with Yogurt Cups, Trail Mix and Granola Bars

SNACK ATTACK \$3.99

Enjoy Assorted Chips, Honey Peanuts, Trail Mix and Specialty Cookies and Brownies

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(10 person minimum)*

contact us today

706.886.7014

tfccatering@tfc.edu

www.tfc.edu/dining

Prices effective until 12/31/2009