



Continental Breakfast*

All Continental Breakfast options include regular coffee and orange juice. Decaffeinated coffee, hot tea and other juices can be served upon request. Price includes disposable tableware – plates, cutlery and napkins.

Coffee and juice only \$3.00 per person
Choose one of the following \$4.25 per person
Choose two of the following \$5.00 per person
Choose three of the following \$5.75 per person

Biscuits with Butter & Jellies

Add \$1.00 per person for ham, bacon, sausage or sausage gravy.

Banana Nut Bread and Cream Cheese

Yogurt Parfaits

Add \$1.00 per person. Individual parfaits, include layers of yogurt, granola and fresh fruit.

Assorted Yogurt Cups

Fresh Fruit Tray

Add \$1.95 per person.

Bagels with Condiments

Assorted individual cream cheeses and butter

Croissants

Assorted Mini Muffins

Assorted Danishes



All Plated Breakfast options include regular coffee and orange juice. Decaffeinated coffee, hot tea and other juices can be served upon request. All breakfast menus come with a choice of: breakfast potatoes or grits; and a choice of bacon, sausage or turkey links.

BREAKFAST CROISSANT \$10.00 per person
Fresh flaky croissant filled with eggs, cheese and ham

SCRAMBLED EGGS \$9.00 per person
Fluffy scrambled eggs cooked to perfection

QUICHE \$10.00 per person
Choose from Florentine or Ham & Cheddar

EGGS FLORENTINE \$10.00 per person
Fluffy eggs scrambled with sautéed spinach, mushrooms and Swiss cheese served on a toasted English muffin

THE COUNTRY SCRAMBLER \$11.00 per person
Country-fried steak served with peppered sausage gravy, scrambled eggs and biscuits

BELGIUM WAFFLE \$10.00 per person
Fresh fluffy waffle with fruit topping, warm maple syrup and butter

***Continental Breakfast and Plated Breakfast options require a minimum of 25 people.**

*Please note: China Service is an additional \$2.00 per person.
Cloth & skirting is provided at no extra charge only with China Service.
If you are in need of cloth & skirting for your event and do not want China Service,
an additional fee will be charged.
Please see your Catering Arrangement Contract for details and pricing.
High quality disposable cutlery is provided at NO additional cost.*



Breakfast Buffets

- *Tier 1 includes China, flatware and linens
- **Tier 2 includes high quality disposable cutlery

All prices are per person.

Simply Quick

Tier 1* - \$6.59 Tier 2** - \$3.89

Assorted Danish, muffins and scones
Includes orange juice and Java City coffee

Meet and Greet

Tier 1* - \$5.99 Tier 2** - \$5.19

Assorted granola, breakfast bars and whole fruits
Includes bottled water and canned sodas

Coleman Continental

Tier 1* - \$8.99 Tier 2** - \$6.99

Seasonal fresh fruit and berry display
Assorted Danish, muffins, scones and bagels with butter, jelly and cream cheese
Includes orange juice and coffee

Macon's Favorite

Tier 1* - \$11.99 Tier 2** - \$10.99

Farm fresh scrambled eggs garnished with chives
Choice of bacon or sausage
Hearty breakfast potatoes O'Brien
Seasonal fresh fruit and berry display
Assorted Danish, muffins and scones
Java City coffee and orange juice



- Yogurt, fresh berries & Granola - \$2.29
- Toaster Station - with white toast, wheat toast, bagels and English muffins - includes butter, jelly and cream cheese - \$1.99
- Bacon - \$1.29
- 2nd meat option – sausage - \$1.29
- Farm fresh scrambled eggs - \$1.59
- Pancakes - \$2.29
- French toast - \$2.29
- Biscuits & country gravy - \$1.59
- Cereal and milk station - \$2.29
- Whole fruit - \$0.89
- Sliced fruit - \$2.59



Salad plates include tea, water, rolls and butter, and a choice of dessert: a fresh baked cookie or brownie

CHICKEN CAESAR SALAD

\$11.50 per person

Romaine lettuce, marinated chicken breast, shredded parmesan, garlic croutons and Caesar dressing

LADY OF THE HOUSE SALAD

\$11.50 per person

Baby spinach, grape tomatoes, cucumbers, croutons, cheese, and egg quarters topped with marinated grilled chicken breast with your choice of dressing

ASIAN CHICKEN SALAD

\$11.50 per person

Crisp baby field greens tossed with julienne carrots, sliced cucumbers, scallions and grilled chicken, served with Oriental sesame dressing

BLACKENED SALMON CAESAR SALAD

\$11.50 per person

Fresh salmon fillet pan-crusted with Creole seasons, served atop romaine lettuce with crumbled bacon, diced tomatoes then drizzled with citrus vinaigrette

COBB SALAD

\$11.50 per person

Shredded lettuce, chopped tomatoes, boiled eggs, diced turkey breast, crumbled bacon, feta cheese and your choice of dressing

FRIED CHICKEN SALAD

\$9.50 per person

Cold strips of crispy fried chicken breast on top of torn romaine lettuce with shaved red onions, blue cheese crumbles and tomatoes



SOUTHWESTERN CHICKEN SALAD

\$10.50 per person

A garden medley of fresh greens, cherry tomatoes, jack cheese and black olives; topped with grilled chicken breast and tortilla strips and served with Fiesta Ranch Dressing

BEEF SATAY SALAD

\$13.95 per person

Beef tenderloin Satay over Thai marinated vegetables and mixed greens

SOY SALMON SALAD

\$12.45

Hoison glazed salmon fillet served on a bed of black bean Soba noodles with sesame vegetable slaw



THE BISTRO CLASSIC

Choose a classic sandwich or wrap and your box will also include a side salad, chips, fresh baked cookie and beverage
\$9.99 per person

CLASSIC SANDWICHES or WRAPS

Turkey and Swiss, Shaved Roast Beef and Cheddar, Albacore Tuna Salad

Sandwich Board

All sandwiches include choice of bread, lettuce, tomato, pickle spear, sides of mayonnaise and mustard, choice of two side items, tea, water and choice of fresh baked brownie or cookie.

SIDES: Potato salad, pasta salad, cole slaw, broccoli salad, cucumber and tomato salad, potato chips or marinated vegetable salad
Fresh Fruit Salad - add \$1.00 per person

BREADS: Choose from the Chef's choices of freshly baked bread

MERCER SUB

Roast turkey, shaved ham, onion, peppers and cheddar cheese
\$9.50 per person

BACON, LETTUCE AND TOMATO CIABATTA

Apple wood bacon, fresh tomatoes and lettuce with cream cheese dressing served on ciabatta bread
\$8.50 per person

MERCER CLUB (TRIPLE DECKER)

Ham, turkey, cheese, bacon, lettuce, tomato and American cheese served on toasted white bread
\$10.50 per person

PORTOBELLO BALSAMIC SANDWICH

Rustic bread filled with Portobello mushrooms, provolone cheese, tomato and basil
\$9.00 per person



COUNTRY LUNCH SANDWICH

Turkey breast, alfalfa sprouts, romaine lettuce, tomatoes and Munster cheese served on a buttery croissant
\$9.00 per person

ASIAN CHICKEN WRAP

Flavorful Asian slaw tossed with Lo Mein noodles grilled chicken and oriental dressing
\$11.50 per person

BLACK AND BLUE WRAP

Roasted steak with melted gorgonzola cheese, Merlot sautéed mushrooms and onions, drizzled with a creamy horseradish sauce all wrapped in an herb and garlic wrap
\$9.50 per person

CHICKEN CAESAR SALAD WRAP

Tender strips of grilled chicken, romaine lettuce, tomato, parmesan cheese and our classic Caesar dressing
\$11.50 per person

FOUR CHEESE WRAP

Provolone, Swiss, parmesan and cream cheese
\$8.95 per person

SIDE SALADS

\$2.49

Seasonal tossed green salad

Pasta salad

Potato salad

Fruit salad

Cole slaw



Classic Fare
CATERING
AT MERCER UNIVERSITY
Plated Entrees

*Let Classic Fare Catering at Mercer University assist
in planning the perfect served dinner.*

All plates include chef's choice of vegetable, house salad, rolls, butter,
coffee, tea and water.

All prices are per person.

GEORGIA PECAN CRUSTED CHICKEN \$13.25

Oven-baked chicken breast coated in toasted pecans
served with roasted new potatoes and orange chutney

CHICKEN PROVENCAL \$13.25

Fresh herb crusted chicken breast topped with roasted shallot Beurre Blanc

FLORENTINE CHICKEN ROULADE \$13.75

Chicken filled with sautéed garlic spinach, feta cheese and Italian herbs, and finished
with a roasted chicken au jus

GLAZED APPLE DIJON CHICKEN BREAST \$12.50

Tender roasted chicken with rice pilaf and apple chutney

CHICKEN COLEMAN \$13.50

Grilled chicken breast topped with a basil and sun-dried tomato butter

GRILLED FLANK STEAK \$15.25

Marinated and grilled flank steak with honey garlic demi-glaze

NEW YORK STRIP (Ask for Market Price)

Grilled 10 oz. strip steak with Portobello demi-glaze

PRIME RIB (Ask for Market Price)

Roasted prime rib sliced to order served au jus

FILET MIGNON (Ask for Market Price)

Roasted filet mignon served with Blue cheese and peppercorn butter

VIDALIA ROASTED PORK LOIN \$14.55

Oven roasted pork loin served with warm Vidalia onion marmalade

APPLE STUFFED PORK LOIN \$14.55

Oven roasted pork loin stuffed with apples, pecans and raisins, served with an
applejack brandy au jus



BLACKENED SALMON \$16.50
Blackened salmon with a citrus butter

SHRIMP GWENIE \$17.25
Coconut marinated shrimp tossed and flamed in Malibu rum and garlic butter

Duo Entrees

PEPPER SEARED FILLET and PRALINE SALMON \$20.25
Petite fillet with a spicy peppercorn crust alongside broiled salmon with praline glaze

PROVECALE CHICKEN and THAI SHRIMP \$15.25
Fresh herb crusted chicken breast alongside jumbo shrimp with green curry

PRALINE CHICKEN with PEPPER SEARED FILLET \$17.75
Fresh grilled chicken breast with praline glaze alongside a petite fillet
with a spicy peppercorn crust

Dessert Choices

Prices are per person

Select Choice Desserts - \$1.50

Lemon meringue pie
Pecan pie
Strawberry pie
Banana pudding
Bread pudding

Quality Choice Desserts - \$2.50

Plain New York cheesecake
Champagne cake
Double chocolate cake
Carrot cake

Premium Choice Desserts - \$3.50

Key Lime Pie
Crème Brulee cheesecake
Chocolate mousse
Tiramisu
Banana Foster's cheesecake



Mercer Best Buffets

If you would prefer a buffet for your event, Classic Fare Catering at Mercer University can provide an extraordinary choice of delicious food items to please everyone.

***Tier 1** includes China, flatware and linens
****Tier 2** includes high quality disposable cutlery
Tablecloths and skirting are additional.

All prices are per person.

The Classic Buffet

Mixed greens & romaine salad with cherry tomatoes, julienne carrots and croutons offered with Ranch and Balsamic Vinaigrette dressings

Choice of 1 Entree

Choice of 1 Starch

Choice of 2 Vegetables

Choice of a Traditional Dessert

Assorted Rolls

Iced Tea and Water

Tier1* - \$12.99 Tier 2 - \$10.99**

Entrée Choices

Grilled Georgia Praline Chicken
“Best Ever” Fried Chicken
Provencal Chicken
Savory Stuffed Chicken
Braised Roast Beef with caramelized shallots
Honey BBQ Flank Steak
Spinach Stuffed Meatloaf
Asian Glazed Pork Loin
Blackened Salmon with citrus butter

Add an additional entrée \$2.99



Vegetable and Starch Choices

- | | |
|----------------------------------|-------------------------|
| Georgia style succotash | Cream corn gratin |
| Smothered green beans | Duo smashed potatoes |
| Honey glazed baby carrots | Mushroom risotto |
| Sugar snap peas | Roasted new potatoes |
| Broccoli and Edam casserole | Bow tie pasta Pomodore |
| Roasted vegetable | Garlic smashed potatoes |
| Grilled asparagus (\$1.00 extra) | Wild rice pilaf |

Classic Dessert Choices

- | | |
|---------------------------------|-----------------------|
| Bread pudding with Foster glaze | Pecan pie |
| Champagne cake | Key Lime pie |
| New York cheesecake | Triple chocolate cake |

Other dessert choices are available for an additional price.

Executive Deli Buffet

Tier 1* ~ \$12.99 Tier 2 ~ \$10.99**

Meat Tray with: turkey, smoked ham and roast beef
Cheese Tray with: cheddar, Swiss and pepper jack cheese

Relish Tray with: lettuce, tomato, pickle and onion

Bread Tray with: Kaiser rolls, wheat rolls, croissants

Condiments: Dijon mustard and mayonnaise

Includes your choice of 3 sides

Iced chocolate brownies

Iced tea and water



Classic Fare
CATERING
AT MERCER UNIVERSITY
A Taste of Rome Buffet

Tier 1* ~ \$12.99 Tier 2 ~ \$10.49**

Caesar salad

Zucchini, yellow squash and red pepper Medley

Penne pasta with Alfredo sauce and marinara or hearty Italian meat sauce

Meaty lasagna or cheese ravioli

Italian herbed breadsticks

Italian cream cake

Iced tea and water

The Georgia Q Buffet

Tier 1* ~ \$13.99 Tier 2 ~ \$11.99**

Grilled smoked chicken with Bourbon style BBQ sauce

Pulled pork with Red Clay BBQ sauce

Baked beans

Red bliss potato salad

Garden salad with assorted dressings

BBQ fixings - pickles, onions, peppers

Assorted rolls with butter

Peach cobbler

Iced tea and water



South of the Border Buffet

Tier 1* - \$12.99

Tier 2** - \$10.99

Beef tacos with crispy corn shells

Fixings: diced tomato, shredded lettuce, sour cream, shredded cheddar and Pico de Gallo

Enchiladas Queso Blanco

Tri-color tortilla chips with Queso

Fiesta rice

Refried beans

Mexican chocolate cake

Iced tea and water

Substitute Beef or Chicken Fajitas for Tacos - \$2.29

Salad and Spud Bar Buffet

Tier 1* - \$9.99

Tier 2** - \$8.49

Garden Salad Bar: Mixed greens with Romaine - mushrooms, carrots, cherry tomatoes, cucumbers and croutons offered with Ranch, Balsamic Vinaigrette and Italian Dressings

Baked Potato Bar: Large spuds with sour cream, chives, bacon crumbles, grated cheddar cheese and butter

Choice of Soup: Tomato Basil, Chicken Noodle, Broccoli Cheese, Vegetable Beef or Texas Chili

Gourmet Dessert Bars

Iced tea and water



Summer Picnic Buffet

Tier 1* - \$8.99

Tier 2** - \$6.99

Grilled hamburgers with buns

Grilled hotdogs with buns

Relish, lettuce, onions, mayonnaise, mustard and ketchup

Bulk potato chips

Assorted gourmet cookies

Choice of pink lemonade or iced tea

Bronze Hors d'oeuvres

Classic Fare Catering at Mercer University offers an array of hors d'oeuvres for large parties or small gatherings. Our hors d'oeuvre selections can be customized to suit your needs and are designed for the budget conscious.

Select 3 hot appetizers served with your choice of 2 cold appetizers.

(Please pick 3)

Chicken tenders
Sausage stuffed mushrooms
Spanokopita
Mini egg roll

Mini quiche
Meatballs
Figs in a blanket
Buffalo hot wings & Bleu Cheese

(Please pick 2)

Lady finger sandwich
Fresh fruit tray
Domestic cheese tray with
assorted crackers

Cheese straws
Assorted cookies
Mini cheesecakes

\$10 per person

Price includes disposable tableware (plates, cutlery and napkins).

Punch - add \$1.50 per person



Select 3 hot appetizers served with your choice of 3 cold appetizers.
Price includes disposable tableware (plates, cutlery and napkins), buffet linens
and one uniformed server per 25 guests.

Hot

Chicken Satay with a ginger soy sauce
Mushrooms stuffed with Boursin cheese and apple wood bacon
Spinach & artichoke dip served with croutons
Crispy wontons (chicken or vegetable) with plum sauce
Cheese tortellini skewers with sun dried tomato and basil
Fried Portabella mushroom bites
Honey Bourbon meatballs
Spicy beer cheese with crispy tortillas

Cold

Assorted pinwheel sandwiches
Caprese palm sandwiches
Harvest vegetable basket (raw or grilled) with parmesan garlic ranch dip
Mediterranean 6 layer dip
Domestic cheese board with Carr crackers
Fresh fruit fantasy with poppy seed yogurt dip
Tumbling cookie jar
Mini finger desserts

\$14 per guest
Add \$1.50 per person for punch.

*Optional China Service for Bronze, Silver or Gold Hors d'oeuvres Menu Selections is
available for an additional cost of \$1.00 per person.*

Servers may be added upon request at an additional charge.



Gold Hors d'oeuvres

Select 3 hot appetizers served with your choice of 3 cold appetizers.
Price includes our premium service of table linens, china and servers.

Hot

Mini Crab cakes with remoulade
Mediterranean Cassolet
Ginger lime shrimp skewers
Oriental meatballs with snow peas
Mushroom Florentine
Potato Hampton (new potatoes stuffed with parmesan cheese, Italian sausage
and roasted peppers)
Phyllo wrapped asparagus and bacon
Tandori chicken skewers

Cold

Red pepper hummus with pita chips
Mini roast beef sandwiches with caramelized onions
Coastal pickled shrimp
Feta, tomato and avocado salad
Domestic cheese board with Carr crackers
Harvest vegetable basket (raw or grilled) with parmesan garlic ranch
Fresh fruit fantasy with poppy seed yogurt dip

\$ 18 per guest
Add \$1.50 per for punch.

CATERING ARRANGEMENTS

ON-CAMPUS ROOM RESERVATIONS: It is recommended that booking your event at least 10 days in advance will allow for proper planning. Events needing special planning or food selections not published in the Catering Guide must be booked at least two weeks in advance. If the event is on campus, room reservations can be made by calling 478.301.4200. For table and chair arrangements, please call 478.301.2781.

To discuss or schedule audio/visual equipment, please contact the Media Center at 478.301.2985.

EVENT AMBIENCE: Menu prices are based on the use of high grade disposable tableware. China for all events will be an additional charge of \$2.00 per person for full dinner and \$1.00 per person for reception. Tablecloths, napkins and skirting are included in the cost of your luncheon or dinner only with china service. Skirting for tables, cloths for extra tables (i.e. registration table), specialty linens and napkins are available at additional costs. We are glad to offer drop off service using silver trays, however a nonrefundable deposit of \$5.00 is required per tray. China service is free of charge for events in the Presidential Dining Room and Connell Student Center.

BILLING PROCEDURES: Prices are subject to change without notice. Invoice terms are 30 days net. Interest charges of 1.5% per month are computed on the unpaid balance after 30 days.

NON-CAMPUS BILLING: For bills paid with a non-Mercer check, there is an 18% surcharge. Georgia sales tax of 6% will be added unless the organization is tax-exempt. In that case, a letter of state tax exemption must be provided. Payment is due at time of service.

Delivery charges are as follows: main campus \$5, 10 mile radius \$10, and beyond 10 miles 10% of the bill.

PLANNING PROCEDURES: Pricing of your event is based on a maximum 2-hour period. Any function lasting more than 2 hours or in which our staff is required to stay or return for clean-up will be charged \$.25 per guest for every 30 minutes beyond scheduled 2 hours of service. Cancellations made with two business days notice will be accepted without charge. Cancellations given with less than two business days notice will be charged a minimum of 10% of the events contract price or any costs that have been incurred.

LIABILITY: All displays and catering equipment are the responsibility of the host from the start of the event until the scheduled pick up time. A charge will be added to the original bill for any items not returned from the event. Due to Georgia's Department of Health regulations concerning temperature and proper storage, food and beverage may not be removed from the premises following your catered event.

GUARANTEED COUNTS: A guaranteed number is required 3 business days prior to events. A guaranteed number is the minimum number of guests for whom you will be charged. If you go over your guaranteed number, you will be charged accordingly. If we do not receive a guaranteed number by noon three business days prior, the estimated number given at the time of the booking becomes the guaranteed number.

There is a \$50.00 order minimum.

Client Signature

Date

Please sign and fax to: 478.301.2333
Attn: Kelly Milner, Catering Director