



CATERING GUIDE

# AGNES SCOTT COLLEGE



---

---



# Agnes Scott Catering

---

---

Agnes Scott Caterers are your professional caterers with a difference. We start every catering assignment the same way; with fresh, quality ingredients. Our Executive Chef Mario Johnson creates dishes that look and taste stunning, finished off with Agnes Scott's renowned attention to detail and service.

From formal sit down dinners, elegant cocktail parties, casual BBQ'S, boardroom lunches, special events to coffee breaks, we continue to impress, first time, every time.

Our global menus cater for all tastes, from modern Asian, or European to Classic French. Whatever the flavor, our aim is always the same... to create a dining experience that will exceed your expectations. With ingredients sourced directly from quality food providers, and local purveyors... we stand by our principal belief that quality ingredients produce quality meals.

Agnes Scott Catering can custom design a menu for you. A range of catering menus have been collaborated to assist you in planning your event, however should you be planning a themed event, we would be delighted to create alternative catering menus for you to consider.

Please take a look through our catering menus which provide you with just a few ideas of what delicious and fresh meals we can provide for you.

Sincerely,

Your Agnes Scott Catering Team

Damon Sheppard  
Catering Director  
dsheppard@agnesscott.edu

Mario Johnson  
Executive Chef  
mjohnson@agnesscott.edu

Pete Miller  
Food Services Director  
pmiller@agnesscott.edu

Theresa Reese  
Location Manager  
treese@agnesscott.edu

---

---



# Agnes Scott Catering

---

---

## **Menu Selection**

Agnes Scott Catering is the only licensed authority to serve food and beverages on the premises. A twenty (20%) event charge and applicable sales tax will be added to all catering events for off-campus clients. Our Executive Chef can prepare vegetarian alternatives for all meal functions. Should you wish to customize a menu, our Catering Director would be pleased to assist you.

## **Linen**

Nothing is more striking than fine linen flowing the length of the table

Our House linen is white and black and is included at no charge for food tables and guests dining tables. Extra house linen for trashcans and tables starts at \$4 each. We also have several colors and styles of specialty linen starting at \$21 each.

## **Specialty Linen, Table Décor & Centerpieces**

Interested in complimenting your table arrangements with your color scheme or our house linen? We offer a variety of the newest colors, fabrics and patterns to choose from. The Catering Director will walk you through the selection process to create the desired table effect you are looking for.

## **China and Crystal Place Settings**

Our best China for your very best event!

Our Catering china is complimentary for any event with 25 people or less. China service for events over 25 and up to 200 people is \$1.50 per person.

For that special touch of sophistication, nothing is more unforgettable than our specialty crystal and china. Prices start at \$3.00 per person

## **Centerpieces**

Use these as a simple addition to your floral centerpiece or a stand alone attraction. These timeless options come with white candles.

Three Votive Candles is standard per table – N/C

Mirrored Tile - \$2.50 /each

---

---



# Table of Contents

---

---

Elegant Breakfasts	1
Breakfast on the Go	2
Express Lunch	3
Signature Entrées - Salads	4
Signature Entrées - Chicken and Beef	5
Signature Entrées - Seafood	6
Signature Entrées - Pasta	7
Hors d'oeuvres	8
Desserts	9
Grand Finishes	10
Beverages	11
Fruit Baskets	12



## Elegant Breakfasts

Tired of the typical doughnuts or bagels for breakfast? We've got a fantastic way to start your day! Agnes Scott Catering offers a more nutritious and unique menu that's sure to please everyone in your group. Any menu item you choose for breakfast is guaranteed to give your group a well-needed break from what they're used to having and they'll feel great about it!

All breakfasts accompanied by Fresh Minute Maid® Orange Juice, Coffee and Tea or Brewed Decaf Coffee. Upgrade your coffee break or breakfast with Starbucks® Fair Trade Certified Coffee and Tazo® Assorted Teas for only \$3.00 more per person

### **Pancake Breakfast**

**\$11.00**

Homemade country pancakes with warm syrup, bacon, scrambled eggs and hash browns

### **Continental Breakfast**

**\$8.00**

Fresh sliced fruit, and your choice of Betty's muffins, danishes or scones

### **Country Breakfast**

**\$12.00**

Bacon, smoked sausage, country ham, scrambled eggs, grits, hash browns and biscuits

### **Sunrise Breakfast**

**\$10.50**

Fresh sliced fruit, mini assorted quiche, bagels with preserves and cream cheese

### **Healthy Breakfast**

**\$11.00**

Hot oatmeal, fresh sliced fruit, scrambled egg whites, yogurt and your choice of granola or non-sugary cereal with low-fat and soy milk





# Breakfast on the Go

Try some of our NEW breakfast-on-the-go ideas for your group or office.

## BEVERAGES

### Gallon Drinks **\$9.99**

1 gallon of lemonade or freshly brewed iced tea  
(Includes cups, lemon wedges & ice)  
Serves up to 10

### Juice For Groups **\$12.99**

1 gallon of premium Orange juice, Apple Juice, Cranberry Cocktail, Grape Juice or Apple Berry  
(Includes cups & ice) Serves up to 10

### Java City Coffee To Go **\$15.99**

Our fresh brewed coffee blend conveniently served in a portable and pourable box.  
(Includes cups, lids, half & half, sugar & stirrers)  
Serves up to 10

## QUICK BITES

### Baker's Dozen Bagels **\$12.99**

13 fresh assorted baked bagels and 2 tubs of double whipped cream cheese blends  
Serves up to 13

### Betty's Baker Box **\$12.99**

12 Freshly baked assorted muffins - Blueberry \* Chocolate Chip \* Banana Nut

### Seasonal Fresh cut Fruit

Small Fruit Bowl (serves 8) 11.99  
Large Fruit Bowl (serves 20) 38.99

### Cream Cheese Blends

Plain \* Strawberry \* Garlic Herb  
\* Apricot \* Honey Nut





## Express Lunch

### **Board of Directors**

**\$14.00**

Assorted sandwiches of tuna salad, chicken salad, ham and cheese, turkey and cheese, and fresh veggie wraps with a lettuce, sliced tomato and onion tray, fresh cut fruit salad, Mario's famous marinated grilled vegetables, chocolate brownies or cookies, with sodas and bottled water.

### **Gourmet Box Lunch**

**\$14.00**

Smoked turkey club wrap, grilled chicken baguette, hummus and vegetables on lavash, fresh mozzarella, tomato, and basil on ciabatta with balsamic dressing, potato chips, fresh cut fruit salad, jumbo chocolate chip cookie, Reese's Peanut Butter Cup, assorted soda and bottled water.

### **All American Picnic**

**\$14.00**

Grilled hamburgers, jumbo beef hot dogs, veggie dogs, veggie burgers, vegetarian baked beans, potato chips, chocolate brownies, assorted sodas and bottled water

### **Southern BBQ**

**\$16.00**

Grilled BBQ chicken, pulled pork, Southern coleslaw, spicy greens, vegetarian baked beans, and biscuits. Served with Georgia peach sweet tea, water and peach cobbler.

### **Boxed Lunch**

**\$11.50**

Assorted overstuffed deli sandwiches, whole fruit, potato chips, pasta or potato salad, freshly baked cookies, assorted sodas and bottled water.

### **Italian Buffet**

**\$14.00**

Italian beef lasagna and vegetarian lasagna with Caesar salad, garlic bread, cannolis or tiramisu, sodas and bottled water.

### **Grecian Delight**

**\$15.00**

Authentic souvlaki (beef tenderloin) strips with grilled vegetables served with basmati rice. Accompanied by a tomato-cucumber salad and warm pita bread, finished with a homemade baklava. Served with water and iced tea.

### **Grilled Steak**

**\$15.00**

Grilled flank steak with melon relish, served with a parmesan pepper potato and sautéed baby carrots. Served with water, iced tea, and cookies.





## Signature Entrées - Salads

Entrées include a salad, dessert, rolls, iced tea, water and coffee.

### **Autumn Pear Salad**

Organic mixed greens with thinly sliced pears, Gorgonzola cheese, toasted walnuts, and cranberry vinaigrette

### **House Salad**

Organic mixed greens with shredded carrots, cherry tomatoes, sliced red onions, cucumbers, and balsamic vinaigrette

### **Caesar Salad**

Fresh crisp romaine, herb croutons, shredded Parmesan cheese, tossed with a classic Caesar dressing

### **Arugula Salad**

Fresh arugula tossed with shaved Parmesan cheese, cherry tomatoes, and a light lemony-Dijon vinaigrette

### **Spinach and Tomato Salad**

Baby spinach, grape tomatoes, shallots, and a balsamic vinaigrette

### **Bibb Salad**

Tender butter lettuce tossed with crumbled blue cheese, toasted pine nuts, shallots and a herb Dijon vinaigrette

### **The Wedge**

Classic iceberg wedge with blue cheese dressing and warm bacon bits





## Signature Entrées

Entrées include a salad, dessert, rolls, iced tea, water and coffee.

### CHICKEN

#### Spinach Stuffed Chicken

**\$16.00**

Roasted chicken breast stuffed with creamed spinach and served with sautéed baby carrots, wild rice, and a saffron cream sauce

#### Chicken Picatta

**\$16.00**

Breaded and pan-fried chicken breast with lemon caper sauce, creamy mashed potatoes, haricot verts, and baby carrots

#### Roasted Chicken Breast

**\$16.00**

Roasted chicken breast with wild mushrooms, marjoram, and Marsala served with orzo pasta, and a fresh vegetable medley

#### Grilled Chicken Breast

**\$16.00**

Grilled chicken breast with lemon and thyme, creamy mashed potatoes, haricot verts and roasted tomatoes



### BEEF

#### Filet Mignon with Mustard Port Sauce

**\$29.00**

Pan seared filet with creamy port wine and Dijon sauce, served with garlic mashed potatoes, sautéed haricot verts, and carrot bundles

#### Grilled New York Strip Steak

**\$29.00**

Strip steak with fire roasted salsa, grilled mushrooms and asparagus

#### Grilled Filet

**\$29.00**

Balsamic filet with potato leek gratin and jicama/carrot sauté

#### West Indian Filet

**\$29.00**

Fig and chili glazed filet mignon with basmati rice and a black bean timbale



## Signature Entrées

Entrées include a salad, dessert, rolls, iced tea, water and coffee.

### SEAFOOD

<b>Crab stuffed Filet of Sole</b> with wild mushroom risotto	<b>\$23.00</b>
<b>Roasted Sea Bass</b> with lemon caper sauce and sautéed baby carrots	<b>\$29.00</b>
<b>Grilled Salmon Filet</b> with sweet corn, tomato, and avocado relish, with grilled asparagus	<b>\$23.00</b>
<b>Pan Roasted Salmon</b> with sherry vinegar glaze and spicy tomato relish and parsleyed potatoes	<b>\$23.00</b>
<b>Mario's Jumbo Lump Crab Cakes</b> with sweet corn relish and chive mashed potatoes	<b>\$29.00</b>
<b>Pecan Crusted Rainbow Trout</b> served with a citrus rosemary sauce	<b>\$22.00</b>
<b>Halibut en Paupillote</b> with potatoes, haricot verts, and sweet onions	<b>\$26.00</b>
<b>Tandoori Seared Ahi Tuna</b> with a lemon beurre blanc and chef's choice of sides	<b>\$23.00</b>





## Signature Entrées

Entrées include a salad, dessert, rolls, iced tea, water and coffee.

### PASTA

#### **Shrimp Scampi with Linguini**

Tiger shrimp and linguini tossed with butter, olive oil, shallots, garlic, crushed red peppers, white wine, lemons, and fresh basil  
\$18.00

#### **Wild Mushroom Risotto**

Portobello and shiitake mushrooms, Arborio rice, and fresh thyme topped with Parmesan cheese  
\$14.00

#### **Tortellini Primavera**

Ricotta stuffed tortellini pasta with sautéed vegetables in a creamy Parmesan-garlic Alfredo sauce  
\$14.00

#### **Pesto Linguini**

Linguini with asparagus, portobello mushrooms, tomatoes, and Parmesan cheese  
\$14.00

#### **Pasta Pomodoro**

Penne pasta tossed with fresh basil, garlic, and herb tomato sauce  
\$14.00

#### **Baked Penne Pasta with Roasted Vegetables**

Penne pasta tossed with a roasted vegetable medley, marinara sauce, fontina cheese, and herbes de Provence  
\$14.00

#### **Spicy Sausage, Rigatoni, and Peppers**

Rigatoni pasta with Italian sausage, tomatoes, garlic, cayenne pepper, red and green bell peppers, and onions.  
\$16.00

*Add chicken to any of the above vegetarian pasta entrées \$4*





# Hors d'oeuvres



## HOT

Bacon Wrapped Scallops	<b>\$5.00</b>
Mario's Lump Crab Cakes served with cocktail sauce	<b>\$5.00</b>
Carved Roasted Turkey Platter with mini rolls and condiments	<b>\$5.00</b>
Mini Crab Balls served with cocktail sauce	<b>\$3.00</b>
Jalapeño Poppers	<b>\$3.00</b>
Vegetable Egg Rolls	<b>\$3.00</b>
Dill Cheese Puffs	<b>\$3.00</b>
BBQ Meatballs	<b>\$2.00</b>
Mario's Perfect Quesadillas	<b>\$3.00</b>
Assorted Mini Quiche	<b>\$2.50</b>
Spanikopita	<b>\$3.00</b>
Beef Wellington with horseradish dipping sauce	<b>\$4.00</b>
Roasted Beef Tenderloin w/horseradish on French crouton	<b>\$3.00</b>

## DIPS

Savory dips with your choice of pita chips, tortilla chips, or toasted baguettes

Chilled Spinach Dip	\$2.00
Hot Crab Dip	\$3.00
Hot Spinach and Artichoke Dip	\$2.00
Roasted Red Pepper & Eggplant Dip	\$3.00
Hummus	\$1.00
Fresh Tomato Salsa	\$2.00
Layered Taco Dip	\$3.00
Sundried Tomato and Herbed Cheese Pesto Dip	\$2.00

## COLD

Chilled Jumbo Shrimp Cocktail with your choice of cocktail sauce, chili-lime aioli, or tarragon mustard sauce	<b>\$6.00</b>
Chicken Salad in crispy phyllo cups	<b>\$2.50</b>
Assorted Finger Sandwiches	<b>\$2.50</b>
Shrimp, Cucumber, and Dill Butter Canapés	<b>\$3.00</b>
Smoked Salmon Cream Cheese and Cucumber Canapés	<b>\$3.00</b>
Spiced Goat Cheese on rustic crackers	<b>\$2.50</b>
Fresh Mozzarella, Tomato, and Basil Crostini	<b>\$3.00</b>
Sun Dried Tomato and Goat Cheese Crostini	<b>\$3.00</b>
Grilled Zucchini and Red Pepper Crostini	<b>\$3.00</b>
Asparagus Wrapped in Prosciutto	<b>\$3.00</b>
Fresh Sliced Fruit Tray	<b>\$2.00</b>
Fresh Vegetable Tray with thick Ranch dip	<b>\$2.00</b>
Domestic Cheese and Cracker Tray	<b>\$2.00</b>
Imported Cheese and Cracker Tray	<b>\$2.50</b>
Brie en Croute	<b>\$2.00</b>



## Desserts

**Tiramisu**

**CanNolis**

**Bananas Foster Cheesecake**

**Strawberry Cheesecake**

**Chocolate Cheesecake**

**New York Style Cheesecake**

**Fruit Sorbet with Cookie**

**Fresh Berry Trifle with Pound Cake**

(warm weather months only)

**Warm Apples Crepes with Cinnamon Cream**

(cool weather months only)

**Red Velvet Cake**

**Champagne Cake with Strawberries**

**Carrot Cake**

**Chocolate Lover's Spoon Cake**

**Chocolate Torte**

**Granny Smith Apple Pie**

**Lemon Cream Cake**

**Chocolate Kentucky Pie**

**Pecan Pie**

**Sweet Potato Pie**

**Crème Brulee**





## Grand Finishes

Assorted Petite Desserts

**\$2.00**

Assorted Mini Cheesecake

**\$3.00**

Jumbo Cookies

**\$2.00**

Cookies

**\$1.00**

Assorted Betty Bars

Brownies, Lemon Bars, Pecan Bars, Blondie's

**\$1.00**

Fresh Berry Puffs

(warm weather months only)

**\$4.00**

Mini Strawberry Shortcakes

(warm weather months only)

**\$3.00**

### **SNACKS 50¢**

Goldfish

Mini Pretzels

Trail Mix

### **SNACKS \$1.00**

Mixed Nuts

Spiced Pecans

(cool weather months only)





# Beverages

**\$1.00 each**

Assorted Sodas

Bottled Water

Deluxe Fruit Punch

Sparkling Grape Juice

Iced Tea

Lemonade

Regular Coffee

Decaf Coffee

Fruit Juice

Hot Cider  
(cool weather months only)



---

---



# Personalized Fruit Baskets

---

---

Fruit baskets overflowing with fresh, handpicked fruit reaching the sky and topped with hand-tied ribbons, sensational fruit of the month deliveries, and an abundance of gourmet food gifts and surprises for every person and every occasion.

Whether you're looking for a business gift for the office or a specialty fruit basket to celebrate the holiday, our unique collection of gourmet fruit baskets make thoughtful gifts.

From delicious fruit and cheese baskets to deluxe fruit and specialty tea baskets, we offer a wide variety of gourmet fruit gifts to meet your gift giving needs. Because clients and employees love fresh fruit, our fruit delights make great business gifts for anyone on your corporate gift giving list:

- Send a department a lovely gourmet gift basket as a gesture of loyalty and appreciation
- Give your employees the well-deserved best with one of our splendid gifts or gorgeous fresh fruit boxes
- Treat your valued business partners to one of our amazing fruit and cheese while voicing your appreciation of great service
- Thank an instructor or colleague for going above and beyond
- Wish a co-worker "happy birthday" or "get well soon"

All fruit baskets come with a personalized card with your special message and are hand delivered on campus by our catering department. You are guaranteed to be delighted by our orchard fresh fruit baskets, wide selection and quality service.

Fresh Fruit Basket

Fruit and Cheese Basket

Fruit and Specialty Tea Basket