

# catering

Young Harris College



[www.yhcdining.com](http://www.yhcdining.com)  
(706) 379-3734

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# catering arrangements

Our goal is to create the event you have in mind, so just let us know what we can do to make it happen for you. If you should have any inquiries, call the catering office at 706-379-3734.

## Planning Procedures

Please book your event at least 2 weeks in advance. Estimated numbers for your event will be required at original booking. A guaranteed number is required 3 business days prior to event.

## Billing Procedures

Payment will be due day of event for guaranteed number. Any guest numbers over guaranteed number will be billed accordingly. Charges for events are based on a 2-hour service period. There is an additional charge for all functions lasting over 2 hours. All prices are for Grace-Rollins Dining Room events. Deposits of 50% are required for all non-campus catering events.

## Event Ambience

White linen tablecloths and napkins are included in the cost of most lunch or dinner special events. We can help you create a themed party or enhance your event with items such as floral arrangements, balloons, candles, decorations, and specialty linens. Contact the catering office for details and pricing.

## Off Campus Catering

We can create an elegant event at your site. Just contact our catering department to discover the possibilities.

## Catering To Go

"Catering To Go" pick-up orders are available for most items. Arrangements for Party Trays and other items must be booked 3 business days in advance.

## Cancellations

Cancellations must be made at least 3 business days in advance. Cancellations must be made directly to the Catering Director during normal business hours. A 75% charge will be assessed if cancellations are made prior to 24 hours of the function. If cancellations are made less than 24 hours before the event, the client is responsible for payment of the full amount of the event.

## Things to consider when planning your event

Will you need any of the following:

Podium, Microphone	Head Table ( # of Seats)
Flowers for Buffets	Space for Entertainment
Receiving Table	Music
Candles, Table Decorations, Event Theme and Setting	

# breakfast service



## Young Harris Country Breakfast

Scrambled Eggs, Fresh Cut Fruit  
Country Gravy, Buttermilk Biscuits  
Bacon and Sausage, Hash Browns  
Regular and Decaf Coffee, Juice  
\$6.99 per person

## Old Fashion Sunrise Breakfast

Scrambled Eggs, Pancakes with Syrup  
Baked Apples, Hash Brown Casserole  
Bacon, Sausage, Country Ham  
Regular and Decaf Coffee, Juice  
\$8.99 per person

## Young Harris Continental

Your choice of two favorites from the A la Carte Menu  
with Regular and Decaf Coffee  
\$2.99 per person  
Each Additional Item add \$1.00

## A La Carte Menu

Build Your Own Breakfast

Assorted Muffins	Assorted Fresh Danish
Bagels with Cream Cheese	Banana Bread
Croissants w/ Honey Butter	Mini Cinnamon Rolls
Coffee Cake	Doughnuts
Ham Biscuit	Sausage Biscuit
Fresh Cut Fruit	Yogurt
Biscuit with Butter and Jelly	Cinnamon Rolls

## Belgium Waffle Station

Enjoy a Fresh Hot Belgium Waffle with your  
Continental or Breakfast Buffet  
Belgium Waffle Station comes with your choice  
of Regular, Blueberry, Pecan, or Chocolate Waffle Batter,  
Butter and Syrup, Strawberry Topping with Whipped Cream  
\$2.99 per person

# luncheon salads

Luncheon Salads served with Fresh Baked Bread, Ice Tea, Water, Coffee and Choice of Fresh Fruit Dessert

Minimum 10 people

Salads may also be purchased for "On the Go" Takeout –

Call for pricing

## Grilled Chicken Caesar Salad

5oz. Marinated Grilled Chicken Breast served on a bed of Crisp Romaine Lettuce Red Onion, Mushrooms, Croutons and topped with a Classic Caesar Dressing

\$ 9.99

## New Market Cobb Salad

Grilled Chicken Breast, Red Onions, Eggs, Cucumbers Tomatoes and Swiss Cheese on a bed of Crisp Spinach & Greens. Served with your favorite dressing

\$ 9.99

## Beef Tenderloin Steak Salad

Beef Tenderloin on Romaine Lettuce with Tomatoes, Mushrooms, Walnuts, and Blue Cheese with a Smokey Vinaigrette Dressing

\$12.99

## Classic Fried Chicken Salad

Fried Chicken Breast sliced on a bed of Crisp Mixed Greens with Diced Cucumber, Tomatoes, Peppers, and Mushrooms topped with Cheddar Cheese and Ranch Or Honey Mustard Dressing.

\$9.99

## Greek Salad

Fresh Tomatoes, Red Onions, Cucumbers, Green Peppers, Ripe Olives, and Feta Cheese on a bed of Mixed Greens and Topped with a Greek Style Dressing

\$8.99

## Southwestern Chicken Salad

Grilled Chicken Strips on a bed of Mixed Greens With Diced Tomatoes, Onions, Black Olives, Cheddar Cheese and Avocados. Topped with a Southwestern Ranch Dressing

\$9.99

# the wrap solution

## Choice of Wrap Selection :

Flour, Spinach, Tomato Basil, Garlic or Low Carb. Tortilla Served with Pasta Salad or Fresh Fruit Salad and a choice of Fresh Baked Cookies, Brownies or Lemon Squares

\$7.95 Per Person

Minimum of 6 of Any One Complete Lunch

## Chicken Caesar Wrap

Strips of Grilled Chicken, Romaine Lettuce, Parmesan Cheese and Caesar Dressing, Wrapped in a Tortilla

## Turkey Club Wrap

Roasted Turkey, Lettuce, Tomato, Smoked Bacon and Creamy Ranch Dressing, Wrapped in a Tortilla

## Tuna Wrap

Tuna Salad and Sliced Roma Tomatoes with Alfalfa Sprouts, Dill Pickles and Shredded Lettuce, Wrapped in a Tortilla

## Roasted Veggie Wrap

Roasted Portabellas, Bell Peppers, Alfalfa Sprouts and Carrots with Hummus and Dijon Mustard, Wrapped in a Tortilla



## cold hors d'oeuvres



### **Fresh Fruit and Cheese Platter**

A selection of Cheeses garnished with Fresh Fruit

### **Cheese and Fruit Board**

A selection of Cheeses and seasonal Fresh Fruit in a beautiful cascade display

### **Gourmet Mini Sandwiches**

Choose from Chicken Salad, Tuna Salad, or Herbed Cream Cheese served on Mini Croissants, Bagels, or Rolls

### **Stuffed Cherry Tomatoes**

Your choice of Chicken Salad, Tuna Salad, or Herb Cream Cheese

### **Fresh Array of Seasonal Vegetables**

A selection of seasonal Fresh Vegetables served with Dip

### **Seasonal Fruit Platter**

A selection of seasonal Fresh Fruit served with Yogurt Dip or Chocolate Plunge

### **Shrimp Cocktail Boat**

Gulf Shrimp attractively displayed and served with Cocktail Sauce

### **Antipasto Platter**

A selection of Italian Meats, Mushrooms, Asparagus, Olives, Peppers, and Squash served with French Bread and a Pesto Spread

### **Mini Cheesecakes**

An assortment of Petite Cheesecake Desserts attractively displayed and garnished

### **Chocolate Fondue**

Warm Chocolate served with your choice of Strawberries, Pineapple, Bananas, Pretzels, or Angel Food Cake to Dip

### **Prosciutto Wraps**

Your choice of Asparagus, Cantaloupe, or Shrimp wrapped in Spicy Prosciutto Ham

### **Mexican Fiesta**

Fresh Fried Tortilla Chips served with Spicy Salsa, Guacamole, and Cheese Sauce

### **Tortilla Roll-ups**

Your choice of Herb Cream Cheese, Smoked Salmon, or Prociutto Ham rolled in a soft tortilla shell

Hors D' Oeuvres can be priced per person or per item. Price will include set up, service ware, and service for up to 2 hours. Platters and pick up orders are available.

## hot hors d'oeuvres

### **Albert's Ham Biscuits**

Ham and Swiss on Mini Twisted Rolls w/ Honey Mustard Sauce

### **Carving Station**

Carving Station features you choice of Top Round of Beef, Pork Tenderloin, Honey Ham, or Roasted Turkey Breast served with Mini Twisted Rolls and Assorted Sauces

### **Bacon Wrapped Appetizer**

Your choice of Water Chestnuts, Pineapple, Shrimp, Scallops, or Oysters

### **Stuffed Mushrooms**

Your choice of Sausage, Crab, or Cream Cheese in a rich wine sauce

### **Chicken Tenders**

Served with Honey Mustard and BBQ Sauce

### **Wings and Things**

Chicken Wings with your choice of BBQ, Buffalo, or Honey Pepper sauce served with Celery and Blue Cheese or Ranch Dressing.

### **Hot Artichoke Dip**

Hot Artichoke Dip served with fresh fried Tortilla Strips or Assorted Crackers

### **Petite Quiche**

Assorted Petite Quiche including Quiche Lorraine, Cheese, Seafood, and Ham

### **Teriyaki Skewers**

Juicy Strips of Chicken or Beef with a colorful array of Red and Yellow Peppers, Mushrooms, and Pineapple with a Teriyaki Glaze

### **Saucy Meatballs**

Petite Meatballs served in your choice of BBQ, Sweet n Sour, or Burgundy Mushroom Sauce

Hors D' Oeuvres can be priced per person or per item. Price will include set up, service ware, and service for up to 2 hours.

# dinner buffets

## Entrée Selection

Fried Catfish and Hushpuppies	Sliced Turkey Breast
Manicotti with Marinara Sauce	Sliced Roast Beef
Lemon Pepper Baked Chicken	Pulled BBQ Pork
Fried Chicken Tenders	Spinach Lasagna
Chicken Alfredo over Fettuccini	
Hamburger Steak with Mushrooms and Onion	
Honey Dijon Baked Chicken Breast	
Grilled Chicken Breast (5 oz. Boneless)	

## Vegetables

Mashed Potatoes with Gravy	Au Gratin Potatoes
Oven Browned Potatoes	Wild Rice
Chicken Rice Pilaf	Green Beans
Country Corn	Whole Kernel Corn
Glazed Baby Carrots	Field Peas w/ Snaps
Fried Squash	Fried Okra
Seasonal Steamed Vegetable Blend	Squash Casserole

## Salads

Broccoli Salad	Caesar Salad
Carrot and Raisin Salad	Corn Salad
Gelatin Mold	Pasta Salad
Potato Salad	Cole Slaw
Tossed Salad with Assorted Dressings	
Spinach Salad with Mushrooms and Chopped Bacon	

## Desserts

All American Chocolate Cake	Strawberry Short Cake
Apple, Peach, or Cherry Cobbler	Apple, Pecan, or Fudge Pie
Chocolate or Lemon Meringue Pie	
Banana Cake with Cream Cheese Icing	

All dinner buffets include Iced Tea, Coffee Station, and Fresh Baked Rolls with Butter

# dinner buffets

## Prices

### 1-Entrée, 3-Vegetables, 1-Salad, and 2-Desserts

\$11.99 per person

### 2-Entrées, 3-Vegetables, 1-Salad, and 2-Desserts

\$12.99 per person

Additional entrée: Add \$1.00 per person

Additional vegetable: Add .50 per person

Additional salad: Add .75 per person

Additional dessert: Add 1.00 per person

## Center Stage Carving Station

### Carved-to-Order entrée selection

Carved Roast Beef Au Jus	Carved Turkey Breast
Carved Buffet Ham	Carved Pork Roast

Carved entrée selection add \$1.00 per person

All prices good for Grace Rollins Dining Hall Events. Price does not include tax. Please arrange all banquets at least 3 weeks prior to event. A guaranteed number for your event will be required 3 business days prior to event. Payment will be due day of event for guaranteed number. Any guest numbers over guaranteed number will be billed accordingly.



# night on the town

All dinners may be served as either a buffet or plated meal with a choice of salad. Prices include iced tea, water, coffee and rolls with butter. Soup, appetizer, and Dessert menus are available. Minimum of 20 people for event.

**Prime Rib with Au Jus and Horseradish Sauce** \$14.99  
Slow Roasted Prime Rib served with Garlic and Cream  
Twice Baked Potatoes and Fresh Steamed Asparagus

**Beef Tenderloin with Horseradish Cream** \$14.99  
Beef Tenderloin served with Parmesan Potatoes, Gingered Carrots, and a Horseradish Cream Sauce

**Dijon Crusted Rack of Lamb** \$22.95  
Roasted Rack of Lamb with Herb Sauce served with  
Gourmet Wild Rice and Cardamon Carrots

**Crab Stuffed Flounder with Tarragon Wine Sauce** \$15.99  
Moist Fillet of Flounder, stuffed with a Crab and Seafood  
Stuffing, topped with a Tarragon Wine Sauce.  
Served with Rice Pilaf and Fresh Steamed Vegetables.

**Prosciutto-Wrapped Smoked Gouda Chicken Breast** \$12.99  
Classic Chicken with Prosciutto Ham and Smoked Gouda,  
covered with a Supreme Sauce.  
Served with Lemon Pasta and Broccoli Almondine.

**Pork Medallions in Mustard Sauce** \$14.99  
Pork Tenderloin Medallions served with Mushroomed  
Parmesan Potatoes, Fresh Asparagus, and topped  
with a Mustard Cream Sauce

**Blue Mash Portobello Plate** \$14.99  
Portobello Mushrooms, marinated and grilled, served atop  
Blue Cheese Mashed Potatoes and Fresh sautéed Spinach  
with Roma Tomato Relish

**Citrus Grilled Chicken Breast** \$12.99  
Citrus Grilled Chicken Breast topped with Tropical Fruit  
Salsa and served with Garlic and Cheese Mashed Potatoes  
and Green Bean Almondine

**Chicken Marsala** \$12.99  
Grilled Chicken Breast cooked in a Marsala Wine Sauce  
with Mushrooms served with Redskin Mashed Potatoes and  
Fresh Steamed Vegetable

# theme buffets



All served with Iced Tea, Coffee (Regular and Decaffeinated)  
The prices below are based on 20 guests or more

## South of the Border

Create your own Taco Salad or Soft Taco's  
filled with either Spicy Shredded Chicken or  
Seasoned Ground Beef  
Includes Shredded Cheese, Lettuce, Tomato, Salsa,  
Sour Cream and Guacamole  
Served with Re-fried Beans, Spanish Rice or Mexican Corn,  
Tortilla Chips or Jalapeno Cornbread  
Budin de Chocolate and Key Lime Pie for Dessert  
\$11.99

## Italiano Feast

Select two of the following:  
Italian Sausage Baked Ziti, Lasagna (Vegetarian or Meat),  
Chicken Parmesan with Pasta and Marinara Sauce, or  
Fettuccini Primavera  
Served with Fresh Steamed Vegetable Medley,  
Tossed Garden Salad and Garlic Bread Sticks  
Your Choice of Tiramisu or Cheesecake for Dessert  
\$13.99

## Southern BBQ and Fried Chicken

Pulled BBQ Pork, Fried Chicken,  
Seasoned Baked Beans, Corn on the Cob  
Your choice of, Potato Salad or Cole Slaw, Potato Chips  
Buns for Sandwiches  
Choice of Brownies and Assorted Cookies or  
Georgia Peach Cobbler for Dessert  
\$12.99

## The Cookout Buffet

Hamburgers and Hebrew National Franks,  
Potato Salad or Pasta Salad,  
Cole Slaw, Potato Chips,  
Lettuce, Tomato, Pickle Spears, Buns and Condiments  
Cookies and Brownies for Dessert  
\$9.99

