

PLANNING YOUR SPECIAL EVENT

Welcome and thank you for choosing **Berea College Catering** for your event. Our catering guide is provided to help you with planning your event with us. Of course we would be happy to create anything you do not see here for your event.

Our culinary professionals and catering specialists will be happy to assist you in any way to plan your event. Please keep in mind when requesting your event we will need to be notified no less than 7 business days before your event to ensure you receive the quality you would expect from our services. We appreciate this opportunity to provide you with our catering services. Please contact us to plan your event or answer any questions you may have.

Contact: **David R. McHargue**
Director of Berea College Dining
Phone: (859) 985-3934

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Catering Supervisor
Phone: (859) 985-3665
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General Information

- Your guaranteed number of guests along with a signed contract must be given to us no fewer than 72 hours in advance of your event. This will guarantee we prepare for your set number of guests and will help your overall satisfaction.
- The billing for your event will be for your guaranteed number or final guest count at the event, whichever is greater.
- On-Campus catering in our dining room must be provided by our Catering Services Director and is subject to room reservations.
- Prices in this guide are subject to change and does not guarantee the actual price until your contract is signed.
- For Table Set Information Contact Facilities Management at 985-3827
- If you are planning an event with disposable products, we provide all biodegradable service ware for an additional charge up to \$1.00 per person.

Service & Additional Charges*

Delivery off-campus.....	\$1.00 per mile
Flower Arrangements.....	Cost plus delivery
Rental Equipment.....	Cost plus delivery
Full China and Glassware (extra).....	**
Additional Table linens.....	\$2.50
Additional Linen Napkins.....	\$0.75
Table Skirting.....	\$10.00 per 8ft table

** China and Glassware pricing is based on event, and will not exceed 10% of the Final Catering Cost.

BREAKFAST & BRUNCH BUFFETS

Mountaineer Special

Scrambled Egg, Buttermilk Biscuits & Gravy, Hash Brown Potatoes, Bacon or Sausage, Assorted Breakfast Breads, Your choice of Orange, Apple, Cranberry Juices or Coffee & Tea

\$6.25 per person

Grand Breakfast Buffet

Ham & Cheese or Spinach Quiche, Buttermilk Pancakes, *Potatoes O'Brien*, Crispy Bacon or Sausage, Breakfast Crepes, Honey-Glazed Ham, Assorted Muffins & Danishes, Your choice of Orange, Apple, Cranberry Juices or Coffee & Tea

\$11.55 per person

Appalachian Brunch Buffet

Scrambled Eggs, Breakfast Potatoes, Cinnamon French-Toast, Sausage or Crispy Bacon, Seasonal Fresh Fruit, Fresh Baked Biscuits

Your choice of One:

Savory Herb-Baked Chicken
Top Round of Beef

Roasted Pork Loin
Honey Glazed Ham

Your choice of One:

Glazed Baby Carrots
Vegetable Medley
Southern Succotash

Country Green Beans
Broccoli & Cauliflower
Braised Southern Greens

Your choice of One:

Rice
Country "Smashed" Potatoes
Brown Sugar Glazed Sweet Potatoes

Whipped Potatoes

Wild Rice with Toasted Pecans

Your choice of One:

Orange Juice, Grape Juice, Apple Juice, Cranberry Juice, or Coffee & Tea

\$14.95 per person

Add a Carving Station or Omelet Station for \$2.50 per person.

Add a Self-Serve Waffle Station for \$1.50 per person.

LIGHT LUNCH, BOXED LUNCHES, AND DELI BUFFETS

All Lunches and Buffets Include: *Deli-Style Cut Meats, Breads, Potato Chips and Appropriate Condiments.*

All **Boxed Lunches** include Bagged Chips; Whole Fresh Fruit, *Cut Fruit Salad, or Pasta Salad*; your choice of Cookies or Brownies; and your choice of Bottled Water, Canned Soda, or either Grape or Orange Juice.

Please choose meats, cheeses, and the breads you would like in your order from the selections below.

Meats and Cheeses

Deli Sliced Pork or Turkey Ham	Sliced Swiss Cheese
Deli Sliced Smoked Turkey	Pepper-Jack Cheese
Deli Sliced Pastrami	Sliced Aged Cheddar Cheese
Genoa Salami, or American Bologna	Yellow American Cheese
Roast Beef	White American Cheese
Tuna Salad	Provolone Cheese
California Chicken Salad	Mozzarella Cheese

Marinated Salads & Fresh Greens

Traditional Tossed Salad	Marinated Black Eyed Pea Salad
Caesar Salad with Baked Croutons	Broccoli-Garbanzo Bean Salad
Beet, Cucumber & Onion Salad	Fresh Cut Fruit Salad (Seasonal)
Traditional Waldorf Salad	Pear Waldorf Salad
Roasted Corn and Bell Pepper Salad	Potato Salad
Pecans, Celery, Shredded Carrots, & Raisins	Coleslaw

Breads

Honey-Wheat	Whole Grain Wheat Berry
Marble Rye	Thick "Texas" Toast
Hoagie Roll	Pita Bread
Kaiser Roll	White Bread
<i>Chiabatta</i> Artisan Bread	Croissant

Pricing

2 Meats, 2 Cheeses, 2 Salads*\$7.95 pp

3 Meats, 3 Cheeses, 3 Salads*\$8.95 pp

- You may substitute 1 salad option for the Soup Du'Jour for the Light Lunch & Deli Buffets Selections.
- Drinks are not included in deli buffet pricing.

LUNCH & DINNER BUFFETS

Entrée Items-

Pasta & Meat Bolognese	English-Style “Fish & Chips”
Slow-Cooked Loin of Pork	Craved Top Round of Beef
Southern Fried Chicken	Seafood Newburg
Beef Stroganoff	Hearty Country Meatloaf
Meat or Vegetarian Lasagna	BBQ Grilled Chicken Breast
Roast Turkey Breast	Marinated Italian Grilled Chicken Breast

Lemon-Soy Chicken Caesar Salad with Thai Dressing. Romaine Tossed with Lemon Chicken, Fried Wontons, Parmesan and Creamy Lemon Grass Dressing.....\$10.55 pp

Vegetables & Starches-

Spring Green Peas and Pearl Onions or Fresh Mushrooms	Rice Pilaf
Corn on the Cob	Herbed Pasta
Summer or Winter Vegetable Medley	Macaroni & Cheese
Honey Glazed Carrots	Country Smashed Potatoes
Steamed Fresh Broccoli, Cauliflower or Carrots	Whipped Potatoes
Slow Braised Southern Green Beans or Greens	Roasted Red Potatoes
Sweet Potatoes with Brown Sugar Glaze	Slow-Cooked Baked Beans

Buffet Menu Pricing Guidelines:

All Buffets Include: *House Salad, Beverages, Rolls, Butter, and Coffee or Tea.*

1 Entrée, 2 Vegetables, 1 Starch.....\$ 9.55 pp

2 Entrées, 1 Vegetable, 1 Starch (*Includes Dessert*)..... \$12.55 pp

2 Entrées, 2 Vegetables, 2 Starches (*Includes Dessert*).....\$15.55 pp

CHEF'S TABLE MENU

In this menu section, your selection can be served for lunch or dinner. All selections include *House Tossed Salad, Dinner Rolls, and Dessert. Starches appropriate to the dish will accompany and be served with the Chef's selection of Fresh Vegetables.*

Salmon Tian. Salmon Fillet Baked on a bed of Zucchini, Portobella Mushrooms, and Carrots with Lemon-Herb Butter.....Market Price

Fisherman's Seafood Platter. Deep-Fried Battered Cod, Jumbo Shrimp, and Scallops. Served with Hush Puppies, Tartar Sauce, and Chef's Own Remoulade Sauce.....\$16.95 pp

Turkey Breast. Hand-carved Breast of Turkey served with Cornbread Dressing, Steamed Rice, Giblet Gravy, and a fresh Cranberry Relish.....\$14.95 pp

Lasagna Bolognese. Lasagna Pasta Layered with Rich Meaty Bolognese Sauce and Three Cheeses, Topped with Marinara Sauce.....\$10.95 pp

Vegetable Lasagna. Lasagna Pasta Layered with Ricotta Cheese, Vegan Tomato Sauce, Zucchini, Eggplant, Yellow Squash, and Mozzarella Cheese.....\$10.95 pp

Caribbean Jerk Chicken, Tofu or Pork. Spicy Jerk Seasoned Meat or Tofu, Oven Roasted and Served with Coconut Rice, and Island Beans.....\$10.95 pp

Chicken Tandoori with Basmati Rice. Chicken-on-the-Bone and Tri-Color Bell Peppers sautéed with garlic and finished with Yogurt Curry Sauce.....\$9.95 pp

Chicken Tikka with Marsala Sauce. Spicy Chicken Kabobs Served on Basmati Rice with Fresh Chopped Cilantro.\$9.95 pp

Chicken Havana. Angel Hair Pasta Tossed with Sautéed Chicken, Chorizo Sausage, Olives, Vegetables and Raisin-Caper Sauce...\$10.95 pp

Roasted Pork Loin. Oven-Roasted Center Loin of Pork with Cinnamon Fried Apples, Cornbread Dressing, and a rich, Applejack Gravy.\$15.95 pp

Sweet & Sour Pork, Chicken, Tofu, or Shrimp. Your Choice of Meat or Tofu hand-dipped and fried. Finished with our own Sweet & Sour recipe made with Chunky Red & Green Peppers, Onions, and Pineapple. Served with Steamed Jasmine Rice and Asian Vegetables\$11.95 pp

Roast Beef. Sliced Top-Round of Beef Served with a rich, Bordelaise Sauce and oven-roasted Red Potatoes.....\$15.95 pp

Fried Chicken. Buttermilk Fried Chicken served with Cornbread and Country "Smashed" Potatoes.....\$12.95 pp

Custom and Theme menus available upon request
Beverages not included

FRESH BAKERY ITEMS

Breakfast Items

Bagels with Cream Cheese.....	\$10.95 / doz.
Cinnamon Rolls	\$10.95 / doz.
Assorted Danish.....	\$10.95 / doz.
Apple or Cherry Turnovers.....	\$10.95 / doz.
Brownies/Cookies/S'Mores Bars.....	\$7.50 / doz.

All items are sold by the dozen unless otherwise indicated.

Snack Items

Tortilla or Potato Chips.....	\$3.00 per pound
Assorted Potato Chips, 1.5 oz.....	\$1.00 per bag
Fresh Made Salsa	\$6.00 per pound
Trail Mix.....	\$4.50 per pound
Mixed Nuts	\$5.25 per pound
Large Soft Pretzels.....	\$1.00 each
Buffalo Wings.....	\$4.75 for 10
Mozzarella Sticks.....	\$4.75 for 6
Super Indulgence Cookies.....	\$1.00 each

Cakes & Pies

All items priced as a whole. You may purchase them for your event by the piece for \$1.75 each.

Apple, Cherry, Blueberry Pies.....	\$12.00
Red Velvet Cake.....	\$30.00
N.Y. Style Cheesecake.....	\$22.50
Chocolate/White/Yellow ½ Sheet Cake....	\$22.50
Crunchy Coffee Cake (9" Round).....	\$8.50

SPECIALTY BAR BUFFETS

Can't make up your mind for your special event? Do you want something a little bit different, exciting, and a real conversation starter? Try our "Bar" Service. All "Bars" can be modified to meet your specific requests.

Waffle Bar. Vanilla or Whole-Wheat, Belgian Waffles Topped with Apple, Peach, Blueberry, and Strawberry Fruit Sauces, Nuts, Chocolate and Butterscotch Chips, and Maple and Blueberry Syrups..... \$6.95 pp

Omelets--Made-To-Order Bar. Eggs or Egg Substitute with an assortment of Fresh Vegetables, Meats, and Cheeses prepared to order by trained Culinary Staff. Server Included.....\$8.95 pp

Bread & Cheese Bar. Assorted Breads, such as *French Baguette, Marble Rye, Sourdough,* and Garlic Breadsticks; Assorted Cheeses, such as *Baby Swiss, Monterey Pepper-Jack, Gouda, and American Sharp Cheddar;* And Herbed Butters make for a delightful late meeting.....\$7.95 pp

Mediterranean Bar. Crudités, *Hummus,* White Bean Salad, and Marinated Cucumbers Served with Pita Bread.....\$5.95 pp

Vegetarian Baked Potato Bar. Baked Sweet and Russet Potatoes Served with Vegetarian Toppings. Or, you can add *Meat Sauce* to make "***Royal Potatoes***"..... \$6.95 pp

Taco Bar. Hard and Soft Taco Shells, Seasoned Meat (Chicken or Beef), Grated Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Salsa, Sour Cream and More!.....\$8.95 pp

Hot Dog Bar. Hot Dogs with All the Fixing's: Chili, Ranch Beans, Grated Cheddar Cheese or Hot Cheese Sauce, Relish, Sauerkraut, BBQ Sauce, and More!.....\$6.95 pp

Pasta Bar with Salad & Garlic Bread. Choice of Pasta, Such As Spaghetti, Shells, and Bowties; Vegan Marinara Sauce or Meaty *Bolognese* Sauce, and Alfredo Sauce. Served with a Classic Caesar Salad and Cheese-Stuffed Breadsticks.....\$7.95 pp

Wings & Things Bar. Up to Four Varieties of Chicken Wings To Choose, Served With Steak Fries, Celery And Carrot Sticks. With Sauces for Dipping.....\$7.95 pp

Float Bar. Make Your Own Float with Ice Cream, Lemonade, Root Beer, Orange Soda, and Pepsi Cola. Served With Cherries, Chocolate and Vanilla Syrup.....\$6.95 pp

Custom Menus Available Upon Request

SPECIALITY PIZZAS & CLUBHOUSE PIZZA PARTIES

Large, 16" Pizzas made to order and customized to your satisfaction.
Each Pizza feeds an average of 3 – 4 persons.

Fra Diavolo. Topped with Tomato Sauce, Sweet Italian Sausage, Mozzarella Cheese and Hot Cherry Peppers.....\$8.95 each

Hawaiian. Topped with Tomato Sauce, Canadian-Style Bacon, Pineapple, Mozzarella Cheese and Red Pepper Flakes.....\$8.95 each

Bacon & Chicken Ranch. Crispy Bacon, oven –roasted Red Onions & Chicken Strips, Ranch Dressing and Three-cheeses\$7.95 each

Pesto & Shrimp. Garlic-Pesto Pizza Topped with Cajun-Spiced Bay Shrimp and Sliced Plum Tomatoes\$7.95 each

Spinach Portobello. Grilled Portobello Mushroom, Pizza Sauce, Ricotta Cheese, Basil, and Mozzarella Cheese baked on a Pizza Crust...\$9.95 each

Mario & Luigi's Favorite. Garlic Roasted Chicken with Seasoned Spinach over Alfredo Sauce and Three-Cheeses.....\$9.95 each

BBO Chicken. BBQ- Tomato Sauce, Grilled BBQ Chicken, Parmesan Cheese, Red Onions, Mozzarella Cheese and Fresh Cilantro.....\$8.95 each

Grilled Vegetarian. Grilled Zucchini, Eggplant, Peppers, and Red Onions with Plum Tomatoes, Mozzarella Cheese, Oregano and Basil...\$7.95 each

Tuscan with Sun-Dried Tomatoes. Pizza sauce, Sun-Dried Tomatoes, Mozzarella and Parmesan Cheeses. \$9.95 each

Pizza Supreme. Pizza Loaded with Mushrooms, Onion, Green Pepper, Sausage, Pepperoni, and Black Olives..... \$9.95 each

CLUBHOUSE PIZZA PARTY

A Large (16") Pizza, with your choice of 2 toppings. Canned Sodas, House Tossed Salad, and Breadsticks..... \$3.95 pp

Pizza Crusts,

Whole Wheat

White

Toppings

Pepperoni

Red or Green Onions

Sausage

Bell Peppers

Tofu

Sun-Dried Tomatoes

Mushrooms

Shredded Chicken

A La Carte Pizza..... \$9.00 each

HORS D'OEUVRES

All Cold Items can be ordered by the piece*..... \$0.75 each

Cold Items-

- Tomato Bruschetta**
- Potato Egg Salad Canapé**
- Prosciutto-wrapped Asparagus Spears**
- Curried Tuna Salad on Toasted Pita**
- Red Pepper Hummus on Pita Bread**
- Fruit Kabobs**
- Assorted Finger Sandwiches**
- Mini Cheese or Chicken Quesadilla**
- Celery Barquettes Bleu Cheese & Walnuts**
- *Shrimp Cocktail (Priced according to Market Value)**

Hot Items-

- Mini Quiche Lorraine..... \$1.75 each
- Rumaki (Chicken Liver & Water Chestnut wrapped in Bacon) \$1.75 each
- Cheese Puffs with Dill..... \$1.75 each
- Mini Franks in Puff Pastry..... \$1.75 each
- Baked Brie Cheese and Pears in Phyllo Dough..... \$1.75 each
- Fried Broccoli-Cheddar Bites Breaded..... \$1.75 each
- Spanikopita..... \$7.75 each
- Mini-Spicy Chicken Satay..... \$1.75 each
- Vegetarian Spring Rolls..... \$1.50 each
- Deep-Fried Hot Pepper Cheese Cubes..... \$5.50 lbs
- Spinach & Artichoke dip with bread & crackers..... \$1.25 pp
- Swedish, BBQ, or Sweet & Sour Meatballs..... \$1.50 pp
- Cheese Quesadillas..... \$1.50 pp
- Sausage-Stuffed Mushrooms..... \$1.25 pp

Displays-

	<u>Small</u>	<u>Medium</u>	<u>Large</u>
Crudités (Fresh Vegetables & Dip)...	\$ 15.00	25.00	50.00
Seasonal Fresh Fruit Display.....	\$ 15.00	35.00	70.00
Assorted Cheese & Crackers.....	\$ 15.00	30.00	65.00
Antipasti Tray	\$ 15.00	35.00	70.00

(Fresh and Marinated Vegetables, Italian-Style)

Specials-

Carved Meat Station
(Price depends on meat selection)

Sauté Action Station
(Price depends on item selection)

Ice Mold Sculpture
(Price depends on Ice Sculpture selection)

BEVERAGE SERVICE

All prices include: appropriate service “extras”, table linens, delivery, set up, break down, and general clean-up, and trash disposal, as necessary.

Price per Gallon

(One Gallon serves approximately 16, 8 oz. servings)

Fair Trade Coffee (Regular/Decaf)....	\$13.00
Hot Chocolate.....	\$12.00
Orange, Apple, Cranberry Juice.....	\$11.00
Lemonade or Iced Tea.....	\$10.00
Punch.....	\$10.00
Hot Spiced Apple Cider.....	\$12.00

Price per 9 oz. Serving

Canned Soda, Assorted.....	\$0.95
Milk, per pint.....	\$0.85
Tropicana Bottled Juices, 14 oz.....	\$1.75
Climax Bottled Water (.5lt).....	\$1.25

If you have other needs and they are not listed, please feel free to ask and we will try to accommodate your requests.

****WE PROUDLY SERVE FAIR TRADE GREEN MOUNTAIN
COFFEE**

NO FRILLS CATERING

No frills catering is a budget alternative to full service catering. All menu items are available for this service except the *Chef's Table* Menu. Just place your order 3 business days in advance and it will be waiting at our Dining Services Kitchen for your pick up or it can be delivered for a small delivery fee.

Keep in mind that no frills catering service does not include full service catering items such as Plates, Cups, Silverware, Trays, Linens, Set-up, Clean-up, or Wait Service. Instead, all items will be placed in disposable containers for your convenience.

Each event will be priced based on items and quantities needed. Please discuss the particular details with the General Manager or Executive Chef.