

Catering Menu



1867
CEDAR CREST
COLLEGE

PARKHURST
DINING

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DEAR FRIENDS,

••• THANK YOU FOR SELECTING US TO CATER YOUR UPCOMING EVENT!

With an ever-present focus on craftsmanship, our catering experiences will always be made-from-scratch. You'll enjoy fresh, consciously sourced food with a focus on seasonal ingredients that are meant to nourish, comfort, fuel, and excite our guests with food every single day.

Our friendly staff and experienced culinary team pride themselves in building personal relationships and providing authentic culinary experiences.

This menu guide has been prepared to help you plan for your special events here on campus. From a simple morning break to a VIP luncheon, an elegant hors d'oeuvres reception to a gluten-free request, these pages are filled with fresh, contemporary menu ideas. But, this is only the starting point. Our Catering Team will be more than happy to prepare a custom menu for your special event. Our desire is to serve you a truly memorable meal.

We look forward to the opportunity to serve you!



BREAKFAST



CLASSIC CONTINENTAL

Assortment of mini Danish, muffins, and assorted bagels. Served with cream cheese, butter, and jelly. Accompanied by coffee, decaf, tea station, ice water, and orange juice.

DELUXE CONTINENTAL

All of the items included in the Classic Continental as well as a fresh sliced fruit tray or fruit salad.

HEALTHY START

Low-fat yogurt and granola with dried fruits, low-fat muffins, and choice of sliced fresh fruit or fruit salad. Also includes orange juice, ice water, coffee, decaf, and tea station.

THE PRESIDENTIAL

Scrambled eggs, quiche Lorraine or vegetable quiche, served with home fries and your choice of sausage or bacon. Accompanied by mini Danish and muffins, fresh fruit salad, coffee, decaf, tea station, ice water, and orange juice.

THE TRUSTEE

All of the items included in The Presidential as well as your choice of pancakes or French toast with syrup, butter, whipped cream, and fresh fruit toppings.

Turkey bacon, turkey sausage, Canadian bacon, or pork roll may be substituted for an additional price.

BREAKFAST ENHANCEMENTS



VEGETABLE FRITTATA

Serves 8 guests

MEAT FRITTATA

Serves 8 guests

GRANOLA BARS

FRUIT AND YOGURT PARFAITS

Please specify if you prefer buffet-style or pre-made. Fresh fruit salad with granola and low-fat yogurt.

FRUIT SMOOTHIES

CHOOSE TWO: Strawberry Banana, Wild Berry, or Pineapple Banana

Fresh fruit, low-fat yogurt, and orange juice blended together for a healthy start to your day.

WHOLE FRUIT

SMOKED SALMON PLATTER

Includes assorted bagels, smoked salmon, red onions, capers, hard-boiled eggs, cream cheese, flavored cream cheese, butter, and jelly.

FROM THE BAKERY



BREAKFAST BREADS

8 & 12 slices per loaf

MINI MUFFINS WITH BUTTER

COFFEE CAKE

Serves 12 guests

ASSORTED MINI DANISH

DOUGHNUTS

CINNAMON ROLLS

STICKY BUNS

ASSORTED JUMBO MUFFINS WITH BUTTER

ASSORTED BAGELS

With cream cheese, butter, and jelly

CROISSANTS WITH BUTTER AND JELLY

SCONES WITH BUTTER AND JELLY

Add flavored cream cheese for an additional price per guest.



BREAK TIME



SWEET AND SALTY

Assorted cookies or brownies, bulk potato chips or pretzels, and assorted cold beverages

MEDITERRANEAN BAR

Tomato-basil bruschetta, olive tapenade, and lemon-herb dip served with your choice of traditional or sun-dried tomato hummus, baguettes, pita points, and assorted cold beverages

SWEET TREATS

CHOOSE TWO:

- Assorted Cookies
- Rice Krispies® Treats
- Brownies

Accompanied by hand fruit, assorted cold beverages, coffee, decaf, and tea station

THE SIESTA

Homemade corn tortillas with fresh salsa, spicy pico de gallo, and homemade guacamole; also includes assorted cookies and assorted cold beverages

MAKE YOUR OWN TRAIL MIX

Bowls of M&M'S®, peanuts, dried cranberries, granola, and miniature chocolate chips, served with assorted cold beverages

HEALTHY BREAK

Fruit kebabs with dip, vegetable crudité's with ranch dip, assorted granola bars, and bottled waters

ICE CREAM SUNDAE BAR

Vanilla and chocolate ice cream with hot fudge, warm caramel sauce, nuts, sprinkles, assorted candy toppings, whipped cream, and cherries, served with assorted cold beverages

TEA TIME

Assorted mini scones with butter and jelly, tea cookies, tea sandwiches, coffee, decaf, and assorted herbal teas

À LA CARTE BREAK ITEMS



INDIVIDUAL BAGS OF CHIPS OR PRETZELS

WHOLE FRUIT

CANDY BARS

RICE KRISPIES® TREATS

FRESHLY BAKED COOKIES

BROWNIES OR BLONDIES

MINIATURE CUPCAKES

ASSORTED DESSERT BARS

CUPCAKES

MINIATURE PASTRIES

BEVERAGES



HOT CHOCOLATE PACKETS

HOT CHOCOLATE STATION WITH MARSHMALLOWS

BOTTLED TROPICANA® JUICES

ORANGE, APPLE, GRAPE, OR CRANBERRY

8 OZ. BOTTLED WATERS

COFFEE, DECAF, AND TEA SERVICE

Add server-attended beverage station for an additional price per hour



SANDWICH LUNCHEONS



CLASSIC DELI BUFFET

Served with chips, cookies, sliced fruit, bottled water

Sliced Gourmet Bread: Focaccia, Wraps, Demi Rolls, Baguettes

MEAT: Ham, Roast Beef, Roasted Turkey

VEGETARIAN: Grilled Vegetables

SALAD: Choice of Tuna or Chicken Salad

CHEESE: American, Swiss, Provolone

ETC.: Lettuce, Tomatoes, Onions, Pickles, Assorted Whole Fruit

CLASSIC SANDWICH BUFFET

Served with chips, cookies, sliced fruit, bottled water

CHOOSE THREE

- Ham & Turkey Club (White, Wheat, or Multigrain)
- Ham & Swiss with Basil-Garlic Mayonnaise (Multigrain)
- Smoked Turkey and Cheddar (Ciabatta Bread)
- Chicken Salad Sandwich (Croissant)
- Roast Beef with Lemon-Basil Mayonnaise and Roasted Red Onions (Baguette)
- Roasted Turkey with Tomato, Romaine, and Chipotle Mayonnaise (Wheat)
- Tomato and Mozzarella with Pesto Aioli (Wrap)
- Herb Grilled Chicken Cobb (Wrap)

SALAD (CHOOSE ONE)

- Traditional Pasta Salad
- Garden Salad with Chef's Choice Dressings
- Classic Potato Salad
- Classic Coleslaw
- Fresh Sliced Fruit Salad
- Greek Pasta Salad (add for an additional price per guest)
- Fresh Tomato & Mozzarella Salad (add for an additional price per guest)

SANDWICH LUNCHEONS CONT.



SIGNATURE SANDWICH BUFFET

Sandwiches may be ordered luncheon-style (choice of three) or individually. Individual orders include the same accompaniment options as luncheons, served with chips, cookies, sliced fruit, and bottled water.

TURKEY CRANBERRY WRAP

Turkey and Brie with cranberry chutney on a wrap

TURKEY, AVOCADO, AND BACON WRAP

Smoked turkey, avocado slices, and bacon in an herb wrap

BUFFALO CHICKEN WRAP

Grilled or breaded chicken tossed in spicy Buffalo wing sauce, lettuce, tomatoes, and bleu cheese dressing

SESAME-GINGER CHICKEN WRAP

With carrots and shredded romaine

CHICKEN CAESAR WRAP

Romaine lettuce and grilled chicken strips tossed with Parmesan cheese and Caesar dressing

PRESSED CUBAN SANDWICH

Ham, roasted pork, Swiss cheese, dill pickles, and mustard

ITALIAN CLASSIC ON CIABATTA

Salami, capicola, and provolone cheese with lettuce, tomato, and onions

ROAST BEEF AND BOURSIN CHEESE

With caramelized onions, served on a baguette

TUNA OR CHICKEN SALAD ON A CROISSANT

With lettuce, tomato, and cheese

ROASTED VEGETABLE WRAP

With lime, cilantro, avocado, and arugula in a tomato tortilla wrap (vegan)

BOXED LUNCHES



All lunches include potato chips, whole fruit, cookies or brownies, and assorted sodas or waters.

THE FRESHMAN

- *Choice of:* Ham, turkey, roast beef, chicken salad, tuna salad, or grilled veggie
- *Bread:* White or wheat bread
- *Condiments:* Cheese, lettuce, and tomatoes

THE SOPHOMORE

- *Choice of:* Ham, turkey, roast beef, chicken salad, tuna salad, or grilled veggie
- *Bread:* Gourmet breads such as focaccia or ciabatta
- *Condiments:* Cheese, lettuce, and tomatoes

THE JUNIOR

- *Choice of:* BLT wrap, Italian wrap, ham & Brie wrap, chicken Caesar wrap, Buffalo chicken wrap, fresh mozzarella & tomato wrap, or hummus & roasted vegetable wrap
- *Side:* Fresh fruit salad, pasta salad, potato salad, or garden salad

THE SENIOR

- *Choice of:* Signature Sandwich
- *Sides:* Fresh fruit salad, pasta salad, potato salad, or garden salad



ENTRÉE SALADS



Served individually or as a buffet with dinner rolls and butter, cookies or brownies, and choice of soda, bottled water, or iced tea.

CAESAR SALAD

Crisp romaine, Parmesan cheese, homemade croutons, with traditional Caesar dressing

Add grilled or blackened chicken for an additional price per guest

Add shrimp for an additional price per guest

COBB SALAD

Crisp salad greens topped with grilled chicken, avocado, tomatoes, bacon, bleu cheese crumbles, and hard-boiled egg with your choice of dressing

CHEF'S SALAD

Mixed baby greens topped with roasted turkey, ham, American cheese, Swiss cheese, hard-boiled egg, tomatoes, and cucumbers with your choice of dressing

GREEK SALAD

Artichoke hearts, kalamata olives, red onions, and feta cheese atop fresh salad greens with Greek vinaigrette

ASIAN NOODLE SALAD

Lo mein noodles and stir-fry vegetables with a sesame soy dressing

Add chicken for an additional price per guest

Add shrimp for an additional price per guest

BLACKENED STEAK SALAD

Baby mixed greens topped with slices of beef tenderloin, bleu cheese crumbles, sautéed mushrooms, and caramelized onions with Dijon vinaigrette



THEMED BUFFETS



Minimum 12 guests per buffet.

MEXICAN FAJITA BAR

SALAD

- Roasted Corn & Black Bean Salad

ENTRÉE

- Sautéed Chicken and Sautéed Beef
- Sautéed Green Peppers & Onions
- Refried Beans
- Spanish Rice
- Shredded Lettuce
- Shredded
- Cheddar Cheese
- Diced Tomatoes
- Sour Cream, Guacamole, and Salsa
- Flour Tortillas and Corn Tortilla Chips

DESSERT & DRINK

Assorted Fresh Baked Cookies, Iced Tea, Lemonade, and Ice Water

PIZZA! PIZZA!

FRESH GARDEN SALAD

CHICKEN WINGS

Mild, Hot, and BBQ
With Celery and Bleu Cheese Dip

PIZZA (CHOOSE TWO)

Cheese, Pepperoni, Buffalo Chicken, Sausage, or Veggie

DESSERT & DRINK

Assorted Fresh Baked Cookies or Brownies, Iced Tea, Lemonade, and Ice Water

PASTA BUFFET

PASTA (CHOOSE TWO)

Spaghetti, Ziti, Penne, Cheese Tortellini, Meat Ravioli, Linguini, or Bow-Tie Pasta

SAUCE (CHOOSE TWO)

Traditional Marinara, Pesto, Meat Sauce, Alfredo, or Primavera

PROTEIN (CHOOSE TWO)

Chicken, Italian Sausage, Shrimp, or Tofu

SALAD

Caesar or Mixed Green Salad

SIDES

Breadsticks or Garlic Bread

DESSERT & DRINK

Cookies, Iced Tea, Lemonade, and Ice Water

ITALIAN

ENTRÉE (CHOOSE TWO)

Lasagna with Meat Sauce, Vegetable Lasagna, Baked Ziti, or Eggplant Parmesan

SALAD & SIDE

Caesar Salad, Baked Romano-Stuffed Tomatoes, Garlic Knots, Breadsticks, or Garlic Bread

DESSERT & DRINK

Miniature Cannoli, Iced Tea, Lemonade, and Ice Water

THEMED BUFFETS CONT.



CHINATOWN

SOUP (CHOOSE ONE)

Hot & Sour Soup or Egg Drop Soup

ENTRÉE

- General Tso's Chicken or Beef & Broccoli
- Stir-Fry Vegetables
- Fried Rice
- Vegetarian Spring Rolls
- Duck Sauce or Soy Sauce

DESSERT & DRINK

Gingersnap Cookies, Iced Tea, Lemonade, and Ice Water

CHI-TOWN BUFFET

SALAD

Garden Salad

ENTRÉE (CHOOSE ONE)

Deep-Dish Pizza Buffet or Chicago-Style Hot Dog Bar

SIDE

Baked Mostaccioli

DESSERT & DRINK

Chocolate-Covered Cheesecake on a Stick or Caramel & Cheddar Chicago-Style Popcorn, Iced Tea, Lemonade, and Ice Water

MEDITERRANEAN

SALAD

Greek Salad

ENTRÉE

- Mediterranean Stuffed Chicken: Stuffed with feta and spinach in a white wine, lemon-oregano butter sauce and topped with sautéed mushrooms
- Greek Pasta with Tomatoes, Artichoke Hearts, and Olives
- Sun-Dried Tomato Couscous
- Sautéed Zucchini
- Traditional Hummus and Pita Toasts

DESSERT & DRINK

Lemon Cake, Iced Tea, Lemonade, and Ice Water

Add Spanakopita for an additional price per guest

PICNICS



All picnics include choice of one salad: Macaroni Salad, Classic Potato Salad, Garden Salad with chef's choice of two dressings, or Coleslaw. All include choice of Iced Tea, Lemonade, and Ice Water. **Grills require a fee.**

ALL AMERICAN PICNIC

MEAL

Hamburgers, Hot Dogs, Garden Burgers

CONDIMENTS & EXTRAS

Homemade Potato Chips, Hot Dog and Hamburger Rolls, American Cheese, Lettuce, Tomatoes, Onions, Pickles, Relish, Mayonnaise, Mustard, and Ketchup

DESSERT

Brownies or Cookies

CEDAR CREST PICNIC

MEAL

Hamburgers, Hot Dogs, Veggie Burgers

ADDITIONAL

Chicken, Baked Beans

CONDIMENTS & EXTRAS

Homemade Potato Chips, Hot Dog and Hamburger Rolls, American Cheese, Lettuce, Tomatoes, Onions, Pickles, Relish, Mayonnaise, Mustard, and Ketchup

DESSERT

Fresh Sliced Watermelon (seasonal), Brownies, or Cookies

UPSCALE PICNIC

MEAL

Barbecued Chicken, Pulled Pork, Black Bean Burgers with Pineapple Salsa

ADDITIONAL

Baked Beans, Baked Potatoes, Corn on the Cob

CONDIMENTS & EXTRAS

Hamburger Buns, Kaiser Rolls, Homemade Potato Chips, Sliced Pickles, and Onions

DESSERT

Fresh Sliced Watermelon (seasonal), Cookies, and Brownies



PICNICS CONT.



PICNIC ENHANCEMENTS

MIXED GREEN SALAD

With chef's choice of dressings

TOMATO & CUCUMBER SALAD

FRESH FRUIT SALAD

GREEK PASTA SALAD

TOMATO & MOZZARELLA SALAD

ROASTED CORN SALAD

BAKED POTATO BAR

Baked potatoes with sour cream, shredded cheese, bacon bits, vegetarian chili, chives, broccoli, and butter

GRILLED CHICKEN

BBQ RIBS

BBQ CHICKEN

MARINATED GRILLED VEGETABLES

VEGETABLE KEBABS

CHICKEN KEBABS

BEEF KEBABS

BERRY SHORTCAKE BAR

Make your own shortcake: homemade biscuits, seasonal berries, and homemade whipped cream

PARTY PLATTERS



Serves 24 guests

CRUDITÉS WITH DIP

An assortment of fresh seasonal vegetables, served with choice of two: ranch, bleu cheese, roasted red pepper dip, or lemon herb dip

FRESH SLICED FRUIT PLATTER

Served with yogurt dip
Add seasonal berries for an additional price per guest

GRILLED VEGETABLE TRAY

Chef's assortment of grilled seasonal vegetables

DOMESTIC CHEESE BOARD

Cheddar, Swiss, pepper Jack, and provolone cheese with mustard dipping sauce, served with crackers and fruit garnish

IMPORTED CHEESE BOARD

Premium chef's assortment of cheese with dried fruits and spiced nuts, served with crackers and fruit garnish

TEA SANDWICHES

An assortment of chef's choice tea sandwiches

OLD WORLD PLATTER

Hummus, sun-dried tomato hummus, baba ghanoush, assorted olives, feta cheese, stuffed grape leaves, Roma tomatoes, and toasted pita points

ITALIAN ANTIPASTI PLATTER

Hot capicola, hard salami, pepperoni, prosciutto, fresh mozzarella, and tomato skewers with pesto aioli, marinated artichokes, and roasted red peppers, served with rustic Italian breads

BRUSCHETTA BAR

Tomato-basil bruschetta, olive tapenade, and creamy arugula pesto, served with baguettes

PARTY PLATTERS CONT.



NACHO BAR

Homemade tortilla chips with salsa, guacamole, sour cream, warm homemade cheese sauce, and jalapeño peppers

Add diced chicken for an additional price per guest

Add ground beef for an additional price per guest

WARM SPINACH AND ARTICHOKE DIP

With pita toasts and crostini

HOT CRAB AND ARTICHOKE DIP

With pita toasts and crostini

BAKED BRIE

Serves 25 guests

Soft Brie cheese with brown sugar and pecans wrapped in puff pastry and served with baguettes and seasonal fruit display

FRESH FRUIT KEBABS

With yogurt dip or whipped chocolate dip

COCKTAIL MEATBALLS

Served Swedish-style, BBQ, sweet & sour, or marinara

CHICKEN WINGS

Choose from hot, mild, or BBQ, served with celery sticks and bleu cheese dip





HOT HORS D'OEUVRES



Please specify if you would like stationary or passed.

CHEESE QUESADILLAS

CHICKEN QUESADILLAS

SUN-DRIED TOMATO & PARMESAN
CHEESE-STUFFED MUSHROOMS

ASSORTED MINIATURE QUICHE

DIM SUM DUMPLINGS

Pork, beef, or vegetable served with
soy sauce

SPANAKOPITA

CHICKEN SATAY

Served with spicy peanut sauce

COCONUT CHICKEN

Served with sweet chili sauce

BREADED CHEESE RAVIOLI

Served with puttanesca sauce

BEEF SATAY

Served with plum sauce

BRAISED SHORT RIBS
IN PHYLLO CUPS

MINIATURE BEEF WELLINGTON

SCALLOPS WRAPPED IN BACON

MINIATURE CRAB CAKES

Served with lemon rémoulade

COLD HORS D'OEUVRES



TOMATO & MOZZARELLA SKEWERS

Served with pesto aioli

SWEET MELON & BASIL OIL BRUSCHETTA

Served on a crispy baguette

TUSCAN TOMATO TARTS

Served with basil cream

VEGETABLE & PORTOBELLO CANAPÉS

SMOKED SALMON PINWHEELS

CUCUMBER & SHRIMP CANAPÉS

SHRIMP COCKTAIL



CARVING STATIONS



All carving stations are staffed by a carving attendant at an additional charge of 75.00 per hour (min. 1.5 hours), and include a chef's assortment of dinner rolls.

ROAST TURKEY BREAST

Serves 30-40

Served with cranberry sauce and turkey gravy

HONEY GLAZED HAM

Serves 30-40

Served with a warm compote and chef's assorted gourmet mustards

ROAST TOP ROUND OF BEEF

Serves 30-40

Served with chef's assortment of gourmet mustards and horseradish sauce

ROAST TENDERLOIN OF BEEF

Serves 15-20

Served with au jus and béarnaise sauce

STEAMSHIP ROUND OF BEEF

Serves 30-40

Served with au jus and chef's assortment of mayonnaise, mustards, and horseradish sauce



PLATED DINNERS



SOUP OR SALAD

CHOOSE ONE

- Mixed Green Salad with choice of dressing
- Classic Caesar Salad
- Fresh Beet Salad with crumbled goat cheese and apple-cider vinaigrette
add an additional price per guest
- Greek Salad
- Italian Wedding Soup
- Vegetable Soup
- Chicken Noodle Soup
- Cream of Broccoli Soup

STARCHES

CHOOSE ONE

- Rice Pilaf
- Basmati Rice
- Couscous
- Mashed Potatoes
- Garlic Mashed Potatoes
- Rosemary-Roasted Red Bliss Potatoes
- Baked Potatoes
- Potatoes au Gratin

VEGETABLES

CHOOSE ONE

- Honey-Glazed Carrots
- Steamed Broccoli
- Ratatouille
- Broccoli Rabe
- Seasonal Vegetable Medley
- Steamed Asparagus (seasonal)
- Green Beans Amandine

PLATED DINNERS CONT.



ENTRÉES

CHOOSE ONE

If more than one entrée is chosen, please add an additional price per guest.

BEEF

- Marinated Flank Steak
Served with sautéed onions and peppers
- Grilled New York Strip Steak
Served with béarnaise sauce
- Grilled Veal Chop
Served with a mushroom demi-glace
- Filet Mignon
Served with a Merlot demi-glace
- New York Strip Steak
10 oz. steak, grilled, and served with Gorgonzola cheese and balsamic reduction

POULTRY

- Chicken Provençal
Sautéed chicken breast with artichoke hearts, tomatoes, and garlic, served in a white wine cream sauce
- Turkey Roulade
Traditional homemade stuffing wrapped in a roasted turkey breast and topped with an apple-cider sauce
- Stuffed Chicken Gorgonzola
Boneless breast of chicken stuffed with spinach, Gorgonzola cheese, and tomatoes, then baked in a light cream sauce
- Sautéed Chicken Breast
Topped with crab meat and served with a velouté sauce

PLATED DINNERS CONT.



PORK

- Brown Sugar-Glazed Ham
Slow-roasted ham with a sweet, brown sugar glaze
- Breaded Pork Chops
Hand-breaded pork chops grilled until golden brown and served in a light pan gravy
- Pork Medallions
Sautéed and served with a seasonal fruit compote
- Roast Pork Loin
Served with a rosemary-orange sauce

FISH

- Mediterranean Tilapia
Broiled Tilapia topped with spinach, feta cheese, and kalamata olives
- Herb-Crusted Salmon
Served with horseradish sauce
- Lemon-Mustard Broiled Flounder
- Fennel-Crusted Ahi Tuna served with lemon aioli

VEGETARIAN

- Grilled Eggplant Stacks
With tomato and feta cheese in a tomato coulis
- Fontina Risotto Cakes
Served with fresh chives
- Wild Mushroom Ravioli
Served with a three-pepper sauce





BUFFETS



GOLD BUFFET

All prices include choice of one salad, one vegetarian entrée, and one protein entrée, served with rolls and butter, ice water, and coffee service. Minimum 10 guests.

SALADS (CHOOSE ONE)

- Mixed Green Salad with Vegetables
- Caesar Salad

STARCHES

- Rice Pilaf
- Basmati Rice
- Couscous
- Mashed Potatoes
- Garlic Mashed Potatoes
- Rosemary-Roasted Red Bliss Potatoes
- Baked Potatoes

VEGETABLES

- Honey-Glazed Carrots
- Steamed Broccoli
- Ratatouille
- Seasonal Vegetable Medley
- Succotash
- Green Beans Amandine

BUFFETS CONT.



PROTEIN (CHOOSE ONE)

BEEF

- Lasagna with Meat Sauce
Classic lasagna with our homemade meat sauce
- Grilled Flank Steak
Sautéed with a tarragon-mushroom demi-glace
- Sliced Roast Beef
Served with au jus and horseradish cream sauce
- Beef Bourguignonne
Tender beef tips with mushrooms in a Merlot wine sauce

POULTRY

- Tuscan Chicken
Stuffed with spinach and sun-dried tomatoes then topped with Asiago cheese and served with a basil beurre blanc
- Chicken Piccata
Served with capers and a lemon butter sauce
- Roasted Turkey
Served with an herb & shallot glaze
- Chicken Marsala
Sautéed chicken in a Marsala mushroom wine sauce

FISH *Additional price per guest*

- Chardonnay Poached Salmon
Served with a basil cream
- Baked Cod
Served with a lemon chive sauce
- Broiled Tilapia
Served with diced tomatoes in a Creole sauce

VEGETARIAN (CHOOSE ONE)

- Baked Ziti Marinara
Made with our homemade marinara sauce and a blend of Italian cheeses
- Penne Pasta
Served with sun-dried tomatoes and artichoke hearts in a white wine sauce
- Vegetarian Lasagna
- Spinach-Stuffed Portobello Mushrooms (vegan)
Served with spinach, garlic, tomatoes, and breadcrumbs

BUFFETS CONT.



PLATINUM BUFFET

All prices include choice of one salad, one vegetarian entrée, and one protein entrée, served with rolls, butter, ice water, and coffee service.

SALADS (CHOOSE ONE)

- Mixed Green Salad with Vegetables
- Caesar Salad
- Spinach Salad with Mandarin Oranges and Poppy Seed Dressing

STARCHES

- Rice Pilaf
- Basmati Rice
- Couscous
- Mashed Potatoes
- Garlic Mashed Potatoes
- Rosemary-Roasted Red Bliss Potatoes
- Baked Potatoes
- Potatoes au Gratin

VEGETABLES

- Honey-Glazed Carrots
- Steamed Broccoli
- Ratatouille
- Seasonal Vegetable Medley
- Green Beans Amandine
- Zucchini and Squash
- Succotash

BUFFETS CONT.



VEGETARIAN (CHOOSE ONE)

- Grilled Polenta Towers
Served with yellow squash and zucchini in a roasted red pepper coulis
- Pasta Roulade
Served with a tomato-basil cream sauce
- Gemelli Pasta
Served with a Gorgonzola cream sauce

PROTEIN (CHOOSE ONE)

BEEF

- Grilled Tenderloin Beef Medallions **Additional price per guest**
Served with a wild mushroom demi-glace
- Chimichurri-Marinaded Beef Tenderloin
Argentinean-style beef tenderloin served with black bean relish
- Roast Prime Rib **Additional price per guest**
Served with au jus
- Roast Top Round of Beef
Served with a Merlot demi-glace

POULTRY

- Champagne Chicken
Grilled chicken breast finished with red grapes and tarragon sauce
- Pecan and Panko-Crusted Chicken
Hand-battered chicken breast with panko breadcrumbs and chopped pecans
- Stuffed Chicken Breast
Stuffed with spinach and Gorgonzola cheese
- Herb & Mustard Turkey Paillard
Served with green onion gravy

BUFFETS CONT.



SEAFOOD *Additional price per guest*

- Shrimp Scampi
Served with Chef's choice of pasta
- Broiled Salmon
Served with black and white sesame seeds and a soy ginger glaze
- Poached Tilapia
Served with a dilled lemon butter sauce, artichokes, and tomatoes
- Mussels Fra Diavolo
Mussels in a spicy marinara sauce with Chef's choice of pasta

PORK

- Pork Roulade
Herb-crusted center pork with roasted garlic, red pepper pesto, and baby spinach, finished with a rosemary bordelaise sauce
- Garlic & Rosemary Pork Loin
Served with a hard cider glaze
- Maple Chipotle-Glazed Pork
Maple chipotle-glazed pork tenderloin with a fresh mango chutney



ALL-DAY CONFERENCE



PETITE SANDWICH MENU

No substitutions.

MORNING PICK-ME-UP

- Fresh Fruit Salad
- Yogurt and Berry Parfaits
- Bagel Bites with Cream Cheese
- Orange Juice
- Coffee, Decaf, Tea, and Water

MID-MORNING SNACK

- Choco-Banana and Peanut Butter Smoothies
- Blueberry-Kale Smoothies
- Granola Bar Bites
- Coffee and Tea Refresh

LUNCH

Served with house-made chips, Caesar salad, cookies, and canned soda

- Choose Creamy Tomato or Chicken Noodle Soup
- Mini Turkey Bacon on Whole Grain
Shaved turkey, bacon, tomato, and baby spinach with garlic aioli
- Mini Honey-Mustard Ham on Pretzel Roll
Shaved smoked ham, pickles, Swiss cheese, and honey mustard
- Mini Caprese on Ciabatta
Fresh mozzarella, vine-ripe tomatoes, fresh basil, and balsamic glaze

ALL-DAY CONFERENCE CONT.



WRAPS MENU

No substitutions.

MORNING PICK-ME-UP

- Fresh Fruit Salad
- Mini Muffins, Danish, and Scones
- Orange Juice
- Coffee, Decaf, Tea, and Water

MID-MORNING SNACK

- Yogurt-Covered Pretzels
- House-Made Trail Mix
- Coffee and Tea Refresh

LUNCH

Served with house-made chips, Caesar salad, cookies, and canned soda

- Buffalo Chicken Wrap
Sliced Buffalo chicken breast, bleu cheese crumbles, shredded lettuce, sliced tomato, and ranch dressing
- Beef Fajita Wrap
Seasoned shaved beef, peppers, onions, pepper Jack cheese, shredded lettuce, sliced tomato, and chipotle mayo
- Grilled Vegetable Wrap
Assorted grilled vegetables with pesto and feta cheese, fresh spinach, and tomato



FROM THE BAKERY



For Plated and Buffet menus.

CARROT CAKE

ANGEL FOOD CAKE

CHOCOLATE BROWNIES, PEANUT BUTTER BROWNIES, OR BLONDIES

APPLE STREUSEL

VANILLA OR CHOCOLATE CAKE WITH MOUSSE FILLING

Vanilla, Chocolate, Peanut Butter, Vanilla, or Bavarian Mousse

STRAWBERRY SHORTCAKE

TRADITIONAL CHEESECAKE

Plain, Amaretto, Chocolate Chip, Hazelnut, or Cherry

BOSTON CREAM PIE

APPLE PIE

CHERRY PIE

FRESH FRUIT TART

UPSCALE DESSERTS

Additional charges will apply.

- Tiramisu
- Dessert Shooters
- Berry Trifle
- Crème Brûlée
- Assorted Cannoli
- Assorted Cream Puffs
- Petit Fours
- Assorted Truffles
- Chocolate-Covered Strawberries

Authentic
Culinary
Experiences

CATERING GUIDELINES



ROOM SET-UP: A/V AND IT NEEDS

If you require any special room layout or design, tables or chairs, screens, DVD, or CD players, please place your work order as soon as possible so that Facilities and IT can accommodate your needs.

CATERING DEPARTMENT

The catering office is open to accept orders Monday through Friday from 9:00 a.m.- 5:00 p.m., excluding holidays. When arranging for catered services, we ask that you plan as far in advance as possible. Our preference is that you contact our Catering Department at least two (2) weeks prior to the event. Even if you do not know the final number of guests, this gives us enough time to create the best event for you. The Catering Department will make every effort to satisfy your requests for functions booked less than one (1) week prior to the event date. A 15% late fee is charged for any function booked after 1:00 p.m. the day prior to the event.

INFORMATION HELPFUL IN MAKING YOUR ARRANGEMENTS

- Theme of, or reason for, your event.
- Vegetarian meals needed?
- Special layout needs (reserved seating, head tables, skirting).
- Weather – is an alternate site required due to rain?
- China or disposable service?
- Style of service (i.e., served, buffet, carry out, delivery, set-up).
- Program details – awards ceremonies, speakers, etc.
- Floral arrangements and centerpieces?
- Budget parameters?
- Special diet considerations?
- Form of payment (i.e., budget number, direct billing, cash).

TYPES OF SERVICE

SERVED

All courses are served at your table. Depending on the time constraints of your event, the salad and/or dessert courses may be pre-set. Pricing is based on a single-menu entrée selection.

BUFFET

This style of service offers a variety of menu choices. Quantities of food prepared will adequately serve the number of guaranteed guests. This, however, does not imply all-you-can-eat. Buffets for less than 25 people may incur an additional charge. A buffet is suggested when the following may occur: guests arriving at different times; physical layout of the room; mixed crowd requiring a varied menu; lack of facilities to serve formally; or a more informal style of event.

DELIVERY SET-UP/PICK-UP

Deliveries made on campus with a set-up required. Please be sure to order adequate tables from Facilities for food and beverage service and have them set up at least three (3) hours before the event is to begin. We will set up approximately 15 minutes before your event is to begin unless instructed otherwise. If you need the event picked up promptly at the ending time, please be sure to indicate that when you arrange for catering service. A delivery fee of 10.00 will be added to any order under 50.00. Delivery times are available from 7:00 a.m.-6:00 p.m. Any delivery before or after these times may incur an additional charge dependent on time, guest count, and location. Pricing includes the pick-up of all equipment. All equipment is the sole property of Dining Services and must be secured by the customer until picked up by our staff. Any equipment not returned or returned damaged will be charged full replacement cost.

DELIVERY DROP-OFF

Deliveries made on campus with no set-up required, as well as no return pick-up/cleanup. A delivery fee of 5.00 will be added to any order under 25.00. Drop-off cannot occur if the menu requires reusable equipment. Delivery times are available between 7:00 a.m.-7:00 p.m. Any delivery before or after these times may incur an additional charge dependent on time, guest count, and location.

PICK-UP SERVICE

Carry-out service can be arranged for items you may wish to pick up from Dining Services. You are responsible for the prompt return of any equipment that has been used at your event. Your account will be charged for any equipment that has been damaged or is not returned within two (2) business days.

LINENS

Linens for non-food tables will incur additional charges.

LINEN AND SKIRTING

All prices for meals and receptions include standard linen service for all food tables. Additional linen and skirting is priced accordingly upon request.

- Banquet 52 x 114
- Banquet 90 x 156 (covers banquet tables to the ground)
- Square 85 x 85
- 120" Rounds
- Napkins

The prices above are for standard linen. If you would like custom linen, the price may vary. Please speak with our Catering Team for other options available.

SERVICE CHARGES

Most meals include the price of appropriate wait staff. If an attendant is requested for an event not requiring normal wait staff services, a minimum of four (4) hours will be charged.

Servers, attendants, bartenders, and chefs for chef-attended stations will all be charged per hour.

PRICING

We reserve the right to adjust or change pricing based on location, seasonal availability, and current market price of products found in this catering guide. Once your contract is signed, your prices are guaranteed. Sales tax will be added to the bill for all non-Cedar Crest College events unless proof of exemption is provided. A 15% service fee will be charged to any event not sponsored by Cedar Crest College.

FINAL GUARANTEE – SUGGESTED POLICIES

At the time of booking, we will send you a copy of the event sheet for your final approval. We ask that you sign the event sheet to verify that you understand the menu charges, and then return it within 24 hours to the Catering Office. The expected count that you give us should be as accurate as possible. The Catering Department will plan, purchase, and invoice for all the guests that you indicate will attend. A final guarantee number must be given to the Catering Services no later than 72 hours (3 business days) prior to the event (Wednesday in the case of a Monday event). If no final count is obtained, we will prepare and charge for the original number of guests. ****Cancellations up to four (4) days prior to the event are without charge unless there were special order items that were already purchased by dining, specifically for your*

*event. These menu items will be reviewed with you at the time your order is placed. After three days, but prior to the day of the event, the charge will be 25% of the cost of the event. Same-day cancellations may result in a full charge of the entire event. ****

PAYMENT ARRANGEMENTS

At the time your order is placed, we will need your budget number so that we may start processing your event. If you are not billing through a current student, we require an advance deposit of 50% of the estimated cost of the event at least one (1) week prior to your event. The balance is due at the time of the event, paid in either cash or check. Any additional costs incurred during the event will be billed within seven (7) days of the event, and payment is expected fifteen (15) days after that. Credit cards, checks (made payable to Parkhurst Dining), or cash are accepted for payment.

FOOD SAFETY

Cedar Crest College Dining Service takes exceptional care to follow recommended proper food handling procedures in the best interests of our clients and guests to help reduce the risk of foodborne illness. As such, we have certain service guidelines designed to help us maintain this high level of food safety practice. These guidelines include not serving or making available for service any food or beverage that was not produced or supplied by Cedar Crest College Dining Service or one of our approved vendors; adhering to time limits that food may be held safely for service; limiting the service of certain foods to only those locations and conditions under which food safety guidelines may be upheld; and keeping customers from removing perishable foods from functions for later consumption. These and other guidelines have been put in place to help protect you and the College from the risks of foodborne illness.

NOTES

Dining Services reserves the right to substitute items based on product availability. We will make every attempt to inform you of this change as far in advance as possible. Please discuss with the Catering Team any special dietary requirements. In case of inclement weather, please discuss a secondary plan to ensure the success of your event.