



Chesapeake College Catering Menu

Manager: Bruce Forgrave

410-822-5400 Ext. 390

Caroline College Center

Planning Your Event

Contact Bruce Forgrave at 410-822-5400 x-390 for menu and catering order form, or request copies by E-mailing Bruce at sodexo@chesapeake.edu. Catering Order forms should be confirmed by the manager approximately 10 days prior to your event. Large functions may require a planning appointment, which allows us time to sit down and discuss all the details of your event, helping you make all the necessary decisions to determine which of our services best suit your need. Our business office hours are Monday through Friday, 8:00 am – 3:00 p.m.

Although your plans may be tentative, please make arrangements with the Catering Director to get your event on our calendar.

Guarantees

To ensure proper service, we must have a final number guarantee no later than 3 business days prior to your event. Final guarantee's for weekend functions should be e-mailed or called in with confirmation response by the prior Wednesday at noon. Your guaranteed number of guests represents the minimum billing. Should the number of guests in attendance exceed the number guaranteed, you will be billed accordingly. If you do not contact us with a final count by the above stated times, we will prepare for the estimated number of guests and bill accordingly.

Billing Procedure

College departments must include a Purchase Order Number when submitting a Catering Order Form. If your catered function will be paid through personal or private funds, please call the Catering Director at 410-822-5400 X-390 to make arrangements and be prepared to present a 50% deposit at least one week in advance of your event. The balance will be due before 4:00 p.m. the last business day before your function.

Cancellations

All cancellations must be made no later than three business days prior to the event. If you find it necessary to cancel a function, any expenses incurred by Sodexo becomes the responsibility of the patron.

Alcohol Policy

Organizations wishing to use or sell alcohol of any sort must first seek written permission from the College President. Sodexo will not handle any alcoholic beverages.

Flowers

For an additional fee we will be happy to order, receive and handle specific floral and decorative requests.

Linen and China

Tablecloths will be provided for all buffet tables at no additional cost. Linen for guest tables will be charged as follows:

52" square tablecloth (Overlay)	\$3.25 each
85" square tablecloth (For Large Round)	\$4.00 each
Banquet tablecloth (Classroom Style)	\$4.00 each
Linen napkins	\$.55 each

Quality plastic and paper products are included at no additional cost with every event. Upgraded plastic ware is also available for a small fee. China, glass and silverware are available for events at an additional charge. Consult the Food Service Manager for details.

Delivery Fees

Orders may be picked up at the catering office located in the Caroline Center. Orders above \$50.00 are available for campus delivery at no extra charge. **There will be a \$15.00 delivery charge for all campus deliveries not meeting the \$50.00 minimum.** For these smaller events, we encourage you to take advantage of our Voucher program in the Skipjack Cafe. See the Catering Director for more details.

Evening and Weekend Charges

Sodexo operates Monday through Friday. Catered events scheduled for weekends or nights will be subject to 15% surcharge, or a minimal fee in the case of smaller events to off-set overtime labor.

Food Removal Policy

Do to Health Regulations; it is our policy that excess food items from events can not be removed from the event site. Items purchased for pick-up should be stored properly (cold food 41 degrees or below) prior to the event and removed and disposed of by the host of the event.

Equipment and Supplies

As host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged equipment or supplies will be charged to your account, at replacement cost.

Attendants

If your event requires an attendant, such as chef or waitress, there is a \$35 per hour, per attendant charge for this service.

Early Riser's Ala Carte

Basic Coffee Service

Freshly Brewed Coffee, Decaf and Hot Tea
\$2.35

Assorted Beverages

Bottled Juices
Soft Drinks & Bottled Waters
\$2.50

Seasonal Fruit Platter

Arranged, Sliced Fresh Fruit
\$2.25

Sweets

Assorted Danish, Breakfast Breads, Muffins, Bagels, Cinnamon Streusel
\$3.10

Extended Hot Beverage Service

\$2 per guest

*All menus below will be set up buffet style.
However, if a served breakfast is desired,
an appropriate menu can be tailored to fit your needs.*

(Minimum 10 People)

Healthy Start

Freshly Brewed Coffee, Decaf and Hot Tea
Choice of One: Chilled Orange Juice, or Apple Juice
Mini Bagel, Fruit Salad (Seasonal), Yogurt & Granola
\$5.75

Add Mixed Berries \$6.25

Add Assorted Bottled Juice & Water
Additional \$2

Quick Start

Freshly Brewed Coffee, Decaf and Hot Tea
Choice of One: Chilled Orange Juice, or Apple Juice,
Choice of Two Bakery Items: Assorted Muffins,
Coffee Cake, Mini Bagels, or Assorted Danishes
\$4.50

Continental Delight

Freshly Brewed Coffee, Decaf and Hot Tea
Choice of One: Chilled Orange Juice, Apple Juice,
Seasonal/Fruit Salad or Tropical Fruit Salad
Choice of Two Bakery Items: Assorted Muffins,
Coffee Cake, Mini Bagels, or Assorted Danishes
\$ 5.75

Quiche

Freshly Brewed Coffee, Decaf and Hot Tea
Choice of One: Chilled Orange Juice, or Apple Juice,
Seasonal Fruit Salad or Tropical Fruit Salad
Pastries
Homemade Assorted Quiche
\$ 8.75

Eastern Shore Favorite

(Minimum 25 People)

Freshly Brewed Coffee, Decaf and Hot Tea
Chilled Orange Juice
Seasonal Fresh Fruit Salad or Tropical Fruit Salad
Scrambled Eggs
Choice of Crisp Bacon, Sausage Links or Grilled Ham
Golden Home Fried Potatoes
French Toast, Maple Syrup
Pastries
\$11

EXPRESS LUNCHEON SALADS

*All Luncheon Salads Include Roll and Butter or Crackers, Cookies and Brownies,
Assorted Canned Soda and Bottled Water
or Fresh Brewed Iced Tea.*

*Served in Plastic hinged Salad Containers, or Buffet Style for larger groups
Side Salads may be added for an additional \$2.00
(Minimum of 10 People)*

Cobb Salad

Freshly Mixed Greens with Chunks of Cold Roasted Turkey Breast and Bacon Crumbles,
Topped with Celery, Carrots, Tomato, Red Onion and Bleu Cheese Crumbles. Served
with a Choice of Salad Dressing.

\$9.00

Oriental Chicken Salad

Boneless Breast of Chicken Marinated in Sesame Oil, Soy Sauce, Ginger, Garlic,
Chopped Cilantro and Crushed Red Pepper. Includes Water Chestnuts, red onions,
and Pepper Slices over a bed of Fresh Mixed Greens
Served with a Choice of Salad Dressings

\$10.00

Chicken Salad

Supreme

Chunks of Poached Chicken Breast, Toasted Almonds, Tomatoes, hard Boiled egg, and
Seedless Grapes

Served with Assorted Dressings on a Bed of Fresh Greens

\$9.50

Grilled Chicken or Steak

Caesar Salad

Grilled Tender Strips of Chicken or Beef Steak on a Bed of Fresh Romaine,
Served with hard cooked eggs, tomatoes, & carrots
Caesar Dressing, Parmesan Cheese and Crisp Croutons

Chicken - \$ 9.50

Steak - \$10.25

Greek Salad

Fresh Romaine Lettuce Tossed with Feta Cheese, Pepperoncini, Red Onion, Tomatoes
Fresh Peppers and Olives Served with Assorted Dressings

\$ 8.75

EXPRESS LUNCHEON SANDWICHES

*All Express Lunches Include a Choice of Side Salad, Potato Chips, Cookies and Brownies,
Assorted Canned Soda and Bottled Water or Fresh Brewed Iced Tea*

Skipjack Deluxe

Sandwiches may include: Roasted Turkey Breast, Roast Beef, Deli Style Ham, Chicken Salad or Tuna Salad on your choice of White Bread, Whole Wheat Bread, Rye Bread, Pumpernickel Bread, Kaiser Roll, or Sour Dough Roll.

This buffet can be presented "Roll-Up" style if you wish.

Or mix and Match with the

Vegetarian Option:

Roasted Squash, Red Peppers, Egg Plant, Peppers, Mushrooms, and Cheese on your choice of bread

\$ 10.25

Add Soup \$2.25

Classic Croissant Club

Fresh Croissant Sandwich with Roast Turkey Breast or Deli Ham, Crisp Strips of Bacon, and cheese
Lettuce and Sliced Tomatoes

\$ 10.50

Honey Dijon Chicken Deluxe

Grilled Chicken Breast Marinated in our own Honey Dijon Sauce, Served Chilled with Provolone Cheese, Lettuce and Sliced Tomatoes on a Kaiser Roll

\$10.75

Boardroom Box Lunch

Choice of Ham and Turkey, or vegetarian Sandwich
Bag of Chips, Whole Fruit, Package of cookies, and Soda

\$8.50

Executive Box Lunch

Choice of Ham, Turkey, Roast Beef, Chicken, or Tuna Salad, and Vegetarian
Served on your choice of Bread, Croissant, or Wraps

Large bag of Lays Chips

Whole Fruit or Choice of Potato, Pasta, Cole Slaw Salads

Fresh Baked Otis Spunkmeyer Cookie

\$10

HEALTHY LIVING BUFFETS

*Each of the Healthy Option Entrées Include a Mixed Green Salad with a variety of Low Cal Dressing; Choice of **Rice, Pasta or Red Bliss Potatoes**. Steamed Vegetable; Rolls and Dessert (Brownies & Cookies), Assorted Canned Soda and Bottled Water or Fresh Brewed Iced Tea
(Minimum 25 People)*

Grilled Chicken Breast

Grilled Breast of Chicken Marinated with Fresh Lemon and Herbs
141 Cal / 4 gm Fat / 25 gm Protein / 6 gm Carbohydrates / 70 mg Cholesterol
(\$ 14 per guest)

Pasta with Chunky Vegetable Sauce

Fresh Vegetables in a Chunky Tomato Sauce over Pasta Noodles
441 Cal / 6 gm Fat / 3 gm Protein / 5 gm Carbohydrates / 0 mg Cholesterol
(\$ 11 per guest)

Herb Marinated Steak

Grilled Flank Steak Marinated in Fresh Herbs, Garlic and Sliced Onions
159 Cal / 5 gm Fat / 23 gm Protein / 4 gm Carbohydrates / 59 mg Cholesterol
(\$ 16 per guest)

*Above Entrees are Prepared Using Nutritional Culinary Techniques
That Do Not Include Use of Salt, Butter or Oils during the Preparation and Cooking Process*

Panini Buffet

Assorted Deli Meat Panini's served warm
Assorted Chips
Side Salad of your Choice
Otis Spunkmeyer Cookies
Assorted Sodas, and Bottled Water

20 Person Maximum

\$15

Pizza Party

25 Person Maximum

Fresh Baked Pizza with choice of toppings (Pepperoni, Sausage, Vegetarian)
Served with Tossed Salad and Dressing
Potato Chips, Brownies and Beverage
\$9.50 per guest

Pizza Ala Carte

Cheese \$13

Toppings \$15

Salad Sampler Buffet

*Choice of 2 Protein (P), and 2 non-proteins Salads (V) as listed below:
Salad Sampler is served with Rolls & Butter, Cookies and Brownies,
Assorted Canned Soda and Bottled Water or Fresh Brewed Iced Tea*

Albacore Tuna Salad (P)

Traditional Tuna Salad w/ mayo, celery, seasoning

Lemon Chicken Salad (P)

Diced Chicken, celery, lemon zest, lemon juice, mayo, seasoning

Crab Salad (P)*

Maryland crabmeat lightly tossed w/ mayonnaise, lemon zest, lemon juice, and old bay

Chicken Caesar Salad

Seasoned Chicken served over mixed greens, with hard boiled eggs, and tomatoes, served w/ selection of dressing

Beef Salad with Grilled Pineapple (P) *

Szechuan Steak Slices Tossed with Onions, Pineapple, Cucumbers, over Mixed Greens and served w/ Sesame Ginger Dressing

Antipasto Salad (P)

Salami, Ham, Olives, Tomatoes and Cheese Tossed with Spices and Red Wine Vinegarette

Egg Salad (P)

Hard-Boiled Eggs, Celery, and Sweet Pickle Relish Blended with Salad Dressing, Seasoned with

Ham Salad (P)

Diced Ham, Red Pepper, Pickles and Onion Blended with Salad Dressing, Seasoned with Mustard

BLT Chicken Salad (P)

Grilled Chicken, Bacon, Tomatoes & Cheddar over Mixed Greens, served w/ choice of dressing

Mexican Salad (V)

Mixed Greens, Shredded Carrot, cucumber, tomato, cheddar cheese, black olives, jalapenos served w/ selection of dressing

Tossed Garden Salad (V)

Iceberg and Romaine Lettuce Tossed with Shredded Carrot, Cucumber, Tomato, served w/ selection of dressing

Cucumber, Tomato & Onion Salad (V)

Asian Slaw (V)

Shredded Green Cabbage with Carrots, Red Onions, Red Peppers and Scallions in a Olive Oil, Rice Wine Vinegar and Sesame Ginger Dressing

Redskin Potato Salad (V)

Traditional Cole Slaw (V)

Greek Salad (V)

Romaine lettuce, Tomatoes, Olives, Pepperoncini, Feta Cheese, served w/ selection of dressing

\$12

***Additional Protein Salad \$3.50
Additional Non-Protein Salad \$2.00
Add Soup for \$2.25***

Lunch and Dinner Buffets that offer a variety of selections which appeal to every guest.

The Picnic

(Minimum 25)

Hamburgers and All Beef Hot Dogs, Hamburger and Hot Dog Buns
Tray of Fresh Shredded Lettuce, Sliced Tomatoes, Sliced Onions and Pickles
Ranch Style Baked Beans, Sliced Cheese Tray, Creamy Cole Slaw
Potato Chips Assorted Fresh Baked Cookies and Brownies
Assorted Canned Soda and Bottled Water or Fresh Brewed Iced Tea
(\$ 10 per guest)

Country Barbecue

(Minimum 25)

Barbecue Chicken, Sliced Barbecue Beef
Old Fashioned Potato Salad, Buttered Corn
Ranch Style Baked Beans Rolls and Country Biscuits with Butter or rolls
Apple Pie, Canned Soda and Bottled Water
or Fresh Brewed Iced Tea
(\$ 15 per guest)

Chicken Nicoise

Baked Chicken Breast on a Bed of Wild Greens with Roasted Veggie Salad,
Tomato Wedges, Hard Boiled Eggs, Herbed New Potato Salad and
Olives Served with Assorted Dressing, Assorted Rolls & Butter
Assorted Fresh Baked Cookies or Brownies Assorted Canned Soda and Bottled Water
or Fresh Brewed Iced Tea
(\$ 12.50 per guest)

Create Your Own Buffet

Each Buffet Includes Choice of two entrees, Salad, Starch, Vegetable (found on the following page)
Rolls, Brownies & Cookies

Assorted Canned Soda and Bottled Water or Fresh Brewed Iced Tea
(Minimum 25 People)

BEEF

Bar-B-Que Top Round
Sliced Roast Beef AuJus
Beef Lasagna
*Roasted Beef Tenderloin
*Prime Rib
*London Broil

Additional charge for Carver

PORK

Roast Pork loin w/ Mushroom Sauce
Boneless or bone-in Pork chop
*Pork Tenderloin
Italian Sausage & Peppers (hot or mild)

POULTRY

Fried Chicken
Baked Chicken-Whole Pieces
Marinated Breast of Chicken
Chicken Parmesan
Sweet & Sour Chicken Breast
Chicken Stir Fry
*Chicken Normandy (Apple stuffing w/ Apricot glaze)
Sliced Turkey & Gravy

SEAFOOD

Baked Cod
Flounder Almandine
*Seafood Linguine
*Shrimp Scampi
*Crab Cakes
*Fresh Salmon Filet

VEGETARIAN

Vegetable Lasagna
Stir Fried Rice w/ Fresh Veggies
Grilled Vegetables Au Gratin
Stuffed Manicotti w/ Marinara
Baked Ziti Marinara
Pasta with Chunky Vegetable Sauce

\$15 per person

* Additional Cost

MENU ACCOMPANIMENTS

*Menu Accompaniments for Create Your Own Buffet
All Meals Include One Salad, One Vegetable, One Starch and One
Dessert*

Salads

Tossed Green Salad with Choice of Dressing
Mixed Field Greens with Choice of Dressing*
Romaine Salad with Creamy Caesar Dressing
Greek Salad
Seasonal Fresh Fruit Salad (Seasonal)

* Additional Cost

Old Fashioned Potato Salad
Dilled New Potato Salad
Creamy Coleslaw
Marinated Vegetable Salad
Mexican Salad

Vegetables

Zucchini and Yellow Squash
Broccoli Florets
Cauliflower Florets
Glazed Baby Carrots
Green Beans Almandine

Sweet Peas
Baked Herb Tomato *
Seasonal Sautéed Vegetables
Steamed Vegetable Medley
Sweet Corn

Starch

Mashed New Potatoes
Wild Rice
Saffron Rice*
Savory Rice Pilaf
Scalloped Potatoes
Au Gratin Potatoes

Parsley New Potatoes
Rosemary Roasted Potatoes
Twice Baked Potatoes *

Desserts (All additional cost)

Apple Pie
Pecan Pie
Key Lime Pie
Lemon Meringue Pie
Chocolate Cream Pie
Chocolate Layer Cake
Cheesecake

Coconut Layer Cake
Lemon Cake
Black Forest Cake
German Chocolate Cake
Fudge Brownies
Hot Apple Crisp
Assorted Gourmet Cookies

Snack Time

Please consult Food Service Manager for Hot Food Receptions

Fresh Crudités Tray w/ Dip:

Display of seasonal vegetables served with ranch dip

\$1.85

Cheese and Cracker Tray:

Assorted Domestic cheeses served with crackers and garnished with seasonal fruit

\$2.50

Fresh Fruit Trays:

Seasonal Melons, Pineapple, Strawberries and Grapes artfully displayed.

\$2.25

Roasted Vegetables

Vegetables roasted to perfection, then served chilled

\$2.50

Combination Platter

Fresh seasonal fruit, assortment of domestic cheeses, served with crackers

\$3.00

Mini Soft Pretzels

\$15 Doz

Snack Break

Assorted Bagged chips, Cookies, Sodas, and bottled water

\$3.50

High Energy Break

Snack mix, Whole Fresh Fruit, Granola Bar, Bottled water, and Juice

\$4.75

Add Hot Beverage Service (Coffee & Tea) to your Break

\$2

BREAK PACKAGES

*When you know you're going to need a substantial Break from that long conference or meeting, we have just what you need.
(Minimum 25)*

Sweets & Treats

Assorted varieties of fresh baked cookies
(including chocolate chip, peanut butter,
double chocolate chunk, sugar, and oatmeal
raisin)

Whole fresh fruit

Fresh Brewed Coffee & Decaf

Assorted hot teas

Bottled water

Assorted sodas and bottled juices
\$5.75

The Healthy Choice

Granola

Whole fresh fruit

Yogurts

Whole Grain Bars

Bottled water

Fruit juices
\$5

The Seventh Inning Stretch

Mini cocktail franks in puff pastry

Mini soft pretzel bites
(with assorted mustards)

Nacho chips with salsa and nacho cheese

Fresh Brewed Coffee & Decaf

Assorted hot teas

Bottled water

Assorted sodas and bottled juices
\$6.75

Ala Carte

Fresh Cookies	\$5.75 per dozen
Brownies	\$13.00 per dozen
Whole Fruit	\$10.00 per Dozen

Punch, Iced Tea, or Lemonade	\$8.50 Gallon
Hot Beverage Service	\$2.00 per guest
Coffee Refresh	\$15 Gallon
Sodas & Bottled Water	\$1.25ea