

*Student Inspired • Locally Influenced • Chef Crafted*



# CATERING GUIDE





# WELCOME

Treat yourself and dazzle your guests at your next event with catering by Georgia Highlands catering services.

Offering everything from morning breakfast baskets to full event planning, our catering professionals will assist you in selecting one of our special options or design an original custom menu tailored to your specific needs, and our professionals will take care of all the details to make your next event memorable.

Georgia Highlands catering services has achieved the reputation of being one of the premiere catering services in this region. We continue our tradition by offering only the freshest ingredients and creative menus, on and off campus. We are privileged to extend our services to the rest of the community.

As you plan your next fundraiser, social event, cocktail party, wedding, holiday party, business event, or other event of any size, consider Georgia Highlands catering services.

We certainly want your event to provide an everlasting memory of fabulous food, excellent service, and an ambiance that is beyond your expectations.



# GENERAL INFORMATION

## Catering Services

Our catering service requests vary widely. Tabletop linens and skirting for the food table(s), disposable ware (unless otherwise specified) plus delivery, set up and retrieval are included in all delivered continental breakfast, business lunches, coffee & beverage breaks and other side-table, drop-off type requests. Waiter/waitress service is not included in drop-off services. Your order will be delivered and retrieved at the times indicated on your signed Catering Event Order. Events requiring table service will be served on china using stainless flatware and glassware with all dining tables being linen-covered. Consult with one of our Catering Coordinator to add additional services.

## Prices & Menu

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed 30 days prior to the event. Prices do not include state sales taxes when applicable, additional rental items requested, or minimum or delivery charge. All non college group orders of less than \$35.00 will be charged a \$20.00 surcharge. All off-campus services will include a \$35.00 delivery charge.

## Confirmations & Guarantees

All Catering Event Order Forms must be signed and sent back to the catering office within 72 hours of your event. Final guarantees for the number of attendants at the event must be received at least 3 business days prior to your function so that we can make final arrangements. In the event that the guarantee is not received within the time requested, the bill will be prepared based on the initial number of guests anticipated on the signed Catering Event Order.

## Staffing Fees

Staffing is included in service events that include china table service, full buffet service or formal receptions. You may request to have a server present to attend to your event in which service personnel are not normally included. The Catering Coordinator will advise you when there will be a \$25 per server per hour fee (from stated delivery to pick up times with a 4 hour minimal). Please inquire when booking your function.

## Client Responsibilities

Clients are responsible for reserving the room in which the catered event is to be held. All room preparations must be made by the client, this includes responsibility for tables and chairs delivery and arrangement with Physical Plant or other campus representatives or by direct contact with a local rental company, prior to the event. This will ensure the catering setup is completed on time. Any arrangements not made by client—left to or requested of catering services—will be subject to additional service charges. On campus personnel are required to adhere to the campus policy of completing and submitting orders using the Catering Event Order Form, including providing the appropriate Purchase order or Credit Card. Non-campus clients are to discuss payment arrangements with the Catering Coordinator at the time of booking each event.

### Contact Information

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# BREAKFAST



## BAKERY

All items priced per dozen. All items served with appropriate accompaniments—butter, cream cheese, assorted jellies, etc.

**Breakfast Basket** | \$24.00 per dozen  
Baker's choice of a fresh assortment of muffins, croissants, scones, cinnamon rolls or sliced breakfast bread.

**Bagels** | \$27.50 per dozen  
An assortment of fresh baked bagels.

**Scones** | \$27.50 per dozen  
An assortment of fresh baked scones.

**Breakfast Bread** | \$24.00 per dozen slices  
Sliced assortment of fruit or nut breakfast breads.

**Danish** | \$29.40 per dozen  
Assorted Flavors

**Assorted Muffins** | \$27.50  
Featuring our low fat variety of the day!

Note: A \$20 delivery fee is applicable to orders under \$35.



# BREAKFAST BUFFETS

The following breakfast packages are setup buffet style (self-service) that include paper and plastic service, linens for buffet tables, thermal beverage servers and serving utensils. All priced per person.

## **Breakfast on the Run | \$8.25**

Bagel with cream cheese  
Granola Bar  
Blueberry Muffin  
Fruit Cup  
Bottle Juice

## **Continental Breakfast | \$9.25**

Freshly Baked Breakfast Pastries  
Assorted Juices  
Dark Roast  
Regular

## **Deluxe Continental Breakfast | \$9.75**

Freshly Baked Breakfast Pastries  
Fresh Sliced Fruit  
Assorted Juices  
Dark Roast Regular and Decaffeinated Coffee  
Assorted Teas

## **New Yorker | \$9.75**

Freshly Baked Bagels with cream cheese and fruit preserves  
Fresh Sliced Fruit and Berries  
Assorted Juices  
Dark Roast  
Regular  
Assorted Teas

## **Breakfast Snack | \$4.50**

Choice of Muffin or Danish  
Dark Roast  
Regular





# PICK TWO BREAKFAST BUFFET

The following breakfast is setup buffet style (self- service) paper goods are on the buffet. All buffet tables are linen covered.

## **Pick Two Breakfast Buffet**

**\$10.25 per person**

MINIMUM OF 25 GUESTS

Served with breakfast breads basket, juice, coffee and tea.

Choice of two:

- French Toast
- Scrambled Eggs
- Pancakes Biscuits &
- Gravy Crustless Quiche
- Cheesy Scrambled Eggs

Choice of two:

- Sausage Links Sliced
- Bacon Country Ham
- Slices Home fried
- Potatoes Hash Brown
- Potatoes Cheesy
- Southern Grits

Add a Fresh Fruit Tray for \$2.00 per person

# BOXED LUNCH



## EXPRESS BOX LUNCHES

All box lunches include sandwich, chips, cookie, condiments, soda, or bottled water and disposable cutlery packaged in a lunch box.

### **Express Box Lunches**

**\$8.50 per person**

NO SUBSTITUTIONS

#### Choice of meat:

Smoked Turkey Breast

Smoked Lean Ham

Roasted Vegetables

#### Choice of cheese:

Swiss

American

#### Choice of bread:

White Wheat Hoagie

Roll Gluten Free (add \$1.00)



# BOX LUNCHES

All box lunches include a choice of side salad, dessert, and soda or bottled water.

**Side Salad:** Vegetable | Pasta Salad | Potato Salad | Fruit Salad | Pasta Salad | Tossed Green Salad

**Dessert:** Cookie | Brownie | Rice Krispie Treat | Lemon Bars



## **Chicken BLT Wrap | \$9.50**

Grilled chicken, shredded lettuce, tomato and bacon on a spinach wrap with ranch dressing.

## **Italian Gobbler | \$9.50**

Smoked turkey breast, provolone cheese, lettuce, tomato, olive and onion with pesto mayonnaise served on fresh foccacia.

## **Grilled Chicken | \$9.50**

Grilled chicken breast with pepper jack cheese and sautéed red onions and peppers.

## **Portobello | \$9.50**

Marinated and roasted portobello mushrooms, with roasted onions, tomato, roasted red peppers, provolone cheese, garlic aioli on an asiago kaiser bun.

## **Turkey Club | \$9.50**

Smoked turkey, ham, cheese, lettuce, tomato and mayonnaise served on wheat or white bread.

## **Veggie | \$9.50**

Provolone cheese, cucumber, sweet red onion, lettuce and tomato served on fresh five-grain bread.

## **Roast Beef | \$9.50**

Roast beef sandwich with cheddar cheese, lettuce and tomato on sourdough bread.

## **Chicken Salad Croissant | \$9.50**

Chicken breast chunks combined with white seedless grapes and nuts in a mayonnaise base served on a fresh, flaky croissant.

## **TBLT | \$9.50**

Sliced turkey breast, smoked bacon, smoked gouda, leaf lettuce, tomato and sundried tomato mayo served on fresh baked foccaciabread.





# BOX LUNCH SALADS

All box lunch salads include dinner roll and butter, cookie, beverage, napkins, cutlery and condiments.

## **Ranger Cobb Salad**

**\$9.25 per person**

Mixed greens topped with grilled chicken breast, crumbled bacon, blue cheese, sliced egg and diced tomato with your choice of dressing.

## **Chef Salad**

**\$9.25 per person**

Mixed greens topped with diced turkey, ham, swiss, cheddar cheese, sliced egg, bacon and tomato with your choice of dressing.

## **Cajun Chicken Salad**

**\$9.25 per person**

Romaine and mixed greens tossed with roasted red pepper, romatomo wedges, red onion, julienned carrots and blackened chicken with honey dijon dressing

## **Apple Pecan Chicken Salad**

**\$9.25 per person**

Grilled chicken, mixed greens, honey-toasted pecans, dried apple slices and cranberries topped with blue cheese.

### **Dressing Choices**

Buttermilk Ranch  
Bleu Cheese Fat Free  
Italian Fat Free Ranch  
French Caesar  
Balsamic Vinaigrette  
Raspberry Vinaigrette

# DELI BUFFET

## Deluxe Deli Buffet

**\$9.95 per person**

Assorted sliced bread and kaiser buns, cheese, lettuce, tomatoes, pickles, onions, condiments, cookies and assorted sodas or bottled water.

### Choice of four:

Smoked Turkey Breast  
Chicken Salad  
Roasted Chicken Breast  
Smoked Pit Ham  
Roasted Vegetables  
Roast Beef  
Egg Salad  
Tuna Salad

### Choice of two:

Fresh Fruit Salad  
American Potato Salad  
Creamy Cole Slaw  
Italian Tossed Salad  
Grilled Corn Salad  
Assorted Chips  
Pasta Salad

## Pre-made Gourmet Sandwich Buffet

**\$12.75 per person**

Includes pre-made gourmet sandwiches beautifully displayed on a platter with assorted sodas or bottled water.

**Grilled Portobello** with zucchini, tomato, roasted red pepper, monterey jack cheese and garlic aioli served on a fresh asiago kaiser bun.

**Roast Beef** with pepper jack cheese, lettuce, tomato, onion, basil pesto mayonnaise served on an herb foccacia bun.

**Smoked Turkey Breast** with provolone cheese, crispy bacon, baby spinach, tomato and sundried tomato basil pesto served on a whole wheat bun.

**Honey Ham** with swiss, baby greens, tomatoes, onion and whole grain mustard mayo served on a rye bun.

### Choice of two:

Fresh Fruit Salad  
Italian Tossed Salad  
Assorted Chips  
Pasta Salad

### Dessert:

Lemon Bars  
Gourmet Brownies  
and Dessert Bars





# APPETIZERS & HORS D'OEUVRES

## APPETIZERS

All priced per person.

### **Fresh Fruit Platter | \$3.50**

Sliced fresh seasonal fruit display served with fruit yogurt dip.

### **Fresh Garden Vegetable Platter | \$2.50**

Selection of seasonal vegetables served bite-sized, with a ranch-style dipping sauce.

### **Domestic Cheese Tray | \$2.95**

Aged cheddar, jalapeno jack, swiss, provolone and mozzarella served with crackers.

### **Imported Cheese Selection | \$4.95**

Brie, garlic herb boursin, bleu cheese, mozzarella, smoked gouda and dill havarti served with water crackers and dijon mustard.

### **Antipasto Platter**

**\$95.00 per 25 people**

Assortment of Italian meats, a colorful variety of roasted and grilled vegetables, artichokes and kalamata olives served with gourmet dipping sauce and crostinis.

### **Cheesy Bacon Dip | \$3.50**

Served with Tortilla Chips.

### **Spinach & Artichoke Dip | \$3.50**

Served with Tortilla Chips.

### **Southwestern Dip | \$3.50**

Served with chips.

### **Garlic Hummus Dip | \$3.50**

Served with toasted pita chips.



# THEME BUFFETS

MINIMUM OF 25 GUESTS REQUIRED

## South of the Border

**\$16.00 per person**

Chicken, Beef or Veggie Fajitas  
Bean & Cheese Enchiladas  
Spanish Rice  
Corn & Black Beans  
Southwestern Salad  
Sour Cream, Salsa  
Dessert  
Iced Tea

## Italian Buffet

**\$16.00 per person**

Cheese Manicotti with Marinara  
Beef Lasagna  
Italian Vegetable Medley  
Breadsticks  
Caesar Salad  
Dessert  
Iced Tea

## Italian Pasta Buffet

**\$13.00 per person**

Penne and Bow Tie Pastas  
Marinara, and Alfredo  
Chicken Strips, Roasted Vegetables  
Tossed Garden Salad  
Garlic Bread Sticks  
Iced Tea







# PICNIC BUFFETS

Buffet includes fresh baked buns, cheeses, lettuce, tomato, pickles, red onions and condiments with an assortment of fresh baked brownies and cookies and assorted sodas and bottled water.

## Dinner Buffet

**\$13.00 per person**

MINIMUM OF 25 GUESTS REQUIRED

### Entrees –Two Main Courses:

Hamburgers Veggie

Burgers Hot Dogs

Grilled Chicken Breast

Fried Chicken add \$2.00

BBQ Chicken add \$2.00

### Choice of Three Sides:

Baked Beans

Potato Salad

Pasta Salad

Corn

Macaroni & Cheese

Fruit Salad

Potato Chips

Cole Slaw

Tossed Salad with Dressing

## CHICKEN ENTREES

### Grilled Chicken

#### Tortellini

Lunch \$14.00 | Dinner \$17.00

### Chicken Parmesan

Lunch \$14.00 | Dinner \$17.00

### Sautéed Breast of Chicken

with bacon, mushroom and  
wilted spinach

Lunch \$14.00 | Dinner \$17.00

### Chicken Breast

marinated in lemon, fresh herbs  
and garlic with a cilantro pesto

Lunch \$14.00 | Dinner \$17.00

## CAMPUS FAVORITES

### Nacho Bar \$13

Tortillas topped with Taco meat,  
Mexican Beans, Mexican Rice, Cheese  
Sauce, Shredded lettuce, shredded  
cheese, salsa and sour cream. Finished  
with cookies and drinks

### Baked Potato bar \$13

Baked potato topped with Choice of Pulled BBQ  
Pork or BBQ Chicken (choose 1)  
Choice of Vegetarian Chili or Chili (choose 1)

#### **Toppings:**

Shredded Cheese

Cheese sauce

Green onions

BBQ sauce

Buffalo Ranch Sauce

Broccoli

Sour Cream

Finished with cookies and drinks







## SWEETS

Assorted Mini Cheesecake | \$17.50 per dozen

Rice Krispy Treats | \$11.50 per dozen

Decorated Cupcakes | \$15.00 per dozen

Sundae Bar | \$5.25 per person

### 25 PEOPLE MINIMUM

Chocolate & Vanilla Ice Cream served with:

- Chocolate Syrup
- Strawberries
- Pineapple
- Crushed Candies
- Sprinkles
- Nuts
- Cherries
- Whipped Cream



## SNACKS

Potato Chips with Dip | 7.95 per lb.

Mixed Nuts | \$13.95 per lb.

Snack Mix | \$7.95 per lb.

Pretzels | \$6.25 per lb.

Tortilla Chips with Salsa

\$7.95 per lb.

Fresh Whole Fruit

\$1.25 each

Individual Bags of Chips

\$1.50 each

## BEVERAGES

Iced Tea, Lemonade & Fruit Punch

\$12.50 per gallon

Single Serving Sodas

\$1.75 per can Pepsi, Diet Pepsi, Sierra Mist

Bottled Water | \$1.75 per bottle

Bottled Juice | \$2.25 per bottle

Bottled Iced Tea

\$2.25 per bottle

Milk | \$1.75 each

Freshly Brewed Coffee

\$1.00 per serving Regular or Decaffeinated