

OXFORD COLLEGE OF EMORY

CATERING 2023 - 2024

BON APPÉTIT
MANAGEMENT COMPANY

POLICY



WELCOME OXFORD CATERING BY BON APPÉTIT

Oxford Catering by Bon Appétit blends a tradition of fine service with expert planning and event execution to create an amazing event experience. Our food is cooked from scratch, including sauces, stocks, soups, and salsa. A pioneer in environmentally sound sourcing policies, we've developed programs addressing local purchasing, overuse of antibiotics, sustainable seafood, the food-climate change connection, humanely raised meat and eggs, and farmworkers' rights.

The team from Oxford Catering by Bon Appétit believes that the cuisine featured at your affair should exceed the diverse expectations of your guests. This website was created for you to assist you with the catering and event planning process. We encourage you to browse through our menus, which include traditional favorites, fresh new items, and delicious plant forward options. We are proud to feature regional, seasonal, and artisan-produced products in all our catering menus.

Should your event require more unique services or special dietary considerations, we will tailor our offerings to meet your needs. We continually develop menus and events incorporating regional preference and cutting-edge culinary trends. We appreciate your business and will cater to ensure your event is memorable from beginning to end.

CONNECT WITH US

We see ourselves as part of your team. Our goal is to collaborate with you to offer an experience perfectly tailored to your needs.

Place an Order Online
Emory-oxford.catertrax.com

CATERING SALES OFFICE

For assistance or special orders feel free to contact the catering office:

Direct: (470) 585-1015
Office: (770) 784-8385
Oxford-catering@cafebonappetit.com

BUSINESS HOURS

Regular business hours are Monday-Friday 6:00 a.m. – 8:00 p.m. and weekends
11:00 a.m. -8:00 p.m. Events taking place before or after regular business hours are subject to a service fee.

EVENT STAFF

A smiling server or bartender adds an elevated level of service to your event. Event staff service will be charged per hour per server or bartender with a 3-hour minimum.

EQUIPMENT RENTALS

A perfectly styled event sometimes requires additional equipment rentals. Please give us at least a 3-business day advance notice to meet our vendor ordering and delivery timelines. Equipment is subject to availability.

FLORAL ARRANGEMENTS

A pop of color goes a long way - consider adding floral arrangements and centerpieces to your event. We'll work with our local farm and florist to design beautiful florals and just need a 3-business day advance notice to meet vendor ordering and delivery timelines.

How else can we make your event amazing?

Let us know! We'll work together to create a wonderful experience for your guests.

THE FINE PRINT



ORDERING DEADLINES

To ensure availability of service and menu items please place your orders at least 72 hours in advance. For last-minute catering requests please contact the catering department, and we will do our best to accommodate you. A last-minute order fee of will be added to all orders placed within 24 hours of the event.

MINIMUM ORDER AND DELIVERY FEE

There is a minimum of 10 orders per menu item. All local deliveries will have a \$25 delivery fee added to the invoice. Deliveries outside of our local boundaries will be calculated by time and distance to the delivery location.

CANCELLATION FEE

Customers are responsible for paying 50 percent of the total invoice for any orders canceled within 3 business days of the event.

PAYMENT OPTIONS

We accept debit/credit cards or checks. Payment information must be submitted to confirm your order.

OUR MISSION



Ensure the best dining experience possible for our guests. Create and offer services that contribute to a more pleasant way of life for our customers, clients, and employees wherever and whenever they come together. We dedicate ourselves to providing a better way of life. We create environments that support social growth, a dining experience that broadens horizons, and as your campus dining provider, our sole commitment is to the students, faculty, staff, administrators, and alumni of Emory Oxford College. We help sculpt campus communities that capture the hearts and fuel the minds of each guest to Emory Oxford College.

Our experienced and creative event team is ready to answer any questions, make menu suggestions or put together an entire event. Our personal attention to every detail is sure to “wow” your guests. We are ready to help you plan your next event!

ARRANGING & RESERVING A DATE



The first steps in planning your event are reserving your room and arranging for any special needs such as tables and chairs, podium and microphone, stage, audio-visual equipment, or alcohol approval.

Please note Facilities Management should be contacted for all table, chair, staging, and audio-visual needs. (cscsc@emory.edu)

Our event professionals will be happy to assist you in estimating the number of tables your event will need for your guests, as well as for catering set-ups.

TO CONTACT OXFORD CATERING BY BON APPÉTIT



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WHEN ORDERING, PLEASE HELP US UNDERSTAND YOUR EVENT:

- | | |
|--|--|
| 1. Day and Date of your event | 2. Beginning and Ending Time |
| 3. Location | 4. Contact Information: Name, Address, Phone & Email |
| 5. Guest Count | 6. Department |
| 7. Speed type (preferred) or Credit Card | 8. Menu Requests & Special Dietary needs |
| 9. VIP Guests Attending | 10. Program or Agenda |

For every event, we will email a confirmation detailing the service time, menu, location, charges, and other specific details. Please review these confirmations carefully and notify the catering office with any changes. We try to be as accurate as possible; to ensure accuracy and to avoid any delay, please review the details of your event carefully before providing final confirmation. An order minimum of \$100 is required for all orders on the Oxford College of Emory campus; all other orders require a \$500 minimum. If your order total does not meet the minimum amount, a delivery fee will be assessed for the difference, or the order can be picked up by the client at our facility.

INCLUDED WITH YOUR SERVICE

Oxford Catering by Bon Appétit guide menus and pricing are intended for two hours of service for all University sponsored events. Additional cost per service hour of \$25 per hour, per attendant will be assessed for each additional hour. Pricing for non-university sponsored events, special events, weddings, and off campus catering are not included in this guide and may be subject to additional fees.

Contact the catering department for customized menus and current pricing.

CHANGES, GUARANTEES AND CANCELLATIONS

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MENU

It is necessary to finalize a detailed menu no less than ten day prior to the date of your event.

To ensure the best possible quality product available, we recommend that Client refrain from any menu changes within five (5) business days of the function.

GUARANTEE

A guaranteed number of guests is required for all functions no later than five (5) business days prior to the event, subject only to increase within 3 days of the event and charged accordingly. To accommodate any last-minute attendees, all seated events will be given a 5% allowance in food preparation over the guaranteed number. This 5% overage is not applicable for buffet meals, hors d'oeuvre receptions, or events of 20 guests or fewer. Should the Client not provide Oxford Catering by Bon Appétit with the timely guarantee, the estimated attendance on the catering agreement will serve as the guarantee.

FOOD AND BEVERAGE

Oxford Catering by Bon Appétit prohibits the removal of food and beverage from the premises by the Client, guest, or employees. Oxford Catering by Bon Appétit is the exclusive caterer, and no outside food or beverage is permitted without Oxford College of Emory Catering approval.

SALES TAX

Oxford Catering by Bon Appétit will charge the applicable state sales and liquor tax.

DÉCOR AND ENTERTAINMENT

Equipment and linen rentals through Oxford Catering by Bon Appétit are available. If outside equipment and linen rentals are ordered by Client, they must be coordinated with Oxford Catering by Bon Appétit Emory Oxford College Catering by Bon Appétit at least one week prior to the event.

SALES TAX

Oxford Catering by Bon Appétit will charge the applicable state sales and liquor tax.

CANCELLATION FEES

In the event a function is canceled, Client shall be responsible for and pay Oxford Catering by Bon Appétit the following percentages of the total amount due per the terms of this

Contract as liquidated damages and cancellation fees:

- Cancellation less than 2 days prior to the event - 100% of the total amount due to Emory Catering per the terms of this Agreement.
- Cancellation at least 3 days prior to the event – no penalty after forfeiture of deposit.

LATE ORDERS

Oxford Catering by Bon Appétit Appetit welcomes last minute orders; however, they are subject to availability and will assess a late order charge. In the case where special product orders need to be made to accommodate a last-minute request, any additional costs incurred will be charged to the guest.

- 24 hours or less - \$125
- 48 hours - \$75
- 72 hours- \$50

PARKING

Client understands that Oxford Catering by Bon Appétit is not responsible for matters related to event parking.

- **OFF-PREMISES CATERING:** If the event is being held at a site other than Emory Oxford College, Client will incur charges such as delivery, destination fee (pricing varies upon location), labor charges, and equipment costs such as kitchen build-out, china, and/or station vehicles.

PAYMENT

Accepted forms of payment will be University Speed Type or Credit Card (Visa, Mastercard, [are we missing info here?](#))

All orders must be accompanied by a payment information at the time the order is placed. Clients paying by Credit Card are required to provide payment in full 72 hours in advance of event. External events not charged to a University Speed Type account or sponsored by the University will require an initial non-refundable deposit of 50%, with the remaining 50% due 72 hours prior to event. All deposits will be applied to the final balance. Georgia sales tax will also apply to all catered events.

DONATIONS

Written requests for donations should be directed to:

Bon Appétit at Emory/Oxford University
Catering Director
300 Pierce St. Oxford, GA. 30054

Organizations interested in donations are invited to share information about themselves and their programs by submitting no more than one page describing their organization and project, emphasizing the need that it addresses. There are no submission deadlines, but donation requests should be a minimum of 30 days prior to event. All written requests should be on departmental letterhead and signed by an official of said organization.

LINENS

Express Service food and beverage tables may be draped at an additional charge for each 6-8ft floor length linen.

Upscale Disposable Service food and beverage tables will be draped with house linen at no additional charge. Guest seating, registration, or display tables may be draped with house or rental linen for an additional fee. Fees based on size, color, and availability.

Presidential Service tables will be draped with elegant rental linens.

Linen fees based on size, color, and availability.

Any linens removed from an event, not returned, or returned damaged, will be charged full replacement costs. Attendant fees are based on menu and beverage offerings, guest count, and length of the event.

HOUSE LINEN RENTALS

House linen for guest seating tables | \$14.00 each

85-square inch white or black linen

add 120 inch round black or white linen | **\$20.00 each**

House linen table runners | \$10.00 each

62-inch square white house linen

House linen napkins | \$5.00 each

Linen rentals vary in cost from low end to high end.

CATERING EQUIPMENT

As the host of the catered event, you are responsible for the equipment we have provided for the service. Non-disposable equipment, such as chafing dishes, coffee pots, serving utensils, etc., are the property of Oxford Catering by Bon Appétit, and must be kept secure by the client until they are picked up by our staff. Full replacement costs will be incurred for any missing or damaged equipment.

FOOD SAFETY

To ensure food safety and sanitation for customers and guests, a catering representative will remove all items in a timely manner. We uphold company, local, and state food and safety regulations and therefore clients and guests may not remove food not consumed from your event.

DELIVERIES

Delivery is available from 6:00 a.m. to 8:00 p.m. Monday through Friday and 11:00 a.m. to 8:00 p.m. on weekends. When arranging for delivery, please allow sufficient time for our personnel to set-up, and inform us of a period in which the room will be accessible for clean-up following your event. Additional fees may apply to deliveries prior to 6:00 a.m. and following 8:00 p.m. Monday-Friday and 11:00 a.m. to 8:00 p.m. on weekends.

Multiple attempts at clean up service may also incur additional charges.

PICK UP SERVICE

Pickup service from the sales office in the Dining Hall or loading dock may be arranged by calling the catering office at (470) 585-1015. You are responsible for the prompt return of equipment that has been used for your event. Additional fees may apply for pick-up service prior to 6:00 a.m. and following 8:00 p.m.

Any equipment not returned or returned damaged will be charged at full replacement cost. This requires that University funds (charged to a university speed-type) be used to pay for the purchase and serving of alcoholic beverages. No alcoholic beverages will be sold in any manner, including by use of tickets or donations.

ALCOHOL BEVERAGE SERVICE



(UNIVERSITY SPONSORED EVENTS ONLY)

Bar service will be provided in strict accordance with the State of Georgia, Newton County, and University Alcohol Policy. Refer to http://www.emory.edu/dining/catering_policies.php for Emory University Alcohol policy rules and regulations. The client is responsible for all purchases of beer, wine, and alcohol. An Oxford Catering by Bon Appétit bartender will serve alcohol at a ratio of one for every 50 guests. The charge is \$175 per 4 hours/per bartender.

- Alternative non-alcoholic beverages must be available and hors d'oeuvres or other food in substantial quantities, as determined by the D, must be available.
- Individuals visibly intoxicated will not be permitted to enter or will be asked to leave.
- No alcoholic beverages will be served to any person who is under twenty-one years of age or who is visibly intoxicated. Proof of age will be required. Please advise your attendees to be prepared to produce appropriate identification, if asked.
- No alcoholic beverages shall be dispensed from kegs or barrels. When serving wine with dinner, no carafes, decanters, or wine bottles are permitted on the table. The wait staff will be responsible for pouring the wine during dinner.
- Alcoholic beverages can only be served when the University is the sponsor and social host of the event. This requires that University funds (charged to a university speed-type) be used to pay for the purchase and serving of alcoholic beverages. No alcoholic beverages will be sold in any manner, including by use of tickets or donations.

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COR ICON GUIDE

COR icons are used to denote foods with particular nutritional qualities. Below is the list of COR callouts found in this guide.

Made without gluten-containing ingredients – mwgci

Vegan – vg

Vegetarian – v

BREAKFAST



Breakfast Packages | Minimum of 15 guests

Morning Jolt | \$7.49 per person

Assortment of house-made breakfast breads and pastries, variety of spreads, whipped butter, Campesino coffee service, NUMI organic hot tea, and iced water

Continental Connection | \$11.79 per person

Assortment of house-made breakfast breads, pastries, variety of spreads, whipped butter, build your own low-fat yogurt parfaits with berries and granola, seasonal fresh fruit platter, Campesino coffee service, NUMI organic hot tea, orange juice, and iced water

Assorted Local Bagels | \$25.29 per dozen

Bagels may include plain, blueberry, jalapeño asiago, or everything bagels
Served with cream cheese, assorted jams, butter, and jelly

Oxford Breakfast (minimum 15 guests) | \$12.29 per person

Cage-free scrambled eggs, breakfast potatoes, your choice of one protein, fresh fruit salad, Campesino coffee service, Numi organic hot tea, orange juice, and iced water

Breakfast Protein

Choice of One

Pork bacon (2 pieces per person) (mwgci)

Turkey sausage links (2 pieces per person) (mwgci)

Pork sausage patties (2 pieces per person) (mwgci)

Plant-based breakfast patties (2 pieces per person) (v)

Oxford Breakfast a La Carte Menu

All prices are per person

Pork bacon | \$3.29 (mwgci)

Turkey sausage links | \$2.49 (mwgci)

Plant-based breakfast patties | \$3.29 per person (v)

Tofu scramble | \$2.49 per person (mwgci, vg)

Oatmeal | \$2.29 per person (vg)

Breakfast potatoes | \$2.29 per person (vg, mwgci)

Assorted pastries | \$3.29 (v)

Pork sausage patty | \$3.29 (mwgci)

Chicken sausage links | \$2.49 per person (mwgci)

Scrambled eggs | \$3.29 per person (v, mwgci)

Creamy grits | \$2.29 per person (v, mwgci)

Biscuit and gravy | \$3.29 per person

Fruit salad | \$2.29 per person (vg, mwgci)

Oxford Breakfast Sandwiches

Minimum 15 guests

All sandwiches can be made with MWGCI bread per request

Avocado toast (vg) | \$4.69 each

mashed avocado, diced tomatoes, red onions, lemon juice, salt and pepper served open face on toasted multi-grain bread

Breakfast burrito (v) | \$6.19 each

cage-free scrambled eggs, sautéed seasonal vegetables, shredded cheddar cheese, house-made salsa served on the side

Cage-free egg and cheese croissant (v) | \$3.69 each

Bacon, cage-free egg, and cheese croissant | \$6.49 each

Honey ham biscuit | \$6.09 each

ham, Swiss cheese, and honey mustard on a house-baked biscuit

Hand-breaded and Springer Mountain Farms fried chicken biscuit | \$5.69 each

Oxford Breakfast Bar

All prices are per person

Plant-based milk available upon request

Yogurt bar (v) | \$5.09

Build your own low-fat yogurt parfaits with seasonal berries and granola

Oatmeal bar (v) | \$4.49

Served with cinnamon, brown sugar, dried cranberries, milk

Stone-ground grits bar | \$5.19

Served with shredded cheddar, crumbled bacon, and whipped butter

Buttermilk pancake bar (v) | \$4.19

Served with chocolate chips, seasonal fruit compote, whipped butter, and maple syrup

French toast bar (v) | \$5.69

Served with seasonal berries, cinnamon apples, whipped butter, whipped cream, and maple syrup

SOUP, SALAD, SANDWICH



Minimum 15 guests

15-49 guests: choose up to three sandwiches, wraps, or entrée salad

50-99 guests: choose up to five sandwiches, wraps, or entrée salad

100 and up guests: choose up to six sandwiches, wraps, or entrée salad

Oxford Box Lunch

Basic Ox Box Lunch | \$12.99 per person

Your selection of sandwiches, wraps or salads, chips, whole fruit, cookie, bottled water, compostable flatware, and napkin

Basic Sandwich Selection

Turkey and Swiss

mayo, lettuce, and tomato

Roast beef and cheddar

mayo, lettuce, and tomato

Tuna salad

mayo, lettuce, and tomato

Marinated vegetable sandwich (vg)

house-made hummus, lettuce, and tomato

Elevated Ox Box Lunch | \$15.19 per person

Your selection of sandwiches, wraps or salads, chips, whole fruit, cookie, bottled water, compostable flatware, and napkin

Elevated Sandwich Selection

Caprese sandwich

fresh mozzarella, tomato steak, mixed greens, pesto aioli, balsamic reduction drizzle (v)

House-roasted turkey

applewood smoked pork bacon, Swiss cheese, tomatoes, mixed greens

House-roasted beef

caramelized onions, Havarti cheese, horseradish mayo, arugula

Elevated Wrap Selections

Marinated grilled vegetable and house-made hummus (vg)

Grilled chicken breast

provolone, roasted red pepper, tomatoes, mixed greens, sun-dried tomato aioli

Chicken salad

Granny Smith apple, grapes, arcadian greens

Oxford Gourmet Spread | \$17.49 per person

Choice of 2 sandwiches, house-made chips, chef choice composed salad or soup, and assorted cookies

Boars Head teriyaki chicken with jalapeño coleslaw

Caprese sandwich with fresh basil, mozzarella, heirloom tomato, balsamic reduction (v)

Oxford grinder with salami, pepperoni, capicola, fresh local tomato, banana pepper, red wine vinegar and oil

Oxford dip with roast beef, Swiss, roasted garlic aioli, crispy onion

Cajun turkey with provolone, Cajun aioli, apple coleslaw

Boxed Lunch Add-ons

Garden salad | \$2.49 per person (mwgci, vg)

Potato salad | \$2.49 per person (mwgci, v)

Coleslaw | \$2.49 per person (mwgci, v)

Pasta salad | \$2.49 per person (v)

Fruit salad | \$4.39 per person (mwgci, vg)

Entrée Salad Selections

Greek salad

mixed greens, artichoke hearts, cucumbers, green beans, roasted red peppers, kalamata olives, feta cheese, and house-made Greek vinaigrette (mwgci, v)

Classic Caesar salad

romaine lettuce, shredded parmesan, herbed croutons, house-made Caesar dressing (v)

Classic southwest salad

romaine lettuce, chili roasted corn, black beans, cherry tomatoes, red onion, house-made avocado vinaigrette (mwgci, vg)

Add-on Protein Selections

Grilled marinated tofu | \$3.49 per guest (mwgci, vg)

Grilled chicken breast | \$4.09 per guest (mwgci)

Grilled marinated flank steak | \$8.69 per guest (mwgci)

Grilled salmon | \$6.89 per guest (mwgci)

Citrus shrimp (6) | \$5.29 per guest (mwgci)

House-made soups | \$4.09 per person

Served with crackers and chef's choice soup of the day

PLATED EVENTS



Please speak to your catering consultant for a plated meal quote based on the specifics of your event and customized menus.

Additional fees include china, flatware, glassware, cloth napkin, specialty linen, chef attendee, catering attendant, bartender attendee fees

Plated Event Menu

Eggplant schnitzel butterbean lemon mashed potatoes vegan mustard sauce (v) | \$25.95

Butternut squash cannoli | \$20.99

stuffed with ricotta cheese and sage mozzarella and potato hash (v)

Porcini dusted portobello steak | \$32.99

garlic mashed potatoes and grilled asparagus (mwgci, vg)

Footprint Farms airline chicken | \$32.99

potato pillow, mushroom sage demi, and charred broccoli (mwgci)

Grilled long bone pork chop | \$35.99

green top carrots and Georgia cheddar grits (mwgci)

Katsu-inspired panko encrusted halibut | \$39.99

spaghetti squash and sautéed kale

Oven roasted filet of beef | \$39.99

Hasselback potatoes, pastrami carrots, and broccolini with a cabernet reduction (mwgci)

HORS D'OEUVRES



Minimum 15 guests

Vegetable crudités | \$5.69 per person

selection of carrots, cucumbers, cherry tomatoes, broccoli, cauliflower, celery, and red peppers (seasonal availability), served with buttermilk ranch dip

Fresh fruit platter | \$4.49 per person

assortment of fresh sliced cantaloupe, honeydew, and pineapple with grapes and seasonal berries (mwgci, vg)

Domestic cheese board | \$5.89 per person

assortment of cheddar, Swiss, pepper jack and smoked gouda with grapes and seasonal berries, served with assorted crackers (cheeses may be substituted dependent on availability)

add a local or imported cheese \$3.15 per person

Antipasto board | \$10.09 per person

marinated and grilled red peppers, zucchini, squash, eggplant, mushrooms, and seasonal vegetables, accompanied by Italian salami, provolone cheese, pepperoncini, marinated olives, smoked mozzarella cheese, and served with toasted crostini

charcuterie board \$11.29 per person

marinated mushroom, fire roasted tomatoes, gherkin pickles, assorted olives, pepperoncini brie cheese, smoked gouda, Swiss cheese, Italian salami, prosciutto, assorted preserves and crackers

Vegetarian canapes | \$20.59 per dozen (v)

French onion mushroom bites | \$20.59 per dozen

applewood smoked gruyere cheese, caramelized onion, rosemary breadcrumb topping (v)

Vegan ceviche | \$20.59 per dozen

on a wonton crisp (vg)

Heirloom tomato crostini | \$35.49 per dozen

whipped feta Georgia chive oil (v)

Vegetable spring rolls | \$25.69 per dozen

with soy-ginger dipping sauce (v)

Impossible meatballs | \$26.79 per dozen

with agave barbecue sauce (vg)

Antipasto skewers | \$20.59 per dozen

Meatballs | \$19.99 per dozen

beef or turkey with Swedish style or Carolina barbecue sauce

Crispy polenta cake | \$47.49 per dozen

with shaved barbeque brisket crispy fried onion

Loaded pulled pork cup | \$23.99 per dozen

inside a hashbrown cup and topped with Monterey jack cheese, candied bacon, and sour cream (mwgci)

Honey sriracha chicken satay (mwgci) | \$26.79 per dozen

Classic shrimp cocktail | \$29.89 per dozen

with tangy cocktail sauce (mwgci)

Lemon-garlic grilled chicken skewers | \$29.89 per dozen

with tzatziki sauce (mwgci)

Chicken and waffle bites | \$32.89 per dozen

with a honey tabasco drizzle

Za'atar spiced beef | \$32.89 per dozen

with a molasses pomegranate reduction (mwgci)

Short rib and potato cannoli bites \$32.89 per dozen (mwgci)

Smoked salmon blini | \$32.89 per dozen

with dill crème fraiche, fried capers, shaved watermelon radish

Mini crab cakes | \$44.29 per dozen

with citrus remoulade

DIPS AND SPREADS



Served with crostini, carrot sticks, celery, and choice of pita chips or tortilla chips
Made without gluten-containing ingredients bread available upon request
choice of 2 \$9.29 per person | choice of 3 \$11.69 per person

Seasonal bruschetta (v)

Traditional hummus seasonal hummus (mwgci, vg)

Spinach and artichoke dip (mwgci, v)

Whipped feta (mwgci, v)

Maryland-style crab dip – add \$3.39 per person (mwgci)

OXFORD SLIDERS FLIGHTS



choice of 3 \$32.99 per dozen

Made without gluten-containing ingredients sliders available upon request

Pulled trumpet sliders with vegan crackling

Tuscan-style grilled chicken with fresh mozzarella, tomatoes, basil pesto

Crispy pork belly bao buns with mayonnaise vinegar-based gourmet slaw

Jerk Cuban pork sliders

jerk spiced house-roasted pork, Boars Head sliced ham, Swiss cheese, dill pickle chips, yellow mustard, jerk aioli

Miniature lamb burger with yogurt mint aioli, fresh cucumber toasted naan bread

HOT BUFFET PACKAGES



Minimum 15 guests

All packages include freshly brewed sweet and unsweet iced tea with sliced lemons and iced water

Latin-inspired buffet

Accompanied by Spanish-style salad (mixed greens, roasted corn, black beans, tomato, red onions) with house-made chipotle ranch and lime vinaigrette, yellow rice and beans, house-baked churros

Your choice of one entrée and two sides | \$25.69 per person

Your choice of two entrées and two sides | \$28.79 per person

Choice of entrée(s)

Vegetable paella (mwgci, vg)

Peruvian-style roasted chicken
with a creamy green chili sauce (mwgci)

Pollo guisado
chicken stew (mwgci)

Sancocho
Latin America-inspired cuisine with local root vegetables, filet of beef, Oxford Organic Farm vegetables (mwgci)

Pernil asado
slow roasted pork with a chili lime garlic rub (mwgci)

Choice of sides

Fried plantains (v)

Roasted seasonal vegetables (mwgci, vg)

Yuca roasted vegetables with a cilantro lime aioli (mwgci, v)

Arroz congradules (mwgci, vg)

Rice with pigeon peas and a saffron tomato broth (mwgci, vg)

Chili roasted corn (mwgci, vg)

Chipotle and cilantro black beans (mwgci, vg)

Additional sides \$3.09 per person

Country harvest buffet

Accompanied by tri colored beet salad, seasonal herb focaccia, sweet potato cheesecake

Your choice of one entrée and two sides | \$29.99 per person

Your choice of two entrées and two sides | \$32.99 per person

Choice of entrée(s)

Spiced apple grilled cauliflower steak (mwgci, vg)

Stuffed eggplant cranberry roulade (mwgci, v)

Bourbon glazed pear salmon (mwgci)

Charred acorn squash stuffed chicken breast (mwgci)

Spiced apple grilled pork chops (mwgci)

Grilled ginger soy lime flank steak (mwgci)

Choice of sides

Stewed okra succotash (mwgci, vg)

Slow braised mustard greens (mwgci, vg)

Candied turnips (mwgci, v)

Tri color truffle fingerling potatoes (mwgci, vg)

Savannah-style red rice (mwgci, vg)

Traditional Italian

Accompanied by classic Caesar salad, garlic bread and seasonal cannoli. includes fresh brewed sweet and unsweetened iced tea with sliced lemons and iced water

Your choice of one entrée and two sides | \$22.69 per person

Your choice of two entrées and two sides | \$25.69 per person

Choice of entrée(s)

Classic beef lasagna

creamy vegetable lasagna (v)

Beef Bolognese (mwgci)

Chicken piccata

Chicken parmesan

Eggplant parmesan (v)

Basil pesto baked salmon – add \$6.19 (mwgci)

Choice of sides

Olive oil tossed linguini (v)

Grilled parmesan polenta (v)

Sauteed green beans (mwgci, vg)

Parmesan broccoli (mwgci, v)

Additional sides \$3.09 per person

Backyard barbecue

Accompanied by Carolina-style coleslaw, cornbread with whipped butter, eastern Carolina barbecue sauce, Memphis barbecue sauce, whoopie pies

Your choice of one entrée and two sides | \$23.69 per person

Your choice of two entrées and two sides | \$26.79 per person

Choice of entrée(s)

Barbecue pulled trumpet mushroom (mwgci, vg)

Cornmeal fried tofu (v)

Applewood smoked bone-in chicken (mwgci)

Local smoked pork (mwgci)

Pork spareribs – add \$4.09 (mwgci)

Slow-smoked chopped beef brisket (mwgci)

Choice of sides

Apple cider braised greens (mwgci, vg)

Smoked gouda macaroni and cheese bake (v)

Smoked baked beans (mwgci, vg)

Fire roasted corn on the cobb (mwgci, vg)

Southern-style potato salad (mwgci, v)

Coleslaw (mwgci, v)

Additional sides \$3.09 per person

Seasonal and local gourmet buffets

Accompanied by garden salad with two house-made dressings, assorted rolls with whipped butter, chef's choice seasonal dessert

Your choice of one entrée and two sides | \$27.79 per person

Your choice of two entrées and two sides | \$30.89 per person

Choice of entrée(s)

Honey chili gastrique cauliflower steak with kale pistou (mwgci, v)

Balsamic grilled portobello stuffed with quinoa, seasonal vegetables, and red pepper basil relish (mwgci, vg)

Potato scale reconstructed maple salmon – add \$6.19

with a cucumber tomato relish (mwgci)

Pan-seared Springer Mountain chicken with a chimichurri sauce and smoked cherry tomatoes (mwgci)

Herb stuffed boneless pork chop (mwgci)

Roasted shallot flat iron steak with mushroom demi (mwgci)

Choice of sides

Wild rice pilaf (vg)

Garlic mashed potatoes (mwgci, v)

Oxford Organic Farm seasonal roasted vegetables (mwgci, vg)

Roasted garlic Brussels sprouts (seasonal) (mwgci, vg)

Truffle fingerling potatoes (mwgci, vg)

Heirloom carrots with wilted kale (mwgci, vg)

Roasted long beans (mwgci, vg)

Additional sides \$3.09 per person

Southern comfort buffet

Accompanied by garden salad with two house-made dressings, corn bread with whipped butter, chef's choice seasonal cobbler

Your choice of one entrée and two sides | \$23.69 per person

Your choice of two entrées and two sides | \$26.79 per person

Choice of entrée(s)

Smothered tofu grilled and smothered with peppers and onions (mwgci, vg)

Cornmeal fried tempeh (v)

Cornmeal fried catfish (mwgci)

Fried or baked bone-in chicken (mwgci)

Homestyle beef or turkey meatloaf with a brown sugar mustard glaze

Braised beef short ribs slow cooked with a rich tomato sauce (mwgci) – add \$5.09 per person

Choice of sides

Buttermilk mashed potatoes (mwgci, v)

Stewed cabbage (mwgci, vg)

Macaroni and cheese (v)

Southern green beans and local potatoes (mwgci, vg)

Honey butter skillet corn (mwgci, v)

Stewed collard greens (mwgci, vg)

Additional sides \$3.09 per person

Seasonal and local gourmet buffets

Accompanied by garden salad with two house-made dressings, assorted rolls with whipped butter, chef's choice seasonal dessert

Your choice of one entrée and two sides | \$27.79 per person

Your choice of two entrées and two sides | \$30.89 per person

Choice of entrée(s)

Honey chili gastrique cauliflower steak with kale pistou (mwgci, v)

Balsamic grilled portobello stuffed with quinoa, seasonal vegetables, and red pepper basil relish (mwgci, vg)

Potato scale reconstructed maple salmon – add \$6.19
with a cucumber tomato relish (mwgci)

Pan-seared Springer Mountain chicken with a chimichurri sauce and smoked cherry tomatoes (mwgci)

Herb stuffed boneless pork chop (mwgci)

Roasted shallot flat iron steak with mushroom demi (mwgci)

Choice of sides

Wild rice pilaf (vg)

Garlic mashed potatoes (mwgci, v)

Oxford Organic Farm seasonal roasted vegetables (mwgci, vg)

Roasted garlic Brussels sprouts (seasonal) (mwgci, vg)

Truffle fingerling potatoes (mwgci, vg)

Heirloom carrots with wilted kale (mwgci, vg)

Roasted long beans (mwgci, vg)

Additional sides \$3.09 per person

DESSERTS



House-made cookies (v) | \$15.09 per dozen

chocolate chip, sugar, snickerdoodle, oatmeal raisin

Petit fours (v) | \$28.09 per dozen

chef's selection of assorted mini cakes and confectionaries

House-made fudge brownies (v) | \$18.99 per dozen

House-made fruit crumb bars (v) | \$21.29 per dozen

House-made s'mores bars | \$36.99 per dozen

S'mores kits | \$3.09 each

two jumbo marshmallows, four graham crackers, one Hershey candy bar, and two skewers packaged with a ribbon

Cheesecake tarts (v) | \$29.79 per dozen

chocolate, key lime, lemon meringue, original, seasonal

9-inch round cheesecake (serves 12) (v) | \$50.49 each

cheesecake flavors: New York style, chocolate

cheesecake toppings: strawberry, blueberry, caramel chocolate

Ice cream social (minimum 25) | \$9.29 per person

your choice of two ice cream flavors and four toppings

add extra toppings for an additional \$.50 per person per topping

Ice cream attendant available at a fee

ice cream flavors: vanilla, chocolate, strawberry

toppings: whipped cream, chocolate sauce, strawberry topping, caramel topping, sprinkles, Oreo crumbles, M&M's, chocolate chips,

mini marshmallows

Cupcakes (v) | \$30.39 per dozen

your choice of cupcake flavor and icing

cupcake flavor: vanilla, chocolate, marble, carrot, red velvet

icing: vanilla buttercream, chocolate buttercream, cream cheese

Seasonal mini cupcakes (v) | \$25.69 per dozen

choice of cupcake flavor and icing

cupcake flavor: vanilla, chocolate, marble, carrot, red velvet

icing: vanilla buttercream, chocolate buttercream, cream cheese

Assorted mini tartlets (v) | \$27.79 per dozen

chef's seasonal choice

BEVERAGES



One gallon serves approximately 15 guests

Campesino regular coffee | \$22.39 per gallon
with sweeteners and half and half

Campesino decaf coffee | \$22.39 per gallon
with sweeteners and half and half

Assorted Numi teas with hot water | \$1.69 per packet
with sweeteners, honey, sliced lemon

Hot water | \$4.89 per gallon

Hot chocolate | \$16.59 per gallon

Hot apple cider | \$18.99 per gallon

Unsweetened iced tea | \$12.29 per gallon
with sliced lemons

Sweetened iced tea | \$12.29 per gallon
with sliced lemons

Seasonal agua fresca | \$16.29 per gallon

Ice water | \$4.99 per gallon

Rodger's lemonade | \$18.49 per gallon

Apple juice | \$18.49 per gallon

Orange juice | \$18.49 per gallon

Assorted bottle juice | \$3.09 each
apple, cranberry, orange, cran-apple

Bottled water | \$3.09 each

STUDENT CATERING PACKAGES



All-American cookout

Your choice of one entrée and two sides | \$20.59 per person

Your choice of two entrées and two sides | \$23.69 per person

minimum 15 guests

Choice of one entrée and two sides, accompanied by garden salad with house-made ranch dressing and balsamic vinaigrette, house-made potato chips, buns, lettuce, tomato, minced white onions, pickle, cheddar and American cheese slices, mayonnaise, mustard, ketchup, pickle relish and house-baked cookies. Includes freshly brewed sweet and unsweetened iced tea with sliced lemons and ice water.

Choice of entrée(s)

Grilled White Oak Pastures grass-fed beef patty (mwgci)

House-made black bean patty (v)

Plant-based burger (vg)

All-beef hotdog (mwgci)

Caramelized onion braised bratwurst

Choice of sides

Baked beans (mwgci, vg)

Baked potato wedges (mwgci, vg)

Corn on the cobb (seasonal) (mwgci, vg)

Fresh fruit salad (mwgci, vg)

Steamed broccoli (mwgci, vg)

Creamy southern-style coleslaw (mwgci, v)

Ranch-roasted potato salad (mwgci, v)

SLIDERS



Impossible meatball sliders (vg) | \$27.79 per dozen

agave barbecue sauce

Caprese sliders (v) | \$18.49 per dozen

fresh mozzarella, heirloom tomato, fresh basil, balsamic drizzle

Buffalo chicken sliders | \$25.69 per dozen

blue cheese dressing

Jerk Cuban sliders | \$27.79 per dozen

jerk spiced house-roasted pork, Boars Head slice ham, Swiss cheese, dill pickle chips, yellow mustard, jerk aioli

Cheeseburger sliders | \$22.59 per dozen

FLATBREAD PIZZA



Plant-based bacon cheeseburger (vg) | \$19.59 each

tempeh bacon crumbles, dill pickle, ketchup, mustard, vegan cheese

Seasonal beets (v) | \$16.49 each

arugula, baby heirloom tomatoes, pear, feta cheese, balsamic drizzle

Prime rib | \$16.49 each

gorgonzola, shallots, roasted garlic

Prosciutto | \$15.39 each

Brie cheese and Granny Smith apples

Chicken and waffle | \$18.49 each

boursin cheese and honey tabasco

HOTDOG AND SAUSAGE BAR



Choice of two meats \$14.39 per person

Impossible plant-based sausage – add \$2.09 per person

Choice of meat

Beef hotdog | Turkey hotdog | Italian sausage | Bratwurst

Selection of toppings, Choice of 5

Chili – add \$2.99 per person | Meatless chili – add \$1.99 per person | Cheese sauce | Shredded cheddar | Relish | Sauerkraut | Sliced tomatoes | Diced onion | Cherry peppers | Ketchup | Mustard

BUILD YOUR OWN TACO, NACHO, OR BOWL BAR



\$13.39 per person

Chipotle simmered black beans, cheese sauce, shredded cheese, diced tomatoes, shredded lettuce, sour cream, jalapeños, house-made salsa, fried flour tortillas dusted with cinnamon sugar

Selection of shells

Corn tortilla chips (mwgci, vg) | Corn tortilla bowl (vg) | Hard corn tortilla shell (vg) | Soft flour tortilla shell (vg)

Choice of one meat

Impossible plant-based ground meat – add \$1.99 per person (mwgci, vg) | Ground turkey (mwgci) | Ground beef (mwgci) | Grilled chicken (mwgci)

CHICKEN WINGS



\$22.69 per dozen

Served with celery sticks, house-made ranch dip, and honey mustard sauce

Honey barbecue chicken wings | Buffalo chicken wings | Teriyaki chicken wings | Spicy brown sugar chicken wings | Garlic parmesan chicken wings | Lemon-pepper chicken wings

MEATBALLS



Minimum 15 guests \$18.49 per dozen

Impossible plant-based meatballs – add \$5.99 per dozen (vg)
Vegetarian meatballs – add \$1.99 per dozen (v)

Protein selection

Beef meatballs | Turkey meatballs

Sauce selection

Agave barbecue sauce (mwgci, vg) | Carolina-style barbecue sauce (mwgci, vg) | Sweet and sour (mwgci, vg) | Marinara (mwgci, vg) | Honey mustard (mwgci, v) | Swedish-style gravy (mwgci, v)

PARTY SUBS



Minimum 5 guests \$17.49 per person

Choice of three deli proteins, choice of two cheeses, white or wheat hoagie rolls (made without gluten-containing ingredient bread available upon request). Served with house-made potato chips, cookies, freshly brewed unsweetened tea, and ice water.

Add hummus, avocado, or bacon for an additional price.

Deli protein choices

Boars Head turkey breast | Boars Head baked ham | Boars Head beef | Boars Head salami | Chicken salad | Egg salad | Tuna salad | Marinated vegetables

Cheese choices

American cheese | Swiss cheese | Cheddar cheese | Provolone cheese

Additions

Pickles | Jalapeños | Cucumbers | Red onions | No toppings | Tomatoes | Black olives | Spinach | Green peppers | Banana peppers

Add hummus \$1.39 per person

Add avocado \$2.09 per person

Add bacon \$2.49 per person

Sauce choices

Yellow mustard | Red wine vinegar | Oil | Honey mustard | Brown spicy mustard | Mayonnaise | Ranch dressing

PIZZA



16-inch pepperoni pizza | \$16.49 each

substitute sauce or add toppings for an additional price | substitute alfredo sauce \$2.09 each | substitute basil pesto sauce \$2.09 each

16-inch create your own pizza | \$14.39 each

substitute sauce or add toppings for an additional price | substitute alfredo sauce \$2.09 each

16-inch cheese pizza | \$14.39 each

substitute sauce or add toppings for an additional price | substitute basil pesto sauce \$2.09 each

Toppings

Mushrooms \$.89

Spinach \$.89

Ground pork sausage \$1.59

Savannah River Farms bacon \$1.59

Tempeh crumbles \$2.09

Bell peppers \$.89

Banana peppers \$.89

Barbecue chicken \$1.59

Extra cheese \$1.59

Black olives \$.89

Pepperoni \$1.59

Grilled chicken \$1.59

Impossible sausage \$2.09

ADDITIONAL SERVICES



China service

Choice of one

Basic china service \$8.00 per person

plate, silverware, non-alcoholic goblet

Basic china service with bar \$10.00 per person

plate, silverware, non-alcoholic goblet, wine glass

Bar setup service

Beer and wine setup service \$8.00 per person

with Coca-Cola products, bottled water

Full liquor bar setup service \$10.00

with Coca-Cola products, bottled water, cranberry juice, orange juice, ginger ale, soda water, tonic water, sliced lemons and limes

Chef attendants

Choice of one

Includes one hour setup, two hours of service, one hour breakdown | Four hours minimum

Four hours \$225.00 per chef attendant | Five hours \$250.00 per chef attendant | Six hours \$275.00 per chef attendee

***\$25 per additional hour, per attendant**

Bartender to serve

Choice of one

Includes one hour setup, two hours of service, one hour breakdown | Four hours minimum

Four hours \$175.00 per bartender | Five hours \$200.00 per bartender | Six hours \$225.00 per bartender

***\$25 per additional hour, per attendant**

Catering attendant

Choice of one

Includes one hour setup, two hours of service, one hour breakdown | Four hours minimum

Four hours \$175.00 per catering attendant | Five hours \$200.00 per catering attendant | Six hours \$225.00 per catering attendant |

Seven hours \$250.00 per catering attendant | Eight hours \$275.00 per catering attendant

***\$25 per additional hour, per attendant**