

Catering

MENU

Central
College®
— 1853 —

CATERING

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CATERING

GENERAL INFORMATION AND POLICIES

We are pleased to present our catering guide. If you have difficulty finding just the right menu, our team of experienced professionals will design a menu which will fit your budget and needs. We use the best ingredients and locally grown items if they are available. We are also able to design menus to meet special dietary needs. We respect the planet, so we always strive to incorporate sustainable practices into our service, including biodegradable paper products.

For on and off-campus events, we are closed on Sundays. For off-campus events, our business hours will be Monday through Friday, 7am – 4pm. Events outside of this time range that can be accommodated will be assessed a fee. For more information, please refer to pages 21 and 22.

BOOKING PROCEDURE

- + Please contact the catering department at least 10 days prior to your event. Any orders with less notice may not be able to be accommodated due to catering availability. Late orders may be subject to a 10% charge of your total bill.
- + Estimated numbers will be provided during the initial contact and final guaranteed numbers are required three days before the event. Your bill will be charged for your final guaranteed number or the total of people that attended, whichever is higher.
- + For events over 100 guests you will need to pay a \$300 deposit. We also require 50% of the food payment two weeks prior to the event.
- + For any event that serves alcohol, you are required to review and sign our alcohol policy.
- + Cancellation notices must be made no later than four business days prior. There will be no charge for cancellation due to severe weather.

In compliance with State of Iowa Regulations, all leftover food is to remain the property of Central College.

CONTACT

Please email catering@central.edu with all orders and questions regarding your catering needs.

Call 641-628-5788 with catering emergencies.

CATERING

BILLING POLICIES

- + All items ordered will be charged in full, regardless of what's leftover.
- + Children ages 4 to 10 are half-priced.
- + All Central College groups will be billed through our billing process with your 15 digit budget number.
Please include this with all your orders!
- + Off-campus customers are to contact the Catering Office for additional billing information.
- + **All pricing is subject to change due to seasonal availability and market prices.**

SPECIAL DIETARY REQUESTS

- + Our chefs are happy to prepare and honor your special dietary requests including vegan, vegetarian and gluten free, as well as any allergenic dietary request. To best serve you, we require that you notify Central College Catering of these requests at least 72 business hours prior to your event.

TASTE TESTING

- + Taste tests are only available for wedding receptions.
- + You are allowed to taste three main entrees and three sides. Any additional items requested will come with an extra charge.
- + Some items are not available for testing.
- + There will be no charge for a taste testing if you have already booked your event with us and paid your deposit.
- + Please limit guests at the tasting to six.

Please check the back of the menu for on-campus and off-campus catering policies.

CATERING

BREAKFAST

Minimum of 10 people. An additional charge of 10% will be added to smaller groups.

The Big Red Breakfast \$11.50

Scrambled eggs, grilled hash browns, bacon or sausage, fresh cut fruit, one bakery item, orange juice and coffee

Quiche \$10.50

Quiche Lorraine (ham and swiss) or three cheese and spinach

Served with fresh cut fruit, one bakery item, orange juice and coffee

Fluffy Biscuits and Country Style Sausage Gravy \$10.50

Two buttermilk biscuits, scrambled eggs and country gravy

Served with fresh cut fruit, orange juice and coffee

Breakfast Casserole \$11.50 – Minimum 12 people

Bacon and egg, sausage and egg or denver

Served with fresh cut fruit, one bakery item, orange juice and coffee

Breakfast Croissant Sandwich \$10.50

Bacon, sausage or ham with egg and cheese

Served with fresh cut fruit, one bakery item, orange juice and coffee

Yogurt Bar \$10.50

Two kinds of yogurt, granola, fruit and slivered almonds

Served with one bakery item, orange juice, and coffee

Breakfast Burrito \$11.50

Scrambled eggs, ham or sausage, mushrooms, peppers, onions and cheese rolled in a tortilla

Served with fresh cut fruit, hashbrowns, salsa, sour cream, orange juice and coffee

Breakfast Pizza \$18 – 14 squares

Choice of sausage, bacon, ham or veggie

Bakery Items Options

Assorted muffins, mini cinnamon rolls, mini turnovers, donut holes

CATERING

SNACK AND MEETING BREAKS

Continental Breakfast \$9.50

Assorted bakery items, cut fruit, coffee, ice water and orange juice

Healthy Choice \$9.50

Fresh cut fruit, yogurt, granola bar, coffee, ice water and orange juice

A LA CARTE BREAKFAST ITEMS

Muffins	\$1.75 (1 ea)
Donut Holes	\$1.75 (3 ea)
Mini Cinnamon Rolls	\$1.75 (2 ea)
Mini Apple Turnovers	\$2 (2 ea)
Assorted Mini Scones	\$2 (2 ea)
Bagels w/ Cream Cheese and Butter	\$2.50 (1 ea)
Bakery Pastries	\$2.50 (1 ea)
Breakfast Breads	\$1.75 (1 ea)
Granola Bar	\$1.25 (1 ea)
Cupcakes.....	\$2 (1 ea)

DRINKS

Coffee – Regular, Decaf or Dark Roast	\$15 per gallon
Hot Chocolate	\$20 per gallon
Hot Tea (various flavors available)	\$1 per person
Iced Tea	\$13 per gallon
Lemonade	\$13 per gallon
Orange Juice	\$15 per gallon
Sparkling Punch	\$19 per gallon
Hot or Cold Apple Cider	\$19 per gallon
Bottled Soda, Juice or Water, Iced Tea	\$2.50 ea
Tractor Organic Punch (Seasonal Flavors)	\$23 per gallon

*Central College offers Coca-Cola products.

A LA CARTE MEETING SNACKS

Assorted Cookies	\$1 (1 ea)
Homemade Bars	\$1.75 (1 ea)
(Caramel, Almond, Brownies, Scotcherros, Lemon, Gooney Butter)	
Snack or Trail Mix.....	\$1.75 per person
Popcorn.....	\$1.75 per person
(With M&M’s, marshmallows and seasonings)	

CATERING

LUNCH BUFFET

**Minimum of 12 people. An additional charge of 10% will be added to smaller groups.
Each meal includes paper products and beverages.**

Comfort Lunch \$15

One meat, one starch, one veggie and rolls

Lasagna \$13

Our homemade lasagna with tossed salad and breadsticks or garlic bread

Asian Lunch \$14

Choose from: sweet & sour chicken or shrimp, General Tso chicken, orange chicken, Mongolian beef or beef and broccoli

Served with jasmine rice and an egg roll

Potato Bar \$11.50

Baked potato with taco meat, salsa, cheese sauce, broccoli, bacon bits, sour cream and butter
Includes dinner rolls

Chicken Enchiladas \$13

Two enchiladas, Mexican rice, refried beans, salsa and sour cream

Beef or Chicken Fajita Bar \$14

Seasoned meat, peppers and onions, tortillas, salsa, sour cream, lettuce, shredded cheese and tomatoes
Served with Mexican rice

Taco Bar \$13

Seasoned beef, flour and corn shells, lettuce, cheese, tomatoes, salsa and sour cream. Served with Mexican rice and refried beans
Add chicken for \$2 per person

Pasta Primavera \$14

Served with salad, mixed cut fruit, bread and beverages

Pasta Bar \$14

(Two pastas, three sauces)

Served with penne and bow tie pasta, marinara, alfredo and meat sauce

Includes salad, bread and beverages

Add chicken or meatballs for an additional \$2

CATERING

LUNCH BUFFET CONTINUED

Soup & Deli \$14

Includes a deli tray with breads, condiments and one soup.

Add a second soup for an additional \$1 per person

Soup & Salad \$14

Includes one soup and one salad.

Add a second soup for an additional \$1 per person

Deli & Salad \$13

A tray of turkey, ham, roast beef, swiss and cojack cheese served with one salad, potato chips and condiments.

Assorted deli breads

SANDWICH BUFFET

Includes two sides and beverages.

Sandwich Options – Maximum two sandwich choices per order.

Assorted Deli Croissants \$11.50

Assorted Deli Wraps \$13

BBQ Pulled Pork on Bakery Bun \$13

Cajun or Jerk Seasoned Pork Loin on Bakery Bun \$13

Santa Fe Chicken \$13

Chicken breast, pepper jack cheese and salsa

Grilled Chicken on Sour Dough \$13

Chicken breast, provolone cheese and honey mustard

French Dip with Au Jus \$13

Shaved beef on a hoagie roll

Dutch Spiced Beef on Bakery Bun \$13

Tender chunks of spiced beef

CATERING

SANDWICH BUFFET CONTINUED

Philly Steak or Chicken \$13

Tender slices of beef or chicken with grilled sweet bell peppers and onions with provolone cheese

Gourmet BLT Wrap \$13

Crispy bacon, lettuce, tomato, red onion and garlic mayo

Steak & Stilton Hoagie \$14

Steak slices, Stilton cheese and fried onions

12" Steak or Chicken Caesar Wrap \$14

Steak or chicken with romaine, caesar dressing and parmesan cheese

SIDE OPTIONS

- + Broccoli Crunch
- + Caesar Salad
- + Chips
- + Garden Rotini
- + Mac and Cheese Salad
- + Mixed Cut Up Fruit
- + Potato Salad
- + Romaine with Strawberries
- + Tossed Salad

SOUPS

Sold by the gallon.

\$28 per gallon – 16-8oz servings per gallon

- + Cheeseburger Chowder
- + Chicken and Rice
- + Chicken Noodle
- + Chili
- + Cream of Broccoli
- + Cream of Potato
- + Vegetable Beef

CATERING

BOX LUNCHES

Minimum 10 meals for free delivery.

For each order, please limit to two choices of sandwiches for your group.

Box lunch 1 – Cold Sandwich \$9.50, Hot Sandwich \$10.50

Includes chips, banana or apple and cookie

Box lunch 2 – Cold Sandwich \$10.50, Hot Sandwich \$11.50

Includes chips, 1 side and homemade bar

Box Lunch – Cold Sandwich \$13, Hot Sandwich \$14

Includes chips, two sides and homemade bar

COLD SANDWICH OPTIONS

Bread Options: Croissants, Hoagies, Wraps, Ciabatta, Sliced Multigrain or Pretzel Rolls

- + Central Club
- + Ham and Cheese
- + Italian – Ham, Salami and Pepperoni
- + Mayo, Green Peppers, Lettuce and Onion
- + Peppercorn Beef – Deli Beef, Peppercorn
- + Roast Beef and Cheese
- + Turkey and Cheese

HOT SANDWICH OPTIONS

- + BBQ Pulled Pork on Bakery Bun
- + Dutch Spiced Beef on Bakery Bun
- + French Dip with Au Jus on Hoagie
- + Garlic Chicken on Bakery Bun
- + Grilled Chicken on Sourdough
- + Philly Steak or Chicken on Hoagie
- + Santa Fe Chicken on Bakery Bun
- + Steak and Stilton Hoagie

SIDE OPTIONS

- + Coleslaw
- + Fruit Cup
- + Pasta Salad
- + Potato Salad
- + Veggie Cup

CATERING

SALADS

Minimum 10 meals for free delivery.

For each order, please limit to two choices of salad for your group.

Salad Only \$8

Box Salad Lunch \$10.50

One specialty salad, breadstick and homemade bar

Buffet Salad Lunch \$11.50

1 individual specialty salad, breadstick, beverages and homemade bar per person

OPTIONS

- + Asian Mandarin Chicken on Romaine with Asian Dressing
- + Central's Cobb Salad – mixed greens with chopped egg, bacon, tomato, shredded cheese and chicken
- + Chef Salad on Mixed Greens with Dressing
- + Crunchy or Grilled Chicken on Mixed Greens with Dressing
- + Harvest Salad – choose grilled chicken or crunchy chicken, with apples, feta cheese, candied pecans, dried cranberries and apple vinegar dressing on mixed greens
- + Raspberry Chicken Romaine Salad
- + Steak or Chicken Caesar Salad – Add \$2
- + Strawberry Chicken Romaine with Raspberry Vinaigrette
- + Taco Salad

BUILD YOUR OWN CHEF SALAD \$14

Crispy romaine and iceberg lettuce, julienne strips of ham, turkey or grilled chicken breast garnished with cherry tomatoes, sliced cucumbers, carrots, eggs, shredded cheese, green and red pepper strips, assorted dressings and croutons.

Served with beverages and breadstick.

CATERING

CENTRAL PLATED/SERVED DINNERS

Choose one starch, one vegetable, one salad, bread and beverages.

Includes the use of china dishes for events at Central. With an additional cost for the use of china for off-campus events.

BEEF

Slow Cooked Roast Beef \$23

Slow Cooked Prime Rib \$33

Served with sautéed mushrooms and creamy horseradish sauce

Filet Mignon with Bourbon Cream Sauce \$40

Beef Tenderloin Medallions \$40

Served with a robust red wine and mushroom sauce

Beef Wellington \$42

Tender beef tenderloin wrapped in a puff pastry with madeira wine

PORK

Roast Pork Loin \$21

Roast Pork Loin with Cream of Onion Sauce \$23

Stuffed Boneless Pork Loin \$23

Apple walnut stuffing with apple cider reduction and topped with herbed cream sauce

Iowa Honey Pork Chop \$24

Braised Pork Tenderloin Medallions \$26

SEAFOOD

Grilled Salmon Filet \$34

Grilled salmon marinated with garlic and herbs

Shrimp Skewer \$5

Add a shrimp skewer to any entree for an additional \$5

Additional seafood options available.

POULTRY

Oven Roasted Turkey Breast \$21

Hickory Smoked Country Ham \$21

Ginger Sesame Glazed Chicken Breast \$23

Citrus Lime Chicken \$23

Zesty marinated chicken

Parmesan Crusted Baked Chicken \$23

Chicken Cordon Bleu \$24

Ham and swiss filled chicken

Dutch Chicken \$24

Filled with gouda cheese and dried beef, wrapped in bacon

Garlic Chicken \$24

Lightly breaded chicken breast with garlic butter

Chicken with Mushroom and Wine Sauce \$24

Marinated chicken breast with sliced mushrooms and dry, white wine

Lemon Chicken \$24

Lightly battered, fried and topped with Chef Hang's lemon sauce

Chicken Marsala \$24

Served with marsala sauce

Chicken Florentine \$24

Stuffed with gouda cheese and fresh spinach and topped with herbed cream sauce

CATERING

DINNER BUFFET

Minimum of 12 guests.

Includes the use of china dishes for events at Central College with an additional cost for off-campus events.

BUFFET 1 \$20

- + Meat Entrée (1)
- + Casserole (1)
- + Starch (1)
- + Vegetable (1)
- + Salads (3)
- + Bread
- + Beverages

BUFFET 2 \$22

- + Meat Entrées (2)
- + Starch (1)
- + Vegetables (2)
- + Salads (3)
- + Bread
- + Beverages

BUFFET 3 \$24

- + Meat Entrées (2)
- + Casserole (1)
- + Starch (1)
- + Vegetables (2)
- + Salads (3)
- + Bread
- + Beverages



CATERING

DINNER BUFFET OPTIONS

CARVED MEAT ENTRÉES

- + Carved Prime Rib \$6 extra per guest
- + Dutch Spiced Beef
- + Glazed Chicken Breast
- + Glazed Country Ham
- + Oven Roasted Turkey Breast
- + Roasted Pork Loin
- + Slow Cooked Roast Beef

CASSEROLES

- + Beef and Noodles
- + Chicken and Rice
- + Chicken Supreme
- + Hot Chicken Salad
- + Lasagna
- + Pasta Primavera
- + Pasta Bar \$1 extra per guest

STARCHES

- + Baked Potatoes
- + Cheddar Parmesan Potatoes
- + Jasmine Rice
- + Orzo with Shiitake Mushrooms
- + Mashed Red Potatoes
- + Mashed Yukon Gold Potatoes
- + Party Potatoes
- + Rice Pilaf
- + Roasted Red Potatoes
- + Twice Baked Potato Casserole
- + Wild Rice

VEGETABLES

- + Asparagus with Parmesan
- + Baked Beans
- + Balsamic Grilled Summer Vegetables
- + Balsamic Whole Roasted Carrots
- + Broccoli Au Gratin
- + Buttery Corn
- + California Mixed Vegetables
- + Green Bean Almondine
- + Green Bean Casserole
- + Grilled Asparagus with Brown Balsamic Butter
- + Honey Glazed Baby Whole Carrots
- + Spicy Garlic Broccoli
- + Sugar Snap Peas

SALADS

- + Basil Tomatoes
- + Broccoli Crunch
- + Caprese Salad
- + Cherry or Peach Glazed Fruit Salad
- + Chilled Relish Tray with Ranch Dip
- + Garden Rotini
- + Hawaiian Cranberry and Pineapple
- + Homemade Cole Slaw
- + Marinated Cucumbers and Tomatoes
- + Mixed Cut Up Fresh Fruit
- + Mixed Greens Salad
- + Parmesan Cabbage and Cauliflower
- + Potato Salad
- + Romaine with Strawberries
- + Seven Layer Salad
- + Sour Cream Cucumber Salad
- + Waldorf

BREADS

- + Breadsticks
- + Cloverleaf
- + Dark Rye Rolls
- + Dutch Apple Bread
- + Garlic Bread
- + Hard Rolls
- + Soft Egg Rolls
- + Vienna Rolls
- + Wheat Rolls

Additional options are available to meet special dietary needs. Please share these requirements with catering staff during the planning process.

CATERING

DESSERTS

Cookies \$12 / Doz. (\$1 ea)
 Chocolate Chip, Snickerdoodle, Sugar, Double Choc. Chip, S'mores or Carnival

Homemade Bars \$21 / Doz. Full Bars (1.75 ea)
 Caramel Bars, Almond Bars, Brownies, Lemon Bars or Scotcheroots

PRICES PER PERSON:

Assorted Homestyle Cakes \$3.50
 Chocolate, Carrot or Lemon

Assorted Cake Rolls \$4.75
 Lemon Filled with Raspberry Sauce, Strawberry Filled with Strawberry Sauce or
 Chocolate Filled with Chocolate Sauce

Homemade Dutch Apple Cake with Pecan Caramel Sauce \$3.50

Flourless Chocolate Cake with Raspberry Sauce \$4.75

Assorted Fruit Pies \$3.50
 Cherry, Apple, Dutch Apple or Peach

French Silk or Banana Cream Pie \$3.75

Ice Cream Desserts
 Sundae Bar - (3) toppings, (3) sauces \$3.50
 Buster Bars \$4.75
 Banana Splits \$4.75

Cheesecakes
 Banquet Cheesecake Assortment \$3.50
 Plain Cheesecake with Strawberry or Blueberry Toppings \$4
 Gourmet Cheesecake (Turtle, White Chocolate Raspberry) \$6

Inquire for additional offerings

Strawberry Shortcake \$3.50

Peach Cobbler \$3.50

Triple Berry Crisp with Almond Streusel \$3.50

CATERING

PEACE STREET PIZZA

Large 16" Pizza – 12 slices

- + Cheese – blend of mozzarella, cheddar and parmesan cheese \$17
- + Pepperoni \$18
- + Vegetable – mushrooms, onions, green and red bell peppers and black olives \$18
- + Big Red – Pella bologna, pepperoni, sausage, Canadian bacon, onions, mushrooms, green bell peppers and black olives \$20
- + Meat Lovers – Pella bologna, pepperoni, sausage, Canadian bacon \$20
- + Supreme – Pepperoni, sausage, Canadian bacon, bell peppers, onions and mushrooms \$20

Additional Toppings \$2 ea

- + Sausage
- + Ground Beef
- + Pepperoni
- + Canadian Bacon
- + Mushrooms
- + Onions
- + Green Peppers
- + Red Bell Peppers
- + Black Olives
- + Green Olives

BBQ/PICNIC

Classic Picnic \$14

Choose Two Meats:

Grilled hamburgers, grilled chicken breasts, brats, hot dogs and pulled pork. Comes with bakery buns and condiments.

Choose Two Sides:

Baked beans, roasted red potatoes, corn bake, potato salad, pasta salad, cole slaw, relish tray, mixed fruit or watermelon slices.

Assorted cookies, beverages and paper products provided.

SUB SANDWICHES

Three Foot Sub (Serves 15) \$35

Choose Two Meats:

Turkey, ham, roast beef, Pella bologna or salami and lettuce, tomato, pickles and onions, American cheese and swiss cheese.

CATERING

APPETIZERS/HORS D'OEUVRES COLD

(PRICE PER PERSON)

Pita Wedges and Humus	\$1.50
Chilled Vegetables with Dip	\$1.75
Basic Fruit Tray with Dip – Honeydew, Cantaloupe, Watermelon and Pineapple	\$1.75
Stuffed Cherry Tomatoes BLT (2 ea)	\$2.50
Crackers and Spreads – Garden Cheese Spread, Ham Spread and Bar Cheese	\$2
Layered Mexican Dip with Homemade Tortilla Chips	\$2
Supreme Fruit Tray with Dip – Basic Fruit with Strawberries and Grapes	\$2
Relish Tray	\$2
Tomato Basil Bruschetta (2 ea)	\$2
Rollups – Mexican, Cranberry Feta and Veggie (2 ea)	\$2.50
Deviled Eggs (2 halves)	\$2
Dutch Treats – Pella Dried Beef, Gouda and Sweet Gherkin Pickle (2 ea)	\$2.25
Domestic Cheese and Cracker – Colby Jack, Cheddar, Swiss and Pepper Jack	\$2.50
Shrimp Cocktail (2 shrimp ea)	\$3
Plantain Chips with Fruit Salsa	\$3
Chef Hang's Fantastic Homemade Spring Rolls – Beef and Shrimp, Pork, Chicken or Veggie (2 halves)	\$4.50
International Cheese and Crackers – Gouda, Swiss and Havarti	\$3.50
Nibbler Tray and Crackers – Domestic Cheese, Pella Bologna, Salami and Summer Sausage	\$3.50



CATERING

APPETIZERS/HORS D'OEUVRES HOT**(PRICE PER PERSON)**

Mini Quiche (2 pc)	\$1.50
Chili con Queso with Homemade Tortilla Chips	\$1.50
Mesquite Smoked Chicken Quesadillas (2 pc)	\$2
Spanakopita (2 pc)	\$2
Spinach Artichoke Dip with Baguettes	\$2
Cocktail Mushrooms (2 pc)	\$2.50
Meatballs – BBQ, Marinara, Sweet and Sour (3 pc)	\$2
Chicken Bites with Sauces (3pc)	\$2.50
Bacon Wrapped Water Chestnuts (2 pc)	\$3
Hawaiian Chicken Kabobs (2 pc)	\$3
Chicken Satay (2 pc)	\$3
Bacon Wrapped BBQ Shrimp (2 pc)	\$3.75
Chef Hang's Homemade Mini Egg Rolls with Plum Sauce (1 pc)	\$3.75
Chef Hang's Homemade Crab Rangoons (1 pc)	\$3.75
Brie En Croute (1 pc)	\$3.75
Wings – Buffalo, Sweet Chili or Plain with Ranch (3 pc)	\$3
Petite Beef Kabobs (2 pc)	\$4
Beef Tenderloin En Croute (1 pc)	\$4.50

CATERING

DESSERT – RECEPTIONS

(PRICE PER PERSON)

Raspberry, Chocolate, White Chocolate Mousse in Chocolate Cups – Bite Size (1 ea)	\$1.75
Homemade Bars – Full Bars (1 ea)	\$1.75
Pecan Tarts – Bite Size (2 ea)	\$2.50
Mocha Mini Cream Puffs (2 ea)	\$2.50
Rum Balls (2 ea)	\$2.50
Crème de Menthe – Chocolate Pot-A-Creams (2 ea)	\$3.25
Crème Brulee (1 ea)	\$3.50
Triple Berry Crumble in Ramekins (1 ea)	\$3.50
Individual Trifles (1 ea)	\$3.50
Mini Cheesecakes (2 ea)	\$3.50



CATERING

CARRY OUT

Vegetable Platter with Dip	\$2 per person
Basic Fruit Tray with Dip – Honeydew, Cantaloupe, Watermelon & Pineapple	\$2 per person
Supreme Fruit Tray with Dip – Basic Fruit with Strawberries and Grapes	\$2.25 per person
Potato Salad, Pasta Salad or Coleslaw	\$7/lb.
Baked Beans or Green Bean Casserole	\$5.75/lb.
Broccoli Crunch, Waldorf or Snickers Salad	\$9.25/lb.
Pulled Pork or Spiced Beef	\$9.25/lb.
Lasagna- Full Pan – 24 Servings	\$70
Hot Chicken Salad – 24 Servings	\$70
Breakfast Egg Casserole – 24 Servings	\$60

CATERING

ON-CAMPUS EVENT POLICIES

AVAILABILITY

- + We reserve the right to refuse an event, based on our availability. Please notify us of upcoming events as soon as possible to avoid conflicts.
- + We are closed on Sundays.

DISHWARE

- + The use of our china is included in the price of all full banquet dinners that are held at the college.
- + Any breakfast or lunch events wanting to use china will be charged an additional fee of \$3 per place setting for additional labor.
- + Our reflection (hard plastic) dishes are available for your event at an additional \$2 per place setting.
- + Paper products are included in the menu price for all breakfast, lunch and appetizer/snack events.

LINENS

- + Tablecloths and napkins are included in the price for all full banquets and for all food buffet tables.

CAKE POLICY

- + You are allowed to provide your cake from a caterer outside of Central Catering.
- + There is a \$50 labor charge for our staff to cut and serve the cake.

ORDERING

- + We are able to accommodate requests that are not listed on our menu. Please contact the catering office to inquire about the availability and cost of your request.

CATERING

OFF-CAMPUS EVENT POLICIES

AVAILABILITY

- + We reserve the right to refuse any event, based on our availability. Please notify us of an upcoming event as soon as possible to avoid conflicts.

DELIVERIES

- + Orders for groups fewer than 10 guests or under \$75 total may be charged a \$10 delivery fee.
- + For pick up items, all the non-disposable items will need to be returned to the Central Market the next day.

DISHWARE AND LINENS

- + The use of our china is available for groups outside of campus if we are doing the catered meal at an additional charge of \$5 per place setting. This is to cover the additional labor and transportation. China may not be rented for events we don't cater.
- + Our reflection (hard plastic) dishes are available for your event at an additional \$2 per place setting.
- + Paper products are included in the menu price.
- + Linens can be rented for \$5 per tablecloth and 50 cents per napkin. Linens may not be rented for events we don't cater.
- + We will provide tablecloths for food buffet tables, which is included in the price.

IN-HOME CATERING

- + When we deliver to your home please make sure that you have space cleared and ready for us to set up your catering.
- + Please let us know if you will need a chafer to keep food warm throughout your event, as additional charges may apply. The alternative option is for food to be kept in a pan carrier that's included in the menu price.

LABOR

- + Labor for full banquets will be included in the menu price.
- + Any staff required to stay at events for service will be charged at \$25/hr. per supervisor and \$15/hr. per part-time staff member.

ORDERING

- + We are able to accommodate requests that are not listed on our menu. Please contact the catering office to inquire about the availability and cost of your request.

Our regular business hours are Monday through Friday, 7am - 4pm. We will be closed on Sundays. Events outside of this time range can be accommodated as our schedule allows. Any events that can be accommodated will be subject to a 25% service charge on the total balance for the event. If an event begins during our regular business hours but ends after-hours; we can schedule a pick-up of our items the next day, plan for items to be returned by the customer, or, if scheduling allows, provide a pick-up after-hours for a fee.